

# *Holiday* DESSERT BAKE-OFF



2011 RECIPE BOOK



**WINNER!**

*Best Misc.  
Dessert*



## **White Chocolate Strawberry Squares by Kristi Lear & Lore Marvin**

1 stick (1/2 cup) butter  
1 3/4 cups white chocolate chips  
2 large eggs  
1/2 cup sugar  
1 tsp almond extract  
1 1/2 cups all-purpose flour  
1 cup strawberry preserves or jam  
1/3 cup sliced natural almonds

1. Heat oven to 350 degrees F. Line a 9-inch-square pan with foil, letting it extend 2 inches above pan on opposite sides. Coat with nonstick spray.  
2. Melt butter and 1 1/2 cups white chocolate chips in a medium saucepan over low heat (mixture will look curdled).  
3. Beat eggs and sugar in a large bowl with mixer on medium-high speed until lemon colored. Stir in white chip mixture and almond extract until combined, then add the flour just until blended. Remove and reserve 1/2 cup batter. Spread remaining batter in prepared pan.  
4. Bake 20 minutes or until light golden. Gently spread preserves evenly over crust. Spoon dollops of reserved batter over top; sprinkle with almonds.  
5. Bake 30-35 minutes until lightly browned. Cool in pan on a wire rack.

6. Lift by foil ends to a cutting board. Melt remaining 1/4 cup white chocolate chips as package directs. Scrape into a small sturdy plastic zip-top bag. Snip off tip of a corner and drizzle top with back-and-forth lines. Let set. Cut in 36 squares; remove from foil.





**WINNER!**  
*Best  
Presentation*

## Hot Chocolate and Bailey's Cupcakes by Chelsea Soderberg

### Fudge Filling:

- 3 Tbs Butter
- 6 Semi-Sweet Chocolate Squares
- 1/2 Cup Milk
- 1 Tsp Vanilla
- 2 Tsp Bailey's Irish Cream
- 3 Cups Sugar

Melt the butter and chocolate together in a saucepan over low heat. Stir once melted. Move the chocolate mixture in a mixing bowl. Add milk, vanilla and Bailey's to the chocolate. Blend until mixed well. Sift the sugar. Slowly add the sugar to the chocolate mixture. Mix until smooth. The chocolate fudge can be set aside until ready to add as a filling.

### Cake:

- 3/4 Cup Butter
- 3 Eggs
- 2 Cups Flour
- 3/4 Cup unsweetened cocoa powered
- 1 Tsp Baking Soda
- 3/4 Tsp Baking Powered
- 1/2 Tsp Salt
- 2 Cups Sugar
- 3 Tsp Vanilla

### 1 1/2 Cups Milk

Allow Butter and eggs to stand at room temperature for at least 30 minutes. Line cupcake pans with foil liners and grease the cups. Preheat oven to 350.

Stir together flour, cocoa powder, baking soda, baking powered, and salt; set aside. In a large mixing bowl, beat butter with an electric mixer. Gradually add sugar, beating at medium speed until well combined. Add eggs one at a time beating after each egg. Beat in vanilla. Alternately add flour mixture and milk to butter mixture, beating on low speed after each addition.

Spoon batter into cups about 2/3 of the way up. Add a spoonful of the fudge filling to each cup and allow it to sit on top.

Bake for 20-25 minutes. Allow to cool well before frosting.

### Frosting:

- 2 Sticks of Butter (room temp)
- 3 Cups Powered Sugar
- 3 Tsp Vanilla
- 4 Tbs Bailey's Irish Cream
- Milk (if needed)

Cream together butter, powdered sugar, vanilla and Bailey's. Add milk if it is too thick.



## Toasted Coconut Rum Cake By Debbie Edgerton

### Cake:

- 1 box yellow cake mix
- 1 sm. box instant vanilla or coconut cream pudding
- ½ c. vegetable oil
- ½ c. water
- ½ c. Meyer's Dark Rum
- 2 T. Malibu Rum
- 4 eggs
- 2 T. flour

### Rum sauce:

- ½ c. butter
- ½ c. sugar
- ¼ c. water
- ½ c. Malibu Rum

### Glaze:

- ¼ c. butter
- ¼ c. brown sugar
- 1/8 c. half Meyer's Rum and half Malibu Rum

Preheat oven to 350 degrees and grease and flour Bundt cake pan. In a large bowl, beat the cake mix, pudding mix, rum, water, oil, and eggs until smooth. Add flour and mix until blended. Pour into prepared pan and bake at 350 degrees for 45 minutes.

Meanwhile, make rum sauce by melting one stick of butter and rum over low heat. Add sugar and mix until dissolved. Increase to medium high heat and boil mixture for about 90 seconds. After removing cake from oven, poke holes into cake in the pan and pour half of rum sauce over cake to soak. Invert cake onto platter and, with a pastry brush, paint the remaining rum sauce over cake.

For the glaze, melt remaining butter and add brown sugar and mix until dissolved. Add rum and bring to a boil. Boil for about 5 minutes until the mixture thickens and becomes a caramel sauce. Paint this glaze onto warm cake and top with toasted coconut.





**WINNER!**  
*Best Pie*

## Apple Pie by Grace E. Compestine

Stir-N-Roll Pastry (Double Crust)  
2 cups SIFTED all-purpose flour  
1/4 teaspoon salt  
1/2 cup Mazzola Oil  
1/4 cup cold Whole milk

1. Pour oil and cold milk into same measuring cup and pour all at once into flour
2. Stir lightly to mix. Dough looks moist but isn't sticky
3. Roll pie crust between two 12-inch squares of wax paper. Peel off top paper.
4. Pastry clings to bottom paper. Center over pan. Peel it off carefully. If dough tears, simply press together.

Filling:

6 cups Jonathan apples, pared, thinly sliced  
1 cup sugar  
2 tablespoons flour  
1/2 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/8 teaspoon salt  
Dots of butter  
1 double-crust Stir-N-Roll Pastry

Prepare apples. Combine dry ingredients; mix with apples to coat. Put into pastry-lined 9-inch pie pan. Dot with butter. Cover with top

crust; cut slits for steam to escape. Make high fluted rim. Bake 35 to 45 minutes until nicely browned and juice begins to bubble through slits in crust.



