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2022 BAKE-A-THON

# RECIPE BOOK

A SPECIAL COLLECTION OF RECIPES FROM OUR 2022 BAKE-A-THON  
FOR NO KID HUNGRY PARTICIPATING BAKERS AND SPONSORS

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# THE PERFECT LEMON BAR



# THE PERFECT LEMON BAR

PREP: 20 MINUTES COOK: 45-50 MINUTES

SERVES: 24 BARS

## INGREDIENTS

### For the crust

2 cups gluten-free all-purpose baking flour, such as Bob's Red Mill 1-to-1 Baking Flour

1 cup finely ground almond flour

1 cup powdered sugar

3 sticks/ 12 ounces (3/4 pound) unsalted butter, softened

### For the filling

2 1/4 cups granulated sugar

3 tablespoons gluten-free flour

1 tablespoon lemon zest

Kosher salt

3/4 cup fresh lemon juice

6 eggs

Powdered sugar to finish

*Lemon bars are my favorite dessert on earth, so I decided to create my best version ever for my new cookbook. Half buttery shortbread and half lemon curd, I retested this recipe until it received a gold star from the judgiest of judges—my son Charlie. After I told him these were my best lemon bars ever, he seemed nonchalant, but I noticed every time Charlie would walk through the kitchen, one more bar would be missing. Success!*

*I love using Meyer lemons which are a little less tart than a typical lemon but use whatever type of lemon you prefer.*

## METHOD

Preheat the oven to 350°F. Line a 9 x 13-inch baking pan with a piece of sturdy aluminum foil, leaving a 2-inch overhang on the shorter sides of the pan.

In a large mixing bowl or in the bowl of a stand mixer, combine the flour, almond flour, and powdered sugar and whisk to combine. Work the butter into the flour mixture with your hands or by using a pastry blender until it resembles coarse meal. If using a stand mixer, blend on low speed. The mixture should hold together when pressed together with your fingers but remain easily crumbled.

Press the mixture into the pan to form an even layer of crust, touching the dough as little as possible so the warmth of your hands prevents the dough from sticking too much. If desired, use the bottom of a glass or measuring cup to press the mixture evenly into the pan. If the dough becomes too warm to press evenly into the pan, place the pan and the dough in the freezer for 3 minutes, then resume making the crust.



AMANDA HAAS

Bake the crust until it is lightly golden and dry in appearance throughout, about 20-22 minutes. Remove from the oven and cool completely on a wire rack, about 30 minutes. (NOTE: The crust must cool completely before the lemon mixture is poured on top.)

While the crust cools, combine the sugar, flour, lemon zest, and 1/4 teaspoon salt together in a large bowl. Whisk to combine. Add the lemon juice and whisk until blended. Add the eggs, one at a time, whisking to incorporate it fully before adding another egg. Pour the filling over the crust.

Bake for 20-25 minutes, or until filling is set. Cool completely on a wire rack.

Sift 2 tablespoons of powdered sugar over the top. When ready to serve, lift the bars from the pan using the foil and cut into 24 squares.

Serve at room temperature, or store in a single layer in an airtight container for up to 3 days.

*Recipe courtesy of "Basically Better for You," by Amanda Haas (Cameron + Co., Fall 2023)*

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# S'MORE BARS



# S'MORE BARS

PREP: 20 MINUTES COOK: 30 MINUTES, PLUS 2 HOURS TO CHILL

SERVES: 16 BARS

## INGREDIENTS

5 whole graham crackers,  
broken into quarters

3/4 cup (4 ounces) gluten-  
free baking flour, or all-  
purpose flour

1/2 cup firmly packed brown  
sugar

1/2 cup unsalted butter, chilled  
and cut into 1/2-inch pieces

1 egg, whisked

## For the topping

2/3 cup heavy whipping  
cream

12 ounces dark chocolate  
chips or chunks, such as  
Guittard or Callebaut

2 cups miniature  
marshmallows (4 ounces)

1/3 cup chopped walnuts,  
toasted (optional)

