



# UC LIBRARIES COOKS



FAVORITE RECIPES FROM  
OUR KITCHEN TO YOURS

2020 EDITION

Dear Colleagues,

After this long and hectic year it's finally time to take a break, relax, have some fun and reconnect with your co-workers and friends at UC Libraries. This cookbook is a great place to start. Cook for yourself, your family or your friends using everyone's favorite recipes collected here. This winter will be like no other, so it's important we find ways to treat ourselves, and what better way than to enjoy the culinary talents of our colleagues? I look forward to the day we return to normalcy and can see everyone showcase their improved cooking skills. Have a wonderful winter break and bon appétit!

Xuemao

# UC Libraries Cooks

Favorite Recipes from Our Kitchen to Yours

## Table of Contents

### *Soups, Salads, and Starters*

**Corn Chowder (w/ or w/o sausage)**, submitted by  
Valerie Purvis

**Creamy Pumpkin Soup**, submitted by Peter Poulos

**Icelandic Rye Bread**, submitted by Kevin Grace

**Loire Valley Dates with Bleu Cheese, Bacon, and  
Nuts**, submitted by Mark Konency

**Russian Salad à la Olya**, submitted by Olya Hart

**Sausage Balls**, submitted by Scott Sorrell

**No Knead Skillet Herb Bread**, submitted by Susan  
Banoun

**Spicy Chicken Dip**, submitted by Regina Tassell

**Watermelon Feta Salad w/ Mint and a Balsamic Glaze**, submitted by Tiffany Grant

*Main Dishes*

**Chicken Chili**, submitted by Jim Campbell

**Dry Fried Green Beans**, submitted by Yu Mao

**Instant Pot Mexican Chicken**, submitted by Rebecca Olson and Brad Warren

**Kung Pao Chicken**, submitted by Xuemao Wang

*Desserts*

**Fudge Puddle Cookies**, submitted by Maggie Patel

**Mascarpone Cannoli Cheesecake**, submitted by Liz Scarpelli

**Vegan Meyer Lemon Poppy Seed Muffins**,  
submitted by Sarah Muncy

**Yogurt Cake**, submitted by Birsen Kaya

**7up Bundt Cake**, submitted by June Taylor-Slaughter

# Corn Chowder with or without Sausage

Submitted by: Valerie Purvis

## Ingredients

- 1 bag frozen corn or 4 ears fresh corn
- 12 oz Kielbasa sliced\*
- 1 medium Onion, finely diced
- 4-6 cloves Garlic, minced
- 4 medium yellow potatoes, peeled and diced
- 4 Cups whole Milk or Almond Milk
- 2 Cups chicken stock or vegetable stock
- ½ teaspoon crushed red pepper flakes
- Salt & pepper to taste

\*Omit the sausage and you have a vegan-friendly soup!

## Instructions

1. Lightly brown the kielbasa and set aside.
2. Add butter, onion, garlic and saute.
3. Add corn and potatoes.
4. Season with salt and pepper.

5. Add milk, chicken broth, red pepper flakes.
6. Season again with salt.
7. Cover and bring to a low boil for 10 minutes.
8. Smash or puree some of the potatoes to thicken broth.
9. Add back the sausage and cook for a minute more.
10. Garnish with fresh basil.
11. Serve.
12. Keeps in the fridge for up to a week

# Chicken Chili

Submitted by: Jim Campbell

*In discussions on the “recipe” of data source feeds to the Library - IT@UC’s John Kennedy shared his Chicken Chili recipe. Our family found it a winner – also freezes well for later microwave quick meals.*

## Ingredients:

- Works best with chicken tenders but also works with boneless/skinless breasts (butterflied). I use 6-7 good sized chicken tenders for each batch.
- For the brine
  - ¼ Cup (or less) each of salt and white sugar.
  - Water enough to cover the meat
- For the rub
  - 2-parts Taco Seasoning of choice (I use Ortega)
  - 1-part Chili Powder
- 3 thick slices of onion (for grilling)
- 1 jalapeno pepper, halved and de-seeded (for grilling)
- One can (13-15 oz) white whole kernel corn – drained
- One can (13-15 oz) Rotelles tomatoes and chilies  
“Original” recipe – drained
- One can (13-15 oz) black beans – drained and rinsed
- Cheese – your choice:
  - One 8 oz bar pepper jack – broken into pieces to aid in melting OR

- Half bar (4 oz) pepper jack – broken into pieces to aid in melting PLUS about the same amount of Oaxaca cheese (this is my preference).

