



# Community Cookbook





## TABLE OF CONTENTS

✳ Introduction	3
🇧🇷 Brigadeiro	4
🇺🇸 Strawberry Pretzel Salad	6
🇧🇷 Rabanada com Calda de Vinho do Porto	8
🇺🇦 Borshch	10
🇺🇦 "Mimosa" Salad	12
🇨🇳 Shrimp and Chicken Lohoa Meatball Soup	14
🇺🇦 Ukrainian Syrnyky	16
🇹🇷 Ali Nazik Kebabi	18
🇮🇷 Lentil Salad	20
🇮🇷 Afghan Kabob	21
🇧🇷 Pão de Queijo	23
🇮🇪 Colcannon	25
🇨🇳 Eight Treasure Rice	27
🇺🇸 Fresh Ginger Cake	30
✳ Closing	33



At **Upwardly Global**, we understand that food is more than just nourishment; it is a memory, an identity, and a language of love spoken in every corner of the world. Across cultures and continents, recipes are the stories we pass down, the traditions we safeguard, and the bridges we build to one another.

This Holiday Recipe Cookbook is a celebration of that shared human experience.

Within these pages, you'll find dishes contributed by alumni, job seekers, staff, and volunteers. It's a beautiful tapestry of flavors reflecting the global community that makes UpGlo so special. Each recipe carries something deeper than ingredients: a moment of home, a family ritual, a reminder of resilience, or the joy of discovering belonging in a new place.

Holidays can be especially meaningful for immigrant and refugee professionals rebuilding their lives in the United States. Food becomes a way to stay connected to where they come from while also creating new traditions in the communities they join. When we gather around a table, whether in celebration, remembrance, or simple togetherness, we create spaces where understanding grows, and differences fade into appreciation and shared delight.

As you explore these recipes and the stories behind them, we hope you feel the warmth, pride, and generosity of the UpGlo community. May this collection inspire you to try something new, revisit something beloved, or share a dish that brings you closer to others.

**From our kitchens to yours, we wish you welcome and happy cooking!**



**BRIGADEIRO**



**Claudia Soares**  
Staff/Alum

**Brazil**

**Brigadeiro** is one of the most iconic treats in Brazil, and for me, it carries the warmth of childhood, celebration, and community. Growing up, it was at every birthday party and family gathering, always bringing people together. Later, as a teenager and adult, it became something even more special: my friends and I would gather in the kitchen, make brigadeiro, and eat it warm straight from the pan with a spoon. Those moments were simple, honest, and always healing, especially on emotional days or during PMS, when a warm brigadeiro felt like comfort for the soul. After immigrating to the United States, making brigadeiro became a way to reconnect with home. Sharing this recipe feels like sharing a piece of my culture, my friendships, and the small joys that made life sweeter.

### Ingredients:

- 1 can (395 g / 14 oz) sweetened condensed milk
- 2 tbsp unsweetened cocoa powder
- 2 tbsp unsalted butter
- Chocolate sprinkles (for rolling)



Servings:

About 20

- **Prepare the pan:**

In a medium saucepan, combine the condensed milk, cocoa powder, and butter. Mix well before turning on the heat to dissolve the cocoa and avoid lumps.

- **Cook the mixture**

Place the saucepan over medium-low heat. Cook, stirring constantly with a wooden spoon or silicone spatula, making sure to scrape the bottom and sides to prevent burning.

- **Reach the correct consistency**

Cook until the mixture thickens and starts to pull away from the bottom of the pan — this is the classic “brigadeiro point.”

**Tip:** You should be able to tilt the pan and see the bottom for a couple of seconds.

- **Let it cool**

Transfer the mixture to a greased plate or container and let it cool completely at room temperature.

- **Shape the brigadeiros**

With buttered hands, scoop small portions of the cooled mixture and roll into balls. Coat each ball with chocolate sprinkles.

- **Serve**

Place the brigadeiros in mini paper cups and serve. They keep well at room temperature for 2–3 days.



