



Rodelle

SINCE 1936

2025 Recipe Calendar



Desserts, savory foods, and drinks from simple and classic to unique and challenging, this is the calendar to help get you inspired and organized this year!



Let's get baking!

At Rodelle, we source premium ingredients that have been carefully cultivated and chosen to enhance the flavors in your culinary creations. From sweet to savory and classic to trend-setting, our gourmet ingredients transform everyday experiences into unforgettable occasions.

We work with a trained team of culinary professionals to create inspired, seasonal and trendy recipes and we're excited to bake and cook along with you all year long.

Is there something you're eager to share? Connect with us on your favorite social media platform and be sure to tag us:



@rodellevanilla



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Rodelle
SINCE 1936

Vanilla makes everything better!

1 tsp Vanilla Paste = 1 tsp Vanilla Extract = 1 Vanilla Bean

www.rodellekitchen.com

The graphic features three product images: a jar of Vanilla Paste, a bottle of Vanilla Extract, and a jar of Vanilla Beans next to a single vanilla bean. The background is light green with faint illustrations of vanilla leaves and pods.



Vanilla Bean Whipped Cream

Ingredients:

- 1-pint (2 cups) heavy whipping cream
- 6 tbsp Powdered Sugar
- 2 Rodelle Vanilla Beans, split and scraped OR 2 tsp Rodelle Vanilla Extract OR 2 tsp Rodelle Natural Vanilla Paste

Directions

1. Place mixing bowl and wire whisk attachment in the freezer to chill for 30 minutes
2. Pour heavy whipping cream into chilled bowl and add vanilla bean seeds and powdered sugar.
3. Whip on low for 1 minute, and then turn mixer speed up to high.
4. Mix until whip cream is stiff about 2 minutes.



Note: If you need to substitute any recipe requiring vanilla extract, we recommend a 1:1 ratio for Rodelle vanilla products. 1 tsp Vanilla Paste = 1 tsp Vanilla Extract = 1 Vanilla Bean

January

2025

SUN	MON	TUE	WED	THU	FRI	SAT
29	30	31	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1



Cherry Cordial Tatlets

Ingredients:

For the Crust:

- 1 package Oreos (~33 cookies)
- 1 stick butter (1/2 cup), melted

For the custard:

- 1.5 tbsp all-purpose flour
- 2.5 tbsp corn starch
- 6 tbsp granulated sugar
- 2.5 cups whole milk
- ¼ tsp kosher salt
- 1 large egg yolk
- ½ tsp Rodelle Vanilla Paste
- 1 tsp Rodelle Papua New Guinea Pure Vanilla Extract

For the Cherry Syrup:

- 2 cups frozen black cherries, pitted
- ¼ cup water
- ½ cup granulated sugar
- 1 tbsp corn starch
- 1 tbsp lemon juice
- 1 tsp Rodelle Papua New Guinea Pure Vanilla Extract



Directions

For the Crust:

1. Preheat the oven to 350F
2. Line 2 muffin tins and set aside
3. You can use store-bought or homemade liners
4. In a food processor, crush/grind the cookies into a sand-like consistency and transfer to a separate bowl
5. Mix butter and Oreos together until completely combined
6. Add 1 tablespoon of the Oreo mixture to each lined muffin tin and as smoothly as possible, press the crust into the bottom of the liner, and into the sides of the liner using your hands
7. Bake one muffin tin at a time in the oven for 8 minutes
8. After pulling out of the oven, use a shot glass or something similar in size to press the crust more firmly into the bottom of the liner, creating a more defined well. DO NOT press too hard or you could ruin your crusts!
9. Set aside to cool completely **These can be made up to 3 days ahead of time

For the Custard:

1. Prep dry ingredients for custard and combine, set egg yolks and vanillas aside in a separate bowl.
2. Place dry ingredients in a medium saucepan and add milk, whisking to combine before turning on heat.
3. Continuously whisk milk and dry ingredients on medium heat until boiling. Remove from heat and temper into egg and vanilla mixture, whisking continuously.
4. Once egg yolks are combined, return mixture to stove and heat once again to a boil before removing from heat, transfer to a separate container and cool in refrigerator until cool.

