Pepperoni Roll

Fluffy Italian bread rolls, filled with seasonings, pepperoni, and cheese

Yield:

8 servings

Ingredients:

1 cup warm water (110 degrees F)
1 teaspoon salt
2 teaspoons sugar
2 tablespoons oil
3 cups flour
1 tablespoon dry yeast
1 teaspoon oregano*
1 teaspoon basil*
1 cup (packed) coarsely chopped slices of turkey or beef pepperoni
12 ounces (1 1/2 cups) shredded mozzarella cheese
3 tablespoons grated or shredded parmesan cheese
Warm marinara sauce, for serving (optional)

Instructions:

1. Combine water, salt, sugar, and oil. Add flour and yeast at the same time and mix until thick. Add additional flour if needed, and knead dough for about 10 minutes.

2. Place dough in greased bowl, turning dough over once to grease both sides. Cover and set in a warm place to rise. Allow dough to rise for about 45 minutes.**

3. On a lightly floured surface, roll dough into a 12×16-inch rectangle. Sprinkle dough with oregano and basil. Top with the chopped pepperoni and then a layer of the mozzarella cheese.

4. Carefully roll dough, jelly roll style, starting at one of the shorter (12-inch) ends (not at the wide, 16-inch sides). Pinch dough to seal into a “log”.

5. Using a piece of dental floss (approximately 18 inches in length), cut log into 8 slices. To do this, slip the strip of floss under the log and then bring both ends up, crossing over to the other side and pulling taut to cut.

6. Carefully place the 8 rolls in a greased 9×13-inch baking pan. Cover lightly with a towel and set in a warm place for about 25-35 minutes, until almost doubled in size.

7. Remove towel and sprinkle with parmesan cheese. Bake at 350 degrees for 20-30 minutes, until lightly browned and dough is completely cooked. Cover loosely with foil during baking if dough starts to brown too quickly. Serve with warm sauce if desired.



This recipe is from Tammy’s Recipes.

Lemon Bars

Tangy lemon squares dusted with powdered sugar

Yield:

24 Squares

Ingredients:

For crust:Â

3/4 C butter
1 1/2 C flour
1/3 C powdered sugar

For topping:

3 beaten eggs
1 1/2 C sugar
3 T flour
1/3 C lemon juice
1 T lemon zest

powdered sugar, for dusting

Instructions:

1. Mix crust ingredients andÂ press into greased 9 x 13 pan and bake at 350 degrees for 15 minutes.

2. While the crust is baking, stir together topping ingredients.

3. Pour mixture over hot crust and bake for an additional 20 minutes.

4. Sprinkle powdered sugar on top. Allow to cool and cut into bars.



This recipe is from Tammy’s Recipes.

Chewy Granola Bars

Chewy snack bars bursting with granola and coconut

Yield:

24 bars

Ingredients:

3 cups granola
1 cup crisp rice cereal
1 cup coconut, shredded unsweetened
3/4 stick butter (6 T)
7 oz marshmallow cream

Optional
1/4 cup honey *
Chocolate chips, Raisins, Almonds, etc

Instructions:

1. In a large sauce pan melt butter over low heat. (Optional: add honey). While the butter is melting add the granola, crisp rice cereal, and coconut (also optional raisins, nuts, etc… but not chocolate chips) in a large bowl and mix.

2. Lightly grease a 13×9 pan.

3. After butter has melted add marshmallow cream. Stir occasionally until cream has melted and mixture is combined.

4. Slowly raise the temperature until mixture begins to slightly boil (this will vary depending on the size and material of the sauce pan; our stove needs to be right below medium) – remember to continue stirring!

5. Once it has started to boil continue to stir for 1 minute.

6. Remove from heat and immediately add the granola mixture. Stir until the cereal is evenly coated.

7. Dump mixture into the 13×9 pan and spread it out in the pan. (Optional: Sprinkle chocolate chips across the loose mixture). Press the mixture down flat creating making it level. Allow to cool.

8. You may wish to cut your bars before the dish completely cools.



This recipe is from Tammy’s Recipes.

Caramel Pecan Rolls

Soft and sweet caramel-covered rolls, bursting with pecans

Yield:

24 rolls

Ingredients:

Basic Sweet Roll Dough**
Â
3 T butter, softened
1/2 c granulated sugar
1 t ground cinnamon
Â
2/3 cup packed brown sugar
1/4 c butter
2 T light corn syrup
Â
1/2 c chopped or halved pecans

Instructions:

1. Roll each half of Basic Sweet Roll Dough** into a 12×8-inch rectangle.

2. Brush each with half of the softened butter. Combine granulated sugar and cinnamon; sprinkle over dough.

3. Roll up each piece of dough, starting with long side; seal seams. Slice each roll into about 12 pieces.*Â

4. In saucepan combine brown sugar, 1/4 c butter, and corn syrup. Cook and stir just till butter melts and mixture is blended.

