Sweet & Savory Recipes

Cooking with your Baking Pan and Rack Set

KITCHENATICS

Introduction

All recipes on this eBook have been tried and tested by the Kitchenatics team. We stayed true to our motto to "*Make Cooking Easier*" and came up with these recipes to help you with your menu and meal plans.

Please visit www.kitchenatics.com for more recipes. You can also send your suggestions for recipes.

Enjoy cooking and baking!

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How to Use Your Cooling Rack

What is a cooling rack?

A cooling rack is a kitchen utensil, styled as a metallic shelf for placing cooked and hot food items onto it. Its main purpose is to enable the food to cool down quickly from all sides, especially after baking. The food can be stored within a baking tray or hot pan.

Typically, the cooling racks are made of stainless steel and form a mesh of cross-wired bars or parallel bars that provide ample space to help cool the dish and provide support. The cooling racks are designed for better air circulation, which allows the baked items to cool faster, prevent steam from escaping, and prevents food from getting soggy. They come in all shapes and sizes to meet your requirements, and can fit easily in a baking pan.

What are the other uses of cooling racks?

A cooling rack is one of the most popular tools among baking enthusiasts. When transferred to a cooling rack, freshly baked pastries and cookies cool evenly. The ample 1-inch height offers enough space for the air to circulate.

Let us look at some of the other uses of the cooling rack:

- The stainless steel cooling racks can be used efficiently for baking and roasting. Using the same principle for cooling, they allow for even heating of the food from all sides.
- Cooling racks can also be used to get rid of all the fats while baking and roasting. The fat and extra oil will drip down from the wire rack and into the pan. They also prevent the meat from unnecessarily baking in its additional juices and fats.
- They can also be used to grill vegetables or other dishes.
- The small mesh of the cooling rack ensures that the seasoning and coating stays on the item. It also prevents the coating from sticking to the surface.
- You can use the cooling racks for drying washed food items or dehydrating food items. You can even ripen your vegetables and fruits by placing them on cooling racks and stationing it by the window in the direct sunlight.

Other essential uses:

- **Baking** bacon, chicken nuggets, wings, fries, and other food to achieve a crispy and an oil-free baking experience
- **Steaming** vegetables and desserts in the oven
- **Smoking** salmon and other kinds of fish and meat
- **Trimming** any oil and fat from frying
- **Drying** kitchen utensils (can be used as a dish drying rack)
- **Protecting** your countertop from the heat as a TRIVET

**** It is advisable to spray the cooling rack with a thin coat of oil to prevent any sticking. Cover it with baking sheets or parchment paper sheets for easy cleaning.**

Maintaining your cooling rack

Caring for your cooling rack

Cleaning the cooling rack can be tricky since they have grids and crevices. You may find yourself battling the smudges and hardened crumbs over time.

Here are tips on how to clean the Kitchenatics Cooling and Roasting rack:

1. Before use, spray the cooling rack with a thin coat of olive oil or cooking spray to prevent any food from sticking. If using a baking pan, cover the pan with aluminum foil or parchment paper before placing the rack for easier clean up.

2. To clean the rack, let it cool and rinse it well before running it in the dishwasher. Warm water is best for washing the cooling rack. Use mild detergent and dry thoroughly after washing.

3. Another cleaning tip is to rinse the rack, sprinkle baking soda, and douse it with white vinegar. When the foaming stops, pour hot water over it until immersed and soak it for about 2 hours. You can easily clean the residue with an old toothbrush or a nylon sponge.

4. NEVER use your cooling rack and baking pan in the microwave.

5. The wire racks are oven-safe and can withstand temperatures for up to 575 F / 300 C. You can also use them as a grill or for roasting.

Additional Tip:

For tough stains and food particles, fill the sheet pan or kitchen sink with hot water. Add ½ cup of powdered or liquid dish detergent and baking soda. Add lemon juice for scent.

(An 8.5”x12” cooling rack after baking chicken in the oven)

Spiced Chicken Fingers

Ingredients List

- 3 pcs average sized chicken breasts (skinless)
- 1 cup almond meal
- 1 teaspoon garlic paste
- 2 teaspoons Red chili powder
- 1 teaspoon Ground Black pepper
- 1 teaspoon Salt
- 1 teaspoon Cumin powder
- 2 eggs
- Cooking oil

Step by Step

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a bowl, mix all the dry spices together to create the almond spice mixture.
3. In a separate bowl, beat the two eggs to make the egg coat.
4. Slice the chicken breasts into one inch thick, long strips.
5. Thoroughly drench each chicken strip into the egg coat and then in the almond spice mixture.
6. Place the pieces on top of an oven rack and brush it with cooking oil. Set the rack into the oven and bake for 20 minutes until the chicken is golden.
7. Serve with baked potato wedges and homemade coleslaw.

