Eggless Egg Nog

A smooth, creamy, spicy “egg nog”, made with milk and cream, vanilla pudding, nutmeg, and cinnamon
Yield:

8 servings
Ingredients:

2 quarts (8 cups) cold pasturized milk
1 package (3.5 ounces) instant vanilla pudding mix
1/4 cup sugar
1 teaspoon nutmeg
3/4 teaspoon cinnamon (optional)
1 teaspoon vanilla*
1 cup heavy whipping cream
Instructions:

1.
Pour pudding into a pitcher or jug with a tight-fitting lid; an empty
gallon milk jug works very well. If using an empty milk jug you may want
to use a funnel.

2. Add milk and shake until pudding powder is thoroughly mixed and dissolved, about 2 minutes.

3. Mix sugar, nutmeg, and cinnamon in a small cup or bowl. Stirring
the mixture with a spoon will allow you to use the sugar as an abrasive
to break up the spices and allow them to mix smoothly into your nog.

4. Add sugar and spice mixture as well as the vanilla to the milk and pudding mixture. Stir or shake vigorously.

5. Add heavy whipping cream and stir thoroughly.



Eggless Egg Nog

Strawberry Orange Julius

A creamy strawberry orange smoothie with milk and a hint of vanilla
Yield:

2-3 servings
Ingredients:

3 ounces frozen orange juice concentrate
1/2 cup milk*
1/2 cup water
2 tablespoons sugar
1 teaspoon vanilla extract
1/2 banana, optional
1 cup frozen strawberries
6 regular-sized ice cubes (or until desired consistency)
Instructions:

1. Blend together orange juice concentrate, milk, water, sugar, vanilla, and banana (if using) for 1 minute.

2. Add strawberries and blend for a couple minutes, until smooth.

3. Add ice cubes to blender, one at a time, blending after each one until smooth. You don’t want chunks of ice in your smoothie!



Strawberry Orange Julius

This recipe is from Tammy’s Recipes.

Almond Joy Hot Chocolate

A creamy hot cocoa with vanilla, almond, and coconut essence
Yield:

4 cups
Ingredients:

1/3 cup baking cocoa powder
1/2 cup + 3 tablespoons sugar
4 cups whole milk

1 teaspoon vanilla
1 teaspoon almond extract
1 teaspoon coconut extract
Instructions:

1. Combine baking cocoa and sugar in a bowl; using a spoon, mix, paying special attention to break apart all cocoa clumps.

2. Add dry mixture to a large pan and add 1/3 cup milk to mixture.
WithÂ a spatula or whisk, thoroughly mix until a smooth texture.

3. Slowly stir in the remaining milk.

4. Stir in the vanilla and extracts.

5. Pour mixture into a saucepan or stock pot and heat at medium. Stir frequently and do NOT bring to a boil.

6. When hot, ladle into mugs. Enjoy!



Almond Joy Hot Chocolate

This recipe is from Tammy’s Recipes.

Strawberry Pie

Fresh juicy strawberries smothered in a homemade glaze, served in a pie shell
Yield:

one 9-inch pie
Ingredients:

3 T cornstarch
1 c sugar
1 c cold water
2 T white corn syrup
2 T strawberry flavored gelatin
3 drops red food coloring (optional)
about 3 c washed strawberries, sliced or diced
one 9-inch baked pie pastry
Instructions:

1. Combine and cook first 4 ingredients for 5 or 6 minutes, stirring until thick to prevent lumps.

2. Remove from heat and while still hot add strawberry gelatin and red food coloring (if using).

3. Pile strawberries high in baked pie shell and pour glaze over strawberries.Â Chill and serve!



Strawberry Pie

Tapioca Pudding

My mom’s old-fashioned recipe for a super easy and very delicious tapioca pudding!
Yield:

about 2 quarts
Ingredients:

9 tablespoons granulated/instant/Minute tapioca*
1 cup sugar
1/2 teaspoon salt
3 eggs, beaten well
8 1/4 cups milk
1 tablespoon vanilla extract
Instructions:

1.
In a large stock pot, whisk together the tapioca, sugar, salt, and
eggs. Whisk in milk and let mixture stand for 5-10 minutes.

2. Bring mixture to a full boil, stirring constantly. Remove from heat and add vanilla.

3. Allow to cool for 20 minutes and then stir once. Cover until cool,
or serve warm! Refrigerate leftover pudding in an air-tight container.

Additional Notes:

*From
what I understand, granulated, instant, quick-cooking and Minute

(brand) taipoca are the same for use in recipes. I get my granulated
tapioca at a bulk food store. It looks similar to coarse kosher salt,
with some crumbs.

This tapioca pudding recipe was originally found many years ago on a paper of recipes titled “Bulk Food” which my mom picked up while visiting Smith’s Bulk Foods, a Mennonite (or Amish?) owned store near Dalton, Ohio.



Tapioca Pudding

This recipe is from Tammy’s Recipes.

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.