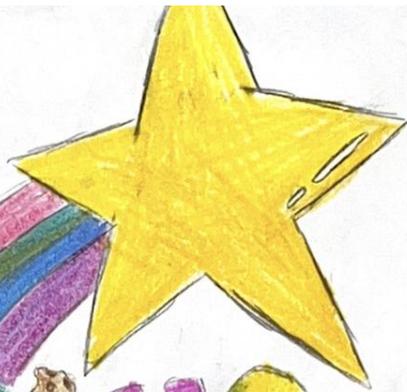




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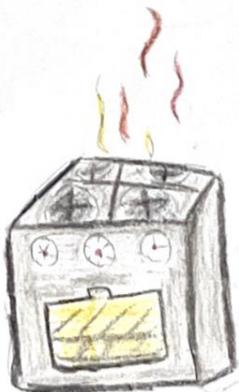


BAKING



WITH

BRUNA



2022

BY: PARKER F!!

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2022



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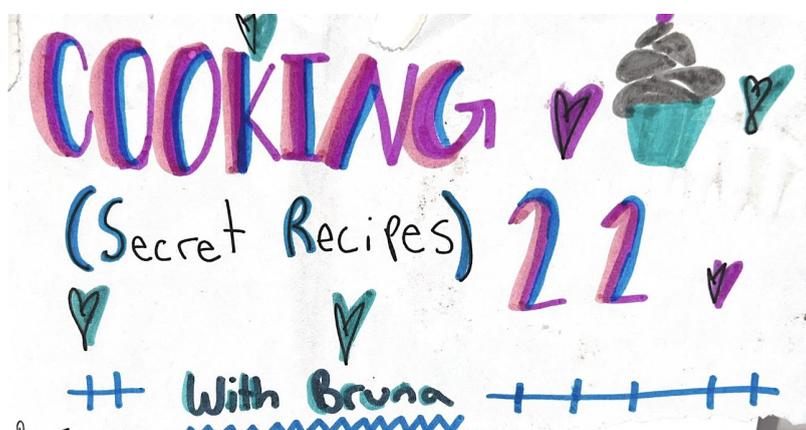
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Brigadeiro

Ingredients

- 1 can of condensed milk
- 4 spoons of cocoa powder
- $\frac{1}{4}$ stick of butter

Toppings

- 1 cup of chocolate sprinkles

Instructions

1. In a pot over low heat, melt the butter, condensed milk, and cocoa powder, stirring continuously until you can see the bottom of the pot for 2-3 seconds when dragging a spatula through.
2. Pour onto a greased plate, then chill for 1 hour.
3. Shape and roll the chilled mixture into balls.
4. Roll the balls in chocolate sprinkles.
5. Enjoy!

Guacamole

Ingredients

- 2 ripe avocados
- 1/4 teaspoon kosher salt, plus more to taste
- 1 tablespoon fresh lime or lemon juice
- 2 to 4 tablespoons minced red onion or thinly sliced green onion
- 2 tablespoons cilantro (leaves and tender stems), finely chopped
- 1 to 2 serrano (or jalapeño) chilis, stems and seeds removed, minced **(optional)**
- Pinch freshly ground black pepper
- 1/2 ripe tomato, chopped (optional)
- Red radish or jicama slices for garnish (optional)

1. Cut the avocados in half. Remove the pit. Score the inside of the avocado with a blunt knife and scoop out the flesh with a spoon. Place in a bowl.
2. Using a fork, roughly mash the avocado. (Don't overdo it! The guacamole should be a little chunky.)
3. Add the remaining ingredients to taste: Sprinkle with salt and lime (or lemon) juice.
4. Add the chopped onion, cilantro, black pepper, and chilis.

Sides

- Tortilla Chips

Instructions

Homemade Crepes

Ingredients

- 3 tablespoon unsalted butter, plus 3-4 more Tbsp for the pan
- 1 cup Flour
- 1 tablespoon granulated sugar
- 1/8 teaspoon salt
- 3/4 cup whole milk
- 1/2 cup room temperature water
- 2 large eggs
- 1 and 1/2 teaspoons pure vanilla extract

Toppings

- Strawberry
- Chocolate
- Nutella

Instructions

1. Melt 3 tablespoons of butter in the microwave.
2. Combine the melted butter, flour, sugar, salt, milk, water, eggs and vanilla to the blender. Place it in the refrigerator.
3. Butter your pan before placing the batter. Place batter in the middle of the pan and twirl the pan around so the batter reaches the edge.
4. Cook for 1-2 minutes, then flip as soon as the bottom is set. Cook the other side for 30 seconds until set.
5. Fill the crepes with whatever toppings you like.