Roasted Chicken with Potatoes and Carrots

Ingredients List

- 3.5 pounds whole chicken
- 1 lemon
- 1 tablespoon Thyme leaves
- 1 cup Potatoes (diced)
- 1 cup Carrots (diced)
- 1 cup Bell peppers (diced)
- 1 teaspoon Salt
- 1 teaspoon Pepper
- 3 tablespoons Unsalted butter
- 1 tablespoon Olive oil

Step by Step

1. Preheat the oven to 400 degrees Fahrenheit.
2. Obtain the zest from the lemon
3. In a bowl, mix the lemon zest with the butter and crushed thyme leaves.
4. Gently remove the skin from the chicken without breaking it. Make clean cuts to along the backbone or to the center of the ribcage and pull the skin backwards.
5. Slather the inside of the skin with half of the butter mixture.
6. Spread the remaining butter mixture onto the chicken itself. Season with salt and pepper.
7. Cover the chicken back with its now seasoned skin.
8. Line the bottom of the baking tray with olive oil before tossing the diced potatoes, carrots and bell peppers into it. Sprinkle salt, pepper and thyme on it.
9. Place the cooling rack on top of the baking tray, lightly spray a non-stick cooking oil spray and set the seasoned chicken on top of it.
10. Bake the chicken until its internal temperature around the breasts reach 165 degrees and the thighs are 170 degrees Fahrenheit. The chicken will have a golden and brown roast color on its skin.
11. Serve with sour cream dipping sauces.

Spicy Beef Jerky

Ingredients List

- 4.5 pounds beef with lean cut (brisket or sirloin)¼ cup Dijon mustard
- ¼ cup honey
- 3 tablespoons garlic paste
- 1 ½ teaspoons ginger paste
- 2 teaspoons Red chili powder
- 2 tablespoons salt
- 2 tablespoons ground black pepper
- 2 tablespoons onion powder
- ½ cup soy sauce
- ¼ cup sesame oil

Step by Step

1. Trim out all of the visible fat from the meat before cutting it into long, thin slices – about 1.5 inches long and half an inch thick. Pound the meat lightly to tenderize it.
2. In a bowl, blend all the ingredients together to complete the seasoning.
3. Place your beef strips in an airtight plastic bag and pour the seasoning into it. Marinate overnight.
4. Preheat the oven to 200 degrees F.
5. Remove the beef strips from the marinade and arrange them over the cooling rack.
6. Place the cooling rack into the oven and set the heat to 170 degrees F.
7. Bake until the meat is dry on one side before flipping it. This will take up to 6 hours.
8. Test your beef strips: it should be dry enough to break off and not snap when you bend it.
9. Let the beef jerky cool for a few hours before transferring it to a sealed plastic bag.
10. Serve with tomato or mint based sauces.

Spiced Meat balls

Ingredients List

- 1 pound ground sirloin beef
- 2 tablespoons bread crumbs
- 1 onion (diced)
- 1 garlic clove
- 1 egg white
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon parsley leaves
- 1 teaspoon olive oil

Step by Step

1. Preheat the oven to 375 degrees F.
2. In a mixing bowl, add egg white, crushed parsley leaves, crushed garlic and diced onions together with the ground beef and breadcrumbs. Add salt, pepper, and any other spices such as chili flakes. Mix them well.
3. Scoop a little amount of the meat mixture and roll it out into bite sized, ball-shaped portions. Repeat until all the ground meat is used.
4. Place the meatballs on the cooling rack and put the rack over a baking tray and into the oven.
5. Brush the meatballs with oil and bake them until they are brown with a golden hue.
6. Serve with a yogurt- or tahini-based dipping sauce.

