

Homemade Biscuits

Ingredients

1c 2Tbl Flour

½ Tbl Baking Powder

½ Tsp Salt

½ Tbl Sugar

⅓ cup Shortening or Butter???

½ cup Milk

extra flour for the counter

Directions

1. Preheat oven to 425 degrees. Grease baking sheet.
2. Add flour, baking powder, salt and sugar to bowl mix together.
3. Cut in shortening or butter to resemble coarse crumbs.
4. Add half the milk and mix, then add remaining milk and mix together.
5. Put on floured surface and knead gently 15-20 times.
6. Pat out flat and cut out biscuits.
7. Place on greased baking sheet
8. Bake At 425 degrees for 13-15 minutes.
9. Brush tops with butter as they come out.

Ketchup

Ingredients

3oz can tomato paste
2 Tbl apple cider vinegar
2 Tbl water
¼ teaspoon salt
¼ teaspoon dried oregano
¼ teaspoon cumin
pinch pepper
½ teaspoon mustard powder

Instructions

Combine all ingredients in a small bowl and mix well.

Rice crispy Chicken

Ingredients

2 1/2 cups Rice Krispies

1 cup flour

1/2 tsp garlic powder

4 skinless, boneless chicken breasts, cut into 1/2" thick strips

2 large eggs

1/2 tsp kosher salt

Instructions

1. Preheat oven to 400
2. Line a rimmed baking pan with paper towels and set a cooling rack on top.
3. Place flour, garlic powder and salt in a shallow bowl and gently mix.
4. Beat eggs in a second shallow bowl.
5. Combine Rice Krispies in a third shallow bowl.
6. Set up an assembly line and dredge the chicken in the flour, shaking off any excess.
7. Transfer to the beaten egg and turn to coat. You want the flour to be covered in eggs.
8. Allow the excess to drip back into the bowl.
9. Place the chicken in the cereal and coat evenly. Press to adhere.
10. Line a rimmed baking and spray
11. Coat the chicken per the instructions and lay them on the rack or foil.
12. Lightly spray the chicken with olive oil or a light oil.
13. Cook for 10-12 minutes and then gently flip.
14. Bake another 5-10 minutes or until the temperature reaches 165F.

Pop Tarts

For the pastry crust:

2 cups all-purpose flour
1 tablespoon granulated sugar
1 teaspoon salt
1 cup (2 sticks) unsalted butter, cold and cubed
1 egg
2 tablespoons milk

cinnamon sugar filling:

½ cup light brown sugar
1½ teaspoon ground cinnamon
4 teaspoons all-purpose flour
or
¾ cup strawberry jam (or whatever flavor you'd like)
1 egg, lightly beaten (to brush on pastry)

DIRECTIONS:

*Prepare the cinnamon sugar filling by whisking the ingredients together.

1. To make the crust, whisk together the flour, sugar, and salt.
2. Using your fingers or a pastry blender, work in the butter until it is the size of peas and the mixture holds together when you squeeze it.
3. Whisk together the egg and milk and add to the dough. Mix together with a fork until everything is evenly moistened. Knead briefly on a floured surface, if necessary, until the dough comes together.
4. Divide the dough in half. (At this point you can wrap each in plastic wrap and refrigerate for up to 2 days. If you refrigerate the dough, let it come to room temperature for about 15 minutes before rolling out)
5. Roll out one piece of dough to about 1/8-inch thick, in a 9½ by 12½ rectangle. 6. Using a sharp knife, trim the rectangle
7. Cut the sheet of dough into rectangles. Using a spatula, transfer the rectangles to a baking sheet that has been lined with parchment paper
8. Brush the lightly beaten egg on each of the rectangles.
9. Spoon a tablespoon of filling into the center of each rectangle, leaving a ½-inch of space around the edges.
10. Roll out and cut the second piece of dough in the exact same manner as you did the first.
11. One at a time, place a second rectangle of dough on top of the nine assembled ones.
12. Using your fingers, press around the seams of the dough to make sure they are sealed. Press the tines of a fork around the edges of the rectangles. Prick the tops of the rectangles in

multiple spots to allow steam to escape.

6. Refrigerate the pan with the pastries (you don't need to cover them) for about 30 minutes.

7. preheat the oven to 350 degrees F. Bake for 25 to 30 minutes, or until lightly browned. Cool slightly before serving. Store pastries in an airtight container at room temperature for up to one week.

