



*Chef Abby's
Ho Ho Cupcakes*



Ingredients

For the cupcakes:

- 3/4 cup unsweetened cocoa powder
- 3/4 cup hot water
- 3 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 1/4 teaspoon salt
- 3 sticks unsalted butter (melted)
- 2 1/4 cups sugar
- 4 large eggs
- 1 tablespoon vanilla extract
- 1 cup sour cream

For the buttercream icing:

- 3 sticks unsalted butter (room temperature)
- 1 lb (4 cups) powdered sugar
- 1/2 teaspoon vanilla

For the ganache:

- 4 cups chocolate chips
- 2 1/3 cups heavy cream
- 1/4 cup corn syrup

Instructions

For the cupcakes:

- Whisk together cocoa powder and hot water, set aside
- In a bowl, add sugar and melted butter. Mix with an electric mixer.
- Slowly add eggs, one at a time. Then, add vanilla.
- Scrape your bowl and add all dry ingredients, slowly.
- Mix ingredients until smooth, then add sour cream.

Bake at 350° for about 20 minutes, until baked through.

For the buttercream icing:

- With an electric mixer, beat butter on high until it is very pale and creamy.
- Slowly add sugar with the mixer on low until fully incorporated.
- Scrape the bowl, then beat icing on high until it is fluffy, about 5 minutes.
- Lastly, add your vanilla.
- Add red food coloring to desired hue, leaving some icing white.

For the ganache:

- Heat up heavy cream until it almost boils, either in the microwave or on the stove.
- Remove from heat and add chocolate chips.
- Let sit for one minute, then whisk until completely incorporated.
- Lastly, stir in corn syrup.

Instructions

To assemble HoHo cupcakes:

- With the back of a wooden spoon, poke a hole in the middle of your cupcake.
- Place remaining white icing into a piping bag, and squeeze icing into hole in cupcake.
- Next, take your warm ganache and dip your cupcake until the top is fully covered.
- Let the ganache stiffen, you can place in the refrigerator to speed up the process.
- To add Santa hat:
 - Place red buttercream icing into a piping bag, cut a large hole in the bottom.
 - Squeeze icing into the center of your cupcake, raising the piping bag up as you squeeze.
 - Lastly, use remaining white icing to add small dots around the bottom and top of your Santa hat.
- Enjoy!

*Chef Brianna's
Cinnamon Rolls*



Ingredients

For the dough:

- 200g Levain Starter
 - Mix 80g active sourdough starter, 80g all purpose flour, 50g water
- 500g all purpose flour
- 135g whole milk
- 4 eggs
- 190g unsalted butter (room temperature)
- 50g caster sugar
- 11g salt

For the cinnamon sugar filling:

- 215g light brown sugar
- 28g unsalted butter, melted
- 40g all purpose flour
- 2 tsp ground cinnamon
- 1/4 tsp salt

For the cream cheese icing :

- 227g cream cheese
- 227g unsalted butter
- 2 tsp lemon juice
- 2 tsp vanilla extract
- 250g icing sugar
- 1/2 tsp salt

Instructions

For the dough:

- To a bowl, add the flour and salt.
- In a separate bowl, whisk the eggs and milk until smooth. Next, add the sugar and levain starter. Stir to combine.
- Set your mixer to low and mix in the flour and salt. Then, slowly pour your liquid ingredients in. Mix until all combined but still shaggy, about 3 minutes, then let the dough rest uncovered for 10 minutes.
- After resting, turn your mixer up to medium and mix for 5-6 minutes until the dough gets smoother and starts to pull from the sides of a mixing bowl.
- With the mixer still running, slowly add your butter. After all the butter is added, continue mixing for another minute until the dough smooths out.
- Transfer the dough to a container for bulk fermentation, cover, and keep somewhere warm.
- After 30 minutes, stretch and fold your dough. Repeat after another 30 minutes. Once the dough rises, set in the fridge to proof overnight in the fridge (14-16 hours).
- The next day, scrape your dough onto a floured surface and, using a rolling pin, roll the dough into a rectangle.
- Melt a little butter, and coat the pastry. Spread the cinnamon sugar filling over the dough.

