Easy Saltine Cracker Candy

This is a quick and easy chocolate “toffee” candy made with saltine crackers and sprinkled with nuts

Yield:

18 servings

Ingredients:

4 ounces saltine crackers
1/2 cup (1 stick) butter
1 cup packed brown sugar
1 1/2-2 cups (9-12 ounces) semi-sweet chocolate chips
1 cup peanut halves, optional

Instructions:

1. Liberally grease a 10 x 15-inch jelly roll pan. Lay saltine crackers in pan in a single layer. Preheat oven to 375 degrees.

2. In a saucepan over medium heat, combine butter and brown sugar. Bring to a boil, stirring constantly, and boil for 3 minutes. Remove from heat and pour over saltines.

3. Bake at 375 degrees for 5-7 minutes, until toffee is bubbly.

4. Remove from oven and sprinkle chocolate chips over the top. Allow to set for 5 minutes or until the chocolate chips are melted, then spread across the crackers with a knife. Sprinkle peanuts on top if using.* Allow candy to cool, and then chill before breaking into pieces.



Almond Chestnut Biscotti

An aromatic semi-sweet biscotti with almond, vanilla, and chestnut flavors, baked to a light dry texture

Yield:

2-3 dozen slices

Ingredients:

1 + 1/2 cups fresh drinking water
2 tablespoons (dry) chestnut flavored black tea
1 1/2 cups sugar
3/4 cup oil
4 eggs
1 1/2 tablespoons double-strength vanilla extract
1 1/2 tablespoons almond extract
5 to 5 1/2 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
1 cup coarsely chopped almonds

Instructions:

1. Bring water to a near-boil. Pour one cup of the hot water into a heat-safe measuring container (I use a glass measuring cup) and allow to stand for several minutes until measuring container is hot. Discard the cup of hot water.

2. Measure 2 tablespoons of (dry) chestnut tea leaves into the pre-heated measuring cup. Add the remaining 1/2 cup of freshly heated water. Allow tea to brew for 3 minutes; strain*. The result should be approximately 1/4 cup of strong tea.

3. In a large mixing bowl, beat sugar, oil, and tea. Add eggs and extracts and stir gently until completely mixed.

4. Add 4 cups of the flour, the salt, baking powder, and the almonds. Mix into a thick batter, adding the rest of the flour as needed. Batter should be very thick but still able to be stirred.

5. Grease two 10 x 15-inch jelly roll pans or cookie sheets. Spread half of the batter on each sheet: begin by using your mixing spoon to spread the batter in a 3 or 4-inch wide strip the length of the cookie sheet. Continue adding batter, on the strip, making a mound of batter about 2 inches high and 4 or 5 inches wide, running the length of the sheet (about 14 inches).

6. Bake at 350 degrees for 30-40 minutes, until top seems dry and edges are browned. Rotate sheets half way through baking.

7. After baked, remove from oven and reduce temperature to 325 degrees. Allow loaves to cool on the sheets for about 10 minutes. Remove loaves, one at a time, to a cutting board. Using a serrated knife, gently slice loaves into 3/4-inch slices. Place slices, cut side down, back onto the sheets.

8. Return sheets to the oven and bake for an additional 20-30 minutes or until dry, turning pieces once midway through baking. Biscotti should be lightly browned and rather dry. Remove from sheets to wire racks and allow to completely cool for a crunchy, dry biscotti.



This recipe is from Tammy’s Recipes.

Ginger Snap Cookies

Spice and molasses combine to give these gingersnap cookies a wonderful aroma and taste!

Yield:

2 1/2 dozen

Ingredients:

1/2 cup melted butter
1 cup sugar
1 egg
1/2 cup molasses
2 cups flour
1 teaspoon baking soda
1 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon salt

Sugar, for rolling

Instructions:

1. Beat butter and sugar together; add egg. Beat well. Stir in molasses. Add dry ingredients.

2. Shape 1-inch balls and roll in sugar. Place on a lightly greased cookie sheet.

3. Bake at 350 degrees for 8-10 minutes or until done.



This recipe is from Tammy’s Recipes.

Double Chocolate Italian Cheesecake

A chocolate crust with a layer of creamy white chocolate cheesecake followed by a layer of dark chocolate cheesecake, topped with a semi-sweet chocolate glaze

Yield:

16 servings

Ingredients:

Crust Ingredients:

1 cup chocolate graham cracker crumbs
3 tablespoons melted butter
2 tablespoons sugar

Cheesecake Ingredients:

32 ounces cream cheese, softened
1/2 cup heavy whipping cream
4 tablespoons butter, softened
1 1/3 cups sugar
2 teaspoons vanilla extract
4 eggs
6 ounces bittersweet (or semi-sweet) chocolate, melted and cooled to just above room temperature
6 ounces white chocolate, melted and cooled to just above room temperature

Glaze Ingredients:

8 ounces semi-sweet chocolate, chopped
3/4 cup (1 1/2 sticks) butter
1 1/2 tablespoons light corn syrup

Instructions:

1. Combine crust ingredients in a mixing bowl. Pour mixture into a greased 9-inch springform pan and press flat. Wrap the bottom and outside of the pan with foil. We recommend two layers of extra-wide heavy-duty foil. We also use a rectangular piece of cardboard (4-6 inches long and 2-3 inches wide) placed between the latch (on the outside of the springform) and the foil, to prevent the latch from piercing

the foil.

