



BEST AND EASIEST ALMOND ROCA

Everyone always asks for this recipe.

INGREDIENTS

15 plain Hershey
chocolate bars

1-2 cups sliced almonds,
depending on taste

1 lb butter

1 lb brown sugar

INSTRUCTIONS

1. Lightly butter 9 x 13 pan and place half of the Hershey bars in the pan to cover the bottom.
2. Spread 1 to 2 cups (depending on taste) of sliced almonds over chocolate.
3. Cook together 1 lb of butter and 1 box of brown sugar slowly over low heat.
4. Boil to soft ball stage (about 230 degrees). Immediately pour over chocolate and almonds in pan.
5. Then place another layer of Hershey bars on top. Spread chocolate with knife as the heat melts it.
6. Cool on counter. When cooled, slice into pieces. May be served immediately or kept in the refrigerator or freezer until ready to eat.



Submitted by Corinne Pann '20




RANNIE'S CHILI



Here it is, the concoction through which Rannie Marti will live forever. Between the Marti family and the Sauvage family, I can think of 20+ Seattle University grads that grew up on this recipe. Millennia from now, beings in the future will come across this piece of paper, cook up the recipe and realize the amazing world that once was. Civilizations will be built on the harmonious mixture of spaghetti and chili.

INGREDIENTS



3lbs. stew beef, rump
roast or hamburger
(choose stew meat!)

3 32 oz. boxes of
Swanson's beef broth

1/4 to 1/2 cup chili
powder (not hot)

Cornstarch to thicken

Chopped green onions

Parmesan cheese
grated (or Kraft green
shaker)

1 box of spaghetti
noodles

INSTRUCTIONS

1. Cut stew meat (think dice sized cubes or call your butcher to cut it up) or rump roast into small bite-sized pieces or just brown the hamburger.
2. Brown meat pieces and put in a large pot.
3. Add beef broth and chili powder. Simmer on low heat for 1-2 hours.
4. Just before serving, thicken chili with about 3 rounded tablespoons of cornstarch mixed with water so it pours (mix in a glass before pouring in).
5. Cook the spaghetti according to the package.
6. Put a helping of the hot buttery noodles into a bowl and ladle in a couple scoops of "Rannie's Chili".
7. Garnish with lots of chopped green onion and grated parmesan cheese.

Submitted by Josh Marti, '99





GOLDEN POTATO CASSEROLE

This is perfect for putting all together the night before and then baking just before dinner. A often used and well-loved family recipe.

INGREDIENTS

8 medium potatoes
1/4¹/₄cup butter
2 cups shredded
cheddar cheese
2 cups sour cream
1/3 cup chopped green
onions
1 tsp. salt
1/4¹/₄sp. white pepper
2 T butter

INSTRUCTIONS

1. Cook potatoes in skin. Chill, then peel and grate into large bowl.
2. Add onion, salt and pepper. Combine butter and cheese over low heat until almost melted.
3. Blend in sour cream and pour over potatoes.
4. Stir lightly. Dot with butter.
5. Bake 35 to 45 minutes at 350 degrees in a 9 x 13 dish.



Submitted by Corinne Pann, 20



FILIPINX LE FLAN



This le flan recipe is an adaptation from the recipe from "I Am A Filipino: And This Is How We Cook" by Nicole Ponseca and Miguel Trinidad.

INGREDIENTS

(14 oz/415 ml) can
condensed milk

1 1/2 cups (360 ml)
thick coconut milk
(recommend from a
can)

5 large eggs

1 cup (200 g) sugar
(recommend coconut
sugar)

INSTRUCTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, beat by hand or using a hand mixer the condensed milk, coconut milk, and eggs until well incorporated. Set aside.
3. In a medium saucepan, melt the sugar one teaspoon at a time over low to medium heat, stirring continuously with a spatula or spoon until it begins to bubble and turn golden brown but being careful it doesn't burn. Depending on the heat and your personal stove top, this process could take anywhere between 5-15 minutes.
4. Pour the caramelized sugar over the bottom of a 9" (23 cm) deep-dish pie pan or 9" x 5" baking dish, making sure it coats the inside of the entire pan.
5. Pour the milk-egg mixture over the caramelized sugar. Set the pie pan into a large baking dish (recommend 9" x 13" in or larger) and fill with water halfway up the sides of the pan. (A cookie sheet with higher edges could be used but will only cook the bottom of the baking dish.)
Continued on next page.



Submitted by Tiffany Go, '18

FILIPINX LE FLAN



This le flan recipe is an adaptation from the recipe from “I Am A Filipino: And This Is How We Cook” by Nicole Ponseca and Miguel Trinidad.

