

SWEET POTATO FETA QUICHE

polenta crust –

2 1/2 cups water
1/2 t kosher salt
1 cup polenta (or yellow corn grits)
1 T unsalted butter
1/2 cup grated parmesan
salt and pepper
1 large egg

filling –

1-2 large sweet potato or 4 small sweet potatoes
1 T olive oil
3/4 cup feta
salt and pepper
scant 1/4 cup grated parmesan, plus more for sprinkling
1/2 cup Greek Yogurt
1 large egg
1/2 cup milk
salt and pepper

Preheat your oven to 400F. Make the crust. Grease a 8-9 inch cake pan. Set aside.

Bring water to a boil with salt. Add the polenta in a steady stream, whisking constantly. Lower the heat to medium-low and cook, stirring constantly, until the polenta is very thick, about 10 minutes. (OR if using quick cooking just whisk it into the hot water and it'll thicken immediately.) Remove from heat and stir in the butter, 1/2 cup parmesan, salt, pepper and egg. Transfer to the greased pan, and spread with a spatula. Smooth out the center and smooth the polenta up the sides for a crust.

Toss the sliced sweet potato with olive oil, salt and pepper. Place on a foil lined baking sheet. Roast and bake the crust at the same time for 20-30 minutes or until the sweet potato is roasted and the crust is dry. (The potatoes will probably take closer to 40 minutes.)

Sprinkle crust with parmesan, feta and sweet potato. Whisk together the Greek yogurt, egg, milk, salt, and pepper. Pour over the potatoes and cheese. Sprinkle with some more cheese, salt and pepper. Bake for about 40-45 minutes or until the custard is set and a knife inserted in the center comes out clean. Allow to cool for at least 30 minutes. Serve! Store leftovers in the fridge for up to 3 days.

LIGHT BRIOCHE BURGER BUNS

1 cup water + 1 T water for egg wash
3 T milk
1 package (2 t) active dry yeast
2 1/2 T sugar
2 large eggs, divided
3 cups bread flour
1/3 cup all-purpose flour
1 1/2 t salt
2 1/2 T unsalted butter, softened
sesame seeds (optional)

In a glass measuring cup, combine 1 cup water and milk. Microwave for 10 seconds spurts until warm, about 30 seconds total. Whisk in the yeast and sugar. Let stand until foamy, about 5-10 minutes. Meanwhile, beat one egg and set aside.

In a large bowl, whisk flours with salt. Add butter and rub into flour between your fingers, making crumbs. Pour in the yeast mixture and beaten egg and stir until a soft dough forms. Scrape dough onto a clean, well-floured counter and knead, scooping dough up, slapping it on the counter and turning it, until smooth and elastic, about 8 to 10 minutes. The dough will be somewhat sticky, but keep in mind that the more flour you knead in, the tougher the buns will get. Try to leave them stickier than your average bread dough. Shape dough into a ball. Place in a medium bowl sprayed with cooking spray, turning once to coat. Top with plastic wrap and let rise in a warm place until doubled in bulk, 1 to 2 hours.

Line a baking sheet or two with parchment paper. Divide dough into 8 equal parts (4-ish ounces a piece). Gently roll each into a ball and arrange 2-3 inches apart on the prepared baking sheets. Cover loosely with a piece of plastic wrap lightly coated in nonstick spray and let buns rise in a warm place for 1 to 2 hours.

Set a large shallow pan of water on the oven floor. Preheat oven to 400° with rack in center. Beat remaining egg with 1 T water and brush some on top of buns. Sprinkle with sesame seeds if ya' feel like it. Bake, rotating baking sheets halfway through baking, until tops are golden brown, about 15 minutes. Transfer to a rack to cool completely.

PESTO

1/3 cup walnuts
5 oz. rockets (arugula)
1/3 cup asiago cheese
3/4 cup olive oil
3 cloves of garlic, divided
salt + pepper, to taste

COBB SALAD DEVILED EGGS

6 hard-boiled eggs, peeled
1/4 cup (about 1 1/2 ounces) Wisconsin blue cheese, crumbled, plus more for garnish
1 teaspoon garlic mustard or Dijon
3 tablespoons mayonnaise
1/4 avocado, sliced
Salt and pepper, to taste
3 bacon strips
Capers, for garnish
4 cherry tomatoes, thinly sliced, for garnish

French Toast

1 loaf Cinnamon Swirl Raisin Bread
30 nut cups or party cups
Fresh berries
1 1/2 cups fat-free (skim) milk
1 1/2 cups whole milk
1/2 cup whipping cream
1/2 cup granulated sugar
1 teaspoon ground cinnamon
1 tablespoon vanilla
1 vanilla bean, split, scraped
3 eggs, beaten

