

2021 THANKSGIVING
BAKE-A-THON

COOKBOOK

A SPECIAL COLLECTION OF RECIPES FROM OUR THANKSGIVING BAKE-A-THON
FOR NO KID HUNGRY PARTICIPATING BAKERS AND SPONSORS



BAKE-A-THON
FOR NO KID HUNGRY



PRESENTED BY



Wholesome

DOMINIQUE ANSEL Croissant Stuffing	3
JOANNE CHANG Super Pumpkiny Pumpkin Pie	5
CUISINART Pumpkin Cheesecake	7
GALE GAND Cranberry Orange Fool	9
DUFF GOLDMAN Duff's Apple Pie	11
BRIAN HART HOFFMAN Brian's Best-Ever Cinnamon Rolls	14
KERRYGOLD Pumpkin Crumb Coffee Cake	16
EMILY LUCHETTI Pumpkin Bundt Cake	18
NELLIE'S Easy Eggnog Muffins Pumpkin Spice Scarecrow Cupcakes	20
AMY ROBACH & JOANIE ROBACH Keto Pumpkin Cheesecake	24
ANDREW SMYTH Toffee Pecan Slices	26
GEMMA STAFFORD 1-Hour Dinner Rolls	28
WHOLESOME Grandma's Famous Pecan Pie White Chocolate Cheesecake	30
WILTON Pumpkin Chocolate Chip Cookies	34
BILL YOSSES Bill's Famous Pie	36



CROISSANT STUFFING

CROISSANT STUFFING

SERVES 10-12

100g bacon, diced into thin pieces
200g onions, diced
100g celery, diced
100g carrots, diced
20g garlic, peeled and minced
500g sweet Italian pork sausage, without casing
6pcs day-old croissants
1g ground fennel seeds
1g ground cumin seeds
1g ground coriander seeds
pinch red pepper flakes (optional)
2 tablespoons olive oil
10g Italian parsley, chopped
10g tarragon, chopped
10g chives, chopped
salt and pepper, as needed
400g chicken stock
100g unsalted butter

TOOLS

9x13-inch baking dish
baking sheet
large pan

METHOD

Pre-heat oven to 350°F.

Cut croissants into ½-inch cubes. Toast on a baking sheet for 5 minutes. Set aside. (TIP: this recipe works best with day-old croissants, so they soak up the juices from the vegetables, meats, etc.)

In a large pan over medium-high heat, sweat and render the bacon until slightly browned. Set aside bacon, leaving drippings in the pan.

Add olive oil to the pan. Sweat the onions, celery, carrots, and garlic until tender and translucent.

Add the sausage meat and cook three-quarters of the way, breaking up the chunks with a rubber spatula (do not overcook, as the sausage will continue cooking in the oven).

Fold in the toasted croissant cubes until combined and croissant pieces soak in all the juices from the vegetables and meat.

Transfer the mixture to your baking dish. Add the fennel, cumin, coriander, red pepper flakes, parsley, tarragon and chives. Toss to combine. Season with salt and pepper as needed.

Drizzle chicken stock over the entire mixture. Toss to combine. Divide your butter into small pieces and spread overtop the stuffing.

Bake for 30 minutes, until the surface is golden brown. Serve and enjoy!



DOMINIQUE ANSEL

[Link available here.](#)



SUPER PUMPKINY PUMPKIN PIE

SUPER PUMPKINY PUMPKIN PIE

MAKES ONE 9-INCH PIE

SERVES 8

Pate Brisee (recipe follows)

One 16-ounce can (454g) pumpkin puree

$\frac{3}{4}$ cup (150g) packed brown sugar

1 teaspoon ground ginger

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon ground nutmeg

Pinch ground cloves

$\frac{1}{2}$ teaspoon kosher salt

7 ounces (200g) sweetened condensed milk

6 ounces (168g) evaporated milk

3 eggs

1 egg yolk

$\frac{3}{4}$ cup (180g) heavy cream

$\frac{1}{2}$ teaspoon vanilla extract

For the pate brisee:

Makes crust for 1 single-crust 9-inch pie

1 cup (140g) all-purpose flour

2 teaspoons sugar

$\frac{1}{2}$ teaspoon kosher salt

9 tablespoons (1 $\frac{1}{8}$ stick; 126g) cold unsalted butter

1 egg yolk

2 tablespoons (30g) cold milk

METHOD

Roll out the pate brisee into a large circle. Line a 9-inch aluminum or glass pie plate with the brisee. Either pleat the overhanging dough with your fingers evenly all around for a more dramatic edge, or use scissors to trim the overhang, leaving a $\frac{1}{4}$ -inch lip around the edge of the pie plate (to allow for shrinkage in the oven). Refrigerate the pie shell for at least 30 minutes (or up to 1 day in the refrigerator or 2 weeks in the freezer).

Heat the oven to 350°F.

Blind bake the pie shell for 35 to 45 minutes, until the shell is light brown all the way through (you will have to lift up the beans or pie weights to peek at the bottom part of the shell).

Meanwhile, scrape the pumpkin puree into a medium saucepan and stir in the brown sugar. Cook over medium-low heat, stirring occasionally with a wooden spoon for 40 to 45 minutes, until the pumpkin reduces into a somewhat thick paste and darkens in color. Remove the pumpkin from the heat and whisk in the ginger, cinnamon, nutmeg, cloves, and salt. Whisk in the sweetened condensed milk and evaporated milk and set aside.

Whisk together eggs and yolk in a large bowl and slowly whisk in the cream and vanilla. Gradually add the pumpkin mixture and whisk until thoroughly mixed.

