Classic Trail Mix Recipe

A handy snack-time mixture of your favorite dried fruits and nuts!

Yield:

15 cups, or about 30 servings

Ingredients:

1 cup dried cranberries
1 cup dried mango or pineapple chunks
1 cup golden raisins
2 cups regular raisins
1 cup chocolate yogurt covered raisins
1 cup chocolate covered raisins
1 cup M & M candies
1 cups peanut M & M candies
3 cups mixed nuts
3 cups peanuts

Instructions:

1. Mix all ingredients. Store in an airtight container or heavy zip lock bag.



This recipe is from Tammy’s Recipes.

Classic Homemade Cinnamon Raisin Biscuits

Traditional homemade glazed wheat biscuits with cinnamon and raisins

Yield:

2 dozen biscuits

Ingredients:

1 cup whole wheat flour
1 cup white flour
4 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
3/4 cup butter
1/2-1 cup milk*
1 cup raisins
Icing or glaze, optional (see additional notes for two great recipes!)

Instructions:

1. Cut butter into flour, baking powder, salt, and cinnamon.

2. Add enough milk for consistency. Add raisins and shape into biscuits.Â Place on a lightly greased cookie sheet or jelly roll pan.

3. Bake at 450 degrees for 10-13 minutes. While baking,Â make your choice of icing or glaze (see additional notes for two recipes).Â Drizzle icing over slightly cooled biscuits.

Additional Notes:

*Use less milk to hand-form biscuits; use more milk for drop

biscuits.

Classic Cinnamon Rasin Biscuit Icing/Glaze Recipe:

2 Tablespoons melted butter
1 1/4 cup powdered sugar
water

Mix together 2 Tablespoons melted butter and 1 1/4 cup powdered sugar. Add water until runny and stir out all lumps with fork. Drizzle icing over slightly cooled biscuits. I set the biscuits on a cooling rack so the excess icing will drip off.

Soft and Cinnamon-y Topping for Cinnamon Raisin Biscuits:

3 Tablespoons softened butter
1 teaspoon ground cinnamon
1 3/4 cups powdered sugar
2-3 Tablespoons milk

Mix together 3 Tablespoons softened butter and 1 teaspoon ground cinnamon. Add 1 3/4 cups powdered sugar and stir. Add about 2-3 Tablespoons of milk and beat with electric mixer on HI for a minute or until light and fluffy. Spread over slightly cooled biscuits.

If topping completely runs off, your biscuits are still too hot! Topping should melt slightly and form a glaze when cooled. If biscuits are completely cooled, you can still use this topping; it will just be more like a frosting than a glaze!



Cinnamon Sprinkle Cake

A fluffy, spongey cinnamon cake with brown sugar, cinnamon, and butterscotch chips sprinkled inside

Yield:

12-16 servings

Ingredients:

Cake Ingredients:

3/4 cup oil
2 cups sugar
3 eggs
1/2 cup water
1/2 cup milk
1 Tablespoon vanilla
2 3/4 cups flour
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 1/2 teaspoons baking powder
1 teaspoon baking soda

Cinnamon Sprinkle Ingredients:

1/2 cup brown sugar
1 Tablespoon oil or melted butter
1 teaspoon vanilla
1 1/2 teaspoons ground cinnamon
1/2 cup butterscotch chips or milk chocolate toffee bits
1/3 cup nuts, such as pecans or walnuts

Instructions:

1. Combine the cinnamon sprinkle ingredients in a blender or food processor and process until crumbled medium-fine. (Alternately, put ingredients in a heavy plastic bag and use a rolling pin to break into bits.)

2. Preheat oven to 350 degrees. To make cake batter, combine oil, sugar, eggs, water, milk, and vanilla in a large bowl and beat until smooth.

3. Combine the cake dry ingredients in a smaller bowl and mix thoroughly. Add to wet mixture and beat for a minute or so, until most lumps are removed. Batter will be wet and loose.

4. Pour batter into a well-greased 9 x 13-inch pan (or a 10-inch springform pan). Sprinkle top with cinnamon sprinkle mixture and immediately put into pre-heated oven. Bake for 40-45 minutes (60-70 minutes in springform) until cake tests done with a toothpick and top is browned and firm to touch.



This recipe is from Tammy’s Recipes.

Oreo Pudding Dessert

An oreo-crumb crust topped with vanilla pudding, whipped cream, and oreo crumbs

Yield:

12-16 servings

Ingredients:

16 ounces Oreo cookies (or off-brand equivalent)
1/2 cup butter (1 stick), melted
2 3-ounce boxes of instant vanilla pudding*
3 1/2 cups milk*
8 ounces cream cheese
4 ounces whipped cream

Instructions:

1. Roll or crush cookies into fine crumbs. Reserve 1/4 cup of the crumbs, and mix the remaining crumbs with the melted butter. Press mixture into the bottom of a 9 x 13 dish.

