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# Apple Crisp

## Ingredients

- 1 cup flour
- 1 cup rolled oats
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¾ cup packed brown sugar
- ¾ cup butter
- 4 cups peeled, cored and sliced apples

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a large bowl, combine the flour, oatmeal, cinnamon, nutmeg and brown sugar.
- Cut butter into mixture until crumbly.
- Place peeled, cored and sliced apples it into the bottom of an 8x8 inch baking dish.
- Sprinkle apple slices with crumb mixture.
- Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes.
- Serve warm with whipping cream.



# Blueberry Pie

## Ingredients

- 1 cup white sugar
- 4 tablespoons cornstarch
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 4 cups fresh blueberries
- 1 recipe pastry for a 9 inch double crust pie
- 1 tablespoon butter

## Directions

- Preheat oven to 425 degrees F (220 degrees C).
- Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries.
- Line pie dish with one pie crust. Pour berry mixture into the crust, and dot with butter. Cut remaining pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges.
- Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.



## Butter Cream Icing

### Ingredients

- 1 cup Butter softened
- 4 cups Icing/confectioners sugar
- 1 tsp vanilla (or other flavoring of your choice)
- 2 Tbsp Milk or Cream
- Few drops of Food Colouring (optional)

### Directions

- With an electric mixer or stand mixer cream butter and sugar together
- Add other ingredients into bowl and combine until smooth and fluffy
- You can add extra milk if icing is too stiff but only a tsp at a time

### Tips:

- If icing a cake be sure to have a bowl of hot water to keep your thin metal spatula or table knife warm. This will prevent the cake from lifting up while you spread the icing.
- If using a piping bag make sure there are no air bubbles by squeezing a bit of the icing back in to the bowl. This will help to create constant pressure.



## Basic Cake Glaze

### Ingredients:

- ¼ cup butter
- 2 cups powdered sugar
- 2 tbsp milk, or more
- 1 tsp extract/flavoring

### Directions:

- Melt 1/4 cup (4 tablespoons) of butter in a saucepan or microwave.
- Sift 2 cups of powdered sugar into a medium size bowl.
- Add the melted butter to the powdered sugar.
- Add 2 tablespoons of milk.
- If desired, add 1/4 teaspoon of almond extract or 1/2 teaspoon of vanilla for flavor.
- Beat until smooth and creamy, adding a little more milk if necessary.
- Drizzle over a cooled cake.

### Tips:

- For a richer and creamier glaze, use heavy cream in place of the milk.
- Substitute citrus juice for the milk and add a little grated zest for a citrus glaze.

# Crème Brûlée

Yield: 4

## Ingredients:

2 cups heavy cream  
1/2 cup sugar  
4 large egg yolks



## Directions:

- Preheat your oven to 325 degrees Fahrenheit. Also, set a small saucepan of water (or a teapot) over low heat.
- Pour the cream into a small saucepan, along with any flavoring you'd care to infuse (vanilla, cinnamon stick, citrus peel) and bring to a boil over medium-high heat. Immediately remove the cream from the heat and allow it to steep for 10-20 minutes, then strain through a fine sieve.
- Meanwhile, whisk the sugar and yolks together in a medium bowl until they're light in color. Add the cream in a steady stream, whisking all the while. Pour the mixture into four 6-ounce ramekins. Place the ramekins into a roasting pan or baking dish.
- When ready to bake, put on an oven mitt and open the oven door. Slide a middle rack half way out and gently place the baking dish containing the ramekins on it. Carefully pour in enough hot water to come half way up the sides of the ramekins. Slide the rack back into the oven and close the door. (This will prevent curdling of the cream)
- Bake for 25-35 minutes, until the custard is just set (firm but slightly jiggle in the middle). Cool on a wire rack, cover with plastic wrap and refrigerate for several hours or up to three days.
- Half an hour before you want to serve, remove the ramekins from the refrigerator. Take off the plastic wrap and spread a healthy tablespoon of sugar evenly over the top of each custard. Using a salamander or a blow torch, melt and lightly brown the sugar. Let the crème brûlée sit for 5 minutes, and serve.