Flake salt for topping  
(optional)

*I have two bar recipes in rotation: my perfectly tart, melt-in-your-mouth Lemon Bars (page 3) and these S'more Bars. These bars have never lasted in my house for more than a few hours, and for good reason: they bring the popular combo of chocolate, graham crackers, and marshmallows to life without the mess of real s'mores.*

*For the best gluten-free crust, I prefer using Bob's Red Mill 1-to-1 Baking Flour. Some gluten-free blends contain garbanzo flour, which is great for savory recipes but not my favorite for sweet!*

## METHOD

Preheat an oven to 350°F. Line a 9 x 9-inch baking pan with parchment paper.

To make the crust, add the graham crackers to the bowl of a food processor fitted with the metal blade. Process until they are the texture of fine bread crumbs. Add the flour and brown sugar and pulse a few times to incorporate. Add the chilled butter pieces and process until the mixture resembles coarse meal, then add the egg and pulse a few times until the mixture sticks together.

Transfer the mixture to the prepared pan and using lightly buttered fingers, press evenly into the bottom to form a crust. Alternatively, use the flat bottom of a measuring cup or glass to press the mixture into the pan.

Bake for 18-20 minutes, or until the top is golden brown and just firm to the touch. Let the pan cool completely on a wire rack.



AMANDA HAAS

To make the topping, place the cream in a medium saucepan and bring to a simmer. Remove from the heat, add the chocolate and whisk until melted and smooth. Stir in the marshmallows and the walnuts if using. Spread the mixture evenly over the crust, then cover and refrigerate until firm, about 2 hours.

Use the parchment to lift the sheet from the pan, then cut the bars into pieces that are 2 x 2 inches. Top with flake salt, if desired. Remove from the parchment, then store in the refrigerator in an airtight container for up to 3 days.

Tip: For a Peppermint S'more Bar, stir 1/2 teaspoon of peppermint extract into the melted chocolate before folding in the marshmallows, then sprinkle the bars with 3 tablespoons of crushed peppermint candy before chilling.

And once you master this crust—which is one of the easiest bases for a sweet treat you'll ever make—you can mix up the toppings by folding butterscotch chips, dried cherries, or even white chocolate into the mix.

# WHOLE WHEAT MAPLE BLUEBERRY SCONES





# WHOLE WHEAT MAPLE BLUEBERRY SCONES

SERVES: 8

## INGREDIENTS

1 2/3 cup/240 grams whole wheat flour  
1 cup/140 grams all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
3/4 cup/1 1/2 sticks/170 grams cold unsalted butter  
1/2 cup/120 grams crème fraiche  
1/2 cup/170 grams maple syrup  
1/3 cup/80 grams buttermilk  
1 large egg yolk (about 20 grams)  
1 cup/125 grams blueberries  
Maple Glaze (recipe follows)

### For the maple glaze

1/2 cup/60 grams confectioners' sugar  
2 to 3 tablespoons maple syrup

*The earthiness of whole wheat flour is a natural partner with buttery maple syrup and juicy blueberries. Whole wheat flour absorbs a lot of liquid and instead of being flaky this scone is a bit softer and cake-like. I can't stop eating it. Neither can my bakers. At one point I was tasting a batch with one of my pastry chefs Joe and we were trying to decide if we should add maybe some chopped fresh apples, or dried apricots, or dried apples. During the discussion we both ate an entire scone each. That's when we realized that this scone is pretty perfect as it is. The buttermilk adds a slight tang that reminds me of pancakes which is always a good thing.*

## METHOD

Heat the oven to 350°F and position a rack in center of the oven. Line a baking sheet with parchment or butter it lightly and set aside.

