

## Red Velvet Cupcakes

2 cups All Purpose Flour	1 teaspoon Salt
1 teaspoon Baking Soda	1 tablespoons Cocoa Powder
1 teaspoon Baking Powder	½ cup plain hot coffee
2 cups Sugar	½ cup Vegetable Oil
2 Eggs	½ cup Butter
1 cup Buttermilk	3 tbs Chocolate Martini Mixer
2 teaspoons Vanilla Extract	1 ½ tbs. Red Food Coloring
1 teaspoon White Distilled Vinegar	

Preheat oven to 325°F. Line a standard cupcake pan with 24 cupcake liners. In a bowl, whisk together flour, baking soda, baking powder, cocoa powder and salt; set aside. In a large bowl, combine the sugar, butter and oil. Mix in the eggs, buttermilk, vanilla and red food coloring until combined. Stir in the coffee, maritini mixer and white vinegar. Combine the wet ingredients with the dry ingredients a little at a time just until combined. Fill the cupcake liners 2/3 full. Bake 20-25 minutes or until a toothpick comes out clean. Do not over bake. Remove from pan and let cool on wire rack. Frost with cream cheese icing when cooled.

## Cream Cheese Icing

1 pound Cream Cheese, softened	1 cup unsalted butter, softened
4 cups sifted Confectioner's Sugar	1 teaspoon Vanilla Extract

Beat the cream cheese and butter together. Gradually add the sugar until incorporated. Increase the speed to high and mix until light and fluffy (about 5 minutes). Add the vanilla and mix. Store in the refrigerator until somewhat stiff, before using.

## Pumpkin Carrot Swirl Bars

2 cups All Purpose Flour	1/3 cup butter, softened
2 ¼ teaspoon Pumpkin Pie Spice	½ cup brown sugar, firmly packed
2 teaspoons Baking Powder	
1 teaspoon Baking Soda	2 large eggs
1 cup granulated sugar	2 large egg whites
1 can (15 oz) pure pumpkin	1 cup finely shredded carrots

Preheat oven to 325°F. Grease a 15x10-inch jellyroll pan. Combine flour, pumpkin pie spice, baking powder, and baking soda in a small bowl. Beat granulated sugar, butter and brown sugar in a large bowl. Add eggs, egg whites, pumpkin and carrot. Beat until well blended. Add flour mixture. Mix well. Spread into prepared pan. Drop teaspoons of Cream Cheese Topping over batter. Swirl mixture with spoon. Bake for 25 to 30 minutes or until wooden pick inserted in center comes out clean. Cool before serving.

## Cream Cheese Topping

4 oz. Cream Cheese, softened	1 tablespoon Milk
¼ cup granulated sugar	

Combine until thoroughly blended. Drop by spoon or put into a pastry bag and squeeze over pumpkin carrot batter. Swirl with a knife or spoon.

## Best Ever Broccoli-Cheddar Soup

5 tbs unsalted butter, divided	1 medium onion, diced
1 clove garlic, minced	¼ cup flour
2 cups vegetable stock	2 cups half-and-half
3-4 cups broccoli florets w/ stems	¾ tsp salt
2 large carrots, sliced thin	¾ tsp black pepper
½ tsp dry mustard powder	pinch cayenne pepper
8 oz grated sharp cheddar cheese	½ tsp smoked paprika

In a saucepan, add 1 tbs butter & onion. Sauté over medium heat until onion is translucent. Add the garlic and cook about 30 seconds, stirring so it does not burn. Remove from heat. Set aside.

In a large soup pot, make a roux by adding 4 tablespoons butter & flour. Cook over medium heat for about 5 minutes, whisking constantly. It's important the mixture is thick or soup will never thicken properly later.

Whisking constantly, slowly add the vegetable stock and the half-and-half. Allow mixture to simmer over low heat for about 15 to 20 minutes to reduce and thicken some. Whisk intermittently to re-incorporate the 'skin' that forms.

After simmering 15 to 20 minutes, add the onion and garlic mixture you previously set aside. Add the salt, pepper, paprika, dry mustard powder, and cayenne. Stir to combine.

Grate the cheese. After the soup simmers another 25 minutes, add the cheese, stirring until the cheese is melted and fully incorporated.

Place broccoli florets and sliced carrots in a microwave safe bowl (or microwave safe steamer bag) and cook on high in microwave for 5-7 minutes or until veggies are tender but not mush. (May substitute 2-12oz bags of frozen chopped broccoli for fresh broccoli.)

Add cooked broccoli & carrots to soup and simmer for another 10 minutes. (Adding veggies at last minute will keep them from being over cooked.) Transfer soup to bowls and serve immediately. Soup will keep airtight for 5 to 7 days in the fridge. For leftovers, reheat gently in the microwave.

## Homemade Noodles from Scratch

1 cup flour, plain	1 egg, large
½ eggshell of water (about 2 tablespoons)	½ tsp. salt, optional

Place flour in mixing bowl. Add optional salt. (Do not use the optional salt if your broth is already too salty. These noodles will absorb a lot of the salt from your broth.) Make a well in the center of the flour. Add the egg and water to the well. Using a fork with tines, break the egg yolk and begin stirring in the flour a little bit at a time. Continue stirring in the flour until you have a stiff dough. Cover the dough with a clean dishtowel and let it rest for about 10 minutes. Lightly flour your work surface. Roll the dough flat (1/4" -1/8" thickness). (Or, divide dough into 4 or 5 equal parts, lightly flour, and roll thru the thickest setting on your pasta machine. Repeat until rolled dough is stiff and does not break apart when going thru machine.) Let the dough rest another 20 minutes. Then, cut your noodles into strips; I use a pizza cutter. Hang or let dry for at least 2 hours.

In a stockpot, bring broth to a rolling boil. Drop noodles into broth, stirring between each addition. Let cook at boil for 30 minutes. Turn off and cover pan. Let steep for 30 minutes before serving.