

The background is a solid light pink. Scattered around the text are several macarons in various colors: light green, purple, white with pink filling, light green with nuts, and pink. There are also small white cherry blossoms with green leaves.

Summit School at Nyack

presents

The 3rd Annual Cookbook Fundraiser

"All About Desserts"

to benefit

Soup Angels

And

Meals on Wheels

Donations can be made using
Venmo: @Summit-Cookbook,
cash or check (checks should be
made out to The Summit School.
Please indicate "SC Donation" in
the memo).



Summit Cookbook
@Summit-Cookbook



venmo

Scan QR code for payment

INTRODUCTION

We are so excited to present the 3rd Annual Summit's Secret Recipes Cookbook - a project inspired and launched by the Power Lunch Club. This year, the focus was a sweet one – Desserts! In the pages of this book, you will find dessert recipe favorites from members of our community. We hope that, once again, sharing these recipes will prove to be a wonderful and sweet way for us to connect during this upcoming holiday season!

I hope you will take the time to explore these pages, read the stories associated with the recipes and try the desserts that your colleagues, co-workers, teachers and students have prepared. I hope you will pick a few of these recipes to share with your own family and friends and spread the love that is within these pages.

The Power Lunch Club continues to be a source of enthusiasm, energy and positivity on our campus – we are so proud of your efforts and are proud of the work you are doing! Thanks to all of our community members for sharing your favorite recipes with us! I hope that these desserts bring a sweetness to your holiday table this year!

Sincerely,

Deborah Dolan
Principal
Summit School at Nyack

Food is the ingredient that binds us together!

TABLE OF CONTENTS

Apple Pie Rings, Amelia Sullivan.....	4
Apple Walnut Cobbler, Judy Harrington.....	5
Best Cream Puffs Ever, Chris Iannucci.....	6
Blueberry Cobbler, Sharon F. Martini/Meals on Wheels.....	7
Blueberry Supreme, Judy Harrington.....	8
Brookies, Jennifer Denza.....	9
Brown Butter and Toffee Chocolate Chip Cookies, Ronnie Himmelfarb.....	10
Brownie Ice Cream Bars, Aiden Geigel.....	11
Chocolate Chip Banana (Nut) Cake, Elise Lehrman.....	12
Chocolate Covered Strawberries, Kim Quiñones.....	13
Chocolate Pecan Pie, Chris Unold.....	14
Cinnamon Baked Doughnuts, Mariah Markowitz.....	15
Classic Icebox Cake Recipe, Tara Langstein.....	16
Cream Cheese Pound Cake, Judy Harrington.....	17
Crockpot Lava Cake, Jenny Keane.....	18
Crustless Blueberry Pie, Annmarie Mazza.....	19
Deep Fried Oreos, Aidan LeBel.....	20
Earl Grey Tea Cake, Qadeera Seabrooks.....	21
Easy Cinnamon Rolls, Mariah Markowitz.....	22
Easy Strawberry Shortcake, Angel Alvarez.....	23
Fluffy Japanese Cheesecake, Leslie Tam.....	24
Fruit Pizza, Leslie Tam.....	25
German Apple Cake, Sharon F. Martini/Meals on Wheels.....	26
Grandma's Christmas Butter Cookies, Bill Leone.....	27
Homemade Funnel Cake, Aidan LeBel.....	28
Homemade Whipped Cream, Mariah Markowitz.....	29
Keto Brownies, Elise Lehrman.....	30

Good food choices are good Investments to better health.

TABLE OF CONTENTS (cont'd)

Leche Flan (Filipino Crème Caramel), Leslie Tam.....	31
Mama's Brownies, Ronnie Himmelfarb.....	32
Michael's Favorite Peach Cake, Sharon F. Martini/Meals on Wheels.....	33
No Bake Chocolate Oat Bars, Sharon F. Martini/Meals on Wheels.....	34
No Bake Yogurt and Cool Whip Pie.....	35
Old Fashioned Rhubarb Pie, Eli Kestenbaum.....	36
Oreo Truffles, Zakey Anderson.....	37
Oreo Truffle Balls, Loryn Riker.....	38
Peanut Butter Chocolate Chip Bars, Matthew Carter.....	39
Peanut Buttercup Pizza, Brien Pallone.....	40
Pineapple Upside-Down Cake, Nysaiah Summers.....	41
Pumpkin Cake Cinnamon Rolls, Jayrel Capers.....	42
Rainbow Cookies, Chris Iannucci.....	43
Saltine Toffee, Maryanne Lombardo.....	44
San Gennaro Feast Zeppoles, Leslie Tam.....	45
Simple Bread Pudding, Leslie Tam.....	46
Soft and Chewy M&M Cookies, Emmanuel Pichardo.....	47
Tembleque (Puerto Rican Coconut Pudding), Ariana Keyes.....	48
The Best Lemon Bars, Jonathan Neiderman.....	49
The Perfect Banana Split, Joshua Pichardo.....	50
Tiramisu, Ian Hariri.....	51
Tres Leches, Bianca Cuellar-Sanchez.....	52
Vanilla Crème Brûlée, Rob Kahl.....	53
Whoopie Pies, Angel Alvarez.....	54

Good food choices are good Investments to better health.

APPLE PIE RINGS

Prep Time: 30mins Cook Time: 22-25mins Total Time: 52-55mins



INGREDIENTS

2 large or 3 medium-sized apples
1 sheet frozen puff pastry, thawed but still cold
3 tablespoons white sugar
2 teaspoons ground cinnamon
1 teaspoon nutmeg

COMMENT

"I made this recipe with some friends of mine. We had such a fun time making them! The outside came out nice and crispy while the inside was soft and warm. A perfect fall treat after".

Recipe lovingly submitted by:
Amelia Sullivan, Staff
Summit School at Nyack

DIRECTIONS

1. Preheat oven to 400F. Line a large baking tray with parchment paper and set aside.
2. Wash apples and slice crosswise into 1/4 inch (6 cm) thick slices.
3. With a one inch (2.5 cm) round cookie cutter or a sharp knife, remove core, making a circular hole in the center of each slice. Don't worry if the apple slice splits – you can still use it. Set cored apple slices aside.
4. Combine cinnamon, sugar, and nutmeg in a bowl big enough to hold the largest apple slice. Set aside.
5. Roll lightly floured puff pastry out between two sheets of parchment paper to form a rectangle approximately 10 x 16 inches (24 x 40 cm).
6. With a knife, cut the puff pastry lengthwise into 1/2 inch wide strips – you should get approximately 18 – 20 strips.
7. One at a time, dip both sides of an apple slice in the cinnamon and sugar mixture.
8. Poke the end of one puff pastry strip through the center of one apple ring. Gently wrap the pastry around the apple (going through the center hole each time, leaving gaps between the wraps).
9. Place wrapped apple rings on the parchment-lined baking sheet.
10. Bake for 22 – 25 minutes, until pastry has puffed and turned golden brown.
11. Serve warm or at room temperature.
12. Enjoy!!

*Note that you might need more sugar, cinnamon and nutmeg if you want to add a more generous amount!
Nutmeg is super strong though - keep that in mind!

*Also - my apples were breaking in half when I wrapped them. They still came out just fine!

Bake the world a better place

APPLE WALNUT COBBLER

Prep Time: 20 mins Cook Time: 50 mins Total Time: 1 hr 10 mins



INGREDIENTS

Cinnamon Mixture

½ cup sugar
½ tsp cinnamon
¾ cup coarsely chopped walnuts
4 cup sliced apples

Topping

1 beaten egg
⅓ cup melted butter
1/2c evaporated milk
1 cup flour
1 cup sugar
1 tsp baking powder

DIRECTIONS

1. Preheat the oven to 325°.
2. Grease bottom of an 8"x8" square cake pan.
3. Mix sugar, cinnamon and walnuts.
4. Place apples on the bottom of the cake pan.
5. Sprinkle with ½ of the cinnamon mixture.
6. Combine egg, evaporated milk and butter and in a separate bowl combine flour, sugar and baking powder.
7. Combine wet and dry ingredients and mix until smooth.
8. Pour this mixture over the apples.
9. Sprinkle with the remaining ½ of the cinnamon mixture and bake for 50 minutes.

COMMENT

From the kitchen of Judy Harrington's Gramma, Agnes Salis

"My Lithuanian gramma loved fall and loved to bake. We still observe the many Lithuanian traditions she handed down to us and these make the holidays even more special!"

Recipe lovingly submitted by:
Judy Harrington, Staff
Summit School at Nyack

Apple cobbler is shortcake with a soul

BEST CREAM PUFFS EVER

Prep Time: 20 mins Cook Time: 60 mins Total Time: 1 hr 20 mins



INGREDIENTS

1 cup flour
1/2 cup butter or margarine
1/4 teaspoon salt
4 eggs

DIRECTIONS

1. In a saucepan, melt butter in 1 cup of boiling water
2. Add salt and flour all at once and stir vigorously until mixture forms a ball that does not separate.
3. Remove from heat. Cool slightly.
4. Add eggs one at a time beating after each until mixture is smooth.
5. Drop by tablespoon approximately 3 inches apart on greased baking sheet.
6. Bake at 450° F. for 15 minutes then 325° F. for 25 minutes.
7. Split open and you can place them back in "off" oven for 20 minutes or just remove wet insides.

COMMENT

"Cream Puffs...the most wonderful of all my moms desserts. Light, airy and so delicious. I would eat as many as I could get my hands on even before we would eat our holiday meals."

Filling:

1. 1 cup milk/1 package vanilla pudding (instant)
2. 1 part heavy cream
3. Mix all ingredients, beat until peaks form.

Recipe lovingly submitted by:
Chris Iannucci, Staff
Summit School at Nyack

Life is short, eat Cream Puffs

BLUEBERRY COBBLER

Prep Time: 20mins Cook Time: 40-45mins Total Time: 1hr 5mins



INGREDIENTS

- 1-1/4 cups all-purpose flour
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1-1/2 teaspoons baking powder
- 3/4 cup whole milk
- 1/3 cup butter, melted
- 2 cups fresh blueberries
- 1/3 cup sugar
- 1 teaspoon vanilla extract

DIRECTIONS

1. Add flour, 1/2 cup sugar, salt, and baking powder to a mixing bowl; stir to combine.
2. Add in milk and butter; stir to combine.
3. Spread batter into a greased 8-inch square baking pan.
4. Sprinkle blueberries evenly over batter.
5. Sprinkle with 1/3 cup sugar and drizzle with vanilla.
6. Bake at 350° for 40-45 minutes or until a pick comes out clean.
7. Can serve plain or with ice cream on top.

COMMENT

Recipe lovingly submitted by:

Sharon F. Martini

Meals on Wheels

A cobbler a day, keeps the sweet tooth away

BLUEBERRY SUPREME

Prep Time: 20 mins Cook Time: 20 mins Total Time: 2 hr 40 mins



INGREDIENTS

Crust

1 1/3 cup graham cracker crumbs
1/4 cup sugar
1/3 cup butter, melted

Filling

2 eggs, beaten
1/3 cup sugar
1 package (8ounces) cream cheese, softened

Topping

2 cups fresh blueberries, divided
1/2 cup sugar
2 tablespoons cornstarch
3/4 cup water
1/4 teaspoon orange extract

COMMENT

"My kids love this dessert. The orange extract makes it extra special".

