



Millie's Recipes

A Cooking Companion to *A Witch's Kitchen*

By Dianna Sanchez

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Dear Master Augustus,

Thank you so much for giving me this journal. I intend to record all my favorite recipes here, as well as my notes on changing and improving them. That way, I can keep track of how I've developed different dishes.

I hope you enjoy reading this.

Sincerely,
Millie

Editor's Note: Some of the recipes have been modified slightly for readers in the Logical Realm.

-- Dianna Sanchez

Oatmeal Bread

Adapted from Artisan Bread in Five Minutes a Day

1-3/4 c. lukewarm water
 1 c. warm milk
 1/2 c. pure maple syrup
 1-1/2 Tbsp. granulated yeast
 1 Tbsp. salt
 1/4 c. sunflower oil
 1/2 c. oat bran
 1/3 c. wheat bran
 1-1/2 c. rolled oats
 1/2 c. whole wheat flour
 4-1/4 c. all purpose flour

Mix the yeast and salt with the water maple syrup, and oil in a 5-qt. bowl or lidded food container. Mix in the remaining dry ingredients without kneading using a spoon, a 14-c. food processor (with dough attachment), or a heavy duty stand mixer (with dough hook). Cover loosely and allow to rest at room temperature until the dough rises and collapses, about 2 hours.

Butter two 9-inch loaf pans. Dust the dough with a little flour and cut in half. Shape each half into a ball by stretching the surface of the dough around to the bottom on all four sides, rotating the ball a quarter-turn as you go. Stretch each ball into an oval and place into the prepared pan. Let rise for 40 minutes.

20 minutes before baking time, preheat the oven to 350° F. Place the loaf pans on a rack near the center of the oven. Bake for 45 to 50 minutes until browned and firm.

Millie's notes: I really wish I had one of these machines because blending bread dough is hard! If it's a rainy day, you'll need to add extra flour. Keep adding until the dough becomes smooth and shiny. If you want a crispy crust, put a baking pan or empty broiler tray on another shelf in the oven when you preheat. Then, when you put in the loaf pans, pour 1 cup of water into the pan. Be careful! Steam will come hissing up. It's funny that adding water makes the crust harder.



Raisin Scones

2-1/2 c. flour
 1/2 c. sugar
 1 Tbsp. baking powder
 1/2 tsp. salt
 5 Tbsp. butter, cut into pieces
 1 c. raisins
 1 egg + 1 egg yolk
 1 c. raw buttermilk
 1 Tbsp. olive oil or sunflower oil
 a dash of lemon juice
 raw sugar for sprinkling on top (optional)

Preheat oven to 400° F. In a large bowl, sift together flour, sugar, baking powder, and salt. Add the butter pieces and cut in with a dough blender or a pair of forks until mixture resembles pea-sized crumbs. Mix in raisins. In a separate bowl, beat egg, egg yolk, and buttermilk. Add to flour mixture and combine with a few swift strokes. Drop really large spoonful or pat into palm-sized rounds and place on a large greased baking sheet. If desired, sprinkle with raw sugar. Bake 20-30 minutes, depending on the size of the scone, until they are golden and brown around the edges. Cool completely on wire rack.

Millie's notes: If you happen to have accidentally turned your house ghost into a frog, substitute cranberries for raisins and add 1 Tbsp. grated fresh orange peel or 1 tsp. dried orange peel. For a more intense citrus flavor, add 1-2 drops of tangerine oil. Makes about ten large scones.

Applesauce Muffins

Adapted from Yammie's Noshery

- 1 c. applesauce
- 2 eggs
- 1 c. all-purpose flour
- ½ tsp. salt
- ¾ tsp. baking soda
- ½ tsp. baking powder
- ½ tsp. cinnamon
- ½ c. sunflower or other oil
- 1 tsp. vanilla

Preheat oven to 375 ° F. Combine applesauce and eggs and mix thoroughly. Add sugar and mix well. Add flour, salt, baking soda, baking powder, and cinnamon and mix well. Add oil and vanilla and mix well. Drop into greased muffin pan until wells are about half full. Bake about 20 minutes or until toothpick comes clean. Makes a dozen muffins.



