



MY RECIPE COOKBOOK



Fluffy Pancakes | Chef Alex Chung

“ Tall and fluffy. These pancakes are just right. Topped with strawberries and whipped cream, they are impossible to resist. ”

Ingredients

3/4 cup milk
2 tablespoons white vinegar
1 cup all-purpose flour
2 tablespoons white sugar
1 teaspoon baking powder

1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
2 tablespoons butter, melted
cooking spray

Direction

1. Combine milk with vinegar in a medium bowl and set aside for 5 minutes to "sour".
2. Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Whisk egg and butter into "soured" milk. Pour the flour mixture into the wet ingredients and whisk until lumps are gone.
3. Heat a large skillet over medium heat, and coat with cooking spray. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.



Tomato Garlic Pasta | Chef Ava Jane

“ This is a nicely flavoured, quick and easy recipe to make. especially if you have fantastic tomatoes and plenty of fresh basil. ”

Ingredients

1 package angel hair pasta
2 pounds tomatoes
4 cloves crushed garlic
1 tablespoon olive oil

1 tablespoon tomato paste
Salt & pepper to taste
1 tablespoon chopped fresh basil
1/4 cup grated Parmesan cheese

Direction

1. Place tomatoes in a kettle, and cover with cold water. Bring just to the boil. Pour off water, and cover again with cold water. Peel. Cut into small pieces.
2. Cook the pasta in a large pot of boiling salted water until al dente.
3. In a large skillet or saute pan, saute the garlic in enough olive oil to cover the bottom of the pan. The garlic should just become opaque, not brown. Stir in the tomato paste. Immediately stir in the tomatoes, and salt and pepper.
4. Toss with a couple of tablespoons of olive oil, and then mix into the sauce. Keep warm, uncovered, for about 10 minutes when it is ready to serve.



Raspberry Cupcakes | Chef Elon Park

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*Very good, very refreshing summer dessert!
These came together beautifully, and they were delicious.*

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Ingredients

3/4 cup graham cracker crumbs
1/4 cup chopped pecans
3 tablespoons butter, melted
3/4 cup fresh raspberries, crushed

1/2 (8 ounce) package cream cheese
10 1/2 fluid ounces milk
1 cup frozen whipped topping, thawed

Direction

1. Preheat oven to 350 °F and grease 24 muffin cups or line with paper liners.
2. Mix together vanilla cake mix, 1 cup water, vegetable oil, and eggs in a mixing bowl with an electric mixer on low speed until cake mix is moist. Raise mixer speed to medium and beat until batter is smooth, 2 minutes.
3. Spoon batter into prepared muffin cups, filling them about 2/3 full.
4. Bake in the preheated oven until cupcakes are very lightly browned and a toothpick inserted into the center of a cupcake comes out clean, 18 to 23 minutes.