



PACIFIC CASCADE MIDDLE SCHOOL PTSA

HOLIDAY BAKING

Double Chocolate Crinkle Cookies
Citrus Olive Oil Cake

If you are planning to cook along with us during class, below is a list of all mise en place (prep) that should be completed before your class. We will be prepping the ingredients with you during class, while incorporating knife skills, cooking tips, and plating tricks. You can also choose to prepare ingredients prior to class if you would like a slower, more relaxed pace, and time to take notes.

MISE EN PLACE: this is a cooking term which means to have your ingredients and equipment ready before your cooking begins:

- Have your recipe printed and/or nearby for reference. **We recommend reading through your recipe before the start of the class.**
- Gather all equipment listed.
- Gather, measure, and wash (as needed) all ingredients listed.

EQUIPMENT:

- Parchment paper
- 8-inch round cake pan
- Measuring spoons
- Measuring cups (both liquid and solid)
- Baking spatula
- Whisk
- Tablespoon or small ice cream scooper
- Butter knife
- Large baking sheets (2)
- Knife (full-size chef's knife)
- Cutting board
- Mixing bowls – all sizes
- Stand mixer with paddle attachment/Hand-held mixer
- Citrus zester

GROCERY LIST:

- All-purpose flour (2 cups)
- Unsweetened natural cocoa powder (½ cup + 2 tablespoons)
- Granulated sugar (1½ cups + 3 tablespoons)
- Light or dark brown sugar (½ cup)
- Confectioners' sugar (1 cup + plus for dusting)
- Baking soda (1 teaspoon)
- Baking powder (1 tablespoon)
- Kosher salt (1/2 teaspoon)
- Unsalted butter (1 stick or 8 tablespoons)
- Large eggs (4)
- Lemons (4)
- Vanilla extract (1 teaspoon)
- Semi-sweet chocolate chips (mini or regular sized) (1 cup)
- Olive oil (1 cup)
- Non-stick baking spray

Optional (for serving):

- Fresh berries
- Whipped cream