## **Pumpkin Cake with Cream Cheese Frosting by Meghan McNamara**

### Cake:

2 cups sugar  
1 cup vegetable oil  
4 eggs  
1 teaspoon vanilla  
2 cups flour  
2 tsp baking soda  
1 teaspoon baking powder  
2 ½ teaspoon cinnamon  
1 teaspoon ginger  
¼ teaspoon nutmeg  
½ teaspoon salt  
2 cups pumpkin

Grease and flour baking pans (9 inch x2). Combine sugar, oil, eggs, vanilla and mix together well. Add pumpkin and stir. Sift together the flour, baking soda, baking powder, cinnamon, ginger, nutmeg and salt. Slowly stir together the wet and dry ingredients. Pour into pans and bake for 30-40 min at 350 degrees.

### Frosting:

¼ cup butter  
8oz cream cheese  
1 lb. confectioner's sugar  
2 teaspoons vanilla

Mix the butter, cream cheese and vanilla together. Slowly add the confectioner's sugar.





**WINNER!**

*Best  
Cookie*

## **Lemon Basil and White Chocolate Cookies by Johannah Hall**

recipe:

1  $\frac{3}{4}$  cup flour

$\frac{3}{4}$  tsp baking soda

1 tsp salt

$\frac{1}{2}$  cup butter

$\frac{1}{3}$  cup granulated sugar

$\frac{1}{4}$  cup light brown sugar

1 egg

1 tsp vanilla

$\frac{1}{4}$  cup fresh chopped basil (2 Tbsp dried)

3 Tbsp lemon juice

1 cup white chocolate chips

Preheat oven to 365f. Cream butter and sugar together. Add egg and vanilla and lemon juice. Beat by hand for 1-2min. In a separate bowl, mix flour, baking soda and salt together. Add bit by bit into the wet ingredients, stirring constantly. Fold in white chocolate chips. Place on a greased baking sheet. Bake for 8-11 min.



## Pumpkin Pie Cupcake Pops by Cassie Piper

Makes about 40 - 45 cupcake pops

### Pumpkin Pie Frosting:

2 large eggs, whisked  
 16 oz. – 1 can pureed pumpkin  
 2 tbsn. molasses  
 ¾ cup packed brown sugar  
 ½ tsp. salt  
 1 tsp. ground cinnamon  
 ¾ tsp. pumpkin pie spice Or use ½ ground ginger  
 + ¼ tsp. ground cloves)  
 ¼ tsp. ground nutmeg  
 1 tbsn. Gluten-Free Baking Flour (Bob's Red Mill)  
 14 oz. – 1 can sweetened condensed milk

Preheat oven to 425° F. In a medium sized bowl, mix together all ingredients until well combined. Pour into a glass baking dish, round pie dish preferable. Bake for 15 minutes, reduce oven temperature to 350° F and continue baking for 45 minutes or until a wooden toothpick inserted into the center comes out clean. Cover with aluminum foil and place in fridge, letting cool completely before using.

### Gluten-Free Vanilla Bean Cupcakes:

1 ¾ cups Gluten-Free Baking Flour (Bob's Red Mill)  
 ¾ cup + 1 tbsn. Honey  
 ½ tbsn. baking powder  
 ¼ tsp. salt  
 1 stick unsalted butter, room temperature  
 ½ cup vanilla almond milk or skim milk, divided  
 2 large eggs  
 1 large egg white  
 1 tsp. vanilla bean paste or vanilla extract  
 1 tsp. cinnamon

Preheat oven to 350° F. Line cupcake pan with liners, set aside. Stir together the gluten-free baking flour, honey, baking powder, salt and cinnamon into a medium sized bowl and use electric mixer to blend together. Add unsalted butter and ¼ cup of milk. Mix on medium speed until smooth, about 4 minutes. In another bowl, blend the eggs, egg white, remaining ¼ cup milk and vanilla bean paste. Add this mixture to the flour mixture in 2 additions, mixing for 2 minutes on medium speed after each addition.

Divide batter evenly among cupcake liners. Bake for 15 - 20 minutes or until an inserted wooden toothpick comes out clean. Allow to cool completely. Cupcake Pops:

40 - 45 lollipop sticks  
 1 bag of chocolate candy coating morsels (Hershey's or Ghirardelli)  
 5 graham cracker cookies or other gluten-free cookie option

Unwrap cupcakes from liners and place into a large bowl. Break up the cupcakes into small to fine sized crumbs by rubbing the cupcakes together. Scoop chilled Pumpkin Pie Frosting into bowl of cupcake crumbs and mix together thoroughly with clean hands or rubber spatula. Roll small to medium sized balls in the palm of your hands and set on aluminum covered cookie tray. Melt a handful of chocolate to coat tips of lollipop sticks. Insert sticks into ball about midway. Set tray into fridge and let chill for about 30 minutes. Once chilled and firm remove tray from fridge. Melt the remaining chocolate and use rubber spatula to help coat the balls in a thin layer of chocolate. Once a cupcake pop is coated in chocolate, dip into bowl of crushed graham crackers and coat completely in sprinkles. Set in a mini cupcake liner or secure stick upright in a styrofoam block to harden. Cover and refrigerate overnight to completely chill pops.





## **Minnesota Muncher Cookies by Tracy Barnett**

350 degrees

10 – 12 minutes

Makes about 3 dozen

1 cup butter softened

1 ½ cups brown sugar

2 eggs

2 tsp vanilla

2 ½ cups flour

1 tsp baking powder

¼ tsp salt

1 ½ cups semi-sweet chocolate chips

2/3 cup toffee bits (Heath Chips)

1 cup chopped pecans (optional)

Cream butter and brown sugar. Add eggs and vanilla, beat just until blended. Add flour, baking powder and salt. Blend until smooth. Add chocolate chips, toffee bits and pecans. Drop by tablespoons or scoop on a cookie sheet – 12 to a sheet. Bake for 10 – 12 minutes. Cool slightly and remove to cooling rack or foil. Makes about 3 dozen.