DIRECTIONS

To make the crust:

Mix the crumbs, sugar and butter together until thoroughly combined. Pat into an 11x7 inch ovenproof glass dish (like a Pyrex).

For the filling:

Combine the eggs, sugar and cream cheese in a food processor or with an electric mixer. Pour over the crust and bake in a preheated 350 degree oven for 20 minutes. Cool.

Meanwhile, prepare the topping by combining 1 cup of the blueberries, the sugar, cornstarch, water, and orange extract in a saucepan. Cook over medium heat until clear and thick, stirring frequently.

After the pie has cooled completely, cover it with the remaining 1 cup of blueberries. Pour the blueberry mixture over the berries and chill.

Serves 8

Recipe lovingly submitted by:

Judy Harrington, Staff

Summit School at Nyack

You say good pie, I say hello

BROOKIES

Prep Time: 20 mins Cook Time: 20 mins Total Time: 2 hr 40 mins



INGREDIENTS

Yield: 24 bars

- For the Brownie
 - 8 tablespoons/113 grams unsalted butter, plus more for greasing the pan
 - 1 cup/201 grams granulated sugar
 - 2 large eggs
 - 1½ teaspoons vanilla extract
 - ½ cup/64 grams all-purpose flour
 - ¾ cup/71 grams cocoa powder, Dutch-process or natural
 - ¼ teaspoon baking powder
 - ¼ teaspoon kosher salt (Diamond Crystal)
- For the Cookie
 - 6 tablespoons/85 grams unsalted butter
 - 1 cup/220 grams packed brown sugar, light or dark
 - 2 large eggs
 - 2 teaspoons vanilla extract
 - 1¼ cups/160 grams all-purpose flour
 - 2 teaspoons baking powder
 - ¾ teaspoon kosher salt
 - 1 cup/215 grams chocolate chips or chopped bar chocolate

COMMENT

Recipe lovingly submitted by:
Jennifer Denza, Staff
Summit School at Nyack

DIRECTIONS

1. Heat oven to 350 degrees. Grease and line a 13-by-9-inch baking pan with parchment paper, leaving a 2-inch overhang on two sides.
2. Prepare the brownie layer: In a medium saucepan combine the butter and sugar, and heat over medium until the butter is melted. Remove from the heat and whisk vigorously until well combined.
3. Once the mixture has cooled a bit, whisk in the eggs one at a time. Whisk in the vanilla.
4. Add the flour, cocoa powder, baking powder and salt, and stir to combine. Transfer to a medium bowl.
5. Prepare the cookie batter: Wash and dry the saucepan. Combine the butter and sugar, and heat over medium until the butter is melted. Remove from the heat and whisk vigorously until well combined.
6. Once the mixture has cooled a bit, whisk in the eggs one at a time. Whisk in the vanilla. Add the flour, baking powder and salt, and stir. Stir in ¾ cup of the chocolate.
7. Using two cookie scoops, drop each of the batters into the prepared pan. The pattern can be random, and one dough can be on top of the other; just make sure that once all the batter is added to the pan, you have an even thickness spread out across the pan. Sprinkle the remaining ½ cup chocolate on top.
8. Bake until the top looks dry and set, and a toothpick inserted into the center comes out with moist crumbs attached, 20 to 22 minutes.
9. Transfer to a rack to cool completely, about 45 minutes. Lift the bar out using the paper and transfer to a cutting board. Cut into bars to serve.

It's a brownie, it's a cookie, it's delicious

BROWN BUTTER and TOFFEE CHOCOLATE CHIP COOKIES

Prep Time: 10 mins Cook Time: 9-11 mins Total Time: 20 mins



INGREDIENTS

1 cup (2 sticks; 227 g) unsalted butter
2 cups (250 g) all-purpose flour
1 teaspoon baking soda
 $\frac{3}{4}$ teaspoon kosher salt
1 cup (packed; 215 g) dark brown sugar
 $\frac{1}{3}$ cup (73 g) granulated sugar
2 large eggs, room temperature
2 teaspoons vanilla extract
2 1.4-oz. (80 g total) chocolate toffee bars
(preferably Skor), chopped into $\frac{1}{4}$ -inch pieces
 $1\frac{1}{2}$ cups (216 g) chocolate wafers (disks, pistoles,
fèves; preferably 72% cacao)
Flaky sea salt

COMMENT

"My grandma's all time favorite chocolate chips cookie recipe. She only made them on Christmas Eve and always insisted we leave one out for Santa. Now my mom has taken over the tradition and bakes these cookies at least once a month to bring over to my Grandma's".

Recipe lovingly submitted by:
Ronnie Himmelfarb, Staff
Summit School at Nyack

DIRECTIONS

1. Cook butter in a med. saucepan over med. heat, stirring often, until it foams, then browns, 5–8 min. Scrape into a large bowl and let cool slightly, until cool enough to touch (like the temp. of a warm bath), about 10 mins.
2. Meanwhile, whisk flour, baking soda, and kosher salt in a medium bowl.
3. Add brown sugar and granulated sugar to browned butter. Using an electric mixer on med. speed, beat until incorporated, about 1 min. Add eggs and vanilla, increase mixer speed to med-high, and beat until mixture lightens and begins to thicken, about 1 minute. Reduce mixer speed to low; add dry ingredients and beat just to combine. Mix in toffee pieces and chocolate wafers with a wooden spoon or rubber spatula. Let dough sit at room temp at least 30 mins to allow flour to hydrate. Dough will look very loose at first, but will thicken as it sits.
4. Place a rack in middle of oven; preheat to 375°. Using a 1-oz. ice cream scoop, portion out balls of dough and place on a parchment-lined baking sheet, spacing about 3" apart (you can also form dough into ping pong-sized balls with your hands). Do not flatten; cookies will spread as they bake. Sprinkle with sea salt.
5. Bake cookies until edges are golden brown and firm but centers are still soft, 9–11 minutes. Let cool on baking sheets 10 minutes, then transfer to a wire rack and let cool completely. Repeat with remaining dough and a fresh parchment-lined cooled baking sheet.
6. **Do Ahead:** Cookie dough can be made 3 days ahead; cover and chill. Let dough come to room temperature before baking.

You are what you eat, so eat something sweet

BROWNIE ICE CREAM CRUNCH BAR

Prep Time: 15 mins Cook Time: 30 mins Total Time: 2 hr 35 mins



INGREDIENTS

- 1 box (18.3 oz) fudge brownie mix
- Water, vegetable oil and eggs called for on brownie mix box
- 1.5 quarts chocolate chip ice cream, softened
- 6 Nature Valley™ oats 'n dark chocolate crunchy granola bars (3 pouches from 8.94-oz box), coarsely chopped
- 1/2 cup chocolate-flavor syrup

DIRECTIONS

1. Heat oven to 350°F. Bake brownies as directed on box in 13x9-inch pan. Cool completely, about 30 minutes.
2. Meanwhile, remove ice cream from freezer; place in refrigerator to soften, about 1 hour.
3. Spread softened ice cream evenly over cooled brownies.
4. Sprinkle evenly with chopped granola bars; press lightly into ice cream.
5. Freeze 1 1/2 hours or until firm. For bars, cut into 5 rows by 3 rows. Drizzle each serving with chocolate syrup. Store in freezer.

COMMENT

“Brownies and ice cream are great because ice cream is creamy and delicious and the brownie adds chocolate to it.”

Recipe lovingly submitted by:
Aiden Geigel, Student
Summit School at Nyack

Life is a dessert, mine is brownie with ice cream

CHOCOLATE CHIP BANANA (NUT) CAKE

Prep Time: 20 mins Cook Time: 60 mins Total Time: 1 hr 20 mins



INGREDIENTS

2 cups flour
2 teaspoons baking powder
1-1/2 teaspoon baking soda
1 teaspoon salt
1-1/2 cup sugar
3/4 cup applesauce
4 eggs
4 over ripe bananas
1 package chocolate chips
3/4 cup chopped walnuts (optional)

DIRECTIONS

1. Mash bananas in one bowl.
2. Mix in another bowl - flour, baking powder, baking soda, salt.
3. Mix eggs, sugar and applesauce into the bananas.
4. Gradually add dry ingredients.
5. Add chocolate chips and nuts.
6. Bake at 350° F for one hour.

COMMENT

"When one of my daughters was in 7th grade she had this treat at a friend's house and loved it so much she asked for the recipe. She has been making it ever since (she is 35 now!). The original recipe called for oil but she substituted it with applesauce! She also often substitutes whole wheat flour! It's my family's favorite!"

Recipe lovingly submitted by:
Elise Lehrman, Staff
Summit School at Nyack

Have your cake and eat it too

CHOCOLATE COVERED STRAWBERRIES

Prep Time: 31 mins

Cook Time: 0 mins

Total Time: 31 mins



INGREDIENTS

6 ounces semisweet chocolate, chopped
3 ounces white chocolate, chopped
1 pound strawberries with stems (about 20),
washed and dried very well

COMMENT

"I love chocolate covered strawberries! One
of my favorites!"

Recipe lovingly submitted by:
Kim Quiñones, Staff
Summit School at Nyack

DIRECTIONS

1. Put the semisweet and white chocolates into 2 separate heatproof medium bowls. Fill 2 medium saucepans with a couple inches of water and bring to a simmer over medium heat. Turn off the heat; set the bowls of chocolate over the water to melt. Stir until smooth. (Alternatively, melt the chocolates in a microwave at half power, for 1 minute, stir and then heat for another minute or until melted.)
2. Once the chocolates are melted and smooth, remove from the heat. Line a sheet pan with parchment or waxed paper. Holding the strawberry by the stem, dip the fruit into the dark chocolate, lift and twist slightly, letting any excess chocolate fall back into the bowl. Set strawberries on the parchment paper. Repeat with the rest of the strawberries. Dip a fork in the white chocolate and drizzle the white chocolate over the dipped strawberries.
3. Set the strawberries aside until the chocolate sets, about 30 minutes.

Cook's Note:

1. After dipping the strawberries, let the dark chocolate set slightly before drizzling on the white chocolate. You can leave them out 30 minutes at room temperature, or speed the process by popping them into the refrigerator for 15 minutes.

