

DAWDLE COOKBOOK 2021

RECIPES FROM OUR MEMBERS

JULY 2021

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FOREWORD

Dawdle,

Dawdle strives to create a community of love and acceptance. Members venture in from all over the world and come together to create a place of wholesomeness, generosity, and found family. We share laughs, we share tears, we share a place where we belong, and we share recipes. Food is unique in that it can be shared across cultures even if you don't speak the language. It can express emotions, it can evoke past memories or create new memories, and it can bring people together. That's what we've done here with the Dawdle cookbook. Centered around family and the food we eat as family and as friends, we are able to bring others into our collective family.

Love,

Your Dawdle Staff

BEVERAGES

FROM RHAE

Beach Bomb

Serves **4 people**

Ingredients

- $\frac{2}{3}$ cup apricot brandy
- 1 $\frac{1}{4}$ cup coconut rum
- 1 $\frac{1}{4}$ cup light rum
- 1 cup orange juice
- 6 cups pineapple juice

Preparation

1. Combine all. Serve on ice.

Notes from Rhoe

Can add fresh orange, peach, and pineapple chunks for extra flavor.

FROM KAZ

Dalgona Coffee

Serves **1 person**

Ingredients

- 2 tsp. strong instant coffee granules
- 3 tsp. brown sugar
- 1 tsp. hot water
- 1 cup non-dairy milk, chilled

Preparation

1. Add the instant coffee granules, brown sugar, and hot water to a blender. Add to a bowl if using a hand blender. Whip for about 8 minutes or until ingredients are dissolved and mixture is light, smooth, and fluffy.
2. Scoop mixture out onto a cup of the milk and serve!

Notes from Kaz

Amounts can be adjusted to your preference. When mixing, you can use a whipping attachment or blades, which would create more air bubbles, but might not be as creamy. If using blades, you won't need to whip as long. You could also try using a Nutri Bullet.

BREAKFASTS

FROM SCUFFY

Banana Challah French Toast

Ingredients

- 8 challah slices
- 2 bananas, sliced
- 1 cup milk
- 4 oz. cream cheese
- 3 eggs
- ⅓ cup white sugar
- 3 tbsp. flour
- 2 tsp. vanilla

Preparation

1. Place half the challah slices in a 9" square dish.
2. Evenly top the challah with the bananas.
3. Place the remaining challah slices on top of the bananas.
4. In a food processor, blend the milk, cream cheese, eggs, white sugar, flour, and vanilla, and then pour over the bread slices and bananas.
5. Let the bread marinate overnight.
6. Bake for 50-55 minutes, or until golden.

FROM FOSH

Barbadian/Bajan Bakes

Ingredients

- 2 cups all purpose flour
- 2 ½ tsp. baking powder
- ½ cup sugar
- ½ tsp. salt
- ¼ tsp. nutmeg
- ¼ tsp. cinammon
- 2 tsp. essence, almond or vanilla
- 1 to 1 ½ cups water
- Oil, any

Preparation

1. Combine the flour, baking powder, sugar, salt, nutmeg, and cinnamon in a mixing bowl.
2. Add essence and water gradually to create a stiff consistency.
3. Heat oil in a frying pan until hot. Drop a bit of batter into the oil to see if it's ready.
4. Once hot, drop spoonfuls of the mixture into the oil and allow to fry on each side, until each side is golden brown and puffed up.
5. Remove from oil and allow to drain on a piece of tissue and cool

Notes from Fosh

These are called bakes even though you fry them. These are eaten for breakfast or a lil snack. They're not super sweet so you can eat them with maple syrup or chocolate sauce or jam or something savoury like cheese.

FROM BOX

British Flapjacks

Ingredients

- ½ cup butter
- ½ cup brown sugar
- 5 tsp. golden syrup or honey
- 1 tsp. vanilla extract
- 2 ⅓ cups quick-cooking oats

Preparation

1. Set oven to 375 F.
2. Melt butter, brown sugar, golden syrup, and vanilla extract in a pan. Once melted, remove it from heat and stir until combined.
3. Add oats to the pan. Stir until evenly coated.
4. Spread mix evenly onto a baking tray, and bake for 15 to 20 minutes.

