



BAKING

350 Best Baking Recipes of All Time

SHARON BELCHER





BAKING

350 Best Baking Recipes of All Time

SHARON BELCHER



BAKING

350 BEST BAKING RECIPES OF ALL

TIME

SHARON BELCHER

All rights reserved. No part of this book may be reproduced in any way or form without permission in writing from the author. No part of this publication may be reproduced or transmitted in any form or by any means , mechanic, electronic, photocopying, recording, by any storage or retrieval system or transmitted by email without the permission in writing

from the author & publisher.

TABLE OF CONTENTS

[Cookies Eggnog Cookies](#)

[Double Chocolate Cookies](#)

[Stuffed Cookies](#)

[Peppermint Cookies](#)

[Frosted Cookies](#)

[Caramel Cookies](#)

[Dark Cookies](#)

[Chocolate&Strawberry Cookies](#)

[Peanut Butter Cookies With](#)

[Chocolate](#)

[M&M Cookies](#)

[Cherry Cookies](#)

[Shortbread](#)

[Marshmallow Cookies Chocolate](#)

[Cream](#)

[Marmalade Cookies](#)

[Apple Cookies](#)

[Hazelnut Cookies](#)

[Fudge-Peanut Butter Cookies](#)

[Red Velvet Shortbread](#)

[Hot Chocolate Cookies](#)

[Cookie Bars](#)

[Dipped Cookies With Chocolate](#)

[Cookie Balls](#)

[German Cookies](#)

[Candy C. Cookies](#)

[Gingerbread With Caramel](#)

[Toasted Cookie Dough](#)

[Chocolate Cookies](#)

[Gingerbread Cookies With](#)

[Chocolate](#)

[Cream Fudge Cookies](#)

[Chocolate Chip Cookies With](#)

[Peppermint](#)

[Brownie-Cookies](#)

[Mint Cookie Bars](#)

[Cocoa Cookies](#)

[White Chocolate Cookies](#)

[Cranberry Cookies](#)

[Oatmeal Cookies](#)

[Vegan Cookies](#)

[Snickers Cookies](#)

[Caramel Gingerbread Sandwich](#)

[Cookies](#)

[Oreo Cream Cookies](#)

[Brownie Sandwich Cookies](#)

[Peanut Butter Caramel Cookies](#)

[Peanut Butter Cookies](#)

[Chocolate Chunk Cookies](#)

[Cookies With Chocolate Dash](#)

[Lava Cookies](#)

[Snowball Cookies](#)

[Oatmeal Cookie Cereal](#)

[Chocolate Cups](#)

[Red Velvet Cookies](#)

[Coconut Pie](#)

[Turkey Pie](#)

[Lemon Meringue Pie](#)

[Taco Pie](#)

[Turkey Skillet Pie](#)

[Vegetarian Shepherd's Pie](#)

[Fresh Mint Pie](#)

[Apple Cheesecake Pie](#)

[Cherry Pie](#)

[Pumpkin Pie](#)

[Sweet Potato Pie](#)

[Lime Pie Mousse](#)

[Chicken & Ham Pie](#)

[Spicy Apple Pie](#)

[Smores Pie](#)

[Potato & Pecan Pie](#)

[Bourbon Chocolate Pie](#)

[No Bake Pie](#)

[Caramel Apple Pie](#)

[Chocolate Pie Bars](#)

[Shepherd's Pie](#)

[Lemon & Yogurt Pie](#)

[Tart Slab Pie](#)

[Maple Syrup Pie](#)

[Dark Chocolate Pie](#)

[Peanut Butter Pie](#)

[Strawberries Pie](#)

[Vegan Chocolate Pie](#)

[Chocolate Mousse Pie](#)

[Coconut & Lime Pie](#)

[Strawberry Pie](#)

[Lemon Curd & Berries Pie](#)

[Blackcurrant Pie](#)

[Cheese Pie](#)

[Cranberry Pie](#)

[Blueberry & Lemon Pie](#)

[Smack Pie](#)

[Sweet Potato Pie](#)

[Lime Pie Mousse](#)

[Chicken & Ham Pie](#)

[Smores Pie](#)

[Potato & Pecan Pie](#)

[Bourbon Chocolate Pie](#)

[No Bake Pie](#)

[Caramel Apple Pie](#)

[Chocolate Pie Bars](#)

[Shepherd's Pie](#)

[Lemon & Yogurt Pie](#)

[Orange Pie](#)

[Espresso Cupcakes](#)

[Roasted Berry Cupcakes](#)

[Chocolate Buttercream Cupcakes](#)

[Pumpkin Cupcakes With Maple](#)

[Cream](#)

[Chocolate Cupcake With](#)

[Pumpkin Buttercream](#)

[Mocha Cupcakes](#)

[Apple Pie Cupcakes](#)

[Cinnamon Roll Cupcakes](#)

[Peppermint Cupcakes](#)

[Green Cupcakes](#)

[Strawberry Cheesecake Cupcakes](#)

[Raspberry Cheesecake Cupcakes](#)

[Chocolate Pumpkin Cupcakes](#)

[Mango & Vanilla Cupcakes](#)

[Cupcakes With Raspberry](#)

[Buttercream](#)

[Toffee Cupcake](#)

[Kit Kat Cupcakes](#)

[Two Colors](#)

[Ice Cream Cupcakes](#)

[Banana & Chocolate Cupcakes](#)

[Pumpkin Chocolate Cupcakes](#)

[Apple Cider Cranberry Cupcakes](#)

[Buttered Cupcakes](#)

[Bar Cupcakes](#)

[Chocolate Chip Cookie Dough](#)

[Cupcakes](#)

[Lemon Meringue Cupcakes](#)

[Nutella Cheesecake Cupcakes](#)

[Sweet Potato Cupcakes](#)

[Chocolate Mocha Cupcake](#)

[Caramel Apple Cupcakes](#)

[Dulce De Leche Cupcakes](#)

[Cheesecake Cupcakes](#)

[Pumpkin Pie Cupcakes](#)

[Mint & Chocolate Cupcakes](#)

[Pudding Cupcakes](#)

[Halloween Cupcakes](#)

[Glass Cupcakes](#)

[Corn Cupcakes](#)

[Cupcakes With Vanilla](#)

[Buttercream](#)

[Cider&Caramel Cupcakes](#)

[Pumpkin & Cinnamon](#)

[Buttercream Cupcakes](#)

[Black Velvet Cupcakes](#)

[Pumpkin Cupcakes](#)

[Mint&Chocolate Cupcakes](#)

[Chocolate Blackberry Cupcakes](#)

[Peanut Butter Cupcakes](#)

[Fudge Cupcakes](#)

[Chocolate & Cookie Cupcakes](#)

[Pumpkin & Chocolate Cream](#)

[Cupcakes](#)

[Red Velvet Cupcakes](#)

[Classic Vanilla Cupcakes](#)

[Simple Pumpkin Cupcakes](#)

[The Golden Cupcake](#)

[Berries Cupcake With](#)

[Mascarpone](#)

[Black Cupcake](#)

[Snickers Cupcakes](#)

[Chocolate & Orange Cupcakes](#)

[Hat Cupcakes](#)

[Cupcakes With Mint Buttercream](#)

[Chocolate Cupcakes With](#)

[Strawberry Buttercream](#)

[Cupcakes With Lemonfrosting](#)

[Pumpkin & Maple Cream](#)

[Cupcakes](#)

[Cheesecake Cupcakes](#)

[Vegan Chocolate Cupcake](#)

[Cupcakes With Caramel](#)

[Dark Cupcakes](#)

[Coconut & Lemon Cupcakes](#)

[Chocolate & Coconut Cupcakes](#)

[Chocolate Cream Cheese](#)

[Cupcakes](#)

[Coconut Cupcakes With Lemon](#)

[Curd](#)

[Triple Chocolate Cupcakes](#)

[Root Beer Cupcakes](#)

[Funfetti Cupcakes](#)

[Flourless Chocolate Cupcakes](#)

[Double Chocolate Cupcakes](#)

[Egg Nog Cupcakes](#)

[Chocolate & Peanut Butter](#)

[Cupcakes](#)

[Chocolate Cupcakes With](#)

[Caramel](#)

[Apple Cupcakes](#)

[Mint Ice Cream Cupcakes](#)

[Classic Cupcakes With](#)

[Chocolate Buttercream](#)

[Avocado Cupcakes](#)

[Caramel Cheesecake](#)

[The New 2015 Brownies Recipe](#)

[The Ultimate Blueberry Cake](#)

[Apple Cake With Caramel](#)

[Flourless Chocolate Blender](#)

[Cake](#)

[The Ultimate Banana Cake](#)

[Coffee & Chocolate Cake](#)

[Lemon & Cheese Cream Cake](#)

[Basic Chocolate Pudding Cake](#)

[Three Colors Cake](#)

[Chocolate Buttercream Brownies](#)

Cake

[Apple Cake With Caramel V2](#)

[Chocolate Cheesecake With](#)

[Cookie Dough](#)

[Caramel & Chocolate Cupcakes](#)

[Basic Cream Cake](#)

[Chocolate Bundt Cake With](#)

[Biscuits Dough](#)

[Pumpkin Mousse Sweet Cake](#)

[Easy Coconut & Chocolate Cake](#)

[With Rum](#)

[Easy Snack Cake With Lots Of](#)

[Banana Chunks & Chocolate](#)

[Simple Ducle De Leche Cake](#)

[With Banana Layers](#)

[Apple & Coffee Cake](#)

[The Big Cake: Chocolate,](#)

[Buttercream Frosting & Ganache](#)

[Pumkin Cake V2](#)

[The Simple Recipe: Chocolate](#)

[Cake Newbie Level](#)

[Strawberry Cheesecake](#)

[Blueberry Cheesecake V2](#)

[Dark Cake](#)

[Chocolate Cheesecake V2](#)

[Simple Lava Chocolate Cake](#)

[Oreo Cake](#)

[Upside-Down Meyer Cake](#)

[Lemon & Blueberry Cheesecake](#)

[Chocolate Brownie Cake With](#)

[Mascarpone](#)

[Dark & White Chocolate Truffle](#)

[Cake](#)

[Peanut Butter Cheesecake With](#)

[Brownie Bottom Layer](#)

[Dark & White Cake With](#)

[Mascarpone & Caramel](#)

[Buttercream](#)

[Brownie Chocolate Cake With](#)

[Vanilla Buttercream](#)

[French Cake With Blueberries](#)

[Strawberry Cream Crepe Cake](#)

[Strawberry, Champagne & Rose
Cake](#)

[Chocolate & Pomegranate Layer
Cake](#)

[Chocolate Cinnamon Cake](#)

[Chocolate Ganache Cake](#)

[Chocolate Pistachio Cake](#)

[Flourless Chocolate Praline
Cake](#)

[Flourless Chocolate & Almond
Cake](#)

[Black Forest Cake](#)

[Velvet Mocha Cheesecake](#)

[Flourless Chocolate Cake](#)

[Cheesecake Brownies](#)

[Mudslide Cake](#)

[Vegan Cake](#)

[Gluten Free Brownies](#)

[M&M's Brownies](#)

[Cinnamon Cheesecake Bars](#)

[Pumpkin & Chocolate Cake](#)

[Chocolate Bundt Cake](#)

[Angel Cake](#)

[Red Velvet Cake](#)

[Lemon & Blueberry Cheesecake](#)

[Chocolate Brownie Cake With](#)

[Mascarpone](#)

[Coffee Cake](#)

[Chocolate Cake With Caramel &](#)

[Mascarpone](#)

[Upside-Down Tea Cake](#)

[Pumpkin Carrot Cake](#)

[Crepe Cheesecake](#)

[Meyer Lemon Cheesecake](#)

[Pumpkin Spice Cake](#)

[Strawberry Upside Down Cake](#)

[Apple Cider Bundt Cake](#)

[Chocolate Brownie Cake With](#)

[Mascarpone](#)

[Chestnut Chocolate Cake](#)

[Chocolate Cake](#)

[Oreo Cake](#)

[Chocolate Layered Cake](#)

[Cinnamon Sugar Cake](#)

[Dark Chocolate & Yogurt Cake](#)

[Strawberries Cake](#)

[Carrot Cake](#)

[Mocha Cake](#)

[Chocolate Zucchini Cake](#)

[Pumpkin Cheesecake Bars](#)

[Nutella Cheesecake](#)

[Strawberry & Blueberry](#)

[Cheesecake](#)

[Passion Fruit Cheesecake](#)

[Peanut Butter Cheesecake](#)

[Pumpkin Cheesecake Bars](#)

[Wine Cheesecake Bars](#)

[Peanut Butter Cheesecake](#)

[Brownies](#)

[Butterfinger Cheesecake](#)

[Caramel Apple Cheesecake](#)

[Cheesecake Bites](#)

[Red Velvet](#)

[Snickers Cheesecake Bars](#)

[Peppermint Cheesecake](#)

[Kit Kat Cheesecake](#)

[Oreo Bites](#)

[Creamer Pie](#)

[Wave Blueberry Cheesecake](#)

[Tequila Cheesecake](#)

[Key Lime Cheesecake](#)

[Espresso Cheesecake](#)

[Carrot Cheesecake](#)

[Lemon Bars](#)

[Peanut Butter Brownies](#)

[Cheesecake With Oreo](#)

[Chocolate Chip Bars](#)

[Apple Cheesecake Tart](#)

[Truffle Cheesecake](#)

[Cheesecake Chocolate Peanut](#)

[Butter Cookies](#)

[Apple Cheesecake Pie](#)

[Twix Cheesecake](#)

[Lemon Cheesecake](#)

[Banana Pudding](#)

[Blueberry Cheesecake](#)

[Strawberry & Vanilla Cheesecake](#)

[Cookies Cheesecake Bars](#)

[Chocolate Cheesecake](#)

[Nutella Cheesecake Mousse](#)

[Vanilla Cheesecake](#)

[Cookie Dough Cheesecake](#)

[Peanut Butter Cheesecake](#)

[Crème Fraîche Cheesecake](#)

[Pecan Pie Cheesecake](#)

[New York Cheesecake](#)

[Cheesecake With Cookie Dough](#)

[Cheesecake With Oreo](#)

[Kahlua Cheesecake](#)

[Vegan Cheesecake](#)

[Baklava](#)

[Funfetti Cheesecake](#)

[Chicken & Avocado Salad](#)

[Prosciutto & Avocado Salad](#)

[Steak With Citrus Salad](#)

[Autumn Salad](#)

[Watermelon & Mozzarella Salad](#)

[Kale Salad](#)

[Lettuce Salad](#)

[Beet Salad](#)

[Roll Salad](#)

[Pear Salad](#)

[Broccoli Salad](#)

[Quinoa Salad With Beet](#)

[Ginger & Cucumber Salad](#)

[Fall Salad](#)

[Edamame & Chickpea Salad](#)

[Turkey & Pistachios Salad](#)

[Citrus Salad](#)

[Apple Salad](#)

[Crab Salad](#)

[Potato Salad](#)

[Tuna Salad](#)

[Chicken Salad](#)

[A Salad Rich In Protein](#)

[Cabbage Salad](#)

[Strawberry & Spinach Salad](#)

[Thai Salad](#)

[Rice Noodles Salad With Mint &](#)

[Carrots](#)

[Kale Salad With Chipotle](#)

[Chicken](#)

[Lentil Salad](#)

[Easy Shrimp Salad](#)

[Gado-Gado](#)

[Asian Noodle Salad](#)

[Mozzarella Salad With Tomatoes](#)

[Lime Chicken Salad](#)

[Cornbread Salad](#)

[Fennel & Avocado Salad](#)

[Cabbage Salad](#)

[Taco Salad](#)

[Radish Salad](#)

[Cobb Salad](#)

[Panzanella Salad](#)

[Quinoa Salad](#)

[Herb Chickpea Salad](#)

[Seafood Salad](#)

[Steak Salad](#)

[Broccoli Salad](#)

[Zucchini Noodle Salad](#)

[Chickpea Salad](#)

[Garden Salad](#)

[Low-Carb Pasta Dish](#)

[Zucchini Rolls](#)

[Zucchini With Cheese](#)

[Pasta With Kale](#)

[Potato & Coconut Curry](#)

[Parmesan Chicken](#)

[Roasted Carrots](#)

[Mexican Zucchini](#)

[Zucchini Quesadilla](#)

[Pumpkin Chia Pudding](#)

[Dark Chocolate, Pomegrante &](#)

Almond Butter Sandwich

[Roasted Cauliflower](#)

[Spicy Sofritas](#)

[Hot Chicken](#)

[Chicken Satay](#)

[Quinoa Salad](#)

[Mango & Cherry Salsa](#)

[Fruit Salsa](#)

[Pumpkin Burgers](#)

[Udon Soup](#)

[Katsu](#)

[Falafel](#)

[Chow Mein](#)

[Green Falafel](#)

[Butternut Squash Risotto](#)

[Pesto Tofu](#)

[Pesto](#)

[Crispy Potatoes](#)

[Potato Latkes](#)

[Ramen](#)

[Chickpea Salad](#)

[Brussels Sprouts](#)

[Quinoa & Avocado Salad](#)

[Halloumi Salad](#)

[Orecchiette](#)

[Farro With Mushrooms](#)

[The High Protein Smoothie](#)

[Mango Tempeh](#)

[Vegan Cheese Dish](#)

[Vegetarian Shepard's Pie](#)

[Butternut Squash With Fried Sage](#)

[Quinoa & Avocado Salad](#)

[Orecchiette](#)

[Farro With Mushrooms](#)

[The High Protein Smoothie](#)

[Mango Tempeh](#)

[Vegan Cheese Dish](#)

[Potato & Coconut Soup](#)

[Vegan Pizza](#)

[Mediterranean Vegan Salad](#)

[Pea & Lentil Vegan Curry.](#)

[Peanutbutter & Banana Oatmeal](#)

[Thai Peanut Lime Coleslaw](#)

[Eggplant Mushroom Curry.](#)

[Peanut Stew](#)

[Bean & Artichoke Salad](#)

[Vegan Chocolate Protein Shake](#)

[Tacos With Ancho-Lime Sauce](#)

[Vegan Lasagna](#)

[Butternut Mac & Cheese](#)

[Red Mashed Potatoes](#)

[Baked Sweet Potato Fries](#)

[Garlic Pasta With Roasted](#)

[Tomatoes](#)

[Veggie Burgers With Yogurt](#)

[Sauce](#)

[Jalapeno Poppers With Bacon](#)

[Chickpea Curry](#)

[Lentils With Mashed Sweet](#)

[Potatoes](#)

[Potato Cakes With Mushrooms](#)

[Kale & Fennel Salad](#)

[Cauliflower Soup](#)

[Butternut Squash](#)

[Sushi](#)

[Roasted Cauliflower](#)

[Chicken Breasts With Tomatoes](#)

[Chicken With Chorizo](#)

[Miso Broth](#)

[Coconut Curry](#)

[Cauliflower Tso's](#)

[Chicken Tikka](#)

[Sour Soup](#)

[The Quickest Meal](#)

[Maple Pumpkin Oatmeal](#)

[Tostadas](#)

[Pizza Toast](#)

[Mushroom Lasagna](#)

[Miso Tuna Salad](#)

[Parmesan Crostin](#)

[Frittata With Cheese & Fresh](#)

[Herb](#)

[Chana Masala With Mushrooms](#)

[Curry](#)

[Curry With Rice, Beans & Peas](#)

[Sriracha Chicken Wings](#)

[Marinated Grilled Chicken](#)

[Thighs](#)

[Chicken Sandwiches](#)

[Chicken With Carrots & Thyme](#)

[Fried Chicken](#)

[Chicken With Apples](#)

[Spanish Chicken Stew](#)

[Chicken With Prunes](#)

[Butter Chicken](#)

[Bruschetta Chicken Breasts](#)

[Chicken Pot Pie](#)

[Chicken Kiev](#)

[Quesadilla](#)

[Chicken Piccata](#)

[Quinoa Chicken](#)

[Enchiladas](#)

[Chicken Meatballs](#)

[Bacon Wrapped Chicken](#)

[Chicken Risotto](#)

[Chicken With Cucumber &](#)

[Tomato Salad](#)

[Chasseur Chicken](#)

[Crunchy Baked Chicken](#)

[Chicken & Cream Cheese Pie](#)

[Slow Cooker Chicken](#)

[Baked Chicken](#)

[Sweet Potato Chicken Thighs](#)

[Garlic Chicken](#)

[Chicken & Mozzarella Pasta](#)

[Orange Chicken](#)

[Grilled Chicken](#)

[Chicken Thighs With Artichokes](#)

[Chicken Fingers](#)

[Kale & Chicken Stew](#)

[Crispy Buttermilk Fried Chicken](#)

[Chicken Broccoli Pasta](#)

[Chicken With Tomato Caprese](#)

[Salad](#)

[Turmeric Chicken](#)

[Taco Salad](#)

[Lemon Chicken Pasta](#)

[Thai Soup With Crispy Tofu &](#)

[Wild Rice](#)

[Lentil Soup](#)

[Mushroom & Spinach](#)

[Onion Quesadillas](#)

[Stuffed Tomatoes](#)

[Sour Soup](#)

[Pasta With Grilled Chicken](#)

[Vegetarian Taco Salad](#)

[Ravioli With Asparagus &](#)

[Walnuts](#)

[Roasted Cauliflower With Pine](#)

[Nuts](#)

[Egg Soup](#)

[Coconut Curry.](#)

[Avocado-Spinach Pesto](#)

[Roasted Vegetable Quinoa Bowls](#)

[Potato Cake With Green Chutney.](#)

[Lauki Chane](#)

[Traditional South-West Soup](#)

[Guacamole](#)

[Coconut Curry.](#)

[Tomato Soup](#)

[Greek Vegetable Bake](#)

[Spicy Noodles](#)

[Quinoa Salad](#)

[Potato & Coconut Curry.](#)

[Pea & Lentil Curry](#)

[Indian Peanut Stew](#)

[Bean & Artichoke Salad](#)

[Tacos With Ancho-Lime Sauce](#)

[Chocolate Cake](#)

[Banana Cake](#)

[Cake Roll](#)

[Chiffon Cake](#)

[Banana Bread With Chocolate](#)

[Applesauce Brownies](#)

[Low-Sugar Bars](#)

[Bundt Cake](#)

[Snack Cake](#)

[Carrot Cake](#)

[Chocolate Cake Flour-Free](#)

[Goat Cheese Frosting Cake](#)

[Pancakes](#)

[Chocolate Fudge](#)

[Brownies](#)

[Banana Bread](#)

[Peanut Butter Muffins](#)

[Pumpkin Mousse](#)

[Lemon Cake](#)

[Lava Cake](#)

[Pumpkin Donuts](#)

[Chocolate Cake On Slow Cooker](#)

[Crumble Cake](#)

[Low-Sugar Brownies](#)

[Low Sugar Lemon Cheesecake](#)

[One More Thing...](#)



GIFT

50 FREE CAKE RECIPES

SHARON BELCHER



Download a free e-book with 50 cake

recipes.

[Click here!!!](#)

Cookies eggnog cookies

What you need

2 3/4 c. All-purpose flour

2 tsp cream of tartar

1 tsp baking soda

3/4 tsp ground cinnamon

1/4 tsp ground nutmeg

1/4 tsp salt

1/2 c. Unsalted butter, softened 1/2 c. All-vegetable shortening 1 c.
Granulated sugar

1/2 c. Packed light brown sugar 2 big eggs

1 tsp vanilla extract

1/2 tsp rum extract

ROLLING

1/4 c. Granulated sugar

3/4 tsp ground nutmeg 1/4 tsp ground cinnamon

What to do

1. Heat up oven to 350 degrees. In a mixing bowl whisk together flour, cream of tartar, baking soda,

cinnamon, nutmeg & salt for 20 sec., put to the side.

2. In the bowl of an electric stand mixer fitted with the paddle attachment, blend together butter, shortening, granulated sugar, & brown sugar till creamy. Mix in eggs next which mix in vanilla & rum extract. With mixer set on low speed slowly add in flour mixture & mix only till combined.

3. Scoop dough out 1 1/2 tbsp at a time

& shape right into balls.

4. In a small bowl whisk together 1/4 c.

Granulated sugar, nutmeg &

cinnamon & roll dough balls right into mixture to evenly cover. Put 2-inches apart parchment paper lined baking sheets. Bake in preheated oven 9 - 10. Cool on baking sheet several min. Next which transfer to a wire rack to cool completely.

Double chocolate cookies What you need

1/2 c. Unsalted butter, softened to room temperature

1/2 c. Granulated sugar

1/2 c. Packed light or dark brown sugar

1 big egg, at room temperature

1 tsp pure vanilla extract

1 c. All-purpose flour

1/2 c. + 2 tbsp unsweetened cocoa powder

1 tsp baking soda

1/8 tsp salt

2 tbsp milk

1 c. Mini or regular size semi-sweet chocolate chips

1 c. Confectioners' sugar, for rolling

What to do

1. In a big bowl utilizing a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 min. On medium speed till

completely smooth & creamy. Add the granulated sugar & brown sugar

& beat on medium high speed till fluffy & light in color. Beat in egg &

vanilla on high speed. Scrape down the sides & bottom of the bowl as needed.

2. In a separate bowl, whisk the flour, cocoa powder, baking soda & salt together till combined. On low

speed, slowly mix right into the wet

ingredients till combined.

3. Swap to high speed & beat in the milk, next which the chocolate chips.

Cover dough tightly with aluminum foil or plastic wrap & chill for at least 3 hours.

4. Remove cookie dough from the fridge & permit to sit at room

temperature for 20.

5. Heat up oven to 350°f . Line two big baking sheets with parchment paper or silicone baking mats. Put to the side.

6. Scoop & roll balls of dough, about 1.5 tbsp of dough each, right into balls. Roll each ball generously in the confectioners' sugar & put on the

baking sheets.

7. Bake the cookies for 8-9 min..

Permit to cool for 5 min. On the cookie sheet. Transfer right into a cooling rack to cool completely.

Stuffed cookies What you need

1 c. Unsalted butter, room

temperature

1¼ c. Granulated white sugar

2 big eggs

1/2 c. Unsweetened dutch processed cocoa powder

2¼ c. All-purpose flour

1/4 tsp salt

1 tsp baking powder

1 c. Semi-sweet chocolate chunks 8 chocolate dipped marshmallows, cut in half

¼ c. Crushed candy cane pieces

What to do

1. Heat up the oven to 350f. Line two baking sheets with parchment paper or silicone baking mats.

2. Cream the butter & sugar on medium-high speed in stand mixer with paddle attachment till light &

fluffy, about 2-3 min.. Mix in the eggs. Add in the cocoa powder & mix on low speed till completely incorporated.

3. Add the flour, salt & baking powder to the bowl & mix on low speed till only incorporated. Refrigerate the dough for about 30 min..

4. Using a 1.5 tbsp cookie scoop, scoop

8 dough balls onto each baking sheet, spacing them each about 2 in. Apart.

Flatten each dough ball with the palm of your hand.

5. Place a marshmallow half in the middle of each dough round. Scoop 1.5 tbsp of cookie dough & put on top of one of the cookies. Utilizing your hands, spread the top dough ball over the marshmallow half till it is completely covered in chocolate cookie dough. Seal the remaining dough balls the same way with the remaining dough.

6. Gently press about 5-6 chocolate chunks on the surface of each cookie.

Dash a heaping ½ tsp crushed candy

cane pieces over surface of cookie dough. Bake about 12 min. Till cookies are set & cooked. Let

cookies cool directly on baking sheets before removing.

Peppermint cookies What you need

8 oz. Semisweet chocolate chips or roughly chopped chocolate bar

4 tbsp unsalted butter

$\frac{2}{3}$ c. Flour

$\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp kosher salt

2 eggs

$\frac{3}{4}$ c. Packed brown sugar

1 tsp vanilla extract

12 oz. Semisweet chocolate chunks 8 oz. White chocolate chips or white candy melts

1 & $\frac{1}{4}$ c. Crushed candy canes

$\frac{1}{3}$ c. Sugar pearls or other dashes

What to do

1. Heat up the oven to 350 degrees.

Heat the 8 oz. Of semisweet

chocolate & butter in a bowl in the microwave at 30 sec. Increments, stirring between each, till only melted.

2. In an additional bowl, whisk together the flour, baking powder &

salt. In a mixing bowl, beat the eggs, brown sugar, & vanilla extract on high speed till light & fluffy. Reduce the speed to low; beat in the melted chocolate. Mix in the flour mixture till only combined. Mix in chocolate chunks.

3. Drop heaping tbsp of dough 3 in.

Apart onto baking sheets lined with parchment. Bake till cookies are shiny & crackly yet soft in centers, 12 to 15 min.. Cool on baking sheet for 10 min. Next which transfer to a wire rack to cool completely.

4. After the cookies have cooled melt the white chocolate in the microwave - heat at 30 sec.

Increments till only melted. Pour the chocolate right into a resealable bag; snip the tip off one of the corners to make a piping bag.

5. Squeeze the chocolate out of the bag onto the cookies in a decorative pattern next which dash evenly with

candy canes & dashes. Let the cookies dry for at least one hour.

Frosted cookies What you need

COOKIES

1/2 c. Unsalted butter, softened 1/2 c. Granulated sugar

1/2 c. Light brown sugar, packed 1 big egg

2 tbsp cream

1 1/2 tsp vanilla extract

1 3/4 c. All-purpose flour

1 tsp baking soda

1/4 tsp salt, or to taste

FROSTING

6 oz. Cream cheese, softened

1/4 c. Unsalted butter, softened

1 1/2 c. Confectioners' sugar, sifted 1/4 tsp salt, or to taste

Dashes, to taste

What to do

COOKIES

1. In the bowl of a stand mixer fitted with the paddle attachment, add the butter, sugars, & beat on medium-high speed till creamed & well

combined, about 3 to 4 min..

2. Stop, scrape down the sides of the bowl, & add the egg, vanilla, & beat on medium-high speed till well

combined, about 2 min..

3. Stop & scrape down the sides of the bowl, & add the cream, & beat on medium-high speed till well

combined, about 1 min..

4. Scrape down the sides of the bowl,

& add the flour, baking soda, salt, &

beat on low speed till only

combined, about 1 min..

5. Using a 2-tbsp cookie scoop or your hands, form approximately 15 equal-sized mounds of dough. Put mounds on a big plate or tray, cover with plastic wrap, & refrigerate for at least 3 hours, up to 5 days. Next chilling, flatten each mound about half the original height.

6. Heat up oven to 350f, line a baking sheet with a silpat or spray with cooking spray. Put dough mounds on baking sheet, spaced at least 2 in.

Apart & bake for about 8 min. Or till edges have set & tops are only set,

even if slightly undercooked &

glossy in the center. Permit the cookies to cool on baking sheet completely before frosting.

FROSTING

1. In a big bowl add the cream cheese, butter, & beat with an electric mixer on high-speedy till fluffy, about 2

min..

2. Add the confectioners' sugar, salt, &

beat till smooth & incorporated, about 2 min..

3. Add about 2 to 3 tbsp of frosting to each cookie, & spread right into a smooth, flat layer utilizing a knife, keeping a bare 1/4-inch perimeter.

4. Add dashes to each cookie, to taste.

Caramel cookies What you need

1/2 c. Unsalted butter, softened 3/4 c. Brown sugar

1/3 c. Molasses

2 eggs

1 tsp vanilla extract

1 tsp baking soda

1/4 tsp salt

1 tsp cinnamon

1 tsp ground ginger

1/2 tsp ground cloves

1/2 tsp ground nutmeg

2 1/2 c. Flour

20 salted caramel chocolate candies

What to do

1. Line a cookie sheet with parchment paper or a silicone baking mat.

2. Cream butter & sugar in the bowl of an electric mixer fitted with the paddle attachment. Add molasses &

mix till mixture is smooth. Add eggs

& vanilla & beat till combined. Mix in baking soda, salt, ginger,

cinnamon, nutmeg, cloves, & flour.

Mix till a smooth dough forms.

3. Chill dough for 30-45 min..

4. Scoop 2 tbsp balls of dough. Put a candy in the middle & wrap the dough over it, rolling between your hands to form a ball. Ensure the candy is not showing. Put the cookie dough balls on prepared cookie

sheet.

5. Chill dough for at least 2 hours.

6. Heat up oven to 350°f. Line a sec.

Cookie sheet with parchment or a silicone baking mat. Split cookie dough balls evenly between the

cookie sheets. Bake cookies for 11-14 min., till they are no longer glossy in the middle & the bottoms are only getting golden brown.

7. Cool completely before removing from cookie sheets.

Dark cookies

What you need

8 oz dark chocolate

3 tbsp unsalted butter

¼ c. All-purpose flour

¼ tsp baking powder

2 big eggs

½ c. Light brown sugar

What to do

1. Melt chocolate & butter in a bowl over a pot with simmering water or in the microwave. Cool to room

temperature.

2. In a small bowl, whisk together sugar & eggs. Add to chocolate &

mix till well combined. Add flour &
baking powder & mix till combined.

Chill in the fridge for approx.

30mins.

3. Heat up oven to 350f & line 2 baking sheets with parchment or silicone mats.

4. Using a medium cookie scoop , scoop batter onto cookie sheet & put

6 to a sheet.

5. Bake for approximately 11 mins, till cookies are cooked on the edges but still soft in the center. Cool

completely on baking sheets.

Chocolate&strawberry cookies

What you need

COOKIES

16.5oz chocolate cake mixes

4 big eggs

1/3 c. Oil

FROSTING

1/4 c. White chocolate chips

1 tbsp milk

1/4 c. Strawberry puree

1/4 c. Butter, room temperature 1/2 tsp vanilla

3-4 c. Powdered icing sugar

Red or pink gel food coloring GANACHE

1/4 c. Strawberry puree

1 1/2 c. Chopped semisweet

chocolate

1/8 c. Milk or cream

Dashes or non-pareils

What to do

COOKIES

1. Heat up oven to 400 degrees f.

2. In the bowl of a stand mixer, mix cake mixes, eggs & oil & beat on medium till combined.

3. Roll cookies right into 1" balls & put 2" apart on a lightly greased baking sheet or parchment paper. Bake for 7-8 min., till slightly puffed & tops look dry & set. Put to the side to cool completely.

FROSTING

1. In a small bowl, melt together the white chocolate & milk in the microwave in 30 sec. Intervals on

low heat. Put to the side to cool to room temperature.

2. In the bowl of a stand mixer, mix puree, butter & vanilla & beat till smooth. Add chocolate & beat till combined.

3. Add the sugar, one c. At a time, &

beat on low till combined next each addition. Add red or pink gel food coloring. Beat on high for 2-3 min.

Till light & fluffy. Put to the side.

GANACHE

1. Combine puree, chocolate & milk in a small pot over low heat. Cook &

mix over low heat till smooth.

2. Put to the side to cool till it thickens to a spreadable consistency.

ASSEMBLY

1. Line 2 baking sheets with plastic wrap. Put half of the cookies on each sheet, with the bottom facing up.

2. Spread or pipe frosting on all of the cookies on one baking sheet. Set baking sheet in the fridge whereas you do the other cookies.

3. Spread the ganache on all of the cookies on the other baking sheet.

Take away cookies from the fridge &

put one cookie from each sheet

together, frosting & ganache to the inside.

Peanut butter cookies with chocolate

What you need

1 c. Dates, packed & pitted

1 medium ripe banana

2 tbsp salted creamy peanut butter 1 c. Almond meal 1 c. Rolled
oats 1/4 c. Peanut butter chips

1/4 c. Dairy free semisweet

chocolate chips

What to do

1. Add dates to a food processor &

pulse till small bits remain.

2. Add banana & peanut butter & mix again till combined, scraping
down the sides as needed.

3. Next add the almond meal & rolled oats & pulse till a loose dough
is formed. Scrape the dough right into a mixing bowl. Add in
chocolate &

peanut butter chips, next which chill dough for 10 min. & heat up
oven to 350 degrees f.

4. Scoop out 1 tbsp amounts of your cookie dough & form right into
loose discs, next which arrange on a

parchment-lined baking sheet. Bake for 15-18 min. Or till golden
brown

& somewhat firm to the touch. Take away & let set for a few min. On
the pan, next which prudently transfer to a plate or cooling rack to
cool. Serve straight away.

M&m cookies

What you need

115 grams unsalted butter, room temperature

3/4 c. Brown sugar

1 tsp vanilla extract

1 big egg

1 & 1/4 c. Plain flour

1/2 tsp baking soda

1 tsp cornflour

13 plain oreo biscuits

1/2 c. Plain m&m's + extra for

decorating

What to do

1. Prepare your round 23cm / 9 in.

Baking tin by greasing with butter &

lining with baking or parchment paper.

2. Heat up the oven to 180 . In a big mixing bowl, cream the butter & sugar for 3-4 min. With an electric beater or till pale & creamy. Add the vanilla & the egg & beat again till combined. Sift in the flour, baking soda & cornflour & lightly fold with a wooden spoon or spatula.

3. Divide the dough right into two &

press half of the cookie dough right into the bottom of your pan.
Spread it

out with your hands so there are no gaps – go right into the corners.
Put the oreos on top of the cookie dough

& press them down slightly so they stick.

4. Add the m&m's to the other half of the cookie dough & mix through.

Next which grab small pieces or blobs of the cookie dough & put them all over the oreos. Spread the cookie dough out lightly with your hands so the oreos are fully covered. Pop right into the oven for approximately 20-22 min. Or till golden brown on top.

Press a few extra m&m's lightly right into the top whereas it's still warm.

Next which leave the cake to cool

for 15 min. & next which pop it onto a wire rack to cool completely.

Cherry cookies

What you need

1/2 c. Butter softened

1/2 c. Margarine softened

2 c. All-purpose flour

3/4 c. Powdered sugar

1 tsp vanilla extract

21 oz cherry pie filling

1/2 c. Milk chocolate chips or white chocolate chips

What to do

1. Heat up oven to 325f degrees & line a baking sheet with parchment paper.
2. With a table top or hand mixer, whip butters together in a big bowl on medium high speed till fluffy, roughly 2-3 min..
3. Add vanilla to butter, next which beat for 30 sec..
4. Sift together flour & sugar, next which add to the bowl with the butter. Beat on medium till dough beings to clump, next which use your hands to finish mixing till a soft, smooth dough is formed.
5. Roll dough right into 1 in. Balls, next which put on parchment covered baking sheet 2 in. Apart.
6. Using your thumb or the bottom of a tbspc measuring spoon, lightly press in the middle of each cookie so it forms a well. Scoop 2-4 cherries on to each cookie.
7. Bake for 12-15 min.. Permit cookies to cool for 5 min. On the baking sheet, next which transfer to an wire rack. Permit to cool completely.
8. Heat chocolate chips per package instructions, next which drizzle across cookies. Let chocolate cool completely before serving or storing cookies in an air tight container.

Shortbread

What you need

1 ¼ c. Flour

¼ c. Sugar

½ c. Room temperature butter

¼ tsp vanilla

1 tbs dried egg whites

2tbs water

Pastry pansies

What to do

1. Heat up oven to 325 degrees. Pick flowers, rinse & pat dry. Put on paper towel to finish air drying. Put flour & sugar in a big bowl. Mix together. Utilizing a pastry cutter, cut in butter & vanilla till mixture resembles fine crumbs & starts to cling together.

2. Gather up crumbs right into a ball &

knead together till smooth.

3. Roll out dough only of ¼" thick. Cut with cookie cutter. Put cookies 2"

apart on parchment lined baking sheet & bake for 30 min., till the bottom & sides are only starting to

slightly brown & middle of top is firm.

4. Take out of oven & cool on baking sheet. Mix dried egg whites & water in small bowl.

5. When cookies are cooled brush egg white mixture on one cookie at a time & top with pansy. Use your fingers to press the pansy down in the middle & smooth out all petals so they are firmly stuck to the cookie.

6. Put a thin layer of egg white mixture on top of the pansy & smooth. Dash lightly with sugar. Return to

parchment lined baking sheet. Bake at 325 degrees for 5 min.. Take away from oven.

7. With your finger smooth out any petals that have shrivelled up. Set out on a cooling rack till the top of the cookie is completely dry.

Marshmallow cookies chocolate cream

What you need

1 1/2 c. Gluten free self raising flour

1/2 tsp baking soda

1/2 tsp salt

1/2 c. Unsalted butter at room temperature

1/2 c. Packed brown sugar

1/4 c. White sugar

1 egg

1/2 tsp vanilla

3/4 c. Of chocolate chips

Bag of big marshmallows

Chocolate cream

What to do

1. Heat up oven to 375f/190c. Line cookie sheets with foil & spray with cooking spray.

2. In a medium mixing bowl, whisk together flour, baking soda & salt.

Put to the side.

3. In an additional bowl or in a mixer, cream together the butter, brown sugar & white sugar till pale &

fluffy.

4. Add the egg & mix till combined.

Scrape down the bowl of the mixer with a spatula, add vanilla & beat till integrated.

5. On a low speed or utilizing a big

spoon, pour the butter & sugar mixture right into the bowl of the flour mixture. Fold in the chocolate chips.

6. Take heaping tbsp of the dough, roll right into a ball, & put them on the greased cookie sheet a few in. Apart to permit for spreading. Lightly flatten the cookies with your fingers making an indentation in the middle of each one.

7. Place a tsp of chocolate cream in the middle of each cookie, next which top with a marshmallow that has been cut in half with kitchen scissors.

8. Bake the cookies for 8 to 10 min..

Marmalade cookies What you need

175g unsalted butter, softened

200g castor sugar

2 big eggs

1 tsp vanilla extract

400g plain flour

1 tsp baking powder

1/4 tsp salt

Extra flour for dusting

Icing sugar for dusting

BUTTER ICING

140g butter

260g icing sugar

1/4 tsp vanilla extract

A few drops of orange gel colouring 3 tbsp milk

What to do

1. Cream the butter & castor sugar till pale & soft. Add the eggs & vanilla extract & mix in.
2. Mix the flour, baking powder & salt in a bowl, next which add this to the egg mixture. Mix lightly till the dough comes together & everything is combined.
3. Wrap the dough in plastic wrap & refrigerate for at least an hour.
4. Heat up your oven to 180°c & line a baking tray with baking paper. Dust the surface with flour, pop the chilled dough on top & dust with a little more flour. Roll the dough out

to a thickness of 5mm & use a cookie cutter to cut out the desired shape.

Pop the shapes onto your prepared tray, leaving a little room in between for expansion.

5. Baking time will depend on the size of your cookies. Pop the tray in the oven for 6 min., next which rotate the tray 180 degrees & bake for a further 4-6 min., till the cookies are starting to colour & are golden at the bottom.

Put on a cooling rack & put to the side to cool.

BUTTER ICING

1. Cream the butter till soft. Sift in the icing sugar & beat in till combined.

Mix in the vanilla extract. Add a few

drops of orange gel colouring.

2. Add 2 tbsp of milk & beat to incorporate.

3. Spread the icing onto the cooled cookies & sandwich them together.

Apple cookies

What you need

COOKIES

2 1/2 c. All-purpose flour

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

3/4 tsp ground cinnamon

1/4 tsp ground nutmeg

1 c. Peeled & shredded apple

1 tbsp lemon juice

1/2 c. Unsalted butter, softened 1 c. Packed light-brown sugar

1 big egg

1 tsp vanilla extract

1/2 c. Frozen apple juice concentrate, thawed but still cold

FROSTING

1/2 c. Packed light-brown sugar 1/4 c. Butter

2 1/2 tbsp apple juice concentrate 1/8 tsp salt

2 1/2 c. Powdered sugar

1/2 c. Finely chopped pecans

Sea salt for sprinkling

What to do

COOKIES

1. Heat up oven to 350 degrees. In a mixing bowl whisk together flour, baking powder, baking soda, salt, cinnamon & nutmeg for 20 sec., put to the side. In a separate bowl, toss shredded apple with lemon juice, put to the side.

2. In the bowl of an electric stand mixer fitted with the paddle attachment, blend together butter & brown sugar till cream. Mix in egg & vanilla extract. Mix in half of the flour mixture, next which with mixer

running on low speed, slowly add in

apple juice concentrate, next which mix in remaining half of the flour mixture. Fold in shredded apples.

Scoop dough out with a medium 1

1/2-inch cookie scoop & drop onto parchment paper lined baking sheets spacing cookies 2-inches apart. Bake in preheated oven 11 - 12 min.. Cool on baking sheet several min. Next which transfer to a wire rack to cool completely.

FROSTING

1. In a small saucepan mix brown sugar, butter, apple juice concentrate

& salt. Heat mixture over medium heat & cook, whisking continuously , till sugar has dissolved. Take away

from heat & whisk in powdered sugar till smooth.

2. Spread over & straight away dash with pecans & salt.

Hazelnut cookies What you need

1/2 c. Hazelnut meal

3/4 c. All-purpose flour

1/4 tsp salt

1/4 tsp baking soda

½ tsp baking powder

4 tbsp unsalted butter, cold

¼ c. Heavy cream

1 big egg yolk

DRIZZLE

⅓ c. Dark chocolate chips

2 tsp coconut oil

What to do

1. Heat up the oven to 400f.
2. In a medium bowl, whisk together the hazelnut meal, flour, salt, baking soda & powder.
3. Next, dice the butter, & add it to the flour mixture. Work the butter right into the flour utilizing your fingers or a pastry blender.
4. Stir in the heavy cream & egg yolk till a soft dough forms.
5. Scoop out 12 balls of dough, rolling in your hand lightly to form balls.
6. Place on a baking sheet lined with parchment & bake for 10 min..
7. Let cookies cool on the pan for 5 min. & next which move to a wire rack to cool completely.

DRIZZLE

Heat the chocolate chips & coconut oil at 50% power in the microwave, stirring every 20 sec. Till melted. Drizzle the chocolate

over the cookies with a spoon.

Fudge-peanut butter cookies

What you need

COOKIES

½ c. Unsalted butter

¼ c. Creamy peanut butter

1 c. Firmly packed light or dark brown sugar

1 egg, at room temperature

1 tsp vanilla

2 ¼ c. All purpose flour

1 tsp baking powder

¼ tsp baking soda

½ tsp salt

GANACHE

3 tbsp corn syrup

6 oz. Heavy cream

12 oz. Dark chocolate, chopped right into small pieces

½ tsp vanilla extract

TOPPING

Chopped peanuts

Toffee chips

What to do

1. Heat up oven to 375 degrees f.
2. In a big bowl, cream butter & peanut butter till fluffy, about 2 min..
3. With mixer on low, add in sugar, eggs & vanilla till well combined.
4. In a separate bowl, whisk together flour, baking powder, baking soda &
salt.
5. Add flour mixture to peanut butter mixture & mix till combined. Put plastic wrap directly on top of the dough in the bowl to keep it from drying out & chill for 2 hours.
6. Roll dough out on a floured surface
& cut right into desired shapes,
flouring your cookie cutter between cuts.
7. Place cut out cookies onto a greased cookie sheet or on a sheet lined with a silpat or parchment.
8. Bake about 8-10 min. Or till cookies are lightly browned & set. Cool on cookie sheets for a few min. Till set, next which transfer to a wire rack to finish cooling.

GANACHE

1. In a small saucepan, mix the corn syrup & heavy cream.
2. Bring to a simmer & add the chocolate. Mix till smooth. Take away from heat & add the vanilla.

3. Spread about 2 tsp of ganache evenly

over each cookie. Dash with chopped peanuts, toffee chips or a mixture of both.

4. Refrigerate cookies in a single layer on a tray to fully set the ganache.

When they're firm, you can stack them up & store in the fridge in an hermetic container.

Red velvet shortbread Ingredient

1 1/4 c. All-purpose flour

1/3 c. Granulated white sugar

2 tbsp unsweetened cocoa powder 1/4 tsp salt

1/2 c. Butter, cut up right into chunks

1 tbsp red food coloring

3 oz. White chocolate , coarsely chopped

1 1/2 tsp shortening

Festive dashes

What to do

1. Heat up oven to 325 degrees f. In a food processor, mix flour, sugar, cocoa powder, & salt. Cover &

process with on/off turns till

combined. Add butter & red food coloring. Process with on/off turns till mixture resembles fine crumbs.

Next which continue to process till mixture starts to clump together.

2. Scoop dough onto a lightly floured surface & knead lightly till nearly smooth. Roll or pat dough to a 1/2-inch thickness. Utilizing a floured 1-1/2-inch round cutter, cut out dough.

Put cutouts 1 in. Apart on an

ungreased cookie sheet. Press scraps together & reroll.

3. Bake in the preheated oven for 20 to 25 min. Or till centers are set.

Transfer cookies to a wire rack & let them cool.

4. In a heavy small saucepan, melt white chocolate & shortening over low heat, stirring continuously . Dip half of each cookie right into melted chocolate. Dash with festive dashes, nonpareils or chopped pistachios.

Let stand on waxed paper till set.

Hot chocolate cookies What you need

1 c. Flour

½ c. Corn starch

½ c. Powdered sugar

3 tbsp cocoa powder

12 tbsp butter, softened

1 tsp vanilla

1 tbsp milk

TOPPING

½ c. Semi sweet chocolate chips 3 tbsp milk

⅓ c. Mini marshmallows

¼ c. Crushed candy canes

What to do

1. Whisk together flour, corn starch, powdered sugar, & cocoa powder.

Add butter, vanilla, & milk & mix to combine. Cover & chill for 30 min..

2. Heat up oven to 350. Roll dough right into 1½ in. Balls & put 2-3 in.

Apart on a greased baking sheet.

Lightly smash the dough balls with the palm of your hand to flatten slightly.

3. Bake for 10-12 min.. Permit to cool on baking sheet.

4. Once the cookies have cooled, prepare the topping. Microwave chocolate chips & milk in a

microwave-safe bowl on half power for 2 min.. Stir, next which return to microwave on half power for 20 sec.

At a time, stirring next each, till smooth. Spread over cookies.

5. Top with mini marshmallows & crushed candy canes.

Cookie bars

What you need

COOKIE

115 grams unsalted butter, softened 90 grams brown sugar

50 grams caster sugar

1 tsp vanilla extract

1 big egg

175 grams plain flour

1/2 tsp baking soda

1 tsp cornflour

110 grams milk or dark chocolate chips

60 grams smooth peanut butter

MARSHMALLOW FLUFF

4 egg whites, room temperature 200 grams caster sugar

1/4 tsp cream of tartar

1 tsp vanilla extract

TOPPING

150 grams good quality dark

chocolate

What to do

1. Heat up the oven to 180 . Grease &

line a 9 in. Square baking tin. In a big mixing bowl, beat the butter & sugar with an electric mixer till combined. Add the vanilla extract & egg & continue to beat till soft & creamy. Sift in the flour, baking soda & cornflour. Lightly fold till dough starts to come together.

2. Throw in the chocolate chips & fold through. Put all the dough right into your prepared tin & press down & spread out as even as possible.

3. Place in the oven for 18 - 20 min. Or till golden brown. Leave to cool completely.

MARSHMALLOW FLUFF

1. Fill a medium saucepan with a few in. Of water & pop on a medium heat. In a small heatproof bowl, add the eggs whites, caster sugar & cream of tartar.

2. Whisk together. Next which pop the bowl over the saucepan. As the egg whites heat, whisk gently. Heat the egg whites to 50 c / 120 f which you can test by sticking a candy

thermometer right into the mixture - should be around 5-6 min. Or so.

3. Remove the bowl from the saucepan

& put the mixture in the base of a stand mixer & beat on medium speed for approximately 5 min. Or till the mixture is fluffy, white & voluminous. Add the vanilla & beat for 30 sec. Or so.

4. Spread the peanut butter over the chocolate chip cookie. Pour over the marshmallow fluff & lightly smooth the top with a spatula. Melt the chocolate in the microwave, stirring in-between 20 sec. Bursts & next which pour over the top. Refrigerate for at least 30 min. Or till the chocolate is set. Cut & serve.

Dipped cookies with chocolate

What you need

8 oz cream cheese

1/2 c. Butter

1 c. Granulated sugar

2 eggs

2 tsp vanilla extract

2 1/2 c. Flour

2 tsp baking powder

1/2 tsp salt

Chocolate melts

What to do

1. Beat cream cheese & butter together.

Add sugar to the butter mixture &

cream together till mixture is smooth.

2. Beat in the eggs & vanilla.

3. In a separate bowl, whisk together the flour, baking powder & salt.

Steadily add the dry ingredients to the butter mixture & mix till well combined.

4. Drop by rounded tbsp onto an ungreased cookie sheet.

5. Bake at 350 degrees for 10-12 min..

6. Melt the chocolate as it says on the package.

7. Dip in the melted chocolate.

Cookie balls

What you need

1 package cream cheese, softened 70 vanilla wafers, finely crushed
3 tbsp caramel ice cream topping 4 package semi-sweet chocolate,
broken right into pieces, melted 1/4 c. Chopped pecans

What to do

1. Mix first 3 ingredients till blended.

2. Shape right into 42 balls. Freeze for 10 min..

3. Dip balls in melted chocolate & put in a single layer in a shallow waxed paper-lined pan.

4. Dash with nuts. Refrigerate 1 hour or till firm.

German cookies What you need

COOKIES

1 1/4 c. All-purpose flour

1/3 c. Unsweetened dutch-process cocoa powder

1 tsp baking powder

1/4 tsp salt

1 stick unsalted butter, at cool room temperature

3/4 c. Lightly packed dark brown sugar 1/4 c. Granulated sugar

1 big egg

1 big egg yolk 1/2 tsp vanilla extract

1 c. Semisweet chocolate chips

TOPPING

1/2 c. Evaporated milk

1/2 c. Granulated sugar

1 big egg yolk

4 tbsp unsalted butter

1/2 tsp vanilla extract

1/2 heaping c. Sweetened shredded coconut

1/2 c. Chopped pecans

2 oz. Semisweet chocolate, melted

What to do

COOKIES

1. Heat up the oven to 350°F. Line baking sheets with parchment paper or silicone baking mats.
2. In a medium bowl, sift together the flour, cocoa powder, baking powder,
& salt.
3. In the bowl of an electric mixer, beat the butter, brown sugar, & granulated sugar on medium-high speed till well combined & smooth. Add the egg, egg yolk, & vanilla & beat till combined. On low speed steadily add the flour mixture. Fold in the chocolate chips with a rubber spatula.
4. Using a medium spring-loaded cookie scoop, drop the dough by 1 1/2 tbsp rounds onto the prepared baking sheets.
5. Bake for about 10 min.. Let them cool on baking sheets for 10 min.

Before removing the cookies to wire racks to cool completely.

TOPPING

1. In a small saucepan set over medium heat mix the milk, sugar, egg yolk, &
butter.
2. Cook, stirring frequently, till the mixture has thickened, about 10 min..

Take away from heat & mix in the vanilla, coconut, & pecans. Let cool

till thick enough to spread on top of the cooled cookies.

3. Drizzle the melted chocolate all over the cookies. Let everything set for at least 15 min. Before serving.

Candy c. Cookies What you need

12 oz white chocolate chips or

chopped white chocolate

8 regular oreos

2 oz cream cheese

What to do

1. Place the chocolate in a big heatproof mixing bowl over hot water.

Mix the chocolate with a clean

spatula till it is completely melted &

smooth. Turn off stove but keep chocolate bowl over the water pot so the chocolate does not cool.

2. Add about 1/2 tsp of melted chocolate to the bottom of each mold. Bang the bottom of your

silicone pan against the counter a few times so that the chocolate spreads evenly across the bottom of each mold.

3. Using the back of a small spoon, dip

it right into the bowl of melted chocolate & next which use the back of the spoon to cover the inner sides of each mold, making sure not to leave any crevice uncovered. Put right into fridge to harden for about 20 min..

FILLING

1. Add oreos & cream cheese to food processor & mix till cookies have become small crumbs, & thick paste forms.
2. Remove chocolate shells from fridge when they have hardened. Add about 1 tsp of cookies & cream mixture to each candy mold. Leave a little room at the top to add more chocolate to seal the shells.
3. Spoon a little more chocolate right into each shell to cover the surface.

Bang the bottom of silicone pan against counter a few times to

smooth out the surface of the candy cups. Put in the fridge for about 20

min..

Gingerbread with caramel What to do

COOKIE DOUGH

3 c. Gluten free flour

1 ½ tsp. Baking powder

¾ tsp. Baking soda

¼ tsp. Salt

1/2 tbsp. Ginger

2 tsp. Cinnamon

¼ tsp. Ground cloves

1/3 c. + 1 tbsp. Grade b maple syrup ¼ c. Blackstrap molasses

4 tbsp. Applesauce

2 tsp. Vanilla extract

1 egg

CREAM

8 medjool dates, pitted

4 oz. Cream cheese, softened

1 tsp. Vanilla

DRIZZLE

6 medjool dates, pitted

1/4 c. Water

What to do

1. Heat up oven to 350f.
2. Mix the dry ingredients in one bowl.

Mix wet in an additional . Add dry to wet & mix only till combined.

3. Using a small cookie scoop, scoop the dough right into a mini muffin pan.

4. Bake the cookies for about 12-14

min.. Lightly press middle to create a cavity. Cool completely before filling.

CREAM

1. Using your high speed blender or food processor, blend together the dates, cream cheese & vanilla till

smooth.

2. Spoon a tbsp of caramel cream cheese right into each cookie cup.

DRIZZLE

1. Blend together dates & water till smooth. Add to a ziplock bag & snip the corner.

2. Drizzle over each cookie cup.

Toasted cookie dough What you need

1 1/2 c. All-purpose flour

1/2 tsp salt

1 c. Light brown sugar, packed

1/2 c. Granulated sugar

1/2 c. Unsalted butter, melted

1 tsp. Vanilla extract

2/3 c. Chocolate chips

2 to 4 tbsp whole milk

What to do

1. Place the flour on a baking sheet &

toast at 300f for 10 min.. Let cool completely before using.

2. In the bowl of a stand mixer fitted with the paddle attachment, mix together cooled flour, salt, brown sugar & granulated sugar. Pour in butter & vanilla extract. Mix till a dry dough forms. Add chocolate

chips & mix on lowest speed.

3. When chocolate chips are evenly dispersed, add whole milk 1 tbs at a time with the machine on low

speed. Scoop the cookie dough right into six 4-ounce jars & twist the lids

on tightly.

Chocolate cookies What you need

1/2 c. Unsalted butter

One 12-ounce bag semi-sweet

chocolate chips

1 1/4 c. Light brown sugar, packed 3 big eggs

2 tsp vanilla extract

1/4 c. Unsweetened natural cocoa powder

1 1/2 c. All-purpose flour

1 1/2 tsp baking powder

1/4 tsp salt

About 8 oz. Dark chocolate,

chopped right into 1/2-inch pieces

12 big marshmallows, cut in half

What to do

1. In a medium, microwave-safe bowl, add the butter, chocolate chips, &

heat on high power to melt for 1

min.. Stop to check & stir. Heat in 15-sec. Bursts, stopping to mix next each burst, till chocolate has melted

& can be stirred smooth. Permit melted chocolate mixture to stand for 5 min. To cool slightly.

2. In a separate big bowl, add the brown sugar, eggs, & vanilla. Beat with a handheld electric mixer on medium speed only till blended, about 1 min..

3. Add the cooled chocolate mixture &

beat on medium speed till only combined, about 1 min.. Stop & scrape down the sides of the bowl.

4. Add the cocoa powder, flour, baking powder, & salt. Beat on low speed only till combined, about 1 min..

Stop & scrape down the sides of the bowl. Cover bowl with plastic wrap & refrigerate for 2 hours, or till dough has firmed up significantly.

5. Heat up oven to 325f. Line a baking sheet with a silpat or spray with cooking spray. Utilizing a 2-tbsp cookie scoop form dough mounds &

put them on the baking sheet, spaced at least 2 in. Apart. Flatten slightly &

bake for 10 min., or till edges & tops

have only set, even if slightly undercooked & glossy in the center.

6. Remove baking sheet from oven, add 1 piece of dark chocolate to the middle of each cookie, pushing down very slightly only so it breaks the surface & sinks down.

7. Place one marshmallow half on the top of each piece of chocolate on all the cookies, pushing down very

slightly so the marshmallow adheres.

8. Return baking sheet to oven & bake for about 5 min., or only till marshmallows have puffed; don't let them brown & don't overbake.

Cookies firm up as they cool. Permit cookies to cool on baking sheet for

about 10 min. Before serving.

Gingerbread cookies with chocolate

What you need

1,25 dl brown sugar

100 g butter

1,25 dl golden syrup

1 egg

1 tsp orange zest

375 g flour

60 g cocoa

2 tsp ground cinnamon

1 tsp ground ginger

1/2 tsp freshly ground pepper

1/4 tsp ground cloves

1/4 tsp salt

1 tsp baking soda ICING

1 egg white

150 g powdered sugar

What to do

1. Beat brown sugar & butter till creamy & fluffy. Next which add syrup, egg & orange zest & beat till homogenous.

2. Sift all the dry ingredients together &

next which knead them together with the wet ingredients.

3. When the dough is smooth & glossy press it together right into a disc &

put in the fridge for 1 hour or up to three days.

4. Roll the dough out on a clean &

lightly floured surface & use cookie cutters to cut them right into shapes.

5. Depending on the size of your

cookies bake them in an 180°c hot oven for 6-12 min.

6. When the cookies have cooled decorate them with royal icing.

ICING

Whisk egg white & powdered sugar with an electric mixer till thick & glossy, approximately 5 min..

Cream fudge cookies What you need

18 oz. White chocolate chips

14 oz. Canned sweetened condensed milk

$\frac{1}{8}$ tsp. Salt

3 c. Oreo cookies

What to do

1. With a very sharp knife, prudently cut the oreos right into quarters. Put cut cookies right into a sieve &

shake lightly till all crumbs have drained through & only intact cookie pieces remain. Put to the side.

2. In a saucepan over low heat, add the white chocolate chips, sweetened condensed milk & salt, stirring till melted & combined together.

3. Keeping a handful on the side, lightly add in oreo pieces & fold prudently till only combined. Do not overmix.

4. Pour right into an 8x8 square pan covered with wax paper. Take remaining oreo pieces & put on top of the fudge. Chill or at least 4 hours.

When ready to serve, take away

fudge from pan, take off the wax paper, & cut right into pieces.

Chocolate chip cookies with peppermint

What you need

2 1/4 c. All-purpose flour

1 tsp baking soda

1 tsp salt

1 c. Butter, softened

3/4 c. Granulated sugar

3/4 c. Packed brown sugar

1 tsp vanilla extract

1/2 tsp peppermint extract

2 big eggs

2 1/2 c. Ghirardelli semi sweet chocolate chips

1 box of oreo

What to do

1. Heat up oven to 350 degrees. Line cookie sheets with parchment paper or silpat mats
2. Combine flour, baking soda & salt, lightly mixing. Put to the side.
3. Beat softened butter, brown sugar, & granulated sugar till fully combined & creamy.

Whereas beating on low add vanilla, peppermint, & eggs.

4. Steadily beat in flour mixture. When combined add chocolate chips.

5. Take 1 oreo & with an ice cream scoop scoop out 2 scoops of cookie dough 6. & make a sandwich with the jo jo in the middle. Press lightly

& work the cookie dough all around the it so it encases the cookie completely. Smooth out the dough in your hands so the entire cookie forms the shape of a hockey puck, but slightly smaller. Put on cookie sheet

& repeat.

6. Bake cookies for 10-14 min., or till they slightly brown on the bottom &

top.

7. Let cool for 15 min. On a cookie rack.

Brownie-cookies What you need

1³/₄ c. All-purpose flour

1/2 c. Cocoa powder

1 tsp baking soda

1 tsp cornstarch

1/2 tsp salt

1/2 c. Unsalted butter, room

temperature

1/2 c. Unsalted butter, melted &

cooled

1¼ c. Sugar

2 eggs, room temperature

2 tsp vanilla

1 tsp chocolate extract

3 tbsp strong coffee 9 oz melted chocolate

1½ c. Mini chocolate chips

10 chocolate chip cookies

12 oreos

What to do

1. Mix together the flour, cocoa powder, baking soda, cornstarch, & salt. Put to the side. Line two baking sheets with parchment paper & heat up the oven to 350 degrees f.

2. Beat the both butters & sugar together till light & fluffy. Add the eggs one at a time, beating well between each addition. Add in the vanilla extract & the chocolate extract if using. Mix in the coffee & melted chocolate & mix well.

3. Fold in the flour mixture & the chocolate chips. Quarter the chocolate chip cookies & oreos & fold right into the dough.

4. Place heaping tbsp of the dough onto the baking sheets & bake for 8 - 9

min.. Permit to cool for a few sec. &

next which transfer to a wire rack to cool completely.

Mint cookie bars What you need

½ c. Unsalted butter, softened

¼ c. Granulated sugar

¾ c. Packed light brown sugar

1 tsp pure vanilla extract

1 big egg, room temperature

2 c. All-purpose flour

1 3.5 oz. Package vanilla pudding mix

1 tsp baking soda

¼ tsp salt

2 c. Chocolate chips

What to do

1. Heat up oven to 350 degrees f.
2. Line a baking sheet with a silicon baking mat or parchment paper. Put to the side.
3. In a big mixing bowl, cream butter with an electric mixer for 30 sec..
4. Add both sugars & cream till light & fluffy, about 2 min..

5. Add egg & vanilla & mix on low only till incorporated.
6. In an additional mixing bowl, whisk together the dry ingredients .
7. Add the dry ingredients to the wet ingredients & mix only few times.

Add 1 & ½ c. Of the chocolate chips,

reserving the remaining for placing on top of the cookie dough. Mix till all flour mixture is incorporated.

8. Press the cookie dough onto the prepared pan. Smooth out the top.

9. Bake the cookie bars for 18 to 20 min., or till the top appears set.

Transfer the pan onto a cooling rack.

Cool completely before drizzling.

10. Melt the remaining chips in a microwave-safe dish, next which drizzle the bars. Dash with christmas funfetti. Let sit till the chocolate is set.

Cocoa cookies

What you need

1 ¼ c. Softened butter

1 c. Granulated sugar

2/3 c. Brown sugar

2 eggs

2 tsp vanilla

3 ¼ c. Flour

4 envelopes of your favorite hot cocoa

1 ¼ tsp baking soda

1 tsp baking powder

1 c. Mini chocolate chips

1 c. Jet puffed marshmallow bits 15 crushed starlight mints

What to do

1. Cream butter & sugars together utilizing a stand or hand mixer.
2. Mix in eggs & vanilla.
3. In a medium size bowl mix flour, hot cocoa mix, baking soda, & baking powder.
4. Steadily add the dry ingredients to the butter mixture & mix thoroughly.
5. Stir in the chocolate chips & marshmallows.
6. Cover bowl & chill for 1 hour.
7. Heat up oven to 350 degrees fahrenheit.
8. Using a cookie scoop or tbsp drop cookies 2 in. Apart onto a baking sheet sprayed with baking spray.

9. Bake 9-11 min..

10. Let cool for about 1-2 min. & next which dash each with some of the peppermint chips.

11. Let cool an additional 3 min. & next which transfer to a wire rack or cookie plate.

White chocolate cookies What you need

2 3/4 c. All-purpose flour

1 tsp baking soda

1/2 tsp salt

1/2 tsp cream of tartar

1 1/2 c. Granulated sugar

1 c. Unsalted butter, softened

1 big egg

1 big egg yolk

1 tsp vanilla extract

3/4 tsp peppermint extract

2 1/2 c. White chocolate chips

2 1/2 tbsp shortening

1/3 c. Peppermint bits or finely

crushed candy canes

What to do

COOKIES

1. Heat up oven to 350 degrees. In a mixing bowl whisk together flour, baking soda, salt & cream of tartar for 20 sec., put to the side.

2. In the bowl of an electric stand mixer fitted with the paddle attachment, cream together sugar & butter till combined. Mix in egg next which mix in egg yolk, vanilla &

peppermint extract. With mixer set on low speed slowly add in dry ingredients & mix only till combined.

3. Scoop dough out 1 1/2 tbsp at a time

& shape right into balls. Transfer to a baking sheet lined with parchment paper or a silicone liner, spacing cookies 2-inches apart. Bake in preheated oven 10 - 11 min.. Take away from oven & permit to rest several min. Next which transfer to a wire rack to cool completely.

COVERING

1. Place chocolate chips & shortening in a medium microwave safe bowl &

heat in microwave on 50% power in 20 sec. Intervals, stirring well between intervals till melted &

smooth.

2. Dip half of cooled cookies in white chocolate allowing excess to run off

next which transfer to wax paper &

straight away dash with peppermint bits. Permit to set at room

temperature or in fridge.

3. Store in an hermetic container at room temperature.

Cranberry cookies What you need

2/3 c. Light brown sugar

2/3 c. Granulated sugar

1/2 c. Butter

1/2 c. Vegetable shortening

1/2 tsp salt

2 tsp vanilla extract

1 tsp vinegar, cider or white

1 tsp baking soda

1 big egg

2 c. All-purpose flour

1 c. White chocolate chips

1 c. Dried cranberries

What to do

1. Heat up oven to 375°f.

2. Beat together the sugars, butter, shortening, salt, vanilla, vinegar,
&

baking soda till smooth.

3. Mix in the egg.

4. Mix in the flour, white chocolate chips, & cranberries.
5. Scoop two tbsp of dough right into a ball & put on a non-greased baking sheet. Repeat with 8-11 more scoops of dough, with 2 in. In between each.
6. Bake for 9 min.. Permit to cool on the baking sheet for a min. Or two before transferring to a wire rack.

Oatmeal cookies What you need

1½ c. Unbleached all-purpose flour ½ tsp baking powder

½ tsp salt

2 sticks unsalted butter, softened but not melting

1 c. Packed light brown sugar

1 c. Granulated sugar

2 big eggs

3 c. Old-fashioned rolled oats

1 c. Chocolate chips

½ c. Dried cranberries

½ c. Pistachio, finely chopped or chop in the food processor

Ounces with chocolate, chopped

What to do

1. Heat up oven to 350 degrees f.
2. Adjust the oven racks to the low &

middle positions as you will use two trays to bake the cookies. Line 2 big baking sheets with parchment paper

& put to the side.

3. In a medium bowl, whisk together flour, baking powder & salt, put to the side.

4. In the bowl of an electric mixer fitted with the wire attachment beat the butter on medium speed till creamy.

Add the white & brown sugar & beat till fluffy, about 2-3 min.. Beat in the eggs, 1 at a time.

5. Using a spatula or a wooden spoon, manually mix in the dry ingredients right into the butter-sugar mixture.

When combined, mix in the oats, cranberries & pistachios.

6. Using an ice cream scoop, scoop dough balls onto the parchment paper covered baking sheets. place the balls 2 in. Apart from each other.

7. Bake till the cookie edges turn slightly golden brown, 22 to 25 min..

Mid baking, rotate the baking sheets

& also move the top one to the

bottom & the bottom one to the top to ensure uniform baking.

8. Remove from oven & let the cookies cool on the baking sheets for 5 min.

Before transferring to a cooling wire rack.

9. Let cookies cool completely before drizzling with white chocolate.

10. Bring a medium saucepan half filled with water to a boil. Put white chocolate in a medium bowl set over the saucepan of simmering water, let it melt, stirring only a few times.

Take away bowl from heat &

utilizing a fork drizzle the white chocolate over the cookies.

11. Let stand for 15-20 min. Before serving for the chocolate to settle, or better put cookies in the fridge for the chocolate to harden quicker.

Vegan cookies

What you need

200g dairy-free buttery spread

130g icing sugar

310g plain flour

1 tbsp cornflour mixed with 2 tbsp water

2 tsp vanilla bean paste

1 tbsp almond milk

2 tbsp granulated sugar, for

decoration

What to do

1. Heat up oven to 180c. Line a baking sheet with greaseproof paper.

2. Mix together the dairy-free butter &

icing sugar to create a soft

buttercream.

3. Add the remaining of the ingredients, minus the milk, & mix well. If the mixture is too dry, add the 1 tbsp of milk or more till a soft but firm batter is formed.

4. Create the cookie shapes either utilizing a cookie press, piping bag or simply dropping a tsp of batter onto the sheet.

5. Bake for 10-15 min., regularly

checking to ensure they are baking evenly.

6. Let cool for 10 min. On a cooling rack next which dash with sugar.

Snickers cookies What you need

SHORTBREAD

$\frac{2}{3}$ c. Butter, softened

$\frac{1}{4}$ c. Sugar

$1\frac{1}{4}$ c. All purpose flour

$\frac{1}{4}$ tsp salt

1 tsp pure vanilla extract

CARAMEL

1 bag of caramels

$\frac{1}{4}$ c. Heavy cream

1 c. Dry roasted peanuts

CHOCOLATE

12 oz. Good quality milk chocolate
chips

What to do

1. Heat up oven to 350f. Line a 9x9 in.

Baking dish with parchment paper.

Put to the side.

2. Cream together the butter, sugar, flour, salt, & vanilla till crumbled
&

fully incorporated.

3. Press the shortbread mixture right into the bottom of the lined
baking dish & cook for approximately 20

min., till slightly golden.

4. Remove from the oven & put to the side.

5. Place the caramels & the cream in a microwave safe bowl &
microwave for 2 min., stirring every 30 sec..

Mix in the peanuts & pour the mixture evenly over the shortbread.

Use a spoon to distribute the caramel evenly.

6. Allow to cool for at least 10 min..

7. In a microwave safe bowl, heat chocolate in increments of 30 sec.,
stirring each time, till melted.

8. Pour the chocolate over the caramel

& spread evenly.

9. Allow the chocolate to cool &

harden completely before serving, about 2 hours. Cut right into squares.

Caramel gingerbread sandwich cookies

What you need

COOKIES

1. 3 c. All-purpose flour
2. 1 1/2 tsp baking soda
3. 1/2 tsp salt
4. 1 tsp cinnamon
5. 1 tsp ground ginger
6. 1/2 tsp ground allspice
7. 1/2 tsp ground cloves
8. 1/8 tsp ground nutmeg
9. 3/4 c. Butter, room temperature
10. 1/3 c. Brown sugar
11. 1/2 c. Molasses
12. 1 big egg, room temp. & lightly beaten

CARAMEL ICE CREAM

1. 1 can sweetened condensed milk
2. 1 pint heavy whipping cream
3. 1 tbsp bourbon

4. 1/3 c. Caramel sauce

5. Seeds from 1 vanilla bean

What to do

COOKIES

1. In a mixing bowl, sift together the flour, baking soda, salt, & spices. Put to the side.

2. With an electric mixer, beat together the butter & brown sugar till light &

fluffy. Scrape down the sides, add the egg & molasses & beat till only combined. Scrape the sides down again & steadily add the flour

mixture. Mix on medium speed till all the flour is only incorporated.

The dough should be stiff but still a little sticky.

3. Remove from mixer & onto a lightly

floured surface. Knead right into a cube & wrap well with plastic wrap.

Chill in the fridge over night, or at least 3 hours.

4. Take the chilled dough from the fridge & turn out onto a lightly floured surface. Cut dough in half &

put the unused half back in the fridge whereas you work with the other one. Roll each half out right into 1/4-inch thickness.

5. Using a round cookie cutter 3-inch in diameter, cut out as many rounds as possible. Put each round at least 1-inch apart from each other on a big cookie sheet lined with parchment paper. Bake at 350°f for 10-12 min.

Till edges are firm to touch & the middle is somewhat soft. Cool 5 min. On the pan next which transfer to cooling rack to cool completely.

Repeat the rolling, cutting, & baking process with the other chilled half &

all the extra dough pieces are used.

CARAMEL ICE CREAM

1. With a sharp knife slit open the vanilla bean & scrape out all the seeds, put in a big bowl with the condensed milk & bourbon. Mix

well till all the seeds are distributed throughout.

2. Beat the heavy cream till stiff peaks form & next which lightly mix right into the condensed milk mixture till

combined. Add the caramel & swirl with a knife.

3. Pour the mixture right into a loaf pan

& evenly spread around. Cover

tightly with foil & put in freezer to freeze over night or at least 7 hours.

ASSEMBLY

1. Place all the cookies in the freezer for 5 min. & next which take away when cold.

2. Remove ice cream from the freezer

& spoon about 3 tbsp of ice cream onto a cookie & sandwich together with an additional cookie. Quickly put each assembled sandwich in a freezer safe container & freeze them.

Oreo cream cookies What you need

2 1/2 c. All-purpose flour

1 tsp baking soda

1 c. Butter, room temperature

3/4 c. Packed light brown sugar 1/4 c. White sugar

1 packages instant vanilla pudding mix

2 eggs

1 tsp vanilla extract

33 oreos

What to do

1. Heat up oven to 350 degrees f. Sift together the flour & baking soda, put to the side.
2. In a big bowl, cream together the butter, brown sugar, & white sugar till creamy & fluffy.
3. Beat in the instant pudding mix till blended. Beat in the eggs & vanilla.
4. Mix in the flour mixture at low speed till fully incorporated right into the dough. Add 15 oreos & mix on low to medium speed, letting the mixer crush the oreos till oreo cookies are crushed right into small pieces & mixed right into dough.
5. Using a 1.5 tbsp cookie scoop, scoop out 18 dough balls & put on cookie sheets lined with parchment paper or silpat mats, spacing dough balls at least 2 in. Apart.

6. Press dough balls completely flat &

thin out the dough rounds till they are wide enough to hold a whole oreo.

Put an oreo onto each dough round.

Scoop out an additional eighteen 1.5

tbsp dough ball with cookie scoop &

put on top of oreos.

7. Using your hands, help smooth the dough so that the cookie is completely covered in the dough.

8. Bake for about 12-13 min. Till edges turn golden brown & middle of

cookies are set. Let cookies cool on cookie sheets before removing.

Brownie sandwich cookies

What you need

COOKIES

1 c. Butter

1 1/4 c. Dark brown sugar

1/2 c. Granulated sugar

2 eggs, room temperature

1 tsp pure vanilla extract

2 c. Flour

1 c. Uncooked rolled oats

1/2 tsp baking soda

1/2 tsp salt

1/4 tsp ground cinnamon

1 c. White chocolate chips

1 c. Chocolate chips BROWNIES

1 c. White sugar

1/3 c. Unsweetened cocoa powder 1/2 c. All-purpose flour

1/4 tsp salt

1/4 tsp baking powder

1/2 c. Butter melted & cooled

2 eggs

1 tsp vanilla

What to do

COOKIES

1. In a medium saucepan, melt the butter till melted, over medium-low heat. Take away from the heat.

2. Add the dark brown sugar &

granulated sugar & mix till sugars are incorporated & smooth. Chill the mixture for 10 min.. Take away the cookie dough from the fridge & mix in the eggs & vanilla.

3. Add the flour, oats, baking soda, 1/2

tsp salt, & cinnamon & mix together with a spoon.

4. Gently fold in the white chocolate

chips & chocolate chips. Chill dough till it is firm enough to be hand rolled, about 30 min. In the fridge.

Roll by hand right into 24 medium-size balls or use a scoop, & put on a parchment lined cookie sheet.

5. Refrigerate for 30 min. Or freeze for 10 min..

6. While the dough is chilling, heat the oven to 325 degrees f.

7. Bake for 12 to 14 min., or till the edges only start to turn golden.

BROWNIES

1. Melt butter & put to the side to cool slightly.

2. Sift together all dry ingredients in a big bowl.

3. In a medium bowl, beat two eggs with the vanilla. Lightly add in the eggs & vanilla to the dry ingredients.

4. Pour the melted butter right into brownie mixture & mix till only incorporated.

5. Spread batter in a prepared 8-inch square pan & bake for 20-26 min. At 350 degrees.

Peanut butter caramel cookies

What you need

COOKIES

$\frac{3}{4}$ c. Butter, melted

1 c. Brown sugar, packed

$\frac{1}{2}$ c. Granulated sugar

3 big eggs

1 tsp vanilla extract

$2\frac{3}{4}$ c. All-purpose flour

$\frac{1}{2}$ tsp salt

$\frac{3}{4}$ tsp baking soda

2 c. Chocolate chips

PEANUT BUTTER

CARAMEL

14 oz. Soft caramels

$\frac{1}{3}$ c. Heavy cream

$\frac{1}{2}$ c. Creamy peanut butter

$\frac{1}{2}$ tsp vanilla extract

What to do

1. Heat up oven to 350 degrees. Line a 9x13 in. Pan with aluminum foil &

spray with cooking spray.

2. In a big mixing bowl mix melted butter, brown sugar, & sugar. Mix till incorporated. Add eggs & vanilla &

mix. Add flour, salt, & baking soda.

Mix till the dough comes together.

Fold in chocolate chips. Spread half of the dough right into the bottom of your 9x13. Bake for 8-9 min..

PEANUT BUTTER

CARAMEL

1. In a microwave safe bowl, add caramels & heavy cream. Cook for 30 sec. At a time stirring so that it doesn't burn. When melted, add in the peanut butter & vanilla & mix till smooth.

2. Drizzle the peanut butter caramel on top & spread evenly.

Crumble

remaining dough on top of the

caramel. Bake for an additional 18-20 min. Or till lightly brown. Take away from the oven & permit to

completely cool before cutting.

Peanut butter cookies What you need

1. 1 c. Super chunky peanut butter 2. 1/2 c. Brown sugar

3. 1/2 c. Granulated sugar

4. 1 big egg

5. 1 tsp baking soda

6. 1/2 tsp vanilla extract

7. 1 c. Semisweet chocolate chips

What to do

1. Heat up oven to 350°F. Mix first 6

ingredients in medium bowl. Mix in chocolate chips. Utilizing moistened hands, form generous 1 tbsp dough for each cookie right into ball.

Arrange on 2 ungreased baking

sheets, spacing 2 in. Apart.

2. Bake cookies till puffed, golden on bottom & still soft to touch in center, about 10 – 12 min.. Cool on sheets 5

min.. Transfer to racks; cool

completely.

Chocolate chunk cookies What you need

2 c. Minus 2 tbsp cake flour

1 2/3 c. Bread flour

1¼ tsp baking soda

1½ tsp baking powder

1½ tsp salt

1¼ c. Unsalted butter, at room

temperature

1¼ c. Light brown sugar

1 c. Plus 2 tbsp granulated sugar 2 eggs, at room temperature

2 tsp vanilla extract

3 & 1/3 c. Dark chocolate chips, at least 60% cacao content

Sea salt, for sprinkling

What to do

1. Sift together the cake flour, bread flour, baking soda, baking powder &

salt right into a big bowl & put to the side.

2. Cream together the butter & sugars on medium speed till very light, about 5 min.. Add the eggs one at a time, mixing well next each addition, next which add the vanilla. Reduce the mixer speed to low, steadily add the dry ingredients & mix till only combined, 5 to 10 sec.. Utilizing a rubber spatula, fold in the chocolate chips.

3. Press plastic wrap against the dough

& refrigerate for at least 24 hours, up to 72 hours.

4. When ready to bake, heat up oven to 350 degrees f. Line a baking sheet with parchment paper or a nonstick baking mat.

5. Scoop 3 1/2-ounces of dough, roll right into a rough ball & put on the baking sheet. Repeat till you have six mounds of dough on the cookie sheet.

Dash lightly with sea salt & bake till golden brown but still soft, 18 to 20

min..

6. Transfer the parchment or silicone sheet to a wire rack for 10 min., next which transfer the cookies onto an additional cooling rack to cool a bit

more, till only warm or at room temperature. Repeat with remaining dough.

Cookies with chocolate dash

What you need

2 1/4 c. All-purpose flour

1 tsp baking soda

1/2 tsp salt

12 tbsp unsalted butter, softened 1/2 c. Granulated sugar

3/4 c. Light brown sugar, packed 1 tbsp vanilla extract

2 big eggs

1/2 c. Dashes

1 1/2 c. Milk chocolate chips/white chocolate chips

Additional chocolate chips, for

topping

What to do

1. Heat up oven to 370f degrees. Line two big baking sheets with parchment paper or silicone baking mats. Put to the side.

2. Whisk together the flour, baking soda, & salt in a medium size bowl.

Put to the side.

3. In a big bowl, utilizing an electric or stand mixer, cream together the butter, granulated sugar, light brown sugar, & vanilla extract till combined. Add eggs one at a time, mixing between each egg. Add flour mixture & mix till only combined.

4. Using a spatula, mix in dashes & chocolate chips till combined.

Utilizing a cookie scoop/ice cream scooper, scoop dough right into balls about 2 tbsp each & put onto prepared baking sheet.

5. Bake for 10 min., rotate baking sheet clockwise & bake for additional 4-5

min. Or till golden brown around the edges.

6. Straight away next taking cookies out of the oven, put additional chocolate chips on top of cookies & top with more dashes, & let cool for 5 min. On baking sheet before moving them to a wire rack.

Lava cookies

What you need

2 c. All-purpose flour

3 tsp cornstarch

1 tsp baking soda

1 tsp sea salt, plus more for sprinkling

1/2 c. Granulated sugar

1/4 c. Brown sugar

2 eggs, at room temperature

1 c. Butter, at room temperature 2 tsp vanilla

3/4 c. Unsweetened cocoa powder 24 tbsp nutella, chilled

1 c. Semisweet chocolate chips, plus

more for topping

What to do

1. Start by scooping out 24 tbsp of nutella onto a sheet of parchment paper or a silicon mat. Next which freeze them for 1 hour or till solid.

2. In the meantime, whisk together flour, cornstarch, baking soda & salt in a medium bowl & put to the side.

3. In a separate big bowl whip up the butter till soft & fluffy, about 2 min..

Next which add both sugars & whisk together for an additional few min..

4. Mix in the eggs & vanilla till incorporated & steadily add cocoa powder.

5. Add the flour mixture & chocolate

chips to the bowl. Mix till everything is combined.

6. Scoop about 1/4 c. Of the dough mixture at a time & utilizing your hands roll the ball. Put the ball onto a baking sheet covered with

parchment paper or silicon mat &

repeat to make 24 equal dough balls.

7. Using the back of a spatula make holes in the centre of the dough balls

& put frozen nutella scoops in the middle.

8. Cover nutella scoops completely inside by pulling the dough & forming balls. Next which put them on a silicon mat or baking sheet covered with parchment paper.

9. Dash the tops with few additional chocolate chips & sea salt. Freeze the balls for at least 1 hour.

10. Heat up the oven to 350f & space the balls 2 in. Apart on a baking sheet or silicon mat.

11. Bake for 12 min.. Let the cookies rest for 15 min. Before serving.

Snowball cookies What you need

1 c. Unsalted butter, softened

1/2 c. Powdered sugar

1/4 c. Unsweetened cocoa powder 1 tsp vanilla

2 1/4 c. Flour

1/2 tsp salt

3/4 c. Mini chocolate chips

Additional powdered sugar, for

rolling

What to do

1. Preaheat oven to 375°. Line two cookie sheets with parchment paper.
2. Mix butter, 1/2 c. Powdered sugar, cocoa, & vanilla with an electric mixer till fluffy. Add flour & salt & mix till the dough comes together.
Mix in the chocolate chips.
3. Scoop 1 tbsp balls of dough & put on prepared cookie sheet.
4. Bake cookies for 7-10 min. Till bottoms are only slightly brown & the tops are no longer glossy. Take away from oven & cool for 5-10 min., till you can handle them. Fill a small bowl with 1 c. Powdered sugar & roll each cookie in the sugar till covered. Put on a rack to cool.

Oatmeal cookie cereal What you need

- 1/2 c. Coconut oil
- 1/8 c. Sugar
- 1/4 c. Brown sugar
- 1 tsp vanilla
- 1 egg
- 1 1/4 c. Flour
- 3/4 c. Old fashion oatmeal
- 1/4 tsp salt

1/2 tsp baking soda

1/2 - 3/4 c. Mini chocolate chips

What to do

1. Combine the whole wheat flour, oatmeal, baking soda & salt in small bowl. Beat the coconut oil,

granulated sugar, brown sugar &

vanilla extract in a big mixer bowl till creamy, about 3 to 5 min..

2. Add the egg & beat well. Steadily beat in the flour + oatmeal mixture.

Mix in the mini chocolate chips.

3. Divide the dough in half & turn each dough out onto a big piece of plastic wrap or wax paper & form a very long & thin log with it, about 2 feet in length & about 1 in. In diameter.

4. Seal up the bundle, roll it back &

forth a couple times to smooth it out so one side isn't flat from resting on the counter, & put it in the freezer to chill for about 15-20 min..

5. Heat up the oven to 350 degrees f.

Line two baking sheets with

parchment paper or silpats. remove the logs & utilizing a sharp knife slice 1/2 in. Slices of dough.

6. Roll the sliced cookie dough between your hands to make a small ball & put on the the prepared baking sheet. Bake for 5 to 6 min.. Permit to cool completely before storing in an hermetic container. Serve over milk or yogurt.

Chocolate cups What you need

115 grams unsalted butter, room temperature

90 grams brown sugar

50 grams caster sugar

1 tsp vanilla extract

140 grams plain flour

2-3 tbsp milk

75 grams milk or dark chocolate chips

525 grams good quality dark

chocolate

What to do

1. Line a muffin tray with cupcake liners. Line a cookie sheet or baking tray with parchment or baking paper.
2. In a big mixing bowl, cream the butter & sugars utilizing an electric mixer for about 3-4 min. Or till the mixture is pale & creamy. Add your vanilla & beat again.
3. Sift in the flour & mix with a wooden spoon or plastic spatula.

Add the milk, one tbsp at a time, till a soft dough forms. Next which mix in chocolate chips.

4. Roll small balls of the cookie dough
& set them onto your prepared tray.

When you have completed with all the dough, pop the tray right into the fridge whereas you melt the

chocolate.

5. Place a small saucepan on medium heat with about 5cm or 2 in. Of water in the bottom. Pop the

chocolate right into a small heatproof bowl & put the bowl on top of the saucepan, ensuring the bottom of the bowl will not touch the water below.

Lightly mix as the steam slowly melts the chocolate & it becomes silky & smooth.

6. Once the chocolate has completely melted, take away the saucepan from the heat but keep the bowl on top.

Grab the cookie dough from the fridge. Add approximately 1-2 tsp of chocolate right into the bottom of the cupcake liners, ensuring it covers the entire base. Grab a cookie dough ball, flatten it utilizing your fingers &

put it on top of the chocolate. Ensure the cookie dough doesn't touch the side of the liner.

7. Continue with all the cookie dough &

chocolate. Next which spoon more chocolate over each piece of cookie dough so it is completely covered.

Pop your chocolate c. Right into the fridge for at least one hour or till set.

Store in the fridge.

Red velvet cookies What you need

1 $\frac{2}{3}$ c. All-purpose flour

¼ c. Dutch processed cocoa powder 1 tsp baking soda

½ tsp salt

½ unsalted butter, room temperature ¾ c. Lightly packed light brown sugar

¼ c. Sugar

1 egg, room temperature

1 tbsp milk, room temperature

2 tsp vanilla extract

1¾ tbsp red velvet emulsion

1 c. Chocolate chips, plus extra for

topping.

18 tsp nutella

What to do

1. Mix together the flour, cocoa powder, baking soda, & salt. Put to the side.

2. Beat the butter & both sugars together till light & fluffy. Mix in the egg & beat well. Beat in the milk, vanilla, & red velvet emulsion. Add in the flour mixture & mix till combined. Fold in the chocolate chips.

3. Chill the dough for an hour. At the same time, drop tsp dollops of nutella onto parchment paper &

freeze. Heat up the oven to 350

degrees f & line two baking sheets

with parchment paper.

4. Take out 1 tbsp of dough & put a frozen tsp of nutella onto the dough.

Add an additional half tbsp of dough over the nutella & cover the dollop.

Roll the dough between your hands to form a ball. Repeat the the remaining dough & nutella.

5. Bake the cookies for 9 - 10 min..

Lightly press down with a spatula & top with mire chocolate chips.

P i e s

Coconut pie

What you need

1/2 c. Sugar

1/4 c. Cornstarch

2 c. Whole milk

4 egg yolks

1 whole egg

3 tbsp unsalted butter

1 c. Toasted coconut, plus more GARNISH

1 tsp vanilla extract

1 9-inch pie crust, baked according to package directions

Fresh whipped cream or meringue, for topping

What to do

1. Combine the sugar & cornstarch in a heavy saucepan.

2. Whisk together the milk, egg yolks,

& whole egg. Steadily whisk egg mixture right into sugar mixture; bring to a boil over medium heat, whisking continuously . Boil 1 min.; take away from heat.

3. Stir in butter, 1 c. Coconut, &

vanilla. Cover with plastic wrap, placing plastic wrap directly on filling in pan; let stand 30 min..

4. Spoon custard mixture right into prepared crust, cover & chill 30 min.

Or till set.

5. Top with whipped cream or meringue. If utilizing meringue, bake for 12 to 15 min. In pre-heated 325of oven till golden.

Turkey pie

What you need

4 c. Cooked turkey meat, chopped 1 big onion, chopped

1 can cream of chicken soup

2 tbsp ranch dressing

1 c. Milk

3 c. Shredded cheddar cheese

1 package frozen biscuits

What to do

1. Sauté the onion till tender.

2. Combine in a small bowl the all the ingredients excluding the cheese &

biscuits.

3. Stir this mixture, next which put it right into a baking dish & bake for 15 min. At 350°f.

4. Remove the baked mixture from the oven & dash the shredded cheese on it. Put a layer of frozen biscuits on top of this. Bake for about 20 – 30

min. Longer.

Lemon meringue pie What you need

1 c. White sugar

2 tbsp all-purpose flour

3 tbsp cornstarch

1/4 tsp salt

1 1/2 c. Water

2 lemons, juiced & zested

2 tbsp butter 4 egg yolks, beaten 1 pie crust, baked

4 egg whites

6 tbsp white sugar

What to do

1. Heat up oven to 350 degrees f .
2. In a medium saucepan, whisk together 1 c. Sugar, flour, cornstarch,
& salt. Mix in water, lemon juice &
lemon zest.
3. Cook over medium-high heat, stirring frequently, till mixture comes to a boil. Mix in butter. Put egg yolks in a small bowl & steadily whisk in 1/2
c. Of hot sugar mixture.
4. Whisk egg yolk mixture back right into remaining sugar mixture. Bring to a boil & continue to cook whereas stirring continuously till thick. Take away from heat. Pour filling right
into baked pastry shell.
5. To make meringue: in a big glass or metal bowl, whip egg whites till foamy. Add sugar steadily, &
continue to whip till stiff peaks form.
Spread meringue over pie, sealing the edges at the crust.
6. Bake in preheated oven for 10 min., or till meringue is golden brown.

Taco pie

What you need

1 sheet puff pastry

1 package taco bell seasoning mix 1 pound ground beef

1 c. Chopped onion

1 c. Salsa

1 c. Shredded lettuce

1 medium tomato, chopped

1 c. Sharp cheddar cheese, shredded Sour cream

What to do

1. Place puff pastry on the bottom of a greased pie tin.

2. In a medium skillet, cook beef & onions till beef is browned & cooked through; drain.

3. Add salsa & taco seasoning.

4. Cook till bubbly.

5. Pour right into crust; bake for 25 min., or till crust is golden brown.

6. Let cool for 5 min..

7. Top with cheese, lettuce, & tomatoes.

8. Cut & serve with sour cream.

Turkey skillet pie What you need

1 c. All-purpose flour

1 tsp baking powder

1/4 tsp baking soda

Coarse salt & freshly ground pepper 1 tbsp vegetable oil

1 red bell pepper, thinly sliced 1 medium white onion, thinly sliced 8 oz. Button mushrooms, trimmed &

sliced

1 1/2 pounds ground turkey

2 tbsp tomato paste

1 tbsp chili powder

1 can chopped tomatoes

3 tbsp unsalted butter 1/3 c. Buttermilk

1 1/2 c. Grated cheddar cheese

What to do

1. Heat up oven to 425 degrees f. In a bowl, whisk together flour, baking powder, baking soda, & 1/4 tsp salt.

2. In a large, heavy ovenproof skillet, heat oil over medium-high.

3. Add bell pepper, onion, &

mushrooms. Cook, stirring, till tender, 8 to 10 min..

4. Season with salt & pepper. Add turkey, tomato paste, & chili powder to skillet. Cook, stirring, till meat is no longer pink, about 3 min.. Add tomatoes ; cook till some of the liquid has reduced, about 3 min..

Season with salt & pepper. Take away from heat.

5. Cut butter right into flour mixture with a pastry cutter or two knives till mixture resembles coarse meal. Mix in buttermilk & cheddar only till incorporated.

6. Divide batter right into 9" pieces, &

put on top of turkey mixture. Bake till biscuits are golden brown, about 20

min..

Vegetarian shepherd's pie What you need

2 packages meat crumble

1 tbsp. Olive oil

Salt & pepper

2 cans green beans, drained

21 cans condensed tomato soup

2-3 c. Mashed potatoes, instant or homemade

½ c. Grated cheddar cheese

What to do

1. Heat up oven to 350of. Spray a casserole dish or 9x13" dish with cooking spray & put to the side.
2. In a big skillet over medium heat, warm olive oil & add frozen meat crumble. Mix till all big pieces are separated & warmed through.
3. Add in drained green beans & condensed tomato soup. Mix together & season with salt & pepper if necessary.
4. Pour mixture right into casserole dish & top with mashed potatoes. Spread mashed potatoes in an even layer & top with cheese.
5. Place in preheated oven & bake for about 30 min., or till heated through & cheese is melted on the top.
6. Take out from oven & let sit for a few min..

Fresh mint pie What you need

CRUST

34 oreo cookies

21 oz unsalted butter

FILLING

1 c. Packed mint leaves

11 c. Heavy cream

5 egg yolks

3 egg whites

3 c. Granulated sugar

Green food coloring

Whipped cream, for decorating

Chocolate curls, for decorating

What to do

CRUST

1. Heat up the oven to 350 degrees f &

spray a 9- or 10-inch tart pan with 2

sides with nonstick cooking spray.

Put the cookies in a food processor

& pulse in long bursts till they are in fine crumbs.

2. Melt the butter & add it to the cookie crumbs, stirring till they're evenly moistened & have the texture of wet sand.

3. Press the cookie crumbs in the bottom of the pan & up the sides, pressing firmly.

4. Bake the crust for 10 min., till it

starts to puff & looks set but is not burned. Let it cool completely before filling it.

FILLING

1. Coarsely chop the mint leaves, &

mix them with the heavy cream in a small saucepan. Bring the cream to a simmer over medium-high heat, &

only before it boils, take away the pan from the heat. Cover it with a tight-fitting lid & let it sit at room temperature for an hour to infuse the cream with mint flavor.

2. After an hour, pour the cream through a strainer right into a bowl & squeeze the mint leaves tightly to take away any excess cream.

Refrigerate the cream till cold.

Refrigerate a mixing bowl & whisk attachment at well.

3. Once the cream is cold, whip it in the chilled bowl till it forms medium peaks. Refrigerate the whipped

cream whereas you prepare the

remaining of the recipe.

4. Place a saucepan of water on the stove & bring it to a simmer. In a mixing bowl, mix the egg yolks & 1

c. Of sugar.

5. Whisk them together, next which put the bowl over the saucepan of

simmering water. Continue to whisk as the egg yolks heat up, till the yolks have lightened & taken on a custardy

texture, about 3-4 min..

6. Transfer the bowl to a stand mixer

& beat them for about 5 min., till they are very light & thick & form a ribbon that drips down from the whisk when you lift it from the yolks.

7. Place the egg whites & the remaining 1 c. Of sugar in an additional mixing bowl.

8. Fit the bowl over the saucepan of simmering water & whisk continuously whereas the egg whites heat up. Whisk till the sugar dissolves & the whites are hot to the touch, 3-4 min..

9. Put the bowl on the mixer & whip on high speed till the whites are voluminous, glossy, & have stiff peaks. Cool to room temperature.

10. Fold the egg whites right into the yolks in 3 batches, next which lightly fold in the whipped cream in several batches.

11. Scrape the filling right into the cooled pie shell & smooth it right into an even layer. Freeze it for 6

hours, or overnight, before

decorating & serving.

Apple cheesecake pie What you need

FILLING

6 oz. Light or reduced fat cream cheese, at room temperature

1 c. Powdered sweetener

Stevia, or additional sugar, to taste 1 tsp lemon juice

1 tsp vanilla extract

1 tsp maple extract

1 big apple, sliced very thinly 1 tsp lemon juice

1 tbs brown sugar

1 tsp cinnamon

1 tsp salt

1 tsp ground ginger YOGURT PIE CRUST

2 c. Flour

1 tsp salt

1 tsp sweetener, such as sugar or erythritol

4 tbsp cold butter

1 c. Low fat plain yogurt

FILLING

1. Stir together in a bowl the cream cheese, at room temperature, powdered sweetener, 1 tsp of lemon juice, vanilla extract & maple extract.

2. Put to the side, & in an additional bowl mix 1 big apple, 1 tsp of lemon juice, 1 tsp brown sugar, 1 tsp cinnamon, 1 tsp salt, 1 tsp ground ginger.

3. Stir till the cinnamon, ginger, &

brown sugar are evenly distributed YOGURT PIE CRUST

1. In a bowl mix 2 c. Of flour, 1tsp salt, 1tsp sweetener. Give it a little whisk.

Add in 4 tbsp of cold butter. Work in till the butter is combined.

2. Fold in 1 c. Of low fat plain yogurt.

ASSEMBLE

1. Roll the pie dough right into a thin

rectangle about 8x10 inches.

2. Place the rectangle on a flat baking pan, & fold the edges in to create a barrier for the filling. Spread the cheesecake filling on the dough, &

top with the apple slices.

3. Bake at 375 degrees for 15-20 min., or till the dough is golden brown &

cooked through. Permit to cool.

Cherry pie

What you need

Flour

1 can cherry pie fill

CRUST

1lb of shortening

5 c flour

1 tsp salt

4 tsp baking powder

1 egg

1 tbsp vinegar

Cold water

What to do

CRUST

1. In a mixing bowl, put shortening, flour, salt & baking powder.
2. Mix with your hands till well blended.
3. Break egg in measuring cup. Mix with a fork, next which add vinegar, and fill the c. With cold water up to 1 cup. Add this to flour mixture. mix well.
4. Put on the counter & rolling pin it on a surface dusted with flour.
5. Use whatever you need & you can freeze the remaining in a freezer bag.
6. Put on the counter & rolling pin it on a surface dusted with flour.
7. Use whatever you need & you can freeze the remaining in a freezer bag.

BAKE

1. Roll out your dough on a clean, floured surface & drape across pie plate when completed.
2. Cut dough around plate, leaving excess dough beyond the plate to permit for shrinkage. Roll out excess scraps again & cut right into long strips for lattice top.

3. Heat up oven to 450°.
4. Open your can of pie filling & pour it in.
5. Use a thin cutting board & arrange the over-under pattern on that before
sliding it onto the pie & adjusting.
6. Pinch your way around the edge of the pie to stick the lattice to the bottom of the pie & create the iconic crust texture. Put pie on a cookie sheet.
7. Bake for 8 min. At 450°, next which reduce to 350° & continue baking till the pastry is delicately brown.

Hey, only a sec.

I would like to ask you if you can post an honest review for this book. I am glad to hear your opinion. Thanks.

Keep reading

Pumpkin pie

What you need

CRUST

1 7 oz. Bag amaretti cookies,

divided

1/4 c. Sliced almonds

1/2 c. All purpose flour

Tbsp light brown sugar

Pinch salt

Tbsp unsalted butter, melted

FILLING

1 3/4 c. Pumpkin puree

1/2 c. Packed light brown sugar 1/3 c. Granulated sugar

Tsp of cinnamon

1 tsp ground ginger 1/4 tsp ground nutmeg

1/4 tsp ground cloves

1/2 tsp salt

Eggs plus 1 egg yolk

1 tsp vanilla extract

1/2 tsp almond extract

1 12 oz. Can of evaporated milk Fresh whipped cream, for topping

What to do

1 Heat up oven to 350 degrees f.

2 Measure out 6 oz. Of amaretti cookies & put in the bowl of a food processor along with almonds.

Reserve remaining cookies for later.

Pulse till finely ground.

3 Add flour, sugar, & salt & pulse till combined. Drizzle in melted butter

& pulse till evenly moistened &

mixture starts to clump.

4 Lightly butter a 9-inch-diameter cheesecake pan with removable sides.

5 Dump the crust mixture right into prepared pan & press right into bottom

& about 1 1/2-inches up the sides of

the pan.

6 Place pan on a baking sheet &

bake for 8 to 10 min. Or till only starting to darken. Take away from oven & let cool completely.

FILLING

1 In a bowl whisk together pumpkin, both sugars, & spices till smooth.

2 Whisk in eggs & egg yolks, along with vanilla & almond extracts. Add evaporated milk & mix till

incorporated. Pour right into cooled crust. Lightly put pie in oven & bake for 60 to 70 min. Or till edges are set

& middle is only barely jiggly. Take away from oven & put pan on a wire rack; let cool to room temperature,

about 2 hours.

3 Slice & serve the pie, or lightly cover & refrigerate overnight or till ready to serve. Top with freshly whipped cream & the remaining

amaretti cookies, lightly crushed &

dashd over top.

4 Gently put pie in oven & bake for 60 to 70 min. Or till edges are set &

middle is only barely jiggly. Take away from oven & put pan on a wire rack; let cool to room temperature, about 2 hours.

5 Slice & serve the pie, or lightly cover & refrigerate overnight or till ready to serve. Top with freshly whipped cream & the remaining

amaretti cookies, lightly crushed &

dashd over top.

Sweet potato pie What you need

Large sweet potatoes

CRUST

Ounces cold, unsalted butter

21 c. All-purpose flour

1 tbsp sugar

Tsp salt

1 c. Ice water

1 tbsp lemon juice or red wine

vinegar

FILLING

1/3 c. Each granulated & brown

sugar

Large eggs

1 tsp each cinnamon & ginger

1/2 tsp each cloves & allspice

Pinch salt

1/2 c. Heavy cream

Whipped cream

1 c. Heavy cream

Tb maple sugar

What to do

Heat up oven to 350 & line a baking sheet with foil. Spray sheet with nonstick cooking spray or oil it lightly.

Cut sweet potatoes in half & put cut-side down on the baking sheet.

Roast the sweet potatoes in the oven till soft, 45 min. To an hour. When cool enough to handle, scoop the flesh from the skins & put it a bowl.

Mash the sweet potato flesh by hand, or puree in a food processor for a smoother result. Put to the side.

CRUST

1 Cut the butter right into small

cubes & put in the freezer.

2 Combine the flour, sugar & salt in the bowl of a food processor & pulse a few times to mix. Add the chilled butter to the dry ingredients & process till the mixture resembles coarse meal.

3 Combine the lemon juice or vinegar & ice water & add six tbsp of the mixture to the ingredients in the food processor.

4 Pulse several times till combined.

Pinch a bit of the dough & if it holds together, you do not need to add more liquid. If it is still dry, add more of the liquid, one-half tbsp at a time.

5 Remove the dough to a bowl or a well-floured board.

6 Knead the dough till it forms a ball. Divide the dough right into two &

wrap each half well in plastic wrap.

Put half the dough in the fridge to relax for at least a half-hour. Reserve the other half for an additional use.

7 Prior to rolling out the dough, strike it with your rolling pin to flatten.

This will soften it further.

8 Turn the oven up to 375 & grease the bottom & sides of a 8-inch pie plate.

9 Dust a pastry board or mat & your rolling pin with flour.

10 Roll the dough out, rotating it &

turning it frequently & adding more flour as necessary to keep it from sticking, till it is the size of your pie plate & between 1 & ½ of an in.

Thick.

11 Prudently middle the pie dough in the plate & press it right into the bottom & sides. Trim or fold over any excess dough around the edges & make a pretty crimped crust by pinching with your fingers.

12 Place the crust in the fridge till ready to use.

FILLING

1 In a standing mixer, mix two c.

Mashed potato puree, sugars, eggs & spices. Whisk till combined.

2 Add cream & whisk again.

3 Pour filling right into chilled pie crust. Bake for 45 min. Till set.

4 Cool on a wire rack. Cool completely before cutting.

5 To make whipped cream, add cream to the bowl of a standing mixer

& beat at high speed. Steadily add maple sugar. Beat till cream forms stiff peaks.

6 Serve each slice with a dollop of whipped cream.

Lime pie mousse What you need

1 recipe graham cracker crust

1 c. Chilled juice blend

1 tsp powdered gelatin

1 1 c. Heavy cream, whipped to stiff peaks

1 recipe key lime curd, chilled Silicone ice cube molds

What to do

1 Heat up the oven to 375 degrees.

Put three silicon molds on a baking sheet.

2 Place half of the graham cracker crust mixture in an 8×8 baking dish &

press down right into the dish till smooth.

3 Divide the remaining graham cracker crust mixture between the silicon molds, pressing the crumbs firmly down right into each square.

Bake the sheet of molds & the 8×8

baking dish in the preheated oven for 10-12 min. Or till the sides are golden brown. Take away from the oven & let

cool completely.

4 Crumble up the 8×8 pan on graham cracker crust & put to the side.

5 Pour the 1 c. Chilled juice blend right into a small bowl.

6 Dash the powdered gelatin over the juice & permit to soak for 5 min..

7 Scoop about 1 c. Of the lime curd right into a microwave safe bowl.

Microwave for 30 sec..

8 Microwave the gelatin mixture for 10 sec.. Pour right into the bowl of warm lime curd & mix together

quickly with a rubber spatula.

9 Pour the gelatin mixture right into the remaining bowl of lime curd &

quickly mix together. Pour the mixture

over the whipped cream in a big mixing bowl. Lightly but quickly fold the curd right into the whipped cream.

10 Spoon the mousse right into the silicone molds over the baked graham cracker crust.

11 Dash the crumbled graham cracker over the mousse in each mold.

Refrigerate for 4-5 hours or till mousse is firm.

12 To remove, pull at the sides of the silicone molds till they pull away from the mousse press the bottoms of the molds up to pop out each lime pie bite.

Keep refrigerated.

