



COOKBOOK

A SPECIAL 10TH BIRTHDAY EDITION







COOKIN' UP RECIPES

**Celebratin' Hay Day's 10th birthday
with home-cooked delights straight
from the game**



TO OUR HAY DAY FAMILY

Remember the life-changing letter you got from your uncle asking if you wanted to take over his farm? Well, we're so happy you (and millions of others) said yes!

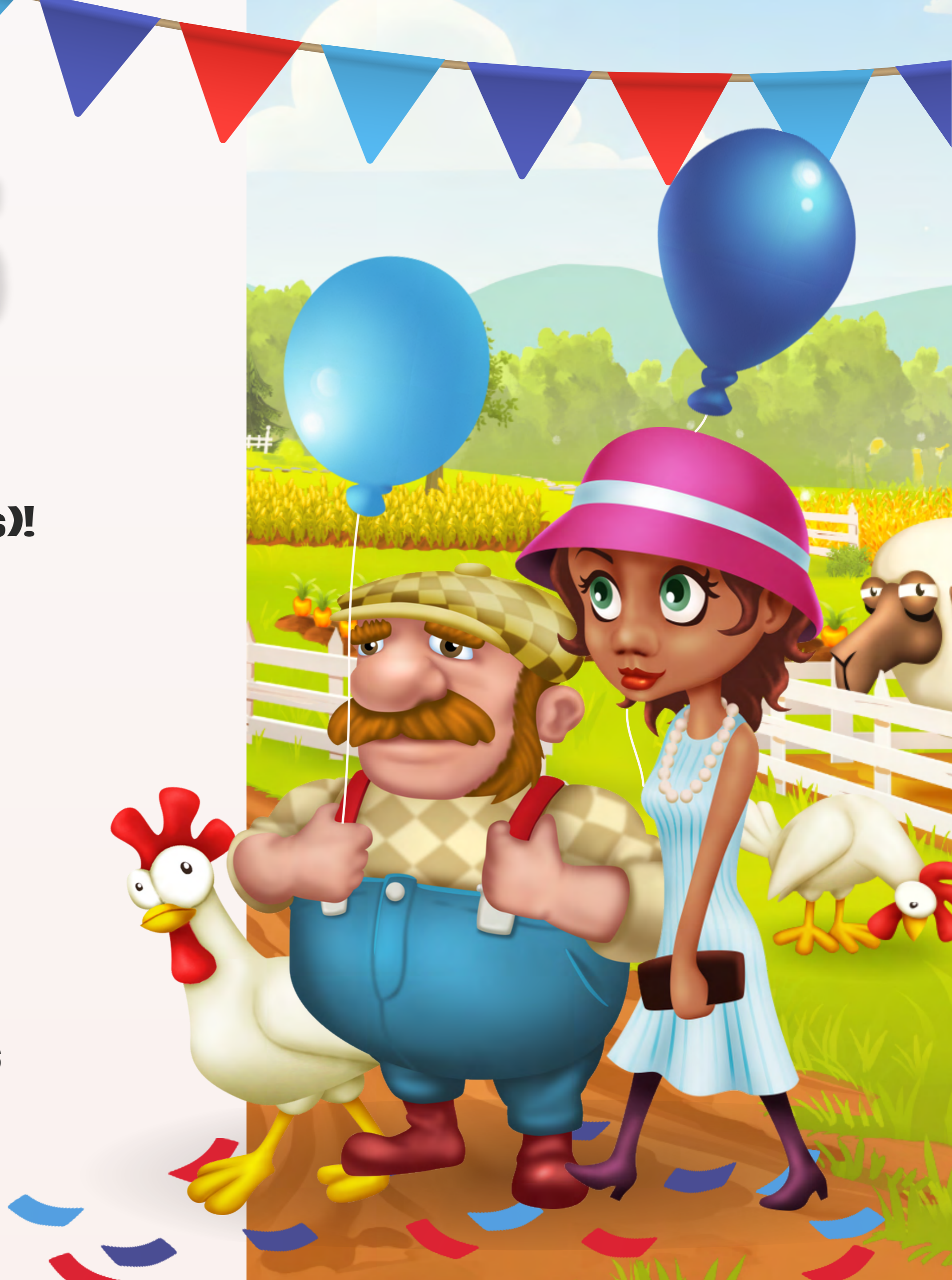
Whether you're harvesting your first crop or competing in your 1000th Derby, we wanted to celebrate our 10th Birthday with all of our Hay Day Farmers. This cookbook is bursting with mouth-watering recipes - ranging from savory to sweet - and made with love for our community.

You're truly what makes Hay Day special.



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BEST. FARM. EVER.

Dear Hay Day farmers,

Hay Day is a special game set in a special place — your very own country paradise. It's a peaceful farming world where the crops grow tall and nothing bad ever happens. And it has, for ten years, brought together friends and neighbors from all around the world.

Hay Day's journey began on June 21, 2012, when the game launched worldwide. The Hay Day team wanted to create a farming game designed for mobile devices. Our goal was to make the most of the innovative touch and swipe mechanics, as well as build a social mechanic designed for real-time trading and communication. The result was a whole farming world bustling at our fingertips.

Since then, there have been multiple creative minds and team members who have contributed to the Hay Day world. But by far the most important contributors are the players who have made Hay Day a place where we can all relax, have fun, and share joyous moments together! There have been countless improvements put in motion because of player feedback and suggestions. Like the fishing feature — something that the community had been asking about for a long time. We can't forget about all the crops that have been highly requested, or all the bugs and issues that were reported after updates... some that really kept us tinkering around for a while (but nothing we couldn't fix)!

We've also seen many friendships and love stories begin in Hay Day! There was that one time when we helped a player propose to his girlfriend. Another precious memory was when we brought a whole neighborhood from different parts of the world to meet each other for the first time in real life, on a real farm. In a way, this cookbook is a tribute to the enthusiasm and creativity you've brought to our game. We're so thankful we can share this happiness with our friends and loved ones through delicious food and treats.

On this 10th anniversary, we'd like to say THANK YOU for ten a-MOO-zing years. Here's to another ten, farmers.

Love,
The Hay Day Team



The Hay Day Team





HAPPY BIRTHDAY TO US!

We started the celebration with a Birthday Fair, dug up a time capsule, and got great rewards. Now, we're finishing the 10th birthday Festivities with 30 Fun-Filled recipes for you to try!

For this cookbook, we invited popular social media guests to share their favorite Hay Day recipes and added in some of ours from the Hay Day Kitchen. And the cherry on top - we have a bonus recipe! A real-life Farmer shared a one-of-a-kind pancake recipe for the special occasion. You'll also learn about healthy farming practices from Rodale Institute, a nonprofit we partnered with, and try out Hay Day-themed mini games scattered here and there.

Time to cook!

BREAKFAST

Rise and shine! The chickens are clucking, the cows are mooing, and the day is just beginning. Kick off your morning with a hearty breakfast before getting ready to party! And by party, we mean tending to your farm.





APPLE JAM

Ah, apple jam - a staple spread that immediately enhances any and all types of bread. If you want to speed up the cooling process, place the enclosed jam in a dish filled with cold water!

SERVING SIZE

2-3 jars of jam

TIME

30 minutes

INGREDIENTS

- 5 red apples (~4 cups)
- $\frac{3}{4}$ cup sugar
- 2 tbsp cinnamon (powder)
- 1 cup apple juice

DIRECTIONS:

1. Thoroughly wash apples before cutting them into big slices, leaving out the core. Make sure to get all of the apple-y goodness.
2. Dice the apple slices into small cubes until you have roughly 4 cups diced apples.
3. In a cooking pot, add the diced apples, sugar, cinnamon, and apple juice.
4. Boil the diced apples for 20 minutes on medium heat. Gently stir as it comes to a boil.



5. Remove from heat and pour the mixture into a blender.
6. Spin for a couple rounds to break the texture. If needed, add more apple juice.
7. Use a ladle or spoon to scoop the jam into empty mason jars.
8. Cover the jars tightly and set aside to cool before serving with freshly baked bread!





BERRY SMOOTHIE

"The bright, beautiful flavors make this berry smoothie a perfect, nutritious breakfast or snack for your whole family." -Rachel Quenzer



 @rachelquenzer

SERVING SIZE

3-4 portions

TIME

15 minutes

INGREDIENTS

- 2 cups strawberries
- ½ cup blueberries
- ½ cup raspberries
- 1 banana (frozen or fresh)
- 1 cup vanilla Greek yogurt
- 1 cup milk / unsweetened almond milk
- 1-2 cups ice

DIRECTIONS:

1. Measure out all the ingredients, and then combine them in a blender.
2. Blend until smooth.
3. Add more ice or milk as desired.
4. Pour and serve immediately. Garnish with a strawberry.





EGG SANDWICH

"Nothing gets my day started better than an egg sandwich. And you don't even have to take a trip to the in-game Sandwich Bar to make yours."—Owen Han



@owen.han

SERVING SIZE

1 sandwich

TIME

15 minutes (Hay Day recipe)

INGREDIENTS

- 2 eggs (hard boiled)
- 2 slices bread
- 3 slices iceberg lettuce
- 1 tbsp mayonnaise



SERVING SIZE

1 sandwich

TIME

1 hour 45 minutes (my recipe)

INGREDIENTS

- 1 English muffin (halved)
- 1 egg (sunny-side up)
- ¼ cup water
- Sausage (with your preferred seasonings)
- Cheddar cheese
- ½ avocado (sliced)
- Tomato-bacon jam:
 - ½ pound smoked bacon (cooked)
 - 4 medium-sized tomatoes (chopped)
 - 1 yellow sweet onion (finely diced)
 - ¼ cup sugar
 - ¼ cup balsamic vinegar
 - 2 tsp salt
 - ¼ tsp red pepper flakes
- Salt and pepper

DIRECTIONS:

For Hay Day's:

1. Make 2 hard-boiled eggs and then slice them in half.
2. Add 3 slices of lettuce atop a slice of bread, the eggs, more lettuce on top, the mayonnaise, and then finish the sandwich with another slice of bread.



DIRECTIONS:

My version:

1. For the tomato-bacon jam, use a Dutch oven or a heavy saucepan and add the onion, tomato, cooked bacon, sugar, balsamic vinegar, and seasonings.
2. Simmer for 1 hour and 30 minutes, or until it's thick and glossy. Remove from heat and store the tomato-bacon jam in jars.
3. Slice an avocado in half. Set aside.
4. For the sausage and cheese, grate the cheese, then divide the sausage into equal patties and add in your preferred seasonings.
5. Place a large, non-stick skillet over medium-high heat and cook for 2-3 minutes on each side, or until the patty is browned and cooked through.
6. Turn off the heat, add cheddar cheese, and cover the skillet with a lid until the cheese melts. Remove patty and set aside.
7. I opted for a sunny-side up egg instead. Place an egg ring into the same skillet. Spray with cooking spray.
8. Crack in an egg and add about ¼ cup water into the skillet around the egg and then cover with a lid. Cook for about 2 minutes or to your liking.
9. Split an English muffin in half. Lay one half of the English muffin on a plate. In order, add some tomato-bacon jam, the sausage and cheese, sliced avocado (seasoned with a bit of salt on top), sunny-side up egg, and the other half of the English muffin on top.





GREEN SMOOTHIE

"I love this recipe because it's so clean - all the ingredients are so fresh too." -Ahmad Alzahabi



04

@thegoldenbalance

SERVING SIZE

4 portions

TIME

15 minutes

INGREDIENTS

- 1 cup almond milk
- 1 cup spinach / kale
- 1 green apple
- 1 avocado
- 1 cucumber
- 1-inch ginger
- 1 tbsp honey

DIRECTIONS:

1. Prep all the fruits and vegetables to be able to fit in your blender.
2. Add honey, ginger, and almond milk to the blender.
3. Simply blend on a high setting for 2 minutes, or until smooth.
4. Adjust the smoothie thickness by adding more milk until you have your desired texture.
5. Serve in a cup with a straw, and enjoy!





