Love Ever After

Home & Family

Valentine’s Day

DIY & Cookbook
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Hot Chocolate Cake

Recipe by Dan Kohler, 1/15/2020

Yield: 1 9-Inch Cake

Ingredients

- Butter and/or oil spray for coating the pan
- 2 tablespoons cocoa powder + 1 tablespoon granulated sugar for coating the pan
- 1 ¾ cups ap flour
- ¾ cup cocoa powder
- 2 teaspoons baking powder
- ¾ teaspoons salt
- 3 large eggs
- 1 ¼ cups sugar
- ½ cup neutral oil
• 1 teaspoon vanilla extract
• ½ cup heavy cream, chilled

**Whipped Cream Topping**

• 2 cups mini marshmallows
• 1-pint heavy cream
• 3 tablespoons sugar
• ¼ teaspoon kosher salt
• 1 teaspoon vanilla extract

**Directions:**

1. Heat oven to 375˚. Cut a round of parchment, place in bottom of 9-inch springform pan. Grease with butter or oil, then coat with mixture of sugar and cocoa powder, shaking out any excess.

2. In a medium bowl, whisk together flour, cocoa powder, baking powder, and salt. Set aside.

3. In a medium bowl whisk together eggs and sugar until lightened in color, and slightly thickened.

4. Continue to whisk egg mixture while pouring in oil and vanilla.

5. Stir in half of the flour mixture until combined. Repeat with the remaining flour mixture.

6. Make whipped cream. Beat heavy cream with whisk or in stand mixer until doubled in volume. Stop when you’ve reached stiff peaks. Fold whipped cream into batter

7. Pour batter into prepared pan.

8. Bake in oven until toothpick inserted in the center comes out clean, about 35-40 minutes.
9. Remove the cake from the oven, let it cool for 10 minutes, then remove the springform collar. Allow cake to cool completely before frosting with whipped cream topping.

10. Frost cooled cake with fresh whipped cream.
Cupid Float with Heart Lollipops

Cupid Float

*Yield: 1 Serving*

**Ingredients**

- ½ Cup strawberry ice cream
- 1-ounce grenadine
- 8 ounces lemon lime soda
- Whipped cream for garnish
- Maraschino cherries for garnish

**Directions**

1. Freeze glass prior to use.
2. Scoop ice cream into bottom of glass.
3. Pour grenadine over ice cream.
4. Slowly pour soda into glass at an angle to reduce risk of overflow.
5. Garnish with whipped cream and cherry.

Heart Lollipops

Yield: 6 Lollipops

Ingredients

- Cooking spray
- 1 13-ounce bag cinnamon jolly ranchers
- Silicone heart lollipop mold(s)
- Lollipop sticks
- Optional: edible glitter, cellophane bags

Directions

1. Coat heart lollipop mold with cooking spray.
2. Unwrap jolly ranchers, place them in zip-top bag and seal it shut.
3. Using a mallet or hammer, smash the jolly ranchers in the bag until they’re broken into small chunks.
4. Add candy to small saucepan and cook over low heat until melted.
5. Pour melted candy into each depression on the lollipop mold, holding a stick in place until it sets.
6. Add crushed candy pieces to each depression in the silicone mold, filling them as much as possible.
7. Allow candy to cool for at least 30 minutes.

8. Once cooled, remove lollipops from mold. If desired, decorate with edible glitter and wrap in cellophane bags as gifts.
DIY Galentine’s Day Tablescape

To Create the Heart Centerpiece:

**Materials:**

- Foam core
- X-acto knife
- Poster board
- Scissors
- Hot glue gun and glue sticks
- Pencil
- Ruler
- Cutting mat
**Instructions:**

1. First you need to create the template. Fold your poster board in half and draw half of a heart. Cut it out then cut the heart in half.

2. Use your ruler to measure 3” inset from the edge of the heart all around and draw out the line, connect the point at the top and cut the bottom edge flat. Now you have your template!

3. Place the template onto the foam core, trace and cut out two halves of the heart.

4. To create the brace for each half of the heart cut a 3” wide foam core rectangle out with a slit cut halfway through the middle that is the width of your foam core.

   **PRO TIP:** Cut the top corners off of each rectangle so it’s easier to cover if just using snow.

5. Cut a slit out of the flat cut bottom of each heart half that is the width of your foam core and to the height of the slit in the other brace.

6. Slide a brace onto the bottom of each half heart and secure the intersection with hot glue.

7. Cut a piece of foam core for the base, ours was about 7” x 7”.

8. Secure one brace to the base with hot glue, position the other half heart about 2-3” in front of the other facing the opposite direction to create a full heart. Mark it before gluing to assure they line up properly.

9. Place in the center of the table.

**To Create the Bows and Poufs:**

**Materials:**

- Horsehair webbing in desired colors
- Fabric scissors
**Instructions:**

1. To create the poufs cut about 20" sections of the webbing and pull the thread in one edge of the webbing to gather one side. Tie a knot to secure. Repeat to create as many as desired.

2. To create the bows, tie the webbing into a bow and pull taut, trim the excess. Pull and twist the webbing to add volume.

