

-----cake and sweets-----

### **MINUTE CHOCOLATE MUG CAKE- Jug & Roon**

1 large Coffee Mug (lightly greased or sprayed with cooking oil spray eg. Pam)  
4 tablespoons flour (that's plain flour, not self-raising)  
4 tablespoons sugar  
2 tablespoons baking cocoa  
1 egg  
3 tablespoons milk  
3 tablespoons oil  
3 tablespoons chocolate chips (optional)  
Small splash of vanilla

Add dry ingredients to mug, and mix well. Make sure the tablespoon measurements are level - NOT heaping! Add the egg and mix thoroughly. Pour in the milk and oil (I used sour cream instead of oil - excellent!) and mix well.

Add the chocolate chips (if using) and vanilla, and mix again.

Put your mug in the microwave and cook for 3 minutes at 1000 watts. (high heat) The cake will rise over the top of the mug, but don't be alarmed! Allow to cool a little, and tip out onto a plate if desired.

EAT! (this can serve 2 if you want to share!)

And why is this the most dangerous cake recipe in the world? Because now we are all only 5 minutes away from chocolate cake at any time of the day or night!

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## **Kahlua Gingerbread Cutouts -arf2-D2**

Makes about 24

1/2 cup shortening  
1/4 cup butter, softened  
1/2 cup light brown sugar  
1 large egg  
1/4 cup molasses  
2 tablespoons Kahlua  
2-1/4 cups sifted all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ginger  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg

Preheat oven to 350 F. Cream shortening, butter and sugars together. Beat in egg until fluffy. Stir in molasses and Kahlua. Sift together flour, soda, salt, and spices. Mix well into creamed mixture. Divide dough into fourths. Cover and chill 2 hours. On well-floured board, roll out each portion of dough to 3/8" thickness, keeping the other dough refrigerated until use. Cut with cookie cutters and place on lightly greased cookie sheet. Bake about 8 minutes. Let cool one minute then remove to wire rack to cool completely. Decorate with Kahlua Frosting.

### Kahlua Frosting

1 pound powdered sugar  
1/4 cup Kahlua  
3 tablespoons shortening  
3 tablespoons butter, softened  
2 teaspoons light corn syrup  
food coloring

In a large bowl mix all ingredients, except for food coloring, until smooth. If you want to use different colors for your decorating, divide the frosting and tint each portion with food coloring, as desired. Decorate cookies using a pastry bag and decorators tips.

If you want a spreadable frosting, use an additional 1 to 2 tablespoons of Kahlua in the recipe.

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*This is the best ever recipe for Ginger Cookies ever! It has been in my family for ages and I had it and then lost it. Last Christmas my niece, Lydia, made some and I begged the recipe from her so I could make them again. So here it is, complete with comments from Lydia:*

### **Aunt Marcia's Gingerbread Cookies -crowesfeat30**

In your largest bowl...

#### **Cream Together:**

1 cup sugar

1/2 cup shorting

1 egg (which is best to do with egg at room temp.)

In medium bowl...

#### **Sift Together:**

5 1/4 cups flour

1 Tbs. ginger

1 Tbs. baking soda

3/4 tsp. salt

(I've learned from the food network that you can put all that together in a bowl and just use a wire whisk to whisk air into the mixture. Beats the hell out of using a damned flour sifter and giving yourself carpal tunnel syndrome in the process.)

In small bowl...

#### **Mix Together:**

1/2 cup buttermilk

7/8 cup molasses

(Yes it's a weird measurement, but they do have cup sets with a 1/8 cup...I think I got mine at Wal-Mart. Also, if you "grease" your cup prior, the molasses comes out easier.)

Add dry ingredients alternating with wet ingredients a little at a time to sugar mixture, mixing well each time.

Note: I just use a wooden spoon, and then my hands when it gets too stiff. Also, sometimes my dough comes out a little dry, so I just add a little more buttermilk and molasses until all the flour is incorporated. However, this year it was quite a bit more wet...go figure.

It will make a soft dough. Chill overnight.

Flour your surface, rolling pin, and cutters. Roll dough to ~ 1/4 inch thickness (only roll what you're going to use, keep all other dough in fridge). After you cut shapes, put scraps back and get new piece. As the dough warms up it gets sticky.

Bake at 400 f degrees for 10 minutes or until lightly brown and done. (your oven may vary...mine does) Remove and let completely cool before frosting or...keep in airtight container until ready to decorate.

Note: They are actually still good even a year later if kept in the freezer...yes, I've tested the theory!

## **Spice Cake - dragling**

Perfect for Christmas and Thanksgiving

Goes well with vanilla ice cream and hard sauce

Ingredients:

2 cups flour  
1 and 1/2 cups of sugar  
1 cup of buttermilk  
3 eggs  
1/2lb of butter or margarine (melted)  
1 T cinnamon  
1 T baking soda  
1/2 T ground cloves

Directions:

1. Blend sugar and butter thoroughly. Add eggs, buttermilk, flour. Mix.
2. Add cinnamon, baking soda, and cloves. Mix well.
3. Grease and flour baking dish.
4. Bake in pre-heated oven at 350 F for 50 minutes or longer if necessary.
5. Cool and ice.

Spice Cake Icing

Ingredients:

1 stick of butter  
1 box of confectioners sugar  
1 T of vanilla  
1-3 T of milk

Directions:

1. Cream butter and gradually add confectioners sugar.
2. Add milk as needed to keep frosting at spreading consistency
3. Add vanilla
4. Frost cake when completely cool.

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## **Rum Balls - rbsb178**

12 oz Chocolate Chips  
1 cup Sugar  
6 tbsp Light Corn Syrup  
1 cup Rum  
5 cups finely crushed Vanilla Wafers

Melt the chocolate chips. Mix in remaining ingredients. Roll into 1" /2.5cm balls. Roll in confectioners sugar (or whatever coating you want) Refrigerate until firm.

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### **Butter Tarts - ELTADA**

1/3 cup butter  
1/2 cup corn syrup  
1/2 cup brown sugar  
1/4 tsp salt  
2 eggs  
1/2 cup raisins

Mix the above and fill tart shells 3/4 full. (I just use a pastry mix but you can buy the shells already made and frozen if you like) Bake at 450 F degrees for 15-20 minutes. I typically use a large muffin tin and they come out HUGE but delicious.

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### **Eggnog Pound Cake - gridlox**

2 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
1 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1 cup white sugar  
1/4 cup butter  
1/4 cup shortening  
2 eggs  
1 teaspoon rum flavored extract  
3/4 cup milk

Preheat oven to 350 F degrees

Grease and flour an 8x4 inch/20x10 cm loaf pan. Sift together the flour, baking powder, salt, nutmeg, and ginger; set aside.

