

# Noah Wallace School Community Cookbook



Spring 2021

# Table of Contents

- Irish Apple Cake..... page 3-4
- Peruvian Rice with Chicken.....page 5-6
- Kalter Hund (no bake choc. cake).....page 7-8
  - Matzo Ball Soup..... page 9-11
  - Swedish Coffee Bread.....page 12-13
  - German Style Pancakes.....page 14
  - Snow Ice Cream..... page 15
- Diri ak Pwa (Haitian Rice and Beans).....page 16
  - Haitian Pikliz.....page 17
  - Vegan Lentil Balls..... page 18-19
  - Millionaire's Shortbread.....page 20
  - Chicken Teriyaki..... page 21
  - Snickerdoodles..... page 22
  - New Mexican Red Chile.....page 23
- Cauliflower Peas Curry.....page 24-25
  - Flancocho.....page 26-27
- Chipotle Flourless Chocolate Cake.....page 28
- German Chocolate Cake.....page 29-31
  - Dad's Magic Beans.....page 32
  - Mango Lassi (smoothie).....page 33
  - Spring Carrot Cake.....page 34-36
  - Bulgogi.....page 37-38
  - Cheese Boreg..... Page 39
- Grampa's Famous Tourtiere Pie.....page 40- 41
  - Buffalo Chicken Dip.....page 42
  - Bean Dip (Texas Caviar)..... page 43
  - Lebanese Olive Dip.....page 44
  - Krautkrapfen.....page 45-46

# Irish Apple Cake

Avelynn Brand/Grade 4



## Ingredients:

### **cake**

- 1/2 cup (or 113 grams) unsalted butter at room temperature
- 1/2 cup (or 100 grams) granulated sugar
- 2 large eggs
- 3 Tbsp (or 45 ml) whole milk or cream
- 1 1/4 cups (or 150 grams) all purpose flour
- 1 tsp baking powder
- 1 tsp cinnamon
- 1/8 tsp salt
- about 3 Granny Smith apples, peeled and thinly sliced. Mine weighed a little over a pound after slicing.
- confectioner's sugar for dusting

### **streusel topping**

- 3/4 cup (or 96 grams) all purpose flour
- 1/4 cup (or 25 grams) old fashioned rolled oats
- 6 Tbsp (or 85 grams) unsalted cold butter cut in small pieces
- 1/2 cup (or 100 grams) granulated sugar

### **custard sauce**

- 6 large egg yolks
- 6 Tbsp (or 76 grams) granulated sugar
- 1 1/2 cups (or 375 ml) whole milk ~ you can also use half and half or cream
- 1 1/2 tsp vanilla

## Instructions:

- Set the oven to 350F Grease a 9 inch springform pan.
- Make the custard sauce ahead of time. Bring the milk to a simmer over medium heat. Meanwhile whisk the yolks and sugar until well combined. Drizzle a little of the hot milk into the egg mixture, whisking all the time. Drizzle a little more, then transfer that back into the pan of hot milk and continue cooking, stirring constantly, until the mixture coats the back of a spoon. Do this slowly, over medium heat, and I like to use a silicone spoon or spatula to scrape the bottom and sides of the pan as it heats. The mixture will become velvety and thickened, but it will not be as thick as pudding. It will continue to thicken as it cools, so don't overcook or it can curdle. Stir in the vanilla.
- Pour the custard through a sieve (to catch any stray lumps) into a heat proof jar or bowl and place a piece of plastic wrap onto the surface so it won't form a skin as it cools. Put in the refrigerator until completely chilled.
- To make the streusel topping, blend the bits of butter into the flour, sugar, and oats until the butter is incorporated and the mixture has a coarse crumbly texture. Put in the refrigerator.
- Cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time.
- Whisk together the flour, baking powder, cinnamon, and salt. Fold the dry ingredients into the butter/sugar mixture, along with the milk or cream.
- Spoon the batter into your prepared pan, and smooth out evenly. Top with the sliced apples, and then the streusel topping. **Note: no need to arrange the apples perfectly, but try to get them in an even layer.**
- Bake for about 50 minutes to an hour, until the top is lightly browned and a toothpick comes out without wet batter clinging to it.
- Let cool a bit in the pan before removing. Dust with confectioner's sugar before serving.

# Peruvian Rice With Chicken

Emily Coronado/1st Grade



## Ingredients:

- $\frac{1}{2}$  cup olive oil
- 4 chicken legs (sometimes we replace with chicken tenders)
- $\frac{1}{2}$  red onion chopped finely
- 1 tablespoon garlic paste
- $\frac{1}{4}$  teaspoon cumin (optional)
- 1 tablespoon ají amarillo chili pepper paste (optional)
- 1 cup cilantro leaves freshly processed
- 1 tablespoon ají panca chili pepper paste (optional)
- 2 cups white long-grain rice
- 1 cup malt beer optional
- $\frac{1}{2}$  cup green peas cooked
- $\frac{1}{2}$  cup carrots cooked & diced
- 2  $\frac{1}{2}$  cups chicken stock or water
- 1 cup salsa criolla
- 1 red bell pepper julienned
- Salt and pepper to taste

## Directions:

Items listed as optional are items we sometimes leave out if not available.

