

1ST
EDITION

ALL THE

TODAY'S COOKING

Delicious Made Easy!

SWEETS



Each Volume has
Hundreds of Recipes

Volume

- a. **Appetizers**
- b. **Soups**
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& more

Cooking tips & tricks

Measures & equivalents



TODAY'S COOKING

Welcome!



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Introduction



I like to cook! I cook every day. Many years ago I owned a restaurant in the Caribbean, so I've known my way around the kitchen for quite some time. Since then I have continued to experiment, have tried new ways of doing things and searched for new recipes. This book is a compilation of just a few of those recipes that I have received, read and created over the years. Some are as is; some have been modified; some are original and some not so original. All are good, although a few "questionables" may have slipped in (if so, please let me know).

The premise here is that you know how to cook, but you're tired of the same old things and would like to add a little variety and zip to your meals, whether for entertaining and special occasions or simply Thursday night's dinner.

(To keep the file size within reason, photos of the dishes were not included.)

Feed mynde with myrth, thy mawe with meate

And eat to lyve not lyve to eate.

For gorging doth offende thy health,

Thy God, thy soul, thy witt and wealth.

(from a set of English roundels - approximately 1600 AD)

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“Cooking is one of the oldest arts...” - Brillat-Savarin

“With money anyone can offer succulent dishes and famous wines, but courtesy and kindness cannot be bought.” - Lucien Tendret

“Intellectual men who quickly wolf down whatever nourishment is necessary for their bodies with a kind of disdain, may be very rational and have a noble intelligence, but they are not men of taste.” - Sainte-Beuve

“The cook is no less an artist...To give life to beauty, the painter uses a whole range of colours, musicians of sound, the cook of tastes - and it is indeed remarkable that there are seven colours, seven musical notes and seven tastes.” - Lucien Tendret

“The discovery of a new dish does more for the happiness of mankind than the discovery of a star.” - Brillat-Savarin

“Those who have a profound indifference to the pleasures of the table are generally gloomy, charmless and unamiable.” - Lucien Tendret

“The science which feeds men is worth at least as much as the one which teaches how to kill them.” - Brillat-Savarin

“Gastonomy is the joy of all conditions and all ages. It adds wit to beauty.”
- Monselet

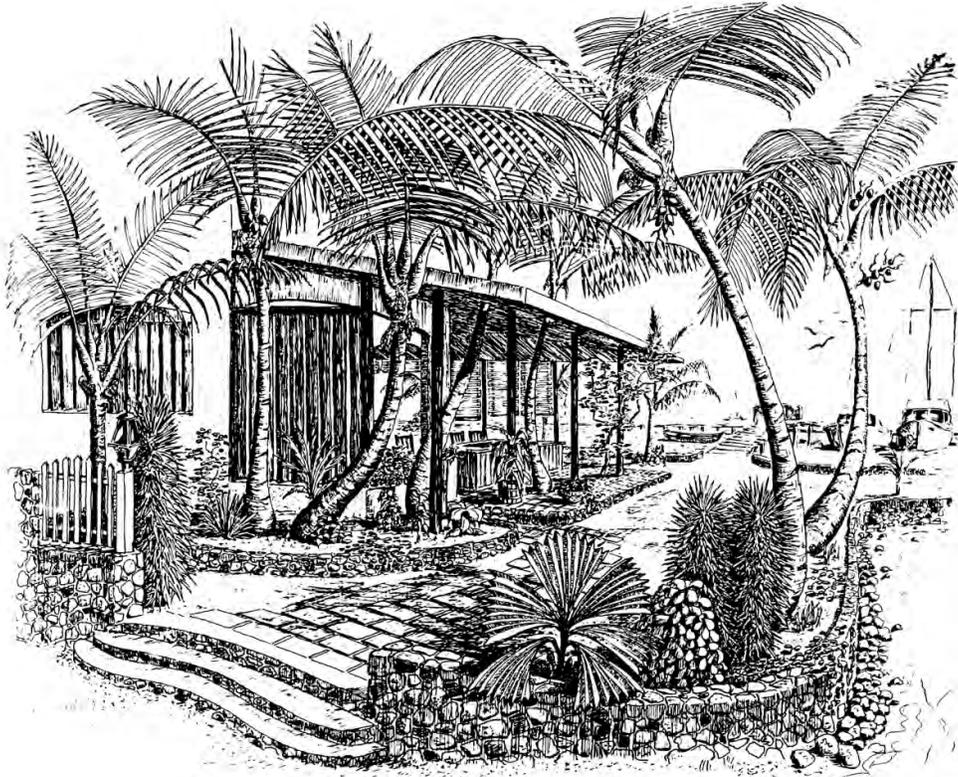
“The most indispensable quality of a cook is punctuality; it should also be that of a guest.” - Brillat-Savarin

“Good cookery is the food of a pure conscience.” - Des Essarts

“Those who give themselves indigestion or get drunk, do not know how to eat or drink.” - Brillat-Savarin

Hunger is nothing more than the need to eat. Appetite is anticipating the pleasure of eating well. - SD

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Rusty Pelican Restaurant Sint Maarten Dutch West Indies 1979

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Also see [Todays Cooking Breads_ Doughs](#)

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Desserts

AVOCADO WHIP - SERVES 4

Ingredients

1. 2 large ripe avocados
2. 1/2 cup confectioners' sugar
3. 2 Tbs. lime juice

Preparation

1. Cut avocados in half lengthwise and carefully scoop out the pulp, keeping skins intact.
2. Mash the pulp until smooth and beat in the sugar and lime juice. Spoon back into the skins and chill well.

LEMON CURD - MAKES 1-2/3 CUPS

Ingredients

1. 3 large eggs
2. 1 cup sugar
3. 1/2 cup lemon juice (about 2 lemons)
4. 1/4 cup butter, cubed
5. 1 Tbs .grated lemon peel

Preparations

1. In a small heavy saucepan over medium heat, whisk eggs, sugar and lemon juice until blended. Add butter and lemon peel; cook, whisking constantly, until mixture is thickened and coats the back of a spoon
2. Transfer to a small bowl; cool 10 minutes. Refrigerate, covered, until cold.

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Note: Don't use aluminum or unlined copper pans or spoons when making curd. They could react with the acid in the lemons, discoloring the curd and leaving a metallic aftertaste.

RICE PUDDING - SERVES 4

Ingredients

1. 1/2 cup long grain rice
2. 2 cups whole milk or half'n'half
3. 1/2 cup sugar
4. 1 tsp. vanilla
5. 1 tsp. salt
6. 1 large egg
7. 1/4 cup raisins, plumped in some hot water or juice
8. Ground nutmeg or cinnamon

Preparation

1. Place rice into boiling water for 10 minutes; drain and set aside.
2. Add 2 inches of water to the bottom of a double boiler. Place the rice and ingredients 2 through 5 in the top of the double boiler; stir and place onto the bottom section.
3. Bring to a boil; reduce heat to a gentle boil; cover and cook 1 hour, stirring occasionally.
4. Add the vanilla and raisins.
5. Beat the egg in a small bowl. Slowly add a cup of the hot rice mixture into the egg and whisk to blend. Pour the egg back into the rice and cook 2 minutes, stirring constantly.
6. Pour the pudding into a casserole; dust with nutmeg; let cool; cover with plastic wrap and refrigerate.

Adult version: Plump raisins in brandy or rum and when you add the raisins to the mixture, add 2 Tbs. of the brandy or rum.

RICE PUDDING #2 - SERVES 6

Ingredients

1. 4 cups whole milk

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2. 1/4 tsp. salt
3. 3/4 cup long grain rice
4. 1/2 cup raisins
-
5. 2 eggs
6. 1/2 cup sugar
7. 1 tsp. vanilla
8. 1 cup evaporated milk
-
9. Ground nutmeg

Preparation

1. Bring the milk to a simmer. Add the next 2 items and simmer 15 minutes. Add the raisins and simmer 5 minutes.
2. Beat the eggs with the next 3 items. Slowly add a cup of the hot rice mixture into the egg and whisk to blend. Pour the egg back into the rice and cook over low heat, stirring constantly, until thickened, about 15 to 20 minutes.
3. Pour the pudding into a serving dish; dust with nutmeg; let cool; cover with plastic wrap and refrigerate.

HOME-MADE RICE PUDDING - SERVES 6

Ingredients

1. 3-1/2 cups milk
2. 1/2 cup uncooked long grain rice
3. 1/3 cup sugar
4. 1/2 tsp. salt
5. 1/2 cup raisins
6. 1 tsp. vanilla extract
7. Ground cinnamon, optional

Preparations

1. Preheat oven to 325° F (170° C).
2. Place first 4 items in a large saucepan; bring to a boil over medium heat, stirring constantly. Transfer to a greased 1-1/2-qt. baking dish.

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3. Bake, covered, 45 minutes, stirring every 15 minutes. Stir in raisins and vanilla; bake, covered, until rice is tender, about 15 minutes. If desired, sprinkle with cinnamon. Serve warm or refrigerate and serve cold.
4. For a creamier rice pudding, add 1 or 2 egg yolks. Remove a small amount of the hot mixture and whisk it into the yolk, then add all of it back into the dish. A thermometer inserted in the pudding should read 160° F (71.1° C).

CHEATER RICE PUDDING - SERVES 4

Ingredients

1. 4 cups leftover white rice
2. 1 qt. vanilla or rum raisin ice cream
3. 1/2 tsp. ground cinnamon

Preparations

1. Combine the first 2 items in a saucepan and cook over low heat, stirring often, until thickened (about 20 minutes). Portion into bowls and garnish with the cinnamon.

MAGIC CITRUS PUDDING - SERVES 6

Ingredients

1. 1 cup superfine sugar
2. 1 stick (8 Tbs.) softened butter
3. 1/2 cup self-raising flour
4. 1 Tbs. ea. lemon and orange zest
5. 2 Tbs. ea. lemon and orange juice
-
6. 2 large eggs, separated
7. 1 cup milk

Preparation

1. Pre-heat oven to 350°F (180°C).

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2. Beat the first 2 items until light and fluffy. Stir in items 3, 4 & 5.
3. Whisk the egg yolks and milk together and add to the sugar mixture.
4. Beat the egg whites until stiff peaks form. Gently fold into the batter.
5. Pour the batter into a 4 cup greased baking dish and set on a high-sided baking tray. Place tray on the oven's middle rack and pour enough of the boiling water into the tray to come half way up the sides of the baking dish.
6. Bake 45 minutes or until a toothpick inserted in the center of the custard comes out clean.

YOGURT GELATIN - SERVES 4

Ingredients

1. 1 pkg. (3 oz.) fruit-flavored gelatin
2. 8 oz. fruit flavored (same flavor as gelatin) yogurt

Preparation

1. Prepare the gelatin as per the package directions. Chill until it just begins to set.
2. Add the yogurt; mix thoroughly and chill.

Variation: When the gelatin just starts to set, whip it until light and fluffy and then add the yogurt.

BAKED BANANAS CÉLESTE - SERVES 6

Ingredients

1. 1 pkg. (8 oz.) cream cheese, softened
2. 1/3 cup light brown sugar, sifted
3. 3/4 tsp. cinnamon
4. 4 Tbs. butter
5. 6 large, firm but ripe bananas, peeled and cut in half lengthwise
6. 1/4 cup heavy cream

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Preparation

1. Preheat the oven @ 350°F (180°C).
2. Cream items 1 & 2 together with 1/2 tsp. of the cinnamon until light and fluffy.
3. In a heavy large skillet, melt the butter over medium heat. When the foaming stops, add 4 or 5 banana halves and brown lightly; turn carefully and brown the other side. Set aside and continue browning the bananas in batches.
4. Place 6 of the banana halves, cut side down, in a baking dish. Spread half the cream cheese over them; top with the remaining bananas and cream cheese. Pour on the cream and bake on the middle rack until the bananas are tender, but still holding their shape and the sauce is golden and bubbling. Sprinkle on the remaining cinnamon and serve immediately.

LEMON CREAM CHEESE PIE - SERVES 8

Ingredients

1. 1 lemon
2. 1 pkg. (8 oz.) cream cheese, cut up and softened
3. 1 pkg. (3 oz.) cream cheese, cut up and softened
4. 1 cup sugar
5. 1 cup cottage cheese or ricotta cheese
6. 1 tsp. vanilla
7. 3 large eggs
8. 1 baked 9" pastry shell

Preparations

1. Preheat oven @ 350° F (180° C).
2. Zest the lemon and set aside. Peel and cut up lemon, removing the seeds.
3. In a food processor or blender, combine the zest and cutup lemon and items 2 through 6. Blend until smooth. In a large bowl, lightly beat the eggs and stir in the cheese mixture. Pour into the pastry shell and bake 35 to 40 minutes or until the center seems almost set when shaken. Cool 1 hour on a rack. Cover and chill at least 4 hours.

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CHOCOLATE CHIP PIE - SERVES 8

Ingredients - crust

1. 1 stick butter
2. 1 cup flour
3. pinch each salt & sugar
4. 2 Tbs. milk

Preparation - crust

1. Mix together the flour, salt & sugar. Using a pastry blender, cut in the butter. Add the milk a little at a time until well blended. Form into a ball; wrap in plastic and refrigerate until it can be handled easily.
2. Dust a board or counter with flour and place dough on it. Sprinkle the dough with flour and from the center use short strokes to roll out the dough until it's about an inch larger than the top of the pie pan.
3. Fold the dough in half and half again to form a triangle. Place the point of the triangle in the center of an un-greased pie pan and unfold the crust. Tuck the edges under and use your finger or a fork to form the rim. Prick the crust all over with a fork.

Ingredients - filling

1. 9" deep dish pie shell, unbaked (recipe follows or store bought)
2. 1/2 cup flour
3. 1 cup sugar
4. 2 eggs, lightly beaten
5. 1/2 cup melted butter, slightly cooled
6. 1 cup quick oats or oatmeal
7. 1 cup mini chocolate chips
8. 1 tsp. vanilla extract

Preparation - filling

1. Preheat oven @ 350°F (180°C).
2. Combine ingredients 2 & 3 and then add the eggs. Mix well.
3. Add butter and mix well. Add the remaining ingredients and mix well. Pour into pie shell and bake 30 to 35 minutes.

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PEAR CHARLOTTE - SERVES 6

Ingredients

1. 1 unpeeled Bartlett or Anjou pear
2. Cooking spray
3. 8 slices thin white bread, crusts removed
4. 3-1/2 lbs. (8 cups) very ripe Bartlett or Anjou pears, peeled, cored & cubed
5. 2 tsp. butter
6. 1/3 cup firmly packed dark brown sugar
7. 1-1/2 Tbs. lemon juice
8. 1/4 tsp. cinnamon
9. 3/4 cup vanilla non-fat frozen yogurt, softened

Preparation

1. Heat oven to 350°F (180°C).
2. For decoration, cut the unpeeled pear in half lengthwise. Slice off any core from both halves and then slice each half lengthwise 1/4" thick.
3. Coat a 1 quart glass soufflé dish with cooking spray and line the bottom with parchment paper. Place the two pear slices on the parchment.
4. Cut one bread slice into small cubes and set aside. Cut five bread slices in half lengthwise. Line the dish with the resulting ten slices vertically and slightly overlapping. Place one whole slice on the bottom over the pears and fill the rest of the bottom with the bread cubes.
5. Melt the butter in a large skillet over medium heat. Add ingredients 6, 7 & 8, stirring. Add the pears; stir to coat; cover and cook 15 minutes. Uncover and cook an additional 15 minutes. Drain, reserving the liquid.
6. Spoon the pear mixture into the dish, pressing firmly with the back of a large spoon. Cut the tops of the bread lining the side of the dish even with the pear mixture. Dip the remaining whole bread slice and these bread trimmings into the reserved pear liquid. Place the whole slice in the center over the pear mixture and fill the rest of the top with the trimmings.
7. Cover the dish tightly with aluminum foil and cut six 1" slits as vents.
8. Bake for 50 minutes. Remove; uncover and cool on a rack for 1 hour. Insert a thin knife and loosen the edges and then invert onto a serving plate.
9. Combine the yogurt and 1/3 cup of pear liquid. Mix well. Drizzle about 3 Tbs. of the sauce on each wedge served.

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CARAMEL PEAR PUDDING - SERVES 10

Ingredients

1. 1 cup all-purpose flour
2. 1/2 cup sugar
3. 1-1/2 tsp. baking powder
4. 1/2 tsp ground cinnamon
5. 1/4 tsp salt
6. 1/8 tsp ground cloves
7. 1/2 cup 2% milk
8. 4 medium pears, peeled and cubed
9. 1/2 cup chopped pecans
10. 3/4 cup packed brown sugar
11. 1/4 cup butter, softened
12. 1/2 cup boiling water
13. Vanilla ice cream, optional

Preparation

1. In a large bowl, combine flour, sugar, baking powder, cinnamon, salt and cloves. Stir in milk until smooth. Add pears and pecans. Spread evenly into a 3-qt. slow cooker coated with cooking spray.
2. In a small bowl, combine brown sugar and butter; stir in boiling water. Pour over batter (do not stir). Cover and cook on low for 3-4 hours or until pears are tender. Serve warm with ice cream.

POACHED PEARS - SERVES 4

Ingredients

1. 2 cups white wine (sweet or dry)
2. 4 cups water
3. 1 Tbs. lemon juice
4. 1 vanilla bean or 2 tsp. vanilla extract
5. 2-1/4 cups sugar
6. 4 medium pears, peeled and cored

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Preparation

1. In a saucepan, combine items 1 through 5 and simmer 5 minutes. Add the pears and simmer for about 8 minutes. Remove the pears and reduce the sauce by half. Plate the pears and pour sauce around and over each one.

PEARS BEL-AIR - SERVES 4

Ingredients

1. 1 cup strawberries
2. 1/3 cup sugar
3. Dash of vanilla extract
4. 1 qt. (4 cups) cream, whipped
5. 1 pt. (2 cups) English cream
6. 4 medium pears, peeled, cored & cooked
7. Sabayon

Preparation

1. Mash the strawberries and add items 2 through 5. Freeze
2. To serve: Place the frozen mixture in a deep dish. Add the pears and top with the Sabayon.

Ingredients - English cream

1. 3 egg yolks
2. 1/4 cup sugar
3. 1/2 cup sherry

Preparation - English cream

1. Mix the items together and cook, stirring constantly, until it comes to a boil. Remove from the heat and let cool.

Ingredients - Sabayon

1. 3 egg yolks
2. 1/4 cup sugar
3. 3/4 cup milk

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Preparation - Sabayon

1. Whip all the items together in a double boiler over simmering water until fluffy.

FRIED STRAWBERRIES - SERVES 8

Ingredients

1. 1 cup flour
2. 1 Tbs. sugar
3. 2 eggs, beaten
4. 1/2 cup dry white wine
5. 2 Tbs. vegetable oil
6. 4 cups washed and stemmed strawberries
7. Oil for frying
8. Honey cream - see below

Preparation

1. In a mixing bowl, combine items 1 & 2.
2. Combine items 3, 4 & 5 and add to the flour. Beat until smooth.
3. Heat oil in a deep fryer or skillet to 375° F (190° C).
4. Dip a few strawberries at a time in the batter and fry 1 to 2 minutes or until golden. Drain on paper towels and roll in powdered or granulated sugar. Serve with honey cream.

Honey cream

Combine:

1. 4 oz. cream cheese, softened
2. 1/4 cup sour cream
3. 2 Tbs. ea. sugar & honey
4. 2 to 3 drops almond extract

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MAPLE PUMPKIN PIE - SERVES 8

Ingredients

1. Dough for single-crust pie
-
2. 1 can (15 oz.) solid-pack pumpkin
3. 2 Tbs. all-purpose flour
4. 1/2 tsp. ea. ground cinnamon, nutmeg & ginger
5. 1 Tbs. butter, softened
6. 1 cup sugar
7. 1 cup milk
8. 2 Tbs. maple syrup
9. 2 large eggs, room temperature
-
10. Whipped cream, optional

Preparation

1. Preheat oven @ 425° F (220° C).
2. On a lightly floured surface, roll dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim crust to 1/2 in. beyond rim of plate; flute edge. Refrigerate.
3. In a bowl, combine items 2 through 9. Pour into the crust. Bake for 15 minutes. Reduce heat to 350° F (180° C) and continue baking until a knife inserted in the center comes out clean, about 45 minutes. Cool to room temperature. Refrigerate. Garnish with whipped cream.

CRUNCHY PUMPKIN PIE - SERVES 8

Ingredients - crust

1. 1 cup quick cooking oats
2. 1/4 cup whole wheat flour
3. 1/4 cup ground almonds
4. 2 Tbs. brown sugar
5. 1/4 tsp. salt
6. 3 Tbs. vegetable oil
7. 1 Tbs. water

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Ingredients - filling

1. 1/4 cup brown sugar, firmly packed
2. 1/2 tsp. cinnamon
3. 1/4 tsp. each nutmeg & salt
4. 1 egg, beaten
5. 4 tsp. vanilla extract
6. 1 cup canned pumpkin
7. 2/3 cup evaporated skim milk

Preparation

1. Preheat oven @ 425°F (220°C).
2. Mix together the first 5 crust ingredients. Blend the oil & water together and add to the dry ingredients. Add a small amount of more water if needed to hold the mixture together. Press into a 9" pie pan and bake 8 to 10 minutes until light brown.
3. Reduce the oven temperature to 350°F (180°C).
4. Combine filling ingredients 1, 2 & 3. Blend and then add the egg and vanilla.
5. Add the pumpkin and milk and stir to combine. Pour into the pie shell and bake 45 minutes or until a knife inserted in the center comes out clean.

