

BISCOTTI - Gingerbread Biscotti with Apricots by Alice Pauck

½ cup(1 stick) butter

1 cup sugar

1 teaspoon ground ginger

¼ teaspoon allspice

2 eggs

2 Tablespoons molasses

¼ cup finely minced fresh ginger root

3 cups flour

½ teaspoon baking soda

¾ teaspoon salt

¾ cup chopped almonds

½ cup chopped dried apricots

Preheat oven to 325°F

Cream butter, sugar, ground ginger and allspice until light and fluffy. Beat in eggs, molasses and chopped ginger root. Combine flour, baking soda and salt; blend into butter mixture. Mix in almonds and apricots. (Chill dough for ease of handling.) Divide dough in half. On a slightly floured surface, shape each portion into two 12-inch long logs. Place logs on parchment lined cookie sheet. Bake 30-35 minutes or until firm. Cool and cut diagonally into 3/8-inch slices. Place slices on a cookie sheet and bake at 250°F for approximately one hour to dry biscotti.

Yield: 30 cookies

BLONDIE'S RECIPE - by Shelly Borrell:

1 Cup of Flour
1 Teaspoon of Baking Powder
1/2 Cup of Butter (1 Stick)
1/2 Cup of firmly packed Light Brown Sugar
1/2 Cup of firmly packed Dark Brown Sugar
1 Large Egg
1 Teaspoon of Vanilla Extract
1/2 Cup of chopped Pecans
1/4 Cup of Milk Chocolate Chunks (Chocolate Bar rustically cut)

Preheat oven to 350°. Combine the Flour and Baking Powder in a small bowl. In a separate bowl, melt Butter and stir in the Light and Dark Brown Sugar until well blended, then whisk in the Egg and Vanilla. Add the Flour mixture until all is incorporated, then stir in the Pecans and Milk Chocolate Chunks. Pour batter into a 8 X 8 baking dish and bake until the Blondies are set in the center, about 25 – 30 minutes. Let cool, cut and dig in.

BREAD - Banana Bread by Leslie Corsini

2 cups flour
1 cup sugar
1 tsp. baking soda
1/2 tsp. baking powder
2 eggs
2 ripe bananas
1/2 cup milk
1/2 cup melted butter
1 cup walnuts, coarsely chopped

Directions

Preheat oven to 350 degrees. Mix flour, sugar, baking soda and baking powder in a bowl. In a separate bowl crush bananas until well mashed, add eggs, butter and milk. Pour the liquid mixture into the flour mixture and stir well, scraping the bottom to incorporate the mixture. Add the walnuts, stir well. Pour into a well greased bread pan. Bake 1 hour or until the bread is baked thoroughly.
Makes 1 5x9" loaf

BREAD POTATO - Potato Bread by Sue Matthis

1 1/2 cups water
1/4 cup honey
2 tablespoons shortening
1 1/4 teaspoons salt
1 tablespoon gluten flour
1/4 cup potato flakes
2 tablespoons non-fat dry milk
1 package (2 1/4 teaspoons) dry yeast
3 1/2 to 4 1/2 cups all-purpose flour
1 teaspoon melted butter

Combine water, honey and shortening in a saucepan and heat to 120 degrees F. Shortening does not need to melt.

Meanwhile, combine 2 1/2 cups of the flour, the salt, gluten flour, potato flakes, non-fat dry milk, and yeast in a bowl and mix well. Add water mixture and stir vigorously with a wooden spoon for 3 minutes. Add enough additional flour to make a manageable dough. Cover and allow to rest for 30 minutes.

Turn dough out onto a lightly floured surface and knead for about 8 minutes, adding flour as necessary to form a smooth dough. Place in a greased bowl, turning to grease top, cover and let rise in a warm place until doubled in bulk, about 1 hour.

Punch dough down and allow to rise a second time until doubled, about 45 minutes. Flatten dough into a rectangle approximately 14 x 7 inches. Starting with shorter end, roll into a loaf and place in a well-buttered 9x5 inch loaf pan. Allow to rise until doubled, about 40 minutes.

Meanwhile, preheat oven to 375 degrees F. When dough is doubled in bulk, make a vertical cut with a very sharp knife in top of loaf and pour in melted butter. Bake for approximately 45 minutes, until golden brown and hollow sounding when tapped. Turn out onto bread rack and allow to cool before slicing.

