

## READING RECIPES

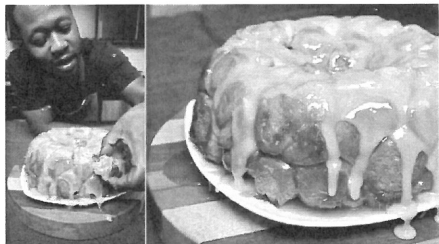
Recipes can be written in different formats: standard, narrative, or action. Standard recipes have the ingredients listed first, then the instructions follow. Narrative use a paragraph form and puts the amounts of the ingredients within the directions. Action is a combination of the first two types. This is the most common or classic style where the ingredients are listed in order of use with any special preparation given then the instructions are listed below.

Use the following recipes to identify all the necessary information in a recipe which include:

Title	Ingredient amounts	Ingredients
Temperature	Cook time	Type and/or size of pan
Yield	Directions or method	"Hidden" instructions

For each of the recipes included, use different coloured pen, pencil crayon, or highlighter for each category above to circle and label the parts of each recipe provided. (6 pts per recipe)

# Monkey Bread



Monkey bread is surprisingly easy to make and is an absolute showstopper for any occasion. This recipe is my own spin on the classic comfort dish, which is itself an interpretation of a Hungarian dessert that's believed to date back to the late 1800s.

While many recipes call for store-bought biscuit dough, this one takes things up a notch with a simple handmade dough. Serve it for brunch with coffee or after dinner as a dessert — either way, it's a perfect treat to share with your loved ones this holiday season.

## Ingredients

### Dough:

- ½ cup warm water
- 2 tbsp dry active yeast
- 1 vanilla bean, scraped (or 1½ tsp vanilla extract)
- 5 tbsp granulated white sugar, divided
- 1 cup 2% milk, warmed
- ¼ cup melted butter
- 3 cups all-purpose flour
- 2 tsp salt
- 1 egg
- 1 tbsp vegetable oil

### Coating:

- 1 cup granulated white sugar
- 1 tbsp ground cinnamon

### Sauce:

- 1 cup granulated white sugar
- ½ cup corn syrup
- 4 tbsp unsalted butter

## Preparation

### Dough:

In a large mixing bowl, add the water, yeast, vanilla and 1 tablespoon of sugar, and whisk to combine. Allow the mixture to sit for five minutes to activate the yeast.

To the same bowl, add the milk, butter, flour, remaining sugar, salt and egg. Whisk lightly to combine. Mix by hand for a few minutes, or until the dough just starts to come together. Turn the dough out onto a well-floured surface and knead for approximately 1 more minute.

Grease another large mixing bowl with the vegetable oil. Place the dough in the bowl and cover it with plastic wrap. Set the dough aside to proof for approximately 1 hour, or until the dough doubles in size. (Note: the timing of this step will vary depending on the temperature of your kitchen.)

Once the dough has risen, transfer it from the bowl and place it back on your work surface. Divide it into small, uniformly sized balls (while the size is up to you, keeping them uniform will ensure they bake evenly).

**Coating:**

In a medium-sized bowl, mix the sugar and cinnamon. Set aside.

**Sauce:**

Add all the ingredients to a medium saucepan set over medium-high heat and bring the mixture to a simmer, whisking constantly. Turn the heat down to low so that the sauce stays warm while you're assembling the pan.

**Assembly:**

Preheat your oven to 375 F. Coat a bundt pan with non-stick cooking spray. Pour about one-third of your sauce into your prepared bundt pan to coat the bottom.

Toss the dough balls in the cinnamon-sugar mixture and arrange them, on top of the sauce, in the bundt pan. Pour about half of the remaining sauce over top.

Place the bundt pan on a baking sheet to catch any sauce that may bubble out. Bake for 25 to 30 minutes.

Remove the pan from the oven and let sit for 10 minutes. Place a large plate on top, then carefully invert the bundt pan. Any caramel sauce that leaks out will be very hot, so be sure to wear oven mitts to protect your hands. Gently lift the pan away from the monkey bread. Drizzle the remaining sauce on top and serve. (Note: you may need to whisk the caramel first if it begins to harden. If need be, bring it back up to a light simmer over medium heat before drizzling.)

