

Purr Palace Cookbook

Culinary Treasures Revealed

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Introduction

This book compiles all the recipes that Tanner and Randi use at the Purr Palace.

To Do

- Add recipes for omurice and hummus.
- Add the rest of Tanners blog recipes.
- Add photo recipes.
- Add: banh mi, sausage and potatoes, spaghetti casserole
- Add past saved recipes.
- Add pictures.
- Add style file.

Part I

Breakfasts

Morning Bliss

Awaken your senses and start your day off right with an array of mouthwatering breakfast recipes that will tantalize your taste buds. From hearty classics to inventive twists, these breakfasts will transform your mornings into a deliciously memorable experience.

[Omurice](#)

[Savory Toast](#)

Omurice

Preheat Stove: Medium heat

Prep Time: ? Minutes

Cook Time: ? Minutes

Ingredients

-
-

Directions

- 1.

Sources

Savory Toast

Preheat Oven: NA

Prep Time: 10 Minutes

Cook Time: 5 Minutes

Ingredients

- two slices of bread
- pesto
- hard boiled egg (or tinned fish)
- sun dried tomatoes and oil

Directions

1. Toast the bread and add a layer of pesto.
2. Cut up a hard boiled egg and place on top of pesto with sun dried tomatoes and oil.

Sources

[Savory Toast](#)

Part II

Snacks

Tempting Tidbits

Enter the realm of delightful nibbles and irresistible bites as you prepare to embark on a journey of snacking indulgence with an assortment of delectable recipes that will satisfy your cravings at any time of the day. From savory treats to delightful finger foods, these snacks are guaranteed to delight both your palate and your guests.

[Hummus](#)

Hummas

Serving Size: ?

Prep Time: ? Minutes

Cook Time: NA

Ingredients

-
-

Directions

- 1.

Sources

[hummus](#)

Part III

Desserts

Divine Delights

Indulge in the delectable realm of sweet delights as you will uncover a treasure trove of mouth-watering confections that will tempt your taste buds and ignite your passion for all things sugary and sublime. From decadent cookies to irresistible pastries, each recipe has been meticulously crafted to bring joy and satisfaction to every dessert lover's palate.

[Chocolate Chip Cookie](#)

[Spritz Cookies](#)

Cherry Hand Pies

Preheat Oven: 375° F

Prep Time: 1hr 30min

Bake Time: 20-25min

Ingredients

Pie Crust

- 2 $\frac{1}{2}$ cups (150 grams) all-purpose flour
- 4 teaspoons granulated sugar (optional)
- 1 teaspoon salt
- 1 cup (115 grams) cold unsalted butter*, diced into $\frac{1}{4}$ -inch cubes
- $\frac{1}{2}$ cup ice water

Cherry Filling

- $\frac{1}{2}$ cup (4oz/115g) sugar
- 2 tablespoons cornstarch
- 1 tablespoon lemon juice
- $\frac{1}{2}$ cup (4floz/115ml) water
- 2 cups (10oz/284g) cherries, pitted and halved
- 1 egg wash
- sugar to sprinkle on top

Directions

1. Prepare the pie crust:
 - a. Combine the dry ingredients (four, sugar, and salt) in a food processor.
 - b. Cut the butter into the dry ingredients by briefly pulsing the butter and dry ingredients together 5 to 7 times until the butter is evenly dispersed into pea-sized (or smaller) bits.
 - c. Transfer to a mixing bowl and quickly mix the water into the dough with a spatula.
 - d. Form a dough ball using your hands, and then flatten the ball into a $\frac{3}{4}$ inch thick disk.
 - e. Wrap and chill dough in the refrigerator for at least 1 hour or up to 3 days, until ready to roll out and use.
2. Preheat the oven to 375 degrees.
3. Make the filling:
 - a. In a saucepan over medium heat, combine sugar, cornstarch, lemon juice, and water.
 - b. Let simmer for 2-3 minutes, until thickened.
 - c. Remove from heat and stir in the cherries.
 - d. Set aside to cool.
4. Roll out pie crust and cut out 5 inch circles. (We trace bowls)
5. Spoon a small amount of cherry filling into the center of the cut pie crust, moisten the edge with some egg wash and fold over into a half-moon shape. Press down with your fingers or a fork to seal.
6. Place assembled pies on the baking sheets and refrigerate for 30 minutes.
7. When ready to bake, cut a few slits in the top crust of the pies, brush with the egg wash, and sprinkle sugar on top.
8. Bake for about 20-25 minutes, or until the crust is golden brown.
9. Store pies, loosely covered, at room temperature for up to 2 days. Refresh in a 300°F (150°C) oven for 10 minutes.

Sources

[Homemade Pie Crust](#)

[Cherry Hand Pies from Scratch](#)

Chocloalte Chip Cookies

Preheat Oven: 350 Degrees F

Prep Time: 15 Minutes

Bake Time: 10 Minutes

Ingredients

- 1 cup of softened butter
- 1 cup of white sugar
- 1 cup of brown sugar
- 2 tsp of vanilla extract
- 2 eggs (room temp.)
- 2 tsp hot water
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp of baking powder
- 3 cups of flour
- 1 cup of chocolate chips

Directions

1. Preheat oven to 350 degree F.
2. Beat together the butter, white sugar, and brown sugar in an electric mixer.
3. Beat in eggs one at a time, and then stir in the vanilla.
4. Dissolve baking soda into hot water. Add to batter, along with salt.
5. Stir in flour and chocolate chips.
6. Drop spoonfuls of dough 2 inches apart onto ungreased baking sheets.
7. Bake about 10 minutes, until edges are nicely browned.

Sources

[Best Chocolate Chip Cookies](#)

Spritz Cookies

Preheat Oven: 400 Degrees F

Prep Time: 15 Minutes

Cook Time: 6-9 Minutes

Ingredients

- 1 cup of softened butter
- $\frac{1}{2}$ cup of sugar
- $2\frac{1}{4}$ cups of flour
- $\frac{1}{2}$ tsp of salt
- 1 egg
- 1 tsp vanilla extract

Directions

1. Preheat oven to 400 degrees F.
2. Beat together butter and sugar.
3. Mix the remaining ingredients.
4. Form desired shape on cookie sheet.
5. Bake 6 - 9 minutes until set but not brown.
6. Immediately remove from cookie sheets.

Chocolate Sprits

Stir in 2 ounces melted unsweetened chocolate (cool) into butter mixture.