



# ICOOK RECIPES

2019

SHC

# MINI CALZONE

## Ingredients

- 1 pack of premade pizza dough
- 1/2 cup cherry tomatoes
- 2 garlic cloves
- 6 tablespoon mozzarella cheese
- 6 leaves of fresh basil
- 6 pinches of oregano
- 6 pinches of salt
- 6 pinches of fresh ground pepper
- 1 teaspoon olive oil



**I.** Preheat the oven to 400°F.

Sprinkle the counter with a little bit of flour and roll out the pizza dough.

Use the big rounded cookie cutter to make the disks. Collect the leftover dough and roll them out again until it lasts.

**II.** Cut the tomatoes in very thin slices.

**III.** Clean the garlic cloves press it through the garlic presser.

**IV.** Use scissors to mince the basil.

**V.** Place a few slices of tomato on the half side of the dough, (leave border) and sprinkle with the the garlic, basil, oregano, salt and pepper.

**VI.** Add a layer of grated cheese and top it with a few more slices of tomato.

**VII.** Brush the edge of the dough with water in one half and fold the other half on the pile and use a fork to seal the edges.

**VIII.** Put them on a tray covered with parchment paper.

**IX.** Brush the dough with a little bit of olive oil and bake it for 12 minutes.

**X.** Change the oven to broil on 400°F and bake for another 5 minutes.

# SPAGHETTI CARBONARA

## Ingredients

- 1 small handful of spaghetti
- 2 egg yolks
- 1/4 cup parmesan
- 1/3 cup half and half
- 1/2 teaspoon salt
- 3 twists of fresh ground pepper
- 1/4 cup of bacon bits
- 2 tablespoons olive oil  
( 2•2 teaspoon and 1• 1 tablespoon )



- I.** Boil water with a 1/2 teaspoon salt and 1 teaspoon olive oil in a big pot. Cover the pot so the water will come to boil quicker. Add the pasta when the water is boiling and cook it for 6-7 minutes.
- II.** While waiting put the bacon crumbs on a tray with parchment paper. Put it in the oven to broil on 350 °F for 5 minutes.
- III.** Save 1/2 of water from the pasta's cooking water, then use a strainer and rinse the pasta then put the pasta back to the pot and add a teaspoon olive oil, mix it with the pasta to avoid sticking.
- IV.** While cooking the pasta start making the sauce: Mix the egg yolks, the half and half cream and the parmesan in a bowl. Add a pinch of salt and the pepper as well. Whisk in 1/4 cup of water from the pasta's cooking water to the sauce .
- VI.** Pour the mixture from the bowl to the pasta and mix it together.
- VII.** Place the pot with the pasta on the medium heat and stir it continuously until the sauce thickens, about 7-9 minutes. This step is very important, you must stir it and try to catch the moment when the sauce is not liquidy anymore but not too thick.
- VIII.** When looks thicker but still saucy, add the bacon crumbs as well and take it off the heat. Add 1 tablespoon of olive oil, mix it well together and cover before serving.

ENJOY!

# BRUSCHETTA

## Ingredients

- 1 piece of ciabatta roll  
( Split with the other station )
- 2 cloves of fresh garlic pressed
- 1 cup of cherry tomatoes
- 6 leaves of fresh basil
- 2 teaspoons olive oil
- 1/4 teaspoon salt
- 1 twists of fresh ground pepper



- I. Use a medium size mixing bowl to mix the ingredients.
- II. Cut the tomatoes into 4-6 pieces (half first then across).
- III. Clean the garlic and press it on a garlic press.
- IV. Use a kitchen scissor to chop the basil.
- V. Add one tablespoon of olive oil, the salt and the pepper and mix it well together.
- VI. When the bruschetta is ready, cut the bread to 6 equal pieces.
- VII. In a frying pan on medium-high heat 1 pump olive oil and toast the bread to golden brown.
- VIII. When the bread is ready, put 1-2 tablespoon bruschetta / slice.

ENJOY!



