



The ATI Employee Cookbook

INTEGRITY TEST KITCHEN

Compliance Week 2026



Five core ingredients. One recipe for excellence.

Integrity • Passion • Teamwork • Excellence • Agility

Recipes and traditions shared by our colleagues.

First draft • October 26, 2026



From our kitchens

This collection brings together favorite recipes, family traditions and everyday favorites from ATI colleagues. Our five core ingredients—Integrity, Passion, Teamwork, Excellence and Agility—set the table for Compliance Week.

Our recipe for integrity

Appetizers start with our core values. Policies provide the main course, procedures make the recipe work, and ethics is the sweet spot.

Explore the recipes

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Finish the recipe

Procedures make the recipe work. Ethics is the sweet spot.

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Draft note: contributor quantities and methods are being confirmed. Two recipe pages are reserved while missing ingredients or cooking instructions are resolved.



APPETIZERS — CORE VALUES

Beer Bread with Honey Butter

Shared by Jessica Stephens

Ingredients

- 3 cups of all-purpose flour
- 1 tablespoon baking powder
- Kosher salt to taste
- 1 (16 ounce) beer (I prefer a pumpkin or a fruit flavored beer)
- 1/2 cup honey
- 6 tablespoons of cold salted butter (sliced into 8 slices)

Honey Butter

- 1 stick of salted butter at room temperature
 - Honey to taste (I add around 1-2 tablespoons)
1. Preheat oven to 375 degrees. Grease a loaf pan with butter.
 2. Add the flour, baking powder, and a pinch of salt to the mixing bowl. Add in the beer and honey. Mix until combined (do not over mix). Batter should be wet, but not runny. If it's too dry, add more beer. Pour the batter into the prepared loaf pan. Arrange the cold butter slices on top.
 3. Place the loaf pan on a baking sheet on the middle rack in the oven for 45-55 minutes. The top of the bread should look lightly browned.
 4. While the bread is baking mix the room temperature butter and honey in a small container.
 5. Enjoy! The bread is best enjoyed warm.



APPETIZERS — CORE VALUES

Baked Brie Bites with Bacon and Hot Pepper Jelly

Shared by Meghan Brennan

Prep Time: 10 minutes

Cook Time: 15-17 minutes

Total Time: Approximately 25-30 minutes

Yield: 24 bites

Ingredients

2 dozen frozen phyllo cups (found in the frozen aisle of most grocery stores)

8 oz Brie cheese, rind removed

2 cups cooked bacon bits

½ cup hot pepper jelly

Instructions

1. Preheat the oven. Preheat oven to 350°F. Arrange the phyllo cups on a baking sheet.
2. Prepare the Brie. Remove the rind from the brie cheese and cut the cheese into cubes.
3. Fill the cups. Place one cube of brie into each phyllo cup. Sprinkle bacon bits over the brie.
4. Bake. Place the baking sheet in the oven and bake for 12 minutes, or until the brie is melted.
5. Add the pepper jelly. Remove the baking sheet from the oven and add a small dollop of hot pepper jelly to each cup.
6. Finish baking. Return the baking sheet to the oven for an additional 3-5 minutes.
7. Cool and serve. Remove from the oven and allow the bites to cool slightly before serving. Enjoy!



Baked Brie Bites with Bacon and Hot Pepper Jelly | continued

Recipe Notes

Make it your own! Exact measurements are not necessary for this recipe. Add as much brie, bacon, and hot pepper jelly as you like to suit your taste. Adjust the heat. Use more or less hot pepper jelly depending on your preferred level of sweetness and spice. Serve warm. These bites are best enjoyed warm, when the brie is melted and creamy and the phyllo cups are crisp. These easy, crowd-pleasing appetizers combine creamy brie, savory bacon, and sweet heat from the pepper jelly for the perfect bite. They're a great addition to holiday gatherings, office parties, potlucks, or any special occasion!

