

FOOD & WINE™

3PC BAKEWARE SET ITEM# 593242



SET ASSORTMENT

11" Bundt Pan / 12-Cup Muffin Pan / 13" x 18" Half Sheet Pan

FOOD & WINE™

Distributed by Core Home
New York, NY 10018
MADE IN CHINA

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FOOD&WINE™

Food & Wine brings the very best to wine and food lovers everywhere. Each day, we raise the bar for insight, opinion, authority, and entertainment. Whether we're delivering the highest-quality recipes or the cleverest hacks, insights from chefs and local tastemakers, or fresh ideas and inspiration from our test kitchen, we're your daily companion. And now we have another way to be in the kitchen with you: the Food & Wine Collection for HSN. We've channeled all of the lessons we've learned about cooking, plating food and serving drinks into this new line of must-have tools.



- **THIS BAKEWARE IS OVEN SAFE UP TO 428°F / 220°C**
- **ALWAYS PROTECT YOUR HANDS WHEN HANDLING HOT BAKEWARE WITH OVEN MITTS AND POT HOLDERS.**

USE & CARE INSTRUCTIONS

- Before using this non-stick bakeware (or any non-stick oven safe bakeware), wash it with hot, soapy water, rinse well and dry it thoroughly with a soft cotton or linen towel. Season the bakeware by lightly coating the surface with any type of cooking oil. Put the oiled pan in a 300-350°F oven for about an hour. When done, remove the bakeware carefully with oven mitts and let it cool. Wipe off the excess oil with warm water and mild detergent. It's ready to go!
- Always use low or medium heat when cooking food. This helps preserve the nutrients in food (many of which are fragile, and easily damaged when heated to extremes). It also helps preserve the nonstick surface.
- While the nonstick surface is designed to stand up to rough treatment, all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the bakeware.

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Sausage and Potato Pan Roast

ACTIVE TIME: 20 MINUTES / TOTAL TIME: 50 MINUTES

SERVINGS: 4 TO 6

INGREDIENTS

2 large red potatoes, cut into 1 ½-inch pieces
2 Yukon Gold potatoes, cut into 1-inch wedges
1 large baking potato, cut into 1 ½-inch pieces
10 medium unpeeled shallots, halved
⅔ cup extra-virgin olive oil, plus more for brushing
Kosher salt and pepper
1 ½ pounds sweet Italian sausage, cut into 3-inch lengths
One 8-ounce bunch of arugula, stemmed and chopped
1 tablespoon fresh lemon juice

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 425°. On a large rimmed half sheet pan, toss all of the potatoes with the shallots and the ⅔ cup of olive oil. Season generously with salt and pepper. Roast for about 15 minutes, until the potatoes are lightly browned. Brush the sausage with additional olive oil and add to the half sheet pan. Roast for 20 to 25 minutes longer, until the potatoes are tender and the sausage is cooked through.

2. Transfer everything on the half sheet pan to a platter. Fold in the arugula and lemon juice, season with salt and pepper and serve.

- Do not overheat empty bakeware. Always be sure that oil, water or food materials are in the bakeware prior to heating it.
- Do not use bakeware as a food storage container, which could encourage staining. It's better to keep bakeware clean when not in use.
- Always allow bakeware to cool before immersing in water.
- Your new bakeware is perfectly safe to put into the dishwasher, but the nonstick surface is so easy to clean that a quick handwash does the trick.
- If, through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. In an extreme case, such residue can be removed by a thorough cleaning with this solution: 3 tablespoons bleach, 1 table-spoon liquid dish detergent and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.

With proper use and care, your new product should give you many years to come.



FOOD & WINE™

Bundt Pan Recipes

Brown Sugar Granola Biscotti

ACTIVE TIME: 25 MINUTES / TOTAL TIME: 55 MINUTES

SERVINGS: MAKES ABOUT 3 DOZEN

INGREDIENTS

- 1 cup all-purpose flour
- 2/3 cup (packed) light brown sugar
- 1 teaspoon finely grated lemon zest
- 1 teaspoon coarsely chopped anise seeds
- 3/4 teaspoon baking powder
- Salt
- 5 tablespoons cold unsalted butter, cut into small pieces
- 2 large cold eggs, lightly beaten
- 1 teaspoon pure vanilla extract
- 2 cups granola, large pieces broken up

HOW TO MAKE THIS RECIPE

1. In a food processor, combine the flour, sugar, lemon zest, anise seeds, baking powder and a pinch of salt and pulse a few times to blend. Add the butter and pulse just until incorporated. Add the eggs and vanilla and process just until combined. Scrape the dough into a bowl and stir in the granola. Cover and refrigerate until firm, about 30 minutes.
2. Preheat the oven to 350°. Lightly butter a half sheet pan. Quarter the chilled dough and shape into four 6-by-1-inch logs; flatten each log into a rectangular shape. Transfer the logs to the prepared half sheet pan and bake for about 20 minutes, or until golden brown and almost firm. Let the logs cool on the half sheet pan for 5 minutes.
3. Transfer the logs to a work surface with a metal spatula. Using a serrated knife and a gentle sawing action, slice the logs crosswise 1/2 inch thick. Arrange the biscotti on their sides on the half sheet pan and bake for about 12 minutes, or until very firm and beginning to brown. Transfer the biscotti to a rack to cool completely. Store in an airtight container.