Chicken & ham pie What you need

PASTRY

300g/10.5 oz ready rolled shortcrust pastry

1 c. Of dried beans

FILLING

Chicken breasts, cut right into small chunks

Carrots, peeled & chopped right into chunks

Medium sized potatoes, peeled &

chopped right into small chunks Good pinch of salt & pepper

Sprigs of thyme or 1 tsp dried thyme

850ml/30fl oz/3.5cups chicken stock Slices thick cut ham, shredded

50g/3.5tbsp butter

1 big onion, peeled & finely

chopped

50g/6tbsp plain/all purpose flour 300ml//1.25 c. Milk

Juice of 1 lemon

TOPPING

100g grated cheddar cheese

50g panko

1 tsp black pepper

Sliced thick cut ham shredded

A few sprigs of fresh thyme

What to do

1 Heat up the oven to 200c/400f.

Unroll the pastry & line a 24cm pie tin with the pastry. Cut off any excess pastry & pinch the edges to make a bit of a pattern on the crust.

2 Use a fork to make holes all over the pastry in the base of the dish.

3 Cover the pastry with baking parchment, next which pour a c. Of dried beans on.

4 Place in the oven for 10 min., next which prudently pour out & discard the baking beans. Take away the baking parchment, & put the pastry back in the oven for an additional 5 min.. Next

which take out of the oven & put to one side.

FILLING

1 Add the chicken, carrots, potatoes, salt, pepper, thyme & stock to a big saucepan.

2 Bring to the boil & permit to simmer for 15 min. & next which turn off the heat & mix in the shredded ham.

3 Take an additional big sauce pan

& add in the butter & onions. Heat on medium & cook the onion for about 5-6 min. Till soft.

4 Add in the flour & mix it right into the onions & butter utilizing a balloon whisk. It should form right into a creamy paste.

5 Allow the roux to cook for a min.

Whilst stirring with your whisk, next which add in a ladle of the stock from the chicken broth.

6 Use the whisk to mix the broth right into the mixture. Repeat this till you have ladled out most of the stock from the chicken pan. Pour in the milk.

Heat through whilst stirring with the whisk.

7 Once the sauce is just about at boiling add in the chicken, ham & greens. Bring back to just about boiling

& add in half the lemon juice. Give it a mix & taste. Add the remaining of the lemon juice if needed. Season with salt

& pepper.

8 Spoon the mixture right into the prepared pastry till approximately 1cm from the top .

9 Mix the cheddar, panko & black pepper. Dash on top of the chicken mixture, next which dash on the shredded ham.

10 Place back in the oven for 15-20

min. Till the the top is golden brown &

the cheese melted. Take out of the oven

& decorate with a few sprigs of fresh thyme, next which serve with green veg.

Spicy apple pie What you need

5-6 pinata apples, cored, peeled, &

sliced right into 1/2-inch slices Tbsp lemon juice

1/4 c. All-purpose flour

Tsp ground cinnamon

1 tsp cardamom

1/2 tsp ground nutmeg

1/2 tsp ground ginger

1/8 tsp fresh ground black pepper 1/2 c. Granulated sugar

1 tsp vanilla extract

1 tbsp cold unsalted butter, cut right into small cubes

1 big egg, lightly beaten with 1 tbsp milk

Coarse sugar for sprinkling

What to do

1 Make the filling next the dough has chilled: in a big bowl utilizing a rubber spatula or wooden spoon, mix the apples, lemon juice, flour, all of the spices, sugar, & vanilla extract together till thoroughly combined.

2 Set filling aside as the oven preheats; this time allows the apples to start letting off their juice.

3 Heat up oven to 400°f .

4 Roll out the chilled pie dough: on a floured work surface, roll out one of the discs of chilled dough.

5 Turn the dough about a quarter turn next every few rolls till you have a

circle 12 in. In diameter. Prudently put the dough right into a 9x2 in. Pie dish.

6 Tuck it in with your fingers, making sure it is smooth. Spoon the filling right into the crust & discard some of the leftover juices in the bottom of the bowl.

7 Dot the pieces of butter on top of the filling.

8 Finish assembling: take away the other disc of chilled pie dough from the fridge. Roll the dough right into a circle that is 12 in. Diameter.

Prudently lay the dough over the filling.

9 Use a small paring knife to trim off excess dough from the sides. Cut slits

in the top to form steam vents. Crimp the edges to seal.

10 Lightly brush the top of the pie crust with the egg/milk mixture. Dash the top with coarse sugar. Put the pie onto a big baking sheet & bake for 20

min.. Keeping the pie in the oven, turn the temperature down to 375°f & bake for an additional 30-35 min..

11 After the first 20 min. Of bake time, put a pie crust shield on top of the pie.

12 Allow the pie to cool for 3 full hours at room temperature before serving. This time allows the filling to thicken up. Cover pie leftovers tightly

& store in the fridge.

Smores pie

What you need

22 graham crackers,crushed

Tbsp butter, melted

1 tbsp sugar

3.9 oz packages instant chocolate pudding

31 c. Whole milk

Cups mini marshmallows

1 chocolate bar

Additional graham cracker crumbs, for garnish

What to do

1 Crush graham crackers.

2 Mix graham cracker crumbs with sugar & melted butter. Press right into a 9" pie pan.

3 Refrigerate crust for 30 min. Or till set.

4 In a big bowl, mix milk & pudding mix together till completely combined.

Put in the fridge for 10-15 min. Or till set.

5 Spread pudding evenly right into graham cracker crust & refrigerate for 30 min..

6 Top pie with mini marshmallows

& some crushed graham cracker

crumbs.

7 Brown marshmallows under the broiler for 1-2 min..

8 Garnish with small pieces of the chocolate bar.

9 Store in the fridge.

Potato & pecan pie What you need

CRUST

1 1/4 c. All purpose flour

1 tbsp sugar

1/2 tsp salt

Tbsp cold butter, cut right into 1/2-inch cubes

Tbsp ice water

FILLING

Eggs

Pounds sweet potatoes

Tbsp melted butter

1/4 c. Brown sugar

2 tbsp granulated white sugar

1 tsp ground cinnamon 1/2 tsp ground nutmeg

1/8 tsp ground ginger

1 1/2 tsp vanilla extract

1 tbsp bourbon whisky

Ounces sweetened condensed milk TOPPING

Tbsp butter

1/2 c. Brown sugar

1 tbsp heavy whipping cream

1 c. Pecans , half of them roughly chopped, the other half whole

What to do

1 Make the pie dough at least an hour in advance of making the pie.

2 Put the flour, sugar, & salt in a food processor & pulse a couple of times to blend.

3 Add half of the butter & pulse several times. Add the remaining of the butter & pulse several more times, till the butter pieces are not bigger than the size of a pea.

4 Add 2 tbsp of ice water & pulse a couple of times. Add an additional tbsp, & maybe only a tsp more if needed, & pulse, only enough so that the dough holds together when you

pinch it with your fingers.

5 Empty the food processor bowl onto a clean surface & gather the dough right into your hands & form a ball. Flatten to a smooth disk about 6

in. Wide. Wrap tightly in plastic wrap

& chill for 1 hour.

6 Pierce the sweet potatoes with the tines of a fork in several places.

7 Put on a foil lined baking sheet &

bake in a 350°f oven for 1 hour, or till cooked through & soft.

8 Remove the sweet potatoes from oven when done & let cool.

9 Remove the dough disk from the fridge & let sit for 5 to 10 min. Before rolling it out. Put it on a clean, lightly

floured surface.

10 Roll out the dough right into a 14-inch round, big enough for a 9-inch pie plate. Put on dough on & in the pie dish, turn the edges under & crimp the edges. Poke the bottom of the crust a few times with tines of a fork.

11 Place right into the freezer to chill.

TOPPING

1 Melt 3 tbsp butter in a small saucepan over medium heat. Add 1/2

c. Of brown sugar & cook, stirring, till smooth, a couple of min.. The sugar should bubble up a bit.

2 Stir in 1 tbsp of heavy whipping cream. The mixture should bubble up a lot. As soon as you've mixed in the

cream, add the pecans. Mix to cover the pecans with the sugar mixture.

3 As soon as the pecans are covered with the sugar mixture, pour them over the top of the pie. Use the back of a metal spoon to spread them out in an even layer on the top of the pie.

4 Let the pie cool for a few min.

Before serving.

Bourbon chocolate pie What you need

Cups chocolate cookie crumbs

Tbsp unsalted butter, melted

Cups pumpkin puree

3/4 c. Brown sugar

1/4 c. Unsweetened cocoa powder 1 1/2 tsp pumpkin pie spice

2 eggs

1 can evaporated milk

1 tbsp bourbon

Chocolate syrup

Whipped cream

What to do

1 Heat up oven to 350 degrees.

2 Combine cookie crumbs & melted butter together in a bowl till the crumbs are moistened.

3 Press cookie crumbs right into the bottom & up the sides of a 9 in. Pie dish. Bake crust for 10 min. In preheated oven. Take away from oven to cool completely.

4 Combine remaining ingredients, excluding chocolate syrup & whipped cream, together in a bowl. Whisk till well combined. Pour right into cooled crust.

5 Bake pie in 350 degree oven for

55 - 65 min. Or till the middle is set &

a toothpick inserted in the middle comes out clean.

6 Remove pie from oven, permit to cool at room temperature for 2 hour or refrigerate till chilled next which slice, drizzle with chocolate syrup, top with whipped cream & serve.

No bake pie

What you need

1 c. Whole milk

1 c. Chocolate chips

1 8 oz. Block of cream cheese, at room temperature

1 c. Creamy peanut butter

1 c. Confectioners sugar

1 8 oz. Tub of cool whip

1 9 in. Graham cracker crust

Chopped peanuts for topping

What to do

1 Pour the whole milk right into a saucepan over medium/high heat.

2 Heat the milk till it only starts to bubble around the edges.

3 Remove the pan from the heat &

add the chocolate chips.

4 Stir till the chocolate has completely melted & the sauce is smooth.

5 Place the ganache to the side to cool.

6 In a mixing bowl mix the cream cheese, peanut butter, & confectioners sugar.

7 With a mixer, mix everything

together till smooth.

8 Add the tub of cool whip.

9 Continue to mix till the cool whip is mixing right into the dough-like filling & everything is light a fluffy.

10 Scoop the filling right into the crust.

11 Gently spread out over the entire crust.

12 Pour the ganache over the pie.

13 Add chopped peanuts.

14 Place in the freezer for 1 hour.

Caramel apple pie What you need

6-18 medjool dates, pitted &

divided

1/2 c. Walnuts

Medium apples, different

varieties

1 c. Filtered water, plus more for soaking

1/2 tsp ground cinnamon

1/4 tsp fine sea salt

What to do

1 Line the bottom of a round 8" tart pan with parchment paper; put to the side. In a food processor fitted with the s blade, blend the walnuts right into a fine meal.

2 Add 8-10 dates & process for 20-30 sec., only till the dates are blended

& combined. Press the dough right into the prepared pan, next which cover with plastic & freeze till ready to use.

3 Add the remaining 8 dates to a small bowl & cover with water; soak for 10-15 min.. Whereas the dates are soaking, prepare the apples by peeling

& coring them.

4 Cut right into 1/4" thick slices next which chop right into small chunks.

Transfer to a small bowl & cover with a damp towel.

5 When the dates have completed soaking, discard the water. Add the dates, water, cinnamon & salt to a high speed blender & blend till smooth; about 15-20 sec.. Pour over apples &

toss till the chunks are evenly covered.

6 Remove the pie crust from the freezer & pile with apple filling.

Freeze for at least 45 min. & thaw before serving.

Chocolate pie bars What you need

Cups all-purpose flour

1/4 brown sugar, packed

1/4 tsp salt

3/4 c. Cold butter, cubed

Eggs

1 1/2 c. Corn syrup

Cup sugar

Tbsp flour

Tbsp butter, melted

1 1/2 tsp vanilla extract

1/4 tsp salt

Cups chopped pecans

Ounces semi-sweet chocolate chips

What to do

1. Heat up oven to 350°. In a big bowl, mix flour, sugar & salt; cut in cold butter utilizing a pastry cutter or food processor till mixture resembles coarse crumbs.

2. Press right into a greased 9x13 in.

Baking pan. Bake 15-20 min., till edges are very light golden brown.

3. While crust is baking, beat together eggs, corn syrup, flour, sugar, salt, vanilla & melted butter. Mix in pecans.

4. Remove crust from oven & spread chocolate chips evenly over warm crust. Spread filling over chocolate chips.

5. Cover with foil & return pan to oven.

Bake for 15 min., take away foil &

bake for an additional 15-20 min. Or till bubbling, filling is set & knife inserted 1-inch from edge comes out clean. Take away from oven & let cool before serving.

6. Cool completely in pan on a wire rack. Cut right into bars.

Shepherd's pie What you need

Red onions

Thumb-sized piece of fresh ginger Cloves of garlic

Red capsicum

Olive oil

500g lamb mince

1 heaped tbsp garam masala

1 cinnamon stick

Cardamon pods ,

1 x 400g tin tomatoes

1kg potatoes

Sea salt

Freshly ground black pepper

Unsalted butter Semi-skimmed milk

100g frozen peas

What to do

1. Heat up the oven to 200°C. Peel &

finely chop the onions, ginger &

garlic, next which deseed & finely slice the capsicum. Heat 1 tbsp of olive oil in a big frying pan over a high heat. Add the mince, garam masala, cinnamon stick & cardamon pods & fry for around 5 min., or till cooked through & lightly browned, stirring regularly.

2. Remove to a bowl & put to the side, next which put the pan back on the heat. Turn the heat down to medium

& cook the onion, ginger & garlic for around 5 min., or till softened, next

which add the capsicum for a further 5 min.. Tip in the tinned tomatoes, breaking them up with a spoon as you go, next which pour in half a tin's worth of water & mix well.

Turn the heat up to high & bring to the boil, next which reduce to a low heat, mix the mince back right into the pan & simmer for 25 min., or till thickened, stirring often.

3. In the meantime , peel the potatoes, cutting any larger ones right into quarters & put in a big saucepan.

Cover with water, add a good pinch of salt & cook for 20 min., or till tender.

4. Drain in a colander & leave to steam

dry, next which return the potatoes to the empty pan. Add a knob of butter, a splash of milk, a good pinch of salt

& pepper, next which mash well.

Mix the peas through the mince, season with salt & pepper, next which take away the cinnamon stick

& transfer to an ovenproof baking dish .

5. Evenly spoon the mash over the top, smooth the surface slightly, next which use a fork to fluff it up – this will give you great texture when it's cooked. Drizzle the pie with a little olive oil & season lightly. Cook in the oven for around 30 min., or till golden & bubbling.

Lemon & yogurt pie What you need

CRUST

1/2 c. Graham cracker crumbs, about 10 crackers

Tbsp unsalted butter, melted

Tbsp sugar

FILLING

Can sweetened condensed milk

Large egg yolks

1/2 c. Fresh lemon juice

1/2 c. Plain or honey lemon greek yogurt

Tbsp grated lemon zest

What to do

CRUST

1. Heat up oven to 350°.
2. Combine graham cracker crumbs, butter, & 3 tbsp sugar in a medium bowl; mix well.
3. Press right into a 9-inch pie plate, &
bake till lightly browned, about 10
min..
4. Remove from oven, & transfer to a wire rack till completely cooled.

FILLING

1. In a big mixing bowl, beat the egg yolks till they are light yellow.

Steadily beat in sweetened
condensed milk.

2. Add lemon juice & beat till smooth.

Whisk in the greek yogurt & zest.

Pour right into cooled pie crust.

Bake 15 min.. Take away from oven,

& transfer to a wire rack till

completely cooled. Refrigerate.

Serve with whipped cream.

Tart slab pie

What you need

CRUST

7 ½ c. All-purpose flour

6 tbsp granulated sugar

1 tsp kosher salt

1 1/3 c. Unsalted butter, cold, cut right into pieces

1 1/3 c. Shortening, cold

1 1/3 c. Ice water

4 tsp distilled white vinegar

CHOCOLATE FILLING &

GLAZE

¾ c. Granulated sugar

½ c. Light corn syrup ¼ c. Water

1/8 tsp kosher salt

2 big egg whites, at room

temperature

1/4 tsp cream of tartar

1 1/2 tsp vanilla extract

1/4 c. Unsweetened cocoa powder

1/3 c. Heavy cream

2/3 c. Dark chocolate, chopped

2 tbsp granulated sugar

1 tbsp butter, cubed

A pinch kosher salt

4 graham crackers, crushed

1 egg + 1 tbsp water, lightly beaten 1/2 powdered sugar

3 tbsp cocoa powder

1/2 c. Heavy cream

What to do

Whisk together the flour, sugar, & salt in a big bowl or the bowl of your food processor. Add in the chopped pieces of cold butter & cold shortening .

Blend together with your hands or pulse with your processor till you have coarse crumbs.

Mix together the water & vinegar in a small bowl. When ready, slowly drizzle it over the dough, a tbsp or so at a time, lightly stirring the mixture with a fork or pulsing with your processor, till fully incorporated. Form the dough lightly right into 2 loose balls, wrap tightly in plastic wrap, & chill in the fridge for a minimum of 3 hours or as long as overnight.

CHOCOLATE FILLING &

GLAZE

FLUFF

1. Stir together the sugar, corn syrup, water, & salt in a small saucepan over high heat. Bring the mixture to a boil, stirring often, till the it reaches 240 degrees f. Do not let the mixture bubble over - turn the heat down.

2. Place the egg whites & cream of tartar in the bowl of a stand mixer fitted with a whisk attachment. Start whipping the egg whites to soft peaks on medium speed.

3. When the syrup reaches 240 degrees f, reduce the mixer speed to low &

slowly drizzle about 2 tbsp of syrup right into the egg whites to warm them.

4. Slowly drizzle in the remaining of the syrup, a bit at a time. Increase the speed to medium high & whip till the marshmallow fluff is stiff & glossy, about 7 solid min.. Add in the vanilla & whip 2 min. More.

5. Use the fluff straight away or refrigerate stored in an hermetic container for up to 2 weeks.

CHOCOLATE FILLING

1. In a saucepan, mix your cocoa powder, heavy cream, chocolate, sugar, butter & salt. Mix over medium-low heat continuously till everything is melted & smooth.

2. Remove from the heat & put to the side. The mixture will thicken up as it cools down.

ASSEMBLY

1. Remove your crust from the fridge to permit for easier rolling.

2. Heat up your oven to 400 degrees f.

Generously butter a 9x13-inch
baking sheet.

3. Roll out your first ball of dough.

Roll out your rectangle, next which fold it over onto itself to more easily move it over onto the baking sheet.

4. Unfold it & lightly press the pie crust

right into the bottom of the 9x13-inch baking sheet. Spread your chocolate mixture over the dough, next which spread the marshmallow mixture

over the top of that.

5. Dash 4 crushed graham crackers over the top of the marshmallow.

Roll out your sec. Pie crust & lightly put it over the top. Crimp the edges together, discarding any.

6. Use a fork to make a pattern in the top of the pie like a traditional pop-tart. Beat together your egg & water

& brush the top of the pie with it. Put the pie in the oven, then reduce the heat to 375 degrees f.

7. Bake for 50-60 min., till golden

brown & shiny on top. Take away from the oven & permit to cool

slightly. Whisk together your

powdered sugar, cocoa powder &
heavy cream.

8. Spread the glaze over the top of the pie. Permit the pie to cool completely.

Maple syrup pie What you need

CRUST

1 1/4 c. Unbleached white or spelt flour

1 stick cold butter

1/4 tsp. Salt

About 3 to 5 tbsp. Ice water

FILLING

1 1/2 c. Pure maple syrup

6 tbsp. Butter

1/2 c. Whipping cream

1 tbsp unbleached white flour

1/4 tsp salt

2 eggs

What to do

1. Cube the cold butter right into small pieces & next which incorporate it right into the flour & salt, utilizing a pastry blender or a food processor, till it is the size of tiny peas.

2. Add the ice cold water, a tbsp at a time & mix till the dough comes right into a ball. Be careful not over-handle the dough which will result in a tough pie crust.

3. Flatten the ball of dough right into a disc, wrap in parchment paper or plastic & let it rest in the fridge for about an hour.

4. In a heavy saucepan over medium

heat, bring the maple syrup only to a boil. Cook the maple syrup at a gentle bubble, reducing the heat if necessary, for 5 min..

5. Remove the saucepan from the heat

& mix in the butter till melted. Add the cream & stir. Transfer about 1/2cup of the mixture to a small bowl; whisk in the flour & salt & next which whisk this back right into the mixture in the saucepan. Beat the eggs in a small bowl & next which whisk them right into the mixture in the saucepan. Mix together briefly, till the consistency is smooth & even.

6. Roll out the pie dough & put it in a 9-inch pie plate.

7. Pour the warm filling right into the pie shell. Bake it in a preheated 350of oven, on a rack positioned in the middle of the oven, for about 50

to 60 min. Or till the centre is golden brown & bubbly, & relatively firm when lightly jiggled back & forth.

8. Cool completely before slicing.

Dark chocolate pie What you need

3 c. Melted butter

3 c. Packed brown sugar

1 tbsp flour

3 c. Corn syrup

1 tsp vanilla

2 eggs, beaten

2 c. Pecans

2 c. Dark chocolate chips

1 package 9x13 dark chocolate

brownie mix + ingredients listed on back of box

3 c. Dark chocolate sauce, divided 2 frozen deep dish pie shells

16 oz. Whipped topping 8 oz. Dark chocolate bar, cut right into shavings

What to do

1. Heat up oven to 350 degrees.
2. In a medium bowl, whisk together brown sugar & vanilla.
3. Add corn syrup & vanilla & whisk together till combined.
4. Whisk in melted butter till butter is no longer visible & mixture is fully combined.
5. Whisk in eggs till combined.
6. Stir in pecans & put to the side.
7. In a separate bowl, prepare brownie batter as instructed by package instructions & mix in 1 c. Dark chocolate sauce.
8. Spread an even layer of 1 c.

Chocolate chips on the bottom of each pie shell.

9. Pour half of brownie batter over chocolate chips in each pie shell.

10. Pour half of pecan mixture over brownie batter over brownie batter in each pie shell.

11. Bake pies for 40-45 min..

12. Let pies cool completely before storing in fridge.

13. Before serving, drizzle 1 c. Dark chocolate sauce over each pie.

14. Serve each slice with whipped topping & dark chocolate shavings.

Peanut butter pie What you need

CRUST

25 whole oreos

4 tbsp butter, melted

FILLING

1 c. Creamy peanut butter

1 package softened cream cheese 1-1/4 c. Powdered sugar

1 package cool whip, thawed

What to do

CRUST

1. Crush the oreos till they're fine crumbs.

2. Pour melted butter over the top &

mix with a fork to combine. Press right into pie pan & bake at 350 degrees for 5 to 7 min., or till set.

3. Remove from oven & permit to cool completely.

FILLING

1. Beat the peanut butter with the cream cheese till smooth. Add powdered sugar & beat till smooth.

2. Add in the thawed cool whip & beat mixture till smooth, scraping the

sides as needed.

3. Pour filling right into crust, evening out the top with a knife or spatula.

Chill for at least an hour before serving.

Strawberries pie What you need

1 c. Semi-sweet chocolate chips 3 tsp shortening

1 oreo pie crust

1 8-oz block cream cheese, softened 1 c. Sugar

1 c. Sour cream

1 tsp vanilla

1 tub cool whip

2 c. Fresh strawberries, halved

What to do

1. Combine chocolate chips & shortening & melt in the microwave.
2. Stir till well combined & next which pour about 3 of the mixture right into the bottom of the crust & refrigerate till firm.
3. Beat the cream cheese, sugar, sour cream & vanilla till smooth.
4. Fold in the cool whip.
5. Pour the mixture right into the crust & refrigerate overnight.
6. Arrange the strawberries on top of the pie. Microwave the remaining chocolate & drizzle over the top.

Vegan chocolate pie What you need

CRUST

1.5 c. Raw walnuts

1/3 c. Unsweetened cocoa or cacao powder

1 heaping c. Pitted dates, soaked for 10 min. In warm water & drained FILLING

12 oz. Silken tofu, drained, patted dry

1 3/4 c. Dairy-free semisweet

chocolate chips

1/2 c. Light or full fat coconut milk

What to do

1. Prepare the crust by pulsing walnuts

& cocoa powder in a food processor till it reaches a fine meal. Take away

& put to the side.

2. Place soaked dates in the food processor & process till small bits remain & it's sticky. Add back in the walnut-cocoa meal & process till well combined.

3. Transfer to a glass pie pan lightly oiled with coconut oil. Alternatively, put parchment in the bottom for easy removal. Put a piece of plastic wrap over the crumbs & press with your hands to form a uniform crust that

goes up the sides. Pop in the freezer to set.

4. Melt the chocolate chips over a double boiler or in the microwave in 30 sec. increments. When melted, work quickly to add to a blender along with the tofu & coconut milk.

Blend till smooth, about 1 min., scraping down the sides as needed.

5. Pour over crust & smooth. Cover &

freeze till set. Alternatively, refrigerate for at least 2 hours or till pretty firm. For easiest serving &

longer storage, freeze.

6. Serve & top with coconut whipped cream. Will keep in the fridge for several days, though best when fresh.

Freeze for up to a few weeks, covered well.

Chocolate mousse pie What you need

350 grams oreo biscuits

115 grams unsalted butter

600 ml thickened or heavy cream 200 grams good quality dark

chocolate

100 grams m&m's

100 grams kit kat's

What to do

1. Crush your oreos till they resemble fine crumbs utilizing a food processor.

2. Melt your butter in the microwave, stirring in-between 10 sec. Bursts &

pour over your oreo biscuit crumbs.

Mix till all the crumbs are nice &

wet & next which pour them right into your pie plate. Use the back of a spoon or your fingers to lightly press the crumbs right into the bottom &

sides of your pie plate. Pop right into the fridge.

3. Next chop your dark chocolate right into small chunks & put right into a

bowl.

4. Heat 1 c. Of your cream in a small saucepan on a medium-low heat till it is warm, next which pour over your dark chocolate & leave it for about 2-3 min..

5. Whisk your dark chocolate mixture till it is smooth. Leave it to cool for a few min..

6. In the meantime start whipping the remaining 1 & 1/2 c. Of cream till it resembles stiff peaks.

7. Fold your whipped cream right into your chocolate mixture very lightly till fully incorporated. Pour the mousse over your oreo biscuit base.

Refrigerate for 3-4 hours or till

mousse is set before serving, scatter over m&m's & kit kats.

Coconut & lime pie What you need

CRUST

1 c. Unsalted pistachios

2 tbsp agave nectar

Pinch of salt

FILLING

1 can coconut milk , chilled
overnight.

1 avocado

1 c. + 2 tbsp agave nectar

1/3 c. Fresh lime juice

1 tsp coconut extract

Zest of 1lime

TOPPING

1 can coconut milk , chilled

overnight

1/3 c. Powdered sugar

What to do

1. Lightly spray four small tart pans.
2. Mix the crust ingredients together in a food processor till pistachios are ground up & hold together.
3. Divide evenly between the four tart pans or muffin tins. Press crust right into the bottom of the pans & put to the side.

FILLING

1. In a food processor mix the filling ingredients.
2. Mix ingredients till well combined.

Scoop batter right into the tart shells filling just about to the top & put in

freezer.

TOPPING

1. Use your sec. Can of coconut milk again only spooning out only the solid cream. Whisk together with powdered sugar till it resembles whipped cream.
2. Pull cream pies out of the freezer & create a smooth top with coconut whipped cream.

3. Place back in freezer & permit pie to set up.
4. When ready to serve take away from the freezer, take away from tart pans
& permit pies 15-20 min. Before eating.

Strawberry pie What you need

CRUST

2 1/2 c. All-purpose flour, divided 1 tsp table salt

12 tbsp cold unsalted butter, cut right into 1/4-inch slices

1/2 c. Cold vegetable shortening, cut right into 4 pieces

1/4 c. Cold vodka

1/4 c. Cold water

1 egg lightly beaten with 1 tsp water for egg wash

FILLING

6 c. Frozen whole strawberries

1 granny smith apple, peeled &

grated on big holes of box grater 3 tbsp sugar

2 tbsp quick-cooking tapioca, ground in a spice or coffee grinder

Pinch table salt

2 tbsp unsalted butter, cut right into 1/4-inch pieces

GLAZE

1 c. Powdered sugar

1/4 tsp almond extract

2 tbsp milk

Dashes

What to do

CRUST

1. Pulse 1 1/2 c. Of flour & salt together to combine.
2. Add the butter & shortening & pulse for 15 sec. Till mixture starts clumping. Add the last c. Of flour & pulse 4-6 times till the mass of dough is broken up.
3. Pour the mixture out right into a big bowl & dash in the water & vodka.

Fold till combined & separate the mixture evenly onto two sheets of plastic wrap. Form each right into a disc, wrap, & chill overnight.

FILLING

1. Heat up the oven to 400 degrees f, adjust the oven rack to the lowest position, & put a baking sheet on the rack to heat up along with the oven.
2. Cook 3 c. Frozen whole strawberries in a medium saucepan over medium heat, stirring frequently, till many of the berries have broken down & the mixture is thickened & reduced to 1

1/2 cups, about 12-15 min..

3. Let cool slightly. Put the grated apple in a clean kitchen towel & wring dry.

Transfer the apple to big bowl & add the cooked berries, the remaining 3

c. Of uncooked berries, sugar, tapioca, & salt; toss to combine.

BAKE

1. Roll out one disk of pie dough on a floured surface till it's about 2 in.

Larger than your pie plate or skillet all around.

2. Use your rolling pin to help you drape the dough right into your pie plate or skillet, letting the excess dough hang over. Pour strawberry mixture right into the crust & scatter the 2 tbsp of butter pieces over it.

3. Roll out the sec. Disk of dough &

drape it over the top of the pie. Trim excess dough to about 1/2 in. All around & fold the top crust under the bottom crust. Crimp the edges. Cut a vent in the top crust & brush all over with the egg wash.

4. Place the pie on the heated baking sheet & bake 30 min.. Reduce oven temperature to 350 degrees &

continue to bake till juices bubble &

crust is deep golden brown, 30 to 40

min. Longer.

5. Transfer the pie to a wire rack &

cool to room temperature, at least 4

hours. Whisk together the glaze ingredients & drizzle it lightly over the pie. Add dashes. Cut right into wedges & serve.

Lemon curd & berries pie What you need

CRUST

2 c. Of flour plus more

1/2 c. Of powdered sugar

4 oz. Of cold unsalted butter cut right into small pieces

1 whole egg

3/4 tsp. Of vanilla

4 to 6 oz. Of ice cold water

LEMON CURD

4 eggs

4 egg yolks

Zest of 1 whole lemon

1/2 c. Of lemon juice

1/2 c. Of sugar 1 to 1 1/2 sticks of cold unsalted butter cut right into small pieces 3 c. Of assorted fresh berries

What to do

LEMON CURD

1. In a big metal bowl add in the eggs, lemon zest, lemon juice & sugar &

whisk it over a pot of simmering water.

2. Whisk it till it becomes very thick to make a curd.

3. Once it is thick take away it from the heat & whisk in the cold butter. Pour the curd from the metal bowl right into an additional container & put it right into the fridge overnight.

CRUST

1. In a food processor add in the flour, sugar, vanilla & butter & pulse a few

times till the butter is the size of rice.

2. Add in the egg & pulse whereas slowly drizzling in the water till only combined.

3. After it's combined roll out the dough on a flour dusted surface till it is about an eighth of an in. Thick & put it over a standard pie pan & dock it utilizing a knife or fork.

4. Cut out a circle round from parchment paper & put it on the dough followed up with 2 c. Of dry beans.

5. Put the pan in the oven on 375 f for 20 to 25 min.. Cool completely.

ASSEMBLE

1. Pour the curd right into the pie shell

& top off with fresh berries.

2. Chill together completely before slicing & serving.

Blackcurrant pie What you need

CRUST

210 g flour

200 g ground hazelnuts

100 g powdered sugar

100 g granulated brown sugar

110 g soft refined coconut oil 60 ml vegetable oil

1/2 tsp ground vanilla

1/2 tsp salt

TOPPING

450 g blackcurrant jam

2 tsp dried lavender buds

What to do

CRUST

1. Combine all ingredients apart from the oils in a bowl.
2. Add coconut & vegetable oil &
knead till a crumbly dough forms.
3. Reserve 1/4 of the dough for the topping & form the remaining dough right into a disk.
4. Wrap in foil & put in the fridge for 30 min..
5. Heat up oven to 200°C . Grease a round pie or tart pan with a diameter of 28 cm .
6. Roll the dough out between two sheets of plastic foil & press right

into the bottom & the edges of the pan.

FILLING

1. Combine jam & lavender buds.
2. Pour right into the crust & form the reserved dough right into big crumbs.
3. Distribute on top of the cake.
4. Bake for 35 min. & let cool completely before removing from the pan.

Cheese pie

What you need

8 piece dough

300 g feta cheese

200 g mizythra

2 tbsp olive oil

2 eggs

Olive oil for brushing

Salt

Pepper to taste

What to do

1. Heat up oven to 170 c. Lightly oil a square baking pan.
2. In a medium bowl, mix together 2

1/2 c. olive oil, eggs, feta cheese, mizythra, a pinch of salt & pepper.

3. Lay 1 sheet of phyllo dough in prepared baking pan, & brush lightly with olive oil.

4. Lay an additional sheet of phyllo dough on top, brush with olive oil, &

repeat process with two more sheets of phyllo. The sheets will overlap the pan.

5. Spread cheese mixture right into pan

& fold overhanging dough over

filling. Brush with oil, next which layer remaining 4 sheets of phyllo dough, brushing each with oil. Tuck overhanging dough right into pan to seal filling.

6. Bake in the preheated oven for 30 to 40 min., till golden brown. Cut right into squares & serve whereas hot.

Cranberry pie

What you need

CRUST

1 c. Very cold water

2 c. Flour

1 1/2 tsp sugar

1 tsp salt

1/2 c. Butter-flavored shortening 6 tbsp salted butter

1/2 egg, beaten

PIE

4 eggs

2 c. Granulated sugar

3 tbsp cornstarch

1/2 tsp salt

1/2 c. Flour, spooned & leveled 3 c. Raw cranberries

2 tbsp cold butter, cut right into pieces

Water, for brushing

Coarse sugar, for sprinkling

Sugared cranberries, for garnish

What to do

CRUST

1. Measure out 1/4 c. Water right into a glass measuring c. & stick it in the freezer.
2. In a big bowl, whisk together flour, sugar, & salt.
3. Use a pastry cutter or fork to cut in the shortening & 6 tbsp butter. Cut till it looks like coarse crumbs.
4. In a small bowl beat one egg. Pour out half.
5. Add the half beaten egg to the cold water that you put in the freezer. Beat it together, next which add it to the butter/flour mixture. Mix till it is

only coming together, next which use your hands to knead it when or twice divide the dough in half.

6. Generously dash flour onto a sheet of parchment paper. Roll the dough with a rolling pin right into a circle, utilizing as much flour as you need so that it doesn't stick.

7. Invert the parchment paper onto a deep 9-inch pie pan & lightly peel off the paper. Arrange the pie crust &

trim edges as necessary.

8. Repeat with the remaining dough, up till the invert step.

PIE

1. Heat up the oven to 400 f.

2. In a stand mixer or big bowl, beat

eggs on medium speed for about 2 or 3 min., till they are a light yellow color.

3. Add the sugar & beat on medium for one more min..

4. Add the cornstarch & mix

thoroughly, scraping sides.

5. Add the salt & flour, & beat well.

6. Stir in the cranberries with a rubber spatula.

7. Pour right into the prepared pie crust. Dash the 2 tbsp cut butter evenly over the mixture.

8. Transfer the top crust over the pie &

seal the edges.

9. Brush the top crust with water & dash with about a tbsp of coarse sugar.
10. Use a sharp knife to vent the pie.
11. Cover the pie completely with foil that has been sprayed with nonstick spray.
12. Bake on a cookie sheet in the preheated oven for 45min..
13. Uncover the pie & continue to bake for about an additional 15-17 min., or till the crust is firm & golden in the center.
14. Remove from the oven & let stand till room temperature, several hours or preferably overnight.
15. Garnish with sparkling sugared cranberries & vanilla ice cream.

Blueberry & lemon pie What you need

CRUST

150 g flour

30 g caster sugar

100 g butter, not completely cold 1 egg yolk

1 tbsp water

1 tsp vanilla extract

CREAM

66 g egg yolks

55 g caster sugar

1 vanilla bean

42 g plain flour or custard powder 275 g whole milk

15 g butter

Grated zest of 1 lemon

1 leaf gelatin

150 ml heavy cream, whipped to

medium peaks

250 g blueberries & some meringues to assemble the pie.

What to do

CRUST

1. Sieve the flour & mix in the sugar.

Utilizing your fingertips, rub in the butter till the mixture resembles breadcrumbs.

2. Add the yolk, water & vanilla. Use your fingertips & mix together to make a smooth dough. Turn the

pastry out on a lightly floured surface

& gather right into a ball, without kneading. Cover with clingfilm &

chill for at least 30 min.

3. Heat up oven to 180°C . Roll out the pastry on a lightly floured surface about 3 mm thick & line a 20 cm tart

tin. Prick the base of the pastry case with a fork & chill for 15 min.

4. Place a big piece of baking paper over the base & sides of the pastry.

Fill the case with baking beans. Bake for 10-15 min, or till the case is only set, next which take away the paper

& beans & cook empty for a further 10 min or till done.

CREAM

1. Put the yolks in a bowl. Scrape the seeds from the vanilla bean & add them to the yolks together with the caster sugar & with an electric mixer whisk on medium speed till the

mixture is pale yellow & thick.

2. When the whisk is lifted the mixture should form a slowly dissolving ribbon.

3. Add the flour or the custard powder & mix together for about 30 sec..

Scrape down the sides & bottom of the bowl, add the milk & mix again.

4. Pour the mixture right into a big enough saucepan, set over medium heat, & mix lightly till it starts to thicken. Swap to a whisk & whisk as the cream comes to a simmer. When you see bubbles break, cook for about 5 more min. Whisking

continuously till the pastry cream has thickened.

5. Pour the pastry cream through a strainer, pressing the cream lightly

through. Whisk in the lemon zest &

next which whisk in the butter.

6. Press a piece of plastic wrap against the surface to prevent a skin from forming & leave to cool. Next which refrigerate for at least 1 hour before proceeding.

CREATING LEMON CREAM

1. Place the gelatin in a bowl of cold water for 5 min..

2. Transfer one-fourth of the cream in a small saucepan & over low heat

lightly heat up the pastry cream.

3. Remove from heat, take away the gelatin from the water & add to the pan. Lightly mix to loosen the pastry cream & dissolve the gelatin.

4. Transfer the remaining pastry cream to the bowl of a stand mixer fitted with the paddle attachment & mix till smooth.

5. Add the warm pastry cream to the bowl with the remaining of the pastry cream & mix till smooth. Take away the bowl from the mixer & fold in the whipped cream.

6. Press a piece of plastic wrap against the surface & put the cream mixture in the fridge for about 4 hours to firm up.

ASSEMBLE

1. Transfer the pastry cream to a bowl

& mix lightly till it has a creamy consistency.

2. Fill the pastry crust with the diplomat cream & top with fresh blueberries.

3. Gently warm the blueberry preserve or jam & drizzle over the fresh blueberries. Crumble some

meringues & dash over the pie &

finish off with a dust of icing sugar.

Smack pie

What you need

PIE

1/4 c. Unsalted butter, melted

1 tbsp. Light brown sugar, packed 1/4 tsp. Kosher salt

Confectioners' sugar for dusting OAT COOKIE

1/2 c. Unsalted butter, softened 1/3 c. Light brown sugar, packed 3
tbsp. White sugar, granulated 1 big egg yolk

1/2 c. All-purpose flour

1 c. Old-fashioned rolled oats

1/8 tsp. Baking powder

Pinch baking soda 1/2 tsp. Kosher salt

PIE FILLING

1 c. Unsalted butter, melted

1 1/2 c. White sugar, granulated 3/4 c. Light brown sugar, packed 1
1/2 tsp. Kosher salt

1/4 c. Corn powder

1/4 c. Milk powder

3/4 c. Heavy cream

1/2 tsp. Vanilla extract

8 big egg yolks

What to do

OAT COOKIE

1. Heat up the oven to 350°. In a stand mixer with a paddle attachment, cream butter & sugars on medium-high for 2 to 3 min. Till fluffy & pale yellow in color.

2. Scrape down the sides of the mixing bowl with a spatula. On a lower speed, add the egg to incorporate.

Increase the speed back up to a medium-high for 1 to 2 min. Till the sugar granules fully dissolve & the mixture is a pale white color.

3. On a lower speed, add the flour,

oats, baking powder, baking soda, &

salt. Mix 60-75 sec. Till your dough comes together & all remnants of dry ingredients have incorporated.

4. Scrape down the sides of the mixing bowl with a spatula.

5. Pam spray & line a quarter sheet pan with parchment or a silpat. Plop the oat cookie dough in the middle of the pan & with a spatula, spread it out till it is 1/4" thick. Bake the oat cookie for 15 min.. Cool completely before utilizing in the crack pie recipe.

PIE FILLING

1. Mix the dry ingredients for the filling utilizing a stand mixer with a paddle

attachment on low speed.

2. Add the melted butter to the mixer &

paddle till all the dry ingredients are moist. Add the heavy cream &

vanilla & mix till the white from the cream has completely disappeared right into the mixture.

3. Scrape down the sides of the bowl with a spatula. Add the egg yolks to the mixer, paddling them in to the mixture only to combine. Use the filling straight away.

ASSEMBLE

1. Heat up the oven to 350°. Put the oat cookie, brown sugar & salt in the food processor & pulse it on & off till the cookie is broken down right

into a wet sand.

2. Transfer the cookie crumbs to a bowl and, with your hands, knead the butter & ground cookie mixture till the contents of the bowl are moist enough to knead right into a ball.

Divide the oat crust evenly over 2-10 pie tins.

3. Using your fingers & the palm of your hand, press the oat cookie crust firmly right into both 10-inch pie shells. Ensure the bottom & the walls of the pie shells are evenly covered.

4. Use the pie shells straight away or, wrapped well in plastic, store the pie shells at room temperature.

5. Place both pie shells on a sheet pan.

Divide the crack pie filling evenly over both crusts & bake at 350° for 15 min..

6. At 15 min., open the oven door &

reduce the baking temperature to 325°. Depending on your oven this will take 5-10 min.. When the oven temperature reads 325°, close the door & finish baking the pies for 5

min.. Next 5 min., the pies should still be jiggly in the center, but not in the outer middle circle.

7. Gently take away the baked pies from the oven & transfer to a rack to cool at room temperature.

8. Finish with a dusting of

confectioners' sugar.

Sweet potato pie What you need

Large sweet potatoes

CRUST

Ounces cold, unsalted butter

21 c. All-purpose flour

1 tbsp sugar

Tsp salt

1 c. Ice water

1 tbsp lemon juice or red wine

vinegar

FILLING

1/3 c. Each granulated & brown

sugar

Large eggs

1 tsp each cinnamon & ginger

1/2 tsp each cloves & allspice

Pinch salt

1/2 c. Heavy cream

Whipped cream

1 c. Heavy cream

Tb maple sugar

What to do

Heat up oven to 350 & line a baking sheet with foil. Spray sheet with nonstick cooking spray or oil it lightly.

Cut sweet potatoes in half & put cut-side down on the baking sheet.

Roast the sweet potatoes in the oven till soft, 45 min. To an hour. When cool enough to handle, scoop the flesh from the skins & put it a bowl.

Mash the sweet potato flesh by hand, or puree in a food processor for a smoother result. Put to the side.

CRUST

13 Cut the butter right into small cubes

& put in the freezer.

14 Combine the flour, sugar & salt in the bowl of a food processor & pulse a few times to mix. Add the chilled butter to the dry ingredients & process till the mixture resembles coarse meal.

15 Combine the lemon juice or vinegar & ice water & add six tbsp of the mixture to the ingredients in the food processor.

16 Pulse several times till combined.

Pinch a bit of the dough & if it holds together, you do not need to add more liquid. If it is still dry, add more of the liquid, one-half tbsp at a time.

17 Remove the dough to a bowl or a well-floured board.

18 Knead the dough till it forms a ball.

Divide the dough right into two &

wrap each half well in plastic wrap.

Put half the dough in the fridge to relax for at least a half-hour. Reserve the other half for an additional use.

19 Prior to rolling out the dough, strike it with your rolling pin to flatten.

This will soften it further.

20 Turn the oven up to 375 & grease the bottom & sides of a 8-inch pie plate.

21 Dust a pastry board or mat & your rolling pin with flour.

22 Roll the dough out, rotating it &

turning it frequently & adding more flour as necessary to keep it from

sticking, till it is the size of your pie plate & between 1 & ½ of an in.

Thick.

23 Prudently middle the pie dough in the plate & press it right into the bottom & sides. Trim or fold over any excess dough around the edges & make a pretty crimped crust by pinching with your fingers.

24 Place the crust in the fridge till ready to use.

FILLING

7 In a standing mixer, mix two c.

Mashed potato puree, sugars, eggs & spices. Whisk till combined.

8 Add cream & whisk again.

9 Pour filling right into chilled pie crust. Bake for 45 min. Till set.

10 Cool on a wire rack. Cool completely before cutting.

11 To make whipped cream, add cream to the bowl of a standing mixer

& beat at high speed. Steadily add maple sugar. Beat till cream forms stiff peaks.

12 Serve each slice with a dollop of whipped cream.

Lime pie mousse What you need

1 recipe graham cracker crust

1 c. Chilled juice blend

1 tsp powdered gelatin

1 1 c. Heavy cream, whipped to stiff peaks

1 recipe key lime curd, chilled Silicone ice cube molds

What to do

13 Heat up the oven to 375 degrees.

Put three silicon molds on a baking sheet.

14 Place half of the graham cracker crust mixture in an 8×8 baking dish &

press down right into the dish till smooth.

15 Divide the remaining graham cracker crust mixture between the silicon molds, pressing the crumbs firmly down right into each square.

Bake the sheet of molds & the 8×8

baking dish in the preheated oven for 10-12 min. Or till the sides are golden brown. Take away from the oven & let

cool completely.

16 Crumble up the 8×8 pan on graham cracker crust & put to the side.

17 Pour the 1 c. Chilled juice blend right into a small bowl.

18 Dash the powdered gelatin over the juice & permit to soak for 5 min..

19 Scoop about 1 c. Of the lime curd right into a microwave safe bowl.

Microwave for 30 sec..

20 Microwave the gelatin mixture for 10 sec.. Pour right into the bowl of warm lime curd & mix together

quickly with a rubber spatula.

21 Pour the gelatin mixture right into the remaining bowl of lime curd &

quickly mix together. Pour the mixture

over the whipped cream in a big mixing bowl. Lightly but quickly fold the curd right into the whipped cream.

22 Spoon the mousse right into the silicone molds over the baked graham cracker crust.

23 Dash the crumbled graham cracker over the mousse in each mold.

Refrigerate for 4-5 hours or till mousse is firm.

24 To remove, pull at the sides of the silicone molds till they pull away from the mousse press the bottoms of the molds up to pop out each lime pie bite.

Keep refrigerated.

Chicken & ham pie What you need

PASTRY

300g/10.5 oz ready rolled shortcrust pastry

1 c. Of dried beans

FILLING

Chicken breasts, cut right into small chunks

Carrots, peeled & chopped right into chunks

Medium sized potatoes, peeled &

chopped right into small chunks Good pinch of salt & pepper

Sprigs of thyme or 1 tsp dried thyme

850ml/30fl oz/3.5cups chicken stock Slices thick cut ham, shredded

50g/3.5tbsp butter

1 big onion, peeled & finely

chopped

50g/6tbsp plain/all purpose flour 300ml//1.25 c. Milk

Juice of 1 lemon

TOPPING

100g grated cheddar cheese

50g panko

1 tsp black pepper

Sliced thick cut ham shredded

A few sprigs of fresh thyme

What to do

5 Heat up the oven to 200c/400f.

Unroll the pastry & line a 24cm pie tin with the pastry. Cut off any excess pastry & pinch the edges to make a bit of a pattern on the crust.

6 Use a fork to make holes all over the pastry in the base of the dish.

7 Cover the pastry with baking parchment, next which pour a c. Of dried beans on.

8 Place in the oven for 10 min., next which prudently pour out & discard the baking beans. Take away the baking parchment, & put the pastry back in the oven for an additional 5 min.. Next

which take out of the oven & put to one side.

FILLING

11 Add the chicken, carrots, potatoes, salt, pepper, thyme & stock to a big saucepan.

12 Bring to the boil & permit to simmer for 15 min. & next which turn off the heat & mix in the shredded ham.

13 Take an additional big sauce pan

& add in the butter & onions. Heat on medium & cook the onion for about 5-6 min. Till soft.

14 Add in the flour & mix it right into the onions & butter utilizing a balloon whisk. It should form right into a creamy paste.

15 Allow the roux to cook for a min.

Whilst stirring with your whisk, next which add in a ladle of the stock from the chicken broth.

16 Use the whisk to mix the broth right into the mixture. Repeat this till you have ladled out most of the stock from the chicken pan. Pour in the milk. Heat through whilst stirring with the whisk.

17 Once the sauce is just about at boiling add in the chicken, ham & greens. Bring back to just about boiling & add in half the lemon juice. Give it a mix & taste. Add the remaining of the lemon juice if needed. Season with salt & pepper.

18 Spoon the mixture right into the prepared pastry till approximately 1cm from the top .

19 Mix the cheddar, panko & black pepper. Dash on top of the chicken mixture, next which dash on the shredded ham.

20 Place back in the oven for 15-20

min. Till the the top is golden brown &

the cheese melted. Take out of the oven

& decorate with a few sprigs of fresh thyme, next which serve with green veg.

Smoeres pie

What you need

22 graham crackers,crushed

Tbsp butter, melted

1 tbsp sugar

3.9 oz packages instant chocolate pudding

31 c. Whole milk

Cups mini marshmallows

1 chocolate bar

Additional graham cracker crumbs, for garnish

What to do

10 Crush graham crackers.

11 Mix graham cracker crumbs with sugar & melted butter. Press right into a 9" pie pan.

12 Refrigerate crust for 30 min. Or till set.

13 In a big bowl, mix milk & pudding mix together till completely combined.

Put in the fridge for 10-15 min. Or till set.

14 Spread pudding evenly right into graham cracker crust & refrigerate for 30 min..

15 Top pie with mini marshmallows &
some crushed graham cracker crumbs.

16 Brown marshmallows under the broiler for 1-2 min..

17 Garnish with small pieces of the chocolate bar.

18 Store in the fridge.

Potato & pecan pie What you need

CRUST

1 1/4 c. All purpose flour

1 tbsp sugar

1/2 tsp salt

Tbsp cold butter, cut right into 1/2-inch cubes

Tbsp ice water

FILLING

Eggs

Pounds sweet potatoes

Tbsp melted butter

1/4 c. Brown sugar

2 tbsp granulated white sugar

1 tsp ground cinnamon 1/2 tsp ground nutmeg

1/8 tsp ground ginger

1 1/2 tsp vanilla extract

1 tbsp bourbon whisky

Ounces sweetened condensed milk TOPPING

Tbsp butter

1/2 c. Brown sugar

1 tbsp heavy whipping cream

1 c. Pecans , half of them roughly chopped, the other half whole

What to do

12 Make the pie dough at least an hour in advance of making the pie.

13 Put the flour, sugar, & salt in a food processor & pulse a couple of times to blend.

14 Add half of the butter & pulse several times. Add the remaining of the butter & pulse several more times, till the butter pieces are not bigger than the size of a pea.

15 Add 2 tbsp of ice water & pulse a couple of times. Add an additional tbsp, & maybe only a tsp more if needed, & pulse, only enough so that the dough holds together when you

pinch it with your fingers.

16 Empty the food processor bowl onto a clean surface & gather the dough right into your hands & form a ball. Flatten to a smooth disk about 6

in. Wide. Wrap tightly in plastic wrap

& chill for 1 hour.

17 Pierce the sweet potatoes with the tines of a fork in several places.

18 Put on a foil lined baking sheet &

bake in a 350°f oven for 1 hour, or till cooked through & soft.

19 Remove the sweet potatoes from oven when done & let cool.

20 Remove the dough disk from the fridge & let sit for 5 to 10 min. Before rolling it out. Put it on a clean, lightly

floured surface.

21 Roll out the dough right into a 14-inch round, big enough for a 9-inch pie plate. Put on dough on & in the pie dish, turn the edges under & crimp the edges. Poke the bottom of the crust a few times with tines of a fork.

22 Place right into the freezer to chill.

TOPPING

5 Melt 3 tbsp butter in a small saucepan over medium heat. Add 1/2 c. Of brown sugar & cook, stirring, till smooth, a couple of min.. The sugar should bubble up a bit.

6 Stir in 1 tbsp of heavy whipping cream. The mixture should bubble up a lot. As soon as you've mixed in the cream, add the pecans. Mix to cover the pecans with the sugar mixture.

7 As soon as the pecans are covered with the sugar mixture, pour them over the top of the pie. Use the back of a metal spoon to spread them out in an even layer on the top of the pie.

8 Let the pie cool for a few min.

Before serving.

Bourbon chocolate pie What you need

Cups chocolate cookie crumbs

Tbsp unsalted butter, melted

Cups pumpkin puree

3/4 c. Brown sugar

1/4 c. Unsweetened cocoa powder 1 1/2 tsp pumpkin pie spice

2 eggs

1 can evaporated milk

1 tbsp bourbon

Chocolate syrup

Whipped cream

What to do

7 Heat up oven to 350 degrees.

8 Combine cookie crumbs & melted butter together in a bowl till the crumbs are moistened.

9 Press cookie crumbs right into the bottom & up the sides of a 9 in. Pie dish. Bake crust for 10 min. In preheated oven. Take away from oven to cool completely.

10 Combine remaining ingredients, excluding chocolate syrup & whipped cream, together in a bowl. Whisk till well combined. Pour right into cooled crust.

11 Bake pie in 350 degree oven for 55

- 65 min. Or till the middle is set & a toothpick inserted in the middle comes out clean.

12 Remove pie from oven, permit to cool at room temperature for 2 hour or refrigerate till chilled next which slice, drizzle with chocolate syrup, top with whipped cream & serve.

No bake pie

What you need

1 c. Whole milk

1 c. Chocolate chips

1 8 oz. Block of cream cheese, at room temperature

1 c. Creamy peanut butter

1 c. Confectioners sugar

1 8 oz. Tub of cool whip

1 9 in. Graham cracker crust

Chopped peanuts for topping

What to do

15 Pour the whole milk right into a saucepan over medium/high heat.

16 Heat the milk till it only starts to bubble around the edges.

17 Remove the pan from the heat &

add the chocolate chips.

18 Stir till the chocolate has completely melted & the sauce is smooth.

19 Place the ganache to the side to cool.

20 In a mixing bowl mix the cream cheese, peanut butter, & confectioners sugar.

21 With a mixer, mix everything

together till smooth.

22 Add the tub of cool whip.

23 Continue to mix till the cool whip is mixing right into the dough-like filling & everything is light a fluffy.

24 Scoop the filling right into the crust.

25 Gently spread out over the entire crust.

26 Pour the ganache over the pie.

27 Add chopped peanuts.

28 Place in the freezer for 1 hour.

Caramel apple pie What you need

6-18 medjool dates, pitted &

divided

1/2 c. Walnuts

Medium apples, different

varieties

1 c. Filtered water, plus more for soaking

1/2 tsp ground cinnamon

1/4 tsp fine sea salt

What to do

7 Line the bottom of a round 8" tart pan with parchment paper; put to the side. In a food processor fitted with the s blade, blend the walnuts right into a fine meal.

8 Add 8-10 dates & process for 20-30 sec., only till the dates are blended

& combined. Press the dough right into the prepared pan, next which cover with plastic & freeze till ready to use.

9 Add the remaining 8 dates to a small bowl & cover with water; soak for 10-15 min.. Whereas the dates are soaking, prepare the apples by peeling

& coring them.

10 Cut right into 1/4" thick slices next which chop right into small chunks.

Transfer to a small bowl & cover with a damp towel.

11 When the dates have completed soaking, discard the water. Add the dates, water, cinnamon & salt to a high speed blender & blend till smooth; about 15-20 sec.. Pour over apples &

toss till the chunks are evenly covered.

12 Remove the pie crust from the freezer & pile with apple filling.

Freeze for at least 45 min. & thaw before serving.

Chocolate pie bars What you need

Cups all-purpose flour

1/4 brown sugar, packed

1/4 tsp salt

3/4 c. Cold butter, cubed

Eggs

1 1/2 c. Corn syrup

Cup sugar

Tbsp flour

Tbsp butter, melted

1 1/2 tsp vanilla extract

1/4 tsp salt

Cups chopped pecans

Ounces semi-sweet chocolate chips

What to do

7. Heat up oven to 350°. In a big bowl, mix flour, sugar & salt; cut in cold butter utilizing a pastry cutter or food processor till mixture resembles coarse crumbs.

8. Press right into a greased 9x13 in.

Baking pan. Bake 15-20 min., till edges are very light golden brown.

9. While crust is baking, beat together eggs, corn syrup, flour, sugar, salt, vanilla & melted butter. Mix in pecans.

10. Remove crust from oven & spread chocolate chips evenly over warm crust. Spread filling over chocolate

chips.

11. Cover with foil & return pan to oven.

Bake for 15 min., take away foil &

bake for an additional 15-20 min. Or till bubbling, filling is set & knife inserted 1-inch from edge comes out clean. Take away from oven & let cool before serving.

12. Cool completely in pan on a wire rack. Cut right into bars.

Shepherd's pie What you need

Red onions

Thumb-sized piece of fresh ginger Cloves of garlic

Red capsicum

Olive oil

500g lamb mince

1 heaped tbsp garam masala

1 cinnamon stick

Cardamon pods ,

1 x 400g tin tomatoes

1kg potatoes

Sea salt

Freshly ground black pepper

Unsalted butter Semi-skimmed milk

100g frozen peas

What to do

6. Heat up the oven to 200°C. Peel &

finely chop the onions, ginger &

garlic, next which deseed & finely slice the capsicum. Heat 1 tbsp of olive oil in a big frying pan over a high heat. Add the mince, garam

masala, cinnamon stick & cardamom pods & fry for around 5 min., or till cooked through & lightly browned, stirring regularly.

7. Remove to a bowl & put to the side, next which put the pan back on the heat. Turn the heat down to medium

& cook the onion, ginger & garlic for around 5 min., or till softened, next

which add the capsicum for a further 5 min.. Tip in the tinned tomatoes, breaking them up with a spoon as you go, next which pour in half a tin's worth of water & mix well.

Turn the heat up to high & bring to the boil, next which reduce to a low heat, mix the mince back right into the pan & simmer for 25 min., or till thickened, stirring often.

8. In the meantime , peel the potatoes, cutting any larger ones right into quarters & put in a big saucepan.

Cover with water, add a good pinch of salt & cook for 20 min., or till tender.

9. Drain in a colander & leave to steam

dry, next which return the potatoes to the empty pan. Add a knob of butter, a splash of milk, a good pinch of salt

& pepper, next which mash well.

Mix the peas through the mince, season with salt & pepper, next which take away the cinnamon stick

& transfer to an ovenproof baking dish .

10. Evenly spoon the mash over the top, smooth the surface slightly, next which use a fork to fluff it up – this will give you great texture when it's cooked. Drizzle the pie with a little olive oil & season lightly. Cook in the oven for around 30 min., or till golden & bubbling.

Lemon & yogurt pie What you need

CRUST

1/2 c. Graham cracker crumbs, about 10 crackers

Tbsp unsalted butter, melted

Tbsp sugar

FILLING

Can sweetened condensed milk

Large egg yolks

1/2 c. Fresh lemon juice

1/2 c. Plain or honey lemon greek yogurt

Tbsp grated lemon zest

What to do

CRUST

5. Heat up oven to 350°.

6. Combine graham cracker crumbs, butter, & 3 tbsp sugar in a medium bowl; mix well.

7. Press right into a 9-inch pie plate, &

bake till lightly browned, about 10

min..

8. Remove from oven, & transfer to a wire rack till completely cooled.

FILLING

3. In a big mixing bowl, beat the egg yolks till they are light yellow.

Steadily beat in sweetened

condensed milk.

4. Add lemon juice & beat till smooth.

Whisk in the greek yogurt & zest.

Pour right into cooled pie crust.

Bake 15 min.. Take away from oven,

& transfer to a wire rack till

completely cooled. Refrigerate.

Serve with whipped cream.

Orange pie

What you need

1 package 500 g pastry

150 g greek yogurt

200 ml sunflower oil

100 g sugar

4 eggs

Zest of 2 oranges

Baking powder 20 g

1 tsp orange essence

SYRUP

2 c. Sugar

3 c. Water

Orange zest

What to do

1. Separate the pastry sheets & set them aside to dry for 30 min.
2. In a big bowl, mix all the ingredients
& mix lightly right into a thin, creamy batter.
3. Tear the phyllo pastry sheets right into small pieces & put them right into the bowl with the mixture.
4. Pour the the mixture right into the greased rectangle baking pan & bake in the oven at 180°c for 30 min or till golden. Take away from the oven & let it cool.

SYRUP

1. Put the ingredients for the syrup in a small saucepan & cook for 10 min.
2. Cut the cooled pie right into equal square pieces & drizzle with syrup.

Serve with icecream.

Cup cakes

Espresso cupcakes What you need

CUPCAKES

1 c. Butter, softened to room

temperature

1 3/4 c. Sugar

2 eggs

2 tsp. Vanilla extract

1 c. Buttermilk or 1 c. Whole milk with 1 tbs. Lemon juice

1/2 c. Strong coffee, cooled

2 c. Flour

3/4 c. Cocoa powder

1 tsp. Baking soda

1 1/2 tsp. Baking powder

1/2 tsp. Salt

FROSTING

8 oz. Bar cream cheese, cold

1/2 c. Butter , softened to room temperature

1 tsp vanilla extract

4 tbs. Kahlua coffee liqueur

3 1/2 c. Powdered sugar, measure next which sift

TOPPING

1/2 to 3/4 c. Kahlua coffee liqueur*

1 c. Chocolate covered espresso beans

What to do

1. Heat up oven to 350 degrees f. Line 3 muffin pans with cupcake liners.

Beat together butter & sugar till light

& fluffy. Slowly add eggs one at a time.

2. Sift together flour, cocoa powder, baking soda, baking powder & salt.

Mix the buttermilk & coffee together.

Alternate adding the flour mixture &

buttermilk mixture.

3. Pour right into the prepared pans.

Bake for 12-15 min. Or till a

toothpick inserted in the middle of the cupcake comes out clean. Let cool for at least 10 min. Next which

poke holes on top of each cupcake.

Drizzle about 1/2 tsp of kahlua over each cupcake.

4. With the mixer on a low speed, beat the cream cheese & butter till blended. Mix in vanilla & kahlua.

Slowly add the powdered sugar, a c.

At a time.

5. Once all the powdered sugar is added, increase to a higher speed to whip up the frosting till light &

fluffy. Transfer frosting right into a piping bag.

6. Place the chocolate covered espresso beans inside a ziplock bag.

Utilizing a rolling pin, lightly crush them right into smaller pieces.

Pipe

frosting on top of each cupcake.

7. Drizzle a little bit of kahlua on top of the frosting. Dash the crushed chocolate covered espresso beans on top of each cupcake.

Roasted berry cupcakes What you need

ROASTED BERRIES

3 c. Assorted berries

1/4 c. Sugar

CUPCAKES

1/2 c. Unsalted butter, softened at room temperature

3/4 c. Granulated sugar

2 big eggs

1 tsp vanilla

1 1/3 c. Cake flour

1 1/4 tsp baking powder

1/4 tsp kosher salt 1/2 c. Buttermilk

1 c. Roasted berries, drained

FROSTING

1/2 c. Unsalted butter, softened at room temperature

1/2 c. Cream cheese

3 c. Confectioner's sugar

1-2 drops pink food coloring

1 c. Mashed roasted berries

What to do

1. Heat up the oven to 400°f. Line a small baking tray with parchment paper & scatter the berries in one layer on the tray. Dash with the sugar

& roast for about 15-20 min., or till the berries are soft & have released their juices. Take away from the oven & cool completely.

2. Take the roasted berries & drain some of the excess liquid. Mash the remaining berries utilizing a fork &

set this aside for the frosting.

3. Lower the oven temperature to 350°f. Prepare muffin trays by lining with cupcake liners.

4. In the bowl of a stand mixer with the whisk attachment, cream the butter till light & fluffy. Mix in the sugar till well incorporated, next which add the eggs & vanilla, scraping down the sides of the bowl periodically.

5. In a small bowl, whisk together the cake flour, baking powder & salt.

Add the flour to the egg mixture, mixing till only incorporated. Add the buttermilk & mix again till the batter is smooth, but take care not to over mix.

6. Remove the mixing bowl from the stand mixer & lightly fold in the roasted berries. Spoon the batter

right into the muffin trays, about 3/4

full.

7. Bake for about 20 min., or till a toothpick inserted in the middle come out with only a few moist

crumbs. Put to the side to cool before icing.

FROSTING

1. Whisk the butter, cream cheese &

confectioner's sugar in a stand mixer with the whisk attachment on low speed. When the ingredients start to come together, increase the speed to medium & let the icing mix for about 2 min..

2. Add the food coloring & mix again.

When the icing is smooth, take away

the mixing bowl from the mixer.

3. Spoon the mashed berries right into the bowl, next which spoon the icing right into a piping bag outfitted with a big decorating tip.

Chocolate buttercream cupcakes

What you need

YELLOW CUPCAKES

3/4 c. Unsalted butter, room

temperature

1 1/2 c. Granulated sugar

3 extra-large eggs, room

temperature

2 tsp pure vanilla extract

1 tsp almond extract

1 1/4 c. Sour cream, room

temperature

2 1/2 c. Cake flour

2 tsp baking powder

1/2 tsp baking soda 1/2 tsp salt

CHOCOLATE

BUTTERCREAM

1 1/2 c. Butter, at room temperature 4 c. Powdered sugar

3/4 c. Cocoa powder

4 tbsp heavy whipping cream

2 tsp vanilla extract

Pinch table salt

What to do

1. Heat up the oven to 350 degrees f.
2. Cream the butter & sugar in the bowl of a stand mixer fitted with the paddle attachment for about 3 min.

Or till light & fluffy.

3. With mixer on medium-low, add the eggs 1 at a time, allowing them to incorporate before adding next.
4. With mixer off, add the vanilla, almond extract, & sour cream. Turn mixer on low till incorporated next which high for about 1 min..
5. In a separate bowl, sift together the flour, baking powder, baking soda, &

salt. Sift at least 2 times.

6. With the mixer on low, add the flour mixture to the batter till only combined. Take away bowl from

mixer & finish stirring with a spatula to be sure the batter is completely mixed.

7. Using a 1/4 c. Ice cream scoop or a measuring cup, divide batter right into cupcake pans.

8. Bake for 16-20 min. Or till cupcake springs back when pressed in the center.

9. Chocolate buttercream

10. In a the bowl of an stand mixer fitted with whisk attachment, whisk butter

& sugar on medium-high speed till very pale & fluffy, or about five min..

11. Be sure to stop at least when &

scrape the bowl.

12. With the mixer off, add in cocoa powder, vanilla, & salt.

13. Turn mixer on low & blend for about 30 sec..

14. One tbsp at a time, add in heavy cream.

15. Once all cream has been added &

mixture is mostly combined, turn off the mixer & scrape down the sides of the bowl.

16. Now turn the mixer onto medium-high to high & whisk for 3-5 min. Or till mixture is light & fluffy. The frosting will be shiny & seem to have many big air bubbles throughout &

this is exactly what we are going for.

17. Allow cupcakes to cool before frosting.

Pumpkin cupcakes with maple cream

What you need

CUPCAKES

1 c. All purpose flour

1 tsp baking powder

½ tsp baking soda

1 tsp ground cinnamon

¼ tsp ground ginger

½ tsp nutmeg

½ tsp salt

2 eggs

1 c. Canned pumpkin puree

¼ c. Granulated sugar

½ c. Brown sugar, lightly packed

⅓ c. Vegetable oil FROSTING

6 oz. Cream cheese, at room

temperature silk unsweetened

original almond milk

1 1/2 tsp white vinegar

1/2 c. Melted oil

2/3 c. Brown sugar

1/2 c. Granulated sugar

2 tsp vanilla extract

1 tsp espresso powder 2

1 1/2 c. Flour

1/2 c. Cocoa powder

1 1/4 tsp baking soda

3/4 tsp baking powder

1/2 tsp salt

FROSTING

1 c. Semi-sweet chocolate chips 1/4 c. Silk unsweetened original almond milk

1/4 c. Coconut oil

1 tsp vanilla extract

1/3 c. Powdered sugar, sifted if lumpy

Pinch of salt

DECORATING

16 chocolate peanut butter football truffles

1/2 c. Naturally dyed shredded

coconut

What to do

CUPCAKES

1. Heat up the oven to 350 °f & line two muffin pans with a total of 16 cupcake liners.

2. In a big mixing bowl, mix together the almond milk & vinegar. Let sit for 5 min..

3. Stir in the melted coconut oil, brown sugar, granulated sugar, vanilla extract & espresso powder.

4. In a medium mixing bowl, mix together the flour, cocoa powder, baking soda, baking powder & salt.

Add this to the wet mixture & mix only till combined.

5. Fill the liners slightly more than half-way full & bake for 16-18 min. Or till a toothpick inserted in the middle comes out clean or with some moist crumbs.

6. Let cool for 5 min. & next which turn out onto a wire rack to cool completely.

FROSTING

1. In a small saucepan over medium-low heat, mix together the chocolate chips, almond milk, coconut oil, &

vanilla extract. Mix till melted &

next which steadily whisk in the powdered sugar till completely smooth.

2. Let the pan cool for about 15 & next

which put the pan in the fridge for about 10-20 min., stirring next every 5 min., or till firm enough to spread on the cupcakes.

3. Spread 1 tbsp of frosting on top of each cupcake.

DECORATING

1. Dash about 1 1/2 tsp of coconut grass over the frosting. Stick a toothpick in the football truffle & put on the cupcake. Can be kept at room temperature for about 4-6 hours.

2. Place in the fridge. Let come to room temperature before serving.

Chocolate cupcake with pumpkin buttercream

What you need

CUPCAKES

1/2 c. Unsalted butter

2 oz. Semi-sweet baking chocolate 2 big eggs, at room temperature

3/4 c. Granulated sugar

2 tsp vanilla extract

1/2 c. Sour cream, room

temperature

1/2 c. Unsweetened cocoa powder 3/4 c. All-purpose flour

1/2 tsp baking soda

1 tsp baking powder

1/4 tsp salt

PUMPKIN BUTTERCREAM

1/2 c. Butter , room temperature 1/2 c. Pumpkin puree

1 tsp vanilla

3 c. Confectioners sugar

1 tbsp pumpkin spice

What to do

CUPCAKES

1. Heat up the oven to 350f degrees.

This recipe makes 12-14 cupcakes, so prepare one with cupcake liners.

2. Melt the butter & chocolate together in the microwave. Microwave in 30-sec. increments, stirring in between each time. Put to the side.

3. In the bowl of a stand mixer with the whisk attachment; add the eggs, sugar, vanilla, & sour cream &

whisk on medium speed till smooth.

4. In a medium sized bowl, sift the cocoa powder, flour, baking soda, baking powder, & salt together till

thoroughly combined.

5. Add the cooled butter/chocolate to the stand mixer & whisk till smooth, about 30 sec..

6. Slowly add in the flour mixture, about 1/4 c. At a time with the stand mixer on low.

7. Fill the cupcake liners 2/3 of the way full with batter. Bake for 15-18 min..

PUMPKIN BUTTERCREAM

Place all ingredients in bowl of stand mixer with paddle attachment & turn on to low speed.

Once all ingredients are combined, turn mixer speed to medium-high & mix for 2-3 min..

Mocha cupcakes What you need

1/2 c strong brewed coffee, room temp

1 1/2 tsp espresso powder

1/2 c whole milk

1 tsp vanilla extract

1 1/3 c flour

1/3 c cocoa powder

1 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

1/2 c butter, room temp

1/2 c granulated sugar

1/2 c brown sugar

1 egg, room temp SWISS MERINGUE

BUTTERCREAM

1 1/2 c sugar

7 egg whites

27 tbsp unsalted butter, room temp 2 tbsp instant coffee

2 tbsp warm water

What to do

1. Heat up the oven to 350f. Line a cupcake pan with 12 liners & put to the side.
2. Mix the espresso powder/instant coffee granules right into the brewed coffee. Add the milk & vanilla put to the side to cool.
3. In a small bowl, mix the flour, cocoa powder, baking powder, baking soda

& salt. Put to the side.

4. In a separate medium-sized bowl, beat the butter till creamy. Add the sugars & beat till light & fluffy, about five min..

5. Add the egg & beat till fully

incorporated, scarping down the sides & the bottom of the bowl.

6. Add about 1/3 of the flour mixture to the batter, & mix slowly to combine.

Scrape down the sides & add half of the coffee mixture. Scrape down the sides of the bowl again & continue alternating wet & dry, ending with dry. Mix only till combined.

7. Scoop batter right into the prepared liners. Bake 17-20 min. Or till the cupcakes spring back when pressed.

Cool on a rack in pans for 3 min., next which take away the cupcakes from the pans & permit to cool

thoroughly before frosting.

SWISS MERINGUE

BUTTERCREAM

1. In a double boiler, cook the egg whites & sugar over medium heat, whisking continuously , till the sugar is completely dissolved.

2. Pour right into an additional bowl

& whip on high speed till room

temp.

3. On a medium-low speed, add the butter, waiting till each piece is completely incorporated before

adding the next.

4. While it's beating, mix the water &

instant coffee. Pour right into whipped buttercream as you would an extract, & beat to combine.

Apple pie cupcakes What you need

4 tbsp unsalted butter

2 big granny smith apples, peeled, cored & chopped in to 1/4-inch cubes

1/2 tsp ground cinnamon

1/8 tsp salt

Juice of half lemon

1/4 c. All purpose flour

1/4 c. + 2 tbsp packed brown sugar 1/4 c. Chopped walnuts

1 can pillsbury refrigerated

cinnamon rolls

Whipped cream

Caramel-flavored syrup

What to do

1. Heat oven to 400°f. Lightly spray 8 regular-size muffin c. With cooking spray.

2. In 10-inch skillet, melt 2 tbsp butter over medium-high heat. Add apples; cook about 5 min., stirring often, till softened.

3. Dash with 2 tbsp brown sugar, the cinnamon & salt. Cook 5 min. Longer or till tender. Mix in lemon juice.

4. In the meantime , in small bowl, mix butter, flour, 1/4 c. Of brown sugar &

walnuts with fork or hands till crumbly. Put to the side.

5. Separate dough right into 8 rolls.

Flatten each right into 4-inch round; put in muffin cup. Divide apple filling evenly onto rolls in muffin cups. Divide flour mixture evenly over apples.

6. Bake 10 to 12 min. Or till bubbly &

tops are lightly browned. Cool

slightly before removing from muffin cups.

7. Cool completely, about 30

min..serve cupcakes topped with whipped cream & a drizzle of syrup.

Cinnamon roll cupcakes What you need

2 1/4 tsp or 1 packet dry active yeast

1/2 c. Sugar, divided

1 c. Warm milk

2 eggs, room temperature

1/3 c. Butter, melted

1 tsp salt

4 1/2 c. Bread flour

1 c. Brown sugar, packed

2 1/2 tbsp ground cinnamon

1/3 c. Butter, softened

What to do

1. Dissolve the yeast & 1/4 c. Of the granulated sugar in the warm milk in a big bowl & let stand for about 10

min. Till foamy.

2. Mix in the eggs, butter, salt, & other 1/4 c. Of granulated sugar. Add flour

& mix till well blended & the dough forms a ball. Put in a bowl, cover &

let rise in a warm put till doubled in size.

3. After the dough has doubled in size, turn it out onto a lightly floured surface, cover & let rest for 10 min..

In a small bowl, mix brown sugar &

cinnamon. Line cupcake pan with

cupcake liners, & lightly spray over the top of them with cooking spray.

4. Roll dough right into a 12x22 in.

Rectangle. Spread dough with 1/3 c.

Butter & dash evenly with

sugar/cinnamon mixture. Roll up dough & cut right into 24 rolls.

5. Place each roll in a cupcake liner.

Cover & let rise till nearly doubled, about 30 min.. In the meantime , heat up oven to 400 degrees fahrenheit.

6. Bake rolls in preheated oven till golden brown, about 10-12 min.. Let rolls cool completely before

frosting.

Peppermint cupcakes What you need

CUPCAKES

2 2/3 c. All-purpose flour

2/3 c. Unsweetened cocoa powder 2-3 tsp. Espresso powder

2 tsp. Baking powder

1 tsp. Baking soda

1/2 tsp. Salt

1 c. Whole milk

1 c. Strong brewed coffee

1 tsp. Peppermint extract

1 c. Unsalted butter, at room

temperature

1 c. Granulated sugar

1 c. Light brown sugar 2 big eggs

FROSTING

6 big egg whites

1¾ plus 2 tbsp. Granulated sugar 1½ c. Unsalted butter, at room temperature

4 tsp. Peppermint extract

1-2 tsp. Vanilla extract

What to do

1. To make the cupcakes, heat up the oven to 350° f. Line two cupcake pans with paper liners.
2. In a medium bowl, mix the flour, cocoa powder, espresso powder, baking powder, baking soda & salt; mix together. Mix the milk, coffee & peppermint extract in a liquid measuring cup.
3. In the bowl of a stand mixer fitted with the paddle attachment, mix the butter & sugars. Beat on medium-high speed till light & fluffy, 2-3 min., scraping down the sides of the bowl as needed. Blend in the eggs one at a time.
4. Alternately mix in the dry & liquid ingredients, beginning & ending with the dry ingredients & mixing only till incorporated.

5. Divide the batter evenly between the prepared cupcake liners. Bake 18-20 min., or till a toothpick inserted in the middle comes out clean. Let cool in the pan 5-10 min., next which transfer to a wire rack to cool completely.

FROSTING

1. Combine the egg whites & sugar in a heatproof bowl set over a pot of simmering water. Heat, whisking frequently, till the mixture reaches

160° f & the sugar has dissolved.

2. Transfer the mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat on medium-high speed till stiff peaks form & the mixture has cooled to room

temperature, about 8 min..

3. Reduce the speed to medium & add the butter, 2 tbsp at a time, adding more when each addition has been incorporated.

4. Stir in the peppermint & vanilla extracts & mix only till incorporated, next which pipe or spread the

frosting onto the cupcakes.

5. Remove about half of the frosting to a bowl. take the remaining frosting in

the mixing bowl, add red gel coloring & mix till you have

achieved the desired shade. Fit a pastry bag with a big tip. Fill one side of the pastry bag with the white frosting, & next which fill in the other side with the red frosting pipe a test streak till you see both colors coming out of the tip.

Green cupcakes What you need

1 pkg. White cake mix

2 oz. Baker's semi-sweet chocolate, melted

1 tbsp. Green food coloring

4 oz. Cream cheese, softened

1 jar marshmallow creme

1 tsp. Vanilla

1 tub whipped topping, thawed

What to do

1. Heat oven to 350°f.

2. Prepare & bake cake batter as directed on package for 24 cupcakes, blending melted chocolate & food coloring right into batter before spooning right into prepared muffin cups. Cool completely.

3. Beat cream cheese, marshmallow creme & vanilla in big bowl with mixer till blended. Add the whipped topping; beat only till blended.

4. Spoon whip mixture right into resealable plastic bag. Cut corner off one bottom corner of bag; use to pipe whip mixture onto tops of cupcakes.

Strawberry cheesecake cupcakes

What you need

GRAHAM CRACKER

CRUST

1 ¼ c. Graham cracker crumbs

1/3 c. Sugar

5 tbsp unsalted butter, melted

CUPCAKES

2 1/2 c. Sifted cake flour

1 tbsp baking powder

1/2 tsp salt

1 c. Milk, at room temperature

2 big egg whites, at room

temperature

1 whole egg, at room temperature 1 tsp vanilla extract

1/4 tsp almond extract

1 1/2 c. Sugar

8 tbsp unsalted butter, at room temperature

1/2 c. Heavy cream, cold

CHEESECAKE FILLING

1 package cream cheese, at room temperature

1/4 c. Unsalted butter, at room

temperature

1/2 tsp vanilla extract

1 1/4 c. Confectioners' sugar, sifted STRAWBERRY

BUTTERCREAM FROSTING

$\frac{3}{4}$ c. Unsalted butter, at room

temperature

3 c. Confectioner's sugar, sifted $\frac{1}{2}$ c. Fresh strawberries

$\frac{1}{2}$ tsp vanilla extract

For the strawberry topping:

1 c. Chopped strawberries

$\frac{1}{4}$ c. Graham cracker crumbs

What to do

CUPCAKES

1. Heat up the oven to 350 degrees f.

Line 2 muffin pans with cupcake liners.

2. In a medium bowl mix the flour, baking powder & salt. In a glass measuring cup, whisk the milk, eggs, vanilla & almond extract.

3. In an electric mixer fitted with the paddle attachment, cream the butter

& sugar on medium speed till pale &

creamy, about 5 min.. Alternate additions of the flour mixture &

liquid mixture, beginning & ending

with the flour mixture , beating next each addition till incorporated.

Continue mixing on medium speed for 2 min..

4. Chill a clean stainless mixer bowl in the freezer for 5 min.. Return bowl to mixer fitted with the whisk

attachment & next which whisk the heavy cream on medium-high speed till soft peaks form.

5. Fold whipped cream right into the cake batter.

6. Divide the batter evenly among cupcake liners & bake till a toothpick comes out with only a few crumbs, about 16-18 min.. Take away from pan & let cool on wire racks. Repeat with sec. Muffin pan.

GRAHAM CRACKER

CRUST

1. In a small mixing bowl, mix the graham cracker crumbs, sugar & melted butter; mix well with a fork.

Drop about 1 tbsp of the graham cracker mixture in the bottom of each cupcake liner & press down to line the bottom.

2. Bake for 5 min.. Take away from the oven, & maintain the oven temperature.

FILLING

1. In the bowl of a stand mixer fitted with the paddle attachment beat the

cream cheese & butter till creamy.

2. Add the vanilla next which steadily add the confectioners' sugar.

3. Beat till well combined.

STRAWBERRY FROSTING

1. Puree the strawberries in a food processor. Strain the puree through a fine mesh sieve placed over a bowl to take away the seeds. In an electric mixer fitted with the paddle

attachment, mix butter & half of the sugar.

2. Beat on low speed till well blended.

Add the other half of the sugar & two tbsp of strawberry puree, mixing till combined.

3. Increase speed to medium & add

additional puree, a tbsp at a time, till desired color & flavor is reached.

Add vanilla & beat on high for about 30 sec. To lighten the frosting.

ASSEMBLE

1. Remove a small amount of the middle part of the cupcake utilizing a cupcake corer or pairing knife.

2. Divide the cheesecake filling evenly among the cupcakes, filling the hole in the middle of the cupcake. Pipe frosting around the edge of each cupcake, leaving a well for the strawberry topping.

3. Divide strawberry topping among cupcakes & dash with graham cracker crumbs.

Raspberry cheesecake cupcakes

WHAT YOU NEED

CRUST

3/4 c. + 2 tbsp graham cracker

crumbs

1 1/2 tsp granulated sugar

3 1/2 tbsp salted butter, melted RASPBERRY SWIRL

4 oz fresh raspberries

2 tbsp granulated sugar

CHEESECAKE FILLING

3/4 c. Granulated sugar

1 tbsp all-purpose flour

2 pkg cream cheese, softened well but not melted

1 tsp lemon zest

2 big eggs

1 tsp vanilla extract

1/4 c. Sour cream

What to do

CRUST

1. Heat up oven to 325 degrees. In a mixing bowl, utilizing a fork, mix together graham cracker crumbs &

sugar, next which pour in melted butter & mix till evenly moistened.

2. Add 1 slightly heaping tbspful to 12

paper lined muffin cups. Press crust firmly right into an even layer.

3. Bake in preheated oven 5 min. Next which take away from oven & permit to cool.

RASPBERRY SWIRL

1. Add raspberries & 2 tbsp granulated sugar to a food processor & pulse

till well pureed, about 30 sec. - 1

min..

2. Press mixture through a fine mesh strainer right into a bowl.

3. Put to the side.

CHEESECAKE FILLING

1. In a mixing bowl, whisk together granulated sugar & flour. Add cream cheese & lemon zest utilizing an electric hand mixer, blend mixture only till smooth.

2. Mix in eggs one at a time. Mix in vanilla & sour cream only till combined.

3. Tap bowl forcefully against countertop, about 10 times, to release big air bubbles. Divide

mixture evenly among c. Over crust layer, adding about 1/3 c. To each &

filling nearly full. Jiggle pan to level cheesecake filling next which dollop about 5 small circle of raspberry sauce over each cupcake, about 3/4

tsp total over each one.

4. Using a toothpick, swirl raspberry filling with cheesecake mixture to create a marbled design. Bake in preheated oven 22 - 25 min. Till cupcakes are puffed & nearly set.

5. Remove from oven & permit to cool completely, next which chill in fridge 3 hours, till set. Store in fridge in an hermetic container.

Chocolate pumpkin cupcakes

What you need

CUPCAKES

1½ c. Flour

1 tsp baking powder

¼ tsp baking soda

¾ tsp pumpkin spice

½ tsp salt

½ c. Brown sugar

½ c. Granulated sugar

½ c. Canola oil

2 eggs

¾ c. Pumpkin puree

1 tsp vanilla

GANACHE

3 oz. Semi sweet chocolate

6 tbsp whipping cream

FROSTING

4 oz. Cream cheese, room
temperature

¼ c. Butter , room temperature

½ tsp vanilla

¼ tsp cinnamon

Pinch of nutmeg

Pinch of salt

2 c. Powdered sugar

What to do

CUPCAKES

1. Heat up oven to 350 degrees & line a muffin tin with 12 paper cupcake liners.

2. In a mixing bowl, mix flour, baking powder, baking soda, pumpkin spice,

& salt together. Put to the side.

3. In the bowl of a standing mixer fitted with the paddle attachment, mix sugars together till there are no lumps. Mix in the oil & next which the eggs one at a time. Add the pumpkin & vanilla & mix well.

Steadily mix in the dry ingredients till combined.

Spoon batter right into the cupcake liners filling $\frac{3}{4}$ full .

4. Bake for 20-25 min. Till toothpick comes out clean.

5. Let cupcakes cool in muffin tin for 5

min. & next which permit to cool completely on a wire rack.

GANACHE

1. Microwave heavy whipping cream for 45 sec. & next which add the chocolate chips & let it sit for 2 min.

& next which whisk together till smooth.

2. Allow to sit & cool for 5 min. & next which spoon about 1 tsp onto the top of each cupcake. Let the ganache cool & set for about 10 min. Before

pipng on frosting.

FROSTING

1. Beat cream cheese & butter together till smooth. Mix in the vanilla & next which add the cinnamon, nutmeg, salt, & the powdered sugar a little at a time mixing on low.

2. Cream till fluffy & smooth. Put frosting in a piping bag fitted with a star tip & pipe on top of the ganache covered cupcakes.

Mango & vanilla cupcakes What you need

1 & $\frac{1}{3}$ c. All-purpose flour

$\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ tsp baking soda

$\frac{1}{4}$ tsp salt

½ c. Unsalted butter, melted &
cooled

1 c. Sugar

1 big egg

¼ c. Coconut flavored yogurt

¾ c. Milk

1 tsp vanilla

BUTTERCREAM

¾ c. Unsalted butter, room
temperature

½ c. Mango puree ¼ tsp salt

½ tsp vanilla extract

4 c. Icing sugar

What to do

1. Heat up oven to 350°f & line a muffin pan with 12 paper liners.
2. In a big bowl, toss together flour, baking powder, baking soda & salt.
3. In a medium bowl, whisk the melted butter with the sugar. Add the egg, yogurt, milk & vanilla. Mix together, next which lightly pour right into the dry ingredients. Mix till smooth &
try not to over mix.

4. Fill the paper liners $\frac{3}{4}$ full with batter & bake for about 18-20 min.

Or till a toothpick inserted right into the centre comes out clean. Let cupcakes cool completely before

frosting.

BUTTERCREAM

1. Whip the butter till light & fluffy.

Add the mango puree, salt & vanilla, mix till somewhat incorporated. Add the icing sugar, one c. At a time, blend till smooth.

Cupcakes with raspberry buttercream

What you need

CUPCAKES

$\frac{1}{2}$ c. Unsalted butter, softened

$\frac{3}{4}$ c. Sugar

2 eggs plus one egg yolk, room

temperature

$\frac{1}{2}$ tsp vanilla extract

$1\frac{1}{2}$ c. All purpose flour

$\frac{1}{4}$ tsp salt

$1\frac{1}{2}$ tsp baking powder

4 oz. Milk, room temperature

RASPBERRY

BUTTERCREAM

1 c. Fresh raspberries

½ c. Unsalted butter, softened

2 c. Powdered sugar

What to do

CUPCAKES

2. Heat up oven to 350 degrees. In a stand mixer with the paddle attachment cream butter & sugar till fluffy.

3. Add in eggs & vanilla extract. Mix to combine.

4. In a separate bowl mix together the dry ingredients. Mix the flour, salt, &

baking powder.

5. Alternatively add the dry ingredients

& milk in two parts to the egg

mixture.

6. Fill a cupcake lined pan with batter $\frac{2}{3}$ of the way up.

7. Place in the oven & bake for 12-15

min..

8. Allow the cupcakes to cool

completely before frosting.

RASPBERRY

BUTTERCREAM

1. Add raspberries to a food processor.

Pulse till they become a thick sauce.

2. Push the raspberry puree through a sieve to extract the juice & get rid of the seeds. Set raspberry sauce aside.

3. In a stand mixer with the paddle attachment cream butter on high for about 2-3 min. To get a creamy fluffy texture.

4. Add in the powdered sugar &
raspberry sauce on low speed till
combined.

5. Pipe the icing onto cool cupcakes &
decorate as desired. Cupcakes can be stored on the counter at room temperature for a day or two & in the fridge for up to 5 days.

6. Top with a raspberry.

Toffee cupcake What you need

CUPCAKE

1 c. All purpose flour

1 c. Plus 2 tbsp sugar

1/3 c. Plus 2 tbsp unsweetened natural cocoa powder

1/2 tsp baking soda

1/4 tsp salt

1/2 c. Unsalted butter, melted &

warm

2 big eggs

1 tsp pure vanilla extract

2 tbsp instant coffee granules

1/2 c. Hot coffee

1/2 c. Chocolate covered toffee bits CARAMEL FROSTING

5 big egg whites

1 1/2 c. Granulated sugar

4 sticks unsalted butter, chopped &

softened

1/4 tsp salt

1 tbsp vanilla

1/3 c. Caramel sauce

CHOCOLATE DIPPING

SAUCE

2/3 c. Dark chocolate

2 tbsp heavy cream

4 tbsp powdered sugar, sifted

5-8 tbsp water, warm

What to do

CUPCAKE

1. Position a rack in the lower third of the oven. Heat the oven to 350 degrees.

2. In a big bowl, mix & mix together flour, cocoa powder, sugar, baking soda & salt. Add in butter, eggs, &

vanilla & beat for one min.. Scrape down the sides of the bowl & add the instant coffee granules & hot coffee, beat till batter is smooth, about 20-30 sec..

3. Divide it evenly among the lined cups. Bake 18-22 min. Only till a toothpick inserted right into a few of

the cupcakes comes out clean. Set the pan on a rack to cool.

4. Frost the cupcakes when they are completely cool. Store & serve at room temperature.

CARAMEL FROSTING

1. Combine egg whites & sugar in a bowl placed over simmering water.

Bring mixture to 150 degrees f

whereas whisking continuously .

2. Transfer mixture to stand mixer bowl, fitted with a whisk attachment

& beat on medium speed till mixture cools & doubles in volume.

3. Add butter in one piece at a time, mixing to incorporate next each addition. The mixture may appear

clumpy & just about curdled looking-this is normal.

4. Keep mixing & it will become even

& smooth again. Add salt & vanilla

& mix to combine. Add caramel

sauce & mix to combine.

CHOCOLATE DIPPING

SAUCE

1. Place chocolate & heavy cream in a bowl over simmering water. Let

chocolate & cream sit for 2-3 min.

To melt without stirring.

2. Slowly mix mixture to combine. Add powdered sugar & mix to combine.

Add water one tbsp at a time, mixing next each addition till pouring consistency is reached. Put to the

side & let sauce cool to warm.

ASSEMBLE

1. To frost the cupcakes: fill a pastry bag fitted with a big round tip & start piping from the outside working in to the middle to create one even layer.

2. Freeze cupcakes for 20 min. Before dipping in warm chocolate sauce, so that the frosting does not melt. Take away cupcakes & dip in warm

chocolate sauce, & next which rim with chocolate covered toffee bits.

3. Return cupcakes to freezer for five min. For chocolate to set. Take away from freezer & finish piping frosting on top.

Kit kat cupcakes What you need

CUPCAKES

1 c. All-purpose flour

1 c. Sugar

$\frac{1}{3}$ c. Unprocessed cocoa powder

1 tsp baking soda

$\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp salt

1 egg, at room temperature

$\frac{1}{2}$ c. Buttermilk, at room temperature $\frac{1}{2}$ c. Hot coffee or hot water

$\frac{1}{4}$ c. Vegetable oil

1 $\frac{1}{2}$ tsp vanilla extract

FROSTING

1 c. Unsalted butter, at room temperature

3-4 c. Powdered sugar

2 tsp pure vanilla extract

Pinch of salt

2-3 tbsp heavy cream

6-7 snack size kit kats, chopped finely

What to do

CUPCAKES

1. Heat up oven to 350 degrees f. Line muffin tins with cupcake liners. Sift together all the dry ingredients right into a big bowl. In a medium bowl, mix all the wet ingredients, including egg, utilizing a whisk. Be sure to whisk the last right into the wet ingredients to avoid scrambling with the hot coffee.

2. Using a mixer, mix the dry

ingredients on low speed for 1 min..

Stop the mixer & add the wet

ingredients. Mix for 2 min. On

medium speed & scrape down the

sides & bottom of bowl. Mix for additional min. On medium speed.

3. The batter will be thin. Divide evenly among the cupcake liners.

4. Bake for 12-15 min. Or till a toothpick inserted in the middle comes out just about clean.

5. Cool cupcakes on wire racks completely. In the meantime you could start on the frosting.

FROSTING

1. Whip butter on medium speed for about 2-3 min. In the bowl of a stand mixer fitted with the paddle

attachment till light & creamy.

2. Add the powdered sugar, vanilla extract, salt & heavy cream & mix on

low for 1 min. Till combined.

Increase speed to medium-high &

whip for 6 min.. Add in the chopped kit kats & mix till combined.

3. Use frosting straight away to frost cooled cupcakes.

Two colors

WHAT YOU NEED

CHOCOLATE CAKE

1 box devil's food cake mix

3 eggs

½ c. Oil

1 c. Milk

1/3 c. Sour cream

2 tsp. Vanilla extract

VANILLA CAKE

1 box white cake mix

3 eggs

1/3 c. Oil

1 c. Milk

1/3 c. Sour cream

1 tbsp. Vanilla extract STRAWBERRY

BUTTERCREAM

2 c. Butter, softened

¼ c. Strawberry puree

2 tsp. Vanilla extract

6-8 c. Powdered sugar

What to do

1. Heat up your oven to 350 degrees & line pans with cupcake liners.
2. Sift both cake mixes right into two separate bowl & put to the side.
3. Chocolate cake: in a big bowl, mix eggs, oil, milk, sour cream & vanilla extract. Add cake mix & mix till smooth.
4. Vanilla cake: in an additional big bowl, mix eggs, oil, milk, sour cream & vanilla extract. Add cake mix & mix till smooth.
5. Place a small scoop of chocolate batter in the side of each cupcake liner. Then, put a small scoop of vanilla batter next to the chocolate.
6. Bake for 16-20 min., or till an inserted knife comes out clean.
7. Strawberry buttercream: beat butter for 2 min., scrape down bowl & beat again. Add strawberry puree & vanilla extract. Slowly add

powdered sugar till you reach your desired consistency.

8. Pipe buttercream onto cooled cupcakes & top with a fresh strawberry.

Ice cream cupcakes What you need

CUPCAKES

1 $\frac{2}{3}$ c. All-purpose flour

2 tsp baking powder

1 c. White sugar

1 c. Butter, softened

3 eggs

$\frac{2}{3}$ c. Buttermilk

2 tsp vanilla extract

$\frac{1}{2}$ c. Rainbow dashes

Pinch of salt, to taste

VANILLA BUTTERCREAM

1 $\frac{2}{3}$ c. Powdered sugar

2 tsp vanilla extract

$\frac{1}{2}$ c. Butter, softened 1 tbsp whole milk

Pinch of salt, to taste

DECOR

1 c. Milk chocolate chips

1 tbsp vegetable oil

Rainbow dashes

What to do

CUPCAKES

1. Heat up oven to 350 degrees f. Line a cupcake tin with paper wrappers.
2. In a big bowl, cream butter & sugar together. Mix in eggs, milk, & vanilla.
3. Add in salt & baking powder.

Steadily mix in flour a little at a time till only combined.

4. Fill each wrapper 2/3 of the way full
& bake for 20-25 min. .
5. Cool completely.

VANILLA BUTTERCREAM

1. Cream butter. Mix in vanilla & salt.
2. Steadily add powdered sugar a little
at a time, adding milk as needed.

ASSEMBLE

1. In a microwave safe bowl, melt chocolate chips for 30-60 sec. Or till smooth.
2. Remove from heat & mix in

vegetable oil.

3. Use an ice cream scoop to put icing onto the top of each cupcake. Shape with a knife as needed.

4. Spoon chocolate on top of the frosting. Top with rainbow dashes.

Banana & chocolate cupcakes

What you need

CUPCAKES

1 1/2 c. All-purpose flour

1/2 tsp baking soda

1/4 tsp salt

6 tbsp unsalted butter, softened 3/4 c. Granulated sugar

1 big egg

1 big egg yolk

1/2 tsp vanilla extract

3/4 c. Mashed overripe chiquita bananas

1/2 c. Buttermilk

1/2 c. Mini semi-sweet chocolate chips, plus more for garnish

1 1/2 chiquita bananas sliced, for garnish

FROSTING

8 oz cream cheese, nearly at room temperature

1/2 c. Unsalted butter, nearly at room temperature

2 1/2 c. Powdered sugar

1 tsp vanilla extract

What to do

CUPCAKES

1. Heat up oven to 350 degrees. In a mixing bowl whisk together flour, baking soda & salt for 20 sec.. In the bowl of an electric stand mixer fitted with the paddle attachment, whip together butter & granulated sugar till pale & fluffy.

2. Mix in egg next which mix in egg yolk & vanilla. Blend in mashed bananas. Add 1/3 of the flour mixture next which mix only till combined, pour in 1/2 of the buttermilk & mix only till combined, repeat process with flour & buttermilk when more.

3. Finish by adding in remaining 1/3 of the flour mixture & the chocolate chips & mix only till combined.

Scrape down sides & bottom of

bowl & fold batter.

4. Divide batter among 12 paper lined muffin cups, filling each about 3/4

full. Bake in preheated oven till toothpick inserted right into middle of cupcake comes out clean, about 20

- 25 min..

FROSTING

1. In the bowl of an electric stand mixer cream together cream cheese &

butter till smooth.

2. Mix in powdered sugar & blend till light & fluffy.

ASSEMBLE

3. Cool in pan several min. Next which transfer to a wire rack & cool completely. Frost with cream cheese frosting, top with 2 banana slices &

dash with chocolate chips.

4. Store in fridge in an air tight container & permit to rest at room temperature about 5 - 10 min. Before serving.

Pumpkin chocolate cupcakes

What you need

CHOCOLATE BATTER

1/3 c. Flour

2 tbsp cocoa powder

1/4 tsp baking soda

1/4 tsp instant espresso powder

4 tsp neutral-flavored oil

1/2 tsp vanilla extract

1/4 packed c. Light brown sugar

1/3 c. Buttermilk

1 big egg yolk

PUMPKIN BATTER

7 tbsp flour

½ tsp baking powder

⅛ tsp baking soda

¼ tsp salt

½ tsp cinnamon

¼ tsp freshly grated nutmeg

¼ tsp ground ginger

1 big egg white

½ c. Canned pumpkin puree

¼ packed c. Light brown sugar

3 tbsp neutral-flavored oil

3 tbsp granulated sugar

VANILLA BUTTERCREAM

4 tbsp unsalted butter, softened 1½ c. Powdered sugar

½ vanilla bean, scraped

¼ tsp vanilla extract

Pinch of salt

1-2 tbsp heavy cream

What to do

Heat up the oven to 350, & line 6 c. In a muffin pan with liners.

CHOCOLATE BATTER

1. Whisk together the flour, cocoa powder, baking soda & espresso powder. Put to the side.

2. Whisk together the oil, vanilla, brown sugar, buttermilk, & egg yolk. Put to the side.

PUMPKIN BATTER

1. Whisk together the flour, baking powder, baking soda, salt, & spices.

Put to the side.

2. Whisk together the egg white, pumpkin, brown sugar, oil, & granulated sugar. Put to the side.

3. When ready to fill the pan, mix the dry ingredients for the chocolate cupcakes right into its wet ingredients.

4. Mix the dry ingredients for the pumpkin cupcakes right into its wet ingredients.

5. Layer the batters in the cupcake liners.

6. Bake the cupcakes for 17-20 min., or till a toothpick inserted comes out with only moist crumbs.

7. Let the cupcakes cool in the pan for 1 min., & next which move to a

cooling rack to cool completely.

FROSTING

1. Beat the butter till light & fluffy, about 1-2 min.. Slowly add the powdered sugar, vanilla bean,

vanilla extract, & salt whereas continuously beating.

2. Add the heavy cream, starting with only 1 tbsp of the cream, & add more if needed.

3. Frost the cupcakes with the vanilla bean frosting, & serve.

Apple cider cranberry cupcakes

What you need

CUPCAKES

2 c. All-purpose flour

1 tsp baking powder

1 tsp saigon cinnamon

½ tsp kosher salt

½ c. Unsalted butter, melted &
cooled

1 c. Light brown sugar, packed

4 big eggs

1 tsp vanilla extract

1 c. Apple cider, natural & fresh

FROSTING

8 oz. Cold cream cheese

½ c. Unsalted butter, cold but still firm

1/8 tsp kosher salt

½ tsp saigon cinnamon

3 ½ c. Powdered sugar, sifted

½ tsp vanilla

Heavy cream if needed

Spiced apple cider cranberry sauce CINNAMON SUGAR PIE

CRUSTS

Your favorite pie crust

¼ tsp saigon cinnamon

¼ c. Sugar + more for rolling

What to do

CUPCAKES

1. Heat up the oven 350°. Line standard muffin tins with cupcake liners.
2. Whisk flour, baking powder, cinnamon & salt together in a medium bowl & put to the side.
3. Using a hand mixer beat together the butter & sugar on medium-high speed till thick & lighter in color, 2-3 min..

4. Add the eggs one at a time, beating well next each addition. Add the vanilla with the last egg. Scrape down the sides of the bowl between each addition.

5. Alternately add flour & apple cider

in three additions on low speed beginning & ending with flour, scraping down the sides of the bowl as needed.

6. Scoop or pour the batter right into the liners $\frac{3}{4}$ full. Bake in preheated oven for 15-20 min..

7. Remove from tins straight away &

let cool on a wire rack. They must be completely cool before frosting.

FROSTING

1. Using the paddle attachment of your stand mixer, beat cream cheese, butter, salt & cinnamon on medium-high speed till smooth & creamy, approximately 2-3 min..

2. Reduce speed to low & steadily add

the powdered sugar, mixing till incorporated. Add the vanilla next the last addition & mix till

incorporated.

3. PIE CRUSTS

4. Dash a generous amount of sugar over a solid surface. Roll out your pie crusts in granulated sugar.

5. Cut out little leaves or shapes & put 1 in. Apart on a baking tray.

6. Dash generously with the cinnamon sugar mixture. Bake in preheated oven for 15-20 min. Or till they puff up & are brown

around the edges.

Buttered cupcakes What you need

3 1/4 c. Sifted cake flour

4 1/2 tsp baking powder

1/2 tsp salt

1 tsp vanilla extract

1 c. + 2 tbsp whole milk

1/2 c. + 6 tbsp softened butter 1 3/4 c. Sugar

5 egg whites

24+ buttered pop corn jelly belly beans

FROSTING

5 egg whites

1 c. + 2 tbsp sugar

Small pinch of salt 2 c. Softened butter

1/2 tsp vanilla extract

Yellow food color

What to do

1. Sift together the cake flour, baking powder & salt. Put to the side.
2. With an electric mixer, or stand mixer, beat the egg whites till stiff peaks start to form. Put to the side.

3. With an electric mixer, or stand mixer cream the softened butter till smooth. Scrape down the sides of the bowl, add the sugar & beat again till the mixture starts to look whipped.

4. Begin adding the flour mixture &

milk in intervals, mixing in between.

Add in the vanilla extract as well.

5. Fold the whipped egg whites right into the batter utilizing a rubber

spatula. Cut through the batter down the center, next which swiftly mix to one side. Keep mixing in this manner till nearly no lumps remain & the batter looks cohesive in texture.

6. Spoon batter right into prepared baking cups. Add a jelly bean the middle of each cupcake.

7. Bake at 350° for 20-22 min. For standard size, & 17-18 min. For mini size cupcakes.

FROSTING

1. Combine the egg whites & sugar in a metal or glass mixing bowl. Set this over a pot of simmering water.

Whisk till the egg whites are slightly warmed & the sugar & completely

dissolved.

2. Using an electric mixer or stand mixer, beat the egg whites till stiff, glossy peaks form.

3. With the mixer running on low, add the softened butter a few tbsp at a time.

4. Turn the mixer up a few notches to whip the batter for a few sec..

Bar cupcakes

What you need

CUPCAKES

1½ c. All purpose flour

1½ tsp baking powder

½ tsp salt

1 c. Sugar

½ c. Butter, at room temperature 2 eggs

1 tsp vanilla extract

1 c. Buttermilk

MILKY WAY FROSTING

12 oz milky way candy bars

⅓ c. Butter

1½ tbsp milk

1 tsp vanilla

2 c. Powdered sugar

Additional chopped or cut milky way candy bars, for garnish

What to do

Heat up the oven to 325f. Line 18

cupcake tins with paper liners.

In a bowl, whisk together the flour, baking powder & salt.

In the bowl of a stand mixer, beat together the sugar & the butter till light

& fluffy, about 2 min.. Add in the eggs, one at a time, beating well next each addition. Scrape the sides of the bowl as needed. Beat in the vanilla.

Add one-third of the flour mixture, beat to combine, next which half of the buttermilk. Repeat with an additional third of the flour & the remaining buttermilk, followed by the remaining

flour, beating only till combined between each addition.

Divide the mixture between the 18 cups, filling each about $\frac{2}{3}$ full. Bake till a tester comes out clean, about 18 min..

Take away from the pans & cool

completely.

FROSTING

1. Bring a small saucepan with about 1

in. Of water to a simmer. Mix the candy bars, butter & milk in a big heat-proof bowl & set over the

simmering water. Cook for 10-12

min., stirring frequently, till the candy bars have melted & the

mixture is smooth.

2. Remove the bowl from the heat &

mix in the vanilla. Add the powdered sugar & beat with a hand mixer till the mixture is smooth.

3. Let the mixture sit for 10 to 15 min.

Till only warm to the touch. Transfer the frosting to a piping bag fitted with a big round tip. Pipe the frosting onto the cooled cupcakes.

4. Top with a candy bar piece.

Chocolate chip cookie dough cupcakes

What you need

COOKIE DOUGH

1 1/2 c. Flour

1/4 tsp. Baking soda

1/4 tsp. Salt

1/2 c. Softened, unsalted butter 1/4 c. White sugar

1/4 c. Brown sugar

2 tsp. Vanilla

1 egg, at room temperature

1 c. Semi-sweet chocolate chips CHOCOLATE CUPCAKES

1/2 c. Plus 1 tbsp. Cocoa powder 1/2 c. Plus 1 tbsp. Hot water

2 1/4 c. All-purpose flour

3/4 tsp. Baking soda

3/4 tsp. Baking powder

1/2 tsp. Salt

2 sticks plus 1 tbsp. Butter, at room temperature

1 2/3 c. Granulated sugar

3 big eggs, at room temperature 1 tbsp. Vanilla extract

3/4 c. Sour cream

FROSTING

3 sticks unsalted butter, room

temperature

3/4 c. Light brown sugar

1 tsp. Kosher salt

2 1/2 c. Powdered sugar 2 1/2 tsp. Vanilla

1 c. Flour

3-4 tbsp. Milk

What to do

COOKIE DOUGH

1. Mix the flour, baking soda, & salt in a bowl & put to the side. In an additional bowl, beat the butter &

sugars till they are light & fluffy, about 2 to 3 min..

2. Add the egg & vanilla & mix till mixed, about 1 min.. Steadily add flour & mix till a dough forms. Fold in the chocolate chips. Form dough right into no larger than tbsp.-sized balls & freeze.

CUPCAKES

1. Heat up the oven to 350 f. Line 2

standard cupcake pans with paper

liners. In a glass liquid measuring cup, mix the cocoa powder & hot water & whisk till smooth.

2. In a medium bowl whisk together the flour, baking soda, baking powder, &

salt; put to the side.

3. In a medium saucepan over medium heat, mix the butter & sugar.

4. Cook, whisking often, till the mixture is smooth & the butter is completely melted. Transfer the mixture to the bowl of an electric mixer & beat on medium-low speed till the mixture is cool, about 4-5 min..