**APPETIZERS — CORE VALUES**

7-Layer Mexican Dip

Shared by Mia Smith

**Ingredients**

- 2 cans of 10 ½ oz refried bean dip
- 2 cans of frozen guacamole
- 1 cup of sour cream
- ½ cup of mayonnaise
- 1 packet of taco seasoning mix
- 1 cup of scallions
- 3 medium tomatoes
- 1 small can of sliced black olives
- 8 oz of shredded cheddar cheese

Preparation Instructions

1. Spread a layer of bean dip evenly over the bottom of a 9x13 in dish.
2. Spread a layer of guacamole over the bean dip.
3. Mix sour cream, mayonnaise, and taco seasoning and spread a layer over the guacamole.
4. Chop scallions and sprinkle them over the sour cream mixture.
5. Chop tomatoes, mix them with black olives, and sprinkle them over the green onions.



7-Layer Mexican Dip | continued

6. Sprinkle shredded cheese on top of the tomatoes/black olives.
7. Refrigerate.
8. Serve with tortilla chips that do not easily break! P.S. This is even better when prepared a day ahead. I make this for every party, and it's always a hit!



7-Layer Mexican Dip

Mia's ingredient layout





APPETIZERS — CORE VALUES

Party Wings

Shared by Sharon Fulton

5 lbs of chicken wings

1 cup orange juice

1 cup brown sugar

1 cup teriyaki sauce

Roast at 350 until all the juice is absorbed and gooey.. takes about 3 to 4 hours.



APPETIZERS — CORE VALUES

Famous Chipped Beef Cheeseball

Shared by Sharon Fulton

8oz Cream Cheese

2oz Buddig Corned Beef

½ bunch Green Onions

Pinch or two of Dill (fresh is best-but seasoning works as well)

Pinch White Pepper

A Pinch of Accent (Monosodium glutamate)

Let the Cream Cheese soften to room temperature so it is easier to combine/mix the ingredients. Slice corned beef into small cuts by cutting/slicing into straight rows and then cut perpendicular into smaller pieces. Wash the green onions & let dry. Cut/chop and only use the green parts of the onions. Mix all ingredients in a bowl and shape into a ball. Serve with butter crackers.



APPETIZERS — CORE VALUES

Double Tomato Bruschetta Dip

Shared by Sharon Fulton

6 roma (plum) tomatoes, chopped

1/2 cup sun-dried tomatoes, packed in oil

3 cloves minced garlic

1/4 cup olive oil

2 tablespoons balsamic vinegar

1/4 cup fresh basil, stems removed

1/4 teaspoon salt

1/4 teaspoon ground black pepper

French Baguette to toast yourself or buy toasted baguettes from Costco or local bakery

In a large bowl, combine the roma tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt, and pepper. Refrigerate for 2 hours before serving for best flavor. Serve with freshly toasted French Baguette or buy toasted baguettes from Costco or local bakery.



MAINS — POLICIES

Sheet-Pan Miso Chicken and Sweet Potatoes

Shared by Andrea DeLong

Ingredients

1 - 1" piece ginger, peeled, grated or finely chopped
3 - cloves garlic
2 Tbsp. - Chili crisp
2 Tbsp. - honey
2 Tbsp. - miso paste
1 Tbsp. - rice wine vinegar
1 Tbsp. plus 1 tsp. oil (divided)
1 lb. - sweet potatoes cut into $\frac{3}{4}$ " pieces
2 - small shallots, quartered
4 - bone-in, skin-on chicken thighs (about 2 lbs.)
Salt
Pepper
Optional: Chopped cilantro (for garnish if you are feeling frisky)

Directions

Arrange rack in the center of the oven, preheat to 425°. Place a baking sheet on the rack to preheat with the oven. In a small bowl, combine ginger, garlic, chili crisp, honey, miso, vinegar, and 1 Tbsp. oil. In a large bowl, combine potatoes and shallots. Add half the miso mixture; season with salt and toss until coated. Carefully remove the baking sheet from oven. Drizzle with remaining 1tsp oil. Arrange potatoes and shallots in an even layer on sheet. Pat chicken dry; generously season both sides with salt and pepper. Transfer to large bowl and add remaining miso mixture. Toss until coated. Arrange on sheet skin side up with potatoes in a single layer (may have to nudge some potatoes out of the way). Bake, rotating sheet halfway through, until chicken reaches 165 ° and potatoes are cooked through and starting to caramelize (30-35 mins) Turn on broiler. Broil watching closely, until chicken skin is starting to brown, 2 to 3 minutes. Optional: Top with cilantro and additional chili crisp. * Recommend serving over rice.



