

## COOKIE DOUGH OAT BARS

If the walls of my refrigerator could talk, they'd probably be like, "Please just stop it with the granola bars." Out of all the constants in the fridge, the most annoying are the half-empty containers of granola bars that don't have a date on them but are *probably* still good -\\_(☺)\_/. Lactating did that to my life—it made me an obsessive granola bar maker, and I guess a forgetful one too, hence all the half-empty containers. (Who cleans out the fridge during maternity leave?!) From the time that Bernie was about three weeks old, I'd make granola bars with her strapped to me in her carrier and toss in whatever mix-ins were within arm's reach. They were something I could make without having to worry about dropping raw flour or egg on her head, and they fueled me during those first wild months of motherhood and beyond. Since then I've gone through approximately 435,785,406 variations on mix-ins, from marzipan to halva, but my favorite breakthrough came when I just tossed all of the ingredients into a food processor to produce a texture that's more like cookie dough than a regular chewy granola bar. The creaminess of the cashews, hemp seeds, and toasty oats combines with snappy chocolate chips for the new staple bar of your dessert-as-breakfast dreams. These are way too good to be forgotten in the back of the fridge.

### MAKES 8 BARS

1 cup (90 grams) rolled or quick-cooking oats

1 cup (144 grams) whole raw cashews

¼ cup (32 grams) hemp seeds

1 tablespoon (13 grams) packed light brown sugar, plus more to taste if desired

½ teaspoon kosher salt

3 tablespoons (38 grams) unrefined coconut oil, room temperature, plus more if needed

2 tablespoons (42 grams) honey, plus more if needed

1½ teaspoons pure vanilla extract

2 tablespoons (30 grams) semisweet mini chocolate chips

Flaky salt

**PREHEAT** the oven to 350°F. Line a loaf pan with enough parchment paper to come all the way up on the long sides and allow 1-inch wings. Set aside.

**SPREAD** the oats on a rimmed sheet pan and toast until fragrant and slightly darker, about 10 minutes. Add to a food processor along with the cashews, hemp seeds, brown sugar, and salt and blend until very fine, like the



consistency of fine breadcrumbs. Add the coconut oil, honey, and vanilla and blend until the mixture is combined and starts to form a dough. It'll still look crumbly in the food processor, but if you squeeze some in your hand, it should stick together (if it feels a little too dry, you can add a touch more coconut oil or honey). Taste it and if you'd like it to be a little sweeter, blend in up to 1 tablespoon (13 grams) more brown sugar.

**PRESS** the mixture into the prepared loaf pan, spreading it out firmly and evenly. Press the chocolate chips firmly into the top and sprinkle with a pinch of flaky salt. Let firm up in the fridge for about 30 minutes, remove from the loaf pan, and slice into 8 small bars. Store in an airtight container in the fridge for up to a couple of weeks.

## PUMPKIN SCONE LOAF

As a wee family perpetually surrounded by baked goods (usually made in the name of “research”), we go through batches of things very slowly. A slice of challah here, a bagel there, a nibble of pancake at snacktime, a chunk of bread with soup. And so the idea of baking something that’s known for being good for only a few hours out of the oven simply does not fit our lifestyle. I’m talking about scones.

The solution to this, the scone loaf, was born in time for *Molly on the Range*, and I’m proud of how many hearts it has won with its pockets of marzipan and very forgiving lifespan. So here is another version that’s based on the scone queen of autumnal days, pumpkin. It has the flavor profile of a pumpkin bread, the dense crumb of a scone, and enough moisture to send Larry David into a rage. Its crunchy sugar top adds excitement and sweetness, but the interior isn’t overly sweet, leaving room for a layer of jam. Or my personal favorite, cream cheese *and* jam.

