



Homemade Marshmallow Creme (Frosting)



Author: Sally Prep Time: 10 minutes Cook Time: 5 minutes Total Time: 15 minutes Yield: 4 cups

Ingredients

4 large egg whites
1 cup (200g) granulated sugar
1/2 teaspoon cream of tartar
1 teaspoon pure vanilla extract

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Instructions

- 1 Place egg whites, sugar, and cream of tartar in a heatproof bowl. Set bowl over a saucepan filled with two inches of simmering water. Do not let it touch the water. (You can use a double boiler if you have one.)
- 2 Whisk constantly until sugar is dissolved and mixture has thinned out, about 4 minutes. The mixture will be thick and tacky at first, then thin out and appear frothy on top. To test that it's ready, you can use your finger or an instant read thermometer. Lightly and quickly dip your finger (it's very hot, be careful) and rub the mixture between your thumb and finger. You shouldn't feel any sugar granules. If using a thermometer, the temperature should read 160°F (71°C).
- 3 Remove from heat. (No need to let it cool down before continuing.) Add the vanilla extract, then using a handheld or stand mixer fitted with a whisk attachment, beat on high speed until stiff glossy peaks form, about 5 minutes.
- 4 Meringue can be spread, piped, or swirled onto cakes, cupcakes, and other confections. Serve immediately OR torch it with a kitchen torch for a delicious toasted marshmallow topping. (Do not place in the oven under the broiler—it will melt.)
- 5 Cover and store leftovers for up to 2 days in the refrigerator. Baked goods topped with this marshmallow meringue can be left at room temperature for up to 6–8 hours. After that, it's best to refrigerate or else the topping will begin to wilt. For best taste, texture, and appearance, I do not recommend freezing this.

Find it online: <https://sallysbakingaddiction.com/homemade-marshmallow-creme/>





Blueberry Banana Breakfast Cookies



Author: Sally Prep Time: 5 minutes Cook Time: 20 minutes

Total Time: 45 minutes Yield: 12 cookies

Ingredients

- 3/4 cup (173g) mashed bananas (about 3 medium or 2 large ripe bananas)* 2 and
- 1/2 cups (213g) old-fashioned whole rolled oats*
- 1 cup (250g) any nut butter (I use almond butter)
- 1/2 cup (60g) chopped pecans or walnuts*
- 1/3 cup (113g) honey*
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 cup (140g) fresh or frozen blueberries (do not thaw frozen)

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Instructions

- 1 Preheat oven to 325°F (163°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
- 2 Add everything to a large bowl and mix together with a silicone spatula or wooden spoon until combined (or use a handheld or stand mixer).
- 3 Scoop mounds of dough, about 1/4 cup each, onto baking sheets. 6 cookies per baking sheet since they are so large. The cookies won't spread much in the oven, so gently press the mounds down to create a flatter shape.
- 4 Bake for 18–21 minutes until lightly browned on the sides.
- 5 Remove from the oven and let cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.
Cover and store cookies at room temperature for up to 4 days or in the refrigerator for up to 1 week.





Crab Dip (Best Maryland Style)



Author: Sally Prep Time: 10 minutes Cook Time: 25 minutes Total Time: 35 minutes Yield: serves 8

Ingredients

8 ounces (226g) full-fat brick cream cheese, softened to room temperature
1/4 cup (60g) mayonnaise
1/2 cup (120g) sour cream
1 and 1/4 cups (155g) shredded cheddar cheese, divided
1/2 teaspoon ground mustard
1 teaspoon lemon juice
1 and 3/4 teaspoons Old Bay seasoning*
2 teaspoons Worcestershire sauce
1 pound fresh lump crab meat*
optional: 2 dashes of hot sauce (or to taste)

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Instructions

- 1 Preheat oven to 375°F (191°C).
- 2 In a large mixing bowl using a handheld or stand mixer fitted with a paddle attachment, beat the cream cheese on medium-high speed until smooth and creamy, about 1 minute.
- 3 Add the mayonnaise, sour cream, 1 cup cheddar cheese, ground mustard, lemon juice, Old Bay seasoning, Worcestershire sauce, and hot sauce (if using). Beat on medium-high speed until combined. Using a spoon or silicone spatula, gently fold in the lump crab meat. If you used hot sauce, taste, then add more hot sauce if desired.
- 4 Transfer to a 9-inch (or slightly larger) baking pan, pie dish, or oven-safe skillet. Sprinkle with remaining 1/4 cup of cheddar cheese.
Bake for 25 minutes or until hot and bubbly around the edges.
- 5 Serve warm.
- 6 Cover and store leftovers in the refrigerator for up to 5 days. Reheat in the microwave or in
- 7 a 350°F (177°C) oven until warmed throughout.

Find it online: <https://sallysbakingaddiction.com/crab-dip/>





Healthy Dark Chocolate Almond Truffles



Author: Sally Prep Time: 25 minutes Cook Time: 0 minutes

Total Time: 1 hour Yield: 20 truffles

Ingredients

14 Medjool dates (about 300–325g), soaked in warm water for 10 minutes 2
teaspoons pure vanilla extract
1/4 cup (21g) unsweetened cocoa powder
1/2 cup (70g) whole almonds
1/2 cup (70g) sunflower seeds (I use salted)*
optional: 1/4 teaspoon salt*
8 ounces (226g) semi-sweet or bittersweet quality chocolate*

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Instructions

- 1 Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.
- 2 Place pitted dates, vanilla extract, cocoa powder, almonds, sunflower seeds, and salt (if using) into your food processor. Blend/pulse until a moist dough forms, as pictured above. This will take a minute or two of blending. If the dough is too dry and crumbly, add 1–2 more soaked dates or even a teaspoon of pure maple syrup.
- 3 Once dough is formed, scoop out 1 Tablespoon of dough. Roll into a smooth ball and place onto prepared baking sheet. Repeat with remaining dough. Set aside as you melt the chocolate in the next step.
- 4 You can melt the chocolate in a double boiler or the microwave. If using the microwave: place the chocolate in a medium heat-proof bowl. I like to use a liquid measuring cup. Its depth makes it easy for dipping. Melt in 30 second increments in the microwave, stirring after each increment until completely melted and smooth. Let the warm chocolate sit for 5 minutes to slightly cool before dipping.
- 5 Dip each ball completely into the chocolate using a dipping tool. When lifting it out of the chocolate, remember to tap the dipping tool gently on the side of the bowl to allow excess chocolate to drip off. Place each back on the baking sheet and refrigerate until the chocolate has set, about 30 minutes.

Find it online: <https://sallysbakingaddiction.com/healthy-dark-chocolate-almond-truffles/>

