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# Chapter 1

## 2013

### 1.1 January

#### Privacy Policy (2013-01-10 14:08)

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## **CUPCAKES (2013-01-16 17:56)**

THIS SITE GIVES EASY STEP BY STEP INSTRUCTIONS ON MAKING BEAUTIFUL DESSERTS EASILY AT HOME.

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## **AMAZING CUPCAKES RECIPES (2013-01-16 20:21)**

Basic Instructions to follow for making cupcakes

1 The Ingredients used for making cupcakes should be at room temperature.

2 Do not overbeat the batter

3 Pour the batter evenly (we can use an ice cream scoop spoon). fill the cupcakes pan slightly over halfway



[1]

**SLIGHTLY OVER HALFWAY**

4 Always bake in the middle of the oven.

5 All the dry ingredients need to be sifted well to avoid forming lumps.

6 Cool the Cupcakes before frosting.

**BROWNIE CUPCAKES** Try these yummy brownie cupcakes that are rich and velvety and easy to make.

**Ingredients YIELDS 12 CUPCAKES**

1/2 cup Dark Chocolate



Brownie Cupcakes 1/2 cup butter

[2]

1 1/4 cup sugar

3 eggs

3/4 cup All purpose Flour

1/2 teaspoon salt

1 Teaspoon vanilla essence

butter for greasing

Method Melt the dark chocolate and butter in a double boiler. once the chocolate has melted remove from heat and let it cool for a few minutes.

In a separate bowl beat the eggs and sugar until blended. now beat in the vanilla essence and chocolate mixture.

gradually stir in flour and salt into the mix until smooth.

Fill paper lined muffin cups two-third full. bake at 350 degrees for 15-20 minutes or until a toothpick inserted near the center comes out clean.

remove from oven and let it cool.

#### NUTELLA CUPCAKES

NUTELLA CUPCAKES ARE HEALTHY AND DELICIOUS AND A FAVOURITE AMONGST KIDS AND ADULTS.

#### INGREDIENTS

MAKES 12 Cupcakes

10 tablespoons softened butter

3/4 cup white granulated sugar

3 Eggs

1/2 teaspoon vanilla essence

1 3/4 cup Sifted all purpose flour

1/4 teaspoon salt

2 teaspoon baking powder

Nutella-1/3 cup

#### Method

Preheat oven to 325 degrees Fahrenheit. Line 12 muffin tins with paper liners. Beat the butter and sugar with an electric beater at high speed until light and creamy. Add in the Eggs one at a time till fully blended. now add vanilla essence. stir in the flour, salt and baking powder and mix until the batter is uniform and no flour (make sure to not over beat the batter) as it will result in the cupcakes being hard and not soft and spongy.

Using an ice cream scoop fill each muffin liner with batter. Top each cake with 1 1/2 tsp nutella. Swirl Nutella into the cupcakes batter with a toothpick making sure it is folded well. Bake for 20 minutes. remove to a wire rack to cool completely

AMAZING VANILLA CUPCAKE RECIPE





[3] VANILLA CUPCAKE Try this vanilla cupcake recipe. these cupcakes are sweet and buttery and very simple to make.

#### INGREDIENTS

#### FOR THE VANILLA CUPCAKE

SERVES-2

All purpose flour-1/2 cup

baking powder-1/2 teaspoon

granulated white sugar(sifted)-1/2 cup

1 egg separated

vanilla essence(extract)-1/2 teaspoon

salt a pinch

#### METHOD

In a bowl sift the all purpose flour, baking powder and salt and mix all three dry ingredients together well.

in another bowl beat egg yolk with a high speed electric beater until fluffy. add sugar gradually while still beating.

now add the vanilla essence and flour mixture all at once.

In another bowl beat the egg white until it stands in moist peaks. then fold into the egg yolk mixture until well blended.

pour the batter into cupcakes pans .

bake in a preheated oven at 350 degrees celsius for about 15 minutes.

once baked remove the cupcakes from oven and cool.

Banana cupcakes

#### EXOTIC HOME MADE CUPCAKES

Ripe Bananas are used to make these cupcakes.

#### Ingredients

All purpose flour-1/2 cup

baking powder-1/2 teaspoon

Brown sugar(sifted)-1/2 cup

1 egg separated

vanilla essence(extract)-1/2 teaspoon

salt a pinch

1 ripe banana.

#### Method

In a bowl sift the all purpose flour, baking powder and salt and mix all three dry ingredients together well.

in another bowl beat egg yolk with a high speed electric beater until light and fluffy. add brown sugar gradually while still beating.

now add the vanilla essence and flour mixture all at once. Mash a ripe banana and mix into this mixture.

In another bowl beat the egg white until it stands in moist peaks. then fold into the egg yolk mixture until well blended.

pour the batter into cupcakes pans .

bake in a preheated oven at 350 degrees celcius for about 15 minutes.  
once baked remove the cupcakes from oven and cool

### STRAWBERRY CUPCAKES

These cupcakes are a sweet delight served at tea parties.

ingredients

For the cupcakes

1/2 cup unsalted butter (room temperature)

1 cup sugar

2 eggs (large) if using small then 3 eggs

1-1/3 cup all purpose flour

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/8 teaspoon(a pinch)salt

1/2 cup strawberry sauce

1/4 cup milk



[4]

for the strawberry sauce

200 gms (1 cup)strawberries(cut the stems)

1/2 cup sugar

Method for strawberry sauce

cut the strawberries into small pieces

In a pan soak the strawberries with sugar and add about 1- 2 tablespoon of water to it.and boil on medium heat for 10-15 minutes till the strawberries become soft and saucy.in a blender puree until smooth.set aside and let it cool before using in cupcakes recipe

METHOD

FOR THE CUPCAKES

Preheat oven to 350 degrees.line the muffin cups with paper.

in a bowl mix flour,baking powder,baking soda and salt together.(sift these dry ingredients).

now In another bowl Beat butter and sugar together with an electric beater at high speed until light and fluffy.

Add eggs one at a time beating until each is well incorporated.

Now add the flour mixture in 2 batches alternating with the milk i.e flour milk ,flour milk,add the strawberry sauce.beat until well mixed

scoop this batter into cupcake papers about 3/4 full.bake for 20-22 minutes or until a toothpick inserted in the middle comes out clean.

RED VELVET CUPCAKES

These Cupcakes are a perfect treat to be served at christmas/valentine's day celebrations

INGREDIENTS(For the CUPCAKES)

2 CUPS ALL PURPOSE FLOUR(SIFTED)

1 TEASPOON SALT  
1 TEASPOON BAKING POWDER  
1/4 CUP BAKING SODA  
1/4 CUP COCOA POWDER  
1 TABLESPOON RED FOOD COLOUR  
1 1/2 TABLESPOON WATER  
UNSALTED BUTTER-1 STICK(4OUNCE)AT ROOM TEMPERATURE  
2 CUPS GRANULATED SUGAR  
2 LARGE EGGS AT ROOM TEMPERATURE.  
1 TEASPOON VANILLA ESSENCE  
1/2 CUP BUTTER MILK

#### METHOD

In a bowl mix flour,baking powder,baking soda and salt and sift.keep aside-(flour mixture)  
whisk the cocoa ,food color and water in a small bowl until smooth.set aside(red cocoa mixture)  
Using an electric beater at a high speed beat eggs and sugar together in a bowl until light and fluffy.add the melted butter to this mixture and beat well with the beater till it forms a creamy texture.now add the red cocoa mixture and vanilla essence to this and mix well .  
using a wooden spoon or spatula FOLD IN the flour mixture and buttermilk LITTLE BY LITTLE starting and ending with the flour mixture and mix gently UNTIL FULLY integrated.(DO NOT OVERBEAT THE BATTER)  
POUR THE CUPCAKES BATTER INTO PAPER LINED CUPS AND bake in a preheated oven for 20-25 minutes or until a tooth pick inserted comes out clean

1. [http://4.bp.blogspot.com/-P2GHqknrX9I/UQJzZwDT0VI/AAAAAAAAACo/BtX0\\_gnYmpQ/s1600/filling+cupcakes.jpg](http://4.bp.blogspot.com/-P2GHqknrX9I/UQJzZwDT0VI/AAAAAAAAACo/BtX0_gnYmpQ/s1600/filling+cupcakes.jpg)
2. [http://2.bp.blogspot.com/-CCJ7HmUCiwg/UPfmz8HqbwI/AAAAAAAAA0/jX1G\\_60Sox4/s1600/brownie+cupcakes.jpg](http://2.bp.blogspot.com/-CCJ7HmUCiwg/UPfmz8HqbwI/AAAAAAAAA0/jX1G_60Sox4/s1600/brownie+cupcakes.jpg)
3. <http://3.bp.blogspot.com/-BCTsW1K3X1o/UP1puI7760I/AAAAAAAAABE/HpIS3-E4QeM/s1600/vanilla+cupcakes.jpg>
4. <http://1.bp.blogspot.com/-mPnL5HqaknM/UPqpNWX5pdI/AAAAAAAAABU/1Y8CIFMMic4/s1600/Strawberry+cupcakes.jpg>

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## FROSTING FOR CUPCAKES (2013-01-21 19:38)

There is no doubt that cupcakes frosting is an important element in the cupcakes making process.but it does not require one to be an expert at it.frosting of cupcakes can be a very enjoyable experience as all you need is to be a little creative and innovative with your decorations. and a little bit of practice.there are very simple ideas that you can follow to make your cupcakes look more appetizing and irresistible.

for eg-you can use bright colors in your frosting.

you can use cream jams or chopped fruits at the center of the cupcakes and dust them with icing sugar or can use even sprinkle candy confetti, grated chocolates or coconut or even gems on your cupcakes to make them a tasty treat.

Using frosting techniques that we will discuss later on you can make cupcakes in a jar,dual or multicolored cupcakes



[1]

PIPING BAG[2]



NOZZLES

## EASY FROSTING RECIPE FOR CUPCAKES

### CARAMEL FROSTING RECIPE

Ingredients for the frosting

Soft butter 1/2 cup



a pinch of salt [3]

vanilla essence 1 teaspoon

milk 2 tablespoon

icing sugar 2 cups

for the toffee sauce(caramel)

1/2 cup sugar

2 tablespoon of butter

Method for the frosting

1 using an electric beater at a high mix beat butter in a bowl till smooth and creamy,add milk, sugar ,vanilla essence and salt to it at continue beating until light and fluffy.

### METHOD

for the toffee sauce

1 make toffee sauce with sugar and butter on a low flame. caramelize till golden brown then fold into the frosting mixture.

caramel frosting recipe for cupcakes is ready.

strawberry frosting

### STRAWBERRY FROSTING FOR 12 CUPCAKES

Ingredients

### CARAMEL FROSTING RECIPE



[4]

STRAWBERRY FROSTING RECIPE 1/2 cup butter

- melted
- 1 teaspoon vanilla essence
- 1/2 cup chopped strawberries
- salt a pinch
- 1 1/2 cup sugar (powdered)
- 1-3 teaspoons milk

Method

Puree the strawberries in a blender.

In a bowl using an electric beater beat butter, vanilla essence, salt and pureed strawberries together at a high speed. now add sugar to it and beat well until fully incorporated. add milk 1 teaspoon at a time depending on the consistency.

