Waffles

Delicate sugar-freeÂ waffles with a light buttery taste

Yield:

2-3 Servings

Ingredients:

2 cups sifted flour*
4 teaspoons baking powder
1/2 teaspoon salt
2 eggs, separated
1 1/4 cup milk
6 tablespoons butter, melted

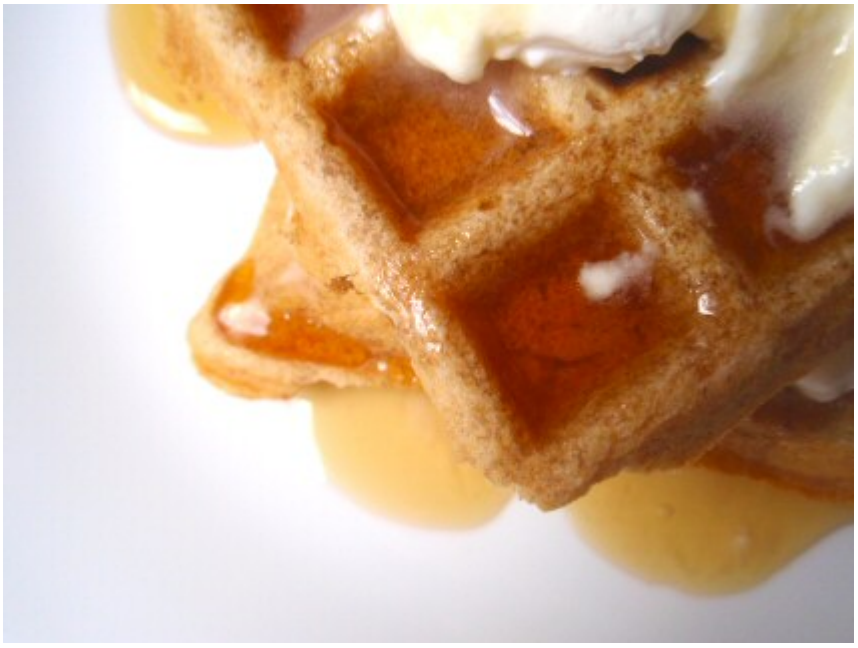
Instructions:

1. In mixing bowl, sift together the flour, baking powder, and salt.

2. In separate bowl, beat egg whites until soft peaks form.

3. In another bowl, beat egg yolks with milk. Add melted butter to egg mixture and stir. Add flour mixture also, stirring to remove most lumps. Finally, fold in egg whites.

4. Cook on pre-heated waffle maker until browned. Top with butter and jam, strawberry syrup or real maple syrup of your choice.



This recipe is from Tammy’s Recipes.

Lemon Bars

Tangy lemon squares dusted with powdered sugar

Yield:

24 Squares

Ingredients:

For crust:Â

- *3/4 C butter*
- *1 1/2 C flour*
- *1/3 C powdered sugar*

For topping:

- *3 beaten eggs*
- *1 1/2 C sugar*

3 T flour
1/3 C lemon juice
1 T lemon zest

powdered sugar, for dusting

Instructions:

1. Mix crust ingredients andÂ press into greased 9 x 13 pan and bake at 350 degrees for 15 minutes.

2. While the crust is baking, stir together topping ingredients.

3. Pour mixture over hot crust and bake for an additional 20 minutes.

4. Sprinkle powdered sugar on top. Allow to cool and cut into bars.



This recipe is from Tammy’s Recipes.

Strawberry Sauce (Syrup)

A sweet aromatic strawberry sauce for topping waffles, pancakes, ice cream, shortcake, and other desserts.

Yield:

2-4 servings

Ingredients:

2 cup Strawberries (loosely packed; fresh or frozen)
1/8 cup white sugar
1 teaspoon cornstarch (disolved in a little water)

Instructions:

1. Cut strawberries into halves or quarters (depending on preference; if the strawberries are fairly small you may leave them whole).

2. Place strawberries in a saucepan and pour sugar on top and place on burner set between medium and medium-low.

3. The mixture will slowly become watery at which point you can set the burner to medium. Once the mixture begins to boil add dissolved cornstarch while stirring the mixture.

