

Week 7:

## Banana Bread!

### Ingredients

cooking spray	2 cups flour
3 ripe bananas, mashed	1 tsp baking soda
¾ cup honey	pinch of salt
1 egg	¼ cup Greek yogurt
2 tsp milk	
1 tsp vanilla extract	

### Directions:

Preheat oven to 325°F.

Mash bananas, then add Greek yogurt, honey, egg, vanilla extract, and milk. Whisk until well combined. In another bowl, mix flour, baking soda, and salt together. Add the dry ingredients to the wet ingredients and stir well. Spray loaf pan with cooking spray or wipe down with oil. Pour mix into a loaf pan.

Bake 50-55 minutes. Enjoy!



Week 8:

## Create Your Own Sundaes!

All your favorite toppings over vanilla ice cream!

Have a great school year! See you next summer!



## PDC 2019 Cookbook



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Week 1:

## Cookie Dough Truffles!

### Ingredients

#### Cookie Dough

½ cup unsalted butter room temperature  
½ cup light brown sugar packed  
¼ cup granulated sugar  
1 tsp vanilla

1 cup + 2 tbsp all-purpose flour  
½ tsp salt  
2/3 cup mini chocolate chips  
3 tbsp milk

#### Chocolate Coating

2 cups of semi-sweet chocolate melted  
½ stick of butter melted

### Directions:

In a stand mixer (or using a bowl and hand mixer), cream together butter and both sugars on MED-HIGH until light and fluffy. Mix in vanilla extract. Mix in salt and flour. Stir in mini chocolate chips. Use a small cookie scoop or tablespoon measuring

spoon to scoop out small portions of the dough. Using your hands, mold into ball shapes. Place on a waxed paper lined baking sheet and freeze until solid. Add chocolate and the butter to a microwave safe bowl and heat until melted. Remove balls from the freezer. Insert a toothpick into a ball and dip into the melted chocolate.



Place ball back onto wax paper lined baking sheet to allow the chocolate to harden.

Enjoy!

Week 6:

## Pizza Bagels!

### Ingredients

#### Bagels

Pizza sauce  
Mozzarella cheese  
Cheddar cheese  
Oregano  
Basil  
Olive oil

#### Toppings

Pepperoni  
Red, yellow or orange peppers  
Olives  
Pineapple  
Mushrooms

### Directions:

Preheat the oven to 350F.

Layer a light coat of olive oil on both sides of the bagel. Put on your desired amount of tomato sauce. Lightly sprinkle on basil and oregano over the sauce. Add your preferred cheese or combination of both cheeses.

Finally, pick your desired toppings and create your own specialty pizza pie!

Place the pizza bagels in the oven and allow them to cook for 10-15 minutes. Allow the pizza bagels to cool and enjoy your tasty pizza!



Week 5:

## Monkey Bread!

### Ingredients

#### Bread Dough

¼ cup warm water  
 2 ½ teaspoons dry active yeast  
 3- 3 ½ cups flour  
 1 teaspoon salt  
 ½ teaspoon vanilla extract  
 3 tablespoons sugar  
 1 large egg  
 2 tablespoons butter, melted  
 ¾ cup warm milk

#### Cinnamon Sugar Coating

2 cups brown sugar  
 1 ½ tablespoon ground cinnamon  
 ½ cup butter, melted

#### Frosting

3 cups confectionary sugar  
 3-5 tablespoons milk

### Directions:

Preheat the oven to 350F. Combine yeast and warm water and let it stand for 2 minutes. Combine 1 cup of flour, sugar, and salt in a bowl. Warm milk and butter in a microwave safe dish. Stir together until butter is completely melted. Add milk and butter mixture to flour mixture. Add the yeast mixture, egg, and vanilla extract and using a wooden spoon, stir to combine. Add more flour, one cup at a time, continuing to stir between each addition. For the last cup, you may need to use your hands to mix. Knead dough for two minutes. Cover with a towel and set aside in a warm location for half an hour. In a bowl, mix together the cinnamon and brown sugar. In a separate bowl, melt the butter.

