



# BLUEBERRY COBBLER BREAD

By: Simply Creative Chef Rob Scott

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## INGREDIENTS:

### Batter:

- 2 cups all-purpose flour
- 1 cup light brown sugar
- 1 ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 2 cups blueberries and a few for on top
- ½ cup butter, melted
- 3 eggs
- 1 teaspoon vanilla

### Crumble Topping:

- ¼ cup cold butter, cubed
- ½ cup all-purpose flour
- ½ cup light brown sugar

## YIELDS 1 LOAF

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## DIRECTIONS:

- Preheat oven to 350°F
- Spray a 9x5 inch loaf pan with cooking spray
- Line the pan with a strip of parchment paper the width of the pan long enough to hang over the sides a bit
- Spray parchment with cooking spray and set aside
- In a bowl, mix flour, brown sugar, baking powder, baking soda, cinnamon, and salt
- Stir until mixed together evenly

# BLUEBERRY COBBLER BREAD

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- In a medium sized bowl, combine the blueberry puree, melted butter, eggs, and vanilla
  - Whisk together until smooth
  - Pour the blueberry mixture into the dry mixture and mix on low until batter forms, scraping the sides as necessary (batter will be purple)
  - Pour this into your prepared pan
  - To make the crumble topping, combine all the crumble ingredients together with a pastry cutter or fork (you can use your hands to create large sized crumb topping if desired)
  - Sprinkle this over the top of your batter
  - Scatter reserved blueberries on top of crumble and bake for 50-60 minutes until center is done
  - Allow to cool for 15 minutes and then remove bread from pan and cool completely
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# SAUCY & STICKY BBQ PINEAPPLE CHICKEN KABOBS

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## INGREDIENTS:

- 2/3 cup barbecue sauce
- 2/3 cup teriyaki sauce
- 3 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
- 2 cups fresh pineapple chunks
- 1 red bell pepper, cut into 1 ½ inch pieces
- 2 tablespoons canola oil
- Kosher salt and freshly ground black pepper, to taste

## YIELDS 6 SERVINGS

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## DIRECTIONS:

- In a medium bowl, combine barbecue sauce, teriyaki sauce, garlic, and ginger
- Reserve ½ cup and set aside
- In a gallon size Ziploc bag or large bowl, combine the barbecue sauce mixture and chicken
- Marinate for at least 2 hours to overnight, up to 8 hours, turning the bag occasionally
- Drain the chicken from the marinade

# SAUCY & STICKY BBQ

# PINEAPPLE CHICKEN KABOBS

continued

- Thread chicken, pineapple, bell pepper, and onion onto skewers
- Brush with canola oil
- Season with salt and pepper, to taste
- Preheat grill to medium heat
- Add skewers to grill and cook, turning occasionally, until the chicken is completely cooked through for about 10 minutes (165°F)
- Brush skewers with reserved barbecue sauce mixture, cooking for an additional 1-2 minutes
- Serve immediately



# HEIRLOOM TOMATO & PROVOLONE TORTE WITH HERB CRUST

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## INGREDIENTS:

- 2 cups all-purpose flour, plus more for dusting
- 2 tablespoons sugar
- 3 teaspoons chopped fresh rosemary
- Kosher salt and freshly ground pepper
- 1 ½ sticks cold unsalted butter, cut into small pieces
- 2 large eggs, plus 1 egg yolk
- 3 cups assorted heirloom tomatoes
- 3 cups shredded provolone cheese, about 12 ounces
- ½ cup grated pecorino romano or parmesan cheese
- ¼ cup panko breadcrumbs
- 1/3 pound thinly sliced capicola ham, cut into strips
- 2 teaspoons extra-virgin olive oil

## YIELDS 6-8 SERVINGS

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## DIRECTIONS:

- Combine the flour, sugar, 1 teaspoon rosemary, ¼ teaspoon salt, and ½ teaspoon pepper in a food processor and pulse until just combined
- Add the butter and pulse until the mixture looks like coarse meal
- Whisk the eggs and egg yolk in a small bowl
- With the motor running, add the eggs to the food processor and process until the dough just gathers into a ball

# HEIRLOOM TOMATO & PROVOLONE TORTE WITH HERB CRUST

continued

- Turn out onto a lightly floured surface and gently knead until soft and pliable
- Press the dough into the bottom and about halfway up the side of a 9-inch springform pan
- Cover and refrigerate the crust until very cold, at least 1 hour or overnight
- Slice the tomatoes and spread them out on a baking sheet in a single layer
- Sprinkle lightly with salt and set aside until they release some of their juices, about 30 minutes
- Meanwhile, combine the provolone and all but 1 tablespoon of the pecorino in a bowl
- Add the remaining rosemary
- Pat the tomatoes gently with paper towels to absorb the excess moisture
- Preheat the oven to 400°F
- Sprinkle 1 tablespoon panko in the crust then top with one third of the tomatoes
- Scatter half of the ham over the tomatoes then half of the cheese mixture
- Repeat with the remaining 3 tablespoons panko, another one third of the tomatoes and the remaining ham and cheese
- Drizzle 1 teaspoon olive oil
- Top with a final layer of tomatoes and sprinkle with the reserved 1 tablespoon pecorino
- Drizzle with the remaining olive oil
- Transfer the pan to a baking sheet and bake until the crust is golden and the cheese is melted, about 35 minutes
- Transfer to a rack and let cool about 1 hour then remove the springform ring



# SWEET EDIBLE COOKIE SPOONS

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## INGREDIENTS:

- 2 cups all-purpose flour, plus more for surface
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 4 ounces unsalted butter, softened
- 1 cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract

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## DIRECTIONS:

- Whisk together flour, baking powder, and salt
- Cream butter and sugar until pale and fluffy
- Mix in egg and vanilla
- Gradually add flour mixture and mix until dough comes together
- Shape dough into 2 disks, wrap each in plastic, and refrigerate at least 1 hour (or up to 2 days)
- Preheat oven to 325°F

# SWEET EDIBLE COOKIE SPOONS

continued



- Roll out 1 disk of dough to just under  $\frac{1}{4}$  inch thick on a lightly floured surface
- Using a paring knife, cut out spoon shapes, each about 3 inches long and put on parchment paper
- Transfer to baking sheets
- Chill in freezer for 15 minutes
- Roll our scraps and repeat once
- Bake until cookies are golden around the edges, about 12 minutes
- Transfer sheets to wire racks to cool