**DÉCOR**

**Materials:**

- White tablecloth
- Cake-stand
- Faux fur throw
- Loose faux snow
- Napkin rings
- Dashes gel adhesive stickers
- Silver chargers
- Flatware
- Champagne glasses

**Instructions:**

1. Place tablecloth and put the cake stand in the middle of the table. Place the heart on the cake stand. Secure the heart to the stand with dashes.

   **Pro tip:** dashes are a removable gel adhesive that won't ruin surfaces they stick to so they're ideal for temporary set ups!

2. Lay the faux fur throw around the stand to create a mound shape.

3. Sprinkle the snow around and on the throw, especially where you need to disguise the base.
4. Place the bows all around the mound, if you created multiple colors cascade them from dark to light or vice versa to create an ombré effect.

5. Attach bows to the napkin rings with a dash or two.

6. Set the table.

7. Enjoy!
Shay Shull - Portobello, Pecorino, Pancetta & Pea Pasta

This recipe serves four to six.

**Ingredients:**

- 1 pound of short cut pasta
- 1 onion, chopped
- extra virgin olive oil (EVOO)
- 2 cloves of garlic, chopped about 2 cups of portobello mushrooms, sliced
- 4 oz of pancetta, diced (I buy mine from the deli counter)
- salt and pepper
- 1 cup of chicken stock
- 2 cups of frozen peas
- Grated pecorino cheese (I ended up using about a cup and you can sub grated parmesan instead)
Directions:

1. Bring a large pot of water up to a boil. Once boiling, drop your pasta and cook to al dente.

2. Meanwhile, in a second large pot or skillet over medium-high heat, sauté your onion in a drizzle of EVOO. Once it’s tender, add in your chopped garlic along with your mushrooms and pancetta. Sauté until the mushrooms have browned and the pancetta crisp (just a few minutes). Once your mushrooms have browned, add in a pinch of both salt and pepper. Next, stir in your chicken stock and de-glaze the pan (scrape the little bits up off the bottom with your wooden spoon). Lower the heat to low and let everything simmer while stirring in your frozen peas. It will only take the peas a minute or two to cook up in the hot pan.

3. Drain off your pasta and reserve about ½ cup of your hot cooking water. Add the water and cooked pasta straight to your pancetta mixture. Stir in your pecorino cheese and toss everything together.

4. You’re ready to serve!!

5. Because everything cooks up so quickly, this comes together in no time flat!! Enjoy!
Piece of My Heart Art

**Materials:**

- Balsa wood sheets
- Photo printed on high quality photo paper (multiple prints may be necessary)
- X-acto knife
- Dremmel moto-saw or jigsaw
- Hot glue gun and glue sticks
- Stand-offs like cords or cut pieces of balsa wood
- Wooden panel for background

**Optional:**

- Materials for lettering like stencil and paint or vinyl letters
- Dremmel moto-saw or jigsaw
- Fine grit sandpaper
**Instructions:**

1. Draw out your puzzle pieces onto the balsa wood sheets.

   **PRO TIP:** Make extra pieces for the background if desired.

2. Cut the puzzle pieces out using desired form of cutting. An automated saw would be best, but balsa wood can be cut with an x-acto knife.

3. Apply spray adhesive to the puzzle piece and smooth the photo on in the desired position. Make sure that the all of the elements, like faces, from the photo you want are on the wood. Repeat with any other pieces you’re making.

4. With the photo face down, use an x-acto knife to trim the excess photo off of each puzzle piece.

5. Add lettering to wooden panel if desired.

6. Arrange the puzzle pieces on the wood panel, if you’re adding a phrase consider the space for that, then secure with hot glue. Use stand offs to create levels if desired.

7. Display and enjoy!
DIY Reclaimed Wood XO’s

**Materials:**

- 16” Floral wire heart
- Chiffon
- Hot glue
- Reclaimed wood planks
- Nail
- Bakers twine

**Instructions for O’s:**

1. Take your chiffon & tie a knot at one end

2. Put knot at bottom of floral wire heart & start wrapping the rest of the chiffon around the wire heart
3. Scrunch the material together as you go

4. Once you get back down to the bottom of the heart again, tie a knot in the other end of the chiffon & stick into wire

5. Add hot glue onto knots for extra security

**Instructions X’s:**

1. Take your reclaimed wood & cut the planks down to 18”. You want them to be about 2” larger than your o’s

2. Take hot glue & apply hot glue to the center of one of the planks

3. Put the other plank right on top to create the “X” shape

4. Screw in a nail in the back of the “X” for extra security

5. Take bakers twine & wrap around the center a couple times, then switch angles & start wrapping that way too. Creating an “X” shape with the baker’s twine

6. Lean up your X’s & O’s up against the wall and you’re good to go
Heart Shaped Valentine’s Chair Back

Materials:

- Felt in red and black
- Stiff felt in white
- Foam core
- White cording
- Spray adhesive
- X-acto knife
- Cutting mat
- Fabri-tac
- Hot glue gun and glue sticks
- Velcro tabs
- Ribbon
- Chalk
Instructions:

