

The Broke Bitches Gourmet Cookbook

TASTY RECIPES FROM A PERPETUALLY BROKE BITCH

VOLUME I

By Paige Mueller





Notes

There are a couple of things you should know before using this cookbook so give this a quick read to orient yourself first...

- When garlic is in a recipe, you'll often see a heart beside it instead of a measurement. This is because I want you to follow your heart when it comes to the garlic. If you love it as much as I do then load up and if not, that's ok too.
- It is super important to season your food at every step of the way along the cooking process so use that salt and pepper liberally at every step.
- These recipes are pulled straight from my mind/recipe book so the formatting on all of them might not be the same. Sorry, not sorry.



Table Of Contents

I	Easy Artisanal Bread
2	Flour Tortillas
3	Garlic Naan Bread
4	Palak Paneer
5	Shrimp Curry
6	Pineapple Coconut Cashew Curry
7	Dad's Chili
8	Pomegranate Rice Pilaf
9	Fish Tacos
10	Homemade Fresh Pasta (Plain)
11	Homemade Rainbow Pasta
12	How To Dry Pasta
13	Pasta Carbonara
14	Butternut Squash Ravioli
15	Brown Butter Sage Sauce
16	Puffy Pancake
17	Coconut Rice Pudding
18	Pumpkin Cheesecake
19	Mom's Chocolate Chip Cookies
20	Pumpkin Chocolate Chip Cookies
21	Wacky Cake
22	For The Brokest Bitches

Easy Artisanal Bread



1 loaf



5 minutes prep, 8-12 hours rise time, 45 minutes bake time

INGREDIENTS

PLAIN

3 cups flour

1 tsp salt

1/2 tsp yeast

1 1/2 cup warm water

GARLIC ROSEMARY PARMESAN

3 cups flour

1 tsp salt

1/2 tsp yeast

2 tsp rosemary

1/2 cup parmesan (grated)

2 cloves garlic (chopped)

1 1/2 cups warm water

INSTRUCTIONS

1. Mix ingredients together in a bowl, using a spoon and your hands if needed to make sure everything is combined.
2. Once combined, cover bowl tightly and let rise for 8-12 hours. Overnight is perfect.
3. Preheat oven to 450 degrees and place a dutch oven, bread pan, deep, covered baking dish or somesuch into the oven to preheat.
4. Turn dough out onto a floured surface and shape to fit your pan or into whatever bread shape you would like (ball, loaf, etc.). Let dough rest for 15 minutes.
5. Carefully remove preheated pan from the oven and place bread inside. Feel free to use parchment paper for easy removal from the pan after baking.
6. Cook the bread covered for 30 minutes and then uncovered for an additional 10-15 minutes until the bread is crispy and golden on the top.





Flour Tortillas



16 tortillas



5 minutes prep, 15-60 minutes rise time, 20 minute cook time

These flour tortillas are best served fresh and hot but can be reheated in the microwave for leftovers. Goes extremely well with the Fish Tacos on page 9.

INSTRUCTIONS

1. Mix flour, salt and baking powder until well combined and then stir in oil until dry crumbs form. Add the hot water and stir until dough is beginning to form.
2. Go in with your hands and combine the dough until a ball forms and knead for a minute or two.
3. Divide the ball into sixteen smaller balls and flatten each of them with your palm. Cover the flattened balls of dough with a tea towel and allow them to arise for at least 15 minutes but up to an hour.
4. Heat a large skillet or pan on medium high heat.
5. On a well-floured surface, roll each dough ball out with a rolling pin until about 6 inches in diameter. Place the flattened dough in the hot pan for about 45-60 seconds on the first side, or until starting to bubble and turn brown. Flip the tortilla and cook for an additional 20-30 seconds or until the bubbles are browned.