BERRY MERINGUE PIE - SERVES 8

Ingredients

1. 3 egg whites at room temperature
2. 1 tsp. almond extract
3. 1/2 tsp. baking powder
-
4. 3/4 cup sugar
-
5. 3/4 cup semi-sweet chocolate pieces ^
6. 1/2 cup coarsely chopped pecans #
7. 1 cup cracker crumbs - use a rich, buttery type
-
8. 1 cup whipping cream
9. 2 Tbs. sifted powdered sugar
10. 1/tsp. vanilla extract

TODAY'S COOKING

11. 1-1/2 cups sliced strawberries *
-
12. 1/2 cup sliced strawberries *
13. 2 Tbs. ea. semi-sweet chocolate pieces & pecan pieces ^#

Preparation

1. Preheat the oven @ 350° F (180° C).
2. Combine items 1, 2 & 3 and beat on medium speed until soft peaks form. Add the sugar 1 Tbs. at a time while beating on high until very firm peaks form.
3. Combine items 5, 6 & 7 and fold into the meringue. Spread into a greased 9" pie pan, building up the sides slightly. Bake 25 minutes and cool completely.
4. Combine items 8, 9 & 10 and beat on low until soft peaks form. Fold in the strawberries. Spoon into the meringue and top with the last 2 items.

PECAN PIE - SERVES 6 TO 8

Ingredients

1. 1 cup corn syrup
2. 1 cup packed dark brown sugar
3. 3 eggs
4. 1/3 cup melted butter
5. 1/8 tsp. ea. salt & vanilla extract
-
6. 1-1/2 cups pecan pieces
7. 1 unbaked, 9" pie shell
8. Pecan halves

Preparation

1. Preheat the oven @ 375° F (190° C).
2. Combine and mix well items 1 through 5. Stir in the pecans pieces and pour into the pie shell. Decoratively arrange the pecan halves on top and bake about 1 hour or until center is set (test with toothpick). Serve at room temperature.

TODAY'S COOKING

NEW ENGLAND PECAN PIE - SERVES 6 TO 8

Ingredients

1. 2 Tbs. flour
2. 1/2 cup sugar
3. 3 eggs, lightly beaten
4. 1/2 cup softened butter
5. Dash of salt
6. 1 cup light corn syrup
7. 1 tsp. vanilla extract
8. 1 cups pecan pieces
9. 1 unbaked, 9" pie shell
10. Whipped cream

Preparation

1. Preheat the oven @ 375° F (190° C).
2. Combine the first 2 items thoroughly. Add items 3 through 8 and pour into the pie shell.
3. Bake 10 minutes; reduce heat to 350° F (180° C) and bake 50 minutes. Serve topped with the whipped cream.

SWEET POTATO PECAN PIE - SERVES 8

Ingredients - crust

1. 1 Tbs. butter at room temperature
2. 1 cup sweet potatoes, cook and mashed
3. 2 eggs, beaten
4. 1 cup evaporated milk
5. 3/4 cup light brown sugar
6. 1/2 cup dark corn syrup
7. 1 tsp. vanilla extract
8. 1/2 tsp. ea. ginger, cinnamon, nutmeg, salt
-
9. 1-1/2 cups pecan pieces, divided

TODAY'S COOKING

10. 1 unbaked, 9" pie shell
-
11. 1 cup whipping cream
12. 3 Tbs. powdered sugar
13. 1/4 cup liqueur

Preparation

1. Preheat the oven @ 375° F (190° C).
2. Whisk together items 1 & 2 and stir in the eggs.
3. Mix in items 4 through 8 and half the pecans. Pour into the pie shell and sprinkle with the remaining pecans. Bake 35 to 45 minutes until the center is set (toothpick test).
4. Beat the cream until soft peaks form. Add the last 2 items and beat until stiff peaks form and serve with the pie.

COCONUT PECAN PIE - SERVES 8 TO 10

Ingredients

1. 1-1/2 cups sugar
2. 1-1/2 cups (6 oz.) flaked coconut
3. 1-1/2 cups (6 oz.) chopped pecans
4. 1-1/2 cups graham cracker crumbs
5. 1/3 cup melted butter
6. 7 egg whites, unbeaten
-
7. 1 unbaked pie shell

Preparation

1. Preheat the oven @ 350° F (180° C).
2. Combine and mix well items 1 through 6. Pour into the pie shell and bake about 35 minutes or until just set. Serve with whipped cream and banana slices.

TODAY'S COOKING

MOUSSE DE CITRON - SERVES 6

Ingredients

1. 1/3 cup sugar
2. 1/4 cup water
3. 1 envelope gelatin
4. 1 cup heavy cream
5. 2 Tbs. sugar

Preparation

1. In a saucepan, bring the first 2 items to a boil, stirring.
2. Add the lime juice.
3. Soften the gelatin in water. Stir into the lime mixture and bring to a boil, stirring. Remove from the heat and let cool, but do not let it set.
4. Beat the last 2 items until stiff. Fold into the lime mixture; spoon into glasses and chill.

COCONUT CREAM CHIFFON PIE - SERVES 6 TO 8

Ingredients

1. 1 Tbs. gelatin
2. 1/4 cup cold water
3. 3 eggs, separated
4. 1/2 cup sugar
5. 1/4 tsp. salt
6. 1 tsp. vanilla extract
7. 1 cup scalded milk
8. 2 cups heavy cream, whipped
9. 1 baked pie crust
10. 3/4 cup shredded coconut

Preparation

1. Sprinkle the gelatin into the water.

TODAY'S COOKING

2. Combine egg yolks and items 4 through 7 in a double boiler and cook until the mixture coats a spoon. Add the gelatin and stir until dissolved. Refrigerate until syrupy.
3. Beat the egg whites until stiff. Fold the whites and 1 cup of whipped cream into the chilled mixture. Pour into the pie shell and refrigerate. To serve: top with the remaining whipped cream topped with the coconut.

PUMPKIN CUSTARD - SERVES 6

Ingredients

1. 3 large eggs
2. 1/2 cup packed dark brown sugar
3. 1/2 cup light coconut milk
4. 5 oz. fat-free evaporated milk
5. 1-1/2 tsp. fresh grated lime zest
6. 1-1/2 Tbs. lime juice
7. 2 Tbs. dark Rum
8. 1-1/2 tsp. vanilla extract
9. 1/4 tsp. salt
10. 1 cup solid pack canned pumpkin
11. Toasted coconut

Preparation

1. Pre-heat oven to 350°F (180°C).
2. Bring water to a simmer
3. In a large bowl beat the eggs. Add the sugar and beat until lumps dissolve.
4. Add ingredients 3 through 10 and beat until smooth.
5. Fill six 1 cup ramekins and set on a high-sided baking tray. Place on the oven's middle rack and pour the simmering water into the tray to come half way up the sides of the ramekins.
6. Bake 30 minutes or until a toothpick inserted in the center of a custard comes out clean.
7. Remove ramekins to a rack to cool. Cover with plastic wrap and refrigerate at least 6 hours. To serve, top with coconut.

TODAY'S COOKING

PUMPKIN PECAN CUSTARD - MAKES 8

Ingredients

1. 1 can (15 oz.) pumpkin
2. 1 can (12 oz.) evaporated milk
3. 4 eggs, lightly beaten
4. 1/3 cup packed brown sugar
5. 1-1/2 tsp. vanilla extract
6. 1 tsp. ground cinnamon
7. 1/2 tsp. ground ginger
8. 1/4 tsp. ground cloves
9. 1/8 tsp. salt
-
10. 3 Tbs. ea. AP flour & brown sugar
11. 1/2 tsp. ground cinnamon
12. 2 Tbs. cold butter
13. 1/2 cup chopped pecans

Preparations

1. In a large bowl, combine the first 9 items. Transfer to eight 6-oz. ramekins or custard cups. Place in a baking pan and add 1" of boiling water to pan. Bake, uncovered, @ 325° F (170° C) for 20 minutes.
2. For the topping, combine items 10 & 11 in a small bowl. Cut in the butter until crumbly. Stir in pecans. Sprinkle over custards. Bake 15 to 20 minutes longer or until a toothpick inserted in the center comes out clean.
3. Remove ramekins from water bath and cool for 10 minutes. Cover and refrigerate at least 4 hours.

PUMPKIN QUICHE - SERVES 8

Ingredients

1. 1 can (5 oz.) evaporated milk
2. 1 can (15 oz.) solid-packed pumpkin
3. 3 large eggs

TODAY'S COOKING

4. 3/4 cup crumbled, crispy cooked bacon
5. 1/2 cup sliced mushrooms
6. 1/4 cup ea. finely chopped onion and bell pepper
7. 1/2 cup grated Parmesan cheese
8. 1 Tbs. flour
9. 1 deep dish pie shell

Preparations

1. Preheat oven to 375°F (190°C).
2. Whisk together the first 3, blending well.
3. Stir in items 4, 5 & 6. Toss items 7 & 8 and stir in. Pour into the pie shell.
4. Bake on a lower rack for about 1 hour (test with a toothpick). Let cool 15 minutes before serving.

JAMAICAN COLD RUM SOUFFLÉ - SERVES 6

Ingredients

1. 1 envelope unflavored gelatin
2. 1/4 cup cold water
-
3. 4 eggs separated
4. 8 Tbs. sugar
-
5. 1 cup evaporated milk
6. 1 Tbs. corn starch blended into 2 Tbs. cold water
7. 1/4 cup dark rum
8. 1/2 tsp. vanilla
9. Pinch of salt

Preparation

1. Sprinkle the gelatin over the cold water and set aside.
2. Beat the egg yolks with half of the sugar until pale yellow and thick.
3. Pour items 5 & 6 into a 2 to 3 quart stainless steel or enameled saucepan. Stir over low heat until the milk thickens and heavily coats the spoon. Remove from the heat and beat in the gelatin and egg yolks. Return the saucepan to low heat and keep stirring. Do not let the milk get close to a

TODAY'S COOKING

boil, but it must heat long enough to thicken. Strain the custard through a fine sieve into a large bowl.

4. In a small saucepan heat the rum over low. Remove from the heat and light the rum and let the alcohol burn off. Stir the rum and vanilla into the custard.
5. Use a clean whisk or beater to beat the egg whites until frothy. Add the remaining sugar and last 2 items. Continue beating until the whites are stiff and form firm peaks.
6. Set the bowl of custard into a larger bowl filled with crushed ice or ice cubs and cold water. Stir the custard until very cold, about 5 minutes. Gently, but thoroughly fold the egg whites into the custard. Gently pour the soufflé into a 1 quart soufflé dish and refrigerate at least 3 hours.

FRUIT FLOATING ISLAND - SERVES 4 TO 6

Ingredients

1. 2 tsp. cornstarch
2. 4 Tbs. sugar
3. 1/4 tsp. salt
4. 2 cups milk
5. 3 egg yolks
6. 1/2 tsp. vanilla extract
7. 1/8 tsp. almond extract
8. Pinch of nutmeg
9. 2 cups drained and sliced peaches, plums, pears, pitted cherries and blueberries, mixed.
-
10. 3 egg whites
11. 6 Tbs. sugar
12. Pinch of salt

Preparation

1. Combine items 1, 2 & 3. in a double boiler over simmering water. Add the milk gradually and cook, stirring constantly, until slightly thickened.
2. Beat the yolks and stir in a little of the hot milk mixture. Blend well and add the egg to the milk mixture. Cook until thickened and coats a spoon. Cool and add the extracts and nutmeg. Pour into a shallow serving dish; add 1 cup of the fruit and chill.
3. Preheat the oven @ 325° F (170° C).
4. Top with the meringue crown - see below. Fill the crown with the remaining fruit and serve.

TODAY'S COOKING

Meringue Crown Preparation

1. Combine items 10, 11 & 12: beat the egg whites until stiff, but not dry and gradually add the sugar and salt, beating constantly. Pile the meringue on a 9" greased pie pan into the shape of a ring. Set on a shallow pan of warm water and bake 20 minutes. Cool.

RAINBOW PARFAITS - SERVES 6

Ingredients

1. 12 oz. plain Greek style low-fat yogurt
2. 16 oz. non-fat vanilla yogurt
3. 2 cups sliced or chopped strawberries
4. 2 cups blueberries

Preparation

1. Blend the yogurts and refrigerate 30 minutes.
2. Set aside 3/4 cup of the blueberries. Mix the remaining blueberries with the strawberries.
3. Layer the berries and yogurt in chilled parfait glasses, topping with the reserved blue berries. Serve immediately.

PEAR & PECAN CRUMBLE - SERVES 8

Ingredients

1. 2 Tbs. butter
2. 1 Tbs. firmly packed brown sugar
3. 2 Tbs. all-purpose flour
4. 2 Tbs. finely chopped pecans
5. 4 semi-ripe pears, peeled, cored and thinly sliced
6. 1/4 cup no-sugar-added grape juice
7. 1/2 tsp. vanilla
8. 1/4 tsp. cinnamon

TODAY'S COOKING

Preparation

1. Preheat oven to 400°F (200°C).
2. Mix 1 Tbs. of the butter with the sugar, flour and pecans until coarse crumbs form; set aside.
3. Melt remaining butter in a large non-stick skillet over medium-high heat. Cook the pears, stirring occasionally, for about 5 minutes or until tender. Add the remaining ingredients and cook, stirring, until thickened.
4. Pour into a 1-1/2 quart shallow casserole dish; top with the crumbs and bake 15 minutes. Serve warm.

CHOCOLATE DATE & NUT CAKE - MAKES 15 SQUARES

Ingredients

1. 1 cup chopped dates
2. 1 cup boiling water
3. 2/3 cup butter or shortening
4. 1 cup sugar
5. 1 tsp. vanilla
6. 2 eggs
7. 1-3/4 cups flour
8. 2 Tbs. cocoa powder
9. 1 tsp. salt
10. 6 oz. chopped semi-sweet chocolate (or use semi-sweet chocolate chips)
11. 1 cup chopped walnuts
12. Powdered sugar

Preparation

1. Preheat oven to 350°F (180°C) and combine the water and dates. Let set and cool to room temperature.
2. Use an electric mixer to beat the shortening. Gradually add the sugar and beat until fluffy. Add the vanilla and eggs and mix well.
3. In a separate bowl, sift together the flour, cocoa and salt. Gradually add to the creamed butter alternating along with the dates and water. Beat well after each addition.
4. Spread into a greased 9"x13" baking dish. Top with the nuts and chocolate and bake 40 to 45 minutes. Let cool in the pan and then cut into squares. Top with powdered sugar.

TODAY'S COOKING

TOMATO CAKE - SERVES 12 TO 15

Ingredients - cake

1. 1-1/4 cups white flour
2. 1/2 tsp. baking soda
3. 2 tsp. baking powder
4. 1/2 tsp. salt
5. 1 tsp. cinnamon
6. 1/4 tsp. each: ground cloves and nutmeg
7. 1/2 tsp. allspice
8. 1/3 cup butter, softened
9. 1/4 cup applesauce
10. 3/4 cup sugar
11. 2 large eggs
12. 1 cup tomato juice
13. 1/2 cup each: raisins & ground walnuts (both optional)

Ingredients - frosting

1. 3 oz. cream cheese at room temperature
2. 1 stick butter at room temperature
3. 1 tsp. vanilla extract
4. 3/4 cup powdered sugar

Preparation

1. Preheat oven @ 350°F (180°C).
2. Combine and mix well ingredients 1 through 7.
3. In a large bowl beat together ingredients 8 through 11. Add the flour and tomato juice alternately a little at a time and beat until smooth. Stir in the last ingredients.
4. Pour into a greased 9x13" baking dish and bake 25 minutes or until a toothpick inserted comes out clean. Let cool completely.
5. Frosting: In a medium bowl using a mixer, beat together the first 3 ingredients. Reduce speed to low and gradually add the sugar. Mix until smooth and spread over the cake.

TODAY'S COOKING

DESSERT ON THE WING - SERVES 6

Ingredients

1. 5 Tbs. butter, melted
2. 1 large can peaches, drained or 1 to 2 cans pie filling (apple, blueberry, cherry, peach or a combination)
3. 1/2 package dry cake mix
4. 1 packet instant oatmeal
5. 5 Tbs. butter, melted
6. Ice cream or frozen yogurt

Preparation

1. Preheat oven to 350°F (180°C).
2. Place the fruit in a glass baking dish.
3. Mix the cake mix and oatmeal; sprinkle over the fruit and drizzle with the butter.
4. Bake 20 to 25 minutes. Serve with the ice cream or yogurt.

APPLE PUMPKIN PIE - SERVES 8

Ingredients - crust

1. 1/2 cup butter or shortening
2. 1 cup flour
3. 1/2 tsp. cream of tartar
4. 1/2 tsp. salt
5. 1/4 cup milk

Ingredients - filling

1. 1/3 cup firmly packed brown sugar
2. 1 Tbs. cornstarch
3. 1 tsp. cinnamon, divided
4. 1/4 tsp. each nutmeg and allspice
5. 1/2 tsp. salt, divided
6. 1 tsp. vanilla
7. 1/3 cup water

TODAY'S COOKING

8. 2 Tbs. butter
9. 3 apples, peeled and slice about 1/8" thick (Cortland, Granny Smith or Mac)
10. 3/4 cup solid packed pumpkin
11. 1/3 cup evaporated milk
12. 1/3 cup sugar
13. 1 beaten egg

Preparation

1. Cut the butter into small pieces. Add crust ingredients 2, 3 & 4 and mix to combine. While mixing, pour the milk in a thin, steady stream. When thoroughly combined, place the dough on a floured board or counter top. Flour the top of the dough and with a rolling pin, use short strokes from the center of the dough to roll out to form a 1/8" to 1/4" crust 1" larger than a 9" pie pan. Fold the crust in half and half again so it's a triangle. Place the crust with the point of the triangle in the center of an un-greased pie pan and unfold, tucking the edges under. Preheat the oven to 375°F (190°C).
2. In a large skillet, add filling ingredients 1 through 8 and bring to a boil, stirring constantly. When the mixture has thickened, add the apples and cook, stirring constantly, over medium heat for 5 minutes. Pour into the pie crust.
3. Whisk together the last 4 ingredients and pour over the apples. Bake for 50 minutes or until a toothpick inserted into the center of the pie comes out clean. Cover the edges with foil if they start to brown too much. Cool pie completely and refrigerate.

LUSCIOUS & EASY CHOCOLATE ICE CREAM - MAKES 1 QUART

Ingredients

1. 1 Tbs. hot water
2. 1 tsp. instant coffee powder
3. 4 oz. bittersweet chocolate, finely chopped
4. 1/2 cup sweetened condensed milk
5. Pinch of salt
6. 1/2 tsp. vanilla
7. 1-1/4 cups cold heavy cream

TODAY'S COOKING

Preparation

1. Combine the first 2 ingredients and let the crystals dissolve. Add ingredients 3 & 4 and melt in microwave for about a minute, stirring every 10 seconds. Stir in the salt and vanilla and let cool.
2. Whip the cream to soft peaks with an electric mixer on medium-high. Whisk 1/3 of the whipped cream into the chocolate; fold in the rest of the whipped cream and incorporate completely. Wrap in plastic film; place in an airtight container and freeze at least 6 hours.
3. Simply double the recipe to make 2 quarts!

BREAD PUDDING - SERVES 4

Ingredients

1. 5 slices stale bread
2. 4 eggs
3. 1 cup milk
4. 1/2 cup heavy cream
5. 3 Tbs. sugar
6. Chocolate chips (optional)
7. Raisins (optional)
8. Orange sauce

Preparation

1. Cube the bread and place in a large bowl. Beat in the eggs until thick and lemon colored. Stir in items 3, 4 & 5; add the bread and mix well. Mix in the optional items as desired and pour into a casserole dish. Bake @350° F (180° C) for 25 to 30 minutes. Serve with orange sauce - see below.

SWEET ORANGE SAUCE - SERVES 4

Ingredients

1. 1 cup orange juice*
2. 1/4 cup ea. granulated and brown sugar
3. Zest of 1 orange
4. 1 Tbs. orange juice*

TODAY'S COOKING

5. 1/2 Tbs. cornstarch

Preparation

1. In a small saucepan, heat the first 3 items, stirring until the sugar dissolves. Stir in the zest. Mix the last 2 items and stir into the sauce until thickened.

PINEAPPLE BREAD PUDDING - SERVES 4

Ingredients

1. 1 stick (1/2 cup or 8 Tbs.) salted butter
2. 1 cup sugar
3. 4 eggs
4. 1 can (20 oz.) crushed pineapple minus 2 Tbs. juice
5. 5 slices white bread, cubed

Preparation

1. Cream the first 2 items. Beat in the eggs one at a time until thick and lemon colored. Fold in the last 2 items; pour into a casserole dish and bake @350° F (180° C) for 1 hour.

APPLE BREAD PUDDING W/ CARAMEL - SERVES 16

Ingredients

1. 3 sticks (3/4 cup) butter, cubed
2. 4 cups chopped peeled tart apples (about 4 medium-sized)
3. 2 cups sugar
4. 1/2 cup ea. raisins and chopped walnuts
5. 3 tsp. ground cinnamon
6. 2 tsp. vanilla extract
-
7. 6 eggs
8. 2-1/2 cups milk
9. 1-1/2 cups sugar

TODAY'S COOKING

10. 1 cup heavy whipping cream
11. 1-1/2 tsp. vanilla extract
12. Dash ground nutmeg
13. 1 loaf (1 lb.) French bread, cut into 1" cubes

Caramel Sauce

1. 1 cup sugar
2. 1/4 cup water
3. 1 cup heavy whipping cream
4. 2 Tbs. butter

Preparations

1. Preheat oven @ 350° F (180° C).
2. In a large skillet, heat butter over medium heat. Add items 2 through 5; bring just to a boil, stirring constantly. Reduce heat and simmer, uncovered, until apples are tender, stirring occasionally. Remove from the heat and stir in vanilla.
3. In a large bowl, whisk together items 7 through 12 until blended. Stir in bread cubes and apple mixture. Transfer to a greased 13x9-in. baking dish. Sprinkle with 2 Tbs. sugar and bake, uncovered, 40-45 minutes or until a knife inserted near the center comes out clean.
4. For the caramel sauce: in a small heavy saucepan, combine sugar and water; stir gently to moisten all the sugar. Cook over medium-low heat, gently swirling pan occasionally, until sugar is dissolved. Cover; bring to a boil over medium-high heat. Cook 1 minute. Uncover the pan; continue to boil until syrup turns a medium amber color. Immediately remove from heat and carefully stir in cream and butter. Serve caramel sauce with warm bread pudding.