In a stand mixer fitted with a paddle attachment, briefly mix the whole wheat flour, all-purpose flour, baking powder, baking soda, and salt on low speed until combined. Take about half of the butter and add it to the flour mixture and paddle for 2 to 3 minutes until the butter is fully mixed into the flour. This step will coat the flour with butter so that the scone is tender. Take the remaining butter and cut it into small 1/4-inch to 1/2-inch pieces and add them to the flour mixture. Pulse the mixer 3 or 4 times to mix the butter pieces into the dough while keeping them in whole pieces. This step will give you small pieces of butter in your dough which will help the scone be a bit flaky. Whisk together the crème fraiche, maple syrup, buttermilk, and egg yolk until thoroughly mixed. Stir in the blueberries. With the mixer running on low speed, pour in the buttermilk-blueberry mixture into the flour-butter mixture and paddle on low speed for about 10 seconds to get some of the liquid mixed into the dry. Stop the mixer and mix the rest of the loose flour into the batter by hand: gather and lift the dough with your hands and turn it over in the bowl several times until all loose flour is mixed in.



JOANNE CHANG

Using a 1/2-cup measuring cup or large ice cream scoop, scoop large mounds of scones and place on the prepared baking sheet. (At this point the scones can be frozen, tightly wrapped in plastic, for up to 1 week. Add 5 to 10 minutes to the baking time and proceed as directed.)

If you are not freezing the scones, place them in the fridge for at least an hour or up to a day—this gives the whole wheat flour time to fully absorb the liquid. Bake in the 350°F oven for 35 to 45 minutes, until the scones are evenly golden brown and they are firm when you press them. Remove from the oven and use a pastry brush to glaze with the Maple Glaze while warm. Cool on a wire rack for 30 minutes and serve.

Scones are best enjoyed the same day you bake them, but they can be stored in an airtight container for 2 to 3 days. If you keep them for longer than 1 day, refresh them in a 300°F oven for 4 to 5 minutes. Or you can freeze them, wrapped tightly in plastic, for up to 1 week and reheat them in a 300°F oven for 8 to 10 minutes.

### Method for the maple glaze

Whisk together the confectioners' sugar and enough maple syrup to make a thick, spreadable glaze. Use immediately or store the glaze in an airtight container at room temperature for up to a week.

*Headshot Photo Credit: Kristin Teig*

*Recipe Photo Credit: Kristin Teig*

*Recipe Credit: Joanne Chang, Pastry Love: A Baker's Journal of Favorite Recipes*

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# SUPER PUMPKINY PUMPKIN PIE



# SUPER PUMPKINY PUMPKIN PIE

SERVES: 8, ONE 9-INCH PIE

## INGREDIENTS

Pate Brisee (recipe follows)

One 16-ounce can (454g) pumpkin puree

2/3 cup (150g) packed brown sugar

1 teaspoon ground ginger

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

Pinch ground cloves

1/2 teaspoon kosher salt

7 ounces (200g) sweetened condensed milk

6 ounces (168g) evaporated milk

3 eggs

1 egg yolk

3/4 cup (180g) heavy cream

1/2 teaspoon vanilla extract

## For the pate brisee

1 cup (140g) all-purpose flour

2 teaspoons sugar

1/2 teaspoon kosher salt

9 tablespoons (11 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 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

## Method for 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.

*Headshot Photo Credit: Kristin Teig*

*Recipe Photo Credit: Leah Willis*



# TOFFEE PECAN SLICES



# TOFFEE PECAN SLICES

## INGREDIENTS

### 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 1/4 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)

*Whilst many others have mighty fine recipes for the Thanksgiving classic that is pecan pie, this is my take on that dessert. Consider it a stickier, sweeter, more portable version of the original. What I love about them is that they work just as well as gifts to take away, as well as served warm for dessert with a large scoop of vanilla ice cream.*

*The custard powder in the base gives a lovely vanilla flavour and vibrant colour, but can be difficult to find in the US. If so, you can replace it with cornflour. As for golden syrup, it's a UK delight with richer flavour than corn syrup, worth buying online if you can!*

