HOLIDAY RECIPE COOKBOOK

Banana Pecan Coffee Cake

{Catharine Fay, 2015}

Ingredients

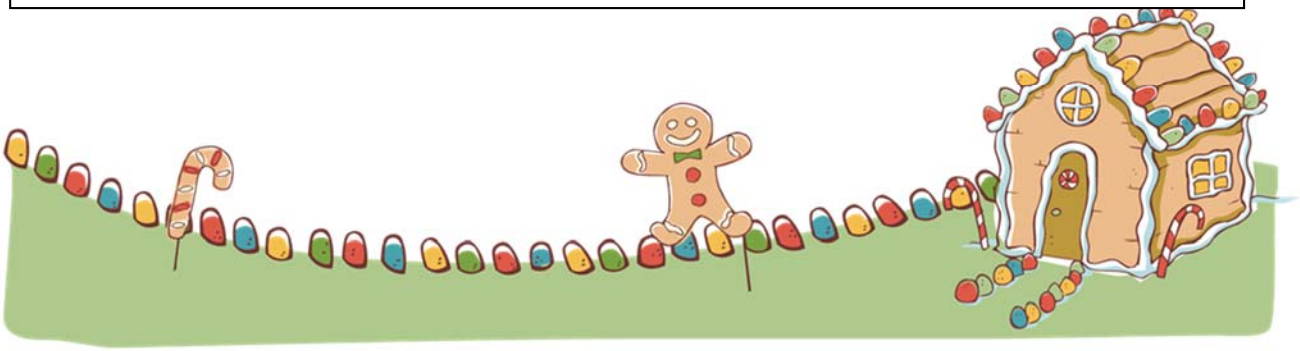
• **Streusel**	• **Cake**
•	• 1 package Duncan Hines Signature Banana Supreme Cake Mix
• ½ cup chopped pecans	• ¼ cup water
• 1/3 cup firmly packed brown sugar	• 1 (3.4 oz.) instant banana pudding
• 1 tsp cinnamon and 1 tsp nutmeg	• 4 large eggs
•	• 1 cup ripe mashed bananas (about 3)
•	• 1/3 cup vegetable oil
•	•

{Directions}

Preheat oven to 350°; grease a flour Bundt pan

For streusel, combine pecans, brown sugar, cinnamon and nutmeg

For cake, combine all ingredients and beat at medium speed for 2 minutes. Pour one half batter into pan; Sprinkle streusel over batter; pour remaining batter. Swirl with knife in figure 8 pattern. Bake at 350° for 55-60 minutes



Nestle Toll House Chocolate Chip Pie

Yvette Mardis, 2015

Ingredients

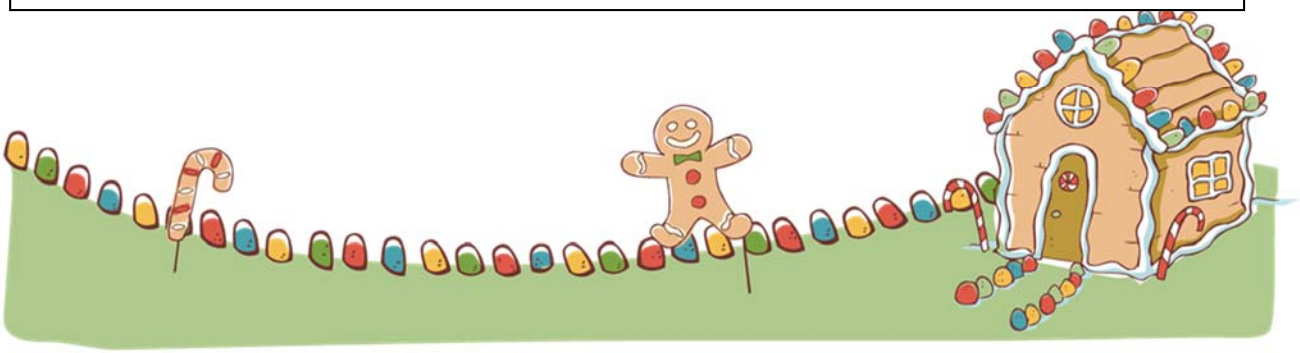
- **1 *unbaked* 9-inch (4-cup volume) deep-dish pie shell ***
- **2 large eggs**
- **1/2 cup all-purpose flour**
- **1/2 cup granulated sugar**
- **1/2 cup packed brown sugar**
- **3/4 cup (1 1/2 sticks) butter, softened**

PREHEAT oven to 325° F.