In a large bowl, cream together sugar, butter, and shortening until light and fluffy. Blend in the eggs one at a time, then stir in the rum extract. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 65 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Remove from the oven and cool in tins.

Wrap in greaseproof paper and store for up to two weeks.

## Vermont Maple Pumpkin Pie Recipe - grayK

Yield: 6-8 servings

1-1/3 cups cooked, mashed pumpkin (one 15-oz. can)

3/4 cup Pure Vermont Maple Syrup

1-1/2 cups canned evaporated milk

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1 unbaked pie shell

2 eggs

1 Tablespoon flour

1 teaspoon salt

1/8 teaspoon ginger

Beat or blend all ingredients thoroughly together. Pour into unbaked pie shell. Bake in 350 F degree oven for 45 minutes or just until firm in the middle.

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### Pumpkin Mousse - usyoopers

Traditional Pumpkin Pie has been replaced by this recipe in our house- NO COOKING for this one!

15oz can of pure pumpkin

8oz cream cheese

1 box (small size) sugar free vanilla pudding

1/2 cup heavy cream

1 tablespoon cinnamon

1 teaspoon nutmeg

Dump all ingredients into your mixer bowl and mix until well blended.

Thats it!!

Serve it cold with whipped cream (or not), its good by itself in a bowl or quite nice in those little individual graham cracker shells.

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### DOUBLE LAYER PUMPKIN PIE - GBOTS

no cooking

1 pkg. (3 oz.) cream cheese, softened

1 tbsp. half and half

1 tbsp. sugar

1 1/2 c. thawed Cool Whip non-dairy whipped topping

1 prepared graham cracker crumb crust (6 oz.)

1 c. cold half and half

2 pkgs. (4-serving size) vanilla flavor instant pudding and pie filling

1 can (16 oz.) pumpkin

1 tsp. ground cinnamon

1/2 tsp. ground ginger

1/4 tsp. ground cloves

Mix cream cheese, 1 tablespoon half and half, and sugar until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 cup half and half into mixing bowl.

Add pudding mix. Beat with wire whisk until well blended, 1 to 2 minutes. Let stand 5 minutes or until thickened. Stir in pumpkin and spices; mix well. Spread over cream cheese layer. Refrigerate 2 hours or overnight. Garnish with additional whipped topping and chocolate dipped pecan halves, if desired. Serves 8.

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### **Fun with Fondant - Jackalgirl**

You will need:

a candy thermometer  
cornstarch  
unused disposable cleaning towel with loose pores  
twine  
food coloring  
rolling pin  
electric mixer with bread hook

Optional:

rubber stamps cleaned with antibacterial soap and thoroughly rinsed  
dry, unused ink pad  
black liquid airbrush food color  
unused watercolor brushes  
cookie cutters  
batch of favorite cookies  
candy flavoring

PREP:

- if you have decided to use stamps, saturate the ink pad with the black liquid airbrush food color **the night before** and store tightly wrapped or secured.
- put some cornstarch in the center of the towel, then twist and tie the towel tightly with the string so that you have created a "puff". This is for use with the fondant, below.

FONDANT

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INGREDIENTS:

2 cups sugar  
1 cup water  
2 tablespoons corn syrup.  
ice water  
jelly-roll pan

DIRECTIONS:

Rinse the jelly-roll pan in cold water and have it near to hand. Do not dry it. In a saucepan over medium heat, combine sugar & water and stir until the sugar dissolves. Stir in the corn syrup and bring the mixture to a boil. Cook until the mixture reaches between 234-240 F degrees on the candy thermometer and test: if you drop some of the syrup into the water and it forms a soft ball in your fingers (aka "soft-ball stage"), it's ready to go. Don't overcook it or you'll have to start over.

Pour the syrup into the jelly-roll pan; spritz with a little water to keep a crust from forming and let it cool for 2-4 minutes or until it's comfortable to touch (about 110 degrees; you can test it with your thermometer).

With a scraper, pick it all up and put it in an electric mixer with a bread hook.

Run this for 3-5 minutes -- when the fondant becomes stiff, you're ready to go. Knead the fondant until it's pliable and pack it up in tightly-wrapped plastic and/or an airtight container. Leave it in a cool place (NOT the refrigerator) for about an hour (or even a day) so that it can "gel".

To work it, break off a piece and knead in coloring (or flavoring) as desired. If it is too hard, put a bit of it in a cup and put the cup into hot water (watch for thermal shock) so that it will soften a little.

While you're working it, it might feel sticky to the touch; use cornstarch to alleviate this (and your cornstarch "puff" will come in handy). Don't use sugar! You can shape this into all kinds of amusing shapes: ammo cans, GPS receivers, coins, etc.

Note that fondant dries out quickly, so you have to work pretty fast. Only break off what you need and keep the rest tightly wrapped. Don't put it in the fridge; fondant does not like moisture.

If you've got the rubber stamps and liquid airbrush food coloring, you can make

#### HAND-PAINTED COOKIES

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Sprinkle your work area with cornstarch. Roll out the fondant until it is about 1/4-1/8 inch thick. Cut out a shape with a cookie cutter. Pry it up carefully with a spatula.

Brush the flat side of your favorite cookie with clear corn syrup and attach your fondant piece. Stamp and/or paint with food colorings (you can also stamp and color /before/ you cut with the cookie cutter - whatever works best). After about thirty minutes, the fondant should be hard and dry (and ready to eat).

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#### **WEETBIX LOAF - croft house cachers**

This is a year round recipe in our house, but it's a lovely Christmassy scent and very easy for kids to do with minimal supervision and it's good and healthy which is a plus at this time of year.

2 crushed weetabix  
1 cup raisins  
2 cups SR flour (that's the kind that rises without needing baking powder - don't know what it's called elsewhere)  
1 cup sugar  
1 teaspoon mixed spice or cinamon

Mix together then add

1 cup milk.

Stir and pour into a prepared loaf tin. Bake at 325 F degrees for about 45 mins.

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## **Cranberry, orange & dark chocolate cookies. - Croft House Cachers**

- \* 2 cups plain flour
- \* 1 1/2 teaspoons baking powder
- \* 1/4 teaspoon baking soda
- \* 1/2 teaspoon salt
- \* 3/4 cup butter, at room temperature
- \* 1 cup caster sugar
- \* 1 large egg
- \* 1 orange, zest of (about 2-3 teaspoons)
- \* 1/2 cup dried cranberries
- \* 1/2 cup dark chocolate chunks broken from a bar (70% if you're a serious chocoholic)

### Directions

1. Preheat oven to 350F and line a couple of baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, baking soda and salt.
3. In a large bowl, cream together the butter and the sugar, beating with an electric mixer until light.
4. Beat in the egg and orange zest.
5. With the mixer on low speed, gradually add in the flour mixture, stirring only until just combined.
6. Stir in the cranberries and chocolate chips.
7. Drop the dough by rounded tablespoonfuls (about 1 1/4-inch balls) onto the prepared cookie sheets and bake for 9-12 minutes, until the edges are very lightly browned.
8. Cool for 3-4 minutes on baking sheet then transfer to a wire rack to cool completely.

