



# DLE HOLIDAY KITCHEN TRADITIONS

2021 EDITION

*Featuring Cuban Eggnog, Chinese  
New Year Dumplings, Colombian  
Buñuelos and more new recipes*



**EAT, DRINK & BE MERRY.**

**DULYE**  
LEADERSHIP  
EXPERIENCE

OWN YOUR CAREER

We hope this special DLE recipe book will warm your soul (and your stomach), inspire new traditions and remind you of the togetherness of the DLE community throughout the holiday season.

## TABLE OF CONTENTS

---

BRUNCH & BREADS • P. 2

---

APPETIZERS • P. 3

---

ENTREES • P. 7

---

SIDES • P. 13

---

DESSERTS • P. 16

---

DRINKS • P. 24



# HAPPY HOLIDAYS!

## IT'S BACK. BUT OH, SO MUCH BETTER.

The DLE Holiday Kitchen Traditions Cookbook has been updated with divine recipes that illuminate the multi-cultural richness of our community.

From simple to sophisticated, the 2021 cookbook edition features savory selections that capture the diverse, ethnic and geographic dynamics of our members. I invite you to explore new flavors and dishes including Cuban Eggnog, Chinese New Year Dumplings, Colombian Buñuelos, Flancocho, Sicilian Cod and more.

Gratitude goes to the culinary contributors from our extraordinary DLE community from coast to coast for opening their kitchens to share festive, family favorites. Folded into recipes are warm remembrances, as beautifully illustrated in the words of Boston-based, DLE leader Kaled Rocha:

*“Being from Colombia, cooking a traditional Colombian dish for the holidays is a must for me. I'll never forget when my mom and dad showed me how to make buñuelos when I was 13. I now take pride in making them every year for our family gatherings.”*

Evolve your holiday cooking. Go from ho, ho, hum to ho, ho, WOW! The 2021 DLE Holiday Kitchen Traditions Cookbook will help you carve new memories and crave new tastings.

Wishing you a delectable holiday season.

Cheers,



Linda Dulye

President & Founder, Dulye & Co. / Dulye Leadership Experience



Luther and Adele wish all a paws up this holiday season 🐾

# BANANA BREAD

## INGREDIENTS

2-3 very ripe bananas  
1/3 cup melted butter  
1/2 cup sugar (for sweeter bread, use 3/4 cup)  
1 egg, beaten  
1 tsp vanilla  
1 tsp baking soda  
Pinch of salt  
1 1/2 cups flour

## DIRECTIONS

- Preheat your oven to 350°F and grease your loaf pan.
- Mash bananas with a fork, then mix melted butter with bananas.
- Mix in baking soda & salt, followed by sugar, beaten egg, and vanilla. Mix in flour last.
- Pour into a greased loaf pan and bake for 45-60 minutes or until golden brown on top and a toothpick comes out clean. If you live in a high altitude area, increase your baking time by 5-10 minutes.



**Submitted by: Danielle Sanders**  
User Experience Generalist,  
General Dynamics Mission Systems  
Dalton, MA



# PUMPKIN MUFFINS

## MUFFIN INGREDIENTS

2 1/4 cups flour  
3/4 cups sugar  
1/4 tsp baking soda  
1 1/2 tsp baking powder  
1 tsp cinnamon  
1/2 tsp ginger  
1/4 tsp clove  
1/8 tsp nutmeg  
1/2 tsp salt  
4 oz butter  
1 cup pumpkin puree  
1/4 cup buttermilk  
2 eggs  
3 tbsp molasses  
1 tsp vanilla extract

## CRUMBLE INGREDIENTS

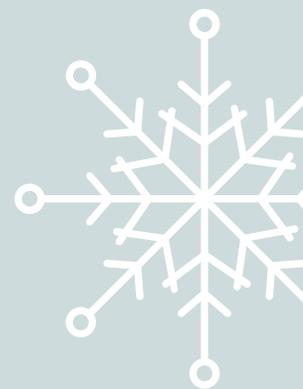
2 tbsp sugar  
1/4 cup + 2 tbsp brown sugar  
1/2 cup all-purpose flour  
2 cups oats  
8 oz cold butter  
1/8 tsp salt  
1/2 cup pepitas

## DIRECTIONS

- Cream butter and sugar until light and fluffy.
- Add eggs to the sugar mixture and mix to aerate.
- Add wets and dries alternately, until batter is evenly mixed.
- For the crumble, add all ingredients *except pepitas* to food processor. Pulse until it is mixed & butter is in smaller pieces.
- Mix in pepitas.
- Scoop batter into muffin pan. Sprinkle top with the crumble.
- Bake at 350°F for 13 minutes, rotate, then bake 12-13 more min.



**Submitted by: Nicole Laureyns**  
Operations & Marketing Assistant, DLE  
Los Angeles, CA



# HOLIDAY SPICE PANCAKES



## INGREDIENTS

- 1 cup all-purpose flour
- 1/4 cup mulling spices
- 1 tbsp sugar
- 1 tbsp ground cinnamon
- 1 tsp baking powder
- 1/4 tsp salt
- 1/8 tsp ground nutmeg
- 1 cup 2% milk
- 1 large egg, room temperature
- 2 tbsp canola oil
- 1 tsp vanilla extract
- Maple syrup



## DIRECTIONS

- In a large bowl, combine the flour, mulling spices, sugar, cinnamon, baking powder, salt and nutmeg.
- In a small bowl, whisk the milk, egg, oil and vanilla. Stir into dry ingredients just until moistened.
- Pour batter by 1/4 cupfuls onto a greased hot griddle.
- Turn when bubbles form on top; cook until second side is golden brown.
- Serve with maple syrup.

*Borrowed from [www.tasteofhome.com](http://www.tasteofhome.com)*



**“IT IS MY FAMILY TRADITION TO HAVE CHRISTMAS BRUNCH. MY AUNT USUALLY MAKES THESE PANCAKES THAT ARE GREAT.”**

**Submitted by: Marcus Coleman**  
Registered Client Service Associate,  
Raymond James  
Pittsfield, MA

# SNOWMAN SALMON SPREAD

*This is Karen's, aka "Kare Bear," aka my mom's holiday Xmas party go-to. - Cam*



## INGREDIENTS

- 1 1/2 packages (12 oz) cream cheese, softened
- 1 lb smoked salmon
- 4 medium green onions, 1/4 cup chopped
- 1 tbsp lemon juice
- 1 tsp dijon mustard
- 1 tsp cream-styled horseradish
- 1 container (4 oz size) whipped cream cheese, softened

## DIRECTIONS

- Mix cream cheese, smoked salmon, onions, lemon juice, mustard and horseradish. Cover and refrigerate for at least 2 hours (no longer than 3 days).
- Shape 2/3 of the salmon mixture into a ball; place on serving plate.
- Shape remaining mixture into a ball; place on top of larger ball.
- Cover loosely and refrigerate about 1 hour or until firm.
- Frost snowman with whipped cream cheese before serving. Decorate with fresh rosemary, dried cranberries (crown); chopped olive pieces or raisins (eyes and buttons); carrot (nose); pimento or red bell peppers (mouth); radicchio or carrot ribbon (scarf); asparagus or celery (arms). Serve with crackers, bagels, or vegetables.