MAINS — POLICIES

Lemon Chicken Noodle Soup

Shared by Ansley Merritt

Ingredients

One large rotisserie chicken (two if it is small), shredded
Two cups of diced carrots
Two cups of diced celery
Two cups of diced yellow onions
Half a stick of salted butter
¼ of a cup of olive oil
One container of chicken stock
One container of chicken broth
One chicken bouillon cube
½ of a cup of fresh squeezed lemon juice
Two-Three bay leaves (depending on size)
Three tablespoons of garlic powder
Three tablespoons of onion salt
One tablespoon of thyme
Two – three cloves of garlic, minced
One tablespoon of salt (or season to personal preference)
One tablespoon of pepper (or season to personal preference)
Egg noodles (or noodles of personal preference)

Instructions

In a large pot, melt the butter and pour in the olive oil. Once that is warm, pour in the chopped carrots and celery and let those soften, about 5 minutes over medium heat. Then add in the diced onions and allow those to become translucent, another 5 minutes. Once the onions are translucent, add in the minced garlic and allow that to become aromatic-about 2 minutes. Then add in the shredded chicken as well as the chicken stock and chicken broth. Then add in all your seasonings as well as the chicken bouillon cube and the bay leaves. Cover with a lid until it comes to a boil, after that-turn the heat to low and allow the soup to simmer for 30 minutes. I personally like to make my noodles separately as they will not absorb all of the broth in the leftovers. Boil the noodles according to the packaging. Once the soup has simmered for 30 minutes, remove the bay leaves and add in the lemon juice. Place the noodles in your serving bowl and ladle the soup over them and enjoy!



MAINS — POLICIES

Bourbon Chicken over Jasmine Rice

Shared by Melissa Spivy

Ingredients

Boneless Chicken Thighs
Chicken Seasoning of choice
3 tablespoons butter
½ cup brown sugar
¼-1/2 cup soy sauce
¼ cup Hoisin Sauce
1 tablespoon garlic
Splash of bourbon (or apple juice)
**(Veggie of choice – optional)

Season chicken both sides and brown in a lightly oiled pan. Once cooked through remove them to rest. Chop into bite sized pieces. Use the butter to deglaze your pan, adding in soy and garlic as it melts. Scrape up all the bits for more flavor. Add in sugar and stir until dissolved. Add in Hoisin sauce and add back in the chicken pieces. Add a splash of Bourbon (or apple juice) and simmer as you cook Jasmine rice. ** Optional: Toss some broccoli or bell peppers in with the sauce as it simmers to let them soften and add a veggie to the dish. Note: This is reminiscent of the bourbon chicken you could get in the mall in the 90s.



MAINS — POLICIES

Crock Pot Shredded Chicken Tacos

Shared by Sharon Fulton

Recipe coming soon

Cooking instructions are being confirmed with the contributor.

This page is reserved for the next draft.



MAINS — POLICIES

Pantry Chicken Chili

Shared by Sharon Fulton

- (2) 12.5oz cans chunk chicken breast packed in water
- (2) 15oz cans tomato sauce
- (2) 10oz cans Rotel Original diced tomatoes & green chilies
- (2) 15.5oz cans Brooks Mild chili beans
- 2 Tbsp chili powder
- 1 tsp ground cumin
- 1 tsp ground black pepper
- 1 tsp salt

Chili toppings (crackers, shredded cheese, chopped onions, sour cream, chives)

Drain chicken chunks and add to large pot. Use a meat chopper (If you don't have one of these, get one, total game changer!) to break apart chicken chunks until it is shredded.

