



Sugar Cookies

Ingredients:

1 cup white sugar
1 cup softened butter
2 eggs
2-½ cups all-purpose flour
1 tsp baking soda
1/2 tsp cream of tartar
½ tsp salt

Directions:

1. Using the paddle attachment on your mixer, cream butter and sugar together. Add eggs and beat well until fluffy.
2. In a separate bowl, mix together all the dry ingredients with a wooden spoon.
3. Using a ½ cup measure, gradually add the dry ingredients to the wet ingredients little by little. When all the dry ingredients are incorporated, form the dough into a ball, flatten into a rectangle and wrap with plastic wrap. Chill for ½ hour in the freezer.
4. After the hour is complete, preheat the oven to 375 F. Lightly flour the counter, divide the dough in half and form into a ball. Lightly flour a rolling pin and begin to roll the dough out starting with the center and rolling towards the outer edges. Continue until the dough is about ½ cm thick. Cut out with cookie cutters and carefully place on a parchment lined cookie sheet.
5. Bake at 375 F for 10 mins. Let cool on the cookie sheet for 5 mins and then transfer to a wire cooling rack.
6. When all the cookies are cooled, begin icing until ultimate creativity is reached 😊

Royal Icing

3 cups Icing (confectioner's) sugar
4 tbsp Warm water
2 tbsp meringue powder
3 Paste food colourings of choice

1. Beat first 3 ingredients in small bowl, adding more icing sugar or warm water if necessary until barely pourable consistency. Divide into smaller bowls.
2. Add food colouring 1 toothpick at a time, stirring well after each addition until desired colour is reached. Makes about 3 cups glaze. Spoon into icing bags (as per demo) for writing or drizzle glaze over each cookie.



Best Carrot Cake Muffins EVER

Ingredients:

1 cup all-purpose flour
1 tsp baking powder
1 tsp cinnamon
1 tsp baking soda
½ tsp salt
½ tsp nutmeg
¼ cup + 2 tbsp granulated sugar
¼ cup + 2 tbsp packed brown sugar
2 eggs
¼ cup + 2 tbsp canola oil
1 tsp vanilla
1 cup grated carrots
½ cup drained canned crushed pineapple
¼ cup chopped walnuts or pecans

½ pkg cream cheese, softened
2 tbsp butter, softened
½ tsp vanilla
½ cup icing sugar

Directions:

1. Prep muffin tin with muffin wrappers.
2. In large bowl, whisk together flour, baking powder, cinnamon, baking soda, salt and nutmeg. In separate bowl, beat together granulated and brown sugars, eggs, oil and vanilla until smooth; pour over flour mixture and stir just until moistened. Stir in carrots, pineapple and pecans.
3. Using a spoon, or pouring, fill muffin lines $\frac{3}{4}$ full
4. Bake in centre of 350°F (180°C) oven for 20-25 minutes or until a toothpick inserted in centre comes out clean. Remove muffins from tin and let cool on cooling racks.
5. **Icing:** In bowl, beat cream cheese with butter until smooth and fluffy. Beat in vanilla. Beat in icing sugar, one-third at a time, until smooth. Spoon a small amount on top of each muffin ONCE THE MUFFINS ARE COOL! - If you have time, you can pipe the frosting on top of the muffins and make designs.



Banana Chocolate Chunk Muffins

Ingredients:

2 ½ cups (625 mL) all-purpose flour
1 cup (250 mL) packed brown sugar
1 ½ tsp (7 mL) baking powder
1 tsp (5 mL) baking soda
½ tsp (2 mL) salt
2 eggs
1 cup (250 mL) milk + ½ tsp lemon juice (this is a substitute for buttermilk)
1 cup (250 mL) mashed bananas
1/3 cup (75 mL) vegetable oil
1 tsp (5 mL) vanilla
¾ cup (175 mL) chocolate chips

Directions:

1. Prepare muffin tins by greasing and flouring each cup. Set aside.
2. In a large bowl, whisk together flour, sugar, baking powder, baking soda and salt. Make a well in the center.
3. In separate bowl, beat eggs; blend in milk, bananas, oil and vanilla. Pour into the well of the dry ingredients. Sprinkle with chocolate chips; using a spatula or wooden spoon, stir just until dry ingredients are moistened.
4. Spoon into greased muffin cups, filling ¾ full.
5. Bake in centre of 375°F (190°C) oven until tops are firm to the touch and a toothpick inserted into the middle comes out clean, about 20 to 25 minutes. Let cool in the muffin pan on a wire rack for 5 minutes; transfer to muffing out of the pan and onto the rack and let cool.



Cheddar Garlic Biscuits

Ingredients:

2-1/4 cups all-purpose flour
2-1/2 tsp baking powder
2 tsp granulated sugar
1/2 tsp baking soda
1 tsp salt
1/2 cup cold butter, cubed
1 cup shredded extra-old cheddar cheese
1 tsp garlic powder
1 cup milk

Topping

2 tablespoons margarine, melted
1/4 teaspoon dried parsley flakes
1/2 teaspoon garlic powder
1/4 tsp salt

Directions:

1. Preheat the oven to 425 F.
2. Combine the "Topping" ingredients in a small bowl and set aside.
3. In bowl, whisk together flour, baking powder, sugar, baking soda and salt. Using pastry blender, cut in butter until mixture resembles coarse crumbs about the size of a pea. With fork, stir in cheese and garlic; stir in milk to form soft dough.
4. On lightly floured surface, gently knead dough 10 times. Pat into 3/4-inch (2 cm) thick round. Using a floured round cutter and pressing scraps together, cut out 12 rounds.
5. Bake on parchment paper-lined baking sheet in centre of 425°F (220°C) oven for 12 to 14 minutes or until golden. Brush on the butter, garlic topping and serve warm.



Mini Italian Margarita Pizza

Ingredients:

Crust Ingredients

1/2 cup very warm BUT not hot water
1/2 tsp sugar
1½ tsp regular yeast
1/2 tsp salt
2 tbsp oil
3/4 cup flour
1/2 cup flour

Pizza Toppings

Fresh Mozzarella, sliced thinly into round discs

Fresh Basil leaves, chiffonade

Pizza Sauce Ingredients

1/3 cup crushed tomatoes
1 tbsp oil
1/2 tsp crushed oregano
1 clove garlic, minced
1/2 tsp pepper
Few drops of Tabasco sauce

Directions:

1. In a liquid measuring cup, measure warm water and sugar. Sprinkle with yeast, stir lightly and let stand for 10 minutes until bubbles form. Then stir well.
2. Stir in 1/2 tsp of salt, 2 tbsp oil, and 3/4 cup flour. Using a wooden spoon beat until smooth.
3. Gradually stir in additional 1/2 cup flour, little by little until a soft dough is formed.
4. Turn out dough onto a lightly floured surface. Work in flour and knead dough until smooth and elastic; about 5 mins. Form dough into a ball.
5. Divide dough into 4 equal pieces using a dough cutter. Roll into 4 balls.
6. Flatten each piece of dough using your hands or a rolling pin until it is about ½ cm thick.
7. Place on parchment lined baking sheet.
8. Mix together all ingredients for the pizza sauce in a small bowl and spread thinly over dough.
9. Add chosen toppings on top of sauce and REMEMBER less is more with Italian style pizza 😊
10. Bake in convection oven at 450°F for 10-15 minutes.



Brownies...to wait for!