Crepes

Adapted from The Joy of Cooking

- ¾ c. all-purpose flour
- 1 tsp. double-acting baking powder
- 2 Tbsp. powdered sugar
- 2/3 c. milk
- ½ tsp. vanilla or ½ tsp. grated lemon rind
- ½ tsp. salt
- 2 eggs
- 1/3 c. water

Sift together the dry ingredients. In a separate bowl, lightly scramble the eggs. Combine with the remaining ingredients. Pour in the wet ingredients, and whisk together until most of the lumps are gone. Heat a skillet at medium heat and grease with a few drops of oil or a little butter. Add a small quantity of batter and smooth it out with the bottom of a ladle until it is even and thin. When the edges just start to come up, flip crepe and brown it on the other side. Makes about ten 8-inch crepes

Millie's suggested fillings: strawberry, raspberry, blueberry, rhubarb, or apricot jam, topped with whipped cream; scrambled eggs and cheese; sautéed mushrooms; ground beef and rice; chocolate sauce.

Shaved Beet & Fennel Salad

Adapted from Relish.com

2 large beets	¼ c. olive or sunflower oil
2 large fennel bulbs	¼ tsp. salt
½ c. chopped fresh dill	4 oz. arugula
1/3 c. lemon juice	½ c. chopped walnuts
1 Tbsp. honey	1/3 c. goat cheese

Place trimmed, unpeeled beets in a heavy zip-top plastic bag. Microwave on high for about 6 minutes or until tender. Remove from microwave and rub skins off. Slice thinly with a knife or on a mandolin. Trim all the branches off the fennel bulbs and shave thinly. Combine beets, fennel, and dill in a bowl. Whisk together lemon juice, oil, honey, and salt in a separate bowl. Pour over vegetables and set aside to marinate for 1 hour. Serve over arugula and garnish with walnuts and crumbled goat cheese. Makes six servings.

Millie's notes: I don't know what a microwave is, but you can do the same thing by roasting the beets in their skins for about an hour at 400° F. Poke them with a fork. When they're tender, they're done. Put them in a bowl of ice water, and the skins will come right off.



Roasted Root Vegetables

1 large or two medium potatoes
 2-3 carrots
 1 large or two small sweet potatoes
 2-3 beets
 1 large parsnip
 1 turnip or rutabaga
 1 medium onion
 ¼ c. olive or sunflower oil
 ¼ c. melted butter
 1 tsp. salt
 fresh thyme and sage to taste

Preheat oven to 425° F. Chop all vegetables into ½ inch cubes. Finely chop herbs. Place vegetables and herbs in a bowl and drizzle with oil, butter, and salt. Toss to coat thoroughly. Place in a single thin layer in a shallow baking pan or sheet. Roast for 20 minutes or until all vegetables are tender and slightly caramelized but not crisp. Makes 4-6 servings.

Millie's notes: Add half a celeriac. It's weird and really hard to peel, but it's very yummy once it's roasted.

Roasted Rosemary Chicken

4 c. olive or sunflower oil
 1 tsp. salt
 2 Tbsp. chopped fresh or ½ tsp. dried rosemary
 1 Tbsp. chopped fresh thyme or other herbs (optional)
 8 chicken pieces
 ¼ c. melted butter

Preheat oven to 425°F. Combine oil, salt, and rosemary in a bowl. Place chicken pieces in the bowl and marinate for at least fifteen minutes. Place on a rack or broiler pan and roast for about five minutes, then turn over and roast an additional five minutes, basting with butter as needed.

Millie's notes: The original recipe called for boneless chicken thighs or breasts on skewers, but I can't find boneless chickens anywhere, and Baragad our meat supplier thinks it's a silly joke, so I use a whole chicken, cut into eight pieces. This works very well for fresh frogs or toads, too, especially skewered.



