

The Gorgeous Friends' Cook Book



A collaboration with local artist May's Monsters and our fabulous community members; this is a collection of favorite recipes you're sure to love!

“Dayo’s Brownies”

- Lenox Cupcakes



Dayo's Brownie Recipe

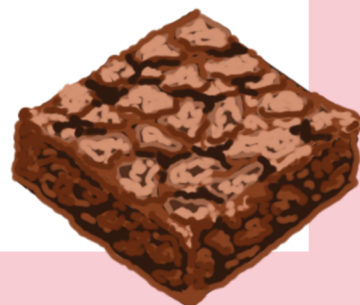
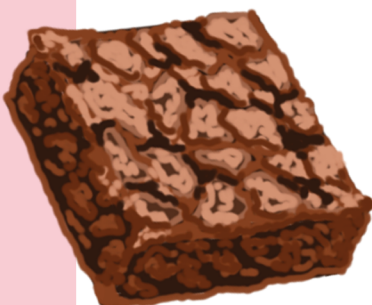
Ingredients

- 2 sticks unsalted butter
- 1 1/2 cups bittersweet chocolate chips
- 1 cup brown sugar tightly packed
- 1 cup granulated sugar
- 4 large eggs
- 1 tablespoon vanilla extract
- 1 cup all-purpose flour
- 1 1/2 teaspoons sea salt
- 1/4 cup cocoa nibs

Directions

1. Preheat oven to 350F and spray sides and bottom of 13x9 pan with baking spray (coat with butter and dust with flour if no baking spray)
2. Add the butter and 1 cup of chocolate chips to a large microwave-safe bowl. Microwave for two minutes, then let sit for three minutes before stirring together.
3. Add the granulated and brown sugars, vanilla, and salt. Whisk to combine.
4. Stir in the eggs, one at a time, counting 100 strokes after each one until fully combined.
5. Add the flour, remaining chocolate chips and cocoa nibs (optional) into the bowl and fold with a spatula.
6. Spread brownie batter evenly in the prepared pan.
7. Bake on 350F for 50 minutes, until a toothpick inserted in the center comes out clean with a few moist crumbs attached.
8. Allow to cool completely before cutting (optional, I like mine warm!)

LENOXCUPCAKES.COM



“3 Ingredient Peanut Butter Cookies”

- Jane Harvey



Ingredients:

- 1 Cup Smooth Peanut Butter
- 3/4 Cup Sugar
- 1 Egg

Directions:

Mix all ingredients together in a bowl until smooth.

On a lined baking sheet, roll spoonfuls of dough into balls

With a fork, press a criss-cross on each cookie

Bake for 12 minutes at 350 or until done.



"Pumpkin Bars"

- Rena Zweben, via Delish.com

Ingredients:

Bars:

- 2 Cups All Purpose Flour
- 1 Tsp. Baking Powder
- ½ Tsp. Baking Soda
- 1 Tsp. Kosher Salt
- 2 Tsp. Cinnamon
- ¼ Tsp. Ground Nutmeg
- ¼ Tsp. Ground Ginger
- 3 Large Eggs
- 1 Cup Vegetable Oil
- ¾ Cup Lightly Packed Brown Sugar
- ½ Cup Granulated Sugar
- 1 15oz Can Pumpkin Puree

Cream Cheese Frosting:

- 1 8oz Block Cream Cheese, Softened
- ½ Cup (1 Stick) Butter, Softened
- 2 Cups Powdered Sugar
- 1 Tsp. Cinnamon
- 1 Tsp. Pure Vanilla Extract
- Pinch of Kosher Salt



Directions:

Preheat oven to 350F and spray a 9"x13" baking pan with cooking spray. In a large bowl whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.

In a separate large bowl, whisk together eggs, oil, sugars, and pumpkin. Add dry ingredients to wet ingredients and stir until combined. Pour batter into prepared baking sheet and bake until a toothpick inserted into the middle comes out clean, about 30-35 minutes. Let cool.