1. Create a heart shaped template that is about 12” wide. You want it to be big enough to hold all your kid’s valentines!
2. Trace the template onto foam core twice and cut out two hearts.
3. Spray adhesive red felt to one side of each heart.
4. Use a x-acto knife on a cutting mat to trim the felt to the edge of the heart.
5. Spray adhesive red felt to the other side of each heart. Trim to the edge of the foam core with an x-acto knife.
6. Use hot glue to attach cording around each heart to cover the exposed edge of foam core.
7. To turn the hearts into a pouch, cut two 3” wide strips of red felt long enough for one side of each “v” of the heart and glue them onto the face of one heart along the edge of the “v” of the heart. Attach the other heart on top with hot glue.
8. Cut eyes, a smile and arms out of black felt.
9. To create the envelope, cut a small rectangle out of stiff white felt and two triangles to the width of the rectangle. Use Fabri-tac to adhere the “envelope” together.
10. Cut a small heart out of felt and glue it over the tip of the “flap” of the “envelope”.
11. Use Fabri-tac to attach the face details.
12. Hot glue the arms to the sides of the heart then the envelope to the “hands” so it appears like it’s being held.
13. Add the velcro tabs and ribbon to the back of the heart, use hot glue for extra securing.
14. Send your kid off with their chairback and enjoy!
**Tic Tac Toe Valentine's Day Cookie Bars**

Recipe by Dan Kohler, 1/22/2020

*Yield: 16 squares*

**Ingredients:**

- 1 roll Pillsbury refrigerated sugar cookies
- 3 tablespoons Valentine’s Day sprinkles
- ½ cup white chocolate chips
- Melting candy in pink and white
- Alphabet silicone mold
Directions:

1. Heat oven to 350°F. Line 8-inch square pan with cooking parchment paper, leaving edges hanging over slightly for easy removal later.

2. In medium bowl, break up 1 roll (16.5 oz) Pillsbury™ refrigerated sugar cookies; knead in sprinkles and all the chocolate chips until well blended. Press mixture in pan.

3. Bake 20 to 23 minutes or until set and edges are golden brown. Cool completely in pan on cooling rack, about 1 hour.

4. Remove from pan by lifting edges of parchment paper.

5. While the blondies are baking you can start the tic tac toe pieces. Place small amount of pink melting candies into piping bag. Place bag in microwave for 45 seconds. Repeat with white candies. If candies are still not melted through, continue microwaving. Clip the end of your piping bag and pipe the hearts in two different colors. Then place molds in the refrigerator for about 10 minutes to set.

6. Once set, pop out the hearts pushing from the bottom of the mold.

7. When blondies are baked and cooled, cut into 3×3-inch squares, and arrange like a tic tac toe board. Three across, three down.
David Codney - The Peninsula Beverly Hills French Onion Soup

**Ingredients:**

- ½ Cup unsalted butter
- 8 Onions, sliced
- 2 Garlic cloves, smashed
- 2 Bay leaves
- 1 Bunch parsley leaves chopped; stems reserved
- 3 Fresh thyme sprigs, leaves separated, and stems reserved
- Kosher salt and freshly ground black pepper
- 1 Cup red wine, about ⅓ bottle
- ½ Cup sherry wine
- 1 Oz sherry vinegar
- 2 Quarts beef broth (bone broth or roasted beef stock)
- 1 Loaf of rye bread with caraway seeds
- ½ Pound grated gruyere
Directions:

1. Add butter to the skillet and begin to caramelize the onions until dark brown and mahogany in color. For most people, you will not go dark enough. When you think it is dark, go darker...always. If you begin to start to have the onions stick to the pot, move the onions to the side and add a little bit of water to deglaze the sugars and finish stirring. This will take a while and use medium/high heat. Not full blast. Once the onions are fully caramelized add the garlic to the pot and stir for one min so it is not raw.

2. Deglaze with the sherry wine, then add your beef broth. Bring to a simmer. Add parsley stems and thyme stems. Reduce to 75% of the original volume. Add chopped thyme, parsley, and adjust seasoning as needed.

3. Toast off thick slices of bread. Add to crock pots or soup crocks, mound cheese on top. Broil in oven.
X-O Pancakes

Recipe by Dan Kohler, 9/15/13

Yield: ~6

**Ingredients:**

- 2 cups AP Flour
- 1 Egg
- 1 tablespoon Sugar
- 1 ¾ cups Milk + ¼ cup for thinning out batter as needed
- 1 tablespoon Grapeseed Oil
- 3 1/2 tsp Baking Powder
- Pink Gel Food Coloring
- Squeeze Bottles
- A flat griddle with adjustable temperatures.
Directions:

1. Blend all the ingredients in a blender or mix together in a bowl using a spoon until there are no lumps. Pour ⅔ batter into one bowl and the remaining ⅓ directly into a squeeze bottle.

2. Whisk pink food coloring into the bowl of batter, thin out with extra milk and set aside.

3. Heat griddle on stove. Grease griddle with cooking spray or neutral oil.

4. Draw “x” and “o” all over the griddle using the batter in the squeeze bottle. Turn the griddle to its lowest setting or turn the flame on your stove down to low. Cook “x’s” and “o’s” for 10 seconds.