*Borrowed from [www.justapinch.com](http://www.justapinch.com)*



**Submitted by: Cam Besse**  
Account Executive,  
Berkshire Fairfield Insurance Agency  
Pittsfield, MA



# BAKED BRIE IN PUFF PASTRY

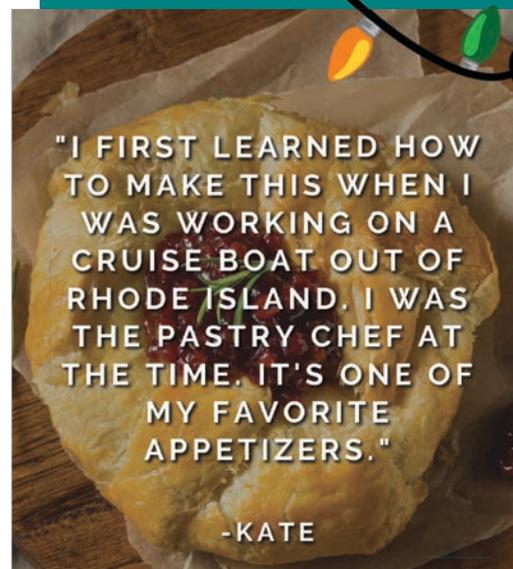
## INGREDIENTS

1 sheet puff pastry, thawed but still cold  
All-purpose flour, for rolling  
1 (8 to 12-ounce) round brie cheese (5- to 7" in diameter)  
1 large egg, beaten  
*Optional extras: jam, honey & nuts, cranberry sauce, baked apples, caramelized onions & mushrooms*



## DIRECTIONS

- Heat the oven to 400°F.
- Roll out the puff pastry into a rough 11-inch square.
- Place the round of brie in the middle of the pastry. Top with any optional extra toppings, if using. Fold the corners over the brie, forming a neat package.
- Transfer the wrapped brie to a baking sheet or pie plate.
- Brush the pastry all over with a beaten egg (including the sides & folds).
- Bake until golden-brown, 35 to 40 minutes.
- Allow to cool 5 to 10 minutes. Transfer to a serving platter.
- Arrange sliced baguette or crackers around the brie and serve while warm.



**Submitted by: Kate Lauzon**  
Insurance Educator, Baker  
Pittsfield, MA

*Borrowed from [www.thekitchn.com](http://www.thekitchn.com)*



**Submitted by: Kaled Rocha**  
Financial Advisor and Portfolio Advisor,  
Merrill Lynch Wealth Management  
Boston, MA

***"Being from Colombia, cooking a traditional Colombian dish for the holidays is a must for me. I'll never forget when my mom and dad showed me how to make buñuelos, and I now take pride in making them every year for our family gatherings."***

# COLOMBIAN BUÑUELOS

## INGREDIENTS

Vegetable oil for frying  
¾ cup cornstarch  
¼ cup yucca flour or tapioca starch  
1 cup finely grated feta cheese  
½ cup finely grated Queso fresco or fresh farmer cheese  
2 eggs  
¼ teaspoon baking powder  
2 tablespoons sugar  
Pinch salt  
1 tablespoon milk



## DIRECTIONS

- Place all the ingredients, except the oil in a medium bowl and mix well using your hands until soft dough is obtained.
- Form small balls using your hands.
- In a deep pot, heat the vegetable oil to 300°F (Warm, not very hot). Carefully drop the balls in the warm oil. Cover the pot and after about 3 to 4 minutes, turn the heat up and fry until golden brown.
- Remove from the oil and drain on a plate lined with paper towels. Serve.

*Borrowed from [www.mycolumbianrecipes.com](http://www.mycolumbianrecipes.com)*

# HOT SPINACH & ARTICHOKE DIP

**COOK TIME:** 2-4 HOURS | **YIELDS:** 20 SERVINGS

## INGREDIENTS

- 9 oz box frozen spinach, thawed, squeezed to drain
- 14 oz can quartered artichoke hearts, drained & chopped
- ½ cup alfredo pasta sauce
- ½ cup mayonnaise
- ¾ tsp garlic salt
- ¼ tsp pepper
- 1 cup shredded swiss cheese
- 1 20-inch loaf of French baguette bread, cut into 40 slices

## DIRECTIONS

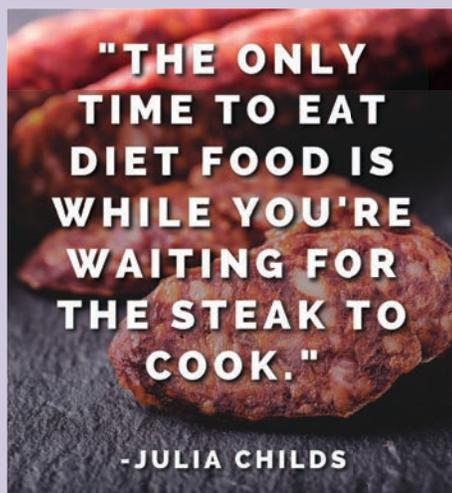
- In a 1-1 ½ quart slow cooker, mix all ingredients except bread.
- Cover; cook on low heat for 2-4 hours. Serve with sliced bread.



**Submitted by: Jonn Semexant**  
Systems Administrator,  
Pittsfield Cooperative Bank  
Pittsfield, MA



# CHORIZO & AVOCADO FAT BOMBS



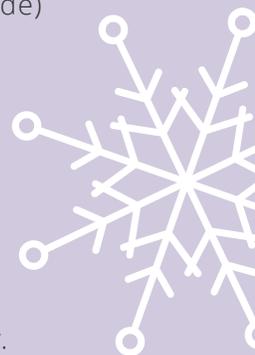
**Submitted by: Kate Lauzon**  
Insurance Educator, Baker  
Pittsfield, MA

## INGREDIENTS

- 3.5 oz (100 g) Spanish chorizo sausage, diced
- 2 large hardboiled eggs (cooled, peeled, and diced)
- ¼ cup (56 g/2 oz) unsalted butter, room temperature
- 2 tbsp (30 g/1.1 oz) mayonnaise (preferably homemade)
- 1 tbsp (15 ml/0.5 fl oz) fresh squeezed lemon juice
- 2 tbsp (8 g/0.3 oz) chopped fresh chives
- Salt, to taste
- Cayenne pepper, to taste
- 4 large (400 g /14.1 oz) avocado halves, pitted

## DIRECTIONS

- In a hot pan, fry the chorizo for a few minutes until crispy.
- Remove from the heat and set aside.
- In a mixing bowl, combine the eggs, chorizo (reserving small amount for topping), and butter. Mash together with a fork. Add mayonnaise, lemon juice, and chives. Season with salt and cayenne pepper. Mix with a fork to combine. Refrigerate for 20-30 minutes, or until set.
- Just before serving, top each avocado half with one-quarter of the egg and chorizo mixture. Sprinkle with the reserved chorizo and enjoy immediately. Keep the egg and chorizo mixture refrigerated in an airtight container for up to 5 days.



# LENTILS & SPAGHETTI

## INGREDIENTS

½ bag of brown lentils  
2 tbsp olive oil  
1-2 cloves of minced garlic  
8 oz can of tomato sauce  
1 tsp dried basil  
1 tsp onion powder  
1 tsp dried parsley  
1 tsp dried oregano  
Salt to taste  
Ground black pepper to taste  
6 cups water

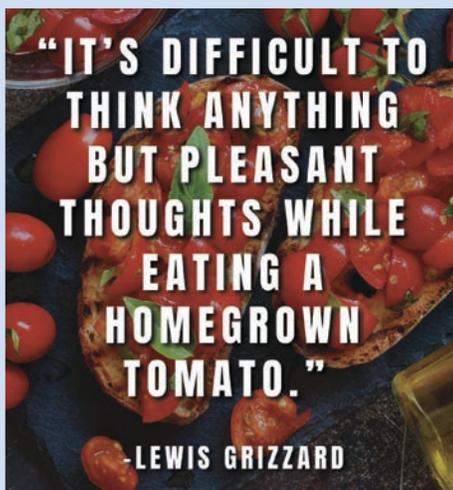
## DIRECTIONS

- Wash and strain lentils, looking for any pebbles and set aside.
- Heat oil in a large saucepan on medium heat.
- Add garlic and cook until brown, stirring frequently.
- Add 8 oz can of tomato sauce and stir.
- Add spices and mix in.
- Stir in lentils & allow to cook for 2-3 minutes, stirring occasionally.
- Add water and turn up to high heat to boil, then simmer for 45 minutes or until lentils are tender. Make sure to watch the water level and stir occasionally.
- Consistency should be thick but sauce-like. Pour over your spaghetti and enjoy!

