



Flare

recipes

Recipe Book

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Recipes

In this chapter you'll find recipes for many delicious treats.

Carrot Cake



This recipe serves 8-10 people.

Prep time	Oven temperature	Cook time
20 min	175°C	30-40 min

Ingredients

- 2/3 cup flour
- 1/2 cup sugar
- 1 tsp baking soda
- 3/4 tsp baking powder
- 1 tsp cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp nutmeg
- 1/4 tsp allspice

- 1/4 tsp salt
- 1/3 cup canola or walnut oil
- 2 eggs, beaten
- 1 cup coarsely chopped walnuts
- 1/2 cup chopped, drained pineapple (canned or fresh)
- 1 cup carrots, coarsely grated

Method

1. In one bowl, mix dry ingredients: sifted flour, sugar, salt, powder, baking soda, spices. In a second bowl, whisk eggs with oil just until combined.
2. Combine the contents of the two bowls, add grated carrots, nuts and pineapple, mix with a spoon.
3. Line a round baking tin (20 cm in diameter) with baking paper. Pour the batter into the tin, level out. Bake at 175°C for 40-45 minutes or until the toothpick inserted into the cake comes out clean.
4. Serve as is, or with a cream cheese frosting.

Enjoy!

Write down your thoughts:

- What did you like about the recipe?
- What would you change?
- What is your rating? Color in the stars: ☆ ☆ ☆ ☆ ☆

Crepes



This recipe makes 8-10 crepes.

Prep time	Cook time
5 min +30 min rest	1 min each

Ingredients

- 100 g flour
- 2 eggs
- 300 ml milk
- 1 tbsp sunflower oil
- pinch of salt

Method

1. Mix or blend all the ingredients together
2. Let the mixture rest for 30 minutes - this step is not necessary, but greatly improves the texture
3. Fry in a lightly oiled pan on both sides until golden, flipping after about 30 seconds

Enjoy!

Write down your thoughts:

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Gingersnaps



This recipe makes 20-30 cookies.

Prep time	Oven temperature	Cook time
15 min +30 min rest	170°C	13 min

Ingredients

- 2 1/4 cups flour
- 2 tsp ginger powder
- 1 tsp soda
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp salt
- 1/4 cup finely chopped candied ginger
- 150 g butter, softened

- 1/2 cup powdered sugar
- 1/3 cup brown sugar
- 1 very large egg
- 1/3 cup molasses
- 1/2 cup sugar to coat the cookies

Method

1. In a bowl, sift the dry ingredients: flour, ginger, baking soda, cinnamon, cloves, salt and candied ginger.
2. In another bowl, beat butter with sugar, then add egg and molasses. When the mixture is smooth, gradually add the dry ingredients.
3. When they combine, form a ball, wrap in plastic wrap and chill in the refrigerator 30 minutes.
4. Form balls the size of a walnut. Carefully coat each of them in sugar and place on a baking tray lined with paper, spacing them 5 centimeters apart (this is very important, because they flatten during the baking).
5. Bake at 170°C for about 13 minutes.

Enjoy!

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Gochujang Caramel Cookies



This recipe makes 8-10 large cookies.

Prep time	Oven temperature	Cook time
10 min +20-30 min rest	180°C	11-13 min

Ingredients

- 115 g butter, very soft
- 2 tbsp dark brown sugar
- 1 heaping tbsp gochujang
- 200 g sugar
- 1 large egg, at room temperature
- 3/4 tsp salt
- 1/4 tsp ground cinnamon
- 1 tsp vanilla extract
- 1/2 tsp baking soda
- 185 g flour

Method

1. Stir together 1 tbsp butter, brown sugar, and gochujang in a small bowl until smooth. Set aside.
2. In a large bowl, whisk butter, granulated sugar, egg, salt, cinnamon, and vanilla until smooth. Stir in baking soda, then add flour and gently mix. Chill the dough in the fridge for 15-20 minutes until less sticky but still soft.
3. Take the chilled dough and spoon the gochujang mixture in 3-4 blobs on top. Gently swirl with a spatula to create streaks, but don't overmix.
4. Use an ice cream scoop to form the cookies.
5. Bake at 180°C for 11-13 minutes, rotating pans halfway through, until golden at the edges and set in the center.

