

Virtual Baking Recipe Book



Winter 2026

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

Week 1

Tuesday, January 27th

Snowball Cookies



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

****Take your butter out before class to let it soften****

Ingredients:

- 1 cup softened butter
- 1 can sweetened condensed milk
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1 cup powdered sugar

Instructions:

1. Cream the softened butter in a large mixing bowl until smooth
2. Gradually add in the sweetened condensed milk, mixing until well combined
3. Sift in the flour and baking powder, then mix to form a soft dough
4. Preheat your oven to 350° F and line your baking sheet with parchment paper
5. Scoop small amounts of dough, roll into balls, and place on the baking sheet
6. Bake for 10-12 minutes or until slightly golden
7. Let the cookies cool slightly before dusting with confectioners' sugar

Kitchen Cookware You Will Need:

- Hand mixer or Stand Mixer
- Large bowl
- Sifter
- Measuring cups & spoons
- Baking sheet
- Parchment paper
- Cookie scoop
- Oven mitt

Week 2

Tuesday, February 10th

French Silk Pie



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

****Buy a pre-baked pie crust. We will not be making or baking the pie crust during class****

Ingredients:

- 1 pre-baked pie crust

Silk Pie Filling

- 3 large eggs, room temperature
- 1 cup granulated sugar
- 3 oz unsweetened chocolate, finely chopped
- 1 tsp vanilla extract
- 1/2 cup unsalted butter, softened
- 1 cup heavy whipping cream, very cold
- 1/3 cup powdered sugar

Topping

- 1 cup heavy whipping cream very cold
- 1 tbsp powdered sugar
- 1/2 tsp vanilla extract
- 1 oz chocolate for garnish

Kitchen Cookware You Will Need:

- Medium saucepan
- Whisk
- Thermometer
- Cutting board & knife
- Measuring cups & spoons
- 2 Medium mixing bowls
- Hand mixer
- Rubber spatula

Instructions:

1. In a medium saucepan set over medium-low heat, whisk together the eggs and sugar constantly until the mixture reaches 160°F.
2. Remove the saucepan from the heat and add the chopped chocolate and vanilla. Stir until the chocolate is melted, then set the mixture aside to cool completely.
3. In a medium bowl, cream the butter at a medium-high speed with an electric hand mixer until light and fluffy, for about two minutes. Add the cooled chocolate mixture and beat for another 3-5 minutes.
4. In a separate bowl, beat the heavy cream and powdered sugar on medium-high speed for 3-4 minutes until soft peaks form. Gradually fold the whipped cream into the chocolate mixture until well combined.
5. Pour the filling into the pre-baked pie crust and smooth it out evenly. Refrigerate until the filling is set—4 to 24 hours.

6. Make the cream topping by whipping together the heavy cream, powdered sugar, and vanilla on medium-high speed until soft peaks form (about 3-4 minutes). Cover and store it in the fridge until the filling has set.
7. Once the filling is set, top the pie with whipped cream and as much grated chocolate as your heart desires. Enjoy!

Week 3

Tuesday, February 24th

Salted Caramel Chocolate Chip Cookie Bars



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

Ingredients:

Cookie layer

- 1 cup unsalted butter, softened
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- 2 1/2 cups all-purpose flour
- 2 cups semisweet chocolate chips

Caramel layer

- 14 ounces sweetened condensed milk
- 10 ounces soft caramels, unwrapped
- 1 teaspoon flaked sea salt

Instructions:

1. Preheat the oven to 350 degrees F. Line a 9×13-inch baking dish with foil, then liberally coat it with nonstick cooking spray.
2. In the bowl of an electric mixer, beat the softened butter with both sugars until light and fluffy, about 2 minutes. Add the eggs, vanilla, salt, and baking soda. Mix well, then scrape the sides of the bowl with a spatula.
3. Turn the speed to low and add the flour. Beat to combine, then mix in the chocolate chips.
4. Press half of the cookie dough into the bottom of the prepared baking dish.
5. In a medium sauce pot, add sweetened condensed milk and unwrapped caramels. Set over medium-low heat and stir until the caramels melt, making a smooth caramel filling. Pour the filling over the cookie dough base.
6. Drop the remaining cookie dough over the caramel filling in small teaspoon-sized clumps. Bake the bars for 25-30 minutes, until the center is just set.
7. Sprinkle with sea salt flakes and allow the bars to cool completely. Then lift the bars out of the pan by the edges of the foil and cut. Store in an airtight container at room temperature for up to 3 days.