# Peanut Butter Cups

## Ingredients:

½ Cup Butter  
½ Cup Peanut Butter  
½ Cup White Sugar  
½ Cup Brown Sugar  
1 Egg  
½ tsp Vanilla  
1 ¼ Cup Flour  
1 tsp Baking Soda  
½ bag of Chocolate Chips

## Directions:

- Mix ingredients. put dough in muffin pan filling cups ½ full.
- Once you have all the dry ingredients add Butter, Peanut Butter, Egg and vanilla...and more chocolate chips if you want!
- Bake at 325° 12-14 minutes.

## Pie Crust

### Pie Crust:

2 Tbsp Sugar  
2 cups flour  
½ tsp salt  
1/3 cup lard  
1/3 cup butter  
6-7 Tbsp Ice cold water

### Pie Crust:

- place dry ingredients in a mixing bowl and cut butter & lard into the dry ingredients
- next mix one tablespoon of ice cold water into the dry ingredients at a time until the mixture is unified.
- Chill dough for 15 minutes in refridgerator
- Roll dough out in a floured surface and place in a pie dish
- Bake for 10 minutes at 450 poke fork holes in the bottom of the dough

## Sex in a Pan

### Ingredients:

#### Crust:

1 cup chopped pecans  
2 cups flour  
1 cup melted butter or margarine

#### Filling:

1 package cream cheese  
1 cup icing sugar  
1 ½ cups whipped topping

#### Topping:

1 small package instant chocolate pudding  
1 small package instant vanilla pudding  
2 ½ cups whole milk

### Directions:

#### Crust:

- Combine pecans, flour and butter and press into a 9x13 inch pan.
- Bake for 10-15 mintues at 350.
- Cool

#### Filling:

- Whip together 1 cup whipped topping, cream cheese and sugar
- Spread over cooled crust.

#### Topping:

- Beat puddings and milk until thick and spread over cream cheese mixture.
- Cover with left over whipped topping

**Refrigerate.**

# Strawberry Shortcake

Serves 6

## Ingredients:

### For shortcakes:

- 2 cups all-purpose bleached flour
- 1/2 teaspoon salt
- 1 tablespoon baking powder
- 5 tablespoons sugar, divided
- 1/2 cup butter, frozen
- 1 egg, beaten
- 1 egg white (optional)
- 1/2 cup cold cream (1/2 & 1/2, or whipping)

### To assemble:

- Berries
- 2 Tbsp sugar
- 2 Tbsp icing sugar
- 1 tsp vanilla
- 1 medium container of whipping cream



## Directions:

- Adjust oven rack to lower-middle position and preheat to 425 degrees.
- Mix flour, salt, baking powder and 3 Tbs. sugar in a medium bowl.
- Grate 2 Tbs. of the butter on the coarse holes of a box grater into dry ingredients; toss to coat.
- Repeat grating and tossing with remaining butter.
- Combine egg and half-and-half; pour into flour mixture.
- Toss with a fork to form large clumps.
- Lightly press clumps into a ball; add a teaspoon more half-and-half to the bowl if dough won't come together.
- Turn dough onto work surface; press into an 8-by-4- to 5-inch rectangle.
- Cut into 6 squares, placing them 1 inch apart on a small baking sheet. (Can be refrigerated up to 2 hours before baking.)
- Before baking, brush tops with optional egg white for a particularly attractive sheen. Sprinkle with remaining 2 Tbs. sugar.
- Bake until golden brown, about 12 to 14 minutes. Let cool until warm, 5 to 10 minutes.
- Mix berries with sugar in a bowl; let stand until sugar dissolves.
- With a hand mixer, beat cream to soft peaks, gradually adding 1 Tb. sugar, then vanilla.
- Split each cake crosswise; spoon a portion of berries over each cake bottom, then a dollop of whipped cream over berries.
- Cap with cake top and serve immediately.

# Whoopie Pies

## Cake Ingredients

- 1/2 cup shortening
- 1 cup white sugar
- 2 eggs
- 2 cups all-purpose flour
- 5 tablespoons unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 cup milk
- 1 teaspoon vanilla extract

## Filling Ingredients

- 3/4 cup shortening
- 2 cups confectioners' sugar
- 1 pinch salt
- 1 teaspoon vanilla extract

## Directions

- Preheat oven to 350 degrees F (180 degrees C).
- Grease cookie sheets.