Lightly flour work surface and turn out dough. Gently deflate into a flat rectangle. Cut into approximately 56 squares. Roll each piece into a ball, and roll dough ball through the butter and then the cinnamon sugar. Drop into a greased Bundt pan. Cover with a towel and let rise for another hour in a warm location. Bake in a 350F preheated oven for 30 minutes. Mix your confectionary sugar and milk together to make your frosting. Best enjoyed warm!



Week 2:

## Caramel Fudge Brownies!

### Ingredients

#### Brownie Batter

nonstick cooking spray, for greasing  
 1 ½ sticks unsalted butter melted  
 1 cup granulated sugar  
 ½ cup brown sugar  
 3 large eggs  
 ¾ teaspoon vanilla extract  
 1 ½ cups all-purpose flour  
 ¼ cup unsweetened cocoa powder  
 1 teaspoon salt  
 ½ cup semi-sweet chocolate chips

#### Topping

2 cups of semi-sweet chocolate chips  
 melted  
 ½ stick of butter melted  
 caramel sauce

### Directions:

Preheat the oven to 350F.

Grease an 8x8-inch (20x20-cm) baking pan and line with parchment paper.

Make the brownies: in a large bowl, whisk together the melted butter, granulated sugar, and brown sugar. Add eggs and vanilla extract. Whisk until thoroughly combined. Sift in the flour, cocoa powder, and salt, and fold to incorporate. Fold in the chocolate chips. Pour the batter into the baking pan and spread to evenly cover the bottom of the pan.

Bake for 35 minutes or until center is cooked through. Remove the brownies from the oven and let cool. To make the coating, microwave ½ a stick of butter in a microwave safe bowl and mix in 2 cups of semi-sweet chocolate. Layer the melted chocolate on top of the cooled brownies, drizzle caramel sauce and enjoy!



Week 3:

## Blueberry Crumble Muffins!

### Ingredients

#### Blueberry Muffin Batter

2 cups all-purpose flour  
3 tsp baking powder  
½ tsp salt  
2 large eggs  
1 cup granulated sugar  
1 cup yogurt  
½ cup canola oil  
2 cups blueberries  
1-2 tbsp flour

#### Crumble Topping

1 cup all-purpose flour  
2/3 cup granulated sugar  
1 stick butter softened  
1 tsp cinnamon

### Directions:

Preheat oven to 375F and line standard muffin pan with paper liners and set aside. Make the crumb topping in a small bowl, whisk together flour, sugar and cinnamon, add softened butter and stir with a fork until crumbly and set aside. To make the muffins, in a large bowl stir together flour, baking powder and salt and set aside. In a medium bowl, whisk together eggs and granulated sugar until combined. Whisk in yogurt, oil, and vanilla extract. Fold wet ingredients into dry ingredients and mix everything together by hand. In a small bowl sprinkle in blueberries with 1-2 tablespoon flour and toss them until all blueberries are coated with a thin layer of flour and then fold them really gently in the batter.

Spoon batter into prepared muffin tins, generously coat with toppings.

Bake about 18-20 minutes or until a toothpick inserted in the center comes out clean.

Cool for 5 minutes in the pan then remove muffins and cool on a wire rack. Enjoy!



Week 4:

## Chocolate Chip Cookies!

### Ingredients

#### Cookie Dough

½ cup granulated sugar  
¾ cup brown sugar  
1 tsp salt  
1 stick unsalted butter melted  
1 egg  
½ tsp baking soda

1 tsp vanilla  
1 ¼ cup all-purpose flour  
¼ cup semisweet chocolate chips  
½ cup milk chocolate chunks

### Directions:

Preheat the oven to 350F. Line a large cookie sheet with parchment paper.

In a large bowl, whisk together the sugars, salt, and butter until a paste forms with no lumps. Whisk in the egg and vanilla, beating until light ribbons fall off the whisk and remain for a short while before falling back into the mixture. Sift in the flour and baking soda, then fold the mixture with a spatula.



Fold in the chocolate chunks and chocolate chips, then chill the dough for at least 30 minutes.

Scoop the dough with an ice-cream scoop onto a parchment paper-lined baking sheet, leaving at least 4 inches of space between cookies.

Bake for 12-15 minutes, or until the edges have started to barely brown.

Allow the cookies to cool off and enjoy!