**Submitted by: Danielle Sanders**

User Experience Generalist, General Dynamics Mission Systems  
Dalton, MA

# BRUSCHETTA THE JULIA CHILD WAY



**Submitted by: Jonn Semexant**  
Systems Administrator,  
Pittsfield Cooperative Bank  
Pittsfield, MA

## INGREDIENTS

- A loaf of quality rustic bread, sliced into 1-inch slices
- 1 clove of garlic
- Olive oil to coat your frying pan (or as much as you like!)
- An assortment of ripe tomatoes, cut into smallish chunks
- Fresh basil leaves, torn or cut into pieces
- Olive oil to dress the tomatoes
- Salt and pepper, to taste
- Finely grated Parmesan cheese (optional)

## DIRECTIONS

- Mix the tomatoes and basil. Drizzle on olive oil and toss gently; then salt and pepper the tomatoes. The more salt you use, the more juice will be released. Let this marinate while you prepare the bread.
- In a skillet, brown the bread slices in the olive oil on both sides, until it's a nice golden color. Remove the bread from the pan. Cut off one end of the garlic clove and run carefully over the hot bread slices. The garlic "melts" into the bread by using this method. If you prefer, you could sauté the garlic in the oil before browning the bread, but you need to be careful to remove the garlic before adding the bread, or the garlic will burn and become very bitter.
- Pile on the tomatoes and Parmesan if you wish.

# BEEF & CHEESE EMPANADAS

Empanadas are very versatile and can be filled with anything savory or sweet. The dough can be made, but this recipe uses the Goya discos to make it easier. Goya discos come in orange and white—you can use either. Orange discos are flavored with annatto and achiote so they are typically used for savory over sweet dishes, but the white ones can be used for either.

## INGREDIENTS

- 1 lb ground beef (seasoned to your liking)
- Sharp cheddar or any shredded cheese you like; enough to put a hefty tbsp full in with the meat filling (sharp cheddar, asadero, Monterey Jack, Asiago, 4 cheese Mexican; feel free to experiment)
- 1 package Goya discos thawed; orange or white
- Vegetable oil; For frying
- 1 egg; For sealing dough

## EMPANADA DOUGH INGREDIENTS

- 2 1/4 cups unbleached all-purpose flour
- 1 1/2 tsp salt
- 1 stick (1/2 c) cold unsalted butter, cut into 1/2-in. cubes
- 1 large egg
- 1/3 cup ice water & 1 tbsp distilled white vinegar



## Submitted by:

**Ivy Rodriguez Campos**

Financial & Administrative  
Coordinator, Williams College  
Pittsfield, MA

## DIRECTIONS

- Season the ground beef to your liking. Personally, I use one can of Goya tomato sauce, 1 packet sazón con cilantro y achiote, 2 tbsp of sofrito, 1-2 tsps of minced garlic, 1/2 each of a diced onion, green pepper and red pepper, 1 medium potato diced into small cubes, a few olives for flavor that I pull out before filling the empanadas, black pepper, and dried oregano. Brown the beef halfway, drain, then throw in all seasonings and finish browning. If using high fat meat, you may need to drain more.
- With your thawed Goya discos, put a couple heaping spoonfuls of the meat mixture into the middle and sprinkle with the cheese you chose.
- Fold the disco over to make ends meet, moisten edges with the egg and seal with a fork.
- Heat oil (I use vegetable oil or they can also be baked).
- Cook empanadas in batches, turning until lightly browned on both sides and drain on paper towels.

## TO MAKE THE DOUGH

- Sift flour with salt into a large bowl and blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal with some pea-sized butter lumps.
- Beat together egg, water, and vinegar in a small bowl with a fork. Add to flour mixture, stirring with fork until just incorporated. (Mixture will look shaggy)
- Turn out mixture onto a lightly floured surface and gather together, then knead gently with heel of your hand once or twice, just enough to bring dough together. Form dough into a flat rectangle and chill, wrapped in plastic wrap, at least 1 hour.
- Pull pieces of dough when ready to use, fill with favorite filling, fry or bake and enjoy! (about 12 discs)

# EGGPLANT PARMIGIANA

## INGREDIENTS

- 1 recipe marinara sauce (see below) ...or jar sauce
- 3 small to medium eggplants, sliced and fried
- ½ lb shredded mozzarella cheese
- ½ cup grated parmesan, romano, or other dry cheese

## MARINARA SAUCE INGREDIENTS

- ¼ cup olive oil
- 1 35-oz can whole Italian plum tomatoes
- ½ red bell pepper, cut into ¾-in pieces
- lots of garlic
- assorted herbs: basil, oregano, rosemary, parsley
- salt and pepper

## FRIED EGGPLANT INGREDIENTS

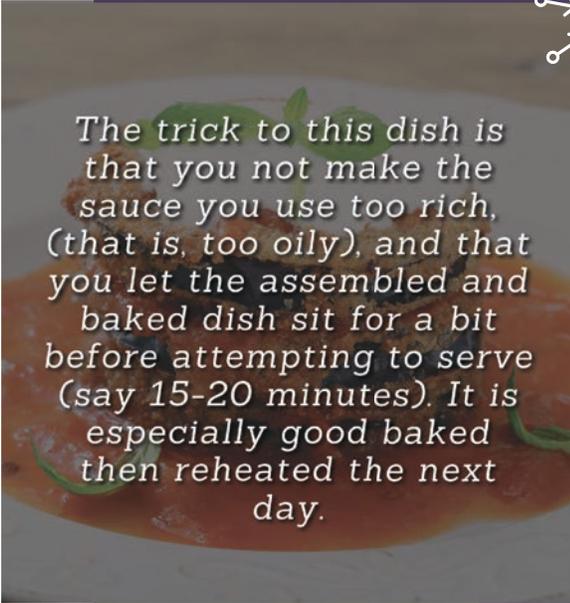
- 3 eggplants
- flour
- eggs
- milk

## DIRECTIONS

- In a 4 quart pot heat the olive oil over medium high heat. Peel and slice 2 cloves of garlic and sauté them in the hot oil. Add your cubed red pepper. Sauté garlic and pepper until tender. Remark over the celestial aroma of garlic, red pepper, and olive oil sautéing. Realize that these are foods of the gods and the singular reason why Italians live so long and are, collectively, such happy people. Remove the garlic if it gets too brown; otherwise leave it. The water from the pepper will generally prevent the garlic from browning too quickly, but keep an eye on it anyway.
- Pour the can of tomatoes, juice and all, into a big bowl. Wash your hands. Immerse your immaculate hands into the tomatoes and crush them up. There is no substitute for hand-crushing tomatoes. A blender makes pabulum of them; cutting them with a knife, is well, inelegant. You want the lumps.
- Pour the tomatoes into the oil/pepper/garlic sauté. Wipe the stove since the cold, watery tomatoes will make the hot oil quite angry. Raise to high heat to bring to a simmer, meanwhile add your herbs. (Go easy on the oregano, otherwise your sauce will taste like it should be gracing a pizza, not a parmigiana. Add S&P to taste.
- After achieving a simmer, lower the heat to low, and let simmer 20 minutes, NO MORE. Ignore all the crap you've ever heard about letting a sauce simmer hours and hours. It is purely the fabrication of some slob on Madison Avenue trying to sell you Ragù. This is tomato sauce, not battery acid.
- You will be tempted to cook some linguine at this point, dump the sauce on it, and feast. Resist the temptation. However, if you're smart, you'll double the sauce recipe and save half for some pasta later.
- Peel eggplants and rub with lemon juice so they do not blacken while sitting. Slice into ¼ in. discs.
- Dredge the slices in flour that you've salted and peppered, then into a batter made with 4 eggs and ½ cup milk, then into hot oil in a frying pan over medium high heat. When brown on one side, turn and brown on the other. Remove and drain on paper towels. Be aware that eggplant, even coated, absorbs exceptionally large amounts of oil. Faster frying lessens oil absorbance, but, since this sort of egg batter burns quickly, and also tends to give you black, rather than brown, eggplant. So you have to balance oil residence time with browning rate.
- An alternate method is to simply egg-dip and flour the eggplant and place on an oiled non-stick cookie sheet. Bake in a 350°F oven until brown. This gives largely the same result, but without as much absorbed oil, tedious frying, and dirty stovetop. Health-consciousness for the '90s, you know.

## THE ASSEMBLY

- Coat a Pyrex pan with oil spray. Cover the bottom with thin layer of sauce. Cover with eggplant, more sauce, a handful of shredded mozzarella & a sprinkle of parmesan. Continue the layers until pan is full, end with parm.
- Bake in a 350°F oven for 45 minutes until the top is brown and the whole thing is bubbly and dripping over and making an absolute mess of your nice, clean oven. Let sit for 15 to 20 minutes before serving.