When chocolate meets strawberries, it's pure bliss

CHOCOLATE PECAN PIE

Prep Time: 10mins Cook Time: 40-45mins Total Time: 50-55mins



INGREDIENTS

1 cup light corn syrup
2/3 cup white sugar
1/3 cup butter
3 eggs
1/2 semisweet chocolate chips
1 9" uncooked pie shell

DIRECTIONS

1. Preheat oven 375°
2. Combine corn syrup, sugar, melted butter, eggs, mix with and electric mixer until combined.
3. Mix in chocolate chips, pecans, then pour into uncooked pie crust.
4. Bake in a preheated oven for 40-45 minutes
5. Let sit until cooled off before slicing
6. Slice a nice big slice, ummmmmm, top off with your favorite ice cream flavor, or any sauce, i.e., caramel/chocolate sauce

COMMENT

"Yeah boy!!! I love this pie, maybe because I am little nutty and a little sweet"

Recipe lovingly submitted by:
Chris Unold, Staff
Summit School at Nyack

All you need is love and a piece of pie

CINNAMON BAKED DOUGHNUTS

Prep Time: 15 mins

Cook Time: 17 mins

Total Time: 35 mins



INGREDIENTS

Baking spray with flour, such as Baker's Joy
2 cups all-purpose flour
1 1/2 cups sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon kosher salt
1 extra-large egg, lightly beaten
1 1/4 cups whole milk
2 tablespoons unsalted butter, melted
2 teaspoons pure vanilla extract
For the topping:
8 tablespoons (1 stick) unsalted butter
1/2 cup sugar
1/2 teaspoon ground cinnamon

DIRECTIONS

1. Preheat the oven to 350 degrees. Spray 2 doughnut pans well.
2. Into a large bowl, sift together the flour, sugar, baking powder, cinnamon, nutmeg, and salt. In a small bowl, whisk together the egg, milk, melted butter, and vanilla. Stir the wet mixture into the dry ingredients until just combined.
3. Spoon the batter into the baking pans, filling each one a little more than three-quarters full. Bake for 17 minutes, until a toothpick comes out clean. Allow to cool for 5 minutes, then tap the doughnuts out onto a sheet pan.
4. For the topping, melt the 8 tablespoons of butter in an 8-inch saute pan. Combine the sugar and cinnamon in a small bowl. Dip each doughnut first in the butter and then in the cinnamon sugar, either on one side or both sides.

COMMENT

"Cinnamon baked doughnuts are soft and sweet."

Recipe lovingly submitted by:
Mariah Markowitz, Student
Summit School at Nyack

Donut worry, be happy

CLASSIC ICEBOX CAKE

Prep Time: 15 mins Cook Time: 0 mins Total Time: 4 hr 30 mins



INGREDIENTS

- 3 cups heavy whipping cream
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1 (9-ounce) package chocolate wafer cookies

COMMENT

"This is an easy dessert to make in advance and can remain in the freezer until you need it. This is a favorite in my house during the holidays".

Recipe lovingly submitted by:
Tara Langstein, Staff
Summit School at Nyack

DIRECTIONS

1. Place whisk attachment and the bowl of the stand mixer in the freezer for 10 minutes. Remove from freezer. Add cream, sugar, and vanilla extract and whip until soft peaks form.
2. Cover the inside of the loaf pan with plastic wrap. Spread a thin layer of whipped cream on the bottom.
3. Stand up a cookie on each of the short sides of the pan. Stand up 3 cookies, evenly spaced on the other sides of the pan. Spread the cookies with whipped cream and stack then layer in the pan in three rows. You'll need at least 9 cookies per row, up to 11 cookies per row.
4. Cover cookies with whipped cream and cover with plastic wrap. Refrigerate for at least 4 hours or overnight. Cover and reserve remaining cream in bowl.
5. Turn cake out onto a platter, remove plastic wrap and cover with remaining whipped cream. Place in freezer for 30 minutes or until solid.
6. Slice while frozen and serve at room temperature. Store leftovers wrapped in the freezer or refrigerator.

Cake doesn't ask silly questions, cake understands

CREAM CHEESE POUND CAKE

Prep Time: 20 mins Cook Time: 1 hr Total Time: 1 hr 20 mins



INGREDIENTS

½ cup butter (softened)
8oz. cream cheese (softened)
2 cup sugar
6 eggs (room temp)
2 cup flour
2 TBSP Orange Juice

COMMENT

From the kitchen of Judy Harrington's Gramma,
Ann Elser

"Growing up, I remember the best Sunday
dinners at Gramma Elser's house with a NY
Giant's or Met's game always on in the
background."

DIRECTIONS

1. Preheat the oven to 325°.
2. In a large bowl, cream butter and cream cheese together until light and fluffy and well blended.
3. Gradually beat in the sugar, until the sugar is incorporated.
4. Mix in the eggs, one at a time.
5. Gradually add in the flour and then the orange juice, mixing until the batter is satiny smooth.
6. Transfer the batter to a greased and floured tube or bundt pan and bake in a preheated 325 degree oven for one hour or until a toothpick inserted into the middle comes out clean.
7. Cool cake for 10 minutes, then turn out onto a wire rack to continue cooling.
8. You can dust with confectioners sugar.

Recipe lovingly submitted by:
Judy Harrington, Staff
Summit School at Nyack

You've got this! It's a piece of cake!

CROCKPOT LAVA CAKE

Prep Time: 10 mins Cook Time: 2-3 hours Total Time: 3 hours



INGREDIENTS

Cake:

1 box Betty Crocker Super Moist triple
chocolate fudge cake mix
1-1/4 cups milk
1/2 cup vegetable oil
3 eggs

Topping:

1 box (4-serving size) instant chocolate
pudding and pie filling mix
2 cups milk
1 bag (12 oz) milk chocolate chips (2 cups)

DIRECTIONS

1. Spray 6-quart slow cooker with cooking spray. In large bowl, beat cake ingredients with electric mixer as directed on cake mix box. Pour into slow cooker.
2. In medium bowl, beat pudding mix and 2 cups milk with whisk as directed on box. Pour into slow cooker over cake batter. Do not mix. Sprinkle chocolate chips over top.
3. Cover; cook on low heat setting 2 hours 30 minutes to 3 hours or until cake is set and pudding is beginning to bubble out of cake.

COMMENT

"I'm not into desserts, but this one is easy to make and delicious"

Recipe lovingly submitted by:
Jenny Keane, Staff
Summit School at Nyack

If eating cake is wrong, I don't want to be right!

CRUSTLESS BLUEBERRY PIE

Prep Time: 10 mins Cook Time: 2-3 hours Total Time: 3 hours



INGREDIENTS

- 1 cup plus 2 tablespoons granulated sugar, divided
- 1 cup all-purpose flour
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract, or to taste
- 1/2 to 1 teaspoon almond extract, or to taste
- 2 cups plus 1/4 cup fresh blueberries, divided (I have only made with fresh and cannot comment on using frozen)

COMMENT

"I'm lactose intolerant so I can't have dairy. This is easy, try it."

Recipe lovingly submitted by:
Annmarie Mazza, Student
Summit School at Nyack

DIRECTIONS

1. Preheat oven to 350F. Spray a 9-inch round pie dish very well with cooking spray; set aside. I used a glass pie dish; baking times may vary if using metal.
2. To a large bowl, add 1 cup sugar, flour, cinnamon, salt, and whisk to combine; set aside.
3. To a medium microwave-safe bowl, add the butter and heat on high power to melt, about 45 seconds. Wait momentarily before adding the eggs so you don't scramble them.
4. Add the eggs, extracts, and whisk to combine.
5. Pour the wet mixture over the dry and stir to combine; don't overmix.
6. Add 2 cups blueberries and stir to combine; batter is very thick.
7. Turn mixture out into prepared pie dish, smoothing the top lightly with a spatula.
8. Evenly sprinkle 1/4 cup blueberries over the top.
9. Evenly sprinkle 2 tablespoons sugar over the top and bake for about 34 to 39 minutes, or until edges are set and a toothpick inserted in the center comes out clean or with a few moist crumbs but no batter.
10. Allow pie to cool in pie dish on a wire rack before slicing and serving. Optionally serve with whipped topping or ice cream. Pie will keep airtight at room temp for up to 5 days.

Blueberry plus pie equals yummmm!

DEEP FRIED OREOS

Prep Time: 10 mins Cook Time: 20 mins Total Time: 30 mins



INGREDIENTS

2 quarts vegetable oil for frying
1 cup milk
1 large egg
2 teaspoons vegetable oil
1 cup pancake mix
1 (18 ounce) package cream-filled chocolate sandwich cookies (such as Oreo®)

DIRECTIONS

1. Heat oil in a deep fryer or large saucepan to 375 degrees F (190 degrees C).
2. Whisk milk, egg, and 2 teaspoons of vegetable oil in a large bowl until smooth. Stir in the pancake mix until no dry lumps remain.
3. Dip cookies into batter, one at a time, and carefully place into hot oil. Fry in batches, 4 or 5 at a time, until cookies are golden brown, about 2 minutes. Drain on a paper towel-lined plate before serving.

COMMENT

"You can't go wrong with this dessert. It incorporates two things that are delicious, Oreos and fried dough. "

Recipe lovingly submitted by:
Aiden LeBel, Student
Summit School at Nyack

A cookie a day keeps the sadness away

EARL GREY TEA CAKE

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins



INGREDIENTS

1 cup Oat Milk
Earl Grey tea bags
Eggs (1=1 banana substitution) (1=¼ cup applesauce)
1 Egg yolk(1=1 banana substitution) (1=¼ cup applesauce)
1 ½ cups Sugar
1 cup of Oat butter
2 cups of Flour
Tbsp. Baking Powder
Pinch Sea Salt
Tsp. Vanilla Extract

DIRECTIONS

1. Heat Oat Milk with a few bags of Earl Grey tea
2. Add two eggs, one yolk, and 1 ½ cup of sugar to a bowl then Whisk
3. Melt butter and add to the sugar egg mixture
4. In another bowl add 2 cups of flour, a tablespoon of baking powder, a bit of sea salt, and loose Earl Grey tea leaves the Mix.
5. Add dry mix to the egg/sugar mix
6. Add the heated oat milk and vanilla extract to the mixture
7. Add a cup of warm water to loosen the mixture if necessary
8. Bake at 350°F for 40 minutes in 9 x 9 pan (or till toothpick comes out clean)
9. Take out, cool, ice, and ENJOY!!!

COMMENT

"I have always loved tea and cake. They complement each other in a way that has the flavors swirling together to create a soft relaxing experience. This cake not only incorporates my favorite tea in the form of a cake but it is also free of nut and dairy while staying soft and fluffy; reminiscent of a warm night in watching the snow fall on a winter night."

