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# Banana Muffins

## Ingredients

- 1 1/2 cups flour, spooned and flattened
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 3 spotty bananas
- 6 tbsp melted butter
- 2/3 cups brown sugar
- 1 egg, room temperature
- 1 tsp vanilla extract
- 2 tbsp milk

## Directions

- preheat oven to 425 Fahrenheit
- Mix flour, baking soda, baking powder, salt, cinnamon, nutmeg in a bowl.
- whisk dry ingredients until mixed and set aside
- mash banana into a bowl. Add to mixer bowl.
- add melted butter, sugar, vanilla, egg, milk to the mixer bowl and mix
- add dry ingredients to the bowl and mix until combined
- spoon into 12 liners
- bake for 5 minutes at 425
- reduce heat to 350 and cook for another 16-18 minutes until a toothpick inserted in middle comes out clean

# Chocolate Chip Cookies - Cakey 01

“ 375°F, 11 mins

## Dry

- 2.25 Cups (338g) flour
- 1 tsp baking soda
- 1 tsp salt
- 2 cups chocolate chips

## Wet

- 213g (1 cup) brown sugar
- 170g (.75 cups) butter
- 3 eggs
- 1 tsp vanilla extract

# Classic blueberry muffins

Original recipe yields 12 servings Ingredient Checklist

½ cup butter

2 cups all-purpose flour

1 ¼ cups white sugar

2 eggs

½ cup milk

2 teaspoons baking powder

½ teaspoon salt

1 ½ cups fresh blueberries

Preheat oven to 350 degrees F (175 degrees C). Grease and flour muffin pan or use paper liners. Sift flour, baking powder and salt together and set aside.

Step 2 Cream butter and sugar until light and fluffy. Add eggs and beat well. Add milk and flour mixture. Beat until combined. Stir in blueberries.

Step 3 Fill muffin cups 2/3 full. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

# Easy Carrot Cake

## Ingredients

### Cake Batter

- 2 cups (260 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 (190 grams) lightly packed brown sugar
- 1 teaspoon vanilla extract
- 4 large eggs, at room temperature
- 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

### Icing

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

# Preparation

## Batter

1. Position a rack in the middle of the oven. Grease two 9-inch round cake pans, line the bottom with parchment paper and then grease the top. Or grease and flour the bottom and sides of both pans.
2. Heat the oven to 350 degrees Fahrenheit (176C).
3. Whisk flour, baking soda, salt, and cinnamon in a medium bowl until very well blended.
4. In a separate bowl, whisk the oil, granulated sugar, brown sugar, and vanilla.
5. Add the eggs, one at a time, whisking after each one.
6. Switch to a large rubber spatula. Scrape the sides and bottom of the bowl, then add the dry ingredients in three parts, gently stirring until they disappear and the batter is smooth.
7. Stir in the carrots, nuts, and raisins.

## Bake

1. Divide the cake batter between the prepared cake pans.
2. 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.
3. Cool cakes in the pans for 15 minutes, then carefully turn the cake layers out onto cooling racks. Remove the parchment paper and cool completely. If you find that a cake layer is sticking to the bottom of the pan, leave the cake pan upside down and allow gravity to do its thing.

## Ice

1. In a large bowl, beat the cream cheese with a handheld mixer on medium speed until creamy, about 1 minute.

2. Beat in the powdered sugar, a 1/4 cup at a time, until fluffy.
3. Pour in the whipping cream. Beat on medium speed for 2 to 3 minutes, or until the frosting is whipped and creamy. This frosting resembles the texture of whipped cream. Chill covered until ready to frost the cake.
4. When the cake layers are completely cool, frost the top of one cake layer, and place the second cake layer on top.
5. Add the remaining frosting to the top of the carrot cake and use a butter knife or small spatula to swirl the frosting around. Leave the sides of the cake unfrosted. Finish with a handful of nuts on top.

# Pie dough

## Ingredients

- 2 1/2 cups flour (12.5 Oz)
- 2 tbsp sugar
- 1 tsp salt
- 1.25 cups butter (10 oz) cut into small chunks. Do not freezer chill.
- 6 tbsp cold water

## Directions

- combine 2/3rd of the flour and all the butter in the mixer bowl and mix until the flour and butter starts forming small chunks
- sprinkle remaining flour overtop and mix until incorporated
- sprinkle water in and fold until a ball forms
- divide in half. Cover tightly in plastic and chill for at least two hours
- roll flat one by one.



