

Grandma Renee's Gingerbread Cookies, baby version

The cookie dough rolled in a cylinder can be kept in the freezer and cut when ready to bake. Keep baked cookies in a sealed container at room temperature.



Dates puree (makes about 1 cup)

Ingredients:

250 g (1 ½ cups) pitted tender dates, diced (Deglet Noor, Medjool, etc.)
¼ cup water

Directions:

1. In a pot, bring water to a boil.
2. Add the dates and simmer 9-10 minutes at medium-low. Almost all the liquid will have been absorbed.
3. Crush into a smooth puree with an electric mixer or food processor.
4. Keep in the fridge.

NOTE: Can be used to replace sugar partially or completely in recipes, at equal volume. The amount of liquid might need to be reduced slightly.

Recipe taken from the website Bye-Bye Purées (<https://byebyepurees.com>), reproduced and translated with permission

Cookies

Ingredients:

½ cup unsalted butter, soft
½ cup dates puree
2 tbsp. green molasses (Blackstrap)
6 tbsp. fancy molasses
1 tbsp. water
2¾ cups unbleached flour
½ tsp. baking soda
½ tsp. salt
1 tbsp. ground ginger
1 tsp. ground cinnamon
½ tsp. allspice

Directions:

1. Position the rack in the middle of the oven and preheat at 350°F.
2. In a large bowl, beat the butter and dates puree until creamy. Stir in both molasses.
3. In a separate bowl, mix flour, baking soda, salt and spices.
4. Using an electric mixer, gradually blend dry ingredients into the first bowl. Add a little water if the dough is too lumpy. (It should be easily ball-shaped and barely stick to your fingers).
5. Form into a ball, cover and refrigerate for at least 30 minutes.
6. Roll out dough to 1/8 inch (3 mm) and cut with a cookie cutter (use a minimum of flour on the work surface) OR form a cylinder and slice.
7. Place the cookies on a baking sheet lined with parchment paper. Bake for 8 minutes.

NOTE: Do not overbake! For cookies with a tender bite, the top should be dry but still soft to the touch and the bottom should be barely golden.

All-dressed bows

For children aged one year over. Makes four servings.



Ingredients:

- 2 cups (500 g) farfalle (or any other short noodles), cooked
- 1 can (540 ml) black beans
- 1 can (341 ml) corn
- 1 red pepper or small package cherry tomatoes
- 3 tablespoons (45 ml) pesto, homemade or store-bought

Directions for parent:

1. Cook the noodles following the steps on the package.
2. Rinse the cooked noodles under cold water, drain and place in a bowl.
3. Open the cans.
4. Cut the pepper in strips.

Directions for child:

1. Pour the beans into a colander. Rinse them under cold tap water and drain. Add the beans to the bowl containing the noodles.
2. Pour the corn into the colander and drain. Add the corn to the same bowl as the noodles and beans.
3. Using a knife, cut the pepper strips into small pieces and add them to the other ingredients in the bowl.
4. Use a tablespoon (15 ml) to measure the pesto. Add three spoons of pesto to the bowl.
5. Using a wooden spoon, mix all the ingredients together.

Grandma's cookies (Jennifer Dion, library employee)

Makes 30-35 cookies



Ingredients:

1½ cup instant oatmeal
1½ cup flour
1 cup brown sugar
½ tsp ground cinnamon
½ cup soft butter
1 egg
¼ cup milk
½ tsp baking soda

Directions:

1. Preheat oven at 350° F
2. Mix the oatmeal, flour, brown sugar and cinnamon in a large bowl.
3. Mix the butter, egg, milk and baking soda in another bowl.
4. Pour the content of the second bowl into the first and mix with your hands until homogenous. Add chocolate chips, raisins or any other ingredient you feel like to make it festive.
5. Roll the dough into small balls, then flatten into round cookies and place on baking sheet with enough room for the dough to expand slightly.
6. Bake about 10 minutes.

NOTE: The cookies will still be soft when you take them out of the oven. They will set when cooling.

