Grandmother's Cookbook

Volume 2

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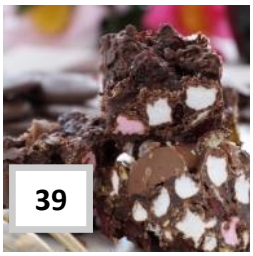

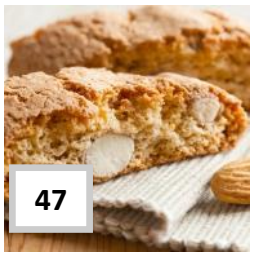

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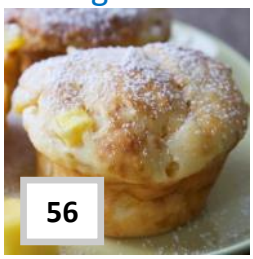

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Yogurt Cheesecake With Chocolate Streusel

Crust and Streusel
⅔ cup sugar
10 Tablespoons softened butter
2 ½ cups all purpose flour
½ cup unsweetened cocoa powder
1 large egg
Filling
3 eggs, separated
½ cup plus 2 Tablespoons granulated sugar, divided
⅛ teaspoon salt
⅓ cup cornstarch
½ cup oil
lemon zest from 1 lemon
1 teaspoon vanilla extract
4 cups plain yogurt (or 2 cups quark)
*** Quark is a soft, un-ripened cheese with the texture and flavor of sour cream.**

If using yogurt place a clean cloth in a strainer place over a large bowl. Spoon the yogurt into it, fold the cloth over the top, add a small plate and a heavy can or glass of water on top for a weight. Let the liquid drip into the bowl for about an hour or more. Then use in the filling. This is called yogurt cheese. If you quark, use it straight from the package.

Crust
Mix the first four ingredients for the crust until fine crumbs form. Add egg and mix again until the dough comes together in larger crumbs, like streusel. If still too dry, you may add a teaspoon or two of water.
Press ⅔ of the crust into a 10 inch buttered spring form pan. Reserve the rest for streusel topping.

Filling
Preheat oven to 380°F.
Beat the 3 egg whites until foamy. Drizzle in ½ cup sugar and ⅛ teaspoon salt and beat until soft peaks form. Do not overbeat.
In a separate bowl, beat the egg yolks with 2 tablespoons of sugar and the vanilla extract; add the yogurt cheese or quark and lemon zest and beat until smooth.
Sift the cornstarch over the filling mixture and mix well.
Fold in the egg whites.
Pour the filling mixture over the crust.
Top with the remaining streusel.
Bake for 30 minutes, then reduce the temperature to 350°F and bake for 15 minutes, or until set in the middle.
Refrigerate.

Orange Creamsicle Cheesecake

Crust
2 cups graham cracker crumbs
½ cup butter, melted
¼ cup granulated sugar
Cheesecake
1 cup heavy cream
16 ounces cream cheese, room temperature
1 (6 ounce) can frozen orange juice
1 can sweetened condensed milk
Garnish
½ cup heavy cream
2 teaspoons granulated sugar
¼ teaspoon vanilla extract
***Optional, fresh berries**

Crust
Mix together the graham crumbs, sugar and butter and press into an 8 or 9 inch pie plate. Set aside.

Cheesecake
Chill the bowl of a stand mixer and the whisk attachment in the freezer for 10 minutes. Remove from the freezer, pour in the heavy cream and whip about one minute until stiff peaks form.
In a large bowl, using a hand or stand mixer, mix together cream cheese, sweetened condensed milk and orange juice.
Fold in the whipping cream.
Pour into the pie crust and chill for at least one hour.

Garnish
Chill the bowl in the freezer for 10 minutes.
Remove from the freezer and add heavy cream, sugar and vanilla. Whisk on high speed until medium peaks form, about one minute.
Spoon a dollop of whipped cream and fresh fruit onto each serving.

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Caramel Pecan Cheesecake

Crust
1 ½ cups graham cracker crumbs
1 cup pecan pieces
2 Tablespoons granulated sugar
¼ cup butter, melted
Cheesecake
32 ounces cream cheese, softened
1 cup firmly packed brown sugar
2 Tablespoons flour
1 Tablespoon vanilla
½ cup sour cream
3 eggs
1 (14 ounce) bag caramels
2 Tablespoons water
Caramel Sauce
1 packed cup brown sugar
½ cup half and half or cream
4 Tablespoons butter
Pinch salt
1 Tablespoon vanilla extract

Crust
Preheat oven to 350˚F.
Using a food processor or mixer, mix crumbs, ½ the pecans, granulated sugar and butter. Using a 9 inch spring form pan, press crumbs firmly onto bottom of pan.
Bake for 10 minutes.
Cheesecake
Beat cream cheese, brown sugar, flour and vanilla with electric mixer on medium speed until well blended.
Add sour cream; mix well.
Add eggs, one at a time, mixing on low speed after each addition just until blended.
Place 36 caramels and 1 tablespoon water in microwavable bowl. Microwave on high 1 minute or until caramels are completely melted when stirred; Or put caramels and water in the top of a double boiler and heat until the caramels are melted.
Add melted caramels to cream cheese batter; stir until well blended. The caramel will become kind of stringy through the batter as the caramels cool. Pour over the crust.
Bake at 350˚F for 40 minutes or until center is almost set.
Let cool then refrigerate at least 4 hours or overnight.
Caramel Sauce
Mix the brown sugar, half and half, butter and salt in a saucepan over medium to low heat. Cook while whisking gently 5 to 7 minutes, until thicker. Add vanilla, cook 1 minute. Turn off and let cool. Serve over cheesecake slices.
Sprinkle a few pecan pieces on each slice.

Cranberry Layered Cheesecake

Crust
½ cup dried cranberries
2 cups cake flour
½ cup ground almonds
¼ cup confectioners' sugar
¼ teaspoon salt
¼ teaspoon almond extract
½ cup cold butter, cubed
Cranberry Layer
¾ cup granulated sugar
2 tablespoons cornstarch
¼ cup cranberry juice
2 ½ cups fresh or frozen en cranberries
Cream Cheese Layer
32 ounces cream cheese, at room temperature
1 ½ cups granulated sugar
1 teaspoon vanilla extract
4 eggs, lightly beaten
Whipped Cream Topping
1 cup heavy whipping cream
1 tablespoon sugar
¼ teaspoon almond extract

Crust
Preheat oven to 350˚F.
Grease a 10 inch spring form pan.
Use a food processor to finely chop dried cranberries.
Add flour, almonds and confectioners sugar and salt and process until blended. Add butter and pulse until a crumbly texture. Press into pan and bake crust for 10 minutes.
Filling
Over the stove in a small saucepan combine ¾ cup sugar and cornstarch; stir in cranberry juice until smooth. Add berries and cook until thick and bubbling. Set aside. Use a slotted spoon to take out several whole cranberries which will be used for garnish just before serving.
In a large bowl, beat cream cheese, vanilla and sugar until smooth. Add eggs; beat just until combined. Pour half of batter into crust. Spread ¾ cup berry mixture over batter; top with remaining batter.
Bake for 45 minutes.
Reduce heat to 250˚F and bake 25-30 minutes until center is almost set.
Run a knife around edge of pan to loosen; cool 1 hour longer.
Spread remaining berry mixture over the top. Refrigerate overnight.
When ready to serve, prepare whipping cream by beating cream with sugar and almond extract until stiff peaks form.
Pipe on top of cheesecake and top with cranberries that were set aside for garnish.

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Hot n Fudgy Praline Cheesecake

Crust

¼ cup butter, melted
1 cup graham cracker crumbs
½ cup very finely chopped pecans
½ cup firmly packed brown sugar
½ cup English toffee, chopped

Filling

1 cup sugar
32 ounces cream cheese, at room temperature
4 eggs
¼ cup English toffee, chopped
¼ cup finely chopped pecans

Sauce

¼ cup butter
⅔ cup firmly packed brown sugar
⅓ cup whipping cream
¼ cup light corn syrup
2 (1-ounce) squares bittersweet or semi-sweet baking chocolate, coarsely chopped
1 teaspoon vanilla

Garnish

½ cup extra chopped nuts

Crust

Preheat oven to 300°F.
Grease the sides of a springform pan.
Mix together crust ingredients, leaving out the toffee.
Press crumb mixture evenly on bottom and 1-inch up sides of prepared pan.
Bake 10-12 minutes or until edges are lightly browned.
Remove from oven and right away sprinkle on toffee bits.

Filling

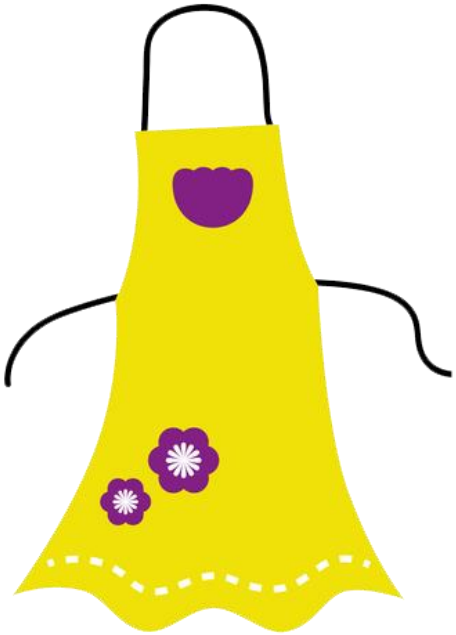
In a large bowl combine 1 cup sugar and cream cheese in large bowl.
Beat at medium speed, scraping bowl occasionally, until creamy.
Add eggs; continue beating until well mixed.
Pour over crust.
Bake 65-70 minutes or until edges are set and lightly browned.
Center will wiggle slightly.
Immediately sprinkle toffee and pecans on top.
Cool 1 hour on cooling rack at room temperature.

(Continued) Filling

Refrigerate in pan, uncovered, 3-4 hours or until thoroughly chilled.
Cover; refrigerate until serving.

Sauce

Just before you are ready to serve, for the sauce melt together ¼ cup butter in a saucepan over medium heat; stir in ⅔ cup brown sugar, whipping cream and corn syrup and vanilla.
Cook, stirring occasionally, until mixture just comes to a boil.
Boil 3 minutes. Remove from heat.
Loosen side of cheesecake by running knife around inside of pan and remove spring form pan.
For clean cutting, between each slice dip your knife into warm water and clean it off.
Serve with hot fudgy sauce.



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Peanut Butter Cup Cheesecake

Crust

2 cups chocolate cookie crumbs

6 Tablespoons salted butter, melted

Filling

12 ounces cream cheese at room temperature

1 ½ cups creamy peanut butter

1 cup sugar

½ teaspoon vanilla extract

1 cup heavy cream

Topping

2 Tablespoons sugar

½ cup heavy cream

½ cup semi-sweet or milk chocolate chips or bar, chopped

4 Tablespoons salted butter

½ teaspoon vanilla extract

14 Reese's peanut butter cups

Crust

Preheat oven to 350˚ F.

Put the cookie crumbs and butter in a food processor and process until combined, scraping down the sides of the bowl if needed. Press evenly into a 9" pie pan. Bake for 10 minutes then allow to cool completely before filling.

Filling

Beat the cream cheese and peanut butter together on medium speed until light and fluffy.

Add sugar and vanilla; beat on medium speed until light and fluffy about 5 more minutes. In a separate bowl beat heavy cream until stiff; when the beater is lifted it shouldn't drip off. Add the cream to the peanut butter mixture and fold in until well blended. Spoon into the crust. Refrigerate 1-2 hours.

Topping

Combine the sugar and cream in a small saucepan and bring just to a boil; remove from heat and immediately add the chocolate, butter and vanilla. Whisk until smooth and all the chocolate is melted. Cool the mixture until it is lukewarm but still a liquid texture. Pour over the pie and evenly spread from edge to edge. (Leave a little to drizzle over the PB cups) Place peanut butter cups evenly over top and gently press them into the chocolate. Drizzle with remaining chocolate. Refrigerate at least 4 hours or overnight before serving.

Strawberry Swirl Cheesecakes

Crust

1 ½ cups graham cracker crumbs

4 Tablespoons unsalted butter, melted

Strawberry Swirl

1 cup fresh strawberries

2 Tablespoons sugar

Filling

32 ounces cream cheese, room temperature

1 ½ cups sugar

Pinch of salt

1 teaspoon vanilla extract

4 large eggs, room temperature

Crust

Preheat the oven to 325˚ F.

Line cupcake pans with paper liners.

In a small bowl, combine the graham cracker crumbs and melted butter.

Press a spoonful into each of your paper liners.

Combine the strawberries and sugar in a blender or food processor. Process until smooth and set aside.

Filling

For the cheesecake, beat the cream cheese on medium-high speed in the bowl of an electric mixer until fluffy.

Blend in the sugar until smooth.

Mix in the salt and vanilla. Beat in the eggs one at a time, mixing well after each addition.

To assemble, put 3 spoonful of the cheesecake batter over the crust in each cupcake liner. Add ½ teaspoon of strawberry puree in a few dots over the cheesecake filling.

Use a toothpick or a wooden skewer to lightly swirl and create a marbled effect.

Bake until the filling is set, about 22 minutes, rotating the pans halfway through baking.

Let cool on wire rack and then transfer to the refrigerator and let chill for 2 hours before serving.

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Walnut Chocolate Chunk Topped Cheesecake

Crust

1 ½ cups chocolate wafer crumbs

⅓ cup unsalted butter, melted

Filling

1 ½ cups semi-sweet or bittersweet chocolate, chopped

24 ounces cream cheese, room temperature

1 cup granulated white sugar

3 large eggs, room temperature

1 ½ teaspoons pure vanilla extract

1 cup sour cream, room temperature

Chocolate Drizzle

½ cup semi-sweet chocolate, chopped

⅓ cup heavy whipping cream

1 teaspoon unsalted butter, room temperature

Topping

½ cup walnuts, chopped

½ cup chocolate chips

Crust

Preheat oven to 350˚F.

Grease a 10 inch spring form pan.

In a medium sized bowl combine the chocolate wafer crumbs and melted butter. Press the crumbs evenly over the bottom of the spring form pan. Cover and refrigerate while you make the filling.

Filling

Melt the chopped chocolate in a heat resistant bowl placed over a saucepan of simmering water, stirring until smooth. Remove from heat and set aside to cool.

Meanwhile, in the bowl of your electric mixer beat the cream cheese, on medium low speed, until smooth. Gradually beat in the sugar. Add the melted chocolate and beat until fully incorporated. Add the eggs, one at a time. Scrape down the sides of the bowl as needed. Add the vanilla extract and sour cream and beat until thoroughly incorporated.

Remove the crust from the refrigerator and pour in the filling. Place the cheesecake pan on a larger baking pan and place in the oven. Bake for about 50 - 55 minutes or until firm yet the center of the cheesecake will still look a little wet and wobbly. Remove from oven and sprinkle walnuts and chocolate chips over the top while its still warm.

Let cool and then cover with plastic wrap and refrigerate for a few hours.

(Continued) Chocolate drizzle

Place the chopped chocolate in a bowl and set aside. Heat the cream and butter in a small saucepan over medium heat. Bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for a few minutes. Stir until smooth and chocolate has melted. Cool slightly and pour over cheesecake just before serving.

Cherry-O-Cheesecake

Crust

1 ¼ cup Graham cracker crumbs

¼ cup sugar

5 tablespoons butter

Cheesecake

8 ounces cream cheese, softened

1 can sweetened condensed milk

⅓ cup lemon juice

1 teaspoon almond extract

1-2 Tablespoons milk

Garnish

1 (14.5 ounce) can cherry pie filling, chilled

Crust

In a 9-inch pie plate, mix graham cracker crumbs and sugar together with a fork. Melt butter and pour over the crumb mixture, mix together and gently press into the pie plate. Place in the fridge for about 10 minutes while you prepare the cheesecake.

Cheesecake

In a bowl, using an electric mixer, mix cream cheese and milk together; add the lemon juice and almond extract and beat until creamy and smooth.

Pour into pie crust. Refrigerate until set, 1-2 hours.

Top with cherries just before serving.

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Gingerbread Cheesecake

Crust

18 Ginger Crisp cookies, crushed (about 1-¼ cups)
½ cup butter, melted

Cheesecake

24 ounces cream cheese, room temperature
¾ cup sugar
¼ cup molasses
1 Tablespoon vanilla
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
½ teaspoon ground ginger
¼ teaspoon ground cloves
3 eggs

Drizzle

4 ounces semi-sweet chocolate, chopped
½ cup whipping cream

Crust

Preheat oven to 350°F.
Mix together cookie crumbs and butter; press onto bottom of a 9 inch spring form pan.

Cheesecake

Mix together cream cheese and sugar in large bowl with mixer until well blended. Add molasses, vanilla and spices; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.
Bake 45-50 min. or until centre is almost set and cool completely before removing rim. Refrigerate 4 hours.

Drizzle

Microwave chocolate and whipping cream in 30 second increments on LOW until chocolate is completely melted and mixture is well blended, stirring every 30 sec.
OR; on the stovetop using a heavy bottomed pot, or double boiler, put in the whipping cream and chocolate pieces. Heat over medium heat stirring until the mixture is melted and smooth. Pour over cheesecake just before serving.

Double White Chocolate Cheesecake

Cheesecake Layer

24 ounces cream cheese, softened
¾ cup sugar
⅓ cup sour cream
3 tablespoons all purpose flour
1 teaspoon vanilla extract
3 eggs lightly beaten
1 package (10 ounces) white baking chips, melted

Whipped Layer

1 (8 ounce) package cream cheese, room temperature
½ cup white sugar
1 teaspoon vanilla extract
½ teaspoon almond extract
2 cups of heavy cream

Garnish

1 ounce square white chocolate, grated

Cheesecake

Preheat oven to 325° F.
Line with parchment paper and grease an 9x9 inch pan.
Melt white chocolate chips over a double boiler. Turn off burner, but keep pan on the burner to stay warm. Beat cream cheese and sugar until smooth in a large bowl.
Beat in the sour cream, flour and vanilla. Add eggs slowly and beat on low speed just until combined. Fold in the melted chips. Place pan on a double thickness of tinfoil. Securely wrap foil around the base of the pan, so it is watertight.
Place in a larger baking pan; add 1 inch of hot water to larger pan. Bake for 60-80 minutes or until center is just set.
Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen and let cheesecake cool 1 hour longer. Cover and refrigerate overnight.

Whipped Cream Cheese Topping

Combine the cream cheese, sugar, vanilla extract and almond extract in a large mixing bowl or the bowl of your mixer.
Mix on medium speed until smooth.
While the mixture is still whipping, slowly pour in the heavy cream. Stop and scrape the bottom of the bowl a few times while you continue whipping until a stiff peak forms.
Spread a thick layer of whipped topping onto cheesecake.
Use a small grater to grate white chocolate and garnish.

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No Bake Irish Cream Cheesecake Bites

Crust

1 cup graham cracker crumbs

¼ cup granulated sugar

¼ cup butter, melted

Filling

1 envelope (1 Tablespoon) unflavored gelatin

½ cup cold water

1 cup granulated sugar

3 eggs, separated

16 ounces cream cheese, softened to room temperature

½ cup semi sweet chocolate, grated

2 Tablespoons bourbon or cold coffee

1 cup whipping cream, whipped

Garnish

Optional: Grated chocolate

Crusts

Line a muffin tray with 12 liners.

Combine crumbs, sugar and butter; press onto bottom of the 12 lined muffin holes.

Soften gelatin in water for 5 minutes; stir over low heat until dissolved. Blend in ¾ cup sugar and beaten egg yolks; cook, stirring constantly, over low heat for 3 minutes and set aside.

Combine cream cheese and gelatin mixture and bourbon, mixing until blended. Chill until thickened but not set.

Beat egg whites until foamy; gradually add remaining sugar, beating until stiff peaks form. Fold egg whites, chocolate and whipped cream into cream cheese mixture; pour over crusts. Chill until firm.

Top with grated chocolate.

Polka Dot Cheesecake

Crust

18 ounces Chocolate Wafer cookies

(or 3 cups chocolate cookie wafer crumbs)

1/4 cup unsalted butter, melted

1 Tablespoon cinnamon

Cheesecake

16 ounces cream cheese, room temperature

½ cup sugar

3 large eggs, at room temperature

1 cup sour cream

Freshly grated zest and juice of 1 lemon

Crust

Preheat oven to 275˚F, with rack in the center.

Use a food processor to pulse the cookies to fine crumbs.

Add the cinnamon and melted butter, and pulse to combine.

Grease the bottom and sides of a 9 inch spring form pan with butter and sprinkle ¾ of the cookie crumbs inside.

Shake the cake pan to distribute them evenly on the bottom, then use fingers to push them up the sides of your pan.

Bake for 10 minutes.

Use the remaining crust and press it flat on a piece of parchment paper. Use a small cup or cookie cutter to cut circles which you will use later to decorate.

Cheesecake

Increase oven temperature to 300˚F.

On medium speed, beat the cream cheese and sugar until completely smooth, about 15 minutes. You will need to stop to scape down the sides a couple of times. Mix in the eggs one at a time until completely incorporated, scraping down the bowl and paddle before adding each egg. Add the sour cream, lemon zest, and lemon juice and continue to beat until the mixture is uniformly smooth. Pour the batter over the cookie crumb crust.

Use a flat spatula to gently pick up and place your cookie cutter circles of crust in a pattern on your cheesecake. You may need to re-flatten your crust and re make some circles to cover your cake if the crust pieces break during this process.

Bake for 1 hour, so the center is still wobbly when shaken. If the top is burning, tent the cheesecake with tinfoil. Remove from the oven and place on a rack to cool, then refrigerate until completely chilled before serving, about 2 hours.

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Pie Crust Recipe

Pie Crust

Makes (2) 9" Crusts
1 ½ cups all purpose flour
¾ teaspoon salt
¾ cup butter or shortening
4-5 tablespoons cold water

Measure the flour into a mixing bowl and mix in the salt, add in the shortening or butter.
With a pastry blender or two knives, cut in until you have it the consistency of coarse meal.
One spoonful at a time, sprinkle with the cold water.
Mix lightly with a fork until the dough clings together and cleans easily from the bowl.
Separate into two evenly sized flattened balls and chill until you are ready to use.

To Roll Pastry

Use a lightly floured surface or a pastry cloth and lightly floured rolling pin.
Roll each of the flattened balls.
If you only require one for the recipe, then just roll out one and you can freeze the other until you need it wrap.
Roll out the crust so it is about 1" larger than the plate you are putting it in.
If preparing a pie that requires a top, roll one crust slightly larger and use it for the bottom crust.

To Line The Plate

Roll the pastry over your rolling pin and transfer it to the pie plate.
Unroll it and ease into place, being careful not to stretch the pastry.
Trim off any extra pastry, and freeze, or else use to decorate the top of your pie.

For Baked Pie Shells

Flute the edge of the pastry in your favourite way.
Prick with at fork at 1" intervals and bake in a preheated oven to 450˚F for 10-12 minutes or until golden brown.
Cool before adding the cooked filling.

For Unbaked Pie Shells

Prepare as above but do not prick the pastry.
Add the uncooked filling and bake as directed in the filling recipe.

Double Pie Crusts

Add filling to the pastry lined pie plate and moisten the edge.
Roll out the top crust, roll over rolling pin and unroll on filled pie.
Trim off the excess pastry; seal the edge and flute.
Make slits in the centre to allow steam to escape.
Bake as directed in the filling recipe.

Extra Notes

This recipe can be used for both sweet dessert pies, and also for savory pies.
If making tarts—use this same recipe and a tart cutter to the size needed.

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Chocolate Cream Meringue Pie

1—9 inch pie crust, prebaked & cooled (see page 15)

Chocolate Cream Pie

3 cups milk
2 ounces of bittersweet chocolate
1 cup granulated sugar
⅓ cup all purpose flour
¼ teaspoon salt
3 egg yolks, slightly beaten
2 Tablespoons butter
1 teaspoon vanilla

Meringue

3 egg whites
½ teaspoon cream of tarter
⅓ cup granulated sugar

Garnish

1 ounce semisweet chocolate, room temperature

Chocolate Cream Pie

Scald the milk in a saucepan and add the chocolate to the heated milk and stir until they have melted and are stirred in.
In another saucepan combine the sugar, flour and salt. Mix together then gradually add scalded milk. Cook over medium heat, stirring constantly until thickened.
Cover and cook 2 minutes longer, stirring occasionally.
In a heatproof bowl, slightly beat the 3 egg yolks and stir a small amount of the hot mixture into them.
Then, blend this mixture back into the remaining hot mixture and cook 1 minute longer, stirring constantly.
Remove from heat and blend in the butter and vanilla.
Cool to lukewarm and pour into the baked 9-inch pie shell.