Notes from Box

I got this recipe from my godmother.

FROM NEPTUNE

Chocolate Peanut Butter Protein Oats

Ingredients

- 1 cup quick oats
- ½ cup water or milk
- 1 scoop or ¼ cup chocolate protein powder
- 2 tbsp. powdered peanut butter
- Dash of cinnamon

Preparation

1. Mix together the oats and milk. Microwave for 1 minute. Watch carefully so it doesn't boil over.
2. Add chocolate protein powder, powdered peanut butter, and cinnamon. Mix together.

Notes from Neptune

I prefer to use oat milk. If you can't find powdered peanut butter, regular peanut butter should work.

FROM KAZ

Easy Baked Oats

Ingredients

- 45g rolled oats, quick oats, or oat flour
- 25g protein powder, any
- 1 tbsp. ground flaxseed or ½ tbsp. chia seeds
- 1 banana, extra small, extra ripe or ⅓ cup unsweetened applesauce
- Pinch of salt
- 2 tsp. sweetener, any (optional)
- ¾ cup water or milk (any)
- Flavoring (optional, see steps 2, 3, and 4)

Preparation

1. Create your base by combining oats, protein powder, flaxseed, banana, and salt. Add flavor of choice.
2. For chocolate flavor: add 1 tbsp. cacao powder or cocoa powder, and dark chocolate chips or cacao wafers.
3. For pumpkin spice flavor: add ¼ cup unsweetened pumpkin puree, ½ tsp. cinnamon, ⅓ tsp. nutmeg, a pinch of ginger, and a pinch of cardamom.
4. For vanilla berry flavor: add 1 tsp. vanilla extract, frozen berries of choice, and 1 tbsp. Non-dairy creamer, any (optional).
5. Gradually add water or milk to the mixture until it reaches a slightly thick, wet consistency.
6. Put in an oven safe small dish or bowl. Bake at 175 C/350 F for 20-40 minutes.
7. Add whatever toppings you desire.

Notes from Kaz

I usually go with vanilla or salted caramel protein powder. Less baking time will result in a more runny texture inside, while longer baking will give you a more fluffy cake-like, baked-through consistency. You can also put it in the microwave instead of the oven for 5-6 minutes. Some possible toppings: peanut butter, nuts, berries, seeds, coconut, maple syrup.

SOUPS, SALADS, AND APPETIZERS

FROM RHAЕ

Chicken and Dumplings

Ingredients

- 1 $\frac{1}{3}$ cup all-purpose flour
- 2 tsp. baking powder
- $\frac{3}{4}$ tsp. salt
- $\frac{2}{3}$ cup milk (2%, but any is fine)
- 1 tbsp. butter
- 4 cups chicken broth
- 3 cups cooked and shredded chicken
- 1 can condensed cream of chicken soup
- 2 medium carrots, chopped
- $\frac{1}{2}$ onion, diced
- 4 garlic cloves, minced
- Seasoning, any, to taste

Preparation

1. Whisk together flour, baking soda, and salt. In a separate bowl, whisk the milk and melted butter until blended. Add to the flour mixture. Stir until just blended; be careful not to over-mix.
2. Use a tablespoon to scoop out balls of dough and drop them onto parchment paper. Set aside.
3. In a Dutch oven, combine the broth, chicken, and seasonings. Bring it to a boil. Turn the heat to low, cover the soup, and let it simmer for 5 minutes.
4. Turn the heat up to medium to bring the soup back to a boil. Add carrots, onions, garlic, and other veggies. Stir. Add dough to the top.
5. Cook for either 20 minutes or until the dough and veggies are cooked thoroughly.

Notes from Rhae

For seasoning: You can really use whatever you like to your own tasting. I usually add a bit of thyme, oregano, parsley, salt, pepper, and some cajun seasoning.

For soup: You can add other veggies such as celery & potatoes, and really whatever you want--if you like a thicker consistency for the soup (which I personally do with this recipe), you can whisk in

a couple tablespoons of flour while you're boiling the soup before adding the veggies and dough, until you get a consistency that you're happy with. Just be careful to avoid clumping in the broth.