- Step 1: Season the chicken with salt and pepper, and fry in a frying pan over a medium heat until sealed all over (not cooked inside). Remove the chicken and set aside.
- Step 2: Heat a tablespoon of oil in a pot, lightly fry the onion, garlic paste and ají amarillo paste (optional), ají panca paste (optional) and cumin (optional) for two minutes over a medium heat.
- Step 3: Blend the cilantro in a blender (sometimes we add other vegetables in the blender such as red pepper, yellow pepper, or orange pepper)

- Step 4: Add the cilantro paste, mix well and let the ingredients cook for another five minutes, or until the onion is soft.
- Step 5: Add the chicken thighs (or chicken legs or chicken tenders) to this mixture of seasoning and cook for 20 minutes or until the chicken is completely cooked inside. Remove the chicken pieces and set aside.
- Step 6: Add the rice to the same pot where you cooked the chicken, which still has more seasoning, and add the  $2\frac{1}{2}$  cups of chicken stock or water. Mix the ingredients well so the rice is covered with seasoning (otherwise it won't take on its characteristically green tinge). Bring to a boil over a high heat without a lid. As soon as it starts to boil, cover the pot and let the rice cook over a low heat for 15 minutes approximately.
- Step 7: Allow chicken to cook in the pot
- Step 8: Prepare the salsa criolla by mixing the red onion, finely chopped limo chili pepper, parsley, olive oil, lime juice and salt. Add the cooked carrots and peas. Place a generous portion of rice on each plate, top with a piece of chicken and serve salsa criolla.

# Kalter Hund (Cold Dog) [No bake chocolate cake]

Bertie & Henning Tostmann/3rd,1st



## Ingredients:

- 1 package Leibnitz cookies (or similar butter cookie, but Leibnitz best and you can get them at Stop & Shop!)
- 22 ounces chocolate chips (dark or milk, depending on preference)
- 5 ounces coconut oil
- 1 cup Heavy Cream
- 2 Tsp Vanilla Extract
- 3 Tbl. Granulated Sugar

## Directions:

- Line your loaf pan with aluminum foil.
- Melt the chocolates and coconut oil together in a medium saucepan over low heat, stirring constantly.
- When it's all melted, add the cream, sugar and vanilla... stir until smooth.
- Open your package of biscuits.
- Spread a thin layer of chocolate over the bottom of the pan (about 1/4 inch)
- Layer biscuits across the chocolate... you don't want the biscuits to touch the sides!
- Spread chocolate across the biscuits
- Layer more biscuits across the chocolate
- Repeat until you fill up the loaf pan... or run out of chocolate.
- Make sure you end on a CHOCOLATE LAYER!
- Cover with a sheet of plastic wrap.
- Refrigerate for at least 3 hours.
- Take out of the fridge... pull the plastic wrap off of it, and turn it over onto a rectangular plate.

- Carefully peel the foil off of the cake.
- Slice and serve.

# Matzo Ball Soup

Bertie & Henning Tostmann/3rd,1st



## Ingredients:

### For the broth:

- 1 (4- to 4 1/2-pound) chicken, cut into 8 pieces, or 4 to 4 1/2 pounds bone-in, skin-on chicken parts
- 2 large yellow onions, unpeeled, quartered
- 2 garlic heads, unpeeled, halved crosswise
- 4 celery stalks, chopped
- 2 large carrots, chopped
- Kosher salt

### For the Matzo Balls:

- 1 cup matzo meal (not matzo ball mix), or 1 cup finely ground matzo boards
- ¼ cup finely chopped chives
- 1 ¾ teaspoons kosher salt, plus more to taste
- 5 large eggs
- ⅓ cup chicken fat, grapeseed oil or unsalted butter, melted
- ¼ cup club soda or seltzer
- 3 to 4 celery stalks, thinly sliced on a bias, plus any leaves
- ½ cup chopped dill leaves
- Freshly ground black pepper to taste

## Directions:

### Step 1:

Prepare the broth: Combine chicken, onions, garlic, celery and carrots in a large pot. Cover with 12 cups of water and season with salt. (If your pot can't handle all that water, fill the pot with as much as you can, and add remaining water as it reduces.)

### Step 2:

Bring to a strong simmer over high heat, then reduce heat to medium-low so that the broth is gently simmering.

**Step 3:**

Continue to gently simmer, uncovered, until the broth is extremely flavorful and well seasoned, 1 1/2 to 2 hours. Using tongs, remove breasts, thighs and legs from the pot (let any skin and bones fall into the pot), leaving everything else behind.

**Step 4:**

Pick the meat from the chicken, discarding any fat, skin, bones, cartilage or any drier pieces of meat that you wouldn't find delicious to eat. Set meat aside to either put back into your soup, or to use in another dish (chicken salad, etc).

**Step 5:**

Strain broth (you should have about 10 cups) and return to the pot. Season with salt and pepper (it should be as seasoned and delicious as you'd want it to be when serving). Keep warm, if using same day, or let cool and refrigerate overnight.

**Step 6:**

As broth sits, prepare the matzo balls: Combine matzo meal, chives and 1 3/4 teaspoons kosher salt in a medium bowl. Using a fork, incorporate eggs until well blended. Add chicken fat, followed by club soda, mixing until no lumps remain. Cover with plastic wrap and refrigerate until mixture is firm and fully hydrated, at least 2 hours (and up to 24 hours).

