

Hot Chocolate

Homemade milky hot chocolate

Yield:

6 cups

Ingredients:

6 cups milk

2/3 cup sugar

1/2 cup baking cocoa (unsweetened)

Marshmallows or whipped cream, for serving

Instructions:

1.
Combine sugar and cocoa in 2-quart (or larger) pan, whisking to remove lumps. Whisk milk into mixture, starting with 1/2 cup of milk and gradually adding the rest.
2. Heat on medium heat, stirring frequently, until milk is hot (but not boiling).
3. Ladle into mugs and top with marshmallows or whipped cream if desired.



Additional Notes:

To make oneÂ serving of hot chocolate:

Stir together 3 teaspoons of baking cocoa and 4 teaspoons of sugar. Add about a tablespoon of milk and mix. Add remaining milk to fill mug; stir. Microwave for 1 1/2 minutes or until hot. Stir and enjoy!



Hot Chocolate

This recipe is from Tammy's Recipes.

Mint Hot Cocoa

A homemade hot chocolate with a sweet minty flavor

Yield:

4 cups

Ingredients:

4 cups milk

1/3 cup sugar

1/3 cup baking cocoa (unsweetened)

4 starlight mints (remove wrappers, of course)

Instructions:

1. Combine sugar and cocoa in a 2-quart saucepan. Whisk in milk and heat over medium heat, stirring frequently, until warm.

2. Add the four starlight mints and continue heating and stirring until hot chocolate is hot (but not boiling!) and mints are melted.

Additional Notes:

To make one serving of mint hot cocoa:

Combine 1 tablespoon of sugar and one tablespoon of baking cocoa in a mug. Stir. Add about 2 tablespoons milk, stirring to remove any lumps. Add remaining milk and stir. Microwave for 1 1/2 minutes until milk is hot (but not boiling). Add one starlight mint and stir until dissolved.



Mint Hot Cocoa

This recipe is from Tammy's Recipes.

Eggless Egg Nog

A smooth, creamy, spicy "egg nog", made with milk and cream, vanilla pudding, nutmeg, and cinnamon

Yield:

8 servings

Ingredients:

2 quarts (8 cups) cold pasturized milk

1 package (3.5 ounces) instant vanilla pudding mix

1/4 cup sugar

1 teaspoon nutmeg

3/4 teaspoon cinnamon (optional)

1 teaspoon vanilla*

1 cup heavy whipping cream

Instructions:

1. Pour pudding into a pitcher or jug with a tight-fitting lid;

an empty

gallon milk jug works very well. If using an empty milk jug you may want to use a funnel.

2. Add milk and shake until pudding powder is thoroughly mixed and dissolved, about 2 minutes.

3. Mix sugar, nutmeg, and cinnamon in a small cup or bowl. Stirring

the mixture with a spoon will allow you to use the sugar as an abrasive

to break up the spices and allow them to mix smoothly into your nog.

4. Add sugar and spice mixture as well as the vanilla to the milk and pudding mixture. Stir or shake vigorously.

5. Add heavy whipping cream and stir thoroughly.



Eggless Egg Nog

Strawberry Orange Julius

A creamy strawberry orange smoothie with milk and a hint of vanilla

Yield:

2-3 servings

Ingredients:

3 ounces frozen orange juice concentrate

1/2 cup milk*

1/2 cup water

2 tablespoons sugar

1 teaspoon vanilla extract

1/2 banana, optional

1 cup frozen strawberries

6 regular-sized ice cubes (or until desired consistency)

Instructions:

1. Blend together orange juice concentrate, milk, water, sugar, vanilla, and banana (if using) for 1 minute.
2. Add strawberries and blend for a couple minutes, until smooth.
3. Add ice cubes to blender, one at a time, blending after each one until smooth. You don't want chunks of ice in your smoothie! ☐



Strawberry Orange Julius

This recipe is from Tammy's Recipes.

Almond Joy Hot Chocolate

A creamy hot cocoa with vanilla, almond, and coconut essence

Yield:

4 cups

Ingredients:

1/3 cup baking cocoa powder

1/2 cup + 3 tablespoons sugar

4 cups whole milk

1 teaspoon vanilla

1 teaspoon almond extract

1 teaspoon coconut extract

Instructions:

1. Combine baking cocoa and sugar in a bowl; using a spoon, mix, paying special attention to break apart all cocoa clumps.