Add the remaining ingredients and stir well. Simmer for 30 minutes. I rinse the cans as I go and add that water to the mix which yields a thinner chili. Use your judgement based on how thick you like your chili. The recipe above is mild with a kick – increase or decrease the amount of chili powder to your taste. Freezes well!



MAINS — POLICIES

Zucchini Soup

Shared by Sharon Fulton

8 cups sliced zucchini

2 cups sliced onion

2 or 3 tablespoons chicken bouillon

2 teaspoons salt

1 teaspoon pepper

2 medium potatoes

Combine above ingredients with 2 cups water. Cook until tender. 8oz cream cheese 4 cups milk Combine milk and cream cheese in blender and blend until smooth. Add cooked vegetables and blend until smooth. Return to pan and simmer for 15 minutes (do not boil). Freezes well!

**MAINS — POLICIES**

Spicy Grilled Herb Chicken

Shared by Tim Macon



Ingredients

Chicken Breast (Don't worry, it will not be dry!)

1 tsp. red pepper flakes (More if you like it super spicy! A little goes a long way)

Whatever your typical BBQ seasonings are. (Try to keep it simple)

¼ to ½ cup of Ranch Dressing (Depending on your quantity)

1 tsp. McCormick Smokehouse Maple Seasoning (If you can grind this it amplifies the effect)

Directions

Thinly sliced chicken breast (you want these to be able to cook quickly) and try to make portions sizes equal. Lightly season with your preferred BBQ seasoning and add to a gallon size plastic bag. Add Ranch dressing, seal bag and mix until all of the chicken is coated. Add more ranch if needed to ensure chicken is coated (no need to have is running off, just coated). Add red pepper flakes to taste (be careful a little goes a long way) and Smokehouse Maple seasoning and mix again. Let marinate in refrigerator for at least 2 hours but preferably overnight.



Spicy Grilled Herb Chicken | continued

Cooking

Heat grill to a medium high heat. Charcoal is my preference, but any grill will work. This cooks quick so plan to pay close attention. Grill on each side for a minimum of 3 minutes or until you have achieved your desired doneness. The chicken will be exceptionally moist unless you overcook. Let rest in a closed container for at least 15 minutes before serving. Enjoy! (Note: If you prefer thighs, no worry, just increase your cook time and ensure you reach an internal temperature between 165°F-175°F and extend your marinating time to a minimum of 4 hours)

**SIDES — PROCEDURES**

Angel's Savory Southern Collard Greens

Shared by Angel Wilkerson



Ingredients

- 2 lbs. fresh collard greens, thoroughly washed, tough stems removed, and chopped
- 1 smoked ham hock
- 4-5 cups chicken broth, or enough to mostly cover the greens
- 1-2 tablespoons brown sugar, to taste
- 1 tablespoon apple cider vinegar
- 1-2 tablespoons butter
- 1 tablespoon minced garlic
- 1 teaspoon Lawry's Seasoned Salt, plus more to taste
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon black pepper
- ¼ teaspoon crushed red pepper flakes, or more to taste
- ½ small onion, diced (optional)



Angel's Savory Southern Collard Greens | continued

Preparation

1. Prepare the greens. Thoroughly wash the collard greens, remove the tough center stems, and chop or tear the leaves into manageable pieces.
2. Build the broth. Add the ham hock and chicken broth to a large pot. Bring to a boil, then reduce the heat, cover, and simmer for about 30 minutes to begin flavoring the broth.
3. Add the collards. Add the greens to the pot in batches, allowing each batch to wilt down before adding more.
4. Season. Stir in 1 tablespoon brown sugar, apple cider vinegar, minced garlic, Lawry's, garlic powder, onion powder, black pepper, red pepper flakes, and diced onion if using.
5. Cook low and slow. Cover and simmer over low heat for approximately 1½-2 hours, stirring occasionally, until the collards are very tender.
6. Finish with butter. Once the greens are tender, stir in 1-2 tablespoons butter and simmer for another 5-10 minutes.
7. Taste and adjust. Taste both the greens and the flavorful cooking broth— traditionally called pot liquor. Add the remaining tablespoon of brown sugar if you prefer them a little sweeter, or adjust the seasoned salt, vinegar, or red pepper to get the balance you like.
8. Finish the ham hock. Remove the ham hock. If desired, pull off the tender meat, discard the bone and skin, and stir the meat back into the greens.
9. Serve warm with a little of the pot liquor spooned over the greens.

