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**CUISINART
GEOFFREY ZAKARIAN
NINJA
RASTELLI'S
TEMP-TATIONS**

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Golden Yellow Cake

This is the basic yellow cake everyone remembers and loves, and it's nearly as simple as making one from a package. Pair with Chocolate Frosting to make a great cake for any occasion.

MAKES TWO, 9-INCH LAYERS | 12 SERVINGS

Ingredients

- Nonstick cooking spray
- 3 cups cake flour, not self-rising
- 1. cups granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 2 large eggs, room temperature
- 2 large egg yolks, room temperature
- 1. cups buttermilk, room temperature
- 2 teaspoons pure vanilla extract
- 1 cup vegetable oil



Instructions

1. Preheat oven to 350°F. Spray two 9-inch cake pans with nonstick cooking spray, and line with parchment paper. Reserve.
2. Sift the flour, baking powder and salt together in a medium mixing bowl. Reserve.
3. Put the eggs, yolks, buttermilk, and vanilla extract into the Cuisinart® mixing bowl.
4. Mix on Speed 6 until very well combined, about 2 minutes.
5. Decrease speed to 2 and gradually add the oil. Increase to Speed 4 and mix until fully incorporated, about 1 minute. Scrape entire bowl.
6. Add half of the reserved dry ingredients to the bowl and mix until incorporated. Scrape down the entire bowl and then add the remaining dry ingredients until just combined.
7. Divide the batter between the two prepared pans. Bake until cakes are golden, edges start to pull away from the sides of the pan and a cake tester comes out clean when inserted in the center, about 25 to 30 minutes.
8. Remove from oven, cool in pans on a wire rack until cool to touch and then transfer cakes to a wire cooling rack to cool completely before frosting.

Nutritional information per serving (unfrosted): Calories 324 (42% from fat) • carb. 43g • pro. 4g • fat 16g • sat. fat 2g • chol. 47mg • sod. 225mg calc. 52mg • fiber 0g



“We at Cuisinart® believe in giving back and we are happy to participate to help feed others.”



MARISA BRAHNEY
BRAND AMBASSADOR

Chocolate Frosting

A light and fluffy classic.

MAKES ABOUT 3 CUPS

Ingredients

- 4 cups confectioners' sugar, sifted
- 4 ounces unsweetened chocolate, melted and cooled
- 2 ounces pieces of semisweet chocolate, melted and cooled
- 8 tablespoons (1 stick) unsalted butter, cut into 1 inch pieces, room temperature
- 2 teaspoons pure vanilla extract
- 1 teaspoon kosher salt
- 10 to 12 tablespoons milk or cream



Instructions

1. Put all ingredients except the milk or cream into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 2 for 2 minutes.
2. Add 8 tablespoons of the milk. Increase speed to 5 and beat until smooth and fluffy, about 4 minutes. Scrape the entire bowl as necessary.
3. Add remaining milk, tablespoon by tablespoon, as needed for spreadability.

Nutritional analysis per serving (2 tablespoons): Calories 158 (39% from fat) • carb. 24g • pro. 1g • fat 7g • sat. fat 5g • chol. 12mg • sod. 30mg calc. 21mg • fiber 1g



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MARISA BRAHNEY
BRAND AMBASSADOR

Chicken Fajitas

SERVES: 2-3 PEOPLE

Ingredients

FOR THE MARINADE

- 1 lime, juiced
- 1 orange, juiced
- 2 tablespoons Worcestershire sauce
- 2 tablespoons oil
- 3 cloves garlic, minced
- 2 teaspoons each cumin and chili powder
- 2 tablespoons cilantro, chopped
- 1 jalapeño, sliced (remove seeds for less heat)

FOR THE FAJITAS

- 1 pound boneless skinless chicken breasts
- 2 bell peppers (any color)
- 1 small red onion, thinly sliced
- 1 tsp salt
- 1/2 tsp fresh cracked pepper