Streusel Topping

3/4 cup Gold Medal™ all-purpose flour
1/4 cup granulated sugar
Dash salt
1/3 cup butter

Cut bread into cubes; place on ungreased cookie sheet. Cover with clean tea towel to dry out a bit.
2Place nut cups on large cookie sheet. Place a few berries in each cup.
3While bread cubes are drying out, in 2-quart saucepan, heat both milks, cream, 1/2 cup granulated sugar, the cinnamon, vanilla and vanilla bean 5 minutes or until warm throughout, stirring constantly. Set aside to steep 30 minutes. Remove vanilla bean. Beat eggs into mixture.
4Dunk bread cubes into milk-egg mixture; divide evenly among nut cups. Repeat with all of the bread. Cover unbaked French toast tightly; refrigerate at least 8 hours or overnight.
5Heat oven to 350°F. Remove French toast from refrigerator; uncover. In small bowl, stir together flour, 1/4 cup granulated sugar and the salt. With fork or fingers, cut in or rub butter into flour mixture until it resembles crumbs. Sprinkle Streusel Topping over French toast.
6Bake 30 to 35 minutes. Remove from oven; drizzle each with maple syrup. Sprinkle with powdered sugar. Serve warm.

CROQUE-MONSIEUR

Ingredients

Béchamel

1/4 cup (1/2 stick) unsalted butter
1/4 cup all-purpose flour
1 1/2 cups whole milk
2 tablespoons whole grain mustard
1/2 teaspoon freshly grated nutmeg or 1/4 ground nutmeg
Kosher salt

Assembly

8 slices 1/2"-thick country-style bread
6 oz. ham, preferably Paris ham (about 8 slices)
3 oz. Gruyère, grated (about 1 1/2 cups)
1 teaspoon herbes de Provence

Preparation

Béchamel

Melt butter in a medium saucepan over medium heat until foamy. Add flour and cook, stirring, until mixture is pale and foamy, about 3 minutes. Gradually add milk, stirring until mixture is smooth. Cook, stirring, until sauce is thick and somewhat elastic, about 4 minutes. Remove from heat and whisk in mustard and nutmeg; season with salt.

Do Ahead: Béchamel can be made 1 day ahead. Let cool; press plastic wrap directly onto surface and chill.

Assembly

Preheat oven to 425°. Spread bread slices with béchamel, dividing evenly and extending all the way to the edges. Place 4 slices of bread, béchamel side up, on a parchment-lined baking sheet; top with ham and half of cheese. Top with remaining slices of bread, béchamel side up, then top with remaining cheese and sprinkle with herbes de Provence. Bake until cheese is brown and bubbling, 10–15 minutes.

Do Ahead: Sandwiches can be made (but not baked) 1 day ahead. Cover; chill.

LEMON POPPY SEED STRAWBERRY SHORTCAKE

Ingredients:

shortcakes –

2 (1 lb / 16 oz) containers of strawberries, rinsed, hulled, and quartered*
1 cup blueberries, if you want
3/4 cup sugar, divided
zest from 1 lemon, plus more for garnish
2 T poppy seeds
3 cups all-purpose flour
4 t baking powder
3/4 t salt
12 T cold (1 1/2 sticks) unsalted butter
1/2 cup milk
2 large eggs

whipped cream* –

2 cups cold heavy whipping cream
1/2 cup powdered sugar
1 t vanilla

Directions:

Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper.

In a medium bowl, toss strawberries with 1/4 cup sugar; let sit to bring out their juices. Put in the fridge until time to assemble. Rub the zest from one lemon into the remaining 1/2 cup of sugar.

Whisk together zesty sugar, flour, baking powder, and the salt until combined. Add butter, and using a pastry blender or fork incorporate the butter into the dry ingredients until mixture resembles coarse meal but with some pea-size bits of butter remaining.

In a small bowl or liquid measuring cup, whisk together 1/2 cup milk and the eggs; pour over flour mixture, and stir until some large clumps begin to form.

Pour crumb-y dough onto a clean surface and knead about 7 times, or until dough comes together (like below). Pat dough into a 1-inch high round and cut out using a 2 1/2 inch cutter. Place on the prepared and bake until lightly golden, about 15-18 minutes rotating half way through. Remove from oven when tops are golden. Transfer to a wire rack to cool, about 15 minutes.

Make whipped cream by beating together the heavy cream, powdered sugar, and vanilla. Beat until soft peaks form when you lift out the beaters.

