ABOUT CONTENT + PHOTO

Hi, I’m a baking addict. But first, I’m Kyoko. I like to paint, run, and bake. I watch a lot of Food Network programing (way more than I would admit publicly) and eat way too much sugar but I usually go for a run right after so it’s all good, right? The kitchen is where my creative juices flow and *Girl gone baking* is where I can share it all with you.

By day, I am a Project Manager for cancer research hospital, but during the evenings and weekends I am in the kitchen cooking and baking delicious desserts. I started this blog as a way to chronicle my culinary journey and expand my photography skills. What you’ll find here are some of my favorite desserts: muffins, cookies, cupcakes, cakes, pies, tarts, breads, and pastries, all made from scratch. My hope is that you leave the site with the insatiable urge to run into your kitchen and whip up what you’ve seen here, and the confidence to know that you can do it.

I hope you find my blog inviting, fun and full of deliciously addictive recipes.

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LINKS CONTENT

If you are interested in learning more, here are some links to more baking tips.

BAKING TIPS

Baking Rules

<http://whatscookingamerica.net/Cake/bakingtips.htm>

11 Things You Need to Do to Make Your Baked Goods Better

<http://www.bonappetit.com/test-kitchen/cooking-tips/article/make-baked-good-better>

6 Baking Tips for Flawless Cakes

<http://www.realsimple.com/food-recipes/cooking-tips-techniques/baking/baking-tips>

Baking Equipment and Utensils

<http://pastrieslikeapro.com/2014/10/baking-equipment-utensils/#.VlkH9Lwe1SU>

Pie Season: Our Best Pie Making Tips

<http://www.bakepedia.com/tipsandtricks/fall-pie-season-our-best-pie-making-tips/>

How to Chop Nuts Easily and Cleanly

<http://www.bakepedia.com/tipsandtricks/how-to-chop-nuts/>

Cupcakes 101: 10 tips to bake the perfect cupcake

<http://www.lifeasastrawberry.com/cupcakes-101-10-tips-to-bake-the-perfect-cupcake/>

The Easiest Way to Quickly Warm Eggs

<http://www.thekitchn.com/the-easiest-way-to-quickly-warm-eggs-113345>

Yeast and Baking Lessons

<http://redstaryeast.com/yeast-baking-lessons/common-baking-ingredients/liquids/>

Common Ingredient Substitution

<http://dish.allrecipes.com/common-ingredient-substitutions/>

INSPIRATION + OTHER COOKING SITES

These are some of my favorite baking/cooking blogs.

A Clean Bake

<http://acleanbake.com>

Oh She Glows

<http://ohsheglows.com>

The Sugar Hit

<http://www.thesugarhit.com>

Saveur

<http://www.saveur.com>

Food 52

<http://food52.com>

Hungry Ghost Food And Travel

<http://www.hungryghostfoodandtravel.com>

Top With Cinnamon

<http://www.topwithcinnamon.com>

The First Mess

<http://www.thefirstmess.com>

Love In The Oven

<http://lovintheoven.com>

Butter Baking

<http://www.butterbaking.com>

CONTACT CONTENT

Questions, comments, got a recipe idea? Want to say “Hi”? Please feel free to get in touch and I'll do my best to get back to you speedily. Thanks!

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Pumpkin Oat Bran Muffins

Prep: 15 minutes

Bake: 30 minutes

Serves: 12 muffins

If you enjoy pumpkin pie flavors, this muffin recipe is for you. It isn't considered Thanksgiving or Christmas in my house until these are on the table.

INGREDIENTS

2 cups [pumpkin puree](http://themuffinmyth.com/2010/10/19/how-to-process-a-pumpkin/)

3 tbsp extra virgin olive oil

1/2 cup packed brown sugar

2 eggs

1 cup buttermilk

1 cup oat bran

1 ½ cups whole wheat flour

1/2 cup all purpose flour

2 tsp baking powder

1/4 tsp baking soda

1/2 tsp salt

1 tsp ground ginger

1 tsp ground cinnamon

1/5 tsp ground nutmeg

1/2 cup pumpkin seeds, toasted

1/2 cup raisins

DIRECTIONS

Preheat the oven to 350°F degrees. Grease a muffin pan with butter or line with paper. Set aside.

In a large bowl, whisk together the pumpkin puree, olive oil, brown sugar, eggs, buttermilk, and oat bran. Set aside.

In a medium bowl sift together dry ingredients.

Gently stir the dry ingredients into wet ingredients. Be careful not to over mix. Reserve 2 Tbsp pumpkin seeds for the muffin tops, but stir the rest, along with the raisins, into the muffin mix.

