



## Recipe Club

Sunday, March 2nd 5:00 pm  
in the Clubhouse

This month's theme is,  
"Finger Foods"

# **Appetizers**

# Baked Brie Bites (Crescent Rolls)

★★★★★ 5 from 6 votes

Make these Sugar Plum Baked Brie Bites with crescent dough, brie cheese, pecans, and sugar plum jam for an easy holiday appetizer.



**PREP TIME:**  
15 mins

**COOK TIME:**  
15 mins

**TOTAL TIME:**  
30 mins

**YIELD:** 24 servings    **COURSE:** Appetizer, holiday appetizer

**CUISINE:** American

## Equipment

- mini muffin tin

## Ingredients

- 1 (8-oz) tube crescent dough sheet (or original crescent roll)
- cooking spray (for pan)
- flour (for dusting)
- 1 (8-oz) wheel of brie
- 1/4 cup Sugar Plum Jam (raspberry, strawberry or fig jam)
- 1/4 cup chopped pecans

## Instructions

1. Preheat oven to 350F° and grease a mini muffin tin with cooking spray.
2. On a lightly floured surface, roll out crescent dough, if using the roll dough, pinch the seams together. Cut into 24 squares. Place squares into muffin tin slots.
3. Cut brie into small pieces and place inside the crescent dough.
4. Top with 1/2 teaspoon each of jam, and 1/2 teaspoon chopped pecans.
5. Bake until the crescent pastry is golden, about 12 to 15 minutes. Serve warm.

## Notes

## Nutrition

# Pepperoni Pizza Rolls

They make the perfect party snack!

BY REE DRUMMOND Updated: Jan 11, 2024

YIELDS:

**16 - 20**

serving(s)

PREP TIME: TOTAL TIME:

**20** mins

**1** hr

See Nutritional  
Information ✓

## Directions

## Ingredients

1 ball refrigerated pizza  
dough (about 14-oz.), at  
room temperature

All-purpose flour, for  
sprinkling

1/2 cup marinara sauce,  
plus more for dipping

1/2 cup grated parmesan  
cheese

1/2 tsp. dried oregano

1/2 tsp. kosher salt

10 slices part-skim  
mozzarella cheese

2 oz. sliced pepperoni,  
divided

4 sticks mozzarella string

- 1 | Preheat the oven to 400°F.
- 2 | On a floured surface, roll out the pizza dough until it's a very flat, large rectangle, about 11 by 18 inches. Spread the dough with the marinara sauce, leaving a 1-inch border all around. Sprinkle on the parmesan,



cheese

oregano, and salt. Evenly top with the mozzarella slices and half of the pepperoni.

- 3 | Unwrap the string cheese and arrange each stick in a line on one long edge of the dough. Starting from that long edge, roll up the dough as tightly as possible so the string cheese winds up in the middle of the roll. Pinch the seam of the dough to seal, then flip seam-side down. Using a serrated knife, slice the roll into 1-inch pieces and place each piece cut-side up in a greased 12-inch round baking dish or cast-iron skillet. Tuck the

remaining pepperoni into the folds of the pizza rolls, leaving just a little sticking out. Allow the rolls to rise at room temperature for 20 minutes.


- 4 | Bake the rolls until the crust is golden and the filling is bubbly, 20 to 25 minutes. Serve with extra marinara sauce for dipping.

# CHEESY CORN BITES

# Food.

"From Rachael Ray Mag Everyday March 2008...can't WAIT to try these!!! As an opt suggestion, I will add chopped jalapenos or green chiles to spice it up a notch! Yum

 Ready In: 30mins

 Yields: 4 dozen

 Ingredients: 6

 Serves: 4-6

## DIRECTIONS

1. Preheat the oven to 350 degrees. In a large bowl, mix the cream cheese, pepper jack cheese, egg & corn.
2. Arrange the chips on a large baking sheet and place 1 tsp corn mixture in each. Bake until the filling sets, approx 20 minute.
3. Sprinkle the corn bites with garnish, serve warm.

Submitted by **Meredith .F**

## INGREDIENTS

- 8 ounces **cream cheese**, room temp
- 1 cup **monterey jack pepper cheese** shredded
- 1 large **egg**
- $\frac{1}{2}$  cup **frozen corn kernels**
- 48 Tostitos Scoops (shaped tortilla chips)
- chopped **chives** (to garnish) or (to garnish)

# **Shrimp and Bacon Stuffed Deviled**

**Prep Time**

**15 mins**

**Cook Time**

**20 mins**

**Total Time**

**35 mins**

## **Ingredients**

- 12 hard boiled eggs shelled
- 1/3 cup instant potato flakes
- 1/3 cup mayonnaise
- 1 tablespoon dijon mustard
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- pinch cayenne pepper
- 2 tablespoons parsley chopped
- 2 tablespoons chives minced
- 3/4 cup cooked shrimp peeled and chopped
- 5 slices bacon cooked and crumbled

## **Instructions**

- Cut cooked eggs in half lengthwise and remove yolks.
- Mash together 8 yolks in medium bowl, reserving remaining yolks for another use. Stir in potato flakes and all other ingredients through chives. Fold in shrimp and crumbled bacon.
- Spoon approximately 1 heaping tablespoon of yolk mixture into each egg white half. Garnish with additional chives and bacon, if desired.

