

FROM BOB'S KITCHEN

Bob's Recipe Collection

79 favourites gathered into one practical, printable book.



Metric and imperial measurements • One recipe per page

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Part 1 of 2 • Recipes are grouped by category and numbered in collection order.

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No-cook banana pudding

SOURCE	YIELD	PREP	CHILL
Simply Recipes newsletter	8-10 servings	20 minutes	At least 2 hours

Ingredients

- ☐ 1 can sweetened condensed milk, 14 oz (397 g)
- ☐ 2 cups (480 mL) heavy cream, divided
- ☐ 5 tablespoons (75 mL) lemon juice, divided
- ☐ Pinch of kosher salt
- ☐ 1 teaspoon (5 mL) vanilla extract
- ☐ 3 large ripe bananas, sliced 1/3-1/2 inch (8-13 mm) thick
- ☐ About 40 Nilla wafers, or half of an 11 oz box (about 156 g)
- ☐ Extra whipped cream and crumbled wafers, for serving (optional)

Method

- 1.** Whisk the sweetened condensed milk with 1 cup (240 mL) of the heavy cream. Add 4 tablespoons (60 mL) of the lemon juice and the salt, then whisk until thickened.
- 2.** In a separate bowl, beat the remaining 1 cup (240 mL) heavy cream with the vanilla until stiff peaks form. Gently fold it into the pudding mixture.
- 3.** Toss the banana slices with the remaining 1 tablespoon (15 mL) lemon juice.
- 4.** In a 2-quart (1.9 L) dish, layer the pudding, wafers, and bananas. Repeat the layers, finishing with pudding.
- 5.** Cover and chill for at least 2 hours.
- 6.** Serve cold, topped with extra whipped cream and crumbled wafers if desired.

Lazy morning cinnamon rolls

SOURCE

Better Homes & Gardens
newsletter

YIELD

8 rolls

HANDS-ON

10 minutes

BAKE

25–30 minutes

Ingredients

Rolls

- ☐ 1/2 cup packed brown sugar (about 100 g)
- ☐ 1 1/2 teaspoons ground cinnamon (about 4 g)
- ☐ 1/8 teaspoon kosher salt (a small pinch)
- ☐ 1 lb (454 g) refrigerated pizza dough
- ☐ 4 tablespoons salted butter, softened (57 g)
- ☐ 2 tablespoons (30 mL) milk, for brushing

Icing

- ☐ 2 tablespoons cream cheese, softened (28 g)
- ☐ 1 tablespoon (15 mL) milk
- ☐ 1/2 cup powdered sugar (about 60 g)

Method

- 1.** Heat the oven to 350°F (175°C). Grease a 9-inch (23 cm) round baking pan.
- 2.** Mix the brown sugar, cinnamon, and salt in a small bowl.
- 3.** Roll the dough into a 12 × 6-inch (30 × 15 cm) rectangle. Spread it with the softened butter, then sprinkle the cinnamon-sugar mixture evenly over the top, leaving a 1/2-inch (1.3 cm) border.
- 4.** Roll the dough up tightly and cut it into 8 slices. Arrange the slices cut-side up in the prepared pan, then brush with 2 tablespoons (30 mL) milk.
- 5.** Bake for 25–30 minutes, until golden. Let cool for 5 minutes.
- 6.** Whisk the cream cheese with 1 tablespoon (15 mL) milk until smooth, then whisk in the powdered sugar. Spread over the warm rolls.

Agar Gummy Bears — Dulce de Leche

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

40 bears

TEMPERATURE

Stovetop + set 20-30m

TIME

10 min + 4-6h cure

Ingredients

- ☐ 250ml juice (apple or mango)
- ☐ 150g sugar
- ☐ 80ml corn syrup
- ☐ 1.5 tsp agar powder
- ☐ 1 tbsp cornstarch
- ☐ 200g dulce de leche
- ☐ 1 tsp lemon juice
- ☐ Pinch salt

Method

- 1.** Cold mix: Whisk juice, agar, cornstarch until smooth.
- 2.** Heat to boil 2m stirring to activate agar.
- 3.** Add sugar and corn syrup, boil 45 sec.
- 4.** Off heat whisk in dulce de leche, lemon, salt until smooth.
- 5.** Pour into silicone molds, set 20-30m, then cure uncovered 4-6h for chew.

Cherry Jello Whip Cream Ice Cream

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	1.5 quart	Freeze 4-6h	10 min + freeze

Ingredients

- ☐ 1 packet cherry Jello powder only (85g)
- ☐ 2 cups 480ml heavy whipping cream cold
- ☐ 1 can 14oz 397g sweetened condensed milk

Method

1. Whip cream to stiff peaks.
2. Fold in condensed milk gently.
3. Fold in dry Jello powder — specks create swirl.
4. Pour into loaf pan, cover.
5. Freeze 4-6h until firm. No water needed.

Rustic Apple-Rhubarb Jam

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

3 jars 250ml

TEMPERATURE

104°C 220°F • 30-40m boil

TIME

20 min + rest + boil

Ingredients

- ☐ 900g 4 cups rhubarb chopped
- ☐ 1 medium apple grated
- ☐ 600g 3 cups sugar
- ☐ 30-45ml lemon juice
- ☐ Optional: 1 tsp vanilla or pinch ginger cinnamon

Method

- 1.** Combine rhubarb, grated apple, sugar, lemon in pot, rest 20-30m to draw juice.
- 2.** Bring to rolling boil, stir often.
- 3.** Boil 30-40m until 104°C 220°F and sheets off spoon.
- 4.** Optional add vanilla/spice.
- 5.** Jar, fridge 3-4 weeks, freezer 6-12 months.

Rustic Strawberry-Rhubarb-Apple Jam

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

3 jars 250ml

TEMPERATURE

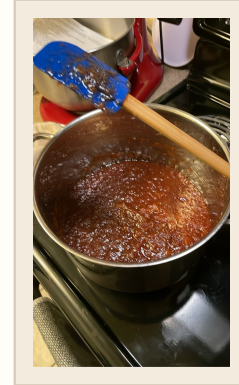
104°C • 30-40m

TIME

Thaw + 20-30m rest + boil

Ingredients

- ☐ 450g 2 cups rhubarb chopped
- ☐ 450g 2 cups frozen strawberries thawed drained
- ☐ 1 medium Granny Smith apple grated
- ☐ 500g 2.5 cups sugar
- ☐ 30ml lemon juice
- ☐ Optional: vanilla, ginger, orange zest



Strawberry rhubarb apple jam simmering in a pot

Method

1. Thaw and drain strawberries, save juice.
2. Combine rhubarb, strawberries, grated apple, sugar, lemon, rest 20-30m.
3. Boil 30-40m to 104°C, stirring.
4. Add zest/vanilla if using.
5. Jar while hot, cool, fridge.

Goodie Bars

SOURCE

Recipe book (uploaded 2026-09-23)
23x33 cm pan • 24 bars

YIELD

TEMPERATURE

175°C (350°F) • 25m

TIME

15 min + bake

Ingredients

- ☐ 1 cup (225 g) margarine softened
- ☐ 1 cup (250 g) peanut butter
- ☐ 2 cups (400 g) sugar
- ☐ 2 large eggs
- ☐ 2 cups (250 g) all-purpose flour
- ☐ 2 tsp (10 g) baking powder
- ☐ 1/2 tsp (3 g) salt
- ☐ 1 pkg (170 g) butterscotch chips
- ☐ 1 pkg (170 g) chocolate chips

Method

- 1.** Cream margarine, peanut butter and sugar until fluffy.
- 2.** Add eggs and mix well.
- 3.** Stir in flour, baking powder and salt — do not overmix.
- 4.** Fold in both butterscotch and chocolate chips.
- 5.** Spread evenly in greased 23x33 cm (9x13 in) pan.
- 6.** Bake 175°C (350°F) 25 minutes until golden at edges and set in center. Cool then cut.

Meltaway Brownie Cookies

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

24 cookies

TEMPERATURE

350°F • 10-12m

TIME

15 min + bake

Ingredients

- ☐ 1/2 cup 113g butter melted
- ☐ 1 cup 200g sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla
- ☐ 1/3 cup 35g cocoa powder
- ☐ 1 tsp baking powder
- ☐ 1/4 tsp salt
- ☐ 1 cup 125g flour
- ☐ 1 cup 170g chocolate chips

Method

- 1.** Whisk melted butter, sugar, eggs, vanilla.
- 2.** Sift cocoa, baking powder, salt, flour and fold in.
- 3.** Stir in chips. Dough is soft like brownie batter.
- 4.** Scoop 1.5 tbs, bake 350°F 10-12m — centers still fudgy.
- 5.** Cool on sheet 5m, they set as they cool.

Cocoa + Chipits Brownies

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

8-inch • 9 squares

TEMPERATURE

350°F • 25-30m

TIME

10 min + bake

Ingredients

- ☐ 113g butter melted
- ☐ 200g sugar
- ☐ 2 eggs
- ☐ 1 tsp vanilla
- ☐ 45g cocoa powder
- ☐ 65g flour
- ☐ 1/4 tsp salt
- ☐ 1/4 tsp baking powder
- ☐ 90g Chipits or chocolate chips

Method

- 1.** Whisk melted butter, sugar, eggs, vanilla.
- 2.** Sift cocoa, flour, salt, baking powder, fold in.
- 3.** Stir in Chipits.
- 4.** Spread in 8-inch lined pan.
- 5.** Bake 350°F 25-30m until toothpick with moist crumbs.

Butter Tart Squares

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	16 squares • 220 kcal	350°F • crust 15m + 25-30m	20 min + bake

Ingredients

- ☐ Crust: 1 cup 125g flour
- ☐ 1/4 cup 50g brown sugar
- ☐ 1/2 cup 113g butter softened
- ☐ Filling: 1 cup 200g brown sugar
- ☐ 1/2 cup corn syrup
- ☐ 1/4 cup 57g butter melted
- ☐ 2 eggs
- ☐ 1 tsp vanilla
- ☐ 1/2 cup raisins or pecans chopped

Method

- 1.** Crust: Mix flour, 1/4c brown sugar, 1/2c butter crumbly, press into 8x8.
- 2.** Bake 350°F 15m until light gold.
- 3.** Filling: Whisk brown sugar, corn syrup, melted butter, eggs, vanilla.
- 4.** Stir in raisins/pecans, pour over hot crust.
- 5.** Bake 25-30m until set at edges, slightly jiggly center. Cool completely.

Orange White Chocolate Crumble Bars

SOURCE

Bob (2026-09-29)

YIELD

16 bars (8x8 pan)

TEMPERATURE

350°F (175°C) • 35-40m

TIME

20 min + bake

Ingredients

- ☐ Base + crumble: 1 cup (130 g) all-purpose flour
- ☐ 1 cup (90 g) old-fashioned rolled oats
- ☐ 1/2 cup (100 g) brown sugar
- ☐ 1/2 cup (40 g) shredded coconut (optional)
- ☐ 1/2 tsp cinnamon
- ☐ 1/4 tsp salt
- ☐ 1/2 cup (113 g) cold butter, cubed
- ☐ Orange filling: 2 large seedless oranges, chopped into 1 cm (1/2-inch) pieces
- ☐ 1/4 cup (50 g) sugar
- ☐ 1 tbsp (8 g) cornstarch
- ☐ Zest of 1 orange
- ☐ 1 tsp vanilla
- ☐ Pinch of salt
- ☐ 1 tbsp maple syrup (optional)
- ☐ White chocolate: 1/4 cup (40 g) white chocolate chips or chopped white chocolate
- ☐ Extra 2 tbsp (20 g) melted, for drizzling (optional)



Orange white chocolate crumble bars

Method

- 1.** Line an 8x8 pan with parchment, leaving overhang.
- 2.** Make the crumble: mix flour, oats, brown sugar, coconut, cinnamon, and salt. Cut in cold butter until clumps form. Press 2/3 firmly into the pan.
- 3.** Make the filling: peel oranges, remove membrane, chop into 1 cm (1/2-inch) pieces. Toss with sugar, zest, vanilla, salt, and maple syrup.
- 4.** Assemble: spread filling over the base. Sprinkle white chocolate evenly. Add remaining crumble on top.
- 5.** Bake at 350°F (175°C) for 35-40 minutes, until bubbling and golden.
- 6.** Cool + finish: cool completely. Optional: drizzle melted white chocolate over the cooled bars. Lift out and cut.