For the Cherry Syrup:

1. Add all ingredients to a small sauce pan and cook on medium until thick and bubbly, stirring often
2. Set aside to cool

To Assemble:

1. Once all parts are cooled, scoop custard into a pastry bag and pipe an even layer into each crust
2. Top with cherry syrup and serve immediately

February

2025

SUN	MON	TUE	WED	THU	FRI	SAT
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	1





Fiori Di Sicilia Cupcakes with Whipped Cream Frosting

Ingredients:

For the Cupcakes

- 1 ½ cup all-purpose flour
- 1 cup sugar
- 1 teaspoon baking powder
- ¼ tsp salt
- ½ teaspoon baking soda
- 2 large eggs
- 1 teaspoon Rodelle Vanilla Paste
- 2 teaspoons Rodelle Fiori di Sicilia

- ¼ cup vegetable oil
- ½ cup whole milk
- 2 medium oranges, zested (divided) and juiced, use ½ cup of orange juice

- 1 teaspoon unflavored gelatin
- 1 tablespoon cold water
- 1 teaspoons Rodelle Fiori di Sicilia
- Remaining orange zest from cupcakes

For the Whipped Cream Frosting

- 1 cup cold heavy cream
- ¼ cup powdered sugar

Directions

For the Cupcakes:

1. Preheat oven to 350F. Line a 12-count cupcake pan with liners.
2. Combine all-purpose flour through baking soda in a mixing bowl, set aside.
3. Beat the eggs, Rodelle Vanilla Paste, and Rodelle Fiori di Sicilia with the paddle attachment for a stand mixer
4. Add in vegetable oil once combined, and beat well to combine. Add in whole milk and orange juice and beat to combine about 1 minute.

5. Add in the set aside dry ingredients (including ¾ of the orange zest) and beat until just combined.
6. Fill the liners 2/3 of the way full, and bake 14-15 minutes until a toothpick in the center comes out clean
7. Let cupcakes cool complete before icing with whipped cream.

For the Whipped Cream Frosting:

1. Put mixing bowl and whisk into the fridge for 20 minutes to chill

2. While mixing bowl and whisk are chilling, combine gelatin and cold water in a microwave safe bowl and let bloom for 5 minutes
3. Remove mixing bowl from fridge and add heavy cream and powdered sugar. Beat on high until thickened, but not to soft peaks (about 15 seconds)
4. While the heavy cream mixture is mixing, microwave thickened gelatin for 5 seconds to melt. If not fully melted (no visible granules of gelatin), microwave for an additional 3

5. seconds until there are no granules of gelatin remaining. Slowly beat in gelatin mixture on low until fully combined and beat on medium high until soft peaks form
6. Add in Rodelle Fiori di Sicilia and beat until stiff peaks form. Ensure not to over beat or else you'll get butter!
7. Add whipped cream into a piping bag with the tip of your choice and pipe your cupcakes
8. Top cupcakes with remaining orange zest for a pop of color.

March

2025

SUN	MON	TUE	WED	THU	FRI	SAT
23	24	25	26	27	28	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					



Lemon Poppyseed Butter Cake with Warm Blueberry Center

Ingredients:

For the blueberry center

- 1 cup frozen wild blueberries
- ½ tbsp all-purpose flour
- 1 tbsp granulated sugar
- ⅛ tsp freshly grated nutmeg

For the lemon cake

- 1 ½ cup all-purpose flour
- 2 tbsp poppy seeds
- ½ tsp baking soda

- ½ tsp kosher salt
- ½ cup salted butter, room temperature
- ½ cup granulated sugar
- 1 large egg
- 2 lemons, zested
- 1 tsp lemon extract
- 1 tsp vanilla extract
- ½ cup sour cream

