

M-x recipes

Emacs 27.1 (Org mode 9.3)

July 23, 2021

Contents

1	Entrées	2
1.1	Ahi Ogo Poke	2
1.2	Kalua Pork	2
1.3	Kau Yuk	2
1.4	Mochiko Chicken	3
1.5	Peanut Butter Chicken	3
1.6	Sesame Chicken	4
1.7	Spicy Ahi Tuna Poke Bowl	5
2	Sides	6
2.1	Garlic Aioli	6
2.2	Garlic Dipping Sauce	6
2.3	Hawaiian Macaroni Salad	7
2.4	Blue Cheese Dressing	7
3	Breakfast	8
3.1	Crepes	8
3.2	Classic Pancakes	8
3.3	English Muffins	9
3.4	Dutch Baby	10
4	Desserts	10
4.1	Boston Cream Doughnuts	10
4.2	Super Soft Glazed Doughnuts	12
4.3	Lemon Custard Filling	12
4.4	Maple Glaze for Doughnuts	13
4.5	Chocolate Chip Cookies	13
4.6	Summer Fresh Raspberry Pie	14
4.7	Blueberry Pie	14
4.8	Butter Flaky Pie Crust	15
4.9	No Fail Pie Crust	16
4.10	Italian Anisette Cookies	16

Entrées

Ahi Ogo Poke

source-url: <https://www.youtube.com/watch?v=2FXckaZQT7o>

Ingredients

- 1lb. quality Ahi tuna
- 1/8lb. ogo (seaweed)
- 1tbls. Hawaiian Alaea Salt
- 1tsp. Sesame seed oil
- 1tbls. Kukui Nut ground

Directions

1. Roughly chop ogo and place in a bowl. Sweet onions also work.
2. Cube ahi and add to bowl. Mix in rest of ingredients

Kalua Pork

source-url: <https://www.youtube.com/watch?v=zQCmao01Wks>

prep-time: 10 mins

cook-time: 12-17 hours

Ingredients

- 1.5 tablespoons liquid smoke, Mesquite/Kiawe
- 7lb Pork Butt
- 1.5 Tbsp Hawaiian Alaea Salt

Directions

1. Preheat oven to 195F for cooking 17.5 hours, or 225F for 12-14 hours.
2. Place the pork in a 6 inch deep metal pan, fill half an inch deep with water. Put 1.5 tablespoons liquid smoke on top.
3. Wrap in 3 layers of plastic wrap, then 2 layers of tinfoil. Make sure the plastic wrap does not touch the meat.
4. Cook in oven for 16-17.5 hours. If you feel the pan getting lighter, it is losing moisture. Make sure it is fully sealed.
5. Remove from oven and let the meat rest. As it rests, the plastic wrap will pull down onto the meat.
6. Remove the plastic wrap. Add ~1.5 tbsp Alaea salt and shred meat by hand into the juice.

Kau Yuk

source-url: <https://www.youtube.com/watch?v=-7apby-qWqM>

Ingredients:

- 3 lbs Pork Belly
- 4 cubes red fermented tofu (nam yue)
- 2 cubes yellow tofu (tofu mui)
- 1 tsp salt
- 1 tsp. Star anise
- 2 tbsp Hoi Sin sauce
- 2 tbsp Oyster sauce
- 1/2 tsp Chinese five spice

- 2 cloves garlic, minced
- 1/2 cup Sake
- Oil for frying

Directions:

1. Mix everything except pork in a large bowl.
2. Cut pork belly into 3x1 inch strips, making sure to cut with the grain.
3. Boil 1.5 gallons of water with half a cup of sake. Boil the pork for ~8 minutes
4. Run strips under cool water and dry.
5. Prick small holes deep into the skin with a toothpick.
6. Fry in 325F oil until it is golden brown, the skin should be crispy. Put in ice bath.
7. Cut into smaller pieces, then put into bowl with marinade. Leave for ~30-45 minutes.
8. Steam in bowl for 3-3.5 hours until meat is tender.