For dumplings: You can just use a can of Pillsbury biscuit dough. Just cut the biscuit dough into pieces and drop into the soup.

FROM MOONS

Crawfish Étouffée

Ingredients

- 2 yellow onions
- 1-2 green bell peppers
- 1-2 red bell peppers
- 2 celery stalks
- 1 Busch green onion
- 1 cup butter
- 2 lbs. crawfish tails
- 4 cloves garlic
- ⅓ cup flour
- 2 cups water
- Seasoning, to taste: cayenne, black pepper, Tabasco hot sauce, salt, Tony Chachere's Creole Seasoning Mix, bay leaves

Preparation

1. Chop vegetables.
2. Melt butter.
3. Add veggies and cook for 20 minutes.
4. Chop garlic and add. Cook for 30 minutes.
5. Make roux while vegetables simmer. Let roux cook for 30 minutes. Add to vegetables.
6. Add crawfish tails and heat to boil.
7. Cover and simmer for 20 minutes.

Notes from Moons

Make sure that onions, bell pepper, and celery is in a 1:1:1 ratio. It messes everything up if you use more than the others. Fresh and peeled crawfish tails are best, but can be bought in frozen packs and thawed. I prefer pink Himalayan salt for this recipe because it's less aggressive. Tony's Seasoning has a very high salt content.

FROM WIS

Matzoh Ball Soup

Ingredients

- 8-10 raw chicken drumsticks or thighs, skin-on
- Carrots, to taste
- Celery, to taste
- 1 parsnip, cut
- 1 turnip, quartered
- 1 onion half, washed, skin on
- Dill, to taste (fresh or dried)
- Bay leaf, to taste (fresh or dried)
- Thyme, to taste (fresh or dried)
- Parsley, to taste (fresh or dried)
- Salt, to taste
- Pepper, to taste
- 10 to 12 cups water
- 1 cup matzoh meal
- 4 large eggs
- ¼ cup oil or melted margarine
- ¼ cup plain seltzer
- 1 tsp. salt
- Pinch of ground black pepper
- Hard boiled eggs (optional)

Preparation

1. **For soup:** Put the chicken, carrots, celery, parsnip, turnip, onion half, dill, bay leaf, thyme, parsley, salt, pepper, and water into a large pot with a lid. Turn the stove on to medium-low heat, and simmer. It should simmer for a handful of hours.
2. When the broth looks yellow in color and the chicken is floating, it should be done. Remove the chicken and vegetables using a slotted spoon and set aside.
3. (Optional) Strain the rest of the soup for a clear broth.
4. Add chicken and vegetables back in to taste.
5. **For matzoh balls:** Separate your eggs and set the whites aside. Beat the yolks.
6. Add seltzer, oil, salt, and pepper to the yolks and combine. Add matzoh meal and stir well.
7. Beat the whites into peaks using a hand mixer. Fold the whites into the yolk mixture until just combined.
8. Refrigerate 30 minutes to overnight.

9. Using an oiled spoon, scoop some of the mixture out of the bowl and form it into a ball the size of a quarter. Wet your hands each time you make a new ball. Refrigerate for 10-30 minutes.
10. Add matzoh balls to the soup broth, and cover with lid. Simmer on medium to low heat for 30 minutes. Alternatively, boil in water.

Notes from Wis

If you don't have time or energy to make the broth, you can absolutely use pre-made chicken broth, but you won't get the same quality as if you make it from scratch. You want as much skin as possible on your chicken to amplify the flavor. It will all dissolve in the soup. If your broth evaporates too much, you can always add more water, but you want to try to avoid watering down your broth, so just keep an eye on it. I've found that the sweet spot is around 4-6 hours.

You can substitute the seltzer for water, but I don't recommend it personally. They won't expand as much if you use water. There is unfortunately no substitute that I know of for the matzoh meal, since they're... matzoh balls. If you don't have enough of a Jewish population in your area where any Jewish items are sold, it may be difficult to find this.

