



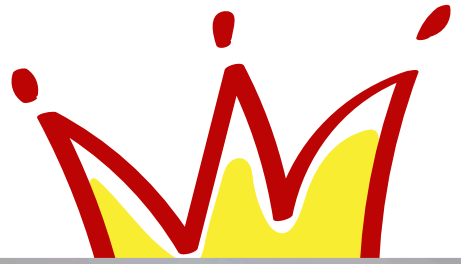
# United Tastes of America

online contest

## Recipe Book



# The Winner:



## Apple pie recipe

by Chudášová and Krotká

INGREDIENTS Apple pie (filling):

- 6-7 apples (7 cups thinly sliced) • 1 1/2 tsp cinnamon • 8 Tbsp unsalted butter • 3 Tbsp all-purpose flour • 1/4 cup water • 1 cup granulated sugar • 1 egg, + 1 Tbsp water, for egg wash

Pie crust:

- 2 1/2 cups all-purpose flour, plus more to dust
- 1/2 Tbsp granulated sugar
- 1/2 tsp sea salt
- 1/2 lb COLD unsalted butter, (2 sticks) diced into 1/4" pieces
- 7 Tbsp ice water, (7 to 8 Tbsp)

### APPLE PIE RECIPE

1. Make the pie crust recipe and chill per instructions while preparing the filling. Preheat oven to 425°F.
2. Melt butter in a medium saucepan over medium heat. Whisk in 3 Tbsp flour then simmer for 1 minute, whisking constantly. Whisk in 1/4 cup water and 1 cup sugar and bring to a boil. Reduce heat and continue simmering for 3 minutes, whisking frequently then remove from heat.
3. Peel, remove cores, and thinly slice 7 cups of apples and place them in a large bowl. Sprinkle the top with 1 1/2 tsp cinnamon and toss to combine. Pour the sauce over the apples and stir to coat the apple slices.
4. Sprinkle your work surface with flour and roll out the bottom pie crust to a 12" diameter circle. Wrap it around your rolling pin to transfer it to the 9" pie plate. Add apple mixture, mounding slightly in the center and



being careful not to get the filling on the edges which would make it difficult to seal.

5. Roll the second crust into an 11" round and cut into 10 even-thickness strips using a pizza cutter. Arrange strips in a woven lattice pattern over the top (see video tutorial). Beat together 1 egg and 1 Tbsp water and brush the top with egg mixture.
6. Bake at 425 ° F in the center of the oven for 15 minutes. Reduce the heat to 350 ° F and continue baking for another 45 minutes or until the apples are soft and the filling is bubbling through the vents.\* Rest at room temp 1 hour before serving.

#### PIE CRUST RECIPE

1. Place flour, sugar and salt into the bowl of a food processor and pulse a few times to combine. Add cold diced butter and pulse the mixture until coarse
2. crumbs form with some pea-sized pieces then stop mixing. Mixture should remain dry and powdery. Add 7 Tbsp ice water and pulse just until moist clumps or small balls form. Press a piece of dough between your finger tips
3. and if the dough sticks together, you have added enough water. If not, add more water a teaspoon full at a time. Be careful not to add too much water or the dough will be sticky and difficult to roll out. Transfer dough to a clean work surface, and gather dough together into a ball. Divide dough in half and flatten to form 2 disks. Cover with plastic wrap and refrigerate 1 hour
4. before using in recipes that call for pie crust.





# Cookies



## ingredients:

- 150 g butter
- 140 g sugar
- 1 tsp vanilla
- 230 g flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 200 g chocolate chips
- 1 egg

Name: Adéla Kubíková  
Nela Martínková

## procedure:

1. preheat the oven for 190°C
2. beat butter with sugar until foamy
3. add vanilla and egg
4. in other bowl, mix flour, baking soda and salt
5. add this mixture to butter and sugar
6. mix it together
7. shape the cookies on plate downright with baking paper
8. bake for 10 minutes - ENJOY!

