

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.

Foolproof Pie Crust

Flaky pie crust that complements any kind of pie

Yield:

3 pies with tops*

Ingredients:

2 1/4 cups all-purpose flour

1 3/4 cups whole wheat flour**

1 3/4 cup butter or shortening (shortening will make the flakiest crust)

1 tablespoon sugar

2 teaspoons salt

1 tablespoon vinegar

1 egg

1/2 cup cold water

Instructions:

1. In a mixing bowl, mix flour, salt and sugar. Cut in butter until pea-sized lumps remain.

2. In a separate bowl, beat vinegar, egg, and water. Add to flour/butter mixture and stir/mix just enough to make a dough.

Mixture

will be sticky still. Cover with plastic wrap and refrigerate for at

least 15 minutes. (I usually refrigerate for an hour or more.)

3. Roll into shape (on floured surface) and use with fruit, pumpkin,

or any pie requiring an unbaked crust. For pies requiring a pre-baked

crust, bake at 425 degrees until slightly browned.

Additional Notes:

*This

recipe will make three medium-thickness 9-inch pie crusts (including

tops). If you like a thicker crust, it will do 2 pies with tops. If you

roll really thin, you can get 4!

**Pastry flour works best; now that we have a wheat grinder, I like

to use 100% whole wheat pastry flour in this recipe for a flaky, tender crust. The pastry flour is made with soft wheat (rather than hard wheat) and ground extra fine.Â

Dough can be refrigerated up to three days or frozen until ready to use.

I use butter instead of shortening, but only for health reasons, not culinary reasons! Shortening will make the flakiest, most tender crust!!



Foolproof Pie Crust

This recipe is from Tammy's Recipes.

Strawberry Pie

Fresh juicy strawberries smothered in a homemade glaze, served in a pie shell

Yield:

one 9-inch pie

Ingredients:

3 T cornstarch

1 c sugar

1 c cold water

2 T white corn syrup

2 T strawberry flavored gelatin
3 drops red food coloring (optional)
about 3 c washed strawberries, sliced or diced
one 9-inch baked pie pastry

Instructions:

1. Combine and cook first 4 ingredients for 5 or 6 minutes, stirring until thick to prevent lumps.
2. Remove from heat and while still hot add strawberry gelatin and red food coloring (if using).
3. Pile strawberries high in baked pie shell and pour glaze over strawberries.Â Chill and serve!



Strawberry Pie

Triple Chocolate Cream Pie

A thick layer of silky chocolate cream sandwiched between a crunchy chocolate crust and thin chocolate shell

Yield:

10

Ingredients:

Crust (alternate: two 8" graham cracker pie shells)

1 cup chocolate graham cracker crumbs *

2 Tablespoons sugar

4 Tablespoons butter, melted

Filling

1/4 cup sugar

1/4 cup chocolate syrup

1 cup semi-sweet chocolate chips

8 oz. (1 package) cream cheese, room temperature

1 3/4 cups milk

3 oz. (1 package) chocolate pudding

8 oz. whipped cream or whipped topping

Topping

1/3 cup semi-sweet chocolate chips

1 1/2 Tablespoons butter

Instructions:

Crust

1.

If making your own crust grease a 8" or 9" springform pan. Mix the

graham cracker crumbs * and sugar; add butter and mix. Flatten ** in

your springform pan. Bake for 7 minutes at 350 degrees. Set aside to cool.

Filling

2. Place sugar, chocolate syrup, semi-sweet chocolate chips, and cream cheese in a sauce pan on the stove (preferably with the cream cheese on bottom) and cover for 15 minutes.

3. In a separate dish mix pudding mix and milk.

4. Stir the cream cheese mixture until fairly homogenous; add cream cheese mixture to pudding and mix with electric beater.

5. Add whipped cream – but do not overbeat!
6. Well grease the sides of the springform pan again (this helps prevent the filling from sticking to the pan).
7. Pour mixture into springform pan or pie crusts.
8. Freeze for 4 hours, or preferably overnight.

Topping

9. Add butter and chocolate chips to a small sauce pan on low. Stir.
10. Once mixture is melted and smooth remove from heat and allow to cool for 5 minutes.
11. Pour over the top of the triple chocolate pie and spread evenly over the top using a spatula.
12. Return to freezer for at least 10 minutes to allow chocolate shell to harden.
13. You may need to use a thin, narrow spatula around the edges to help loosen the pie from the springform pan.
14. Once removed from the springform pan you can return any leftovers to the freezer. Simply cover in plastic wrap.

Additional Notes:

- * If using graham crackers, place them in an empty cereal bag and roll with a rolling pin to create crumbs.
- ** Small spatulas / pancake turners are an excellent tool to get an even and flat crust.
- *** Cutting out a piece of wax paper and placing at the bottom of the springform pan can make removal later much easier.
- **** The dish is most easily sliced when thoroughly frozen; likewise the thin chocolate shell is most easily broken with a

fork when the dish is served cold directly from the freezer, although some people do prefer the dish to slightly warm to give it a creamier texture.



Triple Chocolate Cream Pie

This recipe is from Tammy's Recipes.