When cooled completely, slice shortcakes in half horizontal

SOUTHERN BANANA PUDDING

Ingredients:

3 cups cereal milk
3 egg yolks
1 cup sugar
1/4 cup + 1 t flour
pinch of salt
1 t vanilla
6 oz. vanilla wafers (about half a box)
2-3 bananas
3/4 cup heavy cream
1/4 cup powdered sugar
1/2 t vanilla, or 1/2 a vanilla bean scraped

Directions:

Whisk the milk and egg yolks in a heavy saucepan. Add sugar, flour, and salt and whisk together until smooth. Cook over medium heat, stirring constantly, 20 minutes or until thickened. Feel free to add another teaspoon of flour if it's not thickening up to your liking. Remove from heat and stir in the vanilla.*

Assemble the puddings in one dish or 6 small dishes.

For one small serving dish layer 1/3 of the vanilla wafers, followed by one banana, and 1/3 of the pudding, repeating until custard is gone. For 6 single-servings divide and layer like I did in a bunch of ramekins, or juice glasses. I layered like this: 3 vanilla wafers, a few banana slices, pudding, and so on. Some of the glasses fit additional layers.

Cover each glass with plastic wrap pressing it onto the surface of the pudding; chill for 8 hours before serving. This allows the vanilla wafers to absorb the goodness and become cake-like.

When ready to serve, beat whipping cream, powdered sugar and vanilla together until soft peaks form. Spread or pipe over custard. Serve!

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CINNAMON ROLLS

Ingredients:

proof that yeast –

1/2 cup warm water
1 t sugar
1 pkg. active dry yeast

dough f'sho –

1/2 cup sugar
1 t salt
1/2 cup (1 stick) butter (cold is fine)
1 cup boiling water + 1 cup cold water
2 eggs, beaten
7 cups all-purpose flour

roll up in it –

1/2 cup (1 stick) butter, softened
1 cup brown sugar, but more like a few handfuls
generous amount of cinnamon

brown sugar topped –

6 T butter, divided
6 T brown sugar, divided
{Ok, so total you need about 3 sticks of butter. 2 whole sticks + 6 T.}

Directions:

In a small bowl, proof the yeast. Whisk together 1/2 cup warm water, 1 t of sugar and 1 package of active dry yeast in a small bowl. Allow to sit for 10 minutes, until all puffy and bubbly. Now we have proof that yeast is working.

In a large bowl stir together 1/2 cup sugar, 1 t salt, a stick of butter, 1 cup boiling water, 1 cup cold water and 2 eggs. Stir until the butter is mostly melted. (It's ok if there are a couple butter pieces that aren't melted when you add the rest of the dough ingredients.) Add yeast water, and lastly add 7 cups of flour. Stir, stir, stir. Cover with plastic wrap and let rise in the fridge over night, or 8 eight hours. (This dough doesn't even need you to knead it.)

The next morning, or eight hours later it is time to roll out the dough. But first prepare your cakes pans. Divide 6 tablespoons of butter between 3 cake pans. Turn your oven on to about 250 degrees F and place the cake pans in the oven until the butter melts. Then sprinkle the melted butter with brown sugar and twirl the two together enough so that the top will be even. OK. Now do the dough.

Place the dough on a LARGE floured surface and roll out (until about and eighth of an inch thick). Spread evenly with a stick of softened butter using a spatula. Sprinkle generously with cinnamon and top that with a generous

amount of brown sugar. Gently pat the brown sugar down into the dough a little. Roll up, slice and place in 3 prepared cake pans. Cover with a towel and allow to rise in the pan for 30 minutes to an hour. You want the rolls to have risen enough to be touching each other, but it's ok if they haven't completely filled the cake pans, considering they will rise speedily in the oven.

Meanwhile turn the oven on to 350 degrees F and bake the rolls for 22 – 30 minutes, rotating positions in the oven. Flip them out onto a plates or foil when done. Be sure to allow them to cool completely before covering, to prevent sogginess. These are best right out of the oven, but keep well if wrapped tightly for a day or two or three.

ALSO! For Laura-style cinnamon rolls, leave out the step where you place butter and brown sugar in the cake pans. Simply spray the cake pans with cooking spray before placing the rolls in to rise. Then you've got the perfect cinnamon rolls for frosting! I would top with a simple vanilla buttercream. Recipe below:

SIMPLE VANILLA BUTTERCREAM

3 cups powdered sugar
3/4 cup of butter, room temperature
1 t vanilla
2-3 T milk

Directions:

Mix butter and powdered sugar until combined. Add vanilla and milk 1 Tablespoon at a time until a thick consistency. Top cinnamon rolls!

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