**Step 7:**

Bring a large pot of well-salted water to a boil. Using your hands, roll matzo ball mixture into balls slightly smaller than the size of a ping pong ball (about 1 1/4-inch in diameter), placing them on a plate or parchment lined baking sheet until all the mixture is rolled (you should have about 24 matzo balls).

**Step 8:**

Add matzo balls to the boiling water and cook until floating, puffed and cooked through, 10 to 12 minutes. (You can always sacrifice one, plucking it from the broth and cutting it in half to check that it's cooked through. The texture should be uniform in color and texture, and the balls shouldn't be dense or undercooked in the center.) Using a slotted spoon, transfer the matzo balls to the chicken broth.

**Step 9:**

Add celery (and some of the picked chicken meat, if you desire) and season again with salt before ladling into bowls, topping with dill, celery leaves and a crack of freshly ground pepper.

**TIPS**

If you have the luxury of time, it's nice to make this over two days, absentmindedly simmering the stock on Day 1, preparing the matzo balls on Day 2 — be sure to leave time for their two-hour rest — but it can also be done in one day with no problem.

You can use a whole chicken an equal measure of bone-in, skin-on chicken parts. If you have the option, go for the fattier cuts with dark meat like legs and thighs.

You can also use store-bought chicken broth here, but I recommend simmering it with the broth aromatics listed (onion, garlic, celery and carrot), if you're able.

Chicken fat will most likely be the trickiest thing to find. I know it's certainly not kosher, but melted butter is a ridiculously good substitute. You can also use a neutral oil, like grapeseed or canola.

The seltzer water is almost superstitious, but I believe it contributes to their fluffiness, but I've also made matzo balls with regular water and yes, they still turn out.

# Swedish Coffee Bread

Sam Bryk and Ivy Bryk/4th,1st



## Ingredients:

- 1 cup milk
- $\frac{1}{4}$  cup butter
- $\frac{1}{2}$  cup sugar, plus 1 tsp
- 2 packages yeast
- $\frac{1}{4}$  cup water
- 2 eggs
- 1 tsp salt
- $4\frac{1}{2}$  cups flour
- Butter/sugar (for topping)

## Directions:

- Scald milk and pour over butter, sugar, and salt.
- Mix yeast with warm water. Sprinkle with 1 tsp sugar. The yeast will foam significantly.
- Cool milk to lukewarm and add yeast.
- Beat eggs and add to milk/yeast mixture.
- Add flour (a cup or so at a time) and a small amount of cardamom.
- Mix to a soft dough.
- Turn out on a floured board and knead until smooth.
- Lightly butter a bowl. Form dough into a ball and place into the greased bowl. (Turn dough so buttered side is up.)
- Cover and let rise until doubled in bulk (45 minutes to an hour).
- When dough has risen, divide into thirds and each part into thirds. Make 3 braids. (If desired, divide each ninth into 3 further parts to make 9 small loaves rather than 3 larger loaves.)
- Cover and let rise until doubled in bulk (45 minutes to an hour).
- Preheat oven to 350.

- Brush (or dot) generously with butter and sprinkle with sugar.
- Bake 20-30 minutes (or 15-20 minutes for smaller loaves) or until golden brown. Cool.

# German-Style Pancake

Aviva Reisner / 3rd



## Ingredients:

- 6 eggs
- 1 cup milk
- 1 cup flour
- dash of salt
- 1 tsp vanilla
- 2 Tbs butter

## Directions:

This is a family crowd pleaser in our house. Great for a quick weeknight dinner with minimal prep and easy clean-up. Also a good way to use up extra eggs in the fridge.

Prepare oven to use middle rack with no racks above it. Preheat oven to 425 degrees F. As oven preheats, place the butter in a 9x13 baking dish and put in oven for the butter to melt. (Careful not to burn) Remove from oven once melted and swirl around baking dish to coat.

Meanwhile, place the eggs, milk, flour, salt and vanilla in a blender; cover and process until just smooth. Don't overmix as pancake can be tough. (For a high-powered blender only 2-3 seconds needed, then scrape down sides, and blend another 2-4 seconds (if needed).)

Pour batter slowly into the baking dish with the melted butter. (If preparing in advance, you may wait at this point for up to an hour until ready to bake.) Bake for 18-22 minutes or until golden brown and puffy. If your oven has a light inside this is a fun one to watch. Pancake will rise quite a bit in the oven. Best if served immediately. We prefer served with fresh fruit. Occasionally we use maple syrup but the pancake is surprisingly sweet even without any sugar.

# Snow Ice Cream

Cameron Morin

## Ingredients:

- 10-12 cups of fresh fallen snow
- 1 can of sweetened condensed milk
- 1 tsp. Vanilla extract

## Directions:

Mix ingredients together in a large bowl and put in the freezer for an hour. Now enjoy!

