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

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>tablespoons olive oil</td>
</tr>
<tr>
<td>2 cups</td>
<td>chopped leeks, white part only (from approx. 3 medium leeks)</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons finely minced garlic</td>
</tr>
<tr>
<td>2 cups</td>
<td>carrots, peeled and chopped into rounds (approx. 2 medium)</td>
</tr>
<tr>
<td>2 cups</td>
<td>peeled and diced potatoes</td>
</tr>
<tr>
<td>2</td>
<td>cups fresh green beans, broken or cut into ¼ inch pieces</td>
</tr>
<tr>
<td>2 quarts</td>
<td>chicken or vegetable broth</td>
</tr>
<tr>
<td>4 cups</td>
<td>peeled, seeded, and chopped tomatoes</td>
</tr>
<tr>
<td>2 ears</td>
<td>corn, kernels removed</td>
</tr>
<tr>
<td>½ teaspoons</td>
<td>freshly ground black pepper</td>
</tr>
<tr>
<td>¼ cup</td>
<td>packed, chopped fresh parsley leaves</td>
</tr>
<tr>
<td>1-2</td>
<td>teaspoons freshly squeezed lemon juice</td>
</tr>
</tbody>
</table>

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

by Chef Rob

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

Watch the virtual, live program weekly for more bonus recipes!
### Day After Thanksgiving Turkey Soup

**by Chef Rob (11/5/22)**

#### Ingredients
- 2 tablespoons olive oil
- 2 carrots, thinly sliced
- 2 celery stalks, thinly sliced
- 1 small onion, chopped
- 1 cup green beans
- 3 garlic cloves, finely chopped
- 3 tablespoons all-purpose flour
- 8 cups chicken stock
- 1 tablespoon chopped fresh rosemary
- 2 teaspoons kosher salt, plus more to taste
- ½ teaspoon dried thyme
- ½ teaspoon dried oregano
- ½ teaspoon ground black pepper
- ¾ cup uncooked orzo pasta
- 3 cups chopped cooked turkey
- 2 cups packed baby spinach leaves
- ¼ cup fresh lemon juice, optional
- Ground black pepper to taste

#### Instructions
- Heat the oil in a large Dutch oven over medium-high heat
- Add the carrots, celery, onion, and green beans
- Cook 7 minutes or until vegetables begin to soften
- Add the garlic and cook 1 minute
- Stir in the flour
- Cook and stir constantly for 2 minutes
- Slowly stir in the stock, rosemary, salt, thyme, oregano, and black pepper and bring to a boil then stir in the orzo
- Reduce heat to medium so that the soup gently boils and cook for 8-10 minutes, until the orzo is tender
- Add the turkey, spinach, and lemon juice (if using)
- Cook for 1 more minute or until spinach wilts
- Season with more salt and pepper and serve immediately

**Yield: 12 cups**
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
- ⅛ 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
Moroccan Sweet Potato Soup with Lentils

**Ingredients**
- 3 tablespoons olive oil
- 1 ½ cups yellow onion, chopped
- 1 large carrot, diced (about ½ cup)
- 3 cloves garlic, minced (1 tablespoon)
- 2 teaspoons peeled and minced fresh ginger
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon turmeric
- 1 teaspoon paprika
- 1 teaspoon ground cinnamon
- 6 cups low-sodium vegetable broth, then more if desired
- 1 14.5 ounce can petite diced tomatoes
- 1 16 ounce large sweet potato, peeled and diced into ½ inch cubes (3 cups)
- 1 cup brown lentils, picked over and rinsed
- Salt to taste
- ½ cup chopped fresh cilantro

**Instructions**
- Heat 2 tablespoons olive oil in a large pot over medium-high heat
- Add onion and carrot then sauté 4 minutes
- Add garlic and ginger then sauté 1 minute longer
- Add remaining 1 tablespoon olive oil, cumin, coriander, turmeric, paprika, and cinnamon
- Sauté 1 minute
- Stir in vegetable broth, tomatoes, sweet potatoes, and lentils
- Season with salt to taste
- Bring to a light boil then reduce heat to medium-low, cover pot and allow to simmer, stirring occasionally until sweet potatoes are soft, and lentils are tender, about 25-30 minutes
- Thin with up to 1 more cup of broth if desired
- Stir in half of the cilantro then serve with remaining cilantro