Spoon into prepared muffin cups and add the remaining pumpkin seeds on top. Bake for 30 minutes or until a toothpick inserted in the center comes out clean, rotating pan half way through.

Spiced Carrot Muffins

Prep: 15 minutes

Bake: 25 minutes

Serves: 12 muffins

Eat these wholesome autumn muffins for breakfast or top them with cream cheese or vanilla frosting for a dessert treat.

DIRECTIONS

1½ cups whole wheat flour

1 tsp baking soda

1 tsp ground cinnamon

1/2 teaspoon ground ginger

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1/2 cup butter, softened

1/2 cup honey

1 egg

1 tsp pure vanilla extract

1 cup unsweetened applesauce

3/4 cup shredded carrot

DIRECTIONS

Preheat your oven to 350°F degrees. Grease a muffin pan with butter or line with paper. Set aside.

In a medium bowl whisk together the flour, baking soda, cinnamon, ginger, nutmeg, and salt. Set aside.

In a large bowl, combine together the butter, honey, egg and vanilla.

Gently stir dry ingredients into wet ingredients. The batter should be fairly thick at this point.

Using a spatula, carefully fold in the applesauce and shredded carrots. Be careful not to over mix.

Divide the batter evenly among the muffin cups.

Bake for 22 to 25 minutes until muffins are beginning to turn golden brown on top, or until a toothpick inserted in the center comes out clean.

Chunky Apple Muffins

Prep: 15 minutes

Bake: 28 minutes

Serves: 6 jumbo muffins

These healthy chunky apple muffins use whole wheat flour, yogurt, and less sugar to make for a healthy, cozy fall treat!

INGREDIENTS

1/2 cup unsalted butter, softened

3/4 cup brown sugar

2 large eggs, room temperature preferred

1/2 cup plain yogurt

2 teaspoons vanilla extract

2 cups whole wheat flour

1 tsp baking soda

1 tsp baking powder

1 tsp ground cinnamon

1/2 tsp salt

1/4 cup milk

1½ cups peeled, chopped apple

DIRECTIONS

Preheat oven to 425°F degrees. Spray a [jumbo muffin pan](http://astore.amazon.com/sallsbakiaddi-20/detail/B000NBSI32) with nonstick spray.

In a medium bowl, cream the butter, add the brown sugar and beat until smooth. Add the eggs, yogurt, and vanilla. Beat until the mixture is combined and uniform in texture. Set aside.

In a large bowl, whisk together the flour, baking soda, baking powder, cinnamon, and salt.

Pour the wet ingredients into the dry ingredients and slowly mix with a whisk. Add the milk, gently whisking until combined and little lumps remain.

Fold in the apples with a wooden spoon or rubber spatula. Be careful not to over mix.

Spoon the muffin batter evenly between all 6-muffin tins. Fill the muffin tins until they are full all the way up to the top.

Bake for 5 minutes at 425°F degrees, then keeping the muffins in the oven, lower the oven temperature to 350°F and bake for 21-23 more minutes or until a toothpick inserted in the center comes out clean. The total time these jumbo muffins take in the oven is about 26-28 minutes.

Shortbread Cookies with Apricot Jelly

Prep: 1 hour 15 minutes (includes 1 hour of refrigeration)

Bake: 18 minutes

Serves: 12 cookies

These shortbread cookies are buttery and tender. They are super easy to make with only 5 ingredients. Your family will love them.

INGREDIENTS

1 cup [butter](http://www.food.com/about/butter-141)

2/3 cup [sugar](http://www.food.com/about/sugar-139)

1/2 tsp [vanilla extract](http://www.food.com/about/vanilla-350)

2 cups [all-purpose flour](http://www.food.com/about/flour-64)

1/2 cup apricot jam, for the centers

DIRECTIONS

Cream butter and sugar together.

Add the vanilla and combine well.

Gradually blend in flour.

Cover and refrigerate for an hour.

Roll the dough into one-inch balls and place one inch apart on an un-greased cookie sheet.

With the end of a wooden spoon, make an indention in the ball and fill with jam.

Bake at 350 for 14 to 18 minute.

Gingerbread Cookies

Prep: 15 minutes

Bake: 18 minutes

Serves: 24 cookies

Fill your house with the best-ever aroma with spicy gingerbread cookies. You can use any cookie cutter shape that you like.