Making the frosting: In a large bowl using a hand mixer, or stand mixer with paddle attachment, beat together cream cheese and butter until fluffy. Add powdered sugar and beat until combined, then add cinnamon, vanilla, and salt.

Frost bars with an offset spatula, then cut into squares to serve.

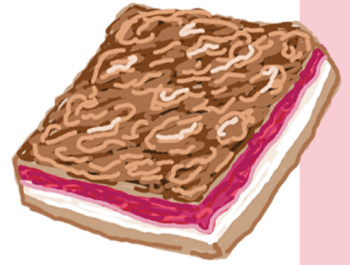


“Cranberry Cheese Bars”

- Rena Zweben

Ingredients:

- 2 Cups Unsifted Flour
- 1 ½ Cups of Oats
- ¾ Cup Plus 1 Tbsp. Firmly Packed Brown Sugar
- 1 Cup Margarine or Butter, Softened
- 1 8oz Package of Cream Cheese, Softened
- 1 14oz can Sweetened Condensed Milk (not Evaporated Milk)
- ¼ Cup Lemon Juice from Concentrate
- 2 Tbsp. Cornstarch
- 1 16oz can Whole Berry Cranberry Sauce



Directions:

Preheat oven to 350F. In large mixer bowl, combine flour, oats, ¾ cup brown sugar, and margarine. Mix until crumbly. Reserving 1 ½ cups of the crumb mixture, press remainder firmly on the bottom of a greased 13" x 9" baking pan. Bake for 15 minutes.

Meanwhile, in a small mixer bowl, beat cream cheese until fluffy. Gradually beat in the sweetened condensed milk until smooth. Stir in lemon juice. Spread evenly over the prepared crust.

In a small bowl, combine the remaining 1 tablespoon of brown sugar and cornstarch, stir in the cranberry sauce. Spoon evenly over cheese layer. Top with the reserved crumb mixture. Bake 40 minutes, or until golden. Cool and chill, and store covered in refrigerator.

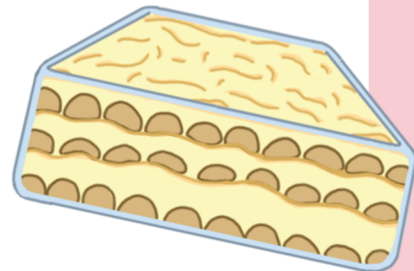


“Tiramisu”

- Sarah-Jane May via FifteenSpatulas.com

Ingredients:

- 3 Pasteurized Egg Whites
- 6 Pasteurized Egg Yolks
- 6 Tbsp Sugar (Divide in Half)
- 8oz Mascarpone Cheese at Room Temperature
- 1 Cup Fresh Espresso Cooled to Room Temperature (Instant Espresso Works Well)
- 3-4 Dozen Ladyfingers (Whole Foods Natural Nectar Brand Works Great!)
- Cocoa Powder for Dusting



Directions:

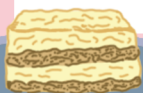
In a clean bowl, whip the egg whites and 3 tbsp of sugar together with a hand mixer, for about 3-5 minutes until the egg whites hold stiff peaks.

In a separate bowl, whip the egg yolks with the remaining 3 tbsp sugar for 2-3 minutes until the egg yolks are thick and pale yellow in color. Add the mascarpone to the egg yolks and whip until combined. Gently fold the stiff egg whites into the egg yolk mixture and set aside.

In a small flat dish or bowl, add the room temperature espresso (It can still be warm, just don't burn your fingers!). Dunk each ladyfinger into the espresso mixture for 1-2 seconds and place into the bottom of an 8" x 8" dish, or into any other dish you want to make the tiramisu in. Don't let the ladyfingers soak so much that it falls apart, just a quick dunk to let it absorb a little bit of the espresso.

Once the ladyfingers have formed a single layer in the bottom of the dish, spread ½ of the mascarpone mixture over the ladyfingers. Arrange another layer of espresso-soaked ladyfingers on top, and spread over the remaining mascarpone cream.

