

Cookin' with Royal Crest

September 2017

Cut along the dotted line and save our recipes for future use!

California Sandwich



Adapted From
"Ezra Pound Cake"

Ingredients:

- 4 slices of Rudi's Honey Sweet Whole Wheat bread – **On Special!**
- 1/4 cup alfalfa sprouts
- 2 to 4 slices pepper jack cheese
- Chive Spread
 - 1/4 cup Greek yogurt or mayonnaise (OR 2 tablespoons of each)
 - 1 tablespoon finely chopped fresh chives
 - Salt and pepper, to taste
- Avocado Salad
 - 1 avocado, peeled, pitted, and diced
 - 1 tomato, cored and chopped
 - 1 cucumber, peeled, seeded, and diced (optional)
 - Squeeze of lime juice
 - 2 tablespoons chopped fresh basil or cilantro
 - Salt and pepper, to taste

Directions:

- To Make the Chive Spread:** In a small bowl, mix the Greek yogurt/mayonnaise and chives. Season with salt and pepper. Set aside.
- To Make the Avocado Salad:** In a medium bowl, gently toss together the avocado, tomato, cucumber, lime juice, and basil or cilantro. Season with salt and pepper, and set aside.
- To Assemble:** Spread the chive-yogurt mixture on all four bread slices. Dived the sprouts between two slices of bread, and top with avocado salad and cheese. Cover with the remaining slices of bread.

Matcha Green Tea Waffles



Adapted From
"Fit Foodie Finds"

Ingredients:

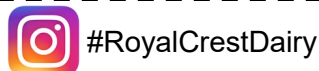
- 2 cups gluten-free flour blend
- 2 teaspoons baking powder
- 1/2 teaspoons baking soda
- 1/5 teaspoons matcha powder
- 2 Eggland's Best Cage Free Brown Eggs - **On Special in September!**
- 1/4 cup raw honey
- 1 teaspoon vanilla extract
- 2 tablespoons coconut oil, partially melted
- 1 cup Califia Farms Unsweetened Almondmilk - **NEW to Royal Crest Dairy!**
- Coconut whipped cream
- Dairy-free chocolate chips

Special Equipment:

- Waffle maker

Directions:

- First, preheat your waffle maker to low/medium.
- Then, whisk the two eggs in a large bowl. Add in the rest of the wet ingredients (minus the coconut oil, we will add this last!) and mix. Slowly add in dry ingredients and mix to combine. Finally, add in coconut oil and mix until smooth.
- Using a 1/2 cup measuring cup, scoop batter onto the waffle maker. Let cook for about 2-2.5 minutes (time may vary based on equipment). Repeat for the remainder of the batter.
- Top with coconut whipped cream, honey, and a few dairy-free chocolate chips!



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Pumpkin Spice Egg Nog Latte



Adapted From
"Shugary Sweets"

Ingredients:

- 1 cup STRONG brewed coffee
- 3/4 cup Royal Crest Pumpkin Spice Egg Nog – **It's Back!**
- 1/2 cup Royal Crest Dairy milk
- Whipped cream and nutmeg for garnish

Special Equipment:

Pint sized mason jar

Directions:

1. Add Pumpkin Spice Egg Nog and milk to a pint sized mason jar, with lid. Shake and remove lid. Heat in a microwave for 30 seconds. Shake again, repeat twice (for a total of one minute and 30 seconds cooking time).
2. Brew strong coffee. Pour coffee into two mugs. Top with foamy egg nog mixture.
3. Add whipped cream and a pinch of nutmeg if desired.
4. ENJOY!

Iced Pumpkin Spice Egg Nog Latte



Adapted From
"How Sweet it Is"

Ingredients:

- 2 shots espresso *OR* really strong coffee
- 1 teaspoon brown sugar
- Freshly grated nutmeg
- 4 ounces Royal Crest Pumpkin Spice Egg Nog – **It's Back!**
- 2 ounces Royal Crest 2% Reduced Fat milk
OR
- 2 ounces Califia Farms Unsweetened Almondmilk – **NEW!**
- Whipped cream for topping (optional)

Directions:

1. Whisk together the espresso (or strong coffee) and brown sugar until the sugar dissolves.
2. Fill a glass with ice and pour the espresso over the top.
3. Grate a bit of fresh nutmeg into the espresso and stir.
4. Stir together the Pumpkin Spice Egg Nog and milk. Pour it over the ice and stir.
5. Grate a bit more nutmeg over the top.
6. Top with whipped cream.
7. DEVOUR.

