



2022 Gleaners Recipe Share



SAVORY

Baba Ganoush

shared by Usha Thakrar



SERVINGS: 8-10

PREPPING TIME: 10 MIN

COOKING TIME: 45 MIN

INGREDIENTS

- 2-3 gleaned eggplant (always use gleaned eggplant!)
- lemon juice
- olive oil
- salt
- cumin
- 2-3 cloves of garlic
- 3 tbsp tahini

DIRECTIONS

1. Use 2 - 3 gleaned eggplant. trim ends and cut lengthwise.
2. Place face down on a greased cookie sheet and bake at 350 degrees until peel is collapsing (approx. 45 mins).
3. Cool and then scrape eggplant meat into a blender.
4. Add lemon juice, olive oil, salt, cumin to taste.
5. Add 2 - 3 cloves of garlic and 3 tbsp tahini.
6. Puree.
7. Serve with crackers or bread.

NOTES

Usha makes this for the staff all the time - it's a fan favorite! It's a great way to use eggplant and is very garlicky - delicious on toast, crackers or with a spoon :)

Baked Swiss Chard Stems

shared by Emily Fenton



SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: 25 MIN

INGREDIENTS

- 2 cups Swiss chard stems
- 1/4 tsp. salt
- olive oil
- 1/4 cup coarsely grated parmesan cheese
- coarse ground black pepper

DIRECTIONS

1. Trim any discolored ends from chard stems, then cut stems on an angle into pieces about 3 inches long. If some stems are very thick, you may wish to cut them lengthwise so all pieces are approximately the same thickness.
2. Preheat oven to 400F/200C.
3. Bring a pot of water to a boil, add salt and chard stems and boil about 6 minutes.
4. Let chard drain well.
5. Spray a non-stick baking dish with olive oil.
6. Place chard in the pan and mist lightly with olive oil, then sprinkle with cheese. (If doubling the recipe, make two layers, misting each layer with oil and sprinkling with cheese.)
7. Bake about 20 minutes, or until chard is softened and cheese is slightly browned on the edges. Season with fresh ground black pepper if desired and serve hot.

NOTES

From Emily: "I have made this myself before and it is delicious, plus a fun way to use the stems that people might not think to use or eat!"

Link to original recipe: <https://kalynskitchen.com/baked-swiss-chard-stems-recipe-with/>

Ribollita (Winter Soup)

shared by Allyson Miller



SERVINGS: 8

PREPPING TIME: 15 MIN

COOKING TIME: 50 MIN

INGREDIENTS

- 1/2 pound dried white beans, such as Great Northern or cannellini or 3 cans Great Northern beans
- 1 (28-ounce) can Italian plum tomatoes in puree, chopped
- 1 tablespoon Kosher salt
- 1/8 teaspoon crushed red pepper flakes
- 1/4 cup good olive oil, plus extra for serving
- 4 cups coarsely chopped or shredded savoy cabbage,
- 1/4 pound piece of large diced pancetta or smoked bacon
- 4 cups coarsely chopped kale
- 2 cups chopped yellow onions (2 onions)
- 1/2 cup chopped fresh basil leaves
- 1 cup chopped carrots (3 carrots)
- 6 cups chicken stock, preferably homemade
- 1 cup chopped celery (3 stalks)
- 4 cups sourdough bread cubes, crusts removed
- 3 tablespoons minced garlic (6 cloves)
- 1/2 cup freshly grated Parmesan, for serving
- 1 teaspoon freshly ground black pepper

Ribollita (Winter Soup)

shared by Allyson Miller

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 50 MIN

DIRECTIONS

1. If using dried beans: In a large bowl, cover the beans with cold water by 1-inch and cover with plastic wrap. Allow to soak overnight in the refrigerator.
2. Drain the beans and place them in a large pot with 8 cups of water, and bring to a boil. Lower the heat and simmer uncovered for 45 minutes. Add 1 teaspoon of salt and continue to simmer for about 15 minutes, until the beans are tender. Set the beans aside to cool in their liquid.
3. If using canned beans: Puree one can of beans including liquid. Set aside. Drain the other two cans and set aside liquid.
4. Meanwhile, heat the oil in a large stockpot. Add the chopped pancetta and onions and cook over medium-low heat for 7 -10 minutes, until the onions are translucent. Add the carrots, celery, garlic, 1 tablespoon of salt, the pepper, and red pepper flakes. Cook over medium-low heat for 10 minutes, until the vegetables are tender. Add the canned tomatoes diced with their puree, the cabbage, the kale, and basil and cook over medium-low heat, stirring occasionally, for another 7 to 10 minutes.
5. Add the pureed beans to the stockpot, along with the remaining whole beans. Pour the bean liquid into a large measuring cup and add enough chicken stock to make 8 cups. Add to the soup and bring to a boil. Reduce the heat and simmer over low heat for 20 minutes.
6. Add the bread (if using) to the soup and simmer for 10 more minutes. Taste for seasoning and serve hot in large bowls sprinkled with cheese.

