



MEHADRIN *Shavuos* COOKBOOK

— 2022 —





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Savory

Spicy Potato Bites	6
Mushroom Cheese Filo Pockets	8
Creamy Broccoli Salmon Loaf	10
Spinach Cheese Flower Rolls	12
Butter Seared Salmon Salad	14
Cheese Ravioli with Butter Chestnut Cream	16
Lasagna Soup	18
Stir Fry Feta Salad	20

Sweet

Mini Praline Rolad Cakes	24
Melt 'n Mouth Butter Sandwich Cookies	26
Chocolate Cheese Churro Log	28
Vanilla Mocha Petit Fours	30
Loaded Smore's Cookies	32
Pudding Popsicles	34
Heaven in a Cookie	36
Razzle Crunch Ice Cream Cake	38
Surprise Oreo Cheesecakes	40
Caramel Swirl Latte	42
Mini Butter Bundts	44
Deconstructed Milkshake	46

Hello Cooks.

It's that time of year again and we couldn't be more excited. Months of mixing, weeks of whisking, and today we present our array of innovative and inventive recipes.

As always, we combined unique techniques with delicious ingredients for dishes that look magnificent and taste ethereal. Your family and guests will be enthralled with your supreme kitchen excellence and most importantly, well-sated.

The flavors you'll find herein are an exultant rush to the taste buds. We took the foods you know and added twists, turns, and tweaks for notes of new in every slice.

Tastes and textures mingle seamlessly for legendary flavor explosions. Sweet merges with softness and crunch, savory melds with spices and warmth, and the presentation comes together with flair. The outcome is the essence of cuisine perfection.

Wishing you a beautifully elevated Yom Tov
Mehadrin Dairy



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A decorative arrangement of green leaves and small yellow flowers is scattered around a central white circle. The background is a light beige color with a subtle, repeating pattern of the same floral motif.

Savory
Recipes



2 lbs baby potatoes
2 tablespoons olive oil
1 teaspoon salt

Mehadrin Garlic Butter

8 oz Mehadrin Sour Cream

Spicy mayo

Chives

Chili pepper, sliced



1. Preheat oven to 400°.
2. Cut a small wedge out of each potato, toss in oil and salt, and bake for 45 minutes .
3. Remove from oven and smear a bit of garlic butter into the center of the potatoes.
4. Add a dollop of sour cream, drizzle with spicy mayo, and sprinkle with chives and sliced chili pepper.



Spicy



Potato Bites



Little bites with spice
to enhance your menu.
Crispy, tasty and
traditional, serve up this
fare to fulfill and content.





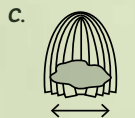
Crisp and crunch to top off your meal. A few simple steps whip up these pockets packed with cheesy, savory goodness.



Mushroom
Cheese
**Filo
Pockets**

- 1 pkg filo dough
- Oil spray
- 2 tablespoons Mehadrin Garlic Butter**
- 2 cups portobello mushrooms
- ½ cup sautéed onions
- 1 teaspoon sugar
- ¼ teaspoon salt
- 1 ½ cups Mehadrin Shredded Mozzarella Cheese**
- 4 oz J&J Cream Cheese Bar**
- Parmesan cheese

1. Preheat oven to 400°.
2. Melt butter in a skillet over medium high heat. Add mushrooms and sauté for 5 minutes. Add the onions, sugar, and salt, and sauté for another 5 minutes. Remove from heat and let it cool.
3. Add the cream cheese and mozzarella cheese, and mix until combined.
4. Lay a single filo sheet on a clean work surface and lightly spray with oil.
5. With both hands, fold the sheet upward so it creates an accordion effect (A), then fold it in half (B). Spread out the bottom to make room for the mixture. Add a tablespoon of mixture (C), fold in the sides over the mixture, and roll it up tightly (D).
6. Spray with oil and bake for 30 minutes until golden.
7. Sprinkle with Parmesan cheese when serving.



Creamy Broccoli Salmon Loaf



2 lb center-cut salmon fillet,
skin removed

Filling:

1 ½ cups riced broccoli

2 tablespoons J&J Butter, melted

1 cup mashed potatoes

4 oz J&J Cream Cheese Bar

2 frozen garlic cubes

2 teaspoon lemon pepper spice

½ stick J&J Butter, thinly sliced

Chopped parsley



1. Preheat oven to 450°.
2. In a baking pan, toss the broccoli and butter, and roast for 15 minutes. Remove from the oven and add the rest of the filling ingredients. Mix until fully combined. Set aside.
3. Place salmon on a lined baking sheet. Butterfly salmon through the center, without cutting all the way through so that it lays open flat in one large piece like a book. Turn salmon over, skin side up.
4. Spoon the mixture in a line down the center of the salmon, lengthwise.

