



## WEEK 6.2 – BAKING - DAILY SHOPPING LIST

<b>DAY 3</b> <b>Cinnamon Roll Muffins &amp; Strawberry Cobbler</b>	<b>DAY 4</b> <b>Pate au Choux, Pastry Cream &amp; Chocolate Ganache</b>
<p><b>PRODUCE</b></p> <p>Strawberries 3 Cups</p> <p><b>FLOUR &amp; BAKING INGREDIENTS</b></p> <p>All Purpose Flour 3 Cups</p> <p>Baking powder 2 Tbsp</p> <p>Sugar, granulated 1 ½ Cups</p> <p>Brown Sugar 1 Cup</p> <p>Powdered sugar 1 ¼ Cups</p> <p>Cinnamon, ground 1 Tbsp</p> <p>Salt, Kosher or Sea Salt</p> <p>Vanilla extract</p> <p><b>DAIRY</b></p> <p>Butter, unsalted 2 ½ sticks</p> <p>Whole milk 2 ¼ Cups</p> <p>Cream Cheese 2 oz.</p> <p><b>PROTEINS</b></p> <p>Large Eggs 1 each</p> <p><b>OPTIONAL INGREDIENTS</b></p> <p>Pecans or Walnuts, chopped 1 ½ Cups</p>	<p><b>FLOUR &amp; BAKING INGREDIENTS</b></p> <p>Chocolate chips, semi-sweet 2 Cups</p> <p>All Purpose Flour 1 ½ Cups</p> <p>Cornstarch 1 Tbsp</p> <p>Sugar, granulated 1 tsp</p> <p>Powdered sugar 3 oz.</p> <p>Salt, Kosher or Sea Salt ½ tsp</p> <p>Vanilla extract ½ tsp</p> <p><b>DAIRY</b></p> <p>Butter, unsalted 1 stick</p> <p>Heavy Cream 1 ½ Cup</p> <p>Whole milk 2 Cup</p> <p><b>PROTEINS</b></p> <p>Large Eggs 8 eggs</p> <p><b>OPTIONAL INGREDIENTS</b></p> <p>Pistachios, crushed ½ Cup</p>

## WEEK 6.2 – BAKING - DAILY SHOPPING LIST

### DAY 5

#### Chocolate & Fresh Fruit No-Bake Tarts

##### PRODUCE

Strawberries, sliced	¾ lbs.
Blueberries	1 pint
Raspberries	1 pint

##### FLOUR & BAKING INGREDIENTS

Chocolate chips, semi-sweet	2 Cups
Graham cracker crumbs	2 Cups
Powdered sugar	1 ¼ Cup

Vanilla extract 1 tsp

Salt, Kosher or Sea Salt

##### DAIRY

Butter, unsalted	5 Tbsp
Cream Cheese	8 oz.
Heavy Cream	1 ½ Cup