# PIZZELLE CANNOLI CONES

## Pizzelle ingredients

- 1 eggs
- 2 tablespoon brown sugar
- 2 tablespoon olive oil
- lemon zest from 1/2 lemon  
(share the lemon with the other group)
- 1/2 teaspoon vanilla extract
- 1/3 cup flour
- 1/4 teaspoon baking powder

## Filling ingredients

- 1/2 cup cream cheese
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 teaspoon of fresh lemon juice and zest
- chocolate chips



**I.** Preheat the pizzelle iron. The 2 station will use 1 iron for baking the pizelles.

**II.** Mix all the pizzelle ingredients with a hand mixer. Use only the half of the lemon zest. Put all the liquid ingredients first and then the dry ones.

**III.** When the batter is done, put one teaspoon on batter on the iron and bake it until golden brown, about 20 seconds.

**IV.** When removing, use the cone roller to roll the dough. First remove only 1 pizelle with a silicone spatula and place it on the counter. Carefully wrap on side on the cone roller and roll the pizelle. When to two sides are overlapping each other hold it for a few seconds then put it aside to cool down. Try to do this step as quick as you can. If rolling is not comfortable, the cookies can be served with the filling on the top.

**VI.** For the filling mix the cream cheese with the powdered sugar and the lemon juice and lemon zest.

**VII.** Put the filling in a ziplock bag and cut one corner. Fill the pizzelles and put some chocolate chips on the sides.

**ENJOY!**

# NAAN BREAD

## Ingredients

- 1 1/2 cups flour
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 1 pinch of dry yeast
- 1/2 cup warm water
- 2 tablespoons olive oil

## Garlic butter ingredients

- 1 tablespoon butter
- 1 clove of garlic pressed



- I.** Mix the flour, the baking powder and the yeast.
- II.** Dissolve the salt in the warm water then add it to the dry mixture.
- III.** Stir in the olive oil and knead to form a moist dough. Form into a ball.
- IV.** Cover with a kitchen towel and let rest while making the garlic butter.
- V.** Peel and press 1 clove of garlic in a frying pan with one tablespoon butter. Heat it until melts and the garlic is very light brown. Pour it in a small bowl. Do not wash the frying pan, you'll use it to bake the naan bread.
- VI.** Divide the dough into 6-7 equal pieces and form balls.
- VII.** Sprinkle the counter with a tiny bit of flour and use a rolling pin to roll the dough balls to 1/6 inch thin disks.
- VIII.** Put the frying pan back on the stove on medium heat and bake each side of the bread for 1-2 minutes, until turns a little bit fluffy and has dark brown spots on it.
- IX.** Brush it with the garlic butter, serve it with the chicken tikka masala.

ENJOY!

# CHICKEN TIKKA MASALA

## Marinate ingredients

- 1 bag of chicken cubes
- 2 tablespoons plain yogurt
- 3 cloves of garlic
- 1 teaspoon grated fresh ginger

## Sauce ingredients

- 1 teaspoon grated fresh ginger
- 2 cloves of garlic
- 1/2 onion, finely minced (share)
- 1 cup cherry tomatoes
- 1/4 cup half and half cream
- 2 tablespoons of unsweetened yogurt
- 1/2 teaspoon salt
- 1 teaspoon tikka masala seasoning
- 2 teaspoons butter



**I.** Peel and press the garlic then peel the ginger with a teaspoon and grate it into a medium size bowl. Add the chicken and the yogurt and mix it together then put it in the fridge to chill while making the sauce. Preheat the oven to 400°F.

**II.** Sauce: Clean and mince the onion and caramelize it on 1 teaspoon butter in a pot which is big enough to contain the meat and the ragout as well. When the onion is done, press the peeled garlic and grate the ginger to the pot. In the meantime cut the tomatoes in half.

**III.** Add the tikka masala seasoning and the halved tomatoes along with 1/3 cup of water, cover the pot and cook for 5 minutes.

**V.** In the meantime take out the meat from the fridge and put it on a tray with parchment paper. Put it in the oven for 5-8 minutes.

**VI.** Transfer the sauce to a blender and blend it with 1/4 cup of half and half cream then pour it back in the pot. Cook it on medium heat for 3 minutes.