5. Using a ladle, scoop the thin, pink batter over the “x’s” and “o’s”, making regular shaped pancakes on top. Cook them on the griddle until bubbles appear on the surface. Check the bottom of each pancake for doneness, then flip and cook the other side.

6. Remove from griddle and serve with syrup or other sauce.

Cream Cheese Glaze

Recipe by Dan Kohler, 9/15/13

Ingredients:

- 4 oz cream cheese, softened
- 4 Tbsp butter, softened
- 1 1/2 cups powdered sugar
- 6 Tbsp milk (more or less to reach desired consistency)
- 1/2 tsp vanilla extract

Directions:

1. In a mixing bowl, using an electric hand mixer set on medium speed, blend together cream cheese and butter until well combined and fluffy,
about 2 minutes. Add in remaining ingredients and mix about 1 minute until well combined. Store in an airtight container in refrigerator.
Quick Chocolate Croissants

Recipe by Dan Kohler

YIELD 32

Ingredients:
- 1 Large Egg
- 1 tablespoon Cream or Milk
- One 17.3-ounce Package Puff Pastry Sheets (2 sheets), thawed
- ~¾ cup Raspberry Jam (or any fruit jam you prefer)
- ~2 cups Chocolate Chips
- Sugar for sprinkling

Directions:
1. Heat oven to 400° F. Line two baking sheets with parchment paper.
2. Beat the egg and cream in a small bowl with a fork or whisk then set aside.

3. Lightly flour your work surface. Unfold one pastry sheet and lightly dust top with flour. Use a rolling pin to roll the sheet into a 16-inch square, it will be thin.

4. Cut pastry square in half then cut each half into four rectangles (making eight, 8-inch by 4-inch rectangles). Now, cut each rectangle diagonally into two triangles (making 16 triangles).

5. Smear about 1 teaspoon of jam on the surface of each triangle. Place about 1 tablespoon of chocolate chips down the center of each triangle.

6. Starting at the wide end, roll each triangle up carefully.

7. Place each croissant on the parchment paper so the tip of the triangle is tucked underneath.

8. If the ends of each croissant appear to be open, pinch them shut gently to prevent chocolate from leaking out while baking.

9. Bend the edges of each croissant into a crescent shape.

10. Lightly brush tops of each croissant with egg wash and then sprinkle with granulated sugar.

11. Repeat steps 3-10 with the second sheet of pastry.

12. Bake 15-20 minutes or until the croissants are golden brown.

Creamy Artichoke Frittata

Recipe by Dan Kohler

Yield: 1 10-inch cast iron skillet

Ingredients:
- 2 tablespoons olive oil, divided
- 8 Artichoke Hearts, quartered
- 12 Large Eggs
- 1 cup Creme Fraiche
- ¼ cup Harissa
- ¼ cup Minced Chives
- 1 cup Freshly Crumbled Feta (~5 ounces)
- Kosher Salt (~1 ½ teaspoons)
- Freshly Ground Black Pepper
- ½-¾ cup Freshly Grated Fontina

**Directions:**

1. Preheat to 350°. Heat a 10-inch cast iron skillet over medium-high heat. Add oil, then add artichoke hearts and cook until browned and all liquid has evaporated, 5-7 minutes.

2. While the artichoke hearts are browning, prepare the eggs.

3. Whisk eggs with creme fraiche and harissa until well-mixed. Season with salt and pepper (a good place to start with the salt is 1 ½ teaspoons Kosher Salt).

4. Add the minced chives and crumbled feta to the eggs, stir to distribute.

5. Lower heat to medium-low. Add remaining 1 tablespoon oil to the skillet. Pour the egg mixture over the artichokes, shaking the pan to evenly distribute mixture. Cook the frittata, without stirring, until its edges begin to set, about 1-2 minutes.

6. Sprinkle shredded fontina over the top of the frittata and transfer skillet to oven. Bake frittata until golden brown and center is just set, 18-24 minutes (begin checking it at 12 minutes).
DIY Ring Cones

Materials:

- Oven bake polymer clay
- Clay or craft knife
- Small mirror or other flat object to roll clay
- Wax or parchment paper
- Masking tape
- Baking sheet
- DuraClear iridescent varnish in turquoise
- Flat paintbrush
- Optional to create the Earring Holder Cone:
  - Brass rod
  - Wire snips
  - Sandpaper
  - E6000
Instructions:

1. Roll some clay into a 1 ½” ball in your hands. To create a marbled effect, mix two colors of clay together into a ball.

   **PRO TIP:** If you want to make a larger cone, use two balls of clay.

2. Put some wax paper down on your work surface then roll out the ball into a cone shape. Hold a flat surfaced object like a craft mirror in your hand and roll it back and forth over the ball applying more pressure to one side than the other.

   **PRO TIP:** Use your fingers to form the tip. Cut off any excess at the tip necessary.

3. Flatten the bottom of the cone. Cut any extreme excess off with a knife, stand it up and use your fingers to gently apply pressure downward into the work surface until the cone sits flat.