2. Add dry mixture to a large pan and add 1/3 cup milk to mixture.

With a spatula or whisk, thoroughly mix until a smooth texture.

3. Slowly stir in the remaining milk.

4. Stir in the vanilla and extracts.

5. Pour mixture into a saucepan or stock pot and heat at medium. Stir frequently and do NOT bring to a boil.

6. When hot, ladle into mugs. Enjoy!



Almond Joy Hot Chocolate

This recipe is from Tammy's Recipes.

Dark Chocolate Cheesecake (baked)

A rich, creamy cheesecake bursting with dark, rich semi-sweet chocolate

Yield:

16

Ingredients:

Crust

1 1/2 cups graham cracker crumbs*

6 Tablespoons butter, melted

3 Tablespoons sugar

Filling

6 oz. semi-sweet chocolate

12 Tablespoons cocoa powder (baking cocoa)

4 Tablespoons butter

28 ounces cream cheese, room temperature (4 1/2 8 oz.

packages)

1 cup sugar**

2 teaspoons vanilla extract

4 eggs, room temperature

3/4 cup sour cream (6 oz.)

Optional: 1 Tablespoon cornstarch mixed in 1 Tablespoon cold water

Instructions:

1. Preheat oven to 350 degrees. Place a metal or glass bowl on the bottom rack with bottled water.

2. Crust: Mix the graham cracker crumbs, melted butter, and sugar.

Grease a 9 inch springform pan (sides and bottom) and press the graham

cracker mixture evenly along the bottom of the springform pan.

3. Mix the baking cocoa and butter until smooth. Then add the mixture

and semi-sweet chocolate chips to a sauce pan on low on the stove and

cover. Stir mixture periodically until all the chips are melted and the

mixture is mixed.

4. In a large bowl beat the cream cheese with a mixer until smooth.

Add vanilla and sugar. Slowly add one egg at a time while beating with

an electric mixer on low, doing a scrape down of the bowl with a

spatula periodically. Add and mix in sour cream. (Optional: Also add

cornstarch mixture and mix in).

5. Slowly beat in chocolate mixture—beat just enough to mix in evenly.

6. Pour into crust.

7. Bake for 60-80 minutes, depending on desired doneness***

8. Cool and then remove rim. Refrigerate before serving. Best served 24 hours or longer after you begin refrigeration.****

Additional Notes:

* You can use chocolate cookies for the crust if you desire a dish with even more chocolate flavor.

** You you prefer sweeter chocolates you may wish to add more sugar (double). The recipe is very deep and rich and not overly sweet.

*** 60 minutes is sufficient for us, but ovens vary and with such a thick cake your results may vary. You may find at 60 minutes your cake is more moist texture; if too soft and creamy for your liking try 80 minutes for a more solid cake. Note that you may need to cover the cake to prevent over browning. A compromise may be 60 minutes and try turning off the oven and opening the oven door and allowing the cake to sit in the oven for 15 minutes before removing to cool. 60 minutes works for us, but with such a dense, thick cake you may need some minor adjustments.

**** You can freeze slices of the cheesecake. Place in the fridge the night before serving to thaw.



Dark Chocolate Cheesecake (baked)

This recipe is from Tammy's Recipes.

Basic Cheesecake

Creamy vanilla cheesecake, waiting to be topped with your favorite fruit

Yield:

8 servings

Ingredients:

12 ounces cream cheese, softened

4 ounces (1/2 cup) sour cream

3/4 cup sugar

2 eggs

1 teaspoon vanilla

one 9-inch graham cracker crust* Instructions:

1. In a large bowl, beat cream cheese, sour cream, sugar, eggs, and vanilla until smooth.

2. Pour into crust and bake for 45 minutes at 350 degrees. Remove from the oven and let cool.

3. Chill for at least 4 hours or up to two days before serving. Top with fruit topping (photo shown with cherry topping), whipped cream, or just eat plain!

Additional Notes:

*You

can make your own crust by combining 1 cup graham cracker crumbs, 2 tablespoons sugar, and 4 tablespoons melted butter. Press into the bottom of your dish and fill as directed.

This basic cheesecake recipe was one of the first recipes we added to this website! It's easy and delightfully creamy.



Basic Cheesecake

This recipe is from Tammy's Recipes.

