

*Author of The Cake Bible*

# BAKING

130 BEST BAKING RECIPES



VALERIU COTET

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# BONUS 5 2 0 RECIP ES COOKBOOK

VALERIU COTET

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KIT KAT CHEESECAKE

OREO BITES

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WAVE BLUEBERRY CHEESECAKE

TEQUILA CHEESECAKE

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CHEESECAKE WITH COOKIE

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CHEESECAKE WITH OREO

KAHLUA CHEESECAKE

VEGAN CHEESECAKE

BAKLAVA

FUNFETTI CHEESECAKE

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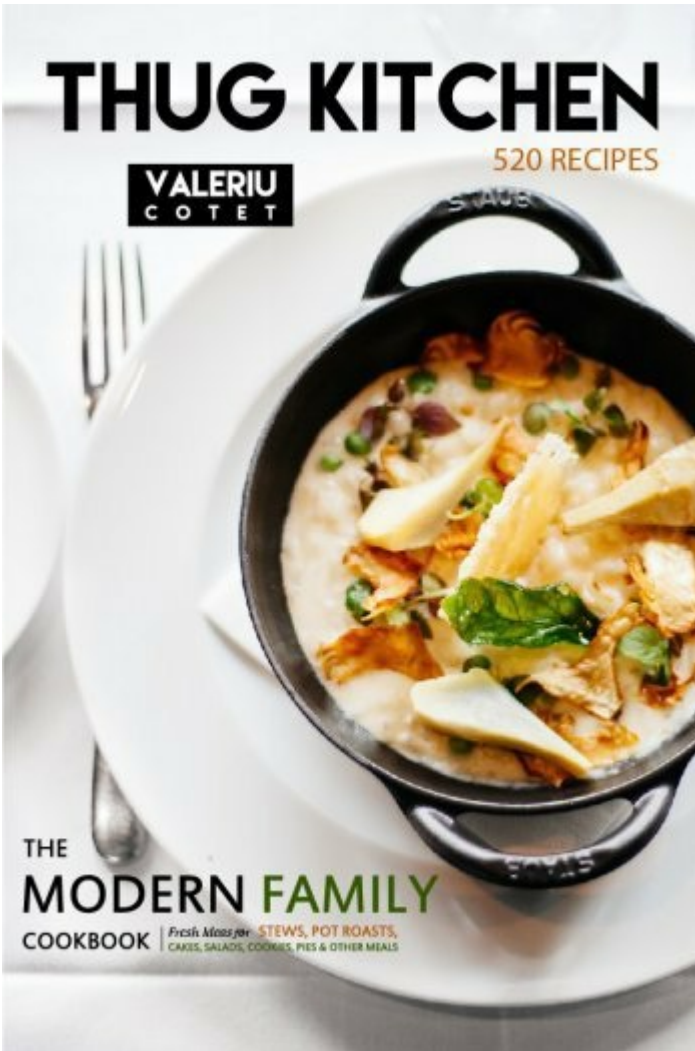
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VALERIU COTET

# BAKE THE CAKE



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CARAMEL

CHEESECAKE

INGREDIENTS

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

## DIRECTIONS

1. Heat the oven to 170C/fan 150C/gas 3 1/2. To make the base, mix the butter and

biscuits until they look like damp breadcrumbs.

Butter and line the base of a 22cm springform tin, pack the biscuit mixture into the base and chill.

2. For the filling, mix the cheese, cream, dulce de leche and eggs to a smooth paste. Put this mix in the tin with the biscuit base and cook for 45 minutes until it

is set, but still has a slight wobble. Cool to room temperature, then chill until ready to serve (the top might crack but will be covered up, so don't worry). Spread more dulce de leche on top.

THE NEW 2015

BROWNIES RECIPE

INGREDIENTS

¼ cup (1/2 stick) unsalted  
butter

¼ cup unsweetened  
applesauce

¾ cup white sugar

2 large eggs

½ cup unsweetened cocoa  
powder

½ tsp salt

½ tsp baking powder

½ tbsp vanilla extract ¾ cup unbleached all-purpose flour



¼ cup semisweet

chocolate chips

## DIRECTIONS

1. Preheat oven to 350 F.
2. In medium bowl, add cocoa, applesauce, eggs, salt, baking powder, and vanilla and whisk until all blended and smooth. Add chocolate chips on top, but do not stir in yet.
3. In a separate small bowl, microwave butter until melted (30 seconds). Add sugar, and microwave again for 30 seconds.
4. Pour melted butter and sugar over chocolate chips sitting on cocoa mixture and stir.
5. Add flour and stir until everything is well blended

and smooth.

6. Pour melted butter and sugar over chocolate chips sitting on cocoa mixture and stir.

7. Add flour and stir until everything is well blended and smooth.

THE ULTIMATE

BLUEBERRY CAKE

INGREDIENTS

1 (15.25 oz) box of yellow cake mix

4 cups of fresh blueberries

3 tbsp cornstarch

3/4 cup white granulated sugar (you can reduce this if you have really sweet berries)

1/2 cup butter (1 stick) cut

into 1/2 inch chunks

## DIRECTIONS

1. Preheat oven to 350F.

Grease a 9 x 13 inch

baking pan. Add 3 cups of

blueberries to the pan,

spreading evenly across.

Sprinkle cornstarch evenly

across. Sprinkle sugar

evenly across.

2. Sprinkle cake mix on top of blueberries, trying to

spread evenly across.

Spread butter chunks

evenly on top. Sprinkle

remaining 1 cup of

blueberries on top.

3. Bake for 45-55 minutes or until cake mix is golden

brown and no raw cake

mix remains. Let cake cool

for about 30 minutes before

serving and eating.

APPLE CAKE WITH

CARAMEL

INGREDIENTS

APPLE CAKE

3 granny smith apples,

peeled and cored

2 cups all purpose flour

1 tablespoon baking

powder

1 tablespoon cinnamon

1 teaspoon nutmeg

1 teaspoon salt

½ cup (1 stick) unsalted

butter, softened

½ cup light brown sugar

⅓ cup honey

½ cup sour cream

½ cup unsweetened

almond milk

2 large eggs

2 teaspoons vanilla

## CARAMEL

1 cup granulated sugar

6 tablespoons unsalted

butter, cut into pieces

½ heavy cream

1 teaspoon salt

## INSTRUCTIONS

1. Preheat oven to 350

degrees. Lightly grease an

8 inch springform pan.

2. Slice all three apples, with two of the apple chop them

in until you have a large

dice.

3. In a bowl, mix the flour, baking powder, cinnamon,

nutmeg and salt. Set aside.

4. In a stand mixer, beat the butter until smooth. Add the

sugar and honey and beat

until fluffy.

5. Next add the sour cream

and beat until combined, followed by each egg, one at a time, mixing well after each addition.

6. Scrape down your bowl, add vanilla and 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 until you get a smooth, creamy, beige batter.

9. Stir in the chopped apples and spread 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 minutes. Once a toothpick

or skewer is inserted and 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 constantly with a rubber spatula, The sugar will start to form hard clumps but will eventually melt into a thick brown amber liquid. Be careful not to burn.

13. Once the sugar has completely melted, immediately add the butter. The butter will bubble rapidly so be careful. Stir the butter into the caramel until it is completely

melted, about 2 minutes.

14. Very slowly, pour the heavy cream into your pan. Again, this will bubble and splatter so be careful.

Allow the mixture to boil for one minute.

15. Remove from the heat and stir in salt.

16. Allow to cool slightly before drizzling over the apple cake. If done over the entire cake, serve immediately. If serving over a longer period of time, drizzle over each slice individually as served.

FLOURLESS

CHOCOLATE BLENDER

CAKE

INGREDIENTS

1 extra-large or 2 small



ripe banana(s), peeled  
1 large egg  
heaping 1/2 cup creamy  
peanut butter  
3 tablespoons honey  
(agave or maple syrup may  
be substituted)  
1 tablespoon vanilla  
extract  
1/4 teaspoon baking soda  
pinch salt, optional and to taste  
heaping 1/2 cup mini semi-  
sweet chocolate chips,  
plus more for sprinkling on  
top

## DIRECTIONS

1. Preheat oven to 350F and spray a 9-inch round cake pan with cooking spray; set aside.

2. To the canister of a blender, add all ingredients except chocolate chips and blend on high speed until smoothy and creamy, about 1 minute.

3. Add chocolate chips and stir in by hand; don't use the blender because it will pulverize them.

4. Turn batter out into prepared pan, smoothing the top lightly with a spatula if necessary.

5. Evenly sprinkle with a tablespoon or two of extra chocolate chips.

6. Bake for about 25 minutes, or until the cake is set in the center, springy to the touch, and a toothpick inserted into the center

comes out clean, or with a few moist crumbs, but no batter. Due to variances in moisture levels in bananas, peanut butter, oven and climate variances, baking times will range. Start watching closely at 20 minutes, and always bake until done. Allow cake to cool in pan for about 15 minutes, or until it's firmed up and is cool enough to remove from pan.

THE ULTIMATE

BANANA CAKE

INGREDIENTS

FOR THE CAKE

1 1/2 cups sugar

1/2 cup (1 stick) unsalted

butter, softened

2 large eggs

1 teaspoon vanilla extract

3 medium ripe bananas

2/3 cup milk

1 teaspoon baking soda

1/8 teaspoon salt

2 1/4 cups all-purpose

flour

For the Cream Cheese Frosting

2 oz. cream cheese,

softened

3/4 cup confectioners'

sugar

6 tablespoons unsalted

butter, melted

1/2 teaspoon vanilla

extract

TOPPINGS

Caramel sauce

1/4 cup semisweet

chocolate chips, melted or

chocolate syrup

1/4 cup mini chocolate

chips

1/4 cup salted peanuts 1/2 jar Maraschino

cherries, cut in half

sprinkles

## DIRECTIONS

1. Preheat oven to 350

degrees F. Spray an 8-x-8-

inch baking pan with

nonstick spray.

2. In a stand mixer, combine sugar, butter, eggs, and

vanilla. Mix on medium

speed for 3 minutes or until

well incorporated.

3. Meanwhile, smash 3 large

bananas (use a potato

masher) and add to the mix.

4. Slowly add milk, soda,

salt, and flour and mix until well combined.

5. Pour batter into the prepared baking pan and put into oven. Bake for 30 minutes or until 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 and vanilla until smooth and creamy. Spread evenly over the top. Drizzle caramel sauce over the cream cheese frosting (as much as desired), followed by melted chocolate or chocolate syrup. Add cherries, mini chocolate chips, peanuts and

sprinkles. Place in the fridge for 2 hours or until cream cheese frosting is set. Cut into squares and serve.

COFFEE AND

CHOCOLATE CAKE

INGREDIENTS

FOR THE CAKE

2 cups cake flour

$\frac{3}{4}$  cup cocoa

$1\frac{1}{2}$  teaspoons baking soda

$\frac{3}{4}$  teaspoon salt

$\frac{3}{4}$  cup butter, room

temperature

2 cups golden brown sugar

3 large eggs

$1\frac{1}{2}$  teaspoons vanilla

extract

1 cup buttermilk

4 teaspoons instant espresso powder

dissolved in  $\frac{3}{4}$  cup hot

water

## FOR THE PEANUT BUTTER

### FROSTING

1½ cups butter, softened

1½ cup creamy peanut

butter

4½ cups powdered sugar

4 tsp dark rum

3 tsp vanilla

6 Tbsp heavy cream

## FOR THE RUM DRIZZLE

$\frac{3}{4}$  cup brown sugar

$\frac{1}{2}$  cup Dark Rum 1 tablespoon unsalted

butter

## DIRECTIONS

### CAKE LAYERS

1. Position rack in center of oven; preheat 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 cups cake flour, cocoa, baking soda and salt into medium bowl.

3. Using electric mixer, beat butter in large bowl until smooth. Add brown sugar and beat until well blended, about 2 minutes.

4. Add eggs, 1 at a time, beating well after each addition. Mix in vanilla.

5. Add flour mixture in 3 additions alternately with buttermilk in 2 additions, beating just until blended after each addition.

6. Gradually add hot

espresso-water mixture,  
beating just until smooth.

7. Divide batter between  
pans; smooth tops. Bake  
cakes until tester inserted  
into center comes out  
clean, about 40 minutes.

Cool cakes in pans on rack 15 minutes. Run small knife  
around sides of pans to  
loosen cakes. Invert cakes  
onto racks; lift pans off  
cakes and remove  
parchment. Place wire rack  
atop each cake, invert  
again so top side is up.

8. Cool completely.

9. Mark each cake layer with toothpicks halfway 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 and butter for 2-3 minutes.
2. Add the powdered sugar, scrape the sides of the bowl and mix on high for one minute.
3. Add the rum and vanilla and mix in.
4. Add the heavy cream and beat until smooth; scraping the sides. Beat for 3 minutes on high. Use immediately

## RUM DRIZZLE

1. Put all of the ingredients into a medium size saucepan. Heat until bubbly and cook for one minute. Cool completely.
2. Putting it all together:

3. Spread a tablespoon of frosting in the middle of your cake plate to help hold cake in place. Brush crumbs from one cake layer and put in the middle of the plate. Drizzle one Tablespoon of rum drizzle over cake layer and spread 1 and ½ cups of frosting on cake, smoothing to edges. Repeat with all layers.

4. Swirl frosting over top of cake and either pipe rosettes in the center of the cake on the top or dollop additional frosting and swirl in center.

5. Gently pour rum drizzle over cake; letting pool on top and drip down the sides. Serve.

## LEMON AND CHEESE

### CREAM CAKE

#### INGREDIENTS

#### FOR THE CAKE

2 cups sugar

2 1/2 cups cake flour

1 1/2 teaspoons baking  
powder

1 1/2 teaspoons baking  
soda

1 teaspoon kosher salt

1 tablespoon pure vanilla  
extract

2 eggs

1/2 cup oil

1 cup milk

1 cup boiling water

2 1/2 teaspoons lemon  
extract

zest & juice of 1 lemon

## FOR THE FROSTING

1 cup unsalted butter, room

temperature

8 ounces cream cheese,

room temperature

1 teaspoon pure vanilla

extract

1 1/2 teaspoons lemon

extract

3 1/2 cups powdered sugar

## FOR THE MIDDLE BIT

1/2 cup baker's choice of jam FOR THE CANDIED

## LEMON TOPPING

lemon, cut in 1/4 inch

slices

1/2 cup sugar

1/2 cup water

## DIRECTIONS

1. In a small saucepan, stir the sugar and water together until the mixture becomes

clear.

2. Drop in your slices of lemon and allow to cook in the syrup for 1 minute before taking the mixture off of the heat.

3. Refrigerate until you are ready to frost your cake  
Heat oven to 350°F. Grease and flour two 9-inch round baking pans.

4. In a large bowl, combine all dry ingredients. Add eggs, milk, oil, vanilla, lemon extract, and lemon zest and juice.

5. Beat with a hand mixer on medium speed for 2 minutes. Stir in boiling water (batter will be thin).  
Pour into 2 prepared cake tins.

6. Bake for 30-35 minutes, or until a knife comes out

clean in the center.

7. In a large bowl, beat the cream cheese, butter, vanilla, lemon extract, and 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 (this will hold the cake and prevent it from sliding). Place a layer of cake on the stand, frost the top with the lemon cream cheese frosting, then a thick layer of jam.

10. Place the second layer of cake on top. Frost the sides before frosting the top. Add on your candied lemon babies.

**BASIC CHOCOLATE**

**PUDDING CAKE**



## INGREDIENTS

2 1/2 cups all-purpose

flour

2 1/4 cups packed light

brown sugar, divided

3 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup chocolate chips

2 tablespoons unsalted

butter

2 ounces unsweetened

chocolate

2 cups buttermilk 1 teaspoon vanilla extract

1/2 cup plus 2 tablespoons

unsweetened

2 1/2 cups boiling water

## DIRECTIONS

1. Preheat the oven to 350

degrees F. Grease a 9 x 13-

inch baking pan and set  
aside.

2. In a large mixing bowl,  
combine flour, 1 cup of the  
brown sugar, baking  
powder, baking soda, and  
salt. Whisk until well  
combined. If there are  
lumps of brown sugar, use  
your hands to break them  
up. Stir in chocolate chips  
and set aside.

3. In a small saucepan, melt  
the butter and chocolate together over medium-low  
heat.

4. In a separate small  
saucepan, heat buttermilk  
over low heat until barely  
warmed. You don't want it  
to bubble or boil. Remove

from heat.

5. Remove chocolate and butter mixture from heat and stir in the vanilla. Pour mixture over dry ingredients. Add the buttermilk and stir until combined. Spread into the prepared pan.

6. Combine the remaining 1 1/4 cups brown sugar with the cocoa in a small bowl. Whisk until smooth, using your hands to break up any brown sugar clumps.

Sprinkle mixture evenly over the chocolate cake batter.

7. Pour the boiling water evenly over the cake.

8. Carefully transfer the pan to the oven. Bake for 30-35

minutes or until the center  
is firm to the touch.

9. Remove cake from oven  
and cool on a cooling rack  
for at least 30 minutes 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

### INGREDIENTS

101 g all-purpose flour

31 g unsweetened

alkalized 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 into 1/2 inch dice

#### CHOCOLATE CREAM

233 g heavy cream  
100 g whole milk  
66 g granulated sugar

10 g unsweetened

alkalized 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

## DIRECTIONS

1. To start, line three 3 inch diameter and 1.75 inch tall ring molds with acetate and place on a silpat lined baking sheet. Set aside.
2. For the cake, preheat the oven to 325 F. Line a half sheet pan with a silpat or spray lightly with nonstick spray, line with parchment paper, and spray the parchment.

3. Sift the flour, cocoa powder, baking soda, and baking powder into a medium bowl. Add the salt and stir to combine.

4. Place the eggs, sugar, and vanilla paste in the bowl of a stand mixer fitted with the whisk attachment and mix on medium-low speed for about 1 minute to combine. Increase the speed to medium and whip for 5 minutes, until the mixture is thick and pale yellow. Scrape down the sides and bottom of the bowl, then whip on medium-high speed for another 5 minutes, or until the mixture has thickened. When the whisk is lifted,

the mixture should form a slowly dissolving ribbon.

5. Add the mayonnaise and whip to combine. Remove the bowl from the mixer stand and fold in the dry ingredients and water in 2 additions each.

6. Pour the batter into the prepared pan and, using an offset spatula, spread it in an even layer, making sure that it reaches into the corners. Bake for 10 minutes, until a skewer inserted into the centre comes out clean and the cake springs back when lightly touched. Set on a cooling rack and 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 and invert it onto the parchment. Remove the silpat or parchment from the top of the cake. Place in the freezer for at least 30 minutes.

8. Cut out three 3-inch diameter rounds from the cake while it is still frozen and place in the ring molds.

Wrap the remainder of the cake in plastic wrap and freeze for up to 2 weeks (this is extra).

9. For the streusel, preheat the oven to 325 F. Line a baking sheet with parchment paper.

10. Combine the almond flour, graham crumbs, sugar, vanilla powder, and flour

in a small bowl. Whisk to combine. Add the butter and quickly break it up with your fingertips until the mixture resembles coarse meal. Spread the streusel on the baking sheet in an even layer and freeze for 10 minutes.

11. Bake for 12 to 15 minutes, stirring the streusel every 4 minutes. Remove from the oven and cool completely. Spoon 40 g of streusel into each ring hold and gently press into the holds Store the remainder in an airtight container at room temperature for up to 4 days or freeze for up to 2 weeks.

12. For the custard, combine the milk and cream in a

medium saucepan set of medium-high heat. In a small bowl, whisk together the egg yolks, sugar, and cocoa powder until slightly paler in colour.

13. When the milk mixture has come to a boil, slowly pour a small amount into the yolk mixture, whisking continuously. Continue tempering the yolks with the milk mixture, then transfer all of back into the saucepan. Cook over medium-low heat, stirring continuously with a rubber spatula, until the mixture has thickened enough to coat the back of a spoon and a thermometer reads 82 C.

14. Remove from heat and strain through a fine-mesh sieve into a bowl set over an ice bath. While the mixture is still warm, add the melted chocolate and emulsify with an immersion blender. Place a piece of plastic wrap directly on the surface of the custard and refrigerate for at least 3 hours, or overnight.

15. Fill a piping bag with the chocolate custard and pipe into the molds until it reaches the top of the molds. Smooth the top with an offset spatula and freeze for 4 hours, or overnight.

16. Remove the rings from the cakes, but keep the acetate on. Add a second layer of acetate 0.5 inches higher

than the original acetate  
over top the original  
acetate. Place the rings  
back on.

17. For the meringue, combine the egg whites and sugar in  
the bowl of a stand mixer  
set over a saucepan of  
barely simmering water.  
Whisking constantly, bring  
the mixture to 60 C, then  
transfer to the stand mixer  
and whip on high speed  
until stiff peaks form, about 8 minutes. Add the vanilla  
paste and whip for 1 minute  
to combine.

18. Pipe the meringue into the rings until it reaches the top of the  
second layer of  
acetate. Smooth the top with an offset spatula and  
freeze for 30 minutes.

19. Place into the fridge 4  
hours before serving but

remove the rings and both layers of acetate while frozen. When ready to serve, use a handheld torch to toast the meringue while being careful not to scorch the custard.

CHOCOLATE

BUTTERCREAM

BROWNIES CAKE

INGREDIENTS

1 cup chocolate American

Heritage chocolate drink

mix

$\frac{3}{4}$  cup butter, softened

1 $\frac{1}{2}$  cup flour

2 $\frac{1}{2}$  cups sugar

4 eggs

1 TB vanilla

$\frac{1}{2}$  American Heritage

chocolate bar (grated)

1 tsp. salt

## FROSTING

6 TB unsalted butter,

softened

$\frac{1}{4}$  cup unsweetened cocoa

powder (or  $\frac{1}{4}$  cup

chocolate drink)

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

1 $\frac{1}{4}$  cups powdered sugar

1 TB milk

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

## DIRECTIONS

1. Combine chocolate drink

mix, flour, sugar and salt in a bowl and mix. Add

softened butter, eggs and

vanilla and beat on LOW

until well combined. Fold

in  $\frac{1}{2}$  cup chocolate bar

(grated) and mix well.

2. Spread into a greased  
9x13. Bake at 350 for 30-  
35 minutes. Let cool  
completely.

3. For frosting, mix butter, cocoa, vanilla and salt in a  
bowl until well combined.

Slowly add powdered sugar and milk and beat  
until well combined.

Spread over cooled  
brownies. Sprinkle with  
mini M&Ms.

APPLE CAKE WITH

CARAMEL V2

INGREDIETNS

APPLE SPICE CAKE

1 cup 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 cup brown sugar

1 egg

3/4 cup unsweetened applesauce

#### VANILLA BUTTERCREAM

2 stick butter, room

temperature

1/2 cup vegetable

shortening

1 tsp vanilla paste (or

extract or vanilla bean

pods)

5-7 cups powdered sugar

#### CARAMEL DRIZZLE

1/4 cup 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

## DIRECTIONS

1. Preheat the oven to 350° F.
2. Using butter, grease the bottom and sides of an 6 inch round cake pan or springform pan and line the bottom with a round piece of parchment paper. To ensure even baking, place 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, then 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 combine

the flour, baking soda,

baking powder, salt,

cinnamon, cloves, and

allspice. Mix well.

4. In a larger bowl, combine the butter and brown sugar.

Beat using an electric

mixer until creamy, about 1

minute.

5. Add in the egg, beat again with the mixer.

6. Add in the applesauce, mix

by hand with a spatula.

7. Gradually add in the flour mixture, mixing by hand

until it's incorporated.

8. Scrape the batter into the prepared cake pan, using a

spatula to evenly spread it

out.

9. Bake for 23-25 minutes, or until a toothpick inserted in the center comes out clean.

10. Once the cake is done, allow it to cool in the pan on a cooling rack for 10 minutes. After 10 minutes, carefully remove the cake from the pan. If using a springform pan, remove the sides and bottom. Allow the cake to cool completely on a cooling rack. Once cool, remove the parchment paper round from the bottom of the cake. If you need to level the top of your cake, do so now using either a cake lever or knife. Make sure the cake is completely cooled, then wrap the cake in plastic wrap and place it in the refrigerator. This cake is

good for up to one week

like this.

11. In a mixing large bowl, combine the butter and vegetable shortening, beat using an electric mixer until fluffy, 2 minutes.

12. Add in the vanilla paste, beat using electric mixer.

13. Begin to add the powdered sugar, about 1-2 cups at a time, mixing by hand first, then with the electric mixer.

Continue adding powdered sugar until the frosting tastes good to you.

14. Spread a small amount of buttercream on a 6 inch round cardboard cake circle. Place your first layer of cake on top of the cardboard. Put buttercream on top of the first layer and 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 1/3 to 1/2 cup in between each layer.

15. Repeat this process for each layer of cake. Once all of the layers are stacked and frosted, spread some frosting on the top of the cake.

16. Next, go back and 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 and to spread it around the cake. Don't completely cover the cake

layers as they are suppose  
to still be visible.

17. Place the entire cake in the freezer or fridge for 20  
minutes to harden the  
buttercream.

18. Once the caramel sauce is cooled, use a spoon to  
drizzle the caramel around  
the center and sides of the  
cake, allowing it to drip  
down the sides.

19. For decoration, add  
cinnamon sticks or another  
garnish to the top of the  
cake.

CHOCOLATE

CHEESECAKE WITH

COOKIE DOUGH (NO

BAKE)

INGREDIENTS

CRUST

4 tablespoons butter,

melted

2 1/2 cups chocolate

cookie crumbs

## FILLING

4 (8-ounce) blocks cream

cheese, softened to room

temperature

1 cup sugar (this could be  
substituted with Splenda or

some other sweetener)

4 large eggs

1 teaspoon all-purpose

flour

1 teaspoon vanilla

1 cup sour cream

## COOKIE DOUGH

1/2 cup butter, softened

1/2 cup sugar (cut a few

corners with Splenda here



too!)

½ cup packed light brown

sugar

2 tablespoon water or milk

2 teaspoon vanilla extract 1 cup all-purpose flour

1/4 teaspoon salt

1 cup mini chocolate chips

An additional 1 cup mini

chocolate chips to fold into

the batter with the cookie

dough balls

## GARNISH

1 cup heavy whipping

cream, whipped to stiff

peaks

Mini chocolate chips, for

sprinkling

## DIRECTIONS

1. In a medium bowl,

combine the butter and

sugars for the cookie dough. Add the water (or milk), vanilla and blend. Mix in the flour, salt and the chocolate chips. The dough will be fairly soft. Gently roll the dough into small balls and place them on a wax paper lined plate or baking sheet. Place them in the freezer to harden while making the rest of the cheesecake.

2. Lightly grease the bottom and sides of a 10-inch springform pan. In a medium bowl, combine the butter with the chocolate cookie crumbs. Press onto the bottom and about halfway up the sides of the

prepared pan.

3. Using an electric mixer on high speed, beat the cream cheese, sugar, eggs and flour until smooth. Add the vanilla and sour cream and mix just until blended.

4. Pour half the batter into the prepared crust. Gently stir in the cookie dough balls and the additional 1 cup mini chocolate chips into the remaining batter. Pour into the pan, spreading the batter to the sides of the pan and evening it out across the top. Wrap your springform pan tightly in a couple layers of foil.

Place the pan directly into a bigger pan that's filled about halfway full of water. Obviously, you

don't want the water to be higher than the foil, or the water will seep into your cheesecake, and that would be bad news for all.

5. Bake the cheesecake at 325

degrees for one hour. Turn off the oven and prop the door open several inches.

Let the cake sit in the oven

for an additional 30

minutes. Remove the cake

from the oven and let it

cool completely on a wire

rack. Refrigerate until

chilled To serve, cut into

slices and top with

whipped cream and mini

chocolate chips.

CARAMEL AND

CHOCOLATE

## CUPCAKES

### INGREDIENTS

#### CHOCOLATE CUPCAKES

1/2 cup salted butter

1 cup sugar

2 eggs

1/2 tsp vanilla extract

6 tbsp water

6 tbsp cocoa powder

1 cup all purpose flour

1/2 tsp baking soda

6 tbsp Kahlua

#### KAHLUA ICING

1/2 cup salted butter

1/2 cup shortening

4 cups powdered sugar

4-5 tbsp kahlua

#### CARAMEL SAUCE

a pinch of salt

sugar

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Beat butter and sugar until light in color and fluffy, about 2-3 minutes.
3. Add eggs, one at a time, beating just until blended.
4. Add vanilla, water and cocoa powder to another bowl and whisk until smooth.
5. Add chocolate mixture to batter and mix until combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.
6. Combine flour and baking soda in a separate bowl.
7. Alternate adding the flour mixture and kahlua to the

batter. Begin by adding half of the dry mix, then mix well. Add the kahlua and mix well, scrapes down the sides as needed. Add the remaining flour mixture and beat until smooth.

8. Fill cupcake liners about half way. Bake for 16-18 minutes, or until a toothpick inserted comes out with a few crumbs.

9. To make icing, beat butter and shortening until smooth.

10. Add 2 cups of powdered sugar and beat until smooth.

11. Add 4 tbsp Kahlua and remaining powdered sugar and beat until smooth. Add additional Kahlua if needed to get the right icing consistency.

12. Pipe icing onto cupcakes. I used Ateco icing tip 844, which is similar to the Wilton 1M.

13. Drizzle cupcakes with caramel sauce and a sprinkle of sea salt.

## BASIC CREAM CAKE

### INGREDIENTS

#### FOR THE CAKE

1 1/3 cups all-purpose

flour

1/2 cup unsweetened

cocoa powder

3/4 teaspoon baking soda

1/2 teaspoon baking

powder

1/4 teaspoon fine salt

1 1/4 sticks (10

tablespoons) unsalted

butter, room temperature

1/2 cup packed light brown



sugar

1/2 cup granulated sugar

3 large eggs, room

temperature

1 teaspoon vanilla extract

2 oz. bittersweet

chocolate, melted and

cooled

1/2 cup buttermilk, room

temperature

1/2 cup boiling water

2/3 cup mini chocolate

chips

1 tablespoon all-purpose

flour

FOR THE FROSTING

8 oz. cream cheese, room

temperature

Pinch of salt

1/2 cup granulated sugar

1 teaspoon vanilla extract

2 cups heavy cream, cold

3 cups crushed oreos

## DIRECTIONS

1. Begin by making the cake.

Preheat oven to 350

degrees F. Butter and flour

three 8 inch cake pans.

2. In a medium sized bowl,

sift together the flour,

cocoa powder, baking

soda, baking powder, and

salt.

3. In a large bowl using an

electric mixer, beat the

butter on medium speed

until creamy. Add the

sugars and beat for another

couple minutes, until light

and fluffy. Add the eggs one at a time, beating after

each addition until incorporated. Then beat in the vanilla. Lower the mixer speed to low, and mix in the melted chocolate.

4. Add the dry ingredients and the buttermilk alternately, beginning and ending with the dry ingredients (do the dry ingredients in 3 batches and the buttermilk in 2).

Beat after each addition just until incorporated. Use a rubber spatula to scrape down the sides and bottom of the bowl. Still mixing on low speed, add in the boiling water.

5. Toss the chocolate chips with the tablespoon of flour, then use a spatula to

stir the chocolate chips in.

6. Divide the batter evenly among the three cake pans, and if necessary use a spatula to spread the batter out in the pans.

7. Bake for 15 to 18 minutes, until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for about 5 minutes, and then remove them from the pans and place them on wire racks to complete cooling. Once the cakes are completely cooled, wrap them separately in plastic wrap and place them in the freezer for at least an hour.

