Cooking with Chef Rob
Recipes from Chef Robert Scott
Presented by The Monmouth County Library
About Chef Rob

With over 30 years’ experience as a restaurant owner and personal chef, Chef Robert Scott brings his passion for fine and fun fare to the Monmouth County Virtual Library from his hometown in Hampton Bays, Long Island.

Join Chef Rob as he teaches you how to prepare seasonal appetizers, main dishes, beverages, and desserts to spice up your mealtime, anytime.

Let’s get cooking!
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Autumn Garden Vegetable Soup
by Chef Rob (10/23/21)

Ingredients
4 tablespoons olive oil
2 cups chopped leeks, white part only (from approx. 3 medium leeks)
2 tablespoons finely minced garlic
Kosher salt
2 cups carrots, peeled and chopped into rounds (approx. 2 medium)
2 cups peeled and diced potatoes
2 cups fresh green beans, broken or cut into ¼ inch pieces
2 quarts chicken or vegetable broth
4 cups peeled, seeded, and chopped tomatoes
2 ears corn, kernels removed
1½ teaspoons freshly ground black pepper
1/4 cup packed, chopped fresh parsley leaves
1-2 teaspoons freshly squeezed lemon juice

Instructions
- Heat the olive oil in large, heavy-bottomed stockpot over medium-low heat. Once hot, add leeks, garlic, and a pinch of Kosher salt. Cook until they begin to soften, approximately 7-8 minutes.
- Add the carrots, potatoes, and green beans. Continue to cook for 4-5 minutes, stirring occasionally.
- Add the broth, increase the heat to high, and bring to a simmer.
- Once it simmers, add the tomatoes, corn kernels, and pepper.
- Reduce heat to low, cover, and cook until the vegetables are fork tender, approximately 25-30 minutes.
- Remove from heat, add parsley and lemon juice.
- Season to taste with Kosher salt.
- Serve immediately.

Yield: 6 servings
Balsamic Roasted Peppers with Goat Cheese on Fresh Baguette

Ingredients
- 4 large roasted red or yellow peppers
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- 2 minced garlic cloves
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- 1 large baguette or ciabatta bread, halved horizontally
- 1-11 oz. herbed or plain goat cheese, room temperature
- 10 fresh basil leaves, shredded
- 3 thin slices red onion

Instructions
- Combine olive oil, balsamic vinegar, garlic, salt and pepper in small bowl and set aside
- Cut roasted peppers into strips
- Pour olive oil mixture over peppers
- Refrigerate a few hours to allow flavors to blend
- To assemble sandwiches, spread goat cheese on bread
- Add a layer of peppers
- Add basil
- Separate onions into rings and spread out on top
- Sprinkle with salt and pepper
- Cut into individual servings

Yield: 6 servings

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Holy Guacamole

by Chef Rob Scott

**Ingredients**
- 3 Hass avocados, peeled, halved, and seeded
- 1 lime, juiced
- ½ teaspoon kosher salt
- ½ teaspoon ground cumin
- ¼ teaspoon cayenne
- ½ medium onion, diced
- ½ jalapeño pepper, seeded and minced
- 2 Roma tomatoes, seeded and diced
- 1 tablespoon chopped cilantro
- 1 clove garlic, minced

**Instructions**
- In a large bowl, place the scooped avocado pulp and lime juice, toss to coat.
- After all avocados have been coated, add the salt, cumin, and cayenne and mash, using a potato masher.
- Then, fold in the onions, pepper, tomatoes, cilantro, and garlic.
- Let it sit at room temperature for 1 hour, then serve.
- Serve with tortilla chips, quesadillas, or tacos.

**Yield:** 6 servings
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Pizza Nachos

by Chef Rob (2/26/22)

**Ingredients**
- 1 loaf of baguette, sliced
- 1 pound mozzarella cheese
- 1 1/2 cups tomato sauce
- 2 cloves garlic, chopped
- 1 small onion, chopped
- 1 red bell pepper, chopped
- 1/2 pound ground beef
- Salt and pepper
- Extra virgin olive oil
- 1/4 cup parmesan cheese

**Instructions**
- Preheat oven to 325° F
- Brush each individual baguette slice with olive oil
- Season with salt and pepper
- Place on a sheet pan and put in oven for 10 minutes
- In a skillet, add 2 tablespoons extra virgin olive oil over medium heat
- Add garlic, onion, red bell pepper and cook for 3 minutes, until softened
- Add ground beef and cook about 5 minutes or until no pink is left
- Drain excess oil
- Spread over toasted baguette slices
- Ladle tomato sauce over top and sprinkle parmesan cheese and shredded mozzarella on top
- Bake in oven for 12-15 minutes
Turkey Corn Chowder with Scallions

by Chef Rob (11/20/21)

**Ingredients**
2 medium carrots, peeled and diced
2 celery stalks, diced
1 large red potato, diced
3 cups chicken or turkey broth
2 ears fresh shucked corn, when in season or 2 cups canned, drained
3 cups heavy cream
Fresh ground black pepper to taste
1 ½ cups cooked turkey, chopped
5 scallions, chopped small
7 tablespoons flour
7 tablespoons water

**Instructions**
- In a medium pot, place carrots, celery, red potato and broth over high heat
- Bring to a boil and cook vegetables until tender, approximately 10-12 minutes
- Add heavy cream and bring to a boil
- In a small bowl, whisk together flour and water
- Add flour and water mixture to the pot slowly until you get a creamy consistency
- Add corn and turkey to pot
- Add fresh ground black pepper
- Place into 8 separate bowls
- Garnish with scallions

**Yield:** 8 servings
Watermelon Fire and Ice Salsa

by Chef Rob Scott

Ingredients

1 cup chopped watermelon
¾ cup chopped green bell pepper
1 tablespoon lime juice
1 tablespoon chopped fresh cilantro
1 tablespoon chopped green onions
½ tablespoon chopped jalapeño pepper
¾ teaspoon garlic salt

Instructions

- In a large bowl, combine the watermelon, green bell pepper, lime juice, cilantro, green onions, jalapeño pepper and garlic salt
- Mix well and serve

Yield: 10 servings
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Apple, Arugula, and Walnut Salad with Blue Cheese and Cranberries

by Chef Rob

Ingredients

Salad
- 8 ounces bacon
- 8 ounces baby arugula
- 1 large Granny Smith apple, peeled and diced
- ½ cup toasted walnut halves, coarsely chopped
- ½ cup dried cranberries
- 6 ounces crumbled blue cheese

Dressing
- 3 tablespoons apple cider vinegar
- 1 teaspoon grated orange zest
- 2 tablespoons freshly squeezed orange juice
- 2 ½ teaspoons Dijon mustard
- 2 tablespoons pure maple syrup
- 1 teaspoon Kosher salt
- ½ teaspoon freshly ground black pepper
- ¾ cup good quality olive oil

Instructions

- Preheat oven to 400°F.
- Place bacon on sheet pan or rack.
- Roast bacon for 20 minutes (approximately); allow to cool.
- In a large bowl, toss arugula, apple, walnuts, cranberries and blue cheese.
- For dressing, whisk together the vinegar, orange zest, orange juice, maple syrup, mustard, salt and pepper in a bowl.
- Slowly whisk in olive oil.
- Chop bacon into bite-size pieces and add to salad.
- Toss salad with just enough dressing to moisten.
- Serve immediately.