## **Nutrition**

- **Calories: 86kcal | Carbohydrates: 1g | Protein: 4g | Fat: 6g | Saturated Fat: 1g | Cholesterol: 107mg | Sodium: 144mg | Potassium: 54mg | Vitamin A: 170IU | Vitamin C: 1.4mg | Calcium: 19mg | Iron: 0.5mg**

# Pigs In A Blanket

BY ALYSSA ROSELLO UPDATED: DEC 5, 2024

 APPROVED BY THE DELISH TEST KITCHEN

**YIELDS:**  
**8 – 12** serving(s)

**PREP TIME:**  
**10** mins

**TOTAL TIME:**  
**25** mins

**CAL/SERV:**  
**388**

## Ingredients

### PIGS IN A BLANKET

All-purpose flour, for surface

1 (8-oz.) tube crescent rolls

1 (12-oz.) package mini cocktail  
wieners

**4 Tbsp.** melted unsalted butter

Coarse salt

### MAYO-HONEY MUSTARD DIPPING SAUCE (OPTIONAL)

**1/2 cup** mayo

**1/4 cup** Dijon

**2 Tbsp.** honey

**1 Tbsp.** lime juice

## Directions

### Step 1

Preheat oven to 375°. On a lightly floured surface, unroll crescent sheets and tear where perforated. Cut each triangle into 3 smaller triangles.

### Step 2

Place 1 cocktail wiener on thick side of each triangle, then gently roll to thinner side.

### Step 3

Transfer to a medium baking sheet. Brush with butter and sprinkle with salt.

### Step 4

Bake pigs in a blanket until golden, 12 to 15 minutes.

[See All Nutritional  
Information](#)





# CHEESE BREAD *from* GENOA

## *Focaccia al Formaggio*

I refined my basic recipe for the Genoese bread called focaccia by adding a lot more olive oil for drizzling after a visit to Liguria Bakery in San Francisco's poetic and magnificent North Beach. Many of the original Italian settlers to the Bay Area hailed from Liguria, and the bakery's focaccia was absolutely authentic and perfect.

### MAKES 8 SERVINGS

#### DOUGH

$\frac{1}{2}$  CUP WARM WATER

$\frac{1}{4}$  TEASPOON ACTIVE DRY YEAST

$\frac{1}{2}$  TEASPOON SALT

$\frac{1}{2}$  TEASPOON SUGAR

4 CUPS HIGH-GLUTEN PIZZA OR BREAD FLOUR,  
plus more for dusting

$\frac{1}{4}$  CUP EXTRA-VIRGIN OLIVE OIL

$\frac{1}{2}$  CUP FINELY GRATED PECORINO ROMANO

$\frac{1}{2}$  CUP FINELY GRATED PARMIGIANO REGGIANO

$\frac{1}{4}$  CUP EXTRA-VIRGIN OLIVE OIL

2 SCALLIONS, cut into  $\frac{1}{2}$ -inch-thick slices

2 TEASPOONS FRESH ROSEMARY, chopped

$\frac{1}{2}$  TEASPOON COARSE SEA SALT

1. In a large bowl, mix warm water, yeast, salt, and sugar. Let stand 5 minutes until foamy.

2. Add the salt and sugar and stir to combine. Add the flour and olive oil and mix, first with the spoon and then using your hands, until the dough comes together into a ball that no longer sticks to your fingers.

3. Wash and dry your hands. Transfer the dough ball to a work surface and knead, occasionally dusting the dough with a teaspoon of flour or so, until you have a smooth, firm ball, about 15 minutes.

4. Place the dough in a lightly oiled large bowl and cover it with a clean kitchen cloth. Place the bowl in a warm area (such as above the refrigerator) and let rise until the dough has doubled in size, about 2 hours.

5. Punch the dough down and divide it into 2 equal pieces. Shape each one into a ball, return to the bowl, cover, and let rise for 30 minutes.

6. Preheat the oven to 450°F. Lightly oil two 11-by-17-inch baking sheets.

7. Place each piece of dough on an oiled baking sheet and, using a rolling pin or your hands, flatten it to fit the baking sheet. Using your fingertips, poke indentations across the entire surface of each bread. Sprinkle with both cheeses, drizzle with the olive oil, and then sprinkle with the rosemary, scallions, and salt. Bake for 14 to 15 minutes, until golden brown on top and bottom. Serve warm.

## Cheesy Thumbprint Appetizers with Hot Pepper Jelly

### Ingredients:

1 cup all-purpose flour  
1/2 cup unsalted butter, softened  
2 cups shredded sharp Cheddar cheese  
1/4 tsp cayenne pepper (optional, for extra spice)  
1/4 tsp salt  
1/2 cup hot pepper jelly

### Instructions:

**Preheat the Oven:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or a silicone baking mat.

**Prepare the Dough:** In a large bowl, mix the softened butter and shredded Cheddar cheese until smooth. Gradually add the flour, salt, and cayenne pepper (if using). Mix until a soft dough forms.