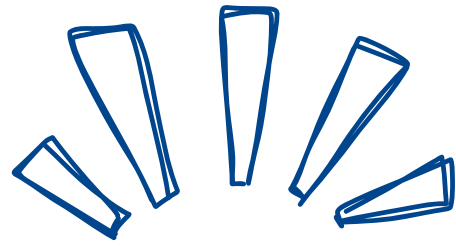


# Banana Bread recipe

## by Hudečková

### INGREDIENTS:

- 1 cup of white sugar
- ½ cup of margarine/butter
- 2 eggs
- 1 ½ cups of mashed banana
- 2 cups of all purpose flour
- 1 teaspoon of baking soda



### RECIPE PROCEDURE:

1. Preheat the oven to 200°C.
2. Butter a loaf pan.
3. Beat the fat with sugar until it's smooth, then gradually add eggs and mashed banana.
4. Mix the loose ingredients (flour and baking soda) in a bowl and add that to the whipped mixture.
5. Mix everything into a smooth dough by slow mixing.
6. Pour it into a pre-greased mold and place in a preheated oven.
7. Bake it at 200 °C for approximately 40 minutes.
8. After baking, we turn it out of the mold, let it cool down and we can serve it.

YUMMY!

# PUMPKIN COOKIES

by Skiba

## What do you need ?

200g of pumpkin

¾ cup of sugar

1/3 of butter

2 eggs

1 spoon of baking powder

1 and half spoon of cinnamon

½ spoon of soda



## HOW?

First of all clean your Pumpkin. Then get your oven preheated and prepare your baking sheets with parchment paper or silicone baking mats. After that you must whisk all of your dry ingredients and mix the wet ingredients, you should have some electric mixer. First cream the butter and sugar together, then add egg after this you will add your bloated pumpkin. It will look a little curdled at this but. When you have this done you will mix it all together (dry with wet). The dough is thick and sticky so cookies scoop will be the best for this. Each cookies should be around 1.5 tablespoons of dough. Put your cookies in to the oven, until the edges will appear set. When the edges are set cookies are perfectly done but I strongly recommended to not eat it but cool it for some time. It will taste better, trust me. If you done this correctly you will taste the best cookies in the world.



# Cupcakes

Ingredients: dough

- 1 cup of semi-coarse flour
- 2 teaspoons of baking powder
- $\frac{1}{2}$  cup of sugar
- $\frac{1}{2}$  cup of milk
- $\frac{1}{4}$  cup of softened butter
- small pieces of chocolate
- 1 egg

Cream:

- 400 g of cream or Greek yogurt
- 220 g whipping cream 35-40%
- 3 teaspoons of sugar
- 1 teaspoon of vanilla sugar
- 2 drops of lemon peel



1. Mix flour, sugar, baking powder and butter in a bowl, then add milk, chocolate and eggs. Mix everything well.
2. Put the dough evenly into the baking cups.
3. Bake for about 20 minutes at a temperature of  $180^{\circ}\text{C}$ .
4. Whip the cream together with both sugars until stiff and carefully mix in to the yogurt.
5. Transfer the cream to piping bag and spray to the cakes.

by Holcová



# **Brownies-recipe**

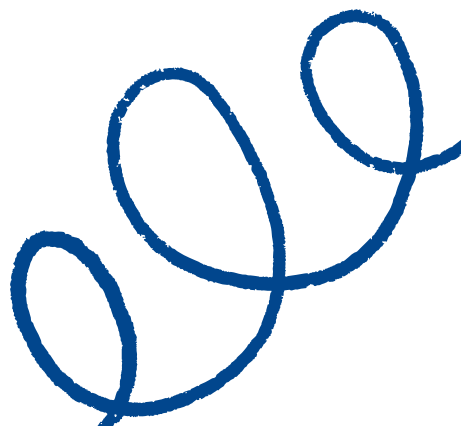
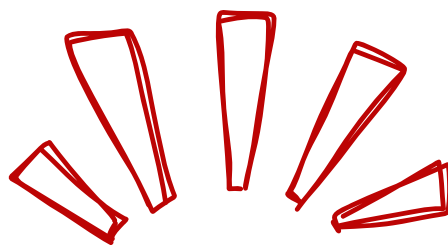
by Eliška Hermannová, Kateřina Němčanská

You will need:

1. 200g of unsalted butter
2. 200g of dark chocolate chips
3. 175g of sugar
4. 3 eggs
5. 1 tsp of vanilla sugar
6. 75g of flour
7. 30g of cocoa powder
8. pinch of salt
9. 180g of dark chocolate bar



We started by mixing the liquid ingredients, so that means heating the butter and mixing it with chocolate, which we also heated, then we added the eggs and pursued to the next part, which included mixing all the loose ingredients. We mixed sugar with flour, cocoa powder and vanilla sugar and then mixed the two parts together which gave us the final dough that we baked in the oven for about 20 minutes.





