



ON THE MENU

A quick, cozy pasta recipe perfect for the season

BETH DOOLEY
The Minnesota Star Tribune (TNS)

Aged Gouda makes a cozy pasta for these damp, raw November evenings. The dish emerges from the oven steaming and fragrant, urging me to plunge a spoon into the bubbling gooey mass.

Though simple, its allure is roasted cherry tomatoes. Use whatever tomatoes you have on hand, but the tiny red and gold cherries in the market this time of year have the most spunk.

For pasta, I like orecchiette, or “little ears” in Italian; the concave shape is firm and springy and clings to the sauce. Cream cheese, whisked with milk, brings the dish together without having to make a heavier white sauce of flour and milk. Add a pinch of red pepper flakes and grated nutmeg to liven things up.

The aged Gouda, nutty and sharp, gives the dish its depth and finish. Tomatoes, roasted into a sticky, jammy-sweet-tart mess, add pops of color and tart-sweet taste. They can be prepared ahead then held in a covered jar in the refrigerator for several days. Double or triple the amount for a chunky paste to keep on hand and ready to twist into spaghetti, dollop on fried eggs, smear on focaccia, fold into an omelet or whisk into mayonnaise.

This simple recipe is what home cooks in Italy might call “cucina casalinga,” or home cooking. It’s simplicity at its best, with just a few simple ingredients. Rich and satisfying, it’s just the thing as night closes in and hungers rage.

For a cozy dinner, serve this with a crisp green salad and crusty bread.

PASTA WITH ROASTED CHERRY TOMATOES

Serves 4.

This serves two very hungry people, four if you’re including a crunchy green salad or steamed vegetables and crusty bread. But feel free to vary the amount; it will keep several days in the refrigerator and is easy to reheat. From Beth Dooley.

- Kosher salt
- 1 lb. orecchiette pasta
- 2 c. whole milk
- 8 oz. cream cheese cut into 1-in. pieces
- 12 oz. aged Gouda, grated
- 3 tbsp. melted butter
- Pinch red pepper flakes
- Pinch grated nutmeg
- Ground black pepper
- 1 pint cherry tomatoes, cut in half
- Extra-virgin olive oil

Bring a large pot of salted water to a boil. Drop the pasta into the water and stir. Cook the pasta until al dente and drain.

Preheat the oven to 400 degrees. Line a baking sheet with parchment.

Pour the milk into a large pot, set over medium heat and bring to a simmer. Reduce the heat to low and stir in the cream cheese, whisking until blended. Add the Gouda and butter and continue cooking until smooth. Season with red pepper flakes, nutmeg, and salt and pepper. Add the drained pasta to the sauce and stir together. Cover and hold over low heat while the tomatoes roast.

Spread the tomatoes out on the baking sheet. Drizzle with the oil and sprinkle with salt. Roast until they are wrinkled and have shrunk and are very tender, about 15 minutes.

Transfer the pasta to an ovenproof serving dish and arrange the tomatoes on top. Bake until the pasta is hot and bubbly. Serve hot.

Beth Dooley is the author of “The Perennial Kitchen.” Find her at bethdooleyskitchen.com.

OOEY-GOOEY CLASSIC TREAT

Joanna Gaines shares her cinnamon roll recipe

ANNA BUTLER
The Dallas Morning News (TNS)

Add a gourmet touch to your holiday spread — or just make an extra special breakfast. Joanna Gaines has shared her homemade cinnamon roll recipe.

The ooey-gooey treat is made with a scratch-made dough, filled with a classic cinnamon filling and smothered in a vanilla cream cheese icing.

“I’ve said it before and I’ll say it again: taking the time to create something delicious or beautiful (or both!) is always worth the



Chip Gaines and Joanna Gaines visit the SiriusXM Studios on July 14, 2021, in New York City.

effort,” said Gaines in a statement. “There’s just so much comfort tethered to an act of intentionality,

especially during seasons of change or transition.”

Gaines rose to fame alongside her husband, Chip Gaines, on the television program “Fixer Upper,” renovating homes in Waco, Texas.

The couple has since launched their own network, Magnolia Network; a destination retail development, Silos at Magnolia; restaurants; a homewares line; and more.

You’re in luck if you don’t want to make these yourself: Target sells Magnolia Table Cinnamon Rolls in the freezer section.

Here’s a look at Joanna Gaines’ cinnamon roll recipe, sure to impress for the holidays.

CLASSIC CINNAMON ROLLS BY JOANNA GAINES

- Total time: 3 hours 35 minutes (includes proofing and cooling time). Active 30 minutes.
- Makes 12 servings
- Filling**
- 1 cup (2 sticks) butter, softened
 - 2 cups brown sugar
 - 2 teaspoons cinnamon
- Dough**
- ¼ cup warm water (110°F)
 - 1 tablespoon active dry yeast
 - 1 tablespoon granulated sugar
 - 4 cups all-purpose flour, plus more for dusting
 - 1 teaspoon kosher salt
 - 1 cup warm whole milk (110°F)
 - ½ cup canola oil
 - 2 large eggs
 - Cooking spray
- Cream cheese icing**
- 8 ounces cream cheese, room temperature
 - 4 tablespoons unsalted butter, room temperature
 - 2 cups powdered sugar
 - 1 teaspoon vanilla extract
 - 2 tablespoons whole milk
- To make the dough: In a small bowl, stir together the warm water, yeast, and sugar until dissolved. Let sit for about 5 minutes, until the mixture is foamy on top.
- Combine the flour and salt in

the bowl of a stand mixer fitted with a dough hook attachment. Add warm milk, oil, and eggs. Turn the mixer on low speed and add the yeast mixture. As the dough comes together in the mixer, slowly increase the speed to medium-high and let it mix for 5 minutes. (The dough will be sticky.)

Spray a large mixing bowl with cooking spray. Shape the dough into a ball with your hands and place it in the bowl. Cover with a towel and let rise in a warm place until doubled in size, about 90 minutes.

To make the filling: Combine the butter, brown sugar, and cinnamon in a medium bowl and whip together with a hand mixer on medium speed until fully combined and smooth.

Prepare a 9 x 13-inch baking pan by generously spraying it with cooking spray and preheat the oven to 350°F.

Punch down the dough to release the gases. On a lightly floured surface, roll the dough into a 12 x 18-inch rectangle. Spread the cinnamon filling evenly across the dough making sure to coat the edges.

Roll the dough into a log, beginning at the long end. Pinch the seam to seal and place the seam side down on the work surface. Cut the log into twelve 1½-inch rolls. Place the rolls into the prepared 9 x 13-inch pan in 4 rows of 3. Cover the pan loosely with a towel and let it rest at room temperature for 25 minutes.

Bake for 35 to 40 minutes, or until the cinnamon rolls are a deep golden color. Let cool for about 10 minutes.

To make the icing: In a stand mixer fitted with the paddle attachment, add the cream cheese and butter. Cream on medium-high speed for about 1 minute, until completely smooth. Add the powdered sugar and mix on low speed for 30 seconds, then increase to high speed for another minute, making sure the mixture is smooth. Add the milk and vanilla, then mix until combined with no clumps of sugar.

Let cinnamon rolls cool slightly for about 10 minutes then generously coat with icing.

Store leftovers, in an airtight container, at room temperature for up to 2 days.