For the tart lemon glaze

- ½ cup powdered sugar
- 2 tbsp lemon juice
- Pinch of kosher salt

Directions

1. Preheat an oven to 350 F. Prepare the blueberry center by combining the frozen blueberries, ½ tbsp all-purpose flour, and 1 tbsp granulated sugar and grated nutmeg.
2. Combine the dry ingredients for the cake, including the all-purpose flour, poppy seeds, baking soda, and kosher salt. Set aside.
3. In the bowl of a stand mixer, prepare the lemon cake by combining room temperature butter and sugar with a paddle attachment until light and fluffy, about 3–4 minutes. Add in the egg and beat until combined. Add in the lemon zest and lemon extract and vanilla extract and mix briefly until combined.
4. Alternate the flour mixture and the sour cream. First, add half of the flour mixture then half of the sour cream. Mix slightly on low speed, and then add the remaining flour and sour cream – mix until just combined.
5. Place batter into a 9” springform pan, sprayed with nonstick cooking spray. Spread the batter around evenly with an offset spatula.
6. Using the offset spatula, make a 3 ½” indent into the center of the cake. The indent will hold the blueberries. Carefully scoop the blueberries into the center of the cake. It will look like a lot of blueberries, but the cake will rise around them.
7. Bake cake for 50–55 minutes or until the cake is set and cooked. Since the blueberries will be in the center of the cake, you can stick a paring knife into the cake just outside the filling to test for doneness.
8. While the cake is baking, make the glaze by combining the powdered sugar and lemon juice. Pour this over the hot cake and allow the glaze to sink in before cutting the cake.

April

2025

SUN	MON	TUE	WED	THU	FRI	SAT
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	1	2	3



6-inch Vanilla Layer Cake

Ingredients:

For the Cake

- ¾ cups (180 ml) whole milk
- ¼ cup (60 ml) sour cream
- 2 teaspoons Rodelle Gourmet Pure Vanilla Extract
- 2 ½ cups (315 g) cake flour
- 1 ½ cups (300 g) granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ¾ cup (170 g) unsalted butter, softened and diced

- 5 large egg whites

For the Crème Fraîche Frosting

- 1 cup (225 g) unsalted butter, softened
- ⅓ cup (78 ml) crème fraîche
- 2 teaspoons Rodelle Gourmet Pure Vanilla Extract
- 4 to 5 cups (425 to 625 g) confectioners' sugar
- 3 ounces (85 g) melted white chocolate, cooled

Directions

1. Preheat the oven to 350°F. Grease and flour three 6-inch cake pans and set aside.
2. Stir together the milk, sour cream, and Rodelle Gourmet Pure Vanilla Extract. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, place the flour, sugar, baking powder, and salt. Whisk to combine. With the mixer on low speed, add the butter, a few tablespoons at a time, until the butter breaks up into small pieces, no larger than a peanut, and gets coated in flour. Turn the mixer up to medium-low and stream in the milk mixture. Continue to mix until the batter is evenly moistened. Stop the mixer and thoroughly scrape down the sides and bottom of the bowl. The batter will not be smooth.
4. Working in batches with the mixer on medium-low speed, pour in about ⅓ of the eggs at a time. After each addition of the eggs are absorbed into the batter, stop the mixer and thoroughly scrape down the sides and bottom of the bowl. The batter will look lumpy at first, but should smooth out by the final addition.
5. Evenly distribute the batter between the prepared pans and bake for 23 to 26 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool the cakes on a wire rack for 10 to 20 minutes before removing them from their pans.



6. Allow the cakes to completely cool before filling and frosting.
 2. Flip the last layer upside down and place it on top of the cake. Crumb coat the cake in a thin layer of frosting. This traps in all of the loose crumbs and keeps them from getting in your final layer of frosting. Chill the crumb coated cake for 15 minutes.
 3. To ice the cake, place a large dollop of frosting on top of the cake and spread it around until flat with an offset spatula. Ice the sides of the cake in an even layer of frosting. Use an icing smoother to smooth out the sides of the cake. To clean up the top edge, use a small offset spatula to gently pull excess frosting towards the center of the cake.
 4. Fill a piping bag fitted with a star tip with the remaining frosting. Hold the bag perpendicular to the surface of the cake and apply even pressure to the bag until a flower forms. Release the pressure before pulling the bag away. Enjoy!
- Note:** Serve the cake at room temp to ensure that the frosting is creamy and silky.
- ### Make the Frosting:
1. Using a stand mixer fitted with the paddle attachment (or in a large bowl with a hand mixer), mix the butter on medium speed until smooth, about a minute. Add the crème fraîche and Rodelle Gourmet Pure Vanilla Extract. Mix until combined.
 2. Stop the mixer and add about 4 cups of the sugar. Mix on low speed until incorporated. Add the melted white chocolate and mix until combined. Turn the mixer up to medium-high and mix until the frosting is light and fluffy, about 3 minutes. The frosting should be very pale in color and easily spreadable. Add more sugar as needed until desired consistency is reached.
- ### To Assemble:
1. Place one layer of cake on a cake board or serving plate. Dollop about ¾ cup frosting on top and spread out until smooth with an offset spatula. Place the next layer of cake on top and repeat.