NOTES

From Allyson: "Here is a great winter recipe soup/stew that I discovered in Italy."

Roasted Tomatillo Salsa

shared by Annie Broad



SERVINGS: 6-8

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

INGREDIENTS

- Tomatillos (about 2 pounds)
- Jalapeños (1-2 depending on desired spice level, same goes for seeds)
- Garlic 2-3 cloves
- Onion 1 large
- Olive Oil
- Salt
- Lime juice (from about 1 lime)
- Cilantro

DIRECTIONS

1. Roast all the ingredients except the lime juice and cilantro @ 450 for about 6-8 minutes before flipping and roasting for another 6 minutes or so, until they start to brown.
2. Add roasted veggies to a blender or food processor, add the lime juice and cilantro and blend until smooth.
3. Salt as needed and serve!

NOTES

Annie loves to serve this salsa with tortilla chips, tacos, burritos, or scrambled eggs!

Rosemary Pepper Biscuits

shared by Sarah Bither



SERVINGS: 8

PREPPING TIME: 15 MIN COOKING TIME: 18-22 MIN

INGREDIENTS

- 2 cups all-purpose flour
- 2 tsp baking powder
- 3/4 tsp salt
- 1 tsp dried rosemary
- 1/2 tsp freshly cracked pepper
- 1 tsp sugar
- 8 Tbsp cold butter (salted)
- 1 cup milk

DIRECTIONS

1. Preheat the oven to 400°F. Roughly chop or crush the rosemary to prevent large, sharp pieces. In a large bowl, combine the dry ingredients (flour, baking powder, salt, rosemary, pepper, sugar) until well combined.
2. Take the butter out of the refrigerator just prior to using it. Slice the butter into pieces, then add them to the dry ingredients. Work the butter into the flour mixture until no large pieces remain and it looks a little like damp sand. You can use your hands or a pastry cutter for this.
3. Starting with 3/4 cup, add just enough milk to moisten the mixture into a thick, slightly sticky dough. There should be no dry flour left on the bottom of the bowl, but the dough should not be so wet that it appears glossy. Line a baking sheet with parchment paper and scoop 8 dollops of the biscuit dough onto the paper (about 1/3 to 1/2 cup each).
4. Bake the biscuits in the fully preheated 400°F oven for 18-22 minutes or until they are golden brown on the edges. Serve warm.

NOTES

Sarah says: "Simplicity is king! I love this recipe because it's so quick and easy. And everyone loves a good biscuit, no matter if it's for breakfast, lunch, or dinner."

Original recipe from Budget Bytes: <https://www.budgetbytes.com/rosemary-pepper-drop-biscuits/>

Shrimp Cilantro Tacos

shared by Allyson Miller



SERVINGS: 4

PREPPING TIME: 20 MIN

COOKING TIME: 15 MIN

INGREDIENTS

FOR THE TACOS

- Juice of 3 limes
- 2 tbsp. freshly chopped cilantro, plus more for garnish
- 2 garlic cloves, minced
- 1/2 tsp. cumin
- 1 tbsp. olive oil
- Zest of 1 lime
- Kosher salt
- 1 lb. shrimp, peeled and deveined
- 8 Tortillas, warmed, for serving

FOR THE CABBAGE SLAW

- 1 c. shredded green cabbage
- 1/4 c. cilantro
- 1/4 red onion, thinly sliced
- 1/2 avocado, thinly sliced
- Juice of 1 lime
- 1 tbsp. extra-virgin olive oil
- Kosher salt

FOR THE GARLIC-LIME MAYO

- 1/3 c. Mayonnaise
- 1 tbsp. hot sauce
- Zest of 1 lime
- 1/2 tsp. garlic powder
- Kosher salt

DIRECTIONS

1. In a large bowl, whisk together lime juice, cilantro, garlic, cumin, olive oil, lime zest and season with salt. Add shrimp and cover with plastic wrap. Let marinate 20 minutes in refrigerator.
2. Make slaw: in a large bowl combine all slaw ingredients. Toss gently to combine and season with salt.
3. Make garlic-lime mayo: in a medium bowl, combine all ingredients. Whisk and season with salt.
4. Preheat grill or grill pan to medium heat. Grill shrimp until pink and opaque, about 2 to 3 minutes per side.
5. Build tacos: add a scoop of slaw, a few shrimp, and a drizzle of the garlic-lime mayo to each taco. Garnish with cilantro and serve.

