St. Luke Lutheran Coffee Hour Cookbook

Not by bread alone, but also by cookies and coffee cake

Dedicated to the bringers and bakers of all we shared
We are the many hands of Faith and Care
We are the many hearts joined in Fellowship

Recipes transcribed and edited by Suzanne Snedeker
SUMMER 2020

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A note from the editor, Suz Snedeker

In the hope that anyone can use this cookbook to make baked goods in their own kitchen, I edited submitted recipes to conform to a standard format (title, author, source (when available), story, ingredients, and method). There was a lot of back and forth with submitters on recipes that Aunt Grace or Grandpa Joe made that didn't include the most explicit instructions. Lots of "stories" are included for many of the recipes.

Why put together a cookbook of St. Luke Lutheran Coffee Hour recipes? In this age of the COVID19 pandemic and all its restrictions, we miss Worship, we miss singing, we miss the sign of peace, we miss the choir, and we miss each other. We miss our "in person" community, but we have discovered we have community beyond the walls of the St. Luke's nave and narthex. While we cannot yet share a slice of cake or a cookie with each other in person right now, we can remember each other, and feel the common connection with one another as a faith community. And we have faith that one day, we will be together again.

Thank you to everyone that did and will make coffee hour happen, from the bakers and bringers of goodies, the set-up and clean-up folks, the unseen hands that brought the cream and juice, and who ordered the coffee, and to everyone who shared in Worship and Fellowship at St. Luke Lutheran in Ithaca, NY.

We are together in our hearts with recipes shared with love and fellowship.

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Coffee Cakes and Pound Cakes

Apple Cake

Submitted by Kathy Eliason. *This recipe is from her mother, Betty Widmann.*

Ingredients:

2 cups all-purpose flour
2 teaspoons baking powder
1 cup white granulated sugar
1 teaspoon ground cinnamon
1 cup milk
1 large egg
2 to 3 apples; cored, peeled and sliced

Method:

Preheat oven to 350 degrees F.

In a large bowl, mix the flour, baking powder, and sugar until well blended. Remove 1 cup of the mixture and place it in a small bowl; add the cinnamon to the reserved mixture in the small bowl, and blend well.

Into the large bowl that has the remainder of the flour mixture, add the milk and egg and blend well. Mixture will be lumpy.

Grease a 9 x 9-inch baking pan, and add the batter. Cover the top with the sliced apples and sprinkle the cinnamon-crumb mixture evenly over the apple slices.

Bake in preheated oven about 45 minutes.

Blueberry Poppy Seed Brunch Cake

Submitted by Joann Ekdahl. *Recipe is from the kitchen of Marlys Hrubos.*

Special equipment: 9- or 10-inch springform pan

Ingredients:

CAKE BATTER:
2/3 cup white granulated sugar
½ cup (1 stick) butter or margarine
2 teaspoons grated lemon peel (zest)
1 large egg
1½ cup all-purpose flour
2 tablespoons poppy seeds
¼ teaspoon baking soda
¼ teaspoon salt
½ cup sour cream

FILLING:
2 cups fresh blueberries (or frozen, but thaw and drain on paper towel first)
1/3 cup white granulated sugar
2 teaspoons all-purpose flour
¼ teaspoon ground nutmeg

GLAZE:
1/3 cup confectioners' sugar (powdered sugar)
1 to 2 teaspoons milk

Method:

Preheat oven to 350 degrees F.

Grease and flour the bottom and sides of 9- or 10-inch springform pan. For CAKE, in a large bowl, using a hand-held electric or stand mixer fit with a paddle attachment, beat 2/3 cup sugar and ½ cup butter together on high speed until light and fluffy. Add lemon peel and egg. Beat 2 minutes at medium speed.

In a medium bowl, combine 1½ cup flour, poppy seeds, baking soda, and salt. Add flour mixture to butter mixture alternatively with sour cream. Spread batter over bottom and up to the sides of prepared pan, making sure batter on the sides is ¼-inch thick.

In medium bowl, combine FILLING ingredients and spoon over batter. Bake in preheated oven for 45 to 55 minutes, until crust is golden brown. Cool slightly. Unspring the springform pan latch, remove pan sides, and transfer to a serving dish.

For GLAZE, in a small bowl combine confectioners' sugar and milk until glaze is of drizzling consistency (when you dip in a spoon and raise the spoon, the glaze will come off the spoon in a ribbon) and blend until smooth. Drizzle glaze over top of warm cake.

Serves 8.

Blueberry Pound Cake

Submitted by Kathy Eliason. *Recipe is from Grais Brown.*

This recipe was Grais Brown's, and was originally published in "Cooking Light" magazine in 2005. Grais was a major contributor of desserts to St. Luke coffee hours during her many years at St. Luke. She now lives in Texas with her husband Bill.

Ingredients:

2 cups white granulated sugar
½ cup light butter
½ block (of an 8-ounce block) 1/3 less-fat cream cheese, softened *(assume this is 4 ounces)*
3 large eggs
1 large egg white
3 cups all-purpose flour, divided
2 cups fresh or frozen blueberries
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 8-ounce carton of low-fat lemon yogurt
2 teaspoons vanilla extract
Vegetable cooking spray

GLAZE:
½ cup confectioners' sugar
4 teaspoons lemon juice

Method:

Preheat oven to 350 degrees F.

In a large bowl, beat first 3 ingredients (sugar, butter, and cream cheese) with an electric mixture on medium speed until well blended. Add eggs and egg white one at a time, beating well after each addition. Lightly spoon flour into dry measuring cups and level with a knife.

Combine 2 tablespoons of flour and blueberries in a small bowl, and toss well. Combine remaining flour, baking powder, soda, and salt. Add flour mixture to sugar-butter-cream cheese mixture alternately with yogurt, beginning and ending with the flour mixture. Fold in the blueberries (fold gently) and vanilla.

Pour cake batter into a 10-inch tube pan well coated with vegetable cooking spray.

Bake in preheated oven 1 hour and 10 minutes or until toothpick inserted into the thickest part of the cake comes out clean. Cool cake in pan for 10-15 minutes, then invert cake onto a serving plate.

To make glaze, combine confectioners' sugar and lemon juice in a small bowl. Drizzle glaze over warm cake.

Cardamom Coffee Cake

Submitted by Joan Carlson

Ingredients:

1 cup (2 sticks) butter
1 cup white granulated sugar
2 large eggs, beaten
1 cup milk
3 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cardamom
½ cup chopped nuts
¼ cup granulated sugar

Method:

Preheat oven to 350 degrees F. Grease a 9 X 13-inch pan.

Using an electric mixer, in a large bowl cream butter and sugar well. In a small bowl add eggs to milk and blend well. In a separate bowl, sift together flour, baking powder, and cardamom. Add flour mixture alternating with the liquid milk-egg mixture to the creamed butter and sugar, beginning and ending with flour mixture. Pour batter into prepared pan.

Mix nuts with sugar and sprinkle on top of batter.

Bake in preheated oven for 45 minutes or until toothpick inserted into the center comes out clean.

Cool in pan. Serves 15.

Chocolate Olive Oil Banana Cake

Submitted by Suz Snedeker. *Adapted from a recipe by Melissa Clark originally published in the "New York Times."*

Suz says, "Somehow adding chocolate bits (especially if you use really high-quality chocolate) transforms a simple banana bread to an elegant coffee cake. I always make it in a 9-inch round pan. Freezes well, in fact, tastes better after it's frozen and thawed.

Ingredients:

1 cup all-purpose flour
1 cup whole wheat flour
¾ cup packed brown sugar
¾ teaspoon baking soda
½ teaspoon salt
1 cup (~ 4 ounces) of very good quality coarsely chopped bittersweet or dark chocolate
1/3 cup olive oil (regular olive oil, not extra virgin)
2 large eggs, lightly beaten
1 ½ cups mashed VERY RIPE bananas
¼ cup plain yogurt (Greek or whole milk is best)
1 teaspoon vanilla extract

Method:

Preheat oven 350 degrees F. Place oven rack in the center of the oven.

Grease OR use "Baker's Joy" baking spray to coat the sides and bottom of a 9-inch cake pan with tall sides.

In a large bowl, whisk together the flour, sugar, baking soda, and salt. In a separate medium bowl, whisk together the olive oil, eggs, mashed banana, yogurt, and vanilla extract. Pour the liquid banana mixture into the flour mixture and fold in with a spatula. Add chocolate pieces, and fold in by hand. Do not over mix, just fold enough to combine the ingredients.

Scrape batter into prepared pan and bake in preheated oven for 40-50 minutes until golden brown. Err on under rather than over-baking. Allow cake to cool in pan for 10 minutes. Invert cake onto a wire rack to cool completely. You can cool the cake with the bottom side up. Freezes well. Wrap layer in aluminum foil and then place in a zip-lock bag.

GLAZE:
½ cup sifted confectioners' sugar
½ cup cocoa
1 teaspoon vanilla extract
Water to thin glaze

Prepare the GLAZE by sifting the confectioners' sugar and cocoa into a small bowl, and gradually add water teaspoonfuls at a time until you get a spreadable consistency if you like it to be like frosting, or thinner if you like a glaze. Cake should be completely cool before you put on the glaze. Completely thaw a frozen layer before glazing.

Citrus Butter Loaf Cake

Submitted by Karin van der Burg

Karin says, "This recipe is from one of my favorite dessert cookbooks, 'Sugar Rush' by Johnny Iuzini. My husband and I bake it often. The citrus flavor comes through really nicely, it's easy to make, it keeps well, and it is overall delicious!"

Ingredients:

1 cup (2 sticks) cold unsalted butter, diced
1 ½ cups (300 grams) white granulated sugar
Grated zest of 2 lemons
Grated zest of 1 orange
5 large eggs, at room temperature
3 tablespoons (45 grams) buttermilk, room temperature
3 tablespoons (45 grams) fresh lemon juice
3 tablespoons (45 grams) fresh orange juice
2 cups all-purpose flour
1 ½ teaspoons (6 grams) baking powder
1 teaspoon (4 grams) kosher salt
Additional butter and flour for preparing the cake pan.

GLAZE:
2 tablespoons (30 grams) buttermilk
1 tablespoon (20 grams) honey

Method:

Preheat oven to 375 degrees F . Butter and flour a 4 ½ x 8 ½-inch loaf pan (or 9-inch cake pan).

In the bowl of a stand mixer, toss the butter with the citrus zests and sugar until the butter is coated. Using a paddle attachment, beat the butter-sugar-zest mixture for 5 minutes until it is homogenous, and no lumps remain. Add the eggs, one at a time, beating well after each addition, and scrape down the bowl with a rubber spatula between additions.

In a separate small bowl, stir together the buttermilk, lemon juice, and orange juice. In a medium bowl, sift together the flour and baking powder, and sprinkle the salt over the top. With the mixer on low speed, alternately add the dry and wet ingredients to the butter mixture in 3 additions, ending with the flour mixture. Stop the mixer, scrape down the bowl, then mix until smooth.

Pour the batter into prepared loaf pan*, smooth the top with a spatula, and bake for 15 minutes. Reduce the oven temperature to 325 degrees F., bake for an additional 35 to 40 minutes, rotating the pan halfway through, until the cake is golden brown, and a cake tester inserted into the thickest part of the cake comes out clean.

While the cake is baking, make the GLAZE by combining the honey and buttermilk. When the loaf cake is done, remove from oven, brush with glaze, and return to the oven for an additional 5 minutes. Cool cake completely on a wire rack before inverting and slicing to serve. **If using a 9-inch round pan,* bake at 375 degrees for 40 minutes, brush with glaze, and bake an additional 5 minutes. Follow same cooling directions.

Coffee Cake

Submitted by Susan Wohlhueter

Susan says, "This wonderful recipe is a real winner! This coffee cake was often served when we visited Dave's Mother, Margaret Wohlhueter in Orchard Park, NY. It can easily be made a day ahead, and it lasts for several days. You could also add chocolate chips to the mix. Skippy Carmichael always liked it when I brought it for coffee hour at church."

Special Equipment: Tube Pan

Ingredients:

BATTER:
1 cup canned evaporated milk
1 tablespoon vinegar
2 cups all-purpose flour
1 cup white granulated sugar
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla extract
2 large eggs
½ cup (1 stick) butter, softened

OPTIONAL: ½ cup chocolate chips

TOPPING:
2 tablespoons brown sugar
2 teaspoons ground cinnamon
3/4 cup chopped pecans
3 tablespoons melted butter

Method:

Preheat oven to 375 degrees F.

To make the BATTER, put all batter ingredients in a large bowl and mix everything with electric mixer on medium speed for three minutes. If you are adding chocolate chips, fold them into the batter.

To make the TOPPING, in a small bowl mix the brown sugar, cinnamon, and pecans until well blended.

Put half of the batter into a well-greased and floured tube pan and cover the batter with half of the topping. Add remaining batter, then cover batter with remaining topping. Top with the melted butter.

Bake in preheated oven for 45 minutes.

Let cool in pan for 15 minutes, then invert onto a wire rack to cool.

Jordan Marsh Blueberry Coffee Cake

Submitted by Suz Snedeker

Suz says, "Jordan Marsh was a splendid department store in Boston famous for selling huge blueberry muffins coated with granulated sugar. When a branch of Jordan Marsh opened in the heyday of the malls in Warwick, Rhode Island (my home state), they also had a bakery that sold these muffins. Sadly, this department store has gone the way of the dinosaurs along with Filenes (also in Boston and Rhode Island). However, the recipe for the muffins and this adaptation to make it into a coffee cake lives on. I believe the knock-off muffin recipe was published in the 'Boston Globe' newspaper and also in the 'Providence Journal-Bulletin' newspaper. The reverse of the 'cut out of the newspaper' recipe for the muffins that I have that was my mother's has roasting chicken selling for 69 cents a pound, so that gives you an idea that this recipe has been around for a long time. This makes one 9-inch cake.

Ingredients:

½ cup butter, melted (original recipe says you can use butter, margarine, or shortening)
1 ¼ cup white granulated sugar
2 eggs
2 1/3 cup all-purpose flour (measure AFTER sifting the flour)
2 teaspoons baking powder
½ teaspoon salt
2/3 cup milk (whole or skim)
1 teaspoon vanilla extract
2 ½ cups fresh blueberries, rinsed and drained well (about a pint)

More granulated sugar, about 2-3 teaspoons, for the top of the cake

Method:

Pre-heat oven to 350 degrees F. Grease and flour a 9-inch cake pan (works best if it is high-sided), or coat sides and bottom with "Baker's Joy" baking spray.

Beat the butter, sugar, and eggs together using an electric portable mixer or stand mixer until light and fluffy. Measure the sifted flour, baking powder and salt onto a sheet of waxed paper, and blend until combined. On low speed, add 1/3 of the flour mixture to the creamed mixture, then add 1/3 cup of milk and vanilla, then 1/3 of the flour, then the rest of the milk, then the last 1/3 of the flour. Scrape down sides of bowl. Stop mixer and fold in the blueberries carefully so they do not break. The batter will be very thick.

Turn batter into the prepared cake pan. Smooth out the top with a spatula. Sprinkle top liberally with granulated sugar. Bake in preheated oven 50-60 minutes. Should be golden brown. After removing from oven, cake should cool for 10-15 minutes before it is removed and transferred to a wire rack. Freezes well. Wrap well in aluminum foil, then place in a Ziplock bag and freeze.

TO MAKE MUFFINS: Reduce the milk to ½ cup and reduce the flour to 2 cups. Muffin tins should be VERY well greased before adding the batter. Fill fairly full, a bit more than ¾ full. Bake 20 minutes at 375 degrees F. Let muffins cool in the pan for at least 15 minutes; if you try to remove the muffin while still hot, it will fall apart.

Lemon-Blueberry Pound Cake

Submitted by Joann Ekdahl. *Original recipe found in February / March 2013, "TASTEOFHOME.COM" magazine, page 77.*

Special Equipment: 10-inch fluted tube pan (same as a large, "classic" 12-cup Bundt pan)

Ingredients:

½ cup (1 stick) butter, softened
4-ounces cream cheese, softened (half of an 8-ounce package)
2 cups white granulated sugar
3 large eggs
1 egg white
1 tablespoon grated lemon peel (also called lemon zest)
2 teaspoons vanilla extract
2 cups fresh or frozen blueberries (thaw and drain frozen blueberries)
3 cups all-purpose flour, divided (reserve 2 tablespoons)
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 cup (8-ounces) lemon yogurt

GLAZE:
1 ½ cup confectioners' sugar
¼ cup lemon juice (fresh best, or bottled)

Method:

Preheat oven to 350 degrees F.

Generously grease and flour baking pan *(or generously spray interior of pan with "Baker's Joy" baking spray)*. In a large mixer bowl, cream the butter, cream cheese and sugar with a portable electric or stand mixer. Add eggs and egg white, one at a time, beating well after each addition. Beat in lemon peel and vanilla extract.

In a medium bowl, toss blueberries with 2 tablespoons of flour. In another bowl, mix the remaining flour with baking powder, baking soda, and salt; add these dry ingredients to creamed mixture alternately with the yogurt, beating after each addition until just combined. Gently fold in floured blueberries.

Transfer the batter to prepared pan. Bake in preheated oven for 55-to 60-minutes or until a toothpick inserted into center of cake comes out clean. Cool cake in the pan 10 minutes before inverting on to a wire rack to cool. Allow to cool 15 minutes before glazing

GLAZE: Sift the confectioners' sugar into a small bowl. Gradually add the lemon juice and mix until smooth. Using a pastry brush, gradually brush the glaze onto warm cake, about a third at a time, allowing glaze to soak into the cake before adding more glaze. Cool completely before serving.

Makes 12 servings.

Meta's Half-A-Pound Cake (can be made Gluten-Free and Dairy-Free)

Submitted by Susan and Reid Hoskins. *Original recipe from "Meta Given's Modern Encyclopedia of Cooking," Volume One, 1947, published by C.J. Ferguson and Associates*.

Susan says, "When we are safely attending church and having coffee hour, this will be my contribution. Reid substituted Domata-brand flour (gluten free) for the cake flour and dairy-free spread for the butter (see below). No rosewater in our cupboard so he improvised with almond and lemon extract. The recipe makes a tender loaf cake. The cookbook was handed down from Reid's mom, Jane Armistice Wangler Hoskins."

For gluten free flour, recommend "Domata Flour" (http://domataglutenfree.com/) order on-line For dairy free butter, recommend "Smart Balance Buttery Spread" (http://www.smartbalance.com/products/buttery-spread/smart-balance-original)

Notes from Reid, *"Using the 'Smartbalance' instead of butter seems to make the batter a bit looser. Where it calls for cake flour, I use approximately a 3 to 1 ratio of gluten-free (GF) flour to almond flour (AF), adding more AF if I think the batter is too loose for the recipe. GF flour seems to be very fine and the AF gives it a bit of coarseness and some additional flavor. I also find this creates a chewiness closer to a regular baked good than a GF baked good. 'Domata' brand is our preference of GF flour but any 'one-to-one' substitute works."*

Notes from Suz, *Original recipe listed ingredients by pound-weight first; I reversed the order to show the "modern" volume measurement first, pound-weight second. When making pound cake "back in the day," it was standard practice to resift the flours several times to incorporate as much air as possible, and to dry out the flour as wet flour does not rise well. Eggs should be at room temperature to get the highest volume when creamed. I'd advise using a portable electric mixer or stand mixer to cream the butter and sugar until light and fluffy. While it seems like we have lots of brown paper than comes with all of our "deliveries" these days, I'd recommend clean parchment paper as a substitute for the brown wrapping paper. DO NOT use standard gift wrap.*

Ingredients:

2 ¼ cups (½ pound) cake flour, sifted *(see Reid's note on GF substitutions)*
1 teaspoon baking powder
¼ teaspoon salt
¼ teaspoon ground nutmeg
1 cup butter (½ pound) this is 2 sticks *(see Susan's and Reid's notes on dairy-free substitutes)*
4 large eggs (½ pound)
2 teaspoons rose water *(or substitute other extracts, like lemon or almond)*
1 cup white granulated sugar (~½ pound)

Method:

Preheat oven to 350 degrees F.