Optional note

These collard greens are inspired by my late aunt's recipe and the flavor I grew up loving —tender, savory, slightly sweet, and finished with just enough kick. I've spent a lot of time trying to recreate that perfect balance, and this is my version.



SIDES — PROCEDURES

Shaved Brussels Salad

Shared by Kee

Ingredients

½ small red onion
1 lemon, juiced
1 teaspoon honey
1 teaspoon whole grain mustard
1 pinch salt and freshly ground black pepper
1 tablespoon olive oil
3 cup Brussels sprouts (use larger sprouts if possible)
1/2 cup finely grated pecorino romano

Directions

Step 1 Soak the onion slices in a small bowl of cold water for 15 to 20 minutes while you prepare the rest of the ingredients. Step 2 In a small bowl, whisk together the lemon juice, honey, mustard and a pinch of salt and pepper. Whisk in the olive oil until the dressing is emulsified. Set aside. Step 3 Trim all of the Brussels sprouts, cutting off any bruised outer leaves and slicing off a good portion of the hard root end. Using a mandoline, shave the sprouts one at a time. When you're done, use your fingers to gently separate the leaves so that the shredded sprouts resemble a very fine slaw. Step 4 Put the sprouts in a serving bowl and toss gently with the onions (which you've now drained) and the dressing. Fold in the pecorino, taste and adjust seasonings if necessary. Serve immediately, before it starts to wilt!



SIDES — PROCEDURES

“Oh Boy” Waffles or Pancakes

Shared by Sharon Fulton

Recipe coming soon

The complete ingredient list is being confirmed with the contributor.

This page is reserved for the next draft.



SIDES — PROCEDURES

Corn Pudding Casserole

Shared by Sharon Fulton

15oz can of whole kernel corn, drained

15oz can of cream-style corn

18.5oz package corn muffin mix

1 cup sour cream

3 eggs

1/4 cup melted butter

Mix all ingredients. Spoon into 13 x 9 inch baking dish sprayed with non-stick cooking spray.

Bake at 375 degrees for 35-40 minutes. Cut into bars or dip with a spoon.

**DESSERTS — ETHICS**

Chocolate Chip Cookies

Shared by Amber Van Ness

Ingredients

1 cup light brown sugar

½ cup butter

1 egg

1 ½ cups flour

½ tsp. baking soda

½ tsp. salt

1 tsp vanilla extract

½ cup dark chocolate chips, or measured with your heart

Cream together the sugar and butter, then add in the egg and vanilla. Sift together the dry ingredients and stir them in a little at a time until mixed. Fold in the chocolate chips then chill dough for about 30 minutes or until cold. Form dough into balls and place about 3" apart on a greased cookie sheet. Bake at 375° for 12-15 minutes. Enjoy!

**DESSERTS — ETHICS**

White Chocolate Lemon Cookies

Shared by Ansley Merritt

Ingredients

2 and $\frac{1}{4}$ cup all-purpose flour
 $\frac{3}{4}$ cup salted butter
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon kosher salt
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup brown sugar, packed
1 large egg
Zest of 1 lemon
2 tablespoons of freshly squeezed lemon juice
1 teaspoon vanilla extract
1 cup of white chocolate chips or chopped white chocolate

