

# Cream-Filled Pumpkin Cupcakes

Soft and spicy pumpkin cupcakes with a fluffy homemade cream filling

Yield:

1 3/4 dozen cupcakes

Ingredients:

4 eggs

2 cups sugar

3/4 cup oil

15 ounce can of solid-pack pumpkin\*

2 cups flour

2 teaspoons baking soda

1 teaspoon salt

1 teaspoon baking powder

1 1/2 teaspoons ground cinnamon

Cream Filling:

1 Tablespoon cornstarch

1 cup milk

1/2 cup shortening\*\*

1/4 cup butter, softened\*\*\*

2 cups powdered sugar

1 teaspoon vanilla extract

Instructions:

1. To make cupcakes, combine eggs, sugar, oil, and pumpkin in a mixing bowl and stir well. In another bowl, combine dry cupcake ingredients and then add to pumpkin mixture, mixing well.

2. Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees for 18-22 minutes or until a toothpick or fork

inserted near center comes out clean. Cool in pans for 10 minutes and then remove to wire racks to cool completely.

3. To make cream filling, whisk together the cornstarch and milk in a saucepan until smooth. Bring to a boil, stirring constantly, and boil for a minute or until mixture thickens slightly. Cool to room temperature.

4. In mixing bowl, cream shortening, butter, powdered sugar, and vanilla. Gradually add room-temperature shortening mixture, beating until light and fluffy.

5. Using a sharp knife, cut a 1-inch diameter cone shape out of the top of each cupcake. Carefully remove tops and set aside. Spoon filling into cupcakes and replace tops.



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## Pumpkin Sheet Cake with Cream Cheese Frosting

A moist pumpkin sheet cake with homemade cream cheese icing

Yield:

20-24 servings

## Ingredients:

### Cake Ingredients:

16 ounces (2 cups) canned solid-pack pumpkin  
2 cups sugar  
1 cup vegetable oil  
4 eggs, lightly beaten  
2 cups flour  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
1/2 teaspoon salt

### Cream Cheese Frosting Ingredients:

4 ounces cream cheese, softened  
5 tablespoons melted butter  
1 1/2 teaspoons vanilla  
1 3/4 cups powdered confectioner's sugar  
2-4 teaspoons milk  
chopped nuts, for topping

## Instructions:

1. Beat pumpkin, sugar, and oil. Add eggs, mixing well.
2. In another bowl, combine dry cake ingredients and stir to mix. Add to pumpkin mixture and beat well.
3. Pour batter into greased 15 x 10 x 1-inch jelly roll pan. Bake at 350 degrees for 25-30 minutes or until cake tests done with a toothpick. Cool on a wire rack (in the pan); cover with a towel after about 15 minutes of cooling.
4. To make frosting, beat cream cheese, butter, and vanilla in a mixing bowl until smooth. Gradually add sugar, mixing well. Add milk until frosting reaches desired thickness. Frosten cooled cake and sprinkle with chopped nuts if desired.



This recipe is from Tammy's Recipes.

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# Cinnamon Sprinkle Cake

A fluffy, spongy cinnamon cake with brown sugar, cinnamon, and butterscotch chips sprinkled inside

Yield:

12-16 servings

Ingredients:

Cake Ingredients:

3/4 cup oil

2 cups sugar

3 eggs

1/2 cup water

1/2 cup milk

1 Tablespoon vanilla

2 3/4 cups flour

1/2 teaspoon salt  
1 teaspoon ground cinnamon  
2 1/2 teaspoons baking powder  
1 teaspoon baking soda

#### Cinnamon Sprinkle Ingredients:

1/2 cup brown sugar  
1 Tablespoon oil or melted butter  
1 teaspoon vanilla  
1 1/2 teaspoons ground cinnamon  
1/2 cup butterscotch chips or milk chocolate toffee bits  
1/3 cup nuts, such as pecans or walnuts

#### Instructions:

1. Combine the cinnamon sprinkle ingredients in a blender or food processor and process until crumbled medium-fine. (Alternately, put ingredients in a heavy plastic bag and use a rolling pin to break into bits.)
2. Preheat oven to 350 degrees. To make cake batter, combine oil, sugar, eggs, water, milk, and vanilla in a large bowl and beat until smooth.
3. Combine the cake dry ingredients in a smaller bowl and mix thoroughly. Add to wet mixture and beat for a minute or so, until most lumps are removed. Batter will be wet and loose.
4. Pour batter into a well-greased 9 x 13-inch pan (or a 10-inch springform pan). Sprinkle top with cinnamon sprinkle mixture and immediately put into pre-heated oven. Bake for 40-45 minutes (60-70 minutes in springform) until cake tests done with a toothpick and top is browned and firm to touch.



This recipe is from Tammy's Recipes.