**Shape the Appetizers:** Roll the dough into 1-inch balls and place them on the prepared baking sheet, leaving about 1 inch of space between each ball.

**Make Thumbprints:** Using your thumb or the back of a spoon, gently press an indentation into the center of each ball.

**Bake:** Bake the appetizers for 10–12 minutes, or until they are lightly golden around the edges.

**Add the Jelly:** Remove the baking sheet from the oven and let the appetizers cool for 2–3 minutes. Spoon a small amount of hot pepper jelly into the thumbprint of each appetizer.

**Serve:** Serve warm or at room temperature.

Prep Time: 15 minutes | Cook Time: 12 minutes |  
Total Time: 27 minutes

Servings: 24 appetizers | Calories: ~85 per appetizer

Nanette Eberwein

# Mexican Tortilla Roll Ups

By Meggan Hill

For a make-ahead appetizer recipe that's zesty, cheesy, and perfect for parties, try Mexican Tortilla Roll Ups. If you like creamy dips, then you'll love this easy snack idea!

**PREP TIME** 10 minutes mins

**COOK TIME** 20 minutes mins

**CHILLING TIME** 2 hours hrs

**TOTAL TIME** 30 minutes mins

**SERVINGS** 16 servings (4 pieces each)

**COURSE** Appetizer

**CUISINE** American, Mexican

**CALORIES** 115

5 from 170 votes

[Review](#) [Print](#)

## Ingredients

US Customary Metric

- ☐ 8 ounces cream cheese softened
- ☐ 8 ounces sour cream
- ☐ 1 cup shredded cheddar cheese (4 ounces, see note 1)
- ☐ 1 (4 ounce) can diced green chiles drained
- ☐ 1/2 cup pitted black olives chopped (see note 2)
- ☐ 1/2 cup green onions sliced
- ☐ 1/2 teaspoon garlic powder
- ☐ 1/2 teaspoon seasoned salt (see note 3)
- ☐ 8 (8-inch) flour tortillas (see note 4)

## Instructions

1. In a medium bowl, add cream cheese and sour cream and stir to combine. Stir in cheddar cheese, diced green chilies, olives, green onions, garlic powder, and seasoned salt.
2. Working with one tortilla at a time, spread about 1/2 cup of the cream cheese mixture evenly over the tortilla, going all the way to the edge. Roll the tortilla tightly and wrap in plastic.
3. Continue with the remaining tortillas until all have been assembled and wrapped in plastic. Refrigerate for at least 2 hours or overnight. To serve, trim any unfilled ends away. Slice each tortilla into 8 equal pieces.

# Notes

1. **Cheddar cheese:** This is oh-so Midwestern. If you're seeking something a little less Wisconsin and more Oaxaca, seek out a Mexican blend of shredded cheese in your supermarket's deli case.
2. **Pitted black olives:** These add a lovely, salty kick and a buttery texture boost. I know olives can be polarizing, though, so omit if desired.
3. **Seasoned salt:** Buy this in a jar at the supermarket or online (Lawry's is my go-to brand). Or to make your own seasoned salt, in a small bowl, whisk together  $\frac{1}{4}$  cup salt, 4 teaspoons sugar, 1 teaspoon paprika,  $\frac{1}{2}$  teaspoon turmeric,  $\frac{1}{2}$  teaspoon onion powder,  $\frac{1}{2}$  teaspoon garlic powder, and  $\frac{1}{2}$  teaspoon cornstarch. You'll just need  $\frac{1}{2}$  teaspoon of this blend. (Store the rest covered in an airtight container to use in other recipes like Homemade Chex Mix and Baked Potato Skins).
4. **Flour tortillas:** Stock up on eight 8-inch tortillas for one batch of Mexican Tortilla Roll Ups. If you prefer larger, 10-inch tortillas, plan on filling about 5 of them.
5. **Yield:** This recipe makes 16 appetizer-sized servings of four roll ups each.
6. **Storage:** Store leftovers covered (or wrapped) in the refrigerator for up to 4 days.
7. **Make ahead:** Mexican Tortilla Roll Ups are best served chilled after at least 2 hours of "marination" time in the refrigerator. The flavor gets better as they chill! Feel free to make them up to 3 days in advance.
8. **Freezer:** These freeze like a dream! Wrap in a double layer of plastic wrap and freeze for up to 1 month. Thaw in the refrigerator or at room temp.







# CRAB CAKES

**PREP TIME:**  
**30 MIN**

**TOTAL TIME:**  
**30 MIN**

**SERVINGS:**  
**12**

## INGREDIENT LIST

- 1 egg
- ¼ cup ranch dressing
- 2 cans (6 oz. each) crabmeat, drained, flaked
- 20 RITZ Crackers, coarsely crushed
- ⅓ cup shredded Parmesan, Romano, and Asiago cheese blend
- 2 green onions, sliced
- ¼ tsp. ground red pepper (cayenne)

**1**

Heat oven to 375°F.

