

Recipes from Lexington Catholic's Culinary Club

**Lemon Curd** from Maxwell Leslie

9 whole eggs

9 egg yolks

3 c. sugar

1  $\frac{1}{2}$  c. real lemon juice (approximately 9 lemons)

$\frac{1}{2}$  c. lemon zest

2 sticks of butter

$\frac{3}{4}$  tsp. salt

Combine all but the butter and cook on medium heat until thick but not curdled. Take off the stove and add butter. Strain out the zest and any egg white. Chill. Add lightly whipped cream to taste to transform into a mousse.

**Vegetarian Steamed Dumplings** from Cindy Bessler

$\frac{1}{2}$  lb. firm tofu

$\frac{1}{2}$  c. coarsely grated carrots

$\frac{1}{2}$  c. shredded Napa cabbage

2 T. finely chopped red pepper

2 T. finely chopped scallions

2 tsp. finely minced fresh ginger

1 T. chopped cilantro leaves

1 T. soy sauce

1 T. hoisin sauce

2 tsp. sesame oil

1 egg, lightly beaten

1 tsp. kosher salt

$\frac{1}{4}$  tsp. freshly ground black pepper

Bowl of water, plus additional water for steamer

35 to 40 small wonton wrappers

Non-stick vegetable spray, for the steamer

Directions:

Preheat oven to 200 degrees F.

Cut the tofu in half horizontally and lay between layers of paper towels. Place on a plate, top with another plate, and place a weight on top (a 14 oz. can of vegetables works well). Let stand 20 minutes. After 20 minutes, cut the tofu into  $\frac{1}{4}$  inch cubes and place in a large mixing bowl. Add the carrots, cabbage, red pepper, scallions, ginger, cilantro, soy sauce, hoisin, sesame oil, egg, salt, and pepper. Lightly stir to combine.

To form the dumplings, remove wonton wrapper from the package, covering the others with a damp cloth. Brush the edges of the wrapper lightly with water. Place  $\frac{1}{2}$  rounded teaspoonful of the tofu mixture in the center of the wrapper. Shape as desired. Set on a sheet pan and cover with a damp cloth. Repeat procedure until all of the filling is gone.

Using a steaming apparatus (a colander over a pot of boiling water works), bring  $\frac{1}{4}$  to  $\frac{1}{2}$  inch of water to a simmer over medium heat. Spray the steamer's surface lightly with the non-stick vegetable spray to prevent sticking. Place as many dumplings as will fit into a steamer, without touching. Cover and steam for 10 to 12 minutes over medium heat. Remove the dumplings from the steamer to a heatproof platter and place in oven to keep warm. Repeat until all dumplings are cooked.

### **Red Velvet Cupcakes** from Briana Foley

**For the cake:**

2 c. flour

1  $\frac{1}{4}$  tsp. baking soda

1  $\frac{1}{4}$  tsp. salt

1  $\frac{1}{4}$  tsp. unsweetened cocoa powder

1  $\frac{1}{2}$  c. vegetable oil

1 and  $\frac{2}{3}$  c. sugar

1  $\frac{1}{4}$  c. buttermilk

3 eggs

2 T. plus 2 tsp. red food coloring

1  $\frac{1}{4}$  tsp. vanilla extract

$\frac{1}{8}$  c. water

Sift together flour, baking soda, salt, and cocoa powder into a bowl and set aside. In a second bowl, mix oil, sugar, and buttermilk until combined. Add eggs, food coloring, vinegar, vanilla, and water and mix well. Add the dry ingredients a little bit at a time and mix on low, scraping down sides occasionally, and mix until just combined. Be sure not to over mix, or the batter will come out tough. Line a 16 cup cupcake pan with paper liners, scoop the batter into the liners and bake at 50 degrees F. for 20 to 30 minutes or until the toothpick comes out clean. Let cool before frosting.

**For the cream cheese frosting:**

2 8 oz. pkgs. Cream cheese

1 stick of butter

2 c. confectioner's sugar (more if needed)

Milk as needed

Dash of salt

Combine all ingredients; adding more confectioner's sugar and milk if you need more frosting or want to "tweak" the consistency of the frosting.