

M A G E N T A

ESTD  
2008

# #RAEDUNNRECIPES



## THE COOKBOOK



AN EXCLUSIVE 100 PAGE COOKBOOK FILLED WITH  
DELICIOUS INSTAGRAM FEATURED RECIPES

BY MAGENTA, INC.

For the first time ever Magenta introduces Our #RaeDunnRecipes cookbook. A cookbook inspired by you!

Everyday we are so excited to see how our products are incorporated into your everyday lifestyle. Over the Summer we compiled each and every recipe incorporating Rae Dunn pieces and hand picked our favorites to provide you with a Rae Dunn inspired cookbook.



May this cookbook create loving memories, tasty treats, and bring the Rae Dunn community closer together. This cookbook is filled with everyday recipes, delicious desserts, fun cocktails and more. Thank you to all who contributed, now let's eat!



# SENTIMENT

# ABOUT THE COLLECTION



Rae Dunn's newest collection is the epitome of sentimental moments, and simplistic home dining. This exclusive collection of stoneware entertaining dishes feature a nostalgic quote or word in Rae's own handwriting pressed into a transparent, creamy glaze. When displayed together, the plates form a poem of sorts.

Sentiment is a dinnerware collection meant for everyday use and formal gatherings. Dine casually or make a lasting impression on guests during the holidays. Set the table with a dinnerware collection that captures meaningful memories.

For those who love color, consider pairing these pieces with vibrant food choices. Keep the focus on your plate setting by layering the table with simple linens— and cloth napkins in neutral tones to ensure all eyes stay on the dishware.

To convey a coastal look, set the table with muted cool tones instead. Enhance the aesthetic of the Sentiment dinnerware set with fresh picked flowers or dried wheat furnishing for a farmhouse look and feel. Whatever your style may be, this dinnerware set is a versatile dining accessory.



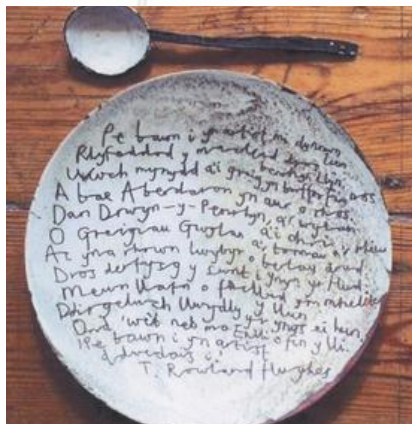
in the right place, then  
stand firm.

# THE PROCESS

be sure to put your feet  
in the right place, then  
stand firm.

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"I have always had a penchant for words and handwriting. So much today is communicated digitally that actual handwriting is slowly becoming a lost art. It only makes me want to communicate and create by hand that much more.

This tactile collection was inspired by my love of nature and a simpler time. I wanted to evoke an old world charm and nostalgia that are basic to each of us and connect us to our roots. Like a poetic handwritten ink-stained letter you might have found in your grandmother's attic."

— Rae Dun

Wandering deep into the unknown, far away from  
the familiar, endless hope of trees, sharing my  
first loops of faith, the smell of goodness  
brings me back to my youth, roots planted so  
deeply into the earth, soaring so a breeze, the  
smell of baking bread graces the air and warms  
the chest.

# INTERVIEW: RAE DUNN

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**How does food bring your loved ones together?**

"I grew up in a restaurant so for me, meals were always a time where nourishment and relationships came together. Our family had dinner together every single night and I've carried on this tradition as an adult. Sitting around a table with people I love, talking, laughing, and savoring a delicious meal is when I feel the most nourished, both emotionally and physically."

**How will you use the Sentiment collection in your home? Tapas? Brunch?**

"My Sentiment collection is based on the earth, nature, and being outside. I plan on using these dishes for small meals, tapas, and simple snacks in the backyard - or sitting on the front stoop as I watch the world go by."

**What is your ultimate favorite food?**

"I have too many favorite foods to even begin thinking about, but I can truly say that I've never met a food that I didn't like!"

**Have you been cooking a lot during SIP if so, what recipes have you tried?**

"Yes, we have been cooking ALL of our meals at home. Since I haven't been going to the market as often, it's been a fun challenge to figure out what to make with whatever is left in the fridge and pantry without leaving the house. It's a great way to push my creativity in the kitchen and I have been pleasantly surprised on numerous occasions."

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**What meaning do you want Sentiment to bring to everyone's personal tables?**

"I hope that my Sentiment collection will bring a sense of togetherness, thoughtfulness, and comfort to people, especially during these very trying times. I want these pieces to evoke a feeling, a thought, or a conversation as they are being used."

**Will you be trying any #RaeDunnRecipes?**

"ABSOLUTELY. I am always game for trying out a new recipe. YUM!"

**What does each Sentiment quote mean to you?**

"I am deeply influenced by nature, wildlife, flora and fauna. I feel the most grounded and creative when I am out in nature or tending to my garden. These random quotes are snippets of my ongoing dialogue with the natural world around me."

# BEVERAGES



**DRINKS + COFFEE + COCKTAILS**

Seasonal Recipes & Exceptional Ideas

# Brown Sugar Fig Bubbly

@magenta-inc

🕒 15 minutes

## INGREDIENTS

10 to 12 ripe figs sliced and stems removed,  
plus a few extra for garnish  
2 tablespoons brown sugar  
The juice of 1 lemon  
1 750mL chilled bottle of Prosecco

## INSTRUCTIONS

1. In the bottom of a large glass or jar, add the figs, the brown sugar and the lemon juice.
2. Use a cocktail muddler to mash and muddle the mixture for a full 5 minutes or so, until the figs break down and you have a syrupy mix. You can remove and large pieces of the fig skin at this time too.
3. Add ice to the glass (crushed or cubed - your choice!) and add in your fig mixture. You can do 2 to 3 tablespoons per glass or just divide it evenly.
4. Top each glass with Prosecco, add a sliced fig in there and serve!







# Classic Manhattan

@magenta-inc Photo By: @liz\_marazzi

🕒 5 minutes

## INGREDIENTS

2 ounces bourbon or rye

1 ounce sweet vermouth

2 dashes Angostura bitters

1 dash orange bitters

Garnish: brandied cherry or blood orange  
slice

## INSTRUCTIONS

1. Add all the ingredients into a mixing glass with ice, and stir until well-chilled.
2. Strain into a chilled coupe.
3. Garnish and enjoy!





# Ice Lavender Vanilla Latte

@magenta-inc

🕒 15 minutes

## INGREDIENTS

### Lavender Vanilla Syrup

1/2 cup sugar

1/2 cup water

2 teaspoons dried culinary lavender

2 sprigs fresh lavender  
vanilla bean split  
in half

1/2 teaspoon vanilla extract

### Latte

6 ounces milk cow's, almond, coconut, etc.

2 shots espresso

2 tablespoons lavender vanilla syrup

Fresh lavender sprig for garnish

## INSTRUCTIONS

1. Place the sugar, water, lavender and vanilla bean in a saucepan over medium-low heat. Whisk until the sugar dissolves, bringing the mixture to a simmer. Cook for 1 minute.
2. Turn off the heat and set the saucepan aside. Let it cool completely. Strain the mixture through a fine mesh sieve to remove the lavender. Stir in the vanilla extract. Store in a sealed container in the fridge! The syrup will make about 1/2 cup.
3. Fill a large glass with ice. Add the milk and syrup and stir together well. Pour in the espresso shots and stir. Garnish with a sprig of fresh lavender. Serve immediately!





# Raspberry Lemonade

@magenta-inc

🕒 5 minutes

## INGREDIENTS

1 cup sugar 1 cup of water

$\frac{3}{4}$  cup raspberries; pureed and pushed through a fine mesh sieve; plus more whole berries for garnish if desired

1 cup fresh lemon juice, about 8 lemons

4-6 cups cold water (this will vary depending on your taste)

Sprigs of rosemary for garnish

## INSTRUCTIONS

1. Make a simple syrup by combining the sugar with 1 cup of water in a saucepan. Place over medium heat and heat until the sugar is completely dissolved; swirl the pan occasionally. Let cool.
2. Measure  $\frac{3}{4}$  cup of fresh raspberries and puree them in your blender or food processor.
3. Push the raspberry puree through a fine mesh sieve to separate the seeds from the pulp.
4. Once the simple syrup has cooled, combine the raspberry puree, simple syrup and lemon juice in a large pitcher.
5. Add 4-6 cups of cold water. The amount of water you use will depend on your taste, so add as little or as much as you want to achieve your perfect sweet/tart balance.





COOKIES.

# Whipped Coffee (Dalgona Coffee)

@\_cafeathome



4 servings



5 minutes

## INGREDIENTS

3 Tbsp Instant Coffee Powder

3 Tbsp Granulated Sugar

2 Tbsp water

4 cups milk

ice cubes

## INSTRUCTIONS

1. In a small bowl, mix instant coffee powder and sugar. Add 2 tbs water and beat the coffee and sugar until it is light and fluffy using a whisk. Add a few more drops of water while beating the coffee if needed.
2. Fill a glass with ice cubes. Then pour in the milk. Top the milk with whipped coffee.
3. Mix and serve chilled.