Yield: 4 servings
Avocado and Chickpea Salad

Cook along with Chef Rob

Ingredients

Salad:
- 2 cups canned chickpeas, drained and rinsed
- 1 avocado, peeled, pitted, and diced
- 1 cup cherry tomatoes, halved
- 1 cup cucumbers, quartered and sliced
- ¼ cup onion, finely diced
- ½ cup crumbled feta cheese
- ¼ cup chives, thinly sliced

Additional chives and feta for garnish, optional

Dressing:
- ¼ cup olive oil
- 1 teaspoon Dijon mustard
- 2 tablespoons red wine vinegar
- 1 tablespoon lemon juice
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ½ teaspoon dried oregano
- Salt and pepper to taste

Instructions

- Place the chickpeas, avocado, tomatoes, cucumber, red onion, feta cheese, and chives in a large bowl
- For the dressing: combine all of the ingredients in a jar and shake vigorously to combine – you can store this in the refrigerator for up to one week
- Pour the dressing over the vegetables and toss gently to coat
- Garnish with additional feta and chives, if desired and then serve

Yield: 4 servings
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Chopped Fall Salad with Apples, Cranberries, and Maple Cider Dressing

by Chef Rob (10/23/21)

Ingredients

**Dressing:**
- ½ cup extra virgin olive oil
- ½ cup apple cider vinegar
- 2 tablespoons maple syrup (honey may be substituted)
- 1 tablespoon Dijon mustard
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper

**Salad:**
- 8 cups crisp romaine or green leaf lettuce, chopped
- 2 medium tart red apples, cored and diced (do not peel)
- 1 cup dried cranberries
- 1 cup chopped pecans, toasted
- 8 slices bacon, cooked and crumbled
- 4 ounces Feta cheese

Instructions

- Add all of the dressing ingredients to a jar with a lid, then seal and shake - the dressing could be made ahead and stored in the refrigerator for up to 3 days
- Add all of the salad ingredients to a large bowl
- Lightly drizzle the dressing over the top and toss - add less than you think you need
- Serve with extra dressing on the side

Yield: 6 servings
Fresh Corn, Mozzarella and Tomato Salad

by Simply Creative Chef Rob Scott

Ingredients
3 tablespoons white wine vinegar
2 teaspoons kosher salt
Freshly ground black pepper
1/4 cup extra-virgin olive oil
6 ears fresh corn, husked (about 4 cups corn kernels)
2 cups fresh tomatoes, chopped
1 bunch scallions (white and green), thinly sliced
8 oz. fresh mozzarella, cut into small cubes
1 1/2 cups fresh basil leaves

Instructions
- Whisk the vinegar, salt and pepper in a small bowl
- Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth dressing
- Shear off the corn kernels with a sharp knife over a bowl
- Toss in the tomatoes, scallions, and mozzarella
- Pour the vinaigrette over the salad and toss to coat
- Cover and let set for 15 minutes or up to 2 hours
- Before serving, tear the basil over the salad and stir

Yield: 6 cups
Greek Orzo & Grilled Shrimp Salad with Mustard-Dill Vinaigrette
by Simply Creative Chef Rob Scott

**Ingredients**
- 3/4 pound orzo, cooked al dente
- 1 large cucumber, seeded, quartered lengthwise and sliced
- 3 green onions, thinly sliced
- 1 pint grape tomatoes, halved
- 1/4 cup chopped fresh dill, plus extra for garnish
- 1/4 cup white wine vinegar
- 3 tablespoons Dijon mustard
- 1/2 cup olive oil, plus additional for brushing shrimp
- Salt and freshly ground pepper
- 3/4 pound feta cheese, crumbled
- 16 medium shrimp, peeled and de-veined

**Instructions**
- Combine orzo, cucumber, onions and tomatoes in a large bowl
- Place dill, vinegar, and mustard in a blender & blend until smooth
- With motor running, slowly add olive oil & blend until emulsified
- Season with salt and pepper to taste
- Pour the vinaigrette over the orzo mixture and stir well
- Gently fold in the feta cheese
- Heat grill to high
- Brush shrimp with oil and season with salt and pepper
- Grill for approximately 2 minutes per side or until just cooked
- Divide orzo salad among plates and top with 4 shrimp
- Garnish with additional dill

Serves 4
Pears with Mixed Greens, Dried Cherries, and Candied Walnuts with Balsamic Dressing

by Chef Rob (11/20/21)

Ingredients
For Candied Walnuts:
- 1 cup walnuts
- 2 teaspoons olive oil
- 1 tablespoon sugar
- 2 teaspoons maple syrup
- 1 pinch sea salt
- 1 pinch ground cinnamon
- 1 pinch cayenne pepper

For Dressing:
- ¾ cup balsamic vinegar
- ¾ cup extra virgin olive oil
- 1 medium shallot, minced
- 1 pinch each of sea salt and black pepper

Instructions
For Salad:
- Preheat oven to 350°F
- Add walnuts to a bare or parchment-lined baking sheet
- Once the oven is preheated, toast walnuts for 7 minutes
- Remove from oven and add remaining ingredients (oil, sugar, maple syrup, sea salt, cinnamon, and cayenne) directly to the walnuts
- Thoroughly toss/combine with a spatula
- Place back in the oven and roast for another 4-5 minutes or until fragrant and golden brown and set aside to cool
- Prepare dressing by adding all ingredients to a jar or mixing bowl
- Shake or whisk vigorously to combine
- Taste and adjust flavor as needed, adding more balsamic for acidity, salt or pepper for flavor balance, or olive oil for creaminess – set aside

Yield: 3 servings

Instructions
- To serve, add greens, half of the sliced pear, dried cherries, and half of the roasted walnuts to a large mixing or serving bowl
- Drizzle with a bit of the dressing and toss to combine
- Plate and garnish with remaining pears and walnuts and serve with remaining dressing
- Store leftovers separately in the refrigerator for up to 3 days – seal walnuts well at room temperature

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West Coast Salad with Shrimp, Avocado, and Corn

Ingredients
Salad:
- 1 head romaine lettuce trimmed and halved lengthwise
- 1 ear corn, husk and silk removed
- 2 zucchini, halved lengthwise
- 6 colossal or 12 extra-large shrimp, peeled and deveined
- Olive oil, for drizzling
- Kosher salt and freshly ground black pepper
- ½ head butter lettuce, torn
- 2 medium tomatoes, chopped into ½ inch pieces
- 1 avocado, halved, pitted, and diced

Dressing:
- 3 tablespoons fresh lemon juice

Instructions
- For the salad: heat a grill pan over medium-high heat or preheat a gas or charcoal grill
- In a large bowl add the romaine lettuce, corn, zucchini, and shrimp and then drizzle with olive oil
- Season with salt and pepper, to taste
- Grill the romaine lettuce, turning occasionally, until crisp-tender and browned in spots, for about 2 minutes
- Coarsely chop the grilled lettuce and add it to a large salad bowl
- Chop the corn and zucchini for 2 minutes on all sides until crisp-tender
- Remove the kernels from the corn and add to the salad bowl
- Chop the zucchini into ½ inch pieces and add to the bowl
- Grill the shrimp until the meat is opaque and cooked through, about 2-3 minutes on each side, cool slightly, and then cut into ½ inch pieces

- Add the chopped shrimp, butter lettuce, tomatoes, and avocado to the bowl
- For the dressing: in a small bowl whisk together the lemon juice, olive oil, and agave nectar until smooth, then season with salt and pepper to taste
- Pour the dressing over the salad and toss to coat all the ingredients
- Garnish the salad with the tortilla strips, then serve

Yield: 4 servings
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Baked Ravioli with a Spinach and Artichoke Sauce

by Chef Rob (1/22/22)

Ingredients
- 2 12-ounce packages cheese ravioli
- 1 12-ounce package chopped frozen spinach, defrosted and all water squeezed out
- 3 cups heavy cream
- 2 tablespoons butter
- ½ cup parmesan Reggiano cheese, freshly grated
- 2 tablespoons vegetable or chicken broth
- 1 14-ounce can artichoke hearts in water, drained and chopped
- Kosher salt and freshly ground black pepper
- 2 good quality ciabatta rolls (small), cut into cubes

Instructions
- Boil the ravioli in salted water according to package directions
- Drain and set aside
- In a large skillet, place heavy cream, parmesan cheese, broth, kosher salt, and pepper
- Reduce over medium-high heat until thickened
- Add ravioli and stir – simmer on low
- Add in spinach and artichoke hearts
- Take off heat and let sit a few minutes
- Spray two 9” casserole dishes
- Put ravioli mixture evenly into both casserole dishes
- Preheat oven to 375° F
- In a Cuisinart, place ciabatta bread, olive oil, garlic, and kosher salt
- Pulse until coarse crumbs