2. Perheat oven to 325 degrees. Put softened cream cheese, whipping cream, softened butter, and sugarÂ in a large bowl. Mix at medium-low speed just until smooth. Stir in vanilla. Add eggs one at a time and mix on low speed until blended.

3. Divide cream cheese mixture evenly into two bowls. Add melted bittersweet chocolate to one, stirring to mix. Add melted white chocolate to the other, stirring to mix.

4. Pour white chocolate cheesecake batter into prepared pan, smoothing into a flat layer. Gently spoon bittersweet chocolate in a layer over the white chocolate batter. Place springform pan in a large shallow roaster or broiler pan. Fill pan with an inch of hot water.

5. Bake 60-80 minutes or until edges are puffed and top looks dull and is dry to the touch. Center should move slightly when side of pan is tapped. Turn off oven. Let cheesecake stand in oven for an hour. Cool to room temperature; refrigerate overnight.

6. Make glaze by melting chocolate and butter over medium heat, stirring occasionally. Remove from heat and stir in corn syrup. Allow glaze to cool slightly (to about 80 degrees).



This recipe is from Tammy’s Recipes.

Lemon Glazed Gingerbread

A simple and hearty gingerbread square made with whole wheat flour and molasses which give it substance and sweetness, making the perfect snack

Yield:

12 pieces

Ingredients:

Gingerbread Ingredients:

1 cup whole wheat flour
3/4 cup all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1 egg, lightly beaten
1/2 cup molasses
1/3 cup vegetable oil
1/2 cup boiling water

Lemon Glaze Ingredients:

1/2 cup powdered sugar
2 tablespoons lemon juice
1/2 teaspoon grated lemon peel

Instructions:

1. To make the gingerbread, begin by sifting together the dry

ingredients.

2. Stir in the remaining gingerbread ingredients one by one, in the order they are listed.

3. Spread mixture into a greased and floured 8-inch square baking pan.

4. Bake at 350 degrees F for about 25 minutes or until gingerbread tests done with a toothpick.

5. While gingerbread is baking, mix together the ingredients for the lemon glaze.

6. When the gingerbread is removed from oven, immediately poke holes in the surface with a wooden pick and pour on glaze. (Dotting the surface allows the glaze to seep in evenly into the gingerbread.)



This recipe is from Tammy’s Recipes.

Banana Pineapple Bread

A soft, moist homemade quick bread with banana and pineapple

Yield:

2 loaves

Ingredients:

3 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
3/4 teaspoon salt
3 eggs
2 cups sugar
1 cup oil
2 teaspoons vanilla extract
2 cups mashed bananas (about 4 medium bananas)
1 cup crushed pineapple (with the excess liquid drained; this is almost the amount in a 15-ounce can of pineapple)

Instructions:

1. In large mixing bowl, combine flour, baking soda, cinnamon, and salt.

2. In another mixing bowl, beat together the eggs and sugar. Add remaining ingredients, beating until well mixed.

3. Pour wet ingredients into bowl of dry ingredients and stir until moistened. Don’t over-beat.

4. Pour batter into two greased and floured loaf pans (use smaller loaf pans – 6×3-inch, or use several mini loaf pans). Bake at 350 degrees for 60 minutes or until loaves test done.



This recipe is from Tammy’s Recipes.

Whole Wheat Peanut Butter Oatmeal Chocolate Chip Cookies

Hearty homemade cookies made with whole wheat flour, peanut butter, oatmeal, and chocolate chips for an all-around great cookie treat!

Yield:

3-4 dozen cookies

Ingredients:

1 cup shortening or softened butter
1/3 cup peanut butter
3/4 cup brown sugar
3/4 cup granulated sugar
2 eggs
1 teaspoon vanilla

1 1/2 cups whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups quick oats
12 ounces (2 cups) chocolate chips

Instructions:

1. Cream butters and sugars in a large bowl. Add eggs and vanilla, stirring until smooth.

2. In a medium-sized mixing bowl, combine flour, soda, salt, and oats. Add to creamed mixture and stir to make a thick cookie dough. Add chocolate chips, mixing with hands if necessary.