BREAD PUDDING W/ CARAMEL & WHISKEY SAUCE - SERVES 12

Ingredients Pudding

1. 1/2 cup raisins
2. 1/2 cup Irish whiskey
3. 5 eggs
4. 2 cups heavy cream
5. 1 cup sugar
6. 1 tsp. vanilla extract
7. 1/2 tsp. ground cinnamon
8. 1/4 tsp. ground nutmeg

TODAY'S COOKING

9. 8 slices firm white bread
10. 3 sticks (3/4 cup) unsalted butter at room temperature

Ingredients Sauce

1. 1/4 cup unsalted butter, cubed
2. 1/2 cup sugar
3. 1/2 tsp. sea salt
4. 1-1/4 cups heavy cream

Preparations

1. In a medium bowl combine raisins and whiskey; let soak 1 hour. Butter a 2-qt. rectangular baking dish; set aside.
2. For custard, in a large bowl whisk together eggs, cream, sugar, vanilla, cinnamon, and nutmeg. Generously spread one side of each bread slice with butter; cut each in half diagonally. Arrange in prepared baking dish, overlapping slices. Drain raisins, reserving whiskey. Sprinkle raisins over bread, tucking some between slices. Pour custard over bread; cover. Soak in refrigerator 30 minutes.
3. Preheat oven to 375° F (190° C). Place uncovered baking dish in a large baking pan. Add hot water to halfway up sides of dish. Bake 45 minutes or until pudding is set and top is golden. Carefully remove baking dish from water bath; cool slightly on a wire rack.
4. For the sauce, in a 2-qt. saucepan melt butter over medium heat. Whisk in sugar, salt, cream and 3 Tbsp. of the reserved whiskey. Bring to a boil; reduce heat and simmer, stirring frequently, uncovered, 10 to 15 minutes or until slightly thickened. Serve warm pudding with sauce.

SLOW-COOKER BREAD PUDDING - SERVES 6

Ingredients

1. 8 cups cubed day-old unfrosted cinnamon rolls
2. 4 large eggs
3. 2 cups milk
4. 1/4 cup sugar
5. 1/2 stick (1/4 cup) butter, melted
6. 1/2 tsp. vanilla extract
7. 1/4 tsp. ground nutmeg
8. 1 cup raisins

TODAY'S COOKING

Preparation

1. Place cubed cinnamon rolls in a 3-qt. slow cooker.
2. In a small bowl, whisk together items 2 through 7. Stir in raisins. Pour over cinnamon rolls; stir gently.
3. Cover and cook on low for 3 hours or until a knife inserted near the center comes out clean. You can substitute 8 slices of cinnamon or white bread, cut into 1-inch cubes for the rolls.

BEST BREAD PUDDING - SERVES 15

Ingredients

1. 20 dinner rolls (1-1/4 lbs.)
-
2. 2 large eggs
3. 2 large egg yolks
4. 2 cups milk
5. 2-1/4 cups half'n'half
6. 1/4 cup sugar
7. 1 stick (1/2 cup) butter, melted
8. 1 Tbs. vanilla extract
9. 1-1/2 tsp. cinnamon
10. 1-1/2 tsp. ground nutmeg
11. 1/4 tsp. sea salt
-
12. 3 Tbs. brown sugar

Preparation

1. Preheat oven @ 350° F (180° C).
2. Cut the rolls into 1" cubes and set aside
3. Whisk together items 2 through 11 until well blended. Stir in the bread and pour into a greased baking dish. Sprinkle on the brown sugar and let stand until the bread softens, 15 to 20 minutes.
4. Bake for 40 to 45 minutes or until a knife inserted into the center comes out clean. Serve warm with the sauce.

Sauce Ingredients

1. 2 sticks (1 cup) butter, cubed

TODAY'S COOKING

2. 1 cup packed brown sugar
3. 1 cup half'n'half
4. 2 tsp. vanilla extract
5. 1/4 tsp. sea salt
6. 1/8 tsp. baking soda

Sauce Preparation

1. In a saucepan over medium heat, melt the butter. Add the sugar and stir until dissolved.
2. Slowly stir in item 3; bring to a boil; reduce heat and simmer, stirring, until thickened, about 15 to 20 minutes. Sorry - it's a lot of stirring! Remove from the heat and stir in the last 3 items.

Variations:

1. Add 3/4 cup of each chopped, dried apricots and toasted, sliced almonds
2. Add 3/4 cup of each chopped, dried figs and pistachios
3. Add 3/4 cup of each chopped, dried cranberries and toasted, chopped walnuts
4. Add 3/4 cup of each dried cherries and semi-sweet chocolate chips.

SOUR CREAM APPLE PIE

Ingredients

1. 1 egg, slightly beaten
2. 1 container (8 oz.) sour cream
3. 3/4 cup granulated sugar
4. 2 Tbs. AP flour*
5. 1 tsp. vanilla extract
6. 1/4 tsp. salt
7. 4 cups coarsely peeled, cored and chopped Granny Smith apples
8. 1 unbaked, 9" piecrust shell
-
9. 1/3 cup packed brown sugar
10. 1/2 cup flour*
11. 3 Tbs. butter

TODAY'S COOKING

Preparation

1. Preheat the oven @400° F (200° C).
2. Combine and stir until well blended items 1 through 6. Stir in the apples and pour the mix into the pie shell. Cover the edge of the pie shell with foil to prevent burning. Bake 25 minutes.
3. Combine items 9 & 10 and use a pastry blender to cut in the butter until it resembles coarse crumbs.
4. Remove the foil covering; sprinkle on the topping and bake 20 minutes or until the topping is golden brown. Cool on a wire rack.

SKILLET APPLE PIE

Ingredients

1. 2 lbs. ea. Granny Smith and Gala apples
2. 1 tsp. cinnamon
3. 3/4 cup granulated sugar*
4. 1 stick butter at room temperature
5. 1 cup packed brown sugar
6. Double pie crust (home-made or store bought)
7. 1 egg white
8. 2 Tbs. granulated sugar*

Preparation

1. Preheat the oven @350° F (180° C).
2. Core and peel the apples. Cut into 2" thick slices. Toss with the cinnamon and sugar
3. Over medium heat, melt the butter in a 10" cast-iron skillet. Add the brown sugar and cook, stirring for about 2 minutes or until the sugar dissolves. Remove from the heat and drape 1 pie crust into the skillet. Add the apples and the second pie crust.
4. Whisk the egg white until foamy and brush onto the pie crust. Sprinkle with the sugar and make 4 or 5 slits in the crust. Bake 50 minutes and use foil to prevent the crust edges from browning too much if necessary. Bake another 10 minutes.
5. Cool about 25 to 30 minutes on a wire rack before serving.

TODAY'S COOKING

RASPBERRY OR STRAWBERRY PIE - SERVES 8

Ingredients

1. 2-1/2 cups AP flour
2. 1 tsp. salt
3. 2/3 cup cold unsalted butter, cubed
4. 1/3 cup shortening
5. 6 to 10 Tbs. ice water
-
6. 5 cups raspberries or 4 to 5 cups strawberries
7. 2 tsp. lemon juice
8. 1/4 tsp. almond extract
-
9. 1 cup sugar*
10. 1/3 cup flour
11. 1 tsp. cinnamon^
-
12. 1 tsp. sugar*
13. 1/4 tsp. cinnamon^
14. 1 Tbs. milk

Preparation

1. In a large bowl, mix the first 2 items and then cut in the butter and shortening. Gradually add the water, tossing with a fork until the dough comes together. Divide the dough into two pieces, one slightly bigger than the other. Wrap each in plastic wrap and refrigerate at least 1 hour.
2. Preheat the oven @375° F (190° C).
3. In a large bowl, gently mix items 6, 7 & 8. In a small bowl, combine items 9, 10 & 11 and gently toss with the raspberries.
4. On a floured surface, roll the larger piece of dough to a 1/8 " thick circle. Place into a 9" pie pan and trim even with the rim. Add the filling. Roll out the other piece of dough the same way as the first; place on top; trim; seal and flute the edge. Cut slits in the top in a decorative pattern and bake 40 minutes.
5. Mix the remaining sugar and cinnamon. Brush the top of the pie with the milk and sprinkle on the sugar mix. Bake another 15 to 20 minutes. Cool on a wire rack.

You could use refrigerated, store bought pie dough, but it won't taste as good!

TODAY'S COOKING

CHOCOLATE ZUCCHINI CAKE

Ingredients

1. 1/2 cup ea. butter and vegetable oil
2. 1-1/2 cups sugar
3. 2 eggs
4. 2 cups flour
5. 2 cups grated, raw zucchini, squeezed out
6. 1/2 cup sour milk (milk with 1 Tbs. white vinegar added)
7. 4 Tbs. cocoa
8. 1 tsp. vanilla
9. 1/2 tsp. ea. baking powder and baking soda
10. 1/2 tsp. ea. cinnamon & cloves
-
11. 1/2 cup chocolate chips

Preparation

1. Preheat the oven @325° F (170° C).
2. Mix items 1 through 10 well.
3. Grease and flour a 13"x 9" pan and add the batter. Scatter the chips on top and bake 40 to 50 minutes.

SOUR CREAM CAKE

Ingredients

1. 1 stick (1/2 cup) butter at room temperature
2. 1 cup sugar
3. 1/3 cup brown sugar
-
4. 1/2 cup ground toasted walnuts
5. 1 oz. grated unsweetened chocolate
6. 1 cup sour cream
7. 2 tsp. vanilla
-
8. 2 cups flour

TODAY'S COOKING

9. 2 tsp. baking soda
10. 2 eggs at room temperature, beaten

Preparation

1. Preheat the oven @325° F (170° C).
2. Butter a 9"x 5" loaf pan.
3. In a large mixing bowl, cream the first 3 items together. Stir in the next 4 items.
4. Sift together the flour and baking soda and add some to the creamed mixture. Add some egg. Alternate between flour and egg until completely incorporated. Pour into the loaf pan and bake about 1 hour or until a toothpick inserted into the center of the cake comes out clean.

STRAWBERRY GALETTE

Ingredients crust

1. 1 cup flour
2. 1/4 cup cornmeal
3. 1/2 tsp. salt
4. 2 tsp. sugar
5. 1 large egg
6. 1 stick (1/2 cup) cold unsalted butter
7. 1 or 2 tsp. cold water
8. 1/3 cup brown sugar

Ingredients filling

1. 2 pints (4 cups) fresh strawberries, sliced
2. 2 Tbs. sugar
3. 1 Tbs. tapioca pearls

Ingredients topping

1. 2 Tbs. half'n' half
2. 2 Tbs. brown cane sugar

Preparation

1. Preheat the oven @ 350° F (180° C).

TODAY'S COOKING

2. Use a food processor to pulse the first 4 items together. Cut the butter into chunks and add to the flour mix along with egg. Pulse about 8 times until well combined. While running, add the water a little at a time until the dough comes together. Shape the dough into a disc; wrap and refrigerate.
3. Stir the filling items together and set aside. Place parchment paper on a baking sheet and set aside.
4. Flour a board and roll out the dough to a disk about 12" diameter and 1/4" thick. Place on the parchment; add the strawberries on top, leaving a 3" border. Fold the edges up and over the berries, leaving 6" exposed in the center. Brush the dough with the half'n' half. Sprinkle with the sugar and bake.

IMPOSSIBLE PIE

Ingredients

1. 1/4 cup (4 Tbs.) unsalted butter
2. 1/2 cup sugar
3. 4 eggs
4. 2 cups milk
5. 1 tsp. vanilla
6. 2 cups flour
7. 1/2 cup flaked coconut
8. 1/2 cup Bisquick

Preparation

1. Preheat the oven @350° F (180° C).
2. Butter and flour a 9" pie pan.
3. In a blender, combine all the items and pour into the pie pan. Bake 45 minutes; let cool and chill 3 hours.

FRUIT DELIGHT - SERVES 8

Ingredients

1. 1 cup fresh strawberries
2. 1/3 cup sugar
-
3. 2 cups English cream - see below
4. 2 cups whipped cream
5. 1 tsp. vanilla

TODAY'S COOKING

-
- 6. 4 pears, Bosc or Bartlett, cored
- 7. 1 Tbs. lemon juice
- 8. Sabayon - see below

Preparation

1. Mash the strawberries and mix with the sugar. Combine items 3, 4 & 5 and fold in the strawberries. Place into a serving dish and freeze.
2. In a saucepan, add 6 cups of water and the lemon juice. Bring to a simmer and poach the pears for about 8 minutes. Cool and halve the pears. Refrigerate.
3. Place the pears on the strawberry mixture; top with the Sabayon and serve.

ENGLISH CREAM (CRÈME ANGLAISE) - MAKES 1 CUP

Ingredients

1. 1/2 cup whole milk
2. 1/2 cup whipping cream
3. 2 Tbs. sherry (optional)
4. 1 piece vanilla bean, 2" long or 2 tsp. vanilla extract
5. 4 egg yolks
6. 1/3 cup sugar

Preparation

1. In a heavy, medium-sized saucepan, heat items 1 through 4 to a simmer.
2. Whisk together egg yolks and sugar until smooth. If using the vanilla bean, strain the milk mixture. Slowly pour 1/2 cup of hot milk mixture into egg yolks, whisking constantly. Gradually add egg yolk mixture back to remaining milk mixture, whisking constantly.
3. Continue to cook (do not boil), stirring constantly, until the mixture coats the back of a spoon, about 5 minutes. Cover and refrigerate. Can be made 1 day ahead.

TODAY'S COOKING

SABAYON (ZABAGLIONE) - MAKES 3/4 CUP

Ingredients

1. 3/4 cup whole milk
2. 3 egg yolks
3. 1/4 cup sugar

Preparation

1. Fill a large bowl with ice and water and set aside.
2. In a double boiler over simmering water, whisk all the ingredients until fluffy. Place the top section of the double boiler in ice water and continue to whisk until completely cooled and ribbons form as it falls off the whisk. Cover and chill.

CHOCOLATE SUNDAE DESSERT

Ingredients

1. 1 cup sifted flour
2. 2/3 cup sugar
3. 1/2 cup chopped nuts
4. 1/2 cup milk
5. 2 Tbs. ground semi-sweet chocolate pieces
6. 2 Tbs. melted butter
7. 2 tsp. baking powder
8. 1 tsp. vanilla
9. 1/2 tsp. salt
-
10. 1/2 cup brown sugar
11. 1/4 cup white sugar
12. 3 Tbs. ground semi-sweet chocolate pieces
13. 1 tsp. vanilla
14. 1/4 tsp. salt
-
15. 1 cup hot water

TODAY'S COOKING

Preparation

1. Mix the first 9 items and pour into a greased casserole dish.
2. Preheat the oven @350° F (180° C).
3. Mix items 10 through 14 and spread over the cake batter. Then gently pour on the hot water. Do Not Stir. Bake 1 hour. Serve warm with whipped cream.

FLOURLESS CHOCOLATE CAKE

Ingredients

1. 3 Tbs. water
2. 1 Tbs. almond extract
3. 14 oz. semi-sweet chocolate pieces
4. 6 Tbs + 1 tsp. unsalted butter
5. 1-3/4 cup sugar
6. 10 eggs, separated
-
7. 5 egg yolks
8. 5 Tbs. sugar
9. 1/2 cup dry white wine
10. 14 oz. white chocolate pieces
11. 1-1/2 tsp. vanilla
12. 4 cups whipping cream

Preparation

1. Grease and flour two 9" round cake pans.
2. Preheat the oven @350° F (180° C).
3. In a double boiler over simmering water, add items 1 through 5 and stir until smooth. Remove from the heat and stir in the 10 egg yolks.
4. Beat the egg whites until stiff. Stir 1/4 of the whites into the chocolate mix and then fold back into the whites. Pour into the 2 cake pans and bake 45 to 50 minutes. Cool and refrigerate.
5. In a double boiler over simmering water, whisk together items 7, 8 & 9 until a pale yellow. Remove from the heat and stir in items 10 & 11 until smooth.
6. Beat the cream until stiff. In batches, gently fold into the chocolate. Refrigerate a minimum of 3 hours.
7. Layer the 2 cakes with frosting between and then frost the top and sides.

TODAY'S COOKING

CHOCOLATE GATEAU

Ingredients

1. 3 or 4 Tbs. raisins
2. Calvados or Grand Marnier
3. 7 oz. semi-sweet chocolate pieces
4. 1 stick (8 Tbs.) butter
5. 2/3 cup sugar
6. 3 egg yolks
7. 2/3 cup ground pecans
8. 4-1/2 Tbs. flour
9. 3 egg whites
10. pinch of salt and cream of Tartar
-
11. 3 oz. semi-sweet chocolate pieces
12. 3 Tbs. powdered sugar
13. 3 Tbs. butter

Preparation

1. Soak the raisins in the liqueur for 1 hour.
2. Preheat the oven @375° F (190° C).
3. Butter a 9" pie pan; line with wax paper and then butter the wax paper.
4. In a double boiler over simmering water, melt the chocolate with 3 Tbs. of water, stirring until smooth. Remove and stir in 8 Tbs. of butter, one piece at a time.
5. Beat items 5 & 6 until pale yellow. Fold in the chocolate.
6. Combine items 7 & 8 and fold in. Add the raisins.
7. Beat items 9 & 10 until stiff. Fold 1/3 of the whites into the batter. Fold the batter into the rest of the whites. Gently combine and pour into the pie pan.
8. Bake 25 minutes; cool 10 minutes and invert. Remove the wax paper.
9. For the frosting, melt the chocolate in a double boiler; stir in the sugar and the butter one piece at a time (a little water may need to be add). Spread on the cake and let stand 30 minutes. Refrigerate until firm and wrap in foil. Let stand 15 minutes at room temperature before serving. The cake can be refrigerated for 3 days or frozen for up to 2 months.

TODAY'S COOKING

CREPES SUZETTE - SERVES 4

Ingredients-crepes

1. 1-1/2 cups all-purpose flour
2. Pinch salt
-
3. 3 eggs
4. 1/2 cup sugar
5. 2 cups milk
6. 1 Tbs. Grand Marnier
7. 1 tsp. vanilla extract
8. 1 Tbs. orange zest
-
9. 1/2 cup clarified butter

Preparation-crepes

1. Whisk together the first 2 items in a medium bowl.
2. Whisk together items 3 & 4 in a large bowl until pale. Whisk in 1-1/2 cups of the milk and items 6, 7 & 8 and the flour until combined. If the mixture is too thick, add the remaining milk until the batter is of a thin consistency. Cover and refrigerate batter for 30 minutes.
3. Heat an 8-inch crepe pan or skillet over medium heat for about 1 minute. Coat the surface of the pan with clarified butter and heat until sizzling. Ladle some batter into the middle of the pan and immediately start swirling the pan to distribute the batter over the surface. Cook for 45 to 60 seconds or until lightly golden brown. Flip over and cook the other side for 20 seconds. Remove to a plate and repeat with the remaining batter.

Ingredients-sauce

1. 1-1/2 cups freshly squeezed orange juice
2. 2 Tbs sugar
3. 2 tsp. grated orange zest
4. 2 Tbs Grand Marnier
5. 3 oranges, peeled and sectioned
6. Vanilla ice cream, for serving

TODAY'S COOKING

Preparation-sauce

1. In a large skillet over high heat, bring the orange juice to a boil. Add items 2 & 3, reduce the heat to a simmer, and cook until the sugar has melted and the mixture is slightly reduced, about 5 minutes. Remove from heat and add items 4 & 5. Set aside.
2. Place 2 crepes on each warm serving plate. Add some oranges and a little syrup to each. Roll the crepes into a cylinder. Top with vanilla ice cream and some more of the orange syrup. Serve immediately.

DUTCH BABY WITH STRAWBERRIES - SERVES 6

Ingredients

1. 2 Tbs. unsalted butter
-
2. 4 eggs
3. 2/3 cup milk
4. 2 Tbs. orange zest
5. 1/2 tsp. almond extract
6. 2/3 cup flour
7. 2 Tbs. sugar
8. 1/2 tsp. salt
-
9. 1 lb. fresh strawberries, quartered
10. 1/2 cup toasted, slivered almonds
11. 2 Tbs. orange juice
12. 1 Tbs. sugar

Preparation

1. Preheat oven to 400°F (200°C). Add the butter to a 9" pie pan and place in the oven for about 4 minutes. Swirl the butter to coat the pan evenly.
2. Whisk items 2, 3, 4 & 5 until blended. Whisk in items 6, 7 & 8 and blend well.
 - Method A: Pour the batter into the hot pie pan. Add the remaining items and bake 20 to 25 minutes until puffed up and golden.
 - Method B: Pour the batter into the hot pie pan and bake 20 minutes. Combine the remaining items and add to the pan. Bake another 5 minutes.
 - Method C: Pour the batter into the hot pie pan and bake 20 to 25 minutes. Combine the remaining items and serve along side the puffed Dutch Baby.

TODAY'S COOKING

PECAN-NUT TORTE - SERVES 8

Ingredients-torte

1. 1 whole egg
2. 4 egg yolks
3. 1/2 cup sugar
4. 6 oz. pecan nuts
5. Pinch of salt
6. 1 tsp. vanilla
7. 1 tsp. baking powder
-
8. 4 egg whites

Preparation-torte

1. Preheat oven @300° F (150° C).
2. Place items 1 through 6 in a blender. On high, blend to a smooth paste. Stir in the baking powder
3. Beat the egg whites until stiff. Fold paste into the whites and turn into a 7" spring form pan. Bake 1 hour. Run a spatula around the edge and let cool. Slice the torte in 3 layers and frost with the chocolate butter cream

Ingredients-chocolate butter cream

1. 1 pkg. (60z.) semi-sweet chocolate pieces.
2. 1/4 cup boiling water
3. 4 egg yolks
4. 1 tsp. vanilla or rum
5. 1 stick. (8 Tbs.) softened butter

Preparation-chocolate butter cream

1. Place the chocolate pieces in a blend; add the boiling water and process on high for 20 seconds.
2. With the blender off, add the eggs and vanilla or rum. Blend on high and while running, add the butter. Blend 15 seconds until smooth. If too soft to work with, chill it until workable.