Yield: 10 servings
*For smaller portion, cut recipe in half

(continued)
Balsamic and Rosemary Grilled Chicken Breasts

by Simply Creative Chef Rob Scott

Ingredients
3/4 cup balsamic vinegar
1/2 cup olive oil
1 tablespoon honey
1/4 cup rosemary leaves
3 tablespoons thinly sliced garlic
2 tablespoons lemon zest
1 pinch crushed red pepper flakes, optional
4 chicken breasts, thinly sliced
Chopped tomato and blue cheese to taste
Salt and freshly ground black pepper

Instructions
- In a medium bowl, combine balsamic vinegar, olive oil, honey, rosemary, garlic, lemon zest, and red pepper flakes
- Whisk to combine and pour into a 1-gallon resealable food storage plastic bag
- Put the chicken breasts in the bag and seal
- Turn to ensure the chicken is evenly coated, then refrigerate, turning occasionally, for 2-3 hours
- Preheat a grill to medium-low and brush the grates lightly with oil
- Remove the chicken from the marinade and pat dry
- Season the chicken well on all sides with salt and pepper and then place on the grill
- Cook the chicken about 6 minutes, turn and continue to cook an additional 6 minutes or until the chicken is cooked through
- Remove from the heat and serve while hot
- Top with tomato and blue cheese

Serves 4
# Chicken Quesadillas Fajita Style

by Chef Rob Scott

## Ingredients
- 1 pound skinless, boneless chicken, diced
- 1 packet fajita seasoning mix
- 1 tablespoon vegetable oil
- 2 green peppers, chopped
- 2 red onions, chopped
- 1 onion, chopped
- 10 flour tortillas (10 inch)
- 1 8-ounce package shredded Jack and cheddar cheese

## Instructions
- Toss chicken with fajita mix
- Grill or place on pan under broiler until chicken is cooked through
- Heat oil in sauce pan over medium heat
- Stir in green and red peppers and onion and sauté about 10 minutes
- Add chicken
- Layer each tortilla with chicken, vegetable mixture and cheese
- Fold in half and place onto a baking sheet
- Bake for 10 minutes or grill on a panini maker for 3 minutes

**Yield:** 10 servings
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Fuji Apple and Cinnamon Baked French Toast Casserole

by Chef Rob

Ingredients

**Casserole:**
- 1 pound loaf sourdough or French bread, cut into chunks
- 3 cups chopped apples (2 large apples)
- 8 large eggs
- 2 cups milk, whole or 2%
- ½ cup heavy whipping cream
- ½ cup sugar
- ¼ cup light brown sugar, unpacked
- 2 teaspoons vanilla extract
- 1 ½ teaspoons ground cinnamon

**Streusel Topping:**
- ¼ cup all-purpose flour
- ¼ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 ½ apple pie spice
- ½ cup salted butter, cut into pieces

Instructions

- Grease a 9x13 inch casserole dish.
- Combine the bread chunks and chopped apples and place in an even layer in the bottom of the dish.
- In a large bowl, whisk together the remaining ingredients, minus the streusel ingredients, and pour evenly over bread.
- Cover the casserole and store in the refrigerator overnight.
- When ready to bake the casserole, preheat the oven to 350°F.
- Bake the casserole uncovered for about 35-40 minutes.
- While casserole bakes, combine the dry ingredients for the streusel in another bowl.
- Add the butter and mash into the dry mixture until it forms a crumbly mixture.
- Remove the casserole from the oven and crumble the streusel over the top of the casserole.
- Continue baking casserole for about 5 minutes or until the streusel is melted over the top.

Yield: 12 servings

- Serve the casserole warm.
- Serving suggestion: top casserole with syrup.
Jerk Chicken Kebabs
by Simply Creative Chef Rob Scott

**Ingredients**

1 cup of orange juice  
1/4 cup extra-virgin olive oil  
1/4 cup of soy sauce  
1/4 cup of fresh thyme sprigs  
1 tbsp. ground allspice  
1 tbsp. ground cinnamon  
1 tbsp. ground nutmeg  
3 cloves of garlic  
1 Scotch Bonnet Pepper or Habenero  
3 green onions, chopped  
1 2-inch piece of fresh ginger, peeled  
1 lime, juiced  
1 red onion, chopped  
Salt and fresh ground pepper  
2 pounds of boneless, skinless chicken breasts, cut into 1 1/2 inch pieces

**Instructions**

- Soak bamboo skewers in water for 30 minutes
- In a food processor, combine the orange juice, olive oil, soy sauce, thyme, allspice, cinnamon, nutmeg, garlic, peppers, green onions, ginger, lime juice, onions, and some salt and pepper; puree until smooth
- Add all but 1/4 cup of the mixture in a 1 gallon plastic resealable bag
- Add the chicken to the bag and marinate in the refrigerator for 1 to 2 hours
- Heat the grill to medium-high
- Skewer the chicken pieces and grill one side for about 5 minutes
- Flip and grill the other side until cooked through and grill marks appear
- Serve with Watermelon Fire & Ice Salsa

Serves 4
Korean BBQ Beef Bulgogi

by Christopher Scott

Ingredients
- 1 lb. of thinly sliced sirloin (top sirloin, tenderloin area, or rib eye)
- **Marinade:**
  - 3 tablespoons soy sauce
  - 2 tablespoons light brown sugar
  - 1 tablespoon honey
  - 2 tablespoons rice cooking wine or red wine
  - 1 tablespoon sesame oil
  - 2 tablespoons minced garlic
  - 1 teaspoon ground black pepper
  - 2 teaspoon toasted sesame seeds
  - 1 tablespoon chopped green onion
  - 3 tablespoons grated onion

Instructions
- Make the marinade sauce by mixing all ingredients together in a bowl, except for the meat and optional vegetables, such as onions, mushrooms, bell peppers, or sliced carrots.
- In a large bowl, mix the beef into the sauce.
- Use your hands and massage the marinade into the beef.
- Let the beef bulgogi marinate for at least 30 minutes or up to 24 hours in the fridge.
- Heat up a frying pan or a flat top grill, add the meat, and the optional vegetables.
- Pan fry/stir fry the meat until it's slightly brown on both sides.
- Serve in lettuce wraps or over white rice with chopped scallions on top.
- Enjoy!

Yield: 4 servings

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Peach and Prosciutto Flatbread with Goat Cheese and Basil

by Chef Rob Scott

**Ingredients**

- ½ cup dark balsamic vinegar
- 3 oz. (8-10 slices) thinly sliced prosciutto, cut into strips
- 2 tablespoons olive oil, divided
- 1 (8.8-oz.) package flatbread/2 per pkg.
- 2 l.M. Ripe peaches, pitted and thinly sliced
- 4 tablespoons spreadable goat cheese
- Sea salt or kosher salt
- 2 heaping handfuls fresh basil, torn

**Instructions**

- Preheat oven to 450º F
- In a small saucepan, cook vinegar over low heat for 20-25 minutes or until reduced to 2 tablespoons, stirring occasionally. Be careful not to let the balsamic over-reduce and burn
- In a large skillet, heat 1 tablespoon olive oil and lightly brown both sides of the flatbreads
- Place flatbreads on a baking sheet and brush 1 side with a light layer of remaining olive oil
- Then spread goat cheese on the flatbread, along with another layer of the remaining olive oil
- Spread each flatbread with goat cheese and then layer with the basil, prosciutto and peach slices
- Add salt to taste
- Bake for 10-15 minutes or until flatbread edges are brown and prosciutto is crisp
- Drizzle reduced balsamic vinegar onto the flatbreads

**Yield: 6-8 servings**
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Shrimp Scampi Flatbread

by Chef Rob (2/26/22)

Ingredients

- 3 tablespoons butter
- 1 teaspoon olive oil
- 8 ounces raw medium-sized shrimp, peeled and deveined
- 3 cloves garlic, finely minced
- ½ teaspoon kosher salt
- ¼ teaspoon crushed red pepper flakes, more to taste
- 1 teaspoon fresh lemon juice
- 1 8-9” flatbread (or thin pizza crust)
- ½ cup Italian cheese blend, shredded (I used mozzarella, Romano and parmesan)

