

DR. LUIGI DE SANTIS'

COOKBOOK

Recipe compilation done by JB 2025. To be revised and approved by author for final placement. Some recipes have been revised (spelling or grammatical errors; however, entire document has not been completely proofread (10/13/2025).

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Dedication

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Antipasti

MARYLAND CRAB CAKES

From Barbara DeSantis

1 lb. Crab Meat	1 cup Bread Crumbs
1 Egg at room temperature	1/3 cup Mayonnaise
½ teaspoon Salt	¼ teaspoon Pepper
1 teaspoon Worcestershire Sauce	1 teaspoon Dry Mustard
Butter for dipping	

Mix bread crumbs, egg, mayonnaise, and seasoning. Add crab meat and mix gently. Add mayonnaise, if too dry. Cook cakes in a frying pan until brown (5 minutes on each side).

BLACK BEAN DIP

From Rebecca Folen

2 (15 ounce) Cans Black Beans, drained	½ cup Vegetable Broth or Beef Stock
¼ cup Tomatoes, (fresh or canned), chopped	2 tablespoons Onions, finely chopped

Place beans, vegetable broth, tomatoes and onions in a nonreactive pot and bring to a simmer.

Cook, stirring occasionally, for 1 hour. Strain mixture, reserving the liquid in a bowl. Mash the beans with a potato masher or fork. Add just enough of the reserved liquid to achieve the desired dipping consistency. Serve with chips and salsa. Yield: 8 Servings

MATZOH BALLS

From Shana Harding

4 Eggs at room temperature	1/3 cup Oil or Melted Shortening
½ cup Chicken Soup	1 teaspoon Salt
1 cup Matzoh Meal	A Dash of Pepper
Parsley Leaves, chopped and to taste	

Beat eggs. Add soup, melted shortening, salt and pepper. Mix well. Add Matzoh Meal and stir thoroughly. Add chopped parsley and stir. Cover and refrigerate for 60 minutes. Form into balls and drop into 1 ½ quarts boiling water to which one tablespoon salt has been added.

Return to boiling point, cover, and cook for 20 minutes. Add to soup and cook for 5 minutes for flavor of soup to blend into Matzoh Balls.

CRAB DIP

From Barbara DeSantis

2 (8 ounce) Packages Cream Cheese, softened 1 ½ teaspoon Dry Mustard
½ cup Sour Cream
½ cup Cheddar Cheese, grated
½ lb. Backfin Crabmeat, drained, picked over
2 tablespoons Lemon Juice 1 cup Milk 3 tablespoons Mayonnaise Paprika
1 tablespoon Worcestershire Sauce A Pinch of Garlic Salt
½ teaspoon Chesapeake Seasoning (such as Old Bay)

In a large mixing bowl, working with a wire whisk, combine the cream cheese, sour cream, milk, mayonnaise, lemon juice, Worcestershire sauce, mustard, garlic salt. Whisk until creamy and smooth. Stir in 2 tablespoons of grated cheese. With a rubber spatula, fold in the crabmeat.

Preheat the oven to 350 degrees F (180 degrees C).

Grease a 1 quart casserole pan. Pour in crab meat. Top with the remaining cheese. Sprinkle with the paprika and Chesapeake seasoning. Bake for 30 minutes, until the dip is bubbly and slightly brown.

POTATO KNISHES

From Shana Harding

5 lb. Bag of Yellow Potatoes
½ Clove Garlic, chopped 1 Large Onion, chopped 2 Eggs at room temperature
1 Stick Butter, melted 1 cup of Matzoh-Meal

Wash and peel potatoes; boil until soft; mash them. Saute onions and garlic in butter and add to mashed potatoes. Add the remaining ingredients.

Spray olive oil on an 8 x 10 inch aluminum pan.

Place hands in warm-water; then place a large ball of potatoes in the palm of your hand; smooth into a ball and place in the pan. Brush with melted butter.

Bake at 350 degrees F (180 degrees C) oven for 1 hour.

SPICY CREAM CHEESE

From Aunt Josie Kmiec (Barbara DeSantis' Aunt)

3 tablespoons Onion Chives	1 (8 ounce) Package Cream Cheese
3 tablespoons Garlic Chives	1 tablespoon Salt
2 tablespoons Ground Pepper	

Serve with vegetables or crackers.

SIMON & GARFUNKLE CRACKER SPREAD

From Aunt Josie Kmiec (Barbara DeSantis' Aunt)

1 cup of Loose Parsley Leaves
6 Sage Leaves
1 Inch Sprig of Rosemary Several Sprigs of Lemon Thyme 1 Small Clove Garlic, sliced thin
16 ounces Cream Cheese, soft

Remove all leaves from stems. Put parsley, salt, rosemary, thyme and garlic in a food processor until chopped coarsely. Add cream cheese till well blended. Serve on crackers or use on a sandwich with cucumber or tomato slices.

MARYLAND HOT CRAB DIP RECIPE

From Barbara DeSantis

8 ounce Crab Meat	8 ounces Cream Cheese, softened
½ cup Sour Cream	2 tablespoons Mayonnaise
1 teaspoon Lemon Juice	1 ¼ teaspoons Worcestershire Sauce
½ teaspoon Dry Mustard	¼ cup Cheddar Cheese, shredded
A Pinch of Garlic Salt	2 teaspoons Old Bay Seasoning

In a large bowl, mix cream cheese, sour cream, mayonnaise, lemon juice, Worcestershire sauce, dry mustard, and garlic salt until smooth. Stir in 2 tablespoons of shredded cheddar cheese. Fold crab meat into the mixture. Pour mixture into a 1 quart casserole dish. Top with remaining cheese, or more, but not too much because you do not want the cheese to overtake the taste of the crab.

Yield: 8 Servings

Cook Time: 29 Minutes Total Time: 40 Minutes

FLAVORED OIL

From Aunt Josie Kmiec (Barbara DeSantis' Aunt)

Chop Fresh or Crushed Dried Petals from Parsley or Herbs and add them to a Jar of Vegetable Oil. Cover the jar. Place the jar in gently boiling water and simmer for 30 minutes. Remove from the water bath and cool. Store for one week before using. Strain if desired.

BRIE WITH APPLES, HONEY AND WALNUTS

From Barbara DeSantis

2 tablespoons Butter

2 ounces (50 g) chopped Walnuts

A Pinch of Fresh Nutmeg, grated

1 Wheel of Brie (4 inch diameter)

2 tablespoons Honey

1 - 2 Granny Smith Apples, thinly sliced

A Pinch of Ground Cloves

Heat oven to 350 degrees F (180 degrees C). Peel, core and thinly slice apples. Melt butter in skillet, when it foams, add spices and sauté. Sprinkle with nutmeg and cloves; remove from pan and set aside. And then in the same skillet, sauté the walnuts. Add honey and allow it to melt; combine well and reduce for a few minutes until liquid thickens.

Remove the top rind from the wheel of Brie; overlap the apple slices on top in a wreath pattern. Place cheese in the center of the baker. Pour honey reduction with the walnuts over top and cover with lid.

Place brie in oven, directly on the rack. Bake for 10 - 15 minutes. Serve with crusty baguette slices or cracker.

ANCHOVY DIP FOR VEGETABLES

From Barbara DeSantis

½ cup Parsley, chopped

Fresh Ground Pepper

2 teaspoons Onions, chopped

1 tablespoon Anchovy Paste

Beat together ½ cup mayonnaise and 8 ounces cream cheese.

Top with grated hard-boiled egg

SWEET AND SOUR MEATBALLS

From Shana Harding

MEAT

2 lbs. 85% Lean Ground Beef

1 ½ teaspoons Salt 6

teaspoons Lemon Juice 3

teaspoons Onion Powder

POT

1 teaspoon Salt

1 Jar of Barilla Tomato Sauce

12 teaspoons Granulated Sugar

1 ½ cups Tomato Sauce

6 teaspoons Matzoh-Meal

12 teaspoons Granulated Sugar

3 tablespoon Onion Powder

6 tablespoons Lemon Juice

Take the pot and place the meat in a large bowl. Make balls from the meat and place them in the pot until all the meat has been made into balls. Place in 350 degree F (180 degree C) oven for 1 ½ hours.

WALNUT CRACKERS

From Barbara DeSantis

INGREDIENTS

½ cup Butter

1 teaspoon Vanilla

1 cup Flour, sifted

½ cup Cream Cheese

¼ teaspoon Cinnamon

¼ cup Sugar

DIRECTIONS

Cream together Butter, add ¼ cup Sugar; add vanilla. Mix in flour, cinnamon and sugar. Chill for one hour. Preheat your oven to 325–350 °F (163–177 °C).

Roll the dough out to a thin thickness (e.g. about 1/8 inch or even a little thinner, depending on how crisp you want them). Cut into cracker shapes and place them on a parchment-lined baking sheet. Bake for 12–18 minutes, checking starting at 12 minutes. You want them to be lightly golden around the edges and firm (no soft centers). Let them cool on the tray (they continue to firm up) before removing.

CHEESE BALLS

From Aunt Connie Duvak (Luigi DeSantis' Aunt)

In a platter combine the following ingredients:

3 tablespoonsful Cheese, grated	2 heaping tablespoons Bread Crumbs
1/8 teaspoon Garlic Powder	2 Eggs at room temperature
1 tablespoon Parsley Flakes*	

Mix all ingredients well. Take a forkful at a time and shape it into a finger. Put water in a dish, dip the fork in water so that cheese balls will not stick. Put a small amount of oil in a pan and brown on both sides. Makes approximately 12 cheese balls.

Tips

- DO NOT put cheese balls in sauce as they absorb the sauce.
- Put them in oven for 15 minutes to absorb the sauce 15 minutes before serving.
- Cheeseballs readily take in sauce.
- * Eliminate parsley flakes if using flavored bread crumbs.

TACO SALAD DIP

Edward Kmiec

INGREDIENTS

16 ounces Refried Beans	16 ounce Medium Picante Sauce
1 Small Jar Taco Sauce – mild	1 Medium Onion, chopped
A Dash of Garlic Powder	¾ lb. Monterey Jack Cheese, shredded
¾ lb. Cheddar, shredded	

DIRECTIONS

Sauté onion and beef together; cook beef until brown and drain. Add beans and sauces. Simmer meat & cheese mix in baking dish 400 degrees F (200 degrees C). Top with scallions, chopped tomatoes, black olives, sour cream, and shredded lettuce. Serve with bag of Taco Chips.

HOT CRAB DIP

From Barbara DeSantis

INGREDIENTS

2 (8 ounce) Packages Cream Cheese, softened	1 ½ teaspoon Dry Mustard
½ cup Sour Cream	1 cup Milk
½ cup Cheddar Cheese, grated	
½ lb. Backfin Crabmeat, drained, picked over	3 tablespoons Mayonnaise
2 tablespoons Lemon Juice	Paprika
1 tablespoon Worcestershire Sauce	A Pinch of Garlic Salt
½ teaspoon Chesapeake Seasoning (such as Old Bay)	

DIRECTIONS

Step 1: In a large mixing bowl, working with a wire whisk, combine the cream cheese, sour cream, milk, mayonnaise, lemon juice, Worcestershire sauce, mustard, garlic salt.

Step 2: Whisk until creamy and smooth.

Step 3: Stir in 2 tablespoons of grated cheese.

Step 4: With a rubber spatula, fold in the crabmeat.

Step 5: Preheat the oven to 350 degrees F (180 degrees C).

Step 6: Grease a 1quart casserole pan.

Step 7: Pour in crab meat.

Step 8: Top with the remaining cheese.

Step 9: Sprinkle with the paprika and Chesapeake seasoning.

Step 10: Bake for 30 minutes, until the dip is bubbly and slightly brown.

TARALLI ITALIANA

From Allrecipes.com

INGREDIENTS

3 cups Flour	2 tablespoons Oil
3 teaspoons Baking Powder	3 Eggs at room temperature
1 teaspoon Vanilla	1 tablespoon Sugar
½ cup Milk or Water	

DIRECTIONS

Make well and add all ingredients. Mix well and form into dough. Let rest 5 minutes. Make into whatever shape you want.

Bake at 375 degrees (190 degrees C) for 25 – 30 minutes.

NOTE: Taralli are crunchy, ring-shaped Italian snacks that originated in the Apulia region in the 1400s. The unleavened dough is made from flour, olive oil, salt and wine and spices like fennel or black pepper. The dough is shaped into rings, boiled and then baked until golden brown and firm on the outside, but still soft in the middle. Can be enjoyed on their own or paired with cheese, cold cuts or vegetables or dips.

BAKED BRIE with HOLIDAY SAUCE

From American Spoon

INGREDIENTS

1 Jar Holiday Jam	¼ cup Shelled Pistachios, chopped
½ teaspoon Fresh Thyme, chopped	1 (13 ounce) Round Brie Cheese

DIRECTIONS

Step 1: Preheat the oven to 375 degrees F (190 degrees C). While the oven heats, combine jam, pistachios, and thyme in a small bowl.

Step2: Place the wheel of brie in a parchment lined sheet tray. Then using a paring knife, you can score the top of the cheese with a few shallow cuts just through the rind.

Step 3: Top with the jam mixture.

Step 4: Place in the oven and bake for 10 minutes until the cheese begins to ooze.

Step 5: Remove from the oven and let rest for about 5 minutes. Garnish with chopped pistachios, sunflower sprouts, fresh thyme and fresh rosemary.

EASTER CHEESE (Page 145 of Blue Book)
From Aunt Connie Duvak (Luigi DeSantis' Aunt)

	Small	Medium	Large
Milk	½ quart	1 quart	1 ½ quarts
Eggs	6	12	18
Vanilla	½ teaspoon	1 teaspoon	1 ½ teaspoon
Salt (less than)	½ teaspoon	1 teaspoon	1 ½ teaspoon
Sugar*	½ cup	1/8 cup	¼ cup

All ingredients go into deep pot. The bigger the cheese, the deeper the pot should be. Maintain low heat from beginning to end of cooking process. Stir constantly. The ingredients will start to look like curds. The cooked product will look like small curds. Hardly any liquid should be left in the bottom of the pot. It will take a long while. This is not to be done in a rush. Only thing that will happen if in a rush is burning.