3. Roll dough into 1 1/2-inch balls and place on greased cookie sheets. Press to flatten tops. Bake at 375 degrees for 10-15 minutes, until cookies are browned and cooked to your liking.



This recipe is from Tammy’s Recipes.

Whole Wheat Oatmeal Cookies

A soft whole wheat cookie with oatmeal, sweetened with molasses and honey

Yield:

3-4 dozen cookies

Ingredients:

1 1/2 cups whole wheat flour
1/2 cup brown rice flour (or whole wheat flour)
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1 1/4 cups rolled oats
6 tablespoons butter, softened
2 eggs
1/2 cup honey
1/4 cup molasses
1 teaspoon vanilla
1-2 cups (total) chocolate chips, nuts, or sunflower seeds, optional

Instructions:

1. Combine flour, baking powder and soda, cinnamon, and oats. Set aside.

2. In a large mixing bowl, cream butter, eggs, honey, molasses, and vanilla. Add dry ingredients and mix, using hands if needed. Add any optional ingredients and drop by teaspoonful onto lightly greased cookie sheets, or, roll dough into balls and press lightly.

3. Bake at 350 degrees for 15 minutes, or until cookies are done. Remove from oven, wait 5 minutes, and then remove to wire rack to cool.



This recipe is from Tammy’s Recipes.

Butter Tarts

Individual-serving tarts with a flaky cream cheese crust, filled with a chewy sweet mixture of nuts and coconut or raisins

Yield:

24 tarts

Ingredients:

Dough Ingredients:

8 ounces cream cheese
1 cup (2 sticks) butter (cold)
2 cups flour

Filling Ingredients:

2 eggs, lightly beaten
1 cup brown sugar
1/2 cup corn syrup
1 tablespoon vinegar
1 teaspoon vanilla
1/2 cup (1 stick) melted butter
2 cups chopped nuts, raisins, or shredded coconut

Instructions:

1. Place dough ingredients in a medium mixing bowl and mix. Since butter is cold, cut in until crumbly and continue mixing until mixture forms a dough, using hands if necessary.

2. Portion dough into 24 small balls. Lightly grease muffin tins and place one ball of dough in each cup. Press dough up onto cup sides, making a little “bowl” or “cup” shape.

3. Put all filling ingredients into a separate bowl and mix until well-blended. Spoon filling evenly into the individual cups. Top with additional nuts, raisins, or coconut if desired.

4. Bake tins at 350 degrees for 15-20 minutes, until filling is slightly solidified (it will set a little more once out of the oven, but should still be slightly liquid once done).



This recipe is from Tammy’s Recipes.

Cranberry Roll-Up Freezer Cookies

Vanilla shortbread cookie dough, rolled and filled with homemade cranberry sauce; frozen and then sliced and baked

Yield:

About 3 dozen small cookies

Ingredients:

Cookie Dough Ingredients:

1/2 cup (1 stick) butter, softened
3/4 cup sugar
1 egg
1 teaspoon vanilla
2 cups flour
1/4 teaspoon salt

1 1/2 teaspoons cardamom, optional

Cranberry Filling Ingredients:

2 cups fresh cranberries, rinsed
1/4 cup sugar
1/2 cup water, divided
1 1/2 tablespoons cornstarch
1 teaspoon orange zest, optional

Instructions:

1. In a mixing bowl, cream together the butter and sugar. Add egg and vanilla, stir well.

2. In a separate bowl, combine flour, salt, and cardemom (if using). Add to creamed mixture and mix well. Divide dough in half and wrap each piece in plastic wrap. Refrigerate for 2 hours or up to 2 days.

3. Mix 1/4 cup of water with the cornstarch and set aside. Put remaining cranberry filling ingredients into a saucepan and heat on medium heat, stirring, until berries are popped. Add water/cornstarch mixture and continue heating and stirring until mixture is a thickened chunky cranberry sauce. Set aside to cool.

4. On a clean surface, sprinkle confectioner’s sugar and roll each half of the dough into a 12×7-inch rectangle. Spread half of the cranberry mixture on each rectangle, to within 1 inch of the edges.

5. Roll dough gently, starting at one of the 12-inch (wide) sides (rather than at the 7-inch ends). Pinch edge and ends to seal. Carefully transfer each log to a sheet of waxed paper and wrap, securing with masking tape. Wrap each log in foil. Place in freezer for at least 1 day and up to 4 months.

6. When ready to bake cookies, remove from freezer and slice frozen logs into 1/3-inch slices using a sharp knife. Place

frozen slices on greased cookie sheets and bake 15-20 minutes at 400 degrees, until done. (Edges will be only slightly browned, if at all.) Remove from cookie sheet after about 5 minutes and place on wire racks to cool.



This recipe is from Tammy’s Recipes.