INSTRUCTIONS

6. Carefully transfer the baking dish to the oven and bake for 45 minutes, or until the center of the flan is set and is no longer liquid. You should be able to shake the baking dish and watch the center wiggle slightly as it should be firm.
7. Remove the pan from the water bath and let the flan cool slightly at room temperature, then refrigerate for 4 hours or overnight before serving.
8. To serve, gently invert the flan onto a serving plate and cut it into wedges. Serve cold or at room temperature. (The le flan will keep in the refrigerator for up to 2 days). Paired well with tea or coffee.



Submitted by Tiffany Go, '18

SWEET SCONES



This is a delicious recipe on a cold day! I would recommend making double the recipe if you are making this for friends and family because they sell out fast!

INGREDIENTS

- 2 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 stick (8 tablespoons) of butter
- 1/3 cup of sugar
- 2/3 cup of milk

INSTRUCTIONS

1. Heat oven to 425°F
2. Put flour, baking powder and salt into a large cold bowl; stir well and then add sugar; toss to mix.
3. Add cold butter and cut into tiny cubes or rub in with your fingers, until the mixture looks like fine crumbs.
4. Add milk and mix until dough forms, (the dough may be a bit crumbly).
5. Place dough on floured counter and knead gently until the dough comes together in a ball.
6. Pat or roll into a circle about 1 1/2 inches thick. Cut each circle into 6 or 8 wedges.
7. Place wedges on a greased cookie sheet- slightly apart for crisp sides, touching for soft.
8. Bake about 12 minutes, or until medium brown on top. This recipe makes about 12 scones.
9. Enjoy with butter or raspberry jam inside!



Submitted by Sheena Kapila '21





CANDIED PECAN SWEET POTATOES



Try this fun recipe perfect for the holidays!

INGREDIENTS

- 5 lbs. sweet potatoes
- 1/4 cup Irish Cream, orange liqueur, milk, heavy cream, OR flavored coffee creamer (choose any liquid that will add creamy sweetness to the dish)
- 2 tablespoons butter, softened
- 2 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg

TOPPING

- 1/2 cup chopped pecans
- 1/4 cup granulated sugar
- 1 tablespoon butter

CANDIED PECANS

1. In a small heavy skillet cook pecans, sugar and butter on med heat until candied.
2. Remove from heat and place on greased baking foil to cool.
3. Prepare ahead and store in refrigerator up to 3 days.

SWEET POTATOES

1. Bake sweet potatoes @ 350 for 1 hour until soft.
2. Allow to cool and then scoop pulp from baked potatoes, discard peel.
3. Mash in liqueur, butter, brown sugar, cinnamon, cloves, salt and nutmeg.
4. Beat with an electric mixer until smooth.
5. Spread into a 2 QT baking dish and sprinkle with candied pecans. Bake uncovered @ 350 for 30 min.

Submitted by Jessica Bishop '18



HOMEMADE HOT CHOCOLATE

A simple recipe perfect for the holiday season from Recipe from Celebrating Sweets.

INGREDIENTS

Milk

Cocoa Powder

Sugar

Chocolate Chips

Vanilla Extract

Optional:

Marshmallows,

Whipped Cream,

Chopped Chocolate or

Crushed Candy Canes

INSTRUCTIONS

1. Place the milk of your choice in a saucepan over medium-low heat.
2. Using milk instead of water, makes this hot chocolate extra creamy and flavorful. I prefer whole milk or 2% milk, but you can choose any milk that you like (I've even used unsweetened almond milk).
3. Whisk in cocoa powder and sugar, and heat until warm.
4. Once the milk is warm, add chocolate chips, whisking until they melt into the milk.
5. Add a splash of vanilla extract.
6. Serve immediately, topped with your favorite garnishes: marshmallows, whipped cream, chopped chocolate, crushed candy canes or more.

Submitted by Shraddha Nayar, '18

CRANBERRY-ORANGE BREAD WITH GLAZE

A delicious recipe from Sunset Magazine.

INGREDIENTS

1 1/2 cups unsalted butter, softened
1 1/2 cups sugar
4 eggs
1 cup orange juice
1 cup sour cream
2 tablespoons sour cream
2 teaspoons vanilla extract
4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 1/2 cups dried cranberries
2 cups powdered sugar
7-8 tablespoons Grand Marnier

INSTRUCTIONS

1. Preheat oven to 330°. Butter two 6-cup-capacity loaf pans (or, if making the mini loaves, butter six 2-cup-capacity pans).
2. With an electric or standing mixer on medium speed, cream butter and sugar together in a large bowl until pale and fluffy, about 3 minutes. Add eggs one at a time, mixing well after each. Add orange juice, sour cream, orange zest, and vanilla; mix until blended.
3. In a separate bowl, whisk together flour, baking powder, and salt. Add flour mixture and cranberries to wet ingredients and mix just until dry ingredients are absorbed; do not overmix.
4. Pour batter into prepared loaf pans. Bake until a toothpick inserted in centers of breads comes out clean, 70 to 75 minutes for large loaves and 60 minutes for mini loaves.

