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# COFFEY COUNTY 4-H COOKBOOK

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2019-2020



A Digital Gift From Coffey County 4-H Council  
For Everyone Affected by the 2020 COVID-19 Pandemic



K-State Research & Extension- Coffey County  
PO Box 269  
Burlington, KS 66839  
620-364-5313

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*Recipes in this book are the 4-H project work of Coffey County 4-H youth ages 7-18 years old.  
Please keep this in mind as you attempt these recipes at home.*

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## Bars

### **Baked Apple Pie Layer Bars**

2 ½ Cups Sifted Flour	Milk	1 Tsp Cinnamon
1 Tbs Sugar	2/3 Cup Cornflakes	
1 Tsp Salt	½ Cup Apple Sauce	
1 Cup Shortening	5 Cups Sliced, Peeled Apples	
1 Egg, separated	¼ Cup Sugar	

Glaze: 1 Cup confectioners Sugar  
2 Tbs Lemon Juice

Sift together flour, sugar, salt. Cut shortening in with pastry blender or two knives. Put egg yolk into measuring cup and add milk to make 2/3 cup. Add to shortening mixture. Mix just enough until dough shapes into a ball. Roll out half the dough into a 15x11 inch rectangle. Transfer to baking sheet. Cover with corn flakes. Mix apple sauce together with apple slices and add mixture to the top of corn flakes. Mix sugar and cinnamon. Sprinkle over apple mixture. Roll out half of dough for top crust. Place over apples. Pinch edges together. Beat egg white until stiff and spread top crust. Bake in 400 degree oven for 40 minutes. Cut into 16 squares.

Glaze: Combine confectioners' sugar and lemon juice to make the glaze. While hot, drizzle glaze over top.

### **Cherry Bars**

1 Cup Oleo	½ tsp Baking Powder
1 ¾ Cup Sugar	1/8 tsp Salt
4 Eggs	1 (21 oz) Can Cherry Pie Filling
1 tsp Vanilla	Powdered Sugar Glaze

Combine oleo, sugar, eggs, and vanilla. Beat with mixer for 2 minutes. Sift flour, baking powder and salt together and add to first mixture. Reserve 1 ½ cups batter. Spread remaining batter in greased 10x15 inch jellyroll pan. Cover with pie filling. Drop reserved batter over top, teaspoonful by teaspoonful. Bake at 350 for 35-40 minutes. Frost while warm with a glaze like icing of powdered sugar, oleo, milk and vanilla, drizzling over bars. Cool before cutting into bars.

## Chocolate Fudge and Raspberry Bars

1 C Unsalted Butter, at room temp	½ C Brown Sugar, Packed
2 Cups All Purpose Flour	¼ Tsp Salt
1 Cup Dark Chocolate Chips	1 Cup Mini, Semi-Sweet Chocolate Chips
1 Can (14 oz) Sweetened Condensed Milk	6 oz fresh raspberries

Preheat oven to 350. Spray a 9x13 pan with non-stick cooking spray. In large bowl, beat butter until creamy. Beat in brown sugar, flour, and salt until crumbly. Press 1 ¾ Cups of crumb mixture into the prepared pan. Bake for 12 minutes. In small sauce pan, combine the condensed milk and dark chocolate chips. Heat over medium heat until chocolate has melted, stirring constantly. Remove the crust from the oven, and pour the condensed chocolate mixture over the crust, spreading gently. \*\*\* You want to be really gently when spreading the hot chocolate, as the crust is not fully baked so it will lightly lift up when you pour and spread the chocolate.\*\*\* Sprinkle the remaining crumbs over the chocolate layer; top with fresh raspberries and mini chocolate chips. Bake for 25 minutes. Cool the pan on a wire rack before cutting.

## Goosey Oreo Cookie Bars

1/3 Cup of Unsweetened Cocoa Powder	2/3 Cup Brown Sugar
½ tsp Baking Soda	¼ Cup Granulated Sugar
¼ tsp Salt	1 tsp Vanilla
2 ¼ Cups All Purpose Flour	1 Large Egg
½ Cup Butter, Softened	½ Cup White Chocolate Chips
6 Oreo Cookies, Chopped	½ Cup Sweetened Condensed Milk

Preheat oven to 350. Line 9x9 square pan with foil and spray with cooking spray. In a medium bowl whisk together cocoa powder, baking soda, salt and flour. Set aside. In a bowl of an electric mixer fitted with the paddle attachment, cream butter and both sugars. Mix in egg and vanilla and mix until smooth. Add dry ingredients and mix until combined. Press half the dough into the bottom of prepared pan. Sprinkle with white chocolate chips and Oreos. Drizzle with sweetened condensed milk. Drop remaining dough by spoonful over the top and spread lightly with your fingers. Some of the filling will show through, try to seal the edges as much as possible. Bake for about 27-30 minutes until the top loses its glossy sheen and they look dry on top. The center may jiggle just a bit still. Cool completely before cutting into bars.

### **Lemon Bars Supreme (Betty Crocker)**

1/3 Cup Water  
3 Eggs  
Crust Mix  
Filling Mix

Heat oven to 350. Any Type of pan. Stir filling mix, water, and eggs into a medium bowl a few lumps will remain. Set aside. Press ready mix crust (dry) into bottom of ungreased pan- 8 or 9 inch square pan. Bake 10 minutes. Stir filling mixture again. Pour over hot crust. Bake 27-32 minutes or until it begins to brown. Cool completely. Sprinkle with powdered sugar if desired. For ease in cutting, use wet knife. Store tightly covered.

### **Peanut Butter Cheerio Bars**

¾ Cup Peanut Butter  
½ Cup Honey  
3 Cups Cheerios

Line an 8x8 pan with aluminum foil. Set aside. Cook peanut butter and honey over medium heat, stirring constantly until completely melted and blended. Remove from heat and stir in cereal. Mix until evenly coated. Refrigerate for 1 hour before cutting into bars. Store any remaining in refrigerator.

### **Peanut Butter Granola Bars**

½ tsp Vanilla  
¼ Cup Chocolate Chips  
¼ Cup Brown Sugar  
2 Cups Quick Oats  
1 Cup Peanut Butter

½ Cup Honey  
2 Cups Rice Crispies  
½ Cup Peanuts

Line 8x8 pan with parchment paper leaving excess on each side for lifting. Combine oats, peanuts, and rice crispies in large bowl and mix well. Set aside. Combine peanut butter, honey and brown sugar. Microwave on high for 1 minute. Remove and stir. Microwave for another minute. Stir in vanilla and stir 30 seconds. Pour microwaved mixture over dry mixture and incorporate evenly. Pour onto prepared pan. Press down to form an even layer. Sprinkle chocolate chips evenly over top. Refrigerate for 30 minutes. Remove from pan using parchment paper and cut into squares.

## **Peanut Butter & Oatmeal Dream Bars**

1 Cup Butter, melted	1 Cup Brown Sugar
1 tsp Baking Soda	2 ¼ Cup Quick Oatmeal (Not Instant)
1 ½ Cups Flour	1 tsp Salt
½ Cup Peanut Butter	1 Can Sweetened Condensed Milk
King Sized Reese's Peanut Butter Cups	1 Cup Chocolate Chips

Preheat oven to 350. Line a 9x13 inch pan with tin foil and spray with Pam. In a medium mixing bowl, mix the melted butter, sugar, soda, oatmeal, flour, and salt until it becomes a crumbly texture and set aside a little more than 1 cup worth of the crust mixture. Press the remaining crust into your prepared pan. Bake for 10 minutes. While the crust is cooking, in a small bowl, stir the peanut butter and sweetened condensed milk together. Once the crust has baked, pour and spread peanut butter filling over the baked crust in an even layer. Be careful not to pull up the warm crust while spreading your mixture. Evenly sprinkle the reserved crumbs on top of the peanut butter and sweetened condensed milk mix. Bake at 150 for about 15 minutes. After 15 minutes, remove from the oven and sprinkle the chopped candy bars and chocolate chips on top. Return to the oven and bake for another 5 to 10 minutes or until topping is light golden brown and the chocolate chips and bars are melting. Allow to cool before cutting and serving.

## **Millionaire's Shortbread Bars**

Crust:

1 Cup All Purpose Flour
1/3 Cup Dark Brown Sugar
2 tsp Cornstarch
¼ tsp Salt
1 Stick of Cold, Unsalted Butter
1 Tbs Ice Water
1 Large Egg Yolk

Preheat oven to 350. Line 9 inch square pan with aluminum foil, pushing the foil neatly into the corners and up the sides of the pan, using two pieces if necessary to ensure that the foil overlaps all edges (the overhang will help removal from the pan). Spray the foiled pan with nonstick cooking spray or grease with butter. In a bowl, combine the flour, brown sugar, cornstarch and salt. Mix until well combined and no lumps of brown sugar remain. Add the butter and mix until a coarse meal forms. Add the ice water and egg yolk and blend until moist clumps form. Dump the dough into the prepared pan and press with your fingers into an even layer. Dusting your fingers with flour will help if the dough is too sticky. Pierce the dough all over with a fork and bake until golden, about 20 minutes. Set aside to cool.

Caramel Layer:

1 (14oz) Can Sweetened Condensed Milk
½ Cup Dark Brown Sugar
6 Tbs Unsalted Butter
2 Tbs Golden Syrup

1 tsp Vanilla Extract  
Generous Pinch of Salt

Whisk the condensed milk, brown sugar, butter, golden syrup, vanilla and salt together in a medium saucepan over medium heat until the sugar dissolves, the butter melts, and the mixture comes to a boil. Attach a candy thermometer to the side of the pan and boil gently whisking constantly until the caramel is thick and the temperature registers 225, about 6 minutes. Pour the caramel over the warm crust; cool for about 15 minutes, or until caramel is set.

Chocolate Layer:

6 Ounces Semi-Sweet Chocolate, broken into pieces  
3 Tbs Heavy Cream

Place the chocolate and cream in a microwave safe bowl. Microwave in 20 second intervals, stirring in between, until the chocolate is about 75% melted. Stir, allowing the residual heat in the bowl to melt the remaining chocolate until smooth. (If necessary, place the chocolate back in the microwave for a few more; just be sure not to overheat or the mixture will curdle.) Spread the chocolate over the caramel layer. Refrigerate the bars until the chocolate is set at least 1 hour. Using the foil overhang, lift the bars out of the pan and transfer to a board. Refrigerate until ready to serve.

### **Sugar Cookie Cake Bars**

For the Bars:

1 Cup Butter, softened	1 tsp Almond Extract
2 Cups Sugar	5 Cups Flour
4 Large Eggs	1 tsp Salt
1 tsp Vanilla Extract.	¾ tsp Baking Soda

Preheat oven to 375. Lightly Coat a half sheet (13x 18) with non—stick baking spray.

Cream the butter, sugar, vanilla extract and almond extract together in bowl of your stand mixer, fitted with paddle attachment. You can also use a hand mixer if needed. Gradually add in the eggs, one at a time and beat until mixed. In a separate bowl, sift together the flour, salt, and baking soda. Slowly add the dry ingredients to the wet and mix until a dough forms. Transfer dough to the prepared baking sheet and press into an even layer. Bake for 12-15 minutes then let cool completely.

For the Icing:

1 Cup Butter, softened	4 to 4 ½ Cups Powdered Sugar
1 tsp Vanilla Extract	3 to 4 Tbs Heavy Cream
1 tsp Almond Extract	a touch of Rose Icing Color (pink)
Pinch of salt	Sprinkles (as desired)

Beat the butter, salt and extracts in the bowl of your stand mixer (or use a bowl and hand mixer), until light and fluffy. Add in the powdered sugar and turn on low speed until the powdered sugar has been incorporated, then increase speed to medium. Gradually add in the heavy cream until desired consistency is reached. If using icing color, add just a touch (a little goes a long way),

then mix into icing. Adjust amount if needed. Spread the icing over the cooled bars and decorate with sprinkles if desired. Keep bars covered (no need to refrigerate, but you can if you want.) Enjoy!

### **Sunflower-Lemon- Honey Bars**

1 Cup Flour	¾ cup Honey
1 Cup Sunflower Flour	¼ Tsp Salt
½ Cup Butter	1 Tsp baking Powder
½ Cup Confectioners Sugar	2 Tbs Cornstarch
3 eggs	2 Lemons, Grated (rind and juice)
¾ Cup Sugar	

Combine flours and confectioners' sugar. Blend in butter as for pie crust. Pat evenly in bottom a 9x13 inch pan. Bake 20 min at 350. Meanwhile, beat together eggs, sugar, honey, baking powder, cornstarch, salt and lemon juice/rind. Pour over baked crust. Return to oven for 25-30 minutes. Cool. Cut into bars or squares.

### **Toffee Bars**

2 1/3 Cup Flour	14 Ounce Can Sweetened Condensed Milk
2/3 Cup Light Brown Sugar	10 Ounce Package Toffee Bits
¾ Cup Butter	
1 Egg	
2 Cup Chocolate Chips	

In a large bowl, stir together flour and brown sugar. Cut in butter. Add egg and mix well. Stir in 1 ½ Cups Chocolate Chips. Save back 1 ½ Cups of mixture. Press crumb mixture into a greased 13x 9 inch pan. Bake 10 minutes at 350. Pour Condensed Milk over the top, then sprinkle toffee bits on top. Put crumb mixture and ½ cup chocolate chips on next. Bake 25-30 minutes in oven. Cool and cut into bars.

### **Toffee Bars**

1 Cup Flour	1 Egg
½ tsp Salt	½ tsp Vanilla Extract
½ Cup Unsalted Butter	1 Cup Semi-Sweet Chocolate Chips
¾ Cup Brown Sugar, packed	1 Cup Milk Chocolate Toffee bits

Line 8x8 pan with foil to make a sling- grease with butter. Mix flour and salt together in bowl. In a separate bowl, beat butter and sugar until light and fluffy, 3 minutes. Beat in egg and vanilla and then add flour until sticky dough forms. Press in pan evenly and bake until golden brown (350 degrees for about 15 minutes). When removed from oven, sprinkle chocolate chips and toffee bits over crust. Let sit for a few minutes, then spread with spatula. Cool completely. Lift out of pan and cut into squares.

## Biscuits and Rolls

### **Baking Powder Biscuits**

2 1/3 Cups Flour  
3 tsp Baking Powder  
1/2 tsp Salt  
1/2 Cup Shortening  
1 Cup Milk

Preheat oven to 450. Combine flour, baking powder, and salt. Cut in shortening Add milk. Stir to form dough. Roll out on floured surface to 1/2 inch thick. On ungreased cookie sheet bake at 450 degrees for 8-12 minutes.

### **Baking Powder Biscuits (Yields 16 Biscuits)**

2 Cups All Purpose Flour  
1 Tbs Baking Powder  
1/2 tsp Salt  
1/4 Cup Butter  
3 Tbs shortening  
3/4 Cup Milk

Preheat oven to 450. Grease baking sheet. Sift flour, baking powder and salt into medium bowl. Using pastry blender or 2 knives, cut in butter and shortening until mixture resembles coarse crumbs. Stir in enough milk to make soft dough. Turn out onto lightly floured surface and knead dough lightly. Roll out 1/2 inch thick. Cut biscuit rounds with 2 inch cutter. Place on greased baking sheet. Bake 8-10 minutes or until browned.

### **Biscuits**

2 Cup Flour  
2 tsp Baking Powder  
1/2 tsp Baking Soda  
1/2 tsp Salt  
1/4 Cup Butter  
3/4 Cup Buttermilk

Combine flour, baking powder and salt. Cut in butter. Stir in buttermilk. Knead dough gently. Roll to 1/2 in thickness. Cut with biscuit cutter. Bake at 450 for 10-15 minutes.

