

Pumpkin Pinwheels

Makes 12 servings

Ingredients

- 4 packages cream cheese
- 2 tsp ginger
- 1 tsp vanilla extract
- 1 tsp salt
- 6 eggs
- 2 tsp baking powder
- 2 cups sugar
- 1 ½ cups flour
- 1 cup butter
- 4 tsp cinnamon
- 1 1/3 cup canned pumpkin
- 2 cups icing sugar
- 2 tsp lemon juice
- 1 cup pecans

Directions

1. Preheat your oven to 350 degrees.
2. In a large bowl, use an electric mixer and combine eggs, sugar, lemon juice and pumpkin puree. Beat until smooth.
3. In a small dry bowl, combine flour, salt, ginger, cinnamon and baking powder.
4. Slowly add the dry ingredients into your large bowl of pumpkin mixture. Blend until fully incorporated.
5. Get two “small size” baking sheets. Grease them with spread butter and a flour dusting.
6. Pour your batter, split in two even amounts onto the greased/floured baking sheets. Sprinkle the top CRUSHED pecans all over the batter.
7. Bake in the oven for approximately 13 minutes. Until a toothpick comes out clean from the centre. Remove from oven and let cool for 5-10 minutes in the pan.
8. Sprinkle icing sugar onto a CLEAN SURFACE and invert your cakes onto this powder area. Sprinkle icing sugar on the exposed cake. Loosely lay a piece of plastic wrap over each cake slab and slowly roll it. Put into the fridge for 30-40 minutes until cooled.
9. In the meantime, wash your bowl so you can reuse it for the filling.
10. Using your electric mixer, combine all 4 packs of cream cheese, icing sugar, vanilla and butter. Beat until smooth.
11. Once your cakes are cooled, remove from fridge. Unroll, spread with cream cheese mixture and re-roll.
12. Store in the refrigerator for up to one week. Remove from fridge for about 10 minutes before serving. When serving, slice into pieces, like pinwheels! Sprinkle with more icing sugar when you go to serve it for a beautiful effect.

Apple Crumble

Makes 12 servings

Ingredients

- 1 bag Red apples
- 1 package caramel squares
- $\frac{3}{4}$ cup sugar
- 3 $\frac{1}{2}$ cups oats
- $\frac{1}{4}$ cup lemon juice
- 2 cups brown sugar
- 3 cups and 5 tablespoons flour
- PINCH salt
- 6 tsp cinnamon
- 1 $\frac{3}{4}$ cups room temperature butter

Directions

1. Peel, core and thinly slice all of your apples. Place apple pieces into a bowl.
2. Once apples are prepped and in bowl, toss with: white sugar, lemon juice, 3 tsp cinnamon and the 5 tablespoons flour. Mix well.
3. LIGHTLY spray the baking dish with cooking spray and dump apples into pan. Spread evenly and set aside.
4. Wash your bowl to use again. In your large bowl, combine brown sugar, oats, 3 tsp cinnamon, salt and remaining flour.
5. Using your hands, mix your butter into this flour mixture by squeezing. Mix until your product can be squeezed and hold form, but when crumbled, will just fall apart. (Ask me to take a look when you think you are done)
6. Top your apples with this mixture. Spread evenly across the entire tray. Then unwrap your caramels, cut them in half and distribute randomly on top.
7. Bake in a 350 degree oven for approximately 45 minutes.
8. Remove from oven, let cool for 15 minutes, then serve.



Cranberry & Brie Bite

Makes 12 servings

Ingredients

- 2 French baguettes
- 4 tblsp melted butter
- Olive oil
- 1/3 cup balsamic vinegar
- 1/2 bunch fresh Rosemary, chopped
- 2 wheels double cream Brie Cheese
- 1/3 cup orange juice
- 2 cups sugar
- 2 bags fresh cranberries

Directions

1. Slice your baguette into thin pieces to make crostini.
2. Find a sheet pan. Combine melted butter and a small amount of olive oil. Brush your baguette slices with this combination, on both sides then bake in the 350 degree oven for approximately 6 minutes. You want the edges to be crispy, but the middle still soft when removing from oven.
3. While your bread is toasting, “peel” your cheese wheels and place in a small bowl.
4. Get a pot. As you are putting in your cranberries, get a few sets of eyes on them to look for bad berries or stems before everything goes in the pot. Once they have been quality checked, add vinegar, sugar and orange juice to pot.
5. Put on medium heat and let these products cook down. This will probably take close to half an hour. You want the consistency of a jam. No extra liquid.
6. Once your mixture is simmering, gently spread brie cheese onto each of your baked crostini. Depending on how creamy the cheese is, you may need to slice thinly instead of spread.
7. Pick and finely chop your fresh rosemary.
8. Once your cranberry sauce is ready, remove from heat. Let cool slightly and spoon small amounts of cranberry mixture onto each piece. Then sprinkle with the fresh rosemary.
9. Let cool a bit more then enjoy!!