Notes: White chocolate adds creamy sweetness to bright citrus. Maple syrup deepens the filling. Bars freeze well; white chocolate stays soft.

Apple Crumble Bars

SOURCE

Bob (2026-10-02)

YIELD

12 large bars or 16 regular bars

TEMPERATURE

350°F (175°C) • 35-40m

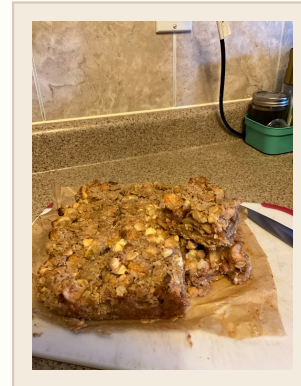
Ingredients

Crumble + Base

- ☐ 1 cup + 3 tbsp (150 g) all-purpose flour
- ☐ 1 cup (90 g) rolled oats
- ☐ 1/2 cup (100 g) brown sugar
- ☐ 1/2 tsp (3 g) cinnamon
- ☐ 1/4 tsp (1 g) salt
- ☐ 1/2 cup (113 g) cold butter, cubed

Apple Filling

- ☐ 3 Granny Smith apples (350-450 g), peeled & diced
- ☐ 2 tbsp (25 g) sugar
- ☐ 1 tbsp (8 g) cornstarch
- ☐ 1 tbsp (3 g) cinnamon
- ☐ 1 tsp lemon juice, for tossing the diced apples to keep them white
- ☐ 1 tbsp (15 ml) lemon juice, for the filling
- ☐ Pinch of salt
- ☐ Optional: 1 tbsp maple syrup



Apple crumble bars, fresh from Bob's oven

Method

- 1. Base** — line an 8x8 pan with parchment. Mix flour, oats, brown sugar, cinnamon, and salt. Cut in cold butter until rustic crumbs form. Press two-thirds firmly into the pan.
- 2. Filling** — toss apples with sugar, cornstarch, cinnamon, lemon juice, salt, and maple (optional). Spread evenly over the base.
- 3. Topping** — scatter remaining crumble mixture over the apples.
- 4. Bake** at 350°F (175°C) for 35-40 minutes, until golden and bubbling.
- 5. Cool & Slice** — cool completely so bars set. Lift out using parchment and slice.

Notes: Granny Smith stay tart and hold their shape, balancing the sweet buttery crumble. Maple syrup adds deeper farmhouse sweetness. Bars slice cleanly once fully cooled.

Pineapple Upside-Down Cake — Metric Classic

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

23 cm square • 9 slices

TEMPERATURE

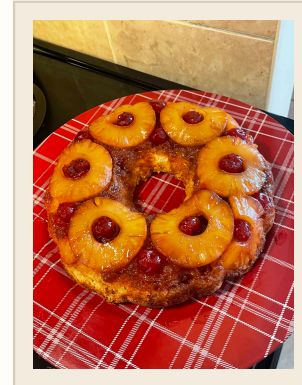
190°C (375°F) • 30-35m

TIME

20 min + bake

Ingredients

- ☐ Topping: 75 g unsalted butter
- ☐ 135 g brown sugar
- ☐ 9 pineapple rings (from 560 g can) drained, juice reserved
- ☐ 9 maraschino cherries
- ☐ 50 g chopped pecans optional
- ☐ Cake: 3 large eggs separated
- ☐ 200 g granulated sugar
- ☐ 1 tsp vanilla extract
- ☐ 80 ml reserved pineapple juice
- ☐ 125 g all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/4 tsp salt



Pineapple upside-down bundt cake

Method

- 1.** Preheat oven to 190°C (375°F).
- 2.** In 23 cm square pan, melt 75g butter, stir in brown sugar to coat bottom. Arrange 9 pineapple rings, place cherry in each center, sprinkle pecans if using.
- 3.** Beat yolks until thick and pale, gradually add 200g sugar, then vanilla and 80ml pineapple juice.
- 4.** Whisk flour, baking powder, salt, add to yolk mixture, stir until smooth.
- 5.** In separate clean bowl beat whites to stiff peaks, gently fold into batter — keep air.
- 6.** Pour batter over pineapple layer, level.
- 7.** Bake 30-35m until toothpick clean.
- 8.** Cool 10m, then invert onto serving plate. Serve warm with whipped cream or vanilla ice cream.

Notes: Classic method — egg whites folded last for light crumb. Use reserved juice from can for batter.

Caramel Apple Upside-Down Cake

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

9-inch • 8 slices

TEMPERATURE

175°C • 40-45m

TIME

25 min + bake

Ingredients

- ☐ Topping: 85g butter
- ☐ 100g brown sugar
- ☐ 2 apples sliced 1/4 inch
- ☐ Cake: 190g flour
- ☐ 2 tsp cinnamon
- ☐ 1.5 tsp baking powder
- ☐ 1/2 tsp salt
- ☐ 115g butter softened
- ☐ 100g granulated sugar
- ☐ 100g brown sugar
- ☐ 2 large eggs
- ☐ 1.5 tsp vanilla
- ☐ 120ml milk



Caramel apple upside-down cake

Method

- 1.** Melt 85g butter and 100g brown sugar in 9-inch pan, arrange apples.
- 2.** Whisk flour, cinnamon, baking powder, salt.
- 3.** Cream 115g butter and sugars, add eggs and vanilla.
- 4.** Alternate flour mix and milk.
- 5.** Pour over apples, bake 175°C 40-45m, invert warm.

Chocolate Roll Cake & Coffee Buttercream

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

10x15 roll • 10 slices

TEMPERATURE

180°C • 10-12m

TIME

20 min + roll

Ingredients

- ☐ Roll: 4 eggs separated
- ☐ 100g sugar + 20g extra
- ☐ 60g flour
- ☐ 30g cocoa powder
- ☐ Pinch salt
- ☐ Buttercream: 100g butter softened
- ☐ 150g powdered sugar
- ☐ 1 tbsp instant coffee dissolved in 1 tsp hot water cooled
- ☐ 1 tsp vanilla

Method

- 1.** Whip whites + 20g sugar to stiff peaks.
- 2.** Whip yolks + 100g sugar pale, fold in flour, cocoa.
- 3.** Fold whites gently, spread in 10x15 parchment.
- 4.** Bake 180°C 10-12m, roll in sugared towel while warm.
- 5.** Beat buttercream ingredients fluffy, unroll, fill, re-roll. Chill.

Tangerine Yogurt Cake

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

9-inch • 8 slices

TEMPERATURE

350°F • 30-35m

TIME

15 min + bake

Ingredients

- ☐ 240g plain yogurt
- ☐ 200g sugar
- ☐ 3 eggs
- ☐ 120ml neutral oil
- ☐ Zest + juice of 2 tangerines
- ☐ 190g flour
- ☐ 2 tsp baking powder
- ☐ 1/2 tsp salt
- ☐ Orange Buttercream: 115g butter
- ☐ 360g powdered sugar
- ☐ 2 tbsp OJ
- ☐ 1 tsp orange extract
- ☐ 1 tbsp zest



Orange upside-down ring cake

Method

- 1.** Whisk yogurt, sugar, eggs, oil, tangerine zest and juice.
- 2.** Add flour, baking powder, salt.
- 3.** Pour in 9-inch pan, bake 350°F 30-35m.
- 4.** Beat buttercream ingredients until fluffy.
- 5.** Frost cooled cake, extra zest on top.

Strawberry Orange Loaf

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	9x5 loaf • 10 slices	350°F • 50-60m	20 min + bake

Ingredients

- ☐ 1 1/2 cups 190g flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1/2 cup 113g butter softened
- ☐ 1 cup 200g sugar
- ☐ 2 eggs
- ☐ Zest of 1 orange
- ☐ 1/2 cup OJ
- ☐ 1/2 cup sour cream
- ☐ 1 cup strawberries diced
- ☐ Glaze: 1 cup powdered sugar
- ☐ 2 tbsp OJ

Method

- 1.** Whisk flour, baking powder, soda, salt.
- 2.** Cream butter, sugar, add eggs, orange zest.
- 3.** Mix OJ and sour cream, alternate with flour, fold berries.
- 4.** Bake 350°F 50-60m until toothpick clean.
- 5.** Mix glaze and drizzle warm.

Maraschino Cherry Birthday Cake

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

Two 23x4cm • 12 slices

TEMPERATURE

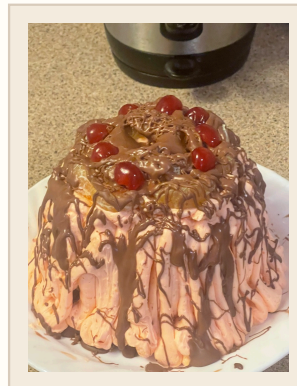
175°C • 25-30m

TIME

20 min + bake

Ingredients

- ☐ 250g flour
- ☐ 300g sugar
- ☐ 2 tsp baking powder
- ☐ 1/2 tsp soda
- ☐ 1/2 tsp salt
- ☐ 113g butter softened
- ☐ 240ml milk
- ☐ 2 eggs
- ☐ 1 tsp vanilla
- ☐ 120g maraschino cherries chopped
- ☐ 60ml cherry juice
- ☐ Frosting: 227g butter
- ☐ 480g powdered sugar
- ☐ 30ml cherry juice
- ☐ 1 tsp vanilla



Pink maraschino cherry birthday cake

Method

- 1.** Whisk flour, sugar, baking powder, soda, salt.
- 2.** Beat in butter and milk until fluffy, then eggs, vanilla, juice.
- 3.** Fold cherries, divide into two 23cm pans.
- 4.** Bake 175°C 25-30m.
- 5.** Beat frosting, frost pink layers, top with extra cherries.

Heavenly Banana Walnut Cream Cake

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

Two 8-in • 10-12 slices •
55m total

TEMPERATURE

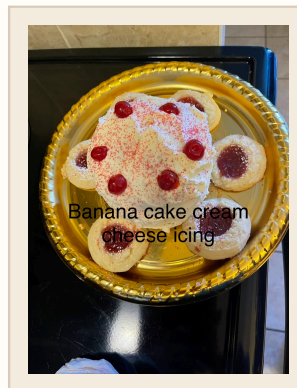
350°F • 30-35m

TIME

Prep 20m Cook 35m

Ingredients

- ☐ 2 cups 240g flour
- ☐ 1 tsp soda
- ☐ 1/2 tsp salt
- ☐ 1/2 cup 113g butter softened
- ☐ 1 cup 200g sugar
- ☐ 2 eggs
- ☐ 1 tsp vanilla
- ☐ 1/2 cup sour cream
- ☐ 3 bananas mashed
- ☐ 1/2 cup walnuts chopped
- ☐ 1/2 cup white chocolate chips
- ☐ 2 cups vanilla custard or pastry cream
- ☐ 1 banana sliced for garnish
- ☐ 1/4 cup walnuts extra



Banana cake with cream cheese icing and thumbprint cookies

Method

- 1.** Whisk flour, soda, salt.
- 2.** Cream butter, sugar, add eggs, vanilla, sour cream, bananas.
- 3.** Fold flour, walnuts, white chips.
- 4.** Divide into two 8-inch pans, bake 350°F 30-35m.
- 5.** Cool, fill with custard, top with banana and walnuts.