Homemade Fettuccine

Ingredients

- 4 large eggs (room temperature)
- 2 1/2 cups all- purpose flour
- 1 tablespoon olive oil
- 1 teaspoon sea salt

Instructions

1. Place the flour in a mound on a large cutting board. Use your fingers or a spoon to create a good-sized well in the middle of the flour mound (kind of like a volcano). Add the eggs in the center of the well. Sprinkle the salt and drizzle the olive oil on top of the eggs.
2. Use a fork to begin whisking the eggs until they are combined. Then begin to gradually whisk some of the surrounding flour into the egg mixture, adding more and more until the egg mixture is nice and thick.
3. Use your hands to fold in the rest of the dough until it forms a loose ball. Knead the dough for about 10 minutes or until the dough is smooth and elastic, sprinkling some extra flour on the cutting board if needed to prevent sticking or if the dough seems too wet or sticky.
4. Form the dough into a ball with your hands and wrap it tightly in plastic wrap. Let the dough rest at

room temperature for 30 minutes.

Use immediately or refrigerate for up to 1 day.

5. Roll out the pasta dough into your desired shape, either by hand or using a pasta maker (see notes above). Cook the pasta in a large pot of generously-salted boiling water until it is al dente, usually between 1-5 minutes depending on the thickness of your pasta. Drain and use immediately.

Risotto

Ingredients

- 3 ½ - 4 cups of vegetable broth
- 2 Tbsp water (or olive oil)
- 1 medium red bell pepper
- ¼ tsp sea salt
- ¼ tsp black pepper
- ¾ thinly sliced shallot
- 1 cup arborio rice
- ¼ extra vegetable broth
- ¼ cup vegan parmesan cheese

Instructions

1. In a medium saucepan, heat vegetable broth over medium heat. Once simmering, reduce heat to low to keep warm.
2. In the meantime, heat a large pan over medium heat. Once hot, add half of the water (or olive oil) and the bell pepper. Season with a pinch each salt and pepper. Cook for 3-4 minutes - stirring frequently. Remove from the pan, uncover, and set aside.
3. Using the previous pan, add remaining water (or oil) and shallot. Sauté for 1-2 minutes or until softened and very slightly browned.
4. Add arborio rice and cook for 1 minute, stirring occasionally. Then add more vegetable broth and stir gently. Repeat the process until the rice is “al- dente”. Add parmesan cheese, salt and pepper.

Pastel

Ingredients

Dough

- 2 cups of flour
- 1 egg
- 1 teaspoon of salt
- 1 teaspoon of olive oil
- 1 cup of water

Filling

- cheese
- tomato
- onion

Instructions:

1. In a large bowl, add the flour, salt and whisk to combine.
2. Make a well in the middle of the flour combination and whisk in the water, egg and oil until smooth.
3. Flour the work surface and hands, knead dough 10 times until not sticky. Let it cool in the fridge for about 2 hours.
4. Shape dough into a ball and turn out onto a floured surface.
5. Divide into 7 equal parts. Divide each part into two and then roll each of them into small circles.
6. Add the filling into half the size of the dough, close it into a half moon phase format. To close, pinch the ends with a fork. Brush it with olive oil.
7. **COOKING (Airfryer)** : Set an air fryer to 350 degrees and air fry for 10-12 minutes or until golden.
8. **COOKING (pan)** : Heat 2 to 3 inches of oil in a heavy saucepan. Fry pasteles in batches until golden brown.

9. Drain on paper towels and serve warm. Enjoy.

*** Pastel tastes better when fried in the pan, if you choose to use the pan ask help from your parents.**

Salsa

Ingredients

- 1 1/4 lbs ripe Roma tomatoes*(about 5 - 6)
- 1 (14.5 oz) can petite diced tomatoes (optional for a better consistency)
- 2 green onions,chopped
- 1/3 cup chopped red onion(about 1/4 of a medium)
- 1 jalapeno pepper,**** seeded and roughly chopped (optional)
- 1/3 cup fresh cilantro (about a handful)
- 1 large clove garlic, roughly chopped
- 2 Tbsp fresh lime juice
- 1/2 tsp chili powder
- 1/4 tsp ground cumin
- 1/2 tsp granulated sugar (optional)
- Salt and pepper to taste

Instructions:

1. Chopped the tomatoes, onions, pepper and cilantro.
2. Combine all ingredients in a food processor, or a mixer, for a minute.

