

BYU
adlab

LET
THEM
COOK

2024 EDITION

A Foreword

Imagine for a moment you have kids, let's say, 74 of them? Let's also imagine that these kids are the perfect storm of unfettered talent and semi-stable mental states.

These kids are driven. Excited. They've worked hard for years in the Adlab, BYU's award-winning professional advertising agency.

They've worked with real clients, from local startups to world-famous businesses.

Now, they're looking to move on. To learn more, to grow more. To do more.

Finally, imagine those kids attempting to make a cookbook, a standout effort to prove to the world that they desire nothing more than to work 60ish hours a week for you.

Yeah, that's basically what this book is.

We're hungry and waiting for you to Let Us Cook.

Sincerely,
The 2024 AdLab Senior Class

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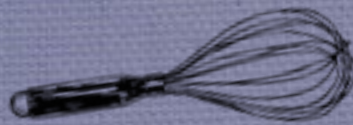


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ART

DIRECTORS



Pavlova

INGREDIENTS

- 6 large egg whites, room temperature
- 1½ cups granulated sugar
- ½ tablespoons vanilla extract

TOPPING

- Whipped cream
- Various fresh fruit (blueberries, kiwi, raspberries, sliced strawberries, etc.)

THE START

Pavlova is a dessert named after Anna Pavlova, a famous ballerina known for her “enchanting loveliness.” I trained as a ballerina for over 10 years and like pavlova, I love to make beautiful creations with unique stories.

1. Preheat the Oven to 225°F. Line a baking sheet with parchment paper. Using your stand mixer, beat 6 egg whites on high speed 1 min until soft peaks form.
2. With the mixer on, gradually add sugar and beat 10 minutes on high speed, or until stiff peaks form. It will be smooth and glossy. Fold in vanilla extract.
3. Pipe the meringue into 3 to 3½ inches wide nests onto the parchment paper. Indent the center with a spoon to allow room for cream. Bake at 225°F for 1 hour and 15 minutes, then turn the oven off. Without opening the door, let meringue in the hot oven another 30 minutes. Outsides will be dry and crisp to the tap and very pale cream-colored and insides will still be marshmallow soft.
4. Decorate with whipped cream and fresh fruit. Enjoy! (And maybe dance a bit.)

A LITTLE BIT ABOUT TALULLA

With minors in sociology and art, I find purpose in creation that starts conversations, amplifies diverse experiences, and pushes aesthetics to be bold, interesting, and beautiful. With a family full of artists, I am constantly learning new mediums to play with. Currently, I have a serious relationship with printmaking, often can be found in the wood shop, and have an increasing obsession with fiber arts.

“Pavlova is a dessert named after Anna Pavlova, a famous ballerina known for her “enchanting loveliness.”



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Secret Ingredient CCCs

INGREDIENTS

- 1 pound butter, room temperature
- 2 cups dark brown sugar, packed
- 1½ cups white sugar
- 2 teaspoons vanilla
- 3 eggs
- ½ cup Eagle brand condensed milk
- 6 cups flour
- 1½ teaspoons salt
- 1½ teaspoons baking soda
- ½ cup malted milk powder (Carnation brand “malted milk original” powder in the red and white container)
- 2 bags chocolate chips (I use a combo of milk and semi sweet)

THE START

Since 1991 these cookies have been the undisputed best chocolate chip cookie in the universe. Complete with secret ingredients (the malt powder and sweetened condensed milk), these cookies are sure to blow the average cookie eaters socks off.

1. In a stand mixer (or hand mixer) whip the butter for a minute or two until light and fluffy. Add sugars and mix another minute or two.
2. Add eggs and mix. Add condensed milk and vanilla and mix until incorporated.
3. In a separate bowl, add all dry ingredients.
4. Whisk them together, before adding, gradually, to the wet mixture. Mix just until incorporated. If the dough is too sticky, add another ½ cup of flour.
5. Add the chips and mix just until combined. Over-mixing once the dry ingredients are added can cause your cookies to be tough.
6. For best results, place dough in a large plastic baggie (or two... this recipe makes about 5 dozen cookies so feel free to half it) and refrigerate overnight. Dough can be baked without being refrigerated, but your cookies will be flatter.
7. Once ready to bake, preheat oven to 350°F. Make dough balls that are a bit larger than a golf ball. Bake 12-15 minutes until there’s a hint of golden brown on the top. I like to bake them on parchment paper.

Any good quality chocolate chips will work, but I love Guittard milk chocolate and Guittard super cookie chips. Try sprinkling a little flake sea salt on top of each dough ball before baking if you want to be a little extra!

A LITTLE BIT ABOUT COLE

I am the guy who won’t stop trying until the vision is realized. I am passionate about being passionate. I am the person who likes getting dressed in the morning. I am the never giver upper. I am the guy who likes making stuff look pretty. I am the detail oriented member of my family. I am Cole Bates, and I am an Art Director.

A man in a kitchen setting, wearing a blue apron over a brown t-shirt and a blue polka-dot hat. He is holding a large chocolate chip cookie to his forehead with his right hand, and a white towel is tucked into his apron pocket with his left hand. The background shows a stainless steel sink, various kitchen utensils hanging on a rack, and a blue wall.

“Since 1991 these cookies have been the undisputed best chocolate chip cookie in the universe.”

Cole Bates

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Octopus Hot Dogs

INGREDIENTS

- Hot dogs
- Ketchup, to serve


THE START

Perfect for impressing guests. You'll definitely receive lots of "oohs and aahs" or maybe they were saying... "ewwws and nabbs."

1. Cut hot dog in half length-wise, leaving about 1 inch intact at the end.
2. Cut each of the long sections in half (lengthwise), then in half again. These are the legs.
3. Boil until legs curl up and hot dog is cooked through.

A LITTLE BIT ABOUT ELLIE

I enrolled in tap dance this semester because I love trying new things. Whether it's a new food, style of hair, or art form, you bet I've already tested it out and embarrassed myself in the process. If my portfolio doesn't blow you away, at least give my tap skills a chance. I'll be your go-to for all things pertaining to food recs and Michael Cera memes! Word.

A woman with long blonde hair, wearing a white chef's coat, stands in a kitchen. She is wearing a hat that is a large sandwich with lettuce, cheese, and a bun. She has her arms crossed and is looking towards the camera. The background shows kitchen shelves with various items and a stainless steel counter with fresh vegetables like tomatoes and asparagus.

“Perfect for
impressing guests.
You’ll definitely
receive lots of
“oohs and aahs” or
maybe they were
saying... ‘ewwws
and nahhs.’”

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Nita's One, Two, Three, Four Cake

INGREDIENTES

- 2 barras de mantequilla
- 2 tazas de azúcar
- 3 tazas de harina cernida
- 4 huevos separados
- ¼ cucharadita de sal
- 3 cucharaditas de polvos de hornear
- 1 taza de leche
- 1 cucharadita de vainilla

THE START

My Honduran grandmother, Aida (AKA Nita), passed away when I was three years old. She loved to bake this cake and always shared it with anyone who came to visit. From her, to me, to you— with love.

1. Bata la mantequilla con el azúcar hasta que esté esponjosa
2. Agregue las yemas una por una batiendo bien
3. Cierna todos los ingredientes juntos tres veces y agregue a la mezcla anterior alternando con la leche y la vainilla
4. Agregue las claras de huevo a punto de nieve
5. Cubra los moldes con papel manteca y divida la mezcla en tres moldes de 9” cada uno
6. Hornee a 350° por treinta minutos

A LITTLE BIT ABOUT GABE

When it comes to Gabe Bori, expect the unexpected. On any given day, I may roll out in cowboy attire or a shirt from my color-coded collection of button-ups. I consider myself eclectic by nature. My interests lie in the extremes and everything in between. I'm not a “favorites” kind of person. Why limit myself to one favorite thing when life has so many other great things to offer!

“To ace this recipe, you must be wearing Nita’s colorful apron. I don’t make the rules.”



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Butter Popcorn

INGREDIENTS

- 1 bag of Costco Kirkland Signature Microwave Popcorn

THE START

This is my favorite recipe because every time I am hungry I make it. I love popcorn. It is so good.

1. Remove plastic overwrap, unfold bag, and place bag with directions side up in center of microwave.
2. Set time for 1 minute 30 seconds to 2 minute 30 seconds on HIGH.
3. Stay nearby and stop the microwave when popping slows to 1 to 2 seconds between pops.
4. Do not let popcorn overcook, since scorching and burning could result.
5. Bag will be hot! Remove carefully from the microwave oven and open top of bag away from face by slowly pulling diagonally at corners.

If you do not have a microwave, don't panic.

1. Simply open the bag and pour kernels into a pot. Set heat to medium and break the kernels apart with a spoon.
2. Once the butter melts, stir the kernels so they do not burn. Wear protective eyewear so you do not get butter in your eyes. You can purchase budget sunglasses on Amazon for a good price, I personally haven't tried them, but that's only because I already have a good pair. You can also check your local lost and found for sunglasses (if you're really in a crunch).

A LITTLE BIT ABOUT MACEY

My name is Macey Carson. My worst fear is Ponyo. For the past 12 years, I've had the mii song stuck in my head. Pickles are awesome until you put them on anything, then they are gross. The best way to show someone you love them is to retweet them. Socks are comfier inside-out, and shoes should never have laces. I think that's it.

“This is my favorite recipe because every time I am hungry I make it. I love popcorn. It is so good.”



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Lisa Vanderpump's Goat Cheese Balls

INGREDIENTS

- 8 ounces goat cheese
- ½ teaspoons black pepper
- 1 teaspoon kosher salt
- 4 large egg yolks
- 2 large eggs
- 1½ cup dry breadcrumbs
- 2 cups canola oil

THE START

Like Lisa Vanderpump, I have good taste.

1. Shape the goat cheese into 10 little balls.
2. Sprinkle with 1 teaspoon of salt, and the pepper.
3. In a bowl, whisk together the yolks and eggs until smooth.
4. Place breadcrumbs in a separate bowl.
5. Dip each cheese ball into the egg, and then roll in the breadcrumbs.
6. Repeat by re-dipping each ball in the egg and then rolling a second time in breadcrumbs.
7. Place on a parchment paper-lined plate.
8. Cover and chill for 2 hours.
9. Heat canola oil in a medium sauce pan over medium-high heat until it begins to softly bubble (about 350°F). The oil should be about 2 inches deep, max.
10. Add the balls in batches, carefully add a few cheese balls to the oil, and cook until golden brown, turning often, about 3-4 minutes.
11. Drain on paper towels, and repeat with the rest of the balls.

A LITTLE BIT ABOUT CADE

To know me is to understand that pop culture has influenced every aspect of my life. Moments like Khloe Kardashian going to jail for three hours, Paris Hilton's iconic catchphrase "That's Hot", and Taylor Swift's social media blackout announcing reputation have given me endless things to talk about and a blueprint to live my life by. If there's anyone with a finger on the pulse of pop culture, it's me, and now I'm ready to have my hand in creating it.

“Like Lisa Vanderpump,
I have good taste.”



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Shredded Henryetta Chicken Bowl

INGREDIENTS

- 1 cup of shredded chicken
- 1 cup of brown rice
- 3 sliced avocados
- ½ cup cilantro
- 2 limes
- ½ cup red onion
- 2 tomatoes
- Dash of black pepper and salt

THE START

Even though I can cook in the advertising world, not as much in the kitchen. This simple, yet delicious recipe is a breeze to prepare! With just a few basic ingredients and simple cooking method, I can whip up a satisfying meal in no time. Plus, the endless possibilities for customization ensure that I never get bored. This convenient recipe leaves me more time to serve creative ideas.

Throw it all in a bowl :)

A LITTLE BIT ABOUT EMILY

I'm a person who is true to my emotions and expresses passion in all that I do. Advertising has become a great space for me to combine my skills in an industry that I love. My vision for the future is to push boundaries, and create purposeful messaging. I find excitement in embracing the unexpected and enjoy the freedom that comes with defying the ordinary.



“Even though I can cook in the advertising world, not as much in the kitchen. This simple, yet delicious recipe is a breeze to prepare!”

Emily DeMordaunt

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Fallen Chocolate Cake

THE START

My day is simply not complete without a little treat, and if you are a fan of decadent chocolatey goodness then I pinky promise you will LOVE this cake!

INGREDIENTS

FOR THE PAN

- 1 tablespoon salted butter, softened
- 1-2 tablespoons granulated sugar

CAKE BATTER

- ½ cup salted butter, cut into tablespoon-size pieces
- 2 tablespoon vegetable, canola, avocado or grapeseed oil
- 1⅔ cups semisweet chocolate chips
- 6 large eggs
- 2 tablespoons natural unsweetened cocoa powder
- ¾ cup + 2 tablespoons granulated sugar, divided (You'll use ¼ cup in the batter, ½ cup in the egg whites and 2 tablespoons on top of the batter.)
- 1 teaspoon vanilla extract
- ¼ teaspoon salt (I use coarse, kosher salt)

TOPPINGS

- Sweetened whipped cream
- Fresh berries
- Hot fudge sauce or chocolate ganache drizzle

1. Preheat oven to 350°F. Butter bottom and sides of a 9-inch springform pan. Dust with 1-2 tablespoons granulated sugar and shake to lightly coat bottom and sides; tap any extra sugar.
2. In a medium microwave-safe bowl, combine butter, oil, and chocolate. Microwave for 1-2 minute intervals at 50% power until mixture is melted and smooth (Don't overheat!). Set aside to cool.
3. Separate 4 eggs, placing whites and yolks in separate bowls.
4. Add 2 whole eggs to yolks, cocoa powder, ¼ cup granulated sugar, vanilla, and salt. Whisk until mixture is well-combined. Pour egg yolk mixture into bowl with melted chocolate/butter mixture and whisk until smooth.
5. Using an electric mixer on high speed, beat egg whites until foamy, about 30 seconds. With mixer running, gradually add ½ cup granulated sugar and continue mixing until stiff, glossy peaks form. (peaks should hold their shape.)
6. Add half the egg whites to chocolate batter and fold gently with a rubber spatula until partly combined (a few streaks is fine; don't whisk too vigorously or egg whites will deflate). Add remaining egg whites and fold gently until no white streaks remain.
7. Scrape batter into prepared pan and smooth the top.
8. Bake cake until top is puffed, starting to crack and the cake is pulling away from edge of pan just slightly, 25-30 minutes. Don't overbake! Let cake cool completely in the pan. The middle of the cake will fall as it cools. Serve warm, at room temp or chilled. Cake can be made 1-2 days ahead of time and refrigerated.
9. Top with sweetened whipped cream, fresh berries and hot fudge sauce or chocolate ganache!! Enjoy!

A LITTLE BIT ABOUT EMILY

Hey! My name is Emily Ekker, and I am an Art Director from sunny St. George Utah! My biggest claim to fame is that I once hiked one of the deadliest trails in the world and lived to tell the tale (Google: Plank Walk In The Sky). I use a lot of exclamation marks and text in ALL CAPS frequently because I get easily excited! Endless optimism is my superpower! I am a dessert person and I love to infuse everything I do with whimsy and magic! I am passionate about creating beautiful things and I truly believe that we are on this earth to have a good time, so let's make something cool and have fun!

“My day is simply not complete without a little treat.”



Emily Ekker

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Beans on Toast

INGREDIENTS

- 1 tin (13.7 ounces) of Heinz beans
- 3 slices of bread
- Pat of butter, optional


THE START

I enjoy the simplicity of this recipe. It reminds me of my Mom, and the nights spent eating dinner together.

1. Put the beans into a small pot over medium low heat. Do not let the beans come to a boil; it will affect the flavor of the beans.
2. Put the bread in the toaster, and make the toast as desired. (If you like, you can butter the toast, but I find it unnecessary as the beans are the primary flavor.)
3. Stir the beans, and heat until almost boiling, but don't allow to boil. (According to directions on the tin, this will affect the flavor.)
4. Place the toast on plates, and spoon $\frac{1}{3}$ tin of the beans over the top of each slice. Serve immediately, preferably with a cup of hot tea.

A LITTLE BIT ABOUT CASSIDY

My parents named me after a Grateful Dead song. This pretty much solidified my cool factor growing up. Cassidy = cool hippie music name. Rockstar vibes and all that. I grew up mostly in the heart of ATL, a location that remains the inspiration behind a lot of my art direction, and bred my passion for street art, music, and fashion.



“I enjoy the simplicity of this recipe. It reminds me of my Mom, and the nights spent eating dinner together.”

Cassidy Garrison

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No Bake Cookies (The easiest, tastiest, most mouth-watering dessert ever)

INGREDIENTS

- 2 cups sugar
- ½ cups milk
- ¼ pounds butter
- 3 tablespoons cocoa
- ¼ teaspoons salt
- 1 teaspoon vanilla
- ½ cups peanut butter
- 3 cups quick oats

THE START

This is my husband and I's favorite treat EVER! We might even make them at least once a week. I love having something so simple, silly, and special to share with the person I love the most!

1. Combine first 4 ingredients in pan and bring to full boil for one minute.
2. Add salt and vanilla. Blend well.
3. Add peanut butter and oats. Mix well and drop by spoonfuls on aluminum foil.
4. Let stand for 15 minutes.

A LITTLE BIT ABOUT MADISON

Hi, I am Madison Hansen and I love living! This world is so awesome, and there are so many things that I find joy in. Sweets, space, the piano, drawing, snowboarding, fly fishing, camping, airports, fries, Pride and Prejudice, skateboarding, choir, volleyball, photography, my husband, and Jesus Christ are a few of the things I love! I am excited to take the things I love and share them with the world through what we create together!

“I love having something so simple, silly, and special to share with the person I love the most!”



Madison Hansen

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Sugar-Free No-Bake Cookies

INGREDIENTS

- ¼ cup butter
- 1 cup peanut butter
- ¼ cup honey
- ¼ salt
- Splash of vanilla
- 2 tablespoons cocoa
- 1½ cups oats

THE START

Reasons why I love this recipe:

- 1. Butter*
- 2. Peanut Butter*
- 3. Chocolate*
- 4. No sugar*

1. Melt the butter in a pan.
2. Once the butter has melted, add all the other ingredients and mix together until it's all come together.
3. Remove from heat and put cookies on a cookie sheet. Leave in the freezer until it reaches your desired consistency.

A LITTLE BIT ABOUT TREY

My best bowling score ever is 171. Huge Enya fan. I am the greatest hype-man you'll ever meet. I believe that Futura PT is the most superior font on the planet, and that Parks and Rec will forever be a better show than The Office.

“Reasons I love
this recipe:

1. Butter
2. Peanut Butter
3. Chocolate
4. No sugar.”



Trey Julian

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Sushi Bake

INGREDIENTS

- 4 cups cooked white rice
- 1 pound imitation crab, shredded & chopped
- 1 filet smoked salmon (optional but it's so freakin' good)
- 1 cup Japanese mayo (Kewpie mayo)
- ½ cup cream cheese
- 3 tablespoons sriracha
- ½ cup eel Sauce
- ¼ cup furikake
- 2 green onions, sliced
- ½ cup rice/sushi vinegar
- 8 teaspoons sugar
- 2 teaspoons salt
- Huy Fong chili garlic sauce
- Roasted seaweed
- Cucumbers, sliced
- Avocado, sliced
- Spicy mayo
- Eel sauce

THE START

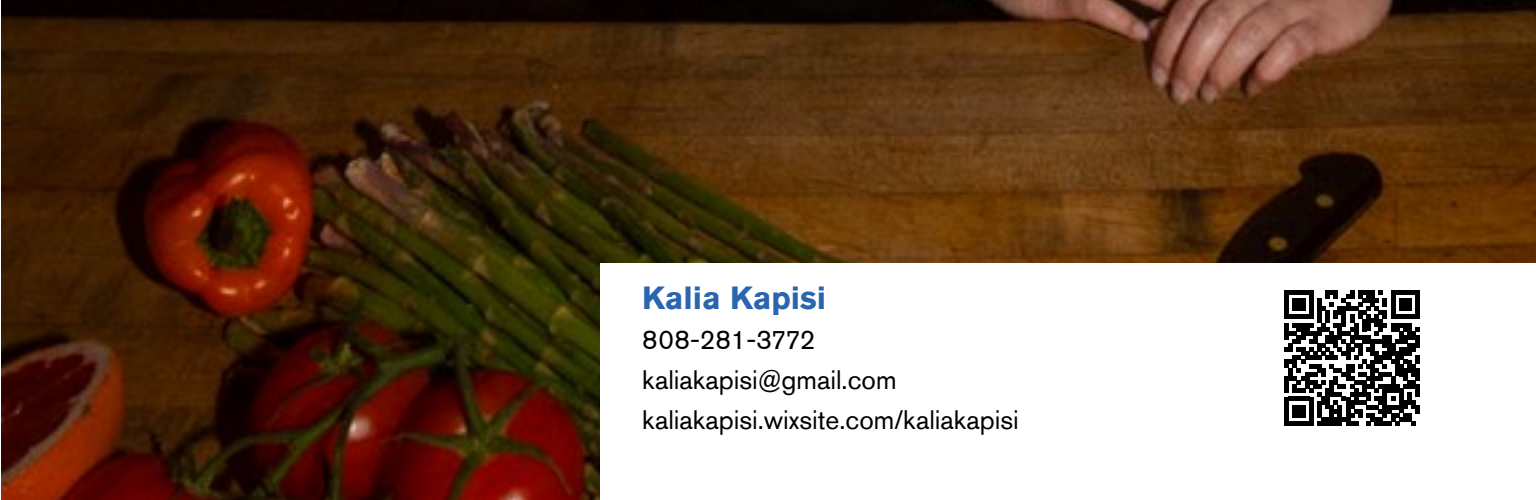
It's spicy, everyone loves it, and it's just overall the best... like your girl.