Instructions

- Preheat the oven to 425° F
- Melt the butter and heat the olive oil in a medium saucepan
- Add the shrimp, garlic, salt, and pepper
- Cook over medium high heat, stirring occasionally, until the shrimp is pink and the garlic is fragrant, about 5 minutes – be careful not to burn the garlic
- Toss with the lemon juice
- Spoon the liquid onto the flatbread and brush it so it mostly coats the crust, making sure to hit the edges – this will help it brown
- Sprinkle the cheese over the top and then place the shrimp (I like to tuck them into the cheese so it holds them in place)
- Bake for 7-9 minutes

Yield: 6 servings
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Spring Asparagus, Mozzarella Cheese And Basil Angel Hair Pancakes

by Chef Rob (3/19/22)

Ingredients
- ½ pound angel hair pasta
- 1 pound steamed asparagus, cooled and chopped
- ¾ pound shredded mozzarella cheese
- ½ cup parmesan cheese
- 1 egg, slightly beaten
- ½ cup fresh basil, chopped
- ½ teaspoon garlic powder
- Pepper to taste
- Olive oil

Instructions
- Boil angel hair pasta according to package instructions
- Strain and run a little cold water over pasta but keep pasta warm to hot
- Transfer to a large mixing bowl
- While pasta is still warm to hot, add asparagus, mozzarella cheese, parmesan cheese, egg, basil, garlic powder, and pepper
- Mix well until you can form a pancake – you may need an additional egg or mozzarella to make it form better
- In a large skillet, heat olive oil on medium-high heat
- When the oil is hot, add 3 pancakes at most
- Cook approximately 5 minutes on each side until crisp on both sides or until desired doneness

**Additional ingredients you may want to add to this recipe: baby spinach, shrimp, sundried tomatoes, artichokes, pepperoni, prosciutto, lobster, crab or ham

Yield: 5-6 pancakes
Zucchini Tacos with Grilled Corn Salsa
by Simply Creative Chef Rob Scott

**Ingredients**
- 2 tablespoons extra-virgin olive oil
- 2 shallots, diced
- 2 garlic cloves, minced
- 2 cups cubed zucchini
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

**Corn Salsa:**
- 2 ears grilled corn, kernels cut from cob
- 1 jalapeño chile pepper, seeded and diced
- 1/4 teaspoon salt
- 2 tablespoons chopped fresh cilantro
- Juice of 1 lime
- 1/4 teaspoon freshly ground black pepper

**Chipotle Crema:**
- 3 tablespoons full-fat or low-fat Greek yogurt
- 2 teaspoons adobo sauce from a can of chipotle chile peppers in adobo sauce
- Juice of 1 lime
- Pinch of salt
- Pinch of freshly ground black pepper

**For Serving:**
- 8 (4-inch) flour tortillas, warmed

**Instructions**
- Heat a large skillet over medium-low heat and add olive oil. Add shallots and garlic and stirring, cook until softened, 2-3 minutes. Add cubed zucchini, salt and pepper and stir.
- Cook, stirring until the zucchini becomes slightly tender, 5-6 minutes. Remove the skillet from the heat and set aside.
- **Corn Salsa:** Combine the corn, jalapeño peppers, cilantro, lime juice, salt and pepper in a bowl and toss it together.
- **Crema:** Whisk together the yogurt, adobo sauce, lime juice, salt and pepper.
- **To assemble:** Add some of the zucchini mixture to each warm tortilla and cover it with the corn salsa. Drizzle the crema on top.

Serves 2-4
Side Dishes

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Brazilian Steakhouse Pineapple on the Grill
by Chef Rob Scott

**Ingredients**
- 1 whole pineapple
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 tablespoon ground cinnamon

**Instructions**
- Soak wood skewers in water for 10 minutes
- Preheat an outdoor grill
- Cut pineapple into 6 – 8 spears
- Whisk cinnamon, brown sugar and granulated sugar together in a bowl
- Place pineapple on a tray and coat with the cinnamon mixture
- Insert wooden skewers lengthwise into pineapple spears
- Grill pineapple on the preheated grill for 3 – 5 minutes on each side

**Yield:** 6-8 servings
Freshly Baked Provolone and Sun-Dried Tomato Basil Bread

by Chef Rob (1/22/22)

**Ingredients**
- 1 cup cold buttermilk
- 2 large eggs
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon garlic powder
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- ⅛ teaspoon fresh ground black pepper
- ¼ cup chopped fresh basil or parsley
- 5 tablespoons unsalted butter, cold and cubed
- 1½ cups shredded provolone cheese
- ⅛ cup chopped oil-packed sun-dried tomatoes

**Instructions**
- Preheat oven to 350°F
- Grease a 9x5 inch loaf pan with butter or nonstick spray
- Whisk the buttermilk and eggs together until combined
- Whisk the flour, baking powder, baking soda, garlic powder, sugar, salt, pepper, and basil/parsley together in a large bowl or pulse together in a large food processor
- Add the cubed butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor until coarse crumbs form
- If you used a food processor, pour the mixture into a large bowl
- Stir in the cheese and sun-dried tomatoes until combined, then pour in the buttermilk mixture and stir to combine – batter should be thick, chunky, and sticky
- Pour/spread batter into prepared pan and if desired, lightly sprinkle with additional fresh pepper and/or cheese
- Bake for about 50 minutes or until a toothpick inserted in the center comes out clean
- If you notice the top is quickly browning, tent a piece of aluminum foil over the loaf pan to help the bread bake more evenly
- Cool bread in the pan set on a wire rack for at least 10 minutes before serving

**Yield:** 1 loaf
Roasted Plum Tomatoes with Garlic, Herbs, and Cheese

by Chef Rob Scott

Ingredients
12 plum tomatoes, sliced in half lengthwise
2 garlic cloves, minced
3/4 teaspoon freshly ground pepper
3/4 cup mozzarella cheese or blue cheese
2 tablespoons chopped fresh flat leaf parsley leaves
4 tablespoons olive oil
1/4 teaspoon kosher salt
3/4 cup herbed or seasoned breadcrumbs

Instructions
- Preheat oven to 375°F
- Using a teaspoon, remove seeds from tomatoes
- Place tomatoes cut side down on paper towels to drain, about 5 minutes
- In a large bowl, mix together 2 tablespoons olive oil, garlic, salt and pepper
- Gently toss tomatoes and let marinate 10 minutes
- In a small bowl, mix breadcrumbs and mozzarella cheese or blue cheese
- Place marinated tomatoes, cut side up, on a rimmed baking sheet lined with parchment paper
- Fill each tomato half with breadcrumb mixture
- Drizzle with remaining olive oil
- Bake for 20 minutes or until tomatoes are slightly softened
- Arrange in a serving platter and sprinkle with parsley

Yield: 6 servings
Virtual Baking & Cooking Festival

Cook along with Chef Rob

Spring Green Onion & Sour Cream Biscuits

by Chef Rob (3/19/22)

**Ingredients**
- 2 cups flour
- 1 tablespoon baking powder
- 1 ¼ teaspoon kosher salt
- 2 cups spring green onions, chopped
- 1 cup and 2 tablespoons sour cream

**Instructions**
- Preheat oven to 425° F
- Whisk flour with baking powder and salt in a large bowl
- Pulse spring green onions and 1 cup sour cream in a food processor until almost pureed
- Mix into the flour mixture with a fork to form coarse crumbs
- Pat into a round on a floured surface
- Cut into eighths and brush with 2 tablespoons sour cream
- Bake on a baking sheet in oven until golden, 18-22 minutes

**Yield:** 8 servings
Beverages

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Banana Cream Pie Milkshakes
by Chef Rob Scott

**Ingredients**
- 3 scoops vanilla ice cream
- 1 banana
- Splash of milk
- ½ packet vanilla pudding mix
- Graham cracker
- Whipped cream

**Instructions**
- Blend together ice cream, banana, milk, and packet of vanilla pudding mix
- Pour into glass
- Top with whipped cream and graham cracker

