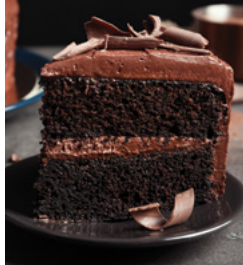


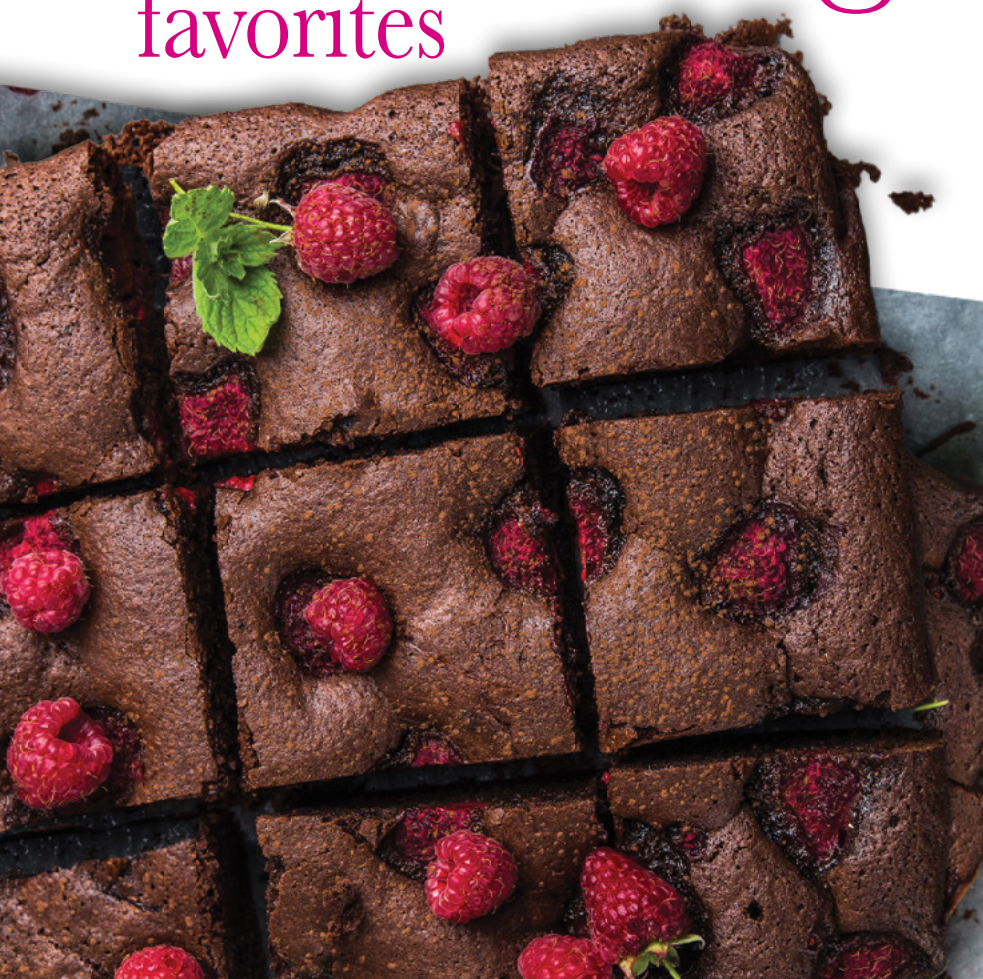
# Chef

express



## The Herald

# fun baking favorites



# fun baking favorites

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#### **Publishers**

Simon St.John Bailey

#### **Digital Content Manager**

Christian G Bailey

#### **Editing**

Isabel Toyos

#### **Compilation**

Sofia Toyos

#### **Design and lay out**

Natalia Canet

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## introduction

**Welcome to the world of "Fun Baking Favorites,"** where the joy of baking meets the delight of savoring delicious creations. This cookbook is your passport to a world of sweet, whimsical, and downright fun treats that are perfect for bringing a smile to your face and a touch of magic to your kitchen.



# fun baking favorites



• Baking isn't just about satisfying your sweet tooth; it's an art form that allows you to infuse your creations with personality and creativity. Whether you're looking to surprise your kids with peanut butter blossom cookies, whip up colorful cupcakes for a birthday celebration, or indulge in a gooey chocolate fudge cake for a cozy night in, this cookbook has you covered.

• Inside, you'll find a treasure trove of recipes that are not only scrumptious but also designed to add a dash of fun to your baking adventures. We've gathered a delightful assortment of classics with a twist and whimsical creations that will make your taste buds dance. From the simplicity of pumpkin spice bread to the extravagance of zesty lemon bars, these recipes are your ticket to a world of sweet escapades.

• Whether you're a seasoned baker or a novice in the kitchen, our easy-to-follow instructions and helpful tips will guide you every step of the way. Baking is a wonderful way to bond with family and friends, create memories, and let your

imagination run wild. It's about turning ordinary ingredients into extraordinary delights.

• So, gather your apron, dust off your mixing bowls, and let's embark on a journey of baking magic together. These fun baking favorites are perfect for special occasions, rainy days, or any time you want to inject a dose of happiness into your life. Get ready to roll up your sleeves, have a blast, and savor the whimsy that comes with every delightful bite. Fun baking awaits!

## Difficulty scale

■ □ □ | Easy to do

■ ■ □ | Requires attention

■ ■ ■ | Requires experience



# classic

## chocolate chip cookies

■ □ □ | Cooking time: 10-12 minutes - Preparation time: 15 minutes

### ingredients

- > 1 cup (2 sticks) unsalted butter, softened
- > ¾ cup granulated sugar
- > ¾ cup brown sugar, packed
- > 2 large eggs
- > 1 teaspoon pure vanilla extract
- > 2¼ cups all-purpose flour
- > 1 teaspoon baking soda
- > ½ teaspoon salt
- > 2 cups semisweet chocolate chips

### method

1. Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until the mixture is light and fluffy.
3. Beat in the eggs, one at a time, and then stir in the vanilla extract.
4. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add this dry mixture to the wet ingredients, mixing until just combined.
5. Gently fold in the semisweet chocolate chips. Drop rounded tablespoons of cookie dough onto the prepared baking sheet, spacing them about 2 inches apart. Bake in the preheated oven for 10-12 minutes or until the edges are golden brown. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Enjoy your delicious homemade chocolate chip cookies! This recipe serves approximately 36 cookies.