Lamb and Cheese rolls

Ingredients List

- 20 pieces spring roll wrappers
- 1 pound ground lamb meat
- 1 cup mozzarella cheese (shredded)
- 1 cup parmesan cheese (shredded)
- 1 egg
- 1 onion (diced)
- 2 cloves garlic (sliced)
- 1 ½ teaspoons ginger (paste)
- ½ teaspoons oregano
- ½ teaspoon thyme
- ½ teaspoon cumin (ground)
- ½ teaspoon coriander (ground)
- ½ teaspoon allspice (ground)
- ¾ teaspoon salt
- 1 tablespoon olive oil

Step by Step

1. In a skillet, heat the oil, add the diced onions, and cook them until they are translucent.
2. Add the garlic and ginger to the onions and sauté lightly.
3. Next, add the ground lamb and stir until it changes color from pink to slightly brown.
4. Add the thyme, oregano, cumin, coriander, allspice and salt. Stir until the ingredients are well blended.
5. Let it cook until the meat is brown and then remove from heat.
6. Now, preheat the oven to 350 degrees F.
7. Set a wrapper on the surface and fill it with a tablespoon of stir-fried ground lamb in the center. Sprinkle a mixture of parmesan and mozzarella cheese on it.
8. Beat the egg and brush the edges of the wrap with it before rolling the wrap over the filling.
9. Lightly spray the cooling rack with a non-stick cooking oil spray. Place the rolls onto the cooling rack and set it in the oven. Bake until they are golden brown on both the sides.

Lamb Kebabs

Ingredients List

- 1 pound ground lamb meat
- 1 onion (diced)
- 2 teaspoons garlic (paste)
- 2 teaspoons ginger (paste)
- 1 teaspoon ground black pepper
- 1 teaspoon salt
- ½ teaspoon cumin (ground)
- ½ teaspoon coriander (ground)
- ½ teaspoon allspice (ground)
- ¼ teaspoon red chili powder
- ½ lemon
- parsley leaves
- cooking oil
- skewers

Step by Step

1. Set the skewers into water for half an hour before use.
2. In a bowl, mix all the spices with the garlic, pastes and parsley leaves.
3. Squeeze the juice out of half a lemon and add to it.
4. Thoroughly blend the spice mix into the ground meat.
5. Form balls, smaller than palm size, out of the meat mixture.
6. Insert the skewers into the center of the balls.
7. You can add sliced bell peppers, onions or apricots to the skewers.
8. Cover the kebabs with a sheet and refrigerate for a few hours.
9. Preheat the oven to 400 degrees F.
10. Place the skewers on the cooling rack and let it bake until brown on all sides.
11. Serve with a side of Mediterranean-styled dips (recipe below) with yogurt base or with pickled vegetables.

Tzatziki Sauce

Ingredients List

- 2 cups Greek yogurt
- 1 (large) cucumber
- 6 teaspoons lemon juice
- ½ tablespoon dill leaves
- ½ tablespoon mint leaves
- 1 ½ tablespoon salt
- 1 teaspoon black pepper (ground)

Step by Step

1. Peel the skin off the cucumbers and dice them into small pieces. To draw out the water, add the cucumbers to a colander and sprinkle a tablespoon of salt over it. Cover it and let it rest for half an hour.
2. Drain the cucumber well after half an hour and then pat it dry with a paper towel.
3. In a blender, add the chopped cucumbers, crushed garlic cloves, lemon juice, and crushed dill and mint leaves.
4. Process it until well blended into a paste before adding in the yogurt.
5. Transfer to a bowl and season with salt and pepper to taste. Place it in the refrigerator and serve cold.

Crunchy Baked Shrimp

Ingredients List

- 1 pound, raw, large shrimp (deveined)
- ¾ cups bread crumbs
- 2 cups coconut (flaked)
- 1 teaspoon red chili powder
- 1 teaspoon basil leaves (dried)
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 eggs
- 1 cup flour

Step by Step

1. Roast the flaked coconut in the oven to remove the moisture until it's slightly golden brown. If you don't have flaked coconut, you can grate the coconut to get a coarse texture.
2. Similarly, roast the breadcrumbs to eliminate any moisture from them.
3. Mix the dried coconut flakes and breadcrumbs along with red chili powder and dried basil leaves. Set aside.
4. In another bowl, mix the flour, salt and pepper.
5. Beat the eggs in a separate bowl to make the egg coat.
6. Dredge the shrimp through the flour mixture, and then dip into the egg coat before evenly coating it with the breadcrumbs mixture.
7. Set a baking sheet on top of the cooling rack and arrange the shrimp on it.
8. Place it in the oven and bake it at a temperate of 340 degrees Fahrenheit until the shrimp lose their translucency.
9. Serve with a side of spicy and tangy chutneys (read on to find the recipe).

