

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 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.

Homestyle Chocolate Chip Cookies

Soft and chewy homemade classic chocolate chip cookies
Yield:

8-10 dozen cookies

Ingredients:

2 cups butter, softened (not melted)

4 cups brown sugar

4 eggs

4 teaspoons vanilla

2 teaspoons baking soda

1 teaspoon salt

6 cups flour

12 ounce bag (or as many as you prefer) chocolate chips*

Instructions:

1. Cream butter and sugar; add eggs and vanilla and mix well. Add remaining ingredients and stir until fully mixed.

2. Drop by teaspoons onto a greased cookie sheet. Bake at 400 degrees for about 10-12 minutes (or convection bake at 350 degrees for about 12 minutes).



Homestyle Chocolate Chip Cookies

This recipe is from Tammy's Recipes.

Unleavened Chocolate Cake with Chocolate Fudge Frosting

A two-layer chocolate cake with a rich fudge frosting!

Yield:

12 servings

Ingredients:

1 cup (2 sticks) butter, softened

2 cups sugar

6 eggs

1 1/2 cups flour
1 cup cocoa powder
1 tablespoon vanilla extract

Frosting ingredients:

2 cups white sugar
1 cup cocoa powder
1/2 cup milk
1/2 cup (1 stick) butter
2 teaspoons vanilla extract

Instructions:

1. To make the cake, cream the sugar, butter, and eggs with an electric mixer on high until well-beaten.

Stir in flour, cocoa powder, and vanilla. Batter will be thick, like brownie batter.

2. Grease and flour a 10×15-inch jelly roll pan (baking pan with

1-inch sides). You could use two 8- or 9-inch cake pans instead, if you

wished. Spread batter evenly into pan. Bake at 350 degrees for about 25

minutes, or just until cake tests done with a toothpick or fork.

3. Place cake (in the pan) on a cooling rack, cover with a clean towel, and allow to cool completely.

4. Cut cake in half, trimming sides if necessary, so that the

two pieces can be stacked on a serving tray or platter.

5. Make frosting by combining frosting ingredients in a sauce pan and heating over medium heat, stirring constantly. Bring mixture to a boil and then boil and stir for 1 minute. Remove pan from heat and allow to cool for about 5 minutes.

6. Using an electric mixer, beat frosting on high until it starts to thicken to a frosting consistency. The frosting will continue to thicken as it continues to cool, so don't beat it too long.

7. Once it is spreadable, spread half of the frosting over the first layer of the cooled cake, working quickly. Place the second piece of cake on top and insert a few toothpicks if desired, to keep the cake layers from shifting. Finish frosting the cake.



Unleavened Chocolate Cake with Chocolate Fudge Frosting

This recipe is from Tammy's Recipes.

Deluxe Chocolate Frosting

Rich, creamy chocolate frosting that's simple to make and absolutely delicious!

Yield:

~2 cups (see additional notes below)

Ingredients:

1 cup butter, softened*
1 teaspoon vanilla extract
1 1/4 cups cocoa powder
4 1/2 cups powdered sugar
1/2 cup milk

Instructions:

1.
In a mixing bowl, cream the butter with an electric mixer. gradually beat in the vanilla, cocoa powder, and powdered sugar. Beat in enough milk to achieve a spreadable consistency.

2. Spread frosting on cake right after making the frosting. If you wait too long to spread the frosting, it will lose some of

it's light airy fluffiness when you spread it.



Deluxe Chocolate Frosting

This frosting goes great on [Homemade Deluxe Chocolate Cake Mix!](#)

This recipe is from Tammy's Recipes.

Glazed Pumpkin Spice Bread

A soft and fluffy pumpkin spiced quick bread with a cinnamon glaze drizzled on top! The best pumpkin bread ever!

Yield:

8 mini loaves, 3 regular loaves, or 24 muffins

Ingredients:

2 cups sugar
1/2 cup oil
3 eggs
1 1/2 cups canned pumpkin puree
1/2 cup freshly-squeezed orange juice
Zest of 1 orange
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon ground cloves*
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg*
1 teaspoon salt

Glaze ingredients:

3/4 cup powdered sugar
1 1/2 teaspoons ground cinnamon
~1 teaspoon water

Instructions:

1. In a medium mixing bowl, beat sugar, oil, eggs, pumpkin, orange juice, and orange zest. Set aside.
2. In a large mixing bowl, whisk together the remaining dry ingredients. Pour pumpkin mixture into bowl with dry ingredients, and stir until no lumps remain.

3. Lightly grease and flour loaf pans or muffin pans. (This recipe will fill about 8 mini loaf pans, OR 3 regular loaf pans, OR 24 muffins.) Fill pans or muffin cups 3/4 full.

4. Bake in a pre-heated oven at 400 degrees for about 15 minutes (muffins), 20 minutes (mini loaves), or 25-30 minutes (regular loaves). Check with a toothpick or fork (should come out clean).

5. Remove bread from pans and place on a wire rack to cool, covered with a clean towel. While cooling, mix powdered sugar and cinnamon in a small bowl. Add just enough water to make a glaze. Poke tops of bread with a fork or toothpick, and drizzle the glaze over the warm bread.

Slice bread with a thin serrated knife and serve warm, or allow bread to finish cooling, and store in a sealed bag or container.



Glazed Pumpkin Spice Bread

This recipe is from Tammy's Recipes.

Fudgy Black Bean Brownies (Gluten Free)

Sweet and chewy gluten-free brownies made with black beans (*but you'd never know it from the taste*)! So simple and amazingly delicious!

Yield:

16 squares

Ingredients:

2 cups cooked black beans (or 1 can, rinsed and drained)

3 eggs

1/3 cup melted butter*

1/4 cup cocoa powder

2 teaspoons vanilla extract

1 cup sugar (or 1/2 cup honey)

1/2 cup semi-sweet chocolate chips

1/3 cup finely chopped walnuts (optional)

Instructions:

1.

Pre-heat oven to 350 degrees. In a food processor bowl or blender,

combine the black beans, eggs, melted butter, cocoa powder, vanilla, and

sugar. Pulse or blend until smooth (or as smooth as possible).

2. Grease an 8×8-inch glass baking dish. Pour the batter into the

greased dish. Sprinkle chocolate chips and nuts (if using) over the top

and use a spatula to push them down into the batter just a little (but

not too much; they will sink some while the brownies bake).

3. Bake at 350 degrees for 40-50 minutes, until brownies are set in

the middle. Watch the edges for excess browning if you're not sure

they're done. (Mine seem to take a full 50 minutes, and are still chewy

but not gooey.)

Cool and then chill before serving! Store in fridge.



Fudgy Black Bean Brownies (Gluten Free)

This recipe is from Tammy's Recipes.