Mochiko Chicken

source-url: <https://keepingitrelle.com/hawaiian-style-mochiko-chicken-recipe/>

servings: 6

prep-time: 4 hours, 10 minutes

cook-time: 10 minutes

ready-in: 4 hours, 20 minutes

Ingredients

- 2 pounds boneless skinless chicken thighs
- 1/4 cup potato starch
- 1/4 cup mochiko flour
- 1/4 cup shoyu
- 1/4 cup granulated sugar
- 1/4 cup green onions, thinly sliced
- 1 tablespoon sesame seeds
- 1 teaspoon garlic, minced
- 1 teaspoon ginger, minced
- 1/2 teaspoon salt
- 2 eggs, beaten
- oil for frying

Directions

1. Cut the chicken thighs in to about 1 inch size cubes and set aside.
2. In a large mixing bowl add potato starch, flour, shoyu, sugar, green onions, sesame seeds, garlic, ginger, salt, and eggs. Whisk to combine.
3. Add cubed chicken to the sauce mixture. Stir to combine. Cover and place in the refrigerator to marinate for at least 4 hours or overnight.
4. In a large pan heat oil of choice to 325F. Place mochiko chicken in the oil and fry until golden brown on both sides and cooked through (internal temperature of 165F).
5. Remove chicken from oil and place on a cooling rack over a cookie sheet or on to paper towels to absorb excess oil.
6. ENJOY!

Peanut Butter Chicken

source-url: <https://www.thecookingfoodie.com/recipe/Peanut-Butter-Chicken-Recipe>

servings: 5

prep-time: 20 minutes

cook-time: 30 minutes

Ingredients

- 800g (1 3/4 pounds) chicken breast
- 1/2 cup (125g) peanut butter
- 2 tablespoons soy sauce
- 2 tablespoons lemon juice
- 2 tablespoons honey
- 1 cup (240ml) coconut milk/cream
- 1 tablespoon grated ginger
- 3 garlic cloves
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon cumin
- 2-3 tablespoons vegetable oil
- 1/4 cup (37g) sesame seeds

Directions

1. Cut the chicken breast into small cubes.
2. In a large bowl mix peanut butter, soy sauce, lemon juice, honey, coconut milk, grated ginger and grated garlic.
3. In a large pan heat oil, add chicken cubes and cook for 5-6 minutes, until fully cooked. Season with salt, pepper and cumin. Add the peanut butter mixture, sesame seeds, stir well, cook for 4-5 minutes, until thickens.
4. Serve with rice and chopped herbs.

Sesame Chicken

source-url: <https://soupeduprecipes.com/sesame-chicken/>

Ingredients

- 1 lb chicken thigh cut into 1.5 inches cubes
- 2 cloves of garlic
- black pepper to taste
- 1.5 tsp of soy sauce
- 1/2 tsp of salt
- 3/8 tsp of baking soda
- 1 egg white
- 0.5 tbsp of starch add it to the marinade
- 1 cup of Potato starch use it to coat the chicken
- 2 tbsp of Honey
- 3 tbsp of brown sugar
- 2.5 tbsp of Soy sauce
- 3 tbsp of water
- 2.5 tbsp of ketchup
- 1 tbsp of vinegar
- Potato starch water to thicken the sauce 2 tsp of potato starch mixed with 2 tsp of water
- 1 tbsp of sesame oil
- 1.5 tbsp of Toasted sesame seeds
- Diced scallion as garnish

Directions

1. Cut some boneless and skin on chicken leg into 1-inch size pieces. I prefer dark meat when making fried chicken. It gives you a juicer and tender result. And yes, you can use chicken breast if you wish to.
2. Marinate the chicken with 1 tsp of grated garlic, 1.5 tsp of soy sauce, 1/2 tsp of salt, some black pepper to taste, 3/8 tsp of baking soda, 1 egg white, and 1/2 tbsp of starch. Cornstarch, potato or sweet potato starch, they all work, depends on what you used for the coating later. Mix everything until well combined. Cover it and let it sit for 40 minutes.
3. While waiting, let's prepare the coating. I have been testing different ingredients for that. I found out that using sweet potato starch makes the crispiest sesame chicken. This is what I am using. Most oriental markets will carry it. You can also use potato starch or cornstarch. They will give you a similar result.
4. Besides the ingredient, I will show you a unique method to make your sesame chicken extra crunchy. Fluff the starch a little. Get a spread bottle. Gently spread a tiny bit of water into the starch few times. Some of the starch will clump up and create some mini little balls. You just wait for 10 seconds to let it set and use the whisk to stir it. Then spread more water, wait for 10 seconds and stir it again. Do this 4 times in total.
5. After that, if you touch the starch, you can feel those little lumps which will give some extra crunch to the chicken. Maybe some of you never heard this method before. Give it a try, you will be surprised.
6. Dump half of the starch into a big container. Spread it out. Add in the chicken. Do not throw in the chicken all in once or else they will stick together. Try to separate them piece by piece. cover the meat with the other half of the starch. Put on the lid and shake for a few minutes. All the chicken pieces should be coated with flour evenly. Pick out the meat and shake off all the excess flour.
7. I already heat up the oil to 380 Add in the chicken piece by piece so they don't stick together. Don't crowd the pan because it overflows easily. Do it in batches if you need to. Safety is the most important. The temperature is high. In less than 2 minutes, you can feel that the surface is getting crispy and the color is slightly yellow. Take them out. Then we gonna do the second batch. Before that, you might want to fish out all those small little bits. It is optional but it does affect the quality of the oil.
8. Keep the temperature at 380 F, and fry the second batch of the chicken. Once you are done, let all the chicken rest for about 15 minutes and we gonna double fry the chicken. Double frying will stabilize the crunchiness so it last longer. At the end we will coat the chicken with some glossy sauce If you don't double fry it, the chicken might not be crispy while serving. You just keep an eye on the color. In about 2 or 3 minutes, it will reach that beautiful golden color. Take them out and set it aside.
9. Next, we gonna make the sauce. In a large bowl, add in 3 tbsp of brown sugar, 2 tbsp of liquid honey, 2.5 tbsp of soy sauce, 2.5 tbsp of ketchup, 3 tbsp of water, 1 tbsp of vinegar. Mix them until well combined.
10. Put your wok on the stove and pour all the sauce in. There is some sugar sink in the bottom of the bowl, make sure you clean that. Keep stirring the sauce on medium heat. Bring it to a boil and pour in some potato starch water to thicken the sauce. This just 2 tsp of potato starch mixed with 2 tsp of water. Keep stirring until it reaches a thin syrup texture. Introduce the chicken back into the wok, along with a drizzle of sesame oil and 1.5 tbsp of a toasted sesame seed. Toss everything until the chicken is coated nicely. Take them out. Garnish it with some diced scallion and you are done.

