

HARLEQUIN

HEARTWARMING™

cook

*With No
Reservations*

—
Laurie Tomlinson

{ A TOUR OF FOOD BLOGGERS'
TASTY CREATIONS }

a note from laurie

Since so many readers have asked about the recipes from **With No Reservations**, I thought I would put together a little resource for you. Unlike Cooper, I'm not a chef, and unlike Sloane, I have no graphic design experience to my name. But I do love to cook and improvise with flavors!

While I didn't intentionally copy any dish in the story, I am a BIG fan of food bloggers and thought I would point you to a few that I trust for a taste tour of Cooper and Sloane's dishes. All recipes are taken directly from the attributed website and belong to the food blogger according to the copyright information noted on their website. The only recipe I tweaked was Chef in Training's divine Pudding Cookies, changing it from 1.5 cups of chocolate chips to 1 cup of chocolate chips and 0.5 cups of toffee bits.

These bloggers' dishes may not be exactly how Sloane and Cooper made them in the story, but I can guarantee they'll be tasty!

THANK YOU SO MUCH FOR READING!
BON APPETIT!

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Toffee Chocolate Chip Pudding Cookies

Adapted from www.chef-in-training.com

INGREDIENTS

- 1 cup butter, softened
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ cup sugar
- 1 (3.4 oz) package instant vanilla pudding, dry
- 2 eggs
- 1 tsp vanilla
- 1 tsp baking soda
- $2\frac{1}{4}$ cups flour
- 1 cup chocolate chips
- $\frac{1}{2}$ cup toffee bits (Sloane's addition 😊)

INSTRUCTIONS

- Preheat oven to 350 degrees F.
- Stir together flour and baking soda and set aside.
- In a large bowl, cream butter and sugars together.
- Add in pudding package and beat until well blended.
- Add eggs and vanilla.
- Add flour mixture slowly until well incorporated.
- Add chocolate chips or whatever add-in you chose.
- Roll into 1" balls and place on greased baking sheet.
- Bake at 350 degrees F for 8-12 minutes.

Molten Chocolate Lava Cakes

From IowaGirlEats.com

INGREDIENTS

- 1/2 cup butter
- 4 squares semi-sweet baking chocolate
- 1 cup + 2 Tablespoons powdered sugar, divided
- 2 whole eggs
- 2 egg yolks
- 6 Tablespoons all-purpose flour or gluten-free baking blend
- Fresh raspberries or strawberries

INSTRUCTIONS

- Preheat oven to 425 degrees. Place butter and baking chocolate into a large microwave-safe bowl then microwave for 1 minute, or until butter is melted, then stir until butter and chocolate are smooth. Add 1 cup powdered sugar then stir until smooth. Add eggs and egg yolks then stir until smooth. Add flour then stir until just combined.
- Spray 4 custard cups very well with non-stick spray then place onto a baking sheet. Pour chocolate batter evenly into cups then bake for 12-13 minutes, or until the sides are set but center is still soft (not jiggly). Let cool for 2 minutes, then invert cakes onto serving plates. Dust with powdered sugar then serve with fresh berries.

Rainbow Frozen Yogurt Pops

From HalfBakedHarvest.com

INGREDIENTS

- 4 cups plain Greek yogurt (full fat works best)
- 1/4 cup honey
- 1 teaspoon vanilla extract
- 4 cups fresh or frozen fruit (strawberries, blackberries, blueberries, raspberries, bananas, pineapple, mangos, kiwi)

INSTRUCTIONS

- In a blender, combine 1 cup of yogurt, 1 tablespoon honey, 1/4 teaspoon vanilla, and 1 cup of fruit, blend until smooth and creamy. Repeat this process with the remaining yogurt and fruit to create your desired rainbow colors.
- To assemble, layer the yogurt evenly among 16 popsicles molds or paper Dixie cups, creating layers with the colors of yogurt, if desired. Insert popsicles sticks and then cover the tops and freeze until firm, about 4 hours. To remove the popsicles run the mold under hot water for 10 seconds and then pull the popsicles out of the molds. Store in the freezer.

