



BONUS

from The Toasted Coconut

MARIANNA'S BAKERY-STYLE FRESHLY BAKED SCONES

(Vanilla Bean & Citrus)

Yield: 8 large scones

These scones are golden on the outside, incredibly tender and flaky on the inside, and infused with the bright citrus notes that fit right into a breezy Florida morning.

Ingredients

Dry Ingredients:

- 2 cups all-purpose flour
- $\frac{1}{3}$ cup granulated sugar
- 2 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- Zest of 1 large orange or lemon

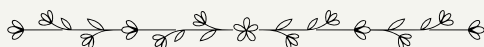
Cold Fats & Dairy:

- $\frac{1}{2}$ cup (*1 stick*) unsalted butter, very cold and cut into small cubes
- $\frac{1}{2}$ cup heavy cream (*plus 1-2 tablespoons for brushing*)
- 1 large egg
- 1 tsp pure vanilla extract
- Optional Glaze:
 - $\frac{1}{2}$ cup powdered sugar
 - 1-2 tbsp fresh citrus juice (*lemon or orange*)



Instructions:

- **Prep & Chill:** Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper. Place your cubed butter in the freezer for 10 minutes to ensure it stays ice-cold.
- **Mix Dry Ingredients:** In a large bowl, whisk together the flour, sugar, baking powder, salt, and citrus zest.
- **Cut in the Butter:** Toss the cold butter cubes into the flour mixture. Using a pastry blender or your fingers quickly, cut the butter into the flour until the mixture resembles coarse crumbs with pea-sized bits of butter remaining.
- **Combine Wet Ingredients:** In a small bowl, whisk together the heavy cream, egg, and vanilla extract. Pour this into the flour mixture and stir gently with a spatula just until the dough comes together (*do not overmix!*).
- **Shape & Slice:** Turn the dough out onto a lightly floured surface. Pat it down into an 8-inch circle about $\frac{3}{4}$ -inch thick. Cut the circle into 8 equal triangles using a sharp knife or bench scraper.
- **Bake:** Transfer the triangles to your prepared baking sheet, leaving space between them. Brush the tops lightly with a little extra heavy cream. Bake for 18 to 22 minutes, or until the edges are golden brown.
- **Glaze:** Let them cool for 10 minutes. If desired, whisk the powdered sugar and citrus juice together and drizzle over the warm scones.



THE TOASTED COCONUT-STYLE CORTADO & ESPRESSO WITH STEAMED MILK

Yield: 1 serving (easily scaled)

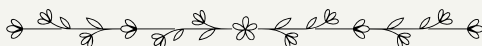
A cortado is the ultimate balance – equal parts rich espresso and warm, silky textured milk, perfect for sipping slowly while tackling a long checklist or untangling a mystery.

Ingredients

- 2 shots of freshly brewed espresso (approx. 2 ounces)
- 2 ounces whole milk (or oat milk)

Instructions:

- **Pull the Espresso:** Pull a double shot of espresso directly into your favorite small glass or ceramic cup (*a standard 4 to 5-ounce glass is traditional for a cortado*).
- **Steam the Milk:** Pour your cold milk into a small metal pitcher. Using a steam wand, introduce a small amount of air for just a few seconds until the milk feels warm, then submerge the tip to create a smooth, velvety micro-foam. You want the milk to reach about 140°F to 150°F – silky and warm, but not boiling hot.
- **Pour:** Pour an equal amount of the warm, textured milk directly into the center of the espresso shots. The foam should blend seamlessly with the crema to create a rich, comforting coffee experience with virtually no heavy foam cap.



KAYLANI'S TRADITIONAL FAMILY EMPANADAS

(Spiced Beef, Olives & Raisins)

Yield: Approx. 12 to 15 empanadas

Inspired by Kaylani's grandmother's kitchen in Tampa, these empanadas feature a golden, flaking pastry crust wrapped around a savory, aromatic beef filling with a subtle hint of sweetness from the raisins.

Ingredients

For the Pastry Dough *(or use pre-made refrigerated disc wrappers)*:

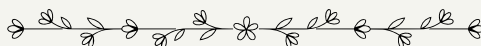
- 3 cups all-purpose flour
- 1 tsp salt
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) cold unsalted butter, cubed
- 1 large egg
- $\frac{1}{3}$ to $\frac{1}{2}$ cup ice-cold water
- 1 tbsp white vinegar *(helps make the crust tender and flaky)*

For the Savory Beef Filling:

- 1 lb lean ground beef
- 1 small yellow onion, finely diced
- 2 cloves garlic, minced

Spices & Aromatics:

- 1 tsp ground cumin
- 1 tsp smoked paprika
- $\frac{1}{2}$ tsp dried oregano
- Salt and black pepper to taste



The Add-Ins:

- ⅓ cup green olives (like Manzanilla), chopped
- ⅓ cup golden raisins, roughly chopped
- 2 hard-boiled eggs, finely chopped (optional traditional touch)
- 1 tbsp olive oil for cooking

For Assembly:

- 1 egg beaten with 1 tbsp water (*for egg wash*)

Instructions:

Make the Dough:

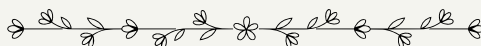
- Whisk flour and salt together in a large bowl. Cut in the cold butter until crumbly. Mix the egg, ice water, and vinegar together, then slowly add it to the flour mixture until the dough forms a ball. Wrap in plastic and chill in the fridge for at least 30 minutes. (*Shortcut: You can substitute store-bought empanada pastry discs*).

Cook the Beef:

- Heat olive oil in a skillet over medium heat. Sauté the onion and garlic until soft and translucent (*about 5 minutes*). Add the ground beef, breaking it up with a spoon, and cook until completely browned.

Season & Add Mix-ins:

- Stir in the cumin, smoked paprika, oregano, salt, and pepper. Remove from heat and gently fold in the chopped olives, golden raisins, and chopped hard-boiled eggs. Let the filling cool down completely.



Assemble:

- Roll out your chilled dough on a floured surface to about ⅛-inch thickness. Cut out circles using a 5-inch round cutter or bowl. Place 1 to 2 tablespoons of the cooled beef filling in the center of each circle.

Seal & Crimp:

- Fold the dough over to create a half-moon shape. Press the edges together with a fork, or crimp them in a traditional rope fold (*repulgue*).

Bake or Fry:

- **To Bake:** Preheat oven to 375°F (190°C), place empanadas on a parchment-lined baking sheet, brush with the beaten egg wash, and bake for 20 to 25 minutes until golden brown and flaky.
- **To Fry:** Heat neutral oil to 350°F in a deep skillet and fry in batches for 3 to 4 minutes per side until golden and crispy. Enjoy warm!