May

2025

SUN	MON	TUE	WED	THU	FRI	SAT
27	28	29	30	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22 National Vanilla Pudding Day	23	24
25	26	27	28	29	30	31





Greek Chicken Gyros With Tzatziki Sauce

Ingredients:

For the Tzatziki:

- 1 cup peeled, grated cucumber (150 g)
- 2 cups thick, strained Greek style yogurt (Fage brand 5% fat)(460 g)
- 1 Tbsp. extra virgin olive oil (14 g)
- 1 ½ tsp. Rodelle Greek Seasoning (7g)

- 1 Tbsp. minced fresh dill (9g)

For the Garnish:

- Fresh pita bread- from the deli/ bakery section of your local store
- Thinly sliced red onion
- Sliced tomatoes
- Crumbled Feta Cheese(optional)

For the Marinated Chicken:

- 2 pounds boneless skinless chicken breasts cut into 1" cubes
- 2 Tbsp. Rodelle Greek Seasoning (19 g)
- 2 Tbsp. Olive Oil (light is best here) (26 g)

Rodelle's Worldly Spices are an easy and delicious way to jazz up your grilling recipes or even mid-week dinners!



Learn more here!

Directions

To make Tzatziki sauce:

1. It is recommended to make this a few hours in advance so that the ingredients can marry together.
2. In a piece of cheesecloth, a strainer, or a towel, gently squeeze out any excess moisture from cucumbers.
3. In a bowl, mix together strained cucumber with remaining ingredients. Cover with plastic wrap and store in the fridge until needed. This stores in the refrigerator for a few days.

To make the marinated chicken:

1. It is recommended to marinate the chicken at least 1 hour in advance, or up to 3 hours before cooking.
2. In a disposable zipper bag, or a medium size bowl, combine the diced chicken meat with the oil. Sprinkle the seasoning evenly across the meat. Mix until the seasoning and oil are evenly coated across the pieces of meat.
3. Allow the chicken to marinate under refrigeration for 1-3 hours.
4. After marination, the meat can be skewered for easy grilling, or it can be roasted in the

- oven on parchment paper in a preheated 375F oven, turning the chicken meat halfway through cooking for a total of 12-15 minutes or until the chicken reaches 165F internal temperature. If grilling, grill for several 2-3 minutes each side on a preheated grill. You will want nice grill marks and an internal temperature of 165F.
5. To serve, wrap pita bread in aluminum foil and warm in the oven. Top warm pita with cooked chicken, tzatziki sauce, tomatoes, red onion and crumbled feta.

June

2025

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5



3-Ingredient Vanilla Ice Cream

Ingredients:

- 1 – 14oz can sweetened condensed milk
- 2 tablespoons Rodelle Single Origin Pure Vanilla Extract
- 1 pint heavy whipping cream

Directions:

1. Place stand mixer bowl, whisk attachment, and mixing bowl in the refrigerator as you gather ingredients
2. Place loaf pan in the freezer until ready to use
3. In the chilled mixing bowl, whisk together sweetened condensed milk and Rodelle Single Origin Pure Vanilla Extract together in a bowl.
4. Whip the heavy whipping cream in the chilled bowl of the stand mixer until stiff peaks form
5. Once stiff peaks have formed, fold the whipped cream into the sweetened condensed milk mixture, do not overmix as you will deflate the whipped cream
6. Pour into the chilled loaf pan and cover with a layer of saran wrap, pressing gently into the top of the ice cream
7. Freeze loaf pan 6-hrs, or more preferably overnight
8. When ready to serve, leave the ice cream out on the counter for 5-10 minutes prior for the best scooping experience



NEW SINGLE ORIGIN VANILLA EXTRACTS!

Now you can purchase bottles of Rodelle's Pure Vanilla Extract, sourced from some of the world's finest vanilla-growing regions: **Madagascar, Tanzania, Uganda, and Papua New Guinea.**

These unique vanilla extracts are also available individually or a cool gift pack with all four different favors at select retail stores and online. If you're looking to try something new, check our website for where to buy.