5. Gently roll up salmon and tie snugly with cooking twine at 1-inch intervals.
6. Arrange butter slices down the center of the salmon and sprinkle with chopped parsley.
7. Roast for 25 min.
8. Let it rest for 5 minutes, carefully transfer to a serving platter, remove the twine and serve.



Center your table with an inventive salmon platter. Presented in buffet style for personal serving, this is the ideal Shavuos meal dish.







Stay on-theme with these mini flower bites. Simple to make, gorgeous to present, and delicious enough to inhale.

1 pack pizza dough
1 egg, beaten for egg wash

Filling:

4 oz J&J Cream Cheese Bar

1 cup chopped fresh spinach

½ cup Mehadrin Shredded Mozzarella Cheese

¼ cup Mehadrin Garlic Butter

¼ cup milk

¼ teaspoon salt

1. Preheat oven to 400°.
2. Divide the pizza dough into 16 equal parts. Form each part into a smooth ball. Arrange them on lined cookie sheets, 3 inches apart.
3. Dip an apple slicer into a bit of flour, then cut through the doughs to create the flower shape. With your fingers, press down on the middle circle and spread it a little bit.
4. Press a tablespoon of filling into the center.
5. Lightly brush with egg wash and bake for 20-25 minutes until golden.



Spinach Cheese
Flower Rolls



Refresh with the picks of the orchard sitting aside delicate salmon slices. Elevated and flavor-packed, you'll savor the garlic butter flavor and the fresh, summer salad feel.





3 slices salmon, cut to strips

Salt & pepper

2 tablespoons Mehadrin Garlic Butter

1 head of lettuce

2 red apples, sliced

2 avocados, cubed

½ cup pomegranate

½ cup toasted pecans

Dressing:

1 Mehadrin Greek Plain Yogurt

½ cup oil

3 tablespoons lemon juice

2 frozen parsley cubes

2 tablespoons sugar

¼ teaspoon salt

1. Season the salmon with salt & pepper.
2. Melt the butter in a skillet over medium high heat. Add the salmon and sear for 3 minutes on each side and set aside.
3. Combine all dressing ingredients and mix until smooth.
4. To serve, add lettuce to your dish and layer the rest of the salad ingredients and seared salmon. Pour the dressing over it or serve alongside the salad.



Butter Seared Salmon Salad

1 pkg round wonton wraps
1 lb Mehadrin Farmer Cheese

Cream sauce:

2 cups heavy cream
2 cups milk

8 oz J&J Cream Cheese Bar

1 stick Mehadrin Butter

10 oz roasted chestnuts
6 frozen garlic cubes
6 frozen basil cubes
 $\frac{3}{4}$ teaspoon salt



Dish out elegance and depth of flavor with this dish. Scrumptious, stylish, and a surefire scrape-your-plate serving.

1. Heat a saucepan over medium heat and add all the cream sauce ingredients. Stir until fully combined. Lower the heat and let it cook for 15 minutes
2. Lay out 20 wonton wraps. Add 1 tablespoon of farmers cheese to the center of each. Brush the edges with water and cover with another wrapper. Press the edges together with a fork, sealing the raviolis while removing as much air as possible from the centers.
3. Bring a large pot of salted water to boil. Cook the raviolis in small batches for about 30 seconds, or until they float to the top and the wrapper is tender.
4. Remove from water with a slotted spoon.
5. To assemble, add ravioli to your dish and spoon the cream sauce and chestnuts over it. Garnish with fresh thyme.

Cheese Ravioli

with Butter Chestnut Cream



YIELD
6
SERVINGS





Everything you love about lasagna in a light and aromatic soup. Combines comfort with creamy for a warm delight.



½ stick J&J Butter

3 onions, diced
5 cups diced tomatoes
4 frozen garlic cubes
4 frozen basil cubes
2 cups pasta sauce
1 cup heavy cream

2 cups milk
5 cups water
2 teaspoon salt
1 tablespoon sugar
8 lasagna sheets

**2 cups Mehadrin Shredded
Mozzarella Cheese**

-
1. Heat butter in a large pot over medium heat. Add the onions and sauté until translucent.
 2. Add the tomatoes and continue to sauté for 5 minutes. Add the garlic, basil, pasta sauce, heavy cream, milk, water, salt, and sugar. Bring to a boil and cook for 30 minutes.
 3. Use an immersion blender to partially blend the soup.
 4. Add the lasagna and continue cooking until it's soft.
 5. Sprinkle cheese over the soup when serving.



