Banana Pineapple Bread

A soft, moist homemade quick bread with banana and pineapple

Yield:

2 loaves

Ingredients:

3 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
3/4 teaspoon salt
3 eggs
2 cups sugar
1 cup oil
2 teaspoons vanilla extract
2 cups mashed bananas (about 4 medium bananas)
1 cup crushed pineapple (with the excess liquid drained; this is almost the amount in a 15-ounce can of pineapple)

Instructions:

1. In large mixing bowl, combine flour, baking soda, cinnamon, and salt.

2. In another mixing bowl, beat together the eggs and sugar. Add remaining ingredients, beating until well mixed.

3. Pour wet ingredients into bowl of dry ingredients and stir until moistened. Don’t over-beat.

4. Pour batter into two greased and floured loaf pans (use smaller loaf pans – 6×3-inch, or use several mini loaf pans). Bake at 350 degrees for 60 minutes or until loaves test done.



This recipe is from Tammy’s Recipes.

Whole Wheat Oatmeal Cookies

A soft whole wheat cookie with oatmeal, sweetened with molasses and honey

Yield:

3-4 dozen cookies

Ingredients:

1 1/2 cups whole wheat flour
1/2 cup brown rice flour (or whole wheat flour)
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1 1/4 cups rolled oats
6 tablespoons butter, softened
2 eggs
1/2 cup honey
1/4 cup molasses
1 teaspoon vanilla

1-2 cups (total) chocolate chips, nuts, or sunflower seeds, optional

Instructions:

1. Combine flour, baking powder and soda, cinnamon, and oats. Set aside.

2. In a large mixing bowl, cream butter, eggs, honey, molasses, and vanilla. Add dry ingredients and mix, using hands if needed. Add any optional ingredients and drop by teaspoonful onto lightly greased cookie sheets, or, roll dough into balls and press lightly.

3. Bake at 350 degrees for 15 minutes, or until cookies are done. Remove from oven, wait 5 minutes, and then remove to wire rack to cool.



This recipe is from Tammy’s Recipes.

Butter Tarts

Individual-serving tarts with a flaky cream cheese crust, filled with a chewy sweet mixture of nuts and coconut or

raisins

Yield:

24 tarts

Ingredients:

Dough Ingredients:

8 ounces cream cheese
1 cup (2 sticks) butter (cold)
2 cups flour

Filling Ingredients:

2 eggs, lightly beaten
1 cup brown sugar
1/2 cup corn syrup
1 tablespoon vinegar
1 teaspoon vanilla
1/2 cup (1 stick) melted butter
2 cups chopped nuts, raisins, or shredded coconut

Instructions:

1. Place dough ingredients in a medium mixing bowl and mix. Since butter is cold, cut in until crumbly and continue mixing until mixture forms a dough, using hands if necessary.

2. Portion dough into 24 small balls. Lightly grease muffin tins and place one ball of dough in each cup. Press dough up onto cup sides, making a little “bowl” or “cup” shape.

3. Put all filling ingredients into a separate bowl and mix until well-blended. Spoon filling evenly into the individual cups. Top with additional nuts, raisins, or coconut if desired.

4. Bake tins at 350 degrees for 15-20 minutes, until filling is slightly solidified (it will set a little more once out of

the oven, but should still be slightly liquid once done).



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.



This recipe is from Tammy’s Recipes.

Pumpkin Spice Bread

A moist, sweet pumpkin quick bread with cinnamon and nutmeg

Yield:

2 loaves

Ingredients:

3 cups sugar
1 cup oil
3 eggs
2/3 cup water

2 cups pumpkin (or one, 15-ounce can)
1 cup chopped nuts, optional
3 cups flour
2 teaspoons cinnamon
1 1/2 teaspoons salt
1 teaspoon nutmeg
2 teaspoons baking soda
1 tablespoon baking powder

Instructions:

1. In a large mixing bowl, combine sugar, oil, and eggs. Stir in water and pumpkin (and nuts if using).

2. In a medium mixing bowl, combine remaining ingredients, whisking to mix well. Add to creamed mixture and beat until smooth.

3. Pour into two greased and floured 8×4-inch loaf pans. (You may use a different size pan, such as 9×5-inch, but loaves won’t be as tall.)

4. Bake at 350 degrees for 90 minutes or until bread tests done. Cool for 10 minutes in the pan, then remove to wire racks and cover with a cloth until cool.



This recipe is from Tammy’s Recipes.

Chocolate Peanut Butter Squares

A layer of creamy sweet peanut butter topped with a layer of chocolate, remniscent of Reese’s peanut butter cups

Yield:

24 squares

Ingredients:

1/2 cup (1 stick) butter
2 cups creamy peanut butter*
1 1/2 cups graham cracker crumbs
3 cups powdered (confectioner’s) sugar
1/2 cup (1 stick) butter (in addition to butter listed above)
12 ounces (2 cups) semi-sweet chocolate chips

Instructions:

1. Melt 1/2 cup butter in medium saucepan over low heat. Remove from heat and stir in peanut butter, confectioner’s sugar, and graham cracker crumbs. This will make a stiff “dough”.

2. Spread dough in a lightly greased 9×13-inch dish. Press down evenly.

3. Melt remaining 1/2 cup butter over low heat. Add chocolate chips and keep heat very low. When chocolate is soft, stir gently. Continue heating until lumps are all melted. Stir, and then spread this mixture over the peanut butter layer.

4. Refrigerate for 30 minutes, then cut into squares. Store in

the refrigerator.



This recipe is from Tammy’s Recipes.

Whole Wheat Cinnamon Graham Squares

A soft cookie squares made with whole wheat, rolled oats, cinnamon, and honey

Yield:

48 squares

Ingredients:

6 cups whole wheat flour
1 1/2 cups rolled oats
1 cup (packed) brown sugar
2 teaspoons salt
2 teaspoons baking soda
3 tablespoons ground cinnamon
3/4 cup honey
1 1/2 cups oil
1 cup cold water

Instructions:

1. In a large bowl, whisk together the dry ingredients. Make a well in the center of the bowl.

2. In a separate bowl, combine honey, oil, and water. Mix well, then add to dry ingredients and stir until mixture forms a thick, crumbly/stiff dough.

3. Grease two 10×15-inch jelly roll pans. Put half of the dough on each sheet and press flat, using your fingers or a spatula. Using a pizza cutter or butter knife, slice each sheet into 24 squares.

4. Bake sheets at 400 degrees for 13-18 minutes, or until lightly browned, switching racks half-way through baking.

5. Remove pans from oven to wire racks, and allow the cookies to cool on the pans. Re-slice, remove from pans, and store in an air-tight container or bag.



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.



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.



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.

