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.

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.

Additional Notes:

*We put frozen cranberries in a food processor for a minute or so, to chop them coarsely.



Easy Fruit Coffee Cake

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.



Pineapple Carrot Cake with Cream Cheese Frosting

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.



Oatmeal Spice Cake

This recipe is from Tammy’s Recipes.

Natural Fruit Cake

An all-natural fruit cake with pecans, dates, and pineapple!
Yield:

4-5 dozen small slices
Ingredients:

1 cup honey
4 eggs
1 cup whole wheat pastry flour*
2 teaspoons vanilla extract
1/2 teaspoon salt
12 ounces chopped pecans**
12 ounces dried pineapple slices, finely chopped
12 ounces dried pitted dates, finely chopped**
Instructions:

1. In a large bowl, combine the honey, eggs, flour, vanilla, and salt, stirring until well-mixed.

2. Add the nuts and dried fruit, and stir well.

3. Grease small loaf pans – either four 3×5-inch pans or six mini loaf pans (1.5×4.5-inch).

4. Pack fruit cake batter tightly into the greased pans and bake at
325 degrees for 45-55 minutes or until the cake tests done (clean
toothpick or fork in center). Edges will be browned.

5. Remove cake from pans and allow to cool on a wire rack.

Slice thinly.

Fruit cake can be frozen (I wrap in wax paper and then in foil for freezing).



Natural Fruit Cake

This recipe is from Tammy’s Recipes.

Milk Toast

A breakfast my mom served when I was growing up: Toasted homemade bread topped with milk and sugar!
Yield:

1 serving
Ingredients:

1 slice homemade bread
1-2 teaspoons sugar or alternative
1/2 cup whole milk
Instructions:

1. Toast bread until nicely browned, but not burnt (of course).

2. Lay toast in a soup bowl or plate with a slight edge. Pour milk over toast.

3. Sprinkle with sugar or whatever sweetener you prefer. (I like to use xylitol since it’s healthy and tooth-friendly!)

4. Use a spoon to cut toast into bite-sized pieces and enjoy!



Milk Toast

This recipe is from Tammy’s Recipes.

Whole Wheat Pumpkin Pancakes

Tender, moist, and deliciously spiced pumpkin whole wheat pancakes!
Yield:

18 small-medium pancakes
Ingredients:

1 1/2 cups whole wheat pastry flour
1 teaspoon baking soda
2 teaspoons baking powder
1/4 teaspoon salt
2 teaspoons ground cinnamon
1/4 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1 1/3 cups buttermilk
1 cup mashed/canned pumpkin
2 eggs
1/2 cup sour cream
2 teaspoons vanilla extract
2 tablespoons brown sugar

Instructions:

1. In a large mixing bowl, whisk together the first 7 ingredients (dry). Set aside.

2. In a separate mixing bowl, whisk together the buttermilk, pumpkin, eggs, sour cream, vanilla, and brown sugar.

3. Add wet mixture to dry and stir gently just until a batter forms (can be lumpy).

4. Cook pancakes on a greased and pre-heated griddle or skillet. Ladle batter onto griddle, spreading it out slightly if needed.

Be sure to cook these long enough – they seem to take slightly longer than regular pancakes, so be patient! When they are done,
however, they will be tender, moist, and deliciously fragrant!

Serve with hot maple syrup, brown sugar syrup, butter, or just enjoy plain!



Whole Wheat Pumpkin Pancakes

This recipe is from Tammy’s Recipes.

Whole Wheat Pumpkin Scones with Cinnamon Icing

Spiced pumpkin scones with cinnamon icing drizzled on top!
Yield:

8 scones
Ingredients:

1 cup whole wheat pastry flour
1 cup all-purpose flour*
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/8 teaspoon ground ginger
1/8 teaspoon ground cloves

6 tablespoons butter, sliced and chilled
1/3 cup pumpkin puree
1/3 cup heavy whipping cream
6 tablespoons brown sugar
2 teaspoons vanilla extract

Cinnamon Icing Ingredients:

1 cup powdered sugar
1 teaspoon ground cinnamon
1-2 tablespoons milk
Instructions:

1. In a large mixing bowl, whisk together the first 8 ingredients (dry). Cut in butter until coarse crumbs form.

2. In a smaller mixing bowl, whisk together the pumpkin, cream, sugar, and vanilla.

3. Add to dry mixture and stir just until mixture forms a thick
dough. Use your (clean) hands to knead the dough once or twice, pressing
it together. (For more tender scones, don’t over-knead.)