Spicy Ahi Tuna Poke Bowl

source-url: <https://mangomura.com/recipe/spicy-ahi-tuna-poke-bowl/>

servings: 2 people

prep-time: 10 mins

ready-in: 10 mins

Ingredients

- 280 g ahi tuna (a little more than 1/2 lbs)
- 20 g chopped onion (0.7oz)
- 1 green onion
- 1 clove garlic
- 1 tbsp mayonnaise

- 2 tsp Sriracha sauce
- 1.5 tbsp soy sauce
- 1 tsp salt
- 2 tsp sesame oil
- 1/2 tsp chili flakes
- 1/2 avocado (optional)
- sesame seeds
- chopped green onion
- 2 bowls cooked rice

Directions

1. Cook the rice according to instructions or in a rice cooker. (You can do this step later. It depends on how long you're going to marinate poke.)
2. Slice onion thinly then cut into 1/2 inch length. Cut green onions into thin slices.
3. Make spicy sauce by mixing mayonnaise and sriracha sauce and set aside.
4. Cut the ahi tuna into bite size pieces.
5. In a large bowl, put the ahi tuna, soy sauce, sesame oil, salt, chili flakes, onions and green onions. Stir gently and combine.
6. Let it sit in the fridge for about 2 hours. (If you want to eat it right away, skip this step.)
7. Add the spicy sauce to the bowl and mix well. (You can add spicy sauce when you add all other seasonings too.)
8. Right before serving, slice the avocado.
9. Arrange your poke bowl with a scoop of rice, poke and avocado. Sprinkle sesame seeds and green onions on top.

Sides

Garlic Aioli

source-url: <https://www.allrecipes.com/recipe/213608/garlic-aioli>

servings: 8

prep-time: 10 mins

Ingredients

- 3/4 cup mayonnaise
- 3 cloves garlic, minced
- 2 1/2 tablespoons lemon juice
- 3/4 teaspoon salt
- 1/2 teaspoon ground black pepper

Directions

1. Mix mayonnaise, garlic, lemon juice, salt, and pepper in a bowl. Cover and refrigerate for at least 30 minutes before serving.

Garlic Dipping Sauce

source-url: <https://copykat.com/papa-johns-garlic-dipping-sauce/>

Ingredients

- 1/4 pound salted butter
- 2 teaspoons garlic powder

- 1/8 teaspoon salt

Directions

1. Place butter into a small sauce pan over low heat. Allow the butter to gently melt. Do not stir the butter while it is melting.
2. The butter will separate into three different layers. The butter will become foamy on top. There will be clear layer in the middle. Towards the bottom of the pan will be a layer of the milk solids.
3. When the foamy layer forms. Spoon off the foamy layer and discard. Gently decant the middle layer of the butter into a small dish. You should end up with about a tablespoon of milk solids in the bottom of the pan. Discard the milk solids.
4. Stir in garlic powder and salt until dissolved. The garlic butter is now shelf stable and does not need refrigeration.