Sift flour (measure or weigh), and resift 3 times with baking powder, salt, and nutmeg. Cream butter thoroughly and add the flour mixture in 3 portions, mixing until smooth after each addition.

In another bowl, beat eggs until thick and lemon colored; add flavorings (rose water, or substituted extracts) and sugar all at once, and beat until very light. Then beat the egg mixture thoroughly into the fat-flour mixture.

Have a bread loaf pan (8 ½ x 5 x 5-inches) lined with 4 thickness of smooth brown wrapping paper *(see note from Suz);* butter the inmost piece of paper thoroughly.

Pour in the batter, pushing it well into the corners of the pan so surface is even. Lay another piece of buttered brown paper across the top of the pan, and bake in a moderate oven for ½ hour; (30 minutes), then remove the paper from the top and bake 1 hour longer.

Cool 5 minutes before turning out loaf onto wire cake rack to finish cooling. Makes 1 loaf.

Peach Blueberry Cake

Submitted by Kathy Eliason. *Recipe is available on the Epicurious website at:* *https://www.epicurious.com/recipes/food/views/peach-blueberry-cake-232507*

Special equipment: 9 to 9 ½ -inch springform pan, and an electric spice/coffee grinder

Ingredients for Pastry:

1 ½ cups all-purpose flour
½ cup white granulated sugar
1 teaspoon baking powder
¼ teaspoon salt
½ cup (1 stick) cold unsalted butter, cut into ½-inch cubes
1 large egg
1 teaspoon vanilla extract

Ingredients for Filling:

½ cup white granulated sugar
2 tablespoons all-purpose flour
1 tablespoon quick-cooking tapioca *(Note: if you don't have tapioca, use can use cornstarch)*
2 pounds (about 4) firm-ripe fresh peaches, pitted, cut lengthwise into fourths
1 cup (1/2 pint) fresh blueberries
1 tablespoon fresh lemon juice

Method:

To make pastry, pulse together flour, sugar, baking powder, and salt in a food processor until combined. Add butter cubes and pulse just until mixture resembles coarse meal with some small (roughly pea-size) butter lumps. Add egg and vanilla extract and pulse just until dough clumps and begins to form a ball, about 15 pulses.

Press pastry dough onto bottom and evenly (about ¼ -inch thick) all the way up the side of springform pan with floured fingertips. Chill pastry in pan until firm, about 10 minutes (NOTE: you can also make the pastry the day ahead, wrap in plastic wrap, keep cold in the refrigerator, removing pastry 30 minutes before adding the filling).

Preheat oven to 375 degrees F. with oven rack in middle position. (This temp for a shiny pan; if you have a dark-colored springform pan, reduce oven temperature to 350 degrees F.)

To make filling, grind 2 tablespoons sugar with flour and tapioca in spice/coffee grinder until tapioca is powdery, then transfer to a large bowl and stir in remaining 6 tablespoons sugar. Add peaches, blueberries, and lemon juice and gently toss to coat. Spoon filling into pastry and bake, loosely covered with a sheet of aluminum foil, until filling is bubbling in center and crust is golden, about 1 hour and 45 minutes. *(Note from Suz: Epicurious bakers mention a shorter baking time of 75 minutes.)*

Transfer cake in pan to a rack and cool, uncovered, 20 minutes, then carefully remove sides of pan. Cool cake to barely warm or room temperature, then cut into thick wedges with a sharp knife before serving.

Pudding Coffee Cake

Submitted by Velma Markwardt. *Recipe is from Deb Montgomery.*

Ingredients:

BATTER:
1 box of “pudding mix” yellow cake mix
(you will need 3 large eggs, water, and vegetable oil per the instructions on the cake box).

FILLING:
¾ cup (1 ½ sticks) butter
¾ cup packed brown sugar
1 package graham crackers, crushed to crumbs (about 9 double-crackers)
Chopped pecans (at least ½ cup; more if you wish)

Method:

Preheat oven to 350 degrees F.

Prepare batter according to cake mix’s package directions.

To make filling, combine butter, brown sugar, cracker crumbs, and chopped pecans with your fingers to make a coarse crumbly mixture.

Put half of the batter into a greased and floured 9 x 13-inch pan. Evenly distribute filling over the batter, then spread remaining batter evenly over the filling layer.

Bake in preheated oven according to cake mix instructions (about 23-28 minutes) or until a toothpick inserted into the middle of the cake comes out clean.

Quick Blueberry Streusel Coffee Cake

Submitted by Velma Markwardt

Ingredients:

2 cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
2/3 cup white granulated sugar
2 large eggs
1 cup milk
1/3 cup vegetable oil *(Velma uses Wesson brand vegetable oil)*

2 tablespoons lemon juice
2 cups fresh blueberries, rinsed and well drained

STREUSEL TOPPING:
2/3 cup white granulated sugar
½ cup all-purpose flour
1/8 teaspoon salt
1 teaspoon ground cinnamon
4 tablespoons (½ stick) butter

Method:

Preheat oven to 375 degrees F. Butter and flour a 9 x 13-inch pan.

Sift the dry ingredients together (flour, baking powder, salt, and 2/3 cup sugar). In a separate bowl, beat the eggs, add the milk and vegetable oil, and blend well. Add the flour mixture to the egg mixture and stir until smooth. Pour batter into the prepared pan.

In another bowl, gently mix the lemon juice and drained blueberries, and scatter blueberries over the batter.

Prepare streusel topping by working ingredients together with your fingertips to form a crumbly mixture. Sprinkle streusel topping evenly over the blueberries.

Bake in preheated oven for about 40 minutes.

Serve warm or cold.

Scandinavian Almond Cake (Viking Bread)

Submitted by Sonja Nelson

Sonja says, "The official title is 'Scandinavian Almond Cake' but my office in Maryland decided that was a mouth full and renamed it 'Viking Bread.' We adopted it as the alternate name, and it has stuck."

Ingredients:

1¼ cups white granulated sugar
1 large egg
1½ teaspoons almond extract*
⅔ cup milk
1¼ cups all-purpose flour
½ teaspoons baking powder
½ cup (1 stick) butter, melted

Optional: sliced almonds, fresh berries, other toppings of choice

Method:

Preheat oven to 350 degrees F.

Cake pan options: a 9 x 9-inch square pan works well, or the original 4.5 x 9-inch fluted. You can double the recipe for a 9 x 13-inch pan or Bundt pan. Prepare the cake pan by wiping lightly with oil or butter or using your favorite cooking spray (for Bundt, use "Baker's Joy" baking spray, not a vegetable cooking spray).

Beat together sugar, egg, extract and milk. Sift together flour, baking powder, and salt, and dry ingredients add to the liquid mixture. Fold in melted butter and blend until smooth. If desired, place sliced almonds in bottom of prepared pan and pour in batter.

Bake in preheated oven for 40-50 minutes or until a toothpick inserted in the middle comes out clean and cake is brown around the edges.

Cool in pan before removing. Cake will break if removed too soon.

Sprinkle with confectioners' sugar, if desired.

**Sonja suggests, "For a deliciously tasty idea…substitute 1½ teaspoons cardamom extract for the almond extract*." (Cardamom extract is made by L.C. Finn in Minnesota; extracts sold by Scandinavian Import stores, see https://www.ingebretsens.com/cardamom-extract.html)

Sour Cream Coffee Bread

Submitted and adapted by Diane Conneman

Special Equipment: 9-inch round tube pan (tube pan looks like a doughnut), or an Angel food cake pan

Ingredients:

BATTER:
1 ¾ cups (3 ½ sticks) butter, softened (original recipe had 1 cup of butter)
1 ½ cup white granulated sugar (original recipe had 2 cups of sugar)
2 large eggs, room temperature
1 cup dairy sour cream
½ teaspoon vanilla extract

2 cups sifted all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt

FILLING AND TOPPING:
4 teaspoons white granulated sugar
1 teaspoon ground cinnamon
1 cup chopped pecans

Method:

Preheat oven to 350 degrees F.

In a large bowl, using an electric mixer cream the softened butter and 1 1/2 cups of sugar until light and fluffy. Beat in eggs, one at a time, to mix thoroughly. Beat in sour cream and vanilla extract.

Sift the flour, salt, and baking powder together, and fold into the creamed mixture.

To prepare the filling and topping, in a small bowl combine 4 teaspoons of sugar, cinnamon, and pecans; mix well.

Into a well-greased tube pan (See note on using Angel food cake pan*), spoon about one-third of the batter. Sprinkle about ¾ of the nut mixture over the batter. Spoon in the remaining batter evenly into the pan, and sprinkle with the remaining pecan mixture evenly over the top.

Bake 1 hour in preheated oven or until done (a toothpick inserted into the center of the cake should come out clean). Let cake cool in the pan at least 10-15 minutes. Remove cake from pan by inverting it onto a wire rack. Let cake cool before serving. Makes 10 servings.

**Note from Diane Conneman on using an angel-food cake pan, "My tube pan is actually an angel food cake pan. The bottom has a smaller diameter than the top, so I put the topping on the bottom of the pan and layer from there. I also cut parchment paper for the bottom of the pan and around the center. The outside edges are easy to loosen with a knife.*"

Sweet Potato Cake

Submitted by Suz Snedeker. *Adapted from a recipe by Elizabeth Prueitt that appeared in the "New York Times."*

Suz says, "We had so many sweet potatoes from our farm share that I used this recipe to use up some of them. Very much like pumpkin cake."

Ingredients:

~ ¾ pound (340 grams) of cooked sweet potatoes
3 tablespoons orange juice
¾ cup olive oil (not extra virgin) or vegetable oil
½ cup plus 2 tablespoons granulated white sugar
½ cup packed brown sugar
1 ¼ teaspoons salt
3 large eggs
2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
2 teaspoons ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon ground cloves

Method:

Boil 2-inch pieces of peeled sweet potatoes until just tender, about 20 minutes; drain and mash. Weigh after mashing.

Preheat oven to 325 degrees F. Prepare 9-inch cake pan (must be high-sided) by coating interior sides and bottom of pan with "Bakers Joy" baking spray (not Pam).

Transfer mashed sweet potatoes to large bowl of a stand mixer; add orange juice, whisk until smooth, and scrape down sides of bowl. Add oil, granulated and brown sugars, and salt, and mix until combined. Add eggs one at a time, mixing well after each addition; use a rubber spatula to scrape down the sides of the bowl.

Either in a separate bowl, or on a sheet of waxed paper, mix the flour, baking powder, baking soda, and spices together. Add these dry ingredients to the wet ingredients, and mix on low speed until smooth. Transfer the batter to the prepared pan so the cake pan is ¾ full. If there is left over batter, use it to make muffins (make sure the muffin tins are well greased or sprayed with "Baker's Joy" baking spray).

Bake in preheated oven for 40-45 minutes until a toothpick inserted into the center of the cake comes out clean. Let cake cool in the pan at least 20 minutes before transferring inverting onto a wire rack to cool. Cool completely before glazing. Can be frozen without the glaze, and glazed once thawed. A rich, moist cake.

MAPLE GLAZE: Sift 1 cup of confectioners' sugar into a small bowl. Add maple syrup by the teaspoonful until the glaze is your desired consistency. Glaze after cake is completely cool.

Loaf Quick Breads and Muffins

Cranberry Nut Bread

Submitted by Kyra Graeb. *This is her great great-Aunt Mil's recipe (recipe card dated 1966).*

Aunt Mils says, "We usually double to make 2 loaves."

Ingredients:

2 cups fresh cranberries, cut in half
½ to 1 cup nuts, cut into fair size
2 cups sifted all-purpose flour *(Aunt Mil recommends "Gold Medal")*
1 cup white granulated sugar
1 ½ teaspoons double-acting baking powder
½ teaspoon baking soda
½ teaspoon salt
Juice and grated rind of one orange
2 tablespoons melted butter
1 large egg, well beaten

Method:

Preheat oven to 325 degrees F. (after the first 10 minutes of baking, you will increase the temperature to 350 degrees F. for an additional 50 minutes)

Sift together flour, sugar, baking powder, baking soda and salt; SIFT TOGETHER THREE TIMES. Put orange juice, grated rind, and melted butter in a 1-cup measure and add enough water to make ¾ cup total. Beat the egg in a small bowl and add the juice mixture to it. Mix well, and pour into the dry ingredients mixing just enough to dampen. Mixture will be lumpy. Add cranberries and nuts.

Grease bread pan (loaf pan). Line the bottom with wax paper and dust with flour. Pour batter into prepared pan, place on middle rack of oven, and bake 10 minutes at 325 degrees F. for 10 minutes, then increase the temperature to 350 degrees F. and bake for an additional 50 minutes.

Store overnight for easy slicing.

Oat Bran Muffins

Submitted by Dennis Miller and Christine Olson. *Recipe is from the back of a Quaker Oat Bran Hot Cereal box. These heart-healthy muffins are easy to make and are quite tasty.*

Dennis says, "I have been making these muffins for 25 years after seeing some studies that showed that the soluble fiber in oats can lower serum cholesterol. I don't know if it makes much difference, but I do enjoy the muffins."

Ingredients:

2 cups uncooked oat bran hot cereal (can use "Quaker Oat Bran" or oat bran from the bulk foods section in supermarkets). *Note: Wegmans carried bulk oat bran but has discontinued it during the pandemic. Hopefully, they will offer it again when the pandemic subsides.*
¼ cup packed brown sugar
2 teaspoons baking powder
½ teaspoon salt (optional)
1 cup low fat or skim milk
2 large eggs, slightly beaten
¼ cup canola oil

Method:

Preheat oven to 425 degrees F.

Line a 12-well muffin pan with aluminum foil or paper baking cups (or use 2 muffin tins with 6 wells each). Either aluminum foil or paper baking cups work, but aluminum foil liners will prevent excessive browning on the bottom of the muffins.

In a large bowl, combine dry ingredients (oat bran cereal, brown sugar, baking powder, and salt) and mix thoroughly with a whisk.

Break eggs into a smaller bowl and beat with whisk, add oil and whisk again, add milk and mix thoroughly.

Add liquid to dry ingredients, and mix until just moistened. Fill muffin cups ¾ full.

Bake in preheated oven 15-17 minutes until golden brown.

Can be served warm or can be frozen. Frozen muffins can be thawed in the microwave, about 40 seconds on 90% power.

For added flavor and nutrient content, add 4 or 5 fresh blueberries to each muffin after filling the muffin cups. Poke the blueberries down so they are submerged in the batter before baking.

Recipe makes 12 medium sized muffins.

Nutrition information: 110 kcals, 0.5 grams saturated fat, 6 grams sugar, 200 milligrams sodium, 16 grams total carbohydrate, 2 grams dietary fiber, 4 grams protein per muffin

Pumpkin Bread

Submitted by Louise McGee. *Original recipe for "Downeast Maine Pumpkin Bread" can be found on the "Allrecipes" website (https://www.allrecipes.com/recipe/6820/downeast-maine-pumpkin-bread/).*

Louise says, "I love this one as it makes three breads; two I take to church and one I freeze. Lots of church people ask for the recipe."

Ingredients:

1 can (15-ounce) pumpkin puree
4 large eggs
1 cup vegetable oil
2/3 cup water
3 cups white granulated sugar
3 ½ cups all-purpose flour
2 teaspoons baking soda
1½ teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
½ teaspoon ground cloves
¼ teaspoon ground ginger

Method:

Preheat oven to 350 degrees F.

Grease and flour three 7 x 3-inch loaf pans. *(NOTE: this is size loaf pan recommended in the recipe; Louise says she uses "regular" sized loaf pans that are bigger.)*

In a large bowl, mix together pumpkins puree, eggs, oil, water, and granulated sugar until well blended.

In a separate bowl (also large), whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves, and ginger.

Stir the dry ingredient mixture into the pumpkin mixture until just blended.

Divide the batter between the 3 prepared loaf pans.

Bake in preheated oven for about 50 minutes; loaves are done when a wooden toothpick inserted into the center of the cake comes out clean.

Cool cakes in the pans for 10-15 minutes. Invert, then place top-up on a wire rack to cool completely.

Recipe makes 3 breads (7 x 3-inches).

This is moist cake, so best to store refrigerated, or wrap well in aluminum foil and freeze.

Layer Cakes and Other Cakes

Apple Pudding Cake

Submitted by Vicar Hierald Osorto. *Original recipe from Mary Ann Berrie of Phinney Ridge Lutheran Church*

Vicar Hierald says, "One of my favorite and easiest recipes from the 'Simply LVE Cookbook'."

Ingredients:

¼ teaspoon baking soda
¼ teaspoon ground cloves
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1/8 teaspoon salt
¼ cup (½ stick) soft butter or margarine
½ cup white granulated sugar
½ cup all-purpose flour
1 ½ cups chopped, good flavored apples

Method:

Preheat oven to 350 degrees F.

Butter an 8 x 8-inch square pan.

Combine first 6 ingredients. Add white sugar gradually. Beat in egg, then stir in flour. Fold in apples. Turn batter into prepared pan. Bake in preheated oven for 35-40 minutes.

Cut into squares and serve warm with ice cream.

Brenton Butter Cake

Submitted by Kevin Sheets. *Original recipe by Martha Stewart.*

Special Equipment: 9-inch tart pan with removable bottom

Ingredients:

1 cup (2 sticks) unsalted butter, room temperature, plus more for greasing pan
1 cup white granulated sugar
1 tablespoon vanilla extract
6 large egg yolks
2 ¾ cups all-purpose flour
¼ teaspoon salt
1 large whole egg, lightly beaten

Strawberry Compote

Method:

Preheat oven to 350 degrees F.

Cream butter and sugar in bowl of electric stand mixer fitted with paddle attachment, until light and fluffy. Beat in vanilla extract, then the egg yolks one at a time, beating well after each addition. Add flour and salt; beat just until combined. Do not overmix.

Transfer batter to buttered tart pan; with small offset spatula, spread the batter and smooth the top. (If necessary, chill the batter 10 minutes before smoothing.) Place tart pan in refrigerator for 15 minutes.

Remove tart pan from refrigerator. Brush top with beaten egg, and mark a criss-cross pattern with a fork. Brush again with egg yolk.

Bake in preheated oven about 50 minutes until cake is a deep golden brown and the edges pull away from the sides of pan.

Transfer tart pan to a wire rack to cool slightly. Remove cake from pan, and slice while still warm. Serve with strawberry compote.

Note from Suz: To make a quick strawberry compote, you can either use thawed frozen strawberries, or mix 1 cup of sliced fresh strawberries with 1 teaspoon of granulated sugar, and slightly crush the strawberries. You can make a "cooked" compote, but if fresh strawberries are in season, take advantage of it.

Carrot Cake

Submitted by Andy Novaković

Andy says, "This is my Mom's recipe (Ester Novaković), and probably is from her mom."

Ingredients:

CAKE:
2 cups all-purpose flour
1 ½ cups white granulated sugar
2 teaspoons ground cinnamon
2 teaspoons baking soda
½ teaspoon salt (optional)
¾ cup oil (peanut oil or sesame oil would be especially good)
¾ cup buttermilk or plain yogurt
4 large eggs
3 cups of peeled and shredded, raw carrots

CREAM CHEESE FROSTING:
¼ cup (½ stick) butter (or ¼ cup plain yogurt)
1 ½ cups confectioners' sugar
2 teaspoons vanilla extract
8-ounces (one brick) of cream cheese

Method:

Preheat oven to 350 degrees F.

In a large bowl, combine dry ingredients (flour, sugar, cinnamon, baking soda, and salt). Pour in the oil and buttermilk/yogurt and beat to an even texture. Beat in eggs one at a time. Blend in shredded carrots.

Pour batter into a greased and floured 9 x 13-inch pan, and bake in preheated oven 45-50 minutes, or until a toothpick inserted into the middle of the baked cake comes out clean. Cool completely before frosting.

To make the frosting, combine frosting ingredients until smooth and creamy (you can use an electric mixer). Frost the cake, and cut into squares to serve. Cake should be refrigerated once it is frosted.