.....  
 Serves: Approximately 24 cookies

### tip from the chef

*Make a cookie sandwich with chocolate chip ice cream.*



# homemade

## apple pie

■ ■ □ | Cooking time: 45-55 minutes - Preparation time: 20 minutes

### method

1. Preheat your oven to 425°F (220°C). Place one pie crust in a 9-inch pie dish and set aside.
2. In a large mixing bowl, combine the sliced apples, granulated sugar, flour, ground cinnamon, ground nutmeg (if using), and lemon juice. Toss the mixture until the apples are evenly coated.
3. Pour the apple mixture into the prepared pie crust. Dot the top with small pieces of butter.
4. Place the second pie crust over the apple filling. Trim any excess crust and crimp the edges to seal the pie. You can also make a lattice crust or decorative design if you prefer.
5. In a small bowl, whisk together the egg and milk to create an egg wash. Brush the top crust with the egg wash, which will give the pie a beautiful golden finish. Cut a few slits in the top crust to allow steam to escape.
6. Place the pie on a baking sheet (to catch any drips) and bake in the preheated oven for 45-55 minutes, or until the crust is golden brown, and the filling is bubbling. If the edges of the crust start to brown too quickly, you can cover them with aluminum foil.
7. Once done, remove the pie from the oven and allow it to cool for at least 1-2 hours before serving. This will help the filling set.

### ingredients

- > 2 pie crusts (store-bought or homemade)
- > 6-7 cups of thinly sliced and peeled apples (e.g., Granny Smith, Honeycrisp)
- > ¾ cup granulated sugar
- > 1 tablespoon all-purpose flour
- > 1 teaspoon ground cinnamon
- > ¼ teaspoon ground nutmeg (optional)
- > 1 tablespoon lemon juice
- > 2 tablespoons butter, cut into small pieces
- > 1 egg (for egg wash)
- > 1 tablespoon milk (for egg wash)

.....  
 Serves: Approximately 8 people



# fudgy brownies

## with walnuts

■ □ □ | Cooking time: 20-25 minutes - Preparation time: 15 minutes

### ingredients

- > ½ cup (1 stick) unsalted butter
- > 1 cup granulated sugar
- > 2 large eggs
- > 1 teaspoon vanilla extract
- > ⅓ cup unsweetened cocoa powder
- > ½ cup all-purpose flour
- > ¼ teaspoon salt
- > ½ cup chopped walnuts (optional)

### method

1. Preheat your oven to 350°F (175°C) and grease an 8x8-inch baking pan or line it with parchment paper.
2. In a microwave-safe bowl, melt the butter in 30-second intervals until fully melted. Alternatively, you can melt it on the stove over low heat. Allow the melted butter to cool slightly.
3. In a separate mixing bowl, whisk together the granulated sugar, eggs, and vanilla extract until well combined.
4. Pour the melted butter into the sugar and egg mixture and stir until smooth.
5. Sift in the cocoa powder, all-purpose flour, and salt. Mix until just combined. If using walnuts, fold them into the batter. Pour the batter into the prepared baking pan and spread it evenly.
6. Bake in the preheated oven for 20-25 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Be careful not to overbake; you want the brownies to be fudgy.
7. Allow the brownies to cool in the pan for a while, then cut them into squares. Enjoy your fudgy brownies with walnuts!

This recipe yields approximately 12 brownies, making it perfect for serving a small group of people.

.....  
**Serves: Approximately 12 brownies**



# fluffy pancakes

## from scratch

■ ■ □ | Cooking time: 2-3 minutes - Preparation time: 10 minutes

### method

1. In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk together the buttermilk, egg, and melted butter.
3. Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix; it's okay if there are a few lumps.
4. Preheat a griddle or a non-stick skillet over medium-high heat and lightly grease it with cooking spray or a small amount of butter.
5. Pour  $\frac{1}{4}$  cup portions of the batter onto the griddle for each pancake. Cook for about 2-3 minutes on one side until bubbles form on the surface and the edges look set. Flip the pancake and cook for an additional 1-2 minutes on the other side, or until both sides are golden brown.
6. Repeat with the remaining batter. Serve your fluffy pancakes warm with your favorite toppings, such as syrup, fresh fruit, or whipped cream.

- > 1 cup all-purpose flour
- > 2 tablespoons granulated sugar
- > 1 teaspoon baking powder
- >  $\frac{1}{2}$  teaspoon baking soda
- >  $\frac{1}{4}$  teaspoon salt
- > 1 cup buttermilk
- > 1 large egg
- > 2 tablespoons unsalted butter, melted
- > Cooking spray or additional butter for the griddle

This recipe yields approximately 8 pancakes, making it suitable for serving 2-4 people, depending on appetite. Enjoy your homemade fluffy pancakes!

.....  
 Serves: Approximately 8 pancakes



# blueberry

## muffins with streusel topping

■ ■ □ | Cooking time: 18-20 minutes - Preparation time: 15 minutes

### ingredients

#### For the Muffins:

- > 1½ cups all-purpose flour
- > ¾ cup granulated sugar
- > ½ teaspoon salt
- > 2 teaspoons baking powder
- > ⅓ cup vegetable oil
- > 1 egg
- > ⅓ cup milk
- > 1½ cups fresh or frozen blueberries (if using frozen, do not thaw)

#### For the Streusel Topping:

- > ¼ cup all-purpose flour
- > 2 tablespoons granulated sugar
- > 2 tablespoons cold butter, cubed

### method

1. Preheat your oven to 400°F (200°C) and line a muffin tin with paper liners or grease it lightly.
2. In a large mixing bowl, whisk together the flour, sugar, salt, and baking powder.
3. In a separate bowl, combine the vegetable oil, egg, and milk. Pour the wet ingredients into the dry ingredients and stir until just combined. Gently fold in the blueberries.
4. In a small bowl, prepare the streusel topping by mixing the flour and sugar. Add the cold, cubed butter and use a fork or pastry cutter to blend it into the dry ingredients until you have a crumbly mixture.
5. Divide the muffin batter evenly among the muffin cups. Sprinkle the streusel topping over each muffin.
6. Bake in the preheated oven for 18-20 minutes, or until a toothpick inserted into the center of a muffin comes out clean or with just a few moist crumbs.
7. Allow the muffins to cool in the pan for a few minutes before transferring them to a wire rack to cool completely.

This recipe yields approximately 12 blueberry muffins with streusel topping, making it perfect for serving a small group of people. Enjoy your delicious homemade muffins!