# Chocolate Chip Cookies



Recipe courtesy of Food Network Kitchen

*This is such an easy chocolate chip cookie. No special equipment, no creaming -- a perfect cookie to do with kids. We love how versatile this dough is, too. It makes an awesome rocky road bar cookie.*

**Level:** Easy

**Total:** 1 hr 5 min

**Prep:** 20 min

**Inactive:** 30 min

**Cook:** 15 min

**Yield:** 30 cookies

## Ingredients:

- 1/2 cup (1 stick) unsalted butter
- 3/4 cup packed dark brown sugar
- 3/4 cup sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 (12-ounce) bag semisweet chocolate chips, or chunks
- 2 1/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1 teaspoon fine salt

## Directions:

- 1** Evenly position 2 racks in the middle of the oven and preheat to 375 degrees F. (on convection setting if you have it.) Line 2 baking sheets with parchment paper or silicone sheets. (If you only have 1 baking sheet, let it cool completely between batches.)
- 2** Put the butter in a microwave safe bowl, cover and microwave on medium power until melted. (Alternatively melt in a small saucepan.) Cool slightly. Whisk the sugars, eggs, butter and vanilla in a large bowl until smooth.
- 3** Whisk the flour, baking soda and salt in another bowl. Stir the dry ingredients into the wet ingredients with a wooden spoon; take care not to over mix. Stir in the chocolate chips or chunks.
- 4** Scoop heaping tablespoons of the dough onto the prepared pans. Wet hands slightly and roll the dough into balls. Space the cookies about 2-inches apart on the pans. Bake, until golden, but still soft in the center, 12 to 16 minutes, depending on how chewy or crunchy you like your cookies. Transfer hot cookies with a spatula to a rack to cool. Serve.
- 5** Store cookies in a tightly sealed container for up to 5 days.
- 6** For a Rocky Road Bar:
- 7** Lightly butter a 9 by 13-inch baking pan. Make the batter as per cookie recipe and fold in 1 cup chopped walnuts along with the chocolate chips. Spread batter in prepared pan. Bake until the edges are light brown and the batter sets, about 45 minutes. Cool slightly and cover surface with 4 cups marshmallows and 1 cup chocolate chips. Broil at least 8 inches from the heat until marshmallows turn golden brown, about 2 minutes. (Keep an eye on the marshmallows, and turn the pan frequently--they go from golden to char in a wink.) Cool, cut and serve.



From Food Network Kitchens How to Boil Water, Meredith, 2006

Taste of Home



# Chocolate-Raspberry Whoopie Pies

**TOTAL TIME:** Prep: 40 min. Bake: 10 min./batch + cooling

**YIELD:** 2-1/2 dozen.

*I've saved this jam-filled whoopie pie recipe for years after cutting it out of a newspaper. It's one of my grandson's personal favorites. —Nancy Foust, Stoneboro, Pennsylvania*

## Ingredients

1/2 cup butter, softened  
1 cup sugar  
1 large egg, room temperature  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1/2 cup baking cocoa  
1-1/2 teaspoons baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 cup 2% milk

### **FILLING:**

1 jar (7 ounces) marshmallow creme  
1/2 cup shortening  
1/3 cup seedless raspberry jam  
1 teaspoon vanilla extract

2 cups confectioners' sugar

## Directions

1. Preheat oven to 400°. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in egg and vanilla. In another bowl, whisk flour, cocoa, baking soda, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition.
2. Drop dough by tablespoonfuls 2 in. apart onto greased baking sheets. Bake until set, 6-8 minutes, and tops spring back when lightly touched. Remove from pans to wire racks to cool completely.
3. For filling, in a large bowl, beat marshmallow creme and shortening until blended. Beat in jam and vanilla. Gradually beat in confectioners' sugar until smooth. Spread on bottoms of half the cookies; cover with remaining cookies.

## Nutrition Facts

1 whoopie pie: 186 calories, 7g fat (3g saturated fat), 15mg cholesterol, 148mg sodium, 30g carbohydrate (22g sugars, 0 fiber), 2g protein.

© 2024 RDA Enthusiast Brands, LLC

**Taste of Home**

## Chinese-style braised beef one-pot



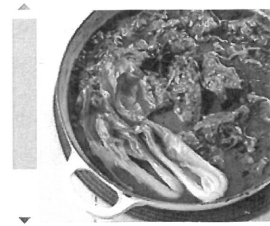
Prep: 10 mins  
Cook: 4 hrs - 6 hrs



Easy



Serves 6



### Ingredients

3-4 tbsp olive oil

6 garlic cloves, thinly sliced

good thumb-size piece fresh root ginger, peeled and shredded

1 bunch spring onions, sliced

1 red chilli, deseeded and thinly sliced

1 ½kg braising beef, cut into large pieces (we used ox cheek)

2 tbsp plain flour, well seasoned

1 tsp Chinese five-spice powder

2 star anise (optional)