POTATO BREAD

"My family loves to serve warm slices of this potato bread during big Feasts. Enjoy with plenty of good Irish butter!" -Donal Skehan



05



@donalskehan

SERVING SIZE

6-8 portions

TIME

2 hours 55 minutes

INGREDIENTS

- 3 $\frac{3}{4}$ cups all-purpose flour / ~2 $\frac{1}{2}$ cups (600 g) white flour (need extra for dusting)
- $\frac{1}{2}$ stick butter
- 1 tsp salt
- 3 tbsp sugar
- $\frac{1}{2}$ cup leftover mashed potato
- $\frac{3}{4}$ cup cheddar cheese (grated)
- 2 ($\frac{1}{4}$ oz) packets instant dry yeast
- $\frac{2}{3}$ cup milk (need extra for glazing)
- $\frac{2}{3}$ cup water

DIRECTIONS:

1. Sift the flour into a large mixing bowl with salt and rub in the butter with your fingertips. Make a well in the center. Add the sugar, mashed potato, and cheddar cheese, mixing everything well.
2. Heat the milk and water in a small saucepan over medium heat until it's just warm — you should still be able to stick your finger into the saucepan without it scalding.
3. Add the yeast to the warmed milk, stir, and leave to froth for 15 minutes.

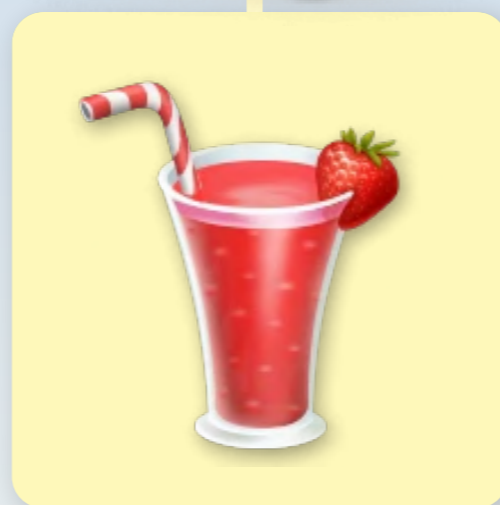


4. Make a well in the center of the flour mix, and pour in the wet ingredients. Combine to bring together a rough dough and then tip it onto a clean work surface.
5. Knead very well until it springs back when pressed. Shape into a rough ball and add the dough back into the large bowl. Cover and leave to rise for 45 minutes.
6. Once risen, take it out of the bowl and punch the dough down again. Reshape into a round ball before placing it into an ovenproof Dutch oven dish lined with parchment paper.
7. Leave to rise for another 45 minutes. Then, preheat oven to 220°C / 425°F. In the meantime, brush the dough with milk, score the top, and dust with flour.
8. Add a lid to the dish and place in the oven to bake for 40 minutes.
9. Serve and slice potato bread while it's still warm with some Irish butter.



BREAKFAST IS SERVED

Keep these in-app recipes on hand when whipping up breakFast in Hay Day!



BRUNCH

If you've slept in a bit or need a quick pick-me-up before noon, this chapter's got your back. Here, you can enjoy either breakfast or lunch foods, and no one will bat an eye - Mike might even ask if he can join!





SUMMER ROLLS

Light, Fresh, and veggie-packed rolls you can customize with your favorite fillings! The perfect go-to meal to share with a friend on warm, sunny days.

SERVING SIZE

6 rolls

TIME

1 hour

INGREDIENTS

- 4 tbsp soy sauce
- 5 tbsp water (for dipping sauce)
- Hot water
- 2 tbsp lime juice
- 2 tbsp brown sugar
- 1 garlic clove (peeled)
- ½ red chili (for dipping sauce)
- 1 red chili (for filling)
- 1 tbsp cilantro
- 2 carrots
- 1 cucumber
- 2 baby gem lettuce
- 6 rice paper sheets
- 3 oz./100g rice noodles
- Jumbo shrimp (optional filling)
- Avocado (optional filling)

DIRECTIONS:

1. Prep your dipping sauce! Finely chop the garlic, ½ red chili, and cilantro into small pieces.
2. Add the mixture into a bowl with soy sauce, 5 tbsp water, lime juice and brown sugar. Mix until the brown sugar dissolves before storing the sauce in the fridge. Onto the summer rolls!
3. Place rice noodles in a bowl, and cover all the noodles with hot water.
4. After 5 minutes, pour the water out through a sieve. Rinse the rice noodles with cold water before draining well. Set the noodles aside.





5. Cut your carrots, cucumber, and 1 red chili. Wash and separate the baby gem leaves.
6. Place all your desired fillings in separate bowls — you can add some avocado or shrimp if you'd like! Add lukewarm water to a medium to large bowl or plate.
7. Dip a sheet of rice paper in the bowl / plate for a few seconds.
8. Lift the rice paper sheet carefully from the water, placing it on a cutting board. Add your fillings in the middle of the rice paper sheet.
9. Fold the side of the roll that is the closest to you towards the middle, covering the fillings. Fold the right and left sides and roll upwards until you have a nice, compact summer roll.
10. Repeat steps 7-9 to make all the summer rolls. Serve with the dipping sauce.



DID YOU KNOW?

In its native Vietnam, rice paper is called “bánh tráng” or “bánh đa nem.”





BACON PIE

"A Filling and simple dish, perfect for an easy morning brunch or a Fuss-Free dinner." -Winnie Hayes



07

@winnyhayes

SERVING SIZE

1 pie

TIME

1 hour 45 minutes

INGREDIENTS

- 1 9-inch pie crust
- 6 eggs
- 2 cups milk
- 1 ½ cups shredded cheese
- ¼ cup grated parmesan
- 2 cups potatoes (diced and cooked)
- 2 tbsp green onion (sliced)
- 1 tsp Cajun seasoning
- 1 tsp salt
- 1 tsp black pepper
- 12 slices bacon
- Maple syrup

DIRECTIONS:

1. Preheat oven to 175°C / 350°F.
2. Place pie crust onto a pie dish, press firmly, and flute the edge as desired.
3. In a large bowl, whisk in the eggs. Then, add in milk, cheeses, diced and cooked potatoes, green onion, Cajun seasoning, salt, and pepper.



4. Pour this mixture into the pie crust and bake for about 45 minutes, or until it's firm.
5. Carefully remove the pie from the oven and create a lattice using bacon slices. Lay 6 slices of bacon vertically and evenly spaced on top. Fold every other strip all the way back and lay a slice of bacon perpendicular on top, then unfold the 3 vertical strips back so they lay over the perpendicular strip. Repeat with the 5 remaining bacon strips. It's okay if they're hanging over, because the bacon will shrink during cooking.
6. Liberally brush the bacon with maple syrup. Use a strip of aluminum foil to cover it all around the edge of the pie.



7. Increase the oven temperature to 200°C / 400°F. Place the pie back into the oven and bake for 15 minutes, or until the bacon has reached your preferred crispiness.
8. Remove from the oven and let it cool before eating. Enjoy!





FETA SALAD

"Creamy Greek Feta and juicy ripe tomatoes make all the difference! Serve with warmed pocketless pita and grilled chicken, pork, or steak."—Shereen Pavlides



08



@cookingwithshereen



SERVING SIZE

2 portions



TIME

10 minutes



INGREDIENTS

- ¼ small red onion (sliced into half-moons)
- 8–10 ripe cherry tomatoes (sliced into wedges)
- 7 oz. good-quality Greek Feta (cubed)
- ⅓ cup green olives (pitted)
- ½ seedless cucumber (peeled, halved lengthwise, and sliced)
- ⅓ cup dill (chopped)
- ¼ cup Greek olive oil
- 1 lemon (½ lemon for finely grated zest, 2 tbsp lemon juice)
- Fresh finely ground black pepper
- 1 head butter lettuce
- Kosher salt

DIRECTIONS:

1. Add sliced onions into a medium bowl and rinse them 2 times to deflame the onions (it removes the harsh flavor). Then, fill the bowl with cold water and let them sit while prepping the remaining ingredients.
2. Wash ingredients as needed. Chop your dill. Slice tomatoes into wedges and Greek feta into cubes. Peel half a cucumber and slice that as well.
3. Toss tomatoes, feta, green olives, drained, dried, and deflamed onions, cucumbers, dill, olive oil, lemon zest, and lemon juice into a large bowl. Lightly season with salt and pepper.
4. Toss to evenly coat. It's best to let this set and marinate at room temperature for 30 minutes.
5. Break off the lettuce from the root and arrange, layering in a medium bowl. Lightly season with salt and pepper.
6. Add the feta salad onto the butter lettuce with all the juices, scraping the bowl with a rubber spatula.





HOMEMADE HAMBURGER

"Bringing the Hay Day hamburger to life - with even more cheese." -Matt Broussard



09



@acooknamedmatt

SERVING SIZE

2 portions

TIME

How long it takes to reach your desired temperature for the meat + 25 minutes (for cheese sauce)

INGREDIENTS

- 1 lb beef chuck (trimmed & seasoned with salt and pepper)
- 2 white bread buns
- Cheddar (as much as desired)
- Lettuce (as much as desired)
- Tomato (as much as desired)
- Onion (as much as desired)
- Mustard (as much as desired)
- 8 oz. shredded cheese
- 2 cups milk
- Salt (pinch)
- .2 oz. sodium citrate
- .2 oz. vinegar

DIRECTIONS:

1. For the hamburger, sear a beef patty seasoned with salt and pepper on a medium heated skillet. Sear each side until the internal temperature reaches your desired doneness (I cooked mine to medium rare at 60°C / 140°F).
2. Build a burger with toasted brioche buns, condiments (lettuce, tomato, onion, and mustard), and cheddar.
3. For the cheese sauce, bring the milk and sodium citrate to a simmer. This needs to be done to hydrate the sodium citrate.



4. Whisk in cheese, remove from heat, and cover. Let this sit for ten minutes.
5. Add the vinegar and blend until smooth. If it needs to be thicker, reduce the cheese sauce on heat until you get your desired thickness. If you heat this again, remove from heat, cover, and let it sit for a bit.
6. Dip your burger in the cheese sauce and enjoy.

CROSSWORD PUZZLE

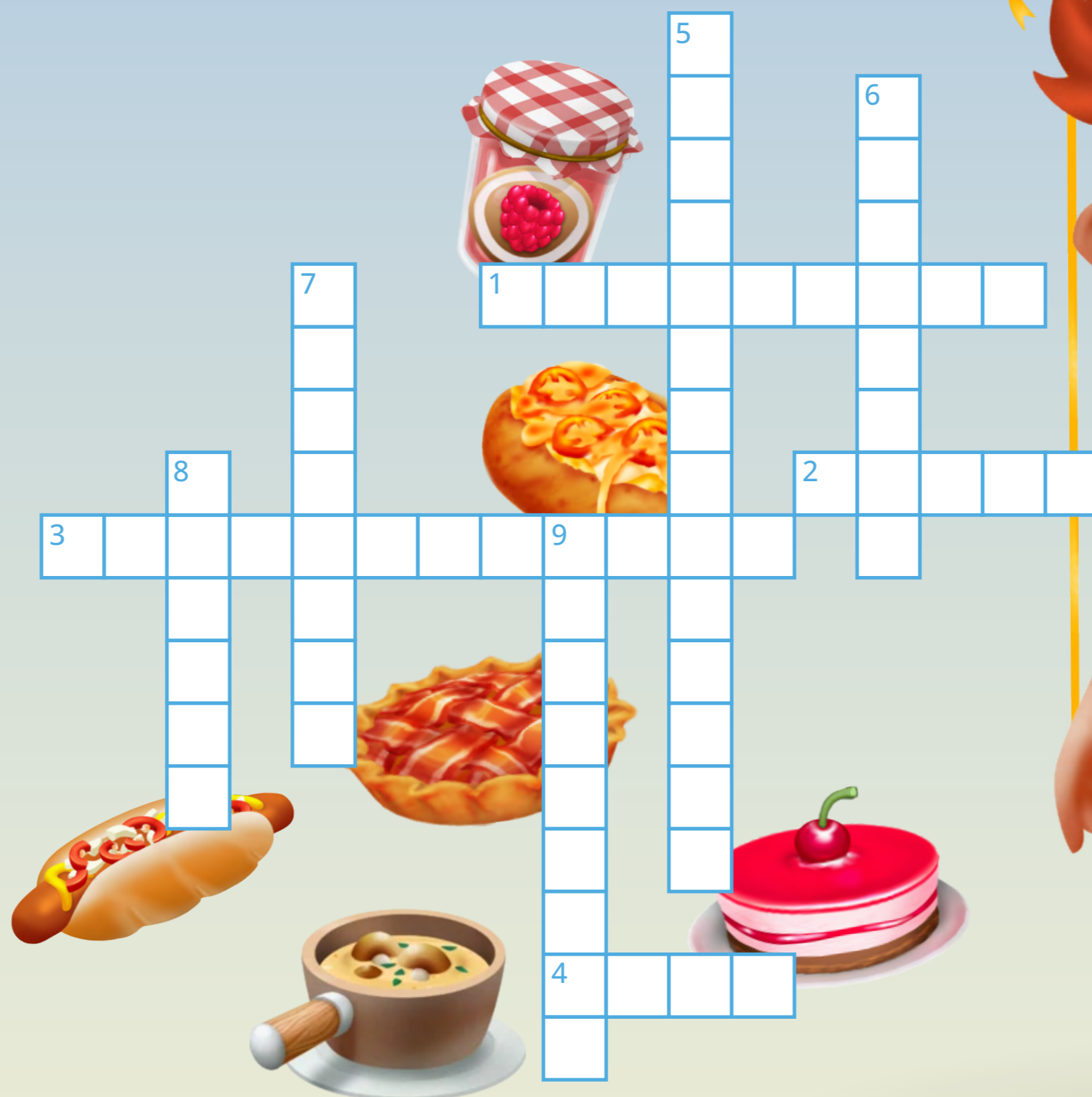
Farmers, it's time to put your a-MOO-zing Hay Day knowledge to the test. Do you have enough XP to Find all the answers?

