

Baking Recipe Book



Fall 2026

Please email Katie Lyter with questions at katiel@wdsra.com

Week 1

Tuesday, September 15th

Peanut Butter & Chocolate Banana Bread



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

Ingredients:

- 3 large ripe bananas, mashed
- ¼ cup maple syrup
- 2 eggs
- 1 cup peanut butter (smooth/drippy kind) + extra for topping
- 2 tbsp cocoa powder
- 1 tsp baking powder
- Optional: chocolate chips for topping

Kitchen Cookware You Will Need:

- Oven mitts
- Loaf tin
- Parchment paper
- Non-stick cooking spray
- Large bowl
- Small microwaveable bowl
- Measuring cups & spoons
- Butter knife

Instructions:

1. Preheat oven to 350°F
2. Mix wet ingredients: In a large bowl, combine mashed bananas, maple syrup, eggs, and melted peanut butter until smooth.
3. Add dry ingredients: Stir in cocoa powder and baking powder.
4. Prepare loaf tin: Line with parchment paper or grease lightly.
5. Pour and swirl: Spread batter evenly, then add dollops of peanut butter and swirl with a knife.
6. Top: Sprinkle with chocolate chips (optional).
7. Bake: 45–50 minutes, or until a toothpick comes out clean.

Week 2

Tuesday, September 29th

Apple Crumble Pie



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

****Make your pie crust the day of at least 2 hours before class, OR buy a pre-made pie crust****

Ingredients:

Homemade Crust

- 1 ½ cups flour
- ½ teaspoon salt
- 2 teaspoons of white sugar
- 6 tablespoons of cold butter, cubed
- 4- 6 tablespoons ice-cold water

Pie Filling

- 4 Granny Smith apples peeled, cored, and sliced thin
- 4 Honeycrisp apples peeled, cored, and sliced thin
- ½ cup white sugar
- ¼ cup white flour
- 2 tablespoon lemon juice
- 2 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 2 teaspoon vanilla

Crumble Topping

- 1 cup flour
- 1 cup chopped walnuts
- ½ cup brown sugar
- 2 teaspoon cinnamon
- ½ cup butter melted

Kitchen Cookware You Will Need:

- Oven mitts
- Food processor (crust)
- Spatula (crust)
- Measuring cups & spoons
- Plastic wrap (crust)
- Parchment paper
- Rolling pin
- Pie dish
- Large bowl
- Cutting board & knife
- Peeler
- Medium bowl
- Small microwaveable bowl
- Aluminum foil

Instructions:

1. In a food processor, add ¾ cup flour, salt, and sugar. Pulse 2-3 times. Add in cubed butter and let processor run about 20-30 second until crumbly dough forms. Add in rest of flour and pulse 4-5 times until fine crumbles.
2. Add dough to a large bowl and sprinkle 2 tablespoon ice water on top. Using a spatula, press into dough and work the dough by pressing the crumbles together around the bowl, adding more water

as needed until able to pinch dough and it holds together. Form dough into a ball and wrap in plastic wrap. Refrigerate at least 2 hours or for 3 days.

3. When ready to make pie, let dough rest for 5 minutes at room temperature. Lay out a piece of parchment paper and dust with flour. Using a floured rolling pin, roll dough out into 12 inch circle or until fits into pie dish with enough for the sides. Add flour when needed to prevent sticking.
4. Carefully transfer pie crust to a greased pie dish by flipping parchment over dish and carefully peeling off. Gently press dough into dish and crimp any extra dough on the sides.
5. In a large bowl, add sliced apples. Mix in white sugar, white flour, lemon juice, cinnamon, nutmeg, and vanilla until apples are completely coated.
6. Pour apples into unbaked crust.
7. In a medium sized bowl, add flour, walnuts, brown sugar, and cinnamon to a bowl. Mix up and then add in melted butter. Mix until well combined into a crumble topping.
8. Add crumble topping to top of apples.
9. Place pie on baking sheet and bake at 425F for 15 minutes. Reduce heat to 350F and bake for an additional 60-75 minutes or until bubbling and golden brown. Check pie occasionally to be sure the crust is not getting too brown, if it is, cover the edges with foil.
10. Let pie cool completely at room temperature before serving, about 3-4 hours. Serve with vanilla ice cream. Store leftovers in the fridge.

