

Introduction: Class 9B English (VKo) created a special collection of some favorite Thanksgiving recipes in October and November 2023. We would like to share them with you. Enjoy.



**DEUTSCHE SCHULE PRAG
NĚMECKÁ ŠKOLA V PRAZE**



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Starters & Side Dishes

Sweet Potato Fries, by Otakar Kovar

If you are looking for a dish that is easy to make and tastes good, then sweet potato fries are a perfect choice. Here are the ingredients you will need:

- Several large sweet potatoes
- 2 tablespoons of olive oil
- A little bit of salt
- A half a tablespoon of pepper

First, you need to peel the potatoes and cut them into small but long pieces, and you put them on a roasting pan. After that you turn on the oven or the air fryer. If you choose the oven, you need to heat it up to 200 C (390 F). Then you take a small bowl and you put the olive oil in it. Then you add some salt and pepper and you mix it all together. Then you take the olive oil from the bowl and you drizzle it on the potatoes. After that you put it in the oven and you let it roast for 30 minutes. When it cools down enough to eat, enjoy your food!

Pictures:



Cutting the potatoes



Potatoes on the roasting pan



Bowl with oil



Done Meal

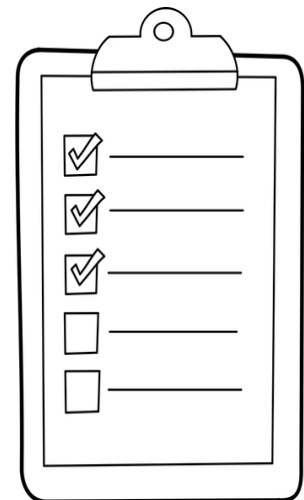
Mac & Cheese, by Jano Llamas Kirsch

Macaroni and cheese, also known as mac and cheese, is quite popular in Canada and the United States. It's a dish made of macaroni pasta in a creamy cheese sauce, and it has an interesting history. It can be traced back to medieval Europe, where recipes for pasta and cheese casseroles were recorded. However, it wasn't until the 18th century that a version similar to today's mac and cheese was created. Some people think U.S. President Thomas Jefferson invented the dish. It's not true, but Jefferson did bring a pasta machine home with him after his visit to Italy.

Over the years the dish evolved, and cheddar became the preferred choice for the cheese sauce. Traditionally it's cooked as a casserole baked in the oven, but it's also prepared in a sauce pan or using a packaged mix. It's often also used just as a side dish. I tried to serve it as a main dish and baked it as a casserole with a panga tartar plus bacon, herbs, garlic and bread crumbs. It was really good, but I expected something better. I always thought it's one of the best dishes, but I was disappointed. Don't get me wrong, it was delicious, but I just expected more and it's not really healthy. So, I probably won't do it again anytime soon, but I hope you enjoy it.

Ingredients:

- Butter
- 3 onions
- 3 tablespoons flour
- 1 liter milk
- 100g cheese (better when you use more than 1 kind)
- 500g macaroni
- 1 teaspoon apricot jam
- Worcester sauce
- Mustard
- Bacon
- Garlic
- Herbs



Instructions:

1. First put some butter in a large pan and let it melt, and in the meantime slice the onions. After the butter comes up to the heat, we put the onions in the pan and let them cook for 15 minutes at medium heat to make the onions sweet and gorgeous.



2. After 15 minutes the onions are golden brown and shrunk together. Then we add 3 tablespoons of flour to suck up all the moisture. Then we slowly add the whole liter of milk and let it simmer, while we prepare the macaroni. Start boiling the water and add salt to the water.



3. While the sauce simmers, we prepare the cheese. You could use one, but for better taste I am using 3 types. Add the cheese to the sauce, add the Worcester, mustard and apricot jam.