Vegan Sushi

Ingredients

RICE

- 1 cup uncooked white rice (sushi rice if you can get it // or use short-grain)
- 2 cups water
- 3 Tbsp rice wine vinegar
- 2 Tbsp sugar
- 1/2 tsp salt

EVERYTHING ELSE

- 1 cup chopped veggies (carrot, cucumber, red pepper, avocado)
- 4 sheets nori (dried seaweed)
- Soy sauce/tamari, pickled ginger, wasabi (*optional* // for serving)

Instructions

1. Start by preparing your rice. Rinse rice in a fine mesh strainer until your water runs clear. Then add to a medium saucepan with water and bring to a boil. Once it boils, reduce heat to low, cover and cook until water is completely absorbed – about 15 minutes.
2. In the meantime, add vinegar, sugar and salt to a small saucepan and heat over medium heat stirring occasionally until sugar and salt are dissolved. Place in a jar or dish and cool in the fridge until rice is ready.
3. Once the rice is done, turn off the heat and add the cooled vinegar mixture and stir with a rubber spatula or fork as to not overmix. It should be sticky and completely dry once it's ready.

4. In the meantime, prep your veggies by chopping them into thin pieces.
5. Now it's time to roll: grab a thick towel and fold it over into a rectangle and place it on a flat surface. Top with plastic wrap, then with a sheet of nori. Using your hands dipped in water (to avoid sticking), pat a very thin layer of rice all over the nori, making sure it's not too thick or your roll will be all rice and no filling.
6. Then, arrange a serving of your veggies or preferred filling in a line at the bottom $\frac{3}{4}$ of the rice closest to you.
7. Start to roll the nori and rice over with your fingers, and once the veggies are covered, roll over the plastic wrap and towel, using it to mold and compress the roll (see photo). Continue until it's all the way rolled up.
8. Slice with a sharp knife and set aside.
9. Serve immediately with pickled ginger, soy sauce

Vegan Fried Rice

Ingredients

RICE + VEGETABLES

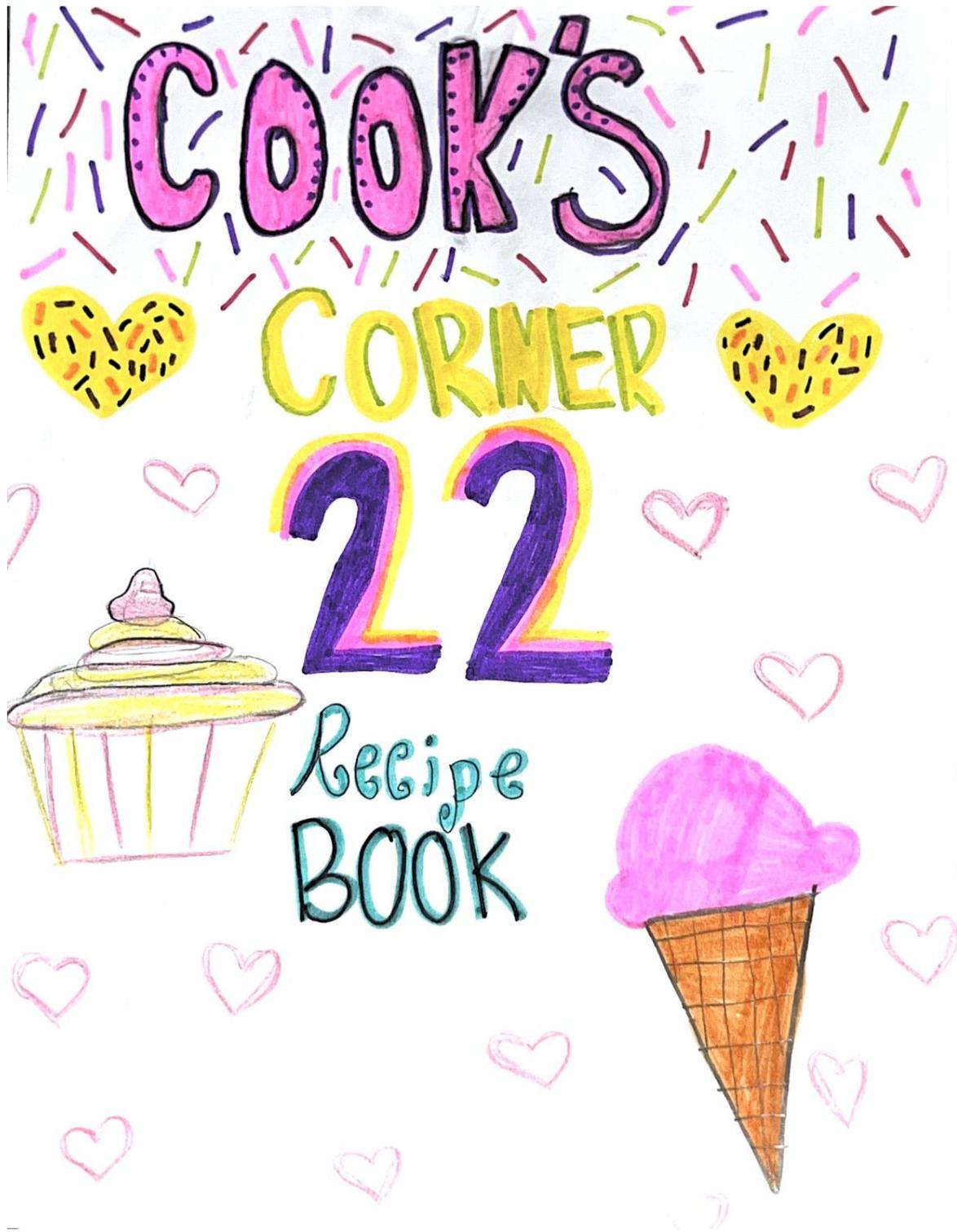
- 1 cup long- or short-grain brown rice* (rinsed thoroughly in a fine mesh strainer)
- 4 cloves garlic (minced)
- 1 cup chopped green onion
- 1/2 cup peas
- 1/2 cup carrots (finely diced)