After cooking, put the cheese in a cheese cloth. I think she used to wet the cloth (according to her daughter Barbara Duvak) as it makes it easier to work with. Gather the top of the cheesecloth. Form into a nice round ball shape. Mom used to tie the top of the cheese cloth with kitchen twine. Tie tight. Leave enough twine to tie with because you have to tie the cheese to hang on a utensil. As you shape, squeeze so more water comes out through the cheese cloth.

Tips ~ Either use the deep pot you cooked in or get another deep pot. Mom used to put a utensil, long fork, or long spoon used for cooking, not for eating, and across the pot and using the twine tie the utensil to the handles of the pot. Then tie the cheese in the cheese cloth to the utensil. Cheese should not touch the bottom of the pot. Must hang overnight so water drips out. *Do not have to use all sugar as noted. Taste before adding sugar.

Aunt Connie used to make cheese early in the A.M. so it hung until the next day. It is better for two days. Next day, the cheese should not be dripping and should be firm. Cheese will be rough on the outside but smooth and moist on the inside. I think she made the cheese on Good Friday and it would be ready for Easter Sunday. It was a lot of work. She always had the patience for cooking. I followed instructions and the food came out so good. I can see her sitting by the stove, on the kitchen stool, stirring away, as I am typing these instructions... as imagined by Barbara Duvak - Aunt Connie's daughter.

Non-Alcoholic Drinks & Spirits

APPLE JACK

From Barbara DeSantis

½ bottle of Everclear

¾ cup Sugar

1 ¼ cup Light Brown Sugar

½ Gallon Apple Cider

½ Gallon Apple Juice (not concentrate)

4 Cinnamon Sticks

Bring to boil, then let cool to room temperature. Add EverClear and 1 cinnamon stick to each quart jar.

NOTE:

- EverClear is a brand of high proof grain alcohol produced by Luxco.
- Apple Jack is a type of apple brandy.

SIMPLE SUGARS

To make simple syrup, combine 1 cup water with 1 cup sugar in a small saucepan and heat over medium heat, stirring constantly, until sugar is dissolved. Cool before using. Simple syrup will keep in a sealed container in the refrigerator for up to 5 days.

SPICED CIDER HOT

From Rebecca Folen's Friend Jessica

Extra-Large Jug Apple Juice or Cider

Small Jug Cranberry Juice

1 Orange with Cloves stuck in it

1 Cinnamon Stick

Ground Nutmeg or All Spice

After it has simmered for a bit then add 1 bottle of Rum.

EGG NOG

From Doris, Barbara DeSantis' Friend

INGREDIENTS

12 Egg Yolks	1 cup Superfine Sugar
2 cups Milk	12 Egg Whites at room temperature
1 teaspoon Ground Nutmeg	1 Quart Heavy Cream
1 Fifth of Blended Whiskey or Bourbon	1 Fifth Dark Rum

DIRECTIONS

Step 1: In a deep bowl, beat egg yolks and sugar together with wire whisk until mixture is thick enough and fall back on itself as slowly dissolving ribbons. Then with a wooden spoon, beat in the whiskey rum and milk.

Step 2: Cover the bowl with lid or plastic wrap and refrigerate the mixture for at least 2 hours or better overnight.

Step 3: Just before serving egg nog whisk in the cream in a large chilled bowl. Beat until it is stiff enough to stand in unwavering peaks on the beater when it is lifted from the bowl.

Step 4: Then beat egg whites in a separate large bowl with clean beater. When they are firm enough to stand in peaks, scoop whipped cream over the whites and fold gently but thoroughly with a rubber spatula.

Step 5: Pour the egg nog mixture into a large chilled punch bowl. Add egg white mixture in using an over and under cutting motion rather than a stirring one. Fold together with the spatula until not a trace of white remains.

Step 6: Serve with nutmeg and serve from chilled punch cups.

Doris was a friend of Barbara's from Williamsport. She was an older nurse, actually quite a bit older than me. She worked in the Emergency Room at Williamsport Hospital. Doris was also a good friend of Becky's babysitter, Janice Cillo. We would meet at Janice's house when I picked Becky up after work. Doris was frequently there hanging out. I also saw Doris when she delivered patients to the CCU. At one point I helped tutor her in heart rhythms so she could pass the A.L.S test that the hospital made all the critical care nurses take. She died a few years after I moved home to New Jersey. This is without doubt the best tasting eggnog ever made. The original recipe calls for two fifths of whiskey (one from each of rum and bourbon). But I have found that MUCH too strong - use your own judgment. Just remember: if the whiskey doesn't kill you the cholesterol will.

APPLE JACK

From Rebecca Folen

INGREDIENTS

½ Bottle of Ever Clear	¾ cup Sugar
1 ¼ cup Light Brown Sugar	½ Gallon Apple Cider
½ Gallon Apple Juice (not concentrate)	4 Cinnamon Sticks

DIRECTIONS

Step 1: Bring to boil.

Step 2: The let cool to room temperature.

Step 3: Add Everclear, add Cinnamon Stick to each quart jar.

Everclear is a brand of high-proof grain alcohol produced by Luxco. It is made from American corn and has been produced since the 1920's. It is odorless, colorless, and flavorless making it ideal for infusing and extracting flavors. It is available in 151 Proof (76.5% alcohol) and 190 proof (95% alcohol).

PUNCH

From Italian American Favorite Recipes (from Julie, friend of Luigi's)

2 cans (46 oz) Pineapple Juice	½ gallon Raspberry Sherbet
1 can (460 oz) Hawaiian Punch	2 bottles Bali Hai Red Sweet Wine
2 large cans Frozen Lemonade	½ bottle Tom Collins Mixer or 7-Up

Mix all together and serve chilled over ice

COFFEE LIQUEUR

From DIY Distilling

INGREDIENTS

¼ cup Fine Ground Espresso	2 ¼ cups Water, divided
1 cup Turbinado Sugar (see Notes)	1 Vanilla Bean
1 ½ cups Light Rum (see Notes)	

DIRECTIONS

Step 1: Cold brew coffee by combining grounds and 1 ¼ cups water into a sealable glass jar, shaking it, then refrigerating mixture for 12 hours (see notes). Strain through a coffee filter into another sealable glass jar.

Step 2: Combine sugar and 1 cup water in a pot and bring to a boil. Remove from heat and let syrup cool to room temperature.

Step 3: Add cooled syrup, vanilla bean, and rum in glass jar that contained coffee. Let mixture steep 3 days, and then remove vanilla bean and bottle liqueur. Yield: 3 Cups

Special Equipment:

- Coffee Filter

Cook Time: 5 Minutes

Active Time: 10 Minutes

Infusing Time: 84 Hours

Total Time: 84 Hours 5 Minutes

Servings: 48 Tablespoons

Notes

- When the coffee cools down, it loses some of its good qualities. Cold brewing the coffee keeps bitter and overly acidic flavors from taking over.
- If rum is not your favorite spirit, try vodka, brandy or bourbon.

Turbinado sugar, also known as raw sugar, is available at most grocery stores; or you can substitute other types of sugars if desired.

APPLE PIE MOONSHINE

From DIY Distilling

Infusion Method (Non Distillation Process)

INGREDIENTS

6 cups Everclear	2 Fresh Apples, quartered
1 Small Cinnamon Stick	2 Slices Bruised Ginger
2 Cloves	½ Vanilla Bean
1 Full Cinnamon Stick	1 Package Yeast
1 cup Rum (optional)	
4 (12 ounce) (355 ml) Containers Apple Juice Concentrate	

DIRECTIONS

Step 1: Add the alcohol into a pot.

Step 2: Stir in the apple concentrate and add the spices.

Step 3: Let it sit overnight.

Step 4: Strain in a clean glass jar and top with fresh apples, cinnamon stick, and rum (if using).

Step 5: Stir in the yeast and mix well

Step 6: Let it sit for 7 days.

Step 7: Once complete, strain in a clean glass jar.

Step 8: Enjoy.

Equipment:

- | | | |
|------------------------|------------|----------------|
| - Funnel | - Strainer | - Wooden Spoon |
| - Sanitized Glass Jars | | - Pot |

Variations

- Use 2 cups cherries, pitted
- Use 2 cups of pineapples, cut into 1 inch cubes
- Use 2 cups of berries (blueberries, strawberries, mashed)

Tips and Tricks

- It will take 30 minutes to an hour to prepare the moonshine. From here, let it sit for 7 days or longer (some say as long as 8 weeks) before consuming.
- Allow the moonshine to age for a few weeks to allow the flavors to meld and mellow.
- Experiment with various spices to create your unique twist. Cinnamon stick (about 10 sticks), nutmeg (2 – 5 teaspoons, chopped), and cloves (10 - 12) are common choices, but get creative and add allspice or cardamom.
- Due to the high alcohol content (usually above 40% ABV), unopened moonshine can technically last an indefinite period on the shelf if stored properly. The alcohol acts as a preservative, preventing bacterial growth that would spoil the drink.
- Use crisp apples to enhance the flavor.
- Use good quality yeast.

KAHLUA

From Julie Brezenski, Friend of Luigi's

3 cups Boiling Water

½ of Vodka

1 Vanilla Bean, split lengthwise

3 ¾ cups Sugar

¼ cup Creme de Cocoa

2 oz Instant Coffee

Step 1: Simmer the water and sugar for 30 minutes.

Step 2: Add Vanilla Bean into ½ gallon bottle.

Step 3: Add Vodka and Creme de Cacao and let sit for 2 weeks.

- If the bottle is clear glass, put in a paper sack and put in a closet.

PEACH MOONSHINE

From Itisakeeper.com

INGREDIENTS

128 ounces White Grape Peach Juice 6- 7 Cinnamon Sticks
30 ounces Sliced Peaches in Heavy Syrup 750 ml Bottle of Peach Schnapps
2½ cups Granulated Sugar
750 ml Grain Alcohol (or 190 Proof Everclear)

EQUIPMENT

- Stock Pot
- Funnel
- Mason Jars
- Cheesecloth
- Ladle

DIRECTIONS

Step 1: In a large pot, bring juice, peaches with syrup, sugar, and cinnamon to a boil.

Step 2: Reduce heat and simmer for 45 minutes.

Step 3: Remove from stove and allow mixture to cool to room temperature, and then add the peach schnapps and grain alcohol.

- **CAUTION: Do not add alcohol near a flame or heat source. It is highly flammable. Make sure mixture is completely cooled before adding alcohol.**

Step 4: Stir well, and then pour through a strainer layered with cheesecloth to remove peaches and any tiny pieces of the cinnamon sticks.

Step 5: Divide peaches and cinnamon stick evenly between the jars.

Step 6: Ladle the moonshine into clean jars, leaving a ½ inch head.

Step 7: Place lids on jars and allow to sit in a cool, dry place for 8 weeks before enjoying.

Servings: 6 Quarts

Prep Time: 5 Minutes

Cook Time: 2 Hours

Total Time: 2 Hours 5 Minutes

Notes

- This recipe can be doubled. It is great for a crowd. Simply increase the ingredients proportionately and split it into jars.
- Add less Cinnamon: Not a fan of cinnamon, there is no need to add the cinnamon stick to the moonshine recipe.
- Alcohol Content: It is difficult to calculate the alcohol in moonshine as it depends on the brands that you utilize. However, for general purposes it is about 35 Proof with an ABV of around 17%. (This is just an estimate only).
- Jars: Any size canning jars that you have to store this moonshine. You are not going to do the entire canning process. Just fill the jars and make sure they are tightly sealed, even gallon size can be used, perfect for holiday parties.
- Time: The eight weeks is a guide, as the alcohol content is very high. If you like strong spirits with a kick or use a less strong proof then you can drink before the 9 weeks. Please drink responsibly.

BANANA LIQUEUR

From DIY – Serious Eats

INGREDIENTS

2 Bananas (see notes)

½ cup WATER

1 ½ cups Light Rum (see Notes)

½ cup Turbinado Sugar (see Notes)

DIRECTIONS

Step 1: Place banana slices in a sealable glass jar, then add rum. Seal and shake. Let mixture steep for 3 days at room temperature away from direct sunlight. Strain out the fruit, then filter through two layers of cheesecloth, pressing down to extract liquid. Repeat the straining to get any debris that made it through the initial press. (See Notes)

Step 2: Heat water and sugar in a pot on medium heat until it boils and they form a syrup, 7 to 20 minutes. Let syrup cool.

Step 3: Combine syrup with banana infusion. Seal in bottle or jar, and then shake to mix. Let rest for a minimum of one day.

Yield: 14 Servings

Yield: 1 2/3 Cups

Special Equipment:

- Fine-Mesh Strainer
- Cheese Cloth
- The character of rum gives depth to this liqueur, but you could also use vodka if you prefer.
- Turbinado sugar, sometimes called raw sugar, is available in most grocery stores. If you substitute white sugar, you may need to use more, so add slowly and adjust to taste. Other sweeteners, such as agave nectar, honey, and brown sugar, can be used but you will need to use less and adjust to taste.

Tips

- Just ripened bananas will give the best result, though a slight overripe banana will also work. Avoid green bananas or bananas that are already brown inside.
- Double straining is very important in this recipe, since the bananas will disintegrate a bit and leave some goo behind. Any leftover unstrained bits will cause off flavors over time.

For Making Ahead and Storage:

- Banana liqueur can be stored in the refrigerator for up to 2 months.

Prep Time: 98 Hours

Cook Time: 10 Minutes Active Time: 10 Minutes Total Time: 96 Hours 10 Minutes

KUMIQUATCELLO

From Food Network

EQUIPMENT

- Glass Container, sterilized
- Funnel
- Fine Mesh Sieve or Cheesecloth

INGREDIENTS

1 lb. Kumquats, washed and thoroughly dried (about 60 Kumquats)

1 (Liter) Bottle of High-Proof Vodka (or EverClear)

Simple Sugar

½ cup Sugar ½ cup Water

DIRECTIONS

Step 1: Wash the kumquats with hot water to remove any wax or pesticides (if not organic).

Step 2: Carefully cut one end off the kumquat, and pinch and squeeze the other end of the fruit, so the inside kumquat pops out whole, leaving the skin of the kumquat. It might take a few tries to understand how the fruit pops out

Step 3: Place kumquat peels into a glass container with the air tight lid but would be easy to remove.