NUTELLA FROSTING

Frosting-12 Cupcakes

ingredients

- 1/2 cup butter



[5]

NUTELLA FROSTING RECIPE 1/2 cup nutella

- 2 cups powdered sugar

Method

In a bowl using an electric beat whip butter and nutella together until it forms a creamy texture. gradually add in the sugar and beat till completely blended. use can use cream about 1-2 tablespoon depending on the consistency desired.

1. <http://2.bp.blogspot.com/-zmlgwTVDR9Q/UP6s0AhxNNI/AAAAAAAAACE/bvougihQaB8/s1600/piping+bag.jpg>
2. <http://4.bp.blogspot.com/-TTwDRoVT3iM/UP6t8MQMhI/AAAAAAAAACQ/t91kfvFQtCs/s1600/frosting+nozzle+tip.jpg>
3. <http://4.bp.blogspot.com/-gwSxIUeml-4/UVNFR5ZXx9I/AAAAAAAAAUE/cx9un-Rbes8/s1600/CARAMEL+FROSTING+RECIPE.jpg>
4. [http://4.bp.blogspot.com/-HVp0LNRCwss/UU\\_P8d-NjTI/AAAAAAAAATg/jGvoEufq4y8/s1600/STRAWBERRY+FROSTING+RECIPE.jpg](http://4.bp.blogspot.com/-HVp0LNRCwss/UU_P8d-NjTI/AAAAAAAAATg/jGvoEufq4y8/s1600/STRAWBERRY+FROSTING+RECIPE.jpg)
5. <http://3.bp.blogspot.com/-8vghCKmk5Vo/UU3WNWJg6I/AAAAAAAAATQ/62mR00QLYwU/s1600/nutella+frosting+recipe.jpg>

## **COFFEE CUPCAKES (2013-01-27 17:22)**

### **COFFEE CUPCAKES WITH MOCHA FROSTING**

**SERVES-2 CUPCAKES PREPARATION TIME-20 MINUTES COOK TIME-15 MINUTES**

#### **Ingredients**

##### **FOR THE COFFEE CUPCAKES**

**ALL PURPOSE FLOUR-1/2 CUP**

**BAKING POWDER-1/2 teaspoon**

**GRANULATED SUGAR SIFTED-1/2 cup**

**EGG-1 SEPARATED**

**VANILLA EXTRACT-1/2 teaspoon**

**SALT a pinch**

**1/2 CUP STRONG SHOT OF ESPRESSO**

##### **FOR THE MOCHA FROSTING**

**SOFT BUTTER-1/2 CUP**

**SALT a pinch**

**MAKE SOME ESPRESSO COFFEE**

**1 TABLESPOON COCOA POWDER**

#### **METHOD**

In a large bowl mix flour,baking powder and salt together and sift.

In another bowl beat egg yolk with a high speed electric beater until fluffy.Add sugar gradually while still beating.

Add vanilla and flour mixture all at once .

In another bowl beat egg white until it stands in moist peaks.then fold into yolk mixture until well blended.now fold in the strong shot of espresso into the mixture and mix gently.

Pour into cupcakes pans .Bake in a preheated oven at 350 DEGREES CELCIUS for about 15 minutes.

#### **METHOD FOR THE FROSTING**

Mix all the ingredients for frosting together in a big bowl and beat at high speed with an electric beater.

---

## **HOW TO MAKE EASY CHOCOLATE GANACHE FROSTING (2013-01-29 13:56)**

Ganache frosting is very easy to make.it can used on plain cupcakes or chocolate cupcakes.The end result is simply amazing.cupcakes with ganache frosting are served at weddings,tea parties,kids birthday bash .

### **GANACHE FROSTING**

#### **INGREDIENTS**

**200 gms sweet chocolate compound**

**200 ml cream(whipped)**

#### **Method**

In a double boiler(take a pan half filled with water and put a bowl on top of the pan).

Break the chocolate into pieces and put in the bowl for melting.once the chocolate has melted.add whipped cream to it and mix well.

now remove the bowl from the pan .whip the creamy ganache till it forms peaks.once frosted refrigerate for the ganache to set.

## 1.2 February

### FROSTING CUPCAKES-HOW TO MAKE PRETTY CUPCAKES AT HOME (2013-02-05 00:21)

Frosting makes a plain cupcake look sleek and elegant.it is a false notion that frosting can be done only by professional chefs. It can be easily mastered at home. All it calls for is a little bit of practise In this post we shall discuss about Frosting cupcakes at home. For frosting cupcakes we need a piping bag,a few decoration tips(nozzles),and a few baked plain cupcakes. 1. Choose the tip that you want to use for your frosting. We need to make a small cut depending on the diameter of the nozzle at the base of the piping bag . REFER TO THE IMAGE GIVEN



BELOW: [1]  
BASE

CUTTING THE PIPING BAG AT THE

2 Once the tip has been fit perfectly into the piping bag, the next step requires filling up the piping bag. using a spoon fill the frosting into the piping bag and push it down gently at the base until your piping is nearly half full now squeeze it until the frosting comes out through the



tip. REFER THE IMAGE BELOW:- [2]

FITTING



NOZZLE INTO THE PIPING BAG[3]  
 INTO THE PIPING BAG

FILLING UP FROSTING

**3 The final step of frosting cupcakes-take a plain cupcake starting from the outside edge work your way inwards until you get to the centre of the cupcake.REFER TO THE ILLUSTRATION**



**BELOW GIVEN BELOW: [4]**  
 NOZZLE ON THE CUPCAKE

MAKING SWIRLS WITH THE

1. <http://3.bp.blogspot.com/-f-oH1RIsApg/URY-5ZL-X8I/AAAAAAAAAGA/TFKbjiSeXrE/s1600/cutting+pipng+bag+from+bottom.jpg>
2. [http://2.bp.blogspot.com/--8Is\\_akXvh0/URY-inoejuI/AAAAAAAAAF4/eNLqe7sW5P8/s1600/fitting+nozzle+in+the+pipng+bag.jpg](http://2.bp.blogspot.com/--8Is_akXvh0/URY-inoejuI/AAAAAAAAAF4/eNLqe7sW5P8/s1600/fitting+nozzle+in+the+pipng+bag.jpg)
3. <http://2.bp.blogspot.com/-b2SAqzJxEeI/URZARHQ-FNI/AAAAAAAAAGM/S4C0zVBOCJQ/s1600/filling+up+the+pipng+bag.jpg>



jpg

4. [http://1.bp.blogspot.com/-mGce6C5F0mM/URZBKrVAaZI/AAAAAAAAAGg/pPD21wjAoIM/s1600/making+swirls+on+cupcakes.](http://1.bp.blogspot.com/-mGce6C5F0mM/URZBKrVAaZI/AAAAAAAAAGg/pPD21wjAoIM/s1600/making+swirls+on+cupcakes.jpg)

jpg

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## VANILLA BUTTER CREAM FROSTING (2013-02-09 21:40)

**VANILLA BUTTERCREAM FROSTING RECIPE** Vanilla buttercream frosting is very simple to make and very tasty. You can even add food colors of your choice to this frosting to make your cupcakes look more impressive.



**INGREDIENTS** 1/2 cup butter [1]

**FROSTING** 2 1/2 cups sugar (powdered) 1 teaspoon vanilla extract milk-2-3 tablespoons

**METHOD** Using an electric beater in a large bowl beat the butter at a high speed until creamy. Now add sugar 1/2 cup and beat well. Again add 1/2 cup powdered sugar and beat well. Follow this till all 2 1/2 cups of sugar is completely meshed into the creamy butter. Now add the vanilla extract and milk to the butter mixture and beat well at high speed until the frosting is light and fluffy. Add food color of your choice to tint the frosting. Your vanilla buttercream frosting is ready.

VANILLA BUTTERCREAM

1.

[http:](http://2.bp.blogspot.com/-iRDpwuE4gEA/URaYFI3twEI/AAAAAAAAAGw/Gc14peK4C1w/s1600/vanilla+butter+cream+frosting.jpg)

[//2.bp.blogspot.com/-iRDpwuE4gEA/URaYFI3twEI/AAAAAAAAAGw/Gc14peK4C1w/s1600/vanilla+butter+cream+frosting.jpg](http://2.bp.blogspot.com/-iRDpwuE4gEA/URaYFI3twEI/AAAAAAAAAGw/Gc14peK4C1w/s1600/vanilla+butter+cream+frosting.jpg)

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## APPLE CUPCAKES-CUPCAKES THAT ARE HEALTHY, NUTRITIOUS AND YUMMY TO TASTE (2013-02-12 20:55)

A very simple and easy recipe to make delicious apple cupcakes at home. Most of the cupcakes recipe that I have read and followed use cinnamon sticks and nutmeg which makes the apple cupcakes taste spicy. These cupcakes can be served at breakfast and are enjoyed by kids. **Ingredients** 1/2 cup butter unsalted 1 1/2 cup all purpose flour (sifted) 1/2 cup sugar 2 large eggs 2-3 tablespoon milk 1 teaspoon vanilla extract boiled (stewed) apples **METHOD** to stew apples peel the apples and slice them. Put the sliced apples in a pan with little water and some sugar. Boil for about 5-10 minutes. Cool then mash the boiled apples. **METHOD FOR BAKING CUPCAKES** In a bowl beat the butter and sugar together with an electric beater at high speed. Now add eggs to this mixture one at a time and beat well. Add the flour and vanilla extract and milk to the butter mixture and mix gently with a wooden spoon or spatula. Pour 1-2 tablespoon of batter into lined cupcakes cups. Now put about 1 teaspoon of stewed apple mixture into it and cover it with a tablespoon of the remaining cupcakes batter. Bake in a preheated oven for 10-15 minutes. Since these cupcakes are with filling, for frosting we can dust icing sugar over the cupcakes rather than use a heavy creamy frosting.

