Cookin’ With the LEAP Kids

Volume 11

2019-20
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Basics of Cooking

Apple Crisp

4 medium apples, peeled and sliced
Juice of ½ a lemon
¾ c. flour
¾ c. brown sugar
½ c. rolled oats
1 ½ t. cinnamon
½ c. butter, softened

1. Preheat oven to 375°
2. Spread apple slices in an ungreased 8-inch square pan. Squeeze lemon juice over apples.
3. Mix remaining ingredients with a fork; sprinkle over apples.
4. Bake uncovered until the topping is golden brown and apples are tender, about 30 minutes.
5. Serve warm.

Applesauce Muffins

6 T. butter
1 ½ c. flour
1 t. baking powder
½ t. baking soda
1 t. cinnamon
½ t. salt
2 eggs
2/3 c. brown sugar
1 ½ c. applesauce

1. Preheat oven to 375°. Line muffin cups with paper liners (approx. 18)
2. In a small bowl, melt the butter; set aside to cool slightly.
3. Sift together the flour, baking powder, baking soda, cinnamon, and salt into a large mixing bowl.
4. In another bowl, whisk the eggs and brown sugar. Stir in the applesauce and melted butter until the mixture is smooth.
5. Pour the apple mixture into the flour mixture. Mix with a wooden spoon until just combined. Don’t over stir, or your muffins will be tough.
6. Fill muffin cups about 2/3 full with batter. Bake 20 minutes, or until light golden brown. Cool on wire racks.
Biscuits

2 c. flour
1 t. sugar
1 T. baking powder
1 t. salt
8 T. cold butter, cubed
¾ c. milk

1. In a large bowl, combine flour, sugar, baking powder, and salt. Cut butter into mixture until it begins to look like cornmeal.

2. Make a well in the center of the flour mixture and slowly add milk to the middle. Knead dough with your fingers and add milk when necessary. Roll out dough onto a lightly floured surface and roll out to desired thickness. Cut with a small biscuit cutter or glass.

3. Butter bottom of an 8x8 baking dish and place biscuits in dish. Brush tops of biscuits with more melted butter, for a crispier, more golden brown finish. Bake 12-15 minutes, until golden brown.

Breakfast Burritos

12 eggs, beaten
½ package frozen hash brown potatoes
½ lb. country sausage
10-12 flour tortillas
Shredded cheese
Salsa, optional

Heat a large skillet over medium high heat. Drizzle with vegetable oil and cook frozen hash browns, stirring occasionally, until brown and crispy. Remove from pan and set aside. Brown sausage, breaking up as it cooks, and draining off any grease when brown. Add beaten eggs to skillet and cook till no longer shiny. Add potatoes back to skillet and stir everything together. Spoon into warmed tortillas, sprinkle with cheese, if desired, roll up. Serve with salsa, if desired.
**Buttermilk Pancakes**

1 egg  
1 c. flour  
1 c. buttermilk  
1 t. vanilla  
1 T. sugar (white or brown)  
2 T. vegetable oil  
1 t. baking powder  
½ t. baking soda  
¼ t. salt  
Vegetable oil for greasing pan

Beat egg in a medium bowl with whisk until fluffy. Beat in remaining ingredients except vegetable oil just until smooth. For thinner pancakes, stir in an additional 1-2 tablespoons milk.

Heat griddle or skillet over medium heat or to 375°. Grease griddle with vegetable oil if necessary.

For each pancake, pour slightly less than ¼ cup batter onto hot griddle. Cook until puffed and dry around edges. Turn and cook other side till golden brown.

**Cheesy Breadstick Hearts**

1 package refrigerated pizza dough  
2 T. olive oil  
½ t. onion powder  
½ t. garlic powder  
1 t. dried oregano  
2-3 T. Parmesan cheese, shredded  
Pizza sauce, for dipping, if desired

1. In a small bowl, combine olive oil with onion powder, garlic powder, and oregano. Set aside.  
2. Unroll pizza dough and cut into 12 strips. Brush each strip with olive oil mixture.  
3. Roll the ends of each strip of dough toward the middle, til they meet. Place on parchment lined baking sheet and pinch together the rounded part between the spirals to form a heart shape.
4. Sprinkle each heart with parmesan cheese.
5. Bake at 425° for 12-15 minutes, until golden brown. Serve with pizza sauce for dipping, if desired.
Cottage Cheese

2 gallons skim milk

⅜ c. white vinegar

1 ½ t. salt

½ c. half and half or heavy cream

1. Pour milk into large saucepan and place over medium heat. Heat to 120°. Remove from heat and gently pour in the vinegar. Slowly stir for 1-2 minutes. The curd will separate from the whey. Cover and allow to sit at room temp for 30 minutes.

2. Pour the mixture into a colander lined with a tea towel and allow to sit and drain for 5 minutes. Gather up the edges of the cloth and rinse under cold water for 3-5 minutes, or until the curd is completely cooled, squeezing and moving the mixture the whole time.

3. Once cooled, squeeze as dry as possible and transfer to a mixing bowl. Add salt and stir to combine, breaking up the curd into bite-size pieces as you go. If ready to serve immediately, stir in the half and half or heavy cream. If not, transfer to a sealable container and place in refrigerator. Add the half and half or heavy cream just before serving.

Framed Eggs

1 slice bread
1 egg
Softened butter
Salt and pepper, to taste

1. Carefully and evenly spread softened butter on both sides of bread.

2. Use a cup or cookie cutter to cut a hole in the center of the bread.

3. Place bread in skillet over medium to medium-high heat. If you like your egg yolk hard, go ahead and crack your egg in the hole now. If you like a runny yolk, wait a minute til you see the butter start to melt on the top of your bread. Sprinkle egg with salt and pepper to taste. You can cook the piece that you cut out of the bread, too, until it’s golden brown on each side. Use this to dip in your yolk!

4. When the white of the egg sets, carefully turn your egg and toast over together using a spatula. Cook until egg is cooked to your liking. Serve immediately.
**French Toast**

1 loaf French bread or Texas toast
8 eggs
Cinnamon and vanilla to taste
¼-½ c. French vanilla coffee creamer
½ c. milk (adjust to your liking)

Combine eggs, cinnamon, vanilla, coffee creamer, and milk. Whisk to mix well. Soak bread slices in egg mixture to soak through, but not so much that the bread falls apart. Cook in a large skillet with a little oil, heated to medium heat. This takes a few minutes to cook each side and through the middle. Don’t rush it, or you’ll have raw egg all the way through the middle of your bread. You’ll know it’s done when the center puffs up a little.

Serve warm with syrup.

**German Oven Pancake**

5 eggs
1 c. whole milk
1 c. flour
1 t. vanilla
4 T. butter

Preheat oven to 400°. Place the 4 T. butter in a 9x13 dish and put in the oven while it is heating. Keep an eye on it—you want the butter to melt, not burn.

While your butter is melting in the oven, place the rest of the ingredients in a blender. Start with the eggs and milk, then add flour last so it doesn’t clump at the bottom. Blend just to mix. Some small lumps are ok. You don’t want to overmix.

When you butter is melted and the oven has reached temperature, pour the batter into the dish. It will push the butter around in some attractive swirls.

Close the oven door and set the timer for 17 minutes. You will know your pancake is ready when the sides have risen high out of the dish and there is a bit of puffiness in the middle too. If it is completely flat in the middle give it another minute or two.

Remove from the oven and serve immediately. Top as desired. Some ideas: warm applesauce and cinnamon, sprinkle of powdered sugar, fruit jam, maple syrup.
**Grilled Cheese Sandwich**

2 slices bread

Softened butter

2 slices American cheese

1. Spread butter on one side of each slice of bread, then place buttered-side down on a plate or cutting board. Place cheese on un-buttered side of one slice of bread. Sandwich cheese between bread, leaving the buttered side out.

2. Heat a skillet over medium heat. Cook sandwich til golden brown on one side. Use a spatula to flip sandwich and cook til golden brown on the other side. Remove from skillet and enjoy.

**Pasta Salad with homemade vinaigrette**

1 lb. rainbow rotini pasta (or any short pasta you like)

12 oz. pepperoni

1 cucumber, seeded and diced

1 sweet pepper (yellow, orange, or green), seeded and diced

1 can black olives, drained and sliced

1. Cook pasta according to package directions. Drain and cool completely. DO NOT RINSE.

2. Once pasta has cooled, combine it with the pepperoni and diced veggies. The ones listed here are only suggestions—use whatever you like! Toss with either bottled Italian or Greek dressing, or make your own vinaigrette: Whisk together 2 T. red wine vinegar, 2 T. Dijon mustard, 1 T. honey, salt and pepper to taste. Then slowly whisk in 1/3 c. olive oil. Pour over pasta salad and enjoy!
**Popcorn Chicken**

2 lb. skinless chicken breast, cut into nuggets  
Salt  
Olive oil, for drizzling  
2 c. crushed cornflakes  
Cooking spray  
½ c. mayonnaise  
½ c. sour cream  
Dried dill, garlic powder, onion powder, chives, to taste

1. Preheat oven to 375°. Line rimmed baking sheet with parchment paper.  
2. Season chicken with salt and pepper. Drizzle chicken with olive oil and dredge in crushed corn flakes. Place chicken on sheet pan in a single layer and spray with cooking spray. Bake until golden brown, 10-12 minutes.  
3. While chicken bakes, combine mayo, sour cream, and spices.  
4. Dip cooked chicken in “ranch” sauce.

**Quesadilla**

2 corn tortillas  
Shredded cheddar cheese  
Cooking spray  
Salsa, for serving, if desired

1. Heat a skillet to medium-high heat  
2. Spray skillet generously with cooking spray, and place one tortilla in pan.  
3. Sprinkle cheese over tortilla and top with remaining tortilla. Spray top tortilla with cooking spray.  
4. When bottom tortilla is blistered, carefully flip quesadilla. Cook until blistered and crispy on second side.  
5. Eat hot with salsa, if desired.
Roasted Vegetables

2 lb. veggies (use a variety!) such as green beans, zucchini, Butternut squash, onion, mushrooms, carrots, Brussels sprouts, asparagus

Olive oil for drizzling
Salt and pepper

1. Preheat oven to 375°. Line a large baking pan with aluminum foil.
2. Wash veggies and cut into like-sized pieces. Place in a large bowl and toss with olive oil, salt and pepper.
3. Place veggies on prepared baking pan. Roast in the oven for 20-25 minutes, stirring about halfway through, to desired tenderness.

Scones

3 c. flour
1/3 c. sugar
1 t. salt
1 T. baking powder
½ t. baking soda
1 ½ sticks cold butter, cubed
1 c. buttermilk
2 eggs, divided
1 t vanilla
Sugar for sprinkling

1. Preheat oven to 425°. Line baking pan with parchment.
2. In a large bowl, combine flour, sugar, salt, baking powder and baking soda.
3. Add butter and cut with a pastry cutter until butter is the size of large peas.
4. In a separate bowl, whisk together buttermilk, one egg, and vanilla.
5. Make a well in the middle of the flour mixture and add the liquid mixture. Mix until just combined. Don’t over mix.
6. Transfer dough to a floured surface and divide into two equal parts. Lightly knead dough to ¾ inch thick discs. Cut each into 8 wedges.
7. Space wedges about 2 inches apart on baking sheets.
8. In a small bowl, combine remaining egg with 1 teaspoon of water. Brush on scones and sprinkle with sugar. Bake 12-15 minutes or until lightly browned.
**Scrambled Eggs**

For 1 serving: 2 eggs, 2 T. milk, dash of salt and pepper

Crack eggs into a bowl, add milk, salt, and pepper. Beat well with a whisk or fork.

Heat a small skillet to medium heat and lightly coat bottom of pan with either cooking spray or vegetable oil. Carefully pour eggs into pan. Allow to sit long enough to see some bubbles around the edges. Then stir eggs, scraping the bottom of the pan, until eggs are no longer runny.

**Shortbread**

2 c. flour, sifted

1 c. room temperature butter

½ c. sugar

1. Preheat oven to 325°.
2. In a large bowl, beat butter until it pales in color. Add sugar, and beat together until well-combined.
3. Half a cup at a time, add the sifted flour to the creamed butter and sugar.
4. After all the flour is mixed in, the mixture should look like a coarse grain, crumbly sand or bread crumbs. Do not expect this to look like a traditional dough. Press the mixture into the bottom of an 8x8 pan.
5. Using a skewer, lightly score the top of the pressed dough to make 16 squares, then poke a row of holes into each square. Make sure you go straight through to the bottom of the pan.
6. Bake 25-35 minutes, until golden.
7. Cool for 1 hour, cut on score marks, and save for later or eat right away!
Snickerdoodles

3/4 c. sugar
1/2 c. butter, softened
1 egg
1/2 t. vanilla
1 1/2 c. flour
1/4 t. each salt, baking soda, cream of tartar
2 T. sugar
2 t. cinnamon

2. In a large mixing bowl, cream the 3/4 c. sugar and the butter, using a mixing spoon. Beat in the egg and vanilla.
3. In a small bowl, stir together flour, salt, baking soda and cream of tartar. Stir into butter mixture with wooden spoon until well mixed.
4. In a small bowl, combine the 2 T. sugar and the cinnamon.
5. Shape dough into 1 inch balls. Roll each into the cinnamon sugar mixture. Put balls 2 inches apart on greased cookie sheet. Place pan in oven and bake 8-10 minutes. Carefully remove from oven. Use spatula to put cookies on cooling rack.

Southern Biscuits

2c. flour
1t. baking powder
1t. salt
1t. sugar
1/3 c. shortening
1c. milk

1. Preheat oven to 425°
2. In a large bowl, whisk together four baking powder, salt, and sugar.
3. Cut in shortening until it resembles coarse crumbs
4. Gradually stir in milk until the dough pulls away from the side of the bowl.
5. Turn out a floured surface, and knead 15-20 times. Pat or roll out to 1-inch thick. Cut biscuits with glass dipped flour. Repeat until all dough is used. Place biscuits on an ungreased cookie sheet. Brush with melted butter.
6. Bake 13-15 minutes, or until edges begin brown.
Stovetop Mac & Cheese

½ lb. elbow macaroni
4 T. butter
2 eggs
6 oz. evaporated milk
1 t. kosher salt
Fresh black pepper
¾ t. dry mustard
10 oz. sharp cheddar, shredded

1. In a large pot of boiling, salted water, cook the pasta and drain. Return pasta to the pot and melt the butter, toss to coat.
2. Whisk together eggs, milk, salt, pepper, and mustard. Stir into the pasta and add the cheese.
3. Over low heat continue to stir for 3 minutes, or until creamy.