1. Preheat oven to 450°F.
2. In a bowl, mix crab, smoked salmon, mayo, cream cheese, and sriracha. For those who like spicy, add the chili garlic sauce to your liking.
3. Mix the sugar, salt, and rice vinegar and then mix into the rice. Make 45-degree cuts into the rice and pour the vinegar mixture over and then fold the rice.
4. In a 9 x 13 inch casserole dish, layer rice, furikake, and the crab/salmon mixture. Then drizzle the sriracha, mayo, and eel sauce. Top with more furikake.
5. Bake for 10 minutes then broil for 3-5 minutes until the top is toasty and golden.
6. Sprinkle green onions and serve with roasted seaweed, cucumbers, avocado, spicy mayo, and remaining eel sauce.

A LITTLE BIT ABOUT KALIA

Hi! My name's Kalia. A young creative art director from Maui, trying to make a positive mark on the world! I get inspired by social campaigns that address important issues to me. Just be aware that my takes may be as hot as my sushi bake. Besides the kitchen, you'll find me playing soccer, attempting to learn new languages, or at home just enjoying my shows. I'm open to any recommendations!

“It’s spicy, everyone
loves it, and it’s just
overall the best...
like your girl.”



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Caramel Peanut Butter Cheesecake Pie with Oreo Crust

INGREDIENTS

CARAMEL CHOCOLATE PECAN SAUCE

- 1 cup sugar
- 1/3 cup water
- 3 tablespoons light corn syrup
- 1 cup heavy cream
- 2 ounces bittersweet chocolate, chopped
- 1 tablespoon unsalted butter, chilled
- 1/2 cup pecans, toasted and chopped
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt

PIE

- 1 Oreo Cookie Crust, baked and cooled
- 8 ounces cream cheese, softened
- 1 cup marshmallow crème
- 1/2 cup heavy cream
- 1/2 cup creamy peanut butter
- 2 tablespoons unsalted butter, softened

THE START

Nubberpie is what my dad called me growing up. I like pie. This is the pie I had every birthday since I was 12.

1. Bring sugar, water, and corn syrup to boil in a large saucepan over medium-high heat. Cook, without stirring, until mixture is straw-colored, 6-8 minutes. Reduce heat to low and continue to cook, swirling saucepan occasionally, until caramel is amber-colored, 2-5 minutes. (Caramel will register between 360 and 370°F.)

2. Off heat, carefully stir in cream; mixture will bubble and steam. Stir in chocolate and butter and let sit for 3 minutes. Whisk sauce until smooth and chocolate is fully melted. Stir in pecans, vanilla, and salt. Let cool slightly. (Sauce can be refrigerated for up to 2 weeks; gently warm in microwave, stirring every 10 seconds, until pourable, before using.)

3. Pour 1 cup sauce into bottom of crust and refrigerate, uncovered, until set, about 30 minutes.

4. Using stand mixer fitted with paddle, beat cream cheese, marshmallow crème, heavy cream, peanut butter, and butter on medium-high speed until light and fluffy, about 5 minutes, scraping down sides of bowl as needed.

5. Transfer filling to cooled crust, smoothing top with spatula. Cover pie and refrigerate until filling is chilled and set, at least 2 hours or up to 24 hours. Drizzle remaining sauce over top of pie and serve.

A LITTLE BIT ABOUT AVERY

I lit myself on fire to recreate Pink Floyd’s “Wish You Were Here” album cover. I say I’m from California even though I moved to Utah when I was 14. My least favorite color is turquoise. I have a dog named Ozzie. I took my grandparents to a Kendrick Lamar concert. Gun to my head I have to sing a song word for word I’m picking “Love on the Brain” by Rihanna. I am half-Canadian. No I am not related to Helen Keller.

“Nubberpie is what my dad called me growing up. I like pie. This is the pie I had every birthday since I was 12.”



Avery Keller

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Daily Avocado Toast I'll Never Get Over

INGREDIENTS

- 1 slice sourdough Bread
- 2 tablespoons Kerrygold butter
- ½ avocado, sliced
- Sea salt
- Cholula

THE START

This recipe just never gets old, plus it gives you such great and balanced nutrients to start the day off just right.

1. Toast sourdough bread.
2. Once bread is toasted, put the butter on the toast while you slice avocado to let it melt.
3. Spread the butter.
4. Smash the avocado onto your toast.
5. Sprinkle lots of salt & drizzle Cholula.

A LITTLE BIT ABOUT CHLOE

Through & through New Englander, moved out West to learn a little something about advertising and living without rain. My heart skips a beat at the mention of anything related to health & wellness, fun little drinks, Rainbow Kitten Surprise, or online shopping.

“This recipe just never gets old, plus it gives you such great and balanced nutrients to start the day off just right.”



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Brown Butter Chocolate Chip Cookies

INGREDIENTS

- 1 cup + 2 tablespoons unsalted butter
- ½ cup white granulated sugar
- 1 cup brown sugar packed light or dark
- 1 teaspoon pure vanilla extract
- 2 large eggs room temperature
- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoon cornstarch
- 1¾ cup semi-sweet chocolate chips
- ¼ cup mini chocolate chips

THE START

Brown butter changes the chocolate chip cookie game! Levain's got some tough competition with this recipe.

1. A day before, you must prepare browned butter; be careful not to burn the butter. For more instructions, please google “how to brown butter.”
2. Before baking, let the butter sit on the counter for 2 hours until soft. If it is still hard, place butter on a plate and heat each side for 10 seconds in the microwave.
3. In a medium bowl, sift together the flour, baking soda, salt, and cornstarch. Set aside.
4. Use a mixer, and beat the brown butter, sugar, and brown sugar on high speed for 2 minutes. The butter should be light and fluffy. Add in vanilla, mix until combined. Add in eggs one at a time. Mix until combined.
5. Slowly add in dry ingredients on low. Mix until combined. Add semi-sweet chocolate chips, mini chocolate chips and mix on low for 10-15 seconds. Cover and place in the fridge for 30 minutes.
6. Use a large ice cream scoop and scoop the cookie dough. Compact the dough into the scoop and then place on cookie sheet. Don't try to manipulate the dough because we want the nice ripples on the cookie dough ball. Place the cookie dough 3 inches apart on the cookie sheet. I usually do 6 cookies per cookie sheet.
7. Preheat oven to 350°F, and line 2 cookie sheets with parchment paper. While waiting for the oven to preheat, place first batch of cookie dough balls in the freezer to get really cold. The rest of the cookie dough balls should be in the fridge until ready to bake.
8. Bake the cookies 13-15 minutes until lightly golden brown on the edges and on top. Let the cookies sit on the pan for 4 minutes, then transfer to a cooling rack.

A LITTLE BIT ABOUT ANNA

I'm a very cool, incredibly well-rounded individual. Don't believe me? You can ask my mom. The things that have shaped my life include (but are in no way limited to): my parent's 2012 divorce, hot yoga, David Archuleta losing American Idol, Fleabag, and Annie's White Cheddar Mac & Cheese.

“Levain’s got some tough competition with this recipe.”



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Bigler English Toffee

INGREDIENTS

- 2 cups chopped walnuts or pecans
- 12 ounces chocolate chips
- 1 cup butter
- 1 cup sugar
- ½ teaspoon salt
- 1 teaspoon vanilla

THE START

This is a generational recipe. It's a bit of science and magic. Let's see how you do!

1. Spread the chopped nuts onto a foil covered cookie sheet.
2. In a pot on medium-low heat, melt butter, sugar, salt, and vanilla. Stir constantly. The mixture will bubble up and change colors from white to golden.
3. Now for the magic! Keep stirring the mixture until it starts to follow the spoon. Tip the pot and look for a slight puff of smoke, then remove from heat. (If you cook for too long, you burn it and if you take it off too soon, it does not harden properly).
4. Pour mixture over chopped nuts. You are going to want to taste it with your finger. DON'T! You will get severely burned.
5. Quickly sprinkle the chocolate chips over the toffee mixture and lightly spread the chocolate smooth. Let it cool and harden at room temperature. Once set, break into pieces and enjoy this delightful treat!

A LITTLE BIT ABOUT AUBRY

I have enjoyed creating for as long as I could hold a camera. In 2020, I launched my own LLC, producing advertisements for local businesses highlighting their COVID-19 accommodations. My work has been awarded two years in a row, leading to a licensed ad with an global online therapy company. Beyond academics, I've been pursuing skills in Blender and virtual reality. I'm ready to expand my skills and be a part of a creative team.

“This is a generational
recipe. It’s a bit of
science and magic.
Let’s see how you do!”

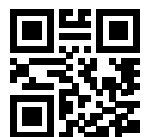


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God-Tier Cinnamon Rolls

INGREDIENTS

- 2 cups milk
- 1 cup margarine
- 1 cup + 1 tablespoon sugar
- 2 teaspoons salt
- 2 cups flour
- 2 tablespoons yeast
- 1 cup warm instant potatoes
(can use left over
mashed potatoes)
- 2 eggs

THE START

Heard of Ambrosia? Ya, that's basically what this is. These cinnamon rolls have me convinced that happiness has a flavor.

1. Combine the milk and margarine and heat.
2. Add 1 cup sugar, salt, and flour.
3. Dissolve the yeast in about 1 cup water & 1 tablespoon sugar. Let sit for 3 min
4. Add the instant potatoes and eggs and combine.
5. Add 5 cups flour and combine. The stickier the better, but your fingers shouldn't be glued together when you touch it.
6. Pour out on floured board. Knead for 8-10 minutes.
7. Put the dough in a greased bowl and let it double in size (about 60-90 minutes).
8. Punch down & cut in half. Roll out to rectangle to ½ inch thick. Spread with softened butter. Sprinkle with cinnamon and sugar. Roll up & seal edges with water. Cut w/ thread about 1" thick and place on cookie sheet. Raise 'til doubled.
9. Bake at 375°F for 13 minutes.
10. Frost!

A LITTLE BIT ABOUT ALYSSA

I'm a collegiate cheerleader who watches cheer fail compilations like it's a sport. I hoard Nike sneakers and wear them until they are filled with holes. Fantasy novels, British comedy, and Noah Kahan's vocal cords are my obsessions. I love to craft and use my hands to create. There is something uniquely satisfying about learning a new kind of art. I think it's the thrill of discovering my own scrappy way to make something beautiful. It leaves me feeling clever, and who doesn't want that?

“Heard of Ambrosia?
Ya, that’s basically
what this is.”



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Gigi's Tea Time Tassies

INGREDIENTS

CRUST

- 3 ounces cream cheese, softened
- 1 stick of butter, softened
- 1 cup all-purpose flour

FILLING

- 1 egg
- ¾ cup light brown sugar
- 1 tablespoon butter, melted
- 1 teaspoon vanilla extract
- ⅔ cup pecans, chopped

THE START

Maybe being from the south has made me biased, but there is truly nothing better than a sweet, sugary, pecan-based treat.

1. Cream together cream cheese and butter until smooth. Add in flour and mix until completely combined.
2. Roll dough into 24 balls. Press into mini muffin tins to form shells.
3. For the filling, beat egg well then add brown sugar, butter, vanilla and salt. Once well combined, add the pecans.
4. Fill the shells with a “scant” teaspoon of filling.
5. Bake in a preheated 325°F oven for 30 minutes. Remove from oven and let cool completely before removing from tins.
6. For the full southern experience, enjoy with a scoop of Blue Bell Homemade Vanilla ice cream!

A LITTLE BIT ABOUT ELLA

Like a moth drawn to a flame, I am drawn to bright colors and shiny objects. Maybe that makes me more like a fish? Either way, I constantly seek beauty and work to put more of it into the world. I am passionate about making things pretty, and having a good time while doing it! Some people say the devil is in the details, and I like to consider myself that little devil.

“Maybe being from the south has made me biased, but there is truly nothing better than a sweet, sugary, pecan-based treat.”



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Pumpkin Sauce Pasta

INGREDIENTS

- 1 tablespoon olive oil
- 1 pound sweet Italian sausage
- 4 cloves garlic, pressed
- 1 onion, chopped
- 1 bay leaf
- 5 sprigs sage, chopped
- 1 cup dry white wine (or substitute $\frac{3}{4}$ cups white grape juice and $\frac{1}{4}$ cups vinegar)
- 1 cup chicken broth
- 1 cup canned pumpkin
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{8}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- Salt and pepper to taste
- 1 pound penne rigate

THE START

Finally, an entrée that says “I rise from the pumpkin patch each October at the blood moon” and can actually feed a whole family.

1. Brown sausage in a tablespoon olive oil. Transfer sausage to paper towel and drain fat from pan.
2. Add tablespoon olive oil and sauté onion and garlic. Add bay leaf, sage and wine.
3. Reduce liquid to half (about 2 minutes), then add chicken broth and pumpkin, stir until bubbles.
4. Return sausage to pan, reduce heat and add cream.
5. Season with cinnamon, nutmeg, salt and pepper. Simmer 5-10 minutes to thicken sauce.
6. Serve over penne pasta with parmigiano cheese.

A LITTLE BIT ABOUT PARKER

Born as a painter, raised as a goofball, Parker grew up in St. Louis, Missouri and now lives happily in the Adobe Creative Cloud. Nothing makes him happier than brainstorming weird and wild concepts. In his free time, he enjoys movie nights with friends, doodling, daydreaming, playing those really long board games you probably hate, and howling at the moon.

“Finally, an entrée
that says ‘I rise from
the pumpkin patch
each October at the
blood moon’ and
can actually feed a
whole family.”



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Musubi

(if you don't like spam this is not for you)

INGREDIENTS

- 1 can spam, cut in 6 slices
- 4 cups sushi rice, cooked (or 1 cup uncooked)
- 2 seaweed sheets, cut in 3 strips
- 2 tablespoons soy sauce
- 2 tablespoons mirin
- 1 tablespoons sugar
- Furikake

THE START

This ancient Hawaiian meal was passed down from generation to generation, and is now bequeathed unto you. Guard it well.

1. In a pan on medium heat, fry slices of spam for about 3 minutes on each side or until it is crispy.
2. Mix together soy sauce, mirin, and sugar to make a glaze for the spam. Turn down the heat to low. Pour the glaze over the spam and simmer for about 2 minutes or until the sauce thickens and becomes a sticky glaze.
3. Rinse off the empty spam can and line with plastic wrap. Then layer rice, a sprinkle of furikake, and the fried spam.
4. Pull out the plastic wrap to remove the spam musubi from the can. With the plastic wrap still on, press firmly on all sides to shape the musubi so that the rice sticks together.
5. Remove the plastic wrap and wrap seaweed strip around the spam musubi. To do this, place the middle of the seaweed on top of the spam side and fold the edges so that they meet at the bottom rice side.
6. Eat immediately or wrap individually for an easy grab-and-go snack for later and enjoy!

A LITTLE BIT ABOUT CHALET

Born and raised in Hawaii. Went to college in Utah. Got a job as a graphic designer. Loved it. Looking for more.

“This ancient
Hawaiian meal
was passed down
from generation to
generation, and is
now bequeathed
unto you. Guard
it well.”



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Fudge Pecan Brownies

INGREDIENTS

- 1 box Betty Crocker™ Fudge Brownie Mix
- 2 tablespoons vegetable oil
- 1 egg
- ½ cup cola carbonated beverage (from a 12-oz can)
- ½ cup buttermilk Frosting
- ½ cup butter or margarine
- ¼ cup unsweetened baking cocoa
- ¼ cup cola carbonated beverage
- 4 cups powdered sugar
- ½ chopped pecans, toasted

THE START

With this recipe you can have it all. Soda, and brownies. You don't have to choose. Turns out you can have your cake and eat it too... :D

1. Heat oven to 350° F. Spray bottom only of 13 x 9-inch pan with cooking spray.
2. In medium bowl, stir brownie mix, oil, egg, cola and buttermilk until well blended. Spread into pan.
3. Bake 24 to 28 minutes or until toothpick inserted 2-inches from side comes out clean or almost clean. Cool completely, about 1 hour.
4. In medium microwavable bowl, microwave butter on HIGH 45 to 60 seconds, stirring once, until melted; stir in cocoa and cola. Gradually beat in powdered sugar.
5. Spread frosting over brownies; sprinkle with pecans. For bars, cut into 6 rows by 4 rows.

A LITTLE BIT ABOUT DESTINEE

I once took a personality quiz and this is what it said: “The INFJ (Advocate) type tend to approach life with deep thoughtfulness and imagination. Their inner vision, personal values, and a quiet, principled version of humanism guide them in all things.”

So, reach out to me if you're in need of free therapy, imaginative projects, or if you want to talk about personality types.

“With this recipe
you can have it
all. Soda, and
brownies.”



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Coconut Peanut Butter Cookies

INGREDIENTS

- ¾ cup creamy peanut butter
- ½ cup coconut oil, softened
- 1 cup light brown sugar, packed
- 1 large egg
- 1 tablespoon vanilla extract,
- 1 cups all-purpose flour
- 2 teaspoons corn starch
- 1 teaspoon baking soda
- ¼ teaspoon salt, to taste

THE START

These may be the best peanut butter cookies you've ever tried. Whether enjoyed warm from the oven or dipped in a glass of cold milk, these cookies never fail to bring pure joy.

1. To the bowl of a stand mixer fitted with the paddle attachment, combine peanut butter, coconut oil, egg, sugar and beat on medium-high speed to cream until light and fluffy, 4-5 minutes.
2. Stop, scrape down the sides of the bowl, add the vanilla and beat to incorporate, about 1 minute. Add 1 cup flour, corn starch, baking soda, optional salt, and mix until just combined, about 1 minute. The dough shouldn't be sticky or tacky, and a little loose and oily is preferred to dry and crumbly.
3. Using a medium cookie scoop, form mounds that are 2 heaping tablespoons in size; or divide dough into approximately 18 equal-sized pieces. Place dough mounds on a large plate, and slightly flatten each mound. Cover with plasticwrap, and refrigerate for at least 2 hours (up to 5 days).
4. Preheat oven to 350°F, line a baking sheet with parchment, or spray with cooking spray. Place dough on baking sheet, spaced at least 2 inches apart. Bake for 7-9 minutes, or until tops have just set, even if slightly undercooked, pale, and glossy in the center.
5. Allow cookies to cool on the baking sheet for 5-10 minutes before moving.

A LITTLE BIT ABOUT BRILEY

My journey started when my mother bestowed upon me a name absent from all keychains. Now, I'm a just girl drawn to all things purple and becoming mediocre at every hobby. My aim? To craft work both beautiful and inspiring that sprinkles a bit more joy into our world. I look forward to implementing my skills as an art director to do just that.

“Whether enjoyed warm from the oven or dipped in a glass of cold milk, these cookies never fail to bring pure joy.”



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Madeline's Chocolate Milk

INGREDIENTS

- Milk
- Chocolate Syrup

THE START

As a chocolate milk connoisseur it would be crazy to not credit this sensational recipe as the key to my success. Chocolate milk always guarantees a good day.

1. Take your choice of milk, 2%, oat, almond, anything goes.
2. Now take chocolate syrup (be generous on this step).
3. Lastly mix, but if you are feeling fancy... froth it.
4. Drink up!

A LITTLE BIT ABOUT MADELINE

Howdy, I'm Madeline! I am fluent in American Sign Language. If this was a video you would be able to see that, until we meet you'll just have to trust me. I am from Southern California and Texas. In addition to ads, I love to cycle, bake, assign friends lightsaber colors, and pick up crafts for a week or two before moving onto the next thing. Let's be pals :)

“Chocolate milk
always guarantees
a good day.”