.....  
Serves: Approximately 12 muffins



# cinnamon

## swirl banana bread

■ □ □ | Cooking time: 60-70 minutes - Preparation time: 15 minutes

### method

1. Preheat oven to 350°F (175°C) and grease a 4x8 inch loaf pan.
2. Mash ripe bananas in a bowl, then mix in melted butter.
3. Stir in baking soda, salt, sugar, egg, and vanilla extract. Gradually add flour and mix until combined.
4. In a small bowl, combine cinnamon and sugar for the swirl.
5. Pour half of the banana batter into the pan, sprinkle with half of the cinnamon-sugar mix, add the remaining batter, and top with the rest of the cinnamon-sugar. Swirl gently with a knife.

Bake for 60-70 mins, cool, and enjoy your cinnamon swirl banana bread!

.....  
 Serves: Approximately 8 people

### ingredients

- > 2-3 ripe bananas
- > 1/3 cup melted butter
- > 1 teaspoon baking soda
- > Pinch of salt
- > 1 cup sugar
- > 1 large egg
- > 1 teaspoon vanilla extract
- > 1 1/2 cups all-purpose flour
- > 1 teaspoon ground cinnamon

### tip from the chef

*Serve with freshly sliced bananas on the side.*



# soft and chewy

## oatmeal raisin cookies

■ ■ □ | Cooking time: 10-12 minutes - Preparation time: 15 minutes

### ingredients

- > 1 cup (2 sticks) unsalted butter, softened
- > 1 cup packed brown sugar
- > ½ cup granulated sugar
- > 2 large eggs
- > 1 teaspoon pure vanilla extract
- > 1½ cups all-purpose flour
- > 1 teaspoon baking soda
- > 1 teaspoon ground cinnamon
- > ½ teaspoon salt
- > 3 cups old-fashioned oats
- > 1 cup raisins

### method

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until it's light and fluffy.
3. Beat in the eggs one at a time, then stir in the vanilla.
4. In a separate bowl, whisk together the flour, baking soda, cinnamon, and salt. Gradually add this dry mixture to the butter mixture and mix until just combined.
5. Stir in the oats and raisins until evenly distributed in the dough. Drop rounded tablespoons of dough onto the prepared baking sheet. Bake for 10-12 minutes, or until the edges are golden but the centers are still soft.

Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. Enjoy your soft and chewy oatmeal raisin cookies!

.....  
**Serves: Approximately 24 cookies**



### tip from the chef

*Nothing better than a glass of cold milk or a cup of brewed tea to go with these Oatmeal cookies.*



# zesty

## lemon bars

■ ■ □ | Cooking time: 25-30 minutes - Preparation time: 15 minutes

### method

1. Preheat your oven to 350°F (175°C) and grease or line an 8x8 inch baking pan.
2. In a bowl, mix together the softened butter, 1 cup flour, and ¼ cup powdered sugar to form a crumbly dough. Press this into the bottom of the prepared pan and bake for 15 minutes until lightly golden.
3. While the crust bakes, prepare the lemon filling by whisking together 1 cup granulated sugar, 2 eggs, lemon zest, lemon juice, 2 tablespoons flour, and ½ teaspoon baking powder.
4. Pour the lemon filling over the baked crust and return it to the oven. Bake for an additional 10-15 minutes until the filling sets and the edges turn golden.
5. Allow the lemon bars to cool in the pan, then refrigerate until firm. Dust with powdered sugar, cut into bars, and serve. Enjoy your zesty lemon bars!

.....  
 Serves: Approximately 12 bars

### ingredients

#### *For the Crust:*

- > 1 cup all-purpose flour
- > ½ cup unsalted butter, softened
- > ¼ cup powdered sugar

#### *For the Lemon Filling:*

- > 1 cup granulated sugar
- > 2 large eggs
- > Zest and juice of 2 lemons (about ½ cup fresh lemon juice)
- > 2 tablespoons all-purpose flour
- > ½ teaspoon baking powder
- > Powdered sugar for dusting

### tip from the chef

*Make lemon twists or lemon slices with a raspberry on top to garnish.*



# velvet cupcakes

## with cream cheese frosting

■■■ | Cooking time: 18-20 minutes - Preparation time: 20 minutes

### ingredients

#### For the Cupcakes:

- > 1½ cups all-purpose flour
- > 1½ cups granulated sugar
- > ½ cup unsalted butter, softened
- > 2 large eggs
- > 1 cup buttermilk
- > 1 teaspoon vanilla extract
- > 1 teaspoon white vinegar
- > 1 teaspoon baking soda
- > 1 teaspoon cocoa powder
- > 1-2 tablespoons red food coloring (adjust for desired color)

#### For the Cream Cheese Frosting:

- > 8 oz cream cheese, softened
- > ½ cup unsalted butter, softened
- > 4 cups powdered sugar
- > 1 teaspoon vanilla extract

### method

1. Preheat your oven to 350°F (175°C). Line a muffin tin with cupcake liners.
2. In a bowl, sift together the flour, sugar, cocoa powder and baking soda.
3. In a separate bowl, cream together the softened butter and granulated sugar. Add the eggs one at a time, mixing well after each addition. Stir in the buttermilk, vanilla extract, white vinegar, and red food coloring.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
5. Divide the batter evenly among the cupcake liners, filling each about  $\frac{2}{3}$  full. Bake for 18-20 minutes, or until a toothpick inserted into the center of a cupcake comes out clean. Allow the cupcakes to cool completely.

#### For the Cream Cheese Frosting:

1. In a separate bowl, beat the softened cream cheese and butter until creamy.
2. Gradually add the powdered sugar and vanilla extract, beating until the frosting is light and fluffy.
3. Frost the cooled cupcakes with the cream cheese frosting using a piping bag or a spatula.

This recipe serves approximately 12 people.

.....  
 Serves: Approximately 12 cupcakes





# buttery garlic knots

■ □ □ | Cooking time: 12-15 minutes - Preparation time: 15 minutes

## method

1. Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Divide the pizza dough into 12 equal portions. Roll each portion into a rope-like shape, then tie each rope into a knot. Place the knots on the prepared baking sheet.
3. In a small bowl, combine the melted butter and minced garlic. Brush the garlic butter mixture over each knot.
4. Bake in the preheated oven for 12-15 minutes, or until the knots are golden brown and cooked through.
5. Once out of the oven, immediately sprinkle the warm garlic knots with chopped fresh parsley, grated Parmesan cheese, and a pinch of salt. Serve and enjoy your buttery garlic knots!