Olivia's Cheesecake

A rich, nutty cheesecake with pretzel crust

Yield:

16 servings

Ingredients:

Crust:

1 1/2 cups crushed pretzels

1/3 cup butter or margarine, melted

Filling:

40 ounces (5 [8oz.] packages) cream cheese

1 1/2 cups sugar

3/4 cup creamy peanut butter

2 teaspoons vanilla

3 eggs

1 cup peanut butter chips

1 cup semi-sweet chips

Topping:

8 ounces (1 cup) sour cream

3 tablespoons creamy peanut butter

1/2 cup sugar

1/2 cup finely chopped unsalted peanuts

Instructions:

1. To make crust: mix together crushed pretzels and butter or margarine. Press into bottom of a 10-inch springform pan.
2. Beat cream cheese and sugar well. Add peanut butter and vanilla, beat. Add eggs beating just to combine.
3. Stir in chips. Pour over crust and bake 50-55 minutes or until center is almost set. Cool 15 minutes but leave oven on.
4. Mix first 3 topping ingredients together until smooth. Spread on cake and sprinkle with peanuts. Return to oven for 5 minutes.
5. Cool on a rack 10 minutes and run knife around edge of pan. Cool another hour before refrigerating overnight. When slicing, dip knife in warm water inbetween cutting and wipe off so you don't get a pile up around each slice.



Olivia's Cheesecake

This recipe is from Tammy's Recipes.

Lemon Meringue Cheesecake

Creamy lemon cheesecake pie topped with whipped cream or meringue rivals lemon meringue pie

Yield:

8 servings

Ingredients:

12 oz cream cheese, softened

4 oz sour cream

3/4 c sugar

2 eggs

2 T fresh lemon juice

Zest of one lemon

one

9-inch graham cracker pie crust (You can make your own by combining 1 c

graham cracker crumbs, 2 T sugar, and 4 T melted butter)

Whipped cream, for topping

Instructions:

1. In large bowl, beat cream cheese, sour cream, sugar, and

eggs. Add lemon juice and zest, and beat until smooth.

2. Pour into pie crust and bake at 350 degrees for 40-45 minutes. Remove from oven and let cool.

3. Chill for at least 4 hours before serving. Top with whipped topping to serve.



Lemon Meringue Cheesecake

This recipe is from Tammy's Recipes.

Vanilla Raspberry Cheesecake

A smooth creamy cheesecake with a pink raspberry layer hiding inside

Yield:

12 servings

Ingredients:

Crust Ingredients:

1 cup graham cracker crumbs
4 tablespoons butter
2 tablespoons sugar

Cheesecake Ingredients:

24 ounces cream cheese, softened
1 1/4 cups sugar
3 eggs, at room temperature
1/2 tablespoon cornstarch
1/2 tablespoon cold water
1/2 tablespoon vanilla
1/2 cup sour cream
1 cup raspberries, mashed
1 tablespoon sugar
1/2 tablespoon cornstarch
1/2 tablespoon water

Instructions:

1. In small saucepan, heat raspberries with 1 tablespoon sugar until boiling.
2. In small bowl, mix 1/2 tablespoon cornstarch with 1/2 tablespoon water. Add to hot mixture, stirring quickly to avoid lumps. Set aside to cool.
3. In small saucepan, melt 4 tablespoons butter. Add 2 tablespoons sugar and the graham cracker crumbs. Mix thoroughly and then press into the bottom of a greased 8" springform pan.
3. In mixing bowl, combine cream cheese and sugar, stirring until smooth. Add eggs one at a time, mixing gently with each addition.

4. In small bowl, mix 1/2 T cornstarch with 1/2 T water. Add to cream cheese mixture and stir.

5. Divide batter in half. Add the cooled raspberry mixture to one half; add 1/2 tablespoon vanilla and 1/2 cup sour cream to second half.

6. Pour 1/2 of vanilla batter into prepared pan, covering the crust.

Carefully spread the raspberry batter on top, using a ladle or wide spoon. Finish by carefully spreading the rest of the vanilla batter on top.

7. Bake at 350 degrees for 30 minutes. Move temperature down to 325 degrees, cover loosely with foil, and bake 45 minutes longer.

8. After your cheesecake is finished baking, turn off oven, open the oven door, and allow to cool in oven for 15 minutes before removing to cooling rack. Chill at least 4 hours before serving.



Vanilla Raspberry Cheesecake

This recipe is from Tammy's Recipes.