



Greener Lent

No matter how small, your actions make a difference.  
The things you do inspire those around you  
and create a ripple effect of change.  
It is the culmination of these tiny changes that  
make the world a better place.

Through the collective efforts of each of us as individuals,  
we are able to make a real impact.  
Through small steps, we are able to change the world.

—Corporate Mission Statement of Conscious Step



An integral ecology is also made up of simple daily gestures which break  
with the logic of violence, exploitation and selfishness.  
In the end, a world of exacerbated consumption is at the same time  
a world which mistreats life in all its forms. (Laudato Si' 230)

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# Farro with Blistered Tomatoes, Pesto & Spinach

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## INGREDIENTS

- Kosher salt and black pepper
  - 1 cup farro, rinsed
  - 2 pints cherry or grape tomatoes
  - 1 small red onion, peeled, quartered and cut into 1" wedges
  - 2 Tbsp olive oil plus more for the farro
  - 1/2 tsp red pepper flakes
  - 1/4 cup pesto, plus more to taste
  - 1 lemon, zested (about 1 Tbsp) and juiced (about 2 Tbsp)
  - 2 packed cups of baby spinach
  - one 4 oz ball of fresh mozzarella, torn into chunks or 1/2 cup ricotta salata, crumbled (opt)
  - 1/4 cup fresh flat-leaf parsley or basil leaves and tender stems, roughly chopped
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## DIRECTIONS

1. Preheat oven to 400 degrees. Bring a large, covered pot of well-salted water to a boil.
2. Add the farro and adjust the heat to maintain a medium boil. Cook uncovered, stirring occasionally to make sure nothing is sticking to the bottom, until tender and not chewy, about 30 minutes.
3. Meanwhile, on a sheet pan, combine tomatoes and onion wedges with the oil, making sure everything is coated well and glistening then season with salt, pepper and red pepper flakes. Roast until the tomatoes blister and slightly deflate, 25-30 minutes.
4. When the farro is done, drain, then pour into a serving bowl or back into the pot. Toss with some olive oil, then mix in the pesto. Add the lemon zest and juice, then stir in the spinach.
5. Set aside to cool slightly.
6. Scrape the onions, tomatoes and their juices into the farro; season with salt and pepper, as needed. Add the cheese, if using, then garnish with herbs and serve.

# Creamy Butternut Squash Pasta

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## INGREDIENTS

- 1 medium butternut squash, cubed (4 cups)
- 1 shallot
- 1 head garlic
- 1 lb. pasta (spaghetti, fusilli col buco, etc.)
- 2 Tbsp extra virgin olive oil
- 1/2 tsp freshly grated nutmeg
- 1 tsp. crushed red pepper flakes
- salt and pepper to taste
- 3/4 cup freshly grated parmigiana reggiano + more for garnish
- 4 Tbsp butter
- 1 cup heavy cream
- 1 1/2 cup pasta water

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## DIRECTIONS

1. Preheat oven to 425 degrees.
2. On a parchment lined baking sheet, coat the squash and shallot in olive oil and season with salt and pepper.
3. Peel the outermost layers of the head of garlic and cut off top (about 1/2 inch). Place onto a piece of foil (lined with parchment to avoid sticking). Drizzle with olive oil and wrap foil closed to create a sealed pouch. Place garlic onto baking sheet with the squash and bake for approximately 35 to 45 minutes until lightly browned and tender (fork goes through smoothly). Allow to cool before opening foil pouch and squeezing garlic cloves from skin.
4. In a large pot of salted boiling water, cook pasta 2 minutes less than package directions to achieve the perfect al dente. Reserve 1 1/2 cup pasta water.
5. Meanwhile, heat heavy cream in a saucepan until warmed. This will ensure a creamy texture. In a blender, add roasted squash, garlic, shallot, heated heavy cream, salt, pepper, nutmeg and crushed red pepper. Pulse until smooth.

6. Strain pasta and add directly back into the pot. Off the heat, add the butternut squash sauce and slowly alternate between adding parm, pasta water, and butter while stirring constantly. Taste for seasoning and stir until well and evenly coated and glossy.
7. Serve and garnish with additional parmesan.