TODAY'S COOKING

APPLE AND PEAR TART - SERVES 8

Ingredients

1. 30 gingersnap wafers
2. 1 Tbs. canola oil
3. 1 Tbs. apple juice
-
4. 3 large Granny Smith apples
5. 3 large Bartlett pears
6. Juice and zest of 1 lemon
7. 2 Tbs. brown sugar
8. 1/2 tsp. each cinnamon and nutmeg
9. 2 Tbs. honey or fruit preserve, warmed over a low heat

Preparation

1. Preheat oven @350° F (180° C). Coat a 9" pie plate with cooking spray.
2. Place the gingersnaps in a food processor and pulse to crumbs. Place crumbs in a bowl and add the oil and juice. Mix well and press onto the bottom and sides of the pie plate. Bake 10 minutes.
3. Peel, core and thinly slice the apples and pears. Place in a bowl with the juice and zest and toss to coat. Lay the fruit on the crust. Combine items 7, 8 & 9 and sprinkle over the fruit. Bake for 25 minutes and brush with the honey or preserve.

CLASSIC APPLE PIE - SERVES 10

Ingredients Crust

1. 2-1/2 cups all-purpose flour
2. 2 Tbs.sugar
3. 1 tsp.salt
4. 1-1/4 cups cold unsalted butter, cubed
5. 1/3 cup ice water

Ingredients Filling

1. 1/4 cup unsalted butter

TODAY'S COOKING

2. 5 lbs. medium-sized Honeycrisp apples, peeled and sliced 1/4" thick
3. 1/2 cup sugar
4. 1/4 cup packed dark brown sugar
5. 1/2 tsp. ea. salt and ground cinnamon
6. 1/4 tsp. ea. ground allspice and lemon zest
-
7. 1/2 cup apple cider
8. 1 Tbs. lemon juice
9. 1 tsp. vanilla extract
10. 1 large egg yolk
11. 1 Tbs. heavy whipping cream
12. Coarse sugar

Preparations

Crust

1. Pulse the first 3 items in a food processor until blended. Add butter; pulse until butter is the size of peas. While processing, add just enough ice water to form moist crumbs. Divide dough in half. Shape each half into a disk; wrap in plastic. Refrigerate for 30 minutes or overnight.

Filling

1. Meanwhile, melt butter in a Dutch oven over medium heat. Add apples and next six ingredients; stir to combine. Cook, covered, stirring occasionally, until apples have softened and released their juices, 10-12 minutes. With a slotted spoon, transfer apple slices to a 15"x 10" baking pan; spread into a single layer. Add cider to remaining liquid in Dutch oven and bring to a boil; cook until juices reduce to 1/2 cup, 10-12 minutes.
2. Remove from heat; add lemon juice and vanilla. Pour over apple slices; cool completely to room temperature. (The filling can be made 24 hours in advance and refrigerated.)

Assemble & Bake

1. Preheat oven to 425° F (220° C). Adjust oven rack to lowest position; place foil on rack to catch any spills. On a lightly floured surface, roll half of dough to a 1/8" thick circle; transfer to a deep dish 9" pie plate. Trim pastry to within 1/2" of rim. Add filling. Roll remaining dough to a 1/8" thick circle; place over filling. Trim, seal and flute edge. Cut slits in top. Whisk together egg yolk and cream; brush top of pie. Sprinkle with coarse sugar. Chill 15 minutes.
2. Bake 20 minutes. Reduce heat to 350° F (180° C). Bake until crust is golden brown and filling is bubbling, 40-50 minutes longer. Place the pie on a wire rack and cool completely.

TODAY'S COOKING

APPLES GRAND MARNIER - SERVES 4

Ingredients

1. 4 medium-sized baking apples
2. 1/2 cup ea. raisins and pecans, chopped
3. 1/2 cup sugar*
4. 2 Tbs. Grand Marnier
5. 1/2 tsp. cinnamon
-
6. 4 Tbs. sugar*
7. 1/2 cup dry white wine
8. 1/2 stick (4 Tbs.) butter at room temperature
-
9. 1/2 cup whipping cream
10. 4 tsp. sugar*
11. 1/2 tsp. vanilla extract
12. 4 Tbs. sour cream
-
13. Garnish with orange zest & cinnamon

Preparation

1. Preheat oven @350° F (180° C).
2. Core the apples, but leave a 1/2" bottom. Peel a 1" strip off the top of each apple and place upright into a baking dish.
3. Combine items 2 through 5 and fill the apple cores. Sprinkle any remaining mix on top of the apples. Blend items 6, 7 & 8 and pour over the apples. Bake until tender, 30 to 50 minutes depending upon the type of apples used. Discard liquid; cook and refrigerate.
4. To serve, whip the cream and blend in items 10, 11 & 12. Garnish.

HOLIDAY BAKED FRUIT - SERVES 12

Ingredients

1. 1 medium-sized apple, peeled and thinly sliced
2. 1 tsp. lemon juice

TODAY'S COOKING

3. 1 can (20 oz.) pineapple chunks, drain & reserve 1/4 cup of the juice
4. 1 can (29 oz.) peach halves, drained
5. 1 can (29 oz.) pear halves, drained
6. 1 jar (8 oz.) maraschino cherries
7. 1/2 cup pecan halves
8. 1/3 cup packed brown sugar
9. 1 Tbsp. butter, melted
10. 1 tsp. ground cinnamon

Preparations

Preheat oven to 325° F (170° C). Toss apple slices with lemon juice. Arrange in a greased 2 1/2-qt. baking dish.

Combine items 3, 4 & 5 and spoon over the apples. Top with cherries and pecans and set aside.

In a small saucepan, combine items 8, 9 & 10 and the pineapple juice. Cook and stir over low heat until the sugar is dissolved and butter is melted. Pour over the fruit and bake, uncovered, 45 minutes or until the apples are tender. Serve warm.

FRUIT TART - SERVES 8

Ingredients

1. 1 pie crust (homemade or store bought)
2. 1 egg white, lightly beaten
3. 1/3 cup sugar
4. 2 Tbs. cornstarch
5. 1/2 tsp. ginger cinnamon
6. 1/4 tsp. ground ginger
7. 3 peaches, peeled and sliced
8. 1 cup blueberries
9. 1/2 tsp. vanilla extract

Preparation

1. Preheat oven @425° F (220° C).
2. Place the pie crust on a foil-lined pizza pan. Brush with half of the egg.

TODAY'S COOKING

3. Combine the remaining items and gently toss. Place onto the crust, leaving a 2" boarder. Fold the boarder up and over, pleating it as needed. Brush with the remaining egg and bake 20 minutes. Cool slightly before cutting.

APPLE STREUSEL WITH NUTS - SERVES 6 TO 8

Ingredients

1. 6 cups sliced peeled tart apples
2. 1-1/4 tsp. ground cinnamon
3. 1/4 tsp. ground allspice
4. 1/4 tsp. ground nutmeg
5. 3/4 cup 2% milk
6. 2 Tbs. butter, softened
7. 3/4 cup sugar
8. 2 eggs
9. 1 tsp. vanilla extract
-
10. 1/2 cup biscuit/baking mix
11. 1 cup biscuit/baking mix
12. 1/3 cup packed brown sugar
13. 3 Tbs. cold butter
14. 1/2 cup sliced almonds
15. Ice cream or whipped cream, optional

Preparation

1. In a large bowl, toss apples with cinnamon, allspice and nutmeg. Place in a greased 3-qt. slow cooker. In a small bowl, combine the milk, butter, sugar, eggs, vanilla and baking mix. Spoon over apples.
2. For topping, combine biscuit mix and brown sugar in a large bowl; cut in butter until crumbly. Add almonds; sprinkle over apples.
3. Cover and cook on low for 6-8 hours or until the apples are tender. Serve with ice cream or whipped cream if desired.

TODAY'S COOKING

BUTTERSCOTCH APPLE CRISP - SERVES 6

Ingredients

1. 6 cups sliced peeled tart apples (about 5 large)
2. 3/4 cup packed brown sugar
3. 1/2 cup all-purpose flour
4. 1/2 cup quick-cooking oats
5. 1 package (3-1/2 ounces) cook-and-serve butterscotch pudding mix
6. 1 teaspoon ground cinnamon
7. 1/2 cup cold butter, cubed

Preparation

1. Place apples in a 3-qt. slow cooker. In a large bowl, combine items 2 through 6. Cut in butter until mixture resembles coarse crumbs. Sprinkle over apples.
2. Cover and cook on low for 5-6 hours or until apples are tender. Serve as is or with ice cream.

SKILLET APPLES - SERVES 8

Ingredients

1. 4 Tbs. unsalted butter
2. 8 McIntosh apples
3. 1/2 cup packed brown sugar
4. 1/2 cup water
5. 1/2 Tbs. cinnamon
-
6. Whipped cream
7. Ground nutmeg

Preparation

1. Peel, core and slice the apples (if done ahead of time, soak the apples in cold water with 1 to 2 Tbs. lemon juice and refrigerate. Drain and pat dry to use).
2. In a large skillet over medium heat, melt the butter and add items 2 through 5. Cook, stirring frequently, until the apples are soft, about 20 minutes. Serve with whipped cream and a sprinkle of nutmeg.

TODAY'S COOKING

SLOW-COOKER CHERRY BUCKLE - SERVES 6

Ingredients

1. 2 cans (15 oz. ea.) sliced pears, drained
2. 1 can (21 oz.) cherry pie filling
3. 1/4 tsp. almond extract
4. 1 package yellow cake mix (regular size)
5. 1/4 cup old-fashioned oats
6. 1/4 cup sliced almonds
7. 1 Tbs. brown sugar
8. 1/2 cup butter, melted

Preparation

1. In a greased 5-qt. slow cooker, combine the first 2 items; stir in extract. In a large bowl, combine items 4 through 7; stir in melted butter. Sprinkle over fruit.
2. Cook, covered, on low 3-4 hours or until topping is golden brown. Serve with ice cream.

PEACH CAKE - SERVES 6

Ingredients

1. 1/2 cup vegetable oil
2. 1-1/2 cups sugar
3. 2 eggs
-
4. 2 cups flour
5. 1 tsp. baking soda
6. 1 tsp. salt
7. 1 tsp. cinnamon
-
8. 1 tsp. vanilla extract
9. 1-1/2 cups fresh peaches, mashed
10. 1/2 cup chopped pecans

TODAY'S COOKING

Preparation

1. Preheat oven @325° F (170° C). Grease and flour a 13"x9"x2" baking pan.
2. Beat together the first 2 items. Beat in the eggs one at a time.
3. Combine and mix well items 4 through 7 and gradually stir into the wet ingredients just until blended. Stir in the remaining items.
4. Pour the batter into the prepped pan and bake 40 to 45 minutes. To serve, top with powdered sugar and fresh peach slices.

DATE & WALNUT SWEET CAKE - SERVES 6

Ingredients

1. 3/4 cup old fashioned rolled oats
2. 1 cup boiling water
3. 1/4 cup packed brown sugar
4. 1/4 cup canola oil
5. 1/4 cup honey*
6. 2 eggs
7. 1 tsp. vanilla extract
8. 3/4 cup AP flour
9. 1/2 cup cake flour
10. 1 tsp. cinnamon
11. 1/2 tsp. baking soda
12. 1/4 tsp. nutmeg#
13. 1/8 tsp. salt
14. 1/3 cup buttermilk
15. 1/4 cup chopped dates
16. 1-1/2 Tbs. chopped walnuts
17. 1/2 cup milk
18. 1/4 tsp. nutmeg#
19. 1/4 cup honey*

Preparation

1. Preheat oven @350° F (180° C). Coat a 9" cake pan with cooking spray.
2. In a large bowl, combine the first 2 items. Let stand 20 minutes. Stir in items 3, 4 & 5.
3. Add the eggs one at a time, beating well each time. Stir in the vanilla.

TODAY'S COOKING

4. Whisk together items 8 through 13 and add some of it to the oats. Add some of the buttermilk, more of the flour, buttermilk and ending with the remaining flour. Fold in the dates and nuts. Pour into the cake pan and bake 25 to 30 minutes.
5. In a sauce pan over medium-low heat, combine items 17 & 18 and bring to a simmer. Whisk in the honey; increase heat to medium and bring to a boil, stirring constantly and cook 3 minutes. Drizzle over the cake.

GINGER APPLE UPSIDE-DOWN CAKE - SERVES 8

Ingredients

1. 1/4 cup butter, cubed
2. 1/4 cup packed brown sugar
3. 1 Tbs. finely chopped crystallized ginger
4. 2 large apples ,peeled and cut into 1/8" slices

Batter

1. 1/4 cup butter, softened
2. 2/3 cup packed brown sugar
3. 2 eggs
4. 1 tsp. vanilla extract
5. 1-1/2 cups AP flour
6. 2 tsp. baking powder
7. 1 tsp. ground ginger
8. 1/4 tsp.salt
9. 1/2 cup milk

Preparations

1. Preheat oven @ 375° F (190° C).
2. Place butter in a 9-in. round baking pan; heat in oven until melted. Tilt pan to coat the bottom and sides. Sprinkle brown sugar and ginger onto the bottom of pan. Arrange apple slices in circles on top.
3. **For the batter:** in a large bowl, beat butter and brown sugar until blended. Add eggs, one at a time, beating well after each addition. Beat in vanilla. In another bowl, whisk flour ,baking powder, ginger and salt; add to creamed mixture alternately with milk. Spoon over apples.
4. Bake 30-35 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before inverting onto a serving plate. Serve warm.

TODAY'S COOKING

SIMPLE CHERRY CRUNCH PIE - SERVES 8

Ingredients

1. 1 graham cracker pie crust
2. 1 large egg yolk, lightly beaten
3. 1 can (21 oz.) cherry pie filling
4. 1 Tbs. cornstarch
5. 1 Tbs. water
6. 2 Tbs. each granulated and brown sugar
7. 1/3 cup each AP flour and quick cooking oats
8. 3 Tbs. butter, melted

Preparation

1. Preheat oven to 375° F (190° C).
2. Brush the bottom and sides of the pie crust with the egg. Bake 5 minutes or until the crust turns a light brown. Remove from oven and let cool.
3. Combine the cornstarch and water, stirring until smooth. Mix into the pie filling and pour into the pie crust. Combine the last 3 items and sprinkle on to the pie filling. Place on a baking sheet and bake 35 minutes. Let cool to room temperature before serving.

CAROL'S NOODLE PUDDING - SERVES 8

Ingredients

1. 1 box (16 oz.) large noodles
2. 6 eggs
3. 1 cup milk
4. 1 cup sugar
5. 1 teaspoon vanilla extract
- 6.
7. 1 lb. cottage cheese
8. 1 pint (2 cups) sour cream
9. 1 can (20 oz.) crushed pineapple
10. 1/2 cup raisins
11. 4 Tbs. butter, melted

TODAY'S COOKING

- 12.
13. 2 cups crushed cornflakes
14. 1/3 box brown sugar

Preparation

1. Cook the noodles according to the package directions. Drain; rinse under cold water; drain and set aside.
2. Preheat the oven @ 325° F (170° C)
3. Use a mixer to beat items 2 through 5 for 5 minutes. Add items 6 through 10 and lightly beat together. Add noodles and mix by hand. Place in a lightly greased baking dish. Combine the last 2 items and sprinkle on top of the dish. Bake, uncovered for 1 hour. Cool and serve.

BANANA FRITTERS - SERVES 4 TO 6

Ingredients

1. 1/4 cup light rum
2. 1 Tbs. strained lime juice
3. 2 Tbs. sugar
4. 3 medium sized, ripe bananas
-
5. 2 cups flour
6. 2 Tbs. sugar
7. 1 tsp. double-acting baking powder
8. 1/4 tsp. salt
9. 3/4 cup milk
10. 1 egg
11. 1 Tbs. butter, melted and cooled
12. Oil for deep frying

Preparation

1. Combine and mix well items 1, 2 & 3. Cut the bananas crosswise into 1" thick slices. Place them into the rum mix, coating thoroughly. Marinate an hour, turning occasionally.
2. Combine items 5 through 11 in a blender and pulse on high for a few seconds. Scrape down the sides and run on high about 40 seconds. Pour into a bowl.

TODAY'S COOKING

3. Use a deep fryer or a large, heavy skillet with oil to a depth of 2" or 3" and at a temperature of 375°F (190°C). Drain and pat dry the banana slices. Dip 4 or 5 at a time in the batter. Use a slotted spoon to move the slices into the oil and fry 3 to 5 minutes, turning them until they golden.
4. Drain on paper towels and serve on a heated serving platter.

RUM CAKE - MAKES ONE 8" ROUND CAKE

Ingredients

1. 9- Tbs. softened butter
2. 2 Tbs. flour*
3. 1-1/2 cups flour *
4. 1 cup sugar
5. 4 eggs, lightly beaten
6. 1/4 cup dark rum
7. 3 Tbs. strained lime juice
8. 1 tsp. lime zest
9. 1/2 cup yellow cornmeal
10. 2 tsp. double-acting baking powder

Preparations

1. Preheat oven to 350°F (180°C).
2. Grease a 8" springform pan with 1 Tbs. of the butter and sprinkle on the 2 Tbs of flour. Tilt the pan to evenly distribute the flour on the side and bottom of the pan. Invert the pan; give it a sharp rap on the bottom to remove any excess flour.
3. In a large bowl, cream the remaining butter with the sugar until light and fluffy.
4. Beat in the eggs one at a time and add items 6, 7 & 8. Beat until smooth.
5. Mix together the remaining flour and items 9 & 10. 1/2 cup at a time, sift the flour mix over the butter mix, beating well after each addition.
6. Pour the batter into the springform. Place it on the middle rack and bake 1 hour. Test with a toothpick. Cool the cake completely before removing the side. Sift a light coat of confectioners' sugar on top.

TODAY'S COOKING

HAITIAN SWEET POTATO DESSERT LOAF - MAKES 1

Ingredients

1. 5 Tbs. softened butter
2. 2 lbs. sweet potatoes, peeled and cut into quarters
3. 1 large, ripe banana; peeled and cut into 1" pieces
4. 3 eggs, lightly beaten
5. 1 cup sugar
6. 1/2 cup dark corn syrup
7. 1/2 cup milk
8. 1/2 cup evaporated milk
9. 1/2 tsp. vanilla
10. 1/4 tsp. ea. nutmeg & cinnamon
11. 1/4 cup golden raisins

Preparations

1. Preheat oven to 350°F (180°C). Grease the loaf pan with 1 Tbs. of the butter.
2. Cover the potatoes with salted, boiling water and cook until soft. Drain and use a food mill or ricer to process the potato and banana.
3. Beat in the remaining butter; mix in the eggs. Add the remaining items; blend well and pour into the loaf pan.
4. Bake on the middle rack for 1-1/2 hours (test with a toothpick). Let cool 5 minutes and then turn out onto a wire rack. Serve with sweetened whipped cream flavored with vanilla or rum.

GRAND MARNIER FROZEN CREAM - SERVES 4 (4 OZ.)

Ingredients

1. 6 egg yolks
2. 1/2 cup sugar
3. 3 Tbs. Grand Marnier liqueur
4. 2 cups heavy cream

Preparation

1. Beat the yolks and sugar until light in color.
2. Stir in the liqueur. Fold in the cream and freeze.

TODAY'S COOKING

CALYPSO CREAM - MAKES 1 GALLON

Ingredients

1. 1 gallon vanilla ice cream
2. 10 to 12 oz. fruit preserve
3. 6 oz. lemonade concentrate
4. Nutmeg
5. Cherries

Preparation

1. Soften the ice cream. Fold in the next 2 ingredients.
2. Top each serving with a sprinkle of nutmeg and a cherry.

WATERMELON ICE CREAM - MAKES 1 GALLON

Ingredients

1. 2 cups watermelon juice
2. 2 cups heavy whipping cream
3. 1-1/2 tsp. vanilla extract
4. 1-1/4 cups condensed milk
5. Fresh mint sprigs for garnish

Preparation

1. Seedless watermelon makes this easier. Scoop watermelon flesh into a blender; process and strain to get 2 cups of juice.
2. Use an electric mixer to beat the cream until soft peaks form. Fold in the milk first and then slowly fold in the juice. Pour into a freezer container and freeze at least 8 hours.

TODAY'S COOKING

CARROT & LEMON SHERBET - SERVES 6

Ingredients

1. 3 cups sliced carrots
2. Zest & juice of 2 lemons
3. 1/2 cup honey
4. 2 cups vanilla yogurt
5. Garnish with lemon rind twist

Preparation

1. To a saucepan, add enough salted water to cover the carrots. Bring to a boil; reduce heat and simmer 25 to 30 minutes. Drain and purée. Stir in items 2, 3 & 4; place in the freezer until halfway frozen.
2. Use an electric mixer to beat the mixture until fluffy. Place in the freezer until frozen. To serve, remove from the freezer and let stand 15 minutes. Scoop into dishes and garnish.

CHOCOLATE ICE CREAM - MAKES 1/2 GALLON

Ingredients

1. 1 can (14 oz.) sweetened condensed milk
2. 4 cups heavy whipping cream
3. 1-1/2 cups chocolate syrup
4. 2/3 cup chopped nuts (walnuts, cashews, pecans) optional

Preparation

1. Use an electric mixer to beat the first 3 items on medium to high until soft peaks form. Fold in the nuts. Pour into a freezer container and freeze at least 8 hours.

TODAY'S COOKING

LUSCIOUS & EASY CHOCOLATE ICE CREAM - MAKES 2 QUARTS

Ingredients

1. 2 Tbs. hot water
2. 2 tsp. instant coffee powder
3. 8 oz. bittersweet chocolate, finely chopped
4. 1 cup sweetened condensed milk
5. Pinch of salt
6. 1 tsp. vanilla
7. 2-1/2 cups cold heavy cream

Preparation

1. Combine the first 2 ingredients and let the crystals dissolve. Add ingredients 3 & 4 and melt in microwave for about a minute, stirring every 10 seconds. Stir in the salt and vanilla and let cool.
2. Whip the cream to soft peaks with an electric mixer on medium-high. Whisk 1/3 of the whipped cream into the chocolate; fold in the rest of the whipped cream and incorporate completely. Wrap in plastic film; place in an airtight container and freeze at least 6 hours.