## Instructions:

1. Brine: Place chicken in a bowl with brine mix. Let sit for about an hour. Much longer and the chicken will get salty.
2. Rub: Let stand for about 10 minutes before grilling
3. Grill: Grill chicken until it is just browned on both sides. You want the chicken a little undercooked. It will finish in the crock pot.
  - a. Also grill: your onion slices until opaque and jalapeno pepper until lightly charred
4. When everything is cooked transfer to a cutting board and cut the onion and chicken into bite size pieces. The pepper can be diced into smaller pieces. Hint: season veggies before grilling them.
5. In a crockpot add grilled items and the corn, Rotella tomatoes and chilies, black beans, cheese
6. Cook in your crockpot on low for about 8 hours. Makes 4 normal servings or 2-3 servings if you have a teenager at your table.



# Creamy Pumpkin Soup

Submitted by: Peter S. Poulos

## Ingredients

- 1 cup chopped white onion
- 1 tsp. curry powder
- 1 garlic clove, crushed
- 3 cups chicken broth
- 1/4 cup butter
- 3/4 cup cooked or canned pumpkin
- 1/2 tsp. celtic salt
- 1 cup light cream, almond milk, or coconut milk
- 1 tsp. finely chopped green onion
- 1/2 tsp. ground coriander
- 1/2 tsp. crushed red pepper

## Instructions

1. Saute the onion and garlic in butter until the onion is soft.
2. Stir in the seasonings and cook one minute longer.
3. Add the broth and bring the mixture to a boil.
4. Simmer, uncovered, for 20 minutes.

5. Stir in the pumpkin and cream; simmer 5 minutes longer.
6. Pour the soup into a blender jar, cover, and blend until creamy.
7. Serve hot.

To quadruple the ingredients (after you serve it the first time the news will spread!):

- 4 cups chopped white onion
- 4 tsp. curry powder
- 4 garlic cloves, crushed
- 12 cups chicken broth
- 1 cup butter
- 3 cups cooked or canned pumpkin
- 2 tsp. celtic salt
- 4 cups light cream, almond milk, or coconut milk
- 4 tsp. finely chopped green onion
- 2 tsp. ground coriander
- 2 tsp. crushed red pepper

# Icelandic Rye Bread

Submitted by: Kevin Grace

*I got this recipe from a friend in Reykjavik several years ago when I was doing some books & reading research there. It's very easy to make and it goes great with a strong cheese or salted butter. This bread is excellent with peanut butter too!*

*Makes one large loaf.*

## Ingredients

- 3 cups rye flour
- 1 cup whole wheat flour
- 1 ½ cup bread flour, and additional as needed
- 2 tablespoons dry yeast
- 1 ½ teaspoons salt
- 2 ½ cups milk (can be whole or skim)
- ½ cup molasses (can be light or dark)

# Instructions

1. Warm the milk with the molasses. Pour  $\frac{1}{2}$  cup of the warm mixture into a bowl and stir in the yeast. Let it stand until it froths.
2. Add the rest of the milk mixture and mix in the rye flour, the whole wheat flour, half the bread flour, and the salt. Mix it until smooth and add flour as you need to, making the dough stiff and moist.
3. Knead it well, shape it into a ball, place it in a large bowl with a little rye flour sprinkled on it, and loosely cover it. Place it in a warm place for 1  $\frac{1}{2}$  hours or until it doubles in size.
4. Punch the dough down, knead it lightly and shape into a 1-foot long loaf. Let it rise again for 30 minutes.
5. Preheat the oven to 400 degrees, and with a sharp knife, cut six diagonal slices on the top of the loaf. Brush it with water and sprinkle kosher salt on it.
6. Bake the loaf for 30 minutes or until you get a hollow sound when you rap on the bottom. Be sure to let it cool on a rack before slicing.

