



# Lowell Tea Cookbook

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# CAKES AND CUPCAKES



## Salted Caramel Cake



Preheat oven to 350degF

Ingredients	Instructions
<b>Caramel</b>	
<p>2 cups packed light brown sugar 1-2ish tablespoons water 12 tablespoons unsalted butter 1 teaspoon pure vanilla extract 1 cup heavy cream</p>	<p>-Place brown sugar in a saucepan and add just enough water so that all the sugar is wet. -Place saucepan on the stove on medium heat and stir occasionally. -When the sugar starts to boil, add butter. -Once the mixture bubbles, thickens, and the butter is fully incorporated, turn off the heat. (This takes about 10min after the addition of the butter). -Microwave the heavy cream on high for 1min, then slowly whisk it into the caramel mixture. -Allow caramel to cool completely before making frosting (it's okay if it's still warm when added to the cake batter).</p>

## Cake

2 ½ cups all purpose flour  
2 ½ teaspoons baking powder  
¼ teaspoon salt  
8 tablespoons unsalted butter, at room temperature  
1 ¾ cups sugar  
2 large eggs, at room temperature  
2 ¼ teaspoons pure vanilla extract  
1 ¼ cups whole milk, at room temperature  
½ cup caramel (recipe above)  
½ tsp cinnamon

- Line three 8" round cake pans with foil and spray with cooking spray.  
-Mix together the flour, baking powder, cinnamon, and salt and set aside.  
-In a separate bowl, cream together the butter and sugar until light and fluffy.  
-Add the eggs one at a time, mixing slowly after each addition.  
- Add the vanilla extract.  
-Slowly add one third of the dry ingredients followed by one third of the milk. Mix slowly, and then add another third of the dry ingredients, followed by one third of the milk. Mix slowly until incorporated. Stop to scrape down the bowl as needed. Then, finally, add the last third of the dry ingredients, followed by the last third of the milk. Mix slowly until fully incorporated.  
-Mix in the caramel.  
-Split batter evenly into the three pans and bake until a fork comes out clean, about 20min.  
-Let cake cool completely before frosting (pro tip: stick it in the freezer).

## Frosting

4 sticks of butter  
7 ½ cups confectioners' sugar  
2 tbsp vanilla  
½ tsp salt  
1 cup caramel

*Note: It's really important that all the frosting ingredients are at room temperature.*  
-Cream butter in stand mixer at a high speed.  
-Turn mixer to the lowest speed, add confectioners' sugar and salt, and continue to blend slowly until the sugar is fully incorporated.  
-Slowly add caramel  
-Turn mixer to high speed, mix until frosting is light and fluffy.



**Apple Cider Cake  
with Brown Butter  
Caramel Frosting**



Preheat oven to 350 deg F

Ingredients	Instructions
<b>Cake</b>	
3 cups all purpose flour 1 tsp baking powder 1 tsp baking soda 1/2 tsp salt 2 tsp cinnamon 1/2 tsp pumpkin pie spice 1 cup apple cider 1/3 cup sour cream 1 cup brown sugar 1/2 cup granulated sugar 1/2 cup vegetable oil 1/2 cup butter (room temp) 3 eggs 2 tsp vanilla extract Optional: 1/2 cup apple butter	<ul style="list-style-type: none"> <li>-Cream butter and sugars in a mixer</li> <li>-Mix in eggs one at a time</li> <li>-Add in vegetable oil, sour cream, and vanilla.</li> <li>-Mix in apple cider.</li> <li>-In a separate bowl combine dry ingredients (flour, baking soda, baking powder, salt, cinnamon, pumpkin pie spice).</li> <li>-On low speed, slowly add dry ingredients and mix until just combined. Don't overmix, some lumps are okay.</li> <li>-Fold in apple butter so it forms swirls in the cake batter. Do not incorporate completely.</li> <li>-Split batter evenly into 3 lined round 8" cake pans.</li> <li>-Bake until fork comes out clean (about 20min).</li> </ul>
<b>Caramel</b>	
2 cups packed light brown sugar 1-2ish tbsps water 12 tbsps unsalted butter 1 teaspoon pure vanilla extract 1 cup heavy cream	<ul style="list-style-type: none"> <li>-Place brown sugar in a saucepan and add just enough water so that all the sugar is wet.</li> <li>-Place saucepan on the stove on medium heat and stir occasionally.</li> <li>-When the sugar starts to boil, add butter.</li> <li>-Once the mixture bubbles, thickens, and the butter is fully incorporated, turn off the heat.</li> </ul>

	<p>(This takes about 10min after the addition of the butter).</p> <ul style="list-style-type: none"> <li>-Microwave the heavy cream on high for 1min, then slowly whisk it into the caramel mixture.</li> <li>-Allow caramel to cool completely before making frosting.</li> </ul>
<b>Frosting</b>	
<p>1 lb unsalted butter        8oz cream cheese        6 cups powdered sugar        2 tbsps vanilla extract        1 cup caramel</p>	<ul style="list-style-type: none"> <li>-Place butter in saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of iced tea. Immediately take butter off heat and pour into separate bowl. Place butter in freezer and allow to cool completely before proceeding.</li> <li>-Cream browned butter, cream cheese, and rest of butter in a stand mixer with a whisk attachment.</li> <li>-Turn mixer to the lowest speed, add confectioners' sugar and salt, and continue to blend slowly until the sugar is fully incorporated.</li> <li>-Slowly add caramel.</li> <li>-Turn mixer to high speed, mix until frosting is light and fluffy.</li> </ul>

**Pumpkin Spice Cake  
with Cookie Butter Filling and  
Brown Butter Icing**



Preheat oven to 350 degF

Ingredients	Instructions
<b>Cake</b>	
<p>1 2/3 cups flour            ½ teaspoon salt            ½ teaspoon baking powder            ½ teaspoon soda            ½ teaspoon cinnamon            1 teaspoon pumpkin pie spice            ¾ cup brown sugar            ¾ cup granulated sugar            1 stick of unsalted butter, softened            2 eggs            1 cup pumpkin puree            ¼ cup milk            ¼ cup sour cream or plain Greek yogurt            1 teaspoon vanilla            ~6oz (half a jar) Speculoos cookie butter            (easy to find at Trader Joes)</p>	<p>-Combine butter, brown sugar, and granulated sugar            -Add eggs one at a time and stir until well combined.            -Mix in pumpkin, milk, yogurt, and vanilla.            -In a separate bowl, combine flour, baking soda, baking powder, salt, cinnamon, and pumpkin pie spice.            -Stir in dry ingredients until just combined.            -Don't over mix; little clumps are okay.            -Pour half the batter into a 9"x2" round cake pan (cupcakes work too!), making sure the bottom of the pan is entirely covered.            -Pour in cookie butter in an even layer (it helps if you microwave the cookie butter until it's runny).            -Pour in rest of batter, spread evenly.            Bake until a fork comes out clean, approximately 50 min.</p>

## Frosting

2 sticks unsalted butter  
2 ¼ cups confectioners sugar  
¼ cup cream cheese  
2 teaspoons vanilla extract

-On the stove, melt butter then stir it continuously until it smells nutty and turns a light brown color. Remove the brown butter from the stove and immediately pour into a separate bowl.

-Allow the brown butter to cool completely (it helps if you stick it in the fridge).

-Beat together brown butter, confectioner's sugar, cream cheese, and vanilla until smooth.

-Frost the cake!

**Sweet Potato  
Cupcakes with Cream  
Cheese Frosting and  
Caramel-Pecan Topping**



Preheat oven to 350 degF.

Makes 24 cupcakes.

Ingredients	Instructions
<p><b>Cake</b></p> <ul style="list-style-type: none"> <li>3 cups flour</li> <li>2 tsp baking powder</li> <li>1 tsp salt</li> <li>2 tsps cinnamon</li> <li>1 tsp pumpkin pie spice</li> <li>1 cup (2 sticks) unsalted butter</li> <li>4 eggs</li> <li>2 cup dark brown sugar</li> <li>2 medium sweet potato</li> <li>½ cup milk</li> <li>½ cup sour cream</li> <li>2 tbsps vanilla extract</li> </ul>	<ul style="list-style-type: none"> <li>-Wrap each sweet potato tightly in plastic wrap and microwave on high until tender (about 4min per potato)</li> <li>-Place half of the butter in saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of iced tea. Immediately take butter off heat and pour into separate bowl</li> <li>-Cream sugar and other the half of the butter together</li> <li>-Mix in eggs one at a time, then add vanilla</li> <li>-Remove the skin from the sweet potato and mash it into batter</li> <li>-Mix in milk and sour cream, and browned butter</li> <li>-In a separate bowl, combine dry ingredients (flour, salt, baking powder, spices)</li> <li>-Gradually mix dry ingredients into the batter. Don't overmix, some lumps are okay.</li> <li>-Spoon batter into a lined cupcake pan and bake until a fork inserted comes out clean (approximately 15min)</li> </ul>

<b>Topping</b>	
<p><b>Pecans:</b>  1 cup pecans  vanilla extract  cinnamon sugar (1 part cinnamon, 2 parts granulated sugar)</p> <p><b>Caramel:</b>  2 cups brown sugar  12 tbsps (1 ½ sticks) unsalted butter  1 cup heavy cream  2 tsp vanilla</p>	<ul style="list-style-type: none"> <li>-Toss pecans in just enough vanilla to coat them, then in cinnamon sugar until coated</li> <li>-Place pecans in single layer on cookie sheet and bake for ~5min</li> <li>-Place brown sugar in a saucepan and add just enough water so that all the sugar is wet.</li> <li>-Place saucepan on the stove on medium heat and stir occasionally.</li> <li>-When the sugar starts to boil, add butter.</li> <li>-Once the mixture bubbles, thickens, and the butter is fully incorporated, turn off the heat. (This takes about 10min after the addition of the butter)</li> <li>-Microwave the heavy cream on high for 1min, then slowly whisk it into the caramel mixture.</li> <li>-Chop pecans and add to caramel</li> </ul>
<b>Frosting</b>	
<p>12 tbsps (½ sticks) butter  1 cup plain cream cheese  2 ½ cups powdered sugar  2 tsp vanilla</p>	<ul style="list-style-type: none"> <li>-Allow cupcakes and topping to cool completely before frosting</li> <li>-In a mixer, cream together butter and cream cheese</li> <li>-Turn speed to low and add sugar and vanilla</li> <li>-Once sugar is fully incorporated, turn speed to high and mix until fluffy.</li> <li>-Pipe frosting onto cupcakes and spoon caramel-pecan mixture on top.</li> </ul>



**S'mores Cupcakes**  
 Chocolate cupcakes with  
 graham cracker crust,  
 toasted marshmallow  
 frosting, and chocolate  
 ganache drizzle



Preheat oven to 325 degF.

Makes 36 cupcakes.

Ingredients	Instructions
<b>Crust</b>	
20 graham crackers 1 ½ sticks butter	-In a food processor, crush graham crackers into fine crumbs -Melt butter and mix into graham crackers. Mixture should have the consistency of wet sand. -Press mixture into lined cupcake pan so that each cupcake has ~¼ in crust on the bottom -Bake crust for 10min
<b>Cake</b>	
2 cups all purpose flour ½ cup cocoa powder 1 tsp baking powder 1 tsp baking soda 1 tsp salt ⅓ cup brewed coffee 8oz bittersweet chocolate, melted ½ cup milk ½ cup sour cream 1 cup brown sugar 1 cup granulated sugar 1 cup canola oil 3 eggs 1tsp vanilla 1 cup chocolate chips (preferably mini)	-Combine sugars, canola oil, and vanilla in mixer -Mix in eggs one at a time -Add coffee, melted chocolate, milk, and sour cream -In a separate bowl combine dry ingredients (flour, baking soda, baking powder, salt, cocoa powder) -On low speed, slowly add dry ingredients and mix until just combined. Don't overmix, some lumps are okay. -Fold in chocolate chips -Spoon batter on top of graham cracker crust, filling each cup ¾ of the way.