Chocolate-Coconut Bundt Cake

Submitted by Joann Ekdahl. *Original recipe from Food.com.*

Special equipment: 10-inch Bundt cake pan (Use the "Classic", larger 12-cup Bundt cake pan)

Ingredients:

FILLING:
2 egg whites
1/3 cup white granulated sugar
2 tablespoons all-purpose flour
1 ¾ cups flaked coconut (approximately)

CAKE BATTER:
1 package chocolate cake mix (2-layer size)
1 package instant chocolate pudding mix (4 serving size)
2 large eggs PLUS
2 egg yolks
1 ¼ cups water
1/3 cup vegetable oil

GLAZE:
1 cup confectioners' sugar, sifted
1 tablespoon milk or 1 tablespoon light cream

Method:

Preheat oven to 350 degrees F.

Generously grease then flour the Bundt pan (alternatively, spray interior of pan generously with "Bakers Joy" baking spray).

For FILLING, in a small to medium bowl, beat egg whites with electric mixer until foamy. Slowly add the granulated sugar while beating the egg whites until stiff peaks form. Stir in flour and coconut and set mixture aside.

For BATTER, in a large bowl, mix remaining ingredients (cake mix, pudding mix, eggs and yolks, water, and oil). Beat batter for 2 minutes with mixer on medium speed. Pour about 1/3 to ½ of the batter into the prepared Bundt cake pan. Spoon the coconut mixture evenly on top of the batter; evenly distribute the rest of the batter over the coconut layer.

Bake in preheated oven for 50-55 minutes, or until a cake tester inserted into the center comes out clean. After cake is done, let it sit in the pan to cool for about 15 minutes. Place a wire rack on top of the cake pan, and invert the cake onto the rack to remove the cake from the pan. When cool, top with glaze.

For GLAZE, sift the confectioners' sugar into a small bowl; gradually stir in the milk. The glaze should be thick enough to stay on top of the cake, yet thin enough that is will "drip" down the sides a bit *(Hint: if the glaze looks too thin, sift more confectioners' sugar into the glaze and stir until smooth; too thick, then add more milk but only a few drops at a time to thin it).*

Duncan Hines is My Best Friend Cakes

Submitted by Suz Snedeker

Suz says, "Yes, I confess, I do use Duncan Hines cake mixes. Some trivia, Duncan Hines never baked a cake in his life. He wrote reviews of restaurants while he was a traveling salesman before the days of AAA guidebooks and now Travelocity. He sold his name to a company that put out a large line of prepared foods, though now, the cake line is the last to bear the name of Mr. Hines. The chocolate cherry cake is our 'go to' birthday cake."

Chocolate Cherry Cake

Ingredients:

1 package of Duncan Hines "Dark Fudge" chocolate cake mix
½ cup water
½ cup cherry jam (best to use "Bonne Maman" brand, red checkered lid)
1/3 cup vegetable oil (I use regular olive oil)
3 large eggs
For Filling and Frosting, additional ½ cup cherry jam, and 1 – 1 ½ cups heavy cream

Method:

Preheat oven to 350 degrees F.

Can use either two 9-inch cake pans or a 10-cup Bundt cake pan. Combine all ingredients in large bowl of a stand mixer and follow package instruction for mixing times. Use "Baker's Joy" baking spray to coat pans, esp. useful to coat Bundt pans. Bake 24-28 minutes for 9-inch cakes or 34-36 minutes for a Bundt cake. Let cakes sit for 10 minutes before inverting onto a wire rack(s) to cool completely.

If made as a layer cake, use ¼ cup cherry jam for the filling between layers, and on the top layer; chill, then "frost" with whipped cream on the sides, and pipe additional whipped cream in shell pattern long the top edge.

Duncan Hines is My Best Friend Cakes (continued)

Submitted by Suz Snedeker

Lemon Poppy Seed Cake

Ingredients:

1 package of “Classic Yellow” Duncan Hines cake mix
3 tablespoons poppy seeds
1 cup of milk (skim or whole milk works)
½ cup vegetable oil (I use regular olive oil)
1 to 2 teaspoons of lemon extract (depends on how “lemony” you want it)
3 large eggs

Method:

Preheat oven to 350 degrees F.

Best if the poppy seeds are soaked in the milk for about 20 minutes prior to baking. Combine all ingredients and follow package instructions for mixing and baking. Makes two 9-inch layers or a 10-cup Bundt cake.

I use “Baker’s Joy” baking spray to coat cake pans, esp. useful for coating nooks and crannies of fancy Bundt pans. Bake 24-28 minutes for 9-inch cakes or 34-36 minutes for a Bundt cake pan. Let stand 10 minutes, then invert onto wire rack to cool completely. To make a “prettier” layer cake, when you remove the cake from the pan, leave the bottom side as the “up” side. It will be flatter and will glaze better.

LEMON GLAZE:
Sift 1 cup of confectioners’ sugar into small bowl. Gradually add lemon juice by the teaspoonful to get desire consistency. Glaze the cake layer AFTER it is completely cooled.

Gluten-Free Coconut Cake (with rice flour)

Submitted by Suz Snedeker. *Adapted from a "New York Times" recipe via Melissa Clark; original recipe by Zachary Golpher, Bien Cuit, NY.*

Suz says, I made several changes to the original recipe. I increased the baking powder from ¼ teaspoon to ½ teaspoon, added a teaspoon of coconut extract, and added the ½ cup of flaked, sweetened coconut, to the recipe. I also baked it in a 9-inch round pan rather than a loaf pan. Note that it is important to have the eggs and butter at room temperature in order to get the needed volume out of the creamed eggs and butter. This cake only needs a dusting of confectioners' sugar (not in original recipe) and is very pretty if you make it in a round pan.

Ingredients:

4 tablespoons (½ stick) unsalted butter at room temperature
¼ cup (60 milliliters) coconut oil
2 large eggs, at room temperature
1 cup plus 2 tablespoons white granulated sugar

1 ½ cups rice flour (not sweet rice flour)
½ teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1/3 to ½ cup dairy sour cream (I put in the higher amount)
2/3 cup (160 milliliters) unsweetened coconut milk
1 teaspoon vanilla extract
1 teaspoon coconut extract
½ cup flaked, sweetened coconut

Confectioners' sugar for dusting. Berries are optional, but go nicely with this cake.

Method:

Preheat oven to 350 degrees F.

Lightly butter OR use "Baker's Joy" baking spray on a pan of your choice, either 8 ½ x 4 ½ -inch loaf pan or a round 9-inch cake pan.

Just barely melt the coconut oil in the microwave. Bring coconut oil back to room temperature before baking. In a medium mixing bowl, combine rice flour, baking powder, baking soda, and salt. *(Note from Suz: Save yourself a bowl, and sift the dry ingredients on a sheet of wax paper. You can easily pick up the corners of the waxed paper and then transfer it to the creamed mixture.)*

Using a stand mixer fitted with a paddle attachment or a portable mixer, beat the coconut oil, butter, and sugar at high speed until light and fluffy, about 2-3 minutes. With the mixer still on high-speed, add the eggs one at a time, and continue beating for an additional 5-7 minutes until creamed and very fluffy (yes, for this long). Add the extracts, and mix to incorporate.

Reduce mixer to low speed, and mix in 1/3 of the flour mixture. Once combined, add sour cream. Blend in another third of the flour mixture, then add half of the coconut milk. Add the

remaining flour mixture, increase the speed to medium, and add in the rest of the coconut milk. Once incorporated, stop the mixer and scrape down the sides of the mixing bowl with a rubber/silicone spatula. Beat at medium speed for an additional 30 seconds to make sure the batter is smooth. Stop the mixer, and fold in the flaked coconut by hand, trying not to lose the volume of the batter.

Scrape the batter into the prepared pan (batter will be thick), and smooth the top with the spatula. Bake in the preheated oven until the cake is golden brown, and a toothpick inserted into the center comes out clean, about 45 to 55 minutes (*Note from Suz: for 9-inch cake, 45 minutes was enough; may need longer for the loaf pan version).* Let the cake cool in the pan for 10 minutes, then invert onto a wire rack to cool completely.

Note from Suz: Makes a great single-layer 9-inch cake. Supposed to be a pound cake, but doesn't have the structure to dome like a pound cake, hence, better as a single-layer round cake. Tastes and has the structure of a sponge cake. To serve, dust with confectioners' sugar, and cut into wedges. Goes nicely with fresh berries.

Kwik & Krazy Kake (Chocolate Cake)

Submitted by Kaye Westfall

Kaye says, "My mother used to let me make this cake when I was younger. She got the recipe from my aunt and it was called 'Screwball Cake' but I lost the original recipe and got this from a co-worker back in the early 70's.The topping recipe for a large cake I got from the back of a Cherry Chip cake mix box, I decided to use it on dark chocolate fudge cake (also a cake mix) for the holidays one time and everyone liked it even better. It does have to be refrigerated due to the sour cream."

A note from Suz, "This easy to make and moist chocolate cake has been around since at least the 1950s. And even better, this cake is vegan and dairy-free. A fun cake to make at any age."*

Ingredients:

1 ½ cups all-purpose flour
3 tablespoons cocoa
1 teaspoon baking soda
1 cup white granulated sugar
½ teaspoon salt
5 tablespoons cooking oil (vegetable oil) or melted margarine
1 tablespoon vinegar
1 teaspoon vanilla extract
1 cup cold water

Method:

Preheat oven to 350 degrees F. Grease a 9 x 9-inch pan (small cake pan).

Mix flour, cocoa, soda, sugar, and salt together and dump mixture into prepared pan. Using the back of a spoon, make three holes into the dry mixture – pour oil into one hole, vinegar in the next hole, and vanilla in the third hole. Pour cold water over all of it and with a spoon beat 'til you can't see the flour.

Bake in preheated oven for 30 minutes. Cool in pan (squares can be served from the pan).

Recipe can be doubled to make "large cake" in a 13 x 9-inch pan.

TOPPING for a large cake:
(*the topping is not vegan or dairy free)

8 ounces sour cream
1 tablespoon white granulated sugar
1 teaspoon white vanilla extract
1 can cherry pie filling

In a bowl, mix sour cream, sugar, and vanilla – spread over baked and cooled cake. Pour and spread cherry pie filling over the topping. Cake should be refrigerated if you use this topping.

Lemon Cake

Submitted by Angus and Joan Godwin. *Original recipe for "East 62nd Street Lemon Cake" published in "Maida Heatter's Book of Great Desserts," and appears in other cookbooks by Maida Heatter.*

The address in the original name, East 62nd Street, refers to where Maida Heatter's late daughter, Toni Evans, lived. The recipe was originally published in 1970 in the "New York Times" by The Times' food editor, Craig Claibourne. This recipe currently available on-line through "Epicurious."

Special Equipment: Fluted tube pan or Bundt cake pan with 11- to 12-cup capacity

Ingredients:

CAKE:
Butter for greasing the pan
Plain, dry breadcrumbs (for coating the cake pan)

3 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
½ pound (2 sticks) butter
2 cups white granulated sugar
4 large eggs
1 cup milk
Finely grated rind of 2 large and firm lemons

GLAZE:
1/3 cup lemon juice *(see note for using other citrus juices at end of recipe)*
2/3 cup sugar (recipe did not specify if it is white granulated or confectioners' sugar)

Method:

Preheat oven to 350 degrees F. Adjust oven rack to one-third from bottom of oven. Butter interior of cake pan and dust it lightly with fine, dry breadcrumbs.

Sift together flour, baking powder, and salt, and set aside. In a large bowl of an electric mixer beat the butter to soften it a bit. Add the sugar and beat for 2 to 3 minutes. Beat in the eggs individually, scraping the bowl as necessary with a rubber spatula to keep mixture smooth.

On lowest speed alternately add the dry ingredients in 3 additions and the milk in 2 additions, scraping the bowl with the rubber spatula as necessary and beating only until incorporated after each addition. Remove the bowl from the mixer. Stir in lemon rind. Turn the batter into prepared pan. Level top by rotating pan bristly back and forth.

Bake for one hour and 10 to15 minutes (70 to 75 minutes) until a cake tester inserted into the thickest part of the cake comes out dry. Let cake stand in the pan for about 5 minutes and then cover with a wire rack and invert. Remove pan, leaving cake upside down. Immediately place over the cake a large piece of aluminum foil or wax paper to keep the cake warm while you prepare the glaze.

GLAZE: combine the lemon juice and the sugar, and use the glaze immediately, brushing it all over the hot cake until absorbed. Let the cake cool completely. Use 2 wide, metal pancake turners or a rimless cookie sheet, to transfer the cake to a serving plate. Do not cut the cake for at least several hours.

Other citrus juices for glaze: The glaze can be made using ½ cup key lime juice (or other types of lime juice) instead of lemon juice. However, if you use lime juice, you still need to add grated LEMON RIND to the cake batter (not lime rind, it is too bitter).

Lemon-Ricotta Olive Oil Cake

Submitted by Suz Snedeker. *Recipe adapted from the October 2017 issue of "Victoria" magazine.*

Makes 2 regular 8-inch cake layers, OR a tall 9-inch layer and 7-inch layer in springform cake pans

Ingredients:

BUTTERMILK:
1 tablespoon lemon juice
1 tablespoon apple cider vinegar
plus enough milk to make 1 cup liquid; stir, let sit 5 minutes to clabber (should thicken).

4 large eggs
1 ½ cup white granulated sugar
1 teaspoon vanilla extract or vanilla bean paste
1 teaspoon lemon extract
1 tablespoon honey
½ cup ricotta cheese
1 tablespoon grated fresh lemon zest
3/4 cup olive oil (NOT Extra Virgin)

2 cup all-purpose flour
1 tablespoon baking powder
1 teaspoon salt

Method:

Preheat oven to 350 degrees F.

Coat the interior sides and bottom of cake pans with "Baker's Joy" baking spray. Line bottoms of cake pans with a round of parchment paper, and spray paper with "Baker's Joy".

In a large bowl of a stand mixer, or using a portable mixer, beat eggs, sugar, vanilla, and lemon extract together at high speed until pale yellow and fluffy (about 4 minutes). In a medium bowl, whisk together honey, ricotta, buttermilk; add lemon zest and combine. Sift dry ingredients (flour, baking powder, and baking soda) together on a piece of wax paper.

To the creamed mixture, with mixer on medium speed, add olive oil slowly. Reduce speed to low and gradually add flour mixture alternating with ricotta-buttermilk mixture. Scrape down sides of bowl with each addition. Batter will be thin. Divide batter between 2 prepared cake pans. Rap cake pans several times on the counter to remove air bubbles.

Bake 8-inch layers 30-40 minutes, 9-inch layer 40-45 minutes, and 7-inch layer about 35 minutes, depending on the cake pans you use. Wooden toothpick inserted in the center should come out "clean" when done. Let cake cool in pans 15 min. Run a thin knife between the inside of the cake pan and the cake to loosen the cake. Invert cake layer onto a wire rack. Remove parchment paper. Cool cake layers completely (hint: serve them "bottom side up" so the part that shows will be flat); sift confectioners' sugar over top just before serving.

To freeze, cut out 2 additional rounds of parchment paper per layer. Put paper on bottom and top of cake layer, wrap in aluminum foil, and place each layer a in zip-lock bag.

Swedish Meringue Cake

Submitted by Barbara Christensen

Ingredients:

¼ cup (½ stick) butter, slightly softened
½ cup white granulated sugar
1 teaspoon vanilla extract
2 large eggs, separated
1 cup cake flour*
¼ teaspoon salt
1 ½ teaspoons baking powder
½ cup milk

½ cup white granulated sugar (for making meringue)

Optional, strawberries and whipping cream

*Cake flour is made from very soft wheat and has a low protein content. If you don't have cake flour but have all-purpose flour, try reducing the amount of flour used by 2 tablespoons.

Method:

Preheat oven to 350 degrees F.

Separate the eggs (separate yolks from whites).

Using an electric mixer, cream butter, sugar, and vanilla extract together till light and fluffy. Add egg yolks and beat well. In a small bowl, sift together flour, baking powder, and salt. Add flour mixture to the creamed mixture, alternating with milk. Pour batter into a greased 9-inch square pan.

Beat the 2 egg whites using an electric mixer on medium-high speed, adding in the ½ cup sugar gradually, and continue to beat until the meringue is stiff. Spread meringue evenly over the batter layer.

Bake in preheated oven for 25-30 minutes. Serve in squares.

Top with sliced strawberries and whipped cream if desired.

Zucchini Cake; Chocolate and Citrus Variations

Submitted and adapted by Suz Snedeker. *Original chocolate cake recipe is from Anne Sierk, one of Suz's college roommates when attending Cornell.*

Suz says, "Shhhh, no one will ever know this cake has zucchini! The first recipe is one of my favorite chocolate cakes. I love it because it uses up a large quantity of zucchini and / or yellow squash in the summer when we have boat loads from our farm share. The fourth variation, Lemon-Hazelnut Zucchini cake, is my own variation, and has also been made many times for the St. Luke Coffee hour.

Yield: Two 9-inch layers or two loaf pans

Chocolate Zucchini Cake

Dry Ingredients:
2 cups white granulated sugar
2 ½ cups all-purpose flour, sifted
½ cup unsweetened cocoa, sifted (Droste brand is best)
1 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoon baking powder

Wet Ingredients:
3 large eggs
1 cup vegetable oil (I use olive oil that is NOT extra virgin)
2 teaspoons vanilla extract
3 cups grated zucchini, well drained (the older the zucchini is, the wetter it will be, and it will require a longer draining time. The "3 cups" is the FINAL VOLUME after draining. Yellow summer squash also works)

Method:

Preheat oven to 350 degrees F. Coat two 9-inch round cake pans with "Baker's Joy" baking spray.

Combine dry ingredients in a large bowl. In a second large bowl, whisk the eggs and oil together first, then add vanilla, and stir in the shredded, drained zucchini. Add wet ingredients to dry ingredients; stir until mixed well, but do not over beat.

Divide batter between 2 prepared cake pans.

Bake on a center rack of preheated oven until toothpick inserted in the center comes out clean, approximately 40-50 minutes.

Cool cakes in the pan for 10 minutes. If using round cake pans, invert the layers onto wire racks to cool. Freezes well. I usually put a round of parchment paper on both sides of the cake layer, wrap layer in aluminum foil, and freeze each layer in a zip-lock bag.

Best to serve with bottom side UP (will be flatter). Dust with powdered sugar before serving.

Zucchini Cake Variations

Use “Base Recipe” on the previous page with the following substitutions / additions:

Orange-Chocolate variation: Omit cinnamon. Add 2 teaspoons of orange extract to wet ingredients.

Double-chocolate variation: Add ½ cup of finely chopped high-quality dark chocolate to the batter at the very end; fold gently to incorporate the chocolate pieces into the batter.

Lemon-Hazelnut Variation: Omit cocoa and cinnamon, add ½ cup finely ground hazelnuts to dry ingredients, add 2 teaspoons lemon extract to wet ingredients. Split the cake layer horizontally, and add lemon curd (you can buy a jar) for the filling.

Glaze with LEMON GLAZE and garnish with CANDIED LEMON PEEL

LEMON GLAZE: In a small bowl, add 1 teaspoon of lemon extract to 1 cup of sifted confectioners’ sugar. Add lemon juice by the ½ teaspoonful, blend, and keep on adding small amounts of lemon juice until your reach desired consistency. If glaze gets too thin, add more sifted confectioners’ sugar.

CANDIED LEMON PEEL

Ingredients:

1 large lemon
1 cup white granulated sugar, divided
1/3 cup white granulated sugar for storing the peel

Method:

To make candied lemon peel, use a potato peeler to make long peels of a lemon (go from pole to pole). Cut the peels into very thin, long strips. Using a small, non-stick fry pan, boil the lemon peel with enough water to cover for 10 minutes. Drain lemon strips in a colander (boiling the lemon peel takes away some of the bitterness). Discard water from the fry pan.

In same fry pan, dissolve ½ cup white sugar in ½ cup water and bring to a boil. Add the lemon strips, and stir frequently, allowing the lemon peels to boil another 5 minutes until the sugar syrup is starting to get thick. DO NOT leave the stove unattended. Be very careful as the hot syrup can burn you if it splatters on you. Keep turning the peel so they are coated with the sugar syrup.

