**Shrimp Fra Diavolo**

1 ½ pounds large shrimp (26 to 30 per pound), peeled and deveined, shells reserved

Salt

1 (28-ounce) can whole peeled tomatoes

3 tablespoons vegetable oil

1 cup dry white wine

4 garlic cloves, minced

½ - 1 teaspoon red pepper flakes

½ teaspoon dried oregano

2 anchovy fillets, rinsed, patted dry, and minced

¼ cup chopped fresh basil

¼ cup chopped fresh parsley

1 ½ teaspoons minced pepperoncini, plus 1 teaspoon brine

2 tablespoons extra-virgin olive oil

1. Toss shrimp with ½ teaspoon salt and set aside. Pour tomatoes into colander set over large bowl. Pierce tomatoes with edge of rubber spatula and stir to briefly release juice. Transfer drained tomatoes to small bowl and reserve juice. Do not wash colander.
2. Heat 1 tablespoon vegetable oil in 12-inch skillet over high heat until shimmering. Add shrimp shells and cook, stirring frequently, until they begin to turn spotty brown and skillet starts to brown, 2 to 4 minutes. Remove skillet from heat and carefully add wine. When bubbling subsides, return skillet to heat and simmer until wine is reduced to about 2 tablespoons, 2 to 4 minutes. Add reserved tomato juice and simmer to meld flavors, 5 minutes. Pour contents of skillet into colander set over bowl. Discard shells and reserve liquid. Wipe out skillet with paper towels.
3. Heat remaining 2 tablespoons vegetable oil, garlic, pepper flakes, and oregano in now-empty skillet over medium heat, stirring occasionally, until garlic is straw-colored and fragrant. Add anchovies and stir until fragrant, about 30 seconds. Remove from heat. Add drained tomatoes and mash with a potato masher until coarsely pureed. Return to heat and stir in reserved tomato juice mixture. Increase heat to medium-high and simmer until mixture has thickened, about 5 minutes.
4. Add shrimp to skillet and simmer gently, stirring and turning shrimp frequently, until they are just cooked through, 4 to 5 minutes. Remove pan from heat. Stir in basil, parsley, and pepperoncini and brine and season with salt to taste. Drizzle with olive oil and serve.

**7UP Pound Cake**

*Serves 12*

**Cake**   
2 1/2 cups granulated sugar  
5 large eggs, room temperature  
1/2 cup 7UP, room temperature  
1 TB grated lemon zest  
1 TB lime zest  
2 TB fresh lemon juice  
2 TB fresh lime juice  
1/2 tsp salt  
20 TB (2 1/2 sticks) unsalted butter  
3 1/4 cups cake flour

**Glaze**  
1 cup confectioners’ sugar  
1 TB fresh lemon juice  
1 TB fresh lime juice

1. **For the Cake**: Adjust an oven rack to the lower-middle position and heat the oven to 300 degrees.  
   Grease and flour a 12-cup non-stick tube or bundt pan. Process the the granulated sugar, eggs, 7UP, lemon zest, lime zest  
   lemon juice , lime juice and salt in a food processor until smooth, about 10 seconds. With the machine running,  
   slowly pour in the butter and process until incorporated. Transfer to a large bowl. add the four in three additions, whisking  
   until combined.  
   2. Spread the batter in the prepared pan. gently tap the pan on the counter to release any trapped air bubbles. Bake until  
   a toothpick inserted in the center comes out clean, 75 to 90 minutes. Cool the cake in the pan for 10 minutes, then turn it out onto a wire rack set inside a rimmed baking sheet to cool completely, about 2 hours.  
   **3. For the Glaze**: Whisk the ingredients together in a bowl until smooth. Pour the glaze over the cooled cake. Let the glaze set  
   for 10 minutes. Serve. ( The cake can be stored at room temperature for up to 3 days).

**Beef Enchilada Casserole**

*Serves 8 to 10*

20 (6-inch) corn tortillas

1 1/2 cups low-sodium beef broth, divided

1 can (10-ounces) Ro-Tel Diced Tomatoes and Green Chilies

2 pounds lean ground beef

2 tablespoons vegetable oil

2 onions, chopped fine

8 garlic cloves, minced

2 tablespoons chili powder

1 teaspoon ground cumin

3 (15-ounce) cans tomato sauce

4 cups (1 pound) shredded Colby-Jack or Monterey Jack cheese, divided

3 jalapeño chilies, seeded and chopped fine, divided

1/2 cup chopped fresh cilantro

1 tablespoon hot sauce

Salt and pepper

**1.** Adjust oven rack to middle position and heat oven to 450 degrees. Grease a 9-by-13-inch baking dish. Toast 3 of tortillas in a large nonstick skillet over medium-high heat until they bubble and turn spotty brown, 1 to 2 minutes per side. Transfer to a plate and repeat with remaining tortillas.