I have also occasionally added 2 cups oatmeal to this recipe. Makes a smaller, more dense cookie. Also very good. These cookies NEVER last very long in our house. I make cookies almost every weekend and these are the most requested by family members.



## **Authentic Scottish Scones by Susan Schiesser**

2 cups flour  
1 cup oatmeal  
1/4 cup sugar  
1 T baking powder  
3/4 t baking soda  
3/4 cup cold butter  
1/2 cup buttermilk

Optional Ingredients (pick 2 or 3)

Blueberries  
Cherries  
Pear  
Peaches  
Cranberries  
Lemon or lime zest  
Chocolate chips  
Nuts  
Spices (savory or aromatic)

Sift together flour, baking powder and baking soda. Add oatmeal and sugar. Chop in butter and buttermilk.





## Pumpkin Cheesecake Bars with Gingersnap by Wendy Murrell

recipe: Crust

Makes about 24 bars

### Ingredients

1  $\frac{3}{4}$  cups finely crushed gingersnaps (about 25 cookies)

1/3 cup finely chopped pecans

Pinch of salt

6 tablespoons salted butter, melted

1/3 cup canned pumpkin

1 tablespoon all-purpose flour

1 teaspoon ground ginger

1 teaspoon ground nutmeg

1/8 teaspoon ground clove

3 8-ounce packages cream cheese, softened

1 cup granulated sugar

1 1/2 teaspoon vanilla extract

3 eggs

### Directions

Preheat oven to 350°F. Lightly grease a 13×9 inch pan.

Combine crushed gingersnaps, pecans, pinch of salt, and melted butter in a small bowl. Press mixture into bottom of the prepared baking pan. Even out with the flat bottom of a glass, if needed.

Bake the crust for 10 minutes or until crust is firm. Set aside to cool. Lower oven temperature to 325°F.

While the crust is cooling, stir together pumpkin, flour, and spices in a medium bowl.

In a large mixer bowl, beat cream cheese on medium-high speed until smooth. Add sugar and vanilla, and beat until combined. Add eggs one at a time, beating to incorporate completely after each addition. Scrape down sides of bowl and add pumpkin mixture - mix until combined. Pour batter evenly over cooled crust.

At 325° bake for 25-30 minutes or until center is set. Cool at room temperature for about an hour, then chill in the refrigerator before cutting into bars. Before serving lightly sprinkle with freshly grated nutmeg and cinnamon sugar.



## **Chocolate Florentines by Lisa Kaminieki**

Preheat oven

3/4 C. Butter

2 C. Oats

1 C. Sugar

2/3 C. Flour

1/4 C. Corn Syrup

1/4 C. Milk

1 t. Vanilla

1/4 t. Salt

Combine ingredients. Place about a spoonful of mix on sheet at least 2 inches apart. Bake at 375 for 5-7 minutes. When completely cooled, melt about 1 cup of fine chocolate in a double boiler. Spread on flat side of cookie and place another on top.





## Tequila Twilight Delight Pie by Elsa Diaz

### Filling:

4 Eggs  
4 Pks. Cream Cheese  
250 gr. Ghirardelli Chocolate Twilight Deli.  
1/2 cup of heavy whipping cream  
1/4 Sour cream  
1/4 cup of organic raw honey  
1 shot of white Tequila Sauza or Patron.

### Instructions:

On a bowl put together the soften cream cheese, whipping cream and sour cream with the eggs, beat all together. Put the chocolate apart in another pan to melt on Marys bath on the stove for five to ten minutes, once the chocolate is melted, mix it with the cheeses and cream. Beat all together and add the tequila and honey at the end.

### Crust:

250. grms. of walnuts  
1/2 cup of clarified butter  
1/4 of brown sugar

### Instructions:

Crush the walnuts on a food processor or by hand, add the melted clarified butter, and the sugar. Make a paste and this will be at the bottom of your baking pie pan. Don't forget to butter the pan with a little flour before you put in the crust.

Bake for an hour or 45 minutes at 350 F. check your pie every 20 minutes depending on your oven.

This pie should be soft mousse like, so don't over cook it. Also the chocolate you use it is very important, the better the quality of your chocolate the better the flavor so stick to the Ghirardelli Twilight delight intense dark chocolate.



## Let Them Eat (CHOCOLATE) Cake! by Caroline Moon

### Ingredients:

Special Equipment: 3 9-inch-diameter cake pans with 1 1/2-inch-high sides

### Cake:

1/2 cup natural unsweetened cocoa powder (spooned into cup to measure, then leveled)  
1 cup warm water, divided  
1/2 cup buttermilk  
1 1/4 cup cake flour + 1/4 all-purpose flour (spooned into cups to measure, then leveled)  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1 cup sugar  
1/2 cup (loosely packed) golden brown sugar  
1/2 cup (1 stick) unsalted butter, room temperature  
2 large eggs, room temperature, beaten to blend  
1 teaspoon vanilla extract

### Frosting:

12 tablespoons (1 1/2 sticks) unsalted butter  
1 1/3 cups (packed) golden brown sugar  
1 1/4 cups natural unsweetened cocoa powder  
2 teaspoons instant espresso powder  
1/2 teaspoon salt  
1 1/4 cups heavy whipping cream  
2 teaspoons vanilla extract

### Preparation:

Cake

Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 350°F. Grease three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line with parchment paper rounds; grease parchment. Whisk cocoa and 1/2 cup warm water in small bowl. Whisk buttermilk and 1/2 cup water in another small bowl. Sift flour, baking soda, and salt into medium bowl. Using electric mixer, beat both sugars and butter in large bowl until pale yellow and fluffy (mixture will appear granular), about 5 minutes. With mixer running, gradually add beaten eggs and vanilla, then beat until smooth and fluffy, about 15 seconds. Add cocoa mixture; beat to blend. Add flour mixture in 3 additions alternately with buttermilk mixture in 2 additions, beating to blend after each addition. Divide batter among pans (about 1 3/4 cups each). Bake cakes until tester inserted into center comes out clean, reversing pans halfway through baking, about 18 minutes. Cool completely in pans on racks.