ACROSS

1. A newspaper you skim that's full of ads
2. A limited-time weekly event in neighborhoods where you can win prizes
3. A place where you can sell and buy items
4. Married to Ernest and helps take care of your farm animals

DOWN

5. If the arrow lands on the star icon, you win the jackpot
6. A farm animal you can add at level 62 that produces an animal good for recipe #29
Hint: the animal good is in the recipe name
7. Head to the fishing lake and collect two fillets to make this product
Hint: a dinnertime meal
8. The first production building you get at level 2
Hint: makes recipe #11, recipe #18, and more
9. Where elephants and giraffes reside and town visitors frequent from time to time



Once you're done, unlock the answers in the Answer Key on page 65!

LUNCH

After a Few hours crafting items and harvesting crops, it's no surprise that your stomach's growling. Here we have pizza, burgers, wraps, and other county Fair staples to choose from.

Quick Tip: Make sure to Feed your animals before cooking so you're set to collect after a meal.





PASTA SALAD

"Farm-fresh tomatoes and basil are the main characters in my go-to side dish: a 20-minute pasta salad recipe that delivers maximum flavor with minimum fuss."—Kelly Senyei



10



@justataste

SERVING SIZE

6 portions

TIME

20 minutes

INGREDIENTS

- ¼ cup balsamic vinegar
- 2 cloves garlic (minced)
- 1 tbsp honey
- ⅓ cup extra-virgin olive oil
- Salt
- Pepper
- 1 lb uncooked short pasta (e.g. rotini or penne)
- 2 medium tomatoes (diced)
- 1 medium yellow bell pepper (seeded and diced)
- ½ cup fresh basil leaves
- 1 cup mini mozzarella balls (halved)

DIRECTIONS:

1. In a medium bowl, whisk together the balsamic vinegar, minced garlic, and honey.
2. While whisking, stream in the olive oil until emulsified. Taste and season the dressing with salt and pepper. Set the dressing aside.
3. Time to make the pasta salad! Bring a large pot of salted water to a boil.
4. Add the pasta and cook until al dente, around 10 to 12 minutes.
5. Drain the pasta and add it to a large bowl along with the diced tomatoes, basil, and mozzarella.
6. Add the dressing and toss to combine. Serve immediately or cover and store it in the fridge for up to 2 days.





HOMEMADE PIZZA

Say cheeeese! You'll be all smiles when you try out this pizza. It may take a little bit longer in your kitchen than in Hay Day's Bakery, but we guarantee it'll be worth it.

SERVING SIZE

2 pizzas

TIME

1 hour 30 minutes

INGREDIENTS

- 4 ⅓ cups flour
- 2 tsp salt (for pizza dough)
- 1 ½ tsp salt (for pizza sauce)
- 1 tbsp sugar (for pizza dough)
- 1 tbsp sugar (for pizza sauce)
- 2 tsp dry yeast
- 1 ½ cups lukewarm water
- 2 tbsp olive oil (for pizza dough)
- 2 tbsp olive oil (for pizza sauce)
- 1 ¾ cup crushed tomatoes
- ⅓ cup water
- 2 garlic cloves (peeled)
- ½ cup fresh basil
- 1 tbsp dried oregano
- 1 ½ cups grated cheese (for topping)

DIRECTIONS:

1. To start the pizza dough, pour 1 ½ cups lukewarm water into a large mixing bowl — add in yeast a little at a time and mix.
2. Add flour, 1 tbsp sugar, 2 tsp salt, and 2 tbsp olive oil. Mix for around 5 minutes until everything is combined.
3. Sprinkle some flour on to your table top and knead the dough until it's a little sticky to the touch. If it's too wet, add more flour. The dough is good to go when it's shiny and elastic.
4. Pour a thin layer of olive oil in a large bowl. Place the dough in the bowl, cover it with a clean kitchen towel, and let it rise at room temperature for an hour.
5. In the meantime, prepare the sauce by heating 2 tbsp olive oil. Sauté the peeled garlic cloves and fresh basil for 2 minutes.
6. Add canned crushed tomatoes, ⅓ cup water, 1 tbsp sugar, 1 ½ tsp salt, and dried oregano. Let it simmer on low heat for 15 minutes.
7. Purée the pizza sauce with a stick blender. Turn off the heat and set aside to cool.



- 8 Time to bake! Preheat oven to 250°C / 480°F. Place the pizza dough on the table and divide it in two equal parts. Shape dough into two balls.
9. Cover the balls with a kitchen cloth and let them sit for 15 more minutes.
10. Sprinkle a little more flour on to the table before flattening each ball of dough. Stretch the dough by hand or rolling pin until it's ½ inch thick.
11. Place the rolled-out pizza dough on top of the parchment paper.
12. Spread the pizza sauce on top and then sprinkle on generous amounts of grated cheese. Add any additional toppings if you want.
13. Bake each pizza in the oven for about 10–15 minutes and serve. Buon appetito!



DID YOU KNOW?

In America, approximately 350 slices of pizza are eaten every second!



LOBSTER SUSHI

"I've always had a deep appreciation for Japanese culture and food. I loved bringing Hay Day's lobster sushi from the in-game sushi bar to life with this amazing buttered lobster-style nigiri."—Sonny Hurrell



12

 @thatdudecancook

SERVING SIZE

4-6 portions

TIME

1 hour 30 minutes

INGREDIENTS

- 4 lobster tails (6 oz. each)
- 1 lb unsalted butter (cubed)
- 3 tbsp water
- 6 sprigs fresh thyme
- 2 ¼ cups sushi rice
- 2 ¼ cups water (for sushi rice)
- 3 tbsp water (for butter emulsion)
- ½ cup seasoned rice vinegar
- Soy sauce (for dipping)
- Squeeze of lemon
- Pinch of flakey sea salt

DIRECTIONS:

1. Put your sushi rice into the pot you will be cooking it in and wash it 6–8 times, or until the water runs completely clear and is no longer cloudy. Make sure to be gentle with the rice when you wash it to prevent breaking any of the grains into smaller pieces.
2. Fill the pot with water and let it sit for 10 minutes. Then, either cook the sushi rice in a rice cooker or on the stove. If you're using a rice cooker, put it on the white rice or sushi setting. If you're cooking it on the stove, place the pot over high heat. Once it comes to a boil, reduce the heat to low and cook for exactly 10 minutes. Then, turn the heat off completely. With the lid on, let the sushi rice sit for an additional 10 minutes.
3. Dump your rice into a large wooden bowl and immediately pour on your seasoned rice vinegar. Begin breaking up the rice with a wooden paddle. Be careful not to break or damage the rice. Mix thoroughly and cover with a damp towel to cool the sushi rice down to room temperature.
4. Bring a small pot of water to a boil and add a nice big pinch of salt. Carefully lower in your lobster tails and cook for 2 minutes exactly — the lobster should be about half cooked. Remove from heat and let cool. Once cooled, remove the lobster tails from their shells using a pair of kitchen shears. Be careful to keep the tails intact.





5. In a small pot (can be the same one), add 3 tbsp water and bring to a light simmer over low heat. Use a whisk to start adding in your butter little by little until it's all incorporated to get a butter emulsion. Add 6 sprigs of thyme and keep the heat on low.
6. Lower your lobster into the butter emulsion and cook for an additional 2 minutes. Remove from heat and let cool slightly before slicing.
7. Time to assemble the sushi. Grab a little ball-sized piece of sushi rice and use your hands to mold and form it into a nigiri shape.
8. Take a lobster tail and slice it into 3-inch long pieces to best fit the shape of the rice. Place it over the sushi rice by pressing it on slightly with your fingers so it sticks well.
9. Add a tiny bit of your butter emulsion followed by a squeeze of lemon and a pinch of flakey sea salt.
10. Repeat steps 7-9 with the remaining sushi rice and lobster tails. Dip in some soy sauce and enjoy!





FRESH PASTA

Whether prepared with mushrooms or carbonara, fresh pasta is a staple of Hay Day and real-life kitchens everywhere!

SERVING SIZE

2-4 portions

TIME

1 hour 30 minutes

INGREDIENTS

- 2 $\frac{3}{8}$ cup durum flour
- 1 tsp salt
- 1 tbsp olive oil
- 3 eggs

DIRECTIONS:

For the dough:

1. Measure the durum flour and salt on a working surface or in a bowl.
2. Form a well in the middle of the flour, then fill it with your eggs and oil.
3. Mix in circular motions, stirring until the dough begins to harden.
4. Knead the dough by hand for about 10 minutes.
5. Add a hint of water if the dough seems too dry — pasta dough should end up being smooth and elastic.
6. Knead the dough into a ball shape and seal tightly with plastic wrap.
7. Let sit for at least 30 minutes.
8. Cut off a piece of the pasta dough (about a quarter), and roll it out as thinly as possible on a floured table.
9. Fold in three, and roll it out again, thin as you can. Do this at least three times.
10. Let's move on to the next page for different pasta shapes you can try out!



Tagliatelle or Pappardelle:

1. Loosely roll the pasta dough from both ends to meet in the middle.
2. Use a sharp knife to cut thin slices for tagliatelle and wide slices for pappardelle.
3. Gently unwrap, letting the slices sit and dry on a floured table for 30 minutes before boiling.

Farafalle:

1. Cut your rolled and ready pasta dough into 1 by 1 ½ inch rectangles.
2. Use a fluted cutter to trim the short sides of the rectangle.
3. Pinch the long sides together using your thumb and index finger to create a butterfly shape.
4. Let slices dry on a floured table 30 minutes before cooking.

Lasagna:

1. Using a knife or pizza cutter, slice out rectangular pasta sheets matching the shape and size of your baking dish. Make sure they're nice and thin.
2. Let the lasagna sheets air dry on a floured table for 30 minutes.



HOW TO BOIL PASTA!

1. Boil water in a large pot and add salt.
2. Add in the fresh pasta, and immediately begin to stir gently to avoid sticking.
3. Fresh pasta takes less time to cook than dry, store-bought pasta! Cook for 2–4 minutes.
4. Strain in a colander and use immediately. Handmade pasta always tastes better!



VEGGIE LASAGNA

Layers and layers of tomato sauce, cheese sauce, and lasagna sheets baked to perfection. Make sure to let this dish cool before eating to get that thick consistency.