## **RAINBOW CUPCAKES (2013-02-15 00:41)**

RAINBOW CUPCAKES ARE BEST SERVED AT KID'S BIRTHDAY PARTIES INGREDIENTS FOR THE CUPCAKES 1 CUP ALL PURPOSE FLOUR 1 CUP SUGAR 3 EGGS ½ CUP BUTTER ½ TEASPOON VANILLA EXTRACT ½ TEASPOON BAKING POWDER A PINCH OF SALT FEW DROPS OF FOOD COLOUR –EACH OF BLUE,PINK AND YELLOW(OR ANY OTHER COLOR COMBINATIONS OF YOUR CHOICE.) COLORED SPRINKLERS FROSTING ½ CUP UNSALTED SOFT BUTTER 2 CUPS ICING SUGAR 2 TABLESPOON MILK SALT A PINCH FEW DROPS OF PINK FOOD COLOURING METHOD FOR THE CUPCAKES IN A BOWL MIX FLOUR, BAKING POWDER AND SALT TOGETHER AND SIFT. IN ANOTHER BOWL BEAT BUTTER AND SUGAR TOGETHER TILL LIGHT AND CREAMY IN TEXTURE WITH AN ELECTRIC BEATER AT HIGH SPEED. NOW ADD EGGS TO THE CREAMY MIXTURE ONE AT A TIME AND BEAT WELL WITH THE BEATER AFTER EACH ADDITION. USING A WOODEN SPOON OR SPATULA FOLD IN THE SIFTED FLOUR MIXTURE AND MIX GENTLY TILL WELL BLENDED. NOW DIVIDE THIS BATTER INTO 3 PORTIONS IN 3 SEPARATE BOWLS.ADD FEW DROPS OF DIFFERENT COLOR TO EACH OF THE THREE DIFFERENT BOWLSAND MIX WELL.YOU HAVE NOW A BOWL OF PINK PASTE,A BOWL OF YELLOW PASTE AND A BOWL OF BLUE PASTE. PREHEAT OVEN AND LINE THE PAPER CUPS.PLACE ONE COLOR AT THE BOTTOM OF THE CUPCAKE PAPER FOLLOWED BY NEXT AND THEN NEXT TILL 2/3 FULL.BAKE FOR 20-25 MINUTES UNTIL COOKED.COOL FOR 5 MINUTES BEFORE TURNING ONTO THE WIRE RACK TO COOL COMPLETELY METHOD FOR FROSTING IN A BOWL USING AN ELECTRIC BEATER AT A HIGH SPEED BEAT BUTTER TILL PALE ADD ICING SUGAR ,SALT AND MILK TO IT AND CONTINUE BEATING TILL WELL COMBINED.USING A SPOON ADD A FEW DROPS OF PINK FOOD COLOUR TO IT AND MIX GENTLY.FROST ON THE CUPCAKES AND DECORATE IT WITH SPRINKLERS.YOUR RAINBOW CUPCAKES ARE READY TO SERVE.

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## **CHOCOLATE CHIP CUPCAKES (2013-02-26 00:07)**

### CHOCOLATE CHIP CUPCAKES

MAKES 12 CUPCAKES

### INGREDIENTS-FOR THE CUPCAKES

1 1/2 CUP FLOUR

½ CUP BUTTER

1 CUP CASTOR SUGAR

2 EGGS

½ CUP MILK

1 TEASPOON VANILLA EXTRACT

1 TEASPOON BAKING POWDER

½ CUP SEMI-SWEET CHOCOLATE CHIPS

### FOR THE FROSTING

8 TABLESPOONS UNSALTED BUTTER MELTED

16 TABLESPOONS ICING SUGAR

4 TABLESPOON MELTED CHOCOLATE

### FOR THE GARNISH

EDIBLE SILVER BALLS

### METHOD

PREHEAT OVEN TO 180 DEGREE CELCIUS

IN A BOWL PUT THE BUTTER AND SUGAR AND BEAT WITH A WHISK UNTIL LIGHT AND FLUFFY.ADD THE VANILLA EXTRACT TO THE BUTTER SUGAR MIXTURE

ADD THE EGGS TO THE BUTTER -SUGAR MIXTURE ONE AT A TIME WHISKING WELL AFTER EACH ADDITION UNTIL WELL INCORPORATED  
 SIFT THE FLOUR AND BAKING POWDER TOGETHER.NOW ADD THE FLOUR MIXTURE AND MILK ALTERNATELY STARTING AND FINISHING WITH FLOUR(FLOUR:MILK:FLOUR:MILK:FLOUR)  
 PUT THE BATTER IN THE LINED CUPCAKES MOLDS.ADD A FEW CHOCLATE CHIPS IN ALL BATTER FILLED CUPCAKE MOLDS AND MIX WITH A SMALL SPOON TILL THOROUGHLY MIXED IN THE BATTER.  
 BAKE FOR 20-25 MINUTES.LET THEM COOL BEFORE FROSTING THE CUPCAKES.  
 FOR THE FROSTING  
 IN A BOWL WHISK THE BUTTER TILL CREAMY ANDSMOOTH.SLOWLY ADD IN THE SUGAR AND GRADUALLY BEAT THE SUGAR INTO THE CREAMY BUTTER.NOW USING A WOODEN SPOON GENTLY MIX THE MELTED CHOCOLATED INTO THIS BUTTER SUGAR MIXTURE TILL WELL BLENDED.  
 FILL THE PIPING BAG WITH THIS FROSTING AND PIPE OUT SWIRLS ON THE CUP-CAKES.GARNISH WITH SILVER EDIBLE BALLS.

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### LEMON CUPCAKES-CUPCAKES WITH A TANGY TWIST (2013-02-26 17:33)

LEMON CUPCAKES LEMON CUPCAKES ARE VERY SIMPLE AND EASY TO MAKE AND TASTE SIMPLY DELICIOUS WITH A TANGY TWIST TO IT. INGREDIENTS FOR LEMON CUPCAKES ½ CUP (8 TABLESPOON) UNSALTED BUTTER ROOM TEMPERATURE ½ CUP (8 TABLESPOON ) CASTOR



SUGAR ½ CUP ALL PURPOSE FLOUR SIFTED [1]  
 LEMON CUPCAKES2 EGGS MEDIUM SIZE ZEST OF HALFLEMON (ZEST IS THE OUTER LAYER OF THE CITRUS FRUIT LEMON THAT IS SCRAPED OR SHREDDDED) 1 TABLESPOON LEMON JUICE LEMON FROSTING ½ CUP UNSALTED BUTTER ROOM TEMPERATURE 1 1/4 CUP ICING SUGAR ZEST OF HALF LEMON 1 TABLESPOON LEMON JUICE METHOD FOR THE LEMON CUPCAKES PREHEAT OVEN TO 180 DEGREE CELCIUS LINE THE CUPCAKES CUPS WITH PAPER LINERS. IN A BOWL BEAT THE BUTTER AND SUGAR TOGETHER WITH A BEATER TILL CREAMY TEXTURE IS FORMED.NOW ADD THE EGGS ONE BY ONE AND BEAT WELL. FOLLOWED BY ADDING LEMON ZEST AND LEMON JUICE AND BEATING AGIAN.NOW USING A WOODEN SPPON OR SPATULA FOLD IN THE FLOUR MIXTURE AND MIX GENTLY TILL COMPLETELY BLENDED. POUR THIS BATTER WITH A SPOON IN THE LINED CUPCAKE MOLDS FILLING ABOUT 2/3<sup>RD</sup> FULL.BAKE FOR 15-20 MINUTES TILL COOKED OR TILL A TOOTHPICK INSERTED AT THE CENTRE COMES OUT CLEAN.REMOVE FROM OVEN AND LET THEM COOL. METHOD FOR THE

FROSTING IN A LARGE BOWL USING AN ELECTRIC BEATER BEAT THE BUTTER TILL CREAMY FOR ABOUT 2-3 MINUTES.ADD LEMON ZEST AND LEMON JUICE TO IT AND BEAT TILL SOFT. NOW GRADUALLY ADD IN THE ICING SUGAR TO THIS MIXTUREAND MIX WELL AFTER EACH ADDITION.(THE MORE YOU WILL BEAT THE MIXTURE THE LIGHTER THE FROSTING WILL BE) GARNISH WITH SILVER EDIBLE BALLS [2]<http://bakingdeliciouscupcakes.blogspot.com/>

1. <http://2.bp.blogspot.com/-60PHAG2ZX3o/USzurrryRnFI/AAAAAAAAAHo/1hDwI5VQBZM/s1600/lemon+cupcakes.jpg>

2. <http://bakingdeliciouscupcakes.blogspot.com/>

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### 1.3 March

**FROSTING CUPCAKES-EASILY MAKE PRETTY LOOKING CUPCAKES AT HOME (2013-03-08 21:19)**

#### **TWO COLORED FROSTING**



[1]

There are no set rules that need to be followed when decorating cupcakes. Frosting adds more appeal to your cupcakes. All it requires is a little bit of imagination on your part. There are various creative ideas that you can implement when decorating your cupcakes. One such idea is a two-toned frosting .In this we used two different colours for frosting the cupcakes.

**For this the material required is:** A few baked cupcakes Frosting Food colours (red or blue or any other colour ) 3 Piping bags Nozzles of your choice Bowls and spoons Bake plain or vanilla cupcakes as per the recipe given in this blog. Let them cool. Next prepare the basic frosting

Ingredients for the basic frosting 2 cups icing sugar 1 teaspoon vanilla extract A pinch of salt Milk 2 tablespoons Soft butter-1/2 cup In a bowl using an electric beater cream butter, vanilla extract and salt together. Add the icing sugar gradually beating well after each addition. Do not pour in milk. Gradually add milk teaspoon



by teaspoon until you get the desired consistency. [2]

FEW DROPS OF COLOUR ADDED TO PLAIN FROSTING Now divide the frosting in two separate bowls.



[3]

PINK AND BLUE COLOURED FROSTING

In one bowl add a few drops of blue colour to make blue coloured frosting and in another bowl add few drops of red colour to get pink coloured frosting and mix well using a spoon as shown in the images.

Now make a small snip at the bottom of your piping bag to fit the nozzle of your choice. Make sure not to make a big snip to ensure that the nozzle fit tightly into the piping bag Now take another disposable piping bag for blue coloured frosting. Make a small cut at the bottom of the piping bag and fill it with blue coloured frosting and staple the top of the bag.



[4]

PIPING BAGS

BLUE AND PLAIN FROSTING IN SEPARATE



[5] PINK AND WHITE FROSTING IN SEPARATE PIPING BAGS In another piping bag make a similar cut at the bottom (ensure that the cut in both the piping bags is of the same size). Now fill it up with the plain frosting and staple at the top.



[6] BOTH PIPING BAGS PUT TOGETHER INTO THE DECORATING BAG WITH NOZZLE Now place both these piping bags into the decorating bag with the nozzle and staple all the bag together so they are held together at one place. [7]



MAKING SWIRLS WITH THE TWO COLOURED FROSTING Pipe out a bit of the frosting to ensure that it's coming out well in two colours before using it on the cupcakes. Start from the outside inwards making swirls. Your two coloured frosting cupcakes are ready. In case you want a pink and white coloured frosting follow the same procedure as discussed above. Experiment with different two colour combinations and make your cupcakes look attractive and appetizing when serving to guests.