# Takeout-Style Sesame Noodles

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## INGREDIENTS

- 1 pound Chinese noodles, frozen or (preferably) fresh
  - 2 tablespoons sesame oil, plus a splash
  - 3½ tablespoons soy sauce
  - 2 tablespoons Chinese rice vinegar
  - 2 tablespoons Chinese sesame paste
  - 1 tablespoon smooth peanut butter
  - 1 tablespoon granulated sugar
  - 1 tablespoon finely grated ginger
  - 2 teaspoons minced garlic 2 teaspoons chile-garlic paste, chile crisp or chile oil
  - Half a cucumber, peeled, seeded and cut into ⅛-inch by ⅛-inch by 2-inch sticks
  - ¼ cup chopped roasted peanuts
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## DIRECTIONS

1. Bring a large pot of water to a boil. Add noodles and cook until barely tender, about 5 minutes. They should retain a hint of chewiness. Drain, rinse with cold water, drain again and toss with a splash of sesame oil.
2. In a medium bowl, whisk together the remaining 2 tablespoons sesame oil, the soy sauce, rice vinegar, sesame paste, peanut butter, sugar, ginger, garlic and chili-garlic paste.
3. Pour the sauce over the noodles and toss. Transfer to a serving bowl, and garnish with cucumber and peanuts.

**TIP:** The Chinese sesame paste called for here is made of toasted sesame seeds; it is not the same as tahini, the Middle Eastern paste made of plain, untoasted sesame. But you could use tahini in a pinch. You need only add a little toasted sesame oil to compensate for flavor, and perhaps some peanut butter to keep the sauce emulsified.

# Ally's Pasta Aglio e Olio

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## INGREDIENTS

- Kosher salt 1 tsp red pepper flakes or less
  - 1/2 pound linguine
  - 1/2 lemon, seeded, plus zest of 1 lemon
  - 1/4 to 1/3 cup EVOO 1/2 cup fresh flat-leaf parsley, chopped
  - 8 large garlic cloves, sliced Freshly ground black pepper
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## DIRECTIONS

1. Bring heavily salted water to a boil and add pasta; cook until very al dente, about a minute less than suggested on package.
2. In a large sauce pan, heat the olive oil over medium-low heat until barely shimmering, then add the garlic and cook, stirring constantly until softened and turning brown on the edges about 2 minutes. Add red pepper flakes and reduce heat to medium-low.
3. Drain the pasta, reserving 1/4 cup pasta liquid. Add pasta and pasta liquid to saute pan, then squeeze lemon juice over the top. Add parsley and toss well to combine. Cook for 1 to 3 minutes if sauce is too watery.
4. Add salt and pepper to taste.
5. Swirl pasta into nests and transfer to shallow bowls.



# Pasta Salad with Sun-dried Tomatoes & Artichokes

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## INGREDIENTS

### *For the Salad*

- 1 pound bow tie or other bite-sized pasta
- 8 ounces mozzarella balls halved, or cubed block mozzarella
- 1/2 cup Gaeta olives, pitted and sliced (or substitute Kalamata)
- two 15 ounce cans artichoke hearts drained and quartered
- one 12 ounce jar sun-dried tomatoes, drained and sliced
- 1/2 cup Italian flat-leaf parsley, chopped

### *For the Italian Dressing*

- 1/4 cup red wine vinegar
- 1/4 cup lemon juice
- 3/4 cup sun-dried tomato oil (with EVOO to make up any difference)
- 2 tsp Dijon mustard
- 1/4 cup Pecorino Romano, grated
- 2 tsp dried oregano
- 1/4 tsp crushed red pepper flakes
- 2 cloves garlic paste
- salt and pepper to taste

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## DIRECTIONS

### *For the Italian Dressing:*

Combine all of the dressing ingredients and whisk together until emulsified. Alternatively, use a food processor, blender or an immersion blender. Taste the dressing and add salt and pepper if required.

### *For the Salad*

1. Cook pasta in salted water until al dente, then drain and rinse until cool.

2. In a large bowl, mix together the pasta, mozzarella, olives, parsley, artichoke hearts and sun-dried tomatoes.
3. Pour 3/4 of the dressing on top of the pasta and mix well. If you need more dressing, add a bit at a time to get the consistency just right. The remaining dressing can be served on the side or saved in the fridge for a green salad.

**Note:** The pasta salad flavor will taste much better if chilled for at least an hour before serving. Leftovers can be saved for up to 3 days.