Step 4: Store in a cool, dark place to steep for 40 days to let it steep. The longer it sits, the better the taste will be. Every week shake the bottle around to mix it around.

Step 5: Strain the vodka through a fine mesh sieve or through a cheesecloth. Squeeze the kumquats of any liquid, if possible.

Step 6: Add 2 cups of simple sugar to Kumquat infusion. Taste and adjust sugar per your desired sweetness.

Step 7: Using a funnel, pour the Kumquat Liqueur into bottles of your choice with a lid. Keep refrigerated.

Step 8: Serve over ice or in cocktails as desired.

Yield: 1 Liter

Prep Time: 30 Minutes

Total Time: 40 Days

Variations of Kumquatcello

There are different ways people make Kumquat liqueur depending on which part of the kumquat you use, it changes the flavor and color.

Peels Only: a Yellow/Orange liqueur that is sweet from the fragrant citrus peels.

Fruit Only: A white liqueur, the pulp is tart and can sometimes produce a slightly bitter infusion.

Whole Fruit: Washed and placed in Vodka or EverClear.

Spices: Some people add Cardamom or Star Anise for a spiced Flavor.

Tips

Cool Dark Place: It does mean the fridge, but maybe the floor of your pantry.

Transform to Liqueur: Transforming from liquor to liquor requires the sweet infusion to have an alcohol content of 20% - 25% (by adding 2 cups of liquid).

EverClear: Substitute Vodka with EverClear, but manage alcohol content by diluting.

Speed it Up: If you cannot wait 40 days to infuse, you can remove the kumquats after 14 days. However, the flavors will not be as rich and citrusy.

What to do with Leftover Skins:

Eat: Pop them into your mouth and enjoy the vodka soaked citrus.

Freeze: Place in an ice cube tray and use next time you are mixing drinks.

Kumquat Fruit: The insides are very sour, but do not waste them. Save them to make Kumquat marmalade.

ARANCELLO ROSSE & POMPELMOCELLO LIQUEUR

Blood Oranges & Ruby Red Grapefruit

From Maplewood Road

EQUIPMENT:

- Mason Jar
- Funnel
- Mesh Sieve
- Vegetable Peeler
- Cheesecloth

INGREDIENTS

750 milliliter Bottle of 190-Proof Everclear

4½ cups Simple Syrup

12 Lemons for Limoncello or 6 Blood Oranges for Arancello
Rosso or 3 Large Ruby-Red Grapefruits for
Pompelmoello

DIRECTIONS

For Peeling the Fruit:

Step 1: Clean and scrub fruit thoroughly before peeling.

Step 2: Unlike regular zesting, where you just scrape tiny bits of the peel using a grader - for this recipe you will be using a vegetable peeler, peeling the zest into long wide strips.

Step 3: Remove as much of the whole pith as possible, as this will make your “cello” taste bitter. You can easily remove the pith by holding the peel flat on the countertop and scraping the white pith off with the cutting edge of a knife.

For Steeping Fruit Zest in Alcohol:

Step 1: Place all of your zest into a mason jar and add Everclear. Close the jar tightly and keep in a cool, dry, dark place for 4 weeks.

Simple Syrup:

Combine 1:1 Mixture of regular white sugar and water in a pot and simmer, stirring occasionally for a few minutes, until all the sugar is dissolved. Let cool.

For Putting It All Together:

Step 1: After 4 weeks of steeping, line a mesh sieve with cheesecloth and hold it over top of a container large enough to hold the liquid. Pour the alcohol over the sieve and collect the zest in the cheesecloth. Give the cheesecloth a good squeeze with your hands, to get every possible drop of alcohol out of the zest.

Step 2: Using a funnel, pour your steeped alcohol into a bottle and add 4 ½ cups simple syrup. Taste it. You may need to adjust this recipe to our own personal taste.

Step 3: Keep in the freezer and serve 1 to 2 ounces ice cold. Please drink responsibly.

Serving 1 Liter

Prep Time: 30 Days

Total Time 30 Days

Notes

Everclear vs Vodka:

- While you may see some recipes that call for vodka, the author recommends using 190-proof Everclear instead. DO NOT drink this stuff straight or even on a regular mixer - it is very powerful and can be very dangerous. (If, however, 190-proof Everclear is not available, you may use a lower-proof Everclear or vodka, but you may need to adjust this recipe and add less simple syrup to the finished product.)
- The reason Everclear works better for “cellos” is because once the fruit and alcohol have finished steeping for 4 weeks (yes, 4 weeks); you will be mixing it together with simple syrup, which will reduce the ABV (Alcohol By Volume). You want your “cello” to thicken up in the freezer, but certainly do not want it to actually freeze (which can happen if the ABV is too low).

Pompelmocello is a grapefruit liqueur, similar in style to Italian [limoncello](#), but made with grapefruit zest instead of lemon. It can be enjoyed chilled on its own as a digestif or used in cocktails, and homemade versions are made by infusing alcohol with grapefruit peels and then sweetening the mixture with simple syrup.

(COPYCAT) BAILEY'S IRISH CREAM

From Wholesome Farmhouse Recipes

INGREDIENTS

1 (14 ounce) Can Sweetened Condensed Milk
1 cup Heavy Cream
1 ½ cups Irish Whiskey
1 teaspoon Instant Coffee Granules
1 teaspoon Almond Extract
2 tablespoons Chocolate Syrup
1 teaspoon Vanilla Extract

DIRECTIONS

Step 1: Add the sweetened condensed milk, Irish whiskey, heavy cream, chocolate syrup, coffee granules, vanilla, and almond extract to a blender.

Step 2: Blend at high speed just until blended. Just 30 seconds.

Step 3: Store in the refrigerator. Use a tightly sealed container like a glass bottle with a cap or other airtight contained. It will last up to 2 months.

Variations

- Milk Chocolate: add ½ teaspoon peppermint extract for a cool, chocolate-mint fusion.
- Caramel Drizzle: swap chocolate syrup for a caramel sauce for a light, sweeter note.
- Spiced Mocha: Incorporate cinnamon and a pinch of nutmeg for a warm, cozy flavor.
- Non-Alcoholic: omit whiskey and use coffee concentrate or espresso for a mock liqueur with coffee vibes.

Tips

- Choose quality whiskey – the flavor of your liquor depends on it, so opt for a decent Irish whisky you enjoy sipping.
- Blend CAREFULLY and use low speed and blending in short intervals to prevent over-aeration of curdling.
- Taste & Adjust – Prefer it sweeter: Add more chocolate syrup or a dash of simple syrup.
- If you want more chocolate depth then stir in an extra spoonful of cocoa powder.
- Limit the Almond Extract – A tiny bit goes a long way; start with ¼ teaspoon or less to avoid overpowering the drink.
- Store Properly – Refrigerate after bottling and shake gently before serving.

Prep Time: 5 Minutes

Cook time: 0 Minutes

Total Time: 5 Minutes

HAZELNUT LIQUEUR

Also Known as Noisette

From DIY Distilling

INGREDIENTS

½ lb. (about 2 cups) Raw Hazelnuts with Skin, roughly chopped

1 cup Vodka

½ cup Brandy

¼ cup Sugar

¼ cup Water

1 Vanilla Bean, split

Special Equipment:

- Fine-Mesh Sieve
- Cheesecloth or Coffee Filter

DIRECTIONS

Step 1: Combine chopped hazelnuts, vodka, and brandy in a sealable jar. Shake and let steep at room temperature for 2 weeks.

Step 2: Combine sugar and water in a small saucepan and heat until sugar is dissolved. Let cool, and then add to the hazelnut mixture. Shake and let steep for 3 days, then add vanilla bean and let steep for an additional 3 to 5 days.

Step 3: Sample often. Once desired flavor is achieved, strain through a sieve and then again through a cheesecloth or coffee filter.

Step 4: Refrigerate for up to 2 months.

Yield: 16 Servings

Yield: 2 Cups

Prep Time: 5 Minutes

Cook Time: 10 Minutes

Active Time: 10 Minutes

Total Time: 480 Hours

Notes

- Whole, raw hazelnuts with the skin on can be found in the bulk bin section of natural supermarkets or at Trader Joe's. The recipe goes light on the sugar, so add more simple syrup to taste if desired.
- Homemade hazel nut liqueur has a clean nutty flavor that is stronger and more natural-tasting than its commercial counterparts. The recipe is a simple mix of flavors but you could really have some fun adding a few herbs and even a little fruit to the mix. Cherries, apricots, mint, or some cacao nuts nibs could make for a whole new hazelnut experience.

AMARETTO RECIPE

From DIY Distilling

INGREDIENTS

1 cup Dried Apricots	1 ½ cups Distilled Water (divided)
¼ cup Apricot Kernels (see note)	¼ cup Raw Almonds, coarsely chopped
1 teaspoon Mahlab (dried Sour Cherry Kernels; see note)	
1 teaspoon Fennel Seeds	1 Allspice Berry
1 Cardamom Pod	1 cup Brandy
1 ½ cups 100-proof Vodka, divided: see note	
½ cup White Sugar	½ cup Turbinado Sugar (see note)
1 teaspoon Vanilla Extract (optional)	

Special Equipment:

- Mortar and Pestle
- Fine-Mesh Strainer
- Coffee Filter

DIRECTIONS

Step 1: Chop the dried apricots coarsely and soak them in 1 cup warm distilled water to rehydrate, about 30 minutes.

Step 2: Chop the apricots kernels and almonds coarsely, smashed fennel, Mahlab, allspice, and cardamom with the mortar and pestle. They should just be broken, not finely ground.

Step 3: Once the apricots are soft, dump any excess water and place the apricots in a sealable glass jar along with the spices. Pour in 1 cup of vodka and all the brandy. Seal and shake the jar. Let steep for 25 days, shaking frequently.

Step 4: Strain out the solids through the fine-mesh strainer, pressing down to extract as much liquid as possible then filter through a strainer with a large coffee filter.

Step 5: While the liquid is filtering, caramelize the white sugar by cooking it over medium heat in a saucepan, stirring frequently. It will start to melt into a brown liquid. At the same time, in a second sauce pan, boil the Turbinado sugar and ½ cup of water to medium heat to make the simple syrup (see note).

Step 6: After about 10 minutes, the white sugar will be completely caramelized and the Turbinado sugar and water will be completely integrated into a simple syrup. Turn off the heat for the simple syrup, and reduce the heat on the caramelized sugar to low. Slowly pour the hot simple syrup into the caramelized syrup a little bit at a time; stirring to incorporate it so that it does not harden. Small chunks may form, but they will melt as you continue to cook it. Once it is a thick mixture with no chunks, pour it into a glass jar to cool. Add the remaining ½ cup of vodka to this syrup.

Step 7: After the amaretto liquid has passed through the coffee filter, add the sugar mixture (and vanilla extract, if desired) to taste (see note) Once you are happy with the level of sweetness, let the combined mixture rest for 1 to 3 days before use. Store at room temperature for 6 months.

Yield: 24 Servings

Makes: 2 Cups

Notes

- Many health food stores carry apricot kernels, but you can also order them online. They look like almonds but are bitter.
- If you cannot get 100-proof vodka, standard 80-proof will also work.
- Straining through a coffee filter is a slow process, but it is necessary to remove the fine sediment.
- You can substitute white sugar for the Turbinado sugar and vice versa. Keep in mind that Turbinado sugar is much richer, so you will have to adjust by taste in the final product.
- Use caution when caramelizing sugar, since it will be scalding hot. It will turn to hard candy if you combine it with a cool liquid, so it is important you use hot simple syrup to mix.
- When adding the sugar mixture, start by adding less than you think you will need and then tasting, especially if you choose to add vanilla extract at the end.

Prep Time: 40 Minutes

Cook Time: 10 Minutes

Active Time: 30 Minutes

Infusing Time: 624 Hours 50 Minutes

Mahlab are the dried kernels of a species of sour cherry, used frequently in Mediterranean cooking. It is also known as English cherry or rock cherry. Many spice shops and Mediterranean markets carry it, but you can also order it online.

AGRUMELLO CITRUS LIQUEUR

From Google Search

INGREDIENTS

Citrus Zest: use a mix of organic, Unwaxed Citrus Fruits to ensure a clean flavor. A good combination is
3 Large Lemons 3 Large Oranges 3 Tangerines or Mandarins

1 (750 ml) bottle of High-Proof (100-proof or higher)
Neutral Grain Alcohol, such as Everclear or High-Proof Vodka

Simple Sugar

3 cups Water 1 ½ cups Granulated Sugar

DIRECTIONS

Step 1: Prepare the Fruits: Wash and scrub the citrus fruits thoroughly with warm water. This removes any wax or dirt from the peels. Dry them completely.

Step 2: Peel the Zest: Using a vegetable peeler or a sharp knife, carefully remove the zest from the fruit, leaving as much of the white pith behind as possible. The pith will make the liqueur bitter.

Step 3: Combine and Infuse: Place the citrus peels in a large, clean glass jar with a tight-fitting lid. Pour the high proof alcohol over the peels and seal the jar tightly.

Step 4: Steep: Store the jar in a cool, dark place for 1 – 4 weeks, or longer for a more intense flavor. Gently shake the jar every few days to help with the infusion process. The alcohol will become a vibrant orange color.

Preparing the Simple Sugar:

Step 1: Heat the Mixture: In a saucepan, combine the water and granulated sugar.

Step 2: Dissolve the Sugar: Bring the mixture to a low simmer over medium heat, stirring constantly until the sugar is completely dissolved. Do not let it boil.

Step 3: Cool completely: Remove the saucepan from the heat and allow the syrup to cool to room temperature.

Combining and Bottling:

Step 1: Strain the Alcohol: Strain the infused alcohol through a fine-mesh sieve or cheesecloth to remove all the citrus peels. Discard the peels.

Step 2: Combine the Mixtures: Combine the strained citrus-infused alcohol and the cooled simple sugar in a large bowl or container. Stir well.

Step 3: Bottle and Rest: Using a funnel, pour the liqueur into sterilized glass bottles. Store in a cool, dark place for at least another 1 – 2 weeks to let the flavors fully mellow and mature.

Step 4: For the best results, serve your Agrumcello chilled. Store it in the freezer, as the high alcohol content will prevent it from freezing solid.

