

# Virtual Baking Recipe Book



**Fall 2025**

Please email Katie Lyter with questions at [katie@wdsra.com](mailto:katie@wdsra.com)

**Week 1**

**Tuesday, September 16<sup>th</sup>**

## **Oreo Delight**



Please be sure to have all the ingredients and supplies needed for the recipe before class.

### **Ingredients:**

- 1 (14.3-ounce) package of regular Oreo cookies
- 6 tablespoons of butter
- 2 (8-ounce) containers frozen whipped topping
- 1 (8-ounce) block cream cheese, softened
- 1 cup powdered sugar
- 1 (5.9-ounce) package of instant chocolate pudding mix
- 2  $\frac{3}{4}$  cup milk

### **Instructions:**

1. Crush the entire bag of Oreo cookies using a food processor
2. Reserve 1 cup of Oreo crumbs and set aside. Mix remaining crumbs with melted butter. Press the mixture into the bottom of a 9X13-inch pan to form a crust.
3. Use a mixer to beat the cream cheese until smooth. Add the powdered sugar and mix until well combined.
4. Fold in 1 container of whipped topping. Spread the mixture evenly over the crust.
5. Use a whisk to mix the pudding mix and milk. Allow it to thicken.
6. Spread the pudding over the previous layer.
7. Spread the other container of whipped topping on top
8. Top with reserved Oreo crumbs. Cover and refrigerate for at least 4 hours, then serve and enjoy.

### **Kitchen Cookware You Will Need:**

- Food processor
- 9x13 casserole pan
- Hand mixer
- Mixing bowl
- Small microwaveable bowl
- Spatula
- Whisk
- Measuring cups
- Foil/plastic wrap

**Week 2**

**Tuesday, September 30th**

## **Apple Cinnamon Bun Cake**



Please be sure to have all the ingredients and supplies needed for the recipe before class.

### **Cake Ingredients:**

#### **Crumb Topping:**

- 3/4 cup of brown sugar
- 1 1/4 cup all-purpose flour
- 1 tsp cinnamon
- 1/2 cup salted butter, melted

#### **Cake:**

- 1/2 cup milk of choice
- 1/2 tbsp apple cider vinegar
- 1 1/4 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp salt
- 2/3 cup granulated sugar
- 1/2 cup salted butter, melted
- 1/2 cup Greek yogurt
- 1 tsp vanilla extract

#### **Cinnamon Swirl Filling & Topping:**

- 1/2 cup of brown sugar
- 2 tbsp cinnamon, divided
- 2 apples of choice, chopped

#### **Maple Glaze:**

- 1 cup powdered sugar
- 2 tbsp maple syrup
- 2 tbsp milk of choice
- 1 tsp vanilla extract

### **Kitchen Cookware You Will Need:**

- 8x8 baking pan
- Parchment paper
- Oven mitts
- Measuring spoons
- Measuring cups
- 3 Medium mixing bowl
- 2 small mixing bowl
- Whisk
- Cutting board & knife

### **Cake Instructions:**

1. Preheat the oven to 350°F. Grease and line an 8x8" baking pan with parchment paper; set aside.
2. Prepare crumb topping: In a medium bowl, combine the brown sugar, flour, cinnamon, and melted butter. Mix with a fork until well combined and crumbled. Cover and place it into the fridge until ready to use.
3. In a small bowl, whisk together the milk and apple cider vinegar. Set aside and let sit for a few minutes.
4. In a separate medium bowl, whisk together the flour, baking powder, spices, and cinnamon. Set aside.
5. Add the sugar, melted butter, yogurt, and vanilla extract to the milk/apple cider vinegar mixture. Whisk to combine.
6. Add the dry ingredients to the wet and mix until just combined. Set aside.
7. Prepare cinnamon apples: Add the chopped apples to a large bowl and toss with 1 tbsp of cinnamon.
8. Prepare cinnamon swirl filling: Combine the brown sugar and the remaining 1 tbsp of cinnamon in a small bowl.
9. Assemble and bake: Spread half of the cake batter into the bottom of the prepared pan. Sprinkle the brown sugar/cinnamon mixture all over the surface, then top and spread with the rest of the cake batter.
10. Scatter the cinnamon apples all over the top and then top with the crumb topping.
11. Bake at 350°F for 55-60 mins, or until a toothpick inserted into the middle comes out clean.
12. Make the glaze and serve:
13. While the cake is cooling, make the maple glaze by whisking all the ingredients together in a medium bowl.
14. Drizzle the cake with the maple glaze. Slice and serve.

**Week 3**

**Tuesday, October 14<sup>th</sup>**

## **Peanut Butter Scotcheroo Cookies**



Please be sure to have all the ingredients and supplies needed for the recipe before class.

