

CHOCOLATE MINT COOKIES

This is my version of after-dinner mints: Dispense with *dessert* and bring out a plate of minty-breathed chocolate cookies with coffee and *tisanes* instead.

These don't take long to make up and bake, and I can't tell you how lovely it is to be able to open the door to people with the smell of their baking oozing welcomingly out in the evening air.

3/4 cup light brown sugar
1/2 cup (1 stick) soft butter
1 egg
1 teaspoon vanilla extract

1 cup flour
1/3 cup cocoa
1/2 teaspoon baking powder
1 cup bittersweet chocolate chips

GLAZE:

1/2 cup powdered sugar
2 tablespoons boiling water

1 tablespoon unsweetened cocoa, sifted
1/4 teaspoon peppermint flavoring

- 1 Preheat the oven to 350°F.
- 2 Cream the sugar and butter (I use a freestanding mixer for ease), then beat in the egg and vanilla.
- 3 Mix the flour, cocoa, and baking powder in a bowl, and gradually beat into the creamed mixture. Finally, fold in the chips.
- 4 Using a rounded tablespoon measure, spoon out scoops of cookie dough and place on baking sheets lined with baking parchment or Silpat, leaving a little space in between each one.
- 5 Bake for 12 minutes and then let them sit on the baking sheet for a couple of minutes before moving them to a cooling rack, with some newspaper on the surface underneath.
- 6 Put the glaze ingredients into a saucepan and heat until combined together. Let cool completely before using.
- 7 Using a teaspoon, zigzag the glaze over each cooling cookie.

Makes 24



Brown Butter Apple Tart

Ingredients

for 8 servings

CRUST

- 1 ¼ cups flour
- 1 tablespoon sugar
- ½ teaspoon kosher salt
- ½ cup cold butter, cut into small cubes
- ¼ cup water, ice

FILLING

- 4 eggs
- 1 cup sugar
- 1 1/2 Tbsp McCormick Vanilla
- 1 tsp kosher salt
- 16 tablespoons butter
- ½ cup flour
- 1 teaspoon lemon zest
- 3 green apples, thinly sliced

Nutrition

Info

Shop ingredients with
Walmart Grocery Pickup

Calories 537

Fat 37g

Carbs 45g

Fiber 2g

Sugar 28g

Protein 6g

Estimated values based on one serving size.

Preparation

- 1 Crust: Combine flour, sugar, and salt in a food processor. Pulse a few times to mix. Add in butter and pulse a few times to break the butter down into pebble-size pieces. With the food processor running, drizzle in ice water. The dough should stick together when pressed between your fingers. (If dough doesn't stick together, add more water 1 tablespoon at a time.)
- 2 Lay out a sheet of plastic wrap. Dump dough onto the plastic wrap and shape into a disc. Cover tightly with the plastic wrap and refrigerate until ready to use.
- 3 Preheat oven to 350°F (175°C).
- 4 Generously spray a 9 or 10 inch (23 or 25 cm) tart pan with nonstick spray. On a floured surface, roll out the pie crust into a circle that is 2–3 inches (5-7.5 cm) bigger than your tart. Lift crust into the tart pan and press against the sides of the pan. Trim the edges of the dough so that it is level with the top of the pan.
- 5 Filling: Whisk eggs, sugar, McCormick Vanilla Extract, and salt in a medium bowl, then set aside.
- 6 Place butter in a saucepan over medium heat. Let butter completely melt and foam, stirring occasionally. Keep stirring as the foaming subsides and the butter begins to brown. Once butter browns, quickly transfer to a bowl and let cool for 10 minutes. Whisk browned butter into the egg mixture. Whisk in flour and lemon zest.
- 7 Arrange sliced apples in a spiral pattern on the pie crust. Pour custard over apples, until custard reaches ½ inch (1 ¼ cm) below the top of crust (if using a 9-inch (23 cm) pan, you will have a little custard left over).
- 8 Place in oven and bake for 50 minutes (cover with foil if the top starts browning too much, or until custard is set).
- 9 Let cool completely before slicing and serving.
- 10 Enjoy!

BROWNIES

I don't understand why people don't make brownies all the time – they're so easy and so wonderful. My friend Justine Picardie gave me the idea for setting the brownies so gloriously alight when she asked me to make them for her husband's birthday. Ever since then, I've copied the idea: brownies are much quicker to make than a cake, and they look so wonderful piled up in a rough-and-tumble pyramid spiked with birthday candles. And I'd much rather eat a brownie than a piece of birthday cake any day; I think most people would.

375g soft unsalted butter
375g best-quality dark chocolate
6 large eggs
1 tablespoon vanilla extract
500g caster sugar
225g plain flour

1 teaspoon salt
300g chopped walnuts
tin measuring approximately 33 x
23 x 5 1/2cm
birthday candles and holders, if
appropriate

Preheat the oven to 180°C/gas mark 4. Line your brownie pan – I think it's worth lining the sides as well as the base – with foil, parchment or Bake-O-Glide.

