



Pepper's **Bakery** Cookbook

Full of recipes the whole family
can enjoy making together!

EMERGENCY SUBSTITUTIONS:

1 Tbsp fresh herb	⅓ to ½ tsp dried herb
1 clove garlic	⅛ tsp garlic powder
1 egg in baking	1 tsp cornstarch plus ¼ cup water
1 whole egg	2 egg yolks plus 1 Tbsp water
1 cup whole fresh milk	½ cup evaporated milk plus ½ cup water, or ⅓ cup dry milk plus 1 cup water
1 cup buttermilk	1 cup plain yogurt, or 1 cup sour milk
1 cup sour cream	⅔ cup buttermilk or sour milk plus 3 Tbsp butter
1 cup cream	⅓ cup butter plus ¾ cup milk
1 cup corn syrup	⅔ cup granulated sugar plus ⅓ cup water
1 cup brown sugar	1 cup granulated sugar plus 2 Tbsp molasses
1 ¾ cup confectioners sugar	1 cup granulated sugar, packed
1 cup margarine or butter	1 cup hard shortening or ⅔ cup vegetable oil
1 square unsweetened chocolate	3 Tbsp cocoa plus 1 Tbsp oil
1 ounce semi-sweet chocolate	1 ounce unsweetened chocolate plus 4 tsp sugar
cup cracker crumbs	1 cup bread crumbs
1 cup cake flour	⅔ cup all purpose flour, sifted (1 cup minus 2 Tbsp)
1 tsp baking powder	⅓ tsp baking soda plus ½ tsp cream of tarter, or ¼ tsp baking soda plus ⅓ cup sour milk
1 Tbsp cornstarch for thickening	2 Tbsp flour
1 Tbsp flour for thickening	1 ½ tsp corn flour, arrowroot, potato flour, or rice flour; or 2 tsp tapioca
2 Tbsp tapioca for thickening	3 Tbsp flour

Minimum Cooking Temperatures

Category	Food	Temperature (°F)
Ground Meat	Beef, Pork, Veal, Lamb, Turkey, Chicken	160°
Beef, Veal, Lamb	Steaks, roast, chops	145°
Poultry	Whole, roasts, breasts, thighs, legs, wings	165°
Pork	Roasts, chops	160°

All the recipes from this book are also recipes from my childhood. Each of these deserts has it's own stories and memories to go along with it

Measurement Equivalents

1 tablespoon (tbsp)	3 teaspoons (tsp)
1/16 cup (c)	1 tablespoon
1/8 cup	2 tablespoons
1/6 cup	2 tablespoons + 2 teaspoons
1/4 cup	4 tablespoons
1/3 cup	5 tablespoons + 1 teaspoon
3/8 cup	6 tablespoons
1/2 cup	8 tablespoons
2/3 cup	10 tablespoons + 2 teaspoons
3/4 cup	12 tablespoons
1 cup	48 teaspoons
1 cup	16 tablespoons
8 fluid ounces (fl oz)	1 cup
1 pint (pt)	2 cups
1 quart (qt)	2 pints
4 cups	1 quart
1 gallon (gal)	4 quarts
16 ounces (oz)	1 pound (lb)
1 milliliter (ml)	1 cubic centimeter (cc)
1 inch (in)	2.54 centimeters (cm)

Refrigeration Storage Times

Category	Food	Temperature 40° or below
Salads	Egg, chicken, ham, tuna & macaroni	3 to 5 days
Hot Dogs	Opened package	1 week
	Unopened package	2 weeks
Luncheon Meat	Opened package	3 to 5 days
	Unopened package	2 weeks
Bacon		7 days
Sausage	Pork, beef, chicken, turkey	1 to 2 days
Ground Meat	Hamburger, turkey, veal, pork, lamb	1 to 2 days
Meat	Beef, pork, veal, lamb	3 to 5 days

HOMEMADE CHOCOLATE WAFER COOKIES

PREP TIME: 30min + < 2hr to chill

COOK TIME: 10-12min

YIELDS: about 6 dozen 1 ¼-inch (diameter) by 1/8-inch (thickness) cookies

INGREDIENTS

- 1 ½ cups (6.75 ounces) all-purpose flour
- ¾ cup (2.4 ounces) dark unsweetened cocoa powder (like Hershey's or King Arthur Flour)
- 1 cup plus 2 tbsp sugar
- ¼ tsp salt
- ¼ teaspoon baking soda
- 14 tbsp (1 ¾ sticks) unsalted butter, slightly softened
- 3 tbsp whole milk
- 1 tsp pure vanilla extract

Note: Nine ounces of these cookies (or about 2/3 of the recipe) will yield as much as a store-bought package of wafer cookies contain. If you plan to use these cookies in place of a certain brand of chocolate wafer cookies for a chocolate cheesecake or pie crust, cut out 1 to 2 tablespoons of the suggested amount of melted butter in the crust recipe; these cookies contain a fair amount of butter and too much added butter to the ground up cookies crumbs will yield an absurdly wet mass of crumbs. Trust me.