Lasagna



Soup





Serve it up as the ideal appetizer or the spotlight-stealing side dish. Fortify, satisfy, and delight your guests with this seamless fusion of appealing ingredients.

½ stick Mehadrin Butter

2 purple onions, sliced to long wedges
10 oz portobello mushrooms, cut in half
2-3 cups green beans
1 cup cherry tomatoes
2 tablespoons soy sauce
¼ cup brown sugar
2 frozen garlic cubes

½ cup Mehadrin Feta Cheese

¼ cup toasted sesame seeds
½ cup toasted walnuts

Stir Fry
Feta
Salad

1. Heat butter in a skillet over medium high heat. Once melted, add the onions and sauté for 2-3 minutes.
2. Add the mushrooms, green beans, and cherry tomatoes, and continue to sauté for 5 minutes.
3. Add the soy sauce, brown sugar, and garlic. Stir and continue to sauté for 5 minutes.
4. Remove from heat and transfer to serving dish. Before serving, crumble feta cheese over it and top with toasted sesame seeds and walnuts.





Sweet Recipes

Cake:

4 eggs, separated
4 tablespoons sugar
⅓ cup flour

5 oz Mehadrin Greek Vanilla Yogurt

1 heaping tablespoon cocoa
1 tablespoon coffee, dissolved in a drop of hot water

Praline Filling:

8 oz J&J Cream Cheese Bar, room temp.

1 stick Mehadrin Butter, room temp.

½ cup praline cream
¼ cup powdered sugar

Hazelnut Brittle:

1 cup hazelnuts, with peel
1 cup white sugar

1. Preheat oven to 375°.
2. Line a cookie sheet with parchment paper and lightly spray with oil.
3. Beat the egg whites while slowly adding sugar until stiff peaks form. Whisk the yellows with a fork, then slowly add it to the whites on a low speed.
4. Add the rest of the cake ingredients on low speed until combined.
5. Spread the mixture evenly on the cookie sheet and bake for 12-15 minutes. Allow to cool.
6. For the praline filling, blend all ingredients until well combined.
7. For the hazelnut brittle, chop the hazelnuts by hand or in a food processor.
8. Line a sheet pan with parchment paper.
9. Add sugar to a saucepan over medium heat. Cook until the sugar

- is dissolved and starts changing to a light brown color. Turn off the heat, stir in the chopped hazelnuts.
10. Immediately pour the mixture onto the prepared sheet pan and spread it as much as you can.
 11. Allow to cool and harden. Break into pieces and use a food processor to chop it roughly.
 12. To assemble, spread the praline filling on the sheet cake then sprinkle brittle over it.
 13. Start rolling on the shorter side of the cake. When you reach a third of the cake, cut it down and repeat 2 more times. You'll have 3 long logs. Cut each log into 3 equal pieces.



Mini Praline

Rolad Cakes



Have your praline-filled mini cake, eat it too, then come back for thirds. Filled with cream and topped with hazelnut and praline, it's the roll that keeps on giving.



Melt 'n Mouth

Butter Sandwich Cookies

Cake:

- 2 sticks J&J Butter**
- 1/3 cup granulated sugar
- 1/4 cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

Cream Cheese Frosting:

- 1/2 stick J&J Butter, room temp.**
- 4 oz J&J Cream Cheese Bar, room temp.**
- 3 tablespoons confectioners sugar
- 1/2 bar white chocolate, melted

1. Preheat oven to 350°.
2. Line a baking sheet with parchment paper.
3. Using a mixer with the paddle attachment, cream the butter and sugars for 3 minutes until light and fluffy. Slowly add the egg and vanilla extract and mix on low, scraping the bowl as needed. Add the flour, baking powder, and salt, and mix just until combined.
4. Scoop 1" balls, place onto the baking sheet about 3 inches apart and flatten with the palm of your hand.
5. Bake for 8-10 minutes, or until very golden at the edges. Remove from the oven and let cool, then transfer the cookies to a wire rack to cool completely.
6. To make the cream cheese frosting, beat butter, cream cheese and confectioners sugar until fluffy. Add the melted chocolate and mix until smooth. Transfer to a piping bag with a round or star tip.
7. To assemble the cookies, pipe a dollop of cream cheese filling on the bottom cookie, then sandwich it with another cookie.
8. Dust with confectioners sugar.