BROWNIES - HERSHEY BROWNIES - by Kathy Foster-Brink

1 cup sugar 1 cube butter 4 eggs 1 can Hershey syrup 1 cup flour

Blend above ingredients until creamy. Pour into cookie sheet. Bake for 25 minutes at 350°. Let cool before adding frosting.

Frosting:

1 cup sugar 6 tablespoons milk 6 tablespoons butter

In sauce pan combine above ingredients and bring to boil then add 1 to 1 1/2 cups chocolate chips stir until chips have completely melted.

Kathleen Foster-Brink

CAKE - Mocha Layer Cake by Karen Lanzone

Cake

$\frac{3}{4}$ cup butter, softened
3 eggs
2 cups all purpose flour
 $\frac{1}{2}$ cup unsweetened cocoa powder
1 tsp baking soda
 $\frac{3}{4}$ tsp baking powder
 $\frac{1}{2}$ tsp salt
2 cups sugar
2 tsp vanilla
1 $\frac{1}{2}$ cups milk

Beat butter and sugar on medium speed until well combined. Add eggs 1 at a time, then beat in the vanilla.

Alternately add the flour mixture and milk to the butter mixture, beating on low speed after each addition. Beat on high for 20 seconds more after all ingredients are added. Pour into 2 prepared 9" cake pans and bake at 350 until a toothpick inserted into the center comes out clean. Cool cake in pans for 10 minutes, then turn out onto a wire rack to cool completely.

Once cakes have cooled, split each cake horizontally so that you will have 4 slim 9" cakes to layer.

Frosting

2 cups heavy whipping cream
 $\frac{1}{4}$ sugar
1 tblsp instant coffee

Heat about $\frac{1}{4}$ cup of the cream in the microwave and dissolve the coffee in it, then add that $\frac{1}{4}$ cup to the rest of the ingredients and beat on high until soft peaks form.

Remove 1 $\frac{1}{2}$ cups of the frosting and put into a new bowl, to which you will add the FILLING ingredients below. Put the remaining frosting in the fridge until you're ready for it.

Filling

1 8 oz. pkg mascarpone cheese
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup Kahlua ** (add the Kahlua in small bits so your filling doesn't become too runny)

Assemble the cake using the filling between the layers, then frost. Top with a little bit of shaved or grated bittersweet chocolate.

CHEESECAKE - Lemon Cheesecake by Karen Lanzone

CRUST

- 1 1/4 cups graham cracker crumbs
- 3/4 cup finely chopped almonds
- 4 tblsp sugar
- 1/3 cup butter, melted

FILLING

- 4 - 8 oz packages of cream cheese, softened
- 1 1/4 cups sugar
- 4 eggs
- 3 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract

TOPPING

- 2 cups sour cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract

Directions

1. In a bowl, combine crumbs, nuts and sugar; stir in butter. Press onto the bottom of a greased 10" springform pan. In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs, beating on low speed just until combined. Add lemon juice, lemon extract and vanilla; beat just until blended. Pour into crust.
2. Bake at 350 degrees F for 55 minutes or until center is almost set. Remove from the oven; let stand for about 5 or 10 minutes. Combine topping ingredients; spread evenly over the baked cheesecake. Refrigerate over night and garnish with fresh lemon slices just before serving.

CHEESECAKE PLAIN- Company Cheesecake by Lucia McBride

1 3/4 graham-craker crumbs
1/4 finely chopped walnuts
1/2 tsp cinnamon
1/2 cup melted butter

Mix all ingredients and press into a springform pan.

3 well beatten eggs
2 8oz pkgs cram cheese softened
1 cup sugar
1/4 tsp salt
2 tsp vanilla
1/2 tsp almond extract

Combine ingredients and beat until smooth.

3 cups dairy sour cream, blend into mixture.

Pour into crumb crust. Bake for at 375 degrees for 1 hour, or until set. Cool. Chill well, about 4 to 5 hours. Serves 10.

Ingredients:

COFFEE CAKE - Raspberry Cream Cheese Coffee Cake by Karen Lanzone

1 8 oz package of cream cheese
1 cup sugar
½ cup butter
1 ¾ cups flour
2 eggs
¼ cup milk
1 tsp baking powder
½ tsp baking soda
1 tsp vanilla
½ tsp salt
½ cup raspberry preserves

Beat cream cheese, sugar, vanilla and butter until fluffy. Add half of the flour, all the eggs, milk, baking powder, baking soda and salt. Beat 2 more minutes.