## To Make Cake:

- In a large bowl cream shortening, sugar and egg.
- In a separate bowl sift together flour, cocoa powder, baking powder, salt, baking soda.
- Add the dry mixture to the 1<sup>st</sup> bowl alternately with milk, beating well.
- Add vanilla at the end.
- Drop by large spoonful on greased pan.
- Bake for 10-15 minutes.
- Remove to wire rack and cool completely.

## To Make Filling:

Beat together shortening, icing sugar, and salt till light.  
Add 1 tsp. vanilla.

## To Assemble:

- Spread the flat side of one cookie circle with a spoonful of filling. Top with another.



## 5 Minute Chocolate Cake

### Ingredients

4 Tbsp Flour  
4 Tbsp Sugar  
2 Tbsp Cocoa  
1 egg  
3 Tbsp milk  
3 Tbsp oil  
3 Tbsp chocolate chips  
Small splash of vanilla extract  
1 large coffee mug



### Directions:

- Add dry ingredients to mug and mix well.
- Add the egg and mix thoroughly.
- Pour in the milk and oil and mix well.
- Add the chocolate chips and vanilla and mix again
- Put mug in the microwave for 3 minutes

## Chocolate Black Forest Cake

### Ingredients:

Chocolate Cake with pudding in mix  
3 eggs beaten  
1tbsp almond flavor  
19oz cherry pie filling  
1 cup chocolate chips

### Directions:

- Mix all together well with spoon.
- Bake @ 350 degrees 50 - 60 min
- **Glaze** : melt together 1/2 c chocolate chips & 1 tbsp milk stir in 1/2c icing sugar.

# Dark Chocolate Cake

## Ingredients

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



## Cake Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Grease 3 - 9 inch round cake pans.
- In medium bowl, pour boiling water over cocoa, and whisk until smooth.
- Let mixture cool.
- Sift together flour, baking soda, baking powder and salt; set aside.
- In a large bowl, cream butter and sugar together until light and fluffy.
- Beat in eggs one at time,
- Stir in vanilla.
- Add the flour mixture alternately with the cocoa mixture.
- Spread batter evenly between the 3 prepared pans.
- Bake in preheated oven for 45 to 50 minutes.
- Allow to cool.

## Cup Cake Directions:

- Preheat oven to 350 degrees F (175 degrees C).
- Prepare muffin tins with either grease or liners
- In medium bowl, pour boiling water over cocoa, and whisk until smooth.
- Let mixture cool.
- Sift together flour, baking soda, baking powder and salt; set aside.
- In a large bowl, cream butter and sugar together until light and fluffy.
- Beat in eggs one at time,
- Stir in vanilla.
- Add the flour mixture alternately with the cocoa mixture.
- Bake in preheated oven for 25 to 30 minutes.
- Allow to cool.

# Pound Cake

## Ingredients

- 2 ½ cups butter
- 3 cups white sugar
- 5 eggs
- 1 ½ tsp vanilla extract
- ½ tsp lemon extract
- 1 cup milk
- 3 cups flour
- 1 tsp baking powder

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Grease and flour a 10 inch tube pan.
- Sift together the flour and baking powder. Set aside.
- In a large bowl, cream together the butter and sugar until light and fluffy.
- Beat in the eggs one at a time
- Then stir in the vanilla and lemon extract.
- Beat in the flour mixture alternately with the milk, mixing just until incorporated.
- Pour batter into prepared pan.
- Bake in the preheated oven for 60 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.



# Quick Apple Cake

Yield: 9 slices

## Ingredients:

- 1 egg
- ½ cup (125 mL) Sugar
- ⅓ cup (75 mL) Vegetable oil
- 3 Tbsp (45 mL) Orange or apple juice
- 1 tsp (5 mL) vanilla
- ¾ cup (175 mL) flour
- 1 tsp (5 mL) baking powder
- Pinch salt
- ⅓ cup (75 mL) brown sugar
- 1 tsp (5 mL) ground cinnamon
- 3 apples, peeled and sliced