Madeline Ramsey

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Rawson Caramel Recipe

INGREDIENTS

- 1 cup sugar
- 2 cups brown sugar, firmly packed
- 1 cup butter
- 2 cups heavy whipping cream
- 1 cup light corn syrup
- 1 teaspoon vanilla
- 1 teaspoon flakey salt

THE START

I love cooking and the artistry involved in designing a new dish. After a decade of experimentation with my mom, we perfected the famous Rawson Caramel.

1. Line a 9 x 13 inch pan with parchment paper.
2. Combine all ingredients except vanilla in a 4-quart saucepan.
3. Cook over low-medium heat, stirring occasionally, until butter melts and mixture comes to a boil.
4. Continue cooking until the candy thermometer reaches 240°F (260° if you want firmer caramel).
5. Remove from heat, stir in the vanilla, and pour into prepared pan.
6. Allow it to mostly cool, then sprinkle with salt. Cool completely.
7. Cut, wrap in parchment paper, and enjoy!

A LITTLE BIT ABOUT RILEY

As an art director, I bring a unique blend of strategic thinking and hands-on design expertise. I'm a quick learner and eagerly embrace new challenges, consistently pushing the boundaries of my skills. My minor in Computer Science fuels my passion for fusing creativity with logic and technology. I thrive on devising innovative campaigns, telling compelling stories through striking visuals, and ensuring flawless pixel-perfect concepts.

“After a decade of experimentation with my mom, we perfected the famous Rawson Caramel.”



Riley Rawson

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Never Fail Chocolate Cake

INGREDIENTS

- 1 cube of butter
- 2 cups of sugar
- 1 cup of sour milk (to which 2 teaspoons of soda has been added)
- 2 eggs
- ½ cup cocoa powder
- 2½ cups flour, sifted
- ½ teaspoon vanilla
- 1 cup boiling water

FROSTING

- ½ cup butter, melted
- 4 tablespoons cocoa powder
- 1 teaspoon vanilla extract
- 6 tablespoons milk
- 4 cups powdered sugar

THE START

When my grandpa was a teenager, his mother unexpectedly passed away. The day before her passing, she had crafted one last masterpiece; her famous chocolate cake. Today, this cake serves as a reminder of my family history and my great grandmother's legacy. It's rich chocolate flavor "never-fails" to make you smile.

1. Preheat oven to 375°F. Grease two 8-inch cake pans, line with parchment paper rounds, grease the parchment paper.
2. In a mixing bowl, mix butter and sugar until smooth.
3. Beat in eggs, one at a time, until well incorporated.
4. In a separate bowl, sift together cocoa and flour.
5. Gradually add cocoa-flour mixture to butter-sugar-egg mixture, alternating with sour milk mixture. Mix until combined.
6. Stir in vanilla extract.
7. Carefully mix in boiling water until batter is smooth.
8. Divide batter evenly between the two prepared cake pans.
9. Bake in preheated oven for 25-35 minutes.
10. Remove cakes from oven and allow to cool on wire rack.
11. For frosting, combine melted butter and cocoa powder in a mixing bowl until well mixed.
12. Stir in vanilla extract and milk until smooth.
13. Gradually add powdered sugar, mixing well after each addition, until frosting reaches your desired consistency.
14. Once cakes are completely cooled, use a large serrated knife to level them by slicing a thin layer off the tops to create a flat surface. Discard or crumble excess.
15. Place a cake layer on a serving plate, cover evenly with frosting.
16. Carefully place the second cake layer on top and spread remaining frosting evenly over top and sides using an icing spatula and bench scraper for a smooth finish.

A LITTLE BIT ABOUT JANE

I live to find the little moments worth dancing for. Growing up as the chubby girl who was always relegated to the back of dance recitals, I've come to love my ability to groove like a fifty-year-old man. I fearlessly throw myself into the rhythm of life, unafraid to try a new move, stumble, or even fall. I believe that even the most difficult of challenges can be made possible with hard work and a positive attitude.

“It’s rich chocolate
flavor “never-fails”
to make you smile.”



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Hal's Famous Pretzels

INGREDIENTS

- 2 cups milk
- 1½ tablespoons
(2 packets) active dry yeast
- 6 tablespoons brown sugar
- 4 tablespoons butter, melted
- 4½ cups flour
- 2 teaspoons fine salt
- ⅓ cup baking soda
- 3 cups warm water
- Coarse salt
- 8 tablespoons butter, melted
in a shallow dish

THE START

My mom taught me how to make these pretzels when I was in middle school, and nothing says comfort food like buttery carbs.

1. Warm up the milk in the microwave or on the stove for just about one and a half minutes. It should be about 110°. If it's too hot it will kill the yeast. You should be able to comfortably keep your finger in it. Stir in the yeast and let it sit for about 3 minutes.
2. Add the butter and sugar. Add the flour about 1 cup at a time and then add the fine salt. Knead for about 10 minutes with a stand mixer, or by hand.
3. Put it in a greased bowl and cover with greased cling wrap. Let rise for 1 hour in a moist, warm place until doubled in size.
4. Preheat oven to 450°F. Punch down dough and divide into 12 lumps (I like to divide it in half, then divide each half into three, and then divide each remaining one in half again). Roll them all out as thin as you can.
5. Combine the warm water and baking soda in a wide bowl.
6. Form the dough into pretzel shapes, then dip in the baking soda water. Place on a greased baking sheet and sprinkle with coarse salt.
7. Bake for about 7-11 minutes or until browned. Dip each in the melted butter while hot.

A LITTLE BIT ABOUT HALLIE

I'm Hallie but I was nicknamed Halpal when I was 12 and it just stuck. I can't imagine life without my curly hair or all 232 of my Spotify playlists. My greatest life accomplishment was when my senior class superlative was voted "best dancer." I'm a passionate person who doesn't do anything passively, so no matter if we're talking about DJing a party or art directing a campaign I will be giving it my all.

“My mom taught me how to make these pretzels when I was in middle school, and nothing says comfort food like buttery carbs.”



Hallie Smith

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The Artist's Mac

INGREDIENTS

- ½ cup noodles
- ⅓ cup + 2 tablespoons milk
- 3 tablespoons butter, melted
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon nutmeg
- ⅛ teaspoon paprika
- 1 cup shredded cheddar
- ⅓ cup shredded mozzarella
- ⅓ cup shredded parmesan
- ¼ cup sour cream

THE START

I had a mission: to concoct the perfect mac recipe. Did I succeed? I'll let the results speak for themselves.

Mac 'n' cheese isn't something you cook with a recipe; it's something you cook with your soul. This recipe isn't meant to use measurements, but for all you rule followers, these quantities work quite well! Cook everything in one pot for best results.

1. Boil your noodles.
2. Stir the milk into the noodles over medium heat until you hear it get a little sizzly .
3. Add the melted butter. Use more than you think you should! Let it melt and get the liquids partly soaked into the noods.
4. Make it spicy with salt, pepper, garlic, nutmeg, and paprika.
5. Stir in cheese until it's very goopy and melty.
6. Add a dollop of sour cream and stir it in for streeeeetch.
7. Add in a blup (about 2 tablespoons) of milk so that the mac goes back to being creamy/goopy
8. Serve!

A LITTLE BIT ABOUT VIVIAN

Hi, I'm Vivian: a dynamite gal on a mission to make! Specializing in art direction and graphic design, I love finding unexpected solutions and crafting intentional visuals to solve problems. I feed myself inspiration through my many, many hobbies (ask me about my current favorite!) and I recharge outside with hiking, biking, and climbing, ideally in my homeland of southeast Idaho.

“I had a mission: to concoct the perfect mac recipe. Did I succeed? I’ll let the results speak for themselves.”



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Brazilian Coxinhas

INGREDIENTS

- 4 glasses of water
- 3 envelopes of chicken broth
- 1 spoon (dessert) of margarine
- 4 cups of sifted wheat flour
- Milk for breading
- Breadcrumbs with chicken powder seasoning for breading
- Oil for frying

FILLING

- 1 tablespoon of oil
- ½ chopped onion
- 1 clove of garlic squeezed
- 1 cooked and shredded chicken breast
- 1 sachet of chicken seasoning powder
- 1 spoon (dessert) of tomato sauce
- ½ chopped tomato
- Salt to taste
- ½ packet of chopped parsley to sprinkle
- ½ page of chopped chives to sprinkle

THE START

At 21, I lived in Sao Paulo, Brazil learning Portuguese. Brazilian culture is big on gathering, with coxinhas a staple at every party. Saudades do Brasil!

1. Boil the water with the chicken broth and margarine.
2. Add the flour at once, stirring vigorously until it detaches from the pan. Let it cool.
3. With your hands greased in oil, take small portions of the dough, fill and shape the coxinhas.
4. Bread first in milk and then in breadcrumbs.
5. Fry, a few at a time, in abundant hot oil until golden brown and let it drain on absorbent paper.
6. For the filling, heat the oil and saute the onion and garlic.
7. Add the chicken and the other ingredients and bring to a boil until it is set.
8. Sprinkle parsley and chives and wait for it to cool.

A LITTLE BIT ABOUT REAGAN

My first memory is kissing a frog while camping, knowing it would turn into a prince. What can I say? I've always been a dreamer. Second oldest of seven children. ENFP. Got my first camcorder at 7, wrote my first novel at 10, and landed on Art Director at 20. Updating my "To Be Read" list daily on Goodreads @reagansweat (Let's exchange book recs). The extroverted half of art director/ copywriting team Isaac & Reagan.

“At 21, I lived in Sao Paulo, Brazil learning Portuguese. Brazilian culture is big on gathering, with coxinhas a staple at every party. Saudades do Brasil!”



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The Sauce

INGREDIENTS

- 5 cloves of garlic pressed
- 3-4 Tablespoons Olive Oil
- 1 lb. Ground Italian Sausage (mild)
- 1 lb Ground Beef
- 4 cans Tomato Sauce
- 1 Tablespoon Basil
- 1 Tablespoon dried Oregano
- 2 Tablespoon parsley
- 2 Teaspoon garlic salt
- 2 teaspoons black pepper
- Red Pepper flakes

THE START

“It’s all about the Sauce” was a common term in my New York Italian family. There is a lot of time, prep, taste testing, smelling, and singing put into a GOOD tomato sauce. If you ruin the process of the sauce, you ruin your entire meal. I think this is also applicable to life. If you aren’t enjoying the journey of life then you will never be satisfied.

Prep:

1. Add 5 fresh cloves of pressed garlic through garlic press to a sauce pan. then add just enough olive oil to cover the bottom of the sauce pan (3-4 tablespoons) and brown the garlic.
2. Brown the meats together in a separate pan, drain, then add to the cooked garlic olive oil mixture (above)

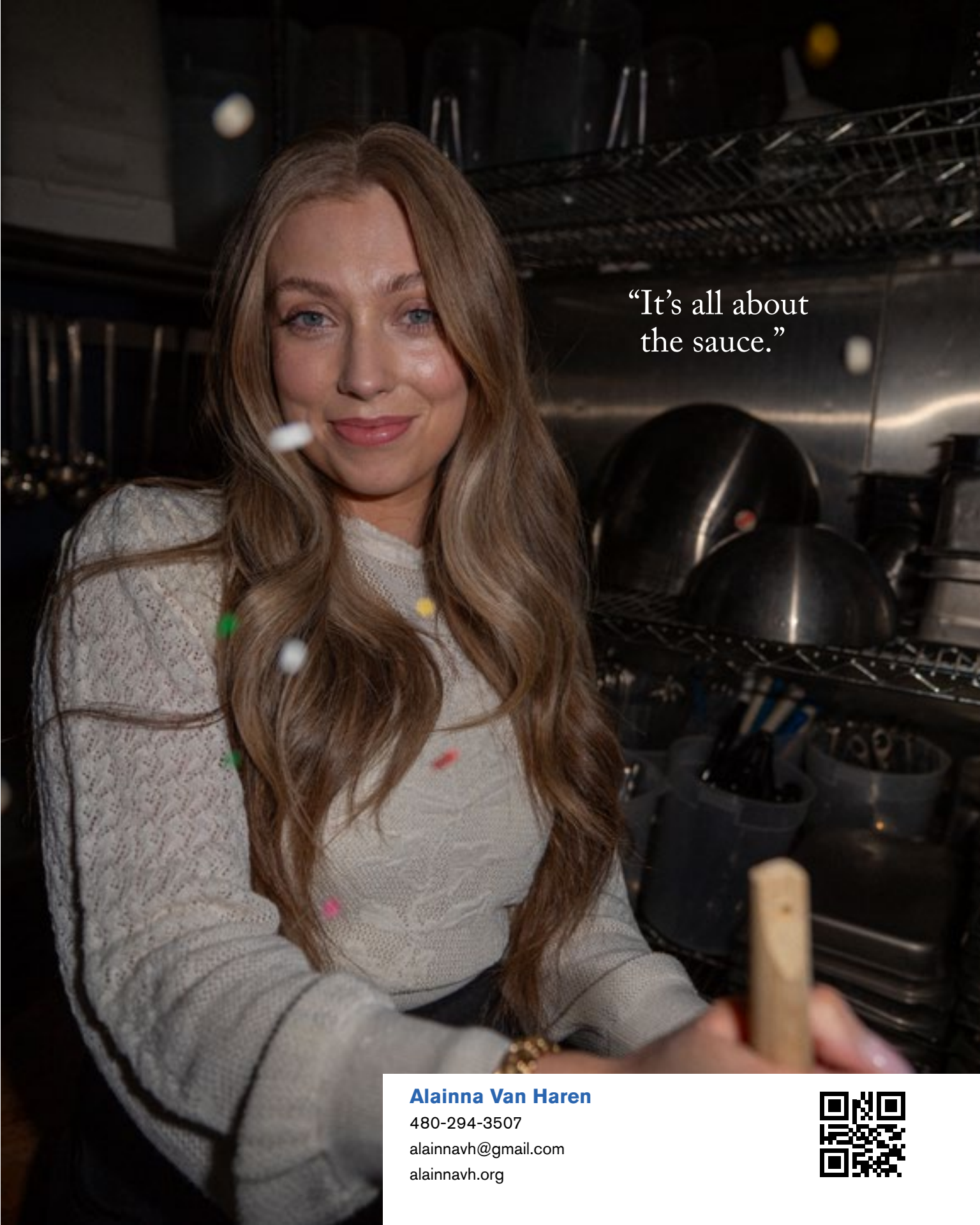
Tomato Sauce:

1. Add 4 cans tomato sauce, 4 cans stewed tomatoes (blended in a blender until smooth), basil, oregano, parsley to the sauce pan
2. add to taste garlic salt, pepper, red pepper flakes
3. slow cook in crock pot 4-6 Hours or simmer covered on stove stirring occasionally for at least 1½ hours.

Once sauce is cooked, make sure to taste it. Then salt and pepper to your liking.

A LITTLE BIT ABOUT ALAINNA

One time at my first middle school dance my favorite song (at the time) Forever by Chris Brown came on and I decided to dance my heart out in the 8th graders circle. Scariest moment ever. But I felt so cool. I actually love to dance but since I’ve gotten older I don’t do it as much. Instead you will catch me dancing while I eat a really good meal or treat. So let’s grab some lunch and chat and you will see those dance moves. Guaranteed.

A woman with long, wavy brown hair and blue eyes is smiling at the camera. She is wearing a light-colored, textured sweater. She is holding a wooden stick, possibly a skewer or a piece of wood, in her right hand. The background is a kitchen with stainless steel shelves and various kitchen items, including pots and pans. The lighting is warm and focused on the woman.

“It’s all about
the sauce.”

Alainna Van Haren

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Glorious Grain Salad

INGREDIENTS

- 8 ounces farro
(about 1½ cups)
- Kosher salt and freshly ground pepper
- 6 cups seedless red grapes
(Chef's note: Grapes taste better in the salad when fit in the mouth first.)
- ¼ cup extra virgin olive oil
- 2 small red onions, sliced into ¼ inch rounds
- 3 tablespoons red wine vinegar, plus more for seasoning
- 4 cups mixed small greens (baby kale, baby Swiss chard, red mustard, and red mizuna)
- 8 ounces fresh goat cheese, crumbled (optional)

THE START

I love a good hearty salad, and I hope you do too! You'll notice this recipe calls for A LOT of grapes. While making this dish, try to beat my record of 32 grapes fit in the mouth. Game on!

1. Preheat oven to 425°F with a rack in the upper and lower thirds.
2. In a medium saucepan, combine farro and 1½ teaspoons salt; cover with water by 2 inches. Bring to a boil and cook until tender, about 25 minutes. Drain, and transfer to a bowl.
3. Meanwhile, combine grapes, 1 tablespoon olive oil, 1 teaspoon salt, and ½ teaspoon black pepper on a baking sheet. Place red onion slices on a separate baking sheet and drizzle with 1 tablespoon olive oil. Flip slices and drizzle with another tablespoon olive oil. Season with salt and pepper. Transfer baking sheet with onions on the bottom rack of oven and baking sheet with grapes to top rack. Roast, flipping onions every 15 minutes, until onions are golden brown and grapes have burst, about 45 minutes.
4. Transfer roasted grapes and onions to bowl with farro. Toss with remaining 2 tablespoons olive oil, red wine vinegar, 1 tablespoon salt, and ½ teaspoon pepper. Toss well to combine and let cool, about 20 minutes.
5. Immediately before serving, gently toss in greens. Season to taste with additional salt, pepper, and red wine vinegar. Transfer to a platter, top with goat cheese, if desired, and serve.

A LITTLE BIT ABOUT CLAIRE

Nicknames say more than any bio ever could.

Claire Runner: I ran my first marathon this year to prove I am NOT Claire Walker.

Clairenye West: I begged my mom to attend a Kanye concert too young; now I'm on concert #46!

Clairent Eastwood: Named after this iconic man, because I too am a "lucky punk."

Clairey Potter: A wizard in creativity.

Clairevin Klein: Style enthusiast.

Amelia Clairehart: Like my ancestor, I explore, hitting country #33 this year!

“While making this dish, try to beat my record of 32 grapes fit in the mouth. Game on!”



Claire Walker

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Nicaraguan Gallo Pinto

INGREDIENTS

- ½ cup of diced yellow onion
- 1 cup of cooked white rice
- 1 cup of cooked red beans
- Pinch of garlic powder
- 1 tablespoon of olive oil

THE START

Whenever I eat Gallo Pinto, I feel like a child again. I'm reminded of my sweet mother's love for me.

1. Add 1 tablespoon of oil to a medium-high heat pan and saute diced onions until translucent.
2. Add cooked red beans to the pan along with some of the bean liquid and begin to cook beans until they start to crisp or blister a bit.
3. Add salt and two bay leaves
4. Then add equal parts white rice and mix with beans.
5. If needed, add more bean liquid to achieve a darker color to the rice.
6. For firm Gallo Pinto, cook for 10 minutes.
*For semi-wet Gallo Pinto, cook for 7 minutes.

A LITTLE BIT ABOUT FURAT

Furat, pronounced “Fur-ot” originates from the famous river in Iraq. While this river is well-known in the Middle East, it is a very uncommon name, even in the Arab community. Much like my name, I am unlike any other. Furat connotes innocence and purity; I would say this describes me well. I am a ball of light and scatter pockets of sunshine with each step I take. I value making and keeping lasting, genuine connections.

“Whenever I eat
Gallo Pinto, I feel
like a child again.”

Furat Wdaa

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COPY



WRITERS

Lemon Bars

INGREDIENTS

- 1 cup butter, softened
- ½ cups powdered sugar
- 2¼ cups flour
- 4 eggs, beaten
- 2 cups sugar
- 6 tablespoons lemon juice


THE START

My mom's Lemon Bar recipe is better than your mom's, trust me. I don't typically love citrusy desserts, but this one hits.

1. Preheat oven to 350°F.
2. Combine the butter, powdered sugar, and 2 cups flour in a bowl.
3. Bake for 15 minutes in a 9 x 13 inch pan.
4. Combine eggs, sugar, and 1/4 cup flour, and lemon juice in another bowl. Pour the mixture over the cooled crust and bake for 30 minutes.
5. Let cool and sprinkle with powdered sugar.

A LITTLE BIT ABOUT SABRINA

Copywriter. Musician. Author. Born in a sunny city and creating with my sunny disposition. I am self-motivated in a way that makes my parents both worried and proud. I love the absurd and wholesome parts of being human and try to cherish them through my writing.

A woman with blonde hair in two braids, wearing a white chef's coat, is smiling and holding two lemon slices. She is in a kitchen setting with various ingredients like lemons and bell peppers visible on the counter. The background is dark with some wooden elements.

“My mom’s Lemon Bar recipe is better than your mom’s, trust me. I don’t typically love citrusy desserts, but this one hits.”