The Meringue

Preheat the oven to 375˚F
Beat together the egg whites and cream of tarter to form stiff but moist peaks. Very gradually add in the sugar and beat until very stiff and shiny.
Spread on the lukewarm pie, touching pastry rim all the way around. Swirl points.
Bake in preheated oven until the tips become golden brown. About 12 minutes but watch carefully so you do not burn.

Chocolate Shavings

Use a vegetable peeler to 'peel' the chocolate, then sprinkle curls onto the cooled meringue.

Coconut Whip Cream Pie

1—9 inch pie crust, prebaked & cooled (see page 15)

Filling

⅔ cup granulated sugar
2 ½ Tablespoons cornstarch
1 teaspoon salt
2 ¼ cups coconut milk
2 large eggs
2 large egg yolks
1 teaspoon vanilla extract
2 Tablespoons unsalted butter
1 ½ cup unsweetened toasted coconut (½ cup reserved for garnish)

Whipping Cream Topping

1 ½ cups heavy cream
3 Tablespoons confectioners' sugar
½ teaspoon vanilla extract

Toasted Coconut

Spread the 1 ½ cups coconut onto a baking sheet and put into the oven at 275˚F. for 5-10 minutes. Watch very carefully so you do not burn it. Just toast it to golden brown. Set aside and use as garnish.

Coconut Cream Filling

In a heavy bottom sauce pan stir together sugar, cornstarch and salt.
Whisk in coconut milk, eggs and egg yolks.
Turn on heat to low, and whisk constantly for 5 minutes.
Increase heat to medium and continue whisking until custard thickens and becomes glossy.
Remove from heat and strain. Stir in vanilla, butter and 1 cup of coconut and stir until butter has melted.
Pour immediately into chilled pie shell, let cool on the counter for 15 minutes, then chill for at least 4 hours.

Whipped Cream Topping

Chill a glass or metal bowl in the freezer for 10 minutes.
Remove from freezer and put the whipping cream ingredients into the chilled bowl. Whisk on high speed until medium peaks form, about 1 minute.
Pipe onto the cooled pie and sprinkle shredded toasted coconut to garnish.

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Apple Pecan Pie

1—9 inch pie crust, unbaked (see page 15)

Filling

6 or 8 large Honey Crisp or Granny Smith apples, peeled, cored and thinly sliced

½ cup brown sugar

2 Tablespoons all purpose flour

1 teaspoon ground cinnamon

Crumble

½ cup crushed pecans

½ cup ground almonds

¼ cup butter

¼ cup brown sugar

Topping

Vanilla ice cream

Crumble

Prepare your top crumble by crushing the nuts with a food processor.

Leave some bigger chunks too.

Mix in the brown sugar and butter, and blend well.

Apple Filling

Preheat oven to 375˚F.

In a large bowl, toss the apple slices with the brown sugar, flour and cinnamon.

Add the apple mixture to the unbaked crust.

Place on the middle rack of oven.

Bake for 20 minutes, and then open the oven, take out your pie and evenly sprinkle on the crumble.

Bake for another 25 minutes, until the crust is golden and the juices are bubbling.

Serve warm with vanilla ice cream.

Chocolate Tarts

12 tart shells, (see page 15)

⅔ cup heavy cream

⅔ cup dark chocolate chips

⅔ cup milk chocolate chips

2 Tablespoons salted butter

Garnish

Sprinkles, chocolate shavings or crushed nuts

Preheat oven to 375˚F.

If using homemade pastry, roll out your pastry about ¼ inch thick and cut 12 tarts with a tart cutter, and put them into a muffin tin or tart pans.

If using premade tart shells, place them onto a baking sheet.

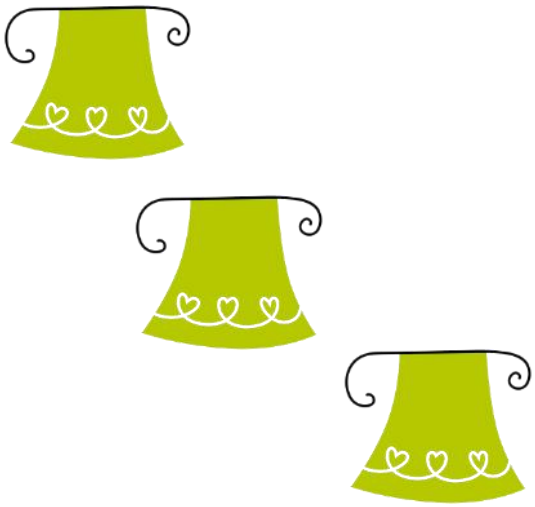
Pierce the bottoms of your pastry shells a couple times with a fork.

Bake the shells for 12 minutes or until golden brown, remove from the oven and allow to cool.

Chocolate Filling

Heat the cream in a the top of a double boiler, along with the chocolate chips and butter. Stir until the chocolate is melted and the mixture is nice and smooth. Pour into the cooled tart shells and chill in the refrigerator until set.

Garnish with cake sprinkles, chocolate shavings or crushed nuts.



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Macadamia Nut Crust Dark Chocolate Pie

Nutty Crust

¾ cup all purpose flour
⅛ cup granulated sugar
⅛ cup packed brown sugar
6 Tablespoons cold butter
½ cup uncooked oat flakes
½ cup chopped macadamia nuts

Chocolate Pie Filling

6 ounces dark chocolate chips
1 ½ cups coconut milk
1 cup milk
1 cup granulated sugar
½ cup cornstarch
1 cup water

Whipping Cream

1 cup heavy whipping cream
⅛ cup granulated sugar
½ teaspoon vanilla extract

Garnish

1 cup crushed very lightly toasted macadamia nuts (see roasting tips below)
8-12 macadamia nuts for each whip cream flower on the top of the cake.
A sprinkling of cocoa powder to dust the top

Crust

Preheat oven to 350˚F.
Grease a 9 inch spring form pan.
Mix flour, granulated sugar and brown sugar in medium bowl; cut in butter with a fork until mixture resembles coarse crumbs. Stir in oats and nuts. Press the mixture into bottom and sides of prepared pie pan.
Bake for 15-20 minutes or until golden brown.
Remove crust from oven and put in fridge to cool slightly.

Chocolate Pie Filling

Whisk together coconut milk, milk and sugar together in a saucepan and bring to a boil.
While it is coming to a boil, whisk the cornstarch and water together in a separate bowl.

(Continued)

Reduce coconut mixture to a simmer and pour in cornstarch mixture. Continue whisking until mixture is thick. All the while stir with a spatula and be sure not to scorch.
Melt the chocolate chips in the top of a double boiler on the stove top over medium heat.
Pour the melted chocolate chips into the warm coconut milk mixture and stir in well.
You should have a nice thick creamy textured pie filling.
Once stirred together, pour the pie filler mixture into the pre cooked pie crust.
Place pie in refrigerator for at least one hour to cool.
Remove the outside of the spring form pan and apply the crushed roasted macadamia nuts around the outside of the pie by patting them in place with your hand.

Whipping Cream

In a cold metal or glass bowl, whip heavy cream, sugar and vanilla until stiff peaks form.
Put the whipping cream into a piping bag and pipe little peaks around the outside of the top of the pie.
Pipe a flower onto each section of the pie that will be cut into a piece and place a macadamia nut on it.
Dust with a sprinkling of cocoa powder.
Cool another hour in fridge.

Roasting the Macadamia Nuts

Preheat the oven to 225˚F.
Place the chopped nuts in a shallow baking pan and spread them out.
Keep the nut sized similar so they roast at the same rate of time.
Roast them for about 6 to 12 minutes and watch them carefully so they do not scorch.
As soon as they are lightly browned, remove from the oven and pour them off the hot pan into a dish to cool.
Do not leave them on the hot pan as they will continue roasting and could scorch.
Let them cool before placing them onto the outside of the pie.

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Homemade Pocket Pies

Dough

2 ¾ cups all purpose flour
1 Tablespoon sugar
¼ cup cold shortening
1 stick plus 2 Tablespoons cold butter
½ teaspoon salt
4 ounces ice water

Cherry Filler

3-4 cups cherry pie filling (from can or use recipe below)

Egg Wash

2 eggs
2 Tablespoons water

Icing Glaze

⅛ cup whole milk
½ teaspoon vanilla extract
1 cup confectioners' sugar

Dough

Place all ingredients except the water in a food processor or use a pastry cutter.
Pulse a few times until the butter and shortening are worked through and resemble small pea sized pieces through out the flour, or cut in with pastry cutter.
Add the water all at once while pulsing. Pulse or mix until the dough forms a soft, sticky mass inside the processor bowl.
Turn out onto a lightly floured surface and gently knead into a soft dough that no longer sticks to your hands.
Form the dough into 2 separate but equal sized discs and wrap each disc with plastic wrap.
Refrigerate for at least 2 hours or overnight.
Once out of the refrigerator, your dough will be firm and crumbly.
You must break up the dough and re- roll it on a lightly floured surface to make it pliable again, and then proceed to roll your pocket pies.

(continued) Directions & Assembly

Preheat your oven to 350˚F.
Prepare egg wash, by mixing together eggs and water and setting aside in a small bowl.
Roll out the dough to about ¼ inch thickness.
Cut out 6" diameter circles. You will get about 8- 10 including re-rolling the scraps a couple times.
With egg wash and a pastry brush, brush the entire circumference of the pie dough circle around the whole edge.
Scoop 2 heaping tablespoons of the pie filling of your choice directly into the center of each circle.
Fold one edge over and press firmly to create a seal.
At this point you can also use a fork to press decorative lines into your seal.
Transfer your pies to a parchment lined sheet pan and brush with egg wash.
Bake for approximately 20-30 minutes.
Let pockets cool before glazing.

Icing Glaze

Combine milk and vanilla in a medium saucepan and heat over low heat until warm.
Sift confectioners' sugar into milk mixture. Whisk slowly, until well combined.
Remove the glaze from the heat and set over a bowl of warm water.
Using a pastry brush paint onto the pockets and let cool before serving.

Homemade Cherry Pie Filling

5 to 6 cups fresh pitted cherries
1/2 cup water
2 tablespoons fresh lemon juice
2/3 cup granulated sugar
4 Tablespoons cornstarch
1/2 teaspoon

In a saucepan over medium heat, combine cherries, water, lemon juice, sugar and cornstarch.

Bring to a boil; reduce heat to a simmer and stir continuously for 10-12 minutes.

Stir in almond extract.

Cool entirely before using as filling.

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Apple Cherry Cobbler

(1) 14.5 ounce can red tart cherries in water, drained
3 large apples, peeled and cubed
¼ cup sugar
¾ cup all-purpose flour
1 ¼ teaspoon baking powder
3 Tablespoon butter, melted
⅔ cup sugar
2 eggs
¾ teaspoon vanilla

Preheat oven to 350˚F.
In a large bowl, combine cherries, apples, and ¼ cup sugar.
Spoon mixture into a 9" square baking pan or 9" deep-dish pie pan.
In a small bowl, combine flour and baking powder and set aside.
In a large bowl, combine butter, sugar, eggs and vanilla and mix well.
Stir in the flour mixture until combined.
Pour mixture over the apples and cherries and bake 45 minutes, or until topping passes the toothpick test.

Note: Be certain that you purchase cherries in water as opposed to cherry pie filling or cherries in syrup.
If cherries are in season substitute 2 cups fresh and pitted, and slice them into halves.

Apple Crisp

1 cup rolled oats
1 cup all purpose flour
¾ cup packed brown sugar
1 teaspoon ground cinnamon
¼ cup finely chopped walnuts (optional)
½ cup butter room temperature
5 medium apples

Preheat oven to 350˚F.
Grease a 9 x 9 inch baking dish.
Peel and thinly slice the apples - to 5 cups worth
Mix together ¼ cup of the brown sugar with 2 tablespoons of the flour and stir into the sliced apples.
Place this mixture into the bottom of the baking dish.
In a mixing bowl, combine the rolled oats, the remaining ¾ cup flour, remaining ½ brown sugar, the walnuts and cinnamon together.
Cut in the butter and work it into a crumbly texture using your fingertips.
Spread the crumble topping evenly over the sliced apples.
Place into the preheated oven and bake for about 30 minutes or until the apples are tender and the topping is a golden and crisp.

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Homemade Apple Turnovers

Pastry

3 cups unbleached all purpose flour
1 ½ Tablespoons sugar
1 ½ teaspoons salt
1 ½ cups cold unsalted butter, cut into ¼-inch pieces
9 Tablespoons ice water
2 teaspoons juice from 1 lemon

Apple Filling

4 large Granny Smith apples
2 cups granulated sugar, divided use (½ cup for brushing at baking time)
3 teaspoons lemon juice from 1 lemon
½ teaspoon salt
2 teaspoons ground cinnamon

Garnish

***Optional - Confectioners' to dust**

Makes 12

Pastry

Place flour, sugar and salt in a food processor and pulse to combine.
Add a quarter of the butter pieces and process until the butter is in dime-size pieces, four 1-second pulses.
Add remaining butter and process to coat the cubes with flour, two 1-second pulses. Transfer mixture to a medium bowl.
Combine ice water and lemon juice in a small bowl.
Add half of the liquid to the butter mixture and toss until just combined.
Keep adding liquid, 1 tablespoon at a time, until the dough will clump together in your hand.
Turn the dough out onto a work surface. The dough will be quite dry and crumbly.
Divide dough into 8 small sections, and work quickly so the butter does not melt.
Use the heel of your hand to press and drag small portions of dough forward to fraisage the dough.
When done with all sections, gather dough together, and repeat the fraisage.
Press dough into an 8-by-4-inch rectangle, wrap in plastic and refrigerate 1 hour.

(Continued) Preparing Dough

Line 2 baking sheets with parchment paper. Remove dough from refrigerator and roll dough into a 20-by-15-inch rectangle, about ⅛ -inch thick. Trim and cut the dough into twelve 5-inch squares and place 6 on each baking sheet.
Place both sheets in refrigerator until ready to use.

Apple Filling

Peel apples and grate them into a mixing bowl. Combine the grated apples with 1 ½ cups of the sugar and the lemon juice and salt in a bowl. Set aside for 15 minutes. Drain any liquid into a small bowl.

Filling Turnovers

Working quickly with one baking sheet at a time, place dough on a work surface, put 2 tablespoons filling (squeezed of any excess liquid) in the center, then moisten two adjoining edges with finger dipped in apple liquid. Fold top portion of dough over the bottom, making sure to overlap the bottom portion by ⅛ inch. Pinch the edges tightly together.
With wide metal spatula, transfer to baking sheet. Repeat with remaining pieces of dough.
Chill the filled turnovers in the refrigerator for 30 minutes.

Baking

Preheat oven to 375˚F.
Adjust oven racks to upper- and lower-middle positions. In a small bowl, combine remaining ½ cup sugar with cinnamon.
Brush or mist turnovers lightly with water, then sprinkle with cinnamon sugar. Bake until golden brown, 25-30 minutes, rotating sheets from front to back and top to bottom about halfway through baking time.
With a wide metal spatula, transfer turnovers to a wire rack to cool.
Dust with powdered sugar if desired.
Serve warm or at room temperature.
Makes 12 turnovers.

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Delightful Danish Bites

Pastry

2 cups unsalted butter, room temperature
⅔ cup all purpose flour
2 ½ cups sugar
2 teaspoons milk
½ cup salt
4 ½ teaspoons active dry yeast
8 cups all-purpose flour
2 eggs
1 teaspoon lemon extract
1 teaspoon almond extract

Egg Wash

2 egg whites

Lemon Curd Filling

1/2 cup granulated sugar
1/4 cup cold water
3 tablespoons cornstarch
1/4 cup fresh lemon juice
2 teaspoons lemon zest

Strawberry Filling

1/2 cup strawberry jam

Makes approx.36

Lemon Curd

Mix sugar, water, and cornstarch in a medium saucepan over medium-low heat.
Whisk together until no lumps remain, then stir with a wooden spoon constantly until the mixture begins to thicken.
After 5 minutes, add the lemon juice and zest.
Continue stirring rapidly, it will thicken very quickly once the mixture boils again.
Remove from heat and place in a bowl.
Let cool on the counter, cover and refrigerate once cool.

(Continued) Pastry

In a medium bowl, cream together the butter and ⅔ cup of flour. Divide into 2 equal parts, and press flat between 2 pieces of waxed paper into a 6 x12 inch sheet. Refrigerate.
In a large bowl, mix together the all the dry yeast and 3 cups of the remaining flour.
In a small saucepan over medium heat, combine the milk, sugar and salt. Heat so it is just warm, but not hot to the touch. Mix the warm milk mixture into the flour and yeast along with the eggs, and lemon and almond extracts.
Stir for 3 minutes.
Knead in the remaining flour ½ cup at a time until the dough is firm and pliable. Set aside to rise until double in size.
Cut the dough in half, and roll each half out to a 14 inch square.
Place one sheet of the cold butter onto each piece of dough, and fold the dough over it like the cover of a book. Seal edges by pressing with fingers.
Roll each piece out to a 20x 12 inch rectangle, then fold into thirds by folding the long sides in over the center. Repeat rolling into a large rectangle, and folding into thirds.
Wrap in plastic and refrigerate for at least 30 minutes.
Remove from the refrigerator one at a time, and roll and fold each piece two more times. Return to the refrigerator to chill again before shaping. If the butter gets too warm, the dough will become difficult to manage.

Assembly

Roll the dough out to ¼ inch thickness.
The dough can be cut into circles, with a filling placed in the center.
Place Danishes on an ungreased baking sheet, and let rise until doubled.
Preheat the oven to 450˚F.
Danishes can be brushed with egg white for a shiny finish.
Bake for 8 to 10 minutes in the preheated oven, or until the bottoms are golden brown.

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Whoopie Pies

Whoopie Pies

2 ounces unsweetened chocolate, chopped
4 ounces semisweet chocolate, chopped
½ cup unsalted butter, room temperature
1 cup sugar
3 large eggs
1 teaspoon pure vanilla extract
1 cup all-purpose flour
¼ cup natural cocoa powder
½ teaspoons baking powder
¾ teaspoons fine salt

Filling

18 large marshmallows

Makes 24-36

Preheat oven to 375˚F.
Line a baking sheet with parchment paper.
Put the unsweetened and semisweet chocolates and butter in a medium microwave-safe bowl or use a double boiler on the stove; heat at 75 percent power (microwave) until softened, about 2 minutes. Stir, and continue to microwave (or double boil) until completely melted, about 2 minutes more.
Whisk the sugar, eggs and vanilla into the chocolate mixture until smooth. Sift the flour, cocoa, baking powder and salt into another bowl.
Gradually whisk the dry ingredients into the wet ingredients until moistened.
Switch to a rubber spatula and finish folding the batter together; take care not to over-mix.
Use a tablespoon spoon to drop a heaping tablespoon of batter onto the prepared pan, about 1 inch apart.
Bake for 6 minutes, or until they spring back with touched lightly. Cool the cookies slightly.
Transfer half of the cookies to a rack. Turn the remaining cookies on the pan over, so they lay flat side up. Place a marshmallow on top of each flipped cookie and return pan to the oven. Bake just until the marshmallow begins to soften and puff, about 3 minutes. Cool marshmallow topped cookies slightly, about 2 minutes. Top with the remaining cookies, pressing lightly to make sandwiches. Cool whoopie pies completely on wire racks.

Butter Tarts

Pastry

5 ½ cups flour
2 teaspoons baking powder
2 teaspoons granulated sugar
½ teaspoon salt
2 cups shortening
1 ¼ cup milk
2 eggs

Filling

¾ cup raisins
¾ cup currants
1 cup brown sugar
½ cup corn syrup
2 eggs
¼ cup butter, melted
1 teaspoon lemon juice
1 teaspoon vanilla
¼ teaspoon salt

Makes approx.48

Pastry

Grease 2 muffin tins, you will be baking in batches.
In a mixing bowl, crumble the flour, baking powder, sugar, salt and shortening together, then add milk and eggs.
Work the dough with hands to create a ball.
Lightly flour a clean surface, and roll out to ¼ inch thickness.
Use a tart cutter to cut out rounds of pastry and gently place them in lightly buttered muffin tins. Very gently pat them down in the center to make the indent for the filling.

Filling

Combine all filling ingredients in a large bowl.
Fill each tart pastry ¾ full of filling.

Baking

Preheat oven to 375˚F.
Place the prepared tarts into the oven and bake for 15-17 minutes or until lightly browned. Put the muffin tins onto a cooling rack. Run a sharp knife around each tart crust to help loosen it.
Once cooled enough, very carefully lift the tart out using a small spatula. Place on cooling racks .
Repeat the process rolling additional dough out until all the dough and filler is used.

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Zesty Orange Frosting

½ cup butter, softened at room temperature
4 cups confectioners' sugar
2 teaspoons grated orange peel
1 ½ teaspoon vanilla extract
4 to 6 Tablespoons orange juice
In a mixing bowl, using hand or stand mixer, cream the butter until light and fluffy. Beat in the confectioners' sugar, orange peel and vanilla. Add enough orange juice one tablespoonful at a time to achieve the desired frosting consistency.
Makes about 2 cups.

Chocolate Fudge Icing

2 cups granulated sugar
½ cup cocoa
½ cup milk
6 Tablespoons butter
2 Tablespoons light corn syrup
1 teaspoon vanilla extract
Makes enough frosting to cover two 9 inch cakes.
Mix sugar, cocoa, milk, butter and corn syrup. Slowly bring to a full boil. Let boil for 1 minute. Add vanilla extract. Cool and beat with mixer until mixture is of spreading consistency. Spread quickly.

Vanilla & Chocolate Buttercream Icing

Vanilla Buttercream Icing
1 cup butter, room temperature
4 cups confectioners' sugar 1 teaspoon vanilla extract
2 Tablespoons of cream
Chocolate Buttercream Icing
* Just add 3 tablespoons cocoa powder to the mix
Vanilla Buttercream Icing
In a large bowl, cream together the butter, and vanilla. Blend in the sugar and beat well. Beat in the cream, and continue mixing until light and fluffy. Keep icing covered until ready to decorate.* Note that you should add the cream a little at a time to get the consistency you would like.
Chocolate Buttercream Icing
It is the same as the vanilla, but mix in the 3 tablespoons of cocoa powder to the vanilla mixture.

Chocolate Shavings & Curls

White and milk chocolate are the easiest to work
Dark chocolate is rich and beautiful with practice you will master the technique.

Start by placing your chocolate chunk or bar on a plate and leaving it in a warm location for about an hour to soften just a bit. **NEVER** put the chocolate to warm in the in the microwave oven. It will destroy the texture and will not work for this process.
Vegetable Peeler: Be sure it is dry, sharp and a little bit warm when you use it.
Aluminum Foil or Parchment Paper : This will be your working surface and where the chocolate shavings and curls will fall onto.
Graters: There are a variety of sizes, all of which you can use, be sure the grater is dry, sharp and a little warm with you use it.
Tear off a good size piece of aluminum foil or parchment paper and place on the counter. 20 inches is a good size, you can use any size, but you want to give yourself some working space.
How to Use the Vegetable Peeler to make the Curls
Holding the far end of the chocolate chunk or bar, pull your peeler from the far end toward you.
You will find some pieces will curl right away, while others may break off as flecks or shavings. Gently, using the tip of your peeler, move your curls to a separate piece of foil on a plate or in a container lined with foil that has a lid if you are going to use at a later time. You can keep the flecks and shavings together as they will look similar when you use as your garnish. Continue the process. The long curls you will carefully move into place onto your dessert. You do not want to touch them with your fingers as they will be delicate and the warmth of your fingers can break them.
Grater - your choice of sizes
Grate your chocolate with your selected grater. Scoop up the grated chocolate with a flat tool like a metal spatula and use immediately.
OR You can place your curls, shavings and flecks in foil or parchment line sealed containers, and refrigerate up to a week.

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Boston Cream Pie

Cake

1 ¼ cups sugar
½ teaspoon salt
¾ cup unsalted butter
1 teaspoon pure vanilla extract
2 large eggs
2 cups cake flour
2 ½ teaspoons double-acting baking powder
½ teaspoon salt
¾ cup milk

Custard

⅓ cup sugar
3 Tablespoons cornstarch
1 cup milk
3 large eggs
½ cup heavy cream
¼ teaspoon salt
1 teaspoon pure vanilla extract
3 Tablespoons unsalted butter

Glaze

6 ounces bittersweet chocolate
3 Tablespoons water
2 Tablespoons unsalted butter
1 ½ Tablespoons light corn syrup
¼ teaspoon salt

Cake

Preheat oven to 350˚F.
Butter and flour a 9 ½-inch spring form baking pan.
Combine the butter, sugar, and vanilla in a bowl. Cream together until the mixture is light and fluffy. Beat the eggs in thoroughly one at a time.
In a separate bowl, sift together the flour, baking powder, and salt. Combine with the first mixture and milk. Pour batter into the prepared pan. Bake in the middle of the oven for 50 to 60 minutes, or until a toothpick comes out clean. Remove from oven and let the cake cool in the pan on a rack.