	-Bake until a fork inserted comes out clean (about 10-15 min)
<b>Frosting</b>	
6 egg whites 1/2 tsp cream of tartar 1 cup sugar 1 cup marshmallow fluff 1 tsp vanilla	-Place all frosting ingredients in a mixer bowl with a whisk attachment -Whisk on high until mixture forms stiff peaks, about 10min -Pipe frosting into hot cupcakes -Place cupcakes under broiler until frosting begins to brown
<b>Topping</b>	
1/2 cup heavy cream 6oz of your favorite chocolate	-Microwave cream on high for 1min -In a heat-safe bowl, pour hot cream over chocolate and allow to sit for 1-2min -Whisk together cream and chocolate until fully combined -Spoon over cupcakes -top each cupcake with a small piece of graham cracker

## Chocolate Strawberries and Cream Cupcakes

Chocolate cupcakes with dark chocolate ganache and strawberry whipped cream frosting



Preheat oven to 325 degF.

Makes 36 cupcakes.

Ingredients	Instructions
<b>Cake</b>	
2 cups all purpose flour ½ cup cocoa powder 1 tsp baking powder 1 tsp baking soda 1 tsp salt ⅓ cup brewed coffee 8oz bittersweet chocolate, melted ½ cup milk ½ cup sour cream 1 cup brown sugar 1 cup granulated sugar 1 cup canola oil 3 eggs 1tsp vanilla 1 cup chocolate chips (preferably mini)	<ul style="list-style-type: none"> <li>-Combine sugars, canola oil, and vanilla in mixer</li> <li>-Mix in eggs one at a time</li> <li>-Add coffee, melted chocolate, milk, and sour cream</li> <li>-In a separate bowl combine dry ingredients (flour, baking soda, baking powder, salt, cocoa powder)</li> <li>-On low speed, slowly add dry ingredients and mix until just combined. Don't overmix, some lumps are okay.</li> <li>-Fold in chocolate chips</li> <li>-Spoon batter on top of graham cracker crust, filling each cup ⅔ of the way.</li> <li>-Bake until a fork inserted comes out clean (about 10-15 min)</li> <li>-Allow cupcakes to cool completely before frosting</li> </ul>
<b>Ganache</b>	
8oz dark chocolate, chopped ¾ cup cream	<ul style="list-style-type: none"> <li>-Microwave cream on high for 1 ½ min</li> <li>-In a heat-safe bowl, pour hot cream over chocolate and allow to sit for 1-2min</li> </ul>

	<ul style="list-style-type: none"> <li>-Whisk together cream and chocolate until fully combined</li> <li>-Allow ganache to cool completely</li> </ul>
<b>Frosting</b>	
<ul style="list-style-type: none"> <li>3 cups heavy cream, cold</li> <li>8oz cream cheese</li> <li>2 cups powdered sugar</li> <li>1 tsp vanilla</li> <li>2 cups strawberries (thawed if frozen)</li> </ul>	<ul style="list-style-type: none"> <li>-Blend strawberries into puree in a blender food processor</li> <li>-Pour puree into a saucepan over medium heat, stirring occasionally, until volume is reduced by half</li> <li>-Allow mixture to cool completely</li> <li>-In the bowl of a mixer with a whisk attachment, whip heavy cream on high until stiff peaks form</li> <li>-In a separate mixer bowl, cream together cream cheese, powdered sugar, and vanilla</li> <li>-Add cream cheese mixture to whipped cream and beat until just combined (just a couple of seconds)</li> <li>-Fold in cooled strawberry puree</li> </ul>
<b>Assembly</b>	
<ul style="list-style-type: none"> <li>-Strawberry slices</li> </ul>	<ul style="list-style-type: none"> <li>-Spread a spoonful of ganache on each cupcake</li> <li>-Pipe frosting on top of ganache</li> <li>-Top each cupcake with a slice of strawberry</li> </ul>

# Lemon Blueberry Bundt Cake

Preheat oven to 325 degF.

Ingredients	Instructions
<b>Cake</b>	
2 sticks butter 2 cups granulated sugar 3 eggs ½ tsp vanilla extract 3 cups flour ½ tsp baking soda ½ tsp salt ½ cup milk ½ cup sour cream 2 tbsp grated lemon zest 2 tbsp lemon juice 1 cup blueberries (fresh or frozen)	-Cream together butter and sugar. -Mix in eggs one at a time. -Mix in vanilla, milk, and sour cream. -Add dry ingredients (flour, baking soda, salt) and mix until just incorporated. Don't overmix, some lumps are okay. -Mix in lemon juice and lemon zest. -Fold in blueberries. -Pour batter into a bundt pan that's been sprayed with cooking spray. Bake until a fork inserted comes out clean (about 45min-1hr).
<b>Glaze</b>	
6 tbsp butter 2 cups powdered sugar 2 tbsp grated lemon zest 3-4 tbsp lemon juice	-Cream together butter and powdered sugar. -Blend in lemon zest and lemon zest. -While cake is still warm, remove from bundt pan and spread on glaze.

## Candy Cane Cake

**Chocolate cake with chocolate mousse filling and white chocolate peppermint frosting**



Preheat oven to 350 degF.

Ingredients	Instructions
<b>Cake</b>	
2 cups all purpose flour ½ cup cocoa powder 1 tsp baking powder 1 tsp baking soda 1 tsp salt ⅓ cup brewed coffee 8 oz bittersweet chocolate, melted ½ cup milk ½ cup sour cream 1 cup brown sugar 1 cup granulated sugar 1 cup canola oil 3 eggs 1tsp vanilla 1 cup chocolate chips (preferably mini)	<ul style="list-style-type: none"> <li>-Combine sugars, canola oil, and vanilla in mixer.</li> <li>-Mix in eggs one at a time.</li> <li>-Add coffee, melted chocolate, milk, and sour cream.</li> <li>-In a separate bowl combine dry ingredients (flour, baking soda, baking powder, salt, cocoa powder).</li> <li>-On low speed, slowly add dry ingredients and mix until just combined. Don't overmix, some lumps are okay.</li> <li>-Fold in chocolate chips.</li> <li>-Split batter evenly among three lined round 8" cake pans.</li> <li>-Bake until a fork inserted comes out clean (about 15-20 min).</li> <li>-Allow cake to cool completely before filling and frosting.</li> </ul>
<b>Filling</b>	
8oz semisweet chocolate, chopped 4 eggs sugar 1 tsp vanilla 2 cups heavy cream ¼ tsp cream of tartar	<ul style="list-style-type: none"> <li>-Boil water in a saucepan.</li> <li>-Separate eggs, placing egg whites in the bowl of a stand mixer and egg yolks in a heat safe-bowl.</li> <li>-Add 1 cup heavy cream and 2 tbsp sugar to</li> </ul>



	<p>egg yolks and place bowl on top of saucepan of boiling water to create a double-boiler.</p> <p>-Whisk constantly until mixture thickens enough to coat the back of a spoon, then remove from bowl from heat (continue boiling the water).</p> <p>-Place chocolate in a heat safe bowl, pour cream mixture over chocolate, and allow to sit for 1-2min.</p> <p>-Whisk together cream mixture and chocolate until fully combined.</p> <p>-Allow chocolate mixture to cool completely.</p> <p>-Add vanilla and ¼ cup sugar to egg whites.</p> <p>-Whisk egg whites over a double boiler, whisking constantly, until they are hot to the touch.</p> <p>-Place bowl of egg whites on stand mixer with whisk attachment. Mix on high speed until stiff peaks form.</p> <p>-Fold egg whites into cooled chocolate mixer.</p> <p>-In the same mixer bowl you used for the egg whites, mix remaining cup of whipped cream on high speed until stiff peaks form.</p> <p>-Fold whipped cream into chocolate mixture.</p> <p>-Cover mousse with plastic wrap and place in the refrigerator to set for at least 1hr.</p>
<b>Frosting</b>	
<p>1 ½ cups (3 sticks) of butter  3 cups powdered sugar  2 ½ tsp peppermint extract  1 cup white chocolate chips  ½ cup heavy cream + extra</p>	<p>-Microwave cream until hot, about 45sec on high.</p> <p>-In a heat-safe bowl, pour hot cream over chocolate and allow to sit for a minute.</p> <p>-Whisk together cream and chocolate until fully combined.</p> <p>-Allow to mixture cool completely.</p> <p>-Cream butter in stand mixer with a whisk attachment at a high speed.</p> <p>-Turn mixer to the lowest speed, add confectioners' sugar and continue to blend slowly until the sugar is fully incorporated.</p> <p>-Add peppermint extract, turn mixer to high speed, and mix until frosting is light and fluffy.</p>

	-If frosting is thicker than desired, add more heavy cream.
<b>Optional: Ganache topping</b>	
8oz dark chocolate, chopped ¾ cup cream	-Microwave cream on high for 1 ½ min. -In a heat-safe bowl, pour hot cream over chocolate and allow to sit for 1-2min. -Whisk together cream and chocolate until fully combined. -Allow ganache to cool completely.

**Variation:**

**Candy Cane Cupcakes:** Skip the chocolate mousse filling. Spoon cake batter into lined cupcake tins, filling each cup about halfway. Bake until a fork inserted comes out clean, about 15min. Allow to cool completely before frosting. Top with mini candy canes. (Makes 36 cupcakes).



**Champagne and Roses  
Cupcakes**  
Strawberry-Champagne Cake  
with Rose Buttercream



Preheat oven to 350 degF.

Makes 36 cupcakes.

Ingredients	Instructions
<b>Cake</b>	
3 cups all-purpose flour 1 tbsp baking powder ½ tsp salt 1 cup (2 sticks) unsalted butter 6 egg whites 1 tsp vanilla extract 2 cups granulated sugar 2 cups champagne or sparkling white wine 1 cup strawberries (fresh or frozen), diced	<ul style="list-style-type: none"> <li>-Cream together butter and sugar.</li> <li>-Mix in egg whites one at a time.</li> <li>-Add vanilla extract.</li> <li>-In a separate bowl, combine flour, baking powder, and salt.</li> <li>-Alternate mixing in champagne and dry ingredients, starting and ending with dry ingredients.</li> <li>-Fold in strawberries.</li> <li>-Spoon batter on top of graham cracker crust, filling each cup ¾ of the way.</li> <li>-Bake until a fork inserted comes out clean (about 10-15 min).</li> <li>-Allow cupcakes to cool completely before frosting.</li> </ul>
<b>Frosting</b>	
2 cups (1 lb or 4 sticks) unsalted butter, softened 5 cups powdered sugar 1 ½ tsp rose water ½ tsp vanilla extract	<ul style="list-style-type: none"> <li>-Cream butter in stand mixer with a whisk attachment at a high speed.</li> <li>-Turn mixer to the lowest speed, add confectioners' sugar and continue to blend slowly until the sugar is fully incorporated.</li> <li>-Add rosewater and vanilla extract, turn mixer to high speed, and mix until frosting is light and fluffy.</li> </ul>

## Frosting Guide: (Almost) Every Frosting Ever

**Base:**

Each makes enough frosting for 24 cupcakes. Double if making layer cake.