INGREDIENTS

3 cups flour
1 tsp salt
1 tsp baking powder
1/3 cup oil
1 cup hot water

Garlic Naan Bread



8 naan breads



10 minutes prep, 1 hour rise time, 10 minutes cook time

INGREDIENTS

2 tsp active dry yeast

1 tsp sugar

1/2 cup warm water

1/4 cup olive oil

1/3 cup plain yogurt

1 egg

2 1/4 cups flour

1/2 tsp salt

3 cloves garlic (chopped)

1 tbsp butter (softened)

INSTRUCTIONS

1. Add yeast, sugar and water together in a bowl. Stir together until yeast is dissolved and then let sit a few minutes until the top is all frothy.
2. Whisk in olive oil, yogurt and egg until well combined.
3. In a separate bowl, combine 1 cup of flour with salt. Stir wet mixture into flour. Add an additional 1 1/4 cups of flour gradually into mixture until you can't stir it anymore with a spoon.
4. Turn dough out onto a lightly floured surface and sprinkle 2 cloves chopped garlic over dough. Knead for about three minutes, adding flour only if dough gets sticky. The end result should be very soft and smooth but not sticky.
5. Loosely cover the dough with a tea towel and allow to rise for approximately one hour. Let the yeast work its magic!
6. Meanwhile, make some garlic butter by combining softened butter with remaining garlic clove. Mix together until thoroughly combined.
7. Once dough has risen, divide into 8 equal pieces. Roll out naan bread one at a time on a lightly floured surface using a rolling pin until they are rough circles, 6 inches in diameter.
8. Place naan one by one onto pan heated to medium high and cook on both sides until starting to turn golden brown. Bubbles in the dough are normal.
9. Once cooked on both sides, remove from heat and brush immediately with garlic butter. Top with fresh herbs if you want and then devour.



Palak Paneer



4 servings



60 minutes

INGREDIENTS

Olive oil (or other cooking oil)

300g spinach

Medium yellow onion, chopped

1/2 inch chopped ginger root

<3 garlic, chopped

1/2 tsp ground cumin

1/2 tsp ground coriander

1/2 tsp ground cayenne pepper

1 tsp garam masala

1 tsp turmeric

3 chopped roma tomatoes

3/4 cup thick plain yogurt

2 tbsp heavy cream

Paneer - one block cut into bite sizes pieces



INSTRUCTIONS

1. Blanch spinach by submerging it in boiling water for 2 minutes, draining, and transferring to cold water. Drain after 2 minutes in cold water. Squeeze all excess moisture out of spinach and set aside.
2. In a large pan, heat a splash of oil on medium high heat. Add onions and cook 2-3 minutes. Next, add ginger, garlic and spices. Season with salt and pepper to taste. Mix together and cook until fragrant.
3. Add chopped tomatoes to the pan and cook mixture until tomatoes start to turn mushy. Add drained and squeezed spinach and cook until warmed through. Remove pan from heat and stir in yogurt.
4. While the curry base is cooking, heat 1 tablespoon of oil in a pan on medium high heat. Add bite sized paneer to the pan and fry until golden on at least one side. Set aside when finished.
5. Transfer curry base to the blender and add 1 tablespoon of cream to start off with. Blend until it is smooth and creamy or until the curry has reached your desired consistency, adding more cream if necessary.
6. Return the curry (should now be a lovely green colour) to a pan on medium heat. Stir in the paneer and cook for an additional 7-10 minutes.
7. Serve with rice and homemade naan bread (see page 3).

PRO TIP

For peeling ginger, use a spoon and scrape the skin. It'll peel right off in a heartbeat.

Shrimp Curry



4 servings



30-45 minutes

A shrimp curry that is full of tasty vegetable goodness? Yes please.



