

“Engagement Chicken” (*adapted from Ina Garten’s recipe*)

- 1 (5 - 6 pound) roasting chicken, or thighs/breasts to equal as much
- Kosher salt
- Freshly ground black pepper
- 1 large bunch fresh thyme, plus 20 sprigs
- 1 lemon, halved
- 1 head garlic, cut in half crosswise
- 2 tablespoons (1/4 stick) butter, melted
- 1 large yellow onion, thickly sliced
- 4 carrots cut into 2-inch chunks
- Olive oil



- 1) Preheat the oven to 425 degrees F.
- 2) Remove the chicken giblets. Rinse the chicken inside and out. Remove any excess fat and leftover pin feathers and pat the outside dry. Liberally salt and pepper the inside of the chicken. Stuff the cavity with the bunch of thyme, both halves of lemon, and all the garlic. Brush the outside of the chicken with the butter and sprinkle again with salt and pepper. Tie the legs together with kitchen string and tuck the wing tips under the body of the chicken. Place the onions and carrots in a roasting pan. Toss with salt, pepper, 20 sprigs of thyme, and olive oil. Spread around the bottom of the roasting pan and place the chicken on top.
- 3) Roast the chicken for 1-1/2 hours, or until the juices run clear when you cut between a leg and thigh. Remove the chicken and vegetables to a platter and cover with aluminum foil for about 20 minutes. Slice the chicken onto a platter and serve it with the vegetables.

Chocolate Fudge Cake for Two, aka two small fudge cakes (*adapted from Sally's Baking Addiction*)

- one 4-ounce bar (113g) semi-sweet chocolate
- ¼-cup heavy cream
- 3 Tbsp. packed light brown sugar
- 2 Tbsp. vegetable or canola oil
- 2 Tbsp. beaten egg (crack 1 egg, beat it, and use 2 Tbsp)
- ½-teaspoon pure vanilla extract
- 6 Tbsp. (46g) all-purpose flour ([spooned & leveled](#))
- ¼-teaspoon baking powder
- 1/8-teaspoon baking soda



- 1) Spray two [6-ounce ramekins](#) lightly with nonstick spray. Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.
- 2) Preheat oven to 350°F (177°C).
- 3) Coarsely chop 2 ounces (57g) of semi-sweet chocolate. Set the other 2 ounces aside. Combine the chopped chocolate and heavy cream in a medium heatproof bowl. Microwave in 20-second increments, stirring after each increment until melted and smooth. Whisk in the brown sugar until no lumps remain. Whisk in the oil, 2 Tablespoons of beaten egg, and vanilla extract until combined. Set aside.
- 4) In a small bowl, whisk the flour, baking powder, and baking soda together. Pour the dry mixture into the wet ingredients and fold with a silicone spatula until all of the ingredients are combined and there are no lumps. Pour evenly into the ramekins; they should be just about 3/4 of the way full. Cut the remaining 2 ounces of chocolate in half. Drop each piece of chocolate into the centers of the filled ramekins and use a spoon to fully submerge the chocolate.
- 5) Bake for 15–16 minutes, rotating the pan at the 8-minute mark. The centers will be slightly gooey, with melted chocolate inside. Serve warm, perhaps with your favorite ice cream. Or whip up the rest of the heavy cream in that pint you bought!