**2**

Whisk egg and dressing in large bowl until blended. Add crabmeat; mix well. Add remaining ingredients; mix lightly. Let stand 3 min.

**3**

Shape into 24 patties, using about 1 Tbsp. crabmeat mixture for each patty. Place in single layer on baking sheet sprayed with cooking spray.

**4**

Bake 5 to 7 min. on each side or until heated through and golden brown on both sides.



Recipe: Cucumber SANDWICHES  
From: JAN BUKOVAC Makes: \_\_\_\_\_

Pita Bread or NARN bread  
cut to desired size

12 oz jar of Marie's RANCH  
dressing

1 English Cuke cut to desired  
thickness

Slice cukes - open up choice of  
pita - spread dressing - place cuke



# Desserts

# once upon a chef

WITH JENN SEGAL

## Double Chocolate Biscotti

By Jenn Segal

*These crisp double chocolate biscotti are tailor-made for dunking into coffee, warm milk, or hot chocolate.*

Servings: About 30 biscotti

Prep Time: 20 Minutes

Cook Time: 50 Minutes

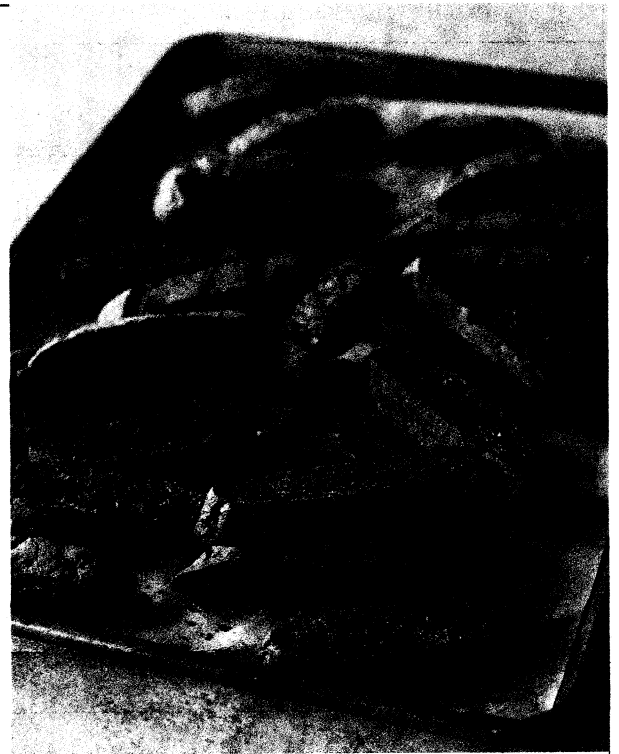
Total Time: 1 Hour 10 Minutes

### INGREDIENTS

- 1  $\frac{3}{4}$  cups plus 2 tablespoons all-purpose flour, spooned into measuring cup and leveled-off
- $\frac{1}{4}$  cup plus 2 tablespoons natural unsweetened cocoa powder, such as Hershey's
- 1 teaspoon baking soda
- $\frac{3}{4}$  teaspoon salt
- 1 stick (8 tablespoons) unsalted butter, at room temperature
- $\frac{3}{4}$  cup plus 2 tablespoons granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup semi-sweet chocolate chips

### INSTRUCTIONS

1. Preheat the oven to 350°F degrees and line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the flour, cocoa powder, baking soda and salt.
3. In the bowl of an electric mixer, cream the butter and sugar until light and fluffy, 1-2 minutes. Scrape down the sides of the bowl with a rubber spatula. Add the eggs, one at a time, scraping down the bowl and mixing well after each addition. Beat in the vanilla. Add the dry ingredients and chocolate chips and stir on low speed until just combined.



4. Dust a work surface with flour. Using a rubber spatula, scrape the sticky dough out onto the work surface and dust the top of the dough lightly with flour. Using your hands, shape the dough into a rough ball (if it's still too sticky, dust with a bit more flour) and cut in half. Form the dough pieces into two short logs by rolling back and forth. Place the logs onto the prepared baking sheet and shape into longer logs about  $\frac{3}{4}$ -inch high and 2 inches wide. Allow enough space for the logs to spread a few inches while they bake. Bake for about 35 minutes, until firm to the touch. Let the biscotti logs cool on the pan for about 5 minutes, or until just cool enough to touch (if you wait any longer, the biscotti will be difficult to cut); then, using a sharp knife, slice the logs on the diagonal into  $\frac{3}{4}$ -inch slices (I do this right on the baking sheet). They will crumble just a bit; don't worry about it. Turn the biscotti on their sides (so that the cut sides are down) and place back in the oven for 10 minutes to dry and crisp up. Let cool on the pan for a few minutes, then transfer to a wire rack to cool completely. Serve with coffee, tea or warm milk.
5. **Freezer-Friendly Instructions:** The dough can be frozen for up to 3 months: Shape the dough into logs, wrap each securely in plastic wrap, and place them in a sealable bag. When ready to bake, remove the logs from the freezer, thaw the dough until pliable, and then proceed with recipe. To freeze after baking: After the cookies are completely cooled, double-wrap them securely with aluminum foil or plastic freezer wrap. Thaw overnight on the countertop before serving.