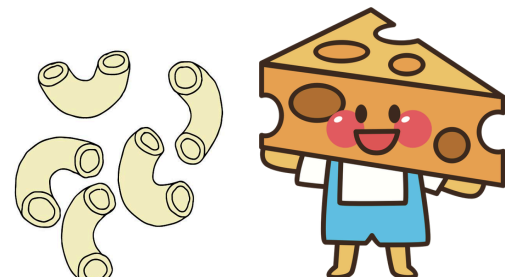
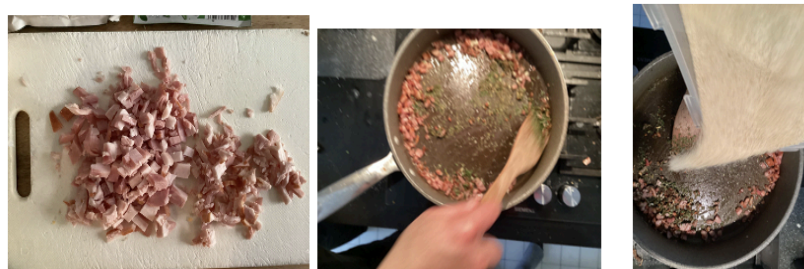
4. Then, add the pasta to the boiling water and just half cook it, so for about 5 minutes. After that, take the pasta out of the water and put it in the sauce and mix them together.



5. Pour it into a casserole dish and put the cheese on top. Bake for 30 minutes at 200 C (390 F).



6. For better taste, you can make a panga tartar - just add bacon, herbs, garlic and bread crumbs to a pan and let them get golden and crunchy.



Buttermilk Cornbread, by Tamara Usynova



Cornbread has a long history in the southern United States, where it has been a beloved simple dish for centuries. Originally it was made by Native Americans using just cornmeal, but over time with the influence of European & African culinary traditions buttermilk was added to the recipe, creating what we now know as “*buttermilk cornbread*.” It's not just the history of this dish that made me cook it, but also the deliciousness. Buttermilk cornbread is often cooked for family gatherings, especially Thanksgiving, and that is why I have decided to show you my favorite recipe for it. I hope you enjoy this as much as I do!

Ingredients:

- o ½ cup unsalted butter melted and cooled slightly
- o 1 cup flour
- o 1 cup yellow cornmeal
- o ¼ cup brown sugar
- o 1 teaspoon baking powder
- o ½ teaspoon baking soda
- o ¼ teaspoon salt
- o 1 cup buttermilk ¼ cup honey
- o 2 large eggs
- o (Note - If you don't have buttermilk, there's a way to make your own. Add 1 tablespoon fresh squeezed lemon juice to 1 cup of room temperature milk. Mix together and let sit for 5 minutes. There you go!)



Instructions:



1) Preheat your oven to 180 C (350 F) and put a baking dish, which is lightly greased with butter, into the oven to heat up.

2) Take a large bowl and mix your flour, cornmeal, sugar, baking powder, baking soda, and salt.



3) Add the buttermilk, eggs and the honey. Mix together to combine. After that, add your slightly-cooled melted butter and mix again.



4) Remove your hot baking dish from the oven and pour your mixture into the hot dish.



5) Bake at 200 C (390 F) for about 25 minutes until the top begins to brown. Once baked, allow to cool for about 10 minutes before slicing & serving.

Smashed Potato Pancakes by Stepan Dzur

Potatoes ... they can feed crowds in a crisis! The Incas already liked them eight thousand years ago. The Czechs however still despised potatoes two centuries ago: "Even the most simple servant did not want to eat them," says the first Czech cookbook dedicated purely to potatoes.

Today, fortunately, the situation is different. Potatoes are one of the most popular crops in Czechia. They contain a large amount of minerals and vitamins. They are affordable and can be used to cook delicious meals. One such dish is mashed potato pancakes, which are familiar to almost all Czech households.



Smashed potato pancakes were awesome, but it took me one and half hours to prepare. I would definitely recommend it as a side-dish or main-dish.

Ingredients:

- 400g Potatoes
- 80-100g coarse flour (it depends on type of potatoes)
- handful of pork crackling
- salt
- pork fat

Instructions:

1. Cut the cracklings into smaller pieces.
2. Boil the potatoes in their skin until they are soft and let them cool down a little.
3. Peel and press them while they are still warm.
4. Add flour, pork crackling and make a dough.
5. Make a thicker roll from the dough, cut slices from it and roll them out on a floured table.
6. Fry potato pancakes in pork lard until they have the golden color.
7. Enjoy your meal!



