Basic Sweet Roll Dough

A soft white sweet roll dough that can be used in a variety of dessert recipes

Yield:

12-24 servings

Ingredients:

2 c flour
1 T dry yeast
1 c milk
1/4 c sugar
1/4 c shortening
1 t salt
2 eggs
1 1/2-2 c flour

Instructions:

1. In large mixer bowl, combine 2 cups flour and 1 T dry yeast.

2. Heat milk, sugar, shortening, and salt till warm (115-120°), stirring to melt shortening. Add to dry mixture.

3. Add eggs. Mix well by hand and then stir in 1 1/2 to 2 cups flour, making a moderately stiff dough.

4. Knead on a lightly floured surface till smooth (adding more flour as you need it, if needed). Shape into a ball. Place in a greased bowl, turning once. Cover; let rise till double.

5. Punch down; divide in half. Cover; let rest 10 minutes.



This recipe is from Tammy’s Recipes.

Cream Cheese Brownies

Rich chocolate brownies topped with a layer of marbled “cheesecake”

Yield:

24 brownies

Ingredients:

For brownies:

1 c butter (2 sticks), melted
2 c sugar
2 t vanilla
4 eggs
3/4 c cocoa
1 c flour
1/2 t baking powder
1/4 t salt
1 c chopped nuts, optional

For cream cheese topping:

1/3 c sugar
8 oz cream cheese, softened or slightly warmed

1 egg
1/2 t vanilla

Instructions:

1. In large bowl, cream butter and sugar. Add vanilla, eggs, and cocoa, beating after each addition.

2. Add flour, baking powder, and salt. Add nuts if using. Pour batter into greased 9 x 13 pan.

3. In separate bowl, mix sugar and cream cheese until no lumps remain. Stir in egg and vanilla. Pour over brownie batter. Cut through batter with knife several times for a marbled effect.

4. Bake at 350 degrees for 35-40 minutes until cream cheese topping is slightly browned.

5. Cool and store in refrigerator.





This recipe is from Tammy’s Recipes.

Olivia’s Cheesecake

A rich, nutty cheesecake with pretzel crust

Yield:

16 servings

Ingredients:

Crust:

1 1/2 cups crushed pretzels
1/3 cup butter or margarine, melted

Filling:

40 ounces (5 [8oz.] packages) cream cheese
1 1/2 cups sugar
3/4 cup creamy peanut butter

2 teaspoons vanilla
3 eggs
1 cup peanut butter chips
1 cup semi-sweet chips

Topping:

8 ounces (1 cup) sour cream
3 tablespoons creamy peanut butter
1/2 cup sugar
1/2 cup finely chopped unsalted peanuts

Instructions:

1. To make crust: mix together crushed pretzels and butter or margarine. Press into bottom of a 10-inch springform pan.

2. Beat cream cheese and sugar well. Add peanut butter and vanilla, beat. Add eggs beating just to combine.

3. Stir in chips. Pour over crust and bake 50-55 minutes or until center is almost set. Cool 15 minutes but leave oven on.

4. Mix first 3 topping ingredients together until smooth. Spread on cake and sprinkle with peanuts. Return to oven for 5 minutes.

5. Cool on a rack 10 minutes and run knife around edge of pan. Cool another hour before refrigerating overnight. When slicing, dip knife in warm water inbetween cutting and wipe off so you don’t get a pile up around each slice.



This recipe is from Tammy’s Recipes.

Lemon Meringue Cheesecake

Creamy lemon cheesecake pieÂ topped with whipped cream or meringueÂ rivals lemon meringue pie

Yield:

8 servings

Ingredients:

12 oz cream cheese, softened
4 oz sour cream
3/4 c sugar
2 eggs
2 T fresh lemon juice
Zest of one lemon
one 9-inch graham cracker pie crust (You can make your own by combining 1 c graham cracker crumbs, 2 T sugar, and 4 T melted butter)
Whipped cream, for topping

Instructions:

1. In large bowl, beat cream cheese, sour cream, sugar, and

eggs. Add lemon juice and zest, and beat until smooth.