Turn off stove, take pan off burner, and put the pan on a heatproof surface. Very carefully, transfer the hot, sugar syrup-coated lemon peel with tongs to a clean sheet of parchment paper. (Keep the lemon syrup in the pan that is left over). Let the peel cool for several minutes. On to a second piece of parchment paper, add ½ cup white granulated sugar. Using tongs, transfer the lemon peel to the pile of white sugar on the second piece of parchment paper, and toss the peel in the sugar to coat the peel. Keep on turning the peel to continue the coating process several times in the next half hour. To store the candied lemon peel, transfer to a glass jar with enough fresh white sugar to cover the candied peel. Make sure the jar has a tight-fitting screw-capped lid.

Orange Cheesecake (with Figs and Hazelnuts)

Submitted by Angus and Joan Godwin. *Original recipe published in February 1995 issue of "Bon Appetit" magazine, and is now available on-line through "Epicurious".*

Special Equipment: 9-inch springform pan

Bake this dessert one to two days ahead so it can chill overnight.

Ingredients:

FIGS:
1 ½ cups tawny Port wine
1 cup chopped dried Calimyrna figs
6 whole cloves

CRUST:
18 Vanilla Wafer-brand cookies
1 cup hazelnuts, toasted (about 5-ounces)
3 tablespoons unsalted butter, melted

FILLING:
4 8-ounces packages of cream cheese (2 pounds), room temperature
1 ½ cups plus 3 tablespoons white granulated sugar
4 large eggs
¼ cup Frangelico (hazelnut liqueur)
2 teaspoons vanilla extract
2 teaspoons grated orange peel

TOPPING:
1 cup sour cream
3 tablespoons white granulated sugar

CAKE DECORATION:
1 fresh orange
2 dried figs
10 hazelnuts

PORT SAUCE: (this sauce is optional, and Joan says it is "a bit over the top" for this dessert)
2 cups tawny Port
½ cup sugar
1 tablespoon water
2 teaspoons cornstarch

Method:

FOR FIGS: Combine Port wine, figs, and cloves in heavy medium saucepan and bring to boil. Reduce heat to medium-low, cover, and simmer until figs soften, about 20 minutes. Uncover and simmer gently until liquid evaporates, stirring often, about 40 minutes. Cool. Discard cloves.

FOR CRUST: Position rack in center of oven and preheat to 350 degrees F. Combine vanilla wafers and hazelnuts in food processor and grind finely. Add butter and process until moist crumbs form. Press crumbs onto bottom and halfway up sides of a 9-inch diameter spring form pan with 2 ¾-inch-high sides. Freeze crust 20 minutes. Spread cooked fig mixture onto bottom of crust.

FOR FILLING: Using electric mixer, beat cream cheese and 1 cup granulated sugar in large bowl until smooth. Add eggs one at a time, beating just until blended after each addition. Mix in hazelnut liqueur, vanilla extract, and orange peel. Spoon filling over fig mixture in crust. Gently shake pan to distribute filling. Bake cheesecake until filling is golden around edges and center moves only slightly when pan is shaken, about 1 hour and 5 minutes (65 minutes). Transfer pan to wire rack. Keep oven on at 350 degrees F.

FOR TOPPING: Combine sour cream and 3 tablespoons granulated sugar in small bowl. Spread this mixture evenly over top of baked cheesecake. Return pan to oven and bake 10 minutes more. Transfer cheesecake to wire rack. Run small sharp knife around side of cheesecake (between interior of the pan and the crust). Cool until room temperature, then refrigerate cake overnight. NOTE: Cake can be prepared 2 days ahead, but keep chilled).

FOR PORT SAUCE: Stir Port and sugar together in heavy small saucepan over low heat until sugar dissolves. Increase heat to medium-high and boil until mixture is reduced to 1 cup, about 13 minutes. Mix water and cornstarch in small bowl. Whisk this into Port mixture and boil until slightly thickened, stirring constantly, about 1 minute. Cool. NOTE: Sauce can be made 2 days ahead. Cover and chill. Bring to room temperature before serving.

FOR CAKE DECORATION: On the day your will serve the cake, release the pan sides from cake; transfer cake to platter. Cut 5 slices from orange. Cut each orange slice in half. Cut each fig length wise into 5 slices. Arrange orange slices, cut side toward center, around top edge of cake. Place 1 fig slice on top of each orange slice. Place hazelnuts between each orange slice.

Serve with Port sauce.

Vanilla Cheesecake with Chocolate Crust

Submitted by Suz Snedeker*. Cheesecake is adapted from a recipe in the "Williams Sonoma Cookbook." Chocolate crust recipe is Suz's own recipe.*

Crust Ingredients:

1 cup of Vanilla Wafers
12 Lorna Doone shortbread cookies
2 ½ tablespoons cocoa
1/3 cup confectioners' sugar
4 tablespoons butter, melted

Method for Crust:

Preheat oven to 400 degrees F.

Crush the cookies to make crumbs either by whirling in a food processor, or by placing in a Ziplock bag and crushing with a rolling pin. In a large bowl, combine the cookie crumbs with the rest of the dry ingredients. Add the melted butter and stir to combine.

Spray the bottom and sides of a 9-inch spring form pan with "Bakers Joy" baking spray (not Pam). Press the cookie crumbs into the bottom and against the sides of the cake pan using the flat-bottom and straight-side of a glass (juice glass).

Bake for 7 minutes in preheated oven. Remove from oven and cool crust completely before filling.

Cheesecake Filling Ingredients:

4 packages (8 ounces each) of cream cheese, at room temperature
2 tablespoons all-purpose flour
¼ teaspoon salt
½ cup sour cream
1 tablespoon vanilla extract
3 large eggs, at room temperature

Method for Filling:

Reduce oven temperature to 300 degrees F.

To make the filling, in a large bowl combine the cream cheese, flour, and salt. Using a stand or portable electric mixer set on medium-high speed, beat until very smooth and fluffy, scraping and scraping down the sides of the bowl frequently. Add the sugar, sour cream, and vanilla extract and beat until well blended. Add the eggs one at a time, beating well after each addition. Pour filling into the cooled crust.

Bake in preheated oven until the filling is set but the center still jiggles slightly when gently shaken, about 60-70 minutes. Let pan cool on a wire rack to room temperature. The filling will firm up as it cools. Cover with plastic wrap and refrigerate until well chilled (chill overnight). Bring the cake to room temperature prior to serving.

To serve, unclamp and remove the outer ring of the spring form pan, and then run a long, think knife or narrow metal spatula, between the bottom of the pan and the crust. Carefully slide the cake onto a flat serving plate (use a long spatula). Cut using a knife dipped into hot water, and wiped dry, before each cut. Can be topped with fresh berries. Or, you can use canned cherry pie filling; just fish out the cherries leaving most of the thick filling behind; arrange cherries in concentric circles.

Cookies (Bar Cookies and Brownies)

Almond Biscotti

Submitted by Suz Snedeker. *Original recipe from her mom.*

Suz says, "This is my mother's recipe (Edie [Contenti] Tougas). I once made a happy mistake when measuring ingredients, so my quantities of white and brown sugar are a little different than her original recipe. I've been making this recipe since 2004. Shhhhh—this recipe is a true 'family secret' recipe that my mother seldom ever gave out to anyone."

Dry Ingredients:

2¼ cups all-purpose flour
1¼ cups white granulated sugar
¼ cup packed brown sugar
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon ground cloves
½ to 1 teaspoon anise seed (to taste)
2 teaspoons ground cinnamon

Wet Ingredients:

3 beaten eggs
1/3 cup olive oil (regular olive oil, not extra virgin)
2 teaspoons almond extract
2 teaspoons anise extract

2 cups nuts (roasted unsalted almonds, 1 cup whole, 1 cup coarsely chopped. Can also use hazelnuts or pistachios, or substitute 1 cup of dried cranberries for 1 cup of nuts)
1 egg beaten with 1 tablespoon of water for egg wash

Method:

Preheat oven to 350 degrees F.

Prepare your rimless cookie sheets ahead of time. Line with parchment paper lightly greased with olive oil or other vegetable oil.

Combine the dry ingredients in a large bowl and set aside. Combine wet ingredients in a medium bowl. Add wet ingredients to the dry ingredients (dough will be very sticky). Add nut pieces and mix by hand with a wooden spoon, or mix with your hands (flour your hands).

Dust a big cutting board or countertop with flour. Turn out dough mass onto surface and make one big "loaf". Knead a few times to incorporate all of the flour. Then divide the big loaf into 4 parts. Flour your hands. Take each part and roll into a cylinder that is about 12 to 15 inches long (about 3 inches shorter than your cookie sheet).

Transfer each "roll" of your prepared cookie sheets, with 2 rolls of cookie dough per sheet. Slightly flatten each roll. Should be around 2-inches wide. Brush with egg wash using a pastry brush.

Bake in the two highest rack of oven (one cookie sheet per rack). Bake for 15 minutes, then switch the cookie sheets, putting the lower sheet on the higher rack and the higher sheet on the lower rack. Continue to bake for about 5 more minutes. Be careful not to burn the cookies so WATCH THEM carefully!

After taking out the cookies, immediately reduce oven temperature to 300 degrees F. Let cookies cool 2-5 minutes. Then, slice the cookies with a sharp knife on an angle so you have diagonal bars about ¾- to 1-inch wide. Separate the bars so there is some room around each cookie. Return cookie sheets to the oven and bake at the lower temperature for an additional 7 to 10 minutes.

Transfer cookies with a metal spatula to a wire rack to cool. Do not store in a cookie tin until these cookies are COMPLETELY cool. Stores very well, but they won't last long!

Don't guild the lily. These are good as is without dipping them in chocolate, etc.

Yield: 4 long loaves cut into 1-inch slices, about 40-50 cookies.

Apricot Bars

Submitted by Nader Mehravari. *Original recipe published in "Bon Appetite" magazine, December 2004 issue, page 92.*

Ingredients:

SHORTBREAD LAYER
1 cup all-purpose flour
¼ cup white granulated sugar
Pinch of salt
½ cup (1 stick) unsalted butter, chilled and cut into ½ inch cubes

APRICOT LAYER
2/3 cup (about 4-ounces) dried apricot halves (packed, coarsely chopped)
1/3 cup all-purpose flour
¼ teaspoon salt
2 large eggs
1 cup packed golden brown sugar
½ teaspoon vanilla extract
½ cup walnuts, toasted and chopped

Confectioners' sugar

Method:

Preheat oven to 350 degrees F.

FOR SHORTBREAD LAYER:
Spray 8 x 8 x 2-inch glass heat-proof dish (e.g. Pyrex) with nonstick vegetable cooking spray. Blend flour, sugar, and salt in food processor. Add butter, using on/off turns, process until coarse meal forms. Press crumbs firmly onto bottom of dish. Bake until center is golden, about 25 minutes. Maintain oven temperature.

FOR APRICOT LAYER:
Place chopped apricots in small saucepan and add enough water to cover. Boil until soft, about 4 minutes; drain and set aside.

Sift flour, baking powder, and salt into small bowl. In a large bowl, using an electric portable mixer or stand mixer, beat the eggs. Add the brown sugar and vanilla to the eggs and beat until thick. Stir in the flour mixture, then nuts and apricots. Spread the apricot mixture over the shortbread.

Bake in preheated oven about 35 minutes until the cookie is puffed, dark brown, and toothpick inserting into the topping comes out with small, moist crumbs. Cool in dish.

Cut cookie into 6 strips, then crosswise into thirds to make 18 bars. Sift confectioners' sugar over bars.

Best Ever Brownies

Submitted by Suz Snedeker. *Recipe adapted by Suz and Daniel Snedeker*

Suz says, "This is the cookie recipe I've made the most times in my life. My son Daniel and I fiddled with the recipe while he was in high school. It may have been originally from a Baker's Unsweetened Baking Chocolate box, but it is not the recipe that is on the box anymore. Daniel got these brownies three times every semester while he was in college. He was not good about sharing with his roommates, so I had to "label" separate packages for his roommates. Daniel's desired 'add-ins' were chocolate chips, raisins, and mint extract. Daniel rules his own kitchen now, so he makes his own brownies. A COVID19 story: I baked six pans of these brownies (a dozen-dozen, 144) for the volunteers who were helping to pack up the undergraduate students who had to leave the Cornell University campus by March 29, 2020 because of the COVID19 shutdown."

Ingredients:

4-ounces unsweetened chocolate (NOTE: if you use BAKER'S brand, this is now an entire bar)
½ cup (1 stick) butter
3 large eggs
2 cups white granulated sugar
1 teaspoon vanilla extract (or mint extract or both)
1 1/3 cup all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
2 tablespoons water
(add water for a fudgy brownie; for a cake-like consistency, omit the water)

Add ins: 1 cup chocolate chips and 1 cup dark raisins (or other add-ins like coconut)

Method:

Preheat oven to 350 degrees F.

In a microwave-proof glass or ceramic dish, melt the chocolate and butter together by microwaving at 1-minute intervals at 80-power at a time, stirring as it melts. I have no idea how long this takes; just repeat until it's melted. Alternatively, you can melt the chocolate and butter over hot water in a double boiler.

While you are melting the chocolate, beat the eggs and sugar together in a stand mixer or with a portable electric mixer, until frothy. Add the melted chocolate mixture slowly and blend in. On wax paper, sift the flour, baking powder, and salt together, and mix well. Add the flour mixture gradually to the other ingredients. Add the water and mix well. Stir in any optional ingredients by hand (raisins, chocolate chips, etc.).

Spoon the batter into a greased 13 x 9-inch pan, and bake for <u>exactly</u> 24 minutes for a shiny pan or 26 minutes if it is a dark pan. This makes a moist brownie. If you like a "cake" brownie, bake for ONE MORE additional minute. Freezes well.

Butterscotch Brownies

Submitted by Louise McGee*. This was Louise's Aunt Esther's recipe.*

Louise says, "My Aunt Esther (English spelling) was my favorite aunt and Godmother. She always said I was the daughter she never had. I loved these brownies and asked her to bake them frequently. My mother was the youngest of four daughters so she could not touch the stove. My mother never did much baking with the exception of Finnish coffee cake. Esther always took me shopping for my Easter outfit right down to gloves and purse!"

Ingredients:

½ cup (1 stick) butter or oleo (margarine)
2 cups packed brown sugar
2 large eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon salt
1 cup chopped nuts (optional)

Method:

Preheat oven to 350 degrees F.

In a medium saucepan, cook butter and brown sugar over low heat, stirring constantly, until bubbly. Be careful not to burn the butter/margarine. Cool, but not too long or the butter will harden too much*.

Add eggs, one at a time, beating thoroughly after each addition. Add vanilla extract and blend in. In a separate bowl, sift dry ingredients (flour, baking powder, and salt) together, and add in the nuts (if used). Mix thoroughly.

Spread batter in a greased and lightly floured shallow 10 ½ x 15-inch pan and bake in preheated oven for 20-25 minutes. You can use a 9 x 13-inch pan, but you may have to bake it for 5 more minutes.

While still warm, cut in squares

Makes 3 dozen.

**Aunt Esther's note to Louise, "While cooking butter OR OLEO stir constantly as it will burn easily. Be sure heat is low. Don't let it cool too long as it will harden. Voice of experience."*

**Note from Suz, "You want the cooked butter/margarine-sugar mixture to be cool enough so it won't cook the eggs when you add the eggs to the butter-sugar mixture, but like Aunt Esther says, don't let it completely cool or it will get hard as a rock."*

Candied Ginger-Cardamom Bars

Submitted by Nader Mehravari. *Original recipe published in "Bon Appetit" magazine, December 2002, page 46.*

Ingredients:

2 cups all-purpose flour
1 cup white granulated sugar
1 ½ teaspoons ground cardamom
½ teaspoon salt
1 cup (2 sticks) unsalted butter, chilled and cut into ½-inch cubes
1 large egg, beaten to blend, divided
¾ cup (~4 ½ ounces) crystalized (candied) ginger, finely chopped

Method:

Preheat oven to 350 degrees F.

Spray 9-inch square baking pan with nonstick vegetable oil spray. Blend flour, sugar, cardamom, cinnamon, and salt in a food processor. Add butter, using "on/off" turns, process until coarse meal forms. Add 2 tablespoons beaten egg; blend until moist crumbs form. Add candied ginger, and using on/off turns, process until moist clumps form.

Press dough evenly over bottom of prepared baking pan. Use a pastry brush to brush remaining beaten egg over dough. Using small, sharp knife, score top of dough with diagonal lines spaced 1-inch apart. Repeat in opposite direction, forming lattice pattern.

Bake until pastry is golden brown and tester (metal cake tester or a wooden toothpick) inserted into center comes out clean, about 40 minutes. Transfer to a wire rack and cool completely in pan.

Cut pastry into 3 long rectangles, and cut each rectangle crosswise into 8 bars, making 24 bars total.

Cookies can be stored in an airtight container in the refrigerator.

Chocolate Chip Blonde Brownies

Submitted by Everett Nelson. *This was his mother's, Ruth Nelson's, recipe.*

Everett says, "The recipe for Choc Chip blond brownies was a standby of my mother's when called upon for cookie bars on short notice."

Ingredients:

1 cup all-purpose flour
½ teaspoon baking powder
1/8 teaspoon baking soda
½ teaspoon salt
½ cup chopped nuts
1/3 cup shortening (or margarine)
1 cup packed brown sugar
1 large egg
1 teaspoon vanilla
½ package (about 1 cup) chocolate chips

Method:

Preheat oven to 350 degrees F.

Mix the flour, baking powder, baking soda, salt, and nuts together. In a separate bowl, cream the shortening and sugar (add 1 tablespoon of hot water if vegetable shortening is used). Add the egg and vanilla to the creamed mixture, then add the flour mixture, and blend well.

Spread batter in greased 9 x 9-inch pan. Sprinkle chocolate chips on top.

Bake in preheated oven 20-25 minutes.

Cool in pan. Cut into serving pieces when cookies are cool.

Chocolate Revel Bars

Submitted by Joann Ekdahl. *Original recipe found in "Better Homes and Gardens" magazine, February 1989, page 132.*

Special equipment: 15 x 10 x 1-inch baking pan (jelly roll pan)

Ingredients:

1 cup (2 sticks) butter or margarine, softened
2 ½ cups all-purpose flour
2 cups packed brown sugar
2 large eggs
4 teaspoons vanilla extract (divided)
1 teaspoon baking soda
3 cups quick-cooking rolled oats
1 ½ cups semisweet chocolate pieces
1 ½ cups (14-ounce can) sweetened condensed milk
2 tablespoons butter or margarine
½ cup chopped walnuts

Method:

Preheat oven to 350 degrees F.

In a large mixer bowl, beat the 1 cup butter with an electric mixer on medium speed for 30 seconds. Add about half of the flour, all of the brown sugar, eggs, 2 teaspoons of the vanilla extract *(note: this is HALF of the vanilla extract*), and baking soda. Beat on low speed until thoroughly combined. Beat in remaining flour. Stir in oats.

In a medium saucepan on low heat, cook the chocolate pieces, sweetened condensed milk, and 2 tablespoons butter until the chocolate is melted, stirring occasionally. Remove from heat. Stir in the remaining 2 teaspoons of vanilla extract and nuts.

Put two-thirds of the oat mixture (about 3 ½ cups) into the bottom of an ungreased 15 x 10 x 1-inch rimmed baking pan. Spread the chocolate mixture over the oat layer. Dot with the remaining one-third of the oat mixture.

Bake in preheated oven about 25 minutes or until the top is lightly golden (chocolate mixture will still look moist). Cool pan on wire rack. Cut into bars.

Makes about 60 bars.

Fantasy Brownies (can be made Gluten-Free and Dairy-Free)

Adapted by Susan and Reid Hoskins, and Doris Mowson.

Notes from Susan:
For gluten-free flour, we recommend "Domata Flour" (http://domataglutenfree.com/)
For dairy-free butter, we recommend "Smart Balance Buttery Spread" (http://www.smartbalance.com/products/buttery-spread/smart-balance-original)

Notes from Reid:
"Using the "Smartbalance" instead of butter seems to make the batter a bit looser. Where it calls for all-purpose flour, I use approximately a 3 to 1 ratio of gluten-free (GF) flour to almond flour (AF), adding more AF if the batter seems too loose. GF flour seems to be very fine and the AF gives it a bit of coarseness and some additional flavor. I also find this creates a chewiness closer to a regular baked good than a GF baked good. "Domata" brand is our preference for GF flour, but any 'one-to-one' substitute works. If you use GF and DF substitutes in this recipe, increase baking time to 30 minutes. (The brownies are so good, they should be illegal, by the way, and make sure you frost them and keep them refrigerated.)"