TO SERVE

- tortillas, guacamole, salsa, shredded lettuce, cheese, sour cream



Instructions

1. In a medium bowl, combine the ingredients for the marinade plus 1 teaspoon salt and 1/2 teaspoon fresh cracked pepper. Add the jalapeño slices and chicken breast to the bowl. Marinate for 4-6 hours or up to overnight. Remove from the refrigerator and allow the chicken mixture to come to room temperature for 30 minutes before cooking.
2. Set the griddle over medium-high heat and allow it to heat up for 1-2 minutes. Add 1 teaspoon of oil to the griddle, swirl to coat, then add the chicken. Cook for 3-5 minutes, then flip and cook for another 3-5 minutes, depending on the thickness of the breasts. Watch closely and lower the heat if the griddle becomes too hot. Remove the chicken and allow to rest for 5 minutes. Cut into thin slices. Tent with foil to keep the chicken warm while you cook the vegetables.
3. On the griddle over medium-high heat, add another teaspoon of oil then add the onion and a pinch of salt and pepper. Stir, cover with the domed lid and cook until tender and starting to char, about 3-4 minutes, stirring occasionally. Remove the onion and add to a large bowl. Add another teaspoon of oil to the griddle, plus the peppers and season with salt and pepper. Stir, cover with the domed lid and cook the peppers until tender and starting to char, about 5-7 minutes, stirring occasionally. Add the peppers to the bowl with the onion then add the chicken. Toss together. Serve with tortillas and assorted toppings.



“As much as we pride ourselves on creating innovative designs for housewares products, we equally value our philanthropic efforts – especially those focused on food insecurity. That’s why we are so proud to support Living for Giving.”



GEOFFREY ZAKARIAN
CHEF

Artisan Bread

There is just something about biting into a piece of homemade bread. The crunch of the outside gives way to a soft, chewy middle to create the perfect bite. For many people, a meal isn't complete unless bread is served with it. You can enjoy this artisan bread slathered in butter, serve it on a charcuterie board with a fancy dipping sauce, or toast it up and add toppings for a delicious Bruschetta.

Ingredients

- 4 leveled cups all-purpose flour, divided
- 2 1/2 teaspoons instant yeast
- 1 3/4 cups water, lukewarm, divided
- 1 1/2 teaspoons kosher salt
- 2 1/2 tablespoons extra-virgin olive oil
- Nonstick cooking spray

Instructions

1. In a stand mixer or large mixing bowl, combine 3 1/2 cups flour, yeast, 1 1/2 cup lukewarm water, salt, and olive oil. Knead until a smooth, sticky dough forms. If necessary, add extra flour 1/2 tablespoon at a time. Remove dough from bowl and knead by hand until dough becomes less sticky.
2. Cut dough into 2 equal sized portions. Reserve 1 dough ball for the recipe. Place the remaining ball in a sealed container with headspace and store in the refrigerator for up to 3 days.
3. Line the Cook & Crisp Basket with a nonstick silicone baking mat (or parchment paper), and spray with nonstick cooking spray. Transfer dough to basket.
4. Place the basket in the pot. Close the lid, then move the slider to AIR FRY/STOVE STOP.
5. Select PROOF, set temperature to 95°F, and set time to 50 minutes. Press START/STOP to begin the first rise. When the rise is complete, remove the basket.
6. Add remaining 1/4 cup water to the pot. Deflate the dough by gently pressing on it, then reshape it into a ball. Transfer the dough to the basket, then place the basket in the pot. Close the lid.
7. Select PROOF, set temp to 95°F, and set time to 50 minutes. Press START/STOP to begin the second rise. After 30 minutes, check the dough to make sure it has doubled in size. If it has not doubled in size, close the lid and continue proofing for the remaining 20 minutes. Once complete, close the lid and move slider to STEAMCRISP.
8. Select STEAM & CRISP, set temperature to 350°F, and set time to 20 minutes. Press START/STOP to begin cooking (PRE will display for approx. 5 minutes as the unit steams, then the timer will start counting down).
9. When cooking is complete, the surface of the bread will be crusty and brown. Carefully remove the basket from the pot. Allow the bread to cool on a rack for about 30 minutes before serving.