Instructions

Preheat your oven to 350 degrees and line two baking sheets with parchment paper. Mix your dry ingredients by whisking together the 2 $\frac{1}{4}$ cup of all-purpose flour, $\frac{1}{2}$ teaspoon baking soda, and $\frac{1}{2}$ teaspoon kosher salt in a bowl. Once completed, set aside. Next, cream the butter and sugar. In a large bowl, beat the $\frac{3}{4}$ cup salted butter (softened), $\frac{3}{4}$ cup granulated sugar, and $\frac{1}{4}$ cup brown sugar until light and fluffy, which usually takes 2 minutes (I use my stand mixer with the paddle attachment to not overmix the butter and sugar). After the two minutes are done, add in the 1 large egg, the zest of 1 lemon, two tablespoons of fresh lemon juice, and 1 teaspoon vanilla extract until well combined. Once everything is all incorporated, gradually mix in the dry ingredients until combined, then fold in the 1 cup of white chocolate chips or chopped white chocolate. Scoop the dough into 1.5 tablespoon balls (I use an ice cream scoop) and place on the prepared baking sheets, spacing out the balls about 2 inches from each other. Bake until the edges are just set and the centers still look slightly soft, about 10- 12 minutes. Let cool on the baking sheet for a few minutes before transferring to a wire rack.

**DESSERTS — ETHICS**

Twix Remix

Shared by Haley Back



Equipment + Ingredients + Preparation including tips:

9x9-inch baking pan

Large bowl

Small saucepan

For the shortbread layer

2 cups almond flour

$\frac{1}{4}$ cup melted coconut oil (I buy pre-melted coconut oil from the store, but you can also melt your own if you have jarred coconut oil)

$\frac{1}{4}$ cup maple syrup

1 teaspoon vanilla extract

For the caramel layer

$\frac{3}{4}$ cup creamy peanut butter (natural/unsweetened)

$\frac{1}{4}$ cup coconut oil

$\frac{1}{4}$ cup maple syrup

1 teaspoon vanilla extract

For the chocolate layer

1 cup chocolate chips (I use milk as I'm not a fan of dark chocolate, but either is



Twix Remix | continued

fine)

1 tablespoon coconut oil

Flaky salt for topping (optional, but perfect for the salty/sweet lovers)

1. Preheat oven to 350 degrees Fahrenheit and line a 9x9-inch baking pan with parchment paper

2. Add all shortbread ingredients to a large bowl and mix to combine. Then, transfer the crust to your pan and press the crust down into an even layer over the base of your pan. Bake for 12 minutes or until lightly golden brown around the edges. Let cool for at least 10 minutes before adding the caramel.

3. Make the caramel layer by adding all caramel ingredients to a small saucepan over medium-low heat. Whisk together, and continue whisking as it starts to gently bubble. After 2 minutes, remove the caramel from the heat and pour over the cooled shortbread crust. Transfer the baking pan to the fridge to allow the peanut butter to sit for 1 hour. Once the caramel is completely set and firm to the touch, make the chocolate layer.

4. To make the chocolate layer, melt together the chocolate chips and coconut oil in the microwave (or double boiler if preferred) until completely smooth. Pour the melted chocolate over the caramel and gently spread into an even layer. Transfer the pan back to the fridge to set one last time for about 30 minutes or until chocolate is hardened. Remove from fridge, remove from pan, and cut into 16 “full size” bars or 32 “mini” bars.

Tips

The trickiest layer is the caramel – it can struggle to set so I suggest leaving it in the fridge for as long as possible before adding the chocolate layer. Sometimes I even put the pan in the freezer instead. If you start to cut and the caramel layer ends up being a bit messy, that’s ok – caramel is supposed to be ooey gooey! Before cutting the bars, let the knife sit in a cup of hot water for a minute or two. This helps create a clean cut and reduces cracking in the chocolate layer. Most importantly, enjoy!



DESSERTS — ETHICS

Morgan Family Oatmeal Cookies

Shared by Morgan Family Oatmeal Cookies

Ingredients

1 cup butter, softened
1 cup sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
1 1/2 teaspoons salt
1 teaspoon baking soda
1 1/2 cups flour
3 cups Old Fashion oatmeal

Instructions

1. Preheat oven to 350 degrees.
2. Cream butter and both sugars; add eggs and vanilla and beat until fluffy.
3. Stir flour, salt and baking soda in a small bowl. Add to butter mixture.
4. Mix in oats.
5. Drop by rounded tablespoons onto baking sheet; bake for 10-12 minutes.