Remove the beans or pie weights from the baked shell and pour the pumpkin custard into the shell. Bake for 55 to 60 minutes, until the custard is just set. The edges of the custard will puff up a little and the center should still have a little wiggle in it. Remove the pie from the oven and let cool at room temperature for at least 1 hour. The pie may be served at room temperature or chilled. The pie keeps in the refrigerator for up to 3 days.



JOANNE CHANG

[Link available here.](#)

To make the pate brisee:

Using a stand mixer fitted with a paddle attachment or an electric hand mixer, paddle together the flour, sugar, and salt. Cut the butter into about 12 pieces and add it to the flour. Paddle slowly until the flour is no longer bright white and holds together when you clump it, and there are still lumps of butter the size of a pecan throughout, about 45 seconds. Whisk together the yolk and milk in a small bowl and add all at once to the flour-butter mix. Paddle very briefly, just until it barely comes together, about 30 seconds. It will look really shaggy and more like a mess than a dough.

Dump the dough out onto a clean surface and gather it together into a tight mound. Using the palm of your hand, smear the dough piece by piece until most of the butter chunks are smeared into the dough and the whole thing comes together. Wrap the dough tightly with plastic and press down to make a flattened disk about 1 inch thick. Refrigerate for at least 1 hour before using. The dough may be stored in the refrigerator for up to 4 days (wrapped in another layer of plastic if storing for more than 1 day) and for up to 4 weeks in the freezer.



PUMPKIN CHEESECAKE

PUMPKIN CHEESECAKE

MAKES ONE 8-INCH CAKE

SERVES 12

For the crust:

24 gingersnap cookies

3 tablespoons unsalted butter,
softened and cubed

For the filling:

16 ounces cream cheese,
softened and cut into 12
pieces,
room temperature

½ cup packed light
brown sugar

¼ cup granulated sugar

1 teaspoon pure vanilla extract

4 large eggs,
room temperature

1 cup pumpkin purée

Pinch kosher salt

½ teaspoon ground cinnamon

⅛ teaspoon ground allspice

⅛ teaspoon ground nutmeg

8 ounces crème fraîche,
or plain Greek yogurt,
room temperature

TOOLS

Food processor

Baking pan

Springform pan

Cooling rack

METHOD

Preheat the oven to 325°F. Place a baking pan on the bottom rack of the oven and fill with water. Position the other rack in the middle of the oven, directly over the water-filled pan. Lightly coat the inside of a springform pan with nonstick spray; reserve.

Prepare the crust. Insert the chopping blade into the work bowl of the food processor. Add the cookies and pulse about 10 times to chop, then process to finely grind, about 20 seconds. Add the butter and pulse about 5 times to combine. Remove and press into the bottom of the prepared pan. Reserve.

Prepare the filling. Remove the chopping blade to wipe out work bowl, and then replace the chopping blade. Add the cream cheese. Pulse about 5 times, scrape down sides of bowl, and then process for 30 to 35 seconds until creamy. Add the sugars and pulse a few times, and then process until homogenous, stopping to scrape down the sides of the bowl as needed. With the unit running, add the vanilla and eggs, one at a time, until combined.

Stop the unit to add the pumpkin, salt and spices. Pulse until combined, scraping down as needed. Pulse in the crème fraîche until combined.

Pour the cream cheese mixture into the prepared pan. Open the oven; if any of the water has evaporated from the baking pan in the oven, add some more. Place the cheesecake on the middle rack. Bake for 1 hour and then turn the oven off and let rest in the oven for an additional hour. Cool cheesecake completely on a cooling rack, then cover and refrigerate for at least 8 hours.

Cuisinart®

[Link available here.](#)



CRANBERRY ORANGE FOOL

CRANBERRY ORANGE FOOL

SERVES 6 - 8

2 cups cranberries, fresh
or frozen
½ cup sugar
1 orange, rind and juice
¼ cup water or apple juice
2 cups heavy cream, whipped
1 tablespoon of sugar

METHOD

In a sauce pan heat the cranberries, ½ cup sugar, orange rind and juice, and water to a boil and cook till the skins burst and the fruit becomes jammie. Mash with a potato masher or puree with a hand blender and let cool. Whip the cream with remaining sugar till stiff peaks. Place a large spoonful of the whipped cream in dessert cups, then swirl in a spoonful of the fruit puree or place the whipped cream in a large bowl and barely swirl in the cooked cranberries. Serve chilled.



GALE GAND

[Link available here.](#)



DUFF'S APPLE PIE

DUFF'S APPLE PIE

MAKES ONE 9-INCH PIE

PREP TIME: 1 HOUR

BAKING TIME: 30 TO 40 MINUTES

For the crust:

2 cups plus 3 tablespoons (325g) all purpose flour, plus more for dusting

1 teaspoon (6g) kosher salt

1 tablespoon (13g) granulated sugar

1 cup (2 sticks or 230g) cold unsalted butter, diced into ½-inch cubes

1 tablespoon (15g) white vinegar

5 to 6 tablespoons (74 to 89g) ice water

1 large egg

Pinch of kosher salt

Pinch of granulated sugar

Few drops of water

For the filling:

3 cups (750g) unfiltered fresh apple cider

¼ cup plus 1 teaspoon (45g) cornstarch

¼ cup (50g) granulated sugar

2 teaspoons (8g) ground cinnamon

Pinch of ground nutmeg

Pinch of ground cloves

Pinch of ground allspice

Few drops of pure vanilla extract

8 tablespoons (1 stick or 113g) butter, cut into small cubes

6 or 7 medium (TK grams) apples (I like Fuji)