# APPETIZERS

**STARTERS + DIPS + CHARCUTERIE**

Seasonal Recipes & Exceptional Ideas



# The Perfect Charcuterie Board

@magenta-inc



8 - 10 servings



30 minutes

## INGREDIENTS

variety of sliced cured meats and salumi such as Sweet Sopressata,

prosciutto, pepperoni

A variety of soft and hard cheeses such as Brie, Havarti, Gouda, etc.

Cured olives and colorful antipasti

A variety of crackers and bread sticks

Fig spread, a colorful variety of fresh and dried fruit such as figs, pomegranate, and dried apricots

Fresh herb sprigs such as mint or rosemary

## INSTRUCTIONS

1. Grab a large platter or two, you can use cutting boards, ceramic platters, slate cheese boards, marble slabs, etc.
2. Artfully arrange where you want your cheese selection, bowls of olives, jams, and antipasti to go, then place varieties of meat slices and rolled up meats around.
3. Scatter crackers and bread sticks to fill up space, then add your fruit, and herbs to keep the colors balanced and beautiful.





100% Agave  
Mezcal

Elote

By Antonio Gomez

Agave \_\_\_\_\_ A. \_\_\_\_\_

Village \_\_\_\_\_

Grain \_\_\_\_\_

Type of Still \_\_\_\_\_

Tortification Date \_\_\_\_\_

Batch Size \_\_\_\_\_

Class \_\_\_\_\_

Category \_\_\_\_\_

100% A.G.V. By Mezcal

AGENCIAMENTO DE PRODUTOS

endless rows of trees

endless rows of trees

endless rows of trees

endless rows of trees

endless rows of trees

endless rows of trees

# Vegetarian Tapas

@magenta-inc



4 servings



30 minutes

## INGREDIENTS

- 8 large flat mushrooms, stems removed
- 1/3 cup breadcrumbs
- 1/4 cup finely grated parmesan cheese
- 2 tablespoons finely chopped fresh flat-leaf parsley
- 1 tablespoon thyme leaves
- 3 tablespoons olive oil
- 420g can no-added-salt chickpeas, drained, rinsed
- 3 teaspoons smoked paprika
- 2 cups spinach, trimmed, leaves shredded
- 2 cups mixed baby salad greens
- 200g roasted red capsicums, thickly sliced
- 2 tablespoons balsamic dressing (made with 2 parts balsamic vinegar to 1 part olive oil)
- 4 tablespoons baba ganoush
- 4 thick slices rye bread

## INSTRUCTIONS

1. Preheat grill to high. Line a baking tray with tinfoil. Place mushrooms stem-side down on prepared tray and spray with oil. Grill for 8 minutes or until tender.
2. Meanwhile, in a small bowl combine bread-crumbs, parmesan, parsley and thyme with half of the oil. Turn mushrooms stem-side up and sprinkle with thyme mixture. Grill for 2 minutes or until golden.
3. Heat remaining olive oil in a large non-stick frying pan set over a high heat. Add chickpeas and paprika and cook for 2 minutes or until warmed through. Add spinach and cook, stirring, for 2 minutes or until wilted. Transfer vegetable mixture to a large serving bowl.
4. Place salad leaves and roasted capsicum in a large bowl. Add dressing and toss to coat. Serve tapas with salad, baba ganoush and rye bread





# Air-fryer eggplant stack

@myhome.on.oldbrookfield

## INGREDIENTS

- 1 lb eggplant (cut into 1/2" thick rounds)
- 1 cup Panko or Italian breadcrumbs
- 1/4 cup grated parmesan cheese
- 1 clove garlic (crushed)
- 1.5 tsp Italian seasoning
- 1/2 tsp salt
- 1/4 tsp granulated garlic
- 1/4 tsp onion powder
- 1/4 tsp black pepper
- 2 large eggs
- Fresh basil
- Balsamic glaze-store bought
- Fresh mozzarella, sliced
- Cooking Spray

## INSTRUCTIONS

1. Pre-heat the Air Fryer to 375 degrees
2. Spray an Air Fryer baking sheet with cooking spray and set aside. In a shallow medium size bowl, add panko or breadcrumbs, grated parmesan cheese, garlic, Italian seasoning, granulated garlic, onion powder, salt, pepper and combine. In a shallow medium size bowl, whisk the two eggs and a tablespoon of water until combined.
3. Using a fork, gently dip each eggplant round in the egg wash and then place it into the breadcrumb mixture and coat each side and edge, pressing firmly so the breadcrumb mixture sticks. Transfer to the baking sheet and repeat until all eggplant rounds are coated. Spray the top of each eggplant round with cooking spray.
4. Bake the eggplant until tender, about 10-12 minutes per side (flip halfway through cooking and spray the second side with cooking spray).
5. Transfer to a plate. Layer with slices of fresh mozzarella, basil and balsamic glaze.





# World's Best Herb Dip

@shiplapanddaytimenaps



6 servings



15 minutes

## INGREDIENTS

- ½ cup packed fresh dill
- ½ cup packed fresh mint
- ½ cup packed fresh parsley
- 1/3 cup packed fresh basil
- 2 garlic cloves chopped
- 2 scallions, white and green parts, sliced
- 1 ½ tablespoons fresh squeezed lemon juice
- Pinch of sea salt
- ½ cup extra virgin olive oil
- ½ cup crumbled feta
- ½ cup plain Greek yogurt

## INSTRUCTIONS

1. Place herbs, garlic, scallions, lemon juice, and salt into a food processor and process until finely chopped.
2. While the food processor is going, slowly add in olive oil until mixed well. Add feta and yogurt and blend until smooth.

**Tip:** Dip tastes best after being chilled in the refrigerator. It is great paired with any fresh veggies or pita chips, but get creative. It's amazing on hamburgers too! Dip can be stored for up to 3 days in the fridge.



YUM





# Jalapeño poppers

@rdunngraydecor



12 servings



35 minutes

## INGREDIENTS

6 jalapeños (larger ones are better for holding more filling)

6 slices of bacon

8 ounces cream cheese softened

1/3 cup shredded cheddar cheese 12 toothpicks

## INSTRUCTIONS

1. Remove jalapeño stems, cut in half lengthwise and remove inside. Only leave seeds if you want extra heat! Tip - wear gloves when cutting jalapeños and don't touch your face and eyes.
2. Cut each slice of bacon in half.
3. In a bowl mix cream cheese and shredded cheese. Optional: add any seasonings of your choice (salt, seasoned salt, garlic powder, onion powder, pepper) to mixture.
4. Fill each jalapeño half with cream cheese mixture.
5. Wrap each jalapeño half with half piece of bacon. Secure bacon on jalapeño with toothpick
6. Oven - Bake at 400 for 25 minutes, until bacon is crispy.  
Airfryer - 370 for 6-8 minutes.





# MAIN DISHES

*wandering deep into the unknown*

*far away from the familiar.*

*brings me back to my youth.*

*chasing my heart.*

**PASTA + SOUPS + MEATS**

Seasonal Recipes & Exceptional Ideas



# Rae Dunn's Fish en Papillote

@raedunn ✓



2 servings



15 minutes

## INGREDIENTS

- 8 ounces boneless fish fillet per serving
- ½ teaspoon kosher salt
- ¼ Teaspoon freshly ground black pepper
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon extra virgin olive oil
- 2-3 sprigs of fresh thyme
- 3 or 4 large green olives with pits (I love castelvetrano)

## INSTRUCTIONS

1. Preheat oven to 400 degrees. Place fish in the center of parchment paper (13" squared) and sprinkle with the salt and pepper.
2. Drizzle the lemon juice and olive oil over the top of fish. Lay sprigs of thyme on top of the fish.
3. Place the olives next to the long side of the fish. Lift the parchment paper on 2 opposite sides to meet in the middle above the fish.
4. Tightly fold down 1/2" at a time until it almost reaches the fish (leaving a little room for steam).
5. Roll up and crimp the ends to seal. Make sure the paper is sealed snugly so steam won't escape during cooking.
6. Place the packages on a sheet pan and cook for 12-15 minutes. Serve hot in the parchment paper with vegetables, potatoes or rice, etc.





# Rae Dunn's Farro + Lentil Soup

@raedunn ✓



6 servings



15 minutes

## INGREDIENTS

- 2 tablespoons extra virgin olive oil
- Pinches of kosher salt
- 2 large yellow onions (chopped)
- 1 cup sweet potato (peeled and diced)
- 1 tablespoon + 2 teaspoons Indian curry powder
- 2/3 cup whole farro (rinsed)
- 1 1/4 cups green or black lentils (picked over and rinsed)
- 8 cups vegetable broth
- 1 cup greek yogurt
- grated zest and juice of 1 lemon

## INSTRUCTIONS

1. Heat the oil in a large soup pot over medium-high heat. Stir in the onions and sweet potato.
2. Add a big pinch of salt and sauté for about 1-2 minutes.
3. Add the curry powder and stir until the onions and potatoes are fully coated, 1-2 minutes. Add the farro, lentils, broth and bring to a boil.
4. Decrease the heat to a simmer, cover and cook for 50 minutes, or until the farro and lentils are cooked through.
5. Taste and season with more salt if needed.
6. While the soup is cooking, in a small bowl, stir together the yogurt, lemon zest and juice, and about 1/4 teaspoon of salt.
7. Serve each bowl of soup topped with a dollop of the lemon yogurt and a drizzle of olive oil.