Melt the butter and chocolate together in a large heavy-based pan. In a bowl or measuring jug, beat the eggs with the sugar and vanilla. Measure the

BROWNIES

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- 375g soft unsalted butter**
- 375g best-quality dark chocolate**
- 6 large eggs**
- 1 tablespoon vanilla extract**
- 500g caster sugar**
- 225g plain flour**
- 1 teaspoon salt**
- ~~900g chopped pistachios~~
- tin measuring approximately 33 x 23 x 5 1/2cm
- birthday candles and holders, if appropriate

Preheat the oven to 180°C/gas mark 4. Line your brownie pan – I think it's worth lining the sides as well as the base – with foil, parchment or Bake-O-Glide.

Melt the butter and chocolate together in a large heavy-based pan. In a bowl or large wide-mouthed measuring jug, beat the eggs with the sugar and vanilla. Measure the flour into another bowl and add the salt.

When the chocolate mixture has melted, let it cool a bit before beating in the eggs and sugar, and then the nuts and flour. Beat to combine smoothly and then scrape out of the saucepan into the lined pan.

Bake for about 25 minutes. When it's ready, the top should be dried to a paler brown speckle, but the middle still dark and dense and gooey. And even with such a big batch you do need to keep alert, keep checking: the difference between gungy brownies and dry brownies is only a few minutes; remember that they will continue to cook as they cool.

Makes a maximum of 48.

VARIATIONS

You can really vary brownies as you wish: get rid of the walnuts, or halve them and make up their full weight with dried cherries; or replace them with other nuts – peanuts, brazils, hazelnuts – add shredded coconut or white chocolate chips or buttons; try stirring in some Jordan's Original Crunchy cereal. I had high hopes for chic, after-dinner pistachio-studded brownies, but found the nuts get too soft and waxy, when what you need is a little crunchy contrast.

Penne Alla Vodka

By Nigella Lawson

YIELD 8 to 10 servings

TIME 45 minutes

Penne alla vodka is the perfect recipe for easy entertaining: short pasta is easier to cook in quantity than long strands and the sauce is amusingly retro -- think 1960s Rome, where the dish originated. But it is seriously good.

INGREDIENTS

Salt

1 cup finely chopped onion

2 tablespoons garlic-infused oil

1 28-ounce can plum tomatoes or 3 cups finely chopped fresh tomatoes

2 tablespoons heavy cream

2 pounds penne rigate

½ cup vodka

4 tablespoons butter

Grated Parmesan cheese, for serving

PREPARATION

Step 1

Bring a large pot of lightly salted water to a boil. Place a large sauté pan over medium-low heat, and add onion, oil and a sprinkling of salt. Sauté onion until soft and beginning to caramelize, about 10 minutes.

Step 2

Add tomatoes and their juices, and simmer for 15 to 20 minutes. Add heavy cream, and remove from heat.

Step 3

Add pasta to boiling water and cook until al dente. Drain pasta and return to cooking pot. Add vodka, butter and salt to taste. Gently mix penne until butter is melted. Add tomato mixture, and mix until pasta is coated.

Step 4

To serve, transfer pasta and sauce to a large warmed bowl. Pass Parmesan cheese for guests to serve themselves.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

BANANA BUTTERSCOTCH MUFFINS

by Nigella. Featured in NIGELLA EXPRESS

INTRODUCTION

White chocolate morsels can be used in place of the butterscotch ones and my children seem to love both with equal fervour, though I'm pretty fond of these with dark chocolate chips, too.



Photo by Lis Parsons

INGREDIENTS

Makes: 12 muffins

- 3 very ripe bananas
- 125 millilitres vegetable oil (.528 cups)
- 2 large eggs
- 250 grams plain flour (1.24 cups)
- 100 grams caster sugar (.496 cups)
- ½ teaspoon bicarbonate of soda
- 1 teaspoon baking powder
- 150 grams butterscotch morsels (or chocolate) (.744 cups)

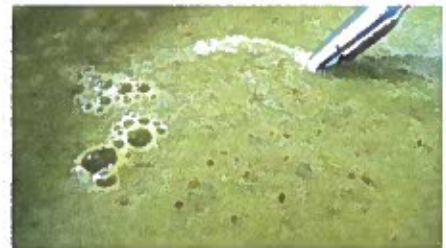
METHOD

1. Preheat the oven to 200°C/180°C Fan/gas mark 6/400°F and line a 12-bun muffin tin with muffin papers.
2. Peel and mash the bananas and set aside for a moment.
3. Pour the oil into a jug and beat in the eggs.
4. Put the flour, sugar, bicarbonate of soda and baking powder into a large bowl and mix in the beaten-egg-and-oil mixture, followed by the mashed bananas.
5. Fold in the butterscotch morsels, then place equal quantities in the prepared muffin tin - I use an ice cream scoop and a spatula - and bake in the oven for 20 minutes.

PEA AND PESTO SOUP - NIGELLA LAWSON

Recipe by DrGaellon

From Nigella Lawson's
"Nigella Express"
episode "On The Run"



READY IN: 10mins

SERVES: 6

UNITS: US

INGREDIENTS

- 3 cups boiling water
- ½ teaspoon kosher salt
- 3 cups frozen peas
- ½ - 1 teaspoon lime juice
- 2 scallions
- 4 tablespoons prepared basil pesto

NUTRITION INFO

Serving Size: 1 (194) g