2 tablespoons (25g) brown sugar

2 teaspoons (8g) ground cinnamon

Pinch of ground nutmeg

Pinch of ground cloves

Pinch of ground allspice

Pinch of kosher salt

For the topping:

⅓ cup (67 grams) granulated sugar

¼ cup (50 grams) firmly packed light brown sugar

1 cup (150 grams) all purpose flour

1 teaspoon (4 grams) ground cinnamon

Pinch of ground ginger

Pinch of kosher salt

½ cup (1 stick or 113 grams) cold unsalted butter Coarse sugar, to finish

TOOLS

4 medium bowls

Whisk

Rubber spatula

Plastic wrap

Rolling pin

9-inch pie pan

Medium saucepan

Paring knife

Cutting board

Large sauté pan

Food processor

Sheet pan



DUFF GOLDMAN

[Link available here.](#)

DUFF'S APPLE PIE (continued)

METHOD

To make the crust:

In a medium bowl, whisk together the flour, salt, and granulated sugar. Place the bowl in the fridge for 20 minutes.

Add the butter to the mix and toss so all the butter pieces get coated with flour. Rub the butter into the flour just a bit with your fingers.

Add the vinegar and water and toss with a rubber spatula gently until a dough forms. Try not to knead the dough, but if you have to, do it gently. You want the butter pieces to not be totally mixed into the dough.

Divide the dough into a disk, wrap in plastic wrap, and put in the fridge for 15 minutes.

Take the dough out of the fridge and, using a rolling pin on a lightly floured surface, roll out a disk of pie dough till it's at least 9 inches wide and 1/8-inch thick, and then place into a pie pan.

With a knife, trim the crust to the edge of the pie pan. Refrigerate for 15 minutes.

To make the filling:

In a medium bowl, whisk together the 1 cup of the cider and the cornstarch.

In a medium saucepan over medium-high heat, whisk the remaining 2 cups of the cider and the granulated sugar, salt, cinnamon, nutmeg, cloves, and allspice.

When the cider mixture boils, stir in the cornstarch mixture. When the goo gets thick and isn't cloudy anymore, pour into a clean medium bowl.

Add the vanilla and half of the butter cubes and stir to combine. Cover the bowl and set aside.

Using a paring knife and cutting board, halve, core, and peel each apple and slice it into wedges.

In a large sauté pan over medium-high heat, melt the remaining butter.

Add the brown sugar, cinnamon, nutmeg, cloves, allspice, and salt to the melted butter.

When the brown sugar has melted and is bubbling, add the apples and sauté until the apples get caramelized and smell awesome.

Remove the pan from the heat and, using a rubber spatula, add the seasoned apples to the bowl of cider goo. Toss to coat.

Cover the bowl with plastic wrap and refrigerate for at least 45 minutes.

To make the streusel topping:

In the bowl of a food processor with a blade attachment, pulse the granulated sugar, brown sugar, flour, cinnamon, ginger, and salt and mix until it is incorporated.

Add the butter and pulse until the mixture is crumbly but not a paste.

Put the streusel in a medium bowl and refrigerate.

To finish the pie:

Put a rack on the middle rung of the oven and lay a sheet pan on the rack below it to catch any drips. Preheat the oven to 400°F.

Fill the pie crust with the filling.

Make an egg wash by whisking together the egg, salt, sugar, and water.

Using a rolling pin, roll out the other half of the pie dough and cut leaves out using a circle cutter.

Adhere the leaves to the edges of the pie crust with egg wash.

Brush the egg wash onto the edges of pie dough and the tops of the leaves. Sprinkle coarse sugar on top.

Refrigerate the pie for 10 minutes.

When the oven is ready, remove the pie from the refrigerator and generously cover the top of it with your streusel.

Bake for 30 to 40 minutes. The pie edges should be dark brown and crispy and the streusel should turn golden brown.

Let the pie cool for at least 1 hour before eating.

Serve with vanilla ice cream or a slice of melted cheddar cheese. Seriously, it's delicious!



BRIAN'S BEST-EVER CINNAMON ROLLS

BRIAN'S BEST-EVER CINNAMON ROLLS

MAKES 12 ROLLS

Cinnamon Roll Dough
(recipe follows)

¾ cup (165g) firmly packed
light brown sugar

½ cup plus 3½ tablespoons
(162g) unsalted butter,
softened and divided

1 tablespoon plus 1 teaspoon
(8g) ground cinnamon

½ cup (120g) warm heavy
whipping cream (105°F/41°C
to 110°F/43°C)

½ cup (112g) cream
cheese, softened

1½ cups (180g)
confectioners' sugar

1 tablespoon (15g) whole milk,
room temperature

For the cinnamon roll dough:

1 cup (240g) warm whole milk
(105°F/41°C to 110°F /43°C),
divided

2¼ teaspoons (7g) active
dry yeast

½ cup (76g) unsalted
butter, melted

⅓ cup (67g) granulated sugar

¼ cup (60g) sour cream,
room temperature

1 large egg (50g), lightly
beaten and room temperature

4 cups (500g) all purpose
flour, divided

1 teaspoon (3g) kosher salt

METHOD

Spray a 13x9-inch baking pan with
cooking spray.

Lightly punch down Cinnamon Roll Dough.
Cover and let stand for 5 minutes. Turn out
dough onto a lightly floured surface, and roll
into an 18x12-inch rectangle.