3-Ingredient Baked Pumpkin Donuts

From LeCremeDeLaCrumb.com

INGREDIENTS

- 1 box spice cake mix
- 1 15-ounce can pumpkin puree (not pumpkin pie filling)
- 1 tablespoon pumpkin pie spice

Cinnamon-sugar coating (optional)

- ¼ cup sugar
- 1 tablespoon cinnamon

Glaze (optional)

- 2 ounces cream cheese, softened
- 1¼ cups powdered sugar
- ½ teaspoon maple extract OR 1 teaspoon vanilla extract
- 1 tablespoon milk

INSTRUCTIONS

- Preheat oven to 350 and grease a donut pan.
- In a large bowl, mix together cake mix, pumpkin puree, and pumpkin pie spice. Transfer mixture to a large Ziploc bag, press the excess air out, and seal.
- Snip one bottom corner of the bag off (about ½ inch from the corner) and pipe the batter into your prepared donut pan.
- Bake for 12-14 minutes.
- Allow to cool for about 5-10 minutes in the pan before transferring to a cooling rack.
- For the cinnamon-sugar coating, simply whisk together cinnamon and sugar, and toss slightly cooled donuts in the mixture to coat.
- For the glaze, cream together cream cheese, powdered sugar, extract, and milk. Warm it in the microwave for a few seconds to make it thin and runny. Dip cooled donuts in glaze. Sprinkle with cinnamon and sugar if desired. Allow to cool completely.

Salted Caramel Apple Galette

From SallysBakingAddiction.com

INGREDIENTS

- 1½ cups (190g) all-purpose flour, plus more for work surface
- ¼ cup (50g) granulated sugar
- ¼ teaspoon salt
- ½ cup (115g; 1 stick) cold unsalted butter, cubed
- ¼ cup (60ml) ice cold water

Filling & Topping

- 2 - 3 large apples, peeled and sliced into ¼ inch slices (about 4-5 cups slices)²
- ¼ cup (50g) packed light or dark brown sugar
- 1 and ½ Tablespoons (12g) all-purpose flour
- 2 teaspoons fresh lemon juice (to prevent apple browning)
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- salted caramel sauce
- egg wash: 1 large egg beaten with 1 Tablespoon milk
- optional: ⅓ cup (40g) Diamond of California chopped walnuts

INSTRUCTIONS

- Make the crust: Whisk the flour, sugar, and salt together in a medium bowl. Using a pastry cutter or forks, cut in the butter until the mixture resembles coarse, pea-sized crumbs. Add the water and stir until the flour is moistened. Add 1 more Tablespoon of water if the dough seems dry. Gently knead the dough a few times on a lightly floured work surface until it all comes together. Shape the dough into a ball and flatten it into a thick disk. Wrap it in plastic wrap and refrigerate it for at least 1 hour and up to 3 days (or freeze up to 3 months). *Continued below.*

INSTRUCTIONS (CONTINUED)

- As the dough chills, prepare the filling: Mix the apples, brown sugar, flour, lemon juice, cinnamon, and nutmeg together in a large bowl. Cover tightly and let sit until the dough is ready. I usually cover it and keep in the refrigerator during this time.
- Preheat oven to 425°F (190°C). Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.
- On a lightly floured work surface, roll the dough into a 12-inch circle (or any shape, really!). Trim the rim of the circle to make a clean cut if desired. Transfer dough to the prepared baking sheet.
- Arrange the apples (not the juices) into the center of the dough, leaving a 2-3 inch border all around. Gently fold the edges of the dough over the apples, overlapping the dough as necessary. Press gently to seal the edges. Drizzle 3 Tablespoons of salted caramel over the filling (not the crust). Brush the crust edges with egg wash and sprinkle the whole thing with walnuts, if using.
- Bake until the filling is bubbly and the crust is golden brown, about 35-38 minutes. Allow to cool on the baking sheet for 10 minutes before slicing and serving.
- Serve with extra salted caramel sauce drizzled on top.

Failproof Crepes

From SmittenKitchen.com

INGREDIENTS

- 3 tablespoons (45 grams) unsalted butter, plus more for buttering pan
- 1¼ cup (295 ml) milk (and sometimes a splash more)
- 4 large eggs
- 1 cup (125 grams) all-purpose flour
- Two pinches of salt

