

# 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.

# Cornbread Muffins

Makes 12

- 1/2 cup melted butter
- 1/4 cup oil
- 2 tbsp honey
- 3 tbsp sugar
- 2 eggs
- 1 cup milk
- 1 cup flour
- 1 cup cornmeal
- 1 tsp baking soda
- 1 tsp baking powder
- pinch of salt
- 1 seeded and diced jalapeño
- 1 cup shredded cheddar cheese
- 1/2 cup crumbled bacon



1. Whisk together butter, oil, honey, and sugar.
2. Mix in egg and milk.
3. Mix in flour, cornmeal, baking soda, baking powder, and salt.
4. Fold in diced jalapeños, cheese, and bacon.
5. Pour into greased muffin tin and bake for 17 minutes at 375F.

# Peach Tarts

Makes 8

- 1 box (~17oz) store-bought puff pastry sheets
- egg wash: 1 egg and 1 tbsp water, lightly beaten
- 3 tbsp turbinado sugar

Streusel:

- 1/2 cup cubed butter
- 1/2 cup oats
- 1/2 cup flour
- 1/2 cup each sugar and brown sugar
- 1 tsp cinnamon

Filling:

- 4 sliced peaches
- zest and juice of 1 lemon
- 3 tbsp each sugar and brown sugar
- 3 tbsp corn starch
- 1 tsp cinnamon

Toppings:

- 1/2 cup chopped walnuts
- whipped cream



1. Cut puff pastry sheets into 8 squares, score a 1/3 inch crust border with a knife, and poke holes in center with a fork.
2. Brush crust borders with egg wash and sprinkle with turbinado sugar.
3. Crumble together streusel ingredients.
4. Mix together filling ingredients.
5. Place streusel, then filling, on pastry squares and sprinkle with chopped walnuts.
6. Bake for 20 minutes at 400F.
7. Serve with whipped cream.

# Pumpkin Cornbread

Makes a 9-inch square loaf

## Dry ingredients

- 1 cup cornmeal
- 1 cup flour
- 2 tsp pumpkin spice powder
- 1 tbsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt

## Wet ingredients

- 1 cup pumpkin puree
- 1/2 cup sour cream
- 1/3 cup brown sugar
- 1/4 cup melted butter
- 2 eggs



1. Whisk together dry ingredients.
2. Whisk together wet ingredients, adding eggs at the end one at a time.
3. Combine dry and wet ingredients.
4. Pour into a greased pan and, optionally, sprinkle with pumpkin seeds.
5. Bake at 400F for 25 minutes.

# Scones

Makes 8

## Dry ingredients

- 2 cups flour
- 1/2 cup sugar
- 2 1/2 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp salt

## Butter

- 1/2 cup frozen and grated unsalted butter

## Wet ingredients

- 1/2 cup heavy cream, plus 2 tbsp for brushing
- 1 egg
- 1 1/2 tsp vanilla extract

## Fillings

- 1 cup blueberries
- 1/2 cup pistachios
- zest of 1 lemon

## Topping

- turbinado sugar and lemon icing



1. Whisk together dry ingredients.
2. Crumble butter into dry ingredients.
3. Whisk together wet ingredients.
4. Combine dry mixture, wet mixture, and fillings.
5. Work dough into a 1 1/2 inch thick disk and cut into 8 wedges.
6. Brush scones with remaining heavy cream and sprinkle with turbinado sugar.
7. Refrigerate for at least 15 minutes.
8. Bake at 400F for 30 minutes or until golden brown; once cool, top with icing.

# Egg Tarts

Makes 12

- 2 9-inch pie crusts
- 8 egg yolks, beaten, reserve 2 tablespoons for brushing
- 1 1/2 cup hot water
- 3/4 cup sugar
- pinch of salt
- 1/2 cup evaporated milk
- splash of vanilla extract



1. Form pie crusts into greased muffin pan.
2. Mix to dissolve sugar and salt into hot water, then let cool.
3. Mix beaten egg yolk, evaporated milk, and vanilla into water mixture.
4. Strain filling and pour into crusts.
5. Brush crusts with egg yolk.
6. Bake at 400F for 25 minutes.