In a small bowl, stir together brown sugar, ½
cup plus 2 tablespoons (141 grams) butter,
and cinnamon. Spread mixture onto dough,
leaving a ¾-inch border on one long side.
Starting with long side opposite border, roll
dough into a log. Trim ends. Using unscented
dental floss, score dough into 12 slices (about
½ inches each); place floss under log, lining
up with scores, and bring floss together
quickly to create an even cut. (Alternatively,
using a serrated knife, slice log into 12rolls
[about 1½ inches each].) Tuck ends under
rolls, and place rolls, tucked end down, in
prepared pan. Let rise in a warm, draft-free
place (75°F/24°C) until puffed and rolls are
touching, 30 to 45 minutes.

Place a sheet of foil on bottom rack of oven.
Preheat oven to 350°F (180°C).

Pour warm cream over rolls in pan.

Bake until golden brown and an instant-read
thermometer inserted in center registers
190°F (88°C), about 25 minutes. Let cool in
pan for 10 minutes.

In the bowl of a stand mixer fitted with the
paddle attachment, beat cream cheese
and remaining 1½ tablespoons (21 grams)
butter at medium speed until creamy, 4 to 5
minutes. With mixer on low speed, gradually
add confectioners' sugar, beating until fluffy.
Stir in milk until combined. Spread icing onto
warm rolls.

To make the cinnamon roll dough:

In a medium bowl, combine ¾ cup (180
grams) warm milk and yeast. Let stand until
foamy, about 10 minutes.



BRIAN HART HOFFMAN

[Link available here.](#)

In the bowl of a stand mixer fitted with the
paddle attachment, beat melted butter, sugar,
sour cream, egg, and remaining ¼ cup
(60 grams) warm milk at low speed just
until combined.

In a large bowl, whisk together 3 ⅔ cups (458
grams) flour and salt. Stir half of flour mixture
into butter mixture. With mixer on low
speed, add yeast mixture, beating just until
combined. Beat in remaining flour mixture.

Switch to the dough hook attachment. Beat
at medium speed until smooth and elastic,
4 to 8 minutes; add up to remaining ⅓ cup
(42 grams) flour, 1 tablespoon (8 grams) at
a time, if needed. (Dough should pass the
windowpane test; see Note.) Shape dough
into a smooth ball.

Spray a large bowl with cooking spray. Place
dough in bowl, turning to grease top. Loosely
cover and let rise in a warm, draft-free place
(75°F/24°C) until doubled in size, about 1
hour. Punch down dough and refrigerate
overnight, if desired.

Recipe Notes:

*To use the windowpane test to check dough
for proper gluten development, lightly flour
hands and pinch off (don't tear) a small piece
of dough. Slowly pull the dough out from the
center. If the dough is ready, you will be able
to stretch it until it's thin and translucent like
a windowpane. If the dough tears, it's not
quite ready. Beat for 1 minute, and test again.*



PUMPKIN CRUMB COFFEE CAKE

PUMPKIN CRUMB COFFEE CAKE

SERVES 5

PREP TIME: 10 MINUTES

COOK TIME: 35-40 MINUTES

For the cake:

8 tablespoons
(½ cup) Kerrygold Salted
Butter melted
2 large eggs, at room
temperature
⅓ cup granulated sugar
¼ cup dark brown sugar
1 cup pumpkin puree
2 cups unbleached all
purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon kosher salt
1½ teaspoons ground
cinnamon
¼ teaspoon ground cloves
¼ teaspoon ground allspice

For the crumb topping and filling:

¾ cup unbleached all
purpose flour
¼ cup sugar
¼ cup brown sugar
1 teaspoon ground cinnamon
5 tablespoons Kerrygold
Salted Butter melted
2 teaspoons pure
vanilla extract
¼ teaspoon kosher salt

METHOD

Preheat the oven to 350°F.

Line a 9×5-inch loaf pan with parchment paper, and spray with nonstick cooking spray. Set aside.

(For the topping and filling) In a medium size bowl, combine the flour, granulated sugar, brown sugar, cinnamon, melted Kerrygold Salted butter, and kosher salt. Use a fork to combine.

Use your clean hands to squeeze the mixture together until it forms a crumbly texture.

Place the crumb topping into the freezer to firm up while you prepare the cake batter, about 10-15 minutes.

In a large bowl, combine the 8 tablespoons of melted Kerrygold Salted Butter and eggs. Use a whisk to beat together until slightly lighter in color. Add the granulated sugar, brown sugar, and pumpkin puree.

Whisk to combine thoroughly until all of the pumpkin is incorporated.

To the bowl, add the flour, baking powder, baking soda, salt, ground cinnamon, ground cloves, and ground allspice.

Use your fingertips to gently mix the dry ingredients together before incorporating into the wet ingredients. Use a rubber spatula to gently incorporate the dry ingredients, folding until no dry patches of flour remain.

Remove the crumb topping from the freezer. Pour half of the cake batter into the prepared batter.

Smooth out the batter into an even layer using a small offset spatula.

Sprinkle ⅓ of the crumb mixture on top of the cake batter. Pour the rest of the cake batter on top of the crumbs. Smooth out the top with the offset spatula. Add the rest of the crumb topping on top of the batter.

Bake for 50-55 minutes until the crumbs are golden brown, and a cake tester comes out clean and hot.