INGREDIENTS

4 cups all-purpose flour

4 tsp baking soda

2 tsp ground cinnamon

1 tsp ground cloves

1 tsp ground ginger

1 tsp salt

1 ½ cups butter, softened

2 cups granulated sugar

1/2 cup molasses

2 eggs

DIRECTIONS

Preheat oven to 375°F degrees.

In a medium bowl, whisk together the flour, baking soda, cinnamon, cloves, ginger and salt. Set aside.

In a bowl, beat together butter and sugar until light and fluffy. Mix in the eggs and molasses. When smooth, gradually add in the dry ingredient mixture and beat until combined.

Roll the dough into small balls, about 1-inch in diameter.

Fill a small bowl with sugar, and roll each ball in the sugar until it is completely coated.

Place on a cookie sheet at least 1 inch apart. Bake for about 8-10 minutes, until the cookies begin to slightly crack on top.

Remove from the oven and let cool for a minute or two. Then transfer to wire racks to cool completely.

Serve immediately or store in a sealed container for up to 1 week.

Chocolate Chip Cookies

Prep: 15 minutes

Bake: 10 minutes

Serves: 12 cookies

These are the best chocolate chip cookies you will ever make. They make great ice cream sandwiches and are especially good with vanilla ice cream.

INGREDIENTS

8 tbsp of butter, at room temperature

1/2 cup granulated sugar

1/4 cup packed brown sugar

1 tsp vanilla

1 egg

1½ cups all purpose flour + more as needed

1/2 tsp baking soda

1/4 tsp salt

3/4 cup chocolate chips

DIRECTIONS

Preheat the oven to 350°F degrees.

Beat the butter with the sugars until creamy. Add the vanilla and the egg. Beat until just incorporated (if you beat the egg for too long, the cookies will be stiff).

Add the flour, baking soda, and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between "wet" dough and "dry" dough).

Add the chocolate chips and incorporate with your hands.

Roll the dough into 12 large balls and place on a cookie sheet.

Bake for 9-11 minutes until the cookies look puffy and dry and just barely golden. Warning, friends: DO NOT OVERBAKE. This advice is probably written on every cookie recipe everywhere, but this is essential for keeping the cookies soft. Take them out even if they look like they're not done yet.

Let them cool on the pan for a good 30 minutes. They will sink down and turn into these dense, buttery, soft cookies that are the best in all the land. These should stay soft for many days if kept in an airtight container.

Vanilla Cupcakes

Prep: 30 minutes

Bake: 14 minutes

Serves: 12 cupcakes

These vanilla cupcakes are sweet and buttery and are frosted with a tasty cheese and vanilla buttercream.

INGREDIENTS FOR CUPCAKES

1½ cups cake flour

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

2 large eggs

3/4 cup sugar

1½ tsp pure vanilla extract

1/2 cup butter

1/2 cup buttermilk

INGREDIENTS FOR FROSTING

1 (8 oz) package cream cheese, at room temp

1½ cups powdered sugar

1/2 cups cold heavy whipping cream

½ tsp vanilla extract

DIRECTIONS FOR FROSTING

For best results with whipped cream, freeze your mixing bowl and whisk attachment 10-15 minutes before using. Also keep the heavy whipping cream refrigerated until ready to use.

Whip the cream on high speed until fluffy (1 to 2 minutes).

In a second mixing bowl, beat cream cheese and powdered sugar (start on low speed unless you want to be standing in a cloud of powdered sugar), and then beat in the vanilla extract.

Fold the whipped cream into the cream cheese mix. Keep it covered in the fridge until ready to use on the cupcakes.

DIRECTIONS FOR CUPCAKES

Preheat the oven to 350°F degrees and line a muffin pan with cupcake liners.

In a medium bowl, whisk together the cake flour, baking powder, baking soda, and salt. Set aside.

In a bowl, beat eggs for 30 seconds. Add sugar and continue to beat for 1 minute. Incorporate the vanilla and oil and beat 1 minute.

Slowly incorporate half of the reserved flour mixture. Add half of the buttermilk, then the rest of the flour mixture and the rest of the milk. Beat until just combined and smooth. The batter should be thin.

Pour batter into a lined muffin pan. Fill to about half full.

Bake for 12 -14 minutes at 350°F. Let the cupcakes cool in the pan for 5 minutes, then remove.

Once the cupcakes are cooled to room temp, pipe on the frosting.

Red Velvet Cupcakes

Prep: 30 minutes

Bake: 20 minutes

Serves: 12 cupcakes

Red velvet cupcakes are my favorite. These are light and fluffy. You won’t be able to stop eating them.