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## **PIÑA COLADA MINI MUFFINS - luckycharmer**

- 1 cup all-purpose flour
- 3/4 cup oats
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/4 cup butter (I used shortening)
- 1/2 cup granulated sugar
- 1 egg
- 1 cup sour cream
- 1 tsp. rum extract
- 1 cup well-drained crushed pineapple
- 1/2 cup flaked coconut

Preheat oven to 375° F. Spray 24 mini muffin cups with cooking spray. Combine first 5 dry ingredients. Beat remaining ingredients together in large bowl until smooth. Add dry ingredients, mixing just until moistened. Fill greased muffin cups. Bake at 375° F. for 18-23 minutes, or until golden.

Tip: For 12 regular-sized muffins bake 23-28 minutes.

Makes 24 mini Muffins or 12 regular muffins. They freeze well too.

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## **Butter Cookies - dhenniger**

1 Cup Butter (best you can find) @ Room Temperature  
1/2 Cup Brown Sugar  
1 Teaspoon Vanilla Extract (Real)  
2 1/4 Cups All-Purpose Flour  
Colored Sugar

Blend Butter, Brown Sugar, and Vanilla.  
Mix in flour  
Form into a log shape and roll in colored sugar  
Refrigerate for at least 1 hour  
Slice in 1/4" slices  
Bake at 375 F degrees for 7 - 9 minutes  
Enjoy!

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## **Pumpkin Swirl Cheesecake -luckycharmer**

Servings: 10-12

Ingredients:

Crust:

3 tbsp. (1.5 oz/42g) butter, melted  
1 1/2 cups crushed gingersnaps, chocolate wafers or graham crackers

Filling:

4 (8-ounce) packages cream cheese, softened  
1 cup granulated sugar  
3 tbsp. cornstarch  
1 cup sour cream  
1/4 tsp. salt  
2 tsp. vanilla extract  
3 large eggs  
1 tsp. lemon juice  
3/4 cup canned 100% pumpkin  
3 tbsp. brown sugar  
2 tbsp. molasses  
1 tsp. ground cinnamon  
3/4 tsp. ground ginger  
1/2 tsp. ground nutmeg  
1/8 tsp. ground cloves

Instructions:

1. Preheat oven to 350°F (180°C). In a small bowl, combine butter and cookie crumbs; mix well. Press into bottom and 1 inch up the sides of a 9-inch (23cm) springform pan.
2. In a large bowl, beat cream cheese, sugar and 2 tablespoons of the cornstarch until smooth. Add sour cream, salt and vanilla; mix well. Add eggs 1 at a time, beating well after each addition.
3. Place 3 1/2 cups batter in medium bowl; add lemon juice. Mix thoroughly; set aside.
4. To remaining batter in large bowl, add 1 tablespoon cornstarch and all remaining ingredients; beat well. Set aside 1 cup of the pumpkin batter.

5. Pour half of the vanilla batter (1 3/4 cups) into crust. Top with 2 cups pumpkin batter, remaining half of vanilla batter and reserved 1 cup pumpkin batter. Swirl batters with knife or spoon.

6. Bake in preheated 350°F (180°C) oven for 1 to 1 1/4 hours or until filling is almost set in center. Cool in pan on wire rack for 1 hour. Run knife around edge of pan. Remove sides of pan. Refrigerate for at least 4 hours or overnight. Remove from refrigerator about 30 minutes before serving to enhance the flavor. Store any remaining cheesecake covered in refrigerator for up to 5 days.

Makes 10-12 servings.

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### **Eclair Dessert - labrat\_wr**

- 1 box Graham Crackers
- 2 small packages of instant pudding (vanilla or chocolate)
- 1 9oz bowl of coolwhip (or other whipped topping like dreamwhip(made up))

butter 9"x13" pan and line with graham crackers (trim to fit pan)  
make up the pudding by directions but use only 3 1/2 cups milk instead of 4 cups.

mix the pudding with the coolwhip.

pour 1/2 mixture over the crackers

layer more crackers and top with remaining pudding mixture

add one more layer of crackers.

Ice the top layer with chocolate icing (below)

#### Chocolate Icing

- 1 1/2 squares unsweetened chocolate
- 2 tsp white Karo syrup
- 1 tsp vanilla
- 3 Tbsp milk
- 3 Tbsp butter
- 1 1/2 cups powdered sugar

melt the chocolate in microwave (or double boiler)

add the other ingredients until combined (add a little water if too stiff)

Pour over the desert and smooth.

Refrigerate for 2 days before serving (one day is okay if need be)

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### **Dutch Fudge / Borstplaat - geo.Error**

A traditional Sinterklaas treatment yammyyyyy

300 grams white sugar  
200 grams soft brown sugar  
10 grams butter  
100 ml milk  
cookie forms and/or aluminum foil  
for flavouring:  
4 tbsp. brewed espresso coffee or  
4 tbsp. prepared cocoa or  
2 tbsp. maraschino juice or  
3 tbsp. whipping cream

Keep the cookie forms in a dish of ice water. Combine sugar, milk and butter in a thick-bottomed pan and add one of the flavours - coffee, chocolate or cream - as well (for cherry flavour add the juice just before pouring out the mixture). Boil the mixture, and stir it constantly. The fudge is ready when a drop of the hot mixture does not flatten on a plate or in a cup of water. Remove the pan from the heat. Put the cookie forms on a sheet of foil and pour the mixture into the forms.

'Borstplaat' should be no more than 1 cm (3/8") thick. If you don't use cookie forms, pour the mixture directly onto the foil and raise its edges to hold the mixture at the desired thickness. Then cut the slab with a cold knife.

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## Lattice Apple Pie/ Appeltaart met vlechtwerk - geo.Error

1 tbsp currants  
1 tbsp raisins  
1 tsp rasped lemon rind  
2 tbsp sugar  
4 tart apples  
cinnamon, salt  
1 egg  
1 pouch vanilla sugar  
300 grams (.66 lb.) flour  
225 grams (? lb.) hard butter  
150 grams (.33 lb) fine (caster) sugar

Use a greased 24cm (9?) diameter spring form pan. Put lemon rasp into 1 deciliter (.4 cup) of water together with two tablespoons of sugar and bring to a boil. Poach the currants and raisins in it until they are swelled. Drain in a sieve.