Frittata

Adapted from the **Gardener's Community Cookbook**

8 large eggs
 1 Tbsp. cold water
 salt and pepper to taste
 2 Tbsp. olive or sunflower oil
 ¾ lb. potatoes, sliced ¼ in. thick
 3 medium tomatoes, sliced very thin
 ½ c. grated hard cheese (parmesan, asiago, or manchego)
 1 small sweet onion
 2 cloves garlic, chopped
 1 large bell pepper, diced
 1 c. chopped spinach

Crack eggs into a bowl and scramble with the water, salt, and pepper. Heat oil in a large ovenproof skillet over medium heat. Sauté onion, garlic, and pepper until just starting to brown. Add the potato slices and cook until slightly browned around the edges, then add spinach, cover, and simmer for about 5 minutes. Uncover and add the eggs. Cook over medium heat until eggs begin to harden around the edges of the pan. Shake pan so that the edges fall in, or scrape them into middle of the pan. Continue until eggs are almost hard all the way through but still soft on top.

Arrange the tomato slices on top of the egg, then cover with the cheese. Move the skillet into the oven and broil until the cheese is melted and the top is slightly browned. Remove and let sit for 5 minutes before serving. Makes 6 servings.

Oatmeal Raisin Pecan Cookies

Adapted from The Joy of Cooking

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|--------------------------------|-----------------------------------|
| ½ c. butter | ½ tsp. baking soda |
| ½ c. firmly packed brown sugar | ½ tsp. baking powder |
| ½ c. granulated sugar | ½ tsp. salt |
| 1 egg | 1 c. quick cooking or rolled oats |
| 1 tsp. vanilla | ½ c. raisins |
| 1 Tbsp. milk | ¼ c. chopped pecans |
| 1 c. all-purpose flour | |

Preheat the oven to 350° F. Cream the butter and sugars together. Combine and beat in the egg, vanilla, and milk. Sift together and add the flour, baking soda, baking powder, and salt. Beat until smooth, then add the oats, raisins, and pecans. Beat well. Drop cookies from a spoon 2 inches apart on a greased cookie sheet. For soft, chewy cookies, bake 10-12 minutes. For crispy, crunchy cookies, bake 15-18 minutes. Makes two dozen cookies.

Millie's notes: Try substituting butterscotch flavoring for vanilla for a richer, caramelized flavor. You can also substitute ¾ c. chocolate chips for the raisins. You can leave out the pecans if you're allergic or substitute shredded coconut or pumpkin seeds.



Chocolate Chip Cookies

Adapted from The Joy of Cooking

- ½ c. butter
- ½ c. brown sugar
- ½ c. white sugar
- 1 egg
- ½ tsp. vanilla
- 1 c. all-purpose flour
- ½ tsp. salt
- ½ tsp. baking soda
- ½ c. semi-sweet chocolate chips
- ½ c. chopped nuts (optional)

Preheat oven to 375° F. Cream the butter with the brown and white sugar. Beat in the egg and vanilla. Sift the flour, salt, and baking soda right into the bowl and mix thoroughly. Stir in chips and nuts. Drop by teaspoon onto a greased cookie sheet. Bake about ten minutes or until the cookies are golden brown. Makes two dozen cookies.

Millie's notes: Always store these in a goblin-repellant container

Petunia's Raspberry-Rhubarb Crumble

1 c. rhubarb, diced	1 c. quick cooking oats
1 c. raspberries, fresh/frozen	½ c. flour
½ c. sugar	½ c. packed brown sugar
1 tsp. lemon juice	¼ tsp. baking soda
	6 Tbsp. melted butter

Preheat oven to 350 °F. Put the rhubarb, raspberries, sugar, and lemon juice in a saucepan and cook on medium high heat until the rhubarb and raspberries have completely dissolved, then simmer until the mixture thickens to jam consistency, for about an hour total, stirring frequently.

Meanwhile, stir together the oats, flour, brown sugar, and baking soda. Add the butter and mix thoroughly. Press about half the oat mixture into a 9x9-inch or 8x12-inch baking pan. Bake for 10 minutes. Pour the fruit mixture on top of the baked oat layer, then crumble the remaining oat mixture on top. Bake for an additional 20 minutes. Serve warm, topped with whipped cream. Makes 12 servings.



