

Orange Cranberry & Chocolate Scones

12 servings

Ingredients:

3	C	A. P. flour
½	C	Sugar
¾	C	Unsalted butter (1 ½ sticks) chilled and cut into ½ inch cubes
1 ½	C	Dried cranberries
1	C	Buttermilk
1 ½	Tbs	Orange zest
2	Tbs	Chocolate chips

1 ½	Tbs	Sugar, coarse or pearl
1	Tbs	Buttermilk or heavy cream

1	C	Powdered sugar
3	T	Orange juice

Procedure:

1. Preheat oven 425F
2. In bowl combine flour and ½ c sugar, cut in chilled butter, add dried blueberries and toss to coat them.
3. In a small bowl, combine 1 cup buttermilk and orange zest.
4. Pour buttermilk mixture and chocolate chips into flour mixture, stir until dough is formed.
5. Place dough onto lightly floured counter. Knead dough briefly, about 5 turns, just until it comes together.
6. Divide the dough in half. Form each half into a ball and flatten into 1-inch-thick disk.
7. Cut each disk into 6 wedges.
8. Place wedges onto sheet pan with parchment, brush tops with buttermilk and sprinkle with sugar.
9. Bake until golden brown, about 25 minutes.
10. In a small bowl, whisk together the powdered sugar and orange juice until combined to achieve glaze.

Glazed Cardamom & Walnut Gateau de Café

Yields: 16 servings

Ingredients:

Filling:

1/3 C Brown sugar, firmly packed
1/3 C Walnuts, chopped
1 t Cardamom, ground

Glaze:

3/4 C Powdered sugar
1/4 t Orange extract
1-2 T Milk

Cake de Café:

2 1/2 C All-purpose flour
3/4 C Sugar
3/4 C Sour cream
1/2 C Milk
1/4 C Butter, unsalted, softened
2 Eggs
2 t Baking powder
1 t Baking soda
1 t Vanilla
1/2 t Salt
2 Oranges, blanched & zested

Procedure:

1. Heat oven to 350°F. Combine all filling ingredients in a small bowl. Set it aside.
2. Combine all coffee cake ingredients in large bowl. Beat at low speed, scraping bowl often, until well mixed.
3. Spoon half of batter into greased and floured 12-cup Bundt pan, 10-inch angel food cake pan, or 9-inch round non-stick pan. (The other half is used for dipping/spreading)
4. Sprinkle filling over batter; spoon remaining batter over filling. Bake for 40 to 45 minutes or until the toothpick inserted in center comes out clean. Cool for 15 minutes; remove from pan. Cool completely.
5. Combine powdered sugar, orange extract and enough milk for desired glazing consistency in small bowl.
6. Drizzle over cooled cake.

Cranberry Bacon Jam Crostini

Servings: 20

Ingredients:

Cranberry Bacon Jam:

1	#	Bacon finely chopped
1		Medium onion, finely chopped
1	tsp	Garlic, minced (4 cloves)
1/2	C	Light or dark brown sugar
1	T	Brewed coffee hot or cold, doesn't matter
1/2	C	Cranberry juice
1/4	C	Maple syrup
1 1/2	T	Balsamic vinegar
1/2	C	Dried cranberries

Crostini:

		French baguette, 1/4" thinly sliced (20 or more slices)
		Olive oil as needed
		Kosher salt & freshly ground black pepper
20	slices	Brie, smoked or unsmoked gouda, or smoked cheddar
1	C	Toasted walnuts, chopped
3	pieces	Green onions, thinly sliced on bias

Procedure:

1. **Prepare Cranberry Bacon Jam.** In a medium pot, cook the bacon until nicely browned. Remove from pot, save about 2 tbsp bacon fat.
2. In remaining bacon fat, cook the onions over medium heat until translucent. Add garlic and cook for about a minute until fragrant.
3. Add bacon back to the pot. Add remaining bacon jam ingredients.
4. Cook over medium heat, stirring often, for about 30 minutes until thickened and syrupy. Set it aside and allow it to cool down to room temperature.
5. Prepare Crostini. Preheat oven to 400 degrees F. Line a sheet pan with parchment paper or silpat.
6. Toss sliced baguette with olive oil, Salt & black pepper until lightly coated then place on lined-sheet pan. Place pan in the oven for 3-4 minutes, or until the bread is lightly toasted on both sides. Remove and allow to cool.
7. Place desired cheese slices on top. Spoon about 1 tablespoon of bacon jam on top of cheese and place in the oven for 4-5 minutes, until the bacon jam is warmed through, and the cheese is melted.
8. Top with chopped walnuts and green onions. Serve.