Sabrina Astle

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Brooklyn Hot Honey Pie

INGREDIENTS

- 1 dough ball (If you've got the time, make it yourself, if not, Trader Joe's makes a mean dough.)
- 3 ounces fresh mozzarella
- 1/3 cup of pecorino romano, grated (the recipe actually calls for 1/4 but you deserve more)
- 1/3 cup tomato sauce. If you've got the time, make some with San Marzanos. Again if not, in Trader Joe's we trust.
- 2/3 cup pickled jalapeño
- 1 1/2 ounces prosciutto
- Honey

THE START

I'm a firm believer in don't knock it until you've tried it (hint: don't discount me until you've tried me). So even if pickled jalapeño and honey sounds odd, I implore you, give it a chance.

1. Preheat the oven to 550°F with the pizza stone (or pan or whatever) in there.
2. Chop your cheese into quarter sizes. Tbh just whatever size cheese chunks you want. I don't judge.
3. Flour whatever surface you want to work on.
4. Shape the pizza dough. Again, your discretion. But this time I will judge because thin crust and thick crust people are very different people...
5. Top the pizza with your sauce, then your pecorino, then mozzarella. Next layer is prosciutto.
6. Bake for 5 minutes.
7. Then change your oven to broil and let it cook until the cheese is melted and your crust is golden, maybe even with a bit of char (be eagle eyes here, I've made too many inedible pizza because of this step).
8. When you think its a minute or two away, add your jalapeño.
9. Pull it out, drizzle with the honey and slice that baby.
10. Eat it.
11. Eat the first slice all the way.
12. Eat the second slice until you get to the crust.
13. Then break the crust open length wise, drizzle it with honey, and top it with flaky salt.
14. Obviously, you don't have to do that.
15. But you won't regret it.

A LITTLE BIT ABOUT KATIE

- I actually hate ""About Me's"" so here are some fun facts.
- I collect copies of Jane Eyre. Everytime I see one I don't have its -like I black out and the next thing I know I have a new copy on the shelf.
- I like celebrating little holidays.
- I secretly run a mildly successful fangirl/booktok TikTok.
- I make a mean cup of chai.
- I have butterfingers and have broken way too many dishes :(

“So even if pickled jalapeño and honey sounds odd, I implore you, give it a chance.”



Katie Bennion

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Mamaw's Peach Cobbler

INGREDIENTS

- 1 stick butter
- ½ to 1 cup sugar
- 1 cup all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ¾ cup milk
- 2-3 cups peaches with juice
- Ice cream (preferably Breyers vanilla)

THE START

After a hard day's work, this is what's on my mind. Not a salad, not my children (I don't have children), and not sleeping. THIS.

1. Melt butter in baking dish.
2. Beat together flour, half of the sugar, salt, baking powder, and milk. Pour evenly over melted butter. DO NOT STIR.
3. Add peaches and juice. Sprinkle remaining sugar over top of the fruit. DO NOT STIR.
4. Bake at 350 ° for 45 minutes.
5. Serve with ice cream.

A LITTLE BIT ABOUT FAITH

Hey y'all! My name is Faith Canipe. I'm a 5'8", 155 lb, anxious, creative unit with nothing to lose. I don't have my tonsils, so if I don't show up to the office it's something serious. My dad calls me Fay. I hate IPAs and the movie A Clockwork Orange (don't get me started). I wear 9 rings no matter the occasion. I'm always asking the question "yeah, but who said so?" And I'm a copywriter.

“After a hard day’s work, this is what’s on my mind.”



Faith Canipe

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Coffee Cake

INGREDIENTS

- BATTER
- ½ cup milk
- 1 egg
- ¼ cup butter, softened
- 1½ cup sifted flour
- ¾ cup sugar
- 1 teaspoon salt
- 1½ teaspoons baking powder
- TOPPING
- ¾ cup brown sugar
- 3 tablespoons melted butter
- 3 tablespoons flour
- 3 tablespoons water
- 3 teaspoons cinnamon
- ¾ cup chopped nuts (optional)
- BUTTERMILK SYRUP
- ¾ cup butter
- 1½ cup sugar
- ¾ cup buttermilk
- 3 teaspoons vanilla
- ¾ teaspoons baking soda

THE START

This recipe comes via my loving, though illegitimate, grandmother. She rocked diabetes like no one else. May she rock on in Hell.

1. In a large bowl, mix milk, eggs, and butter.
2. Sift together dry ingredients and add to bowl incrementally.
3. Fill bottom of a greased 9 x 13 inch baking pan with batter. Spread topping over and use a fork to create a marbling effect.
4. Bake at 375°F for 30 minutes or until a toothpick removes clean.
5. While cake is hot, poke top full of holes and add buttermilk syrup. Serves a festive four.
6. In a large pot, melt butter before mixing in the sugar. Slowly add milk, stirring continuously. Bring to a boil for 1 minute.
7. Immediately remove from heat and stir in baking soda and vanilla. If your teeth hurt looking at it, you've done it.

A LITTLE BIT ABOUT GARRETT

Me? My hobbies include heating eggs in the microwave. Does something incredible. Never tried it? You should. I also accidentally started a cult when I was eleven, wore roller skates for a month straight, and flew to Alaska mid-winter to see if it was internet love or suicide. I'm a recreational lucid dreamer and will haunt your sleep unless you tell me not to. The Catholic Church recently banned me from confirmation. Sweet dreams.

“This recipe comes
via my loving,
though illegitimate,
grandmother. She
rocked diabetes
like no one else.”



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Heart-stopping Rueben with Resuscitating Latkas

INGREDIENTS

- 3 slices of Rye Bread
- 2 tablespoons of Thousand Island Dressing
- ¼ pound of Pastrami
- ¼ pound of Corned Beef
- 4 slices of Swiss Cheese
- ½ cup of Sauerkraut (drained)
- 1 Teaspoon of Butter

Latkas

- 2 Large Russet Potatoes scrubbed and cut lengthwise
- 1 Large Onion, peeled and cut into quarters
- 2 Eggs
- ½ cup All-Purpose Flour
- Coarse kosher salt
- 1 Teaspoon Baking Powder
- Fresh ground black pepper
- Frying Oil

THE START

I found this Sandwich and latkas in Paris after the ambulance revived me. I got the recipe and tried it when I got home. I had a life alert on the ready.

Heart-Stopping Rueben

1. Heat butter in a small skillet over medium heat.
2. Spread a layer of thousand island dressing on both slices of bread.
3. Layer on pastrami, then swiss, then sauerkraut, top with a second slice of bread, contemplate life, layer cornedbeef, swiss cheese, and top with third slice of rye bread.
4. When butter is hot and foamy, gently lower the sandwich into a pan, press down firmly and grill for 3-5 minutes.
5. Flip sandwich, grill for another 3-5 minutes on the other side, remove from pan, cut in half while hot and serve.
6. Suffer Minor heart failure.

Latkas

1. Grate the potatoes and onion. Transfer the mixture to a clean dishtowel, squeeze, and wring out as much of the liquid as possible.
2. Transfer the mixture to a large bowl. Add Eggs, Flour, Salt, Baking Powder and Pepper, and mix until the flour is absorbed.
3. In a pan over medium-high heat, pour in about ¼ inch of the oil. Once the oil is hot (a drop of batter placed in the pan should sizzle), drop a tablespoon of batter into the hot pan, cook in batches. Use a spatula to flatten the drops into discs. When the edges of the latkes are brown and crispy, flip. Cook until the second side is deeply browned. Transfer the latkes to a paper towel-lined plate to drain and sprinkle with salt while still warm.

A LITTLE BIT ABOUT JACK

Jack-of-all trades with an unhealthy work ethic. I love writing headlines, scripts, and unhelpful reviews. I'm a profecient director/cinematographer. Varying levels of kindness used to describe me: Goblin, Medieval Jester, and Handsome Fella (my mom said the last one).

“When I got home and made it. I had Life-Alert on the ready.”



Jack Dearden

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Tacos Al Pastor Al Güerito

THE START

The best gringo-made al pastor this side of el CDMX. Don't skimp on the pineapple, I promise.

INGREDIENTS

- 2 dried ancho chiles, whole
- 2 dried pasilla or guajillo peppers, whole
- ½ cup chicken stock
- 2 teaspoons vegetable oil
- 1 teaspoon dried oregano
- 1 teaspoon dried ground cumin seed
- 1 tablespoon achiote paste
- 1 can of chipotle peppers in adobo
- ¼ cup white vinegar
- 3 cloves garlic
- 2½ teaspoons kosher salt
- 2 teaspoons sugar
- 2 pounds pork shoulder
- 8 ounces sliced bacon
- 1 small pineapple, baked in quarters, then diced
- Street size corn tortillas
- 1 white onion, finely diced
- ½ cup minced fresh cilantro
- A banging taqueria salsa (I recommend red)
- Lime wedges

1. Blacken chiles in a large saucepan on medium heat until they are puffy and the smell singes your nose. Pour in chicken stock (it should boil immediately), remove from heat and set aside.

2. In the same pan add oil and begin to heat. Add cumin, oregano, and achiote, stirring but only cook 'em for like 30 seconds. Add chipotle chiles and sauce and cook until your house smells like tacos. Add vinegar, salt, and sugar and remove from heat.

3. Scrape into a blender along with garlic and the chiles from before. Blend until completely smooth and set it aside.

4. Using a very sharp knife, slice the pork as thin as you can. Get that meat into ziplock bags and pound it with a hammer, tenderizer, textbook, whatever makes it flattens to about a ¼ inch. Like half an iPhone. Repeat with the rest of the meat.

5. Add meat and bacon to a bowl and toss until the meat is coated.

Line a disposable aluminum loaf pan with bacon. Layer the pork

until it gets to the top then top with the rest of the bacon. Cover tightly with plastic wrap and refrigerate for at least 4 hours.

6. When it's finally time to cook, set the oven to 275°F. Put the loaf pan uncovered on a foil-lined rimmed baking sheet and cook until meat is completely tender (and reaches about 145°F), this can take up to 4 hours. It will be juicy. **SAVE THE JUICE.** Take it out, put it in the fridge, and cool it again and refrigerate for at least an hour.

7. Preheat oven to 350°F, take meat from fridge and slice into little shavings. Get pineapple on a baking sheet and brush the meat juice place in the oven for 20 minutes.

8. About 10 minutes before the pineapple is done, get the pork in a skillet with meat juice on medium high heat.

9. Dice pineapple. Correct taco order is as follows: tortilla, tortilla, pork, pineapple, onion, cilantro, salsa, lime, pinch of salt. ¡Y come!"

A LITTLE BIT ABOUT ISAAC

A wise man once said you better hire the guy with the killer taco recipe. That wise man also happens to be an occasionally funny writer who spends too much time watching soccer and making bad Letterboxd reviews. I hear his portfolio is way cooler than his supposed "rival" Danny White's. I've also heard that his tacos (and ads) pair really well with Reagan Sweat's coxhinas.

“The best gringo-made al pastor this side of el CDMX. Don't skimp on the pineapple, I promise.”



Isaac Ferre

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My Forever Birthday Cake

INGREDIENTS

- 32 crushed graham crackers
- ½ cup butter softened
- 6 tablespoons sugar
- ½ gallon vanilla ice cream
- 1 can (12-ounce) frozen lemonade or pink lemonade concentrate

THE START

Yum yum yum yummy yummers yum. Yummy yum yummaroo. Yummy yummy yum yum yum. Yummers. Yummies. Yummas. Yummmmm. Yummaroo.

1. Combine graham crackers, butter, and sugar and shape in a 9 x 13 inch pan.
2. Set aside ice cream to soften.
3. Fold in lemonade.
4. Spoon into crust.
5. Freeze.
6. Feliz cumpleaños!

A LITTLE BIT ABOUT EMILY

Hi! I'm Emily! I love hot summer days, fiddle leaf figs, and a good game of Mancala. If it's not peach season, I'm waiting for peach season. I can row Class V Rapids, speak Spanish, and I know how to teach three-year-olds how to ski. I'm an aspiring Copywriter, looking to work some place with good taste. If you like ice cream cake, we might be a good fit for each other.

“Nothing hits home quite like ice cream cake in June!”



Emily Hakala

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Lauren's Famous Brown Butter Rice Krispies She Makes For Her Roommates On Sundays (Patent Pending)

INGREDIENTS

- ¼ cup butter
- 4 cups mini marshmallows
- 5 cups rice cereal
- Splash of vanilla

THE START

I don't often cook, but I love making sweets. These joyful treats are fun to share and easy to prepare.

1. Brown that butter baby! Melt butter in a saucepan on low. Once melted, continue to stir until your butter starts to foam. Remove from stove once it darkens in color—you don't want it to burn. Browned butter should have a nutty aroma and light brown color.
2. Melt. Those. Mallows! Working quickly, pour your mini mallows into your browned butter. Melt until it combines into a smooth mixture of butter and marshmallow. Add a splash of vanilla, or two, or three. Do what you want, do what feels right.
3. Bro, it's not rocket science, add your Krispies! Pour your Krispies into the mixture—incorporate until combined and fully coated.
4. Toss your treats in a pan! I forgot to mention this, but hopefully you've had a greased pan ready for accessible pouring. My bad. Pour that bad-boy mixture into a pan. Now, I've read you should pat your treats firmly into the pan, I've also read the opposite. I usually just pour it in and hope for the best. Use your best judgment. Either way, it'll taste great, so who cares?
5. Wait for it to cool (optional) and FEAST!

A LITTLE BIT ABOUT LAUREN

Hello friends! My name is Lauren and I greet you with a virtual handshake, fist bump, or platonic finger gun—whatever your style. I'm an ABBA addict, I'm the coolest Aunt, and my favorite ice cream is vanilla (don't judge). Lastly, I am a proud copywriter. I can't wait to create art, inspire change, and uplift others with the stories I tell. So, what do you think? Shall we move this to an in-person handshake?

“These joyful treats are
fun to share and easy
to prepare.”

WOMEN
DO NOT
BELONG IN
THE KITCHEN

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Pasta Aglio e Olio

INGREDIENTS

- 1 pound dried spaghetti
- ¾ cup extra-virgin olive oil
- 12 large garlic cloves, cut into thin slivers
- 2 teaspoons crushed red pepper flakes, plus more for serving
- Kosher salt and black pepper
- ⅓ cup fresh parsley, finely chopped
- 2 tablespoons fresh lemon juice, plus lemon wedges for serving
- ½ cup freshly grated Parmesan cheese, plus more for serving

THE START

One of the first steps on my culinary journey, and dish that is truly more than the sum of its parts

1. Bring a large pot of salted water to boil and add spaghetti, cooking until al dente, 8 to 10 minutes. Drain, reserving 1 cup pasta water.
2. Meanwhile, in a large pan, heat olive oil over medium-low. Add garlic and cook, stirring frequently, until golden brown, about 3 minutes.
3. Add crushed red pepper flakes and a healthy pinch of salt and pepper. Add drained spaghetti to pan and toss, adding pasta water, until spaghetti is thoroughly coated.
4. Remove pan from heat, add parsley, lemon juice, and Parmesan and toss well. Check for flavor, adding more salt if necessary. Garnish with more Parmesan, lemon wedges, and crushed red pepper flakes.

A LITTLE BIT ABOUT BEN

I currently work at a funeral home, picking up the recently deceased in the dead of the night. Please hire me so I can stop doing that and focus on my one true love: Selling products to consumers.

“One of the first steps on my culinary journey, and dish that is truly more than the sum of its parts.”



Ben Jensen

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Banana Bars

INGREDIENTS

- ½ cup butter, softened
- 1½ cups white sugar
- 2 eggs
- 1 cup sour cream
- 1 teaspoon vanilla
- 1 cup mashed ripe bananas (about 3)
- ¼ teaspoon salt
- 2 cups all-purpose flour
- 1 teaspoon baking soda

GLAZE

- 1¼ cup powdered sugar
- 1 tablespoon softened butter
- ½ teaspoon vanilla
- 1 or 2 tablespoons of milk—depending on how thick you like your glaze


THE START

This is one of my favorite recipes that I was introduced to by my Aunt Breanne. I love making it, not only because it tastes good, but it also reminds me of all our memories together in the kitchen

1. Preheat the oven to 350°F
2. Grease a 10 x 15 inch jellyroll pan or one 9 x 13 inch pan and an additional 8 x 8 inch pan. In a large bowl, cream together the butter and sugar until smooth.
3. Beat in the eggs, one at a time, then stir in the sour cream and vanilla.
4. Combine the flour, baking soda and salt in a medium bowl; stir into the batter.
5. Finally, mix in the mashed banana. Spread evenly into the prepared pan(s).
6. Bake for 20-25 minutes, until a toothpick inserted into the center comes out clean.
7. While the bars are still warm, drizzle a light glaze on top.

A LITTLE BIT ABOUT TAYLOR

Hi! I'm Taylor Kemp. I am a copywriter in the BYU Advertising program. Over the past few years, writing has become my passion. I enjoy writing authentic pieces that express those real human emotions that we each deal with. Personal essays have been a favorite, but recently I have been working on a young adult sci-fi novel. In my free time, I enjoy expressing myself through dance. Many weekends, you will find me outdoors, skiing, hiking, hammocking, and swimming.

A young woman with long, wavy brown hair, wearing a black t-shirt and a blue apron, is smiling warmly at the camera. She is standing in a kitchen or food preparation area. In the background, there are metal shelving units with various items, including boxes and a sign that reads "SANDWICH UNION" and "後崎屋". Two large black fans are mounted on the wall above her. Her right arm is extended towards the right side of the frame.

“I love making it, not only because it tastes good, but it also reminds me of all our memories together in the kitchen.”

Taylor Kemp

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Honey Garlic Chicken

INGREDIENTS

- 1 pound chicken breast, boneless and skinless (2 pieces)
- Salt and pepper
- ¼ cup flour
- 3½ tablespoons unsalted butter (or 2½ tablespoons olive oil)
- 2 garlic cloves, minced
- 1½ tablespoons apple cider vinegar (or other clear vinegar)
- 1 tablespoon soy sauce, light or all purpose
- ⅓ cup honey (or maple syrup)

THE START

I love the sweet and savory flavors of this dish. It also makes me look like a good cook.

1. Cut the breasts in half horizontally to create 4 steaks in total. Sprinkle each side with salt and pepper.
2. Place flour in a shallow dish. Coat chicken in flour and shake off excess.
3. Melt most of the butter in a large skillet over high heat. Hold back about 1 teaspoon for later.
4. Place chicken in skillet and cook for 2-3 minutes until golden. Turn and cook the other side for 1 minute.
5. Turn heat down slightly to medium high.
6. Make a bit of room in the pan and add garlic and top with remaining dab of butter. Stir garlic briefly once butter melts.
7. Add vinegar, soy sauce, and honey. Stir and shake pan to combine. Bring sauce to simmer, then simmer for 1 minute or until slightly thickened.
8. Turn chicken to coat in sauce. If the sauce gets too thick, add a touch of water and stir.
9. Remove from stove immediately. Place chicken on plates and drizzle over remaining sauce.

A LITTLE BIT ABOUT KAYLA

I'm Kayla, and I like writing! (And I'm not just saying that because I have to.) I write romance and fantasy novels, dramatic journal entries, personal essays, and poetry. Other hobbies include debating cartoons, going to restaurants, learning new languages, cosplaying at comic-cons, and drinking Taco Bell freezes. I love laughing, and I love interesting conversations, even if it means asking weird questions. That's why I always have my list of hot takes on hand.

“I love the sweet and savory flavors of this dish. It also makes me look like a good cook.”



Kayla LaFroth

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Willem Dadough

INGREDIENTS

- 2¼ cups all-purpose flour
- ½ cup granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoons ground nutmeg
- ½ cup milk
- 2 large eggs
- ¼ cup unsalted butter, melted
- Vegetable oil, for frying

GLAZE

- 2 cups powdered sugar
- ¼ cup milk
- 1 teaspoon vanilla extract
- Green dye

THE START

The ultimate treat retreat from life's web of stresses. You'll be green goblin these up at the function!

1. In a large mixing bowl, combine the flour, sugar, baking powder, salt, and nutmeg.
2. In a separate bowl, whisk together the milk, eggs, and melted butter.
3. Add the wet ingredients to the dry ingredients and stir until a soft dough forms.
4. On a floured surface, roll the dough out to a ½-inch thickness.
5. Use a donut cutter or two round cutters (one large and one small) to cut out donut shapes.
6. Heat the vegetable oil in a deep fryer or large pot to 375°F.
7. Carefully add the donuts to the hot oil, a few at a time, and fry until golden brown, flipping once, for about 1-2 minutes per side.
8. Remove the donuts from the oil with a slotted spoon and place them on a paper towel-lined plate to cool.
9. To make the glaze, whisk together the powdered sugar, milk, and vanilla extract until smooth. 10. Add green dye for some luck of the Irish or if you were obsessed with Willem Defoe's green goblin.
11. Dip each cooled donut into the glaze and let excess glaze drip off.
12. Place the glazed donuts on a wire rack to set for a few minutes before serving.