4. Bake in the oven according to the clay instructions. Remove from oven and allow to cool.

   **PRO TIP:** Make sure all of the clay you purchased needs to be baked at the same temperature and time.

5. Use a flat paintbrush to apply the iridescent varnish. Allow to dry between coats and allow to dry for 24-48 hours before use, touch with your fingers to test for tackiness.

6. Organize your jewelry and enjoy!

**TO CREATE THE EARRING HOLDER Cone:**

1. Place the unbaked cone on its’ side, use the brass rod to pierce a hole through it at least 1” down from the tip.

   **PRO TIP:** Make that the rod goes straight through without an angle, so the bar sits level in the cone once it’s dry. Check all of your angles before actually
2. Bake the cones according to the clay instructions.

3. While the cones bake, use wire snips to cut the rod down to a good size, about 4” lengths should work.

4. Sand the cut edge of the rod down by rubbing it back and forth across a piece of sandpaper lying on a flat surface.

**PRO TIP:** Do NOT skip this step, the raw cut metal edge can hurt you.

5. Take the cones out of the oven and allow them to cool.

6. Coat them with the varnish if desired. Allow to dry.

7. Feed the rod into the hole at the top of the cone until it’s centered, add a dab of E6000 for security if desired.

8. Organize your jewelry and enjoy!
Vanilla Noodles & Raspberry Coulis

Recipe by Dan Kohler, 1/28/20
Yield: 4 servings

**Ingredients:**

- ¾ cup Milk
- ¾ cup Heavy Cream
- 21 grams Gelatin Sheets, bloomed in water
- ½ cup Agar Flakes
- 1 Vanilla Bean, split and scraped
- ½ cup Sugar

**Instructions:**

1. Spray a jelly roll pan with cooking spray.
2. In a small pot, slowly bring the vanilla seeds, milk cream and sugar to a boil.

3. After the mixture has boiled for a minute, add the gelatin and agar and stir well.

4. Let this cool down until it is warm to the touch and mix well. Vanilla beans should be well dispersed when it is cooled.

5. Pour the liquid slowly into the jelly roll pan and let it set on the counter. When set, place in the refrigerator. Chill for at least 1 hour, or until solid to the touch.

6. Cut in strips to resemble noodles.

Raspberry Coulis

Recipe by Dan Kohler, 1/28/20
Yield: ~1 ½ cups

Ingredients:

- 12 ounces frozen Raspberries
- ½ cup Sugar
- 1 tablespoon lemon juice
- 1 tablespoon Grand Marnier

Instructions:

1. In a medium saucepan, combine the raspberries, sugar, and lemon juice. Bring to a boil over medium-high heat. Transfer to a blender.

2. Purée until smooth, then strain into bowl.

3. Whisk in Grand Marnier. Store in fridge in sealed container for 5-7 days.
DIY Tree Stump Art

Materials:

- Tree stump
- Chisel
- Hammer
- Bar clamps and a sturdy worktable
- Work gloves
- Safety goggles
- Wood burning tools or letter stickers
- Chalk
- Pencil
- Sandpaper
- Air duster can or damp rag
**Instructions:**

1. Draw the heart onto the tree stump with chalk.

2. Securely clamp the stump to your worktable.

3. Chisel the heart out. Put your gloves and safety goggles on, place the tip of the chisel at the edge of the heart facing inward with the flat side of the chisel down, hold the chisel at a slightly downward angle with your non-dominant hand and hit the back of the chisel with the hammer to cut away material. Continue chiseling inward from around the edge of the heart until you've removed all the material desired.

   **PRO TIP:** ALWAYS chisel away from yourself and others while wearing proper safety gear.

4. Sand down any uneven spots or edges of the heart.

   **PRO TIP:** Use a can of air duster to remove all the wood particles and clean up the surface before adding initials. A wiping with a damp cloth can also suffice.

5. Now it's time to add you and your sweetheart's initials! If you're using the wood burning tool, draw them in pencil first, then go over with the wood burning tool. If using stickers, just arrange and place!

6. Add to your décor and enjoy!
Ryan Scott - Simple Pan Seared Flank Steak with Garlic and Rosemary

**Serving Size:** 2-3  
**Prep Time:** 5 minutes  
**Cooking Time:** 16 minutes  
**Kitchen Equipment Required:** Cast-iron pan

**TECHNIQUE TIP:** Instead of pulling the steak from the pan to rest on the cutting board and get cold, slightly undercook the meat and let it rest in the pan while the pan cools slowly, letting it finish cooking while simultaneously getting rested. The juices will still have time to redistribute into the meat, and you will have nice warm steak for dinner.

**SWAP OPTION:** Try using fresh thyme or adding lemon/orange/lime zest and sliced jalapenos for a little zing.
WHY I LOVE THIS RECIPE: This is the fastest way to get delicious, savory mouthwatering steak on the table, and while it cooks, I have just enough time to wilt some kale and boil some new potatoes. Dinner in 20 minutes!

Ingredients:

- 1-lb whole flank steak, rinsed and patted dry with paper towels
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ½ Tablespoon vegetable oil
- 3 cloves garlic, rough chopped
- 3 rosemary sprigs, rough chopped
- 3 Tablespoons salted butter

Directions:

1. Preheat your cast-iron pan over a high flame. While the pan is heating (should take 3-4 minutes), sprinkle both sides of the steak with the salt and pepper.