1. <http://2.bp.blogspot.com/-ovGferQBCow/UTrt6eXn4bI/AAAAAAAAAKw/cVeWwy9qosU/s1600/two+toned+frosting.jpg>
2. <http://2.bp.blogspot.com/-0y0eR7nLm5o/UTrFVr9EFdI/AAAAAAAAAIE/9bdyHr6Jddo/s1600/add+food+colour+to+frosting.jpg>
3. <http://3.bp.blogspot.com/-PkagKERO-vg/UTrFwLB9AFI/AAAAAAAAAIM/3vgYJL2DGaA/s1600/blue+and+pink+coloured+frosting.jpg>
4. [http://3.bp.blogspot.com/-GJJAhdiZL4/UTruOLvM5gI/AAAAAAAAAK4/NRF7\\_KDpGyk/s1600/blue+white+frosting+in+separate+pipng+bags.jpg](http://3.bp.blogspot.com/-GJJAhdiZL4/UTruOLvM5gI/AAAAAAAAAK4/NRF7_KDpGyk/s1600/blue+white+frosting+in+separate+pipng+bags.jpg)
5. <http://1.bp.blogspot.com/-WbdYxkmR4vA/UTru17litBI/AAAAAAAAALA/334CmiKYZvg/s1600/different+coloured+pipng+bags.jpg>
6. <http://4.bp.blogspot.com/-ayLvS64Up20/UTru3Eg8EQI/AAAAAAAAALI/5eQFOYmdjpa/s1600/two+frosting+together+in+one+pipng+bag.jpg>
7. <http://3.bp.blogspot.com/-Zssit5An2SM/UTrvitRYp9I/AAAAAAAAALQ/43XumnHfKk/s1600/make+swirls+with+blue+white+frosting.jpg>

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## EGGLESS CUPCAKES-HOW TO MAKE CUPCAKES WITHOUT EGGS (2013-03-18 10:42)

EGGLESS CUPCAKES RECIPES How to make eggless cupcakes Baking eggless cupcakes is a fairly simple and easy process. Let's try making eggless cupcakes with a vanilla flavour **INGREDIENTS** 1 CUP ALL



**PURPOSE FLOUR (WELL SIFTED) [1] VANILLA CUPCAKES(EGGLESS)**  
**1 CUP WHITE SUGAR ½ TEASPOON BAKING POWDER ½ TEASPOON BAKING SODA 1 CUP YOGHURT AT ROOM TEMPERATURE. ½ TEASPOON VANILLA EXTRACT ½ CUP BUTTER**  
**METHOD-** Preheat oven to 180 degrees Celsius for about 10-15 minutes. Line the cupcakes cups with paper liners of your choice. In a bowl mix the all purpose flour, baking powder and baking soda together and sift. keep aside. In another bowl using an electric beater beat butter and sugar together till light and creamy. add vanilla extract to this mixture and beat well. Now taking a wooden spoon gently fold in the flour mixture and mix well. the batter gets thick at this point add about 3-4 tablespoon of curd to it and mix again.(if the batter is still thick add more curd depending on the consistency desired. Do not add all of the curd at once as it can make the batter very thin. Add spoon by spoon till the desired consistency is achieved. Pour the batter in the lined cupcakes cup about 2/3<sup>rd</sup>full. Bake for about 15-20 minutes. The cupcakes will appear more white in color.Do not worry if they are not completely brown in color .After about 15 minutes insert a tooth pick at the centre of the cupcakes. If it comes out clean , your cupcakes are cooked and ready. Remove from the oven and cool. Decorate them with the frosting of your choice and serve.

1. <http://3.bp.blogspot.com/-8DV46K9HZKE/UUampq3SiRI/AAAAAAAAARQ/yQJV2bNSTF4/s1600/eggless+vanilla+cupcakes.jpg>

## HEALTHY FROSTING RECIPE-MAKES YOUR CUPCAKES LOOK YUMMY AND HEALTHY (2013-03-24 18:11)

**HEALTHY FROSTING RECIPE** A healthy frosting recipe is completely free from fat or has low percentage of fat in it. There are various substitutes that you can use to make a fat free and delicious healthy frosting for your cupcakes. In place of a thick creamy milk you can use low fat or toned milk, butter can be substituted with low fat butter. Icing sugar is used to make the frosting more thick in terms of consistency. You can use cornstarch to get the right consistency in place of icing sugar. Greek yoghurt recipe You can use a yoghurt as a healthy substitute in your frosting recipe. A Greek yoghurt is very light and healthy and can be easily used for frosting purposes. It is very thick and when used on cupcakes as a frosting it does not drip off to the sides. Greek Frosting recipe A VERY DELICIOUS HEALTHY LOW FAT FROSTING RECIPE.



The ingredients required are:[1]

**GREEK FROSTING RECIPE** 1 cup Greek yoghurt  
½ teaspoon vanilla extract ½ cup powdered sugar (sifted) **METHOD** Take a bowl and whisk the yoghurt and powdered sugar together with a beater or a spoon till the mixture turns a bit more thick. Now add the vanilla extract to it and mix well again .Place the frosting in the fridge and refrigerate for at least 1-2 hours.Spread it on cupcakes. **NOTE**-When using yoghurt as a base for making frosting to thicken it instead adding more icing sugar use cornstarch.Using cornstarch will give it a frosting like consistency. **CHOCOLATE FROSTING RECIPE** A LOW FAT **CHOCOLATE FROSTING RECIPE** ½ cup cocoa 1 ¼cup icing sugar Water 2-3 tablespoon In a bowl mix cocoa powder and icing sugar sugar.Now add water to it depending on the consistency desired **LEMON FROSTING RECIPE** This lemon frosting recipe is a very healthy frosting recipe as it is low in fat has a tangy flavor and is very yummy **Ingredients** 1 1/2 tablespoon low fat plain



yoghurt 1-2 teaspoon of cornstarch (as per the consistency desired) [2]

**FROSTING RECIPE** ½ teaspoon lemon juice ½ teaspoon lemon rind (shredded) ½ cup icing sugar(you can even use ¾ cup of sugar if the taste of frosting is completely tangy and less sweet add more icing sugar depending on the flavour you want in your frosting) **METHOD** In a bowl using a beater beat the yoghurt and sugar together till thick and well blended. Now add lemon rind and lemon juice to it and beat again. if the frosting is not very thick and is light add first 1 teaspoon of cornstarch to it and mix well and check the consistency.Add cornstarch as per the consistency required for the frosting.

1. [http://4.bp.blogspot.com/-d\\_gJiNDES0w/UVRc5H4CPrI/AAAAAAAAAVA/SSeLDvV1B-E/s1600/GREEK+YOGHURT+FROSTING.jpg](http://4.bp.blogspot.com/-d_gJiNDES0w/UVRc5H4CPrI/AAAAAAAAAVA/SSeLDvV1B-E/s1600/GREEK+YOGHURT+FROSTING.jpg)

2. <http://3.bp.blogspot.com/-1ihf82nR1H8/UVRcPZ1vT3I/AAAAAAAAAVE/ae6XU-6MbPM/s1600/LEMON+FROSTING+RECIPE.jpg>

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## BEST FROSTING RECIPE (2013-03-25 18:42)

**BEST FROSTING RECIPE** For me the best frosting recipe is one that is quick and easy to make and at the same time very delicious to taste. Some of the best frosting recipes that i would like to share are : **WHIPPED CREAM FROSTING RECIPE** 1 cup heavy thick cream easily available in the market ½ cup sugar 1 teaspoon vanilla extract **METHOD** The first step is to whip the cream with a beater at a high speed and continue to beat till the cream forms stiff peas like a foam. Now add the icing sugar and vanilla extract to this cream and beat till the mixture is fluffy. You can add more icing sugar if you like as icing sugar helps to stiffen up



the icing . Spread over your dessert and relish the taste of this simple and easy frosting. **BEST VANILLA FROSTING RECIPE** 1 1/2 cup sugar 1 1/2 tablespoon butter 1 1/2 tablespoon milk 1/2 teaspoon vanilla extract **METHOD** In a bowl using an electric beater at a high speed beat the butter and sugar together until it is creamy. Now add milk and vanilla extract to this creamy mixture and beat at a medium speed till the mixture is smooth and fluffy. Pipe this frosting on your plain vanilla cupcakes to give the cupcakes an exotic taste and appeal. A very yummy and simple to make best vanilla frosting recipe. **Best Cream cheese frosting recipe** Cream cheese frosting is very popular and is used on various cupcakes to give that extra appeal and an extraordinary flavor. This cream cheese frosting recipe is the best for me as it can be made easily and is very very delicious to taste. **INGREDIENTS** for the cream cheese frosting 1 cup butter 1 1/4 cup or 250 gm cream cheese 1 teaspoon vanilla extract 3 cups powdered or icing sugar well sifted **Method** In a bowl using an electric beater at high speed beat the cream cheese and butter together until it is creamy and smooth and does not form any lumps. Now turn the beater to a low speed mix vanilla extract and gradually add in the powdered sugar till it completely well blended into the mixture and light and fluffy. Store in the refrigerator for some time till it is stiff. **CHOCOLATE BUTTERCREAM FROSTING** Chocolate butter cream frosting a good blend of butter and cocoa that is very quick and easy to make and appetizing. **INGREDIENTS** 1/2 cup melted butter 1/2 teaspoon coffee granules 1/2 cup cocoa powder 2 cups sugar powdered or icing well sifted 1 1/2 teaspoon vanilla extract 1/2 cup water (depending on the consistency you want for your frosting) **Method** Using an electric beater beat butter in a bowl at a high speed until it is light and creamy. Now mix in the cocoa powder ,vanilla extract coffee granules and continue to beat well with the beater. Now gradually add in the powdered sugar and water alternatively. Add water with a spoon depending on the thickness desired. (do not pour the entire 1/2 cup of water to the mixture as it might make your frosting very thin. For thick frosting use less water.

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## **FLUFFY FROSTING RECIPE-HOW TO MAKE FLUFFY CREAMY LOOKING CUPCAKES EASILY AT HOME (2013-03-27 22:40)**

**FLUFFY FROSTING RECIPE** Making a fluffy frosting is a very easy process. For the fluffy frosting recipe you need to keep some points in your mind. The first-Always use an electric beater for getting a fluffy frosting. Don't try to whisk or beat with a spoon as it will not give you the desired results. Secondly always make sure that the butter used for frosting is soft at room temperature. Butter needs to be whipped really well before adding sugar to it to make the frosting fluffy. Some of the fluffy frosting recipes that i have tried in my kitchen i would like to share with you. **FLUFFY FROSTING RECIPE (VANILLA FLAVOR)** 1 cup butter soft at room temperature 6 1/2 cups icing sugar or powdered sugar (sifted) 1 1/2 teaspoon vanilla extract 3-5 tablespoons milk (optional) **Method**

In a bowl using an electric beater at a high speed beat the soft butter till it is fluffy. Now add 4 cups of sugar to it and vanilla extract to it and beat again with the beater for about 5 minutes till the mixture is smooth and creamy in texture. Now add the remaining 2 1/2 cups of icing sugar one at a time and gradually continue beating with beater after each cup addition of remaining 2 1/2 cups of sugar till the mixture thickens.

In case the frosting appears dry then add a little milk to it. You may or may not add milk depending on the consistency required. You can even add a few drops of any food color of your choice to this frosting and mix it well. Your Plain vanilla fluffy frosting /colored frosting is ready. Spread it or pipe it on your cupcakes to make them look more decorative. **FLUFFY FROSTING RECIPE (CHOCOLATE FLAVOR)** This frosting recipe is very simple and has a very buttery chocolaty flavour to it. it can be easily and quickly made at home. **INGREDIENTS** 1/2 CUP BUTTER ROOM TEMPERATURE 2/3 CUP COCOA POWDERED (UNSWEETENED) 3 1/2 CUPS CONFECTIONERS' SUGAR (POWDERED OR ICING SUGAR) 2 TEASPOON VANILLA EXTRACT A PINCH OF SALT 1/3 CUP MILK ROOM TEMPERATURE **Method** To make the frosting more fluffy and light the butter and milk used for the frosting should be at room temperature In a large bowl mix the butter and cocoa powder together with an electric beater at medium speed till the

mixture is soft and well blended. Now add milk, vanilla extract, and salt to it and beat again. Now add the confectioners' sugar to this butter-cocoa-vanilla-milk mixture and beat with the beater at a low speed till the frosting is fluffy for around 3-4 minutes. In case the frosting appears to be too thick then add some more milk to it and mix it well. If you want the consistency of the frosting to be more thick then make an addition of icing sugar(confectioners' sugar)to it and mix well.(Add 1 tablespoon of sugar at a time ,mix and check the consistency. Do not add ½ or 1 more cup of sugar all together. Add spoon by spoon).

