

Granola Clusters

Makes about 7 cups

1/3 cup maple syrup

1/3 cup honey

1 tablespoon vanilla

1/2 cup coconut oil

5 cup rolled oats (not quick)

1 cup chopped almonds

1/2 cup flax meal

2 teaspoon cinnamon

1/2 teaspoon salt

Heat oven to 325 degrees and line a large rimmed baking sheet with parchment. Place the first four ingredients in a glass bowl and microwave for 30 seconds to 1 minute, just long enough to melt the coconut oil. Mix the remaining ingredients in a separate large bowl, pour the oil/honey/syrup mixture over it and mix everything really well. Press the mixture evenly onto the prepared baking sheet, using the back of the spoon or a spatula. The harder you press the tighter your finished clusters will be. Bake, rotating the pan halfway through, for about 35 minutes. Do not stir. Remove to a cooling rack for 1 hour before breaking the granola into chunks.

Kimmy's Bakeshop

One Year Anniversary Party Cookbook
From my little family to yours.
I can't say thank you enough.

Artisan Bread

Makes 2-4 loaves

3 cups warm water
1 tablespoon instant yeast
1 tablespoon salt
6 1/2 cups flour (or any combination of unbleached and whole wheat; 3 cup whole wheat to 3 1/2 cup unbleached works well for me)

Put the yeast and salt in a bowl and add the water. Add all the flour and mix well. You aren't looking to knead the dough but I found it is best if it at least cleans the sides of the bowl. It will be very tacky. Add a bit more flour if necessary. Put in a bowl and cover with plastic wrap. Let set at room temperature for 1 1/2 hours. Put in the refrigerator for up to a week.

When ready to bake, place an enameled dutch oven, with lid, in a 450 degree oven. Dust the dough with flour and cut off a quarter, third, or half (depending on the size loaf you want). Using well-floured hands, shape gently into a ball and place on a piece of parchment paper. Dust the top with more flour. Let sit on the counter 30 minutes. Then cut the top of the loaf in three places at least 1/2 inch deep with a serrated knife. Transfer the loaf to the hot dutch oven using the edges of the parchment, replace the lid, and cook for 15 to 17 minutes. Remove lid and continue to cook for another 15 to 17 minutes, or until loaf is golden brown and sounds hollow when thumped. Remove to a cooling rack for 30 to 60 minutes before cutting.

Avocado and Chickpea Salad

Makes enough for 3-4 sandwiches

1 (15 ounce) can chickpeas (or 2 cups cooked)
1 large ripe avocado
1/4 cup fresh cilantro, chopped
2 tablespoons chopped green onion
Juice from 1 lime
Salt and pepper, to taste
Bread of your choice

Drain and rinse the chickpeas. In a medium bowl, use a potato masher to smash the chickpeas and avocado together. Add in cilantro, green onion, and lime juice. Season with salt and pepper, to taste (I add at least 1 tsp of salt). Spread salad on bread and top with your favorite sandwich toppings.

Sugar Cookies

Makes about 4 dozen

1 1/2 cups unsalted butter
2 cups sugar
2 whole eggs
2 whole eggs yolks
4 teaspoons vanilla extract
1 teaspoons almond extract
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder

In a mixer, beat butter and sugar until well combined, about 2 minutes. Add in eggs and egg yolks and mix until combined. Add in vanilla and almond extract; mix until combined. In a separate bowl, sift together flour, salt, and baking powder. Slowly (about a cup at a time) add flour to butter mixture and combine. Be careful to not overmix as this dough can get tough.

Put dough in some plastic wrap and refrigerate for at least one hour. When you are ready to bake, heat oven to 350 degrees. Roll out dough to 1/4 inch thick, cut out cookies, and bake for 8-10 minutes.

Frosting/ Glaze

2 1/4 cups powdered sugar, sifted
2 tablespoons light corn syrup
1 1/2 to 2 tablespoons plus 1 teaspoon milk
Food coloring (optional)

In a small bowl, whisk together the powdered sugar and corn syrup. Add 1 1/2 tablespoons of the milk and mix until smooth. Add more milk 1 tsp at a time until the glaze reaches the consistency of cold honey. Color with food coloring, place in squeeze bottles and frost your completely cooled cookies.

Blueberry Muffins

Makes 1 dozen

3/4 cup all-purpose flour
3/4 cup whole wheat flour (or 1 1/2 cups whole wheat flour and omit the all-purpose)
3/4 cup white sugar 1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup melted and cooled butter
1 egg
1/3 cup milk (approximately)
1 1/2 cup fresh blueberries (ok to use frozen)
Turbinado sugar for sprinkling on top

Preheat oven to 400 degrees. Whisk together the flour, sugar, salt and baking powder in a bowl. Pour the butter in a 1 cup measuring cup. Add the egg then add the milk to fill to the cup. Pour wet ingredients into the dry ones. Stir until combined (10 stirs). Fold in blueberries. Fill muffin cups (greased if you aren't using liners) about 3/4 full. Sprinkle with turbinado sugar. Bake 20 to 25 minutes until light brown and toothpick inserted in the middle comes out clean.