## **Cinnamon Rolls (Overnight)**

2 Packages (1/4 ounce each) Active Dry Yeast  
1 ½ Cups Warm Water (110-115 degrees)  
2 Large Eggs  
½ Cup Butter, softened  
½ Cup Sugar  
2 tsp Salt  
5 ¾ to 6 ¼ Cups All Purpose Flour

### **Cinnamon Filling:**

1 Cup Brown Sugar, packed  
4 tsp Ground Cinnamon  
½ Cup Softened Butter, divided

### **Glaze:**

2 Cups Confectioners' Sugar  
¼ Cup Half and Half Cream  
2 tsp Vanilla Extract

In a small bowl, dissolve yeast in warm water. In a large bowl, combine eggs, butter, sugar, salt, yeast mixture and 3 Cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a very soft dough (dough will be sticky). Do not knead. Cover with plastic wrap, refrigerate overnight. In a small bowl, mix brown sugar and cinnamon. Turn dough onto floured surface; divide dough in half. Roll one portion into an 18x12 in rectangle. Spread with ¼ Cup butter to within ½ inch of edge; sprinkle evenly with half of the brown sugar mixture. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 12 slices. Place in a greased 13x9 inch baking pan, cut side down. Repeat with remaining dough and filling. Cover with kitchen towels; let rise in a warm place until doubled, about 1 hour. Preheat oven to 375 degrees. Bake 20-25 minutes or until lightly browned. In a small bowl, mix confectioners' sugar, cream and vanilla; spread over warm rolls. Yield: 2 Dozen

## Homemade Cinnamon Rolls

For the rolls:

2 Tbs Active Dry Yeast  
½ Cup Granulated Sugar  
3 Eggs, beaten  
1 Cup Lukewarm Milk  
½ Cup Butter, melted  
½ tsp Salt  
4 Cups All Purpose Flour

For the filling:

¼ Cup Butter, softened  
¾ Cup Brown Sugar  
2 Tbs Cinnamon

For the frosting:

2 Cups Powdered Sugar  
1 Tbs Butter, melted  
1 tsp Vanilla  
2-4 Tbs Milk (or Cream)

Mix yeast, sugar, eggs, milk, butter, and salt together in a large bowl, all at once. Add 4 cups of all purpose flour. Mix well with a spoon, cover bowl with plastic wrap and allow dough to rise 4-6 hours or overnight in the refrigerator. Do not knead the dough. Roll out dough into a long, thin rectangle on a lightly floured surface. Spread on softened butter. Mix together brown sugar and cinnamon, spread evenly over the dough. Tightly roll into a jellyroll shape, starting at the long end of the dough. Use a string or flow to cut dough into 1 inch pieces and place into a greased 9x13 inch baking pan. Cover and let raise an additional 30 minutes. Preheat oven to 375 degrees and bake for 20-25 minutes or until golden brown. In a bowl, mix together frosting ingredients and spread over baked rolls. For frosting, mix ingredients thoroughly. Drizzle over baked rolls.

## Butter Horn Rolls

4 Eggs	10 Cups of Flour
2 Cups Scalded Milk	1 Cup Crisco
½ Tbs Salt	1 Cup Sugar
2 Packages of Yeast	½ Cup Warm Water

Dissolve yeast in the warm water. Scald the milk and add the lard, salt and sugar. Beat the eggs and sifted flour and yeast. Stir in the milk mixture. Mix well and knead it. Let it rise until it doubles in size. Knead it again. Roll into large circle(s). Cut into wedges (like a pizza). Roll them up, starting with the widest end. Let it rise for about 1 hour. Bake for 12 to 15 minutes at 350 degrees. Then brush butter on top.

## **Cloverleaf Rolls**

Bring ½ Cup milk to a boil. Add ¼ cup butter and allow to melt. Stir in ½ cup sugar and 1 tsp salt. Stir until dissolved. Add ½ cup cold water. In another bowl, dissolve 4 ½ tsp or 2 packages of yeast and add 1 Tbs sugar in 1/2 cup lukewarm water. Proof. Beat 2 eggs and add to yeast mixture. Pour liquid mixtures together. Add 5 to 5 ½ cups of flour. Stir. Knead 10 minutes. Let rise in a greased bowl until doubled in size. Punch down, form rolls and let rise again. Bake for 20 minutes at 350 degrees.

## **Darlene's Rolls**

2 Cups Milk, scalded  
½ Cup Crisco (cooled)  
¼ Cup Sugar  
2 Packages  
1 Cup Warm Water  
6 Cups Shifted Bread Flour  
2 tsp Salt

Milk, scalded can be done in the microwave. When foam starts it is done. Add Crisco and sugar. (Crisco kept in fridge is cool and will cool down the milk faster). Soak yeast in warm water to touch. When milk is cool add yeast to it. Shift 6 Cups flour, salt and milk to stir until soft ball forms. Knead 10 minutes until dough is smooth. Let rise until doubled. Punch down. Work into rolls. Let rest for 30 minutes. Bake at 450 degrees. Grease roll pans with Crisco before baking rolls pop out of pan. Remove from pan as soon as out of the oven. Butter tops.

## **Williams Family Dinner Rolls**

3 Packages of Yeast  
2 tsp Sugar  
½ Cup Warm Water

Dissolve thoroughly sugar in warm water. Add yeast and let stand 10 minutes.

1 ½ Cup Milk  
½ Cup Sugar  
2 Eggs  
½ Cup Shortening  
1 Tbs Salt  
6 Cups All Purpose Flour

Scald milk; add shortening, sugar and salt. Cool. Add enough flour to make a thick batter. Stir yeast mixture and add to batter with beaten eggs. Beat thoroughly. Add enough more flour to make dough. Turn out on a lightly floured board; knead until smooth and velvety. Place in bowl and cover with plastic wrap. Let rise until double in bulk. Punch down, cover and let rest 20 minutes. Shape into rolls. Bake 15-20 minutes in 350 degree oven. Brush with butter once removed from the oven.

## Ingerwersen Family Rolls

2 Packages Rapid Rise Yeast  
¾ Cup +2 Tbs Sugar  
1 Tbs Salt  
10 to 12 Cup flour  
3 Cup Warm Water  
½ Cup Liquid Shortening  
2 Beaten Eggs

In large mixing bowl combine yeast, sugar, salt and 4 cups of flour. Mix well. Combine water and shortening, heat to 120 degrees. Add liquid to dry ingredients. Beat by hand. Add beaten eggs. Mix in remainder of flour. Knead on floured surface until dough feels like a baby's bottom. Cover dough, let rest 10 minutes. Punch down and let rise until double in size. Make into rolls. Place in greased pan. Let rise. Bake 15 to 20 minutes in a 350 degree oven.

## Rose Rolls

3 ¾ to 4 ¼ Cup Flour	½ Cup Sugar
1 tsp salt	2 Packages Yeast
¾ Cup Milk	½ Cup Water
½ Cup Butter	1 Egg
1 Can Cherry Pie Filling	Confectioners' Sugar Frosting

Frosting: Mix 2 Cups sifted powdered sugar with 2 Tbs milk and ½ tsp almond flavoring.

In a large bowl mix 1 cup flour, sugar, salt and undissolved yeast. Combine milk, water and butter in a saucepan. Heat over low heat until liquids are very warm (120-130) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour. Beat at high speed 2 minutes. Add enough additional flour to make a stiff batter. Cover bowl tightly. Chill 2 hours or overnight. Turn dough out onto lightly floured board; divide into 18 equal pieces. Gently roll each piece to a rope, 15 inches long. Hold one end of each rope in place and wind down around loosely to form coil. Tuck end firmly underneath. Place on greased baking sheets. Cover, let rise until doubled. Make indentions about 1 inch wide in center of each coil. Fill with cherry pie filling. Bake at 400 degrees for 12-15 minutes. Remove from baking sheets and cool on wire racks. Drizzle with frosting.

## Breads

### **Amish Cinnamon Bread**

1 Cup Butter, softened  
2 Cups Sugar  
2 Eggs  
2 Cups Buttermilk  
4 Cups Flour  
2 tsp Baking Soda  
Cinnamon/Sugar Mixture: 2/3 Cup Sugar, 2 tsp Cinnamon

Cream together butter, 2 Cups of sugar, and eggs. Add milk, flour and baking soda. Put 1/2 of batter (or a little less) into greased loaf pans (1/4 in each pan). Mix in separate bowl the 2/3 Cup Sugar and Cinnamon. Sprinkle 3/4 of cinnamon mixture on top of the 1/2 batter in each pan. Add remaining batter to pans; sprinkle with last of cinnamon topping. Swirl with a knife. Bake at 350 for 45-50 minutes or until toothpick tester comes clean. Cool in pan for 20 minutes before removing from pan.

### **Banana Bread**

4 Bananas, mashed	1 Tsp Soda
1 Cup of Sugar	1/2 Tsp Salt
1/2 Cup of Oil	
1/2 Cup Chopped Nuts	
2 Eggs, beaten	

Combine ingredients in order given. Grease and flour an 8 inch pan. Place batter in pan and bake at 375 for 64 minutes.

### **Banana Nut Bread**

1/2 Cup Soft Butter	2 Cups Flour	3/4 Cup Nuts (optional)
1 1/2 Cup Sugar	1 tsp Baking Soda	
1 1/2 Cup Banana	3/4 tsp salt	
2 Eggs, beaten	1/2 Buttermilk	

Preheat oven to 325. Cream together butter and sugar. Add bananas and eggs. Mix in dry ingredients. Add buttermilk and nuts. Put in greased and floured bread pan. Bake 1 1/2 hours.

## Chocolate Banana Bread

1 Cup Margarine, softened	3 Cups All Purpose Flour
2 Cups White Sugar	2 tsp Baking Soda
4 Eggs	¼ Cup Unsweetened Cocoa Powder
6 Bananas, mashed	1 Cup Lite Sour Cream
2 tsp Vanilla Extract	1 Cup Semisweet Chocolate Chips

Preheat oven to 350. Lightly grease 2 9x5 inch loaf pans. In a large bowl, cream together margarine, sugar and eggs. Stir in bananas and vanilla. Sift in flour, baking soda and cocoa. Mix well. Blend in sour cream and chocolate chips. Pour batter into prepared pans. Bake in preheated oven for 60 minutes or until a toothpick inserted into center of a loaf comes out clean.

## Cinnamon Egg Bread

5 Cups Flour	1 Package Yeast
1 ½ Cup Milk	3 Tbs Sugar
3 Tbs Butter	½ Tsp
2 Eggs	

Combine 2 cups of flour and yeast. In saucepan, heat milk, sugar, butter and salt until 120-130 degrees. Add milk mixture to flour. Beat with electric mixer on low for 30 seconds, then increase to high speed for 3 minutes. Stir in remaining flour. Knead dough until it is smooth and elastic (8-10 minutes). Put in greased bowl (turn once) and let rise for 1 hour. Punch dough down and divide into six sections. Let dough rest for 10 minutes. Roll each section into 4x14 inch rectangle. Brush with water and sprinkle with cinnamon sugar. Roll each section and seal. Braid into two braids. Let rise for 30 minutes. Bake 25 minutes at 375. Brush baked loaf with melted butter. Sprinkle powdered sugar icing if desired.

## Cinnamon Bread

For Bread:

1 Cup Butter	½ tsp Salt
2 Cups Sugar	1 tsp Baking Powder
4 Eggs	1 Cup Milk
3 Cups Flour	

For Topping:

1/8 Cup Sugar
½ tsp Cinnamon

Cream butter and sugar together until light and fluffy. Add eggs one at a time and mix well after each incorporation. Sift dry ingredients together and add slowly mixing as you go. Slowly add milk, continue mixing. Pour into 2 greased loaf pans and lightly sprinkle with the cinnamon topping. Bake at 350 degrees for 1 hour and 10 minutes. Test doneness- Prick with a tooth pick in the middle of bread. It should come out clean.

## **Gruyere- Stuffed Crusty Loaves**

### **Starter:**

1 ¼ Cup King Arthur Unbleached Bread Flour  
1 tsp Salt  
½ tsp Instant Yeast  
½ Cup cool water

To make the starter mix the 1 ¼ Cup flour, salt yeast and ½ Cup of water in a medium bowl. Mix until well combined. The starter will be very dry. Cover and let rest overnight at room temperature. It will become bubbly.

### **Dough:**

All of the Starter  
1 + 2 tsp to 1 ¼ Cup Lukewarm Water  
1 Tbs Pizza dough Flavor  
3 ½ Cups King Arthur Unbleached Flour  
½ tsp Instant Yeast  
\*Use the greater amount of water in winter when conditions are dry and the lesser amount in summer when the weather is more humid.

To make the dough combine the risen starter with the water, salt, flour, and yeast. Knead until smooth. Place the dough in a lightly greased bowl, cover, and let it rise for 1 ½ to 2 hours until it is nearly doubled in bulk.

### **Filling:**

2 ½ Cup Grated Gruyere cheese (or the grated cheese of your choice)  
1 Tbs Garlic Oil  
1 Tbs Pizza Seasoning

Gently deflate the dough and pat and stretch it into a ¾ inch thick rectangle, about 9 x12. Spritz with water and sprinkle with the grated cheese. Cover it and let it rise for 1 to 1 ½ hours, until it is puffy though not doubled in bulk. Towards the end of the rising time, preheat the oven to 425. Gently cut log into 4 crosswise slices, for mini breads, or simply cut the dough in half for 2 normal size loafs. Place them on lightly greased or parchment –lined baking sheets cut side up. Spread them open a bit, if necessary to more fully expose the cheese. Spritz with warm water and immediately place them in the preheated oven. Bake for 20 minutes (for mini loaves) or 35 minutes (for full-sized loaves), or until the cheese is melted and the loaves are a very deep golden brown. Remove them from the oven and cool on a rack.

## Honey Oatmeal Bread II

2 Cups Boiling Water	½ Cup Warm Water (110 degrees F)
1 Cup Rolled Oats	4 Cups Bread Flour
½ Cup Honey	2 Tbs Honey, warmed slightly
2 Tbs butter	2 Tbs Rolled Oats
2 tsp salt	
1 (25 ounce) Package Active Dry Yeast	

In a large mixing bowl, combine boiling water, oats, ½ Cup honey, butter and salt. Let stand for 1 hour. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. Pour the yeast mixture into the oat mixture. Add 2 Cups of flour, mix well. Stir in the remaining flour, ½ Cup at a time, beating well after each addition. When the dough has pulled together, turn it out into a lightly floured surface and knead until smooth and elastic, about 20 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour. Deflate the dough and turn it out into a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Preheat an oven to 350. Bake in the preheated oven for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped. Remove loaves from the pans, brush tops of loaves with 2 Tablespoons of honey and sprinkle with oats.

## Crumbly Pumpkin Bread

1 Cup All Purpose Flour	¼ tsp Salt
¾ Cup Whole Wheat Flour	1 Cup Pumpkin Puree
½ Cup Sugar	1/3 Cup Canola Oil
¼ Cup Brown Sugar, packed	¼ Cup Unsalted Butter, Melted
1 ½ tsp Pumpkin Pie Spice	¼ Cup Applesauce
1 tsp Baking Soda	2 Large Eggs
1 tsp Baking Powder	1 tsp Vanilla Extract

### Crumb Topping:

- 1 ¼ Cup All-Purpose Flour
- ½ Cup Brown Sugar, packed
- ¼ Cup Sugar
- 1 tsp Pumpkin Pie Spice
- ½ Cup Unsalted Butter, melted

Preheat oven to 350 degrees. Lightly coat loaf pan with non-stick spray. To make the crumb topping, combine flour, sugars, pumpkin pie spice and butter, set aside. In large bowl, combine dry ingredients. In another bowl whisk together pumpkin, oil, butter, applesauce, egg, and vanilla. Pour wet mixture over dry ingredients and mix until just moist. Pour batter into prepared loaf pan. Sprinkle with crumb topping using your fingertips to gently press the crumbs into the batter. Bake for 50-60 minutes. Cool for 15 minutes before removing from the loaf.

## Pumpkin Bread

1 ¼ Cup Oil	2 Boxes Cooked Vanilla Pudding
5 Eggs	1 Tbs Soda
1 Can Pumpkin	1 Tbs Cinnamon
2 Cups Flour	½ tsp Salt
2 Cups Sugar	

Heat oven to 350. Mix oil and eggs together. Beat eggs well. Add pumpkin, flour, and sugar together in large bowl with oil and eggs. Stir well. Add 2 boxes of pudding, soda, cinnamon and salt. Stir until well blended. Spoon mixture into loaf pan until ¾ full. Cook for 50-55 minutes or until done. Let cool on rack until cool and remove from pan. Enjoy!