# Diri ak Pwa (Haitian Rice and Beans)

Luka Paris/3rd grade



## Ingredients:

- 3 cups rice
- 1 cup dry red beans
- 8 cups water
- olive oil
- 1 TBS butter
- 1 large onion, diced
- salt to taste
- ground pepper to taste
- 3 whole cloves
- 3 cubes chicken bouillon
- 1 whole Scotch Bonnet pepper
- 2-4 cloves garlic, minced
- 2 sprigs fresh thyme
- 1 cup coconut milk

## Directions:

In a large pot, add water, beans, salt, about 1 TBS olive oil and cook on medium high heat until the beans are soft - about 1 hour. Strain the beans saving the water and setting the beans aside. In the same pot, add 1 TBS olive oil and saute the onions and garlic for a few minutes. Add coconut milk, chicken couillon, cooked beans and mix thoroughly. Add the cloves and about 6 cups of the bean water to the pot and bring to a boil. Mix in the rice and whole scotch bonnet pepper. Cook for about 20 mins at medium heat or until there is just a little bit of water left in the pot. Add thyme, butter and cover the pot with a lid, reduce heat to medium-low and cook until remaining water is absorbed, about 15 minutes but keep an eye on it. Serve, eat, and enjoy!

# Haitian PIKLIZ

Luka Paris/ 3rd Grade



## Ingredients:

Usually eaten with rice and beans, fried plantains, and fried pork, chicken or grilled fish.

Servings: about 8

- 2 cups green cabbage, shredded
- 1 cup red and orange bell peppers, thinly sliced
- 1 onion, thinly sliced
- 1-2 carrots, grated
- 6 Scotch Bonnet peppers, thinly sliced
- 3 scallions, thinly sliced
- 4-6 cloves of garlic, minced
- 4-6 whole cloves
- 12 whole peppercorns
- 1 tsp or so of salt
- Juice of 1 lime
- 2 cups or so distilled white vinegar

## Directions:

In a large bowl, mix everything together except for the white vinegar. Spoon mixture into mason jars or glass tupperware, filling almost to the top of the container. Pour white vinegar into the container to submerge the mixture. Store pikliz in the refrigerator for at least 5 days before enjoying to let the flavors develop. Enjoy with everything from pizza to meat to fried plantains!

# Vegan Lentil Balls

Lara Yuksel/1st Grade



## Ingredients:

- 1 cup red lentils
- 2½ cup water
- 1 cup fine bulgur
- 1 tablespoon tomato paste
- 1 tablespoon pepper paste
- 2 onions medium size
- 3 tablespoons olive oil
- 2-3 garlic cloves
- 1 teaspoon cumin
- 1 teaspoon salt
- ½ red pepper flakes
- 2-3 lemon's juice
- 5-6 stalks parsley
- ½ bunch scallions
- Some lettuce leaves optional

## Directions:

Rinse the lentils. Put them in a large pot adding the 2½ cups of water. Cook until almost all the water is soaked up by the lentils and they are now almost mashed. Should take around 15 minutes after water comes to boil. If while boiling foams come up, discard these.

Right after turning the heat off; add ½ tablespoon of tomato paste and ½ tablespoon of pepper paste( if you don't have pepper paste add more tomato paste)and the bulgur to the lentils. Also add one of the finely chopped onions and a minced garlic clove. Mix well. Cover the lid and set aside to cool. This way all the material you have added will be cooked and blended with the heat of the lentils. The bulgur will expand.

Meanwhile chop the other onion and the remaining garlic cloves. Heat the olive oil in another pan and add the chopped onion and remaining garlic cloves. Cook, stirring occasionally until onions are translucent.

Add the remaining  $\frac{1}{2}$  tablespoon of tomato paste and  $\frac{1}{2}$  tablespoon of pepper paste, cook for another 1-2 minutes.

Add cumin, stir once and remove from heat.

The lentil mixture is probably cooled by now, add the second pan's contents on top of the lentils. Stir with a wooden spoon until it is cool enough to touch. Then knead well with your hand until all the material is well mixed, somewhat sticky and smooth.

Add salt and red pepper flakes to your taste.

Squeeze the juice of 2-3 lemons and add.

Chop parsley and the scallions as small as possible and add to the lentil dough. Mix again. Taste, adjust if necessary, with more lemon's juice or salt and pepper.

Make small lentil balls with your hands. If the balls are crumbling and you cannot shape the mixture; use some more drinking warm water, lemon juice or olive oil.

Serve on top of lettuce leaves.

Generally served as a mezhe/starter/side dish.

# Millionaire's Shortbread

Lizzie Cardone/Grade 4

## Ingredients:

- $\frac{2}{3}$  cup butter, softened
- $\frac{1}{4}$  cup white sugar
- $1 \frac{1}{4}$  cups all-purpose flour
- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup packed light brown sugar
- 2 tablespoons light corn syrup
- $\frac{1}{2}$  cup sweetened condensed milk
- $1 \frac{1}{4}$  cups milk chocolate chips

## Directions:

### Step 1

Preheat oven to 350 degrees F (175 C).

### Step 2

In a medium bowl, mix together  $\frac{2}{3}$  cup butter, white sugar, and flour until evenly crumbly. Press into a 9 inch square baking pan. Bake for 20 minutes.

### Step 3

In a 2 quart saucepan, combine  $\frac{1}{2}$  cup butter, brown sugar, corn syrup, and sweetened condensed milk. Bring to a boil. Continue to boil for 5 minutes. Remove from heat and beat vigorously with a wooden spoon for about 3 minutes. Pour over baked crust (warm or cool). Cool until it begins to firm.

### Step 4

Place chocolate in a microwave-safe bowl. Heat for 1 minute, then stir and continue to heat and stir at 20 second intervals until chocolate is melted and smooth. Pour chocolate over the caramel layer and spread evenly to cover completely. Chill. Cut into 1 inch squares.

