

## Toasted Pesto Mozzarella Tomato Open Faced Sandwiches

On my first day here in Eau Claire, it was a really hot summer day. My cousin had me over to her apartment and made toasted pesto mozzarella tomato open faced sandwiches. They were really good and had I known that it would be my last home cooked food for far too long, I would have finished it! But anyway, it's a really simple quick lunch made with fresh summer ingredients. It's also a nice recipe because if you have a toaster oven, like my cousin, you don't have to heat up the house by turning on the oven to broil the sandwich.

Ingredients:

- \*Pesto (2 cups fresh basil leaves, packed, 1/2 cup Parmesan cheese, 1/2 cup extra virgin olive oil, 1/3 cup or walnuts, 3 medium sized garlic cloves. Combine in food processor on the plus setting.)
- \*Tomato, sliced
- \*Mozzarella
- Bread

\*Use as much as you prefer of each per sandwich.

Preparation: If making in the oven, set to broil. Toast the slice of bread first in the toaster, then set on a baking sheet and spread pesto on the bread. Next put on tomato and mozzarella on top. Put in oven until golden or broiled to your liking.

## Hot Chocolate Coffee

On these cool fall mornings, something I have found myself looking forward to is morning coffee in the caf. It's really not that special; just plain old, hot coffee.

I didn't take any coffee that much at first because they have those little packets of creamer and I wasn't sure how much I should be taking, since it seemed like I needed so much. But then one morning I ate breakfast with my neighbor and she thought to put hot chocolate in her coffee because she wasn't sure how much creamer to use. Brilliant! Why I hadn't previously thought to try that I don't know. So I tried that the next time I had coffee and now it's what I look forward to on the mornings I don't have to rush off to class and can just sit and wait for my hot chocolate coffee to cool.

What I do: because the hot chocolate machine is weird and continues to dispense even after one has stopped pushing the button, I get that first. I fill the cup about a fourth of the way to a third of the way with hot chocolate, and then the rest of the way with coffee. Then I let it sit for a couple minutes to let it cool a bit.

## A CUP OF COFFEE CAKE (IN UNDER FIVE MINUTES)

My roommate and I had heard of brownies in the microwave and thought we wanted to try making something in the microwave. So off to the internet my roommate went and she came up with a bunch of blogs that had microwavable treats. This is one that I found while on Pinterest, but then I also found among the sites that my roommate sent me with recipes that she wanted to try.

I made this particular item at home and it turned out really good. I made it for four people though. It took forever to get it all together because it's meant to be quick and easy for one serving, so the nice thing was that once I finally had four cups of this prepared, cooking only took about four minutes (which made up for my lengthy prep time!).

I made some small changes to the recipe which must have been okay because nobody at my house complained, and sometimes they are a tough crowd to please. My modifications are in red; the smaller type is extra note that I copied from the original blogger. This recipe is from <http://prudentbaby.com/2011/10/entertaining-food/a-cup-of-coffee-cake-in-under-five-minutes-2/>.

First you'll need a cup. (If you want it to puff up over the top of the cup, use a small one. Or if you want to dig into the cup, use a big one.)

Add a tablespoon of butter

Soften it in the microwave for 10-15 seconds. Don't melt, just soften

Stir in 2 tablespoons of sugar until it's fluffy and creamy, maybe 30 seconds **I did a little more than 1 tablespoon.**

Now you can add some egg. (You don't have to, but without egg it's more crumbly and less cake-y. You can do a whole egg, break the egg into a ramekin and stir it up, then split it between two cups of coffee cake, or just use half for one coffee cake. Try it out and see what tastes best to you.)

Then stir in 2 tablespoons of sour cream and some vanilla **I only used about 1 ½ tablespoons**

Stir in 1/4 cup of flour and 1/8 teaspoon baking powder

For crumb topping, in a separate ramekin or bowl add 1 tablespoon butter, 2 tablespoons flour, 1 tablespoon of brown sugar, and 1 teaspoon of cinnamon

Shmush it together

Back to your cup: the ingredients are all mixed up, so...

add the crumb topping mixture to the cup...

then microwave it. Start with 1 minute, then do 10 seconds more until it's done to your liking.  
(Source used 1 minute 20 seconds) **In my microwave, 50 seconds was good, but microwaves can vary a lot.**



<http://prudentbaby.com/2011/10/entertaining-food/a-cup-of-coffee-cake-in-under-five-minutes-2/>

#### A Tip

I think that this is a very important tip: always have something to eat with you or within reach. I keep something to eat in my backpack and a small box of food in my room. Keeping food in your backpack is nice because sometimes you just might be so hungry that you need that extra bit of energy to get yourself up the hill and into the caf to get something more substantial, or you don't have enough time between a class to go and get something from somewhere. This tip is also especially important because you never know when you will be starving. You just might wake up at 2:30 am and because you didn't eat enough dinner, you are starving and can't fall back to sleep until you eat. A problem, unless you have something substantial in your room. Or if your "dorm" is the hotel; sometimes you just don't feel like walking all the way over to campus to eat, so food in your room is a good idea.

Have snack items like granola bars, cereal, or vegetables (one of my favorite snack items is red pepper slices), but also have something with protein, like cheese, yogurt, or peanut butter.