

The Winter Cookbook

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From the Editor:

To me, winter meals mean a chance to warm up after working a long day and spending time in the cold.

Please enjoy the recipes that follow, I know they're some of my personal favorites. Don't hesitate to head over to [Recipe4Living](http://Recipe4Living.com) to share some of your favorite winter recipes!

Enjoy,

Dan Kamys

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Ingredients

Prep Time: 15 minutes

Cook Time: 20 minutes

Yield: 8 crepes

1 C. flour
2 eggs
1/2 C. milk
1/2 C. water
salt
2 Tbs. butter, melted
1 ½ C. mascarpone cheese, softened
1 C. cream cheese, softened
3/4 C. sugar
2 teaspoons lemon zest
1 1/2 teaspoons lemon juice
1 teaspoon vanilla extract
2 cups blueberries



Blueberry Crepes

These crepes are great for brunch, they really feed a crowd!

Directions

Crepes

To prepare the crepes, start by whisking together the flour and the eggs. Slowly pour in the milk and water while you continue to whisk. Then add the salt and butter and whisk until smooth.

Heat a lightly buttered frying pan over medium high heat. When the butter starts to bubble, pour ¼ cup of batter into the pan. Tilt the frying pan in a circle so it gets an even coating. Cook until the bottom is a light brown. Turn and cook the other side. Repeat eight times and set aside.

Filling

To prepare the filling, combine the mascarpone, cream cheese, sugar, lemon zest, juice, vanilla, and blueberries. Mix until well combines.

Serving

To serve, put a dollop of the filling in the center of each crepe and gently roll. Place some extra blueberries on the ends of the crepes just prior to serving.



Ingredients

Prep Time: 30 minutes

Cook Time: 3½ hours

Yield: 12 cinnamon buns

1 sm. sweet potato, boiled and pureed
1¼ C. potato-cooking liquid, reserved
1 tsp. salt
4½ C. flour, plus more for kneading
1 C. sugar
1 packet active dry yeast
1½ sticks butter, room temperature
1 lg. egg
butter for pan
1 Tbs. ground cinnamon
2 C. powdered sugar
3 Tbs. milk
1 tsp. vanilla extract
1/3 C. lemon juice

Sinful Cinnamon Buns

It'd be a sin NOT to try these cinnamon buns for breakfast!

Directions

Combine flour, ½ cup sugar, yeast, and salt in a large bowl.

Add ½ stick of the butter to the potato liquid and stir until it melts. When the butter mixture is lukewarm, add it to the flour mixture along with the pureed potato and egg. Stir until combined.

Knead the dough until it feels smooth and elastic, about 10 minutes, adding flour to prevent sticking. Grease a large bowl, add the dough, and turn it over to coat it lightly with butter. Cover the bowl with plastic wrap. Put it in a warm place and let the dough rise for one hour.

Grease a 9- by 13-inch pan with oil or butter. Punch down the dough, then transfer it to a floured surface. Roll the dough into an 8- by 12-inch rectangle. Spread the remaining butter over the dough. Combine the remaining sugar with cinnamon and sprinkle evenly over butter. Roll up the dough as tightly as possible. Cut the roll into 12 one-inch slices and arrange the slices, cut side up, in the greased pan.

Whisk powdered sugar, milk, and lemon juice together until it thickens. Mix in vanilla extract.

Bake buns at 350 degrees for 35 minutes and top with cool frosting.

Ingredients

Prep Time: 5 minutes
Cook Time: 15 minutes
Yield: 12 crostinis

12 eggs
salt
pepper
 $\frac{3}{4}$ C. water
cooking spray
1 loaf crusty baguette
2 garlic cloves, peeled and halved
1 stick butter, room temperature



Poached Egg Crostini

This is a quick breakfast for the family on the go.

Directions

Preheat oven to 350 degrees.

Spray a muffin tin liberally with cooking spray. Place a tablespoon of water into each muffin opening and then crack an egg on top. Sprinkle liberally with salt and pepper. Set aside.

Slice a crusty baguette on an angle into 12 even slices. Place them onto a baking sheet and sprinkle with salt and pepper. Place both the eggs and the bread into the oven and cook for 15 minutes.

While the bread is still hot but manageable, rub the garlic cloves over them and spread with butter. Top with a poached egg and pepper. Puncture the yolk slightly just prior to serving.



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4½ C. flour, plus more for kneading
1 C. sugar
1 packet active dry yeast
1½ sticks butter, room temperature
1 lg. egg
butter for pan
1 Tbs. ground cinnamon
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3 Tbs. milk
1 tsp. vanilla extract
1/3 C. lemon juice

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