

Sweet and Savory Streusel

Wednesday, November 15, 2023

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Sweet Potato Casserole with Savory Streusel

Ingredients:

4 pounds sweet potatoes, about 5-6 sweet potatoes, **roasted and slightly cooled for handling**
8 tablespoons butter, **softened** at room temperature
½ **cup** half and half or whole milk
¼ cup light brown sugar, can also use dark
½ teaspoon kosher salt
½ teaspoon freshly ground pepper to taste
2 large eggs

For the Savory Crumble

4 **tablespoons** unsalted butter
½ cup light brown sugar
½ cup flour
½ cup **diced** pancetta, 4 ounces
1 cup unsalted pecans, coarsely chopped
2 tablespoons fresh sage, coarsely chopped
Kosher salt and freshly ground black pepper, to taste

Instructions:

Preheat the oven to 400°F. Place the potatoes on a **baking sheet**, whole with the skin on, and cook for 50 minutes to 1 hour (depending on the size), or until very soft and the peels are papery and pulling away from the flesh. Use a cake tester or long skewer to test for tenderness. Once the sweet potatoes are tender, remove them from the oven and rest until you can easily peel the jackets from the potatoes, then discard the peel.

Reduce the oven temp to 350°F. Heat a **small skillet** over medium and cook the diced pancetta, stirring occasionally for about 5 minutes or until crisp. Use a **slotted spatula** to transfer pancetta to a **paper towel** to drain. Add 4 tablespoons of the butter to a medium sized **microwave-safe bowl** and microwave until melted. To the melted butter, add the brown sugar, flour, pecans, chopped sage, kosher salt and freshly ground pepper, and use your hands to combine. Set aside.

Add the peeled sweet potatoes to a large bowl. Use an **electric hand mixer** or **potato masher** to mash them well. Add the remaining 4 tablespoons of softened butter, half and half, brown sugar, and salt, and **mix** well. **Whisk** in the eggs. Taste and add more salt and pepper if desired. Transfer the mixture to a **9 x 13-** inch baking dish and evenly sprinkle the crumble mixture otop. Place in the oven for about 30 minutes, or until the top is golden brown.

Caramel Apple Cheesecake Bars with Streusel Topping

Ingredients:

1/4 teaspoon nutmeg	2 (8 oz) packages softened cream cheese, room temperature
1/2 teaspoon ground cinnamon	1/2 cup caramel topping
1 teaspoon vanilla extract	1 1/2 cups firmly packed and divided brown sugar
3 peeled, cored and finely chopped Granny Smith apples	3 cups divided all-purpose flour
2 large eggs	1/2 cup quick cooking oats
1/2 cup plus 2 tablespoons divided sugar	3 sticks softened and divided butter

Instructions:

Preheat oven to 350 °F.

In a **medium bowl**, combine 2 cups flour and 1/2 cup brown sugar. Cut in 2 sticks butter with a **pastry blender** until mixture is crumbly. Press evenly into a **13"x9"** baking pan lined with **heavy-duty aluminum foil**. Bake 15 minutes or until lightly browned.

In a large bowl, beat cream cheese with 1/2 cup sugar in an **electric mixer** at medium speed until smooth. Then add eggs, 1 at a time, and vanilla. **Stir** to combine. Pour over warm crust.

In a **small bowl**, stir together chopped apples, remaining 2 tablespoons sugar, cinnamon, and nutmeg. Spoon evenly over cream cheese mixture. Sprinkle evenly with Streusel topping. Bake 30 minutes, or until filling is set. Drizzle with caramel topping.

Streusel Topping: In a **small bowl**, combine 1 cup brown sugar, 1 cup all-purpose flour, 1/2 cup oats and 1 stick softened butter.