# Loire Valley Dates with Blue Cheese, Bacon, and Nuts

Submitted by: Mark Konecny

*This makes a very nice appetizer, served with a dry Chenin Blanc or Sancerre to offset the sweetness of the dates.*

## Ingredients:

- Medjool Dates (adjust to the number of guests figure 3 dates per person)
- Roquefort Cheese (or according to your preference a milder version)
- Bacon (if you get the really thick cut, it will not crisp) ½ strip for each date
- Filbert or Hazelnut rough chopped
- Frozen Pastry Sheet cut into squares for the dates

You can always leave out the nuts or serve without the puff pastry if you prefer.

## Instructions:

1. Set oven to 350 degrees.
2. Place the Pastry squares on parchment paper and cook to done according to directions.
3. Mix the cheese and nuts into a crumbly filling.
4. Cut open the dates, remove seed.
5. Take a small amount of filling and place inside the date.

6. Wrap date with bacon and fix in place with a toothpick.
7. Cook for 35-40 mins turning once to brown on all sides.
8. Place on pastry puffs and serve warm.

# No Knead Skillet Herb Bread

Submitted by: Susan Banoun

*This is a simple and quick recipe for bread that is a family favorite*

## Ingredients:

- 4 1/3 cups flour
- 2 c warm water
- 1 pkg dry yeast
- 1/2-1 T salt

## Instructions:

1. Dissolve the yeast in the warm water and set aside for 10 minutes
2. Add the salt to the flour, then add flour to the yeast/water mix, 1 cup at a time until all 4 1/3 cups are mixed in well.
3. Cover the bowl with plastic wrap and let rise for 1 hour.
4. Grease a cast iron skillet with olive oil (bottom and sides) and transfer the dough into the skillet.
5. The dough will be sticky – oil your hands or spoon/spatula for easy transfer. Shape the dough to the pan (doesn't need to be perfect)

6. Cover the skillet and dough with a towel and let rise another 30 minutes.
7. Preheat the oven to 400 degrees.
8. Score the top of the dough with a sharp knife; then brush with olive oil mixed with very finely chopped herbs- I use rosemary, garlic, parsley, and a bit of ‘everything’ spice – choose whatever spices you like (Also, fresh herbs are great but dried herbs/spices soaked in a bit of olive oil work just as well)
9. Cook in a preheated 400 degree oven for 30-40 minutes, until the top is golden brown and knife comes out clean
10. Cool, slice and enjoy with butter. Delish.



# Russian Salad à la Olya

Submitted by Olya Hart

*This salad is probably one of the best-known Russian dishes. A lengthy Wikipedia article [Olivier salad](#) provides a lot of information about the history and regional versions of this popular recipe. (We tasted a pretty adequate variation in Buenos Aires). This salad is a MUST at a holiday table, be it New Year's Eve or a birthday party, probably because it provides a lot of calories needed when you start your meal with vodka toasts. If you are lucky to have leftovers, the next day is a real treat, because this somewhat time-consuming dish is waiting for you in the fridge and it tastes even better than the day before because the flavors had more time to blend.*

*Not only does this recipe have a lot of regional versions, but every household has its preferred variety. Mine, for example, is a blend of my Moms' recipe (which also included boiled carrots which added a touch of sweetness) and my Aunt's recipe, in which she substituted crabmeat for more traditional beef or ham.*

## Ingredients

- 2 cans of whole potatoes, well drained (for a large company use 4 cans)
- 1 package of leg-style imitation crabsticks\* (for a large company use 2 packages)
- Half a jar of pickles\*\* (you can add more, but the salad may get too salty)
- 3 hard-boiled eggs (for a large company use 4 eggs)

- 1 Granny Smith Apple, peeled and cored
- 1 can of sweet peas, preferably small/petite, well drained
- Approx. half of a 30-oz jar of Hellman's Real Mayonnaise\*\*\*

## Instructions

1. Chop all ingredients into small dice. The smaller the pieces, the better the flavors will blend. (Tip: use an egg slicer in two or even three directions to dice potatoes and eggs).
2. Add mayonnaise, about 3 tablespoons at a time, and fold. Keep adding and folding until the ingredients are uniformly coated. The goal is to dress the salad generously, but not to drown the ingredients in mayonnaise.
3. Taste and adjust seasoning. Thanks to the pickles and mayonnaise, it should be salty enough, but add some salt if needed. Freshly ground black pepper adds a nice finish.
4. Allow time to let the flavors blend. Ideally, make it the night before and refrigerate. Get from the refrigerator about an hour before serving and let sit at room temperature.