Raw Mango Chutney

Ingredients List

- 1 raw mango
- 1 green chili (seeded)
- ¼ teaspoon red chili powder
- ½ ginger (chopped)
- ¼ teaspoon black mustard seeds
- ½ tablespoon cumin seeds
- coriander leaves
- ½ tablespoon sugar
- 1 teaspoon salt
- ½ cup water

Step by Step

1. Peel the skin off the mango and pit it. Chop it into small pieces.
2. In a blender, add the chopped mango, green chili, ginger, sugar, salt and cumin seeds.
3. Process until it forms into a thick paste. Add a handful of coriander leaves, red chili powder and a few tablespoons of water before grinding again into a smooth paste.
4. Move it to a serving bowl and sprinkle with mustard seeds.

Baked Cod with Cheese and Bread Coating

Ingredients List

- 2 pieces cod (center cut fillets)
- ½ cup bread crumbs
- ¼ cups parmesan cheese (shredded)
- 1 teaspoon garlic paste
- 1 lemon
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- Parsley leaves
- 2 tablespoons butter

Step by Step

1. Preheat the oven to 425 degrees F.
2. Obtain the zest of the lemon before squeezing out the juice from half of it.
3. In a bowl, mix the lemon zest, breadcrumbs, parsley leaves and parmesan cheese.
4. Mix the butter with lemon juice, garlic paste, salt, and pepper. Coat the cod fillets with the mixture on each side.
5. Spread the breadcrumb mixture on the lemon-coated fillets on each side.
6. Place a baking sheet under the cooling rack and set the coated fillets on it.
7. Place the cooling rack into the oven and bake until the fish is cooked.
8. Serve the dish with lemon flavored mayo or tamarind chutney.

Tamarind chutney

Ingredients List

- ½ cup dry tamarind
- ½ cup brown sugar
- ½ teaspoon cumin seeds
- 1 red chili (dry)
- 1 ½ cup water

Step by Step

1. Soak the dry tamarind in a cup of water for an hour until it becomes mushy and soggy.
2. Drain the water in a separate bowl, set it aside and take out the tamarind pulp.
3. Add the tamarind pulp to the blender along with the brown sugar, red chili and cumin seeds. Grind it into a blend.
4. Add in a few tablespoons of water to obtain a smooth consistency.

Salmon with Lemon and Garlic

Ingredients List

- 2 pieces salmon fillet (thick cut and deboned)
- 1 ½ teaspoon garlic paste
- 1 lemon
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- Parsley leaves
- Dill leaves
- 2 tablespoons butter

Step by Step

1. Preheat the oven to 250 degrees F.
2. Place a baking tray in the oven and line it with aluminum foil.
3. Place the cooling rack on the baking tray.
4. Obtain the zest from the lemon before juicing it.
5. Finely chop the dill leaves and parsley leaves.
6. In a bowl, combine lemon zest, chopped dill, parsley and lemon juice along with melted butter.
7. Sprinkle salt and pepper on each side of the salmon.
8. Dredge the seasoned salmon on the lemon and herb mixture.
9. Place the coated salmon on the cooling rack and slow bake it for half an hour.
10. Serve with a creamy and spiced mustard sauce (see recipe below).

Spicy Honey Mustard sauce

Ingredients List

- 3 tablespoons Dijon mustard
- ¾ cup mayonnaise
- 3 tablespoons honey
- ¼ teaspoon lemon juice
- ½ teaspoon red chili powder
- ¼ teaspoon salt
- ¼ teaspoon black pepper (ground)

Step by Step

1. In a bowl, add all the ingredients and blend them well.
2. Sprinkle with any herb and serve.

Spicy Turkey Breasts

Ingredients List

- 4 pieces, turkey breasts
- 2 pieces garlic cloves
- 1 tablespoon basil
- 1 teaspoon black pepper (ground)
- 1 tablespoon brown sugar
- 2 tablespoons lemon juice
- ¼ cup soy sauce
- 2 tablespoons unsalted butter

Step by Step

1. Preheat the oven to 400 degrees Fahrenheit.
2. In a bowl, mix the minced garlic, crushed basil leaves and black pepper. Rub the mixture onto the turkey breasts on each side.
3. In a separate dish, create a marinade with melted butter, lemon juice, soy sauce and brown sugar. Add the seasoned turkey breasts and coat the marinade on each side.
4. Let the marinade rest for about 5 to 6 hours.
5. Put the cooling rack into the baking tray, place the turkey breasts on the cooling rack, and move it into the oven.
6. Bake until the turkey skin is golden brown.
7. Serve with a tangy and fruity sauce, such as cranberry sauce.