BEAT eggs in large mixer bowl on high speed until foamy. Beat in flour, granulated sugar and brown sugar. Beat in butter. Stir in morsels and nuts. Spoon into pie shell.

BAKE for 55 to 60 minutes or until knife inserted halfway between edge and center comes out clean. Cool on wire rack. Serve warm with whipped cream, if desired.

* If using frozen pie shell, use deep-dish style, thawed completely. Bake on baking sheet; increase baking time slightly.



Butterscotch Pumpkin Cake

Joyce Ortiz, 2015

Ingredients

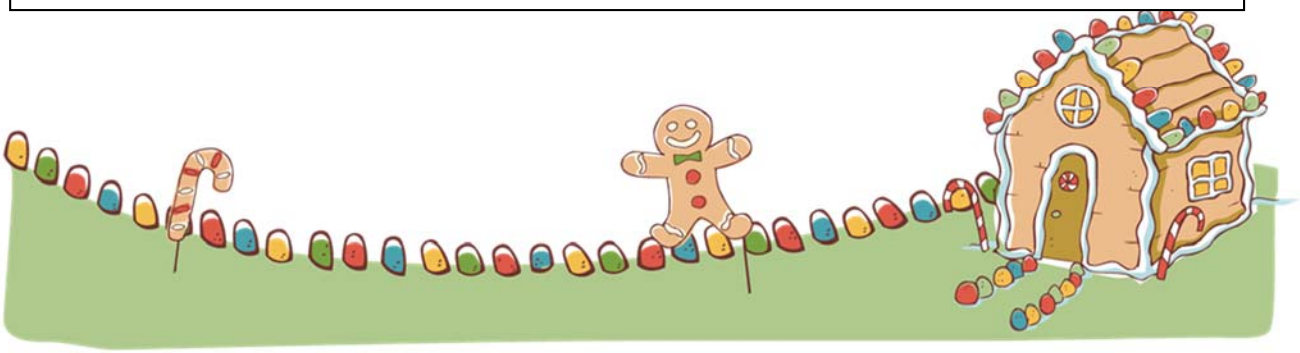
• 1 2/3 cups (11-oz. pkg.) Nestle Toll House Butterscotch Flavored Morsels	• ½ cup vegetable oil
• 2 cups all-purpose flour	• 3 large eggs
• 1 3/4 cups granulated sugar	• 1 teaspoon vanilla extract
• 1 tablespoon baking powder	• 3 tablespoons powdered sugar (optional)
• 1 ½ teaspoons ground cinnamon	
• 1 teaspoon salt	
• ½ teaspoon ground nutmeg	
• 1 cup Libby's 100% Pure Pumpkin	

PREHEAT oven to 350° F. Grease 12-cup Bundt pan.

MICROWAVE *1 cup* morsels in small, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; STIR. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until melted. Cool to room temperature.

COMBINE flour, granulated sugar, baking powder, cinnamon, salt and nutmeg in medium bowl. Stir together melted morsels, pumpkin, vegetable oil, eggs and vanilla extract in large bowl with wire whisk. Stir in flour mixture. Spoon batter into prepared Bundt pan.

BAKE for 40 to 50 minutes or until wooden pick inserted in cake comes out clean. Cool in pan on wire rack for 30 minutes; remove to wire rack to cool completely. Sprinkle with powdered sugar. Sprinkle with confectioner's sugar. Source: verybestbaking.com



