Homemade Sparkling Grape Juice (or other flavors)

A quick, easy, and frugal sparkling grape juice (or whatever flavor you wish), made from 100% juice concentrate and club soda!
Yield:

60 ounces
Ingredients:

2 liters club soda (carbonated water), chilled
12 ounces frozen grape juice concentrate (or other fruit juice concentrate)
Instructions:

1.
Pour frozen juice concentrate into a 2-quart pitcher. Refill the can
from the concentrate 4 times with club soda (48 ounces, or 6 cups of
club soda) and pour into the pitcher. Stir.

Serve cold and enjoy your delicious sparkling juice!



Homemade Sparkling Grape Juice

This recipe is from Tammy’s Recipes.

Chai Tea Latte (like Starbucks)

A spicy, sweet, and creamy chai tea latte you can make at home that tastes almost exactly like Starbucks chai tea lattes!
Yield:

12 ounces
Ingredients:

10 ounces boiling water
2 teabags of Celestial Seasonings India Spice Chai tea
1 tablespoon “Sugar in the Raw” or organic sugar*
3 tablespoons real whipped cream** Instructions:

1. In a large mug (14 ounces), place the 2 tea bags and boiling water. Steep 3-5 minutes, squeeze out tea bags, and

discard teabags. Stir in the sugar until dissolved. Add whipped cream and stir. Enjoy hot!



Chai Tea Latte (like Starbucks)

Orange Julius

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

2 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
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 ice cubes to blender, one at a time, blending after each one until smooth. You don’t want chunks of ice in your orange julius!



Orange Julius

Seasoned Baked Potato Wedges

Potato wedges tossed with seasonings and oil and baked
Yield:

4-6 servings
Ingredients:

6-8 medium potatoes
2 tablespoons oil
1 teaspoon garlic salt
1 teaspoon garlic powder

2 teaspoons onion powder
2 teaspoons chili powder

Optional ingredients:

cayenne pepper
chives
dried parsley
grated Parmesan cheese
Instructions:

1. Scrub potatoes and rinse under cold water. Pat dry.

2. Cut potatoes into wedges or thin steak fries (about 6-8 wedges per potato).

3. Using a large mixing bowl, toss potatoes in oil. Or, put oil and
potato wedges in a gallon-sized ziplock bag, seal, and shake to coat.
(Or, use a large bowl with a tight-fitting lid, and shake to coat.)

4. In a small bowl, mix dry ingredients thoroughly. Pour over potatoes and toss to coat. Or, add seasonings to bag, seal, and shake to
coat.

5. Preheat oven to 375 degrees. Spread potatoes in a single layer on an ungreased non-stick* baking sheet.

6. Bake for 30-35 minutes, or until potatoes test done with a fork. Sprinkle with salt to taste.



Seasoned Baked Potato Wedges

This recipe is from Tammy’s Recipes.

Chocolate Vanilla Swirl Cheesecake

A thick swirled cheesecake with rich chocolate and creamy vanilla
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 cup chocolate graham cracker crumbs
4 tablespoons butter
2 tablespoons sugar

Cheesecake Ingredients:

6 ounces semisweet (53% or 62%) chocolate, coarsely chopped (or chips)
24 ounces cream cheese, softened
3/4 cup sugar
1 tablespoon cornstarch
4 eggs, at room temperature
8 ounces sour cream
1 teaspoon vanilla extract
Instructions:

1.
Combine crust ingredients and press into the bottom of a greased*
8-inch springform pan.** Wrap the outside of the springform pan with
aluminum foil to make it water-proof. Set foil-wrapped pan inside a
large roasting pan.

2. Start making the cheesecake filling by first melting the chocolate
in a double boiler or in the microwave (1 minute on HI). When melted,
stir until smooth. Set aside.

3. In a large bowl, stir cream cheese, sugar, and cornstarch until
creamy. (An electric mixer on low speed can be used, but it tends to
incorporate air into the batter which increases the risk of cracking on
top after or during baking.) Add eggs one at a time, stirring gently
after each addition. Blend in the sour cream and vanilla, scraping the
sides of the bowl as needed.

4. Add 3 cups of the cheesecake mixture to the melted

chocolate and
stir until smooth. Dollop both kinds of batter over prepared crust.
Using a knife, gently swirl batters together until marbelized, being
careful not to over-mix.

5. Transfer to an oven which has been preheated to 325 degrees. Pour
hot water into the roasting pan, to come halfway up the side of the
springform pan.***

6. Bake at 325 degrees for 70 minutes, or until set. Remove cheesecake from water and remove foil. Loosen the sides of the springform and cool cake on a wire rack. Refrigerate, uncovered, for 6 hours or overnight before serving. When cutting cheesecake, use a sharp knife and wash knife between cutting each slice.



