

Sweet Rivalry Recipes

... laugh-out-loud dialogue with touching characters.
-Laura Blount, Award-Winning Author of *Lost and Found Faith*

Sweet Rivalry



Sweet Rivalry Recipes

Sweet Rivalry is Terri Gillespie's latest release!

The story of twin sisters—Raven and Sarah—who were tragically separated as toddlers by their mother, and reunited after twenty years, through their love of baking. But will rivalries separate them again?

Hope you enjoy some of the recipes mentioned in the book. Be sure and post photos on my [Facebook page](#).

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Sweet Rivalry Recipes

Raven's Dr Pepper Chocolate Cupcakes with Fritos Frosting

The Recipe That Almost Won the *Cupcake Rivalry* competition for Raven and Will

Raven's cupcake recipe:

- 2 cups all-purpose flour
- 1 tsp baking soda
- ¼ cup unsweetened cocoa powder
- 1 cup unsalted butter softened
- 1 cup granulated sugar
- ½ cup brown sugar packed
- 2 eggs room temperature
- 2 tsp vanilla extract
- 1 cup Dr Pepper
- ½ cup buttermilk



Will's Fritos Cream Cheese Frosting

- 4 cup powdered sugar
 - ½ cup unsalted butter softened
 - 6 oz cream cheese softened
 - 4 T Dr Pepper to taste
- Original, Regular flavor Fritos (up to 1 cup)—Don't use the scoop type

Instructions:

Raven's Chocolate Dr Pepper Cupcakes

1. Preheat the oven to 350° F. Prepare 2-12 count muffin tins with cupcake cup liners (22-24 total).
2. In a medium bowl, sift together flour, baking soda, and cocoa powder. Set aside.
3. Using a stand mixer (or a hand mixer and large bowl), add in butter, granulated and brown sugars, eggs, and vanilla. Beat on low until fluffy, about 2-3 minutes.

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4. Keeping mixer speed on low, add half of the dry ingredients to the wet ingredients. Mix in the Dr Pepper.
5. Add the other half of the dry ingredients as well as the buttermilk. Mix until just combined—do not overmix. Batter should be thick and fluffy.
6. Pour cupcake batter into prepared muffin tin, filling cups 2/3 full. Tap the tin on the counter a few times to level the batter.
7. Bake cupcakes one batch at a time for 18-20 minutes, or until a toothpick comes out clean.
8. Place muffin tin on a wire cooling rack to cool for 5-10 minutes, then remove cupcakes and allow to finish cooling on wire rack.
9. Wait until cupcakes are completely cooled before applying the frosting.

Will's Fritos Cream Cheese Frosting

1. Use a clean stand mixer (or a hand-mixer & large bowl) on high speed beat the softened butter until smooth and creamy, roughly 2 minutes.
2. Drop speed to low and slowly add the powdered sugar. May be clumpy at this stage—don't worry.
3. Keeping speed on low, slowly beat in softened cream cheese. Will recommends cutting the cream cheese into 4-5 pieces and mixing in one piece at a time.
4. Finally, add in the Dr Pepper. Now if you want more Dr Pepper flavor, you can add more, and you can add up to a cup more of powdered sugar, but after that, you lose the great cream cheese flavor.
5. Finely ground ½ cup of Fritos. Almost as fine as coffee grounds. Fold in by hand into frosting.
6. Frost the cupcakes.
7. Remaining Fritos you can either roughly ground and sprinkle on top, or Will likes to leave one Frito curl nestled on top, right before serving.
8. Eat immediately—I mean, who would wait?

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Raven's Vegan, Soy-Free, Nut-Free Fudge, Mint and Raspberry Cupcakes

That's a mouthful—a mouthful of goodness! These mini cupcakes flew off the shelf at Sweet's Bakery.