## Directions:

- Preheat oven to 350°F (180°C)
- Grease and flour an 8 inch baking pan and cut a piece of parchment paper to fit the bottom of the pan.
- In a large bowl, beat together egg and sugar until thick and light. Beat in oil, juice and vanilla.
- In a separate bowl, combine flour, baking powder and salt. Stir into egg mixture and combine just until blended.
- In another bowl combine brown sugar and cinnamon and set aside.
- Arrange apples on top of the parchment paper in the bottom of a baking dish.
- Sprinkle with ½ of the brown sugar mixture.
- Pour cake batter on top of the apples and sprinkle with the remaining brown sugar mixture.
- Bake at 350°F (180°C) for 35 – 40 minutes or until an inserted tooth pick comes out clean. Cool in pan for 10 minutes before serving.



## Tomato Soup Cake

### Ingredients:

- 2 tbsp margarine
- 1 egg
- 1 cup sugar
- 1 tin tomato soup
- 1 1/2 cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp cloves
- 1 cup raisins
- 1/2 cup nuts (optional)



### Directions:

- Stir together Tomato Soup and baking soda. It will foam up.
- Stir well until the foam settles.
- Cream together margarine, eggs and sugar.
- In a separate bowl, stir together dry ingredients.
- Add alternately with soup mixture to the creamed mixture.
- Add raisins and nuts if using.
- Pour into greased pans.
- Bake @350 ° 35 minutes for 8x8. 50 minutes for 1 loaf pan. 15-20 minutes for muffins.

## White Cake

### Ingredients

- 1 cup white sugar
- 1/2 cup butter
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1 3/4 teaspoons baking powder
- 3/4 cup milk

### Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Grease and flour a 9x9 inch pan
- In a medium bowl, cream together the sugar and butter.
- Beat in the eggs, one at a time
- Stir in the vanilla.
- Combine flour and baking powder, add to the creamed mixture and mix well.
- Stir in the milk until batter is smooth.
- Pour or spoon batter into the prepared pan.
- Bake for 30 minutes and test with a toothpick for doneness. Tops should spring back when lightly tapped.

# Yellow Cake

## Ingredients

- 1 cup butter
- 1 ½ cups white sugar
- 8 egg yolks
- ¾ cup milk
- 1 ½ tsp vanilla extract
- 2 cups cake flour
- 2 tsp baking powder
- ½ tsp salt

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Grease and flour 2 - 8 inch round pans.
- Sift together the flour, baking powder and salt. Set aside.
- In a large bowl, cream together the butter and sugar until light and fluffy.
- Beat in the egg yolks one at a time
- Stir in the vanilla.
- Beat in the ½ flour mixture, then the milk, and then beat in the second ½ of the flour, mixing just until incorporated.
- Pour batter into prepared pans.
- Bake in the preheated oven for 25, test with a toothpick for doneness. Tops should spring back when lightly tapped.
- Cool 15 minutes before turning out onto cooling racks.



# Chocolate Chip Cookies

## Ingredients:

- 1 cup Sugar
- 1 cup Brown Sugar
- 1 cup Softened Butter
- 2 Eggs
- 1 1/2 tsp Vanilla
- 3 cup Flour
- 1 tsp Salt
- 1 tsp Baking soda
- 1 1/2 cups Chocolate chips

## Directions:

- Cream sugars butter eggs and vanilla in mixing bowl
- Sift flour, salt and baking soda together
- Add the dry ingredients in 1/2 cup increments to the butter mixture and mix on speed 2 for 30 seconds
- Stir in the chocolate chips
- Cover cookie sheet with parchment paper.
- Drop cookie dough using an ice cream scoop onto the cookie sheet
- Bake at 375 for 10 - 12 minutes
- Cool on baking sheet for 2 minutes before moving to cooling racks.

# Christmas Wreath Cookies

## Ingredients:

- 3/4 cup butter
- 1 bag marshmallows
- 7 cups corn flakes
- Green food coloring
- Blue food coloring
- Red hots

## Directions:

- Melt butter in pan.
- Add marshmallows and stir until melted.
- Add food coloring until mixture is a nice "holly" green.
- Remove from heat and pour over corn flakes in a large bowl. Mix thoroughly.
- On wax paper, form wreath-shaped cookies and decorate with red hots to look like berries.
- Butter your fingers before forming wreaths, so the marshmallow won't stick to your hands.