Instructions

For the dough (continued):

- Starting at the side closest to you, roll up the dough into a tight log. Using a sharp knife, cut the dough into 2" sections, and place them on a parchment lined baking sheet, pressing them down slightly to form circles.
- Cover the pan with a proofing lid, and place somewhere warm to proof for approximately 3 hours.
- Preheat your oven to 400F and bake for 18-20 minutes until the dough is a dark blonde color and the cinnamon swirls are browned and caramelized.
- Add icing if desired and enjoy!

For the cinnamon sugar filling:

- Whisk all ingredients together in a bowl and cover until ready to use.

For the cream cheese icing:

- Soften the butter and cream cheese then cream with lemon juice, vanilla extract and salt, using a paddle attachment until light and airy.
- Sift the icing sugar into a bowl, then whisk in slowly.



*Chef Jessica's
Rum Balls*



Ingredients

- 3 cups vanilla wafers, finely ground
- 1 3/4 cup powdered sugar (+ extra for dusting)
- 1/4 cup dark corn syrup
- 1 tablespoon cocoa powder
- 1/2 cup pecans, toasted and crushed
- 1/2 cup walnuts, toasted and crushed
- 2.5 oz dark rum
- 2 tablespoons butter, melted

Instructions

- Pulse your vanilla wafers in a food processor until finely ground. Empty into large bowl. Repeat with both nuts.
- Melt your butter and add to the bowl.
- Combine the rest of your ingredients and begin to stir until a tight dough forms.
- Using gloves, spoon and roll individual small balls of the dough.
- Transfer to another bowl with powdered sugar. Gently shake until balls are covered.
- Place on tray, and let sit out for about 1 hour.
- Enjoy!



*Chef Chris's
Banana Bread*

Ingredients

- 4 pounds bananas
- 3 pounds oil
- 2 pounds eggs
- 4 1/4 pounds granulated sugar
- 5 pounds all purpose flour
- 1 3/4 ounces baking soda
- 3/4 ounce salt
- 1 quart + 24 ounces milk
- 1 ounce vanilla extract

Instructions

- In a mixer bowl with a paddle attachment, place bananas, eggs, and oil. Mash until incorporated.
- Add sugar and mix to combine ingredients. Scrape sides of bowl.
- In a different bowl, combine all dry ingredients together. Separately, mix milk and vanilla extract.
- Alternate adding your dry mixture and milk mixture to bananas on low speed, 1 cup at a time. Allow each mixture to incorporate completely before adding more.
- Bake banana bread batter in a prepped loaf pan at 300° for 15 minutes, or until cooked through. Allow to rest for 10 minutes before removing from pan.
- Enjoy!

Chef David's 
Puerto Rican Flancocho



Ingredients

For the caramel:

- 1/2 cup sugar
- 1/4 cup water

For the flan:

- 4 eggs
- 4 oz cream cheese
- 1 can sweetened condensed milk
- 1 tbsp vanilla extract

For the chocolate cake:

- 1 1/2 cup all purpose flour
- 1 cup cocoa powder
- 4 eggs
- 1 1/2 cup vegetable oil
- 1/2 cup milk
- 2 tsp baking powder

Instructions

- Preheat your oven to 400F.
- In a saucepan over medium heat, add 1/4 cup of water and 1/2 cup of sugar for the caramel. Let it caramelize without stirring. Cook until the caramel is brown and remove it from the stove. Immediately, pour the caramel into a fluted pan and move it to distribute the caramel evenly.
- In a mixing bowl, add all the ingredients for the flan and blend on low until a fluid consistency. Pour the batter into your fluted pan and move it around to distribute evenly. In a double boiler, place your fluted pan in the oven for 20 minutes.
- In a big bowl, mix together the ingredients for the chocolate cake except for the all purpose flour and baking powder. When the batter is fluid consistency, add the flour and baking powder slowly. While mixing, avoid any clumps.
- Slowly, pour the chocolate cake batter on top of the semi-cooked flan. Be careful in this step to make sure the batter does not mix with the flan. Bake for 40 minutes or until the cake is fully done.
- Let the Flancocho fully chill and serve.
- Enjoy!



