

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.