Chocolate Vanilla Swirl Cheesecake

This recipe is from Tammy’s Recipes.

Double Chocolate Italian Cheesecake

A
chocolate crust with a layer of creamy white chocolate cheesecake
followed by a layer of dark chocolate cheesecake, topped with a
semi-sweet chocolate glaze
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 cup chocolate graham cracker crumbs
3 tablespoons melted butter
2 tablespoons sugar

Cheesecake Ingredients:

32 ounces cream cheese, softened
1/2 cup heavy whipping cream
4 tablespoons butter, softened
1 1/3 cups sugar
2 teaspoons vanilla extract
4 eggs
6 ounces bittersweet (or semi-sweet) chocolate, melted and cooled to just above room temperature
6 ounces white chocolate, melted and cooled to just above room temperature

Glaze Ingredients:

8 ounces semi-sweet chocolate, chopped
3/4 cup (1 1/2 sticks) butter

1 1/2 tablespoons light corn syrup
Instructions:

1.
Combine crust ingredients in a mixing bowl. Pour mixture into a greased
9-inch springform pan and press flat. Wrap the bottom and outside of
the pan with foil. We recommend two layers of extra-wide heavy-duty
foil. We also use a rectangular piece of cardboard (4-6 inches long and
2-3 inches wide) placed between the latch (on the outside of the
springform) and the foil, to prevent the latch from piercing the foil.

2. Perheat oven to 325 degrees. Put softened cream cheese, whipping
cream, softened butter, and sugarÂ in a large bowl. Mix at medium-low
speed just until smooth. Stir in vanilla. Add eggs one at a time and mix
on low speed until blended.

3. Divide cream cheese mixture evenly into two bowls. Add melted
bittersweet chocolate to one, stirring to mix. Add melted white
chocolate to the other, stirring to mix.

4. Pour white chocolate cheesecake batter into prepared pan,
smoothing into a flat layer. Gently spoon bittersweet chocolate in a
layer over the white chocolate batter. Place springform pan in a large
shallow roaster or broiler pan. Fill pan with an inch of hot water.

5. Bake 60-80 minutes or until edges are puffed and top looks dull
and is dry to the touch. Center should move slightly when side of pan is
tapped. Turn off oven. Let cheesecake stand in oven for an hour. Cool
to room temperature; refrigerate overnight.

6. Make glaze by melting chocolate and butter over medium heat,
stirring occasionally. Remove from heat and stir in corn syrup. Allow
glaze to cool slightly (to about 80 degrees).

7. Remove sides from springform pan. Place cheesecake on a wire rack over a baking sheet or countertop. Pour glaze over top and sides of cheesecake, spreading with a spatula. Refrigerate until set. Slice into 16 pieces. Store in refrigerator or freeze for longer storage.



Double Chocolate Italian Cheesecake

This recipe is from Tammy’s Recipes.

Vanilla Bean Cheesecake

A creamy vanilla cheesecake with vanilla bean specks
Yield:

16 servings
Ingredients:

Crust Ingredients:

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

FillingÂ Ingredients:

24 ounces cream cheese, softened
1 vanilla bean pod
1 1/4 cups sugar
1 tablespoon corn starch
4 eggs
1/2 cup sour cream
2 tablespoons vanilla extract
Instructions:

1.
Combine crust ingredients in a mixing bowl and stir until well-mixed.
Press crumbs into a greased 9-inch springform pan, working crumbs up the
sides of the pan if desired. Bake crust at 350 degrees for 10 minutes.
Remove from oven and set aside to cool.

2. Place softened cream cheese into a large bowl.

3. Scrape the soft inside seeds out of the vanilla bean. In a small
bowl, stir the vanilla bean seeds into the sugar until evenly dispersed.
Add cornstarch and mix well.

4. Add sugar mixture to cream cheese; beat with mixer on medium-low until smooth (about 2 minutes).

5. Crack eggs into a separate bowl; add eggs one at a time to the
filling mixture, beating on low speed and scraping down the sides after
adding each egg. Add sour cream and vanilla extract.

6. Pour mixture into prepared crust. Bake at 325 degrees for 80-90
minutes or until almost set. Sides should be set with a slight rippling
effect at the center of the cake (the cake will completely set as it
cools and is refrigerated).

7. Remove from oven and place on a cooling rack. After 30-60 minutes you can remove the springform; you may need to run a knife around the edge of the cheesecake. After cooled, place cheesecake in the refrigerator for at least 6 hours or overnight before serving.



Vanilla Bean Cheesecake

This recipe is from Tammy’s Recipes.