*The trick to this dish is that you not make the sauce you use too rich, (that is, too oily), and that you let the assembled and baked dish sit for a bit before attempting to serve (say 15-20 minutes). It is especially good baked then reheated the next day.*

**Submitted by: Roger Gibboni**

President, Rogers High Fidelity  
North Adams, MA

# BUTTER CHICKEN

**Prep Time:** 15 min. **Cook Time:** 30 min. **Yields:** 3 servings

## CHICKEN TIKKA INGREDIENTS

- 400gm chicken, boneless
- salt – to taste
- ½ tbsp ginger paste
- ½ tbsp garlic paste
- 2 tbsp lemon juice
- 4 tbsp mustard oil (or any other cooking oil)
- 1 ½ tbsp Kashmiri chili powder
- 1 cup Greek yogurt
- 1 tbsp lemon juice

## CURRY INGREDIENTS

- 2 cups water
- 500gm tomato, diced
- 50gm onion, sliced
- 1 bay leaf
- 1 cinnamon stick
- 1 black cardamom
- 3 cloves
- 3 cardamom
- 4 garlic cloves
- 1-inch piece ginger
- 1 tbsp Kashmiri chili powder
- 2 tbsp butter
- 12 cashew nuts



## FOR PAN

- 2 tbsp butter
- ½ tbsp ginger, chopped
- 1 serrano chili
- ½ tsp dried fenugreek leaves
- ½ tbsp sugar
- 2 tbsp cream



**Submitted by: Rodney Dutton**  
Customer Relationship Consultant,  
US Bank  
Seattle, WA

## DIRECTIONS

- To marinate the chicken tikka, pat dry the chicken. Add salt, lemon juice, ginger and garlic paste. Keep aside for 30-60 mins. In a bowl, add mustard oil & chili powder. Whisk together. Add Greek yogurt, salt, and lemon juice. Whisk and then add chicken to this marinade.
- Heat a grill pan on high heat and add oil to the hot pan. Grill the chicken until done. Remove and keep aside. Alternatively, you can cook the chicken in a preheated oven at 350°F for 20 mins and remove it.
- For the curry, mix all the ingredients and add them to a clean deep vessel. Bring it to a boil, then cover and cook for 20 mins. Remove the cover and let it cook for a few more minutes. Once it cools, add it to a blender and make a fine purée. Strain and keep aside.
- In a separate pan, melt butter and sauté chopped ginger and chopped green chili. Add the curry and some water to get the right consistency. Add fenugreek leaves powder, sugar, and salt to taste. Add the cooked chicken into the curry and bring to a boil. Finish with fresh cream. Serve hot with cumin rice or naan.

## TIPS AND TRICKS

- To make the gravy silken, make sure to grind it fine and sieve it completely.
- This is also a base gravy that can be used to make a variety of other dishes e.g., Paneer (cottage cheese) makhani.
- Butter chicken is served with thin and crispy tandoori naan or jeera (cumin) rice.
- Butter chicken tastes best the next day after preparation.

*Adapted from the recipe of Chef Kunal Kapoor*

# SICILIAN COD

## INGREDIENTS

- 2 pieces of fresh cod--approx 3 lbs, cut to fit into pan
- 1 can of San Marzano tomatoes
- 6 cloves of garlic--shelled but whole
- 1 full leek--chopped fine
- olive oil--use a good quality virgin olive oil
- 1 hot pepper--long hot or poblano
- 1/4 cup chives or fresh dill--chopped fine
- 1/4 cup fresh basil--chopped fine
- kosher salt



**Submitted by: Roger Gibboni**  
President, Rogers High Fidelity  
North Adams, MA



## DIRECTIONS

- Heat large sauté pan to medium heat. Add olive oil to cover the pan bottom to 1/8" deep.
- Sauté garlic, leek and hot pepper to a light brown. Don't overcook!
- Dry the cod and place into the pan and lightly sear it. Just to the point where you can move the fish in the pan without sticking.
- Crush the San Marzano tomatoes, by hand in a mixing bowl and add to the pan. Add salt to taste, simmer over low heat and cover until the cod breaks apart in chunks. Be sure not to overcook the fish! Fresh cod is delicate. It's better to err on the undercooked side rather than overcook.
- Add the chives and basil over the top--don't mix in!
- Simmer for 2 minutes and then serve.

## NOTES

- You have to use San Marzano tomatoes that are grown in the volcanic soils of Pompei. These are bright, fresh and lively. Regular canned tomatoes will blunt the flavor of this dish.
- Use the hot pepper to taste. This dish should be bright, fruity and all of the flavors of the cod, chives and basil should come through. Too much hot pepper will cover all of the nice fragrances in this dish. You can use a poblano pepper if you want a mild smokey flavor.
- Nice additions are capers and small green olives. Add these in when you cover the fish with the tomatoes and simmer along with the other ingredients.



# CURRIED SWEET POTATO & CHICKPEA PATTIES (VEGAN)

## INGREDIENTS

2 medium sweet potatoes, mashed  
1 red onion  
2 garlic cloves, crushed  
1 tbsp medium curry powder  
½ tsp garam masala (Indian spices)  
½ tsp salt  
Pinch of hot chili powder  
1 egg (or 1 flax egg if vegan)  
1 tin chickpeas, drained  
1 cup fresh coriander  
3 ½ tbsp chickpea flour  
3 tbsp nutritional yeast

## DIRECTIONS

- Pierce the sweet potatoes and microwave on high for 10 min.
- Finely dice onions and fry on medium heat, then add garlic.
- Add curry powder, garam masala, salt and chili and cook for 30 seconds until fragrant.
- Drain chickpeas and mash.
- When sweet potatoes are soft all the way through, scoop out flesh, place in a bowl and mash until soft.
- Add mashed chickpeas, onion and spices, flax egg, chopped coriander, chickpea flour and nutritional yeast. Mix well.
- Heat oil in clean frying pan or use air fryer.
- Shape mixture into balls and flatten into patties.
- Fry on each side until golden brown.
- Serve with mango chutney, yoghurt raita or a curry sauce.

**Submitted by: Kate Lauzon**

Insurance Educator, Baker  
Pittsfield, MA

# MAPLE CHEESE FONDUE

*Taken from The Fondue Bible by Ilana Simon*



## INGREDIENTS

- 8 oz Emmentaler cheese, grated
- 4 oz Gruyere cheese, grated
- 1 tbsp cornstarch
- 1 cup dry white wine
- ½ cup pure maple syrup
- 2 oz rye whisky

## DIRECTIONS

- In a bowl, combine Emmentaler, Gruyere and cornstarch; mix well to coat cheese with cornstarch. Set aside.
- In a large saucepan, combine wine, maple syrup and rye; bring to a simmer over medium heat. Reduce heat to medium-low.
- Add cheese mixture by handfuls to saucepan, stirring constantly after each addition with a wooden spoon in a figure-eight motion until cheese is melted. Transfer to fondue pot & serve immediately.
- Serve with dippers of your choosing. (Suggestions: Granny Smith apples, brussels sprouts, broccoli, fingerling potatoes, cubes of crusty bread)

**Submitted by: Nicole Laureyns**

Operations & Marketing Assistant, DLE  
Los Angeles, CA



## TUSCAN KALE SALAD

### INGREDIENTS

- 4-6 cups kale, loosely packed, sliced leaves with midribs removed
- Juice of 1 lemon
- 3-4 tbsp extra virgin olive oil
- 2 cloves garlic, mashed
- Salt and pepper, to taste
- Hot red pepper flakes, to taste
- $\frac{2}{3}$  cup grated Pecorino Toscano cheese (can also use Asiago or Parmesan)
- $\frac{1}{2}$  cup freshly made bread crumbs from lightly toasted bread

### DIRECTIONS

- Whisk together lemon juice, olive oil, garlic, salt, pepper and a generous pinch (or more to taste) of hot red pepper flakes.
- Pour over kale in serving bowl and toss well.
- Add  $\frac{2}{3}$  of the cheese and toss again.
- Let kale sit for at least 5 minutes. Add bread crumbs and toss again. Top with remaining cheese. Enjoy!