## Pumpkin Bread

1 2/3 Cup Flour	½ tsp Ground Cloves	½ tsp Nutmeg
1 ½ Cup Sugar	½ Cup Vegetable Oil	
1 tsp Baking Soda	1 Cup Pumpkin	
¼ tsp Baking Powder	½ Cup Water	
¾ tsp Salt	½ tsp Cinnamon	

Preheat oven to 325. Spread pan grease in 2 loaf pans (bottom only). Combine flour, sugar, baking soda, baking powder, salt, cloves, nutmeg, and cinnamon into large mixing bowl. In a smaller bowl, beat eggs. Then add pumpkin, oil, and water. Mix pumpkin mixture into flour mixture until combined. Pour into greased pans and bake for 50 minutes or until toothpick comes out clean.

## Orange Zucchini Bread

¾ lb Zucchini	1 Cup Walnut Pieces	2 tsp Cinnamon
3 Cups All Purpose Flour	2 tsp Baking Powder	½ Cup Vegetable Oil
1 tsp Salt	3 Eggs	2 tsp Vanilla Extract
1 Cup Sugar	½ Cup Light Brown Sugar	
Butter for loaf pans	2 Oranges	

Heat oven to 350 degrees. Brush the loaf pans with melted butter. Sprinkle 2-3 Tbs flour in 1 of the pans and turn it to coat the bottom and sides evenly. Turn the pan upside down and tap to remove excess flour. Repeat for the second pan. Trim zucchini and grate them on the coarse grid of the grater. There should be 2 Cups grated zucchini. With the chef's knife, coarsely chop the walnuts. Use your knuckles to guide the knife. Finely grate the zest from the oranges. Halve 1 of the oranges and squeeze the juice. There should be about 1/3 cup. Sift the flour, baking powder, cinnamon, and salt into a large bowl. Mix in the walnuts, and make a well in the center. Make the batter. Bake the bread: In a medium bowl beat the eggs just until mixed. Add zucchini, orange zest, oil, granulated and brown sugars, vanilla, and orange juice. Stir until combined. Pour ¾ of the zucchini mixture into the well in the flour and stir with the spatula. Gradually draw in the dry ingredients, adding the remaining zucchini mixture and stirring to

make a smooth batter. Do not over stir the batter or the bread will be heavy. Spoon the batter into the prepared loaf pans, dividing it equally. The pans should be about half full. Bake the loaves in the heated oven until they start to shrink from the sides of the pans and the metal skewer inserted in the center comes out clean. 55-60 minutes. Let the loaves cool slightly, then unmold and transfer to the wire rack to cool completely.

### **Zucchini Bread**

3 Eggs, beaten	1 tsp Salt	1 tsp Cinnamon
2 Cups Sugar	1 Cup of Oil	
2 tsp Vanilla	2 Cups Grated Zucchini	
1 tsp Soda	½ tsp Baking Powder	

Mix ingredients in large bowl. Transfer to greased bread pan. Cut through dough before baking to release bubbles. Bake at 350 degrees for 1 hour.

### **Zucchini Bread**

3 Eggs, beaten	1 tsp Salt	1 tsp Cinnamon
2 Cups Sugar	1 Cup of Oil	3 Cups Flour
2 tsp Vanilla	2 Cups Grated Zucchini	
1 tsp Soda	½ tsp Baking Powder	

Cream eggs, sugar, add oil and vanilla. Add all sifted dry ingredients and nuts. Mix wwell. Bake in two greased and floured loaf pans one hour at 325 degrees. Be sure to cut through dough before baking to release bubbles.

### **Zucchini Nut Bread**

In bowl, beat 4 eggs, ¾ Cup brown sugar, ¾ Cup sugar, ½ Cup butter, and ½ Cup Oil. In another bowl, sift 3 Cups of flour, 1 tsp salt, 1 tsp soda, 1 ½ tsp baking powder. Add to egg mixture and stir. Grate 2 cups zucchini. Add to mixture with 2/3 Cup sunflower seeds and 1 tsp vanilla. Turn into greased loaf pans. Bake at 359 degrees for 1 hour. Makes 2 loaves.

## Brownies

### **Bakers One Bowl Brownies with Marshmallows**

4 oz Baker's Unsweetened Chocolate  
¾ Cup Margarine  
2 Cups Sugar  
3 Eggs  
1 tsp Vanilla  
1 Cup Flour  
1 Cup Small Marshmallows

Heat oven to 350 degrees. Line 9x9 pan with foil, with end of foil extending over sides; spray with cooking spray. Microwave chocolate and butter in large microwaveable bowl on high 2 minutes or until butter is melted. Stir until chocolate is completely melted and mixture is well blended. Stir in sugar. Blend in eggs and vanilla. Add flour, mix well. Pour ½ of batter into prepared pan, mix marshmallows with remaining batter and pour into pan. Bake for 30-35 minutes or until toothpick inserted comes out with fudgy crumbs. Do not overbake.

### **Brownies from Scratch**

In a large mixing bowl, mix 2 Cups sugar, 2 Cups Flour, 1 Tbs Salt, In sauce pan, mix ½ Cup Crisco, 1 Stick Oleo, 4 Tbs cocoa, and 1 Cup water. Bring to a rolling boil and pour over flour and sugar; add ½ Cup sour milk, 1 Tbs soda, 2 eggs, 1 Tbs Vanilla. Mix all together. Pour into jelly roll pan. Bake at 400 for 20 minutes

*Frosting:* ½ Stick Oleo, 2 Tbs Cocoa, 2-3 Tbs milk. Bring to boil. Add ½ box powdered sugar. Have ready when cake brownies are done baking.

### **Copycat Cosmic Brownies**

¼ Cup Unsalted Butter  
2 Eggs  
1 Cup Sugar  
2/3 Cup Light Brown Sugar, packed  
2 Tbs Milk  
2 tsp Vanilla Extract  
¾ Cup Unsweetened Natural Cocoa Powder  
¾ Cup All Purpose Flour

Topping:

1 ½ Cup Semi Sweet Chocolate Chips  
½ Cup Heavy Cream  
1 Cup M&M Minis

Preheat oven to 350. Line 9x9 inch pan with foil. Spray with nonstick spray. In a large bowl, melt butter in the microwave for 1-2 minutes. Whisk sugars, eggs, milk, and vanilla. Then whisk in cocoa powder until smooth. Add flour gradually, until combined. Spread batter in prepared pan. Bake for 25-30 minutes or until a toothpick inserted into the center comes out

clean. Cool completely. Heat heavy cream in a medium sauce pan. Add chocolate chips. Stir occasionally until smooth. Pour ganache over brownies. Smooth with an offset spatula. Sprinkle with M&Ms. Refrigerate until the ganache has set.

### **Mint Chocolate Chip Cheesecake Brownies**

#### **Bottom Layer**

8 oz Cream Cheese  
¼ Cup Sugar  
1 Egg  
½ Tsp Mint Extract  
1 Cup Chocolate Chips

#### **Top Layer**

½ Cup Flour  
1 Cup Sugar  
1/3 Cup Cocoa Powder  
1 tsp Baking Soda  
½ Cup butter, melted  
2 Eggs

Mix the first five ingredients of the bottom layer. Stir in chocolate chip. Spoon chocolate mixture into bottom of lined cupcake pan. Make a hole in each one with a spoon. Mix all ingredients of top layer. Spoon on top of bottom layer. Bake at 350 for 25-30 minutes. Allow to cool. Top with cool whip, just a dab, and garnish with mint leaf.

### **Party Brownies**

½ Cup +2 Tbs butter or margarine  
6 Tbs Cocoa  
1 Cup Sugar  
2 Eggs  
1 tsp vanilla  
½ Cup sifted flour

Cream butter or margarine, sugar and vanilla. Beat in eggs. Blend in cocoa. Stir in flour. Bake in greased 8x8x2 inch pan at 325 for 30-35 minutes. Cool. Cut into 16 squares.

### **S'mores Brownies**

Brownie Powder Mix  
2/3 Cup Vegetable Oil  
¼ Cup Water  
2 Eggs  
Graham Crackers

Hershey Bars  
Jumbo Marshmallows

Mix and bake at 350 for 30 minutes.

## Cakes

### **Blueberry Buckle**

2 Cups Flour	2 Cups Blueberries
2 ½ tsp Baking Powder	½ Cup Sugar
¼ tsp Salt	½ Cup Flour
½ Cup Shortening	½ tsp Cinnamon
1 Egg	¼ Cup Butter
½ Cup Milk	¾ Cup Sugar

Preheat oven to 350. Grease the bottom and ½ inch up the sides of a 9x9x2 inch pan. In a medium bowl combine the 2 cups flour, baking powder and salt, then set aside. IN a medium mixing bowl beat shortening with an electric mixer on medium speed for 30 seconds. Add ¾ cup sugar. Beat on high speed until light and fluffy. Add egg and beat well. Alternately, add flour mixture and milk to beaten egg mixture, breaking until smooth after each addition. Spoon batter into prepared pan. Sprinkle with blueberries. In another bowl, combine the ½ cup flour and ½ cup sugar and cinnamon. Using a pastry blender, but in the batter until mixture resembles coarse crumbs. Sprinkle over blueberries. Bake for 50-60 minutes or until golden.

### **Blueberry Coffee Cake**

1 Large Egg	½ tsp Salt
½ Cup Fat Free Milk	1 ½ Cups Frozen Blueberries
½ Cup Plain Fat Free Yogurt	1 Tbs Flour
3 Tbs Vegetable Oil	2 Tbs Raw Sugar
2 Cups Flour	2 Tbs Sliced Almonds
½ Cup Sugar	
4 tsp Baking Powder	

Preheat oven to 400 degrees. Whisk together first 4 ingredients in a large bowl. Shift together flour and next 3 ingredients in another bowl. Stir flour mixture into egg mixture just until dry ingredients are moistened. Toss 1 ¼ cups blueberries in 1 Tbs flour, fold into batter. Pour into lightly greased 9 inch spring form pan. Sprinkle with remaining blueberries. Stir together raw sugar, sliced almonds and cinnamon. Sprinkle over batter. Bake at 400 degrees for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 15 minutes. Remove side of pan.

## Blueberry Sour Cream Coffee Cake

For the cake:

1 Cup Fresh Blueberries	1 Cup Vanilla Extract
1 Cup Walnuts	2 Cups Cake Flour
2 tsp Cinnamon	1 tsp Baking Soda
2 Tbs Unsalted Butter, melted	$\frac{3}{4}$ tsp Salt
1 $\frac{1}{4}$ Cups Sugar	$\frac{1}{2}$ tsp Baking Powder
$\frac{1}{4}$ Cup Unsalted Butter, Room Temperature	
2 Extra Large Eggs, Room Temperature	
1 cup Sour Cream	

For the glaze:

$\frac{1}{3}$  Cup Butter, melted  
1 tsp Vanilla Extract  
2 Tbs Hot Water

Heat oven to 350. Grease and flour Bundt pan. Sift together flour, baking soda, baking powder, and salt. Set aside. Place toasted walnuts, cinnamon,  $\frac{1}{4}$  cup sugar, 2 Tbs melted butter in a food processor and pulse until nuts are finely chopped. Set aside. In a large mixing bowl, cream together softened butter and remaining 1 cup sugar until light and fluffy. Beat in one egg at a time and then add sour cream and vanilla then beat for 2 minutes more. Add the flour mixture and mix until just combined. Stir in the blueberries gently by hand. Sprinkle half of the nut of the nut-cinnamon mixture into the bottom of the bund pan. Spoon half of the cake batter evenly on top. Then sprinkle with remaining cake batter and smooth with a spatula. Bake for 40-45 minutes. To make glaze: Mix together powdered sugar, butter and vanilla. Stir in water then drizzle powdered sugar.

## Brown Sugar Pound Cake

For the Cake:

1  $\frac{1}{2}$  Cups Unsalted Butter, softened  
2  $\frac{1}{4}$  Cups Brown Sugar, packed  
5 Large Eggs  
2 tsp Vanilla  
3 Cups Flour  
1 tsp Baking Powder  
 $\frac{1}{4}$  tsp Salt  
1 Cup Sour Cream

For the Glaze:

3 Tbs Unsalted Butter  
1 Cup Confectioner's Sugar  
 $\frac{1}{4}$  tsp Vanilla  
Dash of Salt  
2-3 Tbs Half and Half Cream

Grease and flour bundt cake pan. Beat Butter, and sugar til fluffy. Add eggs one at a time. Beating well after each. Beat in Vanilla. In separate bowl, combine flour, baking powder and salt. Add to creamed mixture. Alternately with sour cream. Beating after each until combined. Transfer batter to pan. Bake til toothpick comes out clean. About 55-60 minutes. Cool 10 minutes before removing to rack.

For the glaze: Melt butter in saucepan over medium heat, stirring constantly until butter is golden brown. 4-5 minutes. Stir into confectioner's sugar. Add vanilla and salt and enough cream to reach drizzling consistency. Drizzle over cake and let stand until set.

### **Karen's Chocolate Angel Food Cake**

¾ Cup Cake Flour  
¼ Cup Unsweetened Cocoa Powder  
1 ½ Cups White Sugar, divided (¾ Cup, ¾ Cup)  
1 Cup mini Semi-Sweet Chocolate Chips  
12 Egg Whites  
1 tsp Cream of Tartar  
¼ tsp Salt  
¼ Vanilla  
1 ½ tsp Lemon Juice

Preheat oven to 325. Line a 9 in tube pan with parchment paper if it does not have removable bottom. Sift together flour, cocoa powder, and ¾ cup of sugar. Measure 3 tablespoons of flour mixture and add to chocolate chips. Set aside. Using a stand mixer or in a large bowl using electric mixer, beat egg whites on low speed until foamy. Increase speed to medium and add cream of tartar and salt. Keep beating until soft peaks form. Slowly add the other ¾ cup of sugar. And keep beating until stiff peaks form. Stir in the vanilla and lemon juice. Gently fold in the flour mixture to your beaten eggs and then fold in the flour mixture to your beaten eggs and then fold in the chocolate chips stirring only until there are no more white streaks. Gently scrape the batter into prepared tube pan. Smooth surface of batter and tap the pan lightly on the counter to remove any large air bubbles. Place on center rack of preheated oven and bake for 1 hour or until surface of cake springs back when touched. Remove cake from oven and immediately invert and cool completely. Once your cake is completely cool, gently run knife around the edges to help release the cake from the pan.

### **Chocolate Chiffon Cake**

8 Eggs Whites	½ Cup sifted Unsweetened Flour	¾ Cup Boiling Water
1 ¾ Cup Sifted Flour	1 ¾ Cup Sugar	1 ½ tsp Baking Soda
1 tsp Salt	½ Cup Canola Oil	7 Egg Yolks
2 tsp Vanilla	½ tsp Cream of Tartar	

In a large mixing bowl let egg whites warm to room temperature, about 1 hour. Stir cocoa and boiling water in a small bowl. Stir until smooth, cool for 30 minutes. Preheat oven to 325. Sift flour with sugar, soda, and salt in a large bowl. Make well in center. Pour oil, yolks, vanilla, and cocoa in center. Beat just until smooth. Sprinkle cream of tartar over whites. With mixer at high speed, beat until very stiff peaks form. Do not under beat. Pour batter over whites with whisk and an under and over motion gently to combine. Turn into ungreased 10 inch tube pan. Bake at 325 for 60-65 minutes until top springs back when pressed with finger. Invert over neck of bottle. Cool for 1 ½ hours with spatula to loosen cake. Remove from pan and continue to cool on rack. Frost with favorite frosting.