Ingredients:

3-ounces unsweetened baking chocolate
¾ cup shortening *(see notes on dairy-free butter substitute)*
1 ½ cups white granulated sugar
3 large eggs
1 cup all-purpose flour, sifted *(see notes on gluten-free substitution)*
1 teaspoon baking powder *(or use ½ teaspoon baking powder and ½ teaspoon baking soda)*
2 tablespoons light corn syrup
1 teaspoon vanilla extract
Pinch of salt
¾ cup chopped pecans (optional)

Icing Ingredients:
1-ounce unsweetened baking chocolate
3 tablespoons warm, strong coffee
4 tablespoons (½ stick) butter or margarine *(see notes on using dairy-free butter substitute)*
1 teaspoon vanilla extract
2 ½ to 2 ¾ cups sifted confectioners' sugar

Method:

Preheat oven to 350 degrees F.

BROWNIES: In a saucepan over low heat, melt chocolate and shortening. Remove from heat to cool slightly. In a mixing bowl, beat sugar and eggs until creamy and well blended. Pour in chocolate mixture. When well blended, add flour, baking powder, corn syrup, vanilla extract, and salt. Mix in pecans. Pour batter into a greased and floured 9 x 13-inch pan. Bake in preheated oven until brownies begin to pull away from sides of pan, 20 to 25 minutes (30 minutes if using GF and DF substitutes). Cool completely before frosting.

MOCHA ICING: Place chocolate, coffee, and butter (or dairy-free substitute) in a saucepan over low heat. When melted, remove from heat. Stir in vanilla extract. Add just enough confectioners' sugar to make a consistency used for spreading.

Frost cooled brownies in pan.

Makes about 3-dozen 1 ½ x 2-inch brownies.

Jingle Bell Bars

Submitted by Diane Kelleher

Ingredients:

1 cup (2 sticks) butter
1 cup packed brown sugar
1 egg yolk, beaten
¼ teaspoon baking soda
2 cups sifted all-purpose flour

Method:

Preheat oven to 375 degrees F.

Using an electric mixer, cream butter and brown sugar together until light and fluffy. Add egg yolk and beat well.

Sift dry ingredients (flour and baking soda) together. Add dry ingredients to wet ingredients and mix well.

Pour batter into greased 13 x 9-inch pan.

Bake in preheated oven for 20 minutes.

While bars are cooking, make the frosting.

Frosting Ingredients:

1 cup confectioners' sugar (powdered sugar)
1 tablespoon butter
1 tablespoon heavy or whipping cream
1 teaspoon vanilla extract
1-ounce unsweetened chocolate, melted (1/4 of a 4-ounce bar)
Red- and green-colored sugar

Frosting Method:

Using an electric mixer, cream confectioners' sugar and butter together until light and fluffy. Add cream, vanilla extract, and melted chocolate. Beat well.

As soon as the bars come out of the oven, spread the frosting on the HOT bars.

Sprinkle red and green colored sugar over the frosting.

Lemon Bars

Submitted by Louise McGee

Ingredients:

BASE:
3/4 cup (1 ½ sticks) butter
2/3 cup confectioners' sugar
1½ cup all-purpose flour

FILLING:
3 large eggs
1 ½ cups white granulated sugar
¼ teaspoon salt
3 tablespoons all-purpose flour
1/3 cup lemon juice
¼ cup grated lemon rind (optional)

Method:

Preheat oven to 350 degrees F.

To make base, crumb butter, confectioner' sugar, and flour together, and press into the bottom of a greased 9 x 13-inch pan.

Bake base in preheated oven for 15-20 minutes until edges turn light brown.

To make filling, cream eggs and sugar together, then add salt, flour, lemon juice, and grated lemon rind. Mix well. Pour filling on hot crust and bake 20 minutes longer.

Cool completely before cutting, and store the bars in the refrigerator.

Lemon Danish Delights

Submitted by Velma Markwardt. *Recipe is from Jean Janas.*

Ingredients:

BOTTOM LAYER:
¼ teaspoon salt
2 cups all-purpose flour
½ cup confectioners' sugar
½ pound butter (2 sticks = 16 tablespoons), rather firm, not too soft

TOPPING LAYER:
4 eggs, well beaten
2 cups white sugar *(Velma says, try less sugar, decrease to 1 2/3 cups)*
Juice of 2 lemons
1 teaspoon lemon rind
4 tablespoons all-purpose flour
¼ teaspoon salt

2 to 3 tablespoons sifted confectioners' sugar

Method:

Preheat oven to 350 degrees F.

To make BOTTOM LAYER, mix all ingredients together and pat into a greased 9 x 13-inch pan. Bake in preheated oven 20-30 minutes. KEEP OVEN ON at 350 degrees F.

To make TOPPING LAYER, beat the eggs first, and stir in the rest of the ingredients. Pour topping over the baked bottom layer, and bake for an additional 25 minutes.

Sprinkle the cake with confectioners' sugar while warm, and cut into squares.

Makes 24 servings.

Lemon-Cheese Squares

Submitted by Suz Snedeker. *Recipe was given to Suz by Trudy Kopp, a long-time member of St. Luke.*

Ingredients:

CRUST:
1 package yellow cake mix
½ cup vegetable oil
1 large egg

FILLING:
An 8-ounce package of cream cheese
1/3 cup white granulated sugar
1 teaspoon lemon juice
1 large egg

Method:

Preheat oven to 350 degrees F.

FOR CRUST: Mix the contents of the cake mix package, egg and vegetable oil until crumbly. Reserve 1 cup of crumbs. Pat rest of crumbs lightly into ungreased 13 x 9-inch pan.

Bake in preheated oven 15 minutes. Remove pan from oven.

FOR FILLING: Beat the cream cheese, sugar, lemon juice, and egg together until smooth. Spread filling over baked layer. Sprinkle filling with reserved crumbs.

Return pan to oven for another 15 minutes.

Cool and cut into bars.

Lingonberry Cookies

Submitted by Joan Carlson

Ingredients:

1 cup (2 sticks) butter
Scant ½ cup white granulated sugar
1 teaspoon vanilla extract
2 ¼ cups all-purpose flour
Lingonberry jam

GLAZE:
2 cups confectioners' (powdered) sugar
1 teaspoon vanilla extract
Water (enough to make glaze consistency)

Method:

Preheat oven to 325 degrees F.

Using an electric mixer, cream butter and sugar together. Add vanilla and flour; mix well.

Divide dough into 4 pieces and roll each the length of a cookie sheet, about 1-inch in width. Flatten slightly.

Bake in preheated oven 12-15 minutes.

Immediately brush with lingonberry jam, then spread with GLAZE made by mixing confectioners' sugar and vanilla with water until it's spreading consistency. Cut diagonally while still warm.

If no lingonberry jam is available, you can use seedless raspberry jam or strained cranberry sauce in place of lingonberry jam.

Mexican Fiesta Rice Krispies Treats

Submitted by Everett Nelson. A great variation on a classic bar cookie that needs no baking!

Ingredients:

1 bag mini-marshmallows (about 4 cups)
6 tablespoons butter
½ cup chocolate chips
6 cups cocoa krispies (*Kellogg's Cocoa Krispies™* works up best)
1 teaspoon ground cinnamon
1/8 teaspoon cayenne pepper or hot pepper of choice (optional)
1 cup chopped pecans (optional)

Method:

Melt butter in large saucepan. Add mini-marshmallows; when half melted, add chocolate chips. Melt chips completely. Remove pan from heat. Stir in cocoa krispies, pecans, sprinkle in spices, and coat krispies well. Quickly transfer into a 9 x 13-inch pan and press to shape and firm. You can frost cookies (optional) with chocolate cream cheese frosting (see below). When frosting has firmed up, cut into bars or squares.

Chocolate Cream Cheese Frosting

Ingredients:

1 brick cream cheese (8-ounces), softened
¼ cup cocoa powder
½ teaspoon ground cinnamon
Dash of cayenne pepper for "kick"
1 to 2 tablespoons of milk or half & half cream (whatever you have on hand)

Method:

Blend all ingredients to a creamy, spreading consistency. Use a spatula to spread the frosting on the Krispies.

Storage: Can be stored for up to two days at room temperature in an air-tight container (use waxed paper between layers since cookies are sticky). While you can freeze these bars, according to Everett, they never last long enough to have any that need freezing!

Mocha Bars

Submitted by Suz Snedeker. *Recipe modified from recipe published in "Gourmet" magazine, December 1987, page 274.*

Suz says, "What could be better than a brown-sugar shortbread topped by a layer of chocolate. A favorite of both my late mother, my mother-in-law, and my son, Daniel. I've been making them for over 30 years."

Special equipment: rimmed cookie sheet that is 10 x 15 x ½-inches

Ingredients:
1 cup (2 sticks) of unsalted butter, softened
1 cup packed dark-brown sugar
1 large egg yolk
1½ teaspoons vanilla extract
4 tablespoons of instant coffee or instant espresso dissolved in 2 tablespoons of boiling water
2 cups all-purpose flour
½ teaspoon salt
12 oz. package of chocolate chips* (semi-sweet, dark, or milk chocolate)
½ cup ground walnuts (optional)

**Note from Suz; Hershey's brand chocolate chips are better for this recipe. I've had problems with getting Nestle's chocolate chips to melt because they have a much lower fat (cocoa butter) content (10% fat) compared to Hershey's (14% fat). DO NOT use white chocolate chips.*

Method:

Preheat oven to 350 degrees F.

Using a portable electric or stand mixer, cream the butter and sugar until fluffy (about 3 to 4 minutes). Add the egg yolk and vanilla extract, and beat for 1 more minute. Add the coffee mixture and blend well. Mix the salt into the flour, and gradually add the flour mixture to the creamed-chocolate mixture until combined.

Using an off-set spatula, spread the dough evenly into a well-greased rimmed cookie sheet. Bake in the middle of preheated oven for 10-15 minutes until set and edges are just starting to pull away from the sides of the pan. DO NOT OVERBAKE.

Immediately after removing the cookies from the oven, distribute the chocolate chips evenly over the hot dough. Wait ~5 minutes until the chips soften, then using an off-set spatula, spread the melted chips over the dough (will be like a thick frosting). Spread the chocolate in a diagonal pattern. If desired, sprinkle nuts over the melted chocolate.

Chill the pan of cookies at least 30 minutes in the refrigerator to set the chocolate. When completely cool, cut into 1 ½-inch strips along the long axis of the pan. Then cut on the diagonal to make diamond shapes (well, technically, a parallelogram, straight sides with slanted ends). Use a long, off-set spatula to gently lift the cookies out of the pan.

Stores well in a cookie tin lined with wax paper. Use wax paper in between the layers of cookies.

Old Fashion Lemon Bars

Submitted by Nicole Nelson.

Nicole says, "I got this recipe for lemon bars from an 'old-fashioned cookies' cookbook and fell in love with it. So far it has gone over really well wherever I take them."

Ingredients:

CRUST:
1 cup (2 sticks) butter, softened
½ cup confectioners' sugar
2 cups all-purpose flour

FILLIING:
4 large eggs, lightly beaten
2 cups white granulated sugar
1 tablespoon all-purpose flour
½ teaspoon baking powder
1 teaspoon grated lemon rind
1/3 cup lemon juice
1 cup chopped nuts – optional

Method:

Preheat oven to 325 degrees F.

CRUST: In a mixing bowl, cream butter and confectioners' sugar at high speed using an electric mixer. Gradually stir in flour till well blended. Spread pastry evenly over bottom of an ungreased 9 x 13-inch baking dish (preferably oven-proof glass [Pyrex or Corningware], as metal pans tend to make dough soggy).

Bake in preheated oven for 15 minutes, then remove from oven.

FILLING: In another mixing bowl, by hand combine lightly beaten eggs and sugar. Blend in flour, baking powder, lemon rind, lemon juice, and nuts. Thoroughly mix by stirring; do not beat. Pour filling mixture over baked crust and return to oven. Bake an additional 40-45 minutes.

Cut into bars or squares when cool.

Old Fashioned Raspberry Bars

Submitted by Diane Conneman

Ingredients:

½ cup packed brown sugar
1 cup all-purpose flour
¼ teaspoon baking soda
½ teaspoon salt
1 cup rolled oats (old fashioned or quick oats)
½ cup (1 stick) unsalted butter, cut into pieces, and softened to room temperature.
¾ to 1 cup seedless raspberry jam (or whatever fruit/preserves you like)

Additional butter to grease the baking pan

Method:

Preheat oven 350 degrees F.

In a large bowl, mix all the dry ingredients together. Cut in butter until crumbly.

Cover an 8-inch square baking pan with aluminum foil, leaving the edges hanging over. Generously grease bottom and sides of the foil-lined pan with butter.

Press half of the cookie mixture into the bottom of the pan. Spread jam evenly over the cookie layer, then evenly distribute the other half of the cookie mixture over the jam, pressing the cookie-mixture topping into the jam.

Bake in preheated oven until golden brown for about 40 minutes. Cool completely.

Lift the cookies out of the pan by lifting foil ends.

Cut into bars and serve.

Collen's Pineapple Squares

Submitted by Joann Ekdahl. *Original recipe by Colleen Anderson.*

Note from Suz, "Joann and I tweaked the original recipe a bit to adapt it to more modern measurements and practices."

Special equipment: 15 x 10 x 1-inch baking pan (jelly roll pan)

Ingredients:

DOUGH:
4 cups sifted all-purpose flour
1 ½ teaspoons salt
1 ½ cups shortening
Milk *(Amount not in original recipe; we estimate about 1/3 to ½ cup of milk)*

FILLING:
2 cups crushed pineapple (probably canned) with juice
1 ½ cups white granulated sugar
½ cup "Minute" tapioca
(You can substitute 1/3 cup of cornstarch or 1/3 cup arrowroot if you don't have instant tapioca. All are good thickening agents for fruit fillings.)

FROSTING:
¼ cup (half a stick) butter or margarine
2 cups confectioners' sugar (½ of a one-pound box)
1 teaspoon vanilla extract
2 to 3 tablespoons milk
¼ cup chopped nuts

Method:

Preheat oven to 400 degrees F. *(Original recipe was 450 degrees F.; seems high.)*

PASTRY DOUGH: Mix flour and salt together. Cut in shortening as for pie crust. Add milk slowly and mix with fork to form a ball *(Add only enough milk so dough comes together; form into disc, wrap and chill at least an hour or two before rolling out).* Roll half of the dough to fit the bottom and sides of a jelly roll pan.

FILLING: Combine pineapple, juice, sugar, and tapioca/other thickener. Spread over bottom crust. Roll out remaining dough and use for top crust, sealing edges. Prick top crust with a fork so steam can escape. Bake in preheated oven for 45 to 55 minutes* or until golden brown. Cool completely before frosting. *(*We think this baking time may be too long; check at 30 minutes; once crust golden brown and filling starts to bubble, it's done.)*

FROSTING: Cream butter and sugar, add vanilla extract and stir. Add milk gradually, and only add enough so it is spreading consistency. Frost cooled, baked cookie, then sprinkle with chopped nuts.

Cut into squares. Good for showers and big groups.

Raspberry Streusel Bars

Submitted by Nader Mehravari. *Originally published in "Cooks Illustrated" magazine, 2005, September and October issue, page 25.*

Ingredients:

2 ½ cups (12 ½ ounces) unbleached all-purpose flour
2/3 cup (4 ½ ounces) white granulated sugar
½ teaspoon salt
18 tablespoons (2 sticks plus 2 tablespoons) unsalted butter, cut into ½ -inch pieces and softened to cool room temperature
¼ cup (1 ¾ ounces) packed light or dark brown sugar
½ cup (1 ½ ounces) "Old-Fashioned" rolled oats
½ cup (2 ounces) pecans, chopped fine

¾ cup (8 ½ ounces) raspberry preserves
¾ cup (3 ½ ounces) fresh raspberries*
1 tablespoon lemon juice (best if from fresh lemon)

*NOTE: Frozen raspberries can be substituted for the fresh raspberries, but be sure to completely defrost them before combining with the raspberry preserves.

Method:

Adjust oven rack to middle position. Preheat oven to 375 degrees F.

You will be baking the bottom crust, then adding the raspberry filling and streusel topping, and then returning the cookies for more baking so keep the oven on after you've made the bottom crust.

Prepare the baking pan: Cut 18-inch length of aluminum foil and fold lengthwise to 8-inch width. Fit foil into the length of 13 x 9-inch baking dish, pushing it into the corners and up the sides of the pan; allow excess to overhang pan edges at either end. Cut 14-inch length of foil and fit into the width of baking pan in same manner, perpendicular to the first sheet. Spray foil-lined pan with nonstick vegetable oil cooking spray.

PASTRY LAYER: In bowl of standing mixer fitted with a flat beater, mix flour, granulated sugar, and salt at low speed until combined, about 5 seconds. With mixer on low speed, add 16 tablespoons of the butter, one piece at a time, then continue mixing on low speed until the mixture resembles damp sand, about 1 to 1 ½ minutes. (NOTE: you will still have 2 more tablespoons of butter that will be used in the streusel topping).

Measure 1 ¼ cups flour-butter-sugar mixture into medium bowl and set aside. Distribute remaining flour-butter-sugar mixture evenly in bottom of prepared baking pan. Using palm of your hand, or flat-bottomed measuring cup (or flat-bottomed drinking glass), firmly press mixture into even layer to form the bottom crust. Bake in preheated oven until edges begin to brown, 14- to 18-minutes.

TOPPING: While crust is baking, prepare the streusel topping. Add brown sugar, oats and nuts to reserved flour-butter-sugar mixture and toss to combine. Work in remaining 2 tablespoons

butter by rubbing flour mixture between your fingers until butter is fully incorporated. Pinch mixture with fingers to create hazelnut-sized clumps (about a third of an inch); set streusel aside.

FILLING: To make the raspberry filling, combine preserves, fresh raspberries, and lemon juice in a small bowl, and mash with fork until combined but some berry pieces still remain.

Spread the raspberry filling evenly over hot crust; sprinkle streusel topping evenly over filling (do not press streusel into the filling). Return pan to oven and bake until streusel topping is deep golden brown and raspberry filling is bubbling, about 22 to 25 minutes.

Cool the pan with the cookies to room temperature on wire rack for 1 to 2 hours. Remove entire pastry from pan by carefully lifting the foil extensions. Using a long, sharp knife, cut into squares and serve.

These bars are best eaten the day they are baked, but can be stored in an air-tight container for up to three days (the crust and streusel will soften slightly with storage).

Salted Brown Butter Krispy Treats

Submitted by Janelle Alvstad-Mattson. *Original recipe from "Smitten Kitchen."*

*Janelle says, "These salty treats are our favorite! They are a good snack to make for church, because that's one way to ensure you don't eat the whole pan yourself. Mine never seem to turn out as good as my friend Liz's (she introduced me to the recipe), but even so, they are even tastier than regular Rice Krispies Treats, which is saying a lot! As a born and bred Minnesota Lutheran, it feels a little blasphemous that I didn't call these bars, so the alternative name will be '**Brown Butter Rice Krispy Bars...They're Salty, Dontcha Know**!'"*

Ingredients:

8 tablespoons (1 stick) unsalted butter, plus extra for greasing the pan
1 10-ounce bag marshmallows
Heaping 1/4 teaspoon coarse sea salt
6 cups Rice Krispies™ cereal

Method:

Butter (or coat with non-stick spray) an 8-inch square cake pan with 2-inch sides.

In a large pot, melt the 8 tablespoons of butter over medium-low heat. It will melt, then foam, then turn a clear golden color, and finally start to turn brown and smell nutty. Stir frequently, scraping up any bits from the bottom as you do. Don't take your eyes off the pot as while you may be impatient for it to start browning, the period between the time the butter begins to take on color and the point where it burns is often less than a minute.

