Totally addicting scones in 21 minutes

The key to perfect scones is using temperature controlled products and basting the scones before baking to create that lovely crunchy exterior and maintain a delicately soft crumb.

How it works:
- Heavy cream gives the scones a rich flavor and a soft cake like texture.
- Since butter melts at a relatively low temperature, using cold butter straight from the fridge will melt slower while baking, softening the crumb of the dough.
- The blend of white chocolate and dried cranberries gives a wonderful crunch and chew as well as balanced bursts of flavor throughout the scones.
- Baste the scones with whisked egg white and sprinkle on the sugar to turn the scones a beautiful golden brown color and caramelize the exterior.

Cranberry and White Chocolate Scones

INGREDIENTS:
- 2 cups all purpose flour
- 1/2 cup granulated sugar
- 1 tablespoon baking powder
- Pinch of salt
- 1/4 cup cold butter cubed
- 1/2 cup cold heavy whipping cream
- 1 egg + 1 egg yolk (reserve the egg white)
- 1 tsp vanilla extract
- 1/2 cup dried cranberries
- 1/2 cup white chocolate chips
- Granulated Sugar for sprinkling

THE PROCESS:

1. Preheat the oven to 400°F.
2. In a medium mixing bowl whisk together the flour, sugar, baking powder and salt. In a separate mixing bowl, whisk together the cold cream, egg, yolk (reserve the egg white for later), and vanilla.

3. Now cut your cold butter into the dry ingredients using a pastry cutter, or your fingers, until the butter is blended into the flour mixture and about the size of split peas. Work quickly so that the butter doesn't have time to melt before baking.

4. Pour your berries and chocolate chips into the flour mixture, pour in the cream mixture, and gently stir together with a fork. Stir until clumps of dough form, then form the dough into a ball with your hands by gently folding the dough together. There may be some random chunks of flour that don't want to stick to the main dough ball and that's alright; just toss the excess.

5. Place the dough on a floured work surface and gently press into a disk that's about 1" thick. Then use your bench scraper or a knife to cut the dough into 8 large triangles.

6. Place scones on a baking tray lined with a silicone mat or parchment paper. Baste the scones with your reserved egg white that's been whisked. Sprinkle the scones with granulated sugar.
7. Bake for 13-15 minutes or until they are golden brown and have a slight spring when pressed with the finger.

8. Serve them straight from the oven or at room temperature. Wrapped in plastic wrap or in a Ziploc bag, the scones will last for three days at room temperature, or up to a week in the fridge.
calculate 2% for salt

If you don't have a scale, you can use three tablespoons of sea salt (or any ground salt) per pound of cabbage. Add one or two more tablespoons if needed to make sure the vegetables are well salted.

Add salt and massage thoroughly.

pack into jar and weight down the process by putting in your refrigerator.
Vietnamese Braised Pork and Eggs

Ingredients:
- 1 lb of pork belly
- 2 tbs of fish sauce
- 1 can of Rico Coconut Soda
- 4 tbs of brown sugar
- 4 to 8 hard-boiled eggs
- 2 tbs of soy sauce
- 1 tbs of dark soy sauce

Steps:

1. Add the pork into a pot of boiling water with enough to submerge the pork belly evenly. Cook for about 2 minutes just to remove any impurities in the pork. Drain and rinse the pork belly under running water until the water runs clear.

2. Add your can of coconut soda, fish sauce, brown sugar, soy sauce, and dark soy sauce along with your pork belly to a pot. Fill the rest of the pot with water so that the pork is submerged.

3. Turn the heat to high and let the pot boil before lowering the heat back to a simmer. Let the pork simmer only low for 1 to 2 hours with the lid on top. Occasionally check in to make sure it is not boiling too fast. (I personally like the sauce to reduce to a semi-sticky consistency, but it is all preference)

4. Taste and adjust the flavors to your liking before adding your hard-boiled eggs in the last 30 minutes.

5. Serve over some jasmine rice! (cucumbers also pair great with this dish)
Breads

Hutzelsbrodt
From Dad and Grandma Rellergert

1 ½ c. warm water
2 teaspoons sugar
2 pkg. Yeast
7 c. flour
1 teaspoon salt
½ c. sugar
½ c. shortening, melted and cooled
1 egg, beaten
1 teaspoon ground allspice
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 c raisins
1 c hutzels (dried fruit)
1 c chopped black walnuts

Sprinkle yeast on warm water; add sugar. Let sit until foamy.