Beat in the remaining flour until well blended. Spread evenly in a greased and floured 13x9" metal pan or two 9" round cake pans. Spoon preserves in 8 to 10 dollops on top of batter. Swirl preserves into batter.

Topping

½ cup softened butter
1 cup flour
1 cup sugar

Mix to form a crumble mixture and sprinkle on top of batter after you swirl the preserves in.

Bake at 350 degrees for about 35 minutes.

COOKIE - Bailey's Molasses Cookies - by Scott Davenport

Scott Davenport

3 1/4 c. flour

1 tsp. baking soda

1/4 tsp salt

2 tsp cinnamon

1 tsp ground ginger

1/2 tsp. pumpkin pie spice

1/2 c. Bailey's liquor

1 c. dark brown sugar, packed

1 c. salted butter, softened

3/4 c. unsulfured molasses

1 large egg

Icing: 1 c. confectioners' sugar

2 Tbsp. Milk

1. Preheat oven to 300

2. In a medium bowl, combine flour, soda, salt, cinnamon, ginger and pumpkin pie spice.

Mix well with wire whisk.

3. In a large bowl, beat sugar and butter with electric mixer at medium speed until mixture

forms a grainy paste. Scrape sides of bowl then add molasses, egg and Bailey's liquor.

Beat until light and fluffy.

4. Add the flour mixture and blend at low speed. Do not over mix.

5. Divide dough in half and shape each half into a roll 1 1/2 inches in diameter. Wrap rolls

in waxed paper and refrigerate until firm, about 2 hours.

6. Slice cookies 1/2 inch thick and place on ungreased cookie sheets, 1 1/2 inches apart. Bake 25 minutes until cookies are set. Immediately transfer to a cool surface.

For Icing: Blend sugar and milk in a small bowl until smooth. Using a small spoon or knife,

drizzle cookies with icing.

COOKIE -Peanut Butter Blossoms by Patricia Foster

Ingredients

½ cup peanut butter*		
½ cup butter (room temperature)**	Cream together	
½ cup sugar		
½ cup brown sugar (dark preferred)		
1 egg		
1 teaspoon vanilla	Add to mixture above 1st	
1 ¾ cups flour		
1 teaspoon baking soda		
½ teaspoon salt	Sift together	Add last
¼ cup sugar in pie tin		
Hershey's® Kisses (preferred Milk Chocolate)		

Preheat oven to 375°F. Cream peanut butter and room temperature butter together in medium bowl. Add ½ cup sugar, ½ cup brown sugar, egg and vanilla and stir until incorporated (don't over mix). Add sifted dry ingredients to wet mixture and stir until incorporated.

Take heaping teaspoonfuls of dough and roll into balls as quickly as possible (the heat from your hands can make dough balls to mushy causing cookies to flatten when baking). Roll dough balls in pie tin with sugar lightly coating outside, place on cookie sheet ½ inch apart.

Bake at 375° for 8 minutes. Remove from oven (cookies should be puffed up), immediately press chocolate kisses into center of cookie. Remove from cookie sheet to cooling rack.

*Any peanut butter can be used, natural style gives more rich peanut flavor

** Important butter at room temperature to blend well; microwaving butter will result in cookies that melt/spread more and don't puff up and hold shape.

COOKIE-Snickerdoodles by Marge Mc Dougall

1 cup Crisco
1 1/2 cups sugar
2 eggs
2 3/4 cups flour
2 tsp. Cream of Tartar
1 tsp. baking soda
1/4 tsp. salt
1 1/4 cups finely chopped pecans

Topping:

3 tablespoons sugar
1 1/2 tsp. ground cinnamon

Cream Crisco and sugar. Add eggs, one at a time, beating well after each one. Combine the flour, tartar, soda & salt; gradually add to creamed mixture. Stir in pecans. Combine sugar & cinnamon in small bowl. Roll dough into 1 inch balls, then roll in topping. Place 2 inches apart on parchment paper lined cookie sheets; flatten slightly. Bake at 400* for 10-12 minutes or until surface cracks. Remove to wire racks to cool. Yield: 5 dozen.