**Yield:** 4 servings
# Virtual Baking & Cooking Festival

*Cook along with Chef Rob*

## Pizza Nachos

*by Chef Rob (2/26/22)*

### Ingredients
- 1 loaf of baguette, sliced
- 1 pound mozzarella cheese
- 1 ½ cups tomato sauce
- 2 cloves garlic, chopped
- 1 small onion, chopped
- 1 red bell pepper, chopped
- ½ pound ground beef
- Salt and pepper
- Extra virgin olive oil
- ¼ 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
¼ cup chopped green bell pepper
1 tablespoon lime juice
1 tablespoon chopped fresh cilantro
1 tablespoon chopped green onions
½ tablespoon chopped jalapeño pepper
¼ 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
1/2 cup toasted walnut halves, coarsely chopped
1/2 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 1/2 teaspoons Dijon mustard
2 tablespoons pure maple syrup
1 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
3/4 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**

by Chef Rob (3/19/22)

### 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
Chopped Fall Salad with Apples, Cranberries, and Maple Cider Dressing

Ingredients

**Dressing:**
- ¾ 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

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Delicata Squash Salad with Cranberries & Feta Cheese with a Balsamic Maple Dressing

Ingredients (continued)
1 teaspoon Dijon mustard
1 small clove garlic, minced
Kosher salt and freshly ground black pepper

Instructions (continued)
- In a large bowl or on a large platter, combine the salad greens, avocado slices, candied pecans, dried cranberries, red onion, and cheese
- Top with room temperature delicata squash
- Drizzle with dressing and serve immediately

Yield: 6 servings

by Chef Rob (11/5/22)
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
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Guacamole and Tri-Color Tomato Salad with Lime

by Chef Rob (5/25/22)

**Ingredients**

- 1 pint tri-color tomatoes, halved
- 1 yellow bell pepper, seeded and ½ inch diced
- 1 15-ounce can black beans, rinsed and drained
- ½ cup small diced red onion
- 2 tablespoons minced jalapeno peppers, seeded (2 peppers)
- ½ teaspoon freshly grated lime zest
- ¼ cup freshly squeezed lime juice (2 limes)
- ¼ cup good olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ½ teaspoon minced garlic
- ¼ teaspoon ground cayenne pepper
- 2 ripe Hass avocados, seeded, peeled, and ½ inch diced

**Instructions**

- Place the tomatoes, yellow pepper, black beans, red onion, jalapeno peppers, and lime zest in a large bowl
- Whisk together the lime juice, olive oil, salt, black pepper, garlic, and cayenne pepper
- Pour over the vegetables and toss well
- Just before you are ready to serve the salad, fold the avocados into the salad
- Check the seasoning and serve at room temperature

**Yield:** 6 servings
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 flavors as needed, adding more balsamic for acidity, salt or pepper for flavor balance, or olive oil for creaminess – set aside

**Yield:** 3 servings

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**Ingredients**

- 1 6-ounce bag of mixed greens
- 1 ripe Bosc or Bartlett pear
- ¾ cup dried cherries (or cranberries)

**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

by Chef Rob Scott

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
- 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
- 1½ tablespoons agave nectar or honey
- Kosher salt and freshly ground black pepper
- 2 cups store-bought tortilla strips (recommended Mission Restaurant Style)

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
- Grill 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

- **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
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Baltimore Crab Cakes

by Chef Rob (5/25/22)

Ingredients
2 large eggs
2 ½ tablespoons mayonnaise (good quality ex: Hellmann's or Duke's)
1 ½ teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon Old Bay seasoning
¼ teaspoon salt
¾ cup finely diced celery, from one stalk
2 tablespoons finely chopped fresh parsley
1 pound lump crab meat (remove any hard and sharp cartilage)
½ cup panko bread crumbs
Canola oil, for cooking

Instructions
- Line a baking sheet with aluminum foil for easy clean-up
- Combine eggs, mayonnaise, Dijon mustard, Worcestershire sauce, Old Bay, salt, celery and parsley in a large bowl and mix well
- Add the crab meat and panko
- Using a rubber spatula, gently fold the mixture together until just combined, being careful not to shred the crab meat
- Shape into six cakes, using about ⅓ of mixture, and place on the prepared baking sheet
- Cover and refrigerate for at least one hour to help them set
- Preheat a large nonstick pan to medium heat and coat with canola oil
- When the oil is hot, place the crab cakes in the pan and cook until golden brown, 3 – 5 minutes per side
- Serve immediately with tartar sauce or a squeeze of lemon

Yield: 8 servings
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
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:
- ¾ cup all-purpose flour
- ¾ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 ½ apple pie spice
- ¼ 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.

Serve the casserole warm.

Serving suggestion: top casserole with syrup.