SERVING SIZE

6-8 portions

TIME

2 hours

INGREDIENTS

- 2 carrots
- 1 onion
- 2 garlic cloves
- 2 cups cherry tomatoes
- 2 tbsp olive oil
- 2 cups crushed tomatoes (canned)
- 1 cup water
- Tomato sauce:
 - 2 tsp grounded black pepper
 - 1 tsp grounded white pepper
 - 2 tbsp salt
 - 2 tbsp flour
- Cheese sauce:
 - 1 tsp grounded black pepper
 - 1 tsp grounded white pepper
 - 1 ½ tbsp salt
 - ½ cup flour
- 2 tbsp dried oregano
- 1 cup fresh basil (chopped)
- 3 tbsp butter
- 3 cups milk
- 1 cup grated cheese (Emmental or Mozzarella)
- 9-12 lasagna sheets





DIRECTIONS:

1. Begin with the tomato sauce! Peel and dice the carrots, onion and garlic before placing them into a mixing bowl.
2. Halve the cherry tomatoes. Chop enough fresh basil to fill 1 cup.
3. Heat oil in a saucepan or frying pan. Sauté the chopped carrots, onions, and garlic for 5 minutes.
4. Add in canned crushed tomatoes, 2 tbsp flour, 2 tbsp salt, 2 tsp ground black pepper, 1 tsp ground white pepper, and 2 tbsp dried oregano.
5. Stir to distribute, add water, and then simmer on low heat for 15 minutes.
6. Add chopped basil and cherry tomatoes to the pan before removing the pan from heat.
7. Begin the cheese sauce by adding butter, $\frac{1}{2}$ cup flour, and milk to a new saucepan. Cook on medium heat and mix continuously to prevent lumps.
8. When the mixture starts to thicken, remove the saucepan from heat and add the grated cheese, 1 $\frac{1}{2}$ tbsp salt, 1 tsp ground black pepper, and 1 tsp ground white pepper. Mix until combined, and then set the cheese sauce aside.
9. Preheat oven to 180°C / 356°F. While waiting, grease a baking dish with butter and spread some cheese sauce in the baking dish.
10. Set 3 lasagna sheets on top. Then, spread $\frac{1}{3}$ of the tomato sauce followed by $\frac{1}{3}$ of the cheese sauce. Repeat this step two more times.
11. Bake the lasagna in the oven for 40 minutes.
12. Cool the lasagna before serving to thicken the consistency. Pair this dish with salad to add in more of the “veggie” part of the recipe.



WHAT'S FOR LUNCH?

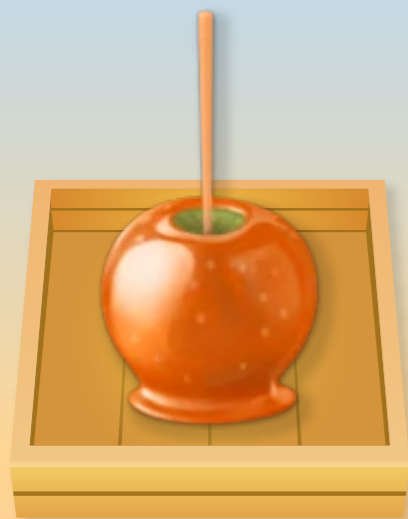
Hankerin' For a midday meal, but your stomach hasn't settled on what it wants? Our helpful decision tree will help you get to the root of what you're cravin'!



SNACK

Settle down at the Fishing lake with some nets, traps, and snacks. Once you try out these little bites and tasty delights, you'll be instantly hooked.





CARAMEL APPLE

We're not sure if a caramel apple a day will keep the doctor away, but we know it'll be a sweet treat. Decorate with crushed almonds, M&Ms, or chocolatey cobwebs if you're feeling spooky.

SERVING SIZE

6 caramel apples

TIME

2 hours

INGREDIENTS

- 6 green apples
- 2 cups sugar
- ¼ cup glucose syrup
- ¼ cup water
- ½ cup cream
- 2 tbsp butter
- ½ tsp salt
- M&M's (optional)
- Melted dark chocolate (optional)
- Crushed almonds (optional)



DIRECTIONS:

1. Remove the apple stems and insert wooden sticks where they used to be. Arrange the apples nicely on a baking tray with parchment paper and refrigerate apples for 1 hour. In the meantime, prepare the caramel sauce!
2. In a pot over medium heat, measure in sugar, water, and syrup. Remove from heat once the mixture turns golden brown.
3. Very carefully mix in cream little by little. Add butter and stir until the caramel mix is smooth.



4. Take the apples out of the fridge. Work quickly to dip each apple in to the hot caramel and let any excess drip back into the pot. Then, place the apples back on to the parchment paper.
5. Decorate the caramel apples! Dip them in crushed almonds, stick on M&Ms, or draw cobwebs using a piping bag filled with melted white or dark chocolate.
6. Refrigerate caramel apples for another 30 minutes. Then, they'll be ready to eat!



HAND PIES

Small, sweet, and stored in the barn - this handy snack can fit in your palm. Make sure you're all stocked up on apple jam (see recipe #1) before getting started.

SERVING SIZE

8-10 pies

TIME

2 hours

INGREDIENTS

- 1 ¼ cups flour
- ¾ cup butter (cold, diced)
- ¾ cup Turkish yogurt
- 1 tsp salt
- 2 tbsp sugar (for pie dough)
- 1 tbsp sugar (for top of hand pies before baking)
- 1 cup apple jam
- 1 egg

DIRECTIONS:

1. Prepare the pie dough by adding the diced, cold butter into a bowl with flour, 2 tbsp sugar, and salt.
2. Mix until the dough is nice and crumbly. Add the yogurt and mix until the dough holds together.
3. Fold plastic wrap over the dough and refrigerate for 1 hour.
4. Preheat oven to 175°C / 347°F.



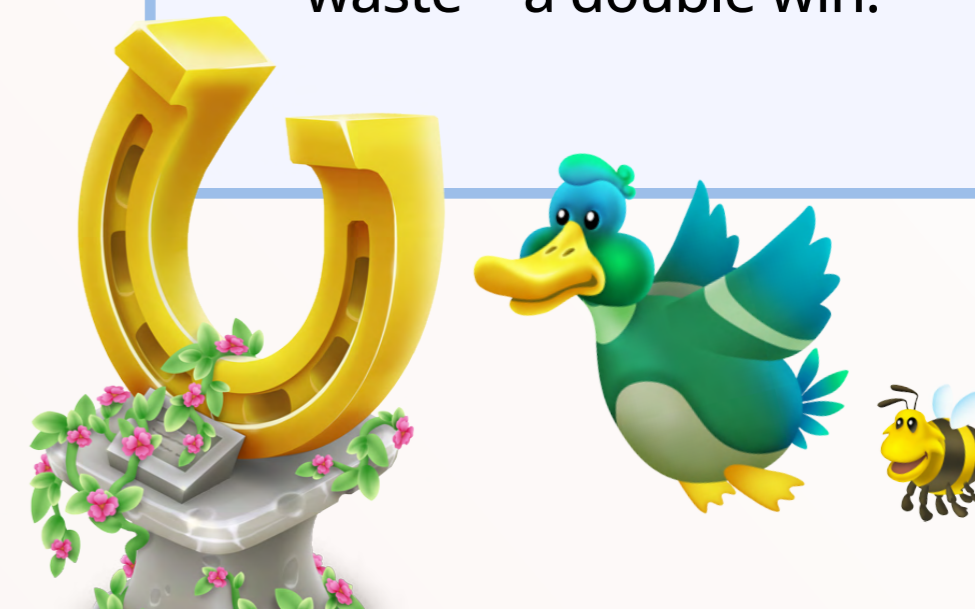


5. Sprinkle flour on to a clean kitchen surface and place the cooled dough on top. Roll until it's ½ inch thick.
6. Cut the dough with a (3 ½ inch) round cookie cutter.
7. Place all of the pie circle doughs on the table.
8. Add 1 tbsp Hay Day apple jam to the middle of every pie circle.
9. Damp the edges of the circles with a bit of water. Fold in half.
10. Seal the pies by crimping the edges with a small knife or a fork.
11. Brush the hand pies with a beaten egg and sprinkle 1 tbsp granulated sugar on top. Cut small slits on top of the pies.
12. Bake in the oven for 20 minutes.
13. Remove the pies from the oven and let them cool before serving.



QUICK TIP

Before adding in jam, roll the leftover dough to cut more circles! More hand pies + less waste = a double win!





CHOCOLATE CHIP COOKIES

Nothing beats the smell of freshly baked cookies - except the taste!
Dip these chocolate chip cookies into milk and enjoy.

SERVING SIZE

10 big or 15 small cookies

TIME

2 hours

INGREDIENTS

- 1 ¼ cup flour
- ½ tsp baking soda
- 1 tsp salt
- 1 tsp vanilla extract powder
- ½ cup brown sugar
- ¼ cup granulated sugar
- 1 egg
- ½ cup butter (melted)
- 1 cup chocolate chips

DIRECTIONS:

1. Measure out flour, baking soda, salt, and vanilla extract in a bowl. Mix well and set aside.
2. Start melting butter on low heat and let it cool for a bit.
3. In a separate bowl, measure out the granulated sugar and brown sugar.
4. Pour the melted butter into the sugar mix and whisk until combined. Add in 1 egg and continue mixing for 1 minute.
5. Add the flour mix to the wet mixture and stir until nice and creamy. Don't overstir!
6. Use a wooden spoon to gently fold in the chocolate chips. Put the cookie dough in the fridge for 1 hour.
7. Take the dough out and preheat oven to 175°C / 350°F.
8. Scoop out the cookie dough and shape it into 10-15 balls. Space the cookie dough balls out evenly on your baking sheet.
9. Bake the cookies in the oven for 10-12 minutes and let them cool for a bit. Enjoy your warm, chocolatey cookies!





RASPBERRY MUFFIN

Topped and stuffed with raspberries, this Fruity midday muffin is baked just right. You'll truly enjoy every bite!

SERVING SIZE

12 muffins

TIME

1 hour

INGREDIENTS

- 4 eggs
- $\frac{3}{4}$ cup white sugar (for muffins)
- $\frac{1}{2}$ cup white sugar (for sugar syrup)
- 1 $\frac{1}{2}$ cups flour
- 2 tsp baking powder
- 1 tsp salt
- 1 tsp vanilla extract
- $\frac{1}{4}$ cup milk
- $\frac{1}{2}$ cup butter (melted)
- Fresh raspberries (for decoration)
- $\frac{1}{3}$ cup water

DIRECTIONS:

1. Preheat oven to 200°C / 392°F.
2. In a bowl, whisk the eggs and $\frac{3}{4}$ cup white sugar together until it's creamy and foamy.
3. In a separate bowl, measure and mix all the dry ingredients together.
4. With a sieve, add half of the dry ingredients into the egg foam mix. Stir, but don't overmix the batter.
5. Stir in the melted butter and milk. Add the rest of the dry ingredients and mix.
6. Set up a muffin tray and add 3 fresh raspberries at the bottom of every muffin paper.



- 7 Divide the batter into the muffin papers, filling three-fourths of each one.
8. Bake the muffins in the oven for 5 minutes. Lower the temperature to 180°C / 356°F and then bake for an additional 10–15 minutes.
9. Take muffins out of the oven and set aside to cool. Let's move on to the sugar syrup!
10. Measure water and ½ cup white sugar in a pot.
11. Boil the mixture for 5 minutes and let it cool.
12. Once cooled, use the sugar syrup as glue to stick some fresh raspberries on top of the muffins and serve!



DID YOU KNOW?

It is believed that the word “muffin” either derived from the German word “muffen” (small cakes) or the old French word “moufflet” (soft).





LOLLIPOP

It may take over 10 hours to make one lollipop in a Fully mastered Hay Day Candy Machine, but it takes less than 2 hours to make Four at home!