NOTES

This is one of Allyson's favorite recipes!

Sheet-Pan Baked Feta With Broccoli, Tomatoes and Lemon

shared by Tessa Lance



SERVINGS: 4

PREPPING TIME: 2 MIN

COOKING TIME: 25 MIN

INGREDIENTS

- 1 bunch broccolini, ends trimmed, thick stalks split lengthwise, or broccoli, stalks trimmed and cut into bite-size pieces
- 1 pint grape tomatoes, halved (about 2 cups)
- 1 small red onion, peeled, quartered and cut into 2-inch wedges
- 1 lemon, 1/2 cut into thin rounds and the remaining 1/2 left intact, for serving
- 3 tablespoons olive oil, plus more for serving
- 1 teaspoon ground cumin
- 1/2 teaspoon red-pepper flakes
- Kosher salt and black pepper
- 2 (6- to 8-ounce) blocks feta, cut into 1-inch slices
- Cooked orzo or farro, for serving
- 1/2 cup fresh basil or cilantro leaves and fine stems, roughly chopped (optional)

DIRECTIONS

1. Heat the oven to 400 degrees with a rack set in the lower third. On a sheet pan, combine the broccolini, tomatoes, onion and lemon slices with the olive oil and toss. Add cumin and red-pepper flakes, season with salt and pepper, and toss again until evenly coated. Nestle the feta slices into the vegetables. (It's OK if they break apart a little.)
2. Roast 15 to 20 minutes, stirring halfway through but leaving the feta in place, until the broccolini is charred at the tips, the stems are easily pierced with a fork and the tomato skins start to blister and break down.
3. Serve over orzo or farro. Drizzle with olive oil and serve with the remaining lemon half for squeezing. Top with fresh herbs!

NOTES

From Tessa: "I make this recipe often. It's easy and delicious, and extra special in the summertime when you can use homegrown tomatoes!"

Original recipe from NYT Cooking: <https://cooking.nytimes.com/recipes/1021277-sheet-pan-baked-feta-with-broccolini-tomatoes-and-lemon>

Smoky Halloumi Bake

shared by Katie McClaid Cook and Marla Feldman



SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 30 MIN

INGREDIENTS

- Olive oil
- 4 cloves garlic, *sliced*
- A few pinches of chili flakes, *to taste*
- 1 tsp smoked paprika
- ½ tsp dried oregano
- ¼ tsp red wine vinegar
- ½ tsp brown sugar
- 400 g (14 oz) can of white beans, *I used butter beans, but cannellini beans or chickpeas work well too*
- 800 g (28 oz) whole plum tinned tomatoes, *that is two normal sized cans*
- 500 g (18 oz) halloumi cheese, sliced lengthways and then widthways into slabs
- Parsley or coriander, *to garnish*

DIRECTIONS

1. Preheat the oven to 200C / 390F. In a shallow casserole dish, heat some olive oil and gently saute your sliced garlic until it's starting to brown.
2. Add the smoked paprika and oregano and stir for a moment until fragrant, then add the tomatoes, sugar and red wine vinegar.
3. Stir the sauce and simmer for 5 minutes.
4. Drain and rinse the butter beans, then add to the sauce.
5. Remove from the heat and arrange the halloumi on top of the sauce.
6. Bake, uncovered, for 20 minutes until bubbling. If you want to get the halloumi browned on top, turn on the grill / broiler for the last 5 minutes.

NOTES

Katie says: "This recipe is so easy and can be cooked in one pot!!"

