

Old-Fashioned Carrot Cake with Cream Cheese Icing

A flavorful moist carrot cake with sweet cream cheese frosting
Yield:

18 servings Ingredients:

Cake Ingredients:

2 cups sugar
1 1/4 cup vegetable oil
4 eggs
1 tablespoon vanilla extract
2 tablespoons lemon juice
2 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon ground cinnamon
1 teaspoon baking soda
2 teaspoons baking powder
3 cups finely grated carrots*
1/4 cup well-drained crushed pineapple
1/2 cup chopped walnuts, optional

Icing Ingredients:

8 ounces cream cheese
1/2 cup (1 stick) butter, softened
2 teaspoons vanilla extract

1 teaspoon lemon juice
3-4 cups powdered sugar

Ground cinnamon and ground walnuts, for dusting (optional)
Instructions:

1. In a large mixing bowl, blend sugar and oil. Add eggs, vanilla, and lemon juice and mix.
2. In a medium bowl, whisk together the flour, salt, cinnamon, soda, and baking powder. Fold into the batter in the large bowl.
3. Stir in carrots, pineapple, and walnuts to make a thick batter.
4. Pour into a greased 9×13-inch baking pan. Bake at 350 degrees for 55-60 minutes, until cake tests done. Cool in pan on a wire rack, covered with a thin clean towel.
5. To make icing, mix ingredients in order listed, using an electric mixer. Spread over cake and dust with cinnamon and walnuts if desired. Enjoy!



This recipe is from Tammy's Recipes.

Cinnamon Rolls with Cream Cheese Frosting

A soft and fluffy homemade cinnamon roll with cream cheese frosting on top Yield:

12 large rolls Ingredients:

Dough Ingredients:

1 cup warm milk

1/4 cup melted butter

1/4 cup sugar
1 teaspoon salt
2 eggs, lightly beaten
1 tablespoon dry yeast
1/4 cup gluten
4-5 cups all-purpose flour, divided*

Filling Ingredients:

1/4 cup (1/2 stick) melted butter (not too hot)
1/2 cup sugar
4 teaspoons ground cinnamon
3/4 cup raisins, optional

Cream Cheese Frosting Ingredients:

8 ounces cream cheese, softened
1/4 cup (1/2 stick) butter, softened
1 cup sifted powdered sugar
1/2 teaspoon vanilla extract

Instructions:

1. In a large mixing bowl, combine and stir ingredients in order listed, adding about 3-4 cups of flour. Knead dough and add additional flour as necessary to make a soft but not sticky dough. Knead dough for 5-10 minutes, until smooth and elastic.

2. Place dough in a greased bowl, turning once to grease both sides, and cover with a clean towel. Set dough in a warm place to rise until double in size. If you have a bread machine, you can use the dough setting in place of steps 1 and 2 here.

3. Punch dough down and then cover and let dough rest for 10 minutes. If using raisins, boil them for a few minutes in some water, then drain. (This makes softer, plumper raisins.)

4. Mix sugar and cinnamon in a small bowl. On a lightly floured surface, roll dough into a rectangle about 12 inches by 20 inches. Spread with melted butter and sprinkle with sugar and cinnamon mixture. Sprinkle raisins over, if using.

5. Roll dough into a log, starting at the longest side of the rectangle. Pinch edges and ends to seal. Slice into 12 slices. We use a clean strip of dental floss for this step. Just slip the floss under the dough and bring both ends up, crossing over the top and pulling tightly in opposite directions to cut the dough.

6. Place the rolls, cut side down, in a greased 9 x 13 inch baking dish. Cover and let rise in a warm place for about 20-30 minutes, until almost doubled in size.