### STRAWBERRY PRETZEL SALAD



**Kayla Stevenson**  
Staff

**USA**  
Midwest - Iowa

In the Midwest, not all salads include leafy greens! This dish has been a cherished staple at every family Thanksgiving and Christmas meal. My grandparents from Iowa always made it, and my siblings and I would fight over who got the biggest piece!



### Ingredients:

2 cups crushed pretzels (use butter pretzels)  
3 tbsp of sugar  
3/4 cup of melted Oleo (margarine)  
8 oz cream cheese  
8 oz carton of Cool Whip  
1 cup sugar  
6 oz package of Strawberry Jello  
2 cups hot water  
16 oz of frozen strawberries

- Mix the crushed pretzels, sugar, and melted Oleo together for the crust. Press the crust into 9x13 pan.
- Bake at 350°F for 9 minutes. Cool.
- Blend cheese and sugar and fold in Cool Whip. Spread across the cooled crust.
- Refrigerate until set.
- Mix water, Jello, and frozen strawberries together. When partially set, add mixture on top.
- Refrigerate until completely chilled, at least 1 hour.
- When ready to serve, add crushed pretzels on top.



## RABANADA COM CALDA DE VINHO DO PORTO

Brazilian-Style French Toast with Port Wine Syrup

William Sewaybrick Do Amaral  
Alum/Jobseeker

Brazil

My mom wasn't big on cooking. Daily meals were quick, practical, and nothing fancy. But every Christmas Eve, the kitchen came alive! She'd pull out stale bread, warm the milk, and fry **rabanada** until the whole house smelled like cinnamon and home. It was the one time she cooked with joy, humming old Brazilian songs while the oil crackled. That golden stack of rabanada on the table, dusted with sugar and dripping with warm syrup, is a very strong memory of her, and of Christmas. For someone who rarely stepped into the kitchen, she made this one recipe taste like love.

I hope this dish reminds every reader, staff member, alumnus, job seeker, and volunteer that home isn't a place, it's a feeling you carry with you. Even if you're starting over in a new country, a new job, or a new life, one bite of something your mom (or someone who loves you) made with their whole heart can anchor you.

### Ingredients:

1 large stale French baguette (or pão francês, 1–2 days old), cut into 1-inch diagonal slices  
2 cups whole milk  
1 can (14 oz) sweetened condensed milk  
3 large eggs  
1 tsp vanilla extract  
1 tsp ground cinnamon + extra for dusting  
Pinch of ground cloves (optional, for depth)  
Vegetable oil for frying

### For the port wine syrup:

1 cup ruby port wine (or any sweet red wine; non-alcoholic grape juice works for inclusivity)  
½ cup sugar  
1 cinnamon stick  
2 cloves  
Zest of 1 orange  
Optional: ¼ cup toasted coconut flakes or crushed Brazil nuts for topping



Servings:

6-8

- **Make the syrup (can be done ahead):** In a small saucepan, combine port, sugar, cinnamon stick, cloves, and orange zest. Simmer over medium heat for 10–12 min until reduced by half and syrupy. Strain and keep warm.
- **Soak the bread:** Whisk milk, condensed milk, eggs, vanilla, cinnamon, and cloves in a wide bowl. Soak bread slices for 30 seconds per side (stale bread absorbs without falling apart).
- **Fry:** Heat ½-inch oil in a large skillet over medium. Fry slices 2–3 min per side until golden. Drain on paper towels. Dust generously with cinnamon-sugar (mix ¼ cup sugar + 1 tsp cinnamon).
- **Serve:** Stack rabanadas on a platter. Drizzle with warm port syrup. Skip the coconut or nuts if your family never used them. Serve with fresh mango slices or a dollop of guava paste on the side.