2. Pour into pie crust and bake at 350 degrees for 40-45 minutes. Remove from oven and let cool.

3. Chill for at least 4 hours before serving. Top with whipped topping to serve.



This recipe is from Tammy’s Recipes.

Strawberry Pie

Fresh juicy strawberries smothered in a homemade glaze, served in a pie shell

Yield:

one 9-inch pie

Ingredients:

3 T cornstarch
1 c sugar
1 c cold water
2 T white corn syrup
2 T strawberry flavored gelatin
3 drops red food coloring (optional)
about 3 c washed strawberries, sliced or diced
one 9-inch baked pie pastry

Instructions:

1. Combine and cook first 4 ingredients for 5 or 6 minutes, stirring until thick to prevent lumps.

2. Remove from heat and while still hot add strawberry gelatin and red food coloring (if using).

3. Pile strawberries high in baked pie shell and pour glaze over strawberries.Â Chill and serve!



This recipe is from Tammy’s Recipes.

Caramel Pecan Rolls

Soft and sweet caramel-covered rolls, bursting with pecans

Yield:

24 rolls

Ingredients:

Basic Sweet Roll Dough**
Â
3 T butter, softened

1/2 c granulated sugar
1 t ground cinnamon
Â
2/3 cup packed brown sugar
1/4 c butter
2 T light corn syrup
Â
1/2 c chopped or halved pecans

Instructions:

1. Roll each half of Basic Sweet Roll Dough** into a 12×8-inch rectangle.

2. Brush each with half of the softened butter. Combine granulated sugar and cinnamon; sprinkle over dough.

3. Roll up each piece of dough, starting with long side; seal seams. Slice each roll into about 12 pieces.*Â

4. In saucepan combine brown sugar, 1/4 c butter, and corn syrup. Cook and stir just till butter melts and mixture is blended.

5. Distribute mixture evenly in two greased 8-9 inch round baking pans. Top with pecans.

6. Place rolls, cut side down, in baking pans (on top of the pecans). Cover; let rise till double.

7. Bake at 375 degrees for 18 to 20 minutes. Cool about 30 seconds; invert on rack and remove pans.



This recipe is from Tammy’s Recipes.

Strawberry Cream Frozen Dessert

A fluffy frozen summer treat: strawberry cream filling with a nutty baked crumb crust and topping!

Yield:

16 servings

Ingredients:

1 c flour
1/4 c brown sugar
1 stick (1/2 c) butter, softened
1/2 c finely chopped nuts (optional)
2 egg whites
1 c sugar
2 c strawberries, hulled and cut in half*
1 c whipped cream
sliced strawberries, for garnish (optional)

Instructions:

1. In mixing bowl, combine flour, brown sugar, butter, and nuts until crumbly. Spread loosely on a cookie sheet/jelly roll pan and bake at 350 degrees for 10 minutes. Cool.

2. Beat egg whites until frothy. Add sugar and beat for about 5 minutes. Add strawberries and beat on HI for 10-12 minutes. Fold in whipped cream.

3. Spread 1/2 of crumb mixture on the bottom of a 9 x 13 pan. Pour strawberry mixture over crumbs, and top with the rest of the crumbs. Garnish with sliced strawberries if desired.

Freeze.

4. Remove from freezer shortly before serving.



This recipe is from Tammy’s Recipes.

Vanilla Raspberry Cheesecake

A smooth creamy cheesecake with a pink raspberry layer hiding inside

Yield:

12 servings

Ingredients:

Crust Ingredients:

1 cup graham cracker crumbs
4 tablespoons butter
2 tablespoons sugar

Cheesecake Ingredients:

24 ounces cream cheese, softened
1 1/4 cups sugar
3 eggs, at room temperature
1/2 tablespoon cornstarch
1/2 tablespoon cold water

1/2 tablespoon vanilla
1/2 cup sour cream
1 cup raspberries, mashed
1 tablespoon sugar
1/2 tablespoon cornstarch
1/2 tablespoon water

Instructions:

1. In small saucepan, heat raspberries with 1 tablespoon sugar until boiling.

2. In small bowl, mix 1/2 tablespoon cornstarch with 1/2 tablespoon water. Add to hot mixture, stirring quickly to avoid lumps. Set aside to cool.