INGREDIENTS FOR CUPCAKES

12 tbsp unsalted butter, at room temperature

1½ cups granulated sugar

2 large eggs

1½ tbsp cocoa powder, sifted

4 tbsp red food coloring

1 tsp vanilla extract

1 tsp salt

1½ cups milk

3 cups all-purpose flour, sifted

1½ tsp baking soda

1½ tsp apple cider vinegar

INGREDIENTS FOR FROSTING

1/2 cup cream cheese, at room temperature

4 tbsp unsalted butter, at room temperature

1/4 tsp vanilla extract

4 cups powdered sugar, sifted

DIRECTIONS FOR CUPCAKES

Preheat the oven to 350ºF degrees. Line 2 standard cupcake pans with paper liners.

In a bowl, cream together butter and sugar for a couple a minutes until light and fluffy. Add the eggs, one at a time, mixing slowly after each addition. In a separate bowl, whisk together cocoa powder, red coloring, and vanilla. Slowly add this to the butter mixture, mixing until well incorporated.

In a small bowl, combine salt and milk.

On a low speed, alternate between adding a third of the flour, followed by a third of the milk, and mix. Repeat and mix until incorporated.

In a small bowl, quickly stir baking soda and apple cider vinegar together (it will fizz!) then pour this reaction into the batter. Mix until just incorporated.

Scoop the batter into the cupcake pans so each well is 2/3 full.

Bake for 18-20 minutes or until a toothpick inserted in the center comes out clean.

Transfer the pan to a wire rack to cool completely.

DIRECTIONS FOR FROSTING:

In the bowl of a stand mixer fitted with a paddle attachment; beat cream cheese and butter on medium to high speed until light and fluffy.

Beat in the vanilla extract.

On a low speed, slowly mix in the powdered sugar until well combined. Then beat on a high speed for at least 2 minutes to ensure a light and fluffy frosting.

Transfer frosting into a plastic piping bag fitted with a round metal tip.

Make sure cupcakes are completely cooled before piping the frosting on each cupcake.

Chocolate Cupcakes

Prep: 30 minutes

Bake: 18 minutes

Serves: 12 cupcakes

Chocolate cupcakes are a classic treat. These are moist and have a rich chocolate flavor. They are topped with a light and creamy chocolate frosting.

INGREDIENTS FOR FROSTING

1/2 cup cream cheese, room temperature

1/4 cup unsalted butter, room temperature

3 cups powdered sugar, sifted

1/2 cup cocoa powder

INGREDIENTS FOR CUPCAKES

1/4 cup unsalted butter, room temperature

1 cup granulated sugar

1/4 cup of your favorite chocolate

2 large eggs, room temperature

2 large egg yolks, room temperature

1/2 cup + 1 tbsp vegetable oil

2 tsp vanilla extract

1/3 cup sour cream

1 cup all-purpose flour

1/2 tsp salt

1/2 tsp baking soda

1/2 cup cocoa powder

1/2 cup water, room temperature

DIRECTIONS FOR FROSTING

Mix cream cheese and butter until smooth and creamy.

Mix in powdered sugar, one cup at a time.

Mix in cocoa powder.

DIRECTIONS FOR CUPCAKES

Preheat oven to 350ºF degrees.

In a bowl, mix butter and sugar until fully combined. The end result should look like wet sand.

Melt the chocolate in a double boiler. Once the melted chocolate is cool enough to touch, add it to the butter/sugar mixture and mix until just combined.

Mix in eggs and yolks one at a time until just combined.

Mix in oil, vanilla, and sour cream until just combined.

In a separate bowl sift together flour, salt, baking soda, and cocoa powder. Mix well.

Add dry ingredients to wet ingredients in three additions, mixing until just combined after each addition.

Mix in water until just combined.

Fill cupcake liners 2/3 full and put in the oven.

Bake for 18 minutes or until a toothpick inserted into the center comes out clean.

Cool to room temperature and pipe frosting. Make sure cupcakes are completely cooled before piping the frosting on each cupcake.

Blueberry Swirl Cheesecake

Prep: 1 hour

Bake: 1 hour

Serves: 1 cake of 12 portions

Thanks to frozen blueberries, this cheesecake can be made any time of the year.

INGREDIENTS FOR SWIRL

1½ cups fresh blueberries

1/4 cup sugar

1 tbsp lemon juice

2 tsp cornstarch

1 tbsp cold water

INGREDIENTS FOR CRUST

1 cup graham cracker crumbs (about 16 squares)

2 tbsp sugar

2 tbsp butter, melted

INGREDIENTS FOR FILLING

3 packages (8 oz each) cream cheese, softened

1 cup sugar

1 cup sour cream

2 tbsp all-purpose flour

2 tsp vanilla extract

4 eggs, lightly beaten

DIRECTIONS FOR SWIRL

In a small saucepan, combine the blueberries, sugar and lemon juice. Cook and stir over medium heat for 5 minutes or until the berries are softened.

