

The background of the poster is a dark, textured surface. In the lower-left corner, there is a white plate containing a fresh salad with sliced cucumbers, cherry tomatoes, and green leafy vegetables. A silver fork is placed vertically on the plate, its handle extending towards the bottom of the frame. The text is overlaid on this image.

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Mullan Reserve Apartments

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Main Dish

Pg.2

Sides, Salad, and Soup

Pg.9

Sweets

Pg.18

Slow Cooker Honey Garlic Chicken

Prep:10 Mins.

Cook Time: 8 Hours 5 Mins.

Servings: 4

- 8 bone-in, skin-on chicken thighs
- 16 ounces baby red potatoes, halved
- 16 ounces baby carrots
- 16 ounces green beans, trimmed
- 2 tablespoons chopped fresh parsley leaves

For the Sauce

- 1/2 cup reduced sodium soy sauce
- 1/2 cup honey
- 1/4 cup ketchup
- 2 cloves garlic, minced
- 1 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon ground black pepper

Step 1

In a large bowl, combine soy sauce, honey, ketchup, garlic, basil, oregano, red pepper flakes and pepper.

Step 2

Place chicken thighs, potatoes, carrots and soy sauce mixture into a 6-qt slow cooker. Cover and cook on low heat for 7-8 hours or high for 3-4 hours, basting every hour. Add green beans during the last 30 minutes of cooking time.

Serve chicken immediately with potatoes, carrots and green beans, garnished with parsley, if desired.

Heavenly Halibut

Prep: 15 Mins.

Cook: 10 Mins.

Servings: 8

- ½ cup grated Parmesan cheese
- ¼ cup butter, softened
- 3 tablespoons mayonnaise
- 2 tablespoons lemon juice
- 3 tablespoons chopped green onions
- ¼ teaspoon salt
- 1 dash hot pepper sauce
- 2 pounds skinless halibut fillets

Step 1

Preheat the oven broiler. Grease a baking dish.

Step 2

In a bowl, mix the Parmesan cheese, butter, mayonnaise, lemon juice, green onions, salt, and hot pepper sauce.

Step 3

Arrange the halibut fillets in the prepared baking dish.

Step 4

Broil halibut fillets 8 minutes in the prepared oven, or until easily flaked with a fork. Spread with the Parmesan cheese mixture, and continue broiling 2 minutes, or until topping is bubbly and lightly browned.

Chinese Pepper Steak

Prep: 15 Mins.

Cook: 15 Mins.

Servings: 4

- 1 pound beef top sirloin steak
- ¼ cup soy sauce
- 2 tablespoons white sugar
- 2 tablespoons cornstarch
- ½ teaspoon ground ginger
- 3 tablespoons vegetable oil, divided
- 1 red onion, cut into 1-inch squares
- 1 green bell pepper, cut into 1-inch squares
- 2 tomatoes, cut into wedges

Step 1

Slice the steak into 1/2-inch-thick slices across the grain. Whisk together soy sauce, sugar, cornstarch, and ginger in a bowl until the sugar has dissolved and the mixture is smooth. Place the steak slices into the marinade, and stir until well-coated.

Step 2

Heat 1 tablespoon of vegetable oil in a wok or large skillet over medium-high heat, and place 1/3 of the steak strips into the hot oil. Cook and stir until the beef is well-browned, about 3 minutes, and remove the beef from the wok to a bowl. Repeat twice more, with the remaining beef, and set the cooked beef aside.

Step 3

Return all the cooked beef to the hot wok, and stir in the onion. Toss the beef and onion together until the onion begins to soften, about 2 minutes, then stir in the green pepper. Cook and stir the mixture until the pepper has turned bright green and started to become tender, about 2 minutes, then add the tomatoes, stir everything together, and serve.

Cajun Shrimp Pasta

Prep: 5 Mins.

Cook: 20 Mins.

Servings: 4

- kosher salt
- 1 lb. linguine
- 1 tbsp.
- extra-virgin olive oil
- 1 lb. large shrimp, peeled and deveined
- Freshly ground black pepper
- 2 tbsp. Cajun seasoning
- 2 tbsp. butter
- 2 tbsp. all-purpose flour
- 3/4 c. heavy cream
- 1/2 c. freshly grated Parmesan, plus more for garnish
- 1/4 c. chopped fresh parsley

Step 1

In a large pot of salted boiling water, cook linguine until al dente. Drain, reserving 1 cup pasta water, and return to pot.