SAUCE

- 3 Tbsp soy sauce
- 2-3 Tbsp organic brown sugar, muscovado sugar, or maple syrup
- 1 clove garlic (minced)
- 1-2 tsp chili garlic sauce (more or less depending on preferred spice)
- 1 tsp toasted sesame oil

1. Start by preparing your rice by bringing 12 cups of water to a boil in a large pot. Once boiling, add rinsed rice and stir. Boil on high uncovered for 30 minutes, then strain for 10 seconds and return to the pot removed from the heat. Cover with a lid and let steam for 10 minutes*.
2. While rice is cooking, chop your green onion, and garlic.
3. Then create your sauce by adding all ingredients to a medium-size mixing bowl and whisking to combine. Taste and adjust flavor as needed.
4. To a hot pan add garlic, green onion, peas and carrots. Sauté for 3-4 minutes, stirring occasionally, and season with 1 Tbsp (15 ml) soy sauce.
5. Add cooked rice, and remaining sauce and stir. Cook over medium-high heat for 3-4 minutes.
6. Enjoy

Instructions

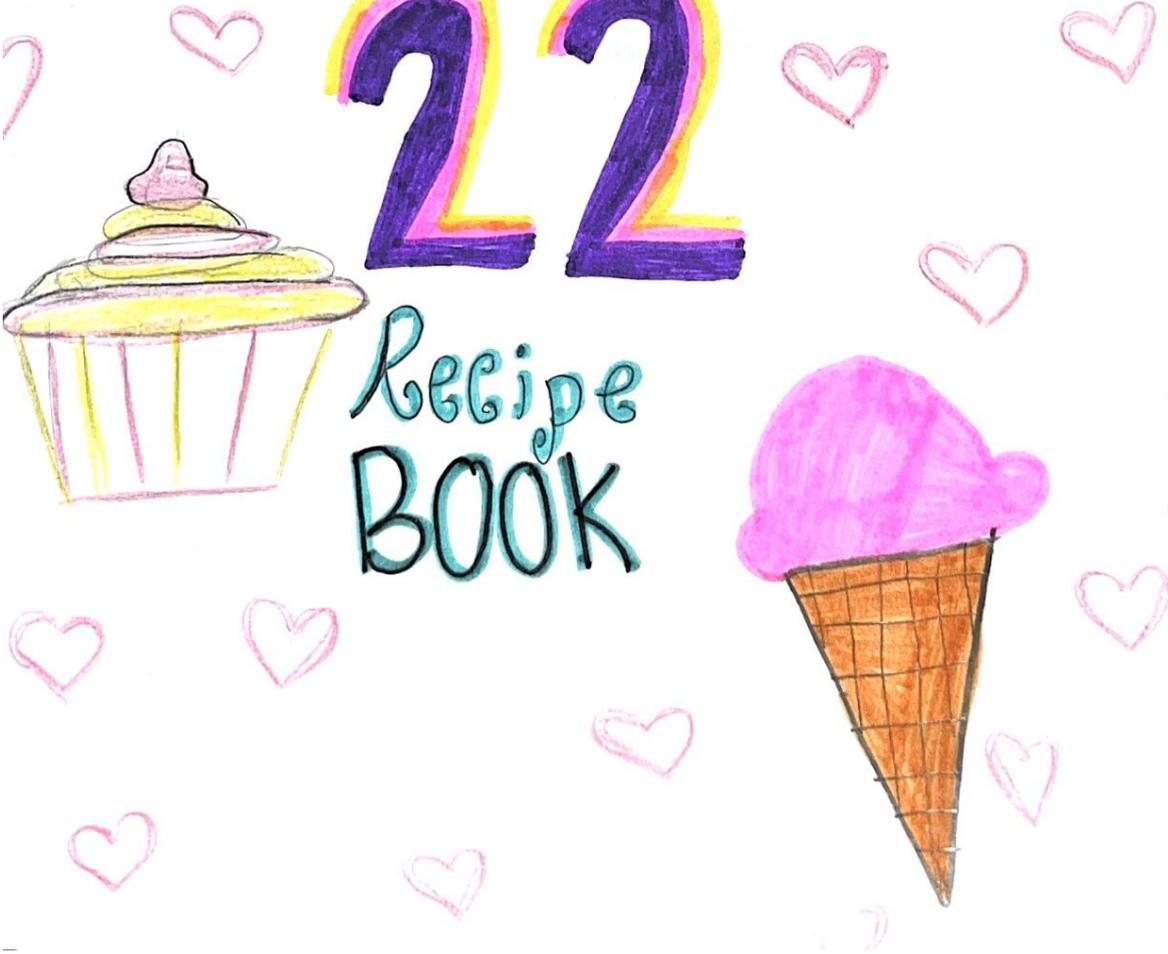


COOK'S

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Recipe
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Cereal Pancakes

Ingredients

- ½ cup all purpose flour
- 1 tbsp sugar
- ½ tsp baking powder
- ½ tsp baking soda
- ½ cup buttermilk (or regular milk)
- 2 whisked egg
- oil for pam

Instructions

1. In a bowl, whisk together the flour, baking powder, baking soda, and sugar. Add the whisked egg and buttermilk to the bowl, gently combine with a fork, being careful not to over mix, but mixing out all the large lumps