Yield: 12 servings
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Cook along with Chef Rob

Grilled Salmon Tacos with Avocado and Yellow Peppers

by Chef Rob (4/9/22)

Ingredients

- ¼ cup extra-virgin olive oil, plus additional for brushing
- 1 tablespoon lime juice plus lime wedges, for garnish
- 2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon coarse salt, plus additional for sprinkling
- 4-ounce skinless salmon filets
- 1 red bell pepper, cut into thin strips
- 1 yellow bell pepper, cut into thin strips
- 1 large red onion, peeled and cut into ½ inch slices
- 8 taco size flour tortillas
- ½ cup crumbled queso fresco
- 1 avocado, cubed
- Torn fresh cilantro, for garnish

Instructions

- Preheat a grill for cooking at medium-high heat
- Whisk together the extra-virgin olive oil, lime juice, cumin, garlic powder, and salt in a small mixing bowl
- Brush the marinade of both sides of the salmon filets and set aside
- Place the sliced peppers and red onion in a bowl with olive oil and sprinkle with a pinch of salt
- Place peppers and onions on a grill, stirring occasionally, until you get good grill marks all over and the veggies have softened, about 10-15 minutes
- Grill the salmon until nicely browned on both sides and opaque in the middle, about 4 minutes per side
- Remove the salmon from the grill and transfer to a plate then flake gently
- Place the tortillas on the grill for a few seconds per side, letting them char
- Stuff each tortilla with a mix of peppers, onions, and flaked salmon
- Top with crumbled queso fresco, cubed avocado, cilantro, and a final spritz of lime juice

Yield: 8 tacos
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

Watch the virtual, live program weekly for more bonus recipes! 8/16/21
Virtual Baking & Cooking Festival

Cook along with Chef Rob

Panko Paprika Chicken Schnitzel

by Chef Rob (9/24/22)

Ingredients
- Flavorless oil, for deep frying
- ½ cup all-purpose flour
- 1 large egg, lightly beaten with 1 tablespoon water
- 1 ½ cups panko breadcrumbs
- 1 teaspoon sweet paprika
- Kosher salt and freshly ground black pepper
- 3 boneless, skinless chicken breasts
- Lemon wedges, for serving

Instructions
- Pour 1 ½ inches of oil into a large heavy pot or high-sided skillet
- Clip on a deep-fry thermometer and heat the oil over medium-high heat to 360° F
- Set up a dredging station — place the flour, egg, and breadcrumbs in each of 3 separate bowls
- Season the breadcrumbs with the paprika, 1 teaspoon salt, and a few turns of pepper
- Place a piece of chicken between 2 large pieces of plastic wrap and use a rolling pin or other blunt object to pound the chicken until it is as thin as you can make it without it tearing — repeat with the remaining chicken
- Coat the chicken first in the flour, then in the egg wash, and finally in the breadcrumbs
- Fry in batches, flipping once, until golden brown, 2-3 minutes
- Transfer to a wire rack set over a baking sheet to drain
- Season both sides with salt and pepper
- Hold in a warm oven if not serving immediately
- Serve with lemon wedges

Yield: 3 servings
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 450°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
Rustic Chicken Piccata Meatballs

by Chef Rob (4/9/22)

Ingredients

Meatballs:
- ¼ cup grated parmesan
- 4 cloves minced garlic
- 1 tablespoon lemon zest
- ¾ cup panko breadcrumbs
- 1 large egg
- ½ cup chopped parsley, plus more
- 1 ¼ pounds ground chicken (or turkey)
- 1 teaspoon salt
- ¾ teaspoon pepper

Sauce:
- 4 tablespoons cold butter, cubed
- 3 cloves minced garlic
- 1 tablespoon all-purpose flour
- 1 ½ cups low sodium chicken broth

Instructions

- **Meatballs:** In a medium bowl, using a fork, mix together all the ingredients except the ground chicken.
- When the ingredients are combined, add the ground chicken and mix until just combined – be sure you don’t overwork the meat.
- Roll into meatballs 1 ½ tablespoons each – makes approximately 20-22 meatballs.
- Heat a large skillet over medium-high heat and drizzle in a little oil.
- Add the meatballs to the skillet but do not overcrowd - cook in batches if they do not fit.
- Sear the meatballs for 4-5 minutes, flipping to brown all sides evenly.
- Remove meatballs to a plate (they will finish cooking in the sauce later).
- **Sauce:** Add 1 tablespoon of butter to the skillet along with the garlic and cook for 30 seconds or until fragrant.
- Add the flour and whisk.
- Once the flour cooks for 30 seconds, slowly drizzle in the chicken broth with one hand while you continue to whisk with the other hand.
- Add the capers and lemon juice and allow the sauce to gain a simmer.
- Add the meatballs and reduce the heat to medium and let thicken, about 5-7 minutes.
- Reduce the heat to low, add the remaining 3 tablespoons of butter and allow them to slowly melt into the sauce as you stir – the butter will help thicken the sauce further.
- Serve with additional chopped parsley on top, if desired.

