

Celebrating



Cooking Camp **2020**

First United Methodist Church
420 S Hartz
Coppell, TX 75019
972-462-0471
FumcCoppell.org



Tiana wants to one day open her own restaurant to fulfill her father's dreams. Her famous beignets will be one of the highlighted treats. Her friend Charlotte (Lotty) calls them "man kissin' beignets".

Beignets

Ingredients:

2 ¼ tsp. active dry yeast
1 ½ cup warm water
½ cup granulated sugar
2 eggs
1 cup evaporated milk

6 ½ cups bread flour
¼ cup shortening
1 quart vegetable oil for frying
Powdered sugar

Directions:

1. In a small bowl or measuring cup combine the warm water, sugar and yeast and stir. Let it proof (stand) for 5 minutes.
2. In your mixer (using whisks) combine eggs, evaporated milk and salt, beat until combined.
3. With the mixer on low, add in the yeast mixture to the egg mixture.
4. Still mixing on low add 3 cups of bread flour.
5. Add shortening in and continue to mix.
6. Switch to your dough hook then add more bread flour ½ cup at a time until the dough cleans the bowl as it mixes, you may use less or more flour than the recipe calls for.
7. Take the dough out and knead by hand, careful not to over knead.
8. Grease a bowl and place the dough inside, cover with a damp towel, set the bowl in a warm area and let it rise for 2 hours, it should double in size.
9. Sprinkle your counter with a tone of flour, your dough will be crazy sticky. Place the dough on top of the flour, sprinkle more flour on top of the dough, roll out the dough until it is ¼ inch thick.
10. Slice into 2 inch squares with a pizza cutter.
11. Heat vegetable oil in a Dutch oven until the temperature reaches 350 degrees.
12. Then place a few dough squares at a time in the hot oil and watch the magic happen. It's awesome!
13. Turn them at least once so they don't burn on one side. Cook about 1 – 1 ½ minutes on each side.
14. When you remove them, place them on a cooling rack over a paper towel.
15. Dust with a light layer (or heavy layer) of powdered sugar.
16. Serve warm



When the servants of the castle want Belle to feel welcome they put on a wonderful feast for her. One of the special dishes is cheese soufflé.

Cheese Souffle

Ingredients:

Butter for greasing
2 tablespoons grated parmesan cheese
2 tablespoons butter
1 1/3 cup milk
3 tablespoons unbleached all purpose flour
1 teaspoon mustard powder
1/2 teaspoon garlic powder
1/8 teaspoon kosher salt
4 egg yolks
6 ounces sharp Cheddar cheese, grated
5 egg whites
1/2 teaspoon cream of tarter
1 tablespoon water

Directions:

1. Grease an 8 inch soufflé mold with butter.
2. Add the parmesan cheese to the soufflé mold and shake so that the cheese covers all the sides. Cover with plastic wrap and place in the freezer for 5 minutes.
3. Preheat the oven to 375 degrees
4. In a small saucepan melt the butter.
5. In a small saucepan, warm up the milk. Do not let it boil.
6. In a bowl combine the flour, dry mustard, garlic powder and kosher salt. Whisk this mixture into the melted butter. Cook for 2 minutes. Whisk in the hot milk, and turn the heat to high. When the mixture comes to a boil, remove from heat.
7. In a separate bowl, beat the egg yolks until creamy. Gradually add the yolks to the milk and flour mixture, whisking constantly as you pour them in. Add the cheddar and whisk until incorporated.
8. In the bowl of a standing mixer, or using a hand mixer, whip the egg whites and cream of tartar until glossy and firm.
9. Add 1/2 of the egg whites to the other mixture, and fold gently to combine. Continue to add the whites in quarters, folding to incorporate after each addition.
10. Pour the mixture into the soufflé mold. Fill to 1/2 inch from the top of the mold. Place on an aluminum baking tray. Bake for 35 minutes until risen and golden.
11. Serve immediately.



Marida is a sassy young lady who thinks she knows better than her mom. When her mom eats one of the "special" Empire Biscuits" she changes into a bear. Marida finds out that she really does need her mom.