# Chicken Teriyaki

Jack Formica/Kindergarten

## Ingredients:

- 1/3 cup soy sauce
- 2 tbspn oil
- 2 tbspn ketchup
- 1/4 cup honey
- 1/2 tspn ginger
- 1/4 tspn garlic powder

## Directions:

Mix together ingredients in a bowl. Place chicken in a glass casserole and pour mix over chicken. You can marinade for an hour or directly bake. Bake at 400 degrees for 45 minutes and let chicken brown. Serve with rice and vegetables.

# Snickerdoodles

Kourtney Formica/3rd grade

## Ingredients:

Mix First:

1 cup Margarine or butter  
1.5 cups of sugar  
2 eggs

Then Add:

2 3/4 cups of flour  
2 tspn cream of tarter  
1 tspn baking soda  
1/4 tspn salt

Cinnamon and Sugar Mix

2 tspn of cinnamon  
2 tbspn of sugar

## Directions:

Mix the dough ingredients together in one bowl and the cinnamon and sugar mix in a separate bowl. Roll dough into balls. Next, take the bowl of cinnamon sugar and roll the dough balls in the mix to cover the whole ball with the cinnamon and sugar mixture. Place the cookie dough balls on an ungreased cookie sheet. Bake at 350 degrees for 8-10 minutes.

# New Mexican Red Chile

Greyson Fowler



## Ingredients:

- 1 whole yellow onion, diced
- 1 head of whole garlic cloves, peeled and sliced
- 1 tsp dried Mexican Oregano
- 1 tsp cumin
- 1 tsp ground coriander
- 3 Tbs olive oil
- 1/2 cup ground New Mexican red chile powder
- 6 cups chicken stock

## Directions:

Place onion, garlic, spices, and olive oil in a large Dutch oven. Cook on med/low until onions and garlic are translucent and almost caramelized, stirring occasionally. Fold in red chile powder, continue to stir and cook with the onion mixture for two minutes. Add chicken stock. Reduce heat to low and allow to simmer for about 45 minutes. Remove from heat. Use an immersion blender to blend ingredients until smooth. Add salt to taste. Use as a basis for enchiladas or tacos. Can also be eaten as a stew with chicken or shredded pork. Garnish with cheese, sliced radishes, avocado, cilantro, and sour cream.

# Cauliflower Peas Curry

Ranya Govindarajan



## Ingredients:

1 head of fresh Cauliflower  
3 Potatoes  
1 cup Peas  
1 Red Onion  
1 tsp Cumin Seeds  
1 tsp Turmeric Powder  
3 Tbsp Coriander Powder  
1 tsp Paprika powder (or per spice tolerance)  
1 tsp Grated ginger  
Salt per taste

## Steps for Preparation:

1. Separate cauliflower to medium sized florets
2. Cube potatoes
3. Slice onions to thin straps
4. Heat 3 tbsp oil in a pan, splatter cumin seeds, add ginger and onion in quick succession
5. Saute onion till golden brown,
6. Add potato and peas and cover for about 5 min till potatoes are 70% cooked
7. Add turmeric Powder, salt, chilli/paprika powder and coriander powder and saute for 2 min
8. Add the washed florets of cauliflower

9.Cover again for 3 to 4 min and then cook without a lid for 5 minutes

10.At the end adjust the spice up if you need

11.Add chopped cilantro leaves for a good aroma and give it a twirl

A Decadent Indian Cauliflower Curry is Ready to be eaten with Indian Roti/Chapati (bread)

# Flancocho

Serenity Moquete /Grade 3



## Ingredients:

### For the Flan:

1 cup Granulated Sugar  
4 ounces Cream Cheese, softened  
1 14 ounce can Sweetened Condensed Milk  
1 12 ounce can Evaporated Milk, 12 ounces  
5 large Eggs, room temperature  
2 teaspoons Pure Vanilla Extract

### For the Cake:

1 box Vanilla Cake Mix, or yellow cake mix  
Ingredients listed on the Box

## Steps for Preparation:

Preheat to oven 350°F. Set a kettle of water to boil for a water bath. Grease a large 12-cup Bundt or tube pan and place inside a larger baking pan such as a roasting pan. Set aside.

In a small saucepan over medium-low heat, melt sugar until completely dissolved. Watch carefully so it does not burn. You may swirl the pan to stir. Remove from heat when it becomes amber or dark golden in color.

Immediately pour the melted sugar into the bottom of the cake pan, working quickly before it hardens. Set aside.

In a blender, combine cream cheese, sweetened condensed milk, evaporated milk, eggs and vanilla until smooth. Pour into pan over caramel sauce.

In a large bowl with a mixer, prepare cake mix according to the package instructions. Carefully pour over flan until pan is 3/4 full (extra batter can be used for cupcakes). DO NOT stir the flan and cake batter together.

Pour hot water into large baking dish so that water comes halfway up the sides of the Bundt pan. Bake for 60-75 minutes, checking for doneness after 1 hour. A toothpick inserted near center should come out clean.

Remove cake from water bath and cool on wire rack. For best results, refrigerate overnight before unmolding. Place a serving plate over cake and then flip plate and cake together, right side up. Remove cake pan and serve. Store leftovers in refrigerator.

