

# Chocolate Lava Cakes

**Prep Time:** 10 minutes

**Cook Time:** 14 minutes

**Total Time:** 25 minutes

**Yield:** 4 or 6 servings

## Ingredients

- 6 ounces (170g) high quality semi-sweet **chocolate\***
- 1/2 cup (115g; 1 stick) **unsalted butter**
- 1/4 cup (31g) **all-purpose flour**
- 1/2 cup (60g) **confectioners' sugar**
- 1/8 teaspoon **salt**
- 2 large **eggs**
- 2 large **egg yolks\***
- **optional for topping:** ice cream, raspberries, and/or chocolate syrup

## Instructions

1. Spray four 6 oz. ramekin with nonstick cooking spray and dust with cocoa powder. This ensures the cakes will seamlessly come out of the ramekins when inverted onto a plate in step 7. \*Or spray half of a 12-count muffin pan and dust with cocoa powder. If baking in a muffin pan, the recipe will yield 6 cakes.
2. Preheat oven to 425°F (218°C).
3. Coarsely chop the chocolate. Place butter into a medium heat-proof bowl, then add chopped chocolate on top. Microwave on high in 10 second increments, stirring after each until completely smooth. Set aside.
4. Whisk the flour, confectioners' sugar, and salt together in a small bowl. Whisk the eggs and egg yolks together until combined in another small bowl. Pour the flour mixture and eggs into the bowl of chocolate. Slowly stir everything together using a rubber spatula or wooden spoon. If there are any lumps, gently use your whisk to rid them. The batter will be slightly thick.
5. Spoon chocolate batter evenly into each prepared ramekin or muffin cup.
6. Place ramekins onto a baking sheet and bake for 12-14 minutes until the sides appear solid and firm—the tops will still look soft.
7. Allow to cool for 1 minute, then cover each with an inverted plate and turn over. Use an oven mitt because those ramekins are hot! The cakes should release easily from the ramekin.
8. Add toppings. Serve immediately.

# Glazed Cranberry Orange Scones

**Prep Time:** 30 minutes

**Cook Time:** 25 minutes

**Total Time:** 1 hour

**Yield:** 8 large or 16 small scones

## **Ingredients**

- 2 cups (250g) all-purpose flour
- 1/2 cup (100g) granulated sugar
- 2 and 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 teaspoons orange zest (about 1 orange)
- 1/2 cup (115g) unsalted butter, frozen
- 1/2 cup (120ml) heavy cream
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 heaping cup (125g) frozen cranberries\*
- 1 Tablespoon (15ml) heavy cream and coarse sugar

## **Orange Glaze**

- 1 cup (120g) confectioners' sugar
- 2–3 Tablespoons (30-45ml) fresh orange juice

## **Instructions**

1. Whisk flour, sugar, baking powder, salt, and orange zest together in a large bowl. Add it to the flour mixture and combine with a [pastry cutter](#), two forks, or your fingers until the mixture comes together in pea-sized crumbs..
2. Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the cranberries, and then mix together until everything appears moistened.
3. Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. Cut into 8 wedges.
4. [Brush](#) scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar.
5. Place scones on a plate or lined baking sheet (if your fridge has space!) and refrigerate for at least 15 minutes.
6. Meanwhile, preheat oven to 400°F (204°C).
7. Line a large baking sheet with parchment paper or silicone baking mat. After refrigerating, arrange scones 2-3 inches apart on the prepared baking sheet(s).
8. Bake for 22-25 minutes or until golden brown around the edges and lightly browned on top. Remove from the oven and allow to cool for a few minutes as you make the glaze.
9. **Make the glaze:** Whisk the confectioners' sugar and orange juice together. Add a little more confectioners' sugar to thicken or more juice to thin. Drizzle over scones.
10. Leftover iced or un-glazed scones keep well at room temperature for 2 days or in the refrigerator for 5 days.

# Pretty Petits Fours

**Total Time Prep:** 40 minutes

**Bake:** 20 minutes + cooling

**Yields** 2-1/2 dozen (3 cups frosting)

## **Ingredients**

- 1/4 cup butter, softened
- 1/4 cup shortening
- 1 cup sugar
- teaspoon vanilla extract
- 1-1/3 cups all-purpose flour
- teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup whole milk
- large egg whites, room temperature

## **Glaze:**

- 2 pounds confectioners' sugar
- 2/3 cup plus 2 tablespoons water
- 2 teaspoons orange extract

## **Frosting:**

- 6 tablespoons butter, softened
- tablespoons shortening
- 1/2 teaspoon vanilla extract
- cups confectioners' sugar
- 3 to 4 tablespoons whole milk
- Gel, liquid or paste food coloring

