



TOFFEE CRUNCH OLIVE OIL COOKIES

BAKED GOODS



INGREDIENTS

- 1 1/2 cups bread flour
- 1 1/2 cups old fashioned oats
- 3/4 tsp. sea salt
- 1 tsp. baking soda
- 1/2 cup + 1 Tbsp. STAR Extra Light Olive Oil
- 3/4 cup light brown sugar, packed
- 1/4 cup granulated sugar
- 2 eggs
- 2 tsp. pure vanilla extract
- 1 cup English toffee, broken into small pieces

PREP TIME:
10 MINS
COOK TIME:
15 MINS
TOTAL TIME:
25 MINS
SERVES:
3 DOZEN COOKIES

INSTRUCTIONS

1. Preheat oven to 350 degrees. Line a cookie sheet with parchment paper or a silicone liner.
2. In a medium bowl, combine the flour, oats, salt, and baking soda.
3. In the bowl of a stand mixer, combine the olive oil, brown sugar and granulated sugar and mix together until combined. Add the eggs, one at a time, mixing until incorporated. Add the vanilla and mix well. Slowly add the dry ingredients to the wet ingredients mixing just until no white streaks remain. Gently add in the toffee on low speed and mix until distributed evenly.
4. Scoop the dough onto the prepared cookie sheets using a small cookie scoop. Bake for 8-10 minutes, or just until the edges begin to brown. Cool for about 5 minutes on the cookie sheet and then transfer to a wire rack to continue cooling.

Extra Light Olive oil is perfect for cooks who desire the health benefits of traditional olive oil, but not a distinct olive taste in their baked goods. Replace butter, margarine and other oils using our conversion chart at starfinefoods.com



PINEAPPLE UPSIDE DOWN YOGURT CAKE

BAKED GOODS



INGREDIENTS

For the Cake

- 6 to 8 pineapple rings (fresh or canned)
- 6 to 8 STAR Maraschino Cherries
- 1-1/2 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4-cup nonfat yogurt
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/3-cup STAR Extra Light Olive Oil
- 3/4-cup light brown sugar

For the topping

- 4 tablespoons unsalted butter
- 3/4-cup light brown sugar
- 1 tablespoon bourbon

PREP TIME:

20 MINS

COOK TIME:

60 MINS

TOTAL TIME:

1 HR 20 MINS

SERVES:

10

INSTRUCTIONS

1. Preheat oven to 350F.
2. Grease an 11x7 baking pan with cooking spray or you can also use an 8-inch cake pan or an 8x8 brownie pan. Arrange the pineapples on the bottom of the prepared pan and add a maraschino cherry in each pineapple hole; set aside.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
4. In a large bowl, whisk together yogurt, eggs, vanilla, olive oil, and 3/4 cup light brown sugar.
5. Add flour mixture to the yogurt mixture and mix just until combined and no lumps appear. Set aside.
6. In a nonstick skillet, melt 4 tablespoons butter over medium-high heat; add the brown sugar and bourbon and stir and cook until sugar is dissolved.
7. Pour the buttery mixture over the pineapples. Pour the previously prepared batter over pineapples.
8. Tap the pan on the counter to settle the batter, and smooth top with an offset spatula.
9. Bake for 40 to 50 minutes, or until a toothpick inserted in the center comes out clean.
10. Let stand for 30 minutes in the pan; invert onto a serving platter. Cut and serve.

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RASPBERRY ALMOND CAKE WITH CHOCOLATE GANACHE

BAKED GOODS



INGREDIENTS

- 1 1/2 cups all purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup sugar
- 3 large eggs
- 1/4 cup heavy cream plus 1/2 cup
- 3/4 cup STAR Extra Light Olive Oil plus more for greasing the pan
- 1 Tbsp. of almond extract
- 4 oz. cream cheese at room temperature, broken into 1 inch pieces
- 1 cup of fresh or frozen raspberries (reserve a few for garnish)
- 1/3 cup sliced almonds, toasted
- 10 oz. dark chocolate chips

PREP TIME:
15 MINS
COOK TIME:
45 MINS
TOTAL TIME:
1 HR
SERVES:
8

INSTRUCTIONS

1. Preheat the oven to 350 degrees. Lightly oil an 8-inch-diameter cake pan with Olive Oil.
2. Whisk the flour, baking powder, and salt in a medium bowl together. Using an electric mixer beat the sugar, eggs, and almond extract in a large bowl until pale and fluffy. Then Beat in 1/4 cup cream and cream cheese. Gradually beat in the oil. Add the flour mixture and raspberries and stir until just blended.
3. Transfer the batter to the prepared pan. Bake until center is completely cooked about 35-45 minutes (test with a toothpick). Transfer to a rack and cool for 15 minutes. Remove cake and place on serving platter.
4. Cook the chocolate chips and 1/2 cup heavy cream in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.
5. Pour over cake, sprinkle almonds all over cake. Add a few raspberries and almonds on top for garnish.