Recipe lovingly submitted by:
Qadeera Seabrooks, Staff
Summit School at Nyack

There's always time for tea
and there's always room for cake

EASY CINNAMON ROLLS

Prep Time: 1hr40 mins Cook Time: 25mins Total Time: 2hrs5mins



INGREDIENTS

Dough:

- 2 and 3/4 cups (344g) all-purpose flour (**spoon & leveled**)
- 1/4 cup (50g) granulated sugar
- 1/2 teaspoon salt
- 3/4 cup (180ml) whole milk
- 3 Tablespoons (45g) unsalted butter
- 2 and 1/4 teaspoons Platinum Yeast from Red Star or any instant yeast (*1 standard packet*)
- 1 large egg, at room temperature

Filling:

- 3 Tablespoons (45g) unsalted butter, extra softened
- 1/3 cup (67g) packed light or dark brown sugar
- 1 Tablespoon ground cinnamon

Cream Cheese Icing:

- 4 ounces (113g) full-fat block cream cheese, softened to room temperature
- 2 Tablespoons (30g) butter, softened to room temperature
- 2/3 cup (80g) confectioners' sugar
- 1 teaspoon pure vanilla extract

DIRECTIONS

1. Make the dough: Whisk the flour, sugar, and salt together in a large bowl. Set aside.
2. Combine the milk and butter together in a heatproof bowl. Microwave or use the stove and heat until the butter has melted and the mixture is warm to the touch (about 110°F/43°C, no higher). Whisk in the yeast until it has dissolved. Pour mixture into the dry ingredients, add the egg, and stir with a sturdy rubber spatula or wooden spoon OR use a stand mixer with a paddle attachment on medium speed. Mix until a soft dough forms.
3. Transfer dough to a lightly floured surface. Using floured hands, knead the dough for 3 minutes. You should have a smooth ball of dough. If the dough is super soft or sticky, you can add a little more flour. Place in a lightly greased bowl (I use non-stick spray), cover loosely, and let the dough rest for about 10 minutes as you get the filling ingredients ready.
4. Fill the rolls: After 10 minutes, roll the dough out in a 14×8-inch (36×20-cm) rectangle. Spread the softened butter on top. Mix together the cinnamon and brown sugar. Sprinkle it all over the dough. Roll up the dough to make a 14-inch log. Cut into 10–12 even rolls and arrange in a lightly greased 9- or 10-inch **round cake pan, pie dish, or square baking pan.**
5. Rise: Cover the pan with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the rolls to rise in a relatively warm environment for 60–90 minutes or until double in size. (For a tiny reduction in rise time, see my answer to *Where Should Dough Rise?* in my **Baking with Yeast Guide.**)
6. Bake the rolls: After the rolls have doubled in size, preheat the oven to 375°F (190°C). Bake for 24–27 minutes, or until lightly browned. If you notice the tops are getting too brown too quickly, loosely tent the pan with aluminum foil and continue baking. If you want to be precise about their doneness, their internal temperature taken with an **instant read thermometer** should be around 195–200°F (91–93°C) when done. Remove pan from the oven and place pan on a wire rack as you make the icing. (You can also make the icing as the rolls bake.)
7. Make the icing: In a medium bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese on high speed until smooth and creamy. Add the butter and beat until smooth and combined, then beat in the confectioners' sugar and vanilla until combined. Using a knife or icing spatula, spread the icing over the warm rolls and serve immediately.
8. Cover leftover frosted or unfrosted rolls tightly and store at room temperature for up to 2 days or in the refrigerator for up to 5 days.

COMMENT

"Cinnamon rolls are easy and sweet."

Recipe lovingly submitted by: Mariah Markowitz, Student

The best thing in life is sweet

EASY STRAWBERRY SHORTCAKE

Prep Time: 30 mins

Cook Time: 0 mins

Total Time: 30 mins



INGREDIENTS

- 1 quart fresh strawberries, sliced
- ¼ cup white sugar
- 1 (12 ounce) package prepared sponge cake dessert cups
- 1 (7 ounce) can whipped cream, or to taste

DIRECTIONS

1. Place strawberries in a bowl; add sugar and stir to coat.
2. Cover and refrigerate until sugar has dissolved, about 15 minutes.
3. Place 1 dessert cup in each serving bowl and smother with strawberries.
4. Top each with whipped cream.

COMMENT

"Strawberry Shortcake, the show was cool so the dessert will be too."

Recipe lovingly submitted by:
Angel Alvarez, Student
Summit School at Nyack

Hope your day is simply delicious!

FLUFFY JAPANESE CHEESECAKE

Prep Time: 1 hr 45mins Cook Time: 25 mins Total Time: 1 hr 20mins



INGREDIENTS

- 7 tablespoons butter
- 4 oz cream cheese
- ½ cup milk
- 8 eggs, yolk
- ¼ cup flour
- ¼ cup cornstarch
- 13 large egg whites
- ⅔ cup granulated sugar
- hot water, for baking
- powdered sugar, for serving
- 1 pt blueberries and raspberries, for serving

COMMENT

“This Japanese cheesecake is so light and fluffy it jiggles when you slice it. It’s a party in your mouth.”

Recipe lovingly submitted by:
Leslie Tam, Staff
Summit School at Nyack

DIRECTIONS

1. Preheat the oven to 320°F (160°C).
2. In a small pot over medium heat, whisk together the butter, cream cheese, and milk until melted and smooth. Remove from the heat and let cool.
3. In a large bowl, whisk the egg yolks until smooth, then slowly drizzle in the cream cheese mixture, stirring until evenly combined.
4. Sift in the flour and the cornstarch, whisking to make sure there are no lumps.
5. In another large bowl, beat the egg whites with a hand mixer until soft peaks form. Gradually add the sugar while continuing to beat until stiff peaks form.
6. Fold about ¼ of the egg whites and into the yolk mixture, then repeat with the remaining egg whites until the batter is evenly combined.
7. Grease the bottom of a 9 x 3-inch (23 x 7.5 cm) round cake pan, then line the bottom and sides with parchment paper. If using a springform pan, make sure to wrap the bottom and sides completely in foil twice to prevent any leakage.
8. Pour the batter into the pan and shake to release any large air bubbles.
9. Place the pan into a larger baking dish lined with 2 paper towels at the bottom. The paper towels ensure that the heat is distributed evenly along the bottom of the pan. Fill the larger pan about 1-inch (2-cm) high with hot water.
10. Bake for 25 minutes, then reduce the heat to 285°F (140°C), and bake for another 55 minutes, until the cake has risen to almost double its original height.
11. Remove from oven, and carefully invert the cake onto your dominant hand and peel off the paper. Be extremely careful, the cake will be hot. You can also invert the cake onto a plate, but this will cause the cake to deflate more.
12. Dust the top of the cake with powdered sugar, then slice and serve with blueberries and raspberries while still warm!

You want a piece of me?

FRUIT PIZZA

Prep Time: 20 mins Cook Time: 23 mins Total Time: 1 hr 30 mins



INGREDIENTS

Sugar Cookie Crust:

3/4 cup granulated sugar
1 stick (8 tablespoons) unsalted butter, at room temperature
1 teaspoon freshly grated lemon zest
1 teaspoon pure vanilla extract
1 large egg
1 3/4 cups all-purpose flour (see Cook's Note)
1 1/2 teaspoons baking powder
1/4 teaspoon fine salt

Topping:

8 ounces cream cheese, at room temperature
4 tablespoons unsalted butter, at room temperature
1 tablespoon honey
1 teaspoon pure vanilla extract
2 cups confectioners' sugar, sifted, plus more for dusting
4 to 5 cups mixed fresh summer fruit, such as whole raspberries, blackberries and blueberries, quartered strawberries and sliced stone fruit

COMMENT

"This is a fun, light-hearted dessert that is sure to be a crowd pleaser"

Recipe lovingly submitted by:

Leslie Tam, Staff

Summit School at Nyack

DIRECTIONS

1. **For the sugar cookie crust:** Preheat the oven to 350° F.
2. Beat the granulated sugar and butter in a large bowl with an electric mixer on high speed until light and fluffy, 1 to 2 minutes. Add the lemon zest, vanilla and egg and beat until incorporated. Add the flour, baking powder and salt and mix on low speed until just combined. Scrape the dough into a large (12-inch) nonstick skillet and press into an even layer to cover the entire bottom of the skillet. (If the dough becomes too soft to work with, pop the skillet in the refrigerator to chill for 10 minutes before proceeding.) Prick the dough all over with a fork, leaving a 1-inch border.
3. Bake the crust until golden and the edges are set, 22 to 24 minutes. Let cool in the skillet on a wire rack, then loosen the edges of the crust with a butter knife and invert onto a platter or cutting board to unmold. Invert again so the crust is right-side up. (To make ahead, let cool, then wrap well in plastic wrap and keep at room temperature.)
4. **For the topping:** Clean out the mixer bowl and add the cream cheese and butter. Beat on medium speed until light and smooth, about 1 minute. Add the honey and vanilla and beat to combine. Add the confectioner's sugar and beat on low speed until just combined. Increase the speed to high and beat until fluffy, 1 to 2 minutes. Refrigerate the topping, covered, until ready to use (stir again until smooth).
5. To assemble the fruit pizza, spread the cream cheese topping on the crust in an even layer, leaving a border for the crust. Top with the fruit in a random pattern. Dust with more confectioner's sugar if using just before serving, then cut into slices.

When the moon hits your eye like a big fruit pizza pie,
that's amore ♥ ♥

GERMAN APPLE CAKE

Prep Time: 20 mins Cook Time: 45 mins Total Time: 1 hr 5 mins



INGREDIENTS

2 eggs
1 cup vegetable oil
2 cups white sugar
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
4 cups apples - peeled, cored and diced

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch cake pan.
2. In a mixing bowl; beat oil and eggs with an electric mixer until creamy. Add the sugar and vanilla and beat well.
3. Combine the flour salt, baking soda, and ground cinnamon together in a bowl. Slowly add this mixture to the egg mixture and mix until combined. The batter will be very thick. Fold in the apples by hand using a wooden spoon. Spread batter into the prepared pan.
4. Bake at 350 degrees F (175 degrees C) for 45 minutes or until cake tests done. Let cake cool on a wire rack. Once cake is cool serve with a dusting of confectioners' sugar or with a Cream Cheese Frosting.

COMMENT

Recipe lovingly submitted by:
Sharon F. Martini
Meals on Wheels

Let them eat cake!

GRANDMA'S CHRISTMAS BUTTER COOKIES

Prep Time: 1hr20mins Cook Time: 8-10mins Total Time: 1hr30mins



INGREDIENTS

1 cup butter
1 cup white sugar
1 egg
2 teaspoons vanilla extract
2-2/3 cups all-purpose flour
1/4 teaspoon salt

DIRECTIONS

1. Beat butter and sugar together in a large bowl with an electric mixer until light and fluffy. Beat in egg, then stir in the vanilla. Combine flour and salt in a separate bowl; add to butter mixture and mix to form a dough. Cover dough with plastic wrap and chill for at least one hour.
2. Preheat the oven to 400° F (200° C). Chill two cookie sheets.
3. Transfer chilled dough to a cookie press; press out onto chilled cookie sheets.
4. Bake in the preheated oven until lightly golden at the edges, about 8 to 10 minutes. Transfer cookies to wire racks to cool.