SERVING SIZE

4 lollipops

TIME

1 hour 30 minutes

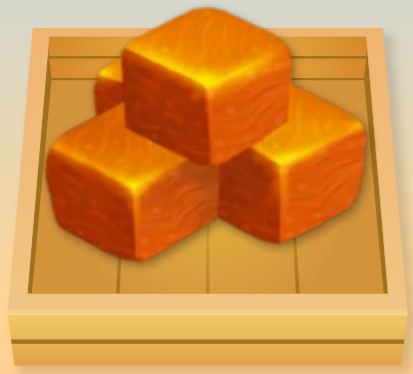
INGREDIENTS

- ¼ cup water
- ½ cup golden syrup
- 1 cup granulated sugar
- 2-3 drops flavor extract
- 1-2 drops food coloring paste

DIRECTIONS:

1. Combine water, syrup, and sugar in a saucepan. As the pan heats up, mix ingredients with a whisk.
2. On high heat, bring the mixture to a boil. Don't whisk once it starts boiling.
3. Insert a cooking thermometer and keep boiling until the temperature reaches 149°C / 300°F.
4. Remove the saucepan from heat. Set aside until it stops bubbling.
5. Stir in 2-3 drops of flavor extract and a hint of food coloring paste to match the flavor to the color.
6. Set a lollipop mold on a flat surface and use a pastry brush to lightly coat it with vegetable oil.
7. Insert the lollipop sticks into the molds.
8. Pour in candy mix into the mold cavities. If the candy mix has set before pouring, reheat it in a saucepan on low heat.
9. Make sure the candy covers the back of the sticks. Cool down lollipops at room temperature for around 1-2 hours.
10. Remove once the candy has completely hardened. Repeat with different flavors and colors!





TOFFEE

**A combination of sweet caramel and rich butter, this candy is hard to resist!
Pairs well with chocolate chips and/or your choice of chopped nuts.**

SERVING SIZE

12-15 toffee pieces

TIME

2 hours

INGREDIENTS

- ½ cup golden syrup
- 1 cup granulated sugar
- 1 tsp salt
- ¼ cup water
- ¾ cup cream
- ½ cup icing sugar
- 1 tbsp water
- 1 tsp vanilla extract

DIRECTIONS:

1. Add syrup, sugar, salt and water in a pot. Stir the mixture over medium heat.
2. As the mixture comes to a boil, insert the cooking thermometer and continue boiling until it reaches 124°C / 255°F.
3. Add cream and mix. Be careful — the mixture is very hot at this point!
4. Keep cooking until it reaches 127°C / 260°F.
5. Remove the pot from heat and set aside until it cools down to 90°C / 194°F.
6. Prepare the icing sugar paste while you wait. Mix icing sugar, water, and vanilla extract until well combined.
7. Once the toffee has cooled, add in the paste.
8. Grease the tray or container with melted butter and fold in a piece of parchment paper.
9. Pour warm toffee in the tray and place in the fridge for 1 hour.
10. Cut cold toffee into desired sizes. Enjoy immediately or store in the fridge for up to 2 weeks.



FOOD OF FORTUNE

Feeling hungry, but not sure what to munch on? Place your finger on the arrow, close your eyes, and make circular movements (either counterclockwise or clockwise) to land on a tasty treat.



DINNER

Once the last orders have been filled and the visitors have left, it's time to head back to the Farm. Celebrate the end of an eventful day with a home-cooked meal for you and your loved ones.





FISH SOUP

A traditional Finnish recipe known as Lohikeitto, this Nordic salmon chowder is packed with vegetables and herbs. Serve while it's still hot!

SERVING SIZE

4 bowls

TIME

40 minutes

INGREDIENTS

- 6 potatoes (medium)
- 2 carrots
- 1 onion (big)
- 3 tbsp butter
- 3 cups water
- 1 cup cream
- 3 tsp salt
- 1 ½ tsp ground black pepper
- 1 ½ tsp ground white pepper
- 2 bay leaves
- 10 pcs allspice
- 1 fish stock cube
- 1 lb salmon fillet (boneless)
- 1 cup fresh dill (finely chopped)
- Fresh dill (finely chopped; for garnish)

DIRECTIONS:

1. Peel and cube the onion, potatoes, and carrots into medium chunks.
2. Carefully remove skin from the salmon fillet. Cut salmon into either medium or large-size chunks and set aside.
3. Finely chop the fresh dill and set aside.
4. Place a soup pot on the stove and put on medium heat. Add and melt butter.
5. Add diced vegetables and sauté on high heat for 5 minutes.
6. Add water, fish stock, bay leaves and allspice. Cook on medium heat for 15–20 minutes, until potatoes are tender. Give a good stir to make sure everything is cooking evenly.
7. Add cream, black pepper, white pepper, salt, and salmon chunks.
8. Gently simmer on low heat for 5–10 minutes. Then, stir in the chopped dill.
9. Remove pot from stove. Garnish with fresh dill and serve with a big hunk of hearty bread!





SHEPHERD'S PIE

"Shepherd's Pie is not only my favorite thing to cook in-game, but it's also one of my favorites to cook on a rainy day!" -Newt Nguyễn



SERVING SIZE

2 portions

TIME

1 hour 15 minutes

INGREDIENTS

- 3 Yukon Gold potatoes
- 2 ½ tsp kosher salt
- 5 tbsp unsalted butter (melted)
- 3 tbsp whole milk
- 1 tbsp garlic powder
- 2 tbsp parmesan cheese (grated)
- 3–5 tbsp cooking oil
- ½ lb ground beef (80/20 fat)
- 1 tsp pepper
- 1 tsp salt
- ½ small yellow onion (diced)
- 1–2 whole carrots (diced)
- 2 garlic cloves (diced)
- 2 tbsp tomato paste
- 1 bay leaf
- 1 tsp oregano
- 1 tsp smoked paprika
- 1 cup beef stock
- 1 tsp cornstarch
- 1 tsp water

DIRECTIONS:

1. Let's start with the mashed potatoes! Peel your potatoes and cut them into one-eighths.
2. Place potatoes into a pot and cover them with cold water until the water level is about 1 inch above the potatoes. Add in 2 tsp kosher salt.
3. Bring water to a boil over medium to medium-high heat.
4. Cook for around 25 minutes, or until the potatoes are thoroughly cooked. Test this by piercing a potato with a fork! If the fork easily goes in, the potatoes are done.
5. Drain the potatoes — pass them through a potato ricer and into a mixing bowl.



6. Add in your melted unsalted butter, milk, garlic powder, parmesan cheese, and ½ tsp kosher salt. Mix well and salt to taste.
7. Cover the mashed potatoes with plastic wrap and set aside while you work on the beef filling.
8. On medium-high heat, add 2–3 tbsp cooking oil to a heavy-bottom pan/pot.
9. Add in your ground beef, season it with salt and pepper, and break apart any clumped-up pieces.
10. Brown the meat for flavor. Once you don't see any red pigment in the beef, remove it from the heat, and transfer it into a bowl on the side.
11. Using the same pan/pot you browned the meat in, add in 1–2 tbsp oil, scraping any brown bits from the bottom of the pan.
12. On medium heat, add in your diced onions and carrots. Saute for about 5 minutes, or until they soften up.



13. Add in your minced garlic and tomato paste. Cook for about 1–2 minutes, or until the garlic is fragrant and the tomato paste becomes a deeper red.
14. Add in your beef, beef stock, smoked paprika, bay leaf, and oregano.
15. Mix and allow for the stock to reduce for about 8 minutes. Then, remove the bay leaf.
16. Mix 1 tsp cornstarch and 1 tsp water together to create a cornstarch slurry. Then, add it in the pan/pot.
17. Remove the pan/pot from heat.
18. To assemble the Shepherd's pie, fill a 4-oz. ramekin with your beef filling, about ¾ of the way. For the remaining ¼ of the ramekin, layer on your mashed potatoes and even out the top.
19. Broil in the oven at 190°C / 375°F until the top becomes golden-brown!





LOBSTER SOUP

"This lobster soup tastes like it'd take days to make, but it actually takes two hours. I love this recipe because it's the perfect special occasion meal and bound to impress anyone!" -Skyler Bouchard



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@diningwithskyler



SERVING SIZE

4 bowls



TIME

2 hours



INGREDIENTS

- 4 cups seafood stock (can substitute with chicken stock)
- 4 lobster tails (thawed)
- Kosher salt
- 2 tbsp olive oil
- ¼ cup unsalted butter
- 1 yellow onion (diced)
- 2 stalks celery (diced)
- 1 large / 2 medium carrots (diced)
- 1 Calabrian chili (minced)
- 2 cloves garlic (minced)
- 1 ½ tbsp tarragon (finely chopped)
- 3 tbsp tomato paste
- ⅓ cup brandy / cognac (for a non-alcoholic substitute, use an extra ¼ cup seafood stock along with 2 tbsp apple cider vinegar)
- 1 lemon
- 1 bay leaf
- 2 tbsp long-grain white rice (e.g. Jasmine rice)
- 1 ¼ cup heavy cream
- Chives (for topping)

DIRECTIONS:

- For the stock, fill a stock pot with 4 cups seafood stock. Season with salt if the stock is unsalted. Bring to a boil, then reduce to a simmer.
- Add the lobster tails and cook for 5 minutes until they are bright red. Remove from the pot and set on a sheet pan.
- Using kitchen shears, cut down the underside of the lobster and split open the tail. Gently remove the lobster meat from the shell and set aside. Pour any leftover juice into the pot with the stock. Place the shells back in the stock pot. Simmer for 20 minutes.



4. Use this simmer time to prep the other ingredients for the bisque. When it's done, strain into a bowl and save for later in the recipe. When simmering, the amount of stock will reduce — make sure to add water back in if needed to keep it at 4 cups.
5. Add olive oil and 2 tbsp butter to a pot or dutch oven over medium heat. Sauté the onion, carrot, and celery. Season with a pinch of kosher salt. Cook for 5–7 minutes until softened and fragrant.
6. Add the Calabrian chili, garlic, and tarragon. Cook for 1–2 minutes until fragrant.
7. Add the tomato paste and let it caramelize for 5–7 minutes until the color is a deep maroon, and it smells sweet and nutty. Adjust the heat to high. Deglaze with brandy (or your preferred substitute). Let it bubble for at least 3 minutes to cook off the alcohol.
8. Add the reserved stock to the pot along with the juice of 1 lemon. Stir together. Add a bay leaf and the rice. Simmer uncovered on medium-low heat for at least 45 minutes.
9. Remove from heat and pour the mixture into a blender. Blend until smooth. Strain back into the pot over low heat through a fine mesh strainer. Add 1 cup heavy cream and stir together until smooth.
10. Before plating, chop up the lobster meat. Add 2 tbsp butter to a skillet on medium-high heat. Sauté the lobster for 1–2 minutes. Season with salt, pepper, and chives.
11. Pour the bisque into a bowl. Top with lobster meat and chives along with a swirl of heavy cream. You can also add some reserved fresh tarragon!





MUSHROOM SOUP

This creamy soup has been approved by the pickiest of eaters and is a go-to remedy for cold nights. Try it out for yourself!

SERVING SIZE

2-4 portions

TIME

1 hour

INGREDIENTS

- 2 cloves garlic
- 1 onion
- 2 cups brown mushrooms (chopped)
- 2 tbsp butter (for mushroom soup)
- 1-2 tbsp butter (for mushroom garnish)
- 2 ½ cups vegetable stock
- ¾ cup creme fraiche
- ¼ cup cream
- 1 tbsp soy sauce
- ½ tsp ground black pepper
- Handful brown mushrooms (fried; for garnish)
- 2 branches fresh thyme (for garnish)

DIRECTIONS:

1. Wash your ingredients before peeling and chopping mushrooms, garlic, and an onion. Set aside some mushrooms for garnish.
2. In a pot, melt 2 tbsp butter and add in the chopped ingredients. Sauté for 5 minutes over medium heat.
3. Add vegetable stock to the pot and raise the heat.
4. Once it boils, lower the heat back to medium and let it simmer for 15 minutes.
5. Add in the creme fraiche, cream, soy sauce, and black pepper. Cook for 5 minutes.
6. Purée the soup with a hand blender. Cook over low heat for 5 more minutes and prepare the garnish.
7. Melt 1-2 tbsp butter in a frying pan and fry up some chopped mushrooms. Add to the pot.
8. Garnish with a little thyme for a herby kick. Your soup is ready!





PUMPKIN SOUP

Pumpkins aren't only used for decorations - they can also make a sweet n' savory soup!