Cover the top of the dish with plastic wrap and let the tiramisu refrigerate for at least 4-6 hours. Serve cold and enjoy!

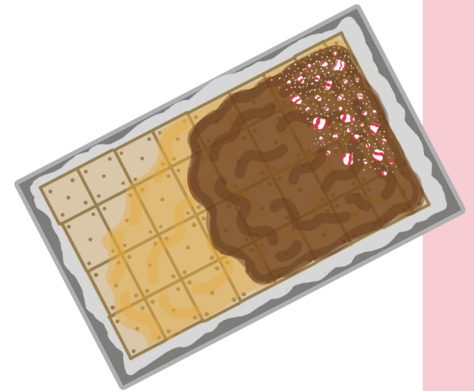


“Holiday Crackers”

- Sarah-Jane May

Ingredients:

- 2 Sticks (1 Cup) of Butter
- 1 Cup of White or Brown Sugar
- 1 Box of Saltine Crackers
- 1 Bag of Semi-Sweet Chocolate chips
- Optional: Crushed Peppermint or other toppings of your choosing (ex. Toffee, nuts, caramel, etc)



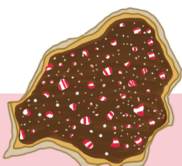
Directions:

Preheat oven to 300F. While the oven is heating, prepare a baking sheet lined with aluminum foil and line up saltine crackers next to each other, as many as will fit next to each other on the sheet. Make sure there are no gaps between them.

Boil the sugar and butter together on the stove until frothing (approximately 2-3 minutes). Remove from stove and immediately pour over the saltine crackers. Spread mixture evenly over the crackers with a spatula if necessary. Place in oven for about 5-10 minutes until bubbly.

Immediately after removing crackers from oven, pour chocolate chips and use a spoon or other kitchen utensil to smooth out evenly across all the crackers. They should melt and be easily spreadable from the heat of the crackers. Sprinkle crushed peppermints or other sweet toppings of your choosing over the chocolate. Place in fridge and allow to cool completely.

Once the crackers have completely cooled/set, break the crackers apart to make smaller pieces, around 2 - 2.5" in size. Enjoy!



“Honey Garlic Chicken”

- Scarlett Rose, via Delish.com

Ingredients:

- 1/4 Cup Low-Sodium Soy Sauce
 - 3 Tbsp. Honey
 - 2 Cloves Garlic, Minced
 - Juice of 1 Lime
 - 2 Tbsp. Sesame Oil, divided
 - 1 Tsp. Sriracha Sauce
 - 1 Tbsp. Cornstarch
 - 1 Pound of Boneless, Skinless Chicken Breast (Or Substitute with Thighs)
 - Kosher Salt
 - Freshly Ground Black Pepper
 - Sesame Seeds for Garnish
 - Sliced Green Onions for Garnish
- Optional: Rice for serving with.



Directions:

Preheat oven to 350F. Make rice while oven is heating.

In a medium bowl, whisk together soy sauce, honey, garlic, lime juice, 1 Tbsp. sesame oil, sriracha, and cornstarch.

Season the chicken with salt and pepper. In a large oven-safe skillet over medium-high heat, heat the remaining tablespoon of sesame oil. Add chicken and sear until golden, 2-3 minutes per side. Pour glaze over and transfer to oven.

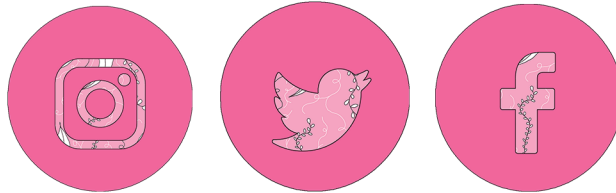
Bake until chicken is no longer pink, about 20 minutes for thighs or 25 min for breast, or when the heat thermometer reads 165F on the thickest section. Heat broiler.

Spoon glaze over chicken and broil until caramelized, about 2 minutes. Garnish with green onions and sesame seeds. Serve on top of or with rice. Enjoy!





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