

# **My Recipes**

Angel Alcala Ruiz

2024-10-16

# Table of contents

<b>Preface</b>	<b>4</b>
<b>I COOKING</b>	<b>5</b>
<b>1 Garlic Mushrooms</b>	<b>6</b>
1.1 Ingredients . . . . .	6
1.2 Directions . . . . .	6
<b>II COOKIES</b>	<b>7</b>
<b>2 Chocolate Chip Cookies</b>	<b>8</b>
2.1 Ingredients . . . . .	8
2.2 Directions . . . . .	8
<b>3 Cream Cheese Cookies</b>	<b>10</b>
3.1 Ingredients . . . . .	10
3.2 Directions . . . . .	10
<b>4 Double Chocolate Chip Cookies</b>	<b>11</b>
4.1 Ingredients . . . . .	11
4.2 Directions . . . . .	11
<b>5 Oatmeal Raisin Cookies</b>	<b>13</b>
5.1 Ingredients . . . . .	13
5.2 Directions . . . . .	13
<b>III BARS &amp; CAKES</b>	<b>15</b>
<b>6 Brownies</b>	<b>16</b>
<b>7 Pumpkin Bars</b>	<b>17</b>
7.1 Ingredients . . . . .	17
7.2 Cream Cheese Frosting . . . . .	17
7.3 Directions . . . . .	18

<b>8 Tres Leches Cake</b>	<b>19</b>
8.1 Ingredients . . . . .	19
8.1.1 Cake . . . . .	19
8.1.2 Milk Bath . . . . .	19
8.1.3 Frosting . . . . .	20
8.2 Directions . . . . .	20
<b>9 Tiramisu</b>	<b>21</b>
 <b>IV BREADS</b>	 <b>22</b>
<b>10 Pumpkin Bread</b>	<b>23</b>
10.1 Ingredients . . . . .	23
10.2 Directions . . . . .	23
<b>11 Summary</b>	<b>24</b>
<b>References</b>	<b>25</b>

# Preface

In this book I want to share some of my personal favorite recipes.

**Part I**

**COOKING**

# 1 Garlic Mushrooms

## 1.1 Ingredients

Ingredients	Amount	Amount
Baby bella or portobello mushrooms	375 grams	750 grams
Olive oil or cooking oil of choice	1.5 oz	3 oz
Minced garlic	11 grams <i>or</i> 2 tspns	22 grams <i>or</i> 1 tbsp + 1 tsp
Salt	$\frac{1}{2}$ tsp	1 tsp
Crushed peppers	1 tsp + $\frac{1}{2}$ tsp	1 tbsp
Thyme	1 tsp	2 tsp
Oregano ( <i>optional</i> )	1 tsp	2 tsp
Black pepper	$\frac{1}{4}$	$\frac{1}{2}$ tsp
Paprika ( <i>optional</i> )	$\frac{1}{2}$	1 tsp
Cumin ( <i>optional</i> )	$\frac{1}{4}$ tsp	$\frac{1}{2}$ tsp
Ginger ( <i>optional</i> )	$\frac{1}{4}$	$\frac{1}{2}$ tsp

## 1.2 Directions

1. Preheat oven to 350 .
2. Cut and slice mushrooms to desired width.
3. Combine and mix all ingredients well.
4. Transfer to a sheet pan and roast for about 20 minutes or until internal temperature is between 165 - 170 .