*Chef Ryan's
Caramel Delights*



Ingredients

- 1 cup unsalted butter
- 2 cups granulated sugar
- 1 cup light corn syrup
- 1 can (14 ounces) sweetened condensed milk
- 1 teaspoon vanilla extract
- pinch of salt

Instructions

- Prepare the pan: line an 8-inch square baking pan with parchment paper, leaving some overhang for easy removal.
- In a large saucepan over medium heat, melt the butter.
- Add the sugar, corn syrup, sweetened condensed milk, and a pinch of salt. Stir until well combined.
- Bring the mixture to a boil, stirring constantly. Continue to cook for about 10-15 minutes, or until the mixture reaches a deep golden brown color (around 240° on a candy thermometer).
- Remove from heat and stir in the vanilla extract.
- Quickly pour the caramel into the prepared pan and spread it evenly.
- Allow the caramel to cool completely at room temperature. Once cooled, lift it out of the pan using the parchment overhang and cut into squares.
- Enjoy!

Chef Lisa's 
Chocolate Matzo Bark



Ingredients

- 4-5 lightly salted matzos
- 2 sticks (1 cup) unsalted butter
- 1 cup firmly packed dark brown sugar
- 1 (12 ounce) bag semi-sweet chocolate chips
- 1 heaping cup chopped pecans (toasted if desired)
- 1/2 teaspoon sea salt flakes or kosher salt

Instructions

- Preheat your oven to 350°F. Line a rimmed baking sheet with heavy duty aluminum foil, making sure the foil goes up and over the edges, and top with a sheet of parchment paper.
- Cover the baking sheet with the matzos, cutting and piecing them together as necessary to fill the entire pan.
- Make the toffee: Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture comes to a boil. (If it looks like it's separating, just keep stirring; it will come together). Once the mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. *Be extra careful, the toffee will be very hot.
- Immediately pour the toffee over the matzos and, using a spatula, spread into an even layer.

Instructions, cont.

- Put the pan into the oven and bake for 8 to 10 minutes, or until the toffee topping is crackled and bubbling all over.
- Remove the pan from the oven and place on a wire cooling rack on the counter. Immediately scatter the chocolate chips evenly over top. Wait 3 to 5 minutes for the chips to soften, then use an offset spatula to spread the chocolate into an even layer.
- Sprinkle with the pecans and sea salt. Refrigerate until the chocolate is firm, about 45 minutes. Don't leave in the fridge for too long, otherwise it will be hard to cut.
- Enjoy!

*Sweet Potato Pie
For Kwanzaa*



Ingredients

- 2 lb washed sweet potatoes
- 4 oz unsalted butter
- 2 eggs
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1/2 teaspoon ground ginger
- 1 teaspoon ground nutmeg
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt (non iodized)
- 1 cup evaporated milk
- 2 teaspoons vanilla extract
- 1 shell pie crust

Instructions

- Preheat your oven to 425°F. Line a baking sheet with foil and spray with baking spray.
- Wash and dry sweet potatoes using a paper towel. Pierce them with a fork several times, place them on the prepared baking sheet and bake for 45 minutes or until very tender.
- Grease a 9-inch pie pan using a baking spray, add pie crust, and set it aside.
- Once the sweet potatoes are ready, take them out of the oven and let them cool. After they're cool to the touch, peel and discard the skin.
- Place potato in a mixing bowl and mash using a handheld mixer. Next, add the softened butter and continue mixing until thoroughly combined, about a minute. Next, add eggs and mix to combine.

Instructions

- Add white sugar, brown sugar, ginger, nutmeg, cinnamon, cloves, and salt. Continue mixing until everything is fully incorporated. Finally, add evaporated milk and vanilla. and mix until fully combined.
- Pour the filling into the pie crust and bake at 350 for about an hour or until the top is nicely browned or a skewer inserted in the middle of the pie comes out clean.
- Remove it from the oven, and allow it to cool for at least 30 minutes.
- Garnish with whipped cream and cinnamon sprinkled on top.
- Serve warm and enjoy!