

Apple Chocolate Caramel Empanadas

Ingredients:

- Pie dough (home made or ready made)
- 2 Golden Delicious apples
- ½ cup sugar
- 1 tablespoon honey
- ½ stick of butter
- 8 mini snack size Snickers® bars
- ½ cup powdered sugar
- 1 tablespoon milk



Half-Moon Baking Stones are available for the Large and XLarge EGGs

- Peel and cube the apples into ½" pieces. Sprinkle the apples with sugar and drizzle them with honey. Microwave (3 to 4 minutes on high) until they are tender. Smash the apples until they have the texture of a chunky applesauce.
- Roll out the dough to about ⅛" thickness and cut into 2" circles. Spoon filling onto one half of each circle. Place a small pat of butter, 1 mini Snickers bar and a healthy sprinkle of sugar on top of the filling.
- Fold over the other half of the dough and press down along the edges to seal. You can use the tines of a fork for a decorative edge.
- Heat the EGG® (you can use the optional Plate Setter) and a Baking Stone to 350°F. Bake the empanadas on the baking stone for 10 minutes, then flip them to the other side and bake for an additional 10 minutes.
- Mix the powdered sugar and the milk and pour over the empanadas. Serve warm either plain or with vanilla ice cream for a special dessert.

Cleaning the Baking Stone

- ◆ After allowing the Baking Stone to cool, scrape off any food residue. A scouring pad may be used to remove burned on bits; heavy accumulation may be removed with a baking soda paste.
- ◆ Clean the Baking Stone with a clean dry brush or plain water; do not use soap or detergents. Do not clean in the dishwasher.
- ◆ Rinse and allow to thoroughly dry before storing.

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Baking Stones

The Big Green Egg® Baking Stone is a ceramic EGGcessory that is used to achieve a fire brick oven effect, giving greater versatility to your outdoor cooking. The design of the Baking Stone evenly distributes the heat to pizzas, breads, cookies or any other food that you would bake in an oven. The ceramic mass and porous nature of the Baking Stone helps absorb moisture, resulting in crispier crusts. Baking Stones are available for the XLarge, Large and Medium Big Green Eggs.



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Guide to Using Baking Stones

- ◆ You may use the Baking Stone with or without the optional Plate Setter (*the Plate Setter is a ceramic EGGcessory that is used for indirect cooking on the Big Green Egg. The design of the Plate Setter allows sufficient airflow around the surface while preventing the direct heat of the fire from reaching the food, achieving a convection oven effect*). If you are not using the Plate Setter, place the Stone directly on the cooking grid.
- ◆ To avoid burns, always use a heat-resistant mitt or pad when handling a hot Baking Stone.
- ◆ Your Baking Stone will season over time. Oils from your food will gradually be absorbed into the ceramics, creating a non-stick surface. Do not put oil, grease or foods that have a high fat content directly on the stone. Repeated use improves the baking qualities.
- ◆ Sprinkling cornmeal or breadcrumbs on the Baking Stone will prevent crusts from sticking to the surface.

Whenever you are baking, the Baking Stone is a great EGGcessory!

Big Green Egg® Recipes using the Baking Stone

Visit our website at www.biggreenegg.com for additional cooking ideas.

Big Green Egg Pizza

The Big Green Egg Baking Stone will give your pizzas a crisp crust, moist toppings and a wonderful smoky flavor. If you bake pizza on a metal pizza pan, the heat causes the moisture in the dough to vaporize, creating steam. When the pizza cools, the steam will condense, leaving the crust soggy. The Big Green Egg Baking Stone is made of a porous ceramic (the same ceramic as your Big Green Egg); the steam from the pizza crust is absorbed into the stone, leaving you with a crispier crust.

You may begin with a completely prepared frozen pizza; packaged mix or start-from-scratch dough will also yield excellent results with a crispy crust with moist, juicy toppings. Follow the baking instructions on the prepared pizza or dough recipe, just as if you were cooking in an oven. If you choose to create your own specialty pizza, then try some of these great pizza toppings:

- **Sauces:** tomato, pesto, Alfredo or barbecue sauce
- **Cheeses:** mozzarella, provolone, feta, Romano, ricotta, cheddar, or parmesan
- **Herbs and seasonings:** basil, oregano, cilantro or red pepper
- **Fruits and vegetables:** garlic, mushrooms, artichoke hearts, eggplant, olives, onions, spinach, cherry tomatoes, bell peppers, banana peppers, jalapenos or pineapple
- **Meats:** ground beef, pepperoni, sausage, salami, ham, bacon, grilled chicken or seafood such as anchovies, tuna, salmon or shrimp

Pizza Baking Tips:

Preheat your Big Green Egg to 425°F; preheating the Baking Stone will give you a crispier crust. If you are using a prepared pizza, thaw for 8-10 minutes before baking. Sprinkle the Baking Stone with cornmeal and slide the assembled pizza onto the stone. If you are using a rolled dough, pre-baking the crust for 5-7 minutes before adding the toppings will help keep the crust from getting soggy.

When the pizza is done, use a mitt to remove the Stone and pizza from the Big Green Egg and place on a heat-proof surface. The Baking Stone can also be used as a server to keep your pizza hot.

Use a sharp knife or pizza wheel for cutting the pizza on the stone.

Chicken, Spinach and Feta Calzone

Ingredients:

Pizza dough rolled into a 10" circle about 1/8" thick
1 cup chopped chicken breast (*cooked on the Big Green Egg®*)
8 leaves of spinach washed, dried and chopped
2 tablespoons finely chopped onion
3 ounces Feta cheese, crumbled
Olive oil
Corn meal

- Place the chicken, spinach, onion and cheese on one half of the circle of dough. Fold the other half of the dough over, pinch the two halves of the dough together to seal up the calzone. Lightly coat the outside of the calzone with olive oil.
- Preheat the EGG® and the Baking Stone to 400°F and sprinkle the Baking Stone with the corn meal. Bake the calzone for about 20 to 25 minutes until the crust is golden brown. You can flip the calzone halfway through if the bottom is browning quicker than the top.
- Serve the calzone hot with either marinara or Alfredo sauce.

Baked Brie

Ingredients:

1 wheel brie cheese
(8-12 ounces)
1/2 to 3/4 cup cranberry sauce
or prepared chutney
Assorted crackers or
bread rounds

- Preheat EGG to 350°F.
- Remove the rind from the top of the wheel only, leaving the rind on the sides and bottom intact. Place brie on a Baking Stone.
- Spread the cranberry sauce or chutney over the top of the brie, to within 1/4" of the edge all the way around.
- Bake brie in the EGG until heated through; about 12-15 minutes. Serve on the Baking Stone or transfer carefully to a serving plate. Serve warm with crackers or bread.