## NUTRITION INFORMATION

Powered by *Edamam*

Per serving (30 servings)

Serving size:	1 biscotti
Calories:	110
Fat:	5g
Saturated fat:	3g
Carbohydrates:	15g
Sugar:	11g
Fiber:	1g
Protein:	1g
Sodium:	111mg
Cholesterol:	22mg

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<https://www.onceuponachef.com/recipes/double-chocolate-biscotti.html>

# once upon a chef

WITH JENN SEGAL

## Easy No-Bake Buckeyes

By Jenn SegalAdapted from Food Network

*Creamy peanut butter and rich chocolate make these no-bake buckeyes an irresistible treat that's easy to whip up anytime!*

Servings: 30

Prep Time: 55 Minutes

Cook Time: 5 Minutes

Total Time: 1 Hour, plus about an hour to chill

### INGREDIENTS

1 cup creamy peanut butter, such as Skippy Natural

Creamy (see note; and do not use natural peanut butter)

6 tablespoons unsalted butter, softened

2¼ cups confectioners' sugar

½ teaspoon vanilla extract

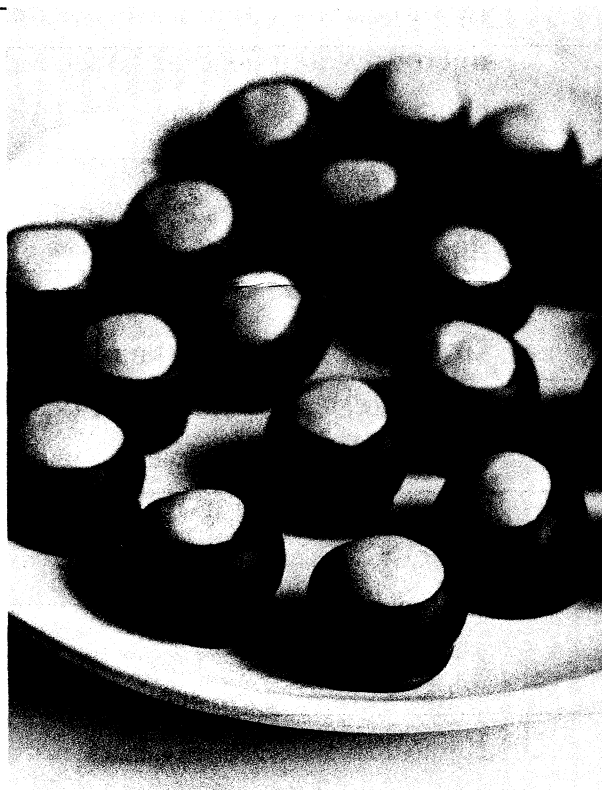
Heaping ¼ teaspoon salt

8 oz semisweet chocolate, chopped or broken into small pieces

1 teaspoon vegetable oil

### INSTRUCTIONS

1. Line a baking sheet with parchment paper.
2. In the bowl of an electric mixer, beat together the peanut butter and butter until evenly combined. Add the confectioners' sugar, vanilla, and salt and beat until well-combined — the mixture will seem dry and crumbly, and you should be able to knead it like play dough. Scoop 2-teaspoonful mounds of dough, roll into balls, and arrange on the prepared baking sheet. Cover and refrigerate until firm, 30 minutes or overnight.





3. In a medium microwave-safe bowl, combine the chocolate and oil. Microwave in 30-second increments, stirring in between, until the mixture is about 75% melted, then remove from the microwave and stir until completely melted and smooth. The residual heat in the bowl should be enough to melt the chocolate completely, but if not, place the bowl back in the microwave and heat for 10 seconds or so, then stir again (it's very important not to overheat chocolate, or it will seize up). (Alternatively, if you don't have a microwave, combine the oil and chocolate in a heat-proof bowl and set over a pan of simmering water. Stir occasionally until melted.) Transfer the melted chocolate to a smaller bowl so that the chocolate is deeper; this makes it much easier to dip.
4. Stick a toothpick into the top center of each peanut butter ball. Dip the balls into the melted chocolate, leaving a circle of peanut butter visible on top. Let the excess chocolate drip off, then return the buckeye to the baking sheet. Repeat with the remaining peanut butter balls and chocolate. Chill the buckeyes until firm, about 30 minutes. Remove the toothpicks and smooth out the hole with your pinky finger. Serve the buckeyes at room temperature or chilled.

Note: I like Skippy Natural Creamy peanut butter, which isn't truly natural peanut butter; it is called "natural" because it is made with palm oil rather than hydrogenated vegetable oils.

Make-Ahead/Freezer-Friendly Instructions: The buckeyes will keep in an airtight container in the refrigerator for up to a week. They can also be frozen for up to 3 months; defrost in the refrigerator before serving.