## 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



# CHOCOLATE BOURBON PECAN PIE





# CHOCOLATE BOURBON PECAN PIE

SERVES: 8 TO 10

## INGREDIENTS

### For the pie filling

1/4 cup unsweetened chocolate, coarsely chopped

1/3 cup unsalted butter

1/4 cup unsweetened cocoa powder

3/4 cup sugar

3/4 cup dark corn syrup

1/2 tsp fine sea salt

3 large eggs

1 large egg yolk

3 tablespoons bourbon

1 teaspoons pure vanilla extract

1 1/2 cups pecan halves

1/3 cup bittersweet or semisweet chocolate chips

1/2 recipe Master Pie Crust, blind baked

### For the pie crust

2 1/2 cups all-purpose flour

1 1/2 teaspoons sugar

1 teaspoon fine sea salt

1 cup (2 sticks) unsalted butter, cut into 1/2-inch cubes, chilled in the freezer for 20 minutes

1/2 cup ice water, plus more as needed

## METHOD

### Method for filling

In a microwave-safe bowl, microwave the chocolate and butter on high for 2 to 3 minutes, stopping and stirring every 45 seconds until melted. Whisk together until smooth, then add the cocoa powder and whisk until smooth. Whisk in the sugar, corn syrup, salt, eggs, egg yolk, bourbon, and vanilla until smooth.

### Method for pie crust

In a food processor, pulse the flour, sugar, and salt until incorporated, about 5 pulses. Add the butter and pulse until incorporated but still with lots of pea-size pieces, 10 to 15 pulses (make sure not to overprocess). Add 1/4 cup of the ice water and pulse the dough, then add the remaining 1/4 cup water, 1 tablespoon at a time, pulsing after each addition, until the dough just comes together and small pieces of butter are still visible. Be careful not to overwork the dough. Divide the dough in half and form each half into a 5 x 1-inch disc. Wrap each disc in plastic wrap and chill for at least an hour before using.

### Blind bake pie crust

Unwrap dough, set it on a floured surface, and lightly dust top of dough. Roll out the dough to a 9-inch round, occasionally rotating dough and dusting with flour to prevent sticking. Transfer dough to a 9-inch pie dish. Crimp the edges and dock the pastry with the tines of a fork. Line the pie with aluminum foil or parchment paper and then fill the pie with weights: ceramic pie weights, 1 lb. dried beans or dried rice. Bake for 15 minutes in a 425°F oven. Then remove the pie weights and parchment paper liner and bake for 2-3 more minutes until the moisture is cooked off from the bottom of the pastry. Remove from oven and let cool.



CANDACE NELSON

### To finish pie

Preheat the oven to 325°F. Sprinkle 1 cup of the pecans evenly across the bottom of the blind-baked crust and slowly pour in the filling in a spiral motion, working from the inside out. Sprinkle the chocolate chips evenly over the top of the pie, then arrange the remaining pecans on top of the chocolate chip layer in a decorative pattern. Place the pie on a baking sheet and bake pie for about 45 minutes, or until the center of the pie has puffed and the filling jiggles only slightly when the pan is gently shaken. Transfer pie to a wire rack and cool for several hours before cutting and serving.

# NO KID HUNGRY FRENCH TOAST CUPCAKE



# NO KID HUNGRY

## FRENCH TOAST CUPCAKE

SERVES: 12 (1 CUPCAKE) SERVINGS

### INGREDIENTS

#### For the French toast cupcakes

1/2 cup brown sugar  
2 tablespoons ground cinnamon  
1 1/4 cups flour  
1 cup granulated sugar  
1/2 cup sour cream  
1/4 cup (1/2 stick) butter, melted  
3 eggs  
1 tablespoon pure vanilla extract  
1 1/2 teaspoons baking powder

#### For the maple cream cheese frosting

1 package (8 ounces) cream cheese, cold  
2 tablespoons unsalted butter, softened  
1/4 cup heavy cream  
1 container (8 ounces) frozen whipped topping, thawed  
1 1/4 teaspoons maple extract  
1/8 teaspoon salt  
3 tablespoons orange zest  
Cinnamon Candied Bacon, crumbled

#### For the cinnamon candied bacon

1/4 cup brown sugar  
1/2 teaspoon ground cinnamon  
4 slices thick-cut bacon

### METHOD

Preheat oven to 350°F. For the French Toast Cupcakes, mix brown sugar and cinnamon in small bowl; set aside. Beat remaining ingredients in large bowl with electric mixer on low speed just until moistened. Beat on medium speed 2 minutes.