SERVING SIZE

2-4 portions

TIME

1 hour

INGREDIENTS

- 3 cups pumpkin
- 1 onion
- 1 carrot
- 3 tbsp honey
- 2 tsp salt
- 2 ¼ cups water
- ½ cup cream
- 3 tbsp butter
- Fresh cilantro (for garnish)

DIRECTIONS:

1. Peel and cut the pumpkin, onion, and carrot into cubes, and set aside.
2. In a pot, heat up butter and honey. Add in the vegetables and cook on high heat for 10 minutes. Stir occasionally until the vegetables start to soften and turn golden.
3. Add in salt and water. Bring the soup to a boil, and then simmer on medium heat for 10-15 minutes until vegetables are fully cooked.
4. Remove from heat. Add in the cream and purée the soup with a hand blender until it's nice and creamy. Garnish with some fresh cilantro.



WORD HARVEST

Can you pluck out the 20 words below from this field of letters?
Like Farming and cooking, patience is key.

1. Hay Day
2. Birthday
3. County Fair
4. Cookbook
5. Valley
6. Farmer
7. Recipes
8. Shepherd's Pie
9. Fishing

10. Dinner
11. Cooking
12. Mushroom Soup
13. Harvest
14. Greg
15. Lobster Soup
16. Chicken
17. Food
18. Fish Soup

L	N	T	S	E	V	R	A	H	D	G	S	M	Y
L	O	B	S	T	E	R	S	O	U	P	H	U	T
D	L	O	R	D	G	O	N	S	Y	K	E	S	O
H	P	Y	A	O	E	T	E	S	O	F	P	H	F
G	A	E	T	O	O	P	H	O	P	I	H	R	B
N	C	Y	F	F	I	C	B	E	G	S	E	O	I
I	E	K	D	C	I	K	R	T	E	H	R	O	R
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O	E	R	H	O	Y	C	H	H	G	O	S	S	H
O	K	Y	C	H	S	H	R	I	S	U	P	O	D
C	C	R	E	N	N	I	D	I	N	P	I	U	A
L	I	F	A	R	M	E	R	G	R	G	E	P	Y
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Once you're done, unlock the answers in the Answer Key on page 65!

DESSERT

Dinner can't really be the last meal of the day... because there's always room for dessert! We've packed this section with cakes, pies, ice creams, and other sugary treats no sweet tooth can resist.





RED BERRY CAKE

Starting with a cookie base on the bottom and adding layers of cream and jam, this red berry cake is a Hay Day dream with a literal cherry on top!

SERVING SIZE

1 cake

TIME

5 hours 30 minutes

INGREDIENTS

- 1 cup brown sugar cookies (i.e. Bastogne cookies or graham crackers)
- ¼ cup butter
- 9 gelatin sheets
- ¾ cup cream (whipped)
- 2 egg whites
- 1 ⅓ cups cream cheese (i.e. Philadelphia Cream Cheese)
- ½ cup white sugar
- 1 cup Raspberry-Cherry jam (for jam layer)
- 3 tbsp Raspberry-Cherry jam (for cream layer)
- 1 or more cherries (for decoration)

DIRECTIONS:

1. Start off with the cookie base! Make the crumble by putting the cookies in a blender.
2. Melt the butter and add it to the cookie crumbs. Blend and set aside.
3. Time for the jam layer — soak 5 gelatin sheets in cold water for about 5 minutes.
4. Add 1 cup Raspberry-Cherry jam in a cold saucepan and warm it up on low heat.
5. Add the soaked gelatin into the pan and stir it in with the jam.
6. Bring to a boil and let it cool down to room temperature. Set aside.
7. Up next, we have the cream layer! Soak the remaining 4 gelatin sheets in cold water for about 5 minutes.
8. This step is similar to steps 4 to 6. Put 3 tbsp Raspberry-Cherry jam under low heat and add in the soaked gelatin sheets. Bring to a boil before letting it cool down.
9. While you wait, whip the egg whites and sugar in a mixing bowl until it's foamy and stiff.

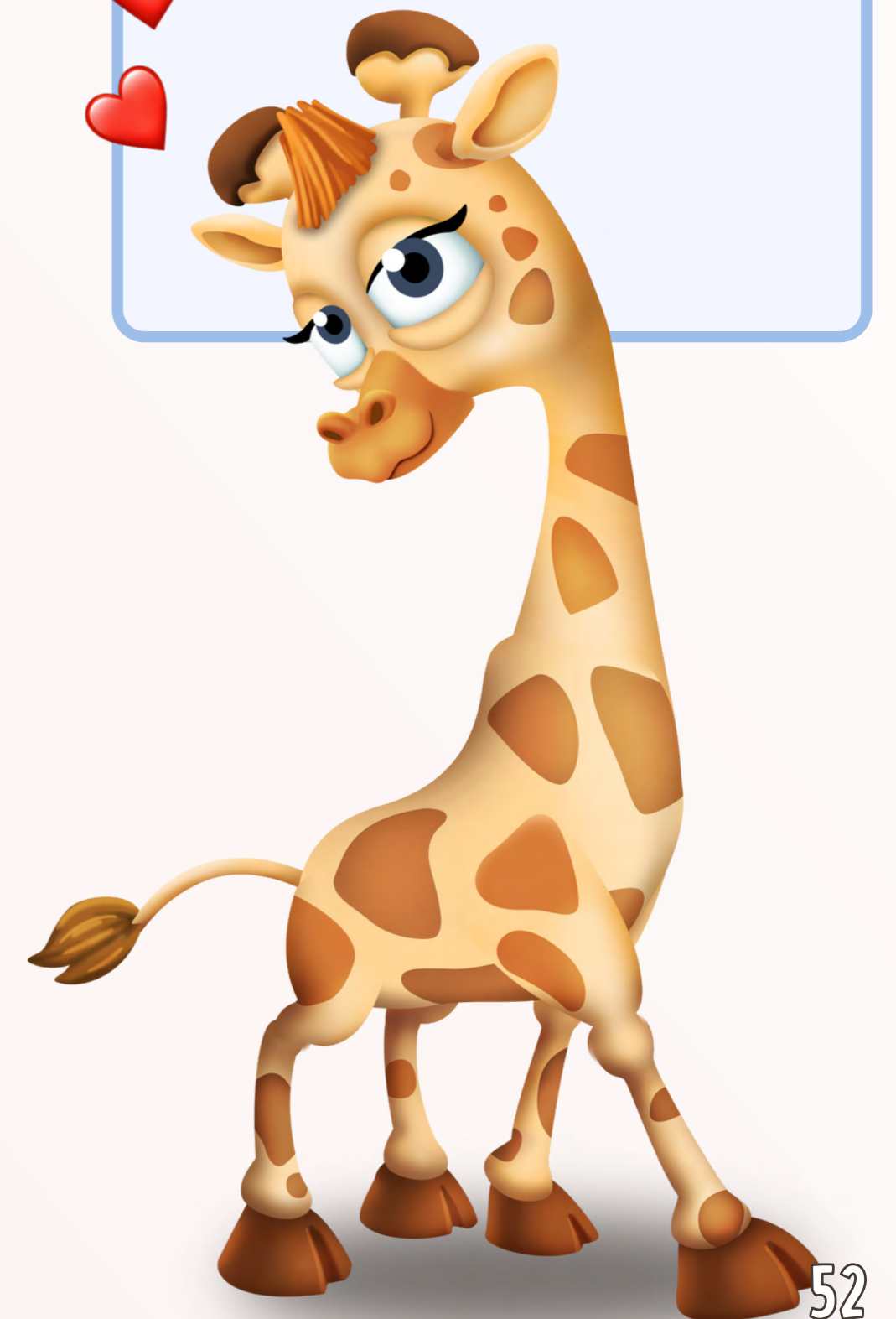


10. Mix the jam and gelatin mixture with the cream cheese, then add the whipped cream and egg foam.
11. Stir until consistent, and then set aside. It isn't a red berry cake without layers. Cover the bottom of the baking pan with baking paper.
12. Press in the crumb mixture to the baking pan until you have an even, flat layer.
13. Pour half of the cream filling on top of the crumbled cookie base.
14. Add half of the jam filling on top of the cream layer. Place the cake in the fridge for 10 minutes.
15. Remove from the fridge to pour in the rest of the cream filling, followed by the jam filling.
16. This time, refrigerate the cake for at least 4 hours. Decorate with a cherry... or as many as your heart desires. Enjoy this sweet treat!



QUICK TIP

When removing the cake from the baking pan, go around the inside of the pan with a hot knife. This will help loosen the sides for a perfect red berry cake!





PINEAPPLE CAKE

"I inherited my love for tropical flavors from my Grenadian mom, so it was impossible to resist recreating Hay Day's Pineapple Cake and adding a sweet surprise inside."-Yolanda Gampp



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 @yolanda_gampp

SERVING SIZE

1 cake

TIME

1 hour 45 minutes

INGREDIENTS

- 3 $\frac{3}{4}$ cups all-purpose flour
- 3 $\frac{3}{4}$ tsp baking powder
- $\frac{3}{4}$ tsp table salt
- 1 $\frac{1}{2}$ cup unsalted butter (room temperature)
- 3 cups sugar
- 1 $\frac{1}{2}$ tsp pure vanilla extract
- 6 large eggs (room temperature)
- 1 $\frac{1}{2}$ cups whole milk (room temperature)
- 1 cup crushed pineapple (drained well)
- Yellow gel food coloring
- Pineapple rings (in juice)
- Maraschino cherries

DIRECTIONS:

1. Preheat oven to 175°C / 350°F. Line an 8-inch square pan with parchment paper and set aside. Grease a 10-inch bundt pan well with shortening or cooking spray and set aside.
2. Strain your crushed pineapple in a large strainer over a bowl, using a rubber spatula to squeeze out the extra juice. Set aside.
3. Sift the flour, baking powder, and salt into a medium bowl and whisk together. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter, sugar, and vanilla on medium speed for about 8 minutes, until light and fluffy.
5. Add in two eggs at a time, beating them in until they're fully incorporated before adding in more. Scrape down the sides of the bowl with a spatula when necessary.
6. Add the flour mixture in four parts, alternating with the milk in three parts, beating just until each addition is incorporated before adding the next. Do not overmix.
7. Separate the batter into two separate bowls: 1 $\frac{1}{2}$ pounds of batter into one bowl, and 3 pounds of batter into another bowl.



8. Color the 1 ½ pounds of batter with 6 drops of yellow gel food coloring. Pour into the 8-inch square pan and bake in the oven for around 45 minutes, rotating the pan halfway through. Use a toothpick in the center to see if it's ready — if it comes out clean, remove from the oven and cool completely.
9. Once your cake is fully cooled, remove the parchment paper and transfer it onto a revolving tray. Use a large serrated knife to remove the caramelization on the top and bottom of the cake. Use the flower-shaped cutter to cut out shapes that look like pineapples ("pineapple flowers"). Set aside.
10. Add in the drained, crushed pineapple into the 3 pounds of batter and mix until combined. Do not overmix.
11. Use a rubber spatula to place approximately ¾ of the pineapple cake batter into the bottom of the 10-inch bundt pan. With a large spoon, create a well around the center of the batter.
12. Carefully place the "pineapple flower" cake cut-outs into the well, making them stand up and evenly spaced.



13. Use a spoon to carefully scoop the remaining pineapple cake batter in between the gaps and to cover the "pineapple flowers".
14. Place the cake pan onto a baking tray, and bake in the oven for about 1 hour, until a toothpick inserted in the center comes out clean. Rotate the pan halfway through.
15. Transfer to a wire rack and let the cake cool completely in the pan. Cover tightly with plastic wrap and refrigerate overnight. Loosen the edges with a straight spatula, invert the pan to remove the cake. Here's a tip: if the cake does not slide out easily, you can use a blowtorch to slightly warm up the pan to release the cake!
16. Decorate the pineapple cake with slices of pineapple rings and maraschino cherries!