EQUIPMENT

- Medium bowl
- Small bowl
- Food processor
- Plastic wrap
- Baking sheet lined with parchment
- Knife (for slicing dough and chopping the wafers)
- Wire cooling rack



DIRECTIONS

1) In the bowl of a food processor fitted with the metal blade, add the flour, cocoa powder, sugar, salt, and baking soda. Pulse the ingredients a few times to combine thoroughly. Dollop the butter around the dry ingredients and pulse a few more times until the butter starts to incorporate and large chunks begin to form. Mix the milk and vanilla together in a small bowl. With the mixer running, pour the milk mixture into the feeding tube in a slow and even stream until the cookie crumb mixture starts to form together and ball up on the sides of the bowl.

2) Transfer the cookie dough to a work surface and knead it a couple of times to fully incorporate all of the ingredients. Divide the dough in half and shape each half into a long and narrow log, about 1 ¼ inches to 1 ¾ inches in diameter. Depending on how large you want your wafer cookies to be will determine how thick to form the log. Wrap each log in plastic wrap and refrigerate for at least 2 hours or up to a week.

3) Position the oven racks to the upper and lower thirds of the oven. Preheat oven to 350° F. Line baking sheets with parchment paper. Slice the dough logs into approximately 1/8-inch thick slices and lay the dough rounds on the baking sheets about 1 inch apart. I formed my dough into 1 ¼-inch diameter logs and was able to fit 24 cookies on each of my baking sheets.

4) Bake for 10-12 minutes, rotating pans from back to front and top to bottom halfway through the baking time. The cookies will be finished baking about 1 ½ minutes after the puffed-up dough deflates so try to keep an eye on them. Cool the cookies on the baking sheets on wire racks for 5 minutes then transfer the cookies to the racks to cool completely – they will crisp up as they cool. The cookies will keep for up to a week at room temperature if kept in an airtight container. Supposedly the freeze really well too but I haven't tried it myself.

To make into chocolate bar

- 1) Melt two bags of Ghirardelli White Chocolate
- 2) Chop up some chocolate wafers and add to the white chocolate
- 3) Spread onto a baking sheet that's lined with parchment paper
- 4) Add some chopped wafers on top and put in refrigerator until firm
- 5) Cut into squares and enjoy!

CHOCOLATE CHIP COOKIES

PREP TIME: 30 to 45 minutes

COOK TIME: 8 to 10 minutes + 1 minute to cool

YIELDS: 48 COOKIES

INGREDIENTS

- 1 ¼ cups granulated sugar
- 1 ¼ cups packed brown sugar
- 1 ½ cups butter or margarine, softened
- 2 teaspoons vanilla
- 3 eggs
- 4 ¼ cups all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 to 2 bags (12 oz each) semisweet chocolate chips (2 to 4 cups)

EQUIPMENT

- Large bowl
- Electric mixer
- Spatula
- Ungreased cookie sheet
- Spoon or ice cream scoop
- Wire cooling rack



DIRECTIONS

1) Heat oven to 375°F. In large bowl with electric mixer, beat granulated sugar, brown sugar and butter until light and fluffy. Beat in vanilla and eggs until well blended. Beat in flour, baking soda and salt. Stir in chocolate chips.

2) On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.

3) Bake 8 to 10 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks.



DELICIOUS CHOCOLATE PIE

PREP TIME: 30 Minutes

COOK TIME: At least 2 hours

YIELDS: 8 Servings

INGREDIENTS

- 4 ounces, weight Unsweetened Baking Chocolate
- 1 cup Salted Butter, Softened
- 1-½ cup Sugar
- 1 teaspoon Vanilla Extract
- 4 whole Eggs
- 1 package Baked Pie Shell

EQUIPMENT

- Small microwave safe bowl
- Large bowl
- Electric mixer
- Spatula



DIRECTIONS

1) In small microwave safe bowl melt 4 ounces of unsweetened baking chocolate until stirrable (about 45 seconds on high). Set aside to cool.