Kitchen Cookware You Will Need:

- 9x13 baking dish
- Foil
- Nonstick cooking spray
- Hand mixer or Stand Mixer
- Measuring cups & spoons
- Large mixing bowl
- 2 Rubber spatulas
- Medium saucepan

Week 4

Tuesday, March 10th

Lemon Bars



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

****Take your butter out before class to soften****

Ingredients:

FOR THE CRUST

- Cooking spray
- 1 cup butter, softened
- $\frac{3}{4}$ cup granulated sugar
- 2 $\frac{1}{4}$ cups of all-purpose flour
- $\frac{1}{4}$ cup powdered sugar, plus more for garnish

FOR THE FILLING

- 2 cups granulated sugar
- $\frac{1}{4}$ cup all-purpose flour
- 6 large eggs
- $\frac{3}{4}$ cup lemon juice
- Zest of one lemon

Kitchen Cookware You Will Need:

- 9x13 baking pan
- Nonstick cooking spray
- Parchment paper
- 2 Large mixing bowl
- Measuring cups & spoons
- Hand mixer
- Whisk
- Juicer
- Grater

Instructions:

1. Preheat oven to 350°F. Spray a 9x13" baking pan with cooking spray. Line with parchment paper and spray parchment paper with cooking spray.
2. Make the crust: In a large bowl using a hand mixer, cream together butter and sugar until light and fluffy, 2 to 3 minutes. Add flour and powdered sugar and beat until combined.
3. Spread dough into prepared baking pan and press to flatten. Bake until lightly golden and just set, 20 to 25 minutes. Remove from oven and let cool for 30 minutes.
4. Make the filling: In a large mixing bowl, whisk together sugar, flour, eggs, lemon juice, and lemon zest and mix until fully combined. Pour filling over crust, return to oven, and bake until firm, for about 25 minutes.
5. Remove from oven and refrigerate, 3 to 4 hours. Slice and garnish with powdered sugar.

Week 5

Tuesday, March 24th

Peanut Butter & Jelly Oatmeal Bars



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

Ingredients:

- ½ cup mashed ripe bananas
- ¼ cup creamy peanut butter
- 1 cup almond milk
- 1 tsp vanilla extract
- 2 cups of rolled oats
- 2 tbsp ground flaxseed
- 1 tsp baking powder
- 2 tbsp crushed roasted peanuts
- ⅓ cup raspberries (fresh or frozen)

Topping:

- ½ cup raspberries, mashed
- 4 tablespoons creamy peanut butter

Instructions:

1. Preheat your oven to 350 F and line an 8×8-inch square baking pan with baking paper.
2. In a large bowl, combine mashed banana, peanut butter, milk, and vanilla until smooth.
3. Add the oats, flaxseed, and baking powder, and stir to combine.
4. Pour into the baking pan. Sprinkle over crushed peanuts and raspberries, slightly pressing them into the mixture with your fingers.
5. Bake in the oven 25-30 minutes or until cooked through.
6. While the peanut butter oatmeal bars are baking, make the “jelly”. Mash the raspberries in a bowl with a fork to create a jam-like texture.
7. Remove from the oven and cool for a few. Add the mashed raspberries on top, 4 spoonfuls of peanut butter, then swirl with a toothpick or sharp knife. Slice and enjoy!

Kitchen Cookware You Will Need:

- 8x8 inch baking pan
- Parchment paper
- Large mixing bowl
- Rubber spatula
- Measuring cups & spoons
- Small glass mixing bowl
- Toothpick or sharp knife

Week 6

Tuesday, April 7th

Caramel Carrot Cake



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

****Grate your carrots before class****

Ingredients:

Cake

- 2 cups (240g) all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 2 tsp ground cinnamon
- ½ tsp ground nutmeg
- ¾ tsp kosher salt
- ¾ (150g) cup sugar
- ½ cup (105g) brown sugar
- ⅔ cup oil
- ⅓ cup applesauce
- ½ cup sour cream
- 3 large eggs, at room temperature
- 1 tsp vanilla extract
- 2 cups grated carrots
- ½ cup finely chopped pecans
- ¼ cup salted caramel sauce (homemade or store-bought)

Cream Cheese Frosting

- ½ cup (one stick) butter
- 8oz (one block) plain cream cheese
- 3¾ cups powdered sugar
- 1 tsp vanilla extract
- Pinch of salt

(Optional Homemade) Caramel Sauce

- 1 cup (200g) granulated sugar
- 1 tsp water
- 4 tbsp butter, softened and cut into slices
- ½ cup heavy cream, warmed
- ½ tsp fine sea salt

Kitchen Cookware You Will Need:

