



BUNNYBURROW CARROT CAKE

INGREDIENTS *(makes 12 mini-cakes)*

CARROT CAKE

- 1 cup dried cranberries
- 1 cup orange juice
- 2 cups sugar
- 1 1/3 cups vegetable oil
- 3 large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 1/2 cups + 1 tbsp all-purpose flour, divided
- 2 tsps ground cinnamon
- 2 tsps baking soda
- 1 1/2 tsps coarse salt
- 1 cup chopped walnuts
- 2 cups grated carrots
- 1/2 cup diced fresh pineapple

CREAM CHEESE ICING

- 8 oz. cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 2 cups confectioners' sugar
- 1/2 tsp vanilla extract
- 1-3 tbsps milk

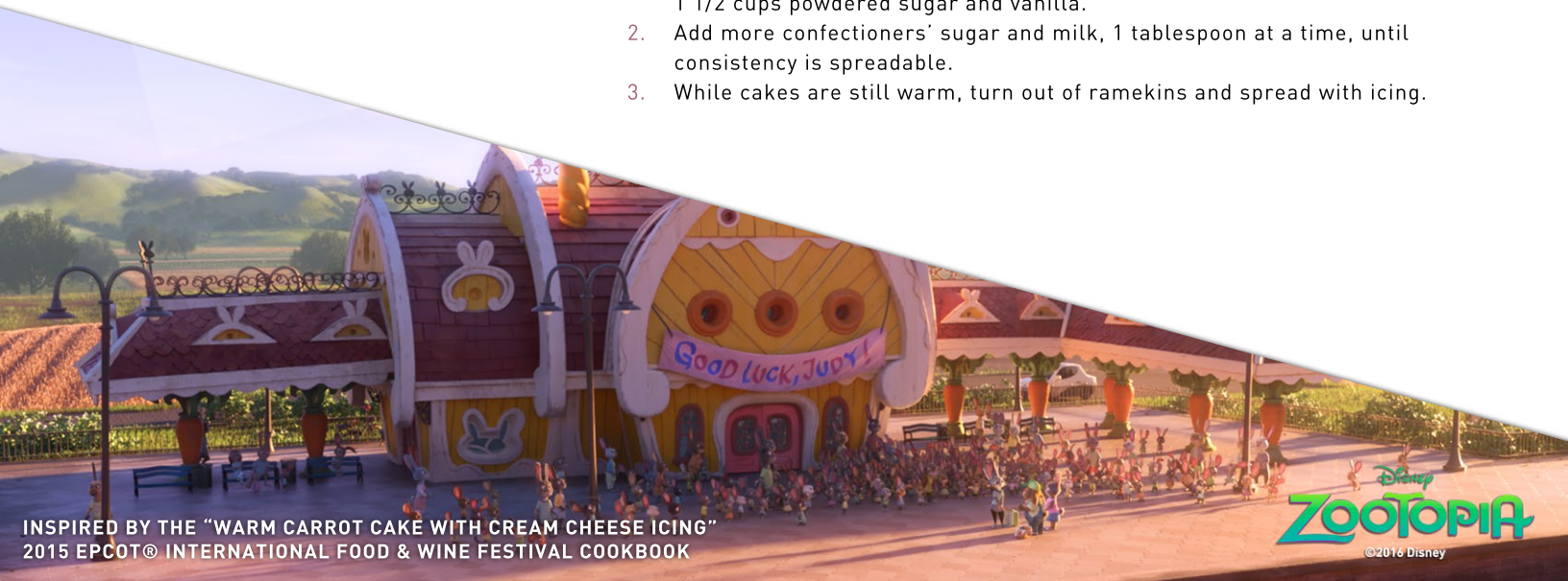
INSTRUCTIONS

CARROT CAKE

1. Soak dried cranberries in orange juice overnight.
2. Preheat oven to 325°F. Butter and flour 12 (1/2-cup) oven-safe ramekins.
3. Combine sugar, oil, and eggs in the bowl of an electric mixer fitted with the paddle attachment; beat until light yellow. Stir in vanilla.
4. Sift together 2 1/2 cups flour, cinnamon, baking soda, salt in a medium bowl.
5. Add flour mixture to sugar-egg mixture, mixing until just combined.
6. Drain dried cranberries (discard any remaining orange juice). Toss cranberries and walnuts with 1 tbsp flour. Add carrots and pineapple, tossing to combine. Fold mixture into batter.
7. Ladle batter into prepared ramekins. Bake 35-40 minutes, or until a wooden pick inserted into cakes comes out clean.

CREAM CHEESE ICING

1. Beat cream cheese and butter with an electric mixer until smooth. Beat in 1 1/2 cups powdered sugar and vanilla.
2. Add more confectioners' sugar and milk, 1 tablespoon at a time, until consistency is spreadable.
3. While cakes are still warm, turn out of ramekins and spread with icing.





