



## **Good Food: YWCA Hotel staff shares their favourite holiday indulgence!**

### **Candy Cane Cheesecake**

#### Ingredients

- 2 pkg cream cheese, softened
- 3/4 cup (175 mL) granulated sugar
- 3 eggs
- 2 cups (500 mL) sour cream
- 1 tbsp (15 mL) lemon juice
- 1 tsp (5 mL) peppermint extract

#### Crust:

- 1-1/2 cups (375 mL) chocolate wafer crumbs
- 1/4 cup (60 mL) butter, melted

#### Topping:

- 1 cup (250 mL) sour cream
- 2 tbsp (30 mL) granulated sugar
- 1/2 tsp (2 mL) vanilla
- coarsely crushed candy canes (for the top)

#### Preparation

Grease bottom of 9-inch spring-form pan; line side with parchment paper. Set pan on large square of heavy-duty foil; press up side of pan. Set aside.

Crust: In bowl, stir crumbs with butter until moistened; press into prepared pan. Bake in centre of 350°F oven until firm, 10 minutes. Let cool on rack.

In large bowl, beat cheese until fluffy. Beat in sugar until smooth; beat in eggs, 1 at a time. Beat in sour cream, lemon juice and peppermint extract. Pour over crust.

Set spring-form pan in larger pan; pour enough hot water into larger pan to cover 1 inch up sides.

Bake cheesecake in centre of 325°F oven until shine disappears and edge is set yet centre still jiggles slightly, about 1 hour.

Topping: Combine sour cream, sugar and vanilla; spread over cheesecake. Bake for 10 minutes. Turn off oven. Let stand in oven for 1 hour.



Remove cheesecake from water and transfer to rack; remove foil and let cool. Cover and refrigerate until set, about 2 hours. To serve, crush candy canes and sprinkle pieces on top. Add a little whipping cream on the side to add an extra treat!

### **Cabbage and Mushroom Pierogi**

#### **For the filling**

- 1 oz. dried porcini mushrooms
- Kosher salt
- 1 2-lb. bag refrigerated sauerkraut
- 1 oz. (2 Tbs.) unsalted butter
- 1 medium yellow onion, finely chopped (1 cup)
- Freshly ground black pepper

#### **For the dough**

- 2 lb. (7 cups) unbleached all-purpose flour; more as needed
- 4 oz. (1/2 cup) unsalted butter, softened
- 2 cups warm water

#### **Make the filling**

Put the mushrooms in a small saucepan with 2 cups water and a pinch of salt; bring to a boil over medium-high heat. Lower the heat to maintain a simmer and cook the mushrooms until tender, about 15 minutes. Using a slotted spoon, lift the mushrooms out of the liquid, transfer to a cutting board, and chop them. Strain the liquid through a fine sieve lined with a damp paper towel set over a small bowl. Rinse and drain the sauerkraut in a colander, pressing on it to release as much liquid as possible.

Melt 1 Tbs. of the butter in a 12-inch skillet over medium-high heat. Add the onion and cook, stirring often, until golden, 3 to 4 minutes. Add the sauerkraut, mushrooms, and the mushroom cooking liquid. Lower the heat to medium and cook, stirring often, until the liquid has evaporated and the sauerkraut is dry, about 5 minutes. Season to taste with salt and pepper. Stir in the remaining 1 Tbs. butter and cook, stirring often, until the flavors are blended, about 2 minutes more. Let cool to room temperature before using.

#### **Make the dough**

Put the flour in a large bowl. Add the butter and, using your fingers, work it into the flour until the mixture has the texture of coarse meal. Still using your fingers, add 1-3/4 cups of the warm water, stirring until the mixture begins to come together. If the mixture is dry, you can add up to 1/4 cup more warm water, a tablespoon at a time, until it forms a cohesive yet shaggy mass.



Turn the dough out onto a well-floured work surface, and then gently knead it just until soft and elastic; the dough will not be completely smooth, but it should be easy to shape, with a Play-Doh like consistency. Avoid over kneading, or the dough will become tough. (At this point you can proceed with the recipe or let the dough rest on a floured surface, covered with a clean dishtowel, for up to 1 hour.)

### Roll and cut the dough

Divide the dough into 6 grapefruit-size balls (about 8 oz. each). Working with 1 piece of dough at a time on a floured work surface, and keeping the others covered so they don't dry out, roll the dough into a 10- to 11-inch wide, 1/8-inch-thick circle. Using a floured 3-inch round cookie cutter or inverted glass, cut out circles of dough. Transfer the dough circles to a large parchment-lined baking sheet dusted with flour. Dust with a little more flour and top with another sheet of parchment so they don't dry out. Repeat with the remaining dough, stacking the circles between sheets of floured parchment and re-rolling the scraps until all of the dough is used.

### Fill the dough

Working with 1 dough circle at a time, brush off any excess flour and hold the circle in your palm. Spoon a scant 1 Tbs. of the filling into the center of the circle and fold it in half. Using your fingers, tightly pinch the edges together to seal and create a 1/2-inch border. Arrange the filled pierogi on a lightly floured surface or large rimmed baking sheet and dust very lightly with flour; loosely cover with plastic wrap or a clean dishtowel. Repeat with the remaining dough circles and filling.

### Cook the pierogi

Position a rack in the center of the oven and heat the oven to 175°F. Bring a 6- to 8-quart pot of salted water to a boil over high heat. Working in batches of 10 to 12, drop the pierogi into the boiling water and give them a gentle stir so they don't stick together or to the sides of the pot. When they float to the top 5 (after 1 to 2 minutes for room temperature pierogi, 3 to 4 minutes for refrigerated, and 7 to 10 minutes for frozen), use a slotted spoon to transfer them to a platter and keep warm in the oven while cooking the remaining batches.

### Serve the pierogi

You can serve the pierogi either boiled or fried. For boiled pierogi, melt the butter in a 1- to 2-quart saucepan. Drizzle the pierogi with the melted butter. Serve hot with the sour cream on the side. For fried pierogi, melt 4 Tbs. of the butter in a 12-inch heavy-duty skillet over medium-high heat. Working in batches of 10 to 12, cook the boiled pierogi, flipping once, until golden-brown and crusty on both sides, 4 to 5 minutes per batch. Transfer to another platter and keep warm in the oven. Repeat, adding more butter as needed. Serve the pierogi with sour cream on the side.



## **Oatmeal Shortbread**

### Ingredients

1. butter/margarine 100 gr
2. sugar 40 gr
3. flour 120 gr
4. baking soda ¼ teaspoon of
5. Oatmeal 60 gr
6. Walnut, chocolate chips and any other three nut (suitable amount)

### Preparation

- a) Mix #1 and 2 by egg beater
- b) Add #3 and 4 into (a) and mix by a spatula
- c) Add #5 into (a+b) and mix by a spatula
- d) Bake dough in the centre of 170° C oven for about 20-25 minutes