Ingredients	Instructions
<b>Buttercream</b>	
2 sticks butter, softened 3 ½ cups powdered sugar 1 tsp vanilla extract	-Cream butter in stand mixer with a whisk attachment at a high speed. -Turn mixer to the lowest speed, add confectioners' sugar and continue to blend slowly until the sugar is fully incorporated. -Add vanilla, turn mixer to high speed, and mix until frosting is light and fluffy.
<b>Cream Cheese</b>	
8 oz cream cheese 1 stick butter, softened 2 ½ cups powdered sugar 1 tsp vanilla extract	-Cream butter and cream cheese in stand mixer with a whisk attachment at a high speed. -Turn mixer to the lowest speed, add confectioners' sugar and salt, and continue to blend slowly until the sugar is fully incorporated. -Add vanilla, turn mixer to high speed, and mix until frosting is light and fluffy.
<b>Ganache</b>	
8 oz chocolate ¾ cup heavy cream	-Microwave cream on high for 1min -In a heat-safe bowl, pour hot cream over chocolate and allow to sit for 1-2min -Whisk together cream and chocolate until fully combined -Allow to mixture cool completely. -Place chocolate mixture in the bowl of a stand mixer with a whisk attachment and mix at high speed until frosting is light and fluffy.

### Whipped Cream

3 cups heavy cream  
8 oz cream cheese  
2 cups powdered sugar  
1 tsp vanilla extract

-In the bowl of a mixer with a whisk attachment, whip heavy cream on high until stiff peaks form.  
-In a separate mixer bowl, cream together cream cheese, powdered sugar, and vanilla.  
-Add cream cheese mixture to whipped cream and beat until just combined (just a couple of seconds).

### Meringue

5 egg whites  
¼ tsp cream of tartar  
¾ cup granulated sugar  
1 tsp vanilla extract

-Place all frosting ingredients in a mixer bowl with a whisk attachment.  
-Whisk on high until mixture forms stiff peaks, about 10min.

### Flavor:

Ingredients	Instructions
<b>Vanilla</b>	
Any base 1 tbsp vanilla extract	-Mix in vanilla!
<b>Lemon, Lime, or Orange</b>	
Buttercream base 2 tbsps grated lemon, lime, or orange zest 2-3 tbsps lemon, lime, or orange juice	-Blend zest and juice into buttercream base.
<b>Strawberry, Raspberry, or Blackberry</b>	
2 cups berries, thawed if frozen Buttercream, cream cheese, or whipped cream base	-Blend berries into puree in a blender food processor -Pour puree into a saucepan over medium heat, stirring occasionally, until volume is reduced by half -Allow mixture to cool completely -Fold into frosting base

<b>Caramel</b>	
Buttercream base 1 cup packed light brown sugar 1-2ish tablespoons water 6 tablespoons unsalted butter 1/2 teaspoon vanilla extract 1/2 cup heavy cream	<ul style="list-style-type: none"> <li>-Place brown sugar in a saucepan and add just enough water so that all the sugar is wet.</li> <li>-Place saucepan on the stove on medium heat and stir occasionally.</li> <li>-When the sugar starts to boil, add butter.</li> <li>-Once the mixture bubbles, thickens, and the butter is fully incorporated, turn off the heat. (This takes about 6-7min after the addition of the butter).</li> <li>-Microwave the heavy cream on high until hot (about 45sec), then slowly whisk it into the caramel mixture.</li> <li>-Allow caramel to cool completely.</li> <li>-Blend 1/2 cup cooled caramel into buttercream base.</li> </ul>
<b>Dark, Milk, or White Chocolate</b>	
8oz your favorite chocolate 3/4 cup heavy cream	<ul style="list-style-type: none"> <li>-Follow instructions for ganache base.</li> </ul>
<b>Chocolate Hazelnut</b>	
Dark chocolate ganache base 1/2 cup hazelnut butter powdered sugar to taste	<ul style="list-style-type: none"> <li>-Before blending ganache in stand mixer, add 1/2 cup hazelnut butter.</li> <li>-Blend on high until light and fluffy.</li> <li>-If desired, blend in additional powdered sugar to taste.</li> </ul>
<b>Chocolate Orange</b>	
-8oz dark chocolate -3/4 cup heavy cream -Zest of one small orange	<ul style="list-style-type: none"> <li>-Add orange zest to cream before heating</li> <li>-Follow instructions for ganache base.</li> </ul>
<b>Mocha</b>	
Dark chocolate ganache base 1 shot espresso, completely cooled powdered sugar to taste	<ul style="list-style-type: none"> <li>-Blend espresso into ganache base.</li> <li>-If desired, blend in powdered sugar to taste.</li> </ul>



<b>Oreo</b>	
Cream cheese base 1 stick butter, softened 2 cups finely crushed oreos	-Prepare cream cheese base with 1 additional stick butter -Blend in oreos.
<b>Brown Butter</b>	
2 sticks unsalted butter 2 ¼ cups powdered sugar ¼ cup cream cheese 2 teaspoons vanilla extract	-On the stove, melt butter then stir it continuously until it smells nutty and turns a light brown color. Remove the brown butter from the stove and immediately pour into a separate bowl. -Allow the brown butter to cool completely (it helps if you stick it in the freezer). -Beat together brown butter, powdered sugar, cream cheese, and vanilla until smooth.
<b>Peanut Butter</b>	
Buttercream base ¾ cup smooth peanut butter	-Blend peanut butter into buttercream base
<b>White Chocolate Peppermint</b>	
1 ½ cups (3 sticks) of butter 3 cups powdered sugar 2 ½ tsps peppermint extract 1 cup white chocolate chips ½ cup heavy cream + extra	-Microwave cream until hot, about 45sec on high. -In a heat-safe bowl, pour hot cream over chocolate and allow to sit for a minute. -Whisk together cream and chocolate until fully combined. -Allow to mixture cool completely. -Cream butter in stand mixer with a whisk attachment at a high speed. -Turn mixer to the lowest speed, add confectioners' sugar and continue to blend slowly until the sugar is fully incorporated. -Add peppermint extract, turn mixer to high speed, and mix until frosting is light and fluffy. -If frosting is thicker than desired, gradually add more heavy cream.
<b>Toasted Marshmallow</b>	
6 egg whites ½ tsp cream of tartar 1 cup granulated sugar 1 tsp vanilla extract 1 cup marshmallow fluff	-Place all ingredients in bowl of stand mixer with a whisk attachment -Follow instructions for meringue base -Pipe frosting onto hot cupcakes -Place under broiler set to low until frosting begins to brown

<b>Cinnamon</b>	
Buttercream or Cream cheese base 2-3 tsps ground cinnamon 1 additional tsp vanilla extract	-Blend cinnamon and vanilla into buttercream or cream cheese base.
<b>Espresso</b>	
Buttercream base 1 shot espresso, completely cooled	-Blend espresso into buttercream base.
<b>Apple Cider</b>	
Buttercream or Cream cheese base 1/3 cup apple cider 1/2 tsp ground cinnamon 1/3 cup apple butter (optional)	-Place apple cider in a saucepan on medium heat, stirring occasionally, until volume is reduced by half. -Remove from heat and allow cider to cool completely -Blend cinnamon and reduced cider into buttercream or cream cheese base. -Optional: Fold in (but do not fully incorporate) apple butter.
<b>Rose</b>	
Buttercream Base 3/4 tsp rose water 1/4 tsp vanilla extract	-Blend rose water and vanilla into buttercream base.





# QUICK-BREADS AND MUFFINS



# Banana Bread

Preheat oven to 350 degF.

Ingredients	Instructions
<b>Batter</b>	
1 $\frac{2}{3}$ cups all-purpose flour 1 tsp baking soda $\frac{1}{2}$ tsp ground cinnamon $\frac{1}{2}$ tsp salt 1 cup + 2 tbsps brown sugar 2 eggs $\frac{1}{2}$ cup vegetable oil $\frac{1}{4}$ cup sour cream or creme fraiche 2 tsp vanilla extract 5 overripe bananas, mashed (If you don't have overripe bananas, place ripe bananas with the peels on in the oven at 250 degF until they soften and the peels turn black, about 30min.)	-Whisk together eggs and sugar until light and fluffy. -Whisk in sour cream, vanilla, and vegetable oil. -Mix in mashed bananas. -Add dry ingredients (flour, baking soda, salt, cinnamon) until just incorporated. Don't overmix, some lumps are okay. -Pour batter into a bundt pan or split evenly between two smaller loaf pans (eg. 8"x4" loaf pans).
<b>Crumb Topping</b>	
4 tbsps ( $\frac{1}{2}$ stick) butter $\frac{2}{3}$ flour 3 tbsps brown sugar 2 tbsps granulated sugar $\frac{1}{2}$ - 1 tsp cinnamon (to taste)	-Place butter in a heat safe bowl and microwave until melted -Add flour, brown sugar, granulated sugar, and cinnamon and mix with a fork. -Crumble on top of batter and banana bread until a fork comes out clean, about 45min for bundt pan or 25-30min for loaf pans.

## Variations:

**Muffins:** Double crumble topping recipe. Fill lined muffin tins  $\frac{2}{3}$  way full with batter and sprinkle crumb topping on top. Bake until fork comes out clean, about 10-15min.

**Chocolate chip banana bread:** Fold  $\frac{3}{4}$  cup semisweet chocolate chips into batter before baking.

**Pecan-caramel swirl banana bread:**  $\frac{1}{2}$  cup chopped pecans, 1 cup brown sugar, 6 tbsps butter,  $\frac{1}{2}$  cup heavy cream. Place brown sugar in a saucepan and add just enough water so that all the sugar is wet. Place saucepan on the stove on medium heat and stir occasionally. When the sugar starts to boil, add butter. Once the mixture bubbles, thickens, and the butter is fully incorporated, turn off the heat. (This takes about 10min after the addition of the butter). Allow caramel to cool slightly, then mix in chopped pecans. Pour half banana bread batter into pan, then pour in caramel with pecans, then the other half of the batter. Swirl the batter slightly with a spoon, then add crumble topping and bake.

# Pumpkin Bread

Preheat oven to 350 degF.

Ingredients	Instructions
<b>Batter</b>	
1 $\frac{3}{4}$ cups all-purpose flour 1 tsp baking soda 1 $\frac{1}{2}$ tsp ground cinnamon 1 tsp pumpkin pie spice $\frac{3}{4}$ tsp salt 2 eggs 1 cup dark brown sugar $\frac{1}{4}$ cup granulated sugar 1 $\frac{1}{2}$ cups pumpkin puree $\frac{1}{2}$ cup vegetable oil $\frac{1}{4}$ cup sour cream	-Whisk together eggs and both sugars until light and fluffy. -Whisk in sour cream, vanilla, and vegetable oil. -Mix in pumpkin puree. -Add dry ingredients (flour, baking soda, salt, cinnamon, pumpkin pie spice) until just incorporated. Don't overmix, some lumps are okay. -Pour batter into a bundt pan or split evenly between two smaller loaf pans (eg. 8"x4" loaf pans).
<b>Crumb Topping</b>	
4 tbsp ( $\frac{1}{2}$ stick) butter $\frac{2}{3}$ flour 3 tbsp brown sugar 2 tbsp granulated sugar $\frac{1}{2}$ - 1 tsp cinnamon (to taste)	-Place butter in a heat safe bowl and microwave until melted -Add flour, brown sugar, granulated sugar, and cinnamon and mix with a fork. -Crumble on top of batter and pumpkin bread until a fork comes out clean, about 45min for bundt pan or 25-30min for loaf pans.