Submitted by Katie Powers, '18, '20



CRANBERRY-ORANGE BREAD WITH GLAZE

A delicious recipe from Sunset Magazine.

INSTRUCTIONS

5. Meanwhile, in a small bowl, whisk together powdered sugar and 7 tbsp. Grand Marnier. Glaze should have consistency of thick maple syrup or corn syrup. If it is too thick, thin with an additional tbsp. of liqueur.
6. Let loaves cool in pans for 10 minutes, then remove and transfer to a cooling rack set over a large baking sheet. With a thin skewer or long toothpick, poke deep holes in tops of loaves. Drizzle with Grand Marnier glaze so that it coats the top, runs down the sides, and seeps through the holes.
7. Let loaves cool completely, then slice and serve, or wrap and freeze.



Submitted by Katie Powers, '18, '20





BLUEBERRY MOCHI CAKE

Here is one of my favorite and most requested recipes for the holidays - every time I don't bring this to a party, someone is disappointed!

INGREDIENTS

1 cup softened butter
(or sub 3/4 cup coconut
oil)

2 cups sugar (or
substitute 1.5 cups of
maple syrup)

1 (12-ounce) can full-fat
coconut milk

4 eggs

1 (16-ounce) box of
mochiko rice flour,
or substitute for any
brand of glutinous rice
flour

2 tsp baking powder

2 tsp vanilla


2 cups fresh or frozen
blueberries



INSTRUCTIONS

1. Using a stand mixer or hand mixer, cream the butter (or coconut oil) with sugar (or liquid sweetener).
2. Mix in the coconut milk to the butter/sugar mixture.
3. Mix eggs into the mixture.
4. Add in the rice flour, baking powder, and vanilla and mix.
5. Fold in the blueberries.
6. Pour mixture into a 9x13 pan. Bake for one hour at 350°F.
7. Let the mochi cake completely cool and set before cutting and serving.

NOTES

- This mochi cake is best on the same day it is made. You can halve the recipe for an 8x8 baking pan.
 - No blueberries? No problem! You can leave them out completely or substitute for your favorite fruit
- 

Submitted by Bianca Galam, '19

FRESH PUMPKIN CHEESECAKE



Enjoy this delicious recipe!

INGREDIENTS

- 1 pkg. Duncan Hines yellow cake mix
- 2 Tbs. oil
- 2 pkgs. (8 oz.) cream cheese, softened
- 1/2 cup sugar
- 4 eggs
- 1 1/2 cups milk
- 3 Tbs. lemon juice
- 3 tps. Vanilla
- 1 1/2 cups fresh Pumpkin puree
- Pumpkin spice (to taste)
- Powdered cinnamon

INSTRUCTIONS

1. Preheat oven to 300 degrees. Reserve 1 cup of dry cake mix. In large mixing bowl, combine remaining cake mix, 1 egg, and oil (mixture will be crumbly). This mixture will be the crust. Use a large, spring form pan and line the bottom with parchment paper - use a little cooking spray for the pan. Press crust mixture evenly into bottom. In the same bowl, blend cream cheese and sugar. Add 3 eggs and reserved cake mix. Beat one minute at medium speed. At low speed, slowly add milk and lemon juice and vanilla. Mix until smooth. Pour into crust.
2. Place pan with cheesecake inside larger pan. Boil water and CAREFULLY pour it into the larger pan, making sure not to get any water on the cheesecake. The water level shouldn't go any higher than halfway up the cheesecake pan. This water bath helps prevent the cheesecake from splitting, browning around the edges and tasting drier.
3. Bake at 300 for 55 minutes, or until center is firm. Cool. Chill before serving. Sprinkle top with cinnamon.

Submitted by Isabel Velez



SALLY'S DAY-BEFORE MASHED POTATOES

The best comfort food!

