



**MINI WHOLE WHEAT CHOCOLATE CAKE BITE**

**10" SILICONE MUFFIN  
BAKING INSERT**

# MINI WHOLE WHEAT CHOCOLATE CAKE BITES

BY CHEF GEOFFREY ZAKARIAN

Makes: 14 pieces

Pan Used: 10" Silicone Muffin Baking Insert

## INGREDIENTS

½ teaspoon allspice, ground

½ cup all purpose flour

½ cup whole wheat flour

1 cup granulated sugar

½ teaspoon kosher salt

½ cup water, boiling

1 stick unsalted butter, melted

2 ounces milk, whole

2 eggs, whole

¾ teaspoon baking soda

½ teaspoon vanilla extract

## DIRECTIONS

- Preheat an oven to 350F.
- In a medium sized mixing bowl, whisk together the all spice, all purpose and whole wheat flours, sugar and salt.
- Combine the melted butter with the boiling water and whisk into the dry mixture. Whisk in the buttermilk, eggs, baking soda, and vanilla until smooth.
- Divide the mixture into the molds and fill 2/3 full. Place onto a tray and bake for 20-25 minutes, or until a pick comes out clean from the center. Allow to cool slightly before removing.
- Repeat with the remaining batter.

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**ITALIAN SAUSAGE POTATO PUFF PASTRY PIES**

10" SILICONE MUFFIN  
BAKING INSERT

# ITALIAN SAUSAGE + POTATO PUFF PASTRY PIES

BY CHEF GEOFFREY ZAKARIAN

Makes: 14 pieces

Pan Used: 10" Silicone Muffin Baking Insert

## INGREDIENTS

2 small Yukon gold potatoes

3 tablespoons parsley, chopped

2 ounces sour cream

4 Italian sausage links, removed from casing and broken apart into pieces

¼ cup scallions, chopped

4 puff pastry sheets, lightly thawed

¼ teaspoon kosher salt

¼ teaspoon fresh cracked pepper

## DIRECTIONS

- Preheat an oven to 350F.
- Place the potatoes into a small pot and cover with water. Bring to a simmer and cook until tender, about 30 minutes. Drain and allow to cool slightly.
- Peel the potatoes and break apart with a fork in a medium size bowl. Combine with the parsley, sour cream, crumbled sausage, and scallions. Season with salt and pepper.
- Cut the puff pastry into 3" rounds, and place into the silicone round molds. Press the inside of the pastry to form a cup, and fill with the mixture, coming up 1/2" over the top to stuff completely. Keep the remaining puff pastry chilled.
- Place the round silicone molds onto a tray and into the oven. Bake for 35-40 minutes, or until the edges are browned. Remove from the silicone round mold and allow to cool slightly before repeating with the remaining rounds.

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**VANILLA PANNA COTTA**

10" SILICONE MUFFIN  
BAKING INSERT

# VANILLA PANNA COTTA

BY CHEF GEOFFREY ZAKARIAN

Makes: 7 panna cotta

Pan Used: 10" Silicone Muffin Baking Insert

## INGREDIENTS

1  $\frac{3}{4}$  sheets gelatin

16 ounces heavy cream

1/3 cup granulated sugar

1 vanilla bean, scraped, pod reserved

## DIRECTIONS

- Soak the gelatin in ice cold water. In a medium sized pot, heat up half of the heavy cream with the sugar and scraped vanilla beans and pods. Bring to just below a simmer.
- Squeeze the excess water from the gelatin. Add the gelatin to the dairy mixture and stir until dissolved.
- Add the remaining cream and stir into the warm mixture. Strain the mixture into a pourable container. Divide the mixture between the round silicone mold and place onto a small tray and into the fridge. Allow to set overnight before unmolding.

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**APRICOT WALNUT SCONES**

**10" SILICONE MUFFIN  
BAKING INSERT**

# APRICOT WALNUT SCONES

BY CHEF GEOFFREY ZAKARIAN

Makes: 10-12 mini scones

Pan Used: 10" Silicone Muffin Baking Insert

## INGREDIENTS

2 cups all purpose flour

¾ cup walnuts, chopped

½ cup apricots, dried, small diced

1/3 cup granulated sugar

1 tablespoon baking powder

½ teaspoon kosher salt

3 ounces unsalted butter, cold, small  
diced

4 ounces buttermilk, whole

1 egg, whole, beaten

## DIRECTIONS

- Preheat an oven to 350F.
- In a large bowl, combine the flour, walnuts, apricots, sugar, baking powder, and salt.
- Add the butter and using a pastry cutter, work into small pieces just until combined.
- Make a well in the center and add the buttermilk and egg. Fold the dry into the wet just to combine, then press into a 4"x 10" piece that is roughly 1" thick. Using a round cutter the size of the round silicone mold, cut out the scones.
- Place into the molds and then onto a tray. Place the round silicone mold and tray into the oven to bake until golden, about 25 minutes. Serve warm with butter and jam.

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