Peel, core and slice the apples. Mix in the raisins and currants and add cinnamon.

In a bowl mix flour, fine sugar, vanilla sugar, pinch of salt and half of the egg together with the butter. Using two knives work the butter through the flour, until you can knead the dough by hand.

Dust part of the counter top and a rolling pin with flour. Roll about one third of the dough till it is ? centimeter (.2?) thick. Put the remaining dough into the pan and press it equally, covering up to 2/3 of the standing sides.

If necessary add some more fine sugar to the apple mix. Put the mix into the pan and level the top. Cut the rolled out dough into strips and put those lattice-wise over the apple mix. Fold the side dough over the ends of the strips.

Beat the rest of the egg and brush this over the lattice. Bake on the bottom rack of the preheated oven (175°C/350°F) for 40 to 50 minutes. Let the pie cool before taking off the side of the pan. Only remove the bottom when the pie is fully cooled off.

## PERFECT APPLE PIE - teamcedo

Serves: 8

filling:

6 cups (about 6 to 8) tart apples, pared, cored and thinly sliced  
3/4 to 1 cup sugar  
2 tablespoons all-purpose flour  
1/2 to 1 teaspoon ground cinnamon  
dash ground nutmeg

pastry for 2-crust 9-inch pie  
2 tablespoons butter

Preheat oven to 400 F. Prepare pastry for pie crust. If apples lack tartness, sprinkle with about 1 Tbsp lemon juice. Combine sugar, flour, spices, and dash salt; mix with apples. Line 9-inch pie plate with pastry. Fill with apple mixture; dot with butter. Adjust top crust, cutting slits for escape of steam; seal. Sprinkle with sugar. Bake at 400 F for 50 minutes or till done.

Variation: For an Apple Crumb Pie:

Omit pie crust. Prepare double quantity of filling as above. Stir together 1/2 cup all-purpose flour and 1/2 cup packed brown sugar. Using a pastry blender, cut in 3 Tbsp butter till mixture resembles coarse crumbs. Sprinkle over apple mixture.

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## CHOCOLATE CAKE - k.m.guy

1 pkg. (2-layer size) chocolate cake mix  
1 pkg. (4-serving size) chocolate Instant Pudding (makes it moist)  
4 eggs  
1 cup sour cream  
1/2 cup oil  
1/2 cup water  
4 squares BAKER'S Semi-Sweet Chocolate, chopped  
18 small candy canes, coarsely crushed, divided  
3 cups thawed COOL WHIP Whipped Topping

HEAT oven to 350°F. Lightly grease 2 (9-inch) round baking pans. Beat first 6 ingredients in large bowl with mixer on low speed just until moistened, stopping frequently to scrape bottom and side of bowl. Beat on medium speed 2 min. Stir in chopped chocolate and 2 Tbsp. crushed candy. Pour into prepared pans.

BAKE 50 min. to 1 hour or until toothpick inserted in centres comes out clean. Cool in pans on wire racks 10 min. Loosen cakes from sides of pans with spatula or knife. Invert cakes onto racks; gently remove pans. Cool cakes completely.

FILL and frost cake with Cool Whip. Sprinkle with remaining crushed candy. Keep refrigerated.



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### **Chocolate Cherry Kris Kringles - ladyBee4t**

1/2 cup margarine  
1/2 cup brown sugar  
1 teaspoon vanilla  
1-1/2 cups flour  
1/8 teaspoon salt  
20 to 25 maraschino cherries  
2 tablespoons juice from maraschino cherries (optional)  
20 to 25 chocolate chips , plus 1 cup chocolate chips

Preheat oven to 350° F. Cream sugar and margarine well. Add vanilla, flour and salt. Mix well. If the dough seems dry, add up to 2 tablespoons of the maraschino cherry juice. Stuff each cherry with a chocolate chip, then wrap in 1 teaspoon dough. Bake on ungreased cookie sheet for 12 to 15 minutes. Cool. Melt 1 cup chocolate chips in the top of a double boiler over low heat or in the microwave, and dip top of cookies in melted chocolate.

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### **Chocolate Eclair -maine family**

1 box graham crackers  
2 packages (4 servings size) chocolate instant pudding ( vanilla can also be used)  
3 1/2 cups milk  
1 container (8 or 9 ounce) thawed cool whip  
Mix together pudding and milk then stir in cool whip.  
Butter a 9x13 cake pan then place a layer of graham crackers. Add half the pudding then another layer of graham crackers. Add remaining pudding and another layer of graham crackers.

Icing

2 packages unsweetened pre-melted chocolate  
2 tsp. light corn syrup  
2 tsp. vanilla  
3 tbsp. melted butter  
3 tbsp. milk  
1 1/2 cups confectionary sugar  
Mix all ingredients in a small bowl until smooth. Spread over top layer of graham crackers. Cover and refrigerate 24 to 48 hours before eating.

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### **Mint Chocolate Chip Cookies - sunsetmeadowlark**

1 log Nestle cookie dough (frozen from at least 6 hours)

1 package Thin Mint (or Peppermint Patty) candies

Preheat oven to 375 f degrees. Slice the cookie dough into 1/4" thick slices. Place half of the slices on a greased cookie sheet. Place one Thin Mint candy on each cookie. Place another cookie slice on top of the candy. Bake 10-12 minutes or until golden brown. Cool on wire rack.

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### **Nancy D.'s Coconut Gem Cookies -ATMouse**

2/3 cup flour

1 pkg (14 oz) shredded coconut

1/4 teaspoon salt

1 can sweetened condense milk (14-ounces or 1-1/3 cups)

2 teaspoons vanilla OR almond extract ( not for nut free)

Preheat oven to 300 f degrees

In a mixing bowl, combine the flour, salt & coconut, breaking up clumps.

Using a wooden spoon, add sweetened condensed milk & vanilla (almond), stirring all together.

Drop tablespoon fulls onto an ungreased cookie sheet about one inch apart

Bake at 300 degrees about 20 minutes, or until the tops are light golden brown.

Remove and place cookies on cookie rack to cool.

Chocolate Icing:

Melt some (maybe a 1/2 cup or more) semi-sweet pieces in a double boiler, don't use microwave

Add a tablespoon of butter. Stir together so it is thick but a cookie can be dipped halfway in it.

Dip the cookies, let dry.

Easy. Have fun

Note that the chocolate should be melted in a double boiler not a microwave. Doing it in a microwave, the chocolate starts to solidify quickly. If you have a problem with that, just frost the top of the cookie rather than dipping it in halfway. Either way works fine.

NOTE: from forthferalz - you can melt chocolate perfectly in a glass or ceramic dish on the dashboard of a car parked in the sun. To keep microwaved choccie /melted liquid place over another small glass bowl filled with a little just boiled water - it should be a tight fit.