8. To make the frosting, in a large bowl combine the

cream cheese, salt, and sugar. Cream together using an electric mixer until smooth and creamy. Then mix in the vanilla.

9. In a separate large bowl, use an electric mixer to beat the cream into stiff peaks. Then use a rubber spatula to gently fold the cream into the cream cheese mixture. Then fold in the crushed oreos.

10. To frost the cake, place 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 second layer, then another layer of frosting, then the final layer. (It's best, if you

can, to find the most flat layer for the top, and if your layers have risen quite a bit you can use a serrated knife to cut a bit off to make them flatter.) Then spread the top and the sides with frosting. To make the icing smooth, run your spatula under hot water and gently run it over the frosting.

11. Store the cake in the refrigerator until serving.

## CHOCOLATE BUNDT CAKE WITH BISCUITS DOUGH (NO BAKE)

### INGREDIENTS

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

## DIRECTIONS

1. Prepare chocolate chip cookies as directed in the original recipe, swapping out the chocolate chips for the 1 cup of M&M's®.

Reserve ¼ of the dough, and wrap the rest in plastic and place in the fridge for later use.

2. Preheat oven to 325 degrees. Grease a bundt pan with shortening or butter, then coat in an even layer of cocoa powder. Tap out the excess and set aside.

3. In a large mixing bowl beat the butter and sugar until light and fluffy, around 5 minutes. Beat in the eggs, one at time, until fully incorporated, then mix in the cocoa powder, vanilla extract, and sour cream.

4. Whisk together the flour, baking soda, and salt and slowly add to the mixture.

5. Gently beat in the boiling water on low speed. Pour the batter into the prepared bundt pan.

6. Roll the cookie dough into



small balls and plop them into the cake batter in the bundt cake, pressing down just slightly.

7. Bake for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

8. Allow the cake to cool for 10 minutes in the pan before flipping out onto a cooling rack to cool completely.

9. Remove the lid and foil from the icing, then place in the microwave and heat for 15 second intervals until smooth and pourable.

Slowly pour over cooled bundt cake, allow to set.

PUMPKIN MOUSSE

SWEET CAKE

## INGREDIENTS

### FOR THE CRUST

30-40 ginger snap cookies-

crushed into crumbs

3 tablespoons of butter,

melted

pinch of salt

### FOR THE FILLING

1 1/2 cups heavy cream

12 oz cream cheese,

softened

1 cup pumpkin puree

1 1/2 teaspoons pumpkin pie spice

1 1/4 cup powdered sugar

1/4 cup chopped pecans

1/4 cup toffee bits

an extra pinch of cookie

crumbs, pecans & toffee

for garnish

## DIRECTIONS

1. Preheat the oven to 350F.

In a large bowl, stir together the cookie crumbs, melted butter and salt. Stir to moisten and then press into the bottom of a 7-inch spring form pan OR a 9 inch pie dish.

2. Freeze crust for 10 minutes and then bake for 10 minutes. Allow to cool on a wire rack while you prep the filling.

3. Whip the heavy cream in a stand mixer with a whisk attachment until medium-stiff peaks form. Scrape the whipped cream into a separate bowl and wipe the mixer bowl out. (No need to wash it.)

4. Switch to the paddle attachment and beat the

cream cheese until smooth and creamy. Add the pumpkin, pumpkin pie spice, and powdered sugar, mixing until smooth.

5. Remove the bowl from the mixer and gradually fold in about 2/3 of the whipped cream, saving the rest for the topping. Mixture will be thick and creamy.

6. Fold in the chopped pecans and toffee bits. Spread the filling into the cooled crust.

Cover with plastic wrap and chill overnight or until filling has firmed up.

7. Spread the remaining whipped cream over the torte and garnish with a crushed gingersnap, chopped pecans, or toffee.

8. Chill until right before  
serving

## EASY COCONUT AND CHOCOLATE CAKE WITH RUM

### INGREDIENTS

2 cans coconut milk

4 cups maple syrup and/or  
agave nectar

5 tablespoons vanilla

8 oz. dark chocolate,  
around 70%

3 cups unsweetened  
coconut flakes

1-1/2 cup pecans

1 cup coconut oil

2 tablespoons rum

2 tablespoons arrowroot powder (or cornstarch)

2-1/2 teaspoon salt

1-3/4 cups brown rice

flour

3/4 cup garbanzo bean

flour

1-1/3 cup cocoa powder

1 tablespoon baking soda

### CHOCOLATE CAKE

1-3/4 cups brown rice

flour

3/4 cup garbanzo bean

flour

1-1/3 cup cocoa powder

1 tablespoon baking soda

1-1/2 teaspoon salt

1 cup coconut oil 2 cups maple syrup

2 cups water

1 tablespoon vanilla

### COCONUT FILLING

1 can + 1 cup coconut milk

1-1/4 cup maple syrup or

agave nectar

3/4 tsp. salt

2 tablespoons arrowroot

powder

2 tablespoons vanilla

3 cups coconut flakes,

toasted

1-1/2 cups pecans

Rum Syrup

1/2 cup agave nectar

1/4 cup water 2 tablespoons rum

1 tablespoon vanilla

CHOCOLATE GANACHE

3/4 cup coconut milk (the

rest of the can partially

used in the coconut

frosting)

1/4 cup agave or maple

syrup

1 tablespoon vanilla

8 oz. dark chocolate,

chopped

## DIRECTIONS

1. Preheat the oven to 350F.
2. Grease two 9-inch cake pans and line the bottoms with parchment paper.
3. In a large bowl, whisk together the maple syrup, water, vanilla, and coconut oil. In a medium bowl, sift together the remaining ingredients and whisk together thoroughly. In a large bowl, whisk together the wet ingredients. Slowly whisk the dry ingredients into the wet until there are no lumps.
4. Pour the batter into the pans and bake for about



25-28 minutes, or until somewhat firm. Set the cakes on the counter to cool.

5. While the cakes are baking and cooling, make the coconut filling, rum syrup, and chocolate frosting.

6. To toast the coconut, spread evenly over a cookie sheet and bake for about 5 minutes at 350F.

Take it out, stir it around with a spatula, and put back in the oven, checking and stirring every few minutes, until evenly golden brown.

7. While the coconut is toasting, spread the pecans over another cookie sheet and bake for 7-8 minutes,

until well browned and  
fragrant. Remove from  
oven and let cool for a few  
minutes, then transfer to a  
cutting board and chop.

8. In a stainless steel  
saucepan, bring the coconut  
milk, agave, and salt nearly  
to a boil, then reduce heat  
to medium-low and simmer uncovered for around 10  
minutes. Try not to boil it,  
because the coconut milk  
can lose some of its flavor.  
Mix together the arrowroot  
and vanilla and whisk in.  
Cook for another 5 minutes  
or so, until thickened,  
whisking often to activate  
the arrowroot. Remove  
from heat and stir in the

pecans and coconut. It will thicken slightly as it cools.

9. For the syrup, bring all ingredients to a boil in a small saucepan and simmer

for around 10 minutes, until it resembles a thin syrup. It will thicken slightly upon

cooling.

10. For the ganache, place the chocolate in a heat resistant bowl. In a small saucepan,

heat the coconut milk,

agave, and vanilla until it is about to boil. Pour over the

chocolate and let it stand a

minute. Stir with a spatula

until smooth, slowly as to

not create air bubbles. Let

sit until 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.

Remove the cake layers  
(this is easier if you  
refrigerate or freeze them  
for a short while  
beforehand) and place  
several toothpicks around  
the perimeter of the cake,  
halfway down. Using these  
as a guide, cut the cake in  
half horizontally with  
unflavored dental floss,  
wrapping it around the cake  
and tugging the ends toward  
each other until cut all the way through.

12. Set the first layer on a cake plate and 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 another layer on top and repeat, brushing each layer with syrup and 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, and use it to smooth the chocolate icing around the sides. With a piping bag and tip, pipe a decorative border of chocolate icing around the top and bottom edges of the cake.

EASY SNACK CAKE

WITH LOTS OF

## BANANA CHUNKS AND

## CHOCOLATE

### INGREDIENTS

#### CAKE

2 cups all purpose flour

1 1/2 tsp baking powder

1/2 tsp salt

3/4 cup unsalted butter,

room temperature

1 cup sugar

2 eggs

1 tsp vanilla

1/2 cup milk 1 cup mashed bananas

(about 2 large bananas)

1 1/2 cups chocolate

chunks

#### FROSTING

1 cup butter, room

temperature

3 cups powdered sugar

1/3 cup unsweetened

cocoa

1 tsp vanilla

1 Tbsp milk

## DIRECTIONS

1. Preheat oven to 350 F.

Grease and flour a 9 X 13  
inch baking dish.

2. In a medium bowl, whisk  
together flour, baking  
powder and salt until  
combined. Set aside.

3. In a mixing bowl, cream  
butter and sugar. Add eggs  
and vanilla and mix until  
combined. Add milk,  
continuing to mix until  
combined. With the mixer  
on low, slowly add flour  
and mix until just

combined. Mix in mashed bananas. Stir in chocolate chunks.

4. Pour batter into prepared dish and bake for 30-35 minutes or until done.

5. Remove from oven and cool completely.

6. For frosting: Using a mixer, beat butter and vanilla until smooth. Sift powdered

sugar and cocoa together

and slowly add to mixer

while on low. Increase to

medium and beat until

completely incorporated.

Add milk a teaspoon at a

time until desired creaminess.

SIMPLE DUCLE DE

LECHE CAKE WITH

BANANA LAYERS

INGREDIENTS

TOPPING

1 can (14 oz) sweetened



condensed milk

## LAYERED BANANA CAKE

3/4 cup unsalted butter,

room temperature

1 1/2 cups Dixie Crystals

Extra Fine Granulated

Sugar

3 large eggs, room temperature

3/4 cup plain yogurt

2 large ripe bananas,

mashed

2 teaspoons vanilla extract

2 1/2 cups all-purpose

flour\*

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

## DULCE DE LECHE

## FROSTING

16 ounces cream cheese,

room temperature

1 can (14 oz) sweetened

condensed milk 2 cups Dixie Crystals

Confectioners Powdered

Sugar

1/2 teaspoon salt

## DIRECTIONS

1. Start by making the dulce de leche. Place two 14 ounce cans of sweetened condensed milk (labels removed) on their sides into a large pot of boiling water. Lower heat and simmer for 2 1/2 hours. Make sure water covers top of can at all times (pouring in more water every 30 minutes or so). Allow 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 and burn you.

2. While dulce de leche is cooling, make banana layer cake. Preheat oven to 350°F. Grease three 8-inch cake pans. Set aside.

3. In a large bowl, cream butter and sugar on medium speed. Add in eggs, yogurt, mashed bananas, and vanilla extract, mixing well.

4. In a separate bowl, combine flour, baking powder, baking soda, and salt. Slowly fold into wet ingredients, mixing until combined.

5. Scoop batter evenly into prepared pans and bake for roughly 35 minutes, until each cake is golden brown and a knife comes out clean when inserted into the center. Allow to cool for at least 10 minutes before removing from pan and 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, and powdered sugar until smooth. Frost top of each cake layer and stack. Frost sides and top completely. Place in freezer for 5-10

minutes to cool frosting.

7. In a small microwave-safe bowl, stir 1/2 of remaining can of dulce de leche with salt, then heat in microwave for 25 seconds.

Remove cake from refrigerator and drizzle warmed dulce de leche over top of cake.

APPLE AND COFFEE

CAKE

INGREDIENTS

CAKE

1/2 cup unsalted butter +

more to grease pan

1 1/2 cups light brown sugar,

lightly packed

2 large eggs

2 cups flour

1 tsp baking soda

1½ tsp cinnamon

1 tsp allspice

1 tsp ground ginger

½ tsp ground cardamom

½ tsp salt

1 cup plain Greek yogurt

1 tsp vanilla extract

2 cups peeled, cored and  
chopped apples

#### CRUMBLE

½ cup light brown sugar,  
lightly packed

½ cup flour

½ tsp cinnamon

¼ tsp allspice

4 Tbsp unsalted butter,  
softened

#### CARAMEL DRIZZLE

1 cup light brown sugar,  
lightly packed

½ cup half-and-half 4 Tbsp salted butter

1 tsp vanilla extract

## DIRECTIONS

1. Preheat oven to 350

degrees. Grease a 9"x13"

glass baking dish with

butter.

2. In a large bowl, cream

together the butter and

brown sugar until light and

fluffy. Add the eggs one at

a time, beating well after

adding each. Fold in the

yogurt and vanilla.

3. In a medium bowl,

combine flour, baking soda,

cinnamon, allspice, ginger, cardamom and salt. Slowly

add dry ingredients to wet

ingredients until fully

combined. Fold in apples.

Spread batter evenly  
across the greased baking  
dish.

4. In a small bowl, combine  
crumble ingredients.

Sprinkle over the batter in  
the baking dish. Bake for  
35 minutes.

5. While the cake is baking, prep the caramel sauce.

Mix the brown sugar, half-  
and-half, butter and vanilla

in a small saucepan. Cook over medium-low heat,  
stirring slowly, until the

sugar dissolves and the  
mixture thickens. This

should take around 8-10

minutes. Remove from heat  
and pour sauce into a jar.

Refrigerate until cooled.

6. Once the cake is out of the oven, drizzle caramel over



the cake. Serve cake warm.

THE BIG CAKE: CHOCOLATE,

BUTTERCREAM

FROSTING AND

GANACHE

INGREDIENTS

TRIPLE LAYER

CHOCOLATE CAKE

2¼ cups plain flour

2¼ cups white sugar

1½ cups unsweetened

cocoa powder

2¼ teaspoons baking soda

2¼ teaspoons baking powder

1½ teaspoon salt

3 eggs, at room

temperature

1½ cups buttermilk

¾ cup canola oil

2 teaspoons vanilla extract

1 cup + 2 tablespoons hot  
coffee

$\frac{3}{4}$  cup semi-sweet

chocolate chunks or chips

## SALTED CARAMEL

$\frac{1}{2}$  cup water

1 $\frac{1}{2}$  cups caster sugar

(330g)

90g unsalted butter, cubed

$\frac{3}{4}$  cup cream

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

1 teaspoon vanilla extract

## CARAMEL POPCORN

$\frac{1}{2}$  cup salted caramel

a few cups of plain

popcorn (1/4-1/3 cups of

kernels)

$\frac{1}{4}$  teaspoon baking soda

## SALTED CARAMEL CREAM

## CHEESE BUTTERCREAM

225g unsalted butter,

softened at room

temperature

120g Philadelphia cream

cheese

½ cup salted caramel, at

room temperature

1 tsp vanilla

3.5-4 cups icing sugar

(430-480g)

## CHOCOLATE GANACHE

200g dark chocolate, very

finely chopped

½ cup cream

## DIRECTIONS

1. Triple Layer Chocolate

Cake

2. Preheat the oven to 175°C.

Grease and line three x

20cm round cake tins with

baking paper.

3. In a bowl, sift together the flour, sugar, cocoa, baking soda, baking powder and salt. Set aside.

4. In a separate bowl, beat together the eggs, buttermilk, canola oil and vanilla until smooth.

5. Gradually add the dry ingredients to the wet ingredients on a low speed until almost combined. Add the hot coffee and mix until just combined. Gently fold in the chocolate chunks.

6. Divide the batter among the three cake tins and bake for 20-25 minutes or until the tops are just set and a skewer comes out just clean. Remove from the oven to cool. After 20

minutes or so, remove from the tins and place 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 and caramel popcorn in the few days before you assemble the cake, and make the buttercream immediately prior to assembly.

8. For the caramel, heat the butter and cream in a small saucepan over a low heat until the butter is melted and the mixture is combined. Remove from the heat.

9. Place the sugar and water in a large pot over a low heat, stirring until the sugar is dissolved. Stop stirring and cook on a high heat until the mixture reaches a dark amber colour (usually about 10 minutes and when it reaches  $\sim 175^{\circ}\text{C}/350^{\circ}\text{F}$  on a candy thermometer).

10. Quickly whisk in the cream and 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 similar to protect your hand.

11. Remove from the heat and add the salt and vanilla extract, stirring to combine. Leave to cool and then taste to adjust the salt.

12. Set aside in a jar or similar  
- you will be using this

caramel in the popcorn, the  
buttercream and to drip  
over the finished cake.

13. Preheat the oven to 150°C

and 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 large bowl.

15. Heat the caramel until

almost boiling. Add the

baking soda, stir as it fluffs up and quickly pour over

the popcorn. Toss the

caramel through the

popcorn until evenly coated

and then spread out over

the baking tray in an even

layer. Bake for 10 minutes,

turning once after 5

minutes. Leave to cool.

Store in an airtight

container.

16. Using a stand mixer fitted with a paddle attachment or a handheld electric mixer, beat the softened butter until pale and creamy, about five minutes.

17. Add the cream cheese, caramel and vanilla and beat at low speed until fully incorporated. Gradually increase speed and continue beating until light and fluffy, scraping down the sides of the bowl with a spatula, about 3-4 minutes.

18. Add the icing sugar in three lots, beating on low speed until combined. Beat on medium high speed until smooth and fluffy while



scraping down the sides

(about 2 minutes)

19. Make the salted caramel

and the salted caramel

popcorn. Just 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 (upside-down) on a

cake stand. Cut out few strips of baking paper and

slide under the edges of the

cake (see picture above) to

catch any drips, so when

you have finished icing the

cake you can pull them out

and end up with a clean-

edged cake stand/plate.

22. With a knife or offset

spatula, spread the top with caramel buttercream (use just under a cup, or enough to make a layer a similar size to in the picture). It doesn't matter if the buttercream goes over the edge a little as it will be incorporated into the frosting on the sides of the cake. Place the second layer on top and 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 and poke them through the three layers to

stop them from sliding over each other.

24. Place in the fridge to set slightly while you make the chocolate ganache.

25. Place very finely chopped chocolate a small bowl.

Bring cream to boiling point and pour over the chocolate, making sure the chocolate is all covered.

Leave for five minutes then stir with a fork until smooth and glossy.

26. Once you have made the chocolate ganache, remove the cake from the fridge and 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 minutes. At this point you

can remove 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

### INGREDIENTS

1 box yellow cake mix

1 can (16 oz.) pumpkin

1 can (12 oz.) evaporated

milk

3 eggs

1 1/2 cup sugar

4 teaspoons pumpkin pie  
spice

1/2 teaspoon salt

1/2 cup chopped pecans

1/2 cup chopped walnuts

1 cup melted butter

whipped topping

## DIRECTIONS

1. Preheat oven to 350F.
2. Grease bottom of 9X13 pan.
3. Combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice and salt in bowl then pour it into your pan.
4. Sprinkle your dry yellow cake mix evenly over pumpkin mixture.

5. Sprinkle chopped pecans and walnuts over the cake mix.
6. Drizzle melted butter evenly over everything.
7. Bake your pumpkin crunch cake for 55 minutes or until top is turning golden brown. Cool completely, cut and serve with whipped topping. Refrigerate leftovers.

## THE SIMPLE RECIPE: CHOCOLATE CAKE

### NEWBIE LEVEL

### INGREDIENTS

#### CAKE

- 1 cup all-purpose flour
- ½ cup whole-wheat or white whole-wheat flour
- 1 ½ cups unsweetened

cocoa powder

½ cup white sugar

½ cup brown sugar, packed

½ teaspoon baking soda

½ teaspoon baking powder

¾ teaspoon salt 1 cup sour cream

½ cup milk

4 eggs, beaten

½ cup butter, melted

¼ cup maple syrup

1 teaspoon vanilla extract

1 cup semisweet chocolate

chips

#### FOR THE FROSTING

2 cups chocolate chips

1 cup sour cream, at room

temperature

#### DIRECTIONS

1. Preheat the oven to 350° F.

Butter a 9- x 9-inch baking

pan, line it with parchment paper, and butter the paper, too. In a large bowl, mix together all of the dry ingredients (flour through salt). In another bowl, mix together the wet ingredients (sour cream through vanilla extract). Make a well in the center of the dry ingredients, add the wet ingredients, and fold with a rubber spatula until everything is just incorporated. Fold in the chocolate chips. Bake the cake for about 50 minutes, or until the center is set and 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 and the room temperature sour cream using 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 and clumpy for your liking, gently melt it in a double boiler or the microwave and whisk until smooth. Use a rubber or offset spatula to frost the cake.

STRAWBERRY

CHEESECAKE (NO

BAKE)

INGREDIENTS

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

## DIRECTIONS

1. Put the biscuits into a large bowl and crush into crumbs using the end of a rolling pin, then mix in the melted butter until thoroughly combined. Pour into a 20cm diameter loose bottomed cake tin and 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 and mix with a whisk until the cream  
cheese has loosened to a  
smooth consistency. Add  
the vanilla extract and 100g  
of the icing sugar then  
whisk again until  
combined. Take about 4 or  
5 strawberries and chop  
into chunks, then add them  
to the mixture and stir in  
gently. Take the biscuit  
base out of the fridge and  
spread this vanilla layer on  
top. Put back in the fridge.

3. Next make the mousse layer. Chop the jelly into chunks and mix with 100ml of boiling water until dissolved. If the chunks aren't dissolving well, then put it in the microwave for 30 seconds or so and mix again. Set aside to cool slightly. Add the remaining 200g of cream cheese to a large bowl and mix using the whisk until it's smooth. Whisk in the remaining icing sugar, then whisk in the evaporated milk. Finally add the jelly mixture and whisk in. Pour this mixture onto the top of the cheesecake and 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 and carefully slide out of the cake tin and onto a plate. Slice the strawberries into thin slices. Arrange the strawberries in a circle around the cheesecake, starting from the outside and working your way in. Overlay the strawberries slightly so you're not left with any gaps. Sprinkle the top with the orange zest and serve.

BLUEBERRY

CHEESECAKE V2

INGREDIENTS

CRUST

2 cups raw nuts

1 cup dates or raisins

pinch of salt

## ORANGE CHEESECAKE

3 cups cashews

3/4 cup fresh orange juice

1/2 cup agave/maple syrup

1/2 cup melted coconut oil

juice of one lemon

zest of all the oranges you

juiced

pinch of salt

## BLUEBERRY LAYER

2 cups organic blueberries

1/4 cup of the orange

cheesecake mixture

## DIRECTIONS

1. To make the crust: process the nuts and dates/raisins in your food processor until

the nuts have become

crumbs and the mixture

sticks together when you

press it. Press into the bottom of a spring-form pan and put in the fridge.

2. To make the orange cheesecake: blend all ingredients (except orange zest) in your high speed blender until very smooth, then add in the orange zest with a spoon. Reserve 1/4 cup of this mixture for the blueberry topping – pour the rest onto your crust and put in the freezer.

3. To make the blueberry layer: blend the blueberries and the 1/4 cup of cheesecake mixture in your food processor or blender until creamy but still with

small pieces of blueberry  
for texture. Spread this  
over your cheesecake and  
keep in the freezer or  
fridge overnight.

## DARK CAKE

### INGREDIENTS

½ cup/50g unsweetened  
cocoa powder  
½ cup/100g light brown  
sugar, packed  
1 teaspoon instant coffee  
1 cup/250 ml hot water  
1 stick/125g softened  
butter, plus some for  
greasing  
1 tablespoon vegetable oil  
¾ cup/150g  
superfine/caster sugar  
1½ cups/225g all-



purpose/plain flour

½ teaspoon baking powder ½ teaspoon baking soda

1 tablespoon vanilla

extract

2 eggs

#### FOR THE FROSTING

½ cup milk

2 tablespoons light brown

sugar

1½ sticks (¾ cup) butter,

cubed

11 ounces dark chocolate,

chopped

#### DIRECTIONS

1. Preheat the oven to 350

degrees F/180 C.

2. In a mixing bowl whisk

together the coco powder,

instant coffee, brown sugar

and hot water. Set aside.

3. In a separate bowl, mix the flour, baking powder, and baking soda together and set aside.
4. Cream the butter and sugar together, beating well until pale and fluffy.
5. Add the oil and the vanilla extract.
6. Add eggs, one at a time with a cup of the flour mixture in between eggs.
7. Mix in the rest of the dried ingredients for the cake and fold in the cocoa mixture.
8. Divide the batter evenly between the two greased 9-inch round pans and bake for about 25-30 minutes, or until a cake tester comes out clean.
9. Take the pans out and put them on a wire rack for 5 to 10 minutes, before turning the cakes out to cool.

10. For the frosting: Put the milk, 2 tablespoons dark brown sugar and butter in a pan over medium heat and bring to a simmer

11. Place the chopped chocolate in a heat proof bowl. Add the simmering milk mixture and leave to sit for 5 minutes or until the chocolate softens enough to whisk and then whisk until smooth and glossy.

12. Let it stand for about 1 hour, whisking now and again occasionally to keep it from becoming too stiff.

13. Frost the cooled cakes starting with topping one with a half a cup of icing and placing the other on top (bottom side up). Use the remaining frosting to frost

the rest of the cake. If the frosting is quite soft once you've iced the cake, you can place it in the refrigerator until its set.

CHOCOLATE

CHEESECAKE V2

INGREDIENTS

COOKIE DOUGH

1/2 cup butter

1/3 cup white sugar

1/3 cup dark brown sugar

1 1/2 tsp vanilla extract

1 cup plus 2 tbsp flour

pinch salt

1 cup chocolate chips

COOKIE CRUMB CRUST

1 1/3 cups graham cracker

crumbs

3 tbsp sugar 1/3 cup melted butter

## VANILLA CHEESECAKE

2/3 cup sugar

2 eggs

2 tsp vanilla extract

2 eight ounce packages

ounces cream cheese

1/2 cup whipping cream

## CHOCOLATE GANACHE

1/3 cup whipping cream

1 1/3 cups chocolate chips

## VANILLA WHIPPED

### CREAM

1 cup whipping cream 3 rounded tbsp icing sugar

(powdered sugar)

1 tsp pure vanilla extract

## DIRECTIONS

1. For the dough, combine the sugar, butter, vanilla extract and fold in just until a

dough forms. Add the flour

and 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.

Place them on a parchment lined tray and keep chilled in the fridge. About 3/4 of these dough nuggets will go into the cheesecake batter.

Reserve the other 1/4 to garnish the cheesecake after it is baked, cooled and glazed.

4. For the crumb crust, in a small bowl, combine the graham cracker crumbs, sugar and the melted butter.

5. Press into the bottom of a lightly greased or parchment lined 9 inch spring form pan. (Grease bottom only!) 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( one at a time), vanilla extract.

Finally blend in a  $\frac{1}{2}$  cup of whipping cream.

7. Fold in  $\frac{3}{4}$  of the chilled cookie dough pieces. Pour over the prepared base and bake at 300 degrees F for 60 – 70 minutes. 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 just at the center at this

point.

8. Remove the cake from the oven and run a sharp knife completely around the edge of the pan. This will allow for the cheesecake to shrink as it cools and hopefully not crack (Allow the cheesecake to cool thoroughly on a wire rack at room temperature. (NOT in the fridge). Refrigerate after fully cooled.

9. Top with chocolate ganache and vanilla whipped cream as well as the reserved cookie dough pieces.

10. In a small saucepan, heat almost to boiling:

11. Remove from heat and pour in

12. Let stand for 5 minutes, then stir until 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 and use to garnish the edges of the

cheesecake. If you don't

have a piping bag just cut a half inch opening off the

corner of a large Ziploc

bag and use that to squeeze

the whipped cream onto the

cheesecake.

SIMPLE LAVA

CHOCOLATE CAKE

INGREDIENTS

4 oz. semi-sweet baking

chocolate, chopped

6 T. butter, cubed

$\frac{1}{3}$  cup granulated sugar

2 eggs

4 T. all-purpose flour

2 tsp. The Bee's Knees

peanut butter

1 + ½ T. unsweetened

cocoa powder

## DIRECTIONS

1. Preheat oven to 425 degrees. Spray 2 8 oz. ramekins with non-stick cooking spray. Place 1 tablespoon of cocoa powder in the first ramekin. Swirl the cocoa powder all around the ramekin and tap out the extra in the second ramekin. Add in the remaining ½ tablespoon of cocoa powder and discard the excess cocoa powder once ramekin is covered.

2. In a medium-sized microwave-safe bowl, add  
in the chopped semi-sweet  
chocolate and butter.

Microwave in 30 second  
intervals and stir after each 30 seconds. Do this 3 to 4  
times until the chocolate is  
smooth and completely  
melted.

3. Set aside and let cool for 10 minutes.

4. Add in the granulated sugar and eggs and whisk until  
thoroughly incorporated.

5. Add in the all-purpose  
flour. Using a spatula, mix  
until the flour is barely combined.

6. Pour batter into the 2  
ramekins.

7. Place a large teaspoon of the peanut butter in the  
center of each ramekin.

Make sure to press it down  
a little and cover it with the cake batter.

8. Place the two ramekins on a quarter sheet pan and place in the oven. Bake for about 14 minutes. The outside of the cakes will be baked and the center will still be very jiggly.

9. Serve immediately. If you're feeling crazy, add a scoop of ice cream to the cake.

## OREO CAKE

### INGREDIENTS

#### CHOCOLATE LAYER CAKE

3/4 cup unsweetened

cocoa powder (not dutch process)

1 and 1/2 cups granulated sugar

1 and 1/2 cups cake flour

1 teaspoon baking soda

1/4 teaspoon salt

2 large eggs, at room

temperature<sup>2</sup>

1/4 cup vegetable or

canola oil

1 cup full fat sour cream or full fat Greek yogurt, at

room temperature

2 teaspoons vanilla extract

1/2 cup hot coffee or hot

water

1 cup milk chocolate

chopped

1 15.25 ounce package

Oreos

OREO CREAM

1/4 cup unsalted butter,

softened to room

temperature

1/4 cup shortening<sup>3</sup>

2 and 1/2 cups

confectioners' sugar

2 Tablespoons milk or cream

2 teaspoons vanilla extract

## CHOCOLATE

## BUTTERCREAM

3/4 cup unsalted butter,

softened to room

temperature

1/2 cup unsweetened

cocoa powder

1 teaspoon vanilla extract

4 cups confectioners' sugar

1/4 cup milk or cream

16 additional Oreo

cookies, pulsed into a fine

crumb

## DIRECTIONS

1. Position oven rack in the center of the oven. Preheat to 350°F (177°C).

Generously spray two 9-inch cake pans with

nonstick spray. Line the bottom of the pan with Oreos in a single layer. Set aside.

2. In a large bowl, using a handheld or stand mixer fitted with a paddle attachment, blend the cocoa powder, sugar, cake flour, baking soda, and salt together on low speed for 30 seconds. Add the eggs, oil, sour cream, and vanilla and mix for 1 minute on medium-low speed.

3. Remove the bowl from the mixer and add the coffee and chocolate chips; stir to combine. Some of the chocolate chips will melt as you stir. Try to avoid

over mixing the batter.

4. Pour the batter into the prepared cake pans over the Oreos. Bake for 28-32 minutes or until a toothpick inserted in the center of the cakes comes out clean.

Allow cakes to cool completely in the pan on a wire rack.

5. While the cake cools, make the Oreo Cream Filling. In a large bowl, using a handheld or stand mixer fitted with a paddle attachment, cream the butter and shortening together on high speed until fluffy. Add the confectioners' sugar, 1 cup at a time, alternating with



the milk/cream and vanilla.

The filling will be very

thick, but you may add more milk/cream if you

prefer. Set aside in the

refrigerator.