YIELD
15
COOKIES





The soft, creamed-filled dessert you'll find yourself baking again and again. Delicious and easy - a sure classic.





For those who haven't get churroed, prepare to become a churro lover. And for all our churro lovers, here's your chocolate-churro combo that makes your dessert dreams come true.





Churros:

1½ cup water
1½ sticks Mehadrin Butter
¼ cup light brown sugar
¼ cup sugar
Dash of salt
1 teaspoon vanilla extract
1¾ cups all-purpose flour
3 large eggs, room temp.

Coating:

1 cup granulated sugar
1 tablespoon ground cinnamon

Chocolate cream:

1 stick Mehadrin Butter, room temp.
8 oz J&J Cream Cheese Bar, room temp.
2 bars dark chocolate, melted
¼ cup sugar
1 tablespoon lemon juice

Chocolate
Cheese

Churro Log

1. Preheat oven to 450°.
2. Line a baking pan with parchment paper and spray with oil.
3. In a saucepan over medium heat, add the water, butter, brown sugar, sugar, and salt.
4. Let the water come up to a boil. Remove from the heat and add in the vanilla and flour. Stir until the flour is incorporated.
5. Add the first egg and stir for a few minutes until the egg is completely worked into the dough. Repeat for the next two eggs.
6. Transfer the dough into a piping bag fitted with a large 6B star piping tip.
7. Pipe the churro dough in straight lines, approx. 8 inches long. You need 12 strips for the log. Spray the churros with non-stick cooking spray and bake for 3 minutes then lower the temperature to 400° and bake for 10 minutes until golden brown.
8. Mix the sugar and cinnamon in a shallow pan and carefully roll each churro in the mixture until coated and set aside.
9. For the chocolate cream, blend all ingredients until smooth. Transfer to a piping bag and snip off the edge.
10. To assemble the log, lay 3 churros adjacent to each other. Pipe a line of cream over each churro and between churros to hold them together. Place a 4th churro in the center, then pipe a line of cream on all 3 sides of it. Stick 3 more churros in a semi circle shape and pipe cream over each of them.
11. Stick the last 5 churros in a semi circle shape to complete the log. Freeze until ready to serve. Remove half hour before serving.



Vanilla Mocha Petit Fours

1 pack lady fingers (french biscuits)

Creams:

4 oz J&J Cream Cheese Bar, room temp.

¼ stick Mehadrin Butter, room temp.

¼ cup sugar

½ teaspoon vanilla extract

1 Mehadrin Vanilla Pudding Cup

1 Mehadrin Mochacchino Pudding Cup

1 tablespoon cocoa

Garnish:

Chocolate bar, cold

Chocolate covered grissini breadsticks

1. Beat cream cheese and butter, then add sugar and vanilla extract.

2. Divide the mixture in half. Add the vanilla pudding to one half and the mocha pudding and cocoa to the other half. Mix until smooth.

3. Transfer the mixtures to piping bags with a star tip. Refrigerate until ready to assemble. Best to assemble right before serving.

4. To assemble, shave off the bottom of half of the lady fingers so they can sit flat. Pipe the mocha mixture onto the lady fingers, place another lady finger on top, then pipe the vanilla mixture over it.

5. Using a peeler with quick, rough motion, peel the chocolate over the dessert bars, then place a chocolate stick over it.

Keep refrigerated.





Elevate a simple biscuit into a showstopping miniature. This miniature combines delectable flavors for a sublime dessert experience.





1¼ stick Mehadrin Butter, room temperature

1 cup brown sugar

½ cup sugar

1 teaspoon vanilla sugar

2 eggs

¼ cup Mehadrin Sour Cream

½ teaspoon salt

1 teaspoon baking soda

1 teaspoon cinnamon

2½ cups flour

1 cup mini marshmallows

1 pack Graham crackers

2 dairy chocolate bars, cut to chunks

Melted dark and white chocolate for garnish

1. Preheat oven to 375°.
2. Line a baking sheet with parchment paper.
3. In a bowl, beat butter and sugars. Add eggs and sour cream, and mix together. Add salt, baking soda, cinnamon, and flour, and mix until a dough forms.
5. Fold in half of the mini marshmallows.
6. Arrange Graham cracker halves on the baking sheet. Place a small scoop of dough onto each cracker and bake for 5 minutes.
7. Remove from the oven, press chocolate chunks and remaining marshmallows into the cookies and bake for an additional 5-7 minutes.
8. Drizzle with melted chocolate.

