Soft pancakes



ingredients:

400g plain yogurt or kefir
1.5 cups flour
2 eggs
2 tbsp sugar
½ tsp baking soda
a pinch of salt
2 tbsp oil

instructions

1. put all the ingredients in one bowl.
2. mix well until smooth.
3. cook on a dry pan on low heat until golden on both sides.



Chocolate chip cookies



ingredients:

120 g butter
150 g brown sugar
50 g white sugar
1 egg
1 tsp vanilla extract
160 g flour
1/2 tsp baking soda
1/2 tsp salt
100 g chocolate chips
100 g chopped chocolate



instructions

1. brown the butter, then let it cool slightly.
2. mix with both sugars, then add the egg and vanilla.
3. combine flour, baking soda, and salt, fold into the mixture.
4. gently fold in the chocolate and chips (don't overmix)
5. chill dough for at least 1 hour minutes.
6. bake at 180 °C /350 °F for 12 minutes.
7. right after baking, use a cookie cutter to shape them perfectly and top with the reserved chips.

Apple pie cupcakes



muffins

220 g flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
a pinch of salt
110 g softened butter
100 g brown sugar
120 g plain yogurt
2 eggs
60 ml milk

make sure all ingredients
are at room temperature!

crumble topping

80 g sugar
60 g melted butter
90 g flour
a pinch of cinnamon

apples

200 g apples
15 g butter
25 g brown sugar
1 teaspoon cinnamon
2 teaspoons lemon juice
½ teaspoon potato starch
1 tablespoon water

instructions

CRUMBLE TOPPING

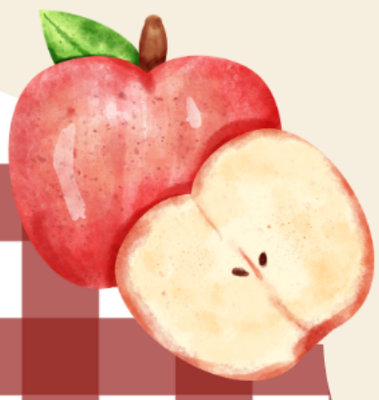
1. mix the flour, sugar and cinnamon together.
2. add the melted butter and gently mix with a spoon until crumbs form.

APPLES

3. peel the apples and cut them into small cubes.
4. place the apples in a pan and add the butter, sugar and cinnamon. cook over medium heat for a few minutes, stirring occasionally, until the apples begin to soften.
5. mix the potato starch with the water, then pour the mixture into the pan. stir until the sauce thickens and the apples are tender. set aside to cool slightly.

MUFFINS

6. beat the softened butter and sugar until light and fluffy, about 2 minutes. add the eggs, milk and plain yogurt, and mix until combined.
7. in a separate bowl, combine the flour, baking powder, baking soda, cinnamon and salt. gradually add the dry ingredients to the wet ingredients, mixing until just combined. do not overmix.
8. divide the batter evenly among the muffin cups. top with the apple mixture and sprinkle with the crumble.
9. bake at 200°C for 5 minutes, then reduce the temperature to 180°C and bake for another 15 minutes.



Lotus biscoff cheesecake



ingredients:

1 kg smooth curd cheese/cheesecake quark
220 g granulated sugar
8 eggs
200 g butter, softened
375 ml whole milk, 3.2% fat
120 g sugar-free vanilla pudding powder
1 lotus biscoff spread
300–350 g lotus biscoff cookies
pinch of salt

make sure all ingredients are at room temperature!

baking pan: 25 × 30 cm (approx. 10 × 12 inches)

instructions

1. beat the egg whites with a pinch of salt until stiff peaks form, then transfer to a separate bowl and set aside.
2. in the bowl of a stand mixer, combine the egg yolks and sugar, and beat until pale and fluffy.
3. add the softened butter and mix for another moment until well incorporated.
4. pour in the milk, add the curd cheese and 3–4 tbsp of slightly warmed lotus spread, and mix until smooth.
5. add the vanilla pudding powders to the smooth mixture and mix until combined.
6. gently fold in the whipped egg whites using a whisk or spatula just until the ingredients are combined.
7. line a baking pan with parchment paper. arrange a layer of lotus cookies on the bottom and along the sides, then carefully pour the cheesecake batter over them.
8. bake for 1 hour at 160–170°c (fan-assisted / convection setting). if the top starts browning too quickly, lower the oven temperature slightly.
9. once baked, turn off the oven and let the cheesecake cool inside for 1–2 hours with the oven door slightly ajar.
10. decorate the cooled cheesecake with melted lotus spread and crushed cookies.



Everything bagels



everything bagel seasoning:

2 tbsp poppy seeds
1 tbsp white sesame seeds
1 tbsp black sesame seeds
1.5 tbsp dried garlic flakes
1.5 tbsp dried onion flakes
1 tbsp flaky salt

dough:

300 ml warm water
15 g brown sugar
1 packet instant dry yeast (8 g)
520 g all-purpose or bread flour (type 550–650)
25 g butter, melted
10 g salt

for boiling:

2 l water
1 tbsp honey

instructions

1. add the sugar and yeast to the warm water. once it starts to foam slightly, add the remaining dough ingredients and knead until smooth.
2. cover the dough and let it rise for about 1 hour.
3. divide the dough into 8 equal pieces. roll each piece into a rectangle, roll it up tightly into a log, and flatten one end with a rolling pin. wrap the flattened end around the other end and pinch well to seal into a ring.
4. place all the bagels on a baking sheet and cover them with a clean kitchen towel.
5. bring the water with honey to a boil. meanwhile, mix all the seasoning ingredients in a shallow bowl.
6. boil the bagels one at a time for about 15 seconds on each side.
7. remove each bagel from the water, dip one side into the seasoning mix, and place it on a lined baking sheet.
8. bake at 200°c for 15–20 minutes until golden brown.