### Frosting:

Melt butter in medium saucepan over medium heat. Stir in sugar, cocoa, espresso powder, and salt. Gradually stir in cream. Stir until mixture is very hot and just begins to simmer at edges. Reduce heat to low; stir 1 minute to let flavors blend. Transfer to medium bowl; stir in vanilla (frosting will resemble chocolate sauce). Chill until just thickened, stirring occasionally, about 2 hours. Let stand at room temperature.

### Assembly:

Run knife around cake sides. Carefully invert 1 cake onto plate (cake is very tender); peel off parchment. Spread with 1/2 cup frosting.

Invert second cake onto palm of hand. Carefully place cake onto first cake layer. Peel off parchment. Spread cake with 1/2 cup frosting. Repeat with third cake layer. Spread remaining frosting over top and sides of cake.





## **Browned Butter Brownies by Caroline Moon**

### Ingredients:

Nonstick vegetable oil spray  
10 tablespoons (1  $\frac{1}{4}$  sticks) unsalted butter  
1  $\frac{1}{4}$  cups sugar  
 $\frac{3}{4}$  cup natural unsweetened cocoa powder (spooned into cup to measure, then leveled)  
2 teaspoons water  
1 teaspoon vanilla extract  
 $\frac{1}{4}$  teaspoon (generous) salt  
2 large eggs, chilled  
 $\frac{1}{3}$  cup + 1 tablespoon all-purpose flour  
1 cup walnut pieces

### Preparation:

Position rack in bottom third of oven; preheat to 325°F. Line 8 x 8 x 2-inch metal baking pan with foil, pressing foil firmly against pan sides and leaving 2-inch overhang. Coat foil with nonstick spray. Melt butter in medium saucepan over medium heat. Continue cooking until butter stops foaming and browned bits form at bottom of pan, stirring often, about 5 minutes. Remove from heat; immediately add sugar, cocoa, water, vanilla, and salt. Stir to blend. Let cool 5 minutes (mixture will still be hot). Add eggs to hot mixture one at a time, beating vigorously to blend after each

addition. When mixture looks thick and shiny, add flour and stir until blended. Beat vigorously 60 strokes. Stir in nuts. Transfer batter to prepared pan.

Bake brownies until toothpick inserted into center comes out almost clean (with a few moist crumbs attached), about 25 minutes. Cool in pan on rack. Using foil overhang, lift brownies from pan. Cut into 4 strips. Cut each strip crosswise into 4 brownies.



## **Dutch Almond Puffs by Maria Bidgood**

2 packages of frozen puff pastry (4 sheets)  
1 slightly beaten egg white  
1 8 Oz can almond paste  
1/2 cup granulated sugar  
1/2 cup packed brown sugar  
thaw the frozen puff pastry according to package directions.

For filling, stir together egg white, almond paste, 1/2 cup granulated sugar and brown sugar, set aside. On a well floured surface, roll each sheet of thawed puff pastry into a 12 x 10 rectangle. Cut into five 10x2 inch strips. Shape a slightly rounded tablespoon of almond filling into a 9 inch rope and place down the center third of one strip. Roll up the strip lengthwise. Brush the edge and ends with water and pinch to seal. Repeat with the rest of the strips. Place filled strips, seam side down, on an ungreased baking sheet. Brush with water and sprinkle with additional granulated sugar. Bake at 375 for 20-25 minutes or until golden. Cool completely and cut each strip into 4 or 5 pieces.





## Double Delight Peanut Butter Cookies by Robin Gilmore

recipe: 1/4 cup Fisher dry roasted peanuts, finely chopped  
1/4 cup sugar  
1/2 tsp cinnamon  
1/2 cup Jif creamy peanut butter  
1/2 cup powdered sugar  
1 roll Pillsbury peanut butter cookies

Heat to 375. In a small bowl, mix chopped peanuts, sugar, & cinnamon; set aside.

In another bowl, stir peanut butter and powdered sugar until completely blended. Shape mixture into 24-1-inch balls. Cut roll of cookie dough in to 12 slices. Cut each slice in half crosswise to make 24 pieces; flatten slightly. Shape 1 cookie dough piece around 1 peanut butter ball, covering completely. Repeat with remaining dough and balls.

Roll each covered ball in peanut mixture; gently pat mixture completely onto balls. On ungreased large cookie sheets, place balls 2 inches apart. Spray bottom of drinking glass with No-stick cooking spray; press into remaining peanut mixture. Flatten each ball to 1/2 inch thickness with bottom of glass. Sprinkle any remaining peanut mixture evenly on tops of cookies; gently press into dough.

Bake 7-12 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Store tightly covered.



## Chocolate Tart by Caroline Moon

Adapted from David Lebovitz's Recipe  
8 to 10 servings

### Ingredients:

1 1/4 cup sugar  
3 T warm coffee  
3 T orange juice, pulp free  
4 oz unsalted butter, at room temperature  
2 oz unsweetened chocolate, chopped  
2 large eggs  
1/4 cup flour  
1 t vanilla extract  
9 or 10 inch pre baked tart shell

### Preparation:

Preheat oven to 350

Spread sugar evenly in the bottom of a heavy sauce pan or Dutch oven. Cook over moderate heat until sugar caramelizes and turns a dark amber color. Don't worry if sugar clumps up. Reduce heat to low and stir with wooden spoon or spatula until lumps are gone.

When the caramelized sugar starts to smoke, but before it burns, turn off heat and stir in coffee. Mixture will bubble and seize a bit.

Add orange juice. If the caramel has seized up in places, stir it gently over low heat until smooth.

Add the butter and salt, and stir until melted. If stubborn lumps of caramelized sugar remain, strain caramel mixture through a mesh sieve into a bowl. Stir in both chocolates until smooth.

Mix in the eggs, then the flour. Stir in the vanilla extract.

Pour mixture into pre-baked tart shell, then bake for 15 to 20 minutes, just until the filling starts to rise and crack at the edges but the center is still wobbly. Do not overbake.

Remove from oven and let cool completely before slicing.





