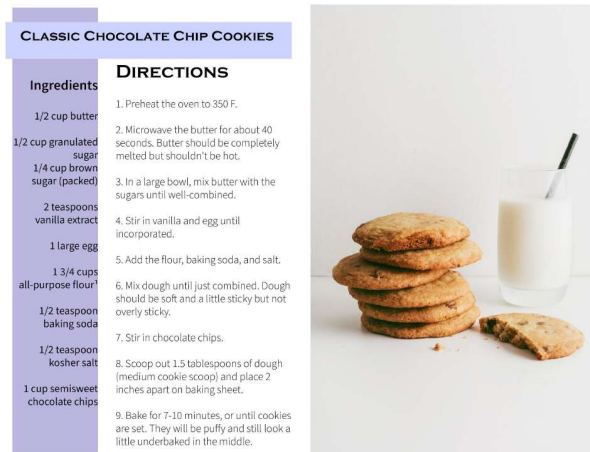


# Editing your Food & Recipe Images



- **What's due:** 1 Edited image inserted into a Recipe/Cookbook page that you have designed in photoshop.
  - Must Include:
    - At least one of your edited food images
    - Ingredient list
    - Recipe title & directions

## **Quick Links**

- [>>Tips for Editing Your Food Images<<](#)
- [>>Adobe Color Quick Tutorial<<](#)
- [>>Tutorial for Recipe Layout Above<<](#)
- [Adobe Color Website](#)
- [Photoshop Link](#)
- [Photopea](#)

## **1. Editing your Images**



## Tips for Editing Your Food Images

- The first thing you need to do is edit your image that you will use for your recipe page. The best lighting, and easiest to edit, is natural light, which you can see in the first image. The other 3 images are taken in various types of artificial lighting. As you can see, They change the tone of the food and the plate, as well as add drastic shadows.
- Use your knowledge of photoshop to edit your pictures. Use things like brightness/contrast, hue/saturation, levels, etc. We have done this a lot but if you need a refresher, let me know.

## 2. Creating a Recipe Layout

### CLASSIC CHOCOLATE CHIP COOKIES

**Ingredients**

1/2 cup butter  
1/2 cup granulated sugar  
1/4 cup brown sugar (packed)  
2 teaspoons vanilla extract  
1 large egg  
1 3/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 cup semisweet chocolate chips

**DIRECTIONS**

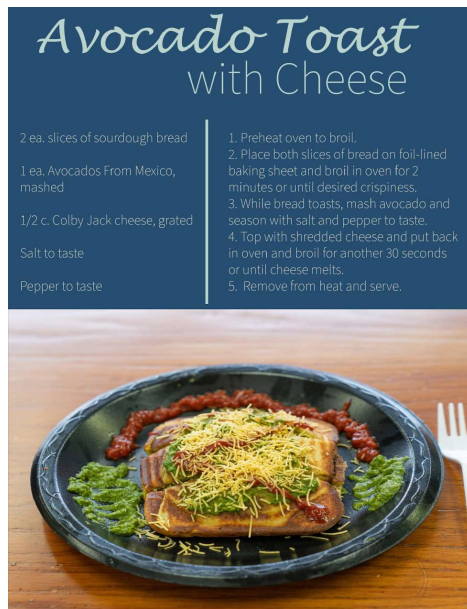
1. Preheat the oven to 350 F.
2. Microwave the butter for about 40 seconds. Butter should be completely melted but shouldn't be hot.
3. In a large bowl, mix butter with the sugars until well-combined.
4. Stir in vanilla and egg until incorporated.
5. Add the flour, baking soda, and salt.
6. Mix dough until just combined. Dough should be soft and a little sticky but not overly sticky.
7. Stir in chocolate chips.
8. Scoop out 1.5 tablespoons of dough (medium cookie scoop) and place 2 inches apart on baking sheet.
9. Bake for 7-10 minutes, or until cookies are set. They will be puffy and still look a little underbaked in the middle.

### EASY PUFF PASTRY

2 cups all-purpose flour  
1 teaspoon salt

1 1/4 cups unsalted butter (2 1/2 sticks), cold

1. Place the flour and salt in a large bowl and whisk to combine.
2. Cut the cold butter into 1/4-inch slices and add to the flour mixture, tossing to coat.
3. Stir in the cold water until a thick dough forms.
4. Gather the dough into a ball, flatten it into a disk-shape, and wrap in plastic wrap.
5. Chill for 1 hour in the fridge, or 20 to 30 minutes in the freezer.
6. Unwrap the dough, dust the work surface with flour, and roll the dough into a rough rectangle shape.
7. Fold the dough in thirds, like a letter.
8. Turn 90 degrees, roll and fold again.
9. Repeat about 2 to 4 times, wrap the dough in plastic wrap, and chill for 2 hours or overnight.