[Link available here.](#)

Recipe by Lion's Bread



PUMPKIN BUNDT CAKE WITH CRÈME CHEESE FROSTING

PUMPKIN BUNDT CAKE WITH CRÈME CHEESE FROSTING

MAKES ONE CAKE

SERVES 10

- 4 large eggs
- 2 cups granulated sugar
- 1 cup vegetable oil
- 1 can (15 ounces) pumpkin puree
- 2 cups unbleached all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground black cardamom
- ½ teaspoon ground ginger
- ½ teaspoon kosher salt
- ½ cup pecan pieces

For the cream cheese glaze:

- 8 ounces cream cheese, at room temperature
- 3 cups confectioners' sugar
- 2 teaspoons pure vanilla extract

TOOLS

- 1, 9-10 inch Bundt pan

METHOD

Preheat the oven to 350°F. Grease a Bundt pan with nonstick cooking spray or butter.

In a large bowl, whisk the eggs by hand with the sugar until the mixture is well combined. Whisk in the oil and then the pumpkin puree.

Whisk in the flour, spices, and salt into the pumpkin mixture until everything is well combined and the batter is smooth.

Pour the batter into the prepared pan. Bake the cake until a skewer inserted in the middle comes out clean, about 45 minutes.

Let cool for 30-45 minutes in the pan. Remove the cake from the pan by inverting it and gently tapping one side against the counter, letting the cake gently fall out of the pan onto a platter.

Using a narrow metal spatula, or a table knife, spread the glaze (see recipe below) over the top of the cake and down the sides a little, leaving a portion of the cake exposed at the bottom. Sprinkle the top of the cake with the pecan pieces. Cut into wedges for serving.

To make the cream cheese glaze:

Using the stand mixer or a handheld mixer and medium bowl, on medium speed, beat the cream cheese until smooth. Add the sugar and vanilla extract and mix in thoroughly.



EMILY LUCHETTI

[Link available here.](#)



PUMPKIN SPICE SCARECROW CUPCAKES

PUMPKIN SPICE SCARECROW CUPCAKES

PREP TIME: 25-30 MINUTES

BAKE TIME: 20-25 MINUTES



[Link available here.](#)

For the cupcakes:

- ¾ cup Nellie's Free Range Unsalted Butter, softened
- 2 ½ cups sugar
- 3 large Nellie's Free Range Eggs, room temperature
- 1 can (15 ounces) solid-pack pumpkin
- 2 ½ cups all purpose flour
- 1 tablespoon pumpkin pie spice
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- ¾ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon ground ginger
- 1 cup buttermilk

For the frosting:

- 1 package (8 ounces) cream cheese, softened
- ½ cup Nellie's Free Range Unsalted Butter, softened
- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 2 teaspoons ground cinnamon

For the decorations:

- Hats: wafer cookies
- Hat detailing: orange decorating gel
- Eyes: mini candy-coated chocolates
- Nose: candy corn
- Mouth: chocolate sprinkles
- Hair: toasted coconut flakes

METHOD

To make the cupcakes:

Preheat oven to 350°F. In a large bowl, cream butter and sugar until light and fluffy.

Add eggs one at a time to butter and sugar mixture, beating well after each addition. Add pumpkin and beat until fully combined.

In a separate bowl, combine flour, pumpkin pie spice, baking powder, cinnamon, salt, baking soda, and ginger. Stir to combine, then add in 3-4 additions to wet ingredients, alternating with buttermilk and beating well after each addition.

Fill 24 paper-lined muffin cups. Bake 20-25 minutes, or until a toothpick inserted in the center comes out clean. Let cupcakes cool completely (about 30 minutes) while you make the frosting.

To make the frosting:

In a large bowl, beat cream cheese and butter until fluffy. Add confectioners' sugar, vanilla, and cinnamon, and beat until frosting is smooth. Frost and decorate cupcakes once fully cooled.

Decorate if desired, and enjoy!

Recipe by Andressa of Twinkle Twinkle Little Party for Nellie's Free Range



EASY EGGNOG MUFFINS

EASY EGGNOG MUFFINS

PREP TIME: 15 MINUTES

BAKE TIME: 16-18 MINUTES



For the streusel:

- ½ cup all purpose flour
- ½ cup sugar
- ¼ teaspoon ground cinnamon
- 4 tablespoons Nellie's Free Range Unsalted Butter, melted

For the muffins:

- 1 ¾ cups all purpose flour
- ⅔ cup sugar
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ¾ teaspoon salt
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cinnamon
- ¾ cup Nellie's Free Range Eggnog
- 2 large Nellie's Free Range Eggs
- 1 teaspoon vanilla extract
- ½ cup (1 stick) Nellie's Free Range Unsalted Butter, melted

METHOD

To make the streusel:

Stir together dry streusel ingredients until well blended.

Add 3 tablespoons melted butter and blend with a fork until uniform coarse crumbs form. If the streusel seems a little dry and won't clump up, you can add extra melted butter a teaspoon at a time until those coarse crumbs form. Set aside.

To make the muffins:

Preheat oven to 375°F. Line a 12-cup muffin pan with cupcake papers.

Scale dry muffin ingredients together and whisk to fully blend.

Add eggnog, eggs, vanilla, and ½ cup melted butter last, and mix until smooth and well combined.

Evenly divide batter between all 12 muffin cups.

Using your hands, squeeze streusel crumbs together, then loosely break them up while sprinkling generously over each cup of batter.

Bake for 16-18 minutes until centers feel dry and set when gently pressed.

Allow muffins to cool or enjoy warm!

Recipe Notes:

In a rush? Simply skip the streusel altogether, mix up the batter as directed, and bake for a slightly shorter time of 15-17 minutes.