Toll-House Chocolate Chip Cookies

1 c. plus 2 T. flour
½ t. baking soda
½ t. salt
½ c. butter, softened
6 T. sugar
6 T. brown sugar
½ t. vanilla
1 egg
1 c. semi-sweet chocolate chips

1. Preheat oven to 375°
2. Combine flour, baking soda, and salt in a small bowl.
3. Beat butter, both sugars, and vanilla in a large mixer bowl until creamy. Add egg and beat well.
5. Drop by rounded tablespoon onto ungreased cookie sheets.
6. Bake for 9-11 minutes or until brown, cool on baking sheets 2 minutes; remove to wire rack to cool completely.
Cooking Across the Country

Cincinnati Chili

2 T. olive oil
5 cloves garlic, minced
1 medium yellow onion, finely chopped
1 lb. ground beef
2 T. chili powder
1 ½ t. cinnamon
½ t. EACH allspice, cloves, cumin, nutmeg, and celery seed
1 t. dried oregano
1 dried bay leaf
Salt and pepper, to taste
2 c. tomato sauce
1 T. cocoa powder
1 lb. dried spaghetti, cooked according to package directions
Finely shredded cheddar cheese
Oyster crackers
15 oz. can kidney beans

1. Heat oil in a large skillet over medium-high heat. Add garlic and half the onions and cook, stirring occasionally, until lightly browned, about 5-6 minutes. Add beef, chili powder, cinnamon, allspice, cloves, cumin, oregano, nutmeg, celery seed, bay leaf, and salt and pepper. Cook, stirring occasionally, until meat is browned. Tilt skillet and spoon out any fat. Discard the fat.
2. Add tomato sauce, cocoa powder, and 1 cup water; bring to a boil. Reduce heat to medium-low and cook, partially covered, until somewhat thick, about 20 minutes.
3. Meanwhile, cook pasta according to package directions. Place kidney beans in a small pot and heat over medium heat.
4. Serve chili over pasta, topped with remaining chopped onions, oyster crackers, beans, and shredded cheese. Makes about 4 servings.

Idaho Fry Sauce

1 c. mayonnaise
2 T. mayonnaise
¾ c. white sugar
½ t salt
1/8 t. paprika
¾ t. ground mustard
½ t. onion powder
½ c. ketchup
2 T. red wine vinegar
1 ½ t. Worcestershire sauce

1. Whisk together 1 cup mayonnaise plus 2 T. mayonnaise, sugar, salt, paprika, mustard and onion powder until smooth. Stir in the ketchup, vinegar and Worcestershire sauce until well blended. Cover and refrigerate until chilled, about 30 minutes. Store covered in the refrigerator.
Mail Carrier Cookies

1 c. shortening  
2 c. packed brown sugar  
1 t. baking soda  
2 T. warm water  
3 eggs  
1 c. shredded coconut  
1 c. rolled oats  
1 c. chopped dates, raisins, or other dried fruit  
½ c. chopped walnuts  
2 ½ c. flour

1. Preheat oven to 400°. Line 2 baking sheets with parchment paper.  
2. Dissolve the baking soda in the warm water. Cream the shortening with the brown sugar until light. Add the eggs, and baking soda mixture. Stir to combine.  
3. In a separate bowl, combine flour, oats, coconut, nuts, and dried fruit. Stir into egg mixture.  
4. Drop dough by tablespoons on prepared baking sheets.  
5. Bake for 10-12 minutes, until edges are set. Makes approx. 4 dozen cookies.

Red Velvet Donuts

¾ c. sugar  
1 ½ t. cocoa powder  
½ t. salt  
½ t. baking powder  
1 ¼ c. flour  
½ c. buttermilk  
½ c. vegetable oil  
1 egg  
½ t. vanilla  
½ t. vinegar  
1 T. red food coloring

1. Preheat oven to 350°. Generously coat 2 donut pans with baking spray and set aside.  
2. In a large bowl, sift or whisk together flour, baking soda, salt, cocoa powder, and sugar. Set aside.  
3. In a medium bowl, whisk together the egg, buttermilk, vegetable oil, vanilla, red food coloring, and vinegar.  
4. Slowly pour the wet ingredients into the dry ingredients and stir just until all the clumps are gone. Be careful not to overmix.  
5. Using an icing bag, or a Ziploc bag with the corner cut out, pipe the donut mix into the donut pan. Fill the donut rings about ½ full.  
6. Bake 13-15 minutes, until done through. Allow to cool before removing from pan. Glaze or sprinkle with powdered sugar.
Seattle Dutch Babies

¾ c. flour
¾ c. milk
pinch of salt
3 eggs, beaten
2 T. butter, melted

2. Preheat oven to 425°. Lightly grease the bottom of a 9-inch pie pan.
3. In a large bowl, mix together all ingredients.
4. Pour batter into prepared pan.
5. Bake at 425° for 10 minutes, then reduce the oven temperature to 350 and bake an additional 5 minutes.
6. Serve immediately, sprinkled with powdered sugar, drizzled with honey, and/or topped with fresh fruit.
**Avocado Quinoa Salad**

1 c. cold cooked quinoa  
1 avocado, seeded and diced  
1 c. cherry or grape tomatoes, halved  
A few basil leaves, chopped  
A handful of cilantro leaves, chopped  
3-4 T. sunflower kernels or pumpkin seeds

**Dressing:**  
2 T. olive oil  
¾ c. lemon juice  
1 T. honey  
Salt, to taste

1. Toss quinoa, avocado, cucumber, tomato, basil, cilantro, and seeds in a large salad bowl.  
2. In a small bowl, combine dressing ingredients; mix well. Pour over salad and toss to mix well.  
3. Adjust seasoning with salt, if needed, and serve chilled or at room temperature.

**Baked Cinnamon Sugar Donuts**

¾ c. flour  
2 T. cornstarch  
1/3 c. sugar  
1 t. baking powder  
½ t. salt  
½ t. cinnamon  
¼ t. nutmeg  
1/3 c. buttermilk  
1 egg  
1 T. melted butter  
1 t. vanilla

**Topping:**  
3 T. melted butter  
½ c. sugar  
1 t. cinnamon

1. Whisk together flour, cornstarch, sugar, baking powder, salt, cinnamon, and nutmeg in a mixing bowl.  
2. In a small bowl, whisk together the buttermilk, egg, melted butter, and vanilla. Add to dry mixture and stir until just combined.  
3. Spoon batter into a Ziploc bag and snip off the corner. Squeeze the batter into a well-greased donut pan. Divide batter evenly into the six donut wells so the donuts will bake evenly.  
4. Bake at 375°F for 11-12 minutes. Let cool for a couple minutes, the remove to cooling racks. While still warm, brush all sides of each donut with melted butter, then dip in the cinnamon sugar mixture til well coated.
Buffalo Chicken Zucchini Boats

2 boneless, skinless chicken breasts, cooked and shredded
2 oz. cream cheese, softened
¾ c. Frank’s original red hot sauce
3-4 zucchini, cut in half lengthwise and seeds scooped out
½ c. shredded Monterrey Jack cheese
2-3 T. Ranch dressing, for drizzle
Optional garnish: diced red onion, fresh cilantro, avocado slices

1. Preheat oven to 350°.
2. Place zucchini boast flesh side up into a 13x9-inch baking dish.
3. In a small bowl, combine chicken, cream cheese, and hot sauce. Using a fork, mix everything together so the chicken is coated.
4. Fill the zucchini boats with the chicken mixture and sprinkle with Monterrey Jack cheese.
5. Bake 20-25 minutes, or until zucchini starts to get tender.
6. Remove from oven and drizzle with ranch dressing. Garnish with red onion, cilantro, and avocado, if desired.
**Butternut Squash and Black Bean Enchilada Skillet**

2 t. olive oil

3 c. ½ inch diced, peeled butternut squash

Salt and pepper, to taste

1 medium yellow onion

3 cloves garlic, minced

½ jalapeno, seeded and diced

1 t. cumin

1 t. chili powder

15 oz. can black beans, drained and rinsed

8 yellow corn tortillas, cut into thick strips

15 oz. can red enchilada sauce

1 c. Colby jack cheese, divided

Cilantro and sour cream, for serving

1. Heat olive oil over medium heat in a large oven-proof skillet. Add onions, garlic, and jalapeno and cook 2-3 minutes until onions become translucent and garlic is fragrant. Add cubed squash, cumin and chili powder and season with salt and pepper. Cook, stirring occasionally, until the squash is slightly tender, 10-13 minutes. You want the squash to be fork-tender, but not so tender that it falls apart and becomes mushy.

2. Next add the black beans, corn tortilla pieces, and can of enchilada sauce. Stir to combine. Reduce heat to medium-low and sprinkle ½ cup of cheese. Stir again and simmer for a few minutes. Turn oven on to broil. Sprinkle remaining ½ cup of cheese over the top of the enchilada mixture and place in oven under broiler 3-4 minutes until cheese melts and edges of tortillas become a tiny bit golden brown.

3. Remove from oven and serve immediately, topping with cilantro and sour cream, if desired.
**Chocolate Chip Cookie Pie**

2 cans garbanzo beans (drained and rinsed well)  
1 c. quick oats, or ¼ c. flour  
¼ c applesauce, pumpkin, or yogurt  
3 T. oil or ¼ c. nut butter of choice  
2 t. vanilla  
½ t. baking soda  
2 t. baking powder  
½ t. salt  
½ c. chocolate spread of choice  
1 1/3 c. coconut sugar  
¾ c. chocolate chips, or more if desired

1. Preheat oven to 350°F and grease a 9- or 10-inch springform pan, and set aside.  
2. Drain and rinse beans extremely well.  
3. Combine all ingredients except chocolate spread and chips in a food processor until completely smooth.  
4. Pour half the batter into the springform pan. If not already thin, gently heat the chocolate spread until runny. Swirl over the batter as evenly as possible, getting up to the edges. Spread remaining batter on top, then sprinkle on chocolate chips.  
5. Bake on center rack 35 minutes. Let cool at least 10 minutes before removing from pan. The pie should be firm enough to slice, and the texture will be reminiscent of unbaked cookie dough. Refrigerate leftovers 3-4 days.

**Chicken Lettuce Wraps**

1 T. olive oil  
½ red onion, diced  
2 garlic cloves, minced  
¼ t. crushed red pepper  
2 T. soy sauce  
1 lb. chicken breasts or thighs, cut into bite-sized pieces  
¼ c. chopped, salted peanuts or roasted sunflower seeds  
1 T. rice vinegar  
1 can chopped water chestnuts, drained  
½ c. fresh cilantro, chopped  
Sliced green onions  
Julienne carrots  
Fried Maifun noodles (optional)  
Boston lettuce, iceberg lettuce, or romaine

1. In a large skillet, heat oil. Cook onion, garlic and crushed red pepper until onion is translucent. Add soy sauce and cook until evaporated.  
2. Add chicken and cook until cooked through.  
3. Turn off heat and add nuts/seeds, rice vinegar, water chestnuts, and cilantro. Stir to combine.  
4. Serve chicken mixture in lettuce cups, garnished with green onions, carrots, optional maifun noodles, and additional chopped cilantro, if desired.
Clean Eating Chicken Fried Rice

1 c. long grain brown rice
2 ½ c. water
¼ t. salt
1 T. oil
½ c. chopped onions
1 c. diced bell pepper, red or green
1 T. finely minced peeled ginger root
3 T. water
2 boneless, skinless chicken breasts, but into thin strips
2 eggs, beaten
2-3 T. soy sauce
2 t. sesame oil
¼ c. chopped scallions, optional

1. Add rice, salt and water to a pot, stir once, and bring to a boil over high heat. Reduce heat to low and cover. Cook, untouched, for 40 minutes, or until tender and liquid is absorbed. Remove from heat and let stand for 5 minutes, covered. Refrigerate rice until cold, preferably overnight.
2. To fry the rice, add oil to a large nonstick skillet or wok. Over medium heat, add chicken, onions, bell pepper and ginger and cook about 4-5 minutes, until onions are translucent and chicken is mostly cooked through. Add rice and water and increase heat to medium-high.
3. Push rice to one side and add beaten eggs to the other side, scramble quickly and toss with the rice mixture. Stir in the soy sauce and sesame oil.
4. Remove from heat and toss in the scallions, if using. Enjoy!

Copycat Samoas

1 c. dates, pitted
1 c. unsweetened shredded coconut
1/3 c. dark chocolate (maybe more)
½ t. coconut oil

1. Preheat oven to 375°.
2. Put shredded coconut on a parchment paper-lined, rimmed baking sheet in a single layer and toast your coconut in the oven for 5-7 minutes. Check coconut often and stir, as coconut can burn easily.
3. While coconut toasts, submerge dried dates in a bowl of very hot water to rehydrate. Drain.
4. Place the toasted coconuts and dates in food processor. Pulse until it forms a ball.
5. Take a spoonful of dough and shape into cookies, then, using your finger or a tiny round cutter, make a whole in the middle.
6. Place cookies on parchment paper lined cookie sheet and freeze about 20-30 minutes.
7. Melt chocolate and coconut oil together in shallow microwave safe bowl, stirring well to combine at 30-second intervals until fully melted.
8. Dip the bottom of your samosa into the melted chocolate, then return them to the cookie sheet. Drizzle the tops with leftover chocolate and sprinkle with a bit more coconut on top.
Crepes

½ c. oats (blend into flour)  
2 eggs  
½ c. milk of choice  
⅛ c. water  
1 t. vanilla  
1 t. coconut oil

1. Put the oats into a blender and pulse a few times until it turns into flour.
2. Add the rest of the ingredients to the blender and blend until smooth.
3. Heat another teaspoon of coconut oil in a frying pan, then pour ½ of the batter into pan. Swirl pan around so the crepe is very thin.
4. Cook until top surface starts to look dry, then carefully flip over and cook the other side.
5. Crepe should be golden brown when done.
6. Combine filling ingredients in a small saucepan and simmer until thick and bubbly. Alternately, you can fill with Greek yogurt, coconut whipped cream, or your choice of fruit.