6. While the cake cools, make the Chocolate Buttercream.

In a large bowl, using a

handheld or stand mixer

fitted with a paddle

attachment, cream the

butter on high speed until

fluffy, about 1 minute. Beat

in the cocoa powder and

vanilla on low speed, then

add the confectioners'

sugar 1 cup at a time,

alternating with the

milk/cream. The buttercream will be thick.

Set aside in the

refrigerator.

7. Once the cakes are cooled, assemble the cake. Place 1 cooled layer on a cake stand or large plate, Oreo cookie side down. Using 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 just pat them up the sides with your hands and all over the top of the cake.

8. Slice and serve cake.

Leftover cake can be covered and stored in the

refrigerator for up to 3 days.

9. Make ahead tip: The cake layers can be baked, cooled, and covered tightly at room temperature overnight. Likewise, the frosting and filling can be prepared then covered and refrigerated overnight.

Assemble and 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 refrigerator and bring to room temperature before serving.

UPSIDE-DOWN MEYER

CAKE

INGREDIENTS

$\frac{3}{4}$  cup butter, softened

$\frac{2}{3}$  cup packed brown

sugar

3-4 Meyer lemons

Zest of 2 large Meyer

lemons

1 cup granulated sugar

2 eggs

1 cup all-purpose flour

$\frac{3}{4}$  cup cornmeal

2 tsp baking powder

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

$\frac{1}{2}$  cup milk

1 tsp vanilla extract

## DIRECTIONS

1. Preheat oven to 350°.

Spray the inside of a 9-inch

springform pan with oil

and line the bottom with

parchment paper. Spray the

inside of the paper; set  
aside.

2. In a small saucepan over  
medium heat, bring brown  
sugar and  $\frac{1}{4}$  cup of the  
butter to a boil, stirring  
constantly. Pour mixture  
into prepared pan and  
spread evenly.

3. Thinly slice Meyer  
lemons\*, removing any seeds and discarding the  
ends. Layer lemon slices in  
pan, starting with one in the centre and working  
outwards. Slices should  
overlap by about half.

4. In a small bowl, mix  
together flour, cornmeal,  
baking powder, and salt;  
set aside.

5. In another small bowl,

combine milk and vanilla;

set aside.

6. Add  $\frac{1}{3}$  of flour mixture to butter mixture, scraping the sides of the bowl as needed. Add half the milk, mixing until well combined. Continue alternating adding the flour and milk all mixed. Pour batter into pan and spread evenly.

7. Bake until cake has browned and springs back to the touch, 50-55 minutes. Let cool in pan for about 2 hours before running a knife around the edges of the pan and releasing the cake.

8. Flip, cut with a serrated knife, and serve.

LEMON AND

BLUEBERRY

CHEESECAKE

INGREDIENTS

BLUEBERRY SAUCE

2 cups fresh blueberries

(frozen work too)

½ cup water

½ cup sugar

2 tablespoons cornstarch,

mixed with 2 tablespoons

cold water

1 tablespoons vanilla

extract

FOR THE CRUST

2 cups graham cracker

crumbs

8 tablespoons unsalted

butter, melted

2 tablespoons granulated

sugar

## CHEESECAKE FILLING

4 packages (8 oz.) cream

cheese, softened

1 cup sour cream

2 tablespoons cornstarch

3 eggs

1 $\frac{1}{3}$  cups sugar

$\frac{1}{2}$  cup graham cracker

crumbs

juice of one meyer lemon zest from one meyer lemon

## INSTRUCTIONS

### PREPARING THE

### BLUEBERRY SAUCE

1. The sauce can be made while the cake is cooking or many days in advance.

2. In a large saucepan over medium heat, combine blueberries, water and sugar.

Stir frequently, but careful

not to crush the berries, bring to a low boil.



3. In a small bowl, mix the cornstarch with cold water until combined.

4. Slowly stir the cornstarch into the blueberries, careful not to crush them. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 10 minutes.

5. Remove from heat and gently stir in vanilla.

6. Let the sauce cool at room temperature. Measure  $\frac{1}{2}$  cup for your recipe, store the rest in jars in the fridge.

1.

## PREPARING THE CRUST

1. In a large bowl, mix the crumbs with melted butter and granulated sugar with a rubber spatula until combined.

2. Press the mixture into the bottom of a 9inch spring

form cake pan and slightly  
up the sides. Make sure it is tight and compact.

3. Chill the crust for 15  
minutes.

### CHEESECAKE FILLING

1. Preheat oven to 325F.
2. In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed until fluffy. Add the sugar, cornstarch, lemon juice, lemon zest and beat until combined.
3. Add eggs, one at a time, beating until just combined after each addition. On low speed beat in sour cream just until combined.
4. Remove crust from the fridge and pour the batter into the crust.

5. In circles pour the blueberry sauce over the cheesecake and with the edge of a spatula create swirls and mix the blueberry sauce into the cheesecake filling.

Carefully not to over mix.

6. Bake for about 1¼ hours or until center is almost set.

Cool on a wire rack for 15 minutes. Sprinkle graham crackers on top and loosen sides of pan and continue cooling on wire rack until 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 refrigerator.

CHOCOLATE BROWNIE

CAKE WITH

MASCARPONE

INGREDIENTS

FOR THE BROWNIE

LAYERS

1 cup unsalted butter,

melted

2 cup granulated sugar

4 large eggs

1 cup all-purpose flour

½ cup unsweetened cocoa

powder

½ teaspoon salt

½ teaspoon baking soda FOR THE COCONUT

FILLING

1 cup walnuts, measure

then grind

1 cup coconut flakes

½ cup heavy cream

½ cup sugar

1 egg yolk

3 tbsp. butter, room

temperature

FOR THE VANILLA

BUTTERCREAM

3 sticks of butter, softened

8 oz mascarpone cheese,

chilled

2½ cups powdered sugar

1 vanilla bean

pinch of salt

FOR THE CHOCOLATE

GANACHE

8 ounces semisweet

chocolate, chopped

2 tbsp. light corn syrup

3 tablespoons unsalted

butter

1 cup heavy cream

## INSTRUCTIONS

1. Preheat 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 and sugar until smooth. Add in each egg one at a time on low speed and whisk until well combined.
4. Using a large rubber spatula, gently stir in flour, cocoa, baking soda and salt.
5. Spread batter into the pans and bake for 25-30 minutes until set.
6. Remove and let cool completely before assembling the cake.

FOR THE COCONUT

## FILLING

1. Place the butter, walnuts and coconut in a large bowl and set aside.

2. In a medium sauce pan, on low/medium heat, stir together the heavy cream, sugar and egg yolk until the mixture begins to thicken and coats the back of a spoon (180 degrees F.).

Pour the hot custard immediately onto the walnut-coconut mixture and stir until the butter is melted. Cool completely to room temperature before topping the brownie layers.

## FOR THE VANILLA

### MASCARPONE

### BUTTERCREAM

1. Place softened butter and mascarpone into the bowl

of an electric stand mixer that has been fitted with the whisk attachment. Turn the mixer on a medium setting and cream until it smooth and combined, 2 - 3 minutes.

2. Add sugar,  $\frac{1}{2}$  a cup at a time. Add vanilla beans and a pinch of salt and whisk until well-incorporated.

3. If the frosting is too thick add heavy cream one tablespoon at a time until it has reached the desired consistency.

## FOR THE CHOCOLATE GANACHE

1. Place the chocolate, corn syrup and butter in a medium bowl. Heat the cream in a small saucepan over medium heat until it just begins to boil. Remove from heat and pour over the



chocolate. Let stand one minute, then stir until 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 second brownie cake layer. Third (top) layer, is covered in frosting only, no coconut mixture.
3. Pour the chocolate ganache on top of the cake, distribute evenly and also ice the sides of the cake while the ganache is

dripping down.

4. Decorate with frosting if you have any remaining and chocolate sprinkles.

5. Chill the cake for at least 2 hours before serving.

DARK AND WHITE

CHOCOLATE TRUFFLE

CAKE

INGREDIENTS

CAKE LAYERS

6 ounces bittersweet

chocolate, finely chopped

1 stick unsalted butter

½ cup unsweetened cocoa

powder

1 cup water

⅔ cup mascarpone cheese,

room temperature

3 large eggs

3 large egg yolks 1 cup granulated sugar

1 cup light brown sugar  
1¼ cups all-purpose flour  
1 tablespoon baking soda  
2 teaspoons baking powder  
1 teaspoon salt

## WHITE CHOCOLATE

## WHIPPED GANACHE

1 pound white chocolate,  
chopped

$\frac{3}{4}$  cup heavy cream

2 tablespoons unsalted  
butter

2 cups powdered sugar

## Milk Chocolate Whipped

## Ganache:

1⅓ cups heavy cream

10 ounces milk chocolate,  
chopped

3 cups powdered sugar

## DARK CHOCOLATE

## FROSTING

4 ounces dark chocolate,  
chopped

3 tablespoons granulated  
sugar

$\frac{1}{4}$  cup corn syrup

6 tablespoons unsweetened  
cocoa powder

$\frac{1}{4}$  cup plus 2 tablespoons  
water

1 pound (4 sticks) unsalted butter, softened

$\frac{3}{4}$  cup powdered sugar

Cake Truffles:

$1\frac{1}{2}$  cup milk chocolate

ganache

cake edges and top (see in  
instructions)

10 ounces dark chocolate

## INSTRUCTIONS

### CAKE LAYERS

1. Preheat the oven to 350°.
2. Spray with non stick baking spray a 18x13 inch sheet cake pan and line with parchment paper, spray the parchment paper with baking spray. Set aside.
3. In a medium saucepan, melt the chopped chocolate with the butter over very low heat, stirring gently. Once chocolate has completely melted, remove the mixture from the heat and let cool slightly.
4. In a small saucepan, combine cocoa powder with the water and bring to a boil, whisking constantly. Let it cool slightly and then whisk the mixture into the melted chocolate. Whisk in the mascarpone cream

cheese.

5. In a large bowl or in the bowl of an electric mixer fitted with the whisk attachment, beat the whole eggs, egg yolks and both sugars at medium speed until pale and fluffy, about 5 minutes. Beat in the chocolate mixture.

6. In a medium bowl, whisk together the dry ingredients: flour, baking soda, baking powder and salt. Using a spatula, gently fold in the dry ingredients into the cake batter until fully incorporated.

7. Transfer the batter to the prepared pan and bake the cake in the lower third of the oven for 25 to 30 minutes, until 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. Remove from the heat and set aside.
2. Discard the water from the sauce pan add the heavy cream and butter to the saucepan and heat until the butter is melted and small bubbles appear around the edges.
3. Whisk the hot cream mixture into the white chocolate. Lumps will start to appear, don't be afraid, continue to quickly mix until the mixtures combine and the lumps disappear. Set the bowl in a cool place for at least 1 hour.

4. Once the ganache has cooled down, using a hand mixer or an electric mixer whisk in the powdered sugar. Once you did this cool the mixture for a few minutes only and 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 until small bubbles appear around the edges. Put

the chopped chocolate in a heatproof bowl and pour the hot cream on top. Let stand

for 2 to 3 minutes, until the chocolate has melted, then whisk until shiny and

smooth. Set the bowl in a cool place for at least 1 hour.

2. Once the ganache has cooled down, measure 1½ cups of chocolate ganache and set aside for the cake truffles.

3. Using a hand mixer or an electric mixer whisk in the powdered sugar into the



remaining chocolate

ganache. Once you did this

cool the mixture for a few

minutes only and 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 and water and bring to a boil, whisking constantly. Remove from the heat and whisk in the melted chocolate. Let cool completely, about 30 minutes.

2. In the bowl of an electric mixer fitted with a wire whisk, beat the butter at medium speed until light and fluffy. Add the cooled

chocolate mixture. With a spatula scrape the bowl and whisk until fully combined.

With the mixer on low speed, beat in the confectioners' sugar, scraping and beating until fully combined.

### CAKE ARRANGEMENT

1. Cut out a 5-by-11-inch cardboard rectangle.
2. Carefully transfer the cake from the pan to a working area. You will need someone's help on this one, as its easier if you carefully hold the parchment paper with the cake up and someone is pulling the pan.
3. Once the cake was transferred on a working area, place the cardboard one inch from the left corner and cut a rectangle. Repeat

moving to the right, you will end up with 3 rectangles.

Using a cake leveler, level

the top of the rectangles.

4. Transfer the cake edges and removed tops to a medium

bowl and crumble with your

hands. Set aside as that is

what we will be using for the cake truffles. Using 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 and spread it evenly, make the layer as

thick as you want, you must

have just a little chocolate

whipped ganache leftover.

6. Top with another cake

rectangle and 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. Coat the sides and top of the cake with a thick layer of chocolate frosting and refrigerate to set the frosting.

8. Cake Truffles:

9. Mix cake truffles with chocolate ganache in a bowl

using a fork until well

combined, you can make

small golf ball sized cake

balls and place them on

parchment paper and

refrigerate until 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 into the form,

refrigerate for a few hours

and when ready remove from

silicone form and top the

cake.

11. In a medium bowl set over a medium saucepan of simmering water, melt the dark chocolate. Remove from the heat and set aside for a few minutes to cool down.

Pour the melted chocolate over the cake truffles and cake.

12. When serving the cake run a knife thru hot water before slicing it while the cake is cold, and let the slices come to room temperature before serving.

PEANUT BUTTER

CHEESECAKE WITH

BROWNIE BOTTOM

LAYER

INGREDIENTS

FOR THE BROWNIES

1 package of Duncan Hines

## Decadent Brownie Mix

15 peanut butter eggs or  
cups

For the Cheesecake:

16oz cream cheese, at  
room temperature

3 eggs

1 cup of sugar 2 cups creamy peanut  
butter

1 tbsp. vanilla extract

## FOR THE CHOCOLATE

### GANACHE

1 chocolate bar

½ cup of heavy cream

## TOPPINGS

2 small packages of peanut

M&Ms

1 small package of mini

peanut butter cups

## INSTRUCTIONS

1. Preheat the oven to 325

degrees F , butter a 9"

springform pan and set

aside.

2. To make the brownies:

follow the instructions on

the box, once the batter is

prepared pour it into the

pan and cover with a layer

of peanut butter cups.

3. To make the cheesecake:

beat the cream cheese and

peanut butter together on

medium speed until smooth.

Add the sugar, vanilla

extract and continue to beat on medium speed until well

combined. Reduce the

speed to low and add the

eggs one at a time, beating

until combined after each

addition. Using a spatula,  
scrape the bowl and mix on  
low for another 30 seconds.

Pour the cheesecake filling  
on top of the brownies &  
PB cups.

4. Bake for 45 minutes to one hour or until the sides of the  
cheesecake are set and the  
middle just slightly jiggles.

Turn of the oven, open the  
door slightly and let the cheesecake cool inside for  
one hour. Transfer the cake  
to a wire cooling rack and  
cool at room temperature  
for 2 hours.

5. To make the ganache: Chop the chocolate and place in a  
medium bowl. In a sauce  
pan, on medium heat, bring  
the heavy cream to a boil,  
pour over chocolate and stir  
well until the chocolate is



melted and well combined  
with the heavy cream. Pour  
the mixture on top of the  
cheesecake, using a spatula  
distribute it evenly.

Decorate with mini peanut  
butter cups and peanut  
M&M's.

6. Refrigerate the cheesecake before serving for at least 4  
hours or overnight, until  
thoroughly chilled.

DARK AND WHITE

CAKE WITH

MASCARPONE &

CARAMEL

BUTTERCREAM

INGREDIENTS

FOR CAKE LAYERS

1 Duncan Hines Signature

French Vanilla Cake Mix

1 Duncan Hines Decadent

Triple Chocolate Cake Mix

6 eggs

2 cups water

$\frac{2}{3}$  cups vegetable oil

4 tbsp butter, melted (to grease the pans)

FOR VANILLA

MASCARPONE

BUTTERCREAM

2 sticks unsalted butter,

softened

4 oz chilled mascarpone

cheese

2 vanilla beans

2 cups confectioners sugar,

sifted

2 tbsp. heavy cream

1 cup fresh strawberries,

washed and sliced

FOR CARAMEL

## BUTTERCREAM

2 sticks unsalted butter,

softened

3 cups confectioners sugar,

sifted

½ cup caramel sauce

## INSTRUCTIONS

### FOR CAKE LAYERS

1. Preheat oven to 350°F.
2. Grease sides and bottom of 4 8inch foil pans with butter. Flour lightly.
3. Open the vanilla mix, and empty the box mix into a medium bowl. Add 3 eggs, 1 cup water and ⅓ cup of vegetable oil. Stir using a spatula until well incorporated. Divide the mixture equally into 2 pans. Set aside.
4. Open the chocolate mix,

and empty the box mix into a medium bowl. Add 3 eggs, 1 cup water and  $\frac{1}{3}$  cup of vegetable oil. Stir using a spatula until well incorporated. Divide the mixture equally into 2 pans.

5. Bake for 25-30min or until 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 using a sharp kitchen knife level the surface of the cakes.

FOR VANILLA

MASCARPONE

BUTTERCREAM

1. Place softened butter into the bowl of a stand mixer that has been fitted with the paddle attachment. Turn the mixer on a medium setting

and cream the butter until it is smooth and has lightened in color, about 2 minutes.

2. Add the mascarpone cheese, specs from vanilla beans and sugar  $\frac{1}{2}$  cup at a time, beating 15 sec on medium after each addition.

3. Add heavy cream one tbsp. at a time, beating on medium until desired consistency is achieved.

4. Set the bowl aside and let the frosting chill for 30 minutes.

#### FOR THE CARAMEL

#### BUTTERCREAM

1. Place softened butter into the bowl of a stand mixer that has been fitted with the paddle attachment. Turn the mixer on a medium setting and cream the butter until it is smooth and has lightened in color, about 2 minutes.

2. Add sugar  $\frac{1}{2}$  cup at a time, and mix on medium until well incorporated.

3. Add caramel, and mix until desired consistency is achieved.

## ASSEMBLE THE CAKE

1. On a cake stand, start with a leveled vanilla layer, top with vanilla mascarpone

buttercream and fresh

strawberries, followed by a

chocolate layer topped with

caramel buttercream,

another vanilla layer topped

with vanilla mascarpone

buttercream and fresh strawberries. Finish with a

top layer of chocolate cake,

cover the entire cake in

caramel buttercream.

Decorate with vanilla

mascarpone buttercream

and sprinkles.

## BROWNIE CHOCOLATE

## CAKE WITH VANILLA

## BUTTERCREAM

## INGREDIENTS

### FOR THE BROWNIE

### LAYERS

2 packages of Duncan

Hines Chewy Brownie

Mix

4 eggs

½ cup of water

¾ cup vegetable oil

### FOR THE COCONUT

### FILLING

1 cup heavy cream

1 cup granulated sugar

3 egg yolks

5 tbsp. unsalted butter, cut

into small pieces

1 cup pecans, grinded

1½ cups unsweetened

coconut

FOR THE VANILLA

BUTTERCREAM

1 cup unsalted butter/2

sticks, softened

4 cups confectioner's sugar

1 vanilla bean

3 tbsp. heavy cream

pinch of salt FOR THE CHOCOLATE

GANACHE

8 ounces semisweet

chocolate, chopped

2 tbsp. light corn syrup

3 tablespoons unsalted

butter

1 cup heavy cream

INSTRUCTIONS

FOR THE BROWNIE

LAYERS



1. Preheat oven to 350°F ,  
325°F.
2. Grease bottom of 3 8inch  
round pans with shortening  
or cooking spray.
3. In a large bowl mix  
brownie mix, eggs, oil and  
water. Stir until well  
blended. Spread evenly  
into the greased pans and  
bake immediately.
4. Brownies are done when  
toothpick inserted 1 inch  
from edge of pan comes out clean. About 25 minutes.  
Cool completely in pan on  
wire rack before  
assembling the cake.

#### FOR THE COCONUT

#### FILLING

1. Place the butter, pecans

and coconut in a large

bowl and set aside.

2. In a medium sauce pan, on low/medium heat, stir

together the heavy cream,

sugar and egg yolks until

the mixture begins to

thicken and coats the back

of a spoon (180 degrees F.). Pour the hot custard

immediately into the

pecan-coconut mixture and

stir until the butter is

melted. Cool completely to

room temperature before

topping the brownie layers.

**FOR THE VANILLA**

**BUTTERCREAM**

1. Place softened butter into the bowl of a stand mixer

that has been fitted with the paddle attachment. Turn the

mixer on a medium setting

and cream the butter until it

is smooth, 2 - 3 minutes.

2. Add sugar,  $\frac{1}{2}$  a cup at a time.

3. Add vanilla beans and a pinch of salt and combine until well-incorporated.

4. Add heavy cream a tablespoon at a time until the frosting has reached the preferred consistency.

## FOR THE CHOCOLATE

### GANACHE

1. Place the chocolate, corn syrup and butter in a medium bowl. Heat the cream in a small saucepan over medium heat until it just begins to boil. Remove from heat and pour over the chocolate. Let stand one minute, then stir until 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 and add top the buttercream with  $\frac{3}{4}$  cup of the coconut filling over the cake layer, making sure to reach to the edges.
3. Set another cake layer on top and repeat with all three layers including the top one.
4. Ice the sides with the chocolate ganache, add coconut topping to the middle, and create a border with Ferrero chocolates.

## FRENCH CAKE WITH

## BLUEBERRIES

## INGREDIENTS

## CUSTARD CAKE FILLING

2 cups (500 grams) heavy  
cream

3½ tablespoons (50 grams)  
butter

1 teaspoon vanilla extract

¾ cup (100 grams) all-  
purpose white flour

1¼ cups (250 grams)  
white granulated sugar

2 whole large eggs + 2 egg  
yolks

½ teaspoon salt zest of one lemon

1¾ cups (550 grams) of  
blueberries

Extra butter for the mold

## BISCOFF CRUST

3 cups (750 grams) biscoff  
crumbs

10 tablespoons (140

grams) unsalted butter,

melted

$\frac{2}{3}$  cup (85 grams)

granulated sugar

Blueberry Sauce:

6 cups fresh blueberries

(frozen work too)

1 $\frac{1}{2}$  cups (375 ml) water

1 $\frac{1}{2}$  cups (300 grams) sugar 6 tablespoons cornstarch,

mixed with 6 tablespoons

cold water

2 tablespoons vanilla

extract

MASCARPONE LEMON

BUTTERCREAM

1 sticks (113 grams) of

butter, softened

5 oz. (140 grams)

mascarpone cheese,

chilled

2½ cups (225 grams)

powdered sugar

zest of one lemon

pinch of salt

## INSTRUCTIONS

### CUSTARD CAKE FILLING

1. In a large bowl, whisk by hand until well combined eggs, egg yolks, flour, sugar, lemon zest and salt. Set aside.
2. In a small sauce pan, place heavy cream on medium heat until it starts to boil, remove from heat and mix in vanilla extract.
3. Slowly pour ⅓ of the heavy cream into the egg mixture and whisk constantly. Make sure you DO NOT pour all the heavy cream at once, since the high temperature will make the eggs cook.
4. Slowly pour the ½ of the remaining heavy cream, whisk until combined.

Repeat with the remaining  
boiled heavy cream.

5. Cover the bowl with a  
plastic wrap and let it cool  
on the counter for 20  
minutes, before transferring  
to the fridge for one hour.

### BISCOFF CRUST

1. Preheat oven to 350F.
2. In a food processor or  
blender to grind the biscoff  
cookies until you get 3 cups of crumbs.
3. Mix the crumbs with melted butter and granulated sugar  
with a rubber spatula in a  
medium bowl until  
combined.
4. Press the mixture into the bottom of a 10inch spring  
form cake pan and slightly  
up the sides. Make sure it is tight and compact, otherwise  
the custard will leak.



5. Pre-bake the crust for 7 minutes at 350°F (177°C), before adding the custard filling.

6. Note: For a no-bake dessert, chill the crust for 2 hours before using in your recipe.

7. Butter the edges of the spring form pan. Place the blueberries on the biscoff crust.

8. Remove the custard from the fridge and pour it into the pan. Bake for 50 minutes, until golden brown.

9. Remove cake from the oven and place on a wire rack to cool completely.

10. Blueberry Sauce:

11. The sauce can be made while the cake is cooking or many days in advance.

12. In a large saucepan over medium heat, combine

blueberries, water and sugar.

Stir frequently, but careful

not to crush the berries,

bring to a low boil.

13. In a small bowl, mix the cornstarch with cold water

until combined.

14. Slowly stir the cornstarch into the blueberries, careful not to crush them. Simmer

until the homemade

blueberry sauce is thick

enough to coat the back of a

metal spoon, about 10

minutes.

15. Remove from heat and gently stir 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 rest for other recipes, or cut it in half.

18. Mascarpone Lemon

Buttercream:

19. Place softened butter and mascarpone into the bowl of an electric stand mixer that has been fitted with the whisk attachment. Turn the mixer on a medium setting and cream until it smooth and combined, 2 - 3 minutes.

20. Add sugar,  $\frac{1}{2}$  a cup at a time. Add lemon zest and a pinch of salt and whisk until well-incorporated.

21. If the frosting is too thick add heavy cream one tablespoon at a time until it has reached the desired consistency.

22. Top the cooled cake with the lemon mascarpone buttercream, and pour the cooled blueberry sauce on top of the frosting.

STRAWBERRY CREAM

CREPE CAKE

INGREDIENTS

## FOR CREPES

4 large eggs

1½ cups milk

1 cup water

2 cups flour

6 tablespoons melted

butter

4 tablespoons sugar

1 teaspoons vanilla extract

or 3 vanilla beans

Butter - coat the pan

between making each

crepe

3 - 4 cups of fresh

strawberries,

sliced

## FOR THE MASCARPONE

### BUTTERCREAM

1 stick of butter, softened

at room temperature

6 oz mascarpone cheese,  
chilled

2 cups powdered sugar

1 vanilla bean

pinch of salt

FOR THE CHOCOLATE

GANACHE

8 ounces semisweet chocolate, chopped

2 tbsp. light corn syrup

3 tablespoons unsalted

butter

1 cup heavy cream

INSTRUCTIONS

FOR THE CREPES

1. Place all the liquid

ingredients in a blender and

mix on low - medium speed.

If you don't have a blender

just whisk by hand until well

combined. Add flour one

cup at a time and mix/whisk

until well combined. Place

batter in the refrigerator for at least 1 hour.

2. Place an 8-inch non-stick pan on low heat and when

hot and add a little butter to coat it (less than half of a

tablespoon).

3. Pour  $\frac{1}{3}$  cup of crepe batter into the center of the pan and swirl to spread evenly.

Cook for roughly 30 seconds

or until the edges of the

crepe appear loosened from

the pan.

4. Flip the crepe and cook for another 10 seconds, until

slightly golden brown.

5. Remove crepe and stack on a plate. Continue with the

remaining batter and 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 and mascarpone into the bowl of an electric stand mixer that has been fitted with the whisk attachment. Turn the mixer on a medium setting and cream until it smooth and combined, 2 - 3 minutes.
2. Add sugar,  $\frac{1}{2}$  a cup at a time. Add vanilla beans and a pinch of salt and whisk until well-incorporated.
3. If the frosting is too thick add heavy cream one tablespoon at a time until it has reached the desired consistency.
4. Refrigerate for 30 minutes before assembling the cake.

## FOR THE CHOCOLATE

## GANACHE

1. Place the chocolate, corn syrup and butter in a medium bowl. Heat the cream in a small saucepan over medium heat until it just begins to boil. Remove from heat and pour over the chocolate. Let stand one minute, then stir until smooth. Cool to room temperature before assembling the cake.

#### ASSEMBLE THE CAKE

1. Take one crepe from the stack, place on a flat surface, using a soup spoon, take 1 - 2 spoons of chocolate ganache, place it in the center of the crepe and coat it avoiding the edges, it should be covered in chocolate  $\frac{1}{2}$  inch from the edges.

2. In a line, place 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 just where the strawberries are (like you would do when rolling sushi) and roll 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 rest of the crepes until 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 rest of the crepes and  
stacking them on top of the  
cream, your second 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

### INGREDIENTS

#### 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 and Cooks'

Ingredients Rose Petals

FOR THE BUTTERCREAM

FILLING

250g unsalted butter,

softened

500g icing sugar

125ml Champagne or

Prosecco

6 tbsp Waitrose Duchy

Organic Strawberry

Preserve

## INSTRUCTIONS

1. Grease and line 3 x 20cm

round baking tins with

baking parchment, and

preheat the oven to 170°C,

gas mark 3.

2. Place the butter, sugar,

flour, baking powder and

salt into the bowl of a stand mixer with paddle

attachment. Mix on low

until all the butter is rubbed into the dry mixture and it

has a sandy texture.

3. In a small jug, beat together the milk, eggs and vanilla.

Keeping the mixer on a low speed, pour the mixture down the side of the flour and butter bowl. When all the liquid has been added, beat on a high speed for 2 minutes until it is light and fluffy.

4. Divide the mixture evenly between the prepared tins and bake in the preheated oven for 25-30 minutes until golden brown.

5. While the cake is baking, place the sugar into a saucepan with 100ml of water and bring to the boil.

Simmer for 2 minutes, then remove from the heat and stir in the rose water.

6. When the cakes are cooked, leave them to cool in the tins for 10 minutes, then liberally brush with the cooled rose syrup.

Leave to cool completely.

## CHOCOLATE

## DECORATIONS

1. Melt the chocolate over a bowl of simmering water until smooth. Dip the strawberries into the chocolate and place them onto baking parchment to set.

## SHARDS

1. Take a quarter of the remaining white chocolate and mix in the food colouring until it is one uniform colour, then transfer this mixture into a piping bag.

2. Pour the rest of the white chocolate into a large, lined baking tray, then drizzle with the pink chocolate and scatter over

dried strawberries and  
rose petals.

3. Leave to set at room  
temperature for 30 minutes,  
then score 12 large  
triangles into it with a  
sharp knife. Chill until  
completely solid.

#### FOR THE BUTTERCREAM

1. Beat the soft butter and  
icing sugar in a stand mixer  
until it clumps together.

2. Add the Champagne, a few  
tablespoons at a time, until  
the icing loosens up and  
becomes fluffy. Beat on a high speed for 3-4 minutes  
to get air in.

#### ASSEMBLE THE CAKE

1. Place the bottom layer of sponge onto a large plate.  
2. Spread the top with

buttercream and 3 tbsp  
strawberry jam, repeat  
with the second layer of  
sponge, then add the third  
on top.

3. Cover the whole cake with a thin layer of buttercream,  
then place in the fridge for  
20 minutes to solidify.

Then, using a large palette  
knife, coat the chilled cake with more buttercream to  
achieve a smooth, clean  
finish.

4. Arrange the chocolate  
shards and strawberries on  
top, then sprinkle over  
some dried berries and  
rose petals.

CHOCOLATE &  
POMEGRANATE LAYER  
CAKE



## INGREDIENTS

### FOR THE LAYERS

200g plain flour

70g cocoa powder

1 tsp bicarbonate of soda

1 tsp baking powder

¼ tsp salt

120ml sunflower oil

340g caster sugar

2 medium Waitrose British

Blacktail Free Range Eggs

200ml pomegranate juice FOR THE GANACHE

200g butter

280g dark chocolate (60-

70% cocoa solids),

chopped

2 tbsp golden syrup

250ml double cream

110g pack pomegranate

seeds, to decorate (find in

the chiller)

## INSTRUCTIONS

1. Preheat the oven to 180°C, gas mark 4. Grease and line the bases of 3 x 20cm tins with baking parchment.

2. Combine the flour, cocoa powder, bicarbonate of soda, baking powder and salt together in a bowl. In a separate bowl, whisk together the oil, sugar and eggs until smooth.