CUPCAKE - Carmellicious - by Amie Hagan

Cupcake

- 1 ¼ c. all purpose flour
- ¾ tsp baking powder
- ¼ tsp salt
- 1 c. packed brown sugar
- ½ c. granulated sugar
- 1 ½ c. unsalted butter – room temp.
- 2 eggs – room temp.
- 1 tsp vanilla extract
- ½ c. whole milk

Caramel Sauce:

- 1 ½ c. sugar
- 1 ¼ c. heavy cream
- pinch of course sea salt

Frosting:

- 4 T. unsalted butter – room temp.
- 6 oz. cream cheese
- ¼ tsp. vanilla e xtract
- 5 c. confectioner' sugar
- Caramel sauce

Directions – Cupcakes:

1. Whisk together flour, baking powder, and salt in a bowl.
2. In a mixer bowl, beat sugars and butter on medium-high speed until light and fluffy.
3. Add eggs and vanilla and beat until well combined.

4. On low speed, add flour mixture in 3 additions, alternating with milk in 2 additions until combined. Do not over beat!

5. Bake at 350 degrees for 20-22 mins until toothpick comes out clean.

Directions – Caramel Sauce:

1. In a saucepan on high heat, stirring constantly, cook sugar until it is melted and has turned gold amber color.

2. Slowly pour cream in a little bit at a time while stirring constantly. Stir until caramel is completely smooth.

3. Take caramel sauce off heat and add salt. Stir until salt is well combined. Let cool completely.

Directions - Frosting:

1. Combine salt, cream cheese, vanilla extract and confectioner's sugar together until combined, light, and fluffy.

2. Fold in caramel sauce until swirl pattern appears. Amount of caramel depends on how much caramel you want in the frosting. Save some caramel for drizzling.

FUDGE - Wonderful Fudge Sauce by Loretta Herrin

3 oz. unsweetened chocolate
1 ½ c. sugar
¼ tsp. salt
1/8 tsp. cream of tartar
1 c. evaporated milk
¾ c. butter (no substitutions)
1 tsp. vanilla

Break up the chocolate squares in quarters and add to the food processor work bowl. Pulse 6 to 8 times to break up the chocolate. Add sugar, salt, and cream of tartar. Process 1 to 2 minutes until chocolate is very fine.

Heat milk and butter in an 8-cup microwave-safe bowl. Microwave on high for about 2 minutes.

With food processor running, pour warm butter mixture and vanilla through feed tube and process 1 more minute.

Pour fudge sauce back into the microwave-safe bowl. Microwave on medium low for 3 to 5 minutes. Cool slightly and serve. Store extra sauce in a jar in the fridge. Warm again to serve.

Enjoy!

FUDGE - Rich and Creamy Fudge by Cindy Gloger

Ingredients:

1 large can of evaporated milk
4 1/2 c. sugar
3 pkgs. Nestle semi-sweet chocolate chips
2 cubes butter
3 pint size jars of marshmallow creme
3 tsp. vanilla
1/2 c. chopped walnuts

Combine 1 large can of evaporated milk and 4 1/2 c. sugar in a large saucepan and boil together for 9 min.; begin slow

In large bowl, set aside the following items:

3 pkgs. Nestle semi-sweet chocolate chips
2 cubes butter
3 pint size jars of marshmallow creme

Pour hot mixture (evaporated milk and sugar) over items in bowl and stir until well-blended. Add 1/2 c. chopped walnuts and 3tsp. vanilla.

Pour into a shallow, lightly buttered cookie sheet and refrigerate for 24 hrs.

JAM-Raspberry Chipotle Jam by Lisa Ager

- 4 12 oz bags fresh or frozen raspberries (thawed)
- 1 7 oz can chipotle chiles in adobo sauce
- 1 clove garlic
- 1/3 cup red wine vinegar
- 4 1/2 cups sugar
- 2 boxes low or no sugar pectin

In blender or food processor, blend chipotle chiles, garlic and red wine vinegar. Add part or all of raspberries and pulse until chopped. If whole raspberries are desired for jam, only chop part. If using 2 part lids, boil water in a small saucepan. Turn off heat and add jar lids. Keep hot until needed. Place mixed ingredients and remainder of raspberries if any into large dutch oven, or large cooking pan. Mix together 1/2 cup of the sugar and the pectin. Add to raspberry mixture. Cook on medium high heat until boiling, stirring constantly. Add remaining 4 cups of sugar and continue cooking and stirring until mixture comes to full rolling boil. Boil for one minute. Remove from heat and skim off any foam if necessary. Pour jam into clean hot sterilized jars. Wipe off any jam from around mouth of jars. Place hot lids on jars and tighten lid bands. Place jars into boiling water bath and boil for 5 minutes. Remove from water and cool overnight. Makes approximately 8 half pints. Jam is delicious on top of cream cheese and served with crackers. Enjoy!