Pipe or spread this frosting on chocolate or plain cupcakes to give the cupcakes a more yummy taste.[1]msdeliciouscupcakerecipes.blogspot.com

1. <http://msdeliciouscupcakerecipes.blogspot.com/>

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## **BLUEBERRY FROSTING RECIPE-MAKES CUPCAKES LOOK SIMPLY GORGEOUS (2013-03-28 19:40)**

**BLUEBERRY FROSTING RECIPE** Blueberry frosting adds extra appeal to your cupcakes. Blueberry frosting is not only yummy to taste but also makes your cupcakes look pretty and perfect. Ingredients ½ cup butter at room temperature 1 teaspoon vanilla extract 1 1/2 cup powdered (icing sugar) 3 1/2 tablespoons blueberry puree **METHOD** For the blueberry puree 1 cup blueberries washed properly 1/3 cup icing sugar 1/3



cup water ¼ teaspoon juice of lemon [1]

**PUREE Method** for the blueberry puree In a saucepan put the washed blueberries and sugar together. Put it on low flame. Now add the water and lemon juice to it and constantly stir the mixture on high flame for about 10-15 minutes till the mixture thickens completely. Remove from heat .Let it cool. sieve this mixture to get a smooth blueberry puree. Another method that you can follow is to first mash the blueberries in the food processor and then heat it on flame with water,sugar and lemon juice. To make an extra smooth puree you can pass this mixture through a sieve. Process for Making the blueberry frosting [2]

**BLUEBERRY**



#### BLUEBERRY FROSTING RECIPE

Using an electric beater at a high speed cream the butter till is completely light and fluffy. Now reduce the speed of the beater to medium and add in the sugar and beat well. Now mix the vanilla extract and blueberry puree to this mixture and mix well .Use this frosting on your cupcakes to give them a decorative appetizing look.

1. <http://3.bp.blogspot.com/-saTCDbTNwdw/UVRHgMUI9nI/AAAAAAAAAUc/u8JhhDzs00M/s1600/Blueberry+puree.jpg>

2. <http://1.bp.blogspot.com/-Acm4eV5izkQ/UVRKH1qBBLI/AAAAAAAAAUk/rMrLUbBzU0c/s1600/blueberry+frosting+1.JPG>

## 1.4 April

### CHOCOLATE CUPCAKE RECIPE (2013-04-02 18:52)

A VERY SIMPLE AND EASY TO MAKE CHOCOLATE CUPCAKE RECIPE INGREDIENTS 1 1/3 cup



all purpose flour 2/3 cups white granulated sugar 2/3 cups milk [1]

CHOCOLATE CUPCAKE RECIPE 1 Large egg room temperature 1/4 cup dark chocolate melted 1 tablespoon vanilla extract 2 tablespoons baking powder METHOD

PREHEAT oven to 180 degree Celcius. Line the paper cups with paper liners In a bowl mix the all purpose flour, baking powder together and sift well .keep aside. In a double boiler melt the dark chocolate and keep it aside to cool. Just make sure that the even after chocolate is cooled it is smooth enough to be easily poured into the cupcakes batter. Let the chocolate cool for a few minutes after it has been melted and keep stirring it to keep it smooth. In a large bowl using an electric beater beat the egg and sugar together until light and fluffy. add the vanilla extract and beat well. Now add the flour –baking powder mixture and milk to it alternately (flour –milk flour-milk flour) finishing with the flour mixture. Now ad the smooth dark chocolate to this mixture a little at a time and mix well. Pour the batter into the cupcakes pan about 2/3 full.Bake for 15-20 minutes till cooked or till a toothpick inserted at the centre comes out clean. FROSTING INGREDIENTS 1/3 cup butter room temperature 2 teaspoon vanilla extract 3 tablespoon milk 1/4 cup melted chocolate 4 cups of icing or powdered sugar Water as required Method In a big bowl add all the ingredients (do not add water )and using an electric beater at a medium speed beat it till it forma a smooth icing. If the frosting is too thick, Add water a few drops at a time till the desired consistency is achieved. Pipe the frosting and make pretty swirls on your chocolate cupcake.



[2]



[3]

1. <http://3.bp.blogspot.com/-19jd9gSx08Q/UVrptF9JLmI/AAAAAAAAAWE/mlQht6x1III/s1600/chocolate+cupcakes.jpg>
2. <http://3.bp.blogspot.com/-19jd9gSx08Q/UVrptF9JLmI/AAAAAAAAAWE/mlQht6x1III/s1600/chocolate+cupcakes.jpg>
3. <http://3.bp.blogspot.com/-19jd9gSx08Q/UVrptF9JLmI/AAAAAAAAAWA/dhcZoSqlsJQ/s1600/chocolate+cupcakes.jpg>

## CARROT CUPCAKES WITH CREAM CHEESE FROSTING (2013-04-02 19:50)

A VERY EASY AND YUMMY TO TASTE CARROT CUPCAKE RECIPE  
INGREDIENTS



[1]

### CARROT CUPCAKE RECIPE

- 2 CUPS all purpose flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoon grounded cinnamon
- 4 eggs large
- 1 cup sugar
- 1 cup vegetable oil
- 2 cups finely grated carrots
- 1/2 teaspoon vanilla extract
- 1 cup grated apples(2 large apples)
- 1/2 cup chopped walnuts
- 1 cups raisins
- Cream cheese frosting
- 1/2 cup Butter room temperature
- 1 cup cream cheese room temperature
- 2 1/2 cups powdered sugar well sifted
- 1 teaspoon vanilla extract

#### Method

Preheat oven to 350 degrees F OR 180 degrees C.

Line the cupcake cups with paper liners.

In a bowl whisk together the all purpose flour, baking soda, salt and ground cinnamon ADD in the chopped walnuts to this flour mixture. Keep aside.

In another bowl, with the electric beater beat the eggs till lightly beaten. Now add the sugar, vanilla extract and oil to this egg mixture and whisk well until slightly thickened. Now Fold in the Flour mixture into this well beaten egg-sugar-oil mixture until well blended. With a large spatula or spoon fold in the grated carrots, grated apple, raisins to the mixture and .Fill the cupcakes cups with this batter and bake for about 15-20 minutes or till a toothpick inserted at the center of the cupcake comes out clean.

### Method for frosting

In a bowl using an electric beater beat the butter and cream cheese together till creamy. Now add in the powdered sugar and beat well until fully blended and very smooth. Beat in the vanilla extract. If more sugar is needed then add more (do not add 1/2 or 1 cup of sugar. Add in small quantity 1 tablespoon at a time depending on the taste and consistency desired). Pipe the frosting making pretty swirls on your cupcakes.

1. <http://1.bp.blogspot.com/-P4SmQpznzko/UVroMwaBu7I/AAAAAAAAAV4/gCHgMH5ZXmg/s1600/carrot+cupcake+recipe.jpg>

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## OREO CUPCAKES-SIMPLY AMAZING CUPCAKES (2013-04-04 16:21)

OREO CUPCAKES YUMMY TO TASTE AND PRETTY LOOKING OREO CUPCAKES INGREDIENT



1 cup Butter room temperature 1 cup granulated sugar[1] OREO CUPCAKES 3 Eggs large 1 teaspoon vanilla extract 1 1/2 teaspoon baking powder 1 teaspoon salt 3 cups all purpose flour 1 cup milk 12-14 coarsely crushed oreo cookies Method Preheat oven. Line the cupcakes cups with paper liners. In a bowl with an electric beater set at a high speed beat the butter and sugar together till it forms a creamy texture. Now add the 3 eggs to it one at a time beating well after each addition so that it gets completely blended into the mixture. add in the vanilla extract and beat well again. Now take another bowl, mix together the flour, baking powder and salt together. Now add this flour-baking powder-salt mixture to the wet eggs -sugar-butter- vanilla mixture alternating with milk. That is flour milk flour milk flour. Beginning and ending with flour. Beat well with the beater after each addition until the mixture is well combined. Now using a spoon stir in the crushed oreo cookies to this mixture and mix well. Pour this cupcakes batter into the line cupcakes cup 2/3 full. Bake for about 15-20 minutes. Let it cool for 15 minutes. Remove from the cupcake cups and cool completely on wire racks. Frosting for OREO cupcakes To enhance the taste of oreo cupcakes we shall make a frosting using whipped cream INGREDIENTS FOR THE FROSTING 3/4 cup butter room temperature softened

1 1/4 cream cheese softened

1/4 cup heavy whipped cream

5 1/2 cup confectioners' sugar Method In a bowl with the beater at a high speed cream the butter and cheese together till it forms a smooth creamy texture. Now turn the speed to medium and add the powdered sugar to this mixture beating well till well combined. Now using a spoon fold in the whipped cream and mix well. Pipe the frosting on your oreo cupcakes making beautiful swirls of your choice.

1. [http://4.bp.blogspot.com/-xjwEGGfavGs/UV1auwvbFnI/AAAAAAAAAWY/B\\_VMDG9FBXw/s1600/OREO+CUPCAKES.jpg](http://4.bp.blogspot.com/-xjwEGGfavGs/UV1auwvbFnI/AAAAAAAAAWY/B_VMDG9FBXw/s1600/OREO+CUPCAKES.jpg)

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## PINA COLADA CUPCAKES RECIPE (2013-04-04 23:08)



### [1] PINA COLADA CUPCAKE

**PINA COLADA CUPCAKES RECIPE WITH COCONUT FROSTING** INGREDIENTS All purpose flour-1 cup Baking powder-1 teaspoon Granulated sugar-1 cup (sifted) 2 eggs(separated) Vanilla extract-1 teaspoon Salt a pinch 1 ½ cup finely chopped pineapples A few drops of yellow food colouring FOR THE COCONUT FROSTING ½ cup Butter softened A pinch of salt Vanilla extract 1 teaspoon Milk 2 tablespoon Icing sugar or powdered sugar 2 cups 3 -5 tablespoons thickened coconut cream Method for the cupcakes Preheat oven to 350 degrees F OR 180 degrees Celcius. Line the paper cups with paper liners. In a bowl take the flour, baking powder and salt together. Sift and set aside. In another bowl beat the egg yolks with an electric beater at a high speed till it gets fluffy. Now add the powdered sugar to it and continue beating with beater. Now add the vanilla extract and flour to this mixture and beat well till well incorporated. Now spoon in the finely chopped pineapples and food coloring and mix well with a spoon. Now take another bowl and with the electric beater beat the egg whites at a high speed till it stands in peaks. Now using a spoon fold this mixture into the egg yolk –flour mixture and mix gently until well blended. Pour the cupcakes batter in the cupcakes pans and bake for about 15-20 minutes or until a toothpick inserted at the center of the cupcake comes out clean. Let it cool in the cupcakes pans for 10-15 minutes. remove from oven and let it cool completely on the wire rack. METHOD for frosting In a bowl using an electric beater at a high speed beat all the ingredients except thickened coconut cream till creamy. Now add the thickened coconut cream to it and mix well till fully combined.