## Notes:

Ingredient substitutions-

- Crabmeat is great, but more expensive.
- If you are allergic to fish and seafood or just want to experiment with different proteins, try the following: roast beef, quality ham, or cooked chicken. A meatless version is fine too.
- Preferred brands: Claussen or Boar's Head, preferable wholes
- (those will be smaller and have tiny seeds)
- \*\*\*This is closest to the Russian mayonnaise, but thicker. The flavor is important though!

#### Presentation-

- Arrange in a bowl making a mound.
- Optional: garnish with whimsically sliced ingredients.

#### Beverage pairings-

- Since this is a special-occasion dish, it typically accompanies champagne toasts. It is equally great as a vodka chaser.

# Sausage Balls

Submitted by: Scott Sorrell

## Ingredients:

- 1 lb. Tennessee Pride Hot Country Sausage
- 1 cup shredded sharp cheddar cheese
- 1 cup Bisquick

## Instructions:

1. Preheat oven to 400 degrees
2. Mix all ingredients
3. Form mixture into balls using a tablespoon or small ice cream scoop and place them about 1 inch apart on a non-stick cooking pan
4. Bake for 15-20 minutes or until the cheese is slightly brown

# Spicy Chicken Dip

Submitted by: Regina Tassell

## Ingredients:

- 4 – 8oz bars of cream cheese
- 2 – 10.5 oz. cans cream of chicken soup
- 2 – 10 oz. cans of chunk chicken breast
- 2 heaping tablespoons diced jalapeño peppers (you can find jars of Mt. Olive brand diced jalapeños at Kroger)
- Shredded cheddar cheese

## Instructions:

1. Preheat the oven to 400 degrees.
2. Mix together cream cheese, cream of chicken soup, chunk chicken, and diced jalapeños until smooth.
3. Pour into a 9x13 dish.
4. Bake for 20 minutes or until golden brown and bubbly
5. Top with shredded cheddar cheese and bake for 5 minutes more or until cheese is melted
6. Best served with Fritos scoops

# Watermelon Feta Salad with Mint and a Balsamic Glaze

Submitted by Tiffany Grant

## Ingredients:

- 6 cups cubed seedless watermelon
- 1/2 cup crumbled feta cheese (I recommend sheep's milk feta)
- 3 tablespoons balsamic glaze
- 2 tablespoons chopped fresh mint
- 1/2 teaspoon flaked sea salt

## Instructions:

1. Place cubed watermelon in a large serving bowl.
2. Arrange crumbles of feta over the watermelon.
3. Drizzle the watermelon and feta with the balsamic glaze.
4. Sprinkle with chopped fresh mint and flaked sea salt.

# Chicken Chili

Submitted by: Jim Campbell

*In discussions on the “recipe” of data source feeds to the Library - IT@UC’s John Kennedy shared his Chicken Chili recipe. Our family found it a winner – also freezes well for later microwave quick meals.*

## Ingredients:

- Works best with chicken tenders but also works with boneless/skinless breasts (butterflied). I use 6-7 good sized chicken tenders for each batch.
- For the brine
  - ¼ Cup (or less) each of salt and white sugar.
  - Water enough to cover the meat
- For the rub
  - 2-parts Taco Seasoning of choice (I use Ortega)
  - 1-part Chili Powder
- 3 thick slices of onion (for grilling)
- 1 jalapeno pepper, halved and de-seeded (for grilling)
- One can (13-15 oz) white whole kernel corn – drained
- One can (13-15 oz) Rotelles tomatoes and chilies “Original” recipe – drained
- One can (13-15 oz) black beans – drained and rinsed
- Cheese – your choice:
  - One 8 oz bar pepper jack – broken into pieces to aid in melting OR

- Half bar (4 oz) pepper jack – broken into pieces to aid in melting PLUS about the same amount of Oaxaca cheese (this is my preference).