A LITTLE BIT ABOUT NATE

Nate Nielsen is a go-getter and a get-goinger. You can't spell passionate without him. Owen Wilson's #1 fan. Mediocrity's #1 enemy. Food truck owner of The Nug. Perfection pursuer. Mistake maker. England born. American raised. Russian speaking. Never afraid to lose sight of shore. Also not very short upon first sight.

“The ultimate treat
retreat from life’s
web of stresses.
You’ll be green
goblin these up at
the function!”



Nate Nielsen

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Store Bought Pink Frosted Cookies with Sprinkles Copycat Recipe

INGREDIENTS

- 6 ounces powdered sugar
- 4 ounces margarine or butter
- 4 ounces unsalted butter softened
- 1 large egg room temperature
- 13 ounces cake flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon cream of tartar
- 1 teaspoon vanilla extract
- ¼ teaspoon almond extract
- ¼ teaspoon salt

BUTTERCREAM FROSTING

- 8 ounces unsalted butter softened
- 16 ounces powdered sugar
- 2 teaspoons vanilla extract
- 4 ounces milk
- ½ teaspoon electric pink food coloring (Americolor brand)
- 2 tablespoons rainbow sprinkles
- ¼ teaspoon salt

THE START

You know those sugar cookies you buy from the grocery store that are fluffy like a fairy cake and taste faintly of chemicals? Well you either hate them or you find them deliciously addictive, and I happen to be the latter. But the ingredient list is scary, so I make these instead!

1. In the bowl of a stand mixer with the whisk attachment (or a hand mixer) cream together butter, margarine, and powdered sugar until light and fluffy.
2. Add in vanilla, almond extract, and egg and mix on medium until combined.
3. Add in baking soda, baking powder, salt, cream of tartar, and cornstarch and mix until combined.
4. Switch to a paddle attachment, mix in cake flour just until combined. Do not overmix (or you can do this by hand).
5. Scoop batter onto a parchment-lined baking sheet with a spoon.
6. Cover with plastic wrap and chill in the fridge for 2 hours.
7. Preheat oven to 375°F.
8. Roll the chilled dough into balls and flatten with your fingers into cookies that are about ½ inch thick and 3 inch wide.

Arrange on a cookie sheet lined with parchment paper.

9. Bake cookies for 8-9 minutes or just until the sheen disappears from the top of the cookie. Place onto a cooling rack to cool fully before frosting with buttercream and finishing with sprinkles. Store leftover cookies in an airtight container for up to a week or freeze.

10. For the frosting, in the bowl of a stand mixer (or using a hand mixer) cream butter until smooth using the whisk attachment.

11. Start adding powdered sugar while mixing on low until it's all incorporated.

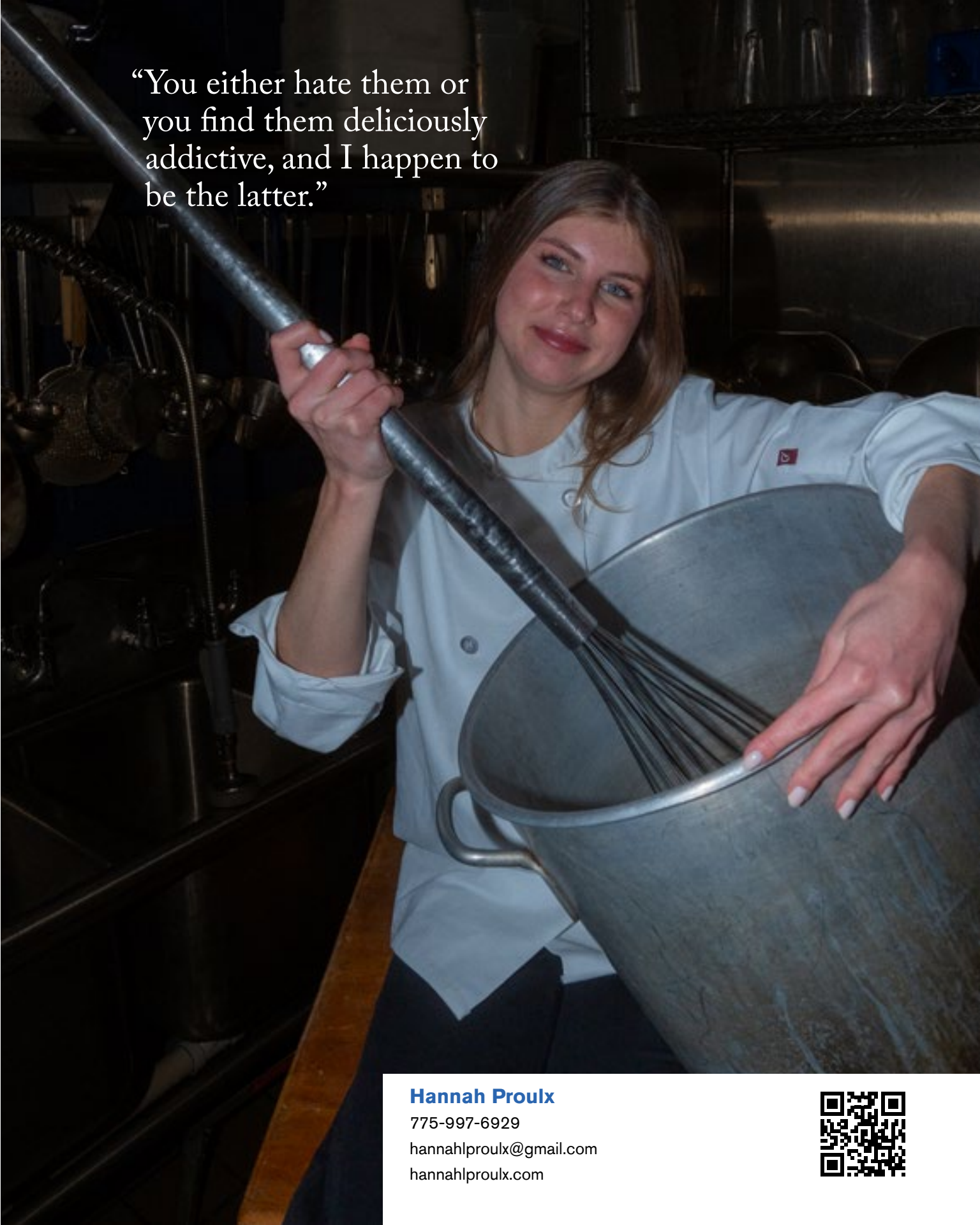
12. Add in vanilla, milk, salt, and food coloring and mix until smooth.

13. Pipe on top of the cookies with a round tip (I used an 804) and top with sprinkles.

A LITTLE BIT ABOUT HANNAH

Born and raised in Nevada. Learned how to gamble in Utah. My debut in the advertising world began at the tender age of 9 when I was cut from a Baskin Robins commercial. I don't believe in astrology but I'm such a libra. My favorite movie is Jaws (ask me why!).

“You either hate them or you find them deliciously addictive, and I happen to be the latter.”



Hannah Proulx

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Cinnamon Roll Popcorn

INGREDIENTS

- 18 cups popped popcorn (about ¾ cup kernels)
- 1½ sticks salted butter
- 1½ cups brown sugar, lightly packed
- ½ cup light corn syrup
- 1½ teaspoons ground cinnamon
- 1½ teaspoons vanilla extract
- 1½ teaspoons baking soda
- 4 ounces white chocolate, melted

THE START

My mom makes Cinnamon Roll Popcorn every year during the holidays. Then we deliver it to our friends and neighbors!

1. Preheat the oven to 250°F. Grease two large rimmed baking sheets and set aside.
2. Place the popcorn in a really large bowl.
3. In a large saucepan over medium heat, melt the butter. When melted add the brown sugar, corn syrup, and cinnamon. Bring to a boil while stirring. Once the mixture starts boiling, reduce the heat to medium-low and simmer, stirring often, for 3 minutes. The mixture will be slightly thickened. Take the pot off the heat and stir in the vanilla and baking soda. The mixture will bubble, so be careful.
4. Pour the caramel over the popcorn and mix until the popcorn is evenly coated.
5. Turn the popcorn out onto the baking sheets, spreading into an even layer on each sheet.
6. Bake the popcorn for one hour, stirring and tossing every 20 minutes. Move the bottom tray to the upper rack and vice versa each time you stir. The popcorn will deepen in color and harden a bit as the caramel bakes and sets.
7. When the popcorn comes out of the oven, scrape it onto an even layer of parchment or wax paper.
8. Drizzle the white chocolate over the top (using the tines of a fork to drizzle it across or pour the melted chocolate into a freezer quart-size Ziploc bag and snip a corner to drizzle).
9. Let the popcorn sit until white chocolate is set, 30 minutes or so. Break into pieces.

A LITTLE BIT ABOUT KATE

Hello! I'm a copywriter from California with internship experience at Boncom, We Are Social, and DDB SF. I speak French, and I love to play the piano. In another life, I would be a Broadway performer, because I appreciate theatrical storytelling, and I enjoy working with a team under pressure. I like visiting art museums, solving escape rooms around the world, and jogging to the Eras Tour setlist. I'm driven, optimistic, and happy to be here!

“My mom makes
Cinnamon Roll
Popcorn every year
during the holidays.
Then we deliver it
to our friends and
neighbors!”



Kate Salisbury

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Paprikash

THE START

Me when I eat a big hot bowl of paprikash: yippieeeeeeeee!

INGREDIENTS

- 1-1 ½ pounds chicken, cubed into bite-size pieces
- 1 medium yellow onion, finely chopped
- 3 medium red bell peppers finely chopped
- 1 heaping tablespoon tomato paste
- 3 garlic cloves, minced
- 1 (14-ounce) can of full-fat coconut milk
- 3 tablespoons sweet paprika, plus more to taste
- 1 teaspoon cayenne pepper, more or less to preference
- 1½ cups chicken stock
- 1 tablespoon cornstarch
- Neutral oil for searing, such as sunflower seed oil, grape oil, canola oil;
- Salt and pepper to taste
- Fresh parsley and green onions, for serving
- 2 cups all-purpose flour
- 6 large eggs

1. Add chicken to a bowl. Add a big pinch of salt and pepper. Add a drizzle of oil and toss meat to evenly coat. Marinate for 10 minutes.
2. Add a glug of oil to a medium pot over medium heat. Sear bite-size marinated chicken on each side, for about 2-3 minutes per side, or until it has a golden crust. aim for cooking it 80% through (meat will finish cooking in the sauce). Remove meat from pan and set aside on plate.
3. Add oil to pan if needed, for sautéing the remaining ingredients. Toss in onion, sauté until golden, softened and translucent. Add bell peppers and continue, mixing occasionally, until softened. Reduce heat to medium-low if needed, and cook onion and bell peppers down, until the mixture thickens and caramelizes. Add oil as needed.
4. Add tomato paste over onion and bell peppers. combine and cook until tomato paste becomes darker in color. Add garlic and sauté until fragrant. Add paprika and cayenne. Cook on low for 1-2 minutes to bloom spices, or until fragrant.
5. Pour in coconut milk. Mix to combine. You should be left with a silky, orange colored sauce. Pour in chicken. Season with salt.
6. Simmer for 15-20 minutes, mixing until visibly thickened. In a small bowl, mix cornstarch and one tablespoon of water. After simmering add cornstarch mixture. Simmer for 3-5 more minutes and remove from heat. Season with more salt, as needed.
7. For dumplings, bring a medium pot of water to boil. Season with salt. Combine flour, eggs, and a pinch of salt in mixing bowl. Mix everything until combined. You should be left with a gooey pancake-like batter. With spoon, scrape small bits of dumpling batter against the edge of the mixing bowl. Then place in boiling hot water. Simmer dumplings for 2 to 4 minutes, or until doubled in size. Serve the dumplings with paprikash on top, parsley and green onions.

A LITTLE BIT ABOUT LUKE

“(Cowboy voice) Howdy pardner. I am a copywriter. I am a father figure to a group home of autistic teenagers. I’m the son of a good Christian lawyer and a speech pathologist, and I’ve got a chip on my shoulder, the world in my eyes, and a song in my soul that’s just dyin to be sung, ya hear?”

(Normal voice) Was that good? I can do President Obama or Elmo too if you want.”

“Me when I eat
a big hot bowl
of paprikash:
yippieeeeeeeeeee!”



Luke Strong

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Chicken Tika Masala

INGREDIENTS

- 28 ounces chicken thighs, cut into bite-sized pieces
- 1 cup plain yogurt
- 1½ tablespoons minced garlic
- 1 tablespoon ginger
- 2 teaspoons garam masala
- 1 teaspoon turmeric
- 1 teaspoon ground cumin
- 1 teaspoon Kashmiri chili (½ teaspoon red chili powder)
- 1 teaspoon of salt

SAUCE

- 2 tablespoons of veg. oil
- 2 tablespoons butter
- 1 large onion, finely diced
- 1½ tablespoons garlic grated
- 1 tablespoon ginger, grated
- 1½ teaspoons garam masala
- 1½ teaspoons ground cumin
- 1 teaspoon turmeric powder
- 1 teaspoon ground coriander
- 14 ounces tomato puree
- 1 teaspoon Kashmiri chili
- 1 teaspoon red chili powder
- 1 teaspoon salt
- 1¼ cups of heavy or thickened cream
- 1 teaspoon brown sugar
- 4 tablespoons fresh cilantro or coriander to garnish

THE START

This is my wife's comfort food! I like to surprise her with it on days she has to work from 4am to 4pm.

1. In a bowl, combine chicken with all of the ingredients for the chicken marinade. Let marinate for 10 minutes to an hour (or overnight if time allows).
2. Heat oil in a large skillet or pot over medium-high heat. When sizzling, add chicken pieces in batches of two or three, making sure not to crowd the pan. Fry until browned for only 3 minutes on each side. Set aside and keep warm. (You will finish cooking the chicken in the sauce.)
3. Melt the butter in the same pan. Fry the onions until soft (about 3 minutes) while scraping up any browned bits stuck on the bottom of the pan.
4. Add garlic and ginger and sauté for 1 minute until fragrant, then add garam masala, cumin, turmeric and coriander. Fry for about 20 seconds until fragrant, while stirring occasionally.
5. Pour in the tomato puree, chili powders and salt. Let simmer for about 10-15 minutes, stirring occasionally until sauce thickens and becomes a deep brown red colour.
6. Stir the cream and sugar through the sauce. Add the chicken and its juices back into the pan and cook for an additional 8-10 minutes until chicken is cooked through and the sauce is thick and bubbling. Pour in the water to thin out the sauce, if needed.
7. Garnish with cilantro and plate with turmeric rice!

A LITTLE BIT ABOUT PARKER

If you need to know one thing about me, it's that I like a lot of stuff—drawing, writing, coding, stand-up comedy-ing, knitting, pitch bible compiling, t-shirt designing and selling—and using the em-dash.

“This is my wife’s
comfort food! I
like to surprise her
with it on days she
has to work from
4am to 4pm.”



Parker Todd

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Bread Crumb Chicken

INGREDIENTS

- Chicken breasts, cut to medium size for best effect
- Italian bread crumbs
- 2 eggs
- Splash of milk
- Canola oil

THE START

Why this recipe? It's complicated enough to make me feel like a chef, yet simple enough for me to avoid housefires.

1. Combine bread crumbs, eggs, and milk in a bowl and whisk until the yolks disappear.
2. Fill the pan on the stove with oil, set to medium/high heat.
3. Grab a piece of chicken, and dip chicken into the egg mix. Let it soak for a few seconds, then move it to the bread crumb bowl. Make sure bread crumbs entirely cover and stick to the chicken.
4. Move the breaded chicken to the pan, cook until crisp, and then flip. Once both sides are done, place on a cooking tray or pan to enter the oven.
5. Repeat the process for all remaining chicken, until the cooking tray is filled and ready.
6. Finally, bake the chicken in the oven for 10-15 minutes, depending on your liking. 350°F works great.
7. Plate and enjoy!

A LITTLE BIT ABOUT DANNY

50 to 75 words is a travesty for a talker such as myself. I mean c'mon, how am I to define all it is that I am and all it is that I will be in such a small word count? I can't believe it, and I won't stand for it. I will fight till the very last word, and if the time comes where my words run out, know this very important meaningful truth: I—

“Complicated
enough to make
me feel like a chef.”



Danny White

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Brigitte's Best Guacamole (Family recipe passed down from my loving mother)

INGREDIENTS

- 3 avocados cut into chunks
- 1 medium tomato, chopped
- 3 tablespoons chopped red onion
- 1 - 2 teaspoons lime juice
- 1 teaspoon red wine vinegar
- Salt and pepper to taste

THE START

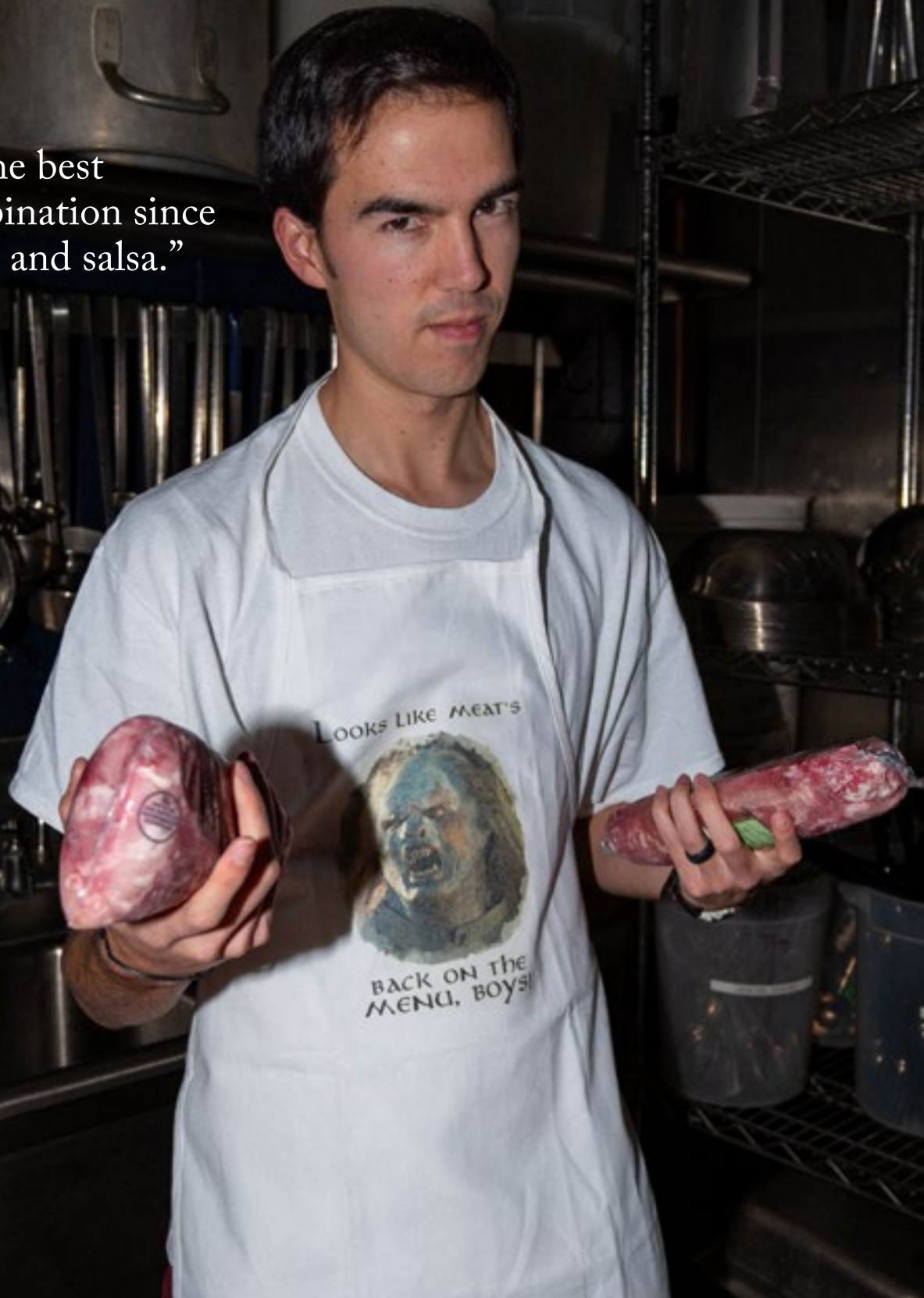
No other snack hits nearly as hard as chips and guac. It's the best combination since chips and salsa.