## Variations:

**Muffins:** Double crumble topping recipe. Fill lined muffin tins  $\frac{2}{3}$  way full with batter and sprinkle crumb topping on top. Bake until fork comes out clean, about 10-15min.

**Chocolate chip pumpkin bread:** Fold  $\frac{3}{4}$  cup semisweet chocolate chips into batter before baking.

**Cream cheese swirl pumpkin bread:** Blend one 8oz package of cream cheese (softened), 2 tbsps granulated sugar, 1 tsp vanilla, and 1 egg. Pour half pumpkin bread batter into pan, then pour in cream cheese mixture, then the other half of the batter. Swirl the batter slightly with a spoon, then bake.

**Cinnamon swirl pumpkin bread:** Mix  $\frac{1}{4}$  cup granulated sugar with 1 tbsp ground cinnamon. Pour half pumpkin bread batter into pan, sprinkle the cinnamon sugar on top, pour in the other half of the batter, then bake.

**Pecan-caramel swirl pumpkin bread:**  $\frac{1}{2}$  cup chopped pecans, 1 cup brown sugar, 6 tbsps butter,  $\frac{1}{2}$  cup heavy cream. Place brown sugar in a saucepan and add just enough water so that all the sugar is wet. Place saucepan on the stove on medium heat and stir occasionally. When the sugar starts to boil, add butter. Once the mixture bubbles, thickens, and the butter is fully



incorporated, turn off the heat. (This takes about 10min after the addition of the butter). Allow caramel to cool slightly, then mix in chopped pecans. Pour half pumpkin bread batter into pan, then pour in caramel with pecans, then the other half of the batter. Swirl the batter slightly with a spoon, then add crumb topping and bake.



# PIES AND TARTS



## Brown Butter Apple Crumb Pie



Preheat oven to 425 degF.

Ingredients	Instructions
<b>Crust</b>	
1 ¼ cup all purpose flour 2 tbsp sugar 5 tbsp cold butter ¼ cup cold vegetable shortening 1 tsp lemon juice (about ¼ small lemon) 1 tsp vanilla extract ¼ cup ice water	-In a food processor, combine flour, sugar, butter, and vegetable shortening. -Add vanilla and lemon, and just enough of the ice water that the dough comes together -Refrigerate for at least 2hrs or freeze for about 30min. Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.
<b>Filling</b>	
3lbs Granny Smith apples (about 7 apples; Cortland, Jonagold, Northern Spy, and Pink Lady apples work well too) 6 tbsp butter ¼ cup flour 2 tsps cinnamon ⅓ cup dark brown sugar 2 tsp vanilla 1 tsp lemon juice (about ¼ small lemon)	-Place butter in saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of iced tea. Immediately take butter off heat and pour into separate bowl -Peel apples and slice them very thinly. -Add cinnamon first, then lemon, vanilla, the browned butter, sugar, and flour. Mix and set aside.

Topping	
2/3 cup flour 2 tbsp granulated sugar 1/2 cup dark brown sugar cinnamon 4 tbsp butter	-Melt the butter in the microwave -Mix in flour, both sugars, and cinnamon using a fork.
Assembly	
-1 egg, beaten	-Roll out dough to about 1/4 in in thickness and place into a 9in pie pan that has been sprayed with cooking spray. -Trim the edges and brush them with milk or egg to prevent from burning while cooking. -Fill the crust with apple mixture. -Top with an even layer of crumble topping. -Cook covered with aluminum foil at 425 for 30min, then uncovered at 375deg for ~20 more minutes.

**Variations:**

**Double crust:** Double the crust recipe. Instead of crumble topping, roll out second crust, cut shapes or slits to allow steam to escape, and lay over pie filling. Fold edges of top crust under edges of bottom crust and crimp. Brush all of the exposed crust with egg and bake.



**Vegan:** Pie crust and topping: replace butter with equivalent amount of Earth Balance  
 Filling: Replace browned butter with 4 tbsp melted Earth Balance



**Mini Pies** (makes 24): Double the crust recipe and the topping recipe. Instead of slicing the apples, finely dice them. Once the dough is rolled out, use a biscuit cutter or mug to cut 24 rounds of dough and place into a muffin tin that has been sprayed with cooking spray. Fill with apple mixture, top with crumble, and bake at 425 degF until apples are tender and crust is golden brown, about 15-20min.



## Sweet Potato Pie



Preheat oven to 350 degF.

Ingredients	Instructions
<b>Crust</b>	
<p>1 ¼ cup all purpose flour            2 tbsps sugar            5 tbsps cold butter            ¼ cup cold vegetable shortening            1 tsp lemon juice (about ¼ small lemon)            1 tsp vanilla extract            ¼ cup ice water</p>	<p>-In a food processor, combine flour, sugar, butter, and vegetable shortening.</p> <p>-Add vanilla and lemon, and just enough of the ice water that the dough comes together</p> <p>-Refrigerate for at least 2hrs or freeze for about 30min.</p> <p>Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.</p>
<b>Filling</b>	
<p>2 cups peeled, cooked sweet potatoes            2 eggs            1 tsp cinnamon            1 tsp pumpkin pie spice            1 ¼ cup dark brown sugar            1 tbsp vanilla            6 tbsps butter            1 cup heavy cream            ¼ tsp salt</p>	<p>-Place butter in saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of caramel. Immediately take butter off heat and pour into separate bowl</p> <p>-In a food processor, combine browned butter and rest of filling ingredients.</p>



## Assembly

1 egg, beaten

-Roll out dough to about ¼ in in thickness and place into a 9in pie pan that has been sprayed with cooking spray.

-Trim the edges and brush them with egg to prevent from burning while cooking.

-Fill the crust with sweet potato mixture.

-Bake at for 40-50min, until filling is set.

**Optional: with Marshmallow  
Meringue**



## Meringue

5 egg whites  
1/4 tsp cream of tartar  
1/2 cup sugar  
1 cup marshmallow fluff  
2 tsp vanilla

-Place all meringue ingredients in a mixer bowl with a whisk attachment  
-Whisk on high until mixture forms stiff peaks, about 10min

-Top hot pie with egg white mixture, being sure to spread it all the way to the crust so it forms a seal

-Place pie under broiler set to low until the meringue begins to brown (about 1 min)

## Candied Pecan Pie



Preheat oven to 425 degF

Ingredients	Instructions
<b>Crust</b>	
1 ¼ cup all purpose flour 2 tbsps sugar 5 tbsps cold butter ¼ cup cold vegetable shortening 1 tsp lemon juice (about ¼ small lemon) 1 tsp vanilla extract ¼ cup ice water	-In a food processor, combine flour, sugar, butter, and vegetable shortening. -Add vanilla and lemon, and just enough of the ice water that the dough comes together. -Refrigerate for at least 2hrs or freeze for about 30min. Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.
<b>Filling</b>	
1 ½ cups pecans 1 tbsp vanilla extract 1 stick unsalted butter 3 eggs ½ tsp apple cider vinegar ¾ cup dark brown sugar 1 cup light corn syrup cinnamon sugar	-Place butter in saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of caramel. Immediately take butter off heat and pour into separate bowl -Allow butter to cool a little before proceeding -Combine browned butter, vinegar, brown sugar, and corn syrup and mix well. -Mix in eggs one at a time. -Place half the pecans in a separate bowl and add just enough vanilla extract to coat them. -Toss pecans in cinnamon sugar and set aside. -Chop other half of pecans into small pieces.

## Assembly

1 egg, beaten

- Roll out dough to about ¼ in in thickness and place into a 9in pie pan that has been sprayed with cooking spray.
- Trim the edges and brush them with egg to prevent from burning while cooking.
- Cover the bottom of the crust with chopped pecans.
- Pour in filling mixture.
- Top with cinnamon-sugar coated pecans
- Place pie in oven then turn down the temperature to 350 degF. Bake for 30min uncovered.
- Cover with tin foil and bake an additional 25 min or until pie is set

# Butterscotch Mini Pies

Preheat oven to 350 degF.

(makes 24 mini pies)

Ingredients	Instructions
<b>Crust</b>	
<p>2 1/2 cups all purpose flour            ¼ cup sugar            10 tbsps (1 stick + 2 tbsps) cold butter            1/2 cup cold vegetable shortening            1 tsp lemon juice            2 tsp vanilla extract            1/2 cup ice water</p>	<p>-In a food processor, combine flour, sugar, butter, and vegetable shortening.            -Add vanilla and lemon, and just enough of the ice water that the dough comes together            -Split dough in half and form each half into a round disk.            -Refrigerate for at least 2hrs or freeze for about 30min.            Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.</p>
<b>Filling</b>	
<p>1 cup heavy cream            2 cups whole milk            1 tbsps vanilla extract            4 tbsps unsalted butter            9 egg yolks            3 tbsps corn starch            ¾ cup dark brown sugar            pinch ground cinnamon</p>	<p>-Microwave cream and milk together on high for 3min or until hot.            -Place butter in a large saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of iced tea.            -Whisk in ½ cup brown sugar, then gradually whisk in hot milk and cream mixture. Remove from heat.            -In a separate heat-safe bowl, whisk together egg yolks, vanilla, cinnamon, corn starch, and remaining ¼ cup brown sugar. Continue to whisk and gradually add some of the milk mixture. Once egg mixture is warm, whisk all of it into the saucepan.            -Place saucepan back on medium heat, whisking often, until the mixture thickens. Once thick enough to coat the back of a spoon, remove from heat and set aside.</p>

## Assembly

- Roll out dough to about  $\frac{1}{4}$  in in thickness.
- Using a biscuit cutter or mug, cut 24 rounds of dough and place into a muffin tin that has been sprayed with cooking spray.
- Fill each crust with butterscotch filling mixture
- Bake pies until crust is golden brown and filling is set, about 15-20min.
- Place pies in refrigerator and allow them to cool completely before serving.