Step 2

Meanwhile, in a large skillet over medium heat, heat olive oil. Add shrimp and season with salt, pepper and Cajun seasoning. Cook until pink, 2 minutes per side, then transfer to a plate.

Step 3

Wipe out skillet and add butter. Once melted, stir in flour and whisk until golden, 1 minute. Add heavy cream and whisk until creamy, then add Parmesan and 1/2 cup pasta water. Whisk until creamy, then season with salt and pepper.

Step 4

Return pasta to skillet and toss until creamy, then add shrimp and parsley and toss until combined.

Garnish with Parmesan and serve.

World's Best Lasagna

Prep:30 Mins.

Cook: 2 Hrs. 30 Mins.

Servings: 12

- 1-pound sweet Italian sausage
- $\frac{3}{4}$ pound lean ground beef
- $\frac{1}{2}$ cup minced onion
- 2 cloves garlic, crushed
- 1 (28 ounce) can crushed tomatoes
- 2 (6 ounce) cans tomato paste
- 2 (6.5 ounce) cans canned tomato sauce
- $\frac{1}{2}$ cup water
- 2 tablespoons white sugar
- 1 $\frac{1}{2}$ teaspoons dried basil leaves
- $\frac{1}{2}$ teaspoon fennel seeds
- 1 teaspoon Italian seasoning
- 1 $\frac{1}{2}$ teaspoons salt, divided, or to taste
- $\frac{1}{4}$ teaspoon ground black pepper
- 4 tablespoons chopped fresh parsley
- 12 lasagna noodles
- 16 ounces ricotta cheese
- 1 egg
- $\frac{3}{4}$ pound mozzarella cheese, sliced
- $\frac{3}{4}$ cup grated Parmesan cheese

Step 1

In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 teaspoon salt, pepper, and 2 tablespoons parsley. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

Step 2

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water. In a mixing bowl, combine ricotta cheese with egg, remaining parsley, and 1/2 teaspoon salt.

Step 3

Preheat oven to 375 degrees F (190 degrees C).

Step 4

To assemble, spread 1 1/2 cups of meat sauce in the bottom of a 9x13-inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with one half of the ricotta cheese mixture. Top with a third of mozzarella cheese slices. Spoon 1 1/2 cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese. Repeat layers, and top with remaining mozzarella and Parmesan cheese. Cover with foil: to prevent sticking, either spray foil with cooking spray, or make sure the foil does not touch the cheese.

Step 5

Bake in preheated oven for 25 minutes. Remove foil, and bake an additional 25 minutes. Cool for 15 minutes before serving.

Slow Cooker Texas Pulled Pork

Prep:15 Mins.

Cook:5 Hrs.

Servings :8

- 1 teaspoon vegetable oil
- 1 (4 pound) pork shoulder roast
- 1 cup barbeque sauce
- ½ cup apple cider vinegar
- ½ cup chicken broth
- ¼ cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 1 extra-large onion, chopped
- 2 large cloves garlic, crushed
- 1 ½ teaspoons dried thyme
- 2 tablespoons butter, or as needed

Step 1

- Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.

Step 2

- Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.

Spicy Vegan Potato Curry

Prep:30Mins.

Cook:30Mins.

Servings: 6

- 4 potatoes, peeled and cubed
- 2 tablespoons vegetable oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 2 teaspoons ground cumin
- 1 ½ teaspoons cayenne pepper
- 4 teaspoons curry powder
- 4 teaspoons garam masala
- 1 (1 inch) piece fresh ginger root, peeled and minced
- 2 teaspoons salt
- 1 (14.5 ounce) can diced tomatoes
- 1 (15 ounce) can garbanzo beans (chickpeas), rinsed and drained
- 1 (15 ounce) can peas, drained
- 1 (14 ounce) can coconut milk

Step 1

Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until just tender, about 15 minutes. Drain and allow to steam dry for a minute or two.

Step 2

Meanwhile, heat the vegetable oil in a large skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with cumin, cayenne pepper, curry powder, garam masala, ginger, and salt; cook for 2 minutes more. Add the tomatoes, garbanzo beans, peas, and potatoes. Pour in the coconut milk, and bring to a simmer. Simmer 5 to 10 minutes before serving.

Sour Cream and Dill Cucumber Salad

Prep: 40 Mins.