### MAKES 1 LOAF

2 cups (260 grams) all-purpose flour	½ cup (113 grams) cold unsalted butter, cut into ½-inch cubes
⅓ cup (67 grams) plus 1 tablespoon (13 grams) packed light brown sugar, divided	¾ cup (135 grams) semisweet chocolate chips
¾ teaspoon kosher salt	¾ cup (78 grams) roasted pecans or walnuts (see page xviii), coarsely chopped, optional
2 teaspoons baking powder	1 large egg
½ teaspoon baking soda	¼ cup (60 grams) buttermilk
2 teaspoons ground cinnamon	¾ cup plus 2 tablespoons (211 grams) pumpkin purée (or half of a 15-ounce can; see Note)
½ teaspoon ground ginger	1 teaspoon pure vanilla extract
¼ teaspoon freshly ground nutmeg	
⅛ teaspoon ground cloves	

**NOTE:** Make two loaves and freeze one if you’d like to use up the whole can! Or use the other half of the can for Nick’s pumpkin pancakes (page 41).

**PREHEAT** the oven to 400°F. Grease a 4 x 9-inch pullman or standard (4½ x 8½ x 2¾-inch) metal loaf pan, line with parchment paper to come all the way up on the long sides and allow 1-inch wings, and set aside.



**IN** a food processor, combine the flour, ⅓ cup (67 grams) of the brown sugar, salt, baking powder, baking soda, cinnamon, ginger, nutmeg, and cloves and pulse to combine. Add the butter cubes and pulse until the butter is pea size.

**DUMP** into a large bowl and toss in the chocolate chips and nuts, if using. In a separate medium bowl or large measuring cup, whisk together the egg, buttermilk, pumpkin, and vanilla. Add the wet ingredients to the dry ingredients and mix with a rubber spatula or large spoon until just combined. Scrape the dough into the loaf pan and spread it out evenly. Sprinkle with the remaining tablespoon (13 grams) of brown sugar.

**BAKE** until the loaf is browned on top and a toothpick inserted into the center comes out clean; begin checking for doneness at 50 minutes and tent with foil if the top browns too much for your liking before the center is done. Let cool for 20 minutes in the pan, then transfer to a wire rack. Cool for at least 10 more minutes before slicing and eating.

**STORE** leftovers in an airtight container at room temperature. This is best eaten within 3 days but will keep for up to 5 days.

water in the second bowl. Mix the panko, plain breadcrumbs, Parmesan, garlic powder, onion powder, Italian seasoning, ½ teaspoon salt, and loads of black pepper in the third bowl.

**CUT** the block of mozzarella lengthwise down the center and then slice each long piece into 8 nuggets to make 16 pieces. Take each mozzarella piece through the breading procedure: coat it in the flour, then the egg, then the panko mixture, then coat in the egg mixture and panko mixture again for a double breading. This breading step can be done up to a day in advance; keep the pieces covered in the fridge until ready to use.

**HEAT** a large skillet, preferably cast iron, over medium-high heat. Add enough oil to generously coat the bottom of the skillet. When a breadcrumb dropped into the oil sizzles, add the mozzarella sticks, an inch apart, and fry until golden brown on all sides, a few minutes on each side. Fry in batches if necessary to avoid crowding the pan, adding more oil if the pan seems dry. You could also deep-fry the suckers! (But shallow-frying is way more convenient and does a swell job.)

**WHILE** the cheese fries, assemble the salad: On a large platter, spread out the spinach and arugula. Scatter on the red onion, olives, chickpeas, and tomatoes and drizzle on half of the dressing. When the mozzarella is done frying, transfer briefly to a paper towel to absorb any excess oil, then add to the salad. Top with the Parmesan and parsley and/or basil and serve with the remaining dressing.

## MY DREAM GOAT CHEESE SALAD

A dream I regularly have starts with a warm crusty baguette and softened salted butter, with radishes on the side. Then we eat this chèvre chaud salad while we drink rosé and have perfect in-season cantaloupe for dessert. Time doesn't bind us, and it's floral dress weather. We're in France! It's the springtime! Life is great. In this dream I speak fluent French and can pull off that excellent *Breathless* haircut and there is prosciutto on this chèvre chaud (even though I think that might get me yelled at in France? (But it's *my dream!*)).