## NUTRITION INFORMATION

Powered by *Edamam*

Per serving (30 servings)

Serving size:	1 buckeye
Calories:	144
Fat:	9 g
Saturated fat:	4 g
Carbohydrates:	16 g
Sugar:	14 g
Fiber:	1 g
Protein:	2 g
Sodium:	22 mg
Cholesterol:	6 mg

## GLUTEN-FREE ADAPTABLE NOTE

# Brownie Recipe



Easy homemade brownies will have you ditching store-bought mixes for good. Loaded with decadent chocolate flavor, these brownies are gooey and thick with crispy edges.

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	10 minutes
<b>Cook Time</b>	35 minutes
<b>Total Time</b>	45 minutes
<b>Servings</b>	16 brownies
<b>Calories</b>	349kcal
<b>Author</b>	<u><a href="#">John Kanell</a></u>

## Equipment

- 8" square baking pan
- Mixing Bowls

## Ingredients

- 1 cup unsalted butter (226g)
- 2 cups granulated sugar (400g)
- $\frac{3}{4}$  cup unsweetened cocoa powder (75g)
- 3 large eggs room temperature
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 1 cup all-purpose flour (120g)
- $1\frac{1}{2}$  cups semisweet chocolate chips (270g)

## Instructions

1. Preheat the oven to 350°F. Lightly grease an 8x8-inch baking pan with baking spray and line it with parchment paper.
2. In a large microwave-safe bowl, melt the butter in the microwave in 20-second intervals stirring between each one until fully melted, about 2 minutes. Add the sugar and cocoa and whisk vigorously for 30 seconds. Whisk in the eggs, vanilla, and salt.
3. Add the flour and chocolate chips and mix together with a spatula until just combined. Spread the batter into the prepared pan. (You can sprinkle the top with more chocolate chips, if desired.)
4. Bake for about 35 to 40 minutes, inserting a toothpick into the center to check doneness, and removing it with several moist crumbs for fudgy brownies or only a few crumbs for cakey brownies. Let the brownies cool completely in the pan before slicing.

## Notes

- **Use a metal baking pan.** Using a metal baking pan will have your easy brownies ready in about 35 to 40 minutes. If you use a glass baking pan, they will likely take 5 to 10 minutes longer to bake. Glass baking pans also conduct heat very differently to metal ones, and your brownies may sink in the center as a result. Metal also helps create those crave-worthy crisp brownie edges!
- **Line the baking pan.** Lining the baking pan with parchment paper makes it so easy to remove the brownies, and makes clean-up a breeze. The brownies will stick to the pan if you do not use parchment paper.
- **Use a bigger pan for thinner brownies.** You can use a 9x9-inch pan if you prefer thinner brownies.
- **Amp up the chocolatey flavor.** For richer chocolate flavor in this fudgy brownie recipe, use Dutch-processed cocoa powder or add 1 tablespoon of instant coffee or espresso powder to the melted butter mixture.
- **Measure the flour.** Using too much flour results in dry homemade brownies. The best way to measure flour accurately is by using a kitchen scale. If you don't have one, fluff your flour with a spoon, sprinkle it into a measuring cup, and use a knife to level it off.
- **Add nuts.** For some texture, add ½ cup of toasted nuts to the batter along with the chocolate chips. Chopped walnuts or pecans are always a great choice for brownies.
- **Add a chocolate chip topping before baking.** If you want to add even more chocolate, you can sprinkle some chocolate chips over the top of the batter just before you bake the brownies.
- **Don't over-bake the brownies.** Your brownies are done when the center is just set and the top starts to crack. They will continue to firm up after you remove them from the oven and cool.
- **Dust the brownies with powdered sugar.** For visual appeal and a hint more sweetness, lightly dust the brownies with powdered sugar once they've cooled down.

## Nutrition

Calories: 349kcal | Carbohydrates: 42g | Protein: 4g | Fat: 20g | Saturated Fat: 12g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 5g | Trans Fat: 0.5g | Cholesterol: 66mg | Sodium: 163mg | Potassium: 183mg | Fiber: 3g | Sugar: 31g | Vitamin A: 414IU | Calcium: 26mg | Iron: 2mg

Thank You! <https://preppykitchen.com/brownie-recipe/>

# Raspberry Crumble Bars



Recipe courtesy of Ina Garten

Show: Barefoot Contessa: Modern Comfort Food Episode: Dinner in Napa From: Barefoot Contessa Foolproof



Level: Easy

Total: 1 hr

Prep: 15 min

Cook: 45 min

Yield: 9 to 12 bars

## Ingredients:

1/2 pound (2 sticks) unsalted butter, at room temperature

3/4 cup sugar

1 teaspoon pure vanilla extract

2-1/3 cups all-purpose flour

1/2 teaspoon kosher salt

10 to 12 ounces good raspberry jam, such as Hero

2/3 cup good granola without dried fruit

1/4 cup sliced almonds

Confectioners' sugar, for sprinkling

## Directions:

**1** Preheat the oven to 350 degrees.

**2** Place the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment and mix on medium speed just until combined. With the mixer on low, add the vanilla.