Starters & Side Dishes

Bobotie, by Ms. Veronika Kozel

South African Stew / Casserole



I have a habit of buying cookbooks on my travels to help me enjoy some of the dishes I tried while I was there. Food definitely brings back good memories for me, and it's nice to relive tasty moments. I remember enthusiastically making this Bobotie after a trip to Cape Town and the South African wine region. Since then, I have played around with the recipe, and this version is one I love.

Bobotie is often considered the national dish of South Africa, and is a fantastic mix of flavors - fruit, curry and spice in a comforting meaty bake, finished off with a custard-like topping. It comes from the Cape Malay community in South Africa which is named after both the Cape of Good Hope and the Indonesian/Malay community that developed in that area. As the community evolved, they stopped speaking Malay, and now largely speak Afrikaans or in some cases English, but have kept many traditions and dishes from the early days.

Bobotie is a meat casserole dish that is started in a pan on the stove and then baked in the oven to solidify the custard filling. Even though the fruit and onions are mixed in with the meat, which at first glance seems like strange bedfellows, they do keep the casserole lovely and moist. In actual fact, fruit isn't in all versions of Bobotie. Like a lot of dishes that have been around a while, there are a number of variations. Along with the other great flavors in there, you can hardly help but find it delicious.

The best way to serve Bobotie is with some yellow rice. This is a version of rice cooked with turmeric, salt and raisins. I hope you enjoy it as much as I do.



Ingredients:

- 1 tablespoon butter (10g)
- 2 onions medium
- 2 cloves garlic
- 1 slice bread large
- 1 cup milk (240ml)
- 1 tablespoon curry powder
- ½ teaspoon turmeric
- ½ teaspoon ground cumin
- 1 ½ lb ground beef (680g), or ground lamb/beef or lamb mince or a mixture of both
- 1 apple peeled, cored and grated
- ¼ cup raisins (35g)
- ½ lemon juice
- 1 tablespoon Worcestershire sauce
- 2 eggs



Instructions:

1. Preheat the oven to 325 F / 160 C.
2. Melt the butter in a large skillet/frying pan. Dice the onions and crush the garlic then add both to the pan and cook until they are soft, around 5mins. Be careful not to burn the onions or garlic so stir the mixture occasionally. I added my chopped apple pieces to the onions and garlic, as the apple I had was quite hard and needed time to cook to soften.
3. Cut the crusts from the bread and soak the middle part of the bread in the milk until it breaks apart. I used a whole wheat bread because I prefer it, but I think white bread may work better next time.
4. Add the curry powder, turmeric and cumin to the onions and stir well, cook the spices for a minute, again being careful not to burn them. Adjust the heat to medium low.
5. Add the ground meat - you can use beef, lamb, or a mixture of those.
6. Cook the meat, stirring every minute or two, until broken apart and browned.



7. Add the chopped apple, raisins and soaked bread to the pan - do not throw away the milk. I had already added the apple pieces in step 2.

8. Stir the mixture in the pan so it is well blended and then remove from the heat. Add the lemon juice, Worcestershire sauce and one egg and mix well.

9. Pour the mixture into a casserole dish and press down flat and push it into all the corners of the pan.



10. Mix the remaining egg with the retained milk and pour over the meat mixture. Bake in the oven for around 40-50 minutes until the topping is set and lightly browned.



Try serving with a nice green salad. Mmmmm....

SALMON FILET WITH RICE, by Tuan Min Ngo

Ingredients:

- Raw salmon filet
- oil 50-200ml/1,69-6,76 ounces
- Jasmine rice 250-400g/0.551-0.882 pounds (per person)
- ginger
- onion

Tools:

- frying pan
- sharp knife
- cutting board
- plate
- rice cooker



Step 1. The first thing you will definitely want to do, is to buy the ingredients at the store, as without the ingredients you can't cook anything, obviously.

Step 2. First, take out the salmon from its package and put it on your cutting board. Then wash the filet and slice it in half on the board, after it's washed. One half you will use for the frying, and store the other half in the fridge.

Step 2.5 When making the rice, take out the bowl inside the rice cooker and pour in about 250-400 grams of it. Then pour water into the bowl, until the water level is above the rice. Then stir the rice with your bare hands for about 5-10 minutes. Then drain all the water into the sink (with the rice still in the bowl). Put the bowl with the rice inside the rice cooker, press the plain rice setting, and wait till it starts to smoke, and that's when you know it's finished.