SERVES 4

### Dressing

1 small shallot, finely chopped	2 teaspoons fresh thyme leaves
3 tablespoons (45 grams) white wine vinegar	½ cup (100 grams) extra virgin olive oil
1 tablespoon (15 grams) Dijon mustard	Kosher salt and freshly ground black pepper

### Goat cheese

3 tablespoons (24 grams) all-purpose flour	½ cup (30 grams) panko breadcrumbs
8 ounces (226 grams) goat cheese, cut into twelve ½-inch coins <i>Use a wet knife or floss for clean cuts!</i>	¼ teaspoon kosher salt
1 large egg	Freshly ground black pepper
	Neutral oil or good-quality extra virgin olive oil, for frying

### Salad

8 ounces (226 grams) mixed greens	12 ounces (340 grams) Campari tomatoes, sliced into wedges
1 small shallot, thinly sliced	Flaky salt
6 ounces (170 grams) sliced prosciutto	

### Accessories

Warm crusty baguette	Flaky salt
Halved radishes	Rosé
Very good butter	"Alexa, please play French café music . . ."

TO make the dressing, in a large measuring cup, whisk together the shallot, vinegar, mustard, and thyme. Drizzle in the olive oil while whisking continuously to emulsify. Season to taste with salt and pepper. Set aside.

SPREAD the flour out on a plate and coat the goat cheese all over with it.

BEAT the egg with a splash of water in a wide shallow bowl and transfer all the goat cheese to the egg to completely coat. Wipe off the flour plate, discarding any excess flour, and put the breadcrumbs on the plate, seasoning with the salt and a few turns of black pepper. Transfer the goat cheese to the breadcrumbs and coat all over. This breading step can be done up to a day in advance; keep the cheese covered in the fridge until ready to use.

HEAT a large skillet, preferably cast iron, over medium-high heat. Add enough oil to generously coat the bottom of the skillet. When a breadcrumb dropped into the oil sizzles, add the goat cheese coins, an inch apart, and fry until golden brown, a few minutes on each side. Fry in batches if necessary to avoid crowding the pan, adding more oil between batches if the pan seems dry.

WHILE the goat cheese fries, assemble the salad: in a large bowl, gently toss the greens and shallots with about half of the dressing (or to taste), then transfer to a serving plate or 4 individual shallow bowls (or keep it in the big bowl). Top with the prosciutto and tomatoes.

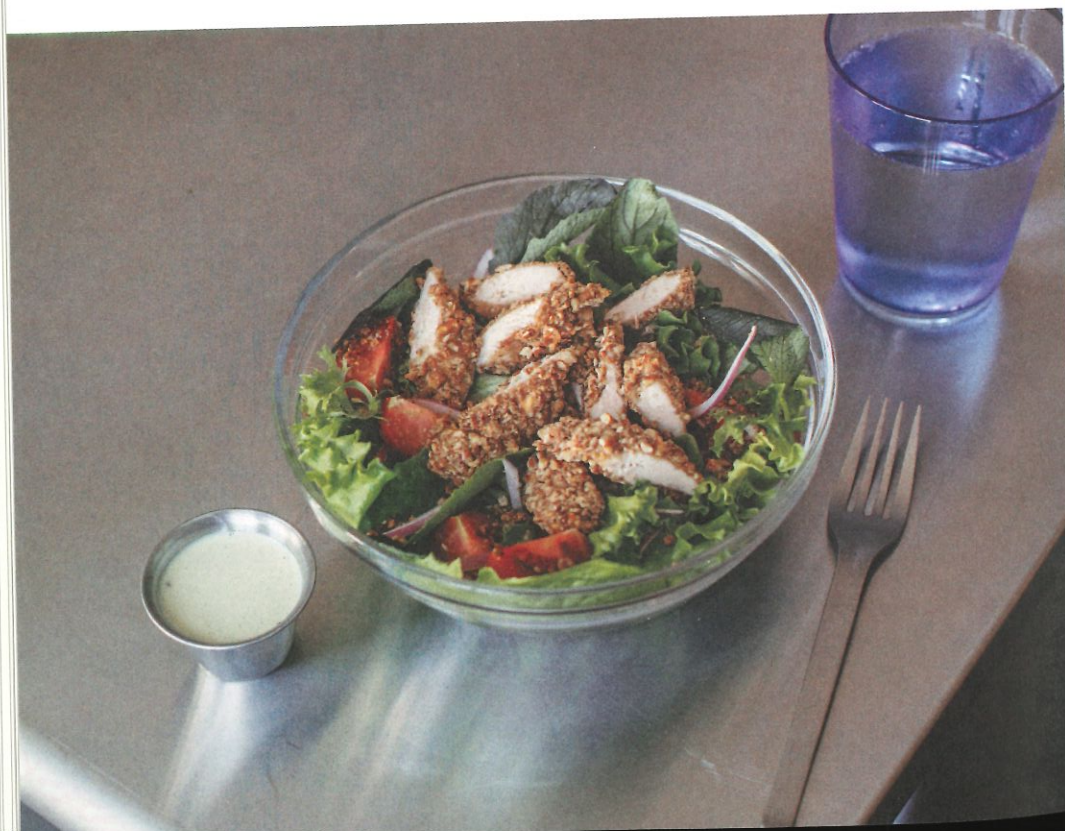
WHEN the goat cheese is done frying, transfer it briefly to a paper towel to absorb any excess oil, then add to the salad. Drizzle on more dressing and sprinkle with a pinch of flaky salt. Serve with a warm baguette and a plate of radishes and softened butter sprinkled with flaky salt.