Stuffed Turkey Roast

Ingredients List

- 1 whole turkey
- ¼ cup onion (diced)
- ¼ cup carrot (diced)
- ¼ cup potatoes (diced)
- ¼ cup mushrooms (diced)
- ¼ cup prunes
- ¼ cup chestnuts (roasted and steamed)
- 2 teaspoons sage leaves (dried)
- 2 teaspoons thyme leaves (dried)
- 1 tablespoon parsley leaves
- 2 teaspoons basil leaves (dried)
- 1 teaspoon salt
- 1 teaspoon black pepper (ground)
- 1 cup honey
- 1 tablespoon butter
- 1 tablespoon olive oil

Step by Step

1. Preheat the oven to 330 degrees F.
2. Finely dice the onions, carrots, potatoes and mushrooms into small pieces.
3. Pit the prunes and dice them too.
4. Roast the chestnuts before slicing them. (See below for how to treat the chestnuts)
5. Sauté the vegetables with the butter and set them in a bowl along with diced prunes and chestnuts.
6. Brush olive oil onto the skin and on the insides of the turkey and stuff it with the vegetable filling.
7. Set the turkey onto a cooling rack placed upon a baking tray and into the oven.
8. In a separate bowl, mix all the herbs with honey, salt and pepper.
9. Remove the turkey from the oven and pour the honey mixture on top of the turkey.
10. Roast the turkey until it is no longer pink. The thighs of the bird should be 185 degrees Fahrenheit internal temperature when it is perfectly cooked.
11. Remove the turkey from the oven and let it stand for half an hour in aluminum foil covering before carving.

Roasting the Chestnuts

Step by Step

1. Preheat your oven to 400 degrees Fahrenheit.
2. Line your baking pan with parchment paper and place the chestnuts on it.
3. Sprinkle them lightly with water and roast the chestnuts for about 15 minutes until the shell breaks off.
4. Remove the chestnuts from the oven and wait for them to cool down before squeezing them to peel off their skin. The chestnuts are ready to be used or eaten.

Vegetable Calzone

Ingredients List

- 2 pieces pizza dough
- 1 cup parmesan cheese (shredded)
- 1 cup mozzarella cheese (shredded)
- 3 pieces bell peppers (diced)
- 1/3 cup olives (chopped)
- 1/3 cup tomatoes (chopped)
- 1/3 cup mushrooms (chopped)
- 1/3 teaspoon oregano (dried)
- 1/3 teaspoon thyme (dried)
- 1/3 teaspoon basil (dried)
- 1/3 teaspoon red chili flakes
- 2 tablespoons butter

Step by Step

1. Preheat the oven to 450 degrees F.
2. You can use store-bought pizza dough or you can make it from scratch. Divide the dough into small-portioned sizes. Roll out each portion into a circle, about the size of your palm.
3. In a bowl, create the vegetable filling by adding all the chopped vegetables.
4. In a separate bowl, mix in the cheeses with the dried herbs and chili flakes.
5. Take a piece of rolled dough and place a large spoonful of vegetable mixture on one side of it. You can even add a spoon of tomato sauce to give it additional flavor.
6. Sprinkle the cheese mixture onto it as much as you desire.
7. Fold the other half of the dough onto the filling and crimp edges with a fork to seal.
8. Repeat the process for the other pieces of dough.
9. Brush the calzones with melted butter.
10. Place parchment paper onto the baking sheet and place the stuffed dough onto it.
11. Bake the calzones for 15-20 minutes, until it is golden brown.
12. Remove from oven and place each calzone onto the cooling rack.

Breaded Zucchini and Onions

Ingredients List

- ½ cup bread crumbs
- 1/3 teaspoon oregano (dried)
- 1/3 teaspoon thyme (dried)
- 1/3 teaspoon basil (dried)
- 1/3 teaspoon red chili flakes
- 1 egg, whites only
- 1 zucchini (sliced)
- 1 onion (sliced)

Step by Step

1. Preheat the oven to 400 degrees F.
2. Slice the zucchini and onions into slices with less than half an inch of thickness. Separate the onion rings.
3. In a bowl, mix the herbs with chili flakes to create a seasoning.
4. Dip each vegetable slice into the whisked egg whites and then into the herb seasoning.
5. Place each slice onto the cooling rack then place on top of the baking pan.
6. Place in the oven and bake the vegetables until they are golden brown in color.
7. Serve with a side of mayo and tomato ketchup.