July

2025

SUN	MON	TUE	WED	THU	FRI	SAT
29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20 National Vanilla Milkshake Day	21	22	23 National Vanilla Ice Cream Day	24	25	26
27	28	29	30	31	1	2





Vanilla Bean Moscow Mule

Ingredients:

- 2 ounces vanilla vodka
- 1/2 ounce lime juice
- 5 ounces ginger beer
- 1 Rodelle Gourmet Vanilla Bean, cut in half vertically (or 1tsp Rodelle Vanilla Paste)
- Sprig of mint
- Ice

Directions

1. Fill a 16oz copper mug with ice
2. Split and scrape 1/2 of the Rodelle vanilla bean. Add vanilla bean seeds to vodka and lime juice in a cocktail shaker or separate cup - combine ingredients well.
3. Pour vodka, vanilla bean seeds, and lime juice over the ice in your copper mug.
4. Top with the ginger beer.
5. Garnish with sprig of mint and the remaining 1/2 vanilla bean.

August

2025

SUN	MON	TUE	WED	THU	FRI	SAT
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						





Yeastied Apple Bread with Vanilla Glaze

Ingredients:

For the Bread:

- Nonstick spray or shortening
- 1 pkg. Platinum Yeast from Red Star
- 3/4 cup (175 g) Warm Water, ~105 F
- 2/3 cup (145 g) Warm Milk, ~105F
- 3 Tbsp. (44g) Sugar

- 1 Large Egg Yolk (20 g)
- 1 tsp. Rodelle Gourmet Pure Vanilla Extract
- 1 ¼ tsp. (6 g) Non-iodized Table Salt
- 555g All Purpose Flour, plus additional if needed (4 pretty full cups measured with the dip method)

- 4 Tbsp. (56g) Unsalted Butter, Softened

Apple Filling Ingredients:

- 2 Granny Smith Apples, Peeled and diced small (about 240 g prepped)
- 3 Tbsp. (45g) Dark Brown Sugar
- 1 ¼ tsp. (5g) Apple Pie Spice
- Yolk of 1 Large Egg (20 g)

- 1 tsp. (5 g) Rodelle Gourmet Pure Vanilla Extract

Vanilla Bean Glaze Ingredients:

- 2 cups (240g) 10x Confectioners' sugar
- Pinch of salt
- 1 tsp. (8g) Rodelle Vanilla Paste
- 2 Tbsp. (33g) Water

Directions

To Make Dough:

1. Combine the yeast with the milk and water in the bowl of a stand mixer fitted with the paddle attachment and let sit for 5 minutes.
2. Add the sugar, yolk, vanilla extract and salt to yeast mixture and mix on low. Add 3 cups of the flour and continue to mix on low until the dough comes together. Add pieces of softened butter, one tablespoon at a time until it becomes incorporated.
3. At this point switch the mixer attachment to the dough hook. Add enough of the remaining flour and any additional flour

so that the dough cleans the bottom of the bowl in a nice soft ball.

4. Mix on medium low speed until the dough comes together into a smooth ball (about 8-10 minutes).
5. Spray a bowl with non-stick spray and place the dough into the bowl covered with a damp towel.
6. Proof the bread in a warm place for 60-75 minutes, or until double in size.

To Make Filling:

1. Combine all filling ingredients together in a bowl until well combined.

To Form Loaves & Bake:

1. Prepare two 4x8" loaf pans with nonstick spray or shortening.
2. On a floured work surface, divide the dough into 2 even pieces and roll out into a roughly shaped 10x15" rectangle.
3. Divide the filling in half and spread half over the each rolled out dough within 1" of the sides.
4. From the 10" side, roll the loaf up into an even shaped log. Place loaves into prepared pans with the seam side down.
5. Proof loaves for an additional 45-60 minutes in a warm spot

covered with damp towels, or until they rise enough to fill the loaf pan.

6. Bake at 350F for 55-65 minutes or until an internal temperature of 210F. If you are using a dark or coated metal pan, lower temperature to 325F for the same duration.
7. Turn out the loaves onto a cooling rack and cool for at least an hour before glazing.