Hawaiian Macaroni Salad

source-url: <https://onolicioushawaii.com/hawaiian-macaroni-salad/>

servings: 4

prep-time: 10 minutes

cook-time: 5 minutes

ready-in: 15 minutes

Ingredients

- 1/4 pound dried elbow macaroni pasta
- 1/2 cup Best Foods mayonnaise
- 1/4 cup onion, grated
- 1/4 cup carrots, shredded
- 1/4 cup celery, finely diced
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Directions

1. Cook the elbow macaroni pasta for 1-2 minutes more than the cook time listed on the package. Drain and set aside.
2. Place the elbow macaroni in a bowl and mix in the mayonnaise, grated onions, shredded carrots, finely diced celery, salt, and pepper.
3. Refrigerate the dish at least an hour - this allows the flavors to mix. Serve slightly chilled (remove from the refrigerator 10 minutes before serving) as a side dish. Enjoy!

Blue Cheese Dressing

source-url: <https://www.tasteofhome.com/recipes/blue-cheese-dressing/>

servings: 2 cups.

prep-time: 5 minutes

ready-in: 5 minutes

Ingredients

- 1-1/2 cups mayonnaise
- 1/2 cup sour cream
- 1/4 cup cider vinegar
- 4 teaspoons sugar
- 1/2 teaspoon ground mustard

- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 cup (4 ounces) crumbled blue cheese

Directions

1. In a bowl, combine the first seven ingredients.
2. Stir in the blue cheese.
3. Cover and chill at least 2 hours. Store in the refrigerator.

Breakfast

Crepes

source-url: <https://www.bettycrocker.com/recipes/crepes/d1a32347-ba88-4ddf-998b-d6f9e4dd74c3>

servings: 12

prep-time: 10 minutes

ready-in: 35 minutes

Ingredients

- 1 1/2 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups milk
- 2 tablespoons butter, melted
- 1/2 teaspoon vanilla
- 2 eggs
- Butter, margarine or shortening
- Applesauce, sweetened berries, jelly or jam, if desired
- Powdered sugar, if desired

Directions

1. In medium bowl, mix flour, granulated sugar, baking powder and salt. Stir in milk, 2 tablespoons butter, the vanilla and eggs. Beat with wire whisk just until smooth.
2. Lightly butter 6- to 8-inch skillet or crepe pan. Heat over medium heat until bubbly. For each crepe, pour slightly less than 1/4 cup batter into skillet. Immediately tilt and rotate skillet so thin layer of batter covers bottom. Cook until light brown. Run wide spatula around edge to loosen; turn and cook other side until light brown. Repeat with remaining batter, buttering skillet as needed.
3. Stack crepes, placing waxed paper between each; keep covered. Spread applesauce, sweetened berries, jelly or jam thinly over each warm crepe; roll up. (Be sure to fill crepes so when rolled the more attractive side is on the outside.) Sprinkle with powdered sugar.

Classic Pancakes

source-url: <https://www.bettycrocker.com/recipes/classic-pancakes/77a89da1-fd56-494b-874a-55f9195c1413>

servings: 9

prep-time: 15 minutes

ready-in: 15 minutes

Ingredients

- 1 egg
- 1 cup all-purpose flour or whole wheat flour
- 1 tablespoon sugar
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 2 tablespoons vegetable oil or melted butter

Directions

1. In medium bowl, beat egg with wire whisk until fluffy. Stir in remaining ingredients just until flour is moistened (batter will be slightly lumpy); do not overmix or pancakes will be tough. For thinner pancakes, stir in additional 1 to 2 tablespoons milk.
2. Heat griddle or skillet over medium-high heat (375°F). (To test griddle, sprinkle with a few drops of water. If bubbles jump around, heat is just right.) Brush with vegetable oil if necessary (or spray with cooking spray before heating).
3. For each pancake, pour slightly less than 1/4 cup batter onto griddle. Cook 2 to 3 minutes or until bubbly on top and dry around edges. Turn; cook other side until golden brown.

English Muffins

source-url: <https://www.kingarthurbaking.com/recipes/english-muffins-recipe>

servings: 16 large (3" to 3 1/2") English muffins

prep-time: 25 minutes

cook-time: 30 minutes

ready-in: 2 hours, 20 minutes

Ingredients

- 1 3/4 cups (397g) lukewarm milk
- 3 tablespoons (43g) softened butter
- 1 1/4 to 1 1/2 teaspoons salt to taste
- 2 tablespoons (25g) sugar
- 1 large egg lightly beaten
- 4 1/2 cups (539g) Unbleached Bread Flour
- 2 teaspoons Instant Yeast
- Semolina Flour or farina for sprinkling the griddle or pan