## BORSHCH



Anna Charnosh  
Alum/Jobseeker

Ukraine

**Borshch** is part of the cultural heritage of Ukraine, our pride, and a culinary symbol of our country.

### Ingredients:

Up to 1 kg of pork, beef  
1 carrot  
2–3 potatoes, cubed  
1 tbsp beans, soaked in water  
parsley root, celery to taste  
1–2 red beetroot  
1 red sweet pepper  
2–3 garlic cloves  
1 onion

½ head white cabbage  
2–3 tbsp tomato paste  
salt, black pepper, herbs, hot pepper, bay leaf, parsley and dill — all to taste  
sour cream and chopped parsley or chives — add before serving

**Tip:** It is best to take different types of meat: a little pork (ideally ribs), a little beef (ribs are also better), and even a little chicken.

- Pour cold water into a 5–6-liter saucepan, about a little more than half. Put the saucepan on the fire.
- Wash the meat. Cut into large pieces, except for the chicken. Throw the meat into the water. Bring it to a boil and remove the foam.
- Add 2–3 bay leaves, pieces of parsley root, and chopped celery. Add a little salt and pepper. You can add a mixture of spices for flavor.
- Cook the meat broth for at least an hour. The meat should become soft and separate from the bones. When the broth is ready, remove the parsley root and bay leaf from it, and add the beans that have been soaked in water in advance.
- Wait for the water to boil, reduce the heat and cook for 20 minutes. The beans should be slightly raw. Add the chopped carrots, onions, garlic, and peppers to the broth.
- Add crushed garlic cloves and finely chopped peeled fresh hot peppers, or a couple of bunches of dried hot peppers. Cook for 15 minutes.
- Peel the beets. You can grate them on a large grater, or you can cut them into strips. Add the beets and stir well.
- Cook for another 10 minutes, and immediately add the potatoes cut into large cubes. (If desired, you can throw them whole, and then crush them directly in the pan).
- When the potatoes are cooked, usually 15 minutes or a little more, add tomato paste to taste. The tomato paste should boil for at least 5 minutes.
- Add thinly sliced white cabbage. Boil it for about 5 minutes.
- Be sure to season the dish with pepper and salt, and add finely chopped parsley and dill. Turn off the heat and let it stand. Tastes even better the next day.



## "MIMOSA" SALAD



Light and Homemade Version

Olena Kovtutska  
Alum/Jobseeker

Ukraine

I chose to share **Mimosa** because it reminds me of my childhood celebrations in Ukraine.

Every holiday table had this sunny, layered salad, soft, delicate, and full of care. The bright yellow egg yolks on top looked like spring flowers blooming after a long winter. That's why it was called "**Mimosa**," after the flower that symbolizes warmth, renewal, and light. This is a modern twist on a beloved Ukrainian layered salad called **Mimosa**. It's soft, flavorful, and melts in your mouth — perfect for a cozy family dinner or a holiday table. Healthy, homemade, and full of Ukrainian heart. 

### Ingredients:

1 can of tuna (in water or oil, drained)  
3 boiled eggs  
2 medium potatoes, boiled and peeled  
1 carrot, boiled and peeled  
½ small onion, finely chopped  
Salt and pepper to taste  
A few sprigs of fresh dill (optional)

### For the dressing:

2 egg yolks  
½ cup olive oil  
1 tsp Dijon mustard  
1 tsp lemon juice  
A pinch of salt

(Blend together to make healthy homemade mayo. Use Greek yogurt with mustard instead of mayonnaise for a lighter version.)

- Grate the potatoes, carrots, and egg white separately.
- Mash the tuna lightly with a fork.
- Layer the ingredients in this order:
  - Grated potatoes → a thin layer of dressing
  - Chopped onion
  - Tuna → a bit of dressing
  - Grated carrot → a touch of dressing
  - Grated egg whites
- Finish with grated egg yolks on top (that's the "mimosa flower" look 🌸)
- Add salt and pepper to taste between the layers.
- Chill for at least 1 hour before serving.