* Note 1: Each filling recipes makes enough for a whole recipe (9 pop-tarts). If you make to make a few different filling, just scale back the amounts for the fillings.

* Note 2: Some additional filling ideas: Chocolate chips, Nutella, different jam flavors, dulce de leche, etc. The possibilities are endless!

* Note 3: If your kitchen runs on the warm side, you will need to refrigerate the dough for at least 30 minutes before rolling it out so that the butter doesn't start to melt.

Brownies

Ingredients

1/2 cup butter, melted
1/4 cup dark cocoa powder
2 eggs
1 cup sugar
1 teaspoon vanilla
1/2 teaspoon salt
3/4 cup flour
1/4 teaspoon baking powder
1/2 cup mini chocolate chips
powdered sugar, optional

Instructions

1. Preheat oven to 350 degrees.
2. Line an 8x8 baking pan with foil and then spray with nonstick baking spray.
3. Whisk together the melted butter and cocoa powder and set aside.
4. Beat the eggs until light in color.
5. Add the sugar and vanilla and beat again.
6. Add the chocolate butter mixture into the eggs and beat until mixed in.
7. Sift together the flour, salt, and baking powder and slowly add to the egg mixture. **Do not over beat.
8. Stir in the mini chocolate chips by hand.
9. Pour the batter into the prepared pan.
10. Bake at 350 degrees for 28-30 minutes.
11. Let cool completely before cutting into 9 squares. Dust with powdered sugar if desired.

Vanilla Biscotti

Ingredients

6 tablespoons butter
2/3 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1 1/2 teaspoons baking powder
2 large eggs
2 cups King Arthur Unbleached All-Purpose Flour

Instructions

1. Preheat the oven to 350°F. Lightly grease the biscotti pan.
2. In a medium-sized bowl, beat the butter, sugar, salt, vanilla, and baking powder until the mixture is smooth and creamy.
3. Beat in the eggs; the batter may look slightly curdled.
4. Add the flour using the low speed of your mixer, stirring until smooth; the dough will be sticky.
5. Scoop the dough into the prepared biscotti pan, shaping it into a rough log and leaving about 3/4" bare around the edges of the pan.
6. The dough should be mounded in the center.
7. Bake the dough for 25 to 30 minutes, until it's golden brown all over.
8. Remove it from the oven, and allow it to cool in the pan for 30 minutes.
9. Remove from the pan. Using a spray bottle filled with room-temperature water, lightly but thoroughly spritz the log, making sure to cover the sides as well as the top.
10. Wait 5 minutes before slicing. Softening the crust just this little bit will make slicing the biscotti much easier.
11. Use a serrated knife to cut diagonal 1/2" to 3/4" slices.
12. Reduce the oven temperature to 325°F.
13. Set the biscotti on edge on a large baking sheet
14. Return the biscotti to the oven, and bake them for 25 to 30 minutes, till they feel very dry and are beginning to turn golden. (They'll still feel a tiny bit moist in the center, if you break one in half; but they'll continue to dry out as they cool)
15. Remove the biscotti from the oven, and transfer them to a rack to cool.

Granola

Ingredients

½ c Honey

1T Cinnamon

¼t Kosher Salt

¼c Melted Butter

½t Vanilla Extract

2 ½ c Oats

Add Ins (Optional)

¾c chopped nuts or seeds

½c dried fruit

½c coconut

¼c Chocolate chips

Instructions

1. Preheat oven to 350 degrees
2. Line sheet pan with Parchment paper
3. Put the first 6 ingredients in a mixing bowl and combine
4. Add oats and any add ins (except chocolate chips) and mix till coated
5. Bake for about 45 mins till golden (stir occasionally)
6. Allow to cool (add chocolate chips)
7. Store in air tight container for about 2 weeks

Pancakes

Ingredients

1 ½ c Flour
3 1/2t Baking Powder
1/2t salt
1/4c sugar
1 1/4c milk
1 egg
3T melted butter
1T vanilla

Instructions

1. Whisk together first 4 ingredients in a bowl and create a well in the middle
2. Whisk milk and egg together, pour into the well you created and stir all together.
3. Add melted butter and vanilla and whisk all ingredients together well
4. Let sit for 5-10 mins
5. Heat a skillet or griddle and coat with butter
6. Pour a ¼ cup (or less) batter into skillet at a time (do not over crowd pan)
7. Once you see the pancake starts to bubble flip it over and cook on the other side till golden brown
8. Serve warm with syrup or berry compote