This recipe serves approximately 4 people as an appetizer or side dish.

.....  
**Serves: Approximately 4 people**

## ingredients

- > 1 pound pizza dough
- > 4 tablespoons unsalted butter, melted
- > 2 cloves garlic, minced
- > 2 tablespoons fresh parsley, chopped
- > ¼ cup grated Parmesan cheese
- > Salt, to taste
- > Marinara Sauce for dipping

## tip from the chef

*Step it up a notch and add some very finely chopped pepperoni or Italian seasoning to the knots before baking.*



# strawberry shortcake

■ ■ □ | Cooking time: 15-18 minutes - Preparation time: 15 minutes

## ingredients

### For the Shortcakes:

- > 2 cups all-purpose flour
- > ¼ cup granulated sugar
- > 1 tablespoon baking powder
- > ½ teaspoon salt
- > ½ cup unsalted butter, cold and cubed
- > ⅔ cup milk
- > 1 teaspoon vanilla extract

### For the Strawberry Filling:

- > 1 pound fresh strawberries, hulled and sliced
- > ¼ cup granulated sugar
- > Whipped cream for topping

## method

1. Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper.
2. In a mixing bowl, whisk together the flour, ¼ cup sugar, baking powder, and salt. Add the cold, cubed butter and use a pastry cutter or your fingers to work it into the dry ingredients until you have a coarse, crumbly mixture.
3. Pour in the milk and vanilla extract. Stir until just combined, being careful not to overmix.
4. Turn the dough out onto a floured surface and gently knead it a few times until it comes together. Pat the dough to about 1-inch thickness and use a round cookie cutter or a glass to cut out shortcakes. Place them on the prepared baking sheet.
5. Bake in the preheated oven for 15-18 minutes or until the shortcakes are golden brown. While they bake, mix the sliced strawberries with ¼ cup sugar and let them sit to create a juicy strawberry filling. Once the shortcakes have cooled, split them in half, top with the strawberry mixture and whipped cream, then serve.

This recipe serves approximately 6 people.  
Enjoy your strawberry shortcake!

.....  
Serves: Approximately 6 people

## tip from the chef

*Try substituting the whipped cream for a heaping scoop of vanilla ice cream.*





# chocolate

## marble pound cake

■ ■ □ | Cooking time: 50-55 minutes - Preparation time: 15 minutes

### method

1. Preheat your oven to 350°F (175°C). Grease and flour a 9x5 inch loaf pan.
2. In a mixing bowl, whisk together the flour, baking powder, and salt.
3. In another bowl, cream together the softened butter and granulated sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla extract.
4. Gradually add the dry ingredients to the butter mixture, mixing until just combined.
5. Remove 1 cup of the batter and stir in the unsweetened cocoa powder and milk to create the chocolate batter. Alternately spoon dollops of the plain and chocolate batters into the prepared loaf pan. Use a knife or skewer to gently swirl the batters together to create a marble effect.
6. Bake in the preheated oven for 50-55 minutes or until a toothpick inserted into the center comes out clean. Allow the cake to cool in the pan for about 10 minutes, then transfer it to a wire rack to cool completely.

This recipe serves approximately 8 people. Enjoy your delicious chocolate marble pound cake!

.....  
 Serves: Approximately 8 people

### tip from the chef

*Drizzle with chocolate syrup and top with strawberry.*

### ingredients

- > 1½ cups all-purpose flour
- > 1 teaspoon baking powder
- > ¼ teaspoon salt
- > ½ cup unsalted butter, softened
- > 1 cup granulated sugar
- > 3 large eggs
- > 1 teaspoon vanilla extract
- > ¼ cup unsweetened cocoa powder
- > ¼ cup milk



# peanut butter blossom cookies

■ □ □ | Cooking time: 10-12 minutes - Preparation time: 15 minutes

## ingredients

- > ½ cup granulated sugar
- > ½ cup packed brown sugar
- > ½ cup creamy peanut butter
- > ½ cup unsalted butter, softened
- > 1 large egg
- > 1½ cups all-purpose flour
- > 1 teaspoon baking soda
- > ½ teaspoon salt
- > 24 chocolate kisses candies, unwrapped

## method

1. Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a mixing bowl, cream together the granulated sugar, brown sugar, peanut butter, softened butter, and egg until the mixture is smooth.
3. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add this dry mixture to the peanut butter mixture, mixing until well combined.
4. Shape the dough into 1-inch balls and place them on the prepared baking sheet. Flatten each ball slightly with a fork, creating a crisscross pattern.
5. Bake in the preheated oven for 10-12 minutes or until the edges are golden brown. As soon as you remove the cookies from the oven, gently press a chocolate kiss into the center of each cookie. Allow them to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

This recipe serves approximately 24 people. Enjoy your peanut butter blossom cookies!

.....  
**Serves: Approximately 24 cookies**

## tip from the chef

*Serve these Peanut Butter Blossom Cookies with your favorite Peanut Butter Ice Cream.*



# cherry almond scones

■ ■ □ | Cooking time: 15-18 minutes - Preparation time: 15 minutes

## method

1. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. In a mixing bowl, whisk together the flour, granulated sugar, baking powder, and salt.
3. Add the cold, cubed butter to the dry ingredients. Use a pastry cutter or your fingers to work the butter into the flour mixture until it resembles coarse crumbs.
4. Stir in the dried cherries and sliced almonds. Then, add the milk and almond extract, mixing until just combined.
5. Turn the dough out onto a floured surface and gently knead it a few times until it comes together. Pat the dough into a circle about 1-inch thick. Cut it into 8 wedges.
6. Place the wedges onto the prepared baking sheet, leaving some space between them. Beat the egg and brush it over the tops of the scones. Bake for 15-18 minutes, or until they are golden brown.

**Optional:** Dust the scones with powdered sugar once they've cooled slightly. Serve and enjoy your cherry almond scones!

This recipe serves approximately 8 people.