PEACH ICE CREAM - MAKES 2 GALLONS

Recipe can be halved

Ingredients

1. 4 to 5 lbs. ripe fresh peaches
2. 5-1/2 cups sugar
3. 1/2 tsp. salt
4. 1/3 cup lemon juice
5. 3-1/2 qts. heavy cream

Preparation

1. Peel and pit the peaches*. Use a food processor to puree 3/4 of the peaches. Dice the remainder and set aside.
 2. Use an electric mixer to beat the remaining items on medium to high until peaks form. Blend in the fruit puree; add the diced fruit and pour into a freezer container. Freeze at least 8 hours.
- * Cut an x in the skin of the peach; drop into boiling water for about 60 seconds. Using a slotted spoon, transfer the peaches to an ice bath. When cool enough to handle, strip off the skin.

TODAY'S COOKING

PEACH (OR FRUIT OF YOUR CHOICE) ICE CREAM - MAKES 1 LOAF PAN

Ingredients

1. 3 to 4 ripe fresh peaches
2. 2 cups (1 pint) heavy cream
3. 1 Tbs. vanilla extract
4. 1 can (14 oz.) sweetened condensed milk

Preparation

1. Peel; pit and coarsely chop the peaches. Cook over medium heat for about 2 minutes. Let cool. Use an electric mixer and beat the next 2 items until stiff peaks form. Add the last item and add the peaches. Pour into a cold metal loaf pan and freeze. Once frozen, lay plastic wrap directly onto the ice cream to prevent ice crystals from forming.

VANILLA ICE CREAM - MAKES 1 LOAF PAN

Ingredients

1. 2 cups (1 pint) heavy whipping cream
2. 2 cups (1 pint) half'n'half
3. 1 cup granulated sugar
4. 1 Tbs. vanilla extract

Preparation

1. Place a "freezer-safe" pan, a 9" x 10" pan is perfect, in the freezer. Stir all the items in a bowl until the sugar has dissolved. Pour into the cold pan and freeze until the edges begin to harden, about 20 to 30 minutes. Beat the mix with a hand mixer and return to the freezer. Repeat this every 30 minutes until it is firmly frozen, about 3 times. Store in a covered freezer container.
2. Be adventurous and add fruit and other flavored extracts.

TODAY'S COOKING

ICE CREAM MAKER VANILLA ICE CREAM - MAKES 1-1/4 QTS.

Ingredients

1. 2 cups heavy whipping cream
2. 2 cups half-and-half cream
3. 1 cup sugar
4. 2 tsp. vanilla extract

Preparations

1. Combine all items, stirring to dissolve the sugar. Fill cylinder of ice cream maker two-thirds full; freeze according to manufacturer's directions. (Refrigerate any remaining mixture until ready to freeze.) Serve immediately or store in covered containers in freezer.

Ice Cream Tips: use only heavy cream, half'n'half or whole milk. Store in an airtight container with a piece of plastic wrap or waxed paper pressed directly onto the surface.

How do you make ice cream without an ice cream maker? To make ice cream without an ice cream maker, pour the ice cream mixture into a shallow container (glass or metal) that you've chilled in the freezer. Store in the coldest part of your freezer until almost firm, but still can be stirred. For the next three hours, check the ice cream every 30 minutes and stir or mix with a hand mixer to keep it aerated and creamy.

BISCUIT TORTONI - SERVES 8

Ingredients

1. 1/3 cup sugar
2. 2 Tbs water
3. 1 cup heavy cream
4. 2 Tbs dry sherry
5. 3 egg yolks
6. 1/3 cup ground, toasted, blanched almonds

TODAY'S COOKING

Preparation

1. Bring the sugar and water to a boil for 3 minutes to make a syrup.
2. Whip the heavy cream.
3. Combine the next 2 items in a blender and add the syrup in a slow, steady stream.
4. Fold the mixture into the whipped cream. Pour into 8 individual cups; sprinkle with the nuts and freeze 2 to 3 hours.

LEMON SNOW - MAKES 36 SQUARES

Ingredients

1. 1 envelope unflavored gelatin
2. 1/2 cup sugar*
3. 1-1/2 cups boiling water
-
4. 1 tsp. lemon zest^
5. 1/4 cup lemon juice#
-
6. 2 egg whites
7. 1/4 tsp. salt
8. 2 Tbs. sugar*
-
9. 2 egg yolks
10. 1/4 cup sugar*
11. 1/4 cup melted butter
12. 1 Tbs. lemon zest^
13. 2 Tbs. lemon juice#
14. 1/2 cup whipped cream

Preparation

1. In a saucepan, mix the first 2 items.; add the boiling water and over low heat stir until the gelatin is dissolved. Mix in items 4 & 5 and chill until partially set.
2. Beat the egg whites until foamy. Add items 7 & 8 and beat until stiff peaks form. Fold the gelatin into the whites until smooth. Pour into a 9"x 9" pan and let set until firm. Cut into 1-1/2" squares.

TODAY'S COOKING

3. Beat the 2 egg yolks until thick and lemon-colored. Add the sugar gradually. Beat. Blend in items 11, 12 & 13. Fold in the whipped cream and refrigerate.
4. To serve, place a square on a desert plate and top with some of the sauce.

LEMON WINE CUSTARD - SERVES 4

Ingredients

1. 12 egg yolks
2. 2/3 cup sugar
3. 10 oz. (1/3 cup + 1 Tbs.) dry white wine

Preparation

1. In a double boiler set over gently simmering water, combine all the items and beat until thickened and light in color. Approximately 15 minutes.
2. Cool slightly and pour into dessert glasses (any attractive glasses or dishes). Refrigerate.

PUMPKIN ICE CREAM PIE - MAKES 1 PIE

Ingredients

1. 1 cup pumpkin
2. 3/4 cup brown sugar
3. 1 tsp. each ginger and cinnamon
4. 1/4 cup orange juice or 3 Tbs. rum
5. 3/4 cup whipping cream
6. Dark chocolate

Preparation

1. Combine items 1 through 4 in a sauce pan over medium heat. Keep the heat just below a simmer, stirring constantly until well blended.
2. Stir in the orange juice or rum and chill.
3. Whip the cream and fold into the pumpkin. Place into an appropriate sized serving dish and freeze. To serve, garnish with chocolate curls.

TODAY'S COOKING

FROZEN LEMON PIE - MAKES 1 TRAY

Ingredients

1. 3 eggs, separated
2. 1/2 cup sugar
3. 1/8 tsp. salt
4. 1/4 cup lemon juice
5. 1/2 tsp. lemon zest
6. 1 cup cream, whipped
7. 3/4 cup crushed vanilla wafers

Preparation

1. Beat the yolks; add items 2 & 3 and beat. Stir in items 4 & 5 and cook in a double boiler over hot (not boiling) water until it coats a spoon. Refrigerate.
2. Beat the whites until stiff. Fold in the whipped cream and the chilled cooked mixture.
3. Sprinkle half the crushed wafer on a freezing tray; pour on the lemon mixture and top with the remaining crushed wafers. Freeze and slice to serve.

LEMONADE PIE - SERVES 8

Ingredients

1. 1 can (5 oz.) evaporated milk
2. 1 pkg. (3.4 oz.) instant lemon pudding mix
-
3. 2 pkgs. (8 oz. ea.) cream cheese, softened
4. 3/4 cup thawed lemonade concentrate
5. 1 graham cracker crust (9")

Preparations

1. In a large bowl, combine milk and pudding mix; beat on low speed for 2 minutes (mixture will be thick).

TODAY'S COOKING

2. In another large bowl, beat cream cheese until light and fluffy, about 3 minutes. Gradually beat in the lemonade concentrate. Gradually beat in pudding mixture. Pour into the crust. Cover and refrigerate for at least 4 hours or until set.

EASY FROZEN ORANGE PIE - SERVES 8

Ingredients

1. 1 pkg. (8 oz.) fat-free cream cheese
2. 1 can (6 oz.) frozen orange juice concentrate, thawed
3. 1 carton (8 oz.) frozen reduced-fat whipped topping, thawed
4. 1 graham cracker crust (9")
5. 1 can (11 oz.) mandarin oranges, drained

Preparations

1. In a large bowl, beat cream cheese and orange juice concentrate until smooth. Fold in whipped topping; pour into crust. Cover and freeze for 4 hours or until firm.
2. Remove from the freezer about 10 minutes before cutting. Garnish with oranges.

MERINGUES - SERVES 4

Ingredients

1. 2 egg whites
2. 3 drops vinegar
3. 1/2 tsp. water
4. Pinch of salt
5. 1/2 cup fine granulated sugar
6. 1/2 tsp. vanilla extract

Preparation

1. Preheat the oven @ 250° F (120° C).
2. Beat the whites until stiff. Add items 2, 3 & 4 and beat a little more to combine. Gradually add the last 2 items and beat until stiff, but not dry.

TODAY'S COOKING

3. Drop by the spoonful onto a greased cookie sheet and bake for 1 hour. Slowly cool with the oven door partially open. Store in an airtight container. Serve filled with ice cream and favorite dessert sauces.

BLACK BEAN BROWNIES - MAKES 8" SQUARE

Ingredients

1. 1 cup (15 oz.) black beans, rinsed and drained
2. 1/2 cup semisweet chocolate chips, divided
3. 3 Tbs. canola oil
4. 3 large eggs
5. 2/3 cup packed brown sugar
6. 1/2 cup baking cocoa
7. 1 tsp. vanilla extract
8. 1/2 tsp. baking powder
9. 1/8 tsp. salt

Preparation

1. Preheat the oven @ 350°F (180°C).
2. Combine the beans and 1/4 cup of the chips in a food processor. Pulse until blended. Add items 3 through 9 and process until smooth.
3. Line a 8" square baking pan with parchment paper. Pour in the mixture and top with the remaining chips. Bake for 20 to 25 minutes until a toothpick inserted into the center comes out clean. Cool on a wire rack and cut into squares.

STRAWBERRY PIE - SERVES 8

Ingredients

1. 1 can (8 oz.) unsweetened crushed pineapple
2. 1 package (8 oz.) sugar-free cook-and-serve vanilla pudding mix
3. 1 package (3 oz.) sugar-free strawberry gelatin
4. 3 cups sliced fresh strawberries
5. 1 graham cracker crust (9")

TODAY'S COOKING

6. 1/2 cup whipped topping

Preparations

1. Drain pineapple, reserving the juice. Set pineapple aside.
2. Add enough water to the juice to measure 1-1/2 cups; transfer to a saucepan. Whisk in the pudding mix and gelatin until combined. Bring to a boil; cook and stir for 1 to 2 minutes or until thickened. Stir in pineapple. Remove from the heat; cool for 10 minutes.
3. Add the strawberries and toss gently to coat. Pour into the crust. Refrigerate until set, at least 3 hours. Garnish each piece with whipped topping.

BLUEBERRY PIE - SERVES 8

Ingredients

1. 3/4 cup sugar
2. 3 Tbs. cornstarch
3. 1/8 tsp. salt
4. 1/4 cup water
5. 4 cups fresh blueberries, divided
6. 1 graham cracker crust (9")
7. Whipped cream

Preparations

1. In a large saucepan, combine sugar, cornstarch and salt. Gradually add water, stirring until smooth. Stir in 2 cups of blueberries. Bring to a boil; cook and stir until thickened, 1 to 2 minutes. Remove from heat and cool to room temperature.
2. Gently stir remaining blueberries into the blueberry mixture. Spoon into the crust. and refrigerate, covered, 1 to 2 hours. Serve with whipped cream.

TODAY'S COOKING

NO BAKE APPLE PIE - SERVES 8

Ingredients

1. 1 pkg. (0.3 oz.) sugar-free lemon gelatin
2. 1/2 tsp. ground cinnamon
3. 1/4 tsp. ground nutmeg
4. 1-1/2 cups water*
5. 5 medium tart apples, peeled and sliced
-
6. 1 pkg. (0.8 oz.) sugar-free cook-and-serve vanilla pudding mix
7. 1/4 cup water*
-
8. 1/2 cup chopped nuts
9. 1 graham cracker crust (9")
10. Whipped topping, optional

Preparations

1. In a large saucepan, mix items 1 through 4. Add the apples and bring to a boil. Reduce heat; simmer, covered, until apples are tender, about 5 minutes.
2. In a bowl, mix pudding mix and remaining water; stir into apple mixture. Cook, stirring occasionally, until thickened, about 1 minute,. Remove from heat; stir in the nuts. and place into the crust. Refrigerate at least 2 hours before serving. Serve with whipped topping.

BUTTERSCOTCH PUDDING - SERVES 6

Ingredients

1. 1/2 cup sugar
2. 1/2 cup packed dark brown sugar
3. 3 Tbs. cornstarch
4. 1/4 tsp. salt
5. 1/8 tsp. ground nutmeg
-
6. 3 cups milk
7. 3 large egg yolks

TODAY'S COOKING

8. 2 Tbs. butter, cubed
9. 2 tsp. vanilla extract
10. Whipped cream, optional

Preparations

1. In a large heavy saucepan, combine the first 5 items. Stir in milk until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat to low; cook, stirring 2 minutes longer. Remove from the heat.
2. Stir a small amount of hot mixture into the egg yolks; return all to the pan. Bring to a gentle boil, stirring constantly; cook 2 minutes or until mixture is thickened and coats the back of a spoon. Remove from the heat. Stir in butter and vanilla. Cool for 15 minutes, stirring occasionally. Place into 6 dessert dishes. Cover and refrigerate until chilled. Garnish with whipped cream if desired.

TODAY'S COOKING

Cheesecakes

Tips for baking Cheesecake

1. Add the eggs at the end and beat until just combined. Any more and you'll over beat them.
2. Place the oven rack one notch down from the middle.
3. Grease the springform pan unless the recipe calls for an ungreased pan.
4. Even if the recipe does not specify using a water bath, it is recommended you use one anyway. Use heavy foil and wrap the outside of the springform pan. Place it in a large, high sided pan and fill with very hot water.
5. Don't over bake the cheesecake. If it's baked until the center is set, it's over baked. To check if your cake is done, tap the side of the springform pan with a wooden spoon. If it wobbles slightly and moves as one, it's done baking. If the cake ripples, it's not done.
6. Let the cheesecake cool at least ten minutes, before you run a dull knife around the edge of the pan. Better yet, refrigerate for 4 or more hours before removing the sides of the pan. To slice, dip a sharp, long, thin knife in hot water; wipe with a paper towel and slice. Repeat for each cut.

NO BAKE CHEESECAKE - SERVES 12

Ingredients - Crust Ingredients - Toppings

1. 1-1/2 cups graham cracker crumbs
2. 1/3 cup packed brown sugar
3. 1/2 tsp. ground cinnamon
4. 1/2 cup butter, melted

Ingredients - Filling

5. 2 pkg. (8 oz. ea.) cream cheese, softened
6. 1/3 cup sugar
7. 2 tsp. lemon juice
8. 2 cups heavy whipping cream
-
9. 2 cups sliced fresh strawberries
10. 1 cup fresh blueberries

TODAY'S COOKING

11. 1 cup fresh raspberries
12. 2 Tbs. sugar

Preparations

1. In a small bowl, mix items 1, 2 & 3 and then stir in the butter. Press onto bottom and 1 in. up sides of an ungreased 9-in. springform pan. Refrigerate 30 minutes.
2. In a large bowl, beat items 5, 6 & 7 until smooth. Gradually add the cream; beat until stiff peaks form. Add to the springform and refrigerate, covered, overnight.
3. In a bowl, gently toss berries with sugar. Let stand 15-30 minutes or until juices are released from berries.
4. With a knife, loosen sides of cheesecake from pan; remove rim. Serve cheesecake with topping.

NO BAKE BLUEBERRY CHEESECAKE - SERVES 8

Ingredients - Crust

1. 3/4 cup crushed vanilla wafers (about 22 wafers)
2. 2 Tbs. butter, melted
- 3.

Ingredients - Filling

4. 1-1/4 tsp. unflavored gelatin
5. 2 Tbs. cold water
-
6. 1 pkg. (8 oz.) cream cheese, softened
7. 1-1/2 tsp. lemon juice
8. 1/2 tsp. grated lemon zest
9. 1 cup marshmallow creme
10. 1-1/2 cups whipped topping
11. 1 cup fresh or frozen blueberries

Preparations

In a small bowl, combine the first 2 items and press onto the bottom of 6" springform pan coated with cooking spray; set aside.

In a small saucepan, sprinkle the gelatin over cold water; let stand for 1 minute. Place over low heat, stirring until gelatin is completely dissolved; let cool.

TODAY'S COOKING

Place cream cheese in a small bowl; gradually beat in gelatin mixture until smooth. Add lemon juice and zest. Beat in marshmallow creme. Fold in whipped topping. Puree blueberries in a food processor; fold into cream cheese mixture. Spoon over crust. Cover and refrigerate overnight. Remove sides of the pan and serve.

NO BAKE BERRY CHEESECAKE - SERVES 12

Ingredients - Crust

1. 1-1/2 cups graham cracker crumbs
2. 1/3 cup packed brown sugar
3. 1/2 tsp. ground cinnamon
4. 1/2 cup butter, melted

Ingredients - Filling

5. 2 pkg. (8 oz. ea.) cream cheese, softened
6. 1/3 cup sugar
7. 2 tsp. lemon juice
8. 2 cups heavy whipping cream
-
9. 2 cups sliced fresh strawberries
10. 1 cup fresh blueberries
11. 1 cup fresh raspberries
12. 2 Tbs. sugar

Preparations

1. In a small bowl, mix items 1, 2 & 3 and stir in the butter. Press onto bottom and 1 in. up sides of an ungreased 9-in. springform pan. Refrigerate 30 minutes.
2. In a large bowl, beat items 5, 6 & 7 until smooth. Gradually add cream and beat until stiff peaks form. Add to the pan. Refrigerate, covered, overnight.
3. In a bowl, gently toss berries with sugar. Let stand 15 to 30 minutes or until juices are released from berries.
4. With a knife, loosen sides of cheesecake from pan; remove rim. Serve cheesecake with topping.

TODAY'S COOKING

BLUEBERRY SWIRL CHEESECAKE - SERVES 12

Ingredients - Topping

1. 1-1/2 cups fresh blueberries
2. 1/4 cup sugar
3. 1 Tbs. lemon juice
-
4. 2 tsp. cornstarch
5. 1 Tbs. cold water

Ingredients - Crust

6. 1 cup graham cracker crumbs (about 16 squares)
7. 2 Tbs. sugar
8. 2 Tbs. butter, melted

Ingredients - Filling

9. 3 pkg. (8 oz. ea.) cream cheese, softened
10. 1 cup sugar
11. 1 cup sour cream
12. 2 Tbs. all-purpose flour
13. 2 tsp. vanilla extract
14. 4 large eggs, lightly beaten, room temperature

Preparations

1. Preheat oven to 350° F (180° C). In a small saucepan, combine the first 3 items. Cook and stir over medium heat for 5 minutes or until the berries are softened. Combine cornstarch and water until smooth; stir into the blueberry mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; cool to room temperature. Transfer to a blender; cover and process until smooth. Set aside.
2. For crust, in a small bowl, combine items 6, 7 & 8 and stir in the butter. Press onto the bottom of a greased 9-in. springform pan. Place pan on a baking sheet. Bake at 350° for 10 minutes. Cool on a wire rack.
3. In a large bowl, beat items 9 & 10 until smooth. Beat in items 11, 12 & 13. Add the eggs and beat on low speed just until combined. Pour filling over crust. Drizzle with 3 tablespoons blueberry mixture; cut through batter with a knife to swirl.

TODAY'S COOKING

4. Return pan to baking sheet. Bake for 40-45 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Serve with remaining blueberry sauce.

CHEESECAKE WITH ALMONDS - SERVES 14 TO 16

Ingredients - Crust

1. 1-1/4 cups crushed vanilla wafers (about 40 wafers)
2. 3/4 cup finely chopped almonds
3. 1/4 cup sugar
4. 1/3 cup butter, melted

Ingredients - Filling

5. 4 pkg. (8 oz. ea.) cream cheese, softened
6. 1-1/4 cups sugar
7. 4 large eggs, room temperature, lightly beaten
8. 1-1/2 tsp. almond extract
9. 1 tsp. vanilla extract

Ingredients - Topping

10. 2 cups sour cream
11. 1/4 cup sugar
12. 1 sp. vanilla extract
13. 1/8 cup toasted sliced almonds

Preparations

1. In a bowl, combine the first 3 items and stir in the butter, mixing well. Press into the bottom of a greased 10-in. springform pan; set aside.
2. In a large bowl, beat items 5 & 6 until smooth. Add eggs; beat on low speed just until combined. Stir in items 8 & 9. Pour into crust. Place on a baking sheet.
3. Bake @ 350° F (180° C) for 50-55 minutes or until center is almost set. Remove from the oven; let stand for 5 minutes (leave oven on). Combine items 10, 11 & 12. Carefully spread over filling. Bake 5 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen. When completely cool, refrigerate overnight.
4. Just before serving, sprinkle with almonds and remove sides of pan.

TODAY'S COOKING

RICOTTA & YOGURT CHEESECAKE - SERVES 14 TO 16

Ingredients

1. 2 pkg. (8 ounces each) reduced-fat cream cheese
2. 2 cups reduced-fat ricotta cheese
3. 1-1/2 cups sugar
-
4. 2 cups vanilla yogurt
5. 1/2 cup butter, melted
6. 1/4 cup cornstarch
7. 3 Tbs. all-purpose flour
8. 2 Tbs. lemon juice
9. 1 tsp. vanilla extract
-
10. 4 large eggs, room temperature, lightly beaten
11. Fresh sliced strawberries

Preparations

1. Preheat oven @ 325° F (170° C). In a large bowl, beat items 1, 2 & 3 until smooth. Beat in items 4 through 9. Add eggs; beat on low speed until blended. Pour into a greased 9-in. springform pan wrapped with foil. Place pan in a water bath on a baking sheet. Bake until center is almost set, 80-85 minutes. Cool on a wire rack 10 minutes. Loosen sides from pan with a dull knife. When completely cooled, cover and refrigerate overnight. Remove rim from pan and top with the strawberries.