## Chocolate Chip Bundt Cake

1 Box Yellow Cake Mix  
1 Package of Instant Pudding  
½ Cup Sugar  
¾ Cup Water  
1 Cup Sour Cream  
¾ cup Vegetable Oil  
4 Eggs  
1 Cup Mini Chocolate Chips

Preheat Oven to 350. Mix together cake mix, pudding, sugar, water, sour cream, vegetable oil. While stirring, blend in the eggs. Fold in the chocolate chips. Lightly grease bundt pan. Add mixture, tap bottom to release air bubbles.

## Chocolate Toffee Coffee Cake

<b>Cake:</b>	<b>Filling:</b>
½ Cup Butter, softened	1 Cup Semi- Sweet Chocolate Chips
½ Cup Sugar	½ Cup Toffee Bits
1 tsp Almond Extract	¼ Cup Sliced Almonds
2 Eggs	
2 Cups Flour	<b>Topping:</b>
1 ½ tsp Baking Powder	3 Tbs Sliced Almonds
1 tsp Baking Soda	2 Tbs Toffee Bits
1 Cup Sour Cream	2 Tbs Powdered Sugar, if desired

Heat oven to 350 degrees. Grease 9 inch round cake pan, set aside. Combine butter, sugar, and almond extract in bowl. Beat at medium speed, scraping bowl often until creamy. Continue beating, adding 1 egg at a time until well mixed. Add flour, baking powder and baking soda alternatively with sour cream, beating at low speed until well mixed. Spread half of batter into prepared pan. Sprinkle all filling ingredients, cover. Sprinkle all topping ingredients except powdered sugar over batter. Bake 35-40 minutes or until toothpick insert in center comes out clean. Cool 10 minutes; remove from pan. Sprinkle with powdered sugar just before serving, if desired.

## Chocolate Sheet Cake

Sift together:

2 Cups Flour  
2 Cups Sugar  
½ tsp Salt

Set Aside.

Bring to Boil:

4 Tbs Cocoa  
1 Cup Water  
1 Stick Oleo  
½ Cup Oil

Pour over dry ingredients while hot. Add 1 tsp soda, 1 tsp vanilla, 2 eggs (beaten), and ½ cup buttermilk. Pour into a greased jelly roll pan. Bake at 350 degrees for 18 minutes.

## Hot Fudge Chocolate Bundt Cake

For the Cake:

2 Cups All Purpose Flour	½ Cup Unsweetened Cocoa Powder
2 tsp Baking Powder	1 tsp Baking Soda
½ tsp Salt	1 Cup Semi Sweet Chocolate Chips
½ Cup Unsalted Butter, softened	¼ Cup Oil
1 ¼ Cup Sugar	1 tsp Vanilla Extract
3 Large Eggs	1 cup Sour Cream
½ Cup Water	

For the Glaze:

2 Tbs Unsalted Butter  
2/3 Cup Semi Sweet Chocolate Chips  
½ Cup Sweetened Condensed Milk  
3 Tbs Corn Syrup

Heat oven to 350 degrees. Coat a Bundt pan with cooking spray. In a medium bowl, sift together flour, cocoa powder, baking powder, baking soda, and salt. Whisk in chocolate chips until combined. In a large mixing bowl, using a mixer on medium speed, beat butter, oil, sugar and vanilla until creamy- about 1 to 2 minutes. Beat in eggs until combined- about 1-2 minutes. Beat in sour cream and water until combined. Gently stir in flour mixture until just combined. Place batter into cake pan. Bake 45 minutes or until well risen, cake pulls away from the edges of pan and a wooden skewer inserted into cake comes out with moist crumbs attached. Cool 12 minutes on a wire rack before running a knife around outside edges and inverting cake on a platter to cool. To make the glaze, melt butter in a small saucepan over medium-low heat; stir in sweetened condense milk until warm, but not scalding hot. Stir in chocolate chips and corn syrup until melted and smooth. Spread and drizzle glaze over cake.

## **Mexican Chocolate Cake**

- 1 Box Dark Chocolate Cake Mix
- 16 oz Sour Cream
- 2 tsp Cinnamon
- 3 Eggs
- 1 Tbs Oil
- 1 bag semi-sweet chocolate chips

Mix cake, add cinnamon, sour cream, and eggs. Batter is very thick. Add  $\frac{3}{4}$  cup chocolate chips to batter. Pour into greased and floured stoneware fluted pan. Bake 11-13 minutes rotating every 3 if your microwave doesn't have a turntable. Adjust cooking time as needed.

Melt the remaining chocolate chips in micro-cooker with 1tablespoon oil and 1 teaspoon cinnamon. Drizzle over cake, shake on powdered sugar with flour/sugar shaker.

## **Chocolate Velvet Cake with Salted Caramel Drizzle**

- 1  $\frac{1}{2}$  Cups SemiSweet Chocolate Morsels
- $\frac{1}{2}$  Cup Butter, softened
- 2  $\frac{1}{4}$  Cup Light Brown Sugar
- 3 Large Eggs
- 2 Cups All Purpose Flour
- 1 tsp Baking Soda
- $\frac{1}{2}$  tsp Salt
- 1 Cup Sour Cream
- 1 Cup Hot Water

Melt semisweet chocolate morsels in a microwave safe bowl at HIGH for 30 second intervals until melted (about 1  $\frac{1}{2}$  minutes total time). Stir until smooth. Beat butter and brown sugar at medium speed with an electric mixer, beating about 5 minutes or until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Add melted chocolate, beating just until blended. Sift together flour, baking soda, and salt. Gradually add to chocolate mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Gradually add 1 cup hot water in a slow, steady stream, beating at low speed just until blended. Stir in vanilla. Spoon batter evenly into a greased 10 inch pan. Bake at 350 for 55 to 65 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan and let cool completely on wire rack. Drizzle with Caramel frosting.

Frosting:

- 4 Tbs butter
- $\frac{1}{2}$  Cup Brown Sugar
- 2 Tbs Milk
- $\frac{1}{4}$  tsp Vanilla Extract
- $\frac{1}{8}$  tsp Salt

½ to ¾ Cup powdered sugar, sifted

In small saucepan, heat butter until melted. Stir in brown sugar and milk. Cool over medium low heat for 1 minute. Transfer to a small mixing bowl and cool mixture slightly. Stir in vanilla, salt and powdered sugar. Beat with an electric mixer until well blended. If necessary, add more powdered sugar for desired consistency.

### **Cinnamon Apple Crumb Cake**

Cake:

4 Tbs Butter  
½ Cup Sugar  
1 tsp Vanilla  
½ Cup Sour Cream  
1 Cup Flour  
¼ tsp Baking Soda  
¼ tsp Salt.  
½ tsp Baking Powder

Cinnamon Streusel Crumb:

1 ½ Cup Flour  
½ Cup Brown Sugar  
½ tsp Salt  
1 tsp Cinnamon  
¼ tsp Nutmeg  
½ Cup Butter, melted  
½ tsp Vanilla  
1 Large Tart Apple, peeled and chopped

Bake cake at 350 for 15-20 minutes.

### **Cinnamon Roll Bundt Cake**

For Cinnamon Sugar

½ Cup Sugar  
2 Tbs Cinnamon

For the Pound Cake

3 Cups All Purpose Flour  
½ tsp Baking Soda  
1 tsp Salt  
1 Cup Unsalted Butter  
2 ½ Cups Sugar  
3 Tbs Heavy Cream

For Icing

3 oz Cream Cheese  
¼ Cup Heavy Cream or Whole Milk  
1 tsp Vanilla  
1 ½ Cups Powdered Sugar

1 Cup Sour Cream  
1 Tbs Vanilla  
6 Large Eggs

Make the Cinnamon Sugar:

In a small bowl combine granulated sugar and ground cinnamon. Whisk quickly with a fork to combine and set aside.

Bake the Pound Cake:

Preheat oven to 350 degrees and place oven rack in middle of the oven. Butter and flour a 10 cup Bundt cake pan. Shake the excess flour and set aside.

In large bowl combine flour, baking soda, and salt. Set aside. In a bowl of an electric mixer fitted with a paddle attachment, beat butter and sugar until light and fluffy over medium-high heat, about 3 minutes. Stop and scrape the mixer and add the sour cream, followed by heavy

cream and vanilla bean paste. Turn the mixer on and beat over medium speed until combined. Add eggs one at a time, mixing well after each addition. Stop and scrape the mixer once more. Turn the mixer onto low speed and add the flour. Mix until just combined, no longer than 45 seconds. Remove bowl from the mixer and give the batter a couple of folds, making sure you scrape the sides of the pan. Pour about 1/3 of the pound cake batter into the Bundt Cake pan. Bang it a couple of times on your counter to even out the batter. Sprinkle about 1/2 of the cinnamon sugar over the batter. Add cake batter over the cinnamon sugar, followed by second half of the cinnamon sugar. Finally, add the remaining batter to the pan. Optional: Leave a bit of cinnamon sugar to swirl in the batter. Place the Bundt pan in the oven and bake for 50-55 minutes until inserted bamboo skewer or knife comes out clean. If the cake has not baked through, check every 3-5 minutes until the tester comes out clean.

Icing: In a bowl of an electric mixer fitted with a whisk attachment (a hand mixer works too), combine the cream cheese heavy cream, vanilla bean paste, and confectioners' sugar. Whisk on high until combined then pour over the pound cake while it is still slightly warm. Allow the cake to cool completely.

### **Cinnamon and Sugar Cake**

- 1 Package White Cake Mix
- 1 Cup 2% Milk
- 1/2 Cup Sour Cream
- 6 Tbs Butter, melted
- 3 Large Eggs
- 2 1/2 tsp Ground Cinnamon
- 1 1/2 tsp Vanilla Extract

Frosting:

- 1 Cup Butter, softened
- 5 Cups Confectioners' Sugar
- 2 Tbs 2 % Milk
- 1 tsp Ground Cinnamon
- 1 tsp Vanilla Extract
- 1 Tbs Cinnamon Sugar

In a large bowl, combine first seven ingredients. Beat on low for 30 seconds. Beat on medium for 2 minutes. Transfer to two greased and floured 9 inch round baking pans. Bake at 350 degrees for 20-25 minutes or until a toothpick inserted near middle comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. In a large bowl, beat butter until fluffy. Add the confectioners' sugar, milk, cinnamon, and vanilla. Beat until smooth. Spread frosting between layers and over top of sides of cake. Sprinkle with cinnamon sugar.

### **Coffee Cake**

- 3 Eggs
- 1 1/2 Cup Graham Cracker Crumbs

Glaze:  
1 tsp Butter Extract

¾ Cup Pecans  
¾ Cup Brown Sugar  
1 ½ tsp Cinnamon  
2/3 Cup Butter  
¼ Cup Cooking Oil  
1 Package Yellow/White Cake Mix

1 Tbs Vanilla  
1 Cup Powdered Sugar

Preheat oven to 350. Combine crumbs, pecans, sugar and cinnamon. Stir in melted butter. In large bowl, combine cake mix, water, oil and eggs. Beat on low until moistened. Beat at medium for 1 ½ minutes. Then pour ½ mixture in a 9x13 greased pan, sprinkle ½ crumb mixture then spread remaining batter. Top with last of streusel mixture. Bake for 40 minutes. For glaze: Mix ingredients together, then drizzle over coffee cake.

### Coffee Cake

#### Crumb:

½ Cup Pecans, finely chopped  
1/3 Cup Sugar  
1/3 Cup Brown Sugar, packed  
11 tsp Cinnamon  
1/8 tsp Salt  
3 Tbs butter, melted

#### Cake:

1 7/8 Cup Flour  
½ tsp Sea Salt  
1 tsp Baking Powder  
¾ tsp Baking Soda  
½ Cup Butter  
1 Cup Sugar  
2 Large Eggs  
1 ½ tsp Vanilla Extract  
1 Cup Sour Cream

### German Chocolate Cupcakes

½ Cup Water	4 oz German Chocolate
1 Cup Butter, softened	2 Cups Sugar
4 Egg Yolks	1 tsp Vanilla
1 Cup Buttermilk	2 ½ Cup Cake Flour
1 tsp Baking Soda	½ tsp Salt
4 Egg Whites	

Preheat oven to 350. Sift flour, baking soda, and salt together. Set aside. In small saucepan, heat water and chocolate until melted. Remove from heat and allow to cool. In large bowl, cream together butter and sugar until light and fluffy. Beat 4 egg yolks into butter/sugar mixture one at a time. Blend in chocolate mixture and vanilla. Alternately add buttermilk and flour mixture until just incorporated. In large glass bowl, beat egg whites until stiff peaks form. Fold in 1/3 of the egg whites, then add the rest until no white streaks remain. Spoon into cupcake pan and bake 18-21 minutes.

#### Coconut Pecan Frosting:

1 Cup Sugar	1 Cup Evaporated Milk
½ Cup Butter	3 Egg Yolks, beaten

1 1/3 Cup Flaked Coconut    1 Cup Chopped Pecans  
1 tsp Vanilla

In saucepan combine sugar, evaporated milk, butter, and egg yolks. Cook on low heat, stirring constantly, until thickened. Remove from heat and add coconut, vanilla, and pecans. Cool.

### **Hot Fudge Sundae Cupcakes**

1 Chocolate Cake Mix  
1 (12oz) Jar Hot Fudge  
16 oz Can Creamy White Frosting  
1 Jar Marachino Cherries  
Chopped Nuts

Preheat Oven to 350. Prepare cake mix as box reads. Spoon batter into prepared tins. Bake 16-20 minutes. Insert fudge into middle. Spread creamy frosting over top. Spoon into icing bag with flare tip to spread. Drizzle Fudge over top. Sprinkle chopped nuts. Stone the top of cupcake. Place a drained Cherrie on top.

### **Lemon Chiffon Cake**

7 Large Eggs, separated  
2 Cups Flour  
1 1/2 Cups Sugar  
3 tsp Baking Powder  
1 tsp Salt  
3/4 Cup Water  
1/2 Cup Canola Oil  
4 tsp Grated Lemon Peel  
2 tsp Vanilla Extract  
1/2 tsp Cream of Tartar

Place egg whites in a large bowl; let stand at room temperature 30 minutes. Meanwhile, preheat oven to 324. Sift flour, sugar, baking powder and salt together twice. Place in another large bowl. In a small bowl, whisk egg yolks, water, oil, lemon peel and vanilla until smooth. Add to flour mixture, beat until well blended. Add cream of tartar to egg whites with clean beaters, beat on medium speed just until stiff but not dry. Fold a fourth of the whites into batter and then fold in remaining whites. Gently spoon batter into an ungreased 10 inch tube pan. Cut through batter with a knife to remove air pockets. Bake on lowest oven rack 50-55 minutes or until top springs back when lightly touched. Immediately invert pan, cool completely in pan, about 1 hour. Run a knife around sides and center tube of pan. Remove cake to a serving plate. In a small bowl, combine frosting ingredients, beat until smooth. Spread over cake.

## Mocha Heath Bar Bundt Cake

¾ Cup Salted Butter, room temp.  
2 Cups White Sugar  
¾ Cup Unsweetened Cocoa Powder  
4 Eggs, Separated  
1 tsp Baking Soda  
2 Tbs Water  
½ Cup Strong Brewed Coffee  
2 Tbs Vanilla Extract  
1 1/3 Cups All Purpose Flour  
Tiny Pinch of Salt

### Glaze:

1 Cup Confectioners' Sugar mixed well with ½ can condensed milk mixed with 2 Tbs hot coffee

### Topping

½ Jar Store Bought Caramel Sauce  
1 Cup Heath Bar Bits/ Toffee Bits

Preheat Oven to 325. Butter the inside of a 10 inch bundt pan then flour liberally with cocoa powder. Tap out excess and set aside. In a large measuring cup, dissolve baking soda in water, stirring well. Add in coffee, ½ cup of chocolate syrup mixture and vanilla. In a large bowl or standing mixer, cream together the butter and sugar until fluffy (will be a little stiffer than other butter/sugar combos but be sure to scrape the bottom to get any sugar sticking to the bottom). Beat in the cocoa and then egg yolks one at a time. Alternately beat in the flour and coffee mixture just until incorporated along with pinch salt. In a large glass or metal mixing bowl, beat the egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly but carefully fold in the remaining whites until no streaks remain. Pour batter into pan. Bake for 55-56 minutes until a tester inserted in center comes out clean. Meanwhile prepare glaze (1/2 condensed milk with 2 tablespoons of hot coffee). Let cake cool for 10 minutes in the pan then turn out onto a wire rack lined with wax paper (so you can move it later). Pierce warm cake all over carefully with tester or fork and drizzle the glaze over until it soaks it all up. Let cake cool all the way and either wrap in plastic wrap or transfer to a cake keeper until ready to serve. An hour before serving, drizzle liberally with warmed caramel sauce (microwave a few seconds so it pours easily) and sprinkle heath bar bits over the top.