Original recipe link: <https://www.happyveggiekitchen.com/halloumi-bake/>

Spicy Black Bean and Sweet Potato Chili

shared by Valerie Polk



SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: 50 MIN

INGREDIENTS

- ¼ cup coconut oil or vegetable oil
- 1 large yellow or red onion, finely chopped
- Kosher salt and black pepper
- 6 garlic cloves, smashed and roughly chopped
- 2 packed tablespoons light brown sugar
- 2 teaspoons ground cumin
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- ¾ cup orange juice
- 1 to 4 chipotles from a can of chipotles in adobo, finely chopped, plus 3 tablespoons adobo sauce
- 1 ½ pounds sweet potatoes (4 to 5 small-medium or about 2 large), scrubbed and cut into 1-inch pieces
- 2 (15-ounce) cans black beans, drained
- 1 (28-ounce) can crushed or diced tomatoes, preferably fire-roasted
- Juice of 1 lime (about 1 ½ tablespoons)
- 1 (10-ounce) bag frozen corn
- Sliced avocado and red onion, for topping

DIRECTIONS

1. In a large Dutch oven, warm the oil over medium-high heat. Add the onion, season with salt and cook, stirring occasionally, until the onion is translucent, about 5 minutes. Add the garlic and cook, stirring and adjusting the heat as needed to avoid burning, until fragrant, about 1 minute.
2. Add the brown sugar, cumin, garlic and onion powders, and stir to combine. Add the orange juice and let it come to a simmer. Add the chipotles and adobo sauce, sweet potatoes, beans, tomatoes and lime juice. Season generously with black pepper and 2 teaspoons salt. Stir in 1 ¼ cups water and bring to a boil.
3. Once the chili comes to a boil, decrease the heat to low to maintain a simmer. Cover the pot and cook until the sweet potatoes are tender, 30 to 45 minutes.
4. Just before serving, stir in the corn and let it warm through. Taste and add more salt and pepper if necessary. Top with avocado and red onion.

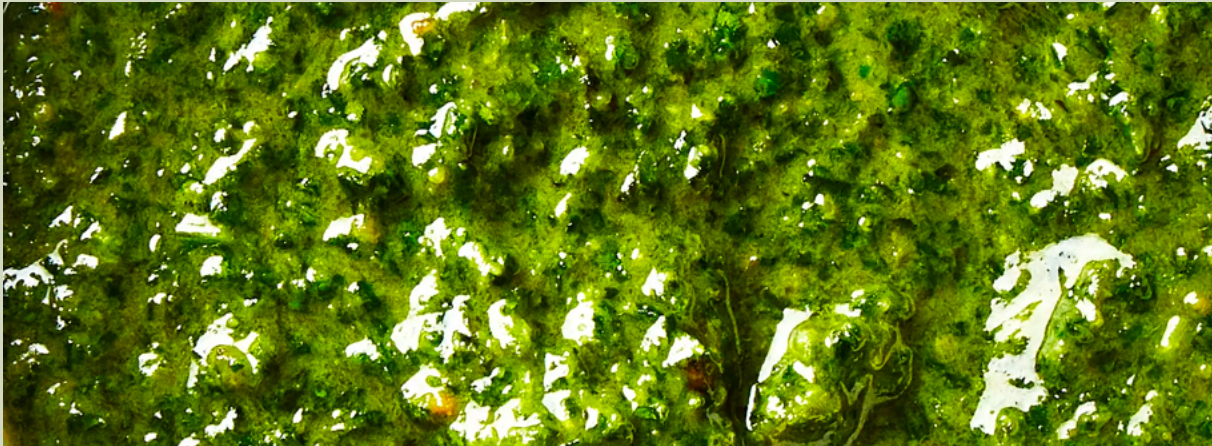
NOTES

Valerie says: "No special meaning, just really delicious, great on a cold winter evening. I have made it with sweet potatoes brought home from Acton."

Original recipe: Sarah DiGregorio from NYT Cooking

Walnut Kale Pesto

shared by Annie Broad



SERVINGS: 2-5

PREPPING TIME: 1 MIN

COOKING TIME: 5-10 MIN

INGREDIENTS

- Fresh kale, curly or lacinato, stems trimmed but middle rib okay to leave in
- Garlic cloves
- Walnuts (or pine nuts or pistachios work well too)
- Salt & Pepper
- Olive oil
- Optional: Parmesan cheese
- Optional: Lemon juice

DIRECTIONS

1. Pulse all ingredients except the olive oil in a food processor until coarsely chopped. While the food processor is running, drizzle in the olive oil until desired consistency.
2. Serve as desired!
3. Store in an airtight container in the refrigerator with a drizzle of olive oil on top to prevent browning. Keeps for at least one month.

