

Peanut Butter Popcorn

A sweet candy-coated popcorn with honey and peanut butter!

Yield:

About 14 cups or 14 large popcorn balls

Ingredients:

1 cup honey

1 cup sugar

1 cup peanut butter (creamy or crunchy)

1/2 cup popcorn kernels, popped (about 16 cups of popped corn)*

Instructions:

1.
In a heavy 3 or 4-quart sauce pan, melt sugar and honey, stirring frequently. Bring to a boil and boil 5 minutes. Stir constantly with a spoon that won't melt! I use a wooden spoon. ☐ Be sure to boil for a full 5 minutes, or the sugar coating will be rather sticky even after the popcorn has cooled.

2. Remove sugar mixture from heat and stir in peanut butter.

3. Pour the peanut butter mixture over popcorn in a large bowl, tossing gently to coat.

4. Spread popcorn on wax paper to cool, or form into popcorn balls and wrap in wax paper when cool. Store in an airtight container.



Peanut Butter Popcorn

This recipe is from Tammy's Recipes.

Double Chocolate Cookies

Moist and chewy, these rich chocolate cookies are bursting with cocoa and chocolate chips!

Yield:

4 dozen cookies

Ingredients:

2 cups sugar
1 1/4 cups margarine or butter
2 eggs
3/4 cup cocoa
2 cups flour
2 tsp vanilla
1/2 teaspoon salt
1 teaspoon baking soda
1 cup chocolate chips
Instructions:

1. Cream together first three ingredients. Add remaining ingredients and mix well.

2. Spoon onto ungreased cookie sheets. Cook for 10-14 minutes at 350 degrees, until cookies are just done but not well-done. Overcooking will make them dry and hard. Cookies will flatten as they cool. Leave on pan for a few minutes before removing to cooling racks, or they will fall apart.



Double Chocolate Cookies

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.

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.



Deluxe Whole Wheat Strawberry Shortcake

This recipe is from Tammy's Recipes.

Pumpkin Roll

A spicy pumpkin cake rolled with sweetened cream cheese and nuts inside

Yield:

12 servings

Ingredients:

Cake ingredients:

3 eggs
2/3 cup pumpkin
1 cup sugar
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon nutmeg
1/4 teaspoon cloves
3/4 cup flour

Filling:

2 tablespoons butter
8 ounces cream cheese
3/4 teaspoon vanilla
1 cup powdered sugar
1/3 cup nuts, optional

Instructions:

1.
Mix all cake ingredients. Lay wax paper on a 15 x 10-inch jelly roll pan. Grease and flour wax paper; pour batter onto wax paper in pan and bake at 375 degrees for 15-20 minutes.

2. Lay a clean dish towel on a flat surface with 1/3 cup powdered sugar sprinkled on it. Put baked cake upside down on towel. Take waxed paper off. Roll cake up with the towel, starting at the widest edge.
Allow to cool.

3. Mix filling ingredients. Unroll cake and spread the filling and nuts inside. Roll back up (without the towel, of course!) and refrigerate. Slice into slices to serve.



Pumpkin Roll

This recipe is from Tammy's Recipes.

Chocolate Caramel Almond Cheesecake

A creamy dense chocolate cheesecake on a chocolate graham cracker crust, drizzled with chocolate and caramel and sprinkled with almonds
Yield:

12-16 servings

Ingredients:

Crust ingredients:

1 1/2 cups chocolate graham cracker crumbs
3 tablespoons sugar
5 tablespoons butter, melted

Filling ingredients:

20 ounces cream cheese, softened
1 cup sugar
1 tablespoon cornstarch mixed with 1 tablespoon sugar (to remove lumps)
1 tablespoon vanilla extract
4 large eggs, at room temperature
1/2 cup heavy whipping cream
12 ounces dark chocolate chips (60% cacao)

Topping ingredients:

1/2 cup (3 ounces) semi-sweet chocolate chips
2 tablespoons butter
Caramel*
Sliced almonds

Instructions:

1.
Make crust by combining crust ingredients and pressing into the bottom

of a greased 9-inch springform pan. Bake in a pre-heated 325 degree oven for 8-10 minutes. Set pan on a wire rack to cool while you make the cheesecake batter.

2. In a large mixing bowl, gently stir the softened cream cheese with the sugar and cornstarch/sugar mixture until smooth. Add vanilla and stir.

3. Add eggs, one at a time, stirring to combine, but being gentle enough to not incorporate any extra air/bubbles into the batter.

4. In a heavy sauce pan over low heat, melt the chocolate chips with the whipping cream. When no lumps remain, remove from heat. Allow to cool slightly (but not completely – or the chocolate will get too thick to mix!) and then stir the chocolate into the cream cheese mixture, making a dark chocolate batter.

5. Place two layers of heavy duty aluminum foil on a flat surface, and place the cooled 9-inch springform pan (with crust) on the foil.

Wrap the foil snugly around the pan to make it water-proof.**

6. Pour the chocolate batter over the crust, smoothing with a spatula. Place the foil-wrapped pan in a large roasting pan, and pour boiling water into the roasting pan, to come about 1 1/2 inches up the sides of the springform pan.

7. Pre-heat the oven to 325 degrees. Place roasting pan in the middle of the oven and bake for 70-90 minutes, or until cheesecake is almost completely set (only the center will still be slightly wobbly).***

8. Remove roasting pan from the oven, and carefully take the springform pan out of the water bath and place it on a wire rack to cool. Gently remove the foil after setting cheesecake on rack.

9. Run a thin knife around the edges of the cheesecake, to allow it to separate from the sides of the springform. (This helps prevent cracks during cooling.) When cheesecake has cooled slightly (maybe for 20 minutes), carefully remove the outside of the springform pan. Allow cheesecake to completely cool.