4. After boiling for 1-2 minutes (remember to continue stirring) you can remove from the burner.

The syrup can be used hot or can be refrigerated and used cold, depending on your preference.



This recipe is from Tammy’s Recipes.

Chewy Granola Bars

Chewy snack bars bursting with granola and coconut

Yield:

24 bars

Ingredients:

3 cups granola
1 cup crisp rice cereal
1 cup coconut, shredded unsweetened
3/4 stick butter (6 T)
7 oz marshmallow cream

Optional
1/4 cup honey *
Chocolate chips, Raisins, Almonds, etc

Instructions:

1. In a large sauce pan melt butter over low heat. (Optional: add honey). While the butter is melting add the granola, crisp rice cereal, and coconut (also optional raisins, nuts, etc… but not chocolate chips) in a large bowl and mix.

2. Lightly grease a 13×9 pan.

3. After butter has melted add marshmallow cream. Stir occasionally until cream has melted and mixture is combined.

4. Slowly raise the temperature until mixture begins to slightly boil (this will vary depending on the size and material of the sauce pan; our stove needs to be right below medium) – remember to continue stirring!

5. Once it has started to boil continue to stir for 1 minute.

6. Remove from heat and immediately add the granola mixture.

Stir until the cereal is evenly coated.

7. Dump mixture into the 13×9 pan and spread it out in the pan. (Optional: Sprinkle chocolate chips across the loose mixture). Press the mixture down flat creating making it level. Allow to cool.

8. You may wish to cut your bars before the dish completely cools.



This recipe is from Tammy’s Recipes.

Trifle

Fluffy angel food cake surrounded by whipped cream and fruit

Yield:

14 servings

Ingredients:

1 can (14 oz.) sweetened condensed milk
1 carton (8oz.) lemon yogurt
1/3 cup lemon juice
2 teaspoons grated lemon peel
2 cups whipped topping
1 angel food cake (10 inches) cut into 1-inch cubes
2 cups fresh strawberries
1/2 cup flaked coconut, toasted

Instructions:

1. In a bowl combine first four ingredients. Fold in whipped topping.

2. Place half the cake cubes in a trifle bowl or 2 qt. serving bowl. Top with half of the lemon mixture.

3. Repeat layers. Top with strawberries. Garnish with coconut. Store in refrigerator.



This recipe is from Tammy’s Recipes.

Pumpkin Raisin Cookies

Hearty pumpkin and raisin cookies with oats and coconut

Yield:

8 dozen cookies

Ingredients:

1 1/2 cups (3Â sticks)Â butter
2 cups brown sugar
1 teaspoon vanilla

2 cups pumpkin puree
2 eggs
4 cups flour (I use 2 cupsÂ all-purpose and 2 cups whole wheat)
2 cups quick oats
2 teaspoons cinnamon
2 teaspoons baking soda
1 teaspoon salt
2 cups raisins
3/4 cup flaked unsweetened coconut

Instructions:

1. In large bowl, cream butter, sugar, and vanilla. Beat in eggs and pumpkin.

2. In another bowl, combine dry ingredients and add to creamed mixture. Stir in raisins and coconut.

3. Bake at 350 degrees for 12-18 minutes on lightly greased cookie sheets. Cool for 5 minutes on the sheets before removing cookies to wire racks to finish cooling. Store in an airtight container or bag.



This recipe is from Tammy’s Recipes.

Cherry Rhubarb Dessert

Tangy cherry and rhubarb filling layered between pie crusts and sprinkled with sugar

Yield:

12-16 servings

Ingredients:

3 c flour
1Â t salt
1 c (2 sticks) butter
1/2 c milk
1 egg
1 c cornflakes
4-5 c diced fresh or frozen rhubarb, thawed
1 1/2 c sugar
21 oz (1 can) cherry pie filling (or use homemade)
1 t vanilla

Instructions:

1. In a bowl, combine flour, salt, and butter. Cut in until crumbly. Add milk and egg and mix well.

2. Divide dough in half. On a lightly floured surface, roll each half into a 9″ x 13″ rectangle.

3. Place one rectangle in the bottom of a greased 13″ x 9″ x 2″ baking dish. Sprinkle with cornflakes.

4. In another bowl, combine the rhubarb and sugar. Stir in the pie filling and vanilla. Spread over cornflakes.

5. Cut slits in remaining pastry and lay on top of filling. Sprinkle top with sugar.

6. Bake at 350 degrees for 50-55 minutes or until crust is golden brown. Cool on wire rack. Store in refrigerator.



This recipe is from Tammy’s Recipes.