5. Distribute mixture evenly in two greased 8-9 inch round baking pans. Top with pecans.

6. Place rolls, cut side down, in baking pans (on top of the pecans). Cover; let rise till double.

7. Bake at 375 degrees for 18 to 20 minutes. Cool about 30 seconds; invert on rack and remove pans.



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.



This recipe is from Tammy’s Recipes.

Apple Brownies

A soft and slightly chewy apple cake, dusted with powdered sugar and cut into squares

Yield:

24 squares

Ingredients:

2/3 cup butter
1 1/2 cups brown sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1/2 teaspoon cinnamon
2 teaspoons baking powder
1/4 teaspoon salt
1 cup peeled chopped apples
1/2 cup nuts (optional)
Powdered sugar

Instructions:

1. Cream butter and brown sugar. Add eggs and vanilla, mixing well. Add flour, cinnamon, baking powder, and salt. Stir well. Stir in apples and nuts.

2. Spread batter into a greased 9 x 13-inch baking pan. Bake at 350 degrees for 30-35 minutes, until brownies test done with a fork and slightly browned on top.

3. Cool; dust top with powdered sugar and cut into 24 squares.



Homemade Puppy Chow

A delicious quick-and-easy dessert or snack of Chex cereal coated with chocolate, peanut butter, and powdered sugar

Yield:

About 18 cups

Ingredients:

1 stick butter
18 cups corn or rice chex cereal (or off-brand equivalent)
2 cups chocolate chips (12 ounce bag)
1 cup peanut butter
1/2 teaspoon vanilla
3-4 cups powdered sugar (use more if needed)

Instructions:

1. Divide powdered sugar in half in 2 gallon-sized zip-lock bags. Set aside.

2. Put the cereal in a large bowl. Melt chocolate chips, peanut butter, and butter over low heat. Stir in vanilla. Pour over cereal in bowl and stir until coated.

3. Spoon cereal into the two bags of powdered sugar. Seal the bags, leaving extra air-space inside, and shake to coat. When the cereal is thoroughly coated open the bags and let them cool, over the course of about 30 minutes stirring them each a couple of times.* Close bag after cool.

*You can also spread the finished puppy chow out on a cookie sheet to cool, if you don’t want the bother of having to stir it occasionally as it cools. Basically you just want to prevent soggy puppy chow due to condensation!



Blueberry Cheesecake Bars

A graham cracker crust toppedÂ with blueberries and blueberry jam, covered with a layer of vanilla cheesecake

Yield:

24 bars

Ingredients:

6 Tablespoons butter, melted
2 cups graham cracker crumbs
2 Tablespoons sugar

16 ounces cream cheese, softened
3/4 cup sugar
2 large eggs
1 teaspoon vanilla
8 ounces blueberry jam
1 cup fresh blueberries

Instructions:

1. Mix melted butter and graham cracker crumbs with 2 tablespoons sugar. Press mixture firmly and evenly into the bottom of a greased 9 x 13-inch baking pan.*

2. Beat cream cheese and 3/4 cup of sugar until smooth. Add eggs, and vanilla, stirring until smooth again.

3. In a separate container, stir jam until smooth and then spread over crust. Sprinkle fresh blueberries on top. Pour cream cheese mixture evenly over blueberries.

4. Bake at 350 degrees for 30 minutes or until slightly puffed. Cool in pan, and then chill for several hours before serving. Cut into 24 bars.



MCC Gooey Chewy Granola Bars

A quick and easy no-bake sweet and chewy granola bar recipe with chocolate and peanut butter

Yield:

30-40 bars, depending on size

Ingredients:

5 cups quick oats
1 package (about 5 ounces) graham crackers, crushed
4 1/2 cups crisp rice cereal
1 1/2 cup coconut
2 cups chocolate chips
1/4 cup peanut butter
1/4 cup honey
3/4 cup butter
1/4 cup vegetable oil
20-21 ounces marshmallow creme OR marshmallows*

Instructions:

1. In a large bowl, mix together oats, graham crackers, crisp rice cereal, coconut, and chocolate chips.

2. Over low to medium-low heat, melt together the peanut butter, honey, butter, oil, and marshmallow creme, heating until almost boiling. Stir often and watch closely so as not to scorch.

3. Pour liquid over dry ingredients and stir to coat. Press into two well-buttered 10 x 15-inch jelly roll pans or other pans of your choice.** Allow to cool and cut into bars or squares.



This recipe is from Tammy’s Recipes.

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.