



MILK CHOCOLATE PECAN COOKIES

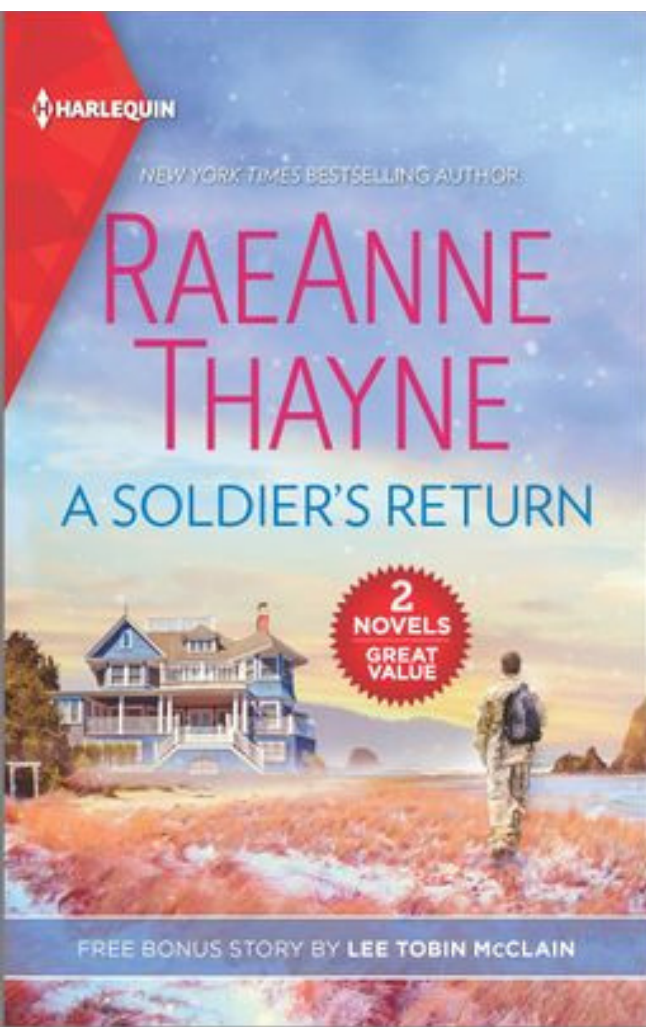
Ingredients

- 1 cup cold butter (cut into small cubes)
- 1 cup Brown Sugar
- 1/2 cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- 3 cups flour
- 1 teaspoon cornstarch
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 2 cups Milk Chocolate Chips
- 2 cups pecans, chopped



Directions

- Preheat oven to 400 degrees. In a large mixing bowl, cream together butter, brown sugar, and sugar for 4 minutes, or until light and fluffy. Scrape the sides of the bowl.
- Add eggs and vanilla and mix for 1 minute longer.
- Fold in flour, cornstarch, baking soda, and salt. Fold in milk chocolate chips and pecans.
- Place 5-ounce balls on baking sheets lined with parchment paper. Bake for 9-12 minutes or until light golden brown on the outside. Remove from the oven and let sit for at least 10 minutes to allow the cookies to set up.





DINNER ROLLS

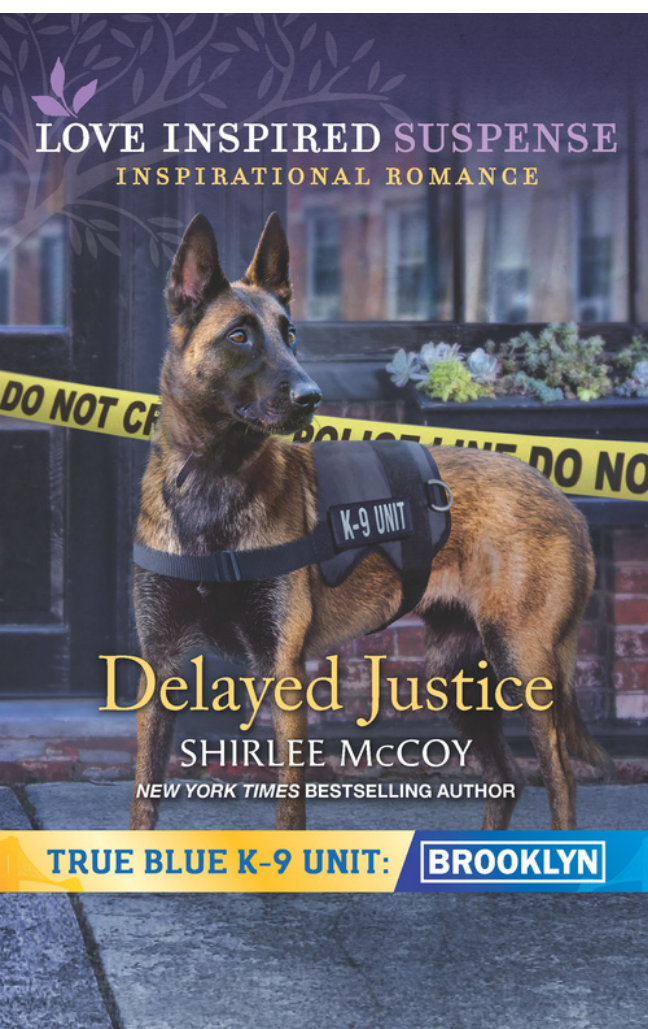
Ingredients

- 2 packages, dry yeast
- 1/4 cup warm water
- 1 Tbsp sugar
- 2 1/4 cups milk
- 1 Tsp salt
- 1/4 cup sugar
- 2 eggs
- 6 or 7 cups all purpose flour



