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

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!
Contents

Appetizers
Brazilian Steakhouse Pineapple on the Grill | 6
Fresh Corn, Mozzarella and Tomato Salad | 7
Holy Guacamole | 8
Roasted Plum Tomatoes with Garlic, Herbs, and Cheese | 9
Watermelon Fire and Ice Salsa | 10

Main Dishes
Balsamic and Rosemary Grilled Chicken with Local Farm Tomato and Blue Cheese Relish | 12
Balsamic Roasted Peppers with Goat Cheese on Fresh Baguette | 13
Chicken Quesadillas Fajita Style | 14
Greek Orzo and Grilled Shrimp Salad with Mustard-Dill Vinaigrette | 15
Jerk Chicken Kebabs | 16
Peach and Prosciutto Flatbread with Goat Cheese and Basil | 17
West Coast Salad with Shrimp, Avocado and Fresh Corn | 18
Zucchini Tacos with A Grilled Corn Salsa | 20
Appetizers

Brazilian Steakhouse Pineapple on the Grill | 6
Fresh Corn, Mozzarella and Tomato Salad | 7
Holy Guacamole | 8
Roasted Plum Tomatoes with Garlic, Herbs, and Cheese | 9
Watermelon Fire and Ice Salsa | 10
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
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
- ¼ 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
- 1½ 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
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
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
- ¾ teaspoon kosher salt
- ¾ cup herbed or seasoned breadcrumbs

**Instructions**
- Preheat oven to 375º
- 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
**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
Main Dishes

Balsamic and Rosemary Grilled Chicken with Local Farm Tomato and Blue Cheese Relish | 12
Balsamic Roasted Peppers with Goat Cheese on Fresh Baguette | 13
Chicken Quesadillas Fajita Style | 14
Greek Orzo and Grilled Shrimp Salad with Mustard-Dill Vinaigrette | 15
Jerk Chicken Kebabs | 16
Peach and Prosciutto Flatbread with Goat Cheese and Basil | 17
West Coast Salad with Shrimp, Avocado and Fresh Corn| 18
Zucchini Tacos with A Grilled Corn Salsa| 20
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
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

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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
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
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
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
**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
- 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
- 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
West Coast Salad with Shrimp, Avocado, and Corn

(continued)

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

- 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
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
Beverages

Banana Cream Pie Milkshakes | 22
Key Lime Pie Chillers | 23
Kit Kat® Milkshakes | 24
Salted Caramel Pretzel Milkshakes | 25
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
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
Desserts

Brookies | 27
Fudgy Oversized Brownie Cookie | 29
Lemon Cream Filled Strawberries | 30
Lemon Glazed Blueberry Muffin Cookies | 31
Little Baby Key Lime Pies | 33
Peaches n' Cream Crumb Cake | 35
Raspberry and Strawberry Tiramisu Trifle | 37
Raspberry Banana Chocolate Chip Bread | 38
S'mores Cookies | 39
Summertime Red, White and Blueberry Shortcake Cake | 40
Swirled Blueberry Crumb Cake Ice Cream | 41
Brookies (Half Brownie, Half Cookie)

by Chef Rob Scott

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
⅛ teaspoon salt
2 large eggs
½ cup all-purpose flour

For the cookie dough:
1 stick unsalted butter, at room temperature
¼ cup granulated sugar
⅓ cup packed light brown sugar
½ teaspoon vanilla extract
1 large egg
⅓ teaspoon salt
⅓ teaspoon baking powder
⅛ teaspoon baking soda
1 ¼ 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
Brookies (Half Brownie, Half Cookie)
(continued)

- 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
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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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

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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
- ¼ 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 8 ounce packages
  Optional for a little crunch: coarse sugar

**Lemon glaze:**
- ¾ 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.
Lemon Glazed Blueberry Muffin Cookies
(continued)

- 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 sheet graham crackers)
- 6 tablespoons unsalted butter
- ½ 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
Little Baby Key Lime Pies

(continued)

- 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 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
- 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
- ¾ cup unsalted butter, melted and cooled
- ½ cup milk
- 3 teaspoons pure vanilla extract
- 1 ½ cups all-purpose flour
- ¼ cup granulated sugar
- 2 teaspoons baking powder
- ½ 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
- ½ 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
Peaches and Cream Crumb Cake
(continued)

- 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
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"x5" 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 ¼ 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
**Summertime Red, White & Blueberry Shortcake Cake**

by Simply Creative Chef Rob Scott

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/4 cups cake flour, spooned and leveled</td>
<td><strong>Make the cake:</strong> preheat oven to 350 degrees F</td>
</tr>
<tr>
<td>2/3 cup granulated sugar</td>
<td>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)</td>
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<tr>
<td>1 teaspoon baking powder</td>
<td>Stir the cake flour, baking powder and salt in a large bowl</td>
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<tr>
<td>1/4 teaspoon salt</td>
<td>Add the butter, vanilla, and 1/4 cup of milk</td>
</tr>
<tr>
<td>1/4 cup unsalted butter, cubed and softened to room temperature</td>
<td>Mix on medium speed with a handheld mixer until the dry ingredients are moistened, about 1 minute</td>
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<tr>
<td>1 teaspoon pure vanilla extract</td>
<td>Whisk the remaining milk, the egg, and oil together</td>
</tr>
<tr>
<td>1/2 cup whole milk, at room temperature and divided</td>
<td>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</td>
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<tr>
<td>1 large egg, at room temperature</td>
<td>Pour batter into cake pan</td>
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<tr>
<td>2 tablespoons canola or vegetable oil</td>
<td>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)</td>
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<tr>
<td>Berries:</td>
<td>Cool cake completely in the pan set on a wire rack</td>
</tr>
<tr>
<td>1 1/2 cups sliced strawberries and blueberries</td>
<td>Mix the berries: when the cake is just about cooled, mix the sliced strawberries, blueberries, jam and sugar together</td>
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<tr>
<td>1 tablespoon strawberry jam</td>
<td>Let mixture sit either at room temperature or in the refrigerator so the strawberries release some of their juices</td>
</tr>
<tr>
<td>1 teaspoon granulated sugar</td>
<td><strong>Make the whipped cream:</strong> 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</td>
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<tr>
<td>Whipped cream:</td>
<td>Place the cooled cake on your serving plate</td>
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<tr>
<td>1 cup cold heavy cream</td>
<td>Pile whipped cream on top, then gently spread to the edges</td>
</tr>
<tr>
<td>2 tablespoons confectioners’ sugar</td>
<td>Top with berry mixture, slice and serve immediately, or refrigerate for up to 4 hours before serving</td>
</tr>
<tr>
<td>1/2 teaspoon pure vanilla extract</td>
<td>Cover and store leftovers in the refrigerator for up to 3 days</td>
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</tbody>
</table>

*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 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
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