

FLOURLESS HAZELNUT CHOCOLATE CAKE

12 Servings

- 1 - 13 oz. jar (about 1 ½ cups) chocolate hazelnut spread
- 5 large eggs
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon
- Sweetened whipped cream, to serve.

Recipe for Sweetened Whipped Cream:

- 1 cup Heavy whipping cream
- 1 tablespoon powdered sugar
- 1 teaspoon vanilla

Place heavy whipping cream in a medium-size mixing bowl. Using the variable speed hand blender, beat on medium low with the whisk until soft peaks form. Fold in sugar and vanilla, then use immediately.

- Powdered sugar, to serve



Directions:

Preheat oven to 350°F.

Prepare the pan: Line the sheet pan with the silicone liner. Spray the silicone liner with cooking spray.

Using a hand blender or whisk, beat the eggs until they have tripled in volume and very light in color.

Meanwhile, soften the chocolate hazelnut spread in the microwave for about 30 seconds. Remove and transfer to a large bowl. Fold in the vanilla and cinnamon with a silicone or rubber spatula just until combined. Do not overmix.

Add 1/3 of the beaten eggs to the softened hazelnut mixture. Gently fold in until fully combined. Repeat the process with 1/3 of the beaten eggs again, stirring until fully combined. Fold in the remaining eggs and continue to mix until fully combined.

Pour into your prepared sheet pan. Bake for 20-25 minutes or until a cake tester or knife is inserted and comes out clean.

Remove the cake from the oven and let it cool completely.

To remove cake from the pan: Flip pan with cake over onto a stable surface. Lift off the sheet pan and remove the silicone liner. Place serving dish onto top of cake and flip back over to cut and serve.

QUICK HERB FOCACCIA

Serves 16

- 3 tablespoons extra-virgin olive oil, plus more as needed
- 1 packet active dry yeast
- ½ teaspoon sugar
- ¾ cup warm water (110°F)
- 2 cups all-purpose flour, plus more as needed
- 1 ½ teaspoons Kosher salt, plus more as needed
- ½ teaspoon garlic powder
- ½ teaspoon cayenne pepper
- ¼ teaspoon dried rosemary



Directions:

Lightly oil a large bowl and set aside.

In a small bowl, stir together the yeast, sugar, and warm water until the sugar dissolves. Let stand until foamy, about 5 minutes.

While the yeast mixture stands, combine the flour, salt, garlic powder, and cayenne in a food processor fitted with the metal blade. Pulse until well mixed. With the machine running, slowly add the olive oil, then pulse until fully combined. With the machine still running, add the yeast mixture, then pulse until the mixture forms a ball around the blade.

Transfer the dough to a lightly floured work surface and knead gently just until the dough is smooth, about 5 times. Transfer to the large, oiled bowl, cover with plastic wrap, and let stand in a warm place until the dough has doubled in size, about 1 hour.

Preheat the oven to 400°F. Generously oil the sheet pan with a paper towel soaked with some olive oil.

Punch down the dough, cover with plastic wrap, and let stand for 5 minutes. Transfer the dough to the prepared pan. Use your fingertips to gently stretch the dough to the edges, pressing it into an even layer. Dimple the dough with your fingertips.

Sprinkle the rosemary and a pinch of salt over the dough.

Bake until golden brown on top and cooked through in the center, about 25 minutes. Let cool in the pan on a wire rack. Remove from pan, then cut into pieces before serving warm or at room temperature.

SAVORY CORNBREAD BAKE

- 2 cups yellow cornmeal, finely ground
(Finely ground is important. If using course ground, use a hand blender or food processor to grind finer.)
- 4 teaspoons baking powder
- ½ teaspoon salt
- 3 large eggs
- 1 cup sour cream
- 1 cup store-bought canned cream-style corn
- ½ cup plus 2 tablespoons canola or other neutral oil (vegetable, canola, etc)



Directions:

Preheat the oven to 425°F. Heat the sheet pan in the oven for 5 minutes.

In a medium bowl, combine the cornmeal, baking powder, and salt until well blended. In a small bowl, whisk together the eggs, sour cream, creamed corn, and ½ cup oil.

Remove sheet pan from oven and set on a hot pad on a large flat surface.

Pour the wet ingredients into the dry ingredients and mix until smooth.