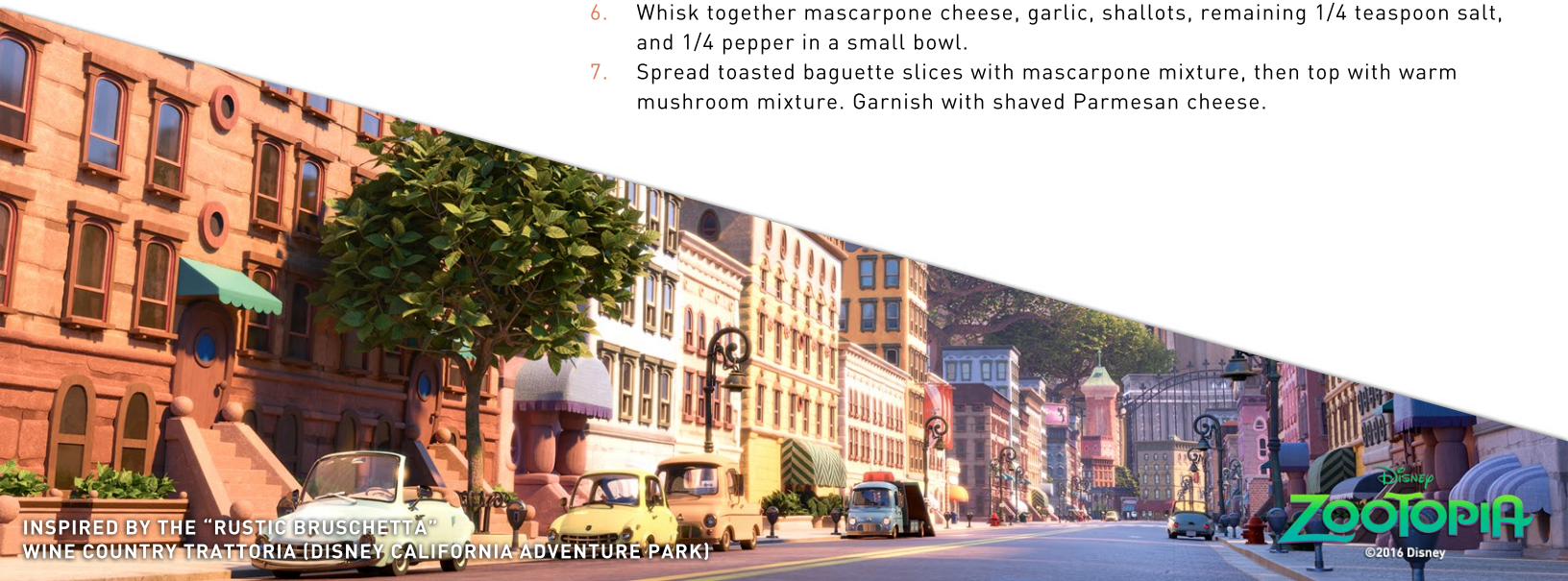
LITTLE RODENTIA RUSTIC BRUSCHETTA

INGREDIENTS *(serves 6-8 as starter)*

- 1 large onion, sliced
- 7 tbsps olive oil, divided
- 1/2 tsp coarse salt, divided
- 1/2 cup sliced shiitake mushrooms
- 1/2 cup sliced crimini mushrooms
- 1/2 cup sliced artichoke hearts
- 1/4 cup sliced sun-dried tomatoes
- 1 medium French baguette
- 1 cup mascarpone cheese
- 3 cloves minced garlic
- 1/2 shallot, minced
- 1/4 tsp coarsely ground black pepper
- shaved parmesan cheese, for garnish

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Combine onion and 2 tablespoons olive oil in large sauté pan over medium heat. Add 1/4 teaspoon salt and cook 2 to 3 minutes. Reduce heat to low and cook until onions are soft and golden brown, about 20 minutes, stirring occasionally.
3. Meanwhile, toss mushrooms and artichoke hearts with 3 tablespoons olive oil on a medium baking sheet. Roast for 10-15 minutes until golden brown. Remove from oven and reduce oven temperature to 300°F.
4. Combine caramelized onions, mushrooms, artichoke hearts, and sun-dried tomatoes in a large bowl. Set aside and keep warm.
5. Cut baguette into 1/4-inch-thick slices. Place slices on a large baking sheet and drizzle with remaining 2 tablespoons oil. Bake for 15-20 minutes, until crisp but not browned. Set aside.
6. Whisk together mascarpone cheese, garlic, shallots, remaining 1/4 teaspoon salt, and 1/4 pepper in a small bowl.
7. Spread toasted baguette slices with mascarpone mixture, then top with warm mushroom mixture. Garnish with shaved Parmesan cheese.