3. Add the pomegranate juice and the flour mixture to the oil, sugar and egg mixture.

Pour in half the juice, and then add half the flour, then the remaining juice and the

remaining flour. Make sure

you mix well after each

addition to avoid any

lumps.

4. Divide the mixture between the 3 tins and bake in the preheated oven for 20-25

minutes, or until the cakes are springy to touch and, when inserted, a skewer comes out clean. Leave to cool in the tins for 10 minutes, then transfer to a wire rack to cool completely.

#### FOR THE GANACHE

1. Place the butter, chocolate and golden syrup into a heatproof bowl over a pan of boiling water. Stir until the mixture is melted and smooth – about 7-8 minutes. Pour in the double cream and mix until combined, then place into the fridge and chill until cool but not set – about 35-

40 minutes. Use an electric hand whisk to whip the ganache until it turns from dark to pale brown – about 2-3 minutes.

#### ASSEMBLE THE CAKE

1. Place one layer of the sponge on to a plate and spread with quarter of the ganache. Top with the second layer of sponge and another quarter of the ganache.

2. Add the final layer of sponge. Crumb coat the top and sides of the completed cake with a thin layer of ganache.

3. Place in the fridge for around 30 minutes to set.

Cover the cake with the remaining ganache and then

top with the pomegranate  
seeds.

CHOCOLATE

CINNAMON CAKE

INGREDIENTS

225 g organic butter

225 g organic golden

caster sugar

4 Duchy Originals From

Waitrose Organic British

Free Range Medium Eggs

175 g organic self raising

flour

1 tsp baking powder

50 g Green & Black's

Organic Cocoa Powder

1 tsp ground cinnamon

½ x 265g jar Duchy Originals From Waitrose

Organic Damson Preserve

150ml double cream,

whipped

Extra cocoa for dusting

## INSTRUCTIONS

1. Preheat the oven to 180C, gas mark 4.
2. Place the butter, sugar and eggs together in a large mixing bowl. sift in the flour, baking powder, cocoa and cinnamon and beat until thoroughly mixed.
3. Spoon into 2 greased and base-lined round 20cm sandwich tins and level the surface.
4. Bake for 30 minutes until well risen and a metal skewer emerges clean from the centre of the cakes.
5. Turn out and cool on wire racks.
6. Sandwich the 2 cakes together with the damson jam and whipped cream

and dust with cocoa.

## CHOCOLATE GANACHE

## CAKE

### INGREDIENTS

#### FOR THE FILLING

150g Country Life Butter

150g Billington's Light

Brown Muscovado Sugar

200g plain chocolate,

broken into small chunks

200g ground almonds

6 medium Waitrose British

Blacktail Free Range Eggs,

separated

4 tbsp brandy or milk

#### FOR THE GANACHE

200g plain chocolate

200ml double cream

### INSTRUCTIONS

1. Preheat 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 and chocolate in a pan until  
melted. Cool slightly  
and fold in the almonds,  
egg yolks and brandy or  
milk.

3. Whisk the egg whites until  
they hold stiff peaks and fold into the  
chocolate mixture. Pour  
into the tins and bake  
for 40-45 minutes until  
firm. Cool slightly before  
turning out onto wire  
racks. Discard the paper  
and allow to cool.

4. Meanwhile, make the  
ganache by melting the  
chocolate and cream in



a bowl over a pan of  
simmering water until  
melted. Whisk until glossy  
and thickened and allow to  
cool.

5. Place one half of the cake upside down on a serving  
plate, spread with  $\frac{1}{4}$  of  
the ganache and put the  
other cake on top. Spread  
the rest of the ganache on  
the top and sides with a  
palette or round bladed  
knife until smooth and  
shiny.

CHOCOLATE

PISTACHIO CAKE

INGREDIENTS

100g pack pistachio nuts  
200g bar Waitrose Belgian  
White Chocolate, chopped

450ml essential Waitrose

Double Cream

250g tub ricotta cheese

2 tsp vanilla bean paste or  
extract

330g Waitrose Double

Chocolate Loaf

3 tbsp Kirsch, optional

200g bar Waitrose

Continental Plain Chocolate, chopped

2 tbsp golden syrup

## INSTRUCTIONS

1. Put the nuts in a heatproof bowl and cover with boiling water. Leave to stand for 30 seconds, then drain well and tip the nuts onto several sheets of kitchen paper. Cover with more layers of paper and 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 and 100ml of the cream in a  
heatproof bowl over a pan  
of gently simmering water.  
Leave until melted, stirring  
occasionally. Remove from  
the heat and beat in the  
ricotta and 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 until firm, and stir

into the white chocolate mixture, along with all but 2 tbsp of the nuts.

6. Spread half the mixture in the tin and level the surface. Arrange half the remaining cake slices on top and drizzle with another tbsp of the Kirsch. Spread with the remaining filling, then the remaining cake slices and Kirsch.

7. Cover and 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 and add the golden syrup, then the remaining 150ml of cream, stirring until smooth. Leave until cooled

but not thickened. Run a knife around the edges of the cake and release the cake from the sides of the tin.

10. Invert onto a serving plate and peel away the lining paper.

11. Spread the chocolate mixture over the top and sides with a palette knife and scatter with the reserved nuts.

FLOURLESS

CHOCOLATE PRALINE

CAKE

INGREDIENTS

175g unsalted butter,  
softened, plus extra for  
greasing

100g whole blanched  
hazelnuts

175g caster sugar

200g dark chocolate (70%

cocoa), chopped

5 eggs, separated

½ tsp salt

## INSTRUCTIONS

1. Preheat the oven to 180°C, gas mark 4.
2. Grease a 23cm cake tin and line with baking parchment.
3. Put the hazelnuts in a roasting tray and roast for 10 minutes until golden. Set aside and, once cool, blitz in a food processor with 25g sugar until finely ground.
4. Meanwhile, melt the chocolate in a bowl set over a pan of barely simmering water.
5. Using electric beaters, cream the butter and 100g

sugar in a bowl for 5 minutes, until pale and fluffy. Beat in the egg yolks one at a time, then the melted chocolate and 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 until stiff and glossy. Stir 1/3 the egg white into the chocolate mixture to loosen, then carefully fold in the remaining egg white, a third at a time, trying to retain as much air as possible. Carefully tip into the tin, gently smooth the top and bake for 50-55 minutes until just set.

8. Cool in the tin for 20 minutes, then remove the sides (leave the base on) and cool completely on a wire rack.

FLOURLESS

CHOCOLATE AND

ALMOND CAKE

INGREDIENTS

FOR THE CAKE

265g Waitrose Belgian

dark chocolate

6 Waitrose British

Blacktail 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

## INSTRUCTIONS

### CAKE LAYERS AND

### FILLING

1. Pre-heat your oven to 180°C, gas mark 4.
2. Grease and base line a 21cm round loose bottom cake tin.
3. Melt the chocolate in a bowl over a pan of simmering water and then allow to cool a little.
4. Whisk the egg whites in a large bowl until stiff.
5. In another bowl using an electric whisk, beat the egg, egg yolks and sugar together until thick and pale. The mixture should leave a trail on the surface when the beaters are lifted.

6. Whisk the ground almonds, melted chocolate and 1tbsp of egg white into the egg yolk mixture. Using a metal spoon carefully fold the remaining egg whites into the chocolate mixture. Pour the mixture into the prepared tin.

7. Bake for 45-50 minutes, until the crust that forms on top of the cake is firm and the sides shrink away from the tin.

8. Leave the cake to cool in the tin for at least 10 minutes. Then turn it out, upside down onto a clean tea towel on a wire rack.

9. Remove the parchment from the cake and leave to cool completely. Turn the cake the right way up on the rack and remove the tea

towel.

10. Gently heat the jam and brush it evenly over the top and sides of the cake.

## TOPPING

1. Melt the cream and chocolate in a bowl over a pan of simmering water.

Stir occasionally until smooth and glossy. Allow to cool so the topping begins to thicken, but don't let it set.

2. Pour onto the centre of the cake and allow it flow over the top and the sides of the cake.

3. Use a palette knife to spread around the sides and completely coat the cake. Leave to set before serving.

## BLACK FOREST CAKE

### INGREDIENTS

#### FOR THE SPONGE

8 large Waitrose British

Blacktail Eggs

2 large Waitrose British

Blacktail 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 AND

## 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 Waitrose Cooks'

Homebaking Dark

Chocolate Curls

## INSTRUCTIONS

1. Preheat the oven to 180°C, gas mark 4.

2. Grease and line two 23cm

round cake tins with baking

parchment.

3. Separate the eggs and

combine the yolks (plus

extra yolks), sugar and

vanilla bean paste in a large bowl. Use an electric hand whisk to whisk until pale and doubled in volume. Sift over the cocoa powder and fold in. In a clean bowl, whisk the egg whites and salt to stiff peaks then carefully fold into the egg yolk mixture.

4. Divide between the lined tins and bake for 30 minutes. Cool on a wire rack. Cut each cake in half horizontally.

5. For the icing, put the cocoa powder, syrup and salt into a saucepan with 125ml hot water, whisk until smooth then bring to the boil. Reduce the heat to a simmer and cook for 2

minutes, whisking constantly, until smooth and glossy. Remove from the heat and whisk in the chocolate and butter until smooth. Set aside to cool.

6. Drain the cherries, reserving the syrup, and set aside. Pour the syrup into a saucepan, bring to the boil and reduce by two thirds. Remove from the heat and stir in the kirsch.

7. Whip the cream, icing sugar and vanilla to soft peaks then fold in the drained cherries.

## ASSEMBLE THE CAKE

1.

Put a small spoonful of cream onto a serving plate

or cake stand and lay a sponge on top. Spoon over a quarter of the kirsch syrup, spread over a thin layer of the chocolate icing and 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 and spread over the remaining icing. Top with the fresh cherries and chocolate curls. Chill for 1 hour before serving.

## VELVET MOCHA CHEESECAKE

### INGREDIENTS

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

## INSTRUCTIONS

Preheat the oven to

180C/gas 4.

Melt 70g butter and mix

with the crushed cookies;

press into a base-lined

23cm springform tin. Bake

for 10 minutes until just firm. Leave to cool slightly, then wrap the tin in two large sheets of tinfoil, double-wrapping it around the outsides (it needs to be watertight), but leaving the top open.

To make the cheesecake, whisk the eggs with the sugar for several minutes, until thick and airy. Scrape in the vanilla pod seeds; beat in all the cream cheese, the cornflour, crème fraîche, coffee and melted chocolate; pour into the tin.

Set the cake tin in a large roasting tin or dish. Pour boiling water into the

roasting dish to reach

halfway up the cake tin.

Bake for about 1 hour 20

minutes until just firm.

Turn the oven off and leave

for 15 minutes Meanwhile, make the

sauce. In a pan, melt the

syrup, 15g butter, cocoa,

coffee granules and

chopped chocolate over a

very low heat with 80ml

water. Whisk together until

smooth. Keep in the fridge

for up to 1 week and warm

through gently before

serving

Chill the cheesecake

overnight, or for up to 4

days, before serving with a

drizzle of chocolate sauce

FLOURLESS

CHOCOLATE CAKE

INGREDIENTS

250g soft unsalted butter,

plus extra for greasing

100g roasted chopped

hazelnuts

365g light brown

muscovado sugar

300g 70% dark chocolate,

broken into pieces

50g ground almonds

85g cocoa powder

6 large Waitrose British

Blacktail Free Range

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

## INSTRUCTIONS

1. Preheat the oven to 180°C, gas mark 4.
2. Grease and line the sides and 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 and chocolate in a large bowl over a pan of simmering water. Remove from the heat and stir to combine. Add the sugar, gently whisk until there are no lumps, then fold in the ground almonds and hazelnuts and cocoa powder. Gradually add the eggs, vanilla paste and salt, giving it all a good stir.
5. Pour the batter into the

prepared tin and bake in the oven for 35 minutes. Remove and leave to cool for 20 minutes in the tin before carefully removing from the tin to cool.

6. Top with fresh raspberries.

Serve in slivers with a dollop of crème fraîche, if you like, and an espresso or glass of amaretto on the side.

## INSTRUCTIONS

1. Make the cake: Preheat the oven to 350 F. Spray three 6-inch round cake pans (or two 8 inch pans) with baking spray and line bottoms with parchment paper.

2. In the bowl of a stand mixer, beat together the

eggs, sugar and vanilla  
until it has tripled in  
volume - about 10 minutes.

Mixture should be thick,  
creamy and pale. Add the  
lemon zest.

3. Sift the flour and salt (preferably three times)

into a separate bowl or a  
large parchment paper on  
the counter. Stir into stand  
mixer using a plastic or  
metal spoon, preferably in  
batches.

4. Add the melted butter and gently fold it in to the cake batter mix.

5. Divide the batter evenly  
between the pans and  
gently smooth the tops. Tap  
the cake pans on the  
counter to remove any air  
bubbles.

6. Bake in preheated oven for 21-25 minutes or until the sponges are evenly golden and come away from the sides of the baking pans.

7. Allow the cakes to cool in their pans for 10 minutes.

After 10 minutes, turn them onto the wire rack carefully and allow the cakes to cool completely.

8.

Meanwhile, make the whipped cream: In a small pan, combine gelatin and cold water and allow to sit for 5 minutes until thick.

Place over low heat, stirring constantly, just until the gelatin dissolves.

9. Remove from heat and allow to cool slightly (but do not let it to set).

10. Using a stand mixer, whip the heavy cream with the



icing sugar until soft peaks

form.

11. While slowly beating, add the gelatin to the whipping cream. Whip at high speed until 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 and spread evenly using an offset spatula.

3. Place an even layer of sliced strawberries and berries on top of the whipped cream.

4. Add the second layer of cake and repeat until all of the layers are on the cake.

5. For the top layer, spread on with a generous layer of whipped cream and spread

evenly using an offset

spatula.

6. Garnish with fresh

strawberries, blueberries

and blackberries. Dust with

powdered sugar.

CHEESECAKE

BROWNIES

INGREDIENTS

1 boxed brownie mix or homemade brownie recipe

8 ounces cream cheese, softened 2 tbsp butter, softened

1 tbsp cornstarch

14 ounces sweetened condensed milk

1 egg

1 tsp vanilla extract

16 ounce container chocolate

frosting

INSTRUCTIONS

1. Preheat 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, and cornstarch until fluffy. Gradually beat in the sweetened condensed milk, egg, and vanilla until smooth. Pour cream cheese mixture over the brownie batter.

4. Bake for 45 minutes. Allow to cool.

Spread frosting over top. Store covered in the refrigerator.

## MUDSLIDE CAKE

### INGREDIENTS

#### FOR CAKE

2 cups granulated sugar

2 large eggs, room temperature 1 cup hot water

1/2 cup unsweetened cocoa powder 1 teaspoon instant coffee

1 teaspoon salt

2 1/2 cups sifted all-purpose flour 2 teaspoons baking soda

1 teaspoon baking powder

1 cup vegetable oil

1 cup buttermilk, room temperature 1 tablespoon vanilla extract

#### FOR FILLING

1/2 teaspoon gelatin

2 cups heavy cream, cold

1/2 cup confectioners sugar

4-5 tablespoons bourbon, to taste For Ganache

6 ounces chopped semisweet

chocolate

1/2 cup heavy cream, room

temperature

#### FOR GARNISH

1 cup chopped or crumbled

chocolate wafer or sandwich

cookies

#### INSTRUCTIONS

1. Preheat oven to 350 degrees F. Line the bottoms of 3 9-inch round cake pans with parchment paper; butter parchment and sides of pan.

2. In a large mixing bowl or the bowl of a stand mixer fitted with a whisk attachment, beat sugar and eggs on high speed for 2 to 3 minutes until lightened in color.

3. Combine the hot water, cocoa powder, instant coffee, and salt; stir to combine. With mixer on low speed, slowly pour into mixer bowl.

Continue to mix on low speed until incorporated.

4. Add flour, baking soda, and baking powder and mix on low speed until just incorporated. Mix in oil, buttermilk, and 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 minutes or until a toothpick inserted near the center comes out clean.

6. Let cool on wire racks. If necessary, run a thin metal knife around the edges of the pans to loosen, then invert onto wire racks. Cakes should come out cleanly. Let cool

completely. At this point you can

wrap cakes in plastic wrap and seal inside zip-top bags, store in the freezer overnight or until ready to use.

7. To prepare whipped cream, fill a small dish with 2 tablespoons cold water. Sprinkle over gelatin and let sit for 5 minutes to soften.

Microwave for 5 seconds to melt, stirring gently to smooth out any chunks, then set aside to cool.

8. In a cold metal mixing bowl, whip cream on high speed until frothy. Add sugar and cooled gelatin and

continue to whisk until cream holds soft peaks. Add bourbon to taste and whisk until cream holds stiff peaks.

Refrigerate until ready to use.

9. To prepare ganache, combine chopped chocolate and cream in a microwave-safe bowl. Microwave on half power for 15 seconds at a time, stirring well after each interval.

Continue to microwave until

chocolate is just melted; the residual heat of the mixture should be enough to melt it completely. Let cool until slightly thickened but still pourable.

If the ganache is on the thick side, whisk in a tablespoon or two of butter, cut into small cubes, to thin out the ganache as desired.

10. To assemble, place 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, and sprinkle with crumbled cookies. Repeat with second and third layers, finishing with the remaining whipped cream, ganache, and crushed cookies.

Refrigerate until ready to serve.

## VEGAN CAKE

### INGREDIENTS

1 1/2 cups almond milk

2 teaspoons apple cider vinegar 1 cup plus 2 tablespoons vegan granulated sugar

1/3 cup plus 2 tablespoons vegetable oil

1 tablespoon vanilla bean paste 1/4 teaspoon almond extract

2 cups unbleached all-purpose flour 3 tablespoons cornstarch

3/4 teaspoon baking soda

1 teaspoon baking powder

3/4 teaspoon salt

### FROSTING

3/4 cup non-hydrogenated margarine 3/4 cup non-hydrogenated shortening 3 1/2 cups vegan powdered sugar 1 tablespoon pure vanilla extract pinch of salt

1/4 cup almond milk

## INSTRUCTIONS

1. Preheat oven to 350 degrees, grease (2) 9-inch cake pans. In a large bowl, whisk together almond milk and vinegar and let stand 4 or 5

minutes.

2. Whisk in sugar, oil, almond and vanilla paste, and mix until frothy.

Sift together flour, cornstarch, baking soda, baking powder, and salt.

3. Add the flour mixture to the almond and vanilla mixture and blend until flour disappears. Don't over mix!

Pour half of the batter into each 9

inch pan and bake for about 25

minutes, or until a toothpick inserted

into the center of the cake comes out clean. Cool completely before frosting.

4. In a mixer, add margarine and shortening and beat at medium speed for about 2.

5. Stir in powdered sugar, add vanilla extract and salt and beat on medium for 1 minute. Add almond milk slowly until just spreadable.

## TO ASSEMBLE

1. Place first layer on stand, cardboard round or platter and frost.

2. Add second layer and frost evenly

and flat.

3. Decorate with raspberries, blueberries, lingonberries, and baby strawberries and a bit of mint.

GLUTEN FREE

BROWNIES

INGREDIENTS

23 oz almond flour

1 teaspoon salt

1 tablespoon cocoa powder

6 oz. dark chocolate, coarsely chopped

1 cup (4 oz.) coconut oil

1 cup coconut sugar

2 eggs

1 teaspoon vanilla extract

1 cup dark chocolate chips

INSTRUCTIONS

1. Preheat oven to 350oF. Line with parchment and lightly grease an 8x8"

baking pan.

2. In a medium bowl, whisk the almond flour, salt, and cocoa powder together.

3. Put the chocolate and coconut oil in a large glass bowl and microwave for 30 seconds. Stir, and repeat until the chocolate and



coconut oil are completely melted and smooth. Add the coconut sugar. Whisk until completely combined. The mixture should be room temperature.

4. Add 2 eggs to the chocolate mixture

and whisk until combined. Add the vanilla and stir.

5. Sprinkle the flour mixture over the chocolate mixture. Using a rubber spatula, fold the flour mixture into the chocolate until just a bit of the flour mixture is visible. Fold in the chocolate chips.

6. Bake in preheated oven for 28-32

minutes or until a toothpick comes out with moist crumbs attached.

7. Cool brownies completely.

## M&M'S BROWNIES

### INGREDIENTS

1/2 cup butter, softened

2 cups brown sugar

2 eggs

2 teaspoons almond extract

1/2 teaspoon salt

2 teaspoons baking powder

1 3/4 cups flour

1/2 cup dark cocoa powder

1 1/2 cups mini M&M's candies, divided

## INSTRUCTIONS

1. Beat the butter and sugar until creamy. Add the eggs and extract and beat again.
2. Stir together the salt, baking powder, flour, and cocoa powder. Slowly beat into the butter mixture until combined. Add 1 cup mini M&M's and stir gently.
3. Spoon into a greased 9x13 glass baking dish. Top with the remaining candies. Bake at 350 degrees for 25 minutes. Remove and let cool completely before cutting.

## CINNAMON

## CHEESECAKE BARS

## INGREDIENTS

### CAKE

- 1 large egg
- 1 cup light brown sugar
- 1 cup natural sweetener/or sugar of choice
- 1 cup pure pumpkin puree, canned or homemade
- 1 cup oil
- 1 tablespoon honey
- 1 tablespoon vanilla extract
- 11 cups plain flour

1 tablespoon baking powder

11 teaspoons ground cinnamon Pinch of salt

1 cup white chocolate chips

## CHEESECAKE

1x 250g | 8.8oz packet low fat/fat free cream cheese, at room temp 2  
tablespoons flour

1 teaspoon ground cinnamon

4 tablespoons natural

sweetener/sugar of choice

## INSTRUCTIONS

1. Preheat oven to 180c | 350F. Grease a 9x11-inch baking pan with cooking spray; line with baking/parchment paper and set aside.
  2. In a large bowl, whisk the egg, brown sugar, sweetener/sugar, pumpkin, oil, honey and vanilla until smooth and creamy.
  3. Add the flour, baking powder, cinnamon and salt, and stir until just combined.
  4. Fold through chocolate chips, set aside and make the cheesecake layer
- ## CHEESECAKE

1. Combine cream cheese, flour,

cinnamon and sweetener/sugar in a medium sized bowl, and beat until smooth.

## ASSEMBLE

2. Pour the cake batter into prepared pan and evenly smooth the top lightly with a spatula.

3. Pour the cheesecake mixture over the top, and using the back of a knife, swirl small amounts of the blondie batter gently into the cheesecake mix until a marble effect is created on the top.

4. Bake for about 38 - 45 minutes, or until done. A toothpick inserted in the center should come out mostly clean/slightly dirty, with a few moist

crumbs but no batter. Allow cake to cool in pan for at least 30 minutes before slicing and serving.

PUMPKIN &

CHOCOLATE CAKE

INGREDIENTS

PUMPKIN LAYER

1 cup sugar

1 cup canola oil

2 large eggs

1 cup all-purpose flour

1 tsp baking soda

1 tsp ground cinnamon

1 tsp baking powder

1 tsp salt

1 cup 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 large eggs

Tbsp buttermilk

6 Tbsp water

Tbsp canola oil

1 tsp vanilla extract

## WHIPPED BROWN SUGAR

### ICING

- 7 Tbsp all-purpose flour
- 1 1 cup milk
- 1 1 Tbsp pure vanilla extract
- 1 1 cup salted butter, at room temperature
- 1 1 cup brown sugar, packed
- Pinch of salt

## INSTRUCTIONS

Preheat oven to 350oF. Butter 2 – 8”

layer round pans. Dust one with flour and one with cocoa.

### PUMPKIN LAYER

1 Combine sugar, canola oil and eggs in a mixing bowl; mix well.

2 Whisk flour, baking soda, cinnamon, baking powder and salt in another bowl.

3 Stir into oil mixture; beating well. Stir in pumpkin.

4 Pour into the flour prepared pan.

Bake for 35-40 minutes. Cool

completely before turning out.

### CHOCOLATE LAYER

1 Combine cocoa, flour, sugar, baking soda, baking powder and salt into the bowl of a mixer. Beat on low until combined.

2 Add eggs, buttermilk, water, oil and vanilla. Increase speed to medium and beat until very smooth, about 3 minutes.

3 Pour into cocoa prepared pan.

Bake until set about 30-35 minutes.

Let cool completely before turning out.

4 When both layers are fully cooled, take the one pumpkin layer and cut it in half, then the one chocolate layer and cut it in half so

you have 4 sections of cake. Frost with Whipped Brown Sugar Icing alternating one chocolate section, pumpkin, chocolate and finish with pumpkin.

## WHIPPED BROWN SUGAR

### ICING

1 In a small saucepan, whisk flour into milk and heat, stirring constantly, until it thickens.

2 Remove from heat and let it cool to room temperature. Stir in vanilla.

3 While the mixture is cooling, cream the butter, sugar, and salt together until light and fluffy on medium high, about 3 minutes. Add the completely cooled milk mixture.

4 Beat for 5 minutes on medium-high to high until it looks like whipped cream.

## CHOCOLATE BUNDT

### CAKE

### INGREDIENTS

- 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

## INSTRUCTIONS

1 Prepare chocolate chip cookies as directed in the original recipe, swapping out the chocolate chips for the 1 cup of M&M's. Reserve 1/4 of the dough, and wrap the rest in plastic and place in the fridge for later use.

2 Preheat oven to 325 degrees.

Grease a bundt pan with shortening or butter, then coat in an even layer of cocoa powder. Tap out the excess and set aside.

3 In a large mixing bowl beat the butter and sugar until light and fluffy, around 5 minutes. Beat in the eggs,

one at time, until fully incorporated, then mix in the cocoa powder, vanilla extract, and sour cream.

4 Whisk together the flour, baking soda, and salt and slowly add to the mixture.

5 Gently beat in the boiling water on low speed. Pour the batter into the prepared bundt pan.



6 Roll the cookie dough into small balls and plop them into the cake batter in the bundt cake, pressing down just slightly.

7 Bake for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

8 Allow the cake to cool for 10

minutes in the pan before flipping out onto a cooling rack to cool completely.

9 Remove the lid and foil from the icing, then place in the microwave and heat for 15 second intervals until smooth and pourable. Slowly pour over cooled bundt cake, allow to set.

## ANGEL CAKE

### INGREDIENTS

- 13 cups sugar, divided
- 1 teaspoon salt
- 1 cup cake flour, sifted
- 12 egg whites
- 1 cup warm water
- 1 teaspoon vanilla extract
- teaspoons cream of tartar
- 1 can of vanilla frosting, optional

### INSTRUCTIONS

1 Preheat oven to 350 degrees F.

2 In medium mixing bowl, combine half of the sugar with the salt and cake flour.

3 In a large mixing bowl, use a balloon whisk to thoroughly mix egg white, water, vanilla, and cream of tartar. After 2 minutes, switch 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, sprinkle enough of the flour mixture to dust the top of the fluffy

egg whites. Using a rubber spatula to gently fold in the flour mixture until almost fully incorporated.

5 Repeat until all of the flour mixture is incorporated into the egg whites. You want to mix in the flour in as few folds as possible.

6 Carefully spoon mixture evenly into an ungreased tube pan. Bake for 35 minutes.

7 Check that the cake is done by inserting a wooden skewer into the cake halfway between the middle tube and 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. Then run the knife around the center tube and under the cake to finish releasing the cake from the pan.

## RED VELVET CAKE

### INGREDIENTS

#### CAKE BATTER

- 3 1/2 cups all-purpose flour

- 2 cups sugar
- 3 tablespoons unsweetened cocoa powder
- 2 teaspoons baking soda
- 3 teaspoon salt
- 13 cups buttermilk
- cups vegetable oil
- 3 large eggs
- 1 teaspoon distilled white vinegar
- 1 bottle liquid red food coloring

## FROSTING

- 1 pound cream cheese, room temperature
- 1 cup butter, softened
- cups confectioners' sugar BLOODY GANACHE
- 12 ounces white chocolate bark
- 2 tablespoons heavy cream
- red food coloring

## INSTRUCTIONS

1 To make cake, preheat oven to 350 degrees and spray 3 9-inch cake pans with baking spray with flour.

2 In a large mixing bowl combine flour, sugar, cocoa powder, baking soda, and salt.

3 In a medium bowl, whisk together buttermilk, vegetable oil, eggs, and vinegar.

4 With the mixer on low, add the buttermilk mixture to the flour mixture. Once all buttermilk mixture has been added, turn to medium speed and beat until smooth.

5 Add food coloring and beat until

mixed evenly.

6 Divide batter evenly between the prepared pans and bake about 22 to 25 minutes. Let cool in pans for 10

minutes and then remove to wire rack to cool completely.

7 For frosting, beat cream cheese and butter with an electric mixer until smooth. Gradually beat in

confectioners' sugar.

8 Spread frosting between layers of cakes and on top and 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 AND

BLUEBERRY

CHEESECAKE

## INGREDIENTS

### BLUEBERRY SAUCE

2 cups fresh blueberries

(frozen work too)

½ cup water

½ cup sugar

2 tablespoons cornstarch,

mixed with 2 tablespoons

cold water

1 tablespoons vanilla

extract

### CRUST

2 cups graham cracker

crumbs

8 tablespoons unsalted

butter, melted

2 tablespoons granulated

sugar

### CHEESECAKE FILLING

4 packages (8 oz.) cream

cheese, softened

1 cup sour cream

2 tablespoons cornstarch

3 eggs

1 $\frac{1}{3}$  cups sugar

$\frac{1}{2}$  cup graham cracker

crumbs

juice of one meyer lemon zest from one meyer lemon

## INSTRUCTIONS

### BLUEBERRY SAUCE

1. The sauce can be made while the cake is cooking or many days in advance.

2. In a large saucepan over medium heat, combine blueberries, water and sugar.

Stir frequently, but careful not to crush the berries, bring to a low boil.

3. In a small bowl, mix the cornstarch with cold water until combined.

4. Slowly stir the cornstarch into the blueberries, careful not to crush them. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 10 minutes.

5. Remove from heat and gently stir in vanilla.

6. Let the sauce cool at room temperature. Measure  $\frac{1}{2}$  cup for your recipe, store the rest in jars in the fridge.

## CRUST

4. In a large bowl, mix the crumbs with melted butter and granulated sugar with a rubber spatula until combined.

5. Press the mixture into the bottom of a 9inch spring form cake pan and slightly up the sides. Make sure it is tight and compact.

6. Chill the crust for 15 minutes.

## CHEESECAKE FILLING

10. Preheat oven to 325F.

11. In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed until fluffy. Add the sugar, cornstarch, lemon juice, lemon zest and beat until combined.

12. Add eggs, one at a time, beating until just combined after each addition. On low speed beat in sour cream just until combined.

13. Remove crust from the fridge and pour the batter into the crust.

14. In circles pour the blueberry sauce over the cheesecake and with the edge of a spatula create swirls and mix the blueberry sauce into the cheesecake filling.



Carefully not to over mix.

15. Bake for about 1¼ hours or until center is almost set.

Cool on a wire rack for 15 minutes. Sprinkle graham crackers on top and loosen sides of pan and continue cooling on wire rack until 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 refrigerator.