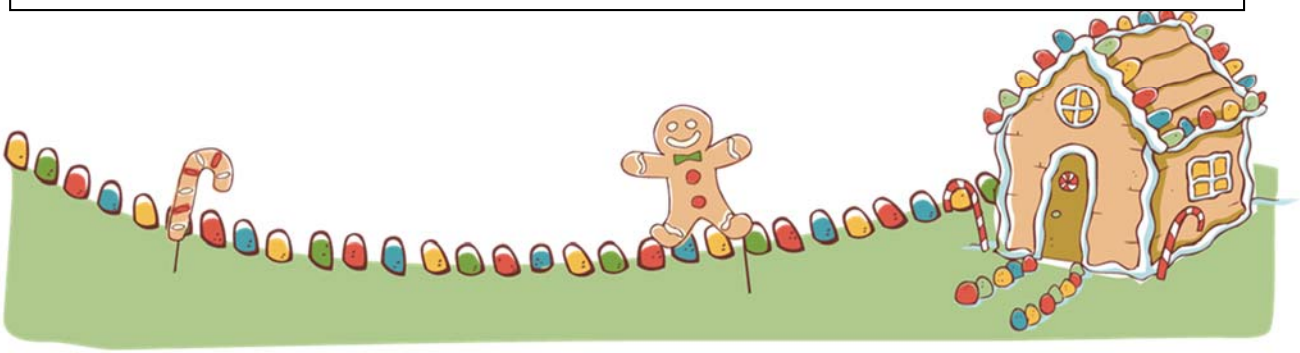
Derby Pie

Michelle Munk, 2015

Ingredients

• 2 eggs, slightly beaten	•
• ½ c. butter, melted and cooled	•
• ½ tsp. salt	•
• 1 c. sugar	•
• ½ c. flour	•
• 1 c. semisweet chocolate chips	•
• 1 c. chopped pecans	•
• 1 Tbsp. bourbon or 1 tsp. vanilla	•
•	•

Mix ingredients in the order listed, stirring after each addition. Pour into frozen 9” pie crust (deep dish). Bake at 350 degrees for 35 minutes, or until browned. Serve warm with ice cream or whipped cream!



Lemon Cookies

Joyce Ortiz, 2015

Ingredients

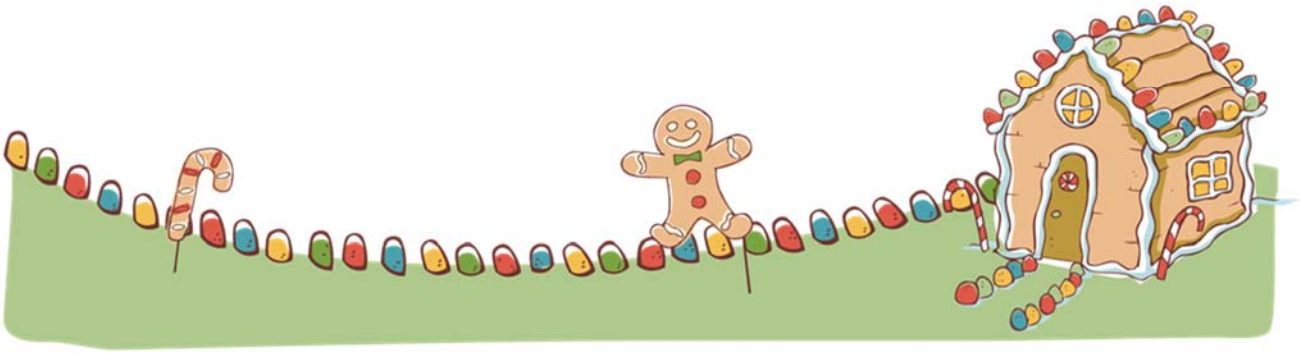
• 1 (18.25 ounce) package lemon cake mix	• 1 teaspoon lemon extract
• 2 eggs	• 1/3 cup confectioner's sugar for decoration
• 1/3 cup vegetable oil	

1. Preheat oven to 375 degrees F (190 degrees C).

2. Pour cake mix into a large bowl. Stir in eggs, oil, and lemon extract until well blended. Drop teaspoonfuls of dough into a bowl of confectioners' sugar. Roll them around until they're lightly covered. Once sugared, put them on an ungreased cookie sheet.