3. In small saucepan, melt 4 tablespoons butter. Add 2 tablespoons sugar and the graham cracker crumbs. Mix thoroughly and then press into the bottom of a greased 8″ springform pan.

3. In mixing bowl, combine cream cheese and sugar, stirring until smooth. Add eggs one at a time, mixing gently with each addition.

4. In small bowl, mix 1/2 T cornstarch with 1/2 T water. Add to cream cheese mixture and stir.

5. Divide batter in half. Add the cooled raspberry mixture to one half; add 1/2 tablespoon vanilla and 1/2 cup sour cream to second half.

6. Pour 1/2 of vanilla batter into prepared pan, covering the crust. Carefully spread the raspberry batter on top, using a ladle or wide spoon. Finish by carefully spreading the rest of the vanilla batter on top.

7. Bake at 350 degrees for 30 minutes. Move temperature down to 325 degrees, cover loosely with foil, and bake 45 minutes longer.

8. After your cheesecake is finished baking, turn off oven, open the oven door, and allow to cool in oven for 15 minutes before removing to cooling rack. Chill at least 4 hours before serving.



This recipe is from Tammy’s Recipes.

Triple Chocolate Cream Pie

A thick layer of silky chocolate cream sandwiched between a crunchy chocolate crust and thin chocolate shell

Yield:

10

Ingredients:

Crust (alternate: two 8″ graham cracker pie shells)
1 cup chocolate graham cracker crumbs *
2 Tablespoons sugar
4 Tablespoons butter, melted

Filling
1/4 cup sugar
1/4 cup chocolate syrup
1 cup semi-sweet chocolate chips

8 oz. (1 package) cream cheese, room temperature
1 3/4 cups milk
3 oz. (1 package) chocolate pudding
8 oz. whipped cream or whipped topping

Topping
1/3 cup semi-sweet chocolate chips
1 1/2 Tablespoons butter

Instructions:

Crust
1. If making your own crust grease a 8″ or 9″ springform pan.Â Mix the graham cracker crumbs * and sugar; add butter and mix. Flatten ** in your springform pan. Bake for 7 minutes at 350 degrees. Set aside to cool.

Filling
2. Place sugar, chocolate syrup, semi-sweet chocolate chips, and cream cheese in a sauce pan on the stove (preferrably with the cream cheese on bottom) and cover for 15 minutes.

3. In a separate dish mix pudding mix and milk.

4. Stir the cream cheese mixture until fairly homogenous; add cream cheese mixture to pudding and mix with electric beater.

5. Add whipped cream – but do not overbeat!

6. Well grease the sides of the springform pan again (this helps prevent the filling from sticking to the pan).

7. Pour mixture into springform pan or pie crusts.

8. Freeze for 4 hours, or preferrably overnight.

Topping
9. Add butter and chocolate chips to a small sauce pan on low. Stir.

10. Once mixture is melted and smooth remove from heat and

allow to cool for 5 minutes.

11. Pour over the top of the triple chocolate pie and spread evenly over the top using a spatula.

12. Return to freezer for at least 10 minutes to allow chocolate shell to harden.

13. You may need to use a thin, narrow spatula around the edges to help loosen the pie from the springform pan.

14. Once removed from the springform pan you can return any leftovers to the freezer. Simply cover in plastic wrap.



Lindsey’s Lemon Bars

Chewy sweet lemon-filled squares dusted with powdered sugar

Yield:

18 squares

Ingredients:

1 C softened butter
1/2 C powdered sugar
2 1/3 C flour

4 eggs
2 C sugar
1 tsp. lemon peel
1/3 C lemon juice
1 tsp. baking powder
3 TBSP icing sugar, optional

Instructions:

1. Beat butter with 1/2 C powdered sugar until creamy.

2. Add 2 C flour; blend in. Press into well greased 9 x 13 inch pan. Bake 20 minutes at 350 degrees.

3. In meantime, beat eggs until light. Add sugar, peel, juice, 1/3 C flour and baking powder. Beat until thoroughly blended. If you let this sit, blend again before pouring over hot crust.

4. Return to oven and bake 20 minutes more or until golden.

5. Sprinkle evenly with 3 TBSP icing sugar if desired. Let cool, cut.