Step 3. The next step is, take out an onion, slice it into small strips. Next, take out a ginger root and also cut it into small pieces.

Step 4. Now comes the frying part. First, place the pan on the stove and pour some oil on it depending on how big the filet is. Then start frying the salmon. Add the sliced onion and ginger on top of the salmon and continue frying. When it's orange-colored, it's cooked and ready to serve and eat. Also when the onion and ginger slices are burnt, that also indicates that the salmon is ready.

Step 5. Now here comes the "serving on a plate part". First take a plate and place the salmon on it, then the rice next to it. The end product should look something like this: (*The tomatoes are there for decor.)

Well that's all folks. I hope you enjoyed today's blog and someday I will post a blog like this. But for now, have fun with your cooking.



Butternut Squash Spaghetti Carbonara, by Max Bartal

Since I was a little kid, I loved Italian food and especially spaghetti, I have eaten all types of spaghetti including carbonara and it became my favorite food. When we got the assignment to cook a Thanksgiving food, I didn't know I could cook carbonara, but when I found out that Butternut squash carbonara was a part of American culture too, I knew that it was the right food for me.

Butternut squash is a type of pumpkin which originates from the Northeastern USA, such as Massachusetts. The word squash comes from the Native American word *askutasquash* which means "eaten raw or uncooked," and butternut name comes from the squash's nutty flavor. *Moschata* is an ancestor of butternut squash, before the Europeans came it was in most parts of North America. Today's butternut squash is a combination of pumpkin and many squash types and it was named by Charles Legget in 1944.

I personally never had this combination of carbonara and butternut squash before, and although the combination and the texture tasted kind of weird at first, it was actually delicious. It is good to serve the food with some cheese like parmesan on top, and maybe some orange juice to go with it.

Ingredients:

- 450g spaghetti
- 4 egg yolks
- 1/2 cup Parmesan cheese
- 6 slices of bacon
- 70g butternut puree
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon honey



Instructions:

1. Fill half of a medium-sized pot with water and put the salt in, then turn on the stove to medium heat. After 2 minutes you can check whether the water is boiling or not. If it's boiling, put in the spaghetti and 1/2 teaspoon of salt and let it boil for 10-12 minutes.
2. In the meantime, put the bacon in a pan and let it fry for around 7 minutes until the bacon is crispy (turn it several times so it cooks evenly). You can use olive oil but it isn't needed.
3. Make sure you have all the remaining ingredients ready, and at first take a large bowl and put the egg yolks in the bowl. Wait for the bacon to look brown and crispy, and when you think it's done mix it with the egg yolks. Next, mix in the butternut puree, 1/3 cup of the Parmesan cheese, and 1/2 teaspoon of honey.
4. After you did all those steps, the spaghetti should be done so take it and pour out the hot water. Let the spaghetti cool down for 3 minutes and then mix it with the rest in the bowl.
5. Serve the pasta with the remaining cheese and you could also use some parsley to decorate the dish to make it fancy.

Baked Chicken. by Alexander Kinkor

Hi guys, today I'll show you how to bake chicken. This type of baked chicken is very simple to make, even for beginners. It will take you only 1,5 hours to prepare this meal, so it's also for busy people.

You will need whole chicken (cut into 8 pieces), 1/2 teaspoon white pepper, 1/2 teaspoon paprika, 1/4 cup all-purpose flour, 1/2 teaspoon dried thyme, 1 teaspoon salt. You can also use 1/2 cup unsalted butter to make it extra fancy, but it's not necessary.

Now we can start. Preheat the oven to 180 C (350 F), then pat the chicken dry with paper towels. Now, mix the ingredients up. You will get a nice spice. Meanwhile, you will pour melted butter onto the chicken. Afterwards, you can sprinkle the spice onto chicken.

After you have done all of this, you can move the chicken to the baking dish and put it into the oven. You have to bake it for around an hour and you can serve it with fries, mashed potatoes or whatever you want.

Ingredients:



Baked chicken after one hour in the oven:



Desserts

Pecan cheesecake, by Patrik Svestka



Pecan cheesecake is a nice twist on the traditional well known flavor. It has the classic cheesecake taste with a pecan topping that goes really nicely with the overall flavor. It is also the recipe that I'll be making.