Week 3

Tuesday, October 13th

Spiced Maple Butter Cookies



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

Ingredients:

Cookies

- 1 cup (220g) unsalted butter, room temp
- 1 cup (205g) light brown sugar, packed
- 1/4 cup (50g) granulated sugar
- 1/4 cup (55g) pure maple syrup
- 1 large egg
- 1 tsp vanilla extract
- 2 1/2 cups (330g) all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp kosher salt

Spiced Maple Butter

- 1 tbsp pure maple syrup
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/8 tsp ground cloves

Cinnamon Sugar

- 1/2 cup (100g) granulated sugar
- 1 tbsp ground cinnamon

Maple Icing

- 2 tbsp unsalted butter
- 3 tbsp pure maple syrup
- 3/4 cup (75g) powdered sugar

Instructions:

Cookies

1. Preheat the oven to 375F and line a large baking sheet with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

Kitchen Cookware You Will Need:

- Oven mitt
- Large baking sheet
- Parchment paper
- Medium bowl
- Whisk
- Measuring cups & spoons
- Small dish
- Hand Mixer & Large Mixing Bowl OR Stand Mixer
- Rubber spatula
- 2 oz cookie scoop
- Piping bag or sandwich bag

3. Slice 1 tablespoon of butter from the 1 cup of room temperature butter and place that tablespoon into a small dish. Place the rest of butter into the mixing bowl of a hand or stand mixer with the paddle attachment.
4. Measure out 1 cup of light brown sugar and remove 1 tablespoon. Place that tablespoon into the dish of 1 tablespoon of butter and add the remaining brown sugar to the large mixing bowl.
5. Now add the granulated sugar to the large mixing bowl and mix on medium-high speed until smooth and lightened in color (about 2 minutes of mixing).
6. Scrape down the bowl and add in the maple syrup, egg, and vanilla. Mix again on medium-high speed for about 1 minute.
7. Pour in the dry ingredients and mix to combine. Then use a rubber spatula to mix the dough by hand, scraping down the sides and bottom of the bowl to ensure everything is well combined.

Spiced Maple Butter

1. To the small dish with the 1 tablespoon of butter and 1 tablespoon of brown sugar, add the rest of the spiced maple butter ingredients and stir to combine.
2. Plop small amounts of the butter throughout the cookie dough. Using a rubber spatula, gently fold the dough to disperse the butter into ribbons. Careful not to over mix.

Cinnamon Sugar

1. Using a large 2 oz cookie scoop (or $\frac{1}{4}$ measuring cup) scoop the dough and roll in a small bowl of the cinnamon sugar.
2. Place 3-4 cookies on the large baking sheet and bake for 6 minutes.
3. After 6 minutes, open the oven door and drop the pan against the oven rack about 3 times. Continue to bake for another 2 minutes. After those 2 minutes, repeat the slamming process. Then bake for another 2 minutes, then slam again. Then bake for a final 2 minutes and drop the pan one final time for a total of 12 minutes of baking.
4. Allow the cookies to cool and continue baking the rest of the batch. Once all the cookies have baked, make the icing.

Maple Icing

1. Whisk together the melted butter and maple syrup, followed by the powdered sugar. Pour the icing into a piping bag or a sandwich bag and snip off a very tiny corner.
2. Drizzle over the cooled cookies and enjoy!

Week 4

Tuesday, October 27th

Monster Brookies



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

Ingredients:

Brownie Batter

- ¼ cup (56g) unsalted butter, sliced
- 2 tbsp refined coconut oil
- 1/4 cup (25g) unsweetened cocoa powder
- ¼ cup (45g) dark chocolate chips
- ½ cup (100g) granulated sugar
- 2 tbsp light brown sugar, packed
- 1 large egg + 1 egg yolk
- 1 tsp vanilla extract
- ¼ tsp kosher salt
- ¼ cup (32g) all-purpose flour, spooned and leveled
- 14 Halloween Oreos

Monster Cookie Dough

- ¼ cup (60g) creamy peanut butter
- 3 tbsp refined coconut oil, melted
- ½ cup (100g) light brown sugar, packed
- 1 large egg
- 1 tsp vanilla extract
- ¼ tsp baking powder
- ¼ tsp kosher salt
- ½ cup (50g) quick oats
- ½ cup (66g) all-purpose flour, spooned and leveled
- ½ cup semisweet chocolate chips (I like to use half regular, half mini) + more for sprinkling
- ¼ cup (50g) Reese's Pieces + more for sprinkling
- Flaky sea salt, for topping

Kitchen Cookware You Will Need:

- Oven mitt
- Parchment Paper
- Nonstick cooking spray
- 8X8 baking dish
- Medium saucepan
- Whisk
- Measuring cups & spoons
- 2 Large mixing bowl
- Small microwaveable bowl
- Rubber spatula

Instructions:

Brownie Batter

1. Preheat the oven to 350F and coat the inside of an 8×8 pan with nonstick spray. Press in a sheet of parchment paper to cover the bottom and two sides, allowing the paper to hang over the sides for easy removal.
2. In a medium saucepan over medium heat, melt down the butter and coconut oil. Once melted, whisk in the cocoa powder and bubble for 30 seconds. Remove from heat and stir in the chocolate chips to melt.
3. In a large mixing bowl, vigorously whisk together the sugars and eggs until the mixture becomes pale yellow and slightly thickened, about 1 minute.
4. Whisk in the salt and vanilla, followed by the chocolate mixture.
5. Last, whisk in the flour just until combined.
6. Pour the batter into the pan and spread evenly. Lay the Oreo cookies on top in 4 rows of 4, staggering the rows as much as possible and cutting some cookies to fully fit the pan. Just slightly press them into the batter. Place the pan in the refrigerator while we make the monster dough.

Monster Cookie Dough

1. In a large bowl, whisk together the peanut butter, coconut oil, and brown sugar until smooth and combined.
2. Then whisk in the egg and vanilla, followed by the baking powder and salt.
3. Now switch to a rubber spatula and stir in the oats and flour just until combined. It will make a very shiny and smooth dough.
4. Last, fold in the chocolate chips and Reese's Pieces.
5. Scoop the dough on top of the Oreo layer, scattering it around the surface. Very carefully spread it out as we do not want to disrupt the layers underneath.
6. Once level, top with a handful more chocolate chips and Reese's Pieces. Gently press into the surface and bake for 25 to 30 minutes. They're done when the edges are golden and the surface is no longer glossy.
7. Top with flaky sea salt and allow to cool at room temperature for about 20 minutes, then transfer to the refrigerator to cool completely for about an hour or until the pan is no longer warm.
8. To release, run a knife along the edges and lift the bars out of the pan. Slice into 16 squares and enjoy!

Week 5

Tuesday, November 10th

Apple Cider Donut Loaf



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

Ingredients:

Donut Loaf

- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground allspice
- ½ cup unsalted butter, melted
- ½ cup granulated sugar
- ¼ cup brown sugar
- 2 large eggs
- ½ cup apple cider
- 1 tsp vanilla extract

Cinnamon Sugar Crust

- ¼ cup granulated sugar
- 1 tsp ground cinnamon
- 2 tbsp melted butter

Kitchen Cookware You Will Need:

- Oven mitt
- Measuring cups & spoons
- Large & medium & small mixing bowls
- Whisk
- 9x5 loaf pan
- Pastry brush

Instructions:

1. Preheat your oven to 350°F. Grease and flour a loaf pan to prevent sticking.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, salt, and spices-cinnamon, nutmeg and all spice
3. In a large bowl, whisk together melted butter, granulated sugar, brown sugar and eggs. Add the apple cider and vanilla extract
4. Gradually add the dry ingredients to the wet ingredients, stirring until just combined. Tip: Be careful not to overmix; this keeps the loaf soft and tender.
5. Pour the batter into your prepared loaf pan. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.
6. While the loaf is baking, mix the cinnamon and sugar in a small bowl. Once the loaf is baked and slightly cooled, brush the top with melted butter and sprinkle the cinnamon sugar mixture generously over it.

Complete Ingredient List

Week One

- 3 large ripe bananas
- maple syrup
- eggs
- peanut butter
- cocoa powder
- baking powder
- Optional: chocolate chips for topping

Week Two

- flour
- salt
- white sugar
- cold butter
- 4 Granny Smith apples
- 4 Honeycrisp apples
- lemon juice
- ground cinnamon
- nutmeg
- vanilla extract
- chopped walnuts
- brown sugar

Week Three

- unsalted butter
- light brown sugar
- granulated sugar
- pure maple syrup
- egg
- vanilla extract
- all-purpose flour
- baking powder
- baking soda
- kosher salt
- ground cinnamon
- ground ginger
- ground nutmeg
- ground cloves
- powdered sugar

Week Four

- unsalted butter
- refined coconut oil
- unsweetened cocoa powder
- dark chocolate chips
- granulated sugar
- light brown sugar
- eggs
- vanilla extract
- kosher salt
- all-purpose flour,
- 14 Halloween Oreos
- creamy peanut butter
- baking powder
- kosher salt
- quick oats
- semisweet chocolate chips
- Reese's Pieces
- Flaky sea salt

Week Five

- all-purpose flour
- baking powder
- baking soda
- salt
- ground cinnamon
- ground nutmeg
- ground allspice
- unsalted butter
- granulated sugar
- brown sugar
- large eggs
- apple cider
- vanilla extract
- ground cinnamon