

life's what you
bake it



ELYSSE ROMEO

caramel pecan cookies



ingredients

2 cups & 2 tbsp all-purpose flour

½ tsp baking soda

¼ tsp baking powder

½ tsp salt

¾ cup unsalted butter, melted and cooled slightly

¾ cup packed light brown sugar

½ cup granulated sugar

1 large egg plus 1 egg yolk

2 tsp vanilla extract

10 oz Ghirardelli Caramel Chips

¾ cup pecans, chopped

bake temp: 350°F

instructions

Mix the flour, baking soda, baking powder, and salt together in a bowl.

In a separate bowl, combine melted butter and sugars until blended. Add the egg, yolk, and vanilla.

Blend in dry ingredients. Add chips and pecans, mix thoroughly.

Refrigerate dough overnight.

Line 2 large cookie sheets with parchment paper or spray with cooking spray.

Roll 2 tablespoons of dough into a ball. Place on cookie sheets roughly 2 inches apart.

Bake until the cookies are golden brown, 12-14 minutes.

lemon blossoms



ingredients

cake

18 $\frac{1}{2}$ oz. package yellow cake mix
3 $\frac{1}{2}$ ounce package instant lemon
pudding mix
4 large eggs
 $\frac{3}{4}$ cup vegetable oil

glaze

4 cups confectioners' sugar
 $\frac{1}{3}$ cup fresh lemon juice
1 lemon, zested
3 tbsp vegetable oil
3 tbsp water

bake temp: 350° F

instructions

Spray miniature muffin tins with vegetable oil cooking spray.
Combine the cake mix, pudding mix, eggs, oil and blend until smooth.
To make the glaze, sift the sugar into a mixing bowl. Add the lemon juice, zest, oil, and 3 tablespoons water. Mix with a spoon until smooth.
Pour a small amount of batter, filling each muffin tin halfway. Bake for 12 minutes. Turn out onto a tea towel
With fingers, dip the cupcakes into the glaze while they're still warm, covering as much of the cake as possible, turning them to completely coat.
Cool on wire racks with waxed paper underneath to catch any drips.

cookies & cream cookies



ingredients

2 $\frac{1}{2}$ cups all-purpose flour

1 tsp baking soda

1 tsp salt

1 cup (2 sticks) unsalted butter,
at room temp.

$\frac{1}{2}$ cup white sugar

$\frac{3}{4}$ cup packed light brown sugar

1 tsp pure vanilla extract

2 large eggs

1 sleeve Oreo cookies, crushed

bake temp: 350°F

instructions

Sift together the flour, baking soda, and salt into a medium bowl and set aside.

Place the butter, sugar, and brown sugar in the bowl of an electric mixer; cream together on medium speed until light and fluffy.

Beat in the vanilla and eggs.

Gradually add the dry ingredients to the creamed mixture and continue to mix until smooth batter forms. Fold in Oreo pieces.

Refrigerate dough overnight.

Line cookie sheets with parchment.

Scoop about 1/4 cup of cookie dough into your hands and roll it around into a ball; place them about 3-inches apart. Press down the tops of the dough slightly and bake for 12-15 minutes. Allow the cookies to cool on the baking sheets for 5 min. before transferring to a wire rack.

quick crust



ingredients

2 $\frac{1}{2}$ cups all-purpose flour
2 tbsp. sugar
 $\frac{1}{2}$ tsp salt
2 sticks cold butter (salted or unsalted) cut into cubes
6 tbsp ice cold water

instructions

Using a mixer with dough hook attachment combine the flour and salt together. Add cold unsalted butter and mix until the mixture resembles coarse meal (pea-sized crumbles). Gradually add in ice cold water. Do not add any more water than you need to. Stop adding water when the dough begins to clump. Refrigerate for 30 min. to set.

brown sugar pop tarts



ingredients

pastry

refer to quick crust recipe for dough

filling

$\frac{1}{2}$ cup packed light brown sugar

2 tsp cinnamon

1 tbsp all-purpose flour

egg wash: 1 large egg mixed with 2
teaspoons milk

glaze

$\frac{3}{4}$ cup confectioners sugar sifted

1 tbsp. milk

$\frac{1}{2}$ tsp ground cinnamon

$\frac{1}{4}$ tsp vanilla extract

bake temp: 350° F

instructions

Roll pastry dough to 1/8" thick. Cut 3x4" rectangles using a pizza cutter.

Brush egg wash over surface of rectangles. Scoop a generous amount of cinnamon filling in the middle of half of the rectangles.

Brush remaining rectangles with egg wash and place on top of filling prepared dough-egg wash side down!

Use fingers to seal pocket of filling and all sides of rectangles.

Poke holes in the top of each pastry then crimp sides.

Place in refrigerator to set for 20-40 min.

Brush entire pastry with remaining egg wash & bake for 25-30 min. until golden brown.

