

Recipe Card

PROCESS BOOK
RICHARD PETROSINO

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whisk & knife
AVOCADO BROWNIE BITES

Make one 8 inch pan
 2 ripe avocados, pureed
 60g dark chocolate
 2 eggs
 90g castor sugar
 60g dark brown sugar
 60g unsweetened cocoa powder
 40g plain flour
 1/2 tsp salt
 1/2 tsp vanilla paste/extract

1. Preheat the oven to 180°C
2. Skin, deseed and puree avocados.
3. Melt the dark chocolate.
4. In a large bowl, whisk eggs and sugars until the mixture is thick and sugar has dissolved.
5. Whisk in the salt, vanilla, cocoa powder and melted chocolate.
6. Add the avocado puree and mix well.
7. Sift the flour and fold it into the batter.
8. Pour into a lined 8 inch round or square tin, and bake for about 25 minutes.
9. Let cool completely before cutting into small squares!

For more recipes, visit <http://whiskandknife.wordpress.com/>

The Awesome Recipe Corner **FoodtoEat**
 Gluten-free Black Bean Brownies

Prep Time: 10 min
 Cook Time: 18 min
 Yield: 1.5 cups

WHAT YOU NEED:

- *1 can (15oz) black beans – rinsed and drained
- *1 cup chocolate chips
- *1/4 tsp salt
- *1/3 cup sugar or honey
- *1/4 cup coconut or vegetable oil
- *1 tsp vanilla extract, 1 large egg
- *1/2 tsp baking powder
- *more chocolate chips to sprinkle on top
- *1/4 cup walnut pieces (optional)

WHAT TO DO:

1. Preheat oven to 350 F.
2. Combine all ingredients except for 1/2 cup of the chocolate chips in a food processor. Blend well.
3. Fold in the other 1/2 cup of chocolate chips.
4. Pour into 8x8 greased baking pan.
5. Optional: sprinkle extra chocolate chips and walnut pieces over top.
6. Bake for 15-18 minutes. Cool at least 10 minutes.
7. Serve.
8. Put in fridge and they taste great the next day too!

Deep Chocolate Brownies

1 stick of butter, cut into pieces
 10 oz of Dark Chocolate, cut into pieces
 1/2 cup granulated sugar
 3 eggs
 1 1/2 tsp vanilla extract
 1/2 cup all-purpose flour
 1/4 tsp salt
 1/4 cup walnuts, roughly chopped (optional)
 1/4 cup chocolate chips (optional)

Preheat oven to 325F. Line 8x8 pan with foil or parchment paper.

Melt chocolate and butter together in a double boiler. Use a metal bowl and a small saucepan for this step. After they are completely melted and combined remove from heat and add sugar. Mix well.

Stir in eggs one at a time, incorporating each in well before adding the next. Stir in vanilla extract.

Stir in flour and salt mixing until almost combined. Add walnuts and chocolate chips. Mix until all flour is incorporated but try not to overmix.

Bake at 325F for 35-40 minutes. Check for doneness with a toothpick. You want the toothpick to come out dry with a couple crumbs clinging to it. Don't over cook these. Its better to slightly undercook them overcook these brownies. Cool 45 minutes before slicing.

Recipe and Photo By Melissa Beach
<http://shootandcreate.wordpress.com>

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Fudge Brownies Recipe

Ingredients

- 1 1/4 cup all-purpose flour
- 3/4 cup unsweetened baking cocoa powder
- 1/2 teaspoon instant coffee
- 2 cups granulated white sugar
- 1/2 teaspoon salt
- 10 tablespoons vegetable oil
- 4 pieces medium raw eggs
- 1 1/2 teaspoons vanilla extract



Procedures

1. Combine together: flour, cocoa powder, coffee, sugar and salt. Set aside.
2. Combine eggs, vegetable oil, and vanilla extract in a bowl. Mix well.
3. Divide the dry ingredients into three parts. Gradually add to the wet ingredients and mix.
4. Pour the mixture in a pan at 350F or 175C for 35 minutes when using an oven toaster.
5. Insert toothpick stick or bamboo skewer. Brownies are done when the stick comes out clean when inserted. Cool it down using a wire rack.
6. Place in the fridge for a couple of minutes enough for the brownies to cool a bit. This makes slicing the brownies more manageable. Otherwise, it is sticky so the edges of the brownies will not be perfect.
7. Serve cold or at room temperature. Enjoy!

Makes: 24 slices of 2.25" (long) x 1.75" (wide) x 1" (thick)

www.bakingmama.com

MIDDLETONS WARM CHOCOLATE BROWNIE



INGREDIENTS

- 500g Unsalted butter (cubed)
- 250g Dark chocolate (melted)
- 740g Caster sugar
- 9 Whole eggs
- 380g Plain flour
- 2.5x tsp Baking powder
- 130g Cocoa powder
- 230g Dark chocolate chips
- 130g Walnuts (chopped)
- Chocolate shavings (optional)

METHOD

- Melt butter and dark chocolate in a glass bowl over a pan of boiling water, stirring until melted
- Cream sugar and eggs, then fold into the butter and chocolate mix
- Fold flour, cocoa powder, walnuts, and remaining chocolate chips into mix
- Line a square pan with greaseproof paper
- Bake at 160 degrees for 45 minutes or until cooked. Then cool and leave covered in fridge overnight to set.

