WCSD Employee Recipes

Mexicali Stew

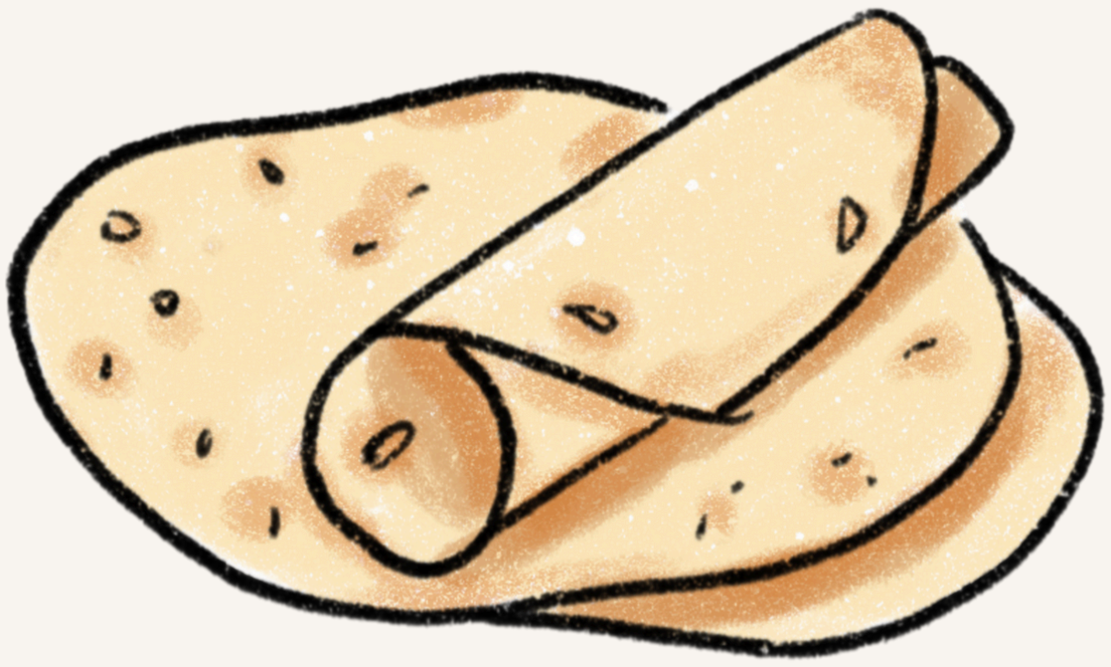
The best salsa you'll ever have!

Ingredients

- 1 small can diced green chiles
- ¾ can black olives, sliced
- 2 green onions, chopped
- 1-3 chopped tomatoes
- Chopped cilantro or parsley
- 2 Tsp olive oil
- ¼ cup red wine vinegar
- Garlic salt (to taste)
- 2 ripe avocados, diced

Blend all the ingredients together and then add the avocados at the very end to preserve the color. Adding the avocado pits until serving time keeps it from discoloring.

Homemade Tortillas



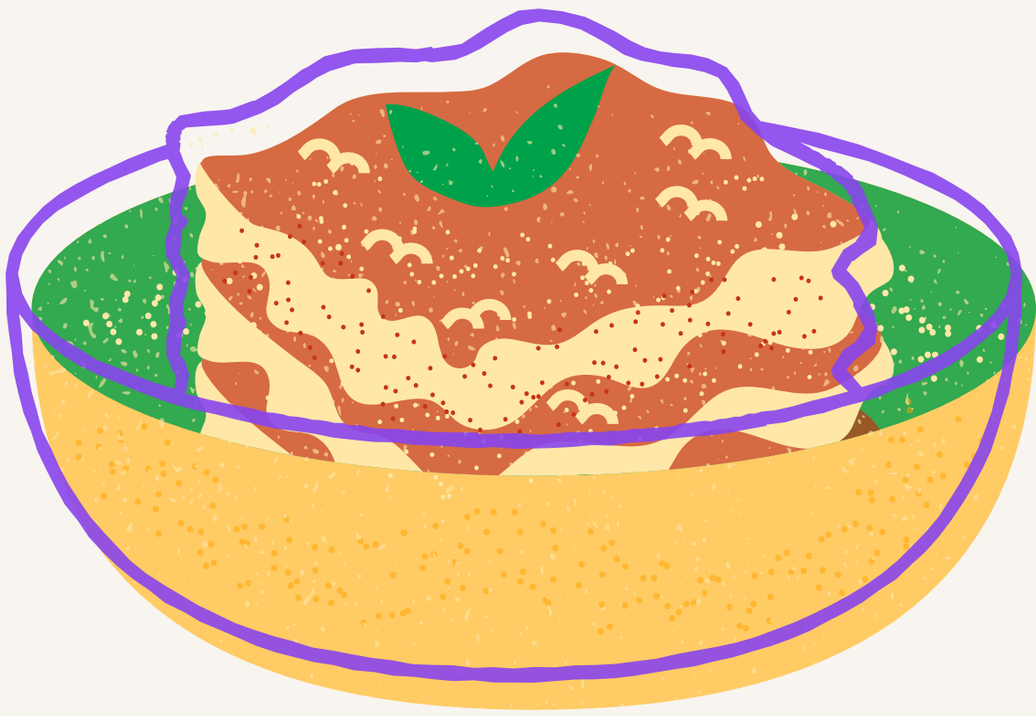
Ingredients

- 3 cups all purpose flour
- 1 cup warm water (105 degrees F)
- 1/4 tsp of baking powder
- Salt to taste (1 tsp for less, 2-3 for more)
- 1 stick of melted butter

Directions

1. Place flour in a bowl and create a well in the middle (this will be where the rest of the ingredients go)
2. Place dry ingredients in bowl: baking powder, salt
3. Add wet ingredients: warm water, melted butter
4. Mix together until a good dough consistency (add more water or flour as necessary)
5. Cover with plastic wrap for 15 minutes
6. After 15 minutes, kneed the dough into the desired size (I recommend 4-6 inch diameter), the thickness will be determined by how far you kneed the dough
7. Cook both sides in a nonstick pan for about 30 seconds each side
8. Done! Good to eat right away or freeze/refrigerate for another time

Lasagna Soup



Ingredients:

- 1 tbsp. olive oil
- 1 b. of lasagna pasta broken in thirds
- 1.5 lbs. ground beef
- 1 yellow onion chopped
- 6 cloves chopped garlic
- 2 tosp tomato paste
- 2 tsp. of each: dried basil, parsley, oregano, Italian seasoning blend
- (salt, cracked black pepper and crushed red pepper to taste)
- 28 oz. can of crushed tomatoes
- 6 & 1/2 cups of chicken broth
- 1 cup of heavy cream handful of fresh basil
- *Cheese Balls: 15 oz. ricotta, 1 cup of shredded mozzarella, 1/2 cup of grated Pecorino or parmesan cheese, 1/4 cup of chopped fresh Curley parsley, tsp. of salt, tsp of black pepper