Ingredients:

½ cup + 1/3 cup granulated sugar
¼ cup + 2 tbsp butter or margarine, melted
1 tablespoon water
1 large eggs
1 teaspoons vanilla extract
2/3 cup all-purpose flour
¼ cup + 2 tbsp cocoa powder
1/4 teaspoon baking powder
1/8 teaspoon salt
¼ cup + 2 tbsp chocolate chips or chopped walnuts
¼ cup raspberry jam (optional)

Directions:

1. PREHEAT oven to 350° F. Parchment line a 9 x 9-inch baking pan.
2. COMBINE granulated sugar, butter and water in large bowl. Stir in egg and vanilla extract. Combine flour, cocoa, baking powder and salt in medium bowl; stir into sugar mixture. Stir in chocolate chips or nuts. Spread into prepared baking pan. Swirl with raspberry jam.
3. BAKE for 18 to 25 minutes or until wooden pick inserted in center comes out slightly sticky. Cool completely in pan on wire rack. Sprinkle with powdered sugar. Cut into bars.



CHEESY GARLIC BREADSTICKS

INGREDIENTS

For the Dough:

½ cup very warm water
½ tsp sugar
1 ½ tsp active dry yeast
½ tsp salt
2 tbsp oil
¾ cup flour
½ cup flour

For the Topping:

1 tablespoon butter, melted
1 clove garlic, finely minced
1 tablespoon parmesan cheese
1 teaspoon dried oregano
1 teaspoon dried basil
1/8 teaspoon dried chili flakes
1/2 cup mozzarella cheese, grated
salt & pepper to taste

DIRECTIONS

1. Preheat oven to CONVECTION BAKE 425F.
2. Into a medium bowl measure the water and sugar, stir. Sprinkle the yeast on top, stir just to incorporate into the water. Let stand for 10 mins. Stir in the salt, oil and ¾ cup of flour. Using a wooden spoon beat until smooth.
3. Lightly flour a clean countertop and work in the remaining ½ cup of flour by kneading the dough until smooth and elastic. Form into a ball. Set aside.
4. Mix butter, garlic, parmesan, oregano, basil and chili flakes in a small bowl and set aside.
5. Roll the pizza dough into a circle and place onto a parchment paper lined baking sheet or pizza pan and brush with butter mixture.
6. Sprinkle cheese evenly over the dough.
7. Use a pizza cutter and cut dough into stick shapes (Lengthwise into 7 long strips and crosswise into 3 strips). Do not separate strips.
8. Bake for 10-12 minutes or until light golden brown.
9. Recut along each strip and remove from cooking sheet. Serve warm!



OATMEAL CHOCOLATE CHIP COOKIES

INGREDIENTS

- 1/2 cup unsalted butter, at room temperature
- 1/2 cup light brown sugar, packed
- 1/4 cup granulated sugar
- 1 large egg, at room temperature
- 1 1/2 teaspoons vanilla
- 1 cup all-purpose flour
- 1/2 cup quick-cooking or old-fashioned oats
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon regular table salt
- 1 cup semisweet chocolate chips

DIRECTIONS

1. Arrange the two racks in the oven so that they are evenly spaced in the middle of the oven. Preheat the oven to 325°F, BAKE. Line 2 cookie sheets with parchment paper.
2. Using your electric mixer with the paddle attachment. Beat together the butter and sugars until smooth; about 5 minutes on medium should be great.
3. Add the egg and vanilla one at a time, beating well after each.
4. In a medium bowl, whisk together the flour, oats, baking powder, baking soda, and salt, and add to the butter mixture in the bowl.
5. Mix until everything is thoroughly incorporated. Scrape the bottom and sides of the bowl, and mix briefly.
6. Stir in the chocolate chips. Do not over mix at this stage.
7. Scoop the dough onto the prepared baking sheets, using the small cookie scoop. Leaving about 1 1/2" to 2" between cookies. 3 cookies across and 4 cookies down should be the perfect spacing.
8. Bake the cookies for 10-14 minutes, until they're a light golden brown, with slightly darker edges. Their middles may still look a tiny bit shiny; that's OK, they'll continue to bake as they cool on the pan. If you are baking 2 sheets at a time, you may need to rotate the cookies from one rack to the other half way through the baking time.
9. Remove the cookies from the oven, and as soon as they're set enough to handle, transfer them to racks to cool.