CHOCOLATE BROWNIE

CAKE WITH

MASCARPONE

## INGREDIENTS

### FOR THE BROWNIE

### LAYERS

1 cup unsalted butter,  
melted

2 cup granulated sugar

4 large eggs

1 cup all-purpose flour

½ cup unsweetened cocoa  
powder

½ teaspoon salt

½ teaspoon baking soda FOR THE COCONUT

### FILLING

1 cup walnuts, measure  
then grind

1 cup coconut flakes

½ cup heavy cream

½ cup sugar

1 egg yolk

3 tbsp. butter, room

temperature

## FOR THE VANILLA

### BUTTERCREAM

3 sticks of butter, softened

8 oz mascarpone cheese,

chilled

2½ cups powdered sugar

1 vanilla bean

pinch of salt

## FOR THE CHOCOLATE

### GANACHE

8 ounces semisweet

chocolate, chopped

2 tbsp. light corn syrup

3 tablespoons unsalted

butter

1 cup heavy cream

## INSTRUCTIONS

7. Preheat 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 and sugar  
until smooth. Add in each  
egg one at a time on low  
speed and whisk until well  
combined.

10. Using a large rubber  
spatula, gently stir in flour, cocoa, baking soda and salt.

11. Spread batter into the pans  
and bake for 25-30 minutes until set.

12. Remove and let cool  
completely before  
assembling the cake.

FOR THE COCONUT

FILLING

3. Place the butter, walnuts and coconut in a large bowl  
and set aside.

4. In a medium sauce pan, on low/medium heat, stir

together the heavy cream,  
sugar and egg yolk until the  
mixture begins to thicken  
and coats the back of a  
spoon (180 degrees F.).

Pour the hot custard  
immediately onto the  
walnut-coconut mixture and  
stir until the butter is  
melted. Cool completely to  
room temperature before  
topping the brownie layers.

FOR THE VANILLA

MASCARPONE

BUTTERCREAM

4. Place softened butter and mascarpone into the bowl  
of an electric stand mixer  
that has been fitted with the whisk attachment. Turn the  
mixer on a medium setting and cream until it smooth  
and combined, 2 - 3

minutes.

5. Add sugar,  $\frac{1}{2}$  a cup at a time. Add vanilla beans and a pinch of salt and whisk until well-incorporated.

6. If the frosting is too thick add heavy cream one tablespoon at a time until it has reached the desired consistency.

## FOR THE CHOCOLATE

### GANACHE

2. Place the chocolate, corn syrup and butter in a medium bowl. Heat the cream in a small saucepan over medium heat until it just begins to boil. Remove from heat and pour over the chocolate. Let stand one minute, then stir until 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 second brownie cake layer. Third (top) layer, is covered in frosting only, no coconut mixture.
8. Pour the chocolate ganache on top of the cake, distribute evenly and also ice the sides of the cake while the ganache is dripping down.
9. Decorate with frosting if you have any remaining and chocolate sprinkles.
10. Chill the cake for at least 2

hours before serving.

## COFFEE CAKE

### INGREDIENTS

- ½ cup coconut oil
- eggs
- 1 cup brown sugar
- 1 tsp. vanilla
- 1 cup 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 cup chopped pecans
- 1 cup brown sugar

### INSTRUCTIONS

1 Preheat oven to 350o F. Spray an 8x8" pan with cooking spray.

2 Stir together the coconut oil, eggs, Truvia, vanilla and cooked oatmeal.



3 In a separate bowl, mix together flour, cloves, salt, cinnamon and baking soda. Combine dry

ingredients with wet ingredients and stir until combined. Pour into prepared pan.

4 Mix 1 Tbsp. coconut oil, pecans and brown sugar in a small bowl and sprinkle over the top of cake. Bake for 25-30 minutes. Cut into squares

and serve.

## CHOCOLATE CAKE

WITH CARAMEL &

MASCARPONE

### INGREDIENTS

- 150g of flour
- 30g of cocoa powdered Pantaguel
- 1/4 teaspoon of baking powder
- 1/4 teaspoon of baking soda
- 1/4 teaspoon of salt
- 100g of softened butter
- 145g of brown sugar
- 1 egg
- 1 egg yolk
- 75g of melted chocolate

- 1/2 teaspoon of vanilla extract
- 125ml of milk

#### FOR THE CARAMEL

- 100g yellow sugar
- 60ml of cream
- tablespoon of unsalted butter
- 1 teaspoon of vanilla extract
- pinch of salt

#### MARSCARPONE CREAM

#### AND CARAMEL

- 250g mascarpone cheese
- 63g powdered sugar
- 100ml fresh cream
- Caramel

#### CHOCOLATE SHAVINGS

100g chocolate

#### INSTRUCTIONS

1 Pre-heat the oven at 175oC and prepare two trays with 15cm with a parchment paper base, spread with butter and sprinkle a little of the powdered cocoa.

2 Mix in a bowl the sieved flour with the cocoa, baking powder, baking soda and salt. Reserve.

3 On another bowl, beat the butter with the sugar until it becomes a soft cream.

4 Add the egg and the egg yolk to the butter mixture, whisk well and then add the melted chocolate and the vanilla. Mix well.

5 Alternating between the flour and 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 until the toothpick comes out clean.

8 Take it out of the oven and let it rest for 10mins before taking it out of the tray and letting it cool completely.

## CARAMEL

1 On a small pan, bring it to

medium heat with the sugar, the butter and 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 and add the vanilla and the salt. Careful because it might be too hot and start to create bubbles.

4 Pour it on a glass bottle and let it cool down at ambient temperature.

## MARSCARPONE CREAM

## AND CARAMEL

1 Whisk the mascarpone with the sugar and caramel until it becomes a soft and smooth cream.

2 Add the cream and whisk it for 5 more minutes until 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 and the other half, break into very small pieces.

3 When the chocolate is melted, add the chocolate pieces and mix until it all melts.

4 Pour the chocolate over the tray and spread out a thin layer with the help of a spatula.

5 Wait some minutes until the chocolate dries out, if needed, bring the tray 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 and spread a little bit of the cream, some chocolate shaving and some powdered cocoa.

2 On top of it, put the other half of the cake.

3 Spread the resto f the cream, chocolate shaving and more

powdered cocoa.

## UPSIDE-DOWN TEA CAKE

### INGREDIENTS

#### UPSIDE-DOWN BITS

- 300 g kumquats
- Tbsp coconut oil, melted (30 ml)
- 1 c coconut sugar, lightly packed (40 g)
- 1 Tbsp boiling water (15 ml) CAKE

- 1 c coconut oil, semi-firm (115 g)
- 1 c coconut sugar, lightly packed (80 g)
- eggs, at room temperature
- 1 c almond milk (115 ml)
- 1 c orange juice (60 ml)
- 1 tsp vanilla paste
- c whole spelt flour (260 g)
- 2 Tbsp arrowroot flour (16 g)
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp sea salt

#### TOPPING

- handful flaked almonds
- handful shredded coconut

## INSTRUCTIONS

1 Preheat oven to 180°C (350°F).

Grease sides of an 8 inch / 20 cm cake tin with a bit of coconut oil.

2 Slice a very thin bit off the end of each kumquat and discard. Cut each kumquat in half — or large ones in thirds — and remove seeds.

## PREPARE THE UPSIDE-

### DOWN BITS

1 Drizzle melted coconut oil into base tin.

2 Combine boiling water and sugar and stir gently, then drizzle over coconut oil.

3 Place kumquat slices over caramel mixture, packing them very tightly together .

## MAKE THE CAKE BATTER

1 In a large bowl use a spatula to cream coconut oil and sugar together until smooth. Add eggs and beat well.

2 Combine orange juice, almond milk and vanilla in a jug. Combine dry ingredients in a separate bowl.

3 Stir a third of the dry ingredients into the egg mixture followed by half the wet ingredients. Repeat then end with dry ingredients. Tip batter over kumquats and smooth top.

4 Bake approximately 25 minutes until cake pulls away from the edges

and a skewer inserted into the centre comes out clean. Cool in pan for 5

minutes, run a knife around the edge then shake gently to loosen fruit and tip onto serving plate. Set aside to cool completely.

### MAKE THE TOPPING

1 Toast almonds in oven in a dry pan until just golden, tip into a plate.

2 Repeat with coconut and combine with almonds.

3 Sprinkle over cake to serve.

### PUMPKIN CARROT CAKE

#### INGREDIENTS

##### CAKE

- large eggs
- 1 cup pumpkin puree
- 3/4 cup granulated sugar
- 1/4 cup light brown sugar, packed
- 1/2 cup canola or vegetable oil
- 1 tablespoon pumpkin pie spice
- teaspoons vanilla extract
- 1 teaspoon cinnamon
- 1/4 teaspoon ground cloves

- 1 cup grated carrots, loosely packed
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt, or to taste
- 1 cup raisins, optional (or 1 cup chopped nuts, or 1/2 cup raisins and 1/2 cup chopped nuts)

## FROSTING

- ounces cream cheese, softened
- 1/4 cup (half of 1 stick) unsalted butter, softened
- 1 1/2 cups confectioners' sugar, sifted
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt, or to taste

## INSTRUCTIONS

### CAKE

1 Preheat oven to 350F. Spray a 9inch springform pan with floured cooking spray or grease and flour the pan; set aside.

2 To a large bowl, add the eggs, pumpkin, sugars, oil, pumpkin pie spice, vanilla, cinnamon, cloves, and whisk to combine.

3 Add the carrots and stir to combine.

4 Add the flour, baking powder, baking soda, salt, and stir until just combined.



5 Optionally add the raisins and/or

nuts and stir to combine. Turn batter out into prepared pan, smoothing the top lightly with a spatula.

6 Bake for about 45 minutes or until center is set and a toothpick inserted in the center comes out clean or with a few moist crumbs, no batter.

7 In the last 10 minutes, 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 large bowl add the cream

cheese, butter, and beat with an electric mixer on high-speedy until fluffy, about 2 minutes.

2 Add the confectioners' sugar, vanilla, salt, and beat until smooth and incorporated, about 2 minutes.

3 Turn frosting out onto cake and spread into a smooth, even, flat layer using a spatula or knife. Unlatch springform pan, slice, and serve.

## CREPE CHEESECAKE

### INGREDIENTS

#### CREPES

- 1 cup all-purpose flour
- tablespoon sugar

- 1 teaspoon salt
- cups whole milk
- large eggs
- tablespoons unsalted butter, melted
- 1 teaspoons vanilla extract or 1  
vanilla bean, halved and seeds removed
- Butter - to coat the pan

#### RICOTTA CREPE FILLING

- cup ricotta cheese
  - tablespoons sugar
  - 1 egg
  - 1 tablespoon flour
  - 1 cup chocolate chips
- #### CHEESECAKE FILLING
- (8 ounce) packages cream cheese
  - cup white sugar
  - ½ or 1 cup whole milk
  - eggs
  - 1 cup sour cream
  - 1 cup all purpose flour
  - 1 teaspoons vanilla extract or 1

vanilla bean, halved and seeds removed

## GARNISH

- baking spray
- ounces dark chocolate, chopped
- 1 lb. fresh raspberries
- powdered sugar

## INSTRUCTIONS

### CREPES

1. Place eggs, milk and melted butter in a blender and mix on low - medium speed.
2. Add sugar, salt, vanilla bean seeds and flour - one cup at a time and mix in the blender/or whisk until well combined. Let the batter sit at room temperature for 15-20 minutes.
3. Place a 12-inch non-stick pan over low-medium heat and when hot add a little butter to coat it (less than half of a tablespoon).
4. Pour 1 cup of crepe batter into the center of the pan and swirl to spread evenly. Cook for roughly 1 minute or until the edges of the crepe appear to loosen from the pan.
5. Using a rubber spatula, loosen the crepe edges from the pan, now using your fingertips, quickly flip the crepe and cook for another 1 minute, until slightly golden brown.
6. Remove crepe and stack on a plate.

Continue with the remaining batter and stack crepes on the plate. Coat the pan with butter as needed.

7. When done cooking, and 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 and sugar, when

combined mix in the flour, after fully incorporated add the chocolate chips. Set aside.

## CHEESECAKE FILLING

1. In the bowl of an electric mixer, fitted with the wire attachment, mix cream cheese with sugar until smooth. Add the milk, and then mix in the eggs one at a time, mixing just enough to incorporate. Stop and scrape the bowl sides and the bottom of the bowl, using a rubber spatula.

Mix in sour cream, vanilla bean seeds and flour until smooth.

## BAKE

1. Preheat oven to 350F.

2. Spray a 8 inch springform pan with baking spray.

3. Place 2 crepes on the bottom of the bowl and 3 on the sides, to create a crepe crust.

4. Pour half of the New York cheesecake filling into prepared crepe crust.

5. Place a crepe on a working table, place 1 of the ricotta chocolate chip mixture a few inches from the side that is facing you, and

spread it over half of the crepe. Roll it gently into a tube and place it carefully 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, and 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 remove the cake from the oven, the crepe edges that are over the pan will be slightly burned, trim them, and 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. Place the chocolate in a medium bowl set over the saucepan of simmering water, let it melt, stir just a few times. Remove from heat and set aside. Pour the chocolate on top of the cheesecake, level the mixture with a spatula or spoon.

2. Top with fresh raspberries and refrigerate for at least 4 - 5 hours or better overnight.

3. Before serving, sift powdered sugar on top of the cake and remove from the springform pan.

## MEYER LEMON

## CHEESECAKE

## INGREDIENTS

## BLUEBERRY SAUCE

cups fresh blueberries

1 cup water

1 cup sugar

tablespoons cornstarch, mixed with 2 tablespoons cold water

1 tablespoons vanilla extract CRUST

cups graham cracker crumbs

tablespoons unsalted butter, melted tablespoons granulated sugar

## CHEESECAKE FILLING

packages (8 oz.) cream cheese, softened

1 cup sour cream

tablespoons cornstarch

eggs

1 ½ cups sugar

1 cup graham cracker crumbs

juice of one meyer lemon

zest from one meyer lemon

## INSTRUCTIONS

### BLUEBERRY SAUCE

1 In a large saucepan over medium heat, combine blueberries, water and sugar. Stir frequently, but careful not to crush the berries, bring

to a low boil.

2 In a small bowl, mix the cornstarch with cold water until combined.

3 Slowly stir the cornstarch into the blueberries. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 10 minutes.

4 Remove from heat and gently stir

in vanilla.

5 Let the sauce cool at room temperature. Measure 1 cup for your recipe, store the rest in jars in the fridge.

## CRUST

1 In a large bowl, mix the crumbs with melted butter and granulated sugar with a rubber spatula until combined.

2 Press the mixture into the bottom of a 9inch spring form cake pan and slightly up the sides. Make sure it is tight and compact.

3 Chill the crust for 15 minutes.

## CHEESECAKE FILLING

1 Preheat oven to 325F.

2 In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed until fluffy. Add the sugar, cornstarch, lemon juice, lemon zest and beat until combined.

3 Add eggs, one at a time, beating until just combined after each addition. On low speed beat in sour cream just until combined.

4 Remove crust from the fridge and pour the batter into the crust.

5 In circles pour the blueberry sauce over the cheesecake and with the edge of a spatula create swirls and mix the blueberry sauce into the

cheesecake filling. Carefully not to over mix.

6 Bake for about 11 hours or until center is almost set. Cool on a wire rack for 15 minutes. Sprinkle graham crackers on top and loosen sides of pan and continue cooling on wire rack until 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 refrigerator.

## PUMPKIN SPICE CAKE

### INGREDIENTS

#### CAKE

large eggs

1 cup granulated sugar

1 cup pumpkin puree

1/2 cup canola or vegetable oil teaspoons pumpkin pie spice

1 teaspoon vanilla extract

1 cup all-purpose flour



1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt, or to taste FROSTING

ounces cream cheese, softened 1/4 cup unsalted butter, softened 1  
1/2 cups confectioners' sugar 1/2 teaspoon vanilla extract

1/2 teaspoon salt, or to taste

## INSTRUCTIONS

### CAKE

1 Preheat oven to 350F. Line an 8x8-inch pan with aluminum foil and spray with cooking spray; set aside.

2 To a large bowl, add the eggs, sugar, pumpkin, oil, pumpkin pie spice, vanilla, and whisk to combine.

3 Add the flour, baking powder, baking soda, salt, and stir until just combined.

4 Turn batter out into prepared pan, smoothing the top lightly with a spatula. Bake for about 35 to 40

minute or until center is set and a toothpick inserted in the center 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 large bowl add the cream cheese, butter, confectioners' sugar, vanilla, salt, and whisk until smooth and fluffy or beat with an electric mixer.

2 Turn frosting out onto cake and spread into a smooth, even, flat layer using a spatula or knife. Slice and serve

## STRAWBERRY UPSIDE

### DOWN CAKE

### INGREDIENTS

1 cup sugar

tbsp corn starch

cups fresh quartered strawberries 1 tsp vanilla extract

For the cake batter

cups all-purpose flour

1 tablespoon baking powder

1 tsp salt

large eggs, at room temperature cups sugar

1 cup melted butter

1 cup vegetable oil

1 cup whole milk, at room temperature

### INSTRUCTIONS

Grease and flour a 10 inch round cake pan very well and preheat oven to 350

degrees F. A large 9 or 10 inch tube pan or an 9x9 square baking pan can also be used.

Cut the strawberries in half.

Mix the corn starch and 1 cup sugar together and sprinkle over the strawberries along with the 1 tsp vanilla extract. Toss together well and spread evenly into the bottom of the prepared pan.

## CAKE BATTER

1 Sift together the flour baking

powder and salt. Set aside.

2 In the bowl of an electric mixer, beat together the eggs, sugar at high speed until very foamy.

3 Mix together the butter and vegetable oil in a measuring cup with a spout.

4 Slowly add this butter and oil mixture to the egg and sugar mixture as it continues to beat.

5 Fold in the dry ingredients alternately with the milk. When alternating wet and dry ingredients, always begin and end with the dry mixture. =

6 Pour the batter over the strawberries in the baking pan.

7 Bake for 50-60 minutes or until a toothpick inserted in the center comes out clean.

8 Cool in the pan for about 10

minutes before inverting onto a heatproof serving plate.

9 Serve with whipped cream or vanilla ice cream.

## APPLE CIDER BUNDT

## CAKE

## INGREDIENTS

### CAKE

1 1/2 cups spiced apple cider 1 large Granny Smith apple, peeled, cored, and roughly chopped

1/2 cup milk

1 teaspoon vanilla extract

1/2 cups all purpose flour

1 1/2 teaspoons baking powder 1/2 teaspoon baking soda

1 teaspoon salt

1/4 teaspoon nutmeg

1 teaspoon cinnamon

pinch of ground cloves

1/2 cup unsalted butter, at room temperature

3/4 cup sugar 1/2 cup light brown sugar, packed large eggs, at room temperature 1/4 cup vegetable oil

### TOPPING

tablespoons granulated sugar

1 1/2 teaspoons cinnamon

1 tablespoon unsalted butter, melted

### INSTRUCTIONS

1 Add the cider and chopped apple to a medium saucepan set over medium-high heat and bring the cider to a boil.

2 Reduce the heat to medium and simmer until half of the cider has been absorbed and the apples can be smashed easily with a fork, about 15 minutes.

3 Remove the saucepan from the heat, and allow to cool for 5 minutes. Pour the mixture into a food processor or blender and blend until pureed and smooth.

4 Measure out 1 cup of the cider

mixture and add to a large measuring cup, along with the milk and vanilla extract. Stir with a fork to combine.

5 Preheat the oven to 350 degrees F and position a rack in the middle of the oven. Grease a 10-cup Bundt pan with non-stick spray and 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, and cloves.

7 In the bowl of standard electric mixer fitted with the paddle

attachment, beat the butter, granulated sugar, and brown sugar on medium

speed until light and fluffy, about 3-4

minutes. Add the eggs, one at a time, beating well after each addition.

Scrape down the sides of the bowl with a rubber spatula as needed. Add in the oil, and beat to combine, about 1 minute.

8 Lower the mixer speed to low, and add the flour mixture in three batches, alternating with the cider-milk mixture, beginning and ending with the dry ingredients. Mix only until incorporated and scrape down the sides of the bowl with a rubber spatula as needed. After the last addition, increase the speed to medium and beat for about 20

seconds to fully combine.

9 Scrape the batter into the prepared pan. Bake the cake until the top is golden brown and a tester inserted into the center comes out clean, about 45 minutes. Transfer the cake to cooling rack set over a baking sheet and let it cool in the pan for 10 minutes, then invert directly onto the cooling rack.

10 While the cake is still warm, combine the granulated sugar and cinnamon to make the topping. Brush the warm cake with melted butter and sprinkle with the cinnamon sugar, using your fingers to rub it onto the sides.

11 Let the cake cool completely.

## CHOCOLATE BROWNIE

### CAKE WITH

### MASCARPONE

### INGREDIENTS

### BROWNIE LAYERS

1 cup unsalted butter, melted cup granulated sugar

large eggs

1 cup all-purpose flour

1 cup unsweetened cocoa powder 1 teaspoon salt

1 teaspoon baking soda

## COCONUT FILLING

1 cup walnuts, measure then grind 1 cup coconut flakes

1 cup heavy cream

1 cup sugar

1 egg yolk

tbsp. butter, room temperature MASCARPONE

sticks of butter, softened

oz mascarpone cheese, chilled 21 cups powdered sugar

1 vanilla bean

pinch of salt

## CHOCOLATE GANACHE

ounces semisweet chocolate,

chopped

tbsp. light corn syrup

tablespoons unsalted butter 1 cup heavy cream

## INSTRUCTIONS

1 Preheat 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 and sugar until smooth. Add in each egg one at a time on low speed and whisk until well combined.

4 Using a large rubber spatula, gently stir in flour, cocoa, baking soda and salt.

5 Spread batter into the pans and bake for 25-30 minutes until set.

6 Remove and let cool completely

before assembling the cake.

## COCONUT FILLING

1 Place the butter, walnuts and coconut in a large bowl and set aside.

2 In a medium sauce pan, on low/medium heat, stir together the heavy cream, sugar and egg yolk until the mixture begins to thicken and coats the back of a spoon (180

degrees F.).

3 Pour the hot custard immediately onto the walnut-coconut mixture and stir until the butter is melted. Cool completely to room temperature before topping the brownie layers.

## MASCARPONE

1 Place softened butter and mascarpone into the bowl of an electric stand mixer that has been fitted with the whisk attachment.

2 Turn the mixer on a medium setting and cream until it smooth and combined, 2 - 3 minutes.

3 Add sugar, 1 a cup at a time. Add vanilla beans and a pinch of salt and whisk until well-incorporated.



## CHOCOLATE GANACHE

- 1 Place the chocolate, corn syrup and butter in a medium bowl.
- 2 Heat the cream in a small saucepan over medium heat until it just begins to boil.
- 3 Remove from heat and pour over the chocolate. Let stand one minute, then stir until 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 second brownie cake layer. Third layer, is covered in frosting only, no coconut mixture.

Pour the chocolate ganache on top of the cake, distribute evenly and also ice the sides of the cake while the ganache is dripping down.

- 4 Chill the cake for at least 2 hours before serving.

## CHESTNUT

### CHOCOLATE CAKE

### INGREDIENTS

#### CHESTNUT LAYER

1 small egg white

A pinch of cream of tartar

1 table spoon powder sugar

1 large egg

40 grams (1,4 oz) Muscovado sugar 40 grams (1,4 oz) butter, at room temperature

80 grams (2,8 oz) chestnut meal boiled and peeled chestnuts

25 grams (0,9 oz) rice flour

A pinch of salt

### CHOCOLATE MOUSSE

100 grams (3,5 oz) dark eating chocolate

60ml. + 80ml. sweetened heavy whipping cream

1 egg yolk

20 grams (0,7 oz) sugar

1/2 tea spoon vanilla extract grams of gelatine

ml. water

### CHOCOLATE GANACHE

50 (1,8 oz) grams dark eating chocolate

15 grams (0,5 oz) butter

15 ml. heavy whipping cream

### CARAMELIZED NUTS

40 grams (1,4 oz) sugar

50 grams (1,8 oz) raw nuts

## INSTRUCTIONS

### CHESTNUT LAYER

1 Preheat your oven to 180C, fan-forced (350F, fan-forced). Line a baking sheet with parchment paper  
2 Beat the egg white with the cream of tartar in a medium bowl until soft peaks form. Add the powder sugar and continue to beat until meringue turns glossy and light and stiff peaks form. Set aside.

3 In another bowl beat the eggs with muscovado sugar until the mixture becomes fluffy and thickens a bit. Beat in the butter until all is combined.

4 Gently fold in the chestnut meal, rice flour and a pinch of salt. Stir until all ingredients combine.

5 Gently fold in the egg white.

6 Pour the batter onto the baking sheet and even the top with a spatula.

7 Bake about 7-10 minutes or until the layer turns golden brown.

8 Remove from oven.

9 Cut the chestnut layer while 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 large serving plate with parchment paper. Fit in

one cake circle in every ring, press to reach the bottom and stick to the paper. Set aside.

### CHOCOLATE MOUSSE

1 In a small bowl combine the chocolate and 60 ml. of heavy whipping cream.

2 Heat t in the microwave oven until cream is so hot that the chocolate will start to melt. Stir with a small spoon until the chocolate melts and the mixture is glossy and smooth. Set aside.

3 In a medium saucepan whisk the egg yolk and sugar until pale.

4 Add vanilla extract and start cooking on medium / medium-low

heat. Whisk almost constantly until sugar dissolves and the egg yolk mixture is hot to the touch. Cook egg yolks on medium low heat until you temper them, continue cooking until the mixture thickens. Whisk often to avoid curdling the eggs.

5 Once the sugar dissolves and the mixture is thickened, remove from the heat and add the chocolate-cream mixture. Stir until all combines and the mixture is smooth. Set aside.

6 In a medium-size bowl whip 80

ml. of heavy whipping cream until soft peaks form. Don't over-beat the cream, you need it with soft peaks in order to get a smooth and light as an

air mousse. Set aside.

7 Place 5 grams (1/2 sachet) of gelatine in a small heatproof bowl with 10 ml. water and let it sit for a few minutes. Place the bowl with the gelatine over a small saucepan with simmering water. Let the gelatine heats until liquid smooth, crystal clear like water, only little yellowish. Set aside to cool off for a bit. Add it to the chocolate-egg mixture and stir to combine

completely. Fold in the heavy whipping cream and gently stir with a rubber spatula.

8 Fill in the cooking rings with the mousse almost 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 and heat in a microwave oven until the chocolate starts to melt. Stir until the mixture is glossy and smooth.

2 Remove mousse cakes from the fridge and pour a little bit of the chocolate ganache over each mousse cake. Put back in the fridge for 30

minutes.

## CARAMELIZED NUTS

1 Add sugar to a small saucepan.

Set it over medium heat.

2 Cook until it melts completely and turns golden brown. Pour in the nuts and stir to coat all nuts. Remove from heat and immediately transfer the mixture to a large plate lined with parchment paper. Let the nuts cool off completely then crush with a

glass/rolling pin or in the food processor.

3 Once cakes are firm enough and the chocolate ganache is set, gently remove each cake from the rings, place on a dessert plate and sprinkle some of the nuts over.

## CHOCOLATE CAKE

### INGREDIENTS

egg whites at room temperature cups extra fine granulated Imperial sugar

tablespoons unsweetened cocoa powder

teaspoons corn starch

1 tablespoon lemon juice

1 tablespoon vanilla extract

cups cold heavy whipping cream 1 cup powdered Imperial sugar 10-12 strawberries, cored and quartered

chocolate shavings

## INSTRUCTIONS

1 Preheat 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 and granulated sugar on high, until stiff peaks form.

3 Add the cocoa powder, corn starch, lemon juice and vanilla extract and mix until well blended.

4 Transfer to your lined sheet. Use a spatula to make 6 round rings.

Make sure there is an indent in the center of each circle - the centers will rise during baking.

5 Bake for 1 hour and 30 minutes.

Turn off the oven and allow the meringues to cool in the oven with the door closed for at least 1 hour.

When you remove them from the oven, make sure they are completely cool before assembling your pavlova cake.

6 Beat the whipping cream on high for 3-4 minutes. Slowly add the powdered sugar until the whipped cream is thick and fluffy.

## ASSEMBLE

1 Place one meringue on a plate.

Top that with whipped cream and repeat until you have used 3 of your meringues.

2 Place several strawberry chunks into the whipped cream and on top of the cake.

3 Sprinkle chocolate shavings on top.

## OREO CAKE

### INGREDIENTS

1 Box Chocolate Cake Mix

1 Pack of Oreo Cookies

1 Large Box Oreo Instant Pudding Cups Milk

Ounces Cool Whip

### INSTRUCTIONS

1 Preheat oven to 350 F. Roughly chop oreo cookies.

2 Grease a 9x13 inch dish. Prepare chocolate cake according to box directions.

3 Pour cake batter into the prepared pan. Bake for 30-32 minutes or until a tooth pick inserted in the center comes out clean.

4 While the cake is cooling whisk milk and pudding together until 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 Sprinkle with half of the chopped oreos. Cool cake completely.

7 Frost with cool whip. Sprinkle with remaining oreos. Store in the refrigerator.

## CHOCOLATE LAYERED

### CAKE

#### INGREDIENTS

#### LAYERS

1 and 3/4 cups (220g) all-purpose flour

1 and 3/4 cup (350g) granulated sugar

3/4 cup (65g) unsweetened cocoa powder

1 teaspoon baking powder

teaspoons baking soda

1 teaspoon salt

1 cup (240ml) buttermilk<sup>1</sup>

1/2 cup (120ml) vegetable oil

large eggs, at room temperature<sup>2</sup>

1 teaspoon pure vanilla extract 1 cup (240ml) freshly brewed strong hot coffee

#### CHOCOLATE FROSTING



cups (2.5 sticks or 290g) unsalted butter, softened to room temperature

3-4 cups (360-480g) confectioners' sugar

3/4 cup (65g) unsweetened cocoa powder

3-5 Tablespoons (45-75ml) heavy cream

1 teaspoon pure vanilla extract 1/2 - 3/4 teaspoon salt

15 oz (1.5 bags) chocolate chips,  
optional

## INSTRUCTIONS

### CAKE

1 Preheat oven to 350F degrees.

Butter & flour two 9 inch round cake pans<sup>4</sup>, or use non-stick spray.

2 Sift together the flour, sugar, cocoa powder, baking powder, baking soda, and salt in a medium sized bowl. Set aside.

3 Using a handheld or stand mixer on high speed, mix the buttermilk, oil, room temperature eggs, and vanilla in a large bowl until 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 into prepared baking pans and bake for 23-27

minutes or until a toothpick inserted in the center comes out clean. Allow to cool before frosting.

## FROSTING

1 Using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy - about 2 full minutes.

2 Turn speed to low and slowly add 3.5 cups of confectioners' sugar and the cocoa powder. Beat until sugar/cocoa are absorbed into the butter, about 2 minutes. Turn mixer to medium speed and add the vanilla

and cream. Once added, turn the mixer to high speed and beat for 1 minute.

3 Taste, and 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 second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake. Decorate with chocolate chips.

## CINNAMON SUGAR

## CAKE

## INGREDIENTS

cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

21 teaspoons ground cinnamon

large eggs

1 cup granulated sugar

1 cup (1 stick) unsalted butter, softened

teaspoons vanilla extract

1 cup sour cream

#### BUTTERCREAM FROSTING

1 (2 sticks) cup unsalted butter, softened

cups confectioners' sugar

Tablespoons 2% milk

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

1 Tablespoon cinnamon-sugar,

sprinkle on top of cake

#### INSTRUCTIONS

1 Preheat oven to 350F degrees.

Spray two 9-on. round baking pans with non-stick cooking spray. Set aside.

2 In a medium bowl, mix flour, baking powder, baking soda, salt and ground cinnamon. Set aside.

3 In a large bowl, using an electric or stand mixer on medium speed, beat eggs and sugar for about 2 minutes, or until light and creamy.