INGREDIENTS

Olive oil
1 small onion - chopped
Garlic - <3
4 roma tomatoes - chopped
2 cups mushrooms - chopped
3 handfuls spinach leaves
Salt and pepper
1 tsp garam masala
1 tsp turmeric
1/2 tsp cumin
1/2 tsp coriander
3/4 tsp chilli powder
1 can coconut milk
1 bag (or 1 lb) frozen uncooked shrimp
(tails and shells removed and thawed)

INSTRUCTIONS

1. Heat a drizzle of olive oil in a large pan on medium high and add onion. Allow to cook 2-3 minutes, or until translucent and then add garlic. After another 1 minute, stir in mushrooms and tomatoes and season with salt and pepper.
2. Add all spices to the pan and stir until veggies are well coated in spice. Allow to cook for a few minutes until tomatoes and mushrooms are both cooked through.
3. Add can of coconut milk to the pan and reduce heat to medium low. Stir in spinach and allow to wilt. Simmer curry for an additional 7-10 minutes.
4. Meanwhile, take thawed shrimp and season generously with salt, pepper, and chilli pepper to taste. Add shrimp to a pan of heated olive oil or butter at medium high heat and cook until fully pink.
5. Pour shrimp into the curry and stir to combine all ingredients. Cook for another couple of minutes (if you can wait that long) and then serve over a bed of steaming hot rice. YUM!

Pineapple Coconut Cashew Curry



4 servings



20-25 minutes

INGREDIENTS

1/2 a pineapple, cut into bite sized pieces

1 medium onion, chopped

Garlic <3

Olive Oil

Salt and Pepper

1/2 tsp turmeric

1/2 tsp garam masala

1/2 tsp cumin

1/4 tsp cayenne pepper

1 cup cashews

1 can coconut milk

INSTRUCTIONS

1. Add a splash of olive oil to a wok or large pan and heat on medium high. Add onions and cook for 1-2 minutes. Add garlic and cook for another 1 minute.
2. Add chopped carrots, salt and pepper and spices to the pan and cook for 3-4 minutes then add pineapple and cashews. Cook for another 2-3 minutes and then add the can of coconut milk.
3. Give everything a good stir and reduce heat. Simmer for at least five minutes or until the curry has thickened.
4. Serve over fresh rice.

NOTES

I am one of those crazy people who doesn't like cilantro but for you cilantro lovers out there, this dish would pair well with some chopped fresh stuff right on top.



INGREDIENTS

- 1 tbsp olive oil
- 1 small onion, chopped
- 1 lb ground turkey
- Salt and Pepper
- 1 can diced tomatoes
- 1 can black beans
- 1 can kidney beans
- 1 can chickpeas
- 2 cups chicken broth
- 1/4 tsp cumin
- 1/2 tsp cinnamon

INSTRUCTIONS

1. Heat olive oil in a large pot on medium high. Add onions and cook for a couple minutes before adding ground turkey and seasoning liberally with salt and pepper. Fry until turkey is fully cooked.
2. Meanwhile, open canned items and rinse all the beans and chickpeas (not the tomatoes). Add tomatoes, black beans, kidney beans, chickpeas, broth, cumin and cinnamon to the pot and stir to combine.
3. Bring chilli to a boil and then allow to simmer for 20 minutes. Serve piping hot on a cool fall or winter day. Or whenever really. I'm not trying to tell you how to live your life.

Dad's Chili



4 servings



30 minutes

This hearty turkey and chickpea chili will warm both your belly and your soul. Thanks to dad for making this recipe a staple in our lives through childhood and into adulthood.



Pomegranate Rice Pilaf



2-3 servings



20 minutes

INGREDIENTS

- 1/2 small onion, chopped
- Garlic, chopped
- 1/4 cup butter, divided in half
- 1 cup rice
- 2 1/4 cups chicken broth
- 1/2 cup roughly chopped nuts (cashew or pistachio)
- 1/3 cup pomegranate seeds



INSTRUCTIONS

1. Add half of the butter to a pot and throw in onion and garlic. Cook for 2-3 minutes or until onions are cooked through.
2. Add rice to the pot and stir to thoroughly coat in the butter mixture. Stir in chicken broth, cover and bring to a boil.
3. Reduce to a simmer and cook until rice is cooked through and broth is evaporated. Remove from heat and let sit for five minutes.
4. While rice is cooking prepare nuts by roughly chopping them using a sharp knife. If you are using fresh pomegranate, then see the note below about how to easily remove seeds.
5. Fluff the rice with a fork, stir in remaining butter, nuts and pomegranate seeds.
6. Top with fresh chives and serve hot!