## Cookie Dough Balls by Rae G. Rouse

- 1 Stick (1/2c) unsalted butter
- 1c plus 2t. flour
- 1/2t. baking soda (for taste)
- 3/4t. salt
- 1/2 c brown sugar
- 1/3c granulated sugar
- 1t. vanilla
- 1/3 c apple sauce or peanut butter
- 1/2c chopped walnuts (optional)
- 1 1/2 semi sweet chocolate chips, melted for dipping

1. In a bowl of a stand mixer fit with paddle attachments, cream butter and sugar until light and fluffy (about 3 minutes). Beat in peanut butter, along with vanilla and stir to combine
2. Wisk together the flour, baking soda, and salt. Add all at once to the butter and sugar mixture and stir until incorporated. Fold in chocolate and walnut.

3. scoop an amount of mixture onto a waxed paper lined cookie sheet. Spear each dough ball with a decorative plastic fork or popsicle stick. Lace in freezer over night or until frozen at least 3 hours.

4. When ready to dip Cookie Dough Balls, melt chocolate chips in a small sauce pan, over low flame or in the microwave. Remove the balls from freezer and dip into warm chocolate. Return to the lined cookie sheet and return to the freezer to harden. Serve from freezer.

Try experimenting with ingredients:

Substitute 1/2 c peanut butter with cream cheese, yogurt, or apple sauce. Add coconut. Add oats

Have fun, let your imagination run wild



## **Peanut Butter Cake by Johannah Hall**

1/2 cup all purpose flour  
1/4 cup whole wheat flour  
1/4 tsp salt  
1 tsp baking soda  
1/4 cup granulated sugar  
1/2 cup brown sugar  
6 Tbsp melted butter  
1/2 cup Peanut Butter  
1 mashed banana  
1 tsp vanilla  
1 cup chocolate chips

### Directions:

Preheat oven to 350F. In a medium bowl mix flours, sugars, salt and baking soda together. Make a well in the center and add melted butter, PB, banana and vanilla. Stir until there are no lumps, then fold in chocolate chips. pour into a greased 9×9 pan and bake for 35 minutes. Let cool before cutting. I put them in the fridge to harden a little before I cut them into squares.





## **Biscotti by Lisa Kaminieki**

Preheat oven

3 C. Flour

2 t. Baking Powder

1/2 t. Salt

1 C. Vegetable Oil

1 C. Sugar

3 Eggs

1/2 C. Sweetened Ground Chocolate

1/2 C. Chopped Pistachios

1/2 C. Dried Cherries

15 T. Cinnamon combined with 5 T. sugar (set aside)

Combine ingredients. Form into 4 long loaves. Sprinkle with cinnamon/sugar mixture. Bake at 375 for 15- 20 minutes. Remove from oven and slice, turn on side and sprinkle with remaining cinnamon/sugar. Bake another 15 to 20 minutes.

When completely cooled, melt some fine chocolate in double boiler. Dip cookies in melted chocolate.



## **Chocolate Chip Peppermint Meringues by Christopher Stone**

2 egg whites  
1/8 teaspoon cream of tartar  
3/4 cup sugar  
1/2 teaspoon vanilla  
orange oil, optional  
1 package (12 oz) chocolate chips  
1/4 cup crushed peppermint candies

Preheat the oven to 300°. Line two baking sheets with parchment paper.

In an electric stand mixer or with electric beaters in a bowl, beat the egg whites on medium speed until frothy. Add the cream of tartar and continue beating on high speed until soft peaks form. Continue beating while you slowly add the sugar, about 2 tablespoons at a time, until stiff peaks form. Beat in the vanilla and a few drops of the orange oil, if using. With a rubber spatula, fold in the chocolate chips and crushed peppermint candies. Using a soup spoon, scoop up little mounds and push onto the parchment paper with another spoon, leaving about 2 inches of space between mounds. Each baking sheet should hold a dozen meringues.

Bake in the oven until you can smell the meringues and the surfaces are just starting to crack, about 25 minutes, switching pan positions halfway through. Remove each baking sheet from oven and rest one end on your counter; slide the parchment paper off the baking sheet with the meringues still attached. Let the meringues cool on parchment on counter. Can be made up to 2 days ahead of time and stored in airtight containers.

Makes two dozen  
Prep time: 10 minutes  
Bake time: 25 minutes





## **Snowball Meringues by Annabelle Stone**

Makes two dozen

Prep time: 10 minutes

Bake time: 25 minutes

2 egg whites

1/8 teaspoon cream of tartar

3/4 cup sugar

1/2 teaspoon vanilla

orange oil, optional

Preheat the oven to 300°. Line two baking sheets with parchment paper. In an electric stand mixer or with electric beaters in a bowl, beat the egg whites on medium speed until frothy. Add the cream of tartar and continue beating on high speed until soft peaks form. Continue beating while you slowly add the sugar, about 2 tablespoons at a time, until stiff peaks form. Beat in the vanilla and a few drops of the orange oil, if using. Using a soup spoon, scoop up little mounds and push onto the parchment paper with another spoon, leaving about 2 inches of space between mounds. Each baking sheet should hold a dozen meringues.

Bake in the oven until you can smell the meringues and the surfaces are just starting to crack, about 25 minutes, switching pan positions halfway through. Remove each baking sheet from oven and rest one end on your counter; slide the parchment paper off the baking sheet with the meringues still attached. Let the meringues cool on parchment on counter. Can be made up to 2 days ahead of time and stored in airtight containers.



## **Rosemary Honey Shortbread Cookies by Robin Stone**

1 1/2 sticks butter (room temp.)

4 T honey

1/2 cup powdered sugar

1 3/4 cup flour

1/2 t salt, (scant)

1/2 t baking powder

1 T fresh rosemary needles minced very finely

In an electric stand mixer or with electric beaters in a bowl, cream together the butter, honey and powdered sugar on medium speed.

In a separate bowl, combine the flour, salt, baking powder and rosemary.

Add the dry mixture to the butter mixture and beat on low speed until dough forms. Place all the dough onto a piece of wax paper.

Roll the dough into a log shape and chill in the refrigerator until firm. Line two baking sheets with parchment paper. Preheat oven to 350. Slice dough log and bake until golden.

Makes 30 cookies.