COMMENT

"My Grandma use to bake these by the dozens at Christmas time. She made a little package for each of 17 grandkids"

Recipe lovingly submitted by:
Bill Leone, Staff
Summit School at Nyack

Life is better with fresh baked cookies

HOMEMADE FUNNEL CAKE

Prep Time: 5 mins

Cook Time: 4 mins

Total Time: 9 mins



INGREDIENTS

¼ cup milk
1 egg
1 tablespoon water
½ teaspoon vanilla extract
1 tablespoon granulated sugar
¾ teaspoon baking powder
1 pinch salt
½ cup all purpose flour
4 tablespoons powdered sugar

DIRECTIONS

1. In a large liquid measuring cup or batter bowl with a spout, whisk together milk, egg, water and vanilla.
2. Add sugar, baking powder and salt and whisk until combined.
3. Add the flour, and whisk until completely smooth. Set aside.
4. In a medium, deep-sided pan or pot, heat 1" of oil to 375°F over medium-high heat. When you put the end of a wooden spoon in the pot and bubbles form around the spoon, it's ready. Reduce heat to medium.
5. Drizzle batter from cup in a thin line, swirling around the pan and overlapping as desired. Cook for 2 minutes or until light golden brown, then flip and cook another 2 minutes or until golden brown.
6. Dust with 2 tablespoons powdered sugar and serve. Repeat one more time with the remaining batter.

COMMENT

"Funnel cakes remind me of summertime and state fairs. They are so much fun, they even have the word fun in it's name."

Recipe lovingly submitted by:
Aiden LeBel, Staff
Summit School at Nyack

Girls just wanna have fun...nel cake

HOMEMADE WHIPPED CREAM

Prep Time: 5 mins

Cook Time: 15 mins

Total Time: 20 mins



INGREDIENTS

- 1 pint heavy whipping cream (COLD) (2 cups)
- ½ cup powdered sugar
- 1 tsp pure vanilla extract

DIRECTIONS

1. Put the bowl of a standing mixer or a large mixing bowl (glass or metal preferred) into the refrigerator to chill for at least 15-30 minutes (or longer).
2. Add whipping cream, powdered sugar and vanilla extract to the chilled bowl of a standing mixer (or chilled mixing bowl).
3. Use the wire whisk attachment to a standing mixer, or a hand-held mixer, and beat the ingredients together, starting on low speed and increasing to high slowly as it begins to firm up.
4. Beat for 60-90 seconds until stiff peaks form. Stopping once halfway through to scrape down the sides of the bowl.
5. Transfer mixture to a piping bag to pipe onto your favorite dessert or into hot chocolate. Or put in a serving dish to serve.

COMMENT

“Homemade whipped cream is soft, creamy and made with love.”

Recipe lovingly submitted by:
Mariah Markowitz, Student
Summit School at Nyack

Life's too short to skip the whipped cream

KETO BROWNIES

Prep Time: 20 mins Cook Time: 25 mins Total Time: 45 mins



INGREDIENTS

2 eggs
1/2 cup swerve
1/3 cup cocoa
1 teaspoon vanilla
1/4 teaspoon baking powder
1/2 cup almond flour
1/2 cup melted butter
walnuts (optional)

DIRECTIONS

1. Mix all ingredients
2. Bake at 350° F for 25 minutes

COMMENT

Recipe lovingly submitted by:
Elise Lehrman, Staff
Summit School at Nyack

When you are downie, eat a brownie

LECHE FLAN

(FILIPINO CRÈME CARAMEL)

Prep Time: 20 mins Cook Time: 50 mins Total Time: 3hr 10mins



INGREDIENTS

- 2 cups sugar
- 12 large egg yolks
- 2 cups evaporated milk
- 2 cups sweetened condensed milk
- Pinch of salt
- 1 tablespoon lemon zest

COMMENT

"I just love how eggy and silky this dessert is. It's simple yet elegant and makes a great presentation."

Recipe lovingly submitted by:
Leslie Tam, Staff
Summit School at Nyack

DIRECTIONS

1. In a heavy thick-bottomed pan, melt the sugar over medium heat until it liquefies and turns an amber color, about 10 minutes depending on the power of your stove. There is no need to stir the sugar, but swirling the pan occasionally helps make a smoother and crystal-free syrup.
2. Once the syrup acquires the color of amber, quickly remove it from the heat and pour it into the ramekin (or ramekins) to cover the bottom. Caramelized sugar hardens as it cools, and you need to work fast to transfer the syrup to the ramekins before it hardens in the pan.
3. Start heating water in a steaming pot.
4. In a mixing bowl, lightly stir the eggs yolks.
5. Pour in the evaporated milk and sweetened condensed milk.
6. Add the salt and lemon zest. Stir until the mixture is evenly blended. Stir, do not beat nor mix too hard, to avoid forming air bubbles in the mixture.
7. Pour the egg yolk-milk mixture into the ramekin (or ramekins).
8. Steam over simmering water while covered for 40 minutes. This will ensure that the steam is kept in and evenly cooks the flan. To test doneness, gently shake the pot or ramekins; the centers of the custard should jiggle slightly, but should be set and firm to the touch. You can also insert the tip of a knife or cake tester into the custard near the center; if the flan is still liquid, it needs more time in the steamer.
9. Remove the ramekin (or ramekins) from the heat. Cool the leche flan then chill for at least 2 hours or overnight. Use a butter knife to loosen the sides of the flan then invert onto a serving plate or individual dessert plates.

Because you're flantastic, I'm your biggest flan ♥

MAMA'S BROWNIES

Prep Time: 15mins Cook Time: 40-48mins Total Time: 55-58mins



INGREDIENTS

1-1/2 cups granulated sugar
3/4 cup all-purpose flour
2/3 cup cocoa powder, sifted if lumpy
1/2 cup powdered sugar, sifted if lumpy
1/2 cup dark chocolate chips
3/4 teaspoons sea salt
2 large eggs
1/2 cup canola oil or extra-virgin olive oil
2 tablespoons water
1/2 teaspoon vanilla

DIRECTIONS

1. Preheat the oven to 325°F. Lightly spray an 8x8 baking dish (not a 9x9 dish or your brownies will overcook) with cooking spray and line it with parchment paper. Spray the parchment paper.
2. In a medium bowl, combine the sugar, flour, cocoa powder, powdered sugar, chocolate chips, and salt.
3. In a large bowl, whisk together the eggs, olive oil, water, and vanilla.
4. Sprinkle the dry mix over the wet mix and stir until just combined.
5. Pour the batter into the prepared pan (it'll be thick-that's ok) and use a spatula to smooth the top. Bake for 40 to 48 minutes, or until a toothpick comes out with only a few crumbs attached (note: it's better to pull the brownies out early than to leave them in too long).

Note: Cool completely before slicing. Store in an airtight container at room temperature for up to 3 days. These also freeze well!

COMMENT

"I would make these brownie's once a month with my mother and watch a movie.
It was our special night"

Recipe lovingly submitted by:
Ronnie Himmelfarb, Staff
Summit School at Nyack

Life is short, eat dessert first

MICHAEL'S FAVORITE PEACH CAKE

Prep Time: 20mins Cook Time: 10-15mins Total Time: 40-55mins



INGREDIENTS

1 pkt butter cake mix
½ c coconut
4oz butter
10 oz can of peaches
½ c sugar
½ tsp cinnamon
1c sour cream
1 egg

DIRECTIONS

1. Combine mix and coconut, cut into butter until mixture resembles bread crumbs
2. Lightly press into 8 x 12 (well greased)
3. Bake @ 350 10-15 minutes
4. Once cooled place drained peaches on cake
5. Combine sugar and cinnamon sprinkle on peaches
6. Blend sour cream and egg pour over peaches
7. Bake @ 350 10-15 minutes

COMMENT

Recipe lovingly submitted by:

Sharon F. Martini

Meals on Wheels

Life's a peach

NO BAKE CHOCOLATE OAT BARS

Prep Time: 15 mins Cook Time: 0 mins Total Time: 2-4 hrs



INGREDIENTS

1 cup butter
1 cup semi-sweet chocolate chips
½ cup firmly packed brown sugar
½ cup crunchy or creamy peanut butter
1 teaspoon vanilla
3 cups uncooked quick oats

DIRECTIONS

1. **Grease** 9 inch square baking pan. Melt butter in large saucepan over medium heat. Add sugar and vanilla.
2. **Stir** in oats. Cook over low heat 2 to 3 minutes or until ingredients are well blended. Press half of the mixture into prepared pan. Use back of large spoon to spread mixture evenly.
3. Meanwhile **melt** chocolate chips in a small heavy saucepan over low heat, stirring occasionally. Stir in peanut butter until smooth.
4. **Pour** chocolate mixture over oat mixture in pan, spread evenly with knife or back of spoon. Crumble remaining mixture over chocolate layer, pressing in gently. Cover and refrigerate 2 to 4 hours or overnight.
5. **Bring** to room temperature before cutting into bars. (bars can be frozen; let thaw 10 minutes or more before serving) Happy Holidays!

COMMENT

Recipe lovingly submitted by:

Sharon F. Martini

Meals on Wheels

Chocolate + peanut butter + oats = super yummy

NO BAKE YOGURT AND COOL WHIP PIE

Prep Time: 15 mins

Cook Time: 0 mins

Total Time: 2-3 hrs



INGREDIENTS

8oz Cool Whip (thawed, if frozen)
1 store bought graham cracker pie crust
18oz yogurt – choose your favorite flavor!
Fresh fruit, for topping

DIRECTIONS

1. In a large bowl, whisk the cool whip and yogurt together until smooth
2. Scrape the mixture into the pie crust and freeze until firm – at least 3 hours
3. Remove from freezer approximately 20 min before serving and top with fresh fruit of your choice!
4. Slice and serve!

COMMENT

"I am NOT a baker – as such, this NO BAKE recipe has always been a go to favorite of mine! Easy, quick, refreshing and delicious – perfect for spring or summer!"

Recipe lovingly submitted by:
Deborah Dolan, Principal
Summit School at Nyack

OLD FASHIONED RHUBARB PIE

Prep Time: 20 mins Cook Time: 50 mins Total Time: 1 hr 10 mins



INGREDIENTS

1 (9") refrigerated pie crust, at room temperature
5½ cups fresh or frozen rhubarb, cut into ¼" pieces, thawed if frozen
1½ cups sugar
2 large eggs
¾ cup Almond Breeze Vanilla Almond milk
¼ cup Blue Diamond Almond Flour
¼ tsp. salt

DIRECTIONS

1. Preheat oven to 375°F. Roll pie crust into a 9" pie plate and crimp the edges.
2. In a large bowl, mix rhubarb and sugar together, then pour into pie crust.
3. In a medium bowl, whisk eggs, almond milk, almond flour and salt. Pour over the rhubarb.
4. Bake 50-55 minutes, or until filling is set.
5. Allow to cool completely, then slice to serve.

COMMENT

"This pie looks so good and tasty. I love pies."

