Double Chocolate Cookies

Moist and chewy, these rich chocolate cookies are bursting with cocoa and chocolate chips!
Yield:

4 dozen cookies
Ingredients:

2 cups sugar
1 1/4 cups margarine or butter
2 eggs
3/4 cup cocoa
2 cups flour
2 tsp vanilla
1/2 teaspoon salt
1 teaspoon baking soda
1 cup chocolate chips
Instructions:

1. Cream together first three ingredients. Add remaining ingredients and mix well.

2. Spoon onto ungreased cookie sheets. Cook for 10-14 minutes at 350 degrees, until cookies are just done but not well-done. Overcooking will make them dry and hard. Cookies will flatten as they cool. Leave on pan for a few minutes before removing to cooling racks, or they will fall apart.



Double Chocolate Cookies

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.



Ginger Snap Cookies

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.



Whole Wheat Peanut Butter Oatmeal Chocolate Chip Cookies

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.



Whole Wheat Oatmeal Cookies

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.



Cranberry Roll-Up Freezer Cookies

This recipe is from Tammy’s Recipes.

Whole Wheat Cinnamon Graham Squares

A soft cookie squares made with whole wheat, rolled oats, cinnamon, and honey

Yield:

48 squares

Ingredients:

6 cups whole wheat flour
1 1/2 cups rolled oats
1 cup (packed) brown sugar
2 teaspoons salt
2 teaspoons baking soda
3 tablespoons ground cinnamon
3/4 cup honey
1 1/2 cups oil

1 cup cold water
Instructions:

1. In a large bowl, whisk together the dry ingredients. Make a well in the center of the bowl.

2. In a separate bowl, combine honey, oil, and water. Mix well, then
add to dry ingredients and stir until mixture forms a thick, crumbly/stiff dough.

3. Grease two 10×15-inch jelly roll pans. Put half of the dough on
each sheet and press flat, using your fingers or a spatula. Using a
pizza cutter or butter knife, slice each sheet into 24 squares.

4. Bake sheets at 400 degrees for 13-18 minutes, or until lightly browned, switching racks half-way through baking.

5. Remove pans from oven to wire racks, and allow the cookies to cool on the pans. Re-slice, remove from pans, and store in an air-tight container or bag.



Whole Wheat Cinnamon Graham Squares

This recipe is from Tammy’s Recipes.

Deluxe Whole Wheat Strawberry Shortcake

A light and fluffy whole wheat cake topped with whipped cream and fresh strawberries
Yield:

8 servings
Ingredients:

4 eggs, separated
3/4 cup sugar, divided*
1 cup whole wheat flour
1/3 cup water
1/4 cup oil
1 1/2 teaspoons baking powder
1/2 teaspoon vanilla extract
1 pound (about 2 cups) fresh strawberries, washed and sliced
1 cup whipping cream
1 tablespoons sugar
1/2 teaspoon vanilla
Instructions:

1.
In a large bowl with electric mixer at high speed, beat egg whites
until soft peaks form. Continue beating at high speed and add 1/4 cup
sugar, about 2 tablespoonfuls at a time. Beat well after each addition,
until sugar is completely dissolved and egg whites stand in

stiff peaks.

2. In another mixing bowl, use an electric mixer to combine the egg yolks, flour, water, oil, baking powder, vanilla, and 1/2 cup of sugar. Using a rubber spatula, gently fold the flour mixture into the beaten egg whites until completely blended. Pour batter into a greased and floured 9-inch springform pan or two smaller round cake pans.

3. Bake cake at 325 degrees for about 40 minutes or until the top of the cake springs back when lightly touched with finger and cake tests done. Remove from oven and allow to cool completely before removing from pan. The cake will sink slightly as it cools.

4. Beat whipping cream in a chilled bowl on high until soft peaks form. Add a tablespoon of sugar and 1/2 teaspoon vanilla and continue beating until cream is stiff.

5. To serve, spread the whipped cream over the cake. Top with strawberries. Cut into slices and serve! Or, cut into slices and top each slice with whipped cream and strawberries just before serving.



Deluxe Whole Wheat Strawberry Shortcake

This recipe is from Tammy’s Recipes.

Challah Pudding with Apples, Raisins, and Almonds

A
sweet and spicy bread pudding made with leftover challah, topped with
chunks of apples, raisins, and almonds, drizzled with butter and brown
sugar
Yield:

10-12 servings
Ingredients:

6-8 tablespoons butter, plus extra for greasing
3 cups milk

1 tablespoon cinnamon
4 eggs, lightly beaten
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/4 pounds leftover, slightly dry challah, thickly sliced and lightly toasted
1 cup raisins
3 cooking apples
1 to 1 1/4 cups raw sugar or brown sugar
1 cup sliced almonds (may substitute walnuts)
Whipped cream, for serving (optional)
Instructions:

1. Preheat the oven to 375 degrees. Butter a 9×13-inch baking dish. Mix together the milk, cinnamon, eggs, vanilla, and salt.

2. Spread the challah toast with butter, reserving 3 tablespoons. Cut the challah into bite-sized chunks.

3. Add the buttered challah and raisins to the milk mixture and fold
in gently so that all of the bread is coated with the liquid.