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## **Ginger Pumpkin Dip - ATMouSe**

This is a dessert dip - fun to split with someone after a meal. Kids like the dip concept, too!

1 c. confectioners sugar, sifted  
1/2 (4 oz. each) pkg. cream cheese, softened  
8 oz. canned pumpkin pie filling mix (1 cup)  
1/2 tsp. ground cinnamon  
1/4 tsp. ground ginger  
1/2 tsp finely minced candied ginger (optional)

In a large mixing bowl, combine sugar and cream cheese, beating until well blended. Beat in remaining ingredients. Store in airtight container in refrigerator. Serve with gingersnaps, animal crackers, pretzels, etc. Using a small hollowed out pumpkin is a great way to present the dip.

Makes about 1 1/2 cups of dip.

I like the very thin ginger cookies with this.

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## **rhubarb blueberry muffins - catsnfish**

1/4 cup butter, softened  
3/4 cup sugar  
1 egg  
1/4 cup sour cream  
1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon salt  
1/3 cup milk  
1 cup fresh or frozen blueberries  
1 cup chopped fresh or frozen rhubarb

### **DIRECTIONS**

In a small mixing bowl, cream butter and sugar. Add egg and sour cream; mix well. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Fold in blueberries and rhubarb. If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.

Fill 12 greased or paper-lined muffin cups about two-thirds full. Bake at 400 F degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. If using frozen blueberries, do not thaw before adding to batter.

Editor's Note: If using frozen blueberries, do not thaw before adding to batter. If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.

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## **Morning Maple Muffins - maine family**

2 c. flour  
1/2 c. brown sugar  
1/2 tsp. baking powder  
1/2 tsp. salt  
3/4 c. milk  
1/2 c. butter or margarine  
1/2 c. maple syrup  
1/4 c. sour cream  
1 egg  
1/2 tsp. vanilla

In large bowl combine flour, brown sugar, baking powder and salt. In separate bowl, combine milk butter, maple syrup, sour cream, egg and vanilla. Stir into dry ingredients just until moist. Fill greased or paper lined muffin tins 2/3 full. Bake at 400 F degrees for 16 to 20 minutes or until muffin test done. Cool for 5 minutes before removing from pans.

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## **bon bon cookies - tsnyder88**

1/2 cup soft butter  
3/4 cup sifted confectioners sugar  
1 tbsp. vanilla  
1 1/2 cups flour  
1/8 tsp salt  
food coloring if desired

heat oven to 350F mix butter sugar vanilla and food coloring (if desired) thoroughly mix flour and salt . if dough is dry add 1 to 2 tbsp. cream ( i use milk) wrap about a tbsp of dough around filling (maraschino cherries or chocolate pieces) place 1" apart on ungreased baking sheet bake 12 to 15 min. cool. dip tops of cookies in icing. makes 20 to 25 cookies

for chocolate dough omit food coloring blend in 1oz melted unsweetened chocolate

icing 1 cup sifted confectioners sugar 2 tbsp cream 1 tsp vanilla and food coloring if desired

chocolate icing add 1oz melted unsweetened chocolate and 1/4 cup cream

----- Sweets with NUTS -----

**Diane's Christmas Pecans - kmmlynch**

2 egg whites at room temp (do not use refrigerated egg whites)  
1/8 t kosher or sea salt  
1t pure vanilla extract  
1C packed light brown sugar  
1 pound shelled large or jumbo pecan halves  
1/4 lb or 1 stick unsalted butter

Position rack in center of oven and preheat to 275 F. Have ready a large rimmed baking sheet, preferably a light colored nonstick pan for easier cleanup

In a bowl beat egg whites on medium speed until foamy, about one minute. Add salt and beat on medium high until soft peaks form, about 2-3 minutes. In a separate bowl pour vanilla over brown sugar. Then add mixture about 2 Tablespoons at a time to egg white mixture, beating on high speed to produce a strong shiny meringue, about 10 minutes. Use a rubber spatula to fold in pecans until well coated.

Melt butter on baking sheet about 3-5 minutes, being careful not to let butter brown. Make sure butter coats all of the sheet.

Using spatula spread pecan mixture without stirring to form an even layer without deflating meringue. Bake for 20 minutes. Remove from oven and stir nuts so that those on the edge are now in middle and middle ones are now on edges. Bake another 15 minutes and stir again, continue baking another 45 minutes to an hour, stirring every 15 minutes, until nuts are separated, have absorbed butter and are beautifully browned but not dark.

Immediately turn nuts out on a counter lined with a long sheet of aluminum foil. Spread out on foil and allow to cool completely. Store in a tightly covered. Nuts will keep 2-3 weeks.

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## **PeanutButter Cookies (the most simple you can get) - princeshoko**

Combine

1Cup peanutbutter

1Cup Sugar

1Egg

Stir until it forms a dough, roll into small balls and place on non stick cookie sheet. Touch the tops with a fork and bake on 325 until they look half done. Remove from oven and allow to cool to room temp.

You'll have a soft baked PB cookie

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### **Buck Eye Pie - teamcedo**

CAKE

2 large eggs

1 1/4 cups granulated sugar

3/4 cup all-purpose flour

6 tablespoons unsalted butter, melted

3 packets (1 oz. each) NESTLÉ® TOLL HOUSE® CHOCO BAKE® Pre-Melted Unsweetened Chocolate Flavor

1/2 teaspoon vanilla extract

1/8 teaspoon salt

PEANUT BUTTER LAYER

3/4 cup creamy peanut butter

1/4 cup unsalted butter, softened

1/4 teaspoon vanilla extract

3/4 cup powdered sugar

GANACHE

1 cup heavy whipping cream

2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

1/3 cup NESTLÉ® TOLL HOUSE® Peanut Butter & Milk Chocolate Morsels

Directions:

PREHEAT oven to 350° F. Grease 9-inch-round cake pan. Line bottom of pan with parchment paper; grease.

FOR CAKE:

COMBINE eggs and sugar in large bowl. Stir in flour, melted butter, Choco Bake, vanilla extract and salt until smooth. Pour into prepared pan.

BAKE for 25 minutes or until a wooden pick inserted in the middle comes out clean. Cool on wire rack for 5 minutes. Run knife around edge of cake; cool for an additional 10 minutes. Invert cake onto serving platter. Remove pan and parchment; cool completely.

FOR PEANUT BUTTER LAYER:

BEAT peanut butter, butter and vanilla extract in medium mixer bowl until combined. Gradually beat in powdered sugar. Spread mixture on cake. Refrigerate for 30 minutes.

FOR GANACHE:

HEAT cream in small saucepan to boiling; remove from heat. Add semi-sweet morsels; let stand 5 minutes. Stir; refrigerate for 30 minutes or until mixture is spreadable. Spread chocolate on top and sides of cake.

