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.



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!



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.



This recipe is from Tammy’s Recipes.

Banana Bread

A delicious banana quick bread with whole wheat flour for extra nutrition!

Yield:

1 loaf

Ingredients:

1 cup whole wheat flour
3/4 cup all-purpose flour (can use all whole wheat flour if you want)
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2/3 cup sugar
1 cup mashed banana (about 3 medium bananas)
1/3 cup butter, melted
2 tablespoons milk
2 eggs
1/4 cup chopped nuts, optional

Instructions:

1. Combine dry ingredients in a large bowl with a whisk, making a well in the center.

2. In another bowl, mash together bananas, butter, milk, and eggs.

3. Add banana mixture to dry ingredients and stir briskly until no lumps remain. Stir in nuts, if using.

4. Pour batter into a greased and floured loaf pan. You can use an 8 x 4 loaf pan, but I like to use one that’s slightly more narrow, for a taller loaf of banana bread.

5. Bake at 350 degrees for 55-60 minutes, until bread tests done with a fork or toothpick (comes out clean). If bread is browning too quickly, lay a piece of foil on top of the loaf while it’s baking.

6. Cool loaf on a wire rack, covered with a clean towel. When cool, slice with a thin knife. Banana bread can be frozen.



This recipe is from Tammy’s Recipes.

Cinnamon Rolls with Cream Cheese Frosting

A soft and fluffy homemade cinnamon roll with cream cheese frosting on top

Yield:

12 large rolls

Ingredients:

Dough Ingredients:

1 cup warm milk
1/4 cup melted butter
1/4 cup sugar
1 teaspoon salt
2 eggs, lightly beaten
1 tablespoon dry yeast
1/4 cup gluten
4-5 cups all-purpose flour, divided*

Filling Ingredients:

1/4 cup (1/2 stick) melted butter (not too hot)
1/2 cup sugar
4 teaspoons ground cinnamon
3/4 cup raisins, optional

Cream Cheese Frosting Ingredients:

8 ounces cream cheese, softened
1/4 cup (1/2 stick) butter, softened
1 cup sifted powdered sugar
1/2 teaspoon vanilla extract

Instructions:

1. In a large mixing bowl, combine and stir ingredients in order listed, adding about 3-4 cups of flour. Knead dough and add additional flour as necessary to make a soft but not sticky dough. Knead dough for 5-10 minutes, until smooth and elastic.

2. Place dough in a greased bowl, turning once to grease both sides, and cover with a clean towel. Set dough in a warm place to rise until double in size. If you have a bread machine, you can use the dough setting in place of steps 1 and 2 here.

3. Punch dough down and then cover and let dough rest for 10 minutes. If using raisins, boil them for a few minutes in some

water, then drain. (This makes softer, plumper raisins.)

4. Mix sugar and cinnamon in a small bowl. On a lightly floured surface, roll dough into a rectangle about 12 inches by 20 inches. Spread with melted butter and sprinkle with sugar and cinnamon mixture. Sprinkle raisins over, if using.

5. Roll dough into a log, starting at the longest side of the rectangle. Pinch edges and ends to seal. Slice into 12 slices. We use a clean strip of dental floss for this step. Just slip the floss under the dough and bring both ends up, crossing over the top and pulling tightly in opposite directions to cut the dough.

6. Place the rolls, cut side down, in a greased 9 x 13 inch baking dish. Cover and let rise in a warm place for about 20-30 minutes, until almost doubled in size.

7. Bake rolls in a pre-heated oven; if using a glass baking dish, bake at 350 degrees; if using a metal baking dish bake at 375 degrees. After 15 minutes of baking, lay a piece of foil loosely over the tops of the rolls, to prevent them from getting too browned on top. My rolls usually take at least 18-20 minutes; check the rolls (I check in the middle, between rolls) for doneness before removing from oven.

8. After taking dish from oven, cool rolls on a wire rack. If you wish to eat them warm, you can spread frosting on them while they’re still in the dish.

9. To make the frosting, cream butter and cream cheese in a bowl. Mix in vanilla and then powdered sugar.



Easy Fruit Coffee Cake

A fluffy, fruity coffee cake with a sweet crusty topping

Yield:

9 servings

Ingredients:

2 cups all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 eggs
1/4 cup vegetable oil
3/4 cup milk
1 cup blueberries, cranberries*, raspberries, chopped strawberries, or finely-chopped apples

Topping Ingredients:

1/3 cup all-purpose flour
1/3 cup brown sugar
1/4 cup softened butter
1 teaspoon cinnamon

Instructions:

1. In a large mixing bowl, combine flour, sugar, baking powder, and salt.

2. In another bowl, beat eggs until frothy. (We use an electric mixer for this.) Mix in oil and milk.

3. Pour milk mixture into dry ingredients and stir. Fold in fruit.

4. Pour batter into a greased 8- or 9-inch square baking pan**.

5. Mix topping ingredients together (should be coarse crumbs/lumps of topping) and sprinkle over batter.

6. Bake at 350 degrees for 50-60 minutes, until cake tests done in the middle. Cover cake loosely with foil if the top starts browning too quickly (I usually place foil over the cake after about 45-50 minutes).