## Instructions:

1. Brine: Place chicken in a bowl with brine mix. Let sit for about an hour. Much longer and the chicken will get salty.
2. Rub: Let stand for about 10 minutes before grilling
3. Grill: Grill chicken until it is just browned on both sides. You want the chicken a little undercooked. It will finish in the crock pot.
  - a. Also grill: your onion slices until opaque and jalapeno pepper until lightly charred
4. When everything is cooked transfer to a cutting board and cut the onion and chicken into bite size pieces. The pepper can be diced into smaller pieces. Hint: season veggies before grilling them.
5. In a crockpot add grilled items and the corn, Rotella tomatoes and chilies, black beans, cheese
6. Cook in your crockpot on low for about 8 hours. Makes 4 normal servings or 2-3 servings if you have a teenager at your table.



# Dry Fried Green Beans

## (with/without pork)

Submitted by: Yu Mao

### Ingredients:

- 2 table/regular spoon-ish Vegetable Oil or edible oil of any kind.
- 1 table/regular spoon-ish Cooking wine
- 2 table/regular spoon-ish soy sauce (important)
- 1 table/regular spoon-ish sugar (important)
- A Pinch of salt
- 1 Pound of green beans
- ¼ pound of ground pork – if you're vegetarian or vegan, you don't need to add pork
- A clove of garlic, minced/ or minced garlic
- 3 dried chili pepper (optional)

### Instructions:

1. Heat the oil in a non-stick skillet over medium high.
2. Put garlies in the pan till it sizzles.
3. Spread the ground pork in the pan, add cooking wine and salt till it's golden,
4. Spread well-drained beans (you might need apron for this one if the beans are not well-drained) in the pan.

5. Flip the beans every now and then and add chili pepper, soy sauce and sugar until the surface is mostly brown.
6. Serve hot on top of rice as a side

## Note:

1. Do not add water, if it looks very dry, add a little more soy sauce. It won't burn easily because of the oil from pork or the vegetable oil. Green bean doesn't absorb oil well.
2. Add soy sauce the last or when you see the green beans are a little brown, definitely before you add chili pepper.
3. You can replace Green beans with Tofu, Cauliflower, Broccoli, Cabbage or Snow Pea, by doing so, you will turn the dish into Dry Pan Fried Tofu/Cauliflower/Broccoli/Cabbage/Snow Pea.

# Instant Pot Mexican Chicken

Submitted by: Rebecca Olson and Brad Warren

*Adapted from*

<https://meaningfuleats.com/instant-pot-southwestern-chicken-and-rice/>

*For a 6 quart Instant Pot. Serves 6 with lots of leftovers.*

*Takes about an hour total with prep, pressure, cooking, and natural release. And getting everything on the table.*

## Ingredients

- 1 ½ brown rice
- 1 c salsa
- 1 can beans, rinsed and drained (kidney, black, red, etc)
- 1 cup or so of chopped vegetables such as onions, peppers (mini peppers or whatever), zucchini or yellow squash, carrots, etc.
- 1 ½ c stock or broth or 2 bouillon cubes in equal amt hot water (chicken, veg)
- 2 tsp chili powder (or a tbsp - go wild)
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp cumin
- ½ tsp paprika (smoked if you have it)

- 1/2 tsp salt (optional if you use salty stock)
- 1 lb or 1 ½ lbs of chicken breasts (2 or 3 whole ones, fresh or frozen)

## Instructions:

1. Put rice, salsa, beans, chopped vegetables, and stock in the instant pot. Give it a stir.
2. Put the chicken in, and make sure it's kind of in the liquid.
3. Mix up all the spices in a bowl.
4. Sprinkle most of the spices over the liquid and stir in, and then sprinkle the rest over the chicken.
5. Secure the lid on your Instant pot however you're supposed to do it. Go check your manual.
6. Plug in the instant pot. Set the setting to manual pressure for 24 minutes if your chicken is fresh, 26 if it's in a frozen block like ours usually is.
7. Let the pressure naturally release for 10-15 minutes and then carefully do a quick release. Remove the chicken and shred it and return it to the pot and stir it up. Start yelling at your kids to start setting the table now, and throw the corn in the microwave oven.