Combine cornstarch and water until smooth. Stir into the blueberry mixture.

Bring to a boil. Cook and stir for 2 minutes or until thickened.

Remove from the heat and cool to room temperature.

Transfer to a blender and process until smooth. Set aside.

DIRECTIONS FOR CRUST

In a small bowl, combine the crumbs and sugar.

Stir in the butter.

Press onto the bottom of a greased 9-inch pan.

Bake at 350ºF degrees for 10 minutes.

Cool on a wire rack.

DIRECTIONS FOR FILLING

In a large bowl, beat cream cheese and sugar until smooth.

Beat in the sour cream, flour and vanilla. Add eggs and beat on low speed just until combined.

Pour filling over crust. Drizzle with blueberry mixture and cut through batter with a knife to swirl.

Return pan in the oven and bake at 350ºF degrees for 1 hour or until center is almost set.

Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen. Cool 1 hour longer.

Chocolate Salted Caramel Cake

This layer cake takes some time to make and has many steps but I promise you will not be disappointed. The result is a rich and decadent cake that is perfect for birthdays and celebrations.

Prep: 2 hours

Bake: 25 minutes

Serves: 1 huge 3-layer cake

INGREDIENTS FOR CAKE

3 cups all-purpose flour

3 cups granulated sugar

1½ cups cocoa powder

3 tsp baking soda

2 tsp baking powder

2 tsp salt

1/2 cup vegetable oil

1½ cups buttermilk

1½ cups strongly brewed coffee

4 eggs, at room temperature, lightly beaten

4 tsp vanilla extract

INGREDIENTS FOR SALTED CARAMEL FILLING

1 cup sugar

1/4 cup water

1/4 cup heavy cream

hefty pinch sea salt

4 large egg whites

1½ cups unsalted butter, at room temperature

INGREDIENTS FOR FUDGE FROSTING

1½ cups semisweet or bittersweet chocolate, chopped

1/4 cup unsweetened Dutch process cocoa powder

1/4 cup very hot water

1 cup, plus 2 tbsp unsalted butter, at room temperature

1/3 cup, plus 1 tbsp powdered sugar

pinch of salt

DIRECTIONS FOR CAKE

To bake the cakes, preheat the oven to 350ºF degrees. Grease 3 9-inch cake pans with cocoa powder. Tap out excess cocoa powder.

In the bowl of a stand mixer, whisk together flour, sugar, cocoa powder, baking soda, baking powder, and salt.

Attach the paddle mixer and add vegetable oil, buttermilk, coffee, eggs, and vanilla.

Turn mixer on medium and mix for 2 minutes.

Pour evenly into the 3 prepared pans. Tap a few times on the counter to get out excess air bubbles.

Bake for 20-25 minutes, rotating periodically, until a toothpick comes out clean.

Let the cakes cool in the pan for about 15 minutes, then carefully flip them out onto a wire cooling rack to cool completely.

DIRECTIONS FOR SALTED CARAMEL FILLING

For the filling, place 1/2 cup and 2 tablespoons of sugar in a medium saucepan.

Add the water. Bring to a boil over medium heat. Once bubbling, stop stirring and do. not. take. your. eyes. off. it. Every now and then, swirl the liquid around the pan, until it turns a deep amber color.

Remove from heat and slowly whisk in the cream and salt. Set aside and let cool.

In a heatproof bowl over simmering water, whisk together the egg whites and remaining sugar.

Heat, continuing to whisk, until the mixture reaches 160°F degrees and the sugar is completely dissolved.

Pour the egg white mixture into the bowl of a stand mixer fitted with the whisk attachment.

Beat on medium high, while the mixture cools, until stiff peaks form, about 8-10 minutes.

Reduce the speed to medium and mix in the butter, 2 tablespoons at a time, adding more once each addition is incorporated. With the mixer on medium, slowly drizzle in the salted caramel sauce and mix until completely combined.

DIRECTIONS FOR FUDGE FROSTING

Set up another heatproof bowl over simmering water. Add the chopped chocolate and stir until completely smooth.  Set aside and let cool to room temperature.

In a small, separate bowl, whisk together cocoa powder and water until smooth.

In the bowl of a stand mixer, fitted with the paddle attachment, combine the butter, powdered sugar, and salt.  Beat on medium high, until light and fluffy, about 5 minutes.