Directions:

In a dutch oven or soup pot, brown up ground beef and onions with olive oil.
Once the beef is nearly cooked through, add
the garlic and sauté together.
Add the tomato paste and brown up a couple minutes. Add all of the seasonings: Mix and sauté.
Add a can of crushed tomatoes, chicken stock, & heavy cream. Cover and bring to a boil.
Uncover once boiling and add the lasagna in the pot. Boil uncovered until the lasagna is al dente.
Add fresh basil and simmer at low heat.
Mix together the ricotta, mozzarella, parsley, grated parmesan, salt, and pepper. Roll into balls.
Turn the heat off and and add the cheese balls immediately into the soup. Allow the residual heat to melt the balls until gooey and soft but still keep there shape.

Sweet Potato Dumplings

Ingredients

- 1 can big country-style buttermilk biscuits
- 1 sweet potato, peeled and cut like fries
- 1 stick margarine
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 1/2 teaspoons cinnamon
- 1 cup water

Directions

Spray a 13 x 9 x 2 inch baking pan.
Cut biscuits in half and flatten each biscuit with a rolling pin.
Add 3 or 4 sweet potato strips to the center of each biscuit;
Wrap biscuit around sweet potatoes; Lay in pan side by side.
Combine butter, sugars, cinnamon, and water in a saucepan and bring to a boil; pour over biscuits. They may float, but they will settle.
Bake@ 350F, uncovered, 35 minutes until golden brown.
Turn dumplings and bake 8 more minutes.

Hash Brown Casserole

Ingredients

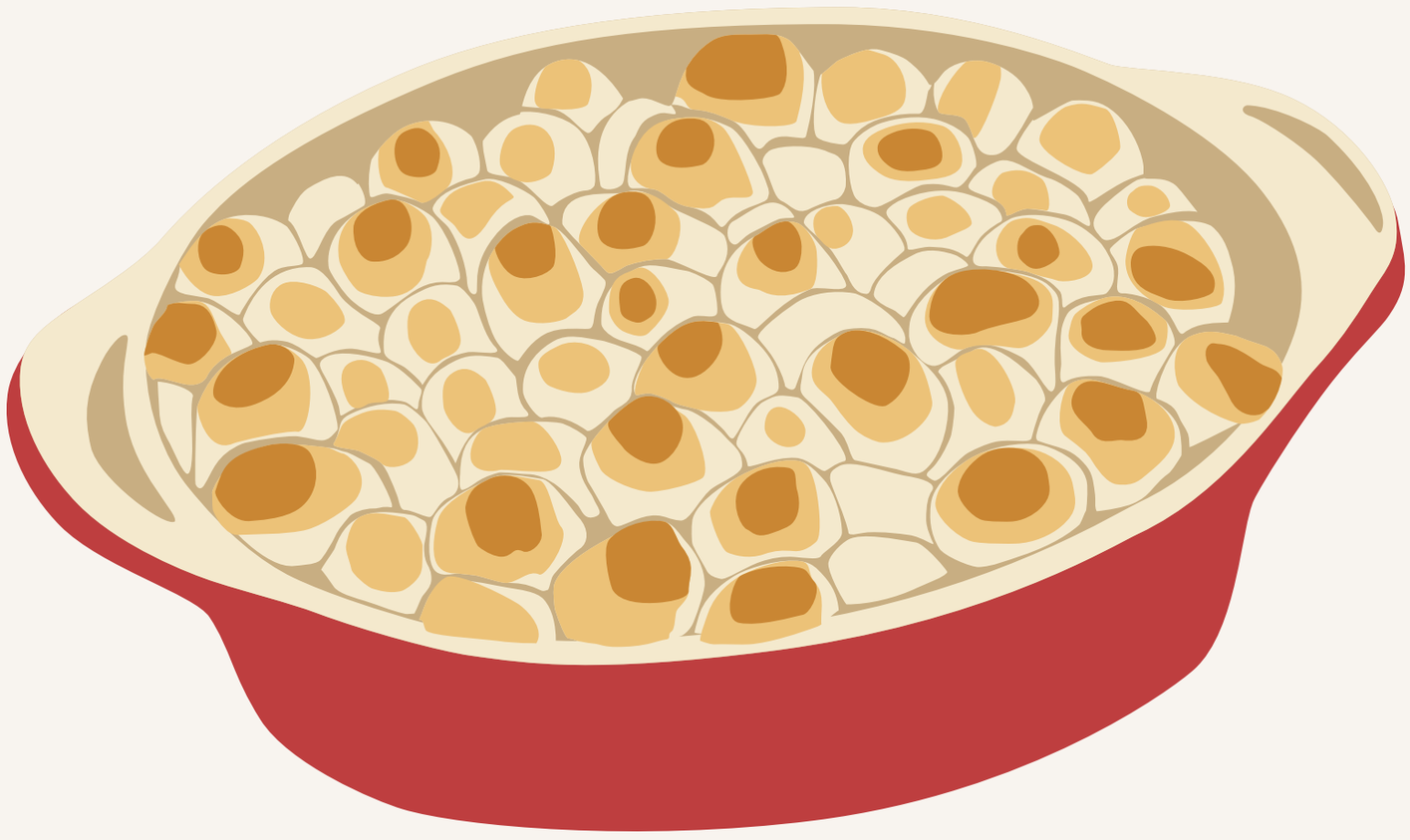
- 1 bag hash brown potatoes
- 4 Tb. Melted butter or margarine
- 1 pint (16 oz) sour cream
- 1 can cream of chicken soup
- 1/2 onion, chopped fine
- 2 c. grated cheddar
- ½ tsp salt
- 1 tsp. pepper

Topping:

- 2 cups corn flake crumbs
- 4 Tb. Melted butter

Directions

Use 13x9 inch pan. Bake covered @ 350 degrees for 20 minutes, bake uncovered 20 minutes.