Coffee Buttercream Filling — Yule Log-Friendly

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

Fills & lightly frosts one roll
cake

TEMPERATURE

No bake

TIME

10 min

Ingredients

- ☐ 150g unsalted butter softened
- ☐ 200g icing sugar sifted
- ☐ 2 tsp instant espresso powder to taste
- ☐ 1 tbsp hot water
- ☐ 1/2 tsp vanilla extract
- ☐ Pinch salt
- ☐ Optional: 1 tbsp heavy cream for smoothness

Method

- 1.** Dissolve espresso in hot water, cool completely.
- 2.** Beat butter creamy 2m until pale.
- 3.** Add icing sugar, salt, vanilla, beat low then high fluffy.
- 4.** Beat in cooled coffee.
- 5.** Add cream if needed for silky spreadable that holds shape when rolled.

Blackberry Lemon Loaf

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

9x5 loaf • 10 slices • 340g
berries

TEMPERATURE

175°C (350°F) • 55-65m

TIME

20 min + bake

Ingredients

- ☐ 250g (2 cups) all-purpose flour
- ☐ 10g (2 tsp) baking powder
- ☐ 2g (1/4 tsp) fine salt
- ☐ 115g (1/2 cup) unsalted butter softened
- ☐ 200g (1 cup) granulated sugar
- ☐ 2 large eggs
- ☐ Zest of 1 lemon
- ☐ 30mL (2 tbsp) fresh lemon juice
- ☐ 120mL (1/2 cup) whole milk
- ☐ 5mL (1 tsp) pure vanilla extract
- ☐ 340g (12oz / 2.5 cups) blackberries fresh or frozen (not thawed)
- ☐ 1 tbsp flour extra for tossing berries
- ☐ Optional: coarse sugar for top



Glazed blackberry lemon loaf, sliced open

Method

- 1.** Preheat 175°C (350°F). Grease a 9x5 loaf pan and line with parchment leaving overhang.
- 2.** Whisk flour, baking powder, salt.
- 3.** Cream butter and sugar 2-3m until fluffy. Add eggs one at a time, beating well.
- 4.** Mix in lemon zest, lemon juice, milk, vanilla.
- 5.** Add dry to wet, mix just combined — do not overmix.
- 6.** Toss blackberries with 1 tbsp flour to prevent sinking, fold gently into batter.
- 7.** Pour into pan, sprinkle coarse sugar if using.
- 8.** Bake 55-65m until toothpick clean and top golden. If browning fast, tent with foil last 15m.
- 9.** Cool in pan 10m, then lift out to wire rack to cool completely.

Notes: Frozen berries work straight from freezer. Lemon + blackberry is bright farmhouse favorite — keeps 3 days covered, freezes well.

Cream Cheese Frosting — Banana Cake Favorite

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	Frosts 9x13 or two 9-in rounds	No bake	10 min

Ingredients

- ☐ 8oz (225g) cream cheese softened
- ☐ 1/2 cup (115g) unsalted butter softened
- ☐ 3-4 cups (360-480g) powdered sugar sifted (start 3c)
- ☐ 1 tsp (5mL) vanilla extract
- ☐ Pinch fine salt
- ☐ Optional: walnuts chopped, caramel drizzle for flair

Method

- 1.** Beat cream cheese and butter 2m until fluffy and pale, scrape bowl.
- 2.** Add vanilla and salt.
- 3.** Gradually add powdered sugar 1 cup at a time, beat low then high fluffy.
- 4.** Thicker frosting = more sugar. Softer = use less sugar or 1 tbsp milk.
- 5.** If too soft, chill 15m then re-whip — holds shape for banana cake.
- 6.** Frosts one 9x13 sheet or two 9-inch rounds. Top with walnuts or caramel if you like.

Notes: Pairs with Banana Walnut Loaf and Heavenly Banana Walnut Cream Cake. Tangy, not too sweet.

Blueberry Bundt Cake + Cream Cheese Frosting

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

10-cup Bundt • 12 slices

TEMPERATURE

350°F (175°C) • 55-65m

TIME

20 min + bake

Ingredients

- ☐ Cake: 2.5 cups (320g / 10.25oz) all-purpose flour
- ☐ 1 tsp (5g) baking powder
- ☐ 1/2 tsp (2.5g) baking soda
- ☐ 1/2 tsp (2.5g) fine salt
- ☐ 12oz (340g) unsalted butter softened
- ☐ 8oz (225g) cream cheese softened
- ☐ 2 cups (400g / 14oz) granulated sugar
- ☐ 1 tsp (5mL) vanilla extract
- ☐ 5 large eggs ~250g
- ☐ 2 cups (227g / 8oz) blueberries fresh or frozen tossed in 1 tbsp flour
- ☐ Frosting: 4oz (113g) cream cheese softened
- ☐ 2oz (57g) unsalted butter softened
- ☐ 2.5 cups (300g) confectioners sugar sifted — more if needed
- ☐ 1/8 tsp (0.5g) fine salt
- ☐ 1.5 tbsp (22mL) heavy cream

Method

- 1.** Preheat 350°F (175°C). Grease and flour 10-cup Bundt well.
- 2.** Whisk flour, baking powder, baking soda, salt.
- 3.** Cream butter, cream cheese, and sugar 3-4m fluffy.
- 4.** Add eggs one at a time, then vanilla.
- 5.** Alternating, add flour mixture and mix just combined.
- 6.** Fold in blueberries tossed in flour.
- 7.** Pour into Bundt, level, bake 55-65m until toothpick clean.
- 8.** Cool 15m in pan, invert to rack, cool fully.
- 9.** Frosting: beat 4oz cream cheese + 2oz butter smooth, add powdered sugar, salt, cream, beat until thick but pourable, drizzle over cooled Bundt.

Chocolate Cake 9x13 + Cocoa Frosting

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

9x13 sheet • 15 slices

TEMPERATURE

350°F (175°C) • 30-35m

TIME

15 min + bake

Ingredients

- ☐ Cake: 2 cups (240g) all-purpose flour
- ☐ 2 cups (396g) granulated sugar
- ☐ 3/4 cup (63g) unsweetened cocoa powder
- ☐ 2 tsp (8g) baking powder
- ☐ 1.5 tsp (9g) baking soda
- ☐ 1 tsp (2.8g) kosher salt
- ☐ 1 tsp (2.3g) espresso powder optional but deepens chocolate
- ☐ 1 cup (227g) buttermilk or milk or coconut milk
- ☐ 1/2 cup (99g) vegetable oil
- ☐ 2 large eggs ~100g
- ☐ 2 tsp (9.4g) vanilla extract
- ☐ 1 cup (227g) boiling water
- ☐ Frosting: 1/2 cup (42g) cocoa powder
- ☐ 3/4 cup (169.5g) unsalted butter softened
- ☐ 2.5 cups (283.7g) confectioners sugar
- ☐ 1/4 cup (56.7g) milk
- ☐ 1 tsp (4.7g) vanilla
- ☐ 1/4 tsp (0.57g) espresso powder

Method

- 1.** Preheat 350°F. Grease 9x13 with pan release or spray and parchment.
- 2.** Whisk dry: flour, sugar, cocoa, baking powder, soda, salt, espresso.
- 3.** Add buttermilk, oil, eggs, vanilla — mix 2m until smooth.
- 4.** Stir in boiling water — batter will be thin, that's right.
- 5.** Pour into pan, bake 30-35m until toothpick with moist crumbs.
- 6.** Cool completely in pan on rack.
- 7.** Frosting: whisk cocoa to remove lumps. Cream butter + cocoa 2m.
- 8.** Add confectioners sugar and milk alternating: 1 cup sugar, 1 tbsp milk, mix, repeat. Beat high 1m.
- 9.** Add vanilla, espresso, adjust with extra milk or sugar to spreadable consistency.
- 10.** Spread over cooled cake. Keeps counter 3 days covered.
- 11.** Half-batch note: original half recipe uses 1 cup flour, 1 cup sugar, etc. — for 8x8 pan bake 25-30m.

Maraschino Cherry Birthday Cake — 9.13x1.65 Pans Version

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

Two 9.13x1.65 pans • 8-10
slices

TEMPERATURE

350°F (175°C) • 25-30m

TIME

20 min + bake

Ingredients

- ☐ 2 cups (240g) all-purpose flour
- ☐ 1.5 cups (300g) granulated sugar
- ☐ 2 tsp (8g) baking powder
- ☐ 1/2 tsp (2.5g) baking soda
- ☐ 1/2 tsp (3g) fine salt
- ☐ 1/2 cup (113g) unsalted butter softened
- ☐ 1 cup (240mL) whole milk
- ☐ 2 large eggs
- ☐ 1 tsp (5mL) vanilla extract
- ☐ 1/2 cup (60g) maraschino cherries chopped + drained
- ☐ 1/4 cup (60mL) cherry juice from jar
- ☐ Frosting: 1 cup (227g) unsalted butter softened
- ☐ 4 cups (480g) powdered sugar sifted
- ☐ 2 tbsp (30mL) cherry juice
- ☐ 1 tsp vanilla
- ☐ Pinch salt



Chocolate sheet cake with cherries and chocolate shavings

Method

1. Preheat 350°F (175°C). Grease and flour two 9.13x1.65-inch round pans (use 9x2 if needed).
2. Whisk flour, sugar, baking powder, soda, salt.
3. Beat in softened butter, milk, eggs, vanilla, cherry juice until smooth 2m — do not overmix.
4. Fold in chopped cherries.
5. Divide evenly into pans.
6. Bake 25-30m until toothpick clean and tops spring back.
7. Cool 10m in pans, then turn onto rack to cool fully.
8. Frosting: Beat butter 2m fluffy, gradually add powdered sugar, cherry juice, vanilla, salt. Whip 2-3m pink and fluffy.
9. Frost stacking layers, decorate with extra cherries. 8-10 servings.

Notes: Variation of classic Cherry Cake — this 9.13x1.65 pan version makes thinner layers, faster bake, same cheerful pink crumb. Cherry juice colors frosting naturally.

Orange Loaf with Glaze Topping

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	23x13cm (9x5-inch) loaf • 10 slices	175°C (350°F) • 45-50m	20 min + bake + glaze

Ingredients

- ☐ Loaf: 220g (1 3/4 cups) all-purpose flour
- ☐ 1 tsp (5g) baking powder
- ☐ 1/2 tsp (2.5g) baking soda
- ☐ 1/4 tsp (1g) fine salt
- ☐ 115g (1/2 cup) unsalted butter softened
- ☐ 150g (3/4 cup) granulated sugar
- ☐ 2 large eggs
- ☐ 90mL (1/3 cup + 2 tbsp) fresh orange juice
- ☐ 2 tbsp (12g) orange zest
- ☐ 90mL (1/3 cup + 2 tbsp) 35% heavy cream
- ☐ Glaze: 120g (1 cup) powdered sugar sifted
- ☐ 30-45mL (2-3 tbsp) orange juice — start 2 tbsp
- ☐ 1 tsp orange zest

Method

- 1.** Preheat oven to 175°C (350°F). Grease a 23x13cm (9x5-inch) loaf pan and line with parchment.
- 2.** Whisk flour, baking powder, baking soda, salt in a bowl.
- 3.** Beat butter and sugar 2-3m until fluffy and pale. Add eggs one at a time, beating well after each.
- 4.** Mix in orange juice, zest, and 35% cream until combined — may look curdled briefly, that's okay.
- 5.** Gradually add dry ingredients to wet, mixing until just combined — do not overmix.
- 6.** Pour batter into prepared loaf pan, smooth top.
- 7.** Bake 45-50m or until toothpick comes out clean and top is lightly golden. Tent with foil if browning fast.
- 8.** Cool in pan 10m, then transfer to wire rack to cool completely before glazing.
- 9.** Glaze: Whisk powdered sugar, 2 tbsp orange juice, and zest until smooth and pourable. Add extra 1 tbsp juice if too thick.
- 10.** Drizzle glaze over cooled loaf, let set 10m. Slice and serve — bright citrus farmhouse favorite.

Notes: Use fresh orange juice and zest for best flavor. 35% cream makes it tender — can sub sour cream or full-fat yogurt. Keeps 3 days covered, freezer-friendly.