# Pasta with Summer Veggies

@myhome.on.oldbrookfield

## INGREDIENTS

- 1 small onion, finely diced
- 1 pounds zucchini, sliced and then quartered
- 1/2 pound fresh broccoli
- Salt and pepper
- 2 garlic cloves, minced or chopped
- 1 pound ziti or other dry pasta
- 8 ounces ricotta, about 1 cup
- 8 ounces fresh mozzarella diced
- Pinch of crushed red pepper
- Zest of 1 lemon
- 2 ounces grated Parmesan, about 1 cup
- Extra virgin olive oil

## INSTRUCTIONS

1. Put a pot of water on to boil. In a large skillet over medium-high heat, cook the onions in 3 tablespoons olive oil until softened, 5 to 8 minutes. Reduce heat as necessary to keep onions from browning. Add zucchini and broccoli, season generously with salt and pepper, and continue cooking, stirring occasionally until rather soft, about 10-15 minutes. Turn off heat.
2. Salt the pasta water well and put in the pasta, stirring. Boil per package instructions but make sure to keep pasta al dente. Drain pasta, reserving 1 cup of cooking water. Add cooked pasta to veggies in skillet and turn heat to medium-high. Add 1/2 cup cooking water, ricotta, diced mozzarella, crushed red pepper and lemon zest, stirring to distribute. Cook for 1 minute more. Mixture should look creamy. Add a little more pasta water if necessary. Add half the grated cheese and quickly stir to incorporate. Serve immediately.







# Steak Tacos

@casadelkuhl



6 servings



15 minutes

## INGREDIENTS

- 1 tsp salt
- 1 tsp black pepper
- 1 tsp chili powder
- 1 tsp garlic powder
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 tsp paprika
- 1/3 cup white vinegar
- 2 lbs flank steak cut into cubes
- Juice of half a lime
- 1 pack of corn tortillas
- Cilantro (chopped)
- 1 White onion (diced)

## INSTRUCTIONS

1. Cut the steak into cubes and marinate with all the spices and vinegar and lime juice overnight.
2. In a frying pan with some vegetable oil start cooking your steak. Heat up some corn tortillas by microwave for 45 seconds.
3. Garnish your tacos with some cilantro and onions and favorite hot sauce.



"you have to eat, so eat good."  
@imnotcookingznite

DINE



# Pan Seared Pork Chops

@imnotcooking2nite



6 servings



15 minutes

## INGREDIENTS

- 2 Center Cut Bone in Chops
- 1.5 Sprigs Fresh Rosemary
- 1 Medium Sweet Onion, Sliced
- 1 Garlic Bulb stick butter
- 1/2 tsp Sea Salt
- 1/2 tsp Black Pepper
- 1 tbsp Garlic Powder 1 tbsp Onion Powder

### Rosemary Garlic Butter

Combine 1/2 stick butter (softened), 1/2 sprig of rosemary, finely chopped, and lightly sauteed minced garlic. Mix until well blended.

## INSTRUCTIONS

1. Generously season chops with sea salt, black pepper, garlic powder, and onion powder. Set chops on the counter for approximately 20 minutes to allow it to reach room temperature. This ensures chops cook evenly.
2. In a cast iron skillet on medium-high heat, melts 1/2 stick butter. Add 4-5 cloves of garlic and 1 sprig of rosemary. Cook for approximately 1 minute and add chops. Cook to an internal temperature of 145°. Be sure to cook approximately 5 minutes on each side to obtain a nice, crisp crust.
3. Remove from heat and let rest. In the same skillet, add sliced onions, remaining garlic cloves, garlic powder, onion powder, and a pinch of salt of pepper (add more butter if needed). Sauté onions and garlic until translucent. Remove from heat and top on chops or add as a side.
4. Top chops with rosemary garlic butter and serve.
5. For the rosemary garlic butter combine 1/2 stick butter (softened), 1/2 sprig of rosemary, finely chopped, and lightly sautéed minced garlic.
6. Mix until well blended.





EAT

CHILI

# Crock Pot Chili

@casadelkuhl



6 servings



15 minutes

## INGREDIENTS

- 1 can kidney beans \*washed+drained
- 1 can white kidney beans \*washed+drained
- 1 can black beans \*washed+drained
- 1 can unsalted diced tomatoes
- 1 can fire roasted diced tomatoes
- 1 diced yellow onion
- 1 diced green pepper 1 diced red pepper
- 2 lbs lean ground beef
- Salt and pepper to taste
- Garlic powder to taste
- 2 tbsp chili powder
- 2 +1/2 tsp ground cumin
- 2 tsp paprika cup beef broth

## INSTRUCTIONS

1. Cook ground beef with salt, pepper and garlic powder. Adjust to your taste.
2. Dice your onion, red and green peppers.
3. In your crock pot add all ingredients and give it a quick mix. Cook on high for 5 hrs or low for 8 hrs.



SUGAR

TEA



# Honey Sriracha Crab Boil

@imnotcooking2nite

## INGREDIENTS

- 1 lb Steamed Crab Legs
- 4 Petite Red Potatoes
- 2 Small Ears Corn on the Cob
- 8oz Smoked Sausage
- 1 tsp Sea Salt
- 1 tsp Pepper
- 1 tbsp Garlic Powder 1 tbsp Onion Powder

### Honey Sriracha Sauce

- 1 cup Sriracha
- 1 cup Honey
- 1 tbs Minced Garlic
- 1 small Onion, minced
- 1 tbsp Lemon Juice 1 Stick Butter 1 tsp Garlic Powder 1 tsp Onion Powder

## INSTRUCTIONS

In a saucepan, combine water (enough to completely cover corn and potatoes), sea salt, black pepper, garlic powder, and onion powder. Bring to a boil. Add petite red potatoes and corn, cook until tender. Boil smoked sausage in a separate saucepan and cook until done. Cut into small 1-2 inch pieces. Combine crab legs, sausage, corn, and potatoes in a large bowl and set aside.

### Honey Sriracha Sauce

Melt butter and honey in the microwave or stovetop, if desired. \* (For a 1lb crab leg boil, I normally used 1 stick of butter and a half cup of honey and sriracha). Lightly saute minced garlic and onions and add to mixture along with the remaining ingredients; lemon juice, garlic powder, and onion powder (season to taste). Stir until well blended. Pour sauce over crab legs and lightly toss until well coated. Serve while hot.







EAT

# Homemade Pizza

@casadelkuhl



9 servings



50 minutes


## INGREDIENTS

- 2+1/2 cups of warm water
- 1 tsp sugar
- 2 tsp dry active yeast
- 7 cups all purpose flour
- 6 tbsp extra virgin olive oil
- 1+1/2 tsp of salt

## INSTRUCTIONS

1. Bloom the yeast by sprinkling the sugar and yeast into the warm water.
2. Let sit for 10 minsIn a large bowl, combine the flour and salt. Make a well in the middle and add the olive oil and bloomed yeast mixture. Using a wooden spoon mix until a shaggy dough begins to form.
3. Once the flour is mostly hydrated turn the dough onto a clean work surface and knead for 10-15mins. The dough should be soft, smooth and bouncy. Form dough into a round ball. Grease a clean large bowl with olive oil and place dough inside. Turning to coat the dough with oil. Cover with plastic wrap. Let rise till doubled in size. For best results let rise for 24 hrs.
4. Once the dough has doubled in size. Take the pizza dough and knead for a few minutes. Now cut into 4 equal portions. Form into balls and let rest for 30mins. This is a good time to get your desired pizza toppings ready. Preheat your oven to 500 F
5. Grease four 9 inch cake pans and begin shaping your pizza dough. Now begin adding your desired sauce and pizza toppings. Brush olive oil around the pizza crust.
6. Bake for 15-20 minutes or until cheese and crust is golden brown. Let cool for 10 minutes to let toppings settle before cutting slices.





Just 10-15 minutes of prep for this slow cooker main dish. It's the most delicious barbecue beef you'll ever eat.

@thesupermomlife

# Easy Slow Cooker Bbq Beef

@thesupermomlife



6 - 8 servings ⌚ 8 hours + 15 minutes

## INGREDIENTS

3-4 lbs of brisket (or any cut of beef)

olive oil (for browning)

### Rub

1 tbsp brown sugar

1 tsp onion powder

1 tsp kosher salt

1/2 tsp ground black pepper

2 tsp paprika

1/2 tsp cumin

### BBQ Sauce

1 1/2 cups ketchup

1/2 cup brown sugar

4 garlic cloves, minced

1/2 cup apple cider vinegar

1 tbsp Worcestershire sauce

2 tsp onion powder

2 tsp ground black pepper

1 tsp salt

## INSTRUCTIONS

1. Mix together all of the rub spices and rub all over the beef.
2. Heat olive oil in a pan on medium high heat and brown meat, approximately 1-2 minutes on each side.
3. Mix all BBQ sauce ingredients in the slow cooker until combined.
4. Move beef into slow cooker and cover with sauce.
5. Cover and cook on low for 8 hours or on high for 4 hours.
6. Using two forks, shred the beef in the slow cooker and make sure the sauce is covering each piece.
7. Cover and heat on low for an additional 15-20 minutes.
8. Switch to warm and uncover. The sauce will thicken as it sits. Serve sauce on the side or put it in a jar and refrigerate for later.



EAT



Love shrimp scampi but looking for a low carb option? This recipe is a family favorite and is the perfect Summer dish!