The reason why I picked pecan cheesecake as my recipe for Thanksgiving foods was because I really love cheesecake and the pecan flavor could bring the feeling of Thanksgiving into our home. I have already made cheesecake with my friend and I'd like to be able to make it by myself.

The crust was the easiest to make and the main components that made the texture were the speculoos cookies and butter. This recipe used speculoos cookies instead of the regular milk cookie (e.g., Bebe). It gave it a nice caramel taste which complimented the topping.

The filling was mostly comprised of cream cheese with sour cream, giving it a more sour flavor. This recipe also called for the cheesecake to be in a waterbath, which should have prevented it from forming cracks on the top and I must say that it surely did.



The topping was very creamy and sweet with chopped and whole pecans. It's really delicious with a smooth nutty flavor from the pecans. It was the main ingredient that divided the flavor of the pecan cheesecake from the normal one.

The biggest problem that I had when baking the cheesecake was when I was putting it in the oven with the waterbath. Because of the whole thing being so heavy and me not able to get a good grip when putting it in the oven, I almost spilled the water. Thankfully I managed to get it in without any of the water spilling. Aside from that the process was pretty smooth and I would definitely do it again sometimes. Sadly I couldn't show the cheesecake with the topping on any of the photos because it still had to go in the fridge and the topping would harden if I put the cheesecake back there with it.

Ricotta-Orange Cupcakes with Buttercream Frosting,

by Alzbeta Smejkalova

While Ricotta-orange cupcakes with buttercream frosting might not be a traditional Thanksgiving dessert with a specific historical background, they showcase a blend of flavors often associated with fall and holiday seasons. The use of ricotta adds a moist and rich texture, while orange provides a citrusy brightness. The buttercream frosting complements the cupcakes with its sweet and creamy profile. New Orleans, known for its unique traditions, may infuse local influences into the recipe, but the specific origin of this dessert is likely a creative culinary adaptation rather than a deeply rooted historical tradition.

Boxed cake mix is the only routine ingredient in these creative confections. The orange juice and ricotta cheese add lots of rich flavor and keeps the cupcakes moist. Mixing ricotta cheese into the batter adds richness and flavor to the cupcakes, the ricotta in the batter and frosting creating a delicious richness that's still light and fluffy. It's wonderful to brush the cupcakes with buttercream. A swipe or two of orange zest and juice will add a touch of brightness to the cakes.

Ingredients:



- 1 1/4 c. all-purpose flour 3/4 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. kosher salt
- 1 stick unsalted butter 1 c. granulated sugar
- 1 tbsp. grated orange zest
- plus 2 Tbsp orange juice and more orange zest for topping
- 2 large eggs
- 1 tsp. pure vanilla extract
- 1/2 c. ricotta, stirred before using

& for frosting -

- ❖ 1 1/2 sticks unsalted butter
- ❖ 1/3 c. ricotta, stirred before using 3 1/2 c. confectioners' sugar
- ❖ 2 tsp. pure vanilla extract 1/8 tsp. kosher salt



Directions:

Step 1: Heat oven to 180 C (350 F) & line 12-cup muffin pan with cupcake liners.

Step 2: In a bowl, whisk together flour, baking powder, baking soda and salt. Then beat butter, granulated sugar and orange zest, scraping bowl halfway through, until fluffy and light. Then add eggs one at a time. Beat in vanilla, orange juice and ricotta.



Step 3: Gradually add flour mixture and beat until just incorporated. Divide batter among prepared muffin cups and bake, rotating pan halfway through, 20-22 minutes. Let cool in pan about 10 minutes.



Step 4: Meanwhile, prepare a mixer bowl to make frosting. In the mixer, beat butter and ricotta until smooth and creamy, 1-2 minutes. Then mix in vanilla & salt, and continue beating until fluffy, for about 2 minutes.



Step 5: Transfer frosting to a piping bag fitted with a wide tip for decoration, and squeeze the frosting on top of the cooled cupcakes. Top with orange zest.



Banana Pudding, by Ema Stankova

When I was younger I used to love to bake or cook something for my family or my friends whenever I had free time. It was sort of my way to get some alone time and to focus on only one thing, which was the baking / cooking. It is a great feeling to have your family come home after a very long day and make the end of their day just a little bit better because you decided to do something creative for them. I still do this only nowadays I don't really have that much free time to bake or cook.