VANILLA CHEESECAKE - SERVES 12

Ingredients - Crust

1. 2 cups graham cracker crumbs
2. 1/2 cup butter, melted
3. 1/4 cup sugar

Ingredients - Filling

4. 4 pkg. (8 oz. ea.) cream cheese, softened

TODAY'S COOKING

5. 1-1/2 cups sugar
6. 3 Tbs. vanilla extract
7. 1/8 tsp. salt
8. 4 large eggs, room temperature, lightly beaten

Preparations

1. Preheat oven @ 325° F (170° C). Mix the first 3 items and press onto bottom and 1" up the sides of a greased 9-in. springform pan.
2. In a large bowl, beat items 4 & 5 until smooth. Beat in items 6 & 7. Add the eggs and beat on low speed just until blended. Pour into crust. Place on a baking sheet.
3. Bake until center is almost set, 55-60 minutes. Cool on a wire rack 10 minutes. Loosen sides from pan with a knife. Cover when completely cooled and refrigerate overnight.

CHEESECAKE *LIGHT* - SERVES 14

Ingredients - Crust

1. 3/4 cup graham cracker crumbs
2. 2 Tbs. sugar
3. 3 tsp. ground cinnamon
4. 2 Tbs. butter, melted

Ingredients - Filling

5. 5 pkg. (8 oz. ea.) cream cheese, softened
6. 1-2/3 cups sugar
7. 1/8 tsp. salt
-
8. 1/4 cup lemon juice
9. 1-1/2 tsp. vanilla extract
-
10. 5 large eggs, room temperature, lightly beaten

Preparations

1. Preheat oven @ 325° F (170° C). Place a greased 10-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Wrap foil securely around pan.

TODAY'S COOKING

2. In a small bowl, mix items 1, 2 & 3; stir in the butter. Press onto bottom of the prepared pan and refrigerate.
3. In a large bowl, beat items 5, 6 & 7 until smooth. Beat in items 8 & 9. Add the eggs; beat on low speed just until blended. Pour over crust. Place springform pan in a larger baking pan; add 1 in. of hot water to larger pan.
4. Bake 70-80 minutes or until center is just set and top appears dull. Remove springform pan from water bath. Cool cheesecake on a wire rack 10 minutes. Loosen sides from pan with a dull knife and remove foil. When completely cooled, cover and refrigerate overnight. Remove rim from pan.

SIMPLE CHEESECAKE - SERVES 12

Ingredients - Crust

1. 2 cups graham cracker crumbs
2. 1/4 cup sugar
3. 1/4 tsp. ground cinnamon
4. 1/2 cup unsalted butter, melted

Ingredients - Filling

5. 3 packages (8 ounces each) cream cheese, softened
6. 1 cup sugar
7. 1/2 cup unsalted butter, melted
8. 3 Tbs. vanilla extract
9. 3 large eggs, room temperature, lightly beaten

Ingredients - Topping

10. 1/2 cup sour cream
11. 2 Tbs. sugar
12. 1 Tbs. vanilla extract

Preparations

1. Preheat oven @ 325° F (170° C). In a small bowl, mix the first 3 items; stir in the butter. Press onto bottom and 1 in. up sides of a greased 9-in. springform pan. Place on a baking sheet. Bake 10 minutes. Cool on a wire rack.
2. In a large bowl, beat items 5 & 6 until smooth. Beat in items 7 & 8. Add the eggs and beat on low speed just until blended. Pour into crust. Return pan to baking sheet.

TODAY'S COOKING

3. Bake until center is almost set, 45-50 minutes. Let stand 5 minutes on a wire rack. In a small bowl, mix the last 3 items and spread over top of cheesecake. Bake 5 minutes longer. Cool on a wire rack 10 minutes. Loosen sides from pan with a dull knife. When completely cooled, cover and refrigerate overnight. Remove rim from pan.

ELKE'S GERMAN CHEESE CAKE - SERVES AS MANY THAT CAN GRAB A PIECE

Ingredients - bottom crust batter

1. 2 eggs
2. 1 stick butter
3. 1 cup flour
4. 1/2 cup sugar
5. 1/4 tsp. baking powder
6. Lemon juice to taste (a good dash)
7. Vanilla extract (dash)
8. Graham cracker crumbs

Ingredients - cheese mixture

1. 24 oz. softened cream cheese
2. 4 oz. sour cream
3. 4 eggs
4. 3/4 cup sugar
5. Lemon juice and vanilla extract (good dash each)
6. Almond slices for garnish

Ingredients - fruit

1. 1 can pitted sweet or sour cherries or 2 small cans of mandarin orange slices or peaches or apricots or blueberries or a combination.

Preparation

1. Spray or butter a spring form pan and coat the bottom and sides with graham cracker crumbs. Pour the batter into the pan and spread it out evenly.
2. Drain the fruit and distribute it evenly over the batter.

TODAY'S COOKING

3. Use an electric mixer to completely combine the ingredients for the cheese mixture. Pour on top of the fruit and bake at 375°F (190°C) for approximately 1 hour. Do not open the oven door during baking.
4. Let cool 10 to 15 minutes and then remove the rim. Let the cake cool completely before removing the cake from the bottom of the pan.

NEW YORK CHEESE CAKE - SERVES 12

Ingredients

1. 2 cups graham cracker crumbs (8 crackers, broken and processed to fine crumbs in a food processor).
2. 1 Tbs. granulated sugar
3. 5 Tbs. butter, melted
4. 1 Tbs. butter, melted to grease pan
5. 2-1/2 lbs. cream cheese, room temperature, cut into 1" chunks
6. 1/8 tsp. salt
7. 1-1/2 cups sugar
8. 1/3 cup sour cream
9. 2 tsp. lemon juice
10. 2 tsp. vanilla
11. 2 large egg yolks
12. 6 large eggs

Preparation

1. Heat oven @ 325°F (170°C) and place rack in lower-middle position.
2. Combine the first 2 ingredients; add the butter and toss until evenly moistened.
3. Brush a 9" spring-form pan bottom with some of the remaining butter and press the crumbs onto the pan bottom. Bake 13 minutes and cool on a wire rack.
4. Set oven @ 500°F (260°C). In a mixer with paddle attachment, process the cream cheese at medium-low speed for 1 minute. Scrape paddle and bowl with spatula; add salt and half of sugar and process 1 minute. Scrape down. Add ingredients 8, 9 & 10 and process at low for 1 minute. Scrape down. Add yolks and process 1 minute at medium-low for 1 minute. Scrape down. Add eggs two at a time, processing until combined and scraping down between additions. Total time about 1 minute.
5. Brush the sides of the cooled spring-form pan with remaining butter. Place the pan on a rimmed baking sheet and pour the filling into the pan. Bake 10 minutes and reduce heat to 200°F (93°C).

TODAY'S COOKING

Bake 1-1/2 hours or until instant-read thermometer inserted into the middle of the cake reads 150°F.

6. Remove pan to wire rack; cool 5 minutes and then run a knife between the side of the pan and cake. Cool another 2-1/2 to 3 hours. Wrap tightly in plastic wrap and refrigerate 3 hours to 4 days.
7. To serve, remove spring-form side; use a large spatula between the crust and bottom of the pan to slide the cake onto a serving plate. Let sit at room temperature for 1/2 hour before cutting.

CREAMY CHEESE CAKE - SERVES 8

Ingredients

1. 1-1/4 cups graham cracker crumbs
2. 1/4 cup granulated sugar*
3. 1/3 cup melted butter
-
4. 2 pkg. (8 oz. ea.) cream cheese, softened, cut into 1" chunks
5. 2 large egg @ room temperature
6. Dash salt
7. 1/3 cup sugar*
8. 1 tsp. vanilla^
-
9. 1 cup sour cream
10. 1/3 cup sugar*
11. 1 tsp. vanilla^

Preparation

1. Heat oven @ 350°F (180°C) and place rack in middle position.
2. Combine the first 3 items; pat into the bottom and 1" up the side of an 8" springform pan.
3. Beat items 4 & 5 at medium speed for 1 minute. Beat in items 6, 7 & 8 and continue beating for 1 minute more or until well blended. Pour into the springform pan and place on a baking sheet. Bake 35 minutes and cool on a wire rack for 10 minutes.
4. Combine the last 3 items and spread over the cake. Bake 10 minutes more and cool on a wire rack until completely cooled. Refrigerate at least 3 hours.

TODAY'S COOKING

EASY JAM SWIRLED CHEESECAKE - SERVES 8

Ingredients

1. 1 pkg. (8oz.) cream cheese, softened
2. 1/2 cup sugar
3. 2 eggs, lightly beaten
4. 1 graham cracker crust (9 in.)
5. 1 can (21 oz.) raspberry pie filling, divided (any fruit pie filling will do)

Preparations

1. Preheat oven @ 350° F (180° C).
2. In a large bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until blended. Pour into crust. Drop 1/2 cup pie filling by tablespoonfuls over batter. Cut through batter with a knife to swirl.
3. Bake 35 to 45 minutes or until filling is set. Transfer remaining raspberry filling to a covered container; refrigerate until serving.
4. Cool pie 1 hour on a wire rack. Refrigerate at least 2 hours, covering after completely cooled. Serve with reserved filling.

PUMPKIN & WALNUT CHEESECAKE - SERVES 12

Ingredients - crust

1. 2 cups graham cracker crumbs
2. 1/4 cup sugar
3. 6 Tbs. butter, melted

Ingredients - filling

1. 3 pkgs. (8 oz. ea.) cream cheese, softened
2. 3/4 cup sugar
3. 3/4 cup packed dark brown sugar
4. 1 can (15 oz.) solid-pack pumpkin
5. 1/4 cup heavy whipping cream
6. 1 tsp. ea. ground cinnamon & cloves

TODAY'S COOKING

7. 5 large eggs, lightly beaten

Ingredients - topping

1. 6 Tbs. butter, softened
2. 1 cup packed dark brown sugar
3. 1 cup chopped walnuts

Preparation

1. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18" square). Securely wrap foil around pan.
2. In a small bowl, combine the crust items. Press onto the bottom and 1" up the sides of the springform pan.
3. In a large bowl, beat filling items 1, 2 & 3 until smooth. Beat in filling items 4, 5 & 6 until blended. Add the eggs and beat on low speed just until combined. Pour over the crust. Place the springform pan in a large baking pan and add 1" of hot water to larger pan.
4. Preheat the oven @ 325° F (170° C) and bake for 1 hour.
5. In a small bowl, combine topping items and sprinkle over hot cheesecake. Bake 45 minutes longer or until center is just set. Place the springform pan on a wire rack for 10 minutes.

TODAY'S COOKING

Cookies

NEIMAN-MARCUS COOKIES - MAKES 100+

Ingredients

1. 5 cups oatmeal
-
2. 2 cups butter
3. 2 cups white sugar
4. 2 cups brown sugar
-
5. 4 eggs
6. 2 tsp. vanilla
7. 4 cups flour
8. 2 tsp. baking powder
9. 2 tsp. baking soda
-
10. 1 tsp. salt
11. 24 oz. chocolate chips
12. 1 (8 oz.) Hershey Bar, grated
13. 3 cups chopped nuts - your choice

Preparations

1. Blend oatmeal to a fine powder. Cream items 2, 3 & 4. Add items 5 & 6; then mix in items 7, 8 & 9. Add the remaining items; mix well.
2. Roll into balls and place on a cookie sheet 2 inches apart. Bake @375°F (190°C) for 10 minutes. Recipe can be halved.

CHINESE CHEWS - MAKES ABOUT 30

Ingredients

1. 2 cups plus 2 Tbs. flour

TODAY'S COOKING

2. 1/2 lbs. butter
3. 1 cup brown sugar
4. 1 1/2 cups brown sugar
5. 2 eggs
6. 2 tsp. baking soda
7. 1/2 tsp. baking powder
8. 1/4 tsp. salt
9. 1 tsp. vanilla
10. 1 cup chopped nuts - your choice

Preparation

1. Cut the butter into the flour and the 1 cup of sugar. Spread on a 8" x 16" cookie sheet and bake 10 minutes @300°F (150°C). Remove from oven. Meanwhile beat together items 4 through 9. Mix in the nuts and spread on top of crust. Bake until golden (30 to 40 mins.) Cut into fingers.

RASPBERRY BARS - SERVES 9

Ingredients

1. 1/2 cup butter (1 stick), softened
2. 1/2 cup brown sugar
-
3. 1 cup flour
4. 1/4 tsp. ea. baking soda, salt & cinnamon
-
5. 1-1/4 cups oats (use either quick-cooking or old-fashioned)
6. 3/4 cup raspberry jam

Preparations

1. Preheat the oven @ 400° F (200° C.)
2. In a mixing bowl, cream together the butter and sugar. In a separate bowl, mix together items 3 & 4.
3. Gradually add to the creamed mixture until well blended. Stir in the oats. It will be a dry and crumbly dough. Take half of the mixture and press it into a greased 8" square pan.
4. Warm the jam in a pan over low heat. Spread the jam evenly over the crust. Top with the remaining dough mixture.

TODAY'S COOKING

5. Bake for about 30 minutes, until nice and brown. Cool, and then cut into bars

GUILT FREE BROWNIES - MAKES 16

Ingredients

1. 3 large egg whites
2. 3/4 cup low fat cottage cheese
3. 1 tsp. vanilla extract
-
4. 3 oz. unsweetened chocolate, melted and cooled
-
5. 1 cup sugar
6. 3/4 cup AP flour
7. 1/2 tsp. baking powder
8. 1/4 tsp. salt
9. 2 tsp. confectioners' sugar

Preparations

Preheat the oven @ 350° F (180° C).

Place the first 3 items in a blender and process until smooth. Add the chocolate and process just until blended, 15-20 seconds.

Combine items 5 through 8 and add to the cottage cheese mixture. Pulse until just moistened.

Spread in an 8-in. square baking pan coated with cooking spray. Bake until a toothpick inserted in the center comes out clean, 20-25 minutes (do not over bake). Cool on a wire rack. Dust with confectioners' sugar and cut into squares.

LEMON BARS - MAKES ABOUT 24

Ingredients - crust

1. 1-1/2 cups flour
2. 2/3 cup powdered sugar
3. 3 Tbs. lemon zest
4. 3/4 cup cold butter

TODAY'S COOKING

Ingredients - topping

1. 3 eggs
2. 1-1/2 cups sugar
3. 4 Tbs. flour
4. Juice of 2 large lemons
5. 1-1/2 tsp. lemon extract
6. 1/3 cup powdered sugar

Preparation

1. Preheat oven @ 325°F (170°C).
2. Combine the first three crust ingredients. With a pastry blender or 2 forks cut in the butter until crumbly. Press into a lightly greased 9x13 baking dish. Bake 20 minutes.
3. Beat the eggs and add ingredients 2 through 5. Mix well. Pour into baked crust and return to oven. Increase oven to 350 and bake 15 minutes.
4. Cool completely; cut into squares and sprinkle with powdered sugar.

LEMON LIME COOKIES - MAKES 24 COOKIES

Ingredients

1. 1 cup sugar
2. 2/3 cup shortening
3. 1 Tbs. lemon zest
4. 2 Tbs. lemon juice
5. 2 tsp. lime zest
6. 1 Tbs. lime juice
7. 1 egg
8. 1-3/4 cup AP flour
9. 1/2 tsp. each baking powder, baking soda & salt

Preparation

1. Preheat the oven @375° F (190° C).
2. Mix items 1 through 7 until light and fluffy. Stir in remaining ingredients and blend well.
3. Drop the dough by rounded tablespoons on to an un-greased cookie sheet, spaced 2" apart. Bake for 11 to 13 minutes or until the cookies are golden.

TODAY'S COOKING

CHOCOLATE ALMOND BARS - MAKES 32

Ingredients

1. 1/3 cup butter
2. 3 cups granola
3. 6 oz. semi-sweet chocolate
4. 1/2 cup ea. flaked coconut & slivered almonds
5. 1 can (14 oz.) condensed milk

Preparation

1. Preheat the oven @ 325° F (170° C).
2. Melt the butter in a 13"x 9"x 2" pan. Sprinkle on the granola and bake 15 minutes. Sprinkle on items 3 and 4. Pour on the milk and bake approximately 20 minutes. While warm, run a knife around the edges to loosen the sides. When cool, cut into bars.

ALMOND SANDIES - MAKES ABOUT 4 DZ.

Ingredients

1. 1 cup softened butter
2. 1 cup granulated sugar
3. 1 tsp. almond extract
-
4. 1-3/4 cup AP flour
5. 1/2 tsp. baking soda
6. 1/4 tsp. ea. baking powder & salt
7. 1/2 cup slivered almonds

Preparation

1. Preheat the oven @ 350° F (180° C).
2. Cream the first 2 items until fluffy and beat in the extract.
3. In a separate bowl, blend together items 4, 5 & 6 and gradually blend into the creamed mix. Stir in the almond.
4. Onto ungreased baking sheets, drop the dough by the level tablespoon 2" apart. Bake about 23 minutes or until slightly brown. Cool 5 minutes and move to wire racks.

TODAY'S COOKING

JELLO CRUMBLES - MAKES 5 DZ.

Ingredients

1. 4 cups flour
2. 1 tsp. baking powder
3. 1-1/2 cups butter
4. 1 cup sugar
5. 1 pkg. (3 oz.) Jello
6. 1 egg
7. 1 tsp. vanilla extract

Preparation

1. Preheat the oven @ 400° F (200° C).
2. Sift together the first 2 items. Combine items 3, 4 & 5 and cream well. Add the last 2 items and beat well. Gradually add the flour and mix until smooth. Use a cookie press to drop the dough onto an ungreased cookie sheet and bake 13 to 14 minutes.

MOCHA CHOCOLATE CHIP - MAKES 7 DOZEN

Ingredients

1. 1-1/2 cups chocolate chips
2. 1/2 cup butter (1 stick)
3. 4 oz. unsweetened chocolate
4. 1/2 cup flour
5. 1/2 tsp. baking powder
6. 1/2 tsp. salt
7. 2 tsp. vanilla
8. 4 eggs at room temperature
9. 1-1/2 cups sugar
10. 1-1/2 Tbs. instant coffee
11. 1-1/2 cups chocolate chips

Preparation

1. Melt together items 1 through 3 until smooth and remove from heat.

TODAY'S COOKING

2. Preheat oven @ 350°F (180°C) and line baking sheets with wax paper.
3. Combine items 4 through 6.
4. Beat items 7 through 10 on high for 2 minutes. Stir in the melted chocolate. Stir in the flour mixture and remaining chocolate chips.
5. Drop by the tablespoon onto the cookie sheets and bake about 8 minutes.

MOCHA TRUFFLE COOKIES - MAKES 30

Ingredients

1. 1/2 cup semi-sweet chocolate pieces*
2. 1/2 cup butter (1 stick)
3. 1 Tbs. instant coffee crystals
-
4. 3/4 cup sugar
5. 3/4 cup firmly packed brown sugar
6. 2 eggs at room temperature
7. 2 tsp. vanilla extract
-
8. 1/3 cup unsweetened cocoa powder
9. 2 cups flour
10. 1/2 tsp. baking powder
11. 1/4 tsp. salt
-
12. 1 cup semi-sweet chocolate pieces*

Preparation

1. Preheat oven @ 350°F (180°C).
2. Melt the first 2 items and stir in the coffee crystals. Cool.
3. Stir in items 4 through 7.
4. Combine and blend well items 8 through 11. Stir in the coffee mixture and the cup of semi-sweet chocolate pieces. Mix well and drop by rounded Tbs. onto a lightly greased cookie sheets. Bake 10 minutes and cool for 1 minute before removing the cookies.

TODAY'S COOKING

OATMEAL CHIP BARS - MAKES ABOUT 34

Ingredients

1. 2 sticks butter, room temperature
2. 1-1/4 cups brown sugar
3. 3/4 cup white sugar
4. 2 eggs
5. 1 tsp. vanilla extract
6. 2 cups flour
7. 2 tsp. baking powder
8. 1/2 tsp. salt
9. 2 cups quick cooking or regular oats
10. 3/4 cup chocolate chips
11. 1/2 cup butterscotch chips

Preparation

1. Preheat oven @ 375°F (190°C).
2. Cream together items 1 through 5.
3. In a separate bowl combine ingredients 6, 7 & 8. Gradually add to the egg mixture. Fold in remaining ingredients.
4. Spread in a greased 10x15 rimmed baking pan and press into place. Bake 20 minutes. Cut into bars while still warm and allow to cool.

Variation: Replace the chocolate and butterscotch chips with chopped dried cranberries and chopped nuts.

OATMEAL COOKIES - MAKES ABOUT 48

Ingredients

1. 3/4 cup butter, room temperature
2. 1 cup packed brown sugar
3. 1/2 cup granulated sugar
4. 1 tsp. baking powder
5. 1/4 tsp. ea. baking soda

TODAY'S COOKING

6. 2 cups flour
7. 1/2 tsp. salt
8. 1/2 tsp. ground cinnamon (optional)
9. 1/4 tsp. ground cloves (optional)
-
10. 2 eggs
11. 1 tsp. vanilla extract
12. 1-1/2 cups AP flour
13. 2 cups rolled oats
14. 1 cup dark and/or golden raisins
15. 1/2 cup chopped walnuts or pecans

Preparation

1. Preheat oven @ 375°F (190°C).
2. Use an electric mixer on medium to beat the butter for 30 seconds. Add items 2 through 9 and beat until well combined. Beat in the next 2 items and as much of the flour as possible with the mixer. Stir in any remaining flour by hand. Stir in the remaining items.
3. Drop the dough by rounded tsp. on an ungreased baking sheet about 2" apart and bake 8 to 10 minutes until the edges are golden. Cool slightly on the baking sheet and then move the cookies to a wire rack.

BANANA OATMEAL COOKIES - MAKES ABOUT 8 DZ.