@thesupermomlife

# Dijon Shrimp Scampi Over Fresh Asparagus

@thesupermomlife



2 -4 servings



15 minutes

## INGREDIENTS

- 1 lb Large Shrimp (peeled and deveined)
- 3 cloves Garlic (minced)
- 1 cup Butter • 1/3 cup Dijon Mustard
- 1/4 cup Fresh Lemon Juice
- 1/4 cup Fresh Parsley (chopped fine)
- Salt + Pepper (to taste)
- 1 bunch Fresh Asparagus
- 3 tbsp Water

## INSTRUCTIONS

1. Melt 1/2 cup of butter with garlic in large pan.
2. Sauté shrimp over medium-high heat approximately 3-5 minutes (until they turn pink), flipping half way through.
3. Remove shrimp, set aside and lower heat to low.
4. Add Dijon mustard, remaining butter, lemon juice and 1/2 of the parsley. Add salt and pepper, to taste. Whisk together.
5. In a separate pan, add asparagus and water. Cover and cook for approx. 3-4 minutes. You want the asparagus to be crisp, but cooked.
6. Meanwhile, if you find there are lumps in your Dijon sauce, strain it and return sauce and shrimp to the pan. Add most of the remaining parsley, leaving just enough for garnish.
7. Drain asparagus and plate, topping with shrimp.
8. Drizzle sauce on top, sprinkle with remaining parsley and serve.



LET'S EAT



# Chicken and Dumplings

@casadelkuhl



6 - 8 servings



1 hour

## INGREDIENTS

### Soup Base

- 3 large carrots, peeled and diced
- 1 large white onion
- 3 stalks of celery, diced
- 2 + 1/2 lbs boneless skinless chicken thighs, cut into cubes
- 7 + 1/2 cups of chicken stock
- 1/3 cup of flour (to dust onto chicken)
- 1/2 cup of heavy cream
- Salt and pepper, to taste
- 1 tablespoon of poultry seasoning
- 1/4 cup of vegetable oil

### Dumplings

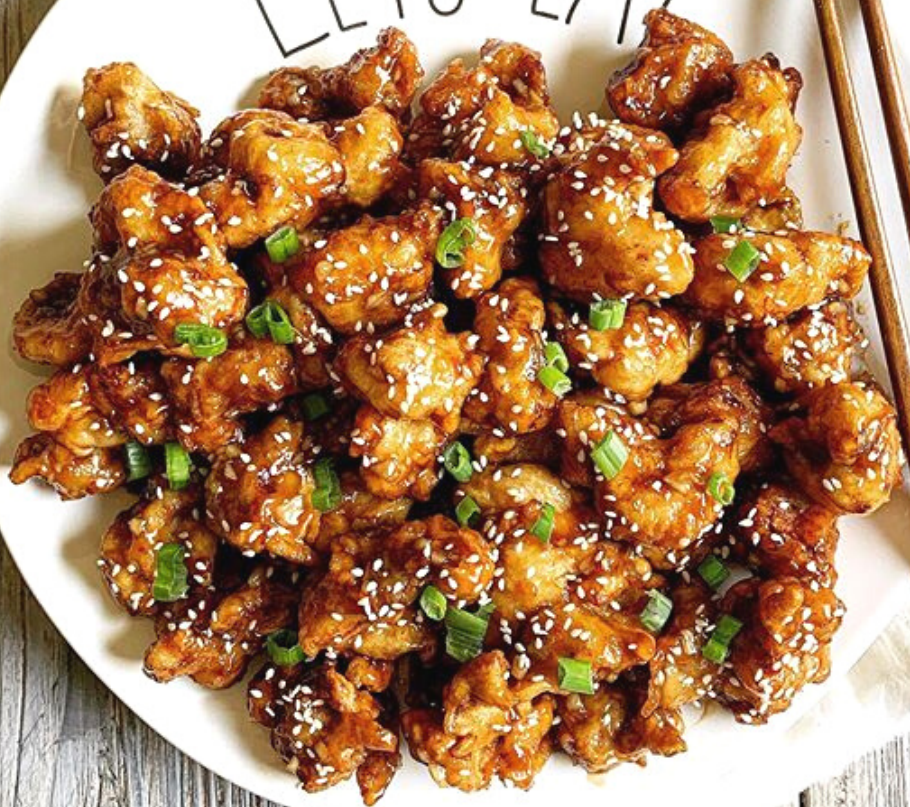
- 2 cups all purpose flour
- 1 cup of whole milk
- 1/4 cup of heavy cream
- 3 tbsp of melted unsalted butter
- 1 tbsp of baking powder
- 1 tsp salt 1 tbsp of chopped parsley
- 1 tbsp of chives
- A pinch of black pepper

## INSTRUCTIONS

1. Add oil to a deep pot and pre-heat over medium to high heat.
2. Cover your diced chicken into the flour. Shake off any excess flour and add it to the hot pot. Cook the chicken for about 3-4 mins or until golden brown. You may have to do this in a few batches to not over crowd your pot. Once all chicken is cooked remove from the pot and set aside.
3. In the same pot add in your diced vegetables and season with salt and pepper. Cook for about 7-8 mins. Add your chicken back into the pot and sprinkle in the poultry seasoning. Now add in the chicken stock and bring to a boil. Add in the heavy cream mix and continue to boil, while you prepare the dumplings.
4. In a large bowl mix all dumpling ingredients together until fully combined.
5. Using a small ice cream scoop, scoop up small balls of the dumpling dough and drop into to your soup base.
6. Let the dumplings cook for about 15mins, then allow to rest for 5 mins.



LET'S EAT



# Original Orange Chicken By Panda Express

@sincerelysharxo



8 servings



30 minutes

## INGREDIENTS

### Chicken:

- 2 lb boneless, skinless chicken thighs
- 1 tablespoon salt
- 1 teaspoon white pepper
- 1 cup cornstarch
- 3 cups flour
- 1 egg
- ½ cups water
- 2 tablespoons oil
- 6 cups oil, for frying

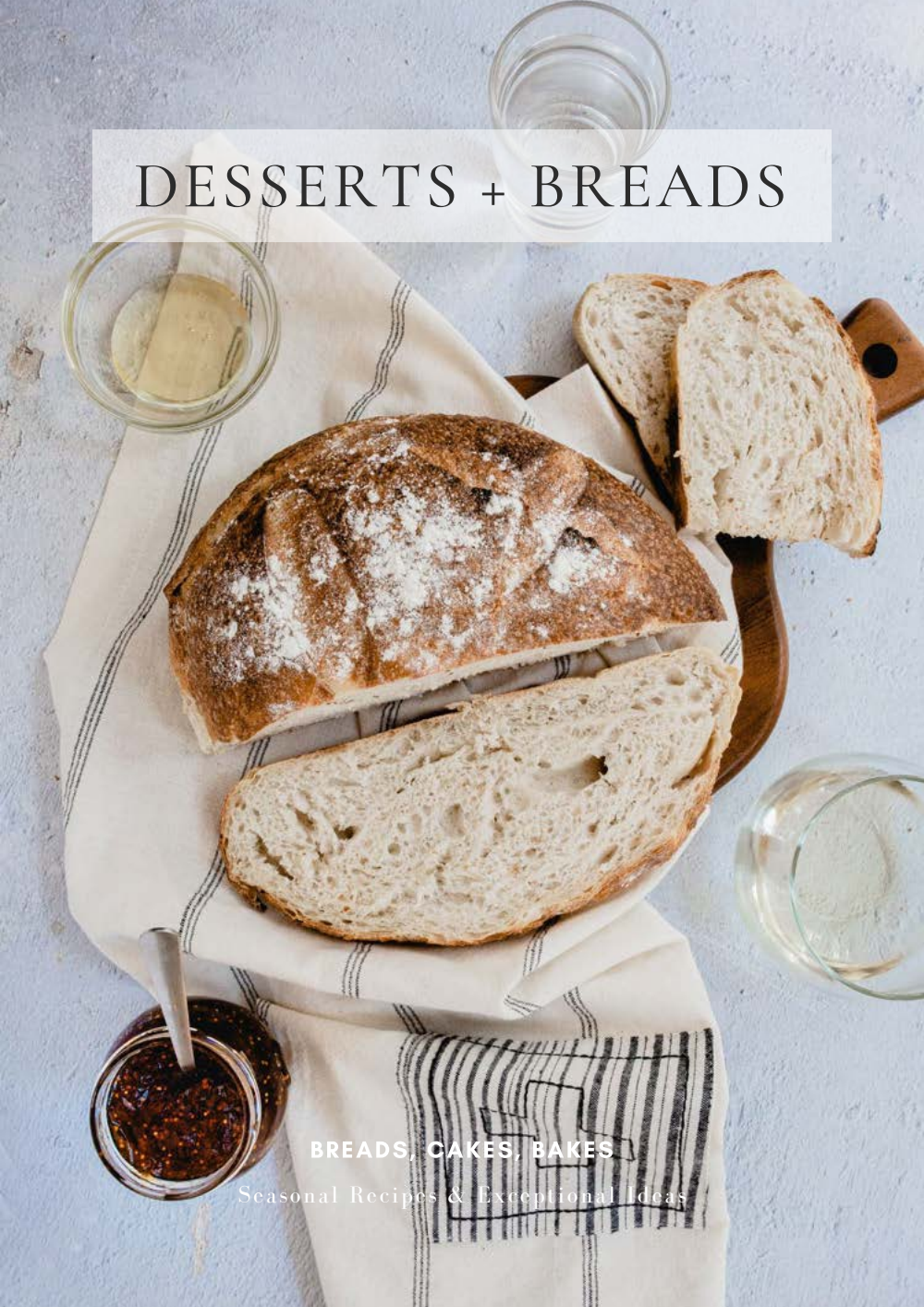
### Orange Sauce:

- 1 tablespoon oil
- ¼ teaspoon chili flake
- 1 tablespoon garlic, minced
- ½ teaspoon ginger, minced
- ¼ cup sugar
- ¼ cup brown sugar
- ¼ cup orange juice
- ¼ cup white distilled vinegar
- 2 tablespoons soy sauce
- 2 tablespoons water
- 2 tablespoons cornstarch

## INSTRUCTIONS

1. On a cutting board, cut chicken into 1x1-inch cubes and set aside.
2. In a medium mixing bowl, combine salt, white pepper, cornstarch, and flour. Whisk to combine. Add the egg, water, and oil until it reaches the consistency of pancake batter.
3. Add the chicken to the batter and refrigerate it for at least 30 minutes.
4. Heat oil in a wok or heavy bottom pan to 350°F.
5. Gently add the chicken and cook for 5-6 minutes until lightly golden brown.
6. Remove the chicken from the pan and transfer to a paper towel-lined plate.
7. Set a heavy bottomed pot over medium-high heat and add the oil.
8. Once the oil begins to shimmer, add the red pepper flakes, ginger, and garlic, and cook for 30 seconds, stirring constantly.
9. Add the sugar and brown sugar, and stir to combine.
10. Add in the orange juice and allow the sugars to begin to dissolve in the liquid, stirring occasionally. Add in the vinegar and soy sauce, and stir to combine.
11. Add the cornstarch and water together and whisk to combine. Add to the pan and stir. Continue to cook the sauce until maple syrup consistency is achieved. Add in the fried chicken and stir until completely coated in the sauce.
12. Top with sesame oil and enjoy!

# DESSERTS + BREADS



BREADS, CAKES, BAKES

Seasonal Recipes & Exceptional Ideas

# Fresh Sour Dough Bread

@magenta-inc

## INGREDIENTS

### Starter

- 2 cups warm water
- 2 ¼ teaspoons active dry yeast, 1 packet
- 3 ½ cups flour
- 2 tablespoons sugar

### Bread

- 4 cups flour
- 2 teaspoons salt
- 1 ¼ cups water tarter, stir before using

## INSTRUCTIONS

1. In a glass bowl, add water and yeast. Mix the yeast into the water and let it sit for a couple minutes.
2. Add in the rest of the ingredients for the starter. Mix well until everything is fully incorporated. Wrap the bowl with clear wrap, making sure not to tightly seal the bowl. Let the starter breathe a little and keep it in a dark place at room temperature. Stir every 12 hours until making the dough. The starter will rise and shrink each day and you should see bubbles, letting you know that the yeast is being activated!
3. On day 5, combine all ingredients into a bowl, and knead for 10 minutes on low if using a machine; if kneading by hand, knead for 20 minutes until dough is stretchy yet doesn't stick to your hands.
4. While the dough is kneading, store your starter for future use. Your starter will last forever as long as you maintain and care for it. It can stay in the fridge and be fed once a week with a teaspoon of sugar. To replenish your starter, simply add 1 cup of flour (125g) and ½ cup of water (120ml), mix, and place it back in the fridge. Leave it out overnight to get to room temperature before preparing the dough.
5. Place kneaded dough into a large floured bowl with a towel over the top, then sprinkle flour and let it rise for 12 hours.
6. Place risen dough onto a floured board and knead for a few minutes. Place it into a floured proofing basket or a medium bowl, sprinkle flour and let it rise for another 4 hours.
7. Preheat oven to 480°F (250°C).
8. Flip the dough onto a parchment paper, and transfer the dough and paper into a large cast-iron dutch oven. Score the top of the bread. Place the lid on top and bake for 30 minutes.
9. Take the lid off and bake for another 15 minutes or until the crust is golden brown. Transfer onto a cooling rack and let it rest for an hour. Knock the bottom of the bread to listen for a hollow knock.





SPREAD

# Irish Soda Bread

@rdunngraydecor

## INGREDIENTS

- 4 cups all-purpose flour, plus extra for currants
- 4 tablespoons sugar
- 1 teaspoon baking soda
- 1 1/2 teaspoons kosher salt
- 4 tablespoons (1/2 stick) cold unsalted butter, cut into 1/2-inch dicer
- 3/4 cups cold buttermilk, shaken
- 1 extra-large egg, lightly beaten
- 1 teaspoon grated orange zest
- 1 cup dried currants - optional

## INSTRUCTIONS

1. Preheat the oven to 375 degrees F. Line a sheet pan with parchment paper
2. Combine the flour, sugar, baking soda, and salt in the bowl of an electric mixer fitted with the paddle attachment. Add the butter and mix on low speed until the butter is mixed into the flour. With a fork, lightly beat the buttermilk, egg, and orange zest together in a measuring cup. With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture.
3. Combine the currants with 1 tablespoon of flour and mix into the dough. It will be very wet.
4. Dump the dough onto a well-floured board and knead it a few times into a round loaf. Place the loaf on the prepared sheet pan and lightly cut an X into the top of the bread with a serrated knife. Bake for 45 to 55 minutes, or until a cake tester comes out clean. When you tap the loaf, it will have a hollow sound.
5. Cool on a baking rack. Serve warm or at room temperature





# Delicious Banana Bread

@chippypaint\_andgrace



12 servings



1 hour 40 minutes

## INGREDIENTS

- 3 ripe bananas, mashed
- 2 eggs
- 1  $\frac{3}{4}$  cups flour
- 1  $\frac{1}{2}$  cups sugar
- 1  $\frac{1}{2}$  cup vegetable oil
- $\frac{1}{4}$  cup milk
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- $\frac{1}{4}$  +  $\frac{1}{2}$  cup walnuts (optional)

## INSTRUCTIONS

1. Combine the oil, eggs, sugar, milk, vanilla, and mashed bananas.
2. Add the baking soda and flour. Combine well for 2-3 minutes.
3. Pour into a greased loaf pan and bake in a preheated 325 degree F oven for 1 hour and 20 minutes.





BREAD



# Banana Bread

@casadelkuhl



6 servings



15 minutes

## INGREDIENTS

- 2-3 bananas (brown and mashed)
- 1/3 cup of melted unsalted butter
- 1/2 cup of white sugar
- 1 egg (whisked with a fork)
- 1 tsp vanilla extract
- 1 tsp baking soda
- 1+1/2 cups of all purpose flour
- Pinch of salt

## INSTRUCTIONS

1. Preheat your oven to 350 F
2. In a large bowl, mix all ingredients by hand until everything is well incorporated.
3. Pour into a greased loaf pan (9x4x4)\*optional\* cut a banana in half length wise and add on top of the batter before baking.
4. Bake for 50 mins-1hr or until toothpick inserted comes out clean.
5. Let cool and then serve.
6. Enjoy!





Homemade chocolate orange ice cream is an easy and delicious dessert that you can make in batches and store in your freezer all summer long! Chocolate ice cream is already a popular favorite, but add orange to the mix and this ice cream is sinfully delicious. All you need for this easy homemade ice cream recipe are a few simple ingredients and an ice cream machine.

@fittyfoodilicious



# Homemade Chocolate Orange Ice Cream

@fittyfoodilicious

## INGREDIENTS

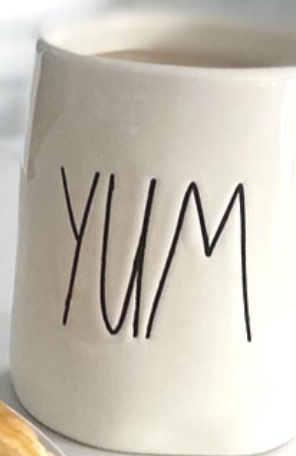
- 1-1/3-cups granulated sugar
- 1-teaspoon cinnamon
- 1/3- cacao powder (Sub in cocoa powder if you don't have cacao powder.)
- 1-teaspoon Himalayan sea salt
- 1-1/2-cups whole milk
- 1-cup heavy cream
- 1-quarter cup orange juice
- 1-teaspoon vanilla extract
- 1-tablespoon orange oil

## INSTRUCTIONS

- If using an ice cream machine, prep your ice cream machine 24-hours before making this recipe. Make sure to add the freezer bowl from your ice cream machine to the freezer at least 4-hours before making this recipe, or even better 24-hours.
- Add the sugar, cinnamon, cacao powder, and Himalayan sea salt to a mixing bowl and combine.
- Add the milk, heavy cream, orange juice, vanilla extract, orange oil to the sugar mixture and combine.
- Melt the dark chocolate chips in a glass bowl over steam water or in a microwave until the chocolate is melted. Add in the fresh orange zest and combine.

- Add the melted chocolate to the prepared ice cream mixture and add everything to a stand mixer and mix on the medium setting or gently hand mix.
- Let the prepared ice cream mixture sit in the fridge for an hour to firm up before adding it to your ice cream machine.
- Turn the machine on, pour the ice cream mixture into the freezer bowl and mix until thickened, about 25-35 minutes. Since we froze the freezer bowl 24-hours prior, the ice cream should have a nice, thick consistency and should be ready to eat.
- Transfer to a bowl, add some more fresh orange zest, and enjoy! 9. The ice cream will keep in an airtight container in the freezer for up to 6-months. Make ice cream ahead and enjoy this delicious dessert all summer long!