Orange Cranberry Muffins

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	12 muffins	400°F • 15-20m	15 min + bake

Ingredients

- ☐ 250g flour
- ☐ 150g sugar
- ☐ 2 tsp baking powder
- ☐ 1/2 tsp soda
- ☐ 1/2 tsp salt
- ☐ 115g butter melted
- ☐ 2 eggs
- ☐ 120ml OJ
- ☐ 1 tbsp orange zest
- ☐ 1 tsp vanilla
- ☐ 1.5 cups cranberries fresh or frozen

Method

- 1.** Whisk flour, sugar, baking powder, soda, salt.
- 2.** Whisk melted butter, eggs, OJ, zest, vanilla.
- 3.** Combine wet into dry, fold cranberries — do not overmix.
- 4.** Fill 12 muffin cups 3/4 full.
- 5.** Bake 400°F 15-20m until domed and golden.

Zucchini Muffins

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

12 muffins

TEMPERATURE

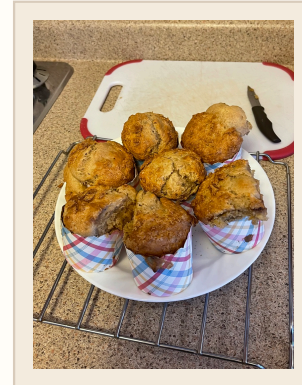
350°F • 20-25m

TIME

15 min + bake

Ingredients

- ☐ 250g flour
- ☐ 1 tsp baking soda
- ☐ 1 tsp cinnamon
- ☐ 1/2 tsp salt
- ☐ 1/4 tsp nutmeg
- ☐ 2 eggs
- ☐ 100g sugar
- ☐ 110g brown sugar
- ☐ 120ml oil
- ☐ 1 tsp vanilla
- ☐ 1.5 cups grated zucchini squeezed
- ☐ 60g walnuts chopped



Fresh-baked zucchini muffins

Method

- 1.** Whisk flour, soda, spices, salt.
- 2.** Whisk eggs, sugars, oil, vanilla, stir in zucchini.
- 3.** Combine, fold walnuts.
- 4.** Fill muffins.
- 5.** Bake 350°F 20-25m.

Banana Muffins

SOURCE

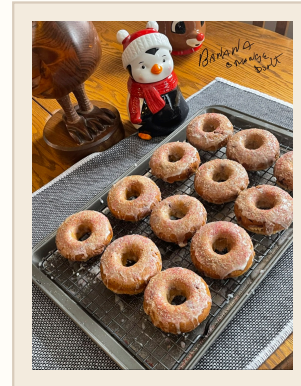
Bob (added 2026-09-23)

TEMPERATURE

180°C (350°F) • 18-20m

Ingredients

- ☐ 240g all-purpose flour
- ☐ 100g sugar
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 5 ripe bananas, mashed
- ☐ 60ml vegetable oil
- ☐ 1 large egg
- ☐ 60ml milk
- ☐ 1 tsp vanilla extract



Glazed banana muffins

Method

- 1.** Preheat oven to 180°C (350°F). Line a muffin tin with paper liners.
- 2.** In a bowl, mix the flour, sugar, baking soda, and salt.
- 3.** In another bowl, combine the mashed bananas, vegetable oil, egg, milk, and vanilla extract.
- 4.** Add the wet ingredients to the dry ingredients and mix until just combined. Do not overmix.
- 5.** Divide the batter evenly among the muffin cups. Bake 18-20 minutes, until a toothpick inserted in the center comes out clean.

Simple Sandwich Bread

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

1 loaf

TEMPERATURE

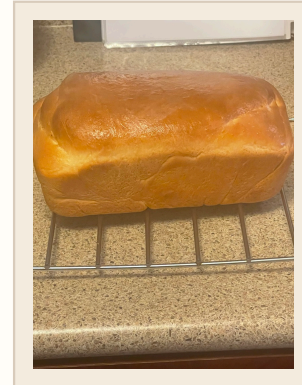
375°F • 30-35m

TIME

15 min + 1h rise + 45m proof

Ingredients

- ☐ 7g instant yeast (1 packet)
- ☐ 1 cup warm water 110-115°F
- ☐ 1/4 cup milk warm
- ☐ 2 tbsp butter melted
- ☐ 2 tbsp sugar
- ☐ 1 tsp salt
- ☐ 3-3.5 cups 360-420g bread flour



Fresh-baked sandwich bread

Method

- 1.** Dissolve yeast, water, milk, sugar 5m foamy.
- 2.** Add melted butter, salt, 3 cups flour, knead 8m smooth elastic.
- 3.** Rise covered 1h doubled.
- 4.** Shape into loaf, place in 9x5 pan, proof 30-45m.
- 5.** Bake 375°F 30-35m until hollow sounding, cool on rack.

Cheddar Loaf Variation

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	1 loaf • variation of Simple Sandwich Bread	375°F • 30-35m (same as base)	15 min + 1h rise + 45m proof + add-in

Ingredients

- ☐ Base: Simple Sandwich Bread dough (1 loaf)
- ☐ Add-ins: 75–120g shredded old cheddar
 - ☐ • 75g for a subtle savoury loaf
 - ☐ • 120g for bold, cheesy pockets

Method

- 1.** After the first rise, gently deflate the dough.
- 2.** Flatten it into a loose rectangle on a lightly floured surface.
- 3.** Sprinkle the shredded cheddar evenly across the surface.
- 4.** Fold the dough like a letter (or roll it up), then knead lightly just enough to distribute the cheese without fully blending it.
- 5.** Shape the loaf as usual.
- 6.** Proceed with the second rise and bake according to the base recipe.

Notes: Adding cheese after the first rise preserves the dough's structure and gives you distinct cheese pockets. Adding cheese during shaping creates a more marbled, ribboned effect. Avoid adding cheese during the second rise, as it will deflate the dough.

Banana Walnut Loaf 5x7

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

5x7 small loaf

TEMPERATURE

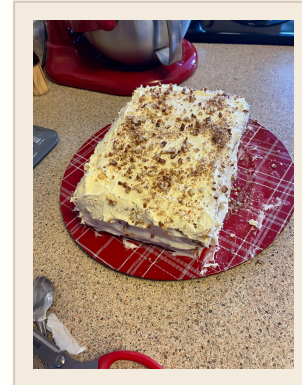
350°F • 55-65m

TIME

10 min + bake

Ingredients

- ☐ 190g flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1/2 tsp cinnamon
- ☐ 113g butter softened
- ☐ 150g sugar
- ☐ 2 eggs
- ☐ 1 tsp vanilla
- ☐ 3 ripe bananas mashed
- ☐ 60g walnuts chopped



Frosted banana walnut loaf with chopped walnuts

Method

1. Whisk flour, soda, salt, cinnamon.
2. Cream butter and sugar, add eggs, vanilla, bananas.
3. Mix in flour, fold walnuts.
4. Pour into 5x7 or 8x4 loaf pan.
5. Bake 350°F 55-65m.

Apple Walnut Loaf 5x7

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

5x7 small loaf

TEMPERATURE

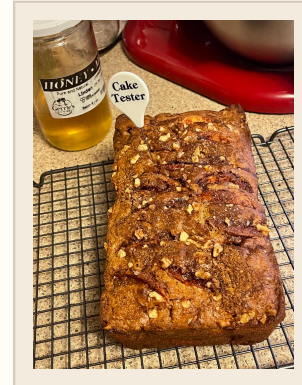
350°F • 55-65m

TIME

15 min + bake

Ingredients

- ☐ 250g flour
- ☐ 1 tsp baking soda
- ☐ 1 tsp cinnamon
- ☐ 1/2 tsp salt
- ☐ 113g butter softened
- ☐ 150g sugar
- ☐ 55g brown sugar
- ☐ 2 eggs
- ☐ 1 tsp vanilla
- ☐ 2 apples diced
- ☐ 60g walnuts
- ☐ 120ml yogurt



Apple walnut loaf cooling on a rack

Method

1. Whisk flour, soda, cinnamon, salt.
2. Cream butter and sugars, add eggs, vanilla, yogurt.
3. Fold in apples and walnuts.
4. Pour into small loaf pan.
5. Bake 350°F 55-65m until toothpick clean.

Blueberry Raisin Loaf

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

9x5 loaf • 330g filling

TEMPERATURE

180°C 350°F • 50-60m

TIME

15 min + bake

Ingredients

- ☐ Dry: 240g flour
- ☐ 150g sugar
- ☐ 5g baking powder
- ☐ 2.5g soda
- ☐ 1.5g salt
- ☐ Wet: 330g blueberry pie filling
- ☐ 100g raisins
- ☐ 2 eggs
- ☐ 120ml milk
- ☐ 80ml butter melted
- ☐ 5ml vanilla
- ☐ Zest of 1 lemon



Blueberry loaf on a cooling rack

Method

1. Whisk dry ingredients.
2. Mix pie filling, raisins, eggs, milk, melted butter, vanilla, lemon zest.
3. Combine wet into dry — batter thick.
4. Pour into 9x5 lined loaf.
5. Bake 180°C 50-60m until center set.

Twisted Cinnamon Sugar Doughnuts

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

12 twists

TEMPERATURE

350°F oil • 1-2m per side

TIME

20 min + 1.5h rise

Ingredients

- ☐ 2 1/4 tsp yeast
- ☐ 1/2 cup warm milk 110°F
- ☐ 1/4 cup sugar
- ☐ 1/2 tsp salt
- ☐ 2 eggs
- ☐ 1/2 cup 113g butter softened
- ☐ 3 cups 360g flour
- ☐ 1/2 tsp vanilla
- ☐ Oil for frying
- ☐ Coating: 1 cup sugar
- ☐ 2 tsp cinnamon

Method

- 1.** Dissolve yeast, warm milk, 1 tbsp sugar 5m.
- 2.** Mix in remaining sugar, salt, eggs, butter, flour, vanilla, knead 7m.
- 3.** Rise 1-1.5h doubled.
- 4.** Roll 1/2 inch thick, cut strips, twist, second rise 30m.
- 5.** Fry 350°F 1-2m per side, toss in cinnamon sugar warm.

Cinnamon Raisin Swirl Buns — Using Bread Dough

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

12 buns

TEMPERATURE

180°C 350°F • 20-25m

TIME

15 min + 1h rise + 45m proof

Ingredients

- ☐ Base dough ~500g flour hydration ~72% — warm water, milk, sugar, yeast, butter
- ☐ Filling: 50g softened butter
- ☐ 80g brown sugar
- ☐ 1.5 tsp cinnamon
- ☐ 80g raisins soaked 10m warm water or rum drained
- ☐ Pinch salt
- ☐ 1/2 tsp vanilla
- ☐ Optional glaze: 100g powdered sugar + 1-2 tbsp milk

Method

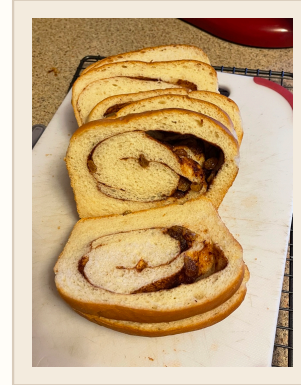
- 1.** Make dough: water, milk, sugar, yeast foam 5-10m, add melted butter, flour, knead 8-10m smooth elastic. Rise 1h doubled.
- 2.** Mix filling: butter, brown sugar, cinnamon, vanilla.
- 3.** Roll dough 30x40cm rectangle, spread filling leaving 1cm border, sprinkle raisins.
- 4.** Roll long edge tightly, slice 12 with floss or sharp knife.
- 5.** Place in greased pan slight spacing, second rise 30-45m puffy, bake 180°C 20-25m golden. Drizzle glaze. Notes: gooier add 1 tbsp cornstarch to filling; crispier space apart; deeper flavor add walnuts orange zest.