**Yield:** 1 serving
Cinnamon White Hot Chocolate

by Chef Rob (2/26/22)

**Ingredients**
- 6 cups vanilla-flavored unsweetened almond milk
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 12 oz. white chocolate cut into ¼ inch pieces
- 1 tablespoon agave

**Instructions**
- Whisk together almond milk, cinnamon and nutmeg in a 5 quart sauce pan
- Bring to just below a boil over medium high heat
- Remove pan from heat and add white chocolate pieces and agave
- Stir constantly until the chocolate has melted and the mixture is smooth...approximately 2 minutes
- Keep warm over low heat until ready to serve

**Pour the hot chocolate into mugs and stir with marshmallow stirrers**

**Yield:** 5 servings

Chocolate Marshmallow Stirrers

by Chef Rob (2/26/22)

**Ingredients**
- 1 cup semi-sweet chocolate chips (about 6 oz.)
- 8 marshmallows
- 8 lollipop sticks

**Instructions**
- Line a baking sheet with wax or parchment paper
- Place chocolate in a small bowl over a pan of barely simmering water
- Stir until chocolate has melted and mixture is smooth
- Insert a lollipop stick into each marshmallow
- Dip marshmallow into chocolate allowing any excess chocolate to drip back into the bowl
- Place on prepared baking sheet
- Refrigerate until the chocolate sets, about 20 minutes

**Yield:** 8 servings
Key Lime Pie Chillers

by Chef Rob Scott

**Ingredients**
- 1 graham cracker, finely crushed
- 2 cups ice cubes
- 1 14-ounce can sweetened condensed milk
- 1 cup half-and-half
- 1 tablespoon grated lime peel
- ¾ cup key lime juice
- Whipped cream and lime slices, optional

**Instructions**
- Dip rims of drinking glass into water or clear soda, then into graham cracker crumbs
- Combine ice, sweetened condensed milk, half-and-half, lime peel and lime juice in a blender
- Blend until smooth
- Pour into prepared glasses
- Top with graham cracker crumbs
- Garnish with whipped cream and lime slices, if desired
- Serve immediately

**Yield:** 4 servings
Kit Kat® Milkshakes
by Chef Rob Scott

**Ingredients**
- 1 Kit Kat® bar, broken
- 2 cups vanilla ice cream
- ½ cup milk
- 1 teaspoon vanilla extract
- Hershey's chocolate syrup
- Whipped cream

**Instructions**
- Combine ice cream, Kit Kat® bar, milk and vanilla extract in blender
- Squeeze chocolate syrup on top
- Blend until smooth
- Pour into 2 glasses and top with whipped cream and chocolate syrup

**Yield:** 2 servings
Salted Caramel Pretzel Milkshake
by Chef Rob Scott

**Ingredients**
- 3 scoops vanilla ice cream
- Caramel sauce
- Splash of milk
- 1 handful of pretzels

**Instructions**
- Spoon caramel alongside the inside of a glass
- Blend ice cream, milk, and a few pretzels in a blender
- Pour into the prepared glass
- Drizzle with caramel and top with a pretzel

**Yield:** 1 drink
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Virtual Baking & Cooking Festival

Cook along with or watch Chef Rob

Autumn Apple Pie Muffins/Donuts

by Chef Rob

Ingredients

2 ¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 egg
1 cup buttermilk
½ cup butter, melted
1 teaspoon vanilla extract
1 ½ cups packed brown sugar
1 large diced apple
½ cup additional packed brown sugar
½ cup additional all-purpose flour
1 teaspoon ground cinnamon
2 tablespoon butter, melted

Instructions

- Preheat oven to 375°F.
- Grease a 12-cup muffin/donut tin.
- In a large bowl, stir together 2 ¼ cups flour, baking soda and salt.
- In a separate, smaller bowl, mix together the egg, buttermilk, ½ cup melted butter, vanilla and 1 ½ cups of brown sugar until sugar has dissolved.
- Pour into the flour mixture and sprinkle the diced apple into the bowl as well.
- Stir just until everything is blended.
- Spoon into the prepared muffin/donut tin, filling cups to the top
- In a small bowl, stir together ½ cup brown sugar, ½ cup flour and cinnamon.
- Drizzle in 2 tablespoons of melted butter while tossing with a fork until well blended.
- Sprinkle this over the tops of the muffins/donuts.
- Bake for 25 minutes in the preheated oven or until the tops of the muffins/donuts spring back when lightly pressed.

Yield: 12 muffins/donuts
Blizzard White Chocolate Cookies

by Chef Rob (12/11/21)

**Ingredients**
- 2 ½ cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- ¾ cup white sugar
- ¾ cup firmly packed brown sugar
- 1 ½ teaspoons vanilla
- 2 eggs
- 2 cups white chocolate chips
- Powdered sugar in a shaker

**Instructions**
- In a smaller bowl, mix flour, baking soda, and salt and set aside
- In a larger bowl, mix sugar, brown sugar, softened butter, and eggs until completely combined
- Add the vanilla, mix well, and then add the flour mixture
- Stir in the white chocolate chips
- Cover a cookie sheet with parchment paper
- Using a scoop, drop cookies on to a cookie sheet
- If you want large cookies, use a large 3 tablespoon scoop or if you want smaller cookies, use a medium 1 ½ tablespoon cookie scoop
- Bake in a 350° F preheated oven
- Large cookies take 12-14 minutes and smaller cookies take 9-11 minutes
- Leave them on the tray for 5 minutes, then transfer to a wire rack
- When cooled, sprinkle with powdered sugar

Yield: 36 small or 24 large cookies
Brookies (Half Brownie, Half Cookie)

Ingredients
For the brownie batter:
- 1 stick unsalted butter
- 4 ounces bittersweet chocolate, roughly chopped
- ½ cup granulated sugar
- ½ cup packed light brown sugar
- 1 teaspoon vanilla extract
- ¾ teaspoon salt
- 2 large eggs
- ¾ cup all-purpose flour

For the cookie dough:
- 1 stick unsalted butter, at room temperature
- ½ cup granulated sugar
- ½ cup packed light brown sugar
- ½ teaspoon vanilla extract
- 1 large egg
- ½ teaspoon salt
- ½ teaspoon baking powder
- 1½ teaspoons baking soda
- 1 ¾ cups all-purpose flour
- ½ cup semi-sweet chocolate chips

Instructions
- Preheat oven to 350°F
- Line a 13x9x2 inch pan with parchment paper (bring the parchment up the sides of pan so there is a slight overhang) or coat with nonstick cooking spray

Make the brownie batter: melt the butter until hot
- Add the chocolate and whisk until the chocolate is completely melted - the heat from the butter should be enough to melt the chocolate completely
- Whisk the granulated sugar, brown sugar, vanilla, and salt - the mixture is expected to be a bit grainy
- Whisk in the eggs
- Whisk in the flour until combined
- Pour the batter into the prepared pan and spread evenly with a spatula and set aside

Make the cookie dough: in the bowl of an electric mixer, beat the butter and both sugars for 3 minutes or until light and fluffy - scrape down the sides and bottom of the bowl as necessary
- Add the vanilla and egg and beat for 1 more minute - scrape down the sides of the bowl again
- Add the salt, baking powder, and baking soda and beat briefly until evenly combined
- On low speed, mix in the flour
- Add the chocolate chips and mix until just combined
- Dollop small spoonfuls of the cookie dough evenly over the brownie batter – no need to spread it out or press it down
- Cover the pan with aluminum foil and bake for 20 minutes
- Remove the foil and continue baking for about 20 minutes more – until the brownie edges are shiny and the cookie portion is golden brown
- Transfer the pan to a wire rack and cool completely
- To cut, lift the brookies out of the pan using the parchment overhang and transfer them to a cutting board
- Using a sharp knife, cut the brookies into 2-inch squares directly on the parchment

Yield: 24 brookies
Chocolate Crackle Cookies

by Chef Rob (12/11/21)

