

Cookies

MOTHER'S TAFFY COOKIES COPYCAT RECIPE

1/4 cup butter, browned in skillet and cooled to room temperature
1/4 cup shortening (like Crisco), or 2 Tbsp shortening & 2 Tbsp coconut oil
1 cup packed brown sugar, light or dark
1 egg
2 tablespoons molasses or dark corn syrup
1 teaspoon vanilla extract
1/4 teaspoon coconut extract
1 tablespoon Sweetened Condensed Coconut Milk Leche de coco

1 1/2 cups all-purpose flour
1/2 cup cake flour
2 tablespoons vanilla malted milk powder (like Carnation)
3/4 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon table salt
3/4 cup flaked coconut, blended to small bits, as small as possible
1 cup prepared vanilla frosting (like Duncan Hines or Betty Crocker)

In a mixing bowl, cream browned butter, shortening and brown sugar until light and fluffy. Beat in egg. Gradually add corn dark syrup, vanilla and coconut extracts; mix well.

In another bowl, combine the flours, vanilla malted milk powder, baking powder, baking soda and salt, mix well, stir in ground coconut, stir well; add to the creamed mixture and mix well.

Cover and refrigerate for 2 to 4 hours to firm up dough.

Shape into 1-in. balls. Place 2 in. apart on greased baking sheets; flatten with flour dipped dinner fork into 2-1/2-in. x 1-in. rectangles. Press lengthwise with a floured fork.

Bake at 400°-F for 8 to 10 minutes or until lightly browned. Cool a few minutes before removing to a wire rack to cool completely.

Frost the bottom on one cookie with a teaspoon or two of vanilla frosting and press against the bottom of another cookie to make a cookie sandwich.

ALMOND BISCOTTIS

Ingredients

- 1 cup whole almonds raw
- 2¼ cups all purpose flour 320 grams
- 1½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup granulated sugar
- ¾ cup brown sugar
- 3 large eggs (room temperature)
- ½ cup olive oil
- 1 tablespoon pure almond extract
- ½ teaspoon pure vanilla extract
- 1 teaspoon lemon zest

Instructions

1. Preheat oven to 325°F/165° C. Position rack in the center.
2. Line baking sheet with parchment paper.
3. Spread almonds on a baking sheet and toast in the oven for about 12-15 minutes.
4. Meanwhile, in a medium bowl, whisk together the dry ingredients (flour, baking powder, salt and sugars).

5. In a large bowl, whisk eggs. Add olive oil, extracts, and zest. Whisk lightly together.
6. When almonds are toasted, remove them from the oven and coarsely chop.
7. Add flour mixture to egg mixture; stir with a wooden spoon until just incorporated.
8. Fold in chopped almonds (make sure they have cooled off before incorporating in the batter).
9. Use a large serving spoon to scoop out the dough and place it on the parchment-lined cookie sheet. Add another scoop adjacent to the batter on the cookie sheet and keep going until two logs are formed.
10. With damp fingers, shape into a log shape.
11. Bake for approximately 30 minutes or until golden brown in color and firm. Allow to cool slightly for about 10 minutes.
12. Remove from baking sheet and transfer to a cutting board.
13. Using a serrated knife, slice cookies at an angle about $\frac{1}{2}$ - $\frac{3}{4}$ inch thick.
14. Place slices back on the baking sheets and return them to the oven for about another 15-20 minutes (the longer they stay in the oven, the crispier they get). Turn them over at the halfway mark.
15. Place on a wire rack to cool.

Cakes

Cinnamon Apple Tea Cake

Cinnamon Apples:

- ☐ 600g/ 1.2 lb Granny Smith apples, peeled and cored (or any other – red, green, golden) (*4 large, 5 small/medium, Note 1*)
- ☐ 2 1/2 tsp cinnamon powder
- ☐ 50g/ 3 tbsp unsalted butter , *melted*
- ☐ 2 tbsp white sugar

Dry:

- ☐ 1 1/2 cups flour , *plain/all purpose*
- ☐ 2 tsp baking powder
- ☐ 1/2 tsp salt

Wet:

- ☐ 4 tbsp/ 60g unsalted butter , *melted*
- ☐ 1/2 cup oil (*canola, vegetable*)
- ☐ 2 large eggs , *at room temperature (~55g/1.95 oz each) (Note 2)*
- ☐ 3/4 cup white sugar , *caster / superfine best (but not essential)*
- ☐ 2 tsp vanilla extract

Glaze (optional):

- ☐ 1 1/2 tbsp apricot jam (*or other flavour*)
- ☐

1 tbsp water

Instructions

1. Preheat oven to 180°C/350°F (all oven types).
2. Grease a 20cm / 8" springform pan with butter, then line with baking paper (parchment paper).

