



FLOUR + WATER

ASPECT'S FAVORITE DESSERTS

WELCOME TO ASPECT'S FAVORITE DESSERTS

We knew we had Engineers and Scientists among us. But it turns out we have Bakers, Chefs, and Pâtissiers as well!

We asked you to share your favorite desserts, and we received a smorgasbord of treats: Cakes, Torts, Cookies, Pies, Marshmallow Toast, Cocktails (you can drink your dessert too!). There's (bread)th and variety in these 30+ desserts – from vegan to dairy-rich, simple to wonderfully ambitious.

As delicious as the desserts look, the stories attached to them are just as good. They tell tales of friends, family, and the joys of cooking for one another. They bring the comforts of home and fond memories to life. We hope you try a new recipe in this book and build new delicious memories of your own.

HAPPY HOLIDAYS.



TABLE OF CONTENTS

PIES

<i>Salted Dark Chocolate Caramel Oreo Pie</i> . . .	2
<i>Faye's Fabulous Apple Pie</i>	3
<i>Strawberry-Rhubarb Pie</i>	5
<i>Triple Berry Pie</i>	7
<i>Grasshopper Pie</i>	9
<i>Chocolate Peanut Butter Tart</i>	11

COOKIES

<i>Coconut Macaroons</i>	14
<i>Fancified Rosemary Shortbread</i>	15
<i>Cocoa Fudge Cookies</i>	16
<i>Browned Butter Sugar Cookies</i>	18
<i>Oatmeal Chocolate Fighting Cookies</i>	19
<i>Peanut Butter Cup Cookies</i>	21

BARs

<i>Espresso Caramel Bars</i>	23
<i>Black-and-White Cheesecake Squares</i>	25
<i>Norwegian Blueberry Bars</i>	26
<i>Hello Dollys</i>	27
<i>No-Bake Nanaimo Bars</i>	29

CAKES

<i>Banana Custard Torte</i>	32
<i>Apple Chocolate Chip Cake</i>	33
<i>Texas Sheet Cake</i>	35
<i>Pumpkin Pie Cupcakes</i>	37
<i>Emily's Killer Crumble</i>	39

SWEET BREADS

<i>Sugar-Free Orange Lightning Loaf</i>	42
<i>Chocolate Tea Bread</i>	43
<i>Marshmallow Toast</i>	45
<i>Kremrole</i>	47
<i>Pumpkin, Port and Ginger Bread</i>	49
<i>Walnut Potica</i>	51
<i>Jill's Challah</i>	53

VEGAN

<i>Vegan Whiskey Sour</i>	55
<i>Vegan Chocolate Chip (anything) Cookies</i>	57
<i>Vegan Fudge Brownies</i>	59
<i>Vegan Crackle-Top Molasses Cookies</i>	61

OATMEAL CHOCOLATE FIGHTING COOKIES



BY: JILL VAN HULLE, ASSOCIATE WATER RIGHTS SPECIALIST

These cookies are in such high demand at my house that fights have broken out over who got more than their share, so the recipe was quickly doubled to accommodate the hordes of hungry teenagers milling around my place.

Recipe Source: This is my mother's recipe and has been our family's go-to for cookies since I can remember.

INGREDIENTS

2 Cups butter	4 Cups of flour
2 Cups white sugar	1 Tsp salt
2 Cups brown sugar	2 Tsp baking soda
4 eggs	Bags of Chocolate Chips – at least one, but I usually just toss in what appears to be enough.
2 Tbsp Vanilla	Cups of walnuts – see above
5 Cups of rolled oats	

DIRECTIONS

1. Cream together the butter, sugars, eggs and vanilla.
2. Add the dry ingredients – working to keep the whole mess in the mixer!
3. Chocolate chips and nuts go in last, mix everything up – I usually have to use a spoon and handmix.
4. I make these big, and usually cook them on parchment paper – otherwise grease the cookie sheets a bit.
5. Bake at 350°F for about 17ish minutes.



APPLE CHOCOLATE CHIP CAKE



BY: CARLY SCHAEFFER, PROJECT GEOTECHNICAL ENGINEER

A great way to make use of all the delicious fall apples in the Pacific Northwest!

Recipe Source: A cookbook from my cousin's Temple

INGREDIENTS

1 cup oil	1 tablespoon baking powder
2 cups sugar	½ teaspoon of salt
4 eggs	5 to 6 apples, peeled, cored, and sliced thin
2 ½ teaspoons vanilla	2 teaspoons cinnamon
⅓ cup orange juice	2 teaspoons sugar
3 cups flour	6 to 8 ounces chocolate chip (semi-sweet)

DIRECTIONS

1. Preheat oven to 350°F.
2. Cream together oil, sugar, eggs, vanilla, and orange juice.
3. In separate bowl, sift together flour, baking powder, and salt.
4. Add to liquid ingredients and mix until smooth.
5. In a separate bowl, mix apples, cinnamon, and sugar.
6. Alternately layer batter, apples and chocolate chips in well-greased and floured pan (10-inch Bundt or tube pan works best, or just use whatever pan you have available).
7. Bake for 1 hour and 45 minutes or until medium brown and edges pull from sides.
8. Cool on rack for 15 minutes or more before removing from pan.
9. Can be sprinkled with powdered sugar before serving.



VEGAN WHISKEY SOUR



BY: OWEN REESE, SENIOR ASSOCIATE WATER RESOURCES ENGINEER

Sweet and tangy, this recipe achieves the foam and feel of a classic whiskey sour, without the raw egg white. It is, hands down, the best thing I've ever won at a PTA fundraising auction—a spot at a cooking party with Heather Lawless (aka the Lawless Vegan) who introduced me to aquafaba (the liquid that results from cooking chickpeas) and this delicious cocktail.

Recipe Source: *The Chickpea Revolution Cookbook* by Heather Lawless and Jen Mulqueen
(Follow Heather Lawless at: www.instagram.com/thelawlessvegan)

INGREDIENTS

- | | |
|-----------------------------------|--------------------------------------|
| 2 ounces whiskey (or more) | Ice cubes |
| ¾ ounce aquafaba | Sprig of lavender or rosemary |
| ¾ ounce simple syrup | |

DIRECTIONS

1. Make simple syrup by bringing 1 cup water and 1 cup sugar to a boil while stirring until sugar has dissolved. Cool.
2. Add whiskey, aquafaba, and simple syrup to a cocktail shaker.
3. Shake it like a polaroid picture.
4. Serve in a tumbler over ice, garnish with a sprig of lavender or rosemary.
5. You know the rest...



VEGAN