**2.** Tear 8 of toasted tortillas into rough pieces and transfer to a food processor. Add 3/4 cup broth and tomatoes and their juice and process until smooth, about 15 seconds; transfer to a large bowl. Cook beef in the now-empty skillet over medium-high heat, breaking up meat into small pieces with a wooden spoon, until it is no longer pink and cooked through. Drain beef, discarding drippings, then add to tortilla mixture.

**3.** Add oil and onions to the now-empty skillet and cook until softened, about 5 minutes. Stir in garlic, chili powder and cumin and cook until fragrant, about 30 seconds. Add tomato sauce and remaining 3/4 cup broth and simmer until slightly thickened, 5 to 7 minutes. Add 1/2 of tomato sauce mixture, 1 1/2 cups cheese, 2 tablespoons of jalapeño, cilantro and hot sauce to tortilla-beef mixture. Season with salt and pepper to taste.

**4.** Arrange 6 toasted tortillas on bottom of prepared baking dish. Spread tortilla-beef mixture evenly over tortillas. Arrange remaining 6 tortillas over tortilla-beef mixture and top with remaining tomato-sauce mixture.

**5.** Bake on rack in middle of a preheated 450-degree oven about 30 minutes, until filling is bubbling around edges. Sprinkle remaining 2 1/2 cups cheese and remaining jalapeño evenly over top. Bake until the cheese is browned, 15 to 20 minutes and casserole is heated through. Let rest 20 minutes before serving (best served day it is made). Serve topped with sour cream, chopped green onions and lime wedges.

**Mississippi Mud Brownies**

Makes 24

6 oz. unsweetened chocolate, chopped  
2 sticks (8 oz. or 16 Tb.) unsalted butter  
1 1/2 cups (7.5 oz) all-purpose flour  
1/3 cup Dutch Processed Cocoa  
1/2 tsp. salt  
3 cups (21 oz.) sugar  
5 large eggs   
2/3 cup pecans, chopped

Topping:  
3/4 cup marshmallow creme  
1/4 cup semisweet chocolate chips  
2 tsp. vegetable oil

1. Adjust oven rack to middle position and preheat the oven to 325 degrees.  Spray a 13×9 pan or line with parchment or nonstick foil.  
2.  In a microwave safe bowl, put the unsweetened chocolate and 2 sticks of butter.  Melt in the microwave stirring every 1-2 minutes.  Let this mixture cool slightly.  
3.  In another bowl, whisk flour, cocoa and salt until combined.  
4.  In a large bowl or stand mixer, mix the sugar and eggs.  
5.  Take the slightly cooled chocolate mixture and mix it into the sugar and eggs.  Then add the flour in a little at a time (about 3-4 installments) until mixed thoroughly.   
6.  Fold your pecans into the brownie batter and pour into prepared pan. Bake until toothpick inserted in center comes out with few moist crumbs attached, about 35 minutes, rotating pan halfway through baking. Transfer to wire rack.  
7.  Spray a spatula with cooking spray.  Once you take out the brownies, dollop the marshmallow creme onto the hot brownie with the sprayed spatula and let sit until softened, about 1 minute. Using the spatula, spread marshmallow crème evenly over brownies. In a small bowl, microwave the semisweet chocolate chips and oil together.  Once melted, drizzle over the marshmallow creme layer.  Cool for 2 hours. (Brownies can be stored at room temperature for up to 2 days.)

**Cream Cheese Coffee Cake**

From: Mother Thyme

For Filling:

* 2 8 oz. packages cream cheese, softened (light or regular)
* ½ cup sugar
* ½ teaspoon vanilla extract
* 1 large egg

For Cake:

* 3 cups all-purpose flour
* 1 teaspoon baking powder
* ½ teaspoon baking soda
* ½ teaspoon salt
* ½ cup (1 stick) unsalted butter, softened
* 1 cup sugar
* 4 large eggs
* 1 teaspoon vanilla extract
* 1 cup sour cream (light or regular)

For Streusel Topping:

* ¼ cup sugar
* ¼ cup flour
* 3 tablespoons butter, chilled and cubed

For Topping:

* ¼ cup confectioners’ sugar
* 1 ½ teaspoon milk

Directions:

1. Preheat oven to 350 degrees.  Grease and flour a 9” x 13” cake pan and set aside.
2. Make the filling: using an electric mixer in a medium bowl combine cream cheese, sugar, egg and vanilla and blend on medium-low speed until creamy.  Set mixture aside.
3. Make the cake batter: In separate bowl stir together flour, baking powder, baking soda and salt and set aside.
4. Using an electric mixer in a large bowl cream butter and sugar on medium-low speed.  Add eggs one at a time then vanilla extract.   Gradually add in flour mixture alternating with sour cream until it is all combined.
5. Spread half the batter in prepared cake pan.  Spread cream cheese mixture evenly on top.  Top with remaining cake batter and smooth with a spatula.  Using a butter knife, gently swirl in the batter.
6. Make the topping: Add sugar, flour and chilled butter in a small bowl and stir using a fork or pastry blender until mixture is crumbly.  Sprinkle on top of cake.
7. Bake for 40-45 minutes until cake tester inserted in the center comes out clean.
8. Cool on rack.
9. Make the glaze: In a small bowl combine confectioners’ sugar and milk until creamy.  Drizzle over cake.

**Whoopie Pies**

Makes 6 pies

Cakes

2 cups flour  
1/2 cup Dutch process cocoa  
1 tsp baking soda  
1/2 tsp salt  
8 T unsalted butter, room temperature  
1 cup packed light brown sugar  
1 egg  
1 tsp vanilla extract  
1 cup buttermilk

Filling

12 T unsalted butter, room temperature  
1 1/4 cups powdered sugar  
1 1/2 tsp vanilla extract  
1/8 tsp salt  
2 1/2 cups marshmallow fluff

1) Cakes: adjust oven racks to upper-middle and lower-middle positions and preheat oven to 350 degrees. Line two baking sheets with parchment paper.

2) Whisk flour, cocoa, baking soda, and salt in a medium bowl.

3) With a mixer on medium speed, beat butter and sugar until fluffy, about 4 minutes. Mix in egg and vanilla. Mix in flour mixture and buttermilk alternately in two batches.

4) Scoop 1/3 cup batter onto baking sheets, 6 per sheet about 3 inches apart. Bake until cakes spring back when touched, 15-18 minutes, switching and rotating pans halfway through baking. Cool cakes on baking sheet for at least an hour.

5) Filling: with a mixer on medium speed, beat butter and powdered sugar together until fluffy, about 2 minutes. Beat in vanilla and salt. Beat in marshmallow fluff until completely mixed. Chill for at least 30 minutes before assembling pies. (Bowl can be wrapped and refrigerated for up to 2 days.)

6) Put about 1/3 cup of filling on the flat side of one cake, top with flat side of another cake and squish together. Repeat with remaining cakes, making 6 pies. (Whoopie pies can be refrigerated in airtight container for up to 3 days.)

**Foolproof All-Butter Pie Pastry**

Prep time:  15 mins

Cook time:  30 mins

Total time:  45 mins

Serves: 8

"Easy as pie," pie crust made using all butter and a little secret help from a few tablespoons of sour cream. This dough is a dream to work with and yields a wonderfully flavored and tender crust. Disks of dough wrapped tightly in plastic wrap can be frozen for up to a month; before rolling the dough, thaw it in the refrigerator and then let it soften at room temperature for about 15 minutes.

* ⅓ cup ice water, plus extra as needed
* 3 tablespoons sour cream
* 2½ cups all-purpose flour
* 1 tablespoon sugar
* 1 teaspoon salt
* 16 tablespoons (2 sticks) unsalted butter, cut into ¼ inch pieces and frozen for ten to fifteen minutes

Instructions

1. Mix ⅓ cup of the ice water and sour cream together in a small bowl until combined.
2. Process the flour, sugar, and salt together in a food processor until combined.
3. Scatter the butter pieces over the top and pulse the mixture until the butter is the size of large peas (about ten pulses).
4. Pour half the sour cream mixture over the flour mixture and pulse until incorporated, about three pulses. Repeat with the remaining sour cream mixture. Pinch the dough with your fingers; if the dough feels dry and doesn't hold together, sprinkle 1 to 2 tablespoons more ice water over the mixture and pulse just until the dough forms large clumps and no dry flour remains (3-5 pulses).
5. Divide the dough into 2 even pieces. Turn each piece of dough onto a sheet of plastic wrap and flatten each into a 4-inch disk. Wrap each piece tightly in plastic wrap and refrigerate for 1 hour. Before rolling the dough out, let it sit on the counter to soften slightly, about ten minutes. (Dough can be refrigerated for up to 24 hours. Let thoroughly chilled dough stand at room temperature for 15 minutes before rolling.)
6. When you are ready to bake it, preheat your oven to 375 degrees. Line the crust with a double layer of tin foil and fill it with pie weights. Bake until the pie dough looks dry and is light in color, 25-30 minutes. Transfer the pie plate to a wire rack and remove the weights and foil.