Apples:

1. Chop half the apples into 1.25 cm / 1/2" pieces.
2. Slice the other half into 3mm / 1/8" thick slices.
3. Place into separate bowls. Sprinkle/drizzle each bowl with half the butter, sugar and cinnamon. Toss to coat, set aside.

Batter:

1. Whisk Dry ingredients in a large bowl.
2. Pour Wet ingredients in a separate bowl in the order listed. Whisk well to combine.
3. Pour Wet into the Dry ingredients bowl. Mix with a wooden spoon or rubber spatula until flour is incorporated.
4. Add chopped apple. Gently mix through until JUST dispersed (to keep cinnamon on apple, not dispersed through batter).
5. Scrape into cake pan, smooth surface.
6. Top with sliced apples – fan them out in a circle, overlapping each other by 1/4 (fiddle away to use up all the apple / make it even!).
7. Bake 50 minutes, or until skewer inserted into the centre comes out clean (Note 3). Cover loosely with foil if you have to bake beyond 50 min (to stop apples burning).
8. Place on cooling rack, release sides of springform pan.

Glaze & Serve:

1. **Heat Glaze:** Place jam and water in a small bowl, microwave 20 seconds to warm, then mix.

2. **Glaze:** Brush apples on surface with glaze.
3. **Cool:** Allow to cool at least 30 minutes before cutting with sharp knife. It is sheer perfection when it's still slightly warm in the middle.

Recipe Notes:

1. Apples – I like making this with tart apples like Granny Smith, Gala, Honey Crisp, for both the flavour the slight tartness adds (rather than just being completely sweet) and that they tend to hold up slightly better for baking. But this recipe will work beautifully with any apples – I've made it with all sorts over the years (Delicious, Fuji, even Golden Delicious).

2. Eggs – make sure they're not fridge cold as they will partially solidify the butter and you'll end up with a thicker than ideal batter (cake will still work, but will take longer to bake).

Submerge in bowl of warm tap water for 10 minutes – this will be enough to take the chill out.

3. Checking for doneness – important to use skewer test to check for doneness because apples differ in juiciness. Really juicy apples = more liquid leached into batter during bake = 5 to 10 min extra bake time.

4. Serving – this is not one of those plain cakes that need cream or ice cream to serve. It's ultra moist and loaded with flavour. But if you really wanted to, my first pick would be vanilla ice cream.

Storage – One of the rare cakes in the world that truly holds up well and is just as good 4 days later as it was on the day. Still perfectly moist, gets slightly "pudding like" around the apples (which only makes it better). Store in the fridge if it's hot where you are, but it must be served at room temp (cold is just not the same!)

5. Measures in different countries – this is a really forgiving cake. I've made it mixing up US and Aussie cup measures for dry vs wet, and it's still come out just fine. So no need to be meticulous about differences in our cup measures for this cake. From a practical perspective, all the ingredients will be proportionally right using whatever cup measure you use.

Oven types – ordinarily for cakes, I'd reduce the temperature for fan forced but because this batter is quite thick and it's topped with apples which weighs the cake down / takes longer for heat to get through to the middle, I found it didn't cook through in the same time. So for this cake, use the same temp whether standard or fan forced.

6. Nutrition per slice.

Pastries

Cinnamon Apple Puff Pastry(Altered Recipe)

(I altered the recipe to fit it being extras from the tea cake. [The Original recipe is here](#))

Ingredients:

- 1/2 puff pastry sheet
- 1 apple
- 2 tsp cinnamon powder
- 1 tbsp butter
- 1 1/2 tsp of sugar
- 4 tsp apricot jam
- 2 tsp icing sugar (optional)
- Pinch of salt
- Pinch of all-purpose flour
- 1 egg or 2 tbsp unsweetened almond milk for brushing

Instructions:

1. Preheat oven to 355F or 180C.
2. Half the apple, remove the core and cut it into 2-3mm slices.
3. Add apple slices, 1 tsp cinnamon, 1 tsp sugar, 1 tbsp melted butter in bowl and mix.
4. Meanwhile, sprinkle your worktop with the flour. Lay out 1/2 puff pastry sheet and then cut in half and half again to make 4 equally squares.
5. Transfer the sheets onto a large baking tray lined with parchment paper. Spoon 1 tsp of apricot jam into the centre of each sheet and spread out leaving a 5-10mm border on all sides.
6. Mix remaining cinnamon and sugar and sprinkle on top.
7. Place 5-7 slices of apple on each sheet with each slice slightly overlapping the one before
8. Bake for 8 minutes, then brush with almond milk or egg and bake for another 10 minutes, or until golden brown.
9. Cool for 10 minutes and sprinkle with icing sugar before serving, enjoy!