4 Add the butter and vanilla extract and beat on low speed for about 1 minute, or until well blended. Beat in the dry ingredients on low speed until

blended. Add the sour cream and beat until smooth.

5 Divide batter evenly into prepared baking pans. Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Allow cake to cool before frosting.

## FROSTING

1 Mix softened butter on medium speed with an electric or stand mixer.

Beat for 30 seconds until smooth and creamy.

2 Add powdered sugar, milk, ground cinnamon and vanilla extract. Increase to high speed and beat for 3 minutes or until smooth.

3 Spread the frosting between layers and over top and sides of cake. Sprinkle with cinnamon-sugar.

## DARK CHOCOLATE

## AND YOGURT CAKE

### INGREDIENTS

tablespoons butter

1/2 cup brown sugar

1 egg

1 teaspoon vanilla extract

1 1/2 cups flour

1 teaspoon baking powder

1/4 teaspoon salt

tablespoons dark cocoa powder 3/4 cup plain greek yogurt

1/4 cup milk

### DARK COCOA SYRUP

1 cup powdered sugar 1 tablespoon dark cocoa powder 1 teaspoon vanilla extract

1 teaspoon water

### INSTRUCTIONS

1 Preheat oven to 350 degrees.

Butter and flour (or use cocoa powder) an 8×8 cake pan.

2 Cream butter and sugar together until fluffy. Beat in egg and vanilla.

Add cocoa, flour, baking powder and salt and mix until combined. Add yogurt and mix until batter is smooth.

Add in milk and mix until batter comes together. Pour into pan.

3 Bake for 18-20 minutes, or until cake is set. Cake will be thin, and appear a bit spongy. Serve with fresh whipped cream and cocoa syrup.

### DARK COCOA SYRUP

1 Mix all ingredients until a smooth glaze forms.

## STRAWBERRIES CAKE

### INGREDIENTS

#### STRAWBERRY CAKE

1 cup unsalted butter, at room temperature

cups white sugar

large eggs

teaspoons freshly squeezed lemon juice

cups plus 3 tablespoons flour tablespoons cornstarch

tablespoons strawberry jell-o mix, dry

1/2 teaspoon baking soda

1/4 teaspoon salt

1 cup buttermilk 2/3 cup chopped fresh strawberries FROSTING

1/2 cup unsalted butter, softened 1 (8 ounces) package of full-fat cream cheese at room temperature teaspoons vanilla extract

4- 4 and 1/2 cups powdered sugar TOPPING

1 and 1/2 cup sliced strawberries 1 and 1/2 tablespoon white sugar

### INSTRUCTIONS

#### CAKE

1 Preheat the oven to 350 degrees F. Grease and flour a 9 x 13 pan and set aside.

2 Beat the room temperature butter with hand mixers until light and creamy.

3 Slowly add in the sugar until the mixture is light and fluffy,

4 In another bowl, lightly beat the eggs and then add the mixture and mix along with the freshly squeezed lemon juice. Beat in the buttermilk.

5 In a separate bowl, sift together the flour and cornstarch 2-3 times and then add in the jell-o mix, baking soda, and salt.

6 Add the dry ingredients to the wet and beat at low speed until just combined.

7 Remove the stems from the strawberries and 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 minutes or until a toothpick comes out clean when inserted into the center.

10 Cool the cake for at least one hour and then chill in the fridge for another hour.

## FROSTING

1 Beat the softened butter and room temperature cream cheese until completely creamy.

2 Beat in the vanilla. Slowly beat in the powdered sugar until smooth and your desired consistency.

3 Spread the frosting over the cake SUGARED STRAWBERRY

## TOPPING



1 Stir together the sliced strawberries and sugar in a medium bowl.

2 Let them stand at room temperature for about 20-30 minutes.

Add them to the cake when serving

and not beforehand.

## CARROT CAKE

### INGREDIENTS

#### FOR THE CAKE

2 cups shredded carrots

8 oz crushed pineapple,

drained

$\frac{3}{4}$  cup sweetened,

shredded coconut

$\frac{1}{2}$  cup raisins

1 $\frac{1}{2}$  cups sugar

1 cup vegetable oil

4 large eggs, room

temperature

2 teaspoons vanilla extract

2 cups all purpose flour

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

2 teaspoons baking soda

2 teaspoons cinnamon

1 teaspoon salt

#### FOR THE FROSTING

½ cup unsalted butter,

room temperature

5 oz cream cheese,

softened

1 teaspoon vanilla extract

½ teaspoon salt

3 cups powdered sugar

#### INSTRUCTIONS

1. Preheat oven to 350°F.

Grease and flour three 8

inch cake pans and set

aside.

2. In a large bowl, combine

the carrots, pineapple,

coconut, raisins, sugar,

vegetable oil, eggs, and

vanilla extract. In a separate bowl, combine the flour, baking powder, baking soda, cinnamon, and salt. Incorporate the dry ingredients into the wet, stirring until well combined.

3. Evenly pour the batter into the prepared pans. Bake for 25 minutes, then allow to cool completely before frosting.

#### FOR THE FROSTING

1. Whip the butter and cream cheese until light and fluffy, about 4 minutes.

2. Add in the vanilla extract, salt, and powdered sugar and whip to combine, about 2 minutes more.

3. Place the first cake on a plate, then top with  $\frac{1}{3}$  of the frosting. Layer the second and third layers, frosting in between each.

Be freeform with it, using a flat knife to even the top of each layer. If you'd like, decorate the top with edible flowers! Then make sure you have friends with you when you eat it, or else you'll go nuts.

## MOCHA CAKE

### INGREDIENTS

1 stick + 1 tbsp (125g) butter 1 cup (50g) cocoa

tsp instant espresso powder

cup (300g) sugar

1 cup (150g) plain flour

eggs

### INSTRUCTIONS

1 Preheat the oven to 180C, and grease and line a 7 inch (18cm) cake tin.

2 Melt the butter in a medium saucepan over a low heat, and then stir in the remaining ingredients.

3 Scrape the batter into the pan, and bake for 20-40 minutes, or until the edges are set, but the middle is still gooey. Mine took 30 minutes, but start checking at 20.

4 Leave to cool for at least 30

minutes, before removing from the pan and serving with raspberries, and a dollop of creme fraiche.

## CHOCOLATE ZUCCHINI CAKE

### INGREDIENTS

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

### INSTRUCTIONS

1. Preheat oven to 325. Grease and flour a 9x13 inch baking pan.
2. Sift the flour, cocoa powder, baking soda & salt into a medium bowl.

3. In another bowl, beat the sugar, butter and oil in a large bowl until well blended. Add the eggs 1 at a time, beating well after 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 into prepared pan . Sprinkle with chocolate chips. Bake 50 minutes or until toothpick inserted into the center comes out clean.

Allow to cool about 15 minutes, slice, and serve warm.

## PUMPKIN

## CHEESECAKE BARS

### INGREDIENTS

#### CRUST

38 gingersnap cookies

¼ cup sugar

1 tablespoon cinnamon

4 tablespoons butter, melted and cooled mostly

cheesecake layer

16 ounces cream cheese, softened ½ cup pumpkin puree

1 egg, at room temperature

1/3 cup sugar

1 1/2 teaspoons pumpkin pie spice

2 teaspoons vanilla TOPPING

whipped cream

chopped pecans

pumpkin pie spice or cinnamon

## INSTRUCTIONS

1. Preheat oven to 350. Line an 8x8

inch baking pan with foil and lightly grease.

2. In a food processor combine the gingersnap cookies, sugar, and cinnamon and pulse until fine crumbs form. Add melted butter and pulse again until mixture is completely moistened.

3. Press gingersnap mixture into the bottom of your prepared baking pan.

Bake for 10 minutes.

4. While crust is baking, prepare the cheesecake layer.

5. Mix together egg and sugar until light

and foamy. Add cream cheese, pumpkin, pumpkin pie spice, and vanilla and mix until smooth. Pour over baked crust.

6. Return pan to oven for 25-30 minutes until cheesecake layer is set.

7. Allow to cool on a cooling rack for 10-25 minutes, then transfer to fridge to chill completely. Cut into squares and top with whipping

cream,  
chopped nuts, and sprinkled  
cinnamon or pumpkin pie spice.

## NUTELLA CHEESECAKE

### INGREDIENTS

2 cups Oreo crumbs

½ stick unsalted butter, melted 16 ounces cream cheese, at room temperature

2 eggs, at room temperature

½ cup granulated sugar

¼ cup + 1 tablespoon heavy cream 1 vanilla bean, halved and seeds scraped

⅓ cup Nutella

### INSTRUCTIONS

1. Preheat oven to 325 degrees F. Butter an 8×8 baking dish and line with parchment paper. Make sure that the parchment is well pressed in the corners. Set aside.

2. In a food processor, pulse Oreos until they become crumbs. Add in melted butter and pulse until moistened. Press Oreo mixture evenly into the bottom of the baking dish. Bake crust until set, about 12

minutes. Set aside to cool.

3. Clean out the food processor. Add cream cheese, eggs, sugar, ¼ cup heavy cream, and vanilla. Pulse until



smooth.

4. Put  $\frac{2}{3}$  of the cream cheese mixture in a bowl and set aside. Add Nutella and 1 tablespoon of heavy cream to the remaining  $\frac{1}{3}$  cream cheese

mixture in the processor. Pulse until 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 and spread evenly.
3. Bake on the center rack of the oven for about 35 minutes, or until the center jiggles slightly. Remove from the oven and 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 AND

## BLUEBERRY

## CHEESECAKE

## INGREDIENTS

4 cups cashews, soaked overnight and divided

## BLUEBERRY LAYER

1/2 cup cashew milk, heated up for 40 seconds in microwave

1 1/2 cups fresh blueberries

2 tablespoons granulated sugar 1 teaspoon pure vanilla extract 1/2 cup coconut oil, melted

### STRAWBERRY LAYER

1/2 cup cashew milk, heated up for 40 seconds in microwave

1 pound fresh strawberries

1 teaspoon pure vanilla extract 3 tablespoons granulated sugar 2/3 cup coconut oil, melted

### GARNISH

white chocolate chips

### INSTRUCTIONS

Warm your overnight-soaked cashews in the microwave for 40 seconds. Divide them in half, using 2 cups in the blueberry layer, and 2 cups in the strawberry layer.

### BLUEBERRY LAYER

1. Place 2 cups of heated cashews, heated cashew milk, fresh

blueberries, sugar, vanilla and melted coconut oil together in a powerful blender. Pulse until well incorporated and creamy.

2. Pour into a foil-lined cake pan and freeze for 30 minutes.

### STRAWBERRY LAYER

1. When the blueberry layer is frozen, make the strawberry layer.

2. Place 2 cups of heated cashews, heated cashew milk, one pound of fresh hulled strawberries, vanilla, sugar and melted coconut oil together in the blender and pulse until creamy.

3. Pour the strawberry layer on top of the blueberry layer in the cake pan.

Allow the cake to freeze for an hour.

4. Top with berries and white chocolate chips.

## PASSION FRUIT

## CHEESECAKE

### INGREDIENTS

#### CRUST

1<sup>3</sup>/<sub>4</sub> cups crushed graham crackers or malt crackers

3 tbsp unsalted butter

¼ cup brown sugar

#### SAUCE

2 170 g canned passion fruit pulp 1 cup caster sugar

4 tsp cornstarch

¼ cup water

## CHEESECAKE

3 packs cream cheese, softened <sup>2</sup>/<sub>3</sub> cup powdered sugar

2 tsp vanilla extract

3 cups thickened cream or whipped cream, chilled

4 tsp unflavoured gelatine

2 tbsp hot water

500g canned lychees, drained and chopped

## TOPPING

8 pcs lychees

## INSTRUCTIONS

### CRUST

1. Combine all ingredients and make sure its mixed well and butter is evenly spread throughout the crushed crackers, press it in a 9 in pie pan.
2. Chill in fridge for around 20 minutes.

### SAUCE

1. In a sauce pan combine cornstarch and water, mix well to dissolve.
2. Add the passionfruit pulp and sugar, mix well then heat gently until sugar dissolves and sauce thickens.
3. Remove from heat then set aside to cool down.

### CHEESECAKE

1. Place softened cream cheese in a bowl together with sugar and vanilla extract, now using an electric mixer beat the cheese until thoroughly mixed.
2. Dissolve gelatine in hot water then let it cool for a while. Once cooled down add into the cream cheese mixture, continue to beat until mixture becomes fluffy.
3. Now add thickened cream and chopped lychees then fold until it's evenly mixed.

4. Pour over the prepared crust.

5. Top it with the sauce then with lychees. Refrigerate overnight.

## PEANUT BUTTER

## CHEESECAKE

## INGREDIENTS

### CRUST

18 whole Oreos

1/4 cup (60g) unsalted butter, melted FILLING

24 ounces (670g) full-fat cream cheese, softened to room temperature  
1 cup (200g) granulated sugar  
3/4 cup (180g) full-fat sour cream (or full-fat yogurt), at room temperature

1/2 cup (125g) creamy peanut butter

2 teaspoons vanilla extract  
3 large eggs, at room temperature  
5 regular sized chocolate candy bars, chopped

1/4 cup melted peanut butter for drizzling

## INSTRUCTIONS

1. Adjust oven rack to the lower third position and preheat the oven to 350F degrees. Spray a 9-inch

springform pan with nonstick

cooking spray.

2. Set aside.

### CRUST

1. In a food processor or blender, pulse the whole Oreos into a fine crumb.

Stir the cookie crumbs and melted butter together in a medium sized bowl.

2. Press into the bottom of the prepared pan and only slightly up the sides.

Wrap aluminum foil on the bottom

and tightly around the outside walls of the springform pan.

3. Bake the crust for 7-8 minutes.

Allow to slightly cool.

## FILLING

1. Using a mixer beat the cream cheese and granulated sugar together on medium speed in a large bowl -

about 3 full minutes until the mixture is smooth and creamy.

2. Add the sour cream, peanut butter, and vanilla, beat until combined. On low speed, add the eggs one at a time, beating after each addition until just blended.

3. Using a rubber spatula or large wooden spoon, fold in 3/4 of your chopped chocolate bars.

4. Pour the filling into the cooled crust.

Place the springform pan into a large roasting pan and place into the oven.

5. Fill with about 1 inch of hot water.

6. Bake for 50-60 minutes or until the center is almost set.

7. Turn the oven off and open the door slightly. Let the cheesecake sit in the oven for 1 hour. Remove from the oven and allow to cool completely at room temperature. Refrigerate for at least 6 hours or overnight.

8. Loosen the cheesecake from the rim of the pan and remove the rim. Top with additional chopped

Butterfingers and drizzle with melted

peanut butter. Cut into slices and serve chilled.

## APPLE CHEESECAKE

### BARS

### INGREDIENTS

### BARS

1 and 1/2 cups all-purpose flour 1 cup brown sugar

1 cup old-fashioned oats

1/2 cup toasted walnut flour

1 teaspoon ground cinnamon

1/2 teaspoon kosher salt

3/4 cup unsalted butter, melted and slightly cooled

1 teaspoon vanilla extract

2 apples, peeled, cored, and

chopped into 1/2-inch pieces

1 cup caramel bits CHEESECAKE

1 (8-ounce) package cream cheese 1/3 cup granulated sugar

1 large egg, at room-temperature 1 teaspoon vanilla extract

## INSTRUCTIONS

Preheat oven to 350 degrees F. Line a 8-inch-by-8-inch square pan with parchment paper.

In a large bowl, combine flour, brown sugar, oats, walnut flour, cinnamon, and kosher salt. Stir to combine.

Stir in melted butter and vanilla extract until the mixture resembles coarse crumbs. Press a little more than half of the mixture into the bottom of your prepared pan.

## CHEESECAKE

1. Add cream cheese and sugar to the bowl of a stand mixer fitted with the

paddle attachment. Beat until smooth and creamy, about 1 minute.

2. Beat in the egg and vanilla extract until smooth.

3. Evenly spread the cheesecake mixture over the shortbread mixture.

Top evenly with the apples and caramel bits. Sprinkle the remaining oat mixture over the apples.

4. Bake for 35-40 minutes, or until the crust is golden brown and apples are tender.

5. Cool completely in the pan. Remove and cut into squares. Store the cooled squares in an airtight container in the refrigerator.



## PUMPKIN

### CHEESECAKE BARS

#### INGREDIENTS

##### CRUST

1¼ c. all-purpose flour

1½ tbsp. granulated sugar

¼ tsp. salt

7 tbsp. butter, cold and cut into ¼"

pieces

1 egg yolk

2½ tbsp. ice water

##### FILLING

1 lb. (1 - 16 oz. container) part-skim ricotta cheese, room temperature

1 lb. (2 - 8 oz. blocks) 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

## INSTRUCTIONS

1. Preheat oven to 350 degrees, arrange a rack in the middle. Line the bottom of a 9x13-inch baking pan with parchment paper, set aside.

## CRUST

1. In a large bowl whisk together the flour, sugar and salt. In a separate bowl whisk together the egg yolk, vanilla and ice water. Slowly pour into the flour mixture, mixing until combined.

2. Cut the butter into the mixture with a pastry blender until pea-size clumps form. Knead the dough into a ball, then pat flat and wrap with plastic

wrap. Refrigerate for 30 minutes.

3. After the dough has chilled, roll it out into a 9x13 inch rectangle. Place in the bottom of the prepared pan.

Gently prick the bottom of the crust with a fork. Place in the freezer and chill.

## FILLING

1. In the bowl of a mixer, combine the ricotta, cream cheese, eggs & yolks, sugar, and vanilla extract. Turn mixer on and beat until smooth and creamy, about 2 minutes on medium speed.

2. Reserve 1 cup of the filling, pour the remaining mixture into the prepared crust. Mix the reserved cheesecake filling with the pumpkin, cinnamon,

and pumpkin pie spice, beat until smooth.

3. Drop dollops of the pumpkin mixture on the top of the filling then swirl with a knife to create a marble look.

4. Place in the oven and bake until the center is mostly set, but still slightly jiggly, about 40-45 minutes.

5. Remove from the oven and allow to cool at room temperature for 30

minutes. Place a layer of paper towels over top, then cover with foil and chill for 1 hour or longer. Cut just before serving, garnish with whipped cream, pumpkin pie spice and chopped candied nuts.

## WINE CHEESECAKE

### BARS

### INGREDIENTS

#### CRUST

8 full sheets of graham cracker 4 tablespoons (55gr) unsalted butter, melted

1 tablespoon sugar

#### FILLING

12oz (340gr) cream cheese, softened ¼ cup (60gr) plain Greek yogurt, at room temperature

1 cup (300gr) sweetened condensed milk

1 large egg, at room temperature 2 tablespoons all-purpose flour 2  
teaspoons pure vanilla extract 1/8 teaspoon salt

## TOPPING

1 envelope (8gr) unflavored gelatin ¾ cup (180ml) red wine

2 tablespoons hot water

4 teaspoons sugar

## INSTRUCTIONS

1. Preheat the oven to 350°F (177°C).

Line 8x8 square baking pan with aluminum foil, leaving two sides hanging over the edges.

2. In a food processor, pulse the graham crackers into fine crumbs.

3. Add sugar and melted butter and pulse until the crumbs are evenly moistened with butter. Transfer the mixture into the prepared baking pan.

Evenly spread it, lightly pressing into the pan. Bake for 10 minutes and cool on wire rack.

## FILLING

1. In a large mixing bowl with whisk attachment, beat cream cheese, Greek yogurt and condensed milk until creamy, about 2 minutes.

2. Add the egg, flour, vanilla extract and salt. Continue to whisk until well combined, about 2 minutes.

3. Pour the cream cheese mixture over the crust. Bake it until the filling is set but not browned, for about 25

minutes. Cool the cheesecake to room temperature (about 2 hours), then refrigerate for at least 2 hours to chill.

## TOPPING

1. Sprinkle the gelatin over  $\frac{1}{2}$  cup of wine and let it sit for 5 minutes.
2. Meanwhile, stir in the sugar in the hot water. Add the sugar water into the wine with gelatin.
3. Mix well until gelatin is completely melted. Add the remaining  $\frac{1}{4}$  cup of wine and cool the mixture to room temperature, about 5 minutes.
4. Gently pour the wine mixture using a back of the spoon over the cooled cheesecake. Refrigerate for at least 2 hours, or overnight, until the wine topping is set completely.

## PEANUT BUTTER

## CHEESECAKE

## BROWNIES

## INGREDIENTS

### BROWNIE LAYER

1 cup natural peanut butter, smooth  $\frac{1}{2}$  cup maple syrup

1 egg

2 tablespoons coconut oil, melted  $\frac{1}{4}$  teaspoon baking soda

6 tablespoons cocoa powder

1 teaspoon vanilla extract

## FILLING

2 - 8 ounce pkg cream cheese, softened

$\frac{2}{3}$  cup maple syrup

1 cup natural peanut butter, smooth 2 teaspoons vanilla

## TOPPING

chopped peanut butter cups

## INSTRUCTIONS

1. Preheat the oven to 325°F and cut a circle of parchment to fit a 9" springform pan.
2. Mix together all the ingredients for the brownie base until thoroughly mixed. Spread the batter evenly over the parchment lined pan and bake 15-20 minutes or until 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 and

mix to combine, stopping to scrape down the sides so there's no lumps.

Refrigerate the filling until the brownie base is cooled.

2. Spread the cheesecake filling evenly over the top of the brownie base and refrigerate for 8 hours or overnight.

3. When you're ready to serve, top your dessert with chopped peanut butter.

## BUTTERFINGER

## CHEESECAKE

## INGREDIENTS

### BROWNIE BATTER

1 stick (4 ounces) unsalted butter 2 ounces semi-sweet chocolate, chopped

1 cup granulated sugar

2 large eggs + 1 egg yolk

1/2 teaspoon salt

3/4 cup all-purpose flour

### CHEESECAKE

8 ounces full-fat cream cheese, very soft

1/2 cup granulated sugar 1 large egg + 1 egg yolk

12 mini butterfinger bars (or 5

regular), roughly chopped, divided GLAZE

1 cup creamy peanut butter

2 tablespoons confectioners' sugar

## INSTRUCTIONS

### BROWNIE BATTER

1. Preheat oven to 350 degrees (F).

Line an 8x8 inch square baking pan with parchment paper; spray parchment paper and any exposed pan lightly with non-stick spray; set aside.

2. Melt butter and chocolate in a small saucepan over medium-low heat, whisking occasionally, until

completely melted; whisk smooth and remove pan from heat. Pour melted chocolate into a large, heatproof bowl and whisk in the sugar, beating well. Add in the eggs

and egg yolk and beat smooth.

3. Gently whisk in the salt and flour, stirring until just combined. Pour batter into prepared baking pan, smoothing the top with a rubber spatula.

## CHEESECAKE

1. Using a handheld mixer beat the cream cheese in a large bowl until completely smooth. Add in the sugar and egg yolks and beat until smooth and creamy, about 1 minute. Fold in the chopped butterfingers, reserving 1/4 cup for later use.

2. Pour the cheesecake batter on top of the brownie batter. Gently stir with a knife for a marbled look. Bake in

preheated oven for 35 minutes, or until the edges are firm and the center is just 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 occasionally, until completely melted. Whisk in



confectioners' sugar.

2. When ready to serve, cut cheesecake brownies into bars. Sprinkle the top of each bar with a little of the reserved butterfinger crumble, then drizzle with the peanut butter glaze.

## CARAMEL APPLE

## CHEESECAKE

### INGREDIENTS

#### CRUST

1½ cups of finely ground graham crackers (about 12 crackers)

⅓ cup sugar

6 tbsp. butter, melted

#### CHEESECAKE

2 cans (21 oz. each) apple pie filling, chopped into smaller pieces  
2 pkg. (8 oz. each) cream cheese, softened

⅔ cup sugar

1 tub (16 oz.) whipped topping, thawed

#### TOPPING

¼ cup caramel topping sauce

### INSTRUCTIONS

1. In a medium bowl, combine the graham crackers, sugar and melted butter. Press the mixture into a 9x13-in. baking dish. Chill the crust while preparing the cheesecake layer.

2. Beat apples, cream cheese and sugar in a large bowl until smooth. Gently stir in the whipped topping. Spread over the prepared crust. Refrigerate 4 hours or until set.

3. Spoon caramel topping sauce evenly over the top of the cheesecake or spoon it on individual portions.

## CHEESECAKE BITES

### INGREDIENTS

#### CRUST

1 cup all-purpose flour

1 cup pecans or walnuts

$\frac{3}{4}$  cup sugar

$\frac{1}{2}$  cup butter, melted

#### CHEESECAKE

16 oz cream cheese

4 tbsp sugar

4 tbsp milk

2 eggs

2 tsp vanilla

16 oz crushed pineapple, drained

1 cup flaked coconut, sweetened

### INSTRUCTIONS

1. Preheat oven to 350 F degrees.
2. In a food processor, add the pecans, flour, sugar and melted butter. Pulse a few times until fine crumbs form.  
  
Pat mixture into ungreased mini cheesecake pan in each individual cup. Bake for 15 minutes. Cool slightly.
3. Mix together cream cheese, sugar, milk and eggs. Fold in vanilla, and drained pineapple. Add about 2 tbsp of the cream cheese mixture to each cup.
4. Sprinkle each cheesecake with flaked coconut. Bake 15-20 minutes.

Let cool.

RED VELVET

INGREDIENTS

CAKE

1/4 cup / 50 g shortening

1 egg

1 tbsp cocoa

1/4 tsp salt

2/3 cups / 130 g sugar

1/2 tsp vanilla extract

1/2 cup / 120 ml buttermilk

1 1/4 cups / 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 into crumbs including the cream in the food processor

5 tbsp unsalted butter, melted and cooled

pinch of salt

## GANACHE

3/4 cups heavy cream

10 oz bittersweet or semisweet chocolate, finely chopped

## FILLING

3 (8 oz) packages / 680 g cream cheese, at room temperature

3/4 cup / 150 g sugar

1 1/2 tbsp flour 2 tsp vanilla extract

3 large eggs

## TOPPING

2 oz cream cheese, at room

temperature

2 tbsp butter, at room temperature 1 cup / 100 g confectioners' sugar  
some of the ganache

## INSTRUCTIONS

### CAKE

1. Prepare the cake layer on the day before making the entire cake.
2. Preheat the oven to 350°F / 175°C.

Line the bottom and 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, and eggs. Add the cocoa, food colour, salt, and vanilla.

4. Add buttermilk alternately with the flour. Mix the ingredients together.

Mix the vinegar and the baking soda together in a small dish. Add it to the

batter and fold it in.

5. Pour the batter into the cake pan and bake it for 20 to 25 minutes or until a toothpick inserted into the cake comes out clean. Cool completely.

Invert the cake onto a cutting board or plate and add another cutting board.

6. Place a few cups on top of the cake and let the cake sit for a while until it becomes nice and even.
7. Cover it in parchment paper and place the cake in the refrigerator.

### CRUST

1. Grease a 9-inch / 23 cm springform and line the bottom with parchment paper.

2. Combine the cookie crumbs with the butter and salt. Toss with a fork until all the crumbs are moistened.
3. Press the crumbs into a thin layer on the bottom and the sides of the springform almost 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 and then pour it over the chocolate.
2. Let the chocolate soften for about 1 minute and then whisk it until 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 until the ganache layer becomes firm.

## FILLING

1. Preheat the oven to 350°F / 175°C.
2. Beat the cream cheese and sugar with an electric mixer until well combined. Beat in the flour and 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 until the top is lightly browned, puffed, and cracked at the edges.
4. Let the cake cool on a wire rack for about 30 minutes. Let it cool in the refrigerator for at least 3 hours until it completely cooled.

## ASSEMBLY

1. Wrap a warm towel around the outside of the springform to help loosen the crust from the sides.

Carefully remove the springform.

2. Place the red velvet cake on top of the cheesecake.

3. Sieve the confectioners' sugar into a bowl. Add the cream cheese and butter and whip it to make the frosting. Pipe the frosting onto the cake and drizzle the ganache over the cake.

## SNICKERS

### CHEESECAKE BARS

### INGREDIENTS

#### CRUST

18 Chocolate graham cracker  
squares (1 wrapped package),  
crushed into crumbs

3 tablespoons sugar

6 tablespoons butter, melted

#### FILLING

12 oz. cream cheese, softened 1/2 cup peanut butter

1/2 cup sugar

1 tablespoon all-purpose flour

1 egg, plus 1 yolk 1/2 cup sour cream

1 teaspoon vanilla

12 fun size Peanut Butter Snickers GANACHE

1/2 cup heavy cream

2 tablespoons butter

3/4 cup semi-sweet chocolate

morsels

2 tablespoons confectioners' sugar FROSTING

1 stick butter, softened

1/4 cup peanut butter

1 teaspoon vanilla

1 1/2 cup confectioners' sugar

## INSTRUCTIONS

Preheat oven to 325 degrees.

### CRUST

1. Stir graham cracker crumbs and sugar together in a medium bowl.

Add melted butter and stir until completely combined.

2. Using the bottom of a glass or measuring cup, firmly press mixture into the bottom of an 8×8 inch baking dish. Bake for 10 minutes, then remove from oven and let cool.

### FILLING



1. Add cream cheese, peanut butter, sugar and flour to a large bowl.

Using a mixer on medium-high speed, beat mixture until creamy and combined.

2. Turn mixer to low and add egg and yolk, mixing until combined. Add sour cream and vanilla and mix until combined.

3. Gently stir in Snickers candy bar pieces and pour batter in prepared baking dish. Bake for 40-45 minutes, then remove and let cool completely.

## GANACHE

1. Place chocolate morsels in a large heat-proof bowl and set aside. Add cream and butter to a saucepan and heat on stove at medium high.

2. Remove just before boiling and pour

over morsels. Let sit for a minute and then stir until completely combined.

3. Add confectioners' sugar and beat with a wire whisk until smooth. Pour over cooled cheesecake. Cover and refrigerate for several hours or overnight.

## FROSTING

1. Beat butter and peanut butter until completely smooth and creamy. Add vanilla and beat until combined.

2. Add confectioners' sugar on low and then increase speed and beat until combined. Pipe buttercream swirls on top of each cheesecake bar and then insert a sliced Snickers candy bar piece for decoration.

3. Store cheesecake bars in refrigerator.

## PEPPERMINT

## CHEESECAKE

### INGREDIENTS

18 vanilla creme-filled chocolate sandwich cookies, finely crushed  
(about 1-1/2 cups)

3 tbsp. butter, melted

30 starlight mints, divided

4 pkg. (8 oz. each) cream cheese, softened

1 cup sugar

4 eggs

1 pkg. (4 oz.) white chocolate, melted

1/4 tsp. peppermint extract

1 pkg. (4 oz.) chocolate, divided 2 cups thawed whipped topping  
cream

### INSTRUCTIONS

1. Heat oven to 325°F.

2. Mix cookie crumbs and butter until blended; press onto bottom of  
9-inch springform pan. Bake 10 min.

3. Meanwhile, crush 25 mints. Beat cream cheese and sugar in large  
bowl with mixer until blended. Add eggs, 1 at a time, mixing on low  
speed after each just until blended.

Add white chocolate, crushed mints and extract; mix just until  
blended.

Chop half the semi-sweet chocolate; stir into batter. Pour over crust.

4. Bake 55 min. to 1 hour or until center is almost set. Run knife around rim of

pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

Meanwhile, crush remaining mints; chop remaining semi-sweet chocolate.

5. Spread cheesecake with 1 cup whipped cream just before serving.

Sprinkle remaining crushed mints and chopped chocolate over center of cheesecake.