Combine flour, salt, sugar, and spices. Stir in shortening, egg and yeast mixture. Knead for several minutes until dough is smooth and no longer sticky, adding more flour if necessary. Knead in raisins, hutzels and nuts. Cover and let rise in warm place until doubled in bulk.

Shape into 3 loaves and place in greased loaf pans. Cover and let rise until double. Bake at 350°F for 45 minutes or until done.

Bean Bags

2 c cup flour 1 ½ tsp baking powder
1 egg 3 tsp yeast
Pinch salt (about ½ teaspoon)

Melt shortening put in milk and mix together, add dry ingredients.
Bean Bags recipe transcribed:

2 cups flour  
1 egg  
Pinch salt (about ¼ teaspoon)  

1 ¼ teasp. baking powder  
3 tablespoons margarine in 1/3 cup milk

Melt shortening put in milk and mix together. Fry in deep fat.  

(Mary Ann)  
(who is Mary Ann? I have no idea)

These are really fun, but according to my mom, really hard to make. I think the recipe could use more notes, but my grandma didn’t need ‘em!
LEMON
POUND
CAKE
INGREDIENTS FOR CAKE:
- 1 1/2 cups flour
- 2 1/2 tsp baking powder
- 1 tbsp lemon zest
- 1/2 tsp salt
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 tbsp lemon juice
- 1/2 cup butter
- 1/2 cup buttermilk

icing:
- 1 cup powdered sugar
- 1 1/2 tbsp lemon juice
- 2 tbsp milk

Baking
- 350°F for 45-60 minutes
**PICADILLO**

- 2 lbs. ground beef
- 2 green peppers
- 5 bay leaves
- 1 cup olives green
- 1 cup vino seco
- 1 lg. onion
- 1 tbs. garlic
- 1 lg. can tomato sauce
- 1 cup raisins
- Salt/pepper to taste

1. Brown beef while sauteing peppers, onion, and garlic. Drain fat. Add vino seco, bay leaves, olives, raisins, and tomato sauce.
Chewy Cookies:

Cream together 1 cup brown sugar, 1 cup white sugar, 1 cup shortening (or butter), 2 large eggs beaten, one teaspoon vanilla.

Sift together 1 cup flour, 1/2 tsp salt, 1 tsp baking soda. Add to creamed mixture.
Blend well. Add 4 cups oatmeal — blend. Grind 1 cup raisins, 1 cup dates — add to rest with 1 cup nuts (pecans or walnuts work well) and 1 cup coconut.
Drop on greased cookie sheet. Bake 10 minutes at 325-350°. Will fall some when taken from oven. I roll in sugar.
Flatten with bottom of glass (drinking glass).
Roasted Red Pepper Shrimp

12 oz jar roasted red pepper
1 bunch scallions
1 head garlic (2 cloves)
1.5 lbs shrimp - peeled & deveined
Olive oil
Kosher salt + pepper
8 oz feta

Prep: Drain peppers, cut into 1" pieces. Slice scallions + 2 cloves garlic. Combine all in bowl with shrimp, 2 T oil, 2 tsp salt + pepper.
To Cook:
Top with feta (or good cheese) in individual baking dishes or large casserole. Bake until shrimp is cooked through and cheese is brown, about 20 minutes.
"SQUASH BLOSSOM SOUP"

my childhood favorite, this soup recipe was passed down to me by my tía Laura. I use vegan ingredients but any can be replaced to your liking.