## **Yum Yum Bars by Lisa Kaminieki**

Preheat oven

Crust

2 C. Flour

1/2 C. Sugar

1 C. Butter

Press into 9x13 pan and bake for 20 minutes at 350.

Filling

1 1/2 C. Sugar

1 C. Flour

4 eggs

1 t. Baking Powder

1/2 t. Salt

1 T. Vanilla

1 C. Coconut

1 C. Pecans

1 C. Apricots

1 1/2 C. Dates

Pour over crust and bake an additional 30 minutes.



## Apple Banana Cookies by Natalie Savage

Preheat oven to 350.

In one bowl, add 2 cups flour, 1 tsp baking soda, and 1/4 tsp salt. Mix it together.

In other bowl, mix 1/2 cup butter, 3/4 cup brown sugar, 2 eggs (beaten), and 2-3 bananas (mashed)

Mix the two bowls together into a consistent batter, and pour into a 9 by 5 loaf pan. Put it in the oven for 50-55 minutes.

Apple-Banana Cookies

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup butter or margarine, softened

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 large egg

1 (12 ounce) package NESTLE® TOLL HOUSE® Semi-Sweet

Chocolate Morsels

table spoon apple sauce

1-2 ripe bananas

1.PREHEAT oven to 375 degrees F.

2.COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

3.BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely finish cooling on wire racks





## Blueberry Pie by Natalie Savage

3 cups fresh blueberries  
3 tablespoons white sugar  
1/3 cup orange juice  
2/3 cup all-purpose flour  
1/4 teaspoon baking powder  
1 pinch salt  
1/2 cup butter, softened  
1/2 cup white sugar  
1 egg  
1/2 teaspoon vanilla extract  
1/3 cup milk  
Pinch of cinnamon  
Dash of brown sugar  
add more flour if needed

1. Preheat oven to 375 degrees F
2. In an 8 inch square baking dish, mix blueberries, 3 tablespoons sugar, and orange juice. Set aside. In a small bowl, thoroughly mix flour, baking powder, and salt. Set aside.
3. In a medium bowl, cream butter and 1/2 cup sugar until light and fluffy. Beat in egg and vanilla extract. Gradually add flour mixture, stirring just until ingredients are combined. Drop batter by rounded tablespoons over blueberry mixture. Try to cover as much of filling as possible. Sprinkle brown sugar and cinnamon on top.



## **Sugar and Spice Kisses by Kristi Lear & Lore Marvin**

1 1/2 sticks (3/4 cups) butter, softened  
1 cup packed brown sugar  
2 tsp baking soda  
1 tsp ground cinnamon and ginger  
1/2 tsp ground cloves  
1/4 cup light molasses  
1 large egg  
2 3/4 cups all-purpose flour  
3/4 cup granulated sugar  
56 Hershey's Candy Cane Kisses, unwrapped

1. Beat butter, brown sugar, baking soda, cinnamon, ginger and cloves in a large bowl with mixer on medium speed until well blended and paler in color. Beat in molasses and egg ( the mixture will look curdled).  
2. Reduce speed to low and gradually beat in flour just until blended. Cover and refrigerate 1 hour or until firm enough to handle.  
3. Heat oven to 350 degrees F. Have baking sheet ready.  
4. Put sugar in a small bowl. Roll tablespoons dough into 1 1/4 inch balls; roll in sugar to coat. Place 1 1/2 inches apart on

ungreased baking sheet.

5. Bake 10-12 minutes until tops crack but cookies are still soft to touch.  
6. Place baking sheet on a wire rack. Immediately press a Kiss in center of each cookie. Transfer cookies from backing sheet to rack to cool completely.





## Marzipan Confection by Roberta Rundell

You will need:

- 1 lb almond paste
- 1/3 c light corn syrup
- 1 ¼ c marshmallow topping
- 1 tsp vanilla

Mix together

Add 6 cups powdered sugar sifted (1/2 c at a time)

Knead - it will become smooth – do not over work

Separate into 5 balls

Add food color to make 5 different colors – white, red, green, yellow and orange

Shape into different fruit shapes

White: Potatoes (roll in coco and use nut pieces for eyes)

Yellow: Banana, peach, pear, lemon

Orange: Orange, carrot, apricot

Red: Cherry, apple, tomato, strawberry (roll strawberry in red sugar)

Green: Apple, peas

When finished glaze with mixture of ¼ c corn syrup and 1T hot water



## **Holiday Cookies by Narghiza Mikhmanova**

1/2 lbs butter  
4 cups flour  
6 eggs  
1/2 cup sour cream  
1/2 tsp baking soda  
1 cup sugar  
1 cup pecans

### Filling:

1/2 lbs butter  
1 can sweetened condensed milk

Preheat oven at 380

Mix all ingredients with the mixer. Pour one teaspoon of mixture to the baking sheet.





## **Pumpkin Cheesecake by Diane Kirkendell**

### Crust:

1 1/4 cup graham crackers

1/4 cup sugar with 1/4 teaspoon cloves

1/2 teaspoon ground ginger

1/2 teaspoon cinnamon

5 Tablespoons butter

Mix all ingredients and press in 10" spring form pan. Bake at 325 degrees until edges are slightly brown (about 8 minutes)

### Filling:

1 1/2 lbs cream cheese

1 1/3 cup sugar mixed with 1/4 teaspoon cloves, 1 teaspoon cinnamon, 1/4 teaspoon allspice, 1/2 teaspoon ground ginger, 1/4

teaspoon nutmeg, 1/4 teaspoon salt

1 can pumpkin

1 Tablespoon vanilla

1 Tablespoon lemon

5 eggs

1 cup heavy cream

Preheat oven at 325

In electric mixer beat all ingredients in order until creamy then pour over warm crust. Place tin foil around outside of spring form pan and cook in water bath at 325 for 1 1/2 hours.

Take out of oven and leave in water bath 45 minutes

Take out of bath, remove foil and allow to cool for 3 hours.

Then refrigerate overnight.