Orange Vanilla Dream Cheesecake

A creamy cheesecake with orange and vanilla swirls, full of flavor!
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 1/4 cups graham cracker crumbs
3 tablespoons sugar
4 tablespoons butter

Filling Ingredients:

3 packages (24 ounces) cream cheese, softened
1 1/4 cups sugar
2 tablespoons corn starch
4 eggs
8 ounces sour cream
1 tablespoon vanilla
2 egg yolks
1 tablespoon orange extract
1 tablespoon orange zest
3 drops red food coloring
12 drops yellow food coloring
Instructions:

1. To prepare crust, combine graham cracker crumbs and sugar in a bowl. Melt butter and stir thoroughly into crumb mixture.

2. Lightly grease a 9-inch springform pan with butter. Press crumbs
into bottom of the springform pan, working them up the sides

if desired
(the bottom of a 1-cup measuring cup works well for this).

3. Bake crust at 325 degrees for 8-10 minutes. Cool completely.*

4. Begin making the cheesecake filling by placing softened cream
cheese into a large bowl. Mix sugar and corn starch in a bowl and then
add to cream cheese; stir until smooth. (You can also use an electric
mixer on the lowest speed, but doing so will add extra air into the
cheesecake and increase the chance of cracking during baking.)

5. Crack 4 eggs into a bowl; add eggs one at a time to the filling
mixture and stir, scaping down the sides after adding each egg.

6. Mix in sour cream.

7. Place two cups of cream cheese mixture into a second bowl.

8. In the original bowl, stir in vanilla and set aside.**

9. In the second bowl, add 2 egg yolks, orange extract, orange zest, and the food colorings, and stir.

10. Using a 1-cup measure, pour mixtures into the center of the
springform pan by alternating white and orange filling. (To create a
“perfect” swirl, pour batter directly into the middle of the pan. Each
additional pouring will form a new circle inside the last.)

11. If desired: When finished pouring fillings into the pan, very

slightly swirl the top of the cake with a knife to achieve a gentle
marbling effect.

12. Place into preheated oven (325 degrees) and bake for 80-90 minutes or until almost set. Sides should be set with a slight rippling
effect at the center of the cake (the cake will completely set as it
cools and is refrigerated).

13. Remove from oven and place on a cooling rack. After about 30-60
minutes you can remove the outside of the springform; you may need to
run a knife around the edge of the cheese cake to loosen the sides
before removing the springform.

14. After cooled, place uncovered cheesecake in the refrigerator for 6 hours or overnight before serving. Slice into 12-16 slices.



Orange Vanilla Dream Cheesecake

This recipe is from Tammy’s Recipes.

Pumpkin Cheesecake

A creamy spicy pumpkin cheesecake with graham cracker crust
Yield:

12-16 servings
Ingredients:

Crust Ingredients:

1 1/2 cups graham cracker crumbs
3 tablespoons sugar
5 tablespoons melted butter
1/16 teaspoon ginger
1/16 teaspoon cloves
1/4 teaspoon nutmeg

Filling Ingredients:

1 cup canned/pureed/mashed pumpkin
1/2 cup heavy whipping cream
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/4 teaspoon salt
20 ounces cream cheese, softened
1/2 cup sugar
1/2 cup packed light brown sugar
1 tablespoon cornstarch (sift if there are lumps!)
4 large eggs, at room temperature

Whipped cream, for serving (optional)
Instructions:

1.
Make cheesecake crust by combining crust ingredients and mixing well.
Press into the bottom of a greased 9-inch springform pan. Bake at 325
degrees for 15 minutes. Cool on wire rack.

2. In a bowl, whisk together pumpkin, whipping cream, vanilla, cinnamon, ginger, nutmeg, cloves, and salt. Set aside.

3. In a large bowl, stir the softened cream cheese until smooth. Add
the sugars and stir until smooth. Mix in the pumpkin mixture, then add
the cornstarch and mix until just blended. Add the eggs, one at a time,
mixing until just combined. (Stir by hand! Using an electric mixture
will incorporate air into the batter, causing the cheesecake to rise and
crack during baking!)

4. Wrap the outside of the springform pan tightly with 2-3 layers of aluminum foil.

5. Pour the filling into the cooled crust. Set the still-wrapped
springform pan in a large roasting pan. Carefully pour enough boiling
water into the large pan to come up 1 inch on the sides of the springform pan.

6. Bake at 325 degrees for 70 to 80 minutes or until the center is almost set in the middle.

7. Remove cheesecake from water bath and place on a cooling rack.
Carefully remove the foil and run a thin knife around the edge of the

cake. This will loosen the cake and help prevent the top from cracking.
When cheesecake has cooled slightly, remove the sides of the springform
pan. Allow to cool completely at room temperature.

8. Refrigerate cheesecake for at least 4 hours before serving. Cut into 12-16 slices and serve with whipped cream if desired!



Pumpkin Cheesecake

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% cocao)

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 aroud 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.