Servings: 4-6

- 2 pounds
- cucumbers (about 4 medium), peeled and thinly sliced crosswise
- 1/4 cup
- sour cream
- 1 tablespoon
- apple cider vinegar
- 1 tablespoon
- olive oil
- 1 teaspoon
- Dijon mustard
- 1
- small red onion, halved and thinly sliced
- 1/4 cup
- chopped fresh dill
- Kosher salt
- Freshly ground black pepper

Step 1

Place the cucumbers in a large colander and toss with a couple of large pinches of salt. Set the colander in a large bowl or in the sink and let the cucumbers stand 30 minutes at room temperature to release some of their water. Meanwhile, whisk the sour cream, vinegar, oil, mustard, a pinch of salt, and a few grinds of pepper together in a large bowl; set aside.

Step 2

Gently pat the cucumbers dry with a paper towel. Add the cucumbers, red onion, and dill to the dressing and toss gently to combine. Taste and season with salt and pepper as needed.

Awesome Clam Chowder

Prep: 15 Mins.

Cook: 40 Mins.

Servings: 6

- ½ pound bacon, cut into 1/2-inch pieces
- 5 unpeeled potatoes, diced
- 2 carrots, diced
- salt and pepper to taste
- 2 (6.5 ounce) cans chopped clams with juice
- 2 (1.8 ounce) packages dry leek soup mix
- 1 quart half-and-half

Step 1

Place the bacon in a large pot and cook over medium-high heat, stirring occasionally, until crisped and browned, about 10 minutes. Remove the bacon with a slotted spoon, leaving the drippings in the pot. Set the bacon aside. Stir the potatoes and carrots into the bacon fat. Season with salt and pepper, and cook for 5 minutes, stirring frequently.

Step 2

Pour the juice from the clams into the pot, and add enough water to just cover the potatoes. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the potatoes are just tender, 10 to 15 minutes.

Step 3

Gently stir the leek soup mix into the potatoes until no lumps of soup remain. Stir in the clams, reserved bacon, and half-and-half cream. Cook and stir until the chowder returns to a simmer and thickens, about 10 minutes more.

Disney's Ratatouille

Prep:45Mins.

Cook:45Mins.

Servings: 4

- 1 (6 ounce) can tomato paste
- ½ onion, chopped
- ¼ cup minced garlic
- 1 tablespoon olive oil
- ¾ cup water
- salt and ground black pepper to taste
- 1 small eggplant, trimmed and very thinly sliced
- 1 zucchini, trimmed and very thinly sliced
- 1 yellow squash, trimmed and very thinly sliced
- 1 red bell pepper, cored and very thinly sliced
- 1 yellow bell pepper, cored and very thinly sliced
- 3 tablespoons olive oil, or to taste
- 1 teaspoon fresh thyme leaves, or to taste
- 3 tablespoons mascarpone cheese

Step 1

- Preheat oven 375. Spread tomato paste into the bottom of a 10x10-inch baking dish. Sprinkle with onion and garlic and stir in 1 tablespoon olive oil and water until thoroughly combined. Season with salt and black pepper.

Step 2

- Arrange alternating slices of eggplant, zucchini, yellow squash, red bell pepper, and yellow bell pepper, starting at the outer edge of the dish and working concentrically towards the center. Overlap the slices a little to display the colors. Drizzle the vegetables with 3 tablespoons olive oil and season with salt and black pepper. Sprinkle with thyme leaves. Cover vegetables with a piece of parchment paper cut to fit inside.

Step 3

- Bake in the preheated oven until vegetables are roasted and tender, about 45 minutes. Serve with dollops of mascarpone cheese.

Watermelon Bruschetta with Whipped Feta, Basil and Balsamic drizzle

Prep: 15 Mins.

Cook: 20 Mins.

- 2 1/2 cups of fresh seedless watermelon, chopped
- 1 cup balsamic vinegar
- 2 tablespoons honey
- 1 cup feta cheese crumbles
- 1/4 cup part skim ricotta cheese
- 3 tablespoons fresh basil, chopped
- 2 tablespoons fresh chives, chopped
- 1 baguette (or other quality loaf of bread) cut into ~1 1/2" thick slices
- Freshly cracked black pepper, to taste

Step 1

Place the baguette slices on a baking sheet under the broiler and toast for a few minutes, until slightly crisp

Step 2

In a medium-sized saucepan, mix the balsamic vinegar and honey and heat over medium-high. Stir regularly and let the mixture reach a simmer, and then reduce heat slightly to keep at simmering point. Stir occasionally and remove from heat once the mixture has reduced by half and the mixture is thickened, about 15 to 20 minutes.