## Mocha Cupcakes

1 Cup Sugar  
½ Cup Cold Brewed Coffee  
½ Cup Canola Oil  
2 Large Eggs  
3 tsp Cider Vinegar  
3 tsp Vanilla Extract  
1 ½ Cup All Purpose Flour  
1/3 Cup Baking Cocoa  
1 tsp Baking Soda  
½ tsp Salt

### Mocha Frosting:

3 Tbs Milk Chocolate Chips  
3 Tbs Semi-Sweet Chocolate Chips  
1/3 Cup Butter, softened  
2 Cups Confectioners' Sugar  
1 to 2 Tbs Brewed Coffee  
½ Cup Chocolate Sprinkles

Preheat Oven to 350. In a large bowl, beat sugar, coffee, oil, eggs, vinegar and vanilla until well blended. In a small bowl, combine flour, cocoa, baking soda, and salt. Gradually beat into coffee mixture until blended. Fill paper-lined muffin cups ¾ full. Bake 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool 10 minutes before removing from pan to a wire rack to cool. For frosting, in a microwave, melt chips and butter, stir until smooth. Transfer to a large bowl. Gradually beat in confectioners' sugar and enough coffee to achieve desired consistency. Pipe frosting onto cupcakes. Top with sprinkles, gently press down.

## Mississippi Mud Pie

2 Cups Sugar	2 Eggs
1 ¾ Cup Flour	1 Cup Milk
¾ Cup Cocoa	½ Cup Vegetable Oil
1 ½ tsp Baking Powder	2 tsp Vanilla Extract
1 ½ tsp Baking Soda	1 Cup Boiling Water
1 tsp Salt	1 bag of miniature marshmallows.

Heat oven to 350. Grease and flour two 9 inch round baking pans. Stir together sugar, flour, cocoa, baking powder, baking soda, and salt in large bowl. Add eggs, milk, oil and vanilla. Beat on medium speed of mixer for 2 minutes. Stir in boiling water (batter will be thin). Pour batter into prepared pans. Bake 30 to 35 minutes

### Frosting:

½ Cup Butter	1 tsp Vanilla Extract
3 Tbs Cocoa	
3 Cups Powdered Sugar	
6 Tbs Milk	

In medium bowl, mix together butter until light and creamy. After the butter is done stir in 1 cup of powdered sugar at a time until all gone. Then stir in cocoa until mixed well with the powdered sugar. Then add milk and 1 tsp vanilla extract. When done, top cake with it.

### **Orange Chiffon Cake**

Sift into a large bowl: 2 ¼ Cup Flour, 1 ½ Cup Sugar, 1 Tbs Baking Powder and ¼ tsp Salt. Stir to mix. Separate 6 egg sand put yolks into a mixing bowl. Beat until thick and lemon colored. To the egg yolks add ¾ cup orange juice, ½ cup oil, 2 tsp vanilla, 2 tsp orange extract, 1 tsp lemon extract. Mix well. Pour egg yolk mixture into flour mixture and stir until combined. IN a mixing bowl, beat the 6 egg whites and ½ tsp cream of tartar until stiff peaks form. Fold egg white mixture into cake batter. Pour into an ungreased angel food cake pan and bake at 350 for 55-60 minutes. Invert when removed from oven and cool completely. Remove from pan and frost with glaze of 1 cup powdered sugar, 1 tsp orange extract, 1 Tbs Half and Half.

### **Pineapple Upside Down Cake**

¼ Cup Butter  
2/3 Cup Brown Sugar, packed  
9 slices of pineapple in juice  
9 Maraschino Cherries  
1 1/3 Cups Flour  
1 Cup Sugar  
1/3 Cup Shortening  
1 ½ tsp Salt  
1 ½ tsp Baking Powder  
¾ Cup Milk  
1 Egg

### **Pumpkin Bundt Cake**

2 Cups Flour  
2 teaspoon Baking Powder  
1 teaspoon Baking Soda  
2 Cups of Sugar  
1 teaspoon Cinnamon  
½ teaspoon Pumpkin Spice  
1 teaspoon Salt  
¾ Cup Light Tasting Olive Oil  
4 Eggs  
1 Cup Pumpkin

Sift together the dry ingredients. In mixing bowl, cream together the eggs and sugar, add in oil and pumpkin, slowly add the dry mixture in, and combine until well blended. Pour into greased Bundt pan and bake at 350 for 45 minutes. Insert toothpick, if toothpick is clean the cake is done. Transfer to cake plate. Can be served with cream cheese frosting, icing drizzle or with powdered sugar.

## Red Velvet Cupcakes

2 Cups Flour  
1/3 Cup plus 1 Tbs Cocoa Powder  
3/4 tsp Baking Soda  
1/2 tsp Salt  
3/4 Cup Butter, softened  
1 1/2 Cup Sugar  
3 Eggs  
3/4 Cup Sour Cream  
1/3 Cup Milk  
1 (10 oz) Red Food Coloring  
1 Tbs Vanilla Extract

Cream Cheese Frosting:  
1 (8oz) Cream Cheese  
1/2 Cup Unsalted, Butter  
3 Cups Powdered Sugar  
1 tsp Vanilla Extract

Preheat oven to 350. Combine flour, cocoa powder, baking soda, and salt. Set aside. Beat butter and sugar until light and fluffy (5 minutes). Beat eggs- 1 at a time. Mix sour cream, milk, food color, and vanilla. With mixer at low speed, gradually mix flour until just combined. Do not over beat. Spoon into 24 muffin tins. Bake for 20 minutes. Cool for 5 minutes. Remove from pan and cool completely. Frost- Mix cream cheese and butter on medium speed until light and fluffy. Add powdered sugar, little at a time on low speed. Turn up speed to medium and beat 2 minutes or until light and fluffy.

## Cookies

### **Andes Mint Fudge Cookies**

1 Devil's Food Cake Mix  
½ Cup Vegetable Oil  
2 Eggs  
9 1/2oz Andes Mints

Mix cake mix, oil, and eggs together. Drop spoonful of dough onto baking sheet. Bake at 350 for 6-9 minutes. Don't cook any longer than that. Take sheet out of oven and while the cookies are still very hot, place an Andes Mint on top of each cookie. In approximately 5 minute, the mint will be melted. Take a spoon and smooth out each mint like frosting. Enjoy!

### **Banana Cookies**

¾ Cup Shortening      2 Mashed Bananas  
¾ Cup Brown Sugar    ¼ tsp Salt  
1 Egg                      1 tsp Baking Soda  
½ tsp Vanilla            2 Cups Flour

Cream shortening and sugar, add egg, vanilla, and bananas. Sift dry ingredients and add to creamed mixture, mix well, drop on cookie sheet. Bake at 350 for 10 minutes.

### **Double Chocolate Cookies**

1 Cup Flour  
½ Cup Unsweetened Cocoa Powder  
½ tsp Baking Soda  
½ tsp Salt  
4 oz Semi Sweet or Milk Chocolate Finely Chopped  
¾ Cup M & M's  
½ Cup Butter  
½ Cup Sugar  
2 Large Eggs  
1 tsp Vanilla

### **Chocolate Chip Cookies**

1 Cup Butter  
¼ Cup White Sugar  
1 ¾ Cup Brown Sugar  
2 Eggs  
2 Tbs Milk  
2 tsp Vanilla  
1 tsp Baking Soda

1 tsp Salt  
3 Cups Flour  
1 Package Chocolate Chips

Melt Butter. Cream in both sugars. Add eggs and beat. Mix in baking soda and salt, mixing well. Add flour by stirring. Stir in chocolate chips. Bake at 350 for 11 minutes on non-grease pan. Cool.

### **Chocolate Chip Cookies**

1 Cup Butter  
¾ Cup Brown Sugar, Packed  
½ Cup Sugar  
¼ Cup Light Corn Syrup  
1 Egg  
2 tsp Vanilla  
2 ½ Cup Flour  
1 tsp Baking Soda  
¼ tsp Salt  
10-12 oz Chocolate Chips

### **Chocolate Chip Cookies**

½ Cup Shortening	1 ½ tsp Baking Soda
1 Cup Sugar	¼ tsp Salt
1 Egg	½ Cup Milk
1 tsp Vanilla	1 Package of Chocolate Chips
2 Cups Flour	

Mix, drop spoonfulls of mixture on baking sheet. Bake at 350 for 10 to 15 minutes.

### **Peggy's Chocolate Chip Cookies**

¾ Cup Shortening  
½ Cup Sugar  
2 Eggs  
2 Cup Flour + 1 Tbs  
1 tsp Salt  
1 tsp Soda  
1 tsp Vanilla  
½ Cup Chocolate chips  
1 Cup Brown Sugar

Combine and stir together shortening, sugar, and brown sugar. Add beaten eggs and stir. Add flour salt and vanilla and mix well. Add chocolate chips and stir. Drop by cookie scoop onto greased cookie pan. Bake at 235 for 10 minutes.

### **Extra Special Chocolate Chip Cookies**

2/3 Cup Butter	2/3 Cup Shortening	1 Cup Brown Sugar
1 Cup White Sugar	2 tsp Vanilla	2 Eggs, slightly beaten
3-4 Cups Flour	1 tsp Salt	2 tsp Baking Powder
2 tsp Baking Soda	1 Bag of M & M's	
12oz Bag of Chocolate chips	12 oz Bag of Peanut Butter Cups	

Cream butter and shortening. Add sugar, then add vanilla and eggs. Stir flour, salt, soda and powder. Stir in candy. Bake for 10 minutes at 350.

### **Chocolate Chip Cookies and Cream Cookies**

1 Vanilla Cake Mix	2 Cups Oreo Cookies
8 Tbs Butter, melted	½ Cup White Chocolate Chips
1 Egg	½ Chocolate Chips
1 tsp Vanilla Extract	
4 oz Cream Cheese, softened	

Combine cake mix, butter, egg, and vanilla. Beat until a soft dough forms. Add cream cheese and beat again. Stir in chocolate chunks and chips by hand. Refrigerate the dough for at least 30 minutes. Roll into 36 balls. Place on a baking sheet and bake at 350 degrees for 9 minutes. Do not overbake. Let cool on baking sheet 2-3 minutes. Remove to wax paper lined counter. Let cool.

### **Chocolate Chip Sunflower Seed Cookies**

1 ½ Cup Flour	½ tsp Baking Soda
¼ tsp Salt	½ Cup Butter
½ Cup Brown Sugar	¼ Cup Sugar
¾ Cup Sunflower Seed Butter	1 Egg
1 tsp Vanilla	Chocolate Chips

Mix together flour, baking soda, and salt. Set aside. Cream together butter and sugars. Beat sunflower seed butter into the butter/sugar mixture. Beat in egg and vanilla. Stir in flour mixture until just combined. Fold in chocolate chips. Chill dough for 1 hour. Bake 9-12 minutes at 350.

## Ultimate Chocolate Chip Cookies

¼ Cup Crisco (butter flavored)  
1 ¼ Cup Brown Sugar  
1 Egg  
2 Tbs Milk  
1 Tbs Vanilla  
1 tsp Salt  
¾ tsp Baking Soda  
1 ¾ Cup Flour  
1 Cup Chocolate Chips

Heat oven to 375. Combine Crisco, brown sugar, milk, and vanilla. Beat egg into mixture. Combine flour, salt and baking soda. Mix #2 and #3 mixtures until just blended. Stir in chocolate chips. Drop onto ungreased baking sheet and bake for 11 minutes or until lightly golden.

## Chocolate Crinkle Cookies

1 Cup Unsweetened Cocoa Powder	½ tsp Salt
2 Cups Sugar	2 tsp Baking Powder
½ Cup Vegetable Oil	2 Cups Flour
4 Eggs	½ Cup Powdered Sugar
2 tsp Vanilla Extract	

IN the bowl of a stand mixer, beat cocoa, granulated sugar and oil on medium speed. Reduce the speed to low and add one egg at a time until combined. Mix in the remaining ingredients in the order listed, for exception of the powdered sugar. Cover the bowl with plastic wrap and chill for 4 hours. Preheat the oven to 350 degrees. Line cookie sheet with parchment paper. Roll the dough into 1 inch balls and coat with powdered sugar. Place on the prepared baking sheet at least 2 inches apart. Bake for 10 minutes. Allow the cookies to rest on the hot cookie sheet for one minute before transferring to a wire rack to cool completely.

## Chocolate Coconut Pinwheel Cookies

3 oz Cream Cheese	1/3 Cup Sugar	½ tsp Baking Soda
1 tsp Vanilla	1 Cup Coconut	
1 ½ Cup Flour	1/3 Cup Butter	
¼ Cup Cocoa Powder	1 Cup Sugar	
1 Tbs Milk	1 Egg	

Beat together cream cheese, 1/3 cup sugar, and vanilla. Stir in coconut and nuts. Set aside. Beat butter until creamy. Beat in ¾ Cup flour, 1 cup sugar, cocoa powder, egg, milk and baking soda. Add remaining ¾ Cup of flour. Divide dough into two sections. Roll out dough into 10x8 inch rectangle between two pieces of wax paper. Spread filling over dough. Roll in from the long end. Seal edges. Chill 3 hours. Cut into slices and place on cookie sheet. Bake 8 minutes at 375.

## Coconut Lime Shortcake Cookies

½ Cup Shredded Coconut, Toasted  
½ Cup Sugar  
2 Tbs Lime Zest  
1 tsp Vanilla Extract  
2 ½ Cups All-Purpose Flour  
1 Cup Cold Butter

Lime Glaze:  
2 Cups Powdered Sugar  
1 tsp Lime Peel  
1 Tbs Lime Juice  
2-3 Tbs Water

Preheat oven to 325. In food processor, combine coconut, sugar, lime zest and vanilla extract. Pulse a few times until the coconut is finely chopped. Add flour and pulse until combined. Gradually add in the butter pieces and pulse until mixture is smooth and combined. Transfer to a very large bowl and knead dough until smooth. If the dough is still too dry and crumbly, add in a half tsp of water at a time until it clings together. Shape dough into a ball, then divide in half. On a lightly floured surface, roll out one of the dough portions to about ¼ inch thickness. Using your desired cookie cutters, cut out dough. Place cutouts 1 inch apart on an ungreased cookie sheet. Repeat with the remaining dough on a second cookie sheet. Bake for 15-17 minutes or until bottoms start to brown. Transfer cookies to a wire rack and let cool to room temperature. Drizzle with lime glaze. To make the lime glaze: In small bowl mix together powdered sugar, lime peel and lime juice until combined. Add in 2 or 3 Tbs of water and whisk until it reaches a good consistency for spreading.

## Chocolate Props

2 Cups Flour  
1 tsp Baking Powder  
1 tsp Baking Soda  
¼ tsp Salt  
¾ Cup Butter, melted  
2 Eggs  
1 Cup Sugar (plus ½ Cup more for rolling)

½ Cup Cocoa  
1 tsp Vanilla Extract  
3.5 oz Bar of Chocolate, chopped

Mix flour, baking soda, powder and salt. In another bowl combine batter, eggs, 1 cup sugar, cocoa, and vanilla, whisk until combined. Add wet to dry ingredients and stir until combined. Add chopped chocolate and stir. Refrigerate 30 minutes. Roll into 1 inch balls and roll in remaining sugar. Place balls 2 inches apart on baking sheet. Bake for 8 minutes at 350. Cool on sheet until firm then transfer to plate.