1. <http://2.bp.blogspot.com/-YN0wdJCMttU/UV25M4bd00I/AAAAAAAAAw/VSeuf8cmYSA/s1600/pina+colada+cupcakes.jpg>

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## SUGAR FREE CUPCAKE RECIPE-Healthy ,nutritious cupcakes that can be savoured by kids and diabetics (2013-04-12 18:15)

**SUGAR FREE CUPCAKE RECIPE MANGO CUPCAKES** 1 Cup all purpose flour 1 teaspoon baking powder A pinch of baking soda 2 eggs large 1 teaspoon vanilla extract 3 tablespoon milk ½ cup butter room temperature ½ cup ripe sweet mango pureed 3 tablespoons of honey (optional) 1 sweet mango ( diced) cut into small pieces for the garnishing Method

In a large bowl mix the all purpose flour and baking powder together. Sift and keep aside. In another bowl beat the butter with an electric beater until creamy. Add eggs one at a time and beat well after each addition till well blended. Add the vanilla extract and beat again. Now add in the flour baking powder mixture and mix well. Using a spoon add the mango puree ,honey and milk and mix gently. If the batter is dry , add more milk(a little milk add spoon by spoon till the desired consistency is achieved). Pour this batter into paper lined cupcake pans and bake in a preheated oven at 350 degree F OR 180 degree C for 15-20 minutes or till a toothpick inserted at the centre of the cupcakes comes out clean. Cool in the pans for about 10-15 minutes and remove from the oven and let the cupcakes cool completely before frosting them. Top the cooled mango cupcakes with cream cheese and garnish with small cut pieces of mango. BANANA CUPCAKES 2 cups all purpose flour 1 ½ teaspoon baking powder 3 large eggs ½ cup butter soft at room temperature 1 teaspoon vanilla extract A pinch of baking soda 2 mashed bananas ½ cup water ½ cup finely chopped walnuts METHOD Preheat oven to 350 degrees F OR 180 degrees C. Line the cupcakes cups with paper

liners. In a bowl mix the all purpose flour , baking soda and baking powder together. Sift and keep aside. In another large bowl beat the butter with an electric beater at a high speed till light and creamy. Now add the eggs to the butter mixture one at a time beating well after each addition. Till well mixed. Add the vanilla extract and beat well again. Now add the sifted dry flour baking powder mixture and mashed bananas to the batter beat well. Now using a spoon add water to the mixture depending on the consistency required. Add the chopped walnuts and mix well. Pour the batter in cupcake pans and bake for 15-20 minutes till completely cooked or until a tooth pick inserted at the centre of the cupcake comes out clean.

Cool the cupcakes in the oven for 10 minutes. Remove from oven and let them cool completely before removing them from cupcake pans .Your sugar free cupcakes are ready.

**BLUEBERRY SUGAR FREE CUPCAKES INGREDIENTS** ½ cup butter softened at room temperature  
2 large eggs 1 teaspoon baking powder 12 tablespoons Splenda sugar 1 cup all purpose flour ¼ cup milk  
½ cup blueberries pureed For frosting use vanilla (fat free) yoghurt Method Preheat oven to 350 degrees F  
or 180 degrees C.Line the cupcake pans with paper liners. Take a bowl and mix flour and baking powder together. sift and set aside. Now take another large bowl and using an electric beater beat the butter and Splenda sugar together till light and creamy texture is formed. Now beat in the eggs one at a time beating well with the beater after each addition the the eggs are well blended into the mixture. Using a spoon add the flour –baking powder mixture and mix gently. Now add milk to it and then fold in the blueberries puree. If the mixture is too dry then pour in more milk little by little till the desired consistency is achieved. Spoon the batter into paper lined cupcakes pans about 2/3<sup>rd</sup>full. Bake in the preheated oven for 15-20 minutes or till a toothpick inserted at the centre of the cupcakes comes out clean. Let the cupcakes cool in the oven for 10 minutes .Remove from oven and let them cool completely before frosting them .Spread vanilla yoghurt on top of the cooled cupcakes and add one blueberry on top of it for garnishing.

**SUGAR FREE CHOCOLATE CUPCAKES** 1 ½ cup all purpose flour(sifted) 2 large eggs (3 eggs if small) lightly beaten ½ cup cocoa powder 1 cup Splenda sugar ½ teaspoon baking powder A pinch of salt ¾ cup butter soft at room temperature ¼(4-6 tablespoons) cup milk 1 teaspoon vanilla extract **METHOD** Preheat oven to 350 degree F OR 180 degrees C. Line the cupcakes pans with paper liners. In a bowl mix the all purpose flour , baking powder ,salt together. Sift and set aside. In another bowl using an electric beater beat the butter and sugar together till forms a creamy texture. Now add the beaten eggs mixture to it and beat well till well blended. add in the vanilla extract and beat well. Now using a spoon gently fold in the flour and cocoa powder into the mixture starting and ending with flour (flour cocoa flour cocoa flour. Add in the milk and mix gently till all ingredients are well incorporated. Now spoon this batter into the lined cupcakes cups and bake in the oven for 15-20 minutes till cooked or a toothpick inserted at the centre of the cupcakes comes out clean. Let the cupcakes cool in the oven for 10 minutes. Remove from oven and let them cool completely before removing the cupcakes from the cupcakes pans. For the frosting dust the chocolate cupcakes with powdered sugar. Your healthy, nutritious sugar free chocolate cupcakes are ready. Sugar free chocolate frosting 2 oz dark or unsweetened chocolate 1/3 cup heavy whipped cream 1 stick butter(1/2 cup) at room temperature 6

tablespoons Splenda Sweetner 1 teaspoon pure vanilla extract 1 teaspoon cocoa powder Method In a double boiler melt the dark or unsweetened chocolate till it is complete melted .Stir the chocolate till it is smooth in texture and let it cool for some time. Now using an electric beater beat the whipped cream into the cooled melted chocolate. Beat at medium speed now add butter ,cocoa powder ,vanilla extract and Splenda sugar to the mixture and continue beating till it fluffy for about 2-3 minutes. Pipe this delicious sugar free chocolate frosting on your chocolate cupcakes and serve.

**STRAWBERRY CUPCAKES RECIPE INGREDIENTS** 1 ½ cup all purpose flour 1 teaspoon baking powder ½ cup butter room temperature 14 tablespoons of Splenda low calorie sweetner ½ cup milk 2 eggs 1 teaspoon vanilla extract ¾ cup strawberries topped, washed and very finely chopped. 2 tablespoons of honey **METHOD** Preheat oven to 350 degree F OR 180 degrees C. Line the cupcake pans with paper liners. In a bowl mix the flour, baking powder together. sift and set aside. In another bowl with an electric beater beat the butter , splenda sweetner and honey together till it is light is fluffy. Add the eggs one at a time beating well after each addition till well blended. Add in the vanilla extract and beat well after each addition.Now using a spoon fold in the half of the flour mixture and milk and mix gently. Add the remaining flour mixture and chopped strawberries and fold in gently. Spoon the

mixture into cupcakes pans .Bake in the oven for about 15 -20minutes or till a toothpick inserted at the centre of the cupcakes comes out clean. .Let the cupcakes cool in the oven for about 10 minutes. Remove and cool on a wire tray. FOR THE FROSTING Sugar free strawberry frosting Ingredients 1 cup cream cheese room temperature ½ stick butter room temperature ½ cup strawberries pureed 1 teaspoon vanilla extract 4 teaspoons splenda sweetner METHOD In a bowl using an electric beater mix the cream cheese , vanilla extract and butter together and blend well. Add in the strawberry puree and mix well .Add splenda sweetner to the frosting and mix .Your yummy sugarfree strawberry frosting is ready. Pipe it on your sugar free cupcakes .

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Jade Mat (2013-04-24 17:57:53)

tried this recipe came out really well.i am going to try more recipes on this blog

## **AWESOME CUPCAKES RECIPES-HOW TO MAKE AWESOME CUPCAKES FOR ALL OCCASSIONS (2013-04-27 19:09)**

**YELLOW COLORED CUPCAKES WITH CREAM CHEESE FROSTING** INGREDIENTS 2 sticks + ¼ stick of butter room temperature(1 cup +1/4 cup) 3 cups granulated white sugar 3 cups all purpose flour 6 eggs large room temperature 1 cup sour cream room temperature 2 teaspoon vanilla extract 1/3 cup corn starch 1 teaspoon baking soda 1 teaspoon salt For the cream cheese frosting INGREDIENTS 3 sticks of unsalted butter room temperature 1 pound of cream cheese room temperature 1 cup powdered sugar 1 teaspoon vanilla extract METHOD FOR THE CUPCAKES Preheat oven to 350 degrees F OR 180 Degrees C.Line the cupcakes cups with paper liners. In a bowl mix the flour,salt,baking soda and cornstarch together sift and set aside.In another bowl using an electric beater at a high speed beat the sugar and butter together till it is creamy and fluffy .Now add the eggs one at a time beating well after each addition.add the sour cream and vanilla extract,Beat well till well blended.Now add the flour-baking soda-corn starch-salt mixture and beat well at a low speed till all ingredients are well combined.Fill the line cupcakes cups with the batter about 2/3 full.bake in a preheated oven for about 20 -30 minutes or till a toothpick inserted at the center of the cupcakes comes out clean.Let the cupcakes cool in the oven for 10-15 minutes.Remove from oven and allow the cupcakes to cool completely before removing them from the cupcakes pans and frosting the cupcakes. For the frosting In a bowl using an electric beater beat the butter and cream cheese at high speed .Turn the speed of the beater to low and add in the sugar and vanilla extract and beat well till a smooth frosting mixture is formed.Top or pipe this frosting on top of your cupcakes. **MOIST CHOCOLATE CUPCAKES**

1 1/2 Cups all purpose flour sifted  
1 cup granulated sugar  
1 Teaspoon baking soda  
1/2 cup unsweetened cocoa powder  
1 cup water  
1/2 cup any vegetable oil  
1 teaspoon vinegar