**3** Sift the flour and salt together and, with the mixer on low, slowly add to the butter mixture, mixing until it almost comes together in a ball. Turn the dough out on a board. Lightly pat two-thirds of the dough evenly on the bottom of a 9-inch square baking pan and about 1/4-inch up the sides. Spread with the jam, leaving a 1/4-inch border. Mix the granola into the remaining dough with your hands. Break the dough into small bits and distribute it on top of the jam, covering most of the surface. Sprinkle the almonds on top. Bake the bars for 45 minutes, until lightly browned.

**4** Cool completely and cut into 9 or 12 bars. Sprinkle lightly with confectioners' sugar.



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# once upon a chef

WITH JENN SEGAL

## Old-Fashioned Molasses Cookies

By Jenn Segal

*Soft and chewy with a crackled sugar crust, these gingery molasses cookies are loved by kids and adults alike.*

Servings: About 3 dozen cookies

Prep Time: 20 Minutes

Cook Time: 10 Minutes

Total Time: 30 Minutes, plus a few hours to chill

### INGREDIENTS

2½ cups all-purpose flour

2 tsp baking soda

¼ tsp salt

2 tsp ground ginger

1 tsp ground cinnamon

½ tsp ground allspice

¼ tsp ground cloves

⅛ tsp freshly ground black pepper

¾ cup (1½ sticks) unsalted butter, at room temperature

¼ cup plus 2 Tbsp granulated sugar

¼ cup plus 2 Tbsp packed light brown sugar

1 egg

⅓ cup unsulphured molasses, such as Grandma's Original

½ cup raw sugar (also called turbinado or demerara sugar), for rolling cookies

### INSTRUCTIONS

1. In a medium bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, allspice, cloves, and black pepper.





2. In the bowl of an electric mixer fitted with the paddle attachment (or beaters), beat the butter and the granulated and light brown sugars until light and fluffy, about 2 minutes. Beat in the egg and molasses. Add the flour mixture and mix until combined. Chill the dough in the refrigerator until firm, a few hours.
3. Meanwhile, preheat the oven to 350°F and set two racks in the upper and lower thirds of the oven. Line two 13 x 18 in baking sheets with parchment paper.
4. Form heaping tablespoons of dough into balls and roll in the raw sugar to coat generously. Arrange the dough balls about 2½ in apart on the prepared baking sheets. Bake for 9 to 10 minutes, rotating the sheets from top to bottom and front to back midway through, until puffed and set. Let cool on the baking sheets for a few minutes, then transfer to a wire rack to cool completely. Store in an airtight container at room temperature for up to 3 days.

**Freezer-Friendly Instructions:** The cookie dough can be frozen for up to 3 months: Roll the dough into balls, let set on a baking sheet in the freezer, then place in a sealable bag and press out as much air as possible. Bake as needed directly from the freezer. (Allow 1 to 2 minutes longer in the oven.) To freeze after baking: Let the cookies cool completely and store in an airtight container separating layers with parchment paper or aluminum foil. Before serving, remove the cookies from the container and let them come to room temperature.

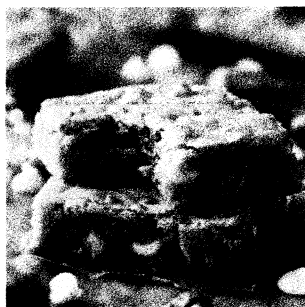
## NUTRITION INFORMATION

Powered by *Edamam*

Serving size:	1 cookie
Calories:	103
Fat:	4 g
Saturated fat:	2 g
Carbohydrates:	16 g
Sugar:	9 g
Fiber:	0 g
Protein:	1 g
Sodium:	74 mg
Cholesterol:	15 mg

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<https://www.onceuponachef.com/recipes/old-fashioned-ginger-molasses-cookies.html>



## Best Blondie Recipe



This is the best chewy blondie recipe! These cookie bars include the option of adding white chocolate chips and nuts, but they taste just as good without any add-ins!

Be sure to check out the VIDEO at the bottom of the recipe!

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	25 minutes
<b>Total Time</b>	40 minutes
<b>Servings</b>	15 blondies
<b>Calories</b>	370kcal
<b>Author</b>	<u>Sam Merritt</u>

### Ingredients

- 1 cup (226 g) unsalted butter melted
- 1 ¼ cup (250 g) brown sugar\* tightly packed
- ½ cup (100 g) sugar
- 2 large eggs + 1 egg yolk room temperature preferred
- 2 teaspoons vanilla extract
- 2 ¼ cups (285 g) all-purpose flour (*note that in the video I accidentally said 2 ½ cups flour, that is incorrect, you only need 2 ¼ cups as written here*)
- 2 teaspoons cornstarch
- ½ teaspoon baking powder
- 1 teaspoon salt
- ¾ cup (115 g) white chocolate chips
- 1 cup (130 g) chopped walnuts

### Instructions

1. Preheat oven to 350F (175C) and line a 13x9 pan with parchment paper\*\*
2. Combine melted butter and sugar in a large bowl and stir well.  
1 cup unsalted butter, 1 ¼ cup brown sugar\*, ½ cup sugar
3. Add eggs, egg yolk, and vanilla extract and stir until completely combined. Set aside.  
2 large eggs + 1 egg yolk, 2 teaspoons vanilla extract
4. In a separate bowl, whisk together flour, cornstarch, baking powder, and salt.  
2 ¼ cups all-purpose flour, 2 teaspoons cornstarch, ½ teaspoon baking powder,  
1 teaspoon salt
5. Gradually stir dry ingredients into wet until completely combined.

