Glazed Pumpkin Spice Bread

A soft and fluffy pumpkin spiced quick bread with a cinnamon glaze drizzled on top! The best pumpkin bread ever!
Yield:

8 mini loaves, 3 regular loaves, or 24 muffins
Ingredients:

2 cups sugar
1/2 cup oil
3 eggs
1 1/2 cups canned pumpkin puree
1/2 cup freshly-squeezed orange juice
Zest of 1 orange
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon ground cloves*
1 teaspoon ground cinnamoon
1/2 teaspoon ground nutmeg*
1 teaspoon salt

Glaze ingredients:

3/4 cup powdered sugar
1 1/2 teaspoons ground cinnamon
~1 teaspoon water
Instructions:

1. In a medium mixing bowl, beat sugar, oil, eggs, pumpkin, orange juice, and orange zest. Set aside.

2. In a large mixing bowl, whisk together the remaining dry ingredients. Pour pumpkin mixture into bowl with dry ingredients, and
stir until no lumps remain.

3. Lightly grease and flour loaf pans or muffin pans. (This recipe
will fill about 8 mini loaf pans, OR 3 regular loaf pans, OR 24
muffins.) Fill pans or muffin cups 3/4 full.

4. Bake in a pre-heated oven at 400 degrees for about 15 minutes
(muffins), 20 minutes (mini loaves), or 25-30 minutes (regular loaves).
Check with a toothpick or fork (should come out clean).

5. Remove bread from pans and place on a wire rack to cool, covered
with a clean towel. While cooling, mix powdered sugar and cinnamon in a
small bowl. Add just enough water to make a glaze. Poke tops of bread
with a fork or toothpick, and drizzle the glaze over the warm bread.

Slice bread with a thin serrated knife and serve warm, or allow bread to finish cooling, and store in a sealed bag or container.



Glazed Pumpkin Spice Bread

This recipe is from Tammy’s Recipes.

Fudgy Black Bean Brownies (Gluten Free)

Sweet and chewy gluten-free brownies made with black beans *(but you’d never know it from the taste)!* So simple and amazingly delicious!
Yield:

16 squares
Ingredients:

2 cups cooked black beans (or 1 can, rinsed and drained)
3 eggs
1/3 cup melted butter*
1/4 cup cocoa powder
2 teaspoons vanilla extract
1 cup sugar (or 1/2 cup honey)
1/2 cup semi-sweet chocolate chips
1/3 cup finely chopped walnuts (optional)
Instructions:

1.
Pre-heat oven to 350 degrees. In a food processor bowl or blender,
combine the black beans, eggs, melted butter, cocoa powder, vanilla, and
sugar. Pulse or blend until smooth (or as smooth as possible).

2. Grease an 8×8-inch glass baking dish. Pour the batter into the
greased dish. Sprinkle chocolate chips and nuts (if using)

over the top
and use a spatula to push them down into the batter just a little (but
not too much; they will sink some while the brownies bake).

3. Bake at 350 degrees for 40-50 minutes, until brownies are set in
the middle. Watch the edges for excess browning if you're not sure
they're done. (Mine seem to take a full 50 minutes, and are still chewy
but not gooey.)

Cool and then chill before serving! Store in fridge.



Fudgy Black Bean Brownies (Gluten Free)

This recipe is from Tammy's Recipes.

Vanilla Kefir Ice Cream

A simple homemade ice cream using kefir instead of milk for a tangy, creamy treat! *(What is kefir?)* Yield:

6 cups
Ingredients:

2 cups kefir* (may substitute plain yogurt)
2/3 cup sugar**
1 cup heavy whipping cream
2 teaspoons vanilla extract
Instructions:

1. In a 4-cup measuring cup (or medium bowl) stir together the kefir and sugar, until sugar is dissolved.

2. Stir in the cream and vanilla. Pour mixture into your ice cream maker bowl and churn until thick and creamy! Enjoy fresh as a “soft serve” consistency, or freeze for later.



Vanilla Kefir Ice Cream

This recipe is from Tammy’s Recipes.

Blackberry Coffee Cake

A
quick coffee cake with blackberries folded in and a cinnamon crumb
topping! This is the perfect use for ripe blackberries from the Pacific
Northwest; enjoy with coffee or hot tea for an amazing late summer
treat!
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
2 heaping cups of blackberries (fresh or frozen)

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. Gently fold in blackberries.

4. Pour batter into a greased 9-inch square baking dish or an 8×11-inch baking dish*.

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.