Recipe lovingly submitted by:
Eli Kestenbaum, Student
Summit School at Nyack

Stress cannot exist in the presence of pie

OREO TRUFFLES

Prep Time: 5 mins Cook Time: 0 mins Total Time: 1 hr 5 mins



INGREDIENTS

1 (14 oz.) package Oreos
8 oz. cream cheese, softened
1 tsp. pure vanilla extract
2 c. white chocolate chips, melted
2 tbsp. coconut oil
1/2 c. semisweet chocolate chips

DIRECTIONS

- a. Use a food processor to crush cookies into fine crumbs.
- b. Add all but 2 tablespoons crushed cookies to a medium bowl. Add cream cheese and vanilla and stir until evenly combined.
- c. Line a baking sheet with parchment paper. Using a small cookie scoop, form mixture into small balls. Place on prepared baking sheet and freeze until slightly hardened, about 30 minutes.
- d. A few minutes before taking the frozen balls out of the freezer, **melt the white chocolate and coconut oil:** Add the white chocolate and coconut oil to a microwavable bowl, and microwave for 1 minute. Give it a stir. It may be melted at this point, if not, return to microwave in 30-second intervals.
- e. Dip the frozen balls in melted white chocolate/coconut oil until coated, and return to baking sheet. Drizzle with semisweet chocolate. Freeze until chocolate hardens, about 15 minutes.

COMMENT

"This dessert appeals to me because it has Oreos in it and it looks good. Plus it has vanilla and chocolate"

Recipe lovingly submitted by:
Zakey Anderson, Student
Summit School at Nyack

Keep calm and eat dessert

OREO TRUFFLE BALLS

Prep Time: 15 mins Cook Time: 0 mins Total Time: 1 hr 5 mins



INGREDIENTS

1 package 20 oz. Oreos
1 package 8 oz. cream cheese
15 oz. white chocolate
12 oz chocolate chips

DIRECTIONS

1. Place Oreos in a blender or food processor. Blend until finely crushed.
2. In a small mixing bowl beat cream cheese and crushed Oreos until blended.
3. Roll into 3/4 inch balls.
4. Cover and refrigerate for at least one hour.
5. In a small saucepan (over low heat) melt the white chocolate, stirring until smooth.
6. Dip half of the balls in the white chocolate and completely coat.
7. When the white chocolate is finished, melt the chocolate chips and dip the rest of the balls.
8. Place on wax paper until hardened.
9. Use the remainder of the melted chocolate chips to drizzle chocolate on the white chocolate coated balls.
10. Store in the refrigerator.

COMMENT

"I like to make these with my mom's friend"

Recipe lovingly submitted by:
Loryn Riker, Student
Summit School at Nyack

I've never met a problem an Oreo Truffle ball couldn't fix

PEANUT BUTTER CHOCOLATE CHIP BARS

Prep Time: 20mins Cook Time: 20-25mins Total Time: 40-45mins



INGREDIENTS

- 1/2 cup unsalted butter (1 stick), melted
- 1/3 heaping cup peanut butter*
- 1 large egg
- 1 cup light brown sugar, packed
- 1 tablespoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon salt, or to taste
- 1 cup semi-sweet chocolate chips + 2 tablespoons, for sprinkling

DIRECTIONS

1. Preheat oven to 350F. Line an 8-by-8-inch baking pan with aluminum foil, spray with cooking spray; set aside.
2. In a large, microwave-safe bowl melt the butter, about 1 minute on high power.
3. Wait momentarily before adding the egg so you don't scramble it. Add the peanut butter, egg, brown sugar, vanilla, and whisk until smooth.
4. Add the flour, salt, and stir until just combined, don't overmix.
5. Stir in 1 cup chocolate chips.
6. Turn batter out into prepared pan, smoothing the top lightly with a spatula.
7. Sprinkle evenly with 2 tablespoons chocolate chips, smoothly the top lightly with a spatula.
8. Bake for about 20 to 25 minutes, or until done. A toothpick inserted in the center should come out clean, or with a few moist crumbs, but no batter. Allow bars to cool in pan for at least 30 minutes before slicing and serving.
9. Bars will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.

COMMENT

Recipe lovingly submitted by:
Matthew Carter, Staff
Summit School at Nyack

*Natural PB can separate and/or be too oily.

Peanut butter & chocolate chips, a match made in heaven

PEANUT BUTTERCUP PIZZA

Prep Time: 20mins Cook Time: 12mins Total Time: 1hr 17mins



COMMENT

“Why does this dessert look good to me?
Because it does!”

Recipe lovingly submitted by:
Brien Pallone, Student
Summit School at Nyack

INGREDIENTS

For pizza crust: (1lb/450g store-bought pizza dough may be substituted)*

- 1 3/4 to 2 1/4 cups (210g to 270g) all purpose flour
- 1/4 cup (28g) milk powder
- 1 tablespoon (12g) granulated sugar
- 1 1/4 teaspoon instant yeast*
- 1/2 teaspoon salt
- 3 tablespoons vegetable oil
- 3/4 cup warm water

DIRECTIONS

- In the bowl of a stand mixer fitted with the hook attachment (or a large bowl if kneading by hand), place 1 3/4 cups of the flour, milk powder, sugar, yeast*, salt then whisk together to combine. Add in the oil and whisk into the flour mixture until thoroughly mixed in.
- With the mixer on low speed, gradually pour in the warm water. Knead together until a smooth and uniform dough starts to form. If the dough is still very sticky, gradually add in the rest of the flour, one tablespoon at a time until the dough clears the sides on the bowl but sticks to the bottom. You should be able to easily form it into a smooth ball when handled with oiled hands.
- Transfer the dough to an oiled bowl, and turn it over to get it all covered with the oil. Cover with plastic wrap and place in a warm place. Let it rise until doubled in bulk, 45 minutes to 1 hour.
- During the last 15 minutes of rising, place the oven rack to the lowest position and turn the oven to 450F/230C.
- Spray a 12inch or 13 inch round pan or a rectangular baking sheet with non stick cooking spray.
- Turn the risen dough onto the pan or baking sheet and spread it evenly with your hand into a 12/13inch circle. (12 inches will yield a thicker pizza, while 13 inches will turn out on the thin side)
- Using the palm of your hand, push the dough to the sides of the pan to create a thicker edge. Using your fingers, make indentation or dimples all over the dough, except for the edges. This will prevent the center from rising too much while baking.
- Brush the dough with the melted butter.
- Bake the dough until slightly crisp and pale golden brown, about 9 to 10 minutes.
- Take the crust out of the oven, then immediately sprinkle with both types of chocolate chips.
- Place the crust back in the oven, and heat just until the chocolate gets very shiny and starts to melt; 1 to 2 minutes. Do not bake for too long or the chocolate will harden.
- Remove from the oven, then using an offset spatula or spoon, smooth out the warm chocolate into an even layer. Top with the chopped peanut butter cups and chopped peanuts. Using a spoon, drizzle the melted peanut butter cups all over the pizza. Cut the pizza into 8 wedges and serve right away while still warm..

For the topping: (Feel free to customize your toppings according to your liking)

- 2 teaspoons butter, melted
- 1/2 cup (88g) semisweet chocolate chips (or finely chopped semisweet chocolate bar)
- 1/2 cup (88g) milk chocolate chips (or finely chopped milk chocolate bar)
- 9 to 12 regular-size peanut butter cups like Reese's (that's 3 to 4 packages), chopped into large chunks
- 1/4 cup (30g) roasted peanuts, chopped (I used salted)
- 2 tablespoons (30g) smooth peanut butter, melted

Always save room for dessert

PINEAPPLE UPSIDE-DOWN CAKE

Prep Time: 20 mins Cook Time: 30 mins Total Time: 40-45 mins



INGREDIENTS

- 1 (20 ounce) can pineapple rings
- ¼ cup water, or as needed
- ½ cup unsalted butter
- 1 (16.25 ounce) package white cake mix (such as Betty Crocker Super Moist)
- ½ cup vegetable oil
- 3 large egg whites
- 1 ½ cups brown sugar
- 7 maraschino cherries

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Drain canned pineapple into a 1-cup measure. Add water if needed to measure 1 cup. Set aside juice and 7 pineapple rings for the cake. Set any remaining juice and rings aside for another use.
3. Melt butter in a 10- or 11-inch cast iron skillet over medium-high heat.
4. While the butter is melting, combine cake mix, reserved 1 cup pineapple juice, vegetable oil, and egg whites in a mixing bowl. Beat with an electric mixer on medium speed for 2 minutes.
5. Remove melted butter from the heat and sprinkle brown sugar evenly over top until all butter is covered. Arrange 6 pineapple rings around the outer edge of the skillet and the remaining ring in the center without overlapping. Place a maraschino cherry into the center of each pineapple ring. Pour cake batter over the pineapples.
6. Bake in the preheated oven until a toothpick inserted into the cake comes out clean, 25 to 28 minutes.
7. Remove from the oven and let cool in the skillet for 10 minutes; don't let the cake cool too much or it will stick to the pan.
8. Run an offset spatula around the edges to gently loosen cake. Place a plate over the skillet, then flip and carefully turn the warm cake out onto a plate. Transfer any fruit or glaze that sticks in the skillet back to the cake.

Note: You can use all water to make the cake, but the pineapple juice adds more flavor.

COMMENT

"My grandma makes this cake and it is so good. I like how the pineapple bits get a little caramelized"

Recipe lovingly submitted by:
Nysaiah Summers, Student
Summit School at Nyack

Happiness is knowing there is cake in the oven

PUMPKIN CAKE CINNAMON ROLLS

Prep Time: 2 hrs Cook Time: 30 mins Total Time: 2 hrs 30mins



INGREDIENTS

• **Dough:**

- 1 box pumpkin cake mix
- 5 cups all-purpose flour (or more if dough is too soft)
- 2 1/4 teaspoons yeast or 1 pkg yeast
- 2 teaspoons pumpkin spice
- 2 1/2 cups warm water (115 - 120° F)

• **Filling:**

- 1 cup pumpkin puree (not pumpkin pie filling)
- 4 tablespoons butter, melted (or coconut oil)
- 1/2 c packed coconut sugar (or brown sugar)
- 1 teaspoon cinnamon
- 2 teaspoons pumpkin pie spice

• **Icing:**

- 2 cups powdered sugar
- 1/4 cup maple syrup
- 1/4 cup coconut sugar (or brown sugar)
- 2 - 3 tbsp water

DIRECTIONS

1. **Dough:** In a stand mixer, add the cake mix, flour, yeast, and pumpkin pie spice. Add the warm water and mix until the dough comes to a ball.
2. Put dough into an oiled bowl. Spray top of dough and cover with a towel or plastic wrap. Let rise until doubled, about 1 hour.
3. Punch dough down and knead out all the air bubbles.
4. Flour a work surface and roll dough to an 18×20" rectangle.
5. **Filling:** Mix together the ingredients for the filling: pumpkin puree, brown sugar, cinnamon, and pumpkin pie spice.
6. Spread over dough.
7. Roll up dough starting at 18" side. Spray jelly roll pan with non-stick spray.
8. Slice rolls into 3/4" and place on prepared pan. Should make 24 rolls.
9. Cover with plastic wrap.
10. If baking that day, let rise for 45 minutes. Put in a cold oven and turn to 350 degrees F. Bake for 30-35 minutes, or until tops start to turn golden brown.
11. If baking the next day, cover with plastic wrap, put them in the fridge and take out a couple of hours before baking. Put them in a cold oven and turn to 350 degrees F.
12. Bake for 30-33 minutes, or until tops start to turn golden brown.
13. Whisk together the ingredients for the icing. Set aside until ready to eat.
14. Drizzle with frosting before serving.