### **Chocolate Pudding Cookies**

2 ½ Cup Flour	1 tsp Vanilla
1 tsp Baking Soda	1 Package Instant Chocolate Pudding
1 Cup Butter, softened	1 Package Chocolate Chips
½ Cup Sugar	3 Eggs
½ Cup Brown Sugar	1 Cup Walnuts, chopped

Preheat oven to 350. Mix ingredients in order listed. Drop by teaspoonfuls onto greased cookie sheet. Bake about 12 minutes. Variations: Pumpkin Pie Pudding, White Chocolate Chips, Butterscotch Chips, No Nuts.

### **Lemon Cookies**

1 Cup Butter	2 Tbs Lemon Juice	½ tsp Baking Powder
1 ½ Cups Sugar	2 Tbs Lemon Zest	1 Cup additional Sugar
1 Egg	Yellow Food Coloring	
1 tsp Lemon Extract	2 ¾ Cups Flour	
½ tsp Vanilla Extract	1 tsp Baking Soda	

In mixing bowl, cream together butter and sugar until light and fluffy. Mix in the egg, lemon extract, vanilla extract, lemon juice, lemon zest, yellow coloring until smooth. In a separate bowl, whisk together the flour, baking powder, and baking soda. Dump this dry mixture into the wet mixture and mix until just combined. Scoop out small portions of the dough and shape them into balls. Roll them in a plate filled paper and chill the tray for 15-20 minutes. Then, bake at 350 for about 15 minutes or until the edges are firm and slightly golden brown. Allow these cookies to cool down and enjoy!

### **Mexican Wedding Cookies**

½ lb Unsalted Butter  
3.5 oz Powdered Sugar  
½ Tbs Vanilla  
7 oz Flour  
4 oz Pecans, chopped

Cream together butter and sugar. Add vanilla and flour. Mix together. Add pecans and mix until smooth. Bake at 350 until brown at the bottom.

## **M&M Chocolate Chip Cookies**

1 Cup butter  
2/3 Cup Brown Sugar  
2/3 Cup White Sugar  
1 Egg  
1 ½ tsp Vanilla  
2 Cup Flour  
1 ¼ tsp Baking Soda  
1 tsp Salt  
1 Cup M&Ms  
1 Cup Chocolate Chips

Preheat oven to 350. Cream butter and both sugars until well blended. Add egg and vanilla. Mix. Fold in M&M and chocolate chips. Chill for 1 hour or overnight. Drop by tablespoon onto lightly greased tray, about 2 inches apart. Bake 8-10 minutes for soft cookies, or 12-14 minutes for crunchy cookies.

## **M & M Chocolate Chip Cookies**

2 Sticks Butter	1 tsp Baking Soda
¾ Cup Brown Sugar	1 tsp Salt
½ Cup Sugar	2 ¼ Cup Flour
1 Egg	¾ Bag Chocolate Chips
1 tsp Vanilla	¾ Bag M&M's

First put 2 sticks butter in a mixing bowl. Add brown sugar, sugar and mix. Then add 1 egg, vanilla, baking soda, salt and flour mix. Stir in chocolate chips to and M&M's.

## **The Best Monster Cookies**

½ Cup (1 Stick) Butter, softened  
1 Cup Brown Sugar  
½ Cup Creamy Peanut Butter  
1 Large Egg  
2 tsp Vanilla Extract  
¾ Cup Flour  
1 tsp Baking Soda  
1 tsp Cornstarch  
¼ tsp Baking Powder  
¼ tsp Salt  
1 ½ Cups Quick Oats  
1 Cup Semi Sweet Chocolate Chips  
1 Cup Mini M& M Candies

Preheat oven to 350. Line cookie sheets with parchment paper or use a silpat liner. In a large bowl (or bowl of a stand mixer) cream together the butter, brown sugar, and peanut butter until light and fluffy, about 3-4 minutes. In a separate bowl, add the flour, baking soda, cornstarch, baking powder, and salt and whisk to combine. With the mixer on low speed, slowly add the flour mixture to the wet ingredients and mix until just combined. Add the oats, chocolate chips, and M&M candies. Mix on low speed just until dough is combined. Use a small/medium cookie scoop or about 2 Tbs cookie dough, and place on the baking sheets. Bake the cookies for 7-9 minutes until the edges are just starting to brown and the top still looks slightly undercooked. Remove from the oven and cool for 5 minutes on the baking sheet before moving them to a wire rack to cool completely.

### **Monster Cookies**

3 Eggs  
1 Cup Brown Sugar  
1 Tbs Vanilla  
Stick of Butter  
1 Cup of Sugar  
1 ½ Cup of Peanut Butter

Mix all of the above ingredients together well and then add...

2 tsp baking soda  
4 ½ Cups Oatmeal

Mix together and add...

Semi-Sweet Chocolate Chips  
M&M's  
Pecan Halves

Bake at 350 for 8-10 minutes.

### **Monster Cookie Bites**

1 ¼ Cup Old Fashioned Oats  
½ Cup Creamy Peanut Butter  
¼ Cup Honey  
1/3 Cup Mini M&M's  
1/3 Cup Chocolate Chips

Mix all ingredients together in a bowl. Stir well. Roll mixture into small balls. Place bits on a cookie sheet lined with parchment paper. Allow to set in fridge til solid. Store in fridge in an airtight container or Ziploc bag.

### **No Bake Peanut Butter Cookies**

3 Cups Sugar  
¾ Cup Butter  
¾ Cup Milk  
½ tsp Vanilla

1 ½ Cups Peanut Butter  
4 ½ Cup Quick Cooking Oats.

In a saucepan over medium heat, combine sugar, butter and milk. Bring to a rapid boil and boil for one full minute. Remove from heat and stir in the vanilla and peanut butter. Mix in the oats, stirring until the mixture begins to cool. Transfer to a large bowl if it does not fit into the pan well. Drop batter by teaspoonful's onto waxed paper. Let cool until set.

### **No-Bake Cookies**

¼ Cup Butter	1/8 tsp Salt	¼ Cup Cocoa
¾ Cup Sugar	¼ Cup Peanut Butter	¼ Cup Salt
¼ Cup Brown Sugar	½ tsp Vanilla	
1 ½ Cup Quick Oats	¼ Cup Milk	

Mix butter, sugars, milk, cocoa, and salt in saucepan. Boil for 1 minute at medium heat. Remove from heat and add the rest of the ingredients. Stir. Put on wax paper or cookie sheet to set.

### **Oatmeal Chocolate Chip Cookies**

1 Cup Butter, room temperature	1 ¾ Cup Flour
1 ½ Cup Dark Brown Sugar	3 Cup Oats
2 Eggs	2 Cups Chocolate Chips
1 Tbs Vanilla	
1 tsp Baking Soda	
1 tsp Salt	

Bake at 350 for 8-10 minutes.

### **Vanishing Oatmeal Raisin Cookies**

½ Cup + 6 Tbs Butter, softened	1 tsp Baking Soda
¾ Cup Brown Sugar, packed	1 tsp Cinnamon
½ Cup Sugar	½ tsp Salt
2 Eggs	3 Cups Quick Oats
1 tsp Vanilla	1 Cup Raisins
1 ½ Cups Flour	

Heat oven to 350. In a large bowl, beat butter and sugars on medium speed of electric mixer until creamy. Add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon, and salt. Mix well. Add oats and raisins. Mix well. Drop dough onto ungreased cookie sheets. Bake 8-10 minutes or until light golden brown. Cool 1 minute on cookie sheets. Remove to wire rack and cool completely.

### **White Chocolate Cranberry Oatmeal Cookies**

1 Cup Flour	½ Cup Sugar	¾ Cup White Chocolate Chips
1 /2 tsp Baking Soda	1 Egg	
½ tsp Ground Cinnamon	1 tsp Vanilla Extract	
½ Cup Butter, softened	1 ½ Cup Rolled Oats	
½ Brown Sugar	¾ Cup Sweetened Dried Cranberries	

In a large bowl, whisk together the flour, baking soda, cinnamon and salt. Set aside. In a mixing bowl, beat the butter, brown sugar, and sugar until smooth. Mix in the egg and then the vanilla. Slowly add the flour mixture to the wet ingredients and mix until just combined. Add the oats, dried cranberries and white chocolate chips and mix until fully combined. Preheat oven to 350. Drop the cookies onto a parchment paper lined cookie sheet. Bake for 10-13 minutes. Cool on a wire rack.

### **Oreo Pudding Cookies**

1 Cup Butter, room temperature	1 tsp Salt
¾ Cup Sugar	2 ¼ Flour
¾ Cup Brown Sugar	2 Cups Chopped Cookies & Crème Bars
1 Package Oreo Pudding/Pie Filling Mix	14 Coarsely Chopped Oreo Cookies
1 Tbs Vanilla	
2 Eggs	
1 tsp Baking Soda	

Preheat oven to 350. Line a baking sheet with parchment paper and set aside. In a stand mixer, fitted with the paddle attachment mix together butter and both sugars on medium speed for 2 minutes. Add in the dry pudding mix and mix for an additional 30 seconds, scraping the sides of the bowl as necessary. Add in eggs and vanilla and mix until combined. Turn mixer to low and slowly add in baking soda, salt, and flour until combined. Stir in chopped candy and cookies. Using a large scoop, drop the dough onto baking sheet and bake for 9-10 minutes. Let cool in baking sheet for 3 minutes before transferring to wire rack to cool completely.

### **Gluten Free Peanut Butter Cookies**

1 Egg
1 Cup Sugar
1 Jar Peanut Butter

Mix all ingredients in a large mixing bowl. Preheat oven to 350. Roll dough into small balls and lay on pan. Take a fork and make criss cross marks. Bake 10 minutes.

### **Peanut Butter Cookies**

½ Cup Sugar	1 Egg
½ Cup Brown Sugar, packed	1 ¼ Cup Flour
½ Cup Butter, softened	1 tsp Baking Soda
½ Cup Peanut Butter	½ tsp Salt
1 tsp Vanilla	4 tsp Sugar

Preheat oven to 375. In large bowl, combine ½ cup sugar, brown sugar and butter, beat until light and fluffy. Add peanut butter, vanilla and egg. Blend well. Add flour, baking soda and salt. Mix well. Shape dough into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. With fork dipped in 4 tsp sugar, flatten balls in crisscross pattern. Bake at 375 for 6 to 9 minutes or until set and golden brown. Immediately remove from cookie sheet.

### **Peanut Butter Cookies**

1 Cup Butter	2 tsp Vanilla
2/3 Cup Peanut Butter	2 2/3 Cup Flour
1 Cup Sugar	2 tsp Baking Soda
1 Cup Brown Sugar	1 scant tsp Salt
2 Eggs	

Preheat oven to 350. With a mixer, cream butter, peanut butter and both sugars. Add eggs, one at a time to sugar mixture. Mix well after each egg. Add vanilla and beat on medium 3-5 minutes. In a separate bowl, combine flour, baking soda and salt. Gradually add to butter/sugar mixture. Make into balls and roll in sugar. Push down on top of each cookie with fork. Bake 10-11 minutes.

### **Peanut Butter Cookies**

½ Cup Butter	1 ½ Cup Flour	1 tsp Soda
½ Cup Sugar	¼ tsp Salt	
1 Egg	½ Cup Peanut Butter	
½ tsp Vanilla	1/2Cup Brown Sugar	

Preheat oven to 375. Thoroughly cream margarine, peanut butter, sugar, brown sugar, egg and vanilla. Sift flour. Sift together the flour, soda, and salt. Blend into the creamed mixture. Shape into 1 inch balls. Roll into sugar. Place 2 inches apart on ungreased cookie sheet. Press spoon on top. Bake for 8-10 minutes. Set timer.

## **Soft Chocolate Peanut Butter Cookies**

½ Cup Butter, softened  
¼ Cup Peanut Butter  
¾ Cup Sugar  
1 Large Egg  
1 tsp Vanilla  
1 Cup Flour  
½ Cup Cocoa Powder  
¼ tsp Salt  
1 tsp Baking Powder  
½ tsp Baking Soda  
1 tsp Cream of Tartar  
1 Cup Peanut Butter Baking Chips

Preheat oven to 350. Line a baking sheet with parchment or a silicone baking mat. In a large bowl, or the bowl of a stand mixer, cream together the butter, peanut butter and sugar until light and fluffy. Beat in egg and vanilla until well blended. In a small bowl, whisk together flour, cocoa powder, salt, baking powder, baking soda and cream of tartar. Add dry ingredients to the wet ingredients and mix until a dough forms. Fold in the peanut butter chips until well distributed. Shape into 12 equal size balls and place on the prepared baking sheet. Sprinkle each ball with a few extra peanut butter chips for a nicer presentation. If your dough is fairly soft, I would recommend chilling it at this point for about 30 minutes. If your dough is thick, bake in the preheated oven for exactly 8 minutes. Remove and let cool 5-10 minutes on the baking sheet before removing to a cooling rack. The cookies will look very soft and undercooked when you pull them out, but they will cook more as they cool on the pan. Enjoy!

## **Three Ingredient Peanut Butter Cookies**

1 Cup Peanut Butter  
1 Cup Sugar  
1 Egg

Preheat oven to 350 degrees. Line baking sheets with parchment paper. Combine the peanut butter, sugar and egg. Mix until smooth. Drop spoonful's of dough onto the prepared baking sheet. Bake at 350 degrees for 6 to 8 minutes. Do not overbake. These cookies are best when they are still soft and just barely brown on the bottoms.

### **Pecan Butterscotch Cookies**

1 Cup Buttermilk Pancake Mix  
1 Package Instant Butterscotch Pudding Mix  
1/3 Cup Butter, melted  
1 Large Egg  
½ Cup Chopped Pecans

In a large bowl, beat pancake mix, dry pudding mix, butter and egg until blended. Stir in nuts. Roll into 1 ½ inch balls. Place 2 inches apart on greased baking sheets. Flatten with bottom of a glass. Bake at 350 for 8-10 minutes or until edges begin to brown.

### **Skinny Chunky Monkey Cookies**

3 Ripe Bananas  
2 Cups Oats  
¼ cup Peanut Butter  
¼ Cup Cocoa Powder  
1 tsp Vanilla

Preheat oven to 350. Mash bananas in large bowl, then stir in remaining ingredients. Let batter stand for approximately for 20 minutes, then drop teaspoonful onto cookie sheet. Bake 10-12 minutes.

### **Skor Toffee Bit Cookies**

2 ¼ Cups Flour	1 tsp Vanilla Extract
1 tsp Baking Soda	2 Eggs
½ tsp Salt	1 10 oz Package Skor English Toffee Bits
½ Cup Butter	
¾ Cup Sugar	
¾ Cup Brown Sugar, packed	

Heat oven to 350 degrees. Stir together flour, baking soda and salt. IN a large mixer bowl, beat butter, granulated sugar, brown sugar, and vanilla until well blended. Add eggs and blend thoroughly. Gradually add flour mixture, beating well. Stir in toffee bits. Drop by rounded teaspoonful's onto a lightly greased cookie sheet. Bake 10 minutes or until lightly browned. Cool slightly, remove from the cookie sheet to a wire rack.

## **S'mores Hershey Kiss Blossom Cookies**

1 ¼ Cup All Purpose Flour  
1/2 tsp Baking Powder  
¼ tsp Baking Soda  
8 Tbs Butter, softened  
¼ Cup Granulated Sugar  
¼ Cup Light Brown Sugar  
8 Graham Cracker Rectangles, crushed into fine crumbs (about 1 Cup)  
1 Large Egg  
1 tsp Vanilla Extract  
12 Large Marshmallows, cut in half like a hamburger bun  
24 Hershey Kisses, unwrapped

Preheat oven to 350. Line 2 baking sheets with parchment paper. In a bowl, whisk together flour, baking soda, baking powder, and salt. In another bowl, beat together the butter, sugar, and ¾ cup of graham cracker crumbs until light and creamy. Add the egg and vanilla and mix. Add the flour mixture and mix just until combined. Measure out dough and roll into a ball. Roll the cookie dough ball in the remaining graham cracker crumbs to coat lightly. Place cookie dough on the baking sheet. Bake for 8-10 minutes until cookies are just starting to crack. They should still be soft. Let them cool for a minute or two on baking sheet. Preheat the broiler and make sure the rack is about 10 inches below the element. Place a marshmallow half, cut side down, on top of each cookie and broil until they are golden brown (30 seconds or so). Watch closely! Repeat with remaining cookie sheet. Let the cookies cool until Hershey's Kiss has set up again.