1. Slowly mix all ingredients.
2. Taste test repeatedly with tortilla chips until perfect balance is reached or bowl is empty. If the latter, start from the beginning.

A LITTLE BIT ABOUT ELI

I'm a copywriter and creative thinker with production experience from Apple box to Zoom lens, I'm still riding the high of being named one of 50 Most Promising Multicultural Students of 2024 by the AAF. I hail from Santa Barbara, California and enjoys surfing, rock climbing and freestyle rapping when I'm not doing ad work.

“It’s the best
combination since
chips and salsa.”



Eli Wright

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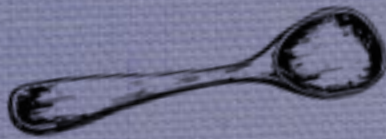
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CONTENT

CREATORS



Easton's Morning Oats

INGREDIENTS

- ⅔ cup Rolled Oats
- 1 cup frozen Blueberries
- 1 tablespoon Flax Meal
- ½ teaspoon Cinnamon
- pinch of Salt
- 1 tablespoon Peanut Butter
- 1 tablespoon Maple Syrup (optional)
- 1 tablespoon Pumpkin Seeds (optional)


THE START

I know this isn't the most extravagant meal out there, but oatmeal is an absolute staple. It won't let you down, and somehow never get's old.

1. Add your oats to a small blender and blend them into a fine powder.
2. In a bowl that can hold about 6 cups, add your oats and 2 cups of water. Stir to combine and get rid of any clumps.
3. Microwave the oats one minute at a time, stirring each minute. They should look clumpy after minute one, then smoother after minute two, and very thick and smooth after minute three. If you want your oats thicker, keep repeating the process until you get your desired consistency.
4. After the oats are done cooking, add in the flaxmeal, salt, cinnamon, ½ cup of blueberries and ¼ cup of water. Stir vigorously to combine. Let the oats sit to thicken while you do the next step.
5. Take the other ½ cup of blueberries and microwave them for 20-30 seconds until they are thawed and jammy.
6. Top your oats with the jammy blueberries, peanut butter, pumpkin seeds and maple syrup. Add more cinnamon to taste.

A LITTLE BIT ABOUT EASTON

Hey! I am Easton. I am a DP, entrepreneur, personal development author, and former D1 collegiate runner. I love all things that push outside the box. People are the most interesting thing we have, and I have a passion for sharing stories that create inertia. To me, life is about creating and doing!

A young man with dark, curly hair, wearing a white lab coat, stands in a kitchen. He is holding a blue and black power tool (likely a sander or polisher) with his right arm raised. The background shows shelves filled with various kitchen supplies, including bottles of cleaning products, large jugs, and containers. The lighting is dramatic, with the man's face and the tool highlighted against a dark background.

“Somehow never
gets old.”

Easton Allred

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Awesome Apple Crisp

INGREDIENTS

- 1/8 cup water
- 1 tablespoon corn starch
- 2/3 cup sugar
- 4-6 honey crisp apples, peel+slice
- 1/2 cup flour
- 1 cup oats
- 1 cup brown sugar
- 1/4 teaspoons salt
- 1 stick butter (softened)

THE START

This is the best warm dessert out there. What? No, I'm not just saying that because apples are my favorite fruit.

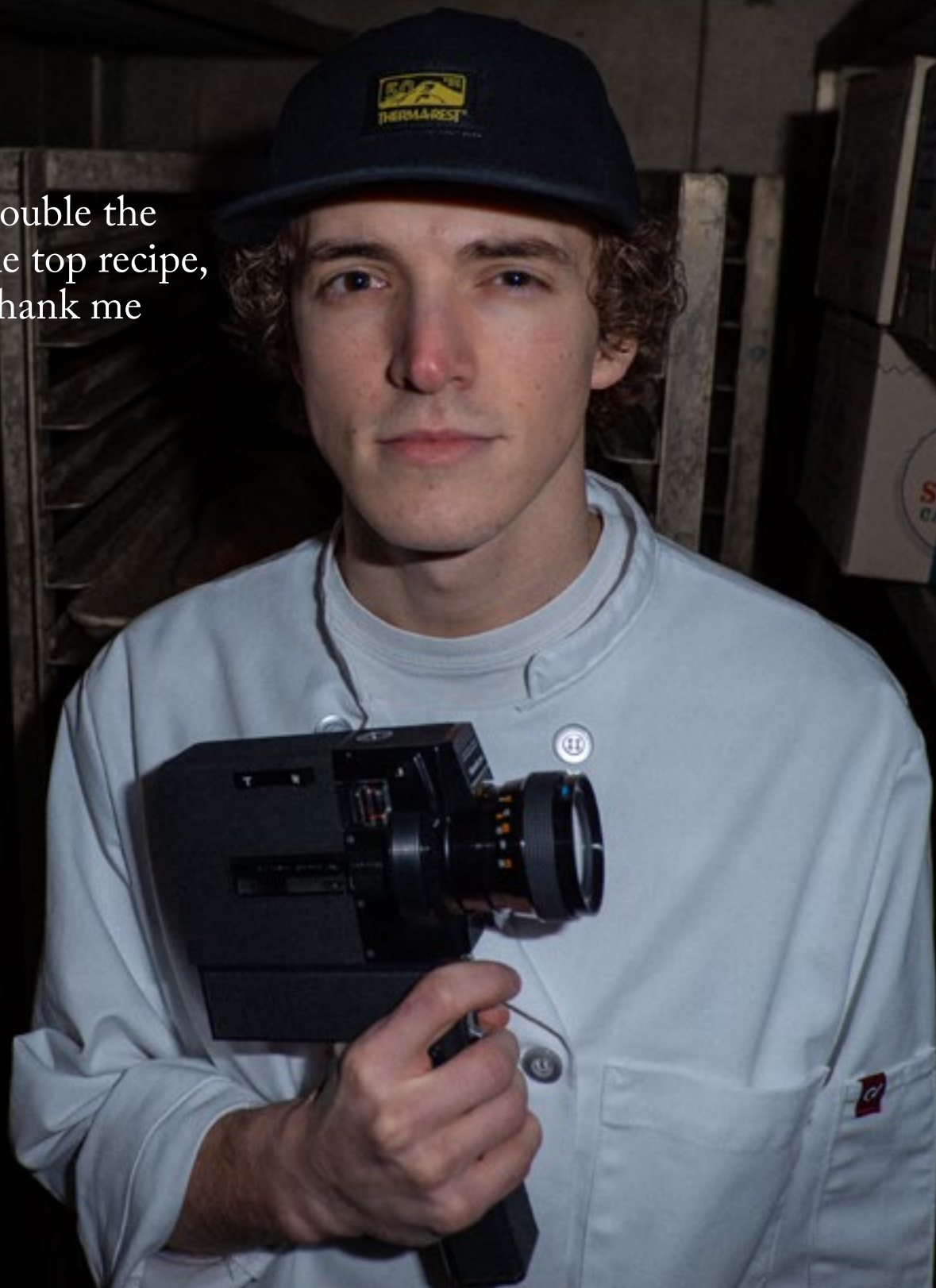
Tip: Double the crumble top recipe, you'll thank me later

1. In a bowl, combine water, corn starch, sugar, and apple slices.
2. Fill a 9" x 13" baking dish 3/4 full with the coated apple slices.
3. Sprinkle top with 1 tablespoon of cinnamon or apple pie spice.
4. Combine flour, oats, brown sugar, and salt in a separate bowl.
5. Cut in soft butter with a fork until crumbly.
6. Add mix on top of apples in dish.
7. Bake 350°F for 30-40 minutes, waiting for it to be bubbly.
8. Let cool and then serve! Great with a scoop of vanilla ice cream.

A LITTLE BIT ABOUT NATHAN

My name is Nathan Clark. I'm a content creator and aspiring creative director. My work spans from commercials to branded content films. I'm also a passionate rock climber, skier, and mountaineer. I love the outdoors and strive to create most of my content there. My career goal is to create beautiful and impactful campaigns for the outdoor product and lifestyle industry.

“Tip: Double the crumble top recipe, you’ll thank me later.”



Nathan Clark

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Step-by-step Authentic Gumbo

INGREDIENTS

- 1 bunch celery, diced, leaves and all
- 1 green bell pepper, diced
- 1 large yellow onion, diced
- 1 bunch green onion, finely chopped
- 1 bunch fresh chopped parsley, finely chopped
- 2-3 cloves garlic
- 1-2 Tablespoons cajun seasoning
- 6-8 cups Chicken broth
- 12 ounce package andouille sausages , sliced into 'coins'
- Meat from 1 Rotisserie Chicken
- 2 cups Shrimps, pre cooked
- Cooked white rice for serving

Roux

- 1 heaping cup all-purpose flour
- ⅔ cup oil (vegetable or canola oil)

THE START

My mom would always make this as a kid, and now in college it is a great one-pot-wonder and especially saved me when I broke my leg!

1. Make the roux. in a large pot, combine flour and oil and cook, stirring constantly on medium low heat. Be careful to stir it constantly, on medium low heat, so you don't burn the roux. The darker the roux, the richer the flavor.
2. Start by chopping celery, onions, bell pepper, parsley. . You can also add okra, if you want. Add it at the same time as the other vegetables.
3. Spread the sausage in a single layer on a hot, large skillet. Once browned, flip each one over individually, to make sure they all get nice and brown on both sides.
4. Add to large pot. Add chicken broth veggies, parsley, and roux to the pot and stir well. (Skim off any foam that may rise to the top of the pot.) Stir in cajun seasoning, to taste.
5. Add meat. Add chicken, sausage, and shrimp and taste. Add more seasonings to your liking—salt, pepper, chicken bullion paste, garlic, or more chicken broth—until you reach the perfect flavor.
6. Serve warm over hot cooked rice. This recipe tastes even better the next day as the flavors have a chance to blend.

A LITTLE BIT ABOUT TODD

Ever since I can remember, I have been fascinated by the art of storytelling and how memories can be captured in a single moment.

My goal is to make content that positively impacts people. I want to create visuals and sounds that deliver a feeling.

“My mom would always make this as a kid, and now in college it is a great one-pot-wonder and especially saved me when I broke my leg!”



Todd Jackson

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Sausage Tortellini Soup

INGREDIENTS

- 1 pound Ground Italian Sausage, hot or mild
- 1 small Yellow Onion, diced
- 3 cloves Garlic, minced
- 3 tablespoons Flour
- 1 teaspoon Dried Basil
- ½ teaspoon Oregano
- pinch of Cayenne Pepper, optional
- 1 teaspoon Hot Sauce
- ½ teaspoon Mustard Powder
- ¼ teaspoon Pepper
- 1 pinch Red Pepper Flakes
- 1 cup Heavy Cream
- 5 cups Chicken Broth
- 2 cups Kale, chopped
- 2 cups refrigerated Tortellini
- Salt to taste

THE START

This soup is the perfect combination of flavor and nostalgia. Robust flavors of sausage and tortellini immediately soothe your soul.

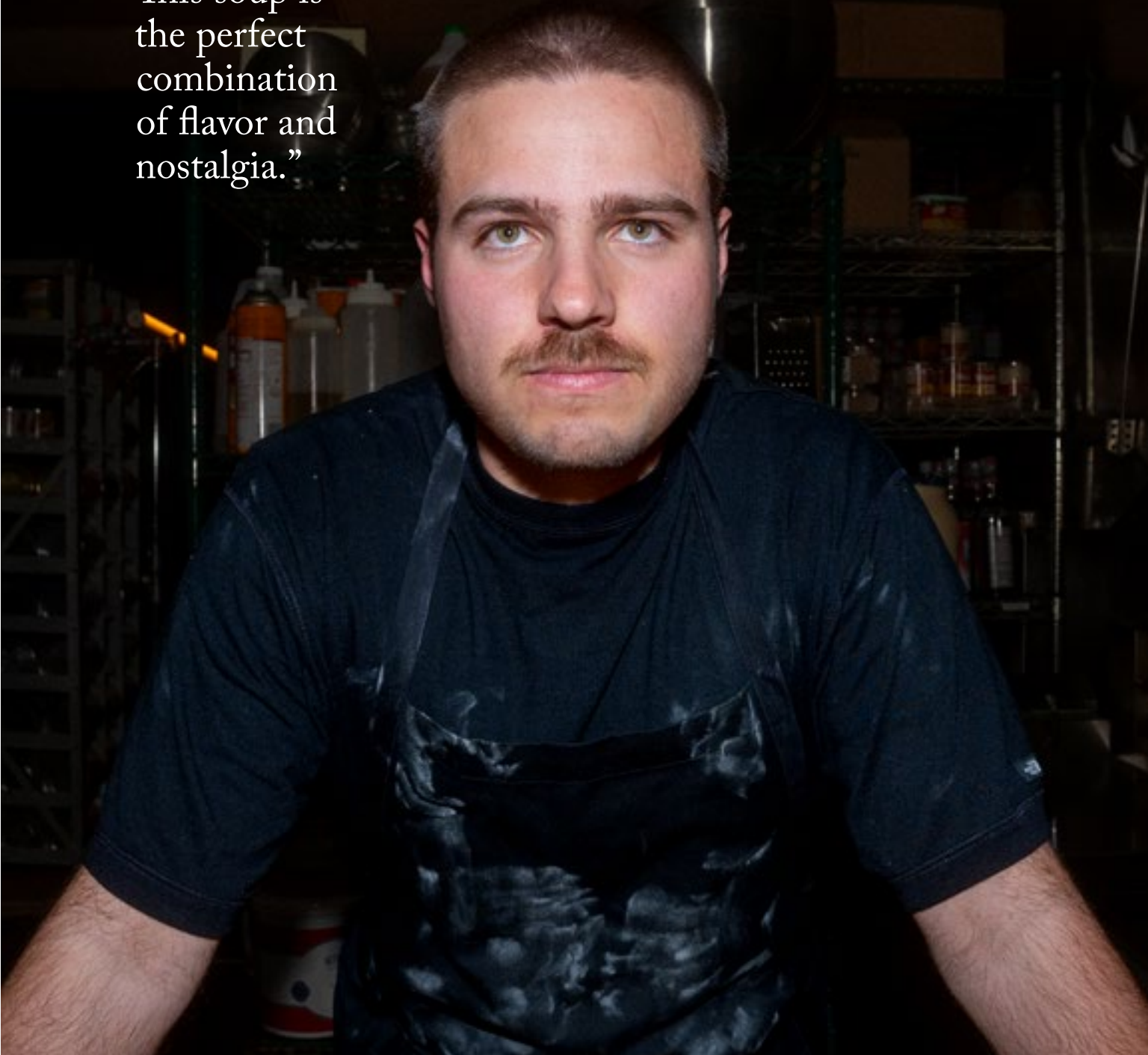
1. Remove the casings from the sausage if you purchased links. Cook and crumble the sausage and diced onions over medium-high heat until the onions are softened and the sausage is cooked through, 8-10 minutes. Drain grease. Add the garlic and cook for 1 minute.
2. Add the flour and cook for 1-2 minutes to remove the raw flour taste.
3. Add basil, oregano, cayenne, hot sauce, mustard powder, pepper, and red pepper flakes. Stir to combine.
4. Add the chicken broth and use a silicone spatula to “clean” the bottom of the pot. Slowly stir in the heavy cream. Bring to a boil, reduce to a simmer.
5. Add the kale and tortellini and simmer for 3-5 minutes. (If your tortellini needs longer cooking time, add the tortellini first, then the kale during the last 5 minutes.)
6. Taste the soup and add salt if desired. Start with ¼ teaspoon and add more after that if needed.

Note: The mustard powder and hot sauce are so subtle in this soup but help enhance the other flavors, so although you may be hesitant to add them, I highly recommend it!

A LITTLE BIT ABOUT ALEX

- Likes to get cameras dirty
- Likes cars and other things that go fast
- Pretty much a swiss army camera man
- Will do anything for the shot (ANYTHING)
- Creates bold and dynamic imagery that inspire adventure
- Sometimes an adrenaline junky
- Sometimes not

“This soup is
the perfect
combination
of flavor and
nostalgia.”



Alex Knight

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Chocolate Chip Chaos

INGREDIENTS

- 1 cup salted butter softened
- 1 cup granulated sugar
- 1 cup light brown sugar packed
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon sea salt
- 2 cups chocolate chips

THE START

I love chocolate chip cookies. You love chocolate chip cookies. We all love chocolate chip cookies.

1. Preheat oven to 375°F. Line three baking sheets with parchment paper and set aside.
2. In a medium bowl, mix flour, baking soda, baking powder and salt. Set aside.
3. Whisk together butter and sugars until combined.
4. Beat in eggs and vanilla until light (about 1 minute).
5. Mix in the dry ingredients until combined.
6. Add chocolate chips and mix well.
7. Roll 2-3 tablespoons of dough at a time into balls and place them evenly spaced on your prepared cookie sheets.
8. Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown.
9. Let them sit on the baking pan for 2 minutes before removing to cooling rack.

A LITTLE BIT ABOUT BRANDON

Brandon LeBaron is a high vibrational being living the human experience. As an experienced content creator, advocate for feeling emotion, and a friend who pursues passions, he is sure to create an infectious energy for the betterment of the world.

“WE ALL LOVE
CHOCOLATE
CHIP COOKIES!”



Brandon LeBaron

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Otai Fainā

INGREDIENTS

- ½ a Watermelon OR
1 pineapple
- 1-3 cups coconut milk or
cow's milk (Add according to
desired creaminess)
- Sugar (Add only if you want it
more sweet)

THE START

While living two years on the islands of Tonga, nothing could beat a cold glass of 'otai after a long day's work in the sun.

1. Cut and shred up your fruit of choice into a large mixing bowl (Use a cheese grater, a fork, etc.)
2. Pour your shredded fruit into a blender.
3. Add milk until it reaches as creamy or milky as you want. Add sugar (optional).
4. Top with saltine crackers or coconut shavings and enjoy. Best served chilled.

A LITTLE BIT ABOUT SPENCER

I've been filming ever since I was a young kid. I would run around my streets in Utah filming spy movies, Lego epics, and sport commercials. I now specialize as a director of photography. I prioritize effective communication and can make a low budget project look like a high end production. With each shot I craft, I strive to not only make an image look beautiful, but to tell a story and make you feel.



“Nothing could beat
a cold glass of otaï.”

Spencer Nelson

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Homemade Mac and Cheese

INGREDIENTS

- 1 pound pasta
- ½ cup butter
- ½ cup flour
- 1½ teaspoon salt
- 1 teaspoon pepper
- 4 cup milk
- 3 cups cheese
(sharp/medium cheddar)
- 2 tablespoons butter
- ½ cup Panko bread crumbs

THE START

No, it's not the quickest recipe in the world. BUT take it from me, a college kid with a crazy schedule filled with classes, creating & crying, it's so worth it. It's the creamiest & cheesiest mac you'll ever have!

1. Preheat oven to 325°F.
2. Boil your pasta according to directions on package. Drain and set aside.
3. In large saucepan, melt ½ cup butter. Add ½ cup flour and whisk together for 2-3 minutes on medium heat. Whisk continuously so that the mixture does not burn.
4. Add the salt and pepper. Slowly mix in the 4 cups of milk. Reheat and bring to a nice simmer. Cook for about 5-6 minutes until the white sauce thickens up. Whisk frequently to prevent burning and lumps.
5. Grease a 9" x 13" pan. Pour the cooked pasta into the pan.
6. Grate 4-5 cups of cheese and sprinkle it over the pasta in your pan.
7. Pour the white sauce over the cheese and stir it together to combine.
8. Melt 2 tablespoons of butter in a small saucepan. Stir in the ½ cup bread crumbs and stir together. Brown the bread crumbs while stirring often to prevent burning. Remove when most bread crumbs have turned a nice brown color.
9. Sprinkle the breadcrumbs over the mac and cheese.
10. Bake for about 15 minutes.
11. Serve up while hot and cheesy!

A LITTLE BIT ABOUT TAYLOR

Hi! I'm Taylor, lover of the color green and 35 mm film. I love laughing the way I love eating my ice cream—till my stomach hurts. My party trick is that I can burp my ABCs (but don't ask me to do it; I'll get stage fright!) and I believe there's a friend waiting to be made in every person. I've been a filmmaker since I was 16, and I just love getting behind a camera and being able to tell a story in a unique and beautiful way.

“It’s the creamiest
& cheesiest mac
you’ll ever have!”

