

LEMON CURD

Makes about 2 cups [500 ml]

1 tbsp [15 ml] cornstarch
1 tbsp [15 ml] water
¾ cup [180 ml] freshly squeezed, strained lemon juice
(from about 4 lemons)
½ cup [125 ml] cane sugar
2 eggs
1/3 cup [80 ml] heavy cream (35% m.f.), or dairy-free cream
of your choice, such as soy cream

In a small bowl, dissolve the cornstarch in the water. Set aside.

In a saucepan set over medium heat, whisk the lemon juice and sugar together until the sugar is completely dissolved (the mixture doesn't need to boil.) Remove from the heat and let cool until warm. In a small bowl, whisk the eggs together, and gradually pour into the lemon-sugar syrup, whisking constantly to incorporate. Place the saucepan back over medium heat. Add the cornstarch mixture and whisk to incorporate. Continue whisking until the mixture is thick like a soft pudding (make sure to whisk constantly so the mixture doesn't stick to the bottom of the pan and burn.) Remove from the heat. Whisk in the heavy cream.

Transfer to an airtight jar and refrigerate until completely cold. The lemon curd will keep for up to a week.



EASY BUTTERSCOTCH SAUCE

Makes about 2 cups [500 ml]

½ cup [125 ml] unsalted butter, or deodorized coconut butter, or dairy-free buttery spread
1 cup [250 ml] packed brown sugar
1 cup [250 ml] heavy cream (35% m.f.), or other dairy-free cream of your choice, such as soy cream
½ to 1 tsp [2.5 to 5 ml] fleur de sel, Maldon sea salt, or kosher salt (**do not** use regular table salt)
2 tsp [10 ml] best-quality pure vanilla extract
Optional: Seeds scraped from a half vanilla bean

Melt the unsalted butter or deodorized coconut butter or dairy-free buttery spread in a medium, heavy-bottomed saucepan over medium heat. Add the sugar, regular heavy cream or dairy-free cream of your choice, and ½ tsp [2.5 ml] salt, and whisk until the ingredients are well blended. Bring to a gentle boil and cook for 5 minutes, stirring occasionally. Remove from the heat and add the vanilla extract and vanilla seeds, if using, whisking to combine. Taste the sauce; if you feel it still needs a little salt, sprinkle more until the sauce has that subtle salty kick.

Serve the sauce warm or cool. The sauce does thicken a little as it cools, but it remains soft enough that you can spoon it straight out of the fridge (very handy for sudden cravings!). Store in an airtight container or in jars in the refrigerator for up to 2 weeks.

VEGAN COCONUT WHIPPED CREAM

Makes about 2 cups [500 ml]

One 14 oz [414 ml] can coconut cream or milk, preferably containing minimum 60% coconut extract
¾ cup [180 ml] powdered sugar, sifted
1 tsp [5 ml] pure vanilla extract

Refrigerate the can of coconut milk overnight (or longer) so the coconut cream hardens and separates from the water.

Do not shake the can before opening it! Open the can and scoop the solid coconut cream into the bowl of a stand mixer or into a medium-sized mixing bowl. Discard the leftover water, as you won't use it for this recipe. (Keep it to add flavor to smoothies or soups.) Whip the cream on medium speed for about 2 minutes. Add the sifted powdered sugar and beat until fluffy, about 3 minutes more. Add the vanilla extract and beat just to incorporate.

The prepared coconut whipped cream will store in an airtight container in the fridge for 2 weeks. It will not stiffen when refrigerated; you can enjoy it straight out of the container.

VARIATION: Chocolate Coconut Whipped Cream

Omit the vanilla extract. Add 2 tbsp [30 ml] sifted cocoa powder to the whipped cream, and whip a bit more to incorporate completely. Taste and add more powdered sugar if you think the cream needs it.

NUT PRALINE

¾ cup [175 ml] cane or granulated sugar
2 tbsp [30 ml] water
½ cup [125 ml] nuts such as sliced or flaked almonds, coarsely chopped pecans, toasted and peeled hazelnuts, coarsely chopped macademia nuts, shelled pistachios, cashews—or a mix of coarsely chopped nuts
Optional, to make salted praline: Fleur de sel (or other sea salt flakes)

Line a large baking sheet with a silicon mat, or a sheet of aluminum paper greased with cooking spray. (Do not use parchment paper as it will not withstand the heat of the boiling sugar). In a medium saucepan, heat the sugar and water over medium heat, stirring with a silicon spatula, until the sugar is completely melted. Bring to a full boil and cook, without stirring, carefully swirling the pan from time to time, until the caramel is deep golden. Working very quickly, remove from the heat, add the nuts, stir to incorporate, and then spread the mixture onto the parchment paper-lined sheet to about ¼ inch [0.5 cm] thick. Sprinkle all over with fleur de sel or flaky sea salt (if using).

Let cool at room temperature (or in the fridge if you're in a rush) until the praline is set and hard, 15 to 30 minutes. Break the praline into pieces and store in an airtight container until ready to use. The praline will keep in an airtight container at room temperature for several days.

NUT CRUMBS

Makes $\frac{1}{2}$ cup [125 ml]

- $\frac{1}{4}$ cup [60 ml] unbleached all-purpose flour
- $\frac{1}{4}$ cup [60 ml] cane or granulated sugar
- $\frac{1}{4}$ cup [60 ml] unsalted shelled and peeled nuts, such as pistachio, hazelnuts, pecans, almonds, or walnuts, chopped finely
- 2 tbsp [30 ml] unsalted butter, or dairy-free buttery spread, cold
- pinch of kosher salt (omit if using dairy-free buttery spread)

Line a cookie sheet with parchment paper. In a large bowl, mix the flour, sugar, and chopped nuts together. Add the butter or dairy-free spread and incorporate it into the dry ingredients using a pastry cutter, a fork, or your hands until the mixture forms pea-sized crumbs. Spread the mixture on the cookie sheet and bake for 10 minutes until the crumbs are golden (mixing the crumbs two to three times during baking allows them to brown more evenly.) Let cool completely. Store in an airtight container until ready to use. The crumbs will keep at room temperature for 3 days, or in the refrigerator for a week.

MAPLE-GLAZED NUTS

Makes 1 cup [250 ml]

- 1 cup [250 ml] unsalted shelled and peeled nuts, such as pecan halves, hazelnuts, walnuts, pistachio, or almonds
- 2 tbsp [30 ml] maple syrup
- $\frac{1}{4}$ tsp [1.25 ml] kosher salt

Heat a skillet over medium heat. Add the nuts and maple syrup and mix using a spatula so the nuts are completely coated with syrup. Cook, stirring often, until the syrup is caramelized and the nuts are toasted, 2 to 3 minutes. Sprinkle with kosher salt. Transfer to a clean plate covered with a sheet of parchment paper and let cool completely. Store in an airtight container for up to two weeks.