Chocolate No-Bake Cookies

A quick and easy sweet chocolate cookie with quick oats and coconut, made on the stove-top
Yield:

2 dozen
Ingredients:

2 cups sugar
1/3 cup baking cocoa (powder)
1/2 cup milk
6 tablespoons (3/4 stick) butter
1/8 teaspoon salt
1 teaspoon vanilla
3 cups quick-cooking oats
1/3 cup coconut (or nuts of your choice)
Instructions:

1.
In a large stock pot, combine sugar, cocoa, and milk, whisking until
mixed. Measure oats and coconut in a bowl or large measuring cup and set
aside.

2. Add butter and salt and then heat over medium to medium-high heat,
stirring constantly, until butter is melted and mixture is smooth. (Use
whisk to remove lumps if necessary.)

3. Continue heating and stirring until mixture boils. When mixture is
at a full boil (it will be very bubbly!) time for 4 1/2 minutes. Stir
constantly while timing.

4. Remove pan from heat and add vanilla, oats, and coconut. Quickly stir until the oats are completely covered with chocolate.

5. Drop mixture by teaspoons onto a sheet of waxed paper. Cookies will harden as they cool. Yummy!!



Chocolate No-Bake Cookies

This recipe is from Tammy’s Recipes.

Chocolate Chip Mandelbrot

A crunchy sweet vanilla-flavored bread/cookie with chocolate chips!
Yield:

2-3 dozen slices
Ingredients:

1 1/2 cups sugar
1 cup oil

4 eggs
3 tablespoons orange juice
1 tablespoon vanilla extract
4 to 4 1/2 cups flour
1/2 teaspoon salt
2 1/2 teaspoons baking powder
1/4 teaspoon cinnamon
1 cup chopped walnuts, optional
1 1/2 cups (9 ounces) semi-sweet chocolate chips

Optional: Melted chocolate chips, for dipping the bottoms
Instructions:

1. In a large bowl, combine sugar and oil. Stir in eggs. Add orange juice and vanilla.

2. Add flour, salt, baking powder, and cinnamon, stirring into a very
thick batter. (If batter is too thin, add the extra 1/2 cup flour.)
Fold in chocolate chips and walnuts (if using).

3. Line a large jelly roll pan (or two smaller jelly roll pans) with parchment or waxed paper. Spread the batter onto the prepared pan(s), either into one large strip/log or (if using two pans) two smaller strips/logs. The batter shouldn’t go to the edge of the pan, but it will be somewhat runny and should look like a thick cake batter that didn’t fill the pan. The middle of the “log” will rise during baking.



Chocolate Chip Mandelbrot

This recipe is from Tammy’s Recipes.

Oatmeal Chocolate Chip Cookie Bars

An easy, chewy bar cookie with oats and chocolate chips!
Yield:

24 squares
Ingredients:

1 cup (2 sticks) butter, softened
3/4 cup brown sugar, packed
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla
1 1/2 cups all-purpose flour*
1 teaspoon baking soda
pinch of salt
3 cups rolled (“old-fashioned”) oats
12 ounces (2 cups) semi-sweet chocolate chips**

Instructions:

1. Cream butter, sugars, egg, and vanilla with electric mixer on high.

2. Stir in flour, salt, and baking soda, all at the same time. Stir
in oats. Last, add chocolate chips and stir them in (or use clean hands,
if the dough is too stiff).

3. Press cookie dough into a greased 9×13-inch baking dish. Dough
should be somewhat flattened, but it’s okay for some cracks to remain.

4. Bake at 350 degrees for 30-35 minutes, or until lightly golden and cookies are set in the middle.

5. Cool for 20 minutes; cut into 24 squares. Delicious warm or cold!



Oatmeal Chocolate Chip Cookie Bars

This recipe is from Tammy’s Recipes.

Cut-Out Biscuit Cookies

Buttery cutouts reminiscent of shortbread or biscotti, dipped in mint chocolate and perfect with coffee or tea!
Yield:

3-4 dozen
Ingredients:

1 cup softened butter
1 cup sugar
2 eggs
1 tablespoon milk
4 cups sifted flour
1/2 teaspoon baking powder
pinch of salt

Chocolate coating ingredients*:

6 ounces (1 cup) dark bitter-sweet or semi-sweet chocolate chips
1/2 tablespoon coconut oil (or shortening)
1 teaspoon pure peppermint extract (not oil)
Instructions:

1.
Cream together butter and sugar. Add eggs and milk and cream. Stir in
flour, baking powder, and salt, making a thick dough. Wrap dough in
waxed paper and refrigerate for several hours.**

2. On a well-floured surface, roll dough to about 1/4-inch thickness.
(No thinner!) Cut into shape. If cookies are sticking to the

cookie
cutter, dip the cookie cutter into flour before each cut.

