

Chocolate Chip Cookies

Makes 12

- 1/2 cup unsalted butter
- 1/2 cup sugar (try 1/3 cup)
- 3/4 cup brown sugar (try 2/3 cup)
- 1 egg
- 1 tsp vanilla
- 1 tsp instant coffee powder
- 1 1/4 cup 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 at least 30 minutes.
7. Bake for 15 minutes at 350F until edges are slightly browned.
8. Sprinkle with flaky salt.

Mini Pies

Makes 12 each



- 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 pan 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 each oats and 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
- 1 1/2 cup hot water
- 3/4 cup sugar
- pinch of salt
- 8 egg yolks, beaten, reserve 2 tablespoons for brushing
- 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.

Oreo Cheesecake Bites

Makes 16

Crust

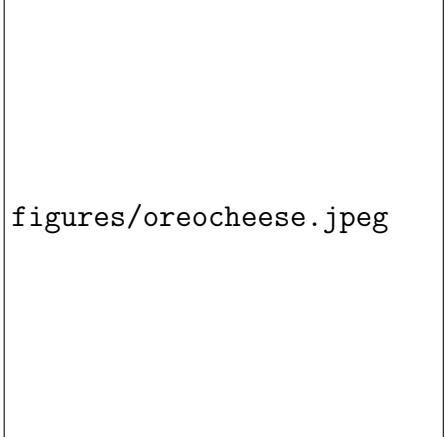
- 16 oreos

Filling

- 16 oz softened cream cheese (2x 8 oz packages)
- 1/2 cup sugar
- 2 eggs
- 1 tsp vanilla extract

Topping

- 6 crushed oreos



figures/oreocheese.jpeg

1. Line muffin pan with muffin liners.
2. Place oreos into muffin liners.
3. Beat together filling ingredients.
4. Fold crushed oreos into filling.
5. Pour filling into muffin liners and bake at 350F for 16 minutes.
6. Let cool for at least 30 minutes and chill in refrigerator until ready to serve.

Rice Cooker Japanese Cheesecake

Makes one 10 inch cheesecake

- 16 oz softened cream cheese
- 4 egg whites
- 4 egg yolks
- 160 g (~ 3/4 cup) sugar
- 4 tbsp lemon juice
- 80 g (~ 1/4 cup) flour
- 400 ml (~ 1 1/2 cup) milk
- 1 tsp vanilla extract
- 10 oreos, optional



1. One at a time, add in and whisk until smooth: cream cheese, egg yolks, sugar, lemon juice.
2. Sift cake flour into batter and whisk until smooth.
3. Add milk and vanilla extract and gently whisk until smooth.
4. In separate, clean bowl, whip egg whites until stiff peaks.
5. Gently fold egg whites into batter in 3 batches.
6. Thoroughly grease rice cooker pot.
7. Optionally, add oreos into rice cooker pot.
8. Pour batter into rice cooker pot.
9. Cook in rice cooker on “cake” function for 1 hour. When done, the cake should be pulling away from the sides of the pot, and the surface should bounce back when touched.
10. Carefully invert onto a plate and allow to set in refrigerator for at least 1 hour.

Granola

Makes a big pan

- 6 cup oats
- 1 1/2 cup pistachios
- 1 cup pumpkin seeds
- 1 tsp salt
- 1 tsp cinnamon
- 3/4 cup oil
- 3/4 cup maple syrup
- 1 tsp vanilla extract



1. Mix all the ingredients together.
2. Press into baking pan and bake at 350F for 30 minutes, stirring halfway through.
3. Let cool overnight, then break into pieces.

Whipped Cream

Makes 4 cups

- 2 cups heavy cream
- 1/2 cup sugar
- 1 tsp vanilla extract



1. Whip ingredients together for about 3-4 minutes until medium peaks form.