POMEGRANATE TRICK

1. Cut your pomegranate clean in half using a sharp knife.
2. Take one half at a time in your hand and give it a little squeeze over a high-sided bowl. This is to help loosen the seeds up. Don't squeeze too hard or you'll juice them all!
3. Hold the pomegranate cut side down in your hand over the bowl and grab a wooden spoon or spatula. Using the flat side of the spoon, smack the pomegranate firmly all around the sides and top. You'll feel the seeds falling into your hand and then you can let them fall into the bowl.
4. Continue smacking until all the seeds come out. Finally, pick out the white chunks that fell into the bowl of seeds and then enjoy eating by the spoonful or in one of your favourite recipes (like this one).

Fish Tacos



4 servings



5 minutes prep, 30 minutes - 5 hours
marinate time, 10 minutes cook time

INSTRUCTIONS

1. Cut fish into bite sized pieces and then marinate in lime juice, spices and olive oil for as long as possible ahead of time (a few hours really gets the flavours to come through but in a pinch, 20-30 minutes will do.)
2. Transfer fish to a baking sheet and cook for 10 minutes at 425 degrees.
3. Meanwhile, make the sauce by whisking sour cream, mayo, 1 tbsp lime juice, a pinch of salt and lime zest together.
4. Once fish is cooked, spoon into a freshly made tortilla (page 2), add coleslaw, avocado slices and sauce. Enjoy!

INGREDIENTS

- 1 lb of fish, white
- 1 tbsp lime juice
- 2 tsp ground cumin
- 2 tsp paprika
- 1 tsp coriander
- 1 tsp garlic powder
- Salt and Pepper
- 2 tbsp olive oil

- 1/4 cup sour cream
- 3 tbsp mayonnaise
- 1 tbsp lime juice
- Lime zest to taste

- Shredded coleslaw
- 1 avocado, sliced



Homemade Fresh Pasta (Plain)



4 servings



15 minutes prep, 1 hour set time, 5 minutes cook time



INGREDIENTS

2 cups flour

3 egg yolks

1 egg

1 tbsp olive oil

1/4 tsp salt

3 tbsp water

INSTRUCTIONS

1. Place flour directly onto a large work surface and create a well in the middle. Place yolks, egg, olive oil, salt and 1 tbsp water in well and use a fork to carefully beat together. Once combined, use the fork to slowly beat flour into the egg mixture. Do this until you can't use the fork any more.
2. Using your hands, start kneading the dough and forming it into a ball. Add the additional 2 tbsp of water as needed while kneading. Knead the dough for 10 minutes (aka get your arm workout for the week). After the 10 minutes, the dough should be smooth and elastic but still relatively hard to work with.
3. Cover the dough tightly with plastic or beeswax wrap and place in the fridge for 1 hour. This lets the gluten do its thing.
4. Take the ball of dough out of the fridge and cut into 6 equal pieces, flattening each out by hand as much as possible and dusting with flour.
5. Proceed to the next step depending on the equipment you have available to you...

WITHOUT A PASTA MAKER

1. Take one disc of dough and roll it out using a rolling pin, adding flour whenever it starts to stick. Roll the dough out in a long, oval or rectangle shape as thin as possible.
2. Using a sharp knife, cut your noodles to whatever size you please.
3. Place freshly cut pasta straight into boiling salted water and cook for 2-3 minutes or until al dente.