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# Double Cranberry Crumb Cake

A moist crumb cake made with cranberry tea and with fresh cranberries sprinkled throughout

Yield:

20-24 servings

Ingredients:

- 3 tablespoons cranberry flavored black tea\*
- 1 1/8 cups water
- 2 cups sugar
- 1 cup (2 sticks) butter, softened
- 4 eggs
- 1/2 cup oil
- 1/2 cup whole milk
- 1 tablespoon vanilla extract
- 1/8 teaspoon salt
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 cups coarsely chopped fresh cranberries

### Crumb Topping:

3/4 cup sugar

1/3 cup butter, softened

1/2 cup flour

1 teaspoon ground cinnamon

1/2 cup quick oats

2 tablespoons brewed tea leaves (see directions)

### Instructions:

1. Heat water to just below boiling and pour over tea leaves. Steep for 3-4 minutes. Strain leaves from tea and set both aside.

2. In large mixing bowl, cream sugar, butter, and oil. Beat in eggs. Add milk, tea (which should be about 1 cup of liquid), and vanilla. Mix well.

3. Add salt, flour, baking soda, and baking powder, stirring after all have been added. Fold in chopped cranberries.

4. Pour batter into a greased 9 x 13 baking pan.

5. Make crumb topping by combining all topping ingredients in a medium-sized bowl. For the "brewed tea leaves", use some of the leaves that were used to make the tea for the batter. If topping isn't crumbly enough, chill for 5-10 minutes until mixture crumbles. Sprinkle over cake.

6. Bake at 350 degrees Fahrenheit for about 55-60 minutes or until cake tests done.



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# Chocolate Vanilla Swirl Cheesecake

A thick swirled cheesecake with rich chocolate and creamy vanilla

Yield:

16 servings

Ingredients:

Crust Ingredients:

1 cup chocolate graham cracker crumbs

4 tablespoons butter

2 tablespoons sugar

Cheesecake Ingredients:

6 ounces semisweet (53% or 62%) chocolate, coarsely chopped (or chips)

24 ounces cream cheese, softened  
3/4 cup sugar  
1 tablespoon cornstarch  
4 eggs, at room temperature  
8 ounces sour cream  
1 teaspoon vanilla extract

#### Instructions:

1. Combine crust ingredients and press into the bottom of a greased\* 8-inch springform pan.\*\* Wrap the outside of the springform pan with aluminum foil to make it water-proof. Set foil-wrapped pan inside a large roasting pan.
2. Start making the cheesecake filling by first melting the chocolate in a double boiler or in the microwave (1 minute on HI). When melted, stir until smooth. Set aside.
3. In a large bowl, stir cream cheese, sugar, and cornstarch until creamy. (An electric mixer on low speed can be used, but it tends to incorporate air into the batter which increases the risk of cracking on top after or during baking.) Add eggs one at a time, stirring gently after each addition. Blend in the sour cream and vanilla, scraping the sides of the bowl as needed.
4. Add 3 cups of the cheesecake mixture to the melted chocolate and stir until smooth. Dollop both kinds of batter over prepared crust. Using a knife, gently swirl batters together until marbelized, being careful not to over-mix.
5. Transfer to an oven which has been preheated to 325 degrees. Pour hot water into the roasting pan, to come halfway up the side of the springform pan.\*\*\*
6. Bake at 325 degrees for 70 minutes, or until set. Remove cheesecake from water and remove foil. Loosen the sides of the springform and cool cake on a wire rack. Refrigerate, uncovered, for 6 hours or overnight before serving. When

cutting cheesecake, use a sharp knife and wash knife between cutting each slice.



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# 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. Preheat oven to 325 degrees. Put softened cream cheese, whipping cream, softened butter, and sugar 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.

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## **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.



This recipe is from Tammy's Recipes.

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## Vanilla Bean Cheesecake

A creamy vanilla cheesecake with vanilla bean specks

Yield:

16 servings

Ingredients:

Crust Ingredients:

1 1/2 cups graham cracker crumbs

3 tablespoons sugar  
6 tablespoons butter, melted

#### Filling Ingredients:

24 ounces cream cheese, softened  
1 vanilla bean pod  
1 1/4 cups sugar  
1 tablespoon corn starch  
4 eggs  
1/2 cup sour cream  
2 tablespoons vanilla extract

#### Instructions:

1. Combine crust ingredients in a mixing bowl and stir until well-mixed. Press crumbs into a greased 9-inch springform pan, working crumbs up the sides of the pan if desired. Bake crust at 350 degrees for 10 minutes. Remove from oven and set aside to cool.
2. Place softened cream cheese into a large bowl.
3. Scrape the soft inside seeds out of the vanilla bean. In a small bowl, stir the vanilla bean seeds into the sugar until evenly dispersed. Add cornstarch and mix well.
4. Add sugar mixture to cream cheese; beat with mixer on medium-low until smooth (about 2 minutes).
5. Crack eggs into a separate bowl; add eggs one at a time to the filling mixture, beating on low speed and scraping down the sides after adding each egg. Add sour cream and vanilla extract.
6. Pour mixture into prepared crust. Bake at 325 degrees for 80-90 minutes or until almost set. Sides should be set with a slight rippling effect at the center of the cake (the cake will completely set as it cools and is refrigerated).

