

Oreo Pudding Dessert

An oreo-crumb crust topped with vanilla pudding, whipped cream, and oreo crumbs

Yield:

12-16 servings

Ingredients:

16 ounces Oreo cookies (or off-brand equivalent)

1/2 cup butter (1 stick), melted

2 3-ounce boxes of instant vanilla pudding*

3 1/2 cups milk*

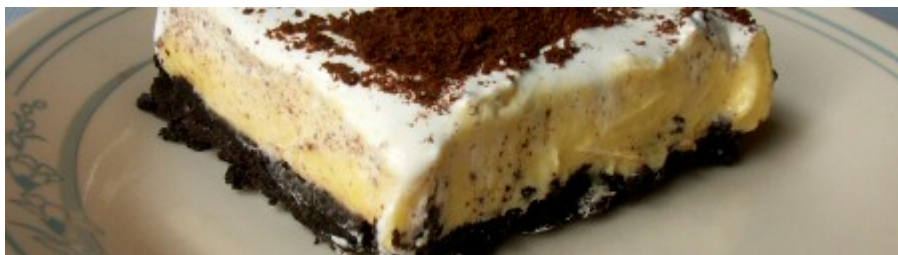
8 ounces cream cheese

4 ounces whipped cream

Instructions:

1. Roll or crush cookies into fine crumbs. Reserve 1/4 cup of the crumbs, and mix the remaining crumbs with the melted butter. Press mixture into the bottom of a 9 x 13 dish.

2. Thoroughly combine the pudding mix, milk, and cream cheese. Pour over prepared crust. Spread on whipped cream and sprinkle remaining cookie crumbs. Chill.



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 Farenheit for about 55-60 minutes or until cake tests done.



Apple Ladder Loaf

A braided sweet bread filled with spicy apple filling and drizzled with icing

Yield:

2 loaves (10 slices each)

Ingredients:

Basic Sweet Dough:

4 1/2 cups all purpose flour

1/3 cup sugar

2 packages (1/4 ounce or 2 1/4 teaspoons each) quick rise yeast

1 teaspoon salt

3/4 cup milk

1/2 cup water

1/3 cup butter

2 eggs

Apple Filling:

1/4 cup (1/2 stick) butter, softened

1/3 cup packed brown sugar

2 tablespoons all-purpose flour

1 1/4 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/8 teaspoon ground allspice

4 cups thinly sliced and peeled apples

Icing:

1 cup powdered sugar

1 to 2 tablespoons orange juice

1/4 teaspoon vanilla extract

Instructions:

1. In a large bowl, combine 1 1/2 cups flour, sugar, yeast and salt. Melt butter in a sauce pan, and then add milk and water just until warm (105-115 degrees). Gradually add milk mixture to dry ingredients; beat 2 minutes at medium speed,

scraping bowl occasionally. Add eggs and 1/2 cup flour; beat 2 minutes at high speed. With spoon, stir in remaining flour to form a stiff batter; grease top. Cover tightly with plastic wrap; refrigerate 2 hours or up to 3 days. Remove dough from the refrigerator.

2. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each half into 12-inch x 9-inch rectangle. Place each on a greased baking sheet. Spread with butter.

3. Combine the brown sugar, flour, and spiced in a large bowl. Add apples and toss to coat. Spread filling down center third of each rectangle.

4. On each long side, cut 1-inch wide strips about 3 inches into center. Starting at one end, fold alternating strips at an angle across filling; seal ends. Cover and let rise until nearly doubled, about 45-60 minutes.

5. Bake at 350 degrees for 30-40 minutes or until golden brown. Combine icing ingredients until smooth; drizzle over warm loaves. Serve warm or at room temperature.



This recipe is from Tammy's Recipes.

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.



Chocolate-Bottom Banana Squares

Chocolate swirl banana bread squares topped with chocolate chips

Yield:

24 squares

Ingredients:

1/2 cup butter
1 cup sugar
1 egg
1 teaspoon vanilla
1 1/2 cups mashed banana (about 3 medium bananas)
1 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup baking cocoa
1 cup chocolate chips

Instructions:

1. In mixing bowl, cream butter and sugar. Add egg, vanilla, and bananas, beating thoroughly.
2. In a separate bowl, combine flour, soda, baking powder, and salt. Add to creamed mixture and mix well.
3. Divide batter in half. Add the cocoa to one portion of the batter. Spread that portion in the bottom of a greased 9 x 13-inch baking dish. Spoon remaining batter on top, swirling

gently with butter knife if desired, and sprinkle with chocolate chips.

4. Bake at 350 degrees for 30 minutes or until batter tests done with a toothpick or fork. Cool and cut into 24 squares.



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.

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.

Chocolate No-Bake Cookies

A quick and easy sweet chocolate cookie with quick oats and coconut, made on the stove-top

Yield:

2 dozen

Ingredients:

2 cups sugar

1/3 cup baking cocoa (powder)

1/2 cup milk

6 tablespoons (3/4 stick) butter
1/8 teaspoon salt
1 teaspoon vanilla
3 cups quick-cooking oats
1/3 cup coconut (or nuts of your choice)

Instructions:

1. In a large stock pot, combine sugar, cocoa, and milk, whisking until mixed. Measure oats and coconut in a bowl or large measuring cup and set aside.
2. Add butter and salt and then heat over medium to medium-high heat, stirring constantly, until butter is melted and mixture is smooth. (Use whisk to remove lumps if necessary.)
3. Continue heating and stirring until mixture boils. When mixture is at a full boil (it will be very bubbly!) time for 4 1/2 minutes. Stir constantly while timing.
4. Remove pan from heat and add vanilla, oats, and coconut. Quickly stir until the oats are completely covered with chocolate.
5. Drop mixture by teaspoons onto a sheet of waxed paper. Cookies will harden as they cool. Yummy!!



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.



This recipe is from Tammy's Recipes.