Spoon half of the batter evenly into 12 paper-lined muffin cups. Sprinkle 2 teaspoons of the brown sugar-cinnamon mixture over the batter in each cup. Spoon remaining batter evenly over top.

Bake 15 to 17 minutes or until toothpick inserted into center of cupcake comes out with moist crumbs. Cool in pan 5 minutes. Remove from pan; cool completely on wire rack.

For the Maple Cream Cheese Frosting, beat cream cheese and butter in large bowl until smooth. Add heavy cream; beat until light and fluffy. Stir in whipped topping, extract and salt; beat until stiff peaks form. Pipe or spread frosting onto cooled cupcakes. Sprinkle cupcakes with orange zest and Cinnamon Candied Bacon.

#### For candied bacon crumbles

Preheat oven to 375°F. Mix brown sugar and cinnamon in small bowl. Coat bacon with cinnamon-sugar mixture. Arrange bacon slices in single layer on foil-lined 15 x 10 x 1-inch baking pan.

Bake 10 to 15 minutes or until brown and crisp. Cool slightly before serving.



MICHAEL PLATT



# CINNAMON SUGAR DONUT MUFFINS



# CINNAMON SUGAR DONUT MUFFINS

PREP: 20 MINUTES COOK: 16 MINUTES

SERVES: 12 MUFFIN



## INGREDIENTS

### For the muffins

1 2/3 cups all-purpose flour  
2/3 cup sugar  
2 tablespoons cornstarch  
2 teaspoons baking powder  
3/4 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1/2 cup (1 stick) Nellie's Free Range Unsalted Butter, melted  
2 large Nellie's Free Range Eggs  
3/4 cup milk  
2 teaspoons vanilla extract

### For the topping

1/2 cup (1 stick) Nellie's Free Range Unsalted Butter, melted  
1/2 cup sugar  
1 tablespoon ground cinnamon  
1/2 teaspoon ground cardamom, optional

*Nothing—and we mean absolutely nothing—beats a freshly made donut. But let's face it: they're not the easiest treat to make at home. That's where these donut muffins come in. With their cinnamon sugar topping and warm, buttery crust that forms while they bake, they'll fill the donut-shaped hole in your heart. And best of all, there's no frying or rolling required, so have your kids join you in the kitchen to make the impossibly easy dump-and-stir batter!*

## METHOD

### Method to make the muffins

Preheat oven to 375F. Grease a 12-cup muffin pan. Scale or measure all dry ingredients together in a medium-sized bowl and whisk until thoroughly combined. Stir together milk, eggs, and vanilla in a separate small bowl until well combined.

Pour the wet ingredients and the melted butter into the dry ingredients and stir until batter is uniform and smooth, with no clumps of dry powder remaining.

Evenly distribute batter between all 12 prepared muffin cups.

Bake muffins for 15-18 minutes until centers have puffed up and feel set when gently pressed.

Allow muffins to cool 5 minutes, then remove them from the pan and let cool another 10-15 minutes while you prepare the topping.

### Method to top the muffins

Place melted butter in a small bowl. In a separate small bowl, combine sugar and spices until thoroughly mixed.

Dunk warm muffin tops into melted butter, allowing any excess to drip off, and then roll the muffin tops in the spiced sugar.

Repeat process for all remaining muffins. Once each has been coated, dunk them one more time each in the spiced sugar (but not the butter) to add a second layer of topping.

Serve warm or keep in an airtight container at room temperature for up to 5 days.

## Nellie's Notes

We love using cardamom in the topping to elevate this classic flavor profile and bring a light citrus undertone to the spices, but if you're a die-hard lover of classic cinnamon and sugar donuts or have a picky little eater at home, simply leave the cardamom out.