Directions

1. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Combine all of the ingredients (except the semolina or farina) in a mixing bowl, or the bucket of your bread machine., This is a very soft dough, so you'll need to treat it a bit differently than most yeast doughs.
2. If you have a stand mixer, beat the dough using the flat beater paddle until it starts coming away from the sides of the bowl, and is satin-smooth and shiny; this will take about 5 minutes at medium-high speed. When you lift up the beater, the dough will be very stretchy. If you have a bread machine, simply use the dough cycle.,
3. Scrape the dough into a rough ball, and cover the bowl. Let the dough rise until it's nice and puffy; this will take 1 to 2 hours or so.,
4. Prepare your griddle(s). Using two griddles allows you to cook all the muffins at once; but since you probably don't have two griddles, you'll need to cook the muffins in shifts. Whatever you use — an electric griddle, stovetop griddle, frying pan, electric frying pan — sprinkle it heavily with semolina or farina. If you're using

- a griddle or frying pan that's not well-seasoned (or non-stick), spray it with non-stick vegetable oil spray first, before adding the semolina or farina.,
5. Gently deflate the dough, and divide it into 16 pieces. Shape each piece into a smooth ball, then flatten the balls until they're about 3" to 3 1/2" in diameter., The easiest way to handle and cook these muffins is to lay them right onto the cold surface you'll be frying them on. That way, you don't have to move them once they're risen; and they won't mind cooking very slowly as you fire the griddle up to its desired heat. If you don't have enough griddle space to do this, sprinkle a baking sheet heavily with semolina or farina, and place the muffins on the sheet; they can be fairly close together. Either way, sprinkle the tops of the muffins with additional semolina or farina.,
 6. Cover the muffins (a piece of parchment works well), and let them rest for 20 minutes. They won't rise like crazy, but will puff a bit.,
 7. Cook the muffins over low heat for 7 to 15 minutes per side, until their crust is golden brown, and their interior is cooked through. When done, the center of a muffin should register about 200°F on an instant-read thermometer. If you find the muffins have browned before they're cooked all the way through, no worries; simply pop them into a preheated 350°F oven for about 10 minutes or so, or until they're thoroughly cooked.,
 8. Remove the muffins from the griddle (or oven), and let them cool thoroughly before enjoying. Remember: use a fork to split, not a knife to cut. Fork-split muffins will have wonderful nooks and crannies; knife-cut ones won't.

Dutch Baby

source-url: <https://cooking.nytimes.com/recipes/6648-dutch-baby>

ready-in: 40 minutes

Ingredients

- 3 eggs
- 1/2 cup flour
- 1/2 cup milk
- 1 tablespoon sugar
- Pinch of nutmeg
- 4 tablespoons unsalted butter
- Syrup, preserves, confectioners' sugar or cinnamon sugar

Directions

1. Preheat oven to 425 degrees.
2. Combine eggs, flour, milk, sugar and nutmeg in a blender jar and blend until smooth. Batter may also be mixed by hand.
3. Place butter in a heavy 10-inch skillet or baking dish and place in the oven. As soon as the butter has melted (watch it so it does not burn) add the batter to the pan, return pan to the oven and bake for 20 minutes, until the pancake is puffed and golden. Lower oven temperature to 300 degrees and bake five minutes longer.
4. Remove pancake from oven, cut into wedges and serve at once topped with syrup, preserves, confectioners' sugar or cinnamon sugar.

Desserts

Boston Cream Doughnuts

source-url: <https://cooking.nytimes.com/recipes/1017066-boston-cr>

servings: 12-20 Doughnuts

ready-in: About 3 hours, mostly unattended

Ingredients

- 1 1/2 cups milk
- 2 1/2 teaspoons (one package) active dry yeast
- 2 eggs
- 8 tablespoons (1 stick) butter, melted and cooled
- 1/2 cup granulated sugar
- 1 teaspoon salt
- 4 1/2 cups all-purpose flour, plus more for rolling out the dough
- 2 quarts neutral oil, for frying, plus more for the bowl