Blackberry Coffee Cake

This recipe is from Tammy’s Recipes.

Plum Pudding Cake

This
old-fashioned dessert has a sweet cake layer on top and a juicy plum
pudding filling beneath! It’s simple to make and a great recipe for your
extra plums!
Yield:

9 servings
Ingredients:

1 cup all-purpose or cake flour
3/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
3 tablespoons oil
2 cups washed and halved plums (pits removed, too!)
1 cup brown sugar
1 teaspoon cinnamon
1 cup boiling water
Instructions:

1. Preheat oven to 350 degrees. In a medium bowl, combine the flour, sugar, baking powder, and salt.

2. Beat in the milk and oil. Spread mixture in an ungreased 8×8-inch baking dish. Layer the halved plums on top.

3. Whisk together the brown sugar and cinnamon and sprinkle over the plum-topped batter. Pour the boiling water over everything!

4. Bake at 350 degrees for 1 hour, until cake is browned on top. (The
top layer should test done with a fork with only a few crumbs, if
you’re unsure.)

Serve warm or cold. Perfect with ice cream or all by itself!



Plum Pudding Cake

This recipe was taken from Tammy’s Recipes.

Homemade Egg Nog

A
delicate, creamy homemade egg nog that’s easy to make and tastes
incredible! The flavors of freshly-grated nutmeg, vanilla, whole eggs,
real cream, and maple syrup blend into this incredible egg nog!
Yield:

about 12 cups
Ingredients:

9 large eggs
1 cup real maple syrup
1/4 teaspoon salt
6 cups milk, divided
2 tablespoons vanilla extract
3/4 teaspoon freshly grated nutmeg
1/8 teaspoon ground cinnamon
1 cup heavy cream

For serving:

3/4 cup whipped cream
Freshly grated nutmeg
Instructions:

1.
In a heavy 4 or 6-quart pan, briskly whisk together the eggs, maple
syrup, and salt, until well-mixed. Whisk in 3 cups of the milk.

2. Heat over medium heat, whisking constantly, until mixture reaches
160-165 degrees F (use a candy or meat thermometer to monitor temperature).* It takes me about 10-15 minutes, and I do whisk near-constantly for this step! You will see a little steam rising from
the pan, just as the egg nog reaches 160-165 degrees.

3. Remove from heat. Whisk in the vanilla, nutmeg, and cinnamon. Whisk in the remaining 3 cups of milk.

4. Cover pan and chill well (a few hours) before serving. Don’t put a
hot pan in your refrigerator though! If the weather is cold, I set the

covered pan outside to cool, and then refrigerate. Otherwise, let cool
to room temperature and refrigerate.

5. Whip the 1 cup of heavy cream until foamy, about half-way to
“whipped cream”. Stir into the chilled egg nog mixture (it will want to
float, so stir as much as needed to mix most of it in).

6. To serve, ladle chilled egg nog into glasses, top with a tablespoon of whipped cream, and sprinkle with freshly-grated nutmeg.
Enjoy!

This egg nog can be stored in the refrigerator for up to 3 days.



Homemade Egg Nog

This recipe was taken from Tammy’s Recipes.

One Hour Dinner Rolls

Simple from-scratch dinner rolls that are a complement to soups or salads, any time! *(For the fluffiest rolls, total time may exceed one hour…)*
Yield:

24 dinner rolls
Ingredients:

1/2 cup warm water (115 degrees F)
1 1/2 tablespoons active dry yeast
1/2 tablespoon sugar
2 eggs
1 1/2 cups warm milk (115 degrees F)
1/2 cup oil or melted butter
2 teaspoons salt
1 tablespoon honey or molasses
1/3 cup sugar
6 1/2 cups all-purpose flour or bread flour, approximately
Instructions:

1.
In a 2-cup measuring cup or small mixing bowl, combine the water,
yeast, and 1/2 tablespoon sugar. Stir with a fork to combine, and then
set aside. (Mixture will get foamy.)

2. In a 4-cup measuring cup (or medium-large mixing bowl), lightly
beat the eggs. Add the warm milk, oil or butter, salt, honey or
molasses, and 1/3 cup sugar. Stir to combine.

3. In a medium-large mixing bowl, combine the two wet mixtures and
stir. Stir in enough flour to form a soft dough, and continue

to add
flour and knead until a smooth, elastic dough forms (about 10-15
minutes).