## PRETZEL CHICKEN NUGGET SALAD WITH HONEY MUSTARD DRESSING

One of the great similarities between New York City and the Midwest is a solid diner culture that champions atmosphere, familiar faces, and servers who will bring you and your crying baby a half-filled mug of hot water to heat a bottle without having to ask for it. Diner menus here have things like knoephla, hotdish, and mettwurst to reflect the flavors of the region, and they are absolute gems. When I find myself at a diner past breakfast time, my order of choice is a cup of knoephla soup and a crispy chicken salad, or chopped up chicken nuggets on a bed of iceberg lettuce and wedges of tomatoes covered in sweet-like-candy honey-mustard dressing. The fried chicken provides the textbook greasy diner experience while the lettuce and tomatoes check my grown-up box for, uh, health.

I crave this combo more often than we go to diners, though, so here's a version I make at home. The chicken nuggets are baked, so I don't have to be too delusional about trying to be healthy on a weeknight, but they're coated in pretzels to take up the slack in the flavor and crunch department. It takes a lot for me to crave a crouton-less salad, but if you think of these chicken nuggets as . . . meat croutons . . . you, too, can crave this.



SERVES 4

### Chicken

½ cup (104 grams) mayonnaise  
3 tablespoons (45 grams) Dijon mustard  
1 teaspoon garlic powder  
1 teaspoon onion powder  
Freshly ground black pepper

### Dressing

½ cup (120 grams) plain Greek yogurt (whole milk or 2%)  
¼ cup (52 grams) mayonnaise  
2 tablespoons (30 grams) Dijon mustard  
2 tablespoons (42 grams) honey

### Salad

8 ounces (226 grams) mixed greens  
½ small red onion, thinly sliced

4 heaping cups (200 grams) mini pretzels

1 pound (454 grams) boneless, skinless chicken breasts, cut into ½- to ¾-inch strips

Olive oil cooking spray or other cooking spray

2 tablespoons (30 grams) apple cider vinegar

1 tablespoon (13 grams) extra virgin olive oil

Kosher salt and freshly ground black pepper

2 medium tomatoes, sliced into wedges

**TO** make the chicken, preheat the oven to 425°F. Line a rimmed sheet pan with parchment paper and set aside.

**IN** a medium bowl, combine the mayo, mustard, garlic powder, onion powder, and black pepper. In a food processor or zip-top bag with a rolling pin, crush the pretzels into about 2 cups of fine crumbs (a few slightly small chunks are okay) and place them in a wide shallow bowl. Coat the chicken strips all over with the mayo mixture, then coat them all over with pretzels. Transfer to the prepared sheet pan and space them out evenly. (Discard any extra crushed pretzels.)

**COAT** the chicken thoroughly with cooking spray and bake until the coating is crisp and the chicken is cooked through and no longer pink, with an internal temperature of 165°F; begin checking for doneness at 12 minutes. Let cool for a few minutes, then chop into bite-size pieces or snip with kitchen scissors.