### Rustic Pumpkin Pie

*This pie is easy to prepare and even easier to enjoy. Just mix, pour, bake for a delicious homemade tradition.*

#### Ingredients

3/4 cup sugar  
 1 1/2 teaspoons pumpkin pie spice  
 1/2 teaspoon salt  
 1 can (15 oz) pumpkin (not pumpkin pie mix)  
 1 1/4 cups evaporated milk or half and half  
 2 eggs, beaten  
 1 Pillsbury® Pie-Ritz® frozen deep-dish pie crust

#### Directions

1 Heat oven to 425°F. In large bowl, mix filling ingredients. Pour into pie crust.  
 2 Bake 15 minutes. Reduce oven temperature to 350°F; bake 40 to 50 minutes longer or until knife inserted near center comes out clean. Cool 2 hours. Serve or refrigerate until serving time. Store in refrigerator.

- It is completely up to you what you would like your recipe layout to look like. I have four examples above. You can use them as inspiration, or you may create your own.
  - If you are having trouble deciding, google “recipe layout ideas” or “recipe design” and click image search. Find one you like and recreate it in photoshop.
- One resource that is super helpful is the [Adobe Color](https://color.adobe.com/) website. On this website, you can explore color schemes. This is really helpful if you don't know what colors to use for your design. On this site, you can scroll through a ton of different color schemes.
  - When you find one you like, click on it. It will bring you to a page that looks like this:



- 
- If you click on the number on your desired color swatch, it copies the code to your clipboard.
- Next, go into photoshop and click to open the color panel. At the bottom of the color window, in the box next to the #, paste in the code. This will change the color to the one you selected from the adobe website.

## Keep Scrolling



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- I use these color schemes to pick a background color and a font color that go well together. For example, I used this color scheme to help inspire the avocado toast design.



- 
- I used the middle color for the background, the far right, minty color for the title font and the line divider, and the second, peachy color for the ingredient and direction fonts.
- For the chocolate chip cookie design, I used the color scheme below.



- 
- I used the second to last color as the vertical rectangle, and the last color for the horizontal rectangle.

[>>Adobe Color Quick Tutorial<<](#)

- Don't be afraid to mix fonts! It adds a nice contrast.



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## CLASSIC CHOCOLATE CHIP COOKIES

### Ingredients


### DIRECTIONS

1. Preheat the oven to 350 F.

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- The directions for creating your layout will be different for everyone. Watch the tutorial below to see me create one from scratch. Not all the steps may be the same for you, but it will give you an idea of how you can create your own.

## Scroll Down For Tutorial Link

### EASY PUFF PASTRY



22

2 cups all-purpose flour 1 teaspoon salt	1 1/4 cups unsalted butter (2 1/2 sticks), cold
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1. Place the flour and salt in a large bowl and whisk to combine.
2. Cut the cold butter into 1/4-inch slices and add to the flour mixture, tossing to coat.
3. Stir in the cold water until a thick dough forms.
4. Gather the dough into a ball, flatten it into a disk-shape, and wrap in plastic wrap.
5. Chill for 1 hour in the fridge, or 20 to 30 minutes in the freezer.
6. Unwrap the dough, dust the work surface with flour, and roll the dough into a rough rectangle shape.
7. Fold the dough in thirds, like a letter.
8. Turn 90 degrees, roll and fold again.
9. Repeat about 2 to 4 times, wrap the dough in plastic wrap, and chill for 2 hours or overnight.