# Cookie Pizza

## Equipment:

Pizza stone  
Parchment Paper

## Ingredients:

Cookie or brownie Dough  
1 package of cream cheese  
1 can crushed pineapple (drained)  
2 Tbsp icing sugar  
2 bananas sliced  
2 cups fresh strawberries  
2 Tbsp dry roasted peanuts (optional)  
¼ cup chocolate topping

## Directions:

Preheat oven to cookie or brownie dough directions.

Place parchment paper over pizza stone and spread cookie dough in a circle to within ½ inch of sides of the pan and ¾ of an inch thick.

Bake cookie for an extra 5-8 minutes or until the center is no longer shiny.

Let cookie cool for 30 minutes

In a bowl combine cream cheese, pineapple and icing sugar.

Spread cream cheese mixture over cooled cookie

Top cream cheese mixture with fruit and nuts.

Sprinkle chocolate topping over fruit

Serve and enjoy.



# Dark Chocolate Chip Cookies

## Ingredients

2 cups all-purpose flour  
2/3 cup Cocoa powder  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1 cup (2 sticks) butter or margarine, softened  
1-1/2 cups sugar  
2 eggs  
2 teaspoons vanilla extract  
2 cups (12-oz. pkg.) Semi-Sweet Chocolate Chips or Dark chocolate chips  
1/2 cup coarsely chopped nuts (optional)

## Directions

- Heat oven to 350°F.
- Stir together flour, cocoa, baking soda and salt.
- Beat butter, sugar, eggs and vanilla in large bowl until fluffy.
- Gradually add flour mixture, beating well.
- Stir in chocolate chips and nuts, if desired.
- Drop by rounded teaspoons onto ungreased cookie sheet.
- Bake 8 to 10 minutes or just until set.
- Cool slightly; remove from cookie sheet to wire rack.
- Cool completely. About 4-1/2 dozen cookies.

# Gingersnaps

## Ingredients:

11 Dozen

Approx. 6 Dozen

3 cups Sugar	1 ½
2 ¼ cups shortening	1 1/8
3 eggs	1-2 Use 2 most of time, unless using XL eggs
¾ cup molasses	½
3 Tbsp ground ginger	1 ½
3 tsp cinnamon	1 ½
6 tsp baking soda	3
1 ½ tsp salt	1
6 ½ cups flour	3 ¼

## Directions:

- Cream Sugar and shortening.
- Add eggs and molasses and beat well.
- Add spices, soda, and salt. Mix well.
- Gradually add flour.
- Dough will become very stiff and may need to be mixed by hand.
- Form 1 – 1 ½ inch balls from dough.
- Roll each ball in sugar and place 2 inches apart on cookie sheet.
- Do Not Flatten.
- Bake at 350 for 12 – 15 minutes (12 for soft and chewy, 15 for snappy)

# Lemon Tea Cookies

## Ingredients

3 ¼ cups Flour  
1 ½ teaspoons baking powder  
¼ teaspoon salt  
¾ cup butter, softened  
¾ cup granulated sugar  
¾ cup powdered sugar  
½ cup Vegetable Oil  
2 large eggs  
2 teaspoons grated lemon peel  
2 teaspoons lemon extract or lemon juice  
Granulated sugar



## Directions

- MIX flour, baking powder and salt in small bowl. Cream butter, granulated sugar and powdered sugar in large bowl. Blend in oil, eggs, lemon peel and lemon extract. Stir in flour mixture. Cover and refrigerate for 2 hours.
- HEAT oven to 350 degrees F. Shape dough into 1-inch balls. Place 2 to 3 inches apart on ungreased baking sheet. Flatten to 1/8-inch thickness with bottom of glass dipped in granulated sugar.
- BAKE 10 to 12 minutes, or until edges are light golden brown. Remove cookies from pan immediately. Cool on wire rack.

## VARIATION:

- LEMON CRISPS: Follow recipe above, except shape dough into 3/4-inch balls and flatten to 1/16-inch thickness with sugar-dipped glass. Bake 7 to 9 minutes, or until edges are light golden brown.
- Lemon SOFT: Follow recipe above, except shape dough into 1 inch balls and do not flatten. Bake at 350 for 10-12 minutes.
  - Tammy's favourite way!