.....  
**Serves: Approximately 8 scones**

## tip from the chef

*Serve with a side of cherry preserves.*

## ingredients

- > 2 cups all-purpose flour
- > ¼ cup granulated sugar
- > 2½ teaspoons baking powder
- > ½ teaspoon salt
- > ½ cup unsalted butter, cold and cubed
- > ½ cup dried cherries
- > ¼ cup sliced almonds
- > ⅔ cup milk
- > 1 teaspoon almond extract
- > 1 egg (for egg wash)
- > Powdered sugar (for dusting, optional)



# raspberry

## chocolate chunk blondies

■ ■ □ | Cooking time: 25-30 minutes - Preparation time: 15 minutes

### ingredients

- > ½ cup unsalted butter, melted
- > 1 cup light brown sugar
- > 1 large egg
- > 1 teaspoon vanilla extract
- > 1 cup all-purpose flour
- > ½ teaspoon baking powder
- > ¼ teaspoon salt
- > ½ cup fresh raspberries
- > ½ cup chocolate chunks or chips

### method

1. Preheat your oven to 350°F (175°C). Grease and line an 8x8-inch baking pan with parchment paper, leaving an overhang for easy removal.
2. In a mixing bowl, combine the melted butter and brown sugar until well mixed.
3. Stir in the egg and vanilla extract until the mixture is smooth.
4. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add this dry mixture to the wet ingredients, stirring until just combined.
5. Gently fold in the fresh raspberries and chocolate chunks. Pour the batter into the prepared pan and spread it evenly.
6. Bake in the preheated oven for 25-30 minutes, or until the Blondies are set and a toothpick inserted into the center comes out with a few moist crumbs. Allow them to cool in the pan, then use the parchment paper overhang to lift them out. Cut into squares and serve.

This recipe serves approximately 9 people. Enjoy your raspberry chocolate chunk Blondies!

.....  
Serves: Approximately 9 Blondies

### tip from the chef

*Garnish with extra raspberries and mint leaves*



# pumpkin

## spice bread

■ ■ □ | Cooking time: 60-70 minutes - Preparation time: 15 minutes

### method

1. Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan.
2. In a bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, and cloves.
3. In a separate mixing bowl, cream together the softened butter and granulated sugar until it's light and fluffy. Beat in the eggs one at a time, then mix in the pumpkin, water, and vanilla extract until well combined.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Don't overmix; a few lumps are okay.
5. Pour the batter into the prepared loaf pan and spread it evenly. Bake in the preheated oven for 60-70 minutes or until a toothpick inserted into the center comes out clean. Allow the pumpkin spice bread to cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

This recipe serves approximately 8 people.  
Enjoy your pumpkin spice bread!

.....  
Serves: Approximately 8 people

### ingredients

- > 1¾ cups all-purpose flour
- > 1 teaspoon baking soda
- > ½ teaspoon salt
- > ½ teaspoon ground cinnamon
- > ½ teaspoon ground nutmeg
- > ½ teaspoon ground cloves
- > ½ cup unsalted butter, softened
- > 1½ cups granulated sugar
- > 2 large eggs
- > 1 cup canned pumpkin puree
- > ⅓ cup water
- > 1 teaspoon vanilla extract
- > Walnuts (optional)

### tip from the chef

Serve a slice of this delicious pumpkin bread with a dollop of whip cream.



# vanilla

## custard tarts

■ ■ □ | Cooking time: 20-25 minutes - Preparation time: 15 minutes

### ingredients

- > 1 sheet of frozen puff pastry, thawed
- > 1 cup whole milk
- > ½ cup heavy cream
- > ½ cup granulated sugar
- > 3 large egg yolks
- > 2 teaspoons vanilla extract

### method

1. Preheat your oven to 375°F (190°C). Grease four tartlet pans or use a muffin tin.
2. Roll out the thawed puff pastry sheet on a floured surface and cut it into four equal squares. Line each tartlet pan or muffin cup with a square of puff pastry, gently pressing it in to form the crust.
3. In a saucepan, heat the milk and heavy cream over medium heat until it begins to simmer. Remove it from the heat immediately.
4. In a separate bowl, whisk together the granulated sugar, egg yolks, and vanilla extract until well combined. Gradually pour the hot milk mixture into the egg mixture, whisking continuously.
5. Pour the custard mixture into the pastry-lined tartlet pans. Bake in the preheated oven for 20-25 minutes or until the custard is set and the pastry is golden brown.

Let the vanilla custard tarts cool slightly before removing them from the pans. This recipe serves approximately 4 people. Enjoy your vanilla custard tarts!

.....  
 Serves: Approximately 4 tarts

### tip from the chef

*Serve with mixed fresh fruit on top.*



# cranberry orange biscuits

■ ■ □ | Cooking time: 12-15 minutes - Preparation time: 15 minutes

## method

1. Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a mixing bowl, whisk together the flour, granulated sugar, baking powder, baking soda, and salt.
3. Add the cold, cubed butter to the dry ingredients. Use a pastry cutter or your fingers to work the butter into the flour mixture until it resembles coarse crumbs.
4. Stir in the orange zest and dried cranberries. Then, pour in the buttermilk and vanilla extract, mixing until just combined.
5. Turn the dough out onto a floured surface and gently knead it a few times until it comes together. Pat the dough to about 1-inch thickness and use a round cookie cutter or a glass to cut out biscuits. Place them on the prepared baking sheet.
6. Bake in the preheated oven for 12-15 minutes or until the biscuits are golden brown. Allow them to cool slightly before serving.

This recipe serves approximately 8 people.  
Enjoy your cranberry orange biscuits!

.....  
Serves: Approximately 8 biscuits

## tip from the chef

*Serve with your favorite cranberry orange jam*



# caramel

## pecan rolls

■■■ | Cooking time: 15-20 minutes - Preparation time: 15 minutes

### ingredients

- > 1 sheet of refrigerated puff pastry
- > ½ cup chopped pecans
- > ¼ cup granulated sugar
- > ¼ cup unsalted butter
- > ¼ cup heavy cream
- > ¼ cup brown sugar
- > ½ teaspoon vanilla extract

### method

1. Preheat your oven to 375°F (190°C). Grease a muffin tin or line it with parchment paper.
2. Roll out the sheet of refrigerated puff pastry on a floured surface to create a rectangle.
3. In a saucepan, melt the butter over medium heat. Stir in the granulated sugar, brown sugar, heavy cream, and vanilla extract. Cook, stirring constantly, until the mixture thickens and becomes caramel-like, about 3-4 minutes.
4. Sprinkle chopped pecans over the puff pastry, leaving a small border around the edges. Drizzle the caramel sauce over the pecans.
5. Roll up the puff pastry, starting from one long edge. Slice the roll into approximately 6 even pieces. Place each piece into the prepared muffin tin.
6. Bake in the preheated oven for 15-20 minutes or until the rolls are golden brown and the caramel is bubbling. Allow them to cool for a few minutes before serving.

