**Recipe Writing Guideline**

**Name of Recipe**

Source/Adapted From (if applicable)

**Prep Time: \_\_\_\_ Cook Time:\_\_\_\_\_\_ Yield: \_\_ servings**

**Special Equipment Needed (if applicable):**

**Ingredients:**

* One ingredient per line
* Ingredients to be listed in order of use.
* Description on how ingredients need to be prepared. For e.g. finely chopped, chopped or sliced
* Be as precise as possible with measurements (provide a range in the case of ‘to taste’ ingredients)
* Spell out everything: tablespoons, cups, etc.
* If the recipe has different elements (a pie, for example has a crust, a filling), breaking up the ingredient list with headings such as "Crust" and "Filling" makes it simpler to follow
* If an ingredient is used more than once in a recipe, list the total amount at the place in the ingredient list where it is first used, then add "divided." In the method part of the recipe, indicate the amount used at each step. For example "1 cup all-purpose flour, divided" then in the method "Sift 3/4 cup of the flour with the..." and later "Sprinkle the remaining 1/4 cup of flour on top of..."
* Use generic names of ingredients (semi-sweet chocolate chips, not "Nestle TollHouse chips"

**Method:**

* Where helpful, indicate the size of bowls and cookware. For example, "In a large mixing bowl...."
* With instructions for the stove-top, indicate level of heat. For example, "Simmer over low heat."
* State exact or approximate cooking; Forexample, "Sear 1 minute on each side," and "Bake 18-22 minutes, or until crust is light golden brown."
* As in the ingredient list, if there are different elements to the recipe, as with the crust and filling of a pie, separate out each element in the method. Begin with the crust and write a header "For the Crust" and give the method. Then do "For the Filling" and give filling instructions.
* Separate each step into a different paragraph. If you are mixing dry ingredients in a bowl, for example, use one paragraph for all the instructions for that step.
* Finish with serving instructions including how to plate, what temperature to serve, how to garnish.
* The last instruction should be regarding storage, if applicable. For a cookie recipe, for example, "Cookies will keep at room temperature in an airtight container for 3-4 days."

**Notes (Optional):**

* **Make it Healthier;**
	+ Suggestions not exact recipes. For e.g. use brown rice instead of white rice. Substitute canola oil with light olive oil or coconut oil.
* **Put a twist on it:**
	+ Relevant suggestions on what to do if certain ingredients aren’t available or variations to give a different taste to a familiar dish. For e.g. use orange zest if lemon zest isn’t available. Use coriander if parsley isn’t available.

**Example Recipes**

## How To Make Eclairs

Makes roughly 16 small eclairs or 8 large eclairs

#### ****Ingredients****

1 batch [pâte à choux](http://www.thekitchn.com/how-to-make-pate-a-choux-choux-pastry-80889)1 batch [pastry cream](http://www.thekitchn.com/how-to-make-pastry-cream-168126)1 cup (6 ounces) semi-sweet chocolate chips or chopped pieces
1/3 cup (3 ounces) heavy cream
Rainbow spinkles

#### ****Equipment****

2- to 4-quart saucepan
Long-handled spoon
Stand mixer
Mixing bowl
Baking sheets
Parchment or baking mats
Piping bag (or large zip-top bag; see Recipe Note)
Large round pastry tip
Cooling rack
Whisk
Strainer