**TO** make the dressing, in a large measuring cup, whisk together the yogurt, mayonnaise, mustard, honey, vinegar, and olive oil and season to taste with salt and pepper.

**TO** assemble, arrange the mixed greens on a serving plate and top with the onion, tomatoes, and chicken. Dress as desired and enjoy!

## TOMATOEY PARMESAN BEANS

A few years ago, Ali Slagle published a stunningly simple recipe in the *New York Times* for canned beans cooked in milk that opened my eyes to how special canned beans can become when you make the right choices: use a whole dang head of garlic, don't skimp on the butter, and don't underestimate the power of a bay leaf. Since first making Ali's recipe, we've gravitated toward a couple variations that have become staples for when we need something hearty that's not pasta, that's healthy-ish and protein-y but that doesn't require a trip to the store for fresh vegetables and meat, and—most of all—is easy, because we're all hungry and Bernie will only allow me to put her down for the amount of time it takes to chop the top off of a head of garlic. That last point is crucial in my enjoyment of this recipe; it is truly a dump-and-go recipe that requires minimal prep. The Parmesan rind adds another dimension as well as a fun treat when it gets all soft and gooey. (If you don't have a stray rind lying around, chop it off your current block, since you'll be grating a lot of that block onto these beans as well!) We try to let this simmer forever so that the flavors bloom into the best versions of themselves, but if we're too hungry to wait that long, a shorter simmering time is A-OK. Just compensate with a little more salt or Parmesan. These beans are primarily vehicles for Parmesan and an excuse to eat thick toast with garlic on it, so don't take these serving directions as suggestions; they are part of the package.

SERVES 2 TO 4

2 tablespoons (28 grams) unsalted butter

1 garlic head

One 15-ounce (425-gram) can cannellini beans, drained and rinsed

One 15-ounce (425-gram) can chickpeas, drained and rinsed

One 28-ounce (794-gram) can chopped or whole peeled tomatoes

1½ cups (360 grams) low-sodium chicken or veggie stock

1 Parmesan rind, plus a good amount of freshly grated Parmesan for serving

1 bay leaf

Kosher salt and freshly ground black pepper

2 big handfuls of chopped or torn kale, chard, baby spinach, or other sturdy greens, optional but encouraged

Crusty toast, for serving

Extra virgin olive oil

Flaky salt

IN a large pot, melt the butter over medium heat. Chop the top off the head of garlic so that all the cloves are exposed and discard any of the peels that are about to fall off (but in general you want the head to stay together). Add the garlic to the pan cut side down and cook for a few minutes, until browned around the edges. Stir in the beans, tomatoes, stock, Parmesan rind, bay leaf, a couple of good pinches of salt, and a bunch of black pepper. (If using whole peeled tomatoes, break them up a little with your spoon.) Bring to a boil, reduce to a simmer, cover, and cook until the garlic cloves are smooshy, about 30 minutes, or longer if you have the patience, stirring occasionally. Stir in the greens a few minutes before you plan on serving and let wilt. Taste and add more salt and pepper as needed.

RETRIEVE the garlic head, scoop out the softened cloves with a knife (or carefully smoosh with your fingers since it will be hot), and spread them on your crusty toast. Ladle the beans into bowls (avoiding the bay leaf), finish with a drizzle of olive oil, black pepper, a little flaky salt, and a storm of Parmesan and serve with the garlicky toast. Bring the Parmesan to the table to add more as you eat—this is crucial.

### VARIATION

#### CREAMY PARMESAN BEANS

FOLLOW the directions for the Tomatoey Parmesan Beans but omit the tomatoes, increase the stock quantity to 1¾ cups (420 grams), and add a handful of chopped cooked ham if you happen to have some. Finish with 2 tablespoons (30 grams) heavy cream.

SERVE with lemon wedges and crushed red pepper.