**Submitted by: Jonn Semexant**  
Systems Administrator,  
Pittsfield Cooperative Bank  
Pittsfield, MA



## CHEN FAMILY'S CHINESE NEW YEAR DUMPLINGS

**Submitted by: Maple Chen**

Associate, Accord Group Holdings LLC  
San Francisco, CA

### INGREDIENTS

- 3 lbs green baby bok choy, napa cabbage, or Chinese chives
- 1  $\frac{1}{2}$  lbs ground pork (can substitute ground chicken/beef, but not too lean)
- $\frac{2}{3}$  cup cooking wine (ideally shaoxing wine)
- $\frac{1}{2}$  cup oil
- 3 tbsp sesame oil
- 1 tbsp salt
- 3 tbsp soy sauce
- $\frac{1}{4}$  tsp white pepper
- 3 packages dumpling wrappers

### DIRECTIONS

- Wash vegetables thoroughly and blanch them in a pot of boiling water. Ring out all the water from the vegetables and chop very finely.
- Stir together the vegetables, meat, wine, oil, sesame oil, salt, soy sauce, and white pepper. Mix for 6-8 minutes, until very well-combined.
- To wrap the dumplings, dampen the edges of each circle with some water. Put a little less than a tablespoon of filling in the middle. Fold the circle in half and pinch the wrapper together. Make sure it's completely sealed. Repeat until all the filling is gone, placing the dumplings on a baking sheet lightly covered with flour to prevent from sticking.
- To cook the dumplings, boil them or pan-fry them. To boil, simply bring a large pot of water to a boil, drop the dumplings in, and cook until they float to the top and the skins are cooked through, but still slightly al dente.



# SWEDISH MEATBALLS

## INGREDIENTS

- 1/2 cup breadcrumbs
- 1/2 cup (125ml) milk
- 35 ml cream
- 1 large egg
- 1 clove minced garlic,
- 1/3 tsp salt
- 1/4 tsp EACH of black pepper and ground white pepper
- 1/4 tsp Grillkrydda OR allspice OR all-purpose seasoning
- 1/2 of an onion, finely chopped
- 1 lb (500 g) ground beef (mince)
- 1/2 lb (250 g) ground pork (mince)
- 2 tbsp fresh, finely chopped parsley
- 1 tbsp butter
- 2 tsp olive oil

## GRAVY SAUCE (OPTIONAL)

- 1/3 cup butter
- 1/4 cup plain / all-purpose flour
- 250 ml (1 cup) vegetable broth (or stock)
- 250 ml (1 cup) beef broth (or stock)
- 1 cup thickened (or heavy) cream\*
- 2 tsp regular soy sauce
- 1 tsp dijon mustard
- Salt and pepper, to season



**Submitted by: Jon Katz**  
Founder, BLENDi  
Boston, MA

## DIRECTIONS

- In a large bowl, mix the breadcrumbs together with the milk, cream (if using), egg, garlic, salt, peppers and spice. Allow the milk to soak into the breadcrumbs for at least 10 minutes.
- Once the milk has absorbed some, add in the onion, meat(s) and parsley. Mix well with your hands to combine.
- Roll meat into about 24 small balls, or 16 larger balls.
- Heat 1 tablespoon of butter and 2 teaspoons of oil in a pan on medium-high heat. Fry meatballs in batches of two so they don't stew or simmer. Transfer to a warm plate and cover with foil.
- Add the 1/3 cup butter to the juices in the pan to melt. Whisk in the flour until it dissolves and turns brown in color. Pour in the broth (or stock), cream, soy sauce and dijon. Bring to a simmer and season with salt and pepper to taste. Mix the sauce through well to combine all of the flavors together.
- Continue to simmer until thickened.

## TO SERVE

- Non Swedish way: Place meatballs into the gravy in the pan and serve
- Traditional Swedish way: Do not make the cream sauce at all. Serve meatballs over plain or stewed macaroni, plain or mashed potatoes, and lingonberry jam (optional)

*Borrowed from [www.cafedelites.com](http://www.cafedelites.com)*

# BACON BBQ MAC & CHEESE POTATO SKINS

## INGREDIENTS

- 6 baking potatoes, about 5 oz each
- 2 tbsp olive oil
- 1 tsp kosher salt
- 1 pkg. (12 oz) deluxe macaroni & cheese dinner, with cheese pouch
- 3/4 cup barbecue sauce
- 4 slices cooked bacon, crumbled

**Submitted by: Ivy Rodriguez Campos**  
Financial & Administrative Coordinator,  
Williams College  
Pittsfield, MA



## DIRECTIONS

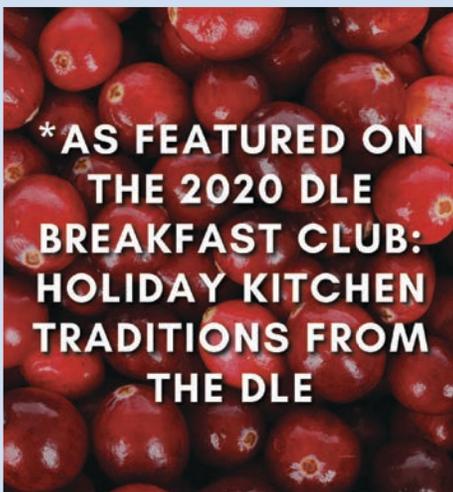
- Preheat oven to 425°F.
- Rub potato skins with olive oil and sprinkle with kosher salt. Arrange on baking sheet. Bake until tender, about 1 hour. Cool slightly. Halve lengthwise and scoop out potato pulp to within 1/2" of edges. (Won't need the scooped potato for this recipe but feel free to save for something else.)
- Meanwhile, cook macaroni & cheese dinner according to package directions.
- Reduce oven to 350°F.
- Spoon barbecue sauce inside potato skins. Top with prepared macaroni & cheese and sprinkle with crumbled bacon. Arrange on baking sheet. (If prepping ahead, you can do so until this point and then complete step 6 when you are ready to serve.)
- Bake until heated through, 8-10 minutes. Makes 12 potato skins.



*Borrowed from [www.swirlsofflavor.com](http://www.swirlsofflavor.com)*

# SPICY CRANBERRY RELISH

**Prep Time:** 10 minutes **Cook Time:** 10 minutes **Yields:** 10 servings



**Submitted by: Kate Lauzon**  
Insurance Educator, Baker  
Pittsfield, MA

## INGREDIENTS

- 12 oz cranberries
- 1/4 cup sliced green onions
- 2 jalapeños minced
- 1/4 cup fresh cilantro leaves minced
- 2 tbsp finely grated fresh ginger
- 2 tbsp lemon juice
- 1/2 cup sugar

## DIRECTIONS

- Rinse, drain, and pick over cranberries, (discarding all that are soft or bruised). Place cranberries in a food processor or blender; pulse until finely chopped but not mushy.
- Place crushed cranberries in a bowl; mix together with green onions, jalapeños, cilantro leaves, and ginger. Pour lemon juice and sugar over and stir together.
- Cover with plastic wrap and refrigerate and allow flavors to develop. It will be a bit tart to begin with, but as it is allowed to sit it will develop even more flavor.
- Can be served as a plain salsa, but is amazing served over cream cheese with crackers.



# GRANDMOM LYONS'S MAC & CHEESE

*This is my grandma's mac & cheese recipe. - Marcus*

## INGREDIENTS

- 1 box pasta
- 2 blocks sharp cheddar (cut in small cubes)
- 2 blocks extra sharp cheddar (cut in small cubes)
- 1 can evaporated milk
- 1 stick of butter
- 2 eggs (beaten)
- Salt, pepper, garlic powder, onion powder, seasoned salt, sugar

## DIRECTIONS

- Mix well and bake covered at 375°F until bubbling and cheese melts, then bake uncovered until browned a little on top.