4. On a lightly floured surface, form dough into a circle, about 3/4
inch thick. Use a knife or pizza cutter to cut circle into 8
wedges/triangles. Place wedges on an ungreased baking sheet, not
touching.

5. Bake at 425 degrees for 15 minutes, until scones are lightly browned on the bottom.

6. Make icing by whisking together the icing ingredients, adding just enough milk to make a drizzling consistency. Icing can be drizzled over warm or hot scones, or brushed on.



Whole Wheat Pumpkin Scones with Cinnamon Icing

This recipe is from Tammy’s Recipes.

Cranberry Almond Scones

Tender and flaky scones with cranberries and almonds, topped with a sweet crusty glaze
Yield:

8 scones
Ingredients:

2 1/8 cups all-purpose flour*
1/4 cup granulated sugar
1/8 teaspoon salt
1 1/2 teaspoons baking powder
1/2 cup (1 stick) cold butter, sliced
3/4 cup dried sweetened cranberries (“Craisins” or other brand)
1/4 cup sliced or chopped almonds**
1/2 cup heavy cream
1 egg

1 teaspoon vanilla extract
2 teaspoons almond extract
2 tablespoons heavy cream, for topping
sugar, for sprinkling
Instructions:

1.
In a large mixing bowl, whisk together the flour, sugar, salt, and
baking powder. Cut in the butter. Stir in cranberries and almonds.

2. In a small bowl, whisk together the 1/2 cup cream, egg, and extracts. Stir into dry mixture, stirring just until moistened. Knead a
few times, until a dough forms (don’t over-knead).

3. On a lightly floured surface, form dough into a circle, about an
inch thick. Cut into 8 wedges. (I use a pizza cutter to slice the
dough.) Place wedges on an ungreased baking sheet.

Alternately, you can place the circle of dough onto the baking sheet
before cutting, if you wish, and leave scones touching as they bake.
Increase the baking time as needed (probably 10-15 minutes longer) if
you bake them this way.

4. Brush scones with the reserved 2 tablespoons of cream, and sprinkle with sugar.

5. Bake at 350 degrees for 20-25 minutes, until edges are lightly
browned and scones are done inside. Cool on a wire rack. Delicious warm
or cold, and maybe even better the next day!

Additional Notes:

*Scones
pictured were made with 1 cup all-purpose flour and 1 cup + 1 tablespoon whole wheat pastry flour. Delicious either way!!

**I buy whole almonds since they retain their nutrients better than pre-sliced or chopped. I chop mine in a food processor or run them through the Salad Shooter with a slicer attachment.



Cranberry Almond Scones

This recipe is from Tammy’s Recipes.

Lemon Scones with Sour Lemon Glaze

Flaky lemon scones, drizzled with a tangy lemon icing
Yield:

8 scones

Ingredients:

2 cups all-purpose flour
1/4 cup sugar
1/8 teaspoon salt
1 1/2 teaspoons baking powder
1/2 cup (1 stick) cold butter, cut
1 1/2 teaspoons lemon zest*
2 teaspoons freshly squeezed lemon juice
1/2 cup heavy whipping cream
1 egg

Icing Ingredients:

3/4 cup confectioner’s sugar
1 1/2 tablespoons freshly squeezed lemon juice
Yellow food color, optional
Instructions:

1. In a large mixing bowl, whisk together the flour, sugar, salt, and baking powder. Cut in the butter.

2. In a separate bowl, whisk together the lemon zest and juice, cream, and egg.

3. Stir egg mixture into dry ingredients, just until a dough starts
to form. Knead a couple times until the dough holds together.

4. On a lightly floured surface, gently press dough into a circle,
about an inch thick. Cut into 8 wedges (I use a pizza cutter to quickly
and neatly cut the wedges!).

5. Place scones on an ungreased baking sheet, not touching each
other, and bake at 350 degrees for 25 minutes, or until edges are

lightly browned. Remove from oven and let rest on the sheet for 5
minutes.

6. Prepare the icing by mixing the powdered sugar with enough lemon
juice to make a drizzling consistency. Add a drop or two of yellow food
color if desired.**

7. Place scones on a wire rack. Drizzle or brush icing over warm scones. These scones are delicious hot, but I think they taste even better the next day, when the lemon flavor has permeated the scone even more!



Lemon Scones with Sour Lemon Glaze

This recipe is from Tammy’s Recipes.