SALVATORE VITERBO COCOACELLO

From Salvatore Cucina

INGREDIENTS

1 Gallon 2% Milk	Lemon or Orange Zest
2 Quarts of Whipping Cream	7 ½ cups Sugar
1 lb. Unsweetened Cocoa	2 cups Vodka
2/3 cups Grain Alcohol	

DIRECTIONS

Step 1: In a large pot whisk together the cocoa and sugar.

Step 2: Add milk and cream. Whisk.

Step 3: Place milk/cream mixture over medium heat until hot and then remove from heat.

Step 4: Let mixture cool completely.

Step 5: Add vodka and grain alcohol:

Variations

- Use cinnamon for added flavor
- Use whole milk and/or evaporated milk

FIG LIQUEUR (FICONCELLO)

From Cooking Italians

INGREDIENTS

10 ounces Fresh Ripe Figs, peeled 2 cups Water
9 ounces Pure Alcohol (90% ABV) (or Everclear as a substitute)
2/3 cup Granulated Sugar
½ Lemon Peel, whole, untreated, white pith removed

Optional Flavoring:

- A Pinch of Cinnamon Powder or 1 - 2 Star Anise Flowers

DIRECTIONS

For Preparing the Figs and Alcohol Mixture:

Step 1: Wash and dry the figs thoroughly.

Step 2: Cut each fig into quarters and place them in a jug.

Step 3: Add the alcohol and the lemon peel (or optional spices if using) to the jug.

Step 4: Close the jug tightly and store it in a dark place for 7 - 20 days. Shake or turn the jug upside down at least once daily.

Remove the Lemon Peel:

After 3 days, remove the lemon peel from the mixture to prevent bitterness. Allow the maceration to continue undisturbed.

Strain the Alcohol:

After 7 - 10 days, strain the alcohol mixture through a fine-mesh strainer to remove solids.

For Making the Syrup:

Step 1: Heat the water in a saucepan over medium heat. Once it is close to boiling, turn off the heat and then add the sugar.

Step 2: Stir with a wooden spoon until the sugar is fully dissolved. Let the syrup cook completely.

Combine the Syrup and Alcohol:

Once the syrup is chilled, pour it into a strained alcohol mixture. Stir thoroughly to combine.

For Bottling the Liqueur:

Step 1: Pour the Ficoncello into sterilized bottle and seal tightly.

Step 2: Allow the liqueur to sit for at least 20 days before serving to let the flavors meld.

Serve and Enjoy

- Serve Ficoncello chilled or at room temperature as a digestif. Cheers.

EQUIPMENT

- 1 Jug
- 1 Cutting Board
- 1 Sauce pan
- 1 Wooden Ladle
- 1 Knife
- 1 Narrow-Mesh Strainer
- Sterilized Bottles

Storage

- Refrigerate: Store in a cool, dark place for up to 6 months. Keep refrigerated for a chilled serving experience.

Servings

- Yields approximately 500 ml of liqueur

Preparation Time

Active Preparation: 20 Minutes

Maceration Time: 7- 10 days

Aging Time: 10 Days

A “digestif” is a drink, typically alcoholic, served after a meal to aid digestion and settle the stomach, often with herbal or bitter flavors.

DIY PEACH LIQUEUR

From Serious Eats

INGREDIENTS

1 cup Vodka About 3 to 4 inches of Lemon Zest $\frac{3}{4}$ cup Sugar $\frac{2}{3}$ cup Water

2 Large Peaches, pit removed, flesh and skin roughly chopped (about 10 ounces) (see Note)

Special Equipment

- Fine-Mesh Strainer
- Cheesecloth or Coffee Filters

DIRECTIONS

Step 1: Place vodka, peach, and lemon zest in a sealable glass jar. Seal and shake. Let mixture steep for 2 days at room temperature away from direct sunlight. Be sure to sample before straining to see if the peach flavor is sufficient. If not, let it steep for another day. Strain fruit, then filter mixture through a coffee filter or through two layers of cheesecloth, pressing down to extract liquid.

Step 2: Heat water and sugar in a pot on medium heat until it boils and forms syrup, about 5 minutes. Let syrup cool.

Step 3: Once the syrup is cool, combine it with the peach-zest infusion. Seal in bottle or jar, and then shake to mix. Let rest for a minimum of one day. Store in the refrigerator for up to 2 months.

Yield: 16 Servings

Makes: 2 Cups

Note

- Both yellow and white peaches work well for this recipe. If you use frozen peaches, defrost them first.

Prep Time: 5 Minutes

Cook Time: 5 Minutes

Active Time: 5 Minutes

Steeping/Resting time: 72 Hours

Total Time: 72 Hours 10 Minutes

LIMONCELLO RECIPE

INGREDIENTS

3 Organic Lemons
7 ounces (200 ml) Water
3 1/3 cups of 95% Neutral Spirit (or High Quality Vodka)
7 ounces (200 g) of Granulated White Sugar

Equipment

- A Large Glass Jar with a Lid
- A Vegetable Peeler or Zester
- A Fine-Mesh Strainer
- An Air Tight Bottle or Jar for Storing the Finished Liqueur
- A Funnel

DIRECTIONS

Step 1: Peel Organic Lemons: The first step in making Limoncello is to peel the lemons. Use an organic variety, as you will be using the zest and you do not want any pesticides or other chemicals in your finished product. Use a vegetable peeler or zester to remove the zest from the lemons, being careful not to include any of the bitter white pith.

- If you use a vegetable peeler use a pair of pliers and bend the blade, thus making it cut slightly shallower. This allows you to only get the zest and none of the pith.

Step 2: Infuse the lemon peels in alcohol: Next you will need to infuse the lemon peels in alcohol. You can use any neutral spirit, such as Everclear or use high-quality vodka but the process will take longer.

- There is a bit of math to be done based on the ABV (Alcohol By Volume) of your neutral, and the amount of water to add to get the right concentration at the end, but more of that later.

Step 3: Sweeten with simple syrup or sugar: Once the lemon peels have been infused into the alcohol, it is time to sweeten the mixture. You can use simple syrup or sugar, depending on your preference.

Note

- Simple syrup is easier to mix and get dissolved which may lead to a more consistent finished product, but granulated sugar is a bit easier and is the traditional way of making Limoncello.

Step 4: Leave to Infuse: After you have added the sweetener, let the mixture sit for about a week or two to allow the flavors to meld together. Be sure to give it a good shake every day to keep everything evenly distributed.

Tips

- If using 95% alcohol then a week is enough for full extraction.
- If using 90% ABV vodka then you will need at least a month.
- The alcohol content of your Lemoncello will affect both the flavor and the shelf life of the finished product.

Here are the Breakdowns each Alcohol Percentage:

Vodka Strength of Water to Add	Amount of Vodka Used	Amount
40%	750 ml (3 cups)	about 250 ml (1 cup)
50%	600 ml (2 ½ cups)	about 400 ml (1 ¾ cups)
75%	400 ml (1 ⅔ cups)	about 600 m (2 ½ cups)

Step 5: Strain and Enjoy: Finally, it is time to strain the Limoncello and bottle it up for storage. Use a fine-mesh strainer to remove any solids, then transfer the liqueur on an airtight bottle or jar. Store it in the refrigerator for up to a month, or in the freezer for longer storage.

- Adjust the amount of sugar based on your desired sweetness. 1 cup of sugar (200 g) is on the low side so you may add another 2 - 4 ounces (50 - 100 g) later if needed.

Prep time: 28 Minutes

Infusion Time: 7 Hours

Total Time: 7 Hours 28 Minutes

Notes

- Everclear is an American brand name of a line of rectified spirit (also known as grain alcohol and neutral spirit) produced by the American company Luxco.
- ABV means Alcohol By Volume

LIMONCELLO CREAM

From Italian Recipe Book

INGREDIENTS

For Lemon Infused Alcohol:

2 cups (17 ounces) (550 ml) Pure Grain Alcohol 190 Proof/95% volume

6 Organic Lemons

For Cream Syrup:

2 ¼ cups Sugar (about 500 g)

2 ½ cups Whole Milk (about 600 g)

1 1/3 cup Whipping Cream (about 400 g)

2 teaspoons Vanilla Extract or

1 Vanilla Pod

DIRECTIONS

Prepare Lemon Infused Alcohol:

Step 1: Start by trimming lemon zest from organic lemons.

- It is best to use a potato peeler but a small sharp knife will do as well. The most important thing is peel ONLY the yellow part of the zest. If you happen to have any excess white pith simply trim it further with a small sharp knife.
- 6 Organic Lemons

Step 2: Put lemon peels in a glass jar with alcohol and let infuse for at least 10 days. Keep the jar in a dark place. Remember to shake or stir it occasionally, ideally once a day.

- 500 milliliters Pure Grain Alcohol 190 proof/95% volume

Prepare Cream Syrup:

Step 1: In a large pot add milk, whipping cream and sugar. If using vanilla pod, cut in half lengthwise and scrape out all the seeds. Put both the pod and the seeds in the pot. On SLOW heat bring the mixture to boil stirring from time to time.

Step 2: Let simmer for 2 minutes then turn the heat off. Continue to stir the mix every 2 minutes to prevent formation of the milk skin until it is warm. If the milk skin or film has formed do not remove it. Simply stir it in with a spatula.

Step 3: Once cream syrup is warm enough, cover it with a lid and let it rest until completely cool. When removing the lid remember to do it quickly in order not to spill any water (condensed from the heat) on the lid into the cream syrup.

Mix, Filter & Bottle:

Step 1: Once cream syrup has completely cooled add lemon infused alcohol and vanilla extract (only if you did not use the vanilla pod).

Step 2: Give a nice stir and strain.

Step 3: If you used vanilla pod you might need to strain it several times or use cheesecloth to remove all the seeds. If you used vanilla extract, straining through in the fine mesh strainer will be enough.

Step 4: Bottle and store in the freezer until ready to serve.

Yield

- 8.5 ounces (250 ml) - 5 bottles + a little more left for tasting
- 6 ounces (180 ml) - 7 bottles + more for tasting
- 5 ounces (150 ml) - 9 to 10 bottles depending on how much you taste.

Can It Be Made With Other Types of Alcohol:

- It is not recommended. But if you can find 190 proof, 95% alcohol, the only alcohol you can try to make Limoncello Cream with is 151 Proof Pure Grain Alcohol (75.5% ABV). In this case you will need to reduce the amount of syrup.
- Vodka CANNOT be used for the simple reason that it will turn the Limoncello Cream into a boozy slushy mixture and a far cry from the thick creamy mixture expected

Extra Tips for Success

- Make sure you only use the yellow part of the lemon zest and remove as much white pith as possible as it can give a bitter taste to your Limoncello Cream.
- If the milk skin has formed on the cream syrup do not remove it. Simply stir it in with a spatula. It is essential that it stays in the mix since this is what makes Limoncello Cream dense and super creamy.
- You can speed up cooling process by putting cream syrup pot in the sink with cold water (but never in the fridge!).
- When removing the lid from the pot with cooled cream syrup, remember to do it quickly in order not to spill any water (condensed from the heat) on the lid into the cream syrup. Any water will dilute the cream syrup and that is not what we want.
- If Limoncello Cream turns out too strong for your taste, simply add 2 extra tablespoons of sugar and increase the amount of cream to make it equal parts with milk.

Prep Time: 30 Minutes

Maceration Time: 10 Days

Total Time: 10 Days 30 Minutes

Notes

- It is essential for Limoncello Cream to be served chilled to get the most dense and creamy consistency.
- If you store it in the freezer, simply take it out for 5 minutes before serving and shake well.
- If storing in the fridge make sure to chill it at least 2 hours in the freezer or better overnight.

ORANGECELLO (ARANCELLO)

From Italian Recipe Book

INGREDIENTS

For Orange Infused Alcohol:

5 Oranges or 4 Oranges and 3 Tangerines – about 3 ounces (80 g) of Peels Total

2 cups (500 ml) Alcohol

For Sugar Syrup:

1 2/3 cup Sugar (365 g)

3 cups Water (720 g)

DIRECTIONS

- Wash oranges and if using mandarins/tangerines wash under water and dry.

Peel Oranges and Infuse in Alcohol:

Step 1: Zest oranges: Using a vegetable peeler, peel off the skin from oranges as thin as possible. Avoid removing the white pith. Roughly chop with a chef's knife. Add to the jar with alcohol.

Step 2: Zest mandarins/tangerines: Using a small sharp knife scrub off as much white pith from the tangerine peels as possible. Chop with chef's knife and also add to the jar with alcohol.

Step 3: Extra Tip: Make sure your mandarins/tangerines are fresh with a firm/bouncy skin. It is almost impossible to zest a witted/withered mandarin.

Step 4: Infuse: Keep the jar in a dark place or wrap with aluminum foil. Let it infuse for 7 days or better yet 2 weeks.

Make Sugar Syrup:

In a pot add water and sugar. Bring to a boil and simmer for 1 minute. Turn the heat off, cover the pot with a lid half open and let cool completely.

Filter and Mix with Sugar Syrup:

Step 1: Filter orange-infused alcohol using a strainer placed over a large bowl. The bowl should be large enough to fill both orange-infused alcohol and sugar.

Step 2: Start adding syrup at room temperature. Once you have added almost all the syrup, taste. If needed add the remaining.

Step 3: Bottle in swing-top bottles and enjoy. It is best served chilled.

Yield: 5 (8 ounce) Bottles

Pay Attention: The author does not recommend using a Microplane zester for peeling oranges or mandarins, unless you have a good paper filter to strain through after maceration. By chopping the peels to have a similar effect to those zested with a micro-plane. The end goal is to have as much of the surface of the citrus peels with alcohol as possible.

Prep Time 15 Minutes

Infusion Time 10 Days

Total Time 10 Days 15 Minutes

Clear vs Cloudy Phenomenon:

- If your Orangetcello turns out cloudy, you might think you made a mistake somewhere in the process and now you have a clear lower quality liqueur. But this cannot be further from the truth. In fact, cloudy Orangetcello is a merit, a sign of the superior quality and taste. And here is why:
- During maceration process, high proof alcohol “extracts” all essential oils from the citrus peels. These essential oils are what after all give flavor and color to your liqueur. When you filter orange infused alcohol you have a clear orange liquid. Essential oils are dissolved in alcohol and all become one.
- The moment you start adding sugar syrup (sugar with water), it immediately starts to turn into a cloudy emulsion. Now alcohol is not concentrated enough to hold all essential oils so they start to separate, forming micro droplets with sugar syrup and creating a cloudy emulsion.