## Feta Pasta Bake

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### INGREDIENTS

- two 8 oz pkg cherry or grape tomatoes
  - olive oil, several drizzles
  - 8 oz block of feta cheese
  - salt and pepper to taste
  - 4 cloves of garlic, minced
  - 12-16 oz of pasta, e.g. bowtie, rotini, farfelle - cooked and drained
  - Shredded parmesan cheese to taste
  - basil leaves - fresh or dried for garnish
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### DIRECTIONS

1. Place block of feta in medium to large casserole and drizzle with olive oil.
2. Add tomatoes and drizzle them with olive oil.
3. Add garlic; add salt and pepper to taste.
4. Bake at 350 degrees for 40 minutes; remove casserole from oven and stir cheese and tomatoes together.
5. Add pasta and serve. Garnish with basil leaves.

# Tuscan Fagioli all'Uccelletto

(White Beans with Sage, Garlic and Fennel)

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## INGREDIENTS

- 6 Tbsp olive oil, divided
  - 1 large fennel bulb, trimmed and finely chopped
  - 1 medium yellow onion, finely chopped
  - 4 large garlic cloves, finely chopped
  - 3 Tbsp finely chopped fresh sage, plus 20 whole leaves
  - 1/4 tsp red pepper flakes
  - Kosher salt and ground black pepper
  - one 14 1/2 oz can diced tomatoes with juices
  - two 15 1/2 oz cans white beans, only 1 rinsed and drained
  - Shaved or grated Parmesan cheese, to serve
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## DIRECTIONS

1. In a large Dutch oven over medium, heat 3 Tbsp oil until shimmering.
2. Add the fennel, onion, garlic, chopped sage, pepper flakes and 1 tsp salt. Cover and cook, stirring occasionally, until softened—about 15 minutes.
3. Stir in the tomatoes, beans and 2/3 cup of liquid from the can of beans.
4. Cook uncovered, stirring and maintaining a gentle simmer, for 10 minutes.
5. Taste and season with salt and pepper.
6. In a 12 inch skillet over medium high, heat the remaining 3 Tbsp oil until shimmering.
7. Add the sage leaves and cook, flipping once, until the edges begin to curl, about 1 minute. Transfer to a paper towel-lined plate and reserve oil for topping.
8. Transfer the beans to a bowl, then top with sage oil, crumbled sage leaves and Parmesan.

# Emeril Lagasse's Vegetarian Chili

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Prep Time: 30 minutes | Total Time: 1 1/2 hours

6-8 servings

## INGREDIENTS

- 3 Tbsp olive oil
- 1 1/2 cups chopped yellow onions
- 1 red bell pepper, stemmed, seeded and chopped
- 1 poblano pepper, stemmed, seeded and chopped
- 2-3 serrano chiles, minced
- 1 1/2 pounds baby bella mushrooms, diced
- salt and cayenne pepper, to taste
- 3 Tbsp minced garlic
- 3 Tbsp chili powder
- 1 Tbsp ground cumin
- 1 tsp oregano, crushed between your fingers
- 1/2 bunch cilantro, stems and leaves separated and both finely chopped (opt)
- 2-3 bay leaves
- two 14.5 oz cans petite diced tomatoes (with juices)
- 3 cups water, or more as needed
- two cans black beans, drained and rinsed under cool water
- 1 large zucchini, diced
- 2 cups fresh or frozen corn kernels
- cooked brown rice, for serving
- sour cream, for serving
- diced avocado, for serving
- chopped green onions, garnishment
- Emeril's essence, garnishment - optional

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## DIRECTIONS

1. Heat the oil over medium high heat in a large heavy Dutch oven and sauté the onions, bell pepper, poblano and serrano chiles until the vegetables are soft, 4-6 minutes.

2. Add the mushrooms; season lightly with salt and cayenne pepper and continue to cook, stirring as needed, until the mushrooms have given off their liquid and then begin to brown around the edges, approximately 8 to 10 minutes.
3. Add the garlic, chili powder, cumin, oregano, cilantro, bay leaves and cook until the spices are fragrant, 1 to 2 minutes.
4. Stir in the canned tomatoes and 2 cups of the water, bring to a simmer; lower heat so that the chili gently bubbles and cook for about 20 minutes, adding more water if the chili gets too thick.
5. Add the beans and cook until thickened, about 10 minutes longer. Stir in the zucchini and cook for 5 minutes, then stir in the corn and any additional water to correct the consistency if the chili has become too thick.
6. Cook until the zucchini is softened but not mushy, about 10 minutes, then stir in the cilantro, correct the seasoning with salt and cayenne and remove from the heat.
7. Serve the chili over brown rice with a dollop of sour cream and green onions and diced avocado as well as Emeril's essence.

**NOTES:**

- You can save time by using a food chopper/processor.
- This recipe freezes well. The flavors meld together well if prepared in advance.