# Chipotle Flourless Chocolate Cake Recipe

Lydia Kaliney, Grade 1



## Ingredients:

10 oz. of sem-sweet chocolate, roughly chopped  
7 tablespoons of unsalted butter, cut into pieces  
5 large eggs  
1 cup of sugar  
1/2 teaspoon of cinnamon  
3/4 teaspoon of chipotle chili powder  
dash of cayenne pepper  
pinch of salt  
powdered sugar (for dusting)

## Steps for Preparation:

1. Preheat the oven to 350 degrees. Line the bottom of a 9 1/2 inch springform pan with a circle of parchment paper. Grease the sides and parchment with butter or non-stick cooking spray.
2. Melt the chocolate and butter together over a double boiler or in the microwave, stirring occasionally until smooth.
3. Whisk together the eggs and the sugar in a large bowl, and then slowly, a bit at a time, whisk in the melted chocolate. Add the salt and spices and taste, adjusting the spices if needed.
4. Pour into the springform pan and bake for 22-25 minutes or until a toothpick comes out clean. Let it cool completely on a wire rack. Dust with powdered sugar and serve.

# German Chocolate cake

Will Kaliney / Grade 3



## Ingredients:

### Cake:

Cooking spray to grease pans  
4 oz sweet baking chocolate  
1/2 cup water  
2 1/4 cups Gold Medal™ all-purpose flour or 2 1/2 cups cake flour  
1 teaspoon baking soda  
1 teaspoon salt  
2 cups granulated sugar  
1 cup butter (2 sticks), room temperature  
4 large eggs, separated  
1 teaspoon vanilla  
1 cup buttermilk

### Coconut-Pecan Filling and Topping:

3 egg yolks  
1 cup granulated sugar or packed brown sugar  
1/2 cup butter (1 stick)  
1 cup evaporated milk (from 12-oz can)  
1 teaspoon vanilla  
1 1/3 cups flaked coconut  
1 cup chopped pecans

### Steps for Preparation:

1. Heat the oven to 350°F. Spray the bottoms and sides of three 8-inch or two 9-inch round cake pans with the cooking spray. Cut three 8-inch or two 9-inch rounds of cooking parchment paper. Line bottoms of pans with the paper.
2. Coarsely chop the chocolate. In a 1-quart saucepan, heat the chocolate and water over low heat, stirring frequently, until chocolate is completely melted; remove from heat and cool
3. Meanwhile, in a medium bowl, stir the flour, baking soda and salt until mixed; set aside. In another medium bowl, beat 2 cups sugar and 1 cup butter with an electric mixer on medium speed until light and fluffy; set aside.
4. On medium speed, beat 1 egg yolk at a time into the sugar mixture until mixed. On low speed, beat in the melted chocolate and 1 teaspoon vanilla. On low speed, beat in 1/2 of the flour mixture just until smooth, then beat in 1/2 of the buttermilk just until smooth. Repeat beating in flour mixture alternately with the buttermilk just until smooth.
5. Wash and dry mixer beaters. In a small bowl, beat the eggs whites on high speed until beaten eggs whites form stiff peaks when beaters are lifted. Add egg whites to the batter; to fold in, use a rubber spatula to cut down vertically through the batter, then slide the spatula across the bottom of the bowl and up the side, turning batter over. Rotate the bowl 1/4 turn, and repeat this down-across-up motion. Continue folding until batter and egg whites are blended.
6. Pour batter into pans; use a rubber spatula to scrape batter from bowl, spread batter evenly in pans and smooth top of batter. (If batter is not divided evenly, spoon batter from one pan to another.) Refrigerate batter in third pan if not all pans will fit in oven at one time; bake third pan separately.
7. Bake 8-inch pans 35 to 40 minutes, 9-inch pans 30 to 35 minutes, or until a toothpick inserted in the center comes out clean.
8. Cool cakes in pans 10 minutes. To remove cake from pan, invert onto cooling rack, then invert right side up on second cooling rack. Cool completely, about 1 hour.
9. In a 2-quart saucepan, stir the 3 egg yolks, 1 cup sugar, 1/2 cup butter, the evaporated milk and 1 teaspoon vanilla until well mixed. Cook over medium heat about 12 minutes, stirring frequently, until thick and bubbly. Stir in the coconut and pecans. Cool about 30 minutes, beating occasionally with a spoon, until mixture is spreadable.

10. Place 1 cake layer, rounded side down, on a cake plate; using a metal spatula, spread 1/3 of the filling over the layer. Add second layer, rounded side down; spread with 1/3 of the filling. Add third layer, rounded side up; spread with remaining filling, leaving side of cake unfrosted. Store cake covered in the refrigerator.

# Dad's Magic Beans

James Rivera (2nd) & Alex Rivera (K)



## Ingredients:

- 2 cans of small red beans (drained and rinsed)
- 2 cans of water (use empty bean cans)
- 3 tablespoons Goya Recaito Culantro (cooking base)
- 2 tablespoons Goya salsa de tomate (tomato sauce)
- 1/2 small onion (small diced)
- 1 small potato (peeled and small diced)
- salt (to taste)

## Steps for Preparation:

In a small pot, over medium heat, saute 1/2 onion in 2-3 tablespoons of oil until translucent; add 2 cans (rinsed) small red beans; add 3 tablespoons recaito; add 2 tablespoons salsa de tomate; stir to combine ingredients; add 2 bean cans full of water; add peeled and diced potato; season with salt to taste; bring to a low boil; simmer for 20 minutes. Serve with white long grain rice.