Variations

Any organic untreated citrus fruit can be turned into liqueur. The process and the ingredients are pretty much the same. Italians make a huge variety of citrus liqueurs and have a name for each of them.

- Mandarinetto – citrus liqueur made with mandarins or tangerine.
- Limoncello – the most famous of them all, lemon flavored liqueur made from lemons. Sometimes it is also called Limoncino and pronounced as “lee-mohn-CHEE-noh”.
- Agrumello – citrus liqueur made with a mix of citrus fruits, lemon, oranges, and tangerines. The word agrumi translates from Italian as “citrus fruit”. This liqueur is very popular in Sicilia.

Kumquatcello – most frequently called simply Liqueur di Kumquat. It is a citrus liqueur made with kumquat fruit - a small fruit that looks like a tiny orange. Unlike oranges, you can eat the skin of a kumquat.

APPLE LIQUEUR

From Food.com

INGREDIENTS

1 lb. Red Delicious Apples (or 1 lb. other Sweet Apples)	
2 Cloves	A Pinch of Cinnamon
2 cups Vodka	1 cup Granulated Sugar
½ cup Water	

DIRECTIONS

Step 1: Cut apples in quarters and remove the cores, but do not peel. Place apples, cloves, cinnamon and vodka into a glass jar. Let steep for 2 weeks. Strain mixture using cheese cloth and then filter the resulting liquid using a coffee filter.

Step 2: Mix sugar and water together in a saucepan. Bring to a boil and stir until all the sugar is dissolved and the mixture is clear. Cool completely. Add cooled sugar mixture to alcohol mixture. Let stand in dark cool area for 2 - 3 months. You can transfer to decorative bottle.

Step 3: Note you can use the strained apples for deserts.

Yield: 3 Cups ~ 6 – 8 Servings

Ready in: 15 Minutes

CHERRY LIQUEUR

From DIY Distilling

INGREDIENTS

6 cups Bing Cherries, pitted (see note)	1 cup Brandy (see note)
½ cup Vodka	1 cup Water
1 cup Sugar	
1 Cinnamon Stick, broken (optional, see note)	

Special Equipment:

- Small pot
- Cheesecloth
- Fine-Mesh Strainer
- Glass Jar

DIRECTIONS

Step 1: Place pitted cherries in a sealable glass jar and, using a wooden spoon or muddler, muddle them to release more juice. Drain juice into a small pot and set aside. Add brandy, vodka, and cinnamon stick to the jar with muddled cherries. Seal and shake jar. Let muddled cherries mixture steep for one week at room temperature.

Step 2: In the meantime, add sugar and water to pot with reserved cherry juice. Bring to a boil over high heat, and cook, stirring frequently, until sugar dissolves. Remove from the heat and let cool. Once cool, pour into a separate jar, cover, and refrigerate.

Step 3: After one week has passed, add cherry syrup to jar with muddled cherry mixture, shake to combine, and let steep for an additional 2 to 5 days.

Step 4: Strain contents of jar through fine-mesh strainer lined with cheesecloth into a sterilized glass jar or bottle. You can store in the refrigerator for up to 3 months.

Servings: 20

Yield: 2 ½ Cups

Prep Time: 10 Minutes Cook Time: 5 Minutes

Active Time: 20 Minutes

Infusion Time: 288 Hours 15 Minutes

- Bing cherries are sweet and easy to find. However, you could use tart cherries for a less sweet result, or mix a variety of cherries together. If using frozen, let them defrost before use. To add a little bitterness and a slight almond flavor, you could leave the pits in some or all of the cherries.
- If you prefer a stronger brandy flavor, substitute more brandy than vodka. Other spirits such as bourbon and rum could also work well. Cinnamon is optimal; you could skip or substitute another spice such as allspice, cardamom, or mace.
- Cherry liqueur can be stored in a sealed jar in the refrigerator for up to 3 months.

STRAWBERRY LIQUEUR (CREAMY & CLASSIC VERSIONS)

From Italian Recipe Book

INGREDIENTS

2 cups (500 ml) 190 proof, 95 ABV

1 lb. fresh Strawberries

For Sugar Syrup (makes about 1 ¼ cup):

1 cups (220 g) Sugar

¾ cup Water

For Creamy Syrup:

¾ cup (150 g) Sugar

¾ cup (180 g) Whipping Cream

¼ cup (60 ml) Whole Milk

DIRECTIONS

Step 1: Macerate Strawberries

Step 2: Rinse strawberries under cold running water, drain well and pat dry with a paper towel.

Step 3: Remove the stems and cut each berry into small dices. As an alternative you can cut them in thin rounds.

Step 4: Place strawberries in a glass jar with an airtight closing and pour in the alcohol.

- **Make sure all strawberries stay covered with alcohol.**

Step 5: Let macerate for 10 days. It is possible to macerate strawberries for as little as 5 days up to 20 days.

Step 6: When you are ready to make strawberry liqueur, prepare the syrup at least a few hours in advance.

Prepare Sugar Syrup:

In a pot add water and sugar and bring everything to a boil. Mix well making sure all the sugar is dissolved. Let cool completely

Prepare Creamy Syrup:

If you want to make strawberry cream liqueur, then mix whipping cream and sugar in a pot.

Place in the fridge for a few hours (optional but highly recommended).

Prepare Strawberry Liqueur:

Step 1: Strain strawberries macerated in alcohol. Lightly press with a spoon to extract all the liquid.

Step 2: If you want to prepare only classic strawberry liqueur make sure to double the syrup and once it is completely cool. Then mix with strawberry alcohol.

Step 3: In case you are preparing both classic and creamy version, first divide strawberry alcohol in 2 equal parts. By weight you should get approximately 2 2/3 cups (450 g) or 1 1/3 cups (225 g) for each of the liqueurs.

Step 4: In one part of strawberry alcohol pour sugar syrup, in the other preferably chilled creamy syrup.

Step 5: Mix well and bottle in sterilized bottles.

Prep Time: 25 Minutes

Maceration Time: 5 Days

Total Time: 5 Days 25 Minutes

Yield: 5 - 6 2/3 Ounces (200 ml) Bottles

Notes

- If you want to make only classic strawberry liqueur or only strawberry cream liqueur make sure to double the ingredients for sugar or creamy syrup accordingly.
- Classic Strawberry Liqueur can be stored at room temperature in dark place. But it is best kept in the fridge or in the freezer for a few hours before serving as it tastes best when chilled.
- With this recipe you will have a pretty strong liqueur about 34 - 35% ABV or 68 - 70 proof. It will not freeze if stored in the freezer. You can always make it milder by adding extra sugar syrup.
- It is highly recommended to chill cream syrup overnight or at least for a few hours before making Strawberry Cream Liqueur. This way you get a smoother liqueur in terms of texture. If your Strawberry Cream Liqueur tends to have a little uneven texture simply blend in a food processor or with a blender.
- It is also normal for Strawberry Cream Liqueur to separate after a few hours. In this case vigorously shake the bottle until combined and serve.

BLACKBERRY LIQUEUR

From DIY Distilling

INGREDIENTS

2 cups Blackberries (see note)	¾ cup Brandy
1 ¼ cups Vodka	1 cup Simple Syrup (see note)
1 (1/2 inch) Piece of Lime Zest without Pith (optional, see note)	

Special Equipment:

- Fine-Mesh Strainer
- Cheesecloth

DIRECTIONS

Step 1: Place the blackberries and lime zest in a sealable glass jar, muddle lightly to release juice, and then add brandy and vodka. Seal and shake. Let mixture steep for 3 days at room temperature away from direct sunlight. Strain through a fine mesh strainer, pressing down to extract juice, then filter mixture through a coffee filter or through two layers of cheesecloth. Discard solids.

Step 2: Combine blackberry infusion and simple syrup in a sealable bottle or jar, and then shake to mix. Let rest for a minimum of one day. You can store in the refrigerator for up to two months.

Yield: 12 Servings

Yield: 4 Cups

Prep Time: 5 Minutes

Active Time: 10 Minutes

Total Time 96 Hours 5 Minutes

Notes

- If using frozen berries, defrost them first. Blackberry juice can stain clothes and counter tops, so be careful and cleanup chills promptly.
- The touch of lime zest adds another dimension to the liqueur and brings out the fresh tartness of the berries, but you can leave it out or substitute lemon zest, if desired.
- If you want to experiment, try turning this recipe into a mixed berry liqueur that also includes blueberries and raspberries, or add a bit of rosemary or mint to boost the flavor complexity. If your berries are super ripe and plucked straight from the plant, they are likely to be quite sweet – you may want to cut back on the amount of sugar you start with and then add more to taste if needed.
- Store in the refrigerator for up to two months.

CHOCOLATE LIQUEUR

From Creative Culinary

INGREDIENTS

For the Liqueur:

¼ cup Unsweetened Cocoa Powder	1 cup Boiling Water
1 cup Granulated Sugar	1 cup Water
1 cup Vodka	

DIRECTIONS

Step 1: In a bowl, dissolve the cocoa powder in boiling water.

Step 2: In a saucepan, bring sugar and water to a simmer, stirring until sugar is dissolved.

Step 3: Add sugar syrup to cocoa syrup. Strain through a fine-mesh sieve into a jar with a lid. Add the vodka, cover and refrigerate for one week.

Step 4: To serve, stir well and strain again through a fine-mesh sieve.

To Make a Chocolate Martini:

INGREDIENTS

2 ounces Vodka	1 ½ ounces Chocolate Liqueur
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Whipped Cream and Chocolate Shavings for Garnish.

DIRECTIONS

Step 1: Fill a cocktail shaker with ice. Add the vodka and chocolate liqueur. Shake vigorously 5 - 6 times minimum until the container is ice cold. Strain and pour into a martini glass.

Step 2: Top with lightly sweetened whipped cream.

Step 3: Garnish with chocolate shavings.

WHITE CHOCOLATE LIQUEUR

From the Flavor Bender

INGREDIENTS

2 ounces in Weight (57 g) Couverture White Chocolate

¼ cup Milk, Full Fat

2 teaspoons Madagascar Bourbon Vanilla

½ cup Condensed Milk

1 cup Good Quality Vodka

DIRECTIONS

Step 1: Place the white chocolate, condensed milk, and vanilla in a saucepan. Heat gently while stirring to melt the chocolate. Do not let it boil.

Step 2: As soon as the chocolate is completely melted, remove the white chocolate mix from the heat. Let it completely cool down to room temperature.

Step 3: Mix with the vodka and place in a sealable container. Let the liqueur sit for 12 - 24 hours (preferably in the refrigerator) before using. Place the liqueur in a bottle OR (optional) strain the liqueur through a double cheesecloth or a nut milk bag into a bottle.

Step 4: Drink straight, or as a mixer in cocktails. Enjoy.

Yield: 15 Servings

Cook Time: 10 Minutes Total Time: 20 Minutes Resting Time: 20 Minutes

- The author has tested this recipe and has stated that any kind of white chocolate works with this recipe.
- The difference between regular chocolate and couverture chocolate lies in their cocoa butter content and intended use: couverture butter (around 30-40%), results in a smoother, richer flavor, and a glossy “snappy” texture when properly tempered, making it ideal for dipping, coating, and molding, while regular chocolate has less cocoa butter and is often used for baking or eating examples are Callebaut, Vairhona, and Belcolade which are well known brands of couverture chocolate.
- Use good quality vodka. For example Smirnoff Vodka, Grey Goose Vodka or Absolut Vodka.
- Madagascar Bourbon Vanilla beans are superior, with flavor and aromatize qualities that make these beans the most popular and sought after vanilla variety. The flavor is rich, dark and creamy with an overwhelming sweet, buttery aroma. These are well suited for many baking recipes, drinks and desserts.
- Couverture chocolate is a quality chocolate used by professional chocolatiers and pastry chefs. “Couverture” is French word “couvrir” meaning to cover, which reflects its use for coating confections. It owes this name to one of its applications, coating chocolate bonbons and all kinds of deserts like classic cooking chocolate; it comes in dark and milk varieties. An example is Lindt chocolate.
- Use good quality white chocolate.
- To make this extra creamy, use evaporated milk instead of Full Fat Milk.

TANGERINE LIQUEUR

From Rdmrus Found in CookPad.com

INGREDIENTS

8 Tangerine Skins, no white part	1½ cups Vodka
1 cup Sugar	2 cups Water

DIRECTIONS

Step 1: Using a large mouth bottle, or mason, jar; place the tangerine skins and add the vodka. Close and let it infuse for 8 days. Be sure to shake it every day.

Step 2: Remove the skins from the vodka. Boil the water and sugar for 5 to 6 minutes. Remove from the heat and let it cool.

Step 3: Filter the vodka, using a coffee filter or fine cloth, add the sugar syrup, mixing well. Transfer to a bottle and let it sit for 3 to 4 weeks. The longer it sits the better it gets.

GRAPEFRUIT LIQUEUR

From Allonseat.com

INGREDIENTS

3 Grapefruits thoroughly washed	1 (750 ml) Bottle Vodka
1½ cups Granulated Sugar	½ cup Agave Nectar

DIRECTIONS

Step 1: Peel the grapefruits and slice each peel into thin strips. In a small bowl, toss the peels with ½ cup sugar. Use a wooden spoon to gently crush the peels (this will help extract the oils much baster). Let it sit for at least 30 minutes.

Step 2: Meanwhile, juice the grapefruits. Strain the juice into a medium sauce pan, discarding the pulp. Add the remaining cup sugar, stirring to combine. Bring the mixture to a boil over medium high heat. Reduce heat to medium low and simmer, stirring occasionally, until the mixture has reduced to one-quarter of its original volume, about 15 minutes.

Step 3: Remove from heat and add the grapefruit peels, along with any liquid that has accumulated in the bow. Allow mixture to cook to room temperature.

Step 4: Combine grapefruit juice/peel mixture, vodka, and agave in a large glass jar. Seal and store in a cool, dark place until ready to serve. You can use the liqueur in cocktails immediately, but the liqueur will become smoother the longer you let it sit. If the mixture starts to taste too bitter, strain the peels and add more granulated sugar – 1 tablespoon at a time – until you have reached the desired balance of flavor.