## HAM AND POTATO PIZZA

Living in meat-and-potatoes country, I've accepted that the concept of going out to dinner with the intention of ordering a big, beautiful salad is about as reliable a plan as ice fishing in June. The strength of our local menus lies in bison burgers and ribs, not little gems and bespoke olives. Now, while I'd totally back a campaign for Chez Panisse to offer drone delivery within a 2,000-mile radius, I also don't want to kid anyone: I *lovvvvve* meat and potatoes. And this pizza is an ode to that. Potatoes on pizza is the ultimate carb-on-carb act; the way the potatoes melt down into the cheese and become one with the thick, oily crust is pure bliss. Ham brings smoky, salty bits of excitement, and spinach checks the box for vitamins and color. Don't hold back with the ranch drizzle here. This is a sauceless pizza, so the texture police will thank you for this. Also, welcome to the Midwest!

MAKES 1 THICK-CRUST HALF-SHEET-PAN PIZZA, TO SERVE 3 TO 4

3 tablespoons (38 grams) extra virgin olive oil, divided, plus more for brushing	2 handfuls of baby spinach
2 pounds (908 grams) pizza dough, room temperature	12 ounces (340 grams) Yukon gold potatoes, cut into 1/8-inch-thick slices
2 large garlic cloves, thinly sliced	Kosher salt and freshly ground black pepper
1 medium shallot, thinly sliced	Ranch
12 ounces (340 grams) fresh mozzarella, roughly torn	Crushed red pepper
6 ounces (170 grams) thick-cut ham, chopped	Freshly grated Parmesan
	Handful of chopped flat-leaf parsley

PREHEAT the oven to 450°F.

COAT a rimmed half sheet pan with 2 tablespoons (25 grams) of the olive oil, add the dough, and press the dough all the way to the edges. If the dough starts to fight you as you press it, leave it to sit for 10 to 15 minutes so that the gluten can relax, then go at it again. Brush the top with a thin, even layer of olive oil and scatter on the garlic, shallot, mozzarella, ham, and spinach. (Scatter the cheese all the way to the edge so you get some crispy bits!)

IN a large bowl, toss the potatoes with the remaining tablespoon (13 grams) of olive oil and arrange in an even layer on the pizza, doing your best to avoid overlapping them. Sprinkle with a good pinch of salt and a bunch of turns of pepper. Bake until the crust is golden and the cheese is splotchy brown; begin checking for doneness at 30 minutes. If you'd like a little more color on the potatoes, stick the pizza under the broiler for a few minutes. Top with a drizzle of ranch, crushed red pepper, loads of Parm, and the parsley. Cut into big squares and enjoy!



## SLOPPY JOE PITAS

Growing up I was extremely neutral about sloppy Joes, but I was inspired to revisit the concept after watching *It Takes Two* for the hundredth time, in which the rich Olsen twin takes her first bite of one at summer camp and loses her dang mind.

Like most things that will allow it, I gave it the shakshuka treatment. That is, I projected the flavors of my go-to shakshuka onto this format, and, well, a star was born. She will *not* answer to Slop-Shuka, and her artist rider consists of funky preserved lemon, salty feta, sour pickles, and the much less sloppy vessel of a thick, fluffy pita pocket.

SERVES 6 TO 8

2 tablespoons (25 grams) extra virgin olive oil  
1 medium yellow onion, finely chopped  
1 red bell pepper, finely chopped  
1 jalapeño, seeded and finely chopped  
Kosher salt  
4 garlic cloves, finely chopped  
1 tablespoon (6 grams) ground cumin  
1 teaspoon smoked paprika  
2 tablespoons (32 grams) harissa paste or (12 grams) dried harissa

### Accessories

Sliced pickles  
Crumbled feta

2 tablespoons (30 grams) tomato paste  
2 pounds (908 grams) ground turkey, 93% lean  
One 14-ounce (396-gram) can crushed tomatoes  
2 teaspoons packed light brown sugar  
2 tablespoons (30 grams) red wine vinegar  
1 tablespoon (16 grams) rinsed and finely chopped preserved lemon rind (or sub the zest and juice of half a lemon)  
8 thick pita pockets

Homemade is ideal! Store-bought is okay—see Note.

Chopped flat-leaf parsley  
Lemon wedges, for serving

NOTE: My go-to pita recipe can be found in *Molly on the Range* or on my website!