Glossless Chocolate Cake

Serves 1 or if forced to share serves 8-10

4 ounces fine-quality dark chocolate (not unsweetened)
1/2 cup unsalted butter
3/4 cup sugar
3 large eggs
1/2 cup unsweetened cocoa powder plus additional for sprinkling

Preheat oven to 375 degrees and butter an 8 inch round baking pan. Line bottom with a round of parchment paper. Chop chocolate into small pieces and place in a microwave-safe bowl with the butter. Melt chocolate with butter in the microwave 30 seconds at a time, stirring in between, until smooth. Whisk sugar into chocolate mixture. Add eggs and whisk well. Sift cocoa powder over chocolate mixture and whisk until just combined. Pour batter into pan and bake in middle of oven 25 minutes, or until top has formed a thin crust. Cool cake in pan on a rack 5 minutes then invert onto a serving plate. Dust cake with additional cocoa powder if desired.

Rye Caraway Scones

Makes 8

1 cup all-purpose flour
3/4 rye flour
2 tablespoon granulated sugar
2 1/2 teaspoon baking powder
2 teaspoon caraway seeds
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup cold unsalted butter
2/3 cup buttermilk

Preheat oven to 400 degrees. Line a baking sheet with parchment and set aside. In a large bowl combine the flours, sugar, baking powder, caraway seeds, baking soda and salt. Using a pastry blender cut the cold butter in until the mixture resembles coarse crumbs. Stir in the buttermilk until just combined. Dump the mixture out on to a floured counter and knead briefly to bring it all together. Pat into an 8-10 inch wide circle and cut like a pizza in to eights. Transfer to the baking sheet and bake for 15 to 17 minutes. They will brown slightly. Remove from the baking sheet to a wire rack and allow to cool completely.

Spicy Whole Grain Brown Mustard

Makes about 1 pint

6 ounces. stout beer of your choice
3/4 cup brown mustard seeds
1/2 cup red wine vinegar
1 tablespoon kosher salt
1/2 teaspoon black pepper
1/8 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1/8 teaspoon ground allspice

Combine ingredients in a glass mason jar. Cover with a lid and let sit at room temperature for 1-2 days till the mustard seeds have absorbed most of the liquid. Transfer the mixture to another container and blend with your immersion blender or food processor. Process till most of the seeds are ground and the mixture has thickened, about 3-4 minutes. Transfer to a clean jar and cover. Refrigerate and use immediately. Keeps for up to 6 months.

Rosemary Shortbread

Makes about 20 cookies

2 cups all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking powder
1 tablespoon chopped fresh rosemary
1 1/2 sticks (3/4 cup) unsalted butter, softened
2 tablespoons mild honey
1/2 cup powdered sugar
1 tablespoon granulated sugar

Preheat oven to 300 degrees. Whisk together flour, salt, baking powder, and rosemary in a bowl. Mix together butter, honey, and powdered sugar in a large bowl with an electric mixer at low speed, then add flour mixture and mix until dough resembles coarse meal with some small (roughly pea-size) butter lumps. Gather on the counter and knead a couple of times to combine. Roll into a log, wrap in plastic wrap and put in the fridge. Refrigerate until firm- about an hour and half.

Remove from the fridge and cut into 1/4 inch rounds. Place on a parchment lined baking sheet. Bake for 20-25 minutes until golden brown.

Quinoa, Avocado, and Tomato Salad

Serves 2 as an entree, 4 as a side

1 cup dry quinoa
2 cups water
1/4 teaspoon salt
1 avocado diced
1 tomato diced
Juice of 1 lime
Salt to taste

Bring the water to a boil over medium high heat. Add the quinoa and salt. Stir briefly and return to a boil. Reduce to a simmer and cover. Cook for 12-15 minutes or until all the water is absorbed. Fluff with a fork and allow to cool slightly. While still warm add the lime juice and salt to taste. Toss with the tomatoes and avocado. Serve.

Earl Grey Cake with Rhubarb Cream Cheese Glaze

Serves 8

For the Cake:
2 Earl Grey tea bags (about 3 tsp leaves)
1/4 cup boiling water
1/3 cup milk
1/2 cup butter, at room temperature
2 eggs
2/3 cup caster sugar
1 1/4 cups flour
2 teaspoon baking powder
1/4 teaspoon salt

For the glaze:
1/2 cup rhubarb, diced
Zest of 1/2 lemon
2 tablespoon sugar
1 tablespoon water
4 ounces cream cheese, softened
1 cup powdered sugar, sifted

Preheat oven to 350 degrees. Grease and line an 8 inch round cake pan. Empty the contents of the tea bags into a cup and add the boiling water. Set aside for 3 minutes then add the milk to the cup.

Place butter and sugar in a large mixing bowl and beat with an electric mixer on high speed until light and fluffy. Reduce speed to medium and add eggs one at a time, beating until smooth. In a bowl combine the flour, salt and baking powder. With the mixer on low, gradually add flour and tea mixture, alternating between wet and dry ingredients starting and ending with the dry. Beat until just combined.

Pour mixture into prepared tin and bake for 25-30 minutes or until golden and a skewer inserted in the cake comes out clean. Remove from the oven and set aside for 2-3 minutes before turning onto a wire rack to cool completely.

While the cake is baking and cooling, place rhubarb in a small saucepan on low heat with lemon zest, sugar and water. Stirring occasionally, simmer rhubarb until soft and cooked through, about 10 minutes. Remove from the heat and set aside to cool. Puree mixture in a food processor or blender. Place cream cheese in a large mixing bowl and beat until smooth. Add sifted powdered sugar and rhubarb puree and beat until smooth. Pour over the top of cooled cake and serve immediately. Can be refrigerated overnight.