Caramel Pecan Cheesecake

A sweet creamy caramel flavored cheesecake and a buttery pecan crust, with caramel drizzle and pecan halves on top
Yield:

12 large servings
Ingredients:

Crust ingredients:

12 ounces pecans
6 tablespoons sugar
3 tablespoons butter, melted

Cheesecake ingredients:

1 1/2 cups dark brown sugar
1 cup heavy whipping cream
2 tablespoons sugar
3 tablespoons cornstarch
1/2 teaspoon ground cinnamon
1 tablespoon vanilla extract
32 ounces cream cheese, softened*
4 eggs

Topping:

3 ounces caramels (the chewy kind that come in wrapped squares)
1 tablespoon heavy whipping cream
36 pecan halves
Instructions:

1.
Process pecans in food processor until they are very fine crumbs. (The
12 ounces should be about 3 1/2 cups of loosely-measured pecan crumbs.)

2. In a mixing bowl, combine the powdered pecans, 6 tablespoons sugar, and 3 tablespoons melted butter. Stir to mix well. Press into the bottom of a 10-inch springform pan. Bake at 325 degrees for 14-16 minutes (check to avoid burning). Set crust aside to cool.

3. Place dark brown sugar in a medium mixing bowl, and use a fork to remove any lumps. Add the cup of whipping cream, and stir together, mixing well. Set aside.

4. In a separate bowl, whisk together the 2 tablespoons sugar, the cornstarch, and the cinnamon. Add the softened cream cheese and use an electric mixer on LOW to mix until no lumps remain. Add the brown sugar mixture and continue mixing on LOW until a smooth batter is achieved (should take only a minute or two).

5. Add eggs and stir gently by hand to incorporate them into the batter. Pour the cheesecake batter over the prepared crust.

6. Preheat the oven to 325 degrees. Fill a 9×13-inch dish with boiling water and place on the bottom rack of the oven. Bake cheesecake in the middle of the oven (on the rack above the pan of water) for 70 minutes or until top is lightly browned and middle is only slightly wiggly.

7. Turn off oven and crack the oven door. After about 10

minutes, use a knife to separate cheesecake from the sides of the pan, but leave the cheesecake in the pan and in the open oven. Allow cheesecake to cool in the oven for a couple of hours. Chill cooled cheesecake in fridge. Cut cheesecake using dental floss.

8. To prepare topping, melt caramels and stir in a tablespoon of
whipping cream. Drizzle hot caramel over cheesecake. (We used a heavy
plastic decorater's bag for this, with a metal tip at the end. Be
careful, because the melted caramel is HOT!)

9. Use a dab of the extra melted caramel to "glue" 3 pecan halves onto each piece, around the outside edge. Serve and enjoy!



Caramel Pecan Cheesecake

This recipe is from Tammy's Recipes.

Easy Baked Apple Oatmeal

A creamy baked oatmeal with apples and cinnamon. Serve with milk for breakfast or with whipped cream for dessert!
Yield:

6-8 servings
Ingredients:

2 eggs
1/8 teaspoon salt
2 teaspoons cinnamon
1/2 cup brown sugar*
4 cups milk
2 cups old-fashioned rolled oats
2 large apples (2-3 cups), cored and diced**
Milk or whipped cream, for serving (optional)***
Instructions:

1. In medium-large mixing bowl, lightly beat the eggs. Stir in salt, cinnamon, brown sugar, milk, oats, and apples.

2. Pour mixture into a greased 9×13-inch baking dish. Bake uncovered
at 350 degrees for 40 minutes or until hot, bubbly, and mostly set in
the middle.

Serve warm in bowls with milk on top for a delicious breakfast, or serve warm with whipped cream on top for a yummy healthy dessert!



Easy Baked Apple Oatmeal

This recipe is from Tammy’s Recipes.

Maple Glazed Walnuts

Walnut halves tossed with cinnamon and pure maple syrup on the stove top for a delicious sweet glaze!
Yield:

2 cups of glazed nuts
Ingredients:

2 cups walnut halves and pieces*
1 tablespoon butter
pinch of salt
1/2 teaspoon ground cinnamon
1/3 cup pure maple syrup
Instructions:

1. Measure ingredients (or have nearby) before starting so they are ready when needed.

2. In a heavy or non-stick skillet (I used stainless steel) over
medium-high heat, melt butter. When butter is melted, quickly stir in
the salt and cinnamon.** Stir in maple syrup and then stir in the nuts.

3. Continue stirring over medium-high heat as the nuts are getting
hot and the syrup is bubbly. Stir constantly as the syrup bubbles and
then begins to thicken around the walnuts.

4. The nuts are done when the syrup is a thick glaze on the nuts.
Remove pan from heat and lay nuts on a plate (not pastic) to cool.

Enjoy as a snack or on top of salads!



Maple Glazed Walnuts

This recipe is from Tammy’s Recipes.

Molasses Spice Cookies with Raisins

Dark and spicy, these sweet chewy cookies are bursting with flavor!
Yield:

3 dozen
Ingredients:

3/4 cup butter, softened
1/2 cup brown sugar
1/2 cup granulated sugar
1 egg
2 1/4 cups flour
2 teaspoons baking soda
1/4 teaspoon salt
1/4 cup molasses
1 teaspoon cinnamon
3/4 teaspoon cloves
3/4 teaspoon ginger
1 cup raisins
Instructions:

1. Cream butter, sugar, and egg. Add remaining ingredients.

2. Roll dough into balls. Place on greased baking sheets and press down with fingers. Bake at 375 degrees for 12 minutes or until done.



