Cornbread (x2)

https://www.tasteofhome.com/recipes/buttery-corn-bread

**Ingredients**

* 2/3 cup butter, softened
* 1 cup sugar *(reviews say this is too much—add less?)*
* 3 large eggs
* 1-2/3 cups 2% milk
* 2-1/3 cups all-purpose flour
* 1 cup cornmeal
* 4-1/2 teaspoons baking powder
* 1 teaspoon salt

**Directions**

Preheat oven to 400°. In a large bowl, cream butter and sugar until light and fluffy. Combine eggs and milk. Combine flour, cornmeal, baking powder and salt; add to creamed mixture alternately with egg mixture.

Pour into a greased 13x9-in. baking pan. Bake 22-27 minutes or until a toothpick inserted in center comes out clean. Cut into squares; serve warm.

Roasted Vegetable and Goat Cheese Salad (x3)

https://mylifecookbook.com/roasted-vegetable-goat-cheese-salad/

**Ingredients**

* 8 cups of vegetables chopped (beets, butternut squash, brussels sprout, peppers, cauliflower)
* 4 cups of kale bite size pieces
* 2 teaspoons of crushed garlic
* 1/4 cup olive oil
* salt and pepper to taste
* red onion

**Dressing**

* 2 tablespoons balsamic vinegar
* 1/4 cup of olive oil
* 1 teaspoon honey

**Instructions**

1. Preheat oven to 400 degrees F.
2. Toss all the vegetables in the olive oil and garlic.
3. Spray 2 cookie sheets and pour the veggies on and spread out so they cook evenly.
4. Sprinkle salt and pepper over them.
5. Cook for 45 minutes.
6. In the meantime make your dressing by whisking the vinegar, oil and honey.
7. Toss the kale with half of the dressing and let sit until veggies are cooked.
8. Add the veggies to the salad and toss with remaining dressing.
9. Top with goat cheese and pine nuts.
10. Serve room temperature.

Vanilla Strawberry Heart Cake (x2)

https://ahelicoptermom.com/easy-valentines-day-dessert-heart-cake

**Strawberry Heart Cake Ingredients**

1 C unsalted butter, room temp  
2 C flour  
1 C sugar  
4 eggs, room temp  
2 tsp strawberry extract  
1/2 tsp salt  
pink *and red* gel food coloring  
heart cookie cutter

**Directions**

-Preheat oven to 350 degrees. Prep a loaf pan with baking spray.  
-On high speed with an electric mixer beat butter and sugar until light and fluffy.  
-Beat after adding each of the eggs, one at a time. Add strawberry extract and salt.  
-Gradually add the flour beating on low until all ingredients are combined.  
-Add several drops of the pink gel food coloring. *(Make half red, half pink. Bake in stipes.)*  
-Pour the pink batter into the loaf pan.  
-Bake at 350 degrees for about 50 minutes ( loaf will not be completely baked) .  
-Cool in pan 15 minutes.  
-Flip the loaf onto a wire rack to cool.  
-Turn upright to cool completely.  
-With the cookie cutter in hand measure for the width of each slice.  
-Cut each slice according to the above measurement.  
-Using the cookie cutter, cut out the hearts. Set aside.

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**Vanilla Cake Ingredients**

1 C unsalted butter, room temp  
2 C flour  
1 C sugar  
4 eggs, room temp  
2 tsp vanilla extract  
1/2 tsp salt

**Directions**

-Preheat oven to 350 degrees. Prep a loaf pan with baking spray.  
-Set each heart slice into the loaf pan (these should reach from one end of the loaf pan to the other end of the loaf pan).  
-On high speed with an electric mixer beat the butter and sugar until light and fluffy.  
-Beating after adding each of the eggs into the bowl, one at a time. Stir in the vanilla and salt.  
-Gradually add the flour beating on low until all ingredients are combined.  
-Begin by filling in the batter on both sides and in between the heart slices and lastly cover the top of the heart as well with the batter.

-Bake at 350 degrees for about 1 hour or until an inserted toothpick comes out clean.  
-Cool in pan 15 minutes.  
-Flip the loaf onto a wire rack to cool.  
-Turn upright to cool completely.

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**Icing Ingredients**

2 egg whites  
1 C powder sugar  
1/2 tsp cream of tartar  
1 tsp vanilla  
Pink gel food coloring

-Combine all ingredients in a mixing bowl mixing on medium speed for 4 minutes. (except your food coloring)  
-If icing is not stiff enough add 1/4 C powder sugar.  
– Divide the icing evenly into two bowls.  
-In the first bowl of icing add several drops of pink gel food coloring. Mix well.  
-Scoop the pink icing into a piping bag with a #2 tip.  
-In the second bowl this icing remains white.  
-Scoop the white icing into a piping bag with a #2 tip.  
-Drizzle the pink and white icing on the top of the loaf cake.

