

Holiday Treats

Fall 2024

For past cooking class recipes, go to uhs.berkeley.edu/cookwellberkeley



Pinecone Brownies

Serves 12 **Time** 1 hour **Vegetarian, can be vegan** **Common Allergens** Tree nuts, check chocolate label

Recipe adapted from [Minimalist Baker](#) and [Colorful Superfoodie](#)

Ingredients

- ½ cup raw walnuts
- ½ cup raw almonds
- 1 ¼ cups medjool dates, pitted (~12 dates or 8 oz.)
- ¼ cup + 2 tablespoons cocoa powder
- Pinch salt
- ½ cup toasted sliced almonds
- 5 ounces chocolate chunks or chocolate bar, chopped
- 1 teaspoon coconut oil
- Powdered sugar for garnish



Instructions

1. In a food processor, pulse walnuts and almonds until finely ground. Add cocoa powder and salt and pulse to combine. Transfer to a bowl and set aside.
2. Add the dates to the food processor and process until small bits remain. Remove and set aside.
3. Add the nut and cocoa mixture back into the food processor and while processing, drop small handfuls of date pieces through the spout.
4. Process until a dough consistency is achieved, adding more dates if the mixture does not hold together when squeezed in your hand.
5. Line a baking sheet with parchment paper or a silicone baking mat.
6. Roll brownie dough into 12 cone shapes. Carefully press sliced almonds into the brownies to resemble pinecones. Place onto the lined baking sheet and put them in the freezer for 30 minutes.
7. Melt the chocolate chunks with the coconut oil in a microwave safe bowl by heating for 30 second increments in the microwave until melted (or use a double boiler). If the chocolate is still too thick to pour, add more coconut oil, 1 teaspoon at a time, until pourable.
8. Take the brownies out of the freezer and use a fork to dip each one in the melted chocolate. Use a spoon to spoon more chocolate over the brownie. Over the bowl of chocolate, shake the fork with the brownie on it to distribute the chocolate and shake off the excess. Place back onto the lined baking sheet to set, putting them in the freezer to speed up the process if you'd like.
9. Once set, sprinkle with powdered sugar and serve.

Notes

- If you use chocolate chips, you may need extra coconut oil to make chocolate thin enough to pour. It can work but won't harden as well and will melt more easily in your hands. Use bar/baking chocolate if possible.
- For a simpler treat, roll the nut/date mixture into balls and enjoy as a snack (skip the sliced almonds and chocolate coating). Alternatively, take it one step further and dip the balls in melted chocolate.
- Substitute other nuts if you'd like. For example, you can use 1 cup of walnut instead of ½ cup each of walnuts and almonds. You could also substitute ½ cup cashews for the walnuts or almonds.

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Rava Dosa & Coconut Chutney in a Jar

Serves 5-6

Time 10 minutes, 45 min to cook

Vegan

Common Allergens Wheat

Recipe from [Vegan Richa](#)

Ingredients

Rava Dosa

- ¼ cup rice flour
- ¼ cup semolina (fine sooji)
- 2 tablespoons whole wheat flour
- 4-5 dried curry leaves, crumbled
- 2 tablespoons dried cilantro (optional)
- 1 tablespoon onion flakes
- ½ teaspoon cumin seeds
- ¼ teaspoon black pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon chili flakes
- ⅛ teaspoon ground ginger
- pinch hing/asafoetida (optional)

Coconut Chutney

- ½ cup unsweetened dried coconut
- 5-6 dried curry leaves
- 1 dried chili
- 1 teaspoon sesame seeds
- ½ teaspoon sugar
- ¼ teaspoon mustard seeds
- ¼ teaspoon garlic powder
- ⅛ teaspoon ground ginger
- pinch hing/asafoetida

Instructions

To assemble jars:

1. Combine rava dosa ingredients in a jar.
2. Combine chutney ingredients in a baggie and place it inside the jar.

Provide these instructions with the jar:

To make dosa:

1. In a mixing bowl, combine jar ingredients with 1 ¼ cups water and ½ teaspoon salt. Stir well to combine, then let rest 10 minutes.
2. Heat a large nonstick pan over medium-high heat, but don't let it overheat. Add a little oil, then pour a thin layer of water to form a lacey crepe. Use a spoon to drizzle a little more oil around the edges. Let cook 5-7 minutes or until the edges start to lift up from the pan. Flip and cook 1 more minute. Remove from pan and repeat with remaining batter.

To make chutney:

1. Combine the baggie ingredients in a food processor or small blender with ½ cup hot water and ¼ teaspoon salt. Blend until combined but not completely pureed smooth. Add up to ¼ cup more hot water to achieve thick paste consistency if necessary. Add more salt to taste if needed. Serve with hot dosa.

Notes

- To make this recipe gluten-free, replace with semolina and whole wheat flour with cream of rice
- To make dried cilantro or curry leaves, spread them on a baking sheet and bake at 185°F for 10-20 minutes or until dry and crisp.



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Orange Rose Ice Cubes

Serves 6

Time 10 minutes, plus freezing overnight

Vegan

Common Allergens None

Recipe from [Soberish Mom](#)

Ingredients

- 2 oranges



Instructions

1. Thinly slice the oranges - they should be thin enough to bend but thick enough not to break. Cut off the bottom third.
2. Fold orange slices into semicircles, placing the larger slices on the outside of each large silicone ice cube mold and finishing with the smaller slices in the middle.
3. Fill the remaining space $\frac{2}{3}$ full with water and freeze.
4. Remove ice cubes from the tray and serve with drinks such as water, spa water, or mocktails/cocktails.

Notes

- Use a large cube silicone ice tray to make these ice cubes.