### **Cookie Ingredients:**

#### **Cookie Dough:**

- 1 cup butter, softened
- 1 cup of brown sugar
- $\frac{3}{4}$  cup white sugar
- 1 cup peanut butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups of all-purpose flour
- 2 teaspoons of baking soda
- $\frac{1}{2}$  teaspoon salt
- 1  $\frac{1}{2}$  cups crispy rice cereal

#### **Topping:**

- 1  $\frac{1}{2}$  cups semisweet chocolate chips
- 1  $\frac{1}{2}$  cups butterscotch chips

### **Kitchen Cookware You Will Need:**

- Hand Mixer OR stand mixer
- Large bowl
- Measuring cups
- Measuring spoons
- Baking sheets
- Parchment paper
- Oven mitts
- Cookie scoop
- Microwaveable bowl

### **Cookie Instructions:**

1. Preheat oven to 350 degrees.
2. In a large bowl, cream together butter, brown sugar, and white sugar. Add peanut butter and mix until smooth. Beat in the eggs and vanilla extract.
3. Mix in dry ingredients. Add the Rice Krispies cereal and mix by hand.
4. Line baking sheets with parchment paper.
5. Scoop cookies using a SMALL cookie scoop (1 Tablespoon-sized) onto the baking sheets.
6. Bake cookies for 9-10 minutes. Allow cookies to cool on the cookie sheet for at least 5 minutes before transferring them to a cooling rack.
7. Melt chocolate chips and butterscotch chips in a double boiler or microwave in short intervals, stirring until smooth and creamy. **DO NOT OVERHEAT CHOCOLATE.**
8. Spoon a small amount of melted chocolate and butterscotch onto each cookie. Spread.
9. Chill cookies until set

**Week 4**

**Tuesday, October 28<sup>th</sup>**

## **Maple Pecan Pie Bars**



Please be sure to have all the ingredients and supplies needed for the recipe before class.

### **Bar Ingredients:**

#### **For the crust:**

- 1 ¼ cups all-purpose flour
- 1 cup of cake flour
- 6 tablespoons packed light brown sugar
- ½ teaspoon salt
- 8 ounces (16 tablespoons) unsalted butter, melted
- 1 teaspoon vanilla bean paste or vanilla extract

#### **For the filling:**

- 4 ounces (8 tablespoons) unsalted butter
- ½ cup packed light brown sugar
- ½ cup pure maple syrup
- 2 tablespoons crème fraîche or heavy cream
- 1 teaspoon vanilla bean paste or vanilla extract
- Pinch salt
- 3 cups of chopped pecans

### **Kitchen Cookware You Will Need:**

- 9x13 glass baking dish
- Parchment paper
- Medium bowl
- Microwaveable bowl
- Whisk
- Measuring cups
- Measuring spoons
- Medium saucepan

### **Bar Instructions:**

#### **Make the crust:**

1. Arrange a rack in the middle of the oven and heat to 350°F. Line a 9x13-inch baking dish with aluminum foil or parchment paper, leaving a 2-inch overhang on all sides for easy removal of the bars. A Pyrex baking dish is recommended; baking times may vary slightly if using ceramic or metal.
2. Place the all-purpose flour, cake flour, brown sugar, and salt in a medium bowl and whisk it to combine. Add the melted butter and vanilla and, using a fork, stir until it forms a thick, sandy dough. It should be moist and will seem a bit greasy at this point.
3. Transfer the mixture to the prepared baking dish and press evenly into the bottom. Transfer the dish to the freezer for 10 minutes (or the refrigerator for 30) to allow the dough to firm up. Bake until the crust is set and dry on top but not yet browned (a bit of golden color around the edges is ok), 18 to 20 minutes. Let the crust cool for at least 20 to 30 minutes before adding the filling.

**Make the filling:**

4. Place the butter, brown sugar, and maple syrup in a medium saucepan over medium heat until the butter is melted and the sugar is dissolved. Remove from the heat and whisk in the crème fraîche or heavy cream, vanilla, and salt. Fold in the pecans. At this point, the topping will be very loose and liquid.
5. Pour the mixture over the crust and use an offset spatula to spread the pecans evenly. Bake until the mixture is hot and very bubbly around the edges, 18 to 20 minutes.
6. Remove from the oven and allow it to cool and set overnight — the topping will still be a bit loose when you first take the bars from the oven, but they will gradually firm up. (If you need to cut the bars sooner, once the pan is cool, place the bars in the refrigerator for a few hours to help them set more quickly.)
7. To slice the bars, grasp the paper or foil and lift the slab out of the pan onto a cutting board. Cut into squares.

**Week 5**

**Tuesday, November 11<sup>th</sup>**

## **Cornflake Cookies**



Please be sure to have all the ingredients and supplies needed for the recipe before class.

### **Cookie Ingredients:**

- 6 cups of plain cornflakes cereal
- 1 cup light corn syrup
- 1 cup sugar
- 1 teaspoon salt
- 1 cup creamy peanut butter
- 1 teaspoon vanilla extract

### **Cookie Instructions:**

1. Place the cornflakes in a large bowl and set aside.
2. In a medium saucepan, combine the corn syrup, sugar, and salt. Cook over medium heat, stirring constantly to prevent scorching, until the mixture begins to bubble.
3. Immediately remove from the heat and stir in the peanut butter and vanilla. Stir until smooth.
4. Pour the mixture over the cornflakes and use a large spatula to fold the mixture together.
5. Once the cornflakes are well coated, use a large cookie scoop or two spoons to portion the mixture out onto wax or parchment paper. Work quickly to prevent the mixture from firming up. Allow to cool completely. Store in an airtight container at room temperature for up to a week.