5. Add the eggs one at a time, mixing well next each addition & scraping down the sides of the bowl as

needed. Blend in the vanilla & next which the cocoa mixture till smooth.

With the mixer on low speed, add the flour mixture in three additions alternating with the sour cream, beginning & ending with the dry ingredients & mixing each addition only till incorporated.

6. Place one frozen cookie dough ball in each paper liner of one tray.

7. Divide the batter evenly between the prepared liners, filling no more than 2/3 full. If you live at a high altitude or have had overflowing cupcakes in the past, err on the side of filling the liner of one cupcake 1/2 full &

baking it alone first to judge how the

cupcake will rise in the oven.

8. Bake the cupcakes for about 18-20

min.. Take away the cupcakes to a wire rack to cool completely.

9. Repeat process with remaining cake batter & cookie dough. Cool cupcakes to room temperature before frosting, about 1 hour.

FROSTING

1. Beat butter, brown sugar, & salt together with mixer till light & fluffy, 3-4 min.. Add powdered sugar &

vanilla till combined.

2. Add flour & mix till only combined.

If necessary, add 1 tbsp. Milk at a time till desired consistency is reached.

Lemon meringue cupcakes What you need

CUPCAKES

240ml / 1 c. Almond milk

Juice & zest from 1 medium lemon 150g / 1¼ c. Self-raising flour 2
tbsp corn starch

80ml / ⅓ c. Mild olive oil

150g / ¾ c. Caster sugar

1 tsp vanilla extract

LEMON CURD

Juice from 2 big lemons

120ml / ½ c. Almond milk

150g / $\frac{3}{4}$ c. Caster sugar

2 tbsp corn starch

1 tbsp dairy-free butter FROSTING

Liquid from a 400g tin of chickpeas 50g / $\frac{1}{2}$ c. Icing sugar

$\frac{1}{2}$ tsp cream of tartar

1 tsp vanilla extract

What to do

LEMON CUPCAKES

1. Heat up the oven to 170c & line a cupcake tray with liners.
2. Mix the almond milk & lemon juice & zest together in a big bowl & leave to for a few min..
3. In the meantime , mix the flour & corn starch together in a separate bowl.
4. Add the oil, sugar & vanilla extract to the almond milk & next which the flour mixture. Mix everything till only combined.
5. Divide equally between 12 cupcake cases & bake for 20-25 min. Till golden brown & spongy to the touch.
6. Leave to cool completely before coring the centre of the cupcakes.

LEMON CURD

Whilst the cupcakes are baking, make the curd by mixing the lemon juice, half of the almond milk, sugar, & corn starch together in a small saucepan.

Continually whisk over medium heat till it starts to boil. The mixture should start thickening.

Remove from heat & whisk in the remaining of the almond milk & dairy-free butter.

It should be a smooth, thick, runny

consistency. Leave it to cool in the fridge where it will thicken some more.

Once cooled, pour right into the centre of the cupcakes till it reaches the brim.

FROSTING

1. In a stand mixer, whisk the chickpea water on high for a few min., till it starts to turn frothy
2. Slowly add in the icing sugar, a little at a time.
3. Add the cream of tartar.
4. Keep whisking on high speed for approximately 10 min. Till the mixture forms stiff peaks.
5. Add the vanilla & whisk again for an additional min..
6. Add the mixture to a piping bag fitted with a big star nozzle. Pipe swirls on top of the cupcakes.

Nutella cheesecake cupcakes

What you need

12 oreos, finely crushed

1 1/2 tbsp salted butter, melted 6 tbsp granulated sugar

1 1/2 tbsp all-purpose flour

12 oz cream cheese, well softened 2 big eggs

1/4 c. Milk

1/4 c. Sour cream

1/2 tsp vanilla extract

1/2 c. Nutella

TOPPING

1 c. Heavy cream

3 tbsp powdered sugar 1/4 c chopped, toasted hazelnuts Chopped chocolate, for garnish

What to do

1. Heat up oven to 325 degrees. In a mixing utilizing a fork, blend together crushed oreos & butter.

Divide mixture evenly among 12

paper lined muffin cups, adding a heaping 1 tbsp to each. Press crumbs right into an even layer. Bake in preheated oven 5 min.. Take away from oven & permit to cool whereas preparing filling.

2. In a mixing bowl whisk together granulated sugar & flour. Add in cream cheese & utilizing an electric hand mixer, whip only till

smooth.

Blend in eggs. Add in milk, sour

cream & vanilla & mix only till combined, next which add in nutella

& mix only till combined.

3. Tap bowl forcefully against countertop about 30 times to release some of the air bubbles. Divide mixture among muffin cups, pouring over crusts & filling each c. Nearly full, about 1/4 c. Batter in each. Bake in 325 degree oven 20 - 24 min. Till centers only jiggle slightly.

4. Remove from oven & permit to cool at room temperature 30 min., next which cover loosely with plastic wrap or foil & transfer to fridge &

chill 3 hours. Serve with sweetened whipped cream, hazelnuts, chopped

chocolate or chocolate. Store in fridge in an hermetic container.

5. In a mixing bowl, utilizing an electric hand mixer, whip heavy cream on high speed till soft peaks form. Add in powdered sugar &

whip till stiff peaks form. Store in fridge.

Sweet potato cupcakes What you need

1 1/2 c. Firmly packed brown sugar 1/3 c. Butter, room temperature 2 eggs

1 tsp vanilla

2 3/4 c. All purpose flour

1 tbsp baking powder

1 tsp pumpkin pie spice

3/4 tsp salt

3/4 c. Whole milk

1 c. Cooked sweet potatoes

1/3 c. Bourbon

CANDIED PECANS

1 c. Sugar

1 c. Water

Pecan halves

VANILLA GLAZE

2 c. Sifted confectioner's sugar 1 tbsp butter, room temperature 1 tsp vanilla

3-4 tsps milk

SYRUP

1 1/2 c. Sugar

1/2 c. Water

1 tsp butter

2 tsp vanilla

2 tbsp bourbon

What to do

1. Heat up oven to 350 degrees.
2. Line cupcake trays with 24 baking cups.

3. Whisk together flour, baking powder, pumpkin pie spice & salt in a big bowl.

4. In an additional big mixing bowl, mix brown sugar, butter & eggs till fluffy.

5. Add sweet potatoes & vanilla. Mix well.

6. Add 1/3 of flour mixture to sugar mixture till combined. Add bourbon.

Add sec. 1/3 of flour mixture. Add milk. Add final 1/3 flour mixture.

7. Mix well with each addition.

8. Fill baking cups.

9. Bake for 12-15 min. Or till done.

10. Cool completely.

CANDIED PECANS

1. Add equal parts sugar & water to a pot. Add pecans. Simmer for about six min.. Drain syrup off.

2. In a deep fryer at about 375 degrees add pecans to oil. Heat for about 30

sec. To a min. Or till frying noise.

3. Lay on parchment paper lined tray &

cool slightly.

4. Dash some extra sugar on top to make them prettier.

5. Allow to dry completely.

VANILLA GLAZE

1. In a medium bowl, mix sugar & butter. Add vanilla.
2. Add milk 1 tbsp at a time till you get the desired consistency.
3. Mix till smooth.

SYRUP

1. In a small saucepan, bring sugar & water to a boil.
2. Boil for five min. & add remaining ingredients. Cook till a syrupy consistency.
3. Add one candied pecan to each cupcake if you don't eat them all first.

Chocolate mocha cupcake WHAT YOU NEED

CUPCAKE

- 1 c. All purpose flour
- 1 c. Plus 2 tbsp sugar
- 1/3 c. Plus 2 tbsp cocoa powder 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 c. Unsalted butter, melted & warm
- 2 big eggs

1 tsp pure vanilla extract

2 tbsp instant coffee

1/2 c. Hot coffee

1/2 c. Crushed whoppers

CHOCOLATE SWISS

MERINGUE

5 big egg whites

1 1/2 c. Sugar

4 sticks unsalted butter, chopped &
softened

1/4 tsp salt

1 tbsp vanilla

2 tbsp unsweetened cocoa powder 10 oz. Bittersweet chocolate,
melted

& cooled

CHOCOLATE SAUCE

2/3 c. Dark chocolate

2 tbsp heavy cream

4 tbsp powdered sugar, sifted

4-5 tbsp water, warm

WHAT TO DO

CUPCAKE

1. Add flour, cocoa powder, sugar, baking soda, & salt in a bowl & mix thoroughly to combine. Add in the butter, eggs, & vanilla & beat on medium speed for one min..
2. Add instant coffee & half of the hot coffee right into the mixture & beat for 20 sec.. Scrape the sides of the bowl & add remaining coffee. Beat for 20-30 sec. Till the batter is smooth. The batter will be thin enough to pour.
3. Divide it evenly among the lined cups. Bake 18-22 min. Only till a toothpick inserted right into a few of the cupcakes comes out clean. Set the pan on a rack to cool. Frost the cupcakes when they are completely cool.

CHOCOLATE SWISS

MERINGUE

1. Combine egg whites & sugar in a bowl placed over simmering water.

Bring mixture to 160 degrees f

whereas whisking continuously .

2. Transfer mixture to stand mixer bowl, fitted with a whisk attachment

& beat on medium high speed till mixture cools & doubles in volume

& forms stiff peaks; about 10-12

min..

3. Add butter in one piece at a time,

mixing to incorporate next each addition. The mixture may appear clumpy & just about curdled looking-this is normal. Keep mixing & it will become even & smooth again. Add salt & vanilla & mix to combine.

Add cooled chocolate & mix to combine.

CHOCOLATE SAUCE

1. Place chocolate & heavy cream in a bowl over simmering water. Let

chocolate & cream sit for 2-3 min.

To melt without stirring.

2. Stir slowly mixture to combine. Add powdered sugar & mix to combine.

Add water 1 tbsp at a time, mixing next each addition till pouring consistency is reached. Put to the side & let sauce cool to warm.

ASSEMBLY

1. Frost cooled cupcakes. Freeze frosted cupcakes for ten min..

Drizzle chocolate pour over

chocolate frosting.

2. Dash crushed whoppers on chocolate sauce. Finish with a small swirl of frosting & a whopper.

Caramel apple cupcakes What you need

CUPCAKES

1 2/3 c. All purpose flour

1/2 c. Brown sugar

1/2 c. Sugar

1/4 tsp baking soda

1 1/4 tsp baking powder

1 tsp cinnamon

1/8 tsp nutmeg

3 egg whites

2 tsp vanilla extract

1/2 c. Sour cream

1/2 c. Milk

3/4 c. Salted butter, slightly melted

1 big apple, chopped BUTTERCREAM

1 c. Butter

1 c. Shortening

8 c. Powdered sugar

3/4 c. + 2 tbsp caramel sauce

What to do

1. Heat up oven to 350 degrees.

2. Whisk together flour, sugars, baking soda, baking powder, cinnamon &

nutmeg in a big mixing bowl.

3. Add egg whites, vanilla extract, sour cream, milk & butter & mix on medium speed only till smooth. Do not over mix.

4. Stir in chopped apples

5. Fill cupcake liners about 3/4 full.

6. Bake 17-19 min..

7. Allow to cool for 1-2 min., next which take away to cooling rack to finish cooling.

8. To make the buttercream, mix butter

& shortening & mix till smooth. Add 4 c. Of powdered sugar & mix till smooth.

9. Add caramel sauce & mix till smooth. Add remaining powdered sugar & mix till smooth.

10. Top cupcakes with icing & a drizzle of caramel.

Dulce de leche cupcakes What you need

2 tbsp canola oil

1 stick unsalted butter, melted &

slightly cooled

1/2 c. Semi-sweet chocolate chips 1/2 c. Granulated sugar

1/2 c. Light brown sugar

2 big eggs + 1 big egg yolk, at room temperature

1/2 tsp vanilla

3/4 c. + 3 tbsp all-purpose flour, not packed

1/2 tsp baking soda

1 tsp baking powder

1/2 c. Unsweetened cocoa powder 3/4 tsp salt

1/2 c. Full fat sour cream

1/2 c. Boiling water

1/2 c. Dulce de leche

BUTTERCREAM

1 stick unsalted butter, very soft 3 c. Confectioners sugar, sifted 3/4 c. Unsweetened cocoa powder, sifted

3 tbsp half & half, more if needed 1 heaping tbsp dulce de leche

1/2 tsp salt

TOPPING

Dulce de leche, for drizzling

Flaky sea salt

What to do

CUPCAKES

1. Heat up the oven to 350 degrees .

Line a 12-cup cupcake/muffin tin with cupcake liners & lightly spray the liners with non-stick spray.

2. Melt the oil, butter, and chocolate together in the microwave, heating in 30 sec. increments, & stirring

between increments each time.

Whisk mixture till completely

smooth. Put to the side to cool.

3. In a medium sized bowl mix the flour, baking soda, baking powder, cocoa powder, & salt; mix together till thoroughly combined; put to the

side.

4. In a big bowl, whisk together the eggs, yolk, sugars, & vanilla; beat till smooth. Add the cooled

oil/butter/chocolate mixture & whisk till smooth.

5. Add half of the flour mixture, next which half of the sour cream. Repeat the process till everything is added,

& be sure to mix till only combined.

6. Quickly mix in the hot water till evenly combined.

7. Divide the batter among the 12 liners in your prepared pan. Bake for 16-18

min..

8. Once cooled, use a small sharp knife to carve out a small hole on the top

of each not carving too wide or deep. Fill each hole with 1-2 tsp of dulce de leche.

BUTTERCREAM

1. Sift together the confectioners sugar & cocoa powder, whisking well.
2. Using a mixer beat the butter on medium-high speed till creamy; about 2 min.. Reduce speed to low & slowly add the sifted sugar/cocoa powder, alternating with the half & half; add in the dulce de leche & salt.
3. Once all of the ingredients have been added, beat on medium-high speed till light & creamy & combined; at least 2 min.. Add more cream to the frosting if it seems too thick; add a touch more sugar to the frosting if it seems too thin.
4. Frost cooled, filled cupcakes & top with more dulce de leche & flaky sea salt.

Cheesecake cupcakes What you need

- 2 pkg. Cream cheese, softened
- 1 c. Granulated sugar
- 1 tsp. Butter extract
- 2 eggs
- 12 vanilla wafers
- 1 c. Seedless raspberry jam
- 1 pt. Fresh raspberries
- 2 tbsp. Powdered sugar for dusting

What to do

1. Heat oven to 350°f.
2. Place a paper cupcake liner in each of 12 muffin cups.
3. Beat cream cheese with a hand-held electric mixer till fluffy. Add granulated sugar & butter extract, beating well. Add eggs, one at a time, beating well next each addition.
4. Place a vanilla wafer, flat-side down, in each muffin cup. Spoon cream cheese mixture over wafers.

Bake for 20 min..

5. Allow tarts to cool completely.

When cool, top each cheesecake

cupcake with 1/2 tbsp. Of raspberry jam & fresh raspberries. Dust with powdered sugar.

Pumpkin pie cupcakes

What you need

3 tbsp coconut flour

1 tsp pumpkin pie spice

1/4 tsp baking powder

1/4 tsp baking soda

Pinch salt

1 c. Pumpkin puree

1/3 c. Swerve sweetener

1/4 c. Heavy cream

1 big egg

1/2 tsp vanilla

What to do

1. Heat up oven to 350f & line 6 muffin c. With paper liners.
2. In a small bowl, whisk together the coconut flour, pumpkin pie spice, baking powder, baking soda, & salt.
3. In a big bowl, whisk pumpkin puree, sweetener, cream, egg, & vanilla till well combined. Whisk in dry ingredients.
4. Divide among prepared muffin c. & bake 25 to 30 min., till only puffed & barely set. Take away from oven & let cool in pan.
5. Refrigerate for at least one hour before serving. Dollop whipped cream generously on top.

Mint & chocolate cupcakes

What you need

CHOCOLATE CUPCAKES

105 grams plain flour

20 grams cocoa powder

20 grams dutch processed cocoa powder

1/2 tsp baking soda

1/2 tsp baking powder

100 grams caster sugar

45 grams brown sugar

115 grams unsalted butter

2 big eggs

1 tsp vanilla extract

120 ml buttermilk MINT FROSTING

115 grams unsalted butter, softened 435 grams icing or powdered sugar 3 tbsp milk

1 tsp peppermint or mint extract A few drops of green food colouring
6 whole mint chocolate cookie or biscuit, cut in half

What to do

1. Heat up the oven to 180c . Line a 12

hole muffin tin with patty cases. In a big mixing bowl, sift the flour, cocoa powders, baking soda, baking

powder & next which add the sugars

& give it a stir. Pop the butter right into the microwave for a short burst, 10 sec. Or so at a time, till it is melted.

2. Give it a mix with a fork to eliminate any lumps. In a separate mixing bowl, add the eggs, vanilla & butter

& whisk together till smooth.

3. Then add the wet mixture right into the dry mixture, along with the buttermilk & lightly fold till only combined.

4. Spoon the mixture right into the prepared patty cases & pop right into the oven. Bake for 18-20 min. Or till only cooked through. Set cakes out onto a wire rack & leave to cool completely.

MINT FROSTING

1. Add the butter to a big mixing bowl

& beat with an electric mixer till pale & creamy. Lightly sift in the icing sugar, one c. At a time. Add a tbsp or two of milk to help loosen up the mixture. Add the mint extract &

continue to beat.

2. Add a tbsp of milk if needed. The icing should be nice & creamy but thick enough to hold its shape. Add in green food colouring till it reaches your desired colour. Pipe the icing onto the cupcakes utilizing a piping bag & a big star tip. Top each

cupcake with half a chocolate mint cookie.

Pudding cupcakes What you need

1 3.4-ounce box instant chocolate pudding mix

1 3/4 c. Whole milk

12 oz. Container whipped topping, thawed, divided use

24 chocolate cupcakes, baked &

cooled

15 chocolate sandwich cookies,

crushed right into crumbs

24 campfire ghoster roasters

What to do

1. In a big bowl, beat pudding mix &

milk on medium speed till thoroughly combined & thickened. Fold 1 c.

Whipped topping right into the

pudding till no streaks remain. Cover

& refrigerate for one hour.

2. Using a sharp paring knife, or an apple corer, core the middle of each cupcake. Reserve the cake pieces that were removed.

3. Fill a piping bag or big zip-top bag with the chilled pudding.

4. Pipe pudding right into the middle of each cupcake. Cover the pudding with reserved cake pieces that you

cored from the cupcake.

5. Fill a big piping bar or big zip-top bag with remaining whipped topping.

6. Pipe whipped topping onto

cupcakes. Dash each cupcake with crushed cookies & top with a

campfire® ghoster roaster.

7. Refrigerate cupcakes till ready to serve.

Halloween cupcakes What you need

CHOCOLATE CUPCAKES

½ c. Boiling water

¼ c. Unsalted butter, softened

1 c. Sugar

⅓ c. Good quality cocoa powder

1½ c. All purpose flour

½ tsp salt

½ tsp baking powder

½ tsp baking soda

1 big egg, beaten

½ c. Sour cream

1 tsp vanilla extract

BUTTERCREAM FROSTING

1⅓ c. Unsalted butter, softened 8oz marshmallow fluff

1 tbsp vanilla extract

1 tsp heavy cream

2⅔ c. Confectioners sugar

24 mini chocolate chips

What to do

CHOCOLATE CUPCAKES

1. Heat up oven to 350 degrees.
2. Line a 12-count muffin tin with cupcake cups. Reserve.
3. In the bowl of a stand mixer, mix the butter, the sugar, the cocoa powder &

the boiling water. Beat on low till smooth & the sugar is dissolved.

4. In a separate bowl, mix the flour, the salt, the baking powder & the baking soda. Reserve.

5. In a third bowl, beat the egg & add the sour cream & the vanilla extract.

Whisk till smooth. Reserve.

6. With the mixer on low, add $\frac{1}{2}$ the dry ingredients to the butter/sugar/boiling water mixture.

Then, add the egg/sour cream & finish with the remaining of the flour.

Mix only till the flour is incorporated.

7. Pour the batter right into the cupcake cups, about $\frac{2}{3}$ full.
8. Bake the cupcakes for 20 to 25 min.

Or till a toothpick inserted in the middle of a cupcake comes out

clean.

9. Cool in the pan for 5 min.. Take away from the pan & cool completely before frosting.

FROSTING

1. In the bowl of a stand mixer, mix the butter & the marshmallow fluff. Beat till creamy & smooth.
2. Add the vanilla extract & the heavy cream & beat till incorporated.
3. With the mixer on low, slowly add the confectioners sugar. When incorporated, turn the speed up & beat for 1 min., till light & fluffy.

Add a pinch of salt if the frosting is too sweet.

4. Frost cooled cupcakes & decorate with the eyes.

Glass cupcakes What you need

CUPCAKES

2 c. All-purpose flour

2 c. Sugar

2 tbsp sugar

1 c. Unsweetened dark cocoa

powder

2 tsp baking soda

1 tsp baking powder

½ tsp salt

2 eggs

1 c. Cold coffee

1 c. Buttermilk

½ c. Vegetable oil

FROSTING

1 c. Unsalted butter, slightly softened 1 package cream cheese

2 tsp pure vanilla extract

4 to 4½ c. Confectioners' sugar GLASS

½ c. Sugar

¼ c. Light corn syrup

Parchment paper

BLOOD

½ c. Corn syrup

1 tbsp water

1 tbsp of red food coloring

1 tbsp of chocolate syrup

1 tbsp of cornstarch

What to do

CUPCAKES

1. Heat up oven to 350 degrees. Put 24

liners in cupcake tin. In a big bowl, mix flour, sugar, cocoa, baking soda, baking powder & salt.

2. Make a well in the middle & pour in the eggs, coffee, milk & oil. Mix till smooth; batter will be thin. Spoon right into prepared cupcake pan.

3. Bake in the preheated oven 14-17

min., or till a toothpick inserted right into the middle of the cupcake comes out clean. Permit to cool completely.

FROSTING

1. Using an electric mixer & big bowl,

beat butter till creamy. Add cream cheese & vanilla; beat till fully incorporated.

2. Steadily increase mixer speed to high & continue beating till light &

fluffy, scraping down the sides of bowl as necessary with rubber spatula.

3. Steadily add 4 c. Confectioners'

sugar, beating on low speed , till well combined. Add additional

confectioners' sugar till desired consistency for piping. Beat on high speed till well combined & smooth whereas scraping down sides of

bowl as necessary, about 1 to 2 min..

4. GLASS

mix sugar & corn syrup in a microwave-safe glass. Cover glass with plastic wrap & microwave 2

min. Take away plastic wrap

prudently to avoid steam. Mix &

cover with a new piece of plastic wrap. Microwave 1 min..

5. Prudently pour onto parchment lined baking sheet, spread as thinly as possible, permit to cook completely,

& break by smacking baking sheet on counter. Store shards in hermetic container till ready to use.

BLOOD

1. Mix all of the ingredients in the blender for a few sec..

ASSEMBLY

2. Pipe icing on cupcake utilizing an open star cupcake tip in a swirl working from the outside to the center. Add glass shards drizzle with blood.

Corn cupcakes

What you need

1 white cake mix

2 eggs

1 c. Sour cream

½ c. Milk

1/3 c. Vegetable oil

GARNISH

Candy corns

Orange dashes

FROSTING

1 c. Butter

4 c. Powdered sugar

1/4 tsp salt

1 tsp vanilla extract 1/3 c. Heavy whipping cream

What to do

3. Heat up oven to 350 degrees & line cupcake pan with paper liners.

4. Combine all ingredients in a big bowl till incorporated. Scrape sides of bowl & next which beat on

medium-high speed for 3 min..

5. Divide batter in half & color one half orange & the other half yellow.

6. Fill paper liners with about 1-2 tbsp of yellow batter. Next which top with 1-2 tbsp of orange batter. Bake according to cake mix package

directions - about 15-18 min.. Cool cupcakes.

FROSTING

7. In a mixing bowl, cream butter till fluffy. Add sugar & continue creaming till well blended. Add salt, vanilla, & whipping cream.

8. Blend on low speed till moistened.

Beat at high speed till frosting is fluffy.

Cupcakes with vanilla buttercream

What you need

CUPCAKES

2¼ c. All-purpose flour

¾ c. Unsweetened dutch-process

cocoa powder

½ c. Granulated sugar

¾ c. Brown sugar

1½ tsp baking soda

½ tsp salt

1 c. Milk

1¼ c. Original malted milk powder

1 c. Vegetable oil 3 big eggs, at room temperature 1 c. Sour cream,
at room temperature 1 tsp vanilla extract

BUTTERCREAM

1½ c. Unsalted butter, at room

temperature

$\frac{3}{4}$ c. Original malted milk powder $2\frac{1}{2}$ c. Powdered sugar

$\frac{1}{2}$ tsp vanilla extract

What to do

CUPCAKES

1. Heat up the oven to 350°f. Line 30

muffin tins with cupcake liners.

2. In a big bowl, mix the flour, cocoa powder, granulated sugar, brown sugar, baking soda & salt. Whisk to combine.

3. Combine the milk & the malted milk powder in the bowl of a stand mixer

& mix till the malted milk powder has dissolved. Add in the oil, next which add in the eggs, one at a time, beating till combined.

4. Scrape down the sides of the bowl, next which add in the dry ingredients. Mix only till combined.

Add the sour cream & vanilla, & mix only till combined.

5. Divide the batter between the prepared cups. Bake 20 min.. Let cool completely before frosting.

BUTTERCREAM

1. Place the butter in the bowl of a stand mixer & beat till very light, about 2 min..

2. Add in the malted milk powder &

mix an additional min.. Start adding in the powdered sugar, $\frac{1}{2}$ c. At a time, till combined, next which add in the vanilla.

3. Continue to beat for a couple more min., till light & fluffy.
4. Frost the cupcakes as desired.

Cider&caramel cupcakes What you need

CUPCAKES

1/3 c. Butter

1 egg, room temperature

1 c. Buttermilk, room temp

1 c. Dark brown sugar

1/3 c. Sugar

1/2 tbsp vanilla extract

2 1/2 c. Unbleached all-purpose flour

1/2 tbsp cinnamon

1/2 tsp nutmeg

1 tsp salt

1 tbsp baking soda

1 c. Hard apple cider, room temperature

APPLE FILLING

3 tbsp butter

2 big honey crisp apples peeled, cored, & chopped

1/4 c. Dark brown sugar

1/4 tsp cinnamon

1/4 tsp kosher salt

1 1/2 tsp vanilla extract

1 tsp cornstarch

2 tbsp whiskey

BUTTERCREAM

1 c. Butter, at room temperature 3½ c. Powdered sugar

1/4 tsp cinnamon

1 tsp vanilla extract 1-2 tbsp whiskey

What to do

CUPCAKES

1. Heat up oven to 350.

2. In a small saucepan, heat the butter over low-medium heat, whisking

continuously . When you see brown specks appear on the bottom, take away from the heat & continue

whisking for 30 sec.. Pour right into an additional bowl so that the butter doesn't continue to cook.

3. Once the butter is cool, add the buttermilk, egg, sugars & vanilla, &

mix till well combined.

4. In a separate bowl, sift together the flour, cinnamon, nutmeg, salt, &

baking soda.

5. Steadily add the flour to the wet ingredients, scraping down the sides of the bowl next each addition.

6. Once the flour is fully incorporated, mix in the hard cider.

7. Line a muffin pan with liners, &

spray them with non-stick spray. Fill each muffin tin slightly more than midway with the batter.

8. Bake for 15-18 min., till a knife inserted in the middle of a cupcake comes out clean.

FILLING

1. Melt the butter in a medium-sized saucepan over medium heat.

2. Add the apples, sugar, cinnamon,

salt, & vanilla. Cook for about 10

min., till the apples are soft & have released their juices.

3. In a separate bowl, whisk together the whiskey with cornstarch, & next which add to the pan with the apples

& cook for about 3 min., till the liquid thickens. Put to the side to cool.

FROSTING

1. Cream the butter for about 30 sec..

Add the powdered sugar, cinnamon,

& vanilla extract. Beat on medium speed till creamy.

2. Add the whiskey & beat on high for 2-3 min., till fluffy & whipped.

ASSEMBLY

1. Core each cupcake with a cupcake corer, or with a knife angled at 45-degrees.

2. Fill the cupcake with apples, next which top with buttercream, top the frosting with more apples.

Pumpkin & cinnamon buttercream cupcakes

What you need

1½ c. Spelt flour

¾ c. Organic cane sugar

1 tsp baking soda

½ tsp salt

1 tsp cinnamon

½ tsp ginger

⅛ tsp nutmeg

Pinch cloves

1 c. Of pumpkin puree

⅓ c. Organic canola oil

1 tsp vanilla extract

1 tsp apple cider vinegar

½ c. Water

FROSTING

3 tbsp vegan buttery spread

2½ c. Powdered sugar

1-2 tbsp unsweetened coconut milk ½ tsp cinnamon

½ tsp ginger

Pinch of cloves

What to do

1. Heat up the oven to 350 degrees.

Line a cupcake tin with paper liners.

2. In a medium bowl, whisk together the flour, sugar, baking soda, salt, cinnamon, ginger, nutmeg, & cloves.

Put to the side.

3. In a big bowl, mix the pumpkin puree, organic canola oil, vanilla, apple cider vinegar, & water. Mix well.

4. Add the dry ingredients to the wet ingredients & mix well to combine.

5. Spoon the batter right into the cupcake liners, filling them about $\frac{2}{3}$ full.

6. Bake at 350 degrees for about 16-18

min., or till a toothpick inserted in the middle comes out clean.

FROSTING

1. Beat the buttery spread till fluffy. Sift the powdered sugar right into the bowl & drizzle in a little coconut milk.
2. Alternate adding more sugar & milk till the frosting is thick & creamy.
3. Add the spices & mix again.
4. Spread or pipe frosting onto cooled cupcakes. Store leftover cupcakes in the fridge.

Black velvet cupcakes What you need

CUPCAKES

1 c. Granulated sugar

1/4 c. Butter, room temperature 2 tbsp vegetable oil

1 egg

1 tsp black food coloring or soft gel paste

3 tbsp dark dutch-process cocoa powder

1 tsp pure vanilla extract

1/2 tsp salt

1/2 c. Buttermilk, room temperature 1/2 tsp white vinegar

1 1/4 c. Flour 1/4 tsp baking soda

FROSTING

1 8 oz. Package of cream cheese, room temperature

1/4 c. Butter, room temperature 3 1/2 c. Powdered sugar

1 tsp pure vanilla extract

1 tsp black food coloring or gel paste

What to do

CUPCAKES

1. Sift together the cocoa powder, flour, salt & baking powder in one bowl &

put to the side. Fitted with the whisk attachment, use your mixer to mix together the sugar, butter, oil &

vanilla till fluffy.

2. Add the food coloring & beat to combine. Mix in the egg. Add 1/3 of the dry ingredients & alternate with the buttermilk till all ingredients are combined. Lastly, mix in the vinegar.

3. Distribute the batter among 12-14

cupcake liners & bake on 350

degrees for about 20 min. Till an

inserted toothpick comes out clean.

Take away from oven to cool on a wire rack.

FROSTING

1. To make this spooky black frosting, beat together the cream cheese &

butter with a paddle attachment.

Slowly mix in the powdered sugar till you reach your desired sweetness

2. Then mix in the vanilla extract &

black coloring till the frosting reaches its proper color.

3. Once the cupcakes have cooled, pipe the frosting onto the . Let in cool in the fridge.

Pumpkin cupcakes What you need

CUPCAKES

2 c. All-purpose flour

1½ tsp ground cinnamon

½ tsp ground nutmeg

½ tsp ground ginger

¼ tsp ground cloves

½ tsp salt

2 tsp baking powder

1 tsp baking soda

½ c. Butter, softened

1 c. Light brown sugar, packed

⅓ c. Granulated sugar

2 eggs

1 c. Buttermilk 1 c. Pumpkin puree

1 tsp vanilla extract

FROSTING

1 - ¼ oz packet of unflavored gelatin ¼ c. Cool water

3 c. Heavy whipping cream

2 tsp vanilla extract

⅔ c. Confectioners sugar

What to do

CUPCAKES

1. Heat up the oven to 350 degrees.

2. Sift together the flour, spices, salt, baking powder, & baking soda; put to the side.

3. Cream butter & both sugars with an electric mixer till light & fluffy.

4. Add the eggs one at a time.

5. Add the buttermilk & pumpkin puree, blending well & scraping down

sides as needed.

6. Stir in the flour mixture, next which the vanilla, mixing till only incorporated.

7. Divide the batter right into cupcake

wrapper lined c. Of a muffin tray.

8. Bake about 15-18 min. Or till a toothpick comes out clean.
9. Cool in the pans for 5 min. Before removing to cool completely on a wire rack.

FROSTING

1. Combine gelatin & water in a small saucepan & let stand till thick.
2. Warm over low heat & mix till gelatin is softened & take away & cool, but do not permit to set.
3. Whip the heavy cream till thickened.

Add confectioners sugar & vanilla, beating till it holds soft peaks.

4. Steadily add the gelatin to the whipped cream, beating continuously .
5. Continue to beat on med/high speed till it holds stiff peaks.
6. Frost cooled cupcakes straight away
& serve, or refrigerate frosting till ready to use.

Mint&chocolate cupcakes What you need

CHOCOLATE CUPCAKES

75 g butter

½ tsp. Vanilla essence

100 ml hot water

150 ml whole milk

1 big egg, lightly beaten

300 g plain flour

100 g dutch processed cocoa

powder

1 tsp. Bicarbonate of soda

1 tsp. Baking powder

250 g caster sugar

Pinch of salt

MINT FROSTING

1 ½ c. Unsalted butter, softened 3 tbsp. Heavy cream

1 tsp. Vanilla extract

1 tbsp. Peppermint essence

¼ tsp salt

3 c. Icing sugar

1 c. Dark chocolate chips

3 tbsp. Fresh mint leaves, chopped

What to do

CHOCOLATE CUPCAKES

1. Heat up an oven to 175 c . Line a 12

hole cupcake pan with cupcake

liners.

2. Over a low heat, melt the butter.

When melted, take away from the heat & mix in the vanilla essence, water, milk & beaten egg. Put to the side.

3. In a separate big bowl sift together the flour, cocoa powder, bicarbonate of soda, baking powder, sugar & salt.

4. In two batches, pour the liquid ingredients right into the bowl with the dry ingredients & whisk till uniform, combined & smooth.

5. Divide the mixture evenly among the cupcake liners, filling them no more than $\frac{2}{3}$ rds full. Bake for 15 to 18

min. Or till a skewer inserted comes out clean. Leave to cool completely on a wire rack before frosting.

MINT FROSTING

1. Beat the butter, cream, vanilla, peppermint & salt together on medium speed till smooth, 2-3 min..

2. Reduce speed to low & slowly, in batches, add in the icing sugar. Beat till incorporated & smooth, 4 – 6

min..

3. Increase the mixer speed to medium-high & beat till the frosting is light &

fluffy, 5 – 8 min.. Add the chocolate chips & chopped mint leaves, & mix till only combined.

Chocolate blackberry cupcakes

What you need

10 oz. Fresh blackberries

1 1/2 c. All-purpose flour

3/4 c. Granulated sugar, divided 1/3 c. Cocoa powder

2 tsp espresso powder

1 tsp baking soda

1/2 tsp salt

1 tsp vanilla extract

1/3 c. Vegetable oil

1 c. Milk of choice

6 oz. Semi-sweet or bittersweet chocolate, chopped finely

Fresh blackberries, for garnish

What to do

In a big saucepan, mix the blackberries with 1/4 c. Granulated sugar. Bring to a boil over medium heat & cook for about 10 min., stirring often, till the berries burst & are swimming in their juices.

Take away from heat.

Using a fine mesh strainer, strain out the liquid & save it for later use. Put the solid fruit back right into the saucepan &

put to the side.

Heat up oven to 350 degrees f . Line a cupcake pan with baking cups.

In a mixing bowl, whisk together the flour, sugar, cocoa, espresso powder, baking soda, & salt. Add the vanilla

extract, oil, & milk. Utilizing a spatula, mix the batter till smooth. Fold in the blackberry solids.

Divide batter evenly between 12 baking c. . Bake for 18-22 min., or till a toothpick inserted right into the middle comes out clean. Take away from baking pan & permit to cool to room

temperature.

FROSTING

1. Place chopped chocolate right into a mixing bowl. Warm the blackberry juice back up to boiling & pour over the chocolate, allowing it to set for 5

min. Before stirring till smooth.

2. Allow frosting to rest on the counter, stirring often, till it cools down &

thickens.

3. Beat the chocolate ganache for several min. Till it incorporates air & feels lighter.

4. Place frosting in a pastry bag & pipe frosting onto the cooled cupcakes.

Garnish with fresh blackberries.

Peanut butter cupcakes What you need

CUPCAKES

1 c. All-purpose flour

1 tsp baking powder

1/4 tsp salt

6 tbsp unsalted butter, at room temperature

3/4 c. Chunky or smooth peanut

butter

1 c. Packed brown sugar

1 egg

1 1/2 tsp vanilla

1/2 c. Milk

GANACHE

2 oz. Bittersweet chocolate, chopped 1/2 tsp instant coffee granules

2 oz. Heavy cream

PEANUT BUTTER

BUTTERCREAM

1 c. Unsalted butter, at room

temperature

1 c. Powdered sugar, or more, to taste

1/8 tsp salt

1/2 tsp vanilla extract

3/4 c. Peanut butter, at room

temperature

What to do

1. Heat the oven to 350 degrees. Line 12 muffin tin c. With paper cupcake liners.
2. Sift the flour, baking powder & salt in a medium bowl & put to the side.
3. Using a stand mixer, beat the butter, peanut butter & brown sugar, on medium speed, till smooth & light in color, about 1 min..
4. Mix in the egg. Add the vanilla &

beat for 1 min., or till the batter is smooth. On low speed, add the flour mixture in 3 additions & the milk in 2 additions, beginning & ending with the flour mixture & mixing only till

the flour is incorporated & the batter looks smooth.

5. Fill each paper liner with batter, about 1/3 in. Below the top of the liner. Bake only till the tops feel firm

& are lightly browned, about 20

min.. There will be a few cracks on top. Cool the cupcakes for 10 min. In the pan on a wire rack. Prudently take away cupcakes from pan to

finish cooling.

GANACHE

1. Place the chocolate & coffee granules in a heatproof bowl. Heat the cream in a small sauce pan over medium heat, till it comes to a boil.

2. Pour the hot cream right into the

bowl with the chocolate & mix till completely mixed & glossy.

PEANUT BUTTER

BUTTERCREAM

1. Beat everything in a bowl till smooth & blended.
2. Add in more powdered sugar, if needed, according to your preference.

ASSEMBLY

1. Spread a layer of chocolate ganache on top of the cupcake & next which frost with the peanut butter buttercream.
2. Dash with chopped nuts & chocolate dashes.

Fudge cupcakes What you need

250 g butter

150 g sugar

3 big eggs

225 g self-raising flour

100 g mini fudge pieces

200 g icing sugar

2 tbsp of clear honey

2 tabs honeycomb pieces

What to do

FUDGE CUPCAKES

1. Pre-heat the oven 180 c.
2. Beat together the butter & sugar till light & fluffy.
3. Beat the eggs & steadily beat right into the butter & sugar with a spoon or two of the flour to prevent curdling.
4. Fold in the remaining of the flour to form a smooth thick batter. It needs to be thicker than a normal sponge mix otherwise the fudge pieces will sink.
5. Fold in 75 g of the fudge pieces & spoon the mixture evenly right into 12 big muffin cases.
6. Bake for 20 min. Or till risen & golden brown.

FROSTING

1. Combine 100 g of butter with 200 g of icing sugar & 1 tbsp of clear honey. If the mix is too dry next which add the sec. Spoon of honey.

2. Pipe or spread onto the cakes & dash with the remaining 25 g of fudge pieces & the honeycomb pieces.

Chocolate & cookie cupcakes

What you need

COOKIE DOUGH

1 c. Unsalted butter at room

temperature

3/4 c. Sugar

3/4 c. Brown sugar

4 tbsp whole milk

1 tbsp vanilla

2 1/2 c. All-purpose flour

1/4 tsp. Salt

1 c. Mini chocolate chips

CUPCAKES

1 1/2 c unsalted butter, room temperature

1 1/2 c. Light brown sugar, packed 4 big eggs, room temperature

2 2/3 c. All-purpose flour

1 tsp. Baking powder

1 tsp. Baking soda

1/4 tsp. Kosher salt

1 c. Whole milk, room temperature 2 tsp. Vanilla extract

What to do

COOKIE DOUGH

1. Combine the butter & sugars in a mixing bowl & cream on medium-high speed till light & fluffy. Beat in milk & vanilla till incorporated &

smooth.

2. Mix in the flour & salt till only combined. Mix in the chocolate chips.

3. Using a small scoop, shape the dough right into balls or tubes. Freeze on a parchment lined baking sheet

overnight.

Pumpkin & chocolate cream cupcakes

What you need

$\frac{3}{4}$ c. Unsweetened cocoa powder

$1\frac{1}{2}$ c. All-purpose flour

$1\frac{1}{2}$ c. Sugar

$1\frac{1}{2}$ tsp baking soda

$\frac{3}{4}$ tsp baking powder

1 tsp salt

2 big eggs

½ c. Warm water

¾ c. Buttermilk

5 tbsp safflower oil

1 tsp pure vanilla extract

FROSTING

7 tbsp butter, softened 5 oz. Cream cheese, softened

¾ c. Pumpkin puree

2 ½ c. Powdered sugar, sifted

What to do

1. Heat up oven to 350 degrees. Line standard muffin tins with paper liners; put to the side. In the bottom of a stand mixer, whisk together cocoa powder, flour, sugar, baking soda, baking powder, & salt.

2. Swap to the paddle attachment, turn the mixer on low & add eggs, warm water, buttermilk, oil, & vanilla, &

mix till smooth.. Scrape down the sides & bottom of bowl to ensure everything is incorporated.

3. Divide batter evenly among muffin cups, filling each ⅔ full. Bake till tops spring back when touched,

about 20 min., rotating when midway through baking. Transfer to a wire rack; let cool completely.

4. In the bottom of a stand mixer, utilizing the paddle attachment cream the butter & cream cheese till light &

fluffy on a medium-high speed, about two to three min..

5. Add in pumpkin puree, mix an additional min.. Slowly add in powdered sugar, about a ½ c. At a time till fully incorporated. If the icing is not thick enough, add more powdered sugar. Transfer to a ziplock bag or pastry bag. Chill for at least an hour or even overnight.

6. When cupcakes have cooled

completely, pipe frosting. Store in the fridge. When ready to use, let sit at room temperature for 20 min..

Red velvet cupcakes

What you need

CUPCAKES

2½ c. All-purpose flour

1½ c. Granulated sugar

1 tsp baking soda

½ tsp salt

1 tbsp cocoa powder

1 c. Vegetable oil

½ c. Unsalted butter,

room

1 c. Buttermilk

2 eggs, room temperature

1 tsp distilled white

vinegar

Red food coloring

CREAM CHEESE

FROSTING

16 oz. Cream cheese,

room temperature

½ c. Unsalted butter,

room temperature

3 heaping c. Confectioners

sugar

1 tsp vanilla

What to do

1. Heat up oven to 350 degrees & line a cupcake pan with liners.

2. In a mixer fitted with a paddle attachment, mix together butter, oil, buttermilk, eggs, vanilla & vinegar. Mixture may be

lumpy.

3. In a separate bowl, sift together flour, cocoa powder, salt & baking soda. With mixer on low-speed, steadily add dry ingredients to the wet ingredients. Mix till smooth & no longer lumpy, but careful to not over mix.

4. Add food coloring to your liking & mix to combine.

Because of the cocoa powder, the cupcakes will be a dusty red color. If you want light or bright red cupcakes, omit the cocoa powder.

5. Fill cupcake liners about $\frac{2}{3}$ full. For mini muffins, bake for 11 min., turning

cupcakes half way through
baking process. For
regular size muffins, bake
for about 20 min., turning half way through. Check
doneness by inserting a
tooth pick right into
cupcakes - if the toothpick
comes out clean, they're
done.

6. To make cream cheese
frosting, add butter &
cream cheese to a mixer &
whip till creamy &
completely combined.

With mixer on low-speed,
steadily add confectioners
sugar till frosting is
smooth & fluffy. Lastly,
add vanilla & mix for a
few sec. Till combined.

Frost cupcakes.

Classic vanilla cupcakes

What you need

1 1/2 c. All-purpose flour

1 1/2 tsp baking powder

1/4 tsp fine salt

2 big eggs, at room

temperature

2/3 c. Sugar

1 1/2 sticks unsalted

butter, melted

2 tsp pure vanilla extract

1/2 c. Milk

What to do

1. Heat up the oven to 350 f

& position a rack in the

middle of the oven. Line

one 12-cup standard

muffin tin or two 24-cup

mini-muffin tins with

cupcake liners.

2. Whisk the flour, baking powder & salt together in a medium bowl.

3. In an additional medium bowl, beat the eggs & sugar with an electric mixer till light & foamy, about 2 min.. Whereas beating, steadily pour in the butter & next which the vanilla.

4. While mixing slowly, add half the dry ingredients.

Next which add all the milk & follow with the remaining of the dry ingredients. Take care not to overmix the batter.

Divide the batter evenly in the prepared tin.

5. Bake till a tester inserted in the middle of the cakes comes out clean, rotating the tin about midway through, 18 to 20 min. .

Cool the cupcakes on a rack in the tin for 10 min., & next which take away from the tin. Cool on the rack completely.

Simple pumpkin cupcakes What you need

FOR THE CUPCAKES

1 can pumpkin or 1 1/2 c.

Pumpkin puree

2 very ripe bananas

1/2 c. Coconut sugar

1 1/2 tsp cinnamon

1/4 tsp ginger

1/4 tsp nutmeg

1/4 tsp sea salt

FOR THE WHIP TOPPING

1 can full fat coconut milk

2 t maple syrup

1 tsp vanilla beans

What to do

1. Heat up oven to 350.

2. In a food processor, mix
all the cupcake ingredients
& blend till smooth.

3. Spoon the mixture right
into lined muffin pans

4. Bake for 20-25 min..

5. Let these cool completely
before removing from the
muffin liners. Since they
are soft like pumpkin pie.

6. To make the whip topping,
open up your can of
coconut milk that has been
in the fridge overnight.

Scoop the fatty white part off & put in a mixing bowl
with the vanilla & maple

syrup. Use the whipping attachment & whip the coconut right into a cream.

Scoop a little on top of each muffin.

The golden cupcake What you need

YELLOW CAKE

20-24 golden oreos

1 box yellow cake mix

3 eggs

1/3 c. Oil

3/4 c. Sour cream

1/2 c. Milk or butter milk

2 tsp. Vanilla extract

CREAM CHEESE

FROSTING

8 oz. Cream cheese

1/2 c. Butter, softened

2 tsp. Vanilla extract 1 tbsp. Milk

3-4 c. Powdered sugar

Extra golden oreos for
decoration

What to do

1. Heat up oven to 350

degrees & line pans with
cupcake liners.

2. Place an oreo on the
bottom of each liner.

3. Sift cake mix right into a
big bowl to take away any
lumps.

4. Add eggs, oil, sour cream,
milk & vanilla extract &
mix till smooth.

5. Fill cupcake liners till
about 3/4 full.

6. Bake for 15-20 min. Or till an inserted knife comes
out clean.

7. Let cool.

8. Cream cheese frosting:

beat cream cheese &
butter till smooth. Add
vanilla extract, milk & 2
cups. Powdered sugar an
beat again. Continue to
add more powdered sugar
till you reach your desired
consistency.

9. Pipe onto cooled cupcakes
& top with an extra golden
oreo.

Berries cupcake with mascarpone

What you need

MINI CORNMEAL CAKES

3/4 c. + 2 tbsp

unbleached all-purpose

flour

1/4 c. Stone ground

yellow cornmeal

1/2 c. + 3 tbsp granulated

sugar

1 & 1/2 tsp baking

powder

1/4 tsp kosher salt 3 big whole eggs

10 tbsp unsalted butter,

very soft

WHIPPED MASCARPONE

FROSTING

1/2 c. Mascarpone cheese

1/2 c. Chilled heavy

cream

3 tbsp powdered sugar

1/2 tsp pure vanilla

extract

ASSEMBLY

Powdered sugar, for

dusting

Fresh raspberries &

blackberries

Fresh lemon zest, for

garnish

What to do

1. Prepare the mini cornmeal

cakes: heat up the oven to

375 degrees fahrenheit.

Line a standard muffin tin

with 11 liners. Put to the

side. In a medium bowl,

whisk together the all-

purpose flour, cornmeal,

granulated sugar, baking

powder, & salt. Put to the

side.

2. In a stand mixer, fitted

with a paddle attachment,

mix the whole eggs &

softened butter. Add all of

the dry ingredients to the bowl. Turn on the mixer to

medium speed & beat the

batter for 2 min., or till all

of the ingredients are evenly incorporated & batter is smooth.

3. Divide the batter evenly among the lined muffin cups. The batter should be reach about half-way up each cup. Bake at 375 degrees for 14 to 16 min., or till the cornmeal cakes are golden brown & springy to touch. Take away from the oven & permit to cool in the baking tin, on a rack, for 5 min.. Take away the cornmeal cakes from the tin & permit to cool to room temperature on a cooling rack.

4. Prepare the whipped

mascarpone: in a clean mixer bowl, fitted with a paddle attachment, mix the mascarpone cheese, heavy cream, powdered sugar, & vanilla extract. Beat at low speed, slowly increasing to medium speed, till mixture thickens & forms soft peaks.

5. Using a spoon, add a dollop of whipped mascarpone in the middle of each cooled cornmeal cake. Utilizing a fine-meshed sieve, dust the cakes lightly with powdered sugar.

6. Top each cake with a mixture of fresh

blackberries & fresh
raspberries, & freshly
grated lemon zest. Serve
straight away.

Black cupcake

What you need

FOR THE BROWNIE

LAYER

4 big eggs

2 c. Sugar, sifted

8 oz. / 2 sticks melted

butter

½ c. Cocoa, sifted

2 vanilla beans, seeds

only

¾ c. Flour, sifted

½ tsp kosher salt

½ tsp pumpkin spice

PUMPKIN BUTTERCREAM

2½ sticks unsalted butter,

room temperature

3 c. Confectioners sugar

3 tbsp pumpkin puree

½ tsp pumpkin spice

5 drops orange gel color

What to do

1. Adjust oven rack to middle position & heat oven to 300 degrees f.

Line a standard muffin/cupcake tin with paper or foil liners.

2. In a mixer fitted with the whisk attachment, beat the eggs at medium speed till fluffy & light yellow, add the sugar & beat till combined. Add remaining ingredients, & mix to combine.

3. Pour the batter evenly right

into the cupcake tins &

bake for 40 min.. Check

for doneness by inserting a

toothpick right into the

middle of the cupcake, it

should come out with only

a few crumbs attached.

4. When done, take away

from oven & transfer

cupcakes to a cooling

rack. Cool cupcakes to

room temperature before

frosting.

5. Using the wire whisk

attachment of a stand

mixer, whip the butter on

medium-high speed for 5

min., stopping to scrape the bowl when or twice.

6. Reduce the speed to low

& steadily add the confectioner sugar & pumpkin spice. When incorporated, increase the speed to medium-high & add the pumpkin puree & gel color, mixing till combined. Whip at medium-high speed till light & fluffy, about 2 min., scraping the bowl as needed.

7. Unused buttercream can be stored in the fridge in an hermetic container. Let it come to room temperature & next which give it a quick whip in the mixer before utilizing it.

8. If the frosting is too soft, add more sugar - $\frac{1}{2}$ c. At a time, if the frosting is too

tough add some milk, 1
tbsp as a time.

9. Transfer frosting to a
piping bag & decorate the
cupcakes, garnish with
dashes.

Snickers cupcakes What you need

CHOCOLATE CUPCAKES

1 1/2 c. All-purpose flour

1 c. Unsweetened cocoa
powder

1 tsp. Baking soda

1 1/2 tsp. Baking powder

1/2 tsp. Salt

4 eggs, at room temp

1 c. Sugar

1 c. Brown sugar, packed

2/3 c. Oil

1 c. Buttermilk or milk

1 tbsp. Vanilla extract

CHOCOLATE PEANUT

BUTTER FROSTING

3/4 c. Butter softened

1/2 c. Peanut butter,
creamy

1/2 c. Unsweetened cocoa
powder

2 tsp. vanilla extract

2-3 tbsp. Milk

3-4 c. Powdered sugar

Snickers bars & caramel
sauce

What to do

1. Heat up oven to 350
degrees & line pans with
cupcake liners.

2. In a medium bowl, mix
cocoa flour, cocoa
powder, baking soda,
baking powder & salt. Put

to the side.

3. In a big bowl, mix eggs,
sugar, brown sugar, oil,
buttermilk & vanilla
extract.

4. Pour half the dry
ingredients right into the
wet & stir. Next which add
the remaining of the dry ingredients & mix again.
Don't over mix.

5. Fill cupcake liners 2/3 full
& bake for 18-22 min. Or
till an inserted knife comes
out clean. Let cool.

6. Frosting: beat butter &
peanut butter till smooth.

Add cocoa powder,
vanilla extract & 2 tbsp
milk. Slowly add in
powdered sugar till thick.

If it becomes thick like
cookie dough, stream in
more milk!

7. Pipe onto cooled cupcakes
& top with snickers &
caramel sauce.

Chocolate & orange cupcakes

What you need

CUPCAKES

1 1/2 c. All-purpose flour
2/3 c. Dark cocoa powder
1 1/3 c. Granulated sugar
1 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
2 big eggs
1/3 c. Vegetable oil
1 tsp vanilla extract
2/3 c. Milk
2/3 c. Hot water

FROSTING

1 c. Unsalted butter

7 c. Confectioners sugar,
sifted

1/2 c. Milk

1 tsp vanilla extract

2 tsp orange extract

Orange food coloring

What to do

1. Heat up oven to 350°f &
line muffin tins with
cupcake liners.

2. In a big bowl, whisk the
flour, cocoa powder,
sugar, baking soda, baking
powder, & salt together.

3. Add the eggs, vegetable
oil, vanilla extract, & milk
to the bowl with the dry
ingredients & mix till only

combined.

4. Pour in the hot water & mix on medium speed with the hand mixer for about 1-2 min.. Batter will be very liquidy.

5. Fill cupcake liners about 2/3 full & bake in the oven for 15-17 min. Or till a toothpick inserted in the middles comes out clean.

6. Remove cupcakes from oven, let cool for about 5 min.. Next which put cupcakes on a cooling rack to cool completely.

7. Make frosting.

8. Cut butter right into cubes & put right into a stand mixer bowl fitted with the paddle attachment. Mix on

medium speed for 30 sec..

9. Add 4 c. Of the sifted confectioners sugar, the milk, vanilla & orange extracts. Mix on low for 10 sec. So the sugar doesn't fly everywhere, next which turn mixer up to medium speed for 5 min..

10. Scrape the sides & bottom of the bowl in case any butter stuck to bottom or sides of bowl & didn't get mixed in. Next which add the remaining of the confectioners sugar & mix again on low speed for 10 sec.. Add 2 drops of orange food coloring, next

which up the speed to high
for 2-3 min..

11. Prepare your piping bag
with a big round tip, fill
piping bag with frosting,
next which pipe big
dollops onto each cupcake.

12. Top each cupcake with a
chocolate orange slice
and/or some orange peel.

Hat cupcakes

What you need

CHOCOLATE CUPCAKES

105 grams plain flour

40 grams cocoa powder

1/2 tsp baking soda

1/2 tsp baking powder

100 grams caster sugar

45 grams brown sugar

115 grams unsalted butter

2 big eggs

1 tsp vanilla extract

120 ml buttermilk

MARSHMALLOW

FROSTING

4 egg whites, room

temperature

200 grams caster sugar

1/4 tsp cream of tartar

1 tsp vanilla extract

CHOCOLATE COVERING

300 grams good quality

dark chocolate, pieces

2 tbsp vegetable oil

What to do

1. Heat up the oven to 180c .

Line a 12 hole muffin tin

with patty cases. In a big

mixing bowl, sift the flour,

cocoa powder, baking

soda, baking powder &
next which add the sugars
- give it a little stir. Pop
the butter right into the
microwave for a short
burst, 10 sec. Or so at a
time, till it is only melted.
Give it a mix with a fork
to eliminate any lumps.

2. In a separate mixing bowl,
add the eggs, vanilla &
butter & whisk together till
smooth. Next which add
the wet mixture right into
the dry mixture, along with
the buttermilk & lightly
fold till only combined.

3. Spoon the mixture right
into the prepared patty
cases & pop right into the

oven. Bake for 18-20 min.

Or till only cooked

through. Set cakes out onto

a wire rack & leave to

cool completely.

4. To make the marshmallow

frosting, fill a medium saucepan with a few in. Of

water & pop on a medium

heat.

5. In a small heatproof bowl,

add your eggs whites,

caster sugar & cream of

tartar. Whisk together.

Next which pop the bowl

over the saucepan,

ensuring the bottom of the

bowl does not touch the

water. As the egg whites

heat, whisk lightly by hand

the entire time. You'll want

to heat the egg whites to
50 c / 120 f which you can
test by sticking a candy thermometer right into the
mixture or go by feel -
should be around 5-6 min.

Or so.

6. Then take away the bowl
from the saucepan & put
the mixture in the base of a
stand mixer & beat on
medium speed for
approximately 5 min. Or
till the mixture is fluffy,
white & voluminous. Add
the vanilla & beat for 30
sec. Or so.

7. Then grab your piping bag
fitted with a big round or
star shaped tip. Fill with the marshmallow fluff &
pipe tall swirls onto each

cupcake. Pop the cupcakes right into the freezer for at least 20 min. For the frosting to firm up slightly. Next which its time for the chocolate.

8. Melt your dark chocolate & oil over the stove utilizing the boiler method. Put a few in. Of water in a medium saucepan & next which put a medium bowl over the top, with the chocolate & oil inside.

Ensure that the bottom of the bowl does not touch the water, next which put on a medium heat. Lightly mix as the steam melts the chocolate till silky & smooth. Put the chocolate

in a deep & high sided
container.

9. Gently dip each cupcake
upside down right into the
chocolate, let the
chocolate drip off lightly
& next which put the right
side up onto a wire rack.

Continue with all the
cupcakes & leave them to
harden slightly at room temperature for about 20
min. Before placing in the
fridge to firm completely.

These cupcakes keep quite
well for 2-3 days, simply
store in the fridge.

Cupcakes with mint buttercream

What you need

FOR THE CHOCOLATE

CUPCAKES

$\frac{2}{3}$ c. Cocoa powder

1 tsp baking soda

1 c. Water, boiling

$\frac{1}{2}$ c. Butter, melted

5 tbsp vegetable oil

1 $\frac{1}{2}$ c. White sugar

2 tsp vanilla extract

$\frac{1}{2}$ tsp salt

4 eggs

$\frac{1}{2}$ c. Heavy creamy

1 $\frac{1}{2}$ c. All purpose flour FOR THE MINT

CHOCOLATE CHIP

BUTTERCREAM

1 $\frac{1}{2}$ c. Butter, softened

2 tsp mint extract

2 tsp vanilla

5 c. Powdered sugar

1 tbsp whole milk

1 c. Mini chocolate chips

Green food coloring

Pinch of salt, to taste

What to do

1. Heat up oven to 350

degrees f. In a big mixing bowl mix cocoa powder & baking soda. Pour boiling water over the mixture & mix till combined.

2. In a separate big mixing bowl mix melted butter, oil, sugar, vanilla, salt, & eggs till combined. Blend in cocoa mixture & heavy cream.

3. Steadily mix in flour a little at a time & mix till only combined.

4. Divide batter evenly between lined cupcake bakers. Bake for 20-22 min. Or till a tooth pick

inserted in the middle

comes out clean. Cool

completely.

5. For the mint chocolate

chip buttercream:

6. Stir butter till light &

fluffy. Mix in mint &

vanilla extracts.

7. Steadily mix in powdered

sugar a little at time,

adding milk as needed.

8. Stir in food coloring if

desired. Fold in mini

chocolate chips.

9. Scoop a generous amount

of frosting onto the

cupcakes with an ice

cream scoop.

Chocolate cupcakes with strawberry buttercream

What you need

STRAWBERRY

BUTTERCREAM

1 c. Butter

1 two-pound bag powder

sugar

2 tsp strawberry extract

4 tbsp milk

Dash salt

1-2 drops pink food

coloring

VANILLA BUTTERCREAM

1 c. Unsalted butter, softened

6-8 c. Confectioner's

sugar

1/2 c. Milk

2 tsp vanilla extract

CHOCOLATE

BUTTERCREAM

1 c. Unsalted butter at

room temp.

4 c. Powdered sugar

1/2 c. Good quality cocoa

powder

1/2 tsp table salt

2 tsp vanilla extract

1/2 c. Whole milk or

heavy cream

What to do

1. Put room temperature butter, strawberry extract, & salt right into mixer.

Add in powder sugar one c. At a time, alternating with the milk till you have used it all.

2. Add in food coloring a drop at a time to determine desired color.

3. If your frosting is too thick you can certainly add more milk.

4. In a big mixing bowl, mix
4 c. Of confectioner's
sugar with butter.

5. Stir in milk & vanilla.

6. On medium speed, beat till
smooth & creamy 3-5
min.. Steadily add
remaining sugar 1 c. At a
time till desired
consistency. You may not
use all the sugar.

7. Place room temperature
butter & vanilla right into
a stand mixer & beat at
medium-high for about
three min.. You want it to
appear lighter & fluffier.

8. While butter is in mixer
add powdered sugar,
cocoa, & salt to a bowl &

mix with a whisk.

9. With mixer off, add in one

c. Of the powdered sugar

& cocoa mixture. Turn

mixer on to low & next

which slowly add in

remaining powdered sugar

mixture, one c. At a time.

10. With mixer still on low,

add in milk. Turn mixer to

medium high & blend for

at least two min..

11. Frosting will appear very

light, but it will darken as

it sets.

Cupcakes with

lemonfrosting

What you need

LEMON CUPCAKES

1 1/3 c. All-purpose flour

1 tsp baking powder

1/4 tsp salt

1 c. Granulated sugar

1 tbsp lemon zest

1/2 c. Unsalted butter,

softened

2 big eggs

1 tsp pure vanilla extract

1/4 c. Plus 2 tbsp whole

milk

2 tbsp freshly squeezed lemon juice

LEMON BUTTERCREAM

FROSTING

1/2 c. Unsalted butter,

softened

1 1/2 – 2 1/2 c.

Powdered sugar, sifted

1 tbsp heavy cream or

whole milk

1 tbsp freshly squeezed

lemon juice

2 tsp lemon zest

What to do

1. For the cupcakes: heat up

oven to 350f/180c. Line a

muffin tin with cupcake

liners. Put to the side.

2. In a medium bowl, sift

together flour, baking

powder, & salt. In an

additional small bowl,

toss together sugar &

lemon zest till combined.

3. Using a mixer fitted with

the paddle attachment, beat

together butter & lemon-

sugar mixture on medium

speed till light & fluffy,

about 2-3 min.. Scrape down the sides & bottom

of the bowl as necessary.

On medium speed, beat in eggs, one at a time, beating well next each addition.

Add vanilla extract & beat till combined. With the mixer on low speed, add half of the dry ingredients & beat only till combined.

Add milk & lemon juice & beat till combined. Add the other half of the dry ingredients & beat slowly till only combined.

4. Divide batter evenly

between the cups, filling them about 3/4 full. Bake for 15-20 min. , till a toothpick inserted right into the middle comes out clean or with only a few moist crumbs. Permit

cupcakes to sit for 10 min.,
next which take away from
pan & permit to cool
completely on a wire rack.

5. Unfrosted cupcakes can be
kept tightly covered at
room temperature for up to
3 days, or in the freezer
for up to 2 months. Thaw,
still covered, on the
counter or overnight in the fridge.

6. For the frosting: in the
bowl of an electric mixer
fitted with the paddle
attachment, beat butter on
medium speed till smooth,
creamy, & the consistency
is much like mayonnaise,
about 2 min.. Add 3/4 c.
Sugar & beat well till

smooth. Add cream, lemon juice, & lemon zest & beat till combined & smooth.

Add an additional $\frac{3}{4}$ c.

Sugar & beat till

completely smooth &

fluffy. Beat in more sugar as needed, till desired

consistency . Frost

cupcakes when they've

cooled.

7. If you wish to add lemon

curd filling: when the

cupcakes have cooled, cut

a $\frac{1}{2}$ -inch hole in the

middle of each cupcake

utilizing a spoon or melon

baller. Spoon about a tsp

of lemon curd right into the

hole, next which frost the

cupcakes.

Pumpkin & maple cream cupcakes

What you need

CAKE

1 c. Vegetable oil

4 eggs

1 c. Sugar

1 c. Brown sugar

1 can pure pumpkin

2 tsp. Baking soda

2 tsp. Baking powder

1 tsp. Salt

2 c. Flour

1 tsp. Cinnamon

1 tsp. Ginger

1 tsp nutmeg

24 cupcake liners

FROSTING

8 oz cream cheese,

softened

1/4 c. Butter, softened

1 tsp. Vanilla extract

1 1/2 tsp. Maple extract

3 c. Powdered sugar

What to do

1. In a mixer mix oil, eggs,

both sugars, & pumpkin.

2. In a separate bowl whisk

together baking soda,

baking powder, salt, flour,

cinnamon, ginger, &

nutmeg. Slowly add the

flour mixture to the liquid

mixture till combined.

3. Add cupcake liners to tins

& fill 2/3 of the way full

with batter. Bake for 18-

20 min. At 350°. Cool

completely before frosting.

4. To make the frosting, mix

cream cheese & butter with an electric hand

mixer till smooth; add
vanilla extract & maple
extract.

5. Add powdered sugar one
c. At a time till combined.

Frost cupcakes when
cooled.

Cheesecake cupcakes What you need

MINI CHEESECAKE

CUPCAKES

1 c. Graham cracker
crumbs

4 tbsp unsalted butter,
melted

2 tbsp sugar

16 oz. Cream cheese,
softened

½ c. Sour cream

¼ c. Sugar

2 eggs

1 tsp vanilla extract

Caramel sauce or strawberry sauce for

topping, optional

3 ingredient strawberry

sauce

1 c. Strawberries, halved

½ tsp lemon juice

2 tsp sugar

EASY CARAMEL SAUCE

2 c. Light brown sugar

1 stick plus 4 tbsp

unsalted butter

1 c. Heavy cream

2 tsp vanilla extract

Sea salt for serving, if

desired

1. What to do 2. Mini cheesecake cupcakes

3. Heat up oven to 325

degrees.

4. Line a muffin pan with

paper liners.

5. Combine graham cracker, butter & sugar in a small bowl. Texture should be much like wet sand.

Divide crust evenly right into the bottom of the lined muffin tin.

6. Bake for 5-6 min. Or till golden brown.

7. Take out of the oven & cool completely.

8. In the meantime assemble the cheesecake filling.

Beat cream cheese in a stand mixer with the paddle attachment.

9. Add in sour cream, sugar, eggs & vanilla. Mix till combined. Ensure to scrap

the sides of the bowl.

10. Pour cheesecake mixture right into cooled muffin tin.

It will be about 2 tbsp of filling each. Fill just about all the way to the top.

11. Place in the oven & bake for 20 min. Or till the cheesecakes are set. They will still jiggle a bit. Do not over cook them. If they start to crack they are getting over cooked.

12. Allow them to cool in the muffin tin completely. Put in the fridge to chill & serve cold with your favorite toppings.

INGREDIENT

STRAWBERRY SAUCE

1. Add strawberries, lemon

juice & sugar to a small
saucepan. Simmer on low
for 15 min., mashing up
strawberries with the back of a wooden spoon. Take
off heat & permit to cool.

2. Place in a food processor
& pulse till creamy &
thick. Put back in the
fridge & serve cold.

EASY CARAMEL SAUCE

1. Add all of the ingredients
apart from the vanilla to a
saucepan. Cook over low-
medium heat till thickened
stirring often. About 8
min.. If the sauce isn't
getting a lot thicker turn up
the heat a bit & keep &
eye on it making sure to
whisk continuously . .

2. Stir in vanilla.
3. Take off of the heat & permit to cool in the saucepan. Transfer to a container & put in the fridge to firm up & cool.

Vegan chocolate cupcake What you need

1 c. Of almond milk or any non-dairy/dairy milk

1/2 c. Pumpkin puree

3/4 c. Packed light brown sugar

1 tsp vanilla extract

1 c. Whole wheat flour

1/3 c. Unsweetened cocoa powder

1/2 tsp baking powder

3/4 tsp baking soda

1/4 tsp salt

CHOCOLATE GANACHE

4 oz bitter/semi sweet chocolate squares,
chopped

2 tbsp earth balance butter

What to do

1. Heat up oven to 350

degrees f. Line a 12 c.

Muffin tin with cupcake

liners & spray a light

cover of non-stick cooking

spray.

2. In a small bowl, mix wet

ingredients & put to the

side.

3. In a bigger bowl, sift all

dry ingredients.

4. Gently pour wet

ingredients right into dry

ingredients & mix to

incorporate. Do not

overmix.

5. Using a medium ice-cream scoop, divide batter evenly right into lined muffin tin.

6. Bake for 18 – 20 min. Or till a toothpick inserted in middle comes out clean.

7. Allow to cool on a wire rack for a few min. Before removing to cool completely.

8. Heat a saucepan with some water on medium high heat. When water boils, turn down the heat to low. Put a bowl over the saucepan, add chocolate squares & butter. Mix to mix & permit chocolate to completely melt with the

help of steam.

9. Once cupcakes are completely cool, dunk each with chocolate ganache & dash on some of your favorite festive dashes.

10. Allow ganache to cool & harden completely before sinking in your fangs.

Cupcakes with caramel What you need

70g salted butter

170g plain flour

250g caster sugar

50g cocoa powder

1tbsp baking powder

A pinch of salt

210ml milk

2 eggs

FOR THE FROSTING

670g icing sugar

210g salted butter

70ml milk

30g tinned caramel

FOR THE FILLING...

100g tinned caramel

What to do

1. Pre-heat your oven to 180

degrees c

2. Combine all the

ingredients & whisk till

smooth.

3. Pop right into 12 cupcake

cases, they should fill 3/4

of each case.

4. Put in the oven & cook for

22 min.

5. Combine the icing sugar,

butter & milk till smooth.

6. Then add in the tinned

caramel till smooth &

even in colour.

7. Once the cupcakes are completely cooled take a knife & cut a hollow out of each cupcake.

8. Keep the cut out 'top' of the cake.

9. In the hollow, put about a tsp of caramel right into each cake.

10. Place the 'top' back on & repeat for all the cupcakes.

11. Once complete it's time to ice the cupcakes, only scoop on a generous amount of icing & decorate as you wish.

Dark cupcakes

What you need

1/4 c. Finely chopped

hazelnut pieces

Sugar cone

Sugar cones

1/4 c. Dark chocolate

Dark chocolate vermicelli

dashes or dashes of choice

Hot fudge sauce

NUTELLA FROZEN

CUSTARD

1 qt of edy's vanilla frozen

custard

Nutella

Brownie pieces that you

took out of the sugar cones

1/4 c. Sugar cone crumb

topping that you made

earlier

What to do

1. Heat up oven to 325

degrees. Mix the brownie

mix per package

instructions & fold in the chopped hazelnuts. If you are utilizing free standing baking c. Like ours this recipe will make 6 big & 6 small. Put the baking c. On a baking sheet. If you are making 2 sizes, put each size on their own baking sheet since the small size take less time to bake. Utilizing a 1.5 tbsp cookie scoop add 2 scoops of the batter to the big baking c. & 1 scoop to the small.

2. While the brownies are baking take 6 sugar cones & cut them about 2.25" of the way down with a clean

pair of kitchen scissors.

Some pieces may break & that is okay since we will be utilizing them for the sugar cone bits topping.

Put to the side the top & small tip of the cone.

3. Take the broken sugar cone pieces & crumble them

right into smaller bits. If you don't have around 1/2

c. Of pieces you can break up an additional sugar

cone as you will be adding the sugar cone bit topping

to the frozen custard &

utilizing it as a garnish on the brownie cupcakes.

Spread the sugar cone

pieces on a sheet of

parchment paper. Put the

dark chocolate in a quart size freezer bag & melt in the microwave for 1 min. On 50% power. If the chocolate is not fully melted heat for 20 more sec. On 50% power, repeat till fully melted.

Snip off a tiny piece of the corner off the bag & drizzle the chocolate over the sugar cone pieces. Add vermicelli dark chocolate dashes to the chocolate before it sets up & put to the side to let harden.

When hardened break up the pieces to create the crumble topping.

4. By this time the brownies might be ready to come out

of the oven. Put to the side
the small size brownies.

Whereas the larger
brownie cupcakes are still
warm from the oven take
the top larger piece of the
sugar cone & prudently
press it completely down
right into the brownie.

Lightly give it a little twist
like you would do with a
cupcake corer. Pull the
cone back out of the
brownie & push the
brownie piece that is now
inside the cone out, put to
the side for the frozen
custard mixture. Put the
sugar cone back right into the brownie cupcake. Do
this to all of the larger

brownie cupcakes. Add a
tbsp of hot fudge right into
the cavity of the sugar
cookie cone in the
brownie. The hot fudge
does not need to be heated
for this step. Now it is
time to make the frozen
custard mixture to fill the
sugar cones that are in
your brownies!

5. Slightly soften the frozen
custard. Scoop out about
1/3 of the container right into a small mixing bowl.
Add about 1/4 c. Of sugar
cone crumbles you made
earlier, a few tbsp of
nutella & the reserved
brownie pieces from the
sugar cones to the frozen

custard. Mix till
combined. Scoop the
frozen custard mixture
right into the cavities of
the sugar cones.

6. Fill till you reach the top of the cone & use a knife
level the custard to the top
of the cone. If the custard
has become too soft put the brownie cupcakes in the
freezer till they firm up or
till serving. Put the extra
frozen custard back in the
freezer to use with the
small brownie cupcakes.

7. When you are ready to
serve your brownie sundae
nutella cupcakes pull them
out of the freezer. Put a
few tbsp of hot fudge
sauce in a quart size

freezer bag & heat in the microwave for 30 sec. On 50% power.

8. You only need to soften it slightly. Snip the corner of bag off. Squeeze the hot fudge sauce onto the top of the brownie to cover it as shown in one of the pictures above. Add some of the sugar cone topping. For the top of the cone sticking out of the brownie add some dark chocolate vermicelli dashes or more of the sugar cone topping. Top with a ferrero rocher hazelnut chocolate to finish. If you are not eating them straight away put them back in the freezer

till 5 to 10 min. Before serving.

Coconut & lemon cupcakes

What you need

CUPCAKES

3 c. All-purpose flour

1 tbsp baking powder

½ tsp salt

2 sticks unsalted butter

2 c. Sugar

4 big eggs

1 c. Half & half

1 tsp. Vanilla

1½ tsp. Coconut extract

FROSTING

1 stick butter, softened 4 oz. Cream cheese,
softened

1 tsp. Vanilla

1 tsp. Lemon extract

3-4 tbsp. Half & half

4 c. Powdered sugar

What to do

1. Heat up oven to 350 degrees. Line twenty-four muffin c. With paper or foil liners, & put to the side.

2. Whisk together flour, baking powder, & salt in a medium bowl, & put to the side.

3. Combine butter & sugar in a big bowl; beat till pale & fluffy, about 2 min.. Add eggs one at a time, mixing well next each addition.

Add vanilla & coconut extract. Beat in flour mixture & milk in three alternating batches, beginning & ending with flour mixture. Next each

addition, beat till only
combined, scraping down
sides & bottom of bowl as
necessary.

4. Fill prepared muffin c.

With about $\frac{1}{4}$ c. Batter.

Bake, rotating pans once,

till cupcakes are only

golden brown & spring

back to the touch, 18 to 20

min.. Let cupcakes cool

about 5 min., next which

turn them out onto a cooling rack. Frost as
desired.

5. To make frosting: beat

butter & cream cheese till

smooth & fluffy . Add

remaining ingredients &

mix till smooth.

Chocolate & coconut cupcakes

What you need

FOR THE CUPCAKES

1 c. Coconut flavored rum

1 c. Unsalted butter

3/4 c. Unsweetened cocoa
powder

2 c. All-purpose flour

1 1/4 c. Sugar

3/4 tsp salt

1 1/2 tsp baking soda

2 big eggs

2/3 c. Greek yogurt

FOR THE FROSTING

1 c. Butter, softened

4 1/2 – 4 c. Powdered
sugar

1/4 c. Coconut rum

1 tbsp vanilla

WHAT TO DO

1. Heat up oven to 350

degrees f. line 2 standard
cupcake pans with 24
liners. in a big saucepan
over medium heat, simmer
coconut rum &
butter. slowly whisk cocoa
powder right into
saucepan till mixture is
creamy.

2. Remove from heat &
permit to cool. in the
meantime , whisk sugar,
flour, salt & baking soda
in a big bowl. in a separate
bowl, beat eggs & greek
yogurt with an electric
mixer. Slowly add coconut
rum & cocoa mixture. Mix
on low speed. slowly add
flour & sugar mixture,

combining on low speed
till completely
incorporated. fill baking c.
Three-fourths full. Bake
for about 22 min.. Cool. to
make the frosting cream
butter till smooth. Steadily add powdered sugar,
alternating with rum &
vanilla, till desired
consistency is reached.

Chocolate cream cheese cupcakes

What you need

2 c. Shredded zucchini

3 eggs

2 c. Granulated sugar

$\frac{3}{4}$ vegetable oil

2 tsp vanilla

2 c. All-purpose flour

$\frac{2}{3}$ c. Unsweetened cocoa
powder

1 tsp baking soda

1 tsp salt

½ tsp baking powder

CHOCOLATE CREAM

FROSTING

8 oz package cream

cheese, room temp

½ c. Unsalted butter, room

temp

3 c. Powdered sugar

½ c. Unsweetened cocoa

powder

¼ tsp salt

1 tsp vanilla

What to do

1. Heat up oven to 325 degrees. Line 24 muffin c.

With liners or spray with non stick cooking spray & put to the side.

2. In a big bowl, mix together zucchini, eggs, sugar, oil, & vanilla. Add flour, cocoa powder, baking soda, salt, & baking powder. Spoon the batter right into the prepared pan filling them about half way.

3. Bake for 25 min. Or till a toothpick comes out clean. Cool cupcakes on wire racks.

4. To make the chocolate cream cheese frosting: in a big bowl beat together the cream cheese & butter till creamy. Add powdered sugar, cocoa powder & salt & vanilla. Continue beating till smooth &

whipped. Frost cupcakes.

Coconut cupcakes with lemon curd

What you need

CUPCAKES

2 c. Cake flour

1 ½ tsp baking powder

¾ tsp salt

2 sticks softened butter

1 ½ c. Sugar

Seeds of 1 vanilla bean

¾ c. + ⅛ c. Coconut milk

1 egg yolk

4 egg whites

1 c. Shredded, sweetened

coconut

ASSEMBLY

1 batch lemon curd or a

scant ¾ c. Lemon curd

1 c. Cold heavy cream

2 tbsp sugar

¼ tsp pure vanilla extract

1 c. Unsweetened flaked

coconut

What to do

1. Heat up oven to 350

degrees & line a regular

muffin tin with liners.

2. Sift flour, baking powder

& salt in a medium bowl.

Put to the side.

3. Cream butter & sugar in

the bottom of a stand mixer

till creamy, about two

min.. Add vanilla bean.

Mix till combined. Add

egg yolk, mix till

combined.

4. With the mixer on low add

in flour & coconut

alternating each in three batches.

5. In a separate dry bowl, use an electric mixer to beat the egg whites till medium stiff peaks form.

6. Fold coconut till batter.

7. Gently fold egg whites right into batter, making sure to not deflate.

8. Fill cupcake liners $\frac{3}{4}$ of the way full & bake for 24-25 min. Turning cupcakes midway through.

Depending on how your oven cooks it could be a min. Or two less or more, the cupcakes are done when a wooden skewer comes out with a few crumbs attached.

9. Let cool.

10. In the bottom of the same stand mixer fitting with the

whisk, add sugar & cream,
whisk on a medium-high
speed till whipped cream
is formed, & be careful to
not over mix. Whisk in
vanilla. Put to the side in
fridge till ready to use.

11. Toast coconut in a small
sauté pan over a low heat
on the stove. Be careful the
oils in the coconut can cause it to burn quickly;
the toasting process should
only take about 30 sec..

12. When cupcakes are cool,
spread about two tsp of
lemon curd on the top.

Pipe whipped cream on
top of lemon curd & next
which dash with toasted
coconut.

Triple chocolate cupcakes What you need

FOR THE CRUST

1 1/2 c. Graham cracker

crumbs

2 tbsp granulated sugar

1 tsp kosher salt

5 tbsp unsalted butter,

melted & cooled

FOR THE DOUBLE

CHOCOLATE CUPCAKES

1 c. All-purpose flour

1/2 c. Graham flour

1 1/4 c. Natural

unsweetened cocoa powder

1 1/2 tsp baking soda

1/2 tsp baking powder

3/4 tsp kosher salt

2 oz. 70% cocoa

chocolate, finely chopped

1 c. Boiling water

1 c. Buttermilk

1/2 tsp pure vanilla

extract

2 big eggs

1/2 c. Vegetable oil

2 1/4 c. Granulated sugar

FOR THE CHOCOLATE

BUTTER FROSTING

4 oz. 70% cacao

chocolate, finely chopped 4 tbsp unsalted butter, cut

right into 1-inch cubes

1 tsp light corn syrup

FOR THE MARSHMALLOW

MERINGUE ICING

1 1/2 c. Granulated sugar

1/4 tsp cream of tartar

1/4 c. Water

3 big egg whites

1 tsp pure vanilla extract

What to do

FOR THE DOUBLE
CHOCOLATE, DOUBLE
GRAHAM CUPCAKES

1. Center a rack in the oven
& heat up to 350 . Prepare
2 muffin trays by lining
each cavity with cupcake
liners.
2. In a medium bowl, use a
rubber spatula to mix
together 1 1/2 c. Graham
cracker crumbs, 2 tbsp
granulated sugar, 1 tsp
kosher salt & 5 tbsp
melted & cooled unsalted butter till evenly covered.
3. Use a 1 tbsp measuring
spoon to portion out a tbsp
sized scoop of the mixture
in the bottom of each
baking cup. Use your

fingers to press down the graham cracker crumbs to the bottom of each liner till they form a solid crust.

Bake in the preheated oven for 5 min. To permit the base to harden, before transferring to wire racks to cool for a minimum of 15 min.. Whereas the graham cracker crusts are cooling, make the chocolate cake batter. Be sure to keep the oven on!

4. To make the chocolate cake batter, whisk together

1 c. All-purpose flour, 1/2

c. Graham flour, 1 1/4 c.

Natural unsweetened

cocoa powder, 1 1/2 tsp

baking soda, 1/2 tsp

baking powder & 3/4 tsp

kosher salt in medium

bowl till fully

incorporated. Put to the

side.

5. Place 2 oz. Finely

chopped 70% cocoa chocolate in a medium,

heatproof bowl & pour 1

c. Boiling water over the

chocolate. Whisk till the

chocolate is melted, &

permit the mixture to cool

for 15 min..

6. In a liquid measuring cup,

whisk together 1 c.

Buttermilk & 1/2 tsp pure

vanilla extract. Put to the

side.

7. In the bowl of a

freestanding electric mixer

fitted with a whisk attachment, whisk 2 big eggs on medium-high speed till light & foamy, about 2 min.. Reduce the mixer speed to its lowest setting & slowly pour in 1/2 c. Vegetable oil, whisking for 30 to 60 sec. Till combined.

8. With the mixer still on low, slowly pour in the cooled chocolate mixture right into the egg mixture. When the chocolate has been added, slowly pour in the buttermilk & vanilla mixture. Add 2 1/4 c. Granulated sugar & continue to whisk till the batter is smooth & liquid, about 2 min..

9. Stop the mixer. Take away the bowl from the mixer & add the dry ingredients. Use a rubber spatula to mix right into the liquid ingredients till only incorporated, scraping down the sides of the bowl & lifting & folding in from the bottom & middle of the bowl. Whisk till the dry ingredients are only incorporated — at this point, the batter will still look a little lumpy, but that's okay.

10. Pour the batter through a fine-mesh sieve over a big bowl to take away any lumps. Use a rubber spatula to press against any

solids left in the sieve to
push through as much
batter as possible, but no
need to overdo it.

Disregard the remaining
big lumps.

Use a 1 tbsp sized cookie
dough scoop to divide the
strained batter evenly

between the graham-

crusted cupcake liners, filling each c. Up to two-thirds full with batter.

Bake in the preheated oven

for 25 to 30 min., or till a

skewer inserted right into

the middle of a cupcake

comes out clean & the

cupcake tops spring back

when lightly poked.

Transfer the pans to a wire

rack & permit to cool

completely in the pan.

When the cupcakes have cooled completely, make the chocolate ganache & marshmallow meringue frostings.

FOR THE CHOCOLATE BUTTER FROSTING

1. In a small, heavy bottomed saucepan over medium-low heat, melt together 4 oz. Finely chopped chocolate, 4 tbsp unsalted butter, & 1 tsp corn syrup, utilizing a rubber spatula to mix continuously till completely melted & combined. Take away from heat & permit to cool in room temperature for

about 20 min. Till mixture thickens to a spreadable consistency.

2. Once the mixture is spreadable, work quickly & use a small offset icing spatula to spread about 1 1/2 tsp of chocolate on the top of each cupcake. If the frosting hardens too much & becomes difficult to work with, reheat over medium-low heat, whisking continuously till the mixture becomes spreadable again.

FOR THE MARSHMALLOW

MERINGUE ICING

1. In a medium, heavy bottom saucepan over medium-low heat, mix 1 1/2 c.

Granulated sugar, 1/4 tsp
cream of tartar & 1/4 c. Of
water. Whisk continuously
till the sugar starts to
dissolve, continuing to do
so till the mixture reaches
240 as measured by a
candy thermometer. When
the mixture reaches 240 , it
should be syrupy. Straight
away transfer to a
heatproof liquid measuring
c. & work quickly to
ensure that it maintains its temperature.

2. In the bowl of a
freestanding electric mixer
fitted with a whisk
attachment, mix 3 big egg
whites & 1 tsp pure
vanilla extract. With the

mixture on medium speed,
slowly pour the fresh
sugar syrup down the side
of the mixer bowl. When
all the syrup is added, turn
the mixer speed to
medium-high & whisk till
the icing becomes thick &
holds a firm peak.

Continue to whisk till the icing is only slightly warm
& very thick, about 10
min. Total. Do not continue
to beat for longer than 10
min., otherwise the icing
will thicken too much,
become cement-like &
impossible to spread &
pipe.

3. Use straight away by
transferring to a piping bag

with a big round tip. Pipe a generous dollop of icing onto each cupcake. When the cupcakes have all been frosted, use a culinary chef's torch to lightly toast each dollop to give it that pretty toasted look.

Root beer cupcakes What you need

1 1/2 c. Root beer

1/4 c. Butter

3/4 c. Cocoa

2 c. Brown sugar

3/4 c. Sour cream

2 eggs

1 tsp vanilla extract

2 c. All purpose flour

2 1/2 tsp baking soda

BOURBON CREAM

BUTTERCREAM

1/2 c. Unsalted butter,

softened

1/2 c. Shortening 4 c. Powdered sugar

1/2 tsp salt

4 tbsp bourbon cream

liquor

What to do

1. Pre heat oven to 325

2. Combine root beer & butter in a saucepan, when butter has melted, take away from heat. In a separate bowl, whisk together sour cream, eggs & vanilla. Add to cooled root beer & whisk till combined. Add in the cocoa & the sugar, mixing well. In a separate bowl, whisk together the flour & the baking soda. Add this

to your root beer mixture,
whisking till flour is incorporated. Batter will
be very runny, but will
bake up nicely. Fill
cupcake liners about 3/4
full. Bake in preheated
oven for 15-17 min. Or till
your cupcakes spring back
when touched. Take away
from oven & let cool
completely before frosting.

FOR THE BUTTERCREAM

1. Combine softened butter &
shortening in a big mixing
bowl. Beat till very fluffy,
about 10 min.. Add in
powdered sugar one c. At
a time, mixing well next each addition. Add in the
salt. Add in your bourbon
cream. Mix buttercream

till creamy.

Funfetti cupcakes What you need

2 c. All purpose flour

2 tbs baking powder

1/2 tsp salt

1/2 c. Unsalted butter,

melted

1 & 1/2 c. Granulated

sugar

2 eggs

1 & 1/2 tsp vanilla extract

1 & 1/4 c. Milk

1/2 c. Red, white, & pink

dashes

WHAT TO DO

2. Heat up oven to 350f. Line muffin pan with paper cupcake tins .

3. In a bowl, mix together

flour, baking powder &

salt. Put to the side.

4. In a separate bowl, mix melted butter & sugar well. Mixture should be light & fluffy.

5. Add in eggs & vanilla extract & beat well. Whisk in milk.

6. Slowly add in flour mixture to the wet mix. Whisk only till combined.

7. Add dashes right into mixture. Lightly fold in only till dashes are scattered throughout the batter.

8. Pour batter right into lined cupcake pan. Fill cupcake c. 3/4 of the way.

9. Bake cupcakes 15 to 20 min. Or till a toothpick inserted in the middle of the cupcake comes out

clean. Permit to cool

before frosting.

Flourless chocolate cupcakes

What you need

8 oz. Chocolate chips,

60% cacao content or

higher

14 tbsp butter, chopped

2 tbsp currant jelly

4 big eggs

¼ c. Sugar

1 tbsp vanilla extract

1 tbsp creme de cassis

FOR THE CHANTILLY

CREAM

2 c. Heavy whipping cream

¼ c. Sugar

3 tbsp creme de cassis

Fresh cherries & currants

to garnish

Chocolate shavings, to
garnish

What to do

1. Heat up the oven to 325
degrees. Line a muffin tin
with 12 cupcake
wrappers.

2. Place the chocolate, butter,
& jelly in a saucepan.

Melt over medium/low
heat, stirring well, till
chocolate is melted & the
mixture is well combined.

Take away from heat &
cool to lukewarm, stirring
often, about 10 min..

3. While the chocolate
mixture is cooling, whisk
the eggs, sugar, creme de cassis, & vanilla in a big
bowl till well blended,

about 1 min.. Steadily

whisk in the cooled

chocolate mixture.

4. Divide the batter among

baking wrappers.

5. Bake in the preheated oven

for 12-15 min., or till

puffy & slightly cracked

on top.

6. Remove & let cool on a

wire rack. Put in the fridge

& chill till firm & cold.

7. Place the heavy cream &

$\frac{1}{4}$ c. Sugar in a bowl &

beat with an electric mixer till stiff peaks form. Add

the creme de cassis to the

cream & beat in only till

combined.

8. Place the cream in a

piping bag fitted with a big

star tip & pipe on top of
the chilled cakes.

9. Garnish with 1 cherry
each, fresh currants, &
chocolate shavings.

Double chocolate cupcakes

What you need

CUPCAKES

¼ c. Cocoa powder

1 c. All-purpose flour

½ tsp baking soda

½ tsp baking powder

¼ tsp salt

2 big eggs, room temp

1 c. Granulated sugar

⅓ c. Melted coconut oil

2 tsp vanilla extract

1 tsp instant coffee mixed

with 1 tsp warm water

½ c. Buttermilk ½ c. Mini chocolate chips,

plus more for topping

FROSTING

2 tbsp milk

1 tbsp matcha powder

1 stick butter, room temp

3 c. Icing sugar

What to do

1. Heat up the oven to 350°f.

Line a 12-cup muffin pan with cupcake liners; put to the side. If you have a sec.

Muffin pan, line 4 more c.

With liners, if not, simply bake the first batch & next which reuse the pan for the remaining of the batter.

2. In a medium bowl, whisk together the cocoa powder, flour, baking soda, baking powder, & salt; put to the

side.

3. In a big bowl, whisk together the eggs, sugar, oil, vanilla, & coffee mixture till smooth.

4. Add in half the dry ingredients to the wet ingredients, next which half the buttermilk, mixing till smooth. Repeat with remaining dry ingredients & buttermilk. Add in chocolate chips & mix till only combined.

5. Pour batter right into cupcake liners, filling about $\frac{2}{3}$ of the way. Bake 18-20 min. Till a toothpick inserted in the centre comes out clean. Take away from oven & let cool completely.

6. Make frosting: in a small bowl, mix the matcha powder & milk & mix till a smooth paste forms. It is important that you get rid of any clumps as best you can. In a mixing bowl, beat together the butter till smooth. Add in icing sugar & matcha mixture & beat till thickened. Transfer to a piping bag & frost the fully cooled cupcakes. Top with mini chocolate chips, if desired.

Egg nog cupcakes What you need

CUPCAKES

1 box white cake mix

1¼ c. Egg nog

2 eggs

½ tsp ground nutmeg

½ tsp vanilla extract

FROSTING

½ c. Butter, softened to
room temperature

¼ c. Egg nog

1 tsp vanilla

½ tsp ground nutmeg

4 to 5 c. Powdered sugar

WHAT TO DO

1. Heat up oven to 350 degrees f.
2. In a big bowl, mix cake mix, egg nog, eggs, nutmeg & vanilla. Whisk together till only combined.
3. Spoon batter right into a mini cupcake pan filled with paper liners or sprayed with nonstick

cooking spray. Fill each cupcake $\frac{2}{3}$ of the way full.

4. Bake for 8-10 min., or till barely golden brown.

5. Remove from oven & let cool completely.

FOR THE FROSTING

1. In a big bowl, cream together butter, egg nog, vanilla, & nutmeg.

2. Mix in powdered sugar one c. At a time.

3. Spread or pipe frosting onto cooled cupcakes.

Chocolate & peanut butter cupcakes

What you need

CHOCOLATE CUPCAKES

1/4 c. Cocoa powder

1/2 c. Flour

1/2 tsp baking powder

1/4 tsp baking soda

1/8 tsp salt

1/2 stick butter, room

temperature

6 tbsp sugar

1 egg

1/2 tsp vanilla

Tbsp sour cream

1 tbsp melted chocolate,

cooled

PEANUT BUTTER

CUPCAKES

1/2 c. & 1 tbsp flour

1/4 tsp baking soda

1/2 tsp baking powder

1/4 tsp salt

Tbsp peanut butter

2 tbsp vegetable oil

1/4 c. Brown sugar

1/4 c. Buttermilk

1 egg

1/4 tsp vanilla

CHOCOLATE

BUTTERCREAM

1 stick butter

1/2 c. Vegetable

shortening

3/4 c. Cocoa

2-2.5 c. Powdered sugar

PEANUT BUTTER CREAM

1 stick butter

1/2 c. Vegetable

shortening

3/4 c. Peanut butter

2-4 c. Powdered sugar

What to do

CHOCOLATE CUPCAKES

1. Heat up the oven to 350° f.

Line a muffin tin with 12

cupcake liners.

2. In a small mixing bowl,

mix the cocoa powder,
flour, baking powder,
baking soda & salt. Lightly
mix utilizing a spoon.

3. In a larger mixing bowl,
mix the butter & sugar,
beat utilizing an electric
mixer till fluffy. Add in the
eggs & vanilla, lightly
beat.

4. Add in the sour cream &
melted chocolate, mix by
hand utilizing a spatula.

5. Add half of the flour
mixture to the wet
ingredients, do not dump it
in, rather take spoonfuls of
the flour mixture & lightly
shake it over the wet
ingredients, as if you were

sifting in the flour. Fold in the mixture till no flour remains. Repeat with the other half of the flour, folding it in & scraping the sides & bottom of the bowl to incorporate everything. Put to the side.

PEANUT BUTTER

CUPCAKES

1. In a bowl mix the flour, baking soda, baking powder, & salt. In a separate bowl, mix the peanut butter, oil, & brown sugar, beat together utilizing an electric mixer. Add in the egg & vanilla, beat again. Add the flour mixture & buttermilk,

alternating between the two & mixing by hand till everything is incorporated.

2. Begin to add the batter right into the pan, alternating between chocolate & peanut butter.

Fill the cupcake liners just about completely full with batter.

3. Place the pan in the middle of the oven & bake for 15-17 min. Or till a toothpick inserted in the middle comes out clean.

4. Allow the cupcakes to cool for about 3 min. In the pan, next which take them out & permit them to cool upside down on a cooling rack. This will help create cupcakes with a dome top.

5. Allow the cupcakes to

cool completely before

adding the frosting.

CHOCOLATE

BUTTERCREAM

1. In a mixing bowl, mix the

butter & vegetable

shortening, beat utilizing

an electric mixer till fluffy.

Add in the cocoa powder,

& lightly mix by hand with

a spatula.

2. Begin to add the powdered

sugar, 1 c. At a time,

mixing by hand first, next

which with the electric

mixer. Continue adding powdered sugar till the

frosting tastes good to you.

PEANUT BUTTERCREAM

1. In a mixing big bowl, mix

the butter & vegetable

shortening, beat utilizing

an electric mixer till fluffy.

2. Add in the peanut butter,

beat utilizing electric

mixer.

3. Begin to add the powdered

sugar, 1 c. At a time,

mixing by hand first, next

which with the electric

mixer. Continue adding

powdered sugar till the

frosting tastes good to you.

FROSTING

1. In a piping bag fit with a

piping tip, do your best to

add chocolate buttercream

to one side of the bag &

peanut butter buttercream

to the other. Push the

buttercream down right

into the bag. Pipe the
buttercream onto the
cupcakes, starting on the
outside edge & working
your way right into the
center, progressively
stacking the frosting as you
get to the center.

Chocolate cupcakes with caramel

What you need

CHOCOLATE CUPCAKES

1/2 c. Salted butter

1 c. Sugar

2 eggs

1/2 tsp vanilla extract

6 tbsp water

6 tbsp cocoa powder

1 c. All purpose flour

1/2 tsp baking soda

6 tbsp kahlua

KAHLUA ICING

1/2 c. Salted butter 1/2 c. Shortening*

4 c. Powdered sugar

4-5 tbsp kahlua

Caramel sauce

Sea salt

WHAT TO DO

2. Heat up oven to 350 degrees.

3. Beat butter & sugar till light in color & fluffy, about 2-3 min..

4. Add eggs, one at a time, beating only till blended.

5. Add vanilla, water & cocoa powder to an additional bowl & whisk till smooth.

6. Add chocolate mixture to batter & mix till

combined. Scrape down the sides of the bowl as needed to ensure everything is well combined.

7. Combine flour & baking soda in a separate bowl.

8. Alternate adding the flour mixture & kahlua to the batter. Start by adding half of the dry mix, next which mix well. Add the kahlua & mix well, scrapes down the sides as needed. Add the remaining flour mixture & beat till smooth.

9. Fill cupcake liners about half way. Bake for 16-18 min., or till a toothpick inserted comes out with a

few crumbs.

10. To make icing, beat butter

& shortening till smooth.

11. Add 2 c. Of powdered

sugar & beat till smooth.

12. Add 4 tbsp kahlua &

remaining powdered sugar

& beat till smooth. Add

additional kahlua if needed

to get the right icing

consistency.

13. Pipe icing onto cupcakes.

14. Drizzle cupcakes with

caramel sauce & a dash of

sea salt.

Apple cupcakes What you need

1½ c. Cake flour

1 c. All-purpose flour

3 tsp. Baking powder

¼ tsp. Salt

1 c. Butter, room

temperature

1½ c. Brown sugar

4 eggs, room temperature

½ c. Buttermilk

1½ c. Apple sauce

1 tsp. Vanilla

1½ tsp. Cinnamon

½ tsp. Ground ginger

¼ tsp. Nutmeg

FILLING

2 apples, cored & cubed

1 tbsp. Brown sugar

1 tbsp. Butter

Salt

¼ tsp. Cinnamon

1 tsp. All-purpose flour

TOPPING

½ c. Butter, room

temperature

½ c. Old-fashioned oats

¼ c. All-purpose flour

½ tsp. Cinnamon

BUTTERCREAM

¾ c. Butter, room

temperature

1½ c. Confectioners' sugar

1 tsp. Vanilla

¼ c. Brown sugar

1-2 tbsp. Heavy whipping

cream

What to do

FILLING

1. Heat butter in a small saute pan over medium heat. When melted, mix in sugar, salt, cinnamon, & apples. Mix continuously till apples are tender, about 5 min.. Mix in flour

& cook for an additional
min. Or two. Take away
from heat & cool.

TOPPING

1. Combine all the topping
ingredients right into a
bowl & mix till well
combined.

CAKE

2. In the bowl of a stand
mixer, add the butter &
sugar. Beat till light &
fluffy, about 5 min. Beat in
the eggs one at a time,
making sure to mix well
before adding the next.

Add vanilla & applesauce:
mix well.

3. Sift together the flours,
baking powder, cinnamon,

ginger, nutmeg, & salt.

4. With the mixer on low, add

in the flour mixture &

buttermilk alternatively,

always starting & ending with the dry ingredients.

Mix till only combined.

5. Heat up the oven to 350f.

6. Line a cupcake tray with

cupcake liners. Add a bit

of batter to the bottom of

each liner, maybe $\frac{1}{3}$ of the

way. Evenly put the filling

right into each liner. Top

with remaining batter. This

should make about 12

cupcakes. Spread out the

topping onto each cupcake.

7. Place tray right into the

oven & bake for 18-20

min., or till toothpick

comes out clean. Permit to cool slightly in tray & next
which move cupcakes to
wire rack to finish
cooling.

8. If decorating with
buttercream, add the butter
to the bowl of a stand
mixer. Cream, on medium
speed, till pale & fluffy

9. Sift in confectioners' sugar
& add brown sugar.

10. Pour in vanilla & heavy
whipping cream, mixing
till combined. Mix on
medium/high speed till
whipped & fluffy, a good
3-4 min..

11. Decorate cupcakes &
serve.

Mint ice cream cupcakes What you need

CUPCAKES

24 chocolate cupcakes,

baked & cooled

1/2 carton mint chip ice

cream

Mint chip frosting

Mini chocolate chips, for

garnish

MINT FROSTING

12 tbsp unsalted butter,

softened

3 c. Powdered sugar

1 tsp vanilla

1/4-1/2 tsp peppermint extract

4-6 tbsp heavy whipping

cream

4-5 drops green food

coloring, optional

1/2 c. Mini chocolate

chips

What to do

1. Start with 24 cupcakes that have been baked & completely cooled. You can use a chocolate box mix, or your favorite from scratch recipe.
2. Place the cupcakes on a cookie sheet lined with wax paper. Make room for a sec. Cookie sheet lined with wax paper in your freezer.
3. To prep the cupcakes: use a pairing knife to cut a big circle in the top of the cupcake. Cut down just about to the bottom of the cupcake, next which lift out the cut part. You should end up with a cone shaped chunk of cake.

Slice the cone off of each of the cupcake pieces. See this post for photo instructions.

4. Prepare all the cupcakes for the ice cream, next which put your sec.

Cookie sheet in the freezer. Work in batches of 3-4 cupcakes, filling with ice cream, next which placing on the cookie sheet that's in the freezer. That way the ice cream won't melt out of the cupcakes.

5. Scoop about 1-2 tbsp of ice cream right into the middle of each cupcake.

Put the top back on & press gently. Put the cupcake on the cookie

sheet in the freezer.

Continue till all the
cupcakes are filled & in
the freezer.

6. Cover the cupcakes with
plastic wrap & freeze for
at least 4 hours before
serving. You can put them in a single layer in big
ziploc bags & freeze for
up to 1 month before
serving.

7. To make the frosting: beat
butter with a hand or a
stand mixer till smooth.
Mix in powdered sugar
slowly, next which add
vanilla & peppermint
extract. Start with 1/4 tsp
peppermint extract next
which taste & add more as

desired. Mix in 1 tbsp of heavy whipping cream at a time, mixing well, till you've reached your desired consistency.

8. When ready to serve, have your frosting ready. Take away a cupcake from the freezer, frost as desired, & serve straight away. Top with additional mini chocolate chips for garnish.

Classic cupcakes with chocolate buttercream

What you need

CUPCAKES

1/2 c. Unsalted butter ,
melted

1 big egg plus 1 egg yolk

1 c. Granulated sugar

6 oz. Greek yogurt

2 tsp vanilla extract

1 1/2 c. All-purpose flour

1 1/2 tsp baking powder

1/4 tsp salt, optional & to
taste

CHOCOLATE

BUTTERCREAM FROSTING

1/2 c. Unsalted butter ,
softened

1/2 heaping c.

Unsweetened natural
cocoa powder, sifted

2 1/2 to 3 c.

Confectioners' sugar,
sifted is ideal

1 tsp vanilla extract

Splash cream or milk,
only as needed for

consistency

Chocolate dashes, optional

for garnishing

What to do

1. Heat up oven to 350f. Line a non-stick 12-cup regular muffin pan with paper liners; put to the side.
2. Cupcakes - in a large, microwave-safe bowl, melt the butter, about 1 min. On high power.
3. Allow the butter to cool momentarily, & add the egg plus yolk, sugar, yogurt, vanilla, & whisk to combine.
4. Stir in the flour, baking powder, optional salt, & mix till only combined & free from big lumps; don't overmix or cupcakes will

be tough.

5. Using a medium 2-inch cookie scoop, put about 2 tbsp of batter per cupcake right into each of the 12 cavities so they're solidly $\frac{3}{4}$ full. There will likely be enough batter for a 13th cupcake, & either lick the bowl or discard it.

6. Bake for 18 to 19 min., or till tops are golden, set, slightly domed, & springy to the touch. A toothpick inserted in the middle should come out clean or with a few moist crumbs, but no batter. Permit cupcakes to cool in pan for 5 to 10 min. Before transferring to a wire rack

to cool completely.

Whereas they cool, make the frosting.

7. Frosting - to the bowl of a stand mixer fitted with the paddle attachment, add the butter & beat on medium-high speed till pale, light & fluffy, about 5 min..

Stop to scrape down the sides of the bowl as necessary.

8. Add the cocoa, 2 1/2 c.

Confectioners' sugar,

vanilla, & beat on

medium-high speed till

fluffy, about 5 min.. Stop

to scrape down the sides of the bowl as necessary.

9. Based on texture & taste

preferences, optionally

add 1/2 c. Additional

sugar.

10. Transfer frosting to a piping bag & frost the cooled cupcakes.

11. Optionally, garnish each cupcake with a pinch of dashes.

Avocado cupcakes What you need

MILK CHOCOLATE

CUPCAKES

1 c. Cake flour

$\frac{2}{3}$ c. Sugar

$\frac{1}{3}$ c. Cocoa powder

1 pinch of baking soda

1 pinch of salt

$\frac{3}{4}$ c. Water

$\frac{1}{3}$ c. Oil

1 egg, beaten

1 tsp vinegar

AVOCADO BUTTERCREAM

$\frac{1}{2}$ an avocado

½ tbsp butter, softened

1¼ c. Powdered sugar

½ tsp vanilla

What to do

1. Whisk the dry ingredients

together till well mixed.

2. Add the wet ingredients &

mix till moistened. The

batter will be thinner than

typical cake batter.

3. Pour right into a lined

muffin pan, filling each

cupcake about $\frac{3}{4}$ of the

way full. They pop straight

up, so you can fill them up

closer to the top if you

want.

4. Bake at 350 for about 12

min..

5. Avocado buttercream 6. With an electric mixer,

blend the avocado &
butter together. Add the
vanilla & powdered sugar.
If it's too thick, add a tbs.
Of milk. If it's too thin,
add more sugar.

7. To put the frosting neatly
on the cupcakes, scoop it
right into a snack-size
plastic bag, cut off the tip,
& squeeze out the frosting
right into nice little spirals
on top of the cupcakes.

Cake s

Caramel cheesecake What you need

Butter 70g, melted

Digestive biscuits 150g

Full-fat soft cheese 400g

Double cream 100ml

Dulce de leche 200g, plus

more to serve

Eggs 2, beaten

What to do

1. Heat the oven to 170c/fan

150c/gas 3 1/2. To make

the base, mix the butter &

biscuits till they look like

damp breadcrumbs. Butter

& line the base of a 22cm

springform tin, pack the

biscuit mixture right into

the base & chill.

2. For the filling, mix the

cheese, cream, dulce de

leche & eggs to a smooth

paste. Put this mix in the

tin with the biscuit base &

cook for 45 min. Till it is

set, but still has a slight wobble. Cool to room

temperature, next which

chill till ready to serve.

Spread more dulce de

leche on top.

The new 2015 brownies recipe

What you need

¼ c. Unsalted butter

¼ c. Unsweetened

applesauce

¾ c. White sugar

2 big eggs

½ c. Unsweetened cocoa

powder

½ tsp salt

½ tsp baking powder

½ tbsp vanilla extract

¾ c. Unbleached all-purpose flour

¼ c. Semisweet chocolate

chips

What to do

1. Heat up oven to 350 f.

2. In medium bowl, add
cocoa, applesauce, eggs,
salt, baking powder, &

vanilla & whisk till all
blended & smooth. Add
chocolate chips on top, but
do not mix in yet.

3. In a separate small bowl,
microwave butter till
melted . Add sugar, &
microwave again for 30
sec..

4. Pour melted butter & sugar
over chocolate chips
sitting on cocoa mixture &
stir.

5. Add flour & mix till
everything is well blended
& smooth.

6. Pour melted butter & sugar
over chocolate chips
sitting on cocoa mixture &
stir.

7. Add flour & mix till
everything is well blended
& smooth.

The ultimate blueberry cake

What you need

1 box of yellow cake mix

4 c. Of fresh blueberries

3 tbsp cornstarch

3/4 c. White granulated

sugar

1/2 c. Butter cut right into

1/2 in. Chunks

What to do

1. Heat up oven to 350f.

Grease a 9 x 13 in. Baking

pan. Add 3 c. Of

blueberries to the pan,

spreading evenly across.

Dash cornstarch evenly

across. Dash sugar evenly

across.

