



Sugar Cookies

Ingredients:

1 cup white sugar
1 cup softened butter
2 eggs
2-½ cups all-purpose flour
1 tsp baking soda
1/4 tsp cream of tartar
½ tsp salt

Directions:

1. Using the paddle attachment on your mixer, cream butter and sugar together. Add eggs and beat well until fluffy.
2. In a separate bowl, mix together all the dry ingredients with a wooden spoon.
3. Using a ½ cup measure, gradually add the dry ingredients to the wet ingredients little by little. When all the dry ingredients are incorporated, form the dough into a ball, flatten into a rectangle and wrap with plastic wrap. Chill for ½ hour in the freezer.
4. After the hour is complete, preheat the oven to 375 F. Lightly flour the counter, divide the dough in half and form into a ball. Lightly flour a rolling pin and begin to roll the dough out starting with the center and rolling towards the outer edges. Continue until the dough is about ½ cm thick. Cut out with cookie cutters and carefully place on a parchment lined cookie sheet.
5. Bake at 375 F for 10 mins. Let cool on the cookie sheet for 5 mins and then transfer to a wire cooling rack.
6. When all the cookies are cooled, begin icing until ultimate creativity is reached☺

Royal Icing

3 cups Icing (confectioner's) sugar
4 tbsp Warm water
2 tbsp meringue powder
3 Paste food colourings of choice

1. Beat first 3 ingredients in small bowl, adding more icing sugar or warm water if necessary until barely pourable consistency. Divide into smaller bowls.
2. Add food colouring 1 toothpick at a time, stirring well after each addition until desired colour is reached. Makes about 3 cups glaze. Spoon into icing bags (as per demo) for writing or drizzle glaze over each cookie.



Best Carrot Cake EVER

Ingredients:

1 cup all-purpose flour
1 tsp baking powder
1 tsp cinnamon
1 tsp baking soda
½ tsp salt
½ tsp nutmeg
¼ cup + 2 tbsp granulated sugar
¼ cup + 2 tbsp packed brown sugar
2 eggs
¼ cup + 2 tbsp canola oil
1 tsp vanilla
1 cup grated carrots
½ cup drained canned crushed pineapple
¼ cup chopped walnuts or pecans

½ pkg cream cheese, softened
2 tbsp butter, softened
½ tsp vanilla
½ cup icing sugar

Directions:

1. Line a 9- x 9-inch cake pan with parchment paper; set aside.
2. In large bowl, whisk together flour, baking powder, cinnamon, baking soda, salt and nutmeg. In separate bowl, beat together granulated and brown sugars, eggs, oil and vanilla until smooth; pour over flour mixture and stir just until moistened. Stir in carrots, pineapple and pecans. Spread in prepared pan.
3. Bake in centre of 350°F (180°C) oven for 40 minutes or until a toothpick inserted in centre comes out clean. Let the pan cool in the freezer until it is warm to the touch.
4. **Icing:** In bowl, beat cream cheese with butter until smooth and fluffy. Beat in vanilla. Beat in icing sugar, one-third at a time, until smooth. Spread over top of the cooled cake. (Make-ahead: Cover loosely and refrigerate for up to 1 day.)



Banana Chocolate Chunk Muffins

Ingredients:

2 ½ cups (625 mL) all-purpose flour
1 cup (250 mL) packed brown sugar
1 ½ tsp (7 mL) baking powder
1 tsp (5 mL) baking soda
½ tsp (2 mL) salt
2 eggs
1 cup (250 mL) milk + ½ tsp lemon juice (this is a substitute for buttermilk)
1 cup (250 mL) mashed bananas
1/3 cup (75 mL) vegetable oil
1 tsp (5 mL) vanilla
¾ cup (175 mL) chocolate chips

Directions:

1. Prepare muffin tins by greasing and flouring each cup. Set aside.
2. In a large bowl, whisk together flour, sugar, baking powder, baking soda and salt. Make a well in the center.
3. In separate bowl, beat eggs; blend in milk, bananas, oil and vanilla. Pour into the well of the dry ingredients. Sprinkle with chocolate chips; using a spatula or wooden spoon, stir just until dry ingredients are moistened.
4. Spoon into greased muffin cups, filling ¾ full.
5. Bake in centre of 375°F (190°C) oven until tops are firm to the touch and a toothpick inserted into the middle comes out clean, about 20 to 25 minutes. Let cool in the muffin pan on a wire rack for 5 minutes; transfer to muffing out of the pan and onto the rack and let cool.



Cheddar Garlic Biscuits

Ingredients:

2-1/4 cups all-purpose flour
2-1/2 tsp baking powder
2 tsp granulated sugar
1/2 tsp baking soda
1 tsp salt
1/2 cup cold butter, cubed
1 cup shredded extra-old cheddar cheese
1 tsp garlic powder
1 cup milk

Topping

2 tablespoons margarine, melted
1/4 teaspoon dried parsley flakes
1/2 teaspoon garlic powder
1/4 tsp salt

Directions:

1. Preheat the oven to 425 F.
2. Combine the "Topping" ingredients in a small bowl and set aside.
3. In bowl, whisk together flour, baking powder, sugar, baking soda and salt. Using pastry blender, cut in butter until mixture resembles coarse crumbs about the size of a pea. With fork, stir in cheese and garlic; stir in milk to form soft dough.
4. On lightly floured surface, gently knead dough 10 times. Pat into 3/4-inch (2 cm) thick round. Using a floured round cutter and pressing scraps together, cut out 12 rounds.
5. Bake on parchment paper-lined baking sheet in centre of 425°F (220°C) oven for 12 to 14 minutes or until golden. Brush on the butter, garlic topping and serve warm.



Rocky Road Brownies

Ingredients:

½ cup butter
2 cups semisweet chocolate chips (divided in 2)
½ cup granulated sugar
½ cup packed light-brown sugar
1 tsp salt
2 large eggs
¾ cup all-purpose flour
1 cup miniature marshmallows
½ cup chopped nuts, optional

Directions:

1. Preheat oven to 350 degrees. Line a 9-inch-square baking pan with parchment leaving an overhang on two sides; as per demo.
2. In a heatproof bowl set over (not in) a saucepan of simmering water, combine butter and **1 cup** chocolate chips. Heat, stirring occasionally, just until melted, 3 to 5 minutes.
3. Remove mixture from heat; stir in sugars and salt, then eggs, and finally flour, stirring just until combined. Spread batter evenly in prepared pan. Bake until a toothpick inserted in center comes out with moist crumbs attached, 30 to 35 minutes.
4. Remove from oven, and sprinkle with remaining chocolate chips, then marshmallows and nuts. Bake until chocolate is shiny and marshmallows are puffed, about 5 minutes. Cool completely in pan. Using paper overhang, lift cake onto a work surface; cut into 16 squares.



Mini Italian Margarita Pizza

Ingredients:

Crust Ingredients

1/2 cup very warm BUT not hot water
1/2 tsp sugar
1½ tsp regular yeast
1/2 tsp salt
2 tbsp oil
3/4 cup flour
1/2 cup flour

Pizza Toppings

Fresh Mozzarella, sliced thinly into round discs
Fresh Basil leaves, chiffonade

Pizza Sauce Ingredients

1/3 cup crushed tomatoes
1 tbsp oil
1/2 tsp crushed oregano
1 clove garlic, minced
1/2 tsp pepper
Few drops of Tabasco sauce

Directions:

1. In a liquid measuring cup, measure warm water and sugar. Sprinkle with yeast, stir lightly and let stand for 10 minutes until bubbles form. Then stir well.
2. Stir in 1/2 tsp of salt, 2 tbsp oil, and 3/4 cup flour. Using a wooden spoon beat until smooth.
3. Gradually stir in additional 1/2 cup flour, little by little until a soft dough is formed.
4. Turn out dough onto a lightly floured surface. Work in flour and knead dough until smooth and elastic; about 5 mins. Form dough into a ball.
5. Divide dough into 4 equal pieces using a dough cutter. Roll into 4 balls.
6. Flatten each piece of dough using your hands or a rolling pin until it is about ½ cm thick.
7. Place on parchment lined baking sheet.
8. Mix together all ingredients for the pizza sauce in a small bowl and spread thinly over dough.
9. Add chosen toppings on top of sauce and REMEMBER less is more with Italian style pizza ☺
10. Bake in convection oven at 450°F for 10-15 minutes.



Compost Cookies® Milkbar NYC

Ingredients:

225 g (1 cup) butter, at room temperature	4 g (1 tsp) kosher salt
200 g (1 cup) granulated sugar	150 g (3/4 cup) mini chocolate chips
150 g (2/3 cup tightly packed) light brown sugar	100 g (1/2 cup) mini butterscotch chips
50 g (2 tbsp) corn syrup	1/2 cup graham crust
1 egg	40 g (1/3 cup) old-fashioned rolled oats
2 g (1/2 tsp) vanilla extract	5 g (2 1/2 tsp) ground coffee
225 g (1 1/3 cups) flour	50 g (2 cups) potato chips
2 g (1/2 tsp) baking powder	50 g (1 cup) mini pretzels
1.5 g (1/4 tsp) baking soda	

Directions:

1. Preheat the oven to 375F. Combine the butter, sugars, and corn syrup in the bowl of a stand mixer fitted with the paddle attachment and cream together on medium-high for 2 to 3 minutes. Scrape down the sides of the bowl, add the egg and vanilla, and beat for 7 to 8 minutes.
2. Reduce the speed to low and add the flour, baking powder, baking soda, and salt. Mix just until the dough comes together, no longer than 1 minute. (do not walk away from the machine during this step, or you will risk over mixing the dough.) Scrape down the sides of the bowl with a spatula.
3. Still on low speed, add the chocolate chips, butterscotch chips, graham crust, oats, and coffee and mix just until incorporated, about 30 seconds. Add the potato chips and pretzels and paddle, still on low speed, until just incorporated. Be careful not to over mix or break too many of the pretzels or potato chips. You deserve a pat on the back if one of your cookies bakes off with a whole pretzel standing up in the center.
4. Using an ice cream scoop (or a 1/3 cup measure), portion out the dough onto a parchment-lined sheet pan. Pat the tops of the cookie dough domes flat. Wrap the sheet pan tightly in plastic wrap and flash freeze for 15mins or refrigerate for at least 1 hour, or up to 1 week. Do not bake your cookies from room temperature— they will not bake properly.
5. Arrange the chilled dough a minimum of 4 inches apart on parchment- or silpat-lined sheet pans. Bake for 18 minutes. The cookies will puff, crackle, and spread. After 18 minutes, they should be very faintly browned on the edges yet still bright yellow in the center. Give them an extra minute or so if that's not the case. Cool the cookies completely on the sheet pans before transferring to a plate or an airtight container for storage.



Oatmeal Sandwich Cookies with Peanut Butter Filling

Ingredients:

1/2 cup (1 stick) unsalted butter, softened
1 cup brown sugar, packed
1 large egg
1 teaspoon vanilla extract
1 1/4 cups uncooked old-fashioned oats
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoons salt

1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup chopped pecans

For the Filling:

2 tablespoons unsalted butter, at room temperature
1/4 cup smooth peanut butter
1/2 cup powdered icing sugar
1-2 tablespoons milk

Directions:

1. Place racks in the center and upper third of the oven and preheat oven to 350 degrees F. Line two baking sheets with parchment paper and set aside.
2. Beat the sugar and butter in the bowl of a stand mixer fitted with a paddle attachment. Beat until creamy, about 3 to 4 minutes. Add egg and beat on medium speed for about 1 minute. Add the vanilla extract and beat until blended.
3. In a medium bowl, whisk together the oats, flour, baking powder, baking soda, spices, and salt. Add the dry ingredients to the butter and egg mixture slowly beating on low speed until just incorporated. Stir in the pecans last. The cookies will be small, so portion about 1 heaping teaspoon of cookie dough into your hand. Roll into a ball and place on the prepared cookie sheet. Keep cookies about 1 1/2-inch apart on the baking sheet. If the cookie dough begins to stick to your hands as you're making dough balls, rinse your hands and portion the dough with just slightly damp hands.
4. Bake for 10 to 13 minutes or until they've reached your desired doneness. I like mine a little underdone and cook them for 10 minutes. Allow to cool on the cookie sheet for 5 minutes before transferring to a wire rack to cool completely.
5. To prepare the filling, place butter, peanut butter, and powdered sugar in the bowl of an electric stand mixer fitted with the paddle attachment. Beat on medium speed, drizzling in vanilla extract. Scrape down the bowl as necessary. Add milk one tablespoon at a time until you've reached your desired consistency. The filling should be easily spreadable. When cookies are completely cool, flip over and spread half of the cookie bottoms with peanut butter filling. Top with a similar size cookie.



Gluten-Free Chocolate Quinoa Cupcakes

Ingredients:

2 cups* cooked quinoa
1/3 cup nut milk (I used coconut milk)
4 large eggs
1 tsp liquid vanilla extract
3/4 cup coconut oil, melted and cooled (or extra-virgin olive oil)
3/4 cup pure maple syrup
1/2 cup coconut sugar
1 cup cacao powder or unsweetened cocoa powder
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp sea salt
1/4 cup chocolate chips

Directions:

1. Preheat the oven to 350 degrees Fahrenheit. Lightly grease a muffin pan or line with paper liners and spray lightly with oil.
2. Combine the milk, eggs and vanilla in a blender or food processor. Add 2 cups of cooked quinoa, maple syrup and the cooled melted coconut oil and continue to blend until smooth.
3. Combine together in a medium bowl the coconut sugar, cacao powder, baking powder, baking soda and salt and mix well. Add this mixture to the blender or food processor and mix just until blended.
4. Pour the batter into muffin cups. Sprinkle with chocolate chips. Place on the middle rack in the oven. Bake for 15 to 20 minutes or until a cake tester or a knife inserted in the middle comes out clean.
5. Cool completely before removing from muffin cups.

Notes:

*If cooking quinoa, 2/3 cup dry with 1 1/3 cup water yields approximately 2 cups. Don't worry if it is off a smidgen. Makes 12 large muffins or 50 mini cupcakes.



Brownies...to wait for!

Ingredients:

- ½ cup + 1/3 cup granulated sugar
- ¼ cup + 2 tbsp butter or margarine, melted
- 1 tablespoon water
- 1 large eggs
- 1 teaspoons vanilla extract
- 2/3 cup all-purpose flour
- ¼ cup + 2 tbsp cocoa powder
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- ¼ cup + 2 tbsp chocolate chips or chopped walnuts
- ¼ cup raspberry jam (optional)

Directions:

1. PREHEAT oven to 350° F. Parchment line a 9 x 9-inch baking pan.
2. COMBINE granulated sugar, butter and water in large bowl. Stir in egg and vanilla extract. Combine flour, cocoa, baking powder and salt in medium bowl; stir into sugar mixture. Stir in chocolate chips or nuts. Spread into prepared baking pan. Swirl with raspberry jam.
3. BAKE for 18 to 25 minutes or until wooden pick inserted in center comes out slightly sticky. Cool completely in pan on wire rack. Sprinkle with powdered sugar. Cut into bars.