Lemon sunflower dressing with spinach salad

Ingredients for the dressing:

- 1 cup freshly squeezed lemon juice and pulp
- 1/2 cup extra-virgin olive oil
- 1/4 cup honey
- 1 teaspoon crushed garlic
- 1 teaspoon parmesan
- 1/2 teaspoon fine sea salt
- 2 tablespoons crushed sun flowers seeds

Salad:

- FRESH SPINACH
- SLICED STRAWBERRIES
- SLICED PURPLE ONION
- SHREDDED CARROTS
- BLACK OLIVES

Audrey loves to Chow Down on Moms Chilli

Ingredients:

- 3 lbs. ground beef or Italian sausage; or a combination of both
- Seasoning:
- 1/4 c. chili powder
- 1 tsp. ground cumin
- 1 1/2 tsp. garlic powder
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1/2 tsp. dried oregano
- 1 c. sugar
- 1/8 tsp. cayenne pepper
- Wet ingredients:
- 106 oz. crushed tomatoes
- 10 oz. can Rotel
- 2 cans chili beans (do not drain)
- 2 cans white/northern beans (drained and rinsed)
- 2 cans pinto beans (drained and rinsed)
- 3 cans kidney beans (drained and rinsed)
- 3 cans black beans (drained and rinsed)
- 1 large diced onion
- 1 large diced green bell pepper

Directions:

Season beef with salt and pepper. Cook in large skillet until browned. Drain. Combine seasoning ingredients in small bowl. In large stock pot, add beef to remaining ingredients and seasonings. Simmer for at least 2 hours. To make less spicy, omit Rotel and reduce seasoning.

Lemon Spaghetti

Ingredients:

- 1 pound uncooked spaghetti noodles
- ¾ cup olive oil
- 3-4 tablespoons garlic cloves, minced (measure this with your heart)
- 1 teaspoon red pepper flakes
- 2 small lemons, zested and cut in half
- 1 cup parmesan, freshly grated
- ½ cup fresh basil leaves, chopped
- Course kosher salt
- Ground black pepper

Directions:

1. In a large pot of boiling water, add 2-3 tablespoons salt, then add the spaghetti noodles. Cook according to package directions.
2. While the noodles are cooking, place the olive oil, garlic, red pepper flakes, 1 teaspoon salt, and ½ teaspoon pepper in a saucepan. Cook on low heat until the noodles are done, but do not allow the mixture to boil. This infuses the olive oil, but you do not want burnt garlic, so monitor carefully.
3. Once the noodles are done, drain, then return to the pot. Add the olive oil mixture and stir to coat.
4. Zest both lemons, then cut each in half. Add the lemon zest and the juice of both lemons to the noodles. Stir to coat.
5. Add the grated parmesan and basil leaves to the noodles. Stir to combine.
6. Adjust the seasoning, to taste. Add more parmesan, if desired.
7. Serve immediately.

Puto

Ingredients:

- 1 cup flour
- ½ cup sugar
- 2 teaspoons baking powder
- 1 large egg
- ½ cup milk (evaporated or fresh)
- ¼ cup water
- 1 tablespoon butter -melted
- 1 teaspoon vanilla extract
- ¼ cup grated cheese
- strips cheese - for topping
- butter or oil for brushing the molds

Instructions

1.In a mixing bowl, combine flour, sugar and baking powder.

2. Add the milk and egg and mix using a whisk or electric mixer at medium speed only until batter becomes smooth.

3. Add the water, butter and vanilla extract and mix well for a minute or two. Lastly, add the grated cheese and fold in slowly using a spatula or spoon.

4. Grease each mold with butter and fill the molds with batter up to ¾ full.

5. Fill the bottom of the steamer with water and bring to a gentle simmer over very low heat. Place the molds in the steamer basket and steam for about 10 to 12 minutes or until toothpick inserted comes out clean.

6. Remove the lid and add a strip of cheese on top of each put. Steam for another minute or two until cheese melts. Turn off heat and let it rest until slightly cooled down.

7. Remove the cooked Puto Cheese from the molds and transfer to a serving plate.

Notes

While mixing the ingredients, avoid using high speed of the mixer or the Puto would rise too much and become airy.

You may also mix by hand using a whisk but also at moderate speed.

While steaming, I place a cheesecloth or clean kitchen towel in between steamer racks and the top cover to avoid water from dripping to the batter.

Just double (or triple) the recipe to double the yield.

Silicon cupcake molds can also be used.

Cajun Shrimp Pasta

Ingredients

- ½ pound medium raw frozen shrimp shelled and deveined, thawed
- 1 teaspoon cajun seasoning
- 8 ounces spaghetti or fettuccine uncooked
- 8 cups water
- 1 tablespoon salt
- ¼ cup olive oil or vegetable oil
- 2 tablespoons Cajun seasoning (if using my Cajun seasoning recipe)
- ½ stick butter room temperature (¼ cup)
- 6 cloves garlic cut into halves
- 1 pc lemon
- 1 tablespoon parsley chopped for garnishing - optional
- 2 tablespoons grated parmesan for topping - optional

Cajun Shrimp Pasta Continued

Instructions

1. In a bowl, mix shrimp with cajun seasoning then set aside until ready to use.

½ pound medium raw frozen shrimp,
1 teaspoon Cajun seasoning

2. In a large pot, bring 8 cups of water to a rolling boil and add salt. Add the pasta and cook for 8-10 minutes or until al dente. Reserve ½ cup of pasta water and discard the rest.

8 ounces spaghetti or fettuccine,
8 cups water,
1 tablespoon salt

3. In a large skillet, heat1 tablespoon of oil over medium heat. Add the shrimp in a single layer and cook each side for 2 minutes or until cooked. Remove from oil and transfer to a bowl.

¼ cup olive oil

4. Add the rest of the oil and butter to the skillet. Add the garlic and cook until limp and aromatic.

½ stick butter,
6 cloves garlic

5. Next, add the cajun seasoning and ¼ cup of reserved pasta water. Stir and cook for a minute. Squeeze half of the lemon into the sauce. Cut the remaining half into quarters for serving later.

1 pc lemon,
2 tablespoons Cajun seasoning

6. Add the cooked pasta and toss to coat with sauce. Turn off the heat and transfer pasta to serving dish or to individual plates.
7. Top with cooked shrimp and sprinkle with some chopped parsley and grated parmesan, if desired.

1 tablespoon parsley,
2 tablespoons grated parmesan

Notes

·If your pasta is too dry, add more of the reserved pasta water until you get the right texture.
·Add more or less of the cajun seasoning to your liking. Add cayenne pepper powder or chili powder for added spiciness is desired.

