Cream Cheese Butterhorns

A flaky crescent pastry with a cinnamon and cream cheese filling and icing glaze

Yield:

36 small pastries

Ingredients:

2 cups sifted flour
1/4 teaspoon salt
2/3 cup cold butter
1 egg, lightly beaten
3/4 cup sour cream or plain yogurt
8 ounces cream cheese
1/2 cup powdered (confectioner’s) sugar
1 teaspoon ground cinnamon

Icing Ingredients:

1 cup powdered sugar
1 tablespoon hot water
1/2 teaspoon vanilla

Instructions:

1. In mixing bowl, combine flour and salt. Cut in butter, until pea-sized lumps remain. Stir in egg and sour cream or yogurt just until mixed. Dough may still have some small butter lumps in it. Wrap dough in plastic wrap and chill.

2. With an electric mixer on high, beat cream cheese, powdered sugar, and cinnamon until well-combined.

3. Divide dough into three parts. On a lightly floured surface, roll each part into a 12 to 16-inch circle. Cut circle into 12 wedges. (I use a pizza cutter for this.)

4. Put a small amount (about a teaspoon or so) of cream cheese mixture at the wide edge of each wedge. Then roll each wedge, starting at the wide edge and ending at the point.

5. Place butterhorns point-side down on a lightly greased baking sheet. Bake at 375 degrees for 20-25 minutes, until lightly browned and fully cooked.

6. While butterhorns are baking, mix icing ingredients in a small bowl, until smooth. When butterhorns are finished baking, remove to a cooling rack and use a fork to drizzle icing over hot pastries.



Cream Cheese Apple Dip

A fluffy creamy vanilla-cinnamon dip for apple slices

Yield:

4-6 servings

Ingredients:

8 ounces cream cheese, softened
1/2 cup brown sugar (I use dark brown sugar)
1-2 teaspoons cinnamon (I like lots!)
1 teaspoon vanilla extract
Fresh apple slices from about 6 apples, for serving

Instructions:

1. Combine ingredients in a mixing bowl and beat with electric mixer until no lumps remain. Serve with fresh apple slices!



This recipe is from Tammy’s Recipes.

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!!



This recipe is from Tammy’s Recipes.

Homemade Apple Pizza

A soft homemade pizza crust with a cream cheese spread and apple slices, topped with a crumb topping

Yield:

12-16 slices

Ingredients:

Pizza Crust:

1 cup warm water (112-115 degrees F)
1/2 teaspoon salt
1 tablespoon sugar
2 tablespoons oil
3 cups flour
1 tablespoon dry yeast

Apple topping:

3 tablespoons butter
3 large cooking apples, peeled and sliced thinly
3/4 cup sugar
3 tablespoons flour
2 teaspoons cinnamon

Cream cheese spread:

4 ounces cream cheese, softened
2 tablespoons sugar
1 tablespoon lemon juice
1/4 teaspoon nutmeg

Crumb topping:

1/3 cup flour
1 teaspoon cinnamon
1/3 cup sugar
1/4 cup soft butter
1/3 cup quick oats

Instructions:

1. Making the crust: First, combine water, salt, sugar, and oil in a small bowl. Whisk together flour and yeast in a large bowl. Add wet ingredients and knead into a smooth dough, adding additional flour if needed. Knead for about 5 minutes, cover dough with a towel, and then set aside to rest while you prepare the rest of the ingredients.

2. Making the apple topping: Whisk together the flour, sugar, and cinnamon in a medium-sized saucepan. Add butter and apples, and heat over medium heat, stirring frequently, until mixture comes to a boil. Reduce heat and simmer just until apples are tender. Set aside to cool.

3. Make the cream cheese spread by combining the cream cheese, sugar, lemon juice, and nutmeg in a bowl and beating until

smooth. Set aside.

4. Combine crumb topping ingredients until mixed and crumbly.

5. Punch down dough from step 1, and spread onto a greased 16-inch round pizza pan, or onto pan(s) of your choice. Gently spread cream cheese over dough with a knife or spatula. Pour apple mixture evenly over cream cheese. Sprinkle with crumb topping.

6. Cover pizza and let set in a warm place for about 15-20 minutes. Preheat oven to 375 degrees and bake pizza in the center of the oven for 25-30 minutes, until done.



This recipe is from Tammy’s Recipes.

Homemade Caramel Dip

A creamy sweet caramel for dipping apples or drizzling over ice cream or other desserts

Yield:

3-4 cups

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.



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 intoÂ 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) utter, 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 graound 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.