7. Serve hot, or cool in pan.



This recipe is from Tammy’s Recipes.

Pineapple Carrot Cake with Cream Cheese Frosting

A moist, sweet carrot-pineapple cake with a light cream cheese frosting

Yield:

9 servings

Ingredients:

1 1/2 cups flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon vanilla

2/3 cup oil
2 eggs
1 cup (packed) finely shredded carrot
1/2 cup crushed pineapple (with juice)

Frosting Ingredients:

3 ounces cream cheese, softened
1 tablespon butter, softened
1 teaspoon vanilla
2 cups sifted powdered sugar
milk, as needed
1/2 cup chopped pecans, optional

Instructions:

1. To make the cake, sift dry ingredients together in a large bowl.

2. Add wet ingredients and mix on medium speed for 2 minutes.

3. Pour batter into a greased and floured 9×9-inch baking pan.

4. Bake at 350 degrees for 35 minutes or until cake tests done.

5. Cool 10 minutes on wire rack, and then remove from pan. Cover with a clean towel and frost when cool.

6. To make frosting, beat cream cheese, butter, and vanilla until fluffy. Add powdered sugar. Beat, adding a little milk as needed to achieve desired consistency. Sprinkle chopped pecans over the frosted cake, if desired.



This recipe is from Tammy’s Recipes.

Oatmeal Spice Cake

A dark spicy oatmeal cake with a sweet broiled coconut topping

Yield:

16-24 servings

Ingredients:

Spice Cake Ingredients:

1 1/2 cups flour
1 cup quick oats
1 cup brown sugar
1/2 cup granulated sugar
1 1/2 teaspoons baking soda
1 1/2 teaspoons cinnamon
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 cup butter, softened or melted

1 cup water
2 eggs
2 tablespoons molasses

Coconut Topping Ingredients:

1/4 cup butter
2/3 cup brown sugar
1/2 cup shredded coconut
1/2 cup chopped pecans
3 tablespoons light cream or whole milk

Instructions:

1. Measure all cake ingredients into a large mixing bowl. Blend 1/2 minute on low speed, and then for 3 minutes on high.

2. Pour batter into a greased 9 x 13 baking pan. Bake at 350 degrees for 35-40 minutes or until cake tests done. Cool cake slightly.

3. To make coconut topping, melt butter in sauce pan. Add brown sugar and stir over medium heat until sugar is mostly dissolved. Add coconut, pecans, and cream. Spread topping over cake and broil cake for 2-3 minutes, until topping is bubbly and browned.



This recipe is from Tammy’s Recipes.

Overnight Challah French Toast

Chunks of challah tossed with egg and milk, topped with fruit and a crumb topping before being baked

Yield:

16 servings

Ingredients:

1/2 of a large loaf of challah, torn into large chunks (about one square inch) – this should make about 12 cups of torn chunks and should fill your 9×13-inch baking dish about 3/4 full.
5 eggs
3 tablespoons sugar
2 teaspoons vanilla
3 cups milk

3 cups of fresh or frozen berries, cut into bite-sized pieces (We have used cranberries and strawberries so far, and I'm sure blueberries would work, also.)

Crumb topping ingredients:

3/4 cup flour
1/2 cup brown sugar
3/4 cup quick oats
1 teaspoon cinnamon
1/2 cup (1 stick) butter, softened

Instructions:

1. Grease a 9×13-inch baking dish. Place torn challah in a layer in the baking dish. (Dish should be at least 3/4 full.)

2. In a medium-sized mixing bowl, lightly beat the eggs, sugar and vanilla. Add the milk and mix. Pour over the bread. Cover dish and refrigerate overnight.

3. Combine crumb topping ingredients in a bowl and cut together until a coarse crumb mixture forms. Cover (or put into a ziplock bag or container) and refrigerate or save until the morning. I also make sure the fruit is all ready for the morning, by chopping if needed.

4. In the morning, stir the bread mixture in the baking dish, and smooth out into a layer in the bottom again. Sprinkle fruit over the top and then sprinkle the crumb topping over the fruit.

5. Bake at 375 degrees (350 degrees if using a glass baking dish) for about 55-60 minutes, until the center is set. If you pulled the dish out of the fridge right before you bake it, then put the dish in the oven before you turn on the oven. If the dish has been out at room temperature for 30+ minutes you can pre-heat the oven if you wish.

6. Serve hot and enjoy! We also like the leftovers, cold.



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.



This recipe is from Tammy’s Recipes.