Step 3

Combine the feta and ricotta in a food processor or blender and process until smooth. Add additional ricotta or feta if necessary, to reach your desired consistency.

Step 4

Spread the whipped feta on the toasted bread and top with the finely chopped watermelon. Sprinkle with the black pepper, basil, and chives. Drizzle the reduced balsamic over the bruschetta.

Serve.

Cheesy Brat Stew for the slow cooker

Prep: 15 Mins.

Cook 3 Hrs.

- 6 bratwurst links, browned and cut into 1/2-inch slices
- 4 medium potatoes, peeled and cubed
- 1 tablespoon dried minced onion
- 1 (15 ounce) can green beans, drained
- 1 small red bell pepper, seeded and chopped
- 2 cups shredded Cheddar cheese
- 1 (10.75 ounce) can cream of mushroom soup
- 2/3 cup water

Place the bratwurst, potatoes, minced onion, green beans, red pepper, Cheddar cheese, mushroom soup and water into a slow cooker. Cover, and cook on medium for 3 hours, or until potatoes are fork-tender

Vegetarian Kale Soup

Prep:25 Mins.

Cook:30 Mins.

Servings: 8

- 2 tablespoons olive oil
- 1 yellow onion, chopped
- 2 tablespoons chopped garlic
- 1 bunch kale, stems removed and leaves chopped
- 8 cups water
- 6 cubes vegetable bouillon (such as Knorr)
- 1 (15 ounce) can diced tomatoes
- 6 white potatoes, peeled and cubed
- 2 (15 ounce) cans cannellini beans (drained if desired)
- 1 tablespoon Italian seasoning
- 2 tablespoons dried parsley
- salt and pepper to taste

Heat the olive oil in a large soup pot; cook the onion and garlic until soft. Stir in the kale and cook until wilted, about 2 minutes. Stir in the water, vegetable bouillon, tomatoes, potatoes, beans, Italian seasoning, and parsley. Simmer soup on medium heat for 25 minutes, or until potatoes are cooked through. Season with salt and pepper to taste.

Antipasto Squares

Prep: 15 Mins.

Cook: 1 Hrs.

Servings: 10

- 2 (10 ounce) cans refrigerated crescent dinner rolls
- ¼ pound thinly sliced boiled ham
- ¼ pound thinly sliced provolone cheese
- ¼ pound thinly sliced Swiss cheese
- ¼ pound thinly sliced Genoa salami
- ¼ pound thinly sliced pepperoni sausage
- 1 (12 ounce) jar roasted red peppers, drained, cut into thin strips
- 3 eggs
- 3 tablespoons grated Parmesan cheese
- ½ teaspoon ground black pepper

Step 1

Preheat oven to 350. Unroll one package of crescent roll dough, and cover the bottom of a 9x13 inch pan. Layer the ham, provolone cheese, Swiss cheese, salami, pepperoni, and red peppers, on top of the dough.

Step 2

In a bowl, beat the eggs lightly, and stir in the parmesan cheese and black pepper. Pour 3/4 of this mixture over the peppers. Unroll the second package of dough, and place over the top of the peppers. Brush with the remaining egg mixture. Cover with aluminum foil.

Step 4

Bake for 25 minutes in the preheated oven. Remove foil, and bake another 10 to 20 minutes, or until dough is fluffy and golden brown. Cut into squares. Serve warm, or at room temperature.

Artichoke & Spinach Dip

Prep: 15 Mins.

Cook: 30 Hrs.

Servings: 12

- 4 cloves garlic
- 1 (10 ounce) package frozen chopped spinach, thawed and drained
- 1 (14 ounce) can artichoke hearts, drained and chopped
- 1 (10 ounce) container Alfredo-style pasta sauce
- 1 cup shredded mozzarella cheese
- 1/3 cup grated Parmesan cheese
- 1/2 (8 ounce) package cream cheese, softened

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

Place garlic in a small baking dish. Bake in the preheated oven 20 to 30 minutes, until soft. Remove from heat. When cool enough to touch, squeeze softened garlic from skins.

Step 3

In an 8x8 inch baking dish, spread the roasted garlic, spinach, artichoke hearts, Alfredo-style pasta sauce, mozzarella cheese, Parmesan cheese, and cream cheese.

Step 4

Bake in the preheated oven 30 minutes, or until cheeses are melted and bubbly.
Serve warm

Cheese and Bacon Potato Rounds

Prep: 20 Mins.

Cook: 30 Mins.