2. Dash cake mix on top of blueberries, trying to spread evenly across.

Spread butter chunks evenly on top. Dash remaining 1 c. Of blueberries on top.

3. Bake for 45-55 min. Or till cake mix is golden brown & no raw cake mix remains. Let cake cool for about 30 min. Before serving & eating.

Apple cake with caramel What you need

APPLE CAKE

3 granny smith apples,
peeled & cored

2 c. All purpose flour

1 tbsp baking powder

1 tbsp cinnamon

1 tsp nutmeg

1 tsp salt

½ c. Unsalted butter,
softened

½ c. Light brown sugar

⅓ c. Honey

½ c. Sour cream

½ c. Unsweetened almond milk

2 big eggs

2 tsp vanilla

CARAMEL

1 c. Granulated sugar

6 tbsp unsalted butter, cut
right into pieces

½ heavy cream

1 tsp salt

What to do

1. Heat up oven to 350 degrees. Lightly grease an 8 in. Springform pan.

2. Slice all three apples, with two of the apple chop them in till you have a big dice.

3. In a bowl, mix the flour, baking powder, cinnamon, nutmeg & salt. Put to the side.

4. In a stand mixer, beat the butter till smooth. Add the sugar & honey & beat till fluffy.

5. Next add the sour cream & beat till combined, followed by each egg, one at a time, mixing well next each addition.

6. Scrape down your bowl, add vanilla & beat an additional time.

7. Finally, beat in the milk. The batter may appear to be curdled, but that's

perfectly normal.

8. Stir in the flour mixture,
beating till you get a
smooth, creamy, beige
batter.

9. Stir in the chopped apples
& spread right into the
prepared pan. Arrange the remaining apple slices
over top, overlapping them
slightly, in a circular pattern
over the batter.

10. Put the pan on the top rack of the oven for 40-50 min..
When a toothpick or
skewer is inserted &
comes out dry, the cake is
done.

11. Allow the cake to cool
completely.

12. Heat sugar in a medium
saucepan over medium

heat, stirring continuously
with a rubber spatula, the
sugar will start to form hard clumps but will
eventually melt right into a
thick brown amber liquid.

Be careful not to burn.

13. Once the sugar has
completely melted, straight
away add the butter. The
butter will bubble rapidly
so be careful. Mix the
butter right into the
caramel till it is
completely melted, about 2
min..

14. Very slowly, pour the
heavy cream right into your
pan. Again, this will
bubble & splatter so be careful. Permit the mixture
to boil for one min..

15. Remove from the heat & mix in salt.

16. Allow to cool slightly before drizzling over the apple cake. If done over the entire cake, serve straight away. If serving over a longer period of time, drizzle over each slice individually as served.

Flourless chocolate blender cake

What you need

1 extra-large or 2 small

ripe banana, peeled

1 big egg

Heaping 1/2 c. Creamy

peanut butter

3 tbsp honey

1 tbsp vanilla extract

1/4 tsp baking soda

Pinch salt, optional & to

taste

Heaping 1/2 c. Mini semi-

sweet chocolate chips,

plus more for sprinkling on top

What to do

1. Heat up oven to 350f &

spray a 9-inch round cake

pan with cooking spray;

put to the side.

2. To the canister of a

blender, add all

ingredients excluding

chocolate chips & blend

on high speed till smoothy

& creamy, about 1 min..

3. Add chocolate chips &

mix in by hand; don't use

the blender because it will

pulverize them.

4. Turn batter out right into prepared pan, smoothing the top lightly with a spatula if necessary.

5. Evenly dash with a tbsp or two of extra chocolate chips.

6. Bake for about 25 min., or till the cake is set in the center, springy to the touch, & a toothpick inserted right into the middle comes out clean, or with a few moist crumbs, but no batter. Due to variances in moisture levels in bananas, peanut butter, oven & climate variances, baking times will range. Start watching closely at 20 min., &

always bake till done.

Permit cake to cool in pan
for about 15 min., or till
it's firmed up & is cool
enough to take away from
pan.

The ultimate banana cake What you need

FOR THE CAKE

1 1/2 c. Sugar

1/2 c. Unsalted butter,
softened

2 big eggs

1 tsp vanilla extract

3 medium ripe bananas

2/3 c. Milk

1 tsp baking soda

1/8 tsp salt

2 1/4 c. All-purpose flour

FOR THE CREAM CHEESE

FROSTING

2 oz. Cream cheese,

softened

3/4 c. Confectioners' sugar

6 tbsp unsalted butter,

melted

1/2 tsp vanilla extract

TOPPINGS

Caramel sauce

1/4 c. Semisweet

chocolate chips, melted or

chocolate syrup

1/4 c. Mini chocolate

chips

1/4 c. Salted peanuts

1/2 jar maraschino

cherries, cut in half

Dashes

What to do

1. Heat up oven to 350

degrees f. Spray an 8-x-8-

inch baking pan with
nonstick spray.

2. In a stand mixer, mix
sugar, butter, eggs, &
vanilla. Mix on medium
speed for 3 min. Or till
well incorporated.

3. In the meantime , smash 3
big bananas & add to the
mix.

4. Slowly add milk, soda,
salt, & flour & mix till
well combined.

5. Pour batter right into the prepared baking pan & put
right into oven. Bake for
30 min. Or till a toothpick
inserted in the middle
comes out clean. Let cake
cool completely.

6. Once cake is cooled,

prepare the cream cheese frosting by mixing together the cream cheese, confectioners' sugar, butter & vanilla till smooth & creamy. Spread evenly over the top. Drizzle caramel sauce over the cream cheese frosting , followed by melted chocolate or chocolate syrup. Add cherries, mini chocolate chips, peanuts & dashes. Put in the fridge for 2 hours or till cream cheese frosting is set. Cut right into squares & serve.

Coffee & chocolate cake What you need

FOR THE CAKE

2 c. Cake flour

$\frac{3}{4}$ c. Cocoa

1½ tsp baking soda

¾ tsp salt

¾ c. Butter, room

temperature

2 c. Golden brown sugar

3 big eggs

1½ tsp vanilla extract

1 c. Buttermilk

4 tsp instant espresso

powder dissolved in ¾ c.

Hot water

FOR THE PEANUT BUTTER

FROSTING

1½ c. Butter, softened

1½ c. Creamy peanut

butter

4½ c. Powdered sugar

4 tsp dark rum

3 tsp vanilla

6 tbsp heavy cream

FOR THE RUM DRIZZLE

$\frac{3}{4}$ c. Brown sugar

$\frac{1}{2}$ c. Dark rum

1 tbsp unsalted butter

What to do

CAKE LAYERS

1. Position rack in middle of oven; heat up to 325.

Generously butter two 9-inch cake pans; dust with cocoa, tapping out excess.

Line bottom of pan with parchment paper.

2. Sift 2 c. Cake flour, cocoa, baking soda & salt right into medium bowl.

3. Using electric mixer, beat butter in big bowl till smooth. Add brown sugar & beat till well blended, about 2 min..

4. Add eggs, 1 at a time, beating well next each addition. Mix in vanilla.
5. Add flour mixture in 3 additions alternately with buttermilk in 2 additions, beating only till blended next each addition.
6. Steadily add hot espresso-water mixture, beating only till smooth.
7. Divide batter between pans; smooth tops. Bake cakes till tester inserted right into middle comes out clean, about 40 min..

Cool cakes in pans on rack 15 min.. Run small knife around sides of pans to loosen cakes. Invert cakes onto racks; lift pans off

cakes & take away

parchment. Put wire rack

atop each cake, invert

again so top side is up.

8. Cool completely.

9. Mark each cake layer with

toothpicks midway up the

sides; use the toothpicks as

a guide to cut each cake

layer in half.

FROSTING

1. In the bowl of a stand

mixer, cream together the peanut butter & butter for

2-3 min..

2. Add the powdered sugar,

scrape the sides of the

bowl & mix on high for

one min..

3. Add the rum & vanilla &

mix in.

4. Add the heavy cream & beat till smooth; scraping the sides. Beat for 3 min. On high. Use straight away

RUM DRIZZLE

1. Put all of the ingredients right into a medium size saucepan. Heat till bubbly & cook for one min.. Cool completely.

2. Putting it all together:

3. Spread a tbsp of frosting in the middle of your cake plate to help hold cake in place. Brush crumbs from one cake layer & put in the middle of the plate.

Drizzle one tbsp of rum drizzle over cake layer & spread 1 & ½ c. Of frosting on cake,

smoothing to edges.

Repeat with all layers.

4. Swirl frosting over top of

cake & either pipe rosettes

in the middle of the cake on the top or dollop

additional frosting & swirl

in center.

5. Gently pour rum drizzle

over cake; letting pool on

top & drip down the sides.

Serve.

Lemon & cheese cream cake

What you need

FOR THE CAKE

2 c. Sugar

2 1/2 c. Cake flour

1 1/2 tsp baking powder

1 1/2 tsp baking soda

1 tsp kosher salt

1 tbsp pure vanilla extract

2 eggs

1/2 c. Oil

1 c. Milk

1 c. Boiling water

2 1/2 tsp lemon extract

Zest & juice of 1 lemon FOR THE FROSTING

1 c. Unsalted butter, room

temperature

8 oz. Cream cheese, room

temperature

1 tsp pure vanilla extract

1 1/2 tsp lemon extract

3 1/2 c. Powdered sugar

FOR THE MIDDLE BIT

1/2 c. Baker's choice of jam

FOR THE CANDIED

LEMON TOPPING

Lemon, cut in 1/4 in.

Slices

1/2 c. Sugar

1/2 c. Water

What to do

1. In a small saucepan, mix the sugar & water together till the mixture becomes clear.
2. Drop in your slices of lemon & permit to cook in the syrup for 1 min. Before taking the mixture off of the heat.
3. Refrigerate till you are ready to frost your cake heat oven to 350°f. Grease & flour two 9-inch round baking pans.
4. In a big bowl, mix all dry ingredients. Add eggs, milk, oil, vanilla, lemon extract, & lemon zest & juice.

5. Beat with a hand mixer on medium speed for 2 min..

Mix in boiling water .

Pour right into 2 prepared cake tins.

6. Bake for 30-35 min., or till a knife comes out clean in the center.

7. In a big bowl, beat the cream cheese, butter, vanilla, lemon extract, & salt with a hand mixer on medium high speed.

8. Add in the powdered sugar in 3 additions, beating in between each time.

9. Place a dollop of frosting on a cake stand . Put a layer of cake on the stand, frost the top with the

lemon cream cheese

frosting, next with a thick
layer of jam.

10. Place the sec. Layer of
cake on top. Frost the sides
before frosting the top.

Add on your candied
lemon babies.

Basic chocolate pudding cake

What you need

2 1/2 c. All-purpose flour

2 1/4 c. Packed light

brown sugar, divided

3 tsp baking powder

1 tsp baking soda

1/2 tsp salt

1 c. Chocolate chips

2 tbsp unsalted butter

2 oz. Unsweetened

chocolate

2 c. Buttermilk

1 tsp vanilla extract

1/2 c. Plus 2 tbsp unsweetened

2 1/2 c. Boiling water

What to do

1. Heat up the oven to 350 degrees f. Grease a 9 x 13-inch baking pan & put to the side.
2. In a big mixing bowl, mix flour, 1 c. Of the brown sugar, baking powder, baking soda, & salt. Whisk till well combined. If there are lumps of brown sugar, use your hands to break them up. Mix in chocolate chips & put to the side.
3. In a small saucepan, melt the butter & chocolate

together over medium-low heat.

4. In a separate small saucepan, heat buttermilk over low heat till barely warmed. You don't want it to bubble or boil. Take away from heat.

5. Remove chocolate & butter mixture from heat & mix in the vanilla. Pour mixture over dry ingredients. Add the buttermilk & mix till combined. Spread right into the prepared pan.

6. Combine the remaining 1 1/4 c. Brown sugar with the cocoa in a small bowl. Whisk till smooth, utilizing your hands to break up any brown sugar clumps. Dash

mixture evenly over the
chocolate cake batter.

7. Pour the boiling water
evenly over the cake.

8. Prudently transfer the pan
to the oven. Bake for 30-
35 min. Or till the middle
is firm to the touch.

9. Remove cake from oven &
cool on a cooling rack for
at least 30 min. Before
serving. To serve, invert
each serving on a plate so that the fudge sauce on the
bottom becomes a topping.

Spoon any extra sauce in
the pan over the top. You
can serve the cake at room
temperature or warm. Top
with ice cream, if desired.

Three colors cake What you need

101 g all-purpose flour
31 g unsweetened cocoa
powder
2.5 g baking soda
0.5 g baking powder
1 g kosher salt
56 g eggs
126 g granulated sugar
2 g vanilla paste
86 g mayonnaise
105 g water, at room
temperature

GRAHAM STREUSEL

50 g almond flour
50 g graham crumbs
50 g light brown sugar
25 g all-purpose flour
1 g vanilla powder
60 g unsalted butter, cold,
cut right into 1/2 in. Dice

CHOCOLATE CREAM

233 g heavy cream

100 g whole milk

66 g granulated sugar

10 g unsweetened cocoa

powder

1 g salt

66 g egg yolks 125 g dark chocolate,

melted

MERINGUE

50 g egg whites

75 g granulated sugar

1 g vanilla paste

What to do

1. To start, line three 3 in.

Diameter & 1.75 in. Tall

ring molds with acetate &

put on a silpat lined baking

sheet. Put to the side.

2. For the cake, heat up the

oven to 325 f. Line a half sheet pan with a silpat or spray lightly with nonstick spray, line with parchment paper, & spray the parchment.

3. Sift the flour, cocoa powder, baking soda, & baking powder right into a medium bowl. Add the salt & mix to combine.

4. Place the eggs, sugar, & vanilla paste in the bowl of a stand mixer fitted with the whisk attachment & mix on medium-low speed for about 1 min. To combine. Increase the speed to medium & whip for 5 min., till the mixture

is thick & pale yellow.

Scrape down the sides & bottom of the bowl, next which whip on medium-high speed for an additional 5 min., or till the mixture has thickened.

When the whisk is lifted, the mixture should form a slowly dissolving ribbon.

5. Add the mayonnaise & whip to combine. Take away the bowl from the mixer stand & fold in the dry ingredients & water in 2 additions each.

6. Pour the batter right into the prepared pan and, utilizing an offset spatula, spread it in an even layer,

making sure that it reaches right into the corners. Bake for 10 min., till a skewer inserted right into the centre comes out clean & the cake springs back when lightly touched. Set on a cooling rack & cool completely.

7. Lay a piece of parchment on the back of a sheet pan. Run a knife around the edges of the cake to loosen it & invert it onto the parchment. Take away the silpat or parchment from the top of the cake. Put in the freezer for at least 30 min..

8. Cut out three 3-inch diameter rounds from the cake whereas it is still

frozen & put in the ring
molds. Wrap the
remainder of the cake in
plastic wrap & freeze for
up to 2 weeks .

9. For the streusel, heat up
the oven to 325 f. Line a
baking sheet with
parchment paper.

10. Combine the almond flour,
graham crumbs, sugar,
vanilla powder, & flour in
a small bowl. Whisk to
combine. Add the butter &
quickly break it up with
your fingertips till the mixture resembles coarse
meal. Spread the streusel
on the baking sheet in an
even layer & freeze for 10
min..

11. Bake for 12 to 15 min., stirring the streusel every 4 min.. Take away from the oven & cool completely.

Spoon 40 g of streusel right into each ring hold & lightly press right into the holds store the remainder in an hermetic container at room temperature for up to 4 days or freeze for up to 2 weeks.

12. For the custard, mix the milk & cream in a medium saucepan set of medium-high heat. In a small bowl, whisk together the egg yolks, sugar, & cocoa powder till slightly paler in colour.

13. When the milk mixture has come to a boil, slowly pour a small amount right into the yolk mixture, whisking continuously. Continue tempering the yolks with the milk mixture, next which transfer all of back right into the saucepan. Cook over medium-low heat, stirring continuously with a rubber spatula, till the mixture has thickened enough to cover the back of a spoon & a thermometer reads 82 c.

14. Remove from heat & strain through a fine-mesh sieve right into a bowl set over an ice bath. Whereas the

mixture is still warm, add the melted chocolate & emulsify with an immersion blender. Put a piece of plastic wrap directly on the surface of the custard & refrigerate for at least 3 hours, or overnight.

15. Fill a piping bag with the chocolate custard & pipe right into the molds till it reaches the top of the molds. Smooth the top with an offset spatula & freeze for 4 hours, or overnight.

16. Remove the rings from the cakes, but keep the acetate on. Add a sec. Layer of acetate 0.5 in. Higher than the original acetate over top the original acetate. Put the rings back on.

17. For the meringue, mix the egg whites & sugar in the bowl of a stand mixer set over a saucepan of barely simmering water. Whisking continuously, bring the mixture to 60 c, next which transfer to the stand mixer & whip on high speed till stiff peaks form, about 8 min.. Add the vanilla paste & whip for 1 min. To combine.

18. Pipe the meringue right into the rings till it reaches the top of the sec. Layer of acetate. Smooth the top with an offset spatula & freeze for 30 min..

19. Place right into the fridge 4 hours before serving but

take away the rings & both
layers of acetate whereas
frozen. When ready to
serve, use a handheld torch
to toast the meringue
whereas being careful not
to scorch the custard.

Chocolate buttercream brownies cake

What you need

1 c. Chocolate chocolate

drink mix

$\frac{3}{4}$ c. Butter, softened

1 $\frac{1}{2}$ c. Flour

2 $\frac{1}{2}$ c. Sugar

4 eggs

1 tb vanilla

$\frac{1}{2}$ american heritage

chocolate bar

1 tsp. Salt

FROSTING

6 tb unsalted butter,

softened

¼ c. Unsweetened cocoa

powder

¼ tsp. Salt

1¼ c. Powdered sugar

1 tb milk

½ tsp. Vanilla extract

What to do

1. Combine chocolate drink

mix, flour, sugar & salt in

a bowl & mix. Add

softened butter, eggs &

vanilla & beat on low till

well combined. Fold in ½

c. Chocolate bar & mix

well.

2. Spread right into a greased 9x13. Bake at 350 for 30-35 min.. Let cool

completely.

3. For frosting, mix butter,

cocoa, vanilla & salt in a

bowl till well combined.

Slowly add powdered sugar & milk & beat till

well combined. Spread

over cooled brownies.

Dash with mini m&ms.

Apple cake with caramel v2

Ingredients

APPLE SPICE CAKE

1 c. Flour

1/2 tsp baking soda

1 tsp baking powder

1/4 tsp salt

1/2 tsp cinnamon

1/4 tsp cloves

1/4 tsp allspice

1/2 stick butter, room

temperature

1/2 c. Brown sugar

1 egg

3/4 c. Unsweetened applesauce

VANILLA BUTTERCREAM

2 stick butter, room

temperature

1/2 c. Vegetable

shortening

1 tsp vanilla paste

5-7 c. Powdered sugar

CARAMEL DRIZZLE

1/4 c. Heavy cream

1 tbsp butter, unsalted

1/4 tsp salt

1/2 tsp vanilla extract

6 tbsp sugar

1 tbsp light corn syrup

1 tbsp water

What to do

1. Heat up the oven to 350° f.
2. Using butter, grease the bottom & sides of an 6 in.

Round cake pan or
springform pan & line the
bottom with a round piece
of parchment paper. To
ensure even baking, put a
bake even strip around the
pan. You can make your
own homemade bake even
strip by cutting a towel or
shirt to fit the size of your
pan. Get the fabric really
wet, next which squeeze
out the dripping water but do not squeeze it too dry.

Secure the fabric around
the pan with a safety pin.

3. In a small bowl mix the
flour, baking soda, baking
powder, salt, cinnamon,
cloves, & allspice. Mix
well.

4. In a larger bowl, mix the butter & brown sugar. Beat utilizing an electric mixer till creamy, about 1 min..
5. Add in the egg, beat again with the mixer.
6. Add in the applesauce, mix by hand with a spatula.
7. Steadily add in the flour mixture, mixing by hand till it's incorporated.
8. Scrape the batter right into the prepared cake pan, utilizing a spatula to evenly spread it out.
9. Bake for 23-25 min., or till a toothpick inserted in the middle comes out clean.
10. Once the cake is done,

permit it to cool in the pan on a cooling rack for 10 min.. Next 10 min., prudently take away the cake from the pan. If utilizing a springform pan, take away the sides & bottom. Permit the cake to cool completely on a cooling rack. When cool, take away the parchment paper round from the bottom of the cake. If you need to level the top of your cake, do so now utilizing either a cake lever or knife. Ensure the cake is completely cooled, next which wrap the cake in plastic wrap & put it in the fridge. This cake is good

for up to one week like this.

11. In a mixing big bowl, mix the butter & vegetable shortening, beat utilizing an electric mixer till fluffy, 2 min..

12. Add in the vanilla paste, beat utilizing electric mixer.

13. Begin to add the powdered sugar, about 1-2 c. At a time, mixing by hand first, next which with the electric mixer. Continue adding powdered sugar till the frosting tastes good to you.

Spread a small amount of buttercream on a 6 in.

Round cardboard cake

circle. Put your first layer of cake on top of the cardboard. Put buttercream on top of the first layer & spread it as even as possible with an offset spatula. Decide how much or how little frosting you want in-between each layer, you can measure the frosting, i'd use $\frac{1}{3}$ to $\frac{1}{2}$ c. In between each layer.

14. Repeat this process for each layer of cake. When all of the layers are stacked & frosted, spread some frosting on the top of the cake.

15. Next, go back & fill in the gaps between the cake layers with more frosting.

The frosting between the

layers does not need to look perfect. Use a small offset spatula to get the frosting in between the layers & to spread it around the cake. Don't completely cover the cake layers as they are suppose to still be visible.

16. Place the entire cake in the freezer or fridge for 20 min. To harden the buttercream.

17. Once the caramel sauce is cooled, use a spoon to drizzle the caramel around the middle & sides of the cake, allowing it to drip down the sides.

18. For decoration, add cinnamon sticks or an

additional garnish to the
top of the cake.

Chocolate cheesecake with cookie dough

What you need

CRUST

4 tbsp butter, melted

2 1/2 c. Chocolate cookie
crumbs

Filling

4 blocks cream cheese,
softened to room

temperature

1 c. Sugar

4 big eggs

1 tsp all-purpose flour

1 tsp vanilla

1 c. Sour cream COOKIE DOUGH

1/2 c. Butter, softened

1/2 c. Sugar

1/2 c. Packed light brown

sugar

2 tbsp water or milk

2 tsp vanilla extract

1 c. All-purpose flour

1/4 tsp salt

1 c. Mini chocolate chips

An additional 1 c. Mini

chocolate chips to fold

right into the batter with

the cookie dough balls

GARNISH

1 c. Heavy whipping cream, whipped to stiff

peaks

Mini chocolate chips, for

sprinkling

What to do

1. In a medium bowl, mix the

butter & sugars for the

cookie dough. Add the

water , vanilla & blend.

Mix in the flour, salt & the chocolate chips. The dough will be fairly soft. Lightly roll the dough right into small balls & put them on a wax paper lined plate or baking sheet. Put them in the freezer to harden whereas making the remaining of the cheesecake.

2. Lightly grease the bottom & sides of a 10-inch springform pan. In a medium bowl, mix the butter with the chocolate cookie crumbs. Press onto the bottom & about midway up the sides of the prepared pan.

3. Using an electric mixer on high speed, beat the cream cheese, sugar, eggs & flour till smooth. Add the vanilla & sour cream & mix only till blended.

4. Pour half the batter right into the prepared crust.

Lightly mix in the cookie dough balls & the additional 1 c. Mini chocolate chips right into the remaining batter. Pour right into the pan, spreading the batter to the sides of the pan & evening it out across the top. Wrap your springform pan tightly in a couple layers of foil. Put the pan directly right into a bigger pan that's

filled about midway full of water. Obviously, you don't want the water to be higher than the foil, or the water will seep right into your cheesecake, & that would be bad news for all.

5. Bake the cheesecake at 325 degrees for one hour.

Turn off the oven & prop the door open several inches. Let the cake sit in the oven for an additional 30 min.. Take away the cake from the oven & let it cool completely on a wire rack. Refrigerate till chilled to serve, cut right into slices & top with whipped cream & mini chocolate chips.

Caramel & chocolate cupcakes

What you need

CHOCOLATE CUPCAKES

1/2 c. Salted butter

1 c. Sugar

2 eggs

1/2 tsp vanilla extract

6 tbsp water

6 tbsp cocoa powder

1 c. All purpose flour

1/2 tsp baking soda

6 tbsp kahlua

KAHLUA ICING

1/2 c. Salted butter 1/2 c. Shortening

4 c. Powdered sugar

4-5 tbsp kahlua

CARAMEL SAUCE

A pinch of salt

Sugar

What to do

1. Heat up oven to 350 degrees.
2. Beat butter & sugar till light in color & fluffy, about 2-3 min..
3. Add eggs, one at a time, beating only till blended.
4. Add vanilla, water & cocoa powder to an additional bowl & whisk till smooth.
5. Add chocolate mixture to batter & mix till combined. Scrape down the sides of the bowl as needed to ensure everything is well combined.
6. Combine flour & baking soda in a separate bowl.
7. Alternate adding the flour

mixture & kahlua to the batter. Start by adding half of the dry mix, next which mix well. Add the kahlua & mix well, scrapes down the sides as needed. Add the remaining flour mixture & beat till smooth.

8. Fill cupcake liners about half way. Bake for 16-18 min., or till a toothpick inserted comes out with a few crumbs.

9. To make icing, beat butter & shortening till smooth.

10. Add 2 c. Of powdered sugar & beat till smooth.

11. Add 4 tbsp kahlua & remaining powdered sugar & beat till smooth. Add additional kahlua if needed

to get the right icing

consistency.

12. Pipe icing onto cupcakes.

13. Drizzle cupcakes with
caramel sauce & a dash of
sea salt.

Basic cream cake What you need

FOR THE CAKE

1 1/3 c. All-purpose flour

1/2 c. Unsweetened cocoa
powder

3/4 tsp baking soda

1/2 tsp baking powder

1/4 tsp fine salt

1 1/4 sticks unsalted

butter, room temperature

1/2 c. Packed light brown
sugar

1/2 c. Granulated sugar

3 big eggs, room

temperature

1 tsp vanilla extract

2 oz. Bittersweet

chocolate, melted &

cooled

1/2 c. Buttermilk, room

temperature

1/2 c. Boiling water

2/3 c. Mini chocolate

chips

1 tbsp all-purpose flour

FOR THE FROSTING

8 oz. Cream cheese, room

temperature

Pinch of salt

1/2 c. Granulated sugar

1 tsp vanilla extract

2 c. Heavy cream, cold 3 c. Crushed oreos

What to do

1. Begin by making the cake.

Heat up oven to 350
degrees f. Butter & flour
three 8 in. Cake pans.

2. In a medium sized bowl,
sift together the flour,
cocoa powder, baking
soda, baking powder, &
salt.

3. In a big bowl utilizing an
electric mixer, beat the
butter on medium speed
till creamy. Add the sugars
& beat for an additional
couple min., till light &
fluffy. Add the eggs one at a time, beating next each
addition till incorporated.

Next which beat in the
vanilla. Lower the mixer
speed to low, & mix in the
melted chocolate.

4. Add the dry ingredients & the buttermilk alternately, beginning & ending with the dry ingredients . Beat next each addition only till incorporated. Use a rubber spatula to scrape down the sides & bottom of the bowl. Still mixing on low speed, add in the boiling water.

5. Toss the chocolate chips with the tbsp of flour, next which use a spatula to mix the chocolate chips in.

6. Divide the batter evenly among the three cake pans, & if necessary use a spatula to spread the batter out in the pans.

7. Bake for 15 to 18 min., till a toothpick inserted right into the middle comes out clean. Let the cakes cool in the pans for about 5 min., & next which take away them from the pans & put them on wire racks to complete cooling. When the cakes are completely cooled, wrap them separately in plastic wrap & put them in the freezer for at least an hour.

8. To make the frosting, in a big bowl mix the cream cheese, salt, & sugar.

Cream together utilizing an electric mixer till smooth & creamy. Next which mix in the vanilla.

9. In a separate big bowl, use an electric mixer to beat

the cream right into stiff peaks. Next which use a rubber spatula to lightly fold the cream right into the cream cheese mixture.

Next which fold in the crushed oreos.

10. To frost the cake, put one cake layer on the bottom of your cake round or cake plate. Use an offset spatula to spread the top with a layer of frosting. Stack the sec. Layer, next which an additional layer of frosting, next which the final layer. Next which spread the top & the sides with frosting. To make the icing smooth, run your spatula under hot water & lightly run it over the frosting.

11. Store the cake in the fridge till serving.

Chocolate bundt cake with biscuits dough

What you need

¼ dough from chocolate

chip cookies

1 c m&m's® milk

chocolate harvest candies

1 c unsalted butter,

softened

2 c sugar

2 eggs

4 tbsp cocoa powder

2 tsp vanilla extract

1 c sour cream

2 tsp baking soda

2½ c all-purpose flour ¼ tsp kosher salt

1 c boiling water

1x cream cheese

What to do

1. Prepare chocolate chip

cookies as directed in the original recipe, swapping out the chocolate chips for the 1 c. Of m&m's®.

Reserve $\frac{1}{4}$ of the dough, & wrap the remaining in plastic & put in the fridge for later use.

2. Heat up oven to 325 degrees. Grease a bundt pan with shortening or butter, next which cover in an even layer of cocoa powder. Tap out the excess & put to the side.

3. In a big mixing bowl beat the butter & sugar till light & fluffy, around 5 min..
Beat in the eggs, one at time, till fully

incorporated, next which
mix in the cocoa powder,
vanilla extract, & sour
cream.

4. Whisk together the flour,
baking soda, & salt &
slowly add to the mixture.

5. Gently beat in the boiling
water on low speed. Pour
the batter right into the
prepared bundt pan.

6. Roll the cookie dough right into small balls &
plop them right into the
cake batter in the bundt
cake, pressing down only
slightly.

7. Bake for 60 min., or till a toothpick inserted right
into the middle of the cake
comes out clean.

8. Allow the cake to cool for

10 min. In the pan before
flipping out onto a cooling
rack to cool completely.

9. Remove the lid & foil
from the icing, next which
put in the microwave &
heat for 15 sec. Intervals till smooth & pourable.

Slowly pour over cooled
bundt cake, permit to set.

Pumpkin mousse sweet cake

What you need

FOR THE CRUST

30-40 ginger snap

cookies- crushed right into

crumbs

3 tbsp of butter, melted

Pinch of salt

FOR THE FILLING

1 1/2 c. Heavy cream

12 oz cream cheese,

softened

1 c. Pumpkin puree

1 1/2 tsp pumpkin pie spice

1 1/4 c. Powdered sugar

1/4 c. Chopped pecans

1/4 c. Toffee bits

An extra pinch of cookie

crumbs, pecans & toffee

for garnish

What to do

1. Heat up the oven to 350f.

In a big bowl, mix together

the cookie crumbs, melted

butter & salt. Mix to

moisten & next which

press right into the bottom

of a 7-inch spring form

pan or a 9 in. Pie dish.

2. Freeze crust for 10 min. &

next which bake for 10

min.. Permit to cool on a wire rack whereas you prep the filling.

3. Whip the heavy cream in a stand mixer with a whisk attachment till medium-stiff peaks form. Scrape the whipped cream right into a separate bowl & wipe the mixer bowl out.

4. Swap to the paddle attachment & beat the cream cheese till smooth & creamy. Add the pumpkin, pumpkin pie spice, & powdered sugar, mixing till smooth.

5. Remove the bowl from the mixer & steadily fold in about 2/3 of the whipped cream, saving the

remaining for the topping.

Mixture will be thick &
creamy.

6. Fold in the chopped
pecans & toffee bits.

Spread the filling right into
the cooled crust. Cover
with plastic wrap & chill
overnight or till filling has
firmed up.

7. Spread the remaining
whipped cream over the
torte & garnish with a
crushed gingersnap,
chopped pecans, or toffee.

8. Chill till right before
serving

Easy coconut & chocolate cake with rum

What you need

2 cans coconut milk

4 c. Maple syrup and/or

agave nectar

5 tbsp vanilla

8 oz. Dark chocolate,

around 70%

3 c. Unsweetened coconut

flakes

1-1/2 c. Pecans

1 c. Coconut oil

2 tbsp rum

2 tbsp arrowroot powder

2-1/2 tsp salt 1-3/4 c. Brown rice flour

3/4 c. Garbanzo bean flour

1-1/3 c. Cocoa powder

1 tbsp baking soda

CHOCOLATE CAKE

1-3/4 c. Brown rice flour

3/4 c. Garbanzo bean flour

1-1/3 c. Cocoa powder

1 tbsp baking soda

1-1/2 tsp salt

1 c. Coconut oil

2 c. Maple syrup

2 c. Water

1 tbsp vanilla

COCONUT FILLING

1 can + 1 c. Coconut milk 1-1/4 c. Maple syrup or
agave nectar

3/4 tsp. Salt

2 tbsp arrowroot powder

2 tbsp vanilla

3 c. Coconut flakes,

toasted

1-1/2 c. Pecans

RUM SYRUP

1/2 c. Agave nectar

1/4 c. Water

2 tbsp rum

1 tbsp vanilla

CHOCOLATE GANACHE

3/4 c. Coconut milk

1/4 c. Agave or maple syrup

1 tbsp vanilla

8 oz. Dark chocolate,
chopped

What to do

1. Heat up the oven to 350f.

2. Grease two 9-inch cake
pans & line the bottoms
with parchment paper.

3. In a big bowl, whisk
together the maple syrup,
water, vanilla, & coconut
oil. In a medium bowl, sift
together the remaining
ingredients & whisk
together thoroughly. In a
big bowl, whisk together
the wet ingredients.

Slowly whisk the dry

ingredients right into the
wet till there are no lumps.

4. Pour the batter right into
the pans & bake for about
25-28 min., or till

somewhat firm. Set the
cakes on the counter to
cool. When they are no
longer hot.

5. While the cakes are baking
& cooling, make the
coconut filling, rum syrup,
& chocolate frosting.

6. To toast the coconut,
spread evenly over a
cookie sheet & bake for
about 5 min. At 350f. Take
it out, mix it around with a
spatula, & put back in the oven, checking & stirring
every few min., till evenly

golden brown.

7. While the coconut is toasting, spread the pecans over an additional cookie sheet & bake for 7-8 min., till well browned & fragrant. Take away from oven & let cool for a few min., next which transfer to a cutting board & chop.

8. In a stainless steel saucepan, bring the coconut milk, agave, & salt nearly to a boil, next which reduce heat to medium-low & simmer uncovered for around 10 min.. Try not to boil it, because the coconut milk can lose some of its flavor. Mix together the arrowroot

& vanilla & whisk in.

Cook for an additional 5 min. Or so, till thickened, whisking often to activate the arrowroot. Take away from heat & mix in the pecans & coconut. It will thicken slightly as it cools.

9. For the syrup, bring all ingredients to a boil in a small saucepan & simmer for around 10 min., till it resembles a thin syrup. It will thicken slightly upon cooling.

10. For the ganache, put the chocolate in a heat resistant bowl. In a small saucepan, heat the coconut milk, agave, & vanilla till it is about to boil. Pour

over the chocolate & let it stand a min.. Mix with a spatula till smooth, slowly as to not create air bubbles. Let sit till room temperature, refrigerating if it is not firm enough to spread as frosting.

11. With a plastic spatula or utensil, loosen the cake around the edges of the pan. Take away the cake layers & put several toothpicks around the perimeter of the cake, midway down. Utilizing these as a guide, cut the cake in half horizontally with unflavored dental floss, wrapping it around the cake & tugging the ends

toward each other till cut
all the way through.

12. Set the first layer on a cake plate & with a pastry
brush, douse liberally with
the rum syrup. Spread a
little less than 1/4 of the
coconut frosting over the
layer, being sure to reach
the sides. Set an
additional layer on top &
repeat, brushing each layer
with syrup & coconut
filling. Be sure to save
enough coconut filling for
the top; it's okay if there is
more frosting on top than
in the other layers, but too
little frosting on top would
be a problem.

13. With a frosting spatula, ice the sides with the

chocolate frosting, saving a little to pipe around the edges. Run the spatula under hot water, dry, & use it to smooth the chocolate icing around the sides.

With a piping bag & tip, pipe a decorative border of chocolate icing around the top & bottom edges of the cake.

Easy snack cake with lots of banana chunks & chocolate

What you need

CAKE

2 c. All purpose flour

1 1/2 tsp baking powder

1/2 tsp salt

3/4 c. Unsalted butter,

room temperature

1 c. Sugar

2 eggs

1 tsp vanilla

1/2 c. Milk

1 c. Mashed bananas

1 1/2 c. Chocolate chunks FROSTING

1 c. Butter, room

temperature

3 c. Powdered sugar

1/3 c. Unsweetened cocoa

1 tsp vanilla

1 tbsp milk

What to do

1. Heat up oven to 350 f.

Grease & flour a 9 x 13 in.

Baking dish.

2. In a medium bowl, whisk

together flour, baking

powder & salt till

combined. Put to the side.

3. In a mixing bowl, cream butter & sugar. Add eggs & vanilla & mix till combined. Add milk, continuing to mix till combined. With the mixer on low, slowly add flour & mix till only combined. Mix in mashed bananas. Mix in chocolate chunks.

4. Pour batter right into prepared dish & bake for 30-35 min. Or till done.

5. Remove from oven & cool completely.

6. For frosting: utilizing a mixer, beat butter & vanilla till smooth. Sift powdered sugar & cocoa together & slowly add to

mixer whereas on low.

Increase to medium & beat

till completely

incorporated. Add milk a

tsp at a time till desired

creaminess.

Simple dulce de leche cake with banana layers

What you need

TOPPING

1 can sweetened

condensed milk

LAYERED BANANA CAKE

3/4 c. Unsalted butter,

room temperature

1 1/2 c. Extra fine

granulated sugar

3 big eggs, room

temperature

3/4 c. Plain yogurt

2 big ripe bananas, mashed

2 tsp vanilla extract

2 1/2 c. All-purpose flour

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

DULCE DE LECHE

FROSTING

16 oz. Cream cheese,

room temperature

1 can sweetened

condensed milk

2 c. Confectioners

powdered sugar

1/2 tsp salt

What to do

1. Start by making the dulce

de leche. Put two 14 oz.

Cans of sweetened

condensed milk on their

sides right into a big pot of

boiling water. Lower heat
& simmer for 2 1/2 hours.
Ensure water covers top of
can at all times . Permit
cans to cool to room
temperature before
opening. This last step is
very important because if
you open a hot can the
dulce de leche will gush
out & burn you.

2. While dulce de leche is
cooling, make banana
layer cake. Heat up oven
to 350°f. Grease three 8-
inch cake pans. Put to the
side.

3. In a big bowl, cream butter
& sugar on medium speed.
Add in eggs, yogurt,

mashed bananas, & vanilla extract, mixing well.

4. In a separate bowl, mix flour, baking powder, baking soda, & salt.

Slowly fold right into wet ingredients, mixing till combined.

5. Scoop batter evenly right into prepared pans & bake for roughly 35 min., till each cake is golden brown & a knife comes out clean when inserted right into the center. Permit to cool for at least 10 min. Before removing from pan & cooling completely on a wire rack.

6. While cakes are cooling,

prepare dulce de leche
frosting. Whip cream
cheese, 1 can of prepared
dulce de leche, &
powdered sugar till smooth. Frost top of each
cake layer & stack. Frost
sides & top completely.
Put in freezer for 5-10
min. To cool frosting.

7. In a small microwave-safe
bowl, mix 1/2 of
remaining can of dulce de
leche with salt, next which
heat in microwave for 25
sec.. Take away cake from
fridge & drizzle warmed
dulce de leche over top of
cake.

Apple & coffee cake What you need

CAKE

½ c. Unsalted butter +

more to grease pan

1½ c. Light brown sugar,

lightly packed

2 big eggs

2 c. Flour

1 tsp baking soda

1½ tsp cinnamon

1 tsp allspice

1 tsp ground ginger

½ tsp ground cardamom

½ tsp salt

1 c. Plain greek yogurt 1 tsp vanilla extract

2 c. Peeled, cored &

chopped apples

CRUMBLE

½ c. Light brown sugar,

lightly packed

½ c. Flour

½ tsp cinnamon

¼ tsp allspice

4 tbsp unsalted butter,

softened

CARAMEL DRIZZLE

1 c. Light brown sugar,

lightly packed

½ c. Half-and-half

4 tbsp salted butter 1 tsp vanilla extract

WHAT TO DO

1. Heat up oven to 350

degrees. Grease a 9"x13"

glass baking dish with

butter.

2. In a big bowl, cream

together the butter &

brown sugar till light &

fluffy. Add the eggs one at

a time, beating well next

adding each. Fold in the

yogurt & vanilla.

3. In a medium bowl, mix flour, baking soda, cinnamon, allspice, ginger, cardamom & salt. Slowly add dry ingredients to wet ingredients till fully combined. Fold in apples. Spread batter evenly across the greased baking dish.

4. In a small bowl, mix crumble ingredients. Dash over the batter in the baking dish. Bake for 35 min..

5. While the cake is baking, prep the caramel sauce. Mix the brown sugar, half-and-half, butter & vanilla in a small saucepan. Cook over medium-low heat, stirring slowly, till the

sugar dissolves & the mixture thickens. This should take around 8-10 min.. Take away from heat & pour sauce right into a jar. Refrigerate till cooled.

6. Once the cake is out of the oven, drizzle caramel over the cake. Serve cake warm.

The big cake: chocolate, buttercream frosting & ganache

What you need

TRIPLE LAYER

CHOCOLATE CAKE

2¼ c. Plain flour

2¼ c. White sugar

1½ c. Unsweetened cocoa powder

2¼ tsp baking soda

2¼ tsp baking powder

1½ tsp salt

3 eggs, at room

temperature

1½ c. Buttermilk

¾ c. Canola oil

2 tsp vanilla extract

1 c. + 2 tbsp hot coffee

¾ c. Semi-sweet

chocolate chunks or chips

SALTED CARAMEL

½ c. Water

1½ c. Caster sugar

90g unsalted butter, cubed

¾ c. Cream

½ -1 tsp table salt

1 tsp vanilla extract

CARAMEL POPCORN

½ c. Salted caramel

A few c. Of plain popcorn ¼ tsp baking soda

SALTED CARAMEL CREAM

CHEESE BUTTERCREAM

225g unsalted butter,

softened at room

temperature

120g philadelphia cream

cheese

½ c. Salted caramel, at

room temperature

1 tsp vanilla

3.5-4 c. Icing sugar

CHOCOLATE GANACHE

200g dark chocolate, very

finely chopped

½ c. Cream

What to do

1. Triple layer chocolate

cake

2. Heat up the oven to 175°C.

Grease & line three x

20cm round cake tins with

baking paper.

3. In a bowl, sift together the flour, sugar, cocoa, baking soda, baking powder & salt. Put to the side.

4. In a separate bowl, beat together the eggs, buttermilk, canola oil & vanilla till smooth.

5. Steadily add the dry ingredients to the wet ingredients on a low speed till just about combined.

Add the hot coffee & mix till only combined. Lightly fold in the chocolate chunks.

6. Divide the batter among the three cake tins & bake for 20-25 min. Or till the tops are only set & a skewer comes out only

clean. Take away from the oven to cool. Next 20 min. Or so, take away from the tins & put cakes on cooling racks or paper-lined flat plates to cool completely. The cakes need to be completely cool before you start frosting - normally a couple of hours.

7. Make the salted caramel & caramel popcorn in the few days before you assemble the cake, & make the buttercream straight away prior to assembly.

8. For the caramel, heat the butter & cream in a small saucepan over a low heat till the butter is melted &

the mixture is combined.

Take away from the heat.

9. Place the sugar & water in a big pot over a low heat, stirring till the sugar is dissolved. Stop stirring & cook on a high heat till the mixture reaches a dark amber colour .

10. Quickly whisk in the cream & butter mixture, but be careful here as it boils up vigorously with a lot of steam, so you may want to wear an oven mitt or much like protect your hand.

11. Remove from the heat & add the salt & vanilla extract, stirring to combine. Leave to cool & next which taste to adjust

the salt.

12. Put to the side in a jar or similar - you will be utilizing this caramel in the popcorn, the buttercream & to drip over the completed cake.

13. Heat up the oven to 150°C & line a baking tray with baking paper. Make the popcorn according to packet instructions, in a popcorn machine or in a pot

14. Place popped popcorn in a big bowl.

15. Heat the caramel till just about boiling. Add the baking soda, mix as it fluffs up & quickly pour over the popcorn. Toss the caramel through the popcorn till evenly

covered & next which
spread out over the baking
tray in an even layer. Bake
for 10 min., turning when
next 5 min.. Leave to cool.
Store in an hermetic
container.

16. Using a stand mixer fitted
with a paddle attachment or a handheld electric
mixer, beat the softened
butter till pale & creamy,
about five min..

17. Add the cream cheese,
caramel & vanilla & beat
at low speed till fully
incorporated. Steadily
increase speed & continue
beating till light & fluffy,
scraping down the sides of
the bowl with a spatula,

about 3-4 min..

18. Add the icing sugar in three lots, beating on low speed till combined. Beat on medium high speed till smooth & fluffy whereas scraping down the sides

19. Make the salted caramel & the salted caramel popcorn. Only before assembly, make the salted caramel cream cheese buttercream.

20. If your cakes have domed at all, cut off the top with a serrated knife to flatten.

21. Place the first layer, flat side up on a cake stand. Cut out few strips of baking paper & slide under the edges of the cake to catch any drips, so when you have completed icing

the cake you can pull them out & end up with a clean-edged cake stand/plate.

22. With a knife or offset spatula, spread the top with caramel buttercream .

It doesn't matter if the buttercream goes over the edge a little as it will be incorporated right into the frosting on the sides of the cake. Put the sec. Layer on top & spread evenly with frosting. Repeat with the third layer, but this time also frost the sides of the cake with the remaining frosting.

23. If you are at all worried about the structural stability of your, cut 3-4

wooden skewers to the height of your cake & poke them through the three layers to stop them from sliding over each other.

24. Place in the fridge to set slightly whereas you make the chocolate ganache.

25. Place very finely chopped chocolate a small bowl.

Bring cream to boiling point & pour over the chocolate, making sure the chocolate is all covered.

Leave for five min. Next which mix with a fork till smooth & glossy.

26. Once you have made the chocolate ganache, take away the cake from the fridge & pour the ganache over the top of the cake.

Use a knife or offset spatula to spread it over the top, creating drips down the sides.

27. Leave to set for 10-15 min.. At this point you can take away the baking paper strips from the cake stand.

28. Just before serving, stack the caramel popcorn on the top of the cake, interspersing handfuls of popcorn with drizzles of extra salted caramel to stick it all together. You will probably end up with extra popcorn.

29. Drizzle any extra salted caramel over the sides of the cake.

Pumkin cake v2

What you need

1 box yellow cake mix

1 can pumpkin

1 can evaporated milk

3 eggs

1 1/2 c. Sugar

4 tsp pumpkin pie spice

1/2 tsp salt

1/2 c. Chopped pecans

1/2 c. Chopped walnuts

1 c. Melted butter

Whipped topping

What to do

1. Heat up oven to 350f.

2. Grease bottom of 9x13
pan.

3. Combine pumpkin,
evaporated milk, eggs,
sugar, pumpkin pie spice
& salt in bowl next which
pour it right into your pan.

4. Dash your dry yellow cake mix evenly over pumpkin mixture.

5. Dash chopped pecans & walnuts over the cake mix.

6. Drizzle melted butter evenly over everything.

7. Bake your pumpkin crunch cake for 55 min. Or till top is turning golden brown.

Cool completely, cut & serve with whipped topping. Refrigerate leftovers.

The simple recipe: chocolate cake newbie level

What you need

CAKE

1 c. All-purpose flour

½ c. Whole-wheat or

white whole-wheat flour

1 ½ c. Unsweetened cocoa
powder

½ c. White sugar

½ c. Brown sugar, packed

½ tsp baking soda

½ tsp baking powder

¾ tsp salt

1 c. Sour cream ½ c. Milk

4 eggs, beaten

½ c. Butter, melted

¼ c. Maple syrup

1 tsp vanilla extract

1 c. Semisweet chocolate
chips

FOR THE FROSTING

2 c. Chocolate chips

1 c. Sour cream, at room
temperature

What to do

1. Heat up the oven to 350° f.

Butter a 9- x 9-inch baking pan, line it with parchment paper, & butter the paper, too. In a big bowl, mix together all of the dry ingredients . In an additional bowl, mix together the wet ingredients . Make a well in the middle of the dry ingredients, add the wet ingredients, & fold with a rubber spatula till everything is only incorporated. Fold in the chocolate chips. Bake the cake for about 50 min., or till the middle is set & a tester comes out clean.

2. Once the cake has cooled completely, melt the

chocolate chips in a double boiler or in the microwave. Mix the melted chocolate chips & the room temperature sour cream utilizing either a whisk, a stand mixer, or hand beaters. Let the frosting cool slightly so that it thickens a bit. If it becomes too thick & clumpy for your liking, lightly melt it in a double boiler or the microwave & whisk till smooth. Use a rubber or offset spatula to frost the cake.

Strawberry cheesecake What you need
200g gluten free digestive
biscuits

100g unsalted butter,

melted

500g philadelphia cream

cheese

1 tsp vanilla extract

170g icing sugar

135g pack of strawberry

or raspberry jelly cubes

100ml boiling water

200ml evaporated milk

400g strawberries

Zest of 1 orange

What to do

1. Put the biscuits right into a big bowl & crush right

into crumbs utilizing the

end of a rolling pin, next

which mix in the melted

butter till thoroughly

combined. Pour right into

a 20cm diameter loose

bottomed cake tin & push down so you have a tightly packed, level layer covering the bottom of the cake tin. Put in the fridge whilst you start on the vanilla layer.

2. In a bowl, add 300g of the cream cheese & mix with a whisk till the cream cheese has loosened to a smooth consistency. Add the vanilla extract & 100g of the icing sugar next which whisk again till combined. Take about 4 or 5 strawberries & chop right into chunks, next which add them to the mixture & mix in gently. Take the biscuit base out

of the fridge & spread this
vanilla layer on top. Put
back in the fridge.

3. Next make the mousse layer. Chop the jelly right
into chunks & mix with
100ml of boiling water till
dissolved. If the chunks
aren't dissolving well,
next which put it in the
microwave for 30 sec. Or
so & mix again. Put to the
side to cool slightly. Add
the remaining 200g of
cream cheese to a big
bowl & mix utilizing the
whisk till it's smooth.

Whisk in the remaining
icing sugar, next which
whisk in the evaporated
milk. Finally add the jelly mixture & whisk in. Pour

this mixture onto the top of the cheesecake & put back in the fridge to set for at least an hour.

4. Once the mousse layer has set, you can decorate with the strawberries. Take the cheesecake out of the fridge & prudently slide out of the cake tin & onto a plate. Slice the strawberries right into thin slices. Arrange the strawberries in a circle around the cheesecake, starting from the outside & working your way in.

Overlay the strawberries slightly so you're not left with any gaps. Dash the

top with the orange zest &
serve.

Blueberry cheesecake v2

What you need

CRUST

2 c. Raw nuts

1 c. Dates or raisins

Pinch of salt

ORANGE CHEESECAKE

3 c. Cashews

3/4 c. Fresh orange juice

1/2 c. Agave/maple syrup

1/2 c. Melted coconut oil

Juice of one lemon

Zest of all the oranges you

juiced

Pinch of salt

BLUEBERRY LAYER

2 c. Organic blueberries

1/4 c. Of the orange

cheesecake mixture

What to do

1. To make the crust: process

the nuts & dates/raisins in

your food processor till

the nuts have become

crumbs & the mixture

sticks together when you

press it. Press right into

the bottom of a spring-

form pan & put in the

fridge.

2. To make the orange

cheesecake: blend all

ingredients in your high

speed blender till very

smooth, next which add in

the orange zest with a spoon. Reserve 1/4 c. Of

this mixture for the

blueberry topping – pour

the remaining onto your crust & put in the freezer.

3. To make the blueberry layer: blend the blueberries & the 1/4 c. Of cheesecake mixture in your food processor or blender till creamy but still with small pieces of blueberry for texture. Spread this over your cheesecake & keep in the freezer or fridge overnight.

Dark cake

What you need

1/2 cup/50g unsweetened

cocoa powder

1/2 cup/100g light brown

sugar, packed

1 tsp instant coffee

1 cup/250 ml hot water

1 stick/125g softened

butter, plus some for

greasing

1 tbsp vegetable oil

$\frac{3}{4}$ cup/150g

superfine/caster sugar

1 $\frac{1}{2}$ cups/225g all-

purpose/plain flour $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp baking soda

1 tbsp vanilla extract

2 eggs

FOR THE FROSTING

$\frac{1}{2}$ c. Milk

2 tbsp light brown sugar

1 $\frac{1}{2}$ sticks butter, cubed

11 oz. Dark chocolate,

chopped

What to do

1. Heat up the oven to 350

degrees f/180 c.

2. In a mixing bowl whisk together the coco powder, instant coffee, brown sugar & hot water. Put to the side.

3. In a separate bowl, mix the flour, baking powder, & baking soda together & put to the side.

4. Cream the butter & sugar together, beating well till pale & fluffy.

5. Add the oil & the vanilla extract.

6. Add eggs, one at a time with a c. Of the flour mixture in between eggs.

7. Mix in the remaining of the dried ingredients for the cake & fold in the cocoa mixture.

8. Divide the batter evenly between the two greased 9-inch round pans & bake for about 25-30 min., or till a cake tester comes out clean.

9. Take the pans out & put them on a wire rack for 5 to 10 min., before turning the cakes out to cool.

10. For the frosting: put the milk, 2 tbsp dark brown sugar & butter in a pan over medium heat & bring to a simmer

11. Place the chopped chocolate in a heat proof bowl. Add the simmering milk mixture & leave to sit for 5 min. Or till the

chocolate softens enough
to whisk & next which
whisk till smooth & glossy.

12. Let it stand for about 1
hour, whisking now &
again often to keep it from
becoming too stiff.

13. Frost the cooled cakes
starting with topping one
with a half a c. Of icing &
placing the other on top .

Use the remaining frosting
to frost the remaining of
the cake. If the frosting is
quite soft when you've iced
the cake, you can put it in
the fridge till its set.

Chocolate cheesecake v2

What you need

COOKIE DOUGH

1/2 c. Butter

1/3 c. White sugar

1/3 c. Dark brown sugar

1 1/2 tsp vanilla extract

1 c. Plus 2 tbsp flour

Pinch salt

1 c. Chocolate chips

COOKIE CRUMB CRUST

1 1/3 c. Graham cracker

crumbs

3 tbsp sugar

1/3 c. Melted butter

VANILLA CHEESECAKE

2/3 c. Sugar

2 eggs

2 tsp vanilla extract

2 eight oz. Packages oz.

Cream cheese

1/2 c. Whipping cream

CHOCOLATE GANACHE

1/3 c. Whipping cream

1 1/3 c. Chocolate chips

VANILLA WHIPPED

CREAM

1 c. Whipping cream

3 rounded tbsp icing sugar

1 tsp pure vanilla extract

What to do

1. For the dough, mix the sugar, butter, vanilla extract & fold in only till a dough forms. Add the flour & salt. Finally mix in the chocolate chips.

2. Chill the dough in the fridge for at least an hour.

3. Break off small nuggets of the dough about the size of the top of your forefinger.

Put them on a parchment

lined tray & keep chilled
in the fridge. About 3/4 of
these dough nuggets will
go right into the cheesecake batter. Reserve
the other 1/4 to garnish the
cheesecake next it is
baked, cooled & glazed.

4. For the crumb crust, in a
small bowl, mix the
graham cracker crumbs,
sugar & the melted butter.

5. Press right into the bottom of a lightly greased or
parchment lined 9 in.
Spring form pan.

Parchment paper is ideal
here because it makes it
very easy to release the
cheesecake from the
bottom of the pan.

6. For the vanilla

cheesecake, cream

together the cream cheese,

sugar, the eggs, vanilla

extract. Finally blend in a

½ c. Of whipping cream.

7. Fold in ¾ of the chilled

cookie dough pieces. Pour

over the prepared base &

bake at 300 degrees f for

60 – 70 min.. The

cheesecake does not have

to brown at all in order to

be fully baked; the surface

of the cheesecake should

lose any shine when the

cake is properly baked. It can still be slightly

wobbly only at the middle

at this point.

8. Remove the cake from the

oven & run a sharp knife

completely around the edge of the pan. This will permit for the cheesecake to shrink as it cools & hopefully not crack .

Refrigerate next fully cooled.

9. Top with chocolate ganache & vanilla whipped cream as well as the reserved cookie dough pieces.

10. In a small saucepan, heat just about to boiling:

11. Remove from heat & pour in

12. Let stand for 5 min., next which mix till smooth.

Pour evenly over the cheesecake when it is still in the pan. Return to the

fridge to let the chocolate
set.

13. Beat to firm peaks & use to garnish the edges of the
cheesecake. If you don't
have a piping bag only cut
a half in. Opening off the
corner of a big ziploc bag
& use that to squeeze the
whipped cream onto the
cheesecake.

Simple lava chocolate cake

What you need

4 oz. Semi-sweet baking

chocolate, chopped

6 t. Butter, cubed

$\frac{1}{3}$ c. Granulated sugar

2 eggs

4 t. All-purpose flour

2 tsp knees peanut butter

1 + $\frac{1}{2}$ t. Unsweetened

cocoa powder

What to do

1. Heat up oven to 425

degrees. Spray 2 8 oz.

Ramekins with non-stick

cooking spray. Put 1 tbsp

of cocoa powder in the

first ramekin. Swirl the

cocoa powder all around

the ramekin & tap out the

extra in the sec. Ramekin.

Add in the remaining $\frac{1}{2}$

tbsp of cocoa powder &

discard the excess cocoa

powder when ramekin is

covered.

2. In a medium-sized

microwave-safe bowl, add in the chopped semi-sweet

chocolate & butter.

Microwave in 30 sec.

Intervals & mix next each
30 sec.. Do this 3 to 4
times till the chocolate is
smooth & completely
melted.

3. Put to the side & let cool
for 10 min..

4. Add in the granulated
sugar & eggs & whisk till
thoroughly incorporated.

5. Add in the all-purpose
flour. Utilizing a spatula,
mix till the flour is barely
combined.

6. Pour batter right into the 2
ramekins.

7. Place a big tsp of the
peanut butter in the middle
of each ramekin. Ensure to
press it down a little &

cover it with the cake

batter.

8. Place the two ramekins on

a quarter sheet pan & put

in the oven. Bake for about

14 min.. The outside of the

cakes will be baked & the

middle will still be very

jiggly.

9. Serve straight away. If

you're feeling crazy, add a scoop of ice cream to the

cake.

Oreo cake

What you need

CHOCOLATE LAYER CAKE

3/4 c. Unsweetened cocoa

powder

1 & 1/2 c. Granulated

sugar

1 & 1/2 c. Cake flour¹

1 tsp baking soda

1/4 tsp salt

2 big eggs, at room

temperature²

1/4 c. Vegetable or canola

oil

1 c. Full fat sour cream or

full fat greek yogurt, at room temperature

2 tsp vanilla extract

1/2 c. Hot coffee or hot

water

1 c. Milk chocolate

chopped

1 15.25 oz. Package oreos

OREO CREAM

1/4 c. Unsalted butter,

softened to room

temperature

1/4 c. Shortening³

2 & 1/2 c. Confectioners'

sugar

2 tbsp milk or cream

2 tsp vanilla extract

CHOCOLATE

BUTTERCREAM

3/4 c. Unsalted butter,

softened to room

temperature

1/2 c. Unsweetened cocoa

powder

1 tsp vanilla extract

4 c. Confectioners' sugar

1/4 c. Milk or cream

16 additional oreo

cookies, pulsed right into

a fine crumb

What to do

1. Position oven rack in the middle of the oven. Heat up to 350°f . Generously

spray two 9-inch cake
pans with nonstick spray.
Line the bottom of the pan
with oreos in a single
layer. Put to the side.

2. In a big bowl, utilizing a
handheld or stand mixer
fitted with a paddle
attachment, blend the
cocoa powder, sugar, cake
flour, baking soda, & salt
together on low speed for
30 sec.. Add the eggs, oil, sour cream, & vanilla &
mix for 1 min. On medium-
low speed.

3. Remove the bowl from the
mixer & add the coffee &
chocolate chips; mix to
combine. Some of the
chocolate chips will melt

as you stir. Try to avoid over mixing the batter.

4. Pour the batter right into the prepared cake pans over the oreos. Bake for 28-32 min. Or till a toothpick inserted in the middle of the cakes comes out clean. Permit cakes to cool completely in the pan on a wire rack.

5. While the cake cools, make the oreo cream filling. In a big bowl, utilizing a handheld or stand mixer fitted with a paddle attachment, cream the butter & shortening together on high speed till fluffy. Add the confectioners' sugar, 1 c.

At a time, alternating with
the milk/cream & vanilla.

The filling will be very
thick, but you may add
more milk/cream if you prefer. Put to the side in
the fridge.

6. While the cake cools,
make the chocolate
buttercream. In a big bowl,
utilizing a handheld or
stand mixer fitted with a
paddle attachment, cream
the butter on high speed
till fluffy, about 1 min..

Beat in the cocoa powder
& vanilla on low speed,
next which add the
confectioners' sugar 1 c.

At a time, alternating with
the milk/cream. The

buttercream will be thick.

Put to the side in the
fridge.

7. Once the cakes are cooled,
assemble the cake. Put 1
cooled layer on a cake
stand or big plate, oreo
cookie side down.

Utilizing an offset spatula
or knife, cover the top
with a 1-inch thick layer of
oreo cream filling. Top
with the 2nd cake, oreo
cookie side up. Cover the
tall layer cake with
chocolate buttercream.

Working quickly, cover the
cake in oreo crumbs. This will get a little messy, but
only pat them up the sides
with your hands & all over

the top of the cake.

8. Slice & serve cake.

Leftover cake can be covered & stored in the fridge for up to 3 days.

9. Make ahead tip: the cake layers can be baked, cooled, & covered tightly at room temperature overnight. Likewise, the frosting & filling can be prepared next which covered & refrigerated overnight. Assemble & frost the cake the next day when you are ready to serve. Frosted cake can be frozen up to 2 months if you have room in the freezer. Thaw overnight in

the fridge & bring to room
temperature before
serving.

Upside-down meyer cake What you need

$\frac{3}{4}$ c. Butter, softened

$\frac{2}{3}$ c. Packed brown sugar

3-4 meyer lemons

Zest of 2 big meyer

lemons

1 c. Granulated sugar

2 eggs

1 c. All-purpose flour

$\frac{3}{4}$ c. Cornmeal

2 tsp baking powder

$\frac{1}{4}$ tsp salt

$\frac{1}{2}$ c. Milk

1 tsp vanilla extract

What to do

1. Heat up oven to 350°.

Spray the inside of a 9-

inch springform pan with oil & line the bottom with parchment paper. Spray the inside of the paper; put to the side.

2. In a small saucepan over medium heat, bring brown sugar & $\frac{1}{4}$ c. Of the butter to a boil, stirring continuously . Pour mixture right into prepared pan & spread evenly.

3. Thinly slice meyer lemons*, removing any seeds & discarding the ends. Layer lemon slices in pan, starting with one in the centre & working outwards. Slices should overlap by about half.

4. In a small bowl, mix

together flour, cornmeal,
baking powder, & salt; put
to the side.

5. In an additional small
bowl, mix milk & vanilla;
put to the side.

6. Add $\frac{1}{3}$ of flour mixture to
butter mixture, scraping
the sides of the bowl as
needed. Add half the milk, mixing till well combined.

Continue alternating
adding the flour & milk all
mixed. Pour batter right
into pan & spread evenly.

7. Bake till cake has
browned & springs back
to the touch, 50-55 min..

Let cool in pan for about 2
hours before running a
knife around the edges of

the pan & releasing the
cake.

8. Flip, cut with a serrated
knife, & serve.

Lemon & blueberry cheesecake

What you need

BLUEBERRY SAUCE

2 c. Fresh blueberries

½ c. Water

½ c. Sugar

2 tbsp cornstarch, mixed

with 2 tbsp cold water

1 tbsp vanilla extract

FOR THE CRUST

2 c. Graham cracker

crumbs

8 tbsp unsalted butter,

melted

2 tbsp granulated sugar

CHEESECAKE FILLING

4 packages cream cheese,
softened

1 c. Sour cream

2 tbsp cornstarch

3 eggs

1 $\frac{1}{3}$ c. Sugar

$\frac{1}{2}$ c. Graham cracker
crumbs

Juice of one meyer lemon

Zest from one meyer lemon

What to do

PREPARING THE

BLUEBERRY SAUCE

1. The sauce can be made
whereas the cake is cooking
or many days in advance.

2. In a big saucepan over
medium heat, mix
blueberries, water & sugar.

Mix frequently, but careful

not to crush the berries,

bring to a low boil.

3. In a small bowl, mix the cornstarch with cold water till combined.

4. Slowly mix the cornstarch right into the blueberries, careful not to crush them.

Simmer till the homemade blueberry sauce is thick enough to cover the back of a metal spoon, about 10 min..

5. Remove from heat & lightly mix in vanilla.

6. Let the sauce cool at room temperature. Measure $\frac{1}{2}$ c.

For your recipe, store the remaining in jars in the fridge.

1.

PREPARING THE CRUST

1. In a big bowl, mix the crumbs with melted butter & granulated sugar with a rubber spatula till combined.
2. Press the mixture right into the bottom of a 9inch spring form cake pan & slightly up the sides. Ensure it is tight & compact.
3. Chill the crust for 15 min..

CHEESECAKE FILLING

1. Heat up oven to 325f.
2. In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed till fluffy. Add the sugar,

cornstarch, lemon juice, lemon zest & beat till combined.

3. Add eggs, one at a time, beating till only combined next each addition. On low speed beat in sour cream only till combined.

4. Remove crust from the fridge & pour the batter right into the crust.

5. In circles pour the blueberry sauce over the cheesecake & with the edge of a spatula create swirls & mix the blueberry sauce right into the cheesecake filling. Prudently not to over mix.

6. Bake for about 1¼ hours or till middle is just about set.

Cool on a wire rack for 15

min.. Dash graham crackers
on top & loosen sides of
pan & continue cooling on
wire rack till the
cheesecake is at room
temperature.

7. Transfer to the fridge.
Refrigerate overnight or at
least 6 hours before
serving.

8. The cheesecake can be
served with warm
blueberry sauce.

9. Store in fridge.

Chocolate brownie cake with mascarpone

What you need

FOR THE BROWNIE

LAYERS

1 c. Unsalted butter,
melted

2 c. Granulated sugar

4 big eggs

1 c. All-purpose flour

½ c. Unsweetened cocoa
powder

½ tsp salt

½ tsp baking soda

FOR THE COCONUT

FILLING

1 c. Walnuts, measure next
which grind

1 c. Coconut flakes

½ c. Heavy cream

½ c. Sugar

1 egg yolk

3 tbsp. Butter, room
temperature

FOR THE VANILLA

BUTTERCREAM

3 sticks of butter, softened

8 oz mascarpone cheese,
chilled

2½ c. Powdered sugar

1 vanilla bean Pinch of salt

FOR THE CHOCOLATE

GANACHE

8 oz. Semisweet

chocolate, chopped

2 tbsp. Light corn syrup

3 tbsp unsalted butter

1 c. Heavy cream

What to do

1. Heat up oven to 350°f.
2. Grease bottom of 3 8inch round pans with melted butter or cooking spray.
3. In the bowl of an electric mixer, whisk together melted butter & sugar till smooth. Add in each egg

one at a time on low speed

& whisk till well

combined.

4. Using a big rubber spatula, lightly mix in flour, cocoa, baking soda & salt.

5. Spread batter right into the pans & bake for 25-30 min.

Till set.

6. Remove & let cool

completely before

assembling the cake.

FOR THE COCONUT

FILLING

1. Place the butter, walnuts & coconut in a big bowl & put to the side.

2. In a medium sauce pan, on low/medium heat, mix together the heavy cream, sugar & egg yolk till the

mixture starts to thicken &
covers the back of a spoon
. Pour the hot custard
straight away onto the walnut-coconut mixture &
mix till the butter is melted.
Cool completely to room
temperature before topping
the brownie layers.

FOR THE VANILLA

MASCARPONE

BUTTERCREAM

1. Place softened butter &
mascarpone right into the
bowl of an electric stand
mixer that has been fitted
with the whisk attachment.
Turn the mixer on a
medium setting & cream
till it smooth & combined, 2 - 3 min..
2. Add sugar, $\frac{1}{2}$ a c. At a

time. Add vanilla beans & a pinch of salt & whisk till well-incorporated.

3. If the frosting is too thick add heavy cream one tbsp at a time till it has reached the desired consistency.

FOR THE CHOCOLATE GANACHE

1. Place the chocolate, corn syrup & butter in a medium bowl. Heat the cream in a small saucepan over medium heat till it only starts to boil. Take away from heat & pour over the chocolate. Let stand one min., next which mix till smooth. Cool to room temperature.

ASSEMBLE THE CAKE

1. Remove the cooled

brownie layers from the pans. Set the first cake layer on a cake plate.

2. Top with a half of the coconut walnut filling, spread it evenly. Top the coconut wittier with $\frac{1}{3}$ of the frosting, also spread evenly. Repeat the process with the sec. Brownie cake layer. Third layer, is covered in frosting only, no coconut mixture.

3. Pour the chocolate ganache on top of the cake, distribute evenly & also ice the sides of the cake whereas the ganache is dripping down.

4. Decorate with frosting if you have any remaining &

chocolate dashes.

5. Chill the cake for at least 2

hours before serving.

Dark & white chocolate truffle cake

What you need

CAKE LAYERS

6 oz. Bittersweet

chocolate, finely chopped

1 stick unsalted butter

½ c. Unsweetened cocoa

powder

1 c. Water

⅔ c. Mascarpone cheese,

room temperature

3 big eggs

3 big egg yolks

1 c. Granulated sugar

1 c. Light brown sugar 1¼ c. All-purpose flour

1 tbsp baking soda

2 tsp baking powder

1 tsp salt

WHITE CHOCOLATE

WHIPPED GANACHE

1 pound white chocolate,
chopped

$\frac{3}{4}$ c. Heavy cream

2 tbsp unsalted butter

2 c. Powdered sugar

MILK CHOCOLATE

WHIPPED GANACHE

$1\frac{1}{3}$ c. Heavy cream

10 oz. Milk chocolate,
chopped

3 c. Powdered sugar

DARK CHOCOLATE

FROSTING

4 oz. Dark chocolate,
chopped

3 tbsp granulated sugar

$\frac{1}{4}$ c. Corn syrup

6 tbsp unsweetened cocoa
powder

¼ c. Plus 2 tbsp water

1 pound unsalted butter,
softened

¾ c. Powdered sugar

CAKE TRUFFLES

1½ c. Milk chocolate
ganache

Cake edges & top

10 oz. Dark chocolate

What to do

CAKE LAYERS

1. Heat up the oven to 350°.
2. Spray with non stick baking spray a 18x13 in. Sheet cake pan & line with parchment paper, spray the parchment paper with baking spray. Put to the side.

3. In a medium saucepan, melt the chopped chocolate with the butter over very low heat, stirring gently. When chocolate has completely melted, take away the mixture from the heat & let cool slightly.

4. In a small saucepan, mix cocoa powder with the water & bring to a boil, whisking continuously . Let it cool slightly & next whisk the mixture right into the melted chocolate. Whisk in the mascarpone cream cheese.

5. In a big bowl or in the bowl of an electric mixer fitted with the whisk attachment, beat the whole eggs, egg yolks & both sugars at

medium speed till pale & fluffy, about 5 min.. Beat in the chocolate mixture.

6. In a medium bowl, whisk together the dry ingredients: flour, baking soda, baking powder & salt. Utilizing a spatula, lightly fold in the dry ingredients right into the cake batter till fully incorporated.

7. Transfer the batter to the prepared pan & bake the cake in the lower third of the oven for 25 to 30 min., till the centers spring back when lightly pressed.

8. Let the cake cool completely in the pans.

WHITE CHOCOLATE

WHIPPED GANACHE

1. In a medium bowl set over a medium saucepan of simmering water, melt the white chocolate. Take away from the heat & put to the side.

2. Discard the water from the sauce pan add the heavy cream & butter to the saucepan & heat till the butter is melted & small bubbles appear around the edges.

3. Whisk the hot cream mixture right into the white chocolate. Lumps will start to appear, don't be afraid, continue to quickly mix till the mixtures mix & the lumps disappear. Set the bowl in a cool put for at least 1 hour.

4. Once the ganache has cooled down, utilizing a hand mixer or an electric mixer whisk in the powdered sugar. When you did this cool the mixture for a few min. Only & start layering it on the cake as if placed in the fridge it will stiffen.

MILK CHOCOLATE

WHIPPED GANACHE

1. In a medium saucepan, heat the cream till small bubbles appear around the edges. Put the chopped chocolate in a heatproof bowl & pour the hot cream on top. Let stand for 2 to 3 min., till the chocolate has melted, next which whisk till shiny & smooth. Set the bowl in a

cool put for at least 1 hour.

2. Once the ganache has cooled down, measure 1½ c. Of chocolate ganache & put to the side for the cake truffles.

3. Using a hand mixer or an electric mixer whisk in the powdered sugar right into the remaining chocolate ganache. When you did this cool the mixture for a few min. Only & start layering it on the cake as if placed in the fridge it will stiffen.

DARK CHOCOLATE

FROSTING

1. In a medium saucepan, melt the chocolate over very low heat, stirring frequently. In a small saucepan, whisk together the granulated sugar, corn syrup, cocoa & water & bring to a boil, whisking continuously . Take

away from the heat & whisk in the melted chocolate. Let cool completely, about 30 min..

2. In the bowl of an electric mixer fitted with a wire whisk, beat the butter at medium speed till light & fluffy. Add the cooled chocolate mixture. With a spatula scrape the bowl & whisk till fully combined.

With the mixer on low speed, beat in the confectioners' sugar, scraping & beating till fully combined.

CAKE ARRANGEMENT

1. Cut out a 5-by-11-inch cardboard rectangle.

2. Prudently transfer the cake from the pan to a working

area. You will need someone's help on this one, as its easier if you prudently hold the parchment paper with the cake up & someone is pulling the pan.

3. Once the cake was transferred on a working area, put the cardboard one in. From the left corner & cut a rectangle. Repeat moving to the right, you will end up with 3 rectangles.

Utilizing a cake leveler, level the top of the rectangles.

4. Transfer the cake edges & removed tops to a medium bowl & crumble with your hands. Put to the side as that is what we will be utilizing

for the cake truffles.

Utilizing a cake lifter,
transfer one of the rectangles
to a flat rectangle platter,
that is our first layer.

5. Spoon dollops of milk
chocolate whipped ganache onto the cake & spread it
evenly, make the layer as
thick as you want, you must
have only a little chocolate
whipped ganache leftover.

6. Top with an additional cake rectangle & top it with white
chocolate whipped ganache.

Top with the final layer, if
you have chocolate whipped
ganache left spread it on the
top layer.

7. Cover the sides & top of the cake with a thick layer of
chocolate frosting &
refrigerate to set the

frosting.

8. Cake truffles:

9. Mix cake truffles with chocolate ganache in a bowl utilizing a fork till well combined, you can make small golf ball sized cake balls & put them on parchment paper & refrigerate till firm.

10. Or you can use a silicone petit four cakes or truffles form, press the cake truffle batter which is soft at this point right into the form, refrigerate for a few hours & when ready take away from silicone form & top the cake.

11. In a medium bowl set over a medium saucepan of simmering water, melt the

dark chocolate. Take away from the heat & put to the side for a few min. To cool. Pour the melted chocolate over the cake truffles & cake.

12. When serving the cake run a knife thru hot water before slicing it whereas the cake is cold, & let the slices come to room temperature before serving.

Peanut butter cheesecake with brownie bottom layer

What you need

FOR THE BROWNIES

1 package of brownie mix

15 peanut butter eggs or cups

For the cheesecake:

16oz cream cheese, at room temperature

3 eggs

1 c. Of sugar

2 c. Creamy peanut butter

1 tbsp. Vanilla extract

FOR THE CHOCOLATE

GANACHE

1 bakers semi sweet

chocolate bar

½ c. Of heavy cream

TOPPINGS

2 small packages of

peanut m&ms

1 small package of mini

peanut butter cups

What to do

1. Heat up the oven to 325

degrees f , butter a 9"

springform pan & put to the

side.

2. To make the brownies:

follow the instructions on the box, when the batter is prepared pour it right into the pan & cover with a layer of peanut butter c.

3. To make the cheesecake:

beat the cream cheese & peanut butter together on medium speed till smooth.

Add the sugar, vanilla

extract & continue to beat on medium speed till well

combined. Reduce the

speed to low & add the

eggs one at a time, beating

till combined next each

addition. Utilizing a

spatula, scrape the bowl &

mix on low for an

additional 30 sec.. Pour the

cheesecake filling on top of

the brownies & pb cups.

4. Bake for 45 min. To one

hour or till the sides of the

cheesecake are set & the

middle only slightly

jiggles. Turn of the oven,

open the door slightly & let the cheesecake cool inside

for one hour. Transfer the

cake to a wire cooling rack

& cool at room temperature

for 2 hours.

5. To make the ganache: chop

the chocolate & put in a

medium bowl. In a sauce

pan, on medium heat, bring

the heavy cream to a boil,

pour over chocolate & mix

well till the chocolate is

melted & well combined

with the heavy cream. Pour

the mixture on top of the
cheesecake, utilizing a
spatula distribute it evenly.

Decorate with mini peanut
butter c. & peanut m&m's.

6. Refrigerate the cheesecake
before serving for at least 4
hours or overnight, till
thoroughly chilled.

Dark & white cake with mascarpone & caramel
buttercream

What you need

FOR CAKE LAYERS

1 vanilla cake mix

1 triple chocolate cake

mix

6 eggs

2 c. Water

$\frac{2}{3}$ c. Vegetable oil

4 tbsp butter, melted

FOR VANILLA

MASCARPONE

BUTTERCREAM

2 sticks unsalted butter,
softened

4 oz chilled mascarpone
cheese

2 vanilla beans

2 c. Confectioners sugar,
sifted

2 tbsp. Heavy cream

1 c. Fresh strawberries,
washed & sliced

FOR CARAMEL

BUTTERCREAM

2 sticks unsalted butter,
softened

3 c. Confectioners sugar,
sifted

½ c. Caramel sauce

What to do

FOR CAKE LAYERS

1. Heat up oven to 350°f.
2. Grease sides & bottom of 4
8inch foil pans with butter.

Flour lightly.

3. Open the vanilla mix, &
empty the box mix right
into a medium bowl. Add 3
eggs, 1 c. Water & $\frac{1}{3}$ c. Of
vegetable oil. Mix utilizing
a spatula till well
incorporated. Divide the
mixture equally right into 2
pans. Put to the side.

4. Open the chocolate mix, &
empty the box mix right into a medium bowl. Add 3
eggs, 1 c. Water & $\frac{1}{3}$ c. Of
vegetable oil. Mix utilizing
a spatula till well

incorporated. Divide the mixture equally right into 2 pans.

5. Bake for 25-30min or till a toothpick inserted in the middle of the cake comes out clean, or with only a few moist crumbs attached to it, the cake is done.

6. Let the cakes completely cool, when cooled utilizing a sharp kitchen knife level the surface of the cakes.

FOR VANILLA

MASCARPONE

BUTTERCREAM

1. Place softened butter right into the bowl of a stand mixer that has been fitted with the paddle attachment.

Turn the mixer on a medium setting & cream

the butter till it is smooth &
has lightened in color,
about 2 min..

2. Add the mascarpone
cheese, specs from vanilla
beans & sugar $\frac{1}{2}$ c. At a
time, beating 15 sec on medium next each addition.

3. Add heavy cream one tbsp.
At a time, beating on
medium till desired
consistency is achieved.

4. Set the bowl aside & let
the frosting chill for 30
min..

FOR THE CARAMEL

BUTTERCREAM

1. Place softened butter right into the bowl of a stand
mixer that has been fitted
with the paddle attachment.

Turn the mixer on a

medium setting & cream
the butter till it is smooth &
has lightened in color,
about 2 min..

2. Add sugar $\frac{1}{2}$ c. At a time,
& mix on medium till well
incorporated.

3. Add caramel, & mix till
desired consistency is
achieved.

ASSEMBLE THE CAKE

1. On a cake stand, start with a leveled vanilla layer, top
with vanilla mascarpone
buttercream & fresh
strawberries, followed by
a chocolate layer topped
with caramel buttercream,
an additional vanilla layer topped with vanilla
mascarpone buttercream &
fresh strawberries. Finish

with a top layer of
chocolate cake, cover the
entire cake in caramel
buttercream. Decorate with
vanilla mascarpone
buttercream & dashes.

Brownie chocolate cake with vanilla buttercream

What you need

FOR THE BROWNIE

LAYERS

2 packages brownie mix

4 eggs

½ c. Of water

¾ c. Vegetable oil

FOR THE COCONUT

FILLING

1 c. Heavy cream

1 c. Granulated sugar

3 egg yolks

5 tbsp. Unsalted butter, cut right into small pieces

1 c. Pecans, grinded

1½ c. Unsweetened

coconut

FOR THE VANILLA

BUTTERCREAM

1 c. Unsalted butter/2

sticks, softened

4 c. Confectioner's sugar

1 vanilla bean

3 tbsp. Heavy cream

Pinch of salt

FOR THE CHOCOLATE

GANACHE

8 oz. Semisweet

chocolate, chopped 2 tbsp. Light corn syrup

3 tbsp unsalted butter

1 c. Heavy cream

What to do

FOR THE BROWNIE

LAYERS

1. Heat up oven to 350°f ,
325°f.

2. Grease bottom of 3 8inch
round pans with shortening
or cooking spray.

3. In a big bowl mix brownie
mix, eggs, oil & water.

Mix till well blended.

Spread evenly right into
the greased pans & bake
straight away.

4. Brownies are done when
toothpick inserted 1 in.

From edge of pan comes out clean. About 25 min..

Cool completely in pan on
wire rack before
assembling the cake.

FOR THE COCONUT

FILLING

1. Place the butter, pecans &

coconut in a big bowl &

put to the side.

2. In a medium sauce pan, on

low/medium heat, mix

together the heavy cream,

sugar & egg yolks till the

mixture starts to thicken &

covers the back of a spoon

. Pour the hot custard

straight away right into the pecan-coconut mixture &

mix till the butter is

melted. Cool completely

to room temperature

before topping the

brownie layers.

FOR THE VANILLA

BUTTERCREAM

1. Place softened butter right into the bowl of a stand

mixer that has been fitted

with the paddle

attachment. Turn the mixer on a medium setting & cream the butter till it is smooth, 2 - 3 min..

2. Add sugar, $\frac{1}{2}$ a c. At a time.

3. Add vanilla beans & a pinch of salt & mix till well-incorporated.

4. Add heavy cream a tbsp at a time till the frosting has reached the preferred consistency.

FOR THE CHOCOLATE GANACHE

1. Place the chocolate, corn syrup & butter in a medium bowl. Heat the cream in a small saucepan over medium heat till it only starts to boil. Take

away from heat & pour over the chocolate. Let stand one min., next which mix till smooth. Cool to room temperature.

ASSEMBLE THE CAKE

1. Remove the brownie layers from the pans. Set the first cake layer on a cake plate.
2. Spread with a generous amount of buttercream first & add top the buttercream with $\frac{3}{4}$ c. Of the coconut filling over the cake layer, making sure to reach to the edges.
3. Set an additional cake layer on top & repeat with all three layers including the top one.
4. Ice the sides with the chocolate ganache, add

coconut topping to the
middle, & create a border
with ferrero chocolates.

French cake with blueberries

What you need

CUSTARD CAKE FILLING

2 c. Heavy cream

3½ tbsp butter

1 tsp vanilla extract

¾ c. All-purpose white

flour

1¼ c. White granulated

sugar

2 whole big eggs + 2 egg

yolks

½ tsp salt

Zest of one lemon

1¾ c. Of blueberries Extra butter for the mold

BISCOFF CRUST

3 c. Biscoff crumbs

10 tbsp unsalted butter,
melted

$\frac{2}{3}$ c. Granulated sugar

Blueberry sauce:

6 c. Fresh blueberries

1 $\frac{1}{2}$ c. Water

1 $\frac{1}{2}$ c. Sugar

6 tbsp cornstarch, mixed

with 6 tbsp cold water

2 tbsp vanilla extract

MASCARPONE LEMON

BUTTERCREAM

1 sticks of butter, softened 5 oz. Mascarpone cheese,
chilled

2 $\frac{1}{2}$ c. Powdered sugar

Zest of one lemon

Pinch of salt

What to do

CUSTARD CAKE FILLING

1. In a big bowl, whisk by

hand till well combined

eggs, egg yolks, flour, sugar,
lemon zest & salt. Put to the
side.

2. In a small sauce pan, put
heavy cream on medium
heat till it starts to boil, take away from heat & mix in
vanilla extract.

3. Slowly pour $\frac{1}{3}$ of the heavy
cream right into the egg
mixture & whisk
continuously . Do not pour
all the heavy cream at once, since the high temperature
will make the eggs cook.

4. Slowly pour the $\frac{1}{2}$ of the
remaining heavy cream,
whisk till combined. Repeat
with the remaining boiled
heavy cream.

5. Cover the bowl with a

plastic wrap & let it cool
on the counter for 20 min.,
before transferring to the
fridge for one hour.

BISCOFF CRUST

1. Heat up oven to 350f.
2. In a food processor or
blender to grind the biscoff
cookies till you get 3 c. Of crumbs.
3. Mix the crumbs with melted
butter & granulated sugar
with a rubber spatula in a
medium bowl till combined.
4. Press the mixture right into the bottom of a 10inch
spring form cake pan &
slightly up the sides. Ensure
it is tight & compact,
otherwise the custard will
leak.
5. Pre-bake the crust for 7

min. At 350°f , before

adding the custard filling.

6. Note: for a no-bake dessert,

chill the crust for 2 hours before utilizing in your recipe.

7. Butter the edges of the

spring form pan. Put the

blueberries on the biscoff

crust.

8. Remove the custard from

the fridge & pour it right

into the pan. Bake for 50

min., till golden brown.

9. Remove cake from the oven

& put on a wire rack to cool

completely.

10. Blueberry sauce:

11. The sauce can be made

whereas the cake is cooking

or many days in advance.

12. In a big saucepan over medium heat, mix blueberries, water & sugar. Mix frequently, but careful not to crush the berries, bring to a low boil.

13. In a small bowl, mix the cornstarch with cold water till combined.

14. Slowly mix the cornstarch right into the blueberries, careful not to crush them.

Simmer till the homemade blueberry sauce is thick enough to cover the back of a metal spoon, about 10 min..

15. Remove from heat & lightly mix in vanilla.

16. If making the buttercream frosting, let the sauce cool

completely before topping
the cake.

17. Note: this makes a lot of
sauce, save the remaining
for other recipes, or cut it in half.

18. Mascarpone lemon
buttercream:

19. Place softened butter &
mascarpone right into the
bowl of an electric stand
mixer that has been fitted
with the whisk attachment.

Turn the mixer on a medium
setting & cream till it
smooth & combined, 2 - 3
min..

20. Add sugar, $\frac{1}{2}$ a c. At a time.
Add lemon zest & a pinch
of salt & whisk till well-
incorporated.

21. If the frosting is too thick add heavy cream one tbsp at a time till it has reached the desired consistency.

22. Top the cooled cake with the lemon mascarpone buttercream, & pour the cooled blueberry sauce on top of the frosting.

Strawberry cream crepe cake

What you need

FOR CREPES

4 big eggs

1½ c. Milk

1 c. Water

2 c. Flour

6 tbsp melted butter

4 tbsp sugar

1 tsp vanilla extract or 3

vanilla beans

Butter - cover the pan

between making each

crepe

3 - 4 c. Of fresh strawberries,

sliced

FOR THE MASCARPONE

BUTTERCREAM

1 stick of butter, softened

at room temperature

6 oz mascarpone cheese,

chilled

2 c. Powdered sugar

1 vanilla bean

Pinch of salt

FOR THE CHOCOLATE

GANACHE

8 oz. Semisweet

chocolate, chopped

2 tbsp. Light corn syrup 3 tbsp unsalted butter

1 c. Heavy cream

What to do

FOR THE CREPES

1. Place all the liquid ingredients in a blender & mix on low - medium speed. If you don't have a blender only whisk by hand till well combined. Add flour one c. At a time & mix/whisk till well combined. Put batter in the fridge for at least 1 hour.
2. Place an 8-inch non-stick pan on low heat & when hot & add a little butter to cover it .
3. Pour $\frac{1}{3}$ c. Of crepe batter right into the middle of the pan & swirl to spread evenly. Cook for roughly 30 sec. Or till the edges of the crepe appear loosened from

the pan.

4. Flip the crepe & cook for an additional 10 sec., till slightly golden brown.

5. Remove crepe & stack on a plate. Continue with the remaining batter & stack crepes on the plate.

6. When done cooking cover the crepes with a kitchen towel to avoid the edges from drying out.

FOR THE MASCARPONE BUTTERCREAM

1. Place softened butter & mascarpone right into the bowl of an electric stand mixer that has been fitted with the whisk attachment.

Turn the mixer on a medium

setting & cream till it
smooth & combined, 2 - 3
min..

2. Add sugar, $\frac{1}{2}$ a c. At a time.

Add vanilla beans & a
pinch of salt & whisk till
well-incorporated.

3. If the frosting is too thick
add heavy cream one tbsp at a time till it has reached the
desired consistency.

4. Refrigerate for 30
min. Before
assembling the
cake.

FOR THE CHOCOLATE

GANACHE

1. Place the chocolate, corn
syrup & butter in a medium
bowl. Heat the cream in a
small saucepan over

medium heat till it only starts to boil. Take away from heat & pour over the chocolate. Let stand one min., next which mix till smooth. Cool to room temperature before assembling the cake.

ASSEMBLE THE CAKE

1. Take one crepe from the stack, put on a flat surface, utilizing a soup spoon, take 1 - 2 spoons of chocolate ganache, put it in the middle of the crepe & cover it avoiding the edges, it should be covered in chocolate $\frac{1}{2}$ in. From the edges.
2. In a line, put the strawberries in the middle of the crème on top of the

chocolate ganache, from
one edge to the other.

3. From your side, flip the
bottom of the crepe to cover
the strawberries, secure
with your hand only where
the strawberries are & roll
right into a tube.

4. Place the filled crepe on the bottom of a glass baking
pan, starting from one side,
not the middle.

5. Repeat this technic with the remaining of the crepes till
the bottom of the pan is
covered. This is your first layer.

6. Now, cover your crepe
layer with a good amount of
mascarpone buttercream,
even it out. Start filling the
remaining of the crepes &
stacking them on top of the

cream, your sec. Layer must be smaller than the first one, aiming for a pyramid.

7. Once you are done with your layers, pour the leftover chocolate ganache on top of the cake.

8. Refrigerate the cake for at least 3-4 hours or overnight before serving.

Strawberry, champagne & rose cake

What you need

FOR THE SPONGE

125g unsalted butter,
softened

400g caster sugar

350g plain flour

3 tsp baking powder

$\frac{1}{4}$ tsp

salt

350ml milk

3 medium eggs

1 tsp vanilla extract

FOR THE SYRUP

140g caster sugar

1 tsp rose

water

FOR THE DECORATION

400g white chocolate

5 waitrose british

strawberries

Dr oetker hot pink gel

food colour

Waitrose cooks'

homebaking freeze dried

strawberries & cooks'

what you need rose petals

FOR THE BUTTERCREAM

FILLING

250g unsalted butter, softened

500g icing sugar

125ml champagne or

prosecco

6 tbsp waitrose duchy

Organic strawberry

preserve

What to do

1. Grease & line 3 x 20cm round baking tins with baking parchment, & heat up the oven to 170°C, gas mark 3.

2. Place the butter, sugar, flour, baking powder & salt right into the bowl of a stand mixer with paddle attachment. Mix on low till all the butter is rubbed right into the dry mixture & it has a sandy texture.

3. In a small jug, beat together the milk, eggs & vanilla. Keeping the mixer on a low speed, pour the mixture down the side of the flour & butter bowl.

When all the liquid has been added, beat on a high speed for 2 min. Till it is light & fluffy.

4. Divide the mixture evenly between the prepared tins & bake in the preheated oven for 25-30 min. Till golden brown.

5. While the cake is baking, put the sugar right into a saucepan with 100ml of water & bring to the boil.

Simmer for 2 min., next which take away from the heat & mix in the rose

water.

6. When the cakes are cooked, leave them to cool in the tins for 10 min., next which liberally brush with the cooled rose syrup.

Leave to cool completely.

CHOCOLATE

DECORATIONS

1. Melt the chocolate over a bowl of simmering water till smooth. Dip the strawberries right into the chocolate & put them onto baking parchment to set.

SHARDS

1. Take a quarter of the remaining white chocolate & mix in the food colouring till it is one uniform colour, next which

transfer this mixture right into a piping bag.

2. Pour the remaining of the white chocolate right into a large, lined baking tray, next which drizzle with the pink chocolate & scatter over dried strawberries & rose petals.

3. Leave to set at room temperature for 30 min., next which score 12 big triangles right into it with a sharp knife. Chill till completely solid.

FOR THE BUTTERCREAM

1. Beat the soft butter & icing sugar in a stand mixer till it clumps together.

2. Add the champagne, a few tbsp at a time, till the icing

loosens up & becomes fluffy. Beat on a high speed for 3-4 min. To get air in.

ASSEMBLE THE CAKE

1. Place the bottom layer of sponge onto a big plate.
2. Spread the top with buttercream & 3 tbsp strawberry jam, repeat with the sec. Layer of sponge, next which add the third on top.
3. Cover the whole cake with a thin layer of buttercream, next which put in the fridge for 20 min. To solidify. Then, utilizing a big palette knife, cover the chilled cake with more buttercream to achieve a smooth, clean finish.

4. Arrange the chocolate shards & strawberries on top, next which dash over some dried berries & rose petals.

Chocolate & pomegranate layer cake

What you need

FOR THE LAYERS

200g plain flour

70g cocoa powder

1 tsp bicarbonate of soda

1 tsp baking powder

$\frac{1}{4}$ tsp salt

120ml sunflower oil

340g caster sugar

2 medium eggs

200ml pomegranate juice

FOR THE GANACHE

200g butter

280g dark chocolate ,

chopped

2 tbsp golden syrup

250ml double cream

110g pack pomegranate

seeds, to decorate

Instructions

1. Heat up the oven to 180°C, gas mark 4. Grease & line the bases of 3 x 20cm tins with baking parchment.
2. Combine the flour, cocoa powder, bicarbonate of soda, baking powder & salt together in a bowl. In a separate bowl, whisk together the oil, sugar & eggs till smooth.
3. Add the pomegranate juice & the flour mixture to the oil, sugar & egg mixture.

Pour in half the juice, & next which add half the flour, next which the remaining juice & the remaining flour. Ensure you mix well next each addition to avoid any lumps.

4. Divide the mixture between the 3 tins & bake in the preheated oven for 20-25 min., or till the cakes are springy to touch and, when inserted, a skewer comes out clean. Leave to cool in the tins for 10 min., next which transfer to a wire rack to cool completely.

FOR THE GANACHE

1. Place the butter, chocolate & golden syrup right into a heatproof bowl over a pan of boiling water. Mix till the mixture is melted & smooth – about 7-8 min..

Pour in the double cream & mix till combined, next which put right into the fridge & chill till cool but not set – about 35-40 min.. Use an electric hand whisk to whip the ganache till it turns from dark to pale brown – about 2-3 min..

ASSEMBLE THE CAKE

1. Place one layer of the sponge on to a plate & spread with quarter of the

ganache. Top with the sec.

Layer of sponge & an additional quarter of the ganache.

2. Add the final layer of sponge. Crumb cover the top & sides of the completed cake with a thin layer of ganache.

3. Place in the fridge for around 30 min. To set.

Cover the cake with the remaining ganache & next which top with the pomegranate seeds.

Chocolate cinnamon cake What you need

225 g organic butter

225 g organic golden

caster sugar

4 range medium eggs

175 g organic self raising

flour

1 tsp baking powder

50 g cocoa powder

1 tsp ground cinnamon

½ x 265g jar

150ml double cream,

whipped

Extra cocoa for dusting

What to do

1. Heat up the oven to 180c,

gas mark 4.

2. Place the butter, sugar &

eggs together in a big

mixing bowl. Sift in the

flour, baking powder,

cocoa & cinnamon & beat

till thoroughly mixed.

3. Spoon right into 2 greased

& base-lined round 20cm

sandwich tins & levels the

surface.

4. Bake for 30 min. Till well risen & a metal skewer emerges clean from the centre of the cakes.

5. Turn out & cool on wire racks.

6. Sandwich the 2 cakes together with the damson jam & whipped cream & dust with cocoa.

Chocolate ganache cake What you need

FOR THE FILLING

150g country life butter

150g sugar

200g plain chocolate,

broken right into small

chunks

200g ground almonds

6 medium free range eggs,

separated

4 tbsp brandy or milk

FOR THE GANACHE

200g plain chocolate

200ml double cream

WHAT TO DO

1. Heat up the oven to 150°C,

gas mark 2. Base line 2 x

20cm sandwich tins

with non-stick baking

parchment.

2. Melt the butter, sugar &

chocolate in a pan till

melted. Cool slightly &

fold in the almonds, egg

yolks & brandy or milk.

3. Whisk the egg whites till

they hold stiff peaks &

fold right into the

chocolate mixture. Pour

right into the tins & bake

for 40-45 min. Till firm.

Cool slightly before turning out onto wire racks. Discard the paper & permit to cool.

4. In the meantime , make the

ganache by melting the

chocolate & cream in

a bowl over a pan of

simmering water till

melted. Whisk till glossy

& thickened & permit to

cool.

5. Place one half of the cake

upside down on a serving

plate, spread with $\frac{1}{4}$ of

the ganache & put the other

cake on top. Spread the

remaining of the ganache on the top & sides with a

palette or round bladed

knife till smooth & shiny.

Chocolate pistachio cake What you need

100g pack pistachio nuts

200g bar white chocolate,
chopped

450ml essential waitrose

double cream

250g tub ricotta cheese

2 tsp vanilla bean paste or
extract

330g double chocolate

loaf

3 tbsp kirsch, optional

200g bar plain chocolate,
chopped

2 tbsp golden syrup WHAT TO DO

1. Put the nuts in a heatproof bowl & cover with boiling
water. Leave to stand for
30 sec., next which drain
well & tip the nuts onto

several sheets of kitchen paper. Cover with more layers of paper & rub under the palms of your hands to release the skins.

2. Peel away the skins.

Roughly chop the nuts, either by hand or in a food processor.

3. Put the white chocolate & 100ml of the cream in a heatproof bowl over a pan of lightly simmering water.

Leave till melted, stirring often. Take away from the heat & beat in the ricotta & vanilla.

4. Slice the cake as thinly as possible. Arrange a third of the slices in a base-lined 20cm spring-release or shallow, loose-based

cake tin, cutting the slices

to fit. Drizzle with 1 tbsp

of the kirsch, if using.

5. Whip a further 200ml of

the cream till firm, & mix

right into the white chocolate mixture, along

with all but 2 tbsp of the

nuts.

6. Spread half the mixture in

the tin & level the surface.

Arrange half the remaining

cake slices on top &

drizzle with an additional

tbsp of the kirsch. Spread

with the remaining filling,

next which the remaining

cake slices & kirsch.

7. Cover & chill for at least

2 hours.

8. Melt the plain chocolate in a heatproof bowl over a

saucepan of simmering water.

9. Remove from the heat &
add the golden syrup, next
which the remaining
150ml of cream, stirring
till smooth. Leave till
cooled but not thickened.

Run a knife around the
edges of the cake &
release the cake from the
sides of the tin.

10. Invert onto a serving plate
& peel away the lining
paper.

11. Spread the chocolate
mixture over the top &
sides with a palette knife
& scatter with the reserved
nuts.

Flourless chocolate praline cake

What you need

175g unsalted butter,
softened, plus extra for
greasing

100g whole blanched
hazelnuts

175g caster sugar

200g dark chocolate ,
chopped

5 eggs, separated

½ tsp salt

What to do

1. Heat up the oven to 180°C,
gas mark 4.

2. Grease a 23cm cake tin &
line with baking
parchment.

3. Put the hazelnuts in a
roasting tray & roast for
10 min. Till golden. Put to

the side and, when cool,
blitz in a food processor
with 25g sugar till finely
ground.

4. In the meantime , melt the
chocolate in a bowl set
over a pan of barely
simmering water.

5. Using electric beaters,
cream the butter & 100g
sugar in a bowl for 5 min.,
till pale & fluffy. Beat in
the egg yolks one at a time,
next which the melted
chocolate & salt. Fold
through the ground
hazelnuts.

6. Reduce the oven to 160°C,
gas mark 2.

7. In a separate bowl, whisk

the egg whites to stiff peaks. Whisk in the remaining 50g sugar till stiff & glossy. Mix 1/3

egg white right into the chocolate mixture to loosen, next which prudently fold in the remaining egg white, a third at a time, trying to retain as much air as possible. Prudently tip right into the tin, lightly smooth the top & bake for 50-55 min. Till only set.

8. Cool in the tin for 20 min., next which take away the sides & cool completely on a wire rack.

Flourless chocolate & almond cake

What you need

FOR THE CAKE

265g waitrose belgian

dark chocolate

6 eggs, 5 separated + 1

whole

210g caster sugar

150g ground almonds

FOR THE TOPPIN

3 tbsp apricot jam

120ml double cream

120g waitrose belgian

dark chocolate

What to do

CAKE LAYERS & FILLING

1. Pre-heat your oven to

180°C, gas mark 4.

2. Grease & base line a

21cm round loose bottom

cake tin.

3. Melt the chocolate in a bowl over a pan of simmering water & next which permit to cool a little.

4. Whisk the egg whites in a big bowl till stiff.

5. In an additional bowl utilizing an electric whisk, beat the egg, egg yolks & sugar together till thick & pale. The mixture should leave a trail on the surface when the beaters are lifted.

6. Whisk the ground almonds, melted chocolate & 1tbsp of egg white right into the egg yolk mixture. Utilizing a metal spoon prudently

fold the remaining egg whites right into the chocolate mixture. Pour the mixture right into the prepared tin.

7. Bake for 45-50 min., till the crust that forms on top of the cake is firm & the sides shrink away from the tin.

8. Leave the cake to cool in the tin for at least 10 min.. Next which turn it out, upside down onto a clean tea towel on a wire rack.

9. Remove the parchment from the cake & leave to cool completely. Turn the cake the right way up on the rack & take away the tea towel.

10. Gently heat the jam & brush it evenly over the top & sides of the cake.

TOPPING

1. Melt the cream & chocolate in a bowl over a pan of simmering water.

Mix often till smooth & glossy. Permit to cool so the topping starts to thicken, but don't let it set.

2. Pour onto the centre of the cake & permit it flow over the top & the sides of the cake.

3. Use a palette knife to spread around the sides & completely cover the cake.

Leave to set before serving.

Black forest cake What you need

FOR THE SPONGE

8 big eggs

2 big egg yolks

200g golden caster sugar

1 tbsp vanilla bean paste

90g cocoa powder

Pinch of salt

FOR THE CHOCOLATE

ICING

35g cocoa powder

120g golden syrup Pinch salt

100g plain chocolate,

finely chopped

25g unsalted butter

FOR THE FILLING &

TOPPING

250g jar opies black

cherries with kirsch

4 tbsp kirsch

600ml double cream

50g icing sugar, sifted

2 tsp vanilla bean paste

8-10 whole cherries with
stems

25g pack dark chocolate
curls

What to do

1. Heat up the oven to 180°C,
gas mark 4.

2. Grease & line two 23cm
round cake tins with
baking parchment.

3. Separate the eggs & mix
the yolks , sugar & vanilla
bean paste in a big bowl.

Use an electric hand whisk
to whisk till pale &
doubled in volume. Sift
over the cocoa powder &
fold in. In a clean bowl,

whisk the egg whites &
salt to stiff peaks next
which prudently fold right into the egg yolk mixture.

4. Divide between the lined
tins & bake for 30 min..

Cool on a wire rack. Cut
each cake in half
horizontally.

5. For the icing, put the
cocoa powder, syrup &
salt right into a saucepan
with 125ml hot water,
whisk till smooth next
which bring to the boil.

Reduce the heat to a
simmer & cook for 2 min.,
whisking continuously , till
smooth & glossy. Take
away from the heat &
whisk in the chocolate &

butter till smooth. Put to the side to cool.

6. Drain the cherries, reserving the syrup, & put to the side. Pour the syrup right into a saucepan, bring to the boil & reduce by two thirds. Take away from the heat & mix in the kirsch.

7. Whip the cream, icing sugar & vanilla to soft peaks next which fold in the drained cherries.

ASSEMBLE THE CAKE

1.

Put a small spoonful of cream onto a serving plate or cake stand & lay a sponge on top. Spoon over

a quarter of the kirsch
syrup, spread over a thin
layer of the chocolate
icing & top with a third of
the cream. Repeat this
layer with the next two
sponges. Top with the final
sponge, soak with the
remaining syrup & spread
over the remaining icing.
Top with the fresh cherries
& chocolate curls. Chill for 1 hour before serving.

Velvet mocha cheesecake What you need

85 g unsalted butter

250 g double chocolate

cookies, crushed

4 eggs

150 g caster sugar

1 vanilla pod, split

400 g full fat cream

cheese

300 g light cream cheese

2 tbsp cornflour, sifted

300 ml creme fraiche

2 tbsp hot coffee

350g dark chocolate, 300g

melted, 50g chopped 5 tbsp golden syrup

2 tbsp cocoa powder

2 tsp instant coffee

granules

What to do

Heat up the oven to

180c/gas 4.

Melt 70g butter & mix

with the crushed cookies;

press right into a base-

lined 23cm springform tin.

Bake for 10 min. Till only

firm. Leave to cool

slightly, next which wrap

the tin in two big sheets of tinfoil, double-wrapping it around the outsides , but leaving the top open.

To make the cheesecake, whisk the eggs with the sugar for several min., till thick & airy. Scrape in the vanilla pod seeds; beat in all the cream cheese, the cornflour, crème fraîche, coffee & melted chocolate; pour right into the tin.

Set the cake tin in a big roasting tin or dish. Pour boiling water right into the roasting dish to reach midway up the cake tin.

Bake for about 1 hour 20 min. Till only firm. Turn

the oven off & leave for

15 min.

In the meantime , make the sauce. In a pan, melt the

syrup, 15g butter, cocoa,

coffee granules &

chopped chocolate over a

very low heat with 80ml

water. Whisk together till

smooth. Keep in the fridge

for up to 1 week & warm

through lightly before

serving

Chill the cheesecake

overnight, or for up to 4

days, before serving with

a drizzle of chocolate

sauce

Flourless chocolate cake What you need

250g soft unsalted butter,

plus extra for greasing

100g roasted chopped

hazelnuts

365g light brown

muscovado sugar

300g 70% dark chocolate,

broken right into pieces

50g ground almonds

85g cocoa powder

6 big eggs, lightly whisked

1 tsp vanilla bean paste or

1 vanilla pod, split and

Seeds scraped out 1 heaped tsp sea salt

190g fresh raspberries, to

serve

What to do

1. Heat up the oven to 180°C,

gas mark 4.

2. Grease & line the sides &

bottom of a 23cm loose-

bottomed cake tin.

3. Grind the hazelnuts with 1 tsp of the sugar in a small food processor to a fine powder.

4. Gently melt the butter & chocolate in a big bowl over a pan of simmering water. Take away from the heat & mix to combine.

Add the sugar, lightly whisk till there are no lumps, next which fold in the ground almonds & hazelnuts & cocoa powder. Steadily add the eggs, vanilla paste & salt, giving it all a good stir.

5. Pour the batter right into the prepared tin & bake in the oven for 35 min.. Take away & leave to cool for

20 min. In the tin before
prudently removing from
the tin to cool.

6. Top with fresh
raspberries. Serve in
slivers with a dollop of
crème fraîche, if you like,
& an espresso or glass of
amaretto on the side.

What to do

1. Make the cake: heat up the oven to 350 f. Spray three
6-inch round cake pans
with baking spray & line
bottoms with parchment
paper.

2. In the bowl of a stand
mixer, beat together the
eggs, sugar & vanilla till it
has tripled in volume -
about 10 min.. Mixture

should be thick, creamy & pale. Add the lemon zest.

3. Sift the flour & salt right into a separate bowl or a big parchment paper on the counter. Mix right into stand mixer utilizing a plastic or metal spoon, preferably in batches.

4. Add the melted butter & lightly fold it in to the cake batter mix.

5. Divide the batter evenly between the pans & lightly smooth the tops. Tap the cake pans on the counter to take away any air bubbles.

6. Bake in preheated oven for 21-25 min. Or till the sponges are evenly golden & come away from the sides of the baking pans.

7. Allow the cakes to cool in their pans for 10 min..

Next 10 min., turn them onto the wire rack

prudently & permit the cakes to cool completely.

8.

In the meantime , make the whipped cream: in a small

pan, mix gelatin & cold

water & permit to sit for 5

min. Till thick. Put over

low heat, stirring

continuously , only till the

gelatin dissolves.

9. Remove from heat &

permit to cool slightly .

10. Using a stand mixer, whip

the heavy cream with the

icing sugar till soft peaks

form.