While pop tarts cool mix together glaze & apply!

molasses cookies



ingredients

2 $\frac{1}{2}$ cup all-purpose flour
2 tsp baking powder
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{2}$ tsp ginger
 $\frac{1}{4}$ tsp salt
1 cup raisins soaked in boiling water
 $\frac{2}{3}$ cup butter
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup molasses
 $\frac{1}{3}$ cup milk
 $\frac{1}{2}$ tsp apple cider vinegar

bake temp: 350°F

instructions

In small bowl mix flour, baking powder, cinnamon, ginger & salt. Set aside.
Combine milk & apple cider vinegar, set aside.
In mixing bowl combine butter, molasses, and brown sugar. Add dry mixture gradually and blend thoroughly. Blend in milk & vinegar combination. Stir in drained raisins.
Scoop 1 tbsp. on parchment lined baking sheets. Bake for 12-15 minutes.
Garnish with powder sugar, if desired.

bitesize apple pies



ingredients

crust

refer to quick crust recipe

filling

$\frac{3}{4}$ cup light brown sugar

$\frac{1}{4}$ cup flour

$\frac{3}{4}$ tsp cinnamon

7 medium granny smith apples,
peeled, cored & sliced

1 lemon zested & juiced

3 tbsp butter, diced

egg wash

sugar (for garnish)

bake temp: 400°F

instructions

Roll the pie crusts out to $\frac{1}{8}$ " thickness on a lightly floured surface. Using a cup cut out 12 circles from the pie crusts.

Place each circle of pie crust in each cavity of an oiled 12-count muffin pan, making sure the dough fits snuggly in each cavity of the muffin pan. Refrigerate.

In a large mixing bowl, mix together the chopped apples, sugar, flour, ground cinnamon, lemon juice & zest until fully combined.

Remove the muffin pan from the refrigerator and evenly distribute the apple pie filling between all of the cavities in the muffin pan. Use any extra pie dough for topping mini pies. Bake 20-25 minutes or until the pie crust is lightly golden brown and the filling is bubbly.

sugar cookies



ingredients

1 cup sugar

1 cup butter, softened

3 tbsp milk

1 tsp vanilla

1 egg

3 cups all-purpose flour

1½ tsp baking powder

½ tsp salt

sugar for garnish, if desired

high altitude (above 3500 ft.)

increase sugar to 3 cups + 2 tbsp.

bake temp: 400°F

instructions

Combine sugar, butter, milk, vanilla and egg, blend well.

Stir in flour, baking powder and salt, mix well.

Refrigerate for 1 hour.

On lightly floured surface roll out 1/3 of dough at a time to 1/8" thickness. Keep remaining dough refrigerated.

Cut with floured cookie cutter.

Place 1" apart on ungreased cookie sheets.

Bake for 5-9 min. until edges are golden.

Sprinkle with sugar, or garnish with icing and toppings.

marble cheesecake



ingredients

crust

1 cup graham cracker crumbs
3 tbsp sugar
3 tbsp butter

filling

4 pkg. (8 oz.) Philadelphia cream cheese
1 cup sugar
2 tbsp cake flour
1 tsp vanilla
4 eggs
1 pkg. (4 oz.) Bakers semi-sweet chocolate

bake temp: 350°F

instructions

Combine crumbs, sugar, and butter; press onto bottom of 9" springform pan. Bake @ 325 for 10 min.

Beat cream cheese, sugar, flour, and vanilla in large bowl with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each until blended.

Pour half the batter into medium bowl; stir in melted chocolate. Drop tablespoonfuls of batters alternately into pan. Cut through batters with knife several times for marble effect.

Before cooking place springform in a pan filled halfway with water prevents cracking.

Bake 55 minutes. Turn oven off and crack door allowing cheesecake to cool.
Refrigerate at least 4 hours.

magic peanut butter middles



ingredients

1½ cup all purpose flour
½ cup unsweetened cocoa powder
½ tsp baking soda
½ cup sugar
½ cup packed brown sugar
½ cup butter, softened
1 tsp vanilla extract
1 egg
¾ cup confectioner sugar
¾ cup & ¼ cup Jiff smooth peanut butter

bake temp: 375°F

instructions

In small bowl mix flour, cocoa and baking soda until well blended. Beat together white and brown sugars, butter and 1/4 cup peanut butter, until light and fluffy. Add vanilla and egg, beat. Stir in flour mixture until blended. Set aside. For filling, combine confectioner's sugar and 3/4 cup peanut butter. Blend well. Roll filling into 1-inch balls. For each cookie, with floured hands, shape about 1 tbsp. of dough around 1 peanut butter ball, covering completely. Place 2 inches apart on an ungreased cookie sheet. Flatten with glass dipped in white sugar. Bake for 7-9 minutes.

espresso ice cream



ingredients

3 cups half & half
6 extra large egg yolks
 $\frac{2}{3}$ cup sugar
Pinch of salt
2 $\frac{1}{2}$ tbsp ground espresso coffee beans
1 tsp vanilla extract
 $\frac{1}{2}$ cup chocolate covered espresso bean, for garnish