TIP: To cook the extra dough, remove from the refrigerator and follow steps 6–9.



“Shark Ninja is a relentless innovator in the housewares industry because we sweat the details. We obsess about consumer satisfaction. We are participating in Living for Giving, benefiting Feeding America as giving back is one of our core values. It is our honor to partner with QVC to provide hunger-relief to those in need.”



KENZIE SWANHART
DIRECTOR OF NINJA TEST KITCHEN

Grilled Peach and Burrata Burger Salad with Balsamic Glaze

Featured Product: Grass Fed Burger w/ Sea Salt and Cracked Black Pepper

MAKES 2 SERVINGS | PREP TIME: 10 MIN | COOK TIME: 15 MIN

Ingredients

- 2 – Rastelli's Grass Fed Burger w/ Sea Salt and Cracked Black Pepper
- 2 – Fresh Peaches – Sliced
- 2 tbsp – Avocado Oil
- 1 – small ball of Burrata
- 3 cups – Baby Arugula
- 3 oz Balsamic glaze
- 2 oz chopped Pistachios



Instructions

1. Pre-heat grill on high heat. Grill burgers 5-6 mins per side until desired temperature is reached. While grilling burgers, brush with oil and grill the sliced peaches, 3 mins per side. Set aside when finished.
2. Assemble the finished plate to your liking. We recommend placing the arugula down first, followed by your burger, top with peaches and burrata. Finish it off with a drizzle of balsamic and chopped pistachios.



"We are so happy to partner with the Living for Giving Charity because it reflects our family's core values of compassion, generosity, and integrity, while giving us the opportunity to help others. Thank you to QVC for inviting Rastelli to participate in this wonderful cause that creates a meaningful difference in the lives of those they touch."



RAY RASTELLI
OWNER, RASTELLI'S

Santa Claus Sugar Cookies

MAKES 4 DOZEN | PREP TIME: 45 MINUTES + CHILLING | BAKE TIME: 10 MINUTES

Ingredients

COOKIES

- 1 cup unsalted butter
- 1½ cups sugar
- 2 eggs
- 1 tsp vanilla extract
- 3½ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- ½ tsp ground nutmeg
- ¼ tsp salt

FROSTING

- ¾ cup unsalted butter, softened
- 6 Tbsp 2% milk
- 2¼ tsp vanilla extract
- ¼ tsp salt
- 6¾ cups confectioners' sugar
- optional decorations: red colored sugar, miniature semisweet chocolate chips, and Red Hots



Instructions

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs and vanilla. In another bowl, whisk flour, baking soda, cream of tartar, nutmeg, and salt; gradually beat into creamed mixture.
2. Divide dough in half. Shape each into a disk; wrap in plastic wrap. Refrigerate 1 hour or until firm enough to roll.
3. On a lightly floured surface, roll each portion of dough to ¼-inch thickness. Cut with a floured 3-inch Santa-shaped cookie cutter. Place 2 inches apart on greased temp-tations[®] 13x9-inch Lid-Its[®].
4. Bake in a preheated 375°F oven for 8-10 minutes or until light brown. Remove cookies from pans to wire racks to cool completely.
5. For frosting, in a large bowl, beat butter until creamy. Beat in milk, vanilla, and salt. Gradually beat in confectioners' sugar until smooth. Pipe onto cookies and decorate as desired.



"The Living for Giving event is an important opportunity for us at Temp-tations to expand our passion for cooking and mealtime to help support Feeding America, an organization that has been focused on hunger and food insecurity for more than 40 years."



TARA TESHER
CEO AND FOUNDER OF TEMP-TATIONS