

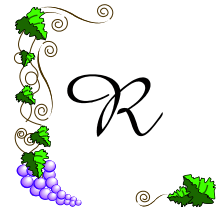
Desserts

Crème Brulee

Ingredients

7 egg yolks
1 qt. heavy whipping cream
9 tbs. sugar
2 vanilla beans, split and scraped

1. Preheat oven to 300°F.
2. Put together cream and vanilla- hot but not boiling.
3. Whisk egg yolks in sugar in separate bowl.
4. Take vanilla and cream off heat.
5. Mix sugar and egg yolks into cream bowl.
6. Fill dessert bowls, put in water bath (water needs to be to the level of the food)
7. Cook for 50 minutes- It is done when it shakes like jello. Touch it-if it sticks to your finger it is not done. If it does not stick to your finger then it is done.
8. Refrigerate for 24 hours
9. To caramelize- sprinkle sugar on top, place under broiler in ice bath. Or you can use a kitchen blow torch.



Desserts

Moist and Cream Coconut Cake

Recipe by: Carolyn Latham

Ingredients

1 package yellow cake mix
1 ½ cup milk
½ cup sugar
2 cups coconut
3 ½ cups or
1 eight oz. container cool whip, thawed

Prepare cake mix as directed, baking in a 13x9 inch pan. Cool 15 minutes, then punch holes through the cake with utility fork. Meanwhile, combine milk, sugar, and ½ cup of the coconut in sauce pan. Bring to a boil, reduce heat and simmer one minute. Carefully spoon warm cake, allowing liquid to soak down through holes. Cool completely. Fold ½ cup of the coconut into cool whip and spread over cake. Sprinkle cake with remaining coconut. Store in refrigerator.

Brownie Drops

Recipe by: Lois Smith

Ingredients

2 bars German Sweet Chocolate
1 Tablespoon butter
2 eggs
¾ cup sugar
¼ cup unsifted all purpose flour
¼ teaspoon baking powder
½ teaspoon cinnamon
1/8 teaspoon salt
½ teaspoon vanilla
¾ cup finely chopped nuts

Melt chocolate and butter over hot water, stir and cool. Beat eggs until foamy, and then add sugar, 2 tablespoons at a time, beat until thickened (about 5 minutes). Blend in chocolate. Add flour, baking powder, salt and cinnamon; blend. Stir in vanilla and nuts. Drop by teaspoon onto baking sheet. Bake at 350° until cookies feel "set" when lightly touched (usually 8-10 minutes).

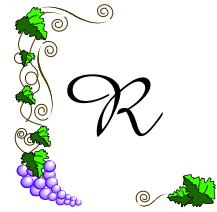
Congo Squares

Recipe by: Lois Smith

Ingredients

2 ¾ cups flour
2 ½ teaspoons baking powder
½ teaspoon salt
2/3 cups (1 1/3 sticks) butter or margarine
1 package brown sugar
3 eggs
1 cup chopped nuts
1 package chocolate bits (6 oz)

Sift together flour, salt and baking powder. Melt shortening and add brown sugar. Mix well and let slightly cool. Add eggs one at a time, beating well after each addition. Add dry ingredients and mix well. Stir in chopped nuts and chocolate bits. Bake in large greased pan for 30-35 minutes at 350°. Cut while warm.



Desserts

Tiramisu

Preparation Time: 20 Minutes + overnight chilling

Serves: 8

Ingredients

1 ½ cups (375 ml/ 12 fl oz) strongly brewed espresso cake

¾ cup (185 ml/6 fl oz) Kahlua or Tia Maria

500g (1 lb) mascarpone

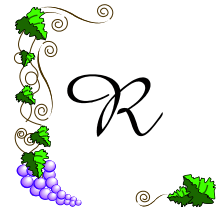
2 tablespoons caster sugar

½ cup (125ml/ 4 fl oz) cream, lightly whipped

260g (8 oz) thin sponge finger biscuits

¼ cup (30g/1oz) cocoa powder

1. Combine the coffee and ½ cup of Kahlua or Tia Maria in a shallow dish.
2. Combine the mascarpone, sugar and remaining Kahlua or Tia Maria in a large bowl, and then gently fold in the cream. Cover and refrigerate.
3. Quickly dip half the sponge finger biscuits in the coffee mixture (it is important to do this quickly so they do not go soggy), and place them in a single layer on the bottom of a 2 litre cerate dish.
4. Spread half of the mascarpone mixture over the biscuits and dust liberally with half of the cocoa, using a fine sieve. Dunk with the remaining cocoa, then cover and refrigerate overnight to allow the flavours to combine and develop.