# Sticky Buns

@rdungraydecor



6 servings



15 minutes

## INGREDIENTS

1 loaf of frozen bread dough thawed (can use roll dough if needed)

3/4 cup brown sugar

1/2 cup sugar

1 teaspoon cinnamon

1 cup heavy whipping cream

## INSTRUCTIONS

1. Evenly cover bottom of 9 x 13 pan with brown sugar Cut dough into 12 equal parts, or use 12 rolls.
2. Mix together sugar and cinnamon in a bowl
3. Roll each dough piece into a log and coat with cinnamon sugar mixture. Then tie each piece into a knot. Place tied dough knots into a pan, 4 rows of 3. This can be done the night before and placed in the refrigerator overnight.
4. Before baking place somewhere warm to rise, dough should double in size Preheat oven to 350
5. Once dough has risen, pour heavy whipping cream evenly in the bottom of the pan (not on top of the dough)
6. Cover with foil and bake for 25 minutes.
7. Check if dough is browning, continue baking if needed.
8. Once they are lightly brown they are done. Allow to cool for 5 minutes before turning each roll over to coat in sauce.





CAFFÈ

# Conchas (Mexican Sweet Bread)

@casadelkuhl



12 servings



45 minutes

## INGREDIENTS

### Conchas Dough

- 3 tablespoons of warm water
- 2+1/2 tsp dry active yeast
- 1 cup melted unsalted butter
- 1 tbsp vegetable oil
- 1/3 cup white sugar
- 3/4 cup evaporated milk
- 1 tsp salt
- 2 tsp vanilla extract
- 2 tsp ground cinnamon
- 2 large eggs (room temperature) • 4 cups all purpose flour

### Streusel Topping:

- 1/2 cup of unsalted butter (room temp)
- 2/3 cup white sugar
- 1 cup all purpose flour
- 1 tsp vanilla extract
- Food coloring gel of your choice

## INSTRUCTIONS

1. In your kitchen aid mixer, with hook attachment, add your warm water, yeast and mix. Let sit for 10 mins to bloom. When your yeast water mixture is activated. Add in the vegetable oil, melted butter, sugar, milk, salt, cinnamon, vanilla and eggs.
2. Mix for about 30 seconds. Now add in your flour and mix on medium speed for about 5 mins until dough is soft and smooth. Rub a large bowl with oil and place the dough in the bowl and cover with a towel to let rise for an hour or until its doubled in size.
3. To make your concha topping In your stand mixer with paddle attachment, add in your butter, sugar, flour, and vanilla extract. Mix until smooth, about 1 minute. Divide the sugar topping into 2 equal parts and add in your desired food coloring.
4. Now to assemble the conchas. Once your dough has risen, divide the dough into 12 equal parts. If you have a digital scale weigh at 100g/each. Roll into balls.
5. Take your sugar topping and measure 1 tbsp of it and flatten with your hands and drape over each ball. Using a knife cut designs similar to a seashell on the sugar topping. Cover the dough to rise for 30 mins.
6. Preheat oven to 350 F Bake for 18-20mins. Allow to cool and enjoy with coffee or hot chocolate.





# Lemon sweet rolls

@casadelkuhl



12 servings



1 hour

## INGREDIENTS

### For Dough

- 2+1/4 tsp active dry yeast
- 1 cup whole milk (warmed)
- 1/2 cup white sugar
- 3 large eggs (room temp)
- 1/2 cup of unsalted butter melted and cooled
- 1 tsp vanilla extract
- 1 tbsp of lemon zest
- 4+1/2 cups of all purpose flour
- 1 tsp salt

### For Filling

- 1/4 cup unsalted butter (room temp)
- 1 cup white sugar
- 1/4 tsp salt
- 1 tbsp of lemon zest

### For Cream Cheese Icing

- 1 tbsp of lemon zest• 1+1/2 cups powdered sugar•
- 1/4 cup whole milk• 1/4 cup unsalted butter (room temp)• 4 oz cream cheese (room temp)

## INSTRUCTIONS

1. In your kitchen aid stand mixer with dough hook attachment, add in your yeast, warm milk and sugar. Let it sit for 10 mins so it can activate.
2. Add in your eggs, butter, vanilla extract and lemon zest. Add in flour and salt and begin mixing until everything is fully combined about 6-7mins. Shape dough into a ball and place into a large greased mixing bowl to rise for 2hrs.
3. Cover tightly with plastic wrap. Now make your filling. Zest a tablespoon of lemon and mix into the sugar and salt. Set aside. Once dough has risen. On a clean work surface dust a bit of flour and begin to roll your dough into a rectangle shape ( about 14x9 inches).
4. Now spread the soften butter all over the dough and sprinkle your sugar filling evenly. Begin to roll your dough into a log. Cut into 8-10 equal parts using floss or a sharp knife. Place into a greased baking pan of your choice and let rise for 1-2hrs. Preheat oven to 350 F
5. Bake for 25-30 mins While lemon rolls are baking. Prepare your frosting. Beat butter and cream cheese together until light and fluffy. Add powdered sugar and slowly add milk and lemon zest until fully incorporated. Once rolls come out of the oven. Spread icing over rolls. \*optional zest some more lemon on top of icing\* and serve

"All of the delicious flavors of a s'more come together in this incredibly delicious s'mores pudding pie. Homemade graham cracker crust and chocolate pudding filling are topped with toasted mini marshmallows."

@thesupermomlife



# S'mores pudding pie

@thesupermomlife



10 servings



25 minutes

## INGREDIENTS

### Toasted Coconut Graham Cracker Pie

#### Crust

1 1/2 cups graham cracker crumbs

3/4 cup sweetened coconut, toasted

10 Tbsp unsalted butter, melted

#### Pie Filling

5.9 oz box of chocolate pudding mix

3 cups milk

#### Topping

2 cups mini marshmallows

Mini semi-sweet chocolate chips

(optional)

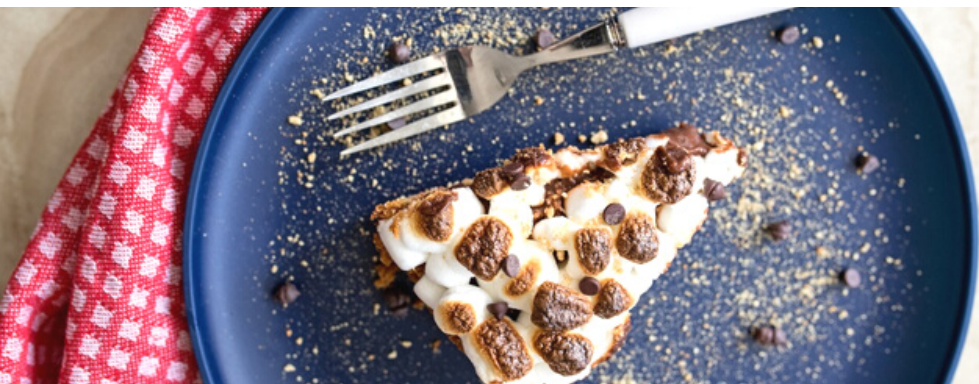
Graham cracker crumbs (optional)

## INSTRUCTIONS

### Crust

Preheat your oven to 325°. Spread the sweetened coconut on a baking sheet and put in the oven for 5 minutes. Remove, stir and return to the oven for another 5 minutes. Continue until coconut is browned and toasted. Be careful not to burn it. Meanwhile, place your graham crackers in a food processor and grind them into crumbs. Move them to a medium bowl. When your coconut is toasted, grind it up in the food processor and add it to the bowl with your graham cracker crumbs. Melt your butter and add it to the crumb mixture. Stir until combined. Put your mixture into a 9.5" pie plate. I find it's easiest to start on the sides and evenly press the mixture all around. Then you can press the remaining mixture on the bottom of the pie dish, in an even layer. Bake for 10 minutes.

While crust is cooling, whisk milk and pudding mix together for 2 full minutes. Let sit for 5 minutes. Pour pudding onto cooled crust and spread evenly. Top with mini marshmallows (make sure pudding is completely covered). Place under the broiler for 1 minute (no longer). Remove and sprinkle with mini chocolate chips and graham cracker crumbs (if you desire). Cover and refrigerate until you're ready to serve.



This easy, three step, five ingredient nutty Nutella fudge is so creamy and smooth. It's heaven in a bite!

@thesupermomlife



# Easy 5 Ingredient Nutty Nutella Fudge

@thesupermomlife

## INGREDIENTS

### Fudge

11.5 oz milk chocolate chips

1/2 cup Nutella

4oz can sweetened condensed milk

1 tsp vanilla extract

1/2 cup finely chopped walnuts

### Topping

2 tbsp Nutella

1/4 cup finely chopped walnuts

## INSTRUCTIONS

1. For thin fudge, use an 8x8 pan. For thicker fudge, use a loaf pan. Line pan with parchment paper, leaving approximately an inch on all sides. This will help you to pull the solid fudge out when it's complete.
2. Combine all fudge ingredients together in a saucepan. Over low heat, stir consistently until smooth. Fold in 1/2 cup finely chopped nuts until evenly distributed.
3. Pour fudge mixture into your pan, making sure it's layered and evenly distributed. It should be a thick consistency. Top with remaining nuts and drizzle with Nutella.
4. Refrigerate for 4 hours. Remove and cut into squares. Store in an air tight container.