As soon as the butter takes on a nutty color, turn the heat off and stir in the marshmallows. The residual heat from the melted butter should be enough to melt them, but if it is not, turn it back on low until the marshmallows are smooth.

Remove the pot from the stove and stir in the salt and Rice Krispies™ cereal together. Quickly spread into prepared pan.

Scandinavian Almond Bars

Submitted by Joann Ekdahl. *Originally published in the "Biggest Book of Cookies."*

Ingredients:

COOKIE DOUGH:
1 ¾ cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup (1 stick) butter, softened
1 cup white granulated sugar
1 large egg
½ teaspoon almond extract
Milk (for brushing on top of cookies)
½ cup sliced almonds, coarsely chopped

ALMOND ICING:
1 cup sifted confectioners' sugar
¼ teaspoon almond extract
3 to 4 teaspoons milk (enough to make drizzling consistency)

Method:

Preheat oven to 325 degrees F.

To make COOKIE DOUGH, In a small bowl stir together flour, baking powder, and salt; set flour mixture aside. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar; beat until combined, scraping side of bowl occasionally. Beat in egg and almond extract until combined. Beat in flour mixture until combined.

Divide dough into 4 equal portions. Shape each portion into a 12-inch long roll. Place 2 rolls 4 to 5 inches apart on an ungreased cookie sheet. Using your hands, flatten each roll until it is 3 inches wide. Repeat with remaining rolls. Brush flattened rolls with milk using a pastry brush; sprinkle with chopped almonds.

Bake in preheated oven for 12-15 minutes or until edges are lightly browned. While still warm and soft on the cookie sheet, cut each roll diagonally into 1-inch wide strips. Transfer cookies to a wire rack and let cool. Drizzle with almond icing, and let dry. (NOTE: if you plan on freezing the cookies, DON'T drizzle).

To make ALMOND ICING, in a small bowl stir together confectioners' sugar, ¼ teaspoon almond extract, and enough milk to make a drizzling consistency.

To store, place cookies between layers of wax paper in an airtight container. Can be stored at room temperature for 3 days. Or, undrizzled cookies can be frozen for up to 3 months; drizzle with icing after thawing.

Swedish White Brownies

Submitted by Barbara Christensen

Ingredients:

BROWNIE:
2 large eggs
1 cup white granulated sugar
½ cup (1 stick) butter, melted
1 cup all-purpose flour
½ teaspoon salt
1 teaspoon almond extract

TOPPING:
½ cup sliced almonds
2 tablespoons white granulated sugar
(Note: these are approximate amounts for the topping ingredients; original recipe did not specify exact amounts, so you can put on amounts of almonds and sugar that are pleasing to you.)

Method:

Preheat oven to 350 degrees F.

In a large bowl, beat eggs and sugar together until frothy.

Add melted butter, flour combined with the salt, and extract. Beat together.

Pour batter into a well-greased pan 9-inch pan, and smooth the top with a spatula. For the topping, sprinkle the nuts then sugar evenly over the batter.

Bake for 25-30 minutes in a preheated oven.

Cool brownies in the pan, then cut into small squares.

Cookies (Drop, Molded, and Pressed)

Butter Riches Cookies

Submitted by Everett Nelson

This recipe is from the kitchen of Ruth Nelson, Everett's mother, and is probably a "Homemaker's Club" shared recipe from the 1970s.

Ingredients:

¾ cup (1 ½ sticks) butter
½ cup firmly packed brown sugar
1 to 2 tablespoons white granulated sugar
1 large egg
1 teaspoon vanilla extract
2 cups all-purpose flour

More granulated white sugar for pressing the cookies
Pecan halves (one per cookie)

Method:

Preheat oven to 350 degrees F.

Cream the butter and sugars together until light and fluffy. Add the egg and vanilla extract and beat into the creamed sugar mixture. Blend in flour.

Shape the dough into balls, and place on cookie sheet. Flatten the balls with the bottom of a glass dipped in granulated sugar. Gently press a pecan half in the center of each cookie.

Bake in preheated oven 10-12 minutes until lightly golden. Cool on pan a few minutes then transfer with a spatula to a wire rack to cool completely.

Optional Brown Butter Frosting (instead of the pecan garnish)

Ingredients:

¼ cup (½ stick) butter
2 ½ cups confectioners' sugar (powdered sugar)
1 teaspoon vanilla extract
3 to 4 tablespoons heavy or whipping cream

Method:

Melt and brown butter slightly in a saucepan. Remove from heat and blend in the confectioners' sugar and vanilla extract. Gradually add the cream until of spreading consistency. Cool the frosting slightly and frost the cooled cookies.

Cake Cookies

Submitted by Judy Mehravari.

Judy says, "I made these many times for coffee hour. Have fun mixing and matching the cake mix with the chips. For Valentine's Day, I'd use a cherry cake mix with chocolate chips. For Christmas I'd use either white or chocolate cake mix with red and green M&M's. Sometimes I'd get the mint M&M's or mint chocolate chips. For Halloween, orange cake mix, again with chocolate chips."

Ingredients:

1 box *Duncan Hines* cake mix
(Note from Judy M., " You can use other brands, but I've found this brand works best")
1/3 cup oil
2 eggs
1 cup (6-ounces) of your "add-in" (chocolate chips, M&M's, etc.; for chocolate chips, half of a 12-ounce bag is about 1 cup)

Method:

Preheat oven to 350 degrees F.

In a large bowl, combine all ingredients.

Roll into ~ 1-inch balls.

Place batter balls on an ungreased baking sheet ~ 3-inches apart. Bake 9 minutes in preheated oven.

Cool on a wire rack.

Chewy Cranberry-Oatmeal Cookies

Submitted by Nader Mehravari. *Original recipe is by Elaine Khosrova, FC 354.*

Ingredients:

1 ½ cups (6.75-ounces) all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon ground cinnamon
1 cup (2 sticks, 8-ounces) unsalted butter, slightly softened
1 cup packed brown sugar
½ cup white granulated sugar
2 large eggs
1 tablespoon honey
1 teaspoon vanilla extract
1 ½ cups (6-ounces) dried cranberries
1 cup (5-ounces) chopped walnuts

Method:

Preheat oven to 350 degrees F.

Lightly grease 2 cookie sheets or line them with parchment paper.

In a medium bowl, mix the flour, baking soda, salt, and cinnamon; stir in the oats.

In a stand mixer fitted with a paddle-attachment (or a large mixing bowl with a portable electric mixer), beat the butter and both sugars on medium speed until light and fluffy. Beat in the eggs, one at a time, then scrape down the sides of the bowl with a spatula; add the honey and vanilla, and beat until blended. Add the flour mixture in two additions, beating until well combined. Stir in the cranberries and walnuts.

Drop the dough by heaping tablespoonfuls about 2-inches apart onto the prepared cookie sheets until the sheet are full, 3 cookies per row, 4 rows per sheet, for 12 cookies on each sheet (NOTE: you will need to bake the cookie in two batches).

Bake in preheated oven until the centers of the cookies are soft and no longer wet, 9-11 minutes, rotating the sheets if needed for even browning. Repeat with the remaining dough.

Let the cookies cool on the baking sheets for 5 minutes, then transfer with a spatula to a wire rack to cool completely.

Makes about 48 3-inch cookies

Chips and More Cookies

Submitted by Joann Ekdahl. *Original recipe from the Better Homes and Gardens' "Biggest Book of Cookies."*

Ingredients:

1 cup (2 sticks) butter, softened
1 cup packed brown sugar
1 cup white granulated sugar
1 cup vegetable cooking oil
1 large egg
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon vanilla extract
½ teaspoon salt
3 ½ cups all-purpose flour
1 cup rolled oats
1 cup crispy rice cereal
1 cup semisweet chocolate pieces
1 cup coconut (shredded and sweetened)
½ cup chopped nuts

Method:

Preheat oven to 350 degrees F.

In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, granulated sugar, and cooking oil. Beat until combined, scraping sides of bowl occasionally. Beat in egg, baking soda, cream of tartar, vanilla extract, and salt until combined. Beat in flour. Stir in oats, rice cereal, chocolate pieces, coconut, and nuts with a wooden spoon.

Drop dough by rounded teaspoons 2-inches apart onto an ungreased cookie sheet. Bake in preheated oven 12-14 minutes or until edges are lightly browned. Transfer cookies to a wire rack and let cool.

Note from Joann, "Is it done yet? The doneness test for baked drop cookies couldn't be less tricky (it always is for me!)—they're done when the dough looks set and the edges and bottoms are lightly browned."

Chocolate Raspberry Dots (and Chocolate Crinkle Cookie variation)

Submitted by Judy Jensvold

Yield: 60 cookies made in mini-muffin tins

Note: you will need 6 mini-muffin pans if you make the full recipe; but you could make 3 pans first; wash the pans and then use the remaining dough.

Ingredients:

12-ounces semi-sweet chocolate chips
½ cup (1 stick) unsalted butter
2/3 cup packed brown sugar
2/3 cup granulated white sugar
4 large eggs
½ cup all-purpose flour
½ teaspoon baking powder
1 ½ teaspoons of salt
~ 5 to 6 tablespoons of raspberry jam
60 additional chocolate chips (bittersweet or dark chocolate)

Method:

Preheat oven to 350 degrees F.

Add chocolate chips and butter to a microwave-proof dish, and microwave to melt and combine. In a large bowl, beat together the brown and white sugars, and the four eggs (using a portable mixer or stand mixer), and then add the melted chocolate to the sugar and egg mixture. In another bowl (or just on waxed paper), measure out the flour, baking powder and salt, mix together, then add the flour mixture to the to the sugar-butter-chocolate-egg mixture, and blend until smooth.

Refrigerate dough for 2 hours until completely chilled. Spray the wells of the mini muffin-tins generously with a vegetable cooking spray. Fill tins a bit more than half-full with the chilled dough (but, not too full, as you don't want the cookie to have a "top" that goes over the edges). Dip you fingers in water, then smooth the top of each cookie. Take a chocolate chip and press it *point down* it into the center of the dough in the well of the muffin tin. Push deep enough to have space on top for ¼ teaspoon of raspberry jam. So, after you've added one chocolate chip to each cookie-muffin tin well, then go back and add ¼ teaspoon of jam to each cookie.

Bake 12 minutes in preheated oven. Let cookies cool in the pans, carefully remove, and store.
Note from Judy J.: "I tried mini-muffin paper cups on this recipe and way too much stuck to the paper."

Suzanne Snedeker's variation, Chocolate Crinkle Cookies:
You will need 1 cup of sifted confectioners' sugar. Make the cookie dough as above up to the "chill for 2 hours" stage. Remove the foil from 60 Hershey's kisses. Roll 1-inch balls of chilled dough in the confectioners' sugar (powdered sugar) and bake on lightly greased cookie sheets to get "crinkle" cookies (sugar layer will "crinkle"). Immediately after the cookies come out of the oven, press a Hershey's kiss on the cookie. Don't' store until they are completely cool and the chocolate kiss has firmed up.

Cranberry Orange Cookies

Submitted by Joan Carlson

Ingredients:

3/4 cup (1 ½ sticks) butter, softened
1 cup white granulated sugar
1 large egg
2 cups all-flour
1 ½ teaspoons baking powder
¼ teaspoon baking soda
½ cup dried cranberries, finely chopped
1 tablespoon orange zest

ORANGE ROLLING SUGAR:
½ cup white granulated sugar
1 tablespoon orange zest

Method:

Preheat oven to 350 degrees F.

Using electric mixer, cream the butter and sugar together until light and fluffy. Add egg, and blend in.

In a separate bowl, combine flour, baking soda, and baking powder.

Add creamed butter mixture to the flour mixture and mix until just combined. Fold in cranberries orange zest. Chill dough while you make the orange rolling sugar.

To make the ORANGE ROLLING SUGAR, combine ½ cup sugar and 1 tablespoon of orange zest. Use your fingers to rub the ingredients together until well combined and fragrant.

Shape dough into 1-inch balls and roll in orange sugar. Place on greased baking sheet and flatten slightly.

Bake in preheated oven 10-13 minutes or until lightly golden.

Transfer cookies with a metal spatula to wire racks to cool.

Four-Ingredient Peanut Butter Cookies

Submitted by Judy Jensvold. *Adapted from a recipe published in the "New York Times" by Melissa Clark.*

Very kid friendly to make.

A note from Suz: "I shared the recipe with Judy Jensvold because I thought it might be a good grandma-grandchild recipe for Judy's daughter's family. Judy made the cookies and then shared them with Suz (Judy added the cute point-down chocolate chips) and we ate the cookies while having a FaceTime 'tea and cookies chat'."

Ingredients:

1 cup peanut butter (smooth, traditional)
1 cup packed brown sugar*
1 large egg
1/3 cup chocolate chips

Method:

Preheat oven 350 degrees F.

In a bowl, mix together the peanut butter, sugar and egg. Roll into tablespoon-sized balls, and place on parchment paper or foil-lined baking sheet. Press down with your hand or a bottom of a glass. Then, press 3 or more chocolate chips, point side down, into each cookie.

Bake in preheated oven until set around the edges, about 10-15 minutes.

*Variation, you can substitute a cup white granulated sugar for the brown sugar.

Makes about 18 cookies.

Ginger Cookies, "Pepparkakor"

Submitted by Joan Carlson

Joan says, "Cookies are flat with ridges and should be 1 ½ -inches wide from the cookie press. If you do not have or want to make a bar cookie, roll out dough on floured board, and use your favorite cookie cutter."

Special Equipment: Cookie press (or use cookie cutters)

Ingredients:

1 cup (2 sticks) butter
1 ½ cup white granulated sugar
1 tablespoon Light Karo syrup (corn syrup)
1 large egg
1 teaspoon baking soda
2 teaspoons ground cinnamon
2 teaspoons ground ginger
1 teaspoon ground cloves
2 ½ cups sifted all-purpose flour

Method:

Preheat oven to 350 degrees F.

Cream together butter, sugar, and Karo syrup until very smooth. Add egg and beat to form batter. Stir in soda, cinnamon, cloves, and ginger. Fold in flour. Add more flour, if necessary, to make batter easier to handle without sticking to fingers or cookie press.

Using the disc with the bar design for the cookie press, press out long strips of batter on an ungreased cookie sheet. Bake strips in a preheated for 7 minutes. Strips will be medium brown. Remove from oven and let rest for 1 minute; cut into 2-inch pieces or strips.

When cool, store in air-tight tin or container. Makes 7 to 8 dozen bars.

Ginger Cookies

Submitted by Velma Markwardt

Ingredients:

1½ cups shortening (Crisco)
2 cups (scant) white granulated sugar
2 large eggs
½ cup molasses
1 teaspoon salt
4 teaspoons baking soda
3 to 4 ½ teaspoons ground ginger (Velma says, try higher amount)
2 teaspoons ground cinnamon
5 cups all-purpose flour

Additional granulated sugar for rolling the cookie dough balls prior to baking

Method:

Preheat oven to 350 degrees F.

In a large bowl, cream the shortening and sugar, and beat well. Add eggs, beat in, and blend in molasses. Add dry ingredients (baking soda, spices, and flour) and mix well.

Roll into small balls (about 1-inch), then roll balls in granulated sugar until coated. Place dough balls about 2-inches apart on ungreased baking sheet.

Bake in preheated oven for 10-12 minutes.

Use a metal spatula to transfer cookies to a wire rack to cool. Cool completely before storing.

Gingersnaps

Submitted by Joann Ekdahl

Ingredients:

¾ cup shortening
1 cup packed brown sugar
¼ cup molasses
1 large egg
2 ¼ cup all-purpose flour
2 teaspoons baking soda
½ teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
½ teaspoon cloves

~½ cup white granulated sugar (for rolling the dough balls)

Method:

Preheat oven to 375 degrees F.

In a large mixer bowl using an electric mixer, cream together the first 4 ingredients (shortening, brown sugar, molasses, and egg) till fluffy.

In a medium bowl, stir together the dry ingredients (flour, baking soda, salt, and spices); stir dry ingredient mixture into the creamed mixture. Form into small balls. Place granulated sugar in a small bowl. Roll dough balls in the granulated sugar; place balls 2-inches apart on greased cookie sheet. Bake in preheated oven about 10 minutes. Cool slightly; remove cookies from baking sheet with a metal spatula and transfer to a wire rack to cool.

Makes about 5 dozen (60) cookies).

Gurabije Cookies with Nuts

Submitted by Andy Novaković

This cookie has its origins in seventh-century Persia. Many countries make variations of this cookie, including Morocco, Iran, Greece, Bulgaria, and Turkey (see https://en.wikipedia.org/wiki/Qurabiya).

Andy says, "This is my Dad's recipe (Mladen Novaković) This style of cookie is common in the Balkans and enjoyed by Slavs of various stripes and also Albanians (who are not Slavic). The basic cookie is nothing out of the ordinary but often what makes it a 'local' treat is the topping or dusting put on after the cookie is baked."

Ingredients:

1 cup (2 sticks) butter
½ cup white granulated sugar
3 large eggs, separated
2 cups all-purpose flour (best if sifted)
Juice and rind (zest) from one fresh lemon (mince the rind)

Ground nuts (any kind is fine) or any other desired topping
Confectioners' sugar for dusting (optional)

Method:

Preheat oven to 350 degrees F.

Mix all ingredients (butter, sugar, egg yolks, flour, and lemon juice and zest) and knead until smooth. Roll out to about 1-inch thick and cut with cookie cutter or knife to any desired shape.

Bake on greased cookie sheet in preheated oven for about 10 minutes. You want them to be mostly but not entirely baked. Remove cookies from oven.

Dip top of cookie into beaten egg whites, then dip into ground nuts (or sugar or cinnamon or nutmeg or whatever combination appeals). Return to oven for about 3 minutes.

Nut-covered cookies can also be dusted with confectioners' sugar if desired.

Melting Moments Cookies

Submitted by Judy Jensvold. *This was one of Judy's mother's recipes.*

Ingredients:

½ cup cornstarch
½ cup confectioners' sugar (powdered sugar)
1 cup sifted all-purpose flour
¾ cup (1 ½ sticks) butter, soft

½ cup white granulated sugar (for rolling the cookies)

Method:

Preheat oven to 300 degrees F.

In a medium bowl, combine the cornstarch, confectioners' sugar and flour. Stir in butter to form a soft dough. Chill dough for 1 hour. Roll into 1-inch balls and roll balls in white granulated sugar. Stamp with a cookie stamp or flatten using the bottom of a flat-bottomed glass.

Bake in preheated oven for 20-25 minutes.

Makes 30 cookies.

Mocha Mitten Sugar Cookies

Submitted by Suz Snedeker. *This recipe was adapted from a sugar cookie recipe from Tommie dePaola's "Jingle the Christmas Clown" children's book.*

Suz says, "I made this mocha variation for the first time in 2016 to celebrate 'Mitten Tree' donations at St. Luke. We had collected handmade and store-bought mittens, gloves, hats, and scarves during Advent, and placed them on an artificial Christmas tree (hence the mitten tree). Collected items were distributed to children in need at area elementary schools. Everyone loses mittens, but you can make these mittens disappear by eating them your heart's content."

Special Equipment: Mitten cookie cutters

Ingredients:

2 cups all-purpose flour
½ cup sifted unsweetened Dutch-processed cocoa (Droste brand is best)
½ teaspoon salt
½ teaspoon baking powder
½ cup (1 stick) butter, softened
1 cup granulated white sugar
1 large egg
3 tablespoons strong coffee (or dissolve 1 tablespoon of instant coffee in 3 tablespoons of hot water)
1 teaspoon favorite flavoring (like vanilla or peppermint extract)

Method:

Preheat oven to 350 degrees F.

Sift the dry ingredients (flour, cocoa, salt, and baking powder) together onto a sheet of waxed paper and set aside.

In a large bowl of a stand mixer or using a portable mixer, cream the softened butter with the sugar and beat at high speed until fluffy (about 2-3 minutes). Add the egg, coffee, and flavorings, and mix well. Gradually add the dry ingredient mixture and mix well. The dough should form a ball.

Flatten the dough ball, wrap in wax paper, and chill for about 30 minutes. Cut the dough into 4 pieces. Roll out each piece on a floured board, one at a time, until 1/8-inch thick. Cut out cookies with mitten cookie cutters. Place the cookies evenly spaced on a large greased cookie sheet (or on greased parchment paper-lined cookie sheet).