- 3 - 6" round cake pans
- Baking spray
- Parchment paper rounds
- 2 Medium mixing bowl
- Large mixing bowl
- Measuring cups & spoons
- Whisk
- Hand Mixer
- Frosting Spatula/butter knife
- Cake Board/Plate

Instructions:

Homemade Caramel Sauce (Optional)

1. If you are making homemade caramel sauce, do that first so that it has time to cool. In a medium saucepan, melt the sugar and water together over medium heat. It will begin to clump up as the water evaporates. Pick up the pan every once in a while and give it a few shakes. As the sugar melts, it will turn an amber color. Begin stirring once the sugar has almost completely melted. This whole process will take around 6-10 minutes.
2. Reduce the heat and add the butter, whisking it in until fully combined.
3. Pour in the heavy cream while continuing to whisk. Make sure the heavy cream is at room temperature or warmer (use a microwave to heat it up if needed). After the heavy cream is mixed in, cooking stirring and cooking for another 1-2 minutes to start thickening the caramel.
4. Remove from heat and pour into a separate bowl. Whisk in the salt and let the caramel cool down completely before using.

Carrot Cake

5. Preheat the oven to 350°F. Grease and line three 6" round cake pans.
6. In a medium bowl, mix flour, baking soda, baking powder, salt, cinnamon, and nutmeg together. Set this aside for now.
7. In a separate, larger bowl, whisk the sugar, brown sugar, and oil together. Then beat in the eggs, one at a time, until smooth and creamy.
8. Whisk in the applesauce, vanilla extract, and sour cream for 30 seconds - 1 minute, until smooth as well.
9. Dump the flour into the wet ingredients, gently folding everything together until there are no white streaks. Then fold in the carrots, pecans, and ¼ cup of caramel sauce.
10. Divide the batter evenly between the cake pans. Tap the pans on a counter to release any air bubbles.
11. Bake for 30-33 minutes, or until a toothpick comes out clean. Let the layers cool completely before frosting.

Cream Cheese Frosting & Assembly

12. Beat the butter, cream cheese, and salt together in a mixer for 2-3 minutes on medium-high speed with the paddle attachment, until smooth and fluffy.
13. Start adding in the powdered sugar, one cup at a time, running the mixer on low speed as to not send a cloud of sugar flying everywhere.
14. Add vanilla extract and continue beating for 2-3 minutes until you have a light and smooth frosting. Make sure to scrape down the sides of your bowl halfway.
15. Place one cake layer on a board or stand. Spread a layer of frosting on, leaving a higher wall around the edges to create a shallow well for the caramel sauce.
16. Drizzle a layer of fully cooled caramel sauce on top.
17. Place the next cake layer on top and repeat.
18. Place the last cake round on top and spread a very thin layer of frosting around the entire cake to make a crumb coat. Let this set until the frosting feels dry (10-20 minutes), and then add another, thicker layer of frosting around the sides and top of the cake.
19. Store leftover cake tightly wrapped in the fridge.

Complete Ingredient List

Week One

- 2 sticks unsalted butter
- 1 can sweetened condensed milk
- all-purpose flour
- baking powder
- powdered sugar

Week Three

- 2 sticks unsalted butter
- light brown sugar
- granulated sugar
- 2 large eggs
- vanilla extract
- kosher salt
- baking soda
- all-purpose flour
- 2 cups semisweet chocolate chips
- 14 ounces sweetened condensed milk
- 10 ounces soft caramels
- flaked sea salt

Week Two

- 1 pre-baked pie crust
- 3 large eggs
- granulated sugar
- 3 oz unsweetened chocolate
- 1 stick unsalted butter
- 2 cups heavy whipping cream
- powdered sugar
- vanilla extract
- 1 oz chocolate for garnish

Week Four

- Cooking spray
- 2 sticks butter
- granulated sugar
- All-purpose flour
- powdered sugar
- 6 large eggs
- lemon juice
- lemon zest

Week Five

- ripe bananas
- creamy peanut butter
- almond milk
- vanilla extract
- rolled oats
- ground flaxseed
- baking powder
- crushed roasted peanuts
- raspberries (fresh or frozen)

Week Six

- All-purpose flour
- baking powder
- baking soda
- ground cinnamon
- ground nutmeg
- kosher salt
- sugar
- brown sugar
- canola oil
- applesauce
- sour cream
- 3 large eggs
- vanilla extract
- grated carrots
- finely chopped pecans
- salted caramel sauce
- one stick butter
- 8oz plain cream cheese
- powdered sugar
- vanilla extract
- salt