11. While slowly beating, add the gelatin to the whipping cream. Whip at high speed till stiff peaks form.

ASSEMBLE THE CAKE

1. Place your first layer of cake on top of a cardboard circle, serving plate or cake stand.
2. Spoon a generous layer of whipped cream & spread evenly utilizing an offset spatula.
3. Place an even layer of sliced strawberries & berries on top of the whipped cream.
4. Add the sec. Layer of cake & repeat till all of the

layers are on the cake.

5. For the top layer, spread on with a generous layer of whipped cream & spread evenly utilizing an offset spatula.

6. Garnish with fresh strawberries, blueberries & blackberries. Dust with powdered sugar.

Cheesecake brownies What you need

1 boxed brownie mix or homemade brownie recipe

8 oz. Cream cheese, softened

2 tbsp butter, softened

1 tbsp cornstarch

14 oz. Sweetened condensed milk 1 egg

1 tsp vanilla extract

16 oz. Container chocolate frosting

What to do

1. Heat up oven to 350of. Grease a 9x13 baking dish with nonstick

cooking spray.

2. Prepare brownie mix according to directions on package. Pour batter in the baking dish.

3. Beat the cream cheese, butter, &

cornstarch till fluffy. Steadily beat in the sweetened condensed milk, egg,

& vanilla till smooth. Pour cream cheese mixture over the brownie batter.

4. Bake for 45 min.. Permit to cool.

Spread frosting over top. Store covered in the fridge.

Mudslide cake What you need

FOR CAKE

2 c. Granulated sugar

2 big eggs, room temperature

1 c. Hot water

1/2 c. Unsweetened cocoa powder 1 tsp instant coffee

1 tsp salt

2 1/2 c. Sifted all-purpose flour 2 tsp baking soda

1 tsp baking powder

1 c. Vegetable oil

1 c. Buttermilk, room temperature 1 tbsp vanilla extract

FOR FILLING

1/2 tsp gelatin

2 c. Heavy cream, cold

1/2 c. Confectioners sugar

4-5 tbsp bourbon, to taste

For ganache

6 oz. Chopped semisweet chocolate 1/2 c. Heavy cream, room temperature

FOR GARNISH

1 c. Chopped or crumbled chocolate wafer or sandwich cookies

What to do

1. Heat up oven to 350 degrees f. Line the bottoms of 3 9-inch round cake pans with parchment paper; butter parchment & sides of pan.
2. In a big mixing bowl or the bowl of a stand mixer fitted with a whisk attachment, beat sugar & eggs on high speed for 2 to 3 min. Till lightened in color.
3. Combine the hot water, cocoa powder, instant coffee, & salt; mix to combine. With mixer on low speed, slowly pour right into mixer bowl.

Continue to mix on low speed till incorporated.

4. Add flour, baking soda, & baking powder & mix on low speed till only incorporated. Mix in oil, buttermilk,

& vanilla, scraping down the sides of the bowl as necessary. Do not overmix. The batter will be quite thin.

5. Divide batter among prepared pans.

Bake for 22 to 25 min. Or till a toothpick inserted near the middle comes out clean.

6. Let cool on wire racks. If necessary, run a thin metal knife around the edges of the pans to loosen, next which invert onto wire racks. Cakes should come out cleanly. Let cool completely. At this point you can

wrap cakes in plastic wrap & seal inside zip-top bags, store in the freezer overnight or till ready to use.

7. To prepare whipped cream, fill a small dish with 2 tbsp cold water.

Dash over gelatin & let sit for 5 min.

To soften. Microwave for 5 sec. To melt, stirring lightly to smooth out any chunks, next which put to the side to cool.

8. In a cold metal mixing bowl, whip cream on high speed till frothy. Add sugar & cooled gelatin & continue to whisk till cream holds soft peaks.

Add bourbon to taste & whisk till cream holds stiff peaks. Refrigerate till ready to use.

9. To prepare ganache, mix chopped chocolate & cream in a microwave-safe bowl. Microwave on half

power for 15 sec. At a time, stirring well next each interval. Continue to microwave till chocolate is only melted; the residual heat of the mixture should be enough to melt it completely. Let cool till slightly thickened but still pourable. If the ganache is on the thick side, whisk in a tbsp or two of butter, cut right into small cubes, to thin out the ganache as desired.

10. To assemble, put one layer on a cake stand or serving plate. Top with 1/3

of whipped cream, spreading to

within 3/4" of the edge. Drizzle with 1/3 of ganache, & dash with crumbled cookies. Repeat with sec.

& third layers, finishing with the remaining whipped cream, ganache, & crushed cookies. Refrigerate till ready to serve.

Vegan cake

What you need

1 1/2 c. Almond milk

2 tsp apple cider vinegar

1 c. Plus 2 tbsp vegan granulated sugar

1/3 c. Plus 2 tbsp vegetable oil 1 tbsp vanilla bean paste

1/4 tsp almond extract

2 c. Unbleached all-purpose flour 3 tbsp cornstarch

3/4 tsp baking soda

1 tsp baking powder

3/4 tsp salt

FROSTING

3/4 c. Non-hydrogenated margarine 3/4 c. Non-hydrogenated shortening 3 1/2 c. Vegan powdered sugar

1 tbsp pure vanilla extract

Pinch of salt

1/4 c. Almond milk

What to do

1. Heat up oven to 350 degrees, grease 9-inch cake pans. In a big bowl, whisk together almond milk &

vinegar & let stand 4 or 5 min..

2. Whisk in sugar, oil, almond &

vanilla paste, & mix till frothy. Sift together flour, cornstarch, baking soda, baking powder, & salt.

3. Add the flour mixture to the almond

& vanilla mixture & blend till flour disappears. Don't over mix! Pour half of the batter right into each 9 in.

Pan & bake for about 25 min., or till a toothpick inserted right into the middle of the cake comes out clean.

Cool completely before frosting.

4. In a mixer, add margarine &

shortening & beat at medium speed for about 2.

5. Stir in powdered sugar, add vanilla extract & salt & beat on medium for 1 min.. Add almond milk slowly till only spreadable.

TO ASSEMBLE

1. Place first layer on stand, cardboard round or platter & frost.

2. Add sec. Layer & frost evenly & flat.

3. Decorate with raspberries,
blueberries, lingonberries, & baby
strawberries & a bit of mint.

Gluten free brownies What you need

23 oz almond flour

1 tsp salt

1 tbsp cocoa powder

6 oz. Dark chocolate, coarsely
chopped

1 c. Coconut oil

1 c. Coconut sugar

2 eggs

1 tsp vanilla extract

1 c. Dark chocolate chips

What to do

1. Heat up oven to 350of. Line with parchment & lightly grease an
8x8"

baking pan.

2. In a medium bowl, whisk the almond flour, salt, & cocoa powder
together.

3. Put the chocolate & coconut oil in a big glass bowl & microwave for 30

sec.. Stir, & repeat till the chocolate

& coconut oil are completely melted

& smooth. Add the coconut sugar.

Whisk till completely combined. The mixture should be room temperature.

4. Add 2 eggs to the chocolate mixture

& whisk till combined. Add the

vanilla & stir.

5. Dash the flour mixture over the chocolate mixture. Utilizing a rubber spatula, fold the flour mixture right into the chocolate till only a bit of the flour mixture is visible. Fold in the chocolate chips.

6. Bake in preheated oven for 28-32

min. Or till a toothpick comes out with moist crumbs attached.

7. Cool brownies completely.

M&m's brownies What you need

1/2 c. Butter, softened

2 c. Brown sugar

2 eggs

2 tsp almond extract

1/2 tsp salt

2 tsp baking powder

1 3/4 c. Flour

1/2 c. Dark cocoa powder

1 1/2 c. Mini m&m's candies,
divided

What to do

1. Beat the butter & sugar till creamy.

Add the eggs & extract & beat again.

2. Stir together the salt, baking powder, flour, & cocoa powder.
Slowly beat right into the butter mixture till combined. Add 1 c. Mini
m&m's &

mix gently.

3. Spoon right into a greased 9x13

glass baking dish. Top with the remaining candies. Bake at 350

degrees for 25 min.. Take away & let cool completely before cutting.

Cinnamon cheesecake bars

What you need

CAKE

1 big egg

1 c. Light brown sugar

1 c. Natural sweetener/or sugar of choice

1 c. Pure pumpkin puree, canned or homemade

1 c. Oil

1 tbsp honey

1 tbsp vanilla extract

11 c. Plain flour

1 tbsp baking powder

11 tsp ground cinnamon Pinch of salt

1 c. White chocolate chips

CHEESECAKE

1x 250g | 8.8oz packet low fat/fat free cream cheese, at room temp 2
tbsp flour

1 tsp ground cinnamon

4 tbsp natural sweetener/sugar of choice

What to do

1. Heat up oven to 180c | 350f. Grease a 9x11-inch baking pan with cooking spray; line with baking/parchment paper & put to the side.

2. In a big bowl, whisk the egg, brown sugar, sweetener/sugar, pumpkin, oil, honey & vanilla till smooth & creamy.

3. Add the flour, baking powder, cinnamon & salt, & mix till only combined.

4. Fold through chocolate chips, put to the side & make the cheesecake layer CHEESECAKE

1. Combine cream cheese, flour, cinnamon & sweetener/sugar in a medium sized bowl, & beat till smooth.

ASSEMBLE

2. Pour the cake batter right into prepared pan & evenly smooth the top lightly with a spatula.

3. Pour the cheesecake mixture over the top, & utilizing the back of a knife, swirl small amounts of the blondie batter lightly right into the cheesecake mix till a marble effect is created on the top.

4. Bake for about 38 - 45 min., or till done. A toothpick inserted in the middle should come out mostly

clean/slightly dirty, with a few moist

crumbs but no batter. Permit cake to cool in pan for at least 30 min.

Before slicing & serving.

Pumpkin & chocolate cake

What you need

PUMPKIN LAYER

1 c. Sugar

1 c. Canola oil

2 big eggs

1 c. All-purpose flour

1 tsp baking soda

1 tsp ground cinnamon

1 tsp baking powder

1 tsp salt

1 c. Pumpkin purée

CHOCOLATE LAYER

6 tbsp unsweetened cocoa powder, plus more for pans

Cup all-purpose flour

Cup sugar

1 tsp + pinch baking soda

Tsp + pinch baking powder

Tsp + pinch salt

1 big eggs

Tbsp buttermilk

6 tbsp water

Tbsp canola oil

1 tsp vanilla extract

WHIPPED BROWN SUGAR

ICING

- 7 tbsp all-purpose flour
- 1 1 c. Milk
- 1 1 tbsp pure vanilla extract
- 1 1 c. Salted butter, at room temperature
- 1 1 c. Brown sugar, packed
- Pinch of salt

What to do

1. Heat up oven to 350of. Butter 2 – 8”

layer round pans. Dust one with flour

& one with cocoa.

PUMPKIN LAYER

1 Combine sugar, canola oil &

eggs in a mixing bowl; mix well.

2 Whisk flour, baking soda, cinnamon, baking powder & salt in an additional bowl.

3 Stir right into oil mixture; beating well. Mix in pumpkin.

4 Pour right into the flour prepared pan. Bake for 35-40 min.. Cool completely before turning out.

CHOCOLATE LAYER

1 Combine cocoa, flour, sugar, baking soda, baking powder & salt right into the bowl of a mixer. Beat on low till combined.

2 Add eggs, buttermilk, water, oil
& vanilla. Increase speed to medium
& beat till very smooth, about 3 min..

3 Pour right into cocoa prepared pan. Bake till set about 30-35 min..
Let cool completely before turning out.

4 When both layers are fully cooled, take the one pumpkin layer &
cut it in half, next which the one chocolate layer & cut it in half so you
have 4 sections of cake. Frost with
whipped brown sugar icing alternating one chocolate section,
pumpkin, chocolate & finish with pumpkin.

WHIPPED BROWN SUGAR

ICING

1 In a small saucepan, whisk flour right into milk & heat, stirring
continuously , till it thickens.

2 Remove from heat & let it cool to room temperature. Mix in vanilla.

3 While the mixture is cooling, cream the butter, sugar, & salt
together till light & fluffy on medium high, about 3 min.. Add the
completely cooled milk mixture.

4 Beat for 5 min. On medium-high
to high till it looks like whipped cream.

Chocolate bundt cake What you need

- 1/4 dough from chocolate chip cookies

- 1 c m&m's milk chocolate harvest candies
- 1 c unsalted butter, softened
- 2 c sugar
- 2 eggs
- Tbsp cocoa powder
- 2 tsp vanilla extract
- 1 c sour cream
- 2 tsp baking soda
- 2 1/2 c all-purpose flour
- 1/4 tsp kosher salt
- 1 c boiling water
- 1 container cream cheese icing

What to do

1 Prepare chocolate chip cookies as directed in the original recipe, swapping out the chocolate chips for the 1 c. Of m&m's. Reserve 1/4 of the dough, & wrap the remaining in plastic & put in the fridge for later use.

2 Heat up oven to 325 degrees.

Grease a bundt pan with shortening or butter, next which cover in an even layer of cocoa powder. Tap out the excess & put to the side.

3 In a big mixing bowl beat the butter & sugar till light & fluffy, around 5 min.. Beat in the eggs, one

at time, till fully incorporated, next which mix in the cocoa powder, vanilla extract, & sour cream.

4 Whisk together the flour, baking soda, & salt & slowly add to the mixture.

5 Gently beat in the boiling water on low speed. Pour the batter right into the prepared bundt pan.

6 Roll the cookie dough right into small balls & plop them right into the cake batter in the bundt cake, pressing down only slightly.

7 Bake for 60 min., or till a toothpick inserted right into the middle of the cake comes out clean.

8 Allow the cake to cool for 10 min. In the pan before flipping out onto a cooling rack to cool completely.

9 Remove the lid & foil from the icing, next which put in the microwave & heat for 15 sec.

Intervals till smooth & pourable.

Slowly pour over cooled bundt cake, permit to set.

Angel cake

What you need

- 13 c. Sugar, divided
- 1 tsp salt

- 1 c. Cake flour, sifted
- 12 egg whites
- 1 c. Warm water
- 1 tsp vanilla extract
- Tsp cream of tartar
- 1 can of vanilla frosting, optional

What to do

1 Heat up oven to 350 degrees f.

2 In medium mixing bowl, mix half of the sugar with the salt & cake flour.

3 In a big mixing bowl, use a balloon whisk to thoroughly mix egg white, water, vanilla, & cream of tartar. Next 2 min., swap to a hand mixer. Slowly add the remaining half of the sugar sugar, beating continuously at medium speed.

4 Once you have achieved medium peaks, dash enough of the flour mixture to dust the top of the fluffy egg whites. Utilizing a rubber spatula

to lightly fold in the flour mixture till just about fully incorporated.

5 Repeat till all of the flour mixture is incorporated right into the egg whites. You want to mix in the flour in as few folds as possible.

6 Prudently spoon mixture evenly right into an ungreased tube pan.

Bake for 35 min..

7 Check that the cake is done by inserting a wooden skewer right into the cake midway between the middle tube & the outer wall..

8 Cool upside down in the pan on cooling rack for at least an hour. Run a knife around the outer wall of the pan to release the cake. Next which

run the knife around the middle tube

& under the cake to finish releasing the cake from the pan.

Red velvet cake What you need

CAKE BATTER

- 3 1/2 c. All-purpose flour
 - 2 c. Sugar
 - 3 tbsp unsweetened cocoa powder
 - 2 tsp baking soda
 - 3 tsp salt
 - 1 1/2 c. Buttermilk
 - 1/2 c. vegetable oil
 - 3 big eggs
 - 1 tsp distilled white vinegar
 - 1 bottle liquid red food coloring
- #### FROSTING
- 1 pound cream cheese, room temperature
 - 1 c. Butter, softened

- Cups confectioners' sugar BLOODY GANACHE
- 12 oz. White chocolate bark
- 2 tbsp heavy cream
- Red food coloring

What to do

1 To make cake, heat up oven to 350 degrees & spray 3 9-inch cake pans with baking spray with flour.

2 In a big mixing bowl mix flour, sugar, cocoa powder, baking soda, & salt.

3 In a medium bowl, whisk together buttermilk, vegetable oil, eggs, & vinegar.

4 With the mixer on low, add the buttermilk mixture to the flour mixture. When all buttermilk mixture has been added, turn to medium

speed & beat till smooth.

5 Add food coloring & beat till

mixed evenly.

6 Divide batter evenly between the prepared pans & bake about 22 to 25

min.. Let cool in pans for 10 min. &

next which take away to wire rack to cool completely.

7 For frosting, beat cream cheese

& butter with an electric mixer till smooth. Steadily beat in confectioners' sugar.

8 Spread frosting between layers of cakes & on top & sides.

9 Refrigerate cake to firm up frosting before adding bloody ganache.

10 Melt white chocolate bark with cream cheese in a heavy-bottomed

pan over low heat, stirring continuously.

11 Once melted, add food coloring to get desired color. Drizzle on top of cake to resemble blood.

Lemon & blueberry cheesecake

What you need

BLUEBERRY SAUCE

2 c. Fresh blueberries

½ c. Water

½ c. Sugar

2 tbsp cornstarch, mixed

with 2 tbsp cold water

1 tbsp vanilla extract

CRUST

2 c. Graham cracker

crumbs

8 tbsp unsalted butter,

melted

2 tbsp granulated sugar

CHEESECAKE FILLING

4 packages cream cheese,

softened

1 c. Sour cream

2 tbsp cornstarch

3 eggs

1 $\frac{1}{3}$ c. Sugar

$\frac{1}{2}$ c. Graham cracker

crumbs

Juice of one meyer lemon

Zest from one meyer lemon

What to do

BLUEBERRY SAUCE

1. The sauce can be made

whereas the cake is cooking

or many days in advance.

2. In a big saucepan over medium heat, mix blueberries, water & sugar. Mix frequently, but careful not to crush the berries, bring to a low boil.

3. In a small bowl, mix the cornstarch with cold water till combined.

4. Slowly mix the cornstarch right into the blueberries, careful not to crush them.

Simmer till the homemade blueberry sauce is thick enough to cover the back of a metal spoon, about 10 min..

5. Remove from heat & lightly mix in vanilla.

6. Let the sauce cool at room

temperature. Measure $\frac{1}{2}$ c.

For your recipe, store the remaining in jars in the fridge.

CRUST

4. In a big bowl, mix the crumbs with melted butter & granulated sugar with a rubber spatula till combined.

5. Press the mixture right into the bottom of a 9inch spring form cake pan & slightly up the sides. Ensure it is tight & compact.

6. Chill the crust for 15 min..

CHEESECAKE FILLING

10. Heat up oven to 325f.

11. In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed till fluffy. Add the sugar,

cornstarch, lemon juice,
lemon zest & beat till
combined.

12. Add eggs, one at a time,
beating till only combined
next each addition. On low
speed beat in sour cream
only till combined.

13. Remove crust from the
fridge & pour the batter
right into the crust.

14. In circles pour the blueberry sauce over the cheesecake
& with the edge of a spatula
create swirls & mix the
blueberry sauce right into
the cheesecake filling.

Prudently not to over mix.

15. Bake for about 1¼ hours or
till middle is just about set.

Cool on a wire rack for 15

min.. Dash graham crackers
on top & loosen sides of
pan & continue cooling on
wire rack till the
cheesecake is at room
temperature.

16. Transfer to the fridge.

Refrigerate overnight or at
least 6 hours before serving.

17. The cheesecake can be
served with warm blueberry
sauce.

18. Store in fridge.

Chocolate brownie cake with mascarpone

What you need

FOR THE BROWNIE

LAYERS

1 c. Unsalted butter,
melted

2 c. Granulated sugar

4 big eggs

1 c. All-purpose flour

½ c. Unsweetened cocoa
powder

½ tsp salt

½ tsp baking soda

FOR THE COCONUT

FILLING

1 c. Walnuts, measure next
which grind

1 c. Coconut flakes

½ c. Heavy cream

½ c. Sugar

1 egg yolk

3 tbsp. Butter, room
temperature

FOR THE VANILLA

BUTTERCREAM

3 sticks of butter, softened

8 oz mascarpone cheese,

chilled

2½ c. Powdered sugar

1 vanilla bean Pinch of salt

FOR THE CHOCOLATE

GANACHE

8 oz. Semisweet

chocolate, chopped

2 tbsp. Light corn syrup

3 tbsp unsalted butter

1 c. Heavy cream

What to do

7. Heat up oven to 350°f.

8. Grease bottom of 3 8inch
round pans with melted
butter or cooking spray.

9. In the bowl of an electric
mixer, whisk together
melted butter & sugar till
smooth. Add in each egg
one at a time on low speed

& whisk till well

combined.

10. Using a big rubber spatula, lightly mix in flour, cocoa, baking soda & salt.

11. Spread batter right into the pans & bake for 25-30 min.

Till set.

12. Remove & let cool completely before assembling the cake.

FOR THE COCONUT

FILLING

3. Place the butter, walnuts & coconut in a big bowl & put to the side.

4. In a medium sauce pan, on low/medium heat, mix together the heavy cream, sugar & egg yolk till the mixture starts to thicken &

covers the back of a spoon

. Pour the hot custard

straight away onto the walnut-coconut mixture &

mix till the butter is melted.

Cool completely to room

temperature before topping

the brownie layers.

FOR THE VANILLA

MASCARPONE

BUTTERCREAM

4. Place softened butter &

mascarpone right into the

bowl of an electric stand

mixer that has been fitted

with the whisk attachment.

Turn the mixer on a

medium setting & cream

till it smooth & combined, 2 - 3 min..

5. Add sugar, $\frac{1}{2}$ a c. At a

time. Add vanilla beans &

a pinch of salt & whisk till well-incorporated.

6. If the frosting is too thick add heavy cream one tbsp at a time till it has reached the desired consistency.

FOR THE CHOCOLATE GANACHE

2. Place the chocolate, corn syrup & butter in a medium bowl. Heat the cream in a small saucepan over medium heat till it only starts to boil. Take away from heat & pour over the chocolate. Let stand one min., next which mix till smooth. Cool to room temperature.

ASSEMBLE THE CAKE

6. Remove the cooled brownie layers from the

pans. Set the first cake

layer on a cake plate.

7. Top with a half of the

coconut walnut filling,

spread it evenly. Top the

coconut wittier with $\frac{1}{3}$ of

the frosting, also spread

evenly. Repeat the process

with the sec. Brownie cake layer. Third layer, is

covered in frosting only, no

coconut mixture.

8. Pour the chocolate ganache

on top of the cake,

distribute evenly & also

ice the sides of the cake

whereas the ganache is

dripping down.

9. Decorate with frosting if

you have any remaining &

chocolate dashes.

10. Chill the cake for at least 2 hours before serving.

Coffee cake

What you need

- ½ c. Coconut oil
- Eggs
- 1 c. Brown sugar
- 1 tsp. Vanilla
- 1 c. Cooked oatmeal
- Cup white whole wheat flour
- Cup all-purpose flour
- 1 tsp. Cloves
- 1 tsp. Salt
- 1 tsp. Cinnamon
- 1 tsp. Baking soda
- 1 tbsp. Coconut oil
- 1 c. Chopped pecans
- 1 c. Brown sugar

What to do

1 Heat up oven to 350o f. Spray an 8x8" pan with cooking spray.

2 Stir together the coconut oil, eggs, truvia, vanilla & cooked oatmeal.

3 In a separate bowl, mix together flour, cloves, salt, cinnamon & baking soda. Mix dry ingredients with wet ingredients & mix till combined. Pour right into prepared pan.

4 Mix 1 tbsp. Coconut oil, pecans & brown sugar in a small bowl &

dash over the top of cake. Bake for 25-30 min.. Cut right into squares & serve.

Chocolate cake with caramel & mascarpone

What you need

- 150g of flour
- 30g of cocoa powdered pantaguel
- 1/4 tsp of baking powder
- 1/4 tsp of baking soda
- 1/4 tsp of salt
- 100g of softened butter
- 145g of brown sugar
- 1 egg
- 1 egg yolk

- 75g of melted chocolate
- 1/2 tsp of vanilla extract
- 125ml of milk FOR THE CARAMEL
- 100g yellow sugar
- 60ml of cream
- Tbsp of unsalted butter
- 1 tsp of vanilla extract
- Pinch of salt

MARSCARPONE CREAM & CARAMEL

- 250g mascarpone cheese
- 63g powdered sugar
- 100ml fresh cream
- Caramel

CHOCOLATE SHAVINGS

100g chocolate

What to do

1 Pre-heat the oven at 175oc &

prepare two trays with 15cm with a parchment paper base, spread with butter & dash a little of the powdered cocoa.

2 Mix in a bowl the sieved flour with the cocoa, baking powder,

baking soda & salt. Reserve.

3 On an additional bowl, beat the butter with the sugar till it becomes a soft cream.

4 Add the egg & the egg yolk to the butter mixture, whisk well & next which add the melted chocolate &

the vanilla. Mix well.

5 Alternating between the flour &

the milk, keep involving the liquid mixture, ending with the flour.

6 Divide the mixture on the two trays. Seeing as it is a thick mixture, it will be necessary to smooth it out with a spoon.

7 Bring it to the oven for 30-35mins or till the toothpick comes out clean.

8 Take it out of the oven & let it rest for 10mins before taking it out of the tray & letting it cool completely.

CARAMEL

1 On a small pan, bring it to medium heat with the sugar, the butter & the cream.

2 Keep stirring non-stop with a spoon, let it shimmer for 3min. Don't stop stirring to avoid it from sticking to the end of the pan.

3 Take it out of the heat & add the vanilla & the salt. Careful because it might be too hot & start to create bubbles.

4 Pour it on a glass bottle & let it cool at ambient temperature.

MARSCARPONE CREAM &

CARAMEL

1 Whisk the mascarpone with the sugar & caramel till it becomes a soft

& smooth cream.

2 Add the cream & whisk it for 5

more min. Till it becomes smooth again.

CHOCOLATE SHAVINGS

1 Put a tray in the fridge, minimum 15min.

2 To season the chocolate, you're going to need to melt half of the black chocolate in bain-marie & the other half, break right into very small pieces.

3 When the chocolate is melted, add the chocolate pieces & mix till it all melts.

4 Pour the chocolate over the tray

& spread out a thin layer with the

help of a spatula.

5 Wait some min. Till the chocolate dries out, if needed, bring the tray right into the fridge again for less than 5min.

6 With the help of a metallic spatula or a knife, make little rolls.

ASSEMBLY

1 Put one of the cakes over a base, take out the top & spread a little bit of the cream, some chocolate shaving

& some powdered cocoa.

2 On top of it, put the other half of the cake.

3 Spread the rest of the cream, chocolate shaving & more powdered cocoa.

Upside-down tea cake What you need

UPSIDE-DOWN BITS

- 300 g kumquats
- Tbsp coconut oil, melted
- 1 c coconut sugar, lightly packed
- 1 tbsp boiling water

CAKE

- 1 c coconut oil, semi-firm
- 1 c coconut sugar, lightly packed
- Eggs, at room temperature
- 1 c almond milk
- 1 c orange juice
- 1 tsp vanilla paste
- 1 c whole spelt flour
- 2 tbsp arrowroot flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp sea salt

TOPPING

- Handful flaked almonds
- Handful shredded coconut

What to do

1 Heat up oven to 180°C . Grease sides of an 8 in. / 20 cm cake tin with a bit of coconut oil.

2 Slice a very thin bit off the end of each kumquat & discard. Cut each kumquat in half — or big ones in thirds — & take away seeds.

PREPARE THE UPSIDE-

DOWN BITS

1 Drizzle melted coconut oil right into base tin.

2 Combine boiling water & sugar

& mix gently, next which drizzle over coconut oil.

3 Place kumquat slices over

caramel mixture, packing them very tightly together .

MAKE THE CAKE BATTER

1 In a big bowl use a spatula to cream coconut oil & sugar together till smooth. Add eggs & beat well.

2 Combine orange juice, almond milk & vanilla in a jug. Mix dry ingredients in a separate bowl.

3 Stir a third of the dry ingredients right into the egg mixture followed by half the wet ingredients. Repeat next which end with dry ingredients. Tip batter over kumquats & smooth top.

4 Bake approximately 25 min. Till cake pulls away from the edges & a skewer inserted right into the centre

comes out clean. Cool in pan for 5

min., run a knife around the edge next which shake lightly to loosen fruit &

tip onto serving plate. Put to the side to cool completely.

MAKE THE TOPPING

1 Toast almonds in oven in a dry pan till only golden, tip right into a plate.

2 Repeat with coconut & mix with almonds.

3 Dash over cake to serve.

Pumpkin carrot cake What you need

CAKE

- Large eggs
- 1 c. Pumpkin puree
- 3/4 c. Granulated sugar
- 1/4 c. Light brown sugar, packed
- 1/2 c. Canola or vegetable oil
- 1 tbsp pumpkin pie spice
- Tsp vanilla extract
- 1 tsp cinnamon

- 1/4 tsp ground cloves
- 1 c. Grated carrots, loosely packed
- 1 c. All-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt, or to taste
- 1 c. Raisins, optional FROSTING
- Ounces cream cheese, softened
- 1/4 c. Unsalted butter, softened
- 1 1/2 c. Confectioners' sugar, sifted
- 1/2 tsp vanilla extract
- 1/2 tsp salt, or to taste

What to do

CAKE

1 Heat up oven to 350f. Spray a 9inch springform pan with floured cooking spray or grease & flour the pan; put to the side.

2 To a big bowl, add the eggs, pumpkin, sugars, oil, pumpkin pie spice, vanilla, cinnamon, cloves, &

whisk to combine.

3 Add the carrots & mix to combine.

4 Add the flour, baking powder, baking soda, salt, & mix till only combined.

5 Optionally add the raisins and/or

nuts & mix to combine. Turn batter out right into prepared pan, smoothing the top lightly with a spatula.

6 Bake for about 45 min. Or till middle is set & a toothpick inserted in the middle comes out clean or with a few moist crumbs, no batter.

7 In the last 10 min., loosely drape a sheet of foil over the top of the springform pan to prevent the top from becoming overly browned.

8 Allow cake to cool completely in pan on a wire rack before frosting it so the frosting.

FROSTING

1 To a big bowl add the cream

cheese, butter, & beat with an electric mixer on high-speedy till fluffy, about 2 min..

2 Add the confectioners' sugar, vanilla, salt, & beat till smooth & incorporated, about 2 min..

3 Turn frosting out onto cake &

spread right into a smooth, even, flat layer utilizing a spatula or knife.

Unlatch springform pan, slice, &

serve.

Crepe cheesecake What you need

CREPES

- 1 c. All-purpose flour
 - Tbsp sugar
 - 1 tsp salt
 - Cups whole milk
 - Large eggs
 - Tbsp unsalted butter, melted
 - 1 tsp vanilla extract or 1 vanilla bean, halved & seeds removed
 - Butter - to cover the pan
- ### RICOTTA CREPE FILLING

- Cup ricotta cheese
- Tbsp sugar
- 1 egg
- 1 tbsp flour
- 1 c. Chocolate chips

CHEESECAKE FILLING

- Packages cream cheese
- Cup white sugar
- $\frac{1}{2}$ or 1 c. Whole milk
- Eggs
- 1 c. Sour cream

- 1 c. All purpose flour
- 1 tsp vanilla extract or 1 vanilla bean, halved & seeds removed

GARNISH

- Baking spray
- Ounces dark chocolate, chopped
- 1 lb. Fresh raspberries
- Powdered sugar

What to do

CREPES

1. Place eggs, milk & melted butter in a blender & mix on low - medium speed.

2. Add sugar, salt, vanilla bean seeds &

flour - one c. At a time & mix in the blender/or whisk till well combined.

Let the batter sit at room temperature for 15-20 min..

3. Place a 12-inch non-stick pan ver low-medium heat & when hot add a little butter to cover it.

4. Pour 1 c. Of crepe batter right into the middle of the pan & swirl to spread evenly. Cook for roughly 1

min. Or till the edges of the crepe appear to loosen from the pan.

5. Using a rubber spatula, loosed the crepe edges from the pan, now

utilizing your fingertips, quickly flip the crepe & cook for an additional
1

min., till slightly golden brown.

6. Remove crepe & stack on a plate.

Continue with the remaining batter &

stack crepes on the plate. Cover the pan with butter as needed.

7. When done cooking, & the crepes have cooled to room temperature, cover them with a kitchen towel to avoid the edges from drying out.

RICOTTA CREPE FILLING

1. In a medium bowl, mix ricotta

cheese with the egg & sugar, when combined mix in the flour, next fully incorporated add the chocolate

chips. Put to the side.

CHEESECAKE FILLING

1. In the bowl of an electric mixer, fitted with the wire attachment, mix cream cheese with sugar till smooth.

Add the milk, & next which mix in the eggs one at a time, mixing only enough to incorporate. Stop & scrape the bowl sides & the bottom of the bowl, utilizing a rubber spatula. Mix in sour cream, vanilla bean seeds &

flour till smooth.

BAKE

1. Heat up oven to 350f.

2. Spray a 8 in. Springform pan with baking spray.
3. Place 2 crepes on the bottom of the bowl & 3 on the sides, to create a crepe crust.
4. Pour half of the new york cheesecake filling right into prepared crepe crust.
5. Place a crepe on a working table, put 1 of the ricotta chocolate chip mixture a few in. From the side that is facing you, & spread it over half of the crepe. Roll it lightly right into a tube & put it prudently right into the pan on top of the cheesecake filling. Repeat with the remaining 3 crepes.
6. Top the crepes with the remaining new york cheesecake filling.
7. Bake in the preheated oven for 1 hour. Turn the oven off, & let cake cool in oven with the door closed for 4-5 hours, this prevents cracking. If the cake cracks, don't worry since we are covering it in chocolate so it won't be visible.
8. Once you take away the cake from the oven, the crepe edges that are over the pan will be slightly burned, trim them, & bring the crepe crust to the same level as the cake.
9. Keep the cake in the pan.

GARNISH

1. Bring a medium saucepan half filled with water to a boil. Put the chocolate in a medium bowl set over the saucepan of simmering water, let it melt, mix only a few times. Take away from heat & put to the side.

Pour the chocolate on top of the cheesecake, level the mixture with a spatula or spoon.

2. Top with fresh raspberries &

refrigerate for at least 4 - 5 hours or better overnight.

3. Before serving, sift powdered sugar on top of the cake & take away from the springform pan.

Meyer lemon cheesecake What you need

BLUEBERRY SAUCE

Cups fresh blueberries

1 c. Water

1 c. Sugar

Tbsp cornstarch, mixed with 2 tbsp cold water

1 tbsp vanilla extract

CRUST

Cups graham cracker crumbs

Tbsp unsalted butter, melted

Tbsp granulated sugar

CHEESECAKE FILLING

Packages cream cheese, softened 1 c. Sour cream

Tbsp cornstarch

Eggs

1 ½ c. Sugar

1 c. Graham cracker crumbs

Juice of one meyer lemon

Zest from one meyer lemon

What to do

BLUEBERRY SAUCE

1 In a big saucepan over medium heat, mix blueberries, water & sugar.

Mix frequently, but careful not to crush the berries, bring to a low boil.

2 In a small bowl, mix the cornstarch with cold water till combined.

3 Slowly mix the cornstarch right into the blueberries. Simmer till the homemade blueberry sauce is thick enough to cover the back of a metal spoon, about 10 min..

4 Remove from heat & lightly mix in vanilla.

5 Let the sauce cool at room temperature. Measure 1 c. For your recipe, store the remaining in jars in the fridge.

CRUST

1 In a big bowl, mix the crumbs with melted butter & granulated sugar with a rubber spatula till combined.

2 Press the mixture right into the bottom of a 9inch spring form cake pan & slightly up the sides. Ensure it is tight & compact.

3 Chill the crust for 15 min..

CHEESECAKE FILLING

1 Heat up oven to 325f.

2 In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed till fluffy. Add the sugar, cornstarch, lemon juice, lemon zest & beat till combined.

3 Add eggs, one at a time, beating till only combined next each addition. On low speed beat in sour cream only till combined.

4 Remove crust from the fridge & pour the batter right into the crust.

5 In circles pour the blueberry sauce over the cheesecake & with the edge of a spatula create swirls & mix the blueberry sauce right into the cheesecake filling. Prudently not to over mix.

6 Bake for about 11 hours or till middle is just about set. Cool on a wire rack for 15 min.. Dash graham crackers on top & loosen sides of pan & continue cooling on wire rack till the cheesecake is at room temperature.

7 Transfer to the fridge.

Refrigerate overnight or at least 6 hours before serving.

8 The cheesecake can be served with warm blueberry sauce.

9 Store in fridge.

Pumpkin spice cake What you need

CAKE

Large eggs

1 c. Granulated sugar

1 c. Pumpkin puree

1/2 c. Canola or vegetable oil

Tsp pumpkin pie spice

1 tsp vanilla extract

1 c. All-purpose flour

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt, or to taste

FROSTING

Ounces cream cheese, softened

1/4 c. Unsalted butter, softened 1 1/2 c. Confectioners' sugar

1/2 tsp vanilla extract

1/2 tsp salt, or to taste

What to do

CAKE

1 Heat up oven to 350f. Line an 8x8-inch pan with aluminum foil & spray with cooking spray; put to the side.

2 To a big bowl, add the eggs, sugar, pumpkin, oil, pumpkin pie spice, vanilla, & whisk to combine.

3 Add the flour, baking powder, baking soda, salt, & mix till only combined.

4 Turn batter out right into prepared pan, smoothing the top lightly with a spatula. Bake for about 35 to 40 min. Or till middle is set &

a toothpick inserted in the middle comes out clean or with a few moist crumbs, no batter. Set cake aside on a cooling rack to cool completely before .

FROSTING

1 To a big bowl add the cream cheese, butter, confectioners' sugar, vanilla, salt, & whisk till smooth &

fluffy or beat with an electric mixer.

2 Turn frosting out onto cake &

spread right into a smooth, even, flat layer utilizing a spatula or knife.

Slice & serve

Strawberry upside down cake

What you need

1 c. Sugar

Tbsp corn starch

Cups fresh quartered strawberries 1 tsp vanilla extract

For the cake batter

Cups all-purpose flour

1 tbsp baking powder

1 tsp salt

Large eggs, at room temperature Cups sugar

1 c. Melted butter

1 c. Vegetable oil

1 c. Whole milk, at room temperature

What to do

Grease & flour a 10 in. Round cake pan very well & heat up oven to 350

degrees f. A big 9 or 10 in. Tube pan or an 9x9 square baking pan can also be used.

Cut the strawberries in half.

Mix the corn starch & 1 c. Sugar together & dash over the strawberries along with the 1 tsp vanilla extract. Toss together well & spread evenly right into the bottom of the prepared pan.

CAKE BATTER

1 Sift together the flour baking powder & salt. Put to the side.

2 In the bowl of an electric mixer, beat together the eggs, sugar at high speed till very foamy.

3 Mix together the butter &

vegetable oil in a measuring c. With a spout.

4 Slowly add this butter & oil mixture to the egg & sugar mixture as it continues to beat.

5 Fold in the dry ingredients alternately with the milk. When alternating wet & dry ingredients, always start & end with the dry mixture. =

6 Pour the batter over the strawberries in the baking pan.

7 Bake for 50-60 min. Or till a

toothpick inserted in the middle comes out clean.

8 Cool in the pan for about 10 min.

Before inverting onto a heatproof serving plate.

9 Serve with whipped cream or vanilla ice cream.

Apple cider bundt cake

What you need Cake

1 1/2 c. Spiced apple cider

1 big apple, peeled, cored, &

roughly chopped

1/2 c. Milk

1 tsp vanilla extract

1/2 c. All purpose flour

1 1/2 tsp baking powder

1/2 tsp baking soda

1 tsp salt

1/4 tsp nutmeg

1 tsp cinnamon

Pinch of ground cloves

1/2 c. Unsalted butter, at room temperature

3/4 c. Sugar

1/2 c. Light brown sugar, packed Large eggs, at room temperature

1/4 c. Vegetable oil

TOPPING

Tbsp granulated sugar

1 1/2 tsp cinnamon

1 tbsp unsalted butter, melted

What to do

1 Add the cider & chopped apple to a medium saucepan set over medium-high heat & bring the cider to a boil.

2 Reduce the heat to medium &

simmer till half of the cider has been absorbed & the apples can be smashed easily with a fork, about 15

min..

3 Remove the saucepan from the heat, & permit to cool for 5 min..

Pour the mixture right into a food processor or blender & blend till pureed & smooth.

4 Measure out 1 c. Of the cider

mixture & add to a big measuring cup, along with the milk & vanilla extract. Mix with a fork to combine.

5 Heat up the oven to 350 degrees f & position a rack in the middle of the oven. Grease a 10-cup bundt pan with non-stick spray & dust all over with flour, tapping out the excess.

6 In a medium bowl, whisk together the flour, baking powder, baking soda, salt, nutmeg, cinnamon,

& cloves.

7 In the bowl of standard electric mixer fitted with the paddle

attachment, beat the butter, granulated sugar, & brown sugar on medium

speed till light & fluffy, about 3-4

min.. Add the eggs, one at a time, beating well next each addition.

Scrape down the sides of the bowl with a rubber spatula as needed. Add in the oil, & beat to combine, about 1

min..

8 Lower the mixer speed to low, &

add the flour mixture in three

batches, alternating with the cider-milk mixture, beginning & ending with the dry ingredients. Mix only till incorporated & scrape down the

sides of the bowl with a rubber spatula as needed. Next the last addition, increase the speed to medium & beat for about 20 sec. To fully combine.

9 Scrape the batter right into the prepared pan. Bake the cake till the top is golden brown & a tester

inserted right into the middle comes out clean, about 45 min..

Transfer the cake to cooling rack set over a baking sheet & let it cool in the pan for 10 min., next which invert

directly onto the cooling rack.

10 While the cake is still warm, mix the granulated sugar & cinnamon to make the topping. Brush the warm cake with melted butter & dash with the cinnamon sugar, utilizing your fingers to rub it onto the sides.

11 Let the cake cool completely.

Chocolate brownie cake with mascarpone

What you need

BROWNIE LAYERS

1 c. Unsalted butter, melted

Cup granulated sugar

Large eggs

1 c. All-purpose flour

1 c. Unsweetened cocoa powder

1 tsp salt

1 tsp baking soda

COCONUT FILLING

1 c. Walnuts, measure next which grind

1 c. Coconut flakes 1 c. Heavy cream

1 c. Sugar

1 egg yolk

Tbsp. Butter, room temperature

MASCARPONE

Sticks of butter, softened

Oz mascarpone cheese, chilled

21 c. Powdered sugar

1 vanilla bean

Pinch of salt

CHOCOLATE GANACHE

Ounces semisweet chocolate,

chopped

Tbsp. Light corn syrup

Tbsp unsalted butter

1 c. Heavy cream

What to do

1 Heat up oven to 350°f.

2 Grease bottom of 3 8inch round pans with melted butter or cooking spray.

3 In the bowl of an electric mixer, whisk together melted butter & sugar till smooth. Add in each egg one at a time on low speed & whisk till well combined.

4 Using a big rubber spatula, lightly mix in flour, cocoa, baking soda & salt.

5 Spread batter right into the pans

& bake for 25-30 min. Till set.

6 Remove & let cool completely

before assembling the cake.

COCONUT FILLING

1 Place the butter, walnuts &

coconut in a big bowl & put to the side.

2 In a medium sauce pan, on low/medium heat, mix together the heavy cream, sugar & egg yolk till the mixture starts to thicken & covers the back of a spoon .

3 Pour the hot custard straight away onto the walnut-coconut

mixture & mix till the butter is melted. Cool completely to room temperature before topping the

brownie layers.

MASCARPONE

1 Place softened butter &

mascarpone right into the bowl of an electric stand mixer that has been fitted with the whisk attachment.

2 Turn the mixer on a medium setting & cream till it smooth & combined, 2 - 3 min..

3 Add sugar, 1 a c. At a time. Add vanilla beans & a pinch of salt & whisk till well-incorporated.

CHOCOLATE GANACHE

1 Place the chocolate, corn syrup

& butter in a medium bowl.

2 Heat the cream in a small saucepan over medium heat till it only starts to boil.

3 Remove from heat & pour over the chocolate. Let stand one min., next which mix till smooth. Cool to room temperature.

ASSEMBLE

1 Remove the cooled brownie layers from the pans. Set the first cake layer on a cake plate.

2 Top with a half of the coconut walnut filling, spread it evenly. Top the coconut wittier with frosting, also spread evenly.

3 Repeat the process with the sec.

Brownie cake layer. Third layer, is covered in frosting only, no coconut mixture.

Pour the chocolate ganache on top of

the cake, distribute evenly & also ice the sides of the cake whereas the ganache is dripping down.

4 Chill the cake for at least 2 hours before serving.

Chestnut chocolate cake What you need

CHESTNUT LAYER

1 small egg white

A pinch of cream of tartar

1 table spoon powder sugar

1 big egg

40 grams sugar

40 grams butter, at room

temperature

80 grams chestnut meal boiled &

peeled chestnuts

25 grams rice flour

A pinch of salt

CHOCOLATE MOUSSE

100 grams dark eating chocolate 60ml. + 80ml. Sweetened heavy
whipping cream

1 egg yolk

20 grams sugar

1/2 tea spoon vanilla extract

Grams of gelatine

ml. Water

CHOCOLATE GANACHE

50 grams dark eating chocolate 15 grams butter

15 ml. Heavy whipping cream

CARAMELIZED NUTS

40 grams sugar

50 grams raw nuts

What to do

CHESTNUT LAYER

1 Heat up your oven to 180c, fan-forced . Line a baking sheet with
parchment paper

2 Beat the egg white with the cream of tartar in a medium bowl till
soft peaks form. Add the powder sugar & continue to beat till
meringue turns glossy & light & stiff peaks form. Put to the side.

3 In an additional bowl beat the eggs with muscovado sugar till the
mixture becomes fluffy & thickens a bit. Beat in the butter till all is

combined.

4 Gently fold in the chestnut meal, rice flour & a pinch of salt. Mix till all ingredients combine.

5 Gently fold in the egg white.

6 Pour the batter onto the baking sheet & even the top with a spatula.

7 Bake about 7-10 min. Or till the layer turns golden brown.

8 Remove from oven.

9 Cut the chestnut layer whereas it is still hot.

10 Grease 3 rings with coconut butter or other unflavored oil/butter.

11 Using the rings, cut out of the almond layer 3 circles.

12 Place all rings on a big serving plate with parchment paper. Fit in one cake circle in every ring, press to reach the bottom & stick to the paper. Put to the side.

CHOCOLATE MOUSSE

1 In a small bowl mix the chocolate & 60 ml. Of heavy whipping cream.

2 Heat t in the microwave oven till cream is so hot that the chocolate will start to melt. Mix with a small spoon till the chocolate melts & the mixture is glossy & smooth. Put to the side.

3 In a medium saucepan whisk the egg yolk & sugar till pale.

4 Add vanilla extract & start cooking on medium / medium-low

heat. Whisk just about continuously till sugar dissolves & the egg yolk mixture is hot to the touch. Cook egg yolks on medium low heat till you temper them, continue cooking till the mixture thickens. Whisk often to avoid curdling the eggs.

5 Once the sugar dissolves & the mixture is thickened, take away from the heat & add the chocolate-cream mixture. Mix till all combines & the mixture is smooth. Put to the side.

6 In a medium-size bowl whip 80

ml. Of heavy whipping cream till soft peaks form. Don't over-beat the cream, you need it with soft peaks in order to get a smooth & light as an

air mousse. Put to the side.

7 Place 5 grams of gelatine in a small heatproof bowl with 10 ml.

Water & let it sit for a few min.. Put the bowl with the gelatine over a small saucepan with simmering

water. Let the gelatine heats till liquid smooth, crystal clear like water, only little yellowish. Put to the side to cool off for a bit. Add it to the chocolate-egg mixture & mix to mix completely. Fold in the heavy

whipping cream & lightly mix with a rubber spatula.

8 Fill in the cooking rings with the mousse just about to the edge, leave enough room for a layer of chocolate

ganache.

9 Put in the fridge to firm up for about two hours.

CHOCOLATE GANACHE

1 Combine all ingredients in a small bowl & heat in a microwave oven till the chocolate starts to melt.

Mix till the mixture is glossy &

smooth.

2 Remove mousse cakes from the fridge & pour a little bit of the chocolate ganache over each mousse cake. Put back in the fridge for 30

min..

CARAMELIZED NUTS

1 Add sugar to a small saucepan.

Set it over medium heat.

2 Cook till it melts completely &

turns golden brown. Pour in the nuts

& mix to cover all nuts. Take away from heat & straight away transfer the mixture to a big plate lined with parchment paper. Let the nuts cool off completely next which crush with a glass/rolling pan or in the food processor.

3 Once cakes are firm enough &

the chocolate ganache is set, lightly take away each cake from the rings, put on a dessert plate & dash some of the nuts over.

Chocolate cake What you need

Egg whites at room temperature

Cups extra fine granulated imperial sugar

Tbsp unsweetened cocoa powder

Tsp corn starch

1 tbsp lemon juice

1 tbsp vanilla extract

Cups cold heavy whipping cream

1 c. Powdered imperial sugar

10-12 strawberries, cored &

quartered

Chocolate shavings

What to do

1 Heat up your oven to 250

degrees f. Line a baking sheet with parchment paper.

2 In the bowl of a stand mixer with the whisk attachment, beat the egg whites & granulated sugar on high, till stiff peaks form.

3 Add the cocoa powder, corn starch, lemon juice & vanilla extract & mix till well blended.

4 Transfer to your lined sheet. Use a spatula to make 6 round rings.

Ensure there is an indent in the middle of each circle - the centers will rise during baking.

5 Bake for 1 hour & 30 min.. Turn off the oven & permit the meringues to cool in the oven with the door closed for at least 1 hour. When you take away them from the oven, ensure they are completely cool before assembling your pavlova cake.

6 Beat the whipping cream on high for 3-4 min.. Slowly add the

powdered sugar till the whipped cream is thick & fluffy.

ASSEMBLE

1 Place one meringue on a plate.

Top that with whipped cream &

repeat till you have used 3 of your meringues.

2 Place several strawberry chunks

right into the whipped cream & on top of the cake.

3 Dash chocolate shavings on top.

Oreo cake

WHAT YOU NEED

1 box chocolate cake mix

1 pack of oreo cookies

1 big box oreo instant pudding

Cups milk

Ounces cool whip

WHAT TO DO

1 Heat up oven to 350 f. Roughly chop oreo cookies.

2 Grease a 9x13 in. Dish. Prepare chocolate cake according to box directions.

3 Pour cake batter right into the prepared pan. Bake for 30-32 min.

Or till a tooth pick inserted in the middle comes out clean.

4 While the cake is cooling whisk milk & pudding together till smooth.

5 Use a wooden spoon to poke holes in the top of the cake. Evenly pour pudding over the top of the cake.

6 Dash with half of the chopped oreos. Cool cake completely.

7 Frost with cool whip. Dash with remaining oreos. Store in the fridge.

Chocolate layered cake What you need

LAYERS

1 & 3/4 c. All-purpose flour

1 & 3/4 c. Granulated sugar

3/4 c. Unsweetened cocoa powder 1 tsp baking powder

Tsp baking soda

1 tsp salt

1 c. Buttermilk¹

1/2 c. Vegetable oil

Large eggs, at room temperature²

1 tsp pure vanilla extract

1 c. Freshly brewed strong hot coffee

CHOCOLATE FROSTING

Cups unsalted butter, softened to room temperature

3-4 c. Confectioners' sugar

3/4 c. Unsweetened cocoa powder 3-5 tbsp heavy cream

1 tsp pure vanilla extract

1/2 - 3/4 tsp salt

15 oz chocolate chips

What to do

CAKE

1 Heat up oven to 350f degrees.

Butter & flour two 9 in. Round cake pans⁴, or use non-stick spray.

2 Sift together the flour, sugar, cocoa powder, baking powder, baking soda, & salt in a medium sized bowl. Put to the side.

3 Using a handheld or stand mixer on high speed, mix the buttermilk, oil, room temperature eggs, & vanilla in a big bowl till combined. Slowly add the dry ingredients to the wet ingredients with the mixer on low.

Add the coffee. The batter will be

very thin. This is ok.

4 Pour the batter right into prepared baking pans & bake for 23-27 min. Or till a toothpick inserted in the middle comes out clean. Permit to cool before frosting.

FROSTING

1 Using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed till smooth &

creamy - about 2 full min..

2 Turn speed to low & slowly add 3.5 c. Of confectioners' sugar & the cocoa powder. Beat till sugar/cocoa are absorbed right into the butter, about 2 min.. Turn mixer to medium speed & add the vanilla & cream.

When added, turn the mixer to high speed & beat for 1 min..

3 Taste, & add salt to taste.

ASSEMBLY

1 Place 1 layer, flat side up, on a plate or cake stand. With a knife or offset spatula, spread the top with frosting.

2 Place the sec. Layer on top, rounded side up, & spread the frosting evenly on the top & sides of the cake. Decorate with chocolate chips.

Cinnamon sugar cake What you need

Cups all-purpose flour

1 tsp baking powder

1 tsp baking soda

1 tsp salt

21 tsp ground cinnamon

Large eggs

1 c. Granulated sugar

1 c. Unsalted butter, softened Tsp vanilla extract

1 c. Sour cream

BUTTERCREAM FROSTING

1 c. Unsalted butter, softened
Cups confectioners' sugar

Tbsp 2% milk

1 tsp ground cinnamon

1 tsp vanilla extract

1 tbsp cinnamon-sugar, dash on top of cake

What to do

1 Heat up oven to 350f degrees.

Spray two 9-on. Round baking pans with non-stick cooking spray.
Put to the side.

2 In a medium bowl, mix flour, baking powder, baking soda, salt &
ground cinnamon. Put to the side.

3 In a big bowl, utilizing an electric or stand mixer on medium speed,
beat eggs & sugar for about 2

min., or till light & creamy.

4 Add the butter & vanilla extract

& beat on low speed for about 1

min., or till well blended. Beat in the dry ingredients on low speed till
blended. Add the sour cream & beat till smooth.

5 Divide batter evenly right into prepared baking pans. Bake 18 to 20

min. Or till toothpick inserted in middle comes out clean. Permit cake to cool before frosting.

FROSTING

1 Mix softened butter on medium speed with an electric or stand mixer.

Beat for 30 sec. Till smooth & creamy.

2 Add powdered sugar, milk, ground cinnamon & vanilla extract.

Increase to high speed & beat for 3 min. Or till smooth.

3 Spread the frosting between layers & over top & sides of cake.

Dash with cinnamon-sugar.

Dark chocolate & yogurt cake

What you need

Tbsp butter

1/2 c. Brown sugar

1 egg

1 tsp vanilla extract

1 1/2 c. Flour

1 tsp baking powder

1/4 tsp salt

Tbsp dark cocoa powder

3/4 c. Plain greek yogurt

1/4 c. Milk

DARK COCOA SYRUP

1 c. Powdered sugar

1 tbsp dark cocoa powder 1 tsp vanilla extract

1 tsp water

Instructions

1 Heat up oven to 350 degrees.

Butter & flour an 8×8 cake pan.

2 Cream butter & sugar together till fluffy. Beat in egg & vanilla. Add cocoa, flour, baking powder & salt &

mix till combined. Add yogurt & mix till batter is smooth. Add in milk &

mix till batter comes together. Pour right into pan.

3 Bake for 18-20 min., or till cake is set. Cake will be thin, & appear a bit spongy. Serve with fresh

whipped cream & cocoa syrup.

DARK COCOA SYRUP

1 Mix all ingredients till a smooth

glaze forms.

Strawberries cake What you need

STRAWBERRY CAKE

1 c. Unsalted butter, at room

temperature

Cups white sugar

Large eggs

Tsp freshly squeezed lemon juice Cups plus 3 tbsp flour

Tbsp cornstarch

Tbsp strawberry jell-o mix, dry 1/2 tsp baking soda

1/4 tsp salt

1 c. Buttermilk

2/3 c. Chopped fresh strawberries

FROSTING

1/2 c. Unsalted butter, softened 1 package of full-fat cream cheese at room temperature

Tsp vanilla extract

4- 4 & 1/2 c. Powdered sugar

TOPPING

1 & 1/2 c. Sliced strawberries

1 & 1/2 tbsp white sugar

What to do

CAKE

1 Heat up the oven to 350 degrees f. Grease & flour a 9 x 13 pan & put to the side.

2 Beat the room temperature butter with hand mixers till light & creamy.

3 Slowly add in the sugar till the mixture is light & fluffy,

4 In an additional bowl, lightly beat the eggs & next which add the mixture & mix along with the freshly squeezed lemon juice. Beat in the buttermilk.

5 In a separate bowl, sift together the flour & cornstarch 2-3 times & next which add in the jell-o mix, baking soda, & salt.

6 Add the dry ingredients to the wet & beat at low speed till only combined.

7 Remove the stems from the strawberries & finely chop. Add in the finely chopped strawberries to the cake.

8 Pour the batter evenly in the prepared 9 x 13 pan.

9 Bake for 30-40 min. Or till a toothpick comes out clean when inserted right into the center.

10 Cool the cake for at least one hour & next which chill in the fridge for an additional hour.

FROSTING

1 Beat the softened butter & room temperature cream cheese till

completely creamy.

2 Beat in the vanilla. Slowly beat in the powdered sugar till smooth & your desired consistency.

3 Spread the frosting over the cake
SUGARED STRAWBERRY
TOPPING

1 Stir together the sliced strawberries & sugar in a medium bowl.

2 Let them stand at room temperature for about 20-30 min..

Add them to the cake when serving & not beforehand.

Carrot cake

What you need

FOR THE CAKE

2 c. Shredded carrots

8 oz crushed pineapple,
drained

$\frac{3}{4}$ c. Sweetened, shredded
coconut

$\frac{1}{2}$ c. Raisins

1 $\frac{1}{2}$ c. Sugar

1 c. Vegetable oil

4 big eggs, room

temperature

2 tsp vanilla extract

2 c. All purpose flour

1½ tsp baking powder 2 tsp baking soda

2 tsp cinnamon

1 tsp salt

FOR THE FROSTING

½ c. Unsalted butter, room

temperature

5 oz cream cheese,

softened

1 tsp vanilla extract

½ tsp salt

3 c. Powdered sugar

What to do

1. Heat up oven to 350°f.

Grease & flour three 8 in.

Cake pans & put to the

side.

2. In a big bowl, mix the carrots, pineapple, coconut, raisins, sugar, vegetable oil, eggs, & vanilla extract. In a separate bowl, mix the flour, baking powder, baking soda, cinnamon, & salt. Incorporate the dry ingredients right into the wet, stirring till well combined.

3. Evenly pour the batter right into the prepared pans. Bake for 25 min., next which permit to cool completely before frosting.

FOR THE FROSTING

1. Whip the butter & cream cheese till light & fluffy,

about 4 min..

2. Add in the vanilla extract, salt, & powdered sugar & whip to combine, about 2 min. More.

3. Place the first cake on a plate, next which top with $\frac{1}{3}$ of the frosting. Layer the sec. & third layers, frosting in between each.

Be freeform with it, utilizing a flat knife to even the top of each layer.

If you'd like, decorate the top with edible flowers!

Next which ensure you have friends with you when you eat it, or else you'll go nuts.

Mocha cake

What you need

1 stick + 1 tbsp butter

1 c. Cocoa

Tsp instant espresso powder

Cup sugar

1 c. Plain flour

Eggs

What to do

1 Heat up the oven to 180c, &

grease & line a 7 in. Cake tin.

2 Melt the butter in a medium saucepan over a low heat, & next
which mix in the remaining

ingredients.

3 Scrape the batter right into the pan, & bake for 20-40 min., or till
the edges are set, but the middle is still gooey. Mine took 30 min.,
but start checking at 20.

4 Leave to cool for at least 30

min., before removing from the pan

& serving with raspberries, & a dollop of creme fraiche.

Chocolate zucchini cake What you need

2-1/4c all-purpose flour

1/2c cocoa powder

1t baking soda

1t salt

1-3/4c sugar

1/2c butter, softened

1/2c canola oil

2 eggs

1t vanilla extract

1/2c buttermilk

2c zucchini, grated

3/4c semi-sweet chocolate chips

What to do

1. Heat up oven to 325. Grease & flour a 9x13 in. Baking pan.
2. Sift the flour, cocoa powder, baking soda & salt right into a medium bowl.
3. In an additional bowl, beat the sugar, butter & oil in a big bowl till well blended. Add the eggs 1 at a time, beating well next each addition. Add the vanilla extract.
4. Mix in the dry ingredients alternating with the buttermilk in 3 additions.

Mix in grated zucchini.

5. Spread right into prepared pan .

Dash with chocolate chips. Bake 50

min. Or till toothpick inserted right into the middle comes out clean.

Permit to cool about 15 min., slice,

& serve warm.

Che e s e c a k e s

Pumpkin cheesecake bars What you need

CRUST

38 gingersnap cookies

¼ c. Sugar

1 tbsp cinnamon

4 tbsp butter, melted & cooled

mostly

Cheesecake layer

16 oz. Cream cheese, softened

½ c. Pumpkin puree

1 egg, at room temperature

⅓ c. Sugar

1½ tsp pumpkin pie spice

2 tsp vanilla

TOPPING

Whipped cream

Chopped pecans

Pumpkin pie spice or cinnamon

What to do

1. Heat up oven to 350. Line an 8x8 in.

Baking pan with foil & lightly

grease.

2. In a food processor mix the gingersnap cookies, sugar, & cinnamon & pulse till fine crumbs form. Add melted butter & pulse again till mixture is completely moistened.

3. Press gingersnap mixture right into the bottom of your prepared baking pan. Bake for 10 min..

4. While crust is baking, prepare the cheesecake layer.

5. Mix together egg & sugar till light &

foamy. Add cream cheese, pumpkin, pumpkin pie spice, & vanilla & mix till smooth. Pour over baked crust.

6. Return pan to oven for 25-30 min.

Till cheesecake layer is set.

7. Allow to cool on a cooling rack for 10-25 min., next which transfer to fridge to chill completely. Cut right into squares & top with whipping cream, chopped nuts, & dashd

cinnamon or pumpkin pie spice.

Nutella cheesecake What you need

2 c. Oreo crumbs

½ stick unsalted butter, melted 16 oz. Cream cheese, at room temperature

2 eggs, at room temperature

½ c. Granulated sugar

¼ c. + 1 tbsp heavy cream

1 vanilla bean, halved & seeds scraped

⅓ c. Nutella

What to do

1. Heat up oven to 325 degrees f. Butter an 8×8 baking dish & line with

parchment paper. Ensure that the parchment is well pressed in the corners. Put to the side.

2. In a food processor, pulse oreos till they become crumbs. Add in melted butter & pulse till moistened. Press oreo mixture evenly right into the bottom of the baking dish. Bake crust till set, about 12 min.. Put to the side to cool.

3. Clean out the food processor. Add cream cheese, eggs, sugar, ¼ c.

Heavy cream, & vanilla. Pulse till smooth.

4. Put $\frac{2}{3}$ of the cream cheese mixture in a bowl & put to the side.
Add nutella

& 1 tbsp of heavy cream to the

remaining $\frac{1}{3}$ cream cheese mixture in the processor. Pulse till smooth.

ASSEMBLY

1. Spread the plain cheesecake mixture over the cooled oreo crust.

2. Pour the nutella cheesecake layer on top of the plain cheesecake layer &

spread evenly.

3. Bake on the middle rack of the oven for about 35 min., or till the middle jiggles slightly. Take away from the oven & cool completely on a cooling rack. Refrigerate for at least 3 hours.

4. When ready to serve, lift the bars out of the pan by lifting up the parchment paper.

Strawberry & blueberry cheesecake

What you need

4 c. Cashews, soaked overnight &

divided

BLUEBERRY LAYER

$\frac{1}{2}$ c. Cashew milk, heated up for 40

sec. In microwave

1 $\frac{1}{2}$ c. Fresh blueberries

2 tbsp granulated sugar

1 tsp pure vanilla extract

1/2 c. Coconut oil, melted

STRAWBERRY LAYER

1/2 c. Cashew milk, heated up for 40

sec. In microwave 1 pound fresh strawberries

1 tsp pure vanilla extract

3 tbsp granulated sugar

2/3 c. Coconut oil, melted

GARNISH

White chocolate chips

Instructions

Warm your overnight-soaked cashews in the microwave for 40 sec.. Divide them in half, utilizing 2 c. In the blueberry layer, & 2 c. In the strawberry layer.

BLUEBERRY LAYER

1. Place 2 c. Of heated cashews, heated cashew milk, fresh blueberries, sugar, vanilla & melted coconut oil together in a powerful blender. Pulse till well incorporated & creamy.

2. Pour right into a foil-lined cake pan

& freeze for 30 min..

STRAWBERRY LAYER

1. When the blueberry layer is frozen,
make the strawberry layer.
2. Place 2 c. Of heated cashews, heated cashew milk, one pound of fresh hulled strawberries, vanilla, sugar &
melted coconut oil together in the blender & pulse till creamy.
3. Pour the strawberry layer on top of the blueberry layer in the cake pan.

Permit the cake to freeze for an hour.

4. Top with berries & white chocolate chips.

Passion fruit cheesecake What you need

CRUST

1³/₄ c. Crushed graham crackers or malt crackers

3 tbsp unsalted butter

1/4 c. Brown sugar

SAUCE

2 170 g canned passion fruit pulp 1 c. Caster sugar

4 tsp cornstarch

1/4 c. Water

CHEESECAKE

3 packs cream cheese, softened

2/3 c. Powdered sugar 2 tsp vanilla extract

3 c. Thickened cream or whipped cream, chilled

4 tsp unflavoured gelatine

2 tbsp hot water

500g canned lychees, drained &

chopped

TOPPING

8 pcs lychees

What to do

CRUST

1. Combine all ingredients & ensure its mixed well & butter is evenly spread throughout the crushed crackers, press it in a 9 in pie pan.

2. Chill in fridge for around 20 min..

SAUCE

1. In a sauce pan mix cornstarch &

water, mix well to dissolve.

2. Add the passionfruit pulp & sugar, mix well next which heat lightly till sugar dissolves & sauce thickens.

3. Remove from heat next which put to the side to cool.

CHEESECAKE

1. Place softened cream cheese in a bowl together with sugar & vanilla extract, now utilizing an electric mixer beat the cheese till thoroughly mixed.

2. Dissolve gelatine in hot water next which let it cool for a while. When cooled down add right into the cream cheese mixture, continue to beat till mixture becomes fluffy.

3. Now add thickened cream &

chopped lychees next which fold till it's evenly mixed.

4. Pour over the prepared crust.

5. Top it with the sauce next which with lychees. Refrigerate overnight.

Peanut butter cheesecake What you need

CRUST

18 whole oreos

1/4 c. Unsalted butter, melted FILLING

24 oz. Full-fat cream cheese,
softened to room temperature

1 c. Granulated sugar

3/4 c. Full-fat sour cream , at room temperature

1/2 c. Creamy peanut butter

2 tsp vanilla extract

3 big eggs, at room temperature 5 regular size chocolate bars,
chopped

1/4 c. Melted peanut butter for drizzling

What to do

1. Adjust oven rack to the lower third position & heat up the oven to 350f degrees. Spray a 9-inch springform pan with nonstick cooking spray.
2. Put to the side.

CRUST

1. In a food processor or blender, pulse the whole oreos right into a fine crumb. Mix the cookie crumbs &

melted butter together in a medium sized bowl.

2. Press right into the bottom of the prepared pan & only slightly up the sides. Wrap aluminum foil on the bottom & tightly around the outside

walls of the springform pan.

3. Bake the crust for 7-8 min.. Permit to slightly cool.

FILLING

1. Using a mixer beat the cream cheese

& granulated sugar together on

medium speed in a big bowl - about 3 full min. Till the mixture is smooth

& creamy.

2. Add the sour cream, peanut butter, &

vanilla, beat till combined. On low speed, add the eggs one at a time, beating next each addition till only blended.

3. Using a rubber spatula or big wooden spoon, fold in 3/4 of your chopped chocolate bars.
4. Pour the filling right into the cooled crust. Put the springform pan right into a big roasting pan & put right into the oven.
5. Fill with about 1 in. Of hot water.
6. Bake for 50-60 min. Or till the middle is just about set.
7. Turn the oven off & open the door slightly. Let the cheesecake sit in the oven for 1 hour. Take away from the oven & permit to cool completely at room temperature. Refrigerate for at least 6 hours or overnight.
8. Loosen the cheesecake from the rim of the pan & take away the rim. Top with additional chopped chocolate bars & drizzle with melted peanut butter. Cut right into slices & serve chilled.

Apple cheesecake bars What you need

BARS

- 1 & 1/2 c. All-purpose flour
- 1 c. Brown sugar
- 1 c. Old-fashioned oats
- 1/2 c. Toasted walnut flour
- 1 tsp ground cinnamon
- 1/2 tsp kosher salt
- 3/4 c. Unsalted butter, melted &

slightly cooled

1 tsp vanilla extract

2 apples, peeled, cored, & chopped right into 1/2-inch pieces

1 c. Caramel bits

CHEESECAKE

1 package cream cheese

1/3 c. Granulated sugar

1 big egg, at room-temperature

1 tsp vanilla extract

What to do

Heat up oven to 350 degrees f. Line a 8inch-by-8-inch square pan with

parchment paper.

In a big bowl, mix flour, brown sugar, oats, walnut flour, cinnamon, & kosher salt. Mix to combine.

Stir in melted butter & vanilla extract till the mixture resembles coarse crumbs.

Press a little more than half of the mixture right into the bottom of your prepared pan.

CHEESECAKE

1. Add cream cheese & sugar to the bowl of a stand mixer fitted with the

paddle attachment. Beat till smooth

& creamy, about 1 min..

2. Beat in the egg & vanilla extract till smooth.

3. Evenly spread the cheesecake mixture over the shortbread mixture.

Top evenly with the apples &

caramel bits. Dash the remaining oat mixture over the apples.

4. Bake for 35-40 min., or till the crust is golden brown & apples are tender.

5. Cool completely in the pan. Take away & cut right into squares. Store the cooled squares in an hermetic container in the fridge.

Pumpkin cheesecake bars What you need

CRUST

1¼ c. All-purpose flour

1½ tbsp. Granulated sugar

¼ tsp. Salt

7 tbsp. Butter, cold & cut right into ¼" pieces

1 egg yolk

2½ tbsp. Ice water

FILLING

1 lb. Part-skim ricotta cheese, room temperature

1 lb. Original plain cream cheese, room temperature

2 eggs, room temperature 2 egg yolks, room temperature

1¼ c. Granulated sugar

2 tsp. Vanilla extract

1 c. Pumpkin puree

½ tsp. Ground cinnamon

2 tsp. Pumpkin pie spice

GARNISH

Whipped cream

Pumpkin pie spice

Chopped candied nuts

What to do

1. Heat up oven to 350 degrees, arrange a rack in the middle. Line the bottom of a 9x13-inch baking pan with

parchment paper, put to the side.

CRUST

1. In a big bowl whisk together the flour, sugar & salt. In a separate bowl whisk together the egg yolk, vanilla & ice water. Slowly pour right into the flour mixture, mixing till combined.

2. Cut the butter right into the mixture with a pastry blender till pea-size clumps form. Knead the dough right into a ball, next which pat flat &

wrap with plastic wrap. Refrigerate for 30 min..

3. After the dough has chilled, roll it out right into a 9x13 in. Rectangle.

Put in the bottom of the prepared pan. Lightly prick the bottom of the crust with a fork. Put in the freezer &

chill.

FILLING

1. In the bowl of a mixer, mix the ricotta, cream cheese, eggs & yolks, sugar, & vanilla extract. Turn mixer on & beat till smooth & creamy, about 2 min. On medium speed.

2. Reserve 1 c. Of the filling, pour the remaining mixture right into the prepared crust. Mix the reserved

cheesecake filling with the pumpkin, cinnamon, & pumpkin pie spice, beat till smooth.

3. Drop dollops of the pumpkin mixture on the top of the filling next which swirl with a knife to create a marble look.

4. Place in the oven & bake till the middle is mostly set, but still slightly jiggly, about 40-45 min..

5. Remove from the oven & permit to cool at room temperature for 30

min.. Put a layer of paper towels over top, next which cover with foil

& chill for 1 hour or longer. Cut only before serving, garnish with

whipped cream, pumpkin pie spice

& chopped candied nuts.

Wine cheesecake bars What you need

CRUST

8 full sheets of graham cracker 4 tbsp unsalted butter, melted 1 tbsp sugar

FILLING

12oz cream cheese, softened

¼ c. Plain greek yogurt, at room temperature

1 c. Sweetened condensed milk

1 big egg, at room temperature

2 tbsp all-purpose flour

2 tsp pure vanilla extract

1/8 tsp salt

TOPPING

1 envelope unflavored gelatin

¾ c. Red wine

2 tbsp hot water

4 tsp sugar

What to do

1. Heat up the oven to 350°f . Line 8x8

square baking pan with aluminum foil, leaving two sides hanging over the edges.

2. In a food processor, pulse the graham crackers right into fine crumbs.

3. Add sugar & melted butter & pulse till the crumbs are evenly moistened with butter. Transfer the mixture right into the prepared baking pan. Evenly spread it, lightly pressing right into the pan. Bake for 10 min. & cool on wire rack.

FILLING

1. In a big mixing bowl with whisk attachment, beat cream cheese, greek yogurt & condensed milk till creamy, about 2 min..

2. Add the egg, flour, vanilla extract &

salt. Continue to whisk till well combined, about 2 min..

3. Pour the cream cheese mixture over the crust. Bake it till the filling is set but not browned, for about 25 min..

Cool the cheesecake to room

temperature , next which refrigerate for at least 2 hours to chill.

TOPPING

1. Dash the gelatin over $\frac{1}{2}$ c. Of wine

& let it sit for 5 min..

2. In the meantime , mix in the sugar in

the hot water. Add the sugar water right into the wine with gelatin.

3. Mix well till gelatin is completely melted. Add the remaining $\frac{1}{4}$ c. Of wine & cool the mixture to room temperature, about 5 min..

4. Gently pour the wine mixture utilizing a back of the spoon over the cooled cheesecake. Refrigerate for at least 2 hours, or overnight, till

the wine topping is set completely.

Peanut butter cheesecake brownies

What you need

BROWNIE LAYER

1 c. Natural peanut butter, smooth ½ c. Maple syrup

1 egg

2 tbsp coconut oil, melted

¼ tsp baking soda

6 tbsp cocoa powder

1 tsp vanilla extract

FILLING

2 - 8 oz. Pkg cream cheese, softened ⅔ c. Maple syrup

1 c. Natural peanut butter, smooth 2 tsp vanilla

TOPPING

Chopped peanut butter c.

What to do

1. Heat up the oven to 325°f & cut a circle of parchment to fit a 9"

springform pan.

2. Mix together all the ingredients for the brownie base till thoroughly mixed. Spread the batter evenly over the parchment lined pan &

bake 15-20 min. Or till the brownies start to puff but are still fudgy in the center.

3. Set the brownie base aside to cool completely.

FILLING

1. Combine all the ingredients in a food processor or stand mixer & mix to combine, stopping to scrape down

the sides so there's no lumps.

Refrigerate the filling till the brownie base is cooled.

2. Spread the cheesecake filling evenly over the top of the brownie base &

refrigerate for 8 hours or overnight.

3. When you're ready to serve, top your dessert with chopped peanut butter.

Butterfinger cheesecake What you need

BROWNIE BATTER

1 stick unsalted butter

2 oz. Semi-sweet chocolate,

chopped

1 c. Granulated sugar

2 big eggs + 1 egg yolk

1/2 tsp salt

3/4 c. All-purpose flour

CHEESECAKE

8 oz. Full-fat cream cheese, very soft 1/2 c. Granulated sugar

1 big egg + 1 egg yolk

12 mini butterfinger bars , roughly

chopped, divided GLAZE

1 c. Creamy peanut butter

2 tbsp confectioners' sugar

What to do

BROWNIE BATTER

1. Heat up oven to 350 degrees . Line an 8x8 in. Square baking pan with parchment paper; spray parchment paper & any exposed pan lightly with non-stick spray; put to the side.

2. Melt butter & chocolate in a small saucepan over medium-low heat,

whisking often, till completely melted; whisk smooth & take away pan from heat. Pour melted chocolate right into a large, heatproof bowl &

whisk in the sugar, beating well. Add in the eggs & egg yolk & beat smooth.

3. Gently whisk in the salt & flour, stirring till only combined. Pour batter right into prepared baking pan, smoothing the top with a rubber spatula.

CHEESECAKE

1. Using a handheld mixer beat the cream cheese in a big bowl till completely smooth. Add in the sugar

& egg yolks & beat till smooth &

creamy, about 1 min.. Fold in the chopped butterfingers, reserving 1/4

c. For later use.

2. Pour the cheesecake batter on top of the brownie batter. Lightly mix with a knife for a marbled look. Bake in preheated oven for 35 min., or till

the edges are firm & the middle is only set.

3. Cool brownie cheesecake bars in the pan, on a wire rack,.

GLAZE

1. Place the peanut butter in a small sauce pan over medium-low heat, cook, stirring often, till completely melted. Whisk in confectioners'

sugar.

2. When ready to serve, cut cheesecake brownies right into bars. Dash the top of each bar with a little of the reserved butterfinger crumble, next which drizzle with the peanut butter glaze.

Caramel apple cheesecake What you need

CRUST

1½ c. Of finely ground graham

crackers

⅓ c. Sugar

6 tbsp. Butter, melted

CHEESECAKE

2 cans apple pie filling, chopped right into smaller pieces

2 pkg. Cream cheese, softened

$\frac{2}{3}$ c. Sugar

1 tub whipped topping, thawed

TOPPING

$\frac{1}{4}$ c. Caramel topping sauce

What to do

1. In a medium bowl, mix the graham crackers, sugar & melted butter.

Press the mixture right into a 9x13-in. Baking dish. Chill the crust whereas preparing the cheesecake layer.

2. Beat apples, cream cheese & sugar in a big bowl till smooth. Lightly mix in the whipped topping. Spread over the prepared crust. Refrigerate 4

hours or till set.

3. Spoon caramel topping sauce evenly over the top of the cheesecake or spoon it on individual portions.

Cheesecake bites What you need

CRUST

1 c. All-purpose flour

1 c. Pecans or walnuts

$\frac{3}{4}$ c. Sugar

$\frac{1}{2}$ c. Butter, melted

CHEESECAKE

16 oz cream cheese

4 tbsp sugar

4 tbsp milk

2 eggs

2 tsp vanilla

16 oz crushed pineapple, drained 1 c. Flaked coconut, sweetened

What to do

1. Heat up oven to 350 f degrees.

2. In a food processor, add the pecans, flour, sugar & melted butter. Pulse a few times till fine crumbs form. Pat mixture right into ungreased mini cheesecake pan in each individual cup. Bake for 15 min.. Cool slightly.

3. Mix together cream cheese, sugar, milk & eggs. Fold in vanilla, & drained pineapple. Add about 2 tbsp of the cream cheese mixture to each cup.

4. Dash each cheesecake with flaked coconut. Bake 15-20 min.. Let cool.

Red velvet

What you need

CAKE

1/4 c. / 50 g shortening

1 egg

1 tbsp cocoa

1/4 tsp salt

2/3 c. / 130 g sugar

1/2 tsp vanilla extract

1/2 c. / 120 ml buttermilk

1 1/4 c. / 150 g flour

1/2 tsp baking soda

1/2 tbsp white vinegar

1 oz / 30 ml red food colouring OREO CRUST

32 oreo cookies, finely processed right into crumbs including the cream in the food processor

5 tbsp unsalted butter, melted &

cooled

Pinch of salt

GANACHE

3/4 c. Heavy cream

10 oz bittersweet or semisweet

chocolate, finely chopped

FILLING

3 packages / 680 g cream cheese, at room temperature

3/4 c. / 150 g sugar

1 1/2 tbsp flour

2 tsp vanilla extract

3 big eggs

TOPPING

2 oz cream cheese, at room

temperature

2 tbsp butter, at room temperature 1 c. / 100 g confectioners' sugar

Some of the ganache

What to do

CAKE

1. Prepare the cake layer on the day before making the entire cake.

2. Heat up the oven to 350°f / 175°c.

Line the bottom & the sides of a 9inch / 23 cm round cake pan with parchment paper. Let it overhang a little bit.

3. With an electric mixer, cream the shortening, sugar, & eggs. Add the cocoa, food colour, salt, & vanilla.

4. Add buttermilk alternately with the flour. Mix the ingredients together.

Mix the vinegar & the baking soda together in a small dish. Add it to the

batter & fold it in.

5. Pour the batter right into the cake pan

& bake it for 20 to 25 min. Or till a toothpick inserted right into the cake comes out clean. Cool completely.

Invert the cake onto a cutting board or plate & add an additional cutting board.

6. Place a few c. On top of the cake &

let the cake sit for a whereas till it becomes nice & even.

7. Cover it in parchment paper & put the cake in the fridge.

CRUST

1. Grease a 9-inch / 23 cm springform

& line the bottom with parchment paper.

2. Combine the cookie crumbs with the butter & salt. Toss with a fork till all the crumbs are moistened.

3. Press the crumbs right into a thin layer on the bottom & the sides of the springform just about all the way up the sides.

GANACHE

1. Place the finely chopped chocolate in a bowl. In a small sauce pan, bring the heavy cream to a boil &

next which pour it over the

chocolate.

2. Let the chocolate soften for about 1

min. & next whisk it till it becomes very smooth. Pour most of the ganache over the bottom of the

oreo crust. Reserve some the ganache for later as decoration.

Freeze till the ganache layer

becomes firm.

FILLING

1. Heat up the oven to 350°f / 175°c.

2. Beat the cream cheese & sugar with an electric mixer till well combined.

Beat in the flour & vanilla. Beat in the eggs one at a time.

3. Pour the filling over the ganache in the crust. Bake for about 1 hour or till the top is lightly browned, puffed, & cracked at the edges.

4. Let the cake cool on a wire rack for about 30 min.. Let it cool in the fridge for at least 3 hours till it

completely cooled.

ASSEMBLY

1. Wrap a warm towel around the outside of the springform to help loosen the crust from the sides.

Prudently take away the springform.

2. Place the red velvet cake on top of the cheesecake.

3. Sieve the confectioners' sugar right into a bowl. Add the cream cheese &

butter & whip it to make the frosting.

Pipe the frosting onto the cake &

drizzle the ganache over the cake.

Snickers cheesecake bars What you need

CRUST

18 chocolate graham cracker squares

, crushed right into crumbs

3 tbsp sugar

6 tbsp butter, melted

FILLING

12 oz. Cream cheese, softened

1/2 c. Peanut butter

1/2 c. Sugar

1 tbsp all-purpose flour

1 egg, plus 1 yolk

1/2 c. Sour cream

1 tsp vanilla

12 fun size peanut butter snickers GANACHE

1/2 c. Heavy cream

2 tbsp butter

3/4 c. Semi-sweet chocolate morsels 2 tbsp confectioners' sugar

FROSTING

1 stick butter, softened

1/4 c. Peanut butter

1 tsp vanilla

1 1/2 c. Confectioners' sugar

What to do

Heat up oven to 325 degrees.

CRUST

1. Stir graham cracker crumbs & sugar together in a medium bowl.
Add

melted butter & mix till completely combined.

2. Using the bottom of a glass or measuring cup, firmly press mixture right into the bottom of an 8×8 in.

Baking dish. Bake for 10 min., next which take away from oven & let cool.

FILLING

1. Add cream cheese, peanut butter,

sugar & flour to a big bowl. Utilizing a mixer on medium-high speed, beat mixture till creamy & combined.

2. Turn mixer to low & add egg & yolk, mixing till combined. Add sour cream & vanilla & mix till

combined.

3. Gently mix in snickers candy bar pieces & pour batter in prepared baking dish. Bake for 40-45 min., next which take away & let cool completely.

GANACHE

1. Place chocolate morsels in a big heat-proof bowl & put to the side.

Add cream & butter to a saucepan &

heat on stove at medium high.

2. Remove only before boiling & pour over morsels. Let sit for a min. &

next which mix till completely

combined.

3. Add confectioners' sugar & beat with a wire whisk till smooth. Pour over cooled cheesecake. Cover &

refrigerate for several hours or overnight.

FROSTING

1. Beat butter & peanut butter till completely smooth & creamy. Add vanilla & beat till combined.

2. Add confectioners' sugar on low &

next which increase speed & beat till combined. Pipe buttercream swirls on top of each cheesecake bar & next

which insert a sliced snickers candy bar piece for decoration.

3. Store cheesecake bars in fridge.

Peppermint cheesecake What you need

18 vanilla creme-filled chocolate sandwich cookies, finely crushed
3 tbsp. Butter, melted

30 starlight mints, divided

4 pkg. Cream cheese, softened

1 c. Sugar

4 eggs

1 pkg. White chocolate, melted
1/4 tsp. Peppermint extract

1 pkg. Chocolate, divided

2 c. Thawed whipped topping cream

What to do

1. Heat oven to 325°f.
2. Mix cookie crumbs & butter till blended; press onto bottom of 9-inch springform pan. Bake 10 min.
3. In the meantime , crush 25 mints.

Beat cream cheese & sugar in big bowl with mixer till blended. Add eggs, 1 at a time, mixing on low speed next each only till blended.

Add white chocolate, crushed mints

& extract; mix only till blended.

Chop half the semi-sweet chocolate; mix right into batter. Pour over crust.

4. Bake 55 min. To 1 hour or till middle is just about set. Run knife around

rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. In the meantime , crush remaining mints; chop remaining semi-sweet chocolate.

5. Spread cheesecake with 1 c.

Whipped cream only before serving.

Dash remaining crushed mints &

chopped chocolate over middle of cheesecake.

Kit kat cheesecake What you need

CRUST

1 1/2 c. Of graham cracker crumbs 1/2 c. Sugar

8 tbsp of butter

CAKE LAYER

12 oz cream cheese

2 tsp unsweetened cocoa powder

3/4 c. Dark cocoa powder 1/3 c. Sugar

1 egg

6 kit kat packages

CHOCOLATE LAYER

10oz. Chocolate 8 tbsp butter

STRIPING

4 oz white chocolate chips

1/4 c. Heavy cream

WHAT TO DO

Heat oven to 350 degrees f. Line pan with a sling foil.

CRUST

1. Place graham cracker crust & sugar in a bowl & toss to combine.
2. Add in melted butter & mix to combine. Press mixture onto bottom of prepared pan. Bake at 350

degrees f for 7-10 min.. Take away from oven & put to the side to cool.

CAKE LAYER

1. Place all ingredients in a bowl & beat till fully combined & smooth; put to the side.
2. Place kit kat bars on top of crust.

Pour cheesecake mixture over kit kat bars & bake for 30-35 min. At 350

degrees f.

3. Remove from oven & put to the side to cool.

CHOCOLATE LAYER

1. Place chocolate & butter in a heat proof bowl over simmering water, lightly mix till chocolate is melted &

butter is fully combined. Pour
chocolate over baked cheesecake.

2. Place white chocolate chips in a heat

proof bowl. Boil heavy cream. Pour boiled heavy cream over
chocolate

& let sit. Do not mix for 3-4 min..

3.

Using a sturdy spatula lightly mix &

fold chocolate, continuing till chocolate is completely melted.

4. Transfer mixture to a pastry bag fitted with a number 2 round tip or
a put mixture in a ziplock bag & cut a small hole in one corner.

5. Pipe white chocolate horizontally across from top to bottom. Use a
toothpick & starting at the top drag the toothpick vertically through
horizontal lines. Starting from the bottom drag the toothpick to the
top.

Continue to alternate starting points with toothpick.

Oreo bites

What you need

36 oreo cookies, divided

1/4 c. Butter

4 packages cream cheese, softened 1 c. Granulated sugar

1 c. Sour cream

1 tsp vanilla

4 big eggs

4 oz. Semisweet chocolate

4 oz. White chocolate

What to do

1. Heat up the oven to 325°f.

2. Line a 9×13-inch baking pan with foil, with ends extending over sides.

Finely crush 24 oreo cookies. Melt 1/4 c. Butter; mix with crumbs. Press onto bottom of prepared pan.

3. In a big bowl, beat the cream cheese

& sugar with mixer till blended. Add sour cream & vanilla; mix well. Add eggs, one at a time, beating next each only till blended. Chop remaining cookies. Lightly mix right into batter; pour over crust.

4. Bake the cheesecake for about 35-40

min. Or till the sides are set & the

middle is just about set. Cool completely on a wire rack in the pan.

5. When the cheesecake is completely cooled, cover with plastic wrap &

refrigerate for at least 2 hours.

6. When chilled, take away the cheesecake utilizing the foil

overhang & cut the cheesecake right into bite-sized pieces. Put the cheesecake bites on a wax or

parchment paper-lined baking tray.

Melt the semisweet chocolate &

white chocolate in separate bowls.

7. Pour the melted chocolate right into a ziplock bag, one for the semisweet chocolate, one for the white

chocolate.

8. Snip a small corner off the corner of the bag & drizzle the chocolate over the cheesecake bars. Chill the bars till ready to serve.

Creamer pie

What you need

CRUST

2 1/2 c. Chocolate cookie crumbs 5 tbsp butter, melted

CHEESECAKE

2 - 8 oz. Packages cream cheese, room temperature

2 eggs, room temperature

1/2 c. Sugar

1 tsp vanilla extract

1/3 c. Sour cream, room temperature 2/3 c. Coffee cream, room

temperature

1 tsp cornstarch

CREAM GANACHE

1 c. Chocolate chips

1/2 c. Coffee cream

What to do

CRUST

1. Heat up oven to 350 degrees.

2. Stir cookie crumbs & melted butter in a medium sized bowl with a fork.

Pour right into 9" or 9.5" pie plate &

press across the bottom & up the sides with your hands. Put to the side.

CHEESECAKE

1. Using a mixer with the paddle attachment, beat the cream cheese till smooth. Add the eggs, sugar, vanilla,

& sour cream & beat till smooth, scraping the sides of the bowl a few times. Add the cornstarch & coffee

cream & mix till smooth.

2. Pour prudently right into pie plate.

Bake for 25 min.. It should still wiggle a little in the center. Cool completely before adding the

ganache.

GANACHE

1. Place chocolate chips & coffee cream in a small bowl. Microwave for about 45 sec., stirring when midway through. Mix till the

chocolate chips have melted

completely.

2. Refrigerate till firm enough to pour without being runny about 45 min. - 1

hour, stirring every 15 min..

3. Once pie & ganache are both cooled, pour about $\frac{1}{2}$ - $\frac{3}{4}$ of the ganache over the top of the cheesecake.

4. Chill overnight before cutting. Store in fridge.

Wave blueberry cheesecake

What you need

300 g digestive biscuits

140 g butter, melted

275 g raw caster sugar

100 g blueberries

1 tsp cornflour

900 g cream cheese

4 tbsp plain flour

2 tsp vanilla extract

3 big eggs

200 ml sour cream

What to do

1. Heat oven to 200°C.
2. Line a 20 cm springform baking tin with baking paper.
3. Put the digestive biscuits in a food processor & blitz to fine crumbs.
4. Add the butter & blitz again to combine.
5. Spoon the crumbs right into the tin, press down firmly with the back of a spoon to cover the base, next which bake for 10 min.. Leave to cool.
6. In the meantime , put 25g of the sugar & the blueberries right into a small pan.
7. Mix the cornflour with 1 tbsp cold water & add to the pan. Heat lightly till the sugar dissolves. Increase the heat & boil for 1-2 min. Till saucy.
Put to the side to cool.
8. In a big bowl, whisk the cream cheese with an electric beater till smooth.
9. Add the remaining sugar & whisk again.
10. Add the flour, vanilla, eggs & sour cream, & whisk till well combined & smooth.
11. Pour half the cheesecake mixture over the biscuit base.
12. Drop half the blueberry sauce on top in small spoonfuls.
13. Cover with the remaining cheesecake

mix & smooth the surface with a spatula.

14. Drizzle the remaining blueberry sauce over the top, next which use the end of the spoon to lightly ripple it right into the cheesecake mixture.

15. Bake for 10 min., next which lower the heat to 110°c & bake for a further 30 min..

16. Turn off the oven & leave the cheesecake inside for 1 hour, next which leave for 1 hour more with the door ajar.

17. Finally, leave at room temperature till completely cool, next which chill for at least 3 hours in the fridge.

Tequila cheesecake What you need

1/4 c. Melted unsalted butter

1¼ c. Graham cracker crumbs

16 oz cream cheese at room

temperature

1/2 c. Granulated sugar

2 tbsp lime zest

4 tbsp freshly squeezed lime juice 4 tbsp tequila

2 tbsp liqueur

2 tbsp heavy cream

2 big eggs at room temperature

WHAT TO DO

1. Heat up your oven to 350 f .
2. Line 9x9 baking pan with aluminum foil & grease with cooking oil.
3. In a medium mixing bowl,combine melted butter & graham cracker crumbs. Mix well. Press lightly in the bottom of foil-lined baking pan.
4. In a mixing bowl,combine cream cheese & granulated sugar. Beat till smooth & fluffy. Mix in lime juice & zest,tequila,liqueur & heavy cream.
Mix till well combined. Beat in eggs,one at a time.
5. Pour cream cheese mixture over prepared graham cracker crust. Spread right into corners. Bake in preheated oven for 20-25 min..
6. Put to the side & permit to cool completely. Refrigerate for at least 3 hours.

Key lime cheesecake What you need

CRUST

30 chocolate wafers

1/4 c. Unsalted butter, melted

SYRUP

1 c. Water

1 c. Sugar

2 key limes, juiced

Dried cranberries

FILLING

5 egg yolks

1 c. Brown sugar

1/4 c. Key lime juice

1 tbsp key lime zest 1/2 habanero pepper, minced, seeds removed

2 c. Whipped cream cheese,
softened

1 c. Mascarpone cheese

MERINGUES

5 egg whites

3 tbsp granulated sugar

1 tsp white vinegar

What to do

Heat up the oven to 375 degrees f.

CRUST

1. Put all the chocolate wafers in a resealable bag & next which crush them right into fine crumbs. Pour the crumbs right into a medium mixing bowl & add the melted unsalted

butter.

2. Mix to incorporate. Mold the crumb crust right into the bottom of a springform pan, about 1/4-inch thick.

Bring it up the sides a little bit, about a 1/2-inch. Bake for 8 to 10 min..

Take away & cool on counter.

SYRUP

1. Heat a pot over medium heat. Pour in the water, sugar & bring to a boil.

2. Add the key lime juice & dried cranberries, stir. Reduce the heat to medium-low & simmer for 10 min., till slightly reduced.

3. Heat up the oven to 350 degrees f.

FILLING

1. In a big bowl add the egg yolks, brown sugar, key lime juice, lime zest, & habanero pepper & whisk together.

2. Add the cream cheese & mascarpone next which mix with electric beater for an additional 15 sec.. Put to the side.

MERINGUES

1. Whip the egg whites together with 3

tbsp granulated sugar & white

vinegar. Delicately fold this

meringue right into the cheesecake mixture. Pour evenly right into the springform pan, over the chocolate crust.

2. Place 2 layers of wide aluminum foil right into a big roasting pan. Put the cake in the middle of the foil. Bring the foil up the sides to

create a seal, do not cover cake.

3. Pour water right into the roasting pan, half way up the sides of the cake pan. Bake for 1 hour to 1 hour, 30

min. Depending on your oven.

4. Allow the cake to cool completely on the countertop, next which

refrigerate overnight. Serve each slice of this cheesecake drizzled with a tbsp or 2 of key lime &

hibiscus coulis/syrup.

Espresso cheesecake What you need

CRUST

12 to 18 espresso biscotti

5 tbsp unsalted butter, melted, plus more as needed

CHEESECAKE

4 oz. Semisweet chocolate, chopped 1/4 c. Heavy cream

5 tsp instant espresso

1 1/2 pounds cream cheese, at room temperature

1 c. Granulated sugar

1 c. Sour cream, at room temperature 3 big eggs, at room temperature

1 tsp vanilla extract

What to do

CRUST

1. Heat up the oven to 350°f .

2. In a food processor, grind the biscotti to crumbs, making enough to measure 1 1/2 c. Crumbs. Pour the crumbs right into a medium bowl &

mix in the melted butter. Press the crust right into the bottom of a 9-inch springform pan.

3. Bake till the crust is set, 15 to 20

min.. Let cool completely. Reduce the oven temperature to 325°f .

CHEESECAKE

1. In the meantime , set a metal bowl over a pan with about 1 in.

Simmering water so that the bottom of the bowl is above but not touching the water.

2. Add the chocolate & heavy cream &

let the chocolate melt. Mix in the espresso, take away from the heat, &

let cool till only warm to the touch.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed till smooth.

4. Add the sugar & beat till smooth, about 1 min.. Add the sour cream &

beat to combine. Add the eggs, 1 at a time, & beat on high, scraping the bowl in between additions. Add the cooled chocolate mixture & beat till

combined. Add the vanilla & beat on high till perfectly smooth, 1 to 2 min..

5. Pour the cream cheese mixture right into the cooled crust. Bake till the cheesecake is set, 50 to 70 min..

6. Cool completely & next which refrigerate till chilled before removing the ring of the pan.

Carrot cheesecake What you need

18 oz. Cream cheese

1 $\frac{3}{4}$ c. Granulated sugar

1 $\frac{3}{4}$ c. Powdered sugar, sifted

1 c. Flour & 1 tbsp flour

5 eggs

2 $\frac{1}{2}$ tsp vanilla

$\frac{3}{4}$ c. Vegetable oil

1 tsp baking soda

1 tsp cinnamon

1 can crushed pineapple, well

drained with juice reserved

1 c. Grated carrots

$\frac{1}{2}$ c. Flaked coconut

$\frac{1}{2}$ c. Chopped walnuts 1 tbsp butter, softened

1 tbsp reserved pineapple juice Dash of salt

What to do

1. Grease a 9 or 9 ½ in. Spring form pan. Put to the side.
2. In the big bowl of an electric mixer, beat together 2 packages cream

cheese & ¾ c. Sugar till smooth.

Beat in 1 tbsp flour, 3 eggs & 2 tsp vanilla till smooth. Put to the side.

CARROT CAKE

1. In a big bowl, mix oil, 1 c. Sugar, 2

eggs & 1 tsp vanilla, blending

thoroughly. Mix in 1 c. Flour, baking soda, cinnamon & pinch of salt, mixing well. Mix in drained

pineapple, carrots, coconut &

walnuts.

2. Spread 1 ½ c. Carrot cake batter over bottom of prepared pan. Drop big spoonfuls of cream cheese batter over carrot cake batter. Top with big spoonfuls of remaining carrot cake batter. Repeat with remaining cream cheese batter, spreading evenly with a knife.

3. Bake in preheated 350°f oven 50 to 65 min. Or till cake is set & cooked through. Cool to room temperature &

next which refrigerate. When the cake is cold, prepare the frosting.

FROSTING

In a bowl of an electric mixer, mix 2 oz.

Cream cheese, butter, powdered sugar, ½ tsp vanilla, 1 tbsp reserved pineapple

juice & a dash of salt. Beat till smooth &

of spreading consistency. Frost top of cheesecake. Refrigerate 3 to 4 hours before serving.

Lemon bars

What you need

SHORTBREAD LAYER

1 1/2 c. All-purpose flour

1/2 c. Powdered sugar

1/4 tsp salt

3/4 c. Unsalted butter, cold &

chopped right into small cubes

LEMON LAYER

1 1/2 c. Granulated sugar

1 tbsp all-purpose flour

1 1/2 tbsp lemon zest

1/2 c. Lemon juice

4 big eggs

CHEESECAKE LAYER

2 packages cream cheese, softened well

3/4 c. Granulated sugar

2 big eggs

1 tsp vanilla extract

1/4 c. Sour cream

SOUR CREAM LAYER

1 c. Sour cream

4 tbsp powdered sugar

What to do

Heat up oven to 350 degrees. Butter a 13

by 9-inch baking dish, put to the side.

SHORTBREAD LAYER

In a mixing bowl whisk together flour, powdered sugar & salt.

Using a pastry cutter or fork, cut butter right into flour mixture till it resembles coarse meal. Pour mixture right into prepared baking dish &

spread & pat right into an even layer.

Bake in preheated oven till set, about 15 - 18 min.. Put to the side to cool slightly.

LEMON LAYER

In a mixing bowl whisk sugar & flour, next which add in lemon zest, lemon juice & eggs whisk till well blended. Put to the side.

CHEESECAKE LAYER

1. In a mixing bowl, utilizing an electric hand mixer set on low speed, cream together cream cheese

& granulated sugar till smooth, about 30 sec.. Mix in eggs one at a time adding in vanilla with sec. Egg. Mix in 1/4 c. Sour cream. Tap bowl

against countertop about 10 times to release any big air bubbles.

2. Pour lemon filling over crust next which evenly pour cheesecake filling over lemon layer. Skim off any air

bubbles. Lightly spread cheesecake filling right into an even layer. Bake in preheated oven till filling only jiggles slightly, about 29 - 33 min..

Take away from oven & permit to cool at room temperature 45 min.

Next which transfer to fridge & chill at least 2 hours.

SOUR CREAM LAYER

In a small mixing bowl whisk together sour cream & powdered sugar. Spread right into an even layer over chilled bars. Cut right into squares. Store in an hermetic container in fridge.

Peanut butter brownies What you need

CHEESECAKE

2 packages x 8oz each cream cheese, room temperature

2 tbsp heavy cream

1/2 c. Sugar

2 eggs, room temperature

2/3 c. Peanut powder

BROWNIE

3 eggs, room temperature

2 c. Sugar

1 tsp vanilla extract

1 c. Butter, melted

3/4 c. Unsweetened cocoa powder

1 1/4 c. All-purpose flour 1/2 tsp baking powder

Pinch of salt

What to do

1. Heat the oven to 350f. Line a 9x9"

baking pan with parchment paper.

Put to the side.

2. In a mixing bowl, add the cream cheese, heavy cream & sugar. With the paddle attachment on, beat on low speed till creamy.

3. Add the 2 eggs, one at a time, beating next each addition.

4. With a spatula fold in the peanut powder.

5. Set the cheesecake mix aside whereas making the brownie layer.

6. In a separate bowl add the 3 eggs &

2 c. Of sugar. With the paddle attachment on, beat on medium-low speed till the mixture increases in volume & gets a pale color, about

5

min..

7. Lower the mixer's speed & beat in the vanilla extract & melted butter.

8. Gently fold in the cocoa powder, all-purpose flour, baking powder, &

salt.

9. Pour just about all the brownie batter on the bottom of the prepared baking pan. Spread it evenly.

10. Prudently, spread the peanut cheesecake over the brownie layer &

finish with the remaining brownie batter.

11. With a fork or a butter knife make a few swirls right into the top brownie layer & cheesecake layer.

12. Place the pan right into the hot oven

& bake for 50 to 55 min..

13. Remove the dessert from the oven &

let cool completely before cutting right into bars.

Cheesecake with oreo What you need

CRUST

24 oreos-finely crushed

1 c. Melted butter

FILLING

24 oz. Cream cheese-softened

3 c. Sugar

3 eggs

1 tbsp lemon juice

1 tsp vanilla extract

1 c. Sour cream

1 c. Pure pumpkin puree

1 tsp cinnamon

1 tsp cloves

1 tsp nutmeg

TOPPING

11 c. Heavy cream

3 tbsp powdered sugar

6 oz. Semi-sweet chocolate-chopped 1 c. Heavy cream

1/2 c. Chocolate chips-for garnish

What to do

1. Grease the inside of the 8 or 9 in.

Springform pan with nonstick

cooking spray & line the bottom of the pan with parchment paper.

2. Wrap the outside of the pan with two layers of aluminum foil & bring the foil up the sides of the pan & ensure it's tight & secure.

3. Heat up oven to 350 f.

4. Mix together oreo crumbs & melted butter, press the mixture right into the bottom of springform pan & smooth to get an even layer, put to the side.

5. With electric mixer, mix cream cheese & sugar on medium speed till

smooth. Decrease the speed to low

& add eggs one at a time.

6. Add sour cream, vanilla extract &

lemon juice & mix till well

incorporated.

7. Spread 1 1 c. Of cheesecake filling onto oreo crust & smooth with a spatula. Put in the freezer for 10-15

min..

8. Add pumpkin pure, cinnamon, nutmeg & cloves to the remaining of cheesecake filling & mix till well incorporated. Spread evenly onto plain cheesecake filling.

9. Place springform pan in a roasting pan, fill roasting pan about a quarter of the way with hot water & bake at

350 degrees for 55-65 min., rotating when midway through.

10. Remove springform pan from the water bath & set on a cooling rack to cool, next which take away aluminum foil & refrigerate

overnight. When it's completely cooled run a thin knife around the edge & take off the ring of springform pan.

11. Beat 1 1 c. Heavy cream & powdered sugar till stiff peaks form.

Spread 1 ½ c. Whipped cream on top of pumpkin cheesecake & save the remaining for garnish. Put the cake in the freezer for 20 min..

12. Over double boiler melt chopped chocolate till completely smooth &

has no lumps, next which mix in 1 c.

Heavy cream. If the ganache is warm, put to the side to cool.

13. When it's cooled completely, spread about ½ of the ganache onto cake to cover completely heavy cream layer, next which set the cake in the freezer for 5-10 min.. Reheat the remaining of ganache & pour it over the cake to

& let it dripping over the edge. Let it cool completely to set next which garnish the cake with heavy cream &

chocolate chips.

14. Store the cake in the fridge.

Chocolate chip bars What you need

COOKIE DOUGH

10 tbsp butter, room temperature 1 c. Granulated sugar

3 c. Packed brown sugar

2 big eggs, room temperature

11 tsp vanilla extract

31 c. All-purpose flour

1 tsp baking soda

3 tsp salt

2 c. Semi-sweet or milk chocolate chips

FILLING

1 package cream cheese, room

temperature

1 c. Granulated sugar

1 big egg, room temperature

1 c. Sour cream

11 tsp cornstarch

1 tsp vanilla extract

What to do

Heat up oven to 325 degrees.

COOKIE DOUGH

1. Using an electric mixer with a paddle attachment, beat butter & both sugars till creamy, about 5 min..

2. Combine flour, baking soda, & salt in a separate bowl & add to butter mixture. Mix on low only till flour is incorporated. Fold in chocolate chips.

3. Press half of cookie dough in a 9x13-inch pan. Refrigerate remaining half.

FILLING

1. Using a clean mixing bowl, beat

cream cheese & sugar with paddle attachment till smooth, about 5 min..

2. Add remaining cheesecake

ingredients & mix till combined.

Spread evenly over bottom layer of cookie dough.

3. Remove remaining cookie dough from fridge & scatter it in pieces across the top. No need to

completely cover the cheesecake layer. The cookie dough will spread out as it bakes.

4. Bake till golden brown on top & set, about 45 min..

5. Refrigerate before cutting.

Apple cheesecake tart What you need

DOUGH

2 1/2 c. Flour

1 c. Sugar

1 tsp baking powder

1 egg

1 egg yolk

1 c. Butter

FILLING

1 c. Cream cheese

1 c. Sugar

2 eggs

2 tbsp cream

1 c. Greek yogurt

1-2 apples

TOPPING

2 tbsp sugar

1 tsp cinnamon

What to do

DOUGH

1. In a big bowl, gently whisk together flour, sugar & baking powder, create a well in the middle & add slightly beaten egg & yolk & butter cut right into pieces.

2. Mix together, at this point turn mixture onto a slightly floured surface & work the mixture to form a soft dough. Wrap in plastic & refrigerate for 30 min..

3. Remove from fridge & knead the dough a couple of times to soften it up again on a lightly floured surface.

Roll out to ½ " thickness. Put cut out

dough right into lightly greased tart pans. Refrigerate till cream filling is ready.

4. Pre-heat oven to 350° .

FILLING

1. In a medium bowl cream together cream cheese, sugar, eggs, cream &

yogurt. Put to the side.

2. Peel, thinly slice & chop apples.

3. Divide apple pieces between tart pans.

4. Pour the cheese mixture over the apples. Dash with cinnamon sugar topping.

5. Bake for approximately 30-35 min.

Or till golden on top, let cool next which refrigerate at least 8 hours or overnight. Before serving drizzle with caramel sauce.

Truffle cheesecake What you need

CRUST

30 oreo cookies

5 tbsp butter, melted

FILLING

32 oz. Cream cheese, at room

temperature

5 big eggs, at room temperature 1 c. Granulated sugar

1/2 c. Heavy cream

1 tsp vanilla

20 oreo cookies, quartered

TOPPING

1 c. Semisweet chocolate chips 1/2 c. Heavy cream

Oreo truffles

What to do

CRUST

1. Heat up the oven to 325°f.
2. In the bowl of a food processor, process the cookies till they are finely ground crumbs.
3. Add the butter & pulse till moistened. Press right into the bottom & midway up the sides of a 9-inch nonstick springform pan.
4. Bake for 10 min.. Put on a wire rack to cool. Maintain oven temperature.

FILLING

1. In the bowl of an electric mixer, beat the cream cheese till smooth. Add the eggs, one at a time, beating till smooth. Add in the sugar, cream, & vanilla & beat till combined. Be careful not to overbeat. Mix in the oreo cookies.

2. Pour the batter right into the cooled crust.
3. Bake for about 1 hour, or till set & the top looks slightly dry.
4. Cool the cheesecake completely on a wire rack. Refrigerate till completely chilled, at least 4 hours.

Release the cheesecake from the pan onto a cake stand or serving plate.

TOPPING

1. Place the chocolate chips in a medium heatproof bowl.
2. In a small saucepan heat the cream only till simmering. Pour over the chocolate chips. Let sit for 3 min. Before stirring till the mixture is melted & smooth.
3. Let cool slightly till thickened. Pour over the cheesecake, allowing to drip down the sides. Top the cheesecake with the oreo truffles.