INSTRUCTIONS

- In the bottom of a large bowl, melt your butter halfway, then stir until fully melted. (This keep it from getting so hot that it will prematurely cook the eggs.) Add milk, eggs, flour, and salt and whisk to combine. It's going to be a little lumpy. It's going to be okay. Cover with plastic wrap and refrigerate for 1 hour and up to 4 days until needed.
- When ready to cook, cover a large plate or platter with a layer of paper towels. Remove plastic from batter bowl and whisk to remove any remaining lumps.
- Heat a skillet (a nonstick will give you the fewest headaches) over medium-low. When hot, lightly butter it. Ladle in 1/4 cup batter and tilt and roll the pan until the bottom is covered. If this is extremely difficult, cover because the batter is too thick, whisk in another splash of milk. If a stubborn hole won't easily fill with batter, add a drop on top of it to fill it in; it will all be the same in the end.
- Cook for 2 to 3 minutes on the first side, until faintly golden underneath. If this happens too quickly, reduce heat to low. Use a long thin spatula that can really get under the crêpe through the middle and lift and flip it over. Spatula not long enough? Put one in each hand, use the first one to lift as much as possible, and the second one to get under the crêpe further and finish the job. If it folds or crinkles, don't fret, it's surprisingly easy to stretch out wrinkles and shimmy the crêpe back flat. If it tears, it likely would have benefitted from another 20 seconds cooking time to better firm up underneath. Cook on the second side for 20 to 30 seconds, then slid out onto prepared platter.
- Repeat with remaining batter. I do not need to rebutter a good nonstick between crêpes, only every 3 or 4. Crêpes, even warm, can be stacked and they will not stick to each other.
- Top with sweet (fruit, chocolate, powdered sugar) or savory (chicken, pesto, cheese) fillings. The possibilities are endless!

Bacon + Egg Toast Cups

From TheNoshery.com

INGREDIENTS

- 6 slices of bread
- 6 slices of bacon
- 6 eggs
- salt & pepper

INSTRUCTIONS

- Pre-heat the oven to 400 degrees. Lightly butter the molds of the muffin pan.
- Trim the crust and the corners off the bread, making wonky looking circles. Using your fingers gently flatten the bread and shape into the muffin molds, set aside.
- Line a sheet pan with parchment paper and lay the bacon strips on it. Roast in the oven for 10 minutes. You want them just slightly cooked and still pliable. While the bacon is cooling bake the toast cups in the oven for 5 minutes, just enough to lightly toast the cups.
- Shape the cooled bacon into the toast cups, with the meaty side out. Crack an egg into each cup. (I take out some of the white so not to overflow the cups, but that is up to you.)
- Lower the temperature of the oven down to 350 degrees.
- Bake the egg cup in the oven for 15 - 20 minutes or until the egg whites have set and the yolks are creamy.
- Run a knife along the edges and use a small spoon to pop them out. Enjoy!

French Onion Soup

From GimmeSomeOven.com

INGREDIENTS

- 4 pounds yellow onions, peeled and thinly sliced (approximately 5-6 large onions)
- 3 tablespoons butter
- 4 cloves garlic, minced
- 3 tablespoons flour
- 1/2 cup dry white wine
- 6 cups of beef stock
- 1 teaspoon Worcestershire sauce (optional)
- 1 bay leaf
- 3 sprigs of thyme (or 1 teaspoon dried thyme)
- a few generous pinches of salt and freshly ground black pepper, to taste
- baguette
- grated cheese (Gruyere, Asagio, Swiss, or Mozzarella)

INSTRUCTIONS

- In a large heavy-bottomed stockpot, melt the butter over medium-high heat. Add the onions and sauté until well browned and caramelized (but not burnt), about 30-40 minutes, stirring every few minutes. Add garlic and sauté for 1 minute. Stir in the flour and cook for an additional 1 minute. Stir in the wine to deglaze the pan, using a wooden spoon to scrape up any browned bits on the bottom of the pan.
- Add the stock, Worcestershire sauce (optional), bay leaf, and thyme. Bring to a simmer. Then reduce heat to medium-low and simmer for at least 10-15 minutes, partially-covered. Season to taste with salt and pepper. Discard the bay leaf and sprigs of thyme.
- Preheat oven to 400 degrees F. While the soup is simmering, slice the baguette into 1-inch thick pieces and arrange them in single layer on baking sheet. Bake for 6-8 minutes, until the bread is toasted and golden around the edges. Remove and set aside.
- Switch the oven to the broiler. When ready to serve the soup, place your oven-safe bowls or crocks on a thick baking sheet. Ladle the soup into each of them, then top with a baguette slice and your desired amount of cheese (I used about 1/4 cup shredded cheese for each). Place on an oven rack about 6 inches from the heat and broil for 2-4 minutes until the cheese is melted and bubbly. Remove and serve immediately.