Desserts

Pound Cake

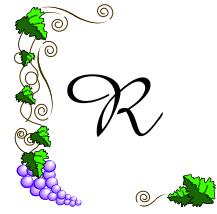
Ingredients:

3 cups white sugar
1 cup butter
1 (8 ounce) package cream cheese, softened
6 eggs
3 cups all-purpose flour
¼ teaspoon baking soda
½ teaspoon salt
1 teaspoon vanilla extract
1 teaspoon lemon extract

Directions:

1. Do not preheat oven. Spray a 10 inch Bundt pan with vegetable oil spray. Sift together with flour, soda and salt and set aside.
2. In a large bowl, cream together the butter, sugar and cream cheese until light and fluffy. Beat in the eggs one at a time, mixing thoroughly after each addition. Pour the flour mixture into the batter and gently fold in with spatula. Stir in the vanilla and lemon flavoring. Batter will be very thick.
3. Pour batter into prepared 10 inch Bundt pan. Place cake in oven and set to 350 degrees. Bake for 60 to 70 minutes or until the top is golden brown and then turn the oven off. Let the cake sit in the oven for an additional 15 minutes. Remove from the oven and cool in pan for 15 minutes. Turn cake over onto a cake plate and allow to cool while covered.





Desserts

New York Style Cheesecake

Ingredients

Graham Cracker Crust:

5-3/4 oz. finely ground graham cracker crumbs (about 10 cracker rectangles ground to yield 1-1/2 packed cups)

¼ cup granulated sugar

2-1/2 oz. (5 Tbs.) unsalted butter, melted; plus 1 teaspoon melted butter for the pan

Cheesecake:

4 8-oz packages cream cheese, at room temperature

1-1/3 cups granulated sugar

1 Tbs. all purpose-flour

4 large eggs, at room temperature

¾ cup sour cream, at room temperature

2 Tbs. fresh lemon juice

1 tsp. pure vanilla extract

Directions:

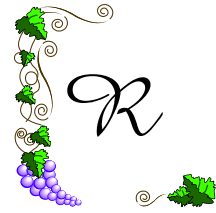
At least 4 hours before you begin, set the cream cheese, eggs, and sour cream on your kitchen counter because it's essential that the ingredients be at room temperature before you mix the batter.

Make the crust:

Position a rack in the center of the oven and heat the oven to 350°F. In a medium bowl, combine the graham cracker crumbs and sugar. Stir in the 5 Tbs. melted butter until the crumbs are evenly moistened. Dump the crumbs into a 9-inch springform pan that's about 2-1/2 inches deep and press them firmly into the bottom and about halfway up the sides.

Bake until the crust is fragrant and warm to the touch, 5 to 7 min.; it's fine if the crust starts to look golden, but it shouldn't brown too much. Let the pan cool on a rack while you prepare the cheesecake batter.

**** *Recipe continued on following page***



New York Style Cheesecake- Recipe Continued

Make the cheesecake batter:

With a stand mixer fitted with the paddle attachment, beat the cream cheese with the sugar at medium-low speed until the mixture is smooth and somewhat fluffy, about 2 min. scrape the bowl. On low speed, beat in the flour. One at a time, beat in the eggs on low speed, mixing the batter for only 15 to 20 seconds after each egg is added, just until it's incorporated, and scraping the bowl each time. Don't overbeat. Add the sour cream, lemon juice, and vanilla. Beat at low speed until well combined, about 30 seconds. The batter should be smooth and have the consistency of a thick milkshake.