Greek Chickpea Salad + Tzatziki Dressing

2 medium English cucumbers, chopped  
1 large yellow bell pepper, chopped  
2 c. cherry or grape tomatoes, halved  
1 medium red onion, diced  
1 can chickpeas, drained and rinsed  
⅛ c. pitted Kalamata olives, halved  
⅛ c. crumbled feta

Dressing:
1/3 c. plain Greek yogurt  
1 T. olive oil  
2 T. fresh lemon juice  
1 T. lemon zest  
1-2 garlic cloves, minced or pressed  
Small handful of fresh dill, chopped  
Salt and pepper, to taste

1. To make the dressing, place all ingredients in a mason jar and shake vigorously to emulsify. Or whisk well in a small bowl. Keep refrigerated until ready to use.
2. In a large bowl, combine all salad ingredients. Pour dressing over, and gently toss to combine well.
3. Allow flavors to blend for at least 10 minutes before serving.
4. Stays good in the fridge for about 24 hours.
Honey Mustard Chicken Salad

1/3 c. honey
¼ c. Dijon mustard
2 T. olive oil
2 cloves garlic, minced
2 t. salt
1 t. pepper
4 boneless, skinless chicken thighs
¼ c. bacon, chopped
4 c. Romaine lettuce, chopped
1 c. cherry tomatoes, halved
¼ red onion, sliced
1 avocado, pitted and sliced

1. In a small bowl or liquid measuring cup, mix honey, mustard, oil, garlic, salt and pepper.
2. Place chicken thighs in a dish and pour the marinade over the chicken, reserving half for later.
3. Flip chicken thighs over, fully covering them in marinade. Cover dish with plastic wrap and marinate for 30-60 minutes.
4. Heat a large skillet over medium heat and place chicken in the pan. Cook about 5 minutes per side, or until chicken is cooked through.
5. Remove chicken from pan and set aside.
6. Wipe pan clean and return to heat. Add chopped bacon to pan and cook until crispy. Transfer bacon to a paper towel-lined plate to drain.
7. Add 3 T. water to the reserved marinade and stir to combine.
8. Slice chicken into strips.
9. Add the romaine, cherry tomatoes, red onion, avocado, cooked bacon, and chicken to a bowl and drizzle with the remaining honey mustard dressing.
Huli Huli Chicken

1 cup pineapple juice
1 cup packed brown sugar
¾ cup ketchup
¾ cup reduced-sodium soy sauce
1/3 cup chicken broth
2 ½ teaspoons minced fresh ginger
1 ½ teaspoon minced garlic
24 boneless skinless chicken thighs (about 4 pounds) or 4 pounds boneless skinless chicken breasts

Instructions
1. In a medium bowl, whisk together juice, brown sugar, ketchup, soy sauce, broth, ginger and garlic until combined. Reserve 1-1/3 cups marinade for basting. Cover and refrigerate. Divide remaining marinade between two large resealable plastic bags. Add 12 chicken thighs to each; seal bags and turn to coat. Refrigerate for 6 hours or overnight.
2. Drain and discard marinade from chicken. Moisten a paper towel with cooking oil; using long-handled tongs, lightly coat the grill rack.
3. Grill chicken, covered, over medium heat for 6-8 minutes on each side or until no longer pink; baste occasionally with reserved marinade during the last 5 minutes. Serve with grilled pineapple and rice. Yield: 12 servings

Keto Chorizo Omelet

2 eggs
⅛ c. spinach, chopped
2 T. white onion, chopped
2 T. heavy whipping cream
2 oz. Chorizo
⅛ c. cheddar cheese, shredded
Salt and pepper, to taste

Toppings:
1 T. sour cream
2 T. diced avocado
1 slice bacon, crumbled

Instructions
1. Cook Chorizo according to package directions
2. In a medium bowl, whisk eggs, spinach, heavy cream, and onion.
3. Pour mixture into non-stick skillet at medium heat.
4. Flip omelet when firm enough. Cover briefly with lid if not firming up.
5. Sprinkle cheese on top and cook evenly
6. Remove from heat and place on plate
7. Add Chorizo to omelet and roll or fold.
8. Top with sour cream, diced avocado, bacon, and more Chorizo, if desired.
**Loaded Sweet Potato Rounds**

1.5 lbs. sweet potatoes, cleaned
2 T. olive oil
1 t. garlic powder
1 t. chili powder
1 t. salt

**Topping ideas:**
1/3 c. shredded cheddar cheese
1/2 c. corn, grilled or steamed
1/3 c. cherry tomatoes, quartered
1/3 c. plain Greek yogurt
1-2 jalapenos, thinly sliced
3 green onions, thinly sliced
Small bunch of cilantro, minced

1. Preheat oven to 400°F and line 2 baking sheets with parchment or foil.
2. Cut sweet potatoes into 1/2-inch slices, leaving potato skins on.
3. Place potato slices in a large bowl and toss with garlic powder, chili powder, salt, and oil. Coat evenly.
4. Place slices in a single layer on the prepared baking sheets. Roast for 10-12 minutes, flipping once during roasting.
5. Once potatoes are fork tender, and a bit crisp on the outside, remove from oven and immediately top each round with your choice of toppings. If using cheese, you might want to return potatoes to oven to melt.

**Melty California Grilled Avocado Chicken**

4 boneless skinless chicken breasts, about 6 oz. each
1 T. olive oil
1 t. Italian seasoning
1 garlic clove, minced
Salt and pepper
4 slices mozzarella cheese
4 slices ripe avocado
2 slices tomato
4 large fresh basil leaves
2 T. balsamic vinegar
2 T. honey

1. In a large glass bowl, add chicken, oil, garlic, Italian seasoning, salt, and pepper. Toss to coat chicken well.
2. Heat a grill pan or an outside grill to medium-high.
3. Grill chicken for about 4-5 minutes per side (about 10 minutes total), or until cooked through and no longer pink in the center.
4. Top chicken with mozzarella, avocado and tomato slices, and cook for an additional 2 minutes, just until cheese is melted.
5. In a small bowl, whisk balsamic vinegar, honey, and a pinch of salt.
6. Drizzle balsamic mixture over chicken and garnish with fresh basil leaves.
No-Bake Coconut Crack Bars
1 c. unsweetened coconut
⅛ c. pure maple syrup
2 T. virgin coconut oil
½ t. vanilla
1/8 t. salt
Optional chocolate chips

1. Combine all ingredients in food processor (mixing by hand will still taste good, but the bars will crumble).
2. Squish mixture into a loaf pan and refrigerate for an hour or freeze for 15 minutes.

Philly Cheesesteak Stuffed Peppers
3 green bell peppers
1 lb. mushrooms, sliced
1 onion
1 lb. beef sliced into thin strips
12 slices provolone cheese
Oil for cooking
Salt and pepper, to taste

1. Preheat a skillet with oil. Add mushrooms and cook until they are slightly browned. Add diced onions and cook until golden. Remove from skillet and set aside.
2. In the same skillet, brown sliced beef. Add the mushroom mixture and season with salt and pepper.
3. Cut bell peppers in half, length-wise, and scoop out seeds and ribs. Place one slice of cheese on the inside of each pepper, top with beef mixture, then top with one more slice of cheese.
4. Bake peppers at 400° for 25 minutes, until pepper is tender and cheese is golden and bubbly.
Pineapple “Nice” Cream

3-4 c. frozen pineapple chunks (you can use other fruit too!)  
1 t. vanilla  
1 – 1 ½ c. cold coconut milk  
2-3 t. maple syrup or honey, if desired  

1. In a food processor, combine pineapple, vanilla, and coconut milk (make sure you shake the coconut milk well before using it).  
2. Pulse until smooth. If you like yours a little sweeter, you can process in some maple syrup or honey.  
3. Enjoy!

Quinoa and Black Bean Salad

1 ½ c. Quinoa  
1 1/2 c. cooked black beans  
1 ½ c. black beans  
1 ½ T. red-wine vinegar  
1 ½ c. cooked corn  
¾ c. finely chopped green bell peppers  
2 pickled jalapeno chillies, seeded and minced  
¼ c. finely chopped fresh cilantro  

For Dressing  
5 T. fresh lime juice, or to taste  
1 t. salt  
1 ¼ t. ground cumin  
1/3 c. olive oil  

1. In a bowl wash quinoa in at least 5 changes cold water, rubbing grains and letting them settle before pouring off most of the water, until water runs clear and drain in a large fine sieve.  
2. In a saucepan of salted boiling water cook quinoa 10 minutes. Drain quinoa in sieve. And rinse under cold water. Set sieve over a saucepan of boiling water and steam quinoa, covered with a kitchen towel and lid, until fluffy and dry, about ten minutes  
3. While quinoa is cooking, in a small bowl toss beans with vinegar salt and pepper to taste.  
4. Transfer quinoa to a large bowl and cool. Add beans, corn, bell peppers jalapenos, and cilantro and toss well.  
5. To make dressing, in a small bowl whisk together lime juice, salt and cumin, add oil in a stream, whisking.  
6. Drizzle dressing over salad and toss well with salt and pepper to taste.
**Skinny Chicken Fajita Soup**

1 lb. chicken breasts  
1 t. olive oil  
2 bell peppers, seeded and chopped  
1 red onion, peeled and chopped  
4 garlic cloves, minced  
15 oz. can black beans, drained  
15 oz. can fire roasted diced tomatoes  
8 c. chicken broth  
1 fajita seasoning packet  
½ c. brown rice, optional

1. Place a large sauce pot over medium heat. Add the oil, chopped bell peppers, onions, and garlic. Sauté 3-5 minutes to soften.  
2. Add whole chicken breasts, black beans, diced tomatoes, chicken broth, fajita seasoning, and ½ t. salt. If adding rice, stir it in with an additional 2 c. water. Bring the soup to a boil. Lower the heat and simmer to 20 minutes.  
3. Use tongs to remove the cooked chicken breasts. Allow the soup to continue simmering to fully cook the rice, another 10-15 minutes. Allow the chicken to cool for few minutes, then shred it with two forks.  
4. Once the rice is tender, add the shredded chicken back to the soup. Taste, and salt and pepper as needed.  
5. Garnish, as desired, with low-fat shredded cheese, sliced green onions, plain Greek yogurt, and diced avocado.

**Spaghetti Sauce**

**Sauce:**  
1 T. olive oil  
1 diced onion  
1 ½ T. minced garlic  
1/8 t. red pepper flakes  
2/3 c. beef broth  
42 oz. diced tomatoes, undrained  
6 oz. tomato paste  
2 T. chopped fresh basil  
1 t. each dried Italian seasoning and salt

1. To make the sauce: in a large pot over medium heat, cook onion in olive oil until softened, 6-9 minutes. Add garlic and cook for another minute. Add pepper flakes and broth; cook until most of the broth has been absorbed. Add remaining ingredients and simmer over low heat 15-20 minutes, stirring frequently to prevent burning. Add more salt, to taste. If you prefer a smoother sauce, use an immersion blender to blend to desired consistency.  
2. Serve sauce over hot spaghetti noodles.
**Spaghetti Squash Au Gratin**

1 medium spaghetti squash  
Pinch of salt and pepper  
2 T. olive oil  
1 T. onion powder  
1 t. garlic powder  
1 T. Italian seasoning  
¼ c. plain Greek yogurt, or Ricotta cheese  
½ c. cheddar cheese  
½ c. mozzarella cheese  
¼ c. parmesan cheese, plus more for topping  
4 slices cooked bacon, roughly chopped  
Parsley for garnish, if desired

1. Preheat oven to 375. Poke holes all over squash with a fork. Put squash in microwave in 5-minute intervals until slightly softened.  
2. Cut squash in half lengthwise. With a spoon, scoop out seeds and discard them. Drizzle olive oil over both halves of the squash and rub it all over. Sprinkle with salt and pepper. Place squash on a foil-lined baking sheet and roast 50-60 minutes, until flesh is tender.  
3. Remove from oven and allow to cool slightly, until you can handle it safely. Turn oven to broil setting.  
4. With a fork, scrape the flesh of the squash into a large bowl, leaving only a sturdy shell behind.  
5. Add remaining ingredients to the bowl with the squash. Mix well. Divide mixture between the shells of the squash. Top with additional cheese and bacon.  
6. Place in oven and broil until cheese is melted and golden, 2-4 minutes.

**Taco Cauliflower Rice Skillet**

1 lb. lean ground turkey  
1 ½ c. frozen corn  
1 T. olive oil  
Salt and pepper, to taste  
1 small yellow onion, diced  
1 ripe avocado, sliced to garnish  
1 t. cumin  
Green onions, thinly sliced  
1 t. chili powder  
Small bunch of cilantro  
1 t. smoked paprika  
15 oz. black beans, drained  
15 oz. diced tomatoes, drained  
12 oz. bag frozen cauliflower rice, thawed  
OR 1 large head cauliflower, “riced” in food processor

1. Heat oil in a large skillet over medium high heat. Add ground meat and seasonings. Cook, breaking up the meat with a wooden spoon, until browned.  
2. Stir in tomatoes, beans, corn, and cauliflower rice.  
3. Simmer about 5-10 minutes, and stir well to combine.  
4. Season with salt and pepper to your taste and garnish with fresh cilantro, green onions, and avocado.
Zucchini Crisps
2 medium zucchinis, sliced into ¼-inch thick rounds
1/3 c. crushed corn flakes
2 T. sesame seeds
2 T. poppy seeds
½ t. garlic powder
½ t. onion powder
1 t. salt
1 t. dried Italian seasoning
1 egg, beaten
2 T. olive or vegetable oil

1. Crush the cornflakes with your hand or food processor.
2. In a medium shallow bowl, combine crushed cornflakes, sesame seeds, poppy seeds, garlic and onion powder, Italian seasoning and salt.
3. In a second, small bowl, beat the egg with a tiny pinch of salt and pepper.
4. Heat less than a tablespoon of oil (for each small batch) in a large frying pan, or cast iron skillet, over medium heat.
5. Dip each zucchini slice in the beaten egg mixture then dredge in cornflake mixture, lightly pressing the mixture onto the zucchini.
6. Add to the heated skillet and cook 1-2 minutes, then flip and cook another 1-2 minutes.
7. Cook in small batches, making sure not to over crowd the pan. Add fresh oil with each batch.
8. Serve with your favorite dip and enjoy!
Bake Sale Recipes

Abby’s Brownies
1 ½ c. vegetable oil
1 T. vanilla
3 c. sugar
6 eggs
1 ½ c. flour
1 c. cocoa powder
¾ t. baking powder
½ t. salt

1. Preheat oven to 350°. Grease a 9x13 pan.
2. Mix together oil, sugar, and vanilla. Add eggs and mix until well-combined.
3. Combine flour, cocoa, baking powder and salt. Slowly add to egg mixture and stir well to combine.
4. Pour batter into pan and spread evenly.
5. Bake 30-35 minutes, until edges start to pull away from the pan. Cool completely before serving.

Banana Split Cupcakes
1 package yellow cake mix, divided
1 cup ripe banana, mashed
1 cup water
3 eggs
1 cup maraschino cherries, chopped & drained
1 ½ cup chocolate chips, divided
1 ½ cup prepared vanilla frosting
1 cup marshmallow crème
1 tsp shortening
30 whole maraschino cherries, drained and patted dry

1. Preheat oven to 350 degrees. Line 30 muffin cups with paper muffin cup liners.
2. Reserve 2 T. cake mix. Combine remaining cake mix, bananas, water and eggs in large bowl. Beat at low speed with electric mixer until moistened, about 30 seconds. Beat at medium speed 2 minutes. Combine chopped cherries and reserved cake mix in small bowl. Stir chopped cherry mixture and 1 cup chocolate chips into batter.
4. Combine frosting and marshmallow crème in medium bowl until well blended. Frost each cupcake with frosting mixture.
5. Combine remaining ½ cup chocolate chips and shortening in small microwave bowl. Microwave on HIGH 30-45 seconds or until smooth, stirring after 30 seconds. Drizzle chocolate mixture over cupcakes. Place one whole cherry on each cupcake.
 Broken Glass Candy

Powdered sugar
3 ¾ c. sugar
1 ¼ c. light corn syrup
1 c. water
Food coloring
Oil flavoring, such as peppermint or cinnamon

1. Generously sprinkle powdered sugar on 2 cookie sheets
2. Combine sugar, corn syrup, and water in a heavy saucepan and stir over medium heat until sugar dissolves. Continue to cook, without stirring, until temperature reaches 290° on a candy thermometer.
3. Remove from heat and add food coloring to the desired intensity and the desired oil flavoring. Stand back when adding the flavoring, as it could burn your sinuses.
4. Pour onto cookie sheets. Cool completely and break into pieces. Makes approx. 3 cups.