Preparation for vanilla bean glaze:

8. In a bowl, whisk together all ingredients until well combined.
9. Pour half of the glaze over each fully cooled loaf.

September

2025

SUN	MON	TUE	WED	THU	FRI	SAT
31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	1	2	3	4



Pumpkin Scones with Bourbon Maple Vanilla Glaze



For the Scones:

- 2 cups all-purpose flour
- ½ tsp salt
- 2 and ½ tsp baking powder
- 1 and ¾ tsp cinnamon
- 1 tsp nutmeg
- 1 tsp ginger
- ¼ tsp ground cloves
- ½ cup brown sugar, packed
- 3 TBSP granulated sugar

- 9 TBSP cold salted butter
- 2/3 cup canned pumpkin (not pumpkin pie mix!)
- ¼ cup + 1 TBSP milk
- 1 egg
- 1 TBSP Rodelle Gourmet Vanilla Extract
- 1 extra tablespoon milk for brushing the scones + raw sugar for sprinkling

For the Glaze:

- 4 TBSP salted butter, melted
- 2 TBSP real maple syrup
- Pinch of salt
- 1 cup powdered sugar
- 2 tsp bourbon
- 1 and ½ tsp Rodelle Gourmet Vanilla Extract

1. **Prep:** Line a baking sheet with parchment paper. Preheat oven to 400 degrees F.
2. **Blot the Pumpkin:** This is a simple technique that involves a paper towel and a plate. Measure your canned pumpkin onto a large dinner plate and blot it with a paper towel to absorb excess moisture. Do this four times (with four full paper towels). This is a SUPER important step to ensure that your scones will have a nice crisp buttery texture. We don't want the soft moist texture of muffins here - these are scones, after all. And pumpkin is a very liquidy ingredient - so it needs to be blotted so the excess moisture is removed.
3. **Make the scones:** Whisk the dry ingredients together in a large mixing bowl (including the sugars). In a smaller bowl, whisk together the egg, blotted pumpkin, milk, and vanilla. Cut the cold butter into large chunks, and use a pastry blender, two forks, or your hands to cut it into the dry ingredients until you have pea-sized crumbs. They don't all need to be the same size. Gently stir in the wet ingredients, and stir until a dough forms. Using floured hands, gently work the dough into a ball. You may need to sprinkle a little extra milk in the bottom of the bowl where the driest crumbs like to hide.
4. **Next,** place the ball of dough on the prepared baking sheet and gently

5. **flatten it,** with your hands, into a 8-9 inch disc. Spray a large knife with cooking spray (it keeps the dough from sticking) and slice into 8 equal slices. Cover gently with a kitchen towel and chill in the fridge for 15 minutes.
5. **Bake:** Bake for 20 minutes. Remove the pan from the oven, and carefully re-slice down the edges of the scones and nudge them apart a bit on the baking sheet, so the inside edges can crisp up. Return to the oven and bake for 12 more minutes. The scones should have a nice crisp sound when you tap the top part of them around the edge. You can add an extra minute or two if they seem like they need it.
6. **Make the glaze:** Melt the butter. Whisk in the maple syrup, then the powdered sugar. Next, whisk in the bourbon and vanilla, and a tiny pinch of salt.
7. **Serve + Store:** Drizzle glaze over the scones after they've cooled on the pan (or a rack) for 5-10 minutes. Enjoy right away! Scones are best while they're still warm out of the oven, but they can be stored on a plate, tightly covered with foil, at room temp for 2-3 extra days. Store extra glaze, covered, in the fridge. Reheat both for 10-15 seconds in the microwave as needed.

October

2025

SUN	MON	TUE	WED	THU	FRI	SAT
28	29	30	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1



Vegan Bourbon Pecan Pie

Ingredients:

For the Pie

- 1 Blind Baked Coconut Oil Pie Crust + leftover dough for leaf decorations
- 2 C Pecans whole, 245g
- 2 Tbs Coconut Oil, solid
- 3 Tbs All Purpose Flour
- 1/4 C Bourbon 50g
- 1 C Brown Rice Syrup 322g
- 2/3 C Dark Brown Sugar 132g
- 1 Tbs Molasses

- 2 Tbs Maple Syrup
- 2 tsp Organic Rodelle Bourbon Vanilla Extract

For Finishing and Serving:

- Nut Milk
- Cane Sugar
- Extra pie dough cut into leaf or festive shapes* see note
- Vegan Vanilla Bean Ice Cream
- Melted Chocolate



Directions

1. Preheat oven to 350F (180C), setting the oven rack in the center of the oven. Toast the pecans for about 10-12 minutes or until fragrant. Rough chop and set aside.
2. In a medium sauce pot, add the coconut oil and heat until shimmering. Turn the burner down to low and add the flour whisking until a paste forms. Turn the burner off and whisk in the bourbon until smooth.
3. To the flour mixture, add the brown rice syrup, sugar, molasses, maple syrup and Rodelle vanilla extract.
4. Turn the burner back on to medium low and whisk until ingredients are thoroughly mixed.
5. Continue whisking occasionally until bubbles just start to form around the edges.
6. Remove from heat immediately and add the chopped pecans. Stir, then pour the mixture into the blind (par) baked pie crust and spread it evenly.
7. Brush the edges of the crust with nut milk and sprinkle with sugar.
8. Bake in a preheated oven for 30-35 minutes.
9. When done, the crust will be golden-brown and the pie will bubbly, loose and not set.