NOTES

Annie says: "Use on pasta, pizza, a dip for crackers or crunchy veggies, or sandwiches. We love to spread it on a nice piece of bread with some cheese! You can use a lot of kale in this recipe, at least 2 full bunches, depending on the size of your food processor, or make in batches.

White Enchiladas (Enchiladas Suizas)

shared by Mark Johnson



SERVINGS: 4

PREPPING TIME: 30 MIN

COOKING TIME: 30 MIN

INGREDIENTS

SAUCE

- $\frac{3}{4}$ pound tomatillos, husked and rinsed
- 1 tablespoon vegetable oil
- 1 tablespoon minced shallot
- 2 thyme sprigs
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{4}$ cup dry white wine
- 1 pt. heavy whipping cream
- $\frac{1}{4}$ teaspoon sugar

GARNISHES

- $\frac{1}{2}$ cup crumbled queso fresco
- 2 tablespoons chopped cilantro
- $\frac{1}{4}$ cup crema, thinned with a little milk, if needed, so it's pourable
- 8 ounces chorizo or longaniza, removed from casings, crumbled, and cooked;
- Pico de gallo

ENCHILADAS

- Vegetable oil
- 8 white corn tortillas (7 in.)
- 2 cups thinly sliced cooked chicken breasts
- 8 ounces queso fresco, crumbled
- 4 ounces Oaxaca cheese, pulled into shreds

NOTES

From Mark: "Easily the most flavorful white enchiladas I have ever had. These have chicken as the protein and chorizo as a garnish. You could leave out either or both, but I think they really enhance the depth of flavor. If you can't find tomatillos in your market, you can substitute a jar of salsa verde, and if you can't find Oaxaca cheese or queso fresco, shredded mozzarella and crumbled cotija also work fine."

Original recipe link: <https://www.myrecipes.com/recipe/enchiladas-suizas>

White Enchiladas (Enchiladas Suizas)

shared by Mark Johnson

SERVINGS: 4

PREPPING TIME: 30 MIN

COOKING TIME: 30 MIN

DIRECTIONS

1. Make sauce: Preheat broiler with rack on rung closest to heat. Set tomatillos on a foil-lined rimmed baking sheet. Broil, turning once, until blackened, 10 minutes. Purée in a blender. Measure $\frac{3}{4}$ cup and set aside. Set oven to 350° .
2. Heat oil in a medium saucepan over medium heat, then add shallot and cook until translucent, 2 to 3 minutes. Add thyme, salt, and pepper and cook until shallot starts to brown, 1 minute. Immediately add wine and reduce until almost gone, 2 minutes. Stir in cream, tomatillo purée, and sugar. Cook over medium-high heat, stirring often, about 5 minutes, then reduce heat and simmer until sauce thickly coats a metal spoon, 3 to 5 more minutes. Set aside.
3. Make enchiladas: Heat 2 large frying pans over medium-high heat. In first pan, pour $\frac{1}{4}$ in. oil and heat until shimmering. Working with 1 tortilla at a time, cook in dry pan, turning once, until softened, 10 to 20 seconds, then in oil, turning once, until puffy and softened but not crisp, 10 to 15 seconds. Arrange in a single layer on paper towels.
4. Lay tortillas flat on a work surface. Arrange chicken and queso fresco down the centers. Roll closed and set, seams down, in a 9-by 13-in. baking dish (with no sauce on the bottom). Pour sauce over enchiladas; top with Oaxaca cheese.
5. Bake until cheese melts and sauce is bubbling, 20 minutes.
6. Garnish with queso fresco, cilantro, onion, and a drizzle of crema (from a squeeze bottle, if you have one). Add chorizo if you like and serve with salsa.



SWEET

Almond Chocolate Chunk Chewies (gf)

shared by Kate Morse



SERVINGS: 24

PREPPING TIME: 10 MIN

COOKING TIME: 25 MIN

INGREDIENTS

- 12 tablespoons butter - melted and cooled
- 1/2 cup brown sugar
- 1/4 cup sugar
- 2 teaspoons vanilla
- 2 eggs
- 3 cups almond meal (NOT almond flour)
- 1/2 teaspoon baking soda
- 1 1/2 cups bittersweet chocolate chunks

DIRECTIONS

1. Preheat oven to 350 degrees. Line a cookie sheet with parchment, this is important as these cookies will stick!
2. Mix melted butter, sugars, vanilla, and eggs until they form a smooth paste.
3. Add almond meal, baking soda, salt, and chocolate chunks. Mix until all the dry ingredients are absorbed and the chocolate chunks are evenly distributed.
4. Scoop out in the desired size and space evenly on the parchment lined cookie sheet. These cookies will not spread much so they can be placed fairly close together.
5. Bake 18-25 minutes, rotating halfway through the baking time, until firm. The edges will be golden colored and firm but you want to leave the center a little soft.