Apple Cinnamon Swirl Loaf

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	23x13cm (9x5-inch) loaf • 10 slices	175°C (350°F) • 50-60m	20 min + bake + 10m cool

Ingredients

- ☐ Loaf: 250g (2 cups) all-purpose flour
- ☐ 2 1/4 tsp (10g) baking powder
- ☐ 1/2 tsp (2g) baking soda
- ☐ 1/2 tsp (2g) salt
- ☐ 1/2 tsp (1g) ground cinnamon
- ☐ 1/4 tsp (0.5g) ground nutmeg
- ☐ 115g (1/2 cup or 1 stick) unsalted butter, softened
- ☐ 180g (3/4 cup) granulated sugar
- ☐ 2 large eggs
- ☐ 1 tsp (5mL) pure vanilla extract
- ☐ 120mL (1/2 cup) milk
- ☐ 190g (1 1/2 cups) peeled and diced apples — Granny Smith or Honeycrisp
- ☐ Streusel: 50g (1/4 cup) granulated sugar
- ☐ 60g (1/2 cup) all-purpose flour
- ☐ 50g (1/4 cup) brown sugar, packed
- ☐ 1 tsp (2g) ground cinnamon
- ☐ 55g (1/4 cup or 1/2 stick) unsalted butter, cold and cut into small pieces



Sliced apple cinnamon swirl loaf

Method

- 1.** Preheat oven to 175°C (350°F). Grease a 23x13cm (9x5-inch) loaf pan and line with parchment.
- 2.** In a medium bowl, whisk flour, baking powder, baking soda, salt, cinnamon, and nutmeg.
- 3.** In large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, beating well. Stir in vanilla.
- 4.** Gradually add dry ingredients to wet, alternating with milk, beginning and ending with flour — mix just combined.
- 5.** Fold in diced apples until evenly distributed.
- 6.** Streusel: combine granulated sugar, flour, brown sugar, cinnamon. Cut in cold butter until coarse crumbs.
- 7.** Pour half batter into pan, sprinkle half streusel. Repeat layers, ending with streusel on top.
- 8.** Swirl streusel into batter with a knife for marbled effect — do not overmix.
- 9.** Bake 50-60 min until toothpick clean. If browning fast, tent with foil last 15m.
- 10.** Cool in pan 10 min, then transfer to wire rack to cool completely. Optional: drizzle powdered sugar + milk glaze.

Notes: Firm apples hold shape best. Add 60g (1/2 cup) chopped pecans to streusel for crunch. Dual units kept archival-friendly.

Stand Mixer Cinnamon Rolls

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	12-15 rolls	375°F (190°C) • 18-20m	20 min + 2h rise + bake

Ingredients

- ☐ Dough: 1.5 cups (190mL) warm milk 100-110°F (38-43°C)
- ☐ 2 1/4 tsp instant active yeast (SAF or Red Star)
- ☐ 3.5 cups (420g) all-purpose flour
- ☐ 1 tsp (5g) fine salt
- ☐ 1/4 cup (50g) granulated sugar
- ☐ 4 large eggs beaten
- ☐ 4 tbsp (55g) unsalted butter melted and slightly cooled
- ☐ Filling: 1/2 cup (100g) granulated sugar
- ☐ 2 tbsp (30g) ground cinnamon
- ☐ 1/4 cup (55g) unsalted butter softened
- ☐ Glaze optional: 1 cup (200g) powdered sugar
- ☐ 2 tbsp (30mL) milk

Method

- 1.** Dough: In bowl of stand mixer, combine flour, salt, sugar, instant yeast.
- 2.** Attach dough hook, add warm milk, beaten eggs, melted butter.
- 3.** Mix on low Speed 2 (KitchenAid) 2-3m until shaggy dough forms.
- 4.** Increase to medium Speed 4, knead 5-7m until smooth and elastic — should pull from sides but slightly tacky.
- 5.** Place in greased bowl, cover with plastic wrap, rise warm 1-2h until doubled.
- 6.** Filling: Mix sugar + cinnamon, add softened butter to make spreadable paste.
- 7.** Assemble: On lightly floured surface roll dough to 1/4-inch (6mm) thick rectangle.
- 8.** Spread filling evenly leaving 1-inch (2.5cm) border.
- 9.** Roll tight log starting from long side, pinch seam.
- 10.** Cut into 12-15 equal pieces with floss or serrated knife.
- 11.** Place on parchment-lined sheet 1 inch apart, cover plastic, rise 1h until puffed.
- 12.** Preheat oven to 375°F (190°C). Bake 18-20m until golden brown.
- 13.** Glaze: Whisk powdered sugar + milk smooth, drizzle over warm rolls. Enjoy!

Notes: Stand mixer saves time — do not overmix. Dough should be soft, elastic. If sticky, add 1-2 tbsp flour max.

Double-Loaf Bajan Sweet Bread (Velvo Kris Version)

SOURCE

Bob (2026-09-30)

YIELD

2 loaves

TEMPERATURE

350°F (175°C) • 55-70m

TIME

25 min + bake

BOB'S NOTES

Made with Velvo Kris shortening (Crisco works 1:1) and raw sugar instead of granulated sugar; raisins soaked in warm Mount Gay Eclipse rum.

Ingredients

- ☐ 230 g (1 cup) Velvo Kris shortening
- ☐ 460 g (2 cups) raw sugar
- ☐ 720 g (6 cups) all-purpose flour
- ☐ 4 tsp baking powder
- ☐ 1 tsp salt
- ☐ 400 g (4 cups) grated coconut (fresh or desiccated)
- ☐ 300 g (2 cups) raisins, soaked in warm Mount Gay Eclipse rum
- ☐ 150 g (1 cup) mixed peel
- ☐ 4 large eggs
- ☐ 360 ml (1 1/2 cups) milk
- ☐ 2 tsp vanilla
- ☐ 1 tsp nutmeg
- ☐ 1 tsp cinnamon
- ☐ Optional topping: extra coconut + sugar for 2 loaves



Double-loaf Bajan sweet bread cooling on a rack

Method

- 1.** Cream Velvo Kris + raw sugar until light and fluffy.
- 2.** Add eggs + vanilla and mix until smooth.
- 3.** Combine dry ingredients: flour, baking powder, salt, nutmeg, cinnamon.
- 4.** Add dry to wet, mixing gently while adding the milk. Batter will be thick.
- 5.** Fold in coconut, mixed peel, and the rum-soaked raisins. Toss fruit in 1 tbsp flour first so it doesn't sink.
- 6.** Divide batter evenly into two greased loaf pans. Sprinkle coconut + sugar on each loaf.
- 7.** Bake at 350°F (175°C) for 55-70 minutes, until golden and a skewer comes out clean.
- 8.** Cool completely. Sweet bread firms up as it cools.

Soft Sugar Cookies — Holiday Card

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

36 cookies

TEMPERATURE

350°F (175°C) • 8-10m

TIME

15 min + chill

Ingredients

- ☐ 1 cup (200 g) sugar
- ☐ 1/2 cup (115 g) margarine softened
- ☐ 1/2 cup (115 g) shortening
- ☐ 2 large eggs
- ☐ 1/2 cup (120 mL) sour cream
- ☐ 1 tsp (5 mL) vanilla
- ☐ 3 1/2 cups (440 g) flour
- ☐ 1 tsp (5 g) baking soda
- ☐ 1/2 tsp salt (standard for this style)



Decorated soft sugar cookies

Method

- 1.** Cream sugar, margarine and shortening until light.
- 2.** Add eggs, sour cream and vanilla — beat smooth.
- 3.** Whisk flour, baking soda and salt, stir into wet to form soft dough.
- 4.** Chill 30 minutes for easier rolling.
- 5.** Roll 1/4 inch thick, cut shapes, bake 350°F (175°C) 8-10m until set not brown. These stay soft from sour cream.

Notes: Card was truncated — salt and method filled in farmhouse style to keep it soft and printable.

3-Ingredient Butter Cookies

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	30 cookies	350°F • 18-20m	15 min + 30m chill

Ingredients

- ☐ 1 cup 227g butter slightly melted and cooled
- ☐ 1 cup 120g powdered sugar
- ☐ 2 cups 240g all-purpose flour

Method

1. Whisk melted butter and powdered sugar until smooth.
2. Stir in flour until soft dough.
3. Pipe with large star tip onto parchment.
4. Chill 30m so edges stay sharp.
5. Bake 350°F 18-20m until barely golden at edges.

Chocolate Chip Cookies — Halved Batch

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

18 cookies

TEMPERATURE

375°F • 9-11m

TIME

10 min + bake

Ingredients

- ☐ 135g all-purpose flour
- ☐ 1/2 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 113g butter softened
- ☐ 75g granulated sugar
- ☐ 82.5g brown sugar
- ☐ 1/2 tsp vanilla
- ☐ 1 large egg
- ☐ 170g chocolate chips
- ☐ 60g chopped walnuts optional

Method

- 1.** Whisk flour, soda, salt.
- 2.** Cream butter and both sugars 2m, add vanilla and egg.
- 3.** Mix in flour, then chips and nuts.
- 4.** Scoop 2 tbsp balls, 2 inches apart.
- 5.** Bake 375°F 9-11m until golden edges, soft center.

Fast n Festive Pressed Cookies

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	48 cookies	400°F • 7-8m	10 min + bake

Ingredients

- ☐ 226g butter softened
- ☐ 150g granulated sugar
- ☐ 1 large egg
- ☐ 270g all-purpose flour
- ☐ 1/2 tsp vanilla extract

Method

1. Cream butter and sugar until fluffy.
2. Beat in egg and vanilla.
3. Mix in flour until just combined — do not chill for press.
4. Press through cookie press onto ungreased sheet.
5. Bake 400°F 7-8m until set, not brown.

Peanut Butter-Chocolate Stars

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	30 cookies	375°F • 10-12m	20 min + bake

Ingredients

- ☐ 125g creamy peanut butter
- ☐ 113g butter softened
- ☐ 100g sugar
- ☐ 90g brown sugar
- ☐ 1 large egg
- ☐ 180g flour
- ☐ 1/2 tsp baking powder
- ☐ 1/4 tsp salt
- ☐ 30 chocolate stars, unwrapped

Method

1. Cream peanut butter, butter, sugars.
2. Add egg, beat smooth.
3. Whisk flour, baking powder, salt, mix in.
4. Roll 1 tbsp balls, roll in sugar, bake 375°F 10m.
5. Press a chocolate star in center immediately, cool.

Snickerdoodles

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	24 cookies	400°F • 8-10m	15 min + bake

Ingredients

- ☐ 113g butter softened
- ☐ 200g granulated sugar + 2 tbsp for rolling
- ☐ 1 large egg
- ☐ 180g flour
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1 tsp ground cinnamon for rolling

Method

- 1.** Cream butter and 200g sugar, add egg.
- 2.** Whisk flour, soda, salt, mix in.
- 3.** Mix 2 tbsp sugar + cinnamon.
- 4.** Roll 1.5 tbsp balls in cinnamon sugar.
- 5.** Bake 400°F 8-10m until puffed and cracked, centers soft.

Snow-Topped Chewy Chocolates

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	28 cookies	350°F • 10-12m	20 min + 1h chill

Ingredients

- ☐ 113g butter
- ☐ 113g unsweetened chocolate melted
- ☐ 400g granulated sugar
- ☐ 4 large eggs
- ☐ 2 tsp vanilla
- ☐ 240g all-purpose flour
- ☐ 2 tsp baking powder
- ☐ 1/2 tsp salt
- ☐ 120g powdered sugar for rolling

Method

- 1.** Melt butter and chocolate, whisk in sugar, eggs, vanilla.
- 2.** Stir flour, baking powder, salt.
- 3.** Chill dough 1h minimum — very soft.
- 4.** Roll tbsp balls in powdered sugar heavily.
- 5.** Bake 350°F 10-12m — crinkle tops, fudgy inside.

Sugar Cookies — Cut Out

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	36 cookies	400°F • 6-8m	15 min + chill

Ingredients

- ☐ 170g butter softened
- ☐ 200g granulated sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla
- ☐ 330g flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp salt

Method

- 1.** Cream butter and sugar, add eggs and vanilla.
- 2.** Whisk flour, baking powder, salt, mix to soft dough.
- 3.** Chill 30m, roll 1/4 inch thick.
- 4.** Cut shapes, bake 400°F 6-8m until edges just set.
- 5.** Cool and decorate.