6. Fold in white chocolate chips and nuts, if using.  
2/3 cup white chocolate chips, 1 cup chopped walnuts
7. Spread blondie batter into prepared pan and transfer to oven.
8. Bake on 350F (175C) for 25-30 minutes\*\*\* or until a toothpick inserted in the center comes out clean or with a few fudgy crumbs.
9. Allow to cool before cutting and enjoying

## Notes

\* I like to use half dark and half light brown sugar in this recipe. You can use all light or all dark, either will work, but if you use all dark brown sugar the blondies will be a bit richer, sweeter, and more moist.

\*\*If you don't have parchment paper you can lightly grease and flour the sides and bottom of your pan instead.

\*\*\*If you use a glass pan it will likely take longer than the suggested time to bake.

## Nutrition

Serving: 1blondie (calorie count includes nuts and chips) | Calories: 370kcal | Carbohydrates: 46g | Protein: 4g | Fat: 20g | Saturated Fat: 11g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 4g | Cholesterol: 70mg | Sodium: 181mg | Potassium: 65mg | Fiber: 1g | Sugar: 29g | Vitamin A: 1050IU | Calcium: 30mg | Iron: 1.3mg

Best Blondie Recipe <https://sugarspunrun.com/blondies-recipe/> Find more great recipes at [SugarSpunRun.com!](https://sugarspunrun.com/)

# Chocolate Crinkle Cookies



Rich and fudgy Chocolate Crinkle Cookies are as fun to make as they are delicious and indulgent! Made using pantry staples and simple steps, these cookies are perfect to bake for the holidays or any time the craving hits.

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	10 minutes
<b>Chill Time</b>	4 hours
<b>Total Time</b>	4 hours 25 minutes
<b>Servings</b>	48 cookies
<b>Calories</b>	87kcal
<b>Author</b>	<u><a href="#">John Kanell</a></u>

## Equipment

- Mixing Bowls
- Electric hand or stand mixer
- Baking Sheets
- Parchment paper
- Cookie scoop

## Ingredients

- 1 cup unsweetened cocoa powder (100g)
- 1¾ cups granulated sugar (350g)
- ½ cup vegetable oil (120mL)
- 4 large eggs room temperature
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour (240g)
- 2 teaspoons baking powder
- ¾ teaspoon salt
- 1 cup powdered sugar (120g)

## Instructions

1. In a large mixing bowl using a hand mixer or the bowl of a stand mixer fitted with the paddle attachment, combine the sugar, cocoa powder, and oil. Beat on medium speed until well combined and shiny.
2. Add the eggs one at a time, beating until well combined. Beat in the vanilla.
3. Combine the flour, baking powder, and salt in a medium bowl, stirring to combine. Add the flour mixture to the cocoa mixture and mix on low speed just until combined.

4. Cover the dough in plastic wrap and refrigerate for at least 4 hours or up to overnight.
5. Once the dough has chilled, preheat oven to 350°F. Line two large baking sheets with parchment paper. Place the powdered sugar in a small bowl.
6. Using a small ice cream scoop or tablespoon, scoop the chilled dough and roll into roughly one-inch balls. Roll the dough balls in powdered sugar until well coated and place on the prepared baking sheet about 2 inches apart. (Only coat as many dough balls as you can fit on the baking sheets at one time. Refrigerate the remaining dough balls and roll in powdered sugar just before baking.)
7. Bake for 10 to 12 minutes or until the edges of the cookies are firm and the center is puffed but still appears slightly wet. Let them cool on the baking sheets for a few minutes then transfer to a wire rack to cool completely.

## Notes

- **Don't rush the chilling time.** This dough is quite sticky when it's first made, so it needs time to firm up before you can roll and coat the balls. Also, a warm dough will result in flat cookies, so don't let it sit out too long either.
- **The cookies will naturally deflate in the center when cooling.** Don't let this send you into a panic that they are underbaked! This means the cookies will be deliciously fudgy in the center.
- **Add other extracts.** You can add 1 teaspoon of peppermint extract or orange extract to the cookie dough for a twist on flavors!
- **To enhance the chocolate flavor,** add 1 teaspoon of instant espresso powder to the sugar and oil mixture.

## Nutrition

Calories: 87kcal | Carbohydrates: 15g | Protein: 1g | Fat: 3g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Trans Fat: 0.02g | Cholesterol: 16mg | Sodium: 61mg | Potassium: 39mg | Fiber: 1g | Sugar: 10g | Vitamin A: 23IU | Calcium: 15mg | Iron: 1mg

Thank You! <https://preppykitchen.com/chocolate-crinkle-cookies/>

"FRITTELLE

DI

CARNEVALE"



Typical Italian  
dessert for  
carnival time

On the advice of my  
Italian friends for you!