

Baking Plan

Fruit Turnover:

- Peach Turnovers With Sweet Peach Glaze
- [Recipe and Ingredients](#)

Peach Turnovers with Sweet Peach Glaze

I know you'll fall in love with these quick and easy Peach Turnovers with Sweet Peach Glaze!

Prep Time	Cook Time	Total Time
15 minutes	20 minutes	35 minutes



Ingredients

- 4 tablespoons sugar
- 2 tablespoons flour
- 1/4 teaspoon cinnamon
- 5 cups fresh peaches, peeled and chopped
- 1 17.3 ounces package puff pastry sheets, thawed
- milk
- raw sugar, for garnish
- Sweet Peach Glaze:
 - 3/4 cup powdered sugar
 - 1 tablespoon butter, softened
 - 2 tablespoons plus 1 teaspoon leftover juice from peach mixture
 - 1/2 teaspoon vanilla
 - dash of salt

Instructions

1. Preheat oven to 400 degrees.
2. Line a baking sheet with parchment paper, set aside.
3. For filling:
4. combine sugar, flour, and cinnamon in a small bowl and mix.
5. Add peaches and toss to coat.
6. Unfold pastry and cut each sheet into 4 squares.
7. Brush the edges of one square with milk.
8. Spoon 2 Tbsp filling into the center of square, fold one corner over the filling to the opposite

corner.

9. Press edges with the tines of a fork to seal.
10. Place on prepared baking sheet.
11. Repeat with additional squares of pastry.
12. Reserve liquid from peach mixture.
13. Prick tops of turnovers with fork in several places.
14. Brush with additional milk and sprinkle with raw sugar.
15. Bake 15-18 minutes or until lightly browned.
16. Cool slightly on baking sheet on a wire rack.
17. For Sweet Peach Glaze:
18. In a small mixing bowl combine butter, 1/2 of the powdered sugar, vanilla, salt; mix until smooth.
19. Alternate adding the leftover peach juice and remaining powdered sugar.
20. Mixture should be a thick drizzle glaze.
21. Drizzle over warm turnovers and enjoy!

Monkey Bread or Cinnamon Roll:

Monkey Bread

[Recipe and Ingredients](#)

Monkey Bread Muffins

★★★★★

Easy to make Monkey Bread Muffins recipe made with refrigerated biscuits! You only need 5 ingredients to make this simple alternative to Monkey Bread with no bundt pan needed!

Course	Dessert
Cuisine	American
Keyword	monkey bread muffins
Prep Time	10 minutes
Cook Time	14 minutes
Total Time	24 minutes
Servings	12

Ingredients

- 2 7.5 oz cans refrigerated biscuits
- 1/2 cup butter melted
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 2 1/2 teaspoons ground cinnamon

Instructions

1. Preheat your oven to 350 degrees F. Spray a muffin sheet with nonstick spray, bottoms and sides.
2. Mix melted butter and brown sugar together in small bowl, spoon 1 tablespoon into each muffin cup.
3. Mix white sugar and cinnamon in a plastic bag. Take each biscuit and rip it up into 6 pieces. Put the biscuit pieces in bag and shake to coat evenly.
4. Place 8-10 pieces of biscuits into each muffin cup to evenly fill them up. If you have any sugar left in the bag, sprinkle on top of the muffins.
5. Bake for 14 minutes. Remove from the oven and let sit for just 1 minute.
6. Turn upside down, the muffins should fall right out. Serve warm, enjoy!

Scone or Pretzel:

Soft Pretzels

[Recipe and Ingredients](#)

[honey mustard recipe](#)



30 Minute Homemade Soft Pretzels



4.8 from 57 reviews

Author: Sally Prep Time: 15 minutes Cook Time: 15 minutes Total Time: 30 minutes

Yield: 8-10 pretzels

Soft pretzels are so much easier than you think! This recipe will take you little time and effort. Top them with salt, cinnamon-sugar, and dunk in your favorite pretzel dips.