Asian Chicken Stir Fry

Makes 12 servings

Ingredients

- 1 whole cooked chicken, bones/skin removed
- 1 bunch green onion
- 3 pint packs cherry tomatoes
- 2 cups Sweet Thai Chili Sauce
- 5 packs lomein (chow Mein) Noodles
- ½ cup soy sauce
- 2 red peppers
- ¼ cup lime juice
- 1 bag bean sprouts
- 1 small bag carrots
- 3 tbsp sesame oil
- 1 bunch fresh cilantro

Directions

1. Pick apart your chicken making sure you preserve AS MUCH MEAT AS POSSIBLE. Don't rush!
2. Once all bones have been removed, set your chicken aside.
3. To prepare your vegetables you need to:
4. Thinly slice green onions length wise. (I will show you!)
5. Halve the Cherry tomatoes
6. Peel and then shred approximately 5 carrots (depending on size)
7. Wash and VERY THINLY slice your red peppers
8. Finely chop half the bunch of cilantro
9. Prepare your chow mein noodles according to your package. Make sure you do not over cook them then set aside.
10. Find a large frying pan (possibly two to split the batches – make sure everything gets split evenly).
11. Heat your oil in the frying pan until hot. Then add red peppers, cherry tomatoes, green onion and chicken. Sautee until tomatoes are beginning to wilt.
12. Then add bean sprouts, shredded carrot and soy sauce.
13. Once soya sauce has reduced by half, add lime juice, Thai chili sauce and your cooked noodles.
14. Make sure you are mixing everything well and evenly. Do not let the noodles sit for too long in the pan that they are getting stuck to the bottom.
15. Once everything is distributed throughout, sprinkle in the cilantro.
16. Let gently simmer for about 5 minutes then remove from heat, add a small amount of salt and pepper (to taste).
17. IMPORTANT: Through the whole process it is very important to take care of your noodles properly. You want them cooked and chewy, not mushy.

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| <input type="checkbox"/> 1 large bag Gala apples | <input type="checkbox"/> 2 small bags granulated sugar (reg sugar) | <input type="checkbox"/> 1 small bag ground cinnamon |
| <input type="checkbox"/> 1 whole chicken – COOKED (Ready-to-eat dept) | <input type="checkbox"/> 2 lb butter | <input type="checkbox"/> 1 bag quick oats |
| <input type="checkbox"/> 2 French baguettes | <input type="checkbox"/> 2 wheels double cream brie cheese (approx. 1 kg total) | <input type="checkbox"/> 5 packs chow mein noodles (ROOSTER pls) |
| <input type="checkbox"/> 1 bottle caramel sundae topping | <input type="checkbox"/> 1 package individual caramel squares (approx. 40) | <input type="checkbox"/> Box of disposable gloves |
| <input type="checkbox"/> 4 packs cream cheese | <input type="checkbox"/> 2 cans pumpkin puree | <input type="checkbox"/> Paper towels |
| <input type="checkbox"/> 6 eggs | <input type="checkbox"/> 1 small bottle lemon juice | <input type="checkbox"/> Chef knives? |
| <input type="checkbox"/> 2 bags fresh cranberries | <input type="checkbox"/> 1 small bottle lime juice | <input type="checkbox"/> Cutting Boards? |
| <input type="checkbox"/> 3 pints cherry tomatoes | <input type="checkbox"/> 1 small carton Orange juice | <input type="checkbox"/> Clorox wipes? |
| <input type="checkbox"/> 1 bag whole carrots | <input type="checkbox"/> 1 bottle balsamic vinegar | <input type="checkbox"/> Take out containers? |
| <input type="checkbox"/> 1 bunch green onions | <input type="checkbox"/> 1 small bottle sesame oil | <input type="checkbox"/> Baggies? |
| <input type="checkbox"/> 1 bag fresh bean sprouts | <input type="checkbox"/> 2 jars VH Sweet Thai Chili sauce | <input type="checkbox"/> 2 large Club size bags Lays chips |
| <input type="checkbox"/> 2 red peppers | <input type="checkbox"/> 1 small bag ground ginger | <input type="checkbox"/> 2 sour cream containers |
| <input type="checkbox"/> 1 bunch fresh cilantro | | <input type="checkbox"/> 2 dry powder, French onion soup mix pouches |