



MOLLIE Z'S LEMON BARS

By Katie Volpe

Crust:

2 c flour

½ c powdered sugar

1 c butter

Sift flour and powdered sugar. Cut in butter with a pastry knife until it clings together. Press into 9 x 13 inch pan and bake at 350o till browned (25 min)

Top:

4 eggs, beaten

2c granulated sugar

1/3 c lemon juice

¼ c flour

½ t baking powder

Small amount powdered sugar for top of bars

Mix together first three ingredients in bowl. Sift flour and baking powder then add to lemon mix. Pour over crust and cook for 25 minutes more. Sift powdered sugar on top.

MOM'S CHOCOLATE CHIP COOKIES

By Kassie Kronfeld

Ingredients

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract
2 large eggs
2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

Directions

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown.

FLOURLESS CHOCOLATE CAKE WITH CHOCOLATE GLAZE

By Ilana Weinbaum

10 – 12 servings

Bon Appetit – January 1999

Cake

12 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
 $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, cut into pieces
6 large eggs, separated
12 tablespoons sugar, divided
2 teaspoons vanilla extract

For Cake: Preheat oven to 350 F. Butter 9-inch-diameter springform pan. Line bottom of pan with parchment paper or waxed paper, butter paper. Wrap outside of pan with foil. Stir chocolate and butter in heavy medium saucepan over low heat until melted and smooth. Remove from heat. Cool to lukewarm, stirring often.

Using electric mixer, beat egg yolks and 6 tablespoons sugar in large bowl until mixture is very thick and pale, about 3 minutes. Fold lukewarm chocolate mixture into yolk mixture, then fold in vanilla extract. Using clean dry beaters, beat egg whites in another large bowl until soft peaks form. Gradually add remaining 6 tablespoons sugar, beating until medium-firm peaks form. Fold whites into chocolate mixture in 3 additions. Pour batter into prepared pan.

Bake cake until top is puffed and cracked and tester inserted into center comes out with some moist crumbs attached, about 50 minutes. Cool cake in pan on rack (cake will fall).

Gently press down crusty top to make evenly thick cake. Using small knife, cut around pan sides to loosen cake. Remove pan sides. Place 9-inch-diameter tart pan bottom or cardboard round atop cake. Invert cake onto tart pan bottom. Peel off parchment paper.

TRADITIONAL FUDGE BROWNIES

By Rachel Chard

straight from the Betty Crocker cookbook passed from my grandmother, to my mother to me

12 tbsp cocoa powder**
2/3 c + 4 tbsp butter**
2 c sugar
4 eggs
1 tsp vanilla
1 1/4 c flour
1 tsp baking powder
1 tsp salt
(1 c chopped nuts or other goodies)

** can substitute cocoa powder and 4 tbsp of butter with 4 oz unsweetened chocolate

- 1) Heat oven to 350F.
- 2) Grease baking pan (13 x 9 x 2).
- 3) Melt butter in saucepan over low heat. Stir cocoa powder into melted butter until well mixed. Remove and cool slightly.
- 4) Mix sugar, eggs, and vanilla in a large mixing bowl. Stir in chocolate.
- 5) Sift together flour, baking powder and salt and add to bowl. Stir until mixed.
- 6) Spread into greased pan. Bake for 30 mins or until start to pull from sides of pan. Do not overbake!

TOFFEE GRAHAMS

By Stephanie Cheng

12 Graham crackers or as many will fit in your 15 x 10" jelly roll pan
1 cup butter (margarine ok, but not nearly as good)
1/2 cup sugar
3/4 cup sliced almonds

Heat oven to 350. Line jelly roll pan (cookie sheet with sides) with foil and allow for some overhang. Arrange crackers (in line, no spaces between) over bottom of prepared pan. In small saucepan, combine butter and sugar. Bring to a boil over medium heat; boil 2 minutes, stirring occasionally. Remove from heat; pour and spread evenly over crackers. Sprinkle with sliced almonds. Bake at 350 for 15 minutes. Toffee mixture will bubble up and look very light in color. (Do not overbake or let turn too brown—tastes terrible when burnt). Take out of oven at this point and as it cools the toffee darkens a bit and becomes a smooth glaze. Lift or slide aluminum sheet with cookies right out of the pan onto a cutting surface. Quickly before the toffee hardens, cut into squares or diamond shapes (for a neater look) or wait till cool and break into pieces.