Better Than Boxed Mix Brownies

½ c. flour
¾ c. cocoa powder
1 ¼ c. sugar
11 T. unsalted butter
2 eggs, cold
1/8 t. baking soda
1 T. corn starch
¼ t. salt
1 t. vanilla
½ c. chocolate chips

1. Preheat oven to 325°. Line 8x8 baking pan with foil or parchment. Set aside.
2. In a microwave safe bowl, add the butter and sugar. Heat in the microwave on high for about 1 minute and 15 seconds. Remove, stir and cool on the counter for 5 minutes, then stir in the vanilla and cocoa powder.
3. In the bowl of a stand mixer, add the warm (but not hot) butter/sugar mixture. With mixing speed on low, gradually add dry ingredients. Mix until no flour pockets remain. Remove bowl from stand and fold in chocolate chips.
4. Spread batter evenly into prepared pan. Place in the oven and bake 20-30 minutes or until brownies are set. Remove from oven and allow to cool for 30-45 minutes before cutting and serving.
5. This recipe can easily be doubled to fit a 9x13 pan. Bake time might need to be increased.
**Brookies**

(Brownie layer)  
½ c. butter, melted  
1 C. sugar  
1 t. vanilla extract  
2 eggs  
1/3 C. cocoa powder  
½ C. all-purpose flour  
½ t. baking powder  
½ t. salt  

(Cookie Layer)  
½ C. butter softened  
½ C. light brown sugar  
¼ C. sugar  
½ t. vanilla extract  
1 egg  
1 ¼ C. all-purpose flour  
½ t. baking soda  
½ t. salt  
1 C. semisweet chocolate chips

Preheat oven to 350°. Grease 9x13 inch pan.

**Brownie layer:**
1. In a small bowl, whisk together ½ cup flour, ¼ t. baking powder, and ½ t. salt; set aside.
2. In a large bowl, combine ½ C. melted butter, 1 cup white sugar, and 1 teaspoon vanilla extract. Stir mixture until it is well combined. Add the flour mixture, stirring well until all ingredients are combined. Pour the brownie batter into prepared pan.

**Cookie layer:**
1. In a medium bowl, whisk together 1 ¼ cups flour, ½ teaspoon baking soda, and ½ teaspoon salt; set aside.
2. In a large bowl, beat together ½ cup butter, the light brown sugar, ½ cup white sugar, and ½ teaspoon vanilla extract; continue beating until mixture is creamy. Add egg, beat about two more minutes until mixture is light and creamy.
3. Gradually stir the flour mixture into the butter mixture until the dough is combined. Stir in the chocolate chips. Carefully spread dough over brownie layer in the pan.

**Caramel Apples**

½ c. butter  
2 c. packed brown sugar  
1 c. light corn syrup  
1 t. vanilla  
1 can sweetened condensed milk  
10 tart apples, washed and dried

1. Melt butter in a 2-quart saucepan; add brown sugar and corn syrup. Cook over medium heat, stirring occasionally, until mixture comes to a full boil (10-12 minutes).
2. Stir in sweetened condensed milk.
3. Continue cooking, stirring occasionally, until candy thermometer reads 245° (20-25 minutes) (firm ball stage).
4. Remove from heat; stir in vanilla.
5. Drive a craft stick into the core of each apple and dip in caramel. Place onto buttered parchment or wax paper.
**Caramel Cheetos**

2 c. light brown sugar  
1 c. butter  
½ c. light corn syrup  
½ t. baking soda  
1 (20.5 oz.) package crunchy Cheetos (original)

1. Preheat oven to 250°.  
2. In a large pan, mix sugar, butter, and corn syrup. Bring to a boil. Boil 5 minutes, stirring often. Remove from heat and add baking soda. Stir until light in color and foamy.  
3. Pour Cheetos in a large bowl. Pour caramel mixture over Cheetos and stir, coating well. Transfer to a large baking sheet. Bake for 1 hour, stirring every 15 minutes.  
4. Remove from oven and spread in a single layer on a sheet of parchment. Break into pieces when cool.

**Caramel Corn**

½ c. popcorn, popped  
1 c. brown sugar  
½ c. light corn syrup  
½ c. butter  
½ t. salt  
½ t. baking soda  
1 t. vanilla

1. Spray a large shallow baking pan with cooking spray. Add popcorn, removing unpopped kernels.  
2. Combine brown sugar, corn syrup, butter and salt in a heavy saucepan.  
3. Stirring constantly, bring to a boil over medium heat. Boil for 5 minutes without stirring. Remove from heat. Stir in baking soda and vanilla (mixture will foam). Pour over popcorn and stir gently to coat well.  
4. Bake for 45 minutes, stirring occasionally. Remove from oven and spread on parchment to cool. When completely cool, break into pieces and store in airtight container.
Caramel Puff Corn

1 bag Puff Corn (like Chester’s)
½ c. butter
½ c. light corn syrup
1 c. brown sugar
1 t. baking soda

1. Preheat oven to 250°. Line 2 baking pans with parchment paper.
2. Pour corn puffs onto lined pans.
3. In a saucepan over medium high heat, mix together butter, corn syrup, and brown sugar.
4. Cook for 2 minutes or until mixture starts to bubble around the edges.
5. Remove saucepan from heat.
6. Stir in baking soda and whisk until it’s completely mixed. Pour caramel mixture evenly over corn puffs and gently stir in the pan until all corn puffs are evenly coated.
7. Bake in preheated oven for 45 minutes, stirring every 15 minutes.
8. Remove from oven and dump pops on wax paper. Break into pieces and enjoy when cool.

Chex Mix

3 c. each Corn Chex, Wheat Chex, and Rice Chex
1 c. mixed nuts, optional
1 c. bite-sized pretzels
1 c. garlic flavor bagel chips or Rye Crisps
6 T. butter
2 T. Worcestershire sauce
1 ½ t. seasoned salt
¾ t. garlic powder
½ t. onion powder

1. Preheat oven to 250°.
2. In a large roasting pan, mix cereal, nuts, pretzels, and rye crisps. Set aside.
3. In a small microwavable bowl, melt butter. Stir in seasonings.
4. Pour butter mixture over cereal mixture; stir until evenly coated.
5. Place in oven and toast for approximately 50 minutes, stirring every 10 minutes.
6. Cool on paper towels and store in airtight containers.
Chocolate Crackles

1/2 c. powdered sugar  
1 2/3 c. flour  
½ c. cocoa powder  
1 ½ t. baking powder  
¼ t. salt  
½ c. unsalted butter, room temperature  
1 ¼ c. sugar  
2 eggs  
½ t. vanilla

1. Preheat oven to 350°. Grease 2 baking sheets with butter or use parchment paper.  
2. Put the powdered sugar into a bowl and set aside.  
3. In another bowl whisk together the flour, cocoa, baking powder, and salt. Set aside.  
4. In a large bowl, using a mixer, beat the butter and sugar on medium speed until creamy, about 3 minutes. Add eggs, one at a time, beating well between additions. Add vanilla and mix well.  
5. Add in the flour mixture gradually and beat on low speed just until combined.  
6. Roll dough into balls (1 tablespoon) then roll the balls in powdered sugar until covered and place them all on 1 baking sheet. Roll the balls a second time in the powdered sugar and place them about 2 inches apart on baking sheets.  
7. Bake the cookies until they are crackled and puffed, about 10-12 minutes.  
8. Remove the baking sheet from the oven and set on a wire rack for 15 minutes. Remove to wire rack using a spatula, to cool completely.

Chocolate Fudge Brownies

9 oz. butter  
10 oz. unsweetened baking chocolate, broken into pieces  
1 ¼ c. sugar  
3 eggs  
1 t. vanilla  
1 ¾ c. flour  
½ t. salt

1. Preheat oven to 350°. Grease and line the bottom of a 9-inch square cake pan with parchment paper to prevent the brownies from sticking.  
2. Melt the butter and chocolate in a medium saucepan over low heat, stirring occasionally with a wooden spoon. Remove the saucepan from the heat and allow to cool slightly.  
3. In a large mixing bowl, beat together the sugar, egg, and vanilla using an electric mixer or whisk. Keep mixing until the mixture is pale and fluffy.  
4. Whisk the chocolate mixture into the egg mixture until thoroughly combined, using an electric mixer or whisk. Then stir in the flour and salt with a metal spoon.  
5. Pour the mixture into the prepared pan and cook for 20-25 minutes in the middle of the oven until the brownies are just set. The center should be slightly gooey.  
6. Leave the brownies to cool for 10 minutes in the pan. Place it on a cooling rack. When it is completely cold, remove the parchment paper and cut the brownies into squares.
Chocolate Mini Loaves

½ c. butter, softened
2/3 c. packed brown sugar
1 c. chocolate chips, melted
2 eggs
2 t. vanilla
2 ½ c. flour
1 t. baking powder
1 t. baking soda
1 c. apple sauce
½ c. mini chocolate chips

1. In a large bowl, cream butter and brown sugar until light and fluffy. Beat in the melted chocolate chips, eggs, and vanilla. Combine the flour, baking powder and baking soda; add to the creamed mixture alternately with applesauce just until moistened. Fold in mini chocolate chips.

2. Divide batter among 5 greased mini loaf pans, about 1 cup in each. Bake at 350° for 30-40 minutes, or until a toothpick inserted near the center comes out clean. Cool in pans 10 minutes before removing from pans to cool on wire racks to cool completely.

3. For glaze, if desired, combine ½ c. chocolate chips, 1 T. butter, and 5 t. water in a small saucepan. Cook and stir over low heat until glaze is melted. Remove from heat and stir in ½ c. powdered sugar, ¼ t. vanilla, and a dash of salt. Drizzle over cooled loaves.

Chocolate Chip Butterscotch Blondies

6 T. unsalted butter, melted 2 t. vanilla
½ c. light brown sugar 1 ¼ c. flour
½ c. dark brown sugar ½ t. baking powder
1 egg, at room temperature ¼ t. salt
½ c. each chocolate chips and butterscotch morsels

1. Preheat oven to 350°. Lightly spray an 8x8 baking dish with cooking spray and line with parchment paper, leaving a 1-inch overhang for easy transfer when blondies are done. Set aside.

2. Add melted butter and both brown sugars to a medium mixing bowl. Stir until completely combined. Add egg and vanilla, stirring until combined. Batter should be smooth and have a caramel color.

3. Add in dry ingredients: flour, baking powder and salt. Stir until completely combined. Batter will be thick. Fold in chocolate chips and butterscotch morsels.

4. Spread batter into baking dish, evenly. Bake 20 minutes, test with a toothpick inserted into the center (it should come out clean). They may finish before 20 minutes, depending on your oven.

5. Allow to cool for 10 minutes in the pan, then lift by the parchment paper overhang and place on cooling rack. Store leftovers in an airtight container.
Chocolate Mint Pinwheel Cookies

1 package refrigerated sugar cookie dough
Mint extract
A few drops green food coloring
1/4 c. cocoa powder

1. Preheat oven to 350°. Lightly grease cookie sheets.
2. Divide cookie dough into 2 pieces. Combine cocoa powder with one half of dough; combine a couple drops of mint extract and green food coloring with the other half of the dough.
3. Roll out each piece of dough into a large, thin rectangle. Carefully place the green section of dough on top of the chocolate dough. Starting at the longest side of the dough, roll up. Refrigerate for 30 minutes or more.
4. Slice dough into rounds. Place on cookie sheet so that you can see the pinwheel shape.
5. Bake for 12-15 minutes. Cool 2 minutes on cookie sheets, then move to cooling rack to cool completely.

Chocolate Mint Sandwich Cookies

6 T. butter, cubed
1 1/2 c. packed brown sugar
2 T. water
2 c. semisweet chocolate chips
2 eggs
1 t. vanilla
2 1/2 c. flour
1 1/2 t. baking soda
1 t. salt

Filling:
2 1/2 c. powdered sugar
1/4 c. butter, softened
3 T. milk
1/2 t. peppermint extract
3 drops green food coloring
Dash of salt

1. In a small saucepan, combine the butter, brown sugar, water, and chocolate chips. Cook and stir over low heat until chips are melted. Cool. Beat in eggs and vanilla. Combine the flour, baking soda and salt; gradually add to the chocolate mixture.
2. Drop by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets. Bake at 350° for 10-12 minutes or until firm. Remove to wire racks to cool.
3. In a large bowl, combine the filling ingredients until smooth. Spread on the bottoms of half the cookies; top with remaining cookies.

Yield: approximately 2 dozen sandwich cookies
Christmas Meltaway Cookies

- ¾ c. unsalted butter, room temperature
- ½ c. powdered sugar
- ½ c. cornstarch
- 1 t. vanilla
- ¼ t. salt
- 1 c. flour

Glaze:
- 1 ½ c. powdered sugar
- 3-4 T. milk
- ¼ t. vanilla
- Red & green sprinkles

1. Preheat oven to 350°.
2. In the bowl of a stand mixer with the paddle attachment cream the butter with the powdered sugar and cornstarch. Add vanilla. Mix well.
3. Combine the salt and flour. Add to the batter. Mix until dough clumps together.
4. Scoop cookie dough onto silicone or parchment lined baking sheets. Flatten dough balls with the bottom of a measuring cup dipped in powdered sugar.
5. Bake 8-12 minutes until just set. Do not over-bake.
6. Whisk together the ingredients for the glaze adding extra milk 1 t. at a time until desired consistency. Spoon on top of cooled cookies.
7. Immediately shake sprinkles on top of wet glaze. Allow glaze to harden. Store cookies in an airtight container up to 5 days.

Cinnamon Bun Cookies

- 1 c. unsalted butter, at room temperature
- 1/3 c. sugar
- ¾ c. powdered sugar
- ½ t. salt
- 1 ½ t. grated orange zest
- 1 t. vanilla
- 1 egg
- 2 ¼ c. flour

For the glaze
- ½ c. powdered sugar
- 2 T. light corn syrup
- 1 t. vanilla
- 1 t. water

For the cinnamon smear
- 5 T. plus 2 t. unsalted butter, softened
- ¼ c. light brown sugar
- 1 ½ t. light corn syrup
- 1 T. cinnamon
- 2 T. flour
- ½ t. salt
- ½ t. vanilla

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter sugars, salt, zest, and vanilla together on medium speed until light and fluffy, about 3-4 minutes. Scrape down side of the bowl and add the egg, beating well to incorporate.
2. Turn the mixer down to low and add the flour, mixing until just barely combined.
3. On a sheet of wax or parchment paper (whatever your preference), roll out the dough to approximately 12 inches square. When it comes time to roll into a log, the paper makes it easier to lift the edge and handle the dough.

4. **Making the roll:** In the bowl of a stand mixer fitted with the paddle attachment, combine all of the cinnamon smearing ingredients and beat on medium speed until light and fluffy, about 2-3 minutes. Spread the cinnamon mixture on top of the rolled out cookie dough. Roll the dough into a log shape. Once you get an edge started rolling by just folding it over slightly, you can simply lift the paper edge and use it to guide the dough to continue rolling. Transfer dough to freezer for at least 15-20 minutes, until firm.