Enjoy!

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Ovomaltine Cookies



This recipe makes 8-10 cookies.

Prep time	Oven temperature	Cook time
10 min	180°C	12-14 min

Ingredients

- 110 g butter, softened
- 110 g sugar
- 1 egg yolk
- 140 g flour
- 1/4 tsp baking powder
- 1/8 tsp baking soda
- 1/4 tsp salt
- 30 g Ovomaltine
- 1/2 cup sugar to coat the cookies

Method

1. In a large bowl, beat butter and sugar together until light and fluffy. This should take about 3 minutes.
2. Add egg yolk to the mix, beat for 1 more minute.
3. In a separate bowl, sift the dry ingredients: flour, baking powder, baking soda, salt and Ovomaltine.
4. Add the dry ingredients to the butter-sugar-egg mix. Mix in carefully using a spatula.
5. Make 8-9 small balls. Coat each of them in sugar.
6. Bake at 180°C for 12-14 minutes.

Enjoy!

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- What would you change?
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Pancakes



This recipe serves 4 people.

Prep time	Cook time
10 min	1 min each

Ingredients

- 300 g flour, sifted
- 2 large eggs
- 375 ml milk
- 75 g butter, melted and cooled
- 3 tsp baking powder
- 3 heaping tbsp sugar
- pinch of salt

Method

1. Lightly whisk the eggs with a kitchen whisk (they should foam slightly), add the milk, butter and mix again.
2. Sift flour, baking powder, sugar and salt directly into the mixture. Mix with a kitchen whisk until the ingredients are combined and a smooth batter is formed.
3. Fry in a dry non-stick pan (you can use a little butter or oil), on both sides, until lightly golden brown. Flip when bubbles appear on the surface of the pancake

Enjoy!

Write down your thoughts:

- What did you like about the recipe?
- What would you change?
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Snickerdoodles



This recipe makes 25-30 cookies.

Prep time	Oven temperature	Cook time
10 min	180°C	15 min

Ingredients

- 250 g flour
- 1/2 tsp nutmeg
- 3/4 tsp baking powder
- 1/2 tsp salt
- 125 g butter
- 100 g sugar (or less)
- 1 large egg
- 1 tsp vanilla extract
- 2 tbsp sugar mixed with 1 tbsp cinnamon, to coat

Method

1. Sift flour, nutmeg, baking powder and salt into a bowl, set aside.
2. Beat butter and sugar together until smooth and fluffy. Add in the egg, add the vanilla, mix again until combined. Stir the previously set aside dry ingredients into the mixture and mix again; the resulting dough should not be sticky.
3. Form walnut-sized balls from the cookie dough mixture, coat them in cinnamon sugar, place them on a baking sheet previously lined with baking paper, gently flatten with the back of a spoon.
4. Bake at 180°C for about 15 minutes or until golden brown.

Enjoy!

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Tomato Cake



This recipe serves 6-8 people.

Prep time	Oven temperature	Cook time
10 min	180°C	40-50 min

Ingredients

- 1 cup chopped canned tomatoes
- 1 banana
- ½ cup oil
- ½ cup sugar
- 2 cups flour
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp cinnamon
- 1 tsp ginger powder
- ½ tsp salt

Method

1. Blend your canned tomatoes thoroughly. Add the banana, oil and sugar and blend for a while more to get a thick, fluffy cream.
2. Separately, in a large bowl, thoroughly mix all dry ingredients.
3. Pour the wet ingredients into the dry ingredients and mix very briefly.
4. Line a loaf pan with baking paper and pour in the batter.
5. Bake at 180°C for 40-50 minutes until golden brown.

Enjoy!

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Glossary

B

butter

Unless specified, use unsalted butter with a high fat content.

E

egg

Unless specified, use large chicken eggs at room temperature.

F

flour

Unless specified, use all-purpose wheat flour.

S

salt

Unless specified, use fine kosher salt.

sugar

Unless specified, use granulated white sugar.