Yield: 6-7 servings
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Cook along with Chef Rob

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
Simmered Bratwurst in Ginger and Onion

Ingredients
- 3 cups German light ale
- ½ tablespoon caraway seeds
- ½ tablespoon coriander seeds
- ½ tablespoon mustard seeds
- 2 large onions, unpeeled, roughly chopped
- 1 whole clove garlic, roughly chopped
- One 2-inch piece fresh ginger, peeled and chopped
- 2 pounds precooked bratwurst, pricked with a fork
- 2 tablespoons canola oil

Instructions
- Preheat the grill for direct grilling, high heat
- Combine the beer, caraway, coriander, mustard seeds, onions, garlic, and ginger in a large stockpot
- Add the bratwurst
- Place the pot on the grates of the grill and bring to a simmer
- Simmer the sausages until half-cooked, about 5 minutes
- Transfer the bratwurst to a platter or cutting board and strain the liquid into a bowl, discard the solids
- Brush the sausages with canola oil and grill until the casings are crisp and golden brown and the sausages are cooked through, 4-6 minutes per side
- Keep warm until serving

Yield: 4 servings
Skillet Rosemary Chicken with Pink Lady Apples

by Chef Rob (10/15/22)

**Ingredients**
- 2 boneless, skinless chicken cutlets, about 6 ounces each
- ¼ cup all-purpose flour, for dredging
- Kosher salt and pepper to taste
- 1 tablespoon olive oil
- 2 tablespoons butter
- ½ of a sweet onion, thinly sliced
- 2 medium Pink Lady apples, sliced
- 1 clove garlic, minced
- ½ tablespoon fresh rosemary, minced
- ½ cup chicken broth
- ¼ cup heavy cream, at room temperature
- 1 tablespoon Dijon mustard
- ⅛ teaspoon brown sugar

**Instructions**
- Pat chicken dry and season on all sides with salt and pepper
- Place the flour in a shallow dish and season with salt and pepper
- Dredge each chicken cutlet in the seasoned flour, shaking off any excess flour
- In a large skillet, heat olive oil over medium-high heat
- Stir in butter
- When the butter is foamy, add the chicken cutlets to the pan
- Cook until the chicken is browned on both sides and the meat reaches an internal temperature of 165°F, about 3-4 minutes per side – do not over-crowd the pan, brown the chicken in batches if necessary
- Remove the chicken to a plate and set aside while you make the sauce
- Add the sliced onion and apples to the skillet and cook over medium-high heat until the onion is translucent, about 5 minutes

**Skillet Rosemary Chicken with Pink Lady Apples (continued)**

- Add the garlic and rosemary and cook, stirring constantly for 30 seconds
- Add the chicken broth to the skillet, use a wooden spoon to scrape up and browned bits from the bottom of the pan
- Simmer for 3-4 minutes so the liquid reduces by about half
- Reduce heat to low, gradually whisk in the cream, Dijon, and brown sugar (start with about ¼ cup of cream and then slowly add more if desired)
- Cook for a few more minutes to let the sauce thicken (do not boil)
- Taste and season with salt and pepper
- Return chicken to the skillet
- Garnish with additional fresh herbs
- Serve immediately

**Yield:** 2 servings
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Cook along with Chef Rob

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
- ⅛ 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
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Cook along with Chef Rob

Stuffed Zucchini Boats with Parmesan And Cherry Tomatoes

by Chef Rob (7/25/22)

Ingredients
2 large or 3 medium zucchini, halved lengthwise
1 large egg, beaten
1 cup torn crusty bread, crumbled
⅝ cup grated parmesan cheese
½ garlic clove, minced
½ cup quartered cherry tomatoes
2 teaspoons lemon zest
2 tablespoons fresh thyme leaves
¼ cup pine nuts
Extra-virgin olive oil, for drizzling
Sea salt
Freshly ground black pepper
Pesto, for serving

Instructions
• Preheat oven to 475°F
• Line a baking sheet with parchment paper
• Use a small spoon to hollow out the flesh of the zucchini, leaving a little more than ¼-inch thickness around the edges – put aside the flesh
• Place them cut side up on the baking sheet
• To make the filling, place the scooped-out zucchini flesh into a mesh strainer and gently press out any excess water - you should be left with 1 cup of flesh (chop any coarse pieces) and transfer to a medium bowl
• Add the egg, breadcrumbs, cheese, garlic, tomatoes, lemon zest, thyme, pine nuts, and ¼ teaspoon salt
• Mix until combined, using your hands if necessary
• Drizzle the hollowed-out zucchini with olive oil and sprinkle with salt and pepper
• Spoon in the filling and bake for 16-18 minutes or until the filling is set and is golden brown and crisp on top
• Serve with pesto

Yield: 4 servings
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*Cook along with Chef Rob*

## Summer Green Onion and Chicken Lettuce Wraps

*by Chef Rob (7/25/22)*

### Ingredients
- 1 tablespoon olive oil
- 1 pound ground chicken
- 2 cloves garlic, minced
- 1 onion, diced
- ¼ cup hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon freshly grated ginger
- 1 tablespoon sriracha, optional
- 1 8-ounce can whole water chestnuts, drained and diced
- 2 green onions, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 1 head butter lettuce