Bake for about 8-10 minutes. Watch carefully, as cookies should be set and firm to the touch but not get browned. Hard to judge the doneness when the cookies are dark brown to begin with, so be careful not to burn the cookies. Carefully remove the hot cookies from the cookie sheet using a metal spatula to a wire rack to cool.

Repeat with the other pieces of dough and all the bits left over from cutting out the shapes.

You can decorate with icing when cool.

Oatmeal Cookies

Submitted by Velma Markwardt

Velma's recipe card says "Very Good."

Ingredients:

½ cup shortening
½ cup (1 stick) butter, slightly softened
1 cup white granulated sugar
1 cup packed brown sugar
2 large eggs
1 teaspoon vanilla extract
2¼ cup all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup rolled oats
1 cup flaked coconut (sweetened)

Optional: can add ½ cup or more of chopped nuts

Method:

Preheat oven to 350 to 375 degrees F.

In a large bowl, cream the shortening, butter, and white and brown sugars together using an electric mixer; beat in the eggs and vanilla extract, mix in the flour combined with the baking soda and salt, and stir in the rolled oats (and nuts, if used).

Roll dough into small balls. Place on greased cookie sheet, and flatten with the bottom of a glass that has been dipped in flour; re-dip the bottom of the glass in flour before flattening each cookie. Bake in preheated oven about 10-12 minutes.

Remove cookies from baking sheet with a metal spatula and cool on a wire rack.

Oatmeal Cookies with Raisins, Dates and Walnuts

Submitted by Nader Mehravari

Ingredients:

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
½ teaspoon baking soda
½ teaspoon salt

¾ cup (1 ½ sticks) unsalted butter, room temperature
¼ cup solid vegetable shortening, room temperature
1 cup white granulated sugar
1 cup packed dark brown sugar
¼ cup honey
2 large eggs
1 tablespoon vanilla extract
3 cups “old-fashioned” rolled oats
1 cup dark raisins
1 cup chopped pitted dates
1 cup chopped walnuts

Additional butter to grease baking sheets.

Method:

Preheat oven to 350 degrees F.

Line 2 baking sheets with aluminum foil; butter the foil.

Blend the first 5 ingredients into a medium bowl.

In a large bowl using an electric mixer, beat the butter, shortening, and both sugars until light and fluffy. Beat in honey, eggs, and vanilla. Gradually beat in flour mixture. Stir in the oats, raisins, dates, and walnuts.

Drop batter by tablespoonfuls onto prepared baking sheets, spacing mounds 2-inches apart. Flatten cookies slightly.

Bake cookies until golden brown, about 10 minutes. Cool completely on the baking sheets.

Can be made 2 days ahead. Store in airtight container at room temperature.

Oatmeal Raisin Cookies (can be made Gluten-Free and Dairy-Free)

Submitted by Susan and Reid Hoskins. *Original recipe from "Domata Flour" at: https://domataflour.wordpress.com/2012/04/05/oatmeal-raisin-cookies/*

Susan says, "We often add dairy-free chocolate chips or craisins or dried cherries to this recipe. Soaking the fruit in the eggs ahead of time keeps everything soft and chewy. I have made these frequently for coffee hour."

For gluten free flour, we recommend "Domata Flour" (http://domataglutenfree.com/)
For dairy-free butter, we recommend "Smart Balance Buttery Spread" (http://www.smartbalance.com/products/buttery-spread/smart-balance-original)

Notes from Reid, "Using the "Smartbalance" instead of butter seems to make the batter a bit looser. Where it calls for all-purpose flour, I use approximately a 3 to 1 ratio of gluten-free (GF) flour to almond flour (AF), adding more AF if the batter is too loose for the recipe. GF flour seems to be very fine and the AF gives it a bit of coarseness and some additional flavor. I also find this creates a chewiness closer to a regular baked good than a GF baked good. "Domata" brand is our preference for GF flour but any 'one-to-one' substitute works. I prefer to have my baked goods rise a bit more than spread so where it calls for baking soda, I use half baking soda half baking powder. GF baked batter can be sticky, and the goods can seem a bit more chewy. I like to let my cookie batter stand for at least a half-hour up to overnight in the refrigerator (or even freeze), making it easier to spoon out onto the cookie sheet. I try not to overwork the batter."

Ingredients:

3 large eggs, well beaten
1 cup raisins *(or other dried fruit; cherries, cranberries, etc.)*
1 teaspoon vanilla extract
1 cup (2 sticks) butter *(see notes on using a dairy-free substitute)*
1 cup packed brown sugar
1 cup white granulated sugar
2 ½ all-purpose flour *(see notes on using GF and AF flours)*
1 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoons baking soda *(or use 1 teaspoon baking soda and 1 teaspoon baking powder)*
2 cups rolled oats
¾ cup chopped pecans *(optional)*
½ to 1 cup chocolate chips *(optional; can use dairy-free chocolate chips)*

Method:

Combine beaten eggs, raisins, and vanilla extract, and **let stand for one hour** covered with plastic wrap. Then, preheat oven 350 degrees F.

In a large bowl, cream together butter (or dairy-free substitute) and sugars. Add flour, salt, cinnamon, and baking soda to creamed mixture. Mix well. Blend in the egg and raisin mixture, oatmeal, and chocolate chips. Dough will be stiff.

Drop by heaping teaspoon onto ungreased cookie sheet or roll dough into small balls and flatten slightly on cookie sheet. Bake in preheated oven for 10-12 minutes until lightly browned. Transfer to a wire rack with a spatula to cool.

Peanut Blossoms

Submitted by Suz Snedeker

Suz says, "One of the cookies my mother, Edie Tougas baked at Christmas, and I've continued to make them every year. A real classic. Original recipe is by Mrs. Chester Smith of Gibsonburg, Ohio, who was the Senior Grand National winner of the 9th Pillsbury's Best Grand National Bake-Off contest in 1957 in the cookie category. I have my mother's original booklet where it was first published (it cost 25 cents). The official entry blank for the 1958 10th Grand National Bake-Off is still in the booklet. The three categories for entrants were: Junior (Any boy or girl, 12-19), Bride (Any woman 19-31), and Senior (Anyone 19 or older)."

Ingredients:

1 ¾ sifted all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
½ cup shortening (Crisco)
½ cup smooth peanut butter
½ cup white granulated sugar
½ cup packed dark-brown sugar
1 large egg
1 teaspoon vanilla extract

An additional ½ cup white granulated sugar for rolling dough balls.
1 bag of Hershey's kisses; remove the foil from each kiss and discard/recycle the foil.

Method:

Preheat oven 375 degrees F.

On a sheet of waxed paper, sift the flour with the baking soda and salt. Set aside.

In a mixing bowl of a stand mixer fitted with a paddle or using a hand-held mixer, cream the shortening and sugars until light and fluffy (3-4 minutes). Blend in the peanut butter. Add the egg and vanilla and beat well. Gradually add the flour mixture (you can pick up the sides of the waxed paper and tap in the flour into the mixing bowl).

Shape the dough into 1-inch balls using a teaspoon. Roll the dough balls in the additional granulated sugar and place on greased cookie sheet or greased parchment paper-lined cookie sheet. Place 2-inches apart. Bake for 10 minutes in preheated oven. Remove sheets from oven and immediately place a kiss in the center of the baked cookie, pressing down firmly; the cookie will crack along the edges.

Cool completely before storing. The "kiss" will be soft, and may take several hours before they are firm enough to store. Stores well in a cookie tin. Use waxed paper between layers of cookies.

Makes 50-60 cookies.

Peanut-butter Crisscrosses

Submitted by Joann Ekdahl

Ingredients:

1 cup shortening
1 cup white granulated sugar
1 cup packed brown sugar
2 large eggs
1 teaspoon vanilla extract
1 cup peanut butter
3 cups sifted all-purpose flour (for richer cookie, use only 2 cups flour)
2 teaspoon baking soda
½ teaspoon salt

Method:

Preheat oven to 350 degrees F.

In a large bowl, thoroughly cream shortening, sugar, eggs, and vanilla using an electric mixer. Stir in peanut butter. In a separate bowl, sift dry ingredients (flour, baking soda, and salt) together; stir flour mixture into creamed mixture.

Drop cookie batter by rounded teaspoons on ungreased cookie sheet. Press with back of floured fork to make crisscrosses.

Bake in preheated oven about 10 minutes.

Makes about 5 dozen cookies.

Peppermint Meringues

Submitted by Judy Jensvold

Judy says, "Peppermint meringues are our granddaughter Emily's favorite cookie, especially when I add chocolate chips to them. I am supposed to bring them every time we visit them. Best made on a dry rather than a humid day."

Special Equipment: Pastry bag and ½-inch tip for piping meringues

Ingredients:

3 large whites, room temperature
1/8 teaspoon kosher salt
1/3 cup white granulated sugar
½ cup confectioners' (powdered) sugar
1/8 teaspoon peppermint extract
12 drops red food coloring

Method:

Preheat oven to 200 degrees F. (yes, a very low oven temperature)

Line a baking sheet with parchment paper (to keep the parchment paper from slipping, you can put a few dots of oil on the baking sheet first). Using an electric mixer, beat egg whites and salt on medium-high speed until white and foamy, about 1 minute. With mixer running, gradually add the granulated sugar in 3 additions, beating for 2 minutes after each addition. Continue to beat until firm peaks form, about 2 minutes longer. Add confectioners' sugar and peppermint extract; beat to blend, about 1 minute.

Dot the red food coloring over surface of meringue; DO NOT STIR (the color will form swirls when the meringue is piped). Spoon meringue into a pastry bag fitted with a ½-inch tip (this means the size of the hole in the tip is ½-inch). Alternatively, spoon meringue into a plastic freezer bag, then cut ½-inch off the corner. Twist top of the bag; pipe 1-inch rounds onto prepared baking sheet, spacing 1-inch apart (see below for chocolate chip variation). You can also just use a spoon to scoop and place small mounds of meringues on the parchment paper.

Bake meringue in preheated oven until dry, about 2 ½ hours (see note from Judy below). Let cool completely, about one hour; the meringues will crisp as they cool. Can be made 2 days ahead. Store in airtight container at room temperature between sheets of parchment or waxed paper.

NOTE ON DRYING TIME from Judy J: Keep baking—go up to 250 degrees F. for 20-minute intervals until dried; make take up to 4 hours to dry.

Chocolate Chip Variation: After you've finished whipping the meringue, but before you add the red food coloring, fold in ¾ cup of semi-sweet or dark chocolate chips. Continue to pipe meringues and bake as directed.

Pistachio Orange Lace Cookies

Submitted by Nader Mehravari

Ingredients:

1 ¼ cup (5.5-ounces) salted, shelled pistachios (not dyed red)
¾ cup white granulated sugar
6 tablespoons all-purpose flour
5 tablespoons unsalted butter, melted then cooled slightly
2 tablespoons Grand Marnier or another orange-flavored liqueur
1 teaspoons finely ground fresh orange zest
2 tablespoons orange juice (fresh squeezed is best)

Method:

Preheat oven to 325 degrees F. about 15 minutes before you plan to bake the cookies.

In a food processor, pulse the pistachios and sugar together until the nuts are finely chopped (but not ground), then stir together with the remaining ingredients in a bowl. Spread dough in a 12-inch long strip on a large sheet of plastic wrap and, starting with the long side, roll up dough in plastic wrap (the dough will be very soft). Chill dough on a baking sheet until firm but still malleable, about 1 hour.

Roll the dough into a 15- by 1-inch log, using the plastic wrap as an aid. Halve log crosswise and chill halves, wrapped in plastic wrap, until firm, about 3 hours*.

Cut a log crosswise into 1/8-inch-thick slices with a serrated knife, and arrange about 2-inches apart on 2 parchment paper-lined baking sheets. Flatten each cookie into a 1 ½-inch round with the back of a fork or spoon, dipping the fork/spoon in water and shaking off the excess water for each cookie.

Bake in the upper and lower thirds of oven, switching position of baking sheets halfway through baking, until golden, 8 to 10 minutes total. Cool cookies on baking sheets for 5 minutes, then transfer with a metal spatula to wire racks to cool completely. Make more cookies with remaining dough on cooled baking sheets lined with clean parchment paper.

Store cookies in an airtight container using waxed paper or parchment paper to separate the layers of cookies. Stores well for up to 1 week.

*Dough log can be chilled up to 5 days or frozen, wrapped in foil as well as plastic wrap, for up to 1 month. If frozen, thaw the dough just enough so it can be sliced.

Makes 42 cookies (3 ½ dozen).

Shortbread Cookies

Submitted by Kevin Sheets. *Original recipe by Eli Zabar, modified by Ina Garten as found in "The Barefoot Contessa" cookbook.*

Ingredients:

¾ pound (3 sticks) unsalted butter at room temperature
1 cup white granulated sugar (plus extra for sprinkling)
1 teaspoon vanilla extract
3 ½ cups all-purpose flour, plus additional flour for rolling dough
¼ teaspoon salt

Method:

Preheat oven to 350 degrees F.

In the bowl of an electric stand mixer fitted with a paddle attachment, mix together the butter and 1 cup of granulated sugar until just combined. Add vanilla extract. In a separate medium bowl, sift together the flour and salt, then add the flour mixture to the butter-sugar mixture. Mix on low speed until the dough starts to come together. Dump dough onto a surface dusted with flour and shape into a flat disk.

Wrap dough in plastic wrap and chill in refrigerator for 30 minutes.

Roll the dough to ½-inch thickness and cut with your choice of cookie cutter. Place the cut-outs on an ungreased baking sheet and sprinkle with additional granulated sugar. For a sharper edge on your cookie, chill the cookie sheets with cookie cut outs for 10 minutes just before they are baked. (You can reroll the scraps left over from cutting out the cookies; if dough seems soft, chill dough again before rolling.)

Bake cookies in preheated oven 20-25 minutes, until the edges begin to brown. Allow to cool to room temperature.

Once completely cooled, cookies can be stored in a tin or other air-tight container between layers of waxed paper.

Makes 24 cookies.

Speculaas

Submitted by Karin van der Burg. *Adapted from recipe found on "Allrecipes.com"*

Karin says, "These cookies will be eaten year-round, but they're especially popular around Sinterklaas (Dutch Santa Claus), celebrated on December 6. I've lived in the United States for 8 years now, and my family still sends me cookies and spice mix in December! Although they are traditionally made with wooden molds, the thing that really 'makes' these cookies is the spice mix of cinnamon, cloves, and ginger. In the Netherlands, you'll find 'speculaas spice' everywhere!"

Ingredients:

3 cups all-purpose flour
1 ½ teaspoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground ginger
1/8 teaspoon baking powder
1/8 teaspoon salt
1 cup butter (2 sticks), softened
1 ¼ cups packed brown sugar
1 large egg
½ cup slivered almonds

Method:

Preheat oven to 350 degrees F. In a medium bowl, mix the flour with the spices, baking powder, and salt. In a large bowl, beat the butter and sugar at high speed with an electric mixer until light and fluffy. Beat in the egg. Using a wooden spoon, stir in half the flour mixture, then add the remaining flour and almonds. Mix well.

USING COOKIE CUTTERS: Divide the dough into 4 parts; wrap each part in plastic wrap, and refrigerate for several hours. Remove one piece of the dough at a time from the refrigerator. Grease your cookie sheets (or use lightly greased parchment paper). Remove the plastic wrap from the dough, and roll out on a floured board until about 1/8 of an inch thick, and cut out shapes with a cookie cutter. Use a metal spatula to transfer cut-out cookie to prepared baking sheet, placing cookies about 1-inch apart. Repeat the process with each of the other pieces of dough. Any scraps of dough from cutting out the cookies and be formed into a ball and cooled, then re-rolled to make more cookies. Bake in pre-heated oven in the mid- to -upper third of your oven for 10-12 minutes. Cookies should be golden brown around the edges. Remove cookies with a metal spatula to a wire rack to cool. Once cool, can be stored in an air-tight container, using waxed paper between layers.

WOODEN MOLDS: If you have traditional speculaas wooden molds, flatten a piece of the cooled raw dough. Lightly oil then flour the mold, press the cookie dough into the mold, trimming off excess dough, use a knife to edge the dough out of the mold, and transfer molded cookie to prepared baking sheets. Re-flour (but do not re-oil) the mold to prevent it from sticking, and repeat. Any leftover bits of dough can be refrigerated and used once cool.

DECORATION IDEA: Brush the tops slightly with egg white, and decorate with almond slivers.

Whole Wheat-Brown Sugar Cookies

Submitted by Pastor Laurie Carson

Pastor Laurie says, "A family favorite that is easy to make."

Ingredients:

1 ½ cups (3 sticks) butter
2 cups whole wheat flour
2 ½ cups all-purpose flour
2 cups packed brown sugar
3 large eggs
1 tablespoon baking powder
2 teaspoons vanilla extract
1 ½ teaspoons ground cinnamon
¾ teaspoon ground allspice
¼ teaspoon salt

Confectioners' sugar (for dusting cookies)

Method:

Preheat oven to 375 degrees F.

In a large mixer bowl beat butter with an electric mixer on medium speed about 30 seconds or till softened.

Add 1 cup of the whole wheat flour and 1 cup of all-purpose flour, the brown sugar, eggs, baking powder, vanilla, cinnamon, allspice, and salt. Beat until thoroughly combined.

Beat in all the remaining flour.

Divide dough into 3 portions. Chill about an hour (until firm enough to handle).

On a silicone sheet*, roll out dough to 1/8-inch thickness. Cut dough with cookie cutters.

Transfer cookies to ungreased cookie sheets, and bake in preheated oven for 7-9 minutes, till edges are firm and bottoms are light brown.

Transfer cookies with a metal spatula to a wire rack to cool.

Sprinkle with confectioners' sugar and try to eat just one!

**Note from Pastor Laurie: "If you don't have a silicone sheet, you can use a very lightly floured board to roll out the cookies, but flour tends to gum up the bottom of the cookies."*

Crisps and Cobblers

Apple Crisp

Submitted by Suzanne Snedeker. *Recipe from Nate Roger's family.*

Suz says, "This is an 'adopted student recipe' that is from Nate Roger's mother, Dori Rogers. I first made this recipe for an Adopt-a-Student Fall Family Dinner in 2014, then again in 2016. Nate's family home was once located in an orchard with 16 fruit trees, but the most productive trees were the apple trees. Nate is a triplet, so he and his siblings made a production line to process apples, and many apples made their way into crisps. He believes his family used Granny Smith apples for this dessert. I've found Nate's original story about his family's process for dealing with apples and making the crisp, and have reproduced it on the next page. Dori told me that, 'Nathaniel's dad would sit on the front porch swing with a Granny Smith and a paring knife while the kids gathered around waiting turns for a sliver of apple.' "

This recipe can easily be made **gluten-free** if you use gluten-free flour and "Bob's Red Mill" gluten-free rolled oats. I made the gluten-free version for the Adopt-a-Student Fall Family Dinner in 2018 and 2019.

Ingredients:

5 to 6 apples peeled, cored, and sliced
2 to 3 tablespoons of white granulated sugar (depends on the tartness of the apples used)
3/4 teaspoon ground cinnamon
1/4 teaspoon fine salt

TOPPING:
½ cup packed light brown sugar
½ cup uncooked rolled oats
1/3 cup all-purpose flour
1/8 teaspoon salt
4 tablespoons (½ stick) cold unsalted butter cut into small pieces
Plus more softened butter for coating the baking dish

Method:

Preheat oven to 350 degrees F.

Coat an 8 x 8-inch glass baking dish or oven-proof casserole dish with softened butter.

Combine the sliced apples, white sugar, cinnamon, and salt; mix well until all the apples are coated. Pour apple mixture into buttered baking dish.

For the TOPPING, combine brown sugar, oats, flour, and salt; mix thoroughly. Add butter (typically use your hands), and mix thoroughly to make a crumbly mixture.

Distribute the topping evenly over the apples, and bake in preheated oven for 45-60 minutes until the top is crispy.

Note from Suz, "It is especially good with Nate's favorite lactose-free vanilla ice cream!"