# Shortbread - Piped

## Ingredients

- 2 cups hard margarine
- 115g icing sugar
- 64g corn starch
- 450g flour
- 1 tsp vanilla extract
- Maraschino cherries

## Preparation

“ Preheat oven to 350°F

1. Cut about 20 cherries in half, then each half into quarters
2. Cream margarine
3. Add sugar to margarine, slowly, until well combined
4. Add corn starch to margarine, slowly, until well combined
5. Add flour to margarine, slowly, until well combined
6. Add vanilla extract to mixture and combine
7. Mix until consistency is similar to whipped cream
8. Drop or pipe onto a baking sheet, and add some cherries to the top
9. Bake for 11-12 minutes

# Strawberry Glaze

## Ingredients

- 1 cup strawberries, mashed
- 1 cup sugar
- 3tbsp corn starch
- 3/4 cup water

## Preparation

1. Combine sugar and cornstarch in a saucepan
2. Stir in water and mashed berries
3. Bring to a boil, stirring constantly
4. Boil for 3 minutes, stirring constantly
5. Remove from heat, transfer to a bowl and cool for 15 minutes

“ For more color, add a few drops of red food coloring between steps 3 and 4.

# Sugar Cookies - Eggless

## Ingredients

- 225g butter - room temperature
- 200g powdered sugar
- 450g all-purpose Flour
- 1/2 tsp baking powder
- 1 tsp salt
- 4 tbsp milk or water
- 1 tsp vanilla extract

“ Preheat the oven to 180 C/ 356 F

1. Sift flour with baking powder and salt - set aside.
2. Cream butter and powdered sugar until light and fluffy.
3. Add the vanilla and milk/water - mix well.
4. Lastly, add flour in two batches - bring it all together.

“ If cookie dough feels dry, add one additional tbsp of milk/water (no more).

5. Wrap the cookie dough in cling wrap and chill until firm.
6. Roll chilled cookie dough about 1/4 inch thick on a lightly floured surface with cookie cutters of your choice.
7. Place on a cookie tray and bake on the middle shelf for 8 to 10 minutes.

“ Depending on thickness these can take up to 12 minutes. You only need a slight

color on the edges.

# Tiramisu

## Ingredients

- 1.5 cups espresso or strong coffee
- 6 Tbsp liqueur or rum
- 40 ladyfinger biscuits
- 6 egg yolks
- 3/4 cup sugar
- 16 oz mascarpone
- 2 cups heavy cream
- 3 Tbsp cocoa powder
- Chocolate shavings

## Preparation

1. Fill a medium pot with water and bring to a light simmer
2. In a medium bowl, combine coffee and half of the liqueur
3. Dip 20 of the 40 ladyfingers quickly into the coffee mixture, both sides, and place into a 9x13 baking dish
4. In a medium glass bowl, whisk together egg yolks and sugar
5. Place the egg mixture, still in the bowl, on top of the simmering water. Continue to whisk for 10 minutes, until the mixture is light in color and the sugar is fully incorporated.
6. Remove the egg mixture from the heat and whisk for a few more minutes, until the mixture cools somewhat
7. In a large glass bowl, combine mascarpone and remaining liqueur
8. Using an electric mixer, add the cooled egg mixture to the bowl with the mascarpone and beat until well combined
9. In the bowl of a stand mixer, beat heavy cream until it forms stiff peaks. Start on low, do not exceed medium speed for stable cream

10. Gently fold half of the whipping cream into the egg/mascarpone mixture, then proceed to combine the other half. Do not overfold.
11. Spread half of the cream mixture into the baking dish and spread evenly
12. Dip the remaining 20 ladyfingers into the coffee mixture as per step 3, and place atop the layer of cream
13. Spread remaining cream on top of the second layer of ladyfingers
14. Chill overnight. Dust with cocoa powder or chocolate shavings

# Chocolate Chip Cookies

## Ingredients:

- 338 grams of flour (use the scale)
- 1 teaspoon (1 tsp) of baking soda
- 1 teaspoon (1 tsp) of salt
- 2 cups of chocolate chips
- 213 grams of brown sugar (use the scale)
- 170 grams of butter
- 3 eggs
- 1 teaspoon (1 tsp) of vanilla

## Wet ingredients

1. Pre-heat the oven to 375°
2. Measure the butter and the brown sugar into the bowl of the mixer
3. Turn the mixer on and get them all mixed up together
4. Crack 3 eggs into a bowl and whisk them up until the whites and yolks are all mixed together
5. Pour the eggs into the mixing bowl with the butter and sugar and mix it all up
6. Once the eggs are mixed up, add the vanilla and mix it up too

## Dry ingredients

1. Measure all the flour into a big blue bowl
2. Add the baking soda and the salt to the flour and mix it up
3. Once the wet stuff is all mixed up, add the dry stuff. One spoon at a time at the start, then more and more
4. Measure 2 cups of chocolate chips into a measuring cup
5. Once the cookie dough is all mixed up, add the chocolate chips and mix them up on low

## Cooking steps

1. Spoon a little bit of dough into a ball, and put the ball on a cookie sheet
2. Put 12 cookie balls on the sheet.
3. Bake the cookies for 11 minutes