For the Frosting 2 cups powdered sugar ½ cup cocoa powder unsweetened 6 tablespoons of butter room temperature 6 tablespoons of milk 1 teaspoon vanilla extract METHOD Preheat oven to 350 degrees for 180 degrees C.Line the cupcakes pan with paper liners. In a bowl mix the flour and cocoa powder together.Now add in the sugar ,water and oil and Beat with an electric beater till all ingredients are well combined .Now add in the vinegar and mix well .Make sure that the batter is very smooth and without any lumps before spooning into the cupcake pans.Bake for about 20-25 minutes or till a toothpick inserted at the center of the cupcakes comes out clean.leave the cupcake pan in the oven to cool for about 10 minutes.remove from the oven and cool the cupcakes completely before frosting them. Method In a bowl using an electric beater beat



the butter till it forms a creamy texture.add vanilla extract and beat well.add the milk and sugar and cocoa powder till a soft smooth frosting is formed.Pipe this rich dark chocolate frosting on your cupcakes. RICH CARROT RAISINS CUPCAKES INGREDIENTS 2/3 cup all purpose flour(sifted) 125 gm carrots grated 125 gm granulated sugar 125 gm raisins ½ teaspoon vanilla extract 120 ml vegetable oil 1 teaspoon baking powder(sifted) Salt a pinch(sifted) 2 eggs large 2 teaspoon zest of orange For the frosting 50 grams butter room temperature 250 grams powdered sugar 125 grams cream cheese cold METHOD Preheat oven to 180 degrees C OR 350 degrees F.Line the cupcake cups with paper liners. In a bowl mix the sifted flour,baking powder and salt mixture together and set aside.In another bowl using an electric beater beat the eggs and sugar together till it is creamy and fluffy.Now add in the orange zest,vanilla extract and oil to this well beaten egg-sugar mixture and beat well till completely blended. Add the sifted dry flour –baking powder-salt mixture spoon by spoon and beat well after each addition till all ingredients are well incorporated.Using a spoon add in the raisins and grated carrots and mix well gently. Pour this batter in paper lined cupcakes cups about 2/3 full and bake for about 20-25 minutes till cooked or a toothpick inserted at the center comes out clean.Let the cupcakes cool for 10 minutes.Remove from oven and cool completely before frosting.The cooked cupcakes will be spongy and brownish in color. For the frosting Using an electric beater beat the butter and sugar together at a high speed till it turn creamy and fluffy.Now add in the cold cream cheese and beat well with the beater for about 3-5 minutes till the frosting becomes fluffy.Pipe this frosting onto the cupcakes. CHOCOLATE PEANUT BUTTER CUPCAKE INGREDIENTS 2 Cups all purpose flour 1 1/2 cup granulated sugar ½ cup peanut butter 1 1/2 teaspoon baking powder A pinch of baking soda 1 teaspoon salt 3 tablespoons cocoa powder 1 cup milk Teaspoon vanilla extract 3 eggs large Method Preheat oven to 350 degrees F OR 180 degrees C. Line the cupcake cups with paper liners. In a bowl mix the flour, salt, baking powder ,baking soda and salt together .Sift .now mix Add cocoa powder to this sifted dry ingredients mixture.mix well and set aside. Take another bowl and using an electric beater at a high speed beat the butter and sugar together till it is light and creamy. Now add in eggs one at a time. Beating well after each addition till the eggs are well blended into the mixture .Add the vanilla extract and beat well again. Turning your beater to a low speed add in the flour and milk alternately with a spoon (flour-milk-flour) beginning and ending with flour. Mix well till all ingredients are completely well incorporated. Now spoon this prepared batter in the paper lined cups about 2/3 full and bake in the preheated oven for about 20-25 minutes until cooked or till a toothpick inserted at the center of the cupcakes comes out clean. Leave the cupcakes pan in the oven and let it cool for about 10 minutes. Remove the cupcakes pan from the oven and allow the cupcakes to cool completely before frosting them. For frosting you can use butter cream frosting, or directly apply peanut butter as frosting on top of the cupcakes.

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## 1.5 May

### PINK VELVET CUPCAKES-MAKING YUMMY PINK VELVET CUPCAKES (2013-05-20 18:51)

ENJOYS THESE DELECTABLE CUPCAKES TREATS.

INGREDIENTS

2 1/2 cup all purpose flour (sifted)

1 Cup unsalted butter room temperature



[1]

1 1/3 cups sugar granulated white  
1/8 th teaspoon pink food color  
1 1/2 teaspoon vanilla extract  
3 large eggs  
1 1/2 teaspoon baking powder(sifted)  
a pinch of salt  
a pinch of baking soda  
1 cup buttermilk  
Real vanilla frosting  
butter room temperature-1 1/2 sticks  
4 cups powdered sugar  
1/4 teaspoon salt  
1/4 cup milk  
3 tablespoons of vanilla extract

#### METHOD

Preheat oven to 350 degrees F or 180 degrees C.

line the cupcake cups with paper liner.

In a bowl mix all the dry ingredients together-flour,baking powder,salt and baking soda together .Mix and set aside.

In another bowl beat the butter and sugar together till it is light and creamy.add a very small quantity of pink food color to it.increase the quantity of the food color dependingon the shade of pink color you want for your cupcakes and beat well.Add vanilla extract.beat well again.

Now add eggs to this mixture one at a time beating well after each addition till all ingredients well blended.Now add the flour mixture and butter milk alternately beginning and ending with flour (flour buttermilk flour butterlik flour).stirring well till all ingredients are well mixed completely.

Pour this batter into paper lined cupcakes cups about 2/3 rd full and bake in the preheated oven for 20-25 minutes or till a toothpick inserted at the center of the cupcake comes out clean.Let the cupcakes cool in the oven for 10 minutes.remove from oven and let the cupcakes cool completely before frosting them.

Method for the real yummy vanilla frosting

In a bowl using an electric beater at a high speed beat the butter and vanilla extract together until creamy in texture.Now add the powdered sugar to this creamy mixture one at a time beating well after addition until it is well combined.add milk one tablespoon at a time till the desired consistency is achieved.

Pipe this yummy frosting on your pink velvet cupcakes.

1. <http://2.bp.blogspot.com/-4HWnvMkSw5Q/UZoi6SYDtLI/AAAAAAAAAZg/pRJLjqL0K1A/s1600/Pink+Velvet+Cucpakes.jpg>

# BLUE VELVET CUPCAKES-MAKING PRETTY BLUE VELVET CUPCAKES (2013-05-20 18:57)



[1] BLUE VELVET CUPCAKE

## BLUE VELVET CUPCAKES

### INGREDIENTS

2 CUPS of sugar

2 sticks of butter at room temperature

1 tablespoon of cocoa powder

1 1/2 tablespoon of royal blue gel food color

1 small drop of violet gel food color

2 1/2 cups of flour

1 teaspoon of salt

1 cup buttermilk

1 teaspoon of vanilla extract

1/2 teaspoon of baking soda

and

1 tablespoon of vinegar

2 large eggs

For the frosting

Ingredients required are:

one pound of cream cheese

2 sticks of butter at room temperature(softened)

1 teaspoon of vanilla extract

4 cups of powdered sugar(sifted)

Method for the blue velvet cupcakes

Preheat oven to 350 degree F.Line the cupcake cups with paper liners.

In a bowl mix the flour and salt together.sift and set aside.

In another bowl using an electric beater beat the butter and sugar together till the mixture is creamy,light and fluffy.

Now add eggs one at a time beating well after each addition.In a separate bowl mix the cocoa powder and Food colors together to make a paste.add this paste to the well beaten egg-sugar-butter mixture and mix well again.Now add the sifted flour-salt mixture to the creamed mixture alternating with buttermilk .Mixing well till all the ingredients are well incorporated.Now add the vanilla extract to this well combined mixture and stir well.In another bowl mix the baking soda and vinegar together and add to the prepared cupcakes batter .Mix just to combine.

spoon this batter into the lined cupcake pans about 2/3 full and bake for about 20-25 minutes or till a toothpick inserted at the centre of the cupcake comes out clean.

Let the cupcakes cool in the oven for 10 minutes.removes cupcakes from oven and allow them to cool completely before frosting them.

for the frosting

In a large bowl using an electric beater at a high speed beat the cream cheese,vanilla extract and butter together till smooth in texture.now add the powdered sugar to it 1 cup at a time and beat first at a low speed

to combine the sugar well and then at a high speed till the frosting is very light and fluffy. Pipe this frosting on your cupcakes and serve

1. [http://4.bp.blogspot.com/-12TG09hk1zc/UZokMg0JfGI/AAAAAAAAAZw/XW50gSwx\\_a8/s1600/BLUE+VELVET+CUPCAKES.jpg](http://4.bp.blogspot.com/-12TG09hk1zc/UZokMg0JfGI/AAAAAAAAAZw/XW50gSwx_a8/s1600/BLUE+VELVET+CUPCAKES.jpg)

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## BUTTER CUPCAKE-MAKING MOUTH WATERING DELICIOUS BUTTER CUP-CAKE AT HOME (2013-05-22 23:14)



[1]

### BUTTER CUPCAKES INGREDIENTS

1 1/2 CUP All purpose flour  
1 1/2 teaspoon baking powder  
4 large eggs room temperature  
3/4 cup of milk  
2 teaspoon vanilla extract  
a pinch of salt  
2 sticks of butter(1 cup)room temperature  
1 cup white sugar granulated

#### Method

Preheat oven to 350 Degrees F or 180 Degrees C. Line the cupcake pans with paper liners.

In a bowl mix the baking powder, flour and salt together. sift and set aside.

Take another bowl and using an electric beater beat the butter, granulated sugar and vanilla extract together at a high speed till the mixture is creamy. Now add eggs to this one at time beating well after each addition till all the eggs are well blended.

Now turn the electric beater to a low speed and gradually add in the flour-baking powder-salt mixture alternating with milk and beginning and ending with flour (flour-milk-flour).

Now spoon this cupcake batter into the lined cupcake pans about 2/3 rd full and bake in the oven for about 20-25 minutes or till a toothpick inserted at the centre of the cupcakes comes out clean. Let the cupcakes cool in the oven for about 10 minutes. Remove from oven and let them cool completely .

serve and enjoy this simply delicious mouthwatering butter cupcake.

#### ORANGE LEMON BUTTER CUPCAKE-SIMPLY ADORABLE

A SLIGHT VARIATION HAS BEEN MADE TO THE BASIC BUTTER CUPCAKE RECIPE TO ADD A TANGY TWIST TO IT FLAVOUR.



## ORANGE BUTTER CUPCAKES

[2]

### INGREDIENTS

200 grams of all purpose flour(sifted)

3 large eggs

1 teaspoon of vanilla extract

175 grams of butter at room temperature

170 grams of white sugar

1 teaspoon of grated lemon rind

1 teaspoon of grated orange rind

1/2 teaspoon of baking powder

combine together

1 tablespoon of freshly squeezed orange juice

1 tablespoon of lemon juice

### ORANGE BUTTER CREAM FROSTING

#### INGREDIENTS

1 cup butter at room temperature(softened)

6 cups of powdered sugar

1/2 cup of orange juice

1 teaspoon orange zest(grated)

#### Method

Preheat oven to 350 Degrees F or 180 Degrees c.

Line the cupcake pans with paper liners

Take a Large bowl and using an electric beater beat the butter,sugar and vanilla extract together till it is creamy and fluffy.

Now add in the eggs beating well after each addition till the eggs are well blended into the creamy butter mixture.

Now add the lemon and orange rinf .and beat again.

Now using a wooden spoon or spatula fold in the sifted flour and alternate it with the combined juices(lemon and orange juice mixture).and Mix well.

Spoon this batter into the lined cupcake pans about 2/3rd full and bake for 20-25 minutes or till a toothpick inserted at the center comes out clean.Let the cupcakes cool in the oven for about 10 minutes.Remove the cupcakes pans from the oven and allow the cupcakes to cool completely before Frosting the cupcakes.

#### METHOD FOR THE FROSTING

In a large bowl using an electric beater beat the butter till it is creamy.now gradually add in the sugar (4 cups)1 cup at a time and beat till the frosting is smooth .Now add the orange juice (1/4 cup) and the zest.Now add the remaining two cups of sugar again 1 cup at a time till the frosting is thick enough.you can add more orange juice depending on the consistency required for the frosting.

Pipe this frosting onto your orange butter cupcakes and make beautiful swirls.enjoy this tasty treat.