Halloumi Cheese Skewers

Ingredients List

- 1 cup halloumi Cheese (diced into squares)
- 3 tablespoons yogurt
- 1 teaspoon ground Black pepper
- 1 teaspoon salt
- ½ teaspoon cumin (ground)
- ½ teaspoon coriander (ground)
- 1 teaspoon red chili powder
- 2 onions
- 2 bell peppers
- Skewers

Step by Step

1. Dice the cottage cheese into even-sized squares.
2. Wash and dice the vegetables into the same size as the cheese.
3. In a bowl, mix the spices well together with the yogurt, and then add the cheese and the vegetables.
4. Let them marinade for more than 3 hours.
5. Soak the skewers half an hour before use.
6. Preheat the oven to 350 degrees F.
7. Line the cheese and the vegetables onto each skewer as you desire.
8. Place tin foil onto a baking tray before placing the cooling rack on it.
9. Brush oil on each side of the cheese and vegetables and place the skewers onto the cooling rack.
10. Bake until the cheese and vegetables are done on each side, implied by a golden baked hue. On the other hand, you can bake it further to get that grilled char.

Cinnamon Rolls

Ingredients List

For the dough

- 3 cups all-purpose flour
- 3 tablespoons granulated sugar
- 1 teaspoon salt
- 2 ¼ teaspoons yeast
- 1/3 cup lukewarm water

For the cinnamon filling

- 3 tablespoons cinnamon (ground)
- ¾ cup light brown sugar
- Salt
- 4 tablespoons unsalted butter

For the custard

- 4 egg yolks
- ¼ cup all-purpose flour
- ½ cup caster sugar or Fine sugar
- 1 ½ cups heavy cream
- 1 teaspoon vanilla extract

Step by Step

1. Combine milk, granulated sugar, yeast, water and salt with the flour and mix and fold well to prepare the dough.

2. Transfer the dough in a bowl and cover it with saran wrap. Let it rest in the refrigerator for an hour until it has doubled in size.

3. Preheat the oven to 350 degrees F.

4. For the cinnamon filling, combine the melted unsalted butter with cinnamon, salt and brown sugar.

5. For the custard, whisk the egg yolks before combining it with the sugar and flour. Pour this mixture into a saucepan and add the heavy cream to the mixture. Bring the contents to a boil on medium heat. Cool until it is thickened and add vanilla extract.

6. After the dough has rested, roll it out using a rolling pin on a flat surface into a rectangle.

7. Brush the dough with melted butter and evenly sprinkle the cinnamon filling on it.

8. Roll the dough up into a log from one side and seal it with the other end by pressing down.

9. Using a knife, cut the dough into 15 equal sized pieces, about the size of a golf ball.

10. Settle the pieces onto a baking sheet and place it inside the oven. Bake for half an hour until it is golden in color.

11. Remove from oven and place each roll onto cooling rack. Let cool completely before pouring the custard on top.

Croissants

Ingredients List

- 4 cups all-purpose flour
- ¾ cup cold milk
- ½ cup cold water
- 2 ¼ teaspoons yeast
- 1 egg
- 2 tablespoons sugar
- 1 ½ cups butter

Step by Step

1. Dice the butter into even-sized squares and refrigerate it.
2. Add yeast to water and milk.
3. Whisk the egg with sugar and salt and add it to the yeast mixture.
4. Add the flour to the egg-yeast mixture and whisk it for 2 minutes until the dough is firm.
5. Wrap the dough in saran wrap and let it rest in the freezer for half an hour.
6. Sprinkle the flat surface with flour and place the dough on it. Roll out the dough into a square with ¼ inch of thickness.
7. Retrieve the cold butter and place it in the center of the dough before folding the ends of the dough around the butter until the butter is enclosed within it.
8. Place the dough back into the fridge for another half an hour until its chilled before bringing it out again to be rolled.
9. This time, roll the dough as a rectangle with a ¼ inch of thickness.

10. Fold one end of the dough towards the center before folding in another end on top of it, such that you get three layers of dough.
11. Again, place the dough in the fridge for another half an hour. 12. Now, roll out the three-layered dough into a rectangle until double its length.
13. Cut the dough into equal sized squares and then, cut these squares diagonally to achieve triangles.
14. Roll up the dough from the wide edge of the triangle to form a croissant shape.
15. Line the baking sheet with parchment paper and place them on the rack. Let them rest until they are doubled in size.
16. Preheat the oven to 400 degrees F.
17. Brush the croissants with butter and place the tray into the oven.
18. Bake until the croissants are golden.
19. Remove from oven and place each croissant onto the cooling rack to finish cooling.