HEAT a large pot over medium-high heat and add the olive oil. Add the onion, bell pepper, jalapeño, and a pinch of salt and cook, stirring, until soft, about 7 minutes. Add the garlic, cumin, and paprika and cook, stirring, until fragrant, another minute. Add the harissa and tomato paste and cook for another minute. Add the turkey and season with 1½ teaspoons kosher salt. Cook, breaking up with a wooden spoon or spatula, until browned all the way through. Stir in the tomatoes and brown sugar and simmer, covered, over medium-low heat for 20 minutes, stirring occasionally, to allow the flavors to meld. Stir in the vinegar and preserved lemon. Taste and adjust the seasoning as desired.

TO serve, stack the pitas, wrap in foil, and heat in a warm oven for a few minutes. Cut the tops off and fill with the turkey mixture. Top with pickles, feta, and parsley and serve with lemon wedges.



Since inviting myself over to Nile's for a weekly egg roll feast would be weird for both our friendship and my waistline, I fiddled with a baked version that, unlike other baked versions of fried things, is definitely not a ghost of its true fried self. Texturally it is different, but it has some legitimate legs and can stand on its own. This egg roll takes a cue from flautas and uses flour tortillas brushed with a little oil for the wrapper, and the result is crispy in some places, chewy in other places, and straight-up glorious all around.

These are awesome to keep in the freezer to heat up for easy peasy noshes. So go ahead and make a double batch.

**MAKES 12 ROLLS**

1 tablespoon (13 grams) neutral oil, plus more for brushing  
1 small yellow onion, finely chopped  
1 large celery stalk, finely chopped  
Pinch of kosher salt  
4 garlic cloves, finely chopped  
1 pound (454 grams) ground beef, 85% lean

One 10-ounce (283-gram) bag coleslaw mix  
2 tablespoons (30 grams) soy sauce, plus more for serving  
1 tablespoon apple cider vinegar  
Freshly ground black pepper  
Twelve 6-inch flour tortillas  
Rice vinegar, for serving

**PREHEAT** the oven to 425°F. Line a rimmed sheet pan with parchment paper and set aside.

**HEAT** a large skillet over medium heat and add the oil. Add the onion, celery, and salt and cook, stirring occasionally, until soft, 5 to 7 minutes. Add the garlic and cook, stirring, for another minute. Add the beef and cook, breaking up with a spoon, until browned. Turn off the heat and stir in the coleslaw mix, stirring for a minute or two so that the cabbage wilts slightly. Add the soy sauce, apple cider vinegar, and loads of black pepper and mix to combine.

**SCOOP** ½ cup of the mixture in a line across the equator of a tortilla, roll it up, and place it seam side down on the prepared sheet pan. Repeat with the remaining tortillas and filling, spacing them out evenly on the sheet pan. Brush the tops with a thin layer of oil and bake until lightly golden; begin checking for doneness at 14 minutes. Let cool slightly and cut in half.

**SERVE** with a dipping sauce of 1 part rice vinegar and 1 part soy sauce.

**TO FREEZE:** When the rolls come out of the oven, let them cool completely, then freeze in an airtight container for up to 3 months. Reheat in the microwave for a minute or two or in the oven at 350°F until hot; begin checking at 15 minutes.



## CHOCOLATE PEANUT BUTTER BROWNIES

Brownies too often bury their lede, which is that they're one of the lowest-maintenance baked goods out there. They don't require you to soften butter or use a stand mixer or chill anything or even cool fully before receiving their blanket of glaze. You can make them in one bowl and keep them for a while in the fridge. Any brownie craving can be cured start to finish well within nap time, even allowing ample time for the chocolate smell to dissipate while you clean up all the evidence so that you-know-who doesn't demand a post-nap brownie that will definitely ruin her dinner. This is the recipe I grew up with, it's the only one I need, and it produces rich fudgy squares that get the job done in a few little bites. The peanut butter glaze is there because no one will ever tire of chocolate and peanut butter, but you know I'll support you if you want to sub the peanut butter for tahini or almond butter or even *errrrmmg* pistachio butter.