**Tip:** Serve in small glass bowls or rings, it looks elegant and lets everyone see the colorful layers.



## SHRIMP AND CHICKEN LOHOA MEATBALL SOUP

Astri Houston  
Alum/Jobseeker

Indonesia

My late mother, who was Chinese Indonesian, prepared this dish for me during my childhood. Each time I make this dish again, it brings back memories of her.

### Ingredients:

½ lb of ground chicken  
4 oz of shrimp  
2 clove garlic  
1 tbsp fried shallots  
1 egg  
1.5 tsp salt  
½ tsp black pepper

1.5 tsp mushroom bouillon  
½ tbsp oyster sauce  
1 tsp sesame oil  
100 g glass noodles (soaked in water)  
60 g carrot  
100 g wood ear mushroom

### Soup Ingredients:

3 garlic cloves	2 slices of ginger
2 celery stalks	(optional)
1 stalk green onion	2 tsp salt
1 tbsp oil	2 tsp chicken powder
4 pc cabbage leaf	2 tsp sugar
1 carrot	1/4 tsp pepper
100 g wood ear mushroom	50 oz water

- Pound the garlic and ginger. Slice the cabbage.
- Heat some oil. Sauté garlic and ginger until fragrant, then add the cabbage and sauté until fragrant.
- Add water and sliced carrot. Bring to a boil, then lower the heat.
- Pound the garlic. In a food processor, add chicken, garlic, salt, pepper, sugar, mushroom bouillon, fried shallots, oyster sauce, sesame oil, and egg white. Blend until sticky.
- Transfer the mixture to a bowl. Add carrot to the food processor and chop, then add that to the mixture.
- Add wood ear mushrooms to the food processor. Chop and add to the mixture. Cut the glass noodles into small pieces, then add them to the mixture. Mix well.
- Shape the meatball mixture into balls and add them to the broth. Cook until cooked through.
- Chop the green onions and celery into large pieces.
- Add salt, chicken powder, sugar, pepper, green onions, celery, and wood ear mushrooms to the broth.
- Shrimp and Chicken Lohoa Meatball Soup is ready to be served.

**Tip:** The soup recipe is optional, you can create your own recipe. The meatballs can be stored in the freezer for up to 2 months.



## UKRAINIAN SYRNYKY



Cottage Cheese Pancakes

Olga Shabliy  
Alum/Jobseeker

**Ukraine**

**Syrnyky** — soft, golden cottage cheese pancakes — are a beloved treasure of Ukrainian home cooking. Their name comes from the word “syr,” which means “cheese” in Ukrainian. These tender, sweet little rounds have been part of family breakfasts for centuries, filling homes with the comforting aroma of vanilla, butter, and warm memories.

Each region of Ukraine adds its own touch, but one thing remains the same: **syrnyky** symbolize home, warmth, and love. Today, these fluffy cheese pancakes are cherished far beyond Ukraine’s borders. Whether served for breakfast, dessert, or brunch, they bring a taste of tradition and a reminder of what truly matters — comfort, family, and sweetness in everyday

**Ingredients:**

Cottage cheese

1 egg

A pinch of salt

3–4 tbsp sugar

Raisins to taste

Grated lemon zest

A pinch of vanilla powder

- Add enough flour to form small flattened patties.
- Heat sunflower oil in a skillet.
- Place the patties in the pan and fry until golden brown.
- Flip them over and fry the other side until golden as well.
- Let the syrnyky cool slightly.
- Serve with sour cream or jam.



### ALI NAZIK KEBABI



Selin Senen  
Alum/Jobseeker

Türkiye



**Ali Nazik Kebabı** holds a special place in my heart. It was the first dish I ever made for my husband's family on Thanksgiving. I was nervous but excited to share something from my Turkish heritage, and this smoky eggplant and yogurt-based kebab felt like the perfect introduction. It also carries deep personal meaning because my dad used to cook it for us growing up. His version was scrumptious and full of love, and while mine may not have looked quite the same (I had to make some adjustments!), it still brought joy to the table. And in the U.S., eggplant generally isn't used as often, so it sparked curiosity and conversation. Everyone loved it, and I was genuinely proud of myself, especially since I don't cook very often. That moment reminded me how food can be a bridge between cultures, generations, and hearts. Even with a few tweaks, the spirit of the dish stayed true.