MELT peanut butter & milk chocolate morsels in resealable plastic bag on MEDIUM-HIGH (70%) power for 30 seconds. Knead bag to mix. If necessary, microwave at additional 10- to 15-second intervals until melted. Cut a small hole from corner of bag; squeeze to drizzle over cake. Store in refrigerator. Let stand for 30 minutes before serving.

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### **Popcorn cake -maine family**

2 teaspoons plus 1/4 cup vegetable oil  
12 cups popped popcorn (plain, unsalted and unbuttered)  
2 cups M & M candies  
1 cup lightly salted cocktail peanuts  
1 stick unsalted butter  
1 pound marshmallows

Grease a large tube or bundt cake pan with 2 teaspoons of the oil, and set aside.

In a large bowl, mix the popped corn with the M & M candies and the peanuts.

In a small saucepan, melt the butter, remaining 1/4 cup of oil, and marshmallows over medium-low heat, stirring occasionally. When melted, pour over the popcorn mixture, and stir to combine. Pour into the prepared cake pan, pressing down to fit. Cover with aluminum foil to keep moist and let rest until firm, 3 to 4 hours.

To serve, invert the cake pan onto a large cake plate or platter. Shake gently to release. Serve at room temperature.

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## **Microwave Peanut Brittle** - *Papa EGTH of the ELk Grove Treasure Hunters*

1? cups raw Spanish peanuts  
1 cup sugar  
? cup light corn syrup  
dash salt  
1 tablespoon margarine  
1 teaspoon vanilla  
1 teaspoon baking soda

- Mix first 4 ingredients in a microwave safe bowl.
- Microwave on high for 5 minutes.
- Pull out, stir, microwave another 3 minutes.
- Pull out, add margarine and vanilla, stir, microwave another 2? minutes.
- Pull out, add baking soda, quickly stir (it will foam up), and pour onto silicon mat (or well greased baking pan).
- Cool. Break into pieces.

Helpful accessories:

It is best to use a Pyrex-type 8 cup measuring "cup" with a handle for microwaving the ingredients. It allows you to pull the bowl from the microwave without an oven mitt.

We use Chef'n silicon coated spatulas to stir the mixture after each session and found it easily comes off the spatula (as opposed to soaking lots of forks).

If you pour the mixture onto a silicon baking mat then it will come off easily when cooled without sticking (I can't say the same about a greased cookie sheet).

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## white chocolate cookies - mar-elendili

150g sugar  
1 pinch salt  
250g peeled and ground almonds  
1/3 teaspoon cinnamon  
1/4 orange (chemical-free, zest only)  
3 tablespoons flour  
150g finely grated white chocolate

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2 egg whites (lightly whipped)  
2 teaspoons orange liquor (or orange juice)

Mix all ingredients from sugar to chocolate in a bowl.  
Add the whites and liquor to knead it all into a dough.

Roll it out on some sugar to keep it from sticking and cut out shapes.  
Place the cookies on a baking tray with baking paper and leave them to dry a whole night.

Bake them the next day, 4 minutes in the preheated oven (250°C)

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## Pecan Fingers - dafunkyfrogs

1 cup unsalted butter, softened  
3/4 cup confectioner's sugar  
1 teaspoon vanilla extract  
2 cups sifted flour  
1/8 teaspoon salt  
1 tablespoon icewater  
2 cups pecans, finely chopped (the finer they are chopped the better the cookies hold together)  
confectioner's sugar

Preheat oven to 325 degrees.

Lightly grease 2 large baking sheets with butter or vegetable shortening.

In a large mixing bowl, cream together the butter and sugar.

Beat in the vanilla extract.

Sift the flour with the salt.

Beat the flour mixture into the batter, 1/2 cup at a time, adding the icewater after the first cup of flour.

Mix in the chopped pecans.

Break off small pieces of dough, rolling them between the palms of your hands

into finger lengths and place 1 inch apart on the baking sheets.  
Bake for about 25 minutes, or until the cookies are golden brown.

Remove from oven.

After the cookies have cooled for 2 or 3 minutes, but are still warm to the touch, roll in confectioner's sugar.

Transfer to wire racks to cool completely.

Store in airtight container to maintain the crispy texture of these cookies.

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### **Coconut Peanut Brittle - gbots**

posted by Connie 11-27-98 12:01 PM

#### Coconut-Peanut Brittle

1/2 cup Water  
1 cup Corn syrup  
2 cups Sugar  
2 pounds Spanish peanuts (raw)  
1 teaspoon Salt  
1 teaspoon Soda  
1/2 pound Coconut

Combine water, corn syrup, sugar, peanuts and salt in a heavy 4-quart saucepan.

Put in the candy thermometer and cook over high heat. Stir frequently until temperature reaches 290 degrees. Remove from heat and add the soda.

Stir thoroughly, then gradually stir in coconut. Stretch with well buttered forks on a well buttered surface such as cookie sheets. To stretch, spoon out into piles and gently pull apart.

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## Small almond cakes - (Kourabiethes) gatoulis

### INGREDIENTS

700g (1lb 9oz) butter  
300g (1 1/4 cups) olive oil  
1/2 cup sugar  
3 yolks and 1 egg white  
1 teaspoon baking soda  
3 tbsp cognac  
1 tbsp cinnamon powder  
700g (1lb 9oz) blanched and ground  
1200g (nearly 10 cups) flour  
4 cups of icing sugar (caster sugar) in a bowl for coating.

### METHOD

In a large bowl beat the butter and the oil with the sugar until fluffy. Stir in the beaten eggs, soda diluted in the cognac, cinnamon and the almonds.

Gradually combine the flour with the mixture and knead thoroughly until the it forms a dough.

Take pieces of dough and form balls the size of a walnut.

Arrange on prepared baking tray and bake for 15 - 20 mins in a preheated oven 180c /350f /Gas 4.

When they are slightly cool, cover them completely with icing sugar. Must be thickly coated. Arrange on platter.



## **Christmas honey sweets - (Melomakarona) gatoulis**

These sweets are from the byzantine empire! No kidding! they are only made during Christmas!

### INGREDIENTS

48 servings

7 cup of All-purpose unbleached flour Extra flour for kneading  
1 1/2 teaspoon of Baking soda  
1/4 teaspoon of Salt  
1 3/4 cup of Mild olive oil  
1 1/4 cup of Sugar  
1/2 cup of Cognac -OR- mavrothaphne wine -OR- ruby port  
3 oranges; zested and juiced  
4 teaspoon of Freshly ground cinnamon  
1 1/2 teaspoon of Freshly ground clove  
3/4 teaspoon of Freshly grated nutmeg

### SYRUP

1 pound of Honey; (1 lb = about 2 cups)  
1 cup of Sugar  
1 1-inch piece of cinnamon  
1 Clove 1 lemon; zested and juiced  
1 cup of Water

### TOPPING

1/2 cup of Shelled almonds  
1 tablespoon of Sugar  
1 teaspoon of Freshly ground cinnamon

### METHOD

Start by making the syrup. Put the honey, sugar, cinnamon, clove, and lemon zest in a saucepan and add the water. Bring to a boil and simmer for 5-10 minutes. Add the lemon juice, then chill.