## Notes:

We usually serve this with a side of steamed microwave corn, shredded cheese, hot sauce, salsa, lettuce, taco toppings, etc, and let the family use the “stuff” as filling for tacos, burritos, taco salad, nachos, etc. Makes a ton, and everyone in our pickup

family of 6 loves it. Plus, it uses BROWN RICE and the vegetables just melt into the chicken, so the kids eat squash and don't even realize it. BROWN RICE.

# Kung Pao Chicken Recipe

Submitted by: Xuemao Wang

*Adapted from:*

<https://tastesbetterfromscratch.com/restaurant-style-kung-pao-chicken/>

*Video Link:* <https://youtu.be/9Qq76SDk2fE>

## Ingredients:

- 1 1/2 pounds boneless skinless chicken breasts , cut into small pieces
- 3 Tablespoons olive oil
- 1 teaspoon crushed red pepper flakes(or more to increase spiciness)
- 1/2 cup dry roasted peanuts
- 1 teaspoon freshly grated ginger
- 2 green onions chopped
- 1 red bell pepper , chopped

For the Marinade

- 1 Tablespoon rice vinegar
- 1/4 teaspoon granulated sugar
- 1 teaspoon low-sodium soy sauce
- 1 large egg white
- 1 teaspoon cornstarch

## For the Sauce

- 1 teaspoon cornstarch
- 1/4 cup low-sodium chicken broth
- 1 teaspoon chili paste with garlic (or use sriracha hot sauce with a little minced garlic)
- 2 Tablespoons low-sodium soy sauce
- 1 Tablespoon rice vinegar
- 1 1/2 teaspoons granulated sugar
- 1 teaspoon red wine vinegar
- 1 teaspoon sesame oil
- hot cooked rice , for serving

## Instructions:

1. In two separate bowls, make the chicken marinade and the sauce ingredients. Set the sauce aside. Add the chicken to the chicken marinade and set aside.
2. Add 1 tablespoon of oil to the wok or frying pan and heat to medium. Add red pepper flakes and peanuts and stir-fry until peanuts are golden (about 2 minutes). Remove peanuts and pepper flakes to a bowl.
3. Add 1 tablespoon of oil to the pan and bring heat to medium-high. Use a slotted spoon to scoop half of the chicken (allowing excess marinade to drip off) into the hot pan, in a single layer.
4. Cook chicken for 1-2 minutes on each side, flipping only once, until golden (chicken does not need to be completely cooked through).
5. Remove chicken to the bowl with the peanuts. Repeat with cooking remaining chicken. Return peanuts and

chicken to the pan. Add ginger, bell peppers or other vegetables and green onion. Stir-fry for 1-2 minutes.

6. Add the sauce. Stir, and cook for a few minutes, or until chicken is cooked through and the sauce begins to slightly thicken.
7. Remove from heat and serve with hot cooked rice.



# Fudge Puddle Cookies

Submitted by: Maggie Patel

## Ingredients

- ½ cup butter, softened
- ½ cup creamy peanut butter
- ½ cup white sugar
- ½ cup packed brown sugar
- 1 egg
- ½ teaspoon vanilla extract
- 1 ¼ cups all-purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 1 cup milk chocolate chips
- 1 cup semi-sweet chocolate chips
- 1 (14 ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract

## Instructions:

1. Preheat oven to 325 degrees F (165 degrees C).
2. Sift together flour, baking soda and salt.
3. Cream butter, peanut butter and white and brown sugars.  
Mix in egg and 1/2 teaspoon vanilla. Stir the flour mixture into creamed mixture. Shape the dough into 48

balls, 1 inch each. Place each ball in one compartment of a mini muffin tin.