## Triple Chocolate Cream Pie



Preheat oven to 425 degF

Ingredients	Instructions
<b>Crust</b>	
<p>1 + 2 tbsps cup all purpose flour            ¼ cup unsweetened cocoa powder            3 tbsps sugar            5 tbsps cold butter            ¼ cup cold vegetable shortening            1 tsp vanilla extract            ¼ cup ice water</p>	<p>-In a food processor, combine flour, sugar, cocoa powder, butter, and vegetable shortening.            -Add vanilla and just enough of the ice water that the dough comes together.            -Refrigerate for at least 2hrs or freeze for about 30min.            Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.            - Roll out dough to about ¼ in in thickness and place into a 9in pie pan that has been sprayed with cooking spray.            -Trim excess dough around the pan and crimp the edges.            -Place pie weights or a second pie pan on top and bake until crust is cooked completely, about 15min.</p>
<b>Ganache</b>	
<p>8oz dark chocolate, chopped            ¾ cup cream</p>	<p>-Microwave cream on high for 1 ½ min            -In a heat-safe bowl, pour hot cream over chocolate and allow to sit for 1-2min            -Whisk together cream and chocolate until fully combined            -Pour ganache (reserve a few tbsps) into pie crust and place in freezer until completely cooled.</p>

<b>Mousse</b>	
8oz semisweet chocolate, chopped 4 eggs sugar 1 tsp vanilla 2 cups heavy cream ¼ tsp cream of tartar	-Boil water in a saucepan -Separate eggs, placing egg whites in the bowl of a stand mixer and egg yolks in a heat safe-bowl -Add 1 cup heavy cream and 2 tbsp sugar to egg yolks and place bowl on top of saucepan of boiling water to create a double-boiler -Whisk constantly until mixture thickens enough to coat the back of a spoon, then remove from bowl from heat (continue boiling the water). -Place chocolate in a heat safe bowl, pour cream mixture over chocolate, and allow to sit for 1-2min -Whisk together cream mixture and chocolate until fully combined -Allow chocolate mixture to cool completely -Add vanilla and ¼ cup sugar to egg whites -Whisk egg whites over a double boiler, whisking constantly, until they are hot to the touch -Place bowl of egg whites on stand mixer with whisk attachment. Mix on high speed until stiff peaks form -Fold egg whites into cooled chocolate mixer -In the same mixer bowl you used for the egg whites, mix remaining cup of whipped cream on high speed until stiff peaks form. -Fold whipped cream into chocolate mixture -Spread mousse into pie crust (you might not use all of it) and place in the refrigerator to set for at least 1hr.
<b>Whipped Cream</b>	
-2 cups heavy cream -1 tsp vanilla -2 tbsps powdered sugar	-Place all whipped cream ingredients in the bowl of a stand mixer with a whisk attachment. -Whisk on high until stiff peaks form.
<b>Assembly</b>	
-remaining ganache -chocolate shavings	-Once mouse is set, drizzle with chocolate ganache -Top with whipped cream and chocolate shavings

## Strawberry Nutella Ganache Tart

Preheat oven to 350 degF

Ingredients	Instructions
<b>Crust</b>	
2 cups all-purpose flour ¼ cup granulated sugar ½ tsp salt 2 sticks cold unsalted butter 1 egg yolk 2 ½ tbsps sweetened condensed milk 1 tsp vanilla extract	-Pulse together flour, sugar, salt, and butter in a food processor (or with a fork). -In a small bowl, mix together egg yolk, sweetened condensed milk, and vanilla extract. -Slowly add egg mixture to food processor and pulse until combined. -Roll out dough on floured surface until it's about ¼ in thick -Press dough into 10" tart pan and trim off excess (there should be a lot of extra dough) -Bake until golden brown, about 15min. -Allow to cool completely before filling.
<b>Filling</b>	
10oz dark chocolate 1 cup heavy cream ¼ cup (or more if you want) Nutella 1 pint strawberries	-Microwave cream on high for 1 ½ min -In a heat-safe bowl, pour hot cream over chocolate and allow to sit for 1-2min -Whisk together cream and chocolate until fully combined -Allow chocolate mixture to cool completely, then spread in crust in an even layer. -Drizzle Nutella over chocolate mixture -Hull and slice strawberries and arrange in a decorative pattern on top.



# Peach Cobbler Pie

Preheat oven to 425 degF

Ingredients	Instructions
<b>Crust</b>	
1 ¼ cup all purpose flour 2 tbsp sugar 5 tbsp cold butter ¼ cup cold vegetable shortening 1 tsp lemon juice (about ¼ small lemon) 1 tsp vanilla extract ¼ cup ice water	-In a food processor, combine flour, sugar, butter, and vegetable shortening. -Add vanilla and lemon, and just enough of the ice water that the dough comes together -Refrigerate for at least 2hrs or freeze for about 30min. Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.
<b>Filling</b>	
3lbs ripe peaches (about 7-8 peaches) 6 tbsp butter ¼ cup flour 1 ½ tsp ground cinnamon ¼ tsp ground ginger ⅓ cup dark brown sugar 2 tsp vanilla 1 tsp lemon juice (about ¼ small lemon)	-Place butter in saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of iced tea. Immediately take butter off heat and pour into separate bowl -Peel peaches and slice them very thinly. -Add cinnamon and ginger first, then lemon, vanilla, browned butter, sugar, and flour. Mix and set aside.
<b>Topping</b>	
⅔ cup flour 2 tbsps granulated sugar ⅓ cup dark brown sugar cinnamon 4 tbsps butter	-Melt the butter in the microwave. -Mix in flour, both sugars, and cinnamon using a fork.
<b>Assembly</b>	
-1 egg, beaten	-Roll out dough to about ¼ in in thickness and place into a 9in pie pan that has been sprayed with cooking spray. -Trim the edges and brush them with milk or egg to prevent from burning while cooking. -Fill the crust with peach mixture. -Top with an even layer of crumble topping.

	<p>-Cook covered with aluminum foil at 425 for 30min, then uncovered at 375deg for ~20 more minutes.</p>
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## Black-and-Blueberry Mini Pies

Preheat oven to 425 degF.

(makes 12 mini pies)

Ingredients	Instructions
<b>Crust</b>	
1 ¼ cup all purpose flour 2 tbsp sugar 5 tbsp cold butter ¼ cup cold vegetable shortening 1 tsp lemon juice (about ¼ small lemon) 1 tsp vanilla extract ¼ cup ice water	-In a food processor, combine flour, sugar, butter, and vegetable shortening. -Add vanilla and lemon, and just enough of the ice water that the dough comes together -Refrigerate for at least 2hrs or freeze for about 30min. Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.
<b>Filling</b>	
1 pint fresh blackberries 1 cup blueberries (fresh or frozen) ½ cup granulated sugar 1 ½ tbsps cornstarch 1 tsp vanilla ½ tsp lemon juice ¼ tsp lemon zest	-Mix together blackberries, blueberries, lemon juice, and vanilla extract. -Fold in cornstarch, sugar, and lemon zest.
<b>Assembly</b>	
-1 egg, beaten -2 tbsps cold butter, diced	-Roll out dough to about ¼ in in thickness. -Using a biscuit cutter or mug, cut 12 rounds of dough and place into a muffin tin that has been sprayed with cooking spray. -Fill each crust with blackberry-blueberry mixture -Place diced butter on top. -Roll out remaining dough and cut out shapes with knife or mini cookie cutter. Brush with egg and place on top of each mini pie. -Bake pies until crust is golden brown, about 15-20min.

## Strawberry Rhubarb Mini Pies

Preheat oven to 425 degF.

(makes 12 mini pies)

Ingredients	Instructions
<b>Crust</b>	
1 ¼ cup all purpose flour 2 tbsps sugar 5 tbsps cold butter ¼ cup cold vegetable shortening 1 tsp lemon juice (about ¼ small lemon) 1 tsp vanilla extract ¼ cup ice water	-In a food processor, combine flour, sugar, butter, and vegetable shortening. -Add vanilla and lemon, and just enough of the ice water that the dough comes together -Refrigerate for at least 2hrs or freeze for about 30min. Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.
<b>Filling</b>	
1 pint fresh strawberries, diced 2-3 stalks rhubarb, diced ¾ cup granulated sugar 1 ½ tbsps minute tapioca 1 tsp vanilla ½ tsp lemon juice ¼ tsp lemon zest pinch ground cinnamon	-Mix together strawberries, rhubarb, sugar, and lemon juice -Allow mixture to sit for about 30min so that strawberries start to release their juice. -Drain the juice that's accumulated in the mixing bowl. -Add in vanilla, cinnamon, and lemon zest.
<b>Assembly</b>	
-1 egg, beaten -2 tbsps cold butter, diced	-Roll out dough to about ¼ in in thickness. -Using a biscuit cutter or mug, cut 12 rounds of dough and place into a muffin tin that has been sprayed with cooking spray. -Fill each crust with strawberry-rhubarb -Place diced butter on top. -Roll out remaining dough and cut out shapes with knife or mini cookie cutter. Brush with egg and place on top of each mini pie. -Bake pies until crust is golden brown, about 15-20min.

## Traditional Pumpkin Pie



Preheat oven to 350 degF.

Ingredients	Instructions
<b>Crust</b>	
<p>1 ¼ cup all purpose flour            2 tbsps sugar            5 tbsps cold butter            ¼ cup cold vegetable shortening            1 tsp lemon juice (about ¼ small lemon)            1 tsp vanilla extract            ¼ cup ice water</p>	<p>-In a food processor, combine flour, sugar, butter, and vegetable shortening.</p> <p>-Add vanilla and lemon, and just enough of the ice water that the dough comes together.</p> <p>-Refrigerate for at least 2hrs or freeze for about 30min.</p> <p>Note: This dough can be made ahead of time and stored in the refrigerator for up to a few days or in the freezer for longer.</p>
<b>Filling</b>	
<p>1 15oz can pumpkin puree            2 eggs + 1 egg yolk            1 ½ tsp cinnamon            1 tsp pumpkin pie spice            1 ¼ cup dark brown sugar            1 tbsp vanilla            4 tbsps butter, melted            1 cup heavy cream            ¼ tsp salt</p>	<p>-Whisk together pumpkin puree, eggs, and egg yolk.</p> <p>-Add melted butter, vanilla, and heavy cream.</p> <p>-Mix in cinnamon, pumpkin pie spice, and pumpkin.</p>

## Assembly

1 egg, beaten

-Roll out dough to about  $\frac{1}{4}$  in in thickness and place into a 9in pie pan that has been sprayed with cooking spray.

-Trim the edges and brush them with egg to prevent from burning while cooking.

-Fill the crust with pumpkin mixture.

-Bake at for 40-50min, until filling is set.

## Stone Fruit Tart with Brown Butter Custard

Ingredients	Instructions
<b>Crust</b>	
9 tbsps (1 stick + 1 tbsps) unsalted butter ½ cup granulated sugar pinch of salt ½ large egg, beaten 1 tbsp milk or heavy cream 1 tsp vanilla extract 1 ¾ cups all-purpose flour	-Cream together butter and sugar. -Add egg, vanilla, and cream and mix until smooth. -Add flour and salt and mix until dough just comes together. -Shape dough into flattened disk, wrap in plastic wrap, and chill for at least 2hrs in the refrigerator or 45min in the freezer.
<b>Filling</b>	
4-6 pieces stone fruit (peaches, nectarines, apricots, and/or plums) 4 eggs ½ cup granulated sugar ½ cup brown sugar 1 cup (2 sticks) unsalted butter ⅓ cup all purpose flour 2-3 tsp vanilla extract ½ tsp salt pinch ground cinnamon	-Place butter in saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of iced tea. Immediately take butter off heat and pour into separate bowl. -Whisk together eggs, vanilla, and both sugars. -Once brown butter has cooled slightly, slowly whisk it into the egg mixture. -Whisk in flour, salt, and cinnamon and set custard mixture aside. -Remove pits from and thinly slice stone fruits.
<b>Assembly</b>	
	-Roll out dough to about ¼ in in thickness and place into an 11" tart pan that has been sprayed with cooking spray. -Bake crust until it's just dried out, about 20min. -Arrange fruit slices in crust. -Pour in custard mixture. -Bake until custard is set and stone fruit is tender, about 50min.