Ingredients
- 1 cup all-purpose flour
- ½ cup & 2 tablespoons unsweetened natural cocoa powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 stick unsalted butter, softened to room temperature
- ½ cup granulated sugar
- ½ cup packed light or dark brown sugar
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup semi-sweet chocolate chips

Instructions
- Whisk the flour, cocoa powder, baking soda and salt together in a large bowl and set aside.
- In a large bowl using a hand-held mixer, beat the butter, granulated sugar and brown sugar together on medium-high speed until fluffy and creamed, about 2 minutes.
- Beat in egg and vanilla on high speed.
- Scrape down the sides and bottom of the bowl, as needed.
- On low speed, slowly mix the dry ingredients into the wet ingredients until combined, then beat in the chocolate chips.
- The cookie dough will be thick and sticky.
- Cover dough tightly with aluminum foil or plastic wrap and chill for at least 2 hours and up to 3 days (chilling is mandatory).
- Remove cookie dough from the refrigerator and allow to sit for 15 minutes.
- Preheat the oven to 350°F.
- Line two baking sheets with parchment paper or silicone baking mats.
- Scoop and roll balls of dough, about 1 ½ tablespoons of dough each, into balls.
- Roll each ball lightly in granulated sugar, then generously in the confectioners sugar.
- Place 3 inches apart on the baking sheets.
- Bake the cookies for 11 – 12 minutes.
- If the cookies aren’t really spreading by minute 9, remove them from the oven and lightly bang the baking sheet on the counter 2 – 3 times (this help initiate the spread).
- Return to the oven for a couple more minutes.
- The cookies will be thick, though they deflate a little as they cool.
- Cool for 5 minutes on the baking sheet, then transfer to a wire rack to cool completely.
- Cookies stay fresh covered at room temperature for up to 1 week.

Yield: 20 cookies
Fudgy Oversized Brownie Cookie
by Chef Rob

Ingredients
2 tablespoons unsalted butter, softened to room temperature
2 tablespoons granulated sugar
2 tablespoons packed light or dark brown sugar
2 tablespoons beaten egg (crack egg, beat it, then use 2 tablespoons)
½ teaspoon pure vanilla extract
¾ cup all-purpose flour
2 tablespoons natural unsweetened cocoa powder
½ teaspoon baking soda
¼ teaspoon salt
¼ cup chocolate chips and 1 tablespoon, divided
Optional - sprinkles

Instructions
- Preheat the oven to 350°F.
- Line a cookie sheet with parchment paper or silicone baking mat and set aside.
- In a medium size bowl, mix the softened butter and sugars together with a spoon or fork until creamed.
- Mix in the egg and vanilla.
- In a separate small bowl, mix the flour, cocoa powder, baking soda, and salt.
- Pour the dry ingredients into the wet ingredients and mix to combine.
- Fold in ¼ cup chocolate chips.
- Place the dough in the center of the baking sheet and mold into a tall ball using a spoon.
- Dot the top of the cookie with 1 tablespoon of chocolate chips - add sprinkles if desired.
- Bake for 14-15 minutes, or up to 16 minutes.
- Allow to cool completely on baking sheet (the cookie will appear very soft, but will firm up as it cools).

Yield: 1 serving

Watch the virtual, live program weekly for more bonus recipes! 8/2/21
Harvest Pumpkin Coffee Cake

Ingredients

Coffee Cake:
- 2 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 tablespoon pumpkin pie spice
- 1/2 cup dried cranberries
- 1/2 cup chopped walnuts
- 3/4 cup brown sugar, packed
- 1/4 cup butter, softened
- 1 cup pumpkin puree
- 1/2 cup milk
- 1 large egg

Streusel Topping:
- 3/4 cup brown sugar, packed
- 1/2 cup all-purpose flour
- 4 tablespoons butter, softened
- 1/2 teaspoon pumpkin pie spice

Instructions

- Preheat oven to 350°F
- In a medium bowl combine flour, baking powder, salt, pumpkin pie spice, dried cranberries, and walnuts and set aside
- In a separate mixing bowl, cream butter and brown sugar
- Mix in pumpkin puree, milk and egg
- Add dry ingredients and mix until blended
- Spoon batter into a greased 8" x 8" inch baking pan
- Prepare streusel topping by mixing ingredients together with a fork or pastry blender until they resemble coarse crumbs
- Sprinkle streusel topping evenly over batter
- Bake for 50 - 60 minutes until top is golden brown and toothpick inserted in center comes out clean

Yield: 12 servings
Lemon Cream Filled Strawberries

by Chef Rob

Ingredients
- 30-36 strawberries
- 1/2 cup heavy or whipping cream
- 2 tablespoons confectioners sugar
- 2 ounces mascarpone cheese or cream cheese, room temperature
- 2 tablespoons lemon curd
- 30-36 blueberries
- 30-36 small mint leaves

Instructions
- Core strawberries by cutting around the stem; do not cut through the bottom of the strawberry. Slice a small piece of the tip of the strawberry off so it will stand without tipping over.
- Whip cream in a chilled bowl with the whisk attachment of a stand or hand mixer until soft peaks form. Whisk in sugar. Remove to medium-size bowl and set aside.
- Whisk together the mascarpone or cream cheese and lemon curd. Fold whipped cream into cheese mixture until uniformly mixed. Chill until ready to use.
- Pipe or spoon lemon cream mixture into each strawberry. Top with a blueberry and garnish with a mint leaf. Chill or serve immediately (can be made several hours ahead).

Yield: 30-36 pieces

Watch the virtual, live program weekly for more bonus recipes!  7/19/21
Lemon Glazed Blueberry Muffin Cookies

Ingredients
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 3/4 cup unsalted butter, softened to room temperature
- 3/4 cup granulated sugar
- 1/2 cup packed light or dark brown sugar
- 1 large egg, at room temperature
- 1 1/2 teaspoons pure vanilla extract
- 2 teaspoons lemon zest
- 2 tablespoons fresh lemon juice
- 1/4 cup milk
- 2 cups fresh or frozen blueberries – about 1 1/2 6 ounce packages
Optional for a little crunch: coarse sugar
Lemon glaze:
- 1 cup confectioners sugar
- 2 tablespoons fresh lemon juice
- 1/3 tablespoon half-and-half, heavy cream, or milk

Instructions
- **Make the cookies:** whisk the flour, baking powder, and salt together in a large bowl and set aside.
- With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter, granulated sugar, and brown sugar together in high speed until creamy, about 2 minutes.
- With the mixer running on low speed, add the egg, vanilla extract, lemon zest, and lemon juice.
- Beat on medium-high speed until combined.
- With the mixer running on low speed, slowly add the dry ingredients and milk.
- Beat everything just until incorporated.
- Do not overmix the dough – it will be very creamy, sticky, and thick.
- With a spoon or rubber spatula, carefully fold blueberries into cookie dough – handle with care as berries may break a little.
- Cover dough tightly with aluminum foil or plastic wrap and chill in the refrigerator for 30-45 minutes, or up to 3 days.
- Preheat the oven to 350 degrees F and line two large baking sheets with parchment paper or silicone baking mats.
- Remove cookie dough from the refrigerator.
- Scoop cookie dough, about 1 1/2 tablespoons each, and place 3 inches apart on baking sheet.
- If desired, sprinkle each with a little coarse sugar to give the cookies an extra crunch.
- Bake for 15-16 minutes or until a cookie springs back when lightly poked with your finger.
- Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely before glacing.
- **Make the glaze:** whisk the confectioners sugar, lemon juice, and half-and-half together until smooth – add more confectioners sugar to thicken or more lemon juice/half-and-half to thicken, if desired.
- Spoon glaze over cookies – if applied lightly, the glaze will set within a couple of hours.
- Glazed cookies will stay fresh covered at room temperature for 2 days or in the refrigerator for up to one week.