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NO-KNEAD HERB BREAD RECIPE WITH OLIVE OIL

BAKED GOODS



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INGREDIENTS

- 3 cups flour
- 2 Tbsp. honey
- 1 tsp. salt
- 1 package active dry yeast
- 1¼ cups very warm water
- 1 Tbsp. chopped fresh chives, or 1 tsp. dried chives
- 1 tsp. fresh or ½ tsp. dried rosemary
- ½ tsp. fresh or ¼ tsp. dried thyme
- 2 Tbsp. STAR Extra Light Olive Oil

PREP TIME:
90 MINS
COOK TIME:
40 MINS
TOTAL TIME:
2 HOURS 10 MINS
SERVES:
8

INSTRUCTIONS

1. Add two cups of flour and salt into a glass mixing bowl. Create a well in the center and add your yeast. Add your warm water and honey. Using a wooden spoon mix to combine.
2. Add the olive oil and stir again. You will notice it becomes more elastic and very shiny. Add in the herbs and stir until they are combined.
3. Add in the remaining flour and stir until it is combined. Form it into a ball. Gently rub it down with a small coating of olive oil.
4. Cover it tightly and place a thin towel over the top. Place it in a warm, draft-free area. For about 30 minutes or until it rises to about twice its size.
5. Using a wooden spoon, stir dough until you have a smoother texture, about 20-25 strokes.
6. Using olive oil, lightly coat your bread pan and place your dough into it. Pat it down to form a uniform loaf. Cover tightly again and allow to rise a second time, until it reaches almost the top of the loaf. This will take about 30-40 minutes.
7. Bake at 375 for about 40-45 minutes until the top is lightly browned and sounds hollow if you thump it. Remove it from your pan after five minutes and allow it to cool on a cool rack. Once it cools, wrap tightly to store.



CRANBERRY PECAN QUICK BREAD

BAKED GOODS



INGREDIENTS

- 1 $\frac{1}{3}$ cups flour
- 1 $\frac{1}{2}$ tsp. baking powder
- $\frac{3}{4}$ tsp. salt
- 1 cup STAR Extra Light Olive Oil
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup brown sugar
- 2 eggs
- 1 tsp. vanilla
- $\frac{3}{4}$ cup fresh cranberries
- $\frac{1}{2}$ cup pecans, chopped



INSTRUCTIONS

1. Preheat the oven to 350 degrees. Spray 3 or 4 mini loaf pans with cooking spray and set aside.
2. In a medium bowl combine the flour, baking powder, and salt. Mix and set aside.
3. In a large bowl combine the olive oil, sugar, and brown sugar. Mix well. Add in the eggs and stir until combined. Stir in the vanilla. Add the flour mixture to the olive oil mixture and stir until just blended. Gently fold in the cranberries and pecans.
4. Divide the batter evenly between 3 or 4 mini loaf pans. Place several fresh cranberries on top of each loaf before placing in the oven. Bake for 25-35 minutes or until a toothpick inserted into the middle comes out clean.
5. Remove from oven and cool on a wire rack. Slice and enjoy!

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GREEK CITRUS HONEY CAKE

BAKED GOODS



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INGREDIENTS

- 2 cups cake flour
- 1/2 tsp. baking soda
- 2 tsp. ground cinnamon
- 2/3 cup STAR Extra Light Olive Oil
- 3/4 cup orange honey
- Juice and grated peel of 1 orange
- Juice and grated peel of 1 lemon
- 2 tsp. powdered sugar

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Sift dry ingredients together. In medium bowl, beat olive oil, gradually adding honey. Alternately fold in dry ingredients and juices, using about a fourth each time. Pour into oiled and floured 9 inch round cake pan.
3. Bake about 30 minutes or until cake tests done. Cool completely on rack before removing from pan. Dust with sugar.
4. Serve with fresh fruit if desired.