Turn the speed to low and drizzle in the melted chocolate until combined.

Slowly pour in the water and cocoa powder mixture and continue mixing until smooth.

ASSEMBLING THE CAKE

Level the layers, if needed.

Place one cake on a cake board or serving platter.

Add half of the salted caramel filling and smooth out into a nice, thick layer.

Place a second cake on top.  Add the remaining filling and smooth into an even layer.

Top with final cake.

Using an offset spatula, smooth one very thin layer of dark chocolate fudge buttercream over the assembled cake.  It will be full of crumbs and the cake should still be visible through the layer. Let this layer dry until it’s no longer sticky to the touch.

Clean off the spatula and frost the cake with the remaining frosting.

Sprinkle sea salt over top and serve.

Carrot Cake with Cream Cheese Frosting

I always get positive comments on my carrot cake. People that normally don't like carrot cake like this one. You can use a food processor to grate the carrots faster.

Prep: 30 minutes

Bake: 40 minutes

Serves: 1 big 2-layer cake

INGREDIENTS FOR CAKE

4 eggs

2 cups sugar

1 cup canola oil

2 cups all-purpose flour

2 to 3 tsp ground cinnamon

3/4 tsp baking soda

1/2 tsp baking powder

1/4 tsp salt

1/4 tsp ground nutmeg

2 cups carrots, shredded

INGREDIENTS FOR FROSTING

1/2 cup butter, softened

1/2 cup cream cheese, softened

1 tsp vanilla extract

4 cups powdered sugar

2 to 3 tbsp milk

1 cup walnuts, chopped

DIRECTIONS FOR CAKE

In a large bowl, combine the eggs, sugar and oil.

In a separate bowl, combine the flour, cinnamon, baking soda, baking powder, salt and nutmeg.

Gently combine the dry ingredients into wet ingredients. Stir in carrots.

Pour the mixture into 2 greased and floured 9-in. round baking pans.

Bake at 350°F degrees for 35-40 minutes or until a toothpick inserted near the center comes out clean.

Cool for 10 minutes before removing from pans to wire racks to cool completely.

DIRECTIONS FOR FROSTING

In another large bowl, cream butter and cream cheese until light and fluffy.

Beat in vanilla.

Gradually beat in powdered sugar.

Add enough milk to achieve desired spreading consistency.

Reserve 1/2 cup frosting for decorating if desired.

Stir walnuts into remaining frosting.

ASSEMBLING THE CAKE

Spread the frosting between layers, on the sides and on top of the cake.

Easy Apple Danish

Prep: 4 hours

Bake: 15 minutes

Serves: 12 danishes

These are flaky, buttery, crust filled with delicious sweet apples, and covered sweet glaze. Perfect for breakfast or even better, for brunch!

INGREDIENTS

2 tsp (1 sachet/7g) dried yeast

1 tbs granulated sugar

1/2 cup warm milk

1½ cups all-purpose flour

Pinch of salt

1 egg, lightly beaten

½ cup butter, chopped, softened slightly

1 granny smith apple, peeled, cored, finely chopped

2 tsp ground cinnamon

1/4 cup butter, softened

1/2 cup brown sugar

1 cup powdered sugar

1 tbs milk

DIRECTIONS

Combine the yeast, sugar and milk in a bowl. Set aside in a warm draught-free place for 5 minutes or until foaming.

Place the flour and salt in a large bowl and make a well in the center. Add the milk mixture and egg and use a round-bladed knife to stir until combined. Turn onto a lightly floured surface and gently knead for 2 to 3 minutes or until smooth.

Roll dough out to form a 20 x 30 cm rectangle. Dot the butter over two-thirds of the dough. Fold dough into thirds to enclose the butter. Turn dough clockwise 90 degrees. Roll dough into a 20 x 30 cm rectangle. Repeat folding, turning and rolling. Fold into thirds. Cover with plastic wrap and place in the fridge for 15 minutes to rest.

Continue this rolling and folding process 2 more times. Cover and rest in fridge for 15 minutes. Continue process one more time. Cover with plastic wrap and place in fridge for 30 minutes to rest.

Preheat oven to 400°F. Line an oven tray with baking paper. Combine the apple, and cinnamon in a bowl. Combine the extra butter and brown sugar in a bowl. Roll the dough into a 25 x 35 cm rectangle. Spread the butter mixture evenly over the dough. Sprinkle with the apple mixture. Starting at a long end, roll dough Swiss-roll style to form a log. Use a small, sharp knife to cut log width ways at 2.5 cm intervals into 12 discs. Place discs, cut-side down, on the lined tray, leaving room for spreading. Set aside in a warm draught-free place for 15 minutes to rise. Bake in preheated oven for 15 minutes or until golden brown and cooked through. Remove from oven and set aside on the tray to cool.