APRICOT LIQUEUR

From DIY Distilling

INGREDIENTS

¾ cup Fresh Apricots, pitted and diced
¾ cup Unsweetened Dried Apricots, diced
¾ cup Simple Syrup, plus more as desired (see Note)
1½ cups Vodka

Special Equipment:

- Quart Jar
- Fine Mesh Sieve
- Cheesecloth

DIRECTIONS

Step 1: Place the fresh and dried apricots in a clean quart jar and pour in vodka. Fruit should be covered in liquid. Seal jar and set aside to infuse for a week at room temperature.

Step 2: After a week, strain the mixture through a fine mesh sieve to remove the fruit pieces, pressing gently to extract additional liquid. Then strain again through a chinois or a fine mesh strainer lined with a triple layer of cheesecloth.

Step 3: In a clean quart jar combine the strained liquid with simple syrup. Stir to combine, taste, and add more simple syrup if desired. Then store in a sealed container in the refrigerator for up to 3 months.

RASPBERRY LIQUEUR

From Creative Culinary

INGREDIENTS

24 ounces Raspberries, fresh or frozen 3 ½ cups Vodka
1 cup Sugar

DIRECTIONS

Step 1: Pour raspberries into a large jar and cover with sugar. Pour vodka overall and close with lid.

Step 2: Shake several times the first day until all the sugar has dissolved.

Step 3: Store in a cool, dark place for a minimum of one month. (The author recommends 6 weeks, longer is fine also). Shake every day or two.

Step 4: When the liqueur is ready to be bottled, line a strainer with a couple of layers of cheesecloth, preferably muslin and place it over a large pot or bowl. Pour the liquor over the cheesecloth slowly letting the liquid drain while the strainer catches the solids. Repeat if necessary.

Step 5: When ready, store in bottle. The author likes to keep one in the fridge for an icy after dinner drink.

Yield: 15 Servings

Prep Time: 10 Minutes

Additional Time: 30 Days

Total Time: 30 Days 10 Minutes

Notes

- The author could only get 100 proof in a large bottle of Smirnoff's; if you use another brand and a 750 ml bottle you can just use it all.
- The author used frozen berries because he wanted to start this early when all the fresh berries at the market were trucked in and super pricey. It turned out great so he says use what you can find. If it is mid-summer, fresh ones are prolific. Go for it.

CHERRY LIQUEUR

From DIY Distilling

INGREDIENTS

6 cups Bing Cherries, pitted (see note)	1 cup Brandy (see note)
½ cup Vodka	1 cup Water
1 cup Sugar	
1 Cinnamon Stick, broken (optional, see note)	

Special Equipment:

- Small pot
- Cheesecloth
- Fine-Mesh Strainer
- Glass Jar

DIRECTIONS

Step 1: Place pitted cherries in a sealable glass jar and, using a wooden spoon or muddler, muddle them to release more juice. Drain juice into a small pot and set aside. Add brandy, vodka, and cinnamon stick to the jar with muddled cherries. Seal and shake jar. Let muddled cherries mixture steep for one week at room temperature.

Step 2: In the meantime, add sugar and water to pot with reserved cherry juice. Bring to a boil over high heat, and cook, stirring frequently, until sugar dissolves. Remove from the heat and let cool. Once cool, pour into a separate jar, cover, and refrigerate.

Step 3: After one week has passed, add cherry syrup to jar with muddled cherry mixture, shake to combine, and let steep for an additional 2 to 5 days.

Step 4: Strain contents of jar through fine-mesh strainer lined with cheesecloth into a sterilized glass jar or bottle. You can store in the refrigerator for up to 3 months.

Servings: 20

Yield: 2 ½ Cups

Prep Time: 10 Minutes Cook Time: 5 Minutes

Active Time: 20 Minutes

Infusion Time: 288 Hours 15 Minutes

- Bing cherries are sweet and easy to find. However, you could use tart cherries for a less sweet result, or mix a variety of cherries together. If using frozen, let them defrost before use. To add a little bitterness and a slight almond flavor, you could leave the pits in some or all of the cherries.
- If you prefer a stronger brandy flavor, substitute more brandy than vodka. Other spirits such as bourbon and rum could also work well. Cinnamon is optimal; you could skip or substitute another spice such as allspice, cardamom, or mace.
- Cherry liqueur can be stored in a sealed jar in the refrigerator for up to 3 months.

Quick Breads & Pastries

ZUCCHINI WALNUT BREAD

From Barbara DeSantis

INGREDIENTS

2 ½ cup All-Purpose Flour, unsifted	2 teaspoons Baking Soda
1 teaspoon Baking Powder	1 teaspoon Ground Cinnamon
½ teaspoon Ground Cloves	½ teaspoon salt
1 ½ cups Sugar	¼ cup Salad Oil
3 Large Eggs at room temperature	2 cups Walnuts, finely chopped
1 teaspoon Vanilla Extract	Softened Cream Cheese (optional)
Walnut Halves (optional)	

DIRECTIONS

Step 1: Preheat oven to 350 degrees F (180 degrees C), grease well a 9 x 5 x 3 inch loaf pan.

Step 2: On wax paper, mix flour, baking soda, baking powder, cinnamon, cloves, salts, oil and eggs; Beat until smooth.

Step 3: Add dry ingredients, mixing until smooth. Add zucchini, chopped nuts vanilla. Stir until well combined.

Step 4: Pour batter into prepared pan. Bake 1 hour 15 minutes, or till cake tester inserted in center comes out clean. Cool in pan 10 minutes.

Step 5: Remove from pan, cool completely on wire rack.

Step 6: To Serve: Top with cream cheese; garnish with walnut halve.

Makes one loaf

ZUCCHINI BREAD

From Barbara DeSantis

INGREDIENTS

3 cups Flour	½ cup Milk
1 tablespoon Baking Powder	1 cup Water
2 Eggs at room temperature, slightly beaten	½ cup Vegetable Shortening, melted
½ teaspoon Baking Soda	1 cup Sugar
1½ teaspoon Salt	2 cups Raw Zucchini, shredded
2 teaspoons Cinnamon	½ teaspoon Ground Cloves
1 teaspoon Nutmeg	2 cups Walnuts, chopped

NOTES

- No need to peel the zucchini – just grade it on the large holes of the grater or with the food processor grating disk.
- Do not squeeze the moisture out before using. Pack it gently in the cup to measure.

DIRECTIONS

Step 1: Preheat the oven to 350 degrees F (180 degrees C).

Step 2: Grease and flour 2 8 ½ x 4 ½ x 2 ½ inch loaf pans.

Step 3: Stir and toss together the flour, baking powder, baking soda, salt, cinnamon, nutmeg and cloves and set aside.

Step 4: Place the milk, eggs, shortening, sugar and zucchini in a large mixing bowl.

Step 5: Add the combined dry ingredients and beat just until the batter is blended.

Step 6: Stir in the walnuts.

Step 7: Divide evenly between the prepared pans and bake for about 50 to 60 minutes, or until a broom straw or skewer inserted in the center of a loaf comes out clean. Remove from the oven and let cool for about 5 minutes, then turn out onto a rack to cool completely.

Variations

- Rosemary Carrot Cake Bread
- Substitute 2 cups of shredded raw carrots for the zucchini and add 2 teaspoon dried rosemary

CORN BREAD

From Barbara DeSantis

INGREDIENTS

2 cups Egg Beater
½ cup Oil
1 cup Corn Meal

1 cup Sour Cream
1½ cups Creamed Corn
1 tablespoon Baking Powder

DIRECTIONS

Step 1: Combine egg beater, sour cream, oil and creamed corn in a bowl.

Step 2: Mix well.

Step 3: Stir in corn meal and baking powder.

Step 4: Mix well.

Step 5: Pour into greased 8 x 8 inch baking pan.

Step 6: Bake in pre-heated oven 400 degrees F (200 degrees C) for 35 minutes.

For Butter Milk Substitute:

Step 1: To make 1 cup butter milk: mix 1 ¼ cups milk and 1 tablespoon of vinegar.

Step 2: Let stand for 5 minutes.

Note

- You will have light, fluffy cornbread every time if you add one tablespoon of boiling water after all the ingredients have been added, then beat well.

GRANDMA'S ZUCCHINI BREAD

Mrs. Helen Kmiec – Rebecca Folen's Grandmother

INGREDIENTS

3 cups Flour	3 Eggs at room temperature
1 teaspoon Salt	1 cup Oil
1 teaspoon Baking Powder	3 teaspoons Vanilla
1 teaspoon Baking Soda	2 cups Sugar
2 cups Zucchini, grated	
1 cup, Nuts, chopped or Chocolate Chips, chopped or Coconut, chopped	

DIRECTIONS

Step 1: Preheat oven to 350 degrees F (180 degrees C).

Step 2: Bake for 1 hour.

Step 3: Split batter between 2 loaf pans.

Step 4: Powdered sugar.

BANANA NUT BREAD

From James O'Halloran

INGREDIENTS

¼ cup of Butter or Margarine	1 teaspoon Baking Power
1 1/3 cups Sugar	1 teaspoon Salt
2 Eggs at room temperature	1 teaspoon Baking Soda
1 teaspoon Vanilla	1 cup Sour Cream
2 cups Flour	1 cup Bananas, mashed
½ cup Nuts, chopped	

DIRECTIONS

Step 1: Combine ingredients as they appear.

Step 2: Thoroughly mix and pour into a Tube pan.

Step 3: Bake 40 to 45 minutes at 350 degrees F (180 degrees C).

Notes

- The author sometimes uses small loaf pans or cupcake pans.
- You may need to check these types more often so they do not burn.

PEABODY VANILLA MUFFINS

From Barbara DeSantis

INGREDIENTS

2 cups Flour	1 cup Sugar
2 teaspoons Baking Powder	¼ teaspoon Salt
2 tablespoons Butter, melted and cooled	1 cup Milk
1 Egg at room temperature	1 ½ teaspoons Vanilla Extract

DIRECTIONS

Step 1: Preheat the oven to 400 degrees F (200 degrees C).

Step 2: Grease muffin tins well.

Step 3: Sift flour with sugar, baking powder and salt into large bowl

Step 4: Add melted butter to milk and egg.

Step 5: Beat to mix well.

Step 6: Add vanilla.

Step 7: Make a well in the center of the flour mixture.

Step 8: Pour milk mixture in all at once.

Step 9: Stir with fork only until all ingredients are moistened. Do not beat or over mix.

Step 10: Quickly spoon batter into muffin tins, filling each slightly more than half-full.

Step 11: Bake 15 minutes if using gem muffin pans; Bake 18 - 20 minutes for full size muffin pans.

Step 12: Remove from tins immediately and serve hot.

Yield: 12 Three Inch Muffins or 30 Gem Muffins.

PUMPKIN BANANA BREAD

From Allrecipes.com

INGREDIENTS

1 cup Mashed Bananas	1 cup Pumpkin Puree (bot pie filling)
1 cup Brown Sugar, firmly packed	½ cup Olive Oil
2 Large Eggs at room temperature	2 teaspoons Vanilla Extract
1 teaspoon Pumpkin Pie Spice	1 teaspoon Ground Cinnamon
1 teaspoon Salt	1 teaspoon Lemon Juice
2 cups All-Purpose Flour	1 teaspoon Baking Powder

DIRECTIONS

Step 1: Preheat the oven to 350 degrees F (180 degrees C). Grease a 9 X 5 inch loaf pan and line the bottom with parchment paper.

Step 2 :In a large bowl, whisk together banana, pumpkin, brown sugar, oil, eggs, vanilla, pumpkin spice, cinnamon, salt, and lemon juice until thoroughly combined.

Step 3: Add in flour and baking soda and whisk until incorporated and no large clumps of flour remain.

Step 4: Pour batter into the prepared loaf pan.

Step 5: Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean, 60 to 70 minutes. Allow bread to cook in the pan for 15 minutes before removing to a wire rack to cool completely.

Yield: 10 Servings

Prep Time: 10 Minutes

Cook Time: 1 Hour

Cool Time: 30 Minutes

Total Time: 1 Hour 40 Minutes

CORN FLAKES MUFFINS

From Barbara DeSantis

INGREDIENTS

1 1/3 cups All-Purpose Flower	1 ¼ cups Milk
1 tablespoon Baking Powder	1 Egg at room temperature
½ teaspoon Salt	1/3 cup Vegetable Oil
2 cups Kellogg's Corn Flakes	

DIRECTIONS

Step 1: Stir together flour, baking powder, salt and sugar. Set aside.

Step 2: Measure Kellogg's Corn Flakes cereal and milk in to large mixing bowl. Stir to combine. Let stand about 2 minutes and or until cereal is softened.

Step 3: Add egg and oil. Beat well.

Step 4: Add flour mixture, stirring only until combined. Then portion the batter evenly onto greased 12 x 2 ½ inch muffin-pan cups.

Step 5: Bake at 400 degrees F (200 degrees C) for about 20 minutes or until lightly browned.

Step 6: Serve warm

Yield: 12 Muffins

BUTTERMILK CORNBREAD

From Rebecca Folen

INGREDIENTS & DIRECTIONS

1 cup Flour	1 cup Yellow Cornmeal
¼ cup Sugar	1 tablespoon Baking Powder
½ teaspoon Salt	1 cup Buttermilk
2 Egg Whites at room temperature, slightly beaten	
½ cup Applesauce (unsweetened)	

Mix ingredients together.

Bake at 400 degrees F (200 degrees C) for 25 minutes.

BANANA BREAD

From Melissa DeSantis

INGREDIENTS

2 - 3 Ripe Bananas, mashed	¾ cup Sugar
1 ½ cups Flour	1 Egg at room temperature, beaten
1 teaspoon Vanilla	1 teaspoon Baking Soda
A Pinch of Salt	

DIRECTIONS

Step 1: Grease baking pan.

Step 2: Cook for 1 hour at 350 degrees F (180 degrees C).

Tips

If using different Spices: The following is a general guide to how much of each spice to add. If you are adding individual spices for each recipe

1 teaspoon Ground Cinnamon	¼ teaspoon Ground Nutmeg
¼ teaspoon Ground Cloves	½ teaspoon Ground Cardamom
½ teaspoon Ground Allspice	

If you decide to use two of these spices, then cut the amount of each in half. If you are looking to include more than two spices, make sure the total does not exceed 1 teaspoon, and hold the nutmeg and cloves to ¼ teaspoon each at max-they are strongly flavored.