Taylor Steadman

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STRATEGISTS



ACCOUNT MANAGERS

Grandma Sarah's Famous Broccoli Cheese Soup

INGREDIENTS

- 6 cups water
- 10 ounces frozen broccoli, chopped
- 1 medium onion, chopped
- 2 cups grated cheddar cheese
- 2 cups Velveeta cheese, grated
- 2 teaspoons pepper
- 1½ teaspoons salt
- ½ teaspoons garlic powder
- 1 cup milk
- 1 cup half-n-half
- ¼ cup margarine
- ½ cup flour
- ½ cup cold water

THE START

This is my grandma's famous broccoli cheese soup!! It's so easy to make and always a hit!

1. Bring water to boil.
2. Add broccoli and onion and simmer 10 minutes.
3. Add cheeses, pepper salt, & garlic powder and stir until cheeses melt.
4. Stir in milk, half-n-half, and margarine.
5. Cook over low heat until heated through.
6. Combine flour and water. Add to soup and cook until thickened.

A LITTLE BIT ABOUT SOPHIE

Hi there! I'm Sophie, an account manager in the BYU AdLab specializing in influencer and social media marketing. I love all things beauty, fashion, and pop culture! Some of my favorite past times include playing tennis and pickleball, finding the best yellow curry in every city I visit, and keeping up with the royal family. I'm looking to join a team where I can contribute my campaign management skills and grow professionally!

“This is my grandma’s famous broccoli cheese soup!! It’s so easy to make and always a hit!”



Sophie Calvert

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Homemade Chicken Rice-A-Roni

INGREDIENTS

- 1 chicken breast
- Olive oil
- Kinder’s buttery steakhouse seasoning
- Salt ‘n’ peppa
- 2 cloves garlic
- ½ stick butter
- 1 cup of long grain rice
- 1 (16-ounce) package of angel hair spaghetti
- 3 ish cups of water
- 1 tablespoon chicken boullion
- 1 head of broccoli
- 1½ cups of sharp cheddar cheese

THE START

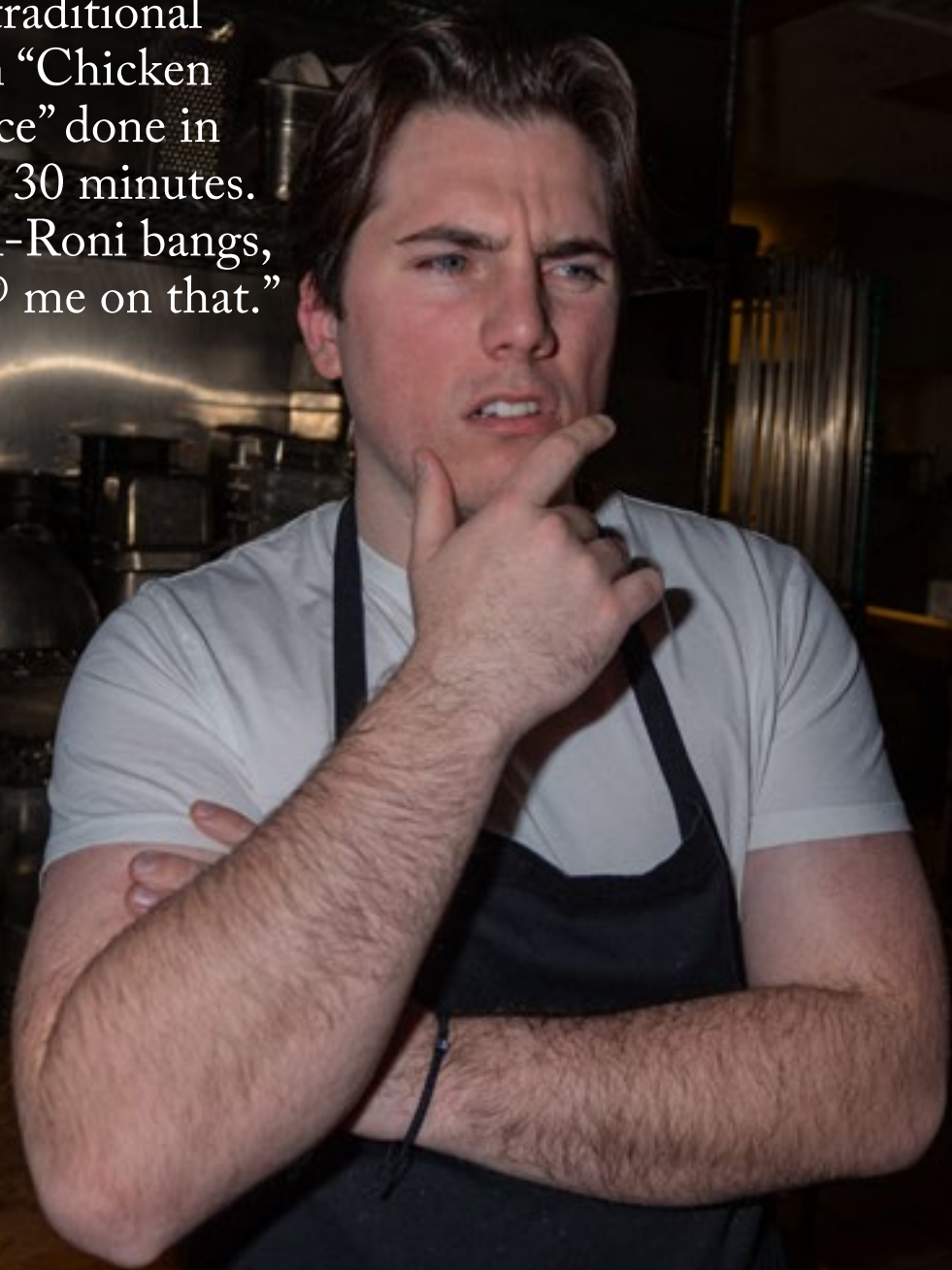
An untraditional take on “Chicken and Rice” done in around 30 minutes. Rice-A-Roni bangs, don’t @ me on that.

1. Cut your chicken into little cubes. Heat a large pan on high heat and throw in some olive oil. Heat until the oil is all shimmery and steamy.
2. Throw in chicken cubes and season with Kinder’s Buttery Steakhouse (the best seasoning known to man). Or use Lowry’s Seasoning. I don’t care.
3. Once the chicken will no longer give you salmonella, turn the heat to medium and put the butter in as well as the garlic. Melt the butter and don’t burn the garlic.
4. Put in your rice! Maybe throw in a bit more than a cup. Who cares? It’s Rice-A-Roni! Take some angel hair pasta and break it up into tiny pieces (If you’re Italian, I profusely apologize) and throw it in with your rice/chicken mixture. You can brown it, but it doesn’t really matter.
5. Add 3ish cups of water to your pan. And some chicken bouillon. Or just use chicken stock. Whatever floats your boat. Get that concoction simmering and cover with a lid. Let it sit like 20 minutes.
6. Before the 20 minutes are up, like 4-5 minutes before, cut up that broccoli head into florets and throw it in your Rice-A-Roni. If you hate broccoli, then you’re not my friend.
7. Once the Rice-A-Roni is done, fold in the cheddar cheese and season with salt and pepper to taste.

A LITTLE BIT ABOUT TYLER

Hey! My name is Tyler. Fun fact: I love fun facts. Facts in charts, graphs, and little numbers in little boxes. Data and insights are my specialty. Other than that, I love all kinds of music from Hip-hop to Jazz to Romantic Era/Classical music. I even play piano and guitar! I also love competitive games, whether it be disc golf, Settlers of Catan, Super Smash Bros, or Connect 4.

“An untraditional
take on “Chicken
and Rice” done in
around 30 minutes.
Rice-A-Roni bangs,
don’t @ me on that.”



Tyler Cherrington

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Pork Tonkatsu (とんかつ)

INGREDIENTS

- 2 (5-ounce) slices boneless pork loins or pork chops
- 1 cup Japanese panko bread crumbs
- ½ cup all-purpose flour
- 1 egg, beaten
- Salt and pepper to taste
- Vegetable oil for frying
- A whole lotta love

THE START

I love this recipe so much because growing up, my mom and I used to prepare this meal for our family. Despite its simplicity, it holds a special place as a staple in our Japanese household, representing cherished memories and bonding moments with my mom.

1. Cut slits into the white connective tissue on the outer edge of each pork loin or chop to prevent curling and flatten to about ¾ inch thickness.
2. Dredge the pork: Coat with salt and pepper, then flour, egg, and finally, a generous layer of panko bread crumbs. Mix a tablespoon of flour with the egg for a crispier crust.
3. Deep-fry the Pork Cutlets: Heat oil to 340°F in a large pot or fryer over medium heat. Gently place a pork cutlet into the oil and fry for 5-6 minutes per side until fully cooked and the panko coating is golden brown and crispy.
4. Use a skimmer to clean loose breadcrumbs and maintain the oil temperature. Work in batches to avoid lowering the temperature.
5. Serve: Slice tonkatsu and enjoy with tonkatsu sauce, shredded cabbage, and rice.

A LITTLE BIT ABOUT ELI

I'm yonsei—a fourth-generation Japanese-American—and a direct descendent of samurai warriors. My passion in life is to tell stories that matter—stories that inspire individuals and communities to find joy in human connection. Let's work! Feel free to reach out.

“I love this recipe so much because growing up, my mom and I used to prepare this meal for our family.”



Eli Corriveau

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French Onion Gnocchi Soup

INGREDIENTS

- 3 yellow onions
- ¼ cup fresh thyme leaves
- 4 tablespoons butter
- 2 tablespoons olive oil
- Pinch of sugar
- 6 garlic cloves
- 2 cups beef broth
- ¾ cup dry sherry
- ¾ cup chardonnay
- 700 grams store-bought gnocchi (or homemade if you're feeling ambitious)
- 3 cups grated gruyere cheese
- Sea salt and cracked black pepper to taste

THE START

Indulge in après-ski perfection with my very own French Onion Gnocchi Soup—a cozy fusion of rich broth, pillowy gnocchi, caramelized onions, and golden-baked Gruyere.

1. Heat a large skillet over medium-high heat, go in with the butter and olive oil, and melt, then add your onions sliced thinly into half-moons.
2. Season with salt and pepper, add your pinch of sugar, and cook (stirring often) until softened and starting to caramelize, about 30-40 minutes. It takes patience, but it's worth it.
3. Add the finely-minced garlic and half of the fresh thyme leaves, cook for 2 minutes, then add the Sherry and cook until almost entirely evaporated.
4. Add the Chardonnay and cook until reduced by half, then go in with the beef broth, more salt and pepper, and bring to a simmer. Cook until reduced to your liking.
5. Add the gnocchi to the onion mixture and stir, let it simmer for 2-3 minutes while the starch from the gnocchi thickens up the sauce.
6. Add your grated gruyere cheese on top, then transfer to the oven and broil on high for 3-4 minutes or until the cheese is golden and melted, and the gnocchi is cooked through.
6. Remove from the oven and garnish with the remaining thyme leaves, salt and pepper to taste. Enjoy!

A LITTLE BIT ABOUT GRACE

I'm an advertising strategist with a zest for creativity and a passion for storytelling. Hailing from the breathtaking landscapes of Utah, I'm not just your typical strategist—I thrive on adventure. Whether shredding slopes on my snowboard, scaling cliffs, navigating canyons, or teaching yoga sessions, I find inspiration and creativity in every pursuit.

“Indulge in
après-ski perfection
with my very own
French Onion
Gnocchi Soup...”



Grace Ethington

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Party Salsa

INGREDIENTS

- 1 (28-ounce) can of whole tomatoes
- ½ bunch of cilantro
- ½ of a red onion, roughly chopped
- 3 jalapeños, roughly chopped
- 2 cloves of garlic
- Juice of 2 limes
- 1 teaspoon salt
- 1 teaspoon cumin

THE START

My wife and I made this recipe when we were still dating. Now it's our go to dish to bring to every gathering.

1. Put all ingredients into a blender and pulse for 30 seconds.
-

A LITTLE BIT ABOUT CHRISTIAN

I am an optimistic person who is focused on details. I am observant and enjoy the process of finding efficient solutions to problems. I work well on teams and can create atmospheres where ideas flow. I am confident in my abilities and am always open to growth that comes from advice and criticism. In my free time, I can be found playing soccer, looking for a Stussy piece to add to my closet, or listening to new music.

“My wife and I made this recipe when we were still dating. Now it’s our go to dish to bring to every gathering.”



Christian Holladay

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Teriyaki Tofu

INGREDIENTS

- 1 (14-ounce) package firm tofu
- ¼ cup cornstarch
- ⅓ cup vegetable oil
- 1 teaspoon freshly grated ginger
- 1 medium onion, thinly sliced
- 2 tablespoons mirin
- 2 tablespoons soy sauce
- 2 teaspoons dark soy sauce
- 1 tablespoon brown sugar
- 1 teaspoon sesame oil
- ½ cup water
- Chopped scallions (optional)
- Steamed rice, for serving
- Toasted sesame seeds (optional)

THE START

Years of tofu trials led me here. In a meat-centric home, it's my veggie haven—delicious, easy, and satisfying.

1. Pat the tofu dry with a paper towel and cut into 1-inch cubes. Coat tofu cubes with 1/4 cup cornstarch.
2. Heat vegetable oil in a pan over medium heat. Fry tofu cubes until golden brown on all sides. Remove and set aside.
3. In the same pan, add ginger and cook for 1 minute. Add sliced onions and stir-fry for 2-3 minutes.
4. Pour in mirin, soy sauce, dark soy sauce, brown sugar, and sesame oil. Bring to a simmer.
5. Dissolve 2 teaspoons cornstarch in 1/2 cup warm water. Add to the sauce along with the cooked tofu. Toss for 1 minute until the sauce thickens and coats the tofu.
6. Stir in chopped scallions.
7. Serve over steamed rice and sprinkle with toasted sesame seeds if desired.

A LITTLE BIT ABOUT JULIANA

Expert in all things multitasking and problem-solving, I thrive in the fast-paced world of client management, always ready to tackle new challenges and bring innovative strategies to the table. When I'm not shaping the future of advertising, you'll find me creating wonders with needle and thread. Cheers to hustle and handiwork.

“Years of tofu trials led me here. In a meat-centric home, it’s my veggie haven—delicious, easy, and satisfying.”



Juliana Hyde

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Cinnamon Rollin'

THE START

Cinnamon Toast Crunch is cool when I'm in my cereal mode, but there's no better cinnamon snack than these rolls.

INGREDIENTS

- ¼ cup whole milk
- 2¼ teaspoon instant yeast
- 2 tablespoon granulated sugar
- 1 large egg
- 2 tablespoons unsalted butter, at room temperature
- 2½ cups all-purpose flour
- 1 teaspoon salt
- 3 tablespoons unsalted butter melted
- ⅔ cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 cup confectioners' sugar, plus more as needed
- 2 tablespoons heavy cream, plus more as needed
- 2 tablespoons bourbon

1. Oil a large bowl and set aside, start the dough, combine ½ cup of water and the milk in a small saucepan over medium heat. Heat until warm. Transfer to a large bowl and sprinkle on the yeast to activate (it should start foaming).

2. Add sugar, egg, and softened butter. Stir until combined fully.

3. Gradually add the flour and salt. Stir to combine until a wet dough begins to form. Transfer dough to stand mixer bowl with the dough hook attachment. Beat at medium speed for 6-7 minutes. Transfer dough to the prepared bowl and cover with plastic wrap or a warm cloth. Let rise for 60-90 minutes until dough doubles in size.

4. Cinnamon filling: Stir brown sugar and cinnamon in a bowl until well blended. Set aside.

5. Bourbon glaze, stir confectioners' sugar, cream, and bourbon in a small bowl until smooth, adding more cream or

sugar as needed, so the mixture is easily drizzled. Set aside.

6. Preheat oven to 350°F, with a rack in the middle position. Butter a 9 x 13 inch baking dish and set aside.

7. Place dough on a lightly floured surface and roll into a 6 x 18 inch rectangle. Brush the dough with melted butter.

8. Sprinkle cinnamon filling evenly over the dough. Starting at the long edge, tightly roll the dough into a log. When you reach the end, moisten the edge with water before sealing the roll. Cut the roll crosswise into 12 slices and arrange in prepared baking dish, cut-side down.

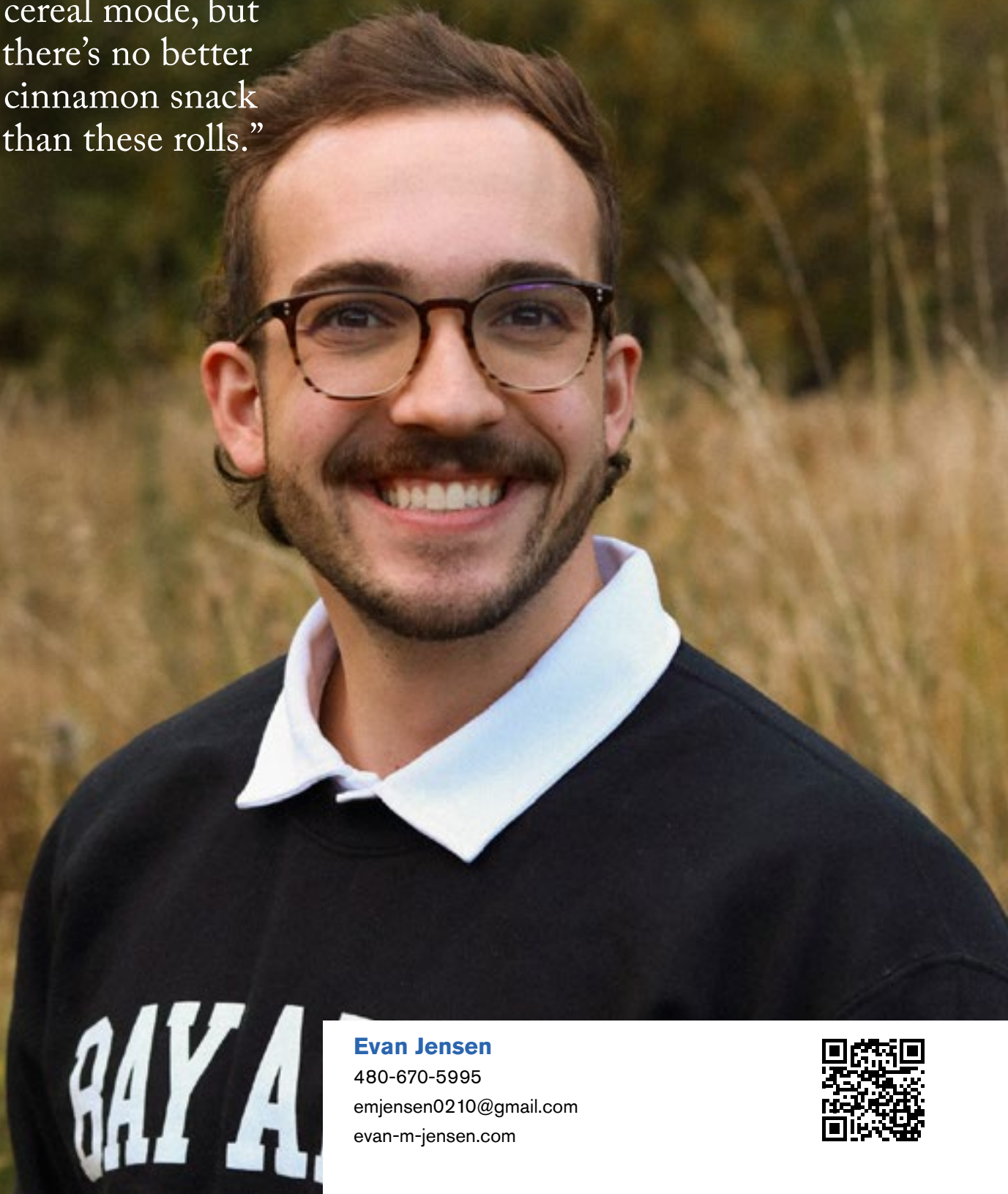
9. Place dish in oven and bake for 25 minutes, rotating dish halfway through to ensure even cooking. The cinnamon rolls are done when they are golden brown.

10. Remove rolls from oven and drizzle glaze over warm rolls. Serve immediately.

A LITTLE BIT ABOUT EVAN

As a former gymnast turned account manager, I've learned to balance a lot of responsibilities, both literally and figuratively. My background in gymnastics has taught me the importance of discipline, focus, and perseverance—invaluable qualities in my career. I may no longer be flying into double backflips, but as a manager, I'm still able to bring my team to new heights. Whether it's navigating tricky projects, keeping my team motivated, or building strong relationships with clients, I'm always up for the challenge. So if you're looking for someone who knows how to think on their feet and stay on top of things, look no further!