3. Place cut cookies on an ungreased baking sheet. Bake at 375 degrees for 10-12 minutes, until just lightly browned on the edges or tips. If you bake too long, the cookies will be hard.



Cut-Out Biscuit Cookies

This recipe is from Tammy’s Recipes.

Homestyle Chocolate Chip Cookies

Soft and chewy homemade classic chocolate chip cookies
Yield:

8-10 dozen cookies
Ingredients:

2 cups butter, softened (not melted)
4 cups brown sugar

4 eggs
4 teaspoons vanilla
2 teaspoons baking soda
1 teaspoon salt
6 cups flour
12 ounce bag (or as many as you prefer) chocolate chips*
Instructions:

1. Cream butter and sugar; add eggs and vanilla and mix well. Add remaining ingredients and stir until fully mixed.

2. Drop by teaspoons onto a greased cookie sheet. Bake at 400 degrees for about 10-12 minutes (or convect bake at 350 degrees for about 12 minutes).



Homestyle Chocolate Chip Cookies

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.



Overnight Challah French Toast

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.



Unleavened Chocolate Cake with Chocolate Fudge Frosting

This recipe is from Tammy’s Recipes.

Lemon Poppy Seed Muffins

A soft and spongy lemon poppy seed muffins with the perfect balance of sweet and tart!
Yield:

12 muffins
Ingredients:

2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 tablespoons poppy seeds
1 egg

1/2 cup + 2 tablespoons sugar
2 tablespoons lemon zest (the zest from ~two large lemons)
1/4 cup melted butter
1 1/4 cups kefir (or buttermilk)
Instructions:

1. In a large mixing bowl, whisk together the dry ingredients.

2. In a smaller bowl, combine egg, sugar, andlemon zest, stirring well. Add butter and kefir (or buttermilk) and stir.

3. Add the wet mixture to the dry ingredients, and stir just until moistened. Do not over mix. The batter will be fairly thick.

4. Preheat oven to 350ÂºF. Divide batter evenly into 12 paper-lined
or greased muffin cups. Bake muffins on rack in the middle of the oven
for 20-25 minutes, until muffins test done. (Ours are usually done in
17-19 minutes; over-cooking seems to make them unnecessarily dry.)

5. Allow muffins to cool in pan for about 5 minutes, then remove to a wire rack to finish cooling.



Lemon Poppy Seed Muffins

This recipe is from Tammy’s Recipes.

Old-Fashioned Carrot Cake with Cream Cheese Icing

A flavorful moist carrot cake with sweet cream cheese frosting
Yield:

18 servings
Ingredients:

Cake Ingredients:

2 cups sugar
1 1/4 cup vegetable oil
4 eggs
1 tablespoon vanilla extract
2 tablespoons lemon juice
2 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon ground cinnamon
1 teaspoon baking soda
2 teaspoons baking powder
3 cups finely grated carrots*
1/4 cup well-drained crushed pineapple
1/2 cup chopped walnuts, optional

Icing Ingredients:

8 ounces cream cheese
1/2 cup (1 stick) butter, softened
2 teaspoons vanilla extract

1 teaspoon lemon juice
3-4 cups powdered sugar

Ground cinnamon and ground walnuts, for dusting (optional)
Instructions:

1. In a large mixing bowl, blend sugar and oil. Add eggs, vanilla, and lemon juice and mix.

2. In a medium bowl, whisk together the flour, salt, cinnamon, soda, and baking powder. Fold into the batter in the large bowl.

3. Stir in carrots, pineapple, and walnuts to make a thick batter.

4. Pour into a greased 9×13-inch baking pan. Bake at 350 degrees for
55-60 minutes, until cake tests done. Cool in pan on a wire rack,
covered with a thin clean towel.

5. To make icing, mix ingredients in order listed, using an electric mixer. Spread over cake and dust with cinnamon and walnuts if desired. Enjoy!



Old-Fashioned Carrot Cake with Cream Cheese Icing

This recipe is from Tammy’s Recipes.

Deluxe Chocolate Frosting

Rich, creamy chocolate frosting that’s simple to make and absolutely delicious!
Yield:

~2 cups (see additional notes below)
Ingredients:

1 cup butter, softened*
1 teaspoon vanilla extract
1 1/4 cups cocoa powder
4 1/2 cups powdered sugar
1/2 cup milk
Instructions:

1.
In a mixing bowl, cream the butter with an electric mixer. gradually
beat in the vanilla, cocoa powder, and powdered sugar. Beat in enough
milk to achieve a spreadable consistency.

2. Spread frosting on cake right after making the frosting. If you wait too long to spread the frosting, it will lose some of it’s light airy fluffiness when you spread it.



Deluxe Chocolate Frosting

This frosting goes great on Homemade Deluxe Chocolate Cake Mix!

This recipe is from Tammy’s Recipes.