## KIT KAT CHEESECAKE

### INGREDIENTS

#### CRUST

1 1/2 cups of graham cracker crumbs 1/2 cup sugar

8 tablespoons of butter

#### CAKE LAYER

12 oz cream cheese

2 teaspoons unsweetened Cocoa Powder

3/4 cup dark cocoa powder 1/3 cup sugar

1 egg

6 Kit Kat packages

#### CHOCOLATE LAYER

10oz. chocolate

8 tablespoons butter

## STRIPING

4 oz white chocolate chips

1/4 cup heavy cream

## INSTRUCTIONS

Heat oven to 350 degrees F. Line pan with a sling foil.

## CRUST

1. Place graham cracker crust and sugar in a bowl and toss to combine.
2. Add in melted butter and mix to combine. Press mixture onto bottom

of prepared pan. Bake at 350 degrees F for 7-10 minutes. Remove from oven and set aside to cool.

## CAKE LAYER

1. Place all ingredients in a bowl and beat until fully combined and smooth; set aside.
2. Place Kit Kat bars on top of crust.

Pour cheesecake mixture over Kit Kat bars and bake for 30-35 minutes at 350 degrees F.

3. Remove from oven and set aside to cool.

## CHOCOLATE LAYER

1. Place chocolate and butter in a heat proof bowl over simmering water,

gently stir until chocolate is melted and 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 and let sit. Do not stir for 3-4

minutes.

3.

Using a sturdy spatula gently stir and fold chocolate, continuing until chocolate is completely melted.

4. Transfer mixture to a pastry bag fitted with a number 2 round tip or a place mixture in a ziplock bag and cut a small hole in one corner.

5. Pipe white chocolate horizontally

across from top to bottom. Use a toothpick and 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**

**INGREDIENTS**

36 Oreo Cookies, divided

1/4 cup (4 tablespoons) butter 4 packages (8-ounces each) cream cheese, softened

1 cup granulated sugar

1 cup sour cream

1 teaspoon vanilla

4 large eggs

4 ounces semisweet chocolate

4 ounces white chocolate

## INSTRUCTIONS

1. Preheat 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 cup butter; mix with crumbs.

Press onto bottom of prepared pan.

3. In a large bowl, beat the cream cheese and sugar with mixer until blended. Add sour cream and

vanilla; mix well. Add eggs, one at a time, beating after each just until blended. Chop remaining cookies.

Gently stir into batter; pour over crust.

4. Bake the cheesecake for about 35-40

minutes or until the sides are set and the center is almost set. Cool completely on a wire rack in the pan.

5. When the cheesecake is completely cooled, cover with plastic wrap and refrigerate for at least 2 hours.

6. When chilled, remove the

cheesecake using the foil overhang and cut the cheesecake into bite-sized pieces. Place the cheesecake bites on a wax or parchment paper-lined baking tray. Melt the semisweet chocolate and white chocolate in separate bowls.

7. Pour the melted chocolate 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 and drizzle the chocolate over the cheesecake bars. Chill the bars until ready to serve.

## CREAMER PIE

### INGREDIENTS

#### CRUST

2 1/2 cups chocolate cookie crumbs 5 tablespoons butter, melted

#### CHEESECAKE

2 - 8 ounce packages cream cheese, room temperature

2 eggs, room temperature

1/2 cup sugar

1 teaspoon vanilla extract

1/3 cup sour cream, room

temperature

2/3 cup coffee cream, room

temperature

1 teaspoon cornstarch

## CREAM GANACHE

1 cup chocolate chips

1/2 cup coffee cream

## INSTRUCTIONS

### CRUST

1. Preheat oven to 350 degrees.
2. Stir cookie crumbs and melted butter in a medium sized bowl with a fork.

Pour into 9" or 9.5" pie plate and press across the bottom and up the sides with your hands. Set aside.

### CHEESECAKE

1. Using a mixer with the paddle attachment, beat the cream cheese until smooth. Add the eggs, sugar, vanilla, and sour cream and beat until smooth, scraping the sides of the bowl a few times. Add the

cornstarch and coffee cream and mix until smooth.

2. Pour carefully into pie plate. Bake for 25 minutes. It should still wiggle a little in the center. Cool completely before adding the ganache.

### GANACHE

1. Place chocolate chips and coffee cream in a small bowl. Microwave for about 45 seconds, stirring once halfway through. Stir until the chocolate chips have melted

completely.



2. Refrigerate until firm enough to pour without being runny about 45 minutes

- 1 hour, stirring every 15 minutes.

3. Once pie and 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 refrigerator.

WAVE BLUEBERRY

CHEESECAKE

INGREDIENTS

300 g digestive biscuits

140 g butter, melted

275 g raw caster sugar

100 g blueberries

1 teaspoon cornflour

900 g cream cheese

4 tablespoons plain flour

2 teaspoons vanilla extract

3 large eggs

200 ml sour cream

INSTRUCTIONS

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 and blitz to fine crumbs.
4. Add the butter and blitz again to combine.
5. Spoon the crumbs into the tin, press down firmly with the back of a spoon to cover the base, then bake for 10 minutes. Leave to cool.
6. Meanwhile, put 25g of the sugar and the blueberries into a small pan.
7. Mix the cornflour with 1 tablespoon cold water and add to the pan. Heat gently until the sugar dissolves. Increase the heat and boil for 1-2 minutes until saucy. Set aside to cool.
8. In a large bowl, whisk the cream cheese with an electric beater until smooth.
9. Add the remaining sugar and whisk again.
10. Add the flour, vanilla, eggs and sour cream, and whisk until well combined and 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 and smooth the surface with a

spatula.

14. Drizzle the remaining blueberry sauce over the top, then use the end of the spoon to gently ripple it into the cheesecake mixture.

15. Bake for 10 minutes, then lower the heat to 110°C and bake for a further 30 minutes.

16. Turn off the oven and leave the cheesecake inside for 1 hour, then leave for 1 hour more with the door ajar.

17. Finally, leave at room temperature until completely cool, then chill for at least 3 hours in the refrigerator.

## TEQUILA CHEESECAKE

### INGREDIENTS

1/4 cup (60 g) melted unsalted butter 1¼ cups (310 g) Graham cracker crumbs

16 oz (480 g) cream cheese at room temperature

1/2 cup (125 g) granulated sugar 2 tablespoons lime zest

4 tablespoons freshly squeezed lime juice

4 tablespoons tequila

2 tablespoons liqueur

2 tablespoons heavy cream

2 large eggs at room temperature

### INSTRUCTIONS

1. Preheat your oven to 350 F (175 C).
2. Line 9x9 baking pan with aluminum foil and grease with cooking oil.
3. In a medium mixing bowl, combine melted butter and Graham cracker crumbs. Mix well. Press gently in the bottom of foil-lined baking pan.
4. In a mixing bowl, combine cream cheese and granulated sugar. Beat until smooth and fluffy. Stir in lime juice and zest, tequila, liqueur and heavy cream. Mix until well combined. Beat in eggs, one at a time.
5. Pour cream cheese mixture over prepared Graham cracker crust. Spread into corners. Bake in preheated oven for 20-25 minutes.
6. Set aside and allow to cool completely. Refrigerate for at least 3 hours.

KEY LIME

CHEESECAKE

INGREDIENTS

CRUST

30 chocolate wafers

1/4 cup unsalted butter, melted SYRUP

1 cup water

1 cup sugar

2 key limes, juiced

dried cranberries

## FILLING

5 egg yolks

1 cup brown sugar 1/4 cup key lime juice

1 tablespoon key lime zest

1/2 habanero pepper, minced, seeds removed

2 cups whipped cream cheese,

softened

1 cup mascarpone cheese

## MERINGUES

5 egg whites

3 tablespoons granulated sugar 1 teaspoon white vinegar

## INSTRUCTIONS

Preheat the oven to 375 degrees F.

## CRUST

1. Put all the chocolate wafers in a resealable bag and then crush them into fine crumbs. Pour the crumbs into a medium mixing bowl and add the melted unsalted butter.

2. Mix to incorporate. Mold the crumb crust 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 minutes. Remove and cool on counter.

## SYRUP

1. Heat a pot over medium heat. Pour in the water, sugar and bring to a boil.

2. Add the key lime juice and dried cranberries, stir. Reduce the heat to medium-low and simmer for 10

minutes, until slightly reduced.

3. Preheat the oven to 350 degrees F.

## FILLING

1. In a large bowl add the egg yolks, brown sugar, key lime juice, lime zest, and habanero pepper and whisk together.

2. Add the cream cheese and

mascarpone then mix with electric beater for another 15 seconds. Set aside.

## MERINGUES

1. Whip the egg whites together with 3

tablespoons granulated sugar and white vinegar. Delicately fold this meringue into the cheesecake

mixture. Pour evenly into the springform pan, over the chocolate crust.

2. Place 2 layers of wide aluminum foil into a large 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 into the roasting pan, half way up the sides of the cake pan.

Bake for 1 hour to 1 hour, 30 minutes depending on your oven.

4. Allow the cake to cool completely on the countertop, then refrigerate overnight. Serve each slice of this cheesecake drizzled with a

tablespoon or 2 of key lime and hibiscus coulis/syrup.

ESPRESSO

CHEESECAKE

INGREDIENTS

CRUST

12 to 18 espresso biscotti

5 tablespoons (2 1/2 ounces)

unsalted butter, melted, plus more as needed

CHEESECAKE

4 ounces semisweet chocolate, chopped

1/4 cup heavy cream

5 teaspoons instant espresso

1 1/2 pounds cream cheese, at room

temperature

1 cup granulated sugar

1 cup sour cream, at room

temperature

3 large eggs, at room temperature 1 teaspoon vanilla extract

## INSTRUCTIONS

### CRUST

1. Preheat the oven to 350°F (177°C).

2. In a food processor, grind the biscotti to crumbs, making enough to measure 1 1/2 cups crumbs. Pour the crumbs into a medium bowl and mix in the melted butter. Press the crust into the bottom of a 9-inch springform pan.

3. Bake until the crust is set, 15 to 20

minutes. Let cool completely. Reduce the oven temperature to 325°F (163°C).

### CHEESECAKE

1. Meanwhile, set a metal bowl over a

pan with about 1 inch simmering water so that the bottom of the bowl is above but not touching the water.

2. Add the chocolate and heavy cream and let the chocolate melt. Stir in the espresso, remove from the heat, and let cool until just warm to the touch.



3. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed until smooth.

4. Add the sugar and beat until smooth, about 1 minute. Add the sour cream and beat to combine. Add the eggs, 1

at a time, and beat on high, scraping the bowl in between additions. Add the cooled chocolate mixture and

beat until combined. Add the vanilla and beat on high until perfectly smooth, 1 to 2 minutes.

5. Pour the cream cheese mixture into the cooled crust. Bake until the cheesecake is set, 50 to 70 minutes.

6. Cool completely and then refrigerate until chilled before removing the ring of the pan.

## CARROT CHEESECAKE

### INGREDIENTS

18 ounces cream cheese

1  $\frac{3}{4}$  cup granulated sugar

1  $\frac{3}{4}$  cups powdered sugar, sifted 1 cup flour and 1 tablespoon flour 5 eggs

2  $\frac{1}{2}$  teaspoons vanilla

$\frac{3}{4}$  cup vegetable oil

1 teaspoon baking soda

1 teaspoon cinnamon

1 (8  $\frac{1}{2}$  ounce) can crushed

pineapple, well drained with juice reserved

1 cup grated carrots

½ cup flaked coconut

½ cup chopped walnuts 1 tablespoon butter, softened 1 tablespoon reserved pineapple juice

dash of salt

## INSTRUCTIONS

1. Grease a 9 or 9 ½ inch spring form pan. Set aside.
2. In the large bowl of an electric mixer, beat together 2 packages cream cheese and ¾ cup sugar until smooth. Beat in 1 tablespoon flour, 3 eggs and 2 teaspoons vanilla until smooth. Set aside.

## CARROT CAKE

1. In a large bowl, combine oil, 1 cup sugar, 2 eggs and 1 teaspoon vanilla, blending thoroughly. Stir in 1 cup flour, baking soda, cinnamon and pinch of salt, mixing well. Stir in drained pineapple, carrots, coconut and walnuts.
2. Spread 1 ½ cups carrot cake batter over bottom of prepared pan. Drop large spoonfuls of cream cheese batter over carrot cake batter. Top with large 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 minutes or until cake is set and cooked through. Cool to room temperature and then refrigerate.

When the cake is cold, prepare the frosting.

## FROSTING

In a bowl of an electric mixer, combine

2 ounce cream cheese, butter, powdered sugar, ½ teaspoon vanilla, 1 tablespoon reserved pineapple juice and a dash of salt. Beat until smooth and of spreading consistency. Frost top of cheesecake.

Refrigerate 3 to 4 hours before serving.

## LEMON BARS

### INGREDIENTS

#### SHORTBREAD LAYER

1 1/2 cups (213g) all-purpose flour 1/2 cup (68g) powdered sugar

1/4 tsp salt

3/4 cup (6 oz) unsalted butter, cold and diced into small cubes

#### LEMON LAYER

1 1/2 cups (330g) granulated sugar 1 tbsp all-purpose flour

1 1/2 tbsp lemon zest

1/2 cup (4.6 oz) lemon juice

4 large eggs

#### CHEESECAKE LAYER

2 (8 oz) packages cream cheese, softened well (but not melted) 3/4 cup (165g) granulated sugar 2 large eggs

1 tsp vanilla extract

1/4 cup (2 oz) sour cream

### SOUR CREAM LAYER

1 cup (8 oz) sour cream

4 Tbsp (34g) powdered sugar

### INSTRUCTIONS

Preheat oven to 350 degrees. Butter a 13

by 9-inch baking dish, set aside.

### SHORTBREAD LAYER

In a mixing bowl whisk together flour, powdered sugar and salt.

Using a pastry cutter or fork, cut butter into flour mixture until it resembles coarse meal. Pour mixture into prepared baking dish and spread and pat into an even layer. Bake in preheated oven until set, about 15 -

18 minutes. Set aside to cool slightly.

### LEMON LAYER

In a mixing bowl whisk sugar and flour, then add in lemon zest, lemon juice and eggs whisk until well blended. Set aside.

### CHEESECAKE LAYER

1. In a mixing bowl, using an electric hand mixer set on low speed, cream together cream cheese and granulated sugar until smooth, about 30 seconds.

Mix in eggs one at a time adding in vanilla with second egg. Mix in 1/4

cup sour cream. Tap bowl against countertop about 10 times to release any large air bubbles.

2. Pour lemon filling over crust then evenly pour cheesecake filling over lemon layer. Skim off any air bubbles. Gently spread cheesecake

filling into an even layer. Bake in preheated oven until filling only jiggles slightly, about 29 - 33

minutes. Remove from oven and allow to cool at room temperature 45

minutes then transfer to refrigerator and chill at least 2 hours.

## SOUR CREAM LAYER

In a small mixing bowl whisk together sour cream and powdered sugar. Spread into an even layer over chilled bars. Cut into squares. Store in an airtight container in refrigerator.

## PEANUT BUTTER

## BROWNIES

## INGREDIENTS

## CHEESECAKE

2 packages X 8oz each cream

cheese, room temperature

2 tablespoons heavy cream

1/2 cup sugar

2 eggs, room temperature

2/3 cup peanut powder

## BROWNIE

3 eggs, room temperature

2 cups sugar

1 teaspoon vanilla extract

1 cup butter, melted 3/4 cup unsweetened cocoa powder 1 1/4 cup all-purpose flour

1/2 teaspoon baking powder

pinch of salt

## INSTRUCTIONS

1. Heat the oven to 350F. Line a 9X9"

baking pan with parchment paper. Set aside.

2. In a mixing bowl, add the cream cheese, heavy cream and sugar. With the paddle attachment on, beat on low speed until creamy.

3. Add the 2 eggs, one at a time, beating after each addition.

4. With a spatula fold in the peanut powder.

5. Set the cheesecake mix aside while making the brownie layer.

6. In a separate bowl add the 3 eggs

and 2 cups of sugar. With the paddle attachment on, beat on medium-low speed until the mixture increases in volume and gets a pale color, about 5

minutes.

7. Lower the mixer's speed and beat in the vanilla extract and melted butter.

8. Gently fold in the cocoa powder, all-purpose flour, baking powder, and salt.

9. Pour almost all the brownie batter on the bottom of the prepared baking pan. Spread it evenly.

10. Carefully, spread the peanut cheesecake over the brownie layer and finish with the remaining brownie batter.

11. With a fork or a butter knife make a few swirls into the top brownie layer and cheesecake layer.

12. Place the pan into the hot oven and bake for 50 to 55 minutes.

13. Remove the dessert from the oven and let cool completely before cutting into bars.

## CHEESECAKE WITH

## OREO

## INGREDIENTS

### CRUST

24 Oreos-finely crushed

1 cup melted butter

### FILLING

24 ounce cream cheese-softened 3 cup sugar

3 eggs

1 tablespoon lemon juice  
1 teaspoon vanilla extract  
1 cup sour cream  
1 cup pure pumpkin puree  
1 teaspoon cinnamon 1 teaspoon cloves  
1 teaspoon nutmeg

## TOPPING

11 cups heavy cream  
3 tablespoons powdered sugar  
6 oz. semi-sweet chocolate-chopped 1 cup heavy cream  
1/2 cup chocolate chips-for garnish

## INSTRUCTIONS

1. Grease the inside of the 8 or 9 inch springform pan with nonstick cooking spray and line the bottom of the pan with parchment paper.
2. Wrap the outside of the pan with two layers of aluminum foil and bring the foil up the sides of the pan and make sure it's tight and secure.
3. Preheat oven to 350 F.
4. Mix together Oreo crumbs and melted butter, press the mixture into the bottom of springform pan and smooth to get an even layer, set aside.
5. With electric mixer, mix cream



cheese and sugar on medium speed until smooth. Decrease the speed to low and add eggs one at a time.

6. Add sour cream, vanilla extract and lemon juice and mix until well incorporated.

7. Spread 1 1 cup of cheesecake filling onto Oreo crust and smooth with a spatula. Place in the freezer for 10-15 minutes.

8. Add pumpkin puree, cinnamon, nutmeg and cloves to the rest of cheesecake filling and mix until 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 and bake at 350 degrees for 55-65 minutes, rotating once halfway through.

10. Remove springform pan from the water bath and set on a cooling rack to cool, then remove aluminum foil and refrigerate overnight. When it's completely cooled run a thin knife around the edge and take off the ring of springform pan.

11. Beat 1 1 cup heavy cream and powdered sugar until stiff peaks form. Spread 1 ½ cup whipped

cream on top of pumpkin cheesecake and save the rest for garnish. Place the cake in the freezer for 20 minutes.

12. Over double boiler melt chopped

chocolate until completely smooth and has no lumps, then stir in 1 cup heavy cream (from the fridge). If the ganache is warm, set aside to cool.

13. When it's cooled completely, spread about ½ of the ganache onto cake to cover completely heavy cream layer, then set the cake in the freezer for 5-10 minutes. Reheat the rest of ganache and pour

it over the cake to and let it dripping over the edge. Let it cool completely to set then garnish the cake with heavy cream and chocolate chips.

14. Store the cake in the fridge.

## CHOCOLATE CHIP

## BARS

## INGREDIENTS

### COOKIE DOUGH

10 tablespoons butter, room

temperature

1 cup granulated sugar

3 cup packed brown sugar

2 large eggs, room temperature 11 teaspoons vanilla extract

31 cups all-purpose flour

1 teaspoon baking soda

3 teaspoon salt

2 cups semi-sweet or milk chocolate chips

### FILLING

1 (8-ounce) package cream cheese, room temperature

1 cup granulated sugar

1 large egg, room temperature 1 cup sour cream

11 teaspoons cornstarch

1 teaspoon vanilla extract

## INSTRUCTIONS

Preheat oven to 325 degrees.

## COOKIE DOUGH

1. Using an electric mixer with a paddle attachment, beat butter and both sugars until creamy, about 5

minutes.

2. Combine flour, baking soda, and salt in a separate bowl and add to butter mixture. Mix on low just until 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 and sugar with paddle attachment until smooth, about 5

minutes.

2. Add remaining cheesecake

ingredients and mix until combined.

Spread evenly over bottom layer of cookie dough.

3. Remove remaining cookie dough from refrigerator and 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 until golden brown on top and set, about 45 minutes.

5. Refrigerate before cutting.

## APPLE CHEESECAKE

### TART

### INGREDIENTS

#### DOUGH

2 1/2 cups flour

1 cup sugar

1 teaspoon baking powder

1 egg (room temperature)

1 egg yolk (room temperature) 1 cup butter (room temperature)

#### FILLING

1 cup cream cheese

1 cup sugar

2 eggs

2 tablespoons cream 1 cup greek yogurt

1-2 apples

#### TOPPING

2 tablespoons sugar

1 teaspoon cinnamon

#### INSTRUCTIONS

## DOUGH

1. In a large bowl, gently whisk together flour, sugar and baking powder, create a well in the middle and add slightly beaten egg and yolk and butter cut into pieces.
2. Mix together, at this point turn mixture onto a slightly floured surface and work the mixture to form a soft dough. Wrap in plastic and refrigerate for 30 minutes.
3. Remove from fridge and knead the dough a couple of times to soften it up again on a lightly floured surface.

Roll out to ½ " thickness. Place cut

out dough into lightly greased tart pans. Refrigerate until cream filling is ready.

4. Pre-heat oven to 350° .

## FILLING

1. In a medium bowl cream together cream cheese, sugar, eggs, cream and yogurt. Set aside.
2. Peel, thinly slice and chop (medium size pieces) apples.
3. Divide apple pieces between tart pans.
4. Pour the cheese mixture over the apples. Sprinkle with cinnamon sugar topping.
5. Bake for approximately 30-35

minutes or until golden on top, let

cool then refrigerate at least 8 hours or overnight. Before serving drizzle with caramel sauce.

# TRUFFLE CHEESECAKE

## INGREDIENTS

### CRUST

30 Oreo cookies

5 tablespoons butter, melted

### FILLING

32 ounces cream cheese, at room temperature

5 large eggs, at room temperature 1 cup granulated sugar

1/2 cup heavy cream

1 teaspoon vanilla

20 Oreo cookies, quartered

### TOPPING

1 cup semisweet chocolate chips 1/2 cup heavy cream

Oreo truffles

## INSTRUCTIONS

### CRUST

1. Preheat the oven to 325°F.
2. In the bowl of a food processor, process the cookies until they are finely ground crumbs.
3. Add the butter and pulse until moistened. Press into the bottom and halfway up the sides of a 9-inch nonstick springform pan.

4. Bake for 10 minutes. Place on a wire rack to cool. Maintain oven temperature.

## FILLING

1. In the bowl of an electric mixer, beat the cream cheese until smooth. Add the eggs, one at a time, beating until smooth. Add in the sugar, cream, and vanilla and beat until combined. Be careful not to overbeat. Stir in the Oreo cookies.
2. Pour the batter into the cooled crust.
3. Bake for about 1 hour, or until set and the top looks slightly dry.
4. Cool the cheesecake completely on a wire rack. Refrigerate until 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 just until simmering. Pour over the chocolate chips. Let sit for 3 minutes before stirring until the mixture is melted and smooth.
3. Let cool slightly until thickened. Pour over the cheesecake, allowing to drip down the sides. Top the cheesecake with the Oreo truffles.

## CHEESECAKE

## CHOCOLATE PEANUT

## BUTTER COOKIES

### INGREDIENTS

#### FILLING

8 ounces cream cheese, softened ¼ cup powdered sugar

#### CHOCOLATE PEANUT

#### BUTTER COOKIES

1 cup vegetable shortening

1 cup brown sugar

1 cup sugar

2 eggs

¼ cup hot water 2 teaspoons vanilla

2-1/2 cups flour

½ cup cocoa powder

1 teaspoon salt

1 teaspoon baking soda

2 cups peanut butter chips

#### INSTRUCTIONS

Preheat oven to 375 degrees.

#### FILLING

In a medium bowl, mix together cream cheese and powdered sugar until smooth.



## CHOCOLATE PEANUT

### BUTTER COOKIES

1. In the bowl of an electric mixer, cream together shortening, brown sugar and sugar.
2. Add eggs, water and vanilla and mix until combined.
3. Add flour, cocoa powder, salt and baking soda and mix until just combined. Stir in peanut butter chips.
4. Using a medium cookie scoop, fill  $\frac{1}{3}$  full of cookie batter. Place a teaspoon sized ball of cheesecake filling in the center and cover and fill scoop with additional cookie batter.
5. Place dough on parchment or silicone lined baking sheets and bake for 10-12 minutes or until just set.
6. Allow to cool on baking sheets for 2 minutes prior to moving to cooling racks to cool completely.

## APPLE CHEESECAKE

### PIE

#### INGREDIENTS

#### FILLING

6 ounces light or reduced fat cream cheese, at room temperature

1 cup powdered sweetener

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

1 tsp vanilla extract

1 tsp maple extract

1 large 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 cups flour

1 tsp salt

1 tsp sweetener, such as sugar or erythritol

4 tablespoons cold butter

1 cup 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 and maple extract.

2. Set aside, and in another bowl combine 1 large apple, 1 tsp of lemon juice, 1 tsp brown sugar, 1 tsp cinnamon, 1 tsp salt, 1 tsp ground ginger.

3. Stir until the cinnamon, ginger, and brown sugar are evenly distributed  
YOGURT PIE CRUST

1. In a bowl combine 2 cups of flour, 1tsp salt, 1tsp sweetener. Give it a little whisk.

Add in 4 tablespoons of cold butter.

Work in until the butter is combined.

2. Fold in 1 cup of low fat plain yogurt.

## ASSEMBLE

1. Roll the pie dough into a thin rectangle about 8x10 inches.

2. Place the rectangle on a flat baking pan, and fold the edges in to create a barrier for the filling. Spread the cheesecake filling on the dough, and top with the apple slices.

3. Bake at 375 degrees for 15-20

minutes, or until the dough is golden brown and cooked through.  
Allow to cool.

## TWIX CHEESECAKE

### INGREDIENTS

#### COOKIE CRUST

¼ cup unsalted butter, room

temperature

½ cup white granulated sugar

1 egg, room temperature

1 tsp vanilla extract

1¼ cup flour

¼ tsp baking soda

½ tsp baking powder

Pinch of salt

## CHEESECAKE

12 oz cream cheese, softened

2 tbsp sour cream ½ cup of white granulated sugar 1 tbsp corn starch

## TOPPINGS

13.4 oz can Dulce de Leche

4 oz baking milk chocolate

¼ cup heavy whipping cream

## INSTRUCTIONS

1. Preheat oven to 350 and grease a pie dish.
2. In the bowl of an electric mixer, cream together butter and sugar for a couple of minutes.
3. Add egg and vanilla, and beat until mixed.
4. Bring speed to low, and sift in flour, baking powder, baking soda, and salt. Mix all ingredients until just combined.
5. Spread cookie batter evenly in the pie dish, bottom and up the sides, and press it gently. Set aside.

6. Beat cream cheese and sour cream in

a bowl of an electric mixer, on medium-high speed, until smooth and fluffy, for a couple of minutes.

Scrape sides and bottom of the bowl and beat for another minute.

7. Add sugar and corn starch and mix thoroughly.

8. Pour cheesecake batter into the prepared cookie base. Spread it out gently and evenly.

9. Bake for 20-25 minutes.

10. Take it out of the oven and 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

and 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 and slowly stir with a whisk until melted and smooth.

13. Pour ganache over the center of the pie and carefully spread it over the top of the pie.

14. Cool the top to room temperature and then refrigerate for at least 4 hours.

## LEMON CHEESECAKE

### INGREDIENTS

1 (3oz) package lemon Jello or (0.30oz) sugar-free lemon Jello 1 cup boiling water

1/4 cup lemon juice

1 (8 oz) package cream cheese, softened

1 cup sugar

1 tsp vanilla

1 (12 oz) can evaporated milk, chilled

3 cups graham cracker crumbs

5 tbsp powdered sugar

12 tbsp butter, melted

## INSTRUCTIONS

1. Dissolve Jello in boiling water. Add lemon juice. Allow to cool.
2. Cream together cream cheese, sugar and vanilla. Add Jello and mix well.

Whip the evaporated milk and fold into the Jello mixture.

3. Mix graham cracker crumbs and powdered sugar with butter. Press into the bottom of a 9"x13" dish.
4. Pour in filling. Chill overnight before serving.

## BANANA PUDDING

### INGREDIENTS

1 2/3 cup Graham Crackers, crushed 1/4 cup granulated sugar

1/2 cup butter, melted

2/3 cup granulated sugar

1/3 cup flour

1 pinch sea salt

2 cups milk

3 whole egg yolks, whisked

1 1/2 teaspoons vanilla extract 16 ounces cream cheese, room temperature

4 whole bananas, sliced

## SERVING

Whipped Cream Sliced Banana

## INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. In a large bowl add graham cracker crumbs and 1/4 cup sugar, mix until well combined. Drizzle in melted butter and mix well.
3. Press graham cracker mixture evenly into the bottom of a 9 inch pie plate.

Bake for 7 minutes or until light brown, cool completely.

## PUDDING

1. In a large saucepan whisk together 2/3 cup granulated sugar with flour and salt until well combined. Slowly whisk in milk until smooth.

2. Bring mixture to a simmer while

stirring over medium heat. Cook until thickened.

3. Slowly stir in 2 cups of milk mixture into the egg yolks.

4. Add egg yolks back to the pan and continue to stir while returning mixture to a simmer. Cook until thickened and the consistency of pudding.

5. Remove from heat and stir in vanilla extract.

6. Beat cream cheese until smooth and creamy. Add pudding mixture to cream cheese and mix until well combined, scraping sides of bowl well.

7. Cover bottom of graham cracker

crust with 1/3 banana pudding cheesecake mixture. Add sliced bananas and cover with remaining cheesecake mixture.

8. Refrigerate cheesecake until cold or overnight.

9. Serve with whip cream and sliced banana.

BLUEBERRY

CHEESECAKE

INGREDIENTS

BLUEBERRY SAUCE

2 teaspoons (6g) cornstarch

1 teaspoon fresh lemon juice

1 Tablespoon (15ml) warm water 2 cups (380g) fresh or frozen blueberries



2 Tablespoons (25g) granulated sugar

## CRUST

1 and 1/2 cups (150g) graham

cracker crumbs

6 Tablespoons (87g) unsalted butter, melted

1/3 cup (67g) granulated sugar FILLING

24 ounces (675g) full-fat cream cheese, softened to room temperature 1 cup (200g) granulated sugar 1 cup (240g) full-fat sour cream (or yogurt), at room temperature

2 teaspoons vanilla extract

3 large eggs, at room temperature

## INSTRUCTIONS

Adjust oven rack to the lower third position and preheat the oven to 350°F

(177°C). Spray a 9-inch springform pan with nonstick cooking spray. Set aside.

## BLUEBERRY SAUCE

1. Whisk the cornstarch, lemon juice, and warm water together in a small bowl until the cornstarch has dissolved. Set aside.

2. Warm the blueberries and sugar together in a small saucepan over medium heat. Stir continuously for 3

minutes until the blueberry juices begin to release.

3. Add the cornstarch mixture and

continue to stir for another 2-3

minutes, smashing some blueberries as you go.

4. Remove from heat and put the mixture through a fine mesh strainer into a small bowl. Keep separated and set both aside.

## CRUST

1. Mix the graham cracker crumbs, melted butter, and granulated sugar together in a medium bowl until combined.

2. Press into the bottom of the prepared pan and only slightly up the sides.

Wrap aluminum foil on the bottom and tightly around the outside walls of the springform pan. Bake the crust

for 7 minutes. Allow to slightly cool.