5. When ready to bake, preheat oven to 375°.
6. Remove dough log from freezer and using a sharp knife, cut dough into ¼ inch slices. Give the log a quarter roll after each cut so it doesn’t develop a flat edge from constantly pressing on the same side.
7. Transfer the cut slices to your prepared cookie sheets and bake for 12-14 minutes, rotating the baking sheet halfway through, until they’re lightly golden around the edges. Allow to cool on a wire rack for a few minutes before removing to a wire rack to cool completely.

8. **Glazing the cookies:** Combine all glaze ingredients in a small bowl and whisk together. Add additional water if it seems too thick. Using a pastry brush, apply a thin coat to the top of each cookie. Allow to sit at room temperature to dry completely.

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**Double Chocolate Brownies**

5 oz. semisweet chocolate

½ c. unsalted butter

1 ¼ c. packed brown sugar

3 eggs, lightly beaten

½ c. unsweetened cocoa powder

¼ t. salt

1 ½ t. vanilla

1. Heat oven to 350°. Line an 8x8 square pan with aluminum foil, then lightly grease the foil with vegetable oil.
2. In a heatproof bowl set over simmering water, melt chocolate and butter, stirring until smooth. Remove from the heat and add brown sugar, eggs, cocoa powder, salt, and vanilla. Stir well to combine.
3. Spread batter in pan, smooth with a rubber spatula. Bake until brownies are dry on top and almost firm to the touch, about 40 minutes. Remove from the oven and cool in pan for about 1 hour.
**Eggnog Fudge**

½ c. butter  
¾ c. eggnog  
2 c. sugar  
12 oz. white chocolate chips  
7 oz. marshmallow crème  
½ t. nutmeg  
2 t. vanilla

1. Line an 8x8 pan with foil, then butter the foil  
2. Combine butter, eggnog and sugar in a pan and bring to a boil over medium heat. Cook until temp reaches 234°.  
3. Remove from heat and stir in white chocolate until completely melted and incorporated.  
4. Stir in marshmallow crème, vanilla and nutmeg until smooth.  
5. Spread into prepared pan. Dust top with a little more nutmeg. Allow to cool before removing from pan and cutting.

**Garlic Ranch Pretzels**

1 bag small pretzel twists or sticks  
1-2 t. garlic powder  
1 package ranch dressing mix  
½ c. butter, melted

1. Spread pretzels on a large rimmed baking sheet. Drizzle with butter and sprinkle with ranch mix and garlic powder. Use a large silicone spatula or your hands to mix.  
2. Bake at 300° 10 minutes. Cool. Enjoy!
Gluten-Free Soft and Fluffy Sugar Cookies

1 ½ sticks butter, room temperature
1 c. sugar
1 egg
1 ¾ t. vanilla
¼ t. baking powder
¾ t. salt
2 1/3 – 2 ½ c. high-quality gluten-free all-purpose flour mix, plus more for rolling

1. Begin making cookie dough by creaming together butter, sugar and egg with hand mixer or in a stand mixer, scraping sides of bowl as necessary. Add vanilla and mix until incorporated. Add baking powder and salt and mix until combined

2. Add 2 c. of flour and mix until well incorporated. Add remaining 1/3 c. flour and mix until dough begins to pull away from sides of the bowl. This should happen after about a minute of mixing. If it does not come together, add another 2-3 tablespoons of flour

3. Divide dough into two balls. Flatten each ball into about 1-inch-thick disc on top of a piece of plastic wrap. Wrap plastic wrap around dough and chill for at least an hour up to overnight until solid.

4. Remove dough from fridge, one disc at a time 10 minutes prior to baking. Preheat oven to 375° and line baking sheets with parchment paper. Set aside.

5. Generously dust counter top with powdered sugar and set disc on top. Dust top of dough with powdered sugar. Or you may roll dough in between parchment paper for easier cleanup and you don’t have to add extra flour. Gently roll dough out to ⅛ inch thickness. Cut out desired shapes and transfer to baking sheets, using a thin spatula if necessary. Reuse and reshape dough until you have filled the baking sheet with cookies.

6. Bake 9-11 minutes or until edges are just turning golden brown. Remove and slide parchment with cookies onto a cooling rack to cool completely.

7. Frost as desired, using a simple glaze, frosting, or royal icing.
Grinch Brownies
18.4 oz. brownie mix
25 mint Oreos, divided
2 c. white chocolate chips
½ c. heavy cream
¼-1/2 t. peppermint extract
Green food coloring
Red chocolate candies

1. Preheat oven to 350°. Line a 9x9 baking dish with foil and coat with nonstick spray. Set aside.
2. Prepare brownie mix according to the directions on the package. Coarsely chop 16 of the Oreos and fold them into the brownie batter. Spread that into the prepared pan and bake for 30-35 minutes or until the brownies are almost set in the center and a toothpick inserted 1-inch from the edge of the pan comes out clean. Place the pan on a wire rack and allow the brownies to cool.
3. Place a heat-safe bowl on top of a pot of simmering water. Place the white chocolate and heavy cream in the bowl and stir until melted. Remove the bowl from the heat and add peppermint extract and a few drops of green food coloring.
4. Pour the ganache (white chocolate mixture) over the brownies.
5. Immediately chop the remaining Oreos and sprinkle on top of the ganache. Sprinkle on the red candies.
6. Chill brownies, allowing the ganache to set for at least an hour before cutting the brownies into bars.

Ice Cream Cone Cupcakes
1 cake mix, any flavor
2 eggs
1 1/4 c. water
30 flat-bottomed ice cream cones
1/4 c. vegetable oil
1 can frosting, any flavor
1/4 c. applesauce

1. Preheat oven to 350°. Place cones upright on baking sheets, about 3 inches apart.
2. In a large bowl, mix together cake mix water, oil, applesauce, and eggs until smooth. Fill each cone about 2/3-3/4 full.
3. Carefully place baking sheets in oven and bake 25-30 minutes. Cool completely before frosting.
**Indoor S’mores Bars**

6 c. mini marshmallows, divided  
1 ½ c. chocolate chips  
¼ c. light corn syrup  
5 T. butter  
1 t. vanilla  
8 c. Golden Grahams Cereal

1. Butter a 9x13 dish and set aside.  
2. In a large bowl, combine 5 c. of the marshmallows, the chocolate chips, corn syrup, butter and vanilla. Microwave on high for 2-3 minutes, stirring every 30-40 seconds, until melted and smooth. Add in the cereal and stir to coat. Stir in the remaining 1 c. of marshmallows.  
3. Press mixture evenly into the prepared pan. Let stand at least an hour before cutting into bars.

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**Lemon Crinkle Cookies**

2 c. flour  
2 t. baking powder  
½ t. salt  
10 T. butter, softened  
1 c. + 2 T. sugar  
1 T. lemon zest (from about 2 medium lemons)  
1 egg  
1 egg yolk  
1 ½ T. fresh lemon juice  
½ t. lemon extract  
½ t. vanilla  
5 drops yellow food coloring (optional)  
½ c. powdered sugar

1. Preheat oven to 350°. Line baking sheets with parchment.  
2. In a mixing bowl, whisk together flour, baking powder and salt.  
3. In the bowl of an electric mixer, whip together butter, sugar, and lemon zest until pale and fluffy. Mix in egg then blend in egg yolk. Add lemon juice, lemon extract, vanilla and optional yellow food coloring and mix until combined.  
4. With mixer on low speed, slowly add dry ingredients and mix until just combined.  
5. Pour powdered sugar into a small bowl. Scoop dough out about 1 ½ T. at a time and shape into a ball. Drop ball in powdered sugar and roll evenly to coat. Transfer to prepared baking sheet. Repeat with remaining dough, leaving 1-2 inches between dough balls.  
6. Bake 10-13 minutes, until edges are set. Cool on baking sheet 2-3 minutes before removing to wire racks to cool completely.
**Lemon Squares**

1 lemon cake mix
2 eggs
1/3 c. vegetable oil
Powdered sugar

1. Preheat oven to 350°. Grease 9x13 pan.
2. In a bowl, mix together cake mix, eggs, and oil. Mixture will be stiff. Spread the mixture evenly in the prepared pan.
3. Bake 13-15 minutes until slightly golden on top.
4. Cool, then sprinkle with powdered sugar.

**Mint Chocolate Chip Cookies**

1 ½ c. packed brown sugar
¾ c. butter, softened
1 ½ t. vanilla
½ t. mint extract
3 egg whites
1 ½ c. flour
½ c. plus 1 T. cocoa powder
1 ½ t. baking soda
1 ½ c. mint chocolate chips

1. Preheat oven to 375°. Line baking sheets with parchment paper
2. In mixer bowl, cream butter and sugar together until fluffy. Beat in egg whites, vanilla, and mint extract.
3. Stir in flour, cocoa powder, baking soda, and salt.
4. Stir in chocolate chips.
5. Drop dough by teaspoonfuls onto prepared baking sheets. Bake 8-9 minutes, until edges are set. Cool on wire racks.
No-Bake Chocolate Oatmeal Cookies

2 c. sugar  
1/3 c. cocoa powder  
3 c. oats  
1 stick butter  
1 t. vanilla  
1/2 c. milk  

1. Stir sugar, cocoa, butter, and milk together over medium heat until melted.
2. Bring to a boil for 2 minutes. Remove from heat. Add oatmeal and vanilla.
3. Use and ice cream scoop and drop on wax paper. Let cool.

Yield: approximately 30 cookies

Orange Cranberry Whoopie Pies

4 c. flour  
1 ½ c. sugar  
2 t. baking powder  
1 t. baking soda  
1 T. orange zest  
1 t. salt  
2 eggs  
1 ½ c. orange juice  
½ c. vegetable oil  
2 c. fresh or frozen cranberries, chopped  

Filling

16 oz. cream cheese, softened  
1 c. butter, softened  
6 c. powdered sugar  
2 t. vanilla  

1. Mix flour, sugar, baking powder, baking soda, and salt in a bowl.
2. In a large mixing bowl, combine orange zest, juice, eggs, and vegetable oil. Add dry ingredients to wet all at once. Stir until just combined.
3. Fold in chopped cranberries.
4. Line baking sheets with parchment and heat oven to 400°.
5. Drop batter onto parchment. Bake 9 minutes, or until edges are set. Cool briefly on pans, then move to cooling racks. Cool completely before filling.
6. TO FILL: Combine filling ingredients and mix with electric mixer until smooth. Pipe between bottoms of similarly-sized cookies.
**Peppermint Bark**

Crushed candy canes, to yield 1 cup
1 pound white chocolate
1 pound milk or semisweet chocolate
Peppermint flavorings, optional

1. Place candy canes in a plastic bag and hammer into 1/4-inch chunks or smaller.
2. Melt the milk chocolate in a double boiler or microwave. Pour into a 9x13 baking dish.
3. Melt white chocolate in a double boiler or microwave.
4. Combine candy cane chunks with white chocolate (add peppermint flavoring at this point if desired.). Pour mixture into the baking dish on top of the milk chocolate. Use a knife to spread and swirl it a bit. Don’t swirl too much, or you can’t see the difference between the two chocolates. Place in the refrigerator for 45 minutes or until firm. Break into pieces when cool.

**Peppermint Chocolate Thumbprints**

1 c. butter, softened
½ c. sugar
½ c. brown sugar
2 eggs
1 t. mint extract
1 ½ c. flour
2/3 c. cocoa powder
¾ t. salt
¼ t. baking powder
¼ t. baking soda
28 unwrapped peppermint kisses

1. Cream butter and both sugars with mixer. Add eggs one at a time and mix just until incorporated. Mix in mint extract.
2. Combine flour, cocoa, salt, baking powder, and baking soda in a medium bowl. Add ½ c. dry mixture to butter mixture at a time blending each addition until just combined and scraping sides of bowl as needed.
3. Cover and refrigerate dough at least 2 hours.
5. Butter hands and roll dough into 1 inch balls. Place on cookie sheets.
6. Bake 10 minutes. Allow to cool for 5 minutes only. Press 1 peppermint kiss into the top of each cookie. Move cookie to cooling racks, being very careful not to touch the kiss.
Peppermint Swirl Fudge

1 package white baking chips
1 can vanilla frosting
½ tsp peppermint extract
8 drops red food coloring
⅛ cup crushed peppermint candies plus 1 tbsp. for garnish

1. Line a 9-inch pan with aluminum foil and spray with cooking spray. Set aside.
2. In a medium saucepan, melt the white baking chips over medium-low heat and stir until smooth. Stir in peppermint extract, vanilla frosting, and ¼ cup crushed peppermint candies.
3. Drop the red food coloring randomly on top of the fudge and swirl with a knife. Refrigerate 1 hour or until set. Cut into squares.

Perakos Fudge

36 oz. semi-sweet chocolate chips
7 oz. marshmallow crème
1 c. butter, softened
2 T. vanilla
4 ½ c. sugar
12 oz. evaporated milk

1. Line a 9x13 baking dish with parchment paper. This makes it easier to remove the fudge to cut it.
2. Place chocolate chips, marshmallow crème, butter, and vanilla in a large bowl.
3. Pour sugar and evaporated milk in a very large pot. You need a larger pot than you think because when the mixture boils, it will expand a lot. Bring mixture to a boil and boil briskly for 7 minutes, stirring continuously. Remove from heat and pour into the bowl containing the chocolate. Mix until incorporated completely. Work quickly because the fudge will start to set up. Pour into the prepared pan and refrigerate until set.
4. Slice into squares and serve. You can prepare this ahead of time and freeze, if desired.
Philadelphia Marbled Brownies

1 package brownie mix (9x13 pan size)
(Plus ingredients to prepare)
8 oz. cream cheese
1/3 c. sugar
1 egg
1/2 t. vanilla

1. Preheat oven to 350°. Grease a 13x9 inch baking dish.
2. Prepare brownie batter as directed on package. Spread into prepared pan.
4. Bake 35-40 minutes or until cream cheese mixture is lightly browned. Cool completely before cutting to serve. Keep refrigerated.

Pizzelles

3 eggs
¾ c. sugar
½ c. butter, melted
1 ¼ c. flour
2 t. baking powder

2. Heat pizzelle iron; brush with oil or melted butter. Drop 1 T. batter into each circle (may vary based on the iron). Bake 20-45 seconds, until steam stops. Carefully remove and cool completely before storing in airtight container.
**Potato Chip Cookies**

1 cup butter, softened
1 cup brown sugar
1 cup sugar
2 eggs, well-beaten
2 ¼ cups flour
1 tsp baking soda
2 cups crushed potato chips
1 cup butterscotch chips

1. Cream together butter and sugar.
2. Add the eggs, flour, and baking soda and mix well.
3. Stir in the potato chips and butterscotch chips until evenly distributed throughout the dough.
4. Roll into 1-inch balls and place on a greased cookie sheet. Bake at 350° F for about 10 minutes or until light golden brown. Enjoy!