Cheesecake chocolate peanut butter cookies

What you need

FILLING

8 oz. Cream cheese, softened

¼ c. Powdered sugar

CHOCOLATE PEANUT

BUTTER COOKIES

1 c. Vegetable shortening

1 c. Brown sugar

1 c. Sugar

2 eggs

¼ c. Hot water

2 tsp vanilla

2-1/2 c. Flour ½ c. Cocoa powder

1 tsp salt

1 tsp baking soda

2 c. Peanut butter chips

What to do

Heat up oven to 375 degrees.

FILLING

In a medium bowl, mix together cream cheese & powdered sugar till smooth.

CHOCOLATE PEANUT

BUTTER COOKIES

1. In the bowl of an electric mixer, cream together shortening, brown sugar & sugar.

2. Add eggs, water & vanilla & mix till combined.

3. Add flour, cocoa powder, salt &

baking soda & mix till only

combined. Mix in peanut butter

chips.

4. Using a medium cookie scoop, fill $\frac{1}{3}$

full of cookie batter. Put a tsp sized ball of cheesecake filling in the middle & cover & fill scoop with additional cookie batter.

5. Place dough on parchment or silicone lined baking sheets & bake for 10-12 min. Or till only set.

6. Allow to cool on baking sheets for 2

min. Prior to moving to cooling racks to cool completely.

Apple cheesecake pie What you need

FILLING

6 oz. Light or reduced fat cream cheese, at room temperature

1 c. Powdered sweetener

Stevia, or additional sugar, to taste 1 tsp lemon juice

1 tsp vanilla extract

1 tsp maple extract

1 big apple, sliced very thinly 1 tsp lemon juice

1 tbs brown sugar

1 tsp cinnamon

1 tsp salt

1 tsp ground ginger YOGURT PIE CRUST

2 c. Flour

1 tsp salt

1 tsp sweetener, such as sugar or erythritol

4 tbsp cold butter

1 c. Low fat plain yogurt

FILLING

4. Stir together in a bowl the cream cheese, at room temperature, powdered sweetener, 1 tsp of lemon juice, vanilla extract & maple extract.

5. Put to the side, & in an additional bowl mix 1 big apple, 1 tsp of lemon juice, 1 tsp brown sugar, 1 tsp cinnamon, 1 tsp salt, 1 tsp ground ginger.

6. Stir till the cinnamon, ginger, &

brown sugar are evenly distributed YOGURT PIE CRUST

3. In a bowl mix 2 c. Of flour, 1tsp salt, 1tsp sweetener. Give it a little whisk.

Add in 4 tbsp of cold butter. Work in till the butter in combined.

4. Fold in 1 c. Of low fat plain yogurt.

ASSEMBLE

4. Roll the pie dough right into a thin

rectangle about 8x10 inches.

5. Place the rectangle on a flat baking pan, & fold the edges in to create a barrier for the filling. Spread the cheesecake filling on the dough, &

top with the apple slices.

6. Bake at 375 degrees for 15-20 min., or till the dough is golden brown &

cooked through. Permit to cool.

Twix cheesecake What you need

COOKIE CRUST

¼ c. Unsalted butter, room

temperature

½ c. White granulated sugar

1 egg, room temperature

1 tsp vanilla extract

1¼ c. Flour

¼ tsp baking soda

½ tsp baking powder

Pinch of salt

CHEESECAKE

12 oz cream cheese, softened

2 tbsp sour cream

½ c. Of white granulated sugar 1 tbsp corn starch

TOPPINGS

13.4 oz can dulce de leche

4 oz baking milk chocolate

¼ c. Heavy whipping cream

What to do

1. Heat up oven to 350 & grease a pie dish.
2. In the bowl of an electric mixer, cream together butter & sugar for a couple of min..
3. Add egg & vanilla, & beat till mixed.
4. Bring speed to low, & sift in flour, baking powder, baking soda, & salt.

Mix all ingredients till only

combined.

5. Spread cookie batter evenly in the pie dish, bottom & up the sides, &

press it gently. Put to the side.

6. Beat cream cheese & sour cream in a

bowl of an electric mixer, on medium-high speed, till smooth &

fluffy, for a couple of min.. Scrape sides & bottom of the bowl & beat for an additional min..

7. Add sugar & corn starch & mix thoroughly.

8. Pour cheesecake batter right into the prepared cookie base. Spread it out lightly & evenly.

9. Bake for 20-25 min..

10. Take it out of the oven & let it cool completely.

11. Warm up dulce de leche first. Spread it evenly over the top of the pie.

12. For ganache: chop baking chocolate

& add it to a small mixing bowl.

Bring heavy cream to simmer, be careful not to let it actually boil or it will raise. Pour hot heavy cream over the chopped chocolate & slowly mix with a whisk till melted &

smooth.

13. Pour ganache over the middle of the pie & prudently spread it over the top of the pie.

14. Cool the top to room temperature &

next which refrigerate for at least 4

hours.

Lemon cheesecake What you need

1 package lemon jello or sugar-free lemon jello

1 c. Boiling water

1/4 c. Lemon juice

1 package cream cheese, softened 1 c. Sugar

1 tsp vanilla

1 can evaporated milk, chilled 3 c. Graham cracker crumbs

5 tbsp powdered sugar

12 tbsp butter, melted

What to do

1. Dissolve jello in boiling water. Add lemon juice. Permit to cool.

2. Cream together cream cheese, sugar

& vanilla. Add jello & mix well.

Whip the evaporated milk & fold right into the jello mixture.

3. Mix graham cracker crumbs &

powdered sugar with butter. Press right into the bottom of a 9"x13" dish.

4. Pour in filling. Chill overnight before serving.

Banana pudding What you need

1 2/3 c. Graham crackers, crushed 1/4 c. Granulated sugar

1/2 c. Butter, melted

2/3 c. Granulated sugar

1/3 c. Flour

1 pinch sea salt

2 c. Milk

3 whole egg yolks, whisked

1 1/2 tsp vanilla extract

16 oz. Cream cheese, room

temperature

4 whole bananas, sliced

SERVING

Whipped cream Sliced banana

What to do

1. Heat up oven to 375 degrees.

2. In a big bowl add graham cracker crumbs & 1/4 c. Sugar, mix till well combined. Drizzle in melted butter &

mix well.

3. Press graham cracker mixture evenly right into the bottom of a 9 in. Pie plate. Bake for 7 min. Or till light brown, cool completely.

PUDDING

1. In a big saucepan whisk together 2/3

c. Granulated sugar with flour & salt till well combined. Slowly whisk in milk till smooth.

2. Bring mixture to a simmer whereas

stirring over medium heat. Cook till thickened.

3. Slowly mix in 2 c. Of milk mixture right into the egg yolks.

4. Add egg yolks back to the pan &

continue to mix whereas returning mixture to a simmer. Cook till

thickened & the consistency of

pudding.

5. Remove from heat & mix in vanilla extract.

6. Beat cream cheese till smooth &

creamy. Add pudding mixture to

cream cheese & mix till well

combined, scraping sides of bowl well.

7. Cover bottom of graham cracker

crust with 1/3 banana pudding cheesecake mixture. Add sliced

bananas & cover with remaining

cheesecake mixture.

8. Refrigerate cheesecake till cold or overnight.

9. Serve with whip cream & sliced banana.

Blueberry cheesecake What you need

BLUEBERRY SAUCE

2 tsp cornstarch

1 tsp fresh lemon juice

1 tbsp warm water

2 c. Fresh or frozen blueberries 2 tbsp granulated sugar

CRUST

1 & 1/2 c. Graham cracker crumbs 6 tbsp unsalted butter, melted 1/3 c. Granulated sugar

FILLING

24 oz. Full-fat cream cheese,

softened to room temperature 1 c. Granulated sugar

1 c. Full-fat sour cream , at room temperature

2 tsp vanilla extract

3 big eggs, at room temperature

What to do

Adjust oven rack to the lower third position & heat up the oven to 350°f .

Spray a 9-inch springform pan with nonstick cooking spray. Put to the side.

BLUEBERRY SAUCE

1. Whisk the cornstarch, lemon juice, &

warm water together in a small bowl till the cornstarch has dissolved. Put to the side.

2. Warm the blueberries & sugar together in a small saucepan over medium heat. Mix continuously for 3

min. Till the blueberry juices start to release.

3. Add the cornstarch mixture &

continue to mix for an additional 2-3

min., smashing some blueberries as you go.

4. Remove from heat & put the mixture through a fine mesh strainer right into a small bowl. Keep separated & set both aside.

CRUST

1. Mix the graham cracker crumbs, melted butter, & granulated sugar together in a medium bowl till

combined.

2. Press right into the bottom of the prepared pan & only slightly up the sides. Wrap aluminum foil on the bottom & tightly around the outside walls of the springform pan. Bake

the crust for 7 min.. Permit to slightly cool.

FILLING

1. Using a mixer fitted beat the cream cheese & granulated sugar together on medium speed in a big bowl -

about 3 full min. Till the mixture is smooth & creamy.

2. Add the sour cream & vanilla, beat till combined. On low speed, add the eggs one at a time, beating next each addition till only blended.

3. Pour the filling right into the cooled crust. Drop spoonfuls of the smooth blueberry sauce onto the batter.

4. Using a knife, lightly swirl.

5. Place the springform pan right into a

big roasting pan & put right into the oven. Fill with about 1 in. Of hot water. The foil wrapped around the pan will prevent water from leaking inside.

6. Bake for 50-60 min. Or till the middle is just about set.2 turn the oven off & open the door slightly.

7. Let the cheesecake sit in the oven for 1 hour. Take away from the oven &

permit to cool completely at room temperature. Refrigerate for at least 6 hours or overnight. Loosen the cheesecake from the rim of the pan &

take away the rim.

8. Cut right into slices & serve chilled.

Top with remaining chunky blueberry

sauce, if desired. Cover leftover cheesecake & store in the fridge.

Strawberry & vanilla cheesecake

What you need

200g gluten free digestive biscuits 100g unsalted butter, melted

500g philadelphia cream cheese

1 tsp vanilla extract

170g icing sugar

135g pack of strawberry or

raspberry jelly cubes

100ml boiling water

200ml evaporated milk

400g strawberries

Zest of 1 orange

What to do

Put the biscuits right into a big bowl &

crush right into crumbs utilizing the end of a rolling pin, next which mix in the melted butter till thoroughly combined.

Pour right into a 20cm diameter loose bottomed cake tin & push down. Put in the.

VANILLA LAYER

1. In a bowl, add 300g of the cream cheese & mix with a whisk till the cream cheese has loosened to a

smooth consistency.

2. Add the vanilla extract & 100g of the icing sugar next which whisk again till combined. Take about 4 or 5

strawberries & chop right into chunks, next which add them to the mixture & mix in gently. Take the biscuit base out of the fridge &

spread this vanilla layer on top. Put back in the fridge.

MOUSSE LAYER

1. Chop the jelly right into chunks &

mix with 100ml of boiling water till dissolved. Put to the side to cool slightly.

2. Add the remaining 200g of cream cheese to a big bowl & mix utilizing the whisk till it's smooth. Whisk in the remaining icing sugar, next which whisk in the evaporated milk.

Finally add the jelly mixture &

whisk in. Pour this mixture onto the top of the cheesecake & put back in the fridge to set for at least an hour.

3. Once the mousse layer has set, decorate with the strawberries. Take the cheesecake out of the fridge &

prudently slide out of the cake tin &

onto a plate.

4. Slice the strawberries right into thin slices. Arrange the strawberries in a circle around the cheesecake,

starting from the outside & working your way in. Overlay the

strawberries. Dash the top with the orange zest & serve.

Cookies cheesecake bars What you need

1 c. Butter plus 2 tbsp

2 c. Sugar

2 eggs

1 tsp baking soda

1 tsp salt

2 tsp vanilla extract

2/3 c. Cocoa powder

3 c. All purpose flour

8 oz cream cheese, softened

1/4 c. Sugar

1 egg

1 tbsp sour cream

1 tsp vanilla extract

Pinch of salt 30 - 40 chocolate cream filled

sandwich cookies

What to do

1. Pre-heat oven to 350 degrees f &

grease a 13x9 in. Glass pan. Cream butter & sugar together in the bowl of stand mixer fitted with beater.

2. Scrape sides of bowl, next which add eggs & mix till combined. Add vanilla, soda, & salt, & cocoa till mixed well, next which add flour one c. At a time & beat next each

addition.

3. Scrape out mixer bowl right into a medium bowl & save mixer bowl for making cheesecake layer.

4. Divide dough in half & press one half right into prepared pan.
Bake for

8 - 10 min. Till top starts to darken

& looks somewhat dry; take away from oven & cool.

FILLING

1. Beat cream cheese in mixing bowl with whisk attachment till
completely smooth & lump free,

scrape bottom of bowl & mix longer to be sure it's all smooth.

2. Add sugar & mix till creamed, next which beat in egg. Add vanilla,
cream, & salt; mix till combined.

3. Oreos in a single layer on top of the cooled cookie layer. Pour
filling over cookie layer & crumble

remaining half of chocolate dough over top.

4. Bake for 20 - 25 min. Till the middle of bars is lightly browned on
top.

Take away & cool for about 30 min.

Next which put pan in fridge & chill for at least 3 hours before
serving.

Cut right into squares & serve

chilled.

Chocolate cheesecake What you need

1¼ c. Graham cracker crumbs

5 tbsp unsalted butter, melted

16 oz. Cream cheese, softened

½ c. Sour cream

¼ c. Sugar

2 eggs

1 tsp vanilla extract

2 c. Semi-sweet chocolate chips 4 tbsp coconut oil

What to do

1. Heat up oven to 350 degrees. Line an 8 in. Square pan with aluminum foil.

Spray with non-stick cooking spray.

2. Combine graham cracker & butter in a small bowl. Texture should be much like wet sand.

3. Spread graham cracker mixture right into the prepared pan.

4. Bake for 5-6 min. Or till golden brown.

5. Take out of the oven & cool completely.

FILLING

1. Beat cream cheese in a stand mixer with the paddle attachment.

2. Add in sour cream, sugar, eggs &

vanilla. Mix till combined. Ensure to scrap the sides of the bowl.

3. Pour cheesecake mixture on top of the graham cracker crust.

4. Place in the oven & bake for 35-40 min. Or till the cheesecake is set.
5. Allow the cheesecake to cool completely.
6. Freeze overnight or for at least 3 hours to harden.
7. Lift frozen cheesecake out of the pan & peel away foil.
8. With a sharp knife cut cheesecake right into 36 squares.
9. Melt the chocolate & coconut oil in a microwave safe bowl till melted & smooth.
10. Dip cheesecake squares, one at a time right into the melted chocolate.
Let the excess drip off.
11. Place the squares onto a baking sheet lined with parchment paper.
12. Repeat steps with the remaining of the cheesecake bites.
13. Place the cheesecake bites in the fridge to set.

Nutella cheesecake mousse

What you need

BROWNIES

1 stick of butter
1 c. Of sugar
2 big eggs
1/2 tbsp vanilla extract
2/3 c. Cocoa powder
1/4 tsp salt
1/2 tsp baking powder
3/4 c. All-purpose flour

MOUSSE

6 tbsp softened cream cheese
6 tbsp nutella 1/4 c. Chopped milk chocolate or milk chocolate chips
1/2 c. Heavy cream

What to do

1. Heat up the oven to 350°f. Liberally butter a muffin tin.
2. In the microwave or in a pot on the stove, mix the butter & sugar. Cook till bubbly, stirring often.
3. Add the eggs & vanilla & quickly whisk together.
4. Stir together all the dry ingredients & mix right into the remaining till smooth. Divide batter right into muffin tin.
5. Bake for about 20-25 min..

6. When they're cool, use a shot glass or anything else with a small top to press a hole right into each brownie.

When they're completely cool, fill with mousse.

MOUSSE

1. Mix together the nutella & cream cheese.
2. Melt the chocolate in the microwave or in a double broiler & mix right into the cream cheese & nutella.
3. Whip the cream till stiff peaks form.

Mix about half of it right into the nutella mixture to soften it, next which fold the remaining in. Use to fill brownies.

4. Top with melted nutella & chocolate curls. Store in the fridge.

Vanilla cheesecake What you need

CRUST

1 2/3 c. Crushed graham cracker crumbs

2 tbsp granulated sugar

6 tbsp unsalted butter, melted CHEESECAKE

3 pkg cream cheese, softened

1 c. Granulated sugar

Seeds of 2 vanilla beans

3 big eggs

3/4 c. Sour cream

1/3 c. Heavy cream

MOUSSE

7 oz white chocolate, roughly

chopped

1 1/2 c. Heavy cream

6 oz cream cheese, nearly at room temperature

1 1/2 tbsp granulated sugar

Seeds of 1 vanilla bean

TOPPING

3/4 c. Heavy cream

1 1/2 tbsp granulated sugar

Seeds of 1/2 vanilla bean

What to do

CRUST

1. Heat up oven to 350 degrees. Line the outside of a 9-inch springform pan with a sheet of 18 by 18 heavy duty aluminum foil.
2. Add graham crackers & sugar to a mixing bowl & mix to combine, next which pour in butter & mix with a fork till evenly moistened.
3. Pour right into prepared springform pan & press evenly right into bottom.

Bake in preheated oven 10 min., next which take away & cool on a wire rack.

FILLING

1. Reduce oven temperature to 325

degrees. Have a big roasting pan ready & boil about 4 quarts of water.

2. In a mixing bowl utilizing an electric hand mixer blend together cream cheese, sugar & seeds of 2 vanilla beans only till smooth.

3. Mix in eggs one at a time, mixing only till combined next each

addition. Add sour cream & heavy cream & mix only till combined. Tap bowl forcefully against countertop about 30 times to release any big air bubbles.

4. Pour over cooled graham cracker crust & smooth right into an even layer. Put cheesecake in roasting pan

next which put roasting pan in oven

& prudently pour in enough boiling water to reach midway up the side of the cheesecake pan.

5. Bake in preheated oven till cheesecake is set but still jiggly in the center, about 65 min., next which leave in oven & leaved door closed

& let rest 10 min..

6. Remove from oven & cool on a wire rack for 30 min.. Tent with foil &

chill in fridge 8 hours or overnight.

MOUSSE

1. Melt white chocolate in a

microwave safe bowl on 50% power in 30 sec. Increments, stirring between intervals, till melted &

smooth.

2. Put to the side & let cool till only lukewarm.

3. In a mixing bowl utilizing an electric hand mixer whip heavy cream till soft peaks form next which add sugar

& whip till stiff peaks form, put to the side.

4. In a separate mixing bowl whip cream cheese with seeds of vanilla bean till smooth. Mix in white

chocolate. Add in half of the

whipped cream mixture & fold with a rubber spatula till nearly

combined, next which add remaining half of the whipped cream mixture &

fold till combined & no streaks

remain.

5. Pour over cold cheesecake & spread right into an even layer. Tent pan with foil next which return to fridge

& chill 1 1/2 hours.

TOPPING

1. In a mixing bowl whip heavy cream with seeds of 1/2 a vanilla bean till soft peaks form.

2. Add sugar & whip till stiff peaks form. Run a knife around edges of cheesecake.

3. Spread whipped cream over mousse layer within 2 hours of serving.

4. Remove foil from pan, pull latch & take away springform pan ring.

Garnish with raspberries & mint, cut right into slices.

Cookie dough cheesecake What you need

COOKIE DOUGH

1/2 c. Butter

1/3 c. White sugar

1/3 c. Dark brown sugar

1 1/2 tsp vanilla extract

1 c. Plus 2 tbsp flour

Pinch salt

1 c. Chocolate chips

CRUST

1 1/3 c. Graham cracker crumbs

3 tbsp sugar

1/3 c. Melted butter

VANILLA CHEESECAKE

2 eight oz. Packages oz. Cream

cheese

2/3 c. Sugar

2 eggs

2 tsp vanilla extract

1/2 c. Whipping cream

CHOCOLATE GANACHE

1/3 c. Whipping cream

1 1/3 c. Chocolate chips

VANILLA WHIPPED

CREAM

1 c. Whipping cream

3 rounded tbsp icing sugar

1 tsp pure vanilla extract

What to do

COOKIE DOUGH

1. Cream together very well the butter, sugar, & vanilla extract. Fold in till a dough forms the flour & salt. Mix in the chocolate chips.

2. Chill the dough in the fridge for at least an hour.

3. Break off small nuggets of the dough about the size of the top of your forefinger.

Place them on a parchment lined tray

& keep chilled in the fridge.

4. About 3/4 of these dough nuggets will go right into the cheesecake batter. Reserve the other 1/4 to

garnish the cheesecake next it is baked, cooled & glazed.

CRUST

1. Combine the ingredients.

2. Press right into the bottom of a lightly greased or parchment lined
9

in. Spring form pan.

VANILLA CHEESECAKE

1. Cream together the cream cheese &

2/3 c. Of sugar. Add the eggs, one at a time. Beat well next each addition.

Add the vanilla extract.

2. Blend in 1/2 c. Of whipped cream.

3. Fold in 3/4 of the chilled cookie dough pieces. Pour over the

prepared base & bake at 300 degrees f for 60 – 70 min..

4. The cheesecake does not have to brown at all in order to be fully baked; the surface of the cheesecake should lose any shine when the cake is properly baked

5. Remove the cake from the oven &

run a sharp knife completely around the edge of the pan. This will permit for the cheesecake to shrink as it cools. Cool thoroughly on a

wire rack at room temperature.

Refrigerate next fully cooled.

6. Top with chocolate ganache &

vanilla whipped cream as well as the reserved cookie dough pieces.

CHOCOLATE GANACHE

1. In a small saucepan, heat just about to boiling the whipping cream

2. Remove from heat & pour in the chocolate chips

3. Let stand for 5 min., next which mix till smooth. Pour evenly over the cheesecake when it is still in the pan.

Return to the fridge to let the chocolate set.

VANILLA WHIPPED

CREAM

1 Beat to firm peaks & use to garnish the edges of the cheesecake.

Peanut butter cheesecake What you need

3/4 c. Unsalted butter

1 package bittersweet/dark or semisweet chocolate chips

1/2 c. Light brown sugar, packed 3/4 c. Granulated sugar, divided 5 big eggs, divided

Tsp vanilla extract, divided

3/4 c. + 1 tbsp all purpose flour 1/4 c. Unsweetened cocoa powder

1/4 tsp kosher salt

Packages cream cheese, room

temperature

1/3 c. Creamy peanut butter

2 tbsp sour cream or plain greek yogurt

What to do

Heat up oven to 350°f. Line a 9x9"

square pan with foil or parchment paper

& spray with nonstick cooking spray.

BROWNIE BATTER

2 Place butter & 1 3/4 c. Of the chocolate chips in a big microwave safe bowl. Heat for 1 min. On high power, stir. Continue heating in 30 sec. Increments, stirring between each, till chocolate is melted & smooth.

3 Stir in brown sugar & 1/2 c.

Granulated sugar. Mix in 3 eggs & 1

tsp vanilla extract, next which add 3/4 c. Flour, cocoa powder, & salt &

mix till smooth. Put to the side.

CHEESECAKE BATTER

4 Beat cream cheese with a hand or a stand mixer till smooth & creamy. Add peanut butter, 1/4 c.

Sugar, & sour cream or greek yogurt.

5 Mix till smooth, next which add 1 tsp vanilla & remaining 2 eggs.

Beat till smooth without lumps.

6 Spread half the brownie batter in the prepared pan. Put half the cheesecake mixture over the top &

spread prudently.

7 Top with remaining brownie batter & next which the remaining cheesecake to create 4 layers. Dash with remaining chocolate chips.

8 Bake for 45-55 min. Till the edges start to get golden & the middle is set.

9 Cool completely at room temperature. Chill to set, at least 2

hours or overnight. Cut right into small bars & serve. Store in an hermetic container in the fridge.

Crème fraîche cheesecake What you need

15 oz. Fresh blueberries

3 tbsp brown sugar

1 tsp pure maple syrup

CRUST

1 1/2 c. Vanilla wafer cookie crumbs 1/4 c. Almond meal or finely ground almonds

2 tbsp brown sugar

Pinch salt

5 tbsp butter, melted

FILLING

16 oz. Full-fat cream cheese, room temperature

2/3 c. Granulated sugar

1 tsp fine sea salt

3 tbsp all-purpose flour

4 big eggs, room temperature

2/3 c. Crème fraîche or sour cream, room temperature

2 tbsp freshly squeezed lemon juice 1 1/2 tsp vanilla extract

3/4 tsp almond extract

GLAZE

1 c. Crème fraîche or sour cream 1/2 c. Granulated sugar

1/2 tsp almond extract

What to do

1. Heat up oven to 400 degrees f.

2. Toss blueberries with brown sugar &

maple syrup. Spread onto a rimmed baking sheet & roast for 15 min.
Or till juicy & bubbly.

3. Remove from oven & let cool for 10

to 15 min., next which pour, scraping all berries & their juices, right
into the bowl of a food processor or blender; puree till smooth & put

to the side.

4. Reduce oven temperature to 350

degrees f. Butter a 9-inch springform pan, & line bottom with a round of

parchment paper.

5. Crush cookies in a food processor till fine crumbs; pulse to mix in almond meal, sugar, & salt till blended.

6. Add butter & pulse till evenly moistened. Press right into bottom of prepared pan. Bake crust for 10 min.

Or till set, next which take away from oven & let cool completely.

7. Reduce oven temperature to 325

degrees f.

8. In a big mixing bowl or the bowl of a stand mixer, beat room temperature cream cheese with sugar till smooth.

9. Add salt & flour & mix well. Add eggs, one at a time, mixing well next

each addition & scraping down the sides of the bowl as necessary to be sure all ingredients are evenly incorporated. Add crème fraîche, lemon juice, vanilla & almond

extracts, & pureed blueberries & mix till even in color & no white streaks remain.

10. Pour batter right into cooled crust.

Put on a baking sheet & put in

preheated oven. Whereas cheesecake is baking, whisk together crème fraîche, sugar, & almond extract till smooth.

11. After 45 to 50 min., when middle of cheesecake is set but still barely jiggly, pour glaze on top of

cheesecake, spreading right into an even layer.

12. Return to oven to bake for an additional 5 min., next which let cool on a wire rack to room

temperature.

13. Refrigerate overnight or till ready to serve. Take away edges of springform pan & slice right into 16

wedges; serve chilled or at room temperature, topped with fresh blueberries or leftover roasted blueberry puree.

Pecan pie cheesecake What you need

CRUST

2 c. Graham cracker crumbs

6 tbsp butter, melted

CHEESECAKE

16 oz. Cream cheese, room

temperature

1 c. Sugar

1/4 c. Sour cream

3 eggs

1 tsp cinnamon

2 tsp vanilla extract

TOPPING

¼ c. Butter

¼ c. Corn syrup

¼ c. Brown sugar

¼ c. Maple syrup

1 c. Chopped pecans

Dash of salt

What to do

1. Heat up the oven to 325 degrees.

Spray a 7x11 baking dish with nonstick cooking spray.

2. In a medium bowl, mix together the cookie crumbs & melted butter.

Press right into the bottom of the prepared baking dish & bake for 5 min..

3. Remove from the oven & put to the side.

4. In the bowl of a stand mixer, beat together the cream cheese, sugar, sour cream, eggs, cinnamon, &

vanilla till well combined. Pour batter right into the prepared crust.

5. Bake for 40 min. At 325 degrees or till the middle is only slightly jiggly.

Turn the oven off & crack the door.

Let the cheesecake sit in the warm oven for 45 min.. Take away to the counter to cool completely before chilling in the fridge.

TOPPING

1. Add the ingredients to a small sauce pan set over medium-low heat. Mix the mixture till the butter melts & the pecans are covered. Bring to a boil, stirring often, & cook for 3 min..

Take away from the heat.

2. Straight away spoon the topping over the cheesecake. It will thicken up a bit as it cools, so it's best to serve

warm.

3. Cut right into small bars & serve straight away.

New york cheesecake What you need

CRUST

1 1/2 c. Ground graham cracker

2 tbsp granulated sugar

1/2 tsp ground cinnamon

6 tbsp unsalted butter, melted

FILLING

3 c. Cream cheese, softened

1 1/2 c. Granulated sugar

2-3 tbsp fresh lemon juice

2 tsp vanilla extract

1/4 tsp salt

4 big eggs

2 c. Sour cream or plain greek

yogurt

CHERRY TOPPING

2 c. Pitted sour cherries, drained, reserving 1/2 c. Liquid

1/2 c. Granulated sugar

2 tbsp cornstarch

Pinch salt

1 tbsp lemon juice or 1/4 tsp almond extract

3 drops red food coloring

STRAWBERRY TOPPING

1 c. Crushed strawberries

1 c. Water

1/2 - 3/4 c. Granulated sugar

Pinch salt

2 tbsp cornstarch dissolved in 1 tbsp

water

3 drops red food coloring

2 c. Fresh strawberries, halved CREAM TOPPING

1 1/2 c. Sour cream

1/4 c. Confectioners' sugar

3/4 tsp vanilla extract

What to do

CRUST

1. Grease the sides of a 9-inch springform pan. Mix the crumbs, sugar, and, if using, cinnamon, next which mix in the melted butter.
2. Press right into the bottom of the prepared pan & chill.
3. Position a rack in the middle of the oven. Heat up the oven to 350°f.

FILLING

1. In a medium bowl, beat the cream cheese till smooth, frequently scraping down the sides, about 5 min..
2. Add the sugar & beat till light, about 3 min..
3. Blend in the lemon juice, vanilla, & salt, often scraping down the sides.

4. Beat in the eggs, one at a time.
5. Fold in the sour cream.
6. Pour right into the prepared pan. Put on the oven rack, & add cool water to the larger pan to reach midway up the sides. Bake till firm & lightly browned around the edges & 150°f in the center, about 1¼ hours.
7. Turn off the oven, open the door, & let the cake stand in the oven for 30 min..
8. Place the pan on a wire rack, run a thin-bladed knife around the edge of the cake, & let cool completely, about 2 hours. Cover with plastic wrap or an inverted big bowl & refrigerate for at least 6 hours.
9. Let stand at room temperature for at least 30 min. Before serving. Dental floss held taut cuts cheesecake smoother than a knife.

CHERRY TOPPING

1. In a medium saucepan, mix the sugar, cornstarch, & salt.
2. Stir in the reserved liquid. Cook over medium heat, stirring continuously , till bubbly, thickened, & translucent, about 3 min..
3. Remove from the heat & mix in the lemon juice, food coloring, & cherries. Let cool to room

temperature.

STRAWBERRY TOPPING

1. In a medium saucepan, bring the crushed strawberries & water to a boil. Press through a sieve & return to the pan.

2. Add the sugar & salt & return to a boil. Mix in the cornstarch mixture &

cook, stirring continuously, till bubbly & thickened, about 5 min..

Mix in the food coloring. Let cool to room temperature.

CREAM TOPPING

1. Combine the sour cream, sugar, & vanilla till smooth.

Cheesecake with cookie dough

What you need

CRUST

190g / 1 1/2 c. Graham crackers crumbs

95g / 7 tbsp butter, melted

DOUGH

113g / 8 tbsp unsalted butter,

softened

100g / 1/2 c. Soft light brown sugar 50g / 1/4 c. White sugar

1/4 tsp salt

1 tsp vanilla

125g / 1 c. Flour 2 tbsp milk

90g / 1/2 c. Chocolate chips

CHEESECAKE

750g / 26 oz cream cheese, room temperature

150g / 3/4 c. White sugar

2 big eggs, lightly beaten

1 tsp vanilla

What to do

CRUST

2. Mix together graham cracker crumbs

& butter. Press right into a 8 or 9 in.

Springform pan & bake in a 160c /

325f preheated oven for 5 min..

3. Remove from oven & let cool. Do not turn off the oven.

DOUGH

4. In a big bowl, beat together butter, sugars, salt & vanilla. Beat till smooth. Add milk, mix till

incorporated.

5. Stir in the flour & mix only till

combined. Add chocolate chips. Put the cookie dough in the fridge

whereas you prepare the filling.

6. When the cookie dough is firm enough, take away from the fridge &

form little balls. Put to the side.

FILLING

7. Beat together cream cheese, white sugar, eggs & vanilla till smooth.

8. Pour the filling over the graham cracker crust & arrange cookie dough pieces on the top of the surface, slightly pressing them down.

9. Bake for 45 min. Or till firm to the touch. Let cool completely before serving, preferably overnight.

Cheesecake with oreo What you need

CRUST

25 oreo cookies, separated & filling removed

5 tbsp unsalted butter, melted

CHEESECAKE

32 oz cream cheese, room

temperature

1 1/4 c. Granulated sugar

Tbsp all-purpose flour

4 whole eggs

2 egg yolks

1/4 c. Sour cream

1/2 tbsp vanilla extract

20 oreo cookies, chopped GARNISH

Whipped cream

Oreos

What to do

CRUST

1. Heat up oven to 375°f.

2. Place the oreo cookies & sugar in a food processor or mini-chopper.

Pulse till finely ground. Transfer mixture right into a big bowl & mix in melted butter.

3. Press mixture right into bottom &

sides of 9" springform pan.

4. Bake at 375°f crust for 10 min.. Take away pan from oven & put to the side to cool.

5. Reduce oven temperature to 325°f.

CHEESECAKE

1. Using a countertop mixer fitted with

the paddle attachment, beat the cream cheese on medium speed till completely smooth.

2. Add the sugar & mix well. Add flour & mix well.

3. Whisk the eggs & egg yolks together & add to the bowl in 3 additions, mixing fully next each addition.

4. Add the sour cream & vanilla. Mix till fully combined. Fold the chopped oreo cookies right into the cheesecake mixture.

5. Pour mixture right into the cooled springform pan.

6. Wrap the bottom of the pan with a piece of aluminum foil & put in a big baking pan. Fill pan with about 1/2"-3/4" of water.

7. Bake at 325°f till middle of cake is only barely set .

8. Let cheesecake cool for 10 min. & next which wrap entire pan in plastic wrap & freeze overnight.

9. Frost in a fridge for 4-5 hours.

10. Garnish with whipped cream & additional oreos before serving.

Kahlua cheesecake What you need

CRUST

24 oreo cookies

1/4 c. Unsalted butter, melted

FILLING

8 oz packages of cream cheese, soft 1 c. Sour cream

3 big eggs + 2 egg yolks

1 & 1/2 c. Granulated sugar

1/4 tsp cinnamon

3 tbsp unsweetened cocoa powder 1 1/2 tsp vanilla extract

1/4 c. Kahlua

8 oz. Semi-sweet chocolate, melted

& slightly cooled GANACHE

8 oz. Semi-sweet chocolate,

chopped

1/2 c. Heavy cream

WHIPPED CREAM

1 c. Heavy cream

1/4 c. Confectioners' sugar

1/2 tsp vanilla

What to do

1. Heat up oven to 325 degrees . Wrap a 9" spring form pan well in layers of heavy-duty tin foil; lightly grease the pan with non-stick

spray; put to the side.

CRUST

1. Add the oreos to the body of a blender & pulse till the cookies are fine crumbs. Mix in the melted butter, mixing well to combine.
2. Dump the mixture right into the prepared pan, pressing the crust down firmly & slightly up the sides.

Put to the side.

FILLING

1. Beat cream cheese & sour cream in a blender till completely smooth. Add in the eggs, egg yolks, sugar, & cinnamon; pulse till well combined.
2. Add cocoa powder & vanilla & pulse for an additional 30 sec., or till cocoa powder has completely disappeared right into the batter.
3. Using a rubber spatula, fold in chocolate & kahlua, stirring lightly till combined.
4. Pour filling right into prepared crust, spread evenly, & smooth the top with a rubber spatula.
5. Place the springform pan in a big baking pan & fill the pan midway with hot water.
6. Place cheesecake in preheated oven & bake for 1 hour & 30 min.. Turn the oven off & let the cheesecake sit for 45 min. Inside the oven with the door shut.

7. Remove from oven & lightly run a knife around the edge of the cake, loosening any bits that may have gotten stuck whereas baking.

8. Allow the cheesecake to rest on the counter for 30 min. Before covering with plastic wrap & refrigerating for at least 6 hours.

9. When ready to serve pour the ganache on top of the uncut cheesecake & put it back in the

fridge for 10 min..

GANACHE

1. Add the chocolate to a large, heatproof bowl; put to the side.

2. Heat the cream in a small saucepan over medium-heat only till it starts to bubble around the edges.

3. Remove the cream from heat & pour it over the chopped chocolate. Let the chocolate & warm cream stand untouched for 1 min., next which whisk it together till the chocolate melts & a smooth ganache forms; about 2 min.. Pour the warm ganache over the cheesecake before serving.

WHIPPED CREAM

1. Place the heavy cream & sugar in a stand mixer fitted with the whisk attachment & beat on high till semi-stiff peaks start to form.

2. Add in the vanilla & beat for an additional min. Or so. Dollop on top of cheesecake slices right before serving, or put in the fridge till needed.

Vegan cheesecake What you need

CRUST

1 c. Packed medjool dates, pitted 1 1/2 c. Raw walnuts

Pinch sea salt

FILLING

1 1/2 c. Raw cashews

1 lemon, juiced

1/4 c. + 1 tbsp light or full fat coconut milk

3 tbsp olive oil

1/2 c. Grade a maple syrup

1/4 c. + 1 tbsp pumpkin puree

Pinch sea salt

3/4 tsp pumpkin pie spice 1 tsp vanilla extract

1/4 tsp ground cinnamon

SERVING

Coconut whipped cream

Brown sugar pecans

What to do

1. Cover cashews with boiling hot water. Let rest, uncovered, at room temperature for 1 hour. Next which drain thoroughly & put to the side.

2. In the meantime, add dates to a blender & blend till small bits remain, or it forms a ball. Take away

& put to the side.

3. Add walnuts & salt to blender &

process right into a meal.

4. Add dates back in & blend till a loose dough forms. Put to the side.

5. Cut out two long strips of parchment paper per ramekin & lay them in an

"x" shape at the base. Top with circle

shape.

6. Divide crust evenly among ramekins or tins, & press down with fingers to evenly distribute. Use a small glass wrapped in parchment paper, or the back of a spoon, to press down

firmly, allowing some crust to come up the sides. Set in freezer.

7. Once cashews are soaked & drained, add to blender with remaining filling ingredients & puree till very smooth

- 2-3 min.. Taste & adjust flavor &

sweetness as needed.

8. Divide filling evenly among the ramekins or tins . Tap a few times to release any air bubbles. Cover

loosely with plastic wrap & freeze

till firm - about 4-6 hours.

9. Once set, run a butter knife along the edge & lightly take away by tugging on the tabs in an upward motion.

Serve with a touch of coconut

whipped cream & brown sugar

pecans.

10. Let thaw at room temperature 15-20 min. Before serving for best texture.

Baklava

What you need

CRUST

4 tbsp butter, melted

Phyllo dough

FILLING

2 8-ounce packages cream cheese, softened

2/3 c. Sugar

2 tbsp all purpose flour

3 eggs

2/3 c. Sour cream

6 tbsp honey

1 1/2 tsp ground cinnamon

TOPPING

3 3/4 c. Finely chopped walnuts 3 tsp cinnamon

6 tbsp butter, melted

Tbsp honey

What to do

1 Heat up oven to 300 degrees.

2 In a big bowl, mix the cream cheese, sugar & flour till combined.

Scrape down the sides of the bowl.

3 Add eggs one at a time, beating slowly & scraping the sides of the bowl next each addition.

4 Add the sour cream, honey &

cinnamon. Beat on low speed till well combined. Put to the side.

5 In a medium sized bowl, toss together 2 1/2 c. Of chopped walnuts, 2 tsp ground cinnamon, 4 tbsp melted butter & 6 tbsp of honey. Put to the side.

6 Grease a 9 in. Springform pan &

cover the outside with aluminum foil.

CRUST

1 Unroll the phyllo dough according to package instructions.

Keep it from drying out by placing a damp towel over the pieces that haven't been used yet. Utilizing one piece at a time, put phyllo sheets right into the bottom & up the sides of the springform pan. Layer the melted butter between the phyllo sheets so that they stick together.

2 Once the crust is ready, add a small amount of cheesecake filling to the pan.

3 Add the walnut filling in an even

layer on top of the cheesecake filling.

4 Add the remaining cheesecake filling & spread right into an even layer.

5 Place springform pan inside an additional pan. Fill outside pan with enough warm water to go about

midway up the sides of the

springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.

6 Bake for 50-60 min..

7 Turn off heat & leave cheesecake in oven with door closed for 30 min..

8 Crack oven door & leave the cheesecake in the oven for about 20 min..

9 Remove cheesecake from oven

& chill till completely cool & firm.

10 To finish off cheesecake, toss together remaining 1 1/4 c. Walnuts, 1 tsp cinnamon, 2 tbsp melted butter

& 4 tbsp honey. Top cheesecake with whipped cream & walnut mixture.

Funfetti cheesecake What you need

3 c. Crushed golden oreos

3 tbsp butter, melted

4 tbsp rainbow dashes

24 oz cream cheese

1/2 c. Sugar

2 tbsp flour

3 tsp vanilla extract

1/4 c. Dashes

Oz cool whip

What to do

1 Using a food processor crush oreos till you get three c. Of crumbs.

Mix with melted butter & dashes &

mix together.

2 With a 9" spring form pan, press the mixture onto the bottom & midway up the sides of the pan. Put in the fridge or freezer so that it hardens.

3 Allow the cream cheese to reach room temperature & mix the cream cheese, sugar, flour, & vanilla.

4 Fold in the cool whip & dashes.

5 Pour the filling over the oreo crust & smooth the top with a spatula. Top with more dashes.

6 Refrigerate for 2-3 or till firm.

7 Remove the cheesecake from the pan & use your favorite frosting to pipe around the outside.

Sal ads

Chicken & avocado salad What you need

SALAD

½ ciabatta loaf sliced

2 whole chicken breast fillets, skinless & boneless, halved
horizontally to make 4 fillets

1 tbsp garlic powder

2 tbsp dried parsley flakes

Pinch of salt

200g shortcut bacon, cut right into strips

2 eggs, boiled, sliced

2 baby cos lettuce, washed & dried 1 avocado, sliced

½ c. Shaved parmesan cheese DRESSING

⅔ c. Greek yogurt

1 tbsp olive oil

2 garlic cloves, crushed

2 anchovy fillets, finely chopped Juice of ½ a lemon

3 tbsp freshly grated parmesan

cheese

Salt & pepper for seasoning

What to do

1. Heat up the oven to grill settings on medium - high heat. Put the bread slices onto an oven tray; drizzle with olive oil & bake in the oven till crispy.

2. Rub the chicken breast with the garlic powder, parsley flakes & salt.

Heat a non stick grilling pan with a drizzle of olive oil & fry chicken till golden on both sides. Take away the chicken & put to the side onto a warm plate. Add the bacon strips to the same pan, & fry till golden & crispy.

DRESSING

Combine yogurt, oil, garlic, anchovies, lemon juice & parmesan. Whisk till well combined; add salt & pepper to your tastes, & whisk again.

ASSEMBLY

Combine lettuce with the chicken &

bacon strips, eggs ; avocado slices, shaved parmesan cheese, & bread pieces . Pour over the dressing; mix well to combine.

Prosciutto & avocado salad

What you need

4 thick slices ciabatta bread

Drizzles of olive oil

4 slices of prosciutto

1 avocado, halved, peeled & pitted,

& sliced thinly right into 16 slices 1 big yellow heirloom tomato, sliced right into 8 thin slices

1 big red heirloom tomato, sliced right into 8 thin slices

¼ red onion, very thinly sliced VINAIGRETTE

1 clove garlic

1 c. Loosely packed cilantro leaves 2 tbsp roasted & salted sunflower seeds

2½ tbsp lime juice

¼ tsp sea salt

¼ tsp black pepper

¼ c. Plus 1 tbsp olive oil

What to do

1. Drizzle each slice of ciabatta bread with a little olive oil; toast the slices till golden, & put to the side. Crisp the prosciutto by heating a non-stick pan over high heat & adding the slices to the pan for only a little whereas till the edges curl & the slices become crispy & golden; take away from pan & put to the side.

2. Put one slice of the crispy prosciutto onto the toasted ciabatta slice, &

next alternate the avocado slices &

heirloom tomato slices ; dash only a few thin slices of red onion over top,

& finally finish with a light drizzle of

the vinaigrette.

VINAIGRETTE

1. In the bowl of a food processor, add the garlic clove, the cilantro leaves

& the sunflower seeds, & pulse a few times; add the lime juice, the sea salt & black pepper & pulse a few more times to incorporate, & next with the processor running, drizzle in the olive oil & process till well combined & fairly smooth;

serve with toasts.

Steak with citrus salad What you need

¼ c. Soy sauce

¼ c. Fresh orange juice

4 tbs. Fresh lime juice

1 tbs. Peeled & minced fresh ginger 2 garlic cloves, minced

½ tsp. Asian red chile paste

1 ½ lb. Skirt steak, about ½ in.

Thick, cut right into 2 or 3 pieces 1 ½ tbs. Extra-virgin olive oil 8 oz.
Baby arugula leaves

1 navel orange, peeled with a knife

& sliced crosswise 5 radishes, trimmed & sliced

5 kumquats, sliced

What to do

2. In a sealable plastic bag, mix the soy sauce, orange juice, 1 tbs. Of the lime juice, the ginger, garlic & chile paste. Add the steak,

shake to mix the marinade & cover the steak, & refrigerate for 8 to 24 hours.

3. Prepare a charcoal or gas grill for direct-heat cooking over high heat.

Oil the grill rack. Take away the steak from the bag & discard the marinade. Grill the steak, turning once, for 4 to 6 min. Total for medium-rare. Transfer to a platter &

let stand for 10 min..

4. In a big bowl, whisk together the remaining 3 tbs. Lime juice & the oil. Add the arugula, orange, radishes & kumquats & mix well.

Mound on a platter. Cut the steak across the grain right into slices 1/4

in. Thick, arrange over the salad, & serve straight away.

Autumn salad

What you need

SALAD

1 c. Freekeh or other grain

1 head cauliflower

2 sweet potatoes

1 tbsp olive oil

A dash of dried spices

1 big apple

DRESSING

1 bunch parsley, minced

1 small clove garlic, minced

$\frac{2}{3}$ c. Olive oil

Juice of one lemon

1 tsp agave

$\frac{1}{2}$ tsp salt

Pepper to taste

What to do

1. Rinse the grains & put them in a rice cooker with the appropriate amount of broth or water. Set on the white rice setting.

2. Heat up the oven to 425 degrees.

Chop the cauliflower right into small florets. Peel & chop the sweet potatoes. Put on a baking sheet &

drizzle with oil. Dash with salt &

pepper & add a few sprigs of thyme.

Roast for 20 min., stir, & roast for an additional 10-15 min.. When they are golden brown & soft, take away from oven & put to the side.

3. Combine all dressing ingredients in a

jar with a tight lid & shake to combine. Chop the apple & put to the side.

4. When the grains & greens are done, toss everything together.

Watermelon & mozzarella salad

What you need

2 c. Chopped watermelon

2 c. Chopped mozzarella

2 tbsp fresh mint

1 tbsp garlic chives

2 tsp kosher salt

½ tbsp balsamic vinegar

What to do

1. Cut the watermelon right into one in.

Thick pieces. Do this by cutting horizontally, next which quarter the piece. Take away rind. We aimed to make one in. Cubes. Slice the

watermelon vertically, the

horizontally. Put to the side.

2. Dice the mozzarella right into cubes.

Slice vertically & next which

horizontally, only like with the watermelon.

3. Wash & pat dry the herbs. Take away the mint leaves from the stem, &

mince the mint & chives.

4. In a mixing bowl, mix chopped watermelon, mozzarella cubes, herbs & salt. Add balsamic vinegar if you like.

Kale salad

What you need

2 medium bunches destemmed

lacinato/dinosaur kale, finely

chopped

2 big garlic cloves

¼ c. Lemon juice

3-4 tbsp extra virgin olive oil, to taste

¼ tsp fine grain sea salt

¼ tsp freshly ground black pepper 1-2 handfuls dried sweetened

cranberries, for garnish

PECAN PARMESAN

1 c. Pecan halves, toasted

1.5 tbsp nutritional yeast 1 tbsp extra virgin olive oil

2 pinches fine grain sea salt

What to do

1. Heat up the oven to 300f. Spread the pecans onto a baking sheet & toast in the oven for 8-10 min. Till fragrant

& lightly golden.

2. Remove the stems from the kale &

discard. Finely chop the kale leaves.

3. Wash the kale & spin dry. Put dried kale right into a big bowl.

DRESSING

1. In a mini food processor, process the garlic till minced.

2. Add the lemon, oil, salt, & pepper &

process till combined. Adjust to taste. Pour the dressing onto the kale

& mix it right into the kale with your

hands or toss with spoons. Keep mixing for about 1 min..

PECAN PARMESAN

1. Rinse out the mini processor & pat dry. Add the pecans right into the processor & process till the pecans are the size of peas or a bit larger.

2. Add in the nutritional yeast, oil, &

salt & process again till it's a coarse crumb. Do not to over-process.

3. Dash the pecan parmesan all over the salad. Toss on a handful or two of dried cranberries. Wrap & put in the fridge for 30-60 min. To soften.

Lettuce salad What you need

1 bunch green leaf lettuce

2 garlic cloves, minced

1 green onion, chopped

¼ c. Worth onion, sliced thinly 2 tbsp soy sauce

1 tsp fish sauce

1 tsp sugar

1 tbsp white vinegar

2 tbsp hot pepper flakes

1 tbsp sesame oil

1 tbsp sesame seeds

What to do

1. Wash & drain the lettuce. Shake the lettuce to take away the excess water.
2. Tear the lettuce right into bite size pieces & put to the side.
3. Combine garlic, green onion, onion, fish sauce, sugar, vinegar, hot pepper flakes, & sesame oil in a big mixing bowl & mix it well till the sugar is well dissolved.
4. Add the lettuce to the seasoning mixture & mix it lightly by hand.
5. Dash with the sesame seeds & serve it straight away as a side dish for rice.

Beet salad

What you need

SALAD

½ c. Uncooked quinoa, rinsed

1 c. Frozen organic edamame

⅓ c. Slivered almonds or pepitas 1 medium raw beet, peeled

1 medium-to-large carrot, peeled 2 c. Packed baby spinach or arugula, roughly chopped

1 avocado, cubed

VINAIGRETTE

3 tbsp apple cider vinegar

2 tbsp lime juice

2 tbsp olive oil

1 tbsp chopped fresh mint or cilantro 2 tbsp honey or maple syrup

½ to 1 tsp dijon mustard, to taste ¼ tsp salt

Freshly ground black pepper, to taste

What to do

1. Rinse the quinoa in a fine mesh colander under running water for a min. Or two. In a medium-sized pot, mix the rinsed quinoa & 1 c. Water.

2. Bring the mixture to a gentle boil, next which cover the pot, reduce heat to a simmer & cook for 15 min.. Take away the quinoa from the heat & let it rest, still covered, for 5 min..

Uncover the pot, drain off any excess water & fluff the quinoa with a fork.

Set it aside to cool.

3. Bring a pot of water to boil, next which add the frozen edamame & cook only till the beans are warmed

through, about 5 min.. Drain & put to the side.

4. In a small skillet over medium heat, toast the almonds or pepitas, stirring frequently, till they are fragrant &

starting to turn golden on the edges, about 5 min.. Transfer to a big bowl to cool.

5. Chop the beet & carrot finely.

VINAIGRETTE

Whisk together all of the ingredients till emulsified.

ASSEMBLY

1. In your big serving bowl, mix the toasted almonds/pepitas, cooked edamame, prepared beet & carrot,

roughly chopped spinach, cubed avocado & cooked quinoa.

2. Drizzle the dressing over the mixture

& lightly toss to combine. Season to taste with salt & black pepper.

Roll salad

What you need

8 oz. Vermicelli rice noodles,

cooked as directed on package

1 tbsp oil

2 shallots, thinly sliced

8 oz. Shrimp, shelled & deveined 2 c. Lettuce, torn

1 c. Cucumber, sliced

1 c. Carrot, julienned

1 c. Bean sprouts

½ red bell pepper, thinly sliced 2 green onions, sliced

¼ c. Basil, torn

¼ c. Cilantro, torn

¼ c. Mint, torn ¼ c. Peanuts, toasted & coarsely chopped

2 birds eye chilies, sliced

DRESSING

1 tsp oil

2 cloves garlic, chopped

¼ c. Peanut butter

2 tbsp hoisin sauce

½ c. Water

1 tsp fish sauce

1 tsp brown sugar

2 tbsp lime juice

1 birds eye chili, sliced

What to do

1. Heat the oil in a pan over medium-high heat, add the shallot & cook till lightly golden brown, about 3-5 min.,

& put to the side.

2. Add the shrimp & cook till pink, about 1-2 min. Per side, & put to the side.

3. Assemble the salad, toss in dressing.

DRESSING

1. Heat the oil in a pan over medium heat, add the garlic & saute till fragrant.

2. Add the peanut butter, hoisin sauce, water, fish sauce, lime juice & chili

& simmer till it thickens a bit, about

5 min..

Pear salad

What you need

SALAD

6 slices bacon

3 ripe pears, halved lengthwise 2 c. Corn bread, cut right into 1”

cubes

2 tbsp olive oil

6 c. Salad greens

Kosher salt & freshly ground black pepper

1-2 tbsp honey roasted sunflower seeds

VINAIGRETTE

4 tsp cider vinegar

1 tbsp dijon mustard 4 tsp pure maple syrup

Kosher salt

Freshly ground black pepper

½ tsp dried onion flakes, optional 2 tsp canola oil

What to do

SALAD

1. Heat up oven to 425f.

2. Cut bacon right into lardons & cook in a big skillet till chewy-crisp.

Transfer cooked bacon to a paper-towel lined plate. Pour bacon drippings right into a small heatproof bowl.

3. Cut the pears in half, lengthwise.

4. Pour 2 tbsp bacon drippings back right into the skillet next which put the pears, cut-side down, in the skillet.

5. Place the skillet with pears in the preheated oven & roast till tender,

12-15 min..

6. Place cubed cornbread on a big baking pan that has been sprayed with cooking spray. Drizzle with 2
tbsp olive oil. Put the pan in the oven next to the pears & toast the
cornbread cubes till golden brown, 6-8 min..

7. Combine salad greens in a big bowl
& season lightly with salt & pepper.

Mix well.

8. Serve salad greens topped with pear halves, bacon, croutons &
sunflower seeds.

VINAIGRETTE

Combine cider vinegar, dijon mustard, maple syrup, salt & pepper.
Mix till

well combined. Whereas whisking, drizzle in the canola oil &
continue whisking till smooth & emulsified.

Broccoli salad What you need

¼ c. Nonfat plain greek yogurt 1 tbsp. Dijon mustard

1 tsp. Lemon juice

1 tsp. honey

2 c. Broccoli florets

1 c. Grapes

1 carrot, sliced

1 celery stalk, sliced

1 avocado, peeled, pitted, & sliced 1 green onion, sliced

¼ c. Toasted walnut pieces

Salt & freshly cracked pepper to taste

What to do

1. In a small bowl mix together the yogurt, mustard, lemon juice, & honey. Put to the side.

2. Bring ¾ of an in. Of water to a simmer in a big saucepan with a steamer basket. Add the broccoli, cover, & cook till tender-crisp, about 2 min.. Straight away transfer the broccoli to ice water to stop the cooking. Drain & pat the cooled broccoli dry with a paper towel.

3. Place the broccoli in a medium bowl. Add the grapes, carrot, celery, avocado, green onion, & walnuts.

Pour the dressing over the broccoli

mixture & toss to cover. Season to taste with salt & pepper.

Quinoa salad with beet What you need

BEETS & QUINOA

3 medium red beets

2 c. Low-sodium vegetable broth 1 ½ c. Water

2 c. Quinoa, well rinsed & drained ½ tsp fine sea salt

SALAD

3 blood oranges

½ c. Chopped pitted dates

1 tbsp lime juice

¼ tsp fine sea salt

½ tsp freshly ground black pepper ¼ c. Extra-virgin olive oil

¼ c. Plus 2 tbsp finely chopped fresh flat-leaf parsley

2/3 c. Pomegranate seeds

¼ c. Lightly toasted chopped

pistachios for garnish

What to do

BEETS

1. Place a rack in the middle of the oven & heat up to 425°f.

2. Cut the greens off the beets, leaving about 1 in. Of stem. Rinse the beets

& pat dry. Put the beets in an 8x8-inch baking dish, adding enough water to reach a depth of ¼ to ½

inch.

3. Cover the pan tightly with aluminum foil & roast for 45-60 min.. Take away from the oven & permit to

cool.

QUINOA

1. Add the broth, water, quinoa & salt

to a big heavy saucepan & bring to a boil.

2. Decrease the heat to maintain a simmer, cover, & cook till the liquid is absorbed, 15-20 min.. Take away from the heat & put to the side to steam, covered, for 5 min..

3. Transfer the quinoa to a big serving bowl & spread to cool, about 20

min..

SALAD

1. Cut one orange in half crosswise.

Peel 1 ½ oranges, & cut the

segments right into ½ -inch pieces; you will need a scant 1 ½ cups. Zest the remaining 1 ½ oranges till you have 1 tbsp zest, next which squeeze

them till you have ¼ c. Plus 2 tbsp juice.

2. When the beets are cool enough to handle, peel & cut them right into ½

in. Wedges. Utilizing a fork, mix the dates right into the bowl with the quinoa. Separating any chunks. Mix in the beets.

3. In a medium bowl, utilizing a fork, mix the orange juice, zest, vinegar, salt & pepper. Steadily beat in the olive oil in a thin stream till emulsified. Mix in the ¼ c. Parsley.

Pour the dressing over the salad &

lightly toss to combine. Season with salt & pepper to taste. Let sit at room temperature for 10 to 15 min. To

permit the flavors to meld.

4. Toss when more, next which top with the oranges, dash with the pomegranate seeds, pistachios & the remaining 2 tbsp parsley, & serve.

Ginger & cucumber salad What you need

SALAD

2 big english cucumbers

1½ c. Frozen shelled edamame,

defrosted

2 medium carrots, julienned

1 tbsp toasted white sesame seeds 1 sheet of nori, cut right into small 1-

inch long ½inch wide strips.

DRESSING

2½ tbsp white miso

1½ tbsp hot or warm water

2 tbsp rice vinegar

1 tbsp + 1 tsp finely grated ginger,

peeled

1 tbsp honey or maple syrup

1 tbsp + 1 tsp sesame oil

2 tsp lemon juice

½ tsp tamari sauce or soy sauce

What to do

1. Slice off the very top & bottom of the cucumber & next which slice it in half crosswise. Run the cucumber through a spiralizer with the wide ribbon blade, cutting the noodles every 1215 inches.

2. Toss the cucumber ribbons or slices with the edamame & carrots.

3. In a small bowl whisk together the miso & water till completely smooth.

Add the remaining of the dressing ingredients & whisk to combine.

Taste & adjust the seasoning.

4. Toss the dressing with the greens.

5. Dash sesame seeds on top & serve

with slices of nori on top.

Fall salad

What you need

½ head of radicchio, torn

3-4 heads butter lettuce

1-2 apples, thinly sliced

1-2 fuyu persimmons, thinly sliced ½ c. Small radishes, halved

¾ c. Cubed feta

½ c. Marcona almonds

½ c. Pomegranate seeds

VINAIGRETTE

4 tbsp olive oil

3 tbsp balsamic vinegar

3 cloves garlic, chopped

Kosher salt & freshly cracked black

pepper to taste

What to do

1. On a big platter arrange the salad ingredients.
2. In a small bowl, whisk together the ingredients for the vinaigrette.
3. Drizzle the vinaigrette on top of the salad before serving.

Edamame & chickpea salad

What you need

DRESSING

1 big avocado, flesh removed

1 nub of ginger root

1 shallot

3 tbsp fresh lime juice

1 tbsp apple cider vinegar

½ tbsp pure maple syrup

1 tbsp olive oil

3 tbsp chopped fresh basil

SALAD

1 can chickpeas, drained, rinsed &
patted dry

½ tbsp olive oil

¼ tsp salt

¼ tsp ground cumin

⅛ tsp ground cayenne pepper

⅛ tsp ground ginger

½ c. Cashews

10 oz. Shelled edamame, cooked

1½ c. Chopped apples

Salt & pepper to taste

1 tbsp chopped fresh basil

What to do

DRESSING

Place the ingredients in a high-speed blender & blending till smooth & creamy.

SALAD

1. Cook the edamame.
2. Heat a cast iron skillet over high heat. Add chickpeas & permit them to toast for about 5-8 min.. Drizzle olive oil over chickpeas.
3. Add salt, cumin, cayenne pepper & ginger. Mix to cover. Add cashews & mix together; continue to cook mixture over medium-high heat till cashews start to lightly brown.
4. Add chickpea/cashew mixture, edamame & apples to a medium bowl. Season to taste with salt & pepper. Add 3 tbsp of avocado-lime dressing. Toss to cover. Garnish with chopped basil & serve warm.

Turkey & pistachios salad What you need

SALAD

- 8 c. Kale, stems removed, finely chopped
- 1 c. Packed fresh mint leaves
- 2 c. Turkey meat, chopped right into bite sized pieces
- 1 avocado cut right into chunks 1 c. Toasted pistachios, chopped

PESTO

2 cloves garlic

2 c. Packed flat leaf parsley

2 c. Fresh basil leaves

1/3 c. Toasted pistachio

1/3 c. Red wine vinegar 1/2 c. Olive oil

Kosher salt

What to do

PESTO

1. In the jar of a blender puree the pesto ingredients on high till smooth &

next which season to taste with kosher salt.

2. Really finely chop all of the kale &
mint.

3. Drizzle with some of the pesto &
toss till well covered.

4. Add the turkey & avocado & the pistachios & toss to cover.
Season to taste with kosher salt.

Citrus salad

What you need

DRESSING

2 tbs. Agave syrup

1 ½ tbs. Lime or lemon juice

1 tbs. Low-sodium soy sauce

½ tsp. Salt

¼ tsp. Red pepper flakes

SALAD

2 oranges or blood oranges

1 grapefruit

1½ c. Coarsely chopped arugula

1 shallot, peeled, thinly sliced crosswise, & loosened right into strands

2 tbs. Coarsely chopped mint leaves 2 tbs. Crushed roasted peanuts for garnish

1 tbs. Toasted sesame seeds for garnish

What to do

DRESSING

Mix all ingredients together in bowl.

Adjust the seasoning. Put to the side.

SALAD

1. Slice ends off oranges & grapefruit.

Stand fruit on cutting board. Slice away skin & pith from outside with knife.

2. Cut fruit segments from membranes,

& transfer to bowl; toss lightly with arugula, shallot, & mint. Toss with dressing. Serve garnished with

peanuts & sesame seeds.

Apple salad

What you need

½ c. Finely chopped walnuts

¼ c. Pepitas

1 ½ tsp lemon zest

3 tbsp lemon juice

1 tsp dijon mustard

½ tsp salt

5 tbsp olive oil

1 big green apple, quartered

20 brussels sprouts, ends trimmed 5 big cremini mushrooms, stems

removed

¼ c. Grated parmesan

What to do

1. Toast walnuts & pumpkin seeds in a frying pan set over medium-high, stirring often, 5 min. Put to the side to cool.

2. Whisk lemon zest with lemon juice, mustard & salt in a big bowl. Season with pepper. Steadily whisk in olive oil. Put to the side.

3. Fit a food processor with the slicing attachment. Push apple, brussels sprouts & mushrooms through the chute with food processor on. Toss with dressing. Mix in walnuts &

pumpkin seeds. Dash with cheese.

Crab salad

What you need

400 g crab sticks

5 eggs

1 jar of corn - 1 jar

200g cheese

3-4 cloves of garlic

250g home-made mayonnaise

Salt & pepper to taste

What to do

1. Finely chop the crab sticks. Boil hard boiled eggs & cut right into cubes. Grate the cheese.

2. Mix together the eggs, corn, cheese, crab sticks, rice & garlic, mayonnaise, salt & pepper.

Potato salad

What you need

1 medium red potato, cubed right into ½ -inch pieces

¼ c. Cooked chickpeas or other beans

¼ c. Bell pepper, chopped

1 tbsp red onion, chopped

2 crimini mushrooms, chopped

Handful fresh spinach

Olive oil cooking spray

SPICES

½ tsp fresh rosemary, chopped

1 tbsp fresh basil leaves, chopped ¼ tsp ground cumin

¼ tsp paprika Pinch of cayenne

Salt, pepper to taste

What to do

1. Heat up a heavy-bottomed nonstick pan over medium heat. Spray with cooking spray. When the pan is hot, add cubed potatoes, spray them with some more cooking spray, mix with a spatula to distribute them evenly over the pan & cover with a lid.

2. Cook for 8-10 min, stirring every 2-3.

3. Chop the onions, bell pepper &

mushrooms.

4. Once the potatoes are cooked, add chickpeas, cover with a lid, & cook 2 min more.

5. Remove the lid, add onions, bell peppers, mushrooms, salt & all of the spices excluding basil leaves.

Continue to cook for an additional 2 min, stirring often.

6. Stir in a handful of spinach leaves.

As soon as they start to wilt, take the pan off the heat.

7. Dash with chopped fresh basil leaves.

Tuna salad

What you need

2 c. Mixed greens

1 big tomato, chopped

¼ c. Fresh parsley, chopped

¼ c. Fresh mint, chopped

10 big kalamata olives, pitted

1 small zucchini, sliced lengthwise ½ avocado, chopped

1 green onion, sliced

1 can chunk light tuna in water, drained

1 tbsp extra-virgin olive oil

1 tbsp balsamic vinegar

¼ tsp himalayan salt

$\frac{3}{4}$ tsp freshly cracked black pepper

What to do

1. Grill the zucchini slices on both sides in a sizzling hot cast iron skillet grill pan.
2. Remove from pan & let cool for a few min.. Cut right into bite size pieces.
3. Throw all the ingredients in a big mixing bowl & mix till well combined.

Chicken salad What you need

3 small flour tortillas, halved & cut crosswise in $\frac{1}{2}$ in. Wide strips 1
tbsp vegetable oil

450 g boneless skinless chicken breasts, cut in $\frac{3}{4}$ -inch cubes

1 sweet pepper, chopped

2 cloves of garlic, minced

1 $\frac{1}{4}$ tsp ancho chili powder

Pinch of salt

1 c. Canned black beans, drained &
rinsed

$\frac{1}{2}$ c. Frozen corn kernels

2 green onions, chopped

1 tbsp lime juice $\frac{1}{2}$ c. Shredded old cheddar cheese 1 avocado,
pitted, peeled & chopped LIME SALAD

3 tbsp olive oil

2 tbsp lime juice

2 tsp liquid honey

Pinch of salt

4 c. Torn leaf lettuce

What to do

1. Toss tortilla strips with 1 tsp of the oil. Heat a big nonstick skillet over medium-high heat. Cook the strips, tossing often, till golden, 2 min..

Transfer to a bowl.

2. Add remaining oil to a skillet; cook the chicken, sweet pepper, garlic, chili powder, pepper & salt, stirring often, 4 min..

3. Stir in the beans, corn, green onions

& lime juice; cook till warmed

through, about 3 min..

LIME SALAD

In big bowl, whisk together oil, lime juice, honey & salt. Add the lettuce &

toss. Spoon the chicken mixture over the top & dash with cheese & avocado.

A salad rich in protein What you need

SALAD

15 oz canned green kidney beans 15 oz canned lentils

2-3 handful arugula

4 tbs capers

DRESSING

1 tbs caper brine

2 tbs peanut butter

1 tbs tahini

1 tbs tamari

1 tbs balsamic vinegar

2 tbs hot sauce

What to do

Mix arugula, beans, lentils, & capers.

Top with dressing.

DRESSING

Whisk together all ingredients in a bowl till they come together to a smooth dressing.

Cabbage salad What you need

2 c. Loosely packed spinach leaves 2 c. Thinly sliced napa cabbage

1 orange sliced

½ c. Pomegranate seeds

DRESSING

1 tbsp orange balsamic vinegar

1 tbsp olive oil

Brown sugar & salt to taste

What to do

In a small bowl, whisk together the orange balsamic, brown sugar, olive oil & salt.

Place sliced cabbage, spinach, orange & pomegranate seeds in a big bowl.

Drizzle with dressing & toss to combine.

Strawberry & spinach salad

What you need

¼ c. Apple cider vinegar

2 tbsp sugar

1/8 c. Vegetable oil

¼ tsp paprika

1 dash worcestershire sauce

1 tbsp butter

½ c. Slivered almonds

1 quart strawberries

6 c. Spinach or spring mix lettuce

What to do

1. In a bowl, mix the vinegar, sugar, paprika, oil, & worcestershire sauce.

Cover, & refrigerate at least 6 hours.

2. Melt the butter in a skillet over medium heat. Mix in the almonds, &

cook till golden brown. Take away from heat, & cool.

3. In a bowl, toss the strawberries, spinach or lettuce, & almonds. Mix with the dressing only before

serving.

Green bean & jicama salad

What you need DRESSING

1 tbsp soy sauce

1 tbsp rice vinegar

2 tbsp lemon juice

1/2 tbsp honey

1/2 tbsp ground ginger

1/4 - 1/2 tsp toasted sesame seeds SALAD

1 lbs fresh green beans, blanched &

shocked in cold water

1 med size jicama, peeled &

julienned

1 red onion, sliced very thinly

What to do

1. Whisk together dressing ingredients.
2. Toss in the salad ingredients. Chill at least 1 hour before serving, tossing again next ½ hour.

Thai salad

What you need

DRESSING

⅓ c. Canola oil

3 cloves garlic, peeled

3 tbsp low sodium soy sauce

2 tbsp water

2 tbsp white distilled vinegar

2 tbsp honey

1 tbsp sesame oil

1 tbsp lemongrass paste

A squeeze of lime juice

SALAD

16 oz. Frozen shelled edamame

5-6 c. Baby kale

3 big carrots 2 bell peppers

1 c. Cilantro leaves

3 green onions

$\frac{3}{4}$ c. Cashews

What to do

DRESSING

Puree all the ingredients in a food processor till smooth. Taste & adjust the seasoning. Transfer to a dressing jar.

SALAD

1. Cook the edamame by boiling it for 3-5 min. In a pot of boiling water.

Drain & permit it to cool.

2. Slice up the kale, carrots, peppers, cilantro leaves, & green onions right into thin strips.

3. Place the cooked edamame in the food processor & pulse 5 times to get a minced texture. Transfer to a bowl & repeat the same process for

the cashews.

4. Toss the kale, carrots, peppers, cilantro, green onions, edamame, &

cashews together till well combined.

Drizzle with the dressing, toss lightly a few times.

Rice noodles salad with mint & carrots

What you need

100g rice noodles

2 small carrots, thinly sliced

2 spring onions, thinly sliced

A handful of coriander, chopped A handful of mint, chopped

150g prawns, boiled

4 tbsp light soy sauce

2 tbsp fish sauce

2 tbsp brown sugar

Zest of 1 lime

2 limes, juiced

What to do

1. Cook the rice noodles in boiling water according to the packet instructions.
2. Drain the noodles & run it under cold water till cool & drain again.
3. Toss the noodles right into a bowl & add the julienned carrots, spring onions, coriander, mint & the prawns.
4. In an additional small bowl, whisk together soy sauce, fish sauce, lime juice, brown sugar & the zest.
5. Add this mixture over the salad & toss well to cover.

Kale salad with chipotle chicken

What you need

DRESSING

3 whole anchovy fillets

3 cloves of garlic

Salt & black pepper

1/4 c. Mayo

1 tbsp white wine vinegar

1 tbsp dijon mustard

1 tsp worcestershire sauce

1 tsp lemon juice

1/2 c. Olive oil

1/4 c. Grated parmesan cheese

CHIPOTLE CHICKEN

1/4 c. Olive oil

2 tbsp honey, warmed slightly

1 tbsp chipotles in adobo

1 tbsp dijon mustard

1 tsp chipotle chili powder

1/2 tsp onion powder

1/4 tsp garlic powder

Salt & black pepper

2 boneless & skinless chicken

breasts

KALE SALAD

3 tbsp olive oil, divided

4 oz. Crimini mushrooms, sliced Sea salt & black pepper

1 bunch of lacinato kale stems

trimmed

4 oz. Good-quality hard blue cheese, sliced

1 c. Croutons

2 tbsp micro greens

What to do

1. To a high powered blender, add the anchovy fillets, garlic, a generous amount of salt & black pepper, mayo, white wine vinegar, mustard,

worcestershire sauce, & lemon juice.

Puree till the mixture only comes together. With the blender running on low, slowly add the olive oil.

Continue to blend till smooth &

creamy. Add the parmesan cheese.

Blend till smooth. Adjust seasoning to taste. Transfer the dressing to an hermetic container & refrigerate till you are ready to use.

2. Heat up your oven to 400 degrees f

& line a big baking sheet with foil.

Put to the side.

3. In a big bowl, whisk together the oil, honey, adobo sauce, mustard, chili powder, onion powder, garlic

powder & a generous amount of salt

& black pepper. Add the chicken to the bowl & toss to cover evenly, rubbing it in where needed. Put the chicken on the prepared baking sheet

& bake for 35-40 min. Or till cooked through. Take away from heat & put to the side to rest for a couple of min..

4. To a big sauté pan over medium heat, add 1 tbsp of olive oil. Add the

mushrooms & season with salt. Cook till tender & brown, about 5-6 min..

Put to the side.

5. Heat up a big cast iron pan over high heat. Rub the remaining 2 tbsp of olive oil on each side of each kale leaf. When the pan is hot, add the kale. Do this part in batches. Only char about 2-3 leaves at a time so you can leave them flat. Cook for approximately 1 min. On each side or till the edges start to brown. Take away from heat & repeat for the remaining of your kale.

6. Layer sliced chicken, mushrooms, blue cheese & croutons over 2 beds of kale. Garnish with fresh micro

greens or sprouts & drizzle with homemade dressing.

Lentil salad

What you need

1/2 c. Dried green lentils, picked through & rinsed

2 tsp kosher salt

2 tbsp plus 2 tsp olive oil, divided 1 big apple, cored & chopped

4 dried apricots, finely chopped 1/4 c. Raisins

2 tbsp fresh lemon juice

2 tsp finely chopped fresh oregano 1/2 c. Crumbled feta cheese

1/2 c. Roughly chopped fresh parsley leaves

1/3 c. Shelled pistachios

1/4 c. Tahini

What to do

1. Place lentils, salt & 3 c. Water in medium saucepot; heat to boiling over medium-high heat. Reduce the heat to medium-low & simmer 20 to 25 min., stirring often. Strain lentils.

2. Heat 2 tsp oil in medium skillet over medium heat. Add the apple; cook 3

to 4 min. Or till golden brown &

tender-crisp, stirring frequently.

3. In big bowl, toss apricots, raisins, lemon juice, oregano, lentils, apple

& remaining 2 tbsp oil till well combined; let stand 5 min.. Mix in feta, parsley & pistachios. Transfer to serving bowl & drizzle with tahini.

Easy shrimp salad What you need

150 g shrimp

150 g lettuce

10 pieces cherry tomatoes

10 pieces egg quail

1 tsp lemon juice

Pinch of salt

50 g parmesan

2 avocados, cubed

2 medium bell peppers

What to do

1. Cut the cherry tomatoes, quail eggs

& salad.

2. Put the lettuce, boiled shrimp, cherry tomatoes & eggs on a plate, add salt

& lemon juice, avocado & bell peppers.

3. Dash with grated cheese.

Gado-gado

What you need

SALAD

1 carrot, julienned

1 red pepper, julienned

1 small courgette, shaved right into ribbons with speed peeler

Wedge of cabbage, shredded finely A few cherry tomatoes

Handful of spinach

Handful of flat beans, cut right into strips

½ small broccoli, divided right into florets

100 g firm tofu, drained

100 g vermicelli rice noodles Handful of fresh coriander

Hot red chilli, finely sliced

2 wedges of lime

MARINADE

4 tbsp tamari or soy sauce

2 tbsp rice vinegar

2 tsp brown sugar

1 tsp sesame oil

1 garlic clove, minced

2 tsp grated ginger

SAUCE

125 g / ½ c. Crunchy 100% natural peanut butter

¼ c. / 60 ml coconut milk

Approx. ¼ c. / 60 ml water

1 tbsp tamari or soy sauce ½ tsp ground turmeric

½-¾ tsp hot ground chilli

1 garlic clove, minced

2 tsp grated ginger

1 tsp maple syrup or sugar

1½ tbsp tamarind purée

What to do

1. In a mixing bowl, mix the ingredients for tofu marinade together. Cut the tofu right into triangles & put them in the marinade, turn it over at least once.
2. Set the oven to 180° c / 360° f. Put marinated tofu cubes on a paper-lined baking tray & bake for 25 mins, flipping the cubes when with a pair of tongs 15 mins in.
3. Prepare rice noodles according to the instructions on the packet.
4. Heat up 1 tbsp of oil in a wok pan.

Mix fry broccoli florets & next which add sliced beans for the last

30 sec..

5. Add coconut milk, soy sauce & enough water to achieve the consistency you like.

6. Season with the remaining ingredients & warm it up lightly before serving.

7. Assemble all veg, vermicelli & tofu on two plates, serve with a warm peanut sauce, a wedge of lime, dash of fresh coriander.

Asian noodle salad What you need

2 c. Cooked linguini noodles ,

drizzled with a touch of olive oil 1 skinless & boneless chicken

breast, cooked & shredded

¼ c. Red cabbage, shredded thinly ¼ c. Carrots, shredded thinly

1 green onion, sliced

2 tbsp crushed peanuts

1 tbsp cilantro leaves, chopped SAUCE

1 ½ tbsp honey

1 ½ tbsp rice vinegar

1 ½ tbsp soy sauce

1 ½ tbsp peanut or vegetable oil 1 tbsp peanut butter

1 clove garlic, pressed through garlic press

3 to 4 drops of sriracha sauce

What to do

1. Add all of the ingredients through the chopped cilantro leaves right into a medium-size bowl, & toss together lightly till well combined.
2. Pour the sauce as over the noodles, chicken, veg & lightly toss together to cover, & enjoy.

SAUCE

In a small dish, mix all of the ingredients with a fork or small whisk till very well blended & smooth.

Mozzarella salad with tomatoes

What you need

1 pint cherry tomatoes, halved

8 oz. Fresh mozzarella pearls

4 tbsp olive oil

18 basil leaves, chopped

½ tsp kosher salt

½ tsp freshly ground pepper

What to do

Add the cherry tomatoes & mozzarella cheese to a medium bowl. Drizzle the olive oil over the tomatoes &

mozzarella. Add the basil, salt, &

pepper, & lightly toss all the ingredients.

Lime chicken salad What you need

MARINADE

3 tbsp olive oil

100ml lime juice

2 tbsp fresh chopped

cilantro/coriander

2 cloves garlic, crushed

1 tsp brown sugar

$\frac{3}{4}$ tsp red chilli flakes

$\frac{1}{2}$ tsp ground cumin

1 tsp salt

SALAD

4 chicken thigh fillets, skin removed $\frac{1}{2}$ yellow capsicum/bell pepper,

deseeded & sliced $\frac{1}{2}$ red capsicum/bell pepper,

deseeded & sliced

$\frac{1}{2}$ an onion, sliced

5 c. Cos lettuce leaves, washed &

dried

2 avocados, sliced

Coriander leaves to garnish

Sour cream to serve

What to do

1. Whisk marinade ingredients together to combine. Pour half the marinade right into a shallow dish to marinate the chicken fillets for two hours.

Refrigerate the reserved marinade to use as a dressing.

2. Heat about one tsp of oil in a grill pan or skillet over medium-high heat

& grill chicken fillets on each side till golden, crispy & cooked through.

Put to the side & permit to rest.

3. Wipe pan over with paper towel; drizzle with an additional tsp of oil & grill/fry capsicum/pepper strips till cooked to your liking.

4. Slice chicken right into strips & prepare salad with leaves, avocado slices, capsicum/pepper slice & sliced chicken. Drizzle with remaining marinade.

Cornbread salad What you need

CORNBREAD

½ c. Whole wheat pastry flour

½ c. Cornmeal

1 tsp baking powder

¼ tsp sea salt

2 big eggs

2 tbsp maple syrup

¼ c. Melted butter

½ c. Milk

1 tbsp olive oil

2 tsp fresh minced rosemary

ROASTED GREENS

1 small sweet potato

1½ c. Quartered brussels sprouts ½ medium red onion, chopped

1 tbsp olive oil

¼ tsp sea salt

½ tsp black pepper

SALAD

2-3 c. Fresh spinach

1 oz. Blue cheese

DRESSING

2 tbsp olive oil

2 tbsp balsamic vinegar

1 tbsp brown mustard

1 tbsp maple syrup

What to do

1. Heat up the oven to 350°f & lightly grease an 8x8 pan.
2. Combine pastry flour, cornmeal, baking powder, & sea salt in a bowl, mix to combine. In a separate bowl, whisk together eggs, maple syrup, walnut oil, & milk. Pour right into dry ingredients & mix till batter is combined. Pour right into prepared pan & bake 25-30 min.. Let it cool slightly.
3. Once cornbread has cooled,
prudently cut cornbread right into ½"
cubes & put 2 c. Of the cubed
cornbread right into a bowl. Add 1
tbsp olive oil & rosemary, tossing till cornbread is covered. Put on a
baking tray & return to the oven.

Bake for 13-15 min. Till cornbread is firm & toasted, stirring midway through.

ROASTED GREENS

1. Peel & cut sweet potatoes right into ½" cubes. Toss with quartered brussels sprouts, onion, 1tbsp oil, salt, & pepper. Put in the oven & roast till greens are tender & browning, 40-50 min..
2. In the meantime , mix the olive oil, balsamic vinegar, mustard, & maple syrup in a jar with a lid. Shake well till dressing is combined.
3. To serve, mix roasted greens, toasted cornbread, spinach, & blue cheese in a big bowl. Drizzle dressing on top

& toss till everything is well

covered.

Fennel & avocado salad What you need

SALAD

4 big handfuls of spring greens 2 blood oranges, sliced right into segments

1 bulb fennel, quartered, cored &

sliced right into super thin strips 1 avocado, chopped

2 oz. Goat cheese, crumbled

3 tbsp sliced almonds

CITRONETTE

¼ c. Olive oil, more to taste

1 lemon, zested & juiced

½ tsp dijon mustard

½ tsp honey

Sea salt & ground black pepper

What to do

1. In a small skillet over medium heat, toast the almonds for a few min., stirring frequently so they don't burn.

When the almonds are fragrant &

starting to turn golden, take away from heat & transfer to a plate.

2. In a big serving bowl, mix the greens, segmented blood oranges, sliced fennel, chopped avocado, goat cheese & warm almonds.

3. In a small bowl, whisk together the salad ingredients till emulsified.

When ready to serve, drizzle

citronette over the salad & toss.

Cabbage salad What you need

1/3 c. Canola oil

2 tbsp rice vinegar

2 tbsp white sugar

1 tsp soy sauce

1 tsp sesame oil

4 c. Shredded cabbage

1 c. Shredded chicken

1 package ramen noodles, uncooked, broken right into small pieces
&

toasted

1/3 c. Toasted slivered almonds 1/4 c. Thinly sliced green onions

What to do

1. Heat the oil, rice vinegar, sugar, soy sauce, & sesame oil in a small sauce pan on medium for 1 min.. Turn off the heat & whisk the ingredients till the sugar dissolves.

2. Add the cabbage, chicken, broken ramen pieces, almonds, & green

onions to a big bowl. Toss the salad with the dressing & serve straight away.

Taco salad

What you need

3-4 boneless skinless chicken

breasts, ½ in. Thickness

1 tbsp taco seasoning

¼ tsp cayenne pepper

½ tsp garlic powder

6-8 c. Chopped romaine lettuce

1 can black beans, drained & rinsed ½ c. Chopped white or red onion 2 big avocados, chopped

1 c. Chopped tomatoes

Tortilla strips

DRESSING

1 c. Cilantro loosely packed cilantro

leaves

½ c. Plain yogurt

2 tsp garlic

1 tbsp apple cider vinegar

¼ c. Olive oil

6 tbsp mayo

¼ tsp salt

½ tsp onion powder

Juice of 1 lime

3 tbsp pickled jalapenos, chopped

What to do

1. Add all dressing ingredients to blender & pulse till smooth. Cover & chill till ready to use.

2. Whisk together taco seasoning, cayenne pepper, & garlic powder.

Rub the seasoning right into the chicken breasts, covering both sides.

Grill over medium heat 4-5 min. On each side till cooked through. Chop right into bite-sized pieces.

3. Toss together lettuce, black beans, onions, avocados, tomatoes, & grilled chicken. Drizzle with dressing.

Radish salad

What you need

1 small batch of breakfast radishes, trimmed

Olive oil

Salt

4 c. Arugula

Juice from 1 lemon

1/4 c. Olive oil

Salt

Pepper

2 big eggs, boiled & quartered

1/2 avocado, chopped

What to do

1. Heat up the oven to 400 degrees f.

Put the radishes in a small baking dish & toss a tbsp of olive oil & a few pinches of salt. Transfer to the oven & roast for 15 min.. Put to the side.

2. In a small bowl, whisk together the lemon juice, 1/4 c. Of olive oil & a few pinches of salt & pepper.

3. To a big bowl, add the arugula &

radishes. Toss with the lemon

vinaigrette, till thoroughly covered.

Transfer to a serving plate. place the chopped avocado on top & arrange the sliced boiled eggs around the

salad.

Cobb salad

What you need

SALAD

3 sweet potatoes, peeled & cut right into 3/4-inch dice

3-4 heads romaine lettuce, chopped, 3/4 in. Ribbons

4 cooked beets

1 c. Heirloom cherry tomatoes,

halved

2 ripe avocado, medium dice

1 c. Canned chickpeas

SALMON

4 6-ounce salmon filets

Kosher salt & freshly cracked black

pepper

VINAIGRETTE

2 tsp garlic, minced

2 tsp shallots, minced

2 tbsp dijon mustard

2 tsp dried oregano

2 tsp dried parsley

½ tsp freshly cracked black pepper ½ tsp kosher salt

¼ c. Red wine vinegar

1-¼ c. Extra virgin olive oil

2 tbsp finely shredded parmesan cheese

What to do

SALAD

1. Toss the cubed sweet potatoes with 1

tbsp of olive oil & season with salt

& pepper. Roast for about 25 min., stirring till golden & softened. Let cool.

2. In 4 bowls, arrange equal amounts of the lettuce & top with the piles of the sweet potatoes, beets, cherry

tomatoes, avocados & chickpeas.

Lay a piece of salmon on top of each salad. Toss with vinaigrette.

SALMON

Season the salmon filets with salt &

pepper on both sides. Grill on a hot grill

pan for 3-4 min. On each side till only slightly pink in the center. Take away &

put to the side.

VINAIGRETTE

Combine all the ingredients in medium bowl & whisk till everything is incorporated.

Panzanella salad What you need

10 oz. Very ripe tomatoes chopped 1 japanese cucumber, chopped

2 tbsp minced onion or shallot

¼ c. Olives or capers, chopped

5 oz. Stale crusty bread, torn right into small pieces

2 tbsp olive oil

2 cloves of garlic minced

10 leaves basil, hand-torn

DRESSING

2 tbsp olive oil

2 tbsp champagne vinegar

1 tsp dijon mustard

1 tsp kosher salt

What to do

1. Heat 2 tbsp of olive oil over medium heat & add the garlic. Mix a few times & when the oil is fragrant, add the bread. Toss to evenly cover the bread with oil, next which fry over medium low heat till the bread is crunchy & has taken on some color.

Season with salt & pepper to taste.

Put to the side to cool.

2. Put the tomatoes, cucumber, onion &

olives in a big mixing bowl. In a separate small bowl, mix 2 tbsp of olive oil, the vinegar, mustard & salt, next which whisk to combine. Pour the dressing over the greens & mix

till some juice has come out of the greens.

3. Add the bread to the greens & toss to combine. Let the salad sit for at least one hour, stirring a few times to ensure the bread gets evenly soaked.

Add the basil, mix to combine.

Quinoa salad

What you need

1 tsp vegetable oil

1 onion, chopped

3 cloves garlic, peeled & chopped $\frac{3}{4}$ c. Uncooked quinoa

1 $\frac{1}{2}$ c. Vegetable broth

1 tsp ground cumin

$\frac{1}{4}$ tsp cayenne pepper

Salt & pepper to taste

1 c. Frozen corn kernels

2 cans black beans, rinsed & drained $\frac{1}{2}$ c. Chopped fresh cilantro

What to do

1. Heat the oil in a medium saucepan over medium heat. Mix in the onion

& garlic, & saute till lightly

browned.

2. Mix quinoa right into the saucepan &

cover with vegetable broth. Season with cumin, cayenne pepper, salt, &

pepper. Bring the mixture to a boil.

Cover, reduce heat & simmer for 20

min..

3. Stir frozen corn right into the saucepan, & continue to simmer about 5 min. Till heated through. Mix in the black beans & cilantro.

Herb chickpea salad What you need

4-8 c. Butter lettuce, chopped

1/2 c. Fresh basil + parsley,

chopped

2 tbsp fresh thyme, chopped

2 ears grilled corn, kernels removed from the cob

1 1/2 c. Tom-tom tomatoes, halved 1 red pepper, chopped

3/4 c. Fresh blackberries or

blueberries

1 peach, finely chopped

1 jalapeño, seeded & chopped

1 ½ c. Cooked chickpeas

½ c. Mixed toasted pumpkin seeds, pecans, walnuts, & pistachios

¼ c. Olive oil

1 tbsp apple cider vinegar

2 tsp honey

½ -1 tsp chipotle chili powder

1-2 cloves garlic, minced or grated 1 lemon, juiced

Salt & pepper, to taste

1 avocado, pitted & chopped

4-6 oz. Goat cheese, crumbled

What to do

1. In a big bowl mix the butter lettuce, basil, parsley, thyme, grilled corn, tom-tom tomatoes, red pepper,

blackberries or blueberries, peach, jalapeño & chickpeas.

2. In an additional small bowl or glass jar mix the olive oil, apple cider vinegar, honey, chipotle chili

powder, garlic, lemon juice, salt &

pepper. Whisk till combined. once ready to serve, pour the dressing over the salad & toss well.

3. Add the avocado & goat cheese & lightly toss when more.

Seafood salad What you need

SEAFOOD

3 tbsp olive oil

1 clove garlic, crushed

2 tbsp parsley, chopped finely

Salt to season

1x 120g salmon fillets

100g calamari rings

200g shrimp, peeled & deveined

4 c. Mixed lettuce leaves

2 lemons, cut right into wedges DRESSING

½ c. Greek yogurt

1 garlic clove crushed

2 tbsp freshly chopped parsley 1 tsp squeezed lemon juice

Salt to season

What to do

1. Combine the olive oil, garlic, parsley & salt in a big shallow bowl.

Add the pre-washed, patted dry

seafood to the oil mixture to cover evenly. Cover & refrigerate for 15 min..

2. Wash & dry lettuce mix ad put right into serving bowl. Whisk the yogurt, garlic, parsley & lemon juice in a small bowl. Season with salt to your tastes.

3. Heat up the barbecue. Cook the salmon first; both sides till seared &

cooked . Put to the side onto a warmed plate. Add the prawns & calamari rings & cook for 2-3 min., turning often or till only cooked.

Transfer to plate.

4. Top the salad leaves with the seafood; drizzle with dressing & lemon juice; serve with lemon wedges.

Steak salad

What you need

1 pound hanger, skirt, or flank steak 1 tsp kosher salt plus more

Freshly ground black pepper

1 medium tomato, halved

1 tbsp minced shallot

1 tbsp red wine vinegar

¼ c. Plus 5 tsp olive oil, divided 4 spring onions, bulbs halved, dark-green parts discarded

5 ½ -inch-thick slices ciabatta 8 c. Mixed summer lettuces

¾ c. Fresh basil leaves, torn right into ½ -inch-strips

What to do

1. Season steak with 1 tsp salt &

pepper; put to the side. Grate cut sides of tomato on coarse holes of a box grater right into a medium bowl down to the skin; discard skin. Add shallot & vinegar & whisk in ¼ c.

Oil. Season to taste with salt &

pepper. Put to the side.

2. Build a medium-hot fire in a charcoal grill. Toss spring onions in a medium bowl with 1 tsp oil &

season with salt & pepper. Grill onions till only tender, 2-3 min. Per side. Transfer to a cutting board &

cut right into 2" pieces.

3. Grill steak till seared & cooked 3-5

min. Per side for medium-rare.

Transfer to a cutting board. Let it rest, about 10 min..

4. Brush both sides of bread slices with remaining 4 tsp oil & season with salt & pepper. Grill the bread till dark golden brown & nicely charred in spots, about 2 min. Per side. Set toast aside till cool enough to handle, next which break toast right into roughly 1" pieces.

5. Thinly slice steak against the grain.

Toss lettuces, basil, spring onions, croutons, & some of the vinaigrette in a big bowl. Season to taste with salt & pepper. Add steak & toss

lightly to cover. Serve with remaining vinaigrette alongside.

Broccoli salad What you need

2 broccoli crowns

1 package pre cooked bacon

1 bunch green onions

½ c. Dry roasted sunflower seeds 1 c. Shredded cheddar cheese

1 c. Mayo

¼ c. Red wine vinegar

½ c. Sugar

What to do

1. Clean & cut broccoli crowns right into small florets & add to big bowl.

Chop bacon right into tiny pieces &

add to bowl. Chop up green onions

& add to bowl.

2. Add sunflower seeds & cheddar cheese to the mix.

3. In a small bowl mix mayo & red wine vinegar till well mixed.

4. Add the dressing & ½ c. Of sugar right into the big bowl & mix with the broccoli mix till evenly covered.

5. Let chill in fridge till ready to serve.

Zucchini noodle salad What you need

3 big zucchini

½ red onion, thinly sliced

1 red chili, thinly sliced

1 tbsp toasted sesame seeds

¼ c. Toasted almonds, roughly
chopped

½ c. Of fresh cilantro

Kosher salt

DRESSING

1 red chili, minced

2 garlic cloves, finely minced

2 tbs ginger, peeled & finely minced or grated

¼ c. Green onion, thinly sliced 2 tbs rice wine vinegar

2 tbs soy sauce

2 tbs peanut butter

1 tbs sesame oil

¼ c. Coconut milk

What to do

1. Grate the zucchini. Put it in a bowl.
2. Add the thinly sliced red onion & red chili. Put to the side.
3. Combine the red chili, garlic cloves, ginger, green onions, vinegar, soy, peanut butter, sesame oil & coconut milk in the jar of a blender. Blend on high till smooth.
4. Toss the zucchini noodles with only enough of the dressing to get it well dressed.
5. Once the noodles are well dressed, season to taste with kosher salt. Add the almonds, sesame seeds & lightly toss with the fresh cilantro.

Chickpea salad What you need

1 can organic chickpeas, drained 2 medium carrots chopped small

3 celery stalks, chopped small

½ c. Fresh chopped cilantro or

parsley

2 tbsp pumpkin seeds

DRESSING

1 tbsp whole grain mustard

1 tbsp lemon

1 tbsp brown mustard

1 clove of garlic

What to do

1. Pulse chickpeas in the food processor a few times till they only start to break down

2. Add chopped carrots, celery &

cilantro & pulse a few more times till all the ingredients are

incorporated

3. Transfer to a bowl & put to the side DRESSING

1. Whisk all the ingredients together till smooth & creamy. Add to chickpea mixture & mix well. Add pumpkin seeds.

2. Serve it on a sandwich, with crackers or on a bed of lettuce.

Garden salad

What you need

2 heads romaine lettuce

1 bell pepper sliced

¼ onion, thinly sliced

½ avocado, cubed

2 tbs. Parmesan

½ c. Mini cherry tomatoes

½ c. Cubed ham

2 tbs. Croutons

What to do

1. In a big bowl, add the lettuce, pepper, onion, avocado, parmesan &

mini tomatoes.

2. Add in a dressing of your choosing

& mix together till well combined.

Quick & easy recipes

Low-carb pasta dish What you need

3 courgettes

Anchovies

2 cloves of garlic

Handful of capers

Handful of pitted black olives

Chilli flakes

Tin of tomatoes

Olive oil

Parmesan

What to do

1. Get a pan nice & hot, next which turn down to a medium heat.

2. Add a generous glug of olive oil, enough to cover the bottom.

3. Crush two cloves of garlic right into the oil. Add three or four anchovies.

4. The anchovies should start to disintegrate in the oil & the garlic lightly brown & soften. Add a dash of chilli flakes to the sizzling oil.
5. Roughly chop up your black olives & capers & add them too.
6. Give it all a good mix around & fry for a min..
7. Add your tinned toms.
8. Let it all bubble away, stirring now & next which for a few mins. Next which put on one side to cool.
9. Using a funny mandolin attachment, cut your courgettes right into ribbons.
10. Toss the sauce through your coodles.
11. And serve with some fresh parmesan.

Zucchini rolls What you need

4 medium zucchini

5 slices of loaf bread

6 tbsp grated parmesan cheese

5 to 6 sage leaves

Salt

Pepper

A couple of tbsp of pine nuts

Extra virgin olive oil

What to do

1. Put a big pan with water to boil.
2. Wash the zucchini & slice them lengthwise utilizing a mandoline.
3. When the water boils, add salt & the sliced zucchini. Let them boil for a couple of min. - they only have to be soft enough to be rolled. Strain them on a colander.
4. Turn on the oven to 400°f/200°c.
5. Put the bread, cheese, sage, salt & pepper right into your food processor & turn it on till it all becomes well mixed breadcrumbs.
6. Toast the pine nuts on a non adherent pan. Beware, they can get burnt pretty easily.
7. Take each slice of zucchini & brush its both sides with extra virgin olive oil.
8. Pass each one onto the breadcrumbs on both sides & then enroll each one on itself adding 3 or 4 toasted pine nuts inside. Hold it with a toothpick.
9. Put them on a baking sheet covered with parchment paper & bake till colored.

Zucchini with cheese What you need

1 tbsp olive oil

2 c. Grated zucchini

1 c. Grated cheese

What to do

1. Heat olive oil in a pan & toss in the grated zucchini.
2. Cook over medium heat. Mix often till it gets mushy.
3. Now add the cheese leaving 3 tbsp of it aside. Mix & cook for a min. Or so till they are combined well.
4. Bring it to the lowest & toss the remaining of the cheese on the top.

Cover the pan with its lid & wait for 1-2 min. To let the cheese melt.

Pasta with kale What you need

250g bag of kale

4 garlic cloves

2 lemons, juiced

1 c. Of walnuts

1-2 avocados

About 1 c. Of extra virgin olive oil Salt, to taste

1 500g packet of pasta

What to do

1. Start by lightly steaming the kale. Get the kale a little softened, without properly cooking it.
2. Bring a big pan of water to the boil

& add your spaghetti

3. Put the kale in with the walnuts, avocado, garlic & lemon juice in & whizz till it's blended but still chunky.

4. Pour in the lemon juice. Put the walnuts & garlic on top of the kale &

pour the olive oil over them. Press the hand blender down over all of the garlic cloves & blend till the garlic is completely pureed in that

spot. Now move the blending stick around & blend all of the walnuts &

kale to achieve the desired texture.

5. When the pasta is ready, drain & return the pan.

6. Top with the pesto, add salt & pepper to taste, & next which use tongs to distribute it.

Potato & coconut curry What you need

CURRY

1/2 tbsp coconut oil

1 big carrot, peeled & sliced, about a heaping 1/2 cup

1 small red bell pepper, sliced, about 1 cup

1 c. Broccoli, cut right into bite-sized pieces

1/3 c. Onion, chopped, about half a small onion

1 tsp fresh ginger, minced

1/2 tbsp yellow curry powder

1 13.5 oz. Can full fat coconut milk

Pinch of salt

Sweet potato noodles 1/2 tbsp coconut oil

1 big sweet potato, peeled, 250-300

grams

Pinch of salt

MANGO SALSA

1 mango, large, chopped, about 3/4

cup

2 tbsp red onion, chopped

1 red chili, thai, minced, adjust to preferred level of spiciness

1/2 tsp apple cider vinegar

1/4 c. Fresh cilantro, plus additional for garnish

Pinch of salt

What to do

1. Heat 1/2 tbsp coconut oil on medium/high heat & cook the carrots for about 3 min., till they only start to soften.

2. Turn the heat down to medium & add in the pepper, broccoli, onion &

ginger & cook till they start to soften

& brown, about 5 min..

3. Add in the 1/2 tbsp of yellow curry powder & cook till fragrant, about 1

min..

4. Add in the can of coconut milk & a pinch of salt, mixing well.

5. Raise the heat to medium/high &

bring the mixture to a boil. When

boiling, turn the heat down to medium/low heat & simmer for 15

min., stirring often, till the sauce starts to thicken.

6. While the sauce cooks, heat the remaining coconut oil in a separate pan over medium heat.

7. Spiralize the potato utilizing the 3

mm blade & next which add it right into the pan. Cook the noodles, stirring often, till they only start to wilt, about 10 min.. Season with salt.

8. While you wait, toss together the chopped mango, red onion, thai chili, apple cider vinegar & cilantro in a medium bowl. Season with a pinch of salt.

9. Divide the noodles between two plates & top with the curry.

Garnish with the mango salsa &

extra cilantro.

Parmesan chicken What you need

2 tbsp olive oil

1 to 2 garlic cloves, minced

1 c. Dry bread crumbs

2/3 c. Parmesan cheese, grated

1 tsp dried basil

1/4 tsp ground black pepper, plus more for seasoning the chicken

6 boneless, skinless chicken breast, halves

1 salt, to taste

What to do

1. Heat up oven to 350 degrees f .

Lightly grease a 9 x 13 in. Baking dish.

2. In a shallow dish, blend olive oil &

garlic. In a separate shallow dish, mix bread crumbs, parmesan cheese, basil, & 1/4 tsp black pepper.

3. Season each chicken breast with salt

& black pepper, dip it in the oil mixture, & next which in the bread crumb mixture. Arrange covered

chicken breasts in the prepared baking dish & top with any

remaining bread crumb mixture.

4. Bake for 30 min. Or till chicken is no

longer pink & juices run clear.

Roasted carrots What you need

2 tbsp olive oil

2 tbsp honey

2 tbsp maple syrup

1/2 tsp garlic powder

1/4 tsp onion powder

1/4 tsp thyme

1/4 tsp oregano

Kosher salt & freshly ground black pepper, to taste

1 package frozen crinkly cut carrots 2 tbsp chopped parsley leaves

What to do

1. Heat up oven to 450 degrees f.

Lightly oil a baking sheet or cover with nonstick spray.

2. In a small bowl, whisk together olive oil, honey, maple syrup, garlic &

onion powder, thyme & oregano.

Season with salt & pepper, to taste.

3. Place carrots in a single layer onto the prepared baking sheet. Add olive oil mixture & lightly toss to combine.

4. Place right into oven & bake for 15-18 min., or till tender, stirring often.

5. Serve straight away, garnished with parsley.

Mexican zucchini What you need

1 garlic clove, finely chopped

1 tbsp extra virgin olive oil

1 lb zucchini, chopped

1 big tomato, cored, seeded &
chopped

1 green onion, thinly sliced

1 tbsp minced fresh cilantro or garden gourmet cilantro paste

1 tsp minced pickled jalapeno

1/2 c. Crumbled queso blanco

Fresh lime juice, to taste

Salt, to taste

Freshly ground black pepper, to taste

What to do

1. Cook the garlic in oil in a big skillet over medium heat 1 min., stirring till sizzling.

2. Add zucchini & cook stirring often, about 3 min. Or till slightly softened.

3. Add the tomato & green onion &
cook about 3 min..

4. Remove skillet from heat & add cilantro paste, jalapeno & lime juice.

5. Season with salt & pepper to taste &

top with queso blanco. Serve hot.

Zucchini quesadilla What you need

1 medium zucchini

1 tbsp olive oil

2 tsp cumin

1 tsp chile flakes

1 lime juice & zest

1 tbsp honey

2-3 oz. Fresh mozzarella cheese 2-4 8" or 10" whole wheat tortillas

What to do

1. Cut zucchini in to 1" slices & put in a big bowl. Whisk together 1 tbsp olive oil, 1 tsp cumin, 1 tsp flakes, 1

lime zest/juice, & 1 tbsp of honey.

Pour over zucchini, cover, & let sit for at least 30 min..

2. When ready to cook, light grill to medium heat. Put slices on grill & let cook on each side till browned, 2-3

min.. Take away from heat &

prudently cut in to small strips. Layer strips on half of the tortilla & dash mozzarella on top.

3. Return to grill & cook on each side till tortilla is crisp & cheese is melted. Serve with greek yogurt mixed with lime juice & cilantro.

Pumpkin chia pudding What you need

1.5 c. Canned pumpkin

1.5 c. Light vanilla soymilk

1/4 c. Chia seeds

1/4 c. Packed brown sugar

2 tsp cinnamon

1/4 tsp nutmeg

1/4 tsp ginger

What to do

1. Mix everything together.

2. Spoon right into serving jars 3. Let sit in the fridge for at least 2 hours.

Dark chocolate, pomegranate & almond

butter sandwich

What you need

4 slices whole grain crusty bread 2 tbsp dairy-free butter or olive oil 4 tbsp roasted salted almond butter 4 squares dark chocolate

2-3 tbsp pomegranate perils

What to do

1. Heat a big skillet over medium heat.
2. Butter the outsides of four slices of bread, next which slather the inside of two slices with almond butter.
3. Next add two big squares of chocolate on top of the almond butter & top with pomegranate arils. Top with the other slice of bread, buttered side up & put the sandwich in the skillet.
4. Push down with a heavy spatula to compress. Lightly flip when the bottom is browned & crusty.
5. Cook for an additional 2-3 min. On the other side. Serve straight away.

Roasted cauliflower What you need

1/2 head of cauliflower

Olive oil for drizzling on the
cauliflower

Salt & pepper to season

1 can of good quality lentils

1 tsp of cumin seeds

1 stick of cinnamon

Salt & pepper to season

1/2 big onion

1 tbsp of olive oil

FOR THE DRESSING

Zest of half an orange

Juice of half an orange

Juice of half a lemon Pinch of salt

Handful of chopped mint & parsley.

What to do

1. Heat the oven to 200 degrees celsius
& line a baking tray.
2. Cut the cauliflower right into steaks
& put on the tray, drizzle with olive oil & season.
3. Roast in the oven for 20 min..
4. In the meantime, heat the oil in a fry pan & fry the onion & spices in a pan.
5. Once the spices are fragrant & the onion is soft, add the lentils & cook till warm.
6. Place the lentils in a bowl & top with the roasted cauliflower.
7. Whisk dressing ingredients together
& drizzle over lentils & cauliflower.

Top with herbs.

Spicy sofritas What you need

FOR THE VEGGIE BOWLS

1 1/2 c. Uncooked white long grain rice 4-5 limes

2 huge handfuls of fresh cilantro 16 oz. Extra firm tofu

1 14 oz. Can pinto beans, rinsed &
drained

2-3 avocados

1 c. Minced red onion

FOR THE SOFRITAS SAUCE

1 roasted poblano pepper

4 individual chipotle peppers

canned in adobo sauce

2 tbsp of the adobo sauce 2-3 cloves garlic

1 c. Fresh tomato salsa

2 tbsp canola oil

1 tsp salt

A pinch of sugar

What to do

1. Roast your poblano pepper: hold it over the flame of a gas range or roast in the oven.

RICE

1. Cook the rice according to package directions, adding the juice of 2

limes.

2. After cooking, fluff & toss with a handful of fresh chopped cilantro &

a pinch of salt.

SOFRITAS SAUCE

1. Roast the poblano pepper till it's softened, about 10 min..

2. Remove stem & put in a blender or

food processor with the chipotle peppers, adobo sauce, salsa, oil, salt, & sugar. Pulse till a mostly smooth paste forms.

TOFU

1. Slice the tofu & press with paper towels to take away excess moisture.

2. Heat a drizzle of oil over medium high heat & mix fry the tofu till it's starting to get only gol

3. Den & crispy.

4. Scramble the tofu right into small bits with a spatula or wooden spoon.

5. Add the sofritas sauce, 1 c. Water, &

pinto beans. Simmer for 15-20 min., adding more water as necessary.

GUACAMOLE

1. Mash the avocados. Mix in the red onion, cilantro, & juice of 2 limes.

2. Season generously with salt.

ASSEMBLE

1. Layer the cilantro lime rice with the sofritas mixture & a thwap of guacamole on the side.

Hot chicken

What you need

3 tbsp olive oil

3 c. Sweet vidalia or yellow onion, peeled & chopped small

1 big jalapeno pepper , chopped very small

7 to 8 oz. Canned green chilis, 4 garlic cloves, peeled & finely minced

32 oz. Low-sodium chicken broth 4 c. Shredded cooked chicken

Two 15-ounce cans cannellini beans, drained & rinsed

1 tbsp lime juice

1 tbsp cumin

1 tsp dried oregano

1 tsp salt, or to taste

1 tsp black pepper

1/2 tsp red chili flakes

1/4 tsp cayenne pepper, optional &

to taste

1/3 c. Fresh cilantro leaves, finely minced

GARNISH

Tortilla strips

Chips

Crackers

Chopped avocado

Shredded cheese

Sour cream

What to do

2. To a big dutch oven or stockpot, add the olive oil & heat over medium-high heat to warm.

3. Add the onion, jalapeno, green chilis, & sauté for about 7 min., or till greens start to soften. Mix intermittently.

4. Add the garlic & sauté for 1 to 2

min.. Mix intermittently.

5. Add the chicken broth, chicken, cannellini beans including whole beans & blended bean mixture , lime juice, cumin, oregano, salt, pepper, red chili flakes, optional cayenne pepper, & bring to a boil. Permit

mixture to boil lightly for about 7 to 10 min.

6. Adjust the salt & seasoning levels at the end. For thicker chili, permit mixture to boil longer & reduce till desired thickness is reached.

Add the cilantro & boil 1 min..