# Smoothie Bowls

@magenta-inc



4 servings



10 minutes

## INGREDIENTS

### Smoothie Bowl

4 heaping cup organic frozen mixed berries

4 small ripe banana (sliced and frozen)

8-12 Tbsp light coconut or almond milk (plus more as needed)

4 scoop plain or vanilla protein powder of choice\* (optional)

### Toppings

4 Tbsp shredded unsweetened coconut (desiccated)

4 Tbsp chia seeds

4 Tbsp hemp seeds

Granola (optional)

Fruit (optional)

## INSTRUCTIONS

1. Add frozen berries and banana to a blender and blend on low until small bits remain - see photo.
2. Add a bit of coconut or almond milk and protein powder (optional), and blend on low again, scraping down sides as needed, until the mixture reaches a soft serve consistency
3. Scoop into 1-2 serving bowls (amount as original recipe is written // adjust if altering batch size) and top with desired toppings (optional). Some prefer chia seeds, hemp seeds, and coconut, but strawberries, granola, and a nut or seed butter would be great here, too!
4. Best when fresh, though leftovers keep in the freezer for 1-2 weeks. Let thaw before enjoying.







# Macha Mochi Daifuku

@\_cafeathome

## INGREDIENTS

- 1 cup glutenous rice flour
- 1 cup water, 3 tbs sugar
- 1 tsp Matcha powder
- 1 can Sweet Azuki bean paste (Easy to find at your local Asian food store)

## INSTRUCTIONS

1. Mix all ingredients in a bowl then microwave for 3 minutes, take out and mix well with a wooden spoon, then put it back in microwave for another 3 minutes.
2. Take out and mix well again. Be careful it's really hot!
3. Cool off mixture for a little bit so you can touch and pour mochi on to a clean surface with starch so it doesn't stick. Make sure to put lots of starch on your hands as well.
4. Divide mochi into 10 rounded shapes so that you can wrap 1 tbs Azuki bean paste.
5. Pinch Mochi tight to close up.





# Vanilla Wacky Cake

@casadelkuhl

## INGREDIENTS

1+1/2 cups of all purpose flour  
1 cup water  
1 cup sugar  
6 tbsp vegetable oil  
2 tsp vanilla extra  
1 tsp baking soda  
1 tbsp white vinegar  
1/2 tsp of salt

## INSTRUCTIONS

Preheat oven at 350 F  
Mix all your dry ingredients.

Add in all your wet ingredients and mix until fully combined.

Grease your cake pan and pour in your cake batter.

Bake for 25-30 mins. Let cool completely and then sprinkle powdered sugar on top. \*optional\* Serve with fresh strawberries



"I love my Rae Dunn collection and I am so pleased to use them to make this yummy summer dessert! The steps are simple and the coconut flakes are reminiscent of sweet island getaways."

@littlakeshorehome



# Mema's Yum Yums

@littlakeshorehome

## INGREDIENTS

- 1/2 cup butter
- 1 1/2 cups graham cracker crumbs
- 14oz can sweetened condensed milk
- 6oz semi-sweet chocolate morsels
- 3.5oz flaked coconut
- 1 cup chopped nuts

## INSTRUCTIONS

1. Preheat oven to 350F for 13x9 baking pan or 325F for glass dish.
2. Melt the butter and pour over baking pan.
3. Sprinkle crumbs over butter.
4. Pour condensed milk evenly over crumbs.
4. Top with remaining ingredients and press down gently.
5. Bake 25 to 30 minutes or until slightly browned.
6. Cool thoroughly before cutting into small bites or indulgent bars.
7. Store loosely covered in room temperature.



"This cake recipe is my husband Marty's original!! It's the best cake ever."

@\_cafeathome



# Dark Truffle Cheesecake

@\_cafeathome



10 servings



15 minutes

## INGREDIENTS

### Crust

Graham cracker crumbs enough to cover the bottom of a 9" Springform pan

3 tbsp of melted butter

### Cheesecake

2 250g packages cream cheese

3 eggs 1/2 cup sugar

8 oz dark bittersweet chocolate, melted

1/4 cup strong coffee, cold (decaf is ok)

1/2 cup sour cream

### Glaze

2oz dark bittersweet chocolate

1 tbsp butter

1 tbsp water

## INSTRUCTIONS

1. Pour graham cracker crumbs enough to cover the bottom of the pan. Melt 3 tbsp butter and mix evenly into the crumbs in the pan. Press with a spoon until flat. Put in the freezer.
2. Use a spatula while mixing to ensure even blend and optimal smoothness. Don't over mix after eggs are added to avoid cracking when baked. Beat cream cheese on medium until smooth. Add sugar and beat again until smooth. Add eggs, one at a time, beating on low after each one. Don't over mix this part. Add melted chocolate, mix on low until fully blended. Pour coffee and stir by hand until fully blended. Add sour cream and stir by hand again until smooth and no white remains. Pour cake mixture into the pan and bake for about 40 minutes. Cake will appear very soft in the centre when done, and will set further as it cools. Remove from oven, and run a sharp knife around the edges to separate from pan. Let cool 20 minutes, then refrigerate 6 hours before serving. May still be very soft. Cake will set further in the fridge, and is amazing the next day, so use your preference here.
3. Combine chocolate, butter, and water in a small bowl. Microwave 2 minutes on medium power, or until water starts to boil. Chocolate will not yet be fully melted. With a small spatula or spoon, mix until all chocolate is melted and mixture is smooth and dark. Pour over top of cake and spread until top is fully covered







# CARROT CAKE

@\_cafeathome



16 servings



1 hour 5 minutes

## INGREDIENTS

### Carrot Cake

2 cups (250 grams) all-purpose flour  
2 teaspoons baking soda  
1/2 teaspoon fine sea salt  
1 1/2 teaspoons ground cinnamon  
1 1/4 cups (295 ml) canola or other vegetable oil  
1 cup (200 grams) granulated sugar  
1 cup (200 grams) lightly packed brown sugar  
1 teaspoon vanilla extract  
4 large eggs  
3 cups (300 grams) grated peeled carrots (5 to 6 medium carrots)  
1 cup (100 grams) coarsely chopped pecans  
1/2 cup (65 grams) raisins

### Cream Frosting

8 ounces (225 grams) cream cheese, at room temperature  
1 1/4 cups (140 grams) powdered sugar  
1/3 cup (80 ml) heavy whipping cream  
1/2 cup (50 grams) coarsely chopped pecans, for topping cake



# CARROT CAKE (Cont.)

@\_cafeathome



16 servings



1 hour 5 minutes

## INSTRUCTIONS

1. Heat the oven to 350 degrees Fahrenheit (176C). Grease two 9-inch round cake pans and line the bottom with parchment paper then grease the top of the paper. Or, grease and flour the bottom and sides of both pans. In a medium bowl, whisk flour, baking soda, salt, and the cinnamon until well blended.
2. In a separate bowl, whisk the oil, sugars, and vanilla. Whisk in eggs, one at a time, until combined. Switch to a large rubber spatula. Scrape the sides and bottom of the bowl then add the dry ingredients in 3 parts, gently stirring until they disappear and the batter is smooth. Stir in the carrots, nuts, and raisins.
3. Divide the batter between the prepared cake pans. Bake until the tops of the cake layers are springy when touched and when a toothpick inserted into the center of the cake comes out clean, 35 to 45 minutes.
4. Cool cakes in pans for 15 minutes then turn out onto cooling racks, peel off parchment paper and cool completely. (If you find that a cake layer is stuck to the bottom of the pan, leave the cake pan upside down and allow gravity to do its thing).
5. In a large bowl, beat cream cheese with a handheld mixer on medium speed until creamy, about 1 minute. Beat in the powdered sugar, a 1/4 cup at a time until fluffy. Pour in cream and beat on medium speed for 1 minute. Chill covered until ready to frost cake.
6. When the cake layers are completely cool, frost the top of one cake layer, place the other cake layer on top. Decoratively swirl the top of the cake with remaining frosting, leaving the sides unfrosted. Scatter nuts on top.