Croque Monsieur Recipe

From AddAPinch.com

INGREDIENTS

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1½ cups whole milk
- ½ teaspoon salt
- ½ teaspoon of ground black pepper
- pinch nutmeg
- 1 tablespoon whole grain Dijon mustard
- 8 slices thick-cut sturdy white sandwich bread
- 6-8 ounces sliced ham
- 1 cup grated Gruyere cheese + ½ cup for topping
- ¼ cup grated Parmesan cheese
- 1 tablespoon melted butter

INSTRUCTIONS

- Melt butter in small saucepan over medium heat. Whisk in flour and continue to whisk for 1 minute, slowly whisk in milk, salt, pepper and nutmeg. Continue to whisk constantly as the sauce simmers and thickens, about 2 - 4 minutes.
- Preheat oven to 450° F.
- Assemble sandwiches by spreading a thin layer of whole grain mustard and the sauce on piece of sandwich bread, top with a few ham slices, some Gruyere and Parmesan cheese and another slice of bread. Repeat until all sandwiches are assembled. Brush sandwiches with melted butter.
- Place large skillet over medium heat. Place assembled sandwiches into the skillet and toast each side until lightly brown, about 2 minutes each.
- Remove the skillet from the stove, spoon more sauce and cheese over top of the toasted sandwiches. Place in the oven until the cheese melts and begins to turn lightly brown, about 2-4 minutes. Remove from the oven and serve immediately.

Roasted Apples, Brie, and Pecan Panini

From PaniniHappy.com

INGREDIENTS

- 1 medium size apple, cored and cut into ¼ inch thick slices
- 4 tablespoons butter, at room temperature
- 8 slices raisin bread
- 4 ounces Brie cheese, with or without the rind, sliced
- ¼ cup chopped pecans

INSTRUCTIONS

- Heat the oven or toaster oven to 400 degrees F.
- Spray a baking sheet with nonstick cooking spray and arrange the apples on the sheet. Roast the apples until they're soft and beginning to caramelize, about 15 minutes.
- Heat the panini press to medium-high heat.
- For each sandwich: Spread butter on two slices of bread. Flip over one slice and top the other side with Brie, roasted apple slices, and pecans. Close the sandwich with the other slice of bread, buttered side up.
- Grill two panini at a time, with the lid closed, until the cheese is melted and the Brie toasted, about 4-5 minutes.

Quick Chicken Noodle Soup

From FifteenSpatulas.com

INGREDIENTS

- 1 tbsp olive oil
- 1.5 cups chopped celery
- 1.5 cups chopped carrots
- 1 cup chopped yellow onion
- 1/2 tsp salt
- black pepper
- 10 cups chicken broth or stock
- 10 sprigs fresh thyme
- 3 cups finely chopped chicken breast or thighs, seasoned with a pinch of salt and pepper
- 8oz pappardelle egg noodles, or other desired noodle

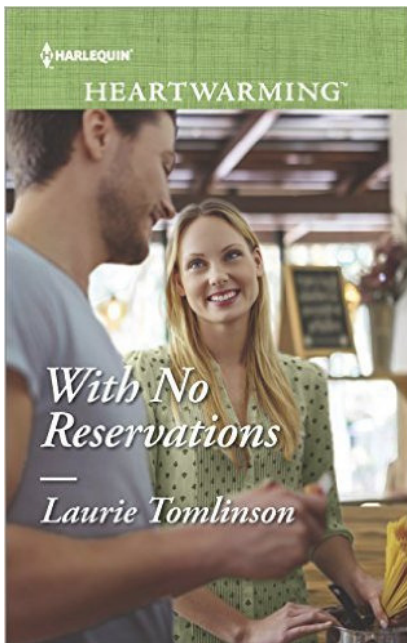
INSTRUCTIONS

- Heat a soup pot over medium heat, then add the olive oil, celery, carrots, onion, 1/2 tsp of salt, and a few cracks of black pepper. Cook for 10 minutes until softened.
- Add the chicken broth and thyme, bring the soup to a boil, then reduce to a simmer over medium low heat. Simmer for 10 minutes, then add the chopped chicken and simmer for 3 minutes, until the chicken is cooked through. Make any necessary seasoning adjustments to the soup, and make sure it's salted enough.
- I prefer to cook the noodles in a separate pot of boiling water per package instructions, and store them separately from the soup so the leftovers don't get mushy and dissolved. When serving the soup, add a handful of noodles to each bowl. Enjoy!

about the book

THERE CAN BE MORE THAN COMFORT IN FOOD...

What could well-known and wealthy Graham Cooper Jr. have in common with a blogger like Sloane Bradley, a woman with secrets she's kept firmly out of the public eye? That is, besides a love of food. Sloane still can't believe Cooper's the chef at the restaurant she's been assigned to promote. But she's boiling to prove to him that her "little blog" can put his place on the map. She can also fall head over heels for the guy, who has secrets of his own, it turns out...except for one thing. She can't get past the post-traumatic stress disorder that keeps her walled up in her home studio.



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