

Misty's Favourite Recipes

Below you will find a few of Misty's favourite recipes. Feel free to give them a try! Yum!

White Chocolate Chunk Brownies

Ingredients:

150g butter (softened)	3/4 cup flour
1 cup cocoa	1 tsp. baking powder
4 eggs	1 cup white chocolate chunks (more if desired)
2 cups sugar	1/2 cup nuts (walnuts or pecans if desired)
1tsp vanilla extract	extra cocoa (optional)

Directions: Soften butter and mix in cocoa. Add all 4 eggs and beat till mixed. Add 2 cups sugar and vanilla extract. Mix till blended. Add in the flour and baking powder, and mix till just blended. Then add chocolate chunks, nuts, and extra cocoa. The key is to not mix this batter too much, but just till blended and always mix in one continuous direction.

Pour into a 9*9 inch greased pan (I recommend baking paper instead) and cook in a pre-heated 160 degree C oven for 45 minutes.

Toasted Granola Cereal

Ingredients:

5 cups whole oats	2 tsp vanilla
3/4 cup oat bran	1/2 cup honey (melted till really runny)
2 tsp cinnamon	1/4 cup brown sugar
1/2 cup melted butter	your favorite nuts, seeds, and dried fruit (Raisins, peanuts, almonds & pumpkin seeds)

Mix all ingredients into a large mixing bowl. Then transfer to a large roasting pan for toasting. Place in a pre-heated 350 degree F oven for 30 minutes. Stir every 10 minutes, so it all gets toasted evenly.

Lasagna

Ingredients:

1 package ready to use lazagna pasta sheets	1 onion
2 cups cottage cheese or ricotta cheese	3-4 crushed cloves of garlic
1 egg	500 grams of ground beef mince
2 tsp Italian seasoning or herbs	2 jars of spaghetti sauce
100 grams shredded parmesan cheese	1 cup sliced mushrooms
2 cups shredded Mozzarella	salt and pepper
1 tsp olive oil	

1. Finely cut the onion and garlic. Heat large deep skillet on stovetop. Once hot, add olive oil, onion and garlic to pan. Sautee.
2. Add ground beef mince to pan and brown. Season with salt and pepper. Once meat is browned, add the mushrooms. Cook for two minutes. Then add two jars of spaghetti sauce and 1tsp Italian seasoning. Mix well and let heat.
3. In a bowl mix the 2 cups of cottage cheese (or ricotta), 1 egg, 1tsp Italian herbs, 100 grams parmesan
4. In a large 13*9 inch pan, begin to layer lasagna. Start with a thin layer of the meat sauce, then a layer of pasta sheets, then cottage cheese mixture, and then meat sauce. Layer mozzarella and repeat till ingredients are used. Finish layering with Mozzarella. Cover lasagna with tin foil, making sure to tent the foil for cooking. Cook in a preheated 180 Degree C oven for 30 min. Then remove foil and cook for 10 to 15 minutes more, to allow cheese to brown.

Apple Crumble

For a large apple crumble (say, 9x13 pan), mix the following into a big bowl. This mixture becomes the crumble topping:

2 cups flour
2 cups oats
2 cups brown sugar
250g butter (1/2 of a 'brick')

Decore and slice approximately 5 large apples into slices. Place the sliced apples in a microwave proof bowl. Add 2 Tablespoons of water to the bowl. Sprinkle cinnamon and brown sugar over apples. Cover bowl with plastic wrap and microwave for the same number of minutes as apples. (So 5 apples, microwave for 5 minutes)

Once apples have steamed. Place them in the bottom of the 9*13 pan. Do not transfer the remaining water in the apples into the pan. Cover apples with the crumble mixture. Place pan in a pre-heated 180 degree C oven (350 degree F). Let cook for 30 minutes, the top of the crumble should begin to brown.

Serve with ice cream for a beautiful dessert.

*Note - If you don't want a crumble for 10, cut the recipe in half, or do 3/4 of a recipe.