Mixing Bowl

The makings of a delicious month, from a stacked sweet to a floral fix.

BROWNIE BONANZA
This decadent creation from Irvin Lin, author of Marvelous, Swirled, and Layered, has something for everyone: sweetness (three kinds of chocolate), saltiness (popcorn), plus the kick of coffee and the kick of peppermint.

PEPPERMINT POPCORN
MAKES 2 BOWLS
ACTIVE TIME: 30 MINUTES  
TOTAL TIME: 1 HOUR 30 MINUTES
Preheat oven to 325°F. Coat a 9" x 13" baking pan with cooking spray and line with parchment paper. In a bowl, whisk together 1/4 cup all-purpose flour, 1/4 cup Dutch-process cocoa powder, 1/4 tsp. baking powder, and 1/2 tsp. kosher salt. In a large microwave-safe bowl, microwave 6 ounces chopped unsweetened chocolate and 1/2 cup unsalted butter for 30-second intervals, stirring between, until chocolate is melted. Add 2/3 cup granulated sugar and 1/4 cup packed brown sugar. Whisk for 30 seconds. Stirring between each addition, add 4 large eggs—one at a time, 1 tsp. vanilla extract, and 2 Tbsp. instant coffee. Fold in dry ingredients, then mix in 1 cup chocolate chunks and 1 cup popcorn, 1/2 cup of each.

TREASURE CHEST
Your leftover Manchego deserves a happier fate than turning molty in plastic wrap. These reusable food-grade silicone storage containers (available in five vibrant colors) are designed to keep out excess moisture and let cheese breathe, so it stays fresh and no wedge goes to waste. (Capabunga Cheese Vault, $30; capabunga.com)

KITCHEN ZEN
“Write a list of the holiday recipes you want to cook. Then make yourself a cup of tea, go back to the list, and cross off half of it. People get too ambitious. I want everyone, myself included, to have a good time.”
—Nigella Lawson, author of most recently, Simply Nigella

Spice as Nice
In the mood for some soothing chai tea? Just grab a spoon and dig in. The ginger- and cardamon-spiced favorite now comes in handy snack form: Australian-style flavoured yogurt in limited edition Bhakti Chai, made with honey, whole milk, and cane sugar. ($2.50 for eight-ounce container; go.yogurt.com for stores)

GRATE EXPECTATIONS
Don’t throw out that batch of overbake cookies, says Matt Bittman, author of the new cookbook How to Bake Everything. Bittman has just the trick to tackle burned bits: Use a grater to gently shave off crisp edges and bottoms. Santa won’t mind, and we doubt anyone else will, either.