Ingredients

1. 1-1/2 cups sifted flour
2. 1 tsp. baking soda
3. 1/4 tsp. nutmeg
4. 3/4 tsp. cinnamon
5. 1 tsp. salt
-
6. 3/4 cup shortening
7. 1 cup granulated sugar
8. 1 egg, beaten
9. 1 cup mashed banana
10. 1-3/4 cups quick rolled oats
11. 1/2 cup chopped nuts

TODAY'S COOKING

Preparation

1. Preheat oven @ 375°F (190°C).
2. Sift items 1 through 5 together.
3. Use an electric mixer to cream the shortening. Gradually add the sugar and beat until fluffy. Add the egg and mix thoroughly. Blend in the last 3 items and the flour mixture until well combined.
4. Drop the dough by rounded tsp. onto a greased baking sheet about 1-1/2" apart and bake 8 to 10 minutes until the edges are golden. Cool slightly on the baking sheet and then move the cookies to a wire rack.

NUT COOKIES

Ingredients

1. 2-1/4 cups sifted flour
2. 1 tsp. baking soda
3. 1/2 tsp. salt
4. 3/4 tsp. cinnamon
-
5. 1 cup shortening
6. 3/4 cup ea. granulated sugar & brown sugar
7. 2 eggs, beaten
8. 2 tsp vanilla extract
9. 1 cup mashed banana
10. 1-3/4 cups quick rolled oats
11. 1 cup chopped walnuts or pecans
12. 1 pkg. (12 oz.) semi-sweet chocolate chips

Preparation

1. Preheat oven @ 375°F (190°C).
2. Sift items 1 through 4 together.
3. Use an electric mixer to cream the shortening. Gradually add the sugars and beat until fluffy. Add the eggs and vanilla. Mix thoroughly. Blend in the last 4 items and the flour mixture until well combined.
4. Drop the dough by rounded tsp. onto a greased baking sheet about 1-1/2" apart and bake 8 to 10 minutes until the edges are golden. Cool slightly on the baking sheet and then move the cookies to a wire rack.

TODAY'S COOKING

GRANDMA'S PEANUT BUTTER COOKIES - MAKES 60

Ingredients

1. 1/2 cup (1 stick) butter, room temperature
2. 1/2 cup shortening
3. 1 cup sugar, and more for surfacing cookies
4. 1 cup brown sugar, firmly packed
5. 1 cup chunky peanut butter
6. 2 eggs
7. 1 tsp. vanilla
8. 1 Tbs. cocoa powder
9. 1/2 tsp. salt
10. 1-1/2 tsp. baking soda
11. 2 cups flour

Preparation

1. Preheat oven @ 350°F (180°C).
2. Cream together ingredients 1 through 4. Mix in ingredients 5, 6 & 7.
3. In a separate bowl, sift together the remaining ingredients and gradually add to the butter mixture. Beat until completely combined. Chill 1 to 2 hours.
4. Using 1 rounded tsp. for each cookie, form into balls and roll in additional sugar.
5. Place on a greased baking sheet and gently flatten with a fork. Bake for 8 to 10 minutes for soft and 12 minutes for crisper cookies

CHOCOLATE PEANUT BUTTER COOKIES - MAKES. 3 DZ.

Ingredients

1. 1/2 cup ea. softened butter & creamy peanut butter
2. 1/2 cup ea. granulated sugar & brown sugar
3. 1 large egg at room temperature
-
4. 1-1/4 cups AP flour
5. 3/4 tsp. baking soda
6. 1/2 tsp. ea. baking powder
7. 1/4 tsp. salt

TODAY'S COOKING

-
- 8. Milk chocolate kisses

Preparation

1. Preheat the oven @ 350° F (180° C).
2. Cream the first 2 items until fluffy and beat in the egg.
3. In a separate bowl, blend together items 4, 5, 6 & 7. Beat into the creamed mixture.
4. Onto ungreased baking sheets, drop the dough by the level tablespoon 2" apart.
5. Bake about 11 minutes or until slightly brown. Remove from the oven and quickly push a kiss onto each cookie. Let cool 2 minutes and then move to wire racks.

MRS. BROWN'S COOKIES - MAKES 3 DZ.

Ingredients

1. 1/2 cup shortening
2. 1/2 cup sugar
-
3. 1/2 cup dark corn syrup
4. 2 eggs, beaten
5. 1/2 tsp. salt
6. 1 tsp. vanilla extract
-
7. 1/4 to 1/2 tsp. ground cardamom
8. 1/2 tsp. cinnamon
9. 2-1/2 cups flour
10. 1/2 tsp. baking soda
11. 1/2 tsp. baking powder

Preparations

1. In a large bowl, cream together the first 2 items. Add items 3 through 6 and mix well.
2. In a separate bowl, sift together items 7 through 11. Gradually add to the creamed mixture and beat well. Cover and chill for at least 2 hours.
3. Preheat the oven @ 350° F (180° C).

TODAY'S COOKING

4. On a lightly floured surface, roll the dough out to 1/4" thickness. Cut with your favorite cookie cutters and bake on greased cookie sheets for 8 to 12 minutes, depending on the size of the cutouts

MOLASSES SUGAR COOKIES - MAKES 72

Ingredients

1. 1-1/2 cups shortening
2. 2/3 cup molasses
3. 2 cups sugar plus extra for rolling cookies
4. 2 eggs
-
5. 1/2 tsp. ground cloves
6. 2 tsp. cinnamon
7. 1 tsp. vanilla
8. 1 tsp. salt
9. 1 Tbs. + 1 tsp. baking soda
10. 4 cups flour

Preparation

1. Preheat oven @ 350°F (180°C).
2. Over low heat melt the shortening. Let cool and add the next 3 ingredients and beat well.
3. Add the remaining ingredients and mix well. Refrigerate 1-1/2 hours
4. Form the dough into 1" balls and roll in sugar. Place on cookie sheets (don't crowd) and bake 8 to 10 minutes. Let cool on racks.

CARIBBEAN BUTTER COOKIES - MAKES 3 DOZ.

Ingredients

1. 2 sticks unsalted butter, room temperature
2. 1/2 cup sugar
3. 1/2 tsp. vanilla
4. 1/4 tsp. salt

TODAY'S COOKING

5. 1-1/2 tsp. baking soda
6. 2 cups flour

Preparation

1. Preheat oven @ 350°F (180°C).
2. In a large bowl, cream together ingredients 1, 2 & 3 until light and fluffy.
3. Mix together items 4, 5 & 6. Sift 1/2 cup at a time over the butter mix, beating well after each addition.
4. Place the dough onto a large, ungreased baking sheet. Spread the dough into a 9" square about 2" thick. Bake on the middle rack for about 35 minutes or until the top is golden brown. Use a ruler and a sharp knife to immediately cut it into 1-1/2" squares. Transfer to wire racks and cool completely. Cookies will keep in an air tight container for 2 or 3 weeks.

FLOURLESS PEANUT BUTTER COOKIES - MAKES 2 DZ.

Ingredients

1. 1 large egg, room temperature, beaten
2. 1 cup sugar
3. 1 cup creamy peanut butter

Preparations

1. Preheat oven to 350°. In a large bowl, mix all ingredients. Roll level tablespoons of dough into balls. Place on an ungreased baking sheet; flatten with a fork.
Bake until crisp, 12-15 minutes. Remove to a wire rack to cool.

GRANDMA'S CRISP COOKIES - MAKES DEPENDS ON SHAPE

Ingredients

1. 1/2 cup shortening
2. 1/2 tsp. lemon flavoring
3. 1 cup molasses
4. 3-1/2 cups flour
5. 1 tsp. salt

TODAY'S COOKING

6. 1 tsp. cinnamon
7. 1/2 tsp. ground ginger
8. 1/2 tsp. baking soda

Preparation

1. Preheat oven @ 375°F (190°C).
2. In a large bowl, cream together ingredients 1, 2 & 3 until light.
3. Sift together items 4 through 8. Add to the creamed mixture; mix well until smooth.
4. Roll the dough out thin and cut into desired shapes. Bake on a butter cookie sheet for about 12 minutes.

LEMON NUT COOKIES - MAKES ABOUT 40

Ingredients

1. 2 sticks unsalted butter
2. 1-1/2 cups confectioners sugar, sifted and divided
3. 1/4 tsp. fine salt
4. Zest of 1 large or 2 small lemons
5. 1-1/2 tsp. vanilla
6. 1 drop yellow food coloring
7. 1-1/2 cups flour
8. 1 cup lightly toasted pecans, finely chopped

Preparation

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment.
2. In a large bowl, beat the butter until fluffy. Add 1/2 cup of the sugar and beat well.
3. Add items 3 through 6 and beat until creamy. Beat in the flour a little at a time until just mixed.
4. Stir in the nuts; place the dough in a plastic bag and chill for 45 minutes or freeze for 15 minutes.
5. Divide the chilled dough into 1/2" balls. Place on the baking sheet 1" apart and bake on the center rack for 10 to 12 minutes. Cool 2 or 3 minutes and place the cookies into the remaining sugar a few at a time. Coat well and place on a rack to cool completely. Coat again with sugar and store in an airtight container.

TODAY'S COOKING

NEW ENGLAND FRUIT COOKIES - MAKES 4 DOZ.

Ingredients

1. 1 cup butter
2. 1-1/2 cups sugar
3. 3 eggs, well beaten
4. 1-1/2 Tbs. water
5. 3-1/4 cups flour, sifted
6. 1/2 tsp. cinnamon
7. 1 tsp. baking soda
8. 1/2 cup ea. chopped raisins and currants
9. 1 cup chopped walnuts

Preparation

1. Preheat oven @ 350°F (180°C).
2. Cream the first 2 items together until light and fluffy. Add items 3 & 4 and beat well.
3. Sift items 5, 6 & 7 together and blend into the egg mixture. Add the remaining items and mix well.
4. Drop by the spoonful onto a greased cookie sheet and bake 15 minutes.

BUTTERSCOTCH CASHEW BARS - MAKES DEPENDS ON HOW IT'S CUT

Ingredients

1. 1 cup & 2 Tbs. butter, softened*
2. 3/4 cup brown sugar
3. 2-1/2 cups flour
4. 1-3/4 tsp. salt
-
5. 1 pkg. (10 oz.) butterscotch chips
6. 1 cup & 2 Tbs. light corn syrup
7. 3 Tbs. butter*
8. 2 tsp. water
9. 2-1/2 cups salted cashew halves

TODAY'S COOKING

Preparation

1. Preheat the oven @350° F (180° C).
2. Cream the butter and sugar.
3. Combine the flour and salt and mix into the butter/sugar just until combined. Press into a greased, 15"x 10"x 1" baking pan. Bake for 10 to 12 minutes or until lightly browned.
4. In a saucepan, combine items 5 through 8. Cook over medium heat until melted. Spread over the crust; sprinkle with the cashews and bake another 11 to 14 minutes until bubbly.

ULTIMATE THUMBPRINT COOKIES - MAKES 60

Ingredients

1. 1 cup butter, softened
2. 3/4 cup brown sugar firmly packed
-
3. 2 egg yolks
-
4. 2 oz. semi-sweet chocolate, melted & slightly cooled
5. 1-1/2 tsp. fine orange zest
6. 1 tsp. ea. cinnamon and vanilla extract
7. 1/4 tsp. salt
-
8. 2-1/4 cups flour
9. 2 egg whites
10. 1-1/2 to 2 cups finely chopped pecans

Preparation

1. Preheat the oven @350° F (180° C).
2. Use an electric beater and on medium speed, beat the first 2 items for 30 seconds. Add the yolks and beat well. Beat in items 4 through 7 and stir in the flour until completely blended.
3. In a small bowl, beat the whites until frothy.
4. Shape the dough into 1" balls and dip into the egg white and then roll in the pecans. Place 2" apart on a lightly grease baking sheet. Use your thumb to indent the cookies and bake about 12 minutes or until the edges are firm. Cool on a rack and fill the centers with fruit jam or jelly.

TODAY'S COOKING

COCONUT, CRANBERRY & CHOCOLATE COOKIES - MAKES 30

Ingredients

1. 1/4 cup butter, softened
-
2. 1/2 cup brown sugar firmly packed
3. 1/3 cup granulated sugar
4. 1 tsp. ground cinnamon
5. 1/2 tsp. baking soda
6. 1/8 tsp. salt
-
7. 1 egg
8. 1 tsp. vanilla extract
-
9. 3/4 cup AP flour
-
10. 3/4 cup rolled oats
11. 1/2 cup flaked coconut
12. 2 oz. dark chocolate, finely chopped
13. 1/4 cup finely chopped cranberries
14. 1/4 cups chopped, toasted walnuts or pecans

Preparation

1. Preheat the oven @350° F (180° C).
2. Use an electric beater on medium speed and beat the butter for 30 seconds. Add items 2 through 6 and beat well.
3. Beat in the flour until just combined. Stir in the remaining items.
4. On an ungreased baking sheet, drop the dough by rounded tsp. 2" apart and bake until the edges are set, about 10 minutes. Cool a minute and then move the cookies to a wire rack to cool completely.

TODAY'S COOKING

COCONUT MACAROONS - MAKES ABOUT 4 DZ.

Ingredients

1. 1 cup shredded sweetened coconut
2. 3-1/2 cups almond paste
3. 1 cup AP flour
4. 2/3 cup granulated sugar
5. 5 large eggs
6. 1/2 cup chopped walnuts
7. Candied cherries, halved

Preparation

1. Preheat the oven @ 350° F (180° C).
2. Use a blender to finely chop the coconut; set aside.
3. Beat the paste until crumbled. Slowly add in items 3, 4 and coconut and mix completely.
4. Beat in the eggs one at a time. Continue to beat until smooth. Mix in the nuts.
5. Use a large star tip on a pastry bag and pipe 1" cookies 2" apart on baking sheets lined with parchment paper. Add the cherries and bake 15 to 20 minutes or until golden. Cool 5 minutes and move to wire racks.

CHOCOLATE CHIP OAT COOKIES - MAKES 2 DZ.

Ingredients

1. 1/2 cup rolled oats (regular or quick)
2. 2-1/4 cups AP flour
3. 1-1/2 tsp. baking soda
4. 1/2 tsp. salt
5. 1/4 tsp. cinnamon
-
6. 1 cup (2 sticks) butter, softened
7. 3/4 cup firm packed brown sugar
8. 2 tsp. vanilla extract
9. 1 tsp. lemon juice
10. 2 eggs

TODAY'S COOKING

-
- 11. 3 cups chocolate chips
- 12. 1-1/2 cups chopped walnuts or pecans

Preparations

1. Preheat the oven @ 350° F (180° C). Place on 2 baking sheets.
2. Finely grind the oats in a blender or food processor. Combine with items 2 through 5. The oats can be used as is instead of ground, but only use the quick variety.
3. Use an electric mixer to cream items 6 through 9. Add the eggs and beat until fluffy.
4. Stir the flour mixture into the egg mixture and blend well. Mix in the chips and nuts. Use a scoop to form approximately 1/4 cup of dough for each cookie and place 2-1/2" apart on 2 baking sheets lined with parchment paper. Bake for 16 to 18 minutes or until lightly browned. Move the cookies to a wire rack to cool and store in a sealed container.

Variation: As a substitute for the chocolate chips, use raisins or chopped dates.

ZUCCHINI CHOCOLATE CHIP COOKIES - MAKES 8 DZ.

Ingredients

1. 1 cup butter, softened
2. 2 cups sugar
3. 2 large eggs, room temperature
-
4. 4 cups all-purpose flour
5. 2 tsp. baking soda
6. 2 tsp. ground cinnamon
7. 1 tsp. salt
8. 1 tsp. ea. ground nutmeg & ground cloves
-
9. 2 cups finely shredded zucchini
10. 1 cup chopped nuts
11. 1/2 cup semisweet chocolate chips

Preparations

1. Preheat the oven @ 375° F (180° C).

TODAY'S COOKING

2. In a large bowl, cream butter and sugar until light and fluffy, about 5 to 7 minutes. Add the eggs, 1 at a time, beating well after each addition. Combine items 4 through 8 and gradually add to the creamed mixture, mixing well. Stir in the last 3 items.
3. Drop by the tablespoon 3 in. apart onto an ungreased baking sheets. Bake 10-12 minutes or until lightly browned,. Remove to wire racks to cool.

SCOTTISH SHORTBREAD - MAKES ABOUT 4 DZ.

Ingredients

1. 2 cups softened butter
2. 1 cup brown sugar, packed
3. 4 to 4-1/2 cups AP flour

Preparation

1. Preheat the oven @ 325° F (170° C).
2. Cream the first 2 items until fluffy and add 3-3/4 cups of the flour. Mix well the place on a floured surface. Knead for 5 minutes and add more flour in order to make a soft dough.
3. Roll the dough to a 1/2" thickness. Cut into 1" wide by 3" long strips.
4. Onto ungreased baking sheets, place the stripes 1" apart. Prick each stripe with a fork and bake about 20 to 25 minutes or until slightly brown. Cool completely and store in an air tight container.

FRUIT MACAROONS - MAKES 7 DZ.

Ingredients

1. 1 can (14 oz.) sweetened condensed milk
2. 2-1/4 cups sweetened shredded coconut
3. 2-1/4 cups coarsely chopped dates
4. 1-1/2 cups coarsely chopped walnuts
5. 3/4 cup ea. dried cherries & cranberries
6. 3/4 tsp. vanilla extract

TODAY'S COOKING

Preparation

1. Preheat oven @ 350° F (180° C). In a large bowl, mix all items. Drop by Tbs. 2" apart onto parchment-lined baking sheets.
2. Bake until light brown, 8 to 10 minutes. Cool on pans 5 minutes. Remove to wire racks to cool. Store in an airtight container.
3. Freeze cookies, layered between waxed paper, in freezer containers. Thaw before serving.

ICEBOX COOKIES - MAKES 17 DZ.

Ingredients

1. 6 cups all-purpose flour
2. 1-1/2 teaspoons baking powder
3. 1 tsp. baking soda
4. 1 tsp. ea. ground nutmeg & cinnamon
-
5. 2 cups butter, softened
6. 1 cup ea. granulated sugar & packed brown sugar
7. 3 large eggs
8. 1 tsp. ea. vanilla extract & lemon extract
9. 2 cups of your choice of chopped nuts

Preparations

1. Sift together first 4 items and set aside. Cream the butter and sugars. Add eggs and extracts. Beat well. Stir in the dry ingredients, mixing well. Stir in the nuts.
Divide dough into fourths and shape into 11x1-1/2" rolls. Wrap in foil and chill overnight.
2. Preheat the oven @ 350° F (180° C).
Slice the cookies 3/8" thick and bake on greased baking sheets for about 10 minutes.

DOUBLE TREE COOKIES - MAKES 26

Ingredients

1. 2 sticks butter, softened
2. 3/4 cup plus 1 Tbs. granulated sugar

TODAY'S COOKING

3. 3/4 cup packed light brown sugar
-
4. 2 large eggs
5. 1-1/4 tsp. vanilla extract
6. 1/4 tsp. freshly squeezed lemon juice
-
7. 2-1/4 cups AP flour
8. 1/2 cup rolled oats
9. 1 tsp. ea. baking soda & salt
10. 1/8 tsp. cinnamon
11. 2-2/3 cups Nestle Toll House semisweet chocolate chips
12. 1-3/4 cups chopped walnuts

Preparations

1. In the bowl of a stand mixer on medium speed, cream items 1, 2 & 3 for about 2 minutes, scarping down the sides.
2. Add items 4, 5 & 6, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping the bowl down.
3. With mixer on low speed, add items 7 through 10, blending for about 45 seconds and then as soon as the dough is just blended, stop.
4. Add the chocolate chips and walnuts and mix on low about 20 seconds. Finish stirring by hand to ensure the cookies aren't over-mixed.
5. Preheat oven @ 300° F (150° C). Scoop 3 Tbs. for each cookie 2" apart onto a baking sheet lined with parchment paper about 2 inches apart.
6. Bake for 20 to 23 minutes, or until edges are golden brown and center is still soft. Remove from oven and cool on the baking sheet for about 1 hour.

TODAY'S COOKING

Muffins

APPLE GINGERED MUFFINS - MAKES 24

Ingredients - muffins

1. 3 cups chopped apple (about 4 apples, peeled, cored, chopped into 1/2" pieces)
2. 3 large eggs
3. 1 cup canola oil
-
4. 2 tsp. vanilla extract
5. 1/2 tsp. almond extract
6. 2 cups sugar
-
7. 1 tsp. baking soda
8. 1 tsp. each salt and cinnamon
9. 2 tsp. crystallized ginger bits
10. 3 cups flour

Ingredients - topping

1. 6 Tbs. butter, chilled
2. 3/4 cup flour
3. 1 tsp. each cinnamon and crystallized ginger bits
4. 1/4 cup sugar

Preparation

1. Preheat oven @ 350°F (180°C).
2. In a large bowl beat the eggs with the oil. Add ingredients 4, 5 & 6 and combine well. Mix ingredients 7 through 10 and thoroughly beat into the egg mixture until thick.
3. Fold in the apples and spoon batter into 2 greased standard muffin pans.
4. Use a fork to combine the topping ingredients and then rub it between your fingers. Sprinkle onto the muffins and bake 25 to 30 minutes. Let cool 5 minutes before removing muffins.

TODAY'S COOKING

PUMPKIN MUFFINS - MAKES 12

Ingredients - muffins

1. 1/2 cup (1 stick) butter, softened
2. 1 cup brown sugar, firmly packed
3. 1 egg
-
4. 1 cup canned pumpkin
5. 1 cup evaporated milk
-
6. 1 tsp. baking soda
7. 1/2 tsp. salt
8. 1-1/4 tsp. cinnamon
9. 1/4 tsp. powdered ginger
10. 1/8 tsp. ground clove
11. 1-2/3 cups flour

Ingredients - topping

1. 1 Tbs. butter
2. 2 Tbs. flour
3. 1 tsp. cinnamon
4. 2-1/2 Tbs. sugar

Preparation

1. Preheat oven @ 375°F (190°C).
2. Cream together the butter and sugar. Blend in the egg.
3. Mix the pumpkin and milk and then mix into the butter mixture. Gently stir in ingredients 6 through 10. Add the flour and gently stir until just incorporated. Pour the batter into greased regular size muffin tins.
4. In a small bowl blend together the topping ingredients until the size of small peas. Sprinkle the topping over the muffins and bake 18 to 22 minutes. Let cool 5 minutes before removing muffins.