MAKES 12 PORTIONS

#middletons_sdg | @middletonsbakery | www.MIDDLETONS-SHG.CO.UK

My Favorite Brownies

Ingredients

- 2 (20-oz) 66% Cacao Bittersweet Chocolate Chips
- 1/2 Cup Unsalted Butter
- 1/2 Cup Butter
- 2 Large Eggs
- 2 Teaspoons Vanilla

Directions

1. Preheat oven to 325. Line a 9x13 metal baking pan with foil — lightly grease the bottom with butter.
2. Melt the chocolate chips, butter, and butter in a large bowl. Stir until smooth. Add the eggs and vanilla. Beat well for very thick. Spread in prepared pan evenly and bake for about 45 minutes, until center is set, but still a bit soft.
3. Let brownies cool for about 30 minutes. Preheat broiler in a medium oven and medium heat. Heat your broiler. Once the broiler is heated, and the oven pan is hot, using a spatula, lift the brownies from the pan and broil for 2-3 minutes, until the top is dark and slightly bubbly. Remove from heat and allow to cool in prepared pan. This is the best brownies, something you'll want to try.
4. Let brownies cool to room temperature. When appropriate, dust the center with powdered sugar and enjoy!

The Best Brownies

40 reviews

These brownies are not like the... They are more moist and gooey. I always understood them a bit because we like them very moist.

INGREDIENTS

- 1/2 cup vegetable oil
- 1 cup sugar
- 1 teaspoon vanilla
- 2 large eggs
- 1/2 teaspoon baking powder
- 1 cup cocoa powder
- 1/2 teaspoon salt
- 1 cup flour

DIRECTIONS

1. Preheat oven to 350°.
2. Mix oil and sugar until well blended.
3. Add egg and vanilla, mix just until blended.
4. Mix all dry ingredients in a separate bowl.
5. Add dry ingredients into the wet ingredients.
6. Flour into greased 8 x 8 square pan.
7. Bake for 30 minutes or until edges just start to pull away from the pan.
8. Cool completely before cutting.

Note: I usually double the recipe and bake in a 8 x 12 pan. If you double the recipe, you will need to bake longer than 30 minutes.

Cocoa Brownies

5 (5) reviews

Ingredients

- 1/2 cup butter, for greasing the pan
- 1/2 cup flour, for dusting the lined pan
- 1 large egg
- 1 cup sugar, sifted
- 1 cup brown sugar, sifted
- 2 ounces melted butter (2 sticks)
- 1/2 cup cocoa powder
- 2 teaspoons vanilla extract
- 1/2 cup flour, sifted
- 1/2 teaspoon kosher salt

Directions

1. Preheat the oven to 325 degrees F. Butter and flour an 8-inch square pan.
2. In a bowl, beat with a whisk, alternately, beat the eggs of medium speed until fluffy and light yellow. Add both sugars. Add remaining ingredients, and mix to combine.
3. Pour the batter into a greased and floured 8-inch square pan and bake for 40 minutes. Check for doneness with the toothpick and your hands method. A toothpick inserted into the center of the pan should come out clean. When it's done, remove to a rack to cool. Sprinkle the top with salt and it's ready to eat.



Chewy Brownies
★★★★★

What's going on the inside, really? It's sticky, and extremely delicious all over! The thick top is like moist gooey heaven. The moist chocolate and brown sugar topped a rich, well-moistened fudge, while adding a bit of oil to the batter results in the absolutely chewy texture that makes this recipe an instant classic.

4.3 (1,234) | 10 min prep | 30 min cook | 10 min wait

INGREDIENTS

- 1/2 cup unsalted butter, room temperature plus more for baking pan
- 2/3 cup plus 2 tablespoons additional all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 7 ounces unsweetened chocolate, finely chopped (1 1/2 cups)
- 3/4 cup plus 2 tablespoons all-purpose flour
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 2 large eggs, room temperature

DIRECTIONS

- Preheat oven to 325 degrees. Butter a 9-inch square baking pan. Line with parchment, leaving a 1-inch overhang on two sides; butter parchment.
- In a medium bowl, whisk together flour, baking powder, and salt. In a large bowl, melt over a pot of simmering water, melt chocolate and butter with oil. Remove from heat, add both sugars and whisk 20 seconds. Add eggs and whisk vigorously until glossy and smooth, at intervals using a rubber spatula, stir in dry ingredients. Pour batter evenly into prepared pan, smoothing top with spatula.
- Bake until set and a tooth inserted in center comes out with moist crumbs. Let sit for 5 minutes. Lighten up pan on a wire rack 30 minutes, then remove using parchment, let cool completely on rack before cutting into squares. Brownies can be stored in an airtight container up to a day.

COOK'S NOTES
Strictly speaking the eggs take the batter creamer a little, resulting in a cream.

What's new
Chocolate Brownies

WHAT WERE YOU UP TO? [John Smith](#)

I'm in the mood for:
BROWNIES

that's **COOK**

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[IT'S SUPER BONE TENDERS TO BAKE IN ONE OF](#)

Katharine Hepburn's Brownies

THE NEW YORK TIMES | 12 min prep | 30 min cook | 10 min wait

Much like its author, this recipe is a no-fuss classic. It calls for just 1/4 cup of flour, which yields an incredibly rich and gooey brownie, and it's super easy to make. The way, in fact, that baking a batch of these might just become part of your weekend routine.