**Ingredients:**

2 large eggplants  
1 cup plain yogurt  
2 garlic cloves, minced  
500 g lamb or beef, cubed  
2 tbsp tomato sauce (or 1 tsp tomato paste)  
1 tbsp butter  
1 tbsp olive oil  
1 tsp thyme  
Salt and pepper to taste  
Optional for garnish: Roasted red and green  
peppers, parsley

- **Roast the eggplants:** Wash and pierce the eggplants with a knife. Roast them in a 220°C (430°F) oven for about 50 minutes until soft and charred. Peel and finely chop the flesh.
- **Prepare the yogurt base:** Mix the cooled eggplant with strained yogurt, garlic, and salt. Stir until creamy and smooth.
- **Cook the meat:** In a pan, sauté the meat until it releases and reabsorbs its juices. Add butter and cook for a few minutes. Stir in tomato sauce, spices, and hot water. Simmer covered on low heat for about 40 minutes until tender.
- Spread the eggplant-yogurt mixture on a serving plate. Top with the cooked meat and drizzle with pan juices. Garnish with roasted peppers if desired.
- Serve warm with bulgur pilaf or rice.



## LENTHIL SALAD



**Savitha Kiran Nag**  
Alum/Jobseeker

**USA**

I love this salad, which I learnt from my grandmother.

### Ingredients:

- 2 tbsp yellow lentil (moong dal) — should be soaked for 3 hours in water and then drained
- 1 tbsp fresh grated coconut
- 1 tbsp shredded coconut
- ½ tbsp finely chopped onion
- 1 tbsp lime juice
- 1 tbsp chopped cilantro
- 1 tbsp pomogranate seeds
- 2 tbsp finely chopped cucumber
- Salt as per taste

Mix all ingredients and serve



### AFGHAN KABOB



Shoaib  
Supporter

Afghanistan

I love the way the smoke from **kabob** travels — drifting for miles and inviting friends and family to gather. There's something special about cooking over charcoal in the evening, especially in the fall when the warmth from the grill brings everyone closer and sets the mood for celebration. Cooking, for me, is both a joy and a journey. I love being the chef when I'm out with family or friends — it's my way of caring for people.

This dish also brings back memories of my childhood and youth — walking the streets of Cinema Baharestan, growing up in Karte-Parwan, Kabul or meeting friends in Share Naw, Kabul for coffee, shopping, and of course, enjoying kabob together. Every time I grill lamb, those moments return — the laughter, the aroma, the feeling of community. It's more than food — it's home.

**Ingredients:**

Lamb chunks	Lemon juice
Onion	All spices
Cilantro	Ginger garlic paste
Jalapeño	Avocado oil
Kiwi	Vinegar

- Start by making the onion juice.
- Pulverize onions in a food processor. Press the puree through a fine sieve to extract only the onion juice.
- Blend the marinade. In a food processor, combine: cilantro, jalapeno, kiwi lemon juice, all spices, ginger garlic paste, avocado oil, vinegar, onion juice. Blend until smooth.
- Coat lamb chunks thoroughly in the marinade. Cover and refrigerate at least 1 night, preferably 2 nights for maximum tenderness and flavor.
- To grill, cook over charcoal, wood, or a combination for true Afghan-style aroma and taste.
- Turn occasionally to ensure even charring and tenderness.
- Serve with warm Afghan bread.