2. Pour the pancake batter into a squeeze bottle or ziplock bag with a tiny corner cut off. Or you can use a teaspoon to scoop it out.
3. Heat up a non-stick pan over medium-low heat. Brush a thin layer of oil on your pan. Squeeze out mini pancakes (or drop the batter by the teaspoon) and cook until the pancakes start to bubble. When you flip them, they should be golden brown. Continue cooking for another 30 seconds or 1 minute, or until golden brown.
4. Scoop the pancakes out into a bowl.
5. Serve with a pat of butter and drizzle with syrup! Milk optional :)

Airfryer Oreo

Ingredients

- 1 package crescent rolls
- 8 oreos
- Powdered sugar for dusting
-

Instructions

1. Plug in and preheat air fryer to 350 degrees and line with a round piece of parchment
2. Wrap each Oreo completely in the crescent roll so there are no air bubbles, repeat this process for each Oreo
3. Cooking in batches of four, carefully place each on the tray with tongs and cook for 3 minutes.
4. After 3 minutes, flip each Oreo and cook an additional 3 minutes
5. When finished, let cool for a minute and then dust with powdered sugar and add any optional toppings

Chocolate Lava Cake

Ingredients

- 6 ounces high quality semi-sweet chocolate (or chocolate chip)
- 1/2 cup (one stick) unsalted butter
- 1/4 cup all-purpose flour
- 1/2 cup (60g) confectioners' sugar
- 1/8 teaspoon salt
- 2 large eggs
- 2 large egg yolks*
- optional for topping: ice cream, raspberries, and/or chocolate syrup