Cupcakes:

- 1 cup coconut milk
- 1 Tablespoon white vinegar
- 1 cup gluten-free all-purpose baking flour
- ½ cup unsweetened cocoa powder
- ¾ teaspoon baking soda
- ½ teaspoon double-acting baking powder
- ¼ teaspoon plus 1/8 teaspoon xanthan gum
- ¼ teaspoon salt
- ¾ cup sugar
- 1/3 cup vegetable oil
- 1-1/2 teaspoon pure vanilla extract

Mint Frosting

- ½ cup vegan butter
- 3 cups confectioners' sugar
- 2 Tablespoons coconut milk
- 2 teaspoons mint extract
- ½ teaspoon vanilla bean paste
- ¼ teaspoon salt

Raspberry Compote

- 1 cup fresh raspberries
- 1 Tablespoon sugar

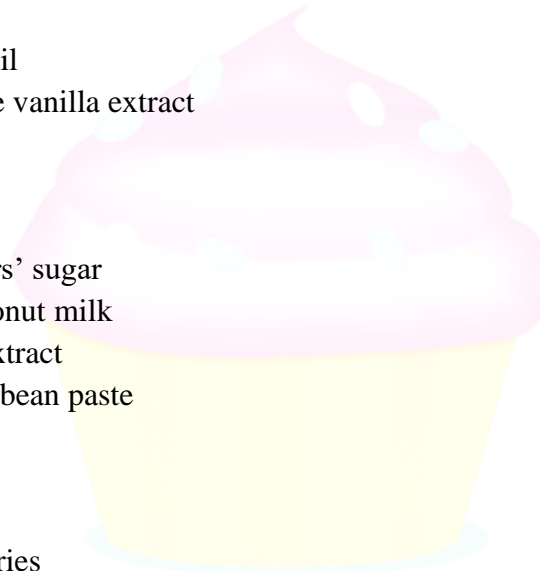
Chocolate Ganache

- 1 cup vegan chocolate chips

Directions:

For the cupcakes:

1. Preheat oven to 350° F. Line a 12-cupcake pan with cupcake liners.
2. Combine coconut milk and vinegar and set aside. In a separate bowl, sift together baking flour, cocoa powder, baking soda, baking powder, xanthan gum, and salt.



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3. In a large bowl combine the sugar, oil, and vanilla extract with the milk and vinegar mixture and beat with electric mixer for 1 minute. Add the dry ingredients to the wet ingredients and mix thoroughly.
4. Fill cupcake liners $\frac{3}{4}$ full of batter, tap the pan on counter to level batter. Bake until tops spring back when touched, about 22 minutes.
5. Cool cupcakes completely.
6. Once cool, remove cupcakes from paper liners and cut horizontally in half creating two pieces—like a sandwich.

For the Frosting:

1. Whip butter until it is white and creamy, about 3 minutes.
2. Add confectioners' sugar 1 cup at a time until thoroughly combined.
3. Add coconut milk, mint extract, vanilla bean paste, and salt. Mix until smooth.
4. Put frosting in a piping back (or use a zip lock bag) and cut $\frac{1}{2}$ inch off the tip.

For the Compote:

1. Combine raspberries and sugar in small skillet and cook over low heat for 10 minutes, stirring occasionally. Remove from heat and let cool.

For the Ganache

1. In a small saucepan, melt the chocolate chips over low heat, stirring frequently. Remove from heat and let cool until it is still warm and easy to spread.

To Assemble:

1. Lift top off a cupcake and generously frost the bottom with mint frosting.
2. Drizzle with raspberry compote and replace top.
3. Spread approximately 1-1/2 Tablespoons of ganache on top.

OPTIONAL

If you're not concerned with gluten issues, take thin mints Girl Scout cookies and crush into crumbs. Sprinkle on top.

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Sarah's Egg-in-a-Hole—also known as Granny's and Lizzy's Hug

The breakfast that was a breakthrough for Raven—made by both Lizzy and Sarah.

For each serving:

- 1 fresh egg (room temperature)
- 1 slice of bread (a large slice, ½” thick of sourdough is awesome—that’s what Sarah used)
- Butter (softened)
- Round biscuit or cookie cutter

Directions:

1. 1 Tablespoon Butter in an iron skillet and melt on medium.
2. In the meantime, crack an egg into a small bowl.
3. Using a biscuit or round cookie cutter, cut a hole in the center of the bread. (Be careful to not get too close to the edges of the bread).
4. Butter both sides of the bread, including the piece from the “hole.”
5. Place the bread and hole piece in the skillet—be sure the pan is hot, and the butter melted.
6. Add a pat of butter into the hole and let it melt.
7. Carefully place the egg in the hole.
8. Cook until the yolk is white, but the yolk is still runny, then gently flip over. Flip over the little round hole piece, too. (The little hole piece is a great way to check to see if the bread has browned enough, but it does take a bit of finesse)
9. Cook only a minute or two on this side.
10. Remove from pan and enjoy!
11. If you want to enjoy like Raven and Sarah, utensils optional. However, I recommend utensils.