The story of the apple crisp is from Nate Rogers' email dated November 7, 2014

I decided to opt for this classic Midwest American (recipe) from my Dad's side (although my mother almost always cooked the apple crisp). Growing up we used to have an orchard with all kinds of fruit, but our apple trees always did the best. About once a week in the Fall (for several months), My Dad, brother, sister, and I would put on our least favorite work clothes and go out to pick apples. Off of three or four trees we could probably pick ten to twelve "table apples" which were the best looking with the fewest blemishes. We would put these in a large ceramic bowl on the counter and eat them as snacks over the next week.

The worst apples, rotting or so blemished as to be unsalvageable, were carted away in a wheelbarrow to the field (just off our property) where we dumped them out as extra fertilizer for that little piece of land. From three or four trees, we might make two to three full wheelbarrow runs. This was the least savory job, as the stench from the apples that had fallen on the ground and started to rot (or were infested with bugs) was quite strong and enough to make to make you vomit. Some of these apples were more mush than fruit and picking them up by hand always led to getting some of the fowl sticky goo on your clothes. Hence, why we typically wore our least favorite work clothes. All of the apples in between (worth keeping, but not putting out) were put in paper grocery bags and brought inside. Three to four of our trees might give nine to twelve bags of apples.

Once inside, we set up an assembly line. Each person would rotate positions every half hour, so everyone got/had to do every job. The first person would take an apple from the bag and put it on the apple peeler. It was a hand-cranked device that would de-core, peel, and slice the apple into one big coil simultaneously. The meat of the apple gets passed on to the next person while the operator cleans the machine and throws the waste into a paper grocery bag that will be chucked into the field later (not the bag, just the stuff inside). The second person in the line makes a decision call on the quality of the apple. The best apples need little to no paring of internal blemishes, and get a single vertical cut down the side to turn the apple coil into a set of rings which get passes to person number three. If internal blemishes need to be removed, then the apple gets divided into sections with the good parts being thrown into a pan for apple pie or apple crisp, and the rest being thrown away. Sometimes, the whole apple is bad and needs to be thrown away. This person makes that call too, which was always disappointing. I always wanted to at least find a little bit to salvage into an apple pie or crisp, usually a crisp.

Mom only made three or four apple pies per season. We were producing far too many apples to keep up with the amount of work required for that many pies. Therefore, the vast majority of the blemished apples became apple crisp which we would eat after dinner most nights well into December. The hardest part of the fourth position in the line was often just finding space somewhere to put down another pan/bowl of apples for the crisp.

If the processed apple was good enough to be turned into pie or crisp, the third person, receiving the apple rings, arranges them on a tray and loads it into the dehydrator. Once dehydrated, the apples chips were put in plastic zip lock bags and loaded into the deep freezer. Over a third of our deep freezer was filled with apple chips by the end of November. I don't remember a single night passing where someone wasn't eating frozen apple chips as an after-dinner snack. Even though we would sometimes give bags away to family and friends, we still had plenty to last us all year round.

Even after spending an entire afternoon and early evening with the apples, it still often wasn't enough to get through everything we had picked. So, after we had filled the dehydrator, dumped

the compost, and cleaned the kitchen, we would walk down the road and leave grocery bags full of apples on our neighbors' doorsteps. We never rang, just set them down and walked away. That's how it was. It was totally normal to come home from school and find that someone had left a stack of gourds, or a basket of garden vegetables on your front porch. Every family had their specialty produce. Ours was apples.

Scones

Orange Raisin Scones

Submitted by Joann Ekdahl. *Original recipe from a "Land O Lakes" recipe booklet; recipe now available on line at https://www.landolakes.com/recipe/19274/orange-raisin-scones/ .*

Ingredients:

SCONES:
1 ¾ cups all-purpose flour
3 tablespoons white granulated sugar
2 ½ tablespoons baking powder
2 teaspoons grated orange peel
1/3 cup LAND O LAKES ™ butter (5 1/3 tablespoons), cold
½ cup raisins
1 large egg, slightly beaten
4 to 6 tablespoons half-and-half cream

ORANGE BUTTER:
½ cup (1 stick) LAND O LAKES ™ butter, slightly softened
2 tablespoons orange marmalade

Method:

Preheat oven to 400 degrees F.

In medium bowl combine flour, white sugar, baking powder, and orange peel. Cut in 1/3 cup butter until crumbly. Stir in raisins, 1 egg, and enough half-and-half just until moistened.

Turn dough onto lightly floured surface; knead lightly 10 times. Roll dough into 9-inch circle; cut into 12 wedges. Place wedges 1-inch apart on cookie sheet. Brush the top of each scone with beaten egg.

Bake in preheated oven 10-12 minutes or until golden brown. Immediately remove from cookie sheet. (Can place on serving dish if you're are eating them right away, or transfer to a wire rack to cool if you plan on freezing the scones.)

Meanwhile, in small bowl stir together the softened butter and orange marmalade ; serve with scones.

Makes one dozen.

Baked scones can be wrapped in plastic wrap and placed in a zip-lock bag and frozen. Easily rewarmed in a microwave oven.

Tarts and Pies

Mini-Nut Tarts

Submitted by Suz Snedeker. *This recipe from my Aunt Grace and Aunt Florence, my dad's sisters.*

Suz says, "I have no recipes from my father's (Tougas) side of the family except this one made by both of my father's older sisters, Grace and Florence. While the recipe was called 'Pecan Tarts,' both of my aunts made it with walnuts. I make it with pecans. Aunt Grace's daughter-in-law, Delores DuQuette (married to Aunt Florence's oldest son, Stevie) sent the recipe to me in January 2018 with this note: 'This is the recipe for pecan tarts from Aunt Florence. She always called it pecan tarts but it's made with walnuts. I also have this same recipe from Aunt Grace.' I've made this recipe occasionally for St. Luke Coffee Hour, but more frequently for 'Music at St. Luke's organ concert receptions. I've also made it with my adopted student, Victoria Kasonde in December of 2019, just before the world changed! When these come out of the oven, oh, my, the aroma of the nuts and the brown sugar is amazing. Make a double-batch, these won't last long!

Special Equipment: 2 Mini-muffin pans, 12 wells per pan

Ingredients:

CRUST:
3-ounces cream cheese
½ cup (1 stick) butter or margarine
1 cup all-purpose flour

FILLING:
¾ cup packed brown sugar
½ cup chopped pecans or walnuts
1 teaspoon vanilla extract
1 tablespoon butter
1 large egg
Pinch of salt

Method:

For the crust, mix the cream cheese, butter, and flour together until well blended. Shape dough into a small loaf and wrap it in waxed paper. Keep in the refrigerator until it's cold. Cut the loaf into 24 pieces. Roll each piece into a ball than flatten with your palm. Press the dough round into each muffin tin well with your fingers.

Preheat oven to 350 degrees F.

For the FILLING, combine all ingredients together until well mixed.

Fill the dough-lined cups with the filling. Bake in preheated oven for 25-30 minutes. Use an off-set spatula to ease the tarts out of the muffin tin.

Makes 2 dozen (24) mini-tarts.

Yeast Breads, Sweet Breads, and Rolls

Challah

Submitted by Kyra Graeb. *Original recipe by Jack Hazan, published on the Food Network website.*

Kyra says, "My family always likes to have challah for Easter, so this year we made it at home. It turned out really well, and I've made this recipe again several times over the last few months."

Ingredients:

½ cup granulated sugar (plus a pinch for the egg wash)
2 tablespoons (3 packets) of active dry yeast
2 1/3 cups warm water, 100 to 110 degrees F.
9 cups (2 ½ pounds) bread flour (plus more for dusting)
2 tablespoons kosher salt (plus a pinch for the egg wash)
½ cup canola oil
1 large egg (for dough)
1 egg yolk (for egg wash)
Nonstick cooking spray (for the bowl)
3 tablespoons Za'atar spice (optional, use if you want a savory loaf)

Method:

Whisk the sugar, yeast and 1 cup of warm water in a medium bowl. Set aside to bloom (to proof, should get bubbly).

Add bread flour to the bowl of a stand mixer fitted with the dough hook attachment. Make a well in the center of the flour, and bury the salt in the well. Add the canola oil, whole egg, remaining 1 1/3 cup of water and the bloomed yeast mixture, making sure no sediment is left behind. Mix on low speed for 30 seconds, increase to medium speed for 30 seconds, then increase to high speed for 3 minutes, mixing until the dough appears smooth.

Spray a large bowl with nonstick cooking spray and transfer the dough to the bowl. Cover with a damp kitchen towel or plastic wrap, and set in a warm area to proof until doubled in size, about 1 hour.

Turn the dough onto a lightly floured surface. Split the dough into 3 loaves. Divide each loaf into the desired number of braid strands (3, 4, or 6) and roll each strand back and forth to elongate. Braid the strands into a long loaf, tucking in the ends of the braid, or make the braid into a round shape. Place the braided dough on a baking sheet lined with parchment paper. (If you do not have parchment paper, then grease the baking sheet).

To make the egg wash, whisk the egg yolk with a pinch of salt and a pinch of sugar. Brush the egg wash over the shaped/braided loaves. At this point, you can sprinkle 1 tablespoon of za'atar on each loaf, if using. Let the loaves rise in a warm, draft-free place until doubled in size, about 30 minutes.

Preheat oven to 350 degrees F.

Bake loaves in preheated oven until lightly golden, about 30-35 minutes. Transfer to a wire rack to cool. To freeze, cool completely before transferring to a ziptop bag.

Coffee Bread from Finland

This is Lara Stanton's recipe, as transcribed by Suz Snedeker

Notes from Suz, "Louise McGee told me that Lara obtained this recipe when she and Bud were on sabbatical in Finland. I always thought that Lara was of Finnish heritage because of this recipe, and didn't know she was totally of Icelandic heritage until I read her obituary. In Lara's obituary, it mentions her "cinnamon rolls" and we believe this is the recipe for those rolls.

Joann Ekdahl also told me a story about this bread, 'I never made this but have had the recipe for a long time. I believe it is the recipe that she (Lara) used to frequently make the communion bread that we used to have instead of wafers. Whenever I made the Scandinavian Tea Ring (for coffee hour), Bud Stanton would always come out in the kitchen and compliment me, and tell me that Lara made sweet rolls and kept them in the freezer, and he had one for breakfast each and every morning!'

This recipe also may have been used to make hot cross buns for St. Luke Easter morning breakfasts. There was a barely legible note about adding a ½ cup of candied citron in my photocopy of the recipe. At the end of the recipe are Lara's notes on making the braided loaf and on buying cardamom, and a few of my pointers on making sweet dough yeast breads."

Ingredients:

2 cups milk (scalded and cooled to lukewarm)
2 packages dry, active yeast
1 teaspoon granulated sugar
1 teaspoon salt
¾ to 1 cup sugar
1 tablespoon ground cardamom
½ cup melted butter
(Note: original recipe had ½ cup to 1 cup butter, and the ½ cup was "circled" and the 1 cup was "crossed out")
1 egg, lightly beaten
8 cups flour *(Lara's note: 1 ½ cup regular flour plus 6 ½ cups bread flour)*

Method:

Preheat oven to 375 degrees F.

Into a small bowl, measure about ½ cup of the lukewarm milk. Dissolve yeast in the milk, adding the teaspoon of sugar to speed up the process. This takes 5 to 10 minutes.

Using a large bowl, combine the rest of the milk and the sugar. Add the yeast mixture. Add to this the salt and cardamom in about 3 cups of the flour. Mix well. Now add the melted and cooled butter and egg mixture to the flour mixture; mix well. Continue adding flour about ½ cup at a time until the mixture is ready to be kneaded (Don't use too much flour.). On a smooth floured surface, knead dough until smooth and satiny (about 5 to 8 minutes). Return dough to a well-greased bowl; cover and let rise in warm, draft-free place for about 1 hour, or until double in bulk.

Turn dough onto smooth surface and divide into 2 portions *(Lara's note, original recipe had "4 portions" and she crossed this out and wrote "2" above the "4").* Shape each portion into a loaf or braids.* Makes 2 full-sized loaves *(Lara's note, original recipe had "4 loaves" and she crossed this*

out and wrote "2" above the "4"). Let rise again covered with towel about 2 hours *(Lara's note: original recipe had "1 hour", Lara crossed this out and wrote in "2*"). Bake in hot oven, 375 (to 400) degrees F. for 12-20 minutes.

Lara's notes on braiding, amounts, and cardamom:

- *On braiding, for each portion, roll out three "ropes" for each braid; start braiding from the center of ropes. Braid to one end, seal and then turn and braid from center again. Secure both ends.*

- *Loaves will be dark brown on top because of the amount of sugar used. Use the lesser amounts of sugar and butter if you wish. Quality is still excellent.*

- *Cardamom is very expensive; however, it's available in bulk at Wegmans. Buy only two to three tablespoons at a time as it doesn't hold well. It may be kept in the freezer.*

Note from Suz on making sweet bread dough, "If you've never made a sweet bread before, it requires patience because the dough rises slowly because the sugar retards the yeast's action. If you get stuck and find the dough still has not doubled in bulk during the first rise and it's too late in the day to do the second rise and the actual baking, you can cover the bowl with buttered plastic wrap and let the dough rise overnight in the refrigerator; punch it down the next morning, make the braids and let it do the second rise. I'd recommend the 375 degree F. baking temperature to avoid burning the bread."

Hot Cross Buns

Recipe from Velma Markwardt as given to Suz Snedeker

Note on Suz's recipe from Velma: "This is a bread machine receipt. I usually double it and get 25 buns. I do not add the candied fruit as we do not care for it. Try a 350 degree F. oven."

Ingredients:

2/3 cup milk
1 large egg
3 tablespoons butter or margarine, cut up
¾ teaspoon salt
2 1/3 cups bread flour
2 tablespoons sugar
½ teaspoon finely grated lemon peel
1/8 teaspoon SPICE ISLAND ground nutmeg
1 ½ teaspoons Fleishman's Bread Machine Yeast (or Active Dry Yeast)
1/3 cup dried currants or raisins
3 tablespoons finely chopped dried or candied pineapple
1 large egg white

Method:

Preheat oven to 375 degrees F. *(Velma recommends using 350 degrees F.)*

Directions for Bread Machine:

Add milk, egg, butter, salt, bread flour, sugar, lemon peel, nutmeg and yeast to bread machine pan in the order suggested by the manufacturer. Select dough cycle. When cycle is complete, remove dough from machine to a lightly floured surface; knead in fruits (if used) and enough flour to make the dough easy to handle. Cover; let rest 10 minutes.

Divide dough into 9 to 12 pieces; form each into ball. Place on greased baking sheet. Cover; let rise in warm, draft-free place until doubled in volume, 30-45 minutes.

With sharp knife, cut shallow cross in top of each bun. Lightly beat egg white and 1 tablespoon water; brush tops. Bake in preheated oven for 15-28 minutes or until done. Remove to wire rack; cool. Drizzle with icing (see below).

ICING:
Mix ½ cup sifted confectioners' (powdered) sugar, ¼ teaspoon of vanilla extract, and 1-3 teaspoons milk until smooth.

Overnight Cherry Danish

Submitted by Joann Ekdahl. *Original recipe is by Leann Sauder of Tremont, IL; recipe published in the June-July 2013 edition of "tasteofhome" magazine.*

Ingredients:

PASTRY:
2 packages (1/4 ounce each) active dry yeast
½ cup warm 2% milk (110 to 115 degrees F.)
6 cups all-purpose flour
1/3 cup white granulated sugar
2 teaspoons salt
1 cup (2 sticks) cold butter, cubed
1 ½ cups warm half-and-half-cream (70 to 80 degrees F.)
6 egg yolks
1 can (21-ounces) cherry pie filling

ICING:
3 cups confectioners' sugar
2 tablespoons butter, softened
¼ teaspoon vanilla extract
Dash of salt
4 to 5 tablespoons half-and-half cream

Method:

In small bowl, dissolve yeast in warm milk. In a large bowl, combine flour, sugar, and salt. Cut in butter until crumbly. Add yeast mixture, cream, and egg yolks; stir until mixture forms a soft dough (the dough will be sticky). Refrigerate, covered (with plastic wrap), overnight.

Next day, punch down dough to deflate. Turn onto a lightly floured surface; divide into 4 portions. Roll each portion into an 18 x 4-inch rectangle; cut into 4 x 1-inch strips. Place 2 strips side by side; twist together. Shape into a ring and pinch ends together. Place formed Danish 2 inches apart on greased baking sheets. Repeat with remaining strips. Cover a with kitchen towel; let rise in a warm place until doubled in volume, about 45 minutes.

Preheat oven to 350 degrees F.

Using the end of a wooden spoon handle, make a ½-inch deep indentation in the center of each Danish. Fill each with about 1 tablespoon of cherry pie filling. Bake in preheated oven for 14-16 minutes or until lightly browned. Remove from baking sheet to wire racks to cool.

For ICING, in a bowl, beat confectioners' sugar, butter, vanilla extract, salt, and enough cream to reach desired consistency. Drizzle icing over each Danish.

Makes 3 dozen Danish.

Scandinavian Tea Ring

Submitted by Joann Ekdahl. *Original recipe published in "Good Housekeeping" magazine, September 1978, page 181.*

Note from Suz Snedeker, "Of all the baked goods brought to the St. Luke Coffee Hour table, this is my favorite".

Ingredients:

DOUGH:
½ cup white granulated sugar
½ teaspoon salt
½ teaspoon ground cardamom
1 package active dry yeast
About 4 ½ cups all-purpose flour, divided
1 cup milk
½ cup (1 stick) butter or margarine
2 large eggs

FILLING:
2 tablespoons butter
½ cup packed brown sugar
½ cup roasted, slivered almonds, finely chopped
½ teaspoon ground cinnamon

Confectioners' glaze (see below)

Method:

Preheat oven to 375 degrees F.

To make DOUGH, in large bowl combine sugar, salt, cardamom, yeast, and 1 cup flour. In 1-quart saucepan over low heat, heat milk and ½ cup butter or margarine until very warm (120 to 130 degrees F.) Butter or margarine does not need to melt completely. Cool to lukewarm (90 to 105 degrees F).

With mixer at low speed, gradually beat liquid ingredients (milk-butter-yeast mixture) into dry ingredients (1 cup flour, yeast, and spice mixture) until just blended. Increase speed to medium; beat 2 minutes, occasionally scraping bowl with rubber spatula. Beat in eggs and additional 1 ½ cups flour; continue beating for 2 minutes, occasionally scraping bowl. With spoon, stir in enough additional flour (another 1 ½ cups) to make a soft dough.

Turn dough onto lightly floured surface; knead until smooth and elastic, about 10 minutes, adding more flour while kneading. Shape dough into ball and place in large greased bowl, turning dough over so that top is greased. Cover bowl with dish towel; let rise in a warm place (80 to 85 degrees F.) away from draft, until doubled, about 1 hour. (Dough is doubled when two fingers pressed lightly into dough leave a dent.)

Punch down dough. Turn onto lightly floured surface; cover with towel for 15 minutes and let dough rest for easier shaping.

Grease large cookie sheet.

In 1-quart saucepan over medium heat, melt 2 tablespoons butter or margarine. With lightly floured rolling pin, roll dough into an 18-inch square. With pastry brush, brush dough with melted butter or margarine; sprinkle with brown sugar, almonds and cinnamon. Roll dough up, jelly-roll fashion; place on cookie sheet. Shape roll into ring; press ends together to seal and tuck under. With kitchen shears, cut ring, up to but not through inside edge, at 1-inch intervals. Starting at top of ring, moving cookie sheet clockwise, gently pull and twist each cut piece, arranging in slightly over-lapping pattern. Cover with towel and let rise in warm place until doubled, about 45 minutes. (Dough is doubled when one finger lightly pressed against dough leaves a dent.)

Bake ring 25 minutes in preheated oven or until underside of ring sounds hollow when tapped with fingers. Cool ring on wire rack. Frost with Confectioners' Glaze (see below). Makes 1 ring.

CONFECTIONERS' GLAZE:
In small saucepan melt 2 tablespoons butter or margarine; stir in 1 ½ cups confectioners' sugar (powdered sugar), 3 tablespoons milk and ¼ teaspoon vanilla extract until smooth.