“Cinnamon Toast
Crunch is cool
when I’m in my
cereal mode, but
there’s no better
cinnamon snack
than these rolls.”



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Golden Rod Egg

INGREDIENTS

- 6 eggs
- 8 slices of bread
- 5 tablespoons butter
- 5-6 tablespoons flour
- 3-3½ cups milk
- 1 tablespoon of salt
- 1 teaspoon of pepper


THE START

This recipe comes from my grandma, who unfortunately passed away from cancer shortly before I was born. It was a dish she lovingly prepared for my dad, and he made it a tradition to serve it every Sunday morning for us as I grew up. It's a family staple and I hope you enjoy it as much as we do!

1. Boil 6 eggs until hard, that takes about 12 minutes in boiling water.
2. Rinse in cold water and peel and cut up.
3. Toast 8 slices of bread and butter them.
4. In a large saucepan, melt 5 large tablespoons of butter and continuously stir.
5. Add 5 to 6 tablespoons flour and mix together to make a thick sauce.
6. Slowly add 3 to 3 1/2 cups milk, stirring all the time to keep from burning or becoming lumpy.
7. When it starts to boil, stir until creamy. Add 1 tablespoon salt and 1/4 teaspoon pepper.
8. Turn off stove and add chopped boiled eggs. Pour over toast and enjoy!

A LITTLE BIT ABOUT MILA

Hi! I'm Mila, a Webkinz-kid turned strategist all thanks to Zacky's Quest. I thrive on bridging the gap between data and humanity by seeking creative solutions to complex obstacles. My lifelong ambition is to continuously learn and empower others. Helping families with the BRCA cancer gene mutation to find hope and control over their health is something I'm extremely passionate about, and I'm developing an app to provide support and connection (ask me about it!). Someday I want to contribute towards the advancement of C-PTSD treatments, and I'm a strong advocate for mental health awareness and suicide prevention. I find joy in visiting art museums, collecting vintage postcards and cameras, film photography, interior design, pilates, playing chess, hosting dinner parties, and traveling! Let's connect!



“It was a dish she lovingly prepared for my dad, and he made it a tradition to serve it every Sunday morning for us as I grew up.”

Mila Sandström

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Choco Choco Chip Cookies

INGREDIENTS

- 2½ cups flour
- 1 teaspoon baking soda
- ½ teaspoons salt
- ½ cup butter, softened
- ½ cup Crisco
- ½ cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1½ teaspoons vanilla

THE START

I love this recipe because it makes for extra-chocolatey cookies that always turn out fluffy and soft! The perfect late night treat.

1. Mix dry ingredients in bowl and set aside.
2. Use standing mixer to beat butter and Crisco until mostly smooth.
3. Add sugars and beat until fluffy.
4. Add eggs and vanilla and mix for 30 seconds.
5. Slowly add in dry mixture from above and mix until well combined. I only use the mixer for a few seconds and then add in the chocolate chips and mix with a wooden spoon by hand so they don't get greasy and fall away from the dough.
6. Roll into balls and place on ungreased cookie sheet.
7. Bake for 9 minutes or until tops are golden.

A LITTLE BIT ABOUT KAITLYN

Hi! I'm in the Strategy Track of the BYU AdLab and I'm currently working as an Ad Buying Intern for the company Dreamland Baby. Throughout my time there I've learned valuable skills pertaining to how to best optimize ad performance and cater to various audiences, which I plan to use while furthering my career in advertising/marketing. In addition to my analytical abilities, I am highly creative and love dancing, taking pictures, and collaging.

“I love this recipe because it makes for extra-chocolatey cookies that always turn out fluffy and soft! The perfect late night treat.”



Kaitlyn Kramer

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Chef's Choice: Late Night Dino Bites

INGREDIENTS

- 1 cup Fruity Dino Bites (generic version of Fruity Pebbles)
- 1 cup Milk
- 1 Bowl
- 1 Spoon

THE START

Name brand cereal is so mainstream. Think outside the box; take a chance on the new gal/guy!

1. It's 11:34pm.
2. Pour cereal into bowl.
3. Add milk.
4. Dig in with spoon.
5. Enjoy.

A LITTLE BIT ABOUT AUBREY

Sunday night 2018, cafeteria closed. 5 hungry freshmen, 1 idea, 6 vending machines later, milk, cereal, a circle on the floor. Let's invite others! It's 2022, every Sunday night, 1 apartment, 100+ students crammed in, free cereal, milk, and fun for all. 1 requirement: Bring your Own Bowl! BYOB is now the most famous club on BYU campus. I managed to do that. Believe me, I can manage anything.

“Name brand cereal
is so mainstream.
Think outside the
box; take a chance
on the new gal/guy!”



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Grandma Riding's Chocolate Chip Cookies

INGREDIENTS

- 1 cup shortening
- ¾ cups brown sugar
- ¾ cups sugar
- 2 eggs
- 1½ cup flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups quick oats
- 1 package of chocolate chips
- 1 teaspoon vanilla
- 1 teaspoon water

THE START

Much like a good insight, an amazing chocolate chip cookie is hard to come by. This recipe has been in the family for 70+ years and is guaranteed to satisfy any sweet tooth.

1. Cream shortening and sugars.
2. Add eggs, one at a time, beating well after each.
3. Add water and vanilla.
4. Sift together dry ingredients and then add to creamed mixture.
5. Stir in oats and chocolate chips.
6. Bake at 350°F for 8-10 minutes.

A LITTLE BIT ABOUT CLAIRE

Growing up, I often was reprimanded for being “too nosy.” However, what was once seen as a weakness has now become my greatest strength—rebranded as curiosity. I have an intense desire to learn and love figuring out what makes people do the things that they do. Strategy has become the perfect outlet to take the bits of wisdom I find each day and turn them into something tangible. When I’m not working on a brief or researching target audiences, I spend most of my time reading, sewing, rock climbing, or sitting in the sunniest spot in a room.

“This recipe has been in the family for 70+ years and is guaranteed to satisfy any sweet tooth.”

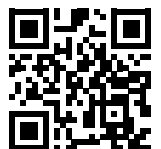


Claire Murphy

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Crepes

INGREDIENTS

- 1 cup of cold water
- 1 cup cold milk
- 4 eggs
- ½ teaspoon of salt
- 2 cups flour
- 4 tablespoon of melted butter

THE START

I love this recipe because it was a tradition for my family to make this during holidays for breakfast and it has since become a tradition for my wife and me.

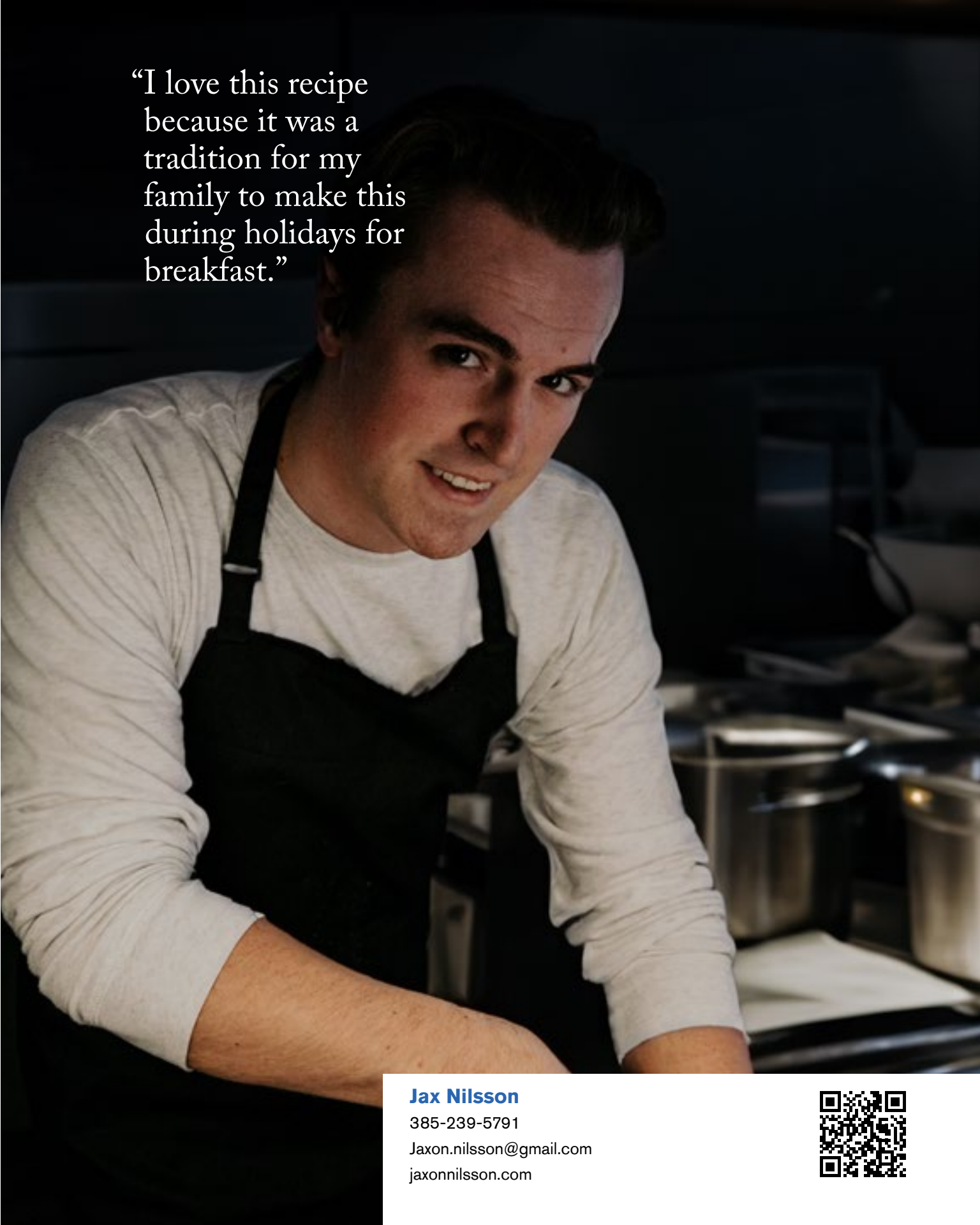
1. Put liquids, eggs, and salt in a blender. Blend, then add flour & butter. Blend again for one minute. Cover & refrigerate for at least two hours.
2. Heat a medium-sized non-stick pan at medium heat for a few minutes.
3. Measure out ¼ cup of your crepe batter. Holding the pan handle with one hand, pour the batter into the center of the pan in a steady stream.
4. Before the batter begins to set, lift the pan off the heat. Using a circular motion, tilt and rotate the pan to spread the batter thinly and evenly across the bottom. The goal is to cover the entire surface of the pan with a thin layer of batter.
5. Cook the crepe for 1 to 2 minutes, or until the edges begin to dry out and lift from the sides of the pan. You'll also notice the surface of the crepe forming tiny bubbles and becoming matte, indicating it's time to check if the underside is golden and ready to flip.
6. Carefully slide a spatula under the crepe. If you're comfortable, you can also gently toss the crepe in the pan to flip it. The second side cooks faster, usually in about 30 seconds to 1 minute.
7. Once the second side is cooked, gently slide the spatula under the crepe and lift it from the pan. Transfer the crepe to a plate.”
8. Chop up fruit and serve with nutella, vanilla pudding, and whipped cream.

A LITTLE BIT ABOUT JAX

With over six years of experience in graphic design, marketing strategy, and advertising, I am a master of building brands. I have produced high-quality multimedia assets for clients such as BYU Basketball, BYUtv Sports, and Wallaroo Media, using Adobe Creative Cloud, photography, and SEO skills.

Outside of work, I'm fluent in Portuguese and enjoy rock climbing, photography, and problem-solving. You can check out my portfolio at jaxonnilsson.com to see my work.

“I love this recipe because it was a tradition for my family to make this during holidays for breakfast.”



Jax Nilsson

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Coconut Lime Sugar Cookies

THE START

INGREDIENTS

- 1 cup (2 sticks) butter, room temperature
- 1¼ cups granulated sugar
- ¾ cup powdered sugar
- ¾ cup oil (vegetable/canola)
- 2 tablespoons of lime juice (about 1 lime)
- Zest of 1 lime 1-2 teaspoons
- 2 large eggs
- 5½ cups all-purpose flour (stir, spoon, and level)
- ½ teaspoons of baking soda
- ½ teaspoons cream of tartar
- 1 teaspoons salt
- an extra ¼ cup granulated sugar for flattening the cookies

Coconut Frosting:

- ½ cup (1 stick) butter, room temperature
- ½ cup coconut oil, softened (not melted)
- 4 cups powdered sugar
- 2 teaspoons coconut extract
- ¼ cup coconut coffee creamer (or milk/coconut milk)
- Lime Wedges

I usually have pretty impeccable self-restraint. But not with these cookies. Pro tip, they taste best straight out of the freezer.

1. Preheat oven to 350°F. Line trays with silicone baking mat or parchment paper.
2. In a mixer with the paddle attachment, cream butter and sugars until smooth. Then oil, lime juice, lime zest, and eggs. Mix well.
3. In a separate bowl, combine flour, baking soda, cream of tartar, and salt. Add all at once the wet ingredients and mix until everything comes together. It should be slightly crumbly.
4. Using a cookie scoop (about 2 tablespoons of cookie dough) scoop dough balls onto a silicone or parchment lined baking sheet.
5. Put ¼ cup granulated sugar on a small plate. Dip the bottom of a glass cup into the sugar, and press it into the center of each dough ball until about ½-inch thick. TIP: Rocking the glass in a circular motion flattens the cookies more evenly.
6. Bake at 350°F for 7-8 minutes. Do NOT over-bake! The tops will look matte instead of glossy when they are finished. Cool on tray for several minutes before transferring to a wire rack to cool.
7. With an electric hand mixer and a large bowl, beat butter and coconut oil together until smooth.
8. Mix in powdered sugar one cup at a time, adding coconut extract and coconut creamer after the first two cups. Then add the remaining powdered sugar. Mix thoroughly. Add extra coconut creamer (or milk) ½ tablespoon at a time, if needed, until desired consistency.
9. Spread frosting over cooled cookies and top with a lime wedge. 10. Squeeze the lime wedge juice over the frosting before consuming. Store extra cookies in the freezer for crack-like results.

A LITTLE BIT ABOUT JILLIAN

Hi! I'm Jillian. Depending on the day (or the hour, really), I'm a strategist, a content marketing manager, a problem solver, and a writer. But, can I let you in on a secret? My real advertising dream is to join a new business team at a killer agency and rake in alllllll the clients. My last two years of full-time, late-stage startup, enterprise-client marketing experience made me fall in love with dynamic roles in fast-paced environments. AKA your new business team. Just saying.

“I usually have pretty impeccable self-restraint. But not with these cookies. Pro tip, they taste best straight out of the freezer.”



Jillian Peterson

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Creamy Chicken and Orzo

INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 1 pound chicken breasts or small thighs, boneless, skinless
- 1 teaspoon dried oregano
- 1 teaspoon paprika
- ¼-½ teaspoon crushed red pepper flakes
- Kosher salt and black pepper
- 2 tablespoons butter
- 1 medium shallot, chopped
- 2 cloves garlic, minced or grated
- 1 cup orzo pasta, dry
- ⅓ cup chicken broth
- 1 cup heavy cream
- 2 teaspoons dijon mustard
- ⅓ cup grated parmesan cheese
- 2 cups fresh baby spinach
- ½ cup oil packed sun-dried tomatoes, oil drained
- Juice of 1 lemon
- Fresh rosemary, for serving (optional)

THE START

This recipe has never failed me! I have cooked it for family and friends, but most importantly it was the first meal I cooked to impress my fiancé.

1. Preheat oven to 400°F.
2. Heat 1 tablespoon olive oil in a large oven-safe skillet set over medium-high heat. Rub the chicken with 1 tablespoon olive oil, the oregano, paprika, red pepper flakes, salt, and pepper. When the oil is shimmering, add the chicken. Sear on both sides until golden, about 3-5 minutes per side. Remove the chicken from the skillet.
3. To the same skillet, add the butter and shallot, cooking until fragrant, about 3 minutes. Add the garlic and orzo, cooking until lightly golden, 2-3 minutes. Add the chicken broth and de-glaze the pan. Add 1½ cups water. Bring to a boil, cook 3-5 minutes, then add the cream, mustard, parmesan, spinach, and sun-dried tomatoes, stirring until the spinach has wilted. Slide the chicken and any juices left on the plate back into the skillet. Transfer to the oven and cook, uncovered for 10-15 minutes, until the chicken is cooked through.
4. Serve the chicken topped with lemon juice and rosemary, if desired.

A LITTLE BIT ABOUT EMMA

Hi, I'm Emma! I'm from Texas but grew up overseas in Qatar, Malaysia, and Korea! There's nothing I love more than sunshine, good food, dark chocolate, and a well organized plan. While my siblings might label me a control freak, I prefer "proactive." That's why account management is so my dream!

“I have cooked it for family and friends, but most importantly it was the first meal I cooked to impress my fiancé.”



Emma Priedeman

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World's Best Diet Coke

INGREDIENTS

- 32 oz cup
- Fountain Diet Coke
- Ice
- Lust for life

THE START

I think there should be an Oktoberfest for Diet Coke

1. Locate to your nearest convenience store
2. Walk directly to the fountain drink dispenser (refrigerated bottle/can okay if unavailable and you're desperate)
3. Fill a quarter of your cup with ice
4. Fill to the brim with Diet Coke
5. Secure with a lid & straw
6. Purchase (recommended)
7. Enjoy!

A LITTLE BIT ABOUT KATIE

I've spent the last few years gaining skills both professionally (currently a Senior Media Buyer at Cozy Earth) and academically (Washington Media Scholars 2023 Runner-up), which has helped me find my footing in media, creative strategy, & DTC marketing. As a media buyer, I know we like to be schmoozed, so I'm willing to write you a love note, do your taxes, or (seriously) send you my personal Cozy Earth discount code. Let's chat!

“I think there should be an Oktoberfest for Diet Coke.”



Katie Russell

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Bacon Ranch Cheese Ball

INGREDIENTS

- 16 oz cream cheese
- 3 tbs sour cream
- 1½ cups of cheddar cheese
- ¼ cup of green onions, chopped
- 3 tbs of ranch seasoning
- ¾ teaspoon garlic powder
- 1½ cups of shredded sharp cheddar cheese
- 6 strips of bacon cooked and crumbled

THE START

Warning! Your family might bully you over your passion for this cheese ball. The bullying will stop after they eat it. Ask me how I know.

1. Mix all ingredients in a bowl until combined.
2. Line a small bowl with plastic wrap and press combined ingredient mixture into the lined bowl.
3. Cover with plastic wrap and refrigerate for at least 30 minutes.
4. Flip the cheeseball out of the bowl and onto a serving dish.
5. Remove the plastic wrap and enjoy with crackers or chips!

A LITTLE BIT ABOUT ALLI

Hey there! My name is Alli and I believe that life is infinitely better when things are pink and covered in glitter. I know way too much about pop culture and religiously play the New York Times Daily Mini Crossword. I love all types of music (yes even country!) and am a pro at karaoke. I'm a glass half full person and I particularly love when the glass is half full of Dr. Pepper.

“Warning! Your family might bully you over your passion for this cheese ball.”



Alli Trendler

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Bacon Almond Salad with Lemon-Garlic Dressing

INGREDIENTS

- ¼ pounds bacon cooked crispy
- ⅔ cups slivered almonds, toasted
- 2 heads lettuce, cut into small pieces
- ⅓ cups grated parmesan cheese
- 2 cups cherry tomatoes, halved
- 1 cups grated swiss cheese
- Salt and pepper to taste

DRESSING

- Juice of 1 lemon
- ½ teaspoons of Pepper
- 3 cloves garlic, minced
- ¾ cup oil
- 1 teaspoon Salt

THE START

Post creation you will be eating lettuce like bread. Can confirm addiction to dressing. I pour it over EVERYTHING (keep an extra bottle of dressing on the counter for easy access).

1. Mix dressing 1-2 hours before serving
2. Combine all salad ingredients in a large salad bowl
3. Pour dressing on before right before serving

A LITTLE BIT ABOUT ANNA

Since being diagnosed with Celiac at 14, I have quite the knack for managing. I usually find myself as one who builds consensus within group projects because I like to listen and make steps toward success. I would also pay for a Disneyland ticket just to sit and watch. I am so curious about people and why they do the things they do. I hate being bored and I love to learn, which also means I enjoy struggling through insights and client problems.

“Post creation you will be eating lettuce like bread. Can confirm addiction to dressing.”



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