### Instructions
- Heat olive oil in a saucepan over medium high heat
- Add ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks, drain excess fat
- Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger, and sriracha until onions have become translucent, about 1-2 minutes
- Stir in water chestnuts and green onions until tender, about 1-2 minutes
- Season with salt and pepper, to taste
- To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style

**Yield: 4 servings**
### 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
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Brazilian Steakhouse Pineapple on the Grill

by Chef Rob Scott

Ingredients
1 whole pineapple
1/2 cup brown sugar
1/2 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
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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
⅛ cup chopped fresh basil or parsley
5 tablespoons unsalted butter, cold and cubed
1 ½ cups shredded provolone cheese
½ 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
- 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
- ¼ teaspoon freshly ground pepper
- ¾ cup mozzarella cheese or blue cheese
- 2 tablespoons chopped fresh flat leaf parsley leaves
- 4 tablespoons olive oil
- ¼ teaspoon kosher salt
- ¾ cup herbed or seasoned breadcrumbs

Instructions
- Preheat oven to 375°
- 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
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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
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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
- ¼ 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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**Autumn Apple Pie Muffins/Donuts**

*by Chef Rob*

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**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
- ¼ 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)

by Chef Rob Scott

Ingredients

For the brownie batter:
1 stick unsalted butter
4 ounces bittersweet chocolate, roughly chopped
¾ cup granulated sugar
¾ cup packed light brown sugar
1 teaspoon vanilla extract
¼ teaspoon salt
2 large eggs
½ 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
¼ teaspoon vanilla extract
1 large egg
½ teaspoon salt
½ teaspoon baking powder
¼ teaspoon baking soda
1 ¼ cups all-purpose flour
½ cup semi-sweet chocolate chips

Instructions

- 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

Ingredients
1 cup all-purpose flour
1/2 cup & 2 tablespoons unsweetened natural cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 stick unsalted butter, softened to room temperature
1/2 cup granulated sugar
1/3 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 and 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.

Roll-on topping:
- 3 tablespoons granulated sugar
- 1 cup confectioners sugar

- Scoop and roll balls of dough, about 1 1/2 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 helps 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
- ¾ 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 ¾ 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

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German Apple Cake

by Chef Rob (9/24/22)

**Ingredients**
1 ½ cups all-purpose flour
1 ½ tsp. baking powder
½ tsp. salt
2 eggs
1 cup sugar
½ cup canola oil
¾ cup orange juice
1 tsp. vanilla extract
2 thinly sliced peeled apples
1 tsp. ground cinnamon
1 ½ tbsp. sugar
confectioners' sugar (optional)

**Instructions**
- Combine the first three ingredients; set aside.
- In a large bowl, beat eggs and sugar. Combine oil and orange juice and vanilla extract. Beat well until smooth.
- Pour half of the batter into a greased 9” cake pan. Arrange half the apples over the batter. Combine cinnamon and sugar and sprinkle half over the apples. Top with remaining batter, apples, and cinnamon/sugar.
- Bake at 350°F for 1 hour until a toothpick inserted near the center comes out clean. Cool for 1 hour before removing from pan. Cool, apple side up, on a wire rack. Sprinkle top with confectioners' sugar if desired.

**Yield:** 8 servings
Gooey and Chocolatey Mini Cookies

by Chef Rob (12/10/22)

Ingredients
- ½ stick (4 tablespoons) unsalted butter
- 2 ounces unsweetened chocolate, chopped
- 4 ounces semi-sweet chocolate, chopped in chip-size pieces
- ¼ cup granulated sugar
- ½ cup light brown sugar
- ½ teaspoon pure vanilla extract
- 2 large eggs
- 1 tablespoon buttermilk
- ¼ cup all-purpose flour
- ¼ cup cocoa powder, plus ½ cup for rolling
- ¼ cup teaspoon kosher salt
- ¼ confectioners sugar, for rolling

Instructions
- Position racks in the lower and upper third of oven
- Line 3 baking sheets with parchment or silicone mats
- Put the butter, unsweetened chocolate, and 2 ounces semi-sweet chocolate in a medium microwave-safe bowl
- Heat at 75% power in the microwave until soft; about 2 minutes
- Stir and heat again until melted, up to 2 minutes more
- (Alternatively, put the chocolates and butter in a heatproof bowl. Bring a saucepan filled with an inch of water to a very slow simmer; set the bowl over but not touching the water and stir occasionally until melted and smooth)
- Stir the granulated and light brown sugars and vanilla into the chocolate mixture with a wooden spoon
- Add the eggs and buttermilk and beat vigorously until thick and glossy
- Whisk together the flour, ¼ cup cocoa, and the salt in another bowl
- Add them to the egg mixture and stir until just mixed
- Stir in the remaining chip-size semi-sweet chocolate