My grandmother was Hungarian, so it was always cultural for us to add hard-boiled eggs to our soup. This is optional, but I think it elevates the soup even more. I make this soup multiple times a year, even when it's not Passover. It's become something of a comfort meal for me, and the broth really is easy to make.

For a vegan option: Either use a pre-made vegetable broth or substitute the chicken for vegetable bouillon or mushroom stock. I've never tried this so I do not know how this will alter the taste. For the matzoh balls, I would just recommend a vegan egg replacer with the same consistency. I'm unsure how things like applesauce or banana (classic egg replacers) would work for the texture and chemistry of the matzoh ball. Feel free to play around with it and try it out!

FROM WIS

Potstickers

Ingredients

- 3 tbsp. oil
- 1 onion, finely diced
- 1 tbsp. ginger, minced
- 1 tbsp. garlic, minced
- 2 cups mushroom, finely diced
- ¼ cup bell pepper, finely diced
- 2 cups cabbage, shredded
- 2 cups carrot, shredded
- Salt, to taste
- Pepper, to taste
- 1 tbsp. cilantro, fresh
- 1 cup green onion, finely chopped
- 2 tbsp. soy sauce
- 2 tsp. sesame oil
- 3 tbsp. cooking sherry
- 1 tsp. sugar
- Wonton wrappers
- 2 tsp. oil
- ¼ cup water
- ½ cup rice vinegar
- ½ cup soy sauce
- 1 clove garlic, minced
- 1 tsp. ginger, minced
- ⅓ cup green onion, thinly sliced
- 1 tsp. sesame oil
- ½ tsp. crushed red pepper flakes

Preparation

1. Heat oil in a wok or skillet. Cook onion, ginger, and garlic until the onions are translucent. Add the mushrooms and bell pepper. Cook until the mushrooms are soft. Add cabbage, carrots, salt, and pepper. Cook 3-4 minutes. Remove from heat.
2. Once cool, add cilantro, green onions, soy sauce, sesame oil, cooking sherry, and sugar. Mix well.
3. Place a spoonful of the mixture onto the wonton wrapper. Wet the edge of the wrapper. Fold the wrapper in half and pinch together, pleating it as you go.
4. Heat oil in a large skillet. Place dumplings in the skillet. Cook for 3-4 minutes or until a crust has started to form on the bottom. Pour water into the pan and cover with lid. Steam for 6-8 minutes.

5. Whisk the rice vinegar, soy sauce, garlic, ginger, green onion, sesame oil, and red pepper flakes in a bowl for dip.
6. Serve!

Notes from Wis

Feel free to play around with what's in your potstickers. You can also always make the stuffing a day in advance or so and leave it in the fridge until you're ready to cook them. I don't have a recipe for the wrappers, but I want to learn how to make them one day! If anyone has a recipe for it please let me know!

FROM MATT

Spanish Croquetas

Ingredients

- 75g ($\frac{2}{3}$ cup) plain flour
- 100g ($\frac{1}{2}$ cup) butter
- 2 eggs
- 100g (1 cup) breadcrumbs
- 75g ($\frac{2}{3}$ cup) cheese
- 150g ($\frac{3}{4}$ cup) meat, cut into small pieces
- 500 ml (2 cups) whole milk
- 1 bay leaf
- Salt, to taste
- Pepper, to taste
- Nutmeg, to taste, fresh or dried
- Paprika, to taste (optional)
- Oil, for frying (any)

Preparation

1. Add ham to a pan. Cook on medium to high heat to render out the fat, then remove, leaving the fat behind. If using other meat, such as chicken, use this step to cook the meat.
2. Add butter to the pan and melt. Stir in flour to create a paste.
3. Slowly stir milk into the pan, continuing until you have a smooth sauce.
4. Reduce the heat to low, and add the ham back into the pan with the bay leaf. Simmer for 10-15 minutes. Stir in the cheese and seasoning.
5. Put everything into a dish and leave to chill and firm up in the fridge. This can take a couple hours.
6. Once it's firm, use a teaspoon to scoop out the milk and roll into balls. The size is up to you.
7. Beat eggs in a bowl or on a plate. Scatter breadcrumbs on another bowl or on a plate. Roll balls in egg and breadcrumbs twice.