[>>Tutorial for Recipe Layout Above<<](#)

**Scroll Down for Full Size Examples (so you can see them better)**



## EASY PUFF PASTRY



2 cups all-purpose flour  
1 teaspoon salt

1 1/4 cups unsalted butter  
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## CLASSIC CHOCOLATE CHIP COOKIES

### Ingredients

1/2 cup butter  
1/2 cup granulated sugar  
1/4 cup brown sugar (packed)  
2 teaspoons vanilla extract  
1 large egg  
1 3/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 cup semisweet chocolate chips

### DIRECTIONS

1. Preheat the oven to 350 F.
2. Microwave the butter for about 40 seconds. Butter should be completely melted but shouldn't be hot.
3. In a large bowl, mix butter with the sugars until well-combined.
4. Stir in vanilla and egg until incorporated.
5. Add the flour, baking soda, and salt.
6. Mix dough until just combined. Dough should be soft and a little sticky but not overly sticky.
7. Stir in chocolate chips.
8. Scoop out 1.5 tablespoons of dough (medium cookie scoop) and place 2 inches apart on baking sheet.
9. Bake for 7-10 minutes, or until cookies are set. They will be puffy and still look a little underbaked in the middle.





# French Macarons

## Ingredients

- 200g confectioners' sugar (close to 2 cups)
- 100g almond flour (close to 1 cup)
- 120g room temperature egg whites (around 3 large egg whites)\*
- 1/8 teaspoon salt
- 40g sifted granulated sugar or caster sugar (3 Tablespoons)
- Flavoring or color\*
- Your desired filling\*

## Directions:

Place the confectioners' sugar and almond flour in a food processor or blender and pulse or blend for 30 seconds until thoroughly combined and fine in texture. Set aside. In a completely dry and grease-free bowl, beat the egg whites and salt together on medium speed for 1 minute. Switch to high speed and beat "just" until stiff peaks form, about 3 minutes. Do NOT overbeat. Using a metal spoon or rubber spatula, gently fold in the sifted granulated sugar, 1 Tablespoon at a time.

On low speed, beat in any flavor or color at this point. Do not overmix.

Using a metal spoon or rubber spatula, fold in the confectioners' sugar/almond flour mixture until combined. Be very gentle and light-handed while doing so. Once completely combined, the mixture will be smooth, sticky, and glossy.

Let the batter sit uncovered at room temperature for 10-30 minutes. Meanwhile, fit your piping bag with the piping tip. Line 2-3 baking sheets with silicone baking mats (read explanation in this post about why these mats are preferred).

Fill the piping bag with the batter and pipe evenly sized rounds onto the baking sheets - make sure you are holding the bag vertically and close to the baking sheet. While piping, the batter will slightly spread out, so keep that in mind. You want around 2-inch circles. Gently tap the bottom of the baking sheets on your counter to rid any large air bubbles. You can lightly sprinkle a few sprinkles, a dash of cinnamon, or any edible decorations onto the wet round shells at this point.

Let the piped rounds sit for at least 45 minutes and up to 1 hour. This is crucial to making macarons! The air will help the rounds set and form a dry shell. They should not be sticky going into the oven.

Preheat oven to 325°F (163°C). Bake the macarons for 10 minutes, one baking sheet at a time. Rotate the pan at the 5 minute mark. The tops should be crisp and the macarons should have formed their signature crinkly "feet." Allow to cool completely on the baking sheet before filling.

Fill\* and sandwich two shells together to form an iconic French macaron cookie! Leftover macarons keep well covered at room temperature or in the refrigerator for up to 1 week.





## Rustic Pumpkin Pie

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*This pie is easy to prepare and even easier to enjoy. Just mix, pour, bake for a delicious homemade tradition.*

### Ingredients

- 3/4 cup sugar
- 1 1/2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 1 can (15 oz) pumpkin (not pumpkin pie mix)
- 1 1/4 cups evaporated milk or half and half
- 2 eggs, beaten
- 1 Pillsbury™ Pet-Ritz® frozen deep-dish pie crust

### Directions

- 1 Heat oven to 425°F. In large bowl, mix filling ingredients. Pour into pie crust.
- 2 Bake 15 minutes. Reduce oven temperature to 350°F; bake 40 to 50 minutes longer or until knife inserted near center comes out clean. Cool 2 hours. Serve or refrigerate until serving time. Store in refrigerator.

# Avocado Toast with Cheese

2 ea. slices of sourdough bread

1 ea. Avocados From Mexico,  
mashed

1/2 c. Colby Jack cheese, grated

Salt to taste

Pepper to taste

1. Preheat oven to broil.

2. Place both slices of bread on foil-lined  
baking sheet and broil in oven for 2  
minutes or until desired crispiness.

3. While bread toasts, mash avocado and  
season with salt and pepper to taste.

4. Top with shredded cheese and put back  
in oven and broil for another 30 seconds  
or until cheese melts.

5. Remove from heat and serve.