If using a bread machine: Pour both wet mixtures
into bread machine, add about 4 cups of flour, and turn on the dough
cycle. Add more flour as needed to make a smooth, soft dough. Scrape
sides of bread machine pan with a gentle spatula if needed as it mixes.
When dough is smooth and elastic, turn off bread machine. Continue with
step 4.

If using a stand mixer: Pour both wet mixtures into
mixer bowl. Add about 4-5 cups of the flour and allow it to mix (or
knead with a dough hook) until a smooth, soft dough forms, adding more
flour as needed. When dough is smooth and elastic, turn off mixer and
continue with step 4.

4. Allow dough to rest for 5-10 minutes, covered. While dough is
resting, grease two 11×15-inch baking sheets. Turn oven on to 200
degrees and set a timer for 2 minutes. After 2 minutes, turn off the
oven. (Leave the door shut so it stays warm inside!)

5. Separate or cut dough into 24 pieces. I divide in half, then
divide each half in half again. Now I have fourths, and I divide each of
those in half. Now I have 8 pieces of dough, and I divide each

piece
into 3 pieces, resulting in 24 pieces.

6. Form each piece of dough into a roll. To make Kaiser (or rosette-shaped) dinner rolls like the ones in these pictures, roll each
piece of dough into a rope about 8 inches long. Tie the rope into a
knot, with two long “tails” remaining. Tuck one tail under and one tail
over, tucking in the middle, to make the rosette shape.

7. Place rolls on greased sheets. Cover lightly with a clean towel
and place sheets in the warm oven (do not turn back on!) and allow to
rise until nearly doubled. This should take about 25 minutes if your
oven was pre-warmed, your yeast was good, etc. It MAY take longer,
though, which is why I recommend starting these rolls in plenty of time
for dinner (more like two hours in advance instead of just one!).

8. When rolls are almost doubled in size, remove them from the oven.
Pre-heat the oven to 375 degrees. Bake rolls for about 15-20 minutes,
until done.

Serve hot and enjoy! Leftover rolls should be stored in an air-tight bag or container.

Easy homemade whole wheat crackers that taste remarkably similar to Wheat Thins! Thin, crunchy, and salty – you will love these crackers! Yield:

About 8 ounces of crackers

Ingredients:

1 1/4 cups whole wheat flour
1/2 teaspoon salt
1 1/2 tablespoons sugar
1/4 teaspoon paprika
4 tablespoons (1/2 stick) cold butter, sliced
1/4 cup water
1/4 teaspoon vanilla
Salt, for topping
Instructions:

1.
Combine flour, 1/2 teaspoon salt, sugar, and paprika in a medium bowl.
Cut in butter with a fork or pastry blender, until small crumbs form.
Or, combine the dry ingredients and butter in a food processor bowl and
pulse until crumbly.

2. Make a well in the center, and add the water and vanilla. Stir to
mix, then use clean hands to knead a few times, just enough to form a
ball of dough. (Add just a tad more water, only if needed.) Divide dough
into two pieces and cover with a clean towel.

3. Lightly grease two 11×15-inch baking sheets* and sprinkle lightly with salt. Preheat oven to 400 degrees.

4. On a lightly floured counter, roll each piece of dough into a thin
rectangle approximately 11×15 inches. (Be sure to lightly flour the
dough as you roll, so it doesn’t stick to the counter!)

5. Transfer the sheet of dough to the baking sheet. Use a

pizza
cutter or sharp knife to cut dough into squares. Trim edges if desired.
Sprinkle tops with salt.

6. Bake at 400 degrees for 5-10 minutes, until crisp and lightly
browned. Crackers will become more crispy as they cool, so don’t
over-bake! (Remove edge crackers that are getting too dark if the middle
crackers aren’t quite done yet, and continue baking.)

7. Remove baked crackers from sheets and cool on a wire rack. Serve warm or cool, plain or with dips or and store leftover crackers in a sealed bag or container.



One Hour Dinner Rolls

This recipe is from Tammy’s Recipes.

Just Like Lambert’s “Throwed Rolls”

A soft, hot dinner roll just like the ones tossed to diners at Lambert’s Cafe!
Yield:

12 large dinner rolls
Ingredients:

1 teaspoon sugar
2 1/4 teaspoons (1 pkg.) active dry yeast
1/4 cup warm water (110-115 degrees F)
1 cup warm milk (110-115 degrees F)
1/4 cup (1/2 stick) melted butter
1/4 cup sugar
1 egg, lightly beaten
1 teaspoon salt
4 cups all-purpose or bread flour

Butter, honey and/or sorghum molasses, for serving
Instructions:

(See additional notes for bread machine directions)

1. In a small bowl, combine the teaspoon of sugar and the yeast with the warm water and allow to foam (5-10 minutes).

2. In a large mixing bowl, mix the warm milk, melted butter, sugar, egg and salt. Add the yeast mixture and stir.

3. Stir in 3 cups of flour. Stir or knead in another cup of flour (or
more, if needed) and knead for 5-10 minutes to make a smooth, elastic
dough.