Featured in: [Sizzle Talk From Miss Hepburn, The Actress's Own Brownie Recipe](#)



Ingredients

- 1/4 cup butter
- 1 egg
- 1/4 cup sugar
- 1/4 cup flour
- 1 egg (beaten or broken up into pieces)
- 1 teaspoon vanilla
- Pinch of salt

Instructions

Step 1
Preheat oven to 325 degrees.

Step 2
Melt butter in saucepan with cover and stir until smooth. Remove from heat and allow to cool for a few minutes, then transfer to a large bowl. Whisk in eggs, one at a time. Stir in vanilla.

Step 3
In a separate bowl, combine sugar, flour, nuts and salt. Add to the cocoa-butter mixture. Stir until just combined.

Step 4
Pour into a greased 8 x 8 inch-square pan. Bake 30 to 35 minutes. Do not overbake; the brownies should be gooey. Let cool, then cut into bars.

Have you cooked that? [View as Cooked](#)

Amazing Black Bean Brownie Recipe

For those of you who have a hard time creating brownie recipes (which is becoming much more readily available), here's a recipe for the brownie recipe. Here's what you'll need to know to make these brownies in the refrigerator. They will stay much better if refrigerated several hours or preferably overnight. I used instant coffee this time around, but you can find instant coffee substitute or strong instant food items.

- 8 ounces unsweetened chocolate
- 1 cup unsalted butter
- 2 cups soft-cooked (dark) beans, drained and the liquid is then
- 1 cup walnuts, chopped
- 1 tablespoon vanilla extract
- 1 cup granulated natural coffee substitute or instant coffee, for gluten sensitivity
- 1 teaspoon sea salt
- 8 large eggs
- 1/2 cup light agave nectar

Preheat the oven to 325°F. Line an 8- by 8-inch (square) baking pan (the better or parchment paper) with parchment paper and lightly oil with coats of spray.

Melt the chocolate and butter in a glass bowl in the microwave for 1 1/2 to 2 minutes on high. Stir with a spoon to melt the chocolate completely. Place the beans, 1/2 cup of the walnuts, the vanilla extract, and a couple of squirts of the melted chocolate mixture into the bowl of a food processor. Blend about 2 minutes, or until smooth. The batter should be thick and the beans smooth. Set aside.

In a large bowl, mix together the remaining 1/2 cup walnuts, remaining melted chocolate mixture, coffee substitute, and salt. Mix well and set aside.

In a separate bowl, with an electric mixer beat the eggs until light and creamy, about 1 minute. Add the agave nectar and beat well for 30 seconds.

Add the brownie mixture to the coffee/chocolate mixture. Stir until combined well.

Add the egg mixture, scraping about 1/2 cup. Mix well. Pour the batter into the prepared pan, using an electric mixer. Beat the remaining 1/2 cup egg mixture until light and fluffy. Sprinkle over the brownie batter. Use a wooden toothpick to pull the egg mixture through the batter, creating a marbled effect. Bake for 30 to 40 minutes, until the brownies are set. Let cool in the pan completely before cutting into squares. (They will be soft until refrigerated.)

Makes 48 (2-inch) brownies.

Reprinted with permission from [Baking with Agave Nectar: Over 500 Recipes Using Nature's Ultimate Sweetener](#) by [Alicia Coleman](#) (The Speed Press 2016)

129 Comments | March 11, 2016

SERVED 4 TO 6

SPICY TOMATO SKILLET EGGS WITH PROSCIUTTO

- 4 eggs
- 1 teaspoon red pepper flakes, or more to taste
- 4 eggs
- 1/2 cup olive oil
- 1/2 cup prosciutto
- 1/2 cup extra-virgin olive oil
- 1 tablespoon chopped fresh oregano
- Buttered toast, for dipping

I am the hottest (and) spiciest on the planet. I don't even know how it's possible to be both, but oh, I manage. I also regret every place I've ever made. Did I make you over for lunch? I'm kidding. But really, I ALWAYS have the ingredients for this dish. Perfectly simple, simple, simple. Topping up the eggs tomato sauce with prosciutto "blender" makes me not regret having someone into my home (getting out of bed).

(Oh, and by the way, if I'm calling you, to a doll and please don't. From Anna. Send me to someone. It is the greatest gift.)

In a heavy 12-inch skillet, combine the tomato sauce and red pepper flakes and cook over medium-high heat until the sauce is bubbling. Turn it with the sauce and crack an egg into each well. Reduce the heat to medium, season the eggs with salt, and cook until the whites are set but the yolks are runny, 4 to 5 minutes. While cooking, tear the prosciutto and lay it into bite bundles. Then tuck them into the sauce all around the pan. Drizzle everything with the olive oil, garnish with the oregano, and serve with toast.

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MAKES ABOUT 24 COOKIES

Thumbprint Cookies

Use your thumb to create a small indent in the center of these lustrous, almond-scented cookies before baking, and fill each one with your favorite fruity, jewel-toned jams, like raspberry, blackberry, or apricot.