Approximately 36 servings.

CHEESECAKE SHOOTERS

By Anne Carpenter

Crust:

2 packages honey maid graham crackers completely pulverized in cuisinart
same amount of pulverized almonds

1/4 cup sugar

1 stick butter (melted and add slowly)

Mix together with hands to make sure the crust will hold together. Add more melted butter if needed and don't use it all if it's sticky enough.

Use desired amount of crust in the bottom of a mini-cupcake cup press crust flat in bottom of cup.

Cheesecake:

1 cup sugar

4 T vanilla

Splash of milk

Mix together until everything is wet

Add:

2 packages of cream cheese or Neufchatel cheese

2 8 oz packages of goat cheese

Beat until smooth

Add two eggs

+/- 1/4 cup flour

Batter should be viscous but not runny (adjust with more milk or flour)

Fill remainder of cup with cheesecake batter

Bake at 325 for 20 minutes (make sure a pan of water is in the oven with the cookie sheet)

Remove from oven and add pre-washed/sliced fruit of your choosing.

When cooled, place in fridge for increased flavor.

If making a large cheesecake, you'll need a large springform pan and will need to bake it at 350 for 40-50 minutes or until it doesn't "jiggle" when you bump it and remember to use a pan or oven safe bowl of water in with this one too.

MOOSEWOOD'S COWBOY COOKIES

By Erin Chamberlain

Yields about 84 cookies

Preparation time: 20 to 25 minutes

Baking time: about 12 minutes per batch

Equipment: electric mixer, baking sheets

1 cup butter, at room temperature

1/2 cup sugar

1/2 cup packed brown sugar

2 large eggs

1 teaspoon pure vanilla extract

2 cups unbleached white pastry flour

1/2 teaspoon salt

1 teaspoon baking soda

½ teaspoon baking powder
2 cups rolled oats
12 ounces semi-sweet chocolate chips (about 1 ½ cups)

Option: Add 1 cup of raisins and/or ½ cup of coarsely chopped toasted walnuts.

Preheat the oven to 350°.

In a large bowl, thoroughly cream the butter, sugar, and brown sugar with an electric mixer. Add the eggs and vanilla and beat well. In a separate bowl, combine the flour, salt, baking soda, and baking powder. Add the dry ingredients to the butter and sugar mixture and blend well. Mix in the oats. Using a large spoon or your hands, fold in the chocolate chips, and the raisins and walnuts, if using. The dough will be fairly stiff.

On un-oiled baking sheets, drop generous rounded teaspoonfuls of dough about 4 inches apart. Bake for about 12 minutes, until golden. Cook completely before storing in a sealed container.

PUMPKIN CHOCOLATE CHIP COOKIES

By Jessica Page

I brought these to our PCM small group in the fall of my first year while Dr. G-W was our facilitator and she really liked them. I hope that you all enjoy them too!

- Jessica Page, Class of 2013

Ingredients

1 cup canned pumpkin
1 cup white sugar
½ cup vegetable oil
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
½ teaspoon baking soda
1 teaspoon milk
1 cup chocolate chips

Directions

1. Preheat oven to 375 degrees F
2. Mix in a large bowl, pumpkin, sugar, vegetable oil, egg and vanilla. Blend well.
3. In a separate bowl, combine flour, baking powder, cinnamon, nutmeg and baking soda. Stir into pumpkin mixture, add the milk. Blend well. Stir in the chocolate chips.
4. Use teaspoon to drop cookies on baking sheet. Bake 8-10 minutes.