Custard

Combine the cornstarch, sugar, milk, eggs, cream, vanilla extract, and salt in a saucepan. Whisk until smooth.
Bring the custard to a boil over moderate heat, whisking constantly. Continuing to whisk, let the custard boil for two minutes.
Remove from heat, and whisk in the butter. Set custard aside to cool, continuing to whisk occasionally.

Glaze

In a double boiler, melt together the chocolate, water, butter, corn syrup, and salt, stirring until smooth. Remove top of double boiler from heat.

(Continued) Assembly

Remove the cake from the pan and cut it in half horizontally with a long serrated knife.
Place one half of the cake on a plate with the cut side facing up. Top with custard.
Place the other half of the cake on top, with the cut side down.
Coat the top of the cake with glaze allowing it to drip down the sides.

Crock Pot Chocolate Mud Cake

1 cup all purpose flour
2 teaspoons baking powder
6 Tablespoons butter
2 ounces semisweet chocolate
1 cup granulated sugar, divided
3 tablespoons + ⅓ cup Dutch-processed cocoa powder
1 tablespoon vanilla extract
¼ teaspoon salt
⅓ cup milk
1 egg yolk
⅓ cup brown sugar
1 ½ cups hot water
Serve with whipped cream or ice cream

Grease the inside of a 2 ½ quart to 5 quart slow cooker or crock pot.

Whisk together the flour and baking powder in a medium bowl and set aside.
In a large bowl, melt the butter and chocolate in the microwave or over a pan of simmering water and mix well.
Whisk in the ⅔ cup of sugar, 3 tablespoons of cocoa, vanilla, salt, milk, and egg yolk.
Add the flour mixture and stir until thoroughly mixed.
Pour the batter into the slow cooker and spread it evenly.
In a medium bowl, whisk together the remaining sugar, cocoa and hot water until the sugar is dissolved.
Pour the mixture over the batter in the slow cooker.
Cover and cook on high for 1 ¼ to 2 ¼ hours, depending on size of the crock pot.
Even when done, the cake will be very moist and floating on a layer of molten chocolate, but you will know it is ready when nearly all of the cake is set and the edges begin to pull away from the sides of the pot.
(As you check, try not to let the condensed steam from the lid, drip on the cake.) When it is done, turn off the power and remove the lid.
Let it cool for 25 minutes, then serve it in bowls topped with whipped cream or ice cream.

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Gingerbread Cake With Lemon Glaze

Cake

1 ⅔ cups all purpose flour
2 teaspoons ground ginger
1 ¼ teaspoons baking soda
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
¾ teaspoon salt
1 egg, lightly beaten
½ cup white sugar
½ cup dark molasses
½ cup vegetable oil
½ cup boiling water

Lemon Glaze

1 cup confectioners' sugar
3 tablespoons lemon juice

Cake

Preheat oven to 350°F.
Foil and grease a 9 inch square baking pan.
In a medium bowl, whisk flour, ginger, baking soda, spices & salt together, and set aside.
In a large bowl, lightly beat the egg and stir in sugar, molasses, and oil together. Stir into flour mixture until just combined.
Pour boiling water into mixture and whisk until the batter is smooth and shiny, about 1 minute. Pour batter into prepared baking pan, tapping pan on counter to remove any air bubbles.
Bake until a toothpick inserted into the center of the cake comes out clean, about 30 – 35 minutes. Place cake pan on a wire cooling rack.

Glaze

In a measuring cup, stir confectioners' sugar with lemon juice until smooth.
Let cool slightly then drizzle over cake. Allow cake to cool completely before serving.

Rum Cake with Butterscotch Sauce

Cake

3 ¾ cups all purpose flour
1 ¼ teaspoons baking powder
¾ teaspoon baking soda
1 teaspoon coarse salt
1 cup unsalted butter, softened
2 ½ cups packed dark-brown sugar
4 large eggs, room temperature
1 Tablespoon plus 1 teaspoon pure vanilla extract
1 ¼ teaspoons rum
1 ¼ cups buttermilk, room temperature

Sauce

⅔ cup packed dark-brown sugar
6 Tablespoons butter, cut into pieces
½ cup light corn syrup
¼ teaspoon coarse salt
½ cup heavy cream

Cake

Preheat oven to 325°F.
Grease a 13 x 9 inch cake pan.
Mix together the flour, baking powder, baking soda, and salt in a medium bowl.
In a mixing bowl, beat butter and brown sugar with a mixer on medium-high speed until pale and fluffy, about 5 minutes.
Beat in eggs, 1 at a time, beating well after each addition, t hen add vanilla and rum. Reduce speed to low.
Add flour mixture in 2 additions, alternating with buttermilk. Raise speed to medium-high, and beat for 2 minutes. Pour batter into pan.
Bake cake until golden brown and a toothpick inserted in center come out clean, about 45 minutes.
Transfer to a wire rack, and let cool slightly. Invert cake onto rack. Let cool.

Butterscotch Sauce

Mix sugar, butter, corn syrup, and salt in a small saucepan over medium heat, and cook, stirring, until sugar dissolves. Bring to a boil, and cook for 2 minutes. Remove from heat, and whisk in cream. Return to heat, and cook for 2 minutes. Let cool slightly, then pour over cake.

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Layered Pistachio Cake With Cream Cheese Frosting

Cake

1 cup shelled pistachios
2 ½ cups cake flour
1 Tablespoon baking powder
1 teaspoon baking soda
¾ teaspoon salt
1 cup butter, softened
1 ¾ cups sugar, divided
1 Tablespoon pure vanilla extract
2 large eggs
1 ½ cups ice water
3 large egg whites, at room temperature
¼ teaspoon cream of tartar

Frosting

16 ounces cream cheese at room temperature
1 ½ cup powdered sugar
1 teaspoon pure vanilla extract
1 cup heavy whipping cream

Garnish

8 ounces dark chocolate, grated

Frosting

Beat the cream cheese, sugar and vanilla until smooth and fluffy.
In a separate bowl, beat the heavy cream to form almost stiff peaks.
Add the whipped cream into the cheese mixture and quickly and briefly beat to combine.
Do not over beat.

(Continued) Cake

Preheat the oven to 325°F.
Grease three 8-inch round cake pans with butter.
Line the bottoms with circles of parchment paper, dust the pans with flour and knock out the excess.
Place the shelled pistachios into a food processor, pulse until they are a fine grind.
Into a large bowl, sift cake flour, baking powder, salt, and baking soda, then stir in the ground pistachios.
In a stand mixer using the paddle attachment, beat butter on medium speed until creamy, about 1 minute.
Add 1-1/2 cups sugar and vanilla and beat for about 4 minutes, until fluffy.
Scrape down the bowl, and with mixer on low speed, beat in eggs one at a time until well blended.
Beat in the flour mixture in 3 additions, alternating with the cold water, beginning and ending with flour mixture.
Beat until blended, scraping bowl; then beat batter 15 more seconds. Scrape into a large bowl.
Use a clean bowl with a whisk attachment, and beat egg whites and cream of tartar on medium speed until foamy.
With mixer on medium-high speed, add remaining 1/4 cup sugar and beat just until soft peaks form, taking care not to over beat.
Gently fold whites into batter just until completely combined.
Divide batter between prepared pans and spread evenly.
Bake 35 to 40 minutes, or until a toothpick inserted in center of cakes comes out clean.
Transfer pans to wire racks and let cool 20 minutes.
Turn cakes out onto racks, remove parchment paper, flip them over, and let cool completely.

Assembly

Put the first layer of cake on a cake plate.
Proportion your frosting, then spread a layer of frosting on the first layer of cake, place the second layer of cake on top, spread another portion of frosting.
Place the 3rd layer of cake on top and spread the remaining frosting on the top and sides.
Sprinkle grated chocolate over the entire cake.

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Zesty Lemon Drizzle Cake

Cake

1 cup unsalted butter, room temperature
2 ½ cups granulated sugar
4 extra-large eggs at room temperature
⅓ cup grated lemon zest (6-8 large lemons)
3 cups all purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
1 teaspoon salt
¾ cup freshly squeezed lemon juice
¾ cup buttermilk at room temperature
1 teaspoon pure vanilla extract

Glaze & Garnish

2 cups confectioners' sugar
3 ½ Tablespoons freshly squeezed lemon juice
2 Tablespoons lemon zest

Cake

Preheat oven to 350°F.
Grease and lightly flour a Bundt pan.
Cream butter and 2 cups of granulated sugar for about 5 minutes, or until light and fluffy.
With the mixer on medium speed, add the eggs, one at a time, and the lemon zest.
Sift together flour, baking powder, baking soda and salt in a bowl. In another bowl, combine ¼ cup lemon juice, the buttermilk, and vanilla extract.
Add the flour and buttermilk mixtures alternately to the batter, beginning and ending with the flour.
Pour the batter into the Bundt pan and bake for 45 minutes to 1 hour, until a cake tester comes out clean.
Combine ½ cup sugar with ½ cup lemon juice in a small saucepan and cook over low heat until sugar dissolves.
When the cakes are done, let them cool for 10 minutes, then invert them onto a rack set over a tray, and spoon the lemon syrup over the cakes. Allow the cakes to cool completely.

Glaze

For the glaze, combine the confectioners' sugar and lemon juice in a bowl, mixing with a wire whisk until smooth.
Place the cake onto a serving dish and pour over the top of the cake and allow the glaze to drizzle down the sides.
Garnish with lemon zest.

Moist Apple Cake With Caramel Topping

Cake

2 ½ cups granulated sugar
3 eggs
1 ½ cups vegetable oil
3 cups all purpose flour
2 teaspoons vanilla
1 cup chopped walnuts
2 ½ cups diced fresh apples (you can also use canned)

Caramel Topping

¾ cup butter
2 cups brown sugar
¼ cup milk

Frosting

1 cup confectioners' sugar
½ teaspoon vanilla
1-2 Tablespoons milk

Cake

Preheat oven to 350°F.
Lightly grease and flour 9 x 13 inch baking dish.
Cream together sugar, eggs, and oil.
Add flour, mix together until well blended.
Add vanilla, nuts, and diced apples.
Spread into pan; bake for 45 to 60 minutes.
Cake is done when toothpick inserted in center comes out clean.
When cake is done, punch holes in it with a knife and pour topping over.

Caramel Topping

Heat all ingredients together over medium heat.
Bring to boil, stirring constantly.
Let boil for about 2 minutes then pour over warm cake.

Frosting Topping

Mix confectioners' sugar, vanilla and milk, 1 tablespoon of milk at a time, until it is a consistency you can drizzle over the cake.

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Chocolate Cake From Scratch

Chocolate Cake

2 cups granulated sugar
1 ¾ cups all purpose flour
¾ cup unsweetened cocoa powder
1 ½ teaspoons baking soda
1 ½ teaspoons baking powder
1 teaspoon salt
2 eggs
1 cup milk
½ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Homemade Chocolate Butter Cream Frosting

¾ cup butter
1 ½ cups unsweetened cocoa powder
5 ⅓ cups confectioners' sugar
⅔ cup milk
1 teaspoon vanilla extract
Garnish
Smarties or M&M's

Cake

Preheat oven to 350˚ F .
Grease and flour two 9 inch cake pans
In a medium bowl, stir together the sugar, flour, cocoa, baking soda, baking powder and salt. Add the eggs, milk, oil and vanilla, mix for 3 minutes with an electric mixer.
Stir in the boiling water by hand and mix in well. It will be runny. Pour evenly into the greased pan.
Bake for 30 to 35 minutes in the preheated oven, until a cake tester or toothpick inserted comes out clean.
Cool for 10 minutes before removing from pans to cool completely on racks.

Chocolate Butter Cream Frosting

Cream butter until light and fluffy.
Stir in the cocoa and confectioners sugar alternately with the milk and vanilla. Beat to a spreading consistency.
Assembly
Put the first layer of cake on your cake plate. Put some of the frosting in the middle Put the second layer of cake on top.
Frost the entire cake. Draw the squares with a knife and place an M&M or Smartie in each square.

Chocolate Raspberry Cake

Chocolate Cake

½ dark chocolate chips
½ cup brewed coffee
2 eggs
1 ½ cup granulated sugar
⅓ cup vegetable oil
1 teaspoon vanilla extract
½ cup cocoa
1 ¼ cup all purpose flour
1 ½ teaspoon baking powder
⅛ teaspoon salt
½ cup buttermilk

Filling

1 ½ cup frozen or fresh raspberries
Lemon juice from one half a lemon
½ teaspoon cornstarch
¼ cup sugar

Garnish

Fresh raspberries
cocoa powder for dusting

Cake

Preheat the oven to 350˚ F .
Lightly grease an 8x8 inch cake pan.
Place chocolate in a bowl, pour hot coffee over the chocolate and stir with a wire whisk until fully dissolved. Let cool slightly.
Sift together all purpose flour, baking powder, salt and cocoa in a bowl and keep aside.
In a large bowl, beat the eggs. Add the oil, vanilla extract, sugar and beat well to combine.
Add the buttermilk and flour cocoa mixture alternately in parts to combine with the batter.
Pour into the baking pan and bake for 30-35 min until a cake tester or tooth pick inserted in the center comes out clean.
Let cool. Cut the cake horizontally into two

Filling

Heat all the ingredients in a heavy bottom pan and keep stirring until it forms a thick syrup 10-15 minutes. Keep aside to cool.

Assembly

Layer the cake and jam filling, then dust lightly with cocoa powder, and garnish with fresh raspberries.

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Delicate White Cake With Lemon Filling

White Cake

½ cup butter
1 ½ cups granulated sugar
2 ¼ cups sifted cake flour
4 teaspoons baking powder
½ teaspoon salt
½ cup milk
½ cup water
¼ teaspoon vanilla extract
5 egg whites, stiffly beaten

Lemon Filling

1 Tablespoon grated lemon
½ cup fresh lemon juice
1 Tablespoon cornstarch
6 tablespoons butter
¾ cup white sugar
4 egg yolks, beaten

Fluffy White Frosting

2 egg whites
1 teaspoon vanilla extract
¼ teaspoon almond extract
1 cup granulated sugar
¼ teaspoon cream of tartar
⅛ teaspoon salt
⅓ cup water

Garnish

White Chocolate Shavings * Optional
4 to 8 ounce block of best quality white chocolate

White Cake

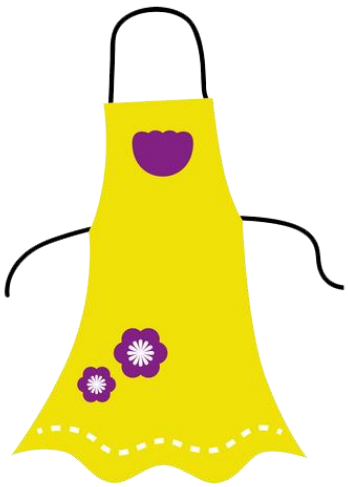
Preheat over to 350˚F.
Grease and flour (2) 8-inch cake pans.
In a mixing bowl, cream butter; add sugar gradually and cream thoroughly.
In another bowl, sift flour, baking powder and salt together and add to sugar mixture alternately with the milk and water.
In new bowl, beat egg whites until stuff peaks form.
Add vanilla extract and fold in egg whites. Pour into prepared cake pans.
Bake for 30 to 35 minutes. Insert a toothpick, if it comes out clean the cakes are ready.

(Continued) Lemon Filling

In medium saucepan, mix together 1 tablespoon lemon zest, ½ cup lemon juice and 1 tablespoon cornstarch until smooth.
Mix in 6 tablespoons butter and ¾ cup sugar, and bring mixture to boil over medium heat.
Boil for one minute, stirring constantly. In small bowl, with a wire whisk, beat egg yolks until smooth.
Whisk in a small amount of the hot lemon mixture.
Pour the egg mixture into the sauce pan, beating the hot lemon mixture rapidly.
Reduce heat to low; cook, stirring constantly, 5 minutes, or until thick.
Do not boil.
Let the lemon filling cool completely before using.

Fluffy White Frosting

In a large glass or metal bowl, put the two egg whites, the vanilla extract the almond extract and set aside.
In a saucepan, mix the granulated sugar, cream of tartar, dash of salt and water.
Cook and stir until it just comes to a boil and sugar dissolves.
Start beating your egg whites and extracts on HIGH while you slowly drizzle in the hot syrup.
Keep beating on high until stiff peaks form.



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Sweet and Salty Caramel Rolls

Sponge Cake

3 eggs, separated
4 Tablespoons brown sugar, sifted
½ cup cake flour, packed down
¼ teaspoon baking powder
¼ teaspoon vanilla extract
2 ½ Tablespoons vegetable oil

Salted Caramel Sauce

½ cup granulated sugar
½ cup cream
1 teaspoon salt

Salted Caramel Butter cream

½ cup unsalted butter
1 Tablespoon confectioners' sugar
3 Tablespoons salted caramel sauce (from above)

Cake

Preheat oven to 400˚F.
Line an 11 x 7 inch jelly roll pan with parchment paper and grease with butter. Lightly dust with flour.
In a bowl sift flour and baking powder. Set aside.
In another mixing bowl, whisk egg whites with electric mixer until frothy. Gradually add in sugar until stiff peaks form.
On medium speed, gradually add in egg yolks. Whisk for another minute until combined.
Fold flour into meringue in 3 portions until well blended.
Lastly, fold oil into batter until well combined.
Pour batter into prepared baking tray and smooth surface.
Bake for 10 minutes, or until a toothpick inserted comes out clean.
Remove cake and place on rack to cool with skin facing up.
While the sponge cake is still warm, use a clean tea towel, leave the parchment paper on and roll up the cake into a roll, lengthwise. Leave sit while you prepare the filling.

(Continued) Caramel Sauce

Melt sugar over medium low heat in saucepan
When it turns a golden brown liquid, remove from stove and be very careful not to burn.
Carefully and slowly pour cream over caramelized sugar.
Return saucepan to stove with low heat, stir mixture until caramelized sugar melts and is smooth.
Stir in salt and remove from stove. Set aside to cool.

Salted Caramel Butter Cream

Beat butter and confectioners' sugar until light and fluffy.
Add in 3 tablespoons of salted caramel sauce and beat till combined.

Assembly

Take the rolled up sponge cake and gently unroll.
Spread the butter cream evenly onto the sponge with a spatula. Re-roll the cake, removing the parchment paper as you go. Place the roll in the fridge. Remove, slice and serve.

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Mocha Cake With Dark Chocolate Sauce

Mocha Cake

2 cups plus 2 Tablespoons granulated sugar
1 ¾ cups all purpose flour
¾ cup cocoa powder
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
1 teaspoon salt
2 large eggs
1 cup whole milk
½ cup canola oil
2 teaspoons vanilla extract
1 cup hot black coffee

Glaze

½ cup light corn syrup
1 cup chocolate chips
2 Tablespoons butter
1 teaspoon instant coffee grounds
1 teaspoon vanilla extract
Pinch of salt

Ganache

8 ounces dark chocolate, chopped
¾ cup heavy cream
1 teaspoon vanilla

Cake

Pre-heat the oven to 350°F. Grease and lightly flour a 9 inch round cake pan. Combine all of the dry ingredients in a mixer. In a separate bowl, whisk the eggs with the milk, oil, and vanilla extract. Slowly add the liquid mixture to the dry mix until just combined. Beat at a medium speed for 2 minutes. Add the hot coffee until just combined. Pour cake batter into pan. Bake for 35-45 minutes until a toothpick inserted in the center comes out clean. Let fully cool.

Glaze

Combine all glaze ingredients in small saucepan over low heat. Cook and stir until melted and smooth. Smooth over cooled cake, chill.

Ganache

Combine chocolate chips and heavy cream over medium heat. Bring to a boil, then remove from heat and stir in vanilla, let cool just to warm then top each serving with the ganache.

French Chocolate Cake With Butterscotch Sauce

Cake

5 Tablespoons granulated sugar
10 ounces semisweet chocolate, chopped
¾ cup unsalted butter, cut into pieces
2 teaspoon vanilla extract
5 eggs, separated
¼ cup all purpose flour
½ teaspoon salt

Butterscotch Frosting

3 Tablespoons unsalted butter, room temperature
1 ½ Tablespoons milk
1 Tablespoon light brown sugar
½ Tablespoon black treacle (or blackstrap molasses)
1 ½ cups confectioners' sugar
½ cup chopped milk chocolate, for garnish

Cake

Preheat oven to 325˚F.
Grease a 9 inch spring form pan, sprinkle with sugar and then tap out any excess.
Place chocolate, butter and 2 tablespoons of sugar in a heavy saucepan and cook over low heat until melted. Remove and stir in vanilla extract. Set aside to cool.
Beat egg yolks one at a time into chocolate mixture, then stir in flour.
In a new bowl, beat egg whites with salt until soft peaks form. Sprinkle 3 tablespoons sugar over whites and beat until stiff and glossy.
Beat ⅓ of egg whites into chocolate, and then fold in the rest. Pour into pan, tap sides to remove air bubbles.
Bake for 35-45 minutes until risen and starting to remove from the sides of pan.
Transfer to a wire rack, removing the side and leaving to cool.

Frosting

In the meanwhile prepare frosting by placing butter, sugar, treacle (or molasses) in a heatproof bowl over a pan of simmering water. Stir until the butter and sugar melt.
Remove and stir in confectioners' sugar. Beat until smooth and glossy.
Pour over cooled cake and top with chopped milk chocolate.

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Rainbow Vanilla Cake

Cake

1 cup butter, room temperature
2 ⅓ cups granulated sugar
5 egg whites, room temperature
2 teaspoons vanilla
3 cups all purpose flour
4 teaspoon baking powder
½ teaspoon salt
1 ½ cups milk
Food Coloring Gels (Red, orange, yellow, green, blue and purple)

Vanilla Frosting

4 cups confectioners' sugar
1 ½ cup butter, room temperature
1 ½ teaspoons vanilla extract
2 - 3 Tablespoons whipping cream

Cakes

Preheat the oven to 350˚F.
Grease and cut parchment paper to line six 9 inch cake pans. Note: Since most of us do not have 6 baking pans, just line what you have and you may have to bake your layers in batches.
In a small saucepan, bring milk to a boil and then turn off and let cool to room temperature.
Sift together the flour, baking powder and salt. Set aside.
In a separate bowl, beat together your egg whites.
Cream the sugar and butter, then add the egg whites a little at a time. Add the milk and vanilla and mix well.
In sections, mix wet and dry ingredients together.
Divide the batter into 6 bowls and whisk food coloring into each one to create your rainbow.
Pour into the pans and bake for 15 minutes each or until a cake tester inserted in the center comes out clean.
Remove from oven, let cool and then cover with a wire rack, flip carefully, thumping the pan on the counter if you have to.

Frosting

In a standing mixer fitted with a whisk, mix together sugar and butter. Mix on low speed until well blended and then increase speed to medium and beat for another 3 minutes. Add vanilla and the cream in increments, and continue to beat on medium speed for 1 minute more. Add more cream if needed for good spreading consistency.
Arrange cake on your cake serving plate in following color scheme; purple, frosting; blue, frosting; green, frosting; yellow, frosting; orange, frosting; red, frosting; and finally the sprinkles.

Just For Fun Jello Cake

7 cups boiling water
1 can (300ml) condensed milk
5 packages Jello, choose any colors you like
7 envelopes gelatin (each envelope is 1 Tablespoon)

Milk Mixture

Mix 1 cup boiling water with condensed milk.
Mix 2 envelopes gelatin with 1 cup boiling water. Combine them all together. Divide this into 4 equal portions and set aside.

Jello and Assembly

Mix 1 package Jello and 1 package gelatin with 1 cup boiling water.
Pour this first layer of prepared Jello into an 8x10 inch glass baking dish. Cool in the refrigerator for 15 minutes or until set.
Pour one portion of the milk mixture gently onto the set Jello, and then cool in the refrigerator for 15 minutes.
Repeat these steps alternating jello and milk mixture for all 5 colors, letting each layer set in the refrigerator as you go.
Keep the Jello Cake in the refrigerator.
You can either cut into squares or you can us shaped cookie cutters to cut your pieces.

Grandmother says….
everything in moderation…
even moderation.