Ginger Cut-Outs

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	30 cookies	350°F • 8-10m	15 min + chill

Ingredients

- ☐ 170g butter softened
- ☐ 150g brown sugar
- ☐ 125ml molasses
- ☐ 1 large egg
- ☐ 360g flour
- ☐ 1 tbsp ground ginger
- ☐ 1 tsp cinnamon
- ☐ 1/2 tsp ground cloves
- ☐ 1/2 tsp baking soda
- ☐ 1/2 tsp salt

Method

1. Cream butter, brown sugar, molasses, egg.
2. Whisk flour and spices, soda, salt, mix in.
3. Chill 1h, roll 1/4 inch.
4. Cut gingerbread shapes.
5. Bake 350°F 8-10m until set.

Vanilla Sugar Christmas Cookies

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	40 cookies	350°F • 8-10m	15 min + chill

Ingredients

- ☐ 225g butter softened
- ☐ 9g vanilla sugar (1 packet)
- ☐ 1/2 cup 100g sugar
- ☐ 1 large egg
- ☐ 1.5 tsp vanilla extract
- ☐ 3 cups 360g flour
- ☐ 1/2 tsp baking powder
- ☐ 1/4 tsp salt

Method

1. Cream butter, vanilla sugar, sugar until fluffy.
2. Add egg and vanilla.
3. Add flour, baking powder, salt.
4. Roll and cut, or slice log.
5. Bake 350°F 8-10m until light gold.

Perfect Thumbprint Cookies

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

24 cookies

TEMPERATURE

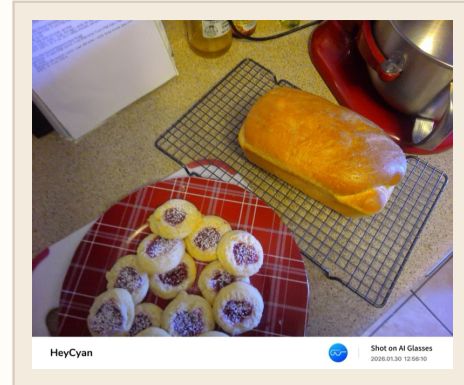
350°F • 10-12m

TIME

20 min + bake

Ingredients

- ☐ 225g butter softened
- ☐ 1/2 cup 100g sugar
- ☐ 1 egg separated
- ☐ 1 tsp vanilla
- ☐ 2 cups 240g flour
- ☐ 1/4 tsp salt
- ☐ 3/4 cup 80g finely chopped nuts
- ☐ 1/2 cup jam



Thumbprint cookies with jam centers

Method

1. Cream butter, sugar, egg yolk, vanilla.
2. Mix flour and salt, form dough.
3. Roll into balls, dip in lightly beaten white, then nuts.
4. Thumbprint center, fill with jam.
5. Bake 350°F 10-12m until set.

Buttery Coconut Oatmeal Cookies

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	24 cookies	350°F • 10-11m	15 min + bake

Ingredients

- ☐ 1 cup 90g rolled oats
- ☐ 1 cup 125g flour
- ☐ 1/2 cup 100g granulated sugar
- ☐ 1/4 cup 50g brown sugar
- ☐ 3/4 cup 60g coconut
- ☐ 1/4 tsp salt
- ☐ 1 tsp baking soda
- ☐ 1/2 cup 113g butter melted
- ☐ 2 tbsp corn syrup or honey
- ☐ 1 egg

Method

1. Whisk oats, flour, sugars, coconut, salt, soda.
2. Stir melted butter, corn syrup, egg.
3. Combine into soft dough.
4. Scoop tbsp balls.
5. Bake 350°F 10-11m until edges golden.

Banana Oat Cookies with Honey — 5 Bananas

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	20 cookies	350°F 175°C • 12-15m	10 min + bake

Ingredients

- ☐ 5 ripe bananas mashed smooth
- ☐ 2.5 cups 225g rolled oats
- ☐ 1/2 cup honey
- ☐ 1/2 cup coconut oil melted
- ☐ 1 tsp vanilla
- ☐ Pinch salt
- ☐ Optional: chocolate chips, dried fruits, nuts

Method

- 1.** Preheat 350°F 175°C, parchment line.
- 2.** Mash bananas smooth, add oats, honey, melted oil, vanilla, salt — well combined.
- 3.** Stir in optional add-ins.
- 4.** Scoop spoonfuls, flatten back of spoon.
- 5.** Bake 12-15m edges golden, cool few min then rack.

Double Chocolate Cookies

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 18-20 cookies

TEMPERATURE

350°F (175°C) • 10-12m

TIME

15 min + bake

Ingredients

- ☐ 1 cup 125g all-purpose flour
- ☐ 1/2 cup 50g cocoa powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1/2 cup 115g unsalted butter, softened
- ☐ 1/2 cup 100g brown sugar, packed
- ☐ 1/4 cup 50g white sugar
- ☐ 1 large egg
- ☐ 1 tsp vanilla extract
- ☐ 1 cup 170g chocolate chips or chunks



Stack of double chocolate cookies

Method

- 1.** Preheat 350°F (175°C), parchment-line baking sheets.
- 2.** Whisk flour, cocoa, baking soda, salt.
- 3.** Cream butter with both sugars until fluffy; beat in egg and vanilla.
- 4.** Stir in dry ingredients just until combined, then fold in chocolate chips.
- 5.** Scoop 1 1/2-tbsp balls; chill 20 minutes if time allows for less spread.
- 6.** Bake 10-12m until edges set and centers look just soft. Cool on sheet 5m, then rack.

Coffee Cookies

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 28 cookies

TEMPERATURE

350°F (175°C) • 10-12m

TIME

15 min + bake

Ingredients

- ☐ 2 1/2 cups 315g flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 3/4 cup 170g butter, softened
- ☐ 1 cup 200g brown sugar, packed
- ☐ 1/2 cup 100g granulated sugar
- ☐ 2 large eggs
- ☐ 2 tsp vanilla extract
- ☐ 2 tbsp instant coffee dissolved in 1 tbsp hot water
- ☐ 1 tsp cocoa powder



Stack of coffee cookies

Method

- 1.** Preheat 350°F (175°C), parchment-line baking sheets.
- 2.** Dissolve instant coffee in hot water; cool slightly.
- 3.** Whisk flour, baking powder, baking soda, cocoa.
- 4.** Cream butter with both sugars; beat in eggs, vanilla, and coffee mixture.
- 5.** Stir in dry ingredients until just combined.
- 6.** Scoop tbsp balls; bake 10-12m until edges are golden. Cool on sheet 5m, then rack.

Sugar Cookies — Classic Drop

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 24 cookies

TEMPERATURE

350°F (175°C) • 9-11m

TIME

15 min + bake

Ingredients

- ☐ 2 3/4 cups 345g all-purpose flour
- ☐ 1/2 tsp baking powder
- ☐ 1/2 tsp salt
- ☐ 1 cup 225g butter, softened
- ☐ 1 cup 200g sugar
- ☐ 1 large egg
- ☐ 1 1/2 tsp vanilla extract



Stack of sugar cookies

Method

- 1.** Preheat 350°F (175°C), parchment-line baking sheets.
- 2.** Whisk flour, baking powder, salt.
- 3.** Cream butter and sugar until light and fluffy; beat in egg and vanilla.
- 4.** Stir in dry ingredients until a soft dough forms.
- 5.** Scoop tbsp balls, flatten slightly; bake 9-11m until edges are just golden. Cool on sheet 5m, then rack.

Butter Cookies – Classic

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 24 cookies

TEMPERATURE

350°F (175°C) • 12-14m

TIME

15 min + bake

Ingredients

- ☐ 1 cup 225g unsalted butter, softened
- ☐ 3/4 cup 90g powdered sugar
- ☐ 1 egg yolk
- ☐ 1 tsp vanilla
- ☐ 2 cups 250g all-purpose flour
- ☐ 1/4 tsp salt



Stack of butter cookies

Method

- 1.** Preheat 350°F (175°C), parchment-line baking sheets.
- 2.** Cream butter and powdered sugar until smooth; beat in egg yolk and vanilla.
- 3.** Stir in flour and salt until a soft dough forms.
- 4.** Pipe or scoop tbsp portions; bake 12-14m until edges are lightly golden. Cool on sheet 5m, then rack.

Snickerdoodle Cookies

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 30 cookies

TEMPERATURE

375°F (190°C) • 8-10m

TIME

15 min + bake

Ingredients

- ☐ 2 3/4 cups 345g all-purpose flour
- ☐ 2 tsp cream of tartar
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 cup 225g butter, softened
- ☐ 1 1/2 cups 300g sugar
- ☐ 2 large eggs
- ☐ 2 tsp vanilla extract
- ☐ 2 tbsp 25g sugar mixed with 2 tsp cinnamon, for rolling



Stack of snickerdoodle cookies

Method

- 1.** Preheat 375°F (190°C), parchment-line baking sheets.
- 2.** Whisk flour, cream of tartar, baking soda, salt.
- 3.** Cream butter and sugar until fluffy; beat in eggs and vanilla.
- 4.** Stir in dry ingredients until just combined.
- 5.** Roll tbsp balls in cinnamon sugar; bake 8-10m until edges set and centers look soft. Cool on sheet 5m, then rack.

Peanut Butter Cookies

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 30 cookies

TEMPERATURE

350°F (175°C) • 10-12m

TIME

15 min + bake

Ingredients

- ☐ 1 cup 250g peanut butter
- ☐ 1/2 cup 115g butter, softened
- ☐ 1 cup 200g sugar
- ☐ 1 large egg
- ☐ 1 tsp vanilla
- ☐ 1 1/2 cups 190g all-purpose flour
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt



Stack of peanut butter cookies

Method

- 1.** Preheat 350°F (175°C), parchment-line baking sheets.
- 2.** Cream peanut butter, butter, and sugar until fluffy; beat in egg and vanilla.
- 3.** Stir in flour, baking soda, salt until just combined.
- 4.** Roll tbsp balls; flatten with a fork in a crosshatch.
- 5.** Bake 10-12m until edges are golden. Cool on sheet 5m, then rack.

Brownie Crinkle Cookies

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 24 cookies

TEMPERATURE

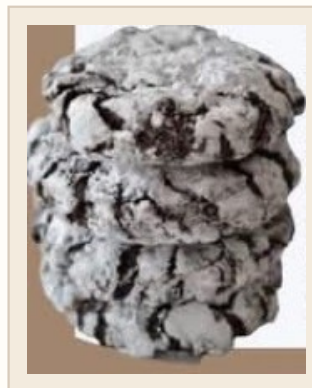
350°F (175°C) • 10-12m

TIME

15 min + chill + bake

Ingredients

- ☐ 1 cup 125g all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/4 tsp salt
- ☐ 1/2 cup 50g cocoa powder
- ☐ 1/2 cup 115g butter, melted
- ☐ 1 cup 200g sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 1/2 cup 85g semi-sweet chocolate chips
- ☐ 1/2 cup 60g powdered sugar, for rolling



Stack of brownie crinkle cookies

Method

- 1.** Whisk flour, baking powder, salt, cocoa.
- 2.** Whisk melted butter and sugar; beat in eggs and vanilla.
- 3.** Stir in dry ingredients, then chocolate chips. Chill 30m for easier rolling and better crinkles.
- 4.** Preheat 350°F (175°C), parchment-line baking sheets.
- 5.** Roll tbsp balls in powdered sugar, coating thickly; bake 10-12m until tops crack and edges set. Cool on sheet 5m, then rack.