NOTES

This is Kate's current favorite cookie recipe!

Original recipe from Scratch Baking Co. in South Portland, ME.

Apple Bundt Cake (gf)

shared by Annie Broad



SERVINGS: 16

PREPPING TIME: 15 MIN

COOKING TIME: 1 HOUR

INGREDIENTS

- 1½ pounds apples peeled and cored. (see notes)
- 2 teaspoons apple cider vinegar or lemon juice
- 2 cups finely ground almond flour
- 1½ cups cassava flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon Diamond Crystal kosher salt
- 1 cup ghee softened (or coconut oil or palm shortening)
- 1½ cup maple sugar or coconut sugar
- 4 large eggs at room temperature
- ⅔ cup full-fat coconut milk at room temperature
- 2 teaspoons vanilla extract

NOTES

From Annie: "A favorite during the Jewish Holidays like Rosh Hashanah (where apples represent a sweet new year) or Hanukkah."

*Granny Smith, Jonagold, Honeycrisp, Mutsu, Braeburn, and Pink Lady are good baking apple varieties.

Original recipe link:

<https://nomnompaleo.com/apple-bundt-cake-paleo-gluten-free>

DIRECTIONS

1. Heat oven to 350°F with the rack in the middle. Lightly grease the sides and bottom of a 10-inch non-stick bundt pan with some ghee, coconut oil, or avocado oil.
2. Use the large holes of a grater or food processor to shred half of the apples and use a sharp knife to thinly chop the other half into small thin rectangles, about the size of your thumbnail.
3. Place the apples in a bowl and toss with the apple cider vinegar. Set aside.
4. In medium bowl, whisk together flours, cinnamon, baking soda, and salt. Set aside.
5. Plop the softened ghee (or coconut oil) and maple sugar (or coconut sugar) in the bowl of a stand mixer or in a large bowl if you are using a hand mixer.
6. Use the paddle attachment to blend the mixture on medium-high speed for 3 to 5 minutes or until lighter in color and fluffy.
7. Scrape down the sides of the bowl and add the eggs, coconut milk, and vanilla. Beat the mixture on medium speed for 30 seconds or until combined.
8. Next, add half the flour mixture and beat on low speed until combined. Slowly add the rest of the flour and mix until incorporated. Scrape down the sides of the bowl and mix in any dry flour with a spatula.
9. Carefully fold the apples into the batter with a spatula.
10. Transfer the batter to the greased bundt pan and smooth the top.
11. Pop the pan in the oven and bake until the cake is golden brown and a toothpick inserted in the center comes out clean, about 55 to 70 minutes.
12. Cool the cake in the pan on a cooling rack for 15 minutes. Invert the cake on a wire rack and cool completely, about two hours. Slice and enjoy!

Apple Cobbler

shared by Jim Swanson



SERVINGS: 8

PREPPING TIME: 10 MIN

COOKING TIME: 35-40 MIN

INGREDIENTS

FILLING

- 5 cups peeled and sliced tart apples
- 1/4 cup sugar
- 2 tbsp flour
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 1 tsp vanilla
- 1 tbsp soft butter
- 1/4 cup water

BATTER

- 1/4 cup flour
- 1/2 cup sugar
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 tbsp soft butter
- 1 egg (beaten)

DIRECTIONS

1. Preheat oven to 375 degrees
2. To make filling – in medium bowl combine apples, sugar, flour, cinnamon, salt, vanilla and ¼ cup water (not softened butter in this step).
3. To make batter – in medium bowl combine all batter ingredients and beat with wooden spoon until smooth
4. Turn apple mixture into 9 X 9 baking pan and dot apples with soft butter
5. Drop batter in portions by teaspoon on apples. Space evenly – batter will spread during baking
6. Bake till crust is golden brown and apples are fork tender (approx. 35-40 min)
7. Serve warm with cream

NOTES

From Jim: "We've made this apple cobbler nearly every time we've gleaned in the orchards using Macs, Cortlands, Galas, Granny Smiths, and even Pink Ladies. Even when we blend varieties, it still comes out great!!! Super easy - even for novice bakers and all readily available/simple ingredients. It's a very old family recipe from the original Polish farmstead in Connecticut."