Ingredients:
 2 cups all-purpose flour
 ½ teaspoon baking powder
 ½ teaspoon salt
 1 cup (2 sticks) unsalted butter, at room temperature
 ½ cup sugar
 1 teaspoon finely ground orange zest
 ½ teaspoon vanilla extract
 ½ teaspoon almond extract
 ½ cup raspberry, apricot, or blackberry jam

Instructions:
 1. Position 2 racks in the oven so that they are evenly spaced and preheat the oven to 350°F. Line 3 cookie sheets with parchment paper.
 2. In a medium bowl, whisk together the flour, baking powder, and salt. In a large bowl, using an electric mixer, beat the butter and sugar on medium speed until fluffy and pale, about 3 minutes. Add the orange zest, vanilla, and almond extract and beat on medium speed until combined. Turn off the mixer and scrape down the bowl with a rubber spatula. Add half of the flour mixture and mix on low speed just until blended. Add the rest of the flour mixture and mix just until blended. Scrape down the bowl.
 3. Scoop up a rounded tablespoonful of dough, then use your finger to push the dough into 1 of the prepared cookie sheets. Fill both cookie sheets with dough, spacing the mounds 1 ½ inches apart. You should be able to fit 12 cookies on each cookie sheet.
 4. Dip your thumb in a bit of flour and use it to make a dent in each ball of dough. Spoon a small amount of jam into each dent. You can vary the types of jam you use to make different flavors of cookies.
 5. Bake the cookies until lightly browned, about 8 minutes. Ask an adult to help you remove the cookie sheets from the oven and set them on wire racks. Let cool for 30 minutes, then use a metal spatula to move the cookies directly to the racks. Let the cookies cool completely and serve.

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CARDAMOM VANILLA CREAM SCONES

PREP TIME: 15 MINUTES | COOK TIME: 12 MINUTES | TOTAL TIME: 27 MINUTES | YIELD: 12 SCONES

Cardamom and vanilla are both incredibly sweet and fragrant, and your kitchen will smell amazing while these scones are in the oven. I recommend serving them with your favorite tea. For best results, try to work the dough as little as possible. As with biscuits, a light touch leads to a flaky scone.

Ingredients:
 2 vanilla beans
 15 ounces (3 cups) all-purpose flour
 2 tablespoons granulated sugar
 ½ teaspoon ground cardamom
 1 tablespoon baking powder
 ½ teaspoon baking soda
 1 teaspoon kosher salt
 8 ounces (2 tablespoons) unsalted butter, cold and cut into small pieces
 1 cup light cream (half-and-half may be substituted)
 1 teaspoon pure vanilla extract
 2 tablespoons unsalted butter, melted

Instructions:
 1. Preheat the oven to 425°F. Line one large or two smaller baking sheets with parchment paper.
 2. Slice the vanilla beans in half lengthwise and use the flat side of a paring knife to scrape out the seeds.
 3. In a medium bowl, whisk the flour, sugar, cardamom, baking powder, baking soda, and salt.
 4. Add the cold butter pieces and, using your fingers or a pastry blender, work the butter into the dry ingredients until the mixture resembles coarse cornmeal with a few larger pieces scattered around.
 5. Add the cream and vanilla to the bowl and use a spatula to mix the ingredients until they are just combined. Knead the dough in the bowl until it comes together. Divide the dough in half and flatten into two disks, approximately 7 inches in diameter. Cut each disk into 6 wedges. Brush the melted butter on top of each piece.
 6. Bake for 10 to 12 minutes, until both the tops and the bottoms are golden. Serve warm.

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BUTTER CAKE

MAKES 12 TO 16 SLICES (3 INCHES)

Ingredients:
 2½ cups all-purpose flour
 1 cup plus 2 tablespoons almond meal
 2 teaspoons baking powder
 ½ teaspoon salt
 2 sticks (8 ounces) plus 2 tablespoons salted butter, at room temperature
 ½ cup superfine sugar (aka baker's sugar)
 2 teaspoons vanilla extract
 4 large eggs
 1 cup plus 2 tablespoons whole milk

Instructions:
 1. Preheat the oven to 350°F. Grease a 9 x 13-inch metal baking pan. Line the bottom with parchment paper, grease the paper, and flour the pan. (Or use the cupcake variation below.)
 2. In a large bowl, whisk together the flour, almond meal, baking powder, and salt. Set aside.
 3. In a second large bowl, with an electric mixer, beat the butter until softened. Add the superfine sugar and beat until light and fluffy, 3 to 5 minutes. Scrape down the sides of the bowl as needed.
 4. Beat in the vanilla.
 5. Add the eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl as needed.
 6. On low speed, alternate adding the flour mixture and the milk to the butter mixture, beginning and ending with the flour mixture.
 7. Pour the batter into the prepared pan and spread evenly. Tap the bottom of the pan on the work surface to get rid of any air bubbles.

Butter Cupcakes: Line 24 cups of 2 muffin tins with paper liners and fill two-thirds full with batter. (Or use 1 muffin tin and bake in two batches.) Bake at 350°F until a wooden pick inserted in the center of a cupcake comes out clean, 18 to 20 minutes. Transfer to a wire rack to cool.