7. Bake rolls in a pre-heated oven; if using a glass baking dish, bake at 350 degrees; if using a metal baking dish bake at 375 degrees. After 15 minutes of baking, lay a piece of foil loosely over the tops of the rolls, to prevent them from getting too browned on top. My rolls usually take at least 18-20 minutes; check the rolls (I check in the middle, between rolls) for doneness before removing from oven. □

8. After taking dish from oven, cool rolls on a wire rack. If you wish to eat them warm, you can spread frosting on them while they're still in the dish. □

9. To make the frosting, cream butter and cream cheese in a bowl. Mix in vanilla and then powdered sugar.



Cinnamon Rolls with Cream Cheese Frosting

Matzo Meal and Cottage Cheese Latkes

A flavorful patty of matzo meal, eggs, cottage cheese, and onions, fried in shallow oil Yield:

20 latkes Ingredients:

1 1/4 cups cottage cheese
3 eggs, separated

1 teaspoon salt
2 1/4 cups matzo meal (9 ounces)
1 large onion, minced
1/2 teaspoon sugar
3 tablespoons sour cream or plain yogurt or water
ground black pepper
oil, for shallow frying Instructions:

1. In a large bowl, mash the cottage cheese. Add egg yolks, half of the salt, the matzo meal, onion, sugar, sour cream, and pepper. Mix well.

2. With an electric mixer on high speed, beat egg whites with remaining half of salt until stiff. Fold a third of the egg whites into the cottage cheese mixture, then fold in remaining egg whites.

3. Heat a half-inch layer oil in a heavy frying pan, until a drop of water added sizzles. Form latkes into thin patties (if batter/dough is too wet for your hands, shape with two tablespoons or spatulas).

4. Drop into oil and fry over a medium or medium-high heat until the undersides are golden brown. Turn carefully and brown the second side. Remove with slotted spoon and drain on paper towel. Serve immediately, or keep warm on a baking sheet in the oven.



Matzo Meal and Cottage Cheese Latkes

Herb Cheese Dollars

Ingredients:

1/4 cup (1/2 stick) butter, softened
8 ounces (2 cups) shredded sharp cheddar cheese, at room temperature
4 ounces cream cheese, softened
1 1/4 cups flour
1/4 teaspoon basil
1/4 teaspoon ground sage
1/4 teaspoon cayenne pepper
2 tablespoons water

Instructions:

1.

In a medium-sized mixing bowl, combine butter and cheeses and mix with an electric mixer. Beat at a high speed until blended thoroughly and no lumps remain. Add remaining ingredients and mix well.

2. Form dough into a long roll, about 1.5 to 2 inches in diameter. Wrap in plastic wrap and chill until firm.

3. Unwrap from plastic, and use dental floss to slice dough into 1/8 to 1/4-inch slices. (Lay floss under dough, bring both ends up, and cross over the top, pulling in opposite directions until slice is cut.)

4. Place slices an inch apart on lightly greased baking sheets. Bake for 12-15 minutes at 400 degrees. Place on wire rack to cool. Store in an airtight container or bag.



Herb Cheese Dollars

This recipe is from Tammy's Recipes.

Cream Cheese with Green Onions and Chives

Ingredients:

8 ounces cream cheese, softened

2 tablespoons milk or sour cream

1 tablespoon (packed) fresh green onions, sliced thinly or minced*

1 tablespoon (packed) fresh chives, sliced thinly or minced

A sprinkle of garlic salt and a dash of pepper

Instructions:

1. Combine all ingredients in a mixing bowl. Beat with electric mixer until fluffy and well-mixed. Store in the refrigerator until ready to serve.



Cream Cheese with Green Onions and Chives

This recipe is from Tammy's Recipes.

Broiled Stuffed Pepper Wedges

Ingredients:

1/2 cup chive-and-onion cream cheese spread
1 tablespoon chopped black olives
2 medium bell peppers (any color)
1/4 cup (2 ounces) shredded cheddar cheese

Instructions:

1. Cut each pepper into eight wedges.
2. Combine cream cheese and olives in a small bowl.

3. Spread about 2 teaspoons of mixture on each pepper wedge and sprinkle with cheddar cheese.

4. Line a baking sheet with foil, and place wedges on top. (The foil will prevent burned cheese that sticks to the baking sheet!)

5. Broil in oven for 6 to 8 minutes, or until cheese is melted and peppers begin to blacken slightly. Serve warm or cold.



Broiled Stuffed Pepper Wedges

This recipe is from Tammy's Recipes.

Homemade Caramel Dip

Ingredients:

1/2 cup butter

1 1/2 cups brown sugar (we like dark brown sugar best!)