This recipe serves approximately 6 people. Enjoy your caramel pecan rolls!

.....  
**Serves: Approximately 6 rolls**

### tip from the chef

*Serve with extra sauce and pecans and a dollop of whip cream.*



# triple chocolate

## brownie cookies

■ ■ □ | Cooking time: 10-12 minutes - Preparation time: 15 minutes

### method

1. Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a mixing bowl, whisk together the flour and cocoa powder.
3. In another bowl, cream together the softened butter, granulated sugar, and brown sugar until it's light and fluffy. Add the egg and mix until well combined.
4. Gradually add the flour-cocoa mixture, baking soda, and salt to the butter-sugar mixture, mixing until just combined.
5. Fold in the semisweet, white, and milk chocolate chips until evenly distributed. Drop spoonfuls of cookie dough onto the prepared baking sheet.
6. Bake in the preheated oven for 10-12 minutes or until the cookies are set around the edges but slightly soft in the center. Allow them to cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

This recipe serves approximately 18 people.  
 Enjoy your triple chocolate brownie cookies!

.....  
**Serves: Approximately 18 cookies**

### tip from the chef

*Serve with a drizzle of chocolate syrup and sliced strawberries on top.*

### ingredients

- > 1¼ cups all-purpose flour
- > ¼ cup unsweetened cocoa powder
- > ¼ cup unsalted butter, softened
- > ½ cup granulated sugar
- > ¼ cup brown sugar, packed
- > 1 large egg
- > ½ teaspoon baking soda
- > ¼ teaspoon salt
- > ½ cup semisweet chocolate chips
- > ¼ cup white chocolate chips
- > ¼ cup milk chocolate chips



# mini quiches

## with spinach and cheese

■ ■ □ | Cooking time: -20-25 minutes - Preparation time: 20 minutes

### ingredients

#### For the dough:

- > 1 sheet of refrigerated pie crust or homemade pie dough
- > 1 cup fresh spinach, chopped
- > ½ cup shredded Swiss cheese
- > ¼ cup grated Parmesan cheese
- > 3 large eggs
- > ½ cup milk
- > Salt and pepper to taste

### method

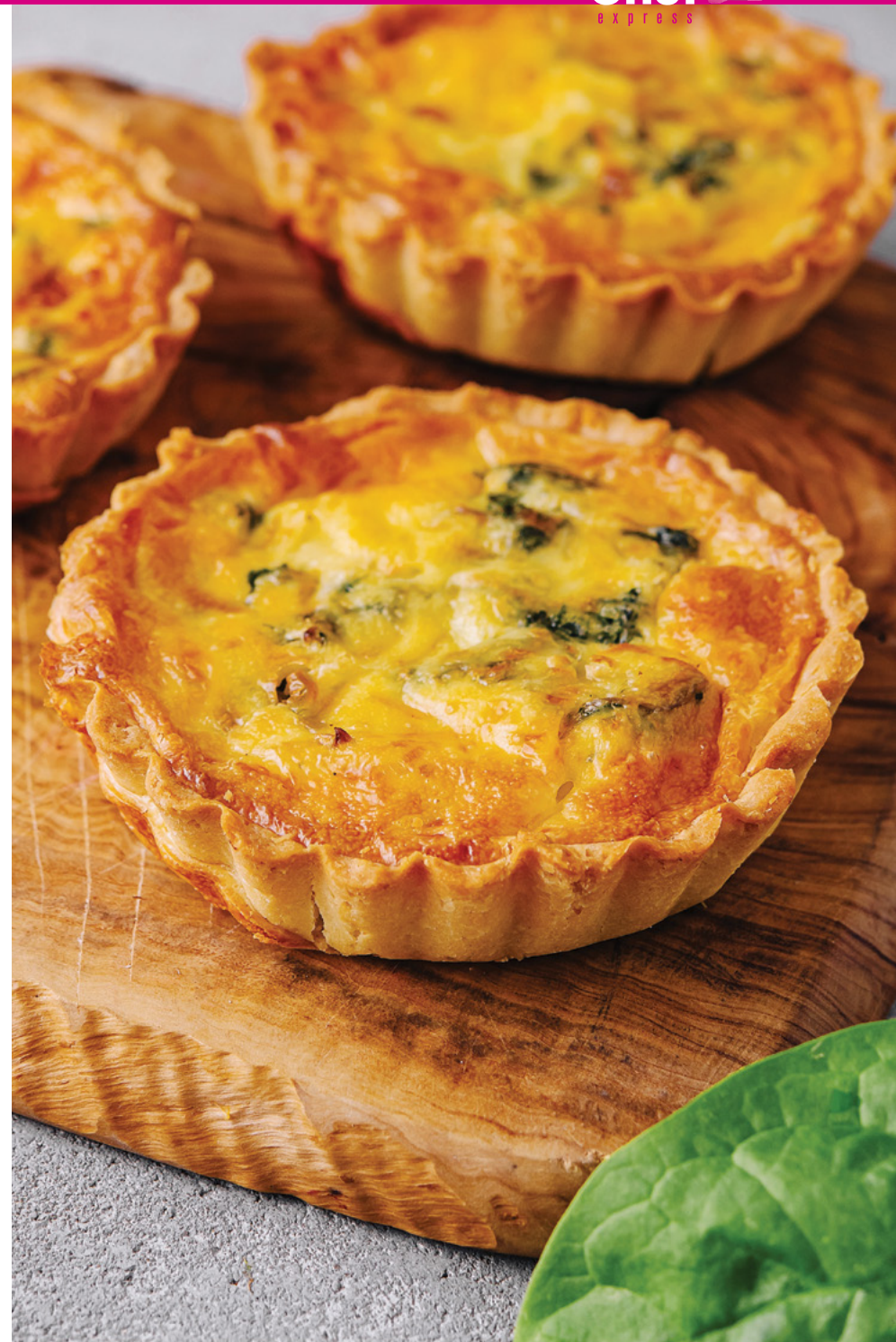
1. Preheat your oven to 375°F (190°C). Grease a muffin tin or use silicone muffin liners for easy removal.
2. Roll out the pie crust or homemade pie dough and use a round cookie cutter or a glass to cut out circles that fit into the muffin cups. Press the circles into each muffin cup to form the quiche crusts.
3. In a bowl, combine the chopped spinach, shredded Swiss cheese, and grated Parmesan cheese. Divide this mixture evenly among the prepared crusts.
4. In another bowl, whisk together the eggs, milk, salt, and pepper. Pour this mixture over the spinach and cheese in each muffin cup, filling them almost to the top.
5. Bake in the preheated oven for 20-25 minutes or until the quiches are set and lightly golden on top. Allow them to cool for a few minutes in the muffin tin before using a knife to gently remove them.