# Creamy White Bean Soup

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## INGREDIENTS

*For the Soup:*

- 1 generous Tbsp olive oil
- 1 large sweet or yellow onion or leek, diced
- 3 stalks of celery, diced
- 3 medium carrots, diced
- 6 large cloves of garlic, chopped finely
- 1/2 tsp crushed red pepper flakes
- 3 1/2 cups vegetable broth - low sodium (or more if too thick)
- 1 tsp kosher salt + some to taste
- freshly ground black pepper to taste
- **Bouquet Garni:** 2 bay leaves + 1 large sprig of sage + 2 small sprigs of rosemary (bound together with kitchen twine)
- 1 medium Yukon gold potato, diced
- two 15 oz cans of cannellini beans, drained and rinsed
- one 14 oz can of artichoke hearts, drained and diced (optional)
- one to two pkgs of frozen chopped spinach OR fresh spinach, stem removed and chopped

*For the Gremolata:*

- 1 loosely packed cup of Italian flat-leaf parsley leaves (12 g) – fresh
  - 1/2 cup loosely packed cup of basil leaves (8 g) - fresh
  - 2 medium lemons, zested
  - Coarse or flaky sea salt
  - 2 large cloves of garlic, peeled and grated
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## DIRECTIONS

1. Heat the oil in a large Dutch oven over medium-high heat. Once hot, add onion, celery and carrots, along with a pinch or two of salt. Cook until the vegetables are softened and starting to just turn brown 6-9 minutes.
2. Add the garlic and red pepper flakes and cook another 1 or 2 minutes until very fragrant.

3. Pour in the vegetable broth and deglaze the pot, stirring up any browned bits on the bottom. Add 1 tsp kosher salt, black pepper to taste, bouquet garni, potatoes, cannellini beans and artichokes. Stir well.
4. Bring the soup to a boil. Reduce heat, cover the pot and simmer for 15 minutes, or until the potatoes are tender.
5. While the soup is simmering, make the Gremolata. Finely chop the parsley and basil. Grate the garlic directly over the parsley and basil. Zest the lemons on top of this mixture, taking care not to zest the white pith underneath the skin. Mix the garlic and lemon zest into the herbs. Sprinkle with a bit of the coarse or flaky sea salt.
6. \*Optional: Transfer half of the soup to a blender and blend until thick and smooth, then stir back into pot to incorporate.
7. Add the spinach to the soup and simmer for 3-5 minutes. Taste for seasonings. When the soup is done, remove the bouquet garni.
8. To serve, sprinkle a generous amount of the Gremolata over each bowl and drizzle with olive oil.

# Red Lentil Soup

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## INGREDIENTS

- 3 tablespoons olive oil, plus more for drizzling
  - 1 large onion, chopped
  - 2 garlic cloves, minced
  - 1 tablespoon tomato paste
  - 1 teaspoon ground cumin
  - ¼ teaspoon kosher salt (such as Diamond Crystal), plus more to taste
  - ¼ teaspoon black pepper
  - Pinch of chili powder or ground cayenne, plus more to taste
  - 1 quart vegetable broth
  - 1 cup red lentils
  - 1 large carrot, peeled and diced
  - Juice of ½ lemon, more to taste
  - 3 tablespoons chopped fresh cilantro
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## DIRECTIONS

1. In a large pot, heat 3 tablespoons oil over high until hot and shimmering. Add onion and garlic, and sauté until golden, about 4 minutes.
2. Stir in tomato paste, cumin, salt, black pepper and chili powder, and sauté for 2 minutes longer.
3. Add broth, 2 cups water, lentils and carrot. Bring to a simmer, then partly cover pot and turn heat to medium-low. Simmer until lentils are soft, about 30 minutes. Taste and add salt if necessary.
4. Using an immersion or regular blender or a food processor, purée half the soup, then add it back to pot. The soup should be somewhat chunky.
5. Reheat soup if necessary, then stir in lemon juice and cilantro. Serve soup drizzled with good olive oil and dusted lightly with chili powder, if desired.