2. When the pan is nice and hot, pour in the vegetable oil. Immediately lay the seasoned steak down in the hot pan and let it cook over high heat undisturbed (don't touch it!) for 3 minutes.

3. Carefully flip the steak and top it with the butter. Add in the chopped garlic and rosemary. Using a large spoon, carefully tip the pan to pool the butter and baste the steak while it cooks. The garlic and rosemary should be cooking and getting nice and toasty. Cook the steak like this for 3 minutes.

4. Turn the heat off and move the pan to a cool part of the stove to get the pan started cooling and the steak to slow its cooking. Let it rest in the hot pan for 10 minutes.

5. Carefully remove the steak from the cast iron pan and transfer to a cutting board. Slice against the grain in thin ¼"-½" slices. Top with the warm garlic-rosemary basting butter from the pan and serve immediately.
GRILLED JALAPEÑO SALSA VERDE

Serving Size: 6
Prep Time: 10 minutes
Kitchen Equipment Required: Grill, tongs, food processor

TECHNIQUE TIP: Use your gas range to blister and “grill” peppers for a quick char. Just be sure to turn your range hoods on--it might get pretty smoky!

SWAP OPTION: Try using any herbs for this salsa verde, like tarragon, rosemary or basil.

WHY I LOVE THIS RECIPE: This is my go-to condiment for summer grilling and is by far the most versatile sauce in my wheelhouse!

Ingredients:

- 1 clove garlic, peeled
- 1 cup arugula
- ½ cup fresh mint leaves
- ½ cup fresh parsley leaves
- 2 jalapeño peppers, stem removed and cut in half lengthwise
- Juice of 1 lemon
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- ½ cup olive oil

Directions:

1. Toss the jalapeños in a little vegetable oil and a pinch of salt. Place on a hot grill (or directly on the burner of your gas range) and cook on high
heat until the outside of the pepper begins to blister and blacken. Remove from the heat and set aside.

2. In a food processor, finely chop the jalapeños with the lemon juice, and put the mixture into a medium bowl. If you like it spicy, include the jalapeño seeds. If not, make sure you remove the seeds from the pepper before chopping.

3. In the same food processor, combine the remaining ingredients and pulse until it looks like pesto. Put this mixture into the bowl with the jalapeño mixture and fold it all together. Store in a covered container in the fridge until serving time.
DIY Cake Toppers

**Materials:**

**TO CREATE THE XOXO HEARTS AND KISSES CAKE TOPPERS:**

- Silicone molds in the shape of “X”, “O”, hearts and lips
- Candy melts also known as candy-coating chocolate
- Heatproof bowl
- Spatula

**TO CREATE THE CRAZY HEART CAKE TOPPER:**

- Food safe floral wire, often found in the baking section of craft store
- Wire cutters
- Felt
- Fabric scissors
• Hot glue stick and gun

OPTIONAL:
• Additional decorations like sprinkles and pom-poms

Instructions:

TO CREATE THE XOXO HEARTS AND KISSES CAKE TOPPERS:

1. Melt the candy melts in the microwave in 30 second increments, mix with a spatula in between each increment until melted. Take your time, doing this so it doesn’t melt.

2. Pour the melted chocolate into to the desired molds.

3. Allow to cool completely.

   PRO TIP: You can let them cool at room temperature or put them in the fridge to speed up the process!

4. Once cooled, remove from the molds, decorate your cake and enjoy!

TO CREATE THE CRAZY HEART CAKE TOPPER:

1. Cut heart shapes out of the felt in various sizes. Cut two of each heart size as you will be sandwiching the wire between them!

   PRO TIP: Fold the felt in half and cut from the fold to create a symmetrical heart.

2. Cut pieces of wire to various lengths.

3. Glue the hearts onto the wire, add a small dot of hot glue onto one of the felt hearts. Place the wire into the hot glue.
4. Place another heart of the same size over top of the wire so that the piece of wire is sandwiched between the two hearts.

5. Repeat with a variety of heart shapes and wire lengths.

6. Place the wires into the cake or cupcakes to display.
DIY Clay Kindness Pins

Materials:

- Oven-bake clay
- Card stock, free template (thinkmakeshareblog.com)
- Paintbrushes
- Acrylic Craft paint
- Paint pens
- Rolling pin
- Craft knife
- Scissors
- Toothpicks
- Hot glue/glue gun
- 1” brooch pin backs
- Twine
**Instructions:**

1. Download and print templates onto card stock or use your own design.

2. Preheat the oven to the temperature suggested on the label of your clay.

3. Knead the clay as directed to get it ready, then roll it out on a clean surface, 1/4” thick.

4. Place your card stock designs on the clay to use as a template, cut out with a craft knife.

5. Follow package instructions for baking the clay.

6. If you’re going to tie your designs with string, make holes with a toothpick before baking.

7. Let clay cool completely before painting.

8. Paint your clay shapes; adding extra flare with paint pens.

9. Using hot glue, attach a 1” brooch pin to the back of your design. Let dry.

10. Attach pin to gifts.
Dessert Pizza

Recipe by Dan Kohler, 2/12/2020

**Yield: ~8 Servings**

**Ingredients:**

- 1 9-inch round frozen pie dough, thawed
- 1 egg, beaten lightly
- ¼ cup sugar
- 1 tablespoon cinnamon
- Nutella
- Various candies, cereals, and sprinkles for decorating
- 12-inch cardboard circle cutout
Directions:

1. Heat oven to 350°F, line sheet tray with parchment paper.

2. Roll out pie dough until it is roughly 12 inches in diameter.

3. Brush pie dough with egg wash.

4. Fold edge of dough over on top of itself all the way around the circle, making a “pizza crust.” Press to adhere to egg wash.

5. Whisk together sugar and cinnamon. Liberally sprinkle all over pie dough. Avoiding the “pizza crust” edge.

6. Transfer pie dough to parchment-lined sheet tray.

7. Poke pie dough all over with fork to prevent bubbles from forming in the oven.

8. Bake for **15-30 minutes or until golden brown on top**

9. Remove from oven and cool on wire rack.
10. Smear chocolate-hazelnut spread all over crust, avoiding the “pizza crust” edge.

11. Cut one triangle wedge out of the cardboard circle, it should be equal to ⅛ of the circle.

12. Hold the cardboard circle over the pizza. Sprinkle first topping through the cutout wedge to create a perfect “pizza slice” on the chocolate spread.

13. Rotate the cardboard circle ⅛ and continue adding a new topping, repeat all the way around the pizza until all slices are topped.
DIY Coffee Crafts

Materials:

TO CREATE THE COFFEE MUG STORAGE:

- Metal coffee mugs
- Clear Gorilla Glue
- Decorative wooden plaques
- Flush mount hooks
- Screws and drill
- Spoons
- Pliers
- Drill
- Self-tapping sheet metal screws
- Decorative wooden plaque
- French cleat for hanging
OPTIONAL:
- Paint and paintbrushes

TO CREATE THE RECLAIMED WOOD MUG AND TOWEL HOLDER:
- Reclaimed wooden planks
- 1” x 2” x2
- Wood glue
- Cup hooks with screws
- Drill
- French cleat for hanging

OPTIONAL:
- Paint and paintbrush for lettering

Instructions:

TO CREATE THE COFFEE MUG STORAGE:

1. Paint the plaques and mugs to match your décor if desired. Allow to dry completely.

2. Lay your coffee mug on the plaque and mark with chalk where you need to place your glue. Because most mugs have a lip, it will not sit flush to the plaque.

3. Add glue to the plaque and lay coffee mug down. Hold in place and let dry.

**PRO TIP:** The full drying time of Gorilla Glue is 24 hours.

4. Mount onto the wall with flesh mounting hooks, store spoons, stirrers etc. and enjoy!
**TO CREATE THE TEACUP STORAGE:**

1. Paint the plaque to match your décor if desired. Allow to dry completely.
2. Use your pliers to bed your spoons. Brace one end of the spoon on a sturdy worktable with your hand, use your other hand pliers to bend the spoon with the pliers.
3. Attach the spoons to the plaque with the self-tapping screws and drill. Drill the screw into the center of the bowl of the spoon, make sure to hold the end of the spoon tightly or it will spin. Repeat with each spoon.
4. Add the French cleat, hang, organize teacups and enjoy!

**TO CREATE THE RECLAIMED WOOD MUG STORAGE:**

1. On a worktable, lay the 1” x 2” pieces down and apply wood glue to the top.
2. Place the planks of reclaimed wood down, stagger them if desired. Allow the wood glue to dry for 24 hours.
3. Use a drill to add the cup hooks.
4. Paint phrase on if desired. Allow to dry.
5. Use a French cleat to hang, store coffee mugs and enjoy!
Silver Cake with Pink Frosting from *The Vintage Baker* by Jessie Sheehan

*Serves 16*

**Ingredients:**

**CAKE:**

- 2 1/4 cups [270 g] cake flour, sifted
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp table salt
- 1/2 cup [90 g] vegetable shortening
- 1/4 cup [55 g] unsalted butter, at room temperature
- 2 tsp pure vanilla extract
- 1 1/2 cups [300 g] granulated sugar
- 1 cup [240 ml] ice water
• 4 egg whites, stiffly beaten

**PINK BUTTERCREAM:**

• 1 1/2 cups [330 g] unsalted butter, at room temperature
• 1/2 tsp table salt
• 6 cups [720 g] confectioners’ sugar, sifted
• 2/3 cup [160 ml] whole milk or heavy cream
• 4 tsp pure vanilla extract
• Red food coloring, optional (but so pretty)
• Pink sanding sugar for decorating

**Directions:**


2. For the cake, in a medium bowl, whisk together the flour, baking powder, baking soda, and salt. In the bowl of a stand mixer fitted with the paddle attachment, beat the shortening, butter, and vanilla on medium to medium-high speed until fluffy and light, 2 to 3 minutes, scraping down the bowl with a rubber spatula as needed. Add the granulated sugar and continue beating for another 3 to 5 minutes, until the mixture doubles in volume.