Ingredients

SCALE

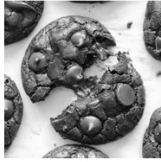
- 1 and 1/2 cups (360ml) warm **water** (lukewarm, no need to take temperature)
- 1 packet active dry or instant **yeast** (2 and 1/4 teaspoon)
- 1 teaspoon **salt**
- 1 tablespoon (8 g) **granulated sugar**
- 3 and 3/4 – 4 cups (469-50 g) **all-purpose flour** or mix of whole wheat and all-purpose flours (spoon & leveled), plus more for work surface
- 1 large **egg**, beaten
- coarse sea salt**, for sprinkling

Instructions

- 1 Preheat oven to 425°F (218°C). Line baking sheet with a silicone baking mat or parchment paper. The pretzels can stick to parchment, so give it a light spray with nonstick spray or lightly grease with butter. Set aside.
- 2 Dissolve yeast in warm water. Stir with a spoon until fairly mixed, about 1 minute. Some clusters of yeast will remain. Add salt and sugar; stir until fairly combined. Slowly add 3 cups of flour, 1 cup at a time. Mix with a wooden spoon until dough is thick. Add 3/4 cup more flour until the dough is no longer sticky. If it is still sticky, add up to 1/2 cup more. Poke the dough with your finger – if it bounces back, it is ready to knead.
- 3 Turn the dough out onto a floured surface. Knead the dough for about 3 minutes and shape into a ball. With a sharp knife, cut ball of dough into 1/3 cup sections. This measurement does not have to be exact – use as much or little dough for each pretzel as you wish – the size of the pretzel is completely up to you.
- 4 Roll the dough into a rope with an even diameter. My ropes were twenty inches long. This measurement will depend how large you want the pretzels. Once you have your long rope, take the ends and draw them together so the dough forms a circle. Twist the ends, then bring them towards yourself and press them down into a pretzel shape. See above for link to visual
- 6 In a small bowl, beat the egg and pour into a shallow bowl or pie dish. Dunk the shaped pretzel into the egg wash (both sides). Place on baking sheet and sprinkle with salt.
- 7 Bake for 10 minutes at 425°F (218°C). Turn the oven to broil and bake for 5 more minutes to brown the tops. Watch closely to avoid burning. I do the 5 minute broil no matter if I do step 5 or not.
- 8 Allow to cool and enjoy. Serve warm or at room temperature. Pretzels may be stored in an airtight container or zipped top bag for up to 3 days (will lose softness).

Cookie or Shortbread:

Double Chocolate Cookies [Recipe and Ingredients](#)



Double Chocolate Cookies

★★★★★

These Double Chocolate Cookies are so rich and gooey. If you love moist chocolate chip cookies, you're going to love this recipe.

Course cookies, Dessert
Cuisine American

Prep Time 15 minutes
Cook Time 9 minutes
Total Time 24 minutes
Servings 18 cookies
Calories 166kcal
Author [Dina](#)

Ingredients

- 1 cup [all-purpose flour](#)
- 1/3 cup [dutch cocoa powder](#)
- 1/4 teaspoon [salt](#)
- 1 teaspoon [baking powder](#)
- 1/3 cup [unsalted butter](#) melted
- 1/2 cup [golden brown sugar](#)
- 1/2 cup [granulated sugar](#)
- 1 large egg + 1 egg yolk at room temp
- 1 teaspoon [vanilla extract](#)
- 1 cup [semisweet chocolate chips](#)