4. Scrape the large mixing bowl clean (or as clean as

possible) and
place dough in the bowl. Grease the top of the dough with butter or oil
and cover with a clean cloth. Place in a warm location (I turn the oven
on for 1-2 minutes, then turn OFF and place covered bowl in the warm
oven to rise) and let rise until doubled in size, about 60-90 minutes.

5. Liberally butter a 12-cup muffin pan. With buttery hands, deflate
the dough and divide into 24 pieces. Roll each piece into a ball. Place
two balls in each muffin cup. Gently grease the tops and cover with a
clean towel.

6. Let rolls rise in a warm place until nearly doubled in size, about
45 minutes. Preheat oven to 350 degrees Fahrenheit and bake rolls for
20-25 minutes, until tops are browned and rolls are done. (Check rolls
after 15 minutes, and cover loosely with foil to prevent excess
browning, if needed.)

Toss hot rolls and serve with butter, honey, and/or sorghum molasses!



Just Like Lambert’s “Throwed Rolls”

This recipe was taken from Tammy’s Recipes.

Gourmet Bean Soup

A
delicious thick, flavorful soup made with dried beans, peas, and
lentils. Easy but so amazingly delicious, the whole family loves this
recipe!
Yield:

8 servings
Ingredients:

1 pound (about 2 1/2 cups) dry bean/peas/lentils blend*
8 ounces turkey Italian sausage (cut into slices) or turkey sausage patties (diced)
1 large onion, chopped
2 tablespoons oil

1 green bell pepper, diced
1 red bell pepper, diced
4 garlic cloves, minced
1 can (12-15 ounces) diced tomatoes
1/4 teaspoon crushed red pepper flakes
2 bay leaves
1/4 teaspoon freshly ground black pepper
8 cups of chicken stock (or water + bouillon)
Salt, to taste (start with 1 teaspoon)

Grated Parmesan cheese, for serving (optional)
Instructions:

1. In a large stock pot, combine all ingredients except the (optional) Parmesan cheese.

2. Bring to a boil over medium heat and then simmer gently over low
heat, covered, until beans are all tender (about 2 1/2 hours, but could
take longer).

3. When beans are tender, remove the bay leaves. Season with additional salt to taste. Ladle into bowls and sprinkle with grated Parmesan cheese if desired. Serve hot!



Gourmet Bean Soup

This recipe was taken from Tammy’s Recipes.

Tuscan Bean Soup

A
creamy white bean soup with the aroma of thyme, oregano, and rosemary,
with baby spinach leaves stirred in at the end. Simple but elegant!
Yield:

4 servings
Ingredients:

2 tablespoons oil
1 medium onion, chopped
3 garlic cloves, minced
1 teaspoon dried thyme (or 2-3 teaspoons fresh)
1 teaspoon dried oregano (or 1 tablespoon fresh chopped)
1/2 teaspoon dried rosemary (or 1/2 tablespoon fresh)
4 cups chicken broth (or water with bouillon)
6 cups cooked great northern beans (or 3 cans, rinsed and drained)
3/4 teaspoon salt or more, to taste
1/8 teaspoon black pepper
5 ounces fresh baby spinach leaves (or two large handfuls), coarsely chopped
Instructions:

1.
In a 6-quart stock pot over medium heat, saute the onion in oil. After a

few minutes, stir in the garlic, thyme, oregano, and rosemary and saute
for a couple more minutes.

2. Stir in chicken broth, beans, salt, and pepper. Cover and bring to a boil. Reduce heat and simmer for 5-10 minutes.

3. Put about 2 cup of the soup into a bowl and set aside. Puree
remaining soup in blender. You may need to do this in a couple batches;
work carefully, as soup is hot! Hold the lid when you start to blend!
Or, use a stick blender (immersion blender) to blend the soup in the
pan.

4. Return soup and reserved soup to the stock pot. Add the spinach and heat to a simmer, until spinach is wilted and dark green. Serve soup hot.



Tuscan Bean Soup

This recipe was taken from Tammy’s Recipes.