1, 2, 3 Shortbread (Glenys Stowe, former library employee)



Ingredients:

4 oz sugar (110 g or ½ cup)
8 oz unsalted butter (225 g or 2 sticks or 1 cup)
12 oz flour (335 g or 2 2/3 cups)

Directions:

1. Preheat oven at 350°-375° F (depending on the oven)
2. Cut the butter into small pieces in a mixing bowl. Add the sugar and sifted flour.
3. Using your fingertips, mix into “breadcrumbs”, then into dough. Divide in two.
4. Press each ball of dough into an ungreased shallow sponge tin and prick all over with a fork.
5. Bake for 20 to 25 minutes, or until golden brown.
6. Let cool thoroughly, then cut into pieces before removing from the pan.

Black Bottom Cupcakes (Francine Bazinet, library employee)

Makes 12 cupcakes



Ingredients:

First bowl:

250 g cream cheese
1 egg
1/8 tsp salt
1/3 cup sugar
1 cup chocolate chips

Second bowl:

1½ cup flour
¼ cup cocoa
1 cup sugar
½ tsp salt
1 tsp baking soda
1/3 cup vegetable oil
1 cup water
1 tsp vanilla extract
1 tbsp vinegar

Frosting (optional):

¼ lb butter
85 g cream cheese
2 cups icing sugar (or more)
2 tsp vanilla extract

Directions:

1. Place rack in the middle of the oven and preheat at 350° F.
2. Grease a 12-cup muffin pan or line with paper liners.
3. In the first bowl, mix cream cheese, egg, salt and sugar with an electric mixer. Add chocolate chips and mix with a spoon.
4. In a second bowl, sift the flour, cocoa, sugar, salt and baking soda. Add vegetable oil, water, vanilla extract and vinegar. Whisk until homogenous.
5. Fill one third of each mould with the second mix. In the center of each, add one heaping teaspoon of the first mix.
6. Bake 30-35 minutes, until a toothpick inserted in the center comes out clean.
7. Let cool slightly, then unmould and let cool completely on a rack.

Frosting:

1. In a bowl, mix all the ingredients with a fork until smooth. Frost cupcakes and serve.

Snowballs (Kathy Wilson, library employee)

Makes 24 to 36 snowballs, can be frozen.



Ingredients:

Snowballs:

2 eggs
1 cup brown sugar
1 cup chopped dates
½ cup chopped walnuts
¾ cup flour
1 tsp salt
1 tsp baking powder
1 tsp vanilla extract

Icing:

1 cup icing sugar
1 to 2 tbsp water
About 1 cup Coconut flakes

Directions:

1. Preheat oven at 325° F.
2. Beat the eggs, brown sugar, dates and walnut in a bowl.
3. Sift the flour into another bowl and mix with salt and baking powder. Add to the first mixture, along with the vanilla extract. Mix well.
4. Pour the mixture in a greased 8 x 8-inch baking pan and bake for 40 minutes.
5. Cut into squares and let cool in the baking pan for 20 minutes.
6. Remove the squares and roll them into balls. Let cool again.

NOTE: For this last step, you can wear rubber gloves to keep from burning your fingers.

Icing:

1. Make a thin white icing mixture by adding water to the icing sugar.
2. Coat each ball in the icing, then roll in coconut.

Recipe taken from the book "Flavours of Pointe-Claire : beloved recipes from our community", available at the Pointe-Claire public library

Aunt Carmelle's Soup (Marie-Hélène Séguin, library employee)

Makes 6 time 500 ml containers



Ingredients:

3 litres chicken broth
½ cup barley
½ cup split peas
1 medium onion, finely chopped
3 cups carrots, grated
1 medium rutabaga, grated
1 tbsp butter
Salt, pepper
½ tsp sambal oelek (optional)

Directions:

1. In a large pot, sauté the onion in the butter until transparency.
2. Add the chicken broth and bring to a boil.
3. Add the barley and split peas.
4. Simmer at medium-low for 1½ hour.
5. Grate the carrots and rutabaga and add them with the sambal oelek (optional).
6. Cook another hour, or until the peas are tender.

Recipe taken from the book "Flavours of Pointe-Claire : beloved recipes from our community", available at the Pointe-Claire public library