To blanch the almonds, plunge them into boiling water for 1-2 minutes, until you see signs of their skins loosening. Then drain and slip or pop them from their skins onto a baking sheet. Toast them in an oven preheated to 350 F for about 10 minutes - just until they begin to color. Cool, then chop them very, very finely - if you do this in a food processor, make sure that the pulses are short, or the nuts could turn oily. Mix the ground almonds with the sugar and cinnamon and reserve.

Sift the flour, baking soda and salt together. Put the olive oil and sugar in a large bowl and beat together - with your fingers like Andonia - or with a wooden spoon. Beat in the Cognac, the orange zest, spices, and juice from 2 oranges (about 1/2 cup).

Then beat in the flour, a few spoonfuls at a time, until you have a malleable dough, adding more flour if it is too soft, and more orange juice if it is too stiff. Turn the dough onto a floured surface and knead for 10-15 minutes until very smooth.

Pinch off pieces of dough of about 2 tablespoons and form into flattened oval or lozenge shapes. Place them on an oiled or non-stick baking sheet. Bake in an oven preheated to 400-425 F for about 20 minutes, until brown.

When they are cool enough to handle, dip them in the bowl of syrup for about 1 minute. Remove with a slotted spoon and place on a tray to cool. Sprinkle with the chopped almond mixture.

\*\*\* In case you want to see how they look like....



### **Baklava - 57Chevy**

#### INGREDIENTS

1 (16 ounce) package phyllo dough  
1 pound chopped nuts  
1 cup butter  
1 teaspoon ground cinnamon  
1 cup water  
1 cup white sugar  
1 teaspoon vanilla extract  
1/2 cup honey

#### DIRECTIONS

1. Preheat oven to 350 degrees F(175 degrees C). Butter the bottoms and sides of a 9x13 inch pan.
  2. Chop nuts and toss with cinnamon. Set aside. Unroll phyllo dough. Cut whole stack in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, butter thoroughly. Repeat until you have 8 sheets layered. Sprinkle 2 - 3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.
  3. Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows the make diagonal cuts. Bake for about 50 minutes until baklava is golden and crisp.
  4. Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.
  5. Remove baklava from oven and immediately spoon sauce over it. Let cool. Serve in cupcake papers. This freezes well. Leave it uncovered as it gets soggy if it is wrapped up.
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## **Abby's Famous Pecan Pie**

*Abigail Van Buren -submitted by writeshop robert*

**servings: 10**

**1 cup light corn syrup**  
**1 cup firmly packed brown sugar**  
**3 whole eggs, slightly beaten**  
**1/3 cup butter, melted**  
**1/2 teaspoon salt**  
**1 teaspoon vanilla**  
**1 nine inch unbaked pie crust**  
**1 cup pecan halves, heaping**

Heat oven to 350 degrees(F).

In a large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla. Mix well. Pour filling into crust; sprinkle with pecan halves.

Bake at 350 degrees(F) for 45-50 minutes or until center is set. (Toothpick inserted in center will come out clean when pie is done). Cool.

If crust or pie appears to be getting too brown, cover with foil for the remaining baking time.

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## **Reese-like P-nut Balls (GW)- luckycharm**

8 oz. butter  
1 1/3 boxes powdered sugar  
12 oz. smooth peanut butter  
1 tsp. vanilla  
Beat together. Form balls & dip  
in 12 oz. melted choc. chips + 1/4 oz parafin.  
(orig. recipe called for 2 oz.)  
Makes 160.

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## **Pumpkin Nut Cookies -ladyBee4T**

1/2 c. shortening  
1 c sugar  
2 eggs beaten  
1 c pumpkin  
2 c sifted flour  
4 tsp baking powder  
1 tsp salt  
2 1/2 tsp cinnamon

1/2 tsp nutmeg

1/4 tsp ginger

1 c raisins

1 c chopped nuts

Cream shortening; add sugar gradually. Cream until light and fluffy. Add eggs and pumpkin, mix well. Sift flour, baking powder, salt and spices together. Stir in dry ingredients and mix until blended. Add raisins and nuts. Drop by teaspoonfuls on greased cookie sheets. Bake in 350 oven about 15 minutes. Makes 4 dozen.

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### **Carrot cake: ellipirelli**

- 2 eggs with
- 175g sugar, beat till smooth
- add - 150ml oil
- 50g chopped or ground walnuts (or other nuts)
- 100g flour (plain)
- 1 teaspoon natron or baking powder
- 225g grated carrots
- 1 teaspoon mixed spice (cinnamon, ginger, coriander seed, caraway seed, nutmeg, cloves) or just cinnamon

Mix well, fill in greased bread tin and bake for 50 min at 190°C

Left to cool on a rack

Frosting:

- 175g powder sugar
- 50g butter
- 75g cream cheese,

mix well and spread liberally over the cake. Decorate with marzipan carrots...

Best enjoyed the next day.

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### **1 POINT BROWNIES - ELTADA**

- 1 package Betty Crocker low fat brownie mix
- 3 cups Kellogg's All Bran
- 2 1/4 cups water
- 1 1/2 tsp. baking powder

Preheat oven to 350 F degrees.

Pour the water over the All Bran and let it soak up for about 5 minutes in a small bowl.

In a large bowl stir together brownie mix, All Bran, and baking powder. Mix well until mixture is moist.

Place paper cupcake liners in a muffin pan.  
Fill up each of the twelve cupcake liners to the very top.  
Bake at 350 F degrees for about 25 minutes.

Yeilds 12 muffins. 1 point each!!

NOTE from FF - Included here as i couldn't find the ingredient list for Betty Crocker low fat brownies although they are generally ok - these are usually nut free

Dark chocolate brownie mix

Triple chunk brownie mix

Chocolate chunk brownie mix

Frosted chocolate brownie mix

Original Supreme brownie mix

**apart from when they make a mistake!**

**General Mills Issues Recall/Allergy Alert on Undeclared Pecans in Betty Crocker Triple Chunk Brownie Mix**

Contact:

General Mills

1-800-446-1898

Minneapolis, MN -- December 19, 2003 -- General Mills is recalling a limited number of its 21.2 ounce packages of Betty Crocker Triple Chunk Brownie Mix because they may contain undeclared pecans. The recall is limited to the 21.2 ounce box, with "Better If Used By" and one of the following three code dates: 29OCT04CF, 30OCT04CF or 31OCT04CF on the box top.problem has been fixed.