BAKING KNOWLEDGE 33

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chocolate cupcakes

24 cupcakes | PREP TIME: 20 MINUTES | START TO FINISH: 1 Hour 25 Minutes

Ingredients:
 2 cups all-purpose flour
 1 ½ teaspoons baking soda
 1 teaspoon salt
 ½ teaspoon baking powder
 1 cup hot water
 ½ cup unsweetened baking cocoa
 ½ cup shortening
 1 ½ cups sugar
 2 eggs
 1 teaspoon vanilla

Instructions:
 1. Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin tins.
 2. In medium bowl, mix flour, baking soda, salt, and baking powder, set aside. In small bowl, mix hot water and cocoa until dissolved, set aside.
 3. In large bowl, beat shortening with electric mixer on medium speed 30 seconds. Gradually add sugar, about ¼ cup at a time, beating well after each addition and scraping bowl occasionally. Beat 2 minutes longer. Add eggs, one at a time, beating well after each addition. Beat in vanilla. On low speed, alternately add flour mixture, about ¼ of mixture at a time, and cocoa mixture, about ¼ of a time, beating just until blended.
 4. Divide batter evenly among muffin tins, filling each about ⅔ full.
 5. Bake 20 to 25 minutes or until golden brown and bumpy & cracked in center comes out clean. Cool in pans 5 minutes. Remove cupcakes from pans; place on cooling racks to cool. Frost with desired frosting.

Chocolate Cupcakes: Use the recipe for the chocolate cupcakes. To make chocolate cupcakes, use 1 cup of cocoa powder instead of the flour. Use 1 cup of sugar instead of the 1 ½ cups. Use 1 cup of hot water instead of the 1 ½ cups.

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chocolate cupcakes

24 cupcakes | PREP TIME: 20 MINUTES | START TO FINISH: 1 Hour 25 Minutes

Ingredients:
 2 cups all-purpose flour
 1 ½ teaspoons baking soda
 1 teaspoon salt
 ½ teaspoon baking powder
 1 cup hot water
 ½ cup unsweetened baking cocoa
 ½ cup shortening
 1 ½ cups sugar
 2 eggs
 1 teaspoon vanilla

Instructions:
 1. Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin tins.
 2. In medium bowl, mix flour, baking soda, salt, and baking powder, set aside. In small bowl, mix hot water and cocoa until dissolved, set aside.
 3. In large bowl, beat shortening with electric mixer on medium speed 30 seconds. Gradually add sugar, about ¼ cup at a time, beating well after each addition and scraping bowl occasionally. Beat 2 minutes longer. Add eggs, one at a time, beating well after each addition. Beat in vanilla. On low speed, alternately add flour mixture, about ¼ of mixture at a time, and cocoa mixture, about ¼ of a time, beating just until blended.
 4. Divide batter evenly among muffin tins, filling each about ⅔ full.
 5. Bake 20 to 25 minutes or until golden brown and bumpy & cracked in center comes out clean. Cool in pans 5 minutes. Remove cupcakes from pans; place on cooling racks to cool. Frost with desired frosting.

Chocolate Cupcakes: Use the recipe for the chocolate cupcakes. To make chocolate cupcakes, use 1 cup of cocoa powder instead of the flour. Use 1 cup of sugar instead of the 1 ½ cups. Use 1 cup of hot water instead of the 1 ½ cups.

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Mini Cupcakes

Place 10 paper baking cup in each of 24 mini muffin tins. Follow recipe as directed in recipe. Fill each tin with batter until nearly full. (Cover and refrigerate remaining batter until ready to bake, cool pan before reusing.) Bake 12 to 15 minutes or until toothpick inserted in center comes out clean. Cool in pan 5 minutes. Remove cupcakes from pans; place on cooling racks to cool. Repeat with remaining batter to make an additional 48 mini cupcakes. Frost with desired frosting. About 72 mini cupcakes.



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SEBASTIAN'S REMARKABLY WONDERFUL BROWNIES

- 1 cup plus 2 tablespoons (190 grams) all-purpose flour
- 1/4 cup (50 grams) unsweetened cocoa powder (see headnote)
- 1 stick plus 3 tablespoons (170 grams) 80% cocoa (50 grams) unsalted butter, cut into chunks, at room temperature
- 2 1/4 cups (500 grams) sugar
- 1/2 teaspoon fine sea salt
- 1 teaspoon pure vanilla extract
- 4 large eggs, lightly beaten, at room temperature

As soon as I began making these brownies, friends started calling them "the best," making me sorry I hadn't started baking them years before, when Sebastian Alexander first told me about them. Sebastian, who lives in Amsterdam, and I became culinary pen pals in the early days of food laurus on the Internet. We were both interested in baking, and I fell in love with his photography. Since then, we've gone from virtual to real friends, meeting when we can in the city we both love, Paris.

While Sebastian was in college, he was a barista and later a baker in an Amsterdam coffeehouse, and that's where these brownies got their start. They're unusual in the way they're made and extraordinary in how they taste. The texture is neither cakey nor fudgy, but creamy, slightly chewy at the center and slightly crunchy at the edges. The butter, sugar and eggs are beaten for almost ten minutes, and Sebastian rightly cautions not to cut the process short—it has everything to do with getting that marvellous texture. And that taste, that remarkable taste... so chocolatey. And so much less sweet than you'd imagine, given the amount of sugar in the mix. The secret is cocoa powder, not chocolate, which gives the brownies their deep color and flavor.