Yield: 30 cookies

Instructions (continued)
- Cover and refrigerate the dough until firm enough to scoop, about 1 hour
- Preheat oven to 350°F
- Put the remaining ½ cup cocoa powder and the confectioners sugar in two separate bowls for rolling
- Roll the dough balls in the confectioners sugar, then in the cocoa powder and place on the baking sheets
- Bake until the cookies set but are soft and fudgy on the inside, 10-12 minutes
- Cool the cookies on the baking sheets for 5 minutes and then transfer to a rack to cool completely
Grandma’s Roasted Sweet Potato Pie
by Chef Rob (11/5/22)

**Ingredients**
- 1½ cups canned sweet potatoes or 2-3 roasted, peeled, and pureed sweet potatoes
- ¾ cup sugar
- 2 large eggs
- 4 tablespoons butter, softened
- ¼ cup milk
- 1 teaspoon vanilla extract
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- Pinch of salt
- 1 unbaked 9-inch pie shell, store bought

**Instructions**
- Preheat the oven to 300° F
- In the bowl of an electric mixer, combine the sweet potatoes and ½ cup of the sugar, as well as the eggs, butter, milk, vanilla, cinnamon, nutmeg, and salt
- Beat until thoroughly blended and smooth
- Pour the mixture into the pie shell and sprinkle with the remaining ¼ cup sugar
- Allow the pie to stand for 15 minutes before baking to allow the sugar to melt
- Bake until a toothpick inserted in the center comes out clean, about 1 hour
- Cool before serving

*Yield: 1 9-inch pie*
**Harvest Pumpkin Coffee Cake**

**Ingredients**

**Coffee Cake:**
- 2 cups all-purpose flour
- 2 ½ teaspoons baking powder
- ¼ teaspoon salt
- 1 tablespoon pumpkin pie spice
- ½ cup dried cranberries
- ½ cup chopped walnuts
- ¾ cup brown sugar, packed
- ¼ cup butter, softened
- 1 cup pumpkin puree
- ½ cup milk
- 1 large egg

**Streusel Topping:**
- ¾ cup brown sugar, packed
- ½ cup all-purpose flour
- 4 tablespoons butter, softened
- ½ 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**
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Halloween Pumpkin Pie Scones with Cinnamon Glaze

by Chef Rob (10/15/22)

**Ingredients**

**Scones**
- 2 cups all-purpose flour
- 7 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon ground ginger
- 6 tablespoons cold butter
- ½ cup canned pumpkin
- 3 tablespoons half-and-half
- 1 large egg

**Spiced glaze**
- 1 cup powdered sugar
- 3 tablespoons powdered sugar
- 2 tablespoons whole milk

**Instructions**

**Scones**
- Preheat oven to 425°
- Line a baking sheet with parchment paper
- Combine flour, sugar, baking powder, salt, and spices in a large bowl
- Using a pastry knife, fork, or food processor, cut butter into the dry ingredients until mixture is crumbly. Set aside
- In a separate bowl, whisk together pumpkin, half-and-half and egg
- Fold wet ingredients into dry ingredients
- Form the dough into a ball
- Pat out dough onto a lightly floured surface and form it into a 1-inch-thick rectangle (about 9 inches long and 3 inches wide)
- Use a large knife or a pizza cutter to slice the dough twice through the width, making three equal portions

**Glaze**
- Cut those three slices diagonally so that you have 6 triangular slices of dough. Place on prepared baking sheet
- Bake for 14-16 minutes. Scones should begin to turn light brown
- Place on wire rack to cool

**Yield:** 6 scones

**Ingredients (continued)**

- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 pinch of ginger
- 1 pinch of ground cloves

**Instructions (continued)**

- Combine the ingredients for the spiced icing together
- Drizzle this thick icing over each scone and allow the icing to dry before serving (at least 1 hour). A squirt bottle works great for this, or you can drizzle with a whisk
Holiday Jam Thumbprint Cookies

by Chef Rob (12/10/22)

**Ingredients**
- 1 ¾ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon fine salt
- ¾ cup unsalted butter, softened
- ¾ cup sugar, plus more for rolling
- 1 large egg
- ½ vanilla bean, seeds scraped from pod or 1 teaspoon pure vanilla extract
- ½ cup raspberry, cherry or strawberry jam or any one of your favorites