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### PECAN PIE - shadows friend

1 cup corn syrup  
3 eggs, slightly beaten  
1 cup sugar  
2 Tbs butter, melted  
1 tsp vanilla  
1 1/4 cup pecans  
1 unbaked 9-inch/21.5 cm deep dish pie crust

Stir the first five ingredients together, then mix in pecans.  
Pour into the pie crust.  
Bake at 350 F for 50-55 minutes

Goes well with ice cream or whipping cream

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Almond Pastry Letter / Banketletter - geo.Error

450 grams / 1 lb frozen puff pastry (thawed out)

500 grams / 1 lb 2 oz. almond paste

1 egg

candied cherries

Heat the oven to 200°C/390°F. Put the sheets of puff pastry on top of each other and roll out to a square of 30x30 centimetres (12"x12"). Cut it in half and put them lengthwise together, wetting the ends to 'glue' it, making it into a 15x60 (6"x24") piece of dough.

Shape the almond paste by hand into a 55 centimetres (22") roll. Put the roll on the pastry and fold the dough over and around it. Put the seam and the ends together, using a bit of water and shape the roll - seam down - on a greased

baking sheet into an 'S'.

Loosely beat the egg and brush it on top of the letter. Put the baking sheet in the middle of the oven and bake for about 25 minutes, until the top is golden brown. Decorate the top with a few candied cherries, with the seam and the sides.

To make your own (real) almond paste, use equal amounts of almond and sugar (250 grams or 9 oz.). Grind or grate the almonds, mix with the sugar and add one egg, a pinch of salt and a pinch of grated lemon peel. The paste can be made in advance and keeps well (if wrapped) in the fridge.

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### **Nutballs - crowesfeat30**

1 lb. of butter (room temp)

1/2 cup sifted powdered sugar (best to use that damned flour sifter here...powdered sugar tends to be lumpy)

4 cups flour

1 Tsp. vanilla

4 cups chopped pecans

1 tsp. salt

Cream butter, sugar, and vanilla. Sift flour and salt (use the whisk trick here), and add to sugar mixture. Add pecans. Mix well. Chill at least a couple of hours. Shape into 1 inch balls. Bake on greased cookie sheet (I used the wrappers from the heart attack amount of butter...or you could use parchment paper). Bake for ~ 25 minutes at 325 degrees. Roll in powdered sugar while hot and again when cool. Store in airtight container.

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### **Peanut Butter & Jelly Cookies - jackalgirl**

INGREDIENTS:

1 cup sugar

1/4 cup sugar (white or brown, your choice) to roll cookies

1 stick butter, at room temperature

1 egg

1 cup peanut butter (I like chunky, but smooth works well too)

1 teaspoon vanilla

1/2 teaspoon salt

1/2 teaspoon baking soda

1/4 teaspoon cinnamon (or to taste)

1 1/2 cups flour

Jelly or jam of your favorite flavor (strawberry works well)

DIRECTIONS

Preheat oven to 375 F degrees. Grease/Pam a baking sheet. In a large bowl, cream together butter & sugar. Beat in egg. Mix in peanut butter, vanilla and cinnamon until smooth. Stir in salt, baking soda, and flour until well combined. Roll dough into 1/2 to 1 inch balls and then roll in sugar. Place on baking sheet. With a spoon, flatten and make a depression in the center of the cookie (don't make it too deep or the cookie will break). Fill the depression with jelly. Bake for 8-12 minutes (or until they're done to your liking).

Makes 24-30 cookies, depending on the size you make.

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### **Margarita Balls - rbsb178**

1 12oz pkg Vanilla Wafers  
1/2 lb Ground Almonds  
1/2 lb White Chocolate  
1/4 cup Tequila  
1/4 cup Orange Marmalade  
2 tbsp Light Corn Syrup

Crush the vanilla wafers and mix with the ground almonds. Melt the white chocolate. In a blender mix the tequila, marmalade, and corn syrup until smooth. Stir this mixture and the melted chocolate into the crumb mixture. Shape into 1" balls and coat with sugar. Store in the refrigerator.

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### **CANDY CANE COOKIES - earthcurrent**

2 sticks (1 cup) margarine/butter  
1 cup powdered sugar  
1 egg  
1 ? teaspoons almond flavoring  
1 teaspoon vanilla  
2 ? cups sifted flour  
1 teaspoon salt  
Red and green food coloring  
? cup finely crushed peppermint candy mixed with ? cup sugar

Cream together margarine, sugar, egg, almond flavoring and vanilla.  
Add salt and flour, mixing until smooth.  
Divide dough in half.

Tint one-half of the dough to the desired shade of red, the other half the desired shade of green, or half of dough may be left untinted.

Refrigerate until dough is stiff enough to handle. Pinch off pieces of dough from each half and roll into pencil thin strips, about 4 inches long. Twist strips together and bend one end to form cane. If dough becomes too soft while working it, refrigerate again until firm. Bake in oven preheated to 375 F degrees about 10 minutes or until done. While canes are still warm, brush with beaten egg white and sprinkle with crushed peppermint mixture.

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-----A very Nutty Sweet :)-----

LoriDarlin's Christmas Cookie

Ingredients:

1 cup of water  
1 tsp baking soda  
1 cup of sugar  
1 tsp salt  
1 cup of brown sugar  
lemon juice  
4 large eggs  
1 cup nuts  
2 cups of dried fruit  
1 bottle Jose Cuervo Tequila

Sample the Cuervo to check quality. Take a large bowl, check the Cuervo again, to be sure it is of the highest quality, pour one level cup and drink.

Turn on the electric mixer...Beat one cup of butter in a large fluffy bowl. Add one teaspoon of sugar...Beat again.

At this poi! nt it's best to make sure the Cuervo is still OK, try another cup .. just in case.

Turn off the mixerer thingy. Break 2 leggs and add to the bowl and chuck in the cup of dried fruit. Pick the frigging fruit off floor...

Mix on the turner. If the fried druit gets stuck in the beaterers just pry it loose with a drewscriver.

Sample the Cuervo to check for tonsistency.

Next, sift two cups of salt, or something. Who giveshz a sheet.

Check the Jose Cuervo. Now shift the lemon juice and strain your nuts.

Add one table. Add a spoon of sugar, or somefink.  
Whatever you can find.

Greash the oven.

Turn the cake tin 360 degrees and try not to fall over.

LoriDarlin

Don't forget to beat off the turner.

Finally, throw the bowl through the window, finish the Cose Juervo and make sure to put the stove in the dishwasher.