Servings: 4

- 4 baking potatoes, cut into 1/2-inch slices
- ¼ cup melted butter
- 8 slices bacon - cooked and crumbled
- 8 ounces shredded Cheddar cheese
- ½ cup chopped green onions

Step 1

Preheat oven to 400 degrees F (200 degrees C).

Step 2

Brush both side of potato slices with butter; place them on an ungreased cookie sheet. Bake in the preheated 400 degrees F (200 degrees C) oven for 30 to 40 minutes or until lightly browned on both sides, turning once.

Step 3

When potatoes are ready, top with bacon, cheese, and green onion; continue baking until the cheese has melted

Montana Sweet Cherry Crisp

Servings: 6 to 8

Cherry filling:

- 2 pounds fresh sweet Montana cherries
- 1 tablespoon cornstarch
- 2 tablespoons granulated sugar
- 1/4 teaspoon nutmeg
- 1/8 teaspoon salt
- 2 tablespoons fresh lime juice
- 2 teaspoons vanilla
- 1/4 teaspoon almond extract

Oatmeal topping:

- 1 cup old-fashioned rolled oats
- 1/2 cup all-purpose flour
- 1/2 cup firmly packed brown sugar, light or dark
- 1 1/2 teaspoons ground cinnamon
- 1 stick (1/2 cup) cold butter, cut into cubes

* add just a pinch of salt to all fruit desserts. You'll be amazed at how it brightens flavors. *

Step 1

Preheat the oven to 375 degrees with a rack in the center position. Have ready an 8-inch-by-8-inch-by-2-inch baking pan.

Step 2

For the filling, pit the cherries and put them into the baking pan. Add the cornstarch, sugar, nutmeg, salt, lime juice, vanilla and almond extracts and combine well. Distribute the filling in an even layer.

Step 3

For the topping, in a medium bowl, stir together well the oats, flour, brown sugar, and cinnamon. Cut in the butter with a pastry blender until it resembles coarse crumbs. Sprinkle the topping evenly over the cherries; don't pack it down, but try to make sure it's an even layer.

Step 4

Bake 40 to 50 minutes until filling is bubbly and topping is nicely browned. Set the crisp on a wire rack to cool. Serve warm, tepid, or at room temperature, as is or with heavy cream (unwhipped or whipped), ice cream or yogurt. Now Enjoy!

Povitica Cake

(Povitica is an Eastern European dessert bread. In a pinch, we call it a "Nut Roll". ... The word "Povitica" means rolled or swirled bread. The word simply describes the way we make it.)

This is much easier than the traditional rolled version, but just as good!

- $\frac{3}{4}$ cup butter
- 1 $\frac{1}{2}$ cup sugar
- 1 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp baking soda
- 1 $\frac{2}{2}$ tsp vanilla
- 2 cups sour cream
- 3 cups flour
- 4 eggs

Step 1

Cream butter and sugar. Add eggs one at a time. Sift dry ingredients together 3 times. Add slowly to cream mixture. Alternate with sour cream. Add vanilla.

Step 2

Mix together: 2 C ground walnuts, 1 $\frac{1}{2}$ C brown sugar, 2 tbsp of flour, add 1 tsp cinnamon.

Step 3

Use tube pan greased and floured. Pour thin layer of batter, spread with spatula, then layer of filling. Repeat - ending last layer with batter.

Bake 1 hour and 15 min. @ 350 degrees. Cool on rack..... Enjoy!

Water Pie!

Yes, this is a real pie, has a custard consistency

- 1. 9-inch-deep dish one crust, unbaked
- 1 ½ cups water
- 4 tablespoons all-purpose flour
- 1 cup sugar
- 2 teaspoons vanilla
- 5 tablespoons butter, cut into 5 pieces

Step 1

Preheat oven@ 400 and set empty pie crust on a baking sheet

Step 2

Pour 1 ½ cups water into the pie crust. In a small bowl, mix flour and sugar sprinkle evenly into the water in crust, DO NOT STIR. Drizzle vanilla over water. Place the Butter on top of the water.

Step 3

Bake at 400 for 30 minutes. Reduce heat to 375 and cover crust to prevent burning. Continue to cook for an additional 30 minutes.

Pie will be watery when you pull it out of the oven, but will gel as it cools. Allow to cool completely, cover and place in fridge until chilled before serving
Bake 1 hour and 15 min. @ 350 degrees.

Peanut Butter Bars

Prep: 25 Mins.

Chill: 1 Hr.