Oatmeal Raisin Cookies

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 26 cookies

TEMPERATURE

350°F (175°C) • 10-12m

TIME

15 min + bake

Ingredients

- ☐ 1 cup 225g butter, softened
- ☐ 1 cup 200g brown sugar, packed
- ☐ 1/2 cup 100g granulated sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 1 1/2 cups 190g flour
- ☐ 1 tsp baking soda
- ☐ 1 tsp cinnamon
- ☐ 1/2 tsp salt
- ☐ 3 cups 270g old-fashioned oats
- ☐ 1 cup 150g raisins



Stack of oatmeal raisin cookies

Method

- 1.** Preheat 350°F (175°C), parchment-line baking sheets.
- 2.** Cream butter with both sugars until fluffy; beat in eggs and vanilla.
- 3.** Stir in flour, baking soda, cinnamon, salt until just combined.
- 4.** Fold in oats and raisins.
- 5.** Scoop 1 1/2-tbsp mounds; bake 10-12m until edges are golden and centers look just set. Cool on sheet 5m, then rack.

Cream Cheese Cookies

SOURCE

Cookie for Every Craving
chart (shared 2026-09-25)

YIELD

about 30 cookies

TEMPERATURE

350°F (175°C) • 10-12m

TIME

15 min + chill + bake

Ingredients

- ☐ 1 3/4 cups 220g all-purpose flour
- ☐ 1/2 tsp baking powder
- ☐ 1/2 tsp fine sea salt
- ☐ 1/2 cup 115g butter, softened
- ☐ 4 oz 115g cream cheese, softened
- ☐ 1 cup 200g sugar
- ☐ 1 large egg
- ☐ 1 tbsp vanilla
- ☐ Powdered sugar, for rolling



Stack of cream cheese cookies

Method

- 1.** Whisk flour, baking powder, salt.
- 2.** Beat butter, cream cheese, and sugar until light and fluffy; beat in egg and vanilla.
- 3.** Stir in dry ingredients until just combined. Chill 30m — the dough is soft.
- 4.** Preheat 350°F (175°C), parchment-line baking sheets.
- 5.** Roll tbsp balls in powdered sugar; bake 10-12m until edges are just set — do not brown. Cool on sheet 5m, then rack.

Cream Cheese Pecan Pie

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	9-inch (23 cm) pie • 8 slices	175°C (350°F) • 35-45m	15 min + bake

Ingredients

- ☐ 1 pkg (85 g) cream cheese softened
- ☐ 1/2 tsp (2.5 mL) vanilla
- ☐ 1 unbaked 9-inch (23 cm) pie shell
- ☐ 1 egg slightly beaten (for cheese layer)
- ☐ 1/3 cup (65 g) sugar
- ☐ 1/8 tsp (0.6 g) salt
- ☐ 1/2 cup (60 g) chopped pecans
- ☐ Second layer: 1 egg slightly beaten
- ☐ 1/2 cup (120 mL) light corn syrup
- ☐ 1/2 cup (100 g) brown sugar
- ☐ 1/2 tsp (2.5 mL) vanilla
- ☐ 1 tbsp (15 mL) melted butter

Notes: Imperial + metric as provided. For extra nutty top, sprinkle extra 2 tbsp pecans before bake.

Method

- 1.** Beat cream cheese, 1 egg, 65g sugar, salt and 1/2 tsp vanilla until smooth.
- 2.** Stir in pecans and spread evenly over unbaked pie shell.
- 3.** In separate bowl mix second egg, corn syrup, brown sugar, vanilla and melted butter.
- 4.** Pour syrup mixture gently over cream cheese layer.
- 5.** Bake 175°C (350°F) 35-45m until set and slightly puffed. Cool completely before slicing.

Apple Crisp 6-8 servings

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	9x13 • 6-8 servings	350°F • 40-45m	20 min + bake

Ingredients

- ☐ Filling: 7 apples 900g peeled sliced
- ☐ 2 tbsp 25g sugar
- ☐ 1 tbsp 8g flour
- ☐ 1 tsp cinnamon
- ☐ 1/2 tsp nutmeg
- ☐ 1 tbsp lemon juice
- ☐ Topping: 1 cup 90g rolled oats
- ☐ 3/4 cup 95g flour
- ☐ 1/2 cup 100g brown sugar
- ☐ 1/2 tsp salt
- ☐ 1/2 tsp cinnamon
- ☐ 1/2 cup 115g cold butter cubed

Method

- 1.** Toss apples with sugar, flour, spices, lemon, spread in 9x13.
- 2.** Mix oats, flour, brown sugar, salt, cinnamon.
- 3.** Cut in cold butter until clumpy.
- 4.** Sprinkle topping over apples.
- 5.** Bake 350°F 40-45m until bubbly and golden.

Pie Crust — Crisco Method

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	Double crust	As needed	10 min + chill

Ingredients

- ☐ 250g all-purpose flour
- ☐ 1 tsp salt
- ☐ 175g Crisco shortening cold
- ☐ 60-90ml ice water

Method

1. Mix flour and salt.
2. Cut in Crisco with pastry blender to pea crumbs.
3. Add ice water 1 tbsp at a time, toss with fork until dough holds.
4. Divide in half, flatten to disks, wrap, chill 30m.
5. Roll 30cm circle, fit into 23cm pie plate.

Maple Graham Pumpkin Pie

SOURCE

Bob (2026-10-07)

YIELD

1 pie (9-inch pie plate)

TEMPERATURE

425°F / 220°C then 350°F / 175°C

Ingredients

Graham Crust

- ☐ 1½ cups (180 g) graham cracker crumbs
- ☐ ¼ cup (50 g) brown sugar
- ☐ ½ tsp (1 g) cinnamon
- ☐ 6 tbsp (85 g) melted butter

Maple Pumpkin Filling

- ☐ 2 cups (480 g) pumpkin purée
- ☐ ½ cup (100 g) brown sugar
- ☐ ¼ cup (60 ml) maple syrup (amber preferred)
- ☐ 2 tbsp (25 g) granulated sugar
- ☐ 2 large eggs
- ☐ 1 large egg yolk
- ☐ 1 can (354 ml) evaporated milk
- ☐ 2 tsp (5 g) cinnamon
- ☐ 1 tsp (2 g) ginger
- ☐ ½ tsp (1 g) nutmeg
- ☐ ¼ tsp (0.5 g) cloves
- ☐ ½ tsp (3 g) salt
- ☐ 1 tsp (5 ml) vanilla



Slice of pumpkin pie with whipped cream (stock photo)

Method

- 1.** Graham crust: Mix crumbs, brown sugar, cinnamon, and melted butter. Press firmly into a 9-inch pie plate. Bake 8 minutes at 350°F (175°C). Cool slightly.
- 2.** Maple pumpkin filling: Whisk pumpkin, brown sugar, maple syrup, granulated sugar, eggs and yolk. Add evaporated milk, spices, salt, and vanilla. Blend until smooth.
- 3.** Bake: Preheat to 425°F (220°C). Pour filling into warm crust. Bake 15 minutes. Reduce heat to 350°F (175°C) and bake 30–40 minutes more. Center should jiggle slightly.
- 4.** Cool: Cool 2–3 hours for clean slices.

Notes: Use amber maple syrup for stronger flavor. For extra maple, replace 2 tbsp (30 ml) evaporated milk with maple syrup. Tent crust edges with foil if browning too quickly. Serving idea: top with maple whipped cream.

Apple Fritters Small Batch

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

8-10 fritters • 2 Macintosh

TEMPERATURE

350°F oil • 2-3m per side

TIME

15 min + fry

Ingredients

- ☐ 2 apples diced (Macintosh)
- ☐ 120g flour
- ☐ 25g sugar
- ☐ 6g baking powder
- ☐ 1g cinnamon
- ☐ 1g salt
- ☐ 1 egg
- ☐ 80ml milk + 15-30ml extra if needed
- ☐ 5ml vanilla
- ☐ 14g butter melted
- ☐ Oil for frying
- ☐ Glaze: 120g icing sugar
- ☐ 15-30ml milk
- ☐ 2ml vanilla



Glazed apple fritters on a plate

Method

- 1.** Whisk flour, sugar, baking powder, cinnamon, salt.
- 2.** Whisk egg, 80ml milk, vanilla, melted butter, fold into flour, add apples.
- 3.** Add extra milk 1 tbsp at a time if too thick — should drop from spoon.
- 4.** Fry spoonfuls 350°F 2-3m per side until deep golden.
- 5.** Whisk glaze, drizzle warm fritters.

Chocolate Glazed Donuts

SOURCE

Bob (2026-10-07)

YIELD

6 donuts

TEMPERATURE

375°F / 190°C bake • 350°F / 175°C fry

Ingredients

Donuts

- ☐ 2 cups (260 g) all-purpose flour
- ☐ 1/2 cup (100 g) sugar
- ☐ 2 tsp baking powder
- ☐ 1/2 tsp salt
- ☐ 1 large egg
- ☐ 3/4 cup (180 ml) milk
- ☐ 2 tbsp (28 g) melted butter
- ☐ 1 tsp vanilla

Chocolate Glaze

- ☐ 1 cup (120 g) icing sugar
- ☐ 2 tbsp (14 g) cocoa powder
- ☐ 2-3 tbsp (30-45 ml) milk
- ☐ 1 tbsp (14 g) melted chocolate wafers (Yupik/Merckens)
- ☐ 1/2 tsp (2.5 ml) vanilla
- ☐ Pinch of salt



Glazed chocolate donuts on a cooling rack

Method

- 1.** Whisk flour, sugar, baking powder, and salt.
- 2.** Mix egg, milk, melted butter, and vanilla.
- 3.** Combine wet + dry until smooth.
- 4.** Bake: Grease donut pan, fill 3/4 full, bake 10-12 min at 375°F (190°C).
- 5.** Fry: Heat oil to 350°F (175°C), fry 1-2 min per side.
- 6.** Whisk icing sugar + cocoa powder.
- 7.** Add milk, vanilla, and melted chocolate wafers.
- 8.** Adjust thickness: add milk if thick, icing sugar if thin.
- 9.** Dip warm donuts for glossy finish.

Notes: Smooth-melting wafers give a shiny bakery-style finish. Add 1/2 cup (75 g) chocolate chips to batter for extra chocolate flavor.

No-Bake Coconut Cream Balls

SOURCE

Recipe book (uploaded 2026-09-23)

YIELD

24 balls

TEMPERATURE

No bake • chill 1h

TIME

20 min + chill

Ingredients

- ☐ 250g desiccated coconut
- ☐ 300ml sweetened condensed milk
- ☐ 1/2 tsp vanilla extract
- ☐ 125g powdered sugar sifted
- ☐ 60g finely chopped nuts (walnuts or pecans)
- ☐ 225g milk or dark chocolate melted for coating

Method

- 1.** Mix coconut, condensed milk, vanilla, powdered sugar and nuts until thick paste.
- 2.** Chill 20 minutes until firm enough to roll.
- 3.** Roll into 1 tbsp balls, place on parchment.
- 4.** Dip in melted chocolate, tap off excess.
- 5.** Chill 30-60 min until set. Keep fridge 1 week.

Coconut Macaroons 7oz

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	18 macaroons	325°F • 25-30m	10 min + bake

Ingredients

- ☐ 200g desiccated coconut (7oz)
- ☐ 200g sweetened condensed milk
- ☐ 1/2 tsp vanilla extract
- ☐ 1 XL egg white
- ☐ 1/8 tsp fine salt

Method

1. Whisk egg white and salt to foamy, not stiff.
2. Stir in condensed milk and vanilla, then coconut.
3. Scoop mounds onto parchment.
4. Bake 325°F 25-30m until edges golden.
5. Cool completely — they firm as they cool.

Jello Meringue

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	28 kisses	225°F • 1h + 1h off	15 min + bake

Ingredients

- ☐ 4 large egg whites
- ☐ 1 cup 200g sugar
- ☐ 3 tbsp Jello powder any flavour (not prepared)
- ☐ 1/2 tsp cream of tartar

Method

1. Whip whites and tartar to soft peaks.
2. Mix sugar and dry Jello powder.
3. Add sugar-Jello mix spoonful by spoonful to stiff glossy peaks.
4. Pipe colourful kisses.
5. Bake 225°F 1h, turn oven off, leave 1h without opening.