Chewy Oat Cookies

Ingredients List

- 2 cups all-purpose flour
- 2 cups oats
- ½ cup coconut flakes
- 2 eggs
- ¾ cup raisins
- ½ cup walnuts
- 1 cup unsalted butter
- 1 ¼ cups brown sugar
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 3 tablespoons honey
- 1 teaspoon vanilla extract

Step by Step

1. In a bowl, sift together the flour, baking soda, baking powder, cinnamon and salt.
2. In a separate bowl, whisk the butter and sugar and fold in the honey and vanilla extract. Add the whisked eggs, coconut, raisins, walnuts, oats and cinnamon.
3. Combine the two mixtures together and cover it with saran wrap.
   Let it rest for an hour.
4. Preheat the oven to 350 degrees F.
5. Roll the dough and cut out bite-sized balls from it. Flatten the dough to form cookies.
6. Line the half sheet pan with parchment paper and place the cookies on it.
7. Bake for 15 to 20 minutes or until the cookies are golden in color.
8. Take the pan out of the oven and let cool for a minute before transferring to a cooling rack to finish cooling.

Chocolate Truffles

Ingredients List

- 2 cups whipping cream
- 3 ¾ cups dark and sweetened cooking chocolate
- ¼ cup chocolate sprinkles
- ¼ cup colored sugar sprinkles
- ¼ cup almond (ground)
- ¼ cup pistachios (ground)
- ¼ cup coconut (flaked)
- ¼ cup candied orange zest (store-bought)
- 1 teaspoon vanilla extract
- 1 teaspoon orange blossom water

Step by Step

1. For making the chocolate ganache, place the cooking chocolate in a bowl.
2. Heat the cream in a saucepan until it simmers, and then pour it over the chocolate.
3. Stir the mixture gently with a spatula until the chocolate is completely melted into a smooth paste.
4. Split the ganache into two separate bowls and add the vanilla essence in one bowl and orange blossom essence in another. You can experiment with other essence and flavoring too.
5. Let the ganache settle and chill.
6. Use a teaspoon to scoop out a tiny amount of ganache and shape it into a ball by rolling it between your palms.
7. Set out your desired coatings in separate bowls and roll each truffle into it. Shake off the excess coating.
8. Line your cooling tray with baking paper and place the coated truffles on it.

Spiced Chocolate and Raspberry Muffins

Ingredients List

- 3 cups all-purpose flour
- 2 eggs
- 1 ½ cups dark Chocolate chips
- 1 cup raspberries
- 2 teaspoons vanilla extract
- 1 cup buttermilk
- ½ teaspoon allspice (ground)
- ½ teaspoon cinnamon (ground)
- 1 cup granulated sugar
- ½ teaspoon salt
- 2 teaspoons baking powder
- 1 tablespoon powdered sugar
- ½ cup vegetable oil

Step by Step

1. Preheat the oven to 375 degrees Fahrenheit and line the muffin tins with paper cups.
2. In a bowl, sift together flour, coarse sugar, salt, baking powder, allspice and cinnamon. Mix them well.
3. In a separate bowl, whisk the eggs until fluffy before combining with buttermilk, oil, and vanilla extract.
4. Add the egg mixture to the flour mixture and blend them until well combined.
5. Fold in the raspberries and the chocolate chips.
6. Fill each muffin tin with the prepared muffin batter until it is ¾ full.
7. Bake in the oven for approximately half an hour or until a toothpick inserted into the muffin comes out clean.
8. Place the muffins onto a cooling rack and sprinkle with fine powdered sugar.

Whole Wheat Bread with Seeds

Ingredients List

- 1 ½ cups warm water
- 1 ½ teaspoons dry yeast
- 2 cups wheat flour
- 2 cups bread flour
- 1 tablespoon sunflower seeds (roasted)
- 1 tablespoon oats (rolled)
- 1 tablespoon sesame seeds
- 1 tablespoon poppy seeds
- 1 tablespoon pumpkin seeds
- 1 tablespoon flax seeds
- 1 ½ teaspoon granulated sugar
- 1 ½ teaspoon salt
- 2 tablespoons olive oil
- 1 egg white