**Part II**

**COOKIES**

## 2 Chocolate Chip Cookies

### 2.1 Ingredients

Ingredient	Amount (single batch)	Amount (double batch)
<b>Dry</b>		
Flour	160 grams	320 grams
Salt	$\frac{1}{2}$ teaspoon	1 teaspoon
Baking soda	$\frac{1}{2}$ teaspoon	1 teaspoon
<b>Wet</b>		
Butter	114 grams	228 grams
White sugar	100 grams	200 grams
Brown sugar	110 grams	220 grams
Egg	1	2
Vanilla extract	1 teaspoon	2 teaspoons
<b>Mix-ins</b>		
Chocolate chips ( <i>semi-sweet of dark</i> )	175 grams	350 grams

### 2.2 Directions

1. Start by browning the butter. Then let the browned butter cool down to room temperature.
2. In a bowl sift and mix the dry ingredients together.
3. In a separate bowl mix the browned butter, brown sugar, and white sugar to create the batter.
4. Add the egg at room temperature and the vanilla to the batter and continue mixing.
5. Add the dry mixture to the wet mixture and mix. Then add the chocolate chips and continue to mix until just combined. Do not overmix the batter.
6. Chill the dough for a couple hours.
7. If baking from



- Fresh, 350 for about 10 minutes
- Frozen 335-340 for about 17 minutes

## 3 Cream Cheese Cookies

### 3.1 Ingredients

Ingredients	Amount (~18 cookies)	Amount (~36 cookies)
<b>Dry</b>		
Flour	210 grams	420 grams
Salt	$\frac{1}{2}$ teaspoon	1 teaspoon
Baking powder	$\frac{1}{2}$ teaspoon	1 teaspoon
<b>Wet</b>		
Butter	114 grams	228 grams
Cream cheese	114 grams	228 grams
White sugar	200 grams	400 grams
Egg	1	2
Vanilla extract	2 teaspoons	4 teaspoons

### 3.2 Directions

1. Start by browning the butter. Then let the browned butter cool down to room temperature.
2. In a bowl sift the flour, baking powder, and the salt. Then whisk all together.
3. In a separate bowl mix the browned butter and cream cheese at room temperature until well combined before adding the sugar. Mix to create batter.
4. Add the egg at room temperature and the vanilla to the batter and continue mixing.
5. Add the dry mixture to the wet mixture and mix until just combined.
6. Chill for at least an hour, but preferably more or overnight.
7. Roll each dough ball to about 35 grams or to desired size.
8. Bake at 375° F for about 10 minutes or until the edges are turning golden brown.
9. Dust the cookies with powdered sugar, drizzle with melted white chocolate, or cream cheese frosting.

## 4 Double Chocolate Chip Cookies

### 4.1 Ingredients

Ingredients	Amount (single batch)	Amount (double batch)
<b>Dry</b>		
Flour	120 grams	240 grams
Salt	$\frac{1}{2}$ teaspoon	1 teaspoon
Baking soda	$\frac{1}{2}$ teaspoon	1 teaspoon
<i>Cacao powder</i>	33 grams	66 grams
<b>Wet</b>		
Butter	114 grams	228 grams
White sugar	66 grams	132 grams
Brown sugar	110 grams	220 grams
Egg	1	2
Vanilla extract	2 teaspoons	4 teaspoons
<b>Mix-ins</b>		
Chocolate chips ( <i>semi-sweet of dark</i> )	180 grams	360 grams

### 4.2 Directions

1. Start by browning the butter. Then let the browned butter cool down to room temperature.
2. In a bowl sift and mix the dry ingredients together.
3. In a separate bowl mix the browned butter, brown sugar, and white sugar to create the batter.
4. Add the egg at room temperature and the vanilla to the batter and continue mixing.
5. Add the dry mixture to the wet mixture and mix. Then add the chocolate chips and continue to mix until just combined. Do not overmix the batter.
6. Chill the dough for a couple hours.

7. If baking from

- Fresh, 350 for about 10 minutes
- Frozen 335-340 for about 17 minutes

## 5 Oatmeal Raisin Cookies

### 5.1 Ingredients

Ingredients	Amount
<b>Dry</b>	
Flour	120 grams
Salt	$\frac{1}{2}$ teaspoon
Baking soda	$\frac{1}{2}$ teaspoon
Cinnamon	$\frac{1}{2}$ teaspoon
Nutmeg	$\frac{1}{4}$ teaspoon
<b>Wet</b>	
Butter	114 grams
White sugar	65 grams
Brown sugar	140 grams
Egg	1
Vanilla extract	2 teaspoons
<b>Mix-ins</b>	
Rolled oats	135 grams
Raisins	150 grams
Nuts ( <i>pecans or walnuts</i> )	50-75 grams

### 5.2 Directions

1. Start by browning the butter. Then let the browned butter cool down to room temperature.
2. In a bowl sift and mix the dry ingredients together.
3. In a separate bowl mix the browned butter, brown sugar, and white sugar to create the batter.
4. Add the egg at room temperature and the vanilla to the batter and continue mixing.