Kitchenaid ice cream attachment required

instructions

Heat the half & half slightly. In the bowl of an electric mixer, beat the egg yolks, sugar, and salt until mixed. Slowly add the hot half-and-half until combined. Pour the mixture back into the clean pan. Cook over medium-low heat, stirring constantly with a wooden spoon, for 5 to 10 minutes, until it's thickened and the cream coats the back of the spoon. Pour the cream through a fine-meshed sieve into a bowl. Add the ground espresso beans, coffee liqueur, and vanilla and refrigerate until completely chilled. Pour the espresso cream into prepared Kitchenaid ice-cream attachment mix and freeze. Mix in the chopped espresso beans, spoon into a container and allow to freeze.

banana bread



ingredients

1 stick unsalted butter room temperature
1 cup packed brown sugar
1 large egg beaten
3-4 ripe bananas mashed
(frozen bananas are perfect because they're extra sweet)
2 cups all-purpose flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{4}$ tsp salt
1 tsp vanilla
1 cup dark chocolate chip

bake temp: 350° F

instructions

Coat bread loaf pan with nonstick spray. Set aside.
In a large bowl, cream butter and sugar together for until well combined. Add the egg then add the mashed bananas. Mix for 30 seconds, scraping down the sides of the bowl.
Add the flour, baking soda, baking powder, salt and vanilla. Mix until well combined.
Fold in the chocolate chips.
Pour the mixture into the loaf pan. Bake for 55-65 minutes until a knife inserted in the center of the loaf comes out clean. Let cool for at least 30 minutes before serving.

graham cracker bark



ingredients

16 graham cracker sheets
½ cup brown sugar
1 cup butter
6 oz. semi-sweet or dark chocolate chips
Optional toppings:
1 cup chopped almond, pecan, coconut, or sea salt

bake temp: 350° F

instructions

Line cookie sheet with foil and spray with cooking spray.
Cover prepared cookie sheet with whole graham cracker sheets.
In a saucepan, bring brown sugar and butter to a boil over medium heat. Boil for 4 minutes stirring constantly. Pour over graham crackers and bake for 8 minutes.
After baking, Immediately sprinkle chocolate chips over the top of graham cracker and let sit for about two minutes. Spread melted chocolate with a knife. Sprinkle with desired toppings.
Let sit for about two hours and then cut and serve.

key lime pie



ingredients

crust

- 1 cup graham cracker crumbs
- 3 tbsp sugar
- 3 tbsp butter

filling

- 2 tsp lime zest
- 1 (14 oz.) can sweetened condensed milk
- $\frac{2}{3}$ cup freshly squeezed Key lime juice

topping

- 1 cup whipping cream chilled
- 2 tbsp confectioners' sugar

bake temp: 350°F

instructions

Combine crumbs, sugar, and butter; press onto bottom of 9" springform pan. Bake @ 325 for 10 min.

In an electric mixer whisk together the egg yolks and lime zest at high speed until very fluffy. Gradually add the condensed milk and continue to beat until thick. Lower the mixer speed and slowly add the lime juice, mixing just until combined. Pour the mixture into the crust. Bake for 10 minutes, or until the filling has just set. Cool on a wire rack, then refrigerate.

For the topping: Whip the cream and the confectioners' sugar until nearly stiff. Cut the pie into wedges and serve very cold, topping each wedge with a large dollop of whipped cream.

carrot cake cupcakes



ingredients

cake

- 1 ½ cups vegetable oil
- 2 cups granulated sugar
- 1 tsp salt
- 4 large eggs
- 1 tbsp cinnamon
- ½ tsp ginger
- ¼ tsp cloves
- 2 cups all-purpose flour
- 2 tsp. baking soda
- 3 cups finely grated carrots
- 1 ½ cups chopped pecans or walnuts (optional)
- 1 cup raisins (optional)

frosting

reference cream cheese frosting recipe

bake temp: 350°F

instructions

- Line 2 standard cupcake pans with papers, and grease the papers.
- Beat together the oil, sugar, salt, eggs, and spices.
- Mix the flour with the baking soda, and stir in.
- Add the carrots and nuts, raisins and mix until just blended. Pour into the prepared pans.
- Bake the cupcakes for 21 to 24 minutes, or until a toothpick inserted into the center of one of the middle cupcakes comes out clean.
- Remove the cakes from the oven, and after about 10 minutes transfer them to a rack to cool. Allow them to cool completely before frosting.

cream cheese frosting



ingredients

½ cup unsalted butter, at room temperature
8 oz. package cream cheese, at room temperature
¼ tsp salt
2 tsp vanilla extract
2 ½ - 3 ½ cups confectioners' sugar
milk or cream to adjust consistency of frosting, if necessary

instructions

Beat the butter and cream cheese together until smooth.
Beat in the salt and vanilla, then the sugar.
Add a teaspoon of milk or cream if the frosting is too stiff to spread; add additional sugar if it's too thin.



SELF-LEADERSHIP - SPRING 2018