Directions

1. Heat the milk until it is warm but not hot, about 90 degrees. In a large bowl, combine it with the yeast. Stir lightly, and let sit until the mixture is foamy, about 5 minutes.
2. Using an electric mixer or a stand mixer fitted with a dough hook, beat the eggs, butter, sugar and salt into the yeast mixture. Add half of the flour (2 cups plus 2 tablespoons), and mix until combined, then mix in the rest of the flour until the dough pulls away from the sides of the bowl. Add more flour, about 2 tablespoons at a time, if the dough is too wet. If you're using an electric mixer, the dough will probably become too thick to beat; when it does, transfer it to a floured surface, and gently knead it until smooth. Grease a large bowl with a little oil. Transfer the dough to the bowl, and cover. Let rise at room temperature until it doubles in size, about 1 hour.
3. Turn the dough out onto a well-floured surface, and roll it to 1/2-inch thickness. Cut out the doughnuts with a doughnut cutter, concentric cookie cutters or a drinking glass and a shot glass (the larger one should be about 3 inches in diameter), flouring the cutters as you go. Reserve the doughnut holes. If you're making filled doughnuts, don't cut out the middle. Knead any scraps together, being careful not to overwork, and let rest for a few minutes before repeating the process.
4. Put the doughnuts on two floured baking sheets so that there is plenty of room between each one. Cover with a kitchen towel, and let rise in a warm place until they are slightly puffed up and delicate, about 45 minutes. If your kitchen isn't warm, heat the oven to 200 at the beginning of this step, then turn off the heat, put the baking sheets in the oven and leave the door ajar.
5. About 15 minutes before the doughnuts are done rising, put the oil in a heavy-bottomed pot or Dutch oven over medium heat, and heat it to 375. Meanwhile, line cooling racks, baking sheets or plates with paper towels.
6. Carefully add the doughnuts to the oil, a few at a time. If they're too delicate to pick up with your fingers (they may be this way only if you rose them in the oven), use a metal spatula to pick them up and slide them into the oil. It's O.K. if they deflate a bit; they'll puff back up as they fry. When the bottoms are deep golden, after 45 seconds to a minute, use a slotted spoon to flip; cook until they're deep golden all over. Doughnut holes cook faster. Transfer the doughnuts to the prepared plates or racks, and repeat with the rest of the dough, adjusting the heat as needed to keep the oil at 375.
7. For the glaze, whisk together 1 3/4 cups powdered sugar, 1/4 cup unsweetened cocoa powder, 1/4 cup milk and 1 teaspoon vanilla until smooth. Dip the tops of the doughnuts in the glaze, and let it harden on a rack.
8. Combine 2/3 cup sugar, 2 tablespoons flour, 2 tablespoons cornstarch and a pinch of salt in a small saucepan. Over medium heat, whisk in 2 eggs and 2 cups cream. Continue cooking, whisking almost constantly, until the mixture just begins to boil and thickens, about 10 minutes. Adjust the heat so the mixture bubbles gently; cook until it coats the back of a spoon (when you draw your finger through this coating, the resulting line should hold its shape). Stir in 2 tablespoons softened unsalted butter and 2 teaspoons vanilla. Strain through a fine-mesh sieve, and cool to room temperature before using.
9. To fill the doughnuts with the pastry cream, insert the tip of a pastry bag filled with cream into the side of the doughnut, and squeeze. (Alternatively, poke a chopstick into the side of the doughnut, and wiggle it around to hollow out some space inside. Plunge a small funnel into the hole, spoon some filling into the funnel and use the chopstick to push it into the doughnut. If the filling clumps up toward the center of the doughnut, just press lightly on the top to distribute it evenly.)

Super Soft Glazed Doughnuts

source-url: <https://www.kitchenathoskins.com/2018/05/06/super-soft-glazed-doughnuts/>

servings: 25 doughnuts

prep-time: 15 mins

cook-time: 12 mins

Ingredients

- 1 and 1/2 cups milk, lukewarm (whole milk or 2%)
- 1 stick unsalted butter (1/2 cup), room temperature
- 4 and 1/2 teaspoons active dry yeast
- 3 large eggs, room temperature
- 6 tablespoons sugar
- 1 and 1/2 teaspoons salt
- 1 teaspoon freshly grated nutmeg
- 5 cups + 1/4 cup + 2 tablespoons all purpose flour, divided
- additional flour for dusting
- vegetable oil, for deep frying
- 3 cups confectioners sugar
- 5 to 6 tablespoons water
- 1 and 1/2 teaspoons vanilla extract
- 2 pinches salt