5. Add the dry mixture to the wet mixture and mix. Then add the oatmeal, raisins, and other mix-ins and continue to mix until just combined. Do not overmix the batter.
6. Chill the dough for a couple hours.
7. If baking from
  - Fresh, 350 for about 10 minutes
  - Frozen 335-340 for about 17 minutes

**Part III**

**BARS & CAKES**

## 6 Brownies

Ingredients	Amount
<b>Chocolate Mixture</b>	
Unsalted butter	170 grams ( <i>melted or browned</i> )
Cacao	50 grams
Chocolate ( <i>dark or semisweet</i> )	113 grams
Instant coffee ( <i>optional</i> )	$\frac{1}{2}$ tsp
<b>Wet Ingredients</b>	
Eggs	2 large + 1 egg yolk
White sugar	150 grams
Brown sugar	150 grams
Vanilla	1 tsp
<b>Dry Ingredients</b>	
Flour	125 grams
<b>Mix-ins</b>	
Chocolate ( <i>dark or semisweet</i> )	120 grams



## 7 Pumpkin Bars

### 7.1 Ingredients

Dry ingredient	Amount
Flour	240 grams
Baking soda	1 teaspoon
Baking powder	1 teaspoon
Salt	$\frac{3}{4}$ teaspoon
Cinnamon	1 $\frac{1}{2}$ teaspoon
Allspice	$\frac{1}{4}$ teaspoon
Ground ginger	$\frac{1}{4}$ teaspoon
Nutmeg	$\frac{1}{4}$ teaspoon

Wet ingredient	Amount
Brown sugar	200 grams
White sugar	50 grams
Eggs	3
Milk	$\frac{1}{4}$ cup
Pumpkin puree	425 grams
Vegetable oil	cup
Vanilla extract	2 teaspoons
Salt	$\frac{1}{2}$ teaspoon
Baking powder	$\frac{1}{2}$ teaspoon

### 7.2 Cream Cheese Frosting

Ingredient	Amount
Butter	114 grams
Cream cheese	226 grams
Powdered sugar	340 grams

Ingredient	Amount
Vanilla extract	1 teaspoon

## 7.3 Directions

1. In a bowl, start by sifting and combining all of the dry ingredients. Mix them well.
2. In a separate bowl, for the wet ingredients, whisk the eggs, white sugar, and the brown sugar. Whisk well.
3. Add the milk, pumpkin, vegetable oil, and the vanilla to the wet mixture. Whisk well.
4. Pour the dry into the wet and fold the batter. Don't over mix the batter.
5. Line a 10 x 15 baking sheet with parchment paper and pour the batter into the sheet.
6. Bake for about 25 minutes at 350 . The internal temperature of should be 195-200 .
7. Let the cake cool for about 10-15 minutes before transferring to a cooling rack.

## 8 Tres Leches Cake

### 8.1 Ingredients

#### 8.1.1 Cake

Dry ingredient	Amount
Flour	120 grams
Baking powder	1 tablespoon
Salt	$\frac{1}{2}$ teaspoon
<b>Wet ingredient</b>	
Eggs	4 large
Stabilizer (Lemon juice, vinegar, or cream of tartar)	$\frac{1}{4}$ to $\frac{1}{2}$ teaspoon
White sugar	150 grams
Milk	$\frac{1}{4}$ cup
Vanilla extract	1 teaspoon

