Classic Almond Chocolate Biscotti

A gourmet homemade Italian almond chocolate biscotti: dark, crunchy, and slightly sweet
Yield:

24 small slices
Ingredients:

1 1/2 cups flour
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1/2 cup baking cocoa
2/3 cup sugar
3 Tablespoons butter, softened
2 eggs
1/2 teaspoon almond extract
1/2 cup almonds, coarsely chopped

Optional: Melted chocolate chips, for dipping
Instructions:

1. Combine flour, baking soda, baking powder, and cocoa and set aside.

2. Cream sugar and butter. Add eggs and extract, mixing well.

3. Gradually beat in flour mixture. Stir in almonds. Dough will be stiff.

4. Divide dough in half. Form two logs and place on a greased cookie
sheet. Bake at 350 degrees for 25 minutes. Cool 10 minutes, and then
slice into 1/2-inch slices.

5. Lay slices, cut side down, on cookie sheet and bake for 30

minutes
at 300 degrees, turning once during baking time. Cool on wire rack.

Optional: In a long shallow dish, melt chocolate chips. Dip bottoms of biscotti in melted chocolate. Cool on waxed or parchment paper.



Classic Almond Chocolate Biscotti

This recipe is from Tammy’s Recipes.

Double Chocolate Cookies

Moist and chewy, these rich chocolate cookies are bursting with cocoa and chocolate chips!
Yield:

4 dozen cookies
Ingredients:

2 cups sugar

1 1/4 cups margarine or butter
2 eggs
3/4 cup cocoa
2 cups flour
2 tsp vanilla
1/2 teaspoon salt
1 teaspoon baking soda
1 cup chocolate chips
Instructions:

1. Cream together first three ingredients. Add remaining ingredients and mix well.

2. Spoon onto ungreased cookie sheets. Cook for 10-14 minutes at 350 degrees, until cookies are just done but not well-done. Overcooking will make them dry and hard. Cookies will flatten as they cool. Leave on pan for a few minutes before removing to cooling racks, or they will fall apart.



Double Chocolate Cookies

This recipe is from Tammy’s Recipes.

Ginger Snap Cookies

Spice and molasses combine to give these gingersnap cookies a wonderful aroma and taste!
Yield:

2 1/2 dozen
Ingredients:

1/2 cup melted butter
1 cup sugar
1 egg
1/2 cup molasses
2 cups flour
1 teaspoon baking soda
1 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon salt
Sugar, for rolling
Instructions:

1. Beat butter and sugar together; add egg. Beat well. Stir in molasses. Add dry ingredients.

2. Shape 1-inch balls and roll in sugar. Place on a lightly greased cookie sheet.

3. Bake at 350 degrees for 8-10 minutes or until done.



Ginger Snap Cookies

This recipe is from Tammy’s Recipes.

Whole Wheat Peanut Butter Oatmeal Chocolate Chip Cookies

Hearty
homemade cookies made with whole wheat flour, peanut butter, oatmeal,
and chocolate chips for an all-around great cookie treat!
Yield:

3-4 dozen cookies
Ingredients:

1 cup shortening or softened butter
1/3 cup peanut butter
3/4 cup brown sugar

3/4 cup granulated sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups quick oats
12 ounces (2 cups) chocolate chips
Instructions:

1. Cream butters and sugars in a large bowl. Add eggs and vanilla, stirring until smooth.

2. In a medium-sized mixing bowl, combine flour, soda, salt, and
oats. Add to creamed mixture and stir to make a thick cookie dough. Add
chocolate chips, mixing with hands if necessary.

3. Roll dough into 1 1/2-inch balls and place on greased cookie sheets. Press to flatten tops. Bake at 375 degrees for 10-15 minutes, until cookies are browned and cooked to your liking.



Whole Wheat Peanut Butter Oatmeal Chocolate Chip Cookies
This recipe is from Tammy’s Recipes.

Whole Wheat Oatmeal Cookies

A soft whole wheat cookie with oatmeal, sweetened with molasses and honey
Yield:

3-4 dozen cookies
Ingredients:

1 1/2 cups whole wheat flour
1/2 cup brown rice flour (or whole wheat flour)
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1 1/4 cups rolled oats
6 tablespoons butter, softened
2 eggs
1/2 cup honey
1/4 cup molasses
1 teaspoon vanilla
1-2 cups (total) chocolate chips, nuts, or sunflower seeds, optional
Instructions:

1. Combine flour, baking powder and soda, cinnamon, and oats. Set aside.

2. In a large mixing bowl, cream butter, eggs, honey, molasses, and
vanilla. Add dry ingredients and mix, using hands if needed. Add any

optional ingredients and drop by teaspoonful onto lightly greased cookie
sheets, or, roll dough into balls and press lightly.

3. Bake at 350 degrees for 15 minutes, or until cookies are done. Remove from oven, wait 5 minutes, and then remove to wire rack to cool.



Whole Wheat Oatmeal Cookies

This recipe is from Tammy’s Recipes.