Simple Roasted Pumpkin Soup

Ingredients:

* 1 pumpkin, peeled, seeded, and chopped into large chunks
* 1 red onion, roughly chopped
* 4 cloves garlic, unpeeled
* Olive oil
* Salt and pepper
* Chicken or vegetable broth (enough to cover the pumpkin in the pot)
* Coconut milk or cream (optional, to taste)
* Dried oregano

Instructions:

* Roast the pumpkin: Preheat oven to 400°F (200°C). Toss pumpkin, onion, and garlic with olive oil, salt, and pepper on a baking tray. Cover tightly with aluminum foil and roast until pumpkin is very tender, about 45-60 minutes.
* Blend: Let the roasted vegetables cool slightly. Squeeze the roasted garlic out of its skins. Place pumpkin, onion, and garlic in a blender and blend until smooth.
* Simmer: Pour the blended soup into a pot. Add enough broth to reach your desired consistency. Bring to a boil, then reduce heat and simmer for 15 minutes.
* Finish: Stir in coconut milk (if using) and oregano. Season with salt and pepper to taste.

Tips:

* Top with roasted pumpkin seeds, a swirl of cream, or fresh herbs before serving.
* This soup freezes well (only if you did not add coconut milk/cream to it)

Cool completely before storing in airtight containers.

Enjoy your delicious homemade pumpkin soup!

Holiday Cheese Olive Puffs

Ingredients

- All-purpose flour 1 cup
- ½ teaspoon smoked paprika or plain paprika
- ½ teaspoon freshly ground black pepper
- Unsalted butter, softened 4 oz or 1 stick
- Extra sharp cheddar cheese 7 oz or about 2 cups
- 40 small, green, pimento-stuffed olives

Instructions

1. Whisk together the flour, paprika, and pepper.
2. Set aside.
3. Using a box grater, shred the cheddar cheese. Set aside.
4. Drain the olives on paper towels and blot well them until they are dry.
5. In a large bowl using a hand mixer or in the bowl of your stand mixer fitted with the paddle attachment, beat the butter until creamy.
6. Add the shredded cheese to the butter and beat until fairly well-combined
7. With the mixer off, dump in the flour mixture, and mix on low speed until you get a uniformly orange dough. This will take about 1-2 minutes. Scrape the bowl as necessary.

Instructions continued to next page

1. If baking all the puffs at once, line 2 half-sheet pans with parchment paper. If making to freeze for later, you'll only need one lined baking sheet. (See Notes below)
2. Pinch off a piece of dough that's about 2 teaspoons. If weighing, shoot for 9.8-10 grams or .35-.40 ounces.
3. Holding the piece of dough in the palm of your hand, make an indention in the center with your finger.
4. Place an olive in the indention and then wrap the dough around it, pinching it shut. Then roll the ball into a nice round and place on the baking sheet. Continue until you've used all the dough.
5. Refrigerate the puffs while you preheat your oven to 400F. Place oven racks in the upper and lower thirds of the oven.
6. 13. When your oven is hot, bake the trays for 15 minutes, rotating the pans and swapping racks after about 10 minutes.
7. 14. Remove to paper towels to drain for a minute and then serve hot. You can also allow them to come to room temperature and reheat later to serve.

To Freeze

- If you are freezing the dough, place the filled puffs close together on one baking sheet. Freeze for 2 hours, and then place in zip-top freezer bags.
- Press out all the air before freezing for up to three months.

To Bake From Frozen

- Remove the dough from the freezer and place about 2" apart on a parchment-lined sheet.
- Let the dough sit at room temperature while you heat the oven to 400F, and then bake for 15-16 minutes until set and golden brown.
- If only baking 1 sheet, bake on the middle rack.

Storing

- Store in the fridge, tightly covered, for 4-5 days. Reheat at 325F for 5 minutes.
- You can also heat in the microwave for a few seconds but note they will be less crisp.

Classic Jumbalaya

Ingredients

- 6 slices bacon, cut into 1 inch pieces
- 1 cup chopped celery
- 1 green bell pepper, seeded and chopped
- 1 onion, chopped
- 1/2 pound cubed cooked ham
- 1/2 pound cubed cooked chicken
- 1/2 pound cubed smoked sausage
- 1/2 pound shrimp
- 2 (14.5 ounce) cans crushed tomatoes, with liquid
- 2 cups beef broth
- 2 cups chicken broth
- 1 teaspoon dried thyme
- 2 teaspoons Cajun seasoning
- 2 cups uncooked white rice

Directions

1. Heat a large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon pieces with a slotted spoon, and set aside. Add celery, bell pepper, and onion to the bacon drippings, and cook until tender. 2. Add the ham, chicken and sausage to the pot, and pour in the tomatoes, beef broth and chicken broth. Season with thyme and Cajun seasoning. Bring to a boil, and add the rice. Bring to a boil, then turn the heat to low, cover, and simmer for about 20 minutes, until the rice is tender. 3. Stir in the shrimp and bacon just before serving, and heat through. If you use uncooked shrimp, let it cook for about 5 minutes before serving

Chunky Chicken Chowder

Ingredients

4 Chicken Thighs, bone in, skin removed
Kosher Salt and freshly ground black pepper
4 tablespoons butter
1 tablespoon vegetable oil
1 large sweet onion, chopped
10-12 thyme sprigs, in a bundle
2 bay leaves
4 cloves garlic, roughly chopped
4 cups chicken stock
2 russet potatoes
8 ounces frozen white corn
2 tablespoons all-purpose flour
2 cups milk
1 cup heavy cream
1 lemon, halved for spritzing

Instructions continued to next page

Directions

1. Cut the flaps from the thighs and cube the meat, leaving some meat on the bone. Season the chicken with salt and pepper. Add 2 tablespoons of the butter and the oil to a large stock pot on medium-high heat. When the butter is melted and oil is hot, add the chicken thigh bones and cubed thigh meat. Brown on all sides, then remove the meat to a plate. Lower the heat slightly and add the onions, thyme and bay leaves. Season onions with salt and saute until tender, about 5 minutes. Add the garlic and cook, stirring, until the garlic is tender, about 4 minutes more. Stir the chicken back into the pot and add the stock. Raise the heat, bring to a boil, then lower the heat and simmer for 20 minutes. Add the potatoes and frozen corn and bring to a boil. Reduce the heat to a simmer and cook until potatoes are tender, about 30 minutes more.
2. Meanwhile, make a paste with the remaining 2 tablespoons of butter and the flour, in a small bowl and set aside. When the potatoes are tender remove the thyme sprigs and the bay leaves. Lower the heat and add the milk, cream and the flour paste in bits. Stir to mix and allow the flour to blend into the chowder. Season, to taste, with salt and pepper. Transfer the chowder to a serving bowl and spritz with lemon before serving.

Cook's Note: Don't remove the bones from the soup. They have tasty morsels of chicken that you'll want to savor for the entire chowder experience.