3. Decrease the speed to low and add the dry ingredients in three additions, alternating with two additions of the water, scraping down the bowl as needed with a rubber spatula. Stop the mixer when there are still streaks of flour in the batter. Finish mixing by hand, adding the egg whites in three stages, and folding them in with a rubber spatula.

4. Transfer the batter to the prepared pans and bake for 20 to 25 minutes, rotating at the halfway point. The cakes are ready when a cake tester comes out with a few moist crumbs and the cake has just started to come away from the sides of the pan. Let cool for about 20 minutes and invert the cakes right-side up onto cooling racks. Let the cakes cool to room temperature.
5. The cakes can be tightly wrapped in plastic wrap and stored on the counter for up to 1 day.

6. For the buttercream, in the cleaned bowl of the stand mixer fitted with the paddle attachment, beat the butter on medium speed until smooth and soft. On low speed slowly add the salt and 2 cups [240 g] of the confectioners’ sugar, scraping the bowl periodically with a rubber spatula. Add one-fourth of the milk and mix until incorporated. Continue mixing in this manner, adding the remaining confectioners’ sugar and milk, until the frosting is fluffy and spreadable.

7. Add the vanilla and a few drops of food coloring, if using, and continue mixing on medium-low to medium speed for at least 5 minutes, until fluffy and stable. A longer mixing time results in exceptionally light frosting. The frosting will keep on the counter in an airtight container for up to 1 day but may need to be re-whipped in a stand mixer before using.

8. Generously frost the cooled cake layers with the buttercream, using an offset spatula or butter knife. If you do not want a thickly frosted cake, you will have leftover frosting. Sprinkle sanding sugar on top of the first frosted layer, before placing the second on top of it, and on the top and sides of the frosted cake once you are done. Slice the cake using a long-serrated knife.

9. The cake will keep, lightly covered in plastic wrap, on the counter for up to 3 days.
Rug Tapestry

Materials:

TO CREATE THE CURTAIN ROD HUNG RUG TAPESTRY

- Rug
- Curtain rod and brackets
- Drapery hooks
- Curtain rings
- Drill
- Level
- Screws if hardware isn’t provided for brackets
- Pencil

TO CREATE THE SEAMLESS RUG TAPESTRY

- 1" x 4" wooden plank cut to the width of your rug
- Staple gun and staples
- French cleat
- Drill
- Screws
- Stud finder
- Level
- Pencil

**Instructions:**

**TO CREATE THE CURTAIN ROD HUNG RUG TAPESTRY**

1. Hang the curtain brackets in desired spot at desired height. Use the level to make sure the curtain rod will sit level.

2. Hook the drapery hooks through the backing of the rug, be careful not to go through the front of the rug.

3. Hook the drapery hooks onto the curtain rings.

4. Slide all the rings onto the curtain rod.

5. Set the rod in the brackets to hang and enjoy!

**TO CREATE THE SEAMLESS RUG TAPESTRY WALL HANG**

1. Cut or have the 1” x 4” cut down to the width of your rug.

2. Lay the rug on top of the wood with about 3” going past the top edge of the wood.

3. Staple about every 10” inches through the front of the rug into the wood.

**PRO TIP:** If you have a low pile rug and are concerned about seeing the staples, you can use Velcro tabs to attach decorative buttons to cover them.
4. Attach one piece of the French cleat to the center of the back side of the wood and the other part of the cleat to the wall where you want the tapestry to hang.

**PRO TIP:** Make sure you screw into some studs, so the weight of the rug is supported.

5. Hang and enjoy!
Amy Traverso - Maple Dumplings (Grandpères)

Yields: 6 Servings

Ingredients:

FOR THE SAUCE:

- 2 1/2 cups water
- 1 1/2 cups maple syrup
- 1 tablespoon rum (optional, but recommended)
- 1/2 teaspoon table salt

FOR THE DUMPLINGS:

- 1 cups all-purpose flour
- 1 cup whole wheat flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon table salt
- 4 1/2 tablespoons chilled unsalted butter, cut into small cubes
Directions:

1. Preheat oven to 180°. In a 4- or 5-quart Dutch oven, bring water, syrup, rum, and salt to a low boil over medium heat. Meanwhile, make the dough.

2. Put flour, baking powder, baking soda, and salt into the bowl of a food processor, and pulse. Sprinkle in butter cubes and pulse 6 to 8 more times so the mixture resembles coarse meal. Transfer mixture to a medium bowl and stir in buttermilk until evenly combined.

3. With a spoon, scoop up a walnut-size bit of dough. Drop it into the syrup, then repeat until the pot is two-thirds full (the dumplings expand). Cover the pot, reduce heat to low, and let the dumplings simmer until fluffy and cooked through, about 10 minutes. Transfer the finished dumplings to a large, heat-proof bowl and keep warm in the oven. Repeat with remaining dough. If the syrup gets too thick, add a bit of water to thin it out.

4. Serve the dumplings warm, topped with a drizzle of syrup, some whipped cream and toasted pecans.