4. Core and dice the apples, but don’t peel. Spread the bread in the
bottom of the prepared pan, then top with half of the sugar, the
almonds, the apples, and ending with the rest of the sugar. Dot with
remaining butter.

5. Bake for 50-60 minutes or until juices in the middle are clear (test with fork). Serve with whipped cream, if desired.



Challah Pudding with Apples, Raisins, and Almonds

This recipe is from Tammy’s Recipes.

Pumpkin Roll

A spicy pumpkin cake rolled with sweetened cream cheese and nuts inside
Yield:

12 servings
Ingredients:

Cake ingredients:

3 eggs
2/3 cup pumpkin
1 cup sugar
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon nutmeg
1/4 teaspoon cloves
3/4 cup flour

Filling:

2 tablespoons butter
8 ounces cream cheese
3/4 teaspoon vanilla
1 cup powdered sugar
1/3 cup nuts, optional
Instructions:

1.
Mix all cake ingredients. Lay wax paper on a 15 x 10-inch jelly roll
pan. Grease and flour wax paper; pour batter onto wax paper in pan and
bake at 375 degrees for 15-20 minutes.

2. Lay a clean dish towel on a flat surface with 1/3 cup powdered
sugar sprinkled on it. Put baked cake upside down on towel. Take waxed
paper off. Roll cake up with the towel, starting at the widest edge.
Allow to cool.

3. Mix filling ingredients. Unroll cake and spread the filling and nuts inside. Roll back up (without the towel, of course!) and refrigerate. Slice into slices to serve.



Pumpkin Roll

This recipe is from Tammy’s Recipes.

Chocolate Caramel Almond Cheesecake

A
creamy dense chocolate cheesecake on a chocolate graham cracker crust,
drizzled with chocolate and caramel and sprinkled with almonds
Yield:

12-16 servings
Ingredients:

Crust ingredients:

1 1/2 cups chocolate graham cracker crumbs
3 tablespoons sugar
5 tablespoons butter, melted

Filling ingredients:

20 ounces cream cheese, softened
1 cup sugar
1 tablespoon cornstarch mixed with 1 tablespoon sugar (to remove lumps)
1 tablespoon vanilla extract
4 large eggs, at room temperature
1/2 cup heavy whipping cream
12 ounces dark chocolate chips (60% cocao)

Topping ingredients:

1/2 cup (3 ounces) semi-sweet chocolate chips
2 tablespoons butter
Caramel*
Sliced almonds
Instructions:

1.
Make crust by combining crust ingredients and pressing into the bottom
of a greased 9-inch springform pan. Bake in a pre-heated 325 degree oven
for 8-10 minutes. Set pan on a wire rack to cool while you make the
cheesecake batter.

2. In a large mixing bowl, gently stir the softened cream cheese with
the sugar and cornstarch/sugar mixture until smooth. Add vanilla and
stir.

3. Add eggs, one at a time, stirring to combine, but being gentle
enough to not incorporate any extra air/bubbles into the batter.

4. In a heavy sauce pan over low heat, melt the chocolate chips with
the whipping cream. When no lumps remain, remove from heat. Allow to
cool slightly (but not completely – or the chocolate will get too thick
to mix!) and then stir the chocolate into the cream cheese mixture,
making a dark chocolate batter.

5. Place two layers of heavy duty aluminum foil on a flat surface,

and place the cooled 9-inch springform pan (with crust) on the foil.
Wrap the foil snugly around the pan to make it water-proof.**

6. Pour the chocolate batter over the crust, smoothing with a spatula. Place the foil-wrapped pan in a large roasting pan, and pour boiling water into the roasting pan, to come about 1 1/2 inches up the sides of the springform pan.

7. Pre-heat the oven to 325 degrees. Place roasting pan in the middle of the oven and bake for 70-90 minutes, or until cheesecake is almost completely set (only the center will still be slightly wobbly).***

8. Remove roasting pan from the oven, and carefully take the springform pan out of the water bath and place it on a wire rack to cool. Gently remove the foil after setting cheesecake on rack.

9. Run a thin knife aroud the edges of the cheesecake, to allow it to separate from the sides of the springform. (This helps prevent cracks during cooling.) When cheesecake has cooled slightly (maybe for 20 minutes), carefully remove the outside of the springform pan. Allow cheesecake to completely cool.

10. Prepare the toppings by warming the chocolate chips and butter in a saucepan, until chocolate is melted. (Stir to remove lumps.) Allow chocolate to cool slightly. When chocolate is still warm but

not hot,
put it into a small plastic bag. Snip off a (small) corner of the bag to
allow you to squeeze out the chocolate.

11. In a separate pan or bowl, warm the caramel enough to be able to
drizzle it. Drizzle caramel over the cheesecake. Sprinkle sliced almonds
on top of the caramel, and then drizzle the chocolate (from the baggie)
over the almonds and caramel.

12. Refrigerate at least 4 hours before serving.



Chocolate Caramel Almond Cheesecake

This recipe is from Tammy’s Recipes.