COMMENT

"I like this because it's a cinnamon roll, I love cinnamon rolls"

Recipe lovingly submitted by:

Jayrel Capers, Student

Summit School at Nyack

Yup, that's how I roll!

RAINBOW COOKIES

Prep Time: 40mins Cook Time: 15mins Total Time: 1hr55mins



INGREDIENTS

1 can (8 ounces) almond paste
1-1/2 cups (3 sticks) butter, softened
1 cup granulated sugar
4 eggs, separated
1 teaspoon almond extract
2 cups sifted all-purpose flour
1/4 teaspoon salt
10 drops liquid green food coloring
8 drops liquid red food coloring
1 jar (12 ounces) apricot preserves
2-1/2 squares (1 ounce each) semisweet chocolate

COMMENT

"Rainbow cookies were a staple of my childhood. These were one of the many pastry treats my mom would make and we only got them at Thanksgiving and Christmas time"

Recipe lovingly submitted by:
Chris Iannucci, Staff
Summit School at Nyack

DIRECTIONS

1. Preheat oven to 350° F. Coat three 13 x 9 x 2-inch pans with nonstick cooking spray; line with waxed paper, allowing paper to come up the short ends; spray paper.
2. Break up almond paste in large bowl. Add butter, sugar, egg yolks and almond extract. Beat with electric mixer until light and fluffy, 5 minutes.
3. Beat in flour and salt.
4. Beat egg whites with electric mixer until stiff peaks form. Fold into almond mixture until well blended.
5. Divide mixture into three equal portions. Add green food coloring to one portion and red food coloring to another, leaving the last portion yellow. Separately spread each colored portion into prepared pans.
6. Bake in preheated 350° oven 15 minutes or until edges are golden brown. Immediately remove the cakes from pans, using the waxed paper overhang.
7. Heat apricot preserves in small saucepan; strain through sieve. Place green cake layer on jelly-roll pan. Spread half of warm preserves over layer to edges; slide yellow layer on top; spread with remaining apricot preserves; slide pink layer; right side up, onto yellow layer.
8. Cover with plastic wrap, weight down with large wooden cutting board or heavy plate. Place in refrigerator overnight.
9. Melt chocolate in double boiler over hot water. Trim edges off cake. Spread melted chocolate to edges of cake, let dry 10 minutes or until hardened. Cut into 1-inch squares.

Be a rainbow in someone's cloud

SALTINE TOFFEE

Prep Time: 5 mins Cook Time: 5-6 mins Total Time: 15 mins



INGREDIENTS

4 ounces Saltine Crackers
1 cup of butter
1 cup of brown sugar
2 cups of chocolate chips
(optional) 3/4 cup of chopped pecans

COMMENT"

"This is a great recipe because it requires so few ingredients and is easy to make and even easier to serve and share! My sons have loved this toffee since they were little and I always still make them - and other family and friends who love it - a tin of toffee to take home when they visit."

Recipe lovingly submitted by:
Maryanne Lombardo, Staff
Summit School at Nyack

DIRECTIONS

1. Preheat the oven to 400 degrees
2. Line a rimmed baking sheet with parchment paper or aluminum foil
3. Lay out crackers in a single layer to cover the sheet
4. Combine butter and sugar in a saucepan and bring to a boil
5. Boil for 3 minutes and then immediately pour over the crackers
6. Bake in the preheated oven for 5-6 minutes (it will be bubbling!)
7. Remove from the oven, sprinkle the chocolate chips over the top. Let sit for 5 minutes.
8. Spread the melted chocolate evenly (sprinkle with pecans if desired).
9. Allow to cool completely - about 30 minutes.
10. Break into pieces & enjoy!

SAN GENNARO FEAST ZEPPLES

Prep Time: 20 mins Cook Time: 20 mins Total Time: 40 mins



INGREDIENTS

- 1 cup warm water
- 1 teaspoon active dry yeast
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 cups unbleached all-purpose flour
- 1 tablespoon olive oil
- vegetable oil for frying
- powdered sugar

COMMENT

"A fond childhood memory was heading down to Little Italy during the Feast of San Gennaro. My mom would get us Zeppoles loaded with powdered sugar in brown paper bags. We would shake up the bags and powdered sugar would get all over our clothes and we would laugh through sugar rimmed smiles"

DIRECTIONS

1. In a small bowl, add the yeast, sugar and salt to the water. Let stand until creamy, about 2 minutes, and stir to dissolve the yeast.
2. In a large mixing bowl combine the flour, yeast mixture and olive oil. Stir with a wooden spoon until a nice sticky dough forms. Cover with plastic wrap and let rise in a warm place for 1-1/2 hours.
3. In a deep saucepan, pour in vegetable oil to a depth of 3 inches. Heat the oil to 370 degrees (use a frying thermometer).
4. Use two tablespoons to scoop out the dough and drop it into the hot oil, by using one spoon to push the dough off of the other. Do this for about 4 zeppole at a time, do not crowd them in the pan. Cook until golden brown and puffy, turning with a slotted spoon to fry evenly on all sides.
5. Remove the zeppole from the oil with the slotted spoon, and transfer to a plate or tray lined with paper towels to drain. When all zeppole are fried and drained, sprinkle generously with powdered sugar and serve hot.

Recipe lovingly submitted by:

Leslie Tam, Staff

Summit School at Nyack

Good food is all the sweeter when shared with friends

SIMPLE BREAD PUDDING

Prep Time: 15 mins

Cook Time: 45 mins

Total Time: 1 hr



INGREDIENTS

- 6 slices day-old bread, torn into small pieces
- 2 tablespoons unsalted butter, melted
- ½ cup raisins (Optional)
- 2 cups milk
- ¾ cup white sugar
- 4 large eggs, beaten
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Place bread pieces into an 8-inch square baking pan. Drizzle melted butter over bread and sprinkle raisins over top.
3. Whisk milk, sugar, eggs, cinnamon, and vanilla together in a medium mixing bowl until well combined. Pour mixture over bread, and lightly push down with a fork until all bread is covered and soaking up the liquid.
4. Bake in the preheated oven until golden brown and the top springs back when lightly pressed, about 45 minutes.

COMMENT

"Bread pudding is warm and cozy. It feels like a warm hug on a cold winters night. It is the quintessential comfort food".

Recipe lovingly submitted by:
Leslie Tam, Staff
Summit School at Nyack

The proof is in the bread pudding

SOFT and CHEWY M&M COOKIES

Prep Time: 20 mins

Cook Time: 9 mins

Total Time: 29 mins



INGREDIENTS

1-1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsalted butter, softened but still cool
1/2 cup granulated sugar
1/2 cup brown sugar, lightly packed, make sure it's fresh and soft
1 large egg
2 teaspoons pure vanilla extract
1-1/2 cups M&M's or a mixture of M&M's and chocolate chips, divided

COMMENT

"Soft baked cookies are delicious, plus these have M&M's in them"

Recipe lovingly submitted by:
Emmanuel Pichardo, Student
Summit School at Nyack

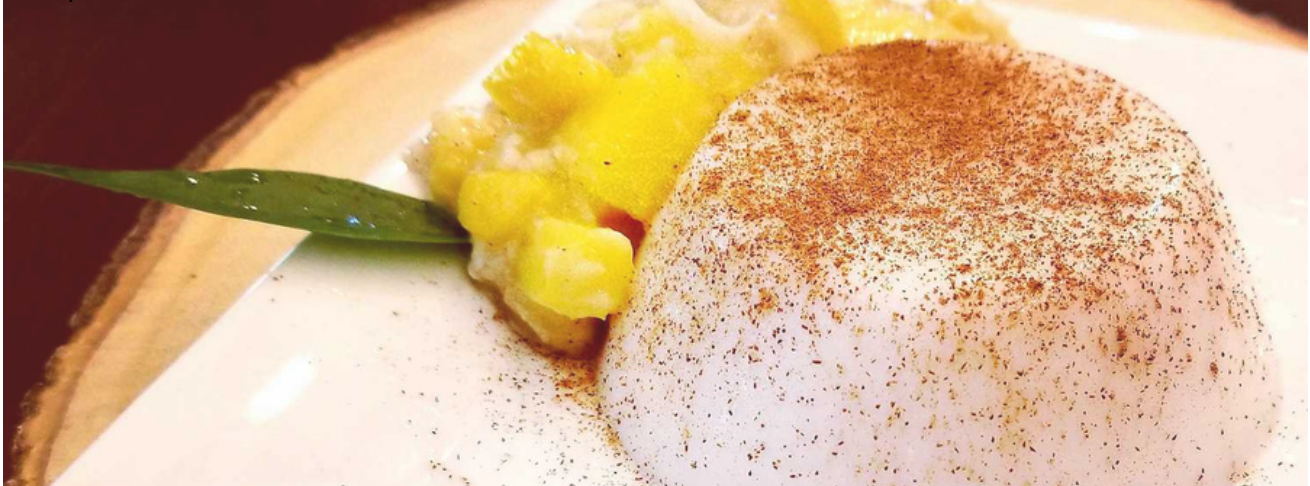
DIRECTIONS

1. Preheat oven to 350° F. Line two baking sheets with parchment paper.
2. In a bowl, whisk together flour, baking powder, baking soda and salt. Set aside.
3. Using a hand mixer or stand mixer fitted with the paddle attachment, beat butter and both sugars for 1-2 minutes, until light and fluffy. Add egg and vanilla extract, mixing until combined and scraping the sides of the bowl as needed. On low speed, add in flour mixture and mix until just combined.
4. Gently stir in M&M's/chocolate chips – I usually add just under 1 cup into the batter, the rest get pressed on top of the cookies before baking.
5. Scoop balls of dough, between 1½ and 3-tablespoon portions (see note about optional chill time). Drop dough onto prepared baking sheets leaving an inch or two for spreading. I like to mound the dough balls so that they're higher rather than wider. Using the remaining M&M's/chocolate chips, nestle several (5 or so) onto the top of each mound of dough. Keep in mind that the cookies will spread out while baking, so be generous.
6. Bake for 8-10 minutes for smaller dough balls and 9-11 minutes for larger dough balls. Bake until the edges of the cookies are set but the center is still slightly underdone, this will create a soft cookie. For a crispier cookie, continue baking for another minute or two. See note about getting perfectly round cookies.
7. Place the baking sheets on wire racks and allow the cookies to cool completely. They will firm up as they cool.

A balanced diet is a cookie in each hand

TEMBLEQUE (PUERTO RICAN COCONUT PUDDING)

Prep Time: 20mins Cook Time: 15mins Total Time: 3hrs 35mins



INGREDIENTS

1/2 cup of water
2 star anise
3 cinnamon stick
5 cloves
2 cups coconut milk
1/2 cornstarch
1 cup sugar
pinch of salt
1 teaspoon vanilla extract

COMMENT

"As a cultural Puerto Rican tradition, my grandmother would make this sweet and simple dessert every holiday season. Tembleque is one of Puerto Rico's many popular desserts. This was definitely a favorite for me growing up."