# White Bean Burgers

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## INGREDIENTS

- 2 cans white beans, drained and rinsed
  - 2 Tbsp olive oil
  - 1 small onion, finely chopped
  - salt to taste
  - 2 to 3 large garlic cloves (to taste), green layers removed, minced
  - 2/3 cup finely grated carrot
  - 3 Tbsp freshly squeezed lemon juice
  - 1/4 cup finely chopped parsley
  - 2 tsp minced fresh sage or thyme
  - 1/2 cup fresh bread crumbs
  - 1 egg, beaten
  - freshly ground pepper to taste
  - whole grain hamburger buns and the condiments of your choice
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## DIRECTIONS

1. Heat 1 Tbsp of the olive oil in a medium size skillet and add the onion. Cook, stirring, until tender, about 5 minutes. Add pinch of salt, garlic and grated carrots and continue to cook for another 1-2 minutes, until fragrant and the carrot has softened slightly. Remove from the heat.
2. In a food processor fitted with the steel blade, puree the beans with the lemon juice. Transfer to a bowl and stir in the onion mixture, the parsley, sage or thyme, the bread crumbs and the egg. Season to taste. Shape into patties, 1/2 to 3/4 inch thick. Set on a parchment-covered baking sheet and cover with plastic wrap. Refrigerate for 1 to 2 hours.
3. Heat the remaining oil in a large, heavy skillet or a griddle over medium heat and brown the patties for 4 minutes on each side, being very careful when you turn them over. An offset spatula works well for this.
4. Serve on whole grain buns with condiments of your choice.

# Tzatziki Potato Salad

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## INGREDIENTS

### *For the Tzatziki*

- 2 Persian or mini cucumbers, coarsely grated
- 1 cup full-fat Greek yogurt
- 1 tablespoon olive oil
- 1 tablespoon lemon juice, plus more as needed
- 2 teaspoons honey, plus more as needed (optional)
- 1 garlic clove, grated
- Kosher salt and black pepper

### *For the Salad*

- 2½ pounds small red, new or fingerling potatoes, washed and halved (or cut into 1-inch pieces, if large)
  - 3 Persian or mini cucumbers, sliced into ¼-inch rounds
  - ⅓ cup black olives, such as Kalamata or oil-cured, pitted, and torn in half if large
  - ¼ cup chopped dill
  - ¼ cup chopped mint
  - Extra-virgin olive oil, for drizzling
  - ½ lemon
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## DIRECTIONS

1. To make the tzatziki, place grated cucumber in a colander over the sink and squeeze to remove excess moisture. Transfer to a large bowl and stir in the yogurt, olive oil, lemon juice, honey, and garlic. Add salt and pepper to taste. Adjust seasonings to taste.
2. Bring a large pot of salted water to a boil. Add the potatoes and simmer until tender, about 12-15 minutes.
3. In a large bowl, combine the cooked potatoes with the tzatziki, cucumbers, olives, dill and mint. Season with salt and pepper, drizzle with olive oil, and squeeze the lemon on top. Serve.

# Squash Quiche

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## INGREDIENTS

- 1 purchased pie crust
  - 3 medium summer and/or zucchini squash, sliced
  - 1 large onion, sliced
  - 1/4 cup butter
  - salt and pepper
  - 3 eggs or egg whites, fork whipped
  - 1-2 tsp oregano OR Italian seasoning
  - 8 oz shredded cheese, cheddar, mozzarella, Monterey Jack
  - 1 tomato, sliced (optional)
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## DIRECTIONS

1. Bake the pie crust per package instructions. Cool.
2. Melt butter, then add sliced onion, sliced squash and salt and pepper in a non-stick pan. Cover but stir frequently.
3. Remove lid to evaporate excess liquid. Cool.
4. In a large bowl, combine eggs/egg whites, seasoning and cheese and gently stir.
5. Add cooled vegetables, then pour into cooled pie crust.
6. Bake at 325 degrees for 35-45 minutes until top is browned and mixture is set.
7. (Optional) Add sliced tomatoes on top for the last 10 minutes of cooking for a more colorful presentation.

# Sweet Potato Chili Casserole

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## INGREDIENTS

- 2 cups peeled cubed sweet potato
- 1 chopped red pepper
- 1/2 chopped onion
- 1 minced garlic clove
- 1 tablespoon olive oil
- 1 28 ounce can diced tomatoes
- 2 cups vegetable broth
- 1 15 ounce can black beans, rinsed and drained
- 4 teaspoons brown sugar
- 1 tablespoon chili powder
- 1-1/2 teaspoons cumin
- 1-1/2 tablespoons oregano
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 package (6-1/2 ounces) cornbread or corn muffin mix
- 1/2 cup shredded cheddar cheese
- Optional toppings, such as sour cream, shredded cheddar cheese, and chopped, seeded jalapeño pepper

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## DIRECTIONS

1. In a Dutch oven, sauté onion and garlic, about 3-5 minutes. Add sweet potato and red pepper and continue to sauté until tender crisp. Add tomatoes, broth, beans, brown sugar, chili powder, cumin, oregano, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, 15-20 minutes or until the sweet potatoes are tender.
2. While simmering, preheat oven to 400°. Prepare cornbread batter according to package directions; stir in cheese. Drop by tablespoonfuls over chili.
3. Cover and bake 18-20 minutes or until a toothpick comes out clean and serve with the toppings of your choice.

