

# Chocolate Chip Cookies

Makes about 12

- 1/2 cup (115g) unsalted butter
- 1/2 cup (100g) sugar (try 1/3 cup)
- 3/4 cup (150g) brown sugar (try 2/3 cup)
- 1 egg
- splash of vanilla
- 1 tsp instant coffee powder
- 1 & 1/4 cup (185g) all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 4 oz. dark chocolate, chopped
- pinch of flaky salt



1. Heat butter in a saucepan on low heat until browned.
2. Remove from stove and mix in sugar and brown sugar.
3. Mix in egg, vanilla, and instant coffee.
4. Sift flour, baking soda, and salt in, then gently fold until combined.
5. Mix in dark chocolate.
6. Form dough into balls, then chill for 30 minutes.
7. Preheat oven to 350F/175C, then bake for 15 minutes until edges are slightly browned.
8. Sprinkle with flaky salt.

# Mini Pies

Makes 15



- 2 9-inch pie crusts

## Filling:

- 3 cups blueberries
- 1/4 cup flour
- 1/2 tsp cinnamon
- 1/2 cup brown sugar
- zest and juice of 1 lemon

## Topping:

- 5-6 tbsp butter, cubed
- 3/4 cup oats
- 1/3 cup flour
- 1/4 cup brown sugar
- 1/2 tsp cinnamon

1. Form pie crusts into greased muffin pan.
2. Toss together filling ingredients.
3. Crumble together topping ingredients.
4. Add filling and topping into crusts, then bake at 375F for 30 minutes.



- 2 9-inch pie crusts

## Filling:

- 8 eggs
- 3/4 cup heavy cream
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp paprika
- big handful spinach, blanched, drained, and chopped

## Add-ins:

- 6 oz. chopped chicken breast
- 4 oz. shredded cheese

1. Form pie crusts into greased muffin pan.
2. Whisk together filling ingredients.
3. Distribute add-ins into crusts, then pour in filling.
4. Bake at 375F for 30 minutes.