Combine the icing sugar and milk in a small bowl to make a smooth paste. Place in a plastic bag. Snip the end and drizzle evenly over the Danish pastries. Set aside for 15 minutes to set. Serve.

Whole Wheat Banana Bread

Prep: 30 minutes

Bake: 60 minutes

Serves: 1 loaf

Don’t know what to do with overripe bananas? Use them to bake a classic banana bread with this easy recipe.

INGREDIENTS

3 medium bananas

1½ cups whole wheat flour

1 tsp baking soda

1/2 tsp sea salt

1/2 tsp ground cinnamon

1/2 cup walnuts, crushed

1/3 cup melted butter, slightly cooled

3/4 cup maple syrup

1/2 tsp vanilla extract

2 large eggs

1 banana, for the topping (optional)

1-2 tablespoons brown sugar, for the topping (optional)

DIRECTIONS

Preheat oven to 375°F degrees.

Place the bananas, still in their peels, in a roasting pan or on a sheet tray.

Bake until bananas are soft and browned, 12 to 15 minutes.

Remove and let cool slightly, then scoop out the banana flesh and measure out 1 cup mashed banana.

In a mixing bowl, combine the flour, baking soda, salt, cinnamon, and crushed walnuts.

In a separate mixing bowl, stir together mashed banana, melted butter, maple syrup, and vanilla extract.

Whisk the eggs and add them to the maple syrup mixture. Pour the wet ingredients into the dry and stir until just combined.

Pour the batter into a lightly greased (or lined with parchment paper) standard (8-inch x 4-inch) bread pan.

Bake bread until golden and a knife comes out clean when inserted into the bread, 50 to 60 minutes.

Let cool for 5 minutes in the pan then transfer to a rack to finish cooling.

Lemon Blueberry Scones

Prep: 15 minutes

Bake: 20 minutes

Serves: 12 scones

Double this recipe and make sure you to keep a stash of these homemade morsels in the freezer to serve to visitors who drop in unexpectedly.

INGREDIENTS FOR SCONES

2 cups all-purpose flour

1 tbsp baking powder

1/2 tsp salt

2 tbsp granulated sugar

5 tbsp unsalted butter, cold, grated

1 cup fresh blueberries

1 lemon zest finely grated

1 cup heavy cream, plus more for brushing the scones

INGREDIENTS FOR GLAZE

1/4 cup freshly squeezed lemon juice

1 cups powdered sugar, sifted

1/2 tbsp unsalted butter, melted

DIRECTIONS FOR SCONES

Preheat the oven to 400°F degrees.

Combine the flour, baking powder, salt, and sugar and gently whisk together.

Add the grated cold butter to the dry mixture and toss to combine so the butter is evenly distributed.

Fold the blueberries and lemon zest into the dry mixture.

Make a well in the center and pour in the heavy cream. Fold everything together just to incorporate; do not overwork the dough.

Form 12 medium sized mounds out of the dough.

Place on a parchment lined baking sheet and bake in the pre-heated oven for 16-20 minutes, or until the top just barely turned golden brown.

DIRECTIONS FOR GLAZE

Combine the lemon juice, powdered sugar and melted butter in a small bowl and whisk until no clumps remain.

Once the scones have cooled, drizzle with the glaze and let cool.

Mini Apple Pies

Prep: 20 minutes

Bake: 20 minutes

Serves: 24 mini pies

These adorable mini apple pies are perfect for the holidays and lunch boxes. The best part? They can be made ahead!

INGREDIENTS FOR CRUST

2½ cups all-purpose flour

¼ cup granulated sugar

1½ tsp orange zest

¼ tsp salt

1 tsp vanilla extract

1½ tsp baking powder

1 cup unsalted butter, cold and cut in bite size pieces

3 egg yolks

A few tablespoons of ice water

INGREDIENTS FOR FILLING

3 apples, peeled, cored and finely diced

1/4 cup granulated sugar

2½ tbsp all-purpose flour

2 tsp lemon juice

Zest of ½ an orange

1 tsp ground cinnamon

1/8 tsp salt

DIRECTIONS FOR CRUST

In the bowl of standing mixer fitted with a paddle attachment, add the flour, vanilla, orange zest, salt and sugar and mix briefly until combined well.