**Pretzel Brittle**

1 ½ t. baking soda
1 t. water
1 t. vanilla
1 ½ c. sugar
1 c. water
1 c. light corn syrup
3 T. butter
3 c. pretzels, broken in pieces

1. Heat oven to 200°. Butter 2 cookie sheets and keep warm in oven
2. Mix baking soda, 1 t. water and vanilla; set aside
3. Mix sugar, 1 c. water, and corn syrup in a 3-quart saucepan. Cook over medium heat, stirring occasionally, to 240° on candy thermometer, or until small amount of syrup dropped into very cold water forms a soft ball that flattens when removed from the water.
4. Stir in butter and pretzels. Stirring constantly to 300° or until a small amount of mixture dropped into very cold water separates into hard brittle threads. Immediately remove from heat.
5. Quickly stir in baking soda mixture until light and foamy.
6. Pour half the candy mixture onto each cookie sheet; quickly spread about ¼ inch thick. Rearrange pretzels with two forks, if needed.
7. Cool completely, at least 1 hour. Break into pieces and store covered in container.
**Quadruple Chocolate Cookies**

2 ¼ c. flour  
1 t. baking soda  
1 t. salt  
1 c. butter, softened  
¾ c. granulated sugar  
¾ c. packed brown sugar  
1 t. vanilla extract  
2 eggs  
2 c. semisweet chocolate chips  
1/3 c. unsweetened cocoa powder  
Chocolate sprinkles  
60 Hershey Kisses

1. Preheat oven to 375°. Grease cookie sheets.
2. Combine flour, cocoa powder, baking soda and salt in a small bowl.
3. Beat butter, both sugars, and vanilla in a large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually add flour mixture. Stir in chocolate chips.
4. Form into 1 inch balls. Roll each ball in chocolate sprinkles to coat.
5. Bake 9-11 minutes or until golden brown. Let cool on cookie sheets for 1-2 minutes, and then press a Hershey Kiss in the center of each cookie. Remove to cooling racks and cool completely.

**Raspberry Cheesecake Brownies**

9x13 size brownie mix, plus ingredients to make  
16 oz. cream cheese, softened  
2/3 c. sugar  
2 t. vanilla  
2 eggs  
6 oz. raspberries  
1 T. sugar

1. Preheat oven according to brownie mix. Follow instructions on brownie mix to make brownie batter and set aside.
2. Use an electric mixer to blend cream cheese until light and creamy. Add the 2/3 c. sugar, 2 eggs, and vanilla. Set aside.
3. Puree raspberries, strain if desired, and stir in the sugar.
4. In a 9x13 baking dish sprayed or lined with parchment paper, pour the brownie mix, reserving ¼ cup. Spread evenly on the bottom of the pan.
5. Cover brownie mixture with the cheesecake mixture, reserving ¼ cup. Drizzle raspberry mixture on top of the cheesecake adding dollops of brownie ix and cheesecake mixture as needed. Swirl the mixture with a toothpick to create a marbled pattern.
6. Bake for 25-30 minutes uncovered, until almost golden, then for an additional 10-15 minutes covered with foil, or until the cheesecake is firm and toothpick comes out clean.
7. Let cool and refrigerate 2 hours or overnight. Keep leftovers in fridge for 3-5 days, tightly sealed.
Red Velvet Whoopie Pies

½ c. butter, softened
1 c. brown sugar
2 T. cocoa powder
½ t. baking soda
¼ t. salt
1 egg
1 t. vanilla
2 c. flour
½ c. buttermilk
1 oz. (2 T.) red food coloring

Filling:
6 oz. cream cheese, softened
3 T. butter, softened
½ t. peppermint extract
3 c. powdered sugar
Milk

1. Preheat oven to 375°. Line a cookie sheet with parchment paper; set aside.
2. In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, cocoa powder, baking soda, and salt.
4. Alternately add flour and buttermilk, beating on low speed after each addition just until combined. Stir in food coloring.
5. Drop by rounded teaspoons 2 inches apart onto prepared cookie sheet. Bake for 7-9 minutes or until edges are set. Cool on cookie sheet for 2 minutes. Transfer to a wire rack to cool completely.
6. To make filling, in a large bowl, combine cream cheese, butter, and peppermint extract. Beat with an electric mixer until light and fluffy. Gradually beat in powdered sugar. If necessary, add milk (1 t. at a time) to make a filling of spreading consistency.
7. Spread filling on bottoms of half the cookies. Top with remaining cookies, bottom sides down. If desired, sprinkle with crushed peppermint candies before serving.
8. Store in refrigerator up to 3 days. Let stand at room temp for 15 minutes before serving.
**Rice Krispie Treats**

1/4 c. butter

1 bag (10 oz.) mini marshmallows

6 c. Rice Krispies

1. In a large saucepan, melt butter over low heat. Add marshmallows and continue to cook, stirring constantly until marshmallows are melted.
2. Gently stir in cereal and stir to coat.
3. Use a little butter or cooking spray on your finger tips and firmly press mixture into baking dish.
4. Cool completely and cut into squares.

**Salted Caramel Fudge**

14 oz. can dulce de leche

3 c. white chocolate chips

1 c. milk chocolate chips

1/8 t. coarse salt

1. Line 8x8 pan with parchment paper and spray lightly with cooking spray
2. Use a double boiler to melt the white chocolate chips, stirring constantly until smooth. Pour in dulce de leche and stir til smooth. Mixture will be thick. Scoop into prepared pan; spread and smooth evenly.
3. Use a double boiler to melt the milk chocolate. Stir til smooth. Pour and spread evenly over bottom layer in pan. Sprinkle with a pinch of coarse salt.
4. Cool completely before cutting.
Salted Caramels

½ c. unsalted butter  
½ c. heavy cream or heavy whipping cream  
3 T. water  
¾ c. light corn syrup  
1 c. sugar  
½ t. coarse or flaked sea salt

1. Lightly oil a 9x5 loaf pan and line with parchment that will fit inside the pan and come up the sides by at least an inch. Lightly oil the parchment paper. Set aside.

2. Cut butter into 8 pieces and combine with heavy cream in a small microwave-safe bowl. Heat in the microwave for 1-2 minutes until hot and butter has melted. Set aside.

3. In a small saucepan combine the water and corn syrup. Then add the sugar, but try your best not to splatter sugar up the sides of the pan. Now, use a spoon to gently stir the sugar into the water and corn syrup, just moistening the sugar.

4. Heat over medium heat until the sugar has come to a boil. Then cover with a lid for 1 minute.

5. Remove lid and attach candy thermometer to side of pan. Cook sugar 5-10 minutes, until thermometer reads 320°. At this temperature, the sugar will take on a light amber color around the edges of the pan.

6. As soon as the temperature reaches 320° carefully pour about a sixth of the butter and cream mixture and stir. Repeat with remaining cream and butter (adding a sixth of it at a time and stirring).

7. By adding the cream and butter, the temperature will drop. Now, continue cooking another 5-10 minutes, until the caramel reaches 240°. This will create a soft caramel; if you want slightly harder caramels, bring the temperature closer to 245°.

8. As soon as the caramel reaches your desired temperature, pour into the prepared loaf pan. Cool 20-30 minutes the scatter the salt over the caramel.

9. Cool 3 ½ hours. Unmold the caramel. If it’s too soft to work with, place in refrigerator 30-45 minutes to firm up. Use a large sharp knife to cut into your desired shape.

10. Wrap caramels in plastic wrap or waxed paper and enjoy immediately, or you can refrigerate or freeze for later.
Santa’s Treasure Cookies

½ c. unsalted butter, softened  
½ c. sugar  
½ c. brown sugar  
1 egg  
2 t. vanilla  
2 ¼ c. flour  
1 t. baking soda  
¾ t. salt  
1/3 c. crushed potato chips  
1/3 c. crushed pretzels  
1/3 c. chocolate chips  
3 T. red and green sprinkles  
Flaky sea salt, for garnish

1. Preheat oven to 350° and line two baking sheets with parchment.  
2. In a large bowl using a mixer, cream together butter and sugars until light and fluffy, 3-4 minutes.  
3. Beat in egg and vanilla until combined.  
4. In a separate bowl, whisk together flour, baking soda, and salt. Add dry ingredients to wet and mix until smooth (dough will be thick).  
5. Gently fold in potato chips, pretzels, chocolate chips, and sprinkles.  
7. Bake until edges are just starting to turn golden, 7-8 minutes. Remove from oven and let cool 2-3 minutes, then transfer to a cooling rack to cool completely.

See’s Fudge

1 lb. plain milk chocolate, broken into pieces  
24 oz. semi-sweet chocolate chips  
1 stick butter  
1 jar marshmallow crème  
4 ¼ c. sugar  
12 oz. can evaporated milk

1. In a large bowl, combine chocolate bars, chocolate chips, butter, and marshmallow crème. Set aside.  
2. In a large saucepan, combine sugar and evaporated milk. Bring to a rolling boil over medium heat. Stir constantly for 4 minutes.  
3. Pour cooked ingredients over chocolate in mixing bowl in intervals, stirring constantly until smooth.  
4. Pour into a greased 9x13 glass baking dish. Cover tightly and refrigerate until hardened (several hours to overnight is best). Cut into 1-inch pieces. Keep refrigerated until ready to serve.
**Simon’s Coffee Shop Ginger Cookies**

2 teaspoons baking powder  
2 teaspoons ground ginger  
2 teaspoons ground cinnamon  
1 teaspoon baking soda  
1 teaspoon kosher salt or ½ teaspoon salt  
1 teaspoon ground cloves  
1 cup butter, softened  
1 cup granulated sugar  
2 eggs  
1 cup mild-flavored molasses  
½ cup coarse sugar or 1 cup confectionary pearl sugar

1. In a large bowl, stir together flour, Baking powder, ginger, cinnamon, baking soda, salt and cloves. In another large bowl, beat butter with an electric mixer on low speed for 30 seconds. Add the granulated sugar. Beat until combined, scrapping side of bowl occasionally. Beat in eggs and molasses until combined. Beat in as much of the flour mixture as you can with the mixer. Stir until remaining flour mixture. Dough will stiffen.

2. Shape dough into 2-inch balls. Roll balls in the coarse or pearl sugar. Place 4 inches apart on ungreased cookie sheets. Using the bottom of a glass, dipped in additional sugar if necessary in 350-degree oven for 11-13 minutes or until bottoms are lightly browned, tops are puffed (do not over bake) and edges are firm. Cool on cookie sheets 2 minutes. Transfer to wire rack and let cool. Makes about 20 large cookies.

**Soft Pretzels**

1 tube refrigerated French bread dough  
1 egg, beaten  
1 T. water  
Coarse salt

1. Preheat oven to 350°.
2. Cut off a piece of the dough and roll it until it is about 1-inch-thick and 10 inches long.
3. Shape each strip of dough into a circle, overlapping about 4 inch from each end and leaving the ends free. Taking one end of the dough in each hand, twist at the point where the dough overlaps. Carefully lift each end across the edge of the circle opposite it. Push snug where the dough meets to attach. Place on parchment-lined baking sheet.
4. Stir together egg and water. Brush pretzels with egg mixture and sprinkle with salt. Bake until golden brown.
Sugar Cookies

1 ½ c. sugar
1 c. salted butter, room temperature
2 eggs
½ t. salt
2 t. baking powder
½ c. buttermilk
1 ½ t. vanilla
4 ½ - 5 ½ c. flour (start with 4 ½ c. If dough is super sticky, add more, ¼ c. at a time, until just a hint of stickiness)
Powdered sugar

1. Preheat oven to 400°. Prepare 2 baking sheets and set aside. This can be done by greasing them with shortening or butter, non-stick cooking spray, parchment paper, or a baking mat.
2. Cream together sugar and butter for 3 minutes until fluffy.
3. Add eggs and mix again.
5. Add ¼ c. buttermilk and vanilla. Blend.
6. Add 2 ½ c. flour, ½ c. at a time.
7. Add remaining ¼ c. buttermilk.
8. Then add remaining flour (for a total of 4 ½ c.) batter should be smooth, elastic like and slightly sticky. If too sticky, add more flour a little a time.
9. When ready to roll out, sprinkle surface with powdered sugar, NOT flour. Roll them to ¼ inch thickness.
10. Cut out with favorite shape and transfer to prepared pan.
11. Bake 10 minutes. Watch carefully as every oven bakes differently. You want the cookies to be a hint of golden under them, not dark golden. Edges should not start to show golden; you’ll have to gently flip a cookie to see for sure.
12. Allow cookies to cool completely before frosting.

Taco Snack Mix

7 c. corn Chex
2 c. pretzel twists
2 c. cheese crackers
1 packet taco seasoning
4 T. butter

1. Preheat oven to 250°
2. In a large bowl mix together cereal, pretzels, and crackers
3. In a small glass bowl, microwave the butter until melted. Pour over cereal and gently stir to coat.
4. Sprinkle on the taco seasoning and gently stir again until evenly coated.
5. Pour snack mix on a cookie sheet in an even layer and bake for an hour stirring every 20 minutes.
6. Cool and store in an airtight container.
**Tiger Stripe Fudge**

¼ c. semi-sweet chocolate chips  
14 oz. can sweetened condensed milk  
11 oz. bag white chocolate chips  
11 oz. bag chocolate chips  
1 t. vanilla  
3 t. half-and-half

1. Heavily grease an 8 or 9-inch square pan, then line it with parchment paper.  
2. Measure the semisweet chocolate chips into a small microwaveable bowl or cup. Set aside for now.  
3. Combine sweetened condensed milk and white chocolate chips in a nonstick saucepan. Heat over medium heat, stirring continually until the chips are completely melted.  
4. Add the butterscotch chips, and turn the heat down to medium-low. Continue to heat and stir the mixture until the chips are melted. Remove the pan from heat.  
5. Add the vanilla extract, stirring until the mixture is smooth and glossy. Carefully pour into prepared pan.  
6. Immediately microwave the chocolate chips for 30 seconds. Stir the heated chips into a smooth sauce. The chips will not lose their shape until you do this. Quickly stir half-and-half into the melted chocolate so that it will be liquid enough to pour.  
7. Drizzle spoonfuls of the melted chocolate in long lines on top of the butterscotch. Next, use the edge of a butter knife to swirl or crisscross the fudge a few times. Don’t overdo it, or the two colors will mix together.  
8. Chill the fudge until it sets up enough to slice (about 2-3 hours). Lift the ends of the parchment paper to remove the fudge from the pan. Peel off the paper, and slice the fudge into 1-inch pieces.

**Touch O’Honey**

1 package yellow cake mix  
2 eggs  
1/3 c. honey  
1/3 c. softened butter  
½ c. flour

1. Preheat oven to 350°.  
2. Blend half the cake mix with the eggs, honey, butter, and flour. Beat until fluffy, then add the remaining cake mix. Roll into small balls.  
3. Bake on ungreased cookie sheet 10-12 minutes. Remove from pan to cooling rack to cool completely.
White Chocolate Cranberry Blondies

3/4 c. butter, cubed
1 1/2 c. packed brown sugar
2 eggs
3/4 t. vanilla
2 1/4 c. flour
1 1/2 t. baking powder
1/4 t. salt
1/8 t. cinnamon
1/2 c. dried cranberries
6 oz. white chocolate chips

For Frosting:
8 oz. cream cheese, softened
1 c. powdered sugar
1 T. grated orange peel
6 oz. white chocolate chips
1/2 c. dried cranberries, chopped

1. In a microwave, melt butter; stir in brown sugar. Transfer to a large bowl; cool to room temperature. Beat in the eggs and vanilla. Combine the flour, baking powder, salt and cinnamon; gradually add to butter mixture. Stir in cranberries and chocolate (batter will be thick).
2. Spread into a greased 9x13 inch baking dish. Bake at 350° for 18-21 minutes or until a toothpick inserted near the center comes out clean (do not over bake). Cool on a wire rack.