Our family saves the little round hole piece as “dessert.” Place a dollop of jam or jelly and enjoy the extra goodness. Apple butter is the best!

Sweet Rivalry Recipes

Great-Great-Granny's World Peace Caramel Apple Pie.



The pie that won the first *Sweet Rivalry* baking competition. And who won? Haven't read the book—then I'm not telling! But here's the recipe! Find out how the pie got its name in Chapter 41!

Directions

Pie Dough Made from Scratch (Trader Joe's or Whole Foods frozen pie crusts work if you're too scared to attempt the dough from scratch)

- 9 ounces cake or pastry flour
- 9 ounces high gluten flour
- 1 pound cold butter (yes, 1 pound!)
- 2-1/2 ounces water
- 1/2 Tablespoon white wine vinegar
- 1 Tablespoon salt
- 1 Tablespoon sugar

Combine the flours, salt, and sugar in a large mixing bowl. Cut butter into 1/2-inch cubes and work into flour with fingertips—yes, get the “feel of the dough”—until the mixture resembles coarse meal. Add vinegar and water and gently draw the dough together with your fingers.

Flatten into two disks. Wrap each disk in plastic wrap and refrigerate for 1 hour to firm.

Caramel Sauce (You must do this from scratch, really.)

- 1 cup sugar
- 1/4 cup water
- 1/2 cup cream
- 4 Tablespoons butter

Place sugar in heavy saucepan. Slowly pour in water, being careful to not splash the sugar up on the side of the pan. Bring to boil and cook until mixture is a deep golden brown.

Add the cream in thirds because it will bubble up—and hot sugar, it burns the skin—stirring to combine. Add butter and remove from heat.

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Preheat oven to 375 degrees Fahrenheit

Apple Filling

4 large granny smith apples

2 large Gala or sweet apples

Juice of 1 lemon

3 Tablespoons sugar

1 Tablespoon cornstarch

¼ to ½ teaspoon nutmeg

¼ to ½ teaspoon cinnamon

1 egg, room temp, beaten

Demerara Sugar (Raw Sugar) (optional)

Peel apples and slice thinly and uniformly as possible—if you're brave, use a mandolin. Place in a large glass or plastic bowl (no metal), add the lemon juice, sugar, cornstarch, nutmeg, and cinnamon. Mix well to evenly coat the apples.

Remove the pie crust from the fridge and fill, alternating layers of apple mixture and caramel. Weave the dough strips into a lattice top. Trim the excessive overhang to 1 inch. Seal the lattice strips to the crust with the beaten egg. Fold the excess dough under itself and crimp decoratively. Brush the top with egg and sprinkle with sugar.

Bake for 45 minutes to 1 hour, until crust is golden. Allow to cool on a wire rack, then serve with vanilla ice cream or Sarah's cranberry ice cream.

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Sarah's Cranberry Ice Cream

Normally Sarah and Granny topped their Great-Great Granny's World Peace Caramel Apple Pie with freshly churned vanilla bean ice cream. But for the Sweet Rivalry competition, she wanted to step it up a notch with the Cranberry Ice Cream.

Ingredients

2 cups fresh (or frozen) cranberries

1/2 cup water

4 cups milk

4 cups sugar

2 cups heavy whipping cream

1 cup freshly squeezed orange juice (4-5 oranges)

1/2 cup freshly squeezed lemon juice (2-3 lemons)

Directions

In a large saucepan, cook cranberries and water over medium heat until berries pop, about 15 minutes. Strain; discard seeds and skins. Cool completely. Meanwhile, in a large saucepan, heat milk to 175°; stir in sugar until dissolved. Cool. Stir in the cream, juices and cranberry mixture.

Fill cylinder of ice cream freezer; freeze according to manufacturer's directions. Refrigerate remaining mixture until ready to freeze.

Allow to ripen in ice cream freezer or firm up in the refrigerator freezer for 2-4 hours before serving.

Serve over Great-Great Granny's World Peace Caramel Apple Pie