Contributor note

If done correctly, these cookies do not “rise” (they are flat and sticky). Some like them best if refrigerated before serving. Enjoy.



From the family recipe card

Shared with the Morgan Family Oatmeal Cookies submission

Molly's Oatmeal Cookies

1 C butter, softened	1 1/2 Tsp salt
1 C sugar	1 tsp baking soda
1 C brown sugar	1 ½ c flour
2 eggs	3 c Old Fashion oatmeal
1 tsp vanilla	

1. Preheat oven to 350 degrees
2. Cream butter and both sugars; add eggs and vanilla and beat until fluffy;
3. Stir flour, salt and baking soda in a small bowl. Add to butter mixture.
4. Stir in oats;
5. Drop by rounded tablespoons onto baking sheet; bake for 10-12 minutes;

**DESSERTS — ETHICS**

Puly's Ricotta Cake

Shared by Fio Cingolani

**Contributor note**

This is my absolute favorite dessert my grandma used to make for me. She passed away a couple of months ago, so making this cake will now be one of the sweetest traditions I can keep feeling close to her.

Ingredients**For the crust**

- 1 cup + 2 tablespoons (8.8 oz) unsalted butter, softened to room temperature
- 1 cup granulated sugar
- Zest of 1 lemon
- 2 large eggs
- 3 $\frac{1}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup + 1 tablespoon cornstarch
- 1 tablespoon baking powder
- 1 pinch salt

For the filling

- 2.2 lb whole-milk ricotta



Puly's Ricotta Cake | continued

5.3 oz cream cheese
3 large eggs
3 tablespoons + 1 teaspoon heavy cream
Zest of ½ lemon
1 cup granulated sugar

For decorating

Powdered sugar, as needed

Pan

8-inch round tart pan, approximately 2 or 3 inches deep

Instructions

Make the crust

1. Place the softened butter in a large bowl. The butter should be very soft and at room temperature.
2. Add the sugar and lemon zest. Using an electric mixer, beat until the mixture becomes pale and creamy.
3. Add the eggs one at a time, beating well between each addition.
4. Sift together the flour, cornstarch, salt, and baking powder. Add all the dry ingredients to the butter mixture at once.
5. Using a spatula, gently incorporate the dry ingredients. It will look like a lot of flour, but I promise it will absorb.
6. Press the dough together without kneading it. Place it on plastic wrap, flatten it into a disk, cover it, and refrigerate for at least 2 hours.

Prepare the crust

7. Preheat the oven to 350°F.
8. Divide the dough into two pieces, with one piece slightly larger than the other. The larger piece will be used for the bottom and sides of the tart.
9. Roll the larger piece into a circle. If it sticks slightly, dust your work surface and the dough with a little flour. If it is very sticky, roll it out between parchment paper or plastic wrap, which will make it easier to transfer to the pan.
10. Line the tart pan with the dough, covering the bottom and sides.
11. Place aluminum foil directly against the surface of the dough. Use pie weights or another pan that fits inside the tart to weigh the dough down.



Puly's Ricotta Cake | continued

12. Bake for 10 minutes.
13. Keep the second piece of dough rolled out and refrigerated while you prepare the filling.

Make the filling

14. Reduce the oven temperature to 325°F.
15. Place the ricotta, cream cheese, eggs, heavy cream, lemon zest, and sugar into a blender or food processor.
16. Process until the mixture is completely smooth and creamy. This is the secret to getting an extra-creamy filling.

Assemble and bake

17. Pour the filling into the cooled crust and smooth the top.
18. Place the reserved piece of dough over the filling to create the top crust.
19. Press the edges together firmly with your fingers to seal the tart.
20. Prick the top crust several times with a fork. This allows the steam produced by the liquid in the filling to escape.
21. Bake at 325°F for approximately 60-70 minutes.
22. Remove from the oven and allow the tart to cool completely at room temperature.
23. Refrigerate for at least 2 hours before serving.
24. Dust generously with powdered sugar before serving.