7. Taste chili & add salt to taste. This will vary based on how salty the chicken broth, beans, & rotisserie chicken are, & personal preference.

8. Ladle chili right into bowls, &

optionally garnish with tortilla strips, chips, crackers, avocado, cheese and/or sour cream; serve straight away.

Chicken satay What you need

2lbs ground chicken breasts

1 tbsp grapeseed or other neutral-tasting oil

1 big shallot, chopped

Salt & pepper

1/4 c. Lite coconut milk

1/4 c. Peanut butter

1/4 c. Chicken broth

2 tbsp gluten-free tamari or soy sauce

1 tbsp fresh lime juice

1 tbsp sugar

2 tsp chili garlic sauce

1-1/2 tsp sesame oil 1 tsp curry powder

1 tsp ground ginger

1/4 tsp red chili pepper flakes 1/4 c. Chopped fresh cilantro, plus more for serving

Chopped peanuts, for serving

1-2 heads lettuce leaves

What to do

1. Heat oil in a big skillet over medium-high heat. Add chicken, shallots, salt, & pepper next which saute, breaking meat up as it cooks, till cooked through.
2. Combine coconut milk & peanut butter in a bowl next which microwave for 25 sec. & mix till smooth. Add next 9 ingredients - chicken broth through red chili pepper flakes - next which mix till smooth. Add sauce to skillet with cooked chicken next which cook till sauce is thickened & nearly all absorbed by the chicken. Take skillet off the heat next which mix in chopped cilantro. Let cool slightly next which scoop onto lettuce leaves & top with chopped peanuts & fresh cilantro.

Quinoa salad

What you need

1 c. Quinoa

Sweetcorn

Broccoli

Berries

Cucumber

Mixed salad

Olive oil

Seasoning

What to do

1. Cook the quinoa in a pan with a c. Of water. Bring to the boil, next which reduce to a low heat. Cook for 15

min..

2. In the meantime put the corn &

broccoli in a pan with water & boil for a few min..

3. Chop up your berries & cucumber &

add to a bowl with the mixed lettuce.

Drizzle with a little olive oil.

4. When the quinoa's done, add it to the broccoli & corn & mix through -

season as you like.

Mango & cherry salsa What you need

8 big raw shrimp, peeled &

deveined

1 tbsp ancho chile powder

1 tbsp smoked paprika

1 tbsp garlic salt

1 tbsp dried oregano

2 tbsp avocado or olive oil, divided 1 big avocado, halved & pitted

Spicy mango cherry salsa

Chopped fresh cilantro for serving

What to do

1. Rinse shrimp well & pat dry with a paper towel. Transfer to a medium sized bowl.
2. Add the chile powder, smoked paprika, garlic salt, oregano, & 1
tbsp of the oil. Toss to cover evenly.
3. Heat the remaining 1 tbsp oil in a non-stick skillet over medium
high heat. Add the shrimp & give a good stir. Saute till opaque & only
cooked through, stirring often, about 3-4
min.. Take away from heat.
4. Place 4 shrimp in each "bowl" of an avocado. Drizzle a bit of the
remaining cooking liquid over the
shrimp.
5. Top with salsa & fresh cilantro.

Vegetarian recipes

Fruit salsa

What you need

4 peaches, chopped

4 roma tomatoes, chopped

1 mango, peeled & chopped

1/2 red onion, finely chopped

1 red pepper, chopped

2 jalapenos, finely chopped

Juice of 1 lime

1 tbsp raw honey or agave

What to do

In a big bowl, mix all ingredients &
permit salsa to marinate for a few min.

Or cover & refrigerate till serving.

Pumpkin burgers What you need

1 tbsp ground flax seed

3 tbsp water

1 c. Cannellini beans

1 c. Pumpkin puree

1/2 tbsp chipotle peppers in adobo sauce, chopped

1 clove garlic, smashed/minced

1/2 c. Chopped green onion

½ tsp garlic powder

½ tsp salt-free italian seasoning blend

½ tsp paprika

¼ tsp salt

¼ tsp red pepper flakes 1 tbsp oil

1.5 c. Rolled oats

1-2 c. Salad greens and/or micro greens

4 toasted buns

AVOCADO SMASH

1 ripe avocado

⅛ tsp paprika

A pinch of salt

CHIPOTLE AIOLI

⅓ c. Quality mayo

1 tsp fresh lemon juice

1 tsp chipotle adobo sauce

¼ tsp cajun seasoning blend, or to taste

⅛ tsp cayenne pepper, to taste A pinch of salt

WHAT TO DO

1. To make the sauce, simply mix ingredients & whisk.

2. To make your flax egg, whisk together 1 tbsp ground flax with 3 tbsp water & pop it in the fridge to set.
3. Next coarsely mash your beans in a big bowl & put to the side.
4. Add the pumpkin & chopped chipotle peppers to the beans & season with your italian seasoning blend, salt, garlic powder, paprika & red pepper flakes, next which mix to cover.
5. Next grab the oats, chop them, or pulse them in a blender/processor.
6. Add a tbsp of oil & mix in your oats.
7. Remove your flax egg from the fridge & add it to the bowl.
8. Stir to fully incorporate & roll mixture right into four balls.
9. Cup each ball in your hands & squeeze tightly, rotating as you gently, but firmly, press it right into a disc.
10. Place burgers onto a plate, cover with foil or cling wrap & refrigerate.
11. Pour a tbsp or two of oil in a skillet & heat to medium-high.

12. Cook for a few min. On each side till

the sides are golden & the centre is warm. Repeat for each burger

13. Slather your buns with chipotle sauce, pile them high with greens &

top each with a tasty pumpkin burger.

Top with avocado smash & the upper bun.

Udon soup

What you need

BROTH

1c. Water

3 tbsp. Soy sauce

3 tbsp. Erythritol

2 tbsp. Ginger paste

1 tbsp. Onion powder

1 tbsp. Garlic powder

4 green onions, sliced thinly

1 sheet of nori seaweed, chopped 1/2 c. Miso paste

GOODIES

1 head of broccoli florets, chopped 2 big carrots, sliced

2 8 oz. Packages of udon noodles 1 12 oz. Package silken tofu, cubed 2 big handfuls of fresh spinach

What to do

Steam the chopped broccoli & carrots so they are only tender. When done, put to the side for use later.

SOUP

1. In a big soup pot, bring the water along with all the broth ingredients, excluding the miso paste, to a boil.

When boiling, turn to a simmer &

when it stops boiling, add in the miso paste. Whisk well to incorporate.

2. Now, add in the udon noodles &

permit to cook for about 5 min., or till they have separated. Add in the cubed tofu & mix lightly to combine.

3. Serve in a giant normal-person, reasonable-sized soup bowl & add in the spinach, steamed broccoli, &

carrots. Permit a few min. For the spinach to wilt.

Katsu

What you need

200 g firm tofu

Soy sauce

2 tbsp plain flour

½ c. Chickpea brine

½-1 c. Breadcrumbs

Sunflower or canola oil, for frying Sweet chilli sauce, to serve

What to do

1. 'press' the tofu in order to get rid of the excess moisture & make it absorb flavours better. Wrap your tofu in a piece of paper towel, put it on a plate & weigh it down with

something heavy.

2. Once paper towel becomes wet, change it for a new one. Repeat a few times till paper towel stays just about dry.

3. Once tofu has been pressed, cut the block in half to end up with two 50%

thinner blocks. Cut each block right into 12 even pieces. Pour some soy sauce right into a large, shallow

bowl & tip all tofu cubes right into it. Pour enough soy sauce to at least half-immersed the tofu. Leave it to marinate for 30 mins, next which flip the tofu pieces over & keep in soy sauce for an additional 30 mins.

4. Prepare three big plates, one with plain flour, an additional with chickpea brine & the third one with breadcrumbs.

5. Cover each tofu square in flour, next which in chickpea brine & finally in breadcrumbs. Ensure you press each side of the cube right into the flour &

breadcrumbs well to achieve an even covering on all sides.

6. Pour 1 cm of oil right into a small

frying pan & heat it up slowly . Pop a few tofu pieces right into the oil.

7. Fry them on each side for about 2-3

min. & next which turn them over utilizing bbq tongs. When the first batch is ready, spread the tofu on a piece of paper towel to blot excess fat & start frying an additional batch. Continue till you've fried all the tofu. Enjoy straight away with a side of sweet chilli sauce.

Falafel

What you need

ROASTED GREENS

5-7 carrots

1 head cauliflower

2 tbsp olive oil

4 tsp cumin

NAAN-WICHES

1 12-ounce jar of sun dried

tomatoes, packed in oil

3 big pieces of garlic naan, torn in half

10-12 pieces of easy 5 ingredient baked falafel

One batch of green sauce

A handful of cilantro leaves

What to do

Make ahead: prepare the falafel & the green sauce.

ROASTED GREENS

1. Heat up the oven to 400 degrees.

Peel the carrots & cut right into thin strips & put on a roasting pan. Chop the cauliflower right into small florets & put on a separate roasting pan. Drizzle each pan with oil &

dash each pan with cumin & salt &

pepper to taste.

2. Toss around on the pan to combine.

Bake for 30 min., stirring often.

3. To get more browning, bake for an additional 10-15 min.. When the

greens are done, take away from oven & put to the side to cool.

SUN DRIED TOMATO

SPREAD

Drain off most of the excess oil from the sun dried tomatoes & pulse through a food processor for a chunky, spread-able texture.

ASSEMBLY

Warm up the naan so it's nice & soft.

Spread with green sauce & layer with roasted carrots, cauliflower, sun dried tomato spread, falafel, & cilantro leaves.

Chow mein

What you need

SUSTENANCE

1 oz. Dried shiitake mushrooms, reconstituted
1 tbsp. Olive oil or canola oil 2 garlic cloves, minced
2 big carrots, matchsticked
1 medium napa cabbage, chopped
2 6 oz. Packages of tangled chow mein noodles, dry
1 bunch of green onions, sliced on the diagonal

SAUCE

3/4 c. Water
1/2 c. Soy sauce 3 tbsp. Vegan sugar
2 tbsp. Sesame oil
1-2 tbsp. Sweet chili sauce
Dash of crushed red pepper
Sesame seeds

What to do

1. In a medium bowl, add the dried mushrooms & cover with a substantial amount of boiling water.

Permit to rest till ready to use, at least 20 min..

2. In a very big rimmed frying pan, heat the olive oil over medium-low. Add the garlic & saute for a couple min., till fragrant. Now, add the carrots &

saute about 3-5 min., whereas

preparing the cabbage.

3. Add the cabbage & saute till just about tender & wilted. This can be done in batches if the pan won't accommodate all the cabbage at once.

4. In the meantime , bring a very big pot of water to boil. Whereas the water is coming to a boil, whisk together the sauce ingredients in a medium bowl or measuring cup.

5. When ready, take away the

mushrooms from the water with a slotted spoon. Slice & add to the greens.

6. Add the noodles when the pasta water comes to a boil & cook only 3

min.. They need to be undercooked.

Drain & add to the greens along with the green onions. Mix well to combine.

7. Pour the sauce right into the

noodle/veggie mixture &

continuously mix over medium-low till the liquid is just about

completely gone. It'll be ready when the noodles start to stick to the bottom of the pan a bit.

8. Remove from heat & serve hot, garnished with a sprinkling of sesame seeds.

Green falafel What you need

3 big green collard leaves

1 17 oz. / 480g can chickpeas

$\frac{3}{4}$ tsp salt

Juice from $\frac{1}{2}$ lime

$\frac{1}{8}$ tsp garlic powder

2 tbsp besan/chickpea flour

1 tbsp canola oil

What to do

1. Wash the green collard leaves & take away the stems, roll it up & blitz it in the food processor till fine.

2. Drain the chickpeas & add them to the food processor & blitz till broken up.

3. Transfer the mixture right into a big bowl, add in the salt, garlic powder, lime juice & give it a good mix.

4. Add in the chickpea flour right into the mix till you can form little patties.

5. Heat a big pan with the canola oil &

add in the falafel when the oil is hot.

Let it pan-fry on medium to high heat

for about 7 min. On each side. They should be crispy on the outside &

soft but not mushy on the inside.

Butternut squash risotto What you need

1 medium butternut squash or

pumpkin

2 medium onions chopped finely

2 tbsp olive

4 cloves garlic sliced

Small sprig rosemary

1 litre veg stock

1 1/2 c. Arborio rice

1 tsp chilli flakes

Zest of 1 lemon

Juice of 1 lemon

Good pinch pink himalayan salt

Black pepper

4 tsp nutritional yeast.

TOPPING

Roast squash

Handful crushed hazelnuts

What to do

1. Chop off about quarter of the squash

& slice right into chunks. Cover in a little olive oil, salt & pepper next which add to a baking tray next which bake in the oven for aprox 40 min. Till roasted nicely.

2. Whilst it's roasting, add your oil & onion to a wide bottom pan & fry lightly on a low heat for around 10 min. Till soft & browning.

3. Peel & deseed the remaining of the squash & chop right into small cubes. Add to the pan with the garlic & fry for a further 5 min..

4. Add the rice & rosemary to the pan & mix thoroughly to combine, next which pour in about 400ml of the stock.

5. Turn up the heat a little & next which keep adding more stock when the rice has absorbed the liquid. Repeat till the rice is cooked but still has a little bite & the squash is tender.

6. To serve add in the zest & juice of your lemon, salt, pepper, chilli flakes

& nutritional yeast & mix to combine.

7. Top with the roast squash & crushed hazelnuts.

Pesto tofu

What you need

1 pint cherry tomatoes, sliced in half 1 block firm tofu

1/4 c. Prepared pesto

1 small onion, chopped

2 garlic cloves, minced

Olive oil

Salt / pepper

What to do

1. Heat up oven to 450 f degrees. Toss the tomatoes in olive oil & salt /

pepper & put onto a baking sheet.

Roast for about 20 min..

In the meantime, heat a tbsp of olive oil in a pan over medium. Add the chopped onions & cook for about 5

min.; add the garlic & cook for an additional two. Next, squeeze the tofu over the sink & try to ring out some of the water. Crumble the tofu over the pan & saute for about ten min..

2. Add in the prepared pesto & cook for an additional two min.. Take away from heat & top with roasted tomatoes.

3. Serve with soy yogurt & blueberries.

Or with a big side of home fries.

Pesto

What you need

2 c. Flour

1 c. Almond milk

Tbsp of dry active yeast

1 tbsp coconut sugar

1 c. Fresh basil leaves

2 crushed garlic gloves

½ c. Extra virgin olive oil

Salt & paper to taste

½ c. Sunflower seeds

What to do

1. Mix warm almond milk, yeast & sugar till yeast is dissolved.

2. Add flour till a dough is formed.

Heat up oven 350 degrees f.

3. On a non stick surface roll out dough right into a thin square.

4. Use a blender to blend basil, garlic, olive oil, garlic, sunflower seeds &

salt & pepper next which spread all around the square.

5. Dash extra sunflower seeds.

6. Once spread, chose a side & start rolling the dough to form a spiral.

7. Once spiral roll is formed use a knife to cut right into straight down the middle forming two parallel lines. Take the two pieces, braid them together & put on a baking sheet

& bake for 30 min..

Crispy potatoes What you need

1 lb potatoes creamer

1 tbsp olive oil

1 tsp paprika

1 tsp chipotle powder

1 tsp garlic powder

1 tsp salt

1 tsp onion

Parsley, minced for garnish

DRESSING

1 c. Vegan mayo

1 small avocado

1 - 1 lemon, juiced

1 tbsp parsley, minced

1 tsp salt

1 tsp garlic powder

Black peppercorn, to taste

What to do

1. Spicy roasted creamer potatoes 2. Heat up oven to 425 f.
3. Combine potatoes with olive oil & spices. Line a baking sheet with parchment paper & spread the potatoes out, cut side down.
4. Bake for 10-15 min., flip, & cook for an additional 10-15 min., or till crispy, golden-brown, & tender when poked with a fork.

DRESSING

1. In a blender or food processor, mix all ingredients & blend till smooth.
2. Optional: add a splash of unsweetened non-dairy milk to thin to your desired consistency, from a thick dip to a thin dressing.
3. Taste & adjust the amount of salt, pepper, & lemon juice, if needed.
4. Serve potatoes plain with a side of dip, or serve drizzled with thinned dressing, & a dash of fresh parsley.

Potato latkes What you need

- 1 yellow onion, peeled
- 3 ½ lbs medium potatoes, peeled 1/4 c. Chives, chopped
- 2 tbsp all purpose flour

2 eggs, beaten

Kosher salt & freshly cracked black pepper

Vegetable oil

Butter

Sour cream

What to do

1. Using a box grater or food processor fitted with grating disc, coarsely grate the onion & put in mesh

strainer to take away excess

moisture. Grate the potatoes & add to the strainer. Push out any excess moisture & put to the side.

2. In big mixing bowl, lightly beat eggs, next which whisk in flour.

3. Add the potatoes & onions to egg/flour mixture. Season with salt & freshly ground black pepper.

Utilizing wooden spoon or hands, mix well, but do not overwork.

4. In heavy-bottomed, 12-inch skillet

over moderately high heat, heat 1

tbsp oil & 1 tbsp butter till hot but not smoking. Drop 1/4-cup portions of potato mixture right into pan &

flatten with spatula to form 3-inch pancakes.

5. Fry till bottoms are golden-brown, 4

to 5 min., next which turn over & fry till golden-brown & crisp, an additional 4 to 5 min.. Transfer to paper towels to drain; season straight away with salt & pepper.

6. Keep warm on baking sheets in oven whereas cooking the remaining

pancakes. Utilizing paper towels, prudently wipe out pan. Add 1 tbsp oil & 1 tbsp butter & fry 4 more

pancakes. Repeat with remaining batter, wiping out pan & adding 1 tbsp oil & 1 tbsp butter before each batch. Serve with sour cream.

Ramen

What you need

RAMEN

1 tbsp grape seed oil

5 cloves garlic , roughly chopped 1 3-inch piece ginger, peeled & chopped

1 medium yellow onion , coarsely chopped

6 c. Vegetable stock

2 tbsp tamari or soy sauce, plus more to taste

0.5 oz. Dehydrated shiitake

mushrooms

1 tbsp white or yellow miso paste

1 tsp sesame oil , plus more to taste 8 oz. Ramen noodles

TOPPING

1/2 c. Chopped green onion, for garnish

10 oz. Extra firm tofu

What to do

1. Heat a big pot over medium-high heat.
2. Once hot, add oil, garlic, ginger & onion. Sauté, stirring often for 5-8 min., or till the onion has developed a slight sear .
3. Add 1 c. Of the vegetable broth to deglaze the bottom of the pan. Use a whisk to scrape up any bits that may have stuck to the bottom to enhance the flavor of the broth.
4. Add remaining 5 c. Vegetable broth, tamari or soy sauce, & dehydrated mushrooms - stir.
5. Bring to a simmer over medium heat, next which reduce heat to low & cover. Simmer on low for at least 1 hour, up to 2-3, stirring often.
6. Taste the broth & adjust seasonings as needed, adding more soy sauce or sesame oil if desired. Add the 1 tbsp miso paste at this time.
7. When you're 30 min. From serving, prepare any desired toppings

NOODLES

1. Fill a big saucepan or pot with water

& bring to a boil. When boiling, add ramen noodles & cook according to package instructions - about 4-5

min.. Drain & put to the side.

2. Strain broth & reserve mushrooms for serving.

3. To serve, divide ramen noodles between four serving bowls. Top with strained broth & desired

toppings, such as carrots, bok choy, green onion, or seared tofu. Serve with chili garlic for added heat.

Chickpea salad What you need

1-15oz can organic chickpeas,

drained

2 medium carrots chopped small

3 celery stalks, chopped small

½ c. Fresh chopped cilantro or

parsley

2 tbsp pumpkin seeds

DRESSING

3 tbsp cream cheese

1 tbsp whole grain mustard

1 tbsp lemon

1 tbsp brown mustard

What to do

1. Pulse chickpeas in the food processor a few times till they only start to break down.

2. Add chopped carrots, celery &

cilantro & pulse a few more times till all the ingredients are incorporated.

3. Transfer to a bowl & put to the side.

DRESSING

1. Whisk all the ingredients together till smooth & creamy. Add to chickpea mixture & mix well. Add pumpkin seeds & refrigerate till ready to use 2. Serve it on a sandwich, with crackers or on a bed of lettuce

Brussels sprouts What you need

1. 1 pound brussels sprouts

2. 1 tbsp avocado oil

3. 1 tsp sesame oil

4. 3 cloves garlic, minced

5. 1 tsp black pepper

6. 1/2 tsp salt

7. 2 green onions, chopped

What to do

1. Bring a big pot of water to boil. Add in the brussels sprouts. Cook for 3 -

4 min. Or till bright green. Drain &

run under cool water to stop the cooking process.

2. Once cool, cut brussels sprouts in half. Pat dry.

3. Heat avocado & sesame oil in a skillet over medium high heat. Add in brussels sprouts & cook, stirring often, till they start to brown & crisp, about 5 min..

4. Add in garlic, salt & pepper. Cook only till garlic is fragrant, about 30

sec.. Take away from heat, toss with

chopped green onions. Serve.

Quinoa & avocado salad What you need

SALAD

1 c. Uncooked quinoa

1 can black beans, drained & rinsed 1 small punnet grape tomatoes

1 orange bell pepper, chopped

1 big avocado, peeled, seeded, &

chopped

1 c. Chopped cucumber

1 c. Sweet corn

1 c. Chopped red onion

Salt & pepper, to taste

1 lime, for juicing over the salad 1 c. Chopped fresh coriander

CREAMY AVOCADO

DRESSING

1 ripe avocado, peeled & seeded 1 c. Silken tofu

1 clove garlic, minced

3 tbsp water

2 tbsp chopped fresh coriander

1 tbsp tahini

1 tbsp chopped green onion

1 tbsp fresh lime juice

1 tsp ground cumin

1 tsp chili powder

Salt & ground black pepper, to taste

What to do

1. Place the quinoa along with 2 c.

Salted water in a medium saucepan.

Cover & bring to a boil, next which reduce to the lowest heat setting.

Simmer till water is completely absorbed & quinoa is fluffy, about 20

min..

2. While the quinoa is cooking, make the creamy avocado dressing. Mix all of the dressing ingredients in a blender or food processor & blend till smooth.

3. In a big bowl, mix quinoa, black beans, tomatoes, bell peppers, avocado, cucumber, corn, red onion.

Pour dressing over quinoa salad &

mix till salad is well covered.

Season with salt & pepper. Squeeze fresh lime juice over the salad, so the avocado doesn't brown. Garnish with chopped cilantro & serve at room temperature or chilled.

Halloumi salad What you need

Fresh salad

Halloumi cheese

Half an avocado

Baby broccoli

Quinoa

Olive oil

What to do

1. The first thing to do is to prepare your salad. Wash & dry it well.

When the halloumi is ready, you're going to want to eat it straight away as it tends to get very rubbery as it cools off so preparing

everything else before hand makes everything easier. Prepare half an avocado by slicing it right into small cubes.

2. In a pot, add some water to boil for the baby broccoli. When your salad

& avocado are done & your broccoli is cooking, start with your quinoa.

Put half a c. Of quinoa right into a small pot, add about one c. Of water

& leave to boil on a medium flame.

3. As your broccoli is cooking, prepare your grill pan for the halloumi cheese. On a medium flame, add a few drops of olive oil & leave it to heat up. Slice the halloumi right into about centimetre thick pieces, next which add to the grill pan. Your broccoli should be ready by now so add those too. For a golden brown colour, grill the halloumi & broccoli for about 6 min., making sure to flip the cheese over to cook it evenly.

Orecchiette

What you need

4 ears fresh sweet corn

8 oz. Dried orecchiette pasta

¼ c. Pine nuts

1 tbsp olive oil

1 c. Grape tomatoes

1 medium shallot, thinly sliced 1 ½ c. Half-and-half or light cream ½ tsp sea salt or kosher salt

½ tsp freshly cracked black pepper ½ tsp freshly grated nutmeg or
1/4

tsp ground nutmeg

2 c. Torn arugula

Sea salt & freshly cracked black

pepper

2 oz. Pecorino romano or parmesan cheese, shaved

What to do

1. Remove husks from ears of corn.

Scrub with a stiff brush to take away silks; rinse. Cut kernels from cobs; set kernels aside. Discard cobs. In a 5- to 6-quart dutch oven cook pasta in lightly salted boiling water for 12

to 15 min. Or till al dente. Take away 1/2 c. Of the pasta water; put to the side. Drain pasta; return pasta to the dutch oven.

2. In the meantime , in a very big skillet cook pine nuts over medium heat for 2 to 3 min. Or only till toasted. Take away pine nuts from skillet; put to the side.

3. For sauce, heat the olive oil in the skillet over medium heat. Add corn kernels, tomatoes, & shallot. Cook for 5 to 7 min. Or till corn starts to brown & shallot is tender, stirring often. Mix in half-and-half & the reserved pasta water. Bring to

boiling. Boil gently, uncovered, for 5

min., stirring often. Mix in 1/2 tsp sea salt, 1/2 tsp pepper, & the nutmeg. Pour sauce over pasta in pot.

Add arugula & toss till well

combined. Season with additional sea salt & cracked black pepper.

4. To serve, divide pasta mixture among bowls. Top with cheese & toasted pine nuts.

Farro with mushrooms What you need

2 tbsp extra-virgin olive oil

2 medium leeks

1 lb mushrooms, sliced

1/2 tsp fine sea salt

1/2 tsp dried thyme

2 cloves garlic, minced

1/2 c. Dry white wine

1 1/2 c. Semi-pearled farro

2 1/2 c. Good vegetable stock

1 tbsp tamari

1 big bay leaf

1 c. Roasted, shelled chestnuts

What to do

1. Trim & discard the root end & green parts of the leeks. Slice the white parts in half lengthwise, next which crosswise right into thin half-moons.

Put in a colander & wash very well

— leeks can be very sandy. Drain well.

2. Heat the olive oil in a wide, shallow pan over medium-high heat. Add the leeks, mushrooms, salt & thyme.

Cook, stirring often & without

browning, for about 10 min., till leeks are becoming tender & the liquid released from the mushrooms has begun to reduce. Add the garlic

& cook, stirring, one more min.. Mix in the wine & simmer briskly for two min..

3. Add the farro, stock, tamari, & bay leaf, give it all a good stir, & raise the heat to high. Whereas the liquid comes to a boil, use your fingers to crumble the chestnuts right into the pan. When it boils, reduce the heat to maintain a gentle simmer, cover the pan, & simmer till liquid is

absorbed, about 30 min.. Serve

warm. Keeps well for several days, tightly covered in the fridge.

The high protein smoothie What you need

1 big frozen banana

1 c. Almond milk, water, or coconut water

1-2 destemmed kale leaves

1.5 scoops protein

1 heaping tbsp chia seeds

Pinch of cinnamon

3 ice cubes

What to do

1. Combine all together & blend them.

Mango tempeh

What you need

1 tbsp peanut or grapeseed oil

1 package tempeh, crumbled

2 tbsp hoisin sauce

1 tbsp lime juice

3/4 c. Chopped mango

1/2 c. Seeded & chopped cucumber 1/4 c. Chopped roasted cashews

1/4 c. Chopped mint leaves

8 butter or bibb lettuce leaves Sweet chili sauce, sriracha or

sambal matah, for serving

What to do

2. Heat the oil in a skillet over medium-high heat. Add the tempeh & cook, stirring often, till lightly browned, about 3 min.. Mix in the hoisin sauce & lime juice; take away from heat.

3. Divide the tempeh, mango,

cucumber, cashews & mint leaves right into 8 lettuce leaves. Drizzle with sweet chili sauce & serve.

Vegan cheese dish What you need

350 g dried macaroni

Sea salt

Freshly ground black pepper

1 onion

1 litre unsweetened organic soya milk

100 g dairy-free margarine

85 g plain flour

1 heaped tsp english mustard

11 tbsp nutritional yeast flakes

50 g vegan cheese

5 cloves of garlic

1 a bunch of fresh thyme Olive oil

40 g fresh breadcrumbs

What to do

1. Heat up the oven to 180oc/350of/gas 4. Cook the macaroni according to the packet instructions in a big pan of salted boiling water.

2. In the meantime , peel & halve the onion, next which put in a small pan over a medium heat with the milk.

Slowly bring to the boil, next which take away from the heat. Pick out &

discard the onion, next which put to the side. Melt the margarine in an additional pan over a medium heat, next which add the flour, stirring continuously till it forms a paste –

this is the roux. Steadily add the

warm milk a little at a time, whisking continuously till smooth. Bring to the boil, next which simmer for around 10 min., or till thickened. Mix in the mustard & nutritional yeast flakes, grate & mix in the vegan cheese, next which season to taste with salt &

pepper.

3. Drain & add the macaroni to the sauce, next which toss to cover.

Transfer the mixture to an ovenproof baking dish , next which put to the side.

4. Peel & finely slice the garlic, next which pick the thyme leaves,

discarding the stalks. Add to a medium pan over a medium heat with

a splash of oil. Cook for 2 to 3 min., or till golden, next which transfer to a food processor with the

breadcrumbs & a splash of oil. Blitz till combined & roughly chopped, next which dash over the pasta. Put the dish in the hot oven for 20 to 25

min., or till golden & bubbling.

Leave to stand for around 5 min., next which serve with seasonal

greens.

Vegetarian shepard's pie What you need

2 packages meat crumble

1 tbsp. Olive oil

Salt & pepper

2 cans green beans, drained

21 cans condensed tomato soup

2-3 c. Mashed potatoes, instant or homemade

½ c. Grated cheddar cheese

What to do

1. Heat up oven to 350of. Spray a casserole dish or 9x13" dish with cooking spray & put to the side.

2. In a big skillet over medium heat, warm olive oil & add frozen meat crumble. Mix till all big pieces are separated & warmed through.

3. Add in drained green beans &

condensed tomato soup. Mix together

& season with salt & pepper if

necessary.

4. Pour mixture right into casserole dish & top with mashed potatoes.

Spread mashed potatoes in an even layer & top with cheese.

5. Place in preheated oven & bake for about 30 min., or till heated through

& cheese is melted on the top.

6. Take out from oven & let sit for a few min..

Butternut squash with fried sage

What you need

2 tbsp olive oil

1 tbsp finely chopped fresh sage 2 pound butternut or kabocha squash, peeled, seeded, & cut right into small 1-inch pieces

1 medium yellow onion, chopped

2 garlic cloves, pressed or chopped ¼ tsp red pepper flakes

Sea salt and/or kosher salt

Freshly ground black pepper

2 c. Vegetable broth

12 oz. Whole grain linguine or

fettucine

Shaved parmesan

What to do

1. Heat oil in a big skillet over medium heat. When the oil is shimmering, add the sage & toss to cover. Let the sage get crispy before transferring it to a small bowl. Dash it lightly with sea salt & set the bowl aside.

2. Add squash, onion, garlic & red pepper flakes to skillet. Season with salt & pepper. Cook, stirring often, till onion is translucent, about 8 to 10

min.. Add broth. Bring the mixture to a boil, next which reduce heat &

simmer till squash is soft & liquid is reduced by half, about 15 to 20 min..

3. In the meantime, bring a big pot of

salted water to a boil & cook the pasta according to package

directions, stirring often, till al dente. Drain, reserving 1 c. Cooking liquid.

4. Once the squash mixture is done cooking, take away it from heat & let it cool slightly. Transfer the contents of the pan to a blender. Reserve the skillet. Purée the mixture until, next which season with salt & pepper to taste.

5. Combine pasta, squash purée & 1 c.

Cooking liquid in reserved skillet &

cook over medium heat, tossing &

adding more pasta cooking liquid as needed, till sauce covers pasta,

about 2 min.. Season with salt &

pepper if necessary.

6. Serve pasta topped with fried sage, more black pepper & shaved parmesan.

Quinoa & avocado salad What you need

SALAD

1 c. Uncooked quinoa

1 can black beans, drained & rinsed 1 small punnet grape tomatoes

1 orange bell pepper, chopped

1 big avocado, peeled, seeded, &
chopped

1 c. Chopped cucumber

1 c. Sweet corn

1 c. Chopped red onion

Salt & pepper, to taste

1 lime, for juicing over the salad 1 c. Chopped fresh coriander

CREAMY AVOCADO

DRESSING

1 ripe avocado, peeled & seeded 1 c. Silken tofu

1 clove garlic, minced

3 tbsp water

2 tbsp chopped fresh coriander

1 tbsp tahini

1 tbsp chopped green onion

1 tbsp fresh lime juice

1 tsp ground cumin

1 tsp chili powder

Salt & ground black pepper, to taste

What to do

4. Place the quinoa along with 2 c.

Salted water in a medium saucepan.

Cover & bring to a boil, next which reduce to the lowest heat setting.

Simmer till water is completely absorbed & quinoa is fluffy, about 20 min..

5. While the quinoa is cooking, make the creamy avocado dressing. Mix all of the dressing ingredients in a blender or food processor & blend till smooth.

6. In a big bowl, mix quinoa, black beans, tomatoes, bell peppers, avocado, cucumber, corn, red onion.

Pour dressing over quinoa salad &

mix till salad is well covered.

Season with salt & pepper. Squeeze fresh lime juice over the salad, so the avocado doesn't brown. Garnish with chopped cilantro & serve at room temperature or chilled.

Orecchiette

What you need

4 ears fresh sweet corn

8 oz. Dried orecchiette pasta

¼ c. Pine nuts

1 tbsp olive oil

1 c. Grape tomatoes

1 medium shallot, thinly sliced 1 ½ c. Half-and-half or light cream ½ tsp sea salt or kosher salt

½ tsp freshly cracked black pepper ½ tsp freshly grated nutmeg or 1/4

tsp ground nutmeg

2 c. Torn arugula

Sea salt & freshly cracked black

pepper

2 oz. Pecorino romano or parmesan cheese, shaved

What to do

5. Remove husks from ears of corn.

Scrub with a stiff brush to take away silks; rinse. Cut kernels from cobs; set kernels aside. Discard cobs. In a 5- to 6-quart dutch oven cook pasta in lightly salted boiling water for 12

to 15 min. Or till al dente. Take away 1/2 c. Of the pasta water; put to the side. Drain pasta; return pasta to the dutch oven.

6. In the meantime , in a very big skillet cook pine nuts over medium heat for 2 to 3 min. Or only till toasted. Take away pine nuts from skillet; put to the side.

7. For sauce, heat the olive oil in the skillet over medium heat. Add corn kernels, tomatoes, & shallot. Cook for 5 to 7 min. Or till corn starts to brown & shallot is tender, stirring often. Mix in half-and-half & the reserved pasta water. Bring to

boiling. Boil gently, uncovered, for 5

min., stirring often. Mix in 1/2 tsp sea salt, 1/2 tsp pepper, & the nutmeg. Pour sauce over pasta in pot.

Add arugula & toss till well

combined. Season with additional sea salt & cracked black pepper.

8. To serve, divide pasta mixture among bowls. Top with cheese & toasted pine nuts.

Farro with mushrooms What you need

2 tbsp extra-virgin olive oil

2 medium leeks

1 lb mushrooms, sliced

1/2 tsp fine sea salt

1/2 tsp dried thyme

2 cloves garlic, minced

1/2 c. Dry white wine

1 1/2 c. Semi-pearled farro

2 1/2 c. Good vegetable stock

1 tbsp tamari

1 big bay leaf

1 c. Roasted, shelled chestnuts

What to do

4. Trim & discard the root end & green parts of the leeks. Slice the white parts in half lengthwise, next which crosswise right into thin half-moons.

Put in a colander & wash very well

— leeks can be very sandy. Drain well.

5. Heat the olive oil in a wide, shallow pan over medium-high heat. Add the leeks, mushrooms, salt & thyme.

Cook, stirring often & without

browning, for about 10 min., till leeks are becoming tender & the liquid released from the mushrooms has begun to reduce. Add the garlic

& cook, stirring, one more min.. Mix in the wine & simmer briskly for two min..

6. Add the farro, stock, tamari, & bay leaf, give it all a good stir, & raise the heat to high. Whereas the liquid comes to a boil, use your fingers to crumble the chestnuts right into the pan. When it boils, reduce the heat to maintain a gentle simmer, cover the pan, & simmer till liquid is

absorbed, about 30 min.. Serve

warm. Keeps well for several days, tightly covered in the fridge.

The high protein smoothie What you need

1 big frozen banana

1 c. Almond milk, water, or coconut water

1-2 destemmed kale leaves

1.5 scoops protein

1 heaping tbsp chia seeds

Pinch of cinnamon

3 ice cubes

What to do

4. Combine all together & blend them.

Mango tempeh

What you need

1 tbsp peanut or grapeseed oil

1 package tempeh, crumbled

2 tbsp hoisin sauce

1 tbsp lime juice

3/4 c. Chopped mango

1/2 c. Seeded & chopped cucumber 1/4 c. Chopped roasted cashews

1/4 c. Chopped mint leaves

8 butter or bibb lettuce leaves Sweet chili sauce, sriracha or

sambal matah, for serving

What to do

5. Heat the oil in a skillet over medium-high heat. Add the tempeh & cook, stirring often, till lightly browned, about 3 min.. Mix in the hoisin sauce & lime juice; take away from heat.

6. Divide the tempeh, mango,

cucumber, cashews & mint leaves right into 8 lettuce leaves. Drizzle with sweet chili sauce & serve.

Vegan cheese dish What you need

350 g dried macaroni

Sea salt

Freshly ground black pepper

1 onion

1 litre unsweetened organic soya milk

100 g dairy-free margarine

85 g plain flour

1 heaped tsp english mustard

11 tbsp nutritional yeast flakes

50 g vegan cheese

5 cloves of garlic

1 a bunch of fresh thyme Olive oil

40 g fresh breadcrumbs

What to do

5. Heat up the oven to 180oc/350of/gas 4. Cook the macaroni according to the packet instructions in a big pan of salted boiling water.

6. In the meantime , peel & halve the onion, next which put in a small pan over a medium heat with the milk.

Slowly bring to the boil, next which take away from the heat. Pick out &

discard the onion, next which put to the side. Melt the margarine in an additional pan over a medium heat, next which add the flour, stirring continuously till it forms a paste –

this is the roux. Steadily add the

warm milk a little at a time, whisking continuously till smooth. Bring to the boil, next which simmer for around 10 min., or till thickened. Mix in the mustard & nutritional yeast flakes, grate & mix in the vegan cheese, next which season to taste with salt &

pepper.

7. Drain & add the macaroni to the sauce, next which toss to cover.

Transfer the mixture to an ovenproof baking dish , next which put to the side.

8. Peel & finely slice the garlic, next which pick the thyme leaves,

discarding the stalks. Add to a medium pan over a medium heat with

a splash of oil. Cook for 2 to 3 min., or till golden, next which transfer to a food processor with the

breadcrumbs & a splash of oil. Blitz till combined & roughly chopped, next which dash over the pasta. Put the dish in the hot oven for 20 to 25

min., or till golden & bubbling.

Leave to stand for around 5 min., next which serve with seasonal

greens.

Potato & coconut soup What you need

2 tbsp extra virgin olive oil

4 cloves of garlic

1 onion

1 14-ounce coconut milk can

2 c. Vegetable broth

1 tbsp maple syrup

1 tsp ground ginger

2 tbsp curry powder

1 tsp ground turmeric

1 c. Chopped sweet potato

Salt to taste

Toppings: tofu, red cabbage, broccoli & red bell pepper

What to do

1. Heat the oil in a big pot over medium heat. Add the garlic & the onion &

cook till golden brown.

2. Add the remaining of the ingredients

& simmer till the sweet potatoes are soft.

3. Transfer the soup to a blender &

blend till smooth & creamy.

4. Serve with your favorite toppings.

Vegan pizza

What you need

PIZZA DOUGH

1 a cube of fresh active yeast or 1

packet dry yeast

1 c. Water

2 c. Whole wheat flour

3 tsp salt

1 tsp whole cane sugar

CHIPOTLE SAUCE

1 of a c. Coconut milk

3 chipotles in adobo sauce from a can

TOMATO SAUCE

1 of a c. Tomato puree 1 tbsp dried oregano

1 tbsp dried basil

Salt & crushed pepper to taste

PIZZA TOPPINGS

1 small red onion

1 of a red bell pepper

1 of a green bell pepper

1 of a c. Sweet corn

1 of a c. Kidney beans

1 tsp cumin

Cilantro

What to do

1. Combine yeast, 1 c. Warm water, &

2 tbsp of the flour. Let stand for 10

min.. Mix with a dough hook or

knead with your hands whereas

slowly adding salt & the remaining of the flour. Knead till the dough is no longer sticking to the side of the bowl. The dough should not be

sticking to your hands but still be soft

& moist. Cover dough with plastic wrap & let rise in a warm put for 20-40 min. Till it has doubled in size.

2. Heat up oven to 450f.

3. Prepare chipotle sauce by pureeing peppers & coconut milk till smooth

in a food processor or with an immersion blender.

4. Make tomato sauce by stirring together all ingredients. Put to the side

5. Take half of the risen dough & ,using a rolling pin, roll each half right into a pizza base/crust. Utilizing your thumb & index finger fold small sections of dough over to form a raised crust.

6. Lay on parchment paper lined sheet pan or pizza stone & cover to let rise for an additional 10 min.. Repeat with remaining dough to make sec.

Pizza base.

7. Assemble pizza by spreading 1 of a

c. Tomato sauce on each pizza base, top with greens, & drizzle with a bit of chipotle sauce.

8. Bake in oven for 10 min..

9. Serve hot & drizzle with more chipotle sauce & dash with fresh cilantro if desired.

Mediterranean vegan salad

What you need

2-4 c. Mixed greens

3 slices of tempeh bacon, cooked per package instructions & chopped
4 tbsp hummus

4 black olives, pitted & chopped
1 tbsp red onion, chopped

1 small tomato, chopped

1 small cucumber, chopped

Juice of 1 lemon

1 tbsp oregano

Salt & pepper to taste

What to do

1. Place all ingredients apart from the hummus in a bowl with lid, shake well. Add the hummus on top.

Pea & lentil vegan curry What you need

1 tin of kidney beans

Half a bag of lentils

1 tin of garden peas

Fresh basil

Sea salt

Black pepper

Cinnamon

Cumin

Turmeric

Olive oil

Tomato pureé

What to do

2. Pour about 300-400ml of water right into a saucepan & bring to the boil.

3. Pour in the lentils till the water is

“saturated”, but all the lentils remain submerged. This is usually about half a bag, or 250g. Turn the heat down to a simmer & leave for 10 min..

4. While that simmers, chop some fresh basil leaves.

5. Once the lentils are beginning to thicken, pour in the kidney beans.

Any type of bean would be good

here; cannellini beans, pinto beans, chickpeas, etc

6. Leave to simmer for an additional 5

min..

7. Add more water if necessary to cover all the kidney beans & lentils, but by now there shouldn't be too much water left sitting on top of your mix. You ideally want all of the water to boil away only as the

kidney beans get nice & soft.

8. Add as much olive oil as you feel like. Mix in a quarter of a tube of tomato pureé, & mix well. When

your mixture looks nice & juicy from all the oil & pureé, toss in the peas.

Add plenty of salt, pepper, your fresh basil leaves, 1tsp cinnamon, 2 tsp cumin, & 2 tsp turmeric. Mix well.

9. Turn the heat up slightly, & add more

olive oil, tomato pureé, & a little water if the mix gets too dry whereas the peas cook. Add more cinnamon if you want it a little sweeter, or more cumin & turmeric if you want it more savoury.

10. Serve with spinach, some warm pitta bread, & olives.

Peanutbutter & banana oatmeal

What you need

2 1/4 c. Old fashioned oats

3 1/4 c. Almond milk

1/2 c. Peanut butter

1-2 tbsp unrefined sugar

1/4 c. Flax seed meal, optional, wheat germ or oat bran will also work well

2 ripped bananas, pureed, i do this with a fork

1/4 c. Chopped peanuts, optional 2 tbsp chia seeds, optional

What to do

1. Place all ingredients, excluding bananas, in a heavy saucepan & cook over medium to high heat, stirring frequently till it boils. Reduce heat &

simmer for 5-10 min., or till milk has been absorbed & the oats have softened.

2. Add in the bananas & mix them through. Served with extra milk if desired.

Thai peanut lime coleslaw What you need

1/4 head of a red cabbage

1/4 head of a green cabbage

1 + 1/2 c. Shredded carrots

1 red onion

1/8 c. Toasted peanuts

For the dressing

4 tbsp peanut butter

2 tbsp maple syrup

1 tsp fresh grated ginger

1/2 tsp ground chili flakes

1 tbsp gluten-free soy sauce

Juice from 1 lime

2 tbsp water

What to do

1. Julienne all of the salad ingredients

& toss them right into a bowl.

2. Stir in all of the ingredients of the dressing in a jug & mix till creamy.

Eggplant mushroom curry What you need

1 big eggplant, chopped right into 2-inch cubes

8 oz. Baby bella mushrooms, halved 1 14-ounce can full-fat coconut milk, separated

1 yellow onion, chopped

1 tbsp fresh ginger, peeled & grated 3 cloves garlic, minced

1 dried red chili, seeds removed &

crushed

1 tsp paprika

1 tbsp ground cumin

2 tsp ground coriander

1 tsp ground turmeric 1 tsp sea salt, or to taste

114-ounce can chopped tomatoes, drained

SERVING

Cooked brown or white rice

Fresh cilantro

Greek yogurt, optional

What to do

Heat up the oven to 400 degrees f.

Spread the eggplant & mushrooms on two baking sheets. Drizzle generously with olive oil & sea salt.

Put in the oven & roast for 15 min..

Take away from the oven, flip the greens, & roast an additional 10 to 15 min..

While the greens are roasting, make the curry sauce. To do so, add about 1/3 c. Of the coconut milk to a saucepan, along with the onion,

ginger, & garlic. Saute, stirring often, till the onion is soft & translucent, & the coconut milk has been absorbed, about 10 min.. Add the spices & saute an additional 3 min.. Add the remaining coconut milk & chopped tomatoes. Bring to a full boil, next which reduce the heat.

Permit the sauce to continue cooking at a controlled boil, stirring often, till thick, about 15 min..

Add the roasted greens to the saucepan, mix well to cover, next which serve curry with cooked brown rice, quinoa, or cauliflower rice.

Peanut stew

What you need

6 c. Water

2 c. Uncooked brown rice

1 tbsp olive oil

1 big white onion, chopped

4 cloves garlic, minced

3 tbsp grated fresh ginger root 1 can chopped tomatoes with juice
1/8 tsp cayenne pepper

1 c. Chunky natural peanut butter

What to do

1. Place rice & water in a big saucepan

& bring to a boil. Cover, & reduce heat to low. Simmer till rice is tender & water has absorbed, about 30 min..

2. Heat olive oil in a big saucepan over medium-low heat. Add onion, &

cook till soft & golden, stirring frequently. Add garlic & ginger, &

cook till fragrant, about 5 min.. Mix in tomatoes, & season with cayenne pepper. Increase heat to medium, &

bring to a gentle simmer. Mix in peanut butter & heat through. The mixture will thicken. Serve over

rice.

Bean & artichoke salad What you need

1/2 c. White wine vinegar

1 tbsp plus 1 tsp honey

1/2 c. / 60ml water

4 celery stalks, thinly sliced

20 baby artichokes, trimmed,

quartered, & placed in a bowl of water acidulated with the juice of one lemon

1 medium clove of garlic, chopped 4 tbsp extra virgin olive oil

30 kalamata olives, pitted, rinsed, chopped

1 c. Chopped, toasted walnuts

Pinch of salt, plus more to taste 4- 5 c. Cooked white beans

What to do

1. Combine the vinegar, 1 tbsp honey,

& water in a small saucepan. Bring to a simmer, stirring till the honey dissolves. Take away from heat, transfer to a non-reactive container ,

& cool completely. When cool add the celery to the vinegar mixture, &

put to the side at least 15 min..

2. In the meantime, put the prepared artichokes in a saucepan of boiling salted water along with the chopped garlic, for only a min. Or two, till tender. Drain well, & put to the side.

At this point you can season the artichokes, & use them in the salad,

or pan-fry them till golden in a bit of olive oil, & next which use them in the salad. Either way is delicious.

3. Combine the olive oil, olives, walnuts, remaining 1 tsp honey, & a bit of salt in a small bowl & mix well. Drain the celery & it to the mixture. Taste & adjust the seasoning till it tastes nice.

4. To serve, mix the beans in a big bowl with the walnut-celery mixture.

Mix well. Now season, & adjust as needed -this is an important step to pay attention to for this salad in particular. Make it taste good, ask yourself if it needs more salt, more sweet, a squeeze of lemon, etc.

Next

which finish with the artichokes, a bit of quinoa , & a few herb flowers if you have them on hand.

Vegan chocolate protein shake

What you need

1 1/2 c. Unsweetened almond milk 1 c. Frozen organic kale or fresh destemmed kale or baby spinach

1-2 pitted big medjool dates, to taste 3 tbsp hulled hemp seed

2 tbsp unsweetened cocoa powder 1 big frozen banana

Dash of cinnamon

1 tbsp avocado

Ice

What to do

1. Add all ingredients right into a high-speed blender & blend till smooth.

Tacos with ancho-lime sauce

What you need

SAUCE

1/2 c. Raw cashews

1/3 c. Lime juice

1 1/2 tsp. Ancho chili powder

1/2 tsp. Garlic powder

TACOS

2 tbs. Coconut oil

1 medium yellow onion, sliced thin 1 8 oz. Pkg. Tempeh, cubed

1 tsp. Chili powder

½ tsp. Ground cumin

8 6-inch soft corn tortillas, warmed 2 c. Finely shredded red cabbage, for garnish

2 c. Prepared salsa, for garnish

What to do

SAUCE

1. Purée all ingredients & 1/4 c. Water in blender till smooth. Season with salt & pepper, if desired.

TACOS

2. Heat oil in big skillet over medium-high heat till shimmering. Add onion,

& cook 3 to 4 min.. Add tempeh, &

season with salt & pepper, if

desired. Cook 3 to 4 min., or till golden, stirring frequently. Take away from heat, & mix in chili

powder & cumin.

3. Serve tempeh mixture with tortillas; garnish with cabbage, salsa, & sauce.

Vegan lasagna What you need

14 oz. Extra-firm tofu

2 can black beans

1 can fire-roasted chopped tomatoes 1 can tomato paste

1 c. Water

1 small onion

1 tsp. Dried oregano

¼ tsp. Garlic powder

¼ c. Raw cashews

¼ c. Nutritional yeast

3 tbsp. Olive oil

2 tbsp. Finely chopped fresh basil 8 oz. No-boil lasagna noodles

What to do

1. Place tofu between 4 paper towel sheets. Put heavy skillet on top for 1

hour, pressing down on tofu.

2. In the meantime , heat up oven to 375 degrees f. Right into 4-quart saucepot, mix black baens, tomatoes, tomato paste, water, onion, oregano, garlic powder, 2 tsp. Salt, & 1/2 tsp pepper. Heat to boiling on medium-high, stirring often. Reduce head to maintain simmer; simmer, uncovered, 30 min., stirring often.

3. While sauce cooks, in food

processor, pulse cashews till finely ground; transfer to big bowl, along

with pressed tofu. With hands, crumble tofu till texture resembles ricotta cheese. Mix in yeast, olive oil, basil, 1/4 tsp salt, & 1/8 tsp pepper.

4. In 13- by 9-inch glass or ceramic baking dish, spread 1 c. Tomato sauce & tofu mixture; repeat layering twice. Top with 1 c. Sauce. Spread sauce to completely cover noodles.

Bake, uncovered, 40 min. Or till noodles are tender. Let stand 15 min.

Before serving.

Butternut mac & cheese What you need

1 1/2 to 2 pounds butternut squash , peeled & cubed

2 tbsp olive oil

Salt & pepper

3 cloves garlic, coarsely chopped 1/2 c. Coconut milk

1 1/4 c. Unsweetened almond milk, homemade or store-bought

1/2 c. Plus 2 tbsp large-flake nutritional yeast

1 tbsp arrowroot powder

1/4 tsp smoked paprika

2 tbsp freshly squeezed lemon juice

1 tbsp white miso 1 pound elbow pasta

2 c. Cooked greens, such as steamed chopped spinach, blanched peas, or lightly steamed broccoli florets 1/2 c. Dry breadcrumbs

What to do

1. Heat up the oven to 400°f . Oil a 7

by 11-inch pan.

2. Cover the squash with 1 tbsp of the olive oil, next which spread it evenly on a rimmed baking sheet. Dash with salt & pepper.
3. Bake for 30 to 35 min., till very tender & only starting to brown. Take away from the oven. Decrease the oven temperature to 350°f .
4. In the meantime , heat the remaining tbsp of olive oil in a small saucepan over medium-low heat. Add the
garlic & sauté for 2 to 3 min., till only starting to brown. Add the
coconut milk & 3/4 c. Of the almond milk. Whisk in the nutritional yeast &
arrowroot powder. Cook, whisking continuously , till nice & thick, about 5 min.. Transfer the sauce to a big bowl & add the remaining 1/2 c. Of almond milk, the butternut squash, 1
tsp of salt, 1/4 tsp of pepper, & the paprika, lemon juice, & miso. Mix to distribute the ingredients somewhat evenly. Working in batches, transfer to a blender or food processor &
process till totally smooth & creamy.
5. Bring a pot of salted water to boil over high heat. Add a drizzle of olive oil to prevent sticking. Mix in the pasta & adjust the heat to maintain a low boil. Cook, stirring often, till the pasta is al dente. Drain well & let cool briefly.
6. Put the pasta in a big bowl & add the greens. Add the sauce, utilizing only 2 c. Of it if not adding the optional greens. Mix lightly till thoroughly combined. Spread the mixture evenly in the prepared pan & scatter the breadcrumbs evenly over the top.
7. Bake for 20 min., till the top is golden. Serve straight away.

Red mashed potatoes What you need

3 lbs red potatoes

7 tbsp butter

½ c. Milk

2 garlic gloves, minced

1 tsp lawry's seasoning

1 tsp garlic salt

1 tsp salt

1 tsp pepper

1 c. White cheddar cheese

What to do

1. In a big pot, bring enough water to cover all the potatoes to a boil over medium high heat. Wash potatoes &

take away any sprouts.

2. Cube potatoes right into small chunks

& boil in water for 30 min. Or till soft. Drain & put potatoes in big bowl. Chop butter & add to bowl next which utilizing a potato masher, mash them or an electric mixer.

3. Add milk, lawry's, minced garlic, garlic salt, salt & pepper. When everything is mixed well, fold in shredded white cheddar cheese.

Baked sweet potato fries What you need

Sweet potatoes

Corn starch. A big dash's worth A couple of tbsp of olive oil

Salt, pepper & spices

What to do

1. Heat up the oven to 425 degrees fahrenheit. Peel the sweet potatoes &

cut them right into fry-shaped pieces

. Try to cut them right into similarly sized pieces so the fries will bake evenly.

2. Toss the uncooked fries right into a mixing bowl or a plastic bag, or only onto your baking sheet. Dash with cornstarch & pour in a few tbsp of olive oil, enough to lightly cover the fries. Season with salt, pepper, &

spices. Mix/shake to distribute evenly.

3. Pour the fries directly onto a dark,

non-stick baking sheet for best results. Arrange the fries in a single layer & don't overcrowd, otherwise they will never crisp up.

4. Bake for 15 min., next which flip the fries so they can cook on all sides.

Section by section, scoop up about ten fries & flip them with a quick turn of the wrist.

5. Bake for 10 to 15 more min., or till the fries are crispy. It's essential to bake them long enough, otherwise they won't be crispy.

Garlic pasta with roasted tomatoes

What you need

3 c. Grape tomatoes, halved

10 oz. Whole wheat pasta

Olive oil

2 medium shallots, chopped

8 big cloves garlic, minced/grated Sea salt & black pepper

3-4 tbsp unbleached all purpose flour

Cups unsweetened plain almond

breeze

What to do

1. Heat up the oven to 400 degrees &

toss tomatoes in a bit of olive oil &

sea salt. Put cut side up on a

parchment-lined baking sheet & bake for 20 min. Whereas you prepare the remaining of the dish. Put to the side.

2. Bring a big pot of water to a boil &

cook pasta according to package instructions. When done, drain, cover & put to the side.

3. In the meantime, prepare the sauce.

In a big skillet over medium-low heat, add 1 tbsp olive oil & the garlic & shallot. Add a pinch of salt

& black pepper & mix frequently,

cooking for 3-4 min. Till softened &

fragrant.

4. Stir in 3-4 tbsp & mix with a whisk.

When combined, slowly whisk in the almond milk a little at a time so clumps don't form.

5. Add an additional healthy pinch of salt & black pepper, bring to a simmer & continue cooking for an additional 4-5 min. To thicken.

Taste

& adjust seasonings as needed.

6. Place back in pan & reduce heat to a low simmer till desired thickness is reached.

7. Once the sauce is to your desired thickness, taste & adjust seasonings as needed. Next which add pasta &

roasted tomatoes & stir.

8. Serve straight away & garnish with extra black pepper, fresh basil and/or vegan parmesan cheese.

Veggie burgers with yogurt sauce

What you need

BURGERS

2 c. Cooked chickpeas, rinsed &

drained

12 oz. Zucchini , grated on the large Holes of a box grater

Salt, as needed

4 tsp coriander seed

1 tbsp cumin seed

2 tbsp olive oil

1 big yellow onion, finely chopped 4 big cloves garlic, minced

1 1 tsp smoked paprika 1 c. Finely chopped parsley

Finely grated zest from 1 big lemon 1 big egg

1 c. Chickpea flour

1 1 c. Crumbled feta cheese

1 c. Mild vegetable oil for frying, such as sunflower

YOGURT SAUCE

2 big cloves garlic

1 tsp fine sea salt

1 c. Whole milk greek yogurt

A big handful mint leaves, finely chopped

SERVING

6 buns, halved & toasted

Avocado, tomato, thinly sliced red onion, sprouts

What to do

BURGERS

1. Place the grated zucchini in a big colander & toss with

2. 2 tsp of salt. Let the zucchini drain for 15 min., next which squeeze out as much moisture as you can with your hands. Discard

the zucchini water.

3. Place the coriander & cumin seeds in a small, dry skillet set over a medium-low flame & toast till

fragrant, shuffling the pan frequently, 2-3 min.. Let cool completely, next which grind finely in a spice grinder or mortar & pestle.

4. Heat the oil in a wide skillet set over a medium flame till it shimmers, next which add the onion, garlic, smoked paprika & the ground coriander &

cumin. Cook, stirring frequently, till the onion is caramelized & tender.

5. In a big bowl, mix the cooked onion, chickpeas, drained zucchini, parsley

& lemon zest. Use a potato masher to mash the mixture, leaving the chickpeas fairly chunky. Blend in the egg, chickpea flour, & 1 tsp salt.

6. Gently mix in the feta, leaving it in chunks. The burger mixture can be prepared up to 2 days ahead &

refrigerated hermetic till ready to cook.

YOGURT SAUCE

1. Mash the garlic & salt together in a mortar & pestle till smooth.

2. Work in the yogurt, next which mix in the mint.

COOK THE BURGERS

1. Shape the burger mixture right into 6

big patties, roughly 4" wide & 1"

tall. Heat 1/8" of sunflower oil in a wide skillet set over a medium flame till it shimmers.

2. Prudently add 3 of the burgers &

cook on the first side till deeply browned, 3-4 min., reducing the heat if the burger is cooking too quickly.

3. Flip & cook on the sec. Sides till browned & the burgers are cooked

through, 3-4 more min.. Drain on paper towels, & repeat with the remaining burgers.

Jalapeno poppers with bacon

What you need

FILLING

½ c. White quinoa, rinsed

3 c. Vegetable broth

12 oz. Firm tofu

2 tbsp lemon juice

1 tbsp coconut oil

1 tbsp coconut vinegar

1 tbsp nutritional yeast

1 tbsp onion powder

11 tsp of sea salt, or to taste ASSEMBLY

Eight 3-4" long green jalapenos, cut in half lengthwise with

seeds/septums scooped out

2 tsp cornmeal

2 tsp nutritional yeast

1 c. Coconut bacon

What to do

FILLING

1. Place the quinoa & vegetable broth in a small pan over medium-low heat

& covered with a lid. Cook for 15-20 min., or till all liquid is soaked up & the quinoa is soft. Fluff with a wooden spoon or fork.

2. While the quinoa is cooking, put the remaining of the filling ingredients right into a food processor & puree till completely smooth. When the quinoa is cooked, mix it right into the tofu mixture till combined.

ASSEMBLY

1. Heat up oven to 350f & line a baking

sheet with parchment paper.

2. Fill each pepper half with 1-2 tbsp of the creamy filling & put on the baking sheet. Repeat till all are filled

& lined up on the sheet.

3. Mix the cornmeal & nutritional yeast together in small dish & dash it over the poppers.

4. Place the baking sheet in the oven &

bake for 15 min..

5. After 15 min. Have passed, lightly press the coconut bacon pieces right into the top of each popper. Next which bake for an additional 2-3

min..

6. Once out of the oven, let the poppers cool for 2 min. & serve warm.

Chickpea curry What you need

2 tbsp oil

2 c. Chopped onions

3 big cloves garlic, minced

1 tbsp red or yellow curry paste 1-13.5 oz can coconut milk, divided
2-15.5 oz cans chickpeas, drained 2 tbsp soy sauce

1 medium tomato, chopped

1 tbsp brown sugar

1 tbsp fresh lime juice

2 tbsp chopped cilantro

4 c. Cooked rice, for serving

What to do

1. Heat oil in a big skillet over a medium high heat. Add onions & cook till they start to brown. Add garlic & stir-fry till soft.

2. Add curry paste & 1/4 can of coconut milk. Stirring, cook till curry is dissolved.

3. Add chickpeas, soy sauce &

remaining can of coconut milk. Bring to a boil & cook 3-5 min..

4. Add tomatoes, sugar, & lime juice.

Simmer 1-2 min.. Mix in cilantro &

serve over the rice.

Lentils with mashed sweet potatoes

What you need

LENTILS

1 1/3 c. French lentils

Filtered water

POTATOES

1 medium sweet potato, peeled &

cut right into 2 in. Chunks

5 big gold potatoes, peeled & cut right into 2 in. Chunks

Sea salt to taste

1 tbsp coconut oil

1/4 c. Coconut milk

TO FINISH LENTILS

Extra virgin olive oil

1 medium onion, chopped

2 cloves garlic, minced

2 c. Sliced celery

1 tsp dried thyme

2 c. Crimini mushrooms, sliced

2 c. Flavorful veggie broth

1 c. Arrowroot starch dissolved in 1/4 c. Filtered water

Sea salt to taste

What to do

LENTILS

1. Place in a pot covered with filtered water by a few inches, & bring to a boil. Lower to a simmer, & cook for about 20 min. Till tender.

2. Drain, & put to the side.

POTATOES

1. Place both of the potatoes in a big pot of salted boiling water on the stove, & bring to a boil. Cook till the potatoes are only tender but not too mushy, & drain.

2. Let cool till able to handle the potatoes, & use a ricer to put them right into a bowl. Add coconut oil &

milk, sea salt to taste, & mash or mix till fluffy & smooth.

3. In the meantime , heat the olive oil in a big stockpot, & add the onions, thyme, celery, & cook till they have softened a bit, next which

add the garlic, mushrooms, & broth & bring to a boil. Lower to a simmer, & put the lid on the pot.

4. Let cook till the greens are tender, about 10 min.. When they are tender, add the arrowroot mixture & sea salt to taste, & let cook a few more min.

Whereas stirring till the mixture is thickened. Add the lentils, & cook till they are warmed.

5. Serve the lentils with the mashed potatoes, & some sautéed greens on the side.

Potato cakes with mushrooms

What you need

2 pounds of potatoes

2 bay leaves

2 tbsp of oil, divided

½ pound mushrooms

150g onion

10g dill

½ c. Flour

Salt, pepper to taste

What to do

1. Wash, peel & dice potatoes.
2. Boil the potatoes with bay leaf till fully cooked.

3. While potatoes are cooking, heat one tbsp of oil in a big pan.

4. Dice the onion & coarsely chop mushrooms.

5. Add the onion & mushrooms to the pan & cook on medium-low heat

mixing often till all the liquid evaporated, about 15-20 min..

6. Cook for an additional 5 min. Till mixture starts to brown.

7. Season to taste with salt & pepper.

8. Finally chop the dill, add it to the

pan with mushrooms, mix & take off the heat.

9. Once the potatoes are cooked, drain them well & mash. Season to taste.

10. Cool the potatoes.

11. Add flour & mix well.

12. Take about 2 tbsp of potato dough &

flatten right into a disk, put one spoonful of mushroom mixture &

cover with more potato dough. Form right into a disk.

13. Once all the potato cakes are assembled, heat the remaining tbsp of oil in a big pan.

14. Place potato cakes on the pan & fry about 5 min. Till they turn golden, flip & fry an additional 5 min. Till

golden.

15. Serve with leftover mushroom mixture if any left, some lemon juice, mustard or horseradish.

Kale & fennel salad What you need

4 c. Thinly sliced kale leaves

1 bulb fennel, thinly sliced

½ medium asian pear, cored & thinly sliced

1/3 c. Toasted pine nuts

2 c. Thinly sliced leeks

DRESSING

½ c. Olive oil

3 tbsp white balsamic or champagne vinegar

3 tbsp red wine vinegar

½ tsp stoneground mustard

½ tsp maple syrup

½ tsp sea salt + more to taste

What to do

1. In a cast-iron skillet, heat ½ c. Olive oil over medium high flame till a droplet of water flicked in sizzles.

Add thinly sliced leeks & spread evenly across pan.

2. Cook for 2-3 min., till leeks start to brown & crisp. When the edges turn golden brown, take away from heat

& use a slotted spoon to move the leeks from the oil to a small bowl.

Put to the side.

3. Pour hot oil right into a jar or vessel to make the salad dressing. Mix olive white balsamic & red wine vinegars, stoneground mustard, maple syrup, & sea salt, & whisk vigorously. Taste & adjust salt as desired. Put to the side.

4. In a big bowl, mix thinly sliced kale, fennel, & asian pear, reserving a few slices of asian pear for garnish. Pour in half of dressing, & toss salad gently.

5. Add in most of the pine nuts & most of the crispy leeks, reserving some for garnish. Add more salad

dressing, & toss to incorporate flavors.

6. Top salad with extra toasted pine nuts, crispy leeks, & slices of asian pear.

Cauliflower soup What you need

4 slices bacon, chopped

2 tbsp unsalted butter

2 cloves garlic, minced

1 onion, chopped

2 carrots, peeled & chopped

2 stalks celery, chopped

1/4 c. All-purpose flour

4 c. Chicken broth

1 c. 2% milk

1 head cauliflower, roughly chopped 1 bay leaf

Kosher salt & freshly ground black pepper, to taste

2 tbsp chopped fresh parsley leaves

What to do

1. Heat a big skillet over medium high heat. Add bacon & cook till brown

& crispy, about 6-8 min.. Transfer to a paper towel-lined plate; put to the side.

2. Melt butter in a big stockpot or dutch oven over medium heat. Add garlic, onion, carrots & celery. Cook,

stirring often, till tender, about 3-4

min.. Mix in cauliflower & bay leaf.

Cook, stirring often, till barely crisp-tender, about 3-4 min..

3. Whisk in flour till lightly browned, about 1 min.. Steadily whisk in chicken broth & milk, & cook,

whisking continuously , till slightly thickened, about 3-4 min..

4. Bring to a boil; reduce heat &

simmer till cauliflower are tender, about 12-15 min.; season with salt &

pepper, to taste. If the chowder is too thick, add more milk as needed till desired consistency is reached.

5. Serve with bacon & parsley.

Butternut squash What you need

1 cheddar cheese

1 c. Chopped butternut squash

Salt & pepper to taste

1½ c. Chopped broccoli

½ c. Panko crumbs, toasted

½ tsp paprika

What to do

1. Begin preparing the cheese according to the box instructions by boiling water to cook pasta.

2. While water boils, boil water in a separate pot & add chopped butternut squash. Boil for 12-15 min.

Or till squash is tender. Add tender squash to food processor or blender

& grind till puree forms. Put to the side.

3. Once pasta is done boiling, drain pasta & add back right into original pasta pot.

4. Add milk, butter & cheese sauce from box next which mix in squash

puree, salt & pepper to taste, &

broccoli & cook on low heat till broccoli is warmed through.

5. Lastly, dash top of mac & cheese with toasted panko crumbs &

paprika & serve.

Sushi

What you need

RICE

1½ c. Sushi rice

1¾ c. Water

3 tbsp rice vinegar

1 tbsp sugar

1¼ tsp salt

SUSHI

2 european cucumbers

1½ c. Thinly sliced carrots

1 avocado, pitted & thinly sliced right into ½-inch pieces

½ bunch scallions, cut right into ½-

inch pieces

Soy sauce, for dipping

What to do

1. In a medium pot, mix the rice with the water. Bring the mixture to a boil over medium heat. Reduce the heat to low, cover the pot & let simmer till the rice absorbs all the water & is tender, 9 to 10 min..

2. In a small pot, bring the rice vinegar to a simmer over medium-low heat.

Mix in the sugar & salt till they're fully dissolved. Pour the vinegar mixture over the rice & use a spatula to toss the rice to cover. Cool completely.

3. Cut the ends off the cucumbers & next which thinly slice the cucumbers right into long $\frac{1}{8}$ -inch-thick strips.

4. Dip your hands right into cool water

& next which mound 1 rounded tbsp of rice & press it firmly right into a tight ball. Put the rice ball at one end of a cucumber strip. Put a few pieces of carrot, a piece of avocado & a piece of scallion alongside the rice.

Roll up the ingredients to wrap fully in the cucumber. Secure the end of the cucumber with a toothpick.

5. Repeat with the remaining rice, cucumber strips & greens. Take away the toothpicks next the rolls have set for 5 min.. Transfer to a serving platter. Serve straight away with soy sauce.

Roasted cauliflower What you need

4 cloves of garlic

1 tsp smoked paprika

$\frac{1}{2}$ a small bunch of fresh thyme

Olive oil

Sea salt

Freshly ground black pepper

1 lemon , zest & juice of

1 big cauliflower, with outer leaves left on

4 tbsp dry sherry

1 x 400g tin of plum tomatoes

40g flaked almonds

½ a bunch of fresh flat-leaf parsley

Extra virgin olive oil

What to do

1. Heat up the oven to 180°C/350°F/gas 4.

2. Peel the garlic, next which add to a pestle & mortar with the paprika &

half the thyme leaves. Bash well to a rough paste, next which muddle in 2

tbsp of olive oil & season. Zest the lemon right into a separate bowl &

put to the side.

3. Trim the outer cauliflower leaves.

Trim away & discard the stalk so the cauliflower can sit flat, next which cut a cross right into the base. Rub all over with the paprika paste, next which put in a medium casserole

pan.

4. Drizzle over the sherry & squeeze the lemon juice on top. Cover & pop in the hot oven for around 1 hour 20

min., or till tender, removing the lid for the final 20 min..

5. Take the pan out of the oven, next which pour in the plum tomatoes, tearing or slicing them up right into chunks. Dash over the

lemon zest &

pick over the remaining thyme

leaves. Return the pan to the oven for a further 10 min., or till the cauliflower is golden.

6. In the meantime , put a medium frying pan over a medium-low heat. Add the almonds & toast lightly for 2 to 3

min., or till golden, next which leave to cool.

7. Once ready, take the pan out of the oven. Scrunch over the toasted

almonds, next which pick, roughly chop & scatter the parsley leaves on top. Drizzle with extra virgin olive oil, next which carve up & serve with pilaff rice & steamed greens, or as part of a big spread.

M a i n d i s h

Chicken breasts with tomatoes

What you need

4 skinless, boneless chicken breast halves

1 c. Multicolored cherry or grape tomatoes, halved

3 tbsp oil & vinegar dressing,

divided

20 olives, halved

1/2 c. Crumbled feta cheese

What to do

1. Prepare grill to medium-high heat.

Dash chicken evenly with 1/4 tsp salt

& 1/4 tsp freshly ground black

pepper.

2. Place chicken on grill rack covered with cooking spray, & grill for 6

min. On each side or till chicken is done. Keep warm. Mix tomatoes,
1

1/2 tbsp dressing, & olives in a medium skillet over medium heat, &

cook for 2 min. Or till tomatoes soften slightly & mixture is

thoroughly heated, stirring often.

3. Brush chicken with remaining 1 1/2

tbsp dressing. Cut each chicken

breast half right into 3/4-inch slices.

Top each chicken breast half with 1/4 c. Tomato mixture. Dash each serving with 2 tbsp cheese & torn basil leaves.

Chicken with chorizo What you need

1 whole chicken ,

Small knob of butter

1 tbsp olive oil

1/2 lemon

1 bay leaf

1 thyme sprig

300g chorizo ring, thickly sliced 700g new potatoes, halved

12 garlic cloves, left whole &

unpeeled

Large splash of dry sherry

150ml chicken stock

Handful parsley leaves, roughly

chopped

What to do

1. Heat oven to 180c/160c fan/gas 4 &

season the chicken all over.

2. In a big flameproof casserole dish with a lid, heat the butter & oil till sizzling, next which spend a good 15

mins slowly browning the chicken well all over.

3. Remove from the dish & pop the lemon, bay & thyme in the cavity. Put to the side.

4. Pour most of the oil out of the dish, put back on the heat & sizzle the chorizo for 5 mins till it starts to release its red oil. Throw in the potatoes, sizzle them till they start to

colour, next which add the garlic.

Splash in the sherry, let it bubble down a little, next which pour in the stock.

5. Nestle the chicken, breast-side up, among the potatoes, put the lid on the dish & cook in the oven for 1 hr 15

mins or till the legs easily come away from the body.

6. Leave the chicken to rest for 10

mins, next which scatter with parsley

& serve straight from the dish.

Miso broth

What you need

150g mixed brown & wild or brown rice

20g dried porcini mushrooms

1 red onion

Sesame oil

1 x 5cm piece of ginger

1 heaped tsp miso paste

800ml really good chicken stock 6 radishes

Rice or white wine vinegar

1 x 200g skinless free-range chicken breast

1 handful of colourful curly kale

1 sheet of nori 150g mixed exotic mushrooms, such as enoki, chestnut, shiitake

What to do

1. Cook the rice according to the packet instructions. Put the porcini in a small bowl & only cover with

boiling water to rehydrate them.

2. In the meantime , peel the onion &

cut right into eighths, next which put in a medium pan on a medium-high heat with 1 tsp of sesame oil. Cook for a few min., or till dark golden, stirring often, whereas you peel &

matchstick the ginger.

3. Reduce the heat to medium-low, next which add the ginger, miso paste &

stock, along with the porcini &

soaking water, leaving the last gritty

bit behind. Cover & simmer lightly for 20 min.. Halve the radishes, put them right into a bowl, toss in a splash of vinegar & a small pinch of sea salt & leave aside to quickly pickle.

4. Finely slice the chicken & tear the kale & nori right into small pieces, removing any tough stalks from the kale. Break up the mushrooms,

leaving the cute ones whole, & mix it all through the broth. Re-cover &

cook for 4 min., or till the chicken is cooked through.

5. Drain & divide the rice between your bowls, followed by the

radishes. Season the broth to

perfection, ladle it right into the bowls, next which serve.

Coconut curry What you need

6 cloves garlic

2 tbsp minced ginger

2 tsp olive oil

1 tsp each curry powder & chili powder

1 tsp each turmeric & cayenne

pepper

5-6 c. Peeled, chopped squash

1 15-ounce can thick coconut milk 3 tbsp red curry paste

3 tbsp creamy peanut butter

1 tbsp honey

2 15-ounce cans fire roasted

chopped tomatoes 11 c. Light bulgur, uncooked

Cilantro for topping

What to do

1. Cook bulgur according to package directions. Put to the side.
2. Heat the olive oil in a big skillet over medium heat. Add the garlic & ginger. Saute for 2-3 min., till soft & fragrant.

3. Dash the dry seasonings over the squash & toss to combine. Pour the coconut milk right into the skillet &

whisk the curry, peanut butter, &

honey right into the coconut milk till smooth. Add the seasoned squash &

tomatoes. Cover & simmer for 10-15

min. Or till squash is tender but not mushy. Take away from heat & let

stand for 10 min..

4. Add the bulgur to the skillet & mix well, or serve the curry over individual servings of bulgur. Add chopped cilantro only before serving.

Cauliflower tso's What you need

SAUCE

1 tbsp toasted sesame oil

3-4 cloves garlic, minced

1 tbsp fresh ginger, grated

1/2 c. Hoisin sauce

1/4 c. Rice vinegar

3 tbsp soy sauce

4 tbsp honey

1/2-1 tsp. Crushed red pepper

flakes, or to taste

1/2-1 tsp. Sriracha, or to taste 2 tbsp corn starch

1 1/2 c. Water

CAULIFLOWER

1 head cauliflower, cut right into florets

1/2 c. Garbanzo bean flour

1/4 c. Corn starch, or potato starch 1 1/2 tsp. Baking soda

1/2 tsp. Salt

1/2 c. Water

Corn, vegetable, or other neutral oil, for frying

Toasted sesame seeds & sliced

scallions, for garnish

Steamed rice & broccoli, for serving

What to do

SAUCE

1. In a skillet over medium heat, add the sesame oil, garlic, & ginger.

Saute for 1-2 min., next which add the hoisin sauce, vinegar, soy sauce, honey, red pepper flakes, & sriracha.

Mix to combine, & let cook for an additional 1-2 min..

2. In a bowl or glass measuring cup, whisk together the water & corn starch . Mix the water & corn starch mixture right into the pan, & let cook for 3-5 min., or till the sauce has thickened. Taste, & add more

sriracha or red pepper flakes as

needed. If the sauce becomes too thick for your liking, add a splash more water.

CAULIFLOWER

1. In a bowl, whisk together the garbanzo bean flour, corn starch, baking soda, salt, & water. Cut the cauliflower right into evenly-sized florets, & toss right into the batter till well-covered.

2. In a big heavy-bottomed pot, heat 2-3

in. Of oil to 375 degrees f. Line a rimmed baking sheet with paper towel, & put to the side.

3. Prudently drop 4-8 florets right into the oil at a time, being careful not to over-crowd the pot. Fry for 1-2

min., or till golden brown & crispy.

4. Using a metal slotted spoon or a skimmer, take away the cauliflower to the paper towel lined baking sheet to drain. Let the oil return to 375

degrees, & repeat till all of the cauliflower is cooked.

5. When ready to serve, toss the fried cauliflower right into the sauce.

Serve straight away over steamed rice & broccoli, & garnish with toasted sesame seeds & sliced

scallions.

Chicken tikka What you need

Chicken, cut right into small pieces-400 gms

Oil / melted butter- as required FOR MARINATION

Yogurt- 1.5 tbsp

Ginger paste- 1 tbsp

Garlic paste- 1 tbsp

Kashmiri chili powder-1/2 to 3/4

tbsp

Garam masala- 1/2 tsp

Tandoori masala-3/4 tsp

Lime juice- 2 tsp

Mustard oil/vegetable oil- 2 tbsp

Butter- 2 to 3 tsp Salt- to taste

What to do

1. In a bowl, combine together all the ingredients for marination.

2. Rub this onto the chicken pieces, until it is covered well.

3. Cover & refrigerate for about 2 to 3

hours. thread the chicken pieces on bamboo skewers.

4. Heat up oven to 250 deg c. place the skewers on a greased tray & bake for about 12 to 15 min.. baste them with the pan juices & turn the pieces over. drizzle melted butter.

5. Bake for an additional 5 to 10 min., turning when or twice between. broil for 3 to 4 min. For charred look.

6. Serve with pudhina/mint chutney, rice / roti.

Sour soup

What you need

2 tbsp cornstarch + 3 tbsp water 1 can chicken broth or vegetable broth

1 1/2 c. Water

8 oz soft tofu, cut right into strips 6 oz white button mushroom, stems trimmed & caps quartered

3 tbsp soy sauce

2 1/2 tbsp chinese vinegar, apple cider vinegar or rice wine vinegar 1 tsp dark soy sauce

3 dashes ground white or black

pepper

1 egg, beaten

What to do

1. Add the cornstarch & water together, mix to mix well. Put to the side.

2. Add the chicken or vegetable broth

& water to a medium-sized soup pot on medium heat. Bring it to boil. Add the tofu & white button mushrooms, cook for 2 min.. Add the soy sauce, vinegar, dark soy sauce, & black pepper. Mix to mix well. Add in the cornstarch mixture, mix continuously to thicken the soup.

3. Turn off the heat. Swirl the beaten eggs right into the soup, count to 10,

& next which use a pair of

chopsticks to mix in a clockwise

direction, for 3 times. This will form the silken egg threads in the soup that looks very pretty.

4. Dish out & serve straight away.

The quickest meal What you need

2 tbsp olive oil

2 cloves garlic, minced

1 small shallot, minced

1 tbsp minced fresh ginger

1 tsp crushed red pepper

2 bunches of collards, stemmed &

chopped

1 tsp salt or to taste

1.5 tsp lemon juice

1 c. Water or vegetable broth

1 tbsp of butter, divided

3-4 eggs

1 c. Crumbled feta

A few cracks of freshly ground black pepper

What to do

1. In a big heavy skillet heat the oil over medium high. Add the garlic, shallot, & ginger along with the red pepper flakes. Reduce heat to medium low & saute till fragrant, about 5 min..

2. Add in half the collards & half the salt.

3. Saute till starting to wilt & next which add in the other half of the collards along with the remaining of the salt. Continue to cook till wilted but still bright green.

4. Stir in the lemon juice.

5. Increase the heat to medium high &

mix in the water or broth.

6. Make nests in the collards for your eggs. Divide the butter between the eggs & put a pat in each little nest you've made for the eggs; when the butter melts crack each egg right into the hole in the collards & dashes the feta on top of it all.

7. Simmer till the white is only set &

the yolk is still runny. Take away from heat, crack some pepper over the top.

Maple pumpkin oatmeal What you need

PUMPKIN CREAM CHEESE

1 8oz package cream cheese, room temperature

1 c. Canned pumpkin puree

2 tbsp brown sugar

1/2 tsp pumpkin pie spice

1/4 tsp cinnamon

MAPLE PUMPKIN PIE

OATMEAL

1/2 c. Quick cooking oats

1 c. Boiling water

2 tbsp pumpkin puree

1 tbsp brown sugar 1/2 tsp pumpkin pie spice

1 tbsp maple syrup

1/4 c. Pecans, roughly chopped

Mix the oats with the boiling water in a medium bowl & mix till combined. Add the pumpkin, brown sugar, & pumpkin pie spice & mix till uniform. Put in your serving bowl & top with the maple syrup

& pecans.

PUMPKIN DULCE DE

LECHE SPREAD

1/2 c. Pumpkin puree

1/4 c. Dulce de leche

1/2 tsp pumpkin pie spice

What to do

PUMPKIN CREAM CHEESE

1. Place all ingredients in a medium bowl & mix well with a rubber spatula till smooth & there are no cream cheese lumps.
2. Spread on toast. Store cream cheese in an hermetic container in the fridge.

MAPLE PUMPKIN PIE

OATMEAL

1. Mix the oats with the boiling water in a medium bowl & mix till combined. Add the pumpkin, brown sugar, & pumpkin pie spice & mix till uniform. Put in your serving bowl & top with the maple syrup & pecans.

PUMPKIN DULCE DE

LECHE SPREAD

1. Mix together in a medium bowl with a rubber spatula till combined.

Tostadas

What you need

TOSTADAS

4 corn tortillas

1 tbsp olive oil

1/2 small red onion

1/4 tsp kosher salt

1, 15-ounce can reduced-sodium

black beans, rinsed & drained

1/3 c. Prepared salsa, plus

additional for serving

TOPPINGS

Chopped avocado

Chopped red onion

Sliced cabbage

Shredded cheese Sour cream or plain greek yogurt Salsa

Chopped tomatoes

Jalapeno slices

Fresh cilantro

Freshly squeezed lime juice

What to do

2. Heat up the oven to 400 degrees f. In a medium saucepan, heat 1
tbsp olive oil over medium high. Dice the

onion, next which add it & the salt

& cook 2 min., till only beginning to soften.

3. Add the black beans & 1/4 c. Salsa

& mix to cover with the oil &

onions. Cook, stirring periodically, till heated through, about 4 min..

Mash & put to the side.

4. In the meantime , spread the tortillas in a single layer on a baking sheet, next which put in the oven till crisp, about 6 min., flipping the tortillas

when half way through. Prepare any desired toppings.

5. To serve, spoon the black beans over the crisp tortillas, next which pile on.

Pizza toast

What you need

1 c. Coarsely chopped fresh basil 1 garlic clove, minced

1/4 c. Olive oil

Pinch salt

Pinch pepper

1 loaf thick focaccia bread

1 1/2 c. Grated mozzarella

6 big balls bocconcini

5 plum tomatoes

What to do

1. Heat up oven to 400f . Put basil, garlic, oil, salt & pepper in a blender. Whirl to a saucy

consistency. Add more oil to make it more saucy, if needed. If making ahead, cover & refrigerate up to 2

days. Cut bread in half horizontally, next which cut each half right into quarters. Put cut side up on a rimmed baking sheet. Spread half of basil mixture over bread, next which

evenly dash with mozzarella.

2. Thickly slice bocconcini & tomatoes right into rounds, next which arrange in overlapping slices on top of

bread. Dash with more salt &

pepper.

3. Bake in centre of preheated oven till cheese starts to melt, 7 to 10 min., next which turn broiler to high. Broil till cheese starts to turn golden, 5 to 10 min.. Take away from oven &

drizzle with remaining basil mixture.

Mushroom lasagna What you need

2 tbsp olive oil

2 c. Sliced baby bella mushrooms, cleaned & dried

2 cloves garlic, minced

1 15 oz. Can plain tomato sauce 1 tsp salt

1 tsp italian herb seasoning

1 tsp red pepper flakes

Small bunch of fresh basil, chopped 9 lasagna noodles

8 oz. Shredded part-skim mozzarella cheese

What to do

1. Pre-heat the oven to 375 degrees.
2. Heat the oil over medium heat in a big skillet. Add the mushrooms & sautee for about five min., or till tender. Add the garlic & cook for about one more min. Before adding the tomato sauce, salt, herb seasoning, red pepper flakes & basil.

Let simmer for about five min..

3. In a 9' by 9' baking dish, spread a thin layer of the tomato sauce onto the bottom of the dish.
4. Place three of the lasagna sheets onto the layer of sauce. Add of the mushroom sauce on top of the noodles, followed by ? Of the cheese. Repeat two more times.
5. Place aluminum foil over the baking dish & bake for 25 min..
6. Remove the foil & cook for 5 more min. To permit the cheese to bubble up.
7. Let sit for 5-10 min. Before serving.

Miso tuna salad What you need

1 tbsp white miso paste

2 tbsp kewpie mayonnaise

1 can of tuna, drained

2 tbsp chopped celery

2 tbsp sliced green onions

Pepper

Crackers or toasted bread

What to do

1. Mix together the miso & kewpie till smooth. Add the drained tuna, celery

& green onions. Mix thoroughly &

season to taste. Enjoy on it's own or on top of crackers, toast, or seaweed.

Parmesan crostin What you need

1 c. Freshly grated parmesan cheese 3-4 cloves garlic, minced

4 tbs. Butter, room temp

1 tsp dried oregano

1 baguette, sliced right into 1/4-inch slices

What to do

1. Heat up the oven to 350.

2. In a medium bowl, mix the cheese, garlic, butter & oregano. Utilizing your fingers, press all the ingredients together, just about

becoming a thick paste. A thick, garlicky, cheesy, buttery paste.
Goodness gracious.

3. Place about a tbs. Of the cheesy mix on each baguette slice. Slide right into the oven for about 10 min., or till the cheese is starting to bubble &

the baguette is golden brown on the edges.

Frittata with cheese &

fresh herb

What you need

2 tbsp olive oil

2 baby yukon gold potatoes, peeled

& sliced 1/4-inch thick

1 medium shallot, minced

Kosher salt & black pepper

2 cloves garlic, minced

9 big eggs

3 tbsp whole milk

1/3 c. Chopped fresh herbs, like dill, basil, & chives, plus more to garnish
1/4 tsp kosher salt

4 oz. Goat cheese, crumbled

What to do

1. Heat up the oven to 400°f.

2. Heat the oil in a 10- to 12-inch ovenproof skillet over medium heat.

3. Add the potatoes & shallot, along with a pinch of salt & pepper, & cook till golden-brown, 6 to 7 min..

Fold in the garlic & cook for an additional 1 min..

4. Arrange cooked potatoes so they're evenly distributed in a thin layer.

5. In a big bowl, whisk together the eggs, milk, chopped herbs, & salt.

Pour the egg mixture right into the skillet to join the potatoes & scatter the top with goat cheese. Put in the

oven & bake till set & golden on top, about 12 to 14 min..

6. Slice & serve the frittata straight from the pan or slide onto a serving plate, garnish, & slice right into wedges.

Chana masala with mushrooms curry

What you need

1 1/2 c. Cooked chickpeas

2 tbsp vegetable oil

2 tsp black mustard seeds

1 tsp fennel seeds

1 tsp cumin seeds

1 tsp coriander seeds

2 cloves garlic, minced

1/2 medium onion, small dice

1 medium tomato, cored, small dice 2/3 c. White mushrooms, quartered or thickly sliced

1 small, hot red chili pepper, thinly sliced

1 tbsp fresh grated turmeric, or 2 tsp dry

1/4 tsp cinnamon

1 pinch ground cloves

1/4 tsp cayenne pepper

2 tbsp lemon juice

1 tsp salt

TEMPERING

1 tbsp oil

1 tsp black mustard seeds

GARNISH

Cilantro

What to do

1. In a big skillet, heat the vegetable oil over a medium-high flame.
2. Add the mustard, fennel, cumin & coriander seeds. Cook for about 10-20 sec. Till the mustard seeds start to pop. Straight away add the garlic, onion & tomato.

3. Cook, stirring often, for about 5 min.

Till the liquid is mostly gone &

everything is browning.

4. Add the mushrooms & the drained chickpeas, the hot pepper, turmeric, cinnamon, cloves & cayenne pepper, lemon juice, a tsp of salt, & a c. Or so of water, so it is kind of soupy.

5. Cook uncovered over a medium-low flame for about 15 min., till the sauce starts to thicken. Taste & adjust seasoning.

6. In a separate skillet, heat the last tbsp of oil over a high flame & fry the mustard seeds till they pop, only a few sec.. Toss the contents of that skillet over the chickpeas & serve, with the cilantro for garnish.

Curry with rice, beans &

peas

What you need

CURRY

1 x 250g pack of ready-to-eat puy lentils

1 heaped tsp garam masala 400 g quality lean beef mince olive oil

3ripe tomatoes

1 thumb-sized piece of ginger

2 spring onions

1 fresh red chilli

1 bunch fresh coriander

1 tsp turmeric

1 tsp runny honey 2 heaped tsp curry paste

½ x 400g tin of light coconut milk 4 tbsp fat-free natural yoghurt , to serve

1 lemon

RICE

1 mug 10-min. Wholegrain or

basmati rice

5 cardamom pods

200g green or yellow beans

200g frozen peas

2 uncooked poppadoms

What to do

1. Put the lentils right into a bowl with salt, pepper, the garam masala & mince, next which mix & scrunch together with clean hands.
2. Divide the mixture in half, next which with wet hands quickly squeeze & mould each half right into 6 fat fingers.
3. Put them right into the frying pan with 1 tbsp of oil, turning when golden.
4. Put 1 mug of rice, 2 mugs of boiling water & the cardamom pods right into the casserole pan, next which halve & add the beans & put the lid

on

5. Squash the tomatoes right into the liquidizer, add the peeled ginger, trimmed spring onions, half the chilli, the coriander stalks, turmeric, honey, curry paste &

coconut milk, next which blitz till combined.

6. Pour right into the kofta pan, bring to the boil, next which simmer &

season to taste.

7. Take the lid off the rice, add the peas, mix it all up & give it only a few more min..

8. Crack up the uncooked poppadoms

& pop them in the microwave for a min. Or two to puff up.

9. Finely slice the remaining chilli &

the coriander leaves & scatter them over the curry, dollop with yoghurt, next which serve with lemon

wedges, poppadoms & the rice,

beans & peas

Sriracha chicken wings What you need

1.5kg chicken wings

2 garlic cloves, finely grated

1 tbsp fresh ginger, finely grated 60ml light soy sauce

1 tbsp vegetable oil

1 tsp white sesame seeds

1 green shallot, trimmed, thinly sliced

Baby herbs, to serve

SRIRACHA SAUCE

80ml sriracha hot chilli sauce 2 tbsp hoisin sauce

1 tbsp honey

1 tsp white vinegar

What to do

Use a sharp knife to take away &

discard the wing tips from wings.

Cut wings in half at the joint. Put garlic, ginger, soy sauce & oil in a big sealable plastic bag.

Add the chicken pieces to the

marinade. Seal bag & toss to cover in marinade. Put in the fridge for up to 2 hours to marinate.

Heat a flat barbecue plate or

chargrill pan over medium-high heat.

Take away chicken pieces from the marinade, reserving excess marinade.

Cook the chicken wings, turning

frequently, for 20-25 min. Or till browned & cooked through. Transfer to a big bowl utilizing tongs.

In the meantime , mix reserved

marinade & sauce ingredients in a saucepan. Bring to the boil over medium-high heat. Reduce heat to low. Simmer for 2-3 min..

Pour sauce over cooked chicken

wings. Toss wings through sauce.

Pile onto a serving plate & dash with the sesame seeds, shallot & herbs.

Marinated grilled chicken thighs

What you need

Juice & zest of 4 lemons, plus 2

whole lemons

5 sprigs fresh rosemary, finely chopped

5 sprigs fresh sage, finely chopped 3 cloves garlic, smashed & finely chopped

1/2 tsp crushed red pepper

Extra-virgin olive oil

8 chicken thighs, trimmed of excess fat

Kosher salt

What to do

1. In a small bowl mix the lemon juice

& zest, chopped herbs, garlic,

crushed red pepper, & 1/2 c. Of olive oil. Whisk to combine.

2. Place the chicken thighs in a wide flat dish so they are in a single layer.

Add the herb mixture. Massage the thighs to cover with the herb mixture.

Cover & refrigerate overnight.

3. Heat up grill. Brush & oil the grill to clean.

4. Remove the chicken from the marinade & brush off any excess herbs & oil. Season the chicken generously with salt & drizzle with a little bit of fresh olive oil.

5. Cut the 2 whole lemons in half & cut the tips off the ends.

6. Place the chicken, skin side down, on the preheated grill. Put the lemons, flesh side down, on the preheated grill. Grill the chicken for 3 to 4 min. & next which rotate the chicken 90 degrees to create a crosshatch pattern.

7. Grill the chicken for an additional 3

to 4 min.. Turn the chicken over &

grill for an additional 4 to 5 min..

Check for doneness . Check the

lemon halves to see if they are caramelized. Turn over to grill on the bottom for 2 to 3 min..

8. Serve the chicken with grilled lemon.

Chicken sandwiches What you need

SANDWICHES

½ c. Hot sauce

¼ c. Unsalted butter

3 tbsp. Ketchup

4 boneless, skinless chicken breasts Hamburger buns

½ c. Ranch dressing

Blue cheese

1 c. Packed shredded savoy cabbage 1 small apple

2 celery ribs

1½ oz. Blue cheese

¼ c. Coarsely chopped fresh flat-leaf parsley

1 shallot

3 tbsp. Olive oil

1½ tbsp. Apple cider vinegar

½ tsp. Sugar

Salt

Pepper

What to do

1. Heat up grill to medium-high.
2. Combine hot sauce, butter, & ketchup in a bowl.
3. Reserve 1/4 c. Mixture. Add chicken to remaining mixture & toss to cover.

Marinate, 20 min.. Take away

chicken from marinade; discard

marinade.

4. Grill chicken, covered, till the internal temperature reaches 165 degrees f, 5 to 7 min. Per side. Grill buns till lightly toasted, 1 to 2 min..

Spread dressing on buns.

BLUE CHEESE

1. Combine all ingredients in a big bowl.

Serve chicken topped with **blue cheese &** drizzled with reserved sauce between buns.

Chicken with carrots &

thyme

What you need

Peas

Carrots

Whole milk

Baking powder

Chicken broth

Fresh thyme sprigs

Boneless, skinless chicken thighs Cloves garlic

Celery

Onion

What you need 1. Peel & chop carrot & onion. Cut ends off celery & chop. Peel &

finely chop garlic. Cut any fat off the chicken next which cut right into 1

in. Pieces.

2. Season chicken pieces with pepper

& 1 tsp salt. Heat 1 tbsp oil in a pot over medium high.

3. Add chicken in a single layer &

cook till well browned without

stirring, about 3 min.. Mix chicken &

cook for 2 min.. Take away from pot.

GREENS

4. Add onion, carrot, celery, garlic &

half the thyme sprigs to pot & season

with pepper & ½ tsp salt. Cook till onion is translucent, about 3 min..

SIMMER

5. Return chicken to pot & add chicken broth & $\frac{1}{2}$ c. Water. Bring to a boil next which reduce to a simmer.

Simmer partially covered for 20

min..

DUMPLINGS

6. Remove leaves from remaining thyme sprigs & chop.

7. Whisk together $\frac{1}{2}$ c. Flour, baking powder, & $\frac{1}{2}$ tsp salt. Slowly whisk in $\frac{1}{2}$ c. Milk to make a soft batter. It should be slightly thicker than pancake batter. Add more milk if

necessary.

8. Stir peas right into pot next which drop dumpling batter by the spoonful on top.

Fried chicken WHAT YOU NEED

$\frac{1}{4}$ c. Low-fat mayonnaise

2 tbsp commercial pesto

1 tbsp fresh lemon juice

$\frac{1}{4}$ tsp kosher salt

$\frac{1}{8}$ tsp ground black pepper

1 $\frac{1}{2}$ c. Chopped cooked skinless, boneless chicken breast

$\frac{3}{4}$ c. Chopped peeled english

cucumber

1 c. Grape tomatoes, halved

8 slices whole-grain bread

1 c. Alfalfa sprouts

What to do

1. Combine first 5 ingredients in a medium bowl, stirring with a whisk.

2. Combine chicken, cucumber,

tomatoes, & mayonnaise mixture in a big bowl; mix gently. Spread chicken mixture over 4 bread slices; top with sprouts & remaining bread.

Chicken with apples What you need

2 big tart unpeeled apples

8 boneless, skinless chicken thighs 1tsp kosher salt

1tsp black pepper

6 tbsp olive oil

1 green pepper, coarsely chopped 1 yellow pepper, coarsely chopped
1 medium onion, chopped

3 cloves garlic, minced

1 14.5-ounce can chopped tomatoes 1tbsp paprika

1/4tsp red pepper flakes

1cup long-grain converted rice

2cups chicken broth 1/4tsp fresh flat-leaf parsley, chopped

What to do

1. Quarter, core, & slice the apples right into 1/4-inch-thick pieces. Put to the side.
 2. Season the chicken with the salt & black pepper.
 3. Heat the oil in a 12-inch skillet over medium-high heat.
 4. Add the chicken & cook 4 min. On each side or till golden brown. Take away the chicken & put to the side, leaving the oil in the pan.
 5. Add the green pepper, yellow pepper, onion, & garlic. Mix well & cook over medium heat till the greens are tender, about 10 min..
 6. Add the tomatoes & apples to the pan. Cook 8 to 10 min. More. Mix in the paprika & red pepper.
 7. Add the rice & cook, stirring, for 2 min.. Add the chicken broth & bring to a boil over high heat.
 8. Reduce heat to medium-low, arrange the chicken on top of the rice mixture, & cover. Cook about 20 min. Or till the liquid is absorbed. Dash with the parsley. Serve hot.
- Spanish chicken stew What you need
- 2 tbsp extra virgin olive oil

8 skinless, boneless chicken thighs Salt & pepper

1/2 pound cured chorizo, chopped 1 red mild frying or bell pepper, chopped

2 - 3 small ribs celery with leafy tops, chopped

1 onion, chopped

4 cloves garlic, thinly sliced 1 jalapeno or fresno chile pepper, thinly sliced

1/4 c. Dry sherry or white wine

1 chopped or crushed tomatoes 1 1/2 c. Chicken stock

1/2 c. Flat-leaf parsley

1/4 c. Sliced pimiento- stuffed olives

Crusty bread, for mopping

What to do

1. In a big skillet or dutch oven, heat the oil over medium-high heat.

Season the chicken with salt &

pepper; add to the skillet & cook, turning once, till browned, about 10 min.. Transfer to a plate.

2. Add the chorizo to the skillet & cook for 1 min.. Add the frying pepper, celery, onion, garlic & chile. Cover partially & cook till the greens are only softened, about 3 min..

3. Stir in the sherry & cook, stirring up any browned bits.

4. Add the tomatoes, stock & chicken to the pan. Partially cover & simmer

till cooked through, 15 min.. Mix in the parsley & olives.

Chicken with prunes What you need

1/2 c. Dried pitted prunes

1/4 c. Sherry vinegar

1 tsp brown sugar

4 skin-on, bone-in chicken thighs, patted dry

Salt & pepper

1 tbsp vegetable oil

1 onion, sliced

2 c. Chicken broth

1/3 c. Heavy cream

2 c. Cooked long-grain rice, such as basmati

What to do

1. In a small bowl, toss the prunes with the vinegar & brown sugar. Let

marinate for at least 10 min..

2. In the meantime , season the chicken thighs with salt & pepper. In a big skillet or dutch oven, heat the oil over medium-high heat.

3. Add the chicken & cook, turning once, till browned, about 8 min.; transfer to a plate.

4. Discard all but 1 tbsp of fat & lower the heat to medium. Add the onion &

cook, stirring, till soft & golden, about 5 min..

5. Add the prune-vinegar mixture &

return the chicken thighs to the pan.

Add the chicken broth & simmer till the chicken is cooked through & the liquid is reduced by half, about 20

min.. Mix in the cream.

6. Divide the rice & chicken thighs between 2 plates & spoon the sauce on top.

Butter chicken What you need

450g boneless & skinless chicken thighs

MARINADE

2tsp garlic paste

2tsp ginger paste

1tsp garam masala

150g pot natural yogurt

SAUCE

1tbsp vegetable oil

1 big onion, sliced

2tsp garlic paste

2tsp ginger paste

1tsp garam masala ¼tsp crushed saffron threads or 1tsp paprika

1 cinnamon stick

500g passata

150ml hot chicken stock

75g butter, melted

50g cashew nut butter

Juice of 1 lime

Handful fresh coriander

What to do

1. Put the chicken right into a plastic food bag with the marinade ingredients & leave for a good hour.

SAUCE

2. Heat the vegetable oil in a big sauté pan & lightly cook the onion for 15

mins, or till really dark brown. Add the garlic & ginger pastes & spices,

& mix for 1 min. Pour in the passata

& stock, & simmer for 20 mins.

3. Heat the grill to medium-high. Put the chicken on a rack set over a foil-lined tray & grill for 10-15 mins, turning, till cooked through. Put to the side to rest, next which slice.

4. Remove the cinnamon stick, next which purée the sauce. Add the melted butter, cashew nut butter & chicken. Season to taste with fresh lime & garnish with fresh coriander.

Bruschetta chicken breasts

What you need

1 can chopped tomatoes with garlic

& olive oil, undrained

1-1/4 c. Shredded mozzarella

cheese, divided

1/4 c. Chopped fresh basil

1 pkg. Stove top stuffing mix for chicken

8 small boneless skinless chicken breasts , pounded to 1/4-inch thickness

1/3 c. Roasted red pepper with

parmesan dressing

What to do

1. Heat oven to 350°f.

2. Mix tomatoes, 1/2 c. Cheese & basil in medium bowl. Add stuffing mix; mix only till moistened.

3. Place chicken breasts, top sides down, on cutting board. Spread

chicken with stuffing mixture.

4. Starting at 1 narrow end, tightly roll up each breast. Place, seam sides down, in 13x9-inch baking dish; drizzle with dressing.

5. Bake 40 min. Or till chicken is done

. Dash with remaining cheese; bake 5 min. Or till melted.

Chicken pot pie What you need

1 c. Potato, chopped

1 c. Onion, chopped

1 c. Celery, chopped

1 c. Carrot, chopped

$\frac{1}{3}$ c. Melted margarine

$\frac{1}{2}$ c. All-purpose flour

2 c. Chicken broth

1 c. Half-and-half

1 tsp salt

$\frac{1}{4}$ tsp pepper

4 c. Chicken, cooked & chopped

2 pie crusts

What to do

1. Heat up oven to 400°f.

2. Saute onion, celery, carrots & potatoes in margarine for 10 min..
3. Add flour to sauteed mixture, stirring well, cook one min. Stirring continuously .
4. Combine broth & half & half.
5. Steadily mix right into vegetable mixture.
6. Cook over medium heat stirring continuously till thickened & bubbly.
7. Stir in salt & pepper; add chicken & mix well.
8. Pour right into shallow 2 quart casserole dish & top with pie shells.
9. Cut slits to permit steam to escape.
10. Bake for 40-50 min. Or till pastry is golden brown & filling is bubbly & cooked through.

Chicken kiev

What you need

4 rashers of smoked streaky bacon Olive oil

4 x 150g skinless chicken

3 tbsp plain flour

2 big free-range eggs

150g fresh breadcrumbs

Sunflower oil

2 big handfuls of baby spinach , or rocket

2 lemons

BUTTER

4 cloves of garlic

½ a bunch of fresh flat-leaf parsley

4 knobs of unsalted butter, at room temperature

1 pinch of cayenne pepper

BROCCOLI MASH

800g potatoes

1 head of broccoli

1 knob of unsalted butter

What to do

1. Fry the bacon in a pan on a medium heat with a tiny drizzle of olive oil, till golden & crisp, next which remove.

BUTTER

1. Peel the garlic, next which finely chop with the parsley leaves & mix right into the softened butter with the cayenne. Firm up in the fridge.

CHICKEN

2. Pulling back the loose fillet on the back of the breast – put your knife in the opposite direction & slice to create a long pocket.

3. Open the pocket up with your fingers, cut the chilled butter right into four & push one piece right into the pocket, next which crumble in a rasher of crispy bacon.

4. Fold & seal back the chicken, completely covering the butter & giving you a nice neat parcel. Repeat with the 3 remaining breasts.

5. Heat up the oven to 180°C/350°F/gas 4.

6. Place the flour in one shallow bowl, whisk the eggs in an additional , &

put the breadcrumbs & a pinch of seasoning right into a third.

7. Evenly cover each chicken breast in flour, next which beaten egg, letting

any excess drip off, & finally, turn them in the breadcrumbs, patting them on till evenly covered.

8. Shallow-fry in 2cm of sunflower oil on a medium to high heat for a couple of min. On each side, or till lightly golden, next which transfer to a tray & bake in the oven for 10 min., or till cooked through.

9. In the meantime , peel & roughly chop the potatoes & cook in a big pan of boiling salted water for 12 to 15 min., or till tender.

10. Chop up the broccoli & add it to the potatoes for the last 8 min.. Drain &

leave to steam dry, next which return to the pan & mash with a knob of

butter & a pinch of salt & pepper.

11. Divide the mash between your plates

& put a kiev on top of each portion.

Lightly dress the spinach leaves or rocket in a little oil & lemon juice, next which dash over the top as a salad garnish. Serve with a wedge of lemon on the side.

Quesadilla

What you need

1 lb chicken breast, cut right into 1/4-inch strips

1 c. Bitter orange juice

2 cloves garlic, minced

1 tsp dried mexican oregano

1 tsp ground cumin

2 tsp vegetable oil

Salt, to taste

1 red onion, thinly sliced

2 serrano peppers, thinly sliced 2 c. Jack cheese, grated

½ c. Sweet thai chili sauce

4 8-inch flour tortillas, preferably

fresh from a bakery

What to do

1. Mixing the orange juice, garlic, oregano & cumin together in a

medium sized bowl. Slowly whisk in the oil & season well with salt. Add the chicken & permit to marinate for at least 30 min. But no more than an hour.

2. After the chicken has marinated take away & permit some of the excess liquid to drain. Heat a big sauté pan over a medium high heat & add only enough oil to cover the pan & cook the chicken through .

3. Remove the chicken from the pan &

add the onions & peppers & more oil

if needed & sauté till the onions are lightly caramelized. Set onion & pepper mix aside but keep warm.

4. In a clean pan over a medium heat, add a bit of oil or melt a small amount of butter & put the tortilla in the pan. Evenly dash a ½ c. Of jack cheese over the tortilla. Permit the cheese to melt & put some of the chicken, onions & peppers & about 2

tbsp of the sweet thai chili over the quesadilla.

5. Fold the tortilla in half & ensure that it is nicely toasted on both sides &

the cheese is completely melted. Cut the quesadilla in half & serve with chips & salsa.

Chicken piccata What you need

4 boneless skinless chicken breasts 1/2 c. All-purpose flour

Salt & pepper

5 tbsp olive oil

4 tbsp butter

2 garlic cloves, minced

2 tbsp capers, rinsed & drained 1/2 c. Dry white wine

1 c. Chicken broth

4 tbsp freshly squeezed lemon juice 2 tbsp chopped parsley

Cooked pasta

What to do

1. Using a mallet, pound the chicken breasts till slightly flatten. Season with salt & pepper, & dredge both sides of chicken in flour. Shake off the excess flour.

2. Melt 2 tbsp of butter & oil in a big skillet. Fry chicken breasts in hot oil, about 5 min. Each side, till cooked through & golden brown in color.

Transfer chicken breasts to a plate.

3. Add the remaining butter to the skillet, add garlic & capers. Add lemon juice, wine, & chicken stock, bring to boil, scraping off the brown bits from the skillet. Season with

salt & pepper.

4. Return chicken breasts to the skillet.

Cook for an additional 5 min. Till the sauce is slightly reduced.

Transfer chicken to a big plate, pour the sauce over the chicken & dash with chopped parsley. Serve with cooked pasta.