## PÃO DE QUEIJO



Brazilian Cheese Bread

Deb Aliprandi  
Volunteer

Brazil

**Pão de Queijo**, or Brazilian Cheese Bread, is a classic staple in Brazil, served everywhere from breakfast tables to afternoon cafés. When I came to the US, I wanted to recreate this specific taste but realized that the traditional starches and cheeses weren't always easy to find. This recipe is an adaptation that uses ingredients easily available in American grocery stores. This dish is my way of translating that authentic, savory, and uniquely chewy experience, making a beloved piece of Brazilian food culture accessible anywhere.

### Ingredients:

1 large egg, room temperature  
½ cup oil, plus more for greasing the pan  
⅔ cup milk  
1 ½ cups (170 g) tapioca flour  
½ cup (66 g) grated or crumbled cheese, your preference (in this recipe, I use cotija)  
1 tsp salt (or more to taste)



Servings:

12 – 18 mini cheese breads

- Preheat the oven to 400°F. Spread a small amount of oil around the insides of each well of a nonstick mini muffin tin.
- Put all of the ingredients into a blender and pulse until smooth. You may need to use a spatula to scrape down the sides of the blender so that everything gets blended well.
- Pour the batter into the prepared mini muffin tin not quite to the top; leave about ¼ inch from the top
- Bake at 400°F in the oven for 15–20 minutes until all puffy and nicely browned. Remove from the oven and let cool on a rack for a few minutes.



## COLCANNON



**Neil Shevlin**  
Staff

**Ireland**

In Ireland, colcannon was traditionally used in fortune-telling practices where small charms like rings, buttons, or coins were hidden within the mashed potato mixture, with the item found predicting a person's future, like marriage or wealth.

**Ingredients:**

4 large russet potatoes, peeled and sliced  
Salt and pepper to taste  
1/4 cup Kerrygold butter  
1/2 cup half and half cream  
4 green onions, sliced  
1 cabbage, sliced

- Steam potatoes for 25–30 mins.
- Cook cabbage and green onions in water for 30 mins.
- Place potatoes into a bowl and mash.
- Add half and half, butter and salt/pepper and mash again until soft.
- Drain cabbage/green onion and slice using chopping board.
- Place cabbage/green onion into potato.
- Mix well using a spoon and enjoy!



EIGHT TREASURE RICE



Emily Chien  
Staff

**USA**  
(second-generation Chinese)

**Eight Treasure Rice Pudding** is a traditional Chinese dish often served during festivals like Lunar New Year. It combines glutinous rice with red bean paste and a mix of eight other ingredients, such as dried fruits and nuts, symbolizing prosperity and good fortune. The number eight is considered lucky in Chinese culture, representing wealth and abundance.

My grandmother has made **Eight Treasure Rice** for as long as I can remember. It's a staple for any family celebration!

### For the rice

200 g glutinous rice (aka sticky rice, sweet rice) — about 1 cup

1 tablespoon white sugar or brown sugar

### For the filling

3 tablespoons red bean paste (Note: the red bean paste does not have to be homemade! I recommend just buying some at an Asian grocery store.)

### For the toppings (see note 3)

1 handful mixed dried fruit and nuts — e.g., jujube (Chinese dates), apricot, cranberry, raisins, walnuts, pumpkin seeds, peanuts, etc.

### You also need

½ teaspoon coconut oil or butter/neutral cooking oil

Honey for serving (optional)

#### • Soak the rice

Rinse glutinous rice under running water. Put it into a bowl and top with water. Leave to soak overnight. Then drain well and mix with sugar.

#### • Prepare the toppings

Deseed and slice dried fruits if necessary. If using jujube (Chinese dates), peanuts, lotus seeds, or almonds, soak in water overnight to soften. Other dried fruits and nuts can be used directly without soaking.

#### • Assemble the bowl

Evenly coat a bowl with coconut oil (or butter/neutral cooking oil) to prevent sticking. Spread a layer of mixed dried fruit and nuts over the bottom of the bowl. Design a pattern if you wish. Lay half of the rice over the dried fruit and nuts.

Shape the red bean paste into a flat circle (smaller than the bowl). Place it on top of the rice. Put in the rest of the rice and flatten it with a spoon.