Recipe by Jocelyn of MINT + MALLOW Kitchen for Nellie's Free Range

[Link available here.](#)



KETO PUMPKIN SWIRL CHEESECAKE

KETO PUMPKIN SWIRL CHEESECAKE

SERVES 12

PREP TIME: 25 MIN

COOK TIME: 45 MIN

CHILL TIME: 4 HR

TOTAL TIME: 5 HR 10 MIN

1 ¼ cups almond flour

½ cup chopped nuts
(pecans, walnuts)

¼ cup brown sugar
replacement
(Swerve, Truvia, etc.)

½ cup butter, room
temperature

3 teaspoons vanilla extract,
divided

1 teaspoon pumpkin pie spice,
divided

1 ¼ teaspoons cinnamon,
divided

32 ounces cream cheese
(4-8 ounce blocks, room
temperature)

1 ½ cups powdered erythritol
(Swerve, Truvia, etc.)

3 eggs, room temperature

1 cup canned pumpkin

TOOLS

9-inch springform pan

METHOD

Bring all refrigerated ingredients to room temperature. Heat oven to 350°F. With butter, lightly grease the bottom and sides of a 9-inch springform pan or cut parchment paper to fit bottom of pan.

To make the crust:

In mixing bowl, combine almond flour, nuts, brown sugar replacement, 1 teaspoon vanilla, ¼ teaspoon pumpkin pie spice, and ¼ teaspoon cinnamon. Cut in butter with pastry blender until combined.

Firmly press crumb mixture into the bottom and just up the sides of the springform pan. Place on middle oven rack and bake until set, about 10 minutes. Transfer to wire rack to cool while making filling.

To make the filling:

Using hand-held or standing mixer on medium speed, beat cream cheese, 2 tsp vanilla, and 1 cup powdered erythritol until blended.

On low speed, add eggs, one at a time, beating just until blended. Avoid over-mixing. Reserve one cup of this cream cheese mixture. To the remainder, on low speed blend the canned pumpkin, remaining ½ cup powdered erythritol, 1 tsp cinnamon and ¾ tsp pumpkin pie spice.

Spread the pumpkin mixture into the crust. Next, spoon dollops of the reserved cream cheese filling over the pumpkin mixture. For a marbled effect, swirl a fork gently through the batter without touching the crust. To minimize cracking, place a large pan filled with one inch of hot water on bottom rack of oven.

Bake for 45 minutes on middle rack in 350°F oven. Cheesecake should be set with the exception of a small area in the center that will remain jiggly when gently shaken. Turn oven off. Crack open oven door, leaving cheesecake in oven for an additional 10-15 minutes. Remove from oven and cool completely at room temperature. Refrigerate the cheesecake, uncovered, for at least 4 hours or overnight.

To remove from springform pan after refrigeration, see notes below. Top with sugar-free heavy whipped cream (we use Land O Lakes) and a sprinkle of pumpkin pie spice, if desired.



AMY & JOANIE ROBACH

[Link available here.](#)

Recipe Notes:

To remove the cheesecake from the springform pan after chilling, loosen the sides of the springform pan with a sharp knife and remove the rim. Next, take a large knife and carefully run it under the bottom of the cheesecake to loosen. Using large spatulas, carefully lift the cake over to the platter. (You may need to enlist a helper.) Make sure to equally support the spatulas to prevent the cake from cracking.

To slice, run a sharp knife under hot water, then slice, rinsing the knife in hot water after each cut. Store covered in refrigerator for up to one week. Freeze up to 3 months. Thaw overnight in refrigerator before serving.



TOFFEE PECAN SLICES

TOFFEE PECAN SLICES

For the biscuit base:

250g unsalted butter,
at room temperature

200g caster sugar (superfine)

2 large egg yolks
(XL in US/Canada)

280g plain flour (AP or cake)

70g self-raising flour
(or 70g AP with ¼ teaspoon
baking powder)

4 tablespoons Bird's custard
powder (or cornflour)

For the pecan topping:

120g unsalted butter

180g soft light brown sugar

4 tablespoons golden syrup
(or light corn syrup)

2 x 395g tins sweetened
condensed milk

500g pecans

TOOLS

8 x 10-inch tin or equivalent
area (can use slightly larger or
smaller by area, it'll just affect
the thickness of the slices)

METHOD

Lightly grease your tin and line with baking parchment or tin foil. Preheat your oven to Fan-assisted 180°C/356°F or conventional 200°C/ 392°F.

For the biscuit base, it is essential your butter is at room temperature, briefly soften it in the microwave if necessary, it should be soft enough to easily press a finger into. Cream the butter and sugar together with an electric beater for a minute, then beat in the egg yolks. Sift in the flours and custard powder (or cornflour) and gently fold to bring together into a soft dough.

Press the dough into a level base over the tin. I find this is easiest by breaking the dough into pieces and using the base of a glass to help level it out. An offset palette knife is also useful for this. Bake on the middle shelf for 15 minutes.

For the pecan topping, add the butter, sugar, golden syrup and condensed milk into a large saucepan and bring to the boil. Once simmering, reduce the heat and cook for 10 minutes, stirring constantly to avoid burning the bottom.

Add the pecans to the mix, remove it from the heat and mix until uniform. Pour over the base, flatten out then return to the oven to bake for a further 15 minutes. Leave in the tin to cool completely (to let the caramel set) before slicing. If serving as a dessert, it can be cut warm from the tin.