A word on cocoa: Buy the best Dutch-processed cocoa you can find—it will make all the difference. I make these with Valrhona cocoa, which might be part of the reason my friends consider them "the best." Find the cocoa you like, and I think your friends will love the brownies the way my friends do.

Makes 20 brownies

Center a rack in the oven and preheat it to 325 degrees F. Butter the sides of a 9- x 13-inch baking pan, dust the interior with cocoa powder, tap out the excess and line the bottom with parchment paper.

30
SEBASTIAN'S BROWNIES

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THE SPRINKLES RED VELVET CUPCAKE

MAKES 12 CUPCAKES OR ONE 2-LAYER 9-INCH CAKE

Two thousand fifteen was a big year for Sprinkles. We celebrated our ten-year anniversary... and more than 25 million red velvet cupcakes sold! And to think, I almost didn't create a red velvet cupcake for Sprinkles. Having grown up in Oklahoma, my husband insisted we add red velvet to the Sprinkles menu. In the menu, however, most red velvet I'd tried had left me cold. At best, they were lumpy (together about a teaspoon of cocoa, at worst, they were flourless lumps altogether (about a teaspoon of cocoa and distinguished by a shockingly red hue. All right, I told Charles, if you're going to do red velvet, you're going to do it my way. So I upped the cocoa content with a luxurious Belgian variety, then colored it a deep, burgundy red before topping it with a rich cream cheese frosting. In the early days, many customers came in asking for this mysterious red cupcake with the unfamiliar name—they'd never heard of red velvet! More than a decade later, it has surpassed chocolate and vanilla in popularity. Here, I share the iconic recipe that continues to define Sprinkles to this day.

- 1/2 cup all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon fine sea salt
- 1/2 cup buttermilk, shaken
- 1/2 teaspoon white vinegar
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon red gel food coloring (see page 17)
- 30 tablespoons (1 1/2 sticks) unsalted butter, slightly softened
- 1 cup plus 2 tablespoons sugar
- 2 large eggs
- Cream Cheese Frosting

Preheat the oven to 350°F. Line a 12-cup cupcake pan with paper liners.

In a medium bowl, whisk together the flour, cocoa powder, baking soda, and salt. In a small bowl, stir together the buttermilk, vinegar, vanilla, and food coloring.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar on medium-high speed until light and fluffy, 2 to 3 minutes. Reduce the speed to medium-low, add the

CREAM CHEESE FROSTING

MAKES 2 CUPS

- 1 (8-ounce) package cream cheese, slightly softened
- 1/2 cup (1 stick) unsalted butter, slightly softened
- 1/2 teaspoon fine sea salt
- 1/2 cup confectionery sugar, sifted
- 1/2 teaspoon pure vanilla extract

In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese, butter, and salt on medium speed until light and fluffy, 2 minutes. Reduce the speed to low, gradually add the confectionery sugar, and beat until incorporated. Increase the speed to medium, add the vanilla, and beat until fully blended, 1 to 2 minutes, making sure not to incorporate too much air into the frosting.

peach and sour cream pancakes

Now, I struggle remembering this story, but, seeing that I suspect this was my mother's proudest moment to date in my culinary development and that it related to pancakes, it seems only fitting that I tell you here about the day in my freshman year of college when my friends and I talked another friend, one with a cat face (wide yawns, single eyelids), into taking us out to the Diner in Arlington, Virginia, for a very exciting meal of something. Anything That Wasn't on Our Meal Plan. Everything was going great until I realized—insect your best joke about dashed hopes that higher education might teach your narrator common sense—that the recipe was mostly pancakes. And I didn't think these pancakes tasted very good. In fact, I always thought they tasted like the those very moist working words in my mother's food vocabulary, and I said them those at the table that night: "Yuck a mix."

My friends rightfully called me out. "You're such a panscake snob!" they said. The next day, I relayed that story to my mother, and I could sense her beaming from from hundreds of miles away. She still knows that story. In fact, if you ask her whether she ever knew that one day I was going to be someone who did a lot of cooking, she'll repeat the Pancake Story—right after she tells you about the time that I made brownies and forgot the flour—and say, "Macha."

In hindsight, we must begin with pancakes. That are not from a mix. But not just any pancakes, upside-down cakes parading as pancakes. I made them on a whim one summer, and though I hadn't expected them to be terrible or anything, I hadn't anticipated the marriage of peaches and sour cream to be so scarily delicious. The sugar in the peaches, it aromasizes in the batter and then melts into the pancake, and it left us with no other options but to spend all of the months of winter and spring blossoming, how long it would be before I could make them again.

yield: eight 4-inch pancakes



- 1 large egg
- 1 cup (8 ounces or 230 grams) sour cream
- 1/2 teaspoon vanilla extract
- 2 tablespoons (25 grams) sugar
- 1/2 teaspoon table salt
- 1/2 teaspoon ground cinnamon
- Pinch of ground nutmeg
- 1/2 cup (90 grams) all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- Butter, for pan
- 1 peach, halved, pitted, and very thinly sliced (about 1/4-inch slices)

cooking note

On various occasions, the recipe is up to 1/2 cup of the flour with whole wheat, white, whole wheat, or oat flour, and 1/2 cup with the flour. It makes very delicious pancakes.

