

My Recipes

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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) |
|---|------------------------|-----------------------|
| Dry | | |
| Flour | 160 grams | 320 grams |
| Salt | $\frac{1}{2}$ teaspoon | 1 teaspoon |
| Baking soda | $\frac{1}{2}$ teaspoon | 1 teaspoon |
| Wet | | |
| 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 |
| Mix-ins | | |
| Chocolate chips (<i>semi-sweet or 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 (single batch) | Amount (double batch) |
|-----------------|------------------------|-----------------------|
| Dry | | |
| Flour | 210 grams | 420 grams |
| Salt | $\frac{1}{2}$ teaspoon | 1 teaspoon |
| Baking powder | $\frac{1}{2}$ teaspoon | 1 teaspoon |
| Wet | | |
| 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 40 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) |
|---|------------------------|-----------------------|
| Dry | | |
| 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 |
| Wet | | |
| 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 |
| Mix-ins | | |
| Chocolate chips (<i>semi-sweet or 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 |
|-----------------------------------|------------------------|
| Dry | |
| Flour | 120 grams |
| Salt | $\frac{1}{2}$ teaspoon |
| Baking soda | $\frac{1}{2}$ teaspoon |
| Cinnamon | $\frac{1}{2}$ teaspoon |
| Nutmeg | $\frac{1}{4}$ teaspoon |
| Wet | |
| Butter | 114 grams |
| White sugar | 65 grams |
| Brown sugar | 140 grams |
| Egg | 1 |
| Vanilla extract | 2 teaspoons |
| Mix-ins | |
| 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 |
|--|--|
| Chocolate Mixture | |
| 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 |
| Wet Ingredients | |
| Eggs | 2 large + 1 egg yolk |
| White sugar | 150 grams |
| Brown sugar | 150 grams |
| Vanilla | 1 tsp |
| Dry Ingredients | |
| Flour | 125 grams |
| Mix-ins | |
| 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 |
| Wet ingredient | |
| 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 |
|--|---------------|
| Option 1 (Traditional) | |
| Condensed milk | 1 can (14 oz) |
| Evaporated milk | 1 can (12 oz) |
| Whole milk | 1 cup |
| Option 2 (Thicker & Richer) | |
| Condensed milk | 1 can (14 oz) |
| Heavy cream | 1 can (12 oz) |
| Whole milk | 1 cup |
| Option 3 (Sweet & Tangy) | |
| 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 |
|---|------------------------------|
| Zabaglione | |
| Egg yolks | 6 |
| Sugar | 150 grams |
| Salt | $\frac{1}{2}$ teaspoon |
| Mascarpone cream | |
| Mascarpone | 16 oz or 450 grams |
| Heavy cream | $\frac{1}{2}$ cup |
| Vanilla extract | 1 teaspoons |
| Savoiardi, coffee, & chocolate | |
| 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 |
|-----------------|------------------------|
| Dry | |
| 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 |
| Wet | |
| 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