10. Allow to set over night to firm up before decorating with pie dough cut outs and/or cutting into the pie.
11. To cut into the pie, spray a sharp knife with pan spray. Using firm pressure, cut into the pie, wiping the knife off each time to clean it before cutting again.
12. Rewarm individual slices for about 3-4 minutes in a 325F (163C) oven. It will melt if over-heated.
13. Serve with vanilla bean ice cream and chocolate drizzle.
14. Store the pie covered, at room temperature for up to three days. Some of the sugar will leak out a bit as it sets, but it can be scraped up with a spoon easily when slightly warmed.

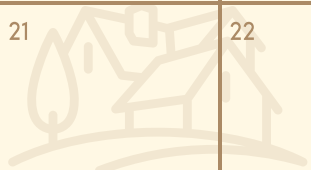
For leaf shapes, roll out extra pie dough and cut into shapes. Brush with nutmilk and sprinkle with sugar. Bake for about 15 minutes at 350F (180C) or until golden. Place on top of the pie after the pie has set and cooled.

November

2025

SUN	MON	TUE	WED	THU	FRI	SAT
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20 National Vanilla Cupcake Day	21	22
23	24	25	26	27	28	29
30						

TURNING MEALS



19

36

INTO MEMORIES



Embossed Holiday Shortbread Cookies

Ingredients:

For the cookies

- 1 stick + 6 tbsp salted butter, room temperature (197.5 g)
- 1 ¼ cup powdered sugar (150 g)
- 1 large egg (63 g)
- 2 tbsp olive oil (30 ml)
- ½ tsp Rodelle Vanilla Extract (2.5 ml)
- 1/8 tsp kosher salt (0.5 g)
- 3 ½ cups cake flour (400 g)

For the luster (optional)

- ¼ tsp luster powder in antique lace (0.25 g)
- 1/2 tsp Rodelle Almond Extract (2.5 ml)

Directions

1. Preheat an oven to 400 F. Combine the softened butter and powdered sugar in a stand mixer using a paddle attachment. Mix for 1-2 minutes. You do not want the mixture to be “creamed” by adding too much air.
2. Add the egg, then mix again. The mixture will not be fully together.
3. Add the olive oil, salt, and vanilla extract. Then mix this mixture on medium-low speed until creamy.
4. Add in the cake flour. Mix on medium-low speed until just combined.
5. Wrap the dough in plastic wrap and flatten it into a disk. Chill for 30 minutes or until very firm.
6. Roll the dough to a 1/4 “ thickness using a regular rolling pin. Then gently roll the dough with the patterned rolling pin. Then cut cookies using a 2 ³/₈ “ round cookie cutter in the places where the pattern shows the best.

7. Place the cookies onto a parchment-lined baking sheet. Chill in the freezer for 10 minutes.
8. Bake for 9 minutes or until very lightly brown on the edges and slightly puffed in the center. Chill any remaining dough until firm and repeat the process.

Tips

- The luster on top of the cookies is optional but gives the cookies a festive look. You can also sprinkle vanilla sugar on these **before baking!**
- The colder the cookie dough before rolling, the easier it will be to make a pattern using the embossed rolling pin.
- Make sure to oil the embossed rolling pin using a pastry brush with olive oil or avocado oil before using.
- You can also use a scalloped edge round cookie cutter and other shapes. The baking time will vary, so look for lightly golden brown edges and a slightly puffed cookie.

Tips for getting butter to room temp faster:

- Cut butter into small cubes and leave out at room temp. This maximizes the surface area of the cubes of butter softening quicker
- The warm glass method: warm a glass or bowl with warm water, empty it and then place the glass or bowl on top of butter.

December

2025

SUN	MON	TUE	WED	THU	FRI	SAT
30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3