SEBASTIAN 3

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QUINOA OATMEAL

The fiber in the oatmeal helps control your blood sugar and keeps you feeling full until lunch. The quinoa gives your morning a little extra protein because why the fuck not? Start your day right by owning the shit out of it. Serve the oatmeal with fresh fruit, nuts, maple syrup, brown sugar, whateverthefuck will get you through your day.

MAKES ENOUGH FOR 4

- 1 Heat up the water in a kettle on the stove top or in the microwave until it is near boiling. Put the quinoa in a strainer and rinse that shit so it isn't bitter after you cook it.
- 2 In a saucepan, heat the oil over medium heat. Add the oats and stir them around until they smell kinda toasty, about 2 minutes. Add the quinoa and the hot water and bring it all to a boil. This won't take long because the water should already be hot as fuck.
- 3 Once it is boiling, turn down the heat on the pot and let it simmer uncovered. Go check your tumblr or Facebook shit while it cooks for 25 to 30 minutes. It should taste done now, not hard but still a little chewy. Add the almond milk and turn off the heat.
- 4 Love to hit snooze? Double the recipe and heat up the leftovers all week.

- 4 cups water
- 1/2 cup quinoa
- 1 teaspoon olive or coconut oil
- 1 cup steel-cut oats
- Pinch of salt
- 1/2 cup almond milk

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CHEESY CHEESELESS SCRAMBLED EGGS WITH BURST CHERRY TOMATOES

For the EGGS

- 10 freshly cracked quality eggs (the ones with the really yellow yolks)
- 1 cup heavy cream
- 1 teaspoon kosher salt, plus more to taste
- 1 teaspoon freshly ground black pepper
- 3 tablespoons olive oil
- 3 tablespoons butter

For the BURST CHERRY TOMATOES

- 2 tablespoons olive oil
- 2 cups cherry tomatoes (about 1 pound)
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1/2 cup thick sliced chives (optional)
- Garlic-Roasted Bacon (optional; recipe follows)

Instructions:

MAKE THE EGGS: In a bowl, whisk the eggs, cream, salt, and pepper until they look like melted ice cream.

In a large nonstick skillet, heat the oil and butter over low heat until the butter is melted but not sizzling hot. You will get the urge to bump up the heat—do not do it! Add the eggs and cook, stirring. This will test your patience and any tendencies toward A.D.P.-E. Cook, stirring incessantly, until the eggs are custardy and form small curds, 12 to 14 minutes. Remove from the heat.

MAKE THE TOMATOES: During the last 10 minutes of egg cooking, heat a large cast-iron or other heavy skillet over medium-high heat until really hot (it should be hard to get your hand close to the skillet). Add the oil and swirl it around, then add the tomatoes and sprinkle with the salt and pepper. Let the tomatoes cook, turning every couple of minutes, until they're blistered and kind of charred, 5 to 6 minutes total.

Serve the eggplant with the chives on top, if using the tomatoes, and the bacon, if desired. Season with more salt and pepper.

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Buttermilk Lassi

FEELS 2

Although I've never personally been to the Indian subcontinent, I'm a huge fan of the various dairy-based beverages that go by the name "lassi." Most include yogurt and fruit of some type. My favorite home version is built instead on buttermilk, which I always seem to have left over from butch' making, and ginger, whose funky terpene flavors (kinda like ginosa) balance the lassi's acidic tang.

Ingredients:

- 12 ounces small mangoes
- 1/2 large sweetener
- 2 cups buttermilk
- 1 tablespoon freshly grated ginger
- 1/2 teaspoon chile powder
- 1/4 teaspoon kosher salt

Instructions:

Combine the mangoes, buttermilk, ginger, chile powder, and salt in a blender. Puree until smooth. Serve immediately.

Drinks:

- 4 frozen leek cubes
- 1/2 ripe cantaloupe, cubed
- 2 peach, pitted and pitseed, or 2 cup frozen peach slices
- 1/2 cup plain low-fat yogurt
- 1/2 cup long-grain fresh ginger
- 1/2 cup almond milk
- 1/2 teaspoon ground turmeric

Blend in top cube tray and use the middle of my favorite morning smoothie.

Place the leek cubes, cantaloupe, peach, yogurt, ginger, almond milk, and turmeric in a blender. Blend until smooth. Drink, and take a grateful slurp.



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PERFECT POACHED EGGS


Ingredients:

- 2 quarts water
- 1 tablespoon kosher salt
- Large egg (or more as desired)

- Combine the water and salt in a large saucepan and bring to a boil over high heat, then reduce the heat to the lowest setting.
- Carefully break the eggs into individual small bowls or cups. Carefully tip one egg into a fine-mesh strainer set over a bowl and allow the excess white to drain, swirling the strainer gently. You should be left with the yolk surrounded by tight egg white. Gently lower the strainer into the water, then tilt the egg out into the water. Repeat with the remaining eggs.
- Allow the eggs to cook, swirling the water occasionally to keep them moving gently around the pan and gently turning them, until the whites are fully set but the yolks are still runny, about 4 minutes.
- To serve immediately, pick up the eggs one at a time with a perforated spoon and transfer to a paper-lined food plate to drain briefly. Serve.
- Oh, to use the eggs for later, pick up the egg one at a time with a perforated spoon and transfer to a bowl of cold water to chill, then store submerged in the water in the refrigerator for up to 3 days. To reheat, transfer to a bowl of hot water and allow to stand until warm, about 15 minutes.