Pour in water just enough to level with the rice (Be very gentle to avoid pushing the rice around).

- **Steamed the pudding**

Place the pudding bowl into a steamer basket or onto a steamer rack. Fill the wok/pot with water. Leave to steam over medium heat for 50 minutes. Don't forget to check the water level in the wok/pot halfway through in case it dries out.

- **Serve the pudding**

After steaming, leave to cool for 10 minutes or so. Then use a knife or spatula to gently run along the edge of the pudding to help separate. Place a serving plate over the bowl. Flip over, then gently remove the bowl.

The rice pudding tastes great both warm and at room temperature. Drizzle some honey when serving if you like a sweeter taste.

- **Store and reheat**

You can keep the rice pudding in the fridge for up to 3 days or in the freezer for up to 2 months (wrapped tightly with cling film after it cools completely).

Steam for 10 minutes to reheat (defrost beforehand if frozen).

Source: [Red House Spice](#)



### FRESH GINGER CAKE



**Nina Wheeler**  
Staff

**USA**

This is my mom's favorite cake, and she requests it for her birthday every year. And as the resident baker in the family, it's always me who makes it. I used to hate doing it because peeling and grating the ginger takes forever, and when I was younger, I was like, "Can we just have a vanilla cake with sprinkles like normal people?" But now I've updated the recipe over the years — I make it a bit different every year — and I love doing it for my mom because it makes her so happy. And now that I actually appreciate spice and flavor, I can say this cake is SO GOOD! I bring it to dinner parties all the time, and people are always amazed. Yum.

### For the cake:

3 cups all-purpose flour	1 cup light molasses
2 tsp baking soda	2 large eggs
½ tsp salt	1 cup finely minced ginger (I do
¼ tsp cinnamon	mine in the food processor now)
⅛ tsp clove	Zest of one orange
1 cup packed light or dark brown sugar (I like to do a combo of both)	2 sticks of butter

### For the frosting:

2 sticks of butter
3-4 cups powdered sugar
2-3 tbsp whole milk
2 tsp lemon extract

- Preheat oven to 350°F. Grease two 9x9 cake pans and line them with parchment paper.
- In a medium bowl, whisk together the flour, baking soda, salt, and spices. Set aside.
- In a large bowl, using a hand whisk or electric whisk (not a KitchenAid, this is too liquidy of a batter and it will splatter), whisk together the brown sugar, molasses, and eggs.
- After those are thoroughly mixed, whisk in the grated ginger and the zest of the orange.
- In a saucepan, combine the 2 sticks of butter with 1 cup of water and heat until the butter is melted. Then, whisk it into the molasses mixture.
- Slowly add the flour mixture to the molasses mixture and stir thoroughly to avoid lumps, but don't whisk; you don't want to overmix.
- Pour the batter into the prepared pans (it will seem very liquid, but don't freak out! It's supposed to be like that). Bake for 25-30 minutes or until a toothpick inserted in the middle comes out clean.

- Make the frosting: Using an electric mixer, beat the butter until pale and creamy. Add in the powdered sugar, 2 tbsp of the milk, and lemon extract — start low with the sugar and add more to taste (usually I end up using around 3.75 cups). You can also add more milk to thin it if you end up going with more sugar. Beat on low until combined.
- Assemble the cake: Frost in between the layers and all around. You can also reduce the amount of frosting and just do in between and on top, leaving the sides bare — very chic! I also like to decorate with flowers.



Thank you for joining us on this flavorful journey across cultures and continents. As you cook these dishes, we hope you feel the warmth, pride, and connection that inspired them.

Food is one of the best ways to bring people together, create space for understanding and belonging, and remind us of the moments that shape our lives.

May these recipes inspire new traditions in your home and spark small joys and meaningful memories that bind us as a community.

Thank you for being part of this journey; we hope your holiday season will be filled with warmth, gratitude, and delicious moments.

**With appreciation,**  
**The UpGlo Community**