Single Crust Pastry

1 cup flour
cup shortening

½ tsp. salt
3 tbs. cold water

1. Stir flour and salt. Cut in shortening using a pastry blender until pieces are pea-size.
2. Sprinkle water over part of mixture one tablespoon at a time; gently toss with a fork. Form dough into a ball.
3. On lightly floured surface, flatten dough and then roll into a circle the size of your pie pan. Ease into your pie pan. Crimp edge. Prick bottom and sides of pastry with a fork.
4. Line pastry with foil, bake 450 in oven for 8 minutes. Remove foil, bake 5 to 6 minutes until golden. Cool on a wire rack.

PIE-Berry Glaze Pie - by Valynn Hyer

8 cups berries
2 tablespoons cornstarch

cup sugar
Whipped cream (optional)

1. Prepare baked pastry shell.
2. For glaze, in a blender combine 1 cup of the blackberries and cup water. Cover and blend until smooth. Add enough additional water to the mixture to equal 1½ cups. In a medium saucepan combine sugar and cornstarch; stir in blended berry mixture. Cook and stir over medium heat until mixture is thickened and bubbly. Cook and stir 2 more minutes. Cool for 10 minutes without stirring.
3. Spread about ¼ cup of the glaze over bottom and sides of baked pastry shell. Arrange half of the berries in the shell.
4. Carefully spoon half of the remaining glaze over the fruit, covering each piece. Arrange remaining fruit over the first layer. Spoon remaining glaze over fruit, covering each piece. Chill for 1 to 2 hours.

POUND CAKE - TROPICAL POUND CAKE - by Nancy Ronquillo

INGREDIENTS

Cake:

1 cup butter, softened

½ cup shortening

3 cups white sugar

5 eggs

3 cups all-purpose flour

½ teaspoon baking powder

1 cup milk

1 teaspoon each of coconut extract, lemon extract, rum-flavored extract, butter extract and vanilla extract

Powdered sugar

Glaze:

½ cup sugar

¼ cup water

½ teaspoon each of coconut extract, lemon extract, rum-flavored extract and butter extract and vanilla extract

DIRECTIONS: Preheat oven to 325 degrees F. Grease a 10-inch tube pan. In a small bowl, combine flour and baking powder. Set aside. In a measuring cup, combine the milk and 1 teaspoon each of the coconut, lemon, rum, butter and vanilla extracts; set aside.

In a mixing bowl, cream butter, shortening and 3 cups sugar until light and fluffy. Add eggs and beat until smooth. Beat in flour mixture alternately with milk mixture. Spoon into prepared tube pan.

Bake 1 ½ hour to 1 ¾ hours, until cake tests done. Cool in pan on wire rack for 10 minutes.

Turn cake out of the pan onto wire rack. Place waxed paper under rack to catch glaze drippings. Slowly spoon glaze onto top of hot cake. Cool completely. Before serving, dust with powdered sugar.

To make glaze: In a saucepan, combine ½ cup sugar, water and ½ teaspoon of the extracts. Bring to a boil, stirring until the sugar is dissolved.

POUND CAKE - Pecan Pound Cake with Orange Glaze by Karen Lanzone

½ cup chopped pecans
3 cups cake flour
½ tsp salt
¼ tsp baking soda
1 cup butter
2 1/3 cups sugar
6 eggs
1 tsp vanilla
1 cup full fat sour cream

Glaze...

1 tsp vanilla
3 tablespoons orange juice
2 cups confectioner's sugar

1. Heat oven to 300. Grease and flour a 10" bundt pan and sprinkle pecans on the bottom of the pan.
2. Sift the flour, salt and baking soda together in a medium bowl.
3. Cream the butter and white sugar until light and fluffy. Beat the eggs in one at a time, then stir in the vanilla. Add the flour mixture alternating with the sour cream. Pour the batter into the prepared pan over the pecans.
4. Bake until a toothpick inserted into the center of the cake comes out clean, probably about 75 minutes. Cool in pan about 20 minutes then turn out onto a rack to cool.
5. To make the glaze, combine the confectioner's sugar, orange juice and vanilla until smooth. Increase or reduce the amount of confectioners sugar to get the consistency you like best and drizzle it over the cooled cake.