Directions

1. Combine first 7 ingredients (milk through nutmeg) and 2 cups all purpose flour in the bowl of your stand mixer . Beat on medium speed with a flat beater for 2-3 minutes (dough will look like slightly curdled cake batter).
2. Add remaining all purpose flour (3 cups + 1/4 cup + 2 tablespoons) and switch to a dough hook , knead on medium speed for additional 3 minutes (dough will be very soft). Remove bowl from the mixer, scrape the sides of the bowl and cover bowl with a clean kitchen towel and place in the warmest spot in your kitchen. Let dough rise for about 1 1/2 hours or until doubled in size.
3. Dust working surface liberally with all purpose flour, Dump dough and dust flour on top. Gently roll into 1/2 to 3/4th inch thick, cut circles with a doughnut cutter (if you don't have one, then use a 3-inch circle cookie cutter and with a small cookie cutter in the middle of each doughnuts, to make the holes). You can cut more holes out of the scraps.
4. Place doughnuts and holes on two lightly floured cookie sheets, spacing about an inch apart. Cover with a kitchen towel, let rise again for 45 – 60 minutes.
5. Line a large baking sheet with paper towels and place a wire rack on top.
6. When ready to fry, add vegetable oil in a large dutch oven until comes to about 2-inches height. Place over medium high heat until 330 to 340 degrees (use a deep fry thermometer , refer notes if you do not own one). Deep fry about 4 doughnuts at a time (do not overcrowd the pan), until golden brown on both sides (45-60 seconds per side). Remove doughnuts onto the cooling rack.
7. Repeat until all doughnuts and holes have been fried.
8. In a medium bowl, whisk all glaze ingredients until smooth. Begin by adding 5 tablespoons water and then a touch more if glaze seems thick.
9. Working with one doughnut at a time, dip one side of each doughnut into the glaze and return to the wire rack. Let glaze set for about 20 minutes before serving. We never wait that long around here:)

Lemon Custard Filling

source-url: <https://www.allrecipes.com/recipe/25622/lemon-custard-filling/>

servings: 12

prep-time: 20 mins

cook-time: 20 mins

Ingredients

- 1/2 cup white sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 2 egg yolks
- 3/4 cup water
- 1/3 cup lemon juice
- 2 tablespoons butter

Directions

1. In a large saucepan or double boiler combine sugar, cornstarch and salt. Mix well.
2. Beat the egg yolks and water together, then whisk into sugar mixture.
3. Cook over medium heat, stirring constantly, until mixture is thickened.
4. Remove from heat and stir in lemon juice and butter.
5. Cover with plastic wrap until completely cooled.

Maple Glaze for Doughnuts

source-url: <https://www.tasteofhome.com/recipes/maple-glaze-for-doughnuts/>

servings: 1 cup.

prep-time: 5 minutes

ready-in: 5 minutes

Ingredients

- 2 cups confectioners' sugar
- 3 tablespoons 2% milk
- 2 tablespoons maple syrup
- 1/2 teaspoon maple flavoring

Directions

1. In a small bowl, whisk all ingredients until smooth.

Chocolate Chip Cookies

source-url: <https://www.bettycrocker.com/recipes/ultimate-chocolate-chip-cookies/>

servings: 48

prep-time: 15 minutes

ready-in: 1 hour, 30 minutes

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 egg

- 1 teaspoon vanilla
- 2 cups semisweet chocolate chips
- 1 cup coarsely chopped nuts, if desired

Directions

1. Heat oven to 375°F. In small bowl, mix flour, baking soda and salt; set aside.
2. In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.
3. Beat in egg and vanilla until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
4. Onto ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
5. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container.

Summer Fresh Raspberry Pie

source-url: <https://www.allrecipes.com/recipe/233072/summer-fresh-raspberry-pie/>

servings: 1 pie
prep-time: 20 mins
cook-time: 10 mins
ready-in: 1hr 30 mins

Ingredients

- 1/2 cup water
- 4 cups fresh raspberries, divided
- 2 tablespoons cornstarch
- 1/4 cup cold water
- 1/2cup white sugar
- 1 tablespoon lemon juice
- 1 (9 inch) baked pie crust
- 1 cup whipped cream for garnish
- 1 teaspoon lemon zest for garnish

Directions

1. Heat 1 cup raspberries and 1/2 cup water in a saucepan over medium heat; cook and stir until raspberries soften, about 5 minutes. Strain raspberries into a bowl through a fine mesh sieve; discard seeds. Return mashed berries to the saucepan.
2. Stir cornstarch and 1/4 cup cold water in a bowl until dissolved and stir into mashed berries; add sugar.
3. Heat raspberry mixture over medium heat, stirring constantly, until thickened, about 5 minutes. Stir in lemon juice. Allow raspberry sauce to cool to room temperature.
4. Line the prepared pie crust with remaining 3 cups raspberries. Pour raspberry sauce over berries and chill until set. Serve garnished with whipped cream and lemon zest.