# BARS AND COOKIES



## Brown Butter Chocolate Chip Cookies



Preheat oven to 350 degF

Ingredients	Instructions
<p>2 1/4 cup all-purpose flour            1 teaspoon baking soda            1/2 teaspoon of sea salt, plus more for sprinkling            1/2 tsp cinnamon            2 sticks (1 cup) unsalted butter            1 1/2 cups packed dark brown sugar            1/4 cup granulated sugar            1 large egg plus 1 egg yolk            1 tbsp vanilla extract            1 tablespoon sour cream            1 cup semi-sweet chocolate chips            1/2 cup milk chocolate chips</p>	<p>-Place butter in saucepan on the stove on medium-low heat. The butter will melt and eventually become translucent. Once this happens, whisk constantly until the butter turns the color of iced tea. Immediately take butter off heat and pour into separate bowl. Place butter in freezer and allow to cool completely before proceeding.            -Cream together browned butter and both sugars.            -Mix in egg, vanilla, and sour cream            -Add dry ingredients (flour, salt, baking soda, cinnamon) and mix until dough forms            -Mix in chocolate chips            -Refrigerate dough for at least 2hrs (or freeze for 40min)            -Shape dough into 1in balls and place on lined cookie sheet, sprinkle with salt            -Bake for exactly 8min</p>

### Variations:

**White Chocolate Macadamia Cookies:** Replace chocolate chips with 1 cup chopped macadamia nuts and 1 cup white chocolate chips.

## Cookie Brownies

Preheat oven to 350 degF

Ingredients	Instructions
<b>Brownie batter</b>	
1 cup (2 sticks) butter 16oz chopped semisweet chocolate (or 3 cups semisweet chocolate chips) 1 cup granulated sugar 1 cup brown sugar 6 eggs 2 tsps vanilla 1 tsp salt 1 ¼ cups flour ¼ cup cocoa powder 1 cup semisweet chocolate chips (preferably mini)	-Place butter and 16oz chocolate and in a microwave safe bowl. Heat in 1min intervals, stirring between, until completely melted -Add both sugars and mix well -Add eggs one at a time and stir until well combined, then add vanilla -Stir in flour, cocoa powder, and salt -Fold in chocolate chips.
<b>Cookie dough</b>	
1 stick butter, softened 6 tablespoons granulated sugar 6 tablespoons brown sugar 1 egg 1 cup + 2 tablespoons flour ½ teaspoon baking soda ½ teaspoon salt 2 teaspoons vanilla extract Either 1 cup peanut butter chips and a few spoonfuls peanut butter or 1 cup chocolate chips	-Combine flour, salt, baking soda, and cinnamon in a small bowl and set aside. -In a separate bowl, beat granulated sugar, white sugar, butter, and vanilla until creamy. -Add egg and stir until well combined. -Gradually beat in dry ingredients. -Mix in chocolate chips or peanut butter chips and peanut butter.
<b>Assembly</b>	
<ol style="list-style-type: none"> <li>1. Line 9"x13" baking pan with aluminum foil and coat with cooking spray.</li> <li>2. Pour in brownie batter in even layer.</li> <li>3. Place cookie dough in ~1-2tbsp clumps on top.</li> <li>4. Bake until a fork inserted in the center comes out clean, approximately 40min.</li> </ol>	

### Variation:

**Oreo cookie brownies:** Need about 20 double stuffed oreos. Double cookie dough recipe. Spread cookie dough in an even layer on the bottom of the pan about ½-¾ of an inch thick (you may not need all of it). Arrange a layer of oreos on top of cookie dough. Pour brownie batter on top and spread evenly. Bake until a fork inserted in the center comes out clean, approximately 45-50mins.

## Double Chocolate Cookies

Preheat oven to 350 degF.

Ingredients	Instructions
10 tbsps (1 stick + 2 tbsps) unsalted butter ¾ cup packed brown sugar ¼ cup granulated sugar 1 egg 2 tsp vanilla 1 cup all-purpose flour ⅔ cup unsweetened cocoa powder ½ tsp baking soda ¼ tsp salt 1 cup semisweet chocolate chips ¼ cup milk chocolate chips	-Cream together butter and both sugars -Mix in egg and vanilla -Add dry ingredients (flour, cocoa powder, salt, and baking powder) and mix until fully incorporated (dough will be sticky) -Fold in chocolate chips -Chill dough for at least 2hrs in refrigerator or 45min in the freezer -Form dough into 1" balls and place on a lined cookie sheet. -Bake for 10min.

**Orange Shortbread Cookies**  
(dipped in Chocolate and Toasted Hazelnuts)



Preheat oven to 350 degF

Ingredients	Instructions
<b>Cookies</b>	
3 sticks unsalted butter 1 cup granulated sugar 1 tsp vanilla extract 3 ½ cups all-purpose flour ¼ tsp salt zest of 1 orange 1 tbsp juice from the orange	<ul style="list-style-type: none"> <li>-Cream together butter, sugar, and orange zest.</li> <li>-Mix in vanilla and orange juice.</li> <li>-Incorporate flour and salt.</li> <li>-Chill dough for 30min in the refrigerator.</li> <li>-On a floured surface, roll dough until it's ½ in thick.</li> <li>-Cut into 2"x1" rectangles, or your favorite shapes.</li> <li>-Bake until edges begin to brown, about 20min.</li> </ul> <p>Note: If making ahead of time, place dough inside a gallon-sized zip-lock bag and flatten until the dough is in a ½ in thick sheet. Chill until very firm. Then cut dough into desired shapes and store in freezer until ready to bake.</p>
<b>Optional: Chocolate Hazelnut Coating</b>	
<ul style="list-style-type: none"> <li>-6ish oz your favorite chocolate</li> <li>-handful of toasted hazelnuts, chopped</li> </ul>	<ul style="list-style-type: none"> <li>-Place chocolate in a heat safe bowl and melt over a double boiler or in the microwave in 20sec intervals, stirring in between.</li> <li>-Dip each cookie in chocolate, leaving some of the cookie exposed.</li> <li>-Sprinkle with chopped hazelnuts</li> </ul>

## Christmas Sugar Cookies



Preheat oven to 375 degF.

Ingredients	Instructions
2 ¼ cups all-purpose flour ½ cup granulated sugar ½ cup powdered sugar ⅛ tsp baking soda ⅛ tsp cream of tartar ½ tsp salt 12 ½ tablespoons cold unsalted butter, diced 1 egg 1 tbsp vanilla extract sprinkles, colored sugar, or other decorations	<ul style="list-style-type: none"> <li>-Place flour, both sugars, baking soda, salt, cream of tartar, and butter in a food processor and pulse together until butter is fully incorporated.</li> <li>-Add egg, vanilla, and lemon zest and pulse just until dough comes together.</li> <li>- Remove dough from food processor and knead on a floured surface.</li> <li>-Split dough in two, form each half into a flattened disk, wrap in plastic wrap, and chill in the refrigerator for at least 2hrs or in the freezer for at least ⅓ hour.</li> <li>-Once dough is chilled, roll each disk on a floured surface until it's about ¼ in thick. Cut out cookies using cookie cutters</li> <li>-Place cookies on lined baking sheets and decorate with sprinkles.</li> <li>-Bake until golden brown, about 10min.</li> </ul>

## Campfire Bars

Preheat oven to 350 degF

Ingredients	Instructions
14 graham crackers (1 ½ sleeves) 6 tbsps unsalted butter ~2 cups chocolate chips mini marshmallows	-Crush graham crackers into crumbs in food processor -Melt butter and add to graham cracker crumbs. (The mixture should be the consistency of wet sand. If it's too dry, add more butter.) -Press mixture into the bottom of a lined 9"x13" pan -Bake for about 15min. -Cover graham cracker crust with an even layer of chocolate chips, then a layer of mini marshmallows. -Bake the chocolate is melted and the marshmallows are golden brown, about 10-15min.



## Peanut Butter Cookie Bars

Preheat oven to 375 degF.

Ingredients	Instructions
2 ¼ cups all-purpose flour ¾ cup granulated sugar 1 cup brown sugar minus 2 tbsps 2 eggs 1 tsp baking soda ½ tsp salt 2 tsp vanilla extract ⅓ cup smooth peanut butter 1 bag (about 1 ½ cups) peanut butter chips	-Combine flour, salt, baking soda, and cinnamon in a small bowl and set aside. -In a separate bowl, beat granulated sugar, white sugar, butter, and vanilla until creamy. -Add egg and stir until well combined. -Gradually beat in dry ingredients. -Mix in peanut butter chips and peanut butter. -Spread dough on a lined cookie sheet in an even layer, leaving a hole in the middle -Bake until golden brown, about 20-25min.

## Peppermint Meringues



Preheat oven to 225 degF.

Ingredients	Instructions
5 egg whites ½ tsp cream of tartar ¼ cup sugar 1 cup marshmallow fluff ½ tsp peppermint extract ¼ tsp vanilla extract ¼ cup chocolate shavings	<ul style="list-style-type: none"> <li>-Place all meringue ingredients in a mixer bowl with a whisk attachment</li> <li>-Whisk on high until mixture forms stiff peaks, about 10min</li> <li>-Fold in chocolate shavings</li> <li>-Pipe onto a lined cookie sheet, leaving space in between meringues.</li> <li>-Bake until meringues firm up, about 90min.</li> <li>-Turn off oven and allow meringues to cool in the oven.</li> <li>-Store in an airtight container in a dry place (do not refrigerate).</li> </ul>

**Candy Cane Swirl (optional):** Turn a pastry bag inside out and paint stripes of gel food coloring (using a knife or small paintbrush) starting near the tip and continuing down the length of the bag. Flip the bag right side out and fill with egg white mixture. Swirl pattern will form as the mixture is piped.





# CANDY AND CONFECTIONARY



## Oreo Fudge



Ingredients	Instructions
<p>4 cups white chocolate chips 1 cup crushed oreos + extra for topping 2 cups sweetened condensed milk ¼ cup heavy cream</p>	<ul style="list-style-type: none"><li>-Place the white chocolate chips in a heat safe bowl and microwave in 30sec intervals, stirring in between, until the chocolate is completely melted.</li><li>-Mix in heavy cream and sweetened condensed milk.</li><li>-Fold in 1 cup crushed oreos.</li><li>-Pour fudge into a lined 10"x7" pan and sprinkle remaining oreo on top.</li><li>-Place in freezer until fudge sets, about 30-45min.</li></ul>



## Chocolate Peanut Butter Fudge



Ingredients	Instructions
<p>3 ¼ cups semisweet chocolate chips            1 cup peanut butter chips            ½ cup mini peanut butter cups            2 cups sweetened condensed milk            ¼ cup heavy cream</p>	<ul style="list-style-type: none"> <li>-Place 3 cups chocolate chips and 1 cup peanut butter chips in separate heat safe bowls</li> <li>-Microwave the chocolate chips in 30sec intervals, stirring in between until the chocolate is completely melted.</li> <li>-Repeat for the peanut butter chips.</li> <li>-Mix together heavy cream and sweetened condensed milk.</li> <li>-Mix ¾ the condensed mixture into the chocolate chips and the rest into the peanut butter chip.</li> <li>-Pour half of the chocolate mixture into a lined 10"x7" baking pan. Then add peanut butter mixture and remaining chocolate mixture in spoonfuls on top to create a marbled look.</li> <li>-Sprinkle peanut butter cups and chocolate chips on top and press into fudge.</li> <li>-Place in the freezer until firm, about 30min.</li> </ul>



## Peppermint Bark Fudge



Ingredients	Instructions
<p>2 cups semisweet chocolate chips                  2 cups white chocolate chips                  ½ cup mini peppermint patties                  2 cups sweetened condensed milk                  1 tsp peppermint extract                  ¼ cup heavy cream                  1 handful crushed candy canes or peppermint hard candies</p>	<p>-Microwave the chocolate chips in 30sec intervals, stirring in between until the chocolate is completely melted.                  -Repeat for the peanut butter chips.                  -Mix together heavy cream and sweetened condensed milk.                  -Mix half the condensed mixture into the semisweet chocolate chips and the other half into the white chocolate chips.                  -Mix each until combined.                  -Pour semisweet chocolate mixture into a lined 10"x7" baking pan in an even layer.                  -Sprinkle peppermint patties on top, reserving a few for decoration.                  -Pour white chocolate mixture on top in an even layer (Optional: reserve about ¼ cup white chocolate mixture and add red food coloring to it. Then swirl on top of white chocolate layer.)                  -Sprinkle crushed candy canes and remaining peppermint patties on top and press into fudge.                  -Place in the freezer until firm, about 30min.</p>

## It's Your Thing Fudge

Do what you wanna do



White chocolate-cranberry-pistachio

Ingredients	Instructions
1 14oz can sweetened condensed milk 3 ½ cups your favorite chocolate (or white chocolate, peanut butter, butterscotch, etc.) chips 3-4 tbsps heavy cream whatever else you want (suggestions: mini candies, dried fruits, nuts, pretzels, potato chips, more chocolate)	-Place the chocolate chips in a heat safe bowl and microwave in 30sec intervals, stirring in between, until the chocolate is completely melted. -Mix in heavy cream and sweetened condensed milk. -Fold in fillings of your choice. -Pour fudge into a lined 10"x7" pan and place in freezer until fudge sets, about 1 hr.