**VII.** Add 2 tablespoons of yogurt and the meat to the sauce. Cook for 5 minutes. Take it off the heat and add 1 teaspoon butter, mix it well.

**VIII.** Serve with the naan bread

ENJOY!



# MILK PEDA BON BON

## Ingredients

- 1/2 can condensed milk (share with the other station)
- 2/3 cup of milk powder
- 1 tablespoon butter
- 1 pinch of nutmeg
- 1 pinch of cardamom
- 2 pinches of cinnamon
- 1/4 cup of raisins or chocolate chips

## Coating powder ingredients

- 1 teaspoon milk powder
- 1 teaspoon cocoa powder
- 1 teaspoon powdered sugar



**I.** Put a pot on high heat with 1 1/2 inch water in it and cover with a mixing bowl. Do not use a plastic bowl! Once the water is boiling, reduce the heat to small. You'll cook the peda with the steam, coming from the boiling water.

**II.** While waiting for the water to boil, prepare the coating powder: mix the milk powder, the powdered sugar and the cocoa powder together in a small bowl. Set aside.

**III.** Put 1 tablespoon butter in the bowl and wait until it melts. Add the condensed milk along with the nutmeg, the cardamom and cinnamon.

**IV.** Mix it well together then mix in the milk powder as well.

**V.** Stir continuously until it thickens and leaves the side of the bowl easily, about 5-8 minutes.

**VI.** When done, put the bowl of peda to the freezer to cool down and clean up at your station. When the station is clean, continue.

**VII.** When the mixture cools down a bit make the bon bons. Shape a little bit of peda to a ball then press with your palms, place some raisins or chocolate chips in the middle, fold the sides back and round it again between your palms. Coat with the coating powder then serve it in a muffin liner.

**ENJOY!**



# OVEN BAKED FRIES

## Ingredients

- 2 potatoes
- 1 1/2 tablespoons olive oil
- 2 pinches of salt
- 2 pinches of paprika
- 2 pinches garlic powder  
(1 pinch equals 1/8 teaspoons)



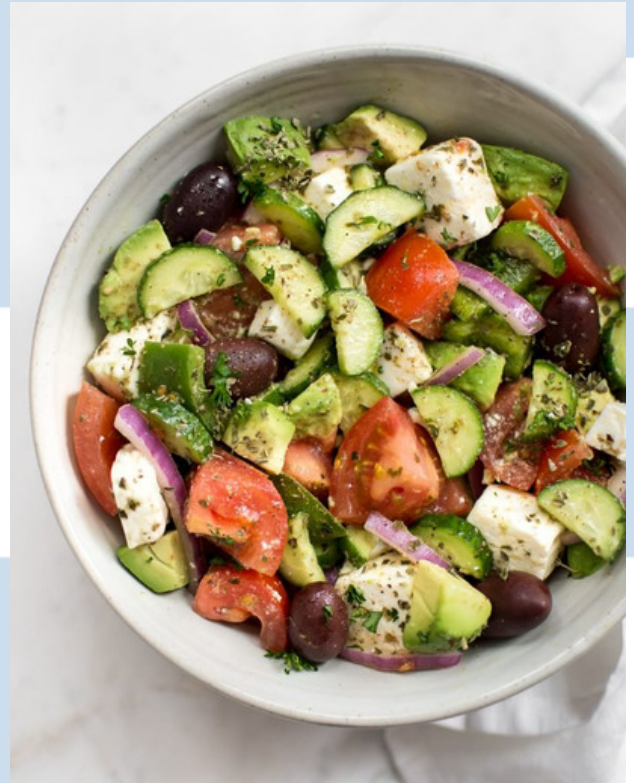
- I.** Preheat the oven to 425 °F.
- II.** Cut the potato to small slices, not bigger than a finger.
- III.** Mix the olive oil with the salt, the paprika and the garlic powder.
- IV.** In a big mixing bowl mix the potatoes with the seasoned oil.
- V.** Place the potatoes on a tray with parchment paper and bake them for 30-35 minutes.
- VI.** While it is in the oven, prepare the greek salad.
- VII.** Serve it together with the meat, the feta cream and the greek salad.

ENJOY!