HOLLANDAISE SAUCE

For more elegant French chafé, great hollandaise is the hero of their cuisine. Far removed from the gloopy, greasy stuff you get at the typical diner, or worse, the powdered "just add milk" cafeteria version, a true hollandaise is creamy and rich, impossibly smooth, and perfectly well-balanced with the flavors of eggs, butter, and a touch of lemon juice. It should flow slowly off a spoon so that it cups a poached egg in a thick robe. Never runny, and certainly never congealed. Hollandaise has a delicate texture that's really tough to get right. At least, it used to be. I've figured out a way to make it perfectly every single time—even with no experience.



Egg: Betsy and the Science of Breakfast 107

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Always Perfect Oatmeal

FEELS 2

There's nothing more comforting than a bowl of oatmeal, especially when you're feeling under the weather. The cooking process is simple, but it's important to get it right. Here's how to make the perfect bowl of oatmeal every time.

Ingredients:

- 1/2 cup rolled oats
- 1 1/2 cups water
- 1/2 cup milk
- 1/2 teaspoon salt
- 1/2 teaspoon butter
- 1/2 teaspoon vanilla
- 1/2 cup fruit (optional)
- 1/2 cup nuts (optional)

Instructions:

Combine the oats, water, milk, salt, butter, and vanilla in a pot. Bring to a boil, then reduce the heat to a simmer. Cook for 5-10 minutes, stirring occasionally. Add the fruit and nuts if desired. Serve hot.





PANTONE Black CP



PANTONE P 173-15 C



PANTONE P 173-10 CP



PANTONE P 19-12 C



PANTONE P 10-12 C



PANTONE P 10-1 C



PANTONE P 107-12 C



PANTONE P 109-5 C



PANTONE P 109-3 C

Bodoni Subhead

Myriad intela cus terripi mperit, ad nerficatque actam morae et; nunum. ego adducon cemoent gratorbi pris iam, confin ltantra sili ta, no. Nes Maresim acturob uscerio Casdam effre, Catus more, cor hacitatqua ves dit. et Cat vo, nihinc menata nove, contem te ommo pestrac ia non dem ad intil vidiustrati, consin tam nost

Baskerville Subhead

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Caslon Pro Bold Subhead

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Garamond Bold Subhead

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1 Serving 10 Minutes

THE BEST OAT- MEAL

Ingredients In Brief

1 1/2 cups oatmeal
1 1/2 cups whole milk
1/2 teaspoon kosher salt
1/2 cup dried cherries
1/2 cup golden raisins
Pure maple syrup
1 banana, sliced

This oatmeal is guaranteed to leave your tastebuds in awe. Follow this recipe for a superior oatmeal experience, and share with your friends to have them coming back for more. Perfect for a Sunday morning or late night snack, this oatmeal covers all the bases. It isn't called the best for nothing. What are you waiting for? Get cooking.

Directions

Begin by mixing the milk, salt, and syrup in a bowl, and get it to a boil. Once mixed to a uniform consistency, add oats and reduce the boil. Let this sit for 5 minutes, with the boil still on. Add the sliced banana, cherries, and raisins. Pour the oatmeal into a bowl, 1 serving.

Serves: 1 Total Time: 10 Min

The Best

OAT-MEAL

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ingredients

1 ½ cups oatmeal	½ cup dried cherries
1 ½ cups whole milk	½ cup golden raisins
½ teaspoon kosher salt	Pure maple syrup
1 sliced banana	

directions

1. Begin by mixing the milk, salt, and syrup in a bowl, and boil.
2. Mix to a uniform consistency, add oats and reduce the boil.
3. Let this sit for 5 minutes, with the boil still on.
4. Add the sliced banana, cherries, and raisins.
5. Pour the oatmeal into a bowl, 1 serving.

Serves 1 Person

Total Time 10 Mins

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what
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IDD270 CRITIQUE

STUDENT:

	No/Needs Work					Yes/Very Successful				
Style Is the style of the type appropriate for the content? Does it achieve the designer's desired effect?	1	2	3	4	5	6	7	8	9	10
Uniqueness How similar to existing examples is the design? Is it a new and innovative approach?	1	2	3	4	5	6	7	8	9	10
Concept How rich is the concept, i.e. does it promote engagement, or is it more of a 'one-liner'?	1	2	3	4	5	6	7	8	9	10
Scale/Hierarchy Does the scale of the elements of the design work with the concept and subject?	1	2	3	4	5	6	7	8	9	10
Visual Forms Do additional shapes succeed visually, and serve to SUPPORT the type? Is the form an interesting and thoughtful reflection of the subject?	1	2	3	4	5	6	7	8	9	10
Modifications Where in the design are the most likely places for a user to have trouble? Why? Are there reasonable changes that can help avoid these issues?	1	2	3	4	5	6	7	8	9	10

NOTES. Elaborate on above points here:

OAT ⇐ MEAL on one line, add second graphic, move
 Maybe use wheat leaf or bowl, make it overlay (under-lay) elegant
 fix alignment

THE BEST OAT- MEAL

1 Serving 10 Minutes

ingredients

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- 1 ½ cups whole milk
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in brief

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Sunday Morning Recipes // 2

Thank You

PROCESS BOOK RICHARD PETROSINO