## Mud Pie Cookies

### Ingredients:

- ¼ cup Butter
- ¼ cup Milk
- 1 cup Sugar
- 3 Tbsp Cocoa powder
- 1 ½ cup Oatmeal
- ½ cup coconut (*you may substitute oatmeal*)
- 1 tsp vanilla

### Directions:

- In a medium sauce pan melt butter with milk and sugar.
- Bring to a boil.
- Add cocoa, coconut, oatmeal and vanilla
- Drop teaspoonfuls of mixture onto parchment or wax paper
- Let stand at least 5 minutes or until firm.



## Quick & Easy Oatmeal Chocolate Chip Cookies

### Dry Ingredients:

- 1 cup (250 ml.) Oatmeal
- 1 cup (250 ml.) All-purpose flour
- 1 cup (250 ml.) Chocolate chips
- 1 cup (250 ml.) Firmly packed brown sugar
- 1 tsp. Baking powder
- ½ tsp. Salt

### Liquid Ingredients:

- ½ cup (125 ml.) margarine
- 1 tsp. Vanilla extract
- 1 egg
- 1 Tbsp. Milk

### Directions:

- Preheat oven to 375 degrees
- Soften margarine in microwave until very soft (but not melted)
- Measure ingredients and combine in a large mixing bowl, starting with the dry ingredients and finishing with the liquid ingredients.
- Mix all ingredients thoroughly until dry ingredients are all completely moistened.
- Form walnut-sized balls (approximately 1 heaping tablespoon)
- Place on ungreased cookie sheet 2 inches (5 cm) apart
- Bake at 375 degrees for 9 minutes
- Remove immediately from oven and place sheet on a wire rack to cool
- After 5 minutes, remove cookies from sheet with metal spatula and place directly on wire racks to finish cooling.

# Peanut Brittle Cookies

## Ingredients:

½ cup (125 mL) Shortening  
½ cup (125 mL) light brown sugar, packed  
¼ cup (50 mL) granulated sugar  
1 tbsp (15 mL) vanilla extract  
1 egg  
1 ¼ cups (300 mL) Flour  
½ tsp (2 mL) each; baking soda and salt  
1 pkg (300 g) Peanut Butter Chips, divided  
1 cup (250 mL) SKOR® Toffee Bits  
¾ cup (175 mL) unsalted peanuts

## Directions:

- Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
- In a large bowl, beat shortening with sugars and vanilla until creamy.
- Beat in egg.
- Add flour, baking soda and salt, mixing until incorporated.
- Stir in 1 cup (250 mL) peanut butter chips, all toffee bits and all peanuts.
- Drop mixture by rounded tablespoons (15 mL) onto prepared baking sheets, about 2" (5 cm) apart.
- Bake each sheet in preheated oven 10 - 12 minutes or until deep golden brown and just set.
- Cool on sheet, 3 minutes.
- Remove to wire racks and cool completely.
- Melt remaining peanut butter chips in microwave on High (100%) about 45 seconds.
- Drizzle over cooled cookies.



# Pumpkin Cookies

## Ingredients:

½ cup Butter/Margarine  
1 cup Pumpkin  
1 cup Sugar  
2 1/8 cups Flour  
1 tsp Baking Soda  
1 tsp Baking Powder  
1 tsp Cinnamon  
¼ tsp Salt

## Directions:

- Cream butter squash and sugar.
- Mix dry ingredients together and combine.
- Drop tablespoons size cookies on a non-greased sheet
- Bake at 350 degrees for 15 – 20 minutes
- Frost while warm – not hot

## Frosting:

- 6 Tbsp butter – brown in pan
- 3 Tbsp hot water
- 1 tsp vanilla
- Pour over powdered sugar (about 1 ½ - 2 cups)

Makes approx. 2 ½ dozen



# Raspberry Shortbread Thumbprints

## Ingredients:

1 cup unsalted butter, softened  
2/3 cup sugar  
1/4 teaspoon salt  
1/2 teaspoon vanilla extract  
2 cups all-purpose flour  
1/2 cup raspberry jam



## Directions:

- Preheat oven to 350 degrees F (175 degrees C).
- In a medium bowl, cream together butter, sugar and salt until smooth.
- Mix in 1/2 teaspoon vanilla extract.
- Mix in flour until dough comes together.
- Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets.
- Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.
- Bake for 14 to 18 minutes in preheated oven, or until lightly browned.
- Let cool 1 minute on the cookie sheet.