Loaded S'mores Cookies





Bits of sweet goodness atop a chewy cookie stacked onto a crispy graham cracker. Prepare to amaze your tastebuds' minds.





Let little hands help you put this one together. Magnificent for the table, exciting for the kids, and delicious all around.



pudding Popsicles

8 Mehadrin Mochaccino Pudding Cups

8 Mehadrin Vanilla Pudding Cups

2 packs Klik chocolate balls (brown and white)

Hazelnut brittle

Popsicle sticks

1. Empty the top half of the mochaccino pudding cups into a bowl. In a separate bowl, do the same for the vanilla pudding cups.
2. Use napkins to wipe clean the top inside part of the pudding cup.
3. Press a layer of Klik chocolate balls into the pudding cups. Then, pour the vanilla pudding from the plate into the mochaccino pudding cup and vice versa. Stick a popsicle stick in the center and cover the top with hazelnut brittle. Repeat with the remaining puddings.
4. Freeze until solid.
5. To pop them out easily, dip it into boiling water for 1 second and remove.



YIELD
16
POPS



Layers of sweetness in this one with mouthwatering cheese mingling with exquisite chocolate cream. Crunch into a slice of heaven with this delectably-flavored cookie.



4 Mehadrin Cheese Snacks, frozen

Cookie:

1 cup Mehadrin Butter, room temperature

- 1 cup sugar
- 2 teaspoons vanilla extract
- 1 egg
- 3 cups flour
- 2 teaspoons baking powder

Chocolate cream:

- 1 chocolate bar, melted
- 8 oz J&J Cream Cheese**
- 3 tablespoons sugar

Cream cheese glaze:

4 oz J&J Cream Cheese, room temp. **¼ cup Mehadrin Butter, room temp.**

- 1 teaspoon vanilla
- 1 cup powdered sugar
- 2 tablespoons milk
- Crushed pistachios for garnish

1. Preheat oven to 350°.
2. Line a cookie sheet with parchment paper and sprinkle with flour.
3. In a mixing bowl, beat the butter and sugar for 3 minutes. Scrape sides and add the vanilla and egg. Mix until combined. Add flour and baking powder to the bowl. Mix slowly at first, gradually getting faster until the dough comes together. The texture should feel like Play-doh.
4. Roll out to about 1/4 inch thick, then cut 3 inch circles with a cookie cutter. Transfer the dough to the prepared cookie sheet.
5. Bake for 7 minutes or until the centers are puffy and no longer glossy. Pull the cookies out of the oven before they start turning brown. Allow to cool.
6. For the chocolate cream, beat all ingredients until smooth.
7. For the cream cheese glaze, blend ingredients until smooth and pourable.
8. Pop out the frozen cheesesnacks and cut them into small cubes.
9. To assemble, place a spoonful of chocolate cream in the center of each cookie and smear it around a bit.
10. Add a handful of cheese snack cubes on the cream, drizzle generously with cream cheese glaze, and top with crushed pistachios.

Heaven In a
Cookie



YIELD
30
COOKIES







Your favorite ice cream amalgamation reinvented into an exquisite centerpiece. It's a no-hassle razzle that's sure to dazzle.

Crust:

1 cup finely blended sugar cone (5-6 cones)

½ stick J&J Butter, melted

1 Mehadrin Vanilla Ice Cream Tub, thawed

Razzle Crunch:

1 cup corn flakes

1 cup cookie crumbs

1 sugar cone

1 cup rice crispies

½ cup peanut brittle

3 tablespoons Bakers Choice

Caramel Spritz

2 3.5 oz dark chocolate bars



Peanut butter sauce:

½ cup peanut butter

½ stick J&J Butter

1 cup confectioners sugar

1. Add melted butter to the blended sugar cone and mix. Press into the bottom of an 8 inch springform pan.

2. In a large bowl, combine all dry razzle ingredients.

3. In a separate bowl, melt the chocolate, add the caramel, and mix. Pour it over the dry mixture and mix until fully coated. Freeze until it hardens, then break into chunks.

4. For the peanut butter sauce, melt the butter and peanut butter in a double boiler and remove from heat. Add the confectioners sugar and mix until fully incorporated. Set aside.

5. To assemble, spread ice cream in an even layer of the crust to fill a bit less than half of the pan. Top it with half of the razzle crunch, then add another layer of ice cream to fill the pan. Freeze until it hardens.