Gumbo

Ingredients

- 1 Lb.skinless, boneless chicken breast halves - chopped
- 1 Lb. Andouille Sausage
- 1 cup vegetable oil
- 1 cup all-purpose flour
- 6 stalks celery, diced
- 1 sweet onion, sliced
- 2 Bell peppers, of any color
- 1/4 cup Cajun seasoning
- 2 tablespoons minced garlic
- 3 quarts chicken broth
- 1 bunch fresh parsley, chopped
- 1 pound shrimp, peeled and deveined
- 8 oz. frozen or fresh Okra, sliced (optional)
- 1 Tbs Gumbo File' (optional, found in spice section)
- 8 Cups of COOKED white rice

Directions 1. Heat a medium skillet over medium high heat, and cook sausage until evenly browned and chicken until no longer pink and juices run clear. Drain chicken and sausage, reserve drippings, and set aside meat. 2. In reserved drippings saute the onions, celery, and peppers. Sprinkle the Cajun Seasoning over the veggies and stir into as they cook, add garlic. 3. In a large, heavy saucepan over medium heat, blend oil and flour to create a roux. Stir constantly until browned and bubbly. 4. Gradually stir warm chicken broth into the roux mixture. Bring to a boil, and mix in celery, tomatoes, sweet onion, parsley, and okra. Reduce heat, cover, and simmer about 40 minutes, stirring often. 5. Mix chicken, sausage, and shrimp and File powder into the broth mixture. Cook, stirring frequently, about 20 minutes until thickened. Serve over cooked rice.

Lemon Herb Greek Chick Bowls (Gluten free)

Meat
- 4 Chicken breasts (about 1 1/4 pounds), small

Produce
- 1 1/2 tsp Basil, dried
- 2 1/2 cups Cucumber
- 1 tbsp Dill, fresh
- 1 tsp Garlic
- 1 tsp Garlic powder
- 2 cups Grape or cherry tomatoes
- 1 1/2 tsp Oregano, dried
- 1 cup Red onion
- 4 cups Romaine lettuce
- 1 Tablespoon lemon, zest

Condiments
- 2 tbsp Honey
- 3 tbsp Lemon juice

Pasta & Grains
- 2 cups Rice or quinoa, cooked

Baking & Spices
- 1/4 tsp Black pepper
- 1/2 tsp Red pepper flakes
- 1 1/4 tsp Salt

Oils & Vinegars
- 5/16 cup Olive oil

Dairy
- 1/2 cup Feta
- 1 cup Greek yogurt, plain

Combine All together and enjoy!

One of Nia Williams Family favorites

Muffuletta Sandwich

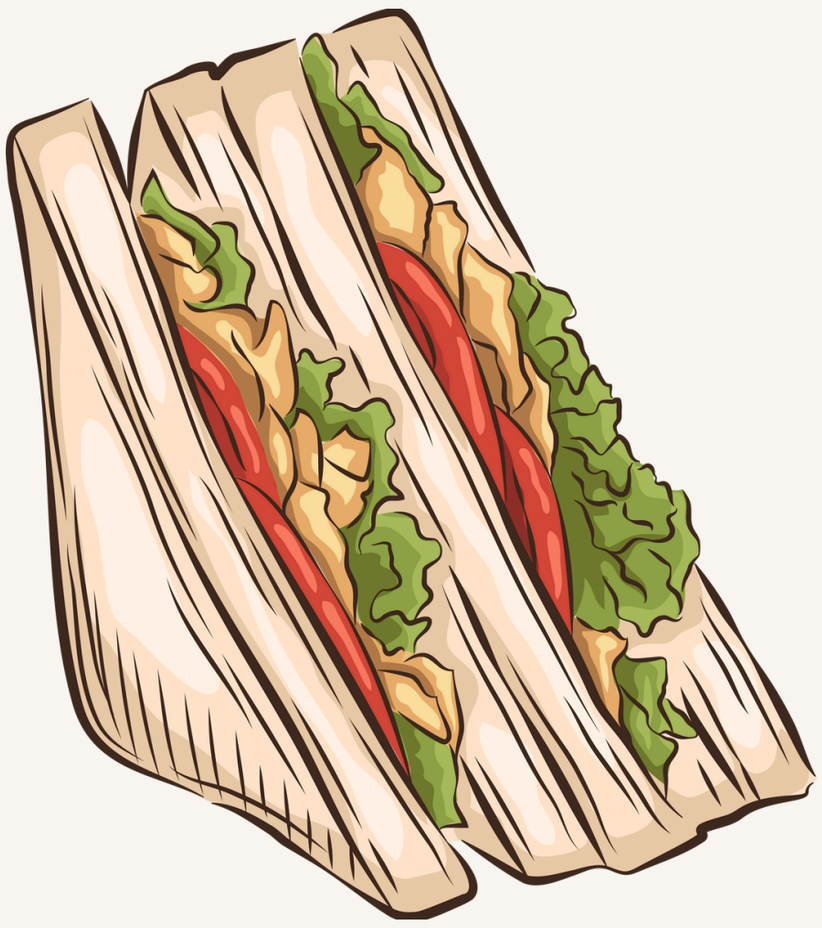
The original Muffuletta was created in New Orleans over a century ago in a Sicilian Deli. For an authentic re-creation use round Italian bread. Consider doubling the olive spread so you have it on hand for the next time you crave an original slice of New Orleans flavor.

Olive spread

- 1 cup pimento-stuffed green olives, crushed
- 1/2 cup drained kalamata olives, crushed
- 2 cloves garlic, minced
- 1/4 cup roughly chopped pickled cauliflower florets
- 2 tablespoons drained capers
- 1 tablespoon chopped celery
- 1 tablespoon chopped carrot
- 1/2 cup pepperoncini, drained
- 1/4 cup marinated cocktail onions
- 1/2 teaspoon celery seed
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 3/4 teaspoon ground black pepper
- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 1/4 cup canola oi

Sandwich Fixins'

- 2 (1 pound) loaves Italian bread
- 8 ounces thinly sliced Genoa salami
- 8 ounces thinly sliced cooked ham
- 8 ounces sliced mortadella
- 8 ounces sliced mozzarella cheese
- 8 ounces sliced provolone cheese



Directions continued onto next page

Directions:

1. To Make Olive Salad: In a medium bowl, combine the green olives, kalamata olives, garlic, cauliflower, capers, celery, carrot, pepperoncini, cocktail onions, celery seed, oregano, basil, black pepper, vinegar, olive oil and canola oil. Mix together and transfer mixture into a glass jar (or other nonreactive container). If needed, pour in more oil to cover. Cover jar or container, will keep at least a month in refrigerator.