Instructions

1. The first thing you want to do is measure out 1 cup of all-purpose flour. And make sure to spoon it in and level it off with a knife. Measuring flour properly is super important in baking.
2. Now place a [mesh sieve](#) on top of your mixing bowl and add the flour in along with 1/3 cup [dutch cocoa powder](#), 1/4 tsp salt, and 1 tsp baking powder.
3. Now gently sift the dry ingredients into your bowl. If you see any larger clumps, just press them in with the back of a spoon. Now set the dry ingredients aside for later.
4. In a separate bowl add 1/3 cup [unsalted melted butter](#) along with 1/2 cup [granulated sugar](#) and 1/2 cup of [golden brown sugar](#).
5. Using a whisk thoroughly mix the sugar in the melted butter together.
6. Now add one large egg plus 1 large egg yolk. Then pour in 1 tsp of [vanilla extract](#).
7. Now grab your whisk again and mix it very well. You want the consistency to be very

smooth so this might require a little bit of elbow grease.

8. Now grab your sifted dry ingredients and add them to the butter and sugar mixture. Mix them gently with a spatula.
9. Now before adding in 1 cup of [semisweet chocolate chips](#), reserve about 1/4 cup. They will be used to top the cookies before baking.
10. Now mix in the chocolate chips into the dough and evenly as possible.
11. Line your baking sheet with [parchment paper](#) and grab your [cookie scoop](#). (I used a medium size)
12. Scoop out heaping mounds of the chocolate cookie dough onto your baking sheet. Making sure to space them about at least 2 inches apart.
13. Now you can leave them as they are or you can roll each ball into your hand for a prettier looking cookie. But that's optional though.
14. Now top each cookie with a few of those chocolate chips we reserved earlier and bake the cookies at 350 degrees Fahrenheit for about 9 minutes. Once they're baked, let the cookies slightly cool before enjoying them.

Tart or Slice:

Mini Quiche Recipe

[Recipe and Ingredients](#)

Easy Mini Quiche Recipe - 3 Ways

Course Breakfast, Brunch
Cuisine French
Keyword mini quiche, mini quiche recipe no cream, mini quiche with shortcut pastry

Prep Time 10 minutes

Cook Time 20 minutes

0 minutes

Total Time 30 minutes

Servings 24 mini quiche

Calories 106kcal

Author Eileen Kelly



★★★★★
5 from 1 vote

Equipment

- This post contains affiliate links. As an Amazon Associate I earn from qualifying purchases
- Whisk
- Measuring Spoons and Cups
- Stainless Steel Mixing Bowls

Ingredients

How to Assemble Mini Quiche

- 2 unbaked refrigerated pie crust
- 5 large eggs
- ½ cup whole milk [Note 1](#)
- ½ teaspoon salt
- ¼ teaspoon black pepper
- non-stick cooking spray

Cheddar and Chive Quiche

- ½ cup cheddar cheese, shredded [Note 2](#)
- 2 Tablespoons chives, chopped, divided

Bacon and Onion Quiche

- ¼ cup cooked bacon, chopped [Note 3](#)
- ¼ cup finely minced onion

Instructions

1. Preheat oven to 400°F. Spray a mini muffin tin with non-stick cooking spray. Set aside.
2. Unroll the pie crust, use a 2" cookie or biscuit cutter to cut rounds from the pie crust.
3. Place one round in each muffin cup.

4. Poke the bottom of each crust with a fork twice.
5. In a large mixing bowl, whisk the eggs, milk, salt, and pepper together.
6. Pour into the tins until each is full and top with the add-ins, if using
7. Bake until the tops begin to turn golden brown, about 15-18 minutes. Serve warm or at room temperature.

Cheddar and Chive Quiche

1. For cheddar and chive quiches, top each quiche with about 1 teaspoon of grated cheddar cheese before baking. Top with a slice of chive or green onion before serving.

Bacon and Onion Quiche

1. For bacon and onion quiches, top each quiche with about ½ teaspoon each of minced onion and bacon bits. As long as you mince the onion very finely, you don't need to cook it before adding it to the quiches.
2. **Important: When you take the quiches out of the oven, they will be very puffy and will look like they've overflowed slightly. Don't worry— after 1-2 minutes, they will sink and turn out perfectly!**