A banana pudding is a very simple recipe with very few steps. It is a dessert that is really served in all countries any time of the year, but traditionally it is made in the USA on Thanksgiving for some families. It is very similar to a trifle, only this Banana Pudding recipe doesn't have as many layers. Even though the recipe has only 6 ingredients, this dessert has a mix of light airy whipped cream combined with the sweetness of condensed milk – and for the cherry on top you finish it with a crunch from the wafers/biscuits. I hope this dessert makes you as happy as it makes me.

Ingredients:

- 2 cups cold milk
- 1 package vanilla pudding mix
- 1 can sweetened condensed milk
- 340 g of whipping cream (or whipped)
- 1 package of wafers/biscuits
- 8-10 bananas (depending on the size of your serving bowl)



Instructions:

1. Place milk & pudding mix into a bowl; whisk together until smooth.
2. Next, whip your whipping cream until it makes stiff peaks.
3. Slowly fold whipped cream into milk & condensed milk until smooth.
4. Cut up your bananas into small circles like shown in the picture.



5. Layer your wafers/biscuits into a serving bowl/dish and continue to layer the bananas onto the layer of wafers/biscuits. After these two layers, put a layer of pudding cream on top. Repeat this process until the top of your serving bowl.

6. Optional: Crush a few wafers and place them on top of the banana pudding as a topping. Place your banana pudding into the fridge and chill until the dessert is ready to be served. Enjoy!



The ultimate chocolate chip cookie recipe.

by Isabella Srajerova



Chocolate chip cookies are my most comforting snack – I love to make them even when I don't have much time. The taste is so good and hits the spot every time. When I make them, the memories about the first time I had them come back. My mom just got them fresh out of the oven and I couldn't resist so I ate one, but it was too hot, and I accidentally burned my mouth a bit! That afternoon we laughed and talked together, which is something I love to look back on.

They are an all-time favorite snack and dessert all around the world but especially in the USA, where they're originally from. They bring back memories, nostalgia and the feeling of home to many people of every age simply because of their smell & taste. It's a simple yet difficult recipe to master. These sweet treats typically consist of cookie dough with sweet or semi-sweet chocolate chips in it, creating a perfect combination of crunchiness and softness. This recipe requires details which make it so special. I am excited to share it with you and I hope you enjoy it as much as I do.

Ingredients: [for 2 dozen cookies, with 20-minute preparation & 40 minutes cooking time]

- 1 cup granulated sugar (200g)
- 1 ½ cups brown sugar (330g)
- 1 cup unsalted butter
- 2 ½ cups all-purpose flour (310g)
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 tablespoons vanilla extract
- 2 eggs
- ¾ cup chocolate chunks
- ¼ cup chocolate chips
- Pinch of salt



Instructions:

- 1) Preheat oven to 350 F (180 C)
- 2) Put brown sugar and granulated sugar in an electric mixer bowl, then add softened butter. Remember to let your butter soften for at least 10 minutes. Whisk together for at least 2 minutes or until creamy. Next, add your eggs and vanilla extract into the bowl with the sugar mixture and beat until it doesn't stick to the mixer as much anymore.
- 3) Sift in the flour, baking soda and baking powder, then fold until the dry ingredients are fully mixed in. Your dough now shouldn't be very sticky, but at the same time should stick together. If your dough is still too sticky, add more flour. Make sure not to over-mix the dough or the cookies will turn out too tough. Add in the chocolate chunks & chips, and mix.
- 4) Prepare a baking tray and lay a piece of parchment paper on top. Scoop your cookie dough with an ice cream scoop to form perfect balls and put

them onto the parchment paper. Make sure to put the balls far enough from each other so that they won't bake together.



- 5) Place a few chunks of chocolate on top of your balls to give it some extra chocolaty taste, and let them rest for at least 30 minutes to help give it a chewier consistency and for the taste to intensify.
- 6) Finally put the tray with prepared cookie dough in the oven and bake for 10 minutes or until they are done. For an even chewier consistency take them out of the oven a minute or two earlier and let them finish baking on their own.