Apple-Ginger Crostata

ACTIVE TIME: 20 MINUTES / TOTAL TIME: 1 HOUR

SERVINGS: 6 TO 8

INGREDIENTS

One 14- to 16-ounce sheet of puff pastry, thawed if frozen
2 red apples, such as Honeycrisp or Pink Lady, thinly sliced crosswise and seeded
3 tablespoons sugar
2 tablespoons fresh lemon juice
2 teaspoons finely grated peeled fresh ginger
Pinch of kosher salt
3 tablespoons apricot preserves mixed with 1 teaspoon water

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 375°. Line a half sheet pan with parchment paper.
2. Unfold the sheet of puff pastry on the prepared half sheet pan. In a large bowl, toss the apple slices with the sugar, lemon juice, ginger and salt until well coated. Arrange the slices in slightly overlapping rows on the pastry, leaving a 1/2-inch border all around.
3. Bake in the center of the oven for about 30 minutes, until the pastry is puffed and golden. Immediately brush the crostata with the apricot preserves. Serve warm.

MAKE AHEAD

The crostata can be baked earlier in the day and rewarmed before serving.

NOTE

Tossing the apples with lemon juice and fresh ginger gives them a little boost of flavor. Brush the finished tart with apricot preserves.

Rosé Sangria with Mixed Berry Ice Ring

ACTIVE TIME: 30 MIN / TOTAL TIME: 1 HOUR 15 MINUTES / 8 HOURS FREEZING

SERVINGS: 8 TO 10

INGREDIENTS

1 cup blueberries
1 cup raspberries
1 cup sliced strawberries
1 cup blackberries
Distilled water
Two (750-ml) bottles rosé
1 cup light rum
1 cup simple syrup (see Note)
½ cup Campari
¼ cup fresh lemon juice (about 2 lemons)

HOW TO MAKE THIS RECIPE

1. Layer the berries in an 11-inch bundt pan. Gradually add just enough distilled water to cover. Freeze for at least 8 hours or overnight, until solid.
2. In a large punch bowl, stir the wine with the rum, simple syrup, Campari and lemon juice. Refrigerate until chilled, about 45 minutes.
3. Fill a large bowl with very hot water. Dip the bottom of the bundt pan in the water to loosen the ice ring, and then invert it onto a plate. Add the ice ring to the sangria. Serve with or without ice.

MAKE AHEAD

The ice ring can be frozen for up to 3 days. The sangria can be refrigerated overnight.

NOTES

To make 1 cup of simple syrup, combine ¾ cup water and ¾ cup sugar in a small saucepan. Bring to a boil, stirring to dissolve the sugar. Let cool before using.



Applesauce-Chocolate Chip Bundt Cake

ACTIVE TIME: 15 MIN / TOTAL TIME: 2 HOURS

SERVINGS: 12

INGREDIENTS

2 ½ cups all-purpose flour, plus more for dusting
1 ½ cups granulated sugar
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon ground cardamom
1 teaspoon salt
½ teaspoon ground cloves
½ teaspoon freshly ground pepper
2 cups unsweetened applesauce
2 large eggs, lightly beaten
½ cup vegetable oil
1 stick unsalted butter, melted
One 12-ounce bag semisweet-chocolate chips
Confectioners' sugar, for dusting

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350°. Butter and flour an 11-inch bundt pan. In a large bowl, whisk the flour with the granulated sugar, baking soda, cinnamon, cardamom, salt, cloves and pepper. Whisk in the applesauce, eggs, oil and melted butter. Fold in the chocolate chips.
2. Scrape the batter into the prepared pan. Bake for 1 hour and 15 minutes, or until a toothpick inserted in the center comes out with a few crumbs attached.
3. Transfer the pan to a rack and let the cake cool for 10 minutes, then invert it onto the rack and let cool completely, about 20 minutes. Sift confectioners' sugar over the cake.

MAKE AHEAD

The cake can be stored in an airtight container at room temperature for up to 3 days.

Almond Shortbread Cookies

ACTIVE TIME: 25 MINUTES / TOTAL TIME: 45 MINUTES PLUS COOLING

SERVINGS: MAKES ABOUT 2 DOZEN

INGREDIENTS

½ cup sliced almonds
1 ¼ cups all-purpose flour
½ cup almond meal
½ teaspoon kosher salt
½ cup smooth unsalted roasted almond butter
½ cup refined coconut oil, melted
½ cup granulated sugar
¼ cup turbinado sugar (raw or brown sugar can substitute)
1 teaspoon pure vanilla extract

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350°. Line a half sheet pan with parchment paper.
2. Spread the sliced almonds in a pie plate and bake for about 8 minutes, until golden. Let cool, then coarsely chop.
3. In a medium bowl, whisk the flour with the almond meal and salt. In a large bowl, using a hand mixer at medium speed, beat the almond butter with the coconut oil, both sugars and the vanilla until well blended, about 1 minute. Beat in the flour mixture and chopped almonds just until combined.
4. Scoop 2-tablespoon-size mounds of dough onto the prepared half sheet pan 1-inch apart and flatten to a ¼-inch thickness. Bake the cookies for 15 to 18 minutes, until golden. Transfer to a rack and let cool completely.