3. Bake for 6 to 9 minutes in the preheated oven. The bottoms will be light brown, and the insides chewy.

Source: Allrecipes.com



Paleo Easy Strawberry Cake

2015

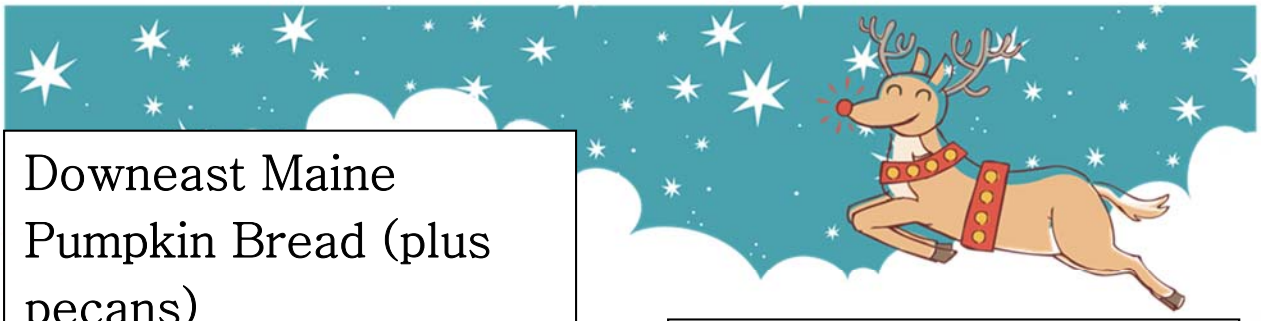
Cake
10 large Medjool dates, pitted
1 cup quartered strawberries (can be substituted for raspberries, blueberries, etc.)
4 eggs
½ cup coconut milk
⅓ cup coconut oil
1 tsp vanilla extract
½ cup coconut flour
½ cup cocoa
1 tsp baking soda
¼ tsp salt

Icing
½ cup organic palm shortening (room temperature)
⅓ cup maple syrup
1 tsp vanilla extract
2 tbsp arrowroot flour
2 tsp coconut flour

Assembly
Scant two cups quartered strawberries
1 tbsp honey
1 tsp vanilla extract
Melted bittersweet chocolate
Cacao nibs

INSTRUCTIONS

Preheat the oven to 350° F. Grease an 8" cake pan and line with parchment paper, set aside.
Puree the first six ingredients in a blender until smooth.
In a large mixing bowl, combine the coconut flour together with the cocoa, baking soda and salt.
Fold the wet ingredients into the dry mix, mix until fully combined. Spoon into the greased pan (batter will be very thick) and smooth the top with your fingers or a utensil.
Bake in the preheated oven for 40 minutes, or until a tester inserted comes out clean.
Remove from the oven, and let cool while you mix the icing. Combine the icing ingredients in a medium mixing bowl, then use a hand mixer to whip very thoroughly. Use a knife to smooth the icing over the top (and sides, if desired) of the cake.
For assembly, mix the scant two cups strawberries with the honey and one teaspoon of vanilla extract. Melt a few grams of bittersweet chocolate, then pile the strawberries on top of the iced cake, streak with melted chocolate and sprinkle with cacao nibs. http://grokgrub.com/2015/07/23/easy-chocolate-strawberry-cake/



Downeast Maine Pumpkin Bread (plus pecans)

{Laurie Bennett on allrecipes.com

Ingredients

• 15 oz can pumpkin puree	• 1 tsp ground nutmeg
• 4 eggs	• .5 tsp ground cloves
• 1 c vegetable oil	• .25 tsp ground ginger
• 2/3 c water	•
• 3 c white sugar	• Optional 1.5 c chopped nuts
• 3.5 c AP flour	•
• 2 tsp baking soda	•
• 1.5 tsp salt	•
• 1 tsp ground cinnamon	•

{Directions}

Preheat oven to 350 F. (175 C). Grease and flour three 7”x3” loaf pans.