# Strawberry Rhubarb Pie

@\_cafeathome

## INGREDIENTS

### Filling

3 cups sliced rhubarb (1/2 inch pieces)  
2 and 1/2 cups chopped strawberries  
1/3 cup packed light brown sugar  
1/3 cup granulated sugar  
1/4 cup cornstarch  
1/4 teaspoon salt  
1 Tablespoon orange juice  
1/2 teaspoon pure vanilla extract  
2 Tablespoons unsalted butter, cut into small pieces  
1 large egg, lightly beaten with  
1 Tablespoon (15ml) milk  
optional: coarse sugar for garnish

### Pie Crust

1/2 cups (315g) all-purpose flour (spoon & leveled)  
1 teaspoon salt  
6 Tablespoons (90g) unsalted butter, chilled and cubed  
3/4 cup (148g) vegetable shortening, chilled  
1/2 cup (120ml) ice water



# Strawberry Rhubarb Pie (Cont.)

@\_cafeathome

## INSTRUCTIONS

- Mix the flour and salt together in a large bowl. Add the butter and shortening.
- Using a pastry cutter (the one I own) or two forks, cut the butter and shortening into the mixture until it resembles coarse meal (pea-sized bits with a few larger bits of fat is OK). A pastry cutter makes this step very easy and quick.
- Measure 1/2 cup (120ml) of water in a cup. Add ice. Stir it around. From that, measure 1/2 cup (120ml) of water—since the ice has melted a bit. Drizzle the cold water in, 1 Tablespoon (15ml) at a time, and stir with a rubber spatula or wooden spoon after every Tablespoon (15ml) added. Do not add any more water than you need to. Stop adding water when the dough begins to form large clumps. I always use about 1/2 cup (120ml) of water and a little more in dry winter months (up to 3/4 cup).
- Transfer the pie dough to a floured work surface. The dough should come together easily and should not feel overly sticky. Using floured hands, fold the dough into itself until the flour is fully incorporated into the fats. Form it into a ball. Divide dough in half. Flatten each half into 1-inch thick discs using your hands. Wrap each tightly in plastic wrap. Refrigerate for at least 2 hours (and up to 5 days).
- Stir the rhubarb, strawberries, brown sugar, granulated sugar, cornstarch, salt, orange juice, and vanilla extract together in a large bowl. Set filling aside as the oven preheats.
- Preheat oven to 400°F (204°C).
- Roll out the chilled pie dough: On a floured work surface, roll out one of the discs of chilled dough (keep the other one in the refrigerator).
- Turn the dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter. Carefully place the dough into a 9x2 inch pie dish. Tuck it in with your fingers, making sure it is smooth. Spoon the filling into the crust, leaving all of the excess liquid in the bowl (you don't want that in the filling—discard it). Dot the pieces of butter on top of the filling.
- Arrange the lattice: Remove the other disc of chilled pie dough from the refrigerator. Roll the dough into a circle that is 12 inches diameter. Using a pastry wheel, sharp knife, or pizza cutter, cut strips 1/2 – 1 inch wide. Carefully thread the strips over and under one another, pulling back strips as necessary to weave.
- Press the edges of the strips into the bottom pie crust edges to seal. Use a small knife to trim off excess dough. Crimp the edges with a fork, if desired. (Alternatively, you can simply cover the filling with the 12-inch pie dough circle. Cut slits in the top to form steam vents. Trim and crimp the edges. Or a crumble or streusel topping would be great.)
- Lightly brush the top of the pie crust with the egg/milk mixture. Sprinkle the top with a little coarse sugar, if desired. Place the pie onto a large baking sheet and bake for 20 minutes. Keeping the pie in the oven, turn the temperature down to 350°F (177°C) and bake for an additional 25-30 minutes. After the first 20 minutes of bake time, I place a pie crust shield on top of the pie to prevent the edges from browning too quickly.
- Allow the pie to cool for 3 full hours at room temperature before serving. This time allows the filling to thicken up. Cover leftovers tightly and store in the refrigerator for up to 5 days



# Strawberry Shortcake

@rdunngraydecor

🕒 20 minutes

## INGREDIENTS

- 1 lb of Strawberries rinsed
- 1/3 cup granulated sugar
- 1 Tbsp lemon juice

## INSTRUCTIONS

1. Remove stems and roughly chop strawberries. Smaller strawberries can be cut in 1/4
2. In a medium saucepan, combine sliced strawberries, sugar and lemon juice. Place over medium heat and bring to a boil, stirring occasionally.
3. Reduce the heat and simmer 20 minutes or until sauce is thickened, stirring occasionally. Remove from heat and cool to room temperature. Sauce will thicken up some as it cools and after refrigeration.







# Crazy Cake

@sincerelysharxo



12 servings



50 minutes

## INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/3 cup natural unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup water
- 1/3 cup canola or vegetable oil
- 1 Tablespoon white vinegar
- 1 teaspoon vanilla extract

### Icing:

- 1 1/2 cups powdered sugar
- 1/4 cup natural cocoa powder
- 2 tablespoons water
- 2 teaspoons vanilla extract
- 1/8 teaspoon salt

## INSTRUCTIONS

1. Preheat the oven to 350F (175C) and lightly grease an 8x8 glass baking dish.
2. In a large bowl, whisk together flour, sugar, cocoa powder, baking soda, and salt.
3. Make a well in the center of the bowl and add the water, oil, vinegar, and vanilla extract.
4. Whisk or stir all ingredients together until the batter is smooth.
5. Pour batter into the prepared baking dish and bake at 350F (175C) for about 35 minutes or until a toothpick inserted in the center comes out clean. Do not over-bake or the cake will be dry.
6. Allow the cake to cool before frosting.

### Icing:

To prepare the icing, whisk together sugar, cocoa powder, water, vanilla extract, and salt until smooth. Icing should be a thick and fudgy consistency, but should be spread-able. If it is too thick, add additional water one teaspoon at a time until the proper consistency is achieved. Once the cake has cooled, gently spread the frosting evenly overtop. Enjoy!





SNACK

# Apple Pie

@jillian.c.wilson



8 servings



2 hours 50 minutes

## INGREDIENTS

2 9-inch pie crusts (store-bought or from your favorite recipe)

1/2 cup sugar

3 tbsp all-purpose flour

1/2 tsp ground cinnamon

1/4 tsp salt

6 cups thinly sliced and peeled apples of your choice

1/4 cup pure maple syrup (not pancake syrup)

1 tbsp heavy cream

2 tbsp pure maple syrup (for topping)

## INSTRUCTIONS

1. Preheat oven to 375°F. Roll out your bottom pie crust into a 9-inch pie plate. Stir together sugar, flour, cinnamon, and salt. Add the apples, tossing them with your hands to ensure every apple is coated with the dry mixture. Add the 1/4 cup of maple syrup, tossing again to ensure even coating.
2. Transfer the filling to the pie crust. Drizzle the heavy cream over the filling evenly.
3. Place your second pie crust on top of the filling, folding the edges under the edges of the bottom one. Crimp as desired, and cut vent holes in the middle.
4. To prevent a burnt edge, wrap the edges of the pie in aluminum foil. Bake in the preheated oven for 50 minutes. Remove the foil, and continue baking 30-40 minutes until the filling is bubbling and the pastry is golden brown.
5. Immediately brush the pie with the remaining 2 Tbsp. of maple syrup, let the pie sit and cool for another hour. Serve warm with ice cream (vanilla and cookie dough work best in my opinion).





EAT

# Coconut Macaroons

@\_cafeathome



20 servings



35 minutes

## INGREDIENTS

14 ounces sweetened shredded coconut

14 ounces sweetened condensed milk

1 teaspoon pure vanilla extract

2 extra-large egg whites, at room

temperature  $1/4$  teaspoon kosher salt

## INSTRUCTIONS

1. Reheat the oven to 325 degrees F.
2. Combine the coconut, condensed milk, and vanilla in a large bowl.
3. Whip the egg whites and salt on high speed in the bowl of an electric mixer fitted with the whisk attachment until they make medium-firm peaks.
4. Carefully fold the egg whites into the coconut mixture.
5. Drop the batter onto sheet pans lined with parchment paper using either a  $1\ 3/4$ -inch diameter ice cream scoop, or 2 teaspoons.
6. Bake for 25 to 30 minutes, until golden brown. Cool and serve.





# Watermelon Rice Krispie Treats

@sincerelysharxo



16 servings



35 minutes

## INGREDIENTS

### Watermelon Rind:

4 cups mini marshmallows

3 tablespoons of butter

4 cups Rice Krispies

Green gel food coloring

### Watermelon Center:

5 cups mini marshmallows

3 T butter 5 cups Rice Krispies

Mini chocolate chips

Popsicle sticks (optional)

## INSTRUCTIONS

1. Melt 4 cups of mini marshmallows and butter in microwave at 20s intervals, stirring between each heating.
2. Mix in green gel food coloring until desired color is reached. Working quickly, fold in 4 cups of Rice Krispies. Press firmly around the edge of two greased 8" round pan. Set aside.
3. Melt 5 cups of mini marshmallows and butter in the microwave at 20s intervals, stirring between each heating.
4. Mix in red gel food coloring until desired color is reached. Working quickly, fold in 5 cups of Rice Krispies. Press firmly around the edge of two greased 8" round pan.
5. Set aside for 15 min to set – in the fridge is even better! Run a butter knife around the edge of the pan, then turn out onto a cutting board.
6. Cut into 8 equal pieces, then insert popsicle sticks. Press in mini chocolate chips for "seeds."





Thank you to everyone who contributed to this book.

*wandering far away from the familiar*  
Stay tuned for future video features!

Watermelon Rice Krispies Treats |

Recipe courtesy of

[kawaiisweetworld.com](http://kawaiisweetworld.com)

Coconut Macaroons | Recipe Courtesy

of Ina Garten

Banana Bread | Recipe Courtesy of

[Food.com](http://Food.com)

Orange Chicken | Recipe Courtesy of

Tasty Co.

Crazy cake | Recipe Courtesy of

Sugarspunsam

Chicken and Dumplings | Recipe

Courtesy of Laura Vitale

Conchas (Mexican Sweet Bread) |

Recipe Courtesy of [@acozykitchen](https://www.instagram.com/acozykitchen)

Lemon sweet rolls | Recipe Courtesy

of [@butterbeready](https://www.instagram.com/butterbeready)

Strawberry Rhubarb Pie | Recipe

Courtesy of Sally's Baking Edition

Duloong coffee | Recipe Courtesy of

[kitchen fun with three sons](https://www.instagram.com/kitchenfunwiththree)

Apple Pie | Recipe Courtesy of Joanna

Gaines

MAGENTA

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