## FILLING

1. Using a mixer fitted beat the cream cheese and granulated sugar together on medium speed in a large bowl -

about 3 full minutes until the mixture is smooth and creamy.

2. Add the sour cream and vanilla, beat until combined. On low speed, add the eggs one at a time, beating after each addition until just blended.

3. Pour the filling into the cooled crust.

Drop spoonfuls of the smooth

blueberry sauce onto the batter.

4. Using a knife, gently swirl.

5. Place the springform pan into a large roasting pan and place into the oven.

Fill with about 1 inch of hot water.

The foil wrapped around the pan will prevent water from leaking inside.

6. Bake for 50-60 minutes or until the center is almost set. 2 Turn the oven off and open the door slightly.

7. Let the cheesecake sit in the oven for 1 hour. Remove from the oven and allow to cool completely at room temperature. Refrigerate for at least 6 hours or overnight. Loosen the cheesecake from the rim of the pan and remove the rim.

8. Cut into slices and serve chilled. Top with remaining chunky blueberry sauce, if desired. Cover leftover

cheesecake and store in the refrigerator.

STRAWBERRY AND

VANILLA CHEESECAKE

INGREDIENTS

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

## INSTRUCTIONS

Put the biscuits into a large bowl and crush into crumbs using the end of a rolling pin, then mix in the melted butter until thoroughly combined.

Pour into a 20cm diameter loose bottomed cake tin and push down. Put in the.

## VANILLA LAYER

1. In a bowl, add 300g of the cream cheese and mix with a whisk until the cream cheese has loosened to a smooth consistency.

2. Add the vanilla extract and 100g of the icing sugar then whisk again until

combined. Take about 4 or 5

strawberries and chop into chunks, then add them to the mixture and stir in gently. Take the biscuit base out of the fridge and spread this vanilla layer on top. Put back in the fridge.

## MOUSSE LAYER

1. Chop the jelly into chunks and mix with 100ml of boiling water until dissolved. Set aside to cool slightly.

2. Add the remaining 200g of cream cheese to a large bowl and mix using the whisk until it's smooth. Whisk in the remaining icing sugar, then whisk in the evaporated milk. Finally add the jelly mixture and whisk in. Pour this mixture onto the top of the

cheesecake and 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 and carefully slide out of the cake tin and onto a plate.

4. Slice the strawberries into thin slices. Arrange the strawberries in a circle around the cheesecake, starting from the outside and working your way in. Overlay the strawberries.

Sprinkle the top with the orange zest and serve.

## COOKIES CHEESECAKE

### BARS

### INGREDIENTS

1 cup butter (2 sticks) plus 2

tablespoons

2 cups sugar

2 eggs

1 teaspoon baking soda

1 teaspoon salt

2 teaspoons vanilla extract

2/3 cup cocoa powder

3 cups all purpose flour

8 oz cream cheese, softened

1/4 cup sugar

1 egg

1 tablespoon sour cream 1 teaspoon vanilla extract

pinch of salt

30 - 40 chocolate cream filled sandwich cookies

## INSTRUCTIONS

1. Pre-heat oven to 350 degrees F (180

C) and grease a 13x9 inch glass pan.

Cream butter and sugar together in the bowl of stand mixer fitted with beater.

2. Scrape sides of bowl, then add eggs and mix until combined. Add vanilla, soda, and salt, and cocoa until mixed well, then add flour one cup at a time and beat after each addition.

3. Scrape out mixer bowl into a medium bowl and save mixer bowl for making cheesecake layer.

4. Divide dough in half and press one half into prepared pan. Bake for 8 -

10 minutes until top starts to darken and looks somewhat dry; remove from oven and cool.

## FILLING

1. Beat cream cheese in mixing bowl with whisk attachment until

completely smooth and lump free, scrape bottom of bowl and mix longer to be sure it's all smooth.

2. Add sugar and mix until creamed, then beat in egg. Add vanilla, cream, and salt; mix until combined.

3. Oreos in a single layer on top of the cooled cookie layer. Pour filling over cookie layer and crumble remaining half of chocolate dough over top.

4. Bake for 20 - 25 minutes until the center of bars is lightly browned on top. Remove and cool for about 30

minutes then place pan in fridge and chill for at least 3 hours before serving. Cut into squares and serve chilled.

## CHOCOLATE

## CHEESECAKE

## INGREDIENTS

1¼ cup graham cracker crumbs

5 tablespoons unsalted butter, melted 16 ounces cream cheese, softened ½ cup sour cream

¼ cup sugar

2 eggs

1 teaspoon vanilla extract

2 cups semi-sweet chocolate chips 4 tablespoons coconut oil

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Line an 8 inch square pan with aluminum foil. Spray with non-stick cooking spray.

2. Combine graham cracker and butter in a small bowl. Texture should be similar to wet sand.

3. Spread graham cracker mixture into the prepared pan.

4. Bake for 5-6 minutes or until golden brown.
5. Take out of the oven and cool completely.

## FILLING

1. Beat cream cheese in a stand mixer with the paddle attachment.
2. Add in sour cream, sugar, eggs and vanilla. Mix until combined. Make sure to scrap the sides of the bowl.
3. Pour cheesecake mixture on top of the graham cracker crust.
4. Place in the oven and bake for 35-40 minutes or until 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 and peel away foil.
8. With a sharp knife cut cheesecake into 36 squares.
9. Melt the chocolate and coconut oil in a microwave safe bowl until melted and smooth.
10. Dip cheesecake squares, one at a time 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 rest of the cheesecake bites.

13. Place the cheesecake bites in the refrigerator to set.

## NUTELLA CHEESECAKE

### MOUSSE

### INGREDIENTS

#### BROWNIES

1 stick of butter (1/2 cup)

1 cup of sugar

2 large eggs

1/2 tablespoon vanilla extract 2/3 cup cocoa powder

1/4 teaspoon salt

1/2 teaspoon baking powder

3/4 cup all-purpose flour

#### MOUSSE

6 tablespoons softened cream cheese

(about 3 oz. or 85 g) 6 tablespoons Nutella

1/4 cup chopped milk chocolate or milk chocolate chips (45 grams)

1/2 cup heavy cream

### INSTRUCTIONS

1. Preheat the oven to 350°F. Liberally butter a muffin tin.

2. In the microwave or in a pot on the stove, combine the butter and sugar.

Cook until bubbly, stirring

occasionally.

3. Add the eggs and vanilla and quickly whisk together.

4. Stir together all the dry ingredients and stir into the rest until smooth.

Divide batter into muffin tin.

5. Bake for about 20-25 minutes.

6. When they're cool, use a shot glass or anything else with a small top to press a hole into each brownie.

When they're completely cool, fill with mousse.

## MOUSSE

1. Mix together the Nutella and cream cheese.

2. Melt the chocolate in the microwave or in a double broiler and stir into the cream cheese and Nutella.

3. Whip the cream until stiff peaks form. Stir about half of it into the Nutella mixture to soften it, then fold the rest in. Use to fill Brownies.

4. Top with melted Nutella and chocolate curls. Store in the refrigerator.

## VANILLA CHEESECAKE

### INGREDIENTS

### CRUST

1 2/3 cup (216g) crushed graham cracker crumbs

2 Tbsp (30g) granulated sugar 6 Tbsp (3 oz) unsalted butter, melted  
CHEESECAKE

3 (8 oz) pkg cream cheese, softened 1 cup (210g) granulated sugar  
Seeds of 2 vanilla beans

3 large eggs

3/4 cup (180g) sour cream

1/3 cup (80ml) heavy cream

MOUSSE

7 oz white chocolate, roughly chopped

1 1/2 cups (355ml) heavy cream 6 oz cream cheese, nearly at room temperature

1 1/2 tbsp (22g) granulated sugar seeds of 1 vanilla bean

TOPPING

3/4 cup heavy cream

1 1/2 tbsp (22g) granulated sugar seeds of 1/2 vanilla bean

INSTRUCTIONS

CRUST

1. Preheat 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 and sugar to a mixing bowl and stir to combine, then pour in butter and mix with a fork until evenly moistened.

3. Pour into prepared springform pan and press evenly into bottom. Bake in preheated oven 10 minutes, then remove and cool on a wire rack.

## FILLING

1. Reduce oven temperature to 325

degrees. Have a large roasting pan ready and boil about 4 quarts of water.

2. In a mixing bowl using an electric hand mixer blend together cream cheese, sugar and seeds of 2 vanilla beans just until smooth.

3. Mix in eggs one at a time, mixing just until combined after each addition.

Add sour cream and heavy cream and mix just until combined. Tap bowl forcefully against countertop about 30 times to release any large air bubbles.

4. Pour over cooled graham cracker crust and smooth into an even layer.

Place cheesecake in roasting pan then place roasting pan in oven and carefully pour in enough boiling water to reach halfway up the side of the cheesecake pan.

5. Bake in preheated oven until cheesecake is set but still jiggly in the center, about 65 minutes, then leave in oven and leave door closed and let rest 10 minutes.

6. Remove from oven and cool on a wire rack for 30 minutes. Tent with foil and chill in refrigerator 8 hours or overnight.

## MOUSSE

1. Melt white chocolate in a microwave safe bowl on 50% power in 30

second increments, stirring between intervals, until melted and smooth.

2. Set aside and let cool until just lukewarm.

3. In a mixing bowl using an electric hand mixer whip heavy cream until soft peaks form then add sugar and whip until stiff peaks form, set aside.

4. In a separate mixing bowl whip cream cheese with seeds of vanilla bean until smooth. Mix in white chocolate. Add in half of the whipped cream mixture and fold with a rubber spatula until nearly combined, then add remaining half of the whipped cream mixture and fold until combined and no streaks

remain.

5. Pour over cold cheesecake and spread into an even layer. Tent pan with foil then return to refrigerator and chill 1 1/2 hours.

## TOPPING

1. In a mixing bowl whip heavy cream with seeds of 1/2 a vanilla bean until soft peaks form.

2. Add sugar and whip until 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 and remove springform pan ring. Garnish with raspberries and mint, cut into

slices.

## COOKIE DOUGH

## CHEESECAKE

## INGREDIENTS

### COOKIE DOUGH

1/2 cup butter

1/3 cup white sugar

1/3 cup dark brown sugar

1 1/2 tsp vanilla extract

1 cup plus 2 tbsp flour

pinch salt

1 cup chocolate chips

### CRUST

1 1/3 cups graham cracker crumbs 3 tbsp sugar

1/3 cup melted butter VANILLA CHEESECAKE

2 eight ounce packages ounces cream cheese

2/3 cup sugar

2 eggs

2 tsp vanilla extract

1/2 cup whipping cream

### CHOCOLATE GANACHE

1/3 cup whipping cream

1 1/3 cups chocolate chips

## VANILLA WHIPPED

### CREAM

1 cup whipping cream

3 rounded tbsp icing sugar 1 tsp pure vanilla extract

### INSTRUCTIONS

#### COOKIE DOUGH

1. Cream together very well the butter, sugar, and vanilla extract. Fold in until a dough forms the flour and 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 and keep chilled in the fridge.

4. About 3/4 of these dough nuggets will go into the cheesecake batter.

Reserve the other 1/4 to garnish the

cheesecake after it is baked, cooled and glazed.

#### CRUST

1. Combine the ingredients.

2. Press into the bottom of a lightly greased or parchment lined 9 inch spring form pan.

## VANILLA CHEESECAKE

1. Cream together the cream cheese and 2/3 cup of sugar. Add the eggs, one at a time. Beat well after each addition. Add the vanilla extract.

2. Blend in 1/2 cup of whipped cream.

3. Fold in 3/4 of the chilled cookie

dough pieces. Pour over the prepared base and bake at 300 degrees F for 60 – 70 minutes.

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 and run a sharp knife completely around the edge of the pan. This will allow for the cheesecake to shrink as it cools. Cool thoroughly on a wire rack at room temperature.

Refrigerate after fully cooled.

6. Top with chocolate ganache and vanilla whipped cream as well as the

reserved cookie dough pieces.

## CHOCOLATE GANACHE

1. In a small saucepan, heat almost to boiling the whipping cream

2. Remove from heat and pour in the chocolate chips

3. Let stand for 5 minutes, then stir until 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 and use to garnish the edges of the cheesecake.

### PEANUT BUTTER

### CHEESECAKE

### INGREDIENTS

3/4 cup unsalted butter

1 package (about 11 ounces)

bittersweet/dark or semi-sweet chocolate chips

1/2 cup light brown sugar, packed 3/4 cup granulated sugar, divided  
5 large eggs, divided

teaspoons vanilla extract, divided 3/4 cup + 1 tablespoon all purpose  
flour

1/4 cup unsweetened cocoa powder 1/4 teaspoon kosher salt

(8 ounce) packages cream cheese, room temperature

1/3 cup creamy peanut butter

2 tablespoons sour cream or plain greek yogurt

### INSTRUCTIONS

Preheat oven to 350°F. Line a 9x9"

square pan with foil or parchment paper and spray with nonstick  
cooking spray.

## BROWNIE BATTER

2 Place butter and 1 3/4 cups of the chocolate chips in a large microwave safe bowl. Heat for 1 minute on high power, stir. Continue heating in 30

second increments, stirring between each, until chocolate is melted and smooth.

3 Stir in brown sugar and 1/2 cup granulated sugar. Stir in 3 eggs and 1

teaspoon vanilla extract, then add 3/4

cup flour, cocoa powder, and salt and

mix until smooth. Set aside.

## CHEESECAKE BATTER

4 Beat cream cheese with a hand or a stand mixer until smooth and creamy. Add peanut butter, 1/4 cup sugar, and sour cream or greek yogurt.

5 Mix until smooth, then add 1

teaspoon vanilla and remaining 2

eggs. Beat until smooth without lumps.

6 Spread half the brownie batter in the prepared pan. Place half the cheesecake mixture over the top and spread carefully.

7 Top with remaining brownie batter and then the remaining cheesecake to create 4 layers.

Sprinkle with remaining chocolate chips.

8 Bake for 45-55 minutes until the edges start to get golden and the center is set.

9 Cool completely at room temperature. Chill to set, at least 2

hours or overnight. Cut into small bars and serve. Store in an airtight container in the refrigerator.

## CRÈME FRAÎCHE

## CHEESECAKE

### INGREDIENTS

15 ounces (about 3 cups) fresh blueberries

3 tablespoons brown sugar

1 teaspoon pure maple syrup

### CRUST

1 1/2 cups vanilla wafer cookie crumbs

1/4 cup almond meal or finely ground almonds

2 tablespoons brown sugar

pinch salt

5 tablespoons butter, melted FILLING

16 ounces full-fat cream cheese, room temperature

2/3 cup granulated sugar

1 teaspoon fine sea salt

3 tablespoons all-purpose flour 4 large eggs, room temperature 2/3 cup crème fraîche or sour cream, room temperature

2 tablespoons freshly squeezed lemon juice

1 1/2 teaspoons vanilla extract 3/4 teaspoon almond extract

## GLAZE

1 cup crème fraîche or sour cream 1/2 cup granulated sugar

1/2 teaspoon almond extract

## INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Toss blueberries with brown sugar and maple syrup. Spread onto a rimmed baking sheet and roast for 15 minutes or until juicy and bubbly.
3. Remove from oven and let cool for 10 to 15 minutes, then pour, scraping all berries and their juices, into the bowl of a food processor or blender; puree until smooth and set aside.
4. Reduce oven temperature to 350 degrees F. Butter a 9-inch springform pan, and line bottom with a round of parchment paper.
5. Crush cookies in a food processor until fine crumbs; pulse to mix in almond meal, sugar, and salt until blended.
6. Add butter and pulse until evenly moistened. Press into bottom of prepared pan. Bake crust for 10 minutes or until set, then remove from oven and let cool completely.
7. Reduce oven temperature to 325

degrees F.

8. In a large mixing bowl or the bowl of a stand mixer, beat room temperature cream cheese with sugar until smooth.

9. Add salt and flour and mix well. Add eggs, one at a time, mixing well after

each addition and scraping down the sides of the bowl as necessary to be sure all ingredients are evenly incorporated. Add crème fraîche, lemon juice, vanilla and almond extracts, and pureed blueberries and mix until even in color and no white streaks remain.

10. Pour batter into cooled crust. Place on a baking sheet and place in preheated oven. While cheesecake is baking, whisk together crème fraîche, sugar, and almond extract until smooth.

11. After 45 to 50 minutes, when center of cheesecake is set but still barely jiggly, pour glaze on top of

cheesecake, spreading into an even layer.

12. Return to oven to bake for another 5

minutes, then let cool on a wire rack to room temperature.

13. Refrigerate overnight or until ready to serve. Remove edges of springform pan and slice into 16

wedges; serve chilled or at room temperature, topped with fresh blueberries or leftover roasted blueberry puree.

PECAN PIE

CHEESECAKE

INGREDIENTS

## CRUST

2 cups graham cracker crumbs

6 tablespoons butter, melted

## CHEESECAKE

16 ounces (2 packages) cream

cheese, room temperature

1 cup sugar

1/4 cup sour cream

3 eggs

1 teaspoon cinnamon

2 teaspoons vanilla extract

## TOPPING

1/4 cup butter

1/4 cup corn syrup

1/4 cup brown sugar

1/4 cup maple syrup

1 cup chopped pecans

dash of salt

## INSTRUCTIONS

1. Preheat the oven to 325 degrees.

Spray a 7x11 baking dish with nonstick cooking spray.

2. In a medium bowl, mix together the cookie crumbs and melted butter.

Press into the bottom of the prepared baking dish and bake for 5 minutes.

3. Remove from the oven and set aside.

4. In the bowl of a stand mixer, beat together the cream cheese, sugar, sour cream, eggs, cinnamon, and vanilla until well combined. Pour batter into the prepared crust.

5. Bake for 40 minutes at 325 degrees or until the center is just slightly

jiggly. Turn the oven off and crack the door. Let the cheesecake sit in the warm oven for 45 minutes. Remove 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. Stir the mixture until the butter melts and the pecans are coated. Bring to a boil, stirring occasionally, and cook for 3 minutes. Remove from the heat.

2. Immediately spoon the topping over the cheesecake. It will thicken up a bit as it cools, so it's best to serve warm.

3. Cut into small bars and serve

immediately.

## NEW YORK

## CHEESECAKE

## INGREDIENTS

### CRUST

1 1/2 cups ground graham cracker 2 tbsp granulated sugar

1/2 tsp ground cinnamon

6 tbsp unsalted butter, melted ( $\frac{3}{4}$   
stick/3 ounces/85 grams)

### FILLING

3 cups cream cheese, softened 1 1/2 cups granulated sugar

2-3 tbsp fresh lemon juice

2 tsp vanilla extract

1/4 tsp salt 4 large eggs

2 cups sour cream or plain Greek yogurt

### CHERRY TOPPING

2 cups pitted sour cherries, drained, reserving  $\frac{1}{2}$  cup liquid

1/2 cup 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 cup crushed strawberries

1 cup water

1/2 - 3/4 cup granulated sugar pinch salt

2 tbsp cornstarch dissolved in 1

tablespoon water

3 drops red food coloring

2 cups fresh strawberries, halved CREAM TOPPING

1 1/2 cups sour cream

1/4 cup confectioners' sugar

3/4 tsp vanilla extract

## INSTRUCTIONS

### CRUST

1. Grease the sides of a 9-inch springform pan. Combine the crumbs, sugar, and, if using, cinnamon, then stir in the melted butter.
2. Press into the bottom of the prepared pan and chill.
3. Position a rack in the center of the oven. Preheat the oven to 350°F.

### FILLING

1. In a medium bowl, beat the cream cheese until smooth, frequently scraping down the sides, about 5 minutes.

2. Add the sugar and beat until light, about 3 minutes.
3. Blend in the lemon juice, vanilla, and salt, occasionally scraping down the sides.
4. Beat in the eggs, one at a time.
5. Fold in the sour cream.
6. Pour into the prepared pan. Place on the oven rack, and add cool water to the larger pan to reach halfway up the sides. Bake until firm and lightly browned around the edges and 150°F in the center, about 1¼ hours.
7. Turn off the oven, open the door, and let the cake stand in the oven for 30 minutes.
8. Place the pan on a wire rack, run a thin-bladed knife around the edge of the cake, and let cool completely, about 2 hours. Cover with plastic wrap or an inverted large bowl and refrigerate for at least 6 hours.
9. Let stand at room temperature for at least 30 minutes before serving.

Dental floss held taut cuts

cheesecake smoother than a knife.

## CHERRY TOPPING

1. In a medium saucepan, combine the sugar, cornstarch, and salt.
2. Stir in the reserved liquid. Cook over medium heat, stirring constantly, until bubbly, thickened, and

translucent, about 3 minutes.

3. Remove from the heat and stir in the lemon juice, food coloring, and cherries. Let cool to room temperature.

### STRAWBERRY TOPPING

1. In a medium saucepan, bring the crushed strawberries and water to a boil. Press through a sieve and return to the pan.

2. Add the sugar and salt and return to a boil. Stir in the cornstarch mixture and cook, stirring constantly, until bubbly and thickened, about 5

minutes. Stir in the food coloring. Let cool to room temperature.

### CREAM TOPPING

1. Combine the sour cream, sugar, and vanilla until smooth.

### CHEESECAKE WITH

### COOKIE DOUGH

### INGREDIENTS

#### CRUST

190g / 1 1/2 cups graham crackers crumbs

95g / 7 tbsp butter, melted

#### DOUGH

113g / 8 tbsp unsalted butter, softened

100g / 1/2 cup soft light brown sugar 50g / 1/4 cup white sugar

1/4 tsp salt

1 tsp vanilla

125g / 1 cup flour 2 tbsp milk

90g / 1/2 cup chocolate chips CHEESECAKE

750g / 26 oz cream cheese, room temperature

150g / 3/4 cup white sugar

2 large eggs, lightly beaten

1 tsp vanilla

## INSTRUCTIONS

### CRUST

2. Mix together graham cracker crumbs and butter. Press into a 8 or 9 inch springform pan and bake in a 160C /

325F preheated oven for 5 minutes.

3. Remove from oven and let cool. Do not turn off the oven.

### DOUGH

4. In a large bowl, beat together butter, sugars, salt and vanilla. Beat until smooth. Add milk, mix until

incorporated.

5. Stir in the flour and mix just until

combined. Add chocolate chips.

Place the cookie dough in the fridge while you prepare the filling.

6. When the cookie dough is firm enough, remove from the fridge and form little balls. Set aside.

## FILLING

7. Beat together cream cheese, white sugar, eggs and vanilla until smooth.

8. Pour the filling over the graham cracker crust and arrange cookie dough pieces on the top of the surface, slightly pressing them down.

9. Bake for 45 minutes or until firm to the touch. Let cool completely before serving, preferably overnight.

## CHEESECAKE WITH

## OREO

## INGREDIENTS

### CRUST

25 Oreo cookies, separated and filling removed

5 Tbsp unsalted butter, melted

32 oz cream cheese, room

temperature

1 1/4 cups granulated sugar

1/2 cup all-purpose flour

4 whole eggs

2 egg yolks

1/4 cup sour cream 1/2 tsp vanilla extract

20 Oreo cookies, chopped

## GARNISH

Whipped cream

Oreos

## INSTRUCTIONS

### CRUST

1. Preheat oven to 375°F.
2. Place the Oreo cookies and sugar in a food processor or mini-chopper.  
Pulse until finely ground. Transfer mixture into a large bowl and stir in melted butter.
3. Press mixture into bottom and sides of 9" springform pan.
4. Bake at 375°F crust for 10 minutes.

Remove pan from oven and set aside 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 until completely smooth.

2. Add the sugar and mix well. Add flour and mix well.
3. Whisk the eggs and egg yolks together and add to the bowl in 3 additions, mixing fully after each addition.
4. Add the sour cream and vanilla. Mix until fully combined. Fold the chopped Oreo cookies into the cheesecake mixture.
5. Pour mixture into the cooled springform pan.
6. Wrap the bottom of the pan with a piece of aluminum foil and place in a large baking pan. Fill pan with about 1/2"-3/4" of water.
7. Bake at 325°F until center of cake is just barely set (about 75-80 minutes).
8. Let cheesecake cool for 10 minutes and then wrap entire pan in plastic wrap and freeze overnight.
9. Frost in a refrigerator for 4-5 hours.
10. Garnish with whipped cream and additional Oreos before serving.

## KAHLUA CHEESECAKE

### INGREDIENTS

#### CRUST

24 Oreo cookies

1/4 cup unsalted butter, melted FILLING

(3) 8 oz packages of cream cheese, soft

1 cup sour cream

3 large eggs + 2 egg yolks

1 and 1/2 cups granulated sugar 1/4 teaspoon cinnamon

3 tablespoon unsweetened cocoa powder

1 1/2 teaspoons vanilla extract 1/4 cup Kahlua

8 ounces semi-sweet chocolate, melted and slightly cooled

### GANACHE

8 ounces semi-sweet chocolate, chopped

1/2 cup heavy cream

### WHIPPED CREAM

1 cup heavy cream

1/4 cup confectioners' sugar

1/2 teaspoon vanilla

### INSTRUCTIONS

1. Preheat oven to 325 degrees (F).

Wrap a 9" spring form pan well in layers of heavy-duty tin foil; lightly grease the pan with non-stick spray; set aside.

### CRUST

1. Add the Oreos to the body of a blender and pulse until the cookies are fine crumbs. Stir in the melted butter, mixing well to combine.



2. Dump the mixture into the prepared pan, pressing the crust down firmly and slightly up the sides. Set aside.

## FILLING

1. Beat cream cheese and sour cream in a blender until completely smooth.

Add in the eggs, egg yolks, sugar, and cinnamon; pulse until well combined.

2. Add cocoa powder and vanilla and pulse for another 30 seconds, or until cocoa powder has completely

disappeared into the batter.

3. Using a rubber spatula, fold in chocolate and Kahlua, stirring gently until combined.

4. Pour filling into prepared crust, spread evenly, and smooth the top with a rubber spatula.

5. Place the springform pan in a large baking pan and fill the pan halfway with hot water.

6. Place cheesecake in preheated oven and bake for 1 hour and 30 minutes.

Turn the oven off and let the cheesecake sit for 45 minutes inside the oven with the door shut.

7. Remove from oven and gently run a knife around the edge of the cake, loosening any bits that may have gotten stuck while baking.

8. Allow the cheesecake to rest on the counter for 30 minutes before covering with plastic wrap and refrigerating for at least 6 hours.

9. When ready to serve pour the ganache on top of the uncut

cheesecake and place it back in the fridge for 10 minutes.

## GANACHE

1. Add the chocolate to a large, heatproof bowl; set aside.
2. Heat the cream in a small saucepan over medium-heat just until it begins to bubble around the edges.
3. Remove the cream from heat and pour it over the chopped chocolate.

Let the chocolate and warm cream stand untouched for 1 minute, then whisk it together until the chocolate melts and a smooth ganache forms; about 2 minutes. Pour the warm ganache over the cheesecake before serving.

## WHIPPED CREAM

1. Place the heavy cream and sugar in a stand mixer fitted with the whisk attachment and beat on high until semi-stiff peaks begin to form.
2. Add in the vanilla and beat for another minute or so. Dollop on top of cheesecake slices right before serving, or place in the refrigerator until needed.

## VEGAN CHEESECAKE

### INGREDIENTS

#### CRUST

1 cup packed medjool dates, pitted 1 1/2 cups (180 g) raw walnuts  
Pinch sea salt

#### FILLING

1 1/2 cups (180 g) raw cashews (soaked in very hot water for 1 hour)  
1 lemon, juiced (2 Tbsp or 30 ml ) 1/4 cup + 1 Tbsp (73 ml) light or full fat coconut milk

3 Tbsp (45 ml) olive oil

1/2 cup (120 ml) grade A maple

syrup

1/4 cup + 1 Tbsp (63 g) 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

## INSTRUCTIONS

1. Cover cashews with boiling hot water. Let rest, uncovered, at room temperature for 1 hour. Then drain thoroughly and set aside.
2. In the meantime, add dates to a blender and blend until small bits remain, or it forms a ball. Remove and set aside.
3. Add walnuts and salt to blender and process into a meal.
4. Add dates back in and blend until a loose dough forms. Set aside.

5. Cut out two long strips of parchment paper per ramekin and lay them in an

"X" shape at the base. Top with

circle shape.

6. Divide crust evenly among ramekins or tins, and 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 and drained, add to blender with remaining filling ingredients and puree until very smooth - 2-3 minutes. Taste and adjust flavor and sweetness as needed.

8. Divide filling evenly among the ramekins or tins (or pour into a parchment-lined springform pan).

Tap a few times to release any air bubbles. Cover loosely with plastic wrap and freeze until firm - about 4-6 hours.

9. Once set, run a butter knife along the edge and gently remove by tugging on the tabs in an upward motion. Serve with a touch of coconut whipped cream and brown sugar pecans.

10. Let thaw at room temperature 15-20 minutes before serving for best texture.

## BAKLAVA

### INGREDIENTS

#### CRUST

4 tbsp butter, melted

Phyllo dough

## FILLING

2 8-ounce packages cream cheese, softened

2/3 cup sugar

2 tbsp all purpose flour

3 eggs

2/3 cup sour cream

6 tbsp honey

1 1/2 tsp ground cinnamon

## TOPPING

3 3/4 cups finely chopped walnuts 3 tsp cinnamon

6 tbsp butter, melted

tbsp honey

## INSTRUCTIONS

1 Preheat oven to 300 degrees.

2 In a large bowl, mix the cream cheese, sugar and flour until combined. Scrape down the sides of the bowl.

3 Add eggs one at a time, beating slowly and scraping the sides of the bowl after each addition.

4 Add the sour cream, honey and cinnamon. Beat on low speed until well combined. Set aside.

5 In a medium sized bowl, toss together 2 1/2 cups of chopped walnuts, 2 tsp ground cinnamon, 4

tbsp melted butter and 6 tbsp of

honey. Set aside.

6 Grease a 9 inch springform pan and 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. Using one piece at a time, place phyllo sheets into the bottom and 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 and spread into an even layer.

5 Place springform pan (covered with aluminum foil) inside another pan. Fill outside pan with enough warm water to go about halfway 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 minutes.

7 Turn off heat and leave cheesecake in oven with door closed for 30 minutes.

8 Crack oven door and leave the cheesecake in the oven for about 20

minutes.

9 Remove cheesecake from oven and chill until completely cool and firm.

10 To finish off cheesecake, toss together remaining 1 1/4 cups walnuts, 1 tsp cinnamon, 2 tbsp melted butter and 4 tbsp honey. Top cheesecake with whipped cream and walnut mixture.

FUNFETTI

CHEESECAKE

INGREDIENTS

3 cups crushed golden oreos

3 tablespoons butter, melted

4 tablespoons rainbow sprinkles 24 oz cream cheese

1/2 cup sugar

2 tablespoons flour

3 teaspoons vanilla extract

1/4 cup sprinkles

oz cool whip

INSTRUCTIONS

1 Using a food processor crush Oreos until you get three cups of crumbs. Combine with melted butter and sprinkles and mix together.

2 With a 9" spring form pan, press the mixture onto the bottom and halfway up the sides of the pan. Place in the refrigerator or freezer so that it hardens.

3 Allow the cream cheese to reach room temperature and combine the cream cheese, sugar, flour, and vanilla.

4 Fold in the cool whip and sprinkles.

5 Pour the filling over the Oreo crust and smooth the top with a spatula. Top with more sprinkles.

6 Refrigerate for 2-3 or until firm.

7 Remove the cheesecake from the pan and use your favorite frosting to pipe around the outside.

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- [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 AND 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](#)