8. Add enough oil to a pan to cover the bottom approximately $\frac{1}{4}$ to $\frac{1}{3}$ of an inch. Heat the oil until it heats to 180 C/356 F.
9. Deep fry the balls in small batches, and, when done, place on kitchen paper to remove excess oil.

Notes from Matt

I use manchego cheese, but you can substitute with other kinds. Serrano ham is typically used in this recipe, however you can substitute. You can test the temperature of the oil by placing a small cube or bread into the oil, and it should brown within 30 seconds.

FROM NEPTUNE

Veggie Feta Pasta

Ingredients

- 1 or 2 zucchinis, halved
- 1 or 2 broccoli florets, cut into bite-sized pieces
- 2 tbsp. olive oil
- 1 package grape tomatoes, whole
- ½ red onion
- 2 cups pasta, any
- 1 tbsp. oregano
- 1 tsp. black pepper
- 8 oz. feta cheese, blocked or crumbled

Preparation

1. Heat the oven to 400 F/200 C.
2. On a large baking dish, put the block of feta in the center with all of the vegetables surrounding it.
3. Drizzle the olive oil over everything, and sprinkle the oregano and black pepper over everything.
4. Bake for 40 minutes.
5. Start boiling the pasta after the feta has been in the oven for 15-20 minutes. Boil it until ready, and drain.
6. Remove the feta and vegetables from the oven, and use a large spoon to squish everything and mix it together on the baking dish.
7. Pour in your pasta and mix it together.

Notes from Neptune

This is something I love meal prepping for the whole week! It has such an amazing flavor and actually is pretty good for you too! I've found you can really use as many veggies as you like without affecting the quality of the dish as a whole, so definitely feel free to add more veggies!

HEARTY MEALS

FROM MUSTACHIO

Butter Chicken Curry

Ingredients

- 4 chicken breasts
- 1 tsp. garlic
- ½ tsp. lemon juice
- 2 tsp. garam masala
- 100 ml. yogurt
- 1 tsp. turmeric
- 1 onion, diced
- 2 garlic cloves, crushed
- 400g tomato, chopped or puree
- 1 tbsp. ginger, grated
- 1 tsp. Paprika
- 200 ml. double cream

Preparation

1. Make the marinade by mixing together the garlic, lemon juice, garam masala, yogurt, and turmeric.
2. Cut up the chicken breasts into pieces and marinate them.
3. Let the chicken marinate in the fridge for 30 minutes to overnight.
4. Cook the chicken in a pan in butter on both sides until golden. Remove the chicken and set it aside. Add more butter, then mix in your onion, garlic cloves, tomato, ginger, and paprika.
5. Cook until it simmers in the pan. Add the chicken back to the pan.
6. Add double cream. Stir.

Notes from Mustachio

Mustachio cannot be liable for any burns, cuts, or food poisoning that occurs as a result of using this recipe. Please do not contact Mustachio if this recipe causes any other issues that have not been stated above.

FROM NEPTUNE

Dad's Meatloaf

Ingredients

- 1 lb. ground beef
- ¼ cup Worcestershire sauce
- 1 egg
- ½ cup ketchup
- 1 onion, chopped
- ¾ cup milk
- 1 ½ cup Italian breadcrumbs
- Salt, to taste
- Pepper, to taste
- 2 tbsp. oregano
- 1 tbsp. basil
- ½ tbsp. rosemary
- 1 tsp. sage
- 1 tbsp. thyme
- 2 tbsp. garlic, chopped or 1 tbsp. garlic powder
- 1 tsp. Paprika
- ½ cup ketchup
- ¼ cup brown sugar
- 1 tsp. white vinegar
- 1 tbsp. barbecue sauce

Preparation

1. Preheat oven to 350 F.
2. Mix together in a large bowl until just combined: beef, milk, egg, onion, ketchup, Worcestershire sauce, breadcrumbs, oregano, basil, rosemary, sage, thyme, garlic, and paprika.
3. Add to a loaf pan and spread evenly.
4. Mix together the ketchup, brown sugar, white sugar, white vinegar, and barbecue sauce in a smaller bowl for the sauce.
5. Bake the loaf in the oven for 40 minutes. Add a small amount of the sauce over the top, covering it completely.
6. Bake the loaf for another 15 minutes. When finished, test the temperature to ensure it's safe to eat! Add the remainder of the sauce to the top. Rest for 5 minutes.