**Submitted by: Marcus Coleman**  
Registered Client Service Associate,  
Raymond James  
Pittsfield, MA



# SLOW COOKER CHICKEN TORTILLA SOUP



## INGREDIENTS

- 1 1/4 lbs skinless bone in chicken thighs
- 1 small white onion, sliced
- 1/2 red pepper, sliced
- 2 medium yellow squash, halved and sliced
- 3 oz green beans, halved
- 1 garlic clove, minced
- 2 cups chicken stock
- 1 can diced tomatoes, drained
- 1 can tomato sauce
- 1 can chopped green chilies
- 1 tsp chili powder
- 1 tsp oregano
- 3/4 tsp cumin
- 1 tbsp lime juice
- 2 1/2 tbsp cilantro, chopped
- Salt, pepper (to taste)

## DIRECTIONS

- Combine in a slow cooker: chicken, onion, red pepper, garlic, stock, tomatoes, tomato sauce, chilies, chili powder, oregano, and cumin. Season with salt and pepper. Cook on low for 7-8 hours.
- Add squash and green beans. Cook for an additional 30 minutes.
- Remove chicken, discard bones and shred. Return chicken to the slow cooker. Stir in lime juice and cilantro.
- Serve topped with sour cream and tortilla strips if desired.



**Submitted by: Kalee Carmel**  
Client Services Coordinator,  
CompuWorks  
Pittsfield, MA



# BLACK & WHITE PANCAKE CAKE

**Prep Time:** 40 min. **Cook Time:** 1 hr, 30 min. **Yields:** 10 servings

## INGREDIENTS

- 1 1/2 cups (6 3/4 oz/192 g) unbleached flour, spooned & leveled
- 3/4 cup (2 1/2 oz/72 g) unsweetened cocoa powder
- 1 1/2 tsp baking soda
- 3/4 tsp baking powder
- 3/4 tsp sea salt
- 1 cup plus 1 1/2 tbsp pure maple syrup (dark or very dark preferred), divided
- 1 cup (8 1/2 oz/242 g) plain Greek yogurt
- 2 large eggs
- 1/4 cup (2 oz/57 g) canola or grapeseed oil
- 2 tsp pure vanilla extract or vanilla bean paste, divided
- 2/3 cup chilled heavy cream divided
- 1/2 cup Mascarpone cheese at room temperature
- 5 oz bittersweet chocolate (60% to 70% cacao), chopped



**Submitted by:**  
**Msgr. John Myslinski (Retired)**  
Author, Pittsfield, MA

## DIRECTIONS

- Preheat the griddle over low heat for at least 10 minutes. Meanwhile, make the pancake batter.
- For the pancake batter: In a large bowl, sift together 1 1/2 cups of the unbleached all-purpose flour, 3/4 cup of the unsweetened cocoa powder, 1 1/2 teaspoons baking soda, 3/4 teaspoon baking powder, and 3/4 teaspoon of fine sea salt.
- In a large measuring cup or medium bowl, whisk together the 1 cup of the pure maple syrup, 1 cup of the yogurt, 1/2 cup of water, eggs, oil, and vanilla bean paste or vanilla extract. Pour the wet ingredients into the dry. Using a whisk, energetically blend the batter by hand until smooth and thick, about 1 minute.
- Spray the griddle generously with nonstick spray. Making 2 pancakes at a time, pour two 1/2-cup scoops of batter onto the griddle. Use the back of a spoon to gently swirl and coax the pancakes into 7-inch circles. Cook the pancakes until the edges appear dry and set and bubbles are no longer popping on the surfaces, about 4 minutes on the first side. Use a thin, flexible metal spatula to gently flip the pancakes. Cook about 2 minutes more, or until the centers of the pancakes spring back when lightly touched. Remove the layers to wire racks to cool completely. Repeat the batter scooping and cooking process until you have 8 cake layers.
- Line 2 large baking sheets with parchment paper and place 4 cake layers in a single layer on each sheet. Chill in the refrigerator for 10 to 15 minutes.
- **Make the cream filling:** Pour the 1/2 cup of heavy cream into a medium bowl. Whip the cream on high speed to stiff peaks. In a separate medium bowl, place the 1/2 cup of mascarpone, 1 1/2 tablespoons of maple syrup, and 1 teaspoon of vanilla bean paste or vanilla extract. Beat on low speed, until the mixture is smooth & begins to thicken, about 30 seconds—don't overbeat, or mascarpone will seize. Gently fold in whipped cream.
- **Make the ganache filling:** Combine the 5 ounces of bittersweet chocolate with the remaining 6 tablespoons of heavy cream in a small heatproof bowl. Microwave on high power for 45 to 60 seconds. Whisk the ganache until the chocolate is melted and the ganache is smooth and the texture of chocolate pudding. Transfer about 2 tablespoons of ganache to a small bowl and set aside for garnish.
- **To assemble the cake:** Remove the pancake layers from the refrigerator. Inspect the layers; choose the most handsome to be the top layer and set it aside. Place 1 cake layer on a serving platter or cake stand. Dollop on 1/3 cup of the maple mascarpone cream and use a small offset spatula to smooth it out, with a 1/2-inch border all around. Place a second layer on top, and press lightly to help it adhere. Spread about 2 1/2 tablespoons of ganache onto the layer, also with a 1/2-inch border around the cake. Continue the layering process 6 more times, alternating maple mascarpone cream and chocolate ganache with the layers. Best looking cake on top.
- To the remaining chocolate ganache, add a drizzle of cream, only about 1/2 teaspoon or so, just enough to thin it to a honeylike consistency (warm the ganache in the microwave for about 10 seconds or so to loosen it up first, if necessary). Drizzle the ganache artfully over the cake. Chill the cake about 30 min. before serving.



## KATE'S FAMOUS FUDGY BROWNIES



**Submitted by: Kate Lauzon**  
Insurance Educator, Baker  
Pittsfield, MA

### DIRECTIONS

- Melt butter and coconut oil together.
- Put sugar in mixing bowl. Add melted butter and oil. Mix well.
- Add eggs to bowl and mix well (at least one minute).
- Add vanilla, flour and cocoa powder. Mix until combined.
- Line an 8x8 pan with parchment paper.
- Pour batter into lined pan. Bake at 350°F for 30 minutes.

### INGREDIENTS

- 1 cup butter
- 2 tbsp coconut oil
- 2 ¼ cup sugar
- 4 whole eggs (farm fresh is best)
- 4 tsp vanilla
- 1 cup flour (can sub gluten free one to one mix)
- 1 cup cocoa powder



## JESSE'S PERFECT PIE CRUST

*This is my classic pie crust recipe that I've used every Thanksgiving since middle school!*

*Note: This makes a one-crust pie. So if you need a top crust, double the recipe! - Jesse*



**Submitted by: Jesse Noll**  
Associate Director of Content &  
Experiences, Wavemaker  
New York, NY



### INGREDIENTS

- 1 cup all-purpose flour
- 6 1/2 tbsp cold butter, cubed
- Pinch of salt
- 4-5 tbsp ice cold water

### DIRECTIONS

- Mix flour, butter, and salt in a chilled mixing bowl, cutting with a pastry blender.
- Add the least amount of water possible and mix with a fork, continuing to add water until dough forms.
- Roll out dough on a floured surface (recommended) or between two sheets of wax paper until dough is approximately 1 inch wider than a 9" pie pan.
- Lay into pie dish, trim edges so there is no overhang on the pan, and prick the bottom with a fork.
- Fill with favorite pie filling and bake using pie filling instructions (may differ for pumpkin, berry, or apple).



# RED VELVET COOKIES



**Prep Time:** 20 min.  
**Cook Time:** 15 min.  
**Yields:** 24 cookies

## INGREDIENTS

1 brick cream cheese  
1/2 cup powdered sugar  
Dash of vanilla extract  
1 stick butter  
1/2 cup white sugar  
1/4 cup brown sugar  
1 egg  
Red food coloring  
1/2 cup flour  
1/4 cup cocoa powder  
1 tsp baking soda  
1 bag white chocolate chips

## DIRECTIONS

- Preheat the oven to 350°F.
- In a bowl, mix one block cream cheese with 1/2 cup powdered sugar and dash of vanilla.
- In a separate bowl, cream one stick of butter, 1/2 cup white sugar and 1/4 cup brown sugar.
- Add in one egg and cream.
- Add in dash of vanilla and several drops of food coloring.
- Add in 1 and 1/2 cups of flour and mix in.
- Add a 1/4 cup of cocoa powder and 1 tsp of baking soda. Mix together.
- Add in one bag of white chocolate chips. Mix.
- Roll into flat "patties."
- Put a scoop of cream cheese frosting in the middle of the patty.
- Roll into ball so cream cheese frosting is on inside.
- Repeat and place on an ungreased cookie sheet.
- Bake at 350°F for 15 minutes.