PREP TIME:
10 MINS
COOK TIME:
40 MINS
TOTAL TIME:
50 MINS
SERVES:
12

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GARLIC CHEDDAR BISCUITS

BAKED GOODS



INGREDIENTS

- 2 cups all purpose flour
- 2 tsp, baking powder
- 1 tsp. sugar
- 1 tsp. kosher salt
- ½ tsp. baking soda
- 1 cup buttermilk
- 6 Tbsp. STAR Extra Light Olive Oil
- ½ cup shredded cheddar cheese

GARLIC "BUTTER"

- 2 Tbsp. STAR Extra Light Olive Oil
- ¼ tsp. garlic salt
- 1 tsp. parsley, minced (or ¼ tsp. dried)

INSTRUCTIONS

1. Preheat oven to 450 degrees F. Line a baking sheet with parchment paper.
2. Combine dry ingredients into a large bowl and whisk. Add in the oil, buttermilk, and shredded cheese and stir until just combined.
3. Using a ¼ cup scoop, spoon out biscuits about an inch or two apart onto the baking sheet.
4. Bake for 12-14 minutes, until golden brown. Meanwhile, stir together the oil, garlic salt, and parsley and brush onto the tops of the biscuits when they come out of the oven. Note: You may need to stir the garlic "butter" before you brush it onto each biscuit, to prevent garlic salt from sinking to the bottom.

COOK TIME:
14 MINS
TOTAL TIME:
14 MINS
SERVES:
12

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OLIVE OIL COOKIES WITH CHOCOLATE, CRANBERRIES & PECANS

BAKED GOODS



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INGREDIENTS

- 1 cup old-fashioned oats (not instant)
- 2 1/4 cup all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3/4 cup STAR Extra Light Olive Oil
- 1 cup light brown sugar
- 1 cup sugar
- 2 large eggs
- 1 tsp. pure vanilla extract
- 1 cup white chocolate chips
- 1 cup dried cranberries
- 1 cup chopped pecans

INSTRUCTIONS

1. Preheat oven to 325°.
2. Sift together oats, flour, baking soda, baking powder, and salt.
3. In a large bowl, use an electric mixer to beat together the Olive Oil, brown sugar, and regular sugar until well combined (it will look like wet sand). Add in eggs and vanilla and beat until light in color.
4. Gradually add flour mixture until all the ingredients are well incorporated, but be careful to not over-mix. Stir in white chocolate, cranberries, and pecans.
5. Drop cookie dough onto baking sheets by rounded Tbsp., spacing them about 1 inch apart. Bake for 12-15 minutes, until lightly golden around the edges.
6. Cool cookies on the baking sheet for 5 minutes, then transfer them onto a cooling rack to cool completely. If you try to transfer them too early, the weight of all the goodies in the cookies will make them break apart! After cookies are completely cooled, store in an airtight container and enjoy!



FLORENTINES

BAKED GOODS



INGREDIENTS

- 1 cup slivered almonds
- 3 1/2 Tbsp. STAR Extra Light Olive Oil
- 1/4 cup heavy cream
- 1/3 cup sugar
- 1/4 cup all-purpose flour
- 6 oz. semi-sweet chocolate pieces
- Fresh fruit or sorbet (optional)

PREP TIME:

10 MINS

COOK TIME:

2 HR 20 MINS

TOTAL TIME:

2 HR 30 MINS

SERVES:

18

INSTRUCTIONS

1. Preheat oven to 350°F. Place 1/2 cup of almonds in blender and process until fine.
2. In small saucepan, bring 3 Tbsp. olive oil, cream and sugar to boil, stirring until sugar dissolves. Remove from heat. Stir in flour and all almonds.
3. Drop by rounded teaspoonfuls about 2" apart on oiled and floured baking sheet. With back of wet spoon, flatten each mound to 1 1/2" circle. Bake until edges are deep golden, about 10 minutes. Cool slightly then carefully transfer to cooling rack.
4. On top of a double boiler set a pot of simmering water, place chocolate with remaining tsp. oil. When melted, drizzle over cookies with fork or dip half of each cookie into chocolate. Let stand until chocolate is set, about 2 hours.
5. Serve with fruit or sorbet, if desired.

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