### **Kitchen Cookware You Will Need:**

- Large bowl
- Medium saucepan
- Spatula
- Measuring cups
- Measuring spoons
- Large cookie scoop
- Wax paper

**Week 6**

**Tuesday, November 25<sup>th</sup>**

## **Pumpkin Coffee Cake**



Please be sure to have all the ingredients and supplies needed for the recipe before class.

### **Cake Ingredients:**

#### **STREUSEL TOPPING:**

- 1/3 cup finely chopped pecans
- 1/4 cup all-purpose flour
- 1/3 cup packed brown sugar, light or dark
- 1 teaspoon ground cinnamon
- 3 tablespoons unsalted butter

#### **COFFEE CAKE:**

- 2 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1 cup pumpkin puree (NOT pumpkin pie filling)
- 1/3 cup brown sugar (light or dark)
- 1/3 cup canola oil
- 1/4 cup nonfat plain Greek yogurt
- 1/4 cup pure maple syrup
- 1/4 cup milk
- 1 teaspoon pure vanilla extract

#### **GLAZE:**

- 2/3 cup powdered sugar
- 3 to 4 teaspoons milk, half-and-half, or pumpkin spice coffee creamer
- 1/2 teaspoon pure vanilla extract

### **Kitchen Cookware You Will Need:**

- 8x8 baking pan
- Oven mitts
- Parchment paper
- 2 Medium bowl
- Large bowl
- Microwaveable bowl
- Wooden/Rubber Spatula
- Measuring cups
- Measuring spoons

### **Cake Instructions:**

1. Place a rack in the center of your oven and preheat to 350°F. Line an 8-inch square baking pan with parchment paper so that the paper overhangs two sides like handles. Coat with nonstick spray.
2. Make the topping: In a medium bowl, stir together with a fork the pecans, flour, brown sugar, and cinnamon. Pour the melted butter over the top. Stir until evenly moistened. Place in the refrigerator while you prepare the rest of the ingredients.
3. Make the cake: In a large bowl, whisk together the all-purpose flour, white whole wheat flour, baking soda, baking powder, salt, pumpkin pie spice, cinnamon, and ginger.
4. In a medium bowl, whisk together the pumpkin, brown sugar, oil, yogurt, maple syrup, milk, and vanilla until evenly combined.
5. Pour the wet ingredients into the dry ingredients. With a wooden spoon or rubber spatula, stir gently, just until the flour disappears. Do not overmix. The batter will be very thick.
6. Pour the batter into the prepared baking pan and smooth the top.
7. Remove the topping from the refrigerator and sprinkle it over the top of the batter.
8. Bake the pumpkin coffee cake for 27 to 30 minutes, until a toothpick inserted in the center comes out mostly clean with just a few crumbs of batter clinging to it. Place the pan on a wire rack and let it cool for 15 minutes. With the parchment handles, lift the cake out of the pan for serving or to let it finish cooling.
9. Make the glaze: Whisk together the powdered sugar, 3 teaspoons milk, and vanilla extract. The glaze should be smooth and somewhat thick but still pourable. If it's too thick, add more milk 1 teaspoon at a time; if it's too thin, add more powdered sugar 1 tablespoon at a time. Drizzle over the warm cake. Slice and enjoy.

# Complete Ingredient List

## Week One

- 14.3 oz. pkg. Oreo cookies
- butter
- 2-8oz. cont. frozen whipped topping
- 8 oz. block cream cheese
- powdered sugar
- 5.9 oz. pkg. of instant chocolate pudding mix
- milk

## Week Two

- brown sugar
- all-purpose flour
- cinnamon
- salted butter
- milk
- apple cider vinegar
- baking powder
- cinnamon
- salt
- granulated sugar
- Greek yogurt
- vanilla extract
- 2 apples of choice
- powdered sugar
- maple syrup

## Week Three

- butter
- brown sugar
- white sugar
- peanut butter
- 2 large eggs
- vanilla extract
- all-purpose flour
- baking soda
- salt
- crispy rice cereal
- semisweet chocolate chips
- butterscotch chips

## Week Four

- all-purpose flour
- cake flour
- light brown sugar
- salt
- 8 ounces unsalted butter
- vanilla bean paste or vanilla extract
- light brown sugar
- pure maple syrup
- crème fraîche or heavy cream
- chopped pecans

## Week Five

- plain cornflakes cereal
- light corn syrup
- sugar
- salt
- creamy peanut butter
- vanilla extract

## Week Six

### STREUSEL TOPPING:

- finely chopped pecans
- all-purpose flour
- brown sugar
- ground cinnamon
- unsalted butter
- baking soda
- baking powder
- kosher salt
- pumpkin pie spice
- ground cinnamon
- ground ginger
- pumpkin puree (NOT pumpkin pie filling)
- canola oil
- nonfat plain Greek yogurt
- pure maple syrup
- milk
- pure vanilla extract
- powdered sugar