MAKE AHEAD

The cookies can be refrigerated in an airtight container for 1 week.

Dulce de Leche Crispies

ACTIVE TIME: 20 MINUTES / TOTAL TIME: 50 MINUTES

SERVINGS: 2 DOZEN CRISPIES

INGREDIENTS

¾ cup crispy rice cereal
1 ½ teaspoons vegetable oil, plus more for coating
3 ½ ounces blanched sliced almonds (1 ¼ cups)
5 tablespoons dulce de leche at room temperature, plus more for topping
Salt

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350°. In a small bowl, toss the rice with 1 teaspoon of the vegetable oil. Spread the oiled rice in an even layer on a half sheet pan. Bake until the rice is very crisp, about 10 minutes. Transfer to a plate and let cool to room temperature.

2. In a large bowl, mix the sliced almonds with the toasted rice. Using a rubber spatula, blend in the 5 tablespoons of dulce de leche and the remaining ½ teaspoon of oil, stirring well to coat the rice and almonds thoroughly.

3. Lightly oil the half sheet pan. Scoop half the rice-almond mixture into round-ed tablespoons onto the pan and gently flatten them into 2 ½-inch-wide disks. Lightly sprinkle the crispies with salt. Bake them until they are lightly browned, about 15 minutes.

4. Let the dulce de leche crispies cool on the half sheet pan for 1 minute. Using a spatula, carefully transfer them to a platter to cool completely. Repeat with the remaining rice-almond mixture. Dollop each one with ¼ teaspoon of the remaining dulce de leche and serve.

MAKE AHEAD

The crispies can be stored in an airtight container overnight.

Poppy Seed Cake with Citrus Curd Whipped Cream

ACTIVE TIME: 30 MIN / TOTAL TIME: 1 HOUR PLUS OVERNIGHT SOAKING

SERVINGS: 8

INGREDIENTS

1 cup poppy seeds (about 5 ounces)
¾ cup whole milk
2 teaspoons pure vanilla extract
1 ¾ cups granulated sugar
1 vanilla bean split lengthwise and seeds scraped
Nonstick baking spray
2 cups whole wheat flour
2 teaspoons baking powder
1 teaspoon kosher salt
2 sticks unsalted butter, at room temperature
1 tablespoon finely grated orange zest (from 1 orange)
3 large eggs, plus 3 large egg yolks, at room temperature
½ cup fresh orange juice
½ cup fresh lemon juice
1 cup heavy cream
1 tablespoon confectioners' sugar

HOW TO MAKE THIS RECIPE

1. In a medium bowl, stir the poppy seeds with the milk and vanilla extract. Cover the milk mixture with plastic wrap and refrigerate overnight. In another medium bowl, stir 1 ¼ cups of the granulated sugar with the vanilla seeds and cover with plastic wrap. Let stand overnight.

2. Preheat the oven to 375°. Grease an 11-inch bundt pan with baking spray. In a medium bowl, whisk the flour with the baking powder and salt. In a stand mixer fitted with the paddle, beat 1 ½ sticks of the butter with the vanilla sugar and orange zest at medium-high speed until light and fluffy, about 4 minutes; scrape down the side of the bowl. Reduce the speed to medium-low and beat in the 3 whole eggs, one at a time, until incorporated, about 2 minutes. Add the dry ingredients and the milk mixture in 3 alternating batches, beating until smooth, about 2 minutes.

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3. Scrape the batter into the prepared pan and bake in the center of the oven for about 30 minutes, until a toothpick inserted in the center of the cake comes out clean. Transfer to a wire rack and let the cake cool in the pan for 10 minutes. Invert the cake onto the wire rack, keeping the pan on top of the cake to trap in the steam, and let cool completely, about 1 hour.

4. Meanwhile, in a medium saucepan, whisk the orange juice and lemon juice with the remaining $\frac{1}{2}$ cup of granulated sugar and 3 egg yolks. Cook over moderately low heat, stirring constantly with a wooden spoon, until thickened and the custard coats the back of the spoon, about 6 minutes. Strain through a fine mesh sieve set over a medium bowl, then whisk in the remaining 4 tablespoons of butter, 1 tablespoon at time, until smooth. Let cool completely.

5. In a stand mixer fitted with the whisk, beat the heavy cream with the confectioners' sugar until light and fluffy, about 3 minutes. Fold the curd into the whipped cream. Slice the cake and serve with the citrus curd whipped cream.

MAKE AHEAD

The cake can be covered with plastic wrap and kept at room temperature for up to 3 days. The citrus curd whipped cream can be refrigerated overnight.