ANDREW SMYTH

[Link available here.](#)



1-HOUR DINNER ROLLS

1-HOUR DINNER ROLLS

MAKES 16 ROLLS
PREP TIME: 20 MINS
COOK TIME: 20 MINS

PROOFING: 20 MINS
TOTAL TIME: 1 HR

4 cups (1 lb 4oz/568g)
all purpose flour
1 tablespoon instant yeast*
(see notes below)
2 tablespoons sugar
1 teaspoon salt
2 tablespoons (1oz/28g)
butter, softened
1 ½ cups (12floz/355ml) warm
water or ½ and ½ milk and
water

For the topping:

3 tablespoons (1½ ounce
/43g) butter, room
temperature
2 cloves garlic, finely minced
1 tablespoon parsley, dried

METHOD

In the bowl of a stand mixer fitted with the dough hook, add the flour, yeast, sugar and salt. Mix to combine.

Add in the softened butter and mix on low speed until the butter breaks up into large breadcrumbs.

While still mixing, slowly stream in the water. (Note: add enough water all for your dough to form a tight ball and clean the bottom of the bowl. You might not need all the liquid)

Increase the speed to medium and knead until the dough is smooth and elastic, about 6-8 minutes.

Transfer the dough into a lightly greased large bowl and cover tightly with cling wrap and a dish towel.

Let the dough rise in a warm place until doubled in volume, about 20 minutes.

Turn the dough out onto a lightly floured surface and form it into an even ball. Using a dough cutter or knife, cut the dough in half. Roll each half of the dough into a long log. Cut each log into 8 rolls. Roll each one into the shape of a ball (see easy rolling technique in video above)

Line a baking tray with parchment paper. Place each rolled piece of dough about 1 centimeter apart.

Cover the rolls with cling wrap and allow to rise again while your oven is preheating to 400°F (200°C). This will take around 20 minutes.

While the rolls are rising, mix together the melted butter, minced garlic and dried parsley in a small bowl. Set aside.

When the rolls have risen for the second time and joined together, lightly brush the rolls with half of the melted garlic butter (reserve the other half for after they are baked).

Bake until golden brown, roughly brown, roughly 18-22 minutes. Immediately after removing the rolls from the oven, brush them with the remaining melted garlic butter.

After cooling slightly pull apart and serve. Cover remaining rolls and store at room temperature for up to 2-3 days. They also freeze really well.



GEMMA STAFFORD

[Link available here.](#)

Recipe Notes:

You can replace the sugar with runny honey in the same quantity. You may need to adjust the liquids if you use a liquid sugar in any recipe. Use dried instant yeast in all my bread recipes because it can be added straight into the dry ingredients without sparging in water beforehand.



GRANDMA'S FAMOUS PECAN PIE

GRANDMA'S FAMOUS PECAN PIE

Wholesome

[Link available here.](#)

For the crust:

1 ½ cup organic all purpose flour
1 teaspoon Wholesome Organic Cane Sugar
¼ tsp salt
4 tablespoons chilled organic unsalted butter, cut into small pieces
2 tablespoons ice water

For the filling:

1 cup Wholesome Organic Light Corn Syrup
1 cup Wholesome Organic Cane Sugar
3 cage-free organic eggs, slightly beaten
2 tablespoons organic unsalted butter, melted
1 teaspoon organic vanilla extract
1 ¾ cup chopped organic pecans

METHOD

To make the crust:

Mix the flour, organic sugar and salt in a food processor.

Add butter slowly, using the on/off switch until the mixture resembles coarse crumbs.

Blend enough water to form moist clumps of dough.

Remove dough and form into a ball, then flatten dough into a disk.

Wrap with plastic wrap and chill for one hour.

Roll dough on a floured work surface to a 13-inch round size.

Transfer to a 9-inch pie pan.

Trim and crimp the edges.

Chill in freezer for 15 minutes.

To make the pie filling:

Preheat the oven to 350°F.

Whisk the first five ingredients in a large bowl until blended.

Place organic pecans in the bottom of the pie shell.

Pour the filling mixture into the pie shell.

Bake the pie until set or a knife inserted into the center of the pie come out clean. Cool on a wire rack.



WHITE CHOCOLATE CHEESECAKE

WHITE CHOCOLATE CHEESECAKE

Wholesome

[Link available here.](#)

2 lbs cream cheese
12 ounces Wholesome Organic Cane Sugar
½ ounce salt
1 whole egg
1 egg yolk
orange zest
10 ounces white chocolate
½ cup heavy cream
½ vanilla bean
Fresh strawberries, sliced (optional garnish)

For the crust:

8 ounces almonds, ground
12 ounces macadamia nuts, ground
1 handful Wholesome Organic Coconut Palm Sugar
1 handful bread flour

METHOD

Cream together cream cheese and organic sugar.
Add eggs and egg yolks.
In double boiler melt white chocolate. Scald heavy cream with orange zest, and vanilla bean.
Strain into cream cheese mixture.
Mix on low speed 3 minutes, scraping occasionally.
Line pan with parchment and pan spray.
Make crust by combining ground nuts, organic coconut palm sugar and bread flour. Press down in bottom of cake pan to ¼' thick.
Pour cheesecake batter over crust.
Bake at 220°F for approximately 25 minutes. It will be soft to touch, but finger pressed on center comes away clean.
Cool at room temperature. Freeze to cut bar.
Serve with fresh strawberries.



PUMPKIN CHOCOLATE CHIP COOKIES

PUMPKIN CHOCOLATE CHIP COOKIES

PREP TIME: 15 MINUTES

TOTAL TIME: 45 MINUTES

2 ¼ cups all purpose flour
2 teaspoons pumpkin
pie spice
½ teaspoon baking soda
½ teaspoon salt
1 cup (2 sticks) butter, cut into
½ in. slices
½ cup granulated sugar
½ cup firmly-packed dark
brown sugar
½ cup canned pumpkin puree
(not pumpkin pie filling)
1 ¾ cups semi-sweet
chocolate chips, divided

METHOD

Preheat oven to 350°F.

