



Best of Cooking @

CRESTWOOD
SUMMER 2021

Edible Cookie Dough

Ingredients

- ½ c. butter, melted
- ½ c. brown sugar
- ½ c 2 Tbs. granulated sugar
- 1 ¼ c. all-purpose flour [How to Heat Treat Flour](#)
- 2 Tbs. whole milk
- ½ tsp. pure vanilla extract
- ¼ tsp. kosher salt
- ¾ c. mini chocolate chips



Directions

- In a large bowl, beat melted butter, brown sugar, and granulated sugar until smooth and pale.
- Stir in flour, milk, vanilla and salt and stir until combined.
- Fold in chocolate chips.
- Roll into 1 inch balls and freeze for 2 hours

Cheddar Biscuits

Ingredients

- 2 cups self rising flour
- 1 ½ Tbsp sugar
- 1 ⅔ cups heavy cream divided
- ¾ cup shredded sharp cheddar cheese
- 2 Tbsp cream to brush the tops

Directions

- Preheat the oven to 450°F and line a baking sheet with parchment. Set aside.
- In a medium-size mixing bowl sift together the sugar and flour.
- Make a well in the center. Add 1 ½ cups cream.
- Using a fork gradually mix the cream into the flour just until moistened. Add the shredded cheese mixing through the dough evenly. Add the reserved 2 Tbsp cream 1 Tbsp at a time as needed to moisten.
- Turn the dough out onto a floured surface and using floured hands, pat into a rough circle about ¾ inch thick. Don't knead.
- Use a 3-inch biscuit cutter dipped in flour to cut the biscuits rounds
- Place onto the baking sheet 2-inches apart.
- Brush the tops with additional cream.
- Bake for 12-14 minutes or until puffy and golden.



Peach Crumble

Ingredients

CRUST

- 1 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/4 teaspoon salt
- 1/2 cup butter, cubed

FILLING

- 2 cans (15-1/4 ounces each) sliced peaches
- 1 cup sugar
- 1/4 cup cornstarch

TOPPING:

- 1-1/2 cups old-fashioned oats
- 1/2 cup packed brown sugar
- 1/4 cup all-purpose flour
- 5 tablespoons butter, cubed

Directions

- In a large bowl, combine the flour, brown sugar and salt. Cut in butter until crumbly. Pat into a greased 9-in. square baking pan.
- Bake at 350° for 15 minutes or until lightly browned. Meanwhile, drain the peaches and reserve juice in a small saucepan.
- Stir in the sugar and cornstarch until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat and stir in peaches. Pour into crust.
- For topping, combine the oats, brown sugar and flour. Cut in the butter until crumbly. Sprinkle over filling. Bake at 350° for 25-30 minutes or until golden brown & bubbly.



Canoli Dip

Ingredients

- 15 oz Ricotta cheese , strained
- 8 oz Mascarpone cheese
- 2/3 cup powdered sugar
- 1 1/2 cup heavy cream
- 1/2 cup mini semi-sweet chocolate chips

Directions

- In a mixing bowl using a spatula, blend together Ricotta and Mascarpone cheese, while pressing mixture along bottom of bowl to smooth mixture. Fold in powdered sugar.
- In a separate mixing bowl, whip heavy cream until stiff peaks form.
- Add half of whipped cream to Ricotta mixture and fold until combined, then add remaining half and fold until combined. Fold in chocolate chips, reserving 1 - 2 Tbsp to garnish.
- Top with remaining chocolate chips and serve with graham crackers & strawberries.



Blondies

Ingredients

- 6 tablespoons butter
- 1 cup firmly packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chocolate chips

Directions

- Combine melted butter and brown sugar; stirring until dissolved. Beat in eggs and vanilla.
- In another bowl, combine flour, baking powder, and salt.
- Add to the butter mixture.
- Spread the batter evenly in a well-buttered 9-inch square pan. Sprinkle chips over the top.
- Bake at 350 F. for 25 to 30 minutes,. Cool before cutting.



Mason Jar Whipped Cream for Dirt Cups

Ingredients

- 1 cup heavy whipping cream (cold)
- 1 tsp confectioners sugar
- 1 tsp vanilla extract

Directions

- Add cold whipping cream to a 12oz mason jar.
- Add sugar and vanilla, tighten lid and shake until cream is thick and fluffy (usually 3-5 minutes).
- Store in the refrigerator for up to 24 hours.



Dirt Cups

Ingredients

- 2 Chocolate Sandwich Cookies or 2 Vanilla Sandwich Cookies
- ½ cup instant pudding (vanilla or chocolate)
- ¼ cup prepared whipped cream
- 1 gummy worm or gummy fish

Directions

- Make instant pudding following directions on the box.
- Whip heavy cream with confectioners sugar until stiff peaks form.
- Be careful not to over whip.
- Crush cookies between two paper plates.
- Fold whipped cream into pudding.
- Top with crushed cookies.
- Garnish with gummy.



Step by Step Quesadilla

Ingredients

- Cooking Spray
- 1 6 inch flour tortilla
- ¼ cup of shredded Jack Cheese
- ¼ cup of shredded Cheddar Cheese
- 1 Tablespoon of Salsa



Directions

- Spray pan with cooking spray and lay tortilla flat in pan.
- After 30 seconds flip tortilla and place all the cheese in center of tortilla.
- Place salsa in center of tortilla and fold tortilla in half using spatula
- Flip tortilla in pan and cook for 30 seconds
- Take out quesadilla and place on board
- Cut Finish product into triangles and place on plate