Spicy Thai Coconut Mini Biscuits

ACTIVE TIME: 20 MINUTES / TOTAL TIME: 40 MINUTES

SERVINGS: MAKES ABOUT 4 DOZEN

INGREDIENTS

2 $\frac{3}{4}$ cups all-purpose flour, plus more for dusting
4 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon kosher salt
1 stick plus 2 tablespoons cold unsalted butter, cubed
1 $\frac{1}{4}$ cups unsweetened coconut milk
One 4-ounce jar Thai red curry paste

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350°. Line a half sheet pan with parchment paper. In a large bowl, whisk the flour with the baking powder, baking soda and salt. Using your fingertips, blend in the butter until pea-size pieces form. Stir in the coconut milk and curry paste just until a dough forms.
2. On a lightly floured surface, pat the dough into a 7-inch square. Cut into 1-inch-square biscuits and transfer to the half sheet pan. Bake for 20 minutes, until cooked through. Transfer to a rack to cool slightly before serving.

MAKE AHEAD

The biscuits can be stored in an airtight container at room temperature overnight and reheated before serving



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3. Slide 1 square of dough onto a work surface. In a large bowl, toss the pears with the cranberries, ginger, ½ teaspoon of salt and the remaining ½ cup of granulated sugar and ¼ cup of flour. Spread the fruit evenly on the dough square on the half sheet pan, leaving a 1-inch border. Ease the other square of dough on top of the fruit. Fold over the edge and crimp decoratively all around to seal. Brush the pie with the egg wash and sprinkle with turbinado sugar. Cut 16 small slits in the top and freeze for 15 minutes.

4. Bake the pie for about 50 minutes, until golden and the pears are tender; rotate halfway through baking. Let cool. Cut the pie into squares and serve.

MAKE AHEAD

The slab pie can be stored at room temperature for up to 2 days.

SERVE WITH

Vanilla ice cream.

Hot Sauce Butter-Roasted Chicken with Potatoes

ACTIVE TIME: 30 MIN / TOTAL TIME: 1 HOUR 35 MINUTES

SERVINGS: 4

INGREDIENTS

6 tablespoons unsalted butter, melted

¼ cup hot sauce

Kosher salt

Pepper

2 pounds baby red and Yukon Gold potatoes

6 large shallots, halved lengthwise

2 tablespoons extra-virgin olive oil

One 4-pound whole chicken

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 450°. In a small bowl, blend the butter, hot sauce and 1 teaspoon each of salt and pepper. Refrigerate until spreadable, 10 minutes.

2. Wrap the center pillar of an 11-inch bundt pan with foil. In a bowl, toss the potatoes and shallots with the olive oil and season generously with salt and pepper. Add to the pan.

3. Run your fingers under the breast and thigh skin of the chicken to loosen. Spread the butter under the skin, over the breast and thighs. Season with salt and pepper and perch on the pan by inserting the center pillar into the cavity.

4. Roast the chicken in the center of the oven for about 1 hour, until browned and an instant-read thermometer inserted in the inner thigh registers 155°. Transfer to a carving board and let rest for 15 minutes. Carve the chicken and serve with the potatoes and shallots.

SERVE WITH

A big green salad.

Pasta Bundt Loaf

ACTIVE TIME: 25 MIN / TOTAL TIME: 1 HOUR 15 MINUTES

SERVINGS: 8

INGREDIENTS

Unsalted butter, for greasing
1 pound spaghetti
6 ounces Fontina cheese, shredded (2 cups)
6 ounces sharp white cheddar cheese, shredded (2 cups)
1 ½ cups whole milk
¾ cup grated Parmigiano-Reggiano cheese
3 large eggs, lightly beaten
2 ½ teaspoons pepper
2 teaspoons kosher salt

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 425°. Generously butter an 11-inch bundt pan. In a pot of salted boiling water, cook the spaghetti until al dente. Drain well.
2. In a large bowl, mix the pasta with all of the remaining ingredients. Scrape into the prepared pan and bake until the cheese is melted and bubbling, 35 to 40 minutes.
3. Transfer the pan to a rack and let cool for 15 minutes. Invert the loaf onto a platter, cut into wedges and serve.

Pear-and-Cranberry Slab Pie

ACTIVE TIME: 50 MINUTES / TOTAL TIME: 3 HOURS PLUS COOLING

SERVINGS: 8 TO 10

INGREDIENTS

2 ¾ cups all-purpose flour
½ cup plus 1 tablespoon granulated sugar
Kosher salt
2 sticks unsalted butter, cubed and chilled
½ cup ice water
4 firm Bartlett or Anjou pears—peeled, cored and cut into ¾-inch wedges
1 ½ cups frozen cranberries
1 teaspoon ground ginger
1 large egg beaten with 1 tablespoon water
Turbinado sugar (raw or brown sugar raw or brown sugar can substitute), for sprinkling

HOW TO MAKE THIS RECIPE

1. In a food processor, combine 2 ½ cups of the flour with 1 tablespoon of the granulated sugar and 1 teaspoon of kosher salt and pulse to mix. Add the butter and pulse in 1-second bursts until the mixture resembles coarse meal. Drizzle the ice water over the mixture and pulse in 1-second bursts until the dough just comes together. Turn the dough out onto a work surface, gather any crumbs and pat into 2 squares. Wrap the squares in plastic and refrigerate until chilled, about 45 minutes.
2. Preheat the oven to 400°. On a floured work surface, roll out 1 piece of the dough to a 10-inch square. Slide the dough onto a large sheet of parchment paper, then slide onto a half sheet pan. Repeat with the second piece of dough. Refrigerate for 15 minutes.