**Instructions**
- Preheat oven to 350° F
- Line 2 baking sheets with parchment paper or silicone mats
- Whisk the flour, baking powder, and salt together in a bowl
- In another bowl, whip the butter and the sugar with a hand-held mixer until fluffy, about 5 minutes
- Beat in the egg and vanilla until just combined
- Slowly beat in the dry ingredients in 2 additions, mixing until just combined
- Scoop the dough into 1” balls with a cookie or ice cream scoop and roll in sugar
- Place about 2 inches apart on the prepared baking sheets
- Press a thumbprint into the center of each ball, about ½” deep
- Fill each indentation with about ½ teaspoon jam
- Bake cookies until the edges are golden, about 15 minutes
- For even color, rotate the pans from top to bottom about halfway through baking
- Cool cookies on the baking sheets

**Yield:** 24 cookies
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Indulgent Raspberry Banana Chocolate Chip Bread

by Chef Rob (7/25/22)

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
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ 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
Lemon Cream Filled Strawberries

by Chef Rob

Ingredients
30-36 strawberries
½ 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

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Lemon Glazed Blueberry Muffin Cookies

by Chef Rob Scott

Ingredients

- 2 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ¾ teaspoon salt
- ¾ cup unsalted butter, softened to room temperature
- ¾ cup granulated sugar
- ¾ cup packed light or dark brown sugar
- 1 large egg, at room temperature
- 1 ½ teaspoons pure vanilla extract
- 2 teaspoons lemon zest
- 2 tablespoons fresh lemon juice
- ¾ cup milk
- 2 cups fresh or frozen blueberries – about 1 ½ 6 ounce packages
- Optional for a little crunch: coarse sugar

Lemon glaze:

- ½ cup confectioners sugar
- 2 tablespoons fresh lemon juice
- ½ 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 ½ 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 glazing.

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
1½ cups graham cracker crumbs (about 10 full sheets graham crackers)
6 tablespoons unsalted butter
¾ 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
½ 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 jiggles
• 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 cream 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

Ingredients
Crumb topping:
- ¾ cup all-purpose flour
- ¼ cup packed light brown sugar
- ¼ cup granulated sugar
- 1 teaspoon ground cinnamon
- 6 tablespoons unsalted butter, cold and cubed
Cake:
- 1 large egg, room temperature
- ¼ cup unsalted butter, melted and cooled
- ½ cup milk
- 3 teaspoon pure vanilla extract
- 1 ½ cups all-purpose flour
- ½ cup granulated sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 2 fresh peaches, peeled and sliced
- 1 8-ounce package cream cheese, softened to room temperature
- ¼ cup granulated sugar
Vanilla glaze:
- ¾ cup confectioners sugar
- 2 tablespoons milk or cream
- ¼ 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 ¼ 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

**Ingredients**

Cookie dough:
- ½ cup unsalted butter, melted and cooled for at least 10 minutes
- ½ cup sugar
- ½ cup light brown sugar, packed
- ¼ cup pumpkin puree
- 1 large egg yolk
- ¾ teaspoon vanilla extract
- 1 ½ cup all-purpose flour
- 1 ½ teaspoons pumpkin pie spice
- ½ teaspoon baking soda
- ¼ teaspoon cream of tartar
- ½ teaspoon salt

Topping:
- ¼ cup sugar
- 2 teaspoons ground cinnamon

**Instructions**

- Combine butter, sugar, and brown sugar and stir until well-combined
- Add pumpkin and stir well
- Stir in egg yolk and vanilla extract
- In a separate bowl, whisk together flour, pumpkin pie spice, baking soda, cream of tartar, and salt until well-combined
- Gradually add dry ingredients to wet until ingredients are well-combined
- Cover cookie dough with clear wrap and place in the refrigerator to chill for at least 45 minutes
- Once dough is nearly finished chilling, preheat oven to 350°F and prepare a cookie sheet by lining it with parchment paper
- Prepare your cinnamon sugar mixture by whisking together ¼ cup sugar and 2 teaspoons ground cinnamon in a small bowl
- Remove dough from refrigerator and scoop into 1 ½ teaspoon-sized balls

**Yield:** 12 servings

- 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
Raspberry and Strawberry Tiramisu Trifle
by Simply Creative Chef Rob Scott

Ingredients
- 1/4 cup fresh lemon juice
- 1/4 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 1/4 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
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Rhubarb & Strawberry Crisp

by Chef Rob (5/25/22)

**Ingredients**
- 2 pounds rhubarb
- 3 cups fresh strawberries (washed)
- 1 ½ cup sugar
- ¾ cup flour
- ½ cup unsalted butter – chilled and cut into pieces
- 1 cup rolled oats
- ½ teaspoon ground cinnamon

**Instructions**
- Preheat oven to 400° F
- Slice rhubarb stalks on the diagonal into ¼ inch pieces
- Cut strawberries in half
- Place in 9 x 13 inch baking dish
- Toss with 1 cup of the sugar and ¼ cup flour
- In a food processor, pulse the remaining ½ cup flour with butter until clumps are pea-sized
- Add remaining ½ cup sugar, rolled oats, and cinnamon
- Pulse to combine
- Sprinkle over the rhubarb and strawberries
- Bake until rhubarb is tender and topping is golden (about 35 minutes)
- Serve warm with ice cream, if desired