## MINI DONUTY

### INGREDIENCE

- 400 g polohrubá mouka
- 200 g krupicový cukr
- 166.67 g bílý jogurt
- 1.33 ks vanilkový cukr
- 1.33 ks PRÁŠEK DO PEČIVA s vinným kamenem (nebo běžný kypřicí prášek)
- 2.67 ks vejce
- 5.33 lžíce Olej vhodný na pečení a smažení
- 200 ml MLÉKO

vajíčka jsme zapomněly



### PRACOVNÍ POSTUP

1. Začneme přípravou donutové formy, kterou si předehřejeme.
2. Do mísy prosijeme všechny sypké suroviny (kromě cukru, který jednoduše přimícháme).
3. Přidáme vejce, jogurt a olej, a nakonec vmícháme mléko. Mělo by vzniknout tužší palačinkové těsto.
4. Do vysokého hrnku si nachystáme trezírovací sáček a vlijeme do něj těsto tak, abychom ho mohli pohodlně uzavřít.
5. Do vyhřátého toustovače plníme sáčkem důlky na minidonuty. Přiklopíme a pečeme dozlatova.
6. Po upečení donuty máčíme v rozpuštěné čokoládě a sypeme cukrovým zdobením dle fantazie a dostupných surovin.



**holky z 6.A  
ZŠ Rychvald**

# Chocolate Banana Bread

## History

Banana bread is thought to have originated in the United States in the early 1900s. One theory is that it was created during the Great Depression by enterprising housewives who were looking for ways to use up overripe bananas before they went bad. Another theory suggests that banana bread was created by companies that were looking for ways to promote the sale of their newly developed baking powder.

## Recipe

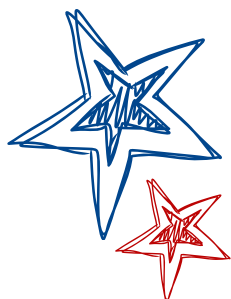
### Ingredients

- 1 cup flour
- 1/2 cup cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt
- 3 large brown bananas (1 1/2 cups mashed)
- 1/4 cup butter
- 1/4 cup canola vegetable oil, or melted coconut oil
- 3/4 cup sugar
- 1 large egg
- 1 teaspoon vanilla extract

### Instructions

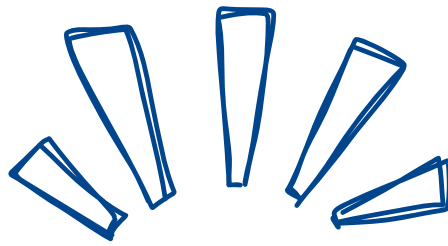
1. Heat your oven to 350°F (180°C). Grease a loaf pan with nonstick cooking spray and set aside.
2. In a medium bowl, whisk together the flour, cocoa powder, baking soda, and sea salt. Set aside.
3. In a large bowl, mash the ripe bananas with a fork. Add the melted butter and oil and stir until combined. Stir in the sugar, egg, and vanilla extract. Stir until smooth.
4. Stir the dry ingredients into the wet ingredients, don't overmix.
5. Pour batter into prepared pan. Bake for 50-65 minutes, or until a toothpick inserted into the center of the bread comes out mostly clean. You just don't want a lot of gooey batter. Check at 50 minutes, just to be safe. Oven times vary.
6. Remove the pan from the oven. Let the bread cool in the pan for 15 minutes. Run a knife around the edges of the bread and carefully remove from the pan. Let the bread cool until slightly warm. Cut into slices and serve.

by Lyko



# Mississippi Mud Pie

by Anežka



## Crust

24 Oreos

4 tbsp butter unsalted, melted

## Filling

5 yolks

½ cup milk

¼ cup corn starch

1 cup cream

1 ½ milk

¼ tsp salt

2/3 cup sugar

6 oz bittersweet chocolate

1:1/2:1 ratio bittersweet chocolate and cream

## Topping

2 cups heavy whipping cream

¼ cup confectioner's sugar

chocolate shavings, pecans, or cookie crumbs



Finely crush the cookies into fine crumbs in a food processor, or crush them in a heavy-duty ziplock bag. Stir the cookie crumbs and melted butter together in a small bowl until well combined. Firmly press the crumb mixture into a deep 9-inch pie plate.