Add the spice to the flour mixture (a.k.a. the dry ingredients) when you stir it together.

If using different Nuts: Use ½ to ¾ cups in the batter before transporting the batter to the pan.

If you are using Dried Fruit: Like cranberries, blue berries, raisins, be sure to chop them into about ¼ inch pieces before adding. Try dried apricots or dried plums. Regardless of what dried fruits you pick use about ½ to ¾ cup and stir these in just before pouring batter into the loaf pan.

If you are using Chocolate: Mixing ½ to ¾ cups of chips into the batter per loaf, or even better, stir in ½ to ¾ cup chips and then sprinkle an additional ¼ cup over the top just before baking. Extra curb appeal sitting on the counter.

If using Peanut Butter: In a separate bowl from the one you mash the bananas, butter, milk and eggs. (Step 3 from above) using a hand mixer (or a whisk) heat the peanut butter until smooth. Then beat this into the banana mixture. Scrape the bowl down and beat in the soda, salt and spice (if using).

Cardamom is a spice derived from the seeds of plant in the ginger family, known for its strong aromatic flavor and use in both sweet and savory dishes, particularly in Indian, Middle Eastern and Scandinavian cuisines.

ZUCCHINI BREAD

From Barbara DeSantis

INGREDIENTS

1 cup Sugar	1½ teaspoons Salt
2/3 cup Shortening	1 teaspoon Cinnamon
2/3 cup Water	1 teaspoon Cloves
4 Eggs at room temperature	½ teaspoon Baking Powder
3½ cups All-Purpose Flour	2 teaspoons Vanilla Extract
2 teaspoons Baking Soda	3 cups Zucchini, shredded (about 2 Medium Size)

DIRECTIONS

Step 1: Preheat oven to 350 degrees F (180 degrees C).

Step 2: Grease bottom of two 9 x 5 inch loaf pans.

Step 3: In large mixer bowl beat sugar and shortening until light.

Step 4: Stir in zucchini, water and eggs.

Step 5: In another bowl combine flour, baking soda, salt, cinnamon, cloves and baking powder.

Step 6: Stir into zucchini mixture. Stir in vanilla, nuts and raisins.

Step 7: Pour evenly into prepared pans.

Step 8: Bake until toothpick inserted in center comes out clean about 60 - 70 minutes.

Step 9: Cool 5 minutes.

Step 10: Loosen loaves from sides of pans and remove from pans.

Step 11: Cool completely on wire racks.

Step 12: Wrap and refrigerate up to 1 week or freeze up to 3 months.

Makes 2 Loaves Yield: 24 Pieces Each

BANANA BREAD

From Melissa DeSantis

INGREDIENTS

2 to 3 Medium (7 inch to 8 inch) very ripe Bananas, peeled
(about 1 ¼ to 1 ½ cups mashed)

1/3 cup (76 g) Butter, salted or unsalted, melted

½ teaspoon Baking Soda (not baking powder soda)

A Pinch of Salt 1 Large Egg at room temperature, beaten 1 teaspoon Vanilla Extract 1½ cups (205g) All-Purpose Flour ¾ cups (150 g) Sugar (½ cup if you would like it less sweet, 1 cup if you want it sweeter)

DIRECTIONS

Step 1: Preheat the oven to 350 degrees F (180 degrees C).

Step 2: Butter an 8 X 4 inch loaf pan.

Step 3: Mash the bananas and add the butter: in a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas.

Step 4: Mix in the remaining ingredients: Mix in the baking soda and salt, Stir in the sugar, beaten egg and vanilla extract. Mix in the bowl.

Step 5: Bake the Bread: Pour the batter into your prepared loaf pan. Bake to 55 to 65 minutes at 350 degrees F (180 degrees C), or until a toothpick or wooden skewer inserted into the center comes out clean. A few dry crumbs are okay; Steaks of wet batter are not. If the outside of the loaf is browned but the venter is still wet, loosely tent the loaf with foil and continue baking until the loaf is fully baked.

Step 6: Cool and Serve:. Remove from the oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve (A bread knife helps to make slices that are not crumbly).

- Wrapping the banana bread well will keep at room temperature for 4 days. For longer storage, refrigerate the load up to 5 days, or freeze it.

Yield: 1 Loaf ~ 8 to 10 Servings

Prep Time: 10 Minutes

Cook Time: 60 Minutes

Total Time: 70 Minutes

Scones

PUMPKIN SCONES

From The Flavor Blender

INGREDIENTS

For Pumpkin Scones:

About 3 1/3 cups (400 g) All-Purpose Flour
½ teaspoon Ground Nutmeg
½ teaspoon Ground Ginger (optional)
1 teaspoon Sea Salt
¼ cup (50 g) White Sugar (Brown Sugar can be used as well) (see notes)
¾ cup Pumpkin Puree (185 g), chilled
sprinkle on top

1 ½ cups Ground Cinnamon
¼ cup Ground Cloves
4 teaspoons (20 g) Baking Powder
¾ cup (180 ml) Half-and-Half, chill
1 stick (8 tablespoons) (115 g) Unsalted Butter, chilled & cut onto ½ inch cubes
Extra Half-and-Half to brush the tops
Raw sugar to

For Brown Butter Glaze:

4 tablespoons (50 g) Unsalted Butter
3 - 4 tablespoons (45 – 60 g) Cream

A Pinch of Salt
1 cup (115 g) Confectioners' Sugar

Equipment

- Graduated Cookie Cutters - Parchment Paper
- Silpat Pastry Mat (optional)

For Pumpkin Scones:

Step 1: Line a half sheet pan with parchment paper and set aside.

Step 2: Place the flour, cinnamon, nutmeg, cloves, ginger, baking powder, salt and pepper in a large bowl.

Step 3: Add the cubed and chilled unsalted butter and toss to coat the butter pieces in flour.

Step 4: Next, either cut the butter into the flour using a pastry cutter, or rub the butter into the flour. There should be some chickpea -sized pieces of butter coated in flour in the mix, and some coarse breadcrumb-sized pieces.

Step 5: In a separate bowl, mix the pumpkin puree and ½ cup half -and-half together until smooth. Add half of the liquid into the flour-butter mix, and use a fork to mix the liquid into the flour. There will be big clumps of wet dough.

Step 6: Add the rest of the pumpkin mixture and stir into the flour using a fork. When all the pumpkin mixture has been stirred in, there will be a lot of wet clumps of dough. But there also may be some dry spots of flour too.

Step 7: Turn the dough out onto a lightly floured parchment paper. Bring the dough pieces together to form rough dough in the shape of a large circle or rectangle.

Step 8: Use the parchment paper to help fold the dough over in half. Repeat again to fold the dough into quarters.

Step 9: Then use the parchment paper to gently pat down the dough into a square or rectangle. Fold over in half again.

For Cutting the Scones (See Recipe Notes for Scone Wedges or Squares):

Step 1: Lightly flour the dough, and flatten it out into a 6 x 9 inch rectangle.

Step 2: Dip a sharp cookie cutter (1 to 1 ½ inches in diameter) in flour and cut out 6 scones from the dough. Clean and flour the cutter every time you cut out scones, so that you make nice and clean cuts. (To cut out scones, press the cookie cutter straight down into the dough without any twisting motion.)

Step 3: Place cut scones on the parchment paper-lined baking tray.

Step 4: Gather the dough scrapes together, and gently pat it to form dough that sticks together. Fold the dough over in half, and pat it again to a 6 x 4 - 5 inch rectangle. Cut out 3 scones from this, and place the scones on the parchment paper-lined baking tray.

Step 5: Again, gather and pat the dough as before, then fold it over, and pat it to form dough large enough to cut 2 more scones. Repeat again with the remaining dough scraps to cut one more scone. You should end up with a total of 12 scones.

Step 6: Cover the baking tray with plastic wrap and freeze or refrigerate for at least 15 minutes. You can keep the scones in fridge overnight, OR keep them in the freezer for up to 3 months (see recipe notes on how to store them).

Step 7: While the scones are chilling in the fridge/freezer, preheat oven to 400 degrees F (200 degrees C).

Step 8: Brush the tops of the scones with half and half. You can also sprinkle the tops with raw sugar if you like.

Step 9: Once the oven is preheated, remove the scones from the fridge/freezer, and bake in the preheated oven for 15 minutes, or until the tops are golden brown in color (20 minutes if baking from frozen).

Step 10: Brush baked scones immediately with the brown butter glaze to let the glaze melt into the scones OR let the scones cool down slightly first, if you would like a glaze topping that does not melt.

For Brown Butter Glaze:

Step 1: Place ¼ cup of butter and salt in a saucepan. Heat and melt the butter, and then continue cooking the butter while stirring, until the milk solids turn dark golden in color. Remove from the heat immediately and pour the butter into a bowl along with the milk solids. Stir in the salt to dissolve, and let it cool down.

Step 2: Place the confectioner's sugar in a bowl and add 3 tablespoons of the browned butter (with the milk solids) and whisk it into the confections' sugar.

Step 3: When you have a smooth paste, add another 3 tablespoons of cream to form a thick glaze. Add another tablespoon of cream to thin out the glaze if you like, or add more confectioners' sugar to make it thicker.

Step 4: Set aside until served.

Yield: 12 Servings

Prep Time: 40 Minutes

Cook Time: 20 Minutes

Chill Time: 1 Hour

Total Time 1 Hour 40 Minutes

For Pumpkin Scones (cont'd):

Notes about Sugar:

- This pumpkin scone by itself is not very sweet. It is a highly sweetened scone. This is because the glaze adds enough sweetness to the scone when eaten together.
- The scone without the glaze can also be eaten with soup or cheese, as a savory snack.
- If you want to make a sweet pumpkin scone without the glaze, increase the sugar up to $\frac{1}{4}$ cup (50g) more. You may need to adjust the amount of liquid added slightly.

Other Ways to Cut Pumpkin Scones, and Baking Time Adjustment

For Wedge Scones:

Step 1: After folding the dough to form layered dough, shape it into a circle that is about 7 inches in width. Cut the circle into 8 wedges to get 8 large scones.

Step 2: Baking Time Will be about 20 – 25 minutes in a 400 degree F (200 degrees C) oven. Turn off the oven and leave scones in there for a further 5 -10 minutes before removing.

For Square Scones:

Step 1: Instead of a circle, shape the dough into a 7 inch square. Cut the square to get 12 small scones, or 9 medium scones.

Step 2: Baking time will be similar, maybe a few minutes extra.

Variations of Pumpkin Scone

- Chocolate Chip Pumpkin Scones: Add $\frac{1}{2}$ cup of mini chocolate chip cookies, or $\frac{1}{2}$ cup of finely chopped chocolate (about $\frac{1}{4}$ inch pieces) to the flour mixture before you add the pumpkin/dairy mix.
- Pumpkin Spice Latte Scones: Dissolve 2 teaspoons instant coffee granules in the dairy, before stirring in the pumpkin puree. The scones will be a little less sweet because of the coffee, so you could increase the sugar content. You can add 1 - 2 teaspoons coffee to the glaze to add more coffee flavor as well.
- Pecan Pumpkin Scones: Use brown sugar instead of white sugar, and add $\frac{3}{4}$ cup of chopped pecans to the flour mixture before adding the pumpkin/dairy mix.
- Pumpkin Feta Scones: Reduce the sugar to 1 tablespoon. Add $1\frac{1}{2}$ teaspoons chopped thyme (fresh), and gently stir in 4 ounces of feta cheese (cubed) into $\frac{1}{2}$ inch pieces, before adding the pumpkin/dairy mix. Brush the freshly baked scones with salted brown butter.

SCONES

From Barbara DeSantis

INGREDIENTS

2 cups All-Purpose Flour	½ cup Cold Butter, cut into ½-inch cubes
1/3 cup Sugar	1 cup Whipping Cream, divided
1 tablespoon Baking Powder	Wax Paper
½ teaspoon Salt	

DIRECTIONS

Step 1: Preheat oven to 450 degrees F (230 degrees C).

Step 2: Stir together first 4 ingredients (flour, sugar, baking powder and salt) in a large bowl. Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas.

Step 3: Freeze 5 minutes.

Step 4: Add ¾ cup plus 2 tablespoons cream, stirring just until dry ingredients are moistened.

Step 5: Turn dough out onto wax paper; gently press or pat dough into a 7 inch round (mixture will be crumbly).

Step 6: Cut round into 8 wedges. Place wedges 2 inches apart on a lightly greased sheet.

Step 7: Brush tops of wedges with remaining 2 tablespoons cream until moistened.

Step 8: Bake at 450 degrees F (230 degrees C) for 13 to 15 minutes or until golden.

Total Time: 33 Minutes

Yield: 8 Servings

Sweet Variations

- Add to dough cranberries, chocolate chips, blue berries, and strawberries, cinnamon or any combination.

BASIC SCONES RECIPE

From Sally's Baking Addiction

EQUIPMENT

- Glass Mixing Bowls
- Baking Sheet
- Silicone Making Mat or Parchment Paper
- Box Grater
- Bench Scraper
- Pastry Cutter
- Silicone Spatula
- Whisk
- Pastry Brush

INGREDIENTS

2 cups (250 g) All-Purpose Flour (spooned and leveled),
plus more for hands and work surface

½ cup (110 g) Granulated Sugar

2 ½ teaspoons Baking Powder

½ cup (8 tablespoon; 113 g) Unsalted Butter, frozen

½ teaspoon Salt

1 ½ teaspoons or more Pure Vanilla Extract and/or add other flavor extracts such as lemon extract or coconut extract

2 ½ cups Add-Ins, such as Chocolate Chips, Berries, Nuts, Fruit, etc.

Coarse Sugar for Topping (optional)

1 Large Egg at room temperature

½ cup (120 g) Heavy Cream or Buttermilk (plus 2 tablespoons for brushing)

DIRECTIONS

Step 1: Whisk Flour, sugar, and baking together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with a pastry cutter, two forks, or our fingers until the mixture comes together in pea-sized crumbs. Place in the refrigerator or freezer as you mix the wet ingredients together.