**Deep-Dish Apple Pie**

Foolproof All-Butter Pie Pastry (recipe above)  
1/2 cup granulated sugar  
1 teaspoon granulated sugar  
1/4 cup light brown sugar, packed  
1/4 teaspoon table salt  
1 tablespoon lemon juice  
1/2 teaspoon lemon zest, grated  
1/8 teaspoon ground cinnamon  
2 1/2 lbs tart apples, about 5 medium, peeled and cut into 1/4-inch-thick slices (see note)  
2 1/2 lbs sweet apples, about 5 medium, peeled and cut into 1/4-inch-thick slices (see note)  
1 egg white, beaten lightly  
  
1) Mix 1/2 cup granulated sugar, brown sugar, salt, zest, and cinnamon in large bowl; add apples and toss to combine. Transfer apples to Dutch oven (do not wash bowl) and cook, covered, over medium heat, stirring frequently, until apples are tender when poked with fork but still hold their shape, 15 to 20 minutes. (Apples and juices should gently simmer during cooking.) Transfer apples and juices to rimmed baking sheet and cool to room temperature, about 30 minutes. While apples cool, adjust oven rack to lowest position, place empty rimmed baking sheet on rack, and heat oven to 425 degrees.

2) Remove 1 disk of foolproof all-butter pie pastry dough from refrigerator and roll out between 2 large sheets of parchment paper or plastic wrap to 12-inch circle, about 1/8 inch thick. (If dough becomes soft and/or sticky, return to refrigerator until firm.) Remove parchment from one side of dough and flip onto 9-inch pie plate; peel off second layer of parchment. Working around circumference, ease dough into plate by gently lifting edge of dough with one hand while pressing into plate bottom with other hand. Leave dough that overhangs plate in place; refrigerate until dough is firm, about 30 minutes.  
  
3) Meanwhile, roll second disk of dough between 2 large sheets of parchment paper or plastic wrap to 12-inch circle, about 1/8 inch thick. Refrigerate, leaving dough between parchment sheets, until firm, about 30 minutes.  
  
4) Set large colander over now-empty bowl; transfer cooled apples to colander. Shake colander to drain off as much juice as possible (cooked apples should measure about 8 cups); discard juice. Transfer apples to dough-lined pie plate; sprinkle with lemon juice.  
  
5) Remove parchment from one side of remaining dough and flip dough onto apples; peel off second piece of parchment. Pinch edges of top and bottom dough rounds firmly together. Trim and seal edges of dough, then cut four 2-inch slits in top of dough. Brush surface with beaten egg white and sprinkle evenly with remaining teaspoon sugar.  
  
6) Set pie on preheated baking sheet; bake until crust is dark golden brown, 45 to 55 minutes. Transfer pie to wire rack and cool at least 1 1/2 hours. Cut into wedges and serve.

**Thin and Crispy Oatmeal Cookies**

**YIELD:**MAKES ABOUT 2 DOZEN COOKIES

* 1 cup all-purpose flour
* 3/4 teaspoon baking powder
* 1/2 teaspoon baking soda
* 1/2 teaspoon salt
* 14 tablespoons unsalted butter (1 3/4 sticks), softened but still slightly cool
* 1 cup granulated sugar
* 1/4 cup packed light brown sugar
* 1 large egg
* 1 teaspoon vanilla extract
* 2 1/2 cups old-fashioned rolled oats (do NOT use instant or quick-cooking oats)

1. Adjust oven rack to the middle position and heat the oven to 350 degrees. Line large (18- by 12-inch) baking sheets with parchment paper and set aside.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In standing mixer fitted with paddle attachment, beat the butter, granulated sugar and brown sugar together until just combined, about 20 seconds. Increase the mixer speed to medium and continue to beat until light and fluffy, about 1 minute longer. Scrape down the sides of the bowl with a rubber spatula. Add the egg and vanilla and beat on medium-low until well mixed, about 30 seconds. Scrape down the sides of the bowl again. Add the flour mixture and mix until barely incorporated, 10-20 seconds. Gradually add the oats and mix until well-combined, about 20 seconds. Give the dough a final stir with a wooden spoon to ensure that no flour pockets remain and that the ingredients are evenly distributed.
4. Scoop out about 2 tablespoon-sized mounds of dough and roll them to form balls. Place the cookies about 2 1/2-inches apart on the baking sheets - about 8 cookies per sheet. They will spread quite a bit. Lightly press each cookie to about 3/4-inch thickness.
5. Bake 1 sheet of cookies at a time until the cookies are deep golden brown, edges are crisp, and centers are still very slightly soft, 13 to 16 minutes, rotating baking sheet halfway through. Transfer baking sheet to wire rack; cool cookies completely on sheet.