# Thai Salad

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## INGREDIENTS

*For the Salad:*

- 1/2 cup finely shredded Savoy or Napa cabbage
- 1/2 cup finely shredded red cabbage
- 1/2 cup shredded carrot
- 1/2 cup diagonal sliced pea pods
- 1/2 cup mung beans or shelled edamame
- 1/2 cup julienned yellow (orange or red) bell pepper
- 1/2 cup bean sprouts
- 1/2 cup julienned cucumbers (seeds removed)
- 1/2 cup chopped scallions
- 1/2 cup separated pommelo
- 1/2 cup julienned mango
- 1/2 cup toasted rice (or Rice Krispies)
- 1 hot pepper such as jalapeño, thinly sliced
- 2/3 cup snipped cilantro, loosely packed
- 1/4 cup snipped mint leaves
- 1/3- 1/2 cup roasted peanuts (crushed)

*For the dressing:*

- 2 tablespoons unseasoned rice vinegar
- 2 tablespoons fresh lime juice, from one lime
- 2 tablespoons vegetable oil
- 1 Tbsp toasted sesame oil
- 1 Tbsp soy sauce
- 1 Tbsp fish sauce
- 2 tablespoons honey
- 2½ tablespoons sugar
- 2 garlic cloves, crushed (1 tsp crushed garlic)
- 1 tsp grated ginger
- If you prefer peanut dressing, you can add ¼ cup creamy peanut butter

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## **INSTRUCTIONS**

1. Put the salad ingredients separated clockwise onto a large flat platter or bowl.
2. Whisk together the dressing and give it a taste to adjust any of the flavorings. Toss the salad with the dressing ~ holding back a little bit, you may not need it all. Toss until the dressing is well distributed.
3. Heap the salad onto a serving platter or bowl. Top with the roasted peanuts. Garnish with lime wedges and more fresh herbs.

# Sunrise Muffins

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Makes 12.

## INGREDIENTS

- 1 2/3 cup whole wheat flour
- 3/4 cup brown sugar
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt
- 1/2 cup vegetable oil (canola)
- 1 egg, slightly beaten
- 1 cup unsalted sunflower kernels
- 3/4 cup raisins, optional
- 1 cup carrot, finely grated
- 1/4 cup water or slightly more

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## DIRECTIONS

1. In a large bowl, combine the flour, brown sugar, baking soda, baking powder, cinnamon, nutmeg and salt. Add the oil and egg and stir just to moisten.
2. Add raisins, grated carrot and water, mixing to form a smooth batter. Do not overmix.
3. Pour the batter into greased muffin tins (or use muffin cups) about three-fourths full and bake at 375 degrees for 20-25 minutes, or until an inserted toothpick comes out clean.
4. Let the muffins cool for 5 minutes before removing from the tins.

# Chocolate Chip Cookies with Sea Salt

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Makes 1½ dozen 5-inch cookies

## INGREDIENTS

- 2 cups minus 2 tablespoons cake flour (8½ ounces)
- 1⅔ cups bread flour (8½ ounces)
- 1¼ teaspoons baking soda
- 1½ teaspoons baking powder
- 1½ teaspoons coarse salt
- 1¼ cups unsalted butter (2½ sticks)
- 1¼ cups light brown sugar (10 ounces)
- 1 cup plus 2 tablespoons granulated sugar (8 ounces)
- 2 large eggs
- 2 teaspoons natural vanilla extract
- 1¼ pounds bittersweet chocolate disks, at least 60 percent cacao content
- Sea salt

## DIRECTIONS

1. Sift flours, baking soda, baking powder and salt into a bowl. Set aside.
2. Using a mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes. Add eggs, one at a time, mixing well after each addition. Stir in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate them without breaking them. Press plastic wrap against dough and refrigerate for 24 to 36 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours.
3. When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.
4. Scoop 6 3½-ounce mounds of dough (the size of generous golf balls) onto baking sheet, making sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes. Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day. Eat warm.