## **Totally Bliss Pie by Karen Campbell**

### Cookie Crumb Crust:

- 2/3 cup roasted macadamia nuts
- 1 stick (1/2 cup) cold butter
- 1 1/2 cups all-purpose flour
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1 large egg yolk

Mix dry ingredients then cut in butter and blend in egg. Press in bottom of a 9-pie plate. Chill 30 minutes then bake at 350 degrees til golden brown.

Cool

### Filling:

- 8 oz cream cheese softened
  - 1/3 cup sugar
  - 1/3 cup heavy whipping cream
- Blend above til smooth
- Add 6 oz of melted/cooled white chocolate
  - 1 tsp fine orange zest
  - 1/2 cup finely chopped toasted macadamia nuts
  - 2/3 cup toasted large flaked coconut
- gently fold in 1 cup whipped heavy cream mixed with 3 tbsp

powdered sugar into cream cheese mixture Pour filling into cooled crust.

### Topping:

Whip 1 cup heavy whipping cream, fold in about 3 tbsp powdered sugar to taste and 1 tsp pure vanilla Cover pie with whipped cream and sprinkle with 1/3 cup toasted macadamia nuts and 1/3 cup toasted large flaked coconut.





## Heidi's Hidden Minties by Kathleen Gabrielse

1/2 cup sugar  
1/4 cup packed brown sugar  
1/4 cup butter flavored shortening  
1/4 cup soft butter  
1/2 t vanilla  
1 egg  
1 2/3 cups flour  
1/2 t baking soda  
1/4 t salt  
2 T milk  
26 foil wrapped rectangular chocolate mints

### Mint Icing:

1 1/2 cups sifted powdered sugar  
2 T milk  
1/2 t pure peppermint extract  
2 drops green food coloring  
white nonpareils

Heat oven to 400. Beat sugars, shortening, butter, vanilla and egg in a large bowl for 1 minute, scraping sides of bowl often. Stir in flour, baking soda, salt and milk, until well blended.

Using a small cookie scoop, shape rounded scoopfuls of dough

around each chocolate mint candy. Make sure dough covers entire candy piece. Place 2 inches apart on ungreased baking sheets. Place 2 inches apart on ungreased baking sheets. Place in freezer for 5 minutes before baking.

Combine the sugar, milk, peppermint extract and food coloring in a large sized measuring cup. Stir until creamy. Spread about 1 T icing on each cooled cookie and immediately sprinkle with nonpareils. Let set about 30 minutes.

Store between sheets of wax paper in an airtight container at room temperature for up to 1 week, or in the refrigerator up to 10 days. Unfrosted cookies keep 4 months in your freezer. Thaw at room temperature and then frost and decorate.



## **Lynn's Potato Chip Cookies by Lynne Masters**

Cream Together:

6 lbs butter

6 cups of sugar

Then Add:

6 tsp vanilla

21 cups flour

12 cups crusted potato chips

3 cups finely chopped pecans

14 oz sweetened flakey coconut

Make small bite size rounds (Cookie does not spread)

Bake at 350 for 15 mins

Good with fresh peaches!!





## **Cream Cheese Pumpkin Pie by Michael R. Gutschenritter**

### Crust:

8 oz. gingersnaps, crushed (about 30 cookies)  
1/3 c. butter, melted

Mix ingredients together. Remove 1/4 c. to save for topping. Press mixture into 10" square (or equivalent) pan.

### Filling:

12 oz. cream cheese, room temperature  
3/4 c. brown sugar  
1/2 c. white sugar  
2 eggs  
3 t. cinnamon  
1/4 t. ground cloves  
1 T molasses  
1 16 oz. can solid packed pumpkin

Mix cream cheese and sugars together. Add eggs, spices and pumpkin. Pour into crust.

Bake 400°F. for 10 minutes. Reduce to 350°F. approximately 35 minutes (until set.)

Sprinkle 1/4 c. of remaining crust mixture on top.



## The Farm Cheese Cake by Michael R. Gutschenritter

**Crust**  
1 ½ c. graham cracker crumbs  
1/3 c. brown sugar  
¼ c. melted butter

Mix all ingredients together. Pour over hot, baked cake. Return to oven for 5 minutes.  
Cool completely, remove from spring form pan. Add any topping such as kiwi slices and strawberries.

**Filling**  
1 lb cream cheese (not low fat) room temperature  
¾ c. sugar  
5 eggs room temperature  
1 t. vanilla extract  
1 t. almond extract

Dissolve sugar in melted butter. Add crumbs and mix thoroughly. Press mixture into 9" spring form pan coming up the sides slightly. Bake 350°F for 12 minutes.

Mix cream cheese well. Slowly add sugar. Mix well. Add one egg at a time beating well until sugar is dissolved. Add extracts. Pour mixture into hot crust. Bake 350°F for 35 minutes or until a knife comes out clean.

**Topping:**  
1 ½ c. sour cream  
½ c. sugar  
1 t. vanilla extract  
1 t. almond extract





## Andes Candies Peanut Butter Cookies by Michael R. Gutschenritter

1/2 pound unsalted butter  
1 1/2 cups light brown sugar  
2/3 cup granulated sugar  
2 jumbo eggs  
2 teaspoons pure vanilla extract  
1 cup chunky peanut butter  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt  
1 package Andes chocolates

Preheat the oven to 350 degrees F.

With an electric mixer, cream the butter and sugars until it's well-mixed and fluffy. Add the eggs, one at a time, stirring after each. Add the vanilla and peanut butter, and mix. Set aside.

In a different bowl, mix the flour, baking powder, and salt. Add the mixture to the batter. Mix it with the electric mixer until the batter is consistent.

Roll balls of the dough and plop them on the non-stick cookie sheet. Flatten the dough lightly.

Bake for 17 minutes.

While the cookies are in the oven, unwrap all the Andes chocolates you'll need.

Do not overbake the cookies. Take them out at 17 minutes, even if they seem undercooked. Remove the cookie sheet from the oven and, with a spatula, scoop the cookies onto a flat piece of paper or wire rack.

Place one Andes chocolate on each cookie and let them cool for 15 minutes. Otherwise the chocolate will slide off the cookie.