All the chocolate I could find

## Pomegranate-Orange Bark



Ingredients	Instructions
<p>24oz dark or semisweet chocolate, chopped (or about 4 cups semisweet chocolate chips)            24oz white chocolate, chopped (or about 4 cups white chocolate chips)            zest of two oranges            ½ cup pomegranate seeds</p>	<ul style="list-style-type: none"> <li>-Place dark chocolate a heat safe bowl</li> <li>-Microwave the chocolate chips in 30sec intervals, stirring in between until the chocolate is completely melted.</li> <li>-Spread the dark chocolate in a thin, even layer on a large lined cookie sheet.</li> <li>-Place in refrigerator or freezer until firm.</li> <li>-Place dark chocolate a heat safe bowl</li> <li>-Microwave the white chocolate in 30sec intervals, stirring in between until the chocolate is completely melted.</li> <li>-Mix in orange zest.</li> <li>-Spread a thin, even layer of the white chocolate mixture on top.</li> <li>-Sprinkle with pomegranate seeds and lightly press them into the chocolate.</li> <li>-Refrigerate until firm.</li> <li>-Break bark into pieces.</li> </ul>





# TEA CLASSICS



## Chocolate Chip Scones



Preheat oven to 350 degF.

Ingredients	Instructions
5 ¼ cups flour ¾ cup granulated sugar 2 ½ tbsps baking powder 1 ½ tsp salt 1 tsp cinnamon 1 cup (2 sticks) unsalted butter, chilled 3 eggs 1 cup + 2 tbsps milk 3 cups semisweet chocolate chips	-Blend butter and dry ingredients (flour, sugar, baking powder, cinnamon salt) -Mix in eggs -Continue mixing and gradually add milk until dough just comes together (you might not need all of the milk) -Fold in chocolate chips -Turn dough onto a lightly floured surface and knead for 2min -Roll dough into a ½ thick sheet and cut into small triangles (about 1 ½ in) -Place on lined cookie sheet and bake until scones turn golden brown (about 15-20min)

### Variations

**Raisin:** replace chocolate cups with 2 cups raisins

**Cranberry white chocolate:** replace chocolate chips with 1 ½ cups dried cranberries, 1 ½ cups white chocolate chips, and 1 tsp orange zest. Omit cinnamon.

## Baked Brie



Preheat oven to 375 degF.

Ingredients	Instructions
1 sheet frozen puff pastry dough, thawed 1 egg, beaten 1 wedge brie ~3 tbsps brown sugar 1 handful dried cranberries	-Lay the wedge of brie flat and cut in half parallel to the cutting surface -On the bottom half, sprinkle brown sugar and dried cranberries. -Place other half of the brie on top -Wrap the brie wedge in puff pastry (pace the brie in the middle of the pastry sheet with the corner of the wedge pointed towards one of the corners of the sheet. Fold pastry sheet up and over the sides of the wedge. It's okay if the pastry sheet doesn't cover the upturned side of the brie entirely.) -Flip brie over (so the seams in the pastry sheet are facing down) onto a lined baking sheet. -Brush all of the exposed puff pastry with egg -Bake until golden brown, about 30min

### Variations

**Apple Baked Brie:** Replace dried cranberries with apple slices tossed in cinnamon-sugar

**Pumpkin-Speculoos Baked Brie:** Reduce brown sugar 1 tbsp and omit dried cranberries.

Spread one half of the brie with canned pumpkin pie mix (or pumpkin puree + brown sugar and pumpkin pie spice to taste) and the other half with Speculoos cookie butter. Sprinkle brown sugar on either half of the brie and press the halves together.

**Apricot Baked Brie:** Replace dried cranberries with a handful of dried apricots



## Monkey Bread



Preheat oven to 350 degF

Ingredients	Instructions
<ul style="list-style-type: none"><li>-2 canisters refrigerated Pillsbury biscuits</li><li>-1 cup brown sugar</li><li>-3/4 cup (1 1/2 sticks) butter</li><li>-granulated sugar</li><li>-cinnamon</li></ul>	<p><b>Caramel:</b> In a sauce pan, place 1 cup brown sugar and just enough water so that all the sugar gets wet. Place on stove at medium heat. Once the sugar starts to boil, add 1 1/2 sticks of butter. Once all the butter is fully incorporated and the mixture thickens, turn off the heat and set aside.</p> <p><b>Biscuits:</b> While you're waiting, cut your biscuits into quarters. Then toss the quarters in cinnamon sugar (about 2 parts sugar, 1 part cinnamon).</p> <p><b>Assembly:</b> In a bundt pan, pour in caramel to coat the bottom, then alternate layering biscuit pieces and more caramel.</p> <p>Bake for about 30-40min</p>

### Variations:

**Apple monkey bread:** Chop large granny smith apple into 1/2in cubes and toss in cinnamon sugar. Fold each biscuit quarter around a piece of apple before tossing biscuits in cinnamon sugar.

**Pumpkin monkey bread:** Add 1/3 cup pumpkin puree to caramel after it comes off the heat.

**Chocolate monkey bread:** Place 2-3 chocolate chips in each biscuit quarter before coating in cinnamon sugar. During assembly, drizzle Nutella in addition to caramel between biscuit layers.

**Maple bacon:** Dice and fully cook  $\frac{1}{4}$  pound bacon. Add  $\frac{1}{3}$  cup dark maple syrup to the sugar when making caramel. During assembly, sprinkle bacon in addition to drizzling caramel between biscuit layers.

**White chocolate macadamia:** During assembly, sprinkle white chocolate chips and macadamia nuts in addition to drizzling caramel between biscuit layers.

## Cheesecake Bars

Preheat oven to 350 degF

Ingredients	Instructions
<b>Crust</b>	
14 graham crackers (1 ½ sleeves) 6 tbsps unsalted butter	<ul style="list-style-type: none"> <li>-Crush graham crackers into crumbs in food processor</li> <li>-Melt butter and add to graham cracker crumbs. (The mixture should be the consistency of wet sand. If it's too dry, add more butter.)</li> <li>-Press mixture into the bottom of a lined 9"x13" pan and bake for 15min</li> </ul>
<b>Filling</b>	
16oz cream cheese 2 large eggs ½ cup sugar ¼ cup milk 4 tbsps lemon juice 2 tsp vanilla	<ul style="list-style-type: none"> <li>-Mix cream cheese until softened, using the stand mixer dough attachment</li> <li>-Incorporate eggs one at a time</li> <li>-Switch to whisk attachment, to reduce lumps</li> <li>-Add milk, lemon juice, and vanilla</li> <li>-Pour filling into crust and bake for (ask Anne)</li> </ul>

## Egg Salad Tea Sandwiches

Ingredients	Instructions
<b>Egg Salad</b>	
10 eggs 2 cups mayonnaise 2 tbsps mustard powder 1 tsp paprika 1 pinch cumin 1 pinch pepper ½ tsp salt 1 tbsps sugar	-Place eggs in a pot and add enough cold water to cover them. -Place pot on medium heat and bring water to a boil. -Once water is boiling, turn off heat and let eggs sit in water for ~10 min -Peel and dice eggs -Add all other ingredients and mix well
<b>Assembly</b>	
Your favorite sliced bread	-Remove crusts from bread. -Spread egg salad between two slices of bread. -Cut bread in half to make two rectangles, then cut each rectangle diagonally to make triangles.

## Congo Bars

Preheat oven to 350 degF

Ingredients	Instructions
14 graham crackers (1 ½ sleeves) 6 tbsps unsalted butter ~2 cups chocolate chips Shredded coconut ½ cup Sweetened condensed milk	-Crush graham crackers into crumbs in food processor -Melt butter and add to graham cracker crumbs. (The mixture should be the consistency of wet sand. If it's too dry, add more butter.) -Press mixture into the bottom of a lined 9"x13" pan -Cover with an even layer of chocolate chips, then a layer of shredded coconut -Drizzle sweetened condensed milk over coconut -Bake until top is golden brown, about 25min

## Hot Dip

Preheat oven to 375 degF.

Ingredients	Instructions
8oz package cream cheese salsa shredded cheddar cheese	-Spread an even layer of cream cheese on the bottom of a lined 8"x8" baking pan. -Pour a layer of salsa on top. -Top with cheddar cheese -Bake until cheese is melted, about 20min. -Serve with tortilla chips or crackers.

## Cold Dip

Ingredients	Instructions
Refried Beans Guacamole Sour Cream Salsa Shredded Cheddar Cheese	-In a large, shallow bowl, spread a thin layer of refried beans. -Repeat with each of the other ingredients in the order in which they're written, finishing with a sprinkling of shredded cheddar cheese. -Serve with tortilla chips or crackers.







# RECIPES FROM FRIENDS



## Lemon Layer Cake by Annelie Herrmann

Preheat oven to 350 degF.

Ingredients	Instructions
<b>Cake</b>	
2¾ cup all-purpose flour ½ tsp baking soda 1½ tsp baking powder 1 tsp salt 1½ cup sugar ⅔ cup vegetable oil 1 cup butter 1 tsp vanilla 2 tsp lemon extract 3 large eggs 1 cup milk zest of two lemons	-Line bottom of 2 nine inch cake pans and grease. -Sift together flour, baking soda, baking powder, salt, and sugar. Set aside. -Beat vegetable oil, butter, vanilla, and lemon until light and fluffy. -Beat in the eggs one at a time. -Fold in the lemon zest. -Fold in the dry ingredients alternately with the milk. -Bake at 325 F for 30-35 minutes or until a wooden toothpick comes out clean.
<b>Frosting</b>	
8 cups powdered sugar 2 cups butter 1 tsp lemon extract 1 tsp lemon zest Up to 4 tbsps milk	-Mix together the powdered sugar, lemon zest, and butter until it becomes sort of crumbly. -Add the lemon extract and a little of the milk. -Beat until smooth and fluffy, adding only enough milk to bring the frosting to a creamy spreadable consistency.