**Submitted by: Dayna Altman**

Mental Health Entrepreneur,  
Author & Public Health Professional  
Boston, MA

# COCONUT CAKE



## INGREDIENTS

- 1 white cake mix
- 2 bags frozen coconut
- 5 ounce can of cream of coconut
- 1 big tub of Cool Whip
- 1 cup sour cream

## DIRECTIONS

- Make cake according to the egg white recipe on the box.
- When cake is cooked, poke holes in the cake and pour the cream of coconut all over the cake. Let the cake cool completely.
- Mix together 1 to 1 1/2 bag of coconut, sour cream and Cool Whip. Frost cake with mixture. There should be a thick layer of frosting.
- Sprinkle remaining coconut over the top. Refrigerate cake for at least 2 hours or preferably overnight.

**Submitted by: Anna Worley**

Systems Engineer,  
General Dynamics Mission Systems  
Cheshire, MA



# MAGISTER FAMILY HOLIDAY SPECIAL APPLE PIE

## INGREDIENTS

Pastry for 9-inch two-crust pie  
¾ cup sugar  
¾ cup all-purpose flour  
½ tsp nutmeg  
½ tsp cinnamon  
Dash of salt  
6 cups thinly sliced pared tart apples  
2 tbsp butter or margarine

## Audrey Magister's Pie Crust (Double)

¼ cup sifted flour  
1 tsp salt  
¾ cup plus 2 tbsp Crisco (shortening)  
⅓ cup hot water

Put Spry or Crisco in bowl. Add hot water and whip, then add flour and salt and mix together with fork. Form into 2 balls.

## DIRECTIONS

- Heat oven to 425°F.
- Prepare pastry. Stir together sugar, flour, nutmeg, cinnamon and salt; mix with apples. Turn into pastry-lined pie pan; dot with butter.
- Cover with top crust which has slits cut in it; seal and flute.
- Cover edge with 2 to 3 inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking.
- Bake 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust.

**Submitted by: Maple Chen**

Associate, Accord Group Holdings LLC  
San Francisco, CA

# PEANUT BUTTER PUMPKIN FUDGE

**Cook Time:** 15 min. **Yields:** 16(ish) pieces



## INGREDIENTS

- 4 cups white chocolate chips
- ½ cup creamy peanut butter
- ¾ cup pumpkin puree (canned)
- 2 tsp pumpkin pie spice
- 2 tsp vanilla extract

## DIRECTIONS

- Line an 8x8 pan with foil and spray with cooking spray.
- Place chocolate chips and peanut butter in a large microwave safe bowl. Heat on 50% power in 30 second increments, stirring between each, until melted and smooth.
- Once melted and smooth, immediately stir in the pumpkin puree, spice, and vanilla.
- Pour into prepared pan and let cool at room temperature on the counter. Chill in fridge until set, then cut into squares.
- Store in the refrigerator until serving (the fudge gets too soft if left at room temperature).

**Submitted by: Jonn Semexant**

Systems Administrator,  
Pittsfield Cooperative Bank  
Pittsfield, MA

# PUMPKIN TRES LECHES CAKE



## INGREDIENTS

- 2 cups all-purpose flour
- 2 tsp baking powder
- 2 tsp baking soda
- ¼ tsp salt
- 2 tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp allspice
- ¼ tsp ground ginger
- 1 cup sugar
- ¾ cup vegetable oil
- 1 tsp vanilla
- 2 cups pumpkin puree (one 15 oz can)
- 4 large eggs (at room temperature)
- 12 oz evaporated milk
- 14 oz sweetened condensed milk
- ¾ cup half-and-half



## FOR THE CREAM

- 2 cups heavy whipping cream
- 2 tbsp sugar
- 1 tsp cinnamon
- A splash of vanilla extract

## Submitted by:

**Ivy Rodriguez Campos**  
Financial & Administrative  
Coordinator, Williams College  
Pittsfield, MA

## DIRECTIONS

- Preheat oven to 350°F. Grease and flour a 9x13 inch sheet pan.
- In a medium bowl, whisk together the flour, baking powder, baking soda, salt, and spices and set aside.
- In a separate large bowl, combine the sugar, oil, vanilla, and pumpkin. Beat in the eggs one at a time, mixing very well after each addition.
- Gradually add the flour mixture to the wet ingredients.
- Spread batter into prepared pan. Bake for 30-35 minutes, until a toothpick comes out clean.
- Allow the cake to cool for 15 minutes.
- Use a fork to poke holes across the surface of the cake.
- In a large pitcher, whisk together the evaporated milk, sweetened condensed milk, and half-and-half. Pour it very slowly and gradually over the cake, allowing it to seep in. This process takes some patience.
- Cover and refrigerate the cake for at least 4 hours or overnight. I use plastic wrap, but you can also use foil.
- Prepare the cream by beating the heavy whipping cream, sugar, cinnamon, and vanilla in a bowl using an electric mixer fitted with the whisk attachment until peaks form.
- Spread the cream evenly over the cake, slice, and serve.

*Borrowed from [www.thewoksoflife.com](http://www.thewoksoflife.com)*



# OREO TRUFFLES

**\*AS FEATURED ON THE DEC. 4, 2020 DLE BREAKFAST CLUB:  
HOLIDAY KITCHEN TRADITIONS FROM THE DLE.**

## INGREDIENTS

- 1 brick of cream cheese
- 16 Oreos (1/2 bag) or can use whole bag
- 1 bag of chocolate chips

## DIRECTIONS

- Crush Oreos in a bowl or plastic bag.
- Combine Oreos and cream cheese to create mixture.
- Create Oreo dough balls.
- Melt chocolate.
- Dip Oreo dough balls in melted chocolate and refrigerate.



**Submitted by: Dayna Altman**  
Mental Health Entrepreneur, Author  
and Public Health Professional  
Boston, MA



**"THIS IS AN OLD RECIPE I  
GOT FROM A GREAT COOK...  
MOTHER OF 12 AND A  
WONDERFUL WOMAN. I  
ALWAYS CALLED IT BY HER  
FIRST NAME. THE BEST  
YOU WILL EVER HAVE! YOU  
MUST FOLLOW THE RECIPE  
EXACTLY...NO CHANGES...  
USE CANNED CRISCO, ETC.  
FOLLOW THE RECIPE!"**

**SUBMITTED BY:  
MSGR. JOHN MYSLINSKI  
(RETIRED), AUTHOR,  
PITTSFIELD, MA**

# THE NANCY CAKE

## CAKE INGREDIENTS

- 3 eggs
- 1  $\frac{2}{3}$  cups granulated sugar
- $\frac{2}{3}$  cup of solid Crisco (THIS IS ESSENTIAL)
- 2  $\frac{1}{2}$  cups flour
- 2 cups milk
- 3  $\frac{1}{2}$  tsp baking powder
- Pinch of salt
- 2 tsp vanilla extract

## WHIPPED CREAM FROSTING

- 8 oz cream cheese
- 1 cup powdered sugar
- 2  $\frac{3}{4}$  cups heavy cream, cold
- 1 tsp vanilla extract, optional

## DIRECTIONS

- *To make cake batter:* Mix all ingredients together in a stand mixer. Bake about an hour at 325°F. It should be moist. Do not overbake.
- *To make frosting:* Place the cream cheese and powdered sugar in a large bowl and beat on medium speed until smooth.
- Turn the mixer down to medium-low speed and pour the heavy cream down the side of the bowl in a very slow and steady stream, stopping every now and then to scrape the bottom and sides of the bowl with a silicone spatula.
- When all the cream has been added, turn the mixer up to medium-high and whip until the frosting holds stiff peaks. Fold in the vanilla extract, if using.