10. Prepare the toppings by warming the chocolate chips and butter in a saucepan, until chocolate is melted. (Stir to remove lumps.) Allow

chocolate to cool slightly. When chocolate is still warm but not hot, put it into a small plastic bag. Snip off a (small) corner of the bag to allow you to squeeze out the chocolate.

11. In a separate pan or bowl, warm the caramel enough to be able to drizzle it. Drizzle caramel over the cheesecake. Sprinkle sliced almonds on top of the caramel, and then drizzle the chocolate (from the baggie) over the almonds and caramel.

12. Refrigerate at least 4 hours before serving.



Chocolate Caramel Almond Cheesecake

This recipe is from Tammy's Recipes.

Easy Fruit Coffee Cake

A fluffy, fruity coffee cake with a sweet crusty topping

Yield:

9 servings

Ingredients:

2 cups all-purpose flour

1/2 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

2 eggs

1/4 cup vegetable oil

3/4 cup milk

1 cup blueberries, cranberries*, raspberries, chopped strawberries, or finely-chopped apples

Topping Ingredients:

1/3 cup all-purpose flour

1/3 cup brown sugar

1/4 cup softened butter

1 teaspoon cinnamon

Instructions:

1. In a large mixing bowl, combine flour, sugar, baking

powder, and salt.

2. In another bowl, beat eggs until frothy. (We use an electric mixer for this.) Mix in oil and milk.

3. Pour milk mixture into dry ingredients and stir. Fold in fruit.

4. Pour batter into a greased 8- or 9-inch square baking pan**.

5. Mix topping ingredients together (should be coarse crumbs/lumps of topping) and sprinkle over batter.

6. Bake at 350 degrees for 50-60 minutes, until cake tests done in the middle. Cover cake loosely with foil if the top starts browning too quickly (I usually place foil over the cake after about 45-50 minutes).

7. Serve hot, or cool in pan. □

Additional Notes:

*We put frozen cranberries in a food processor for a minute or so, to chop them coarsely.



Easy Fruit Coffee Cake

This recipe is from Tammy's Recipes.

Pineapple Carrot Cake with Cream Cheese Frosting

A moist, sweet carrot-pineapple cake with a light cream cheese frosting

Yield:

9 servings

Ingredients:

1 1/2 cups flour

1 cup sugar

1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon vanilla
2/3 cup oil
2 eggs
1 cup (packed) finely shredded carrot
1/2 cup crushed pineapple (with juice)

Frosting Ingredients:

3 ounces cream cheese, softened
1 tablespoon butter, softened
1 teaspoon vanilla
2 cups sifted powdered sugar
milk, as needed
1/2 cup chopped pecans, optional

Instructions:

1. To make the cake, sift dry ingredients together in a large bowl.
2. Add wet ingredients and mix on medium speed for 2 minutes.
3. Pour batter into a greased and floured 9×9-inch baking pan.
4. Bake at 350 degrees for 35 minutes or until cake tests done.

5. Cool 10 minutes on wire rack, and then remove from pan. Cover with a clean towel and frost when cool.

6. To make frosting, beat cream cheese, butter, and vanilla until fluffy. Add powdered sugar. Beat, adding a little milk as needed to achieve desired consistency. Sprinkle chopped pecans over the frosted cake, if desired.



Pineapple Carrot Cake with Cream Cheese Frosting

This recipe is from Tammy's Recipes.

Oatmeal Spice Cake

A dark spicy oatmeal cake with a sweet broiled coconut topping
Yield:

16-24 servings

Ingredients:

Spice Cake Ingredients:

1 1/2 cups flour
1 cup quick oats
1 cup brown sugar
1/2 cup granulated sugar
1 1/2 teaspoons baking soda
1 1/2 teaspoons cinnamon
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 cup butter, softened or melted
1 cup water
2 eggs
2 tablespoons molasses

Coconut Topping Ingredients:

1/4 cup butter
2/3 cup brown sugar
1/2 cup shredded coconut
1/2 cup chopped pecans
3 tablespoons light cream or whole milk

Instructions:

1. Measure all cake ingredients into a large mixing bowl. Blend 1/2 minute on low speed, and then for 3 minutes on high.

2. Pour batter into a greased 9 x 13 baking pan. Bake at 350

degrees

for 35-40 minutes or until cake tests done. Cool cake slightly.

3. To make coconut topping, melt butter in sauce pan. Add brown sugar and stir over medium heat until sugar is mostly dissolved. Add coconut, pecans, and cream. Spread topping over cake and broil cake for 2-3 minutes, until topping is bubbly and browned.



Oatmeal Spice Cake

This recipe is from Tammy's Recipes.

Parmesan Garlic Popcorn

Freshly popped corn tossed with garlic, pepper, and parmesan cheese!

Yield:

16 cups

Ingredients:

1/2 cup popcorn kernels

2-3 tablespoons butter, melted

1/2 teaspoon salt

1/8 teaspoon garlic powder

dash of black pepper

1/4 teaspoon dill weed, optional

1/4 cup finely grated/powdered Parmesan cheese

Instructions:

1.

Pop corn in an air popper or on the stovetop (follow directions on package). Toss the popped corn with the melted butter in a large bowl.

If you popped the corn in a pan (with some oil) you may wish to decrease the amount of butter called for in this recipe.

2. In a small bowl, combine the salt, garlic powder, pepper, and dill (if using). Use a fork to mix, to remove any small lumps. Add Parmesan cheese to the small bowl and mix.

3. Toss seasonings with popcorn and serve!



Parmesan Garlic Popcorn

This recipe is from Tammy's Recipes.