2. Thoroughly combine the pudding mix, milk, and cream cheese. Pour over prepared crust. Spread on whipped cream and sprinkle remaining cookie crumbs. Chill.



Pumpkin Butterscotch Muffins

Sweet and spicy pumpkin muffins with a crusty top and butterscotch chips sprinkled throughout

Yield:

18 muffins

Ingredients:

2 1/2 cups flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups brown sugar
2 teaspoon cinnamon
3/4 teaspoon nutmeg
1 3/4 cups pumpkin
4 eggs
1/2 cup oil
2 cups nuts, optional
2 cups butterscotch chips/morsels

Instructions:

1. Combine all dry ingredients. Add pumpkin, eggs, and oil. Mix until smooth. Add nuts if desired and the butterscotch chips.

2. Bake at 350 degrees for 20 minutes or until done.



Cranberry Apple Muffins

A moist and fruity spice muffin with chunks of apples and bright red cranberries throughout

Yield:

12 muffins

Ingredients:

1/4 cup (1/2 stick) butter, melted
1 egg
1/2 cup sugar
1/2 cup milk
1 cup flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon salt
1 large or 2 small baking apples, peeled, cored, and chopped into small pieces
1 cup cranberries, washed
1/2 cup chopped walnuts, optional

Instructions:

1. Lightly beat egg in small mixing bowl. Add sugar, milk, and butter, mixing well.

2. In large mixing bowl, combine dry ingredients, stirring to combine. Add egg mixture and stir just until moistened.

3. Blend in cranberries and apples, being careful not to over-

mix. Spoon into muffin cups and bake at 350 degrees for 25-30 minutes or until muffins test done with toothpick. Cool on a wire rack. Delicious hot or cold!



This recipe is from Tammy’s Recipes.

Double Cranberry Crumb Cake

A moist crumb cake made with cranberry tea and with fresh cranberries sprinkled throughout

Yield:

20-24 servings

Ingredients:

3 tablespoons cranberry flavored black tea*
1 1/8 cups water
2 cups sugar
1 cup (2 sticks) butter, softened
4 eggs
1/2 cup oil
1/2 cup whole milk
1 tablespoon vanilla extract
1/8 teaspoon salt
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder

2 cups coarsely chopped fresh cranberries

Crumb Topping:
3/4 cup sugar
1/3 cup butter, softened
1/2 cup flour
1 teaspoon ground cinnamon
1/2 cup quick oats
2 tablespoons brewed tea leaves (see directions)

Instructions:

1. Heat water to just below boiling and pour over tea leaves. Steep for 3-4 minutes. Strain leaves from tea and set both aside.

2. In large mixing bowl, cream sugar, butter, and oil. Beat in eggs. Add milk, tea (which should be about 1 cup of liquid), and vanilla. Mix well.

3. Add salt, flour, baking soda, and baking powder, stirring after all have been added. Fold in chopped cranberries.

4. Pour batter into a greased 9 x 13 baking pan.

5. Make crumb topping by combining all topping ingredients in a medium-sized bowl. For the “brewed tea leaves”, use some of the leaves that were used to make the tea for the batter. If topping isn’t crumbly enough, chill for 5-10 minutes until mixture crumbles. Sprinkle over cake.

6. Bake at 350 degrees Farenheit for about 55-60 minutes or until cake tests done.



Cranberry Orange Muffins

A light and fluffy muffin bursting with zesty orange and tangy cranberries

Yield:

24 muffins

Ingredients:

2 cups flour
1/2 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 tablespoon grated orange peel
2/3 cup freshly-squeezed orange juice
2 eggs, beaten
6 tablespoons butter
1 1/4 cups fresh cranberries, whole or coarsely chopped
1/2 cup walnuts, optional

Instructions:

1. In large mixing bowl, combine first five ingredients.

2. Add orange juice, eggs, butter, and cranberries (also nuts if using!) and stir just until moistened.

3. Spoon batter into greased or paper-lined muffin cups. Bake at 350 degrees for 25-30 minutes or until muffins are lightly browned on top and test done with a toothpick.



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-Bottom Banana Squares

Chocolate swirl banana bread squares topped with chocolate chips

Yield:

24 squares

Ingredients:

1/2 cup butter

1 cup sugar
1 egg
1 teaspoon vanilla
1 1/2 cups mashed banana (about 3 medium bananas)
1 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup baking cocoa
1 cup chocolate chips

Instructions:

1. In mixing bowl, cream butter and sugar. Add egg, vanilla, and bananas, beating thoroughly.

2. In a separate bowl, combine flour, soda, baking powder, and salt. Add to creamed mixture and mix well.

3. Divide batter in half. Add the cocoa to one portion of the batter. Spread that portion in the bottom of a greased 9 x 13-inch baking dish. Spoon remaining batter on top, swirling gently with butter knife if desired, and sprinkle with chocolate chips.

4. Bake at 350 degrees for 30 minutes or until batter tests done with a toothpick or fork. Cool and cut into 24 squares.