Step by Step

1. In a bowl, dissolve sugar in warm water before adding in the active yeast. Let it sit until it forms froth before adding in the olive oil.
2. In a separate bowl, sieve the wheat flour, bread flour and salt.
3. Mix all the seeds together and add them to the dry mixture.
4. Add the yeast mixture to the flour and seed mixture and mix it until it forms a dough. Knead the dough, and add flour as needed, until it is elastic.
5. Shape the dough into a ball and lightly brush a little oil on its surface before transferring it to a bowl. Cover it with a saran wrap and let it rest until the dough is doubled in size.
6. Transfer the dough into a loaf pan and cover with wrap. Leave it until the dough rises above the rim of the pan.
7. Preheat the oven to 425 degrees F.
8. Remove the wrap and brush the top of the dough with a coat of egg white and a little water. Sprinkle it with seeds if you desire.
9. Bake the bread for 20 minutes.
10. Then cover the bread with foil and reduce the heat to 400 degrees and bake for another ten minutes.
11. Transfer the bread to the cooling rack and let it cool.

Mini Stuffed Rolls

Ingredients List

- 1 cup bread flour
- ¾ cup cold milk
- 2 ¼ teaspoons dry yeast
- 2 tablespoons sugar
- Salt
- 2 tablespoons butter
- 18 meat or vegan sausages (store-bought)
- 18 cheddar cheese slices
- A jar of pickles
- 1 teaspoon sesame seeds
- 1 egg white

Step by Step

1. In a bowl, add bread flour, sugar and salt.
2. In a separate bowl, mix yeast and milk and add this to the dry flour mixture.
3. Knead it into smooth dough before adding the butter.
4. Continue to knead the dough until it is elastic.
5. Let it rest in a bowl until it is doubled in size.
6. Divide the dough into 18 portions and roll it into small balls.
7. Take a small piece of dough, the size of a golf ball, and flatten it into a circle with a rolling pin. Roll up the dough from each side to the center and let it rest for a few minutes. Repeat the same for other portions of dough.
8. Take the wrapped dough and roll one end between your palms until it is shaped like a cone.
9. Place the dough on the flat surface and flatten it with rolling pin.
10. Thinly slice the pickles either along their length or side and wrap the sausage along with as many pickles you like in a cheddar cheese slice.
11. Place the cheese wrapped sausage on the wider side of the dough and roll it inwards until the filling is completely wrapped within. Repeat the same for all other portions.
12. Preheat the oven at 350 degrees F.
13. Brush the filled dough with an egg white coat and sprinkle sesame seeds on them.
14. Line the baking pan with parchment paper and place the mini rolls on it.
15. Bake the rolls for 15 to 20 minutes.
16. Remove from oven and place on cooling rack.

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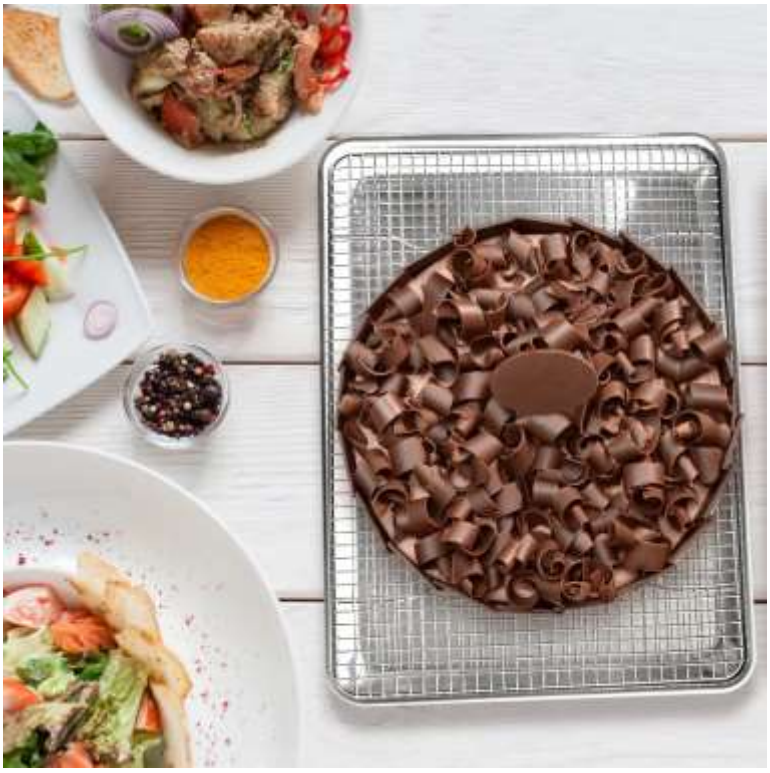
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