Pumpkin Spice Bread

A moist, sweet pumpkin quick bread with cinnamon and nutmeg

Yield:

2 loaves

Ingredients:

3 cups sugar
1 cup oil
3 eggs
2/3 cup water
2 cups pumpkin (or one, 15-ounce can)
1 cup chopped nuts, optional
3 cups flour
2 teaspoons cinnamon
1 1/2 teaspoons salt
1 teaspoon nutmeg
2 teaspoons baking soda
1 tablespoon baking powder

Instructions:

1. In a large mixing bowl, combine sugar, oil, and eggs. Stir in water and pumpkin (and nuts if using).

2. In a medium mixing bowl, combine remaining ingredients, whisking to mix well. Add to creamed mixture and beat until smooth.

3. Pour into two greased and floured 8×4-inch loaf pans. (You may use a different size pan, such as 9×5-inch, but loaves won’t be as tall.)

4. Bake at 350 degrees for 90 minutes or until bread tests done. Cool for 10 minutes in the pan, then remove to wire racks and cover with a cloth until cool.



This recipe is from Tammy’s Recipes.

Chocolate Peanut Butter Squares

A layer of creamy sweet peanut butter topped with a layer of chocolate, remniscent of Reese’s peanut butter cups

Yield:

24 squares

Ingredients:

1/2 cup (1 stick) butter
2 cups creamy peanut butter*
1 1/2 cups graham cracker crumbs
3 cups powdered (confectioner’s) sugar
1/2 cup (1 stick) butter (in addition to butter listed above)
12 ounces (2 cups) semi-sweet chocolate chips

Instructions:

1. Melt 1/2 cup butter in medium saucepan over low heat. Remove from heat and stir in peanut butter, confectioner’s sugar, and graham cracker crumbs. This will make a stiff “dough”.

2. Spread dough in a lightly greased 9×13-inch dish. Press down evenly.

3. Melt remaining 1/2 cup butter over low heat. Add chocolate chips and keep heat very low. When chocolate is soft, stir gently. Continue heating until lumps are all melted. Stir, and then spread this mixture over the peanut butter layer.

4. Refrigerate for 30 minutes, then cut into squares. Store in the refrigerator.



This recipe is from Tammy’s Recipes.

Quick and Easy Breadsticks

Quick and simple buttery bread sticks – garlic or cinnamon recipe variations included!

Yield:

8 servings

Ingredients:

1/4 cup (1/2 stick) butter or margarine
1 tablespoon oil
3 cups flour (I use part whole wheat, part unbleached)
1 teaspoon salt
1 tablespoon baking powder
3/4-1 cup milk

**See additional notes for ingredients and instructions to make garlic breadsticks or cinnamon breadsticks from this recipe!

Instructions:

1. Preheat oven to 425 degrees. Place butter and oil in 9×13 pan and put in oven so butter melts as the oven heats up. Be careful not to let it burn!

2. Stir dry ingredients together, and gradually add milk, stirring until dough forms and leaves sides of bowl. I don’t bother to actually measure out the milk – just add it gradually until there’s enough.

3. Knead 5-6 times in bowl; place on floured countertop and roll out into 9×13-inch rectangle.

4. Lay dough in pre-heated 9×13-inch pan, atop the melted butter/oil. Cut into 1/2″ strips. Bake at 425 degrees for 20 minutes.



This recipe is from Tammy’s Recipes.

Whole Wheat Cinnamon Graham Squares

A soft cookie squares made with whole wheat, rolled oats, cinnamon, and honey

Yield:

48 squares

Ingredients:

6 cups whole wheat flour
1 1/2 cups rolled oats
1 cup (packed) brown sugar
2 teaspoons salt
2 teaspoons baking soda
3 tablespoons ground cinnamon
3/4 cup honey
1 1/2 cups oil
1 cup cold water

Instructions:

1. In a large bowl, whisk together the dry ingredients. Make a well in the center of the bowl.

2. In a separate bowl, combine honey, oil, and water. Mix well, then add to dry ingredients and stir until mixture forms a thick, crumbly/stiff dough.

3. Grease two 10×15-inch jelly roll pans. Put half of the dough on each sheet and press flat, using your fingers or a spatula. Using a pizza cutter or butter knife, slice each sheet into 24 squares.

4. Bake sheets at 400 degrees for 13-18 minutes, or until lightly browned, switching racks half-way through baking.

5. Remove pans from oven to wire racks, and allow the cookies to cool on the pans. Re-slice, remove from pans, and store in an air-tight container or bag.



This recipe is from Tammy’s Recipes.

Cinnamon Apple French Toast

Slices of bread drenched in spiced egg, toasted and served with a cinnamon apple topping

Yield:

8 slices with topping (about 4 servings)

Ingredients:

Apple topping:

4 cups sliced peeled cooking apples (about 3 large apples)
1 1/2 cup water, divided
1 cup sugar*
1/4 teaspoon nutmeg
1 teaspoon cinnamon
3 tablespoons cornstarch or Clear Jel
1 tablespoon lemon juice, optional (use if apples aren’t tart)

French toast:

8 slices bread
7 eggs
1 teaspoon cinnamon
1/4 teaspoon nutmeg

Instructions:

1. Place apples in a saucepan with cinnamon, nutmeg, andÂ one cup of the water. Cover, bring to a boil, and simmer for 5 minutes or until apples are tender (but not mushy!).

2. In a mixing bowl, whisk together the sugar and cornstarch. Add the remaining half cup of water, along with the lemon juice if using. Whisk until smooth. Add to boiling apples and cook and stir for one minute or until thickened.

3. Pre-heat and lightly oil a large skillet or griddle. Beat

eggs, cinnamon, and nutmeg. Dip slices of bread into the egg mixture and then fry/toast on the griddle until bread is hot and the egg is completely cooked, flipping once during cooking.

4.Serve apple topping over hot slices of french toast.



This recipe is from Tammy’s Recipes.

Molasses Spice Cookies with Raisins

Dark and spicy, these sweet chewy cookies are bursting with flavor!

Yield:

3 dozen

Ingredients:

3/4 cup butter, softened

1/2 cup brown sugar
1/2 cup granulated sugar
1 egg
2 1/4 cups flour
2 teaspoons baking soda
1/4 teaspoon salt
1/4 cup molasses
1 teaspoon cinnamon
3/4 teaspoon cloves
3/4 teaspoon ginger
1 cup raisins

Instructions:

1. Cream butter, sugar, and egg. Add remaining ingredients.

2. Roll dough into balls. Place on greased baking sheets and press down with fingers. Bake at 375 degrees for 12 minutes or until done.



This recipe is from Tammy’s Recipes.

Coconut Cookies

A sweet chewy cookie with crisp rice cereal and flaked coconut

Yield:

2 dozen

Ingredients:

1/2 cup (1 stick) butter, softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla
1 cup all-purpose flour
1/2 teaspoon baking soda
1 cup crisp rice cereal
1 cup flaked unsweetened coconut

Instructions:

1. In mixing bowl, cream butter and sugars. Add egg and vanilla and stir to mix. Add flour and baking soda at once, then stir well. Finally, add cereal and coconut, mixing into a thick cookie dough.

2. Roll dough into 24 (2 dozen) 1-inch balls. Place 2 inches apart on greased baking sheets. Press balls with fingers to flatten slightly.

3. Bake at 350 degrees for 8-12 minutes or until lightly browned and set. Cool for 3-5 minutes on sheets before removing to wire rack.



This recipe is from Tammy’s Recipes.

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.



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.