In a medium bowl, combine flour, pumpkin pie spice, baking soda and salt; set aside.

In a large microwave-safe bowl, microwave butter at half (50%) power for 30 seconds. Continue to microwave at 30 second intervals until completely melted. Allow butter to cool slightly for 5 minutes.

To the melted butter, add the granulated sugar, brown sugar and pumpkin puree; stir until well combined. Gradually add flour mixture and stir until combined. Fold in 1 ½ cups chocolate chips.

Refrigerate cookie dough for 15 minutes, or until firm enough to scoop.

Drop dough by rounded tablespoonfuls onto ungreased baking sheets, spacing 2 inches apart. Flatten slightly with hand and place a few extra chocolate chips from the remaining ¼ cup on top of each cookie. Bake 10-12 minutes or until edges are light golden brown. Cool on pan for 5 minutes. Remove cookies to cooling grid to cool completely.

Makes about 3 dozen cookies.

Note: Cookies can be shaped according to the instructions and frozen. When ready to bake, place cookies on cookie sheets and bake 12-14 minutes or until the edges are light golden brown.



[Link available here.](#)



BILL'S FAMOUS PIE

BILL'S FAMOUS PIE

3 cups all purpose flour

½ teaspoon salt

8 ounces unsalted butter, cut into ¼ inch pieces

6-7 tablespoons ice water

1 egg and 1 teaspoon salt for egg wash on the pie crust

3 tablespoons dried fruit powder (OPTIONAL for colors)

*Raspberry or beet powder
green fruit powder*

Mango fruit powder

*Butterfly pea flower powder
(blue)*

Matcha green tea

For the filling:

3 lbs of fruit example: Apples (granny smith or golden delicious) skinned, pitted, cored, sliced

1 cup sugar

½ cup cornstarch

1 teaspoon vanilla extract

Zest and juice of one lemon

METHOD

In a food processor or electric mixer, briefly pulse together the flour and salt. Add butter and pulse until mixture forms chickpea size pieces, (3 to 5 second pulses). Add ice water 1 tablespoon at a time and pulse until mixture is just moist enough to hold together.

IF MAKING DOUGH WITH COLOR. REMOVE HALF THE PIE DOUGH AND ADD COLORS the FRUIT POWDER.

Divide the dough into two equal amounts and form dough into balls then press down into a circle, wrap the circles with plastic , refrigerate at least one hour before rolling out and lining the pie pan.

To prepare the pie shell, roll out the chilled circles on a lightly floured flat surface to about 14-inch diameter, with one of the circles line a greased pie pan, leaving a 1 inch overhang. Chill the dough in the pie pan for at least 30 minutes and up to overnight.

Refrigerate the other circle until needed for the pie top.

Parbake bottom crust at 350°F for 25 minutes using pie weights or beans.

To make the filling:

In a large saucepan, lightly toss together the fruit, sugar, the, vanilla extract, and lemon juice and zest. Allow this fruit mixture to stand for 20 minutes.

Place the saucepan over a medium heat and heat the fruit mixture, stirring occasionally until it comes to a boil about 10 minutes, watch that the fruit does not stick to the bottom of the saucepan. Make a slurry with cold water and the cornstarch.

Add to boiling apples stir back to boiling.

Remove from heat and pour into a bowl to cool.



BILL YOSSES

Assembly:

Place chilled filling into pre-baked pie shell and cover with top cover

The top cover:

The top cover may be decorated with the fruit powder pie dough for color (optional).

Use egg wash to “glue” top and bottom dough together.

Paint top of pie with egg wash and sprinkle with granulated sugar.

Bake entire pie at 350°F for 35-40 minutes until golden brown.



Every kid. Healthy food. Every day. That's our promise. And that's how we'll end childhood hunger, by ensuring that no matter the time of day, or time of year, we'll be there for kids. No Kid Hungry connects children in need to programs like school breakfast and summer meals, and teaches low-income families to cook healthy, affordable foods. Working together with local organizations around the country, we generate the will and skill to help communities feed children in need every day of the year.

FEEDING KIDS WHERE THEY LEARN

Today, too many kids know what it's like to open their textbooks with an empty stomach. Studies confirm that when a hungry child eats breakfast, they have better attendance, improve in math, and are more likely to graduate from high school. No Kid Hungry works with schools across the country to make sure every child starts the day with a healthy breakfast.

FEEDING KIDS WHERE THEY PLAY

Most kids look forward to the carefree days of summer, and can be certain there's a snack waiting for them at home when they get out of school. But, for the millions of children in America facing hunger, the end of school can be a time of uncertainty. It's also hard on low-income families, who see already tight budgets stretched and strained. No Kid Hungry works to expand the availability of meals for kids who need them in the summertime and after the school day is over.

FEEDING KIDS WHERE THEY LIVE

Our signature Cooking Matters program teaches families to shop smarter, make healthier choices and cook delicious, affordable meals. Cooking Matters has been featured by First Lady Michelle Obama's Let's Move! campaign and recognized by the U.S. Department of Agriculture for excellence in nutrition education. Cooking Matters courses and grocery store tours provide families with the skills they need to maximize their food budgets and put healthy meals on their tables, every day.

JOIN US

Across the country, we're transforming communities by giving kids the healthy food they need. Working together, we can end childhood hunger in America. No Kid Hungry is a campaign of national anti-hunger organization Share Our Strength. Join us at NoKidHungry.org.



PRESENTED BY

