

# 1 // CHOCOLATE GINGERBREAD BUNDT CAKE

## Ingredients:

- 1 cup hot coffee
- 1/2 cup unsweetened cocoa powder
- 2 cups flour
- 2 t baking soda
- 1/2 t kosher salt
- 1 heaping t cinnamon
- 1 t ground cloves
- 2 t ground ginger
- 1 1/4 cups sugar
- 1/2 cup dark molasses
- 1/2 cup vegetable oil
- 1/2 cup butter, softened
- 3 large eggs

## Directions:

1. Preheat oven to 350 degrees F. Spray a 12-cup bundt pan generously with cooking spray.
2. In a small bowl stir cocoa powder into coffee until smooth; set aside.
3. Cream butter, oil, and sugar using an electric mixer until smooth and fluffy, about 3 minutes. Add spices, and baking soda. Add eggs and molasses beating for a minute or two. Add flour and coffee mixture and beat for a few minutes scraping the sides of the bowl as needed. Pour batter into the prepared bundt pan and bake for an hour. A cake tester will be clean when inserted into the center.
4. Allow cake to cool for 10 minutes, before inverting it onto a cake plate to cool completely. Serve with brown sugar pears, fresh figs, and crystallized ginger.

SOURCE: MY SAVORY SWEET LIFE ([WWW.MYSAVORYSWEETLIFE.COM](http://WWW.MYSAVORYSWEETLIFE.COM))

# 2 // BROWN SUGAR VANILLA BEAN PEARS

## Ingredients:

- lemon juice
- 2 pears
- 1/4 cup firmly packed brown sugar
- 2 T butter
- 1 vanilla bean, sliced and beans scraped
- 1 t corn starch
- plus fresh figs and crystallized ginger for garnish

## Directions:

1. Peel and slice pears and brush with lemon juice. Meanwhile, melt brown sugar and butter together in a skillet over medium heat until the sugar is dissolved, about 2 minutes.
2. Add the sliced pears, tossing to coat. Cook for 5 minutes. Scrape vanilla bean seeds into the syrup, and add the whole vanilla bean. Cook for 4-5 more minutes until pears are tender. Remove vanilla bean.
3. Stir the cornstarch with a teaspoon of water until dissolved. Add to the pear mixture and cook one more minute. Remove from heat. Serve with chocolate gingerbread bundt cake.

SOURCE: ADAPTED FROM MYRECIPES

# 1 // BUTTERMILK BLINIS

## Ingredients:

- 1 cup flour
- 1 1/2 t sugar
- 1 t baking powder
- 1/2 t salt
- 1/4 t baking soda
- 3/4 cup buttermilk
- 2 egg beaten, divided (4 T)
- 2 T melted butter
- oil or cooking spray for the griddle

## Directions:

1. Combine flour, sugar, baking powder, salt and baking soda in a medium bowl. In a small bowl combine buttermilk, four tablespoons of beaten egg and butter. Make a well in the center of the dry ingredients; add the liquid ingredients. Stir until just blended.
2. Heat a griddle or skillet over a medium heat with just enough oil to coat the bottom of the pan or spray with cooking spray.
3. Spoon 1 teaspoon of batter onto the griddle or skillet for each blini. Cook 30 seconds to a minute on each side until both sides are golden brown. Repeat until all the batter is used, adding oil to the pan as necessary. Reserve in a warm place until ready to use.

SOURCE: ADAPTED FROM THE LA TIMES

# 2 // FIG COMPOTE

## Ingredients:

- 1 1/2 cups whole dried figs
- 1 1/2 cups water
- the juice of one orange (about 1/3 cup)
- a couple dashes of salt
- 2 T honey
- crumbled goat cheese and pistachios for garnish

## Directions:

1. Chop figs into small chunks, about the size of peanuts. Cook in the saucepan with water, juice and salt until figs are soft and water is evaporated, about 20-30 minutes.
2. Add honey and cook for a minute more. Set aside to cool. Store in airtight containers.
3. Serve over blinis with crumbled goat cheese and crushed pistachios.

SOURCE: MING THOMPSON VIA DESIGN\*SPONGE

# 3 // SPINACH DIP

## Ingredients:

- 2 T extra virgin olive oil
- 2 cups baby spinach, coarsely chopped
- 2 cloves fresh garlic, minced
- 3 oz. softened cream cheese
- 1/2 cup light sour cream
- 2 T fresh shredded parmesan cheese
- 1/8 t chili powder
- a hefty pinch of kosher salt
- a generous sprinkle of ground pepper (about 1/8 t)
- sun dried tomatoes for garnish

## Directions:

1. Heat olive oil in a skillet over medium heat. Cook and stir spinach until wilted, about 3 minutes then add garlic, stir while cooking a minute then turn heat off.
2. Sir together the cream cheese, sour cream, cooked spinach mixture, parmesan cheese, chili powder, salt, and pepper. Mix until combined.
3. Serve over blinis with a sun dried tomato garnish.

SOURCE: PICKY PALETTE

## 1 // DARK CHOCOLATE GANACHE

### Ingredients:

- 6 oz. bittersweet chocolate, roughly chopped
- 6 oz. heavy cream

### Directions:

1. Heat heavy cream on the stove top until hot, but not boiling. Pour over chopped chocolate and allow to sit for 5 minutes. Whisk until smooth. Divide between four 6-ounce ramekins or ten 2.5- ounce parfait cups. Chill in the fridge or freezer.
2. When the mousse is ready pour over the ganache layer and chill for 3+ hours.

SOURCE: ALTON BROWN

## 2 // CHOCOLATE MOUSSE + OLIVE OIL + SEA SALT

### Ingredients:

- 6 oz. bittersweet chocolate, roughly chopped
- 1/4 cup olive oil
- 3 T freshly brewed, strong coffee
- 2 eggs, thoroughly beaten
- 3/4 cup whole milk
- 1 T maple syrup
- 1 t vanilla
- pinch of sea salt

### Directions:

1. Melt chocolate in a double boiler or in the microwave until smooth. Whisk in the olive oil and coffee.
2. Meanwhile, Beat the eggs and milk together for 1 minute on high, until frothy. Place the egg mixture in a blender with the maple syrup, vanilla, and salt. Blend to combine. While the blender is running slowly drizzle in the chocolate mixture until incorporated. The final result will be frothy and smooth. Pour over the ganache in the prepared ramekins or parfait cups.

SOURCE: THE KITCHN

## 3 // VANILLA BEAN WHIPPED CREAM

### Ingredients:

- 1/2 cup heavy cream
- beans scraped from one vanilla bean
- heaping 1/4 cup powdered sugar
- orange zest for garnish

### Directions:

1. Using an electric mixer beat heavy cream, vanilla, and powdered sugar together until soft peak form.
2. Serve over chilled mousse with some chopped chocolate and orange zest.