WITH A PASTA MAKER

1. Take one disc of dough and pass it through the pasta maker at the highest setting 2-3 times. Continue putting it through the rollers, at a lower setting every time. Stop once you have reached your desired noodle thickness.
2. Take your long piece of dough and dust it generously with flour on both sides. Next, pass the dough through the cutting setting on your machine. You can do linguine or spaghetti noodles, or whatever your pasta maker has. Pasta sheets can also be used for ravioli on page 14.
3. Place freshly cut pasta straight into boiling salted water and cook for 2-3 minutes or until al dente.

Homemade Fresh Rainbow Pasta

PASTA INGREDIENTS

2 cups flour

3 egg yolks

1 egg

Pinch of salt

3 tbsp vegetable puree

SPINACH PUREE

1 tbsp olive oil

1/4 onion, chopped

2 cloves garlic, chopped

2 handfuls spinach

Salt and pepper to taste

ROASTED RED PEPPER PUREE

1 tbsp olive oil

1 red pepper, cut into large slices

2 cloves garlic, peeled and whole

1/4 onion, cut into large slices

Salt and pepper to taste

PUREE INSTRUCTIONS

1. For spinach pasta, heat all ingredients in a skillet on medium high. Cook until onions are translucent, garlic is fragrant and spinach is limp.
2. Transfer to a blender or food processor and puree until smooth. Put into fridge to cool.
1. For roasted red pepper pasta, heat oven on high broil and place oven rack near the top.
2. On a baking sheet, place pepper and onion slices as well as garlic cloves. Coat with the olive oil and season with salt and pepper.
3. Cook in the oven 7-10 minutes or until there is a light char on the veggies and they are cooked through.
4. Transfer to blender or food processor and puree until smooth. Place in fridge to cool.



4 servings



20 minutes prep, 1 hour set time, 5 minutes cook time

INSTRUCTIONS

1. Place flour directly onto a large work surface and create a well in the middle. Place yolks, egg, salt and puree in well and use a fork to carefully beat together. Once combined, use the fork to slowly beat flour into the egg mixture. Do this until you can't use the fork any more.
2. Using your hands, start kneading the dough and forming it into a ball. Knead the dough for 10 minutes (aka get your arm workout for the week). After the 10 minutes, the dough should be smooth and elastic but still relatively hard to work with.
3. Cover the dough tightly with plastic or beeswax wrap and place in the fridge for 1 hour. This lets the gluten do its thing.
4. Take the ball of dough out of the fridge and cut into 6 equal pieces, flattening each out by hand as much as possible and dusting with flour.
5. Follow instructions on the last page for how to proceed with or without a pasta maker.



The background of the entire page is a close-up photograph of various pasta shapes. In the center, there are several long, thin, green pasta strips, likely made with spinach. Surrounding these are numerous long, thin, yellowish-orange pasta strips, which appear to be dried. The lighting is warm, highlighting the textures of the pasta.

How To Dry Pasta

🕒 15 minutes prep time, 10-12 hours dry time

INGREDIENTS

Any amount of
freshly made pasta

INSTRUCTIONS

1. Separate pasta pieces and hang to dry for 10-12 hours (overnight is great). Hang the pasta on whatever you have handy if you're not fancy enough to have a pasta rack. I've used several dish racks and also string tied between two chairs in the past and both have worked well.
2. Let the pasta dry completely and then gather it up and seal it in an airtight bag until you're ready for your next delicious pasta meal.
3. Dried pasta takes longer to cook than fresh stuff so remember that it may take closer to 8-10 minutes for your dried pasta to cook in boiling, salted water.

NOTES

Dried pasta will stay good for up to one month!

Pasta Carbonara



2-3 servings



20-30 minutes

What could possibly be better than cheap and easy breakfast pasta?