INGREDIENTS

5 cloves of garlic
1 large onion
2 tbsp of vegan butter
8 cups of squash blossoms
2 cups of unsweetened almond milk
2 cups vegetable broth
1 tbsp of potato starch

INSTRUCTIONS

- Melt the butter using low heat
- Once melted, add in onion and butter and lightly fry
- Add the squash blossom petals and lightly fry for an additional minute. The pistil and stem of the blossom add a bitter flavor. I prefer to use the petals alone.
- In a blender, mix the almond milk, onions, garlic, and blossoms. You can keep some blossoms on the side to use as garnish. Additionally, you can add heavy cream.
- In a pot, warm the vegetable broth and, once warm, slowly stir in the potato starch.
- Once the potato starch has been stirred in, the contents of the blender can be added to the pot.
- The soup will be ready to serve right away. For garnish, add the cooked squash blossoms. I also like to use whole flax seeds.
- Enjoy :-)
BISCOTTAS

2 1/2 CUPS FLOUR 1/2 tsp SALT
1 1/2 tsp BAKING POWDER
1 CUP SUGAR
1 CUP BUTTER
4 EGGS
2 TSP VANILLA

SIFT TOGETHER - FLOUR, SALT, BAKING POWDER
CREAM BUTTER, SUGAR,
+ VANILLA - ADD EGGS
WORK FLOUR MIXTURE
INTO CREAM MIXTURE
BAKE AT 375 DEGREES
COOL SHAPED TILL BROWN
THIS IS CORRECT RECIPE

Icing: 3 cups powdered sugar, 6 T butter, 1 t vanilla, cream as needed
Rhubarb Dessert

From: Rachel Sugar
Serves: 12

BASE: 3/4 c. BUTTER, 1/2 c. FLOUR, 3 T SUGAR
CRUMBLE TOGETHER & PRESS ON BOTTOM OF 9 x 13 PAN
BAKE @ 350° 10-12 MIN. - UNTIL BARELY GOLDEN
CUT 4-6 STALKS RHUBARB INTO 1 IN PIECES, COVER BAKED CRUST.

CUSTARD: CREAM TOGETHER 6 EGG YOLKS & 2 c. SUGAR. ADD
4 T. FLOUR, DASH SALT, 1 c. MILK. WHISK SMOOTH. FOU R OVER.
RHUBARB - BAKE 40 MIN @ 350°-

MERINGUE: BEAT 6 EGG WHITES, 1/2 c. CREAM OF TARTAR, 3/4 C. SUGAR,
HIGH SPEED UNTIL STIFF, GLOSSY PEAKS. COVER HOT RHUBARB
& BAKE @ 375° UNTIL MERINGUE IS GOLDEN - ABOUT 10 MIN.

ENJOY @ ROOM TEMP. REFRIGERATE TO KEEP.
**Great Grandma Hibbeler's White Bread**

- Makes 2 loaves

Dissolve 2 pkg. yeast in 1/4 c. warm water.

Add 1 egg, 2 Tbsp salt, 2 Tbsp sugar, 2 c. warm milk.

Stir in 3 cups flour. Knead in 2 1/2 - 3 cups additional flour. 1/2 cup at a time until the dough is no longer sticky. Let rise 1 hr. until doubled in size. Punch down and form into two loaves.

Place in greased loaf pans and let rise until doubled (1 1/2 - 2 hrs). Bake at 350° for 20 - 25 min.
Chickpea Cauliflower Pita

Ingredients:

(Avocado dip)
2 avocados
1-2 garlic cloves
2 Tbs olive oil
2 Tbs water
handful cilantro
½ tsp salt
Juice 1 lime

8 pitas
2 cauliflowers cut into small florets
2 14 oz cans chickpeas (drained & rinsed)
Chili powder
Garam masala
Cayenne pepper
Paprika
Salt & pepper
Olive Oil
Greek yogurt (Plain)
1. Oven 425°F. Pat dry Cauliflower + chickpeas. Put on baking sheet or roasting pan. Drizzle with oil, sprinkle spices, & mix. Roast 15-20 min, stir, roast another 15-20 min until golden brown & chickpeas are a little crunchy.

2. Purée dip ingredients in food processor.

3. Spread dip on pita, top w/ cauliflower + chickpeas. Top with yogurt.