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Boston Chocolate Cream Cake

Cake

¾ cup butter, room temperature
3 eggs
2 cups cake flour
¾ cup unsweetened cocoa powder
1 teaspoon baking soda
¾ teaspoon baking powder
½ teaspoon salt
2 cups sugar
2 teaspoon vanilla
1 ½ cups milk

Cream Filling

3 cups whole milk
½ cup sugar
pinch of salt
2 teaspoon vanilla extract
¼ cup cornstarch
1 Tablespoon all purpose flour
4 large egg yolks
4 tablespoons butter

Garnish

½ cup chocolate shavings for garnish

Cake

Preheat oven to 350˚F.
Grease and flour 9 inch round cake pan.
In a medium bowl, stir together dry ingredients.
In a separate mixing bowl beat butter and sugar until light and fluffy; about 5 minutes.
Add eggs, one at a time, beating after each addition (about 1 minute total). Beat in vanilla. Alternately add flour mixture and milk to beaten mixture, beating on low speed just until combined after each addition. Beat on medium to high speed for 20 seconds more.
Spread batter evenly into the prepared pan.
Bake for 40 to 45 minutes, or until a toothpick inserted in the center comes out clean.
Cool cake in pan for 10 minutes. Remove from pan and cool on rack before slicing horizontally with a serrated knife in two.

(Continued) Cream Filling

In a medium saucepan, combine 2 ½ cups of the milk, sugar, salt, and vanilla bean (if using extract instead, add it last).
Bring mixture to a boil over medium heat.
Meanwhile, whisk the cornstarch, flour, egg yolks and remaining milk together in a small bowl.
Whisk a small amount of the hot milk mixture to the egg mixture to temper the eggs, then add a little more (you do this a little at a time so that you do not curdle the egg yolks).
After you have added two or three small spoonfuls of the hot mixture, pour the egg mixture into the saucepan with the milk mixture, and bring it back to a boil, stirring constantly.
Boil for thirty seconds. It will thicken a lot.
Remove from heat. Stir in the butter and vanilla.
Put into a bowl and top it with some plastic wrap and refrigerate until cooled.

Assembly

Place one layer of your sliced cake onto your serving plate.
Spoon the cooled custard filling onto the bottom half of the cake until it is almost at the edge (reserve enough for a thin top layer).
Put the top cake layer on and press down gently until the custard comes to the edge. If it oounce(s) es out, scrape the excess off with a knife.
Spoon the remaining custard over the cake, a little at a time, pushing it to the edges and just over so some of it drips down the sides.
Top with chocolate shavings.

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Hummingbird Cake

Cake

3 cups all purpose flour
2 cups granulated sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
3 eggs, beaten
1 cup vegetable oil
1 ½ teaspoons vanilla extract
1 (8 ounce) can crushed pineapple, not drained
1 cup chopped pecans
2 cups chopped bananas

Cream Cheese Frosting

8 ounces cream cheese, room temperature
½ cup butter, room temperature
3 ½ cups confectioners' sugar
1 teaspoon vanilla extract

Garnish

½ cup pecans for garnish

Cake

Preheat oven to 350˚F.
Grease and lightly flour 3 nine inch round cake pans.
In large mixing bowl, combine flour, sugar, baking soda, salt and cinnamon and mix well.
Stir in eggs, oil, and vanilla and stir until dry ingredients are moistened - do not beat.
Fold in crushed pineapple, pecans, and bananas.
Spoon batter into the cake pans and bake for 25 to 30 minutes or until a cake tester or toothpick inserted in center comes out clean. Cool in pans on wire rack for 20 minutes and then remove from pans. Cool completely.

Frosting

Combine cream cheese and butter, beating until smooth.
Add confectioners' sugar and vanilla extract; beat until light and fluffy.
Spread frosting between layers, on top, and sides of cake.
Garnish with pecans as you please.
Refrigerate at least 24 hours before serving.

White Cake with Vanilla Frosting

Vanilla Cake

5 large egg whites, at room temperature
¾ cup milk, divided, at room temperature
2 ½ teaspoons pure vanilla extract
2 ½ cups cake flour
1 ¾ cups granulated sugar
1 Tablespoon PLUS 1 teaspoon baking powder
¾ teaspoon salt
¾ cup unsalted butter, at room temperature and cubed

Vanilla Frosting

1 ½ cups + 2 tablespoons unsalted butter, room temperature
3 ½ cups confectioners' sugar, sifted
3 Tablespoons milk
1 ½ teaspoons pure vanilla extract
⅛ teaspoon salt

Garnish

1 cup fresh blueberries

Vanilla Cake

Preheat oven to 350˚ F. Prepare two 8-inch cake pans. Fit parchment paper in the bottoms of each cake pan, grease and lightly flour the bottom and sides of the cake pans by tapping a spoonful of flour around to coat. In a measuring cup, whisk together the egg whites, ¼ cup of milk, and the vanilla. Set aside. In the bowl of a stand mixer fitted with the paddle attachment, combine dry ingredients on low speed for 30 seconds. Add in the butter and the remaining ½ cup of milk. Mix on low speed just until moistened. Increase the speed to medium and mix for 1½ minutes. Scrape down the sides of the bowl. With the mixer on medium speed, add the egg mixture. Divide the batter evenly into the cake pans using an offset spatula to level the batter.
Bake for 20-30 minutes or until a toothpick inserted into the center comes out clean. Let cool.

Whipped Vanilla Frosting

In the bowl cream the butter on medium speed until pale and creamy, about 5 minutes. With the mixer on low, add in the remaining ingredients and mix for 1 minute. Increase the speed to medium and whip the frosting, about 5 minutes, until light and fluffy. Put a layer of frosting between the cakes and spread all around outside of cake. Garnish with blueberries.

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Sweet Raspberry Trifle Cups

Cake

1 cup butter
2 cups granulated sugar
3 cups all purpose flour
4 eggs, separated
1 cup milk
2 ½ teaspoon . baking powder
½ teaspoon vanilla extract
⅛ teaspoon salt

Layers

1 cup heavy cream, whipped
2 cups raspberries (fresh or frozen)
2 Tablespoons water
1 cup granulated sugar (for the rims)

Cake

Preheat oven to 350˚F.
Grease an 8 x 12 inch cake pan.
Cream butter and sugar together. Add egg yolks and beat well. Sift together flour, baking powder and salt.
Mix wet and dry ingredients together. Add vanilla.
Separate egg whites into a glass or metal bowl.
* Save yolks for tomorrows omelet! Beat egg whites until they start to stiffen. Fold egg whites into cake mixture. Pour mixture into prepared pan. Bake for 35-40 minutes or until a toothpick inserted in the middle of the cake comes out clean. Let cake cool before the next steps.

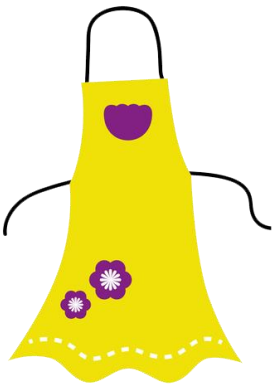
Berries

If using raspberries that are frozen, let them defrost while cake is baking. In a medium saucepan, bring raspberries to a simmer. Add 2 tablespoons of water to thin out the mixture slightly. Set aside.
Whip heavy cream until soft peaks form.
To prepare your mugs, find 6-8 glass mugs (or whatever you have), and give them a rinse in water. Pour the sugar into a shallow plate. While mugs are still damp, press the rims into the sugar for garnish.
Break apart your cooled cake into small cubes.
Arrange trifle with a first layer of cake, followed by a spoonful of raspberry, whipping cream and repeat finishing with whipping cream and raspberries.

Strawberry Tiramisu

24 lady fingers lady fingers
½ cup orange juice
3 cups strawberries, sliced
⅛ cup water
½ cup granulated sugar
1 cup whipping cream
1 cup mascarpone

Prepare strawberry sauce, by heating 1 cup sliced strawberries over medium heat with 1/4 cup of water. When mixture begins to boil, add 1/4 cup sugar and let simmer for 5 minutes, stirring occasionally.
Take off heat and use a food processor to blend to a liquid. Set strawberry sauce aside.
Whip the cream together with the sugar till you have soft peaks.
Mix the cream together with the mascarpone until you have a smooth mixture.
Mix the orange juice with the strawberry sauce and dip the ladyfingers in the mixture.
Make a layer of the ladyfingers in the bottom of a serving bowl and add a layer of the mascarpone/cream mixture, repeat ladyfingers and mascarpone mixture.
Leave to stand in the fridge for 2-4 hours before putting on the last layer of strawberries and serve immediately.



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Kahlua Tiramisu

7 egg yolks
1 cup sugar
3 cups mascarpone cheese
4 ½ Tablespoons water
1 ½ Tablespoons powdered gelatin
3 egg whites
¼ cup sugar
1 cup heavy cream, whipped
2 ½ cups cooled espresso
½ cup Kahlua
20 to 24 ladyfingers
½ cup cocoa powder to garnish.

In a mixer with the whip attachment, whip egg yolks and 1 cup sugar until thick and pale in color (ribbon stage).
Add mascarpone and whip until well incorporated.
Pour water into a small bowl then pour powdered gelatin over it. Do not stir.
Allow gelatin to absorb all of the water, about 15 minutes.
Place the bowl on top of a small saucepan containing simmering water.
Immediately turn off the heat and allow the gelatin to dissolve completely.
In a separate bowl, whip egg whites to a soft peak, gradually add ¼ cup sugar, then slowly pour in dissolved gelatin.
Whip to a stiff, glossy peak.
Fold whites into mascarpone and yolk mixture then fold in whipped cream. In a separate bowl, combine espresso and Kahlua.
Soak 1 ladyfinger at a time in the espresso mixture.
In an 8 by 10-inch pan, arrange soaked ladyfingers close together in neat rows until the bottom of the pan is completely covered.
Pour ½ of the mousse over the ladyfingers and smooth with a rubber spatula.
Create another layer then sprinkle the chocolate shavings over mousse. and chill until set.

Rum Balls

Brownie
3/4 cup unsalted butter, cut into pieces
6 ounces semisweet chocolate, finely chopped
3 large eggs
1/2 cup granulated sugar
1 teaspoon pure vanilla extract
1/2 teaspoon coarse salt
3/4 cup all-purpose flour

1/4 cup plus 2 tablespoons dark rum
Garnish
Chocolate sprinkles for rolling

Brownie
Preheat oven to 350F.
Grease a 9 x 12 baking pan and set aside.
Melt butter and chocolate in a small heatproof bowl set over a pan of simmering water, stirring occasionally. Set aside.
Whisk together eggs, brown sugar, vanilla, and salt in a large bowl.
Stir in melted chocolate and butter.
Fold in flour. Pour batter into greased baking pan.
Bake until a toothpick inserted into center comes out clean, about 10-12 minutes.
Let cool on a wire rack.
Once completely cool, crumble the brownie in a big bowl.
Add rum and mix thoroughly.
Roll the rum balls into your preferred size (about 1-2 inches), and then roll in optional chocolate sprinkles.
Serve in mini muffin liners.
Keep refrigerated in an airtight container.
Rum balls can be kept frozen for 2-3 weeks.

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Peanut Butter Cups

Chocolate Cups

20 ounces semi-sweet or milk chocolate chips

¼ cup shortening or butter

Peanut Butter Filling

1 cup creamy peanut butter

¼ cup unsalted butter

¼ cup light brown sugar

1 ¼ cups confectioners sugar

Chocolate Cups

Line a mini muffin tin with paper liners; set aside.
Line a baking sheet with parchment paper; set aside.
Melt chocolate in a heat-proof bowl over simmering water or in the microwave on medium power until smooth.
Be careful not to get any splashes of water into the chocolate or it will destroy the texture.With a spoon or clean paintbrush, spread half a teaspoon of chocolate along the bottom and sides of the paper cups. Chill in the refrigerator until chocolate has firmed up. Next, using a teaspoon, spoon melted chocolate into the bottom of each lined muffin cup, ¼ inch thick. Once all are filled, swirl the chocolate to coat the side walls. Set aside.

Peanut Butter Filling

In a medium saucepan, combine the peanut butter, butter and brown sugar over medium heat. Heat until starting to bubble a little, stir constantly. Remove from the heat. Add the confectioners' sugar, stirring until completely combined with the peanut butter mixture. Set aside and let cool.
With a heaping teaspoon scoop the peanut butter mixture and use your hands to roll it into a ball, and then flatten it slightly into a disk making it a size that will fit into the mini cups. Place flattened balls on the prepared baking sheet lined with parchment paper. Refrigerate the muffin tins and the peanut butter balls for 30 minutes. Place a peanut butter ball on top of each chocolate-lined muffin tin. Then spoon more melted chocolate on top and around each peanut butter patty.
If the melted chocolate has firmed up, just pop it back into the microwave for 30 seconds or so to re-melt or warm it up again on the stovetop, depending which method you are using.
Refrigerate again for 30 minutes at least to firm up. Store in the refrigerator in a covered container.

Old Fashioned Fudge

2 cups white sugar

½ cup cocoa

1 cup milk

4 tablespoons butter

1 teaspoon vanilla extract

Tools: Candy thermometer

Note: Making perfect fudge can be a bit tricky and sometimes fudge will crystalize or not set. This old fashioned recipe makes a fantastic fudge. It is best to have a candy thermometer on hand so you know you have reached the necessary temperature. If at first you don't succeed try and try again.

Butter an 8x8 inch square baking pan. Set aside.
Grease the sides of a medium sized sauce pan with butter.
In saucepan combine sugar, cocoa and milk.
Stir to blend, then bring to a boil, stirring constantly.
Reduce heat and simmer. Do not stir again.
Place candy thermometer in pan and cook until temperature reaches 238 degrees F (114 degrees C).
**If you are not using a thermometer, then cook until a drop of this mixture in a cup of cold water forms a soft ball.*
Feel the ball with your fingers to make sure it is the right consistency. It should flatten when pressed between your fingers.
Remove from heat. Add butter and vanilla extract.
Beat with a wooden spoon or hand mixer until the fudge loses its shine.
Pour into prepared pan and let cool and cut into small squares.

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Sweetheart Fantasy Fudge

3 cups granulated sugar
¾ cup butter
⅔ cup evaporated milk
1 cup chopped walnuts
1 teaspoon vanilla extract
12 ounces white chocolate or white chocolate chips
1 (7 ounce) jar Marshmallow Crème
Tools: Candy thermometer

Use butter to grease a 13 x 9 inch pan. Set aside. Combine sugar, butter and milk in heavy 2 ½ quart saucepan; bring to full rolling boil, stirring constantly. Boil for 5 minutes over medium heat or until candy thermometer reaches 238 degrees F, stirring constantly to prevent scorching. Remove from heat, then stir in white chocolate until melted. Add Marshmallow Creme, nuts and vanilla extract; beat until well blended. Pour into pan. Cool at room temperature. Cut into squares

Rocky Road Fudge

2 cups semisweet chocolate chips
2 cups milk chocolate chips
1 cup peanut butter
2 ½ cups peanuts
2 ½ cups mini marshmallows white and colored

In a large double boiler, or in a heat-proof bowl set over simmering water, melt all the chocolate chips over low heat. Stir in the peanut butter until smooth. Stir in the peanuts. Remove from heat and allow the mixture to cool slightly, then stir in the marshmallows.
Line a 13x9" pan with tin foil and grease the foil with butter. Spread the rocky road fudge mixture into the pan and refrigerate until set, at least 2 hours.
Once they have hardened, lift the bars from the pan using the foil. Set on a cutting board and cut into the desired amount of bars. Store in an airtight container in the refrigerator so they don't melt. They can also be frozen for longer storage if you want to make ahead for gifts.

Chocolate & Peanut Butter Layered Fudge

3 cups granulated sugar
1 cup milk
1 teaspoon vanilla
3 tablespoons salted butter
2 tablespoons cocoa
¼ cup peanut butter
Tools: Candy thermometer

Chocolate Layer

Use butter to grease 9 inch baking pan; set aside.
In medium-size saucepan, add 1 ½ cups granulated sugar and 2 Tablespoons cocoa and stir together.
Add ½ cup milk and stir well to incorporate. Cook over high heat until mixture is brought to rolling boil. Reduce heat enough to keep mixture at rolling boil. Watch that it does not boil over.
Stirring occasionally, boil until mixture, until it reaches 234° to 240°F on a candy thermometer. Remove from heat. Add ½ teaspoon of vanilla and 1 ½ Tablespoons of butter.
Pour chocolate layer into a prepared pan and let chill in fridge while you are making the next layer.

Peanut Butter Layer

In medium-size saucepan, add 1 ½ cups granulated sugar.
Add ½ cup milk and stir well to incorporate. Cook over high heat until mixture is brought to rolling boil. Reduce heat enough to keep mixture at rolling boil. Watch that it does not boil over.
Stirring occasionally, boil until mixture until it reaches 234° to 240°F on a candy thermometer.
Remove from heat. Add ½ teaspoon of vanilla, 1 ½ Tablespoons of butter and peanut butter.
Beat mixture with large spoon until it thickens to consistency of plaster.
Pour over cooled chocolate layer.
Cool in refrigerator until set; then cut into pieces.

Pieces can be individually wrapped in plastic wrap.

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Peanut Butter Balls

Peanut Butter Balls

½ cup butter, softened
2 teaspoons vanilla extract
⅛ teaspoon salt
2 cups creamy peanut butter
2 cups confectioners sugar
2 cups chopped pecans
2 ½ cups graham cracker crumbs
1 cup confectioners sugar

Chocolate Dip

2 cups semi-sweet chocolate chips
2 tablespoons shortening or butter

Peanut Butter Balls

Cream together the butter, vanilla, salt and peanut butter.
Stir in 2 cups of the confectioners sugar, nuts and all but ½ cup of the graham cracker crumbs.
Add the last ½ cup of graham cracker crumbs only if needed; otherwise it may be difficult to mold the balls.
Form the mixture by hand into 1 inch balls. Roll each ball in the remaining cup of confectioners sugar.
Set the balls in a single layer on a cookie sheet and refrigerate until firm.
At this point the cookies may be dipped in melted chocolate or they could be eaten as is.
Store in an airtight container in the refrigerator.

Dip Peanut Balls In Chocolate

In the top half of a double boiler; melt the chocolate chips and butter just until the chips are melted.
Turn off the heat but leave the double boiler over hot water.
Insert a toothpick into the chilled balls and dip into the melted chocolate until coated.
Set on waxed paper until hardened in the fridge.
Store in the refrigerator in a covered container.

Chocolate Covered Caramel Cups

Chocolate Cups

20 ounces semi-sweet or milk chocolate chips
¼ cup shortening or butter

Caramel Filling

1 ⅓ cups golden brown sugar
7 Tablespoons unsalted butter
6 Tablespoons light corn syrup
2 Tablespoons water
½ teaspoon salt
6 Tablespoons whipping cream
sea salt to sprinkle

Chocolate Cups

Line a muffin tin with paper cups.
Melt chocolate in a heat-proof bowl over simmering water or in the microwave on medium power until smooth. Be careful not to get any splashes of water into the chocolate or it will destroy the texture.
With a spoon or clean paintbrush, spread half a teaspoon of chocolate along the bottom and sides of the paper cups.
Chill in the refrigerator until chocolate has firmed up.

Caramel

Combine brown sugar, butter, corn syrup, water, and salt in medium saucepan. Stir over medium heat until sugar dissolves. Bring mixture to boil, then boil 2 minutes without stirring (mixture will bubble and thicken slightly). Remove pan from heat. Add cream, stir until smooth. Cool 10 minutes.
Remove from the refrigerator.
Spoon in caramel a little more than half the cup full.
(You want to keep enough room for the top layer of chocolate). Tap the filled tin on the counter to level the caramel. Sprinkle a bit of sea salt on the caramel.
Reheat the remainder of the chocolate if necessary. Spoon enough chocolate to cover the top of the caramel cups.
Tap the tin on the counter once more. Sprinkle a bit more sea salt on the chocolate and chill in fridge.
Keep refrigerated or frozen en until served.

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Snowball Coconut White Chocolate Truffles

Truffles

⅓ cup heavy cream

¼ cup butter

1 teaspoon coconut extract

12 ounces premium white chocolate

½ cup confectioners' sugar

Topping

1 cup shredded coconut

8 ounces white candy coating, melted for dipping

Truffles

Over a double boiler, in a heat proof bowl, heat the cream, butter, coconut extract & white chocolate stirring until melted.

Stir in the confectioners'sugar.

Refrigerate truffle mixture until firm for 1-2 hours.

Place shredded coconut in a small bowl & set aside.

You can use sweetened or non sweetened coconut flakes depending on your personal tastes on how sweet you want the truffles to be.

Roll truffle mix into 1 ½ inch balls.

Place balls on wax paper lined baking sheet.

Refrigerate or freeze while you melt the white candy coating.

Topping

Melt candy coating over stove, stirring often.

Take truffles out of fridge & dip into melted candy coating.

Tap on side of bowl to remove excess candy coating & place dipped truffle into the bowl of coconut.

Roll in coconut & sit on parchment paper until chocolate has dried.

Serve in individual mini muffin liners, or on a platter.

Keep refrigerated in airtight container until serving.

No Bake Easy Crispy Chewy Chocolate Bites

8 Tablespoons unsalted butter

⅓ cup cocoa powder

11 cups mini marshmallows

10 cups crisp rice cereal

¾ cup mini chocolate chips

Combine the butter and cocoa powder in a large saucepan over medium-high heat.

Let the butter melt, and stir so that the mixture is well combined.

Add the marshmallows and chocolate chips and let them melt completely.

Remove the pan from the heat and stir in the rice cereal. Let cool slightly.

Oil your hands, and press mixture into lined cupcake trays.

Let cool completely before serving.

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Nutty Caramel Bars

Brownies

12 Tablespoons unsalted butter, cut into ½ inch pieces
½ cup unsweetened chocolate, coarsely chopped
4 large eggs
1 ¾ cups granulated sugar
1 ½ teaspoons vanilla extract
¼ teaspoon salt
¾ cup all purpose flour
¼ cup natural cocoa powder

Caramel

1 cup granulated sugar
¼ teaspoon fresh lemon juice
¼ cup water
3 Tablespoon unsalted butter, cut into 3 pieces
1 teaspoon vanilla extract
¼ teaspoon salt
¼ cup cream

Garnish

½ cup pecans, chopped

Preheat oven to 350°F.
Grease the bottom and sides of two pans. One 9x9 inch baking pan and 8x8 baking pan. Put the butter and chocolate in a medium heavy-bottom saucepan over low heat and stir constantly until melted and smooth. Remove from the heat and set aside. In a medium bowl, whisk the eggs until well blended. Slowly whisk in sugar and whisk vigorously until well blended. Whisk in the melted chocolate mixture, vanilla extract, and salt. Whisk in the flour and cocoa powder until blended. Divide the batter into the two prepared pans. Bake 20 minutes or until a until a toothpick inserted in the center comes out clean. Transfer the pans to a wire rack. Let cool 5 minutes. Remove entire brownie from the smaller pan and cut into ½ inch squares.

Caramel

In a small pot bring sugar, lemon juice and water to a boil. Remove the pan from the heat and carefully add the cream. Once the bubbling has subsided, add the butter and gently whisk until completely melted. Whisk in the vanilla extract and salt. Pour half of the caramel topping over the brownie in the 9x9 inch pan, then top with cut pieces of brownie and pecans. Drizzle with remaining caramel. Refrigerate until caramel is set.

Millionaire Toffee Pecan Bars

Shortbread

1 cup salted butter, at room temperature
½ cup granulated sugar
2 cups all purpose flour

Toffee

1 cup salted butter
1 cup granulated sugar
1 (14 ounce) can sweetened condensed milk
3 Tablespoons maple syrup

Garnish

1 cup chopped pecans

Shortbread

Preheat oven to 350°F.
Cream the butter and sugar together on medium speed until light and fluffy, about 3-5 minutes.
Add the flour and beat on low speed until crumbly, making sure not to over-mix the dough.
Press into the bottom of an 8 x 11 inch baking dish and bake for 18 to 20 minutes, or until light golden brown.

Toffee

Combine the butter, sugar, condensed milk, and maple syrup in a medium saucepan.
Bring to a boil over medium heat, stirring constantly.
Once the mixture is boiling, continue to stir until it is thick and golden brown (being careful not to burn) about 5-7 minutes.
Pour over the cooked shortbread.
Sprinkle with chopped pecans.
Allow to set in refrigerator overnight.