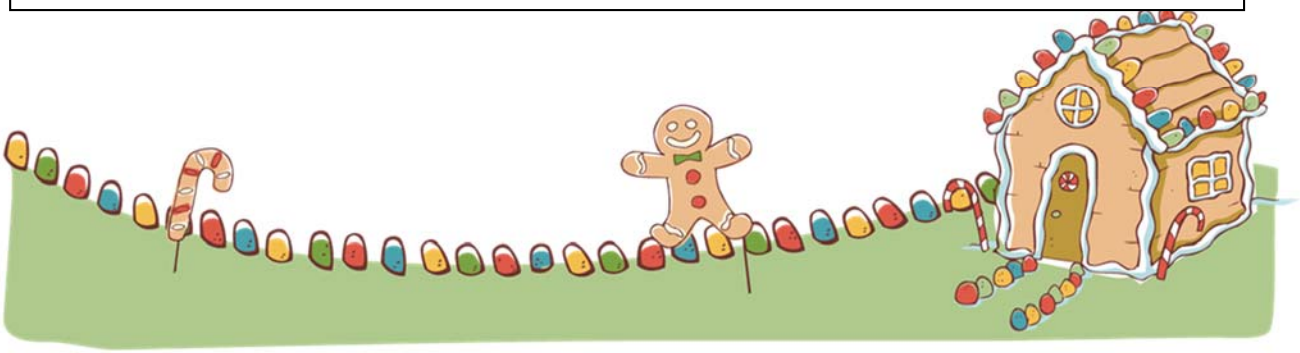
In a large bowl, mix together first 5 ingredients until well blended.

In a separate bowl, whisk together flour, soda, salt and spices.

Stir dry ingredients into the wet until just blended. Stir in nuts.

Pour into prepared pans and bake for about 50 min. or until toothpick inserted in center comes out clean.

http://allrecipes.com/recipe/6820/downeast-maine-pumpkin-bread/

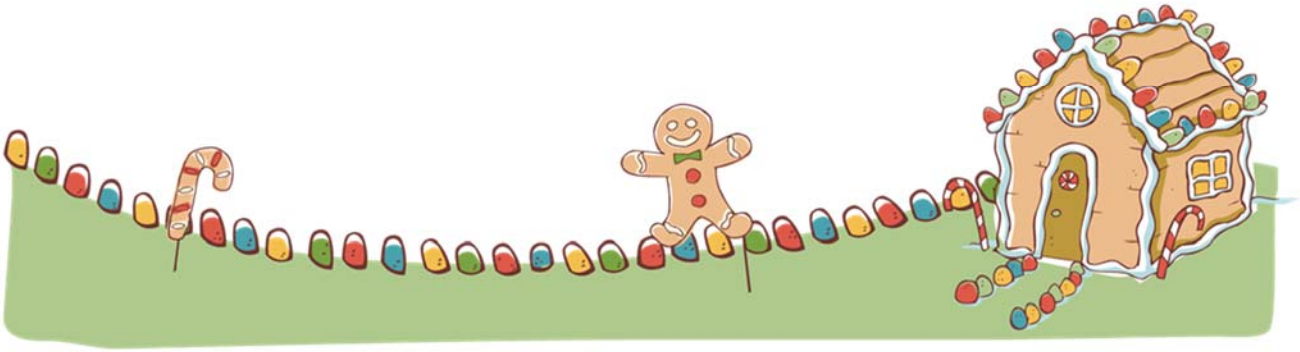


Chunky Cheesecake Brownies

Joyce Ortiz, 2015

Ingredients

Cream cheese filling -	Brownies -
• 1 (8 ounce) package cream cheese, softened	• ¼ cup butter
• ¼ cup white sugar	• 1 cup semisweet chocolate chips
• 1 egg	• ½ cup white sugar
• 1 cup semisweet chocolate chips	• 2 eggs
	• 2/3 cup all-purpose flour
	• ½ teaspoon baking powder
	• ¼ teaspoon salt

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch square baking pan.
2. Combine cream cheese with 1/4 cup sugar and 1 egg in a mixing bowl; beat until smooth. Stir 1 cup chocolate chips into the cream cheese mixture. Set aside.
3. Fill a saucepan with water and bring to a boil. Turn the heat off, and set a heatproof mixing bowl over the water. In the mixing bowl, combine butter with the remaining cup of chocolate chips; stir until just melted and blended together. Stir in the remaining 1/2 cup sugar and 2 eggs, then sift together flour, baking powder, and salt; stir into chocolate until evenly blended.
4. Pour half of the batter into the prepared baking pan. Spread the cream cheese mixture over the chocolate layer. Top with remaining chocolate mixture (this doesn't need to completely cover the cream cheese layer). Using a knife, swirl the top chocolate layer into the cream cheese to make a marble pattern.
5. Bake in preheated oven at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until top is crinkled and edges pull away from sides of the pan. Cool thoroughly. Cut into 12 to 16 squares. Store in the refrigerator or freeze.

Source: Allrecipes.com