Pizza Challah (x1)

1⁄2 cup sugar

8 cups flour

3 tsp. salt

2 cups warm water

4.5 tsp. yeast

1⁄2 c oil  (canola)

2 eggs  (+1 for egg wash)

1) Mix all dry ingredients together (except yeast)

2) Let the yeast germinate in 1/2 cup warm water for a few minutes (warm water, not hot)

3) Mix water/yeast mixture, remaining 1 1/2 cups water, oil, and eggs into the dry ingredients

4) Knead and add extra flour or water if the dough seems too wet or dry

5) Let rise for 30-45 minutes

6) Divide into 6 strands (3 for each loaf)

7) Braid

8) Cover and let rise for 1-1.5 hours

9) Paint loaves with egg wash, and bake at 350 degrees for 25-35 minutes

**Pizza Fillings**

Tomato Sauce

Mozzarella (inside and on top)

Tomato slices

Fresh basil, chiffonaded

Vegetarian Chili (x 8)

https://cookieandkate.com/2015/vegetarian-chili-recipe/

**INGREDIENTS**

* 2 tablespoons olive oil
* 1 medium red onion, chopped
* 1 large red bell pepper, chopped
* 2 medium carrots, chopped
* 2 ribs celery, chopped
* ½ teaspoon salt, divided
* 4 cloves garlic, pressed or minced
* 2 tablespoons chili powder
* 2 teaspoons ground cumin
* 1 ½ teaspoons smoked paprika
* 1 teaspoon dried oregano
* 1 large can (28 ounces) or 2 small cans (15 ounces each) diced tomatoes\*, with their juices
* 2 cans (15 ounces each) black beans, rinsed and drained
* 1 can (15 ounces) pinto beans, rinsed and drained
* 2 cups vegetable broth or water
* 1 bay leaf
* 2 tablespoons chopped fresh cilantro, plus more for garnishing
* 1 to 2 teaspoons sherry vinegar or red wine vinegar or lime juice, to taste
* Garnishes: chopped cilantro, sliced avocado, tortilla chips, sour cream or crème fraîche, grated cheddar cheese, etc.

**PUT OUT GARNISHES: Sour cream, cheese, avocado!!!!**

INSTRUCTIONS

1. In a [large Dutch oven](https://aax-us-east.amazon-adsystem.com/x/c/Qm1WvbRRWS__E2AFPH3-RKkAAAFfkhuLEQEAAAFKAckv-sw/http://www.amazon.com/dp/B00U00JU6A/ref=as_at/?imprToken=2IrcQYaKmQtCRMb-ZSfS-g&slotNum=1&_encoding=UTF8&psc=1&linkCode=sl1&tag=cooandkatinst-20&linkId=813ef1d45a6f5bd530175458ebeb08f4" \t "_blank) or heavy-bottomed pot over medium heat, warm the olive oil until shimmering. Add the chopped onion, bell pepper, carrot, celery and ¼ teaspoon salt. Stir to combine and then cook, stirring occasionally, until the vegetables are tender and the onion is translucent, about 7 to 10 minutes.
2. Add the garlic, chili powder, cumin, smoked paprika (go easy on the paprika if you’re sensitive to spice) and oregano. Cook until fragrant while stirring constantly, about 1 minute.
3. Add the diced tomatoes and their juices, the drained black beans and pinto beans, vegetable broth and bay leaf. Stir to combine and let the mixture come to a simmer. Continue cooking, stirring occasionally and reducing heat as necessary to maintain a gentle simmer, for 30 minutes. Remove the chili from heat.
4. For the best texture and flavor, transfer 1 ½ cups of the chili to a blender and blend until smooth, then pour the blended mixture back into the pot. (Or, you can blend the chili briefly with an immersion blender, or mash the chili with a potato masher until it reaches a thicker, more chili-like consistency.)
5. Add the chopped cilantro, stir to blend, and then mix in the vinegar, to taste. Add salt to taste, too—I added ¼ teaspoon more at this point. Divide the mixture into individual bowls and serve with garnishes of your choice. This chili will keep well in the refrigerator for about 4 days (I haven’t tried, but I bet it would freeze well, too).

**Toppings**

Cheese

Avocado

Sour cream

BUY AVOCADO!!!!!!!!!!!! And goat cheese!!!! Pine nuts?