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3. Scrape the batter into the prepared half sheet pan and smooth the top with a spatula. Bake for 15 minutes, until the cake springs back lightly when touched and a toothpick inserted into the center of the cake comes out clean. Transfer the half sheet pan to a wire rack.

4. In a medium saucepan, melt the remaining 1 stick of butter over moderate heat with the remaining $\frac{1}{4}$ cup of the cocoa powder and the buttermilk. Bring the mixture to a boil, whisking frequently. Remove the pan from the heat and whisk in the confectioners' sugar and $\frac{1}{2}$ teaspoon each of vanilla and salt. Pour the icing over the warm cake and use an offset spatula or a knife to spread evenly. Sprinkle the toasted pecans over the cake and let stand until cool, about 30 minutes. Slice into squares and serve.

MAKE AHEAD

The cake can be kept at room temperature wrapped in plastic for 2 days.

Spicy Glazed Meatloaf

ACTIVE TIME: 25 MIN / TOTAL TIME: 1 HOUR 50 MINUTES

SERVINGS: 8

INGREDIENTS

2 tablespoons canola oil
1 red onion, finely chopped
 $\frac{1}{4}$ cup minced peeled fresh ginger
6 garlic cloves, minced
3 tablespoons minced lemongrass, white inner bulb only
1 $\frac{3}{4}$ pounds ground chuck
1 $\frac{3}{4}$ pounds ground pork
1 $\frac{1}{4}$ cups panko
1 cup finely chopped scallions
2 large eggs, beaten
1 $\frac{1}{2}$ tablespoon kosher salt
2 teaspoons pepper
1 $\frac{3}{4}$ cup ketchup
5 tablespoons Sriracha

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 375°. In a large skillet, heat the oil. Add the onion, ginger, garlic and lemongrass and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Scrape into a large bowl. Add the chuck, pork, panko, scallions, eggs, $\frac{1}{2}$ cup of water, the salt, pepper, $\frac{3}{4}$ cup of the ketchup and 2 tablespoons of the Sriracha and knead until combined.
2. Press the meat mixture evenly into an 11-inch bundt pan. Bake for about 50 minutes, until firm. Let rest for 15 minutes, then invert onto a large rimmed half sheet pan.
3. Preheat the broiler. In a medium bowl, mix the remaining 1 cup of ketchup and 3 tablespoons of Sriracha. Spoon the glaze over the meatloaf and down the side. Broil the meatloaf 8 inches from the heat until glazed, about 2 minutes; rotate the half sheet pan occasionally during broiling. Cut the meatloaf into wedges and serve.



FOOD & WINE™

12 Cup Muffin Pan Recipes

Texas Sheet Cake

ACTIVE TIME: 40 MINUTES / TOTAL TIME: 1 HOUR 15 MINUTES

SERVINGS: MAKES ONE 18"x13" CAKE

INGREDIENTS

2 sticks unsalted butter, plus more for greasing
2 cups all-purpose flour
1 cup granulated sugar
1 cup packed dark brown sugar
1 ½ teaspoons baking soda
1 ½ teaspoons kosher salt
2 cups pecan pieces
1 cup brewed coffee
¾ cup unsweetened cocoa powder
2 large eggs, lightly beaten
½ cup sour cream
1 teaspoons pure vanilla extract
¼ cup plus 2 tablespoons buttermilk
2 ½ cups confectioners' sugar

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 375°.
2. Generously butter the half sheet pan. In a large bowl, whisk the flour with the sugars, baking soda and 1/2 teaspoon of the kosher salt. On a large rimmed half sheet pan, spread the pecans in a single layer. Bake for 8 minutes, until toasted and fragrant. Let cool completely and coarsely chop.
3. In a medium saucepan, melt 1 stick of the butter over moderate heat. Stir in the coffee and ½ cup of the cocoa powder and bring to a boil, stirring occasionally, about 10 minutes. Pour the warm cocoa mixture into the dry ingredients and stir until only a few streaks of white remain. Add the eggs, sour cream and ½ teaspoon of the vanilla and stir until the batter is smooth and no streaks remain.

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2. Bake the cookies in 3 batches: Using a small ice cream scoop, scoop level tablespoons of the batter onto the prepared half sheet pan, 1 inch apart. Using a lightly moistened finger, smooth the tops. Bake the cookies in the center of the oven, until risen and firm, about 15 minutes. Slide the parchment and cookies onto a rack to cool.

MEANWHILE, MAKE THE GLAZE

In a small bowl, combine the confectioners' sugar with the butter and milk and stir until smooth and spreadable. While the cookies are still slightly warm, spoon a teaspoon of the glaze onto each one and spread slightly. Let cool completely, then transfer to a platter.

MAKE AHEAD

The cookies can be stored in an airtight container at room temperature for up to 3 days or refrigerated for 1 week.

Poached Eggs

TOTAL TIME: 20 MINUTES

SERVINGS: MAKES 12

INGREDIENTS

1 dozen large eggs

Kosher salt

Pepper

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350°. Pour 1 tablespoon of water into each cup of a 12-cup muffin pan. Crack an egg into each cup and season with salt and pepper. Bake the eggs for 13 to 15 minutes, until the whites are just firm and the yolks are still runny. Using a slotted spoon, immediately transfer the eggs to a plate.