2 tsp light muscovado sugar (or use whatever you've got)

3 tbsp Chinese cooking wine or dry sherry

3 tbsp dark soy sauce, plus more to serve

500ml beef stock (we used Knorr Touch of Taste)

steamed bok choy and steamed basmati rice, to serve

### Method

- Step 1** Heat 2 tbsp of the oil in a large, shallow casserole. Fry the garlic, ginger, onions and chilli for 3 mins until soft and fragrant. Tip onto a plate. Toss the beef in the flour, add 1 tbsp more oil to the pan, then brown the meat in batches, adding the final tbsp oil if you need to. It should take about 5 mins to brown each batch properly.

- Step 2** Add the five-spice and star anise (if using) to the pan, tip in the gingery mix, then fry for 1 min until the spices are fragrant. Add the sugar, then the beef and stir until combined. Keep the heat high, then splash in the wine or sherry, scraping up any meaty bits. Heat oven to 150C/fan 130C/gas 2.
- Step 3** Pour in the soy and stock (it won't cover the meat completely), bring to a simmer, then tightly cover, transfer to the oven and cook for 4 hrs, stirring the meat halfway through. Allow 6 hrs for the meat to cook if using a slow cooker. The meat should be very soft, and any sinewy bits should have melted away. Season with more soy. This can now be chilled and frozen for up to 1 month.
- Step 4** Nestle the cooked bok choy into the pan, then bring to the table with the basmati rice straight away and tuck in.



## Red velvet cake



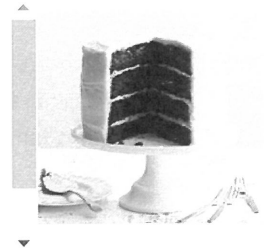
Prep: 1 hr and 5 mins  
Cook: 1 hr  
Plus cooling



More effort



Serves 18 - 20



### Ingredients

#### For the sponges

300ml vegetable oil, plus extra for the tins

500g plain flour

2 tbsp cocoa powder

4 tsp baking powder

2 tsp bicarbonate of soda

560g light brown soft sugar

1 tsp fine salt

400ml buttermilk

4 tsp vanilla extract

30ml red food colouring gel or about ¼ tsp food colouring paste, (use a professional food colouring paste if you can, a natural liquid colouring won't work and may turn the sponge green)

4 large eggs

#### For the icing

250g slightly salted butter, at room temperature

750g icing sugar

350g tub full-fat soft cheese

1 tsp vanilla extract

### Method

- Step 1** Heat the oven to 180C/160C fan/gas 4. Oil and line the base and sides of two 20cm cake tins with baking parchment – if your cake tins are quite shallow, line the sides to a depth of at least 5cm.
- Step 2** Put half each of the flour, cocoa powder, baking powder, bicarb, sugar and salt in a bowl and mix well. If there are any lumps in the sugar, squeeze these through your fingers to break them up.
- Step 3** Mix half each of the buttermilk, oil, vanilla extract, food colouring and 100ml water in a jug. Add 2 eggs and whisk until smooth. Pour the wet ingredients into the dry and whisk until well combined. The cake mixture should be bright red, it will get a little darker as it cooks. If it's not as vivid as you'd like, add a touch more colouring. Pour the cake mixture evenly into the two tins, and bake for 25-30 mins, or until risen and a skewer inserted into the centre comes out clean. Cool in the tins for 10 mins, then turn out onto a wire rack, peel off the baking parchment and leave to cool.
- Step 4** Repeat steps 1 and 2 with the remaining ingredients, so you have four sponge cakes in total. *Can be made up to three days ahead and will stay moist if wrapped in cling film, or you can wrap well and freeze for up to two months.*
- Step 5** To make the icing, put the butter in a large bowl and sieve in half the icing sugar. Roughly mash together with a spatula, then whizz with a hand mixer until smooth. Add the soft cheese and vanilla, sieve in the remaining icing sugar, mash together again, then blend once more with the hand mixer.
- Step 6** To assemble the cake, stick one of the sponges to a cake stand or board with a little of the soft cheese icing. Use roughly half the icing to stack the remaining cakes on top, spreading a generous amount between each layer. Pile the remaining icing on top of the assembled cake, and use a palette knife to ease it over the edges, covering the entire surface of the cake. Tidy the plate with a piece of kitchen paper. Store leftovers in the fridge for up to 2 days, but bring back to room temperature for an hour or so before eating. *This recipe was refreshed in July 2018 based on user feedback. For the original recipe, see our [beetroot cake](#).*