# GREEK SALAD

## Ingredients

- 1/2 cup cherry tomatoes
  - 1/2 cucumber
  - 1/4 purple onion
  - 1/2 bell pepper
- (share the halves with the other station)
- 1/4 cup olives
  - 1/4 cup of feta cheese crumble
  - 1 tablespoon olive oil
  - 1 teaspoon balsamic vinegar cream
  - Juice of a 1/4 piece of lemon  
(quarter one lemon with the other feta station and the greek salad stations.)
  - 1 teaspoon oregano
  - 2 twists of fresh ground pepper
  - 1/4 teaspoon of salt



Make the salad in a big mixing bowl:

- I. Half the tomatoes and cut the cucumber to 1/3 inch size cubes.
- II. Cut the half of the bell pepper in half and then cut the halves to thin slices.
- III. Cut the half of the onion in half and then thin slices, same as the pepper.
- IV. Add the olives to the salad.
- V. Make the dressing: mix the olive oil with the balsamic vinegar and the lemon juice. Also add the salt, the pepper and the oregano to the dressing.
- VI. Mix everything well together with the dressing.
- VII. Add the feta cheese crumbles on the top.
- VIII. Serve it together with the fries, the feta cream and the meat.

ENJOY!

# GYRO MEAT

## Ingredients

- 1 bag of beef
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon parsley
- 1 clove garlic grated
- 1 teaspoon oregano
- 1/2 teaspoon cumin
- 1/6 teaspoon nutmeg
- 2 twists of black pepper



**I.** Mix the spices with the olive oil

**II.** In a mixing bowl mix the meat with the seasoned olive oil.

**III.** Let it chill while making the feta cream. When done, and the station is cleaned up after it, get back to the meat.

**III.** Put a frying pan on medium-high heat and roast the meat until it turns golden brown and a little bit crispy.

**IV.** Serve it together with the fries, the feta cream and the greek salad.

ENJOY!



# FETA CREAM

## Ingredients

- 1/4 cup feta cheese
- 1/4 cup cream cheese
- 1/2 tablespoon greek yogurt
- 1 teaspoon olive oil
- 1 clove of garlic
- 1/2 teaspoon oregano
- the juice of 1/4 lemon  
( quarter one lemon with the other feta station and the greek salad stations.)



- I. Peel and press the garlic and squeeze the lemon juice into a bowl.
- II. Put all ingredients into a mixing bowl.
- III. Use a whisk or a fork and mix it until smooth and the feta cheese is not in big pieces anymore.
- IV. Add a few drops of olive oil on the top. ( 1 pump)
- V. Sprinkle with oregano.
- VI. Serve it together with the fries, the meat and the greek salad.

ENJOY!

# GREEK YOGURT BOWL

## Ingredients

- 1 1/2 cups greek yogurt
- 1/4 cup honey
- 1 teaspoon vanilla essence
- 1/2 cup of grapes

## Granola ingredients

- 5 dates (optional)
- 2/3 cup of oat
- 1/2 teaspoon cinnamon
- 1 tablespoon brown sugar
- 2 tablespoons butter
- 1 tablespoon chocolate chips
- 1 tablespoon raisins (optional)
- 1/2 teaspoon chia seeds
- 1/2 teaspoon flaxseed



**I.** Preheat the oven to 350 °F on broil.

**II.** Mix the oats, the chia and flaxseed, the cinnamon and the sugar together.

**III.** In small sauce pan melt the butter on medium heat. When the butter is melted add the chocolate chips to the saucepan and take it off the heat, mix it with the oat mixture immediately, do not wait the chocolate to melt. Mix it well together, until the butter covers the oat mixture.

**IV.** Put a parchment paper on a tray and spread the granola mixture on it.

**V.** Put it in the oven for 10-12 minutes. Take it out every 3 minutes and mix it with a silicone spatula. This is important to avoid the top from burning.

**VI.** In the meantime put the yogurt in a mixing bowl and add the honey and the vanilla essence to it. Mix it well together.

**VII.** Chop the dates and add it to the granola along with the raisins when you take it out of the oven. Mix it well together and transfer it to a bowl to cool down.