# LIBBY'S FAMOUS PUMPKIN PIE

**Prep Time:** 10 min.

**Cook Time:** 1 hr

**Yields:** 1-9" deep dish pie

## INGREDIENTS

- 1 (9") unbaked deep dish pie crust
- 3/4 cup white sugar
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 tsp ground ginger
- 1/4 tsp ground cloves
- 2 eggs
- 1 (15 oz) can of pumpkin puree
- 1 (12 fl oz) of evaporated milk

**Submitted by: Nicole Hall**

Advanced ILS Technician, General Dynamics Mission Systems  
Pittsfield, MA

## DIRECTIONS

- Preheat oven to 425°F.
- Combine the dry ingredients (sugar, salt, cinnamon, ginger, and cloves) in a small bowl and stir.
- Combine the wet ingredients in a separate bowl (crack the eggs and stir).
- Stir in the pumpkin from the can to the wet ingredients bowl.
- Stir the dry ingredients into the wet ingredients bowl.
- Stir evaporated milk into the wet ingredients (now combined) bowl.
- Once mixtures have been stirred together, pour into the pie shell (crust).
- Once the oven reaches 425°F, bake the pie for 15 minutes before reducing the heat to 350°F.
- At 350°F, bake for 40-50 minutes. Test the consistency by placing a knife near the center and inserting it. If it comes out clean, it's good to go. If not, let it sit a few more minutes.
- Take the pie out of the oven and let it cool on a wire rack for 2 hours, then refrigerate. Do not freeze.

*Borrowed from [www.verybestbaking.com](http://www.verybestbaking.com)*

# SNOWBALL CHOCOLATE CHIP COOKIES

*\*As featured on the Dec. 4, 2020 DLE Breakfast Club: Holiday Kitchen Traditions from the DLE.*



**Submitted by: Dayna Altman**

Mental Health Entrepreneur, Author and Public Health Professional  
Boston, MA

## INGREDIENTS

- 1 1/2 cups unsalted butter
- 3/4 cup powdered sugar
- 1 tbsp vanilla extract
- 3/4 tsp salt
- 3 cups flour
- 2 cups mini chocolate chips
- Additional powdered sugar for dusting

## DIRECTIONS

- Preheat the oven to 375°F.
- Place butter in the bowl of a stand mixer and beat until creamy.
- Add powdered sugar, vanilla extract and salt. Beat again until mixture is creamy and well combined.
- Gradually add all-purpose flour until all ingredients are well incorporated.
- Add mini chocolate chips and stir in slowly.
- Scoop cookie dough into 1 tablespoon balls and roll into tight balls.
- Bake at 375°F for 10-12 minutes. (The tops may not brown but as long as the bottoms looked cooked, they are all set!)
- Remove and sprinkle with powdered sugar while they are still warm. Allow to cool and enjoy.



# FLANCOCHO (PUERTO RICAN CUSTARD AND CHOCOLATE CAKE)



## INGREDIENTS

- (1) 18 oz. box devil's food cake mix, any brand
  - Plus items that the cake mix calls for to be made
- (1) 11 oz. jar caramel topping
- (1) 14 oz. can sweetened condensed milk
- (1) 12 oz. can evaporated milk
- ½ cup fresh milk
- (1) 8 oz. package cream cheese at room temp
- 1 tsp vanilla
- 5 large eggs



**Submitted by:**  
**Ivy Rodriguez Campos**  
Financial & Administrative  
Coordinator,  
Williams College  
Pittsfield, MA



## DIRECTIONS

- Preheat oven to 350°F. Spray a large 12-cup Bundt pan with nonstick cooking spray.
- Soften the caramel topping in the microwave and pour into the prepared pan.
  - NOTE: You can also make your own with ½ cup water for every cup of sugar, heating on stovetop stirring constantly. Be careful when pouring as it will be super hot!
- Prepare the cake mix according to package directions.
- Pour the cake batter into the cake pan over the caramel topping.

## TO MAKE THE FLAN PORTION:

- Pour the sweetened condensed, evaporated and fresh milks into a blender with the cream cheese, vanilla and eggs and mix well. You can also use an electric/hand mixer and beat until smooth.
- Pour the flan mixture very slowly over the cake batter.
- Spray a piece of aluminum foil large enough to go over the Bundt pan with non-stick cooking spray and cover the pan TIGHTLY with the aluminum foil.
- This dish requires what's called a bain-marie. Set the Bundt pan into a large pan (like a roaster pan).
- Carefully pour hot water into the larger pan about 2 inches deep so the Bundt pan is sitting in the water.
- Bake the cake for 2 hours and do not uncover during this time.
- After two hours, remove the cake from the water and allow to cool for 15 minutes with aluminum foil on.
- After 15 minutes, peel off the aluminum foil. *Please note: Even though you pour the flan layer over the chocolate cake layer, the flan layer will sink to the bottom. This is normal!*
- Invert the cake onto a large plate with rim. The caramel will drip down the sides of the cake.
- Cool the cake completely then refrigerate. Feel free to further garnish with whipped cream, nuts, etc.



# CHRISTMAS SPICED CRANBERRY SMOOTHIE

**\*AS FEATURED ON THE DEC. 4, 2020 DLE BREAKFAST CLUB: HOLIDAY KITCHEN TRADITIONS FROM THE DLE.**

## INGREDIENTS

- 1 large banana
- 20 fresh cranberries
- 6 strawberries
- 1 1/2 cups cranberry juice
- 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger

## DIRECTIONS

- Put all ingredients in a blender.
- Blend until smooth.

*Borrowed from [www.hungryhealthyhappy.com](http://www.hungryhealthyhappy.com)*



**Submitted by: Jon Katz**  
Founder, BLENDi  
Boston, MA



# "LECHITA" CUBAN EGGNOG



**Submitted by: Michelle Lopez**  
Executive Director,  
Berkshire Immigrant Center  
Pittsfield, MA

## INGREDIENTS

- 1 can sweetened condensed milk
- 1 can evaporated milk
- 6 egg yolks
- 2 cups sugar
- 1 cup water
- 1 tsp vanilla

## DIRECTIONS

- Mix the sugar and water together over very low heat, stirring constantly until the sugar dissolves, around 3 minutes. Heat must be low enough so that the sugar doesn't caramelize, but makes a thick liquid.
- Put the egg yolks in a blender and mix with the condensed milk.
- Slowly add the evaporated milk and blend.
- Add the vanilla.
- Pour the mixture into the sugar-water and stir together well.

## SPECIAL NOTES

Add whatever spices you like on top! We add cinnamon and nutmeg on ours for a nice holiday kick. Optional - white rum! Cubans say adding rum will preserve the Lechita for months, but ours is always finished between Christmas Eve and Christmas Day.



# ABOUT THE DLE

Established in 2008, the Pittsfield (MA)-based Dulye Leadership Experience (DLE) connects professionals from diverse industries, positions and organizations in the Berkshires and beyond through in-person and virtual learning and networking opportunities.

Operated as a philanthropic organization, the DLE is managed and underwritten by Dulye & Co., an impact-driven leadership development and workforce engagement consultancy owned by DLE Founder Linda Dulye.

In 2008, the DLE was established in partnership with Linda's alma mater – Syracuse University – as visionary, immersive training to prepare undergraduates to successfully transition into the workplace. Direction changed in 2017 when Linda moved to Western Massachusetts to reestablish her home and business. Programming shifted to support the attraction, development and retention of young professionals in the Berkshires as an engine for economic vitality. In-person forums and workshops augmented the signature DLE annual retreat to build capabilities and connections.

The outbreak of the COVID-19 pandemic in 2020 triggered another DLE pivot to exclusively online programming – cultivating a new network of members stretching from coast to coast and embracing multi-generations. An expanding curriculum includes the popular Breakfast Club and Culture Chat exchanges, plus a YouTube Channel stocked with coaching resources, and the HUB newsletter featuring member profiles, program recaps, tipsheets and poll research.

Mirroring the dynamics of today's evolving workplace, the DLE adopted a hybrid programming model in mid-2021, blending in-person and virtual offerings for professional development plus volunteer experience through community outreach projects in the Berkshires.

Who's developing you? For thousands, the answer has been the DLE – through a welcoming, supportive community and a sincere commitment to inspiring members to be and give their best to their organizations, careers and local communities.



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