# Mango lassi (smoothie)

Ishaan Mishra (2nd) & Samaira Mishra (K)



## Ingredients:

- 1.5 cup Mango cubes fresh mango peeled and chopped, choose very ripe mangoes or frozen mango or 1 cup of canned mango pulp
- 1 cup Plain Yogurt whole milk yogurt, cold
- ½ cup Milk cold, or water to adjust consistency
- 4 tsp Sugar adjust to taste
- 1 pinch Cardamom powder (Elaichi) optional
- Saffron (Kesar) to garnish, optional

## Steps for Preparation:

Put mango, yogurt, milk, sugar and cardamom into a blender and blend until smooth. Adjust the consistency to your taste by adding water or blend in some ice cubes. Pour mango lassi in serving glasses. Keep it chilled before serving. Garnish with saffron and/or pistachios

# Spring Carrot Cake

Alena Paoletto / Grade 2



## Ingredients:

### For Cake:

- 4 eggs
- $\frac{3}{4}$  cup coconut milk (the one in a can)
- $\frac{3}{4}$  cup vegetable oil
- 1  $\frac{1}{2}$  cups granulated sugar
- 2 teaspoons vanilla extract
- 2 teaspoons ground cinnamon + 1 tsp. nutmeg
- 1/2 teaspoon salt
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 3 cups grated carrots
- 1 cup flaked coconut

- 1 cup chopped walnuts
- 1 (8 ounce) can crushed pineapple with juice
- Raisins – I don't believe raisins should be included in any dessert, but have at it if you want

### **Whipped Cream Cheese Frosting:**

- 2 packages of cream cheese
- 1 1/2 cup white sugar
- 1/2 teaspoon salt
- 2 teaspoons vanilla extract
- 3 cups heavy whipping cream

1. In a small bowl beat whipping cream until stiff peaks form; set aside.
2. In a large bowl combine cream cheese, sugar, salt and vanilla. Beat until smooth.
3. Gently fold in whipped cream you made in Step 1.

Steps for Preparation:

### **For Cake:**

1. Preheat oven to 350 degrees F. Grease and flour 2, 9" pans.
2. In a medium bowl, sift together flour, baking soda, salt and cinnamon. Set aside.
3. In a large bowl, combine eggs, buttermilk, oil, sugar and vanilla. Mix well. Add flour mixture and mix well.
4. In a medium bowl, combine shredded carrots, coconut, walnuts, pineapple and raisins(?!).
5. Using a large wooden spoon or a very heavy whisk, add carrot mixture to batter and fold in well.

6. Pour into prepared pan, and bake at 350 degrees F for 1 hour. Check center with toothpick. Don't overcook.
7. Allow to cool before frosting. I usually cut one cake and make into a third layer. More fancy.

**For Frosting:**

1. In a small bowl beat whipping cream until stiff peaks form; set aside.
2. In a large bowl combine cream cheese, sugar, salt and vanilla. Beat until smooth.
3. Gently fold in whipped cream you made in Step 1.

# Bulgogi (Korean BBQ)

Aragorn Ahn / 2nd grade



## Ingredients:

1 pound flank steak or rib eye streak, thinly sliced  
5 tablespoons soy sauce(you can use reduced sodium soy sauce)  
2 ½ tablespoons brown sugar  
2 tablespoons minced garlic  
1 tablespoon freshly grated ginger  
1/2 small pear, peeled and coarsely grated  
2 tablespoons sesame oil  
2 tablespoons sesame seeds  
¼ cup chopped green onion  
1/2 cup sliced onion(optional)  
1/2 cup sliced mushroom(optional)  
Pinch of ground pepper

## Steps for Preparation:

1. In a medium bowl, combine pear, soy sauce, brown sugar, sesame oil, garlic, ginger, ground pepper, onion, and mushroom in a bowl. Pour over beef. Combine soy sauce mixture and steak. Cover and refrigerate marinate for at least 1 hours to overnight.
2. Preheat 1 tablespoon vegetable oil in a pan over medium-high heat. Working in batches, add steak to the pan in a single layer and cook, flipping once, until charred and cooked through, about 2-3 minutes per side. Repeat with remaining 1 tablespoon vegetable oil and steak.

3. Serve immediately, garnished with green onions and sesame seeds, if desired.
4. You can eat with cooked rice or pasta or bread.

I recommend eat with "Ssam"

Ssam meaning "wrapped", refers to a dish in Korean cuisine in which, usually, leafy vegetables are used to wrap a piece of meat or other filling. It is often accompanied by a condiment known as ssamjang and can also be topped with garlic, onion, green pepper. Ssam is usually bite-sized to avoid spilling out the fillings.