Molasses Spice Cookies with Raisins

This recipe is from Tammy’s Recipes.

Coconut Cookies

A sweet chewy cookie with crisp rice cereal and flaked coconut
Yield:

2 dozen
Ingredients:

1/2 cup (1 stick) butter, softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla
1 cup all-purpose flour
1/2 teaspoon baking soda
1 cup crisp rice cereal
1 cup flaked unsweetened coconut
Instructions:

1.
In mixing bowl, cream butter and sugars. Add egg and vanilla

and stir
to mix. Add flour and baking soda at once, then stir well. Finally, add
cereal and coconut, mixing into a thick cookie dough.

2. Roll dough into 24 (2 dozen) 1-inch balls. Place 2 inches apart on
greased baking sheets. Press balls with fingers to flatten slightly.

3. Bake at 350 degrees for 8-12 minutes or until lightly browned and set. Cool for 3-5 minutes on sheets before removing to wire rack.



Coconut Cookies

This recipe is from Tammy’s Recipes.

Chocolate Caramel Covered Matzos

Crunchy caramel-covered matzo squares drizzled with melted chocolate and sprinkled with nuts
Yield:

12 servings
Ingredients:

6 matzo squares
1 cup (2 sticks) butter
1 cup firmly packed brown sugar
1 cup (or more) semi-sweet chocolate chips or chunks
Optional: Chopped sliced nuts (almonds, peanuts, etc.) and melted chocolate for drizzling
Instructions:

1.
Line two jelly roll pans with foil. Place a sheet of parchment or wax
paper over the foil. Place matzo squares in pans in a single layer.

2. In a 3-quart heavy saucepan, melt butter and brown sugar over
medium heat. Cook and stir constantly until mixture boils. Boil and stir
for 3 or 3.5 minutes. Remove from heat and pour over matzos, covering
completely.

3. Bake at 350 degrees for 15 minutes. Keep an eye on the candy as it
bakes to ensure that it doesn’t burn; if it gets too dark, lower oven
to 325 and put back in. However, the candy does need to bake (bubbly)
for 15 minutes, or it won’t be crunchy.

4. Remove sheets from oven to cooling racks. Sprinkle chocolate on
top. Wait five minutes, then smear the soft chocolate chips/chunks over
the matzos. Add nuts if using, and drizzle with more chocolate

if
desired.

5. Cool; then refrigerate or freeze (on the sheets if possible). Break into pieces and store in the refrigerator or freezer.



Chocolate Caramel Covered Matzos

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!!



Chocolate No-Bake Cookies

This recipe is from Tammy’s Recipes.

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.



Chocolate Chip Mandelbrot

This recipe is from Tammy’s Recipes.

Oatmeal Chocolate Chip Cookie Bars

An easy, chewy bar cookie with oats and chocolate chips!
Yield:

24 squares
Ingredients:

1 cup (2 sticks) butter, softened
3/4 cup brown sugar, packed
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla
1 1/2 cups all-purpose flour*
1 teaspoon baking soda
pinch of salt
3 cups rolled (“old-fashioned”) oats
12 ounces (2 cups) semi-sweet chocolate chips**
Instructions:

1. Cream butter, sugars, egg, and vanilla with electric mixer on high.

2. Stir in flour, salt, and baking soda, all at the same time. Stir
in oats. Last, add chocolate chips and stir them in (or use clean hands,
if the dough is too stiff).

3. Press cookie dough into a greased 9×13-inch baking dish. Dough
should be somewhat flattened, but it’s okay for some cracks to remain.

4. Bake at 350 degrees for 30-35 minutes, or until lightly golden and cookies are set in the middle.

5. Cool for 20 minutes; cut into 24 squares. Delicious warm or cold!



Oatmeal Chocolate Chip Cookie Bars

This recipe is from Tammy’s Recipes.

Cut-Out Biscuit Cookies

Buttery cutouts reminiscent of shortbread or biscotti, dipped in mint chocolate and perfect with coffee or tea!
Yield:

3-4 dozen
Ingredients:

1 cup softened butter
1 cup sugar
2 eggs
1 tablespoon milk

4 cups sifted flour
1/2 teaspoon baking powder
pinch of salt

Chocolate coating ingredients*:

6 ounces (1 cup) dark bitter-sweet or semi-sweet chocolate chips
1/2 tablespoon coconut oil (or shortening)
1 teaspoon pure peppermint extract (not oil)
Instructions:

1.
Cream together butter and sugar. Add eggs and milk and cream. Stir in
flour, baking powder, and salt, making a thick dough. Wrap dough in
waxed paper and refrigerate for several hours.**

2. On a well-floured surface, roll dough to about 1/4-inch thickness.
(No thinner!) Cut into shape. If cookies are sticking to the cookie
cutter, dip the cookie cutter into flour before each cut.

3. Place cut cookies on an ungreased baking sheet. Bake at 375 degrees for 10-12 minutes, until just lightly browned on the edges or tips. If you bake too long, the cookies will be hard.



Cut-Out Biscuit Cookies

This recipe is from Tammy’s Recipes.