To make delicious mini muffins that put donut holes to shame, prepare the batter in the same manner and just adjust the bake time to 12-15 minutes. You should get about 30 mini muffins per batch. For a proper donut hole finish, dunk the whole mini muffin into the melted butter, shake off any excess, and coat fully in the cinnamon sugar.

One of the classic features of a donut is that buttery caramelized crust. To achieve it, we recommend baking these muffins right in a greased muffin pan rather than a muffin pan lined with muffin papers. In a pinch, you absolutely can use muffin papers; you'll just find that the resulting donut muffins are a bit more muffin-y and a bit less donut-y (but still delicious!).

*Recipe Credit: MINT + MALLOW*

*Recipe Photo Credit: MINT + MALLOW*



# REDMOND PEAR CRÈME TARTE





# REDMOND PEAR CRÈME TARTE

COOK: 3 HOURS

SERVES: ONE 19-INCH TARTE

## INGREDIENTS

### For the crust

12 graham crackers  
6 tablespoons butter, melted

### For the pastry crème filling

1/3 cup sugar  
1/4 cup cornstarch  
Sprinkle of salt  
1 3/4 cups milk  
4 egg yolks  
1 tablespoon butter  
1 1/2 teaspoons vanilla extract  
4 pears, thinly sliced

## METHOD

Preheat the oven to 350°F.

In a food processor, pulse the graham crackers until they resemble coarse crumbs. Transfer the crushed graham crackers into a medium bowl, add in the butter, and mix together until the mixture begins to form larger crumbs.

Pour the mixture into a springform pan and use hands to press the mixture until a firm 1/4-inch base forms.

Bake crust for about 10 minutes, or until the crust is slightly darker.

To make the filling, in a small bowl combine the sugar, cornstarch, and salt and set aside. In another small bowl, add the milk and whisk in the egg yolks.

In a medium saucepan over medium-high heat melt the butter, add the sugar mixture and the milk-egg mixture, stirring to combine. Heat and whisk the mixture until boiling. Let the mixture boil for around 1 minute as the mixture thickens. Remove from heat and whisk in vanilla. Allow the filling to cool in refrigerator for minutes.

Spoon and evenly spread the chilled filling into the graham cracker crust. Incorporate the pear slices onto the top of the filling, laying them around the exterior working your way inward.

*Recipe Credit: Bake Away, Sahana Vij*



SAHANA VIJ

# BLUEBERRY WHITE HOT CHOCOLATE



# BLUEBERRY WHITE HOT CHOCOLATE



## INGREDIENTS

4 cups whole milk  
2 1/2 cups fresh blueberries,  
divided  
1/4 cup honey  
1 teaspoon vanilla extract  
1 cup good-quality white  
chocolate chips  
8 tablespoons canned  
whipped cream

*Blueberry White Hot Chocolate is the perfect way to warm up those chilly winter days—or air-conditioned summer nights! This creamy, indulgent treat blends the sweet-tart flavors of blueberries, honey and vanilla with smooth, rich white chocolate. Make your own whipped cream if you're feeling fancy, or top with store-bought to enjoy that much faster. Hint: dairy-milk alternatives such as oat or almond milk are equally delicious!*

## METHOD

In a blender, add milk, 2 cups of blueberries, honey, and vanilla and blend until puréed.

Over medium heat, combine blueberry mixture and white chocolate in a saucepan. Heat, stirring frequently, for 5 to 8 minutes, or until white chocolate is melted and the mixture is steaming.

Divide equally between 4 mugs. Garnish each mug with 2 tablespoons of whipped cream and 2 tablespoons fresh blueberries.

## Recipe Tip

Whipped cream and fresh blueberries for garnish are optional. Neither were included in nutritional analysis.

## Variations

Substitute whole milk for non-dairy alternative, such as oat milk or almond milk, if desired.

Fresh blueberries can be substituted for frozen blueberries.





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](http://NoKidHungry.org).



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