Notes from Neptune

My dad just throws together meatloaf without measuring literally anything and it always turns out wonderful, so here is my attempt to recreate it with measurements. Beef should be lean; look for 85/15 or 90/10 if possible. Just whatever you can find that is pretty lean, but not so lean that there is no fat content. Plain breadcrumbs are fine to substitute if Italian breadcrumbs aren't available. Make sure that you're not over-combining the ingredients; it can lead to a tough meatloaf.

FROM MUSTACHIO

Fish Noodles

Serves **1 person**

Ingredients

- 1 fish
- Oil, any
- Noodles, any
- Chili powder to taste
- Turmeric to taste
- Chili flakes to taste
- Oregano to taste
- Salt to taste
- Pepper to taste
- 1 tsp. butter

Preparation

1. Marinade the fish using chili powder, turmeric, chili flakes, oregano, salt, and pepper.
2. Add oil to a pan. Put the fish into the pan to cook. Do not flip the fish until it cooks up the sides.
3. Boil your noodles.
4. When the fish is finished cooking, separate it into small pieces.
5. Drain the noodles.
6. Layer the fish between the noodles in a bowl with the butter. Cover the bowl with a plate and shake the bowl to mix it.

Notes from Mustachio

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FROM MOONS

Chicken and Sausage Jambalaya

Ingredients

- 4 chicken drumsticks
- 1 lb sausage
- 1 medium onion
- 2 lbs. Rice
- Minced garlic
- 4-6 bay leaves
- Onion powder
- Garlic powder
- 1-2 cups chicken broth
- Tony Chachere's Creole Seasoning Mix (optional)
- Soul seasoning (optional)
- Black pepper (optional)
- Kitchen banquet (optional)
- Cayenne (optional)

Preparation

1. Clean chicken. Boil chicken with soul seasoning and bay leaves until cooked. Remove from heat and debone.
2. Brown sausage, then remove from heat. Brown onion and garlic.
3. Add broth. Season to taste as you bring to a boil.
4. Add meat and bring to a boil. Add rice and bring to a boil. Cover and simmer until done.

Notes from Moons

I prefer to use manda sausage and jasmine rice for this recipe.

FROM TOFU

Kumara/Sweet Potato and Black Beans on Rice

Serves **4-6 people**

Ingredients

- 2 large kumara or sweet potatoes, peeled
- 1 tbsp. olive oil
- 1 cup onion, chopped
- 2 cloves garlic, minced (optional)
- 1 red bell pepper, seeded, chopped
- 1 cup tomato salsa
- 1 cup tomato, diced, or canned and diced
- 1 tsp. chili powder
- 1 tsp. ground cumin
- 15 oz. black beans, drained
- 1 tbsp. lime juice
- ½ tsp. salt
- 2 cups cooked rice
- 1 cup uncooked rice

Preparation

1. Prick peeled kumara with a fork, and microwave for 5-6 minutes on high, or until soft. Alternately, prick peeled kumara with a fork and bake in the oven at 200 C (400 F) until soft, but not mushy. Cut into cubes roughly 2.5 cm (1 inch).
2. Heat large skillet over medium-high heat and sauté onion in olive oil, about 3-4 minutes until soft. Add bell pepper and sauté about 3-4 minutes until soft.
3. Add garlic. Cook for 1 minute.
4. Add cubed kumara, diced tomatoes, salsa, spices, black beans, and lime juice. Heat Through. Season with salt.
5. Serve on a bed of rice.

Notes from Tofu

This is my specialty. Adapted from a cookbook, I first made it while living in NZ, so I used Kumara instead of sweet potatoes, but both are good. I don't know how it'd be with other starchy root veggies, but feel free to try!