**VII.** While the granola cools, cut the grapes in half.

**VIII.** Serve the yogurt with the granola and the grapes on the top. **ENJOY!**

# SWEET AND SOUR CHICKEN

## Ingredients

- 1 bag of chicken cubes
- 1 tablespoons olive oil
- 1/2 bell pepper
- 1/2 onion
- ( share the halves with the other station.)
- 1 container pineapple tibids
- the juice from the pineapple container
- 1/4 cup apple cider vinegar
- 1/3 cup honey
- 2 tablespoons ketchup
- 2 tablespoons soy sauce
- 1 clove garlic
- 1/2 teaspoon fresh ginger grated
- 2 tablespoons corn starch
- 2 teaspoons of salt
- 2 twists of fresh ground pepper



**I.** Prepare the vegetables: Cut the bell pepper to 1 inch pieces, cut the onion in half and then to 1 inch cubes, press the garlic. Peel the ginger with a teaspoon and grate it.

**II.** Whisk cornstarch, pepper, and 1 teaspoon salt in a large bowl. Add the chicken to cornstarch mixture and toss to coat.

**III.** Heat 1 tablespoon olive oil in a large pot. Add the chicken and cook, turning occasionally until a light brown crust forms, about 5 min.

**IV.** While cooking stir 1/4 cup of water, apple cider vinegar, honey, pineapple juice, ketchup, soy sauce, garlic, ginger, and remaining 1 teaspoon salt in a medium bowl.

**V.** Add the chicken to the sauce and mix it together.

**VI.** Use the chicken pot and on medium heat cook the vegetables and the pineapple for 5 minutes, then pour the sauce with the chicken back to the pot.

**VII.** Cook it together until the sauce reduced and thickened, about 3-5 min.

**ENJOY!**



# FRIED VEGETABLE RICE

## Ingredients

- 1/2 cup rice
- 1/2 carrot halved and sliced
- 1/2 can corn  
(share with the other station)
- 2 scallions finely chopped
- 4 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 eggs
- 1/2 teaspoon salt
- 2 twists of fresh ground pepper



**I.** Rinse the rice, then start cooking it on medium heat with 2 cups of water, salt, pepper, and the peeled and sliced carrots. Cover it, and stir it every 5 minutes until done. When done, leave it in the pot.

**II.** While the rice is cooking clean the scallion and cut it to thin slices, half the corn with the other station and set them aside. In a small bowl lightly beat up the eggs.

**III.** Heat a frying pan with 1 teaspoon sesame oil on medium-high heat. Add the corn and the scallion and cook them for 1-2 minutes.

**IV.** Slide the corn and the scallion on the side and add the egg, scramble almost done, then mix it with the corn and the scallion and cook it done.

**V.** Add the egg mixture to the cooked rice.

**VI.** Pour the soy sauce on the top and add 1 teaspoon sesame oil as well.

**VI.** Stir until well combined, and fry it for 5-8 minutes on medium heat.

**VII.** Serve it with the sweet and sour chicken.

**ENJOY!**

# BANANA TEMPURA

## Ingredients

- 1 banana
- 1/4 cup flour
- 1/4 cup cold water
- 1 egg white
- 1/4 cup of shredded coconut
- 2 tablespoons butter

## Caramel sauce ingredients

- 1/4 cup of brown sugar
- 1 tablespoon half and half cream
- 1 tablespoon butter
- 1 pinch of salt



- I. Pour 1/4 cup of water in a liquid measuring cup and put it in the freezer.
- II. Peel the banana and cut it to fingerwide slices.
- III. Separate the egg white from the yolk to a medium bowl. The yolk can be given to the rice station or throw it away.
- IV. Slightly beat the egg white with a whisk then take out the water from the freezer and whisk it in.
- V. Add the flour to the egg white mixture and lightly combine it. Whisk in the shredded coconut as well. ( If you don't like coconut, whisk in the same amount of bread crumbs. )
- VI. Heat 2 tablespoons of butter on medium-high heat in a frying pan.
- V. Dip the banana slices with a fork to the tempura batter and fry both sides for 2-3 minutes until they turn golden brown. Plate them in the throwable paper plates.
- VI. In a small saucepan mix the caramel sauce ingredients over medium heat and keep stirring until thickens. About 5 minutes.
- VII. Add the 1 teaspoon caramel sauce to each serving.
- VIII. Sprinkle with coconut shavings.