Step 2: Whisk ½ cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the add-ins, and then mix together until everything appears moistened.

Step 3: Brush scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar. (You can do this before or after refrigerating in the next step.)

Step 4: Place scones on a plate or lined baking sheet (if your fridge has space) and refrigerate for at least 15 minutes.

Step 5: Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Step 6: Line a large baking sheet with parchment paper or silicone baking mat(s). If baking mini or drop scones, use 2 baking sheets. After refrigerating, arrange scones 2 - 3 inches apart on the prepared baking sheet(s).

Step 7: Bake for 18 – 26 minutes or until golden brown around the edges and lightly browned on top. Larger scones will take closer to 25 minutes. Remove from the oven and cool for a few minutes. Feel free to top with any of the toppings in the recipe Notes found in Luigi and Barbara's Tips & Tricks.

SCONES

From MyRecipes.Com

INGREDIENTS

	1X	2X	4X
All Purpose Flour*	3 cups	6 cups	12 cups
*plus more for kneading			
White Sugar	1/3 cup	2/3 cup	1 1/3 cups
Baking Powder	5 teaspoons	10 teaspoons	20 teaspoons
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Butter	3/4 cup	1 1/2 cups	3 cups
Milk	1 cup	2 cups	4 cups
Eggs, at room temperature, beaten	1	2	4

DIRECTIONS

Step 1: Preheat the oven to 400 degrees F (200 degrees C); lightly grease a baking sheet.

Step 2: Combine flour, sugar, baking powder and salt in a large bowl; cut in butter with 2 knives or a pastry blender until mixture resembles coarse crumbs.

Step 3: Whisk milk and eggs in a small bowl. Gradually stir in flour mixture until moistened.

Step 4: Turn dough out onto a lightly floured surface and knead briefly, about 5 or 6 minutes. Pat or roll dough into a ½ inch round. Cut into 8 wedge-shaped pieces and place onto the prepared baking sheet.

Step 5: Bake scones in the preheated oven until golden brown on top, about 15 minutes.

Yield

- 8 Scones with 1X ingredients
- 16 Scones with 2X ingredient
- 24 Scones with 4X ingredients

Prep Time: 15 Minutes

STRAWBERRY SCONES

From MyRecipes.Com

INGREDIENTS	1X	2X	4X
Ripe Strawberries, cleaned, chilled & diced	1 cup	2 cups	4 cups
Light Cream	1/2 cup	1 cup	2 cups
Vanilla Extract	1 teaspoon	2 teaspoons	4 teaspoons
White Sugar	1/3 cup	2/3 cup	1 1/2 cups
All Purpose Flour*	2 cups	4 cups	8 cups
*plus more for kneading			
White Sugar	1/3 cup	2/3 cup	1 1/3 cups
Baking Powder	1 tablespoon	2 tablespoons	4 tablespoons
Grated Lemon Zest	1/2 tablespoon	1 tablespoon	2 tablespoons
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Ground Nutmeg, optional	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Cold, Unsalted Butter	6 tablespoons	3/4 cup	1 1/2 cups

DIRECTIONS

Step 1: Preheat the oven to 425 degrees F (190 degrees C); line a baking sheet with parchment paper.

Step 2: Place the diced strawberries onto a paper towel to absorb liquid. Combine cream and vanilla extract in a small pitcher or measuring cup with a pour spout.

Step 3: Whisk milk and eggs in a small bowl. Gradually stir in flour mixture until moistened.

Step 4: Turn dough out onto a lightly floured surface and knead briefly, about 5 or 6 minutes. Pat or roll dough into a ½ inch round. Cut into 8 wedge-shaped pieces and place onto the prepared baking sheet.

Step 5: Bake scones in the preheated oven until golden brown on top, about 15 minutes.

Yield

- 14 Scones with 1X ingredients
- 28 Scones with 2X ingredient
- 56 Scones with 4X ingredients

Glaze for the Strawberry Scones

INGREDIENTS

2/3 cup Powdered Sugar	1 tablespoon Milk
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DIRECTIONS

Step 1: Stir together 2/3 cup powdered sugar and 1 tablespoon milk. Easily thicken glaze by adding more powdered sugar. And easily thin it out by adding more milk.

Step 2: Drizzle over scones and serve warm or at room temperature.

BLUEBERRY SCONES

From Allrecipes.com

INGREDIENTS	1X	2X	4X
All Purpose Flour*	2 cups	4 cups	8 cups
*plus more for kneading			
Packed Brown Sugar	1/4 cup	1/2 cup	1 cup
Baking Powder	1 tablespoon	2 tablespoons	4 tablespoons
Salt	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Fresh Blueberries	1 cup	2 cups	4 cups
Half and Half Cream	3/4 cup	1 1/2 cups	3 cups
Cold, Unsalted Butter	1/4 cup	1/2 cup	1 cup
Large Egg at room temperature	1	2	4

DIRECTIONS

Step 1: Gather all ingredients. Preheat the oven to 375 degrees F (190 degrees C).

Step 2: Combine flour, brown sugar, baking powder, and salt in a bowl. Cut in cold butter with two knives or a pastry blender until the mixture resembles coarse crumbs. Add blueberries and toss to combine.

Step 3: Whisk cream and egg together in a separate bowl until well combines; slowly pour into dry ingredients with a rubber spatula until dough starts to form.

Step 4: Transfer mixture to a lightly floured surface and knead just until it comes together, 3 or 4 times; do not overwork the dough. Divide dough in half, and then form each half into a 6 inch round.

Step 5: Transfer to an ungreased baking sheet and cut each round into 6 wedges.

Step 6: Bake in the preheated oven until light brown, about 20 minutes. Serve warm.

Yield

- 12 Scones with 1 X Ingredients
- 24 Scones with 2 X Ingredients
- 48 Scones with 4 X Ingredients

Prep Time: 5 Minutes

Cook Time: 20 minutes

Total Time: 35 Minutes

CLASSIC CREAM SCONES

From The Flavor Bender

INGREDIENTS

14.1 ounces All-Purpose Flour, chilled (3 cups spooned and level)	6 ounces Unsalted Butter (12 teaspoons), cut into cubes and chilled
5 teaspoons Baking Powder	¼ teaspoon Baking Soda
1 teaspoon Salt	3 tablespoons Sugar
1 ¼ cup Heavy Whipping Cream, chilled	1 teaspoon Vanilla
Extra Cream or Milk for Brushing on Top	Extra Coarse Sugar to sprinkle on top (optional)

DIRECTIONS

Step 1: Place the flour, baking powder, baking soda, salt and sugar in a bowl.

Step 2: Add the butter. You can cut the butter into the flour using a pastry cutter, or use your fingers to rub the butter into the flour. You should have pea sized butter pieces in the flour, while it looks coarse overall.

Step 3: Mix the vanilla into the cream, and pour it gradually into the flour and butter mix. Use a fork to mix the cream into the flour until it is all incorporated and you have shaggy looking lumpy dough.

Step 4: Turn the dough out onto a lightly dusted parchment paper. (The same parchment paper that will be used to bake the scones). Lightly dust the surface of the scones, and bring the dough together to form cohesive dough. Pat the dough out to a 6 - 8 inch circle or square.

Step 5: Cut the dough in half and place one half on top of the other. Place a parchment paper on top and roll out the scone to another 6 - 8 inch circle or square (you can use your hands to pat the dough too).

Repeat the process of cutting and layering the dough (once or twice more).

Step 6: Final Roll Out: Here you roll out the scone dough to a rough square while making sure the dough is about ½ to ¾ inch high. Roughly cut and remove the edges of the dough with a clean knife.

Step 7: Cut the dough into 16 pieces (4 x 4), making sure to clean the knife after each cut. Cut the scones STRAIGHT DOWN with a sharp knife, to make sure your scones have clean edges and will rise properly. If you are using a biscuit cutter, lightly dust the cutter, and cut through straight down for clean cuts.

Step 8: Place the cut scones in the freezer for about 10 – 15 minutes until the oven preheats.

Step 9: Preheat the oven to 425 degrees F (220 degrees C).

Step 10: Place the scones (with the parchment paper) on a baking tray. Separate the scones, as mentioned below, before baking (you may need to use a spatula to help release the scones off the parchment paper from the bottom).

Step 11: Brush ONLY the tops of the scones with milk or cream.

Step 12: Place the scones in the oven, and reduce the temperature to 40 degrees F. Bake in the oven for about 20 minutes, until the scones turn a beautiful golden brown.

Step 13: Remove from the oven and let them cool down a little.

Step 14: Eat while warm, or if cold, warm them up in the microwave for about 20-30 seconds. Serve with butter, jam and cream.

Yield: 16 Servings of Small Scones

Prep Time: 40 Minutes

Cook Time: 20 Minutes

Chilling Time: 15 Minutes

Total Time: 1 Hour

Notes for Classic Cream Scones

- For Soft Sides - scones should be touching each other before going into the oven.
- For Soft and Crunchy Sides - scones should be placed about 1/3 to 1/2 inch apart.
- For Crunchy Sides – place the scones about 2 inches apart.

QUICK & EASY HOMEMADE PASTRY DOUGH

From An Italian in My Kitchen

INGREDIENTS

For the Puff Pastry:

1 ¼ cup Very Cold Butter (salted)*, cut into cubes	½ cup Very Cold Water
½ cup Very Cold Water	¼ teaspoon Salt*
2 cups All-Purpose Flour	

*If using unsalted butter then add ¾ teaspoon of salt. Be sure to use good quality butter

For Ham & Cheese Roll Up:

6 - 8 Slices Ham	1 ¼ cups Gruyere or Cheese of choice, shredded
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For Ham, Walnut & Chocolate Chip Crescents:

½ - 1 Pear, sliced (not too thick/firm but ripe)	½ cup Walnuts, finely chopped
	¼ cup Mini Chocolate Chips

Egg Wash

1 Egg at room temperature 1 tablespoon Water

More Recipe Ideas

For Double Cheese Twists:

¼ - ½ cup Fontal or Gruyere Cheese, shredded	¼ - ½ cup Parmesan Cheese, freshly grated
1 - 2 tablespoons Italian Parsley, freshly chopped	

For Apple Cinnamon Filling:

3 tablespoons Brown Sugar	½ teaspoon Cinnamon
1 Apple, peeled and cored and sliced thin	

DIRECTIONS

For 10 Minute Puff Pastry:

Step 1: Using a food process, fitted with the metal blade, add flour and ¾ cup (170 grams) cold butter cut into cubes and pulse until butter is absorbed (about 10 to 12 one second pulses); add the remaining cold butter (cubes) and pulse 2 or 3 times (no more) to combine, add the cold water and pulse 4 or 5 times just until the dough comes together to form a ball (really important not to over process).

Step 2: On a lightly floured surface place dough and knead lightly approximately 10 times. With a lightly floured rolling pain, (lightly flour the dough so it does not stick) roll into a rectangle approximately 12 x 18 inches (30 x 45 cm).

Step 3: Fold the dough like an envelope then fold in half, wrap in plastic and refrigerate for 1 - 2 hours (The author left hers in the fridge for 2 hours).

QUICK & EASY HOMEMADE PASTRY DOUGH , (cont'd)

For all recipes mentioned, preheat the oven to 375 degrees F (190 degrees C).

Ham & Cheese Roll Ups:

Step 1: Remove from the fridge and on a lightly floured surface, using a lightly floured rolling-pin roll the still folded dough (The author cuts the dough in two parts, refrigerate the unused dough until needed) into a rectangle (approximately 10 X 14 inches (25 X 35 cm). The author covered the dough with thin slices of cooked ham and sprinkled with shredded cheese.

Step 2: Roll up length wise as tight as possible and brush the edges with egg wash to seal. Wrap in plastic and refrigerate 20 - 30 minutes. Unwrap and slice with a sharp knife into ¼ inch slices. Place on prepared cookie sheet, brush with the egg wash and sprinkle with more cheese, bake for approximately 15-20 minutes or until golden. Serve immediately.

For Pear, Walnut & Chocolate Crescents:

Step 1: Roll the remaining dough into a large circle, make 8 - 10 triangles. Place 1-2 slices of pear on the large part of the triangle, top with some chopped walnuts and chocolate chips. Roll up from the bottom and bake for approximately 15 minutes or until golden. Let cool then dust with powdered /icing sugar. Enjoy!

More Recipes

For Double Cheese Twists:

Step 1: In a small bowl mix together Parmesan cheese and chopped parsley, set aside. Roll (½ or ¼) the dough into an 1/8 inch thick oval, sprinkle shredded cheese on the top half of oval, bring up the bottom half to cover the top; brush with egg wash and sprinkle with parmesan cheese mixture, slice into ½ inch strips, twist and place on parchment paper lined cookie sheets. Bake for approximately 20 minutes or until golden. Eat warm. Enjoy!

For Apple Cinnamon Fillings:

Step 1: In a small bowl toss together, sliced apples, brown sugar and cinnamon.

Step 2: Roll out the dough into a large rectangle or square 1/8 inch thick, and then cut into 6 - 8 squares. Top each square with 2 - 3 apple slices; brush the edges of the square with egg mixture. Fold over and seal. Brush tops of squares with the egg wash, sprinkle with sugar and bake for approximately 20 minutes or until golden. Drizzle with a little frosting if desired.

For Egg Wash:

Step 1: In a small beat together the egg and water.

Prep Time: 10 Minutes

Cook Time: 20 Minutes

Chilling Time: 1 Hour

Total Time 30 Minutes

QUICK & EASY HOMEMADE PASTRY DOUGH , (cont'd)

Notes

- The weight of the finished pastry dough is 1 ½ lbs. (690 g).
- If you do make the dough by hand, be sure to not overwork the dough, you just want to gently combine the ingredients.
- The dough can be made in a stand up mixer with the flat beaters, beat on low just to bring the dough together and continue with the recipe.
- You can also leave the dough in the fridge overnight.
- If you find your dough browning too much, then cover it with foil and continue baking.
- Store the homemade puff pastry in the refrigerator for 2 - 3 days. Be sure it is sealed in plastic wrap.
- You can also freeze it. Wrap it well in plastic and place in a freezer-safe bag or container. It will keep in the freezer for up to a month.
- Before using the frozen dough, leave it folded and wrapped and thaw it in the fridge overnight. Roll the dough without unfolding it first.