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Super Easy Brownies

Brownies

½ cup coconut oil
1 cup coconut palm sugar
1 teaspoon vanilla
2 large eggs
¼ teaspoon baking powder
⅓ cup cocoa powder
¼ teaspoon salt
½ cup all purpose flour

Chocolate Frosting

3 cups confectioners' sugar
¾ cup unsweetened cocoa powder
½ cup (1 stick) unsalted butter, at room temperature
¼ cup of whole milk (more or less for good consistency)
¼ teaspoon vanilla extract

Brownies

Preheat oven to 350˚ F.
Grease a 9 x 9 inch square pan.
Mix oil and sugar until well blended.
Add eggs and vanilla; stir just until blended.
Mix all dry ingredients in a separate bowl.
Stir dry ingredients into the oil/sugar mixture.
Pour into the baking pan.
Bake for 20 minutes or until sides just start to pull away from the pan. Cool completely before cutting.
Frosting
Sift together the sugar and cocoa, set aside.
Cream butter and vanilla, then add 1 cup of the cocoa/sugar mixture and then add a tablespoon of milk, mix then repeat until all of the cocoa and sugar mixture is combined {adding a tablespoon of milk after every cup of the mixture}.
Add more or less milk to get a good consistency.
Frost the brownies, and cut into pieces.

Raspberry Fudge Smothered Brownies

Brownies

¾ cup unsalted butter
½ cup cocoa powder
¾ cup all purpose flour
½ teaspoon baking powder
3 eggs
1 cup granulated sugar
1 teaspoon vanilla extract
½ cup walnuts (optional)

Raspberry Fudge Sauce

½ cup water
2 Tablespoons sugar
4 teaspoon cocoa powder
2 teaspoon all purpose flour
1-2 Tablespoons water
1 cup chocolate chips
1 Tablespoon unsalted butter
¼ cup raspberry jam

Brownies

Preheat oven to 350˚F. Grease and flour 8 x 8 inch cake pan. In a saucepan on the stovetop, melt the butter and whisk in the cocoa powder until well combined. Set aside to cool. Place flour and baking powder in a large bowl and set aside. In a separate bowl beat the eggs till fluffy and gently mix in the granulated sugar and vanilla. Mix the butter-cocoa mixture with the eggs gently. Fold in the flour little by little to get a thick batter. Then fold in the walnuts. Pour the batter in the tin. Bake for 25-30 minutes or until a cake tester inserted in the center comes out clean. Let cool completely in the cake pan.

Raspberry Fudge Sauce

Mix cocoa powder, flour and water in a small bowl. Make sure there are no lumps. In a pot on the stovetop, bring the water to a gentle simmer. Pour the flour and cocoa mixture in, stirring continuously. Stir until it thickens a little. Take the pan off the heat, toss in the chocolate chips and mix. Put the butter and raspberry jam in and mix until you have a silky sauce.
Cut the brownies into squares, place a scoop of ice cream on top and garnish with sauce.

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Caramel Shortbread Squares

Base

1 ¼ cups all-purpose flour

¼ cup granulated sugar

½ cup butter, at room temperature

Filling

½ cup butter

½ cup brown sugar

2 tablespoons corn syrup

½ cup condensed milk

Topping

1 cup semi-sweet chocolate milk chocolate chips

Base

Preheat oven to 350˚F.

Combine all base three ingredients and pat into a 9x13 inch baking pan.

Bake for 20 minutes or until golden.

Filling

Place butter, sugar, syrup and sweetened condensed milk into a saucepot over medium heat.

Bring to a boil, for five minutes, stirring constantly, as it can burn easily.

Remove from heat.

Beat with a spoon until it starts to thicken; pour over the baked cooled base.

Topping

Melt chips in a the top of a double boiler over medium heat and when smooth, spread over caramel.

Chill and cut into squares.

Lemon Squares

Base

1 cup butter, at room temperature

½ cup granulated sugar

2 cups all purpose flour

Filling

4 eggs

1 ½ cups granulated sugar

¼ cup all purpose flour

2 lemons, juiced

Base

Preheat oven to 350˚F.

In a medium bowl, blend together softened butter, 2 cups flour and ½ cup sugar.

Press into the bottom of an ungreased 9x13 inch pan.

Bake for 15 to 20 minutes in the preheated oven, or until firm and golden.

Filling

In another bowl, whisk together the remaining 1 ½ cups sugar and ¼ cup flour.

Whisk in the eggs and lemon juice. Pour over the baked crust.

Bake for an additional 20 minutes.

The bars will firm up as they cool.

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Almond Powder Cookies

Cookies

1 cup butter, at room temperature
⅔ cup granulated sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
2 ½ cups all purpose flour
1 cup of almond flour (or ground almonds)

Garnish:

30 whole almonds
¼ cup confectioners' sugar

Preheat oven to 350°F . Line 2 cookie sheets with parchment paper. Cream the butter and the sugar together until light and fluffy. Add the vanilla and almond extracts and mix. Add the flour and almond flour. Mix thoroughly. Scoop a heaping tablespoon of the dough and roll it into a small ball, about an inch in diameter, press down slightly with the back of a spoon. Press an almond into the top of each cookie.
Bake for 15 minutes. Dust with additional confectioners' sugar while hot. Remove to wire rack to cool.

Italian Butter Cookies

Cookies

1 cup unsalted butter, at room temperature
½ cup granulated sugar
1 ½ teaspoons vanilla extract
1 egg
2 ¼ cup all purpose flour
¼ teaspoon salt

Garnish

1 jar maraschino cherries

Preheat oven to 350°F.
Line a baking sheet with parchment paper. In a mixer, cream together butter and sugar. Add vanilla and egg. Slowly sift in flour and salt until incorporated. Put batter into a piping bag.Use open star tip to make a swirl circle. Press a cherry into the center. Bake 8-10 minutes. Cool on wire rack.

Chewy Chocolate Sugar Cookie

Cookie

¾ cup unsalted butter at room temperature
½ cup Dutch-processed cocoa
2 Tablespoons mild molasses
1 ½ cups all purpose flour
1 ½ teaspoons salt
1 cup granulated sugar, plus ¼ cup for rolling
1 large egg
1 teaspoon vanilla extract

Garnish

1 cup milk chocolate, melted

Cookies

Preheat oven to 350˚F.
Have ready a large baking sheet.

Melt 4 tablespoons butter in the top of a double boiler.
Whisk cocoa and molasses into the melted butter.
In a separate bowl, mix together flour, baking soda, and salt.
Using an electric mixer with paddle attachment,
beat 8 tablespoons butter with 1 cup sugar on medium-high speed until light and fluffy.
Add cocoa mixture and beat until combined.
Add egg and vanilla and beat until incorporated. Slowly add flour mixture and beat on low speed until combined.

Take dough by the tablespoon and roll into balls. Roll the dough balls in sugar to coat and place the dough balls 1 ½ inches apart on a baking sheet.
Bake cookies one sheet at a time for approximately 12-14 minutes until cookies have puffed/cracked and centers are just set. Cool on sheets for five minutes and then transfer to wire rack, lightly press the centers down with a small measuring spoon.

Garnish

On the stovetop, put the milk chocolate in the top of a double boiler and melt over medium heat.

Once cookies are totally cooked, drizzle a small spoonful of melted and partly cooled chocolate onto center of each cookie.

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Traditional Shortbread

½ cup unsalted butter, room temperature
¼ cup caster sugar
1 ¾ cup all purpose flour
Extra granulated sugar to sprinkle

Preheat the oven to 375˚F. In a mixing bowl using a hand or stand mixer, cream together the butter and sugar and beat till pale. Mix in the flour. When the dough is smooth, roll it out to about ½ inch thick. Cut into finger slices and place on a baking sheet. Alternatively press the mixture into a baking tin to the same thickness and cut after baking. Poke holes in the top with a fork. Sprinkle with more caster sugar.
Bake for 15-20 minutes until pale golden and when done, cool on a wire rack. Store in an airtight tin.

Gingersnaps

1 cup packed brown sugar
¾ cup vegetable oil
¼ cup molasses
1 egg
2 cups all purpose flour
2 teaspoons baking soda
¼ teaspoon salt
½ teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground ginger

Preheat oven to 375˚F.
n a large bowl, mix together the brown sugar, oil, molasses, and egg. Combine the flour, baking soda, salt, cloves, cinnamon, and ginger; stir into the molasses mixture.
Roll dough into 1 ¼ inch balls.
Roll each ball in white sugar before placing 2 inches apart on ungreased cookie sheets.
Bake for 10 to 12 minutes in preheated oven, or until center is firm.
Cool on wire racks.

Holiday Cookies

Cookies
2 ¼ cups all purpose flour, plus more as needed
1 ¼ teaspoons baking powder
¼ teaspoon salt
1 cup unsalted butter, at room temperature
¾ cup granulated sugar
1 large egg, at room temperature
½ teaspoon vanilla extract
Icing
4 cups confectioners' sugar
2 large egg whites, lightly beaten
2 Tablespoons lemon juice, plus more as needed
Decoration
Cake sprinkles of your choice

Cookies
Whisk together the flour, baking powder, and salt in a medium bowl. Place the butter in a mixing bowl and use an electric mixer fitted with a paddle attachment . Mix on medium speed until creamy, about 1 minute. With the mixer running, gradually add the sugar and mix until the butter is lighter in color, about 1 minute total. Whisk together the egg and vanilla in a small bowl. Return the mixer to medium speed, add the egg mixture, and mix until incorporated, about 30 seconds. Stop the mixer and scrape down the sides of the bowl and the paddle. Turn the mixer to low speed, gradually add the flour mixture, and mix until just incorporated, about 1 minute total. Scrape the dough out onto a piece of plastic wrap and refrigerate until firm enough to roll, about 2 hours. Preheat the oven to 375˚F. Have ready, large baking sheets. Flour a work surface and a rolling pin. Unwrap the dough and set the plastic wrap aside. Place the dough disk on the work surface and lightly dust both sides with flour. Roll out the dough then use the desired cookie cutters to cut out the. Using a flat spatula, transfer the cookies to the prepared baking sheets, leaving at least a 1/2 inch of space between them. Bake about 10 minutes or until just golden. Remove from the oven and let the cookies sit on the sheets for about 1 minute. Using the flat spatula, remove the cookies to a wire rack to cool completely.
Icing
Combine ingredients in the bowl. Whisk on medium speed, stopping to scrape down the bowl, until glossy and stiff, about 5 minutes. Add additional lemon juice until the frosting is the desired consistency. Use food coloring for desired color.

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Almond Biscotti

1 ¾ cup whole un-blanched almonds
2 cups all purpose flour
½ cup granulated sugar
pinch of talk
pinch of saffron powder
⅛ teaspoon baking soda
2 eggs
1 egg white, lightly beaten
Makes 24

Preheat oven to 375˚F.
Grease and flour two baking sheets.
Spread almonds on an ungreased baking sheet and bake until lightly browned, about 15 minutes.
Let cool, and once cool grind ½ cup of almonds in a food processor.
Coarsely chop the remaining almonds in about 3 pieces for each almond and set aside.
Combine flour, sugar, salt, saffron powder, baking soda and ground almonds in a bowl and mix to blend.
Make a well in the center and add the eggs.
Stir to form a rough dough.
Transfer to a floured surface and knead until well blended.
Knead in the chopped almonds.
Divide dough into 3 equal parts and roll into logs that are 1 inch in diameter.
Place on one of the prepared baking pans and brush with egg white.
Bake for 20 minutes, remove from oven and lower oven temperature to 275˚F.
Let cool for 10 minutes, and then using a sharp knife, cut each log at an angle into ½ inch slices.
Return slices onto baking sheets (now you may need two sheets) and bake for 25 minutes, flipping once during baking.
Transfer to a wire rack to cool.
Note: the longer you bake these at a low temperature, the crunchier they will become.

Gingerbread Biscotti

¼ cup unsalted butter, room temperature
¼ cup molasses
1 large egg
4 Tablespoon caster sugar
2 Tablespoon brown sugar
1 ½ cups flour
¼ teaspoon baking powder
½ tablespoon cinnamon
1 teaspoons ground ginger
½ teaspoon ground nutmeg
¼ teaspoon salt
½ cup whole blanched almonds, chopped coarsely
Makes 12

Preheat the oven to 350˚F.
Lightly grease one large baking sheet.
In a large bowl, beat together the butter and molasses until light.
Add egg, beating well.
In another bowl, combine the sugar, flour, baking powder, cinnamon, ginger, nutmeg and salt.
Mix the dry ingredients into the butter mixture until a sticky dough is formed.
Using your hands, gently incorporate the almonds. Place dough on a lightly floured surface.
Lightly flour your hands. Shape dough into a slightly flattened log about 5-inches by 8 inches.
Place log onto prepared baking sheet.
Bake for 25-30 minutes.
Remove from oven and place baking sheet on a wire rack to cool 15 minutes.
Reduce the oven temperature to 300˚F and leave on while biscotti is cooling.
Once cooled, transfer the log to a cutting board.
Using a serrated knife, cut diagonally into ¾ -inch slices. Place the slices cut side down on the baking sheets. Bake 15-20 minutes, turning biscotti over once during that time. Cool on wire rack.
Note: the longer you bake these at a low temperature, the crunchier they will become.

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Chocolate Pistachio Macaroons

Macaroons

2 cups confectioners' sugar
1 cup almond flour or almond meal
3 tablespoons natural unsweetened cocoa powder
¼ teaspoon salt
3 large egg whites, at room temperature
⅛ teaspoon cream of tartar
3 Tablespoons granulated sugar

Pistachio Buttercream

7 Tablespoons unsalted butter, at room temperature
3 Tablespoons water
3 Tablespoons caster sugar
1 egg
½ cup ground pistachios

Garnish

¼ cup chopped pistachios (optional for garnish)
Makes 40

Pistachio Buttercream

In the bowl of an electric mixer beat the butter until very soft, about 3 minutes.
Place the egg into a clean bowl of your mixer and beat.
Place the water and sugar into a small saucepan and place over a medium heat.
When the syrup is formed, pour the syrup in a thin stream into the beaten egg.
Continue to beat the meringue mixture until the mixture becomes white and heavy.
Add the butter in three parts to the meringue mixture, beating after each addition.
Continue beating on a high speed until the mixture becomes creamy.
Add the pistachios and mix well.

(Continued) Macaroons

Preheat oven to 350˚F.

Line two baking sheets with parchment paper; set aside.

Fit a large pastry bag with a ½ -inch plain open tip; set aside.

Use a food processor, pulse confectioners' sugar, almond flour, cocoa powder, and salt until fine.

Sift mixture and set aside.

Beat egg whites for 30 seconds on medium speed or until opaque and foamy.

Add the cream of tartar, increase the speed to medium high, for about 1 minute.

Continue to beat, slowly adding the granulated sugar, until the sugar is combined, the peaks are stiff, and the whites are shiny, about 1 minute more. Be careful not to over whip.

Transfer the meringue to a large bowl.

Using a rubber spatula, gently fold the dry mixture into the egg whites bit by bit until the dry ingredients are just combined.

With the final addition, stop folding when there are no egg whites showing.

Transfer the mixture into to the pastry bag.

Pipe out 1¼-inch rounds 1 inch apart onto the baking sheets, about 20 per baking sheet.

To create the macaroon base, pick up the baking sheets and bang them flat down against your counter.

Let the rounds sit at room temperature for 30 minutes to dry the tops and ensure even cooking.

Bake the macaroons one sheet at a time for 7 minutes.

Rotate the sheet and bake for 7 minutes more. Transfer the sheet to a rack to cool completely. Repeat with second sheet of cookies.

Garnish

Fill a piping bag, fitted with a plain round nozzle.
with buttercream and pipe onto the flat side of one macaroon in each pair, sandwich the macaroons pairs, but be careful because the filling should not come out the edges.

Optional: top macaroons with any remaining buttercream and chopped pistachios.

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Bread & Butter Pudding

10 slices stale bread Or you can use French sticks and leave the crusts on
3 ounces butter
3 Tablespoons granulated sugar
4 ounces raisins or 4 ounces sultanas (or a mixture)
3 eggs
1 teaspoon vanilla extract
1 pint milk
¼ pint cream
2 teaspoons freshly grated nutmeg

Grease a large ovenproof casserole dish with butter.
Slice the bread and butter it. Place the bread in layers in the bowl, sprinkling raisins on top of each layer. Whisk the eggs. Whisk the milk, cream, sugar and vanilla extract. Combine the eggs and the milk mixture. Pour on top of the bread and fruit and leave to soak for about 2 hours, (until the bread is saturated). If there is not enough liquid to cover the bread, add more milk and/or cream. Sprinkle the top with grated nutmeg.
Bake in at 350 degrees F. for approximately 1 hour. The top should be golden brown, and the pudding will rise. Serve.

Old Fashioned Rice Pudding

1 cup cooked white rice
1 cup milk
1 teaspoon vanilla extract
1 Tablespoon granulated sugar
1 teaspoon cinnamon

In a saucepan on the stovetop, combine all ingredients.
Cook very gently for 10 minutes until the rice is heated through, watch not to scorch. Remove from heat.
Spoon the rice pudding into serving dishes the refrigerate for 2 hours to cool. Sprinkle with cinnamon to garnish if desired.

Baked Rice Pudding

1 cup short grain rice
2 ½ cups whole milk
¼ cup caster sugar
⅛ cup unsalted butter
½ teaspoon ground nutmeg or cinnamon
1 teaspoon vanilla extract

Pre heat oven to 325˚F. In a pan mix the rice with the milk and leave to soak for 5-10 minutes.
Bring the soaked rice mixture gently to the boil.
As soon as the milk starts to bubble pour your pudding mixture into a baking dish.

Mix in the sugar, vanilla and butter and stir until dissolved.
Sprinkle the nutmeg or cinnamon over the top.

Place in the oven and bake for 1 to 1 ½ hours or until all the liquid is gone and the pudding has a golden skin on top.

Creamy Raisin Rice Pudding

1 ½ cups cooked long grain rice
2 cups milk, divided
⅓ cup granulated sugar
¼ teaspoon salt
1 large egg, beaten
⅔ cup raisins
1 Tablespoon butter
½ teaspoon vanilla extract
dash ground nutmeg or cinnamon

Combine the rice, 1 ½ cups milk, sugar and salt in heavy saucepan and cook over medium heat, stirring occasionally for 15 to 20 minutes until thick and creamy.
Blend remaining ½ cup milk and egg; stir into rice mixture.
Stir in the raisins and cook an additional 2 minutes, stirring constantly. Stir in butter and vanilla. Spoon into serving dishes. Sprinkle with nutmeg or cinnamon, if desired.
Can be eaten warm or chilled.

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Castagnole

The Pastry Cream Filler

2 cups whole milk
2 cups heavy cream
1 cup granulated sugar
4 whole eggs
4 egg yolks
1 vanilla bean
2 Tablespoons cornstarch

The Castagnole

1 ½ cups all purpose flour
¼ cup granulated sugar
1/8 teaspoon salt
1 teaspoon baking powder
⅓ cup butter at room temperature
2 large eggs, lightly beaten
2 Tablespoons of rum
The zest of half a lemon, finely chopped
vegetable oil for frying, about 2 inches deep in your pot
confectioners' sugar to dust

The Pastry Cream

Place half the sugar in a mixing bowl and cornstarch. Slowly add the eggs and yolks and mix until all is incorporated. Bring milk, cream, the rest of the sugar and scraped vanilla bean to a boil over medium heat. Add half the hot liquid to the yolk mixture. Place this back into the rest of the cream and place over medium heat and bring to a rolling boil while whisking very fast. The pastry cream should be a little thick. Whisk for 2-3 minutes over medium high heat and then transfer to a bowl. Cover with plastic wrap and cool in the refrigerator before piping into Castagnoles.

The Castagnoles

Mix the dry ingredients together, except the zest, and sieve them together into a bowl. Add eggs, rum, butter and zest and mix till you have a soft smooth dough. Knead for a few minutes. Cutting a piece of dough at a time, roll the dough to form 2 cm thick cylinders. Cut the cylinders in pieces of the size of a large cherry and roll them between your hands to form balls. Meanwhile heat the oil, in a fryer if or into a deep pot. The oil is ready when it reaches between 300˚F and 350˚F. If the oil is too hot, they will brown too quickly and be uncooked. Once the oil is ready fry a few at a time until golden brown and puffed up. Remove cooked ones with a slotted spoon. Drain on paper towels and let cool. Dust with confectioners' sugar. Fill a pastry bag fitted with a round tube with the pastry cream. Pipe a small amount into the center.

Super Easy Donut Holes

Donuts

1 ¼ cups all purpose flour
⅓ cup granulated sugar
2 teaspoons baking powder
½ teaspoon nutmeg
½ teaspoon salt
1 egg
½ cup milk
2 Tablespoons melted butter
vegetable oil for frying, about 2 inches deep in your pot

Toppings

½ cup confectioners' sugar
and/or ½ cup granulated sugar + 1 teaspoon cinnamon

In the bowl, using a stand or hand mixer, combine flour, sugar, baking powder, nutmeg and salt. Add in milk, egg, and melted butter, and mix until well combined.
Fill a deep skillet or medium pot with vegetable oil, about 2 inches deep. Using a fry thermometer, heat oil to about 350˚F. to 375˚F. Make sure it stays at that temperature each time you fry the donut holes. Put the confectioners' sugar into a small bowl and set out several stacked paper towels next to the stove for drying the doughnut holes, along with a cooling rack with parchment paper underneath. When the oil is hot, spoon in 6 individual teaspoons full of dough at a time in the oil and fry on each side for about 1 to 2 minutes total. Using a slotted spoon, remove the donut holes from the oil and place on paper towels to soak up excess oil. Next, using a fork, roll the donut in either the confectioners' sugar or cinnamon-sugar mixture. Then place on cooling rack to cool slightly before serving warm.

DONUT or DOUGHNUT? Which is correct….

Did you know????
The answer is both spellings are accepted.
"Doughnut" is the approved spelling worldwide,
but "Donut" has been around since the late 1800s,
although it was not made popular until the late 20th century.
"Donut" is a simpler spelling and it has become common to see it spelled both ways.
Either way you spell it,
Donuts/Doughnuts are an all time favorite!

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Hot Crossed Buns

Dough

½ cup granulated sugar
¼ cup warm water
1 package active dry yeast
3 ½ cups all purpose flour
2 Tablespoon cinnamon
½ teaspoon salt
¼ teaspoon ground cloves
¾ cup milk, warmed
¼ cup butter, melted
1 egg
1 egg yolk
½ cup dried currants or raisins

Glaze

2 Tablespoon granulated sugar
2 Tablespoon water

Icing

½ cup confectioners' sugar
2 teaspoon water

Dough

In small bowl, dissolve 1 tablespoon of the sugar in warm water. Sprinkle in yeast; let stand for 10 minutes or until frothy.

Blend together remaining sugar, flour, cinnamon, nutmeg, salt and cloves; make a well in center. Whisk together milk, butter, egg and egg yolk; pour into well. Pour in yeast mixture. With wooden spoon, stir until soft dough forms.

Turn out dough onto lightly floured surface; knead until smooth and elastic. Place in greased bowl, turning to grease all over. Cover with plastic wrap; let rise in warm draft-free place until doubled in bulk, about 1 hour.

Punch down dough; turn out onto lightly floured surface. Knead in currants or raisins.

Shape into 12-inch log; with serrated knife, cut into 9 pieces, Shape each into ball, stretching and pinching dough underneath to make tops smooth.

Place 2 inches apart on greased baking sheet. Cover and let rise until doubled in bulk, about 35 minutes.

Preheat oven to 400˚F.

Bake in center of oven for about 15 minutes or until golden brown.

(Continued) Glaze

In saucepan, stir sugar with water over medium heat until dissolved; brush over buns. Let cool in pan.

Icing

Stir confectioners' sugar with water. Using piping bag fitted with round tip, pipe cross on top of each cooled bun.

Baked Dusted Donuts

1 cup milk heated to warm (not boiling)
¼ cup warm water (110˚F)
2 Tablespoons butter, melted
⅔ cup granulated sugar
2 eggs, room temperature and beaten
5 cups bread flour Or all purpose flour
2 1/2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon ground nutmeg
confectioners' sugar for dusting the donuts
Makes approximately 20-24 3" donuts

In a large bowl using a hand or stand mixer, combine all the ingredients in the order given. Mix everything together until a soft dough forms.

Turn the dough out onto a lightly floured surface, and knead until elastic, approximately 10 minutes.

Roll dough out approximately ½ inch thick on a lightly floured board. Using your floured doughnut cutter, cut out the doughnuts and place on a parchment-lined baking sheet(s)

If you do not have a doughnut cutter, use a 3 inch round cookie cutter or a glass. Cut out the smaller inner circle using a smaller cutter or a small glass.

Cover the doughnuts with plastic wrap and let the dough rest for approximate 45 to 60 minutes.

Preheat oven to 375˚ F.

Bake for approximately 8 minutes or until the bottoms of the doughnuts are just golden. Don't over bake. It is better to under bake them a little. You want the center to be moist and tender. Remove from oven and let the doughnuts cool for 1 to 2 minutes.