INGREDIENTS

250-300g of pasta (about half a box or make your own fresh stuff on page 13)

Chopped garlic - <3

6 slices chopped bacon OR 150g of chopped pancetta

2 eggs

1/2 cup parmesan cheese

Salt and pepper

1/2 cup reserved pasta water

(**Don't forget this part)

INSTRUCTIONS

1. Cook pasta until al dente in well salted water. Right before draining, reserve 1/2 cup pasta water for later.
2. While the pasta is cooking, cook bacon or pancetta in a large pan. When meat is almost finished cooking, stir in garlic and cook until fragrant.
3. In a small bowl, whisk eggs, parmesan cheese and salt and pepper with a fork until well combined. Set aside with the pasta water nearby.
4. Transfer drained pasta into pan and toss until the pasta is coated in the garlic and bacon.
5. Remove the pan from heat and stir in your egg mixture immediately, tossing continuously until the pasta is completely coated in the creamy sauce. If it is too thick, add a bit of pasta water at a time until the desired consistency is reached. (*Don't be tempted to just pour the mixture into the pan when it's still on the burner because you'll end up with scrambled eggs...)
6. Top with some freshly grated parmesan and some chives if you've got them. Now go eat your delicious breakfast pasta before it gets cold!

Butternut Squash Ravioli



4 servings



45-60 minutes

INGREDIENTS

Olive oil

1 small onion, chopped

<3 garlic

5 cups of chopped butternut squash
(frozen or fresh)

1/2 cup parmesan cheese

2 tbsp bread crumbs

1 egg, beaten

1/4 tsp nutmeg

Salt and Pepper

Fresh pasta sheets (see page 13) or
wonton wrappers (+ one egg white)



INSTRUCTIONS

1. Add a splash of olive oil to a pan heated to medium high. Add the onions and garlic and cook until fragrant.
2. Boil the chopped squash for about 5 minutes in a large pot of salted water.
3. Drain squash and transfer to the pan with the onion and garlic. Season to taste with salt and pepper. Stir together and cook for an additional 5-7 minutes or until the squash is very soft and cooked through.
4. Remove squash from heat and stir in the parmesan cheese, bread crumbs, beaten egg and nutmeg. Set ravioli filling aside.

FRESH PASTA METHOD

1. Take thin sheets of fresh pasta and use a glass or knife to cut out circles approximately 2 inches in diameter. Spoon a small amount of ravioli filling into the very middle and then fold the ravioli in half, crimping the edges with your fingers or a fork to make sure it stays sealed.
2. Lay prepared ravioli out to dry in a single layer for 30 minutes.

WONTON WRAPPER METHOD

1. Beat together one egg white and 1 tsp of water.
2. Take one wonton wrapper and brush all four edges with the egg and water mixture. Add a small scoop of filling into the very centre and then top with a second wonton wrapper. Press along the edges to seal the wrapper.
3. Lay prepared ravioli out to dry in a single layer for 30 minutes.

COOKING INSTRUCTIONS

1. Bring a large pot of well salted water to boil and gently add ravioli to the pot. Boil for 3-5 minutes or until the raviolis are floating to the top. Drain and toss with a little bit of olive oil so they don't stick together while you make the sauce (see page 15).

Sage Brown Butter Sauce



4 servings



10 minutes

INGREDIENTS

- 3/4 cup butter
- 2 tbsp fresh sage, chopped
- 1/2 cup parmesan
- 1/2 cup cream
- Squirt of lemon juice

INSTRUCTIONS

1. Add the butter into a pan and heat to medium high. Cook the butter for 5 minutes, stirring frequently to ensure it doesn't burn. It will start to foam and bubble and turn slightly brown.
2. Add the fresh sage and continue stirring and cooking for another 3-5 minutes. Once the butter is a lovely brown colour, reduce the heat to low and stir in the parmesan, cream and lemon juice. Stir until well combined.
3. Add drained pasta into the pan and toss to coat in the sauce.
4. Serve it up fresh and hot and enjoy!

NOTES

This sauce pairs perfectly with the butternut squash ravioli on the last page.