### MAKES 16 BROWNIES

½ cup (113 grams) unsalted butter	1 teaspoon pure vanilla extract
1 cup (200 grams) sugar	2 large eggs
⅓ cup (27 grams) unsweetened cocoa powder	½ cup (65 grams) all-purpose flour
¼ teaspoon kosher salt	¼ teaspoon baking powder
½ teaspoon instant espresso powder	¼ cup (45 grams) semisweet or bittersweet chocolate chips

### Glaze and decoration

¼ cup (64 grams) unsweetened peanut butter	½ cup (60 grams) powdered sugar
¼ cup (60 grams) heavy cream	Kosher salt, if needed
1 teaspoon pure vanilla extract	Sprinkles, for decorating

**PREHEAT** the oven to 350°F. Grease an 8-inch square metal baking pan and line with enough parchment paper to allow 1-inch wings on opposite sides. (If you have only a glass or ceramic pan, that's okay; just prepare to bake these a little longer!)

**IN** a large saucepan, melt the butter over medium-low heat, stirring until *just* melted. Remove from the heat, add the sugar, cocoa powder, salt, espresso powder, and vanilla, and whisk until smooth. At this point the mixture shouldn't be too hot (you don't want it cooking the eggs that you're about to crack in), so if it feels pretty hot, whisk a little longer until it cools slightly. Add the eggs and whisk until combined. Sprinkle the flour and baking powder evenly over the top of the batter, then mix until just combined. Pour the batter into the pan, spread it out (it will be a thin layer), and scatter the chocolate chips on top.

**BAKE** until the center is set and the top is no longer glossy; begin checking for doneness at 24 minutes. Let cool for at least 10 minutes in the pan before glazing.

**TO** make the glaze, in a medium bowl, whisk together the peanut butter, heavy cream, vanilla, and powdered sugar until very smooth. Add salt to taste (if your peanut butter is salty, you might not need to add any).

**TOP** the warm brownies with the glaze, nudging it all the way to the edge with a small spatula or butter knife, and sprinkle with sprinkles. Lop off a sloppily cut brownie to enjoy while it's still warm, then let the remainder cool completely. This will allow you to get cleaner cuts. Slice into squares.

**STORE** in an airtight container in the fridge for up to a week. (Storing at room temperature is fine too, up to 4 to 5 days, but I can't resist the chewiness of a cold brownie.)

## BAMBA MARSHMALLOW SQUARES

After learning that the peanut allergy rate in Israeli babies is really low, thanks to their national bestselling snack, Bamba, which is basically a Cheeto but peanut butter flavored, I bought out the entire supply in the Target kosher section. Bernie goes nuts for it, and I do too. When I saw this idea for Rice Krispies Treats made from Bamba posted on Instagram by a friend of a friend, @diasporadinner, I had to re-create them immediately. The result wasn't what I expected, though. They were much airier than standard Rice Krispies Treats and had an almost stale-like quality. But over the following few days, they totally grew on me and I came to majorly appreciate both the airy quality, which allows you to eat a giant wedge without feeling weighed down, and that weird stale-like chew. It was oddly addicting. I can't tell if I'm selling them well or not, but honestly Bamba is one of those IYKYK things, so if you're in the know, you've probably stopped reading by now and are already melting marshmallows.

MAKES 20 SQUARES

¼ cup (56 grams) unsalted butter	Two 3.5-ounce (100-gram) bags Bamba
One 10-ounce (283-gram) bag mini marshmallows	1 cup (180 grams) bittersweet chocolate chips
2 teaspoons pure vanilla extract	Flaky salt

**GREASE** a 9 x 13-inch pan and line with enough parchment paper to allow 1-inch wings on opposite sides.

**IN** a large pot, melt the butter over medium heat. Add the marshmallows and stir until melted. Stir in the vanilla extract, remove from the heat, and fold in the Bamba. Quickly fold in the chocolate chips and then scrape the mixture into the prepared pan and spread it out evenly. Place a piece of parchment paper on top and use your hands to pack the mixture as firmly and evenly as you can without crushing the Bamba. Uncover and sprinkle with a few pinches of flaky salt. Let set at room temperature for at least an hour, until firm. Cut into squares and have at 'em. Store in an airtight container in the fridge for up to a week (or even longer if you haven't eaten them all by then).