TODAY'S COOKING

Cakes

FRUITCAKE - MAKES 2 LOAVES

Ingredients

1. 2/3 cup butter, softened
2. 6 Tbs. brown sugar
3. 4 eggs, beaten
4. 6 Tbs. honey
5. 4 Tbs. half'n'half
-
6. 1 cup flour
7. 1 tsp. salt
8. 1 tsp. baking powder
9. 1/4 tsp. allspice
10. 1/4 tsp. nutmeg
-
11. 1 cup raisins
12. 1 cup chopped dates
13. 6 oz. dried apricots, chopped
14. 3 cups pecans - save some halves for topping and chop the rest

Preparation

1. Cream together ingredients 1 through 4. Mix in ingredient 5.
2. Combine ingredients 6 through 10 well and stir into the butter mixture. Add the rest of the ingredients except the reserved pecan halves.
3. Grease and flour 2 loaf pans and fill with the batter. Top with the pecan halves.
4. Place a pan of water on the lower rack; place loaf pans on the middle rack and bake in a pre-heated 300°F (150°C) oven for 60 to 65 minutes or until a toothpick inserted in the center comes out clean. Let cool before removing the cakes.

TODAY'S COOKING

CINNAMON CHOCOLATE CHIP CAKE - SERVES 12

Ingredients

1. 1/2 cup butter (1 stick) at room temperature
2. 1-1/4 cups sugar, divided
3. 2 eggs
-
4. 1 cup sour cream
5. 1 tsp. vanilla extract
-
6. 2 cups flour
7. 1-1/2 tsp. baking powder
8. 1 tsp. baking soda
9. 1/2 tsp. cinnamon
10. 1 (12 oz.) bag chocolate chips

Preparation

1. Preheat oven @ 350°F (180°C).
2. Combine and beat until fluffy the butter, half of the sugar and the eggs. Add ingredients 4 & 5 and blend in.
3. In another bowl sift together ingredients 6, 7 & 8. Gradually add the flour mixture to the egg mixture.
4. Pour half the batter into a greased and floured 9x13 baking pan. Combine the remaining sugar and the cinnamon and sprinkle half of this and half of the chips over the batter. Pour in the rest of the batter and top with the remaining sugar and chips. Bake for 30 minutes; cool on a rack.

APPLE CAKE - SERVES 12 TO 16

Ingredients

1. 4 cups flour
2. 2 cups sugar
3. 4 tsp. baking powder
4. 1/4 tsp. salt
5. 1 cup olive oil

TODAY'S COOKING

6. 3/4 cup orange juice
7. 4 eggs
8. 4 medium apples (any sweet apple such as Gala), cored, peeled and thinly sliced
9. 1/4 cup cinnamon sugar

Preparation

1. Preheat oven @ 350°F (180°C).
2. Sift together ingredients 1, 2, 3 & 4. Add ingredients 5, 6 & 7. Mix well at low speed. Pour half the batter into a greased and floured tube pan.
3. Add a *thin* layer of apple and sprinkle generously with cinnamon sugar. Do not get any sugar on the side of the pan - will cause sticking.
4. Pour in the remaining batter; top with apples and generously sprinkle with the cinnamon sugar. Bake for 1-1/2 hours until toothpick comes out clean. Cool completely before removing cake.

COFFEE CRUMB CAKE - SERVES ABOUT 10

Ingredients

1. 2 cups flour
2. 1/2 tsp. salt
3. 1 tsp. cinnamon
4. 2 tsp. baking powder
5. 3/4 cup brown sugar, packed
6. 1 stick cold, unsalted butter, cut into small pieces
7. 1/2 walnuts, chopped
8. 1 large egg, lightly beaten
9. 1/2 cup cold coffee

Preparation

1. Preheat oven @ 375°F (190°C).
2. Coat a 8" x 2" round cake pan with cooking spray. Line the bottom with parchment and also spray it.
3. Place items 1 through 4 in a food processor and pulse to combine. Add the sugar and pulse again to combine. Add the butter and pulse until the mixture looks like coarse crumbs. Place half the mixture to a small bowl and toss with the nuts. Set aside.

TODAY'S COOKING

4. Add the last 2 items to the processor and pulse to combine. Spoon the batter to the cake pan. Sprinkle the walnut mix over the top and bake 35 to 40 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool on a rack 10 minutes before serving.

SPICED CRUMB CAKE - SERVES ABOUT 8

Ingredients - cake

1. 2 eggs
2. 1 cup sugar
3. 1 stick butter at room temperature, cut into 8 pieces
4. 1/2 cup whipping cream
5. 1/2 tsp. ea. cinnamon and baking soda
6. 1/4 tsp. cardamon
7. Pinch of salt
8. 1-1/4 flour

Preparation - cake

1. Preheat oven @ 350°F (180°C). Butter a springform pan.
2. Place the first 2 items in a food processor and pulse 1 minute, stopping once to scrape down the sides.
3. Add the butter and process 1 minute. While running, add the cream and pulse 10 seconds. Add items 5 through 8 and mix using 3 or 4 pulses. Pour into the pan and bake 40 minutes. Blend the topping items until crumbly and place on the cake. Bake another 10 minutes.

Ingredients - topping

1. 2 tsp. cinnamon
2. 1/4 cup sugar
3. 2 Tbs. bisquick
4. 2 Tbs. soft butter
5. 1/4 cup chopped nuts

TODAY'S COOKING

SWEDISH COFFEE CAKE PUFF - SERVES 12

Ingredients-dough

1. 1 cup AP flour
2. 1/2 cup (1 stick) cold butter, cubed
3. 2 Tbs. ice water

Ingredients-topping

4. 1 cup water
5. 1/2 cup butter
6. 1 tsp. almond extract
7. 1 cup flour
8. 3 eggs

Ingredients-glaze

9. 1 cup confectioners sugar
10. 2 Tbs. butter, softened
11. 1 Tbs. milk
12. 1 tsp. almond extract
13. 1 cup flaked coconut

Preparations

1. Preheat the oven @ 375° F (190° C).
2. In a small bowl, cut the butter into the flour to a crumbly texture. Gradually add the water and use a fork to bring the dough together. Place on an ungreased baking sheet and form it into a 10" round.
3. Bring the water (item 4) to a boil in a large saucepan. Remove from the heat; stir in the extract and dump in the flour. Cook over medium heat, stirring hard until the mixture forms a ball. Remove from the heat and let rest 5 minutes. Add the eggs, one at a time, beating well after each egg is added. Continue to beat until the mixture is smooth and shiny. Spread over the dough.
4. Bake until lightly browned, about 30 minutes or so. Loosely cover with foil if starting to brown too much. Cool completely on a wire rack.
5. In a small bowl beat together items 9 through 12 until smooth. Spread over the top of the cake and sprinkle with the coconut.

TODAY'S COOKING

5 MINUTE DARK CHOCOLATE CAKE - SERVES ABOUT 12

Ingredients

1. 1-3/4 cups unsifted flour
2. 1 tsp. salt
3. 2 cups sugar
4. 3/4 cup Hershey's cocoa
5. 1-1/2 tsp. ea. baking powder & baking soda
-
6. 2 tsp. vanilla extract
7. 2 large eggs, lightly beaten
8. 1 cup milk
9. 1 cup boiling water

Preparation

1. Preheat oven @ 350°F (180°C).
2. Grease and flour two 9" pie pans.
3. Combine and mix well items 1 through 5. Combine and mix well items 6, 7 & 8. Mix the two together; add the boiling water and beat, using an electric mixer on medium speed for 2 minutes.
4. Pour into the pie pans and bake 30 to 35 minutes. Cool on a rack for 10 minutes. Use a store bought or homemade frosting to finish the cake.

UPSIDE DOWN PINEAPPLE CAKE - SERVES 12

Ingredients

1. 1-1/3 cups (2 sticks + 5 Tbs. + 1 tsp.) butter, softened, divided
2. 1 cup packed brown sugar
3. 1 can (20 oz.) pineapple slices, drained
4. 10 to 12 maraschino cherries
5. 1/2 cup chopped pecans
6. 1-1/2 cups sugar
7. 2 large eggs

TODAY'S COOKING

8. 1 tsp. vanilla extract
9. 2 cups AP flour
10. 2 tsp. baking powder
11. 1/2 tsp. ea. baking soda, salt, ground cinnamon & ground nutmeg
12. 1 cup buttermilk

Preparations

In a saucepan, melt 2/3 cup butter; stir in the brown sugar. Spread in the bottom of an ungreased heavy 12" ovenproof skillet or a 13"x 9" baking pan. Arrange pineapple in a single layer over sugar mixture; place a cherry in the center of each slice. Sprinkle with pecans and set aside.

2. In a large bowl, cream sugar and remaining butter until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in the vanilla. Combine items 9, 10 & 11 and add some to the batter and alternate additions with the buttermilk, beating well after each addition.

3. Carefully pour over the pineapple. Bake @ 350° F (180° C) until a toothpick inserted in the center comes out clean, about 40 minutes for skillet, 50-60 minutes for baking pan. Immediately invert onto a serving platter. Serve warm.

TODAY'S COOKING

Granola

HOMEMADE GRANOLA - MAKES 6 CUPS

Ingredients

1. 4 cups rolled oats
2. 1 cup oat bran
3. 1/2 cups ground flax seeds
4. 3 cups chopped nuts - your choice, such as pecan, walnut & almonds
5. 1-1/2 tsp. cinnamon
6. 1 tsp. ground ginger
7. 1/4 tsp. ground nutmeg or cardamom
8. 1/2 cup apple juice
9. 1/4 cup maple syrup
10. 1/4 cup olive oil
11. 1 tsp. vanilla extract
12. 1 tsp. almond extract

Preparations

1. Preheat oven @ 300°F (180°C).
2. In a large bowl mix all the ingredients together well. Mix should be slightly moist. If too dry, add a little more oil and syrup.
3. Line 2 cookie sheets with wax paper and spread the mix into a single layer.
4. Bake 20 minutes; remove and stir the mixture; again spread into single layer. Return to the oven, but put the sheets on opposite racks Do this a least 2 more times. Let cool and store in an airtight container.

DOUG'S GRANOLA - MAKES 14 CUPS

Ingredients

1. 5 Tbs. butter
2. 2/3 cup brown sugar

TODAY'S COOKING

3. 1 cup honey
4. 1 Tbs. vanilla
1. 9 cups regular rolled oats
2. 3 cups mixed nuts (almonds, pecans, walnuts, pepitas, etc.)
3. 3 cups dried mixed fruit (craisins, raisins, blueberries, cherries, etc.)
4. 1 Tbs. cinnamon
5. 1 tsp. nutmeg

Preparation

1. Preheat oven @ 325°F (170°C).
2. In a small sauce pan melt the butter and add the next 3 ingredients.
3. In a large bowl mix the remaining ingredients together well. Mix in the butter sauce until thoroughly blended.
4. Using 2 rimmed baking sheets, spread the mix into a single layer.
5. Bake 30 minutes, stirring every 10 minutes. Let cool and store in an airtight container.

COCONUT & LIME GRANOLA - MAKES 5 CUPS

Ingredients

1. 4 Tbs. unsalted butter, melted
2. 1/4 cup maple syrup
3. 4 tsp. lime zest
4. 1/4 tsp. kosher salt
-
5. 2 cups regular rolled oats (not quick oats)
6. 1/2 cup unsweetened coconut flakes
7. 1/2 cup roasted, salted cashews, chopped
8. 1/4 cup flax seed meal
-
9. 1/3 cup chopped dried fruit (craisins, raisins, blueberries, cherries, etc.)

Preparation

1. Preheat oven @ 350°F (180°C).
2. In a large bowl, combine items 1 through 4 and mix well. Add the next 4 ingredients and stir well.
3. Using a rimmed baking sheet lined with parchment paper, spread the mix into a single layer.

TODAY'S COOKING

4. Bake 15 to 20 minutes; rotate the sheet and bake another 15 to 20 minutes. Let cool on a wire rack; scrape the granola up into pieces. Toss the fruit and granola together and store in an airtight container.

ALMOND & CHERRY GRANOLA - MAKES 6 CUPS

Ingredients

1. 3 cups regular rolled oats (not quick oats)
2. 2 cups sliced, raw almonds
3. 1 cup dried cherries
4. 1/4 cup cacao nibs
-
5. 1 tsp. salt
6. 1/2 tsp. cinnamon
7. 1/4 tsp ground cloves
-
8. 1/2 cup vegetable oil
9. 1/2 cup agave or honey
10. 2 tsp. vanilla extract

Preparation

1. Preheat oven @ 350°F (180°C).
2. In a large bowl, combine items 1 through 4 and mix well. Stir in the next 3 items. Combine the last 3 items; pour onto the granola and mix well.
3. Using a rimmed baking sheet lined with parchment paper, spread the mix into a single layer.
4. Bake 25 to 30 minutes, stirring 3 or 4 times so it browns evenly. Remove from the oven and push the granola into a pile in the center of the sheet. Let cool on a wire rack; scrape the granola up into pieces. Toss the fruit and granola together and store in an airtight container.

Crumb Crust Recipes

CLASSIC CRACKER CRUST

Ingredients - Crust

1. 12 graham crackers*
2. 1/3 cup brown sugar, packed
3. 6 Tbs. unsalted butter, melted

Preparations - Crust

1. In a food processor, pulse the graham crackers and brown sugar together until finely ground. Pour in the melted butter, then pulse again until the mixture resembles wet sand.
2. Use the bottom of a measuring cup to evenly press the graham cracker mixture into the bottom and up the sides of a deep-dish 9" pie plate. Freeze for 20 minutes.

Variations* - use any of these in place of graham crackers

1. Finely chopped nuts such as almonds, walnuts, pecans or macadamia nuts.
2. Nilla wafers have a similar consistency to graham crackers, so they make the perfect base for a crumb crust.
3. Wafer cookies are light and airy which make them perfect for crushing into a crust.
4. Shortbread crumbs.
5. Waffle or sugar cone crumbs.
6. Saltine crumbs - 2-3/4 cups coarsely crushed saltines (about 60 crackers) combine with 1/4 cup sugar and 1/2 cup melted butter. Preheat oven to 350°. Combine crushed crackers and 1/4 cup sugar with melted butter. Using the bottom of a glass, press cracker mixture onto bottom and up the sides of a greased 9-in. deep-dish pie plate. Bake until set, 15-18 minutes. Cool completely on a wire rack.

Sweet Snacks

SUGARED ALMONDS - 1LB.

Ingredients

1. 2 cups sugar
2. 1/2 cup water
3. 1 tsp. or more cinnamon
4. 1 lb. un-blanched almonds
5. Red food dye

Preparations

1. In a large saucepan, rapidly bring to a boil items 1, 2 & 3. When the syrup is clear and falls off a spoon in heavy drops, add the almonds, stirring until well coated.
2. Remove from the heat and stir the almonds until they're dry. Use a large strainer and sift them to remove and collect the excess sugar.
3. Add the excess sugar to the saucepan; add a little water, a few drops of food coloring and as much cinnamon as desired. Boil this until clear; add the almonds and stir until coated. Remove from the heat and again stir the almonds until they're dry. Store in a container with a tight lid.

CHOCOLATE TRUFFLES - MAKES 80 TO 90.

Ingredients

1. 1 lb. semi-sweet chocolate
2. 2 sticks (8 Tbs. ea.) butter at room temperature

TODAY'S COOKING

3. 6 egg yolks
4. 6 Tbs. dark rum
5. 3/4 cup ea. cocoa powder & powdered sugar

Preparations

1. Heat oven anywhere from 170°F (77°C) and 200°F (93°C). Place the chocolate in a heat-proof bowl and remove when just softened.
2. Beat in items 2, 3 & 4 until workable. Chill and then shape into 1" balls.
3. Mix well the cocoa and sugar and roll the balls in it to cover. Store in a cool place.

CREOLE PRALINES - MAKES 2 DOZ.

Ingredients

1. 2 cups white sugar
2. 1 cup dark brown sugar
3. 1 stick (8 Tbs.) butter
4. 1 cup milk
5. 2 Tbs. corn syrup
6. 4 cups pecan halves

Preparations

1. In a large saucepan, bring to a boil items 1 through 5. When the syrup comes to a boil, stir constantly. Add the pecans and continue to cook until a spoonful will form a ball when dropped into cold water. Stir well and drop by Tbs. onto wax paper laid on newspapers. Cool and stack with wax paper between layer in an airtight container.

APPLE CHIPS

Ingredients

1. Granulated sugar
2. Apple pie spice
3. 3 or 4 apples

TODAY'S COOKING

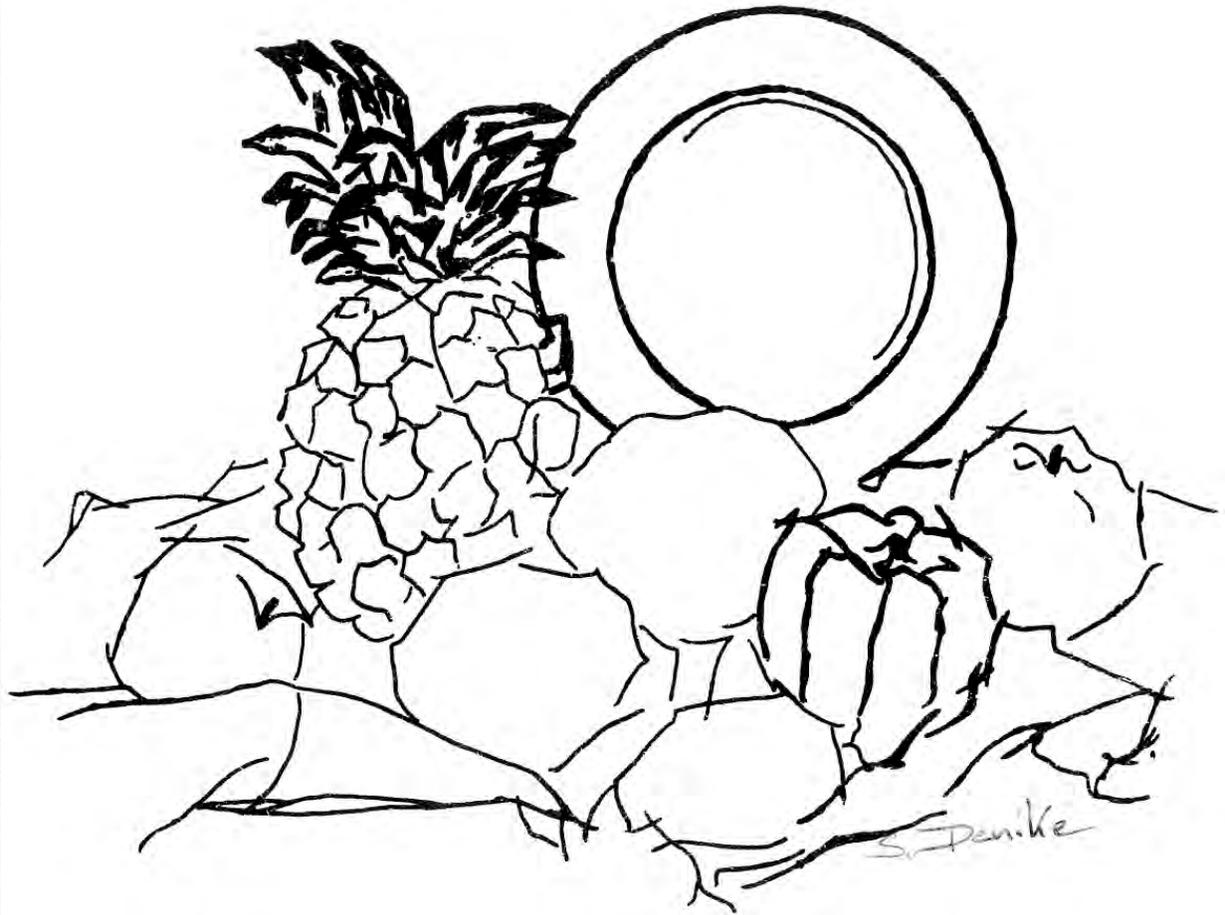
Preparations

1. Preheat the oven @ 250° F (120° C).
2. Use a mandolin or food processor with a slicing attachment to slice the apples 1/8" thick. Discard any seeds.
3. Line a baking sheet with parchment paper and arrange the slices on top. Sprinkle with the sugar and spice and bake about 45 minutes. Turn slices over and bake another 45 minutes or until dried.
4. Store in an air-tight container.

TODAY'S COOKING



TODAY'S COOKING



BUON APPETITO!
ITALIAN

EET SMAKELIJK
DUTCH

¡BUEN APETITO!
SPANISH

BOM APETITE!
PORTUGUESE

BON APPÉTIT !
FRENCH

GUTEN APPETIT!
GERMAN

ITADAKIMASU
JANANESE

SMAKLIIG MÁLTID!
SWEDISH

CHIÁH HOK
TAIWANESE

DA KANA!
FIJIAN

VÆR SÅ GOD!
DANISH

KALÍ ÓREKSI!
GREEK

E 'AI KĀUA
HAWAIIAN

KRIPYĀ BHOJAN KĀ ĀNNAĀND LIJĪYAI
HINDI

NIZHÓNÍGO ADÍYÍÍĚ
NAVAJO

GIN HĀI A-RÒI
THAI

JAL MEOKKESSEUMNIDA
KOREAN

ES GEZUNTERHEYT!
YIDDISH

SMAKLIIG MÁLTID!
SWEDISH

POFTĀ BUNĂ!
ROMANIAN

MWYNHEWCH EICH BWYD!
WELSH

THOKOLEZA UKUDLA!
ZULU

SMACZNEGO!
POLISH

TAMA'A
TAHITIAN

VÆR SÅ GOD!
NORWEGIAN

ĂN NGON NHÉ
VIETNAMESE

BIL-HANĀ' WA ASH-SHIFĀ'
ARABIC