2. To Make Sandwiches: Cut loaves of bread in half horizontally; hollow out some of the excess bread to make room for filling. Spread each piece of bread with equal amounts olive salad, including oil. Layer 'bottom half' of each loaf with 1/2 of the salami, ham, mortadella, mozzarella and Provolone. Replace 'top half' on each loaf and cut sandwich into quarters.

3. Serve immediately, or wrap tightly and refrigerate for a few hours; this will allow for the flavors to mingle and the olive salad to soak into the bread.

Substitutions and time saving tips:

- Purchase a jar of Giardiniere instead of individually jarred cauliflower, onions, carrots and celery.
- Process ingredients for olive spread all together in the food processor instead of individually chopping them.
- A softer and/or leaner deli meat like Bologna or turkey may be substituted for hard to find Mortadella.

Rosemary Steak Skewers

Ingredients:

- About 12 small Rosemary branches or 4 long ones
- 1 lb Petite Sirloin or Flank Steak thinly sliced
- ¼ c Olive Oil
- Salt and pepper to taste

Directions:

1. Marinate Steak in Olive Oil, Salt and Pepper before class
2. Cut each skewer's tip at an angle and pull of 1" of Rosemary fronds to facilitate threading
3. Thread meat onto Rosemary
4. Grill, Broil or Pan fry, about 10 minutes
5. Serve with your favorite steak sauce or horseradish

Tea Smoked Chicken with Lettuce Cups

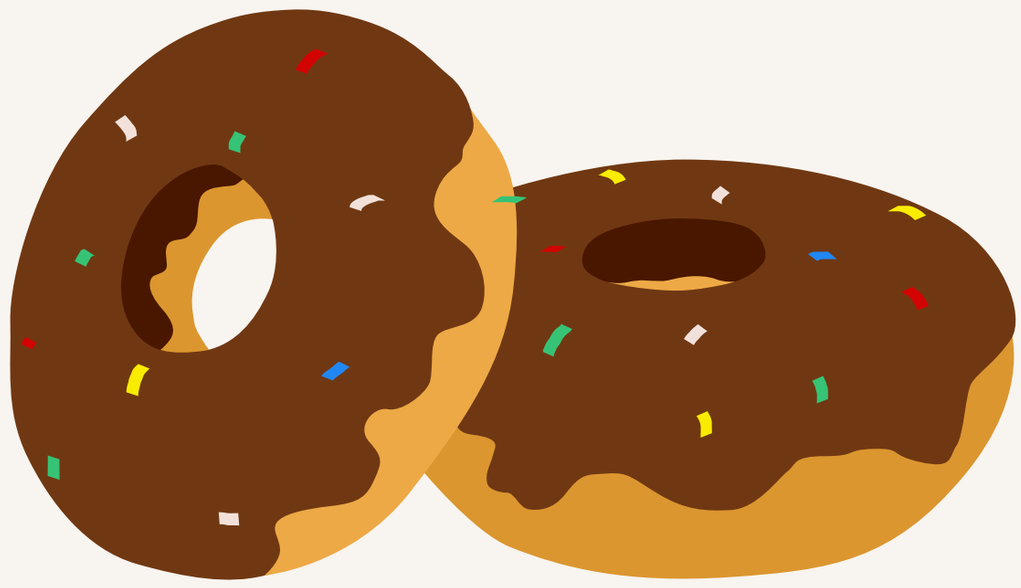
Ingredients:

- ¼ c dry tea
- ¼ c dry rice
- ¼ c brown sugar
- 2 Tb Chinese 5 Spice
- 4 Chicken Thighs
- 2 Tb Soy Sauce
- ¼ c Rice Vinegar
- 2 Tb Sesame Oil
- 2TB Sweet Chili Sauce
- 1 Tb Fresh Ginger, Grated
- ¼ cup Green Onions, diced
- ¼ cup Peanuts, Dry Roasted and chopped
- 1 head Iceberg Lettuce

Directions continued onto next page

Directions:

1. Mix the rice, sugar, and tea and place in a piece of foil, this is the smoking blend
2. Dry Rub the chicken with the 5 spice, let sit a few hours.
3. Mix all other ingredients, except lettuce, and set aside.
4. Take a pot with a steamer basket and a tight lid, double line the bottom of the pot with foil. Place the smoking blend on top of the foil in a mound. Set steamer in pot.
5. Place chicken, spread out and not touching each other, in steamer pot. The idea is to smoke the chicken with the hot tea underneath so the chickens can't touch each other.
6. Turn the stove on and place the lid on top. Smoke for about 40 minutes. Meanwhile Chop lettuce in half, then in half again. This will make little cups for your chicken.
7. When chicken has been smoked chop it up and mix with the sauce, serve in the lettuce cups



Desserts

Italian Chocolate Almond Cake Gluten Free

Ingredients:

Cake:

- 12 ounces unsalted butter, at room temperature, plus more for the pan
- 1 pound almond paste
- 1¾ cups granulated sugar
- ¾ cup plus 2 tablespoons unsweetened cocoa powder
- 8 large eggs

Glaze:

- 4 ounces semi-sweet chocolate, melted
- 12 tablespoons (6 ounces) unsalted butter, cut into cubes
- 8 ounces 70% bittersweet chocolate, finely chopped

Directions continued to next page

For the cake:

1. Position a rack in the middle of the oven and preheat the oven to 350°F. Lightly butter the bottom and sides of a 9" springform (cheesecake) pan. (Other size pans may be used but bake time will need to be adjusted. Line the bottom with a parchment circle, line sides with a parchment strip, butter the parchment. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, mix the butter and almond paste on medium speed, scraping down the sides as necessary, for 3 to 5 minutes, until the mixture is light and creamy. Add the sugar and cocoa and blend on low speed. Increase the speed to medium and add the eggs one at a time, beating after each addition until incorporated. Continue to mix for 2 to 3 minutes, or until lightened, scraping down the sides as necessary.
3. Pour the batter into the prepared pan and spread it evenly, making certain to get in the corners. Bake for 35 minutes, or until just set: the surface should still be slightly spongy to the touch, but a skewer inserted in the center will come out clean, and the cake will begin to pull from the sides of the pan.
4. Remove from the oven and cool on a cooling rack for 5 to 10 minutes. Unlock pan, remove side. Slide cake off bottom onto wire rack and cool completely.