### Instructions

1. **Heat the oven to 425°F.**Line a baking sheet with parchment or baking mats.
2. **Make the pâte à choux:**Prepare the pâte à choux following [these instructions](http://www.thekitchn.com/how-to-make-pate-a-choux-choux-pastry-80889).
3. **Pipe the pâte à choux into eclair shapes:**Transfer the prepared pâte à choux to a piping bag fit with a large round tip, or transfer to a zip-top bag and snip off the end. Pipe small finger-length eclairs or larger, double-wide eclairs, as desired.
4. **Bake the eclair shells:**Bake for 12 to 15 minutes, until puffed. Without opening the oven, turn down the temperature to 375°F and bake for another 18 to 20 minutes, until golden-brown and dry to the touch. Lower the heat again to 300°F, and let the eclair shells dry out for another 15 minutes. Remove from the oven, pierce with a toothpick, and cool completely. (The shells can be kept in an airtight container for a few days, or frozen for up to 3 months.)
5. **Make the pastry cream:**Prepare the pastry cream following [these instructions](http://www.thekitchn.com/how-to-make-pastry-cream-168126). Use the pastry cream as soon as its chilled, or refrigerate for up to three days. Make sure to press a piece of plastic wrap against the surface of the pastry cream to prevent a skin from forming.
6. **Fill the eclairs with pastry cream:**Poke a hole into either end of the eclair using a pastry tip or a chopstick. Transfer the pastry cream to a piping bag fit with a large round tip. Insert the tip of the pastry bag into one end of the eclair and fill part way. Insert the pastry bag into the other end and fill the second half. Repeat with all the eclair shells.
7. **Make the chocolate glaze:**Transfer the chocolate to a heatproof bowl. Warm the milk in the microwave or on the stovetop until it's steaming, then pour it over the chocolate. Let it stand for a minute or two, then stir to form a thick, glossy glaze.
8. **Dip the eclairs in chocolate:**Dip the tops of the eclairs in chocolate. Set them on a cooling rack and top with sprinkles, if using. Allow the glaze to set. Eclairs are best eaten on the same day they are made.

### Recipe Note

* **Alternative piping bag:**If you don't have a piping bag or don't want to fuss with one, just transfer the choux paste to a large zip-top bag when it's time to pipe. Snip off a quarter-inch from one of the corners and proceed with piping. Same goes for when it's time to fill the eclairs with pastry cream!
* **Alternative to piping:**Don't feel like piping at all? Just cut the eclair shells open down one side, like a hot dog bun, and scoop spoonfuls of pastry cream inside.
* **Change it up!**This recipe makes a classic eclair, but you can easily change things up by flavoring the pastry cream with coffee, chocolate, lemon, or any other flavorings. You can also glaze the top with a vanilla glaze, or vanilla glaze flavored with a favorite extract.

## Skillet Autumn Apple Crisp

Serves 4 to 6

For the topping:
1/3 cup all-purpose flour or white whole-wheat flour
1/3 cup rolled oats (not instant)
1/3 cup packed dark brown sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon kosher salt
1/2 cup chopped pecans
2 tablespoons melted unsalted butter

For the filling:
1/4 cup maple syrup
2 tablespoons molasses
3 tablespoons all-purpose flour or white whole-wheat flour
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
2 1/2 pounds apples, cored and cut into rough 1-inch chunks
1 tablespoon unsalted butter

Ice cream or whipped cream, for serving (optional)

Make the crisp topping:Preheat the oven to 350°F.

Whisk the flour, oats, sugar, cinnamon, and salt together in a bowl, making sure to remove any large sugar lumps.

Stir in the pecans, then stir in the 2 tablespoons melted butter until the topping is moist and starting to clump together.

Make the filling:Whisk the maple syrup, molasses, flour, cinnamon, and salt together in a large bowl. Toss the apples in the bowl, stirring until they're evenly coated; set aside.

Coat the bottom and sides of a 10-inch cast iron skillet or other heavy-bottomed ovenproof skillet with the 1 tablespoon butter. Pour the apple filling into the skillet, including any liquid that may have settled in the bottom of the bowl, and spread into an even layer. Spread the crisp topping evenly over the apples.

Cover the skillet loosely with foil and bake for 30 to 40 minutes, until the apples have softened and the crisp is bubbling around the edges of the pan.

Remove the foil and bake for 15 to 20 minutes more, until the topping is deeply browned.

Let cool for at least 15 minutes before serving. Serve with scoops of your favorite ice cream or generous spoonfuls of whipped cream.