RAINFOREST DISTRICT CABBAGE SLAW

INGREDIENTS *(serves 6)*

- 1 cup white wine vinegar
- 1/3 cup sugar
- 1 tsp celery seed
- 2 tsps caraway seed
- 1 tsp sambal oelek (Asian chili paste)
- 1/2 head of cabbage, thinly shredded
- 1 cup shredded carrots, about 4 large
- 1 cup thinly sliced red onion

INSTRUCTIONS

1. Bring vinegar to a boil in a small saucepan.
2. Add sugar, celery seed, caraway seed, and sambal oelek; simmer about 10 minutes, then cool.
3. In a large mixing bowl, stir cabbage, carrot, and red onion.
4. Stir in liquid and marinate at least 8 hours before serving; best if marinated 24 hours.



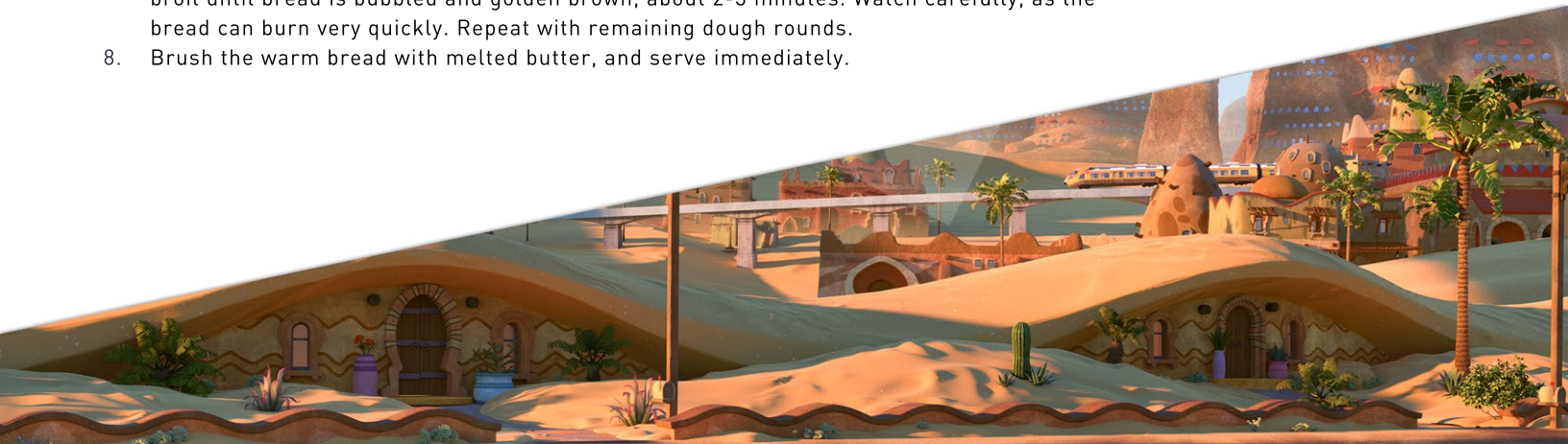
SAHARA SQUARE NAAN BREAD

INSTRUCTIONS

1. Combine flour, sugar, salt, and baking soda in the bowl of an electric mixer fitted with the paddle attachment; stir to combine.
2. Combine milk, water, and oil in a medium bowl; whisk to combine.
3. With the mixer running, pour wet ingredients into dry ingredients. As soon as the mixture comes together, switch attachment to a dough hook, and mix until dough is smooth and no longer sticky. Do not over-mix.
4. Cover bowl with plastic wrap, and set aside at room temperature for 1 hour.
5. Place a pizza stone on a top rack of the oven, positioned approximately 6 inches below the broiler. Preheat oven to 500° for at least 30 minutes.
6. Divide dough evenly into 5 pieces. On a floured surface, roll each piece into 8-inch circle.
7. Turn oven to broil. Carefully slide one circle of dough onto the preheated pizza stone, and broil until bread is bubbled and golden brown, about 2-3 minutes. Watch carefully, as the bread can burn very quickly. Repeat with remaining dough rounds.
8. Brush the warm bread with melted butter, and serve immediately.

INGREDIENTS *(makes 5)*

- 3 2/3 cups all-purpose flour
- 1 tbsp sugar
- 1 tbsp coarse salt
- 1/2 tbsp baking soda
- 1/2 cup milk
- 2/3 cup warm water
- 1 tbsp canola oil
- 4 tbsps butter, melted





TUNDRATOWN PINEAPPLE FREEZE

INGREDIENTS *(serves 2)*

- 1 cup pineapple juice
- 1/3 cup coconut cream
- 6-8 ice cubes
- 1 cup vanilla ice cream or frozen vanilla yogurt
- pineapple triangles, maraschino cherries, for garnish

INSTRUCTIONS

1. Combine pineapple juice and coconut cream in a blender. Blend to combine.
2. Add ice, and pulse until ice is crushed. Add ice cream, and blend until smooth.
3. Garnish with pineapple triangles and maraschino cherries, if desired.

