



## Banana Coconut Walnut Cake



1 loaf



1 ¼ hours

### INGREDIENTS

- ¾ cup unsalted butter, at room temperature
- 1 cup sugar
- 3 large eggs, at room temperature
- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ⅓ cup whole milk, at room temperature
- ½ teaspoon vanilla extract
- ¾ cup mashed ripe banana (about 2 medium)
- ½ cup chopped walnuts
- ½ cup unsweetened shredded coconut

### INSTRUCTIONS

Preheat oven to 350°F (180°C).

Grease or spray a 9x5 inch loaf pan and line the bottom with a strip of parchment paper for easier removal.

In a large bowl, beat the butter and sugar for 2 minutes until creamy. Add the eggs one at a time, beating well after each addition. Sift together the flour, baking powder, and salt.

Add the dry ingredients in two additions, alternating with the milk and vanilla together in one addition. Mix just until combined. Fold in the mashed bananas, shredded coconut and walnuts and stir to combine. Pour the batter into the prepared pan and bake for 45–50 minutes, or until a toothpick inserted into the center comes out clean. Let cool on a wire rack before removing from the pan.



## Milk Chocolate Orange Blondies

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12 squares



45 minutes

### INGREDIENTS

- 6 tablespoons soft unsalted butter
- 3/4 cup packed light brown sugar
- Zest of 1/2 orange
- 1 large egg, at room temperature
- 2 tablespoons orange liqueur or juice
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2/3 cup chopped pecans
- 3/4 cup coarsely chopped milk chocolate (or milk chocolate chips)

### INSTRUCTIONS

Preheat the oven to 350°F (180°C).

Butter or spray an 8-inch square (20x20cm) baking pan.

Line with parchment paper if you want to make it easier to remove.

In a large bowl, beat the butter with sugar, zest, egg, liqueur or juice, and vanilla until well combined.

Add flour, baking powder, and salt. Mix just until combined; don't overbeat.

Add the chopped nuts and chocolate.

Fold in well with a spatula and spread the batter into the prepared pan. Smooth the top slightly.

Bake for 20-25 minutes, until a crust forms on top and a tester comes out *almost* dry. Don't overbake it so it's fudgy. Let cool on a wire rack. Cut into squares. Store wrapped at room temperature.



## Potato Chip & Cheese Cookies



30 cookies



30 minutes

### INGREDIENTS

3 cups crushed plain potato chips  
(from about 3 oz bag)

3 tablespoons melted butter

1 ½ cups (about 5 oz) grated hard  
cheese (I like half Parmesan and  
half Gouda or similar)

½ cup all-purpose flour

Pinch of salt (if cheese isn't salty)

Pinch of black pepper

Optional: ¼ teaspoon smoked  
paprika

### INSTRUCTIONS

Preheat the oven to 350°F (180°C).

Process everything in a food processor.

Or mix by hand (better texture): crush the  
potato chips well with your hands or a  
rolling pin until they're roughly ground.

Grate the cheese (not too coarsely).

Mix everything in a bowl until well  
combined. Use your hands to bring it all  
together — when you grab some and  
squeeze, it should hold its shape. The  
dough will be a bit rustic, with larger bits.  
Form small walnut-size balls and place on  
an *ungreased* baking sheet. Press each ball  
down with a fork. The edges will break a  
little

Bake for about 15-18 minutes, depending  
on the size, until dry and golden.

Cool on a wire rack. Store in airtight tins.