Blueberry Pie

source-url: <https://www.yummly.com/recipe/Blueberry-Pie-Simply-Recipes-42656>
servings: 1 pie
prep-time: 30 mins
ready-in: 2 hours

Ingredients

- 1 pie crust (double recipe for all butter pie crust)
- frozen blueberries (or 6 cups, about 2 1/4 pounds or 1 kilo of fresh, rinsed and stems removed, if using frozen, defrost and drain first)
- 1/2 teaspoon lemon zest
- 1 tablespoon lemon juice
- 1/4 cup all purpose flour (for thickening)
- 1/2 cup white granulated sugar (100g)
- 1/4 teaspoon cinnamon
- 2 tablespoons butter (unsalted, cut into small pieces)
- 1 egg
- 1 tablespoon milk

Directions

1. Prepare the bottom crust: Remove a dough disc from refrigerator and let sit for 5 to 10 minutes to take the chill off. Place it on a lightly floured clean, flat surface. Roll it out into a circle about 13 inches wide. Place the rolled out dough on to a 9-inch pie pan. Trim the edges to 1/2 inch over the edge of the pan. Place in the refrigerator to chill.
2. Make the blueberry filling: Pull the second disc of dough from the refrigerator so it can come to temp while you make the filling. Place the blueberries, sugar, cornstarch (or flour or quick tapioca), cinnamon, lemon zest, and lemon juice in a large bowl. Gently stir them so that all of the blueberries are coated with some sugar and flour.
3. Fill the bottom crust: Remove the bottom crust from the refrigerator and place the sugar coated berries into the pan.
4. Roll out the second dough disc: Use a rolling pin to roll the dough to the same size and thickness as the first. Place on top of the berry filling. Tuck the top dough over and under the edge of the bottom dough, and crimp the edges with your fingers. Place in refrigerator while you make the egg wash.
5. Preheat the oven: Place the baking rack in the middle of the oven and preheat to 425°F.
6. Brush the pie with the egg wash: Whisk egg and milk together to make an egg wash. Brush the top crust with egg wash. Score the pie on the top with several cuts (so steam can escape while cooking).
7. Bake the pie: Place the pie on the middle rack of the oven with a foil or Silpat lined baking pan positioned on the lower rack to catch any filling that may bubble over. Bake for 20 minutes at 425°. Reduce heat to 350°F and bake for 30 to 40 minutes more or until juices are bubbling and have thickened.
8. Cool the pie, then serve: Transfer to a wire rack to cool. Let cool completely before serving.

Butter Flaky Pie Crust

source-url: <https://www.allrecipes.com/recipe/24094/butter-flaky-pie-crust/>

servings: 8

prep-time: 15 mins

ready-in: 4 hrs 15 mins

Ingredients

- 1 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup butter, chilled and diced
- 1/4 cup ice water

Directions

1. In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water, a tablespoon at a time, until mixture forms a ball. Wrap in plastic and refrigerate for 4 hours or overnight.

2. Roll dough out to fit a 9 inch pie plate. Place crust in pie plate. Press the dough evenly into the bottom and sides of the pie plate.

No Fail Pie Crust

source-url: <https://www.allrecipes.com/recipe/22132/no-fail-pie-crust-iii/>

servings: 4 9-inch pie crusts

prep-time: 30 mins

ready-in: 1 day

Ingredients

- 4 cups all-purpose flour
- 1/2 teaspoon salt
- 2 cups butter
- 1 egg, lightly beaten
- 1 teaspoon vinegar
- 3 fluid ounces cold water

Directions

1. In a large bowl, stir together the flour and salt. Cut in the butter to pea sized chunks.
2. Place the egg and vinegar in a measuring cup and add cold water to measure 1/2 cup of total liquid. Pour this into the flour mixture and mix just until the dough can be made into a large ball.
3. Divide dough into four equal portions. Wrap in plastic and store in the refrigerator. Dough may be refrigerated for up to three days or frozen for up to three months.

Italian Anisette Cookies

source-url: <https://www.allrecipes.com/recipe/10226/italian-anisette-cookies/>

servings: 18

cook-time: 8 mins

Ingredients

- 4 cups all-purpose flour Step 1
- 1 cup white sugar
- 1/2 cup milk
- 2 eggs
- 1 tablespoon baking powder
- 3/4 cup vegetable oil
- 1 tablespoon anise extract
- 1 teaspoon anise extract
- 1 cup confectioners' sugar
- 2 tablespoons hot water

Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. In large bowl, mix flour, baking powder and white sugar. Make a well in the center and add oil, milk, 1 tablespoon anise extract, and eggs. Mix together until dough is sticky.
3. Oil fingers and pinch off dough in 1 inch pieces. Roll into a ball and place on a lightly greased cookie sheet, 1 inch apart, flatten top slightly. Bake for 8 minutes. Dip cookies in Icing while warm.
4. To Make Icing: Blend in 1 teaspoon anise extract and enough hot water to 1 cup confectioner's sugar to form a smooth icing.