Try to have vegetables fully prepped, unless you help, as otherwise it can get a bit chaotic. You can cook the uncooked right while prepping, and/or while making the vegetable portion of the recipe.

FROM JELLI

Steamed Minced Pork

Ingredients

- 200g minced pork
- 1 duck egg, salted
- Pinch of salt
- 1-3 tbsp. sesame oil
- Pinch of pepper
- 3 cloves garlic
- 2 cloves shallots

Preparation

1. Separate the egg white from the yolk.
2. Finely mince the garlic and shallots.
3. Mix pork, egg white, salt, shallot, garlic, sesame oil, and pepper. Put it into a stainless bowl. Make a small hole in the middle of the mix, put the yolk inside, then cover the hole.
4. Put it into a food steamer. Steam for 30 minutes.
5. Serve with rice and additional sesame oil, if needed.

Notes from Jelli

The fattier the pork, the better! I can eat this like 2-3 times a week, it's super easy and I love it sm!

DESSERTS

FROM ALBA

Crema Catalana

Serves **4 people**

Ingredients

- 250 ml (1 cup) whole milk
- 4 tbsp. whipping cream
- $\frac{1}{4}$ of a cinnamon stick or $\frac{1}{2}$ tsp. ground cinnamon
- 1 strip of lemon zest
- 1 strip of orange zest
- 3 egg yolks
- 50g ($\frac{1}{4}$ cup) sugar
- 2 tsp. cornstarch

Preparation

1. Pour the milk and cream into a large saucepan. Add the cinnamon, lemon zest, and orange zest. Bring the mixture to a simmer over a low heat.
2. Add the egg yolks, sugar, and cornstarch into a large bowl and whisk until smooth.
3. Strain the hot milk and cream into the egg yolk mixture. Whisk continuously to avoid scrambling the eggs.
4. Return the mixture to a clean pan and cook over medium heat for 10 minutes, whisking constantly, until it turns thick and smooth.
5. Ladle the mixture into a heat-proof dish and let it cool.
6. Cover the top of the custard mixture with an even layer of sugar and use a blowtorch to caramelize the top. If you don't have a blowtorch, broil in the oven for a few minutes. Enjoy!

FROM PFOGG

Grießbrei

Ingredients

- 2 cups milk, any
- 1 cup water
- ⅓ cup flour
- Pinch of cardamom
- Pinch of cinnamon
- ½ cup butter
- Toppings (applesauce, fruit, Greek yogurt, etc.)

Preparation

1. Add milk, water, and butter to a saucepan. Bring it to a boil and mix them together. Remove from heat.
2. While whisking continuously, slowly add and incorporate the semolina flour. Return to heat after combined fully.
3. Cook for another 8-15 minutes, and be careful that it doesn't boil over.
4. Whisk in the cardamom and cinnamon.
5. Let cool for 5-10 minutes. Transfer it to a bowl and add toppings.

Notes from Pfogg

I also call this "Semolina Yumminess"! This can be eaten either as breakfast, a meal, or a dessert.

FROM RHAE

Pecan Pie Muffins

Ingredients

- 1 cup light brown sugar, packed
- 2 cups pecans, chopped
- ½ cup all purpose flour
- ¾ cup butter, softened
- 2 eggs

Preparation

1. Preheat oven to 350° F.
2. Grease a muffin pan, or use cupcake liners.
3. Mix brown sugar, pecans, and flour in a medium-sized bowl. In a separate bowl, beat the butter and eggs together. Add dry ingredients to wet and combine.
4. Spoon batter into the muffin pan.
5. Bake for 13-15 minutes.
6. Ullamco laboris nisi ut aliquip ex ea commodo consequat.

Notes from Rhae

You can add in additional things for flavor like ground cinnamon, vanilla extract, chocolate chips, etc.!