4. For filling, put chocolate chips in a double boiler over simmering water. Stir in milk and vanilla, mix well.
5. Bake for 14 to 16 minutes or until lightly browned. Remove from oven and immediately make wells in the center of each using a melon baller. Cool in pan for 5 minutes. Then carefully remove to wire racks. Using a measuring cup fill each shell with the chocolate mixture.

# Mascarpone Cannoli Cheesecake

Submitted by: Liz Scarpelli

## Ingredients:

- 8 large dry almond-anise biscotti, or your favorite biscotti
- 4 tablespoons unsalted butter, melted
- 1/4 teaspoon kosher salt
- Two 8-ounce packages cream cheese, at room temperature
- One 8-ounce container mascarpone cheese, at room temperature
- 3/4 cup sugar
- 1 teaspoon pure vanilla extract
- 1 teaspoon grated lemon zest (from 1 lemon)
- 3 eggs, at room temperature
- 3/4 cup semisweet mini chocolate chips

## Instructions:

1. Preheat the oven to 350 degrees F.
2. Pulse the biscotti to fine crumbs in a food processor.

3. Drizzle in the butter, add the salt and pulse until the mixture has the texture of wet sand.
4. Press into the bottom of a 9-inch springform pan.
5. Bake for 8 minutes, until the crust smells toasted and is beginning to brown. Set aside to cool while you make the filling.
6. Reduce the oven temperature to 325 degrees F.
7. In a standing mixer fitted with the paddle attachment, beat the cream cheese, mascarpone and sugar on medium-high speed until light and fluffy, about 3 minutes, scraping down the sides of the bowl occasionally with a rubber spatula.
8. Add the salt, vanilla and lemon zest; beat on medium speed until combined.
9. Add the eggs, one at a time, beating after each addition until just combined.
10. Scrape down the sides of the bowl and mix again.
11. Remove the bowl from the mixer and fold in the chocolate chips.
12. Pour the cream cheese mixture over the crust and spread evenly.
13. Bake for 45 minutes, or until the center of the cake still moves just slightly.
14. Allow the cheesecake to cool on a wire rack for 1 hour.
15. Cover with plastic wrap and refrigerate for at least 4 hours or overnight.
16. Run a knife around the edge of the pan before releasing the collar.
17. Top each slice of cheesecake with fresh strawberries or any other fruit you prefer.

# Vegan Meyer Lemon Poppy Seed Muffins

Submitted by: Sarah Muncy (and her sister Becca)

*Adapted from:*

<https://minimalistbaker.com/vegan-meyer-lemon-poppy-seed-muffins/>

*Prep Time: 10 minutes*

*Cook Time: 20 minutes*

*Total Time: 30 minutes*

## Ingredients:

For the Muffins:

- 2 batches [flax eggs](#)
- 3/4 cup unsweetened applesauce
- 2 heaping Tbsp meyer lemon zest (or regular lemons)
- 1/3 cup meyer lemon juice (or regular lemon juice)
- 1 tsp vanilla or lemon extract (optional)
- 1/4 cup melted coconut oil or avocado oil
- 1/4 cup [unsweetened almond milk](#)
- 1/4 cup maple syrup or agave nectar (sub honey if not vegan)
- 1/3 cup natural cane sugar
- 1/2 tsp sea salt
- 1 1/2 tsp baking soda
- 1 Tbsp poppy seeds (optional // or sub chia seeds)

- 1 cup whole-wheat pastry flour (or sub unbleached all-purpose)\*
- 1/2 cup rolled oats\*
- 1/2 cup [almond meal](#)\*

For the Glaze:

- 1 cup powdered sugar\* (sifted)
- 1 Tbsp lemon juice

## Instructions:

1. Preheat the oven to 375 degrees F (190 C) and line a standard muffin tin with 12 paper liners, or lightly grease (amount as original recipe is written // adjust if altering batch size).
2. Prepare flax eggs in a large mixing bowl and let rest for a few minutes. Zest lemon(s) at this time.
3. Add applesauce, lemon zest, lemon juice, oil, almond milk, maple syrup or agave, cane sugar, baking soda, salt and whisk. It will foam up because the lemon juice will react with the baking soda.
4. Add flour, almond meal and oats and stir with a spoon or spatula until just combined, being careful not to over-mix. If the batter appears too thick, add a touch more almond milk. But it should be quite thick and NOT pourable – rather, scoopable. Add the poppy seeds and gently stir once more.
5. Divide batter evenly between muffin tins (should be enough for between 11-12 as original recipe is written (adjust if altering batch size)).