Chocolate Chip and Banana Muffins

ACTIVE TIME: 15 MIN / TOTAL TIME: 1 HOUR

SERVINGS: MAKES 24 MUFFINS

INGREDIENTS

1 ½ cups sugar
1 ½ sticks unsalted butter, melted
2 cups mashed overripe bananas (about 6)
3 large eggs
2 ¾ cups all-purpose flour
2 ½ teaspoons baking soda
1 teaspoon salt
1 cup mini chocolate chips (6 ounces)

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350° and line a 12-cup muffin pan with paper or foil liners. In a large bowl, combine the sugar, melted butter, bananas and eggs; mix thoroughly. In a medium bowl, whisk the flour with the baking soda and salt. Add the dry ingredients to the wet ingredients and whisk until the batter is evenly moistened. Stir in the chocolate chips.

2. Spoon half the batter into the prepared muffin cups. Bake for about 28 minutes, until a toothpick inserted in the center of the muffins comes out with a few moist crumbs attached. Let the muffins cool slightly, then transfer to a rack to cool. Repeat with the remaining batter.

MAKE AHEAD

The banana muffins can be wrapped in plastic and frozen for up to 1 month. Let thaw and toast in a 350° oven.

NOTES

To serve these muffins for dessert, warm them just until the chocolate starts to melt, split in half, and top with vanilla ice cream.

SERVE WITH

It's hard to go wrong with really good coffee.

Pumpkin Cookies

ACTIVE TIME: 30 MINUTES / TOTAL TIME: 1 HOUR

SERVINGS: MAKES ABOUT 3 DOZEN COOKIES

INGREDIENTS

COOKIES

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 ½ tablespoons pumpkin pie spice
½ teaspoon salt
1 stick unsalted butter, softened
1 ¼ cups sugar
1 large egg
1 teaspoon pure vanilla extract
1 cup canned pumpkin puree
2 tablespoons minced candied ginger

GLAZE

1 cup confectioners' sugar
2 tablespoons unsalted butter, melted
1 tablespoon milk

HOW TO MAKE THIS RECIPE

MAKE THE COOKIES

1. Preheat the oven to 350°. Line the half sheet pan with parchment paper. In a small bowl, whisk the flour with the baking powder, baking soda, pumpkin pie spice and salt. In a large bowl, using a handheld electric mixer, beat the butter with the sugar at medium speed until light and fluffy, about 2 minutes. Beat in the egg and vanilla followed by the pumpkin puree and candied ginger. At low speed, beat in the dry ingredients until evenly incorporated.

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Open-Face Egg and Griddled Ham Breakfast Sandwiches

TOTAL TIME: 30 MINUTES

SERVINGS: MAKES 12

INGREDIENTS

1 dozen large eggs

Kosher salt

Pepper

6 ounces thinly sliced baked ham

1 cup mixed chopped herbs, such as parsley, tarragon and chives

1 tablespoon fresh lemon juice

6 slider buns, split and lightly toasted

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350°. Pour 1 tablespoon of water into each cup of a 12-cup muffin pan. Crack an egg into each cup and season with salt and pepper. Bake the eggs for 13 to 15 minutes, until the whites are just firm and the yolks are still runny. Using a slotted spoon, immediately transfer the eggs to a plate.

2. Meanwhile, in a medium fry pan, cook the ham over moderate heat, turning, until hot, about 2 minutes. In a small bowl, toss the herbs with the lemon juice and season with salt and pepper.

3. Arrange the split buns cut side up on a platter. Top with the ham, eggs and herbs. Serve open-face.

Raspberry, Peach and Ginger Muffins

ACTIVE TIME: 10 MINUTES / TOTAL TIME: 35 MINUTES

SERVINGS: MAKES 12 MUFFINS

INGREDIENTS

1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup sugar
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup whole milk
 $\frac{1}{3}$ cup vegetable oil
2 large eggs
1 teaspoon pure vanilla extract
2 cups fresh raspberries
6 dried peach halves (4 $\frac{1}{2}$ ounces), cut into $\frac{1}{4}$ -inch dice
3 tablespoons finely chopped candied ginger

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350°. Spray a standard 12-cup muffin pan with cooking spray. In a large bowl, whisk the flour with the sugar, baking powder and salt. In a large measuring cup, whisk the milk with the oil, eggs and vanilla. Fold the egg mixture into the dry ingredients just until incorporated; do not overmix. Gently fold in the raspberries, dried peaches and candied ginger.

2. Spoon the batter into the prepared muffin cups and bake for 25 minutes, or until a toothpick inserted in the center of a muffin comes out clean. Let the muffins cool in the pan for 5 minutes then transfer them to a rack to cool for at least 15 minutes. Serve warm or at room temperature.

MAKE AHEAD

The muffins can be stored overnight in an airtight container.