Sprinkle confectioners' sugar onto the warm donuts.

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Homemade Cream Filled Donuts

Dough

2 ½ teaspoons active dry yeast
⅔ cup whole milk, at room temperature
3 ½ cups all purpose flour
⅓ cup granulated sugar
2 teaspoons kosher salt
3 eggs
7 Tablespoons (3½ ounces) unsalted butter, at room temperature, cut into 8 pieces

Pastry Cream

1 ½ cups whole milk
½ cup granulated sugar
¼ cup cake flour
½ teaspoon kosher salt
4 egg yolks
1 teaspoon vanilla extract
6 tablespoons heavy cream

For Frying

vegetable oil, enough to have 2 inches in your cooking pot

Glaze

¼ cup whole milk
1 teaspoon vanilla extract
2 cups confectioners' sugar

Make the Dough

In a mixing bowl using an electric mixer fitted with the dough hook attachment, stir together yeast and milk; let stand until yeast is dissolved, about 1 minute. Add the flour, sugar, salt and eggs; mix on low speed until the dough comes together, about 3 minutes. Add the butter, two pieces at a time, mixing after each addition and until butter is fully incorporated and dough is soft, a total of 5 to 6 minutes. Remove the dough from the bowl and wrap tightly with plastic wrap. Refrigerate for 6 hours.

Pastry Cream

In a small bowl, mix together the sugar, flour and salt.
In a medium bowl, whisk together the egg yolks until well combined, about 30 seconds. Slowly mix in the flour mixture until thick and pasty. In a medium saucepan over medium heat, warm the milk until bubbles just start to form around the edges (do not let the milk boil). Remove the milk from the heat and slowly drizzle into the egg mixture, whisking constantly.

(Continued) Pastry Cream

Scrape the egg mixture back into the saucepan and place over medium heat, whisking constantly until the mixture thickens and comes to a boil, about 3 minutes. Boil, whisking, for 10 seconds (the cream will become thick and glossy and won't have any foam on top), then immediately remove from heat.
Pour the pastry cream through a fine mesh sieve set over a small bowl and whisk in the vanilla. Cover with plastic wrap, pressing the plastic wrap against the surface of the pastry cream to prevent a skin from forming. Refrigerate for 4 hours.

Prepare the Doughnuts

Line a baking sheet with parchment paper and grease the paper; set aside. Place the refrigerated dough on a well-floured work surface and gently roll into a 12-inch square (it should be about ½-inch thick). Cut the dough into 9 donuts using a 3½-inch round cutter. Transfer the donuts to the prepared baking sheet, cover with a piece of plastic wrap that has been sprayed with non-stick cooking spray, and place in a warm spot until they've doubled in height and are soft and poufy; 2 to 3 hours.

Fry the Donuts

Fill a large, heavy-bottomed pot with 3 inches of oil and place over medium-high heat until it reaches 350˚ F on a deep-fry thermometer. While the oil heats, line a baking sheet with a double layer of paper towels for draining the doughnuts. Working with three donuts at a time, carefully lower the donuts into the hot oil and fry until golden brown on the underside, 2 to 3 minutes. Carefully turn the donuts and fry for an additional 2 to 3 minutes, or until the other side is golden brown as well. Using a slotted spoon, remove the doughnuts to the paper towel-lined baking sheet. Repeat with the remaining doughnuts. As soon as the doughnuts are cool enough to handle, dip them in the glaze. Return the doughnuts to the paper towel-lined pan and allow to cool completely, 30 to 40 minutes.

Fill the Donuts

While you're waiting for the doughnuts to cool, beat the 6 tablespoons of heavy cream on medium-high speed until still peaks form. Whisk the chilled pastry cream to loosen it up, then gently fold in one-third of the whipped cream. Fold in the remaining whipped cream until no white streaks remain. Transfer the cream to a pastry bag fitting with a small round decorating tip (a Wilton #12 works well for this). Poke a hole in the side of each doughnut and fill with pastry cream. The doughnuts should be served as soon as they are filled. They are best the same day they are made.

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Sticky Iced Cinnamon Rolls

Rolls

1 Tablespoon active dry yeast
¼ cup granulated sugar
½ teaspoon salt
¼ cup warm water
¼ cup butter, melted
1 egg
3 ¼ cups all purpose flour (more or less)
1 cup firmly packed brown sugar
1 Tablespoon cinnamon
½ cup butter, at room temperature

Vanilla Cream Glaze

1 heaping cup confectioners' sugar
1 ½ teaspoons vanilla extract
¼ cup heavy cream
2 ½ Tablespoon milk

Cinnamon Rolls

Grease a baking tray.
In a large bowl, add yeast, sugar, water and warm milk. Stir until yeast is dissolved. Stir in melted butter and egg. Mix in flour ¼ cup at a time until dough is soft. Turn dough out on countertop and knead for 5 minutes, adding flour by the tablespoonful as needed until the dough is a nice non-sticky consistency. Place in a greased bowl, cover with plastic wrap and let sit in a warm place for 15 minutes.
While the dough is set aside, mix together the cinnamon, brown sugar and butter in a medium sized bowl.
Roll dough into a large rectangle and spread the cinnamon filling onto the dough. Roll the dough into a log and pinch the seams and the ends.
Cut off the ends and set aside. You can bake them as well, but they will not be perfect buns, and short on filling.
Cut the roll into 12 buns and put the buns onto a lightly greased pan. Cover and let rise for 20 minutes.
Preheat oven to 375˚F.
Bake for about 25 minutes or until golden brown.
Remove when done and let cool a little.

Vanilla Cream Glaze

In a mixing bowl add confectioners' sugar, heavy cream and vanilla. Add milk one tablespoon at a time to get the right consistency. Pour over slightly cooled buns.

Toasted Pecan Cinnamon Rolls

Rolls

1 package dry yeast
¼ cup warm water
1 cup milk, scalded
3 Tablespoons granulated sugar
½ teaspoon salt
3 ¼ cups sifted flour, divided

Filling

3 Tablespoons soft butter
½ cup chopped raisins
¼ cup firmly packed brown sugar
½ teaspoon cinnamon

Glaze

¾ cup butter
¾ cup brown sugar
1 Tablespoon vanilla
¼ teaspoon salt
1 Tablespoon confectioners' sugar
1 cup chopped pecans

Cinnamon Rolls

Preheat oven to 375˚F.
Soften yeast in warm water and let stand for 5 to 10 minutes.
In a small heavy bottom saucepan, bring milk to just below boiling. Remove from heat.
Mix sugar and salt in a medium bowl. Add milk and mix. Let cool to lukewarm. Add 1 cup flour and mix until smooth. Stir in yeast. Add remaining flour mixing well.
Knead dough on floured board until smooth. Put in a greased bowl, grease top of dough, cover with damp towel and let rise at warm room until doubled in size. Punch down dough, and on a clean, floured surface, roll into a rectangle ½ inch thick. Brush with soft butter and spread evenly with raisins, brown sugar and cinnamon. Roll up and cut into ½ inch thick slices. Lay the slices in a buttered rectangle pan. Cover and let rise until doubled. Bake for 20 to 25 minutes. On a separate tray, line pecans in a single layer and place into oven for 8-10 minutes until lightly browned, being very careful not to burn.

Glaze

In a medium saucepan, melt together butter, sugar, salt, and vanilla and bring to a boil. Remove from stove and mix in confectioners' sugar. Mix in toasted pecans. Spoon the pecan glaze over warm rolls.

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Homemade Soft Pretzels

Pretzels

1 Tablespoon yeast
1 Tablespoon granulated sugar
2 cups warm water
1 cup all purpose flour
4 cups all purpose flour, mixed with 1 Tablespoon salt, more flour if needed
1 egg
1 Tablespoon water
coarse salt
poppy seeds for sprinkling

In large bowl, stir yeast, sugar and warm water.
Let rest until yeast is dissolved and is a little foamy.
Stir in 1 cup flour.
Add the remaining flour mixed with the 1 tablespoon salt.
Knead on lightly floured surface until smooth.
Place in oiled bowl, rolling around until all oiled.
Cover and let rise till doubled in size.
Remove and knead again just a little bit, gently.
Cut into 16 pieces, roll each piece into 14" ropes, shape into pretzels and place on greased cookie sheet.
Cover and let rise 15 minutes.
Drop each, one or 2 at a time into a small pot of boiling water, boiling each 1 minute, and replace back onto greased cookie sheet.
Brush each with egg wash (1 egg beaten with 1 tablespoon water), sprinkle with poppy seeds and coarse salt.
Bake in preheated 450˚F. oven for 12-15 minutes.

Simple Apple Fritters

Apple Fritters

1 cup all purpose flour
1 ½ teaspoons baking powder
3 Tablespoons granulated sugar
¼ teaspoon salt
1 egg (beaten)
⅓ cup milk
1 cup apple (diced)
vegetable oil , enough to have 2 inches in your cooking pot

Glaze

¼ cup whole milk
1 teaspoon vanilla extract
2 cups confectioners' sugar

Measure and sift all dry ingredients together.
Beat eggs and milk together; slowly incorporating the dry ingredients.
Add the diced apples.
In a heavy skillet on the stovetop, heat cooking oil over medium-high heat.
Drop teaspoon full of apple-batter into hot oil and fry until golden brown in color- 3 to 4 minutes on each side.
Remove from oil and drain on brown paper.
To make glaze:
Combine milk and vanilla in a medium saucepan and heat over low heat until warm.
Sift confectioners' sugar into milk mixture.
Whisk slowly, until well combined.
Remove the glaze from the heat and set over a bowl of warm water.
Dip doughnuts into the glaze, 1 at a time, and set on a draining rack placed in a baking pan for 5 minutes to give the glaze time to set before serving.

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Cream Puffs With Almond Filling

Chocolate Sauce

2/3 cup unsweetened cocoa
1 ⅔ cups granulated sugar
1 ¼ cups water
1 teaspoon vanilla extract

Cream Puffs

1 cup water
½ cup (8 tablespoons) unsalted butter
⅜ teaspoon salt
1 ¼ cups all purpose flour
4 large eggs

Filling

1 pint heavy or whipping cream
¼ cup granulated sugar
1 teaspoon almond extract

Garnish

1 cup toasted almond slivers

Makes 12

Chocolate Sauce

In a medium saucepan over medium heat, combine cocoa, sugar and water. Bring to a boil and let boil 1 minute. Remove from heat and stir in vanilla. Refrigerate until needed.

Cream Puffs

Preheat the oven to 425°F. Lightly grease and line with parchment two baking sheets. In a medium sized saucepan, combine the water, butter, and salt and heat until the butter has melted. Bring to a boil then remove the pan from the heat, and add the flour all at once, stirring vigorously. Return the pan to the burner and cook over medium heat, stirring all the while, until the mixture smoothens out and follows the spoon around the pan; this should take less than a minute. Remove the pan from the heat, and let the mixture cool for 5 to 10 minutes. It will still feel hot, but you should be able to hold a finger in it for a few seconds. If you have an instant thermometer, the temperature should be below 125°F.ransfer the mixture to a mixer, and beat in the eggs one at a time. It will look curdled at first, but when you add the last egg it should become smooth. Beat for at least 2 minutes after adding the last egg.

(Continued) Cream Puffs

Using a level muffin scoop or ice cream scoop, drop the thick batter onto the prepared baking sheets in 3 to 4 tablespoon mounds. Space the mounds about 3" apart, to allow for expansion.

Bake the pastries for 15 minutes, then reduce the oven temperature to 350°F and bake for an additional 25 minutes, until pastries are a medium golden brown. Do not open the oven door while the pastries are baking.

Remove the pastries from the oven. Make a small slit in the top of each, and return them to the oven for 5 minutes, to allow the steam to escape.

Place them on a rack to cool. When they are cool enough to handle, split each in half to make top and bottom pieces. Splitting and exposing the centers to air will help keep them from becoming soggy.

Filling

Chill a clean bowl of a stand or hand mixer and the whisk attachment in the freezer for 10 minutes. Add all of the ingredients to the bowl and whisk on high speed until medium peaks form, about 1 minute. Don't over beat as it will get too stiff.

Fill the bottom halves of the puffs with whipped cream, then replace their tops. Dust with confectioners sugar and spoon on the chocolate sauce and roasted almonds.

Garnish—How to Toast Almonds

Preheat oven to 325°F.

Spread the almond slivers evenly across a non greased baking sheet. The almonds toast better if they are not overlapping each other. Place the sheet into the oven. The almonds will need to be flipped or stirred every few minutes. Do not leave unattended. After 2 minutes, open the oven door and stir the almonds around on the baking sheet with a wooden spoon. Close the oven door and continue to stir the nuts every 2 minutes for 5 to ten minutes. Remove the pan from the oven. The almonds will continue to cook for a short time after leaving the oven so if they are roasted to your satisfaction dump them off the hot pan into a bowl.

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Pumpkin Cornbread Muffins

1 ½ cups cornmeal
½ cup all purpose flour
1 tablespoon baking powder
3 tablespoons granulated sugar
1 teaspoon cinnamon
1 teaspoon salt
1 egg
3 Tablespoons vegetable oil
¾ cup canned pure pumpkin
1 ½ cups milk

Preheat oven to 350˚F
Line muffin tins with paper liners.
Sift dry ingredients together in a bowl. Stir egg, oil, pumpkin and milk into dry ingredients. Pour into a lined muffin tins.
Bake for 30 to 35 minutes.
Let cool on a metal rack.

Easy Cheese Muffins

1 ½ cups Cheddar Cheese, cubed
3 ½ cups all purpose flour
2 teaspoon baking powder
½ teaspoon salt
2 eggs
½ cup butter, melted
1 ¼ cups milk

Preheat oven to 350˚F.
Grease a 12 hole muffin pan.
In a large mixing bowl combine the eggs, melted butter and the milk, together, add the flour, baking powder and cheese, mix until just combined.
Spoon mixture into the muffin pan
Bake 15-20 minutes. Let cool before turning out to cool completely.
Dust with confectioners' sugar for a sweet/savory treat.

Easy Cornbread Loaf

½ cup cornmeal
½ cup all purpose flour
2 tablespoons granulated sugar
2 teaspoons baking powder
¼ teaspoon salt
1 egg, beaten
½ cup milk
2 Tablespoons butter, melted

Preheat the oven to 425˚F.
Grease and 8 x 4 inch loaf pan.
In a bowl, combine the cornmeal, flour, sugar, baking powder and salt. In another bowl, blend egg, milk and butter. Stir wet into dry ingredients. Pour into a greased loaf pan. Bake at for 15-18 minutes or until a toothpick inserted near the center comes out clean.
Cool for 10 minutes; remove from the pan and serve warm.

High Rise Biscuits

2 ¾ cups all purpose flour
1 stick (½ cup) butter
1 Tablespoon baking powder
¼ teaspoon baking soda
1 teaspoon salt
1 teaspoon granulated sugar
1 cup buttermilk

Preheat oven to 450˚F.
Line a cookie sheet with parchment paper.
Combine all dry ingredients into a medium mixing bowl.
Stir together. Cut butter into the dry ingredients with a pastry blender or crumble in with your fingers until it resembles coarse crumbs. Add the buttermilk and mix until moistened.
Turn dough out onto a lightly floured surface and knead 3-5 times. Roll out onto a lightly floured surface to about ½ inch thick. Cut out with a 2 inch biscuit cutter or you can use a drinking glass as a cutter. Dip your cutter in flour before making the cuts to prevent sticking. Reroll scraps and cut those out. Place biscuits onto the baking sheet leaving space between and bake for about 10-12 minutes.

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Rosemary Focaccia Bread

Bread

5 cups all purpose flour
2 teaspoons instant yeast
2 – 3 Tablespoons extra virgin olive oil
+ 2 additional Tablespoons to oil the bowl
1 teaspoon salt
2 cups warm water

For Baking

extra virgin olive oil
coarse sea salt
rosemary sprigs

Measure into a large bowl the flour, oil, salt, yeast and stir. Add half the water and stir. Continue to add water until the dough begins to come together into a ball.
Dump the dough mixture onto a lightly floured surface and begin to knead with the heels of your hand.
Knead for about 5 minutes, or until the dough is smooth and pliant. Add 2 tablespoons oil to the bottom of a large bowl and place your ball of dough inside. Roll the ball around in the oil, ensuring the sides of the bowl, and ball of dough are both lightly oiled. Cover your bowl with plastic wrap and place in a warm spot to rise.
Let the dough rise until it is doubled in size, about 1½ hours.
Lightly oil a 13 X 9 inch baking sheet with sides.
Dump your risen dough into the pan punching it down to deflate it.
Use your fingers to push and press the dough evenly over the bottom of the pan right up to the sides. Cover with a kitchen towel and let rise for another 20 or 30 minutes. Use the tips of your fingers to dimple the entire top of the focaccia.
Drizzle olive oil over the top tipping and turning the pan carefully to allow the oil to roll into the indentations.
Sprinkle coarse sea salt over the top of your focaccia and poke rosemary sprigs around top. Let it sit and rise for another 15 minutes.
Preheat oven to 425˚F.
Bake for 20 to 25 minutes until golden brown. Cool to room temperature before slicing.

Homemade Flatbread

2 ¼ teaspoons (1 package) dry yeast
1 cup warm water
1 Tablespoon olive oil
2 teaspoons granulated sugar
¼ cup plain yogurt
1 ½ teaspoons salt
2 ½ cups bread flour, plus additional as needed

Sprinkle yeast over warm water in a medium mixing bowl.

Add oil, sugar, and yogurt and mix with a wooden spoon until well combined.

Add salt and bread flour, and mix until flour is incorporated.

Turn dough out of mixing bowl onto a very lightly floured surface and knead until smooth and elastic, 12 to 15 minutes, adding just enough flour until dough is not sticky but very soft. Allow dough to rise in warm place until doubled, 30 to 45 minutes.

On a lightly floured work surface, cut dough into eight equal portions. Shape each portion into a ball and let rest for 10 minutes. Use a rolling pin flatten each ball into a 4-inch circle and let rest for 10 minutes before rolling into a 6-inch circle.

Heat a large, heavy skillet, cast iron works the best, over medium-high heat until hot.

Working one at a time, lift dough circles and gently stretch about one inch larger and place in skillet. Cook until small bubbles appear on surface of dough, about 30 seconds.
Flip bread and cook until bottom is speckled and deep golden brown in spots, about 2 minutes. Flip bread again; cook until bottom is speckled and deep golden brown in spots, 1 to 2 minutes longer.

Wrap breads to a clean kitchen towel or in tin foil and serve warm.

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Soda Bread With Herbs

4 cups all purpose flour
4 tablespoons granulated sugar
1 teaspoon baking soda
1 Tablespoon dried dill weed
1 Tablespoon dried leaf tarragon
1 Tablespoon dried leaf thyme
1 ½ teaspoons salt
4 Tablespoons cold unsalted butter, cut into ½ -inch cubes
1 ¾ cups cold buttermilk, shaken
1 extra-large egg, lightly beaten
1 teaspoon grated orange zest

Preheat the oven to 375˚F.

Line a sheet pan with parchment paper.

Combine the flour, sugar, baking soda, herbs and salt in the bowl of an electric mixer fitted with the paddle attachment.

Add the butter and mix on low speed until the butter is mixed into the flour.

With a fork, lightly beat the buttermilk, egg, and orange zest together in a measuring cup.

With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture. It will be very wet.

Dump the dough onto a well-floured board and knead it a few times into an oblong loaf.

Place the loaf on the prepared sheet pan and lightly cut diagonal lines into the top of the bread with a serrated knife.

Bake for 45 to 55 minutes, or until a cake tester comes out clean. When you tap the loaf, it will have a hollow sound.

Cool on a baking rack. Serve warm or at room temperature.

Homemade Pasta

3 cups all purpose flour
4 eggs
1 teaspoon salt
2 teaspoon olive oil

Stir together flour and salt in a medium bowl.

Make a hollow in the center, and pour in the olive oil. Break eggs into it one at a time, while mixing quickly with a fork until the dough is wet enough to come together.

Knead on a lightly floured surface until the dough is stiff and elastic.

For pasta, you want a very dry dough and not sticky at all.

Knead the dough by hand for a minute or two, then cut into eight pieces.

Cover the pieces with plastic wrap so they don't dry out while you cut the others. Let relax for 30 minutes.

Flatten one piece with the palm of your hand.

Attach the rollers to the mixer and set it on the widest setting (1). Feed the dough through to flatten, and don't worry if the edges crack a bit.

Fold the edges in towards the middle, and feed it through the same setting again.

Switch to the next smallest setting and feed it through.

Switch from the roller to the cutter.

Carefully feed the pasta through.

Cook immediately in boiling water or dry it.

To dry the pasta, either hang it over a drying rack or lay flat on a towel.

Let them dry for an hour, then the put in air tight bags and freeze for later use.

Allow the pasta to air-dry 15 minutes.

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 2 to 3 minutes. It will float to the surface when fully cooked. Drain, and use as desired.

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Homemade Potato Pizza

Dough

½ cup warm (not hot) water
1 teaspoon salt
1 Tablespoon olive oil
1 teaspoon instant (fast acting) yeast
1 ¼ cups bread flour (approximate)

Potato Topping

1 medium sized potato
1 Tablespoon salt
2 Tablespoons chopped fresh rosemary
1/4 cup finely sliced sweet white onion
3 Tablespoons olive oil
1 teaspoon coarse salt
1 teaspoon freshly ground pepper
¼ cup olive oil
½ cup parmesan cheese or mozzarella (optional)

Dough

Using a medium sized mixing bowl, combine salt, 1 tablespoon of olive oil and yeast to the ½ cup of warm water and stir. Mix in 1 cup of flour. Gradually add in ⅛ cup more flour, until the dough comes together enough for you to put in on the counter and start kneading it.

Add enough additional flour to make a nice dough that is not too sticky, but not too dry. It should feel a little moist, but should not stick to your hands.

Knead for a couple of minutes, then put it in a bowl with a drizzle of olive oil.

Turn the dough to coat in the olive, cover the bowl with plastic wrap and set it in a warm place to rise for about an hour and a half.

(Continued) Potato Topping

While the dough is rising, using a mandolin slicer, slice the potato as thin as you can, about 1/16th on a inch thick.
If you do not have a mandolin slicer, then slice by hand.
Place potato slices in a bowl with the salt and cover with cold water for about an hour. Drain potatoes, rinse and pat dry.
Toss with rosemary, onion and olive oil. Sprinkle generously with coarse salt and freshly ground pepper.

Assembly

Preheat the oven to 450-500 degrees F. for 30 minutes.

If you have one, place a pizza stone on the bottom rack of your oven if you do not have one you will bake the pizza on a pizza peel or you can use a pizza pan or baking sheet. Sprinkle ground corn grits on the bottom of whatever baking surface you will be putting your pizza dough onto.

Roll out the pizza dough, using flour so it does not stick to the rolling pin.

Roll dough to the thickness you like. Place on the pizza peel or in the pizza pan.

Brush the dough with the 1/4 cup olive oil, more or less as desired and top the pizza with the potato slices including all the onion and rosemary out of the bowl and spread evenly on top.

If using the cheese, sprinkle on top.

Slide the pizza onto the baking stone and bake for about 8-10 minutes, until the crust is crisp and golden. Sprinkle with additional salt, if you like.

You will notice there is no pizza sauce on this pizza but you could put a light layer of sauce on the crust prior to putting the potatoes. Also, this crust can be the base of any type of toppings you would like to build your pizza with.

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Cheesy Bread Sticks With Marinara Sauce

Bread Sticks

1 ½ cups warm water (about 115°F)
2 Tablespoons granulated sugar
1 teaspoon salt
½ cup non-fat dry milk
1 Tablespoon yeast
3 cups all purpose flour
½ cup melted butter (half for the bottom of the pan and half on top of the breadsticks)
8 ounces of Mozzarella cheese

Homemade Marinara Sauce

½ tablespoon olive oil
4 garlic cloves, crushed
2 fresh basil leaves, torn into small pieces
Or 1 teaspoon basil flakes if fresh not available
one 28-ounce cans crushed tomatoes, with their juices
1 teaspoon salt
1 teaspoon balsamic vinegar

Dissolve yeast in the warm water. Let sit for 5 minutes until foamy (unless using instant dry yeast, in which case proceed directly to the next step).
Add sugar, milk, and salt, and mix. Add enough flour to form a moderately stiff dough so that it is not sticky to the touch. Knead the dough until smooth, 8 to 10 minutes. Roll the dough into the size and shape of your baking pan (about 13×18-inches). Spread half of the butter onto the bottom of the pan and then place the dough into the pan. Let rise in warm, draft-free place for 15 minutes. Spread remaining butter on the top of the dough. Top dough with cheese and optional toppings or leave it plain. Bake at 350°F for 20-25 minutes or until golden brown. Cut into breadsticks and serve with marinara sauce.