INGREDIENTS

5 lb potatoes
8oz cream cheese
1 cup of room
temperature butter (2
sticks)
1 cup half & half
2 teaspoons salt
1 teaspoon onion salt
1/2 teaspoon black
pepper

INSTRUCTIONS

1. Bring a large pot of water to a boil, and add in peeled potatoes. Boil for 15-20 minutes, or until the potatoes can be easily pierced with a knife.
2. Drain the water from the potatoes and place them into a large bowl. Mash the potatoes with a potato masher, adding in cream cheese, butter, half & half, salt, onion salt and pepper. Don't over-beat the potatoes, or they will become gluey.
3. Take the mashed potato mixture and spread into an 8" x 10" glass baking dish. Allow this to come to room temperature before covering and refrigerating.
4. When you're ready to serve your potatoes, remove the dish from the refrigerator, ensuring it is covered with foil to avoid burning the top, and bake at 350 for 45 minutes. Serve with gravy and enjoy!

*If you want to serve immediately and don't need to refrigerate and save for the next day, you can skip steps 3-4

Submitted by Sophia Scheer





SWEET POTATO AND GOUDA GRATIN

Recipe from Sunset.

INGREDIENTS

2 pounds deep orange sweet potatoes (3 or 4 medium total), peeled and sliced 1/8 in. thick

1 large shallot, thinly sliced, rings separated

2 teaspoons chopped fresh thyme leaves, plus a thyme sprig

About 1 tsp. kosher salt

About 1/2 tsp. pepper

2 cups (6 1/2 oz.) shredded aged gouda cheese

4 tablespoons flour, divided

3/4 cup whipping cream

3/4 cup reduced-sodium chicken broth or vegetable broth

INSTRUCTIONS

1. Preheat oven to 375°. Evenly arrange half of sweet potatoes and shallot (including any uneven pieces) in a shallow 2 1/2- to 3-qt. baking dish.
2. Combine chopped thyme, salt, and pepper in a small bowl, and gouda and 1 tbsp. flour in another bowl. Sprinkle sweet potatoes with half of thyme mixture and half of gouda mixture. Arrange remaining sweet potatoes in dish in overlapping rows. Scatter with remaining shallot and thyme mixture.
3. In a small bowl, whisk remaining 3 tbsp. flour with 1/4 cup cream until smooth. Whisk in remaining cream and the broth. Pour evenly over sweet potatoes and top with remaining gouda mixture.
4. Bake until gratin is bubbling and golden brown, 45 to 55 minutes, increasing the heat to 400° for the last 5 minutes or so. Let sit 10 minutes before serving. Set a thyme sprig on top and add more salt and pepper to taste.



Submitted by Margaret Fielder Neitzel, '20





CHAMPAGNE CHEESE BALL

The best comfort food!

INGREDIENTS

2 pounds sharp cheddar,
grated

2 tablespoons salted
butter at room
temperature

6 oz cream cheese,
softened

1/2 cup champagne

1/4 cup finely chopped
onion

1 clove garlic, minced

1 teaspoon
Worcestershire sauce

1/4 teaspoon salt

1 1/4 cups chopped
walnuts

1 tablespoon chopped
parsley


1 teaspoon paprika

1 teaspoon chili powder

1 teaspoon dillweed



INSTRUCTIONS

1. Combine cheese, butter and cream cheese in a large bowl. Add champagne slowly, stirring constantly. Add onion, garlic, Worcestershire sauce and salt.
 2. Cover mixture and chill for one hour. Combine walnuts with parsley, paprika, chili powder, dillweed and curry powder.
 3. Form cheese into ball or a log. Spread topping onto wax paper and roll the cheese ball over the topping until completely coated.
 4. Wrap the ball in a clean sheet of wax paper and chill for another hour. Serve with crackers and more bubbly.
- 

Submitted by Ali Besse, '20

THE BEST CREAMED CORN RECIPE



A great recipe from The Suburban Soapbox

INGREDIENTS

2 tbsp butter
1 medium Vidalia onions
or other sweet onion
diced
3 tbsp flour
2 cups half and half
3 cups sweet corn
kernels
1 tsp kosher salt
2 tbsp sugar
1/4 tsp nutmeg
1/4 cup grated
parmesan cheese

INSTRUCTIONS

1. Heat the butter in a large skillet over medium high heat.
2. Add the onion to the pan and cook for 3-4 minutes until softened.
3. Sprinkle the flour over the onion and stir to coat. Continue to cook for 2-3 minutes until the flour starts to turn golden. (Similar to making a roux)
4. Slowly stir in the half and half. Cook for 2 minutes or until the sauce starts to thicken slightly.
5. Add the corn, salt, sugar, nutmeg and cheese. Stir to combine.
6. Bring the creamed corn to a simmer and cook until thickened, approximately 3-4 minutes longer.
7. Remove from the heat, top with additional cheese (if desired) and serve. Creamed Corn is best if served immediately but can be stored in the refrigerator in an airtight container for up to 2 days.



Submitted by Alfe Wood, '22