**Yield:** 10 servings
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 ½ cups all-purpose flour
- 1 ¼ cup graham cracker crumbs (or about 7½ 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 1½ 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
Spiced Eggnog Cookies with Rum Eggnog Frosting

by Chef Rob (12/10/22)

**Ingredients**

- 6 tablespoons butter, softened
- ½ cup + 2 tablespoons sugar
- 1 large egg, room temperature
- ½ cup eggnog, divided
- 1 teaspoon rum extract
- 1 ¾ cups all purpose flour
- ½ teaspoon baking powder
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- ¼ teaspoon ground ginger
- ½ teaspoon ground allspice
- 1 ½ cups confectioners sugar
- decorative sugar or sprinkles

**Instructions**

- In a large bowl, cream butter and sugar until light and fluffy. Beat in egg, 3 tablespoons eggnog and 1 teaspoon extract. In another bowl, whisk flour, baking powder, cinnamon, nutmeg, salt, ginger and allspice. Gradually beat into creamed mixture.

- Divide dough in half and shape each portion into a disk, cover and refrigerate until firm enough to roll, about 30 minutes.

- Preheat oven to 375º F. On a lightly floured surface, roll each portion of dough to ½-inch thickness. Cut with a floured 3 ¼” cookie cutter. Place 1" apart on parchment paper-lined baking sheets.

- Bake until edges begin to brown, 8-10 minutes. Cool on pans 1 minute. Remove to wire racks to cool completely. For glaze, mix confectioners' sugar, remaining extract and enough remaining eggnog to achieve a drizzling consistency. Drizzle over cookies. Decorate as desired.

**Yield:** 24 cookies
Virtual Baking & Cooking Festival

Cook along with Chef Rob

Spring Cake with Crumb Topping and Lemon Glaze

by Chef Rob (4/9/22)

Ingredients
For the cake:
- 8 tablespoons unsalted butter, softened to room temperature
- 1 cup granulated sugar
- 1 large egg
- 2 teaspoons lemon zest
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice, fresh squeezed
- 1 ½ cups all-purpose flour
- ¼ teaspoon baking powder
- ½ teaspoon salt
- ½ cup sour cream

For the crumb topping:
- 4 tablespoons unsalted butter, cold and diced small
- ½ cup all-purpose flour
- ½ cup granulated sugar
- 2 teaspoon lemon zest

Instructions
For the cake:
- Preheat the oven to 350 degrees F
- Spray a 9 inch loaf pan with baking spray and set aside
- In the bowl of a stand mixer with the paddle attachment or a large bowl with a hand mixer, cream the butter and sugar – start on low speed until incorporated then set to medium speed and mix for 2-3 minutes until light and fluffy (the mixture will be a light color)
- Add in the egg, lemon zest, vanilla, and lemon juice and stir until combined – scrape down the sides as needed
- In a small bowl, whisk together the flour, baking powder, and salt
- Add half of the flour mixture to the bowl and stir to combine
- Add in half of the sour cream and stir to combine
- Repeat with the remaining flour and then the sour cream
- Scrape down the sides and then mix again for about 15 seconds so everything is combined
- Pour into the prepared loaf pan and spread out the top evenly

For the lemon glaze:
- 1 ½ cups powdered sugar
- ½ teaspoon vanilla extract
- 2-3 tablespoons lemon juice, fresh squeezed

Instructions (continued)
For the crumb topping:
- Place all of the crumb topping ingredients into a medium sized bowl
- Using your fingers, roll the butter with the other ingredients through your fingertips over and over until the mixture resembles wet sand with some larger pieces running through it
- Pour this over the cake batter, making sure to use all of the topping
- Bake for 60-70 minutes until a toothpick inserted into the center comes out clean
- Let cool in the pan for 5 minutes, then remove the loaf from the pan and cool completely on a wire rack

For the glaze:
- Place all of the glaze ingredients into a small bowl and whisk to combine
- Drizzle over the whole cake or slice the cake and drizzle the glaze over the slices

Yield: 12 slices
Sprinkle Batter Cookies

by Chef Rob (12/11/21)

Ingredients
- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup unsalted butter – softened to room temperature
- ½ 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 your 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

Equipment
Ice cream maker
Food processor
Whisk

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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7/26/21
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

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

Serves 8
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. 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 crumbs 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 crumbs, gently fold in 1/4 cup of the blueberry sauce, creating swirls.

• Freeze for at least 6 hours, up to 2 weeks in a 9x5 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
Access Chef Rob's Recipes Here

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