Homemade Marinara Sauce

In a large saucepan or deep skillet, warm the olive oil at low heat. Add the garlic and cook until golden, about 3 minutes. Stir in the basil. Pour in the tomatoes with their juices, bring the sauce to a boil, and then add the salt. Reduce the heat to low and simmer 45 to 50 minutes. As the sauce thickens toward the end, stir in the balsamic vinegar. Remove the pan from heat. Let cool enough to dip the bread sticks into.

Easy French Onion Soup

4 Tablespoons unsalted butter
5 medium yellow onions, peeled and sliced thin
½ teaspoon coarse salt
6 cups chicken broth
1 ¾ cups beef broth
¼ cup dry red or white wine
2 Tablespoons chopped fresh parsley
1 Tablespoon chopped fresh thyme
1 bay leaf
1 Tablespoon balsamic vinegar
Salt and black pepper
1 French baguette loaf, cut on angle into ¾ -inch slices
4 ½ ounces Swiss or Gruyere cheese, sliced thin
3 ounces Asiago cheese, grated

Cut the onions evenly into 1/4-inch slices.
Melt butter in large pot over medium-high heat. Add sliced onions and ½ teaspoon salt, stirring to coat onions thoroughly with butter. Cook, stirring frequently, until onions are reduced and browning, approximately 30 to 35 minutes.
Stir in chicken and beef broths, wine, parsley, thyme, and bay leaf, scraping pot bottom with wooden spoon to loosen browned bits; bring to simmer.
Simmer, stirring occasionally for 30 minutes.
Remove herbs and discard. Stir in balsamic vinegar and adjust seasonings with salt and pepper to taste.
Preheat oven to 400˚F. Arrange the baguette slices in single layer on baking sheet and bake until the bread crisp and golden for about 10 minutes, take care that they do not burn. Set aside.
When ready to serve the onion soup, adjust oven rack to upper middle position and increase oven to broil. (500˚F)
Set heat proof bowls on baking sheet and fill each with about 1 ½ cups soup. Top each bowl with two (2) toasted baguette slices and divide Swiss cheese slices, laying them in a single layer on top of the bread.
Sprinkle each with Asiago cheese. Place the bowls into the oven, about 5 to 6 inches from the broiler and let broil until cheese is brown and bubbly, about 10 minutes.

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Crispy Baked Chicken Strips

Chicken & Coating

4 boneless skinless chicken breasts
¼ cup all purpose flour
6 Tablespoons butter, melted
2 cups finely crushed corn flakes cereal

Option 1: Sweet Honey Mustard Sauce

½ cup real mayonnaise
1 tablespoon honey
2 teaspoons Dijon mustard
½ teaspoon yellow mustard
½ teaspoon apple cider vinegar
¼ teaspoon dried tarragon
⅛ salt
⅛ black pepper

Option 2: Smoky BBQ Sauce

½ cup ketchup
1 Tablespoon plus 1 teaspoon Worcestershire sauce
2 teaspoons brown sugar
1 teaspoon apple cider vinegar
½ teaspoon yellow mustard
½ teaspoon Dijon mustard
¼ teaspoon garlic powder
¼ teaspoon black pepper
¼ teaspoon chipotle powder
⅛ salt
Pinch cayenne pepper

Chicken

Preheat oven to 400˚F.
Wash chicken breasts and cut into 1 inch finger strips.
Place the flour and butter in separate small bowls. Add the crushed cereal to a medium-sized bowl.
Dip the chicken pieces in the flour, then the butter, then the cereal. Place the coated chicken strips on a baking rack on the baking sheet.
Bake 20 minutes, until chicken is no longer pink. In the meanwhile prepare your dipping sauce (s).

Sauce Preparation

In a small bowl, add all ingredients and whisk well to combine, cover with plastic and refrigerate until ready to serve.

Herb Ricotta Cannelloni

500ml tomato sauce
4 fresh lasagna sheets, halved lengthwise
½ cup finely grated parmesan cheese, extra

Filling

750g fresh ricotta
2 Tablespoons olive oil
4 Tablespoons chopped fresh parsley
4 Tablespoons chopped fresh basil
4 Tablespoons chopped fresh chives
1 cup finely grated parmesan cheese
½ cup fresh breadcrumbs
salt and freshly ground black pepper

Preheat the oven to 350˚F.
Grease an 8 x 12 inch baking dish with butter.

Cook lasagna noodles to package directions, drain and half the noodles. Each half will be used to roll up into a tube.

Filling

Combine the ricotta, olive oil, parsley, basil, chives, parmesan, breadcrumbs, salt and pepper.

Spread ⅓ of the tomato sauce over the base of baking dish.

Lay a lasagna sheet on a flat surface, spoon on some ricotta filling and roll up into a tube.

Place in the baking dish, seam-side down. Repeat with the remaining filling and sheets.

Pour the remaining tomato sauce over the cannelloni, sprinkle with the extra parmesan and bake for 25-30.

Note: If you like crunchy cheese, then bake the last 5 minutes at broil (500˚F), watching carefully that it does not burn.

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Vegetable Stuffed Chicken Breasts

4 chicken breasts
4 Tablespoon olive oil
salt and pepper

Stuffing

2 Tablespoon butter, melted
½ cup bread crumbs
½ teaspoon salt
½ teaspoon dried parley
1 green bell pepper
½ medium sized onion
1 stick celery

In a mixing bowl combine the bread crumbs, melted butter, salt and parsley.
Dice the pepper, onion, and celery. Put 1 tablespoon oil into a large skillet and sauté until the onions are translucent. Stir this into the bread crumb mixture.

Butterfly the chicken breasts open.

Place a mound of stuffing on each breast and wrap the chicken breast over the stuffing. Secure with toothpicks. Count the number of toothpicks you put in each so you will know how many to remove when cooked.

Season with salt and pepper.

Heat 3 tablespoons of oil in the large pan.

Place the prepared stuffed breasts into the large skillet and brown on all sides.
Cover with a lid and cooking 15-20 minutes or until the chicken is no longer pink.
Remove toothpicks.

Serve breasts whole or, slice on an angle and fan out on dinner plates.

Honey Mustard Stuffed Pork

1 boneless pork loin roast

Stuffing

½ cup honey mustard
4 garlic cloves, minced
2 Tablespoons parsley, chopped
1 tomato, thinly sliced
1 teaspoons pepper
1 teaspoon salt
1 Tablespoon olive oil

Preheat oven to 350˚F.
Grease a medium sized baking pan.

To cut the pork, starting about a third in from one side, make a lengthwise slit down the roast to within ½ inch of the bottom.

Turn roast over and make another lengthwise slit, starting about a third in from the opposite side.

Open roast so it lies flat.

Combine mustard, salt, pepper and garlic; rub two-thirds of the mixture into the open roast.

Lay a thin layer of tomatoes and sprinkle with parsley.

Roll up jelly-roll style, starting with a long side; tie with kitchen string if needed.

Transfer to baking dish.

Brush oil and the remaining mustard mixture over roast.
Tent with foil.
Bake for 50 minutes. Take the foil tent off and bake for 10 more minutes until lightly browned.

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Ultimate Paella

Note: If you do not like seafood, you can just leave it out and replace with more chicken and chorizo.
15-inch paella pan
¼ cup olive oil
1 chicken breast, skin and bones removed, cut into bite sized pieces
12 to 16 tiger prawns, peeled and deveined
12 to 16 clams, scrubbed
8 to 12 mussels, scrubbed
1 red bell pepper, seeded and cut into slices
2 small hot chorizos, skin removed, flesh cut into ½ -inch pieces
2 tomatoes, peeled, seeded, and chopped
1 teaspoon paprika
⅛ teaspoon saffron
5-½ cups chicken stock
1 cup green peas, frozen
2 cups Arborio paella rice, unwashed
coarse sea salt
Serves 4-6

Heat the oil in the paella pan.
Add the chicken and sauté on all sides until golden. Set aside on a plate for later. Add the red bell pepper and chorizo and sauté until chorizo is fragrant and slightly crispy.
Add tomatoes, paprika, saffron, and salt.
Stir until combined, then add the stock.
Bring to a boil, then lower the flame so it simmers gently for 15 minutes.
Pour in the rice. Stir everything in the pan thoroughly. Once mixed thoroughly, do not stir again.
Add the chicken, prawns, clams, and mussels.
Once the seafood is cooked — prawns have turned pink and the shellfish have opened — ladle them out into a platter and set aside.
Continue to cook the rice over medium to low heat. Add the green peas when very little liquid is left in the pan.
Add the prawns, clams, and mussels back into the pan.
Remove from the heat and leave for 5 to 10 minutes.
Serve paella warm.

Sweet & Sour Pork

1 pound pork loin, cubed
2 Tablespoon soy sauce
½ cup cornstarch
½ cup flour
1 egg, beaten in ½ cup water
½ cup vegetable oil

Sweet and Sour Sauce

8 Tablespoons brown sugar
5 Tablespoons tomato ketchup
⅔ cup rice vinegar or white vinegar
1 teaspoon soy sauce
4 teaspoon cornstarch, well stirred into 10 teaspoons of water
½ cup additional water when you add the vegetables

Vegetables

1 medium sized white onion, chopped
1 small red bell pepper, cubed
1 small green bell pepper, cubed
1 fresh chopped green onion for garnish

Place the pork loin in a bowl then combine the soy sauce and a bit of salt. Marinate for 30 minutes.
In a medium sized bowl, combine the flour and cornstarch very well. Dip the marinated pork in beaten egg/water; then in the flour and cornstarch mixture. Heat the cooking oil in a large pan and fry the coated pork, for 10-12 minutes or until medium brown. Flip to brown all sides. Set aside.

Sweet and Sour Sauce and Vegetables

Combine the sugar, ketchup, vinegar, and soy sauce in a bowl. Mix the combined ingredients using a balloon whisk or fork. Put into a saucepan and heat on the stovetop. Stir occasionally and bring to a boil. Pour in the cornstarch diluted in water then continue stirring until the texture becomes thick.
Pour the prepared sweet and sour sauce into a new deep frying pan, add ½ cup of additional water then let boil.
Add the chopped white onions and simmer for 3 minutes.
Add the green and red peppers and simmer for 4 minutes.
Add the deep-fried pork loin and stir lightly together.
Cook for another 5 minutes. Serve hot with steamed rice, garnish with chopped green onions.

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Lean Beef Italian Casserole

1 Tablespoon butter
½ cup chopped onion
1 cup sliced mushrooms
1 ½ pounds lean ground sirloin
1 teaspoons salt
¼ teaspoon pepper
½ teaspoon oregano
1 teaspoon paprika
2 Tablespoons Worcestershire sauce
225 gram (8 ounce) macaroni, cooked al dente
1 (8.75 ounce) can tomato soup, undiluted
or substitute a canned tomato sauce instead
***Optional: ½ cup grated Parmesan cheese to garnish**

Preheat oven to 375˚F.
Cook the pasta al dente and set aside.
In a large skillet put the butter and sauté onion over medium heat until tender.

Add mushrooms and sauté for 5 minutes.
Add the meat and cook until nicely browned.
Add salt, pepper, oregano paprika and Worcestershire sauce.
In a casserole dish, combine cooked macaroni, cooked meat mixture, and tomato soup or sauce.
Cover and bake for 30 minutes.

Remove from oven.
Serve with the grated Parmesan cheese.

Italian Turkey Meatball Penne

2 pounds lean ground turkey
1 cup panko breadcrumbs
¼ cup finely chopped carrots
¼ cup finely chopped zucchini
¼ cup finely chopped onion
2 large eggs
2 Tablespoons dried oregano (or mixed herbs)
1 Tablespoon coarse sea salt
2 Tablespoons olive oil
¾ cup chicken broth (canned or homemade)

Sauce

3 cups sliced button mushrooms
3 Tablespoons butter, divided
½ cup all purpose flour
2 ½ cups chicken stock
½ cup cream
4 Tablespoons grated parmesan cheese
salt and pepper to taste
454 gram (16 ounce) penne pasta
fresh Basil for garnish

In a large bowl, mix turkey, panko, carrots, zucchini, onion, eggs, mixed herb/oregano seasoning, and salt. Combine well; form into 1-inch balls. Heat olive oil in a large skillet over medium heat. Add meatballs and cook, turning, until browned, about 7 minutes. Add cup **½** chicken broth; cover and reduce heat to low. Cook until liquid is almost completely absorbed, about 7 minutes. Add remaining ¼ cup broth and increase heat to medium; cook, uncovered, until liquid is absorbed. Cook the penne pasta as instruction on box.

Sauce

Sauté mushrooms in 1 tablespoon butter until they lose their moisture and begin to brown set aside. In a saucepan cook 2 tablespoons butter and flour over medium-high heat, whisking constantly until the mixture turns a light golden color. Whisk in chicken stock, stirring until the mixture thickens. Lower heat and simmer for about 10 minutes. Add in the cream, and Parmesan cheese ; whisk until combined, then add in sautéed mushrooms; simmer for additional 5-7 minutes, or until the sauce coats the back of the spoon. Season with salt and pepper. Serve hot over penne with meatballs.

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Pasticcio

2 pounds lean ground beef
3 medium white onions, chopped
¼ cup olive oil
3 cloves of garlic, minced
3 bay leaves
1 teaspoon Greek oregano flak
salt and pepper
1 Tablespoon tomato paste
1 (15 ounce 398g) can crushed tomatoes
¼ cup dry white wine
2 allspice berries, whole
1 teaspoon cinnamon
1 (16 ounce) package mezzani rigati macaroni
¾ cup romano cheese

Béchamel Sauce

½ cup butter
1 cup all purpose flour
10 cups warm whole milk
8 eggs, at room temperature
1 cup grated hard cheese (Romano or Parmesan)
salt and pepper
¾ teaspoon nutmeg
Extra hard cheese to grate on top

Preheat oven to 350˚F.

Sauté onions in oil on medium heat until translucent, add the garlic and bay leaves and cook for 5 minutes.

Add ground beef and all the two spice berries and raise the heat to high, continuing to cook until the meat is cooked, about 15-20 minutes. Drain the excess fat and remove the all spice berry and bay leafs. Add the wine and tomato paste, turning down the heat back to medium. Cook until almost all the wine has cooked off, then add the can of tomatoes, salt and pepper, cinnamon, and oregano. Turn off heat and let rest. Cook your noodles in a large pot of salted water until al dente, about 10-12 minutes.

Add butter to a medium large saucepan and melt on medium heat. Add flour and whisk constantly until turns a golden brown, about 5-7 minutes depending on your heat.

(Continued) Béchamel Sauce

Continue whisking briskly while you steadily stream in your warm milk making a nice roux. Make sure you do not have any lumps, if you start to see them form simply whisk faster, bring to a slight boil while stirring with a wooden spoon.

You want your roux to thicken but not turn into a batter.

Remove from heat and cool slightly for 5 minutes.

Whisk all of your eggs together and slowly stream them into your roux, mixing quickly to avoid scrambling.

Now, add your cheese and seasonings.

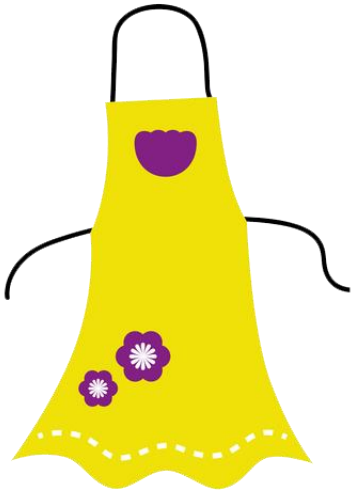
Assembly

Lightly oil a large baking lasagna dish and mix (1) ladle of the béchamel sauce into your meat mix and (3) ladles into your drained pasta.

Add enough sauce to coat the bottom of your dish then add ½ of your noodles.

Follow with your meat and then repeat with remaining noodles. Top with the remaining béchamel sauce and grated cheese. Tent with aluminum foil for most of the cooking time to avoid burning.

Bake for 45-60 minutes. Remove the aluminum foil tent for the last 10-15 minutes. You want your edges to be bubbly and the cheese to be golden brown. Rest 30 minutes before serving.



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Zucchini Basil Casserole

6 eggs
1 cup ricotta cheese
1 cup freshly grated parmesan cheese
1 teaspoon salt
¼ teaspoon freshly ground black pepper
3 cups thinly sliced zucchini
1 ½ cups roma tomatoes, cut into small cubes.
½ cup sliced fresh basil (about 20 leaves)
4 cups fresh thinly sliced or grated potatoes
½ cup mozzarella cheese, grated

Preheat oven to 350°F.

In a large bowl beat the eggs. Add the ricotta and beat until smooth.

Mix in the grated Parmesan cheese, salt and pepper.

Add the tomatoes, basil, and zucchini to the egg mixture.

Add the potatoes and stir in.

Add all the vegetables to the egg and ricotta mixture and stir together.

Coat the bottom and sides of a 9x13 inch baking dish generously with olive oil.

Pour the egg vegetable mixture into the baking pan and even it out in the pan.

Place in the middle rack of the oven and bake for 30 minutes to 35 minutes. Add the ½ cup grated mozzarella cheese during the last 10 minutes of baking and brown the cheese. If the casserole has not browned then increase the heat to 425°F and cook for 5-10 minutes further keeping an eye on the cheese so it does not burn.
Remove from oven and let cool on a rack for 10 minutes before serving. Garnish with fresh basil leaves.

Loaded Bacon & Potato Casserole

6 russet potatoes, peeled and sliced into ¼-inch thick rounds
salt and fresh ground pepper, to taste
2 garlic cloves, minced
1 cup shredded cheddar cheese
1 cup shredded Monterey jack cheese
8 slices bacon, cooked to crispy, and crumbled
2 cups milk
1 large egg
salt and fresh ground pepper, to taste
2 Tablespoons chopped fresh parsley

In a medium-hot skillet, cook bacon until crispy.

Remove from heat onto a paper towel and let cool.

Once cool, crumble bacon into small pieces.

Preheat oven to 375˚F.

Grease a 13 x 9 inch baking dish.

Layer half of the potato slices in dish, overlapping slightly.

Season with salt and pepper.

Sprinkle minced garlic over potatoes.

Next, sprinkle shredded cheeses and bacon.

Layer the rest of the potato slices on top, overlapping slightly.

In a separate mixing bowl, whisk together milk, eggs, salt and pepper.

Pour the milk mixture over potatoes.

Sprinkle chopped parsley across the top.

Bake for 50 to 60 minutes, or until custard is cooked and set.

Let rest 20 minutes before cutting and serving.

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Bacon Lovers Quiche

Crust

1 ⅓ cups all purpose flour
⅛ teaspoon salt
½ cup cold butter, cut in small pieces
2 to 3 Tablespoons ice-cold water

Filling

8 strips lean bacon, cut into small pieces
4 large eggs
1 ½ cups half-and-half or whole milk
¼ teaspoon dried leaf thyme
⅛ teaspoon pepper
½ cup shredded sharp cheddar cheese
½ cup shredded white cheddar cheese

Crust

Preheat oven to 375˚F.
In a mixing bowl, mix together flour and salt. Cut in cold butter with a pastry cutter until coarse crumbs form; add water, a little at a time, until dough holds together and forms a ball. Shape into a disk, wrap in plastic wrap, and refrigerate for about 30 minutes.
On a lightly floured surface with a floured rolling pin, roll out dough into a circle about 11 inches in diameter. Fit dough into a 9-inch pie plate or quiche pan. Trim edges, leaving a little overhang, about ¼-inch all around the edge. Prick dough with a fork. Line with foil and fill with dried beans or pie weights. Bake quiche crust for 10 minutes. Set aside to cool.
Remove the dried beans or weights and foil saving the beans for another time.

Filling

In a skillet on the stovetop, fry the bacon until nice and crispy. Use a slotted spoon and put the cooked bacon bits onto a dish lined with paper towels to absorb any fat. Crumble the bacon bits over the baked crust.
In a small bowl, whisk together the eggs, milk, thyme, and pepper. Pour into the baked crust.
Top with the shredded cheddar cheeses. Bake at 375°F for about 30 minutes, or until quiche filling is set and top is lightly browned. If the top is browning too quickly then tent with aluminum foil.

Cream of Mushroom Soup & Meat Pie

1 (10.5 ounce) can cream of mushroom soup
1 pound lean ground beef
¼ cup finely chopped white onion
1 egg
¼ cup fine, dry bread crumbs
2 Tablespoons parsley
Salt and pepper to taste
4 large potatoes, peeled and cut into cubes
½ cup cheddar cheese, shredded

Preheat oven to 350˚F.
Combine the ground beef, can of cream of mushroom soup, chopped onion, egg, dry bread crumbs, parsley, and a light shake of salt and pepper together.
Press the mixture into baking plate.

Bake for 25 minutes. Spoon off any fat and discard.
Meanwhile, peel and boil the potatoes.

Mash them with 1 Tablespoon of butter.

Stir the grated cheese into the mashed potatoes.
Spoon the still hot mashed potato, cheese mixture onto the meat.
Return to oven for 5 or more minutes to melt the cheese and heat the potatoes.

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Panko Shrimp

½ teaspoon salt
½ teaspoon sugar
1 cup all purpose flour, for dredging
3 eggs, beaten
3 Tablespoons milk
2 Tablespoons of parsley, chopped
1 cup panko bread crumbs
24 jumbo shrimp, shelled, deveined, tail on
4 cups canola oil for frying
½ cup plum sauce
1 Tablespoon horseradish

Combine salt and pepper into the flour in a shallow bowl.
Beat together the eggs, milk, parsley in a second shallow bowl.
Put the panko crumbs into a third shallow bowl.
Dredge the shrimp first in the flour then in the egg mixture and finally coat in panko mixture.

Pour oil into a heavy-bottomed skillet and heat.
Begin adding the coated shrimp in batches of 6 into the hot oil. Fry shrimp until golden, about 1 to 2 minutes.
Transfer to plate line with paper towel.

Stir plum sauce and horseradish together in a small bowl.
Serve shrimp with the plum sauce and horseradish mixture.

Breaded Pan Fried Halibut

4 halibut fillets
salt and pepper
½ cup vegetable oil (for frying)
2 small eggs
1 lemon, juiced
2 pieces basil, chopped
¾ cup panko bread crumbs

Rinse halibut fillets under fresh cool water.

Pat very dry with paper towel. * Dry fish is much easier to bread.

Season fish with salt and pepper on both sides and set aside.

Prepare 3 separate shallow bowls.

In the first bowl, beat together 2 small eggs with the juice of ½ lemon. Mix basil into egg mixture.

In your second bowl, place ¼ cup flour.

In your third bowl, place your panko crumbs.

Heat large frying pan (so the fish does not crowd) with ½ cup oil.

Dip fish fillet into flour first, then egg mixture and then the panko crumbs.

Coat each fillet well on both sides and then add to the hot frying pan.

Fry until both sides are browned.

Sprinkle with remaining lemon juice before serving.

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Braised Chicken in Creamy Dijon Sauce

4 boned and skinned chicken breasts
3 Tablespoons olive oil
1 medium onion, chopped
2 cloves garlic chopped
½ cup dry white wine
1 ½ cups chicken stock
salt and pepper to taste
3 Tablespoons Dijon mustard
8 ounces heavy cream
Serves 4

In a deep large skillet, heat the olive oil over medium high heat.

Sear the chicken breast halves in the hot oil about 2 minutes on each side, until just golden brown on the outside.

Reduce the heat to medium, move the chicken to one side, add the onion and garlic, and cook a couple of minutes more until the onion and garlic are lightly browned.

Add the wine and scrape up any browned bits from the bottom of the pan.

Replace the chicken in the center of the pan evenly, and add the chicken stock, salt, and pepper. The stock should come up only about halfway on the chicken pieces.

Bring the liquid to a simmer and reduce the heat to low.

Partially cover the pan and let the chicken braise for one hour, turning the chicken over once or twice near the end of the cooking time.

Remove the chicken pieces and keep warm.

To the liquid in the pan add the Dijon and cream, and stir. Raise the heat to medium and boil the sauce until it reaches the desired thickness. If the sauce is not thickening enough add a tablespoon of all purpose flour and whisk in.

Taste and add salt or pepper if desired.

Serve the chicken with the warm sauce.

Easy Chicken Chow Mein

250g medium egg noodles
2 Tablespoons oil
1 Tablespoon sesame oil
2 garlic cloves, peeled and finely chopped
4 chicken breasts, cut into one inch cubes
1 medium red pepper, sliced into thin bite sized pieces
1 medium green pepper, sliced into thin bite sized pieces
8 spring onions, chopped
1 cup beansprouts
2 Tablespoon soy sauce
Serves 3-4

Put a large pan of water on to boil, then add the noodles. Boil for 4 minutes. or until just tender. Strain and set aside.