Puffy Pancake



1 serving



30 minutes

INGREDIENTS

2 tbsp butter
2 eggs
1/2 cup flour
1/2 cup milk
1/4 tsp salt
1/2 tsp vanilla

INSTRUCTIONS

1. Heat oven to 400 degrees. Place a pie plate with butter in it into the oven and leave until melted.
2. Whisk together eggs, flour, milk, vanilla and salt until well combined.
3. Remove pie plate from oven and pour pancake mixture into the plate and over the butter.
4. Bake for 25 minutes and then remove from heat.
5. Top with your favourite berries, maple syrup and a dusting of icing sugar.

PRO TIP

Mix up a double batch of batter and get two pie plates in the oven at the same time for pancakes for you and a friend.

Coconut Rice Pudding



4-6 servings



30 minutes cook time, 2 hours set time

INGREDIENTS

- 1/2 cup rice
- 1 cup water
- 1 can sweetened condensed milk
- 1 can coconut milk
- 1/2 tsp cinnamon
- 1 tsp vanilla
- 1/2 cup shredded coconut
- 1/3 cup shredded coconut, toasted

INSTRUCTIONS

1. Add rice and water to a saucepan, bring to boil, reduce heat and simmer until all water is absorbed.
2. Add condensed milk, coconut milk, cinnamon and vanilla. Stir and cook on medium-low heat for 15 minutes, stirring occasionally.
3. Add in shredded coconut (not toasted) and cook for an additional five minutes.
4. Transfer to a bowl and leave to set in fridge for at least 2 hours.
5. Top with toasted coconut and an optional sprinkle of cinnamon before serving and enjoy.



Pumpkin Cheesecake



1 cheesecake



90 minutes, 5 hours set time

INGREDIENTS

1 cup graham cracker crumbs	1/8 tsp cloves
1/2 cup crushed ginger snap cookies	1/8 tsp nutmeg
1 tbsp white sugar	1/4 tsp salt
5 tbsp butter, melted	2 packages cream cheese
2/3 cup brown sugar	3 eggs
1/2 tsp cinnamon	1 tsp vanilla
1/4 tsp ginger	1 cup pumpkin puree



INSTRUCTIONS

1. First start by making the crust. Crush up the cookies and then combine them and the sugar in a bowl. Melt the butter and stir in until well combined.
2. Transfer the crust into a springform pan and press the crust firmly into the bottom of the pan. Bake for 10 minutes at 350 degrees.
3. While the crust is baking, start making the cheesecake by combining brown sugar, spices and salt.
4. Beat the cream cheese until soft and creamy and then add in the sugar mixture. Continue beating until combined and then add in one egg at a time, mixing it in entirely before adding another.
5. Finally, stir in the vanilla and pumpkin puree so that the whole thing is delightfully orange, creamy, smooth and speckled with spices.
6. Reduce the oven heat to 325 degrees. Pour your cheesecake batter over the baked crust and put back into the oven. Cook for approximately 60 minutes or until the very centre is the only jiggly bit when you gently jiggle the pan.
7. When the cheesecake is done cooking, remove from heat and transfer to the fridge. Allow cheesecake to cool for at least 5 hours or preferably overnight.
8. Serve with fresh whipping cream on top and a light dusting of cinnamon.

Mom's Chocolate Chip Cookies



16-20 cookies



20-25 minutes

INGREDIENTS

2 1/4 cups flour

1 tsp baking soda

1 tsp salt

1 cup softened butter

3/4 cup white sugar

3/4 cup brown sugar

1 1/2 tsp vanilla

2 eggs

Classic Version

1 pkg chocolate chips (just under two cups)

1 cup chopped nuts (optional)

Paige's Variation

1 cup chocolate chips

1/4 cup Skor bits

1/4 cup sweetened coconut flakes



INSTRUCTIONS

1. Preheat oven to 375F.
2. In one bowl combine flour, baking soda, salt and mix together.
3. In a second bowl, cream together the softened butter, brown and white sugar, and vanilla. Once creamed together beat in eggs one at a time until incorporated.
4. Add dry ingredients to wet ingredients and mix well. Finally, stir in either the classic cookie ingredients or Paige's variation ingredients.
5. Drop spoonfuls of cookie dough onto a baking sheet and then bake for 10-12 minutes, or until your desired level of soft/crispy is reached.
6. Eat some because they smell so damn good!