Strawberry Rhubarb Cream Pie

A thick, creamy pie filling, overflowing with chunks of tangy rhubarb and sweet strawberries

Yield:

12-Aug

Ingredients:

1 1/2 cup sugar

1/4 cup flour

3/4 teaspoon nutmeg

1 1/2 Tablespoons sure gel/clear jel*

3 eggs

4 cups rhubarb (stalks chopped into 1/2 inch segments)

3 cups stemmed strawberries (small: cut in half; large: quartered)

1 double pie crust (unbaked)Â

1 Tablespoon sugar

Instructions:

1. Prepare bottom crust in a 9" pie dish. Preheat oven to 400 degrees.
 2. Mix sugar, flour, nutmeg, and sure gel/clear jel in a large bowl.
 3. Beat eggs in a bowl and add to above mixture.
 4. Add chopped rhubarb to mixture and coat thoroughly.
 5. Add sliced strawberries and coat well.
 6. Pour mixture into pie crust and place top crust over pie (be sure there are steam vents in top crust—use fork or butter knife to cut some). Wet edges and crimp to seal. Sprinkle tablespoon of sugar evenly across the crust.
 7. Bake for 50-60 minutes. Rhubarb should be tender when done.
- **

Additional Notes:

- * If you do not have sure gel/clear jel, you can substitute corn starch.
- ** You may wish to cover the pie with foil to prevent over browning of the crust.



Strawberry Rhubarb Cream Pie

This recipe is from Tammy's Recipes.

Tapioca Pudding

My mom's old-fashioned recipe for a super easy and very delicious tapioca pudding!

Yield:

about 2 quarts

Ingredients:

9 tablespoons granulated/instant/Minute tapioca*

1 cup sugar

1/2 teaspoon salt

3 eggs, beaten well

8 1/4 cups milk

1 tablespoon vanilla extract

Instructions:

1.

In a large stock pot, whisk together the tapioca, sugar, salt, and

eggs. Whisk in milk and let mixture stand for 5-10 minutes.

2. Bring mixture to a full boil, stirring constantly. Remove from heat and add vanilla.

3. Allow to cool for 20 minutes and then stir once. Cover until cool, or serve warm! Refrigerate leftover pudding in an air-tight container.

Additional Notes:

*From what I understand, granulated, instant, quick-cooking and Minute (brand) tapioca are the same for use in recipes. I get my granulated tapioca at a bulk food store. It looks similar to coarse kosher salt, with some crumbs. □

This tapioca pudding recipe was originally found many years ago on a paper of recipes titled "Bulk Food" which my mom picked up while visiting Smith's Bulk Foods, a Mennonite (or Amish?) owned store near Dalton, Ohio.



Tapioca Pudding

This recipe is from Tammy's Recipes.

Blueberry Rhubarb Crisp

A flavorful medley of blueberries and rhubarb with a crispy oat crumb topping!

Yield:

16 servings

Ingredients:

4 heaping cups rhubarb, washed and thinly sliced (1/2 inch)*
4 slightly-heaping cups whole blueberries, washed and drained
1 cup sugar
3 tablespoons flour
1 tablespoon vanilla extract, optional

Crumb topping ingredients:

1/2 cup (1 stick) softened butter
1/2 cup (packed) brown sugar
1/2 cup flour
1 tablespoon ground cinnamon
2 cups rolled ("old fashioned") oats

Instructions:

1. In a large bowl, toss the fruit with the sugar, flour, and vanilla. If using fresh blueberries, toss gently! ☐
2. In another bowl, mix with a fork the butter, brown sugar, flour and cinnamon. Mix in oats last, using clean hands if needed.
3. Pour fruit mixture into a lightly greased 9×13-inch baking

dish. Sprinkle crumble topping over fruit.

4. Bake in the middle of the oven at 375 degrees for 35-40 minutes,
or until fruit tests done. (Mostly you just want to be sure the rhubarb isn't still hard!)

5. Serve warm with ice cream, or cool in pan. Enjoy! ☐

Additional Notes:

*Can substitute frozen sliced rhubarb.

**Frozen blueberries work as well. ☐



Blueberry Rhubarb Crisp

This recipe is from Tammy's Recipes.

Classic Almond Chocolate

Biscotti

A gourmet homemade Italian almond chocolate biscotti: dark, crunchy, and slightly sweet

Yield:

24 small slices

Ingredients:

1 1/2 cups flour

1/2 teaspoon baking soda

1 1/2 teaspoons baking powder

1/2 cup baking cocoa

2/3 cup sugar

3 Tablespoons butter, softened

2 eggs

1/2 teaspoon almond extract

1/2 cup almonds, coarsely chopped

Optional: Melted chocolate chips, for dipping

Instructions:

1. Combine flour, baking soda, baking powder, and cocoa and set aside.
2. Cream sugar and butter. Add eggs and extract, mixing well.
3. Gradually beat in flour mixture. Stir in almonds. Dough will be stiff.
4. Divide dough in half. Form two logs and place on a greased cookie sheet. Bake at 350 degrees for 25 minutes. Cool 10 minutes, and then slice into 1/2-inch slices.
5. Lay slices, cut side down, on cookie sheet and bake for 30 minutes at 300 degrees, turning once during baking time. Cool on wire

rack.

Optional: In a long shallow dish, melt chocolate chips. Dip bottoms of biscotti in melted chocolate. Cool on waxed or parchment paper.



Classic Almond Chocolate Biscotti

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.