Almond Croffles

Croissant dough

- 1 roll Ready-made croissant dough
- 50 g Silver Spoon Caster Sugar

Frangipane cream filling

- 50 g Unsalted butter soft, at room temperature
- 75 g Sugar
- 1 large Egg at room temperature
- 60 g Ground almonds
- 1 tsp Almond Extract
- 1 tsp Vanilla Extract
- 20 g Allinson's Plain White Flour

Decoration

- 60 g Sugar
- 30 ml Water
- Flaked Almonds
- Powder Sugar for dusting

Toppings

- Ice-cream / berries / yoghurt / maple syrup / chocolate sauce optional extras for serving

Start by making the frangipane cream

1. Beat the butter and sugar together until fluffy and combined.
2. Add the egg, ground almonds, almond extract, vanilla extract and flour. Mix together until combined.

Now move on to the croissant dough

1. Roll out the dough and slice into triangles.

2. Spread the frangipane cream on top of each triangle, leaving a 1cm border clean around the edge. Be careful not to overfill otherwise the frangipane cream will leak out in the waffle maker. I'd suggest using 1-2 teaspoons per croffle.
3. Starting from the base of the triangle, tightly roll the dough up tucking the triangle point underneath.
4. Use your fingers to pinch the dough at both ends to seal them off.
5. Pour the caster sugar onto a plate, then roll the croissants in the sugar so they are lightly coated.

Cook the croffles

1. Plug in your waffle maker and wait until it has heated up.
2. Lightly grease using cooking oil spray or a little butter.
3. Cook one croffle at a time in the waffle maker until golden brown and cooked through (roughly 3-5 minutes).

Strawberry-Gouda Pastries

Ingredients:

3 ounces Arthur Bay Original Gouda cheese
1 box (17.3 ounces) frozen puff pastry, thawed
1/3 cup water
3 tablespoons strawberry preserves
1 large egg, lightly beaten
9 small fresh strawberries, hulled
Confectioners' sugar

Instructions:

- Heat oven to 400°F. Line a 15 x 10-inch baking pan with parchment paper.
- Cut gouda into 9 cubes, about 3/4-inch each. Set aside.
- Unfold one puff pastry sheet on a lightly floured surface. Cut out nine pastries with a 3-inch cookie cutter. Transfer pastries to prepared pan; chill flowers. Repeat unfolding and cutting steps with remaining pastry.
- Cut windows, removing centers from nine cuts with a 1 1/2-inch round cookie cutter. Save pastry scraps for a different recipe. (See recipe tip.)
- Brush edges of the solid flowers with water; top with window flowers. Place 1/2 teaspoon strawberry preserves into the center of each flower; top centers with reserved gouda cubes.
- Brush egg wash on the pastry of each flower. Bake for 10 minutes. Press a strawberry into the center of each flower. Bake for 4-5 minutes longer or until golden brown. Cool slightly on a wire rack. Dust with confectioners' sugar. Serve warm.

Soups

HUNGARIAN FRUIT SOUP

(Modified Recipe. Original Recipe here:

<https://www.flyingpigkitchen.com/recipes/hungarian-fruit-soup>)

Ingredients

Berries and Cherries (trimmed or pitted) 2 lb

Cinnamon Stick 1

Vanilla Extract 1 tsp

Water 3 cups

Maple Syrup 1/3 cup

Heavy cream 2/3 cup

4 cloves

Lemon (juiced) 1 Tbsp

(Original recipe calls for 2 TBSP of corn starch and Cream or Coconut Cream 2/3 cup.
No Cloves. No heavy Cream)

Instructions:

In a medium pot, combine fresh fruits, cloves, a cinnamon stick and vanilla extract. Add enough water to cover the fruits, about 3 cups.

Cover with a lid, heat over medium low heat and bring it to a boil.

When it comes to a boil, reduce the heat to low and let it simmer for 5 min.

Combine the (Original Recipe add cornstarch) and cream, mix well before adding the mixture to the pot. Stir frequently, cook until the mixture thickens.

Add the lemon juice and mix well.

Remove from heat. Let it cool to room temperature before

transferring the pot to the refrigerator. Chill for 4 hours. Serve cold. Enjoy!

Breakfast

Pain Perdu aka French Toast

Ingredients

- 4 large eggs
- 2/3 cup milk (160 ml)
- 1/4 cup all-purpose flour (30 grams)
- 1/4 cup granulated sugar (50 grams)
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract (5 ml)
- 8 Milk bread

Instructions

1. Preheat griddle to 350 degrees F or or heat a skillet over medium heat.
2. In a blender, add the eggs, milk, flour, sugar, salt, cinnamon, and vanilla. Blend until smooth. If you prefer whisking by hand, start by mixing the flour and eggs together in a shallow dish, then whisk in the rest of the ingredients until combined.
3. Dip bread slices into the batter, dredging them well on both sides, and place on hot, greased griddle or skillet.
4. Cook for a few minutes, until the bottom of the breads starts to get golden brown. Flip and cook on the other side the same.
5. Remove to a plate. Serve warm with syrup and a sprinkle of powdered sugar.