This recipe serves approximately 6 people, with each person enjoying one mini quiche. Enjoy your spinach and cheese mini quiches!

.....  
**Serves: Approximately 6 mini quiches**

### tip from the chef

*Serve with a side of mixed fruit.*



# raspberry linzer cookies

■ ■ □ | Cooking time: 10-12 minutes - Preparation time: 20 minutes

## method

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, combine the all-purpose flour and ground almonds.
3. In another bowl, cream together the softened butter and granulated sugar until light and fluffy. Beat in the egg yolk and vanilla extract.
4. Gradually add the flour-almond mixture to the butter mixture, mixing until the dough forms.
5. Roll out the dough on a floured surface to about ¼-inch thickness. Use a round cookie cutter to cut out cookies. For half of them, use a smaller shape (like a heart or a star) to create the center cutout. Place them on the prepared baking sheet.
6. Bake in the preheated oven for 10-12 minutes or until the edges of the cookies are lightly golden. Allow them to cool completely.

## To Assemble:

1. Spread raspberry jam (or your preferred jam) on the solid cookies without cutouts.
2. Place the cutout cookies on top to create sandwich cookies.

**Optional:** Dust the top cookies with powdered sugar for an extra touch.

This recipe serves approximately 20 people with one sandwich cookie per serving. Enjoy your raspberry Linzer cookies!

.....  
**Serves: Approximately 20 sandwich cookies**

## ingredients

- > 1½ cups all-purpose flour
- > ½ cup ground almonds
- > ½ cup unsalted butter, softened
- > ½ cup granulated sugar
- > 1 large egg yolk
- > 1 teaspoon vanilla extract
- > ½ cup raspberry jam (or any jam of your choice)
- > Powdered sugar for dusting (optional)



# chocolate

## fudge cake

■■■ | Cooking time: 30-35 minutes - Preparation time: 30 minutes

### ingredients

#### For the Cake:

- > 1¾ cups all-purpose flour
- > 1¾ cups granulated sugar
- > ¾ cup unsweetened cocoa powder
- > 1½ teaspoons baking powder
- > 1½ teaspoons baking soda
- > 1 teaspoon salt
- > 2 large eggs
- > 1 cup buttermilk
- > ½ cup vegetable oil
- > 2 teaspoons vanilla extract
- > 1 cup boiling water

#### For the Chocolate

#### Fudge Frosting:

- > 1 cup unsalted butter
- > 1½ cups semisweet chocolate chips
- > ½ cup unsweetened cocoa powder
- > 4 cups powdered sugar
- > ¾ cup milk
- > 2 teaspoons vanilla extract

### method

1. Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. In a large mixing bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
3. Add the eggs, buttermilk, vegetable oil, and vanilla extract to the dry ingredients. Mix until well combined.

4. Gradually stir in the boiling water until the batter is smooth. The batter will be thin, but that's okay.
5. Pour the batter evenly into the prepared cake pans. Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center of the cakes comes out clean. Allow the cakes to cool in the pans for about 10 minutes, then transfer them to a wire rack to cool completely.

### For the Chocolate Fudge Frosting:

1. In a saucepan, melt the butter over low heat. Stir in the semisweet chocolate chips until they are fully melted and the mixture is smooth.
2. Remove the saucepan from the heat and whisk in the cocoa powder.
3. In a separate bowl, sift the powdered sugar to remove any lumps. Gradually add it to the chocolate mixture, alternating with the milk, and whisk until smooth. Stir in the vanilla extract.
4. Allow the frosting to cool and thicken for a few minutes.

### To Assemble:

1. Place one of the cooled cakes on a serving plate. Spread a layer of the chocolate fudge frosting on top.
2. Carefully place the second cake layer on top and frost the top and sides of the entire cake.

This recipe serves approximately 12 people. Enjoy your decadent chocolate fudge cake!

.....  
**Serves: Approximately 12 people**



# cinnamon

## sugar pretzels

■ □ □ | Cooking time: 12-15 minutes - Preparation time: 15 minutes

### method

1. Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper.
2. Divide the pizza dough into 8 equal portions. Roll each portion into a rope-like shape and twist them into pretzel shapes. Place them on the prepared baking sheet.
3. Brush the melted butter evenly over the pretzels.
4. In a bowl, combine the granulated sugar and ground cinnamon. Sprinkle this cinnamon sugar mixture generously over the buttered pretzels.
5. Bake in the preheated oven for 12-15 minutes or until the pretzels are golden brown and cooked through. Remove from the oven and let them cool slightly before serving.

This recipe serves approximately 4 people as a snack or dessert. Enjoy your cinnamon sugar pretzels!

.....  
**Serves: Approximately 4 people**

### ingredients

- > 1 pound pizza dough or pretzel dough
- > ¼ cup unsalted butter, melted
- > ½ cup granulated sugar
- > 1 tablespoon ground cinnamon

### tip from the chef

*For a great dessert serve your pretzels on top of a bowl of vanilla ice cream.*



# apple crisp

## with vanilla ice cream

■■■ | Cooking time: 30-35 minutes - Preparation time: 15 minutes

### ingredients

#### For the Apple Filling:

- > 4 cups sliced and peeled apples (about 4-5 medium-sized apples)
- > ¼ cup granulated sugar
- > 1 teaspoon ground cinnamon
- > ¼ teaspoon ground nutmeg
- > 1 tablespoon lemon juice

#### For the Crumble Topping:

- > ½ cup old-fashioned oats
- > ¼ cup all-purpose flour
- > ¼ cup brown sugar, packed
- > ¼ cup unsalted butter, cold and cubed

#### To Serve:

- > Vanilla ice cream

### method

1. Preheat your oven to 350°F (175°C).
2. In a mixing bowl, combine the sliced and peeled apples, granulated sugar, ground cinnamon, ground nutmeg, and lemon juice. Toss to coat the apples evenly. Transfer the apple mixture to a greased 8x8-inch baking dish.
3. In another bowl, prepare the crumble topping by mixing the old-fashioned oats, all-purpose flour, brown sugar, and cold, cubed butter. Use your fingers or a pastry cutter to work the butter into the dry ingredients until you have a crumbly mixture.
4. Sprinkle the crumble topping evenly over the apple mixture in the baking dish.
5. Bake in the preheated oven for 30-35 minutes or until the topping is golden brown and the apple filling is bubbling. Remove from the oven and allow it to cool slightly. Serve warm with a scoop of vanilla ice cream on top.