FROM SAINT

Saint's Quick Easy Fake Cheesecake

Ingredients

- 4 oz. cream cheese
- $\frac{3}{4}$ cup powdered sugar
- 1 $\frac{1}{2}$ cup whipped cream, ,homemade
- 1 $\frac{1}{2}$ cups graham crackers
- $\frac{1}{4}$ cup sugar
- 5 tbsp. butter, melted
- Bananas and/or strawberries for topping (optional)

Preparation

1. Microwave cream cheese for approximately 1 minute so it's soft, but not melted.
2. Add cream cheese to a bowl with powdered sugar. Mix thoroughly Fold whipped cream into mixture.
3. Refrigerate!
4. Mix butter, sugar, and graham crackers for crust. Add to pie dish. Bake for 10 minutes. Let cool.
5. Once both the crust and the topping are cool, put the topping on the crust and refrigerate for 2 hours. Serve.
6. (Optional) Cook fresh cut strawberries, $\frac{1}{3}$ cup sugar, and a capful of vanilla for 10-15 minutes. Blend. Let it cool into a thick consistency. Serve on top of cheesecake.

Notes from Saint

If you're unable to make a crust, you can also just buy a pre-made one.

This is **not** a real cheesecake recipe. Real cheesecake requires a water bath in an over, so if you're looking for something that tastes like a legitimate cheesecake, this is not it. This tastes more like a light, fluffy cream with a yummy graham cracker crust.

FROM TOFU

Shoofly Pie

Ingredients

- 1 9" pie shell, uncooked
- 1 cup flour
- ½ cup brown sugar
- 2 tbsp. butter
- 1 egg, slightly beaten
- 1 cup molasses
- ¾ cup cold water
- 1 tsp. baking soda, mixed with ¼ cup hot water

Preparation

1. Preheat oven to 375 F.
2. Cut flour, brown sugar, and butter together with a pastry blender. Set aside.
3. In a mixing bowl, combine egg, molasses, cold water, and baking soda mixed with hot water.
4. Add half of crumb mixture to wet mixture. Beat together. Pour into unbaked pie shell. Sprinkle remaining half of crumb mixture on top.
5. Bake for 35 minutes.

Notes from Tofu

You can substitute the molasses for either dark karo syrup or corn syrup for a less intense flavor.

FROM WIS

Sweet Kugel

Ingredients

- 12 oz. wide egg noodles
- 6 eggs, beaten
- 16 oz. cottage cheese, small curd
- 2 cups whole milk
- 1 cup sour cream
- 1 cup white sugar
- 6 tbsp. butter, melted
- 4 oz. cream cheese, softened
- 1 tbsp. vanilla extract
- 1 tsp. salt
- ⅓ cup white sugar
- ¼ cup brown sugar
- 1 tsp. ground cinnamon

Preparation

1. Preheat the oven to 350 F (175 C). Grease a 9x13 inch baking dish.
2. Bring a large pot of lightly salted water to a boil. Boil egg noodles, stirring occasionally until cooked through, but firm to the bite, about 5 minutes. Drain.
3. Combine eggs, cottage cheese, milk, sour cream, 1 cup white sugar, butter, cream cheese, vanilla extract, and salt in a large bowl.
4. Stir egg noodles into cottage cheese mixture, then pour into prepared baking dish.
5. Combine ⅓ cup white sugar, ¼ cup brown sugar, and 1 tsp. ground cinnamon in a small bowl; sprinkle mixture on top of kugel.
6. Bake in the preheated oven until sauce bubbles and noodles are golden, about 1 hour. Allow kugel to cool for 10 minutes before serving.

Notes from Wis

If the noodles start to get a little dark, cover with aluminum foil for the remainder of the time in the oven. Alternately, cover the kugel with foil from the beginning and cook for about 40-50 minutes in aluminum, then remove the foil for the remainder of the hour.

You can eat this for breakfast, snack, dessert, or whatever! It goes well for any meal or time of day. I always make it for the end of Yom Kippur when fasting is over. You can also make it kosher for Passover.

If you'd like, you can throw some fruit or raisins into the mixture for something extra. Feel free to experiment with what you add to the mixture!

Someone asked me once if I could make this vegan, but I honestly have no idea if it can be done. I am, however, interested. If anyone dares to take that on and can figure out a tasty vegan kugel, please let me know!