Add the cold butter and shortening and mix until the butter and shortening are well distributed throughout the dry ingredients and there are little bits of them running through the mixture.

Add the egg yolks and mix until the dough starts to come together.

With the mixer running, add in a tablespoon of ice water at a time until the dough starts coming together well.

Dump on a floured surface and knead the dough long enough for it to come together.

Divide the dough in half and wrap each piece in some plastic wrap making sure to form it into a disk as you’re wrapping it. Place the pieces of dough into the fridge for about an hour.

Preheat the oven to 375°F degrees, spray 2 muffin tins with non-stick spray and set aside.

To make the filling, add the apples, sugar, lemon juice, salt, cinnamon, flour and orange zest in a bowl and stir together to mix everything well.

On a well floured surface, knead each piece of crust for just a minute to warm it up a bit, then using a floured rolling pin, roll out the crust to about ⅛” thick. Using a 3 ½” bisquit cutter and 2 ½” rounds (you need a top and bottom for each one) cut out rounds (re roll the scraps and roll out as many as you can) make little slits on half of the rounds.

Spray a couple of muffin tins with non stick spray, line the bottom of each one with the larger piece of dough and make sure you place it properly so each one comes up the sides.

Add a little filling in each one, brush the tops of each one and top it with the smaller circle of dough, pinch all the sides together so both pieces of dough meet. Brush the tops with some egg wash and sprinkle the top with a little raw sugar.

Bake them for about 20 minutes or until golden brown. Allow cooling completely before serving.

Blueberry Tart

Prep: 30 minutes

Bake: 25 minutes

Serves: 1 tart

This beautiful tart is bursting with the fresh flavor of blueberries. It has the best of both worlds with cooked and raw blueberries.

INGREDIENTS FOR FILLING

4 cups blueberries

3/4 cup granulated sugar

1/3 cup water

2 tbsp all-purpose flour

1/8 tsp salt

Zest of 1 small lemon

INGREDIENTS FOR CRUST

10 tbsp unsalted butter, melted

1/4 cup sugar

1 tsp vanilla extract

1/4 tsp salt

1 cup unbleached all-purpose flour

1/4 tsp baking powder

DIRECTIONS FOR CRUST

Combine the butter, sugar, vanilla, and salt in a medium bowl. Mix the flour and baking powder together thoroughly, add to the butter mixture, and mix just until well blended. If the dough seems too soft and gooey, let it stand for a few minutes to firm up.

Press the dough evenly over the bottom and up the sides of a 9-inch tart pan to make a thin, even layer. This takes a bit of patience, as there is just enough dough. Press the dough squarely into the corners of the pan to avoid extra-thick edges. (The crust can be prepared 2 to 3 days ahead to this point, wrapped, refrigerated; bring to room temperature before baking.)

Put the pan on a baking sheet. Bake for 20 to 25 minutes at 350°F degrees, until the crust is fully golden brown all over. If the crust puffs up during baking, gently press it down with the back of a fork and prick it a few times.

Spread 2 cups of the berries in the tart crust and set aside.

DIRECTIONS FOR FILLING

Combine the remaining 2 cups berries with the sugar, water, flour, salt, and lemon zest in a medium saucepan and bring to a simmer over medium heat, stirring frequently. Then simmer, stirring, until the filling is thickened and translucent, about 2 minutes.

Scrape the hot mixture into the crust, covering the raw berries, and use a fork to spread it evenly without mashing the whole berries. Let cool, then refrigerate for at least an hour, until the filling is set.

Serve the tart cold. Remove the sides of the pan and transfer the tart to a serving platter. The tart is best on the first day, but leftovers are quite food the following day.

Pecan Pie

Prep: 15 minutes

Bake: 45 minutes

Serves: 1 pie

It’s impossible to go wrong with pecan pie. This recipe uses brown sugar instead of corn syrup making it more healthy.

INGREDIENTS

1 unbaked 9-inch pie shell

1 cup brown sugar

1/2 cup granulated sugar

1 tbsp flour

2 eggs

2 tbsp milk

2 tsp vanilla extract

1/2 cup butter, melted

1/4 tsp salt

1 cup pecans, chopped

DIRECTIONS

Preheat oven to 350°F degrees.

In a large mixing bowl, mix sugars and flour. Add remaining ingredients, beating very well.

Pour mixture into prepared 9-inch pie shell.

Sprinkle nuts evenly on top.

Bake until crust is golden and pie filling puffy but still slightly wobbly in center, about 40-45 minutes. The filling will settle down and solidify as it cools.

Cool completely, at least four hours.