3/4 cup light corn syrup

1 can (14 ounces) sweetened condensed milk

1 teaspoon vanilla

1/4 teaspoon ground cinnamon

Instructions:

1. In a 2-quart saucepan, melt butter on low heat.
2. Add brown sugar, corn syrup, and milk, stirring to combine. Increase heat to medium (or perhaps just below medium).
3. Stir constantly until mixture comes to a boil.* Use a spoon that won't melt – the caramel gets pretty hot!
4. Remove from heat and whisk in the vanilla and cinnamon.
5. Serve warm or cold with apple slices, or drizzle over ice cream.



Homemade Caramel Dip

This recipe is from Tammy's Recipes.

Roasted Pumpkin Seeds

Ingredients:

2 cups raw pumpkin seeds
1 1/2 tablespoons butter
1/2 teaspoon salt
1/8 teaspoon garlic salt
2 teaspoons Worcestershire sauce

Instructions:

1.
Rinse the raw pumpkin seeds in a colander or strainer, and

remove

excess water (either by shaking the strainer, or tossing the seeds onto a clean, dry dish towel).

2. Melt butter in a sauce pan. Stir in the salts and Worcestershire sauce. Add pumpkin seeds and stir thoroughly to coat.

3. Spread pumpkin seeds in a single layer across a large, ungreased baking sheet.

4. Bake pumpkin seeds at 275 degrees for about 60 minutes, until crisp, stirring at 15 minutes, 30, 40, and 50 minutes.

5. Allow pumpkin seeds to cool, and then store in an air-tight container or bag.



Roasted Pumpkin Seeds

Matzo Meal and Cottage Cheese Latkes

A flavorful patty of matzo meal, eggs, cottage cheese, and onions, fried in shallow oil

Yield:

20 latkes

Ingredients:

1 1/4 cups cottage cheese

3 eggs, separated

1 teaspoon salt

2 1/4 cups matzo meal (9 ounces)

1 large onion, minced

1/2 teaspoon sugar

3 tablespoons sour cream or plain yogurt or water

ground black pepper

oil, for shallow frying

Instructions:

1.
In a large bowl, mash the cottage cheese. Add egg yolks, half of the salt, the matzo meal, onion, sugar, sour cream, and pepper. Mix well.

2. With an electric mixer on high speed, beat egg whites with

remaining half of salt until stiff. Fold a third of the egg whites into the cottage cheese mixture, then fold in remaining egg whites.

3. Heat a half-inch layer oil in a heavy frying pan, until a drop of water added sizzles. Form latkes into thin patties (if batter/dough is too wet for your hands, shape with two tablespoons or spatulas).

4. Drop into oil and fry over a medium or medium-high heat until the undersides are golden brown. Turn carefully and brown the second side. Remove with slotted spoon and drain on paper towel. Serve immediately, or keep warm on a baking sheet in the oven.



Matzo Meal and Cottage Cheese Latkes

This recipe is from Tammy's Recipes.

Summer Strawberry Lemonade

Tangy-sweet lemonade with bits of juicy strawberries

Yield:

48-56 oz

Ingredients:

2 large lemons, washed

3/4-1 c sugar*

6-7 c water*

2 c strawberries, washed, hulled, and sliced

1/8-1/4 c sugar

Instructions:

1. Slice lemons as thinly as possible. Put lemon slices and 3/4-1 c sugar into a large bowl or pan.

2. Using a potato masher, mash lemon slices with sugar, squeezing out juice.

3. Add water (to taste) and additional sugar if needed. Strain out seeds and rinds.**

4. Combine strawberries with 1/8 c sugar and mash. Add more sugar if needed.

5. To serve, pour lemonade into a glass and add several tablespoons of the strawberry mixture.

Additional Notes:

*Taste your lemonade as you make it, to get the right amount of sugar and water, since lemon size and taste buds vary ☐

**Lemon rinds may be eaten, and are actually quite tasty when sliced very thinly and eaten fresh. Don't leave the rinds in your lemonade for longer than 30 minutes or so, because they will make it bitter.



Summer Strawberry Lemonade

This recipe is from Tammy's Recipes.