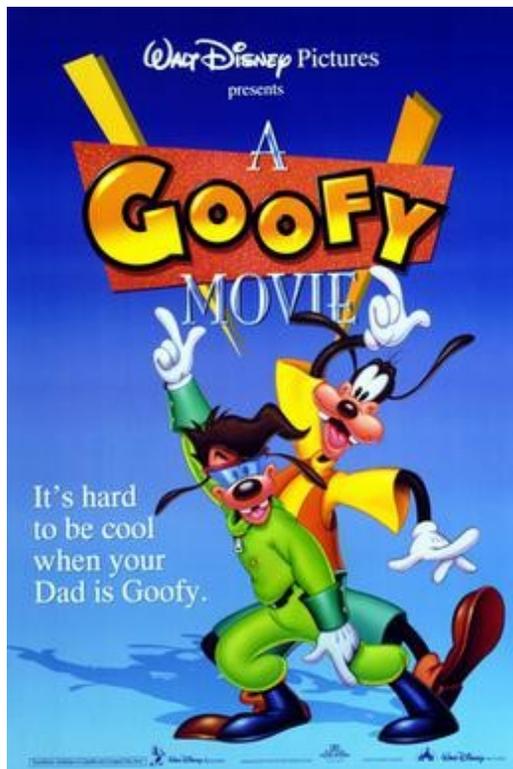
Empire Biscuits

Ingredients:

- 2 cups butter
- 1 cup sugar
- 4 cups sifted, all purpose flour
- 1 cup raspberry preserves or jam
- 8 cups confectioner's sugar
- ½ cup milk
- 24 maraschino cherries

Directions:

1. Heat oven to 350 degrees
2. In a large bowl, cream together the butter and sugar until smooth. Gradually stir in the flour until well blended.
3. On a lightly floured surface, roll the dough out to ¼ inch thickness. Cut into rounds using a cookie cutter.
4. Bake for 8 – 10 minutes in the preheated oven. Allow cookies to cool on baking sheet before removing to a wire rack to cool completely.
5. Spread on teaspoon of jam on a cookie and top with a second cookie creating a sandwich. Repeat with remaining cookies.
6. In a medium bowl, gradually stir milk into the confectioner's sugar until the icing is of a spreadable consistency.
7. Spread the icing on top of the sandwiched cookies.
8. Top each cookie with ½ of a maraschino cherry while the icing is still wet.



Goofy is concerned about his son Max. While on a road trip the two get trapped in the car with only a can of Alphabet "Hi Dad" Soup. As they shared the soup, some very fond memories popped up.

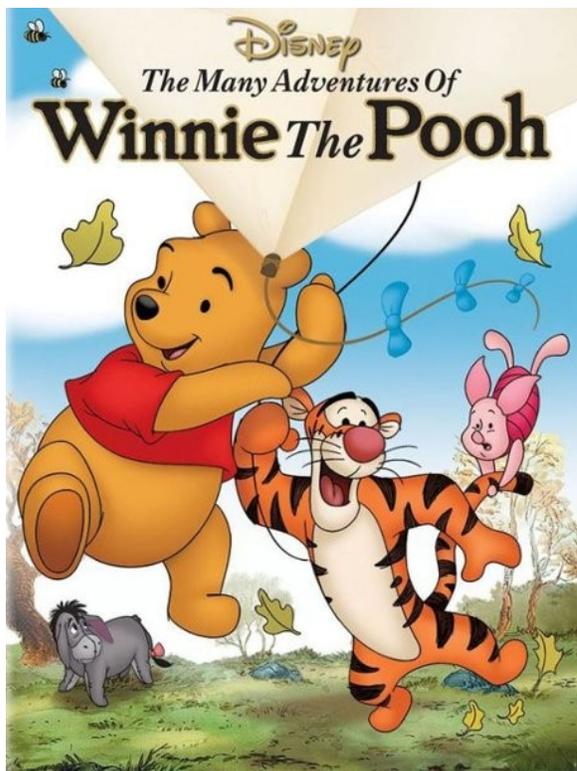
Hi Dad Soup

Ingredients:

- 1 tablespoon Extra Virgin Olive Oil
- 1 small onion finely diced
- 3 teaspoons minced garlic
- 6 cups chicken or vegetable stock
- 2 cups water
- 5 stalks celery, diced
- 4 carrots, diced
- 3 medium potatoes, peeled and diced
- 1/3 pound green beans cut into bite sized pieces
- 1 cup frozen peas
- 1 cup frozen corn
- 29 ounces Petite diced tomatoes
- 1 teaspoon garlic powder
- 1 tablespoon Italian seasoning
- 1 teaspoon Rosemary
- ¼ teaspoon sea salt
- 1 cup Alphabet shaped pasta
- Salt and pepper to taste

Directions:

1. Heat olive oil over medium high heat and add onion. Saute onions until starting to caramelize.
2. Add garlic and stir until softened and fragrant.
3. Add all remaining ingredients and stir until well combined.
4. Bring soup to a simmer and reduce heat to low.
5. Cover and cook for 20 minutes or until potatoes, carrots and pasta are tender.
6. Season with additional salt and pepper as needed.



Winnie the Pooh loves honey, of course! These yummy honey cakes are one of his favorites to share with Christopher Robin.

Honey Cakes

Ingredients:

Beehive Honey Cakes:

- 1 $\frac{3}{4}$ cups of butter
- 1 cup honey
- $\frac{1}{2}$ cup brown sugar
- 6 eggs
- $\frac{3}{4}$ cup milk

- 3 cups self rising flour
- 1 cup all purpose flour
- 1 $\frac{1}{2}$ teaspoon baking powder
- 1 $\frac{1}{2}$ teaspoon baking soda

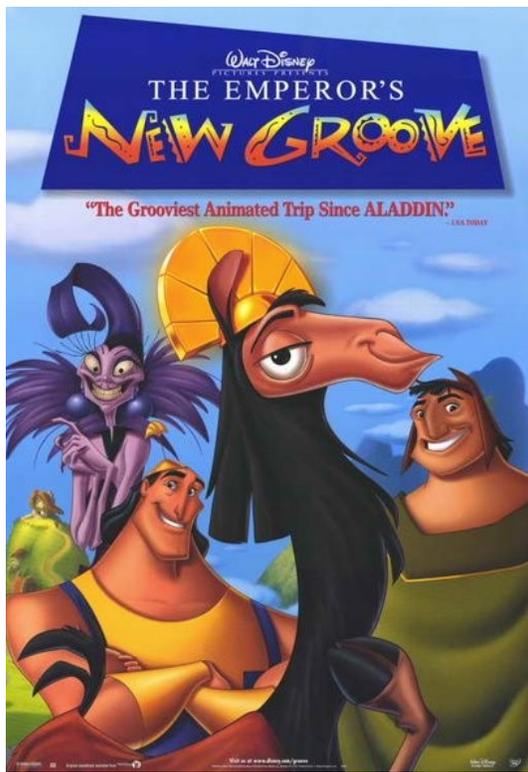
Honey Soaked Glaze:

- 6 tablespoons honey
- 6 teaspoons brown sugar

- Pinch of ground ginger
- Runny honey

Directions:

1. In a saucepan, over medium heat, stir together, the honey, brown sugar and butter until the sugar melts.
2. Let cool until the mixture can be touched.
3. Pour the mixture into the mixing bowl, then whisk in the eggs.
4. Add in the milk, then stir in the flour, baking powder and baking soda.
5. Prep cake pans, (you can use mini bundt cake pans or a cupcake pan) beehive shaped pans are also available on Amazon, but not necessary, butter and flour the pans, removing excess flour.
6. Fill the pans to $\frac{3}{4}$ full.
7. Bake at 300 degrees for 1 hour.
8. Repeat until all beehives are baked. Set aside to cool.
9. In a saucepan, stir together the honey, brown sugar and pinch of ginger. Warm until the sugar is dissolved and the honey mixture starts to bubble around the edges.
10. Place the cakes onto a paper lined baking sheet and pour the honey mixture over each cake. Let sit to soak for $\frac{1}{2}$ hour.
11. Turn on oven to 320 degrees.
12. Pour runny honey over the cakes and place in the oven for 15 – 20 minutes, making sure the honey doesn't burn.
13. Remove and let cool before serving.