Bake the cake in a water bath:

Wrap the outside of the pan tightly with two sheets of extra-wide (18-inch) heavy-duty aluminum foil to make the pan waterproof. Brush the inside rim of the pan with a light coating of the remaining 1 tsp. melted butter, taking care not to disturb the crust.

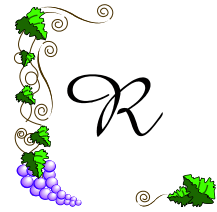
Pour the batter into the prepared crust; it should cover the crust completely and come to within about 1/2 inch of the pan's rim. Put the springform pan in a roasting pan and carefully pour hot water into the roasting pan until the water reaches halfway up the sides of the springform pan. Bake at 350°F, without opening the oven door for the first hour, until the top of the cake is golden brown and doesn't wobble in the middle when the pan is nudged (a little jiggle is fine), about 1 hour 10 min. to 1 hour 15 min. (The cheesecake will be gooey in the middle; don't worry, it will set as it cools.)

Let the cake cool:

Remove the cheesecake pan from the water bath, remove the foil wrapping (you may need an extra set of hands for this), and set the pan on a wire rack. Run a thin-bladed knife around the inside rim of the pan to free the cheesecake from the sides of the pan. Let the cake cool on the rack until barely warm. Refrigerate uncovered for at least 8 hours or overnight. The cheesecake will firm up during chilling.

Serve the cheesecake:

Run a thin-bladed knife around the inside rim of the pan again-taking care not to disturb the crust-to loosen the chilled cheesecake. Unclasp and remove the side of the springform pan, and then use a wide spatula to transfer the cake to a serving plate. Right before serving, use a slotted spoon to scoop the cranberries out of the syrup and let them drain briefly before spooning them onto the top of the cake. (Save the leftover syrup for pouring onto vanilla ice cream or mixing with seltzer to make cran-berry spritzers.) Before slicing, rinse a long, thin-bladed knife under hot water. Wipe the blade between slices and rinse it under hot water again as needed. Wrapped and refrigerated, the topped cheesecake will keep for a week.



Desserts

Pumpkin Cheesecake with Pecan Praline Topping

Pecan Praline Ingredients:

1 1/2 sticks unsalted butter
3/4 cup dark brown sugar
1/2 cup heavy cream
1/4 teaspoon salt
2 cups pecans (8 ounces)

Pecan Praline Directions:

1. Preheat the oven to 350°. In a large saucepan, combine the butter and brown sugar and cook over moderate heat, stirring, until smooth. Stir in the heavy cream and salt and bring to a boil. Simmer just until slightly thickened, about 3 minutes. Let the caramel cool.

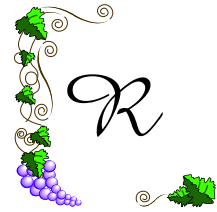
2. Spread the pecans on a rimmed baking sheet and toast for about 8 minutes, until they are lightly browned and fragrant. Transfer the pecans to a work surface and let them cool. Coarsely chop the nuts, stir them into the cooled caramel and serve.

Pumpkin Cheesecake Ingredients:

One 15-ounce can pumpkin puree (1 3/4 cups)
8 whole graham crackers, broken
1/2 cup pecans (2 ounces)
1 tablespoon light brown sugar
5 tablespoons unsalted butter, melted,
plus more for greasing the pan
1 1/2 cups cream cheese (14 ounces),
at room temperature
1 1/2 cups granulated sugar
1 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon freshly ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
5 large eggs, at room temperature
1 cup heavy cream, at room temperature
1 tablespoon fresh lemon juice
2 teaspoons pure vanilla extract



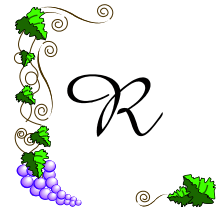
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Pumpkin Cheesecake with Pecan Praline Topping- Recipe Continued

Pumpkin Cheesecake Directions:

1. The rack with 2 layers of paper towels. Spread the pumpkin puree over the paper towels and let drain for 2 hours, until the puree is fairly dry.
2. Preheat the oven to 500 • Butter the bottom and side of a 9-inch springform pan. In a food processor, pulse the graham crackers until finely ground. Add the pecans and brown sugar and pulse until finely ground. Add the melted butter and pulse just until incorporated. Press the crumbs onto the bottom of the prepared pan. Bake the crust for about 8 minutes, just until it is fragrant and lightly browned. Let the crust cool completely.
3. In the bowl of a standing electric mixer fitted with the paddle, beat the cream cheese until it is very smooth. In a small bowl, whisk the sugar with the salt, cinnamon, nutmeg, doves and allspice. With the machine on, add the spiced sugar to the cream cheese and beat until creamy, scraping the bottom and side of the bowl. Carefully add the drained pumpkin puree and beat until smooth. Add the eggs one at a time, beating well and scraping down the bowl between each addition. Beat in the heavy cream lemon juice and vanilla until the cheesecake mixture is smooth.
4. Pour the cheesecake mixture over the cooled crust and bake for 12 minutes. Lower the oven temperature to 225 and bake the cheesecake for about 3 hours, until an instant-read thermometer inserted in the center registers 150; the center will be very jiggy but not liquidy. Let the cheesecake cool on a rack, then cover with plastic wrap and refrigerate overnight.
5. Run a hot knife around the cheesecake and loosen the springform ring. Carefully remove the ring and transfer the cake to a plate. Using a warm knife cut the cake into wedges and serve with the **Pecan Praline Topping**



Desserts

German Chocolate Cake

Cake Ingredients:

Parchment Paper
2 (4oz) packages sweet
Chocolate baking bars
2 cups all-purpose flour
1 tsp. baking soda
¼ tsp. salt
1 cup butter, softened
2 cups sugar
4 large eggs, separated
1 tsp. vanilla extract
1 cup buttermilk

Coconut-Pecan

Frosting Ingredients:

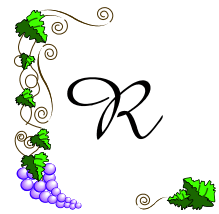
2 cups chopped pecans
1 (12oz) can evaporated milk
1 ½ cups sugar
¾ cup butter
6 egg yolks, lightly beaten
2 cups sweetened flaked
Coconut
1 ½ tsp. vanilla extract

Cake Directions:

1. Preheat oven to 350°. Lightly grease 3 (9-inch) round cake pans; line bottoms with parchment paper, and lightly grease paper.
2. Microwave chocolate baking bar and ½ cup water in a large microwave-safe bowl at HIGH for 1 to 1 ½ minutes or until chocolate is melted and smooth, stirring once halfway through.
3. Combine flour and next 2 ingredients in a medium bowl.
4. Beat butter and sugar at medium speed with an electric mixer until fluffy. Add egg yolks, 1 at a time, beating just until blended after each addition.
5. Beat egg whites at high speed until stiff peaks form; gently fold into batter. Pour batter into prepared pans.
6. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Remove from oven, and gently run a knife around outer edge of cake layers to loosen from sides of pan. Cool in pans on wire racks 15 minutes. Remove from pans to wire racks; discard parchment paper. Cool completely (about 1 hour). Spread Coconut-Pecan Frosting between layers and on top and sides of cake.

Coconut-Pecan Frosting Directions:

1. Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Cool completely (about 20 minutes).
2. Meanwhile, cook evaporated milk, sugar, butter, and egg yolks in a heavy 3-qt. saucepan over medium heat, stirring constantly, 3 to 4 minutes or until butter melts and sugar dissolves. Cook, stirring constantly, 12 to 14 minutes or until mixture becomes a light caramel color, is bubbling, and reaches a pudding-like thickness.
3. Remove pan from heat; stir in coconut, vanilla and pecans. Transfer mixture to a bowl. Let stand, stirring occasionally, 45 minutes or until cooled and spreading consistency.



Desserts

Grandma Robinette's Pound Cake

Ingredients:

2 sticks butter
3 cups sugar
½ cup Crisco
3 cups plain flour
1 tsp. baking powder
½ tsp. lemon flavoring
5 eggs
1 cup milk

Directions:

1. Mix butter, sugar and Crisco
2. Add Eggs, then flour, baking powder and lemon flavoring
3. Add milk and mix well
4. Bake at 325 for 60-70 minutes