Creamy hot chocolate



hot chocolate:

255 g 70% dark chocolate, chopped
360 ml whole milk
120 ml heavy cream
1 ½ tbsp granulated sugar
very small pinch of salt

vanilla cream:

480 ml heavy cream
1 tsp vanilla extract
2 tbsp granulated sugar

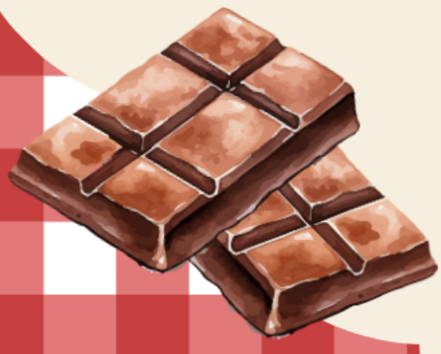
instructions

HOT CHOCOLATE

1. add whole milk, heavy cream, and sugar to a medium pot over medium-low heat.
2. whisk well and heat the mixture until it is steamy hot.
3. turn off the heat, then add the chopped chocolate and a very small pinch of salt.
4. whisk until the chocolate melts completely and keep it warm.
5. serve warm alongside the piped vanilla cream and croissants.

VANILLA CREAM

6. add heavy cream, granulated sugar, and vanilla (beans or extract) to a large bowl.
7. mix with a hand mixer or whisk until stiff peaks form.
8. transfer the whipped cream to a piping bag fitted with a star tip and set aside.
9. before serving, pipe the whipped cream into a large mound in a small bowl.



Gingerbread cookies



dough:

150 g honey
100 g butter
70 g caster sugar
1 egg
1 tsp baking soda
50 g boiling water
2 large tbsp gingerbread spice mix
½ tsp salt
380 g all-purpose flour

royal icing:

2 egg whites
200 g powdered sugar
a splash of lemon juice

instructions

GINGERBREAD COOKIES

1. in a saucepan, melt the butter, honey, and spices together, stirring until well combined, then remove from heat.
2. in a bowl, beat the egg with the sugar until creamy and fluffy, then add the boiling water and baking soda and mix immediately.
3. pour in the warm butter, honey, and spice mixture and mix well, then add the flour and stir with a spatula until combined.
4. cover the dough and let it cool for 10–15 minutes, then knead briefly by hand (if it sticks to the counter or rolling pin, lightly grease them with oil instead of dusting with flour).
5. roll the dough out to a fairly thick sheet (6–8 mm), cut out your desired shapes, and transfer them to baking sheets lined with parchment paper.
6. bake for 7–8 minutes at 190°c (top and bottom heat, for one sheet at a time) until lightly golden, then let them cool on a wire rack and store in an airtight container.

ROYAL ICING

7. separate the egg whites from the yolks and beat the whites for about 30 seconds.
8. add the powdered sugar and a splash of lemon juice.
9. beat on low to medium speed for 20 minutes until the icing is snow-white, smooth, and completely lump-free, then use it to decorate the cooled cookies.



Tiramisu



ingredients:

6 fresh eggs, scalded
8 tbsp granulated sugar
savoiardi ladyfinger biscuits
300 ml strong coffee, brewed and cooled
500 g mascarpone cheese
cocoa powder
1 tbsp amaretto (optional)

instructions

1. start by brewing very strong coffee and set it aside to cool completely.
2. beat the egg yolks with 7 tbsp of sugar until pale and fluffy, then gradually add the mascarpone cheese in a few batches, mixing until smooth.
3. beat the egg whites with the remaining 1 tbsp of sugar until stiff peaks form, then gently fold them into the yolk and mascarpone mixture.
4. dip the ladyfingers into the cooled coffee mixed with amaretto and arrange them tightly in a baking dish.
5. spread half of the cream over the biscuits, add another layer of dipped ladyfingers, and top with the remaining cream.
6. refrigerate for several hours, then dust generously with cocoa powder right before serving.



cinnamon rolls



the dough

380 ml milk
100 g sugar
100 g butter
30 g fresh yeast
2 eggs
720 g flour
pinch of salt

the filling

100 g butter
150 g brown sugar
4 tsp cinnamon

the glaze

100 g cream cheese
60 g heavy cream
160 g powdered sugar
80 g heavy cream (to pour between the rolls before baking)

instructions

1. warm the milk, butter, and sugar until melted (do not boil). cool until warm, add the yeast, stir, and let sit for 15–20 minutes.
2. mix in the eggs, then add the flour and salt. knead into a smooth, slightly sticky dough. cover and let rise for 1 hour.
3. mix the filling ingredients. roll the dough into a 40 × 50 cm rectangle, spread the filling evenly, roll up tightly, and cut into rolls.
4. place the rolls in a lined baking dish so they touch. cover and let rise for 20–30 minutes.
5. pour 80 g of heavy cream between the rolls. bake at 180°c (350°f) for 20 minutes, until golden.
6. mix the cream cheese, 60 g heavy cream, and powdered sugar. spread over the warm rolls and serve.