White Chocolate Fudge Bars

1 chocolate fudge cake mix
2 eggs
1/3 c. oil
3/4 c. white chocolate chips

1. Preheat oven to 350°. Grease a 9x13 inch baking dish.
2. Mix together cake mix, eggs, and oil. Stir in white chocolate chips. Mixture will be stiff. Press dough into prepared pan.
3. Bake 14-16 minutes.
4. Serve warm or at room temperature. Can be topped with favorite frosting, if desired.
Icings

(disclaimer: We make a lot of different icing flavors in class – mostly we just use the buttercream recipe and play with it! Use different flavors of coffee creamer, extracts, or even Kool-Aid to change the flavor to suit your recipe!)

**Buttercream**

1 c. softened butter  
1 c. shortening  
2 t. vanilla  
Splash of vanilla coffee creamer  
2 lb. powdered sugar  
milk

1. In the bowl of a stand mixer, combine butter, shortening, vanilla and coffee creamer until smooth.  
2. With mixer on low speed, gradually add powdered sugar. You will need to add milk as you go, to reach the desired consistency.

**Caramel Icing**

4 sticks butter, at room temp  
4 c. powdered sugar  
½ c. dulce de leche  
1 t. vanilla  
Pinch salt

1. Using an electric mixer, beat the butter until light and fluffy, 3-5 minutes  
2. Gradually add the sugar, then the dulce de leche, vanilla and salt.  
3. Beat until smooth, scraping sides of bowl as necessary.

**Chocolate Buttercream**

1 c. softened butter  
1 c. shortening  
2 t. vanilla  
2 lb. powdered sugar  
¾ c. cocoa powder, sifted to work out any clumps  
Milk to achieve desired consistency

2. With mixer on low speed, gradually add powdered sugar. Add additional milk to achieve desired consistency.
**Cream Cheese Frosting**

8 oz. cream cheese, very soft  
2 oz. unsalted butter, very soft  
2 t. vanilla  
3 c. powdered sugar (more if needed to reach preferred consistency)

In a large bowl using an electric mixer, beat the cream cheese, butter, and vanilla on medium-high speed until completely smooth. Reduce speed to low and gradually add the powdered sugar. Once all of the sugar has been added, beat on high speed for 1-2 minutes.

**Royal Icing**

5 T. meringue powder  
1 T. light corn syrup  
1 t. vanilla  
1 c. water  
2 lbs. powdered sugar

1. In a mixer, combine meringue powder, light corn syrup, vanilla, and water. Using a whisk, combine until frothy.  
2. Add powdered sugar and whisk until it looks soupy.  
3. Using the paddle attachment, beat mixture on medium-high for 4-6 minutes, until the icing forms stiff peaks.

*for the flooding technique, this consistency is good for borders. Thin using a couple drops of water at a time for the thinner, coating icing.  
*to store royal icing, scrape the sides of your bowl and cover with plastic wrap, placing the plastic directly on top of the icing itself. Or you can store it in squeeze bottles. When ready to use, you’ll need to stir to recombine the liquid with the solid parts of the icing.
**Alphabet Soup**

- 1 T. olive oil
- ½ of an onion, diced fine
- 3 cloves garlic, minced
- 6 c. chicken or vegetable broth
- 2 potatoes, peeled and diced
- 2 c. frozen mixed veggies
- 3 ribs celery, diced
- 29 oz. stewed tomatoes, diced
- 1 t. garlic powder
- 1 T. Italian seasoning
- 1 c. alphabet pasta
- salt and pepper, to taste

1. Heat oil in a large soup pot. Sauté onions and celery until onion is translucent. Add garlic and cook til fragrant.
2. Add all remaining ingredients and stir to combine. Bring soup to a boil, then reduce to a simmer for 20 minutes until veggies are tender and pasta is cooked. Add salt and pepper, if necessary.

**Banana Bread**

- ½ c. melted butter
- 1 c. sugar
- 2 eggs
- 1 t. vanilla
- 1 ½ c. flour
- 1 t. baking soda
- ½ t. salt
- ½ c. sour cream or plain Greek yogurt
- ½ c. chocolate chips
- 2 medium bananas, mashed

1. Preheat oven to 350°. Grease a 9x5 loaf pan.
2. In a large bowl, stir together the melted butter and sugar. Add the eggs and vanilla; mix well. Stir in mashed bananas.
3. In a separate bowl, combine the flour, baking soda, and salt. Stir into the butter mixture until smooth.
4. Fold in the sour cream (or yogurt) and chocolate chips. Spread evenly into prepared pan.
5. Bake for 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.
Blueberry Muffins

1 ½ c. flour
¾ c. sugar
2 t. baking powder
¼ t. baking soda
1/8 t. salt
1 egg
¼ c. milk
¼ c. vegetable oil
1 T. lemon juice

1. Preheat oven to 375°. Grease 9 cavities in a standard-sized muffin tin or line with paper liners. Set aside.
2. Mix the flour, sugar, baking powder, baking soda, and salt in a bowl. Set aside.
3. In another bowl, use a whisk to stir the egg, milk, oil, and lemon juice until smooth. Switch to a baking spatula and scrape into the flour mixture. Stir to form a stiff batter. Don’t overmix. Stir in the blueberries.
4. Fill muffin cups with batter about 2/3 full. Bake about 16-20 minutes, or until the muffins are puffed and golden.

Cheesy Breadstick Hearts

1 can refrigerated pizza dough
½ c. shredded cheddar cheese
1/3 c. grated parmesan
1 t. garlic powder
1 t. onion powder
1 t. dried oregano
Olive oil for brushing

1. Preheat oven to 400°. Line a baking sheet with parchment paper; set aside.
2. Unroll dough onto baking sheet. Cut into strips, about 1 to 1 ½ inches wide.
3. In small dish, combine garlic powder, onion powder and dried oregano with a couple tablespoons of olive oil. Brush this mixture onto each strip of dough, then sprinkle each strip with parmesan and cheddar.
4. Starting at each end of the bread dough strips, roll toward the center. Carefully place each on its side and pinch to form a heart shape.
5. Bake in preheated oven 8-12 minutes, until golden brown. Serve with marinara sauce, if desired. Makes about 8.
**Chicken Noodle Soup**

2 medium carrots, peeled and chopped  
1 parsnip, peeled and chopped  
1 medium onion, chopped  
2 ribs celery, chopped  
2 bay leaves  
Salt and pepper  
6-8 c. chicken broth  
1 lb. chicken breast tenders, cut into bite-sized pieces  
½ lb. wide egg noodles  
Dill, to taste

1. Place a large pot over medium heat and add the olive oil. Add the vegetables, bay leaves, salt and pepper.
2. Add broth and increase heat to bring liquid to a boil. Add diced chicken. Return soup to a boil, then reduce to medium. Cook about 2 minutes.
3. Add noodles and cook an additional 6 minutes, or until noodles and vegetables are tender. Remove from heat.
4. Stir in dill and serve.

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**Chocolate Cake in a Mug**

4 T. flour  
3 T. sugar  
2 T. cocoa powder  
1/4 t. baking soda  
3 T. milk  
2 T. vegetable oil  
1/4 t. vanilla  
1 t. chocolate chips (minis work well)

1. In a 12 oz. microwave-safe mug, combine all ingredients. Top with chocolate chips.
2. Make sure batter only fills the mug halfway, as it rises in the microwave.
3. Microwave for 2 minutes. Cooking times may vary, as all microwaves are different. Cake is done when a toothpick inserted in the center comes out clean.
**Corn Bread**

1. Preheat oven to 425°.
2. In a big bowl, sift flour, baking powder, and salt. Add cornmeal and sugar. Mix well. To the same bowl, add milk, egg, 2 T. of the butter. Mix well until everything is well-blended. It is important that the baking powder is mixed in very well.
3. In a heavy 8-inch cast iron skillet, melt the last 2 T. of the butter. Pour in batter and bake 20 minutes. Butter in the skillet will give cornbread a nice toasty golden brown crust. The handle will be very hot when it comes out of the oven. Be careful!
4. Slice into wedges and serve warm with butter and honey.

**Green Eggs and Ham**

1. Melt a teaspoon of butter in a large frying pan over medium heat.
2. In a medium sized bowl, combine the eggs, diced ham, milk, salt, and pepper. Beat with a whisk until frothy. Then add 1-2 drops food coloring until you reach the desired shade of green
3. Add egg mixture to pan
4. Stir the egg mixture with a spatula until eggs are firm and not too runny.
Tacos

1 lb. ground beef
1 packet taco seasoning or 2 T. homemade taco seasoning
8 oz. shredded cheese
Shredded lettuce
Salsa
12 taco shells

1. Brown ground beef in skillet over medium-high heat, breaking up with a wooden spoon as it cooks. Drain grease.
2. Add taco seasoning and ½ c. water. Bring to a boil; reduce to a simmer until liquid evaporates.
3. Spoon meat into taco shells and top with desired toppings, and enjoy!
**Pies and Pastries**

**Pies:**

**Apple Pie with Dutch topping**

Crust for single pie

- 6 T. butter
- 9 apples, cored, peeled and diced
- ¾ t. cinnamon
- ¾ t. nutmeg
- 1 ½ c. brown sugar
- 3 T. cornstarch
- ½ t. salt

Topping:

- 1 c. soft butter
- 2 c. flour
- 1 ½ c. brown sugar
- 1 T. sugar

1. In a medium bowl, combine all topping ingredients, except 1 T. sugar. It will be very crumbly. Set aside,
2. In a medium bowl, combine brown sugar, cinnamon, nutmeg, cornstarch, and salt.
3. Heat butter in a large skillet; add sliced apples and cook for about 3 minutes. Add brown sugar and continue to cook 2-3 minutes, until apples are tender.
4. Roll out pie crust and line pie plate. Flute crust. Spoon filling inside crust. Top with crumble topping and sprinkle with reserved 1 T. sugar.
5. Bake at 400° til brown on top and filling is bubbly, about 40 minutes.

**Breakfast Handpies**

pie crust dough
- 1 lb. maple sausage
- ½ onion, diced
- 7 eggs, divided
- salt, to taste
- 2 c. shredded cheese
- 2 c. hash browns
- 1 t. water

1. Preheat oven to 400° and cover 2 baking sheets with parchment paper.
2. Cook sausage until no longer pink. Drain grease on paper towels.
3. Sauté diced onion.
4. Cook hash browns until crisp in a skillet over medium-high heat in a little vegetable oil.
5. Scramble 6 of the eggs until almost done (they’ll finish cooking in the oven).
6. Roll out dough on a lightly floured surface and cut into 5-6 inch circles using a bowl or small plate as your guide.
7. Place your choice of fillings on one half of each dough circle. Fold remaining half of dough over filling and crimp edges to seal.
8. Combine the last egg with 1 t. water. Brush over hand pies and poke a couple holes in the tops to vent steam. Bake 22-26 minutes, until dough is cooked and golden.
**Butter Pie Crust**

1 c. unsalted butter, cut into cubes and chilled  
2 ¼ c. flour  
1 t. salt  
8-10 T. ice water

1. Pulse the butter, flour and salt in a food processor until the mixture resembles coarse sand, with some small lumps of butter remaining. This will probably take 15-20 (1-second) pulses.  
2. Feed 1 tablespoon of ice water at a time through the feed tube of the food processor, pulsing 4-5 times after each addition. Stop adding water when the mixture begins to form large clumps and pulls away from the sides of the food processor bowl.  
3. Dump the mixture onto a work surface and push it together into a big lump with your hands. Evenly divide the dough in half. Quickly form the halves into two balls and flatten them into 4-inch disks. Place each in plastic baggie or wrap in plastic wrap. Refrigerate at least an hour, and up to 4 days.  
4. When ready to use the dough, remove it from the fridge and let it set for 3-5 minutes before rolling on a lightly floured work surface.

**Cherry Pie**

Crust for double crust pie  
8 c. frozen cherries  
1 c. sugar  
¼ c. cornstarch  
½ t. salt  
2 T. fresh lemon juice  
2 ½ t. vanilla  
3 T. butter, cut into small cubes, frozen  
egg wash and sugar for sprinkling

1. Roll out dough for double crust pie Cut one dough circle into ¾-1-inch-wide strips. Line pie plate with the circle of dough and trim edges even with edge of pie plate.  
2. Place cherries in a large pan over medium heat. Bring to a boil.  
3. In a separate bowl, mix together sugar, cornstarch, and salt.  
4. Add sugar mixture, vanilla, and lemon juice to the boiling cherries.  
5. Reduce heat to low and simmer, stirring frequently, until thickened, 4-5 minutes. Remove from heat and cool for a few minutes.  
6. Spoon filling into prepared crust. Top with lattice topping.  
7. Brush lattice with egg wash and sprinkle with sugar.  
8. Bake at 375° 40 minutes until filling is bubbly and crust is golden brown.
Citrus Cranberry Pie

3 ½ c. fresh or frozen cranberries
1 c. sugar
2 t. grated lemon zest
1 t. grated orange zest
1 small navel orange, peeled, sectioned and chopped
2 T. butter, melted
2 T. flour
¼ t. salt
Pastry for double crust pie
1 large egg, lightly beaten
Additional sugar for sprinkling

1. Preheat oven to 450°.
2. Toss together first 8 ingredients. Set aside.
3. On a lightly floured surface, roll one half of crust into a 1/8-inch thick circle. Transfer to a 9-inch pie plate. Trip crust even with rim. Add filling.
4. Roll remaining crust into a 1/8-inch thick circle. Arrange over filling in a lattice pattern. Trip and seal strips to bottom crust. Flute edge. Brush lattice with egg and sprinkle with additional sugar.
5. Bake at 450° for 10 minutes. Reduce oven to 350° and bake an additional 40-45 minutes, covering edges with foil if crust is getting too dark. Cool completely on a wire rack.
6. If desired, for serving, make orange whipped cream: beat 1 c. heavy cream until thick, then add 1 t. sugar, 2 t. orange zest, and ½ t. orange extract.

Classic Custard Pie

1 pie crust, deep dish
5 eggs
3 c. milk
1 T. vanilla
1 c. sugar
¼ t. salt
Sprinkle nutmeg or cinnamon

1. Beat eggs in a large bowl with vanilla, sugar and salt, then stir in milk
2. Pour mixture through a strainer into an unbaked pie crust. Sprinkle with nutmeg or cinnamon.
3. Bake at 425° for 10 minutes, then lower the heat to 325° and continue to bake for 50-55 minutes. The edges will be set but the center will still be wiggly. Do not allow filling to bubble. Chill for 4 hours or overnight before serving.
**Grasshopper Pie**

31 mint Oreos, divided  
3 T. melted butter  
15 large marshmallows  
1 t. vanilla  
8 oz. cream cheese, softened  
1 c. heavy whipping cream  
¾ c. powdered sugar  
1 t. mint extract  
green food coloring

2. In a medium bowl, stir together marshmallows and vanilla. Microwave 40-45 seconds until puffed. Stir to melt completely. Stir in powdered sugar, mint extract, and a few drops of green food coloring.  
3. In a mixing bowl, beat cream cheese until smooth. Add cream and beat until stiff peaks form. Add marshmallow mixture and beat until smooth.  
4. Crush remaining 6 Oreos and add to the cream cheese/marshmallow mixture. Beat on low speed until just combined.  
5. Pour into prepared crust and chill until set, about 3 hours.

