

# **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.

# **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](#)

# Hummus

**Serving Size:** NA

**Prep Time:** 10 Minutes

**Cook Time:** NA

## Ingredients

### Main

- 2 cans of garbanzo beans
- olive oil
- tahini
- half of a lemon
- garlic cloves or pre-minced garlic
- salt

### Optional

- paprika
- cumin
- cayenne pepper
- red pepper
- kalamata olives
- harissa

## Directions

1. Open and drain the cans of garbanzo beans while reserving the liquid from one can.
2. Dump the drained beans into the food processor.
3. Add garlic, a heaping spoonful of tahini, and a few healthy glugs of olive oil.
4. Pulse food a few times to start breaking up the beans.
5. Squeeze in the lemon juice (do not include seeds), salt and add extra spices if wanted.  
Note: go light on the salt at first and **taste as you go**.
6. Start slowly adding the reserved liquid to the food processor and pulse until the hummus gets to a consistency you like.
7. If you're using other ingredients (like olives, roasted bell peppers, or mama's lil peppers) include some chopped in the early stages, and then save some to set on top for the finished product for a fancier presentation.

## 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.

[Cherry Hand Pies](#)

[Chocolate Chip Cookie](#)

[Spritz Cookies](#)

# Cherry Hand Pies

**Prep Time:** 2hrs

**Bake Time:** 20-25min

**Total Time:** 2.5hrs



## Ingredients

### Pie Crust

- 2  $\frac{1}{2}$  cups (300 grams) all-purpose flour
- 4 teaspoons granulated sugar (optional)
- 1 teaspoon salt
- 1 cup (230 grams) cold unsalted butter\*, diced into  $\frac{1}{4}$ -inch cubes
- $\frac{1}{2}$  cup ice water

## Cherry Filling

- $\frac{1}{2}$  cup (8oz/230g) sugar
- 2 tablespoons cornstarch
- 1 tablespoon lemon juice
- $\frac{1}{2}$  cup (8floz/230ml) water
- 2 cups (20oz/568g) 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. 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.
3. Roll out pie crust and cut out 5 inch circles. (We trace bowls)
4. 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.



5. Place assembled pies on the baking sheets and refrigerate for 30 minutes.
6. Preheat the oven to 375° F.
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](#)

# Chocolate Chip Cookies

**Preheat Oven:** 350° 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° 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.