#### 8.1.2 Milk Bath

Ingredient	Amount
<b>Option 1</b> ( <i>Traditional</i> )	
Condensed milk	1 can (14 oz)
Evaporated milk	1 can (12 oz)
Whole milk	1 cup
<b>Option 2</b> ( <i>Thicker &amp; Richer</i> )	
Condensed milk	1 can (14 oz)
Heavy cream	1 can (12 oz)
Whole milk	1 cup
<b>Option 3</b> ( <i>Sweet &amp; Tangy</i> )	
Condensed milk	1 can (14 oz)
Evaporated milk	1 can (12 oz)
Sour cream	1 cup

### 8.1.3 Frosting

Ingredient	Amount
Heavy cream	1 cup
Powdered sugar	1-2 tablespoons (desired sweetness)
Vanilla extract (optional)	$\frac{1}{2}$ teaspoon

## 8.2 Directions

1. Separate the egg yolks and the egg whites. This is easiest when the eggs are cold. Then allow them to reach room temperature so that the egg whites are easier to whip to stiff peaks.
2. In a separate bowl sift and mix the dry ingredients together.
3. Once the egg whites are at room temperature add the stabilizer and whip the egg whites. Once the egg whites become foamy gradually add about a tablespoon of sugar until stiff peaks form. Add about 3-5 tablespoons of sugar in total.
4. Add the remaining sugar, milk, and vanilla to the egg yolks and begin mixing until thick and gooey in texture.
5. Add the dry ingredients to the egg yolk mixture.
6. Add a couple of dollops of the whipped egg whites to the egg yolk mixture and mix this well to loosen the batter.
7. Add the new mixture to the remaining whipped egg whites and fold the mixture carefully. Gentle mixing here is critical to keep as many pockets of air in the whipped whites.
8. Bake at 325° F for about 35-40 minutes in a 9x9 baking pan or until a skewer inserted comes out clean. The cake should be golden brown, risen, and pulled away from the sides. Allow the cake to cool in the pan for 5-10 minutes before transferring over to a cooling rack to cool completely.
9. Combine the desired creams of choice to create the milk bath and mix well.
10. Transfer cake back to the 9x9 pan and poke lots of holes on top of the cake so that the cake can absorb the milk bath.
11. Pour the milk bath evenly on the cake slowly to allow the cake to absorb all of the milks. Cover the cake and refrigerate overnight.
12. Whip the heavy cream (must be cold), powdered sugar and vanilla until stiff peaks form. Spread the frosting on the cake.

## 9 Tiramisu

Ingredients	Amount
<b>Zabaglione</b>	
Egg yolks	6
Sugar	150 grams
Salt	$\frac{1}{2}$ teaspoon
<b>Mascarpone cream</b>	
Mascarpone	16 oz or 450 grams
Heavy cream	$\frac{1}{2}$ cup
Vanilla extract	1 teaspoons
<b>Savoiardi, coffee, &amp; chocolate</b>	
Savoiardi biscuits	30-40, depending on size
Coffee	6-8 oz of strong coffee
Cacao	1-2 tbsp, enough for dusting

**Part IV**

**BREADS**

# 10 Pumpkin Bread

## 10.1 Ingredients

Ingredients	Amount
<b>Dry</b>	
Flour	230 grams
Baking soda	1 teaspoon
Baking powder	$\frac{1}{2}$ teaspoon
Salt	$\frac{1}{2}$ teaspoon
Cinnamon	2 teaspoons
Allspice	$\frac{1}{4}$ teaspoon
Nutmeg	$\frac{1}{4}$ teaspoon
Ground ginger	$\frac{1}{4}$ teaspoon
<b>Wet</b>	
Pumpkin puree	425 grams
White sugar	200 grams
Brown sugar	100 grams
Vegetable oil	$\frac{1}{2}$ cup
Milk	$\frac{1}{2}$ cup
Eggs	2 large
Vanilla extract	1 teaspoon

## 10.2 Directions

# 11 Summary

In summary, this book has no content whatsoever.



## References