# Shortbread

## Ingredients:

1 cup butter  
1 & 1/2 cup flour  
1/2 cup icing sugar

## Directions:

- Combine all ingredients and beat for 10 minutes.
- The secret is in the beating.
- Drop from teaspoon onto cookie sheet and bake at 350 for 17 minutes in my oven (or until the edges turn golden brown).



## SPECIAL "K" COOKIES

### Ingredients:

- 2 cup sugar
- 1 cup butter
- 1 cup cooking oil
- 2 eggs
- 2 cup Special "K" cereal, crushed
- 1 tsp vanilla
- 1 ½ tsp soda
- ½ tsp salt
- 4 cup plain flour
- ½ cup coconut or tsp. coconut flavoring

### Directions:

- Mix all ingredients together
- Drop by teaspoonfuls on cookie sheet (ungreased).
- Bake at 350 degrees for 9 or 10 minutes.
- Do not brown.

## Rolled Sugar Cookies

### Ingredients:

- 1 ½ cups butter, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt



### Directions:

- In a large bowl, cream together butter and sugar until smooth.
- Beat in eggs and vanilla.
- Stir in the flour, baking powder, and salt.
- Cover, and chill dough for at least 15 minutes in the freezer or for 1-24 hours in the refrigerator.
- Preheat oven to 400 degrees F (200 degrees C).
- Roll out dough on floured surface 1/4 to 1/2 inch thick.
- Cut into shapes with any cookie cutter.
- Place cookies 1 inch apart on cookie sheets with parchment paper
- Bake 6 to 8 minutes in preheated oven.
- Cool completely then decorate with icing

# Berry Cheesecake Bars

## Ingredients:

No-Stick Cooking Spray  
1 cup graham cracker crumbs  
2 tablespoons light margarine, softened  
2 (8 oz.) packages reduced fat cream cheese, softened  
1 (14 oz.) can Sweetened Condensed Milk  
2 large eggs  
1/3 cup lemon juice  
1 teaspoon vanilla extract  
2 tablespoons Flour  
1 cup Seedless berry Jam

## Directions:

- HEAT oven to 350°F. Coat 13x9-inch baking pan with no-stick spray.
- MIX together graham cracker crumbs and margarine with a fork until evenly moistened. Press evenly into bottom of prepared pan.
- BEAT cream cheese until smooth using an electric mixer. Gradually beat in sweetened condensed milk. Add eggs, lemon juice, vanilla and flour. Mix well. Pour over graham cracker crust.
- STIR jam until smooth. Drop by small spoonfuls over surface of filling. With a knife, swirl jam gently through filling to create marble effect.
- BAKE 25 to 30 minutes or until center is set. Cool to room temperature. Chill.



## Blond Brownies

### Ingredients:

- 1 cup sifted flour
- ½ tsp baking powder
- ½ tsp soda
- ½ tsp salt
- ½ cup chopped nuts
- 1/3 cup butter
- 1 cup firmly packed brown sugar
- 1 egg – slightly beaten
- 1 tsp vanilla
- ½ package of chocolate chips

### Directions:

- sift flour, add baking powder and soda and sift again.
- add nuts, mix well
- melt butter, add sugar and mix well and cool
- add egg and vanilla
- add flour mixture a small amount at a time
- put mixture in a 9 inch greased square pan
- sprinkle chocolate chips over top
- bake at 350 for 20-25 minutes

## Brownies

### Ingredients

- 1/2 cup butter
- 2 squares unsweetened chocolate
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla extract
- 3/4 cup flour
- 1/2 pinch salt

### Directions:

- Preheat oven to 350 degrees F (180 degrees C). Grease and flour an 8x8 inch baking pan.
- Melt the butter over medium heat.
- Remove from heat and stir in the chocolate until smooth.
- Beat in the eggs one at a time, then stir in the sugar and vanilla.
- Combine the flour and salt; gently stir into the mixture until just blended.
- Spread evenly into the prepared pan.
- Bake for 25 to 30 minutes in the preheated oven, until brownies begin to pull away from the sides of the pan.