And there you have it. A perfect batch of crispy and chewy cookies perfect for every occasion. Even if your cookies don't turn out as you thought they would, don't be sad. Baking is all about trying and not giving up when things don't go as planned. When you experiment and finally master the recipe, it's great if you want to impress unexpected guests because you can put the cookie dough balls in a ziplock bag and store in the freezer for up to 3 months.

Brownies, by Marek Hanzal



Brownies are a classic chocolate dessert. There are many types of brownies, but the most well known are probably ones which are called fudgy brownies. Brownies aren't very popular in Europe, however in America things are different. While brownies might not be a traditional Thanksgiving dish, many people still serve them on the holidays. The reasons behind that might be for example the fact that brownies aren't very hard to make, yet nearly everybody likes them, especially children to whom brownies can be one of the reasons to look forward to Thanksgiving.

Brownies are a dessert which can be enjoyed on their own, but many people love them and serve them with, for example, vanilla ice cream, whipped cream or a glass of milk. Today I tried making homemade brownies for the first time and they turned out to be absolutely delicious, and because of that I am sharing the recipe which I followed so you can make them too.



Ingredients:

- 110 grams of all-purpose flour.
- 120 grams of cocoa powder
- 4 grams of sea salt
- 3 grams of espresso powder
- 420 grams of granulated white sugar
- 240 grams of melted butter
- 3 room temperature eggs
- 15 grams of vanilla extract



- 160 grams dark chocolate

Instructions:

- In a small bowl mix together 110 grams of all-purpose flour with 120 grams of cocoa powder, 4 grams of sea salt and 3 grams of espresso powder.



Then, in a medium-to-large bowl, mix 420 grams of granulated white sugar and 240 grams of melted butter and whisk vigorously.

- To that you are going to whisk in 3 room temperature eggs one at a time and add 15 grams of vanilla extract.



- Mix in your flour mixture and chop up the 160 grams of chocolate and gently fold it in

- After that, put a thin layer of butter in your baking pan so it won't stick and pour your batter. Then, bake at 175 C (350 F) for 35–40 minutes.



Apple Pie. by Vit Borusik

I love some good pie, so making the apple pie was a no-brainer for me. It was a challenge for me as it was my first time making a pie, but it turned out great. A lot of people call the apple pie a traditional American pastry, even though it comes from Europe and got to America through European colonizers. But, the Americans made it their own.

Ingredients:

- *For the filling –*
 - 1kg Bramley apples (or your favorite kind)
 - 140g golden caster sugar
 - 1/2 tsp cinnamon
 - 3 tbsp flour
-
- ★ *For the pastry –*
 - ★ 225g butter, room temperature
 - ★ 50g golden caster sugar, plus extra 2 eggs
 - ★ 350g plain flour, preferably organic softly whipped cream, to serve



Instructions:

1. First, you prepare the filling; peel, quarter, core, and slice the apples about 5mm thick.
2. You lay out the apples on a baking tray covered with some baking paper. Once evenly spread, place some paper towels on the apples as shown in the picture ->



3. In a large bowl, mix sugar and butter until it is like a thick paste, add a whole egg and an egg yolk, and keep the egg white for later. Mix in the flour in quarters, with a wooden spoon. After it clumps up, place it in some foil and let it chill for 45 minutes.
4. In a larger bowl mix the sugar, cinnamon, and flour for the filling. After the pastry mix has chilled, heat the oven to 190 C (380 F).

5. Lightly beat the egg white with a fork. Cut off a third of the pastry and keep it wrapped while you roll out the rest (this was especially tricky for me because the batter kept sticking to my roller), and use this to line a pie tin – 20-22cm round and 4cm deep – leaving a slight overhang. Roll the remaining third to a circle about 28cm in diameter.

6. Pat the apples dry with kitchen paper, and tip them into the bowl with the cinnamon-sugar mix. Give a quick mix with your hands and immediately pile it high into the pastry-lined tin.

7. Place the remaining batter on the apples and merge the two batters by pressing the edges together. Afterward, cut five lines into the top layer of the pastry and smear the egg yolk on it.

8. Put it in the oven for 40-45 minutes. After it is fully baked, leave it to cool down for 5-10 minutes and then sprinkle some sugar on top.

*Serve warm with whipped cream on top
like in the picture->*