Servings: 12

- 1 cup butter or margarine, melted
- 2 cups graham cracker crumbs
- 2 cups confectioners' sugar
- 1 cup peanut butter
- 1 ½ cups semisweet chocolate chips
- 4 tablespoons peanut butter

Step 1

In a medium bowl, mix together the butter or margarine, graham cracker crumbs, confectioners' sugar, and 1 cup peanut butter until well blended. Press evenly into the bottom of an ungreased 9x13 inch pan.

Step 2

In a metal bowl over simmering water, or in the microwave, melt the chocolate chips with the 4 tablespoons peanut butter, stirring occasionally until smooth. Spread over the prepared crust. Refrigerate for at least one hour before cutting into squares.

Uncooked Banana Pudding

Prep: 10 Mins.

Servings: 10

- 8 ounces sour cream
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (5 ounce) package instant vanilla pudding mix
- 2 cups whole milk
- 1 (16 ounce) package vanilla wafer cookies
- 4 bananas, peeled and sliced

Step 1

In large bowl combine sour cream, whipped topping, pudding mix and milk. Stir well. In the bottom of a trifle bowl or other glass serving dish, put a layer of cookies, then a layer of pudding mixture, then a layer of bananas. Repeat until all ingredients are used. Refrigerate until serving.

Chocolate Mousse

Prep:30 Mins.

Total:30 Mins.

- 4 large egg yolks
- 4 tablespoons sugar
- 2 cups heavy cream
- 8 ounces bittersweet chocolate, melted
- 1 teaspoon vanilla extract

Step 1

In a medium saucepan, whisk together egg yolks, 2 tablespoons sugar, and 3/4 cup heavy cream. Cook over medium-low heat, stirring, until mixture coats back of spoon, 3 to 4 minutes (do not boil). Remove from heat; whisk in melted chocolate and vanilla. Strain into a bowl; chill until cool.

Step 2

With an electric mixer, beat remaining 1 1/4 cups heavy cream with remaining 2 tablespoons sugar until stiff peaks form. Stir 1/3 of whipped cream into cooled custard mixture, then gently fold in the rest with a rubber spatula.

Step 3

Spoon into serving dishes; chill, covered, at least 30 minutes and up to 3 days. Bring to room temperature before serving.

3- Ingredient Lemon Crumble Bars

Prep: 10 Mins.

Cook: 25 Mins.

- 1 box yellow cake mix
- 1 stick salted butter (½ cup) softened to room temperature
- 1 (22 oz) can lemon pie filling

Step 1

Preheat oven to 350F degrees. Spray 9 x 13 baking dish with nonstick cooking spray.

Step 2

In a bowl, combine softened butter with dry cake mix. Mix until crumbly. Set aside ½ cup of this crumbly mixture for the topping.

Step 3

Take the rest of the crust mixture and press it into a 9 x 13 baking dish. Spread it out evenly and then just go around and pack it down in there with your hands.

Step 4

Spoon lemon pie filling onto crust. Then take the ½ cup of crust mixture that you set aside earlier and sprinkle all over lemon pie filling.

Step 5

Bake at 350F for about 20-25 minutes.

The crumble on top will just start to turn a very light golden brown.

Flourless Chocolate Cake

- 4 oz fine-quality bittersweet chocolate (not unsweetened)
- 1 stick (1/2 cup) unsalted butter
- 3/4 cup sugar
- 3 large eggs
- 1/2 cup unsweetened cocoa powder plus additional for sprinkling

Topping

- Sweetened creme fraiche or whipped cream
- Berries or any fruit desired (optional)
- Edible flowers (optional)

Step 1

Preheat oven to 375 and butter an 8-inch round baking pan (springform is best). Line bottom with a round of wax paper and butter paper

Step 2

Chop chocolate into small pieces. In a double broiler or metal bowl set over a saucepan of barely simmering water melt chocolate with butter, stirring, until smooth.

Step 3

Remove top of double broiler or bowl from heat and whisk sugar into chocolate mixture. Add eggs and whisk well.

Step 4

Sift 1/2 cup cocoa powder over chocolate mixture and whisk until just combined.

Step 5

Pour batter into pan and bake in middle of oven 25 minutes, or until top has formed a thin crust. Cool cake in pan on a rack 5 minutes and invert onto a serving plate. If using a springform pan, simply remove the sides and slide out, removing buttered paper.

Step 6

Once completely cooled, top with sweetened creme fraiche, berries, cocoa powder, or any other toppings you desire.