ENJOY!

# KNACKEBROT

## swedish crakers

### Ingredients

- 1/2 cup of flour
- 1/4 teaspoons sugar
- 1/3 teaspoons salt
- 1 teaspoon olive oil
- 3 1/2 tablespoons water

### Topping

- 1/2 teaspoon chia seeds
- 1/2 teaspoon flax seeds
- 1 tablespoon shredded cheese
- 2 twists of sea salt



**I.** Heat the oven to 450°F. Place a rack in the lower third of the oven. Cover a baking sheet with parchment paper and sprinkle lightly with flour and set aside.

**II.** In a medium bowl, whisk together the flour, sugar, and salt.

**III.** Add the oil and water to the flour mixture. Stir until a soft, sticky dough is formed. If a lot of loose flour remains in the bottom of the bowl and the surface of the dough, add more water a tablespoon at a time until all the flour is incorporated.

**IV.** Sprinkle your work surface lightly with flour and roll the dough into a rectangle roughly 1/8-inch thick or thinner. If the dough starts to shrink back as you roll it, let it rest, uncovered, for 5 minutes and then continue rolling.

**V.** Sprinkle dough with topping: Brush the surface of the dough very lightly with water. Combine the seeds in a small bowl and sprinkle them evenly over the surface of the dough.

**VI.** Using a sharp knife, cut the dough into individual crackers roughly 1-inch by 2-inches. Alternatively, cut the crackers into squares, diamonds, or use cookie cutters.

**VII.** Transfer the crackers to the baking sheet using a metal dough scraper or spatula. It's fine to crowd the crackers very close to each other. Prick each cracker with the tines of a fork to prevent them from puffing during baking.

**VIII.** Bake for 12-15 minutes: Bake the crackers in the oven for 12-15 minutes, until the edges are browned.

**IX.** Transfer the baked crackers to a wire rack to cool completely. The crackers will crisp further as they cool.

ENJOY!



# MASHED POTATO

## Mashed potato ingredients

- 2 potatoes
- 2 tablespoons butter
- 1/3 cup milk
- 2 pinches of nutmeg
- 1 1/2 teaspoon salt



**I.** Peel the potatoes and cut them in 1 inch cubes.

**II.** Put water in a big pot to high heat. Add the salt and the potatoes. Cover the pot so water will come to boil faster. (About 5-10 minutes ) Cook the potatoes until tender but still firm. While cooking, make the meatballs and the gravy.

**III.** When the potatoes are done, pour the water off them. Use a strainer. Put the potatoes back in the pot.

**IV.** Add the butter, nutmeg and 2 pinches of salt and mash it together.

**VI.** Add the milk and mash it for another 2-3 minutes until smooth.

**VII.** Serve it with the meatballs.

ENJOY!

# CARDAMOM KANELBULLAR

## swedish cinnamon bun with cardamom

### Ingredients

- 1 roll of premade yeast dough
- 1/3 cup butter softened
- 1/3 cup brown sugar
- 1 tablespoon cinnamon
- 1/4 teaspoon cardamom
- 1 eggs lightly beaten

### Icing ingredients

- 1/2 cup cream cheese
- 1/3 cup brown sugar
- 1 teaspoon vanilla extract



**I.** Preheat the oven to 400 °F.

**II.** Unpack the dough and roll it to 9x12 inches. Sprinkle with cardamom and fold it in half by the shorter side. Roll it out to 9x12 inches again.

**III.** In a small bowl, stir together the soft butter, brown sugar and cinnamon. Use the microwave with a microwave bowl to soften the butter.

**IV.** Spread the filling evenly on the dough, then fold it in 3 layers. Then roll it out to 4x12 inches again.

**V.** Cut the dough into 1 inch wide stripes. Twist the stripes and shape a roll.

See attached paper about the steps.