Coconut Dulce-de-Leche Chocolate Balls

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	20 balls	Chill set	15 min + 20m chill

Ingredients

- ☐ 1 can 300g 10oz dulce de leche (cooked condensed milk)
- ☐ 1.5 cups 135g shredded coconut + extra for rolling
- ☐ 1 cup 170g milk chocolate chips melted
- ☐ Texture fix: 2-3 tbsp extra coconut if soft, 1 tbsp dulce if dry

Method

- 1.** Mix dulce de leche and 135g coconut until thick. If soft, add 2-3 tbsp more coconut.
- 2.** Chill 20m until firm rolls cleanly. Dust hands with coconut if sticky.
- 3.** Roll tight balls.
- 4.** Dip halfway or fully in melted chocolate (30-sec bursts).
- 5.** Chill 10-15m fridge to set glossy shell. Firmer = more coconut, softer = 1 tbsp dulce, darker = 1 tbsp cocoa.

Chocolate Syrup — Two Methods

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

~1 1/2 cups syrup

TEMPERATURE

Stovetop • 5-7m

TIME

5 min + cool

Ingredients

- ☐ Cocoa method: 1/2 cup (42g) unsweetened cocoa powder
- ☐ 1 cup (200g) granulated sugar
- ☐ 1 cup (240mL) water
- ☐ Pinch fine salt
- ☐ 1/2 tsp (2.5mL) vanilla extract
- ☐ Melted chocolate method: 100g semi-sweet chocolate chopped
- ☐ 1/2 cup (120mL) water
- ☐ Splash heavy cream ~1 tbsp optional for gloss
- ☐ 1/4 cup (50g) sugar optional for sweeter
- ☐ Pinch salt + 1/2 tsp vanilla to finish

Method

- 1.** Cocoa method: Whisk cocoa, sugar, salt in saucepan to remove lumps.
- 2.** Add water slowly whisking smooth. Heat over medium, bring to gentle simmer 5-7m stirring — thickens as it cools.
- 3.** Off heat stir in vanilla. Cool, then bottle.
- 4.** Melted chocolate method: Chop chocolate fine.
- 5.** In saucepan warm water (and cream/sugar if using) to steaming — not boiling. Remove from heat, add chocolate, let sit 1m then whisk smooth.
- 6.** Return to medium-low, simmer 1-2m until glossy and coats spoon.
- 7.** Finish with salt and vanilla. Cool.
- 8.** Tips: Thicker = longer simmer. Vegan: almond milk + dairy-free chocolate. Shine: 1 tsp corn syrup or honey. Fridge 2 weeks. Great for ice cream, milk, cakes.

Notes: Two archival methods — cocoa is pantry-quick, melted is richer. Both store 2 weeks fridge.

Triple-Chocolate Coconut Balls

SOURCE

Recipe book (uploaded
2026-09-23)

YIELD

20 balls

TEMPERATURE

Chill 20-30m

TIME

15 min + chill

Ingredients

- ☐ 1 cup (170g) milk chocolate chips
- ☐ 2 tbsp (12g) unsweetened cocoa powder
- ☐ 1/2 cup (120mL) sweetened condensed milk
- ☐ 1 cup (90g) shredded coconut + extra for rolling
- ☐ 1/4 cup (40g) extra chocolate for dip optional
- ☐ 1/2 tsp coconut oil for shinier shell optional

Method

- 1.** Melt 1 cup chocolate chips gently (microwave 30-sec bursts or double boiler).
- 2.** Mix melted chocolate, condensed milk, shredded coconut, and cocoa until thick paste.
- 3.** Chill 20-30m until firm enough to roll.
- 4.** Roll into 1 tbsp balls, place on parchment.
- 5.** Optional dip: melt extra 40g chocolate with coconut oil, dip or drizzle for glossy shell.
- 6.** Chill 10-15m to set. Fridge 1 week, freezer 2-3 months.
- 7.** Adjust: firmer = more coconut, softer = 1 tbsp more condensed milk, darker = 1 tbsp extra cocoa.

Peanut Butter Krispie Balls

SOURCE

Bob (2026-10-02)

YIELD

Makes 28 balls

TEMPERATURE

Chill 20-30m

Ingredients

- ☐ 1 cup (250 g) peanut butter – smooth
- ☐ 1/4 cup (60 g) sugar
- ☐ 1/2 cup (120 ml) corn syrup
- ☐ 3 cups (75 g) Rice Krispies
- ☐ 1 cup (170 g) chocolate chips (milk or semi-sweet; or other chocolate)
- ☐ 1 tbsp butter (optional)



Chocolate-coated peanut butter krispie balls on a parchment-lined sheet pan

Method

- 1.** In a medium pot, heat peanut butter, sugar, and corn syrup over medium-low until melted and fully combined.
- 2.** Remove from heat and stir in Rice Krispies until evenly coated.
- 3.** Let cool slightly, then roll into 1-inch balls.
- 4.** Melt chocolate chips + butter in the microwave (20-30 sec intervals) or over a double boiler.
- 5.** Dip each ball into the melted chocolate and place on a parchment-lined baking sheet.
- 6.** Chill 20-30 minutes until the chocolate sets.

Variations: Salted — add 1/4 cup chopped peanuts; sprinkle flaky salt on top before the chocolate sets. Festive — roll in sprinkles or crushed candy cane. Double-chocolate — mix 2 tbsp cocoa powder into the peanut butter mixture.

Coconut Marshmallow Squares

SOURCE

Bob (2026-10-07)

YIELD

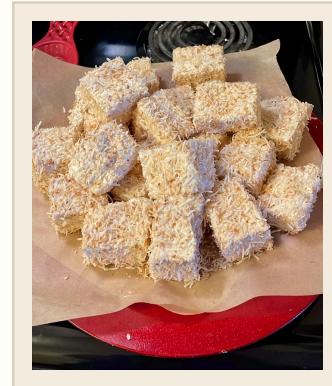
1 pan (8×8 inch / 20×20 cm)

TEMPERATURE

No-bake • set 4h or overnight

Ingredients

- ☐ 1 cup (240 ml) cold water, divided
- ☐ 3 envelopes gelatin (21 g total)
- ☐ 2 cups (400 g) granulated sugar
- ☐ 1/2 cup (60 g) icing sugar
- ☐ 1 tsp (5 ml) vanilla extract
- ☐ Pinch of salt
- ☐ 2-3 cups (160-240 g) shredded coconut (sweetened or unsweetened)
- ☐ Optional: a few drops food colouring (pink or yellow)



Coconut-covered marshmallow squares on a red plate

Method

- 1.** Prepare the pan: Line an 8×8 inch (20×20 cm) pan with parchment. Sprinkle 1 cup (80 g) coconut evenly over the bottom.
- 2.** Bloom the gelatin: In a bowl, sprinkle gelatin over 1/2 cup (120 ml) cold water. Let stand 5 minutes.
- 3.** Cook the syrup: In a saucepan, combine 2 cups (400 g) sugar, 1/2 cup (120 ml) water, and a pinch of salt. Bring to a boil and cook 5 minutes until clear and slightly thickened.
- 4.** Whip the marshmallow: Pour the hot syrup over the bloomed gelatin. Add the icing sugar and vanilla (and colouring if using). Beat with a mixer 8-10 minutes until thick, white, and fluffy.
- 5.** Pour & set: Spread the mixture into the coconut-lined pan. Sprinkle more coconut on top to fully cover. Let set 4 hours or overnight.
- 6.** Cut & coat: Lift out, cut into squares, and roll each piece in extra coconut.

Notes: Whip longer for firmer squares; whip less for soft, bouncy squares. Add 1/2 tsp (2.5 ml) almond extract for a bakery-style flavour.

Banana Oatmeal Walnut Cookies

SOURCE

Bob (2026-10-04)

TEMPERATURE

350°F / 175°C

Ingredients

- ☐ 4 medium mashed ripe bananas (480 g / 2 cups)
- ☐ 240 g / 3 cups large-flake oats
- ☐ 170 g / 1 cup chocolate chips
- ☐ 120 g / 1 cup chopped walnuts
- ☐ 50 g / 1/4 cup brown sugar
- ☐ 2-3 g / 1/2 tsp cinnamon
- ☐ 5 mL / 1 tsp vanilla
- ☐ 1 g / 1/8 tsp salt



Bob's banana oatmeal walnut cookies cooling on a wire rack

Method

- 1.** Heat oven to 350°F / 175°C. Line a baking sheet.
- 2.** Mash bananas until smooth.
- 3.** Stir in oats, brown sugar, cinnamon, salt, and vanilla.
- 4.** Fold in chocolate chips and walnuts.
- 5.** Scoop 2-tbsp portions and flatten slightly.
- 6.** Bake 14-17 minutes until lightly golden and set.
- 7.** Cool 10 minutes — cookies firm up as they rest.

Notes: For extra chew, let dough rest 10 minutes before baking.

Simple Meringue

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	24 kisses	200°F • 1.5h	15 min + bake

Ingredients

- ☐ 3 large egg whites room temp
- ☐ 1 cup 200g granulated sugar
- ☐ 1/2 tsp cream of tartar
- ☐ Pinch fine salt

Method

1. Heat oven 200°F, line sheet with parchment.
2. Whip whites, tartar, salt to soft peaks.
3. Add sugar 1 tbsp at a time, whip to glossy stiff peaks.
4. Pipe kisses or spoons.
5. Bake 1.5h until dry, turn oven off, cool inside 1h.

Chocolate Meringue

SOURCE	YIELD	TEMPERATURE	TIME
Recipe book (uploaded 2026-09-23)	22 kisses	200°F • 1.5h	15 min + bake

Ingredients

- ☐ 3 large egg whites
- ☐ 1 cup 200g sugar
- ☐ 1/2 tsp cream of tartar
- ☐ Pinch salt
- ☐ 1/2 cup 45g Dutch cocoa sifted

Method

- 1.** Prepare same base as Simple Meringue to stiff glossy peaks.
- 2.** Sift cocoa over meringue, fold gently 3-4 folds to keep volume.
- 3.** Pipe immediately.
- 4.** Bake 200°F 1.5h, then oven off 1h to dry.

Notes: Cocoa deflates meringue if over-mixed — fold quickly.

Raspberry Swirl Cookies

SOURCE

Bob (2026-10-09)

YIELD

Approximately 24 cookies

PREP

20 minutes + 30 minutes
chill

BAKE

12-15 minutes at 350°F
(175°C)

STORAGE

Airtight container up to 5 days

Ingredients

Dough

- ☐ 1 cup (225 g) unsalted butter, softened
- ☐ 1/2 cup (100 g) granulated sugar
- ☐ 2 cups (250 g) all-purpose flour
- ☐ 1/2 tsp (2.5 ml) pure vanilla extract
- ☐ Pinch of salt

Filling & Finish

- ☐ 1/2 cup (160 g) smooth raspberry jam
- ☐ 1/4 cup (45 g) white chocolate chips, melted, for drizzle



Bob's finished raspberry swirl cookies with white chocolate drizzle

Method

- 1.** Cream butter and sugar together until light and fluffy, about 2-3 minutes.
- 2.** Add vanilla extract and a pinch of salt; mix to combine.
- 3.** Fold in flour gradually until a soft, smooth dough forms—do not overwork.
- 4.** Roll dough between two sheets of parchment into a rectangle approximately 10 × 12 inches (25 × 30 cm).
- 5.** Spread raspberry jam evenly over the dough, leaving a 1/2-inch (1 cm) border on one long edge.
- 6.** Roll tightly from the opposite long edge into a log; wrap in parchment. Refrigerate 30 minutes.
- 7.** Preheat oven to 350°F (175°C). Line two baking sheets with parchment.
- 8.** Slice log into 1/4-inch (6 mm) rounds; arrange 1 inch apart on prepared sheets.
- 9.** Bake 12-15 minutes until edges are just golden. Cool on pan 5 minutes, then transfer to a wire rack.
- 10.** Drizzle with melted white chocolate once fully cooled.

Notes: For cleaner swirl slices, chill the log up to overnight or freeze 15 minutes before slicing. Substitute apricot or strawberry jam for a different twist. Dust lightly with powdered sugar instead of white chocolate for a rustic finish.