Apple Crisp (gf)

shared by Caroline Breitbach



SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: 45-55 MIN

INGREDIENTS

TOPPING

- 1 cup rolled oats
- 2/3 cup almond flour
- 2/3 cup brown sugar
- 2/3 cup pecan halves chopped
- ½ teaspoon kosher salt
- 6 tablespoons unsalted butter

FILLING

- 2 ½ pounds mixed apples (about 6) – peeled, cored, cut into ½-in thick wedges
- 1-2 tablespoons maple syrup or honey (you can adjust this based on desired sweetness)
- 1 teaspoon ground cinnamon
- 1 tablespoon freshly squeezed lemon juice
- ½ tablespoon corn starch

DIRECTIONS

1. Place rack in center of oven and preheat to 350 degrees F. Coat 9x9 in baking dish with butter/non-stick spray
2. Stir together oats, almond flour, brown sugar, pecans and salt
3. Microwave butter to melt and pour over mixture – stir until crumbs evenly moistened
4. Add apples, maple syrup/honey, cinnamon, lemon juice and corn starch to large bowl & stir to combine
5. Scoop apples plus liquid at bottom of bowl to baking dish and spread out to be fairly flat
6. Spread crumb mixture on top
7. Bake until apples are tender and crumb is crisp and brown (45-55 min)
8. Serve warm +/- vanilla ice cream

NOTES

Caroline says: "I made a bunch of this after an apple glean this fall! I've tried a bunch of recipes and this is by far my favorite! Good apple flavor, nice crunch, nuttiness and not too sweet. I also don't like recipes with flour but the almond flour here works super well."

Adapted from Wellplated.com

Caramelized Apple Dutch Baby (gf)

shared by Annie Broad



SERVINGS: 2-4

PREPPING TIME: 15 MIN

COOKING TIME: 15 MIN

INGREDIENTS

- 4 tablespoons grass-fed butter or ghee
- 1 large apple, cored and thin-sliced (I used Honeycrisp)
- 2 tablespoons coconut sugar, divided
- 1/4 teaspoon fine grain sea salt + a pinch
- 3 teaspoons vanilla extract, divided
- 1/4 teaspoon ground cinnamon
- 4 eggs
- 2/3 cup full-fat canned coconut milk
- 2/3 cup + 2 tablespoons Bob's Red Mill paleo flour (can sub 2/3 cup almond flour + 2 tablespoons arrowroot)

DIRECTIONS

1. Preheat oven to 425 degrees.
2. In a 10 inch cast iron pan, over medium heat, melt the butter. Add the apple slices, 1 tablespoon of coconut sugar, a pinch of fine grain salt, a teaspoon of vanilla, and the ground cinnamon. Cook until apples are beginning to brown, about 4 minutes. Use a wooden spoon to spread the apples in an even layer at the bottom of the pan and remove from heat.
3. Blend the eggs, coconut milk, flour, 1 tablespoon of coconut sugar, 2 teaspoons of vanilla, and 1/4 teaspoon of salt until very smooth. Pour over apples and place the whole pan in the oven.
4. Bake for 10 – 15 minutes, until the edges are brown but not burnt. Remove and serve immediately.

NOTES

From Annie: "Love making an apple dutch baby for a weekend breakfast in the fall with any of the apples from our local orchards. It's an easy one pan meal, a crowd pleaser, and gluten free!"

Original recipe link: <https://www.lizmoody.com/healthy-caramelized-apple-dutch-baby-gluten-free-grain-free-paleo/>

German Apple Cake

shared by Eileen Centauro



SERVINGS: 6-8

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

INGREDIENTS

- ½ cup (1 stick) unsalted butter, melted
- 1 cup sugar
- 2 eggs
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- ½ cup sugar
- 1½ teaspoons cinnamon
- 4 to 5 tart large apples

DIRECTIONS

1. (Preheat oven to 350°F. Grease 8x8-inch square baking dish.
2. Combine butter, sugar and eggs in large bowl of mixer and beat thoroughly.
3. Add flour, baking powder and vanilla and beat until well blended. Spread evenly in baking dish.
4. Combine sugar and cinnamon.
5. Peel and core apples and thinly slice into large bowl. Add sugar-cinnamon mixture to taste, coating apples thoroughly. Arrange slices on top of batter in overlapping rows, pressing lightly into batter.
6. Bake 1 hour, Cool and cut into squares.