2) In a large bowl with an electric mixer beat 1 cup (2 sticks) of regular (salted) butter and 1 ½ cups of white sugar until fluffy (about 1 to 2 minutes). When melted chocolate is cooled, drizzle it over the butter/sugar mixture. Add 1 teaspoon of vanilla extract. Beat the mixture thoroughly until combined (on a Kitchen Aid mixer, you will be using the whisk attachment).

3) Turn your mixer to a medium speed and over a period of 15 to 20 minutes add in the four eggs, one at a time, leaving about 5 minutes between each egg addition. Once the pie filling is well mixed, pour it into the baked pie shell, scraping every last speck of it out of the bowl. Smooth out the pie filling and place pie in the refrigerator to chill for at least two hours (preferably longer).

4) Plop a heap of whipped cream and garnish with a few chocolate curls if you're feeling sassy.



MINT CHOCOLATE CHIP COOKIES

PREP TIME: 45 to 60 minutes

COOK TIME: 8 to 16 minutes (depending on how you like your cookies)

YIELDS: 48 cookies

INGREDIENTS

- 1 cup of butter, room temperature
- ¾ cup sugar
- ½ cup packed light brown sugar
- 2 eggs
- 1 to 3 drops green food coloring
- 1 teaspoons peppermint extract
- ½ teaspoon vanilla extract
- 2 ¾ cup all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 5 ounces chocolate mints

EQUIPMENT

- Large mixing bowl
- Medium mixing bowl
- Small mixing bowl
- Whisk
- Hand mixer
- Rubber spatula
- Cutting board & knife
- Parchment lined baking sheet
- Ice cream scoop



DIRECTIONS

- 1) Preheat oven to 350°F.
- 2) Roughly chop chocolate mints.
- 3) In a medium bowl, whisk together flour, baking soda, and salt.
- 4) In a large bowl, cream together butter and sugars until smooth.
- 5) Add in eggs one at a time, mixing and scraping between each one.
- 6) Pour in peppermint extract, vanilla, and food coloring and then mix until evenly colored.
- 7) Mix in dry ingredients and then fold in chopped mints.
- 8) Scoop dough onto a baking sheet and bake for 8 minutes.



POOP EMOJI ICE CREAM SANDWICHES

PREP TIME: 4 to 8 hours

COOK TIME: 12 minutes + 2 minutes to cool

YIELDS: 6 sandwiches

INGREDIENTS

- 2 $\frac{3}{4}$ cups all purpose flour
- $\frac{3}{4}$ cup cocoa powder
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup unsalted butter
- 1 $\frac{1}{2}$ cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon almond extract
- 4 quarts chocolate ice cream

EQUIPMENT

- Large mixing bowl
- Medium mixing bowl
- Hand mixer
- Plastic wrap
- Rolling pin
- Ro's Swirl cookie cutter
- Baking sheet lined with parchment
- Offset spatula
- Whisk
- Baking sheet wrapped in plastic
- White and black royal icing in decorating bags fitted with #2 tips



DIRECTIONS

- 1) Preheat oven to 325°F.
- 2) In a medium bowl, whisk together flour, cocoa powder, baking powder and salt.
- 3) In a large bowl, use a hand mixer to cream together butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla and almond extracts.
- 4) On low speed, combine the wet and dry ingredients. Mix until well combined. Divide dough into 2 discs and then wrap in plastic. Refrigerate for 1 to 24 hours.
- 5) Roll dough out to $\frac{1}{4}$ inch thick and then cut out 20 swirls. Bake for 12 minutes, rotating cookies half way through. Remove cookies from oven. Cool for 2 minutes on the baking sheet and then transfer to a plate to cool completely.
- 6) Use an offset spatula to spread ice cream into a baking sheet wrapped in plastic wrap. Freeze for 4 to 6 hours.

Time to decorate!

- 1) With white royal icing and a #2 tip, pipe eyes and a mouth onto half of the cookies. Allow to dry for 10 minutes.
- 2) Use black royal icing and a #2 tip to pipe pupils onto the eyes
- 3) Remove ice cream from the freezer and then use the swirl cutter to cut out 6 poop shapes.
- 4) Place each poop shaped ice cream on top of a blank cookie and then top each sandwich with a decorated cookie.
- 5) TaDa! These Poop Emoji Ice Cream Sandwiches are a pootiful summer snack!