# Cheese Boreg

Ruby Murray / Grade 2



## Ingredients:

1 lb of phyllo dough  
1 lb muenster cheese, grated  
1/2 cup of cottage cheese  
2 eggs  
1/4 cup of parsley  
1/2 cup butter, melted  
1/2 cup crisco (or 1 cup butter if you don't want to use crisco)

## Steps for Preparation:

Combine muenster cheese, cottage cheese, eggs and parsley in a bowl  
Combine melted butter and crisco in a bowl and set aside  
Take two sheets of the phyllo dough and cut into 4 strips, lengthwise  
Spread each strip with butter/crisco mixture  
Put a tablespoon of cheese mixture on the bottom of each strip  
Fold in triangle shape until you reach the top, folding in the excess phyllo dough  
Spread butter/crisco mixture over each folded boreg  
Bake at 350 degrees until brown  
(or freeze before baking. Boregs can be baked straight out of the freezer and keep for up to a month)

# GRAMPA'S FAMOUS TOURTIERE PIE RECIPE

Kathryn Dutil / Grade 4



## Ingredients:

**FILLING** -- to make one large pie or two smaller ones. Multiply by 7 and make 11 pies.  
haha

1lb hamburg  
1lb ground pork  
1lb potatoes  
1 onion (onions to taste)  
 $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon allspice  
some pepper

Cook the hamburg and pork and mix together

Boil the potatoes, mash and mix in the nutmeg, allspice and pepper, mix with the meat mixture.

## CRUST

1 cup shortening  
1 teaspoon salt  
3 cups of flour  
 $\frac{2}{3}$  cup water

Mix salt and flour then cut half of the shortening into the salted flour. Add remaining  $\frac{1}{2}$  cup of shortening. Mix well and stir in water. Roll out. Makes enough pastry for one 10" pie.

Roll out and fill. Finish by naming the pies.

## **BAKE**

On middle shelf, bake at 425 degrees for 20 minutes and then 350 for 20 minutes.

# Buffalo Chicken Dip

Kathryn Dutil / Grade 4



## Ingredients:

2-3 Large Cans of Chicken.  
1 16 oz. bottle Franks Hot sauce  
1 16 oz. Bottle Ranch Dressing (I Like Hidden Valley)  
2 8oz Pkg. Phili Cream Cheese  
1 8oz Pkg Shredded Cheddar or Jack Cheese

## Steps for Preparation:

Can bake in Casserole Dish 350 degrees for 30 minutes or in Crock Pot on Low.  
Mix Chicken & Hot sauce together. Let sit  
Combine Ranch Dressing & Cream Cheese over medium Heat. Stir often until Smooth.  
(no Lumps)  
Pour over Chicken & Hot sauce.  
Add Package of Shredded Cheese to the Top.  
Mix it all together after cooking. Serve Warm.

# Bean Dip (Texas Caviar)

Kathryn Dutil / Grade 4



## Ingredients:

- 1-can of black beans
- 1-can of black eye peas
- 1-can of shoe peg corn (Green Giant only makes it) Drain all three cans and put in bowl
- 1-can of black olives drained (chopped)
- 1-small jar of pimento drained (chopped)
- 1-small jar of jalapenos drained (chopped)- They don't make small jar so use the pimento jar to measure the jalapenos. but you can add as much as you want if you want it hotter.
- 1-medium red onion (chopped)
- 3-celery stalks (chopped)

## Steps for Preparation:

1. Mix all ingredients together with the beans.
2. Mix all three ingredients in small pan on top of stove on high until sugar has dissolved. Then pour over the entire bean mixture stir and refrigerate overnight. Before serving it drain the liquid out in strainer then put back in bowl and serve with nacho chips or eat it as a salad

# Lebanese Olive Dip

Kathryn Dutil / Grade 4 (Co-worker's family recipe)



## Ingredients:

1 pkg. Cream Cheese  
1 can chopped black olives (4.25 oz.)  
1 Tbs. Sour Cream  
1 Tbs. Mayonnaise

1 tsp. Worcestershire sauce  
1 tsp. Garlic Powder  
1 tsp. Lawry's Seasoning Salt

## Steps for Preparation:

Mix ingredients together and then season to taste. Serve with cheese slices, fresh veggies, pita chips, or crackers. Serves 12-15 people

## HINTS:

Be careful with the Worcestershire Sauce – it can become too salty if too much is added. Ingredients are easier to mix if the cream cheese is allowed to warm to room temperature a half hour before preparation. Keep refrigerated before and after serving.

# Krautkrapfen

Alexzander Jannetto / Grade 3



## Ingredients:

### For the Dough:

300 g flour  
1 dash salt  
2 eggs  
4-6 tbsp water  
flour to roll the dough

CHEAT: Can use premade dough/wonton wrappers and skip homemade dough

### For the Filling:

750 German Sauerkraut (1 jar/can)  
2 tbsp oil  
1 small onion  
100g bacon or German Speck (if desired)  
pepper, salt, caraway seeds to taste  
1C. Water (more as needed)  
oil/butter

### **Cooking Instructions:**

- Mix all ingredients for the dough and with the hands (have them dusted with flour) knead until you get a dough that can be formed into a ball.
- Cut the ball in half and roll each part to get 2 thin rectangles.
- Drain Sauerkraut and with a fork loosen it up.
- Chop onion, bacon into small cubes.
- Heat oil, saute onions for 1 min, add bacon, saute until bacon is somewhat crunchy.
- Add the spices
- Let simmer for 20 minutes on low heat (covered), uncover and let most moisture evaporate. You don't want it soggy!
- Place Sauerkraut on the rectangles and roll them beginning from the longer side; squeeze the ends together.
- Cut the rolls in 4 cm wide pieces (2 inches).
- Fry them in hot oil/butter
- Place into a flat fire proof form (brush some oil on the bottom of the form).
- Bake for 30 minutes in pre-heated oven on 180 C or 350 F.