Kronk is a soft hearted guy who happens to work for the sinister Yzma. His yummy spinach puffs are one of her favorites.

Kronk's Spinach Puffs

Ingredients:

- 1 (17.3 ounce) package frozen Pepperidge Farm Puff Pastry Sheets
- 3 eggs
- 1 tablespoon water
- ½ cup crumbled Feta cheese
- 1 (10 ounce) package frozen spinach (thawed and well drained)
- 1 onion (finely chopped)
- 2 tablespoons chopped fresh parsley

Directions:

1. Thaw pastry sheets at room temperature for 40 minutes.
2. Preheat oven to 400 degrees.
3. Mix 1 egg and water, set aside.
4. Mix remaining eggs, cheese, spinach, onion and parsley.
5. Unfold pastry on lightly floured surface.
6. Roll each pastry sheet into 12 inch square and cut each into 16 3 inch squares.
7. Place 1 tablespoon spinach mixture in center of each square.
8. Brush edges with egg mixture. Fold squares over filling to form triangles.
9. Crimp edges to seal.
10. Place on baking sheet. Brush with egg mixture.
11. Bake 20 minutes or until golden brown.
12. Serve warm or at room temperature.



Remi, the rat, is a chef who really knows how to cook from the heart. His Ratatouille completely changes the attitude of an uptight food critic.

Remi's Ratatouille

Ingredients for Piperade: (sauce)

- | | |
|---|---------------------------|
| 2 Red Bell peppers – seeds and ribs removed | 1 sprig fresh thyme |
| 2 tablespoons Extra Virgin Olive oil | 1 sprig flat leaf parsley |
| 1 teaspoon minced garlic | ½ bay leaf |
| ½ cup finely diced sweet onion | Salt to taste |
| 12 ounce can petite diced tomatoes | |

Piperade Directions:

1. Heat oven to 450 degrees. Place pepper halves (cut side down) on a foil lined tray. Roast until skin loosens, about 15 minutes. Remove from heat and let rest until cool enough to handle. Peel and chop finely.
2. Combine oil, garlic and onion in a medium skillet over low heat until very soft but not browned, about 8 minutes. Add tomatoes, their juices, thyme, parsley and bay leaf. Simmer over low heat until very soft and very little liquid remains, about 10 minutes, do not brown; add peppers and simmer to soften.
3. Season to taste with salt and discard herbs
4. Heat oven to 275 degrees. Spread piperade in bottom of an 8 inch baking dish or casserole dish.

Ingredients for Vegetables:

- | | |
|-------------------------------------|---------------------------------|
| 1 green zucchini (thinly sliced) | ½ teaspoon minced garlic |
| 1 yellow zucchini (thinly sliced) | 1/8 teaspoon fresh thyme leaves |
| 1 Japanese Eggplant (thinly sliced) | 2 teaspoons olive oil |
| 4 roma tomatoes –thinly sliced | Salt and pepper |

Vegetable Directions:

1. From the side of dish, arrange a strip of alternating slices of vegetables over the piperade, overlapping so that ¼ inch of each slice is exposed
2. Around the center strip, overlap vegetables in a close spiral that lets slices mound slightly toward the center. Repeat until the dish is filled, all vegetables may not be needed.
3. Mix garlic, oil and thyme leaves in a bowl and season with salt and pepper to taste. Sprinkle over vegetables. Cover pan with foil and crimp edges to seal well.
4. Bake until vegetables are tender when tested with a pairing knife, about 2 hours. Uncover and bake 30 minutes more. (Lightly cover with foil if it starts to brown)

Ingredients for Vinaigrette:

- | | |
|-------------------------------------|-----------------|
| 1 tablespoon Extra Virgin Olive Oil | thyme |
| 1 teaspoon balsamic vinegar | Salt and pepper |

Vinaigrette Directions:

1. Take a tablespoon of the piperade from the baking dish, combine with oil, vinegar, herbs, salt and pepper to taste, in a bowl.

To serve:

1. Heat broiler and place ratatouille underneath until lightly browned. Slice in quarters and very carefully lift onto a plate with a spatula. Turn spatula 90 degrees to allow the ratatouille to slide onto the plate into a fan shape.
2. Drizzle vinaigrette around plate. Serve hot.