## **Instructions**

1. In a large bowl, cream the butter, shortening and sugar until light and fluffy. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. In a small bowl, beat egg whites until soft peaks form; gently fold into batter.
2. Pour into a greased 9-in. square baking pan. Bake at 350° for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
3. Cut a thin slice off each side of cake. Cut cake into 1-1/4-in. squares. Place 1/2 in. apart on a rack in a 15x10x1-in. pan.
4. In a large bowl, combine glaze ingredients. Beat on low speed just until blended; beat on high until smooth. Apply glaze evenly over tops and sides of cake squares, allowing excess to drip off. Let dry. Repeat if necessary to thoroughly coat squares. Let dry completely.
5. For frosting, in a small bowl, cream the butter, shortening and vanilla. Beat in confectioners' sugar and enough milk to achieve desired consistency. Place 1/2 cup each in two bowls; tint one pink and one green.
6. Cut a small hole in the corner of a pastry or plastic bag; insert #104 tip. Fill with pink frosting; pipe a rosebud on each petit fours. Insert #3 round tip into another pastry or plastic bag; fill with green frosting. Pipe a leaf under each rose.

# Rosemary Focaccia Bread

**Prep Time:** 75 minutes

**Cook Time:** 20 minutes

**Total Time:** 95 minutes

**Yield:** 8 -12 servings

## INGREDIENTS

- 1 1/3 cup warm water (*about 110°F*)
- 2 teaspoons sugar or honey
- 1 (0.25 ounce) package active-dry yeast
- 3 1/2 cups all-purpose flour
- 1/4 cup extra virgin olive oil, plus more for drizzling
- 2 teaspoons [flaky sea salt](#), plus extra for sprinkling\*
- 2 sprigs fresh rosemary

## Instructions

1. **Proof the yeast.** Add warm water (about 110°F, which you can measure with a [thermometer](#) if you want to be sure it's the right temp) and sugar to the bowl of a [stand mixer](#) with the dough attachment, and stir to combine. Sprinkle the yeast on top of the water. Give the yeast a quick stir to mix it in with the water. Then let it sit for 5-10 minute until the yeast is foamy.
2. **Knead the dough.** (*See alterate instructions below to knead by hand.*) Set the mixer to low speed, and add gradually flour, olive oil and salt. Increase speed to medium-low, and continue mixing the dough for 5 minutes. (If the dough is too sticky and isn't pulling away from the sides of the bowl, add in an extra 1/4 cup flour while it is mixing.)
3. **First dough rise.** Remove dough from the mixing bowl, and use your hands to shape it into a ball. Grease the mixing bowl (or a [separate bowl](#)) with olive oil or cooking spray, then place the dough ball back in the bowl and cover it with a damp towel. Place in a warm location (I set mine by a sunny window) and let the dough rise for 45-60 minutes, or until it has nearly doubled in size.
4. **Second dough rise.** Turn the dough onto a floured surface, and roll it out into a large circle or rectangle until that the dough is about 1/2-inch thick\*. Cover the dough again with the damp towel, and let the dough continue to rise for another 20 minutes.
5. **Prepare the dough.** Preheat oven to 400°F. Transfer the dough to a large parchmentcovered [baking sheet](#) (or press it into a [9 x 13-inch baking dish](#)). Use your fingers to poke deep dents (seriously, poke all the way down to the baking sheet!) all over the surface of the dough. Drizzle a tablespoon or two of olive oil evenly all over the top of the dough, and sprinkle evenly with the fresh rosemary needles and sea salt.
6. **Bake.** Bake for 20 minutes, or until the dough is slightly golden and cooked through.
7. **Serve.** Remove from the oven, and drizzle with a little more olive oil if desired. Slice, and serve warm.

# Savory Galette with Pesto and Heirloom Tomatoes

**Prep Time:** 1 hr 30 minutes

**Cook Time:** 30 minutes

**Yield:** 3 servings

## INGREDIENTS

### **Parmesan crust:**

- 1 1/2 cups all-purpose flour
- 1/2 cup finely grated parmesan cheese
- 1/2 cup cold unsalted butter cubed
- 6 tablespoons cold water 50 F or colder
- 1/2 teaspoon salt

### **Toppings:**

- 7 ounces pesto sauce drained
- 8 ounces mini heirloom tomatoes sliced
- 1/2 cup finely grated parmesan cheese
- 1/8 teaspoon freshly ground black pepper
- freshly chopped parsley for garnish

### **Egg wash:**

- 1 egg beaten
- 1 tablespoon water

## **INSTRUCTIONS**

1. Prepare the crust dough: Add flour, parmesan cheese, butter, and salt to a food processor with a metal blade. Process until combined. Replace the metal blade with a dough attachment. Add water and process until the mixture clumps together and resembles dough. Form dough into a ball and cover with plastic wrap. Refrigerate for an hour to chill.
2. Assemble the galette: On an oven-safe baking mat, roll out the dough into a rough circle about 12 inches in diameter. Evenly distribute the toppings, avoiding a 1 inch border. Start with the parmesan cheese then pesto then followed by tomatoes. Top with black pepper. Fold the border of the dough inwards around the edges of the galette. Combine egg and water to form an egg wash and brush the edges of the galette, discarding any leftover egg wash.
3. Bake and serve: Bake at 400 F until the crust is golden brown, about 30 minutes. Garnish with parsley and let cool for 10 minutes before slicing and serving.