# Cheesecake-Swirled Brownies

Makes 16 2-inch square, thick brownies

## Brownie batter Ingredients

1/2 cup butter cut into pieces  
3 ounces unsweetened chocolate, chopped  
1 cup sugar  
2 large eggs  
1/2 teaspoon vanilla extract  
2/3 cup all-purpose flour



## Cheesecake batter Ingredients

8 ounces cream cheese, well softened  
1/3 cup sugar  
1 large egg yolk  
1/4 teaspoon pure vanilla extract  
**Plus:** 1/2 cup semisweet chocolate chips

## Brownie batter Directions:

- Put oven rack in middle position and preheat oven to 350°F.
- Butter an 8-inch square baking pan.
- Heat butter and chocolate in a small saucepan — over moderately low heat, whisking occasionally, just until melted.
- Remove from heat and pour over sugar, eggs, vanilla, and a pinch of salt combined in mixer bowl
- Mix in flour until just combined and spread in baking pan.

## Cheesecake batter Directions:

- Mix together cheesecake batter ingredients in electric mixer until smooth.
- Dollop over brownie batter, then swirl in with a butter knife.
- Sprinkle chocolate chips over cheesecake/brownie batter swirl.

## Bake:

- Bake until edges are slightly puffed and center is just set, about 35 minutes.
- Serve warm or at room temperature.

## Slicing tip:

*I like to chill my brownies until they're almost frozen before cutting them. It makes it much easier to get a clean slice.*

# DATE SQUARES

## INGREDIENTS:

1 1/2 cup flour  
1 1/2 cup rolled oats  
1 cup brown sugar, packed  
1/2 cup butter, melted  
1/2 tsp baking soda  
Pinch of salt

## FILLING:

1 pkg dates, cut small  
1 cup cold water  
1 Tbsp brown sugar

## DIRECTIONS:

- Mix flour, oats, sugar, butter, soda, and salt
- Press half of mixture in square pan.
- Combine ingredients for filling in saucepan.
- Let boil until soft.
- Put filling on top of mixture in pan.
- Add remaining mixture and press down with hands.
- Bake at 350 degrees for 20 minutes.



# Lemon Squares

Yield: 16 - 2 inch squares

## Ingredients

### CRUST:

- 1/2 cup butter, room temperature
- 1/4 cup confectioner's (powdered or icing) sugar
- 1 cup all purpose flour
- 1/8 teaspoon salt (pinch)

### FILLING:

- 1 cup white sugar
- 2 large eggs
- 1/3 cup fresh lemon juice (approximately two large lemons)
- 1 tablespoons grated lemon zest (2 lemons)
- 2 tablespoons all purpose flour

### TOPPING:

- Confectioner's (powdered or icing) sugar
- Lemon Zest - The yellow outer rind of the lemon that contains the fruit's flavor and perfume.



*TIP: Always remove the zest first before halving and squeezing the lemon. Use a fine strainer to remove the seeds and pulp from the juice.*

## Directions:

- Preheat oven to 350 degrees F and place rack in center of oven.
- Grease with butter (or use a cooking spray) a 8 x 8 inch (20 x 28 cm) pan.
- **FOR CRUST:**
  - In the bowl of your electric mixer, or with a hand mixer, cream the butter and sugar until light and fluffy.
  - Add the flour and salt and beat until the dough just comes together.
  - Press into the bottom of your greased pan and bake for about 20 minutes, or until lightly browned.
  - Remove from oven and place on a wire rack to cool while you make the filling.
- **FOR FILLING:**
  - In your electric mixer, or with a hand mixer, beat the sugar and eggs until nice and smooth.
  - Add the lemon juice and zest and stir to combine.
  - Fold in the flour.
  - Pour the filling over the shortbread crust and bake for about 20 minutes, or until the filling is set.
  - Remove from oven and place on a wire rack to cool.
- **FOR SERVING:**
  - Cut into squares or triangles and dust with powdered sugar.
  - These are best eaten the day they are made but can be covered and stored in the refrigerator for a day or two.