Yield: 32-36 cookies
Little Baby Key Lime Pies

by Chef Rob Scott

**Ingredients**

**Crust**
- 1 1/2 cups graham cracker crumbs (about 10 full sheet graham crackers)
- 6 tablespoons unsalted butter
- 1/2 cup granulated sugar

**Filling**
- 4 ounces full-fat cream cheese, softened to room temperature
- 4 large egg yolks
- One 14-ounce can full-fat sweetened condensed milk
- 1/2 cup key lime juice
- Optional – lime slices and whipped cream for garnish

**Instructions**

- **Preheat the oven to 350°F**
- Line a 12-count muffin pan with liners and a second 12-count muffin pan with only 4 (the recipe makes approximately 16 muffins)
- **To make the crust:** Crush the graham crackers in either a food processor, blender or in a zipped top bag with a rolling pin
- Mix the graham cracker crumbs, melted butter, and granulated sugar together with a rubber spatula in a medium bowl until combined – the mixture will be thick, coarse and sandy
- Press a heaping tablespoon of mixture down into each liner, making sure the crust is tight and compact – if desired, press a little more into each liner if you have some left over
- Pre-bake the crusts for 5 minutes and remove from oven
- **To make the filling:** In a large bowl using a handheld mixer, beat the cream cheese on high speed until smooth, about 1 minute
- On medium-high speed, beat in the egg yolks, scraping down the sides as needed
- On high speed, beat in the sweetened condensed milk and lime juice, until combined
- Pour the filling evenly into each crust
- Bake for 15-16 minutes or until the centers of the pies only slightly jiggle
- Allow the pies to cool at room temperature in the pan set on a wire rack
- Once completely chilled, serve the key lime pies with whipped cram and a lime slice, if desired
- Store leftovers covered in the refrigerator for up to 1 week

**Yield:** 16 mini pies
Peaches ’n Cream Crumb Cake

by Chef Rob Scott

Ingredients

- **Crumb topping:**
  - ¾ cup all-purpose flour
  - 1/4 cup packed light brown sugar
  - 1/4 cup granulated sugar
  - 1 teaspoon ground cinnamon
  - 6 tablespoons unsalted butter, cold and cubed

- **Cake:**
  - 1 large egg, room temperature
  - 1/4 cup unsalted butter, melted and cooled
  - 1/4 cup milk
  - 3 teaspoon pure vanilla extract
  - 1 1/2 cups all-purpose flour
  - 1/4 cup granulated sugar
  - 2 teaspoons baking powder
  - 1/4 teaspoon salt
  - 2 fresh peaches, peeled and sliced
  - 1 8-ounce package cream cheese, softened to room temperature
  - 1/4 cup granulated sugar

- **Vanilla glaze:**
  - 1/4 cup confectioners sugar
  - 2 tablespoons milk or cream
  - 1/4 teaspoon pure vanilla extract

Instructions

- Adjust the oven rack to the lower third position and preheat oven to 350°F.
- Spray an 8 inch or 9 inch springform pan with non-stick spray – springform pan is required.
- **Crumb topping:** combine the flour, brown sugar, granulated sugar, and cinnamon together in a medium bowl.
- Cut the butter into the mixture with a pastry blender or mix with hands until it resembles coarse crumbs.
- Set in the refrigerator until ready to use – this mixture must be chilled.
- **Make the cake:** in a large bowl using a hand-held mixer, beat the egg and melted butter together on medium speed until combined.
- Add the milk and 2 teaspoons vanilla extract and beat on medium speed until thoroughly mixed - set aside.
- Whisk the flour, sugar, baking powder, and salt together in a medium bowl until combined.
- With the mixer running on low, pour the dry ingredients into the wet ingredients.
- Mix until just combined and pour into the prepared baking pan.
- In a medium bowl using a hand-held mixer, beat the cream cheese on high speed until smooth.
- Add remaining 1 teaspoon of vanilla extract and 1/4 cup granulated sugar and beat on medium speed until smooth.
- Spread over the crumb cake batter.
- Layer with sliced peaches.
- Top with the crumb topping and gently press the topping into the batter.
- Bake for 50-55 minutes or until a toothpick inserted in the center of the cake comes out free of cake crumbs.
- Cover the cake with aluminum foil after 40 minutes to help avoid the top from browning too much.
- Allow to cool in the pan or on a wire rack for at least 15 minutes before glazing.
- **Make the glaze:** whisk the confectioners sugar, milk, and vanilla together.
- Remove the sides of the springform pan and drizzle the glaze over the cake.
- The cake will stay fresh covered in the refrigerator for 4 days.

Yield: 10 servings
Pumpkin Snickerdoodle Cookies

by Chef Rob (11/20/21)

Ingredients

Cookie dough:
- 3/4 cup unsalted butter, melted and cooled for at least 10 minutes
- 1/2 cup sugar
- 1/2 cup light brown sugar, packed
- 1/4 cup pumpkin puree
- 1 large egg yolk
- 3/4 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons pumpkin pie spice
- 3/4 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1/2 teaspoon salt

Topping:
- 1/4 cup sugar
- 2 teaspoons ground cinnamon

Instructions

- Roll briefly between your palms until smooth and then roll through the cinnamon sugar and transfer to prepared cookie sheet, about 2 inches apart
- Bake cookies in the oven for 10-12 minutes
- Allow baked cookies to cool completely on a cookie sheet before enjoying

Yield: 12 servings
Raspberry and Strawberry Tiramisu Trifle

by Simply Creative Chef Rob Scott

Ingredients

- ¼ cup fresh lemon juice
- ¼ cup granulated sugar
- 12 ounces cream cheese, softened
- One 8-ounce jar prepared lemon curd
- 2 cups heavy cream
- 22 hard ladyfinger cookies
- 3 cups mixed raspberries and sliced strawberries
- Powdered sugar, for garnish
- Whipped cream, for serving

Instructions

- In a small measuring cup, mix the lemon juice with the sugar and ¼ cup water until the sugar is dissolved and set aside
- Place the cream cheese, lemon curd, and heavy cream in a food processor and process until smooth and a bit fluffy
- To assemble the tiramisu, place half the ladyfingers in the bottom of an 8-inch square baking dish, breaking a few to fit, and drizzle with half of the lemon syrup
- Top with half the lemon cream and 1 cup mixed berries
- Repeat the layers, using the remaining ladyfingers, syrup, and lemon cream
- Cover with plastic wrap and chill at least 8 hours or overnight
- Before serving, top with the remaining 2 cups of berries and dust with powdered sugar
- Serve with whipped cream on the side

Yield: 6-8 servings
Raspberry Banana Chocolate Chip Bread

by Chef Rob

Ingredients
½ cup unsalted butter (softened)
¾ cup packed brown sugar
2 large eggs, at room temperature
½ cup plain Greek yogurt or sour cream
2 cups mashed bananas
1 teaspoon pure vanilla extract
2 cups all purpose flour
1 teaspoon baking soda
¾ teaspoon salt
½ teaspoon ground cinnamon
¾ cup chocolate chips
1 cup raspberries tossed in 1 tablespoon all purpose flour (to prevent sinking)

Instructions
- Adjust the oven rack to the lower third position and preheat the oven to 350°F. Lightly spray a 9”x 5” loaf pan with nonstick spray. Set aside.

- Using a handheld mixer, cream together the butter and brown sugar on medium speed, about 3 minutes. Add the eggs one at a time, beating well after each addition. Beat in the yogurt, mashed bananas, and vanilla on medium speed for 1 minute. Set aside.

- In a large bowl, toss the flour, baking soda, salt, and cinnamon together until combined. Using a large spoon or rubber spatula, slowly mix the dry ingredients into the wet ingredients. Slowly stir everything together until no more flour pockets remain. Do not overmix. Gently fold in the raspberries and chocolate chips.

- Spoon the batter into the prepared baking pan. Sprinkle with a few extra chocolate chips if desired. Bake for 60-65 minutes. A toothpick inserted into the center of the loaf will come out clean when the bread is done. Remove from the oven, and allow the bread to cool completely in the pan before slicing.