## **Snickerdoodles**

¾ Cup Sugar  
½ Cup Butter  
1 Egg  
½ tsp Vanilla  
1 ½ Cups Flour  
¼ tsp Salt  
¼ tsp Baking Soda  
¼ tsp Cream of Tartar  
2 tsp Sugar  
2 tsp Cinnamon Shortening

In a large mixing bowl cream the ¾ Cup Sugar and the butter with a wooden spoon. Beat egg and vanilla. In a small bowl stir together dry ingredients. Mix well with wooden spoon.

## Frosting/Glazes

### **Chocolate Frosting**

1 Cup White Sugar  
2 Big Tbs Cocoa  
3 Tbs Butter  
½ Cup Milk

Boil 10 minutes on top of stove. Remove from heat and add 1 tsp vanilla. Let cool. Add 2-3 cups powdered sugar. Spread over cake.

### **Frosting**

4 Tbs Butter  
½ Cup Brown Sugar, packed  
2 Tbs Milk  
¼ Tsp Vanilla Extract  
1/8 tsp Salt  
½ to ¾ Cup powdered Sugar, sifted

In small saucepan, heat butter until melted. Stir in brown sugar and milk. Cool over medium-low heat for 1 minute. Transfer to a small mixing bowl and cool mixture slightly. Stir in vanilla, salt and powdered sugar. Beat with an electric mixer until well blended. If necessary, add more powdered sugar for desired consistency

## Muffins

### **Apple Cinnamon Chip Muffins**

2 Cup Flour	2 Eggs
1 tsp Baking Powder	1 ¼ tsp Vanilla
½ tsp Baking Soda	1/3 Cup Unsweetened Applesauce
½ tsp Salt	1 ½ Cup Chopped Apples
½ Cup Butter	½ Cup Mini Cinnamon Chips
1 Cup Sugar	

1/3 Cup Brown Sugar, packed  
1 Tbs Flour  
1/8 tsp Ground Cinnamon  
1 Tbs Butter

Preheat oven to 375. Grease a 12 cup muffin pan, or use muffin liners. In a medium bowl, mix flour, baking powder, baking soda and salt. In a large bowl beat together butter, sugar, eggs until smooth. Mix in vanilla and applesauce. Stir in apples and gradually blend in flour mixture. Fold in cinnamon. Spoon mixture into prepared muffin pan. In a small bowl mix brown sugar, flour and cinnamon. Cut in butter until mixture is like coarse crumbs. Sprinkle over tops of mixture in muffin pan. Bake 20 minutes or until a toothpick comes out clean. Allow to sit 5 minutes before removing from pan. Cool on wire rack.

### **Healthy Applesauce Oat Muffins**

1 cup oats	¾ cup whole wheat flour
½ cup applesauce	1 tsp baking powder
1 large egg	½ tsp baking soda
1 tsp vanilla	1 tsp cinnamon
4 Tbs butter or coconut	¼ tsp salt
½ cup sugar	½ cup raisins

Directions- Preheat oven to 375. Line ½ cup muffin tin with liners or grease with non-stick cooking spray. Set aside. In medium bowl, stir together the oat meal, applesauce, milk, egg, vanilla, butter and sugar. In larger bowl, whisk together the flour, baking soda, cinnamon, salt and raisins. Make a well in the center of the dry ingredients and pour in the applesauce mixture. Stir just until combined. Spoon the batter evenly into muffin cups. Bake 15-20 minutes or until a toothpick comes out clean. Do not overbake or the muffins will be dry. Cool completely before freezing in a Ziploc freezer bag.

### **Banana Chocolate Chip Muffins**

2 Ripe Bananas  
1 Cup Peanut Butter  
2 Eggs  
2 Tbs Honey  
2 tsp Vanilla

½ tsp Baking Powder  
4 or 5 Chocolate Chips on each one

Mix all of the ingredient except chocolate chips in a blender until smooth. Pour into a muffin tin. Put 4 or 5 chocolate chips on top. Bake in a 400 degree oven for 7 minutes.

### **Best Blue Berry Muffins**

1 ½ Cup Flour	1/3 Cup Milk
¾ Cup Sugar	1 Cup Blue Berries
½ tsp Salt	
2 tsp Baking Powder	Topping: ½ Cup Brown Sugar
1/3 Cup Vegetable Oil	1/3 Cup Flour
1 Egg	¼ Cup Butter
	1 ½ tsp Cinnamon

Directions: Preheat oven to 400. Grease muffin cups. Combine flour, sugar, salt, and baking powder. Add oil, egg, and milk. Mix with flour mixture. Fold in blueberries. Fill muffin cups to the top. Bake for 16 minutes.

### **Blueberry Zucchini Muffins**

3 Eggs	1 tsp Baking Powder
1 Cup Vegetable Oil	1/4 tsp Baking Soda
1 Tbs Vanilla	1 Pint Blueberries
2 ¼ Cup Sugar	
2 Cup Zucchini	Glaze:
3 Cup Flour	2 Cup Powdered Sugar
1 tsp Salt	2 Tbs Lemon Juice
	1 Tbs Milk

Set oven to 350. Lightly grease and flour muffin tin or use muffin liners. Beat eggs, oil, vanilla and sugar until well blended. Fold in zucchini. Add flour, salt, baking powder and baking soda and combine by hand until blended. Fold in blueberries and pour the batter into muffin tins. Bake for 35 minutes. Cool on rack. For glaze, blend all three ingredients together and brush on top of muffins while warm.

### **Chocolate Chip Muffins**

2 Cups Flour	½ Cup Butter, melted and cooled
1/3 Cup Brown Sugar	2 Eggs lightly beaten
2 tsp Baking Powder	1 tsp Vanilla
½ tsp Salt	1 12oz Package of Chocolate Chips
2/3 Cup Milk	

Preheat oven to 400. Grease muffin cups. In large bowl stir together flour, sugars, baking powder, and salt. In another bowl, stir together milk, eggs, butter, vanilla until blended. Make a well in center of dry ingredients. Add milk mixture and stir just to combine. Stir in chocolate chips. Spoon batter into prepared cups. Bake 15-20 minutes until cake tester comes out clean. Remove muffin tin to wire rack. Cool for 5 minutes. Remove from tins to finish cooling. Serve warm or cool. These freeze well.

### **Cinnamon Roll Muffins**

7/16 Cup Butter	3 tsp Cinnamon
1 Cup 2% Milk	1 Cup Brown Sugar, packed
½ tsp Vanilla	1 Tbs Baking Powder
1/3 Cup Sugar	2 Cups Flour
½ tsp Salt	1 Egg
1 Cup Powdered Sugar	

Preheat oven to 375. Grease or line muffin tin. In mixer, combine flour, baking powder, salt and sugar. In another bowl, combine butter, egg and milk. Pour into dry ingredients and mix until just combined. Do not overmix. Combine topping ingredients. Fold half of the mixture into muffin batter, gently. Do not over stir. Fill muffin tin with ¼ cup of batter in each opening. Top with remaining sugar mixture. Bake at 375 for 12-15 minutes or until muffin springs back when lightly pressed. Remove from oven and cool. Transfer to a wire rack. Mix together frosting ingredients. Drizzle over top of muffins.

### **Healthy Muffins**

1 Cup Shredded Zucchini	2 Tbs Coconut Flour
¾ Cup Natural Peanut Butter	1 Pinch Salt
¼ Cup Maple Syrup	1 tsp Baking Soda
½ tsp Vanilla	½ Cup Chocolate Chips
2 Eggs	
1 Tbs Truvia	

Preheat oven to 350. Mix first six ingredients. Stir in next three ingredients. Fold in chocolate chips. Spoon into paper lined muffin tin. Bake 25 minutes or until done.

## Lemon Poppy Seed Muffins

3 Cups Flour	1 ½ Cup Plain Whole Milk Yogurt
1 Cup Sugar	2 Tbs Fresh Lemon Juice
2 Tbs Poppy Seed	1 ½ Tbs Grated Lemon Zest
1 Tbs Baking Powder	2 Large Eggs
½ tsp Baking Soda	8 Tbs Unsalted Butter, melted and cooled
½ tsp Salt	

### Glaze:

¼ Cup Sugar  
¼ Cup Lemon Juice  
Course Sugar for Sprinkling

Adjust oven rack to middle position and heat oven to 375. Grease 12 cup muffin tin. Whisk flour, sugar, poppy seeds, baking powder, baking soda, and salt together in a large bowl. In a separate bowl, whisk yogurt, lemon zest and eggs until smooth. Gently fold yogurt mixture into flour mixture until just combined. Fold in melted butter. Do not overmix. If you overmix the muffins will be dense. Divide batter evenly among prepared muffin cups. Bake until golden brown and toothpick inserted in the center comes out clean. 20-25 minutes. Rotate muffin tin halfway through baking. While muffins are baking, simmer sugar and lemon juice together in a small saucepan over medium heat until it turns into a light syrup, about 3-5 minutes. Remove muffin tin to a wire rack. Brush with lemon syrup. Sprinkle with coarse sugar. Let muffins cool in tin for 5 minutes, then transfer to a wire rack and let cool for another 10 minutes before serving.

## Poppy Seed Muffins

3 Cup s Flour	1 ½ tsp butter extract
2 ½ Cups Sugar	1 ½ tsp almond extract
1 ½ tsp salt	1 ½ tsp baking powder
1 ½ Cup Oil	1 ½ tsp vanilla extract
3 eggs	1 ½ tsp poppyseed
1 ½ Cup Milk	

Directions: Preheat oven to 350. Mix all together with electric mixer. Pour 2/3 full into muffin liner. Bake 35 minutes (Family Recipe from P. Stice.)

### Poppy Seed Glaze:

¼ Cup Concentrated Orange Juice  
¾ Cup Powdered Sugar  
½ tsp Vanilla Extract  
½ tsp Butter Extract  
½ tsp Almond Extract

Mix all ingredients together, drizzle over muffin while warm.

### **Sour Cream Banana Blueberry Muffins**

½ Cup Sour Cream	½ tsp Soda
½ Cup Butter	2 tsp Baking Powder
¾ Cup Sugar	2 Cups Flour
2 Eggs, Well Beaten	1 Cup Blueberries
2 Ripe Bananas, Smashed	½ tsp Salt

Stir baking powder into sour cream. Mix together butter, eggs, and sugar. Stir in sour cream and vanilla. Sift flour, soda salt. Add to mixture with bananas and stir. Fold in blueberries. Fill muffin cups with ¼ C batter and bake at 370 for 15 minutes.

## Pie

### **Apple Pie**

#### Crust:

2 ¼ Cups Flour  
¾ tsp Salt  
2/3 Cup Shortening  
8-10 Tbs Cold Water

In a medium bowl, stir together flour and salt. Using a pastry blender, cut in shortening until pieces are pea sized. Sprinkle 1 Tbs of water over part of the flour mixture; toss with fork. Push moistened pastry to side of bowl. Repeat moistening flour mixture using 1 Tbs of water at a time until flour mixture is moistened. Divide pastry in half. Form halves into balls. On lightly floured surface, use your hands to slightly flatten one pastry ball. Roll it from the center to edges into a circle 12 inches in diameter. Wrap pastry circle around the rolling pin. Unroll pastry into a 9 inch pie plate. Ease pastry into pie plate without stretching it. Trim pastry even with rim of the pie plate. Put filling in. Roll remaining ball into a circle 12 inches in diameter. Cut slits in pastry. Place pastry circle on filling. Trim ½ inch beyond edge of plate. Fold top pastry under bottom pastry.

#### Filling:

6 Cups Thinly Sliced, Peeled Apples  
1 Tbs Lemon Juice  
¾ Cup Sugar  
2 Tbs Flour  
½ tsp Ground Cinnamon  
1/8 tsp Ground Nutmeg

Preheat oven to 375. Prepare and roll out crust. Sprinkle apples with lemon juice. In a large bowl, stir together sugar, flour, cinnamon and nutmeg. Add apple slices. Toss until coated. Put apple mixture into pastry lined pie plate. Trim bottom pastry to edge of pie plate. Cut slits in remaining pastry circle. Place on filling and seal. If desired, brush top pastry with milk and sprinkle with sugar. To prevent over-browning, cover edges of pie with foil. Bake for 40 minutes. Remove foil. Bake for 20 minutes or until fruit is tender and filling is bubbly.

## Apple Pie

Crust:

3 Cups Flour  
2 Cup Crisco

Work crust with hands until bread-like. Add 9 tablespoons of water one at a time, fluffing with a fork each time. Depending on humidity, roll crust on a lightly floured counter, rolling from the middle out, until the size to fit your pie tin.

Pie:

4 Cups Slice Tart Apples  
1 ½ Cups Sugar  
1/8 tsp Salt  
1 tsp Cinnamon  
¼ tsp Nutmeg  
1 Tbs Flour  
1 Tbs Lemon Juice

Bake for 10 minutes at 400 degrees, and 35 minutes at 350 degrees.

## Caramel Apple Pie

6 Large Apples, cored, peeled, thinly sliced  
½ Cup Sugar  
3 Tbs Lemon Juice  
¼ Cup Flour  
¼ tsp Ground Cloves  
¼ tsp Ground nutmeg  
1 ½ tsp Ground Cinnamon

Combine all Ingredients and put into pie crust and put the lattice on. Bake in oven at 400 for 20 minutes then bake at 375 for 40 minutes.

Crust:

2 ½ Cups Flour  
6 Tbs Butter  
½ Cup Ice Water  
1 ¼ tsp Salt  
3 ¼ Cup Shortening

Sift dry ingredients together until mixed evenly. Cut in butter and shortening until it becomes very fine. Then cut in water. Wrap with cling wrap and put in fridge until Carmel is made. Roll out onto parchment paper to 1/8 inch thickness. Then place into pie pan. Now you're ready to add the filling. Make another batch for the lattice top. For lattice top, place pan over crust then cut out a circle bigger than the top of the pan and then cut ½ inch strips. Start weaving the crust in and out until your pie looks latticed.

Homemade Caramel:

1 Cup Sugar  
6 Tbs Butter  
½ Cup Heavy Whipping Cream

Put in sugar in medium saucepan and put on medium heat. Cook sugar until you get an amber colored liquid, then add the butter and continue stirring for one more minute. Slowly drizzle cream while stirring. Once it's all mixed remove from heat and let it cool.

### **Fresh Berry Lattice Pie**

Crust:

2 ¼ Cups All Purpose Flour  
¾ tsp Salt  
2/3 Cup Shortening  
8-10 Tbs cold Water

In a medium bowl, stir together flour and salt. Using a pastry blender, cut in shortening until pieces are pea-size. Sprinkle 1 Tbs of the water over part of flour mixture; gently toss with a fork. Push moistened dough to one side of the bowl. Repeat using 1 Tbs water at a time until all of the flour mixture is moistened. Divide in half. Form each half into a ball. On a lightly floured surface, use your hands to slightly flatten 1 dough ball. Roll dough from center to edges into a circle 12 inches in diameter. Transfer the pie to the 9 inch pie plate. Place the filling in the pie plate. Roll the 2<sup>nd</sup> dough ball into a 12 inches diameter circle. Cut slits to make an air vent. Place pastry on filling. Trim the edges and crimp as desired. Bake as directed in individual recipes.

Filling:

4 ½ Cups Fresh or Frozen Berries  
1 ¼ Cups Sugar  
5 Tbs Cornstarch  
Dash of Salt  
1 tsp Almond Extract

In medium saucepan, combine berries, sugar, cornstarch, and salt. Cook over medium heat for about 15 minutes or until mixture boils and thickens, stirring frequently then constantly during the last 5 minutes. (Stir gently as not to break up the berries) Refrigerate 1 hour or until completely cooled.) Preheat oven to 425 degrees. Prepare pie crust for two-crust pie using a 9 inch pie pan. Pour filling into crust lined pan. To make the lattice top, cut second crust into ½ to 1 inch wide strips. Arrange strips in lattice design over filling. Trim edges and seal. May brush with milk and sprinkle with sugar before baking.