LEMON PIE

"A delicious tart lemon pie with a butter pastry crust, topped with whipped cream to look exactly like the lemon pie From Hay Day!" –Rosanna Pansino



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@rosannapansino

SERVING SIZE

1 pie

TIME

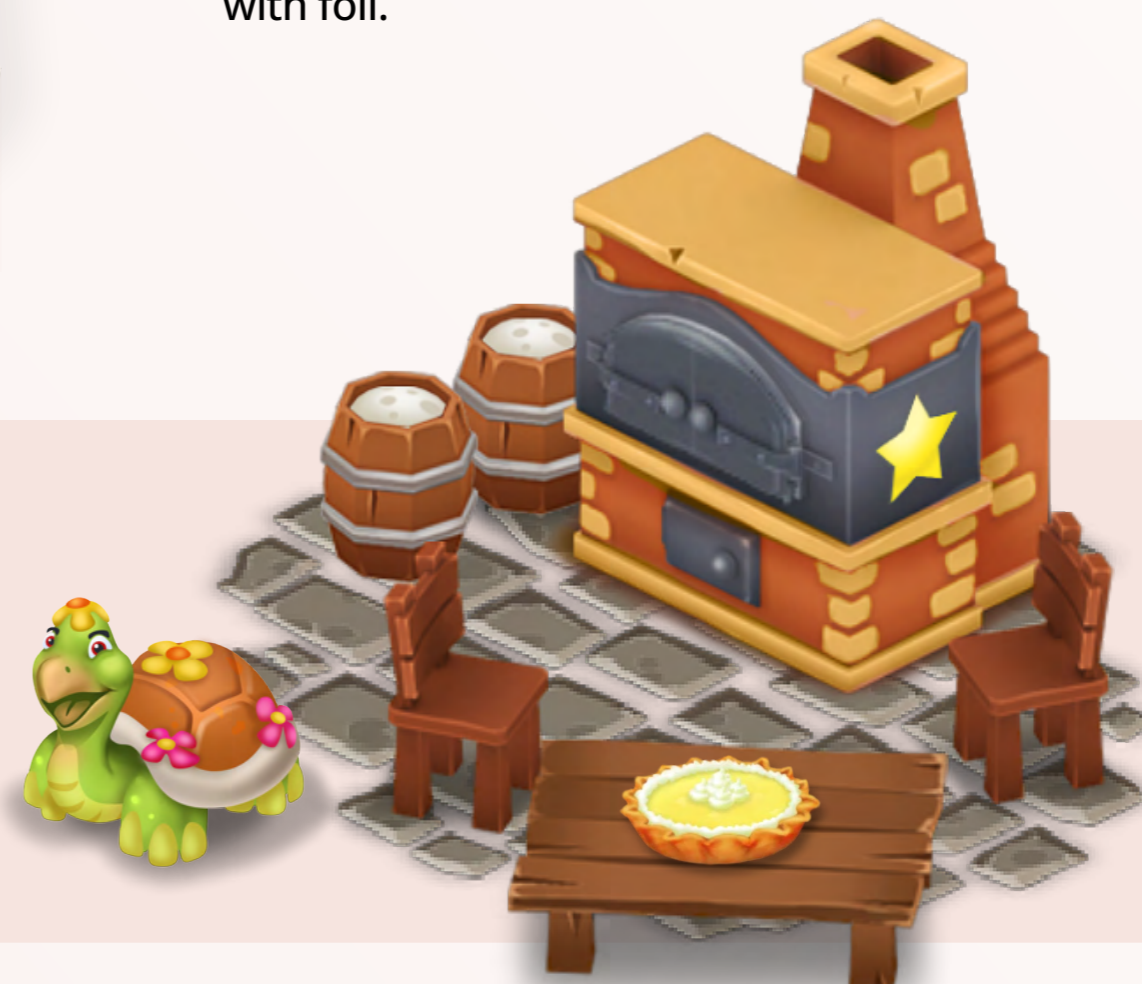
3 hours

INGREDIENTS

- 1 ¼ cup all-purpose flour
- ½ tsp salt (for pie crust)
- ¼ tsp salt (for lemon filling)
- ¼ tbsp sugar (for pie crust)
- 1 ½ cup sugar (for lemon filling)
- 1 stick (4 oz.) unsalted butter (cold and cubed, for pie crust)
- 3 tbsp unsalted butter (for lemon filling)
- 3 tbsp ice water
- ½ cup cornstarch
- 1 ½ cup heavy cream (for lemon filling)
- 1 cup heavy cream (cold, for whipped cream)
- 1 ½ cup milk
- ¾ cup lemon juice
- 4 egg yolks
- ½ tsp vanilla
- 3 drops yellow food color
- ¼ cup powdered sugar

DIRECTIONS:

- Let's start with the pie crust! In a stand mixer with a paddle attachment, mix flour, ½ tsp salt, ¼ tbsp sugar, and 1 stick of cold, unsalted butter until a coarse meal forms (around 5 minutes). Add ice water and mix until combined.
- Wrap the dough in plastic wrap and chill for 30 minutes.
- Roll out the dough on a floured surface, press into the pie pan, pinch edges, and then freeze for 30 minutes.
- Dock the dough with a fork, and then line the dough with foil.



5. Fill the pie with pie weights and bake at 190°C / 375°F in the oven for 15–20 minutes. Remove the foil and pie weights and bake for 10–15 more minutes until the bottom is beginning to brown. Remove from the oven and let cool completely.
6. Moving on to the lemon filling. In a medium saucepan, combine 1 ½ cup sugar, ¼ tsp salt, cornstarch, milk, 1 ½ cup heavy cream, vanilla, food color, and lemon juice.
7. Whisk over medium heat until it's thickened and bubbly (around 2 minutes). Temper in the egg yolks, and then cook for 2 more minutes.
8. Remove saucepan from heat, add in 3 tbsp unsalted butter, and whisk until smooth. Pour into the prepared pie shell. Let the pie chill in the fridge for 1 hour to set.
9. For the whipped cream, whip 1 cup heavy cream and powdered sugar until stiff peaks form. Scoop into a piping bag fitted with tip 2A.
10. Take the pie out of the fridge. Pipe whipped cream along the edges and in the center of the pie.





PEANUT BUTTER MILKSHAKE

Whip up this milkshake masterpiece to satisfy your sweet tooth. This one looks just like Hay Day's, but it's better because you can actually taste it.

SERVING SIZE

2-4 glasses

TIME

30 minutes

INGREDIENTS

- 3 bananas
- $\frac{3}{4}$ cup milk
- 2 cups vanilla ice cream
- 1 tbsp peanut butter (for whipped cream)
- 2 tbsp peanut butter (for milkshake)
- 2 $\frac{1}{4}$ cups cream
- 2 tbsp brown sugar
- Roasted salted peanuts (for decoration)
- Chocolate syrup (for decoration)

DIRECTIONS:

1. Use a mixer or whisk to whip your cups cream, brown sugar, and 1 tbsp peanut butter in a bowl.
2. Mix until you have nice, thick, and fluffy consistency.
3. Fill a piping bag with the whipped cream, and set it aside for later.
4. Combine bananas, milk, and 2 tbsp peanut butter in a blender and begin blending.
5. Stop blending to add in the ice cream — you can either add it in bit by bit or all at once. The more ice cream you put in, the creamier and thicker your milkshake will be.



6. Continue blending until the milkshake is well combined.
7. Pour the blended mix into medium-sized glasses and place a generous amount of the peanut buttery whipped cream on top.
8. (Optional) Drizzle some chocolate syrup and sprinkle some salted peanuts for an extra Hay Day touch!





STRAWBERRY CAKE

"The combination of fresh strawberries with the jam gives a sweet, tart taste, and it's perfect for an outdoor picnic or party like Hay Day's 10th birthday celebration." -My Nguyen



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@myhealthydish

SERVING SIZE

1 cake

TIME

55 minutes

INGREDIENTS

- 2 cups flour
- ½ cup sugar (for strawberry jam)
- 1 tbsp baking powder
- ⅓ cup butter (room temperature)
- 1 cup milk
- 1 egg
- ½ tsp salt
- 2 cups heavy cream
- 2 cups strawberries (sliced)
- 1 tsp lemon juice
- For whipping cream:
 - 1 tsp vanilla extract
 - ¼ cup sugar
- For shortcake:
 - ⅔ cup sugar
 - 1 tsp vanilla extract

DIRECTIONS:

1. In a stand mixer bowl, add flour, ⅔ cup sugar, and baking powder. Using a stand mixer, spin on a low setting and then add butter, milk, egg, 1 tsp vanilla extract, and salt. Mix for 1–2 minutes. Batter should be slightly thick instead of runny, like typical cake batter.
2. Preheat oven to 175°C / 350°F.
3. Spray two 9-inch cake pans with non-stick oil and spread batter evenly.
4. Bake the shortcakes in the oven for 25 minutes, or until they're golden brown.
5. Cool for 10 minutes, remove from molds, and cool for another 20–30 minutes.
6. While the cakes bake, start on the strawberry jam. Heat up a saucepan on medium heat and add 2 cups strawberries, ½ cup sugar, and 1 tsp lemon juice. Simmer for 15–20 minutes. The jam will thicken even more as it cools — remove from heat and cool for 30 minutes.
7. Wash and dry the stand mixer bowl to make the whipping cream. Then, pour in 2 cups heavy cream, ¼ cup sugar, and 1 tsp vanilla extract. Whip on low and slowly increase speed to high until stiff peaks.
8. Layer half of the whipping cream on one slice of cake, top with sliced strawberries and then all of the strawberry jam. Then, place the second layer of cake on top with the rest of the whipping cream and more sliced strawberries.



DESSERT DERBY

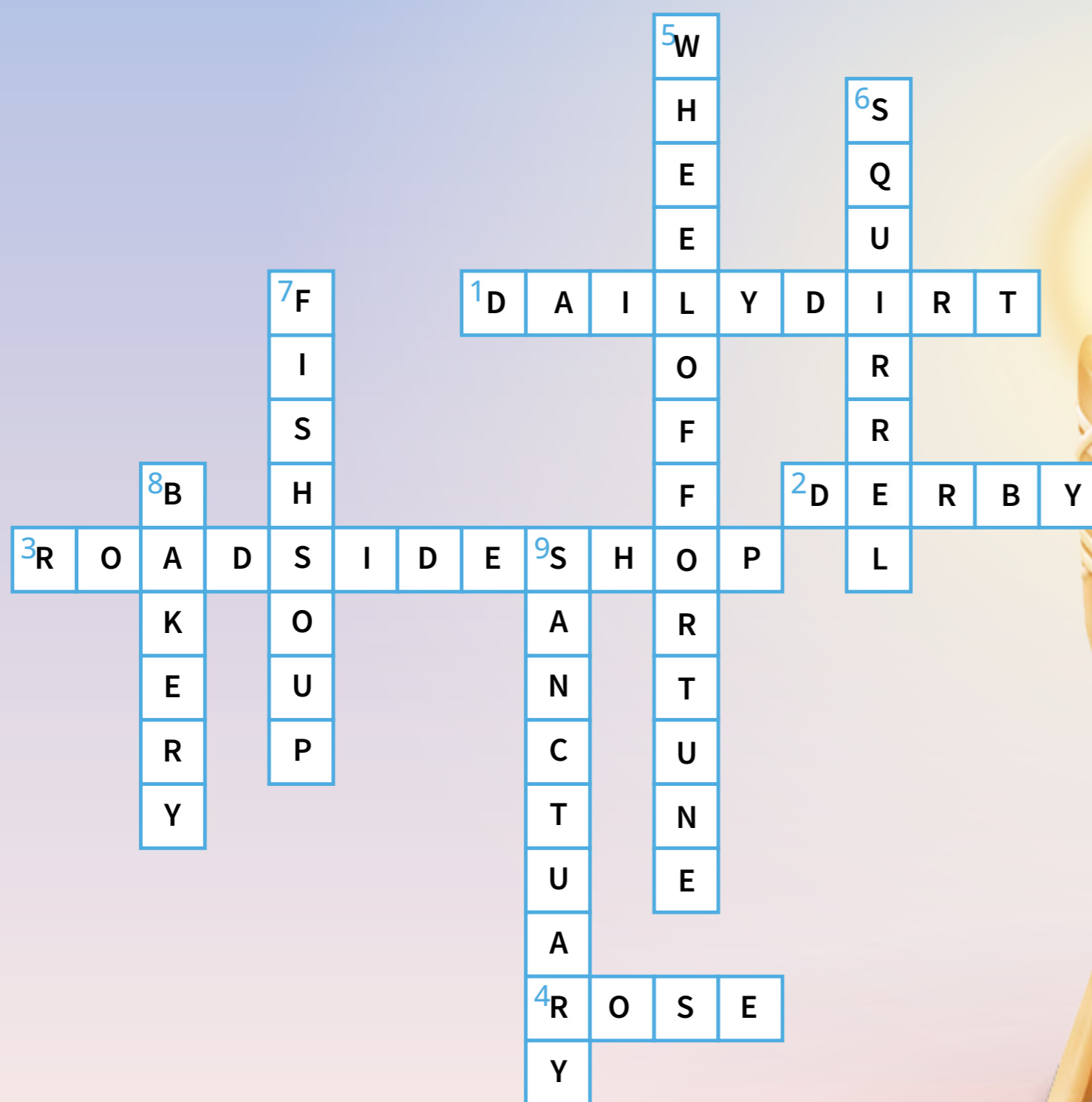
Ready, set, bake! See how much time you have to participate in the special Dessert Derby. Depending on how you place, you'll end up with a pie, milkshake, or cakes! All of the tasks are recipes, and we've outlined how long each takes.