Monster Sugar Cookies

TOTAL TIME: 1 HOUR 45 MINUTES

SERVINGS: MAKES 18 COOKIES

INGREDIENTS

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon kosher salt
2 sticks unsalted butter, at room temperature
1 cup granulated sugar
1 cup packed light brown sugar
2 large eggs, at room temperature
1 tablespoon pure vanilla extract
1 cup old-fashioned rolled oats
1 cup pretzel sticks, plus chopped pretzels for garnish
1 cup unsweetened dried coconut flakes
1 cup dark chocolate chips, plus more for garnish
 $\frac{1}{3}$ cup candied ginger, finely chopped, plus more for garnish

HOW TO MAKE THIS RECIPE

1. In a large bowl, whisk the flour with the baking powder, baking soda and salt.

2. In the bowl of a stand mixer fitted with the paddle, beat the butter with the granulated sugar and brown sugar at medium speed until fluffy, about 2 minutes. Beat in the eggs and vanilla until incorporated, about 2 minutes. At low speed, beat in the dry ingredients until the dough just comes together. Beat in the oats, pretzels, coconut, chocolate chips and ginger. Scrape down the side of the bowl and cover it with plastic. Refrigerate the dough for 1 hour.

3. Preheat the oven to 350°. Line a half sheet pan with parchment paper. Scoop 9 heaping $\frac{1}{4}$ -cup mounds of the dough onto the prepared half sheet pan, leaving about 3 inches between each cookie. Stud the top of the cookies with additional chopped pretzels, chocolate chips and ginger. Bake the cookies for about 15 minutes, until the edges are lightly browned. Slide the parchment paper and cookies onto a rack to cool. Repeat with the remaining dough to make 9 more cookies.

MAKE AHEAD

The cookies can be stored in an airtight container for up to 5 days.

Nori Chips

ACTIVE TIME: 10 MINUTES / TOTAL TIME: 30 MINUTES PLUS COOLING

SERVINGS: MAKES 32 CHIPS

INGREDIENTS

12 sheets of unseasoned roasted nori (8-inch squares)

Extra-virgin olive oil, for brushing

Kosher salt

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 300°. Line a large rimmed half sheet pan with parchment paper.

2. Arrange 1 nori sheet, smooth side up, on a work surface. Using a pastry brush, lightly brush all over with water. Top with another nori sheet, smooth side up, and press firmly to help it adhere. Repeat this process with 4 more nori sheets; brush the top sheet with olive oil and season with salt. Using scissors, cut the stack in quarters, then cut each square into 4 triangles. Repeat with the remaining 6 sheets of nori. Arrange the triangles on the prepared half sheet pan and bake for 18 to 20 minutes, until crisp and shriveled. Transfer to a rack to cool completely; the chips will continue to crisp as they cool.

MAKE AHEAD

The chips can be stored in an airtight container for 3 days.

Mini Black-Bottom Cheesecakes

ACTIVE TIME: 20 MINUTES / TOTAL TIME: 45 MINUTES

SERVINGS: MAKES 12 TARTS

INGREDIENTS

Vegetable oil spray

24 plain chocolate wafer cookies

3 tablespoons unsalted butter, melted

8 ounces cream cheese, at room temperature

¼ cup sugar

⅔ cup Greek yogurt (6 ounces), at room temperature

2 large eggs

2 teaspoons pure vanilla extract

¼ cup seedless raspberry preserves, warmed

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 350°. Line a standard 12-cup muffin pan with foil baking cups and spray the cups with vegetable oil spray. In a food processor, crush the chocolate wafer cookies. Add the butter and process until fine crumbs form. Spoon the chocolate cookie crumbs into the prepared baking cups and press with the bottom of a glass to compact. Bake for 5 minutes, or until almost set. Leave the oven on.

2. Meanwhile, in a medium bowl, beat the cream cheese and sugar at medium speed until smooth. Beat in the Greek yogurt, then add the eggs and vanilla and beat until smooth.

3. Pour the cheesecake batter into the baking cups, filling them three-quarters full.

4. Bake the cheesecakes for 15 minutes, or until slightly jiggly in the center. Remove from the oven and spread 1 teaspoon of the warmed raspberry preserves on top of each cheesecake. Transfer the muffin pan to the freezer and chill the cheesecakes until set, about 15 minutes.

5. Remove the cheesecakes from the pan and peel off the foil baking cups. Transfer the cheesecakes to a platter and serve.

MAKE AHEAD

The mini black-bottom cheesecakes can be refrigerated for up to 4 days.

Blueberry Muffins with Banana Butter

TOTAL TIME: 45 MINUTES

SERVINGS: MAKES 12 MUFFINS

INGREDIENTS

MUFFINS

2 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon kosher salt
1 stick unsalted butter, melted and cooled
½ cup whole milk
¾ cup granulated sugar
¼ cup light brown sugar
1 teaspoon finely grated lemon zest
2 large eggs
1 ½ cups blueberries

BANANA BUTTER

6 tablespoons unsalted butter, at room temperature
1 very ripe banana, sliced
½ teaspoon fresh lemon juice
Pinch of kosher salt

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 375° and line a 12-cup muffin pan with paper liners.
2. In a large bowl, whisk the flour with the baking powder and salt. In a medium bowl, whisk the butter with the milk, both sugars, lemon zest and eggs. Add the wet ingredients to the dry ingredients and whisk just until combined. Fold in the blueberries. Spoon the batter into the muffin cups and bake for 20 to 25 minutes, until the muffins are golden. Let cool for 5 minutes. Unmold the muffins and let cool on a rack.