## Carrot Cake by Annelie Herrmann

Preheat oven to 350 degF.

Ingredients	Instructions
<b>Cake</b>	
12 ounces (approx. 6 medium-sized) carrots 2½ cup flour 1 tsp baking powder 1 tsp baking soda ¼ tsp. ground allspice ¼ tsp. ground nutmeg ¾ tsp. cinnamon ½ tsp. salt. 1⅓ cup sugar ¼ cup dark brown sugar 3 large eggs ¾ cup plain yogurt ¾ cup vegetable oil	-Line bottom of two 9-inch cake pans and grease. -Grate the carrots in a food processor, pulsing and scraping with spatula as needed. Set aside. -Sift together flour, baking powder, soda, spices, and salt. Combine with carrots in mixing bowl until carrots are well-coated. -Separately, combine sugars, eggs, yogurt, and oil. -Pour wet ingredients into carrot mixture and combine. -Pour into cake pans. -Bake until a fork inserted comes out clean, about 45-55min.
<b>Frosting</b>	
8oz cream cheese 4 tbsps butter 2½ cups powdered sugar	-Whip cream cheese and butter until creamy. -Add vanilla. -Add powdered sugar 1/2 cup at a time and beat until smooth.

## Funfetti Cake by Anne Mathews

Preheat oven to 350 degF.

Ingredients	Instructions
<b>Cake</b>	
<p>3 ¾ cups all-purpose flour ¾ tsp baking soda ¾ tsp baking powder 1 tsp salt 1 ½ cups (3 sticks) unsalted butter, softened 1 ¾ cups granulated sugar 4 eggs 2 egg whites 2 tsp vanilla extract 1 ½ cups buttermilk ¾ cup rainbow sprinkles</p>	<p>-Cream together butter and sugar. -Mix in eggs and egg whites one at a time. -Mix in vanilla extract. -In a separate bowl, combine dry ingredients (flour, baking soda, baking powder, salt). -Alternate mixing in dry ingredients and buttermilk to egg and sugar mixture, starting and ending with dry ingredients. Don't overmix, some lumps are okay. - Fold in rainbow sprinkles. -Pour batter into a lined 9"x13" baking pan or spoon into lined cupcake pans. -Bake until fork inserted comes out clean, about 45min for sheet cake or 15min for cupcakes.</p>
<b>Frosting</b>	
<p>2 sticks butter, softened 3 ½ cups powdered sugar 2 tsps vanilla extract</p>	<p>-Cream butter in stand mixer with a whisk attachment at a high speed. -Turn mixer to the lowest speed, add confectioners' sugar and continue to blend slowly until the sugar is fully incorporated. -Add vanilla, turn mixer to high speed, and mix until frosting is light and fluffy.</p>

## Saltine Toffee by Greta Wong

Preheat oven to 425 degF.

Ingredients	Instructions
<p>35-40 saltine crackers 1 cup (2 sticks) of butter 1 cup light brown sugar 8oz semisweet chocolate chips (about 1 ½ cups)</p>	<ul style="list-style-type: none"><li>-Like a large cookie sheet or jelly roll pan with aluminum foil and spray with nonstick cooking spray.</li><li>-Arrange saltines salt-side down in an even layer.</li><li>-In a medium saucepan, melt butter and brown sugar together and boil until it turns a caramel color (a few minutes).</li><li>-Remove caramel from heat and pour over saltines in an even layer.</li><li>-Bake until just bubbly, 3-5min.</li><li>-Remove pan from the oven and pour chocolate chips over crackers.</li><li>-Wait for chocolate chips to melt then spread them into an even layer of chocolate using a knife.</li><li>-Transfer the pan to the freezer until completely cool, about 10min.</li><li>-Break into pieces.</li></ul>

**Gluten Free Brownies** by Annelie Herrmann  
 (for those who are and are not gluten-free)

Preheat oven to 350 degF.

Ingredients	Instructions
6 tbsp. unsalted butter ¾ cup granulated sugar 8 oz semisweet chocolate, chopped* 2 eggs, room temperature 1 tsp vanilla extract 1 tbsp unsweetened cocoa powder 3 tbsps cornstarch ¼ tsp salt	-Line an 8x8 or 9x9 inch square pan with foil and grease. -In a small saucepan set over low heat, melt the butter, then add the sugar. -Once the sugar is incorporated, add the chopped chocolate, stirring until smooth. -Remove from the heat, pour into mixing bowl, and beat for 2 minutes. -Add the eggs, one at a time, then the vanilla extract. -Using a mesh sieve (or a sifter), sift the cocoa powder and cornstarch, then add salt. -Stir together, then beat the batter vigorously for 1-2 minutes until batter is smooth and shiny. -Pour the batter into the prepared pan and bake at 350 F for 22-30 minutes or until the brownies are set in the center, taking care not to over-bake. -Remove from oven and let cool in the pan for 45 minutes before removing and slicing.

## White Chocolate Snickerdoodle Blondies by Annelie Herrmann

Preheat oven to 350 degF.

Ingredients	Instructions
<p>2½ cup flour 1¼ baking powder ½ tsp salt ¾ cup butter, softened ¾ cup sugar ¾ cup light brown sugar 2 large eggs 2 tsp vanilla 1 cup white chocolate chips cinnamon-sugar</p>	<p>-Line a 9x9, 11x7, or 9x13 in baking pan with foil and grease. -Combine flour, baking soda, and salt. Set aside. -Beat butter on high until creamy. -Add sugar to butter and beat until light and fluffy (about 2 min) -Beat in eggs and vanilla. -On low speed, beat in dry ingredients until just combined -Fold in white chocolate chips with a spatula. -Spoon just enough batter into pan to completely cover the bottom. -Sprinkle cinnamon-sugar evenly over the top. -Spread the rest of the batter into the pan the cinnamon-sugar will swirl up; this is fine. -Sprinkle cinnamon-sugar evenly over the top. -Bake until golden brown and a toothpick inserted in the center comes out clean, about 30-35 min.</p>



## Crumb Coffee Cake by Anne Matthews

Preheat oven to 350 degF.

Ingredients	Instructions
<p>2 cups all-purpose flour 1 cup + 2 tbsps granulated sugar 1 tsp salt 10 tbsps (1 stick + 2 tbsps) unsalted butter 1 tsp baking powder ½ tsp baking soda ¾ cup buttermilk 1 egg 2 tsp vanilla extract ⅔ cup packed brown sugar 2 tsp ground cinnamon</p>	<p>-Whisk together flour, sugar, and salt in a large mixing bowl. -Cut butter into small pieces and mix with a fork or pastry blender until mixture forms coarse crumbs. Set aside 1 cup flour mixture. -Mix baking powder and baking soda into remaining flour. -Mix in buttermilk, egg, and vanilla. -Vigorously mix until batter is smooth and resembles frosting. -Pour batter into a 9" springform pan sprayed with nonstick cooking spray. -Add brown sugar and cinnamon to reserved flour mixture and mix with a fork. -Sprinkle on top of batter, pressing crumbs in slightly so they stick. -Bake until a fork inserted into the center comes out clean, about 50-60min.</p>

## Key Lime Coconut Bars by Vanessa Gonzalez

Preheat oven to 350 degF.

Ingredients	Instructions
<p>1 cup shredded sweetened coconut 1 ½ cups all-purpose flour ½ powdered sugar 6 egg yolks 10 tbsp (1 stick + 2 tbsp) unsalted butter, diced 28oz (2 cans, about 3 cups) sweetened condensed milk 4 tsp grated lime zest 1 cup lime juice or ½ lime juice and ½ cup lemon juice</p>	<p>-Sprinkle coconut on a baking sheet and bake until golden brown, about 7min, tossing every few minutes. -Combine flour, sugar, and half the toasted coconut. Using a fork or pastry cutter, mix in half the toasted coconut. -Press mixture into a lined 9"x13" baking pan and bake until golden brown, about 20min. Allow to cool slightly. -Whisk together egg yolks and sweetened condensed milk until thick. -Gradually whisk in lime zest and juice. -Pour into crust, top with remaining toasted coconut, and bake until just hot, about 7min. -Cool completely, then chill until ready to serve.</p>

## Caramelized Onion and Gruyere Biscuits

by Jessie Wyatt



Preheat oven to 350 degF.

Ingredients	Instructions
<p>2 small onions, thinly sliced            4oz gruyere cheese, cut into ½ in cubes            9 tbsps (1 stick + 1 tbsp) unsalted butter, diced            1 tbsp olive oil            2 ¾ cups all-purpose flour            1 tbsp granulated sugar            2 tps baking powder            1 tsp baking soda            ¾ tsp salt            1 cup buttermilk            salt and ground pepper</p>	<p>-In a skillet over medium heat, melt 1tbsp butter and add olive oil.            -Add onions, cover, and turn heat to low. Allow onions to steam for 10min, stirring occasionally.            -Remove lid, and continue to cook onions, stirring occasionally, until they turn brown.            -Set aside onions to cool.            -In a food processor or with a fork, combine flour, sugar, baking soda, baking powder, and cold butter.            -Transfer from food processor to mixing bowl and stir in gruyere.            -Pour buttermilk over cooled onions and stir. Mix onion mixture into biscuit dough.            -Knead dough in the bowl a few times then roll to 1" thickness on a floured surface. -            Using a knife or biscuit cutter, cut biscuits into 1" pieces and place on a lined cookie sheet or in a mini muffin tin sprayed with cooking spray.            -Sprinkle with salt and pepper and bake until biscuits are golden brown, about 15min.</p>

## Chocolate Crinkle Cookies

by Hannah McCormack



Preheat oven to 350 degF.

Ingredients	Instructions
<p>2 ⅓ cups all-purpose flour 2 tsp baking powder ½ tsp salt 2 cups granulated sugar ¾ cup unsweetened cocoa powder ¾ cup vegetable oil 4 eggs 2 tsps vanilla extract ⅓ cup powdered sugar (for tossing) 1 package candy cane Hershey's kisses (optional)</p>	<ul style="list-style-type: none"><li>-Beat together vegetable oil, sugar, and vanilla extract.</li><li>-Add cocoa powder</li><li>-Mix in eggs one at a time.</li><li>-In a separate bowl, combine flour, baking powder, and salt.</li><li>-Gradually add flour mixture to wet ingredients.</li><li>-Cover and refrigerate dough until it's easy to handle (a few hours).</li><li>-Roll dough into balls, about 1-2 tbsp each.</li><li>-Toss dough balls in powdered sugar.</li><li>-Place on a lined cookie sheet.</li><li>-Optional: Press a Hershey's kiss into each dough ball.</li><li>-Bake about 10-13min.</li></ul>

## Apple Roses by Jessie Wyatt



Preheat oven to 375 degF.

Ingredients	Instructions
4 apples 2 sheets frozen puff pastry, thawed apple butter cinnamon juice of half a lemon water	-Thinly slice apples and place in a heat-safe bowl. -Add lemon juice and just enough water to cover the apples. -Microwave on high until apples are soft, about 3-5min. -Cut each puff pastry sheet into six strips. -Spread apple butter on each strip. -Place apple slices, overlapping, along the top half of each strip of puff pastry. -Roll each strip into a rose shape and place in a lined muffin tin. -Sprinkle with cinnamon. Bake until puff pastry is golden brown, about 30-40min.

