

•Virtual Cooking Class Materials•

Cozy Fall Soup and Sweets

Thanks so much for signing up for my virtual cooking class with your library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe cards to keep them handy during class!**•

Please read through the **recipe cards** (pages 2-3 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

****Be sure to take your butter out of the refrigerator at least 30 minutes before class so it's softened when we start baking.****

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Stovetop
- Oven
- Large saucepan
- Chef's knife
- Cutting board
- Wooden spoon or silicone spatula
- Measuring cups and spoons
- Immersion blender or blender (optional)
- Ladle, for serving
- Baking sheet
- Silicone baking mats or parchment paper
- 2 large bowls
- Sifter
- Shallow bowl or plate
- Cookie scoop (optional, I use a #50 scoop for this recipe)
- Thin spatula, for transferring cookies
- Cooling racks (optional)



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

bigflavorstinykitchen.com



Curried Pumpkin Soup



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Soups & Stews

Makes: 6 Servings

Prep Time: 5 Minutes

Cook Time: 20 Minutes

Total Time: 25 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

2 tablespoons unsalted butter
8 ounces cremini mushrooms, sliced
1/4 cup yellow or red onion, chopped
2 tablespoons all-purpose flour
1 tablespoon curry powder
3 cups chicken stock
1 (29-ounce) can pumpkin
1 tablespoon honey
1/2 teaspoon kosher salt

1/4 teaspoon freshly grated nutmeg
1/4 teaspoon fresh cracked black pepper
1 (12-ounce) can evaporated milk

Garnishes (optional)

Sour cream or plain Greek yogurt
Cilantro leaves
Chili oil

Instructions

1. Melt butter in a large saucepan over medium heat. Add mushrooms and onion and cook until tender, about 4-5 minutes, stirring often.
2. Stir in flour and curry powder and let cook, stirring constantly, for 1 minute. Gradually pour in chicken stock, continuing to stir until combined. Allow soup to simmer over medium heat, stirring constantly, until mixture is thickened, about 5-7 minutes longer.
3. Stir in pumpkin, honey, salt, nutmeg, and black pepper. Reduce heat to low and simmer for 10 minutes, stirring occasionally. Stir in evaporated milk and cook, stirring constantly, until heated through. Taste for seasoning and add more salt if needed.
4. Use an immersion blender to purée soup, if desired, before ladling into bowls. Serve soup topped with dollops of sour cream, a sprinkle of cilantro, additional fresh cracked black pepper, and a drizzle of chili oil, if desired.

Tips:

- Be sure to get canned pumpkin and NOT canned pumpkin pie mix, which has added spices and sweeteners.
- You can substitute vegetable stock if you'd like to keep this soup vegetarian.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
bigflavorstinykitchen.com

Maple Cookies



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Desserts

Makes: About 5 dozen cookies

Prep Time: 10 Minutes

Cook Time: 8 Minutes

Total Time: 18 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

1 cup unsalted butter, softened
1 cup packed dark brown sugar
1 large egg
1 cup pure maple syrup
1 teaspoon vanilla extract

2 teaspoons baking soda
1/2 teaspoon fine-grain salt
4 cups all-purpose flour
1/3 cup granulated sugar for decoration

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with silicone baking mats or parchment paper.
2. In a large bowl, cream the butter and brown sugar. Add the egg, syrup, and vanilla extract. Continue to mix until well blended.
3. In another large bowl, sift together the flour, salt, and baking soda. Stir this mixture into the butter mixture until well combined.
4. Place granulated sugar in a shallow bowl or plate. Shape the dough into 1-inch balls (I like to use a #50 scoop) and roll in the sugar to coat. Place on cookie sheets about 2 inches apart and flatten slightly.
5. Bake the cookies until they start to get lightly golden around the outer edges, about 8 to 10 minutes. Let the cookies cool for a couple of minutes on the baking sheet, then gently transfer to a wire rack to cool.

Tips:

- These cookies freeze beautifully! Seal them in an airtight container or freezer bag to store. To bake from frozen, take the frozen dough balls, roll them in sugar, and flatten them on the baking sheet if possible. Baking time will be a little longer than if they weren't frozen, about 10-12 minutes.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
bigflavorstinykitchen.com