## Cherry Pie

1 ½ Cups Flour  
½ tsp Salt  
½ cup Crisco or Shortening  
5 Tbs Cold Water  
1 30 oz Can of Cherry Pie Filling

Mix together flour and salt in a bowl. Cut shortening into the mixture. Stir in cold water. Use 2/3 of dough to roll out for bottom crust. Place in a nine inch pie plate. Add cherry pie filling. Use the rest of the dough to roll out for top crust. Place on top of the pie. Remove excess crust from edges. Make sure to seal the 2 crusts together by pinching the bottom crust with the top crust. Put some slits in the top crust to let air out. Place in oven at 350 degrees for 35 -40 minutes. Remove from oven and cool.

## Blueberry Pie

In a saucepan, combine 4 Cups fresh blueberries, 2/3 Cup Sugar, and 1 Tbs of lemon juice. In a small bowl, combine 2 Tbs cornstarch with 3 Tbs water. Bring saucepan to a boil. Add cornstarch and water, and stir until thickened. Remove from heat and let cool. In a bowl, combine 2 Cups Flour and 1 ½ tsb Salt. Cut ¾ Cup shortening until in pea sized lumps. Add 5-8 Tbs ice water until dough forms into a ball. Split in two and roll each half out between wax paper. Place one crust in bottom of pie plate. Pour filling into pie crust, spread evenly. Place second crust on top, then trim edges of crust and crimp. Bake 425 for 30-35 minutes.

## Kristy's Cherry Pie

Crust:

3 Cups Flour  
2 Tbs Sugar  
½ Cup Shortening  
1 Cup Coconut Oil- Solid  
8-10 Tbs milk

Whisk dry ingredients. Cut in shortening. Add milk in a little at a time until a ball is formed. Roll out on a board. Cover board with a tea towel and cover dough with a tea towel. Gently roll to desired size.

Pie:

¼ Cup + 1 Tbs Cornstarch  
2 ½ Cup Sugar  
½ tsp Vanilla  
2 Tbs Butter  
4 Cups Cherries

Mix together in a sauce pan. Bring to a boil, stirring constantly to avoid burning. Once at a rolling boil, reduce to a simmer. Simmer for 5 minutes. Pour into prepared pie crust. Bake accordingly. Usually 350 degrees for 40 minutes.

## Delicious Chocolate Meringue Pie

### Crust:

2 Cups Flour  
5-7 Tbs of Cold Water  
2/3 Cup Shortening  
1 tsp Salt

### Pie:

3 Eggs	3 oz Chocolate, finely chopped
3 Cups Milk	3 Tbs Unsalted Butter
1 Cup Sugar	2 tsp Vanilla
1/3 Cup Sifted Flour	1/2 tsp Vanilla
2 Tbs Cocoa	1/4 tsp Kosher Salt
1/2 tsp Kosher Salt	6 Tbs Granulated Sugar

Prepare your favorite baker pastry shell. Cool on wire rack. Separate egg yolks from whites. Preheat oven to 350 degrees. For custard, in medium saucepan over medium heat, bring 2 1/2 cups of milk almost to simmering. Watch closely so milk doesn't boil. Meanwhile, in a medium bowl, with a 12 inch or larger balloon whisk, stir remaining 1/2 cup milk into the 3 eggs. In cocoa powder, add 1/2 tsp kosher salt; whisk in eggs mixture until smooth. Gradually whisk in hot milk. Return the mixture to the saucepan. Over medium-high heat cook and stir mixture until it comes to a full boil. Boil for 30 seconds and remove from heat. Whisk in chocolate and butter until melted and smooth. Stir in 2 teaspoons of vanilla. Strain mixture through sieve, pushing it through with spatula as needed. Wash both bowl and whisk, set whites in bowl over bowl of hot water. Let stand 5 minutes. In large bowl with 12 inch or larger wire whisk, beat egg whites slowly until foamy. Whisk in the 1/2 teaspoon kosher salt until well blended. Whisk by hand or with an electric mixer on medium-high speed until whites begin to mound. Whisk in sugar, 2 tablespoons at a time, sprinkling the sugar over the whole bowl. Continue to whisk 7 to 8 minutes or until whites are moist, glossy, and do not slide when bowl is inverted. The tips of whites should curl over slightly when whisk is lifted from bowl. Turn meringue out all at once on top of hot pie filling. With spatula, spread meringue from center edges making sure meringue at 350 degrees or until top is golden; do not over bake. Cool on wire rack for 1 hour. Store leftovers on refrigerator. Makes 8 servings.

## **Peach Pie**

### Crust:

2 Cups All- Purpose Flour  
1 tsp Salt  
2/3 Cup Shortening  
5-7 Tbs Cold Water

Mix dry ingredients with shortening until peas form. Then add a water until stiff ball forms. Divide in half. Roll out to fit pie pan.

### Pie:

2 Cups Peaches  
1 ½ Cups Water (enough to cover peaches)  
1 Cup Sugar  
¼ tsp Cinnamon.

### Thickening:

4 Tbs Cornstarch  
1-2 Tbs Water

In a saucepan, bring peaches, water, sugar, cinnamon to a boil. In a separate bowl, mix cornstarch and water. Add thickening to boiling peach liquid and cook until thickened. Spoon into pie crust. Top with top crust that has slits in the crust. Dot with milk and sprinkle sugar on top of the crust. Bake at 350 degrees for 30 minutes, or until golden brown.

## Miscellaneous

### **Apple Chips**

2 Apples of choice  
1 ½ tsp of White Sugar  
½ tsp of Cinnamon

Thinly slice 2 apples, lay flat on baking sheet. Combine sugar and cinnamon in a small bowl. Sprinkle cinnamon and sugar mixture over apple slices. Place in oven at 225 for 45 minutes to an hour, or until sides of apple begin to fold up.

### **Blueberry Scones**

2 Cups Flour  
½ Cup Sugar  
2 tsp Baking Powder  
¾ tsp Salt  
½ Cup Blueberries  
1 Cup full fat Coconut Milk  
1 tsp Vanilla Extract

Line baking sheets with parchment paper and dust 2 spots with flour. Whisk flour, sugar, baking powder and salt together. Add frozen blueberries and toss mixture lightly to coat blueberries. Drizzle in coconut milk and add vanilla. Stir into a dough. Divide the dough in half. Place onto baking sheet and pat into circles about 1 inch high. Place in freezer and preheat oven to 425. Remove the dough from the freezer when the oven is ready. Cut into 4 wedges. Pull the wedges apart to give them space. Brush the tops of the dough with coconut milk. Bake for 15 minutes or until lightly browned.

### **Doughnuts**

½ Cup Sugar  
1 ½ Cup Milk  
3 ½ to 4 Cups Flour  
1 Package Instant Yeast  
1 Cup Melted Butter  
½ tsp Salt

Combine Flour, yeast, salt, and sugar. Add in warm milk and melted butter. Mix together. Roll to ½ inch thick and cut into squares. Let rise for 1-2 hours until slightly risen. Place in 350 degree oil and cook until brown on one side. Flip and brown on other side. Roll in sugar

## Doughnut Puffs

½ Cup Milk  
1/3 Cup Butter, melted  
1 Egg  
1 2/3 Cup All-Purpose Flour  
¾ Cup Sugar  
1 ½ tsp Baking Powder  
½ tsp Salt  
¼ tsp Ground Nutmeg

### Topping:

1/3 Cup Butter, melted  
½ Cup Sugar  
1 tsp Ground Cinnamon

Heat oven to 375. Grease 12 cup muffin pan, set aside. Combine milk, melted butter and egg in bowl. Set aside. Combine flour sugar, baking powder, salt and nutmeg in bowl. Add milk mixture, stir until combined. Spoon batter into prepared pan. Baking 15-20 minutes or until toothpick inserted comes out clean. Place melted butter in a bowl. Combine ½ sugar and cinnamon in another bowl. Remove muffins from pan, let stand 2 minutes on cooling rack. Dip tops of muffins into melted butter, then into cinnamon sugar.

## Mint Chocolate Chip Fudge

¾ Cup White Chocolate Chips  
2 Tbs butter  
1 (14oz) Can of Sweetened Condensed Milk  
2-3 Teaspoons Mint Extract (not peppermint)  
Green Food Coloring  
¾ Cups Mini Chocolate Chips, divided

Line an 8x8 square pan with foil and lightly spray with cooking spray. Set aside. In a microwave safe bowl, microwave the white chocolate chips and butter on high for 1 minute. Let rest for 1 minute, then check to see if melted. If needed, microwave for additional 30-45 seconds. Stir until all lumps are gone. Stir in condensed milk and mint extract. Add food coloring to desired color. Once completely incorporated, let cool for a few minutes then fold in ½ cup of mini chocolate chips. Press fudge into prepared pan. Sprinkle remaining mini chocolate chips on top and gently press into fudge. Refrigerate for a minimum of 2 hours to set before cutting into squares. Store in an air tight container.

## **Nestle Toll House Famous Fudge**

1 ½ Cups Sugar  
2/3 Cup Evaporated Milk  
2 Tbs Butter  
¼ tsp Salt  
1 ½ Cup Semi Sweet Chocolate Chips  
1 tsp Vanilla  
2 Cups Miniature Marshmallows

Line 8 inch square baking pan with foil. Combine sugar, evaporated milk, butter and salt in medium, heavy duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly for 4-5 minutes. Remove from heat. Stir in marshmallows, chocolate chips, and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into 48 pieces.

## **Peanut Butter Treats (Mini)**

½ stick butter, softened	½ Cup Creamy Peanut Butter
½ Cup Brown Sugar	½ tsp Vanilla
½ Cup Granulated Sugar	1 ¼ Cup Flour
1 Egg	¾ tsp Baking Soda
½ tsp Salt	Mini Peanut Butter Cups

## **Peanut Butter Balls**

### **Balls**

2 sticks of butter  
1 bag of powdered sugar  
2 cups creamy peanut butter

Mix ingredients together until smooth and creamy with clean hands. Form the dough into 1 inch balls and place in the freezer for about 30 minutes. Remove from the freezer and dip into chocolate coating placing them on wax paper to dry.

### **Chocolate Coating**

1 package of chocolate almond bark  
1 16 oz package of milk chocolate chips  
1 package of white chocolate bark  
1 16 oz package of white chocolate chips

Melt milk chocolate with almond bark. Dip balls in chocolate and place on wax paper to dry. Drizzle with melted white chocolate/white chocolate chips. Add sprinkles as desired per holiday event.

## **Pecan Tassies**

### **Crust:**

½ Cup Butter, softened  
3 oz Cream Cheese, softened  
1 Cup Flour

### **Filling:**

1 Large Egg, room temperature  
¾ Cup Brown Sugar, packed  
1 Tbs Butter, softened  
1 tsp Vanilla Extract  
Dash Salt  
2/3 Cup Pecans, finely chopped, divided

Beat 1 cup butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add flour to butter mixture, beating at low speed. Shape mixture into 24 balls and place on a baking sheet; cover and chill for 1 hour. Place 1 dough ball into each lightly greased muffin cup in mini muffin pans, shaping each into a shell. Whisk together brown sugar and next 5 ingredients. Spoon into tart shells. Bake at 350 degrees for 20 minutes or until filling is set. Cool in pans on wire racks 10 minutes. Remove from pans; cool on wire racks 20 minutes or until completely cool.

## **Plantation Popcorn with Peanuts**

5 oz Unpopped Popcorn  
6 oz Vanilla Candy Coating  
½ Cup Peanut Butter  
2 Cups Peanuts

Pop the popcorn. Melt the vanilla candy coating. Stir in the peanut butter. Add the peanuts to the popcorn. Pour liquid mixture over the popcorn. Stir. Spread out on a cookie sheet to dry.

## **Puppy Chow**

6 Cups Chex Cereal  
½ Cup Butter  
1 Cup Semi Sweet Chocolate Chips  
1 tsp Vanilla  
½ Cup Peanut Butter  
1 ½ Cup Powdered Sugar

Measure all ingredients and put butter chocolate and vanilla. Microwave them. Stir every 30 seconds until melted. Put in peanut butter, stir. Put on cereal. Stir. Put in bag with powdered sugar. Shake then spread out onto wax paper.

## **Saltine Toffee Treats**

24 Saltine Crackers  
2/3 Cup Sugar  
1/2 Cup Brown Sugar  
1 Cup Graham Cracker Crumbs  
1/4 Cup Milk  
1/2 Cup Butter  
1/2 Cup Dark Chocolate Chips  
1/2 Cup Butterscotch Chips  
2/3 Cup Creamy Peanut Butter  
Crushed M&M's and Decorating Sprinkles

Coat a 9x13 pan with cooking spray. Arrange crackers in the pan to cover as much of the bottom as possible. In a saucepan, combine sugar, brown sugar, cracker crumbs, milk and butter. Bring to a full boil and boil for 5 minutes, stirring constantly. Remove from heat. Slowly pour mixture over crackers in pan. Set aside to cool. Melt together chocolate chips, butterscotch chips, and peanut butter. Spread evenly over cooled mixture. Scatter M&Ms and decorating sprinkles over the top. Chill until set before cutting.

## **Scotcheroos (Microwaved)**

1 Cup Light Corn Syrup  
1 Cup Sugar  
1 Cup Crunchy Peanut Butter  
1 tsp Vanilla  
6 Cups Rice Crispies Cereal  
1 Cup Semi-Sweet Chocolate Chips  
1 1/2 Cup Butterscotch Chips

Coat a 9x13 pan with cooking spray. Set aside. In a large bowl, microwave syrup and sugar together until mixture boils. Stir in peanut butter and vanilla until blended. Add cereal, stirring until well coated. Spread evenly in prepared pan. Melt together chocolate and butterscotch chips. Stir until smooth. Spread evenly over the top of the cereal mixture. Chill until set. Let set at room temperature 15-20 minutes before cutting.

## **S'mores Cups**

8 Graham Crackers  
48 Tiny Marshmallows  
7 tsp Butter  
1 Hershey's Chocolate Bar

Preheat oven to 350 degrees. Mash up graham crackers. Put butter into a bowl and heat up in microwave for 30 seconds. Take out of microwave and mix with graham crackers. Press into mini muffin pan. Put in oven for 3-5 minutes. Take out and place one rectangle of chocolate on each cup. Put 4 mini marshmallows on top of the chocolate. Put in oven for one minute.

## **S'mores Popcorn Balls**

1 Bag Natural Microwave Popcorn  
10 oz Bag Mini Marshmallows  
2 Cup Golden Grahams Cereal  
¼ Cup Butter  
½ tsp Vanilla Extract  
1 Cup Mini Semi Sweet Chocolate Chips

Pop popcorn according to package directions; set aside. In a large saucepan, melt butter. Continue cooking until butter begins to turn golden brown. Add marshmallows, and stir constantly until marshmallows have melted. Remove from heat and stir in vanilla. Add popcorn and golden grahams, and fold into marshmallow mixture. When mixture is cool enough to handle, lightly spray your hands with cooking spray. Scoop about 1 cup of the popcorn mixture and smoosh it into a ball. Sprinkle with mini chocolate chips and gently press them into the popcorn ball. Place on a sheet of waxed paper, parchment paper, or silicone baking mat to cool.

## **S'mores Snack Mix**

6 Cups of Golden Graham Cereal  
1 Bag Chocolate Chunks  
3 Cups of Pretzel Sticks  
1 Bag Marshmallow Mini's

Combine ingredients.

## **Venison Jerky**

Thaw 1 pound ground venison. Add ½ tsp garlic powder, 1 tsp salt, ¼ tsp onion powder, ½ cup soy sauce, 2 Tbs brown sugar, ½ tsp liquid smoke 1 ½ Tbs ground cranberries. Mix well. Fill a jerky shooter and squeeze onto a baking rack on a cookie sheet. Bake at 170 for 2 hours. Turn and bake until internal temperature is 160.