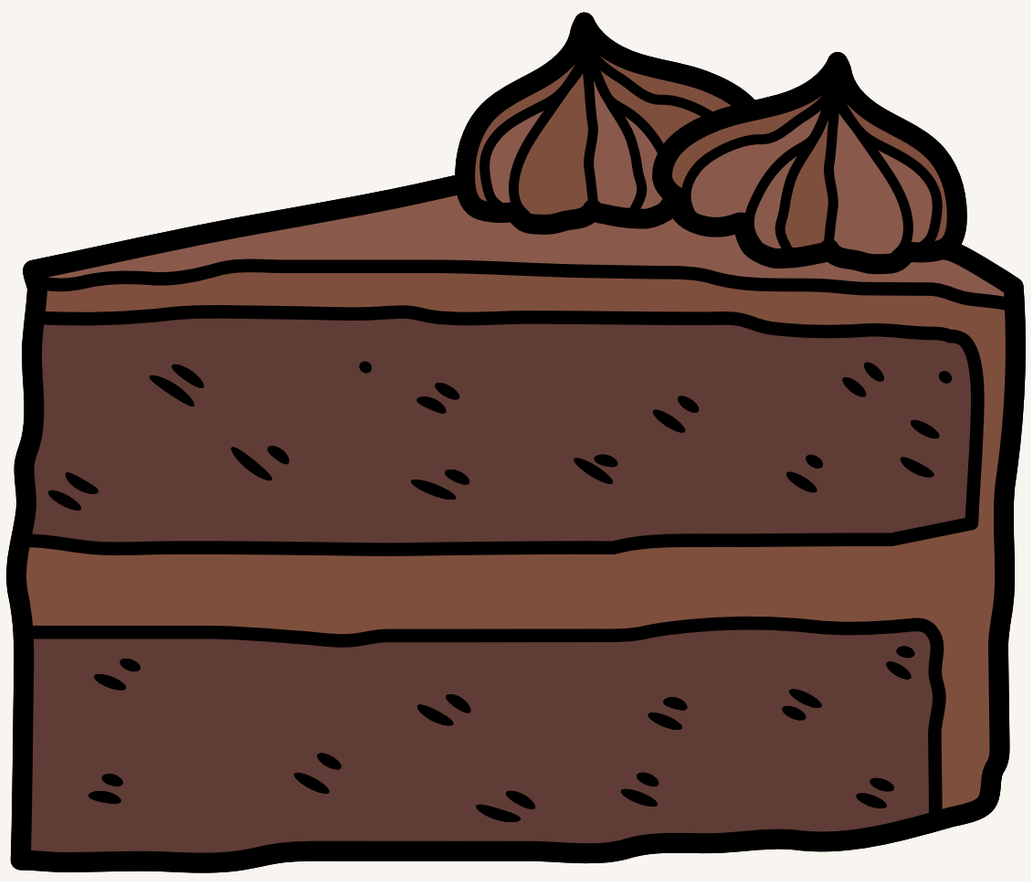
Glaze directions continued to next page

To glaze the cake:

1. Scatter the butter over the bottom of a medium skillet and top with the chopped chocolate. Place over medium heat and let sit until about three-quarters of the chocolate is melted. Remove the pan from the heat and whisk just to combine and melt the remaining chocolate; whisk gently, to avoid creating bubbles. Transfer the glaze to a measuring cup with a spout. Slowly pour some glaze over the center of one cake, then use a small offset spatula to push the glaze over the sides, coating the top and sides of the cake. Smooth the sides to cover if desired.

2. Let the cakes sit at room temperature until the glaze sets, then transfer to a platter

3. Garnish with fresh whipped cream, chocolate curls, fruit or other desirable garnishes



3-Day Coconut Cake

Ingredients:

- 1 box Duncan Hines Butter Recipe Cake Mix
- 2 cups (16 oz each) sour cream
- 1 package (14 oz) Baker's Coconut
- 2 cups sugar
- 1 stick butter
- 3 eggs
- 2/3 cup water
- 1 container Cool Whip

Instructions:

1. Follow the directions on the cake mix box and pour the batter into two 9-inch round baking pans.
2. Bake until done, checking by inserting a clean knife or toothpick; it should come out clean.
3. Wrap each cake layer in wax paper and place them in the freezer for at least 2 hours. The wax paper will help you remove the browned top of the cake. Once frozen, cut off any remaining browned areas.
4. Slice each layer in half horizontally, creating four even layers.

Filling:

1. **I**n a bowl, mix both sour creams with 2 cups of sugar and 1/2 package of coconut. Stir well, let sit for 5 minutes, then stir again to ensure the sugar is fully dissolved.
2. Spread the filling between the cake layers, saving some for the topping. You can be generous with the filling.

Icing:

Combine the leftover filling with Cool Whip and additional coconut to taste. Reserve some coconut to cover the entire cake.

Finishing Touch: Place the assembled cake in an airtight container in the refrigerator and let it sit for 3 days before serving. This waiting period is key for flavor!