RICE KRISPY TREATS

PREP TIME: 10 minutes

COOK TIME: 30 minutes

YIELDS: 12 squares

INGREDIENTS

- 3 tablespoons butter
- 1 package (10 oz., about 40) JET-PUFFED Marshmallows
OR
- 4 cups JET-PUFFED Miniature Marshmallows
- 6 cups Kellogg's® Rice Krispies® cereal

Note:

- For best results, use fresh marshmallows.
- 1 jar (7 oz.) marshmallow crème can be substituted for marshmallows.
- Diet, reduced calorie or tub margarine is not recommended.
- Store no more than two days at room temperature in airtight container.
- To freeze, place in layers separated by wax paper in airtight container. Freeze for up to 6 weeks. Let stand at room temperature for 15 minutes before serving.

EQUIPMENT

- Large saucepan
- Spoon
- Spatula
- 13 by 9 inch pan
- Knife



DIRECTIONS

- 1) In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
- 2) Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.
- 3) Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.



Scotch-a-roos

PREP TIME: 15 min

COOK TIME: 1 hour

YIELDS: 24 squares

INGREDIENTS

- 1 cup light corn syrup
- 1 cup sugar
- 1 cup smooth peanut butter
- 6 cups puffed rice cereal
- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips

Note

•You can use a non-stick spray to prepare the pan instead of parchment paper, but it's not my favorite thing. The paper makes clean up and removal easy. I used a large enough piece so I could lift the bars right out of the pan.

•Use smooth peanut butter. These bars are crunchy enough without pieces of hard peanuts in it.

EQUIPMENT

- 13 by 9 inch pan
- Large bowl
- Saucepan
- Rubber spatula
- Spoon
- Microwave bowl



DIRECTIONS

1) Before starting to cook, assemble all of the supplies you'll need. This is one of those recipes that needs to be prepared quickly, before everything cools completely.

2) Line a 13 x 9 pan with parchment paper and set aside. Place the cereal into a large bowl and set aside.

3) Stir together corn syrup and sugar in a saucepan over medium heat until sugar is completely dissolved. Bring to a boil. Turn off the heat and remove pan from hot burner. Stir in the peanut butter until mixture is smooth.

4) Pour the warm sugar and peanut butter mixture over the cereal and stir. This takes a little time and muscle since the mixture gets thicker as it cools.

5) Spoon the cereal mixture into the parchment lined pan and spread evenly. I use my hands, but it is still warm at this point so use care.

6) Set aside pan to cool. Melt the chocolate and butterscotch chips in a microwave bowl and stir until smooth. Spread evenly over the ingredients in the pan. Set aside until chocolate is firm.

7) Once set, cut out bars. If they last in your house then the bars can be stored in an airtight container between layers of wax paper. If you are planning on keeping them for a while and refrigerating them, bring them back to room temperature before serving. When they get cold, they get hard to eat.

Homemade Peanut Brittle

PREP TIME: 15 minutes

COOK TIME: 1 hour and 30 minutes

YIELDS: 72 squares

INGREDIENTS

- 1 ½ teaspoons baking soda
- 1 teaspoon water
- 1 teaspoon vanilla
- 1 ½ cups sugar
- 1 cup water
- 1 cup light corn syrup
- 3 tablespoons butter
- 2 cups peanuts

EQUIPMENT

- 2 cookie sheets
- Small bowl
- Heavy duty saucepan
- Candy thermometer
- Wooden spoon
- Rubber spatula



DIRECTIONS

1) Butter 2 cookie sheets. Turn the oven on to 200 degrees. Place the sheets in the oven to warm up while you make the brittle.

2) In a small bowl mix the baking soda, 1 Teaspoon water and vanilla, set aside.

3) Place 1 cup water, sugar and corn syrup in a 3 quart heavy duty sauce pan over medium heat. Attach a candy thermometer to the side, cook and stir the mixture occasionally until the thermometer reaches 240 degrees.

4) When the mixture reaches 240 degrees add the peanuts and butter, stir the mixture. Cook and STIR CONSTANTLY until the thermometer reaches 300 degrees. Watch carefully so the mixture doesn't burn.

5) When the mixture reaches 300 degrees immediately remove the pan from the heat and quickly add the reserved baking soda mixture to the pan. Stir the mixture until it becomes light and foamy. This takes a minute or two. The candy will actually turn color and foam up with small bubbles.

6) Pour half the mixture onto each warmed cookie sheet. Spread to 1/4 inch thickness. Cool completely. Break brittle apart and keep stored in air tight containers.

about the author

Taylor Richards is 18 years old and is currently attending DMACC to become a Graphic Designer. Her inspiration for this cookbook comes from the many stories and memories she has baking with her family. All of these recipes she has made with her family multiple times and she hopes they continue to bake together and make even more memories