6. Bake for 22-28 minutes or until a toothpick inserted into the center comes out clean. Let cool for 5 minutes in the pan, then remove from tins and let cool completely on a cooling rack.
7. If glazing, whisk the sifted powdered sugar and lemon juice together in a small bowl until a thin, pourable glaze is formed and brush or drizzle on the muffins.
8. Will keep covered for several days at room temperature. Freeze for long-term storage (up to 1 month).

## Notes:

- To make this recipe gluten-free, use GF rolled oats and sub a gluten free flour blend for the whole-wheat pastry flour.
- If you don't have almond meal on hand, just replace it with more whole-wheat pastry flour.
- Nutrition information is a rough estimate calculated with glaze.
- If you don't have powdered sugar on hand, sub turbinado sugar blitzed into "powdered sugar" in a clean coffee grinder or spice mill.

# Yogurt Cake

Submitted by: Birsen Kaya

## Ingredients:

Cake:

- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup yogurt
- 2 tablespoons butter
- 1 cup flour
- $\frac{1}{2}$  cup pancake mix
- 3 eggs
- 1 teaspoon baking soda

Syrup:

- 4 cups sugar
- 4 cups water
- A few drops of fresh lemon juice

## Instructions:

1. Preheat the oven to 350 degrees Fahrenheit. Whip sugar, yogurt and melted butter in a large bowl.
2. Add flour plus two eggs and continue to whip.
3. Mix in the pancake mix with the remaining egg.



4. After adding the baking soda, pour batter into a greased 9x13 inch baking dish.
5. Bake for 30-35 minutes.
6. Take the cake out of the oven and let it cool for about an hour.
7. To make the syrup, place sugar and water with a few drops of lemon juice in a pot and simmer for 15 minutes after it comes to a boil.
8. Pour hot syrup over cooled cake and refrigerate. Cut into desired shapes and Enjoy!

# 7UP BUNDT CAKE

Submitted by June Taylor-Slaughter

<https://www.7up.com/en/recipes/7up-bundt-cake>

*Prep Time: 15 minutes*

*Cook Time: 1 hour 30 minutes*

*Ready In: 1 hour 45 minutes*

*Serving Size: 6-8 people*

## Ingredients:

For the cake:

- 1-1/2 cups margarine or butter
- 3 cups sugar
- 5 eggs
- 3 cups flour
- 2 tbsp. lemon extract
- 3/4 cup 7UP®

For the glaze

- 3-1/4 cups powdered sugar
- 1 tsp. vanilla
- 3 tbsp. lemon juice
- 1/4 cup cold 7UP®

## Instructions:

1. Preheat oven to 325°.

2. Using an electric hand mixer, beat the sugar and butter until creamy.
3. Add in lemon extract and mix.
4. Add in eggs and mix.
5. Add in flour and mix.
6. Add in 7UP® and mix for 1 minute.
7. Scrape down the sides of the bowl.
8. Mix for 1 minute at low speed.
9. Pour batter into a well-greased jumbo Bundt pan.
10. Bake for 1 hour, or up to 1 hour and 20 minutes.
11. While the cake bakes, make glaze. Using an electric hand mixer, combine the powdered sugar, vanilla, lemon juice, and 7UP®. Beat until smooth.
12. Let cake stand in the pan for about 10 minutes.
13. Turn cake over onto a plate or platter, remove pan.
14. Let cool, then drizzle with the glaze.



FEATURING:  
RECIPES FROM THE KITCHENS OF  
THE UNIVERSITY OF CINCINNATI LIBRARIES  
FACULTY AND STAFF

PRODUCED BY:  
UNIVERSITY OF CINCINNATI  
WALTER C. LANGSAM LIBRARY  
2911 WOODSIDE DRIVE  
CINCINNATI, OH 45221  
2020

University of  
  
CINCINNATI | PRESS