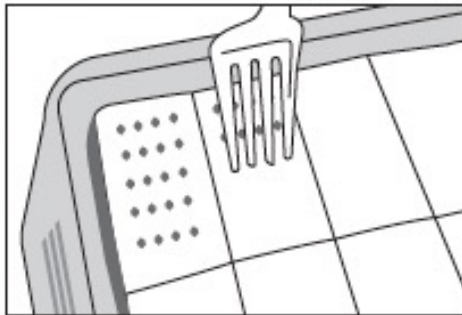
Carefully, pour the remaining 2 tablespoons of oil onto the hot baking sheet and then pour the batter into the pan. The batter will begin sizzling right away.

Carefully place sheet pan back into oven and bake until golden and a cake tester inserted in the center comes out clean, about 25 minutes. Serve hot or warm.

VANILLA ALMOND SHORTBREAD

Makes about 36 cookies

- 2 cups all-purpose flour
- 16 tablespoons unsalted butter, room temperature
- ½ cup granulated sugar (blended in bowl with a hand blender or food processor until extra fine)
- 1 teaspoon pure vanilla extract
- ½ teaspoon pure almond extract
- ½ teaspoon salt



Directions:

Preheat oven to 350°F.

Butter the sides of sheet pan. Line the sheet pan with the silicone liner.

Place the finely ground sugar, flour and salt in the bowl of a food processor fitted with the metal chopping blade. Pulse for 20 seconds to mix the dry ingredients. Add in the butter, vanilla and almond extracts and pulse until the mixture starts to come together and looks like breadcrumbs. Dough should be soft and come together when you press it with your fingers. If it's too dry and crumbly, continue to pulse.

Pour the mixture onto the prepared sheet pan. Press the mixture firmly into the pan.

Prick the shortbread in a desired pattern with the tines of a fork or with a skewer.

Score the dough with a knife making 3" x 1" pieces.

Place the pan on the middle rack and bake for 30-35 minutes or until light golden and firm. Let cool slightly, then cut into 3" x 1" fingers. Cool completely. Store in an airtight container.

VEGGIE, EGG & CHEESE SANDWICHES

Makes 6 sandwiches

Roasted Vegetables

- 1 small zucchini, cut in half lengthwise.
Then cut into 1/4 inch thick pieces, resulting in half-moons
- 1 pint grape tomatoes, halved
- 1 pint cremini mushrooms, thinly sliced
- Olive Oil spray
- 1/2 bunch basil, plus 8 leaves, thinly sliced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Egg Custard

- 8 large eggs
- 1 tablespoon dijon mustard
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon freshly grated nutmeg
- 2/3 cup gruyere cheese, grated
- 2 scallions, thinly sliced at an angle
- 12 slices toasted sandwich bread of choice
(for example, rye, sourdough, wheat)
- 2 tablespoons softened butter



Directions for Roasted Vegetables:

Preheat the oven to 425°F. Lightly coat sheet pan with olive oil spray. Lightly sprinkle an even layer of salt on the prepared pan. Arrange the zucchini slices in a single layer on one half of the pan and the mushrooms on the other half. Lightly coat the tops of the vegetables with the olive oil spray and then sprinkle with half of the salt and pepper. Roast for 10 minutes, flipping, and continue roasting for 7 minutes more. Remove vegetables from sheet pan and set aside on a flat surface.

Generously coat sheet pan with olive oil spray. Scatter the halved tomatoes on the prepared pan. Lightly coat the tops of the tomatoes with more olive oil spray. Roast for 15-20 minutes, until they are shriveled and with bits of brown. Combine tomatoes with zucchini & mushrooms and then place them all back onto the sheet pan.

Directions for Egg Custard:

Turn heat of oven down to 375°F. Whisk the eggs, dijon mustard, Parmesan, pepper and nutmeg together in a medium bowl until combined. Pour the egg mixture into the sheet pan over the vegetables, so that the entire pan is filled. Sprinkle evenly with the gruyere cheese.

Place the pan into the oven and bake until the eggs are almost set, about 8-10 minutes.

Turn the oven setting to broil and broil on high (leaving the oven door tented open) until the top is set and golden-brown, no more than 2 minutes. Remove from the oven and sprinkle with the scallions, then allow to cool for 5 minutes.

Butter the toast with the softened butter.

Slice the eggs into 6 equal portions.

Place each portion of egg between two pieces of toast and serve.