Recipe lovingly submitted by:
Ariana Keyes, Staff
Summit School at Nyack

DIRECTIONS

Step 1:

- Half cup of water
- 3 star anise
- 3 cinnamon stick
- 5 cloves
- (simmer for 15 mins)
- Once simmered, cool and set aside

Step 2:

- 2 cups of coconut milk
- 1/2 of cornstarch
- 1 cup of sugar
- pinch of salt
- 1 teaspoon of vanilla extract
- Whisk ingredients together in bowl
- Add cooled tea to bowl and whisk again
- Add mixture to pot and heat hip (low to medium heat)
- Stir constantly until consistency starts to thicken up
- Transfer mixture to deep round cake pan, top with cinnamon and let cool
- Refrigerate for 3 hours

Kindness is like sugar, it makes life taste a little sweeter

THE BEST LEMON BARS

Prep Time: 15 mins Cook Time: 35 mins Total Time: 50 mins



INGREDIENTS

Crust:

2 cups all-purpose flour
1 cup butter, softened
1/2 cup white sugar

Filling:

1-1/2 cups white sugar
1/4 cup all-purpose flour
4 eggs
2 lemons, juiced

COMMENT

"Lemon Squares or Bars as they are popularly called were a staple in my house growing up. My mother was an amazing baker and would make these for family and company who would be coming over. To this day, making these and eating them reminds me of my childhood. I hope you all can enjoy this dessert as much as I do. In fact, writing this is making me want to make them right now."

Recipe lovingly submitted by:
Jonathan Neiderman, Staff
Summit School at Nyack

DIRECTIONS

1. Preheat the oven to 350° F (175° C)
2. To make the crust: Blend 2 cups flour, softened butter, and 1/2 cup sugar in a medium bowl until well combined; press into the bottom of an un-greased 9x13-inch pan.
3. Bake in the preheated oven until firm and golden, about 15 minutes. Meanwhile, make the filling: Whisk remain 1-1/2 cups sugar and 1/4 cup flour in a medium bowl. Whisk in eggs, then lemon juice until smooth; pour filling over the baked crust.
4. Bake in the preheated oven for 20 minutes. Set the pan aside to cool completely; the bars will firm up as they cool. When cooled, cut into uniform squares.

Tips: Dust cooled bars with confectioners' sugar if you like.

Healthy food, happy mood!

THE PERFECT BANANA SPLIT

Prep Time: 15 mins

Cook Time: 0 mins

Total Time: 15 mins



INGREDIENTS

- 1 banana
- 1 scoop vanilla ice cream
- 1 scoop chocolate ice cream
- 1 scoop strawberry ice cream
- Chocolate syrup, garnish
- Marshmallow creme, garnish
- Whipped cream, garnish
- Chopped lightly toasted nuts, garnish
- 3 maraschino cherries

DIRECTIONS

Peel the banana and slice it in half lengthwise. Place the banana slices against the sides of a long, narrow, shallow dish.

Place the scoops of ice cream in a row between the banana slices.

Squirt the chocolate syrup on the vanilla and strawberry ice cream.

Spoon the marshmallow creme over the chocolate ice cream.

Top everything with the whipped cream.

Sprinkle it all with nuts and top each mound of ice cream with a cherry.

COMMENT

"I have not had a banana split in a long time.

I want to eat it again sometime."

Recipe lovingly submitted by:
Joshua Pichardo, Student
Summit School at Nyack

Happiness is a banana split

TIRAMISU

Prep Time: 30mins Cook Time: 5mins Total Time: 5hrs 35mins



INGREDIENTS

- 6 large egg yolks
- $\frac{3}{4}$ cup white sugar
- $\frac{2}{3}$ cup milk
- 1 $\frac{1}{4}$ cups heavy cream
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 pound mascarpone cheese, at room temperature
- $\frac{1}{4}$ cup strong brewed coffee, at room temperature
- 2 tablespoons rum
- 2 (3 ounce) packages ladyfinger cookies
- 1 tablespoon unsweetened cocoa powder

COMMENT

"I like it's chocolate tasting and it's sweetness"

Recipe lovingly submitted by:
Ian Hariri, Student
Summit School at Nyack

DIRECTIONS

1. Whisk together egg yolks and sugar in a medium saucepan until well blended. Whisk in milk and cook over medium heat, stirring constantly, until mixture comes to a boil.
2. Boil gently for 1 minute, then remove from the heat and allow to cool slightly.
3. Cover tightly and chill in the refrigerator for 1 hour.
4. Beat cream and vanilla in a medium bowl with an electric mixer until stiff peaks form.
5. Remove egg yolk mixture from the refrigerator; add mascarpone cheese and whisk until smooth.
6. Combine coffee and rum in a small bowl. Split ladyfingers in half lengthwise and drizzle with the coffee mixture.
7. Arrange $\frac{1}{2}$ of the soaked ladyfingers in the bottom of a 7x11-inch dish. Spread $\frac{1}{2}$ of the mascarpone mixture over the ladyfingers, then spread $\frac{1}{2}$ of the whipped cream over top. Repeat layers once more. Sprinkle cocoa powder over top.
8. Cover and refrigerate until set, 4 to 6 hours.

Stressed is desserts spelled backwards

TRES LECHES

Prep Time: 20mins Cook Time: 25-35mins Total Time: 1hr55mins



INGREDIENTS

- Flour
- Baking powder
- Salt
- Egg yolks
- 1 cup sugar
- 1/3 cup milk
- Vanilla

DIRECTIONS

1. In a medium bowl combine flour, baking powder, and salt. Separate the eggs into two other mixing bowls.
2. Add $\frac{3}{4}$ cup sugar to the bowl with the egg yolks and mix on high speed until yolks are pale yellow. Add $\frac{1}{3}$ cup milk and vanilla and stir to combine. Pour the egg yolk mixture over the flour mixture and stir gently just until combined (don't over-mix).
3. Use electric beaters to beat the egg whites on high speed. As the begin to whip into stiff peaks, gradually mix in the remaining $\frac{1}{4}$ cup of sugar. Fold the stiffly beaten egg whites into the batter gently, scraping the bottom and sides of the bowl, until combined.
4. Pour batter into prepared pan and smooth it into an even layer. Bake for 25 to 35 minutes, or until a toothpick inserted in the center of the cake comes out clean. Remove from the oven and allow cake to cool completely.
5. Combine the evaporated milk, sweetened condensed milk, and whole milk in a small bowl. Once the cake has cooled use a fork to poke holes all over the top of the cake.
6. Slowly pour the milk mixture over the top of the cake, making sure to pour near the edges and all around. Refrigerate the cake for at least 1 hour or overnight, to allow it to soak up the milk.
7. In the meantime, whip the heavy cream, sugar and vanilla until stiff peaks. Smooth over the top of the cake.
8. Serve with a sprinkle of cinnamon on top, and fresh sliced strawberries, if desired. Store Tres Leches Cake in the refrigerator, covered, for 3-5 days.

COMMENT

Recipe lovingly submitted by:
Bianca Cuellar-Sanchez
Summit School at Nyack

Life is short, eat cake first

VANILLA CRÈME BRÛLÉE

Prep Time: 10mins Cook Time: 35mins Total Time: 2hrs 35mins



INGREDIENTS

- 2 cups heavy or light cream, or half-and-half
- 1 vanilla bean, split lengthwise, or 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 5 egg yolks
- 1/2 cup sugar, more for topping

DIRECTIONS

1. Heat oven to 325 degrees. In a saucepan, combine cream, vanilla bean and salt and cook over low heat just until hot. Let sit for a few minutes, then discard vanilla bean. (If using vanilla extract, add it now.)
2. In a bowl, beat yolks and sugar together until light. Stir about a quarter of the cream into this mixture, then pour sugar-egg mixture into cream and stir. Pour into four 6-ounce ramekins and place ramekins in a baking dish; fill dish with boiling water halfway up the sides of the dishes. Bake for 30 to 40 minutes, or until centers are barely set. Cool completely. Refrigerate for several hours and up to a couple of days.
3. When ready to serve, top each custard with about a teaspoon of sugar in a thin layer. Place ramekins in a broiler 2 to 3 inches from heat source. Turn on broiler. Cook until sugar melts and browns or even blackens a bit, about 5 minutes. Serve within two hours.

COMMENT

"Why I like it? Because it's good!"

Recipe lovingly submitted by:
Robert Kahl, Staff
Summit School at Nyack

The best things in life are sweet

WHOOPIE PIES

Prep Time: 30 mins Cook Time: 18 mins Total Time: 48 mins



INGREDIENTS

Cookies

- 2 cups (283g) unbleached all-purpose flour* (scoop and level to measure)
- 1/2 cup (45g) unsweetened cocoa powder (scoop and level to measure)
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup packed (200g) light brown brown sugar, break up any clumps
- 1/2 cup (120ml) buttermilk
- 1/2 cup (120ml) vegetable oil
- 1 large egg
- 1 1/2 tsp vanilla extract
- 1/2 cup (120ml) hot water

Filling

- 8 Tbsp (113g) salted butter, at room temperature
- 6 Tbsp (85g) unsalted butter, at room temperature
- 2 1/4 cups (270g) powdered sugar
- 1 tsp vanilla extract
- 10 oz. marshmallow fluff (aka marshmallow creme, about one and half 7 oz. jars)

COMMENT

“Whoopie Pies are scrumtdeli-icious

Recipe lovingly submitted by:

Angel Alvarez, Student

Summit School at Nyack

DIRECTIONS

1. Set oven racks in upper and lower third of the oven and preheat oven to 375 degrees. Line 18 by 13-inch baking sheets with parchment paper, set aside.
2. In a medium mixing bowl whisk together flour, cocoa powder, baking soda and salt. Set aside.
3. In a large mixing bowl using an electric hand mixer or in the bowl of a stand mixer fitted with the paddle attachment mix together brown sugar, buttermilk, vegetable oil, egg and vanilla extract until well blended.
4. Add flour mixture and mix just until combined, then pour in hot water and mix just until combined.
5. Scoop batter out using a medium cookie scoop or 1 1/2 Tbsp at a time, and drop onto prepared baking sheets, spacing 2-inches apart.
6. Bake first two sheets at a once, rotating sheets halfway through baking, until cookies spring back when touched or toothpick inserted into center comes out clean, about 8 - 10 minutes total.
7. Let cool about 5 mins, transfer to a wire rack to cool. Bake remaining sheets in center of the oven.
8. In the bowl of an electric stand mixer fitted with the paddle attachment (or using a hand mixer) cream together salted butter, unsalted butter and powdered sugar on low speed until well combined.
9. Increase mixer speed to high and whip until light and fluffy, about 4 minutes. Blend in vanilla.
10. Add marshmallow fluff and fold together using a rubber spatula just until combined.

Keep calm and eat Whoopie Pies