Yield: 1 loaf

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S'mores Cookies

by Chef Rob Scott

**Ingredients**

- 1 cup unsalted sweet cream butter, softened
- ¾ cup granulated sugar
- ¾ cup light brown sugar
- 2 large eggs
- ½ teaspoon pure vanilla extract
- 2 ¾ cups all-purpose flour
- 1 ¼ cup graham cracker crumbs (or about 7 ½ graham crackers crushed)
- 2 teaspoons cornstarch
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 cups mini marshmallows
- 1 cup chocolate chips
- 5 ounces chopped milk chocolate bars

**Instructions**

- With a mixer, cream together butter and sugars on medium speed until light and fluffy.
- Add eggs and vanilla, stirring until combined.
- In a separate bowl combine flour, graham cracker crumbs, cornstarch, baking powder, baking soda, and salt.
- Gradually add flour mixture to butter mixture, pausing periodically to scrape down the sides of the bowl with a spatula.
- Stir in mini marshmallows, chocolate chips, and milk chocolate pieces.
- Preheat oven to 375 degrees F and line cookie sheets with parchment paper.
- Portion cookies into 1 ½ inch balls – if desired, press additional pieces of chocolate bar or marshmallows on top of dough.
- Bake for 10 minutes.
- Allow cookies to cool on cookie tray for 5 minutes before transferring to wire rack to cool completely.

**Yield:** 30 cookies
Sprinkle Batter Cookies

by Chef Rob (12/11/21)

Ingredients
- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ¾ teaspoon salt
- ½ cup unsalted butter – softened to room temperature
- ¾ cup granulated sugar
- 1 large egg
- 1 ½ teaspoons pure vanilla extract
- ¼ teaspoon almond extract
- ¾ cup sprinkles

Instructions
- Preheat oven to 350°F
- Line two baking sheets with parchment paper
- In a bowl, whisk together flour, baking powder, and salt; set aside
- Using either a hand or stand mixer, beat butter until smooth
- Slowly pour in the sugar, mixing as you pour
- Beat sugar and butter for a minute, until light and fluffy
- Add egg, vanilla extract, and almond extract, mixing until combined
- Add in flour mixture and mix until just combined
- Add ½ cup sprinkles and stir by hand until combined
- Scoop a heaping tablespoon of dough and roll into a ball
- Place ¼ cup sprinkles on a plate and press the tops of the dough balls in additional sprinkles
- Place dough balls onto prepared baking sheet about an inch apart
- Bake for 8-10 minutes until the edges are completely set, and the centers should look slightly under cooked (they will finish cooking while cooling on the baking sheet)
- Place the baking sheets on wire racks to cool

Yield: 15 cookies
Strawberry Gelato

by Chef Rob

Ingredients
1 pound fresh strawberries
1 cup granulated sugar
¾ cup water
2 tablespoons freshly squeezed lemon juice
½ cup heavy whipping cream

Instructions
- Remove the stems and leaves from the strawberries and rinse in cold water
- Place the strawberries, lemon juice, and the sugar in a food processor and process until liquefied
- Add the water and run the food processor until all the mixture is smooth
- Whip the cream with a wire whisk until it begins to thicken slightly and becomes the consistency of buttermilk
- Mix the cream and strawberry mixture in a bowl and combine thoroughly
- Pour the mixture into an ice cream maker and freeze following the manufacturer’s instructions

Yield: 8 servings

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Summertime Red, White & Blueberry Shortcake Cake

by Simply Creative Chef Rob Scott

Ingredients
1 1/4 cups cake flour, spooned and leveled
2/3 cup granulated sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup unsalted butter, cubed and softened to room temperature
1 teaspoon pure vanilla extract
1/2 cup whole milk, at room temperature and divided
1 large egg, at room temperature
2 tablespoons canola or vegetable oil

Berries:
1 1/2 cups sliced strawberries and blueberries
1 tablespoon strawberry jam
1 teaspoon granulated sugar

Whipped cream:
1 cup cold heavy cream
2 tablespoons confectioners’ sugar
1/2 teaspoon pure vanilla extract

Serves 8

Instructions
• Make the cake: preheat oven to 350 degrees F
• Grease an 8 or 9-inch cake pan, line with a parchment paper round (cut an 8 or 9-inch circle of parchment), then grease the parchment paper (parchment paper helps the cake seamlessly release from the pan)
• Stir the cake flour, baking powder and salt in a large bowl
• Add the butter, vanilla, and 1/4 cup of milk
• Mix on medium speed with a handheld mixer until the dry ingredients are moistened, about 1 minute
• Whisk the remaining milk, the egg, and oil together
• With the mixer running on medium speed, add the egg mixture in 2 additions, mixing for about 15 seconds between, then mix for about 15 more seconds, or until batter is completely combined — avoid overmixing — some small lumps are okay
• Pour batter into cake pan
• Bake for 20-22 minutes or until the cake is baked through (to test for doneness, insert a toothpick into the center of the cake — if the toothpick comes out clean, the cake is done)
• Cool cake completely in the pan set on a wire rack
• Mix the berries: when the cake is just about cooled, mix the sliced strawberries, blueberries, jam and sugar together
• Let mixture sit either at room temperature or in the refrigerator so the strawberries release some of their juices
• Make the whipped cream: when the cake is cooled, using a hand or stand mixer fitted with a wire whisk attachment, whip the heavy cream, sugar and vanilla extract on medium-high speed until medium peaks form (about 3-4 minutes). Medium peaks are between loose peaks and stiff peaks and are the perfect consistency for topping cakes
• Place the cooled cake on your serving plate
• Pile whipped cream on top, then gently spread to the edges
• Top with berry mixture, slice and serve immediately, or refrigerate for up to 4 hours before serving.
• Cover and store leftovers in the refrigerator for up to 3 days.
Swirled Blueberry Crumb Cake Ice Cream

by Simply Creative Chef Rob Scott

Ingredients

Blueberry Sauce:
1/2 teaspoon cornstarch
2 teaspoons water
1 cup fresh or frozen blueberries
1 tablespoon granulated sugar

Crumble:
1/4 cup all-purpose flour
2 tablespoons brown sugar
1/4 teaspoon ground cinnamon
2 tablespoons unsalted butter, melted

Ice Cream:
2 cups heavy cream
14 ounce can sweetened condensed milk
1 teaspoon pure vanilla extract

Instructions

• Make the blueberry sauce: Mix the cornstarch and water together in a very small bowl. Set aside. Combine blueberries and granulated sugar together in a small saucepan over medium-high heat. Stir constantly, bursting the berries against the side of the pan. Once the blueberries have released some liquid, add the cornstarch and water. Turn the heat up to medium. Stir and cook for 3 minutes. Remove from heat, and allow to cool completely. Mixture will thicken as it cools. I place it in the refrigerator to cool down quicker.

• Make the Crumble: Use a fork to mix the flour, brown sugar, and cinnamon together. Add the melted butter and mix until crumbles form.

• Make the Ice Cream: In a large bowl using a hand mixer, beat the heavy cream on medium speed about 4 minutes. Add the sweetened condensed milk and vanilla extract, then beat until just combined. Using a spatula, fold in the crumbles, gently fold in 1/4 cup of the blueberry sauce, creating swirls.

• Freeze for at least 6 hours, up to 2 weeks in a 9x3 loaf pan

Yield: 1.5 Quarts
Virtual Baking & Cooking Festival

Cook along with Chef Rob

Warmed Marble Pound Cake with Mascarpone, Apricot Preserves and Toasted Almonds

by Chef Rob (1/22/22)

Ingredients
- 12 slices marbled pound cake (plain is fine)
- ¾ cup apricot preserves
- 3 tablespoons almond flavored liquor (amaretto is recommended)
- ½ cup mascarpone cheese
- ¼ cup almonds, toasted

Instructions
- Preheat oven to 350°F
- Place pound cake slices on a large baking sheet
- Toast for 7-10 minutes, until golden brown (you can also toast the slices in an electric toaster until golden)
- Stir the apricot preserves and amaretto in a bowl to blend
- Place 6 cake slices on individual plates
- Spoon an even amount of mascarpone cheese on each slice
- Arrange the remaining cake slices on an angle over the bottom cake slice
- Spoon the apricot mixture over the cake
- Sprinkle with the toasted almonds
- Serve immediately
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