## **Rich Lemon Butter Tart by Michael R. Gutschenritter**

Lemon Filling:

1 c. sugar

¼ c. butter

3 eggs

juice of 2 large lemons

Beat eggs and add all ingredients. Cook in double boiler stirring constantly until thick. Keep refrigerated in covered jar until ready to use. Spoon into baked tart shells. Top with fresh whipped cream.

Tart Shell:

1 ¼ c all purpose flour

¼ tsp salt

½ c butter chilled and diced

¼ c icy cold water

Combine flour and salt. Cut in butter until coarse pea-sized pieces are formed. Add water 1 tsp at a time until a ball is formed. Do NOT over mix. Wrap in plastic for 4 hours minimum. Roll out onto floured surface. With glass, cut into tart rounds. Place in tart pans. Bake 400 degrees until light golden brown. Cool.





## Carrot Cupcakes with Orange Icing by Jenny Holcomb

### Cupcakes:

- 1 4 medium carrots
- 2 1 1/2 cups all-purpose flour
- 3 1 1/2 teaspoons baking powder
- 4 1/2 teaspoon baking soda
- 5 3/4 teaspoon salt
- 6 1 teaspoon ground cinnamon
- 7 1/2 teaspoon ground ginger
- 8 1/4 teaspoon grated nutmeg
- 9 3/4 cup vegetable oil
- 10 3 large eggs
- 11 1 cup packed light brown sugar
- 12 1 teaspoon pure vanilla extract

### Icing:

- 1 1 1/4 cups confectioners sugar
- 2 1/2 teaspoon grated orange zest
- 3 2 to 3 tablespoons fresh orange juice

1 Equipment: a muffin pan with 12 (1/2-cup) muffin cups; 12 paper liners

2 Make cupcakes:

Preheat oven to 350°F with rack in middle. Line muffin cups with paper liners. Coarsely grate enough carrots to measure 2 cups using large teardrop holes of a box grater. Whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg in a bowl.

Whisk together oil, eggs, brown sugar, grated carrots, and vanilla in a large bowl, then stir in flour mixture until just combined.

Divide batter among muffin cups and bake until golden and a wooden pick inserted into center of a cupcake comes out clean, 20 to 25 minutes.

Cool in pan on a rack 10 minutes. Remove cupcakes from pan and cool completely on rack, about 1 hour more.

Make icing: Sift confectioners sugar into a bowl. Whisk in zest and 2 tablespoons juice until smooth. If icing is too thick, add more juice, 1 teaspoon at a time. Dip top of each cupcake into icing, letting excess drip off. Put a carrot curl on top of each and let icing set, about 15 minutes.

Cooks' note: Cupcakes, without Garnish, can be made and iced 1 day ahead, then kept in 1 layer in an airtight container at room temperature.



## Rocky Road Cupcakes by Anna Sheffers

Servings: 18 servings

Difficulty: Easy

Ingredients Add to grocery list

For the Cupcakes:

2 cups all-purpose flour

1 ½ teaspoon baking powder

½ teaspoon baking soda

¾ cup cocoa powder

¾ cup unsalted butter, room temperature

1 ⅓ cup sugar

2 large eggs

⅔ cup sour cream

1 teaspoon vanilla extract

⅓ cup milk

½ cup mini marshmallows

½ cup mini semi-sweet chocolate chips

½ cup almonds, loosely chopped

For the Chocolate Meringue Frosting:

2 egg whites

½ cup sugar

2 teaspoons cocoa powder

18 almonds, mini marshmallows, and chocolate pieces for decoration

For the Cupcakes:

Preheat oven to 350 F.

Whisk flour, baking powder, baking soda, and cocoa powder in a medium-sized bowl. Beat butter and sugar in a large bowl until light and fluffy. Beat in eggs, sour cream, vanilla, and milk until blended. Mix dry ingredients into wet ingredients until just combined. Fold in marshmallows, chocolate chips, and almonds. Fill cupcake liners ¾ full. Bake for twenty-five minutes or until a toothpick comes out dry.

For the Chocolate Meringue Frosting:

Combine the egg whites and sugar in the mixing bowl of a stand mixer. Set mixing bowl on top of a pot of boiling water. Whisk until sugar has reached 110 F on a candy thermometer. Remove mixing bowl from the pot and place on mixer. Whisk for 10 minutes on medium speed using the whisk attachment. Whisk on high speed for another five minutes (you should see stiff glossy peaks). Whisk in cocoa powder until just integrated. Spoon onto cupcakes. Top each cupcake with an almond, marshmallow, and piece of chocolate. Toast the meringue and marshmallow using a culinary torch or placing under your oven broiler for just a quick second. Make sure to not walk away as these will toast fast.





## **Banzai Party Mix by Debbie Edgerton**

- 2 cups Crispix Cereal
- 2 cups Rice Chex
- 2 cups Corn Chex
- 2 cups Honeycomb cereal
- 2 cups Bugels corn chips
- 2 cups Dry roasted peanuts
- 2 cups Butter snap pretzels
- 1 cup Butter
- ½ c. Sugar
- ¼ c. Brown sugar
- ¾ c. Light corn syrup
- ¾ c. Vegetable oil
- 3 T. Soy Sauce
- 1 ½ T. Worcestershire Sauce
- Several dashes Tennessee Sunshine (or your favorite hot sauce)
- 2 Bottles Nori Komi Furikake (can be found at Steamboat Meat & Seafood)
- ½ c. Sriracha Peas (can be found at City Market)

Preheat oven to 250 degrees. Combine all the cereals, pretzels and peanuts together in a large foil roasting pan. In a saucepan, melt the butter over low heat until it dissolves and mix in sugars and stir until dissolved. Add corn syrup, soy sauce, Worcestershire sauce, hot sauce and stir until blended well. Drizzle a third of syrup over cereal mixture and gently mix with a rubber spatula until well coated. Sprinkle first bottle of furikake over cereal and carefully mix to evenly distribute furikake. Repeat until all sauce and furikake are mixed into the cereal.

Bake for 1 hour and 30 minutes mixing the cereal every 15 minutes to ensure even baking and prevent any burning. Remove from oven and mix in Sriracha peas while hot. Cool mixture and store in an airtight container. Enjoy!