Quinoa chicken What you need

1/2 c. Water

1/2 c. Uncooked quinoa, divided 1/2 c. Extra-aged goat cheese,
grated

& divided

1 1/4 tsp italian seasoning

1/4 tsp garlic powder

Salt/pepper to taste

1 big egg white

1/2 lb chicken breasts

Sliced roasted red peppers, for garnish

Sliced fresh basil, for garnish

What to do

1. Bring 1/2 c. Of water to a boil & mix in 1/4 c. Of the uncooked quinoa.

Cover, turn the heat to low & cook till all the water is absorbed put to the side to let the quinoa cool.

2. Heat up your oven to 400 degrees &

lightly grease a baking sheet with cooking spray. Put to the side

3. Place the remaining 1/4 c. Of uncooked quinoa right into a small food processor & process till ground right into a fine flour. Pour the quinoa flour right into a large, shallow plate.

4. Transfer the cooled, cooked quinoa

right into a big bowl & add in 1/4 c.

Of the grated goat cheese, the italian seasoning, garlic powder, & season to taste with salt & pepper. Mix well

& pour right into a large, shallow plate.

5. Pour the egg white right into a big shallow plate.

6. Dredge each breast right into the quinoa flour, pressing to get it evenly covered. Then, transfer each breast right into the egg white, also making sure to evenly cover it.

7. Transfer the breasts right into the cooked quinoa/cheese mixture, really making sure to cover each side.

8. Place the breasts onto the prepared

baking sheet & lightly spray with cooking spray.

9. Bake till lightly golden brown &

crispy, about 20-25 min..

10. Turn the oven to high broil, dash the remaining 1/4 c. Of grated cheese on the chicken & broil till melted, only about 2 min..

11. Garnish with sliced roasted red pepper & basil.

Enchiladas

What you need

1-1/2 c. Verde salsa, divided

4 c. Shredded cooked chicken

12 corn tortillas , warmed

1 c. Shredded four cheese

What to do

1. Heat oven to 350°f.
2. Pour half the salsa right into a 13x9-inch baking dish sprayed with cooking spray.
3. Toss chicken with dressing; spoon 1/3 c. Down middle of each tortilla, next which roll up. Place, seam sides down, over salsa in dish.
4. Cover with remaining salsa. Top with cheese.
5. Cover.
6. Bake 15 to 20 min. Or till heated through.

Chicken meatballs What you need

4 tbsp olive oil, divided

2 celery stalks, finely minced

½ white onion, finely minced

1 egg, lightly beaten

1 tbsp mustard

1 pound ground chicken

1 c. Bread crumbs

1 tsp salt

½ tsp freshly ground black pepper 6 tbsp butter

¾ c. Buffalo-style hot sauce

1 c. Blue-cheese dressing

What to do

1. In a small skillet, heat 1 tbsp of the olive oil over medium heat. Add the celery & onion, & cook till tender, 3

to 4 min.. Let cool to room

temperature.

2. In a medium bowl, mix the cooled celery mixture with the egg, mustard

& ground chicken to combine. Add the bread crumbs, salt & pepper; mix to combine.

3. Form the mixture right into 1-inch balls. Heat the remaining 3 tbsp olive oil over medium heat. Add the meatballs & cook till golden brown all over, 2 to 3 min. Per side.

4. Shake the pan to roll the meatballs around in the hot oil.

5. In a medium pot, melt the butter over medium heat. Add the hot sauce &

whisk to mix till smooth. Toss the meatballs in the sauce to cover.

6. Serve the meatballs warm with a side of blue-cheese dressing.

Bacon wrapped chicken What you need

4 chicken breasts

8 slices of bacon

½ c. Dijon mustard

½ c. Honey

2 tbsp. Chopped fresh rosemary

Juice of one lemon

2 tbsp. Olive oil

Kosher salt

Black pepper

What to do

1. Heat up your oven to 400°f.
2. Chop the rosemary. juice the lemon.
3. In a small mixing bowl mix dijon, honey, rosemary & lemon juice. Mix these ingredients together.
4. Wrap each chicken breast with two slices of bacon. Heat olive oil in a cast iron skillet over medium-high heat. Add the bacon wrapped chicken. Dash with kosher salt & black pepper & let cook for about 3-5 min. On each side or till bacon starts to crisp.
5. Remove from the heat. Take the sauce & pour it over the bacon wrapped chicken breasts.
6. Place the chicken in the oven & bake uncovered for 35-40 min.

Chicken risotto What you need

Cooking oil spray

150g chicken tenderloins

1 small onion, finely chopped

3/4 c. Salt-reduced chicken stock 1/2 c. Arborio rice

1 c. Frozen peas

2 tbsp grated parmesan cheese

Black pepper, to season

What to do

1. Spray a frying pan with oil. Cook chicken over a medium heat for 3-4

min. Each side or till cooked

through. Transfer to a plate.

2. Add onion to pan. Cook till soft. Add stock & rice to pan. Simmer for 10

min., stirring, till rice is tender &

liquid has evaporated. Mix in peas &

cheese. Cook for 1 min..

3. Transfer risotto to a serving plate.

Top with chicken, season with

pepper & serve.

Chicken with cucumber &

tomato salad

What you need

MARINADE

1/3 c. Plain yogurt

1/3 c. Olive oil

2 tbsp fresh lemon juice

1 tbsp finely chopped fresh oregano leaves

1–2 tbsp harissa

1 tsp kosher salt

1 tbsp finely chopped garlic

4 boneless, skinless chicken breast halves

SALAD

1 tbsp red wine vinegar

1 tsp finely chopped fresh oregano leaves

1/2 tsp finely chopped garlic

1/8 tsp salt

1/8 tsp freshly ground black pepper 3 tbsp olive oil

1/2 english cucumber, cut right into thin half-moons

2 c. Red and/or yellow cherry

tomatoes, each cut in half

2/3 c. Oil-cured black olives, each cut in half

2 tbsp roughly chopped fresh mint leaves

Cooked rice or warm pita bread

What to do

1. In a medium bowl whisk the marinade ingredients. Add the chicken & turn to cover.

2. Cover & refrigerate for 1 to 8 hours, turning the chicken often. Permit the chicken to stand at room temperature 15 to 30 min. Before grilling.

3. Prepare the grill for direct cooking over medium heat .

4. In a big bowl whisk the vinegar, oregano, garlic, salt, & pepper.

Slowly add the olive oil, whisking continuously . Add the cucumber, tomatoes, olives, & mint.

5. Thread the chicken onto the skewers

leaving a very small space between each piece & making sure each piece is spread as flat as possible. Grill the skewers over direct medium heat, with the lid closed, till the chicken is firm, 8 to 10 min., turning two or three times. Serve the skewers warm with the salad & rice or pita bread.

Chasseur chicken What you need

2tbsps olive oil

Flour for covering

1 small chicken jointed right into 8

pieces or 8 chicken thigh portions 2 shallots, very finely chopped
50ml brandy, optional, 100ml white wine

600ml tomato juice

250g button mushrooms, peeled &

finely sliced

3tbsps chopped tarragon

2tbsps chopped parsley

2 tomatoes, skinned, de-seeded,

finely chopped Sprigs of fresh parsley

What to do

1. Gently heat 1tbsp olive oil in a big heavy-based frying pan. The oil should be hot but not so hot that it scorches the floured chicken.

2. Spread a layer of flour on a plate or a tray. Flour the chicken pieces, covering them in the flour evenly &

thoroughly & shaking off the excess.

3. Add the floured chicken pieces to the hot olive oil, skin side down. Fry the chicken without moving the pieces till golden-brown underneath, around 8–10 min.; turn over the chicken &

fry till browned on the other side.

4. Add the finely chopped shallot to the

chicken pieces in the frying pan, placing them under the chicken so that the shallot cooks.

5. Cook for 2–3 min. To cook off the alcohol.

6. Add in the wine, again pouring it in round the sides of the pan. Cook for 2–3 min. So that the alcohol from the wine cooks off & its

acidity is reduced.

7. Add the tomato juice. Shake the pan to lightly work it in, turning the chicken pieces to cover them in the liquid.

8. Slowly bring to the boil. Add the tarragon to the chicken & simmer for 5 min..

9. While the chicken is simmering, heat remaining olive oil, in a separate frying pan.

10. Add in the sliced mushrooms & fry them for 3–5 min.. Add in the parsley, shaking the pan to mix it in well. Add in the chopped tomato, shaking to mix in well.

11. Spoon the mushroom mixture over the chicken pieces, garnish with parsley sprigs & serve at once.

Crunchy baked chicken What you need

1 1-oz. Packet salad dressing &

seasoning mix

1 c. Mayonnaise

$\frac{3}{4}$ c. Unseasoned bread crumbs

4 boneless, skinless chicken breast halves

What to do

1. Heat up the oven to 400°f.

2. In a bowl, add the mayonnaise & salad dressing & seasoning mix &

mix till well blended.

3. In a shallow bowl or plate, put the bread crumbs. Dip each breast in the dressing mixture turning on all sides till well-covered.

4. Shake off any excess dressing. Lay the chicken in the bread crumbs &

turn till evenly covered.

5. Arrange the chicken on a parchment-

lined half-sheet pan. Bake for 20 to 25 min. Till an internal temperature of 165°f or till juices run clear.

Chicken & cream cheese pie

What you need

4 chicken pieces.

Sheet of puff pastry 1 pc.

Cream cheese 3-4 tbsp

Salt & pepper to taste

Chicken egg 1 pc

What to do

1. Heat up oven to 200 degrees & dash chicken with salt & pepper.

2. On a floured work surface, roll puff pastry sheet & cut it right into 4 big square.

3. Lubricate each square test cream cheese. Garlic & fresh herbs can be added to the regular cream cheese, but you can buy cheese filling.

4. Place the squares, smeared with cream cheese, one piece of chicken

& form patties. Cut off the excess dough.

5. Whisk the egg with 1 tbsp water & grease patties. Pay particular attention to seams.

6. Bake the pie for 25 min..

Slow cooker chicken What you need

1 pound boneless, skinless chicken breasts about 2 big breasts

2 tbsp of olive oil

3 tsp of onion powder

2 tsp of garlic powder

3 tsp of chili powder

2 tsp of cumin

1 tsp of kosher salt & freshly ground pepper to taste

3 c. Of low-sodium chicken broth 1 15 oz can of chopped tomatoes, drained

1 14 oz can of black beans, drained

& rinsed

2 3/4 c. Of instant whole grain brown rice

1 1/2 c. Of cheese

What to do

1. Place chicken breasts in slow cooker.
2. Pour chicken broth over chicken breasts & mix in canned tomatoes, olive oil, onion powder, garlic powder, chili powder, cumin, salt & pepper.
3. Cook on low for about 4 hours, till chicken reaches 165 degrees.
4. Remove chicken breasts from slow cooker.
5. Turn slow cooker to high & mix in instant rice & black beans.
6. Let cook 30-45 min. On high, or till rice is tender.
7. Add chicken back in, top with cheese & let cook a few min. Longer till cheese is melted.
8. Serve with fresh chopped tomatoes, sour cream, green onions, avocados or guacamole.

Baked chicken What you need

3 tbsp honey

1/4 c. Dijon mustard

1 tbsp dijon mustard

2 tbsp oil

2 tbsp lemon juice

1 tbsp white miso paste

1 clove garlic, minced

1 pound boneless & skinless

chicken, optionally cut right into strips

Salt & pepper

1/2 c. Flour

2 c. Cheddar cheese crackers,

crushed

What to do

1. Mix the honey, mustards, oil, lemon juice, miso & garlic, season with salt

& pepper & divide in half.

2. Season the chicken with salt &

pepper, dredge in the flour, shake off excess, dip in half of the dressing, shake off excess, press right into the cheddar cheese crackers crumbs &

put on a wire cooling rack on a baking sheet.

3. Bake in a preheated 400f/200c oven till cooked & golden brown, about 15-25 min., depending on the size of the chicken breasts.

4. Serve with remaining dressing.

Sweet potato chicken thighs

What you need

3 lb skinless, boneless chicken thighs, fat trimmed

1 tsp. Each kosher salt & freshly ground pepper

2 tbsp. Paprika

2 tbsp. Olive oil

3-4 cloves pressed garlic

1 medium onion, finely chopped

2 lbs. Sweet potatoes, in 1-inch chunks

2 c. Baby carrots

2 tbsp. Flour

1 1/2 c. Chicken broth 1 c. Apple juice

1 1/2 tbsp. Fresh rosemary, finely chopped

What to do

1. In a ziplock bag, mix about 2 tbsp paprika, & 1 tsp. Each of salt & pepper. Mix together & add 4-5

pieces of chicken at a time, lightly shaking. Pull the chicken pieces out

& put on a big plate. Repeat the process till all the chicken has been covered.

2. In a big heavy frying pan, heat the oil over medium-high heat. Add the

chicken & cook till brown, about 2

min. On each side. Transfer the chicken to a plate. Repeat the

process till all the chicken has been lightly cooked.

3. Add the garlic & onion to the frying pan, stirring for about 2 min..
Add the potatoes & carrots. Dash with salt & pepper & sauté for
about 5-6

min..

4. Gently whisk the flour right into the apple juice. Steadily pour right
into the vegetable mixture. Bring to a boil, stirring frequently. Add the
chicken stock; stir. Return the chicken to the pan & bring to a boil.

5. Cover the pan, & reduce the heat to medium-low, simmering till
the

chicken & greens are cooked. Cook for about 35 min..

6. Right before serving, mix the chicken

& greens; add in the rosemary. Taste

& adjust the seasoning with more salt & pepper.

Garlic chicken What you need

1 clove garlic

1 lemon

6 saltine crackers

2 tbsp butter

4 sprigs of fresh italian parsley Sea salt

Freshly ground black pepper

2 heaped tbsp all-purpose flour 1 big free-range egg

2 skinless higher-welfare chicken breast fillets

Olive oil

What to do

1. Peel the garlic & zest the lemon.
2. Put your crackers right into a food processor with the butter, garlic, parsley sprigs, lemon zest & a pinch of salt & pepper.
3. Whiz till the mixture is very fine, next which pour these crumbs on to a plate.
4. Dash the flour on to a sec. Plate.
5. Crack the egg right into a small bowl
& beat with a fork.
6. Lightly score the underside of the chicken breasts.
7. Put a square of plastic wrap over each one & bash a few times with the
bottom of a pan till the breasts flatten out a bit.
8. Dip the chicken right into the flour till both sides are completely covered, next which dip right into the egg & finally right into the flavored crumbs.
9. Push the crumbs on to the chicken breast.
10. Heat up your oven to its highest temperature , put your chicken on a sheet pan & cook for 15 min..
11. Serve the chicken breasts whole, or cut them right into strips & pile them on a plate. Add a lemon wedge for squeezing over, & a tiny

sprinkling of salt. Serve with fresh salad or simply dressed greens.

Chicken & mozzarella pasta

What you need

3 big garlic cloves, minced

1 small jar sun-dried tomatoes in oil 1 lb chicken breast tenders

Salt

Paprika

1 c. Half & half

1 c. Mozzarella cheese, shredded 8 oz penne pasta

1 tbsp basil

1/4 tsp crushed red pepper flakes 1/2 c. Reserved cooked pasta water Salt, to taste

What to do

1. In a big pan, on high heat, sautee garlic & sun-dried tomatoes in 2 tbsp of oil for 1 min. Till garlic is fragrant.
2. Remove sun-dried tomatoes from the pan, leaving the oil, & add chicken tenders, salted & lightly covered in paprika & cook on high heat for 1 min. On each side. Take away from heat.
3. Cook pasta according to package instructions. Reserve some cooked pasta water. Drain & rinse the pasta with cold water.

4. Slice sun-dried tomatoes right into

smaller bits & add them back to the skillet with chicken. Add half & half

& cheese to the skillet, too, & bring to a gentle boil. Straight away reduce to simmer & cook, continuously

stirring, till all cheese melts &

creamy sauce forms. Add cooked

pasta to the skillet with the creamy sauce, & mix to combine. Add 1 tbsp of basil, & at least 1/4 tsp of red pepper flakes. Mix to combine.

5. Add about 1/2 c. Reserved cooked pasta water because the creamy

sauce will be too. This will water down the thickness of the cheese sauce & make it creamier. Straight away, season the pasta with salt &

more red pepper flakes, to taste, if needed. Let it simmer for a couple of min. For flavors to combine.

Orange chicken What you need

CHICKEN BREAST

5-6 cuts

Sesame oil

140 milliliters

Black pepper

1 tbsp

Salt

1 tsp

Atsuete powder

2 tbsp

COVER THE CHICKEN

Red bell pepper

1 pc

Sliced in strips Ginger

1/2 pc

Chopped

Sesame seeds

1 tbsp

What to do

1. Marinate the chicken with 60 ml sesame oil, black pepper powder, salt & atsuete powder
2. Your marinade should be dry & oily because of sesame oil, cover with plastic wrap & refrigerate for an hour or your choice of time
3. Dab your chicken with toasted sesame seeds
4. Heat pan, add 80 ml sesame oil 5. Add the ginger, red bell pepper, &
the chicken, put on a very low heat &

cover to steam for 5-8 min.

6. Flip the chicken on the other side without mixing. Cook for an additional 3-5 min. & cover the pan to steam

7. Plate the chicken with some freshly chopped scallions, & some ore

toasted sesame seeds.

Grilled chicken What you need

Chicken breasts

Marinade

4-5 tbsp soy sauce

3 tbsp oil

1 clove garlic

1 tsp honey / 1 tsp brown sugar

What to do

1. Mix all the marinade ingredients. Put in the marinade the chicken breasts.

2. Leave at least 2 hours . Fry from 2

sides in a frying pan grill.

Chicken thighs with artichokes

What you need

4 to 6 boneless chicken thighs

Salt & fresh ground pepper, to taste 1 tbsp dried oregano

1 jar artichoke hearts, drained, 1 bag dried tomatoes

4 cloves garlic, minced

½ c. Artichoke hearts liquid

3 tbsp chopped fresh parsley

What to do

1. Spray 5 to 6-quart crock pot/slow cooker with cooking spray.
2. Season chicken thighs with salt, pepper, & dried oregano; add to slow cooker in one layer.
3. Add artichoke hearts & sun-dried tomatoes over the chicken; dash with garlic.
4. Take a ½ -cup of the liquid from the jar with the artichoke hearts & pour it over the top.
5. Cover; cook on high for 4 to 4-1/2 hours, or on low for about 6 hours.
6. Transfer to serving plates.
7. Dash with fresh parsley.

Chicken fingers What you need

1 lb chicken tenderloins

1/4 c. Flour

2 eggs, lightly beaten

1 c. Salt & vinegar potato chips, crushed

1/2 tsp ground black pepper

What to do

1. Place rimmed baking sheet in oven.

Heat up oven, with baking sheet inside, to 375 degrees.

2. Place flour in a shallow dish & mix in pepper. Put crushed potato chips in a separate shallow dish.

3. Roll chicken tenderloins in flour.

Shake off excess. Dip right into eggs.

4. Roll in potato chip crumbs. Put on parchment paper or foil. Next all chicken tenderloins are covered, transfer to hot baking sheet.

5. Bake chicken fingers in oven for 15

min. Or till cooked through & lightly browned.

Kale & chicken stew What you need

2 tbsp olive oil, divided

1 big onion, chopped

4 garlic cloves, minced

1/2 c. Corn starch

Salt & pepper

1.5 lb boneless skinless chicken thighs, cut right into small pieces
1 liter chicken broth

375 ml water

2 tbsp mustard

1lb small white potatoes, halved 150g kale, chopped

What to do

1. Choose a big heavy bottomed pan for the stew & heat 1 tbsp oil in it.

2. Add the onions to the pan & saute on a medium heat till they soften, it takes about 5 min., in the last min.

Add the crushed garlic cloves. Take away the onions to a plate when they are done.

3. Place the cornstarch right into a bowl & season with 1 tsp each of salt & pepper, add the chopped

chicken pieces, mix the chicken in with the cornstarch so that it is well covered.

4. Add the remaining oil to the pan &

heat to medium high, next which cook the chicken till browned, about five min. Or so.

5. Return the onions to the pan along with the chicken broth, dijon mustard

& water. Utilizing a wooden spoon ensure you scrape up all the browned bits of chicken from the base of the pan & right into the broth.

6. Now add the potatoes & cover &

simmer for about 30 min.. Add in the kale & mix it in to the stew. Cover the pan & cook for a further 10 min..

7. Taste & adjust seasoning if needed, serve hot.

Crispy buttermilk fried chicken

What you need

MARINATED CHICKEN

12 chicken drumsticks

2 c. Buttermilk

1 tsp coarse salt

COVERING

2 c. All purpose flour

2 tbsp dried parsley

1 tbsp paprika

2 tsp baking powder

2 tsp kosher salt

1 tsp garlic powder

Canola or peanut oil, for frying

What to do

1. Whisk salt right into buttermilk in a shallow baking dish. Add chicken, turning to cover. Cover &

refrigerate, allowing chicken to marinate at least an hour. Bring chicken to room temperature before frying.

2. In the meantime , add all ingredients for covering right into a big zippered freezer bag & shake to combine.

3. Heat oil in a deep fryer to 350of, or 3/4" deep in a big cast iron skillet.

Line a baking sheet with paper

towels & put a wire cooling rack on top.

4. Remove chicken a piece at a time from the marinade, letting excess drip off. Add chicken to the bag with flour mixture & shake to evenly cover.

5. Cook chicken in two batches, flipping once, till golden brown & cooked through , 8-12 min.. Transfer to wire rack in a single layer. Serve hot, or cool completely on the wire racks before refrigerating.

Chicken broccoli pasta What you need

Noodles – 200g

Butter – 70 g

Flour – 50 g

Chicken broth – 200 ml

Cheddar – 100 g

Boiled chicken – 150-200 g

Broccoli – 1 small inflorescence Milk – 100 ml

Salt & pepper – to taste

What to do

1. Boil chicken, broccoli steamed till tender. Boil the noodles, drain it &

put under cold water.

2. On low heat melt the butter, add the flour, salt, pepper & mix. Increase the heat & steadily pour in the chicken broth. Stirring continuously, bring the mixture to a boil. Reduce the heat, add the grated cheese & stir, wait till it has melted.

3. In a saucepan over low heat mix the noodles, sliced chicken, divided right into small florets cabbage &

cheese sauce. Add milk to the

noodles were not too thick. Warm

pasta & serve straight away on the table.

Chicken with tomato caprese salad

What you need

2 x 180g free range chicken breast 3 sprigs thyme

10 baby bocconcini

350g heirloom cherry tomatoes

1 c. Balsamic vinegar

2 sprigs basil

What to do

1. In a bowl mix olive oil, thyme leaves, chicken, salt & pepper. Mix to cover well.

2. Heat a non-stick fry pan or grill pan to a medium-high heat. Cook chicken for 8-10 min., turning every 2 min..

3. Remove from the pan, cover tightly with foil & rest for 2 min..

4. While the chicken is cooking, heat balsamic vinegar in a small saucepan over medium-high heat till boiling.

Reduce heat to low & simmer for 8-10 min. Till reduced by half. Take away & put to the side.

5. Plate the chicken, next which top

with tomatoes sliced in half, torn bocconcini & basil leaves.

6. Drizzle with the balsamic reduction.

Turmeric chicken What you need

2 sprigs of fresh oregano

1 level tsp ground tumeric

Olive oil

2 x 120g skinless free-range chicken breasts

200g seasonal greens

150g wholewheat couscous

1 a bunch of fresh mint

1 lemon

1 tbsp blanched hazelnuts 2 large roasted peeled red peppers in brine , or 4 small ones 1 x skinny homemade houmous , or 2

tbsp natural yoghurt Hot chilli sauce , optional

What to do

1. Pick & finely chop the oregano leaves, next which put in a bowl with the turmeric, a pinch each of sea salt & black pepper & 2 tbsp of oil to make a marinade. Toss the chicken in the marinade & leave aside.

2. Blanch the greens in a big pan of boiling water till only tender enough to eat but still vibrant in colour, next which drain, reserving the water. In a bowl, only cover the couscous with boiling greens water, season, pop a plate on top & leave for 10 min..

3. Pick & finely chop the mint leaves &

mix right into the fluffy couscous

with the juice of half a lemon, next which season to perfection. Toast the hazelnuts in a big dry non-stick frying pan on a medium-high heat, removing & crushing in a pestle &

mortar when lightly golden.

4. Return the frying pan to a high heat &

cook the chicken for 4 min. On each side, or till cooked through, turning midway & adding the peppers when you flip the chicken. Reheat the greens, if needed.

5. Serve the chicken with the couscous, peppers, greens & houmous or

yoghurt, scattered with the hazelnuts

& with a lemon wedge on the side.

Drizzle of hot chilli sauce too.

Taco salad

What you need

CILANTRO CREAM

DRESSING

1 c. Raw cashews

1/4 c. Unsweetened almond milk 1/4 c. Cilantro

1 lime, zest & juice

1/2 tsp apple cider vinegar

1/2 tsp onion powder

1/2 tsp garlic powder

1/4 tsp sea salt

1/4 tsp ground pepper

TACO SALAD

8 c romaine lettuce, chopped 1/2 c red onion, finely chopped 2 c red cabbage

1/2 c frozen corn, thawed & drained 1/2 black beans, rinsed & drained 1 c cherry tomatoes, quartered

1 avocado, peeled & chopped

SERVING

Organic corn chips

Salsa

What to do

CILANTRO CREAM

1. In a vitamix or high powered blender mix all the ingredients till smooth &

creamy. Refrigerate till ready to use.

TACO SALAD

1. Wash & chop your romaine right into bite sized pieces & toss in a mixing bowl with the red onion & 1/2 c of dressing.

2. Put your dressed lettuce right into your serving dish & add the red cabbage, tomatoes, & avocado on top.

3. Combine the corn & black beans together & add that to the top of the

salad.

4. Drizzle with more cilantro cream dressing. Serve with corn chips & salsa on the side or crumble the chips onto the salad & dollop with salsa.

Lemon chicken pasta What you need

1 pound dry small pasta

1 pound boneless, skinless chicken breast, cut right into bite-sized pieces

1 medium yellow onion, chopped

small

3 cloves of garlic, finely minced Salt & black pepper

2 14.5oz cans cream of chicken soup 3/4 c. Milk

1 tbsp lemon juice

2 tbsp parmesan cheese, finely

grated

Fresh parsley, chopped, for garnish 1/2 of a small lemon, sliced, garnish

What to do

1. Heat up your oven to 400 degrees f

& spray a big baking dish with a non-stick spray. Put to the side.

2. Bring a big pot of salted water to a rolling boil. Add the pasta, & cook for 5 min.. Drain & put to the side.

3. To a big bowl, mix the partially cooked pasta, chicken, onion, garlic

& a heavy dose of salt & black

pepper. Toss. Put to the side.

4. In a small saucepan, mix the soup &

milk. Whisk over low heat till heated though & creamy. Pour the sauce over the pasta mixture & drizzle on the lemon juice. Mix to evenly cover.

5. Pour the mixture right into your prepared baking dish, cover with foil

& bake for 1 hour. Next it has baked, take away the foil, & dash the

parmesan cheese on top. Put the dish under the broiler till the cheese is melty. Take away from heat.

6. Garnish with fresh parsley & slices of lemon.

Thai soup with crispy tofu

& wild rice

What you need

2 tsp coconut oil, divided

1 package of extra firm tofu

1 c. Tamari or soy sauce

1 tbsp agave

1 tsp toasted sesame oil

1 yellow onion, chopped

2 carrots, peeled & chopped right into coins

1 bunch scallions, chopped &

divided right into two piles

4 cloves garlic, minced

1 in. Piece of ginger, peeled &

minced

1 stalk lemongrass, leave whole &

cut an x in the bottom of the root 3 c. Vegetable broth

1 can full fat coconut milk

Zest & juice on 1 lime

FOR SERVING

Cilantro

Peanuts

4 c. Cooked rice

What to do

1. Cut tofu right into cubes & put them in a medium sized bowl. Mix tamari, agave, & sesame oil together in a small bowl. In a big dutch oven or soup pot heat 1 tsp coconut oil over medium heat. Pour tamari mixture over cubed tofu & toss to ensure each piece is evenly covered.

2. Add tofu to the hot pan & brown on all sides, about 15 min.. Take away the tofu from the pan & put to the side.

3. Heat the remaining 1 tsp coconut oil.

Add onion & carrot & cook till soft

& fragrant. Add half of the chopped

scallions , garlic, ginger, &

lemongrass. Cook for 2-3 min. Till very fragrant. Add the stock &

coconut milk & bring the mixture to a boil. When boiling, reduce to a simmer & cook for 15 min..

4. Remove lemongrass from pan & toss it. Season the soup broth with salt &

pepper to taste & add the lime zest &

juice. Put a serving of rice in each bowl, pour the soup broth over the rice, & top with tofu, scallions, cilantro, & peanuts.

Lentil soup

What you need

1 tbsp olive oil

1 big carrot, chopped

2 big ribs celery, chopped

1 small yellow onion, chopped

1/4 tsp salt, plus additional to taste 1 c. Red lentils

4 c. Water or low-sodium broth

1 whole bay leaf

2 tbsp lemon juice from 1/2 big lemon

TOPPING

Olive oil

Yogurt

What to do

1. In a medium saucepan, heat the olive oil over medium heat. Add the

carrot, celery, onion, & 1/4 tsp salt, mix to combine, next which cover &

let the greens sweat till the onions are soft & translucent, about 5 min..

2. Add the lentils, water or broth, &

bay leaf. Bring up to a boil, next which turn the heat down to low & let simmer, covered, till the lentils start to fall apart, about 20 min..

3. Turn off the heat, mix in the lemon juice, & add salt to taste. Ladle right into bowls & serve.

Mushroom & spinach What you need

FOR CASHEWNUT PASTE

Cashews - 8-10

Warm water - 2 tbsp

FOR SPINACH GRAVY

Oil - 1 tbsp

Onion - 1 cup, roughly chopped

Ginger - 1 in. Piece, chopped

Garlic - 2 cloves, chopped

Green chili - 1, chopped

Tomato - 1 small or 1 cup, roughly chopped

Spinach or palak - 2 cups, packed, washed

OTHER WHAT YOU NEED

Oil - 1 tbsp

Cumin seeds - 1 tsp

White button mushrooms - 3 cups, chopped or sliced

Salt - to taste

Coriander powder - 1 tsp

Red chili powder - 1 tsp

Garam masala - 1 tsp

Dried fenugreek leaves - 1 tsp, lightly crushed

What to do

1. Soak the cashews in warm water for 10 min. & next which grind right into smooth paste. Keep it aside.

2. To make spinach puree. Heat 1 tbsp of oil in a pan on medium heat. When hot saute onion, ginger, garlic &

green chili till onion becomes

translucent.

3. Then cook tomatoes in it till they are soft.

4. Then add spinach & cook till leaves are wilted.

5. Let the mixture cool little bit next which grind right into smooth puree.

6. In the same pan, heat remaining 1

tbsp of oil on medium heat. When hot add cumin seeds. Let them sizzle.

7. Add mushrooms & salt. Cook for 2-3

min..

8. Mix in red chili powder & coriander powder. Cook till mushrooms are cooked & tender.

9. Stir in spinach puree. Add water if needed to make gravy consistency.

Let it come to a boil.

10. Stir in cashew nut paste.

11. Add garam masala & kasoori methi .

Onion quesadillas What you need

2 big tortillas

1 medium white onion

1-tbsp brown sugar

1 tomato

1 avocado

2 tbsp chopped coriander + extra whole leaves

1-tsp garlic paste

1 chopped red chilli

3 – 1 c. Grated vegan cheese

What to do

1. Begin by mashing the avocado in a bowl & add the garlic paste, chopped coriander & chopped chilli.

Slice the tomato right into rounds &

put to the side along with the

avocado.

2. Peel & slice the onion. Heat a big frying pan on a medium heat next which add a 1 tbsp of oil. Put the onion slices in the pan & cook for 5-6 min.. Mix frequently as the onions start to soften.

3. After 5-6 min., dash the brown sugar right into the pan & add a pinch of salt. Permit the sugar to melt before

stirring. When the sugar has melted, mix the onions so they are well covered in the caramel.

4. Set the onions aside & start preparing the tortillas.

5. Spread the avocado mixture on half of each tortilla.

6. Top the avocado with the tomato slices, grated vegan cheese & a generous helping of caramelised onion. Close the tortilla & toast in a dry pan on medium heat for 2-3 min.

On either side. Take away the

quesadilla from the pan & cut right into halves or quarters.

Stuffed tomatoes

What you need 12 cocktail tomatoes

1/4 c. Frozen chopped spinach,

thawed

2 tbsp crumbled feta

2 tbsp red onion, finely chopped 1 tbsp pine nuts, toasted & chopped

2 tbsp whole wheat bread crumbs, divided

1 tbsp butter, melted

Salt

Ground pepper

What to do

1. Slice off tops of tomatoes & scoop out seeds.
2. In a bowl mix together spinach, feta, pine nuts, 1 tbsp of bread crumbs & onion. Season to taste with truffle salt & pepper & mix well.
3. Reserve one tbsp of this mixture.

Stuff the tomatoes with the remaining of the filling.

4. Combine the reserved tbsp of filling with the other tbsp of bread crumbs & the melted butter.
5. Combine well & top each tomato with a small amount of topping.
6. Broil 2-3 min..

Sour soup

What you need

2 tbsp cornstarch + 3 tbsp water 400g chicken broth or vegetable broth

1 1/2 c. Water

8 oz soft tofu, cut right into strips 6 oz white button mushroom, stems trimmed & caps quartered

3 tbsp soy sauce

2 1/2 tbsp chinese vinegar, apple cider vinegar or rice wine vinegar 1
tsp dark soy sauce

3 dashes ground white or black

pepper

1 egg, beaten

What to do

1. Add the cornstarch & water together, mix to mix well. Put to the side.

2. Add the chicken or vegetable broth

& water to a medium-sized soup pot on medium heat. Bring it to boil.

3. Add the tofu & white button mushrooms, cook for 2 min.. Add the soy sauce, vinegar, dark soy sauce,

& black pepper. Mix to mix well.

Add in the cornstarch mixture, mix continuously to thicken the soup.

Turn off the heat.

4. Swirl the beaten eggs right into the soup, count to 10, & next which use a pair of chopsticks to mix in a

clockwise direction, for 3 times.

Pasta with grilled chicken What you need

2 boneless, skinless chicken breasts 1/2 tsp salt

1/2 tsp pepper

16 oz farfalle pasta

1 c. Basil pesto

1 c. Cherry tomatoes, halved

1/4 c. Fresh basil, cut right into thin strips

Parmesan cheese

What to do

1. Season the chicken breasts with salt

& pepper.

2. Grill the chicken over medium-high heat for 5-7 min. Per side, or till completely cooked. Transfer chicken to a cutting board & slice right into strips.

3. In the meantime , boil the pasta till

“al dente” according to the package instructions.

4. Rinse & drain pasta & put to the side 5. Using a big bowl, mix together the pesto, pasta & chicken. Mix till well combined & put in the fridge till chilled.

6. Stir in the cherry tomatoes & fresh basil straight away before serving.

7. Finish with freshly grated parmesan cheese .

Vegetarian taco salad What you need

2 tbsp extra virgin olive oil

1 small yellow onion, chopped

2 ears corn, kernels cut off

8 oz. Tempeh, cubed

1 can kidney beans, rinsed &

drained

1 tbsp taco seasoning

8 oz. Romaine lettuce salad

1 avocado, peeled, pitted, & sliced 1 c. Halved cherry tomatoes

1/4 c. Grated sharp white cheddar cheese

1/4 c. Fresh cilantro, chopped

1 lime, sliced for garnish 1 bag tortilla chips

What to do

1. Heat olive oil in a big skillet over medium high heat.

2. Add onion & saute till starting to brown, about 7 min.. Add corn

kernels & tempeh, & saute an

additional 2 min., or till corn is tender. Add beans, taco seasoning &

1 tbsp water & saute an additional min.. Take away from heat & let cool slightly or till room temperature.

3. Place lettuce in a big serving bowl.

4. Pile tempeh mixture on top. Arrange avocado, tomatoes, cheese, &

cilantro on top of tempeh mixture.

Garnish with lime wedges & serve

with chips & dressing.

Ravioli with asparagus &

walnuts

What you need

1 - 8 oz package of fresh ravioli 1 pound of asparagus

1 half lemon

2 tbs butter

1 c. Walnut pieces

2 tbs minced parsley

6 twists of pepper

2 tbs grated parmesan plus some to serve at the table.

What to do

1. Bring a big pot of water to a boil.

2. Chop your asparagus into. Mince parsley, squeeze lemon & measure out walnuts & butter.

3. In a big sauce pan, melt 2 tbs of butter over medium heat till frothy.

Add chopped asparagus to the pan, mix slightly to cover asparagus with butter & cover with the pan with a lid.

4. The asparagus should be slightly damp when adding it to the pan. The pan should only be on medium heat so you don't burn the butter or the asparagus. Cook for 4 to 5 min. -

depending on thickness of asparagus.

5. While asparagus is cooking, add ravioli to boiling water & cook as per the package instructions. Drain when done & add to a bowl.

6. When asparagus is done, take away asparagus with a slotted spoon.

There will be some browned butter left in the bottom of the pan. Add asparagus to the bowl of ravioli.

7. Add lemon juice & 6 twists of black pepper to the pan with the remaining browned butter & bring to a boil &

mix for 30 sec.. Pour the butter lemon sauce over cooked ravioli & asparagus.

8. Add walnuts, parsley & 2 tbs

parmesan cheese - toss lightly to combine.

Roasted cauliflower with pine nuts

What you need

1 head of cauliflower, chopped

3 tbsp olive oil

2 tbsp unsalted butter, melted

Black pepper

Garlic powder

Salt

1 tbsp pine nuts

Fresh basil, chopped

What to do

1. Heat up oven to 425 degrees. Line a baking sheet with aluminum foil.

2. Place all ingredients apart from the

basil & pine nuts in a big bowl &

mix.

3. Dump the seasoned cauliflower onto the baking sheet & roast for 17 min..

Take the pan out of the oven & dash the pine nuts on top. Put the pan back in the oven & roast an additional 8

min..

4. Garnish with chopped fresh basil.

Egg soup

What you need

1 tbsp peanut oil

1/2 tsp ginger

1 green onion, chopped

1/2 pound ground chicken

1 tbsp rice wine

1 tsp salt or to taste

2 c. Chicken stock

1 to 2 c. Frozen corn

1/4 c. Frozen peas

2 tbsp potato starch

3 eggs beaten

What to do

1. Heat oil in a big pot till warm. Add ginger & white part of green onion.

Mix a few times till fragrant.

2. Add ground chicken. Mix & cook till the surface turns white. Add sake &

salt. Keep cooking till the chicken is just about cooked through.

3. Add chicken stock & 2 c. Water.

Turn to high heat. Cook till bringing to a boil. Add frozen corn & peas.

Continue to cook till bringing to a boil again.

4. While boiling the soup, mix potato starch with 1/4 c. Water in a small bowl.

5. Skim the foam from top of the soup.

Turn off the heat.

6. Swirl cornstarch slurry right into the soup. Mix well.

7. Put a spatula against one end of the bowl with the egg in it. Slowly drizzle egg right into the soup in a swirling motion.

8. Mix the soup again & taste it with a small spoon.

9. Add more salt to adjust seasoning if necessary.

Coconut curry What you need

6 cloves garlic

2 tbsp minced ginger

2 tsp olive oil

1 tsp each curry powder & chili powder

1 tsp each turmeric & cayenne

pepper

5-6 c. Peeled, chopped squash

1 15-ounce can thick coconut milk 3 tbsp red curry paste

3 tbsp creamy peanut butter

1 tbsp honey

2 15-ounce cans fire roasted

chopped tomatoes 11 c. Light bulgur, uncooked

Cilantro for topping

What to do

1. Cook bulgur according to package directions. Put to the side.

2. Heat the olive oil in a big skillet over medium heat. Add the garlic &

ginger. Saute for 2-3 min., till soft & fragrant.

3. Dash the dry seasonings over the squash & toss to combine. Pour the coconut milk right into the skillet &

whisk the curry, peanut butter, &

honey right into the coconut milk till smooth.

4. Add the seasoned squash &

tomatoes. Cover & simmer for 10-15

min. Or till squash is tender but not

mushy. Take away from heat & let stand for 10 min. .

5. Add the bulgur to the skillet & mix well, or serve the curry over individual servings of bulgur. Add chopped cilantro only before serving.

Avocado-spinach pesto What you need

FOR THE MUSHROOMS

1 tbsp olive oil

8 oz. Baby bella mushrooms, de-stemmed & thickly sliced

FOR THE AVOCADO-

SPINACH PESTO

1 avocado, halved & pitted

3 c. Baby spinach

1 tbsp raw almonds

2 garlic cloves

1 lime, halved

1 to 1 tsp sea salt

Chili flakes, to taste FOR PASTA

4 big zucchini or 8 oz. Brown rice fusilli or penne

What to do

MUSHROOMS

1. Add the olive oil to a big skillet over medium-high heat.
2. Add in the mushrooms & saute for 8-12 min., stirring infrequently to permit the mushrooms to turn golden-brown. Take away from stove & put to the side.

AVOCADO-SPINACH

PESTO

1. Add the flesh of the avocado, spinach, almonds, garlic, juice of the lime, sea salt, & chili flakes to a food processor.
2. Process for 2-3 min., stopping to scrape down sides as needed, or till smooth & creamy.

ASSEMBLE

1. Add the zucchini to a big skillet over medium heat, & cook for 5-6 min., stirring frequently.
2. Add your zucchini noodles or brown rice pasta to a big bowl. Top with desired amount of pesto, toss to cover, & divide between plates.
3. Top with mushrooms & a dash of sea salt.

Roasted vegetable quinoa bowls

What you need

QUINOA

1. 3 c. Quinoa
2. 11 c. Water

ROASTED GREENS

1. 2 small zucchini cut right into half rounds
2. 1 small chinese eggplant cut right into half rounds
3. 2 c. Cauliflower florets
4. 1 c. Baby carrots

TAHINI DRIZZLE

3 tbsp tahini 1 tbsp olive oil

3 tbsp water

1 tsp salt

1 tsp black pepper

1 tsp maple syrup

Juice from 1 lemon

GARNISH

Fresh chopped parsley

Lemon wedges

Salt & pepper to taste

Olive oil spray

What to do

ROASTED GREENS

1. Heat up oven to 350 f . Line 2 small baking sheets with aluminum foil or silpat.

2. Spray sliced zucchini & eggplant with olive oil, season with salt & pepper & line on one of the baking sheets. S

3. Pray cauliflower & carrots with olive oil, season with salt & pepper & line on the sec. Sheet. Roast eggplant & zucchini for 20-25 & cauliflower & carrots for 30 min.

Till tender.

QUINOA

1. Wash & drain quinoa & next which put it in a pan with 11 c. Water. Bring to a boil.

2. Lower the heat to medium low &

cover with a lid. Cook quinoa for about 15 min., till water is absorbed.

3. Remove from heat & fluff with fork.

Season quinoa with salt & pepper.

TAHINI DRIZZLE

1. In a small bowl mix tahini, olive oil, water, salt, pepper, maple syrup &

lemon juice.

2. Whisk to combine.

ASSEMBLE

1. Divide quinoa between 2 bowls.

2. Top quinoa with roasted greens. Top with tahini drizzle.

3. Add some chopped parsley.

Potato cake with green chutney

What you need

POTATO CAKES

2 pounds gold potatoes, scrubbed clean, peeled + halved

1-2 tbsp vegan butter, plus more for cooking

2 tsp curry powder, plus more to taste

1/8th tsp ground cardamom

Salt + pepper to taste

2/3 c. Green peas

GREEN CHUTNEY

1 bunch fresh cilantro 3 cloves garlic, crushed

Salt

Pepper

1 big lime, juiced

1 tbsp sweetener

Water to thin

What to do

1. Add potatoes to a big pot & cover with water. Bring to a boil over high heat & cook for 15-20 min., or till tender & slide easily when picked up with a knife. Drain & put to the side.

2. While the potatoes cool, prepare chutney. Use a small food processor, mortar & pestle, or a spice grinder*

to mix all ingredients till well blended & pureed.

3. Add only enough water to encourage blending. Taste & adjust seasonings, adding more garlic, salt, sweetener, or lime as desired.

4. Add cooled potatoes to a mixing

bowl along with vegan butter, salt &

spices. Mash to combine, trying not to overmix. Taste & adjust

seasonings as needed.

5. Add peas & mix when more. Next which scoop out about 1/4 c.

Measurements & form right into

round discs

6. Season the tops of the cakes with a pinch more salt, pepper & curry powder.

7. Heat a skillet over medium heat.

When hot, add enough vegan butter or oil to cover & add 3-4 patties spice side down.

8. Dash the tops with salt, pepper, curry powder & panko crumbs. Press

lightly again to adhere.

9. Brown for 4-5 min., turning down heat if they brown too quickly.

Lightly flip, & brown for 4-5 more min., or till deep golden brown.

10. Remove from pan & repeat till all patties are cooked, adding more vegan butter or oil as needed.

11. Serve with chutney. These work as finger food, but are most ideal when plated & eaten with a fork.

Lauki chane

What you need

1 c. Chana daal – rinsed thoroughly 1 medium sized bottle guard –
peeled & chopped in small cubes 1 tsp turmeric powder

1 tsp dry mango powder

1 tsp salt

TEMPERING

2 tbsp oil

1 big onion, chopped small

4-5 cloves of garlic – crushed/

minced/chopped small

1 in. Piece ginger, julienned small 2 green chilies – chopped

2 medium sized tomatoes – chopped roughly

1 bay leaf

1 big cardamom

A small stick cinnamon

1 tbsp dry fenugreek leaves

1 tsp cumin seeds

Salt to taste

1 tsp coriander powder 1 tsp garam masala

1 tsp red chili powder

1 tsp garam masala

GARNISH

1 c. Fresh coriander leaves rinsed

& chopped

What to do

1. Soak chana daal for 1 hour minimum, drain.

2. In a pressure cooker, boil chana daal with chopped bottle guard, 1 tsp salt, turmeric & dry mango powder with 3

c. Of water. Turn off next 1 whistle

& open when pressure eases off.

3. Keep aside.

TEMPERING

1. Heat oil, & throw in cumin seeds.

When they splutter, add bay leaf, big cardamom, cinnamon stick & fry for an additional 10-15 sec..

2. Add minced garlic & fry till brown.

Add onion, green chilies & ginger &

sauté for 3-4 min. Till onions get translucent.

3. Add tomato & all spices except garam masala & dry fenugreek

leaves. Cover the pan, & cook

everything till the tomatoes get all mushy & the raw smell disappears.

This will take around 8-10 min.. Mix 2-3 times in between to avoid the mixture sticking at the bottom.

4. Add this tempering to the cooked dal

& close the lid. Pressure cook again till one whistle & turn off, opening when the pressure eases off.

5. Check seasoning at this point &

adjust if required.

6. Adjust the water as per your desired

consistency.

7. Add garam masala to the cooked daal & mix one last time.
Transfer to a serving bowl & garnish with

coriander leaves

8. For the extra tempering on top, heat oil / ghee in a pan & throw in
mustard seeds & dried red chillies right into it. Fry for 5-7 sec. & pour
on top of the daal in the serving bowl.

Traditional south-west soup

What you need

1 organic black beans

Organic red onion & garlic

Organic southwest spice blend

Avocado aioli

1 tsp organic smoked paprika

Organic cilantro, scallion, &

zucchini

Organic succotash base

1 c. Lima beans

1 cube or 1 tbsp organic mushroom

bouillon

1 organic lime

1 c. Organic green bell pepper

What to do

1. Trim ends off zucchini. Cut in half lengthwise, next which slice each piece in half. Cut zucchini quarters across right into 1-inch thick pieces.

Dice bell pepper right into 1-inch pieces. Put to the side.

2. Open, drain, & rinse black beans.

Put half of beans in small bowl &

mash with back of fork. Put to the side.

3. In medium pot, heat about 2 tbsp cooking oil over medium heat. Add red onion, garlic, & bell pepper to pot & cook 5 min., stirring often. Salt

& pepper to taste. Add zucchini,

whole beans, mashed beans, & spice blend to greens. Cook 1 more min..

4. Add 2 c. Water to big pot & crumble bouillon right into water. Mix to combine. Boil 2 min., next which reduce heat to medium-low. Simmer 5-8 min., or till zucchini is fork tender. Salt & pepper to taste. Take away from heat.

5. While soup simmers, fill small pot about two-thirds full with water.

Bring to a boil. Add lima beans &

blanch 1 min.. Strain & rinse with cold water. Put in small bowl

6. Destem cilantro; roughly chop leaves. Divide chopped cilantro, reserving half for garnish.

7. Add half cilantro to bowl with lima beans. Trim ends off scallion, & thinly slice on a bias. Add scallions

& succotash base to the bowl. Cut lime in half, & squeeze half over lima bean succotash. Cut other half right into wedges to serve with soup.

Drizzle succotash with about 1-2

tbsp olive oil. Salt & pepper to taste.

Toss to combine.

8. Divide succotash between plates.

Fill bowls with black bean soup.

Top soup with avocado aioli. Dash smoked paprika & chopped cilantro to taste. Serve with lime wedges.

Guacamole

What you need

2 ripe avocados, pitted & cubed 1 ripe roma tomatoes, small chopped A handful of cilantro, cleaned &

finely chopped

1/2 medium purple onion, peeled &

finely chopped

1 lime, juice only

1/2 tsp salt

What to do

1. Place all ingredients in a big glass or plastic tupperware.
2. Cube the avocados & mash with a fork or potato masher.
3. Add remaining ingredients & mix well.
4. Place in big bowl & serve with tortilla chips

Coconut curry

What you need Curry

1 tbsp coconut or olive oil

1 small onion, chopped

4 cloves garlic, minced

1 tbsp fresh grated ginger

1/2 c. Broccoli florets chopped 1/2 c. Chopped carrots

1/4 c. Chopped tomato

1/3 c. Snow peas

1 tbsp curry powder

Pinch cayenne or 1 dried red chili, chopped

2 cans light coconut milk

1 c. Veggie stock

Sea salt & black pepper

COCONUT QUINOA 1 can light coconut milk

1 c. Quinoa, rinsed in a fine mesh strainer

1 tbsp agave nectar

DRESSING

Fresh lemon juice

Cilantro, mint and/or basil, red pepper flake

WHAT TO DO

1. Wash thoroughly in a fine mesh strainer. Add to a medium saucepan over medium heat & toast for 3 min..

2. Add 1 can light coconut milk & 1/2

c. Water. Bring to a boil, next which reduce heat to simmer, cover & cook

for 15 min. Or till the quinoa is light, fluffy & the liquid is absorbed. Put to the side till serving.

3. In the meantime, heat a big saucepan or pot to medium heat & add 1 tbsp coconut oil. Add the onion, garlic, ginger, carrot, broccoli & a pinch each salt & pepper & stir. Cook, stirring frequently, till softened –

about 5 min..

4. Add curry powder, cayenne , veggie stock, coconut milk, an additional healthy pinch of salt & stir. Bring to a simmer next which reduce heat slightly & continue cooking for 10-15 min..

5. Add the snow peas & tomatoes in the

last 5 min..

6. Taste & adjust seasonings as needed.

Tomato soup

What you need

2 carrots

2 sticks of celery

2 medium onions

2 cloves of garlic

Olive oil

2 organic chicken or vegetable stock cubes

2 x 400g tinned plum tomatoes

6 large ripe tomatoes 1 a bunch of fresh basil

What to do

1. Peel & roughly slice the carrots.

Slice the celery. Peel & roughly chop the onions. Peel & slice the garlic.

Put a big pan on a medium heat &

add a couple of lugs of olive oil.

Add all chopped & sliced

ingredients & mix together with a wooden spoon.

2. Cook for around 10 to 15 min. With the lid askew, till the carrots have softened but are still holding their shape, & the onion is lightly

golden.

3. Put the stock cubes right into a jug or pan & pour in 1.5 litres of boiling water from the kettle. Mix till the

stock cubes are dissolved, next which add to the pan with your tinned & fresh whole tomatoes,

including the green stalks. Give it a good mix & bring to the boil. Reduce the heat & simmer for 10 min. With the lid on. In the meantime , pick the basil leaves.

4. Remove the pan from the heat.

Season with salt & pepper & add the basil leaves. Utilizing a hand blender or liquidizer, pulse the soup till smooth. Season again before

dividing between your serving

bowls.

Greek vegetable bake What you need

150ml extra-virgin olive oil, plus extra if required

1 big aubergine, halved lengthways, next which thickly sliced

1 big onion , thinly sliced

3 garlic cloves , sliced

800g big potatoes , chopped right into 1cm cubes

6 medium tomatoes , thinly sliced 12 cherry tomatoes

5 courgettes, sliced

300g tomato passata

1 tbsp dried oregano

2 tbsp flat-leaf parsley, finely chopped

What to do

1. Heat up the oven to 220c/gas 7. Heat some olive oil in a frying pan over a medium heat & cook the aubergine in batches, adding more oil if

necessary, for 5–7 min., till softened

& golden. Utilizing a slotted spoon, transfer to a big bowl.

2. Add the onion & garlic to the pan, with a little more oil if necessary, &

sauté for 5 min., till softened.

Transfer to the bowl with the

aubergine. Add the potato, tomatoes, courgette, passata & 200ml water to the bowl. Dash with oregano &

parsley & season generously with

sea salt & ground black pepper. Mix well with your hands & transfer to a big ovenproof dish. Drizzle with any remaining oil.

3. Bake for 30 min. Next which turn oven down to 200c/gas 6. Bake for an additional 20–30 min., or till the top has browned & greens are

tender. Permit to cool slightly before serving.

Spicy noodles What you need

8 oz. Rice noodles

1 tbsp red pepper flakes

2 tsp cold water

2 tsp hot vegetable oil

6 tbsp soy sauce

6 tbsp brown sugar

1 tbsp grated ginger or 1 tsp ground ginger

1/2 c. Chopped basil & green onion 1/2 c. Grated carrot

1 head broccoli, florets only

What to do

1. Stir 2 tsp of cold water right into the crushed red pepper flakes. Pour 2 tsp of hot vegetable oil right into red pepper mixture slowly.

2. Whisk together the 1 tbsp pepper oil, soy sauce, sugar, & ginger in a bowl till sugar is mostly dissolved.

3. Boil rice noodles for 6-8 min. & toss in broccoli florets in the last two min.. Drain, return to pan, & mix in sauce. Toss in chopped basil, green onion, & carrot.

4. Heat on low till entire combination is warm & sauce is absorbed. Dash sesame seeds & extra green onion on

top.

Quinoa salad

What you need

SALAD

1 c. Uncooked quinoa

1 can black beans, drained & rinsed 1 small punnet grape tomatoes

1 orange bell pepper, chopped

1 big avocado, peeled, seeded, &
chopped

1 c. Chopped cucumber

1 c. Sweet corn

1 c. Chopped red onion

Salt & pepper, to taste

1 lime, for juicing over the salad 1 c. Chopped cilantro

AVOCADO DRESSING

1 ripe avocado, peeled & seeded 1 c. Silken tofu

1 clove garlic, minced

3 tbsp water

2 tbsp chopped cilantro

1 tbsp tahini

1 tbsp chopped green onion

1 tbsp fresh lime juice

1 tsp ground cumin

¼ tsp chili powder

Salt & ground black pepper, to taste

What to do

1. Place the quinoa along with 2 c.

Salted water in a medium saucepan.

Cover & bring to a boil, next which reduce to the lowest heat setting.

Simmer till water is completely absorbed & quinoa is fluffy, about 20 min..

2. Combine all of the dressing ingredients in a blender or food processor & blend till smooth.

3. In a big bowl, mix quinoa, black beans, tomatoes, bell peppers, avocado, cucumber, corn, red onion.

Pour dressing over quinoa salad &

mix till salad is well covered.

4. Season with salt & pepper. Squeeze fresh lime juice over the salad.

5. Garnish with chopped cilantro &

serve at room temperature or chilled.

Potato & coconut curry What you need

2 tbsp extra virgin olive oil

4 cloves of garlic

1 onion

1 14-ounce coconut milk can

2 c. Vegetable broth
1 tbsp maple syrup
1 tsp ground ginger
2 tbsp curry powder
1 tsp ground turmeric
1 c. Chopped sweet potato
Salt to taste

TOPPING

Tofu

Red cabbage

Broccoli

Red bell pepper

What to do

1. Heat the oil in a big pot over medium heat. Add the garlic & the onion &

cook till golden brown.

2. Add the remaining of the ingredients

& simmer till the sweet potatoes are soft.

3. Transfer the soup to a blender &

blend till smooth & creamy.

Pea & lentil curry What you need

1 tin of kidney beans

Half a bag of lentils

1 tin of garden peas

Fresh basil

Sea salt

Black pepper

Cinnamon

Cumin

Turmeric

Olive oil

Tomato pureé

What to do

1. Pour about 300-400ml of water right into a saucepan & bring to the boil.
2. Pour in the lentils.
3. Turn the heat down to a simmer & leave for 10 min..
4. Chop some fresh basil leaves.
5. Once the lentils are beginning to thicken, pour in the kidney beans.

Leave to simmer for an additional 5

min..

6. Add olive oil. Mix in a quarter of a tube of tomato pureé, & mix well.

When the mixture is juicy from all the oil & pureé, toss in the peas. Add plenty of salt, pepper, fresh basil

leaves, 1tsp cinnamon, 2 tsp cumin,

& 2 tsp turmeric. Mix well.

7. Turn the heat up slightly, & add more olive oil, tomato pureé, & a little water if the mix gets too dry whereas the peas cook.

Indian peanut stew What you need

6 c. Water

2 c. Uncooked brown rice

1 tbsp olive oil

1 big white onion, chopped

4 cloves garlic, minced

3 tbsp grated fresh ginger root 1 can chopped tomatoes with juice
1/8 tsp cayenne pepper

1 c. Chunky natural peanut butter

What to do

1. Place rice & water in a big saucepan

& bring to a boil. Cover, & reduce heat to low. Simmer till rice is tender & water has absorbed, about 30 min..

2. Heat olive oil in a big saucepan over medium-low heat. Add onion, &

cook till soft & golden, stirring frequently.

3. Add garlic & ginger, & cook till fragrant, about 5 min.. Mix in tomatoes, & season with cayenne pepper.

4. Increase heat to medium, & bring to a gentle simmer. Mix in peanut butter

& heat through. The mixture will thicken. Serve over rice.

Bean & artichoke salad What you need

1/2 c. White wine vinegar

1 tbsp plus 1 tsp honey

1/2 c. / 60ml water

4 celery stalks, thinly sliced

20 baby artichokes, trimmed,

quartered, & placed in a bowl of water acidulated with the juice of one lemon

1 medium clove of garlic, chopped 4 tbsp extra virgin olive oil

30 kalamata olives, pitted, rinsed, chopped

1 c. Chopped, toasted walnuts

Pinch of salt, plus more to taste 4- 5 c. Cooked white beans

What to do

1. Combine the vinegar, 1 tbsp honey,
& water in a small saucepan. Bring to a simmer, stirring till the honey dissolves. Take away from heat, transfer to a non-reactive container ,
& cool completely. When cool add the celery to the vinegar mixture,
&
put to the side at least 15 min..

2. In the meantime, put the prepared artichokes in a saucepan of boiling salted water along with the chopped garlic, for only a min. Or two, till tender. Drain well, & put to the side.

3. Season the artichokes & use them in the salad.

4. Combine the olive oil, olives, walnuts, remaining 1 tsp honey, & a bit of salt in a small bowl & mix well. Drain the celery & it to the mixture. Taste & adjust the seasoning till it tastes nice.

5. To serve, mix the beans in a big bowl with the walnut-celery mixture.

Mix well. Season, & adjust as.

6. Add the artichokes, a bit of quinoa &
a few herb flowers.

Tacos with ancho-lime sauce

What you need Sauce

1 c. Raw cashews

½ c. Lime juice

11 tsp. Ancho chili powder

1 tsp. Garlic powder

TACOS

2 tbs. Coconut oil

1 medium yellow onion, sliced thin 1 8 oz. Pkg. Tempeh, cubed

1 tsp. Chili powder

1 tsp. Ground cumin

8 6-inch soft corn tortillas, warmed GARNISH

2 c. Finely shredded red cabbage 2 c. Prepared salsa

What to do

SAUCE

1. Purée all ingredients & 1/4 c. Water in blender till smooth.

2. Season with salt & pepper.

TACOS

1. Heat oil in big skillet over medium-high heat till shimmering.

2. Add the onion, & cook 3 to 4 min..

Add tempeh, & season with salt &

pepper.

3. Cook 3 to 4 min., or till golden, stirring frequently. Take away from heat, & mix in chili powder &

cumin.

4. Serve the tempeh mixture with

tortillas; garnish with cabbage, salsa,
& sauce.

Chocolate cake What you need

75g cocoa powder

125g caster sugar

3 tsp vanilla extract

50ml walnut oil

1 big egg

225g plain flour

21 tsp baking powder

What to do

1. Drain the pears, reserving the juice.

Measure the cocoa, sugar & 125ml of pear juice right into a saucepan, madly whisk it all together & bring to the first plop of a boil.

2. Spoon this mixture, along with the pear halves, right into a mixing bowl

& leave to cool for 15 min..

3. Line the bottom & sides of a 20cm round cake tin with non-stick baking paper & heat up the oven to 170c.

Spoon the chocolate mixture, vanilla

& oil right into a blender, & purée till smooth.

4. Pour this back right into the bowl, next which beat in the egg. Mix together the flour & baking powder, sift right into the bowl & beat till smooth.

5. Scrape the mixture right into the cake tin & bake for 40 min..

Banana cake

What you need

CAKE

2 c. All-purpose flour

½ c. Whole wheat pastry flour

½ c. Granulated sugar

½ c. Packed brown sugar

1 ¼ tsp baking powder

1 tsp ground cinnamon

½ tsp salt

½ tsp baking soda

¾ c. Fat-free milk

½ c. Refrigerated or frozen egg product, thawed, or 2 eggs, lightly beaten

2/3 c. Mashed banana

¼ c. Canola oil 1 tsp vanilla

GANACHE

3 oz. Dark chocolate, chopped

¼ c. Fat-free half-and-half

What to do

CAKE

1. Heat up oven to 325 degrees f.

Generously grease & flour a 10-inch fluted tube pan; set pan aside. In big mixing bowl mix together flours, granulated & brown sugar, baking powder, cinnamon, salt, & baking soda.

2. In medium bowl mix milk, eggs, banana, oil, & vanilla. Add egg mixture all at when to flour mixture.

Beat with an electric mixer on

medium to high speed for 2 min..

Spoon batter right into prepared pan; spread evenly.

3. Bake about 45 to 55 min.. Cool in

pan on a wire rack for 10 min.. Take away the cake from pan. Cool completely on a wire rack.

GANACHE

1. In a small microwave-safe bowl mix chocolate & half-and-half.

Microwave, uncovered, on 50%

power for 1 min..

2. Let it stand for 5 min.. Mix till completely smooth. Let it stand to thicken slightly. Spoon evenly atop cooled cake.

Cake roll

What you need

4 eggs

1/3 c. All-purpose flour

1 tbsp unsweetened cocoa powder 1 tsp baking powder

1/2 tsp vanilla

1/3 c. Granulated sugar

1 tbsp red food coloring

1/2 c. Granulated sugar

Powdered sugar

1 c. Frozen light whipped dessert topping, thawed

1/2 c. Light sour cream

1/2 tsp vanilla

What to do

1. Separate eggs. Permit egg whites &

yolks to stand at room temperature 30 min..

2. Grease a 15x10x1-inch baking pan.

Line bottom of pan with waxed

paper or parchment paper; grease paper. Set pan aside. In a medium bowl mix together flour, cocoa

powder, & baking powder.

3. Heat up the oven to 375 degrees f. In a medium bowl beat egg yolks & ½

tsp vanilla with a mixer on high speed about 5 min.. Steadily add the 1/3 c. Granulated sugar, beating on high speed till sugar is just about dissolved. Beat in the food coloring.

4. Thoroughly wash beaters. In an additional medium bowl beat egg whites on medium speed till soft peaks form. Steadily add the ½ c.

Granulated sugar, beating till stiff peaks form. Fold egg yolk mixture right into beaten egg whites. Dash flour mixture over egg mixture; lightly fold in only till combined.

Spread batter evenly in the prepared baking pan.

5. Bake 12 to 15 min.. Straight away loosen edges of cake from pan & turn cake out onto a clean kitchen towel dashd with powdered sugar. Take away waxed paper. Starting from a short side, roll up towel & cake right into a spiral. Cool on a wire rack.

FILLING

1. In a medium bowl fold together dessert topping, sour cream, & ½

tsp vanilla. Unroll cake; take away towel. Spread the cake with filling to within 1 in. Of the edges. Roll up cake right into a spiral; trim ends.

Cover & chill up to 6 hours. Only before serving, dash cake with additional powdered sugar.

Chiffon cake

What you need

6 egg whites

4 egg yolks

$\frac{3}{4}$ c. Cubed cantaloupe

$\frac{3}{4}$ c. Sparkling white wine

8 c. Cantaloupe, honeydew, and/or watermelon balls

1 $\frac{2}{3}$ c. Cake flour

$\frac{2}{3}$ c. Granulated sugar

2 tsp baking powder

$\frac{1}{4}$ tsp salt

$\frac{1}{4}$ tsp ground allspice

$\frac{1}{3}$ c. Canola oil

$\frac{1}{4}$ tsp cream of tartar Powdered sugar

1 8 - oz. Container frozen light whipped dessert topping, thawed

What to do

2. Allow egg whites & yolks to stand at room temperature for 30 min..
In a blender, mix the $\frac{3}{4}$ c. Cantaloupe &

2 tbsp of the sparkling wine. Cover

& blend till smooth. Put to the side.

Grease & lightly flour a 10-inch fluted tube pan; put to the side.

3. In a big bowl, mix the remaining sparkling wine & the 8 c.

Cantaloupe. Toss lightly to cover.

Cover & chill till ready to serve.

4. Heat up oven to 325 degrees f. In a big bowl, mix cake flour, granulated sugar, baking powder, salt, &

allspice. Make a well in the middle of the flour mixture.

5. Add egg yolks, pureed cantaloupe mixture, & oil to flour mixture. Beat with an electric mixer on low speed till combined. Beat on high speed about 5 min. More.

6. Wash beaters thoroughly with soap &

warm water; dry beaters. In a very big bowl, mix egg whites & cream of tartar; beat with a mixer on medium speed till stiff peaks. Pour egg yolk mixture in a thin stream over beaten egg whites, folding lightly as you pour. Pour right into prepared pan &

spread evenly.

7. Bake for 45 to 50 min..

8. Straight away invert cake in pan &

cool completely. Loosen sides of cake from pan; take away cake. Put

cake on a serving plate. If desired, dash with powdered sugar & garnish with fresh sage. Serve cake with chilled cantaloupe mixture.

Banana bread with chocolate

What you need

2 c. Overripe mashed banana,

loosely packed

2 ½ tsp pure vanilla extract

1 tbsp vinegar

1/4 c. Oil

2/3 c. Pure maple syrup or agave 1/4 c. Sugar

1 3/4 flour

1 tsp baking soda

3/4 tsp salt

3/4 tsp baking powder

1/2 c. Plus 2 tbsp cocoa powder

1/2 c. Mini chocolate chips in the

batter

What to do

1. Heat up oven to 350 f & grease a 9x5 loaf pan very well. In a big mixing bowl, whisk together first six ingredients.

2. In a separate bowl, mix all remaining ingredients & mix well. Pour dry right into wet, & mix till only evenly combined. Transfer to the loaf pan &

spread out evenly.

3. Bake 35 min., next which turn off the oven & don't open the door! Let sit 10 additional min. In the closed oven before removing & slicing. this tastes even sweeter the next day.

Applesauce brownies What you need

1/2 c. Coconut flour, sifted

3/4 c. Unsweetened applesauce

½ c. Coconut palm sugar

½ c. Nut butter of choice

Cinnamon, for dusting

What to do

1. Line a small baking tray with baking paper & put to the side.
2. In a mixing bowl, mix your coconut flour & coconut palm sugar & mix well. Add your applesauce & nut butter & mix till a very thick batter is formed.
3. Transfer the batter to the lined baking tray, top with extra cinnamon & sugar & refrigerate for an hour or so, till it has firmed up slightly.

Low-sugar bars What you need

100g plain flour

100g plain wholemeal flour

1 tsp baking powder

1 tsp ground mixed spice

225g sultanas

175g barley malt extract

2 tbsp honey

2 big eggs, lightly beaten

150ml cold black tea

What to do

1. Heat up the oven to 150c, gas 2. Put greaseproof mini loaf cases onto a baking tray.
2. Weigh the plain flour, wholemeal flour, baking powder, mixed spice & sultanas right into a big mixing bowl.
3. Add the malt extract & the honey right into a small saucepan & put over a low heat. As soon as the mixture becomes runny, take it off the heat.
4. Pour the cold black tea, beaten eggs & malt mixture right into the bowl of dry ingredients. Use a wooden spoon & mix to combine.
5. Spoon the mixture right into the mini loaf tins & fill $\frac{3}{4}$ of cases.
6. Place your malt loaves right into the pre-heated oven & leave to cook.
Bake till a skewer inserted right into the middle of the loaf, comes out clean.
7. Leave the malt loaves to cool in the tin for around 10 min. & next which turn out to cool completely on a wire rack.
8. Leave them overnight.

Bundt cake

What you need

240g gluten-free flour

31tsps baking powder

1tsp ground cinnamon

1tsp salt

475ml unsweetened apple

purée/applesauce

120ml agave syrup or pure maple syrup

80ml rice milk

75g golden raisins

What to do

1. Heat up the oven to 180°C/350°F/gas mark 4. Sift the flour & baking powder together right into a bowl, next which add the cinnamon & salt

& mix by hand.

2. Create a hole or a well in the centre of the ingredients. Separately, mix the apple purée/applesauce, agave syrup & rice milk.

3. Pour this wet mixture, one third at a time, right into the well in your bowl of dry ingredients. Mix as you go.

Be sure not to overmix. Add the dried fruit & ensure it is well distributed throughout the mixture.

4. Spoon the mixture right into the

baking pan. Bake in the middle of the preheated oven for 40 min..

5. Allow the cake to cool for at least 10 min. Before cutting right into it.

Snack cake

What you need

$\frac{3}{4}$ c. Whole wheat flour

$\frac{3}{4}$ c. Flour

1 tsp baking soda

$\frac{1}{4}$ c. Cocoa

$\frac{1}{2}$ tsp salt

1 c. Water

$\frac{1}{4}$ c. Applesauce

1 tsp lemon juice

1 tsp vanilla

1 apple, chopped & peeled

$\frac{1}{2}$ c. Sugar

$\frac{1}{2}$ tsp cinnamon

What to do

1. Oven to 350°.
2. Spray a square pan with nonstick spray.
3. Combine first 5 ingredients in bowl.

4. In an additional bowl, mix water, oil, lemon juice, vanilla.
5. Add to dry ingredients, mix till only combined.
6. Toss apples with sugar & cinnamon, fold right into batter.
7. Pour right into prepared pan.
8. Bake for 30-35 min. Or till done.

Carrot cake

What you need

1 ½ c. All-purpose flour

¼ c. Whole wheat flour

1 tsp. Baking powder

½ tsp. Baking soda

½ tsp. Cinnamon

½ tsp. Ginger

¼ tsp. Salt

½ c. Vegetable oil

6 tbsp. Sugar

2 eggs

¼ c. Unsweetened pineapple juice concentrate

1 tsp. Vanilla

1 c. Shredded carrots

½ c. Golden raisins ½ c. Crushed unsweetened
pineapple, drained

FROSTING

1 8 oz. Pkg. Cream cheese

5 tbsp. Unsweetened pineapple juice concentrate

½ tsp. Vanilla

½ tsp. Finely grated orange zest

What to do

1. Heat up oven to 350°f. Grease &

flour 9x5x3 in. Pan.

2. In a bowl, toss dry ingredients. In sec. Bowl, mix oil, sugar, eggs,
juice

& vanilla. Mix liquid right into dry ingredients till smooth. Mix in
carrots, raisins & pineapple. Scrape right into prepared pan. Bake
35-40

min.. Cool in pan on rack, 1 hour.

3. Unmold & ice with frosting.

FROSTING

Beat all ingredients together till smooth.

Chocolate cake flour-free What you need

4 oz. Unsweetened baking chocolate 3 whole eggs

½ c. Grass-fed butter, or coconut oil ¼ c. Cocoa powder

¾ c. Honey

What to do

1. Heat up the oven to 375f, & grease an 8" spring-form pan generously with coconut oil or butter.
2. Melt the baking chocolate & butter together, stirring till completely smooth.
3. Combine the melted chocolate/butter with the cocoa powder, honey, & eggs, next which whisk well till a smooth batter forms.
4. Pour the batter right into the greased pan, & smooth the top with a spatula.
5. Bake at 375f for 20-25 min., till the middle looks firm. Permit to cool in the pan for 15 min., next which take away the sides & permit to cool completely before serving.

Goat cheese frosting cake What you need

CAKE

2 ½ c. Unbleached all-purpose flour 3 tsp baking powder

1 ½ tsp baking soda

1/2 tsp cinnamon

¼ tsp salt

1 1/3 c. Grated carrots

1 c. Grated zucchini

1 c. Finely grated beets

$\frac{3}{4}$ c. Chopped walnuts

$\frac{1}{2}$ c. Raisins

1 $\frac{1}{3}$ c. Pure maple syrup

$\frac{2}{3}$ c. Safflower, canola or other mild-tasting oil

4 eggs

FROSTING

15 oz. Fresh goat cheese, at room temperature

6 oz. Cream cheese, room

temperature

1 $\frac{1}{2}$ c. Powdered sugar

1 c. Pure maple syrup

GARNISH

8-12 walnut halves or $\frac{1}{2}$ c. Finely chopped walnuts

Flowers

What to do

1. Arrange oven racks to divide oven right into thirds. Heat up oven to 400° f grease two 9in x 2in cake pans, dust with a spoonful of flour &

tap out. Line each with a round of parchment paper.

2. Sift together flour, baking powder, baking soda, cinnamon & salt right into a bowl. In an additional bowl, mix together carrots, zucchini, beets, nuts, & raisins.

3. In a big mixing bowl, beat maple syrup & oil together till emulsified.

Add eggs one at a time, beating till batter is smooth. Add flour mixture in three or four batches, mixing

lightly till mixture is even. Lightly mix in the vegetable mixture. Divide between baking pans.

4. Place one baking pan in middle of each of the racks. Bake for 25-35

min.. Cool on a rack for about 5

min., next which lightly take away from pans. Cool to room temperature before frosting.

FROSTING

1. Using an electric mixer or a wooden spoon & a strong arm, beat goat cheese & cream cheese together till light & fluffy.

2. Add powdered sugar & beat at low speed till well blended. Beat in maple syrup. Chill about 30 min..

ASSEMBLY

1. Cut four strips of parchment or wax paper to line cake plate under the cake's edges.

2. Place first cake layer on plate.

Utilizing an off-set spatula or table knife, spread with frosting, pushing it to edges. Put sec. Layer, top down, squarely on first layer.

3. Spread a thin layer of frosting over entire cake to eliminate crumbs.

Frost with remaining frosting.

Arrange walnut halves and/or flowers around edge.

Pancakes

What you need

3 medium eggs

25g runny honey

150ml ale or bitter

150g double cream

100g plain flour

25g wheatgerm

1 pinch of salt

Butter, for frying

What to do

1. Whisk the eggs in a bowl. Beat in the honey, ale & cream, add the flour, wheatgerm & salt, & beat smooth.

2. Melt half a tsp of butter in a frying pan. Pour in enough batter lightly to cover the surface & cook till the surface sets & the edges start to brown.

3. Use a spatula to loosen the pancake, flip & cook the other side. Keep warm, & repeat with the remaining batter.

Chocolate fudge What you need

FILLING

One batch peanut butter fudge

SHELL

4oz dark chocolate, chopped right into chunks

1 tsp coconut oil

PEANUT BUTTER FUDGE

½ c. Peanut butter or allergy-

friendly alternative

1 big banana

1 tsp pure vanilla extract

Pinch of salt

2 tbsp coconut butter

2 tbsp powdered sugar

What to do

PEANUT BUTTER FUDGE

1. Either mix all ingredients in a small blender till completely smooth or mash the banana & mix together

ingredients very patiently by hand till completely smooth.

2. Scoop right into a small plastic container. Freeze till firm.

SHELLS & ASSEMBLY

1. After refrigerating overnight &

slicing the fudge, put the fudge cubes on a cookie tray lined with a sheet of parchment paper. Put in the fridge whereas you prepare the chocolate.

2. In a microwave-safe bowl, add the

chocolate & microwave at 30-sec.

Intervals, stirring between each one, till melted, next which mix in the coconut oil.

3. Take the fudge out of the fridge. Toss a piece of fudge right into the chocolate & use a fork to cover it entirely & take away it from the chocolate. Tap off any excess

chocolate, next which put the cube onto the prepared cookie sheet. Do this with the remaining of the fudge,

& reheat the chocolate if necessary.

4. Chill the cubes till the chocolate hardens, next which serve.

Brownies

What you need

$\frac{3}{4}$ c. Nonfat greek yogurt

$\frac{1}{4}$ c. Skim milk

$\frac{1}{2}$ c. Cocoa powder

$\frac{1}{2}$ c. Old fashioned rolled oats $\frac{1}{2}$ c. Stevia in the raw

1 egg

1/3 c. Applesauce

1 tsp baking powder

1 pinch salt

What to do

1. Heat up the oven to 400°f. Grease a square baking dish . Mix all ingredients right into a food

processor or a blender, & blend till smooth.

2. Pour right into the prepared dish &

bake for about 15 min.. Permit to cool completely before cutting.

Banana bread

What you need

1 c. + 1 tbsp ripe mashed banana 2 ½ tbsp honey

2 tsp vanilla extract

3 ½ tbsp butter or coconut oil, melted

¼ c. Unsweetened applesauce

4 eggs

½ c. Coconut flour

½ c. Almond meal

¾ tsp baking soda

What to do

1. Heat up the oven to 170c/340f.
2. Grease & line a small loaf tin & put to the side.
3. In a medium mixing bowl, mash the bananas & add in the honey, vanilla, melted butter/coconut oil, applesauce & eggs.
4. Mix in the coconut flour, baking soda & almond meal & permit to sit for two min..
5. Pour the banana bread mixture right into the prepared loaf tin & bake for 40 min. To an hour.
6. Allow to cool completely before slicing.

Peanut butter muffins What you need

¼ c. Cocoa powder

2 tbsp oat flour

½ tsp baking soda

¼ tsp baking powder

¼ tsp salt

2 tbsp brown sugar, lightly packed ½ c. Creamy peanut butter

¼ c. Unsweetened applesauce

¼ c. Plain greek yogurt

1 tsp vanilla extract

2 tbsp honey

1 big egg

5 tbsp dark chocolate chips

What to do

1. Heat up the oven to 425 degrees f.

Spray the 9 of the cavities in a muffin tin & fill the other three up midway with water.

2. In a big bowl, mix together the cocoa powder, oat flour, baking soda, baking powder, salt, & brown sugar.

3. In a separate bowl, mix the peanut butter, applesauce, greek yogurt, vanilla, & honey. Beat till

completely combined.

4. Beat together dry & wet ingredients

& add in the egg.

5. Stir in the chocolate chips & top each muffin with a few more.

6. Bake at 425 degrees for 5 min. &

next which reduce the heat to 350

degrees & continue to bake for 13-15

more min..

Pumpkin mousse What you need

2- 8 oz. Packages cream cheese

15 oz. Can pure pumpkin puree

2 c. Heavy cream

Pinch salt

2 tsp pumpkin pie spice

1-2 tsp vanilla liquid stevia or to taste

1 tsp vanilla extract

What to do

1. In a stand mixer blend cream cheese & pumpkin till smooth.
2. Add the remaining of the ingredients & blend till whipped & fluffy about 5 min..
3. Taste & adjust sweetener to your liking.
4. Pipe right into serving glasses & top with cacao nibs or brown sugar.
5. Keep refrigerated till ready to serve.

Lemon cake

What you need

CRUST

1-1/3 c. Rolled oats

1/4 c. Unsweetened shredded coconut 7 dates

3/4 tsp sea salt

¼ c. Almond meal or almond flour ¼ c. Coconut oil, melted

CREAM

2 c. Coconut milk

2 tbs agar agar flakes

¼ c. Fresh lemon juice

¼ tsp lemon zest

3 tbs + 1 tsp agave syrup

¼ tsp vanilla extract 3 pinches of turmeric

1 pinch of salt

6oz non-dairy plain yogurt

What to do

1. Heat up oven to 350 degrees. Spray a 8 x 8 non-stick square cake pan with cooking spray.

2. Place the oats, shredded coconut, dates, & salt right into a food processor & process for a min. Or two till everything is flour-like consistency.

3. Add the almond meal & pulse 4 to 5

times to combine. Add the coconut oil & pulse till it only starts to come together as a dough. Dash the mixture evenly right into the prepared pan.

4. Use your fingers to lightly press the crust down, leveling as needed.

Transfer to the oven. Bake for 10-15

min.. Set pan on a wire rack to cool to room temperature.

5. When crust has cooled, put the 2 c.

Of coconut milk right into a medium saucepan & dash the agar flakes on top. Let sit for a few min. Next which add the lemon juice, zest, agave, vanilla, turmeric, & salt.

Whisk to combine. Bring the mixture to a slow boil. When the mixture comes to a rolling boil, set a timer for 10 min.. Reduce the heat a bit , &

let the mix boil for 10 min., whisking frequently. Next 10 min. Take away from heat & whisk in the yogurt.

Pour this mixture prudently over the top of the cooled crust & put the pan in the fridge to set.

Lava cake

What you need

4 oz semisweet or bittersweet

chocolate

4 tbsp extra virgin coconut oil 2 eggs

½ tsp vanilla extract

1/8 tsp salt

2 tbsp sugar

2 tsp cocoa powder

1 tsp coconut flour

What to do

1. Heat up oven to 375f. Grease four 6oz ramekins with coconut oil. Melt chocolate & coconut oil over low heat or a double boiler. Mix till smooth & let cool.

2. In a small bowl, beat eggs, vanilla, salt & sugar with a hand mixer till light & frothy, five min..

3. Pour the egg mixture over chocolate.

Sift cocoa & coconut flour over the top. Next which lightly fold all the ingredients together.

4. Pour batter right into prepared ramekins. Put the ramekins on a baking sheet & put in the oven. Bake for 11-12 min..

5. Remove from oven & serve straight away.

Pumpkin donuts What you need

1 box of yellow cake mix

1 can of pumpkin

What to do

1. Heat oven to 400 degrees. Mix the dry cake mix & can of pumpkin.

2. Fill each pan cavity ½ full. Bake for 8-10 min.. Cool donuts

completely before adding a caramel drizzle and/or powdered sugar. Eat straight away.

Chocolate cake on slow cooker

What you need

1 ½ c. Almond flour

$\frac{3}{4}$ c. Swerve sweetener
 $\frac{2}{3}$ c. Cocoa powder
 $\frac{1}{4}$ c. Unflavoured whey protein powder
2 tsp baking powder
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ c. Butter, melted
4 big eggs
 $\frac{3}{4}$ c. Almond or coconut milk, unsweetened
1 tsp vanilla extract
 $\frac{1}{2}$ c. Sugar-free chocolate chips

What to do

1. Grease the insert of a 6 quart slow cooker well.
2. In a medium bowl, whisk together almond flour, sweetener, cocoa powder, whey protein powder, baking powder & salt.
3. Stir in butter, eggs, almond milk & vanilla extract till well combined, next which mix in chocolate chips.
4. Pour right into prepared insert &

cook on low for 2 ½ to 3 hours. It will be gooey & like a pudding cake at 2 ½ hours, & more cakey at 3

hours.

5. Turn slow cooker off & let cool 20

to 30 min., next which cut right into

pieces & serve warm.

Crumble cake

What you need

Vegetable cooking spray

1 c. All-purpose flour

1/3 c. Rolled oats

1/3 c. One-to-one sugar substitute ¼ c. Brown sugar substitute

1 tsp ground cinnamon

1/8 tsp ground nutmeg

1/8 tsp salt

4 tbsp cold margarine, cut right into small pieces

½ tsp baking powder

½ tsp baking soda

1/3 c. Unsweetened apple juice

1 tsp vanilla extract

¼ c. Egg substitute 2 braeburn apples, about 1 pound total, peeled, cored, & chopped

What to do

1. Heat up the oven to 350° f. Lightly cover an 8-inch square baking pan with cooking spray.
2. In a bowl mix the flour, oats, sugar substitutes, cinnamon, nutmeg, & salt. Cut in the margarine with a pastry blender till the mixture looks like coarse meal. Put to the side ½ cup.
3. Combine the remaining flour mixture with the baking powder, baking soda, apple juice, vanilla, & egg substitute.

Beat at a medium speed with an

electric mixture till blended. Fold in the apples.

4. Spoon the cake mixture right into the pan & level out. Dash with the reserved flour mixture. Bake for 30 to 35 min. Till the cake springs back in the middle when lightly touched.

Cool the cake till warm. Cut right into 16 squares. Serve warm or cooled.

Low-sugar brownies What you need

1 can organic black beans

2 free run big eggs

3 tbsp organic coconut oil, melted 5 tbsp 100% cocoa

2 tsp baking powder

½ tsp baking soda

¼ tsp fine sea salt

3 tbsp sweetener of choice

1 tbsp maple or vanilla extract ½ c. Chopped nuts

What to do

1. Heat up oven to 350 degrees.
2. Rinse & drain beans.
3. Mix all ingredients, excluding nuts, together in mixing bowl, blender or food processor. Add nuts & lightly fold in.
4. Separate mixture right into 12 lined muffin tins.
5. Top with left over nuts. Bake for about 22 min..

Low sugar lemon cheesecake

What you need

CRUST

1¼ c. Almond flour

3 tbsp butter, melted

1½ tsp sweetener

FILLING

8 oz. Cream cheese, softened

½ tsp vanilla extract

1½ c. Heavy whipping cream

3 oz. Packet sugar-free lemon jello

What to do

CRUST

Heat up oven to 350 degrees.

Generously spray an 8-inch baking dish or springform pan with cooking spray.

Mix almond flour, butter & splenda till mixture is crumbly. Press in the bottom of baking dish & bake for about 8-10 min..

Cool completely.

FILLING

1. Using an electric mixer with the whisk attachment mix cream cheese till smooth & creamy.

2. Stir in vanilla extract.

3. Add in heavy cream & whisk on high till mixture thickens & soft peaks form.

4. Reduce speed to low & mix in jello packet till blended. Spread the mixture evenly with a spatula over cooled crust.

5. Cover & chill till set, about 2-3

hours.

One more thing...

If you enjoyed this book or found it useful, i'd be very grateful if you'd post a short review on amazon. Your support really does make a difference & i read all the reviews personally so i can get your feedback & make this book even better.

Document Outline

- [Cookies Egnog Cookies](#)
- [Double Chocolate Cookies](#)
- [Stuffed Cookies](#)
- [Peppermint Cookies](#)
- [Frosted Cookies](#)
- [Caramel Cookies](#)
- [Dark Cookies](#)
- [Chocolate&Strawberry Cookies](#)
- [Peanut Butter Cookies With Chocolate](#)
- [M&M Cookies](#)
- [Cherry Cookies](#)
- [Shortbread](#)
- [Marshmallow Cookies Chocolate Cream](#)
- [Marmalade Cookies](#)
- [Apple Cookies](#)
- [Hazelnut Cookies](#)
- [Fudge-Peanut Butter Cookies](#)
- [Red Velvet Shortbread](#)
- [Hot Chocolate Cookies](#)
- [Cookie Bars](#)
- [Dipped Cookies With Chocolate](#)
- [Cookie Balls](#)
- [German Cookies](#)
- [Candy C. Cookies](#)
- [Gingerbread With Caramel](#)
- [Toasted Cookie Dough](#)
- [Chocolate Cookies](#)
- [Gingerbread Cookies With Chocolate](#)
- [Cream Fudge Cookies](#)
- [Chocolate Chip Cookies With Peppermint](#)
- [Brownie-Cookies](#)
- [Mint Cookie Bars](#)
- [Cocoa Cookies](#)

- [White Chocolate Cookies](#)
- [Cranberry Cookies](#)
- [Oatmeal Cookies](#)
- [Vegan Cookies](#)
- [Snickers Cookies](#)
- [Caramel Gingerbread Sandwich Cookies](#)
- [Oreo Cream Cookies](#)
- [Brownie Sandwich Cookies](#)
- [Peanut Butter Caramel Cookies](#)
- [Peanut Butter Cookies](#)
- [Chocolate Chunk Cookies](#)
- [Cookies With Chocolate Dash](#)
- [Lava Cookies](#)
- [Snowball Cookies](#)
- [Oatmeal Cookie Cereal](#)
- [Chocolate Cups](#)
- [Red Velvet Cookies](#)
- [Coconut Pie](#)
- [Turkey Pie](#)
- [Lemon Meringue Pie](#)
- [Taco Pie](#)
- [Turkey Skillet Pie](#)
- [Vegetarian Shepherd's Pie](#)
- [Fresh Mint Pie](#)
- [Apple Cheesecake Pie](#)
- [Cherry Pie](#)
- [Pumpkin Pie](#)
- [Sweet Potato Pie](#)
- [Lime Pie Mousse](#)
- [Chicken & Ham Pie](#)
- [Spicy Apple Pie](#)
- [Smores Pie](#)
- [Potato & Pecan Pie](#)
- [Bourbon Chocolate Pie](#)
- [No Bake Pie](#)
- [Caramel Apple Pie](#)
- [Chocolate Pie Bars](#)

- [Shepherd's Pie](#)
- [Lemon & Yogurt Pie](#)
- [Tart Slab Pie](#)
- [Maple Syrup Pie](#)
- [Dark Chocolate Pie](#)
- [Peanut Butter Pie](#)
- [Strawberries Pie](#)
- [Vegan Chocolate Pie](#)
- [Chocolate Mousse Pie](#)
- [Coconut & Lime Pie](#)
- [Strawberry Pie](#)
- [Lemon Curd & Berries Pie](#)
- [Blackcurrant Pie](#)
- [Cheese Pie](#)
- [Cranberry Pie](#)
- [Blueberry & Lemon Pie](#)
- [Smack Pie](#)
- [Sweet Potato Pie](#)
- [Lime Pie Mousse](#)
- [Chicken & Ham Pie](#)
- [Smores Pie](#)
- [Potato & Pecan Pie](#)
- [Bourbon Chocolate Pie](#)
- [No Bake Pie](#)
- [Caramel Apple Pie](#)
- [Chocolate Pie Bars](#)
- [Shepherd's Pie](#)
- [Lemon & Yogurt Pie](#)
- [Orange Pie](#)
- [Espresso Cupcakes](#)
- [Roasted Berry Cupcakes](#)
- [Chocolate Buttercream Cupcakes](#)
- [Pumpkin Cupcakes With Maple Cream](#)
- [Chocolate Cupcake With Pumpkin Buttercream](#)
- [Mocha Cupcakes](#)
- [Apple Pie Cupcakes](#)
- [Cinnamon Roll Cupcakes](#)

- [Peppermint Cupcakes](#)
- [Green Cupcakes](#)
- [Strawberry Cheesecake Cupcakes](#)
- [Raspberry Cheesecake Cupcakes](#)
- [Chocolate Pumpkin Cupcakes](#)
- [Mango & Vanilla Cupcakes](#)
- [Cupcakes With Raspberry Buttercream](#)
- [Toffee Cupcake](#)
- [Kit Kat Cupcakes](#)
- [Two Colors](#)
- [Ice Cream Cupcakes](#)
- [Banana & Chocolate Cupcakes](#)
- [Pumpkin Chocolate Cupcakes](#)
- [Apple Cider Cranberry Cupcakes](#)
- [Buttered Cupcakes](#)
- [Bar Cupcakes](#)
- [Chocolate Chip Cookie Dough Cupcakes](#)
- [Lemon Meringue Cupcakes](#)
- [Nutella Cheesecake Cupcakes](#)
- [Sweet Potato Cupcakes](#)
- [Chocolate Mocha Cupcake](#)
- [Caramel Apple Cupcakes](#)
- [Dulce De Leche Cupcakes](#)
- [Cheesecake Cupcakes](#)
- [Pumpkin Pie Cupcakes](#)
- [Mint & Chocolate Cupcakes](#)
- [Pudding Cupcakes](#)
- [Halloween Cupcakes](#)
- [Glass Cupcakes](#)
- [Corn Cupcakes](#)
- [Cupcakes With Vanilla Buttercream](#)
- [Cider&Caramel Cupcakes](#)
- [Pumpkin & Cinnamon Buttercream Cupcakes](#)
- [Black Velvet Cupcakes](#)
- [Pumpkin Cupcakes](#)
- [Mint&Chocolate Cupcakes](#)
- [Chocolate Blackberry Cupcakes](#)

- [Peanut Butter Cupcakes](#)
- [Fudge Cupcakes](#)
- [Chocolate & Cookie Cupcakes](#)
- [Pumpkin & Chocolate Cream Cupcakes](#)
- [Red Velvet Cupcakes](#)
- [Classic Vanilla Cupcakes](#)
- [Simple Pumpkin Cupcakes](#)
- [The Golden Cupcake](#)
- [Berries Cupcake With Mascarpone](#)
- [Black Cupcake](#)
- [Snickers Cupcakes](#)
- [Chocolate & Orange Cupcakes](#)
- [Hat Cupcakes](#)
- [Cupcakes With Mint Buttercream](#)
- [Chocolate Cupcakes With Strawberry Buttercream](#)
- [Cupcakes With Lemonfrosting](#)
- [Pumpkin & Maple Cream Cupcakes](#)
- [Cheesecake Cupcakes](#)
- [Vegan Chocolate Cupcake](#)
- [Cupcakes With Caramel](#)
- [Dark Cupcakes](#)
- [Coconut & Lemon Cupcakes](#)
- [Chocolate & Coconut Cupcakes](#)
- [Chocolate Cream Cheese Cupcakes](#)
- [Coconut Cupcakes With Lemon Curd](#)
- [Triple Chocolate Cupcakes](#)
- [Root Beer Cupcakes](#)
- [Funfetti Cupcakes](#)
- [Flourless Chocolate Cupcakes](#)
- [Double Chocolate Cupcakes](#)
- [Egg Nog Cupcakes](#)
- [Chocolate & Peanut Butter Cupcakes](#)
- [Chocolate Cupcakes With Caramel](#)
- [Apple Cupcakes](#)
- [Mint Ice Cream Cupcakes](#)
- [Classic Cupcakes With Chocolate Buttercream](#)
- [Avocado Cupcakes](#)

- [Caramel Cheesecake](#)
- [The New 2015 Brownies Recipe](#)
- [The Ultimate Blueberry Cake](#)
- [Apple Cake With Caramel](#)
- [Flourless Chocolate Blender Cake](#)
- [The Ultimate Banana Cake](#)
- [Coffee & Chocolate Cake](#)
- [Lemon & Cheese Cream Cake](#)
- [Basic Chocolate Pudding Cake](#)
- [Three Colors Cake](#)
- [Chocolate Buttercream Brownies Cake](#)
- [Apple Cake With Caramel V2](#)
- [Chocolate Cheesecake With Cookie Dough](#)
- [Caramel & Chocolate Cupcakes](#)
- [Basic Cream Cake](#)
- [Chocolate Bundt Cake With Biscuits Dough](#)
- [Pumpkin Mousse Sweet Cake](#)
- [Easy Coconut & Chocolate Cake With Rum](#)
- [Easy Snack Cake With Lots Of Banana Chunks & Chocolate](#)
- [Simple Ducle De Leche Cake With Banana Layers](#)
- [Apple & Coffee Cake](#)
- [The Big Cake: Chocolate, Buttercream Frosting & Ganache](#)
- [Pumkin Cake V2](#)
- [The Simple Recipe: Chocolate Cake Newbie Level](#)
- [Strawberry Cheesecake](#)
- [Blueberry Cheesecake V2](#)
- [Dark Cake](#)
- [Chocolate Cheesecake V2](#)
- [Simple Lava Chocolate Cake](#)
- [Oreo Cake](#)
- [Upside-Down Meyer Cake](#)
- [Lemon & Blueberry Cheesecake](#)
- [Chocolate Brownie Cake With Mascarpone](#)
- [Dark & White Chocolate Truffle Cake](#)
- [Peanut Butter Cheesecake With Brownie Bottom Layer](#)
- [Dark & White Cake With Mascarpone & Caramel Buttercream](#)
- [Brownie Chocolate Cake With Vanilla Buttercream](#)

- [French Cake With Blueberries](#)
- [Strawberry Cream Crepe Cake](#)
- [Strawberry, Champagne & Rose Cake](#)
- [Chocolate & Pomegranate Layer Cake](#)
- [Chocolate Cinnamon Cake](#)
- [Chocolate Ganache Cake](#)
- [Chocolate Pistachio Cake](#)
- [Flourless Chocolate Praline Cake](#)
- [Flourless Chocolate & Almond Cake](#)
- [Black Forest Cake](#)
- [Velvet Mocha Cheesecake](#)
- [Flourless Chocolate Cake](#)
- [Cheesecake Brownies](#)
- [Mudslide Cake](#)
- [Vegan Cake](#)
- [Gluten Free Brownies](#)
- [M&M's Brownies](#)
- [Cinnamon Cheesecake Bars](#)
- [Pumpkin & Chocolate Cake](#)
- [Chocolate Bundt Cake](#)
- [Angel Cake](#)
- [Red Velvet Cake](#)
- [Lemon & Blueberry Cheesecake](#)
- [Chocolate Brownie Cake With Mascarpone](#)
- [Coffee Cake](#)
- [Chocolate Cake With Caramel & Mascarpone](#)
- [Upside-Down Tea Cake](#)
- [Pumpkin Carrot Cake](#)
- [Crepe Cheesecake](#)
- [Meyer Lemon Cheesecake](#)
- [Pumpkin Spice Cake](#)
- [Strawberry Upside Down Cake](#)
- [Apple Cider Bundt Cake](#)
- [Chocolate Brownie Cake With Mascarpone](#)
- [Chestnut Chocolate Cake](#)
- [Chocolate Cake](#)
- [Oreo Cake](#)

- [Chocolate Layered Cake](#)
- [Cinnamon Sugar Cake](#)
- [Dark Chocolate & Yogurt Cake](#)
- [Strawberries Cake](#)
- [Carrot Cake](#)
- [Mocha Cake](#)
- [Chocolate Zucchini Cake](#)
- [Pumpkin Cheesecake Bars](#)
- [Nutella Cheesecake](#)
- [Strawberry & Blueberry Cheesecake](#)
- [Passion Fruit Cheesecake](#)
- [Peanut Butter Cheesecake](#)
- [Pumpkin Cheesecake Bars](#)
- [Wine Cheesecake Bars](#)
- [Peanut Butter Cheesecake Brownies](#)
- [Butterfinger Cheesecake](#)
- [Caramel Apple Cheesecake](#)
- [Cheesecake Bites](#)
- [Red Velvet](#)
- [Snickers Cheesecake Bars](#)
- [Peppermint Cheesecake](#)
- [Kit Kat Cheesecake](#)
- [Oreo Bites](#)
- [Creamer Pie](#)
- [Wave Blueberry Cheesecake](#)
- [Tequila Cheesecake](#)
- [Key Lime Cheesecake](#)
- [Espresso Cheesecake](#)
- [Carrot Cheesecake](#)
- [Lemon Bars](#)
- [Peanut Butter Brownies](#)
- [Cheesecake With Oreo](#)
- [Chocolate Chip Bars](#)
- [Apple Cheesecake Tart](#)
- [Truffle Cheesecake](#)
- [Cheesecake Chocolate Peanut Butter Cookies](#)
- [Apple Cheesecake Pie](#)

- [Twix Cheesecake](#)
- [Lemon Cheesecake](#)
- [Banana Pudding](#)
- [Blueberry Cheesecake](#)
- [Strawberry & Vanilla Cheesecake](#)
- [Cookies Cheesecake Bars](#)
- [Chocolate Cheesecake](#)
- [Nutella Cheesecake Mousse](#)
- [Vanilla Cheesecake](#)
- [Cookie Dough Cheesecake](#)
- [Peanut Butter Cheesecake](#)
- [Crème Fraîche Cheesecake](#)
- [Pecan Pie Cheesecake](#)
- [New York Cheesecake](#)
- [Cheesecake With Cookie Dough](#)
- [Cheesecake With Oreo](#)
- [Kahlua Cheesecake](#)
- [Vegan Cheesecake](#)
- [Baklava](#)
- [Funfetti Cheesecake](#)
- [Chicken & Avocado Salad](#)
- [Prosciutto & Avocado Salad](#)
- [Steak With Citrus Salad](#)
- [Autumn Salad](#)
- [Watermelon & Mozzarella Salad](#)
- [Kale Salad](#)
- [Lettuce Salad](#)
- [Beet Salad](#)
- [Roll Salad](#)
- [Pear Salad](#)
- [Broccoli Salad](#)
- [Quinoa Salad With Beet](#)
- [Ginger & Cucumber Salad](#)
- [Fall Salad](#)
- [Edamame & Chickpea Salad](#)
- [Turkey & Pistachios Salad](#)
- [Citrus Salad](#)

- [Apple Salad](#)
- [Crab Salad](#)
- [Potato Salad](#)
- [Tuna Salad](#)
- [Chicken Salad](#)
- [A Salad Rich In Protein](#)
- [Cabbage Salad](#)
- [Strawberry & Spinach Salad](#)
- [Thai Salad](#)
- [Rice Noodles Salad With Mint & Carrots](#)
- [Kale Salad With Chipotle Chicken](#)
- [Lentil Salad](#)
- [Easy Shrimp Salad](#)
- [Gado-Gado](#)
- [Asian Noodle Salad](#)
- [Mozzarella Salad With Tomatoes](#)
- [Lime Chicken Salad](#)
- [Cornbread Salad](#)
- [Fennel & Avocado Salad](#)
- [Cabbage Salad](#)
- [Taco Salad](#)
- [Radish Salad](#)
- [Cobb Salad](#)
- [Panzanella Salad](#)
- [Quinoa Salad](#)
- [Herb Chickpea Salad](#)
- [Seafood Salad](#)
- [Steak Salad](#)
- [Broccoli Salad](#)
- [Zucchini Noodle Salad](#)
- [Chickpea Salad](#)
- [Garden Salad](#)
- [Low-Carb Pasta Dish](#)
- [Zucchini Rolls](#)
- [Zucchini With Cheese](#)
- [Pasta With Kale](#)
- [Potato & Coconut Curry](#)

- [Parmesan Chicken](#)
- [Roasted Carrots](#)
- [Mexican Zucchini](#)
- [Zucchini Quesadilla](#)
- [Pumpkin Chia Pudding](#)
- [Dark Chocolate, Pomegranate & Almond Butter Sandwich](#)
- [Roasted Cauliflower](#)
- [Spicy Sofritas](#)
- [Hot Chicken](#)
- [Chicken Satay](#)
- [Quinoa Salad](#)
- [Mango & Cherry Salsa](#)
- [Fruit Salsa](#)
- [Pumpkin Burgers](#)
- [Udon Soup](#)
- [Katsu](#)
- [Falafel](#)
- [Chow Mein](#)
- [Green Falafel](#)
- [Butternut Squash Risotto](#)
- [Pesto Tofu](#)
- [Pesto](#)
- [Crispy Potatoes](#)
- [Potato Latkes](#)
- [Ramen](#)
- [Chickpea Salad](#)
- [Brussels Sprouts](#)
- [Quinoa & Avocado Salad](#)
- [Halloumi Salad](#)
- [Orecchiette](#)
- [Farro With Mushrooms](#)
- [The High Protein Smoothie](#)
- [Mango Tempeh](#)
- [Vegan Cheese Dish](#)
- [Vegetarian Shepard's Pie](#)
- [Butternut Squash With Fried Sage](#)
- [Quinoa & Avocado Salad](#)

- [Orecchiette](#)
- [Farro With Mushrooms](#)
- [The High Protein Smoothie](#)
- [Mango Tempeh](#)
- [Vegan Cheese Dish](#)
- [Potato & Coconut Soup](#)
- [Vegan Pizza](#)
- [Mediterranean Vegan Salad](#)
- [Pea & Lentil Vegan Curry](#)
- [Peanutbutter & Banana Oatmeal](#)
- [Thai Peanut Lime Coleslaw](#)
- [Eggplant Mushroom Curry](#)
- [Peanut Stew](#)
- [Bean & Artichoke Salad](#)
- [Vegan Chocolate Protein Shake](#)
- [Tacos With Ancho-Lime Sauce](#)
- [Vegan Lasagna](#)
- [Butternut Mac & Cheese](#)
- [Red Mashed Potatoes](#)
- [Baked Sweet Potato Fries](#)
- [Garlic Pasta With Roasted Tomatoes](#)
- [Veggie Burgers With Yogurt Sauce](#)
- [Jalapeno Poppers With Bacon](#)
- [Chickpea Curry](#)
- [Lentils With Mashed Sweet Potatoes](#)
- [Potato Cakes With Mushrooms](#)
- [Kale & Fennel Salad](#)
- [Cauliflower Soup](#)
- [Butternut Squash](#)
- [Sushi](#)
- [Roasted Cauliflower](#)
- [Chicken Breasts With Tomatoes](#)
- [Chicken With Chorizo](#)
- [Miso Broth](#)
- [Coconut Curry](#)
- [Cauliflower Tso's](#)
- [Chicken Tikka](#)

- [Sour Soup](#)
- [The Quickest Meal](#)
- [Maple Pumpkin Oatmeal](#)
- [Tostadas](#)
- [Pizza Toast](#)
- [Mushroom Lasagna](#)
- [Miso Tuna Salad](#)
- [Parmesan Crostin](#)
- [Frittata With Cheese & Fresh Herb](#)
- [Chana Masala With Mushrooms Curry](#)
- [Curry With Rice, Beans & Peas](#)
- [Sriracha Chicken Wings](#)
- [Marinated Grilled Chicken Thighs](#)
- [Chicken Sandwiches](#)
- [Chicken With Carrots & Thyme](#)
- [Fried Chicken](#)
- [Chicken With Apples](#)
- [Spanish Chicken Stew](#)
- [Chicken With Prunes](#)
- [Butter Chicken](#)
- [Bruschetta Chicken Breasts](#)
- [Chicken Pot Pie](#)
- [Chicken Kiev](#)
- [Quesadilla](#)
- [Chicken Piccata](#)
- [Quinoa Chicken](#)
- [Enchiladas](#)
- [Chicken Meatballs](#)
- [Bacon Wrapped Chicken](#)
- [Chicken Risotto](#)
- [Chicken With Cucumber & Tomato Salad](#)
- [Chasseur Chicken](#)
- [Crunchy Baked Chicken](#)
- [Chicken & Cream Cheese Pie](#)
- [Slow Cooker Chicken](#)
- [Baked Chicken](#)
- [Sweet Potato Chicken Thighs](#)

- [Garlic Chicken](#)
- [Chicken & Mozzarella Pasta](#)
- [Orange Chicken](#)
- [Grilled Chicken](#)
- [Chicken Thighs With Artichokes](#)
- [Chicken Fingers](#)
- [Kale & Chicken Stew](#)
- [Crispy Buttermilk Fried Chicken](#)
- [Chicken Broccoli Pasta](#)
- [Chicken With Tomato Caprese Salad](#)
- [Turmeric Chicken](#)
- [Taco Salad](#)
- [Lemon Chicken Pasta](#)
- [Thai Soup With Crispy Tofu & Wild Rice](#)
- [Lentil Soup](#)
- [Mushroom & Spinach](#)
- [Onion Quesadillas](#)
- [Stuffed Tomatoes](#)
- [Sour Soup](#)
- [Pasta With Grilled Chicken](#)
- [Vegetarian Taco Salad](#)
- [Ravioli With Asparagus & Walnuts](#)
- [Roasted Cauliflower With Pine Nuts](#)
- [Egg Soup](#)
- [Coconut Curry](#)
- [Avocado-Spinach Pesto](#)
- [Roasted Vegetable Quinoa Bowls](#)
- [Potato Cake With Green Chutney](#)
- [Lauki Chane](#)
- [Traditional South-West Soup](#)
- [Guacamole](#)
- [Coconut Curry](#)
- [Tomato Soup](#)
- [Greek Vegetable Bake](#)
- [Spicy Noodles](#)
- [Quinoa Salad](#)
- [Potato & Coconut Curry](#)

- [Pea & Lentil Curry](#)
- [Indian Peanut Stew](#)
- [Bean & Artichoke Salad](#)
- [Tacos With Ancho-Lime Sauce](#)
- [Chocolate Cake](#)
- [Banana Cake](#)
- [Cake Roll](#)
- [Chiffon Cake](#)
- [Banana Bread With Chocolate](#)
- [Applesauce Brownies](#)
- [Low-Sugar Bars](#)
- [Bundt Cake](#)
- [Snack Cake](#)
- [Carrot Cake](#)
- [Chocolate Cake Flour-Free](#)
- [Goat Cheese Frosting Cake](#)
- [Pancakes](#)
- [Chocolate Fudge](#)
- [Brownies](#)
- [Banana Bread](#)
- [Peanut Butter Muffins](#)
- [Pumpkin Mousse](#)
- [Lemon Cake](#)
- [Lava Cake](#)
- [Pumpkin Donuts](#)
- [Chocolate Cake On Slow Cooker](#)
- [Crumble Cake](#)
- [Low-Sugar Brownies](#)
- [Low Sugar Lemon Cheesecake](#)
- [One More Thing...](#)