Trifle

Fluffy angel food cake surrounded by whipped cream and fruit

Yield:

14 servings

Ingredients:

1 can (14 oz.) sweetened condensed milk
1 carton (8oz.) lemon yogurt
1/3 cup lemon juice
2 teaspoons grated lemon peel
2 cups whipped topping
1 angel food cake (10 inches) cut into 1-inch cubes
2 cups fresh strawberries
1/2 cup flaked coconut, toasted

Instructions:

1. In a bowl combine first four ingredients. Fold in whipped topping.

2. Place half the cake cubes in a trifle bowl or 2 qt. serving bowl. Top with half of the lemon mixture.

3. Repeat layers. Top with strawberries. Garnish with coconut. Store in refrigerator.



This recipe is from Tammy’s Recipes.

Pumpkin Raisin Cookies

Hearty pumpkin and raisin cookies with oats and coconut

Yield:

8 dozen cookies

Ingredients:

1 1/2 cups (3Â sticks)Â butter
2 cups brown sugar
1 teaspoon vanilla
2 cups pumpkin puree
2 eggs
4 cups flour (I use 2 cupsÂ all-purpose and 2 cups whole wheat)
2 cups quick oats
2 teaspoons cinnamon
2 teaspoons baking soda
1 teaspoon salt
2 cups raisins
3/4 cup flaked unsweetened coconut

Instructions:

1. In large bowl, cream butter, sugar, and vanilla. Beat in eggs and pumpkin.

2. In another bowl, combine dry ingredients and add to creamed mixture. Stir in raisins and coconut.

3. Bake at 350 degrees for 12-18 minutes on lightly greased

cookie sheets. Cool for 5 minutes on the sheets before removing cookies to wire racks to finish cooling. Store in an airtight container or bag.



This recipe is from Tammy’s Recipes.

Cherry Rhubarb Dessert

Tangy cherry and rhubarb filling layered between pie crusts and sprinkled with sugar

Yield:

12-16 servings

Ingredients:

3 c flour
1Â t salt
1 c (2 sticks) butter
1/2 c milk
1 egg
1 c cornflakes

4-5 c diced fresh or frozen rhubarb, thawed
1 1/2 c sugar
21 oz (1 can) cherry pie filling (or use homemade)
1 t vanilla

Instructions:

1. In a bowl, combine flour, salt, and butter. Cut in until crumbly. Add milk and egg and mix well.

2. Divide dough in half. On a lightly floured surface, roll each half into a 9″ x 13″ rectangle.

3. Place one rectangle in the bottom of a greased 13″ x 9″ x 2″ baking dish. Sprinkle with cornflakes.

4. In another bowl, combine the rhubarb and sugar. Stir in the pie filling and vanilla. Spread over cornflakes.

5. Cut slits in remaining pastry and lay on top of filling. Sprinkle top with sugar.

6. Bake at 350 degrees for 50-55 minutes or until crust is golden brown. Cool on wire rack. Store in refrigerator.



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 termperature
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 bottledwater.

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 spatulaÂ 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.



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!



This recipe is from Tammy’s Recipes.

Cherry Pie Filling

Colorful homemade cherry pie filling

Yield:

About 3 cups

Ingredients:

3 cups pitted sour cherries*
1 1/2 cups sugar
approximately 1/2 cup water
approximately 1-2 tablespoons clear jel or cornstarch, for thickening

(Please see additional notes before making!)

Instructions:

1. Combine fruit and sugar in a pan and stir together. If cherries are soft and mushy, you won't need additional water, but if cherries are firm, add 1/4 to 1/2 cup water. Bring to a boil.

2. Mix cornstarch or clear jel** with some cold water or reserved cherry juice (about 2 tablespoons of cold water with 2 tablespoons corn starch or clear jel), whisking to remove lumps.

3. When cherries are boiling, add thickening while stirring constantly to prevent lumps. Add enough thickening to make the consistency you desire. We like our pies fairly thick, but cheesecake topping thinner. Stir the thickening as it bubbles, just until the juices are clear. (When the filling looks clear, it's fully cooked. Over-cooking will start to break

down the filling.)

4. Pour into pie crusts (unbaked pastry) for pies (bake pies at 425 degrees for about 30 minutes or until browned) or use as topping in other recipes.



This recipe is from Tammy’s Recipes.

Basic Sweet Roll Dough

A soft white sweet roll dough that can be used in a variety of dessert recipes

Yield:

12-24 servings

Ingredients:

2 c flour
1 T dry yeast
1 c milk
1/4 c sugar

1/4 c shortening
1 t salt
2 eggs
1 1/2-2 c flour

Instructions:

1. In large mixer bowl, combine 2 cups flour and 1 T dry yeast.

2. Heat milk, sugar, shortening, and salt till warm (115-120°), stirring to melt shortening. Add to dry mixture.

3. Add eggs. Mix well by hand and then stir in 1 1/2 to 2 cups flour, making a moderately stiff dough.

4. Knead on a lightly floured surface till smooth (adding more flour as you need it, if needed). Shape into a ball. Place in a greased bowl, turning once. Cover; let rise till double.

5. Punch down; divide in half. Cover; let rest 10 minutes.



This recipe is from Tammy’s Recipes.

Cream Cheese Brownies

Rich chocolate brownies topped with a layer of marbled “cheesecake”

Yield:

24 brownies

Ingredients:

For brownies:

1 c butter (2 sticks), melted
2 c sugar
2 t vanilla
4 eggs
3/4 c cocoa
1 c flour
1/2 t baking powder
1/4 t salt
1 c chopped nuts, optional

For cream cheese topping:

1/3 c sugar
8 oz cream cheese, softened or slightly warmed
1 egg
1/2 t vanilla

Instructions:

1. In large bowl, cream butter and sugar. Add vanilla, eggs, and cocoa, beating after each addition.

2. Add flour, baking powder, and salt. Add nuts if using. Pour batter into greased 9 x 13 pan.

3. In separate bowl, mix sugar and cream cheese until no lumps remain. Stir in egg and vanilla. Pour over brownie batter. Cut through batter with knife several times for a marbled effect.

4. Bake at 350 degrees for 35-40 minutes until cream cheese topping is slightly browned.

5. Cool and store in refrigerator.





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.



This recipe is from Tammy’s Recipes.

Lemon Meringue Cheesecake

Creamy lemon cheesecake pieÂ topped with whipped cream or meringueÂ 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.



This recipe is from Tammy’s Recipes.