**VI.** Brush it with egg and put it in the oven for 15-20 minutes until they turn golden brown.

**VII.** While the kanelbullar is in the oven, make the cream cheese frosting.

**VIII.** Mix all ingredients together and put it in a ziplock bag.

**IX.** Clean up your station while waiting for the kanelbullars to get ready.

When ready, add frosting on the top. Decorate with the crispy filling from the pan.

ENJOY!









# SWEET TOOTH RECIPES

2019

SHC

# APPLE BITES

## Ingredients

- premade puff pastry
- 1 medium size apple
- 1/2 lemon's juice  
( share with the other station)
- 1/2 cup brown sugar
- 4,5 teaspoon bread crumbs
- 1/2 teaspoon cinnamon
- 1/2 cup raisins (optional)



**I.** Preheat the oven to 400 °F.

**II.** Peel and core the apple. Cut the apple in half vertically. Slice the half of it into very thin pieces and grate the other half. (Ask for counselor's help if needed.) Toss the apples with the lemon juice, sugar and the cinnamon.

**III.** Roll out the dough and cut it 9 squares.

**IV.** Add 1/2 teaspoon bread crumbs to the middle of each square and then scoop 1 tablespoon apples on the top. If you have apples left, divide them equally.

**V.** Top the apples with raisins.

**VI.** Pick up the corners of the pastry, fold them to the middle and gently twist them together.

**VII.** Put it on a tray with parchment paper and bake it until they turn golden brown. Bake it for 10 minutes, then switch the oven to broil for another 7-10 minutes. Keep checking the color.

**VIII.** Sprinkle with powdered sugar and serve them warm.

ENJOY!



# LEMON MUFFIN

## Ingredients

- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 large egg
- 1/2 cup sugar
- 1/4 cup butter
- 1/4 cup of milk
- 1 tablespoon olive oil
- 1/4 cup of half and half cream
- 1 teaspoon vanilla extract
- juice and zest of half a lemon  
leave a little juice for the icing  
about 1 teaspoon.

( share the lemon with  
the other station)

## Icing ingredients

- 1/2 cup cream cheese
- 1/2 cup powdered sugar
- 1 teaspoon lemon juice



**I.** Preheat the oven to 400 °F . Put muffin liners in the muffin pan.

**II.** Melt the butter in a small plastic bowl.

**III.** In a large bowl whisk the egg with the sugar then add the melted but not hot butter, the olive oil, the milk and the half and half cream.

**IV.** In a smaller bowl mix the flour with the baking powder and the baking soda then add it to the egg mixture and combine.

**V.** Grate the lemon zest to the batter and add the lemon juice along with the the vanilla. Mix the batter well, then fill the muffin cups equally.

**VI.** Put the muffins in the oven for 18-20 minutes and while baking, make the cream cheese icing. Mix all the icing ingredients well together.

**VII.** When the cupcakes are done, put them on a cooling rack and let them cool down a little bit. You can also put them in the fridge if there is space.

**VIII.** Put the icing in a zip lock bag and decorate the muffins.

**ENJOY!**



# CHEWY CHOCOLATE OATMEAL COOKIES

## Ingredients

- 1/4 cup butter
- 1/2 cup dark brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/4 cup flour
- 1/4 cup cocoa powder
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 3/4 cups rolled oats
- 1/2 cup chocolate chips



**I.** Preheat the oven to 380 °F.

**II.** Cut the butter into smaller chunks. In a large bowl using a hand mixer, beat together the butter and the brown sugar until pale yellow and fluffy, about three minutes.

**III.** Add egg and vanilla, and beat until blended.

**IV.** In a medium bowl, whisk together the flour, cocoa powder, salt, and baking soda.

**V.** Add to the wet ingredients in the mixer bowl and mix just until combined.

Add rolled oats and chocolate chips and mix just until combined, scraping down the sides as needed.

**VI.** Scoop by tablespoonful onto your cookie sheet, (covered with parchment paper) spaced about two inches apart.

**VII.** Bake for about 10 minutes, until cookie appears set and no longer wet. They might not look completely done, but they'll set up after they cool!

While they are baking, clean up at your station.

**VIII.** Remove from oven and let sit for about 5 minutes, then move to a wire rack to cool completely.

ENJOY!