Chocolate Cupcakes

2 c. sugar
 1- ¾ c. flour
 ¾ c. cocoa powder
 1- ½ tsp. baking powder
 1- ½ tsp. baking soda
 1 tsp. salt
 2 eggs
 1 c. milk
 ½ c. sunflower or other neutral oil
 2 tsp. vanilla
 1 c. boiling water

Preheat oven to 350 °F.. Grease and flour cupcake pan or line with cupcake papers. Sift together dry ingredients. In separate bowl, beat together egg, milk, oil, and vanilla. Add to flour mixture and mix thoroughly. Stir in boiling water (batter will be thin). Spoon into cupcake pan no more than half full (these cupcakes rise a lot!). Bake 15-20 minutes or until a toothpick comes out clean. Cool on a baking rack. Makes one dozen cupcakes.

Buttercream Frosting

6 Tbsp. butter, softened
 2- 2/3 c. powdered sugar
 Cocoa: ¼ c. for light, ½ c. for medium, ¾ c for dark, add ¼ c. powdered sugar for plain
 1/3 c. milk
 1 tsp. vanilla or other flavoring

In small bowl, beat butter until creamy. Add powdered sugar and cocoa alternately with milk. Beat to spreading consistency. Blend in vanilla. Keep cool until used and refrigerate after frosting.

Triple Chocolate Brownies

1/4 cup butter
 3/4 cup granulated sugar.
 2 oz. unsweetened chocolate, melted and cooled
 2 eggs
 1-1/3 c. all-purpose flour
 1/2 tsp. baking powder
 1/2 tsp. salt
 1/2 c. milk
 1 tsp. vanilla
 1 c. semi-sweet or milk chocolate chips
 1 c. chopped nuts (optional)

Preheat oven to 350 degF. Cream together butter, sugar, and chocolate. Beat in eggs. In a separate bowl, sift together dry ingredients. Alternate mixing dry ingredients and milk combined with vanilla into chocolate mixture in about 3 batches each until thoroughly blended. Fold in chocolate chips and nuts, if desired. Pour into greased 11x17" baking pan and bake for 25 minutes. Cool and frost with Fudge Frosting, below. Makes 12 brownies.

Fudge Frosting

2 oz. unsweetened chocolate
 4 Tbsp butter
 3 c. powdered sugar
 2 tsp. vanilla
 2-4 Tbsp. hot water

In a small saucepan, melt chocolate and butter over low heat, stirring constantly. Remove from heat and stir in powdered sugar and vanilla. Drop in hot water and blend until the right consistency; use less water for a stiffer frosting.



Chocolate Sauce

Adapted from The Joy of Cooking

3/4 c. water
 1/3 c. honey
 2 oz. unsweetened chocolate
 1 tsp. vanilla or other flavoring
 1-2 Tbsp. cream

Add honey to water in a saucepan and stir over medium heat until dissolved. Add chocolate and stir until completely melted. Add flavoring, then gradually stir in cream until you achieve just the right consistency.

Millie's notes: Add 1/2 tsp. grated orange peel for a nice citrus zing. No newt eyes required.

Acknowledgements

Many hungry assistants contributed to the making of this little cookbook. My children, Annie and Nora, and my indulgent husband Alex taste-tested everything. Applesauce muffins and triple chocolate brownies disappear like magic in my household.