**Impossible Pie**

4 eggs  
¾ c. sugar  
4 T. butter, softened  
1 t. vanilla  
½ t. nutmeg  
½ c. flour  
2 c. milk  
1 c. shredded coconut

1. Cream eggs, sugar, butter, and vanilla with mixer. Add nutmeg, flour, and milk. Continue mixing until all ingredients are wet.  
2. Stir in coconut with a spoon  
3. Spray pie pan with cooking spray and pour in pie ingredients.  
4. Bake in a 350° oven until brown on top. This pie will rise while baking and fall as it cools.
Luscious Lemon Sour Cream Pie

Graham Cracker crust:
2 c. graham cracker crumbs
½ c. melted butter
2 T. sugar

Filling:
1 c. sugar
½ c. lemon juice (3-4 lemons)
1 T lemon zest
3 ½ T. cornstarch
3 egg yolks, lightly beaten
1 c. milk
½ stick butter
1 c. sour cream

1. In a medium bowl, combine graham cracker crumbs, melted butter, and sugar. Mix with a fork until well combined. Pour and press mixture into the bottom and sides of an 8” or 9” springform pan.
2. Chill crust in freezer while preparing filling.
3. In a large saucepan, whisk the lemon juice, lemon zest, cornstarch, sugar, egg yolks, and milk while cooking over medium-low heat, whisking constantly until mixture becomes thick like pudding. Remove mixture from heat and whisk in the butter until well combined.
4. Allow mixture to cool and gently stir in sour cream.
5. Pour mixture into graham cracker crust and cool in refrigerator for at least 3 hours before serving. Keep refrigerated.

No-bake Strawberry Cream Pie

1 ½ c. graham cracker crumbs
¼ c. sugar
2 t. cinnamon
½ c. butter, melted
3 oz. package strawberry jello
8 oz. Cool-Whip, thawed
4 c. sliced strawberries

1. Using a food processor, pulse graham crackers until crumbly. Mix in sugar, cinnamon, and melted butter until crust forms.
2. Press crust into pie pan. Refrigerate.
3. In a large bowl, add boiling water (the amount on the package of jell-o) and jell-o. Whisk until completely dissolved. Add ½ c. cold water and ½ c. ice cubes; whisk until gelatin is slightly thickened. TIP: let the jell-o sit for 10 minutes to thicken before the next step, or it won’t set up.
4. Add cool whip to jell-o mixture and whisk together until light and fluffy. Stir in sliced strawberries.
5. Pour filling into crust. Refrigerate 6 hours or until firm.
Peach Pie
Double crust pie dough
1 T. lemon juice
⅓ c. sugar
⅓ c. brown sugar
¼ t. each cinnamon and nutmeg
6-8 ripe peaches
pinch of salt
4 T. cornstarch
1 egg
1 T. water
1. Roll out one half of the crust dough to fit 9-inch pie plate. Gently lift dough to fit plate - don’t stretch. Trim dough to leave a slight overhang, refrigerate crust while you make the filling.
2. Peel peaches with a paring knife.
3. Halve the peaches and remove the pit, then slice the peaches. Place in a large bowl and toss with lemon juice. Add the sugar, cinnamon, nutmeg, salt, and cornstarch. Toss to combine well until there are no dry streaks.
4. Add filling to refrigerated crust.
5. Roll out top crust to fit over filling. Fold edges of bottom crust up over edge and crimp.
6. Cut a few slits in top of crust and brush with egg wash (beaten egg and 1 T. water). Sprinkle lightly with sugar.

Pumpkin Pie (Dairy-free)
15 oz. pumpkin puree
½ c. coconut milk (from carton, not can)
½ c. pure maple syrup
2 eggs
1 t. cinnamon
½ t. nutmeg
½ t. salt
¼ t. cloves
Single crust pie dough
2. Roll out dough and place in 9-inch pie plate. Trim and flute edges.
3. Whisk filling ingredients in a mixing bowl until well blended.
4. Pour filling into prepared pie shell. Bake at 400° for 15 minutes, then reduce oven temp to 350° and bake for an additional 40-50 minutes. A toothpick inserted in the center should come out clean when pie is done. Cool before serving.
Pumpkin Pie

1 pie crust
15 oz. pumpkin puree
15 oz. sweetened condensed milk
2 eggs
1 T pumpkin pie spice

1. In a large mixing bowl, combine pumpkin, milk, eggs, and pie spice.
2. Pour filling into pie crust.
3. Bake at 425° for 15 minutes, then reduce oven temperature to 350° and bake for an additional 40-50 minutes, or until pie is set and a knife inserted in the center comes out clean.

Allow to cool completely before serving.

Shoofly Pie

Pastry for single crust, deep-dish pie

Topping:

1 ½ c. flour
¾ c. brown sugar
¾ t. baking soda
dash salt
6 T. cold butter, cubed

½ c. molasses
1 egg
1 ½ t. flour
½ t. baking soda
1 c. boiling water
1 egg yolk, lightly beaten

1. Roll out pie crust and place in deep-dish pie plate. Trim edges and flute. Poke holes with a fork all over OR line with foil and pie weights. Blind bake at 425° for 15 minutes. Brush with egg yolk and bake 5 minutes more.
2. For filling, mix brown sugar, molasses, egg, flour, and baking soda. Gradually stir in boiling water. Cool while pie crust bakes.
3. Reduce oven temp to 350° when crust has finished baking.
4. In a bowl, combine topping ingredients with a pastry cutter.
5. Add filling to crust; cover with topping (yes, all of it).
Shortening Pie Crust

<table>
<thead>
<tr>
<th>Single Crust</th>
<th>Double Crust</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/3 c. flour</td>
<td>2 c. flour</td>
</tr>
<tr>
<td>½ t. salt</td>
<td>1 t. salt</td>
</tr>
<tr>
<td>½ c. shortening</td>
<td>¾ c. shortening</td>
</tr>
<tr>
<td>2-3 T. water</td>
<td>3-4 T. water</td>
</tr>
</tbody>
</table>

1. In a large mixing bowl, combine flour and salt. Cut in the shortening with a pastry cutter until the mixture is coarse.

2. Sprinkle with water, a tablespoon or less at a time, and toss lightly with a fork. Add just enough water to reach the consistency of a firm ball. Refrigerate until ready to use, or roll out and place in pie plate, then fill.

Sugar Cream/Hoosier Pie

<table>
<thead>
<tr>
<th>1 pre-baked pie crust</th>
<th>Topping:</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 T. cornstarch</td>
<td>2 T. melted butter</td>
</tr>
<tr>
<td>1 c. sugar</td>
<td>½ t. cinnamon</td>
</tr>
<tr>
<td>4 T. butter</td>
<td>¼ t. nutmeg</td>
</tr>
<tr>
<td>2 c. heavy cream</td>
<td>1 t. vanilla</td>
</tr>
</tbody>
</table>

1. To make pie filling: whisk the cornstarch and sugar together and set aside. Put the butter in a medium-sized pot and melt over medium heat. Add the heavy cream to the pot and mix. Next, add the cornstarch/sugar mixture and whisk together until it comes to a boil; DON’T STOP WHISKING! Boil for 1 minute and remove from heat. Pour into baked pie shell.

2. To make the topping: Turn oven to broil. Drizzle the melted butter over the top of the pie. In a small bowl, combine the cinnamon and nutmeg; sprinkle on top of the melted butter. Place pie under the broiler until the butter starts to bubble and the surface starts to brown. It won’t take long--watch it closely.

3. Remove from oven to cool. Refrigerate until firm, about 4 hours. Can be served cold or room temperature.
**Pastries:**

**Churros**

1 c. water

¼ c. butter, diced into small cubes

1 T. sugar

¼ t. salt

1 c. flour

1 egg

½ t. vanilla

Vegetable oil, for frying

**Coating:**

½ c. sugar

⅓ t. cinnamon

1. For the coating, whisk together ½ c. sugar and cinnamon in a shallow dish; set aside.
2. Heat about 1 ½ inches of vegetable oil in a large pot or deep skillet over medium-high heat to 360°. While oil is heating, prepare batter.
3. Add water, butter, sugar, and salt to a large saucepan. Bring to a boil over medium-high heat.
4. Add flour to water mixture. Reduce heat to medium-low and cook, stirring constantly with a rubber spatula or wooden spoon until mixture comes together and is smooth.
5. Transfer mixture to a large mixing bowl; let cool 5 minutes.
6. Add vanilla and egg to flour mixture and blend immediately with an electric mixer. Blend until mixture comes together and is smooth. It will separate at first, but keep mixing—it will come together.
7. Transfer to a large piping bag with a rounded star tip.
8. Carefully pipe mixture into preheated oil, into about 6-inch lengths, but end with clean scissors.
9. Let fry until golden brown, about 2 minutes per side. Transfer to paper towels to dry briefly, then transfer to cinnamon sugar mixture to coat.
10. Repeat process with remaining dough (be careful not to crowd your oil). Serve with chocolate ganache or caramel sauce for dipping, if desired.
Easy Choux Pastry

1 c. milk
½ c. butter
¼ t. salt
1 c. flour
4 eggs, at room temperature

1. Preheat oven to 425°, then butter and line a large cookie sheet with parchment; set aside.
2. Heat the milk, butter, and salt over medium heat. When the butter is melted, add the flour all at once and beat it with a wooden spoon until the mixture comes together and forms a dough.
3. Cook the dough, stirring constantly over low heat for 2 minutes or until the dough begins to coat the bottom of the pan.
4. Take the pan off the heat and allow the dough to cool slightly. Add in the eggs and stir using a wooden spoon until the eggs are fully incorporated and the mixture resembles a thick paste.
5. Spoon the mixture into a pastry bag fitted with a large round tip, or a large zip-loc back with the corner snipped off.
6. Pipe the choux pastry into 1 ½ inch wide by 1-inch-high rounds. You should have about 18-20 puffs.
7. With a wet finger lightly press down the swirl or peak of each puff. Then using your fingers, flick water drops all around the cookie sheet and puffs. This will create steam in the oven and help your puffs to rise up.
8. Bake for 20 minutes or until lightly browned, then turn off the oven and allow them to sit for another 10 minutes.
9. Remove the puffs from the oven and allow to cool to room temperature before filling or topping.
10. Cover and store in the fridge for up to 3 days.
**Honey Cruller Donuts**

1 c. water  
6 T. butter  
2 T. sugar  
1 c. flour  
3 eggs  
Oil for frying  

**Glaze:**  
1 ½ c. powdered sugar  
1 T. honey  
4 T. milk

1. Bring water, butter, and sugar to a boil in a small saucepan. Add flour and use a whisk to incorporate. Switch to a wooden spoon and lower heat to medium. Stir the dough and cook until the bottom of the pan is covered in a film and the dough has dried out.  
2. Put the hot dough in a stand mixer with the paddle beater and mix on medium to cool the dough slightly. Add the eggs one at a time, and mix until fully incorporated.  
3. Transfer dough to a pastry bag fitted with a large star tip. Cut out square 3x3 sheets of parchment paper (about 18) and pipe donuts onto them, being careful not to overlap the ends of the donut.  
4. Heat oil to 375° in a deep fryer. When oil is hot, place one or two donuts, paper side up, into the oil. The donut will separate from the paper after a few seconds, and you can remove the floating paper with tongs. Allow donut to fry until it is a rich golden brown, then flip to cook the other side. Remove donuts to paper towels to drain.  
5. To make glaze, whisk together glaze ingredients. Dip the “good” side of the donuts, one at a time, into the glaze. Set on a rack to set completely. Enjoy!

**Lemon Puff Pastry Treats**

1 sheet frozen puff pastry, thawed in the refrigerator  
1 egg  
6 T. lemon curd  
Powdered sugar for sprinkling

1. Unfold puff pastry sheet on a lightly floured surface. Use a sharp knife or pizza cutter to cut into 6 even squares. Separate the squares and roll out slightly into an even square.  
2. Using a paring knife, cut a slit across 2 opposite corners. Turn the pastry in front of you so it’s oriented like a diamond and place about a tablespoon of lemon curd in the center. Take the corners that you cut and fold them over the curd so they cross, as shown in the picture.  
3. Place on parchment-lined baking sheets. Combine egg with 1 T. cold water and brush on puff pastry; bake in a 400° preheated oven 15-20 minutes, until puffed and golden.  
4. Allow to cool a minute or two, then sprinkle with powdered sugar before enjoying.
**Pastry Cream**

2 c. milk  
6 T. sugar  
Pinch salt  
2 ½ T. cornstarch  
1 T. REAL vanilla extract  
3 egg yolks  
1 egg  
3 T. unsalted butter, softened

1. Heat milk in a saucepan over medium-high heat. Bring to a simmer, almost to a boil  
2. While milk is heating, place sugar, egg, egg yolks, cornstarch, vanilla and salt in a bowl. Whisk until you have a thick, smooth mix.  
3. Place the bowl on a towel to prevent it from slipping in the next step, and set aside until the milk is heated.  
4. As soon as the milk starts to bubble, remove it from the heat. Slowly pour about half of the milk into the egg mixture in a thin stream, WHILE WHISKING CONSTANTLY to temper the egg mix. When the eggs have been tempered (warmed up), add the egg mix back into the hot milk in the saucepan.  
5. Heat the custard base, over medium heat, while whisking vigorously until it starts to thicken.  
6. While whisking, let the custard come to a boil. Lower the heat and cook for a further 1-2 minutes. Remove from the heat and add the butter, whisking until it’s completely mixed in.  
7. Pour custard into a bowl and immediately cover with plastic wrap, making sure the plastic is touching the whole surface. This prevents a film from forming on top.  
8. Cool custard completely before using in pastries.

**Portuguese Donuts**

1 c. water  
¼ c. butter  
1 T. sugar  
1 c. flour  
4 eggs  
½ t. lemon extract  
pinch of salt  
vegetable oil for frying  
sugar, for rolling

1. In a medium saucepan, combine the water, butter, and sugar. Bring to a boil, then turn off the heat and stir in the flour. Stir until the mixture forms a ball. Move batter to a medium bowl and let cool.  
2. Use an electric mixer to beat in the eggs, one at a time. Add lemon extract and a pinch of salt.  
3. Fill a medium pot with about 3 inches of vegetable oil and heat until it reaches 375°.  
4. Drop donut batter into the hot oil by teaspoon. You can fry about 15 donuts at a time. Fry until they are lightly browned all around. Remove with a slotted spoon onto paper towels to drain.  
5. Roll in sugar while donuts are still warm. Serve immediately.