Cranberry Roll-Up Freezer Cookies

Vanilla shortbread cookie dough, rolled and filled with homemade cranberry sauce; frozen and then sliced and baked
Yield:

About 3 dozen small cookies
Ingredients:

Cookie Dough Ingredients:

1/2 cup (1 stick) butter, softened
3/4 cup sugar
1 egg
1 teaspoon vanilla
2 cups flour
1/4 teaspoon salt
1 1/2 teaspoons cardamom, optional

Cranberry Filling Ingredients:

2 cups fresh cranberries, rinsed
1/4 cup sugar
1/2 cup water, divided
1 1/2 tablespoons cornstarch
1 teaspoon orange zest, optional
Instructions:

1. In a mixing bowl, cream together the butter and sugar. Add egg and vanilla, stir well.

2. In a separate bowl, combine flour, salt, and cardemom (if using).
Add to creamed mixture and mix well. Divide dough in half and wrap each
piece in plastic wrap. Refrigerate for 2 hours or up to 2 days.

3. Mix 1/4 cup of water with the cornstarch and set aside. Put remaining cranberry filling ingredients into a saucepan and heat on
medium heat, stirring, until berries are popped. Add water/cornstarch
mixture and continue heating and stirring until mixture is a thickened
chunky cranberry sauce. Set aside to cool.

4. On a clean surface, sprinkle confectioner’s sugar and roll each
half of the dough into a 12×7-inch rectangle. Spread half of

the
cranberry mixture on each rectangle, to within 1 inch of the edges.

5. Roll dough gently, starting at one of the 12-inch (wide) sides
(rather than at the 7-inch ends). Pinch edge and ends to seal. Carefully
transfer each log to a sheet of waxed paper and wrap, securing with
masking tape. Wrap each log in foil. Place in freezer for at least 1 day
and up to 4 months.

6. When ready to bake cookies, remove from freezer and slice frozen logs into 1/3-inch slices using a sharp knife. Place frozen slices on greased cookie sheets and bake 15-20 minutes at 400 degrees, until done. (Edges will be only slightly browned, if at all.) Remove from cookie sheet after about 5 minutes and place on wire racks to cool.



Cranberry Roll-Up Freezer Cookies

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.



Whole Wheat Cinnamon Graham Squares

This recipe is from Tammy’s Recipes.

Deluxe Whole Wheat Strawberry Shortcake

A light and fluffy whole wheat cake topped with whipped cream and fresh strawberries
Yield:

8 servings
Ingredients:

4 eggs, separated
3/4 cup sugar, divided*
1 cup whole wheat flour
1/3 cup water
1/4 cup oil
1 1/2 teaspoons baking powder
1/2 teaspoon vanilla extract
1 pound (about 2 cups) fresh strawberries, washed and sliced
1 cup whipping cream
1 tablespoons sugar
1/2 teaspoon vanilla
Instructions:

1.
In a large bowl with electric mixer at high speed, beat egg whites
until soft peaks form. Continue beating at high speed and add 1/4 cup
sugar, about 2 tablespoonfuls at a time. Beat well after each addition,
until sugar is completely dissolved and egg whites stand in stiff peaks.

2. In another mixing bowl, use an electric mixer to combine the egg
yolks, flour, water, oil, baking powder, vanilla, and 1/2 cup of sugar.
Using a rubber spatula, gently fold the flour mixture into the beaten
egg whites until completely blended. Pour batter into a greased and
floured 9-inch springform pan or two smaller round cake pans.

3. Bake cake at 325 degrees for about 40 minutes or until the top of
the cake springs back when lightly touched with finger and cake tests
done. Remove from oven and allow to cool completely before

removing from
pan. The cake will sink slightly as it cools.

4. Beat whipping cream in a chilled bowl on high until soft peaks
form. Add a tablespoon of sugar and 1/2 teaspoon vanilla and continue
beating until cream is stiff.

5. To serve, spread the whipped cream over the cake. Top with strawberries. Cut into slices and serve! Or, cut into slices and top each slice with whipped cream and strawberries just before serving.



Deluxe Whole Wheat Strawberry Shortcake

This recipe is from Tammy’s Recipes.

Challah Pudding with Apples, Raisins, and Almonds

A
sweet and spicy bread pudding made with leftover challah, topped with
chunks of apples, raisins, and almonds, drizzled with butter and brown
sugar
Yield:

10-12 servings
Ingredients:

6-8 tablespoons butter, plus extra for greasing
3 cups milk
1 tablespoon cinnamon
4 eggs, lightly beaten
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/4 pounds leftover, slightly dry challah, thickly sliced and lightly toasted
1 cup raisins
3 cooking apples
1 to 1 1/4 cups raw sugar or brown sugar
1 cup sliced almonds (may substitute walnuts)
Whipped cream, for serving (optional)
Instructions:

1. Preheat the oven to 375 degrees. Butter a 9×13-inch baking dish. Mix together the milk, cinnamon, eggs, vanilla, and salt.

2. Spread the challah toast with butter, reserving 3 tablespoons. Cut the challah into bite-sized chunks.

3. Add the buttered challah and raisins to the milk mixture

and fold
in gently so that all of the bread is coated with the liquid.

4. Core and dice the apples, but don’t peel. Spread the bread in the
bottom of the prepared pan, then top with half of the sugar, the
almonds, the apples, and ending with the rest of the sugar. Dot with
remaining butter.

5. Bake for 50-60 minutes or until juices in the middle are clear (test with fork). Serve with whipped cream, if desired.



Challah Pudding with Apples, Raisins, and Almonds

This recipe is from Tammy’s Recipes.

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.



Pumpkin Roll

This recipe is from Tammy’s Recipes.