7. Remove from oven and place on a cooling rack. After 30-60 minutes you can remove the springform; you may need to run a knife around the edge of the cheesecake. After cooled, place cheesecake in the refrigerator for at least 6 hours or overnight before serving.



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## Chocolate Chip Mandelbrot

A crunchy sweet vanilla-flavored bread/cookie with chocolate chips!

Yield:

2-3 dozen slices

Ingredients:

1 1/2 cups sugar

1 cup oil

4 eggs

3 tablespoons orange juice

1 tablespoon vanilla extract

4 to 4 1/2 cups flour

1/2 teaspoon salt  
2 1/2 teaspoons baking powder  
1/4 teaspoon cinnamon  
1 cup chopped walnuts, optional  
1 1/2 cups (9 ounces) semi-sweet chocolate chips

Optional: Melted chocolate chips, for dipping the bottoms

#### Instructions:

1. In a large bowl, combine sugar and oil. Stir in eggs. Add orange juice and vanilla.
2. Add flour, salt, baking powder, and cinnamon, stirring into a very thick batter. (If batter is too thin, add the extra 1/2 cup flour.) Fold in chocolate chips and walnuts (if using).
3. Line a large jelly roll pan (or two smaller jelly roll pans) with parchment or waxed paper. Spread the batter onto the prepared pan(s), either into one large strip/log or (if using two pans) two smaller strips/logs. The batter shouldn't go to the edge of the pan, but it will be somewhat runny and should look like a thick cake batter that didn't fill the pan. The middle of the "log" will rise during baking.
4. Bake at 350 degrees for about 30-40 minutes, until the top is dry and lightly browned. Remove from the oven and cool for 10 minutes. Reduce oven temperature to 300 degrees.
5. Using a serrated knife, slice the log of mandelbrot into slices about 3/4-inch thick.
6. Lay slices, cut side down, on clean ungreased baking sheets. Bake at 300 degrees for 20-30 minutes longer, turning once during baking, until mandelbrot is dry.
7. Cool finished mandelbrot on wire racks.

Optional: Melt some chocolate chips in a shallow, long dish. Dip the bottoms of the finished mandelbrot in the melted

chocolate and place on waxed paper or parchment paper to cool.



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# Orange                  Vanilla                  Dream Cheesecake

A creamy cheesecake with orange and vanilla swirls, full of flavor!

Yield:

16 servings

Ingredients:

Crust Ingredients:

1 1/4 cups graham cracker crumbs  
3 tablespoons sugar  
4 tablespoons butter

Filling Ingredients:

3 packages (24 ounces) cream cheese, softened  
1 1/4 cups sugar

2 tablespoons corn starch  
4 eggs  
8 ounces sour cream  
1 tablespoon vanilla  
2 egg yolks  
1 tablespoon orange extract  
1 tablespoon orange zest  
3 drops red food coloring  
12 drops yellow food coloring

#### Instructions:

1. To prepare crust, combine graham cracker crumbs and sugar in a bowl. Melt butter and stir thoroughly into crumb mixture.
2. Lightly grease a 9-inch springform pan with butter. Press crumbs into bottom of the springform pan, working them up the sides if desired (the bottom of a 1-cup measuring cup works well for this).
3. Bake crust at 325 degrees for 8-10 minutes. Cool completely.\*
4. Begin making the cheesecake filling by placing softened cream cheese into a large bowl. Mix sugar and corn starch in a bowl and then add to cream cheese; stir until smooth. (You can also use an electric mixer on the lowest speed, but doing so will add extra air into the cheesecake and increase the chance of cracking during baking.)
5. Crack 4 eggs into a bowl; add eggs one at a time to the filling mixture and stir, scraping down the sides after adding each egg.
6. Mix in sour cream.
7. Place two cups of cream cheese mixture into a second bowl.
8. In the original bowl, stir in vanilla and set aside.\*\*

9. In the second bowl, add 2 egg yolks, orange extract, orange zest, and the food colorings, and stir.
10. Using a 1-cup measure, pour mixtures into the center of the springform pan by alternating white and orange filling. (To create a “perfect” swirl, pour batter directly into the middle of the pan. Each additional pouring will form a new circle inside the last.)
11. If desired: When finished pouring fillings into the pan, very slightly swirl the top of the cake with a knife to achieve a gentle marbling effect.
12. Place into preheated oven (325 degrees) and bake for 80-90 minutes or until almost set. Sides should be set with a slight rippling effect at the center of the cake (the cake will completely set as it cools and is refrigerated).
13. Remove from oven and place on a cooling rack. After about 30-60 minutes you can remove the outside of the springform; you may need to run a knife around the edge of the cheese cake to loosen the sides before removing the springform.
14. After cooled, place uncovered cheesecake in the refrigerator for 6 hours or overnight before serving. Slice into 12-16 slices.



This recipe is from Tammy's Recipes.