This recipe serves approximately 4 people. Enjoy your delicious apple crisp with vanilla ice cream!

.....  
 Serves: Approximately 4 people

### tip from the chef

*Top with chopped nuts of your choice and substitute whipped cream for the Vanilla Ice Cream.*



# cheesy garlic breadsticks

■ ■ □ | Cooking time: 12-15 minutes - Preparation time: 15 minutes

## method

1. Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper.
2. Roll out the pizza dough into a rectangle shape on a floured surface, about ½-inch thick.
3. In a small bowl, mix the melted butter and minced garlic. Brush this garlic butter evenly over the pizza dough.
4. Sprinkle the grated Parmesan cheese, shredded mozzarella cheese, and dried oregano (if using) evenly over the dough.
5. Use a pizza cutter or a knife to cut the dough into strips. Transfer the strips to the prepared baking sheet, leaving a little space between each.
6. Bake in the preheated oven for 12-15 minutes or until the breadsticks are golden brown and the cheese is bubbly. Remove from the oven, allow them to cool slightly, and serve with marinara sauce for dipping, if desired.

This recipe serves approximately 4 people.  
Enjoy your cheesy garlic breadsticks!

.....  
Serves: Approximately 4 people

## ingredients

- > 1 pound pizza dough
- > 2 tablespoons unsalted butter, melted
- > 2 cloves garlic, minced
- > ¼ cup grated Parmesan cheese
- > ½ cup shredded mozzarella cheese
- > 1 teaspoon dried oregano (optional)
- > Marinara sauce for dipping (optional)

## Tip from the Chef

Use fettuccine alfredo sauce for additional dipping sauce.



# chocolate

## zucchini bread

■ ■ □ | Cooking time: 50-60 minutes - Preparation time: 20 minutes

### ingredients

- > 2 cups grated zucchini (about 2 medium-sized zucchinis)
- > 1½ cups all-purpose flour
- > ½ cup unsweetened cocoa powder
- > 1 teaspoon baking soda
- > ¼ teaspoon baking powder
- > ½ teaspoon salt
- > ½ cup unsalted butter, softened
- > 1 cup granulated sugar
- > 2 large eggs
- > 1 teaspoon vanilla extract
- > ½ cup semisweet chocolate chips (optional)

### method

1. Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan.
2. Grate the zucchini using a fine grater. Place the grated zucchini in a clean kitchen towel and wring out excess moisture. Set aside.
3. In a mixing bowl, whisk together the all-purpose flour, unsweetened cocoa powder, baking soda, baking powder, and salt.
4. In another mixing bowl, cream together the softened butter and granulated sugar until it's light and fluffy. Beat in the eggs, one at a time, and then add the vanilla extract.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in the grated zucchini and semisweet chocolate chips (if using).
6. Pour the batter into the prepared loaf pan. Bake in the preheated oven for 50-60 minutes or until a toothpick inserted into the center comes out clean. Allow the chocolate zucchini bread to cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

This recipe serves approximately 8-10 people. Enjoy your chocolate zucchini bread!

.....  
Serves: Approximately 8-10 people

### tip from the chef

*Garnish with Zucchini Ribbons*



# almond joy bars

■■■ | Cooking time: 20-25 minutes - Preparation time: 15 minutes

## method

1. Preheat your oven to 350°F (175°C). Grease and line an 8x8-inch baking pan with parchment paper, leaving an overhang on two sides for easy removal.
2. In a mixing bowl, combine the sweetened shredded coconut and almond slices.
3. Pour the sweetened condensed milk over the coconut and almonds, and stir until everything is well mixed.
4. Press the mixture evenly into the prepared baking pan.
5. In a microwave-safe bowl, combine the semisweet chocolate chips and unsalted butter. Microwave in 20-30 second intervals, stirring each time until the chocolate and butter are fully melted and smooth. Pour this chocolate mixture over the coconut and almond layer, spreading it evenly.
6. Bake in the preheated oven for 20-25 minutes or until the edges are golden brown and the chocolate is set.
7. Allow the Almond Joy bars to cool in the pan for about 15-20 minutes before using the parchment paper overhang to lift them out. Place them on a cutting board and let them cool completely before cutting into 16 bars.

This recipe serves approximately 16 people. Enjoy your homemade Almond Joy bars!

.....  
**Serves: Approximately 16 bars**

## ingredients

- > 1½ cups sweetened shredded coconut
- > 1½ cups almond slices
- > 1 can (14 ounces) sweetened condensed milk
- > 1½ cups semisweet chocolate chips
- > 2 tablespoons unsalted butter



# mini cheesecakes

## with fruit topping

■ ■ □ | Cooking time: 15-18 minutes - Preparation time: 20 minutes

### ingredients

#### For the Crust:

- > 1 cup graham cracker crumbs
- > 2 tablespoons granulated sugar
- > 4 tablespoons unsalted butter, melted

#### For the Cheesecake Filling:

- > 1 (8-ounce) package cream cheese, softened
- > ½ cup granulated sugar
- > 1 large egg
- > 1 teaspoon vanilla extract

#### For the Fruit Topping:

- > Your choice of canned fruit pie filling (e.g., cherry, blueberry, strawberry)

### method

1. Preheat your oven to 325°F (163°C). Line a standard muffin tin with paper liners.
2. In a mixing bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the mixture resembles coarse sand.
3. Divide the graham cracker mixture evenly among the muffin tin cups, pressing it down firmly to create the crust.
4. In another mixing bowl, beat the softened cream cheese until it's smooth and creamy. Add the granulated sugar, egg, and vanilla extract, and continue to beat until the mixture is well combined.
5. Spoon the cream cheese mixture over the graham cracker crust in each muffin tin cup, filling them almost to the top.
6. Bake in the preheated oven for 15-18 minutes or until the edges are set, and the centers are slightly jiggly. Allow the mini cheesecakes to cool in the muffin tin, then refrigerate them for at least 2 hours or until they are fully chilled.
7. Once chilled, top each mini cheesecake with your choice of canned fruit pie filling. Chill until ready to serve.

This recipe serves approximately 12 people with one mini cheesecake per serving. Enjoy your mini cheesecakes with fruit topping!

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**Serves: Approximately 12 mini cheesecakes**



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