



the kitchen *conversation*

RECIPE CARDS

we've handpicked 6 of our all-time favorite recipes just for you
these recipes are tried, tested, and guaranteed to satisfy your sweet tooth cravings

STRAWBERRY *poppyseed* CUPCAKES

ingredients

¾ cup all purpose flour
½ tsp baking powder
¼ tsp baking soda
¼ tsp salt
¾ cup butter softened
½ cup white sugar
1 egg
1/3 cup greek yogurt
1 tsp strawberry extract
1 tsp poppyseeds
½ cup strawberries diced

Strawberry Buttercream
¼ cup butter softened
2 cups powdered sugar
1½ tsp heavy whipping cream (or sub milk)
½ tsp strawberry extract

directions

- Preheat the oven to 350°F
- In a medium bowl, combine flour, baking powder, baking soda, and salt together.
- In a medium bowl cream together butter and sugar (about 1-2 minutes). Add in the egg & beat it until it's fully mixed in.
- Add the greek yogurt & vanilla.
- Add in the flour mix & beat on low until it's fully combined. Fold in the poppyseeds and the strawberries.
- Line a cupcake pan with cupcake liners. Fill the liners ½ way with batter.
- Bake cupcakes for 22-23 minutes. Let the cupcakes cool to room temperature before frosting.

Strawberry Buttercream

- In a large bowl, beat the butter until it's fluffy (1-2 minutes). Add in the powdered sugar (½ cup at a time) & beat on medium.
- Add in the heavy cream & strawberry extract. Beat until a smooth buttercream forms
- Frost the cupcakes!



Brown Butter Chocolate Chip *Loaf*

INGREDIENTS:

- 1 1/2 cup + 2 tbsp all purpose flour
- 1 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp espresso powder
- 1/2 cup brown butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2 eggs
- 1/2 cup greek yogurt
- 2 tsp vanilla extract
- 1 cup chocolate chips

DIRECTIONS:

- In a large bowl, whisk together the brown butter, sugar, eggs, greek yogurt, and vanilla together. Mix until everything is fully combined.
- Add in the flour, baking powder, baking soda, salt, & espresso powder.
- Fold in the chocolate chips.
- Evenly spread out the batter into a loaf pan. Top off with more chocolate chips (or add a melted chocolate drizzle)
- Bake at 350 degrees F for 60 minutes



chocolate chip cookie *blondies*



ingredients

- 1 1/2 cup ap flour
- 1/2 tsp salt
- 1 tsp baking powder
- 1/2 cup butter, melted
- 1/2 cup sunflower butter
- 2 eggs
- 2 tsp vanilla
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 cup chocolate chips
- 1/2 cup chopped walnuts

directions

- in a large bowl, combine the melted butter, sunflower butter, eggs, and vanilla together
- mix in the white & brown sugars
- add in the flour, baking powder, and salt.
- fold in chocolate chips and walnuts
- bake the blondies at 350 degrees F for 25 minutes
- let the blondies cool in the pan for 10-15 minutes before removing & cutting

Banana White *Chocolate Chip* Cookies



INGREDIENTS

1 1/2 cup ap flour
1 tsp baking soda
1/4 tsp cinnamon
1/8 tsp nutmeg
1/2 tsp salt
3/4 brown sugar
1/4 white sugar
1/4 cup butter, melted
1 egg
1 tsp vanilla extract
1/3 cup mashed banana
1/2 cup white chocolate chips

DIRECTIONS

-in a large bowl, beat the melted butter, egg, vanilla extract, and mashed banana together
-add in the brown & white sugars
-add in the flour & spice mix
-fold in the chocolate chips
-refrigerate the dough for 2-48 hours
-roll dough into 1-inch balls & bake at 350 degrees F for 11-12 minutes



BROWN BUTTER

Banana Nut Espresso *blondies*



INGREDIENTS

- 1 1/2 cup all purpose flour
- 1 tsp baking powder
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 tsp salt
- 1 tbspp espresso powder
- 1/2 cup brown butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 medium banana, mashed
- 1 1/2 tsp vanilla
- 1/3 cup walnuts
- cookie butter (*optional*)

DIRECTIONS

- Preheat the oven to 350°F
- In a small pot/saucepan heat butter. Constantly stir the butter for 4-5 minutes until the color darkens to a light brown & a nutty aroma emerges. Pour the butter into a heat-proof dish & let it cool to room temperature.
- In a large bowl, combine the brown butter, espresso powder, eggs, mashed banana, and vanilla together.
- Mix in the white & brown sugars.
- Add in the flour, baking powder, cinnamon, nutmeg, & salt. Combine until all the flour is dissolved & a thick batter forms. Fold in the walnuts.
- Evenly spread out the batter into an 8x8 square baking pan. Top off the batter with a cookie butter swirl.
- Bake the blondies for 25-27 minutes.
- Let them cool in the pan for 10 minutes before removing & cutting.

NO-CHURN MONSTER COOKIE

ice cream



ingredients

2 cups heavy
whipping cream

14oz sweetened
condensed milk

1/2 tbsp vanilla
extract

Monster Cookies

directions

in a medium bowl, combine
sweetened condensed milk &
vanilla together. set the bowl
aside

in a separate bowl, beat the heavy
whipping cream until it has a
smooth, whipped texture. a soft
peak will form & you'll know it's
done!

gently fold in the milk/vanilla
mixture.
crush & sprinkle in your Monster
Cookies (as much/little as you
want!)

line a loaf pan & pour the
mixture into the pan.

freeze overnight (8-12 hours) &
enjoy the next day!



Hey foodies!

We're so excited to share these treats with you! The Kitchen Conversation is all about creating community through necessary and *meaningful* conversations. As carry our community into your homes with these incredible treats, we hope you share these with friends, family, neighbors, co-workers, or even strangers! Follow + keep in contact with us via our socials below.

All our best,
The Kitchen Conversation

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 @_thekitchenconversation

 @_thekitchenconversation

 info@thekitchenconversation.com

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