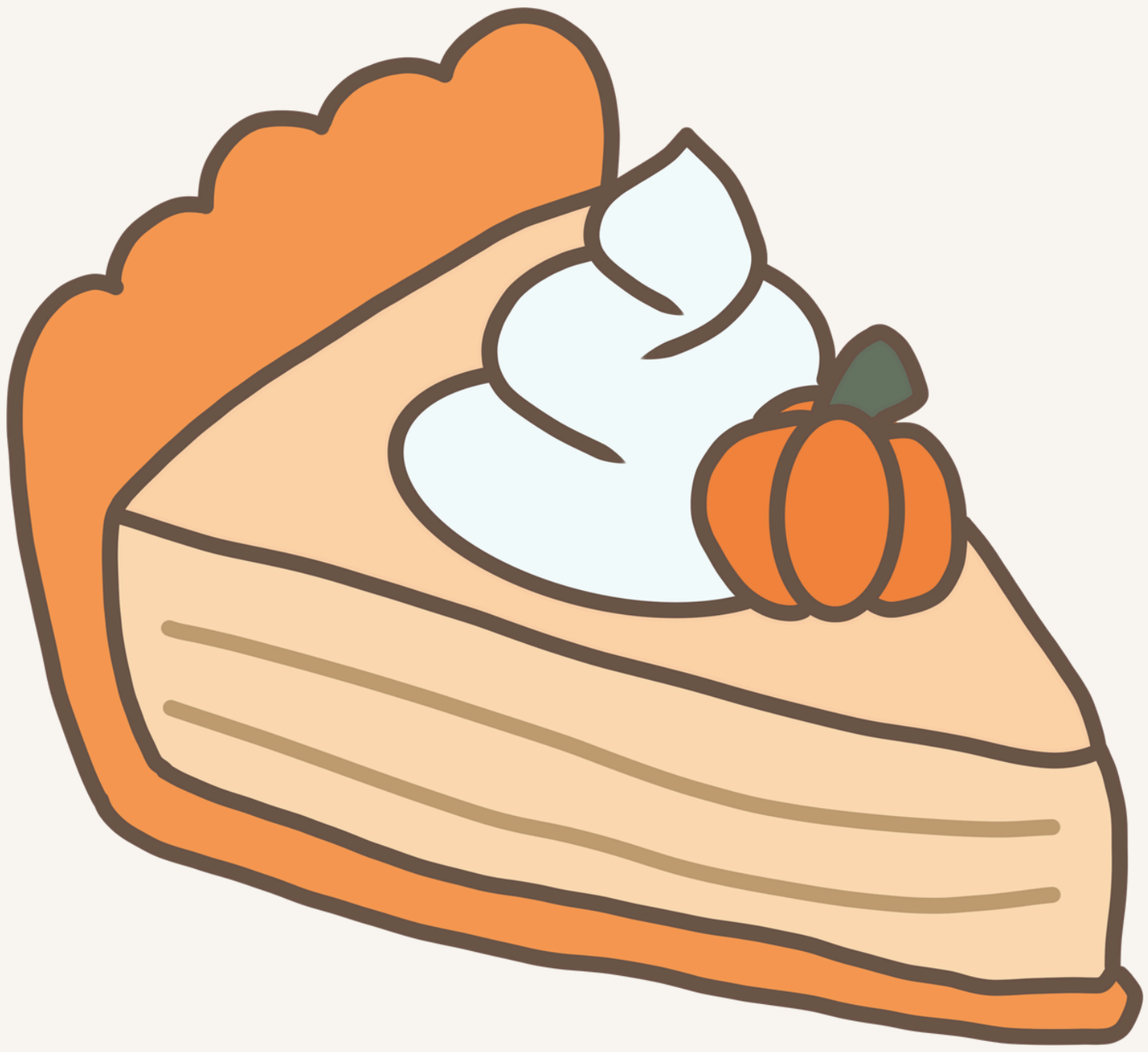
Pumpkin Crunch

Ingredients:

- 1 Large can pumpkin
- 4 eggs
- 1 13 oz can evaporated milk
- 1 cup sugar
- 1 yellow cake mix
- 1 ¼ teas pumpkin pie spice
- 1 cup melted butter

Directions:

Blend all ingredients except cake mix & butter. Pour into greased 9 X 13 pan. Sprinkle cake mix on top & then pour melted butter.
Bake @ 350 for 1 hour. Serve with whip cream.



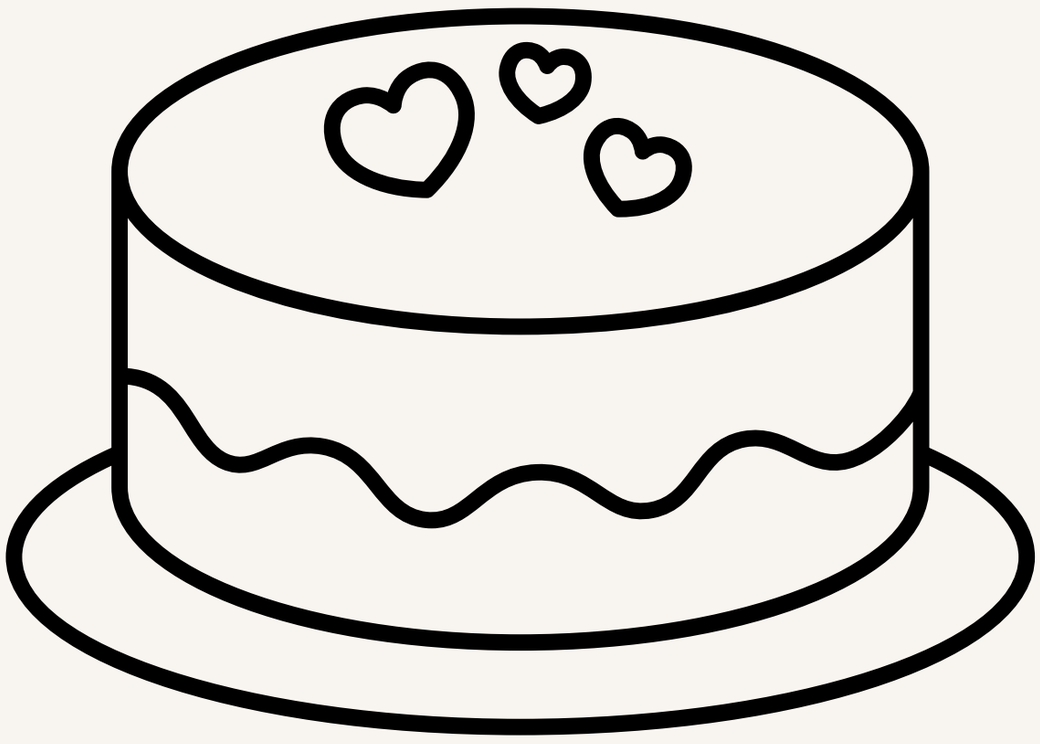
Sock-It-To-Me Cake

Ingredients:

- 1 box Butter Recipe Duncan Hines cake mix
- 1/2 cup sugar
- 8 oz sour cream
- 3/4 cup cooking oi
- 6 eggs Instructions:

Directions:

1. In a large bowl, mix the oil and eggs together.
2. Add the dry cake mix and sugar, stirring by hand until well combined.
3. Add the sour cream, mixing it well before incorporating it into the batter.
4. Spray a Bundt pan with non-stick baking spray.
5. Pour the batter into the pan and bake at 350°F for 30 to 40 minutes.
6. Once done, invert the cake onto a plate and cover with plastic wrap to lock in moisture. Keep covered until it cools down completely.



White Chocolate Brie Tartlets

Ingredients

1 box of 15 phyllo tartlet shells
4 oz Brie, rind removed
¼ c White Chocolate Chips
½ c Marmalade

Directions:

1. Preheat oven to 350
2. Arrange tartlets on a cookie sheet
3. Place a few white chocolate chips in each tartlet.
4. Place a piece of Brie in each tartlet
5. Top each tarlet with a teaspoon of marmalade. Bake for 15 min. - Serve with bespoke toasts and fresh fruit.
6. Garnish with fresh herbs

Nutella Mug Cakes

Ingredients:

1 cup each of the following:

- Flour, Sugar, Milk, Oil, Cocoa Powder, Nutella
- 4 eggs

Directions:

1. Mix all ingredients thoroughly
2. Pour into 4 mugs
3. Microwave 2 at a time for about 2 ½ minutes
4. Serve with whipped cream or other yummy topping

Thank you for your submisisons

If you have more recipes, we can continue to add to this book. Please email to wellness@washoeschools.net