Dark Chocolate Cheesecake (baked)

A rich, creamy cheesecake bursting with dark, rich semi-sweet chocolate

Yield:

16

Ingredients:

Crust
1 1/2 cups graham cracker crumbs*
6 Tablespoons butter, melted
3 Tablespoons sugar

Filling
6 oz. semi-sweet chocolate
12 Tablespoons cocoa powder (baking cocoa)
4 Tablespoons butter

28 ounces cream cheese, room temperature (4 1/2 8 oz. packages)
1 cup sugar**
2 teaspoons vanilla extract
4 eggs, room termperature
3/4 cup sour cream (6 oz.)

Optional: 1 Tablespoon cornstarch mixed in 1 Tablespoon cold water

Instructions:

1. Preheat oven to 350 degrees. Place a metal or glass bowl on the bottom rack with bottledwater.

2. Crust: Mix the graham cracker crumbs, melted butter, and sugar. Grease a 9 inch springform pan (sides and bottom) and press the graham cracker mixture evenly along the bottom of the springform pan.

3. Mix the baking cocoa and butter until smooth. Then add the mixture and semi-sweet chocolate chips to a sauce pan on low on the stove and cover. Stir mixture periodically until all the chips are melted and the mixture is mixed.

4. In a large bowl beat the cream cheese with a mixer until smooth. Add vanilla and sugar. Slowly add one egg at a time while beating with an electric mixer on low, doing a scrape down of the bowl with a spatulaÂ periodically. Add and mix in sour cream. (Optional: Also add cornstarch mixture and mix in).

5. Slowly beat in chocolate mixture—beat just enough to mix in evenly.

6. Pour into crust.

7. Bake for 60-80 minutes, depending on desired doneness

8. Cool and then remove rim. Refrigerate before serving. Best

served 24 hours or longer after you begin refrigeration.



This recipe is from Tammy’s Recipes.

Basic Cheesecake

Creamy vanilla cheesecake, waiting to be topped with your favorite fruit

Yield:

8 servings

Ingredients:

12 ounces cream cheese, softened
4 ounces (1/2 cup) sour cream
3/4 cup sugar
2 eggs
1 teaspoon vanilla
one 9-inch graham cracker crust*

Instructions:

1. In a large bowl, beat cream cheese, sour cream, sugar, eggs, and vanilla until smooth.

2. Pour into crust and bake for 45 minutes at 350 degrees. Remove from the oven and let cool.

3. Chill for at least 4 hours or up to two days before serving. Top with fruit topping (photo shown with cherry topping), whipped cream, or just eat plain!



This recipe is from Tammy’s Recipes.

Cherry Pie Filling

Colorful homemade cherry pie filling

Yield:

About 3 cups

Ingredients:

3 cups pitted sour cherries*
1 1/2 cups sugar
approximately 1/2 cup water
approximately 1-2 tablespoons clear jel or cornstarch, for thickening

(Please see additional notes before making!)

Instructions:

1. Combine fruit and sugar in a pan and stir together. If

cherries are soft and mushy, you won’t need additional water, but if cherries are firm, add 1/4 to 1/2 cup water. Bring to a boil.

2. Mix cornstarch or clear jel** with some cold water or reserved cherry juice (about 2 tablespoons of cold water with 2 tablespoons corn starch or clear jel), whisking to remove lumps.

3. When cherries are boiling, add thickening while stirring constantly to prevent lumps. Add enough thickening to make the consistency you desire. We like our pies fairly thick, but cheesecake topping thinner. Stir the thickening as it bubbles, just until the juices are clear. (When the filling looks clear, it’s fully cooked. Over-cooking will start to break down the filling.)

4. Pour into pie crusts (unbaked pastry) for pies (bake pies at 425 degrees for about 30 minutes or until browned) or use as topping in other recipes.



This recipe is from Tammy’s Recipes.