Prepare the pudding layer. Place the egg yolks in a small heat-proof bowl and gently whisk to loosen them up. Set aside. Whisk together the sugar, cornstarch, and salt in a medium saucepan. Slowly whisk in the milk, and cook while whisking over medium-high heat until thickened, about 5 minutes. Slowly whisk about ½ cup of the hot milk mixture into the yolks to temper them, then whisk the yolk mixture back into the saucepan.

Cook over medium heat, stirring constantly, until thickened and bubbly, about 2 to 3 minutes. Remove from heat and stir in the chocolate, butter, and vanilla until fully melted and combined.

Pour the pudding over the oreo layer and let cool at room temperature for 20 minutes.

Place the pie in the refrigerator, uncovered, to chill for at least 4 hours or overnight.

Cover it with chocolate ganache – melted chocolate with cream.

When ready to serve, beat the cream and sugar in a large bowl with an electric mixer at high speed until soft peaks form, about 2 minutes. Spread the whipped cream on top of the pie in an even layer. Garnish with chocolate shavings, pecans, or cookie crumbs before slicing.

Upraveno ze zdroje: <https://preppykitchen.com/mud-pie/>





## BLT sandwich and PB&J sandwich

by Martiník

### *BLT sandwich*

- Ingredients: toast bread, bacon, lettuce, tomatoes, mayonnaise
- Recipe: Take 2 slices of toast and spread mayonnaise on them. Fry some bacon and then top the toast with the bacon, some lettuce and tomatoes.

### *PB&J sandwich (peanut butter and jelly)*

- Ingredients: toast bread, peanut butter, marmalade (I used apricot marmalade)
- Recipe: Take two slices of toast, spread peanut butter on one of them and marmalade on the other one and put the slices together.


Source: <https://esquire.cz/lifestyle/5-sendvicu-z-usa-ktere-byste-meli-znat-a-ktere-si-muzete-snadno-pripravit/>





## Donuts

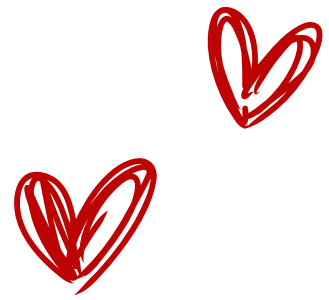
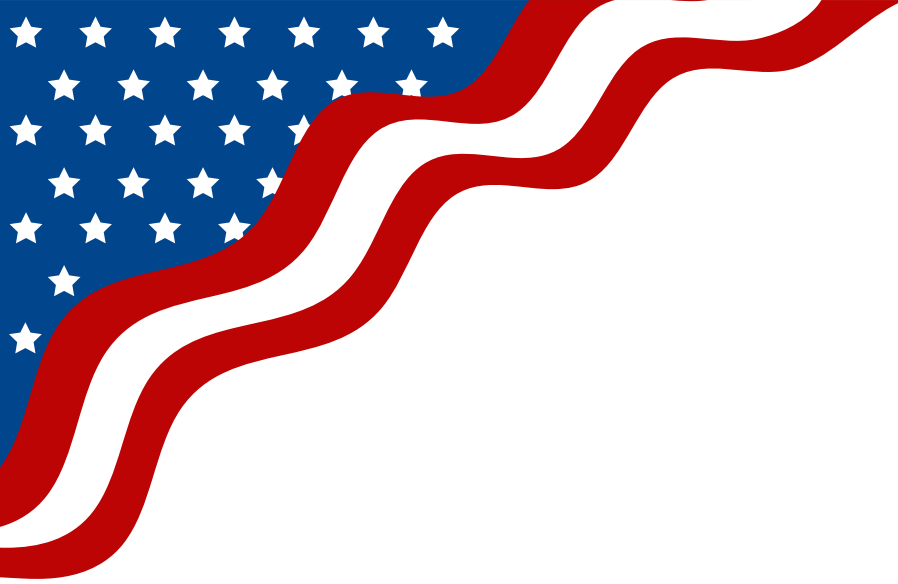
by Škrobánková and Stolařová



### Dunutkyy

So, me and Sofi decided that we would make a traditional American dessert that everybody knows and that are of course donuts. For our recipe you need 260 g of flour, 130 g of sugar, 1 packet of vanilla sugar, 100 ml of cream, 3 eggs, 3 tablespoons of oil and 1 packet of baking powder. You start with mixing the dry ingredients in a bowl, then stirring the rest of the ingredients in another bowl, mixing it all together to form the dough and lastly pour it into a donut maker and you're all done.





Thank you  
for participating!