DESSERTS — ETHICS

Pumpkin Goopy Butter Cake

Shared by Kee

Ingredients

Cake

- 1 (18 1/4 ounce) package yellow cake mix
- 1 egg
- 8 tablespoons butter, melted

Filling

- 1 (8 ounce) package cream cheese, softened
- 1 (15 ounce) can pumpkin
- 3 eggs
- 1 teaspoon vanilla
- 8 tablespoons butter, melted
- 1 (16 ounce) box powdered sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

Directions

1. Preheat oven to 350.
2. To make the cake: Combine all of the ingredients and mix well.
3. Pat batter into a lightly greased 13x9-inch baking pan with hands into an even layer.
4. Prepare filling.
5. To make the filling: In a large bowl, beat the cream cheese and pumpkin until smooth.
6. Add the eggs, vanilla, and butter, and beat together.
7. Next, add the powdered sugar, cinnamon, nutmeg, and mix well.
8. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes.
9. Make sure not to over bake as the center should be a little goopy.
10. Serve with fresh whipped cream or cinnamon-flavored ice cream.

**DESSERTS — ETHICS**

Best Sugar Cookies

Shared by Sharon Fulton

1 cup sugar

½ cup butter

½ cup canola oil

2 ½ cups flour

1/8 teaspoon salt

1 teaspoon cream of tartar

1 teaspoon baking soda

1 egg (well beaten)

1 tablespoon vanilla

Sift all dry ingredients together except the sugar. Cream butter and sugar then add oil and beaten egg and mix all together with flour mixture. Roll into small balls. Roll in sugar and place on baking sheet. Flatten with fork. Shake your favorite holiday sprinkles. Bake at 350° for 10-12 min. or to desired brownness. These cookies should be crispy and will virtually melt in your mouth.



DESSERTS — ETHICS

Chocolate-Peanut Butter Balls

Shared by Sharon Fulton

2 cups peanut butter

2 cups powdered sugar

2 cups graham cracker crumbs

2 sticks butter, softened

Chocolate Almond Bark

Mix top ingredients and refrigerate for 2 hours. Roll into bite-sized balls and refrigerate 1 hour. Roll in melted chocolate almond bark. Refrigerate 1 hour before serving.



DESSERTS — ETHICS

Blueberry Delight

Shared by Sharon Fulton

- 2 cups graham cracker crumbs
- 1 cup powdered sugar
- 1 stick margarine or butter
- 1 package (8 oz.) of cream cheese
- 1 package Dream Whip
- 1 can of blueberry pie filling

Melt margarine/butter, add graham cracker crumbs, and pat into 9x13 glass baking dish.

Bake at 350 for 8 min. Mix cream cheese and powdered sugar together and put over graham cracker crumbs (may add 2 T of milk to this mixture to make easier to spread). Add layer of Dream Whip on top of cream cheese layer. Carefully layer on top with blueberry pie filling. Chill for 2 hours or more before serving. Enjoy!



DESSERTS — ETHICS

Banana Bread

Shared by Sharon Fulton

3-4 very ripe bananas, smashed
1/3 cup melted butter
1 cup sugar
1 egg, beaten
1 teaspoon vanilla
1 teaspoon baking soda
Pinch of salt
1 1/2 cups all-purpose flour
1/2 cup semi-sweet chocolate chips, optional
1 cup walnuts, chopped, optional

No need for a mixer for this recipe. Preheat the oven to 350°F (175°C). With a wooden spoon, mix butter into the mashed bananas in a large mixing bowl. Mix in the sugar, egg, and vanilla. Sprinkle the baking soda and salt over the mixture and mix in. Add the flour last, mix. Pour mixture into a buttered 4x8 inch loaf pan. Bake for 1 hour. Cool on a rack. Remove from pan and slice to serve. Freezes well!