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13"x18" Half Sheet Pan Recipes

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HOW TO MAKE THIS RECIPE

MAKE THE FILLING

1. In a small bowl, mix all of the ingredients together. Cover and freeze until chilled, about 30 minutes.

MAKE THE TOPPING

2. In a bowl, combine the flour, brown sugar, cinnamon and salt. Work in the butter with your fingers. Press the mixture into small clumps. Refrigerate the topping until chilled, about 15 minutes.

MAKE THE MUFFINS

3. Preheat the oven to 350° and line a 12-cup muffin tin with paper or foil liners. In a medium bowl, whisk the flour with the cinnamon, nutmeg, cloves, baking soda, baking powder and salt. In a large bowl, using an electric mixer, beat the eggs with the brown sugar, oil and pumpkin puree. Beat in the dry ingredients until evenly incorporated.

4. Spoon half of the batter into the prepared muffin cups. Drop heaping teaspoons of the cream cheese filling in the center of each cup and spoon the remaining batter on top. Sprinkle the crumb topping over the batter. Bake for about 30 minutes, until a toothpick inserted in the center of the muffins comes out clean. Let the muffins cool for 10 minutes before turning them out onto a rack to cool completely.

MAKE AHEAD

The muffins can be stored in an airtight container at room temperature for up to 3 days.

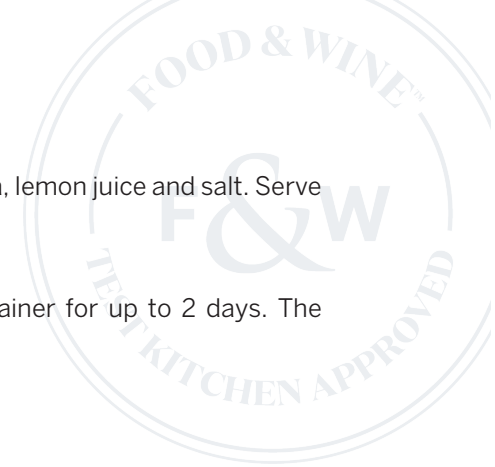
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MAKE THE BANANA BUTTER

3. In a food processor, puree the butter, banana, lemon juice and salt. Serve with the muffins.

MAKE AHEAD

The muffins can be stored in an airtight container for up to 2 days. The butter can be refrigerated for up to 1 week.



Crispy Cornmeal-Gruyère Muffins

ACTIVE TIME: 15 MINUTES / TOTAL TIME: 45 MINUTES

SERVINGS: MAKES 12 MUFFINS

INGREDIENTS

1 cup stone-ground yellow cornmeal
1 cup all-purpose flour
1 tablespoon plus 1 teaspoon baking powder
1 tablespoons sugar
 $\frac{3}{4}$ teaspoons salt
 $\frac{1}{8}$ teaspoon freshly ground pepper
 $\frac{1}{8}$ teaspoon ground cumin
1 stick unsalted butter, softened
1 large egg
1 cup whole milk
 $1\frac{1}{2}$ cups coarsely shredded Gruyère cheese ($4\frac{1}{2}$ ounces)

HOW TO MAKE THIS RECIPE

1. Preheat the oven to 400°. Line a 12-cup muffin tin with paper or foil liners. In a medium bowl, whisk the cornmeal with the flour, baking powder, sugar, salt, pepper and cumin.

2. In a large bowl, using an electric mixer, beat the butter at high speed until light and fluffy. Beat in the eggs. At low speed, beat in half of the milk, followed by half of the dry ingredients. With a rubber spatula, fold in the cheese and the remaining milk and dry ingredients.

3. Spoon the batter into the prepared baking cups; fill them to within $\frac{1}{4}$ inch of the rims. Bake the muffins for 30 minutes, or until golden. Transfer to a rack to cool.

MAKE AHEAD

The muffins can be frozen for up to 2 weeks. Thaw the muffins and reheat before serving.

NOTES

Stone-ground cornmeal is tastier and more nutritious than regular, steel-milled cornmeal because it contains some of the husk and germ. The germ contains a small amount of fat, so the stone-ground cornmeal can spoil. It should be stored in the refrigerator for no longer than four months.

Pumpkin Muffins with Crumb Topping

ACTIVE TIME: 30 MINUTES / TOTAL TIME: 1 HOUR

SERVINGS: MAKES 12 MUFFINS

INGREDIENTS

FILLING

$\frac{1}{3}$ cup cream cheese
1 large egg yolk
 $\frac{1}{3}$ cup confectioners' sugar

TOPPING

$\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{4}$ cup packed light brown sugar
 $\frac{3}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon salt
4 tablespoons cold unsalted butter, cubed

MUFFINS

1 $\frac{1}{2}$ cups all-purpose flour
1 teaspoon cinnamon
Pinch of freshly grated nutmeg
Pinch of ground cloves
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
2 large eggs
 $\frac{1}{2}$ cup packed light brown sugar
 $\frac{1}{2}$ cup vegetable oil
1 cup canned pumpkin puree

(recipe continues on next page)