Time To Make

0 1			1H 30M
0 2			55M
0 3			3H
0 4			5H 30M
0 5			30M

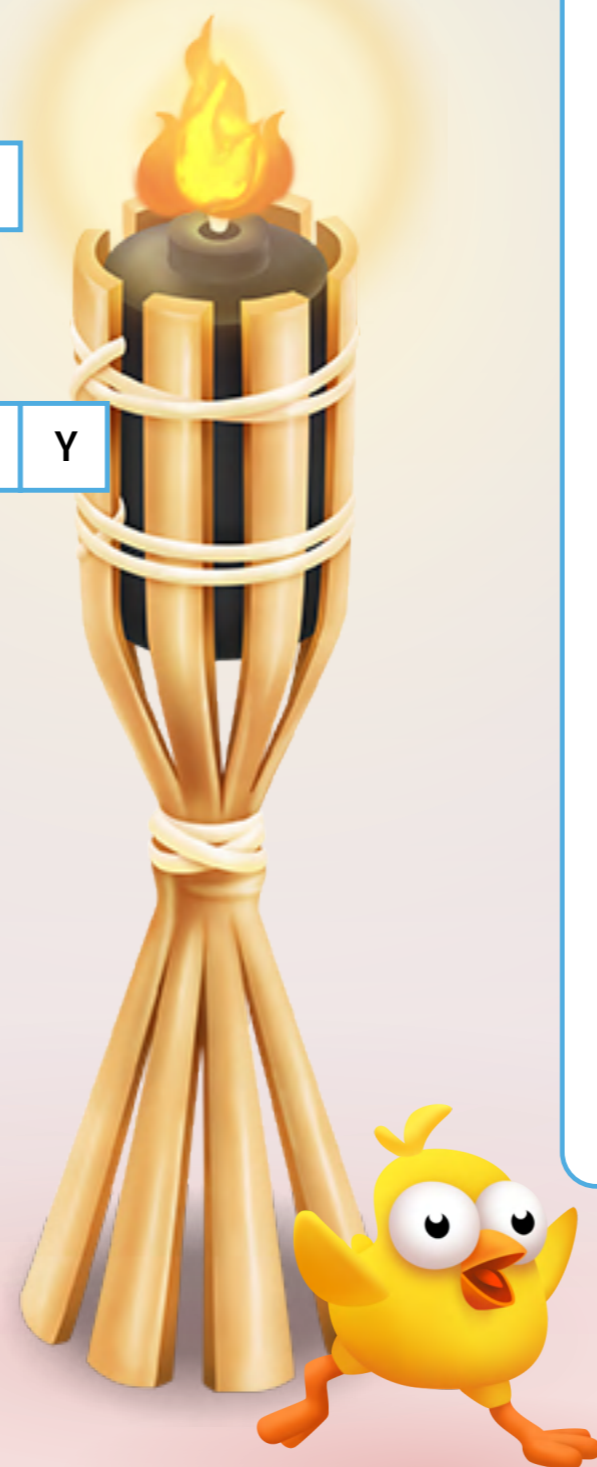
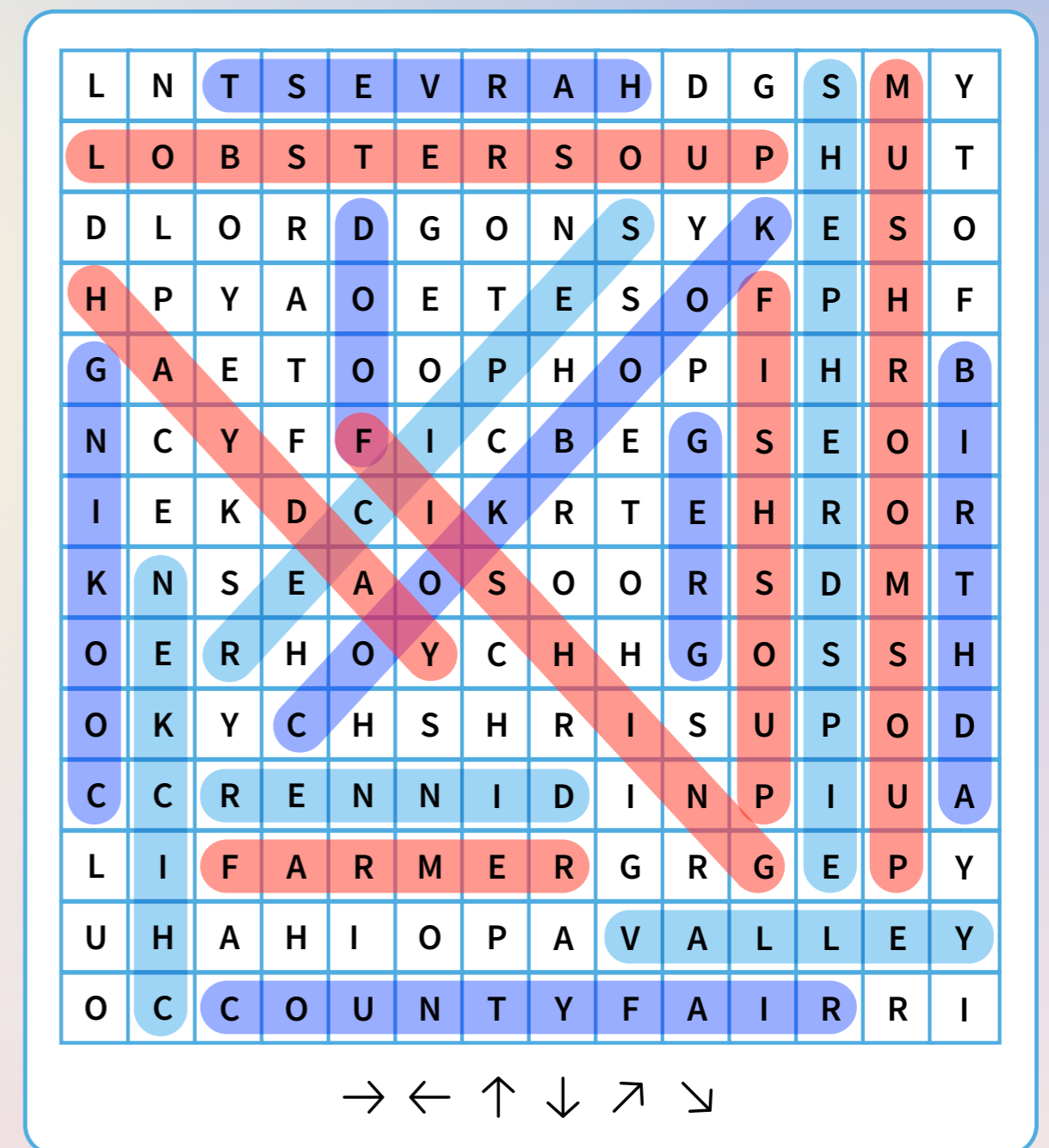
CROSSWORD PUZZLE

ANSWER KEY



WORD HARVEST

ANSWER KEY



FARMERS FOR FARMERS

As part of the 10th Birthday Fair celebration, the Hay Day community is participating in an in-game Global Event called Farmers For Farmers. Once Hay Day Farmers reach the global community goal, Hay Day will make a donation to Rodale Institute, our nonprofit partner. This will help real-life Farmers learn how to create healthier soil in order to grow healthier Food For healthier people.

Through Rodale Institute, Farmers will train in regenerative farming practices that have many benefits to healthy living.



HEALTHY SOIL = HEALTHY FOOD = HEALTHY PEOPLE



Image: Rodale Institute

Regenerative Farming is a lot like playing Hay Day: every time you play, you want to learn, level up, and find better ways of taking care of your farm and community. Each year, farmers want their fields to produce healthier crops than the last season's to ensure long-lasting nourishment for generations of people.

Healthy soil leads to healthy food, forming the foundation for healthy people and a thriving planet! For you and me, that means trying to buy organic and locally whenever possible. Eating seasonally and supporting local or independent farmers like Matthew (check out his recipe after this section), who pride themselves on nurturing their soil and surrounding communities, are great ways to keep ourselves and the planet healthy.

The term "regenerative farming" started with Bob Rodale, the son of Rodale Institute's Founder, J.I. Rodale. In the 1980s, Farming communities started taking the idea of sustainability to heart. But aside from just sustaining and maintaining the health of the soil, Bob wanted to go a step further and aim to actively improve farming practices.

Regenerative organic agriculture focuses on using cover crops, rotating crops, composting, and does not allow the use of genetically modified organisms (GMOs), toxic herbicides and pesticides, or any synthetic fertilizers.



Image: Rodale Institute



Image: Rodale Institute



Image: Rodale Institute



Image: Rodale Institute

It's a way to continually improve the land to grow more nutritious and tastier food.

Learn more about regenerative farming on Rodale Institute's website: rodaleinstitute.org

Rodale Institute is a nonprofit dedicated to growing organic farming through rigorous research, farmer training, and consumer education. Widely considered the global leader in regenerative organic agriculture, Rodale Institute has been researching the best practices of organic agriculture and sharing findings with farmers, scientists, and consumers throughout the world since 1947.



Matthew RaiFord

SERVING SIZE

12 pancakes

TIME

12 minutes

INGREDIENTS

- 1 cup yellow cornmeal
- 2 cups self-rising flour
- 1 tsp pink Himalayan / kosher salt
- 3 large eggs
- 3 tbsp salted butter (melted)
- 1 cup buttermilk
- 1 tbsp locally-sourced honey
- Clarified unsalted butter / ghee (melted)

PANCAKES

**BONUS
RECIPE**

More specifically, these are my great-grandmother Florine's Buttermilk Griddle Cakes. She used to make these cornmeal pancakes right on the big, round top burners of an old potbelly stove.

Just as you appreciate when someone buys the goods in your Hay Day Roadside Shop - your local Farmer, like me, appreciates your support! Many of the ingredients in this recipe, such as honey, buttermilk, and eggs, are things you can easily purchase from local, regenerative organic farmers in your area. Small Farmers like us are the backbone of a better Food system as we help increase biodiversity and create stronger communities. Our Farming practices sequester carbon, keep your water clean, and support your local economy.



DIRECTIONS:

1. Preheat the oven to 93°C / 200°F. Line a baking sheet with parchment paper.
2. Combine the cornmeal, flour, and salt in a large bowl and create a well in the center. In a separate bowl, whisk together the eggs, salted butter, buttermilk, and honey. Pour the wet ingredients into the well of the dry ingredients and whisk together until just incorporated and no lumps are left. Let batter sit for 10 minutes.
3. Place a cast-iron skillet over medium heat for 2 minutes, then pour 1 tbsp clarified butter to coat the bottom of the pan.
4. Using a regular-sized ice cream scoop or ladle, spoon 2 to 3 griddle cakes into the hot skillet, making sure not to crowd the pan. Cook each cake for 1 minute, or until the edges appear dry. Flip using a long, broad spatula. Cook for about 1 more minute, until golden brown.
5. Remove the cakes from the pan, place them on the prepared baking sheet in the preheated oven to keep them warm as you cook the rest of the griddle cakes. Serve warm with butter and syrup, jelly, or compote.

Image: Paprika Southern

EPILOGUE

This may be the end of the cookbook, but that doesn't mean we have to stop celebrating! Remember to snap some pics of your favorite recipes and share them on social media for everyone to see.

#HAYDAYKITCHEN



WE LOOK
FORWARD TO
THE NEXT
10 YEARS!

SEE YOU IN HAY DAY!