Directions

- In a large mixing bowl, combine dry yeast and warm water. Sprinkle with 1 Tbsp of sugar to proof
- In medium saucepan, combine the milk, butter, salt and sugar, and heat on low until butter melts
- Add the warm mixture and 2 eggs to the yeast and mix thoroughly
- Add 1/2 cup of flour at a time until a soft dough has formed. Cover the bowl with a damp cloth and let it sit in a warm place, until dough doubles in size. Punch down, re-cover and allow it to rise to double again
- Punch the dough down again and separate it into 36 2-inch dough balls. Place them close together in a greased and floured baking dish. Cover the dish and let the rolls rise a third time
- Preheat the oven to 375 degrees and bake the rolls for 15-20 minutes or until tops are golden brown.
- Remove from oven and brush the tops with melted butter





SUPER SIMPLE BUTTERNUT SQUASH SOUP

Ingredients

- One butternut squash (approximately 2-3 lbs.), peeled and cubed
- 6 c. chicken stock
- 1 medium onion, chopped
- 2 tbsp. olive oil
- 1 tsp. thyme
- 1 pinch of nutmeg



Directions

- In large pot, sauté onions in olive oil until translucent.
- Add squash; cover with chicken stock.
- Sprinkle with thyme and nutmeg.
- Simmer on medium heat for 30 minutes or until the squash is tender,
- stirring occasionally.
- Transfer soup in smaller batches to blender and puree (Be very careful blending, as the soup will be hot. Do not add too much liquid to the blender at once).
- Simmer pureed soup another 10-15 minutes.
- Add salt and pepper to taste. If desired, serve with a dollop of sour cream.





DEVEILED EGGS

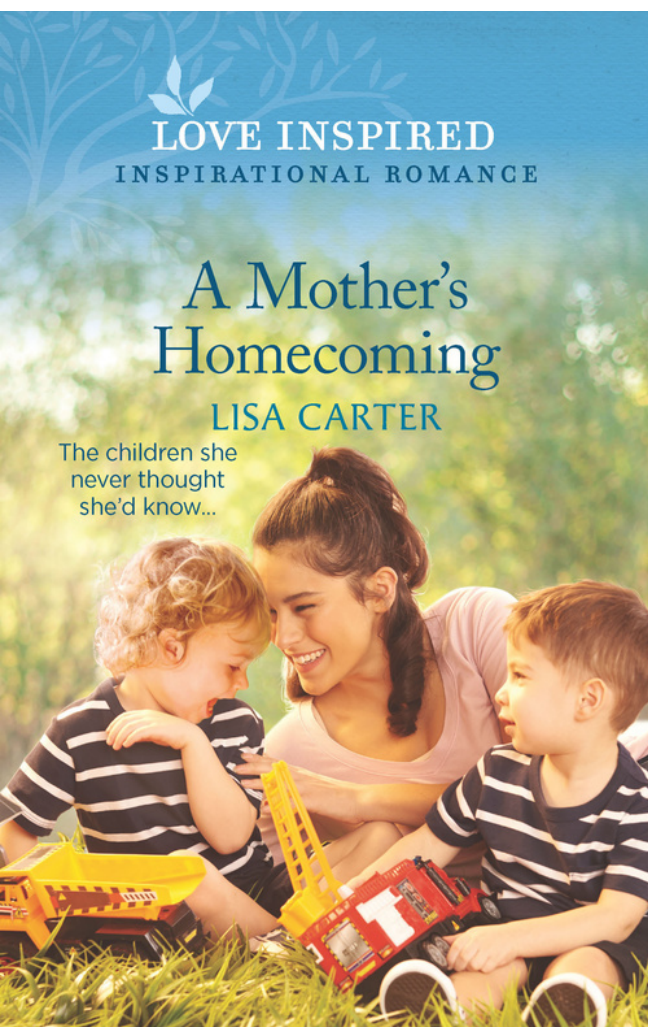
Ingredients

- 6 eggs
- 1/4 cup of. mayo
- 1 Tsp of mustard
- Salt/pepper
- Dash of paprika
- Sprig of dill



Directions

- Boil eggs, about 15 minutes
- Allow eggs to cool and remove the eggshells
- Slice the boiled eggs in half lengthwise
- Scoop out cooked yolks onto separate dish. Crumble yolks with fork
- Sprinkle salt and pepper to taste
- Add mayo and mustard, mix well
- Spoon a Tbsp of mixture into each of egg white halves
- Garnish with paprika and dill





CHOCOLATE FRENCH TOAST BAKE

Ingredients

- 12 ounces day-old bread sliced into bite pieces
- 1 cup chocolate chips
- 5 large eggs
- 1 1/4 cups chocolate almond milk
- 2 Tbsp. granulated sugar
- 1 Tsp. vanilla extract



Directions

- Spray an 8x11 or 9x13 pan with nonstick cooking spray
- Place bread cubes in prepared pan and sprinkle with chocolate chips
- Whisk eggs in a large bowl, slowly adding in almond milk, sugar, and vanilla
- Pour egg and almond milk mixture over bread, pressing down lightly to make sure the bread is fully soaked
- Let sit for at least 2 hours, or ideally cover and refrigerate overnight
- When ready to bake, preheat oven to 350 F. If your casserole has been in the refrigerator, let it come to room temperature while oven preheats
- Bake for 20-30 minutes or until cooked through

Serving suggestion:

- Serve warm with whipped cream and chocolate sauce