Instructions

1. Spray four 6 ounce ramekin(or 12-count muffin pan) with

- nonstick cooking spray and dust with cocoa powder.
2. Preheat the oven to 425°F (218°C).
3. Chop the chocolate (or use chocolate chips). Place butter into a medium heat-proof bowl, then add chopped chocolate on top. Microwave on high in 10 second increments, stirring after each until completely smooth. Set aside.
4. Whisk the flour, confectioners' sugar, and salt together in a small bowl. Whisk the eggs and egg yolks together until combined in another small bowl. Pour the flour mixture and eggs into the bowl of chocolate. Slowly stir everything together using a rubber spatula or wooden spoon. If there are any lumps, gently use your whisk to rid them. The batter will be slightly thick.
5. Spoon chocolate batter evenly into each prepared ramekin or muffin cup.
6. Place ramekins onto a baking sheet and bake for 12-14 minutes until the sides appear solid and firm- the tops will still look soft. (If baking in a muffin pan, the

cakes only take about 8-10 minutes)

7. Allow to cool for 1 minute, then cover each with an inverted plate and turn over. Use an oven mitt because those ramekins are hot!
8. The cakes should release easily from the ramekin. *If you used a muffin pan, use a spoon to release the cakes from the pan and place each upside down on plates.
9. Add toppings. Serve immediately.

Funfetti Cookie Dough

Ingredients

- 1 cup all-purpose flour
- ½ cup unsalted butter, softened
- ⅔ cup granulated sugar
- ¼ tsp salt
- 1 ½ Tbsp milk, then more as needed
- 1 tsp vanilla extract
- ⅓ cup white chocolate chips
- 3 Tbsp rainbow jimmies

Instructions

1. In an electric mixer, add butter and granulated sugar then sprinkle in the salt.
2. Whip together until pale and fluffy, about 3 minutes
3. Mix in vanilla extract then blend in flour mixture, while adding milk ½ Tbsp at a time to thin
4. Fold in white chocolate chips and sprinkles, serve with additional sprinkles and enjoy.

Cinnamon Crisp

Ingredients

- 10 (10") flour tortillas

- 1 stick butter
- $\frac{1}{3}$ cup sugar
- 1 teaspoon cinnamon

Instructions:

1. Preheat oven to 350 degrees
2. Crisps : Combine cinnamon and sugar, set aside.
3. With tortilla- butter both sides of tortilla and lightly sprinkle each side with cinnamon sugar
4. Cut the tortilla into wedges and then bake for 8-11 minutes or until crisp.

Garlic Butter Noodles

Ingredients

- 2 ramen noodles (discard the packed sauce)

- 6 tablespoons salted butter
 - 4 cloves garlic, minced or grated
 - 2 teaspoons fresh grated ginger
 - 2 small or 1 medium zucchini, grated
 - 1/4 cup low sodium soy sauce
 - 1/2 cup fresh basil, roughly chopped
 - 4 soft boiled or fried eggs (optional)
1. In a large skillet over medium heat, melt the butter then add the ginger and garlic, sitting constant
 2. Cook until the garlic is fragrant and begging to caramelize , 3 minutes.
 3. Add the green and cook until wilted, 2-3 Minutes
 4. Meanwhile cool the noodles according to the package directions then drain
 5. Add the noodles and soy sauce to the pan, tossing with garlic butter, remove from heat and add the basil-tossing to combine.
 6. Divide the noodles between bowls and top each with a fried egg, sesame seeds, and more basil id desired. Season with pepper and enjoy

Instructions

Strawberry and Mango Salsa

Ingredients

- 3/4 cup diced strawberries

- 3/4 cup diced mango
- 1 jalapeño, seeded and minced
- 2 tablespoons diced red onion
- 2 tablespoons chopped fresh cilantro leaves
- 2 teaspoons honey, or more to taste
- Juice of 1 lime

Instructions

1. In a large bowl, combine strawberries, mango, jalapeño, onion, cilantro, honey and lime juice.
2. Serve immediately.

Chocolate Chip S'mookies

Ingredients

- 2 ¼ cups all-purpose flour

- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup (2 sticks) butter,
softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 tsp. vanilla extract
- 2 large eggs
- 2 cups chocolate chips
- 1 bag large marshmallows
- 2-3 Hershey chocolate bar

1. Preheat oven to 375 degrees
2. Combine flour, baking soda and salt in small bowl
3. Beat butter, sugar , brown sugar and vanilla in mixing bowl until creamy
4. Add eggs, one at a time
5. Gradually add flour mixture, mix well
6. Add in chocolate chips
7. Drop cookies onto ungreased cookie sheet and bake 9-10 minutes
8. Let cool about 2 minutes
9. add chocolate and marshmallows.

Instructions

Cooks Corner Recipe Book '22



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