NOTES

Eileen calls this an easy and delicious apple cake!

Sweet Potato Paleo Muffins

shared by Katie McClaid Cook and Marla Feldman



SERVINGS: 9

PREPPING TIME: 10 MIN

COOKING TIME: 30 MIN

INGREDIENTS

- 3/4 cup mashed sweet potato
- 1/2 cup shredded carrot
- 1/2 cup grated apple
- 1/2 cup shredded coconut
- 1/2 cup raisins
- 1/4 cup chopped dried figs
- 1/2 cup chopped walnuts
- 3/4 cup almond flour
- 1/8 cup maple syrup (or honey)
- 1 tsp cinnamon
- 1/8 tsp nutmeg
- 1 tsp. baking powder
- 2 eggs

DIRECTIONS

1. Preheat oven to 350 F (175 C).
2. Mix everything together in one large bowl.
3. Grease muffin tin with coconut oil or use paper liners. Divide batter into 9 muffin tins.
4. Bake for about 30-35 minutes, until muffin is cooked through and the top is golden. Remove from oven and let stand for 10 minutes.
5. Remove muffins and let cool on a baking rack. Store in an airtight container, I would probably keep these in the fridge since there is no fat to preserve them.

NOTES

Katie says: "These were baked a-plenty after I gleaned and gleaned last fall!"

Original recipe link: <https://notyourstandard.com/sweet-potato-paleo-muffins/>

Weekly Brownies

shared by Usha Thakrar



SERVINGS: 15

PREPPING TIME: 15 MIN

COOKING TIME: 30-40 MIN

INGREDIENTS

- 1 1/2 bags chocolate chips (Usha recommends Ghiradelli)
- 2 sticks of butter
- 1 cup light brown sugar
- 1 cup dark brown sugar
- 1/2 tsp baking powder
- 2 tsp vanilla
- 4 eggs
- 1 1/2 cups flour (regular or gluten free)

DIRECTIONS

1. Melt chocolate chips and butter over medium heat.
2. Mix with sugars while chocolate is still hot
3. Add baking powder, vanilla and eggs and mix
4. Stir in flour until batter is creamy
5. Bake at 350 in a greased 9 x 13 pan for 30 - 40 mins (until a toothpick comes out clean)

NOTES

Usha makes these delicious brownies nearly every week for staff, and they are gone quickly every single time! They're so good you'll want to make them every week. :)

This recipe can easily be made gluten free by swapping out the flour for your favorite gluten free flour (as noted in the ingredients).

Zucchini Bread

shared by Rob Houghton and Carrie Bolster



MAKES: 1 LARGE
LOAF OR 2 SMALL

PREPPING TIME: 15 MIN COOKING TIME: 60-80 MIN

INGREDIENTS

- 2 eggs
- 1 & 1/2 cups granulated sugar
- 3/4 cups vegetable oil
- 2 cups grated raw zucchini (I do not peel mine)
- 3 tsp vanilla extract
- 1 & 1/4 wheat flour
- 1 & 1/2 white flour
- 1 tsp salt
- 1/4 tsp baking powder
- 1 tsp baking soda
- 3 tsp cinnamon
- (optional)
- 1 cup coarsely chopped filberts or walnuts
- 1/2 cup currants or fresh blueberries
- 1/2 cup semi-sweet chocolate chips

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Beat the eggs until light and foamy
3. Add sugar, oil, zucchini, and vanilla and mix lightly but well
4. Combine flours, salt, soda, baking powder, and cinnamon and add to the zucchini mixture
5. Stir until well blended, (add nuts or currants) and pour into one 9 by 5 by 3 greased loaf pan (smaller pans work just as well but the cooking time is less)
6. Bake in a preheated 350 degree oven for 60-80 minutes (less for smaller loaves)
7. Check if done by poking with a wooden skewer. It is done when skewer comes out dry
8. Let cool in pan for 10 minutes before removing
9. Set on a rack to cool
10. Double bag for freezing

NOTES

Rob says "This is a 40 year old family recipe and the best we have found for Zucchini bread!"