6. Release ice cream from the pan. Pour peanut butter sauce over it and top with a tower of remaining razzle crunch.



Razzle Crunch
Ice Cream
Cake



Surprise Oreo Cheesecakes

Oreo Cookie Thins
Caramel cream
Silicon dome mold (3 inch)

Cheesecake:

1 cup heavy cream
2 (3.5 oz) white chocolate bars
7.5 oz Mehadrin Farmer Cheese
8 oz J&J Whipped Cream Cheese
½ cup Mehadrin Sour Cream
1 tablespoon lemon juice
⅓ cup sugar

Garnish:

Oreo Cookies, cream removed
Mehadrin Whipped Cream, dairy
Mini Oreo Cookies

1. Add a generous layer of caramel between two oreo cookie thins. Repeat until you have 12 sandwiches. Set aside.
2. Blend all cheesecake ingredients until smooth.
3. Add a bit of cheesecake mixture to your mold, place a cookie sandwich inside, and fill the rest of the mold with cheese mixture.
4. Freeze and pop out when completely solid.
5. For garnish, process Oreo cookies until it becomes a fine powder. Sprinkle cookie powder onto the cheesecake domes, add a squeeze of whip, and place a mini Oreo cookie over it.
6. Keep frozen until serving.





The dessert where cheesecake joins forces with caramel. Oreos lie in wait in for a sublime surprise, and the assembly comes together in a few simple steps.







Upstage your barista with a resplendent presentation of a caramel-infused whip-topped caffeine wonder.

Caramel Swirl Latte

2 tablespoons Caramel sauce
2 cups Mehadrin Whipped Cream
2 tablespoons milk
1 tablespoon coffee, diluted in a bit of hot water
1 cup cold water

Topping :

Cinnamon

Mehadrin Whipped Cream

Coffee beans

Chocolate bar

1. Fill the bottom of your glass with a layer of caramel sauce.
2. Add whipped cream and milk to a bowl, and whisk until frothy. Pour it into the glass.
3. Add cold water to the diluted coffee and slowly pour it in the center of the whip; it'll go down to the bottom.
4. Sprinkle a layer of cinnamon, then top it with dairy whip, cinnamon, coffee beans, and chocolate bar.
5. Stir before drinking.



Mini Butter Bundts



Cake:

2½ cups flour
1½ cups sugar
2 teaspoons baking powder
¾ cup orange juice

2 sticks Mehadin Butter, melted

¼ cup amaretto liqueur
¼ cup vodka
4 eggs

2 Mehadrin Vanilla Pudding Cups

Cheese filling:

4 oz J&J Cream Cheese Bar

4 oz Mehadrin Farmer Cheese

1 egg
¼ cup sugar

Glaze:

4 oz J&J Whipped Cream Cheese

½ cup confectioners sugar
¼ cup milk

Toasted pecans for garnish

1. Preheat oven to 325°.
2. Grease 20 mini paper loaf pans and arrange them on a baking sheet.
3. In a large bowl, whisk together the flour, sugar, and baking powder. Use a hand mixer to mix in the rest of the cake ingredients. Mix until well combined and set aside.
4. To prepare the cheese filling, blend all ingredients until smooth.
5. Pour a bit of cake batter into the pans. Add a heaping spoon of cheese mixture, then add some more cake batter.
6. Bake for 20 -25 minutes. Allow to cool completely, then pop them out of the pans (optional).
7. To prepare the glaze, blend all the ingredients until smooth. Once smooth, generously drizzle over the cakes and place 2 pecans in the center.



YIELD
20
CAKES



Mini size, gargantuan flavor.
Pretty and personal, these
mini bundts are light, fragrant,
and most of all, sublime.





Deconstructed Milkshake

8 oz J&J Cream Cheese
3 cups Mehadrin Whipped Cream
1/4 cup hazelnut cream
1 J&J Iced Cappuccino
Mehadrin Vanilla Ice Cream

Garnish:

Hazelnut cream
Kif Kef chocolate bar,
cut to small pieces

1. Mix cream cheese, whip, hazelnut cream, and iced cappuccino until smooth. Refrigerate until ready to assemble.
2. Drizzle hazelnut cream around the insides of your glass. Add 2 scoops of ice cream and pour the mixture over it. Top with another scoop of ice cream, drizzles of hazelnut cream, and pieces of Kif Kef chocolate.





The ice cream medley that'll have you singing. Frothy, creamy, and blended with the consummate fixings for the milkshake of milkshakes.



It takes the best
to bake the best.