Pumpkin Chocolate Chip Cookies



16-24 cookies



20-24 minutes

INSTRUCTIONS

1. Preheat oven to 375F.
2. In one bowl, mix together pumpkin, sugar, oil, egg and vanilla until well combined.
3. In a second bowl, combine flour, baking powder, cinnamon and baking soda/milk mixture.
4. Pour dry ingredients into wet ingredients and stir until well combined and no flour is visible. Finally, stir in chocolate chips and chopped nuts.
5. Drop by the spoonful into heaps on a prepared baking tray and cook for 15 minutes.
6. Eat cookies immediately after they come out of the oven and burn your tongue or attempt to exercise some self restraint and give them a hot sec to firm up a bit. Up to you!

INGREDIENTS

- 1 cup pureed pumpkin
- 1 cup white sugar
- 1/2 cup oil
- 1 egg
- 1 1/2 tsp vanilla
- 2 cups flour
- 2 tsp baking powder
- 1 1/2 tsp cinnamon
- 1 tsp baking soda dissolved in 1 tbsp milk or cream
- 1 cup chocolate chips
- 1/2 cup chopped nuts (I like walnuts)



Wacky Cake



1 cake



45-70 minutes

The most broke bitch friendly cake you'll ever bake. No dairy or eggs required!



INGREDIENTS

3 cups flour
2 cups white sugar
1 tsp salt
2 tsp baking soda
6 tbsp cocoa
2/3 cup oil
2 tsp vanilla
90 ml vinegar
2 cups water

INSTRUCTIONS

1. Preheat oven to 350F.
2. Mix dry ingredients in a bowl, making sure to get it all well combined.
3. Stir in oil, vanilla, vinegar and water. Combine until smooth and no lumps of flour mixture remain in the bowl.
4. Pour the cake mixture into an un-greased pan (the size will affect your cooking time so beware of this).
5. Bake for 35-60 minutes, depending on your pan size.
6. Remove from heat and let cool before decorating with the toppings of your choice.



For The Brokest Bitches

HOW TO FANCY UP YOUR BOXED MAC AND CHEESE

1. Sauté up some spinach, chopped garlic, chopped tomatoes, chopped mushrooms or whatever veggies you love most and stir into prepared mac and cheese.
2. Stir sour cream into your mac and cheese and top with chopped avocado and extra cheese and a bit of salsa if you want.
3. Crumble some bacon bits (homemade or store bought) on top because why not?
4. Stir in some leftover ground beef (especially tasty if the beef has taco seasoning all up in it).
5. Stir in some cream cheese and transfer to a baking dish. Top with bread crumbs or grated cheese and then bake for a few minutes to create a creamy baked mac.
6. Get fancy with the condiments and add sriracha, hot sauce or ketchup.
7. Add chopped hot dogs or veggie dogs because, duh, this is the best.



Thank you!

Y'all know that I love to eat.

As it turns out, I love to cook too! What a happy coincidence. I want to say a huge thanks to everyone who ever let me test drive a recipe on them, even when it didn't go exactly as planned.

Sorry to everyone who has ever asked me if they could help in the kitchen and then I set them to stirring a pot of boiling water while I did everything else. I appreciate you!

I hope you have as much fun making and eating (especially the eating part) these recipes as I do. Happy cooking!

For help with recipes, text or email Paige

paigeellenmueller@gmail.com

403-848-2018