Heat both of the oils in a large frying pan or wok, add the garlic and stir-fry for about 30 seconds.

Add the chicken and stir fry for until cooked and not pink.

Remove chicken from the pan with a draining spoon and set aside.

Add the peppers and stir fry for 4 minutes, then add the beansprouts and stir fry for 1 minute.

Add the spring onions and stir fry for 1 minute.

Return the chicken and noodles to the pan.

Add the soy sauce and heat through, tossing to mix for 2 minutes.

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Spicy Baked Salmon

¼ cup pineapple juice
2 tablespoons fresh lemon juice
4 (6 ounce) salmon fillets
2 tablespoons brown sugar
4 teaspoons chili powder
¾teaspoon cumin
½ teaspoon salt
¼ teaspoon cinnamon
1 teaspoon peppercorns
Lemon wedges (optional)
Serves 4

Combine pineapple juice, lemon juice and salmon fillets in a zip-type plastic bag, seal and marinate in refrigerator 1 hour, turning occasionally. Preheat oven to 400˚F. Remove fish from bag; discard marinade. Combine sugar, chili powder, cumin, salt, cinnamon and peppercorns. Rub over fish. Place in a greased baking dish. Bake for 12 minutes or until fish flakes easily when tested with a fork. Serve with lemon, if desired.

Sweet Potato Casserole With Marshmallows

5 small sweet potatoes, peeled and sliced
¼ cup butter
½ cup brown sugar
3 Tablespoon concentrated orange juice
1 pinch cinnamon powder
½ cup pecan pieces
2 cups miniature marshmallows

Preheat oven to 350˚F. Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes. Remove from heat, drain, and mash. Place mashed sweet potatoes in large mixing bowl, and blend with the butter, brown sugar, orange juice, and cinnamon. Spread evenly into a baking dish. Top with pecan pieces and miniature marshmallows. Bake for 25 to 30 minutes or until heated through, and marshmallows are puffed and golden brown. *You can omit the marshmallows .

Citrus & Herb Roasted Halibut

4 halibut fillets
1 Tablespoon butter, melted
1 Tablespoon lemon juice
1 Tablespoon chopped fresh dill
1 tablespoon parsley, chopped
½ teaspoon salt
3 tablespoons all purpose flour
Lemon pepper, to taste
1 lemon, peeled and wedged
S*erves 4*

Preheat oven to 375˚F. Grease a baking dish.
Combine butter and lemon juice in a small bowl.
Mix dill, parsley, salt, flour and pepper on a plate.
Dip fish in butter and lemon then in the flour mixture.
Arrange on baking dish with lemons. Bake for 15-20 minutes, turning half way through baking. For a crispier texture place under broiler for the last few minutes of cooking.

Lazy Perogie Casserole

12 regular lasagna noodles
6 cups potatoes, diced
2 cups bakers cottage cheese
1 egg
1 medium onion, diced
5 Tablespoon butter
1 ½ cups shredded cheddar cheese

Cook potatoes and noodles separately. Drain and set aside.
Preheat oven to 350˚F. Grease a 9 x 13 inch pan.
In a medium size frying pan, heat 2 tablespoon butter and sauté the onions until they are transparent. Mash the potatoes, Add cottage cheese, egg, cooked onions and 3 tablespoon butter, mix together well. Layer noodles alternately with potato mixture. Sprinkle cheese over top.
Cover with foil and bake for 15 minutes.
Remove foil and bake an additional 15 minutes.
Let stand for 10 minutes before cutting into squares to serve.

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Seafood Chowder

***Note: This makes a very large pot of soup so great for a large crowd, or adjust the recipe accordingly if a smaller amount is desired.**
1 pound medium shrimp, peeled and deveined
1 pound fresh crabmeat, drained and picked of shells
1 pound whitefish of your choice (e.g. haddock, pollock, cod)
2 pounds bay scallops
3 Tablespoons olive oil
1 ½ cups chopped white onions
1 ½ cups chopped celery
4 cloves garlic, minced
4 (10.5 ounce) cans cream of celery soup
6 medium potatoes, cubed
1 Tablespoon fresh thyme leave
2 Tablespoons fresh rosemary, chopped
1 teaspoon cracked black pepper
½ teaspoon celery salt
¼ teaspoon red pepper flakes
2 Tablespoons seafood seasoning
1 teaspoon horseradish s
6 cups water (from the seafood steaming)
1 quart heavy whipping cream
⅔ cups all purpose flour

Cook the shrimp, crabmeat, whitefish and scallops in the top of a 6 quart multi-pot (steamer pot). When cooked, keep 6 cups of the cooking water and discard the rest.
Remove the fish into a bowl, let cool a little so you can handle, and chop the seafood into bite sized pieces. Leave for now in the bowl. Heat the 3 tablespoons of olive oil in a 2nd large soup pot over medium heat. Sauté the onion, celery and garlic in large cooking soup pot; add in the 6 cups of reserved cooking water; the potatoes, thyme, rosemary, black pepper, celery salt, red pepper flakes, seafood seasoning, and horseradish. Bring to a boil then reduce heat to simmer. Add the bite sized pre-cooked seafood to the soup. Mix the heavy whipping cream and the flour together in mixing bowl that has a pour spout (like a large glass measuring cup). Use a whisk to be sure there are no lumps and add it to the chowder.
Simmer until potatoes are tender stirring occasionally.

Clam Chowder

2 Tablespoons butter
3 slices lean bacon, chopped into small pieces
1 medium sized white onion, chopped
2 stalks celery & leaves, chopped
2 medium sized russet potatoes, peeled and chopped into small 1/4" cubes
2 carrots, chopped into small pieces or shredded
salt and pepper to taste
2 Tablespoons all purpose flour
1 pint half-and-half cream
3 cups chicken stock (canned, boxed or chicken bullion cubes mixed into 3 cups water to make the stock)
2 (10 ounce) cans baby clams, and their juice

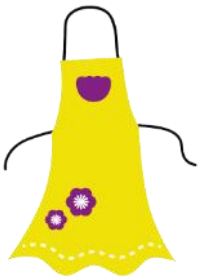
In a medium sized pot over medium high heat melt butter.

Add bacon, onions, celery. Cook until the bacon is crispy. If you are using lean bacon there should not be much fat.

Add stock and bring to boiling, then stir in potatoes, carrots and clams and let cook on medium heat for about 15 minutes.

Pour the half and half cream into a small bowl , using a fork or whisk, stir in the flour and combine well. Pour about one cup of the hot soup broth into the milk and flour mixture and stir so there are no flour lumps. Once well stirred, pour this warm milk mixture back into the pot of soup. Do a little taste test of the soup and season with salt and pepper to taste.

Bring soup back to a boil, reduce heat and simmer 15-25 minutes, until potatoes are cooked and soup has thickened to coat the back of a spoon.



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Bacon Wrapped Cocktail Sausages

1 (14 ounce) package mini smokies
1 (12 ounce) package lean bacon
¾ cup brown sugar

Preheat oven to 350˚F. Line a baking sheet with aluminum foil. Using a pair of kitchen shears, cut the bacon slices into thirds. Wrap each piece of bacon around each mini smokie and secure with a toothpick and place on the baking sheet. Repeat with remaining ingredients. Sprinkle brown sugar over sausages and bake for 30-45 minutes or until bacon has cooked and is starting to brown. Serve hot.

Baked Chicken Stuffed Peppers

1 ½ cups diced chicken breasts
4 medium sized bell peppers, either red, yellow or green
3 Tablespoons olive oil, divided
1 medium onion, peeled and diced
2 teaspoons minced garlic
1 cup cooked rice
¾ cup marinara sauce
½ cup shredded Cheddar cheese
½ teaspoon salt
¼ teaspoon freshly ground black pepper
4 teaspoon shredded Parmesan cheese

Preheat oven to 375°F. Heat 1 tablespoon olive oil in a skillet, toss in the diced chicken and cook until no longer pink. Set aside. Grease a baking pan with olive oil or line with parchment paper or tinfoil and grease. Cut off the top sections of peppers for your opening. Remove and discard seeds and ribs. Place peppers in baking pan. In a medium skillet over medium-high heat, heat the remaining 2 tablespoons of olive oil, sauté onions and garlic until translucent. Place mixture into medium bowl. Mix in the cooked rice and chicken. Stir in the marinara sauce, the shredded cheese, salt and pepper. Divide and spoon the mixture evenly into prepared peppers. Cover the baking dish with tin foil. Bake 30-40 minutes until peppers are tender. Remove from oven and top each pepper with parmesan cheese. Cover again with foil and let stand just until cheese is melted.

Wild Rice and Cranberry Stuffed Turkey Rolls

½ cup wild rice + ¾ cup water to cook rice in
¼ cup dried cranberries
1 Tablespoon dried thyme leaf
1 apple peeled and diced
4 teaspoon olive oil, divided
¼ cup diced onion
¼ cup died celery
¼ teaspoon salt
¼ teaspoon black pepper
1 egg
3-4 pound boneless turkey breast, skin removed, butterflied
1 whole onion, peeled and quartered
12 ounce can unsweetened frozen apple juice concentrate, or 12 ounces apple cider

In a small sauce pan, bring the rice and ¾ cup water to boil over high heat. Reduce heat to lowest simmer, cover, and cook until the rice is fully cooked. Remove from heat transfer the rice to a mixing bowl and stir in the cranberries, thyme, and apple, and set aside. In a large frying pan, heat 2 tablespoons of oil, and sauté the diced onion and celery for 2-3 minutes. Add the vegetables into the rice and mix well. Season to taste with salt and pepper.
Lightly beat the egg, and add it to the rice. Stir to combine, then set the rice mixture aside to cool completely.
When the rice mixture is cool, unfold the turkey breast on a board, with the inside facing up, being sure to open all of the flaps.
Spread the rice mixture evenly over the turkey. Starting at one end, roll the turkey as best you can and tie with kitchen twine to hold the meat together. Season lightly with salt and pepper.
Add the remaining oil to the frying pan, and brown the turkey on all sides. Transfer to a 5 or 6 quart slow cooker, along with the quartered onion and all of the apple juice concentrate or cider. Cover and cook on HIGH for 1-¾ to 2 hours, or until a thermometer measures 165°F when inserted into the center of the turkey. Remove the turkey from the slow cooker, and cover with foil. You can strain the liquid and boil it down in a small sauce pan, to make a gravy if desired. Serve warm.

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Lasagna Roll Casserole

8 lasagna noodles
½ pound lean ground meat (beef, pork, chicken or turkey)
*** Vegetarians can substitute red kidney beans**
1 Tablespoon olive oil
1 clove garlic, minced
½ medium sized onion, chopped
1 can crushed tomatoes (15 ounce 398ml)
1 can tomato sauce (15 ounce 398ml)
1 egg
½ cup ricotta cheese
¼ cup grated Parmesan cheese
1 ½ Tablespoon fresh basil, chopped
1 ½ Tablespoon fresh oregano, chopped
½ teaspoon crushed red pepper flakes
½ cup shredded mozzarella cheese

Preheat oven to 350˚F.
Grease a rectangle lasagna pan. Heat and add **½** teaspoon salt to a large pot of water and bring to a boil over high heat. Once boiling ,drop in lasagna noodles and cook to just tender. Drain noodles and set aside.
While the noodles are cooking ,heat olive in a large skillet over medium heat. Add garlic and onion and sauté until softened. Add ground meat and cook until brown.
When meat is browned, add crushed tomatoes and tomato sauce. Add half of the basil, oregano and all the pepper flakes, stir to combine and reduce heat to medium low. (If using beans add at the same time as the tomatoes.) Simmer for 10 - 12 minutes.
In a small bowl, lightly beat egg. Add ricotta, Parmesan and remaining basil and oregano and stir together.
Cover the bottom of the lasagna pan with a layer of sauce.
To assemble, put a spoonful of ricotta mixture onto a drained lasagna noodle. Top with a spoonful of meat sauce and roll up. Place seam side down in pan.
Spoon any remaining sauce over the noodles. Sprinkle on the mozzarella cheese. Bake approximately 20 minutes until cheese is melted and bubbly.

Mexican Enchilada's

Enchilada Sauce
¼ cup vegetable oil
2 tablespoon all purpose flour
¼ cup chili powder
1 (8 ounce 156ml) can tomato paste
1 ½ cups water
¼ teaspoon ground cumin
¼ teaspoon garlic powder
¼ teaspoon onion salt
salt to taste
Enchilada Filling
1 pound lean ground meat
1 tablespoon fresh cilantro (optional)
⅓ cup cream cheese, at room temperature
½ cup sour cream
2 green onions, finely chopped
½ teaspoon cumin (to taste)
2 tablespoons canned green chilies
1 jalapeno pepper, seeded and finely chopped (optional)
½ cup grated cheddar cheese
1 package tortillas (or wraps) 7 inch size
Sauce
Heat oil in a skillet over medium-high heat. Stir in flour and chili powder, reduce heat to medium, and cook until lightly brown, stirring constantly to prevent burning flour. Gradually stir in tomato paste, water, cumin, garlic powder, and onion salt into the flour and chili powder until smooth, and continue cooking over medium heat for 10 minutes until thickened.
Enchilada Filling
Fry the meat in a skillet until it is browned. Remove from heat. In a bowl, combine cream cheese, sour cream, onions, cumin, cilantro, jalapeno and green chilies. Fold in cooked meat.
Assembly
Preheat oven to 375˚F. In a small baking dish layer the bottom with sauce. Warm the wraps slightly either in the oven or microwave. Spoon 1/4 to 1/3 cup of meat mixture on each, wrap and place seam side down in dish. When completed, spoon on more enchilada sauce and bake 30 minutes or until heated right through. Sprinkle with grated cheddar cheese and place back in the oven until bubbling. Serve with extra salsa and sour cream if desired.

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Busy Day Pot Pie

1 pound cube steak, cut into bite size pieces
1 Tablespoon vegetable oil
2 cups mushrooms, quartered
1 medium onion, diced
1 clove garlic, crushed
1 (12 ounce) jar beef gravy (or your own gravy if you have)
¼ teaspoon dried thyme leaves
2 fresh carrots, peeled and chopped into small pieces
2 medium sized potatoes, peeled and chopped into cubes
1 ½ cups frozen peas
1 (4 ½ ounce) can refrigerated biscuit mix
salt and fresh ground black pepper to taste

Preheat oven to 400˚F.

Place the carrots and potatoes in a cooking pot, just covering them with water. Bring to a boil and cook for 10-15 minutes. Drain the water and set aside. You want the potatoes to be cooked but not mushy and the carrots can be on the firmer side.
Meanwhile, heat oil over high heat and the cubed steak until nicely browned and cooked through. Remove the steak with a slotted spoon and set aside.

In same skillet, reduce heat to medium high and add mushrooms, onion, and garlic. Cook 3-4 minutes or until onion is transparent. Stir in gravy and the thyme. Gently stir in the cooked potatoes and carrots and the peas. Bring the mixture to a boil, add in the steak cubes, gentle stir to combine. Do a taste test to determine if you want to add any salt and pepper. Pour all into a 9 x 9 inch baking dish.
Cut the refrigerator biscuits in half and arrange on top.

Bake 12-14 minutes or until biscuit topping is golden brown.

Pineapple Glazed Ham

15lb (6.8 kg) fully cooked bone-in whole ham
½ cup liquid honey
¼ cup pineapple juice
2 Tablespoons butter
1 ½ teaspoon pepper
1 teaspoon ground nutmeg
½ teaspoon ground cloves
½ teaspoon ground ginger
1 teaspoon Dijon mustard
whole cloves

Cooking the Ham

If ham has skin, slide sharp knife under skin and lift off.
Trim fat layer to ¼ -inch (5 mm) thickness.

Diagonally score fat to form diamond pattern.
Place ham, fat side up, on rack in roasting pan,
and pour in 2 cups of water.

Cover pan tightly with foil and roast at 325˚F
for 2 hours, adding more water if necessary to
maintain level.

In small saucepan, combine honey, pineapple juice,
butter, pepper, nutmeg, cloves and ginger over
medium heat, stirring occasionally, until butter
Is melted. Stir in Dijon mustard; let cool slightly.

Brush enough of the glaze over ham to cover;
stud the center of each diamond pattern with clove.

Roast ham, uncovered and brush several times with
remaining glaze, for 45 to 60 minutes or until
a meat thermometer inserted in center registers 140°F.

Transfer to cutting board and tent with foil; let stand for
at least 15 minutes before cutting.

To carve ham, cut down to bone into ¼ -inch
thick slices.
With knife parallel to bone, cut off slices along bone.
Turn remaining meaty portion up; repeat carving.
Reserve the bone and leave a little meat on it if you
plan to make the split pea soup if desired.
Otherwise, clean the meat off the bone as best you can so
there is no waste.

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Traditional Roasted Turkey

Method One Defrosting the Turkey

⇒ Leave turkey in packaging in the refrigerator.

⇒ Never thaw it at room temperature.

⇒ To thaw, place your frozen en packaged turkey on large tray in refrigerator.

⇒ Allow 24 hours for 5lbs (2.5kg) of turkey.

Method Two Defrosting the Turkey

⇒ Place packaged turkey in large container or sink; cover with cold water.

⇒ Allow 1 hour per pound (500g) thawing time.

⇒ It is important to change the water at least every hour so the water remains fresh.

ONCE DEFROSTED

Rinse the turkey with cold water then pat dry inside and out with paper towels.

For an unstuffed bird sprinkle cavities with ½ teaspoon each salt and pepper and generous sprinkle of fresh or dried herbs, such as savory, thyme or sage.

For stuffed turkey, stuff both cavities loosely just before roasting.

Never stuff turkey ahead of time.

TIPS ON ROASTING TIME

To Roast the Turkey – Tent the turkey with foil.

Roast in 325˚F oven, removing the foil for the last hour or until the thermometer reads 185˚F.

You must put the meat thermometer into the thickest part of the turkey breast or thigh for a true reading of temperature.

If you are using a **convection oven**, reduce the time by 25%. When roasting your turkey in a convention oven, you should bake the stuffing in a separate dish while the turkey is standing. This is because, cooking a stuffed bird in a convention oven may not have enough time to reach a safe temperature.

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Number Of Servings	Weight	Stuffed Cooking Time	Unstuffed Cooking Time
4 to 6	10 -12 lb. (4.5-5kg)	3 ½ - 3 ¾ hours	3 - 3 ¼ hours
8 to 10	12 -16 lb. (5.5-7kg)	3 ¾ - 4 hours	3 ¼ - 3 ½ hours
12 to 16	16 - 22 lb. (7-10kg)	4 - 4 ½ hours	3 ½ - 4 hours

STUFFING THE TURKEY

¼ cup finely chopped onions
½ cup chopped celery
⅓ cup butter
4 cups bread cubes
¼ teaspoon pepper
2 eggs, beaten
½ teaspoon salt
¼ to ½ teaspoon ground sage
¼ to ½ teaspoon poultry seasoning
Makes enough for an 8-10lb. turkey

Sauté onion and celery in the butter until softened.
Combine onion mixture with bread, pepper, eggs, salt, sage and poultry seasoning in a large mixing bowl.
Into your rinsed and dried turkey, pack the stuffing into the neck cavity.
*Note: If you use the poultry bags available and stuff the stuffing into the bags inside the turkey, it is very easy to remove the stuffing when cooked.
Once the neck is stuffed, skewer the skin over stuffing to back.
Twist the wings under the back.
Now stuff the body cavity.
Tuck the legs under the band of skin or tie them together with kitchen string.
Place, breast side up, on a rack in roasting pan.
Combine melted butter, herbs, salt and pepper and brush over turkey
Cover loosely with foil and leave the ends open.

COOKING THE TURKEY

Add 1 inch of water to roasting pan.
Roast the turkey at 325˚F.
Baste every 30 minutes for the cooking time.
For the final hour of roasting, remove the foil and roast until the thermometer inserted in the thickest part of the breast or thigh reaches 180˚F and the stuffing is 165˚F.
Check roasting chart to determine roasting time.
Transfer to a large platter, tent with foil and allow it to stand for 30 minutes before carving. Use drippings in roasting pan for gravy. Spoon the stuffing out of the turkey and place into an oven proof bowl. Cover with a lid or tin-foil and set into the turned off, but warm oven. You can keep the stuffing warm by putting it into the oven until you are ready to set out onto the table.

GRAVY

¼ cup all purpose flour
1 cup cold water
½ teaspoon salt
juices from the turkey pan
additional canned or frozen soup stock as needed

Remove turkey from roaster and place on a large platter, and tent with tinfoil to stay warm. Put turkey roaster with leftover juices on stove top, and bring to boil. Stir together flour, cold water and salt. Scoop 1 cup of warm turkey stock into flour mixture and mix well. Stir flour mixture back into the roasting pan filled with turkey stock.
To thicken even more, repeat steps 1-4 creating more flour mix. Scrape the brown bits from the bottom of the roasting pan for more flavor. If you want more gravy, just add a bit more turkey stock or potato water if cooking potatoes.
Strain mixture of lumps. Reduce the heat and simmer for 5 more minutes. Turn off.
Just before you serve the meal reheat the gravy so that it is piping hot.

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Conversion Chart

F to C Degrees Conversion Chart

225˚F = 110˚C = Gas Mark ¼
250˚F = 120˚C = Gas Mark ½
275˚F = 140˚C = Gas Mark 1
300˚F = 150˚C = Gas Mark 2
325˚F = 160˚C = Gas Mark 3
350˚F = 180˚C = Gas Mark 4
375˚F = 190˚C = Gas Mark 5
400˚F = 200˚C = Gas Mark 6
425˚F = 220˚C = Gas Mark 7
450˚F = 230˚C = Gas Mark 8
475˚F = 240˚C = Gas Mark 9
500˚F = 260˚C = Gas Mark 10
550˚F = 290˚C = Gas Mark 11

Weight Conversion

½ ounce = 15g
1 ounces = 25 g
2 ounces = 50 g
3 ounces = 75 g
4 ounces = 100 g
6 ounces = 175 g
7 ounces = 200 g
8 ounces = 250 g
9 ounces = 275 g
10 ounces = 300 g
12 ounces = 350 g
16 ounces = 500 g = 1 pound
1 ½ pounds = 750 g
32 ounces = 1 kg = 2 pounds

Ingredient Specific Conversions

Butter
1 stick = 4 ounces = 8 tablespoons = **½** cup
4 sticks = 16 ounces = 32 tablespoons = 2 cups

Chocolate

1 ounce = ¼ cup grated
6 ounces chips = ¼ cup chips

Creams

Half and half = **½** milk + **½** cream
Heavy cream = whipping cream
Double cream = extra-thick double cream =
42 percent butterfat

Yeast

1 packet dry = 2 1/4 to 2 **½** teaspoons dry

Large Volume Equivalents

1 cup = 8 fluid ounces = ½ pint
2 cups = 16 fluid ounces = 1 pint
3 cups = 24 fluid ounces = 1 ½ pints = ¾ quart
4 cups = 32 fluid ounces = 2 pints = 1 quart
6 cups = 48 fluid ounces = 3 pints = 1 ½ quarts
8 cups = 64 fluid ounces = 2 quarts = ½ gallon
16 cups = 128 fluid ounces = 4 quarts = 1 gallon

Metric Conversion Chart

1 teaspoon = 5 ml
1 tablespoon = 15 ml
¼ cup = 60 ml
⅓ cup = 80 ml
½ cup = 120 ml
⅔ cup = 160 ml
¾ cup = 180 ml
1 cup = 240 ml
1 pint = 475 ml
1 quart = .95 liter
1 gallon = 3.8 liters

Small Volume Equivalents

1 tablespoon = 3 teaspoons = ½ fluid ounce
2 tablespoons = 1/8 cup = 1 fluid ounce
4 tablespoons = ¼ cup = 2 fluid ounces
5 tablespoons = ⅓ cup = 2 ⅔ fluid ounces + 1 teaspoon
6 tablespoons = 3/8 cup = 3 fluid ounces
8 tablespoons = ½ cup = 4 fluid ounces
10 tablespoons = ⅔ cup = 5 ⅓ fluid ounces + 2 teaspoons
12 tablespoons = ¾ cup = 6 fluid ounces
14 tablespoons = 7/8 cup = 7 fluid ounces
16 tablespoons = 1 cup = 8 fluid ounces

Cake Pan Size Conversions

20cm spring form pan=8 inch
20cm square pan=8 inch
23cm spring form pan = 9 inch
25cm spring form pan = 10 inch

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