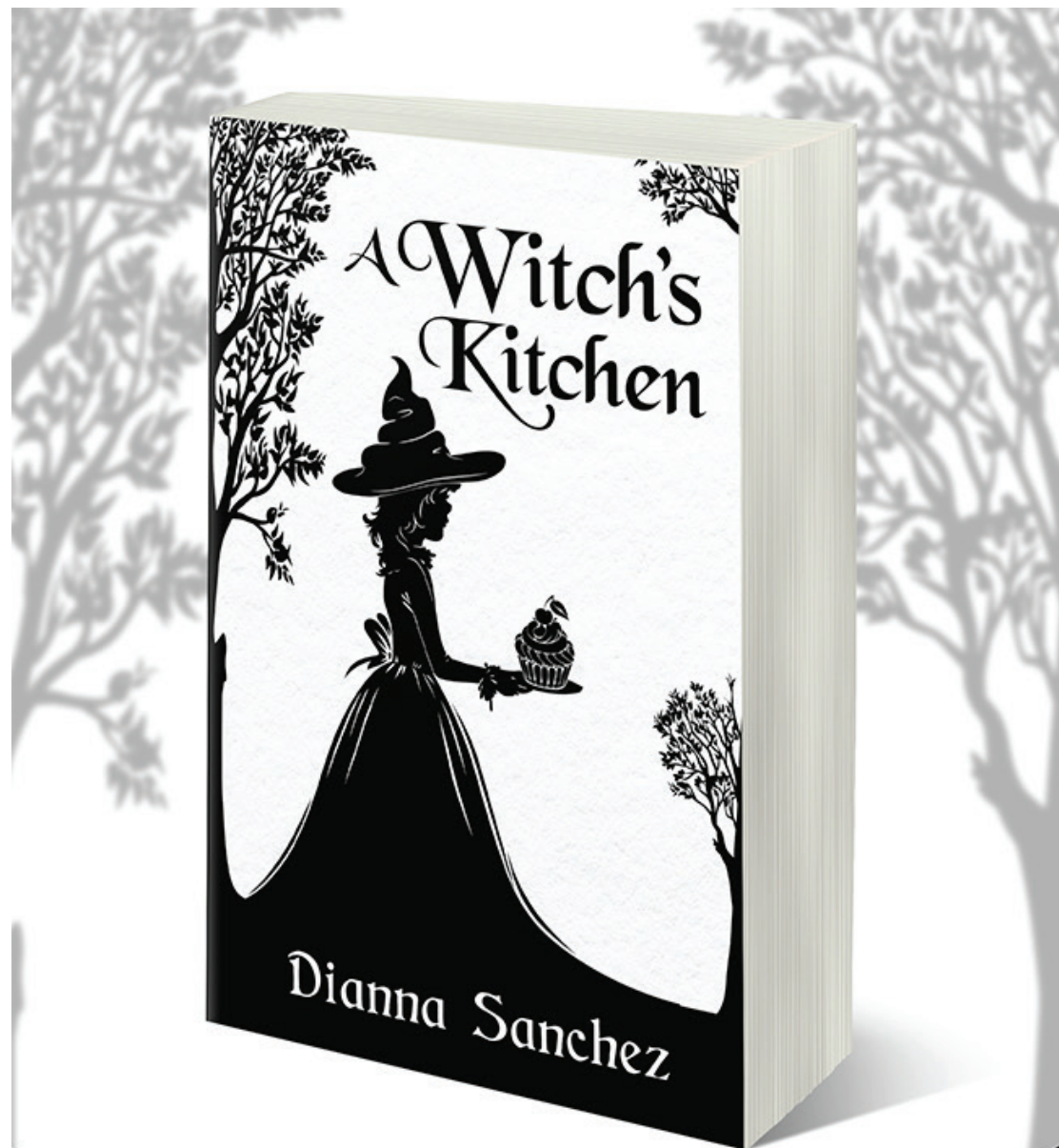
The vast majority of the photographs were taken by Rebecca Rapoport, who was also kind enough to let me use her mother's gorgeous stoneware to plate them. Joan Rapoport was an amazing potter and awesome person who would have loved seeing her work here. We miss her.

Most of all, though, I have to thank my mother, Maxine Bushman, for instilling in me a lifelong love of food and deep interest in cooking. Her Oh, No! cake is infamously impossible to resist, and her hot spinach salad is the stuff of legends.

Special thanks to the wonderful folks at Dreaming Robot Press, who organized the Kickstarter campaign, and to all my Kickstarter supporters, without whom this cookbook would not exist. May it bring magic into your kitchen as it has to mine.



Dianna Sanchez is the not-so-secret identity of Jenise Aminoff, whose superpower is cooking with small children. She is an MIT alumna, graduate of the 1995 Clarion Workshop and Odyssey Online, active member of SCBWI, and a former editor of *New Myths* magazine. Aside from 18 years as a technical/science writer, she has taught science in Boston Public Schools, developed curricula for STEM education, and taught Preschool Chef, a cooking class for children ages 3-5. A Latina geek originally from Albuquerque, NM, she now resides near Boston, MA with her husband and two daughters.



"If this had been published when I was a young reader,
it would have been one of my very favorite books
- and I highly recommend it!"

~ Goodreads review

Available September 25, 2016

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