1. <http://4.bp.blogspot.com/-QD2UrzQ9jtY/UZzXSI0vDDI/AAAAAAAAAaA/GjA6g5RN0wQ/s1600/butter+cupcakes.jpg>

2. <http://2.bp.blogspot.com/-YK3SMkq6d9E/UZOrcrC1r3EI/AAAAAAAAaQ/gBp58L780KY/s1600/ORANGE+BUTTER+CUPCAKES.jpg>

**VALENTINES DAY CUPCAKES-‘ENJOY THESE GORGEOUS DELECTABLE TREATS (2013-05-24 10:55)**



[1] VALENTINES DAY CUPCAKES

INGREDIENTS MAKES 12 CUPCAKES 1 1/2 Cup white sugar 1 1/2 cup all purpose flour (sifted) 1/2 cup cocoa powder (unsweetned) 1/2 teaspoon baking powder A pinch of salt 1 egg 1/2 stick butter at room temperature 1 teaspoon vanilla extract 1/2 cup milk For the frosting 1/2 cup butter at room temperature 2 cups of powdered icing sugar well sifted 2 tablespoon of milk 2 drops of pink gel food colour 5 ml of strawberry flavouring METHOD Preheat oven to 350 Degrees F or 180 Degrees C. Line the cupcake cups with paper liners. In a bowl mix the dry ingredients flour, baking powder, salt and cocoa powder together. set aside. In a bowl using an electric beat the butter, sugar and vanilla extract together till it light creamy and fluffy. Now add the egg to this mixture and beat well till blended. Now add the dry ingredients to this mixture alternating with milk (beginning and ending with milk). if the batter is too thick, add more milk (one tablespoon at a time) depending on the consistency desired. Spoon this batter into paper lined cupcake pans and bake in the oven for about 15-18 minutes or till a toothpick inserted at the center comes out clean. Let the cupcakes cool in the oven for 10-15 minutes. Remove from the oven and let them cool completely before frosting. Method for the frosting Beat the butter with an electric beater at a high speed till it is creamy and fluffy. Now add in the powdered sugar 1 cup at a time and continue beating till the frosting is thick. Now add in the milk and the pink color gel and strawberry flavor and beat for 1 more minute. Pipe this frosting on your



cupcakes ,make beautiful swirls and serve. [2]

CUPCAKES ANOTHER SPECIAL VALENTINES DAY CUPCAKE-A VERY DELECTABLE TREAT FOR YOUR VALENTINE

#### INGREDIENTS

1/3 cup cocoa powder  
1 1/3 cup all purpose flour  
1 1/2 teaspoon baking powder  
a pinch of salt  
1/2 cup butter room temperature  
1 cup sugar  
2 large eggs  
1 1/2 teaspoon vanilla extract

1/2 cup boiling hot water

#### FOR THE PRETTY FROSTING

8 ounces of fat cream cheese at room temperature  
1/2 butter at room temperature  
1 teaspoon of vanilla extract  
4 cups of icing sugar  
pink food color a few drops

#### Method for the cupcakes

Preheat oven to 350 degrees F or 180 degrees C. Line the cupcake pans with paper liners.

In a bowl mix the cocoa powder and hot water together and set aside.

In another bowl mix the flour, baking powder and salt together. sift and set aside.

Now take a bowl and using an electric beater at a high speed beat the butter and sugar together till it is light and creamy. Now add in the eggs one at a time beating well after each addition. add in the vanilla extract and beat again till all ingredients are well blended. Now add in the sifted flour-baking powder- salt mixture and beat at a low speed. Now mix the cocoa water and beat till well combined. Spoon this batter into paper lined cupcake pans about 2/3rd full and bake for about 15-20 minutes or till a toothpick inserted at the center of the cupcake comes out clean.

Let the cupcakes cool in the oven for about 10 minutes. remove from the oven and allow the cupcakes to cool completely before frosting them.

#### Method for the delicious pretty frosting

with an electric beater beat the butter and cream cheese together till it is light and fluffy. Now add in the

vanilla extract and beat again.now gradually add in the powdered icing sugar one cup at a time beating well after each addition till all ingredients are well combined.Now add a few drops at a time of pink food color till you get the shade of your choice.fill this frosting into your piping bag and attach a tip of your choice to it.Make swirls of your choice.garnish the frosting with sprinkles

1. <http://1.bp.blogspot.com/-31XF-VDzsLE/UZ74yv9I2jI/AAAAAAAAAag/rCOHKUqRUbU/s1600/valentines+day+cupcake.jpg>
2. <http://4.bp.blogspot.com/-33vo8f6qbIc/UaWxnMIFk1I/AAAAAAAAAw/grgSQGFdbIU/s1600/Chocolate-Valentines-Cupcakes-3137.jpg>

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## FRUIT CUPCAKES-HOW TO MAKE YUMMY HEALTHY FRUIT CUPCAKES (2013-05-30 00:09)

### FRUIT CUPCAKES

- 1 cup butter at room temperature
- 1 cup white granulated sugar
- 1 teaspoon vanilla extract



RASPBERRY CUPCAKES

- 1 1/2 cup all purpose flour[1]
- 2 tablespoons milk
- 1/2 cup fresh raspberries
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda

### RASPBERRY BUTTERCREAM FROSTING

#### INGREDIENTS

- 1 1/2 sticks of butter (softened)at room temperature
- 1 package of cream cheese
- 4 cups of powdered sugar
- 1 tablespoon of vanilla extract
- 3 tablespoons of raspberry puree(made fresh from 1/2 cup of fresh raspberry)

#### Method

Preheat oven to 350 Degrees F or 180 Degrees C.

Line the cupcake cups with paper liners.

In a bowl mix the flour,baking powder and baking soda together.sift and set aside.



In a bowl beat the Butter and sugar together with an electric beater at a high speed till the mixture is creamy and light.

Now add in the vanilla extract and milk and beat well again. Now mix in the sifted flour-baking powder-baking soda mixture and mix gently till all ingredients. Now add the raspberries and mix gently. Now spoon this batter into the lined cupcake pans about 2/3rd full and bake for about 15-20 minutes or till a toothpick inserted at the center of the cupcake comes out clean. Let the cupcakes cool in the oven for 10 minutes. Remove from oven and let the cupcakes cool completely before decorating them.

#### Method

Take a big bowl and with an electric beater beat the butter, vanilla extract and cream cheese together at a high speed till it is creamy and smooth. Turn the speed of the beater to low and add in the powdered sugar one cup at a time and beat well with the beater. Now add in the fresh raspberry puree one tablespoon at a time and continue beating till the desired consistency for the frosting is achieved.

In case you want the consistency of the frosting to be more thick, you can add more cups of powdered sugar.

#### Pear cupcakes

1/2 cup butter (softened) at room temperature

1 cup granulated sugar

1 cup all purpose flour (sifted)

1 teaspoon baking powder (sifted)

2 large eggs

a pinch of salt

1 pear-finely peeled, cored and shredded

#### METHOD

Preheat oven to 350 Degrees F or 180 Degrees C.

Line the cupcake pans with paper liners.

In a bowl beat the butter and sugar together at a high speed with the beater till creamy and fluffy.

Now add in the eggs one at a time and beat well after each addition. Now add in the flour and baking powder and mix well till all ingredients are well blended. Add in the salt and beat again till the batter is smooth and without any lumps. Now spoon in the shredded pear and stir with a spoon till well incorporated. Spoon this cupcake batter into paper lined cupcake pans and bake in the oven for about 15-20 minutes or till a toothpick inserted in the center of the cupcake comes out clean. Let the cupcakes cool in the oven for sometime. Remove from oven and allow the cupcakes to cool completely before frosting them.

#### BANANA CUPCAKES WITH COCOA FLAVOUR

1 1/2 cup-all purpose flour

cocoa powder (unsweetened)-2 tablespoons

baking powder-1 1/2 teaspoons

butter-1/4 cup at room temperature (softened)

caster sugar-1/4 cup

1 egg large

banana 1 cup mashed

skimmed or toned milk-2/3 cup

1 teaspoon vanilla extract

#### Method

Preheat oven to 350 Degrees F or 180 Degrees C.

Line the cupcake cups with paper liners.

In a bowl mix the all purpose flour, baking powder and cocoa powder together. Set aside. Take another bowl and beat the butter and sugar together with electric beater till it is creamy and light. Now add in the egg and vanilla extract into the creamy mixture and beat again. Add the flour-cocoa-baking powder mixture and mix well. Add the skimmed or toned milk and mix all the ingredients till all are well blended. Now using a spoon add the mashed bananas and mix gently.

Spoon the batter into cupcake pans about 2/3 rd full and bake for about 20-25 minutes or till a toothpick

inserted at the center of the cupcakes comes out clean. Let the cupcakes cool in the oven for about 10 minutes. Remove from oven and allow them to cool completely.

### KIWI CUPCAKES

#### INGREDIENTS

- 1 cup all purpose flour
- 2 teaspoons baking powder
- 1 cup butter at room temperature
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 2 kiwi fruit peeled and finely chopped

#### METHOD

Preheat oven to 180 Degrees C or 350 Degrees F.

line the cupcake pans with paper liners.

In a bowl mix the flour and baking powder together. Sift and set aside. In another bowl beat the butter and sugar together with an electric beater till it is light and creamy. Add in the eggs one at a time beating well after each addition. Add vanilla extract and beat well again. Now add in the sifted flour-baking powder mixture and beat well till the batter is completely smooth. Now with a spoon stir in the kiwi fruit. Spoon this kiwi cupcakes batter into paper lined cupcake pans about 2/3 rd full and bake in the oven for about 15-20 minutes till the cupcakes are cooked and golden brown. Let the cupcakes remain in the oven and cool for 10 minutes. Remove from oven and allow the cupcakes to cool completely before frosting them.

### PEACH CUPCAKES WITH PEACH CREAM CHEESE FROSTING

#### INGREDIENTS

- 1/2 cup butter at room temperature (softened)
- 1 cup sugar
- 2 large eggs



1 1/4 cup flour[2]

#### FROSTING

- 1 teaspoon baking powder
- 1/2 teaspoon of salt
- 1/2 cup buttermilk
- 1/2 teaspoon ground cinnamon
- 1 cup peach puree (for the puree peel the peaches and process the peach flesh in the blender)

#### FOR THE PEACH CREAM CHEESE

PEACH CUPCAKES WITH PEACH CREAM CHEESE

## FROSTING

8 Ounces of cream cheese softened  
1/2 butter at room temperature(soft)  
2 cups powdered sugar  
1 teaspoon vanilla extract  
few drops of red gel or paste color(no liquid color)  
few drops of yellow gel or paste colour(no liquid color)

## METHOD

Preheat oven to 350 Degrees F or 180 Degrees C.

Line the cupcake cups with paper liners.

In a bowl mix the flour and soda bicarbonate together.sift and set aside.In a bowl with an electric beater beat the butter and sugar together till it is creamy and fluffy.beat in the eggs one at a time .add in the vanilla extract and peach puree and beat well.Now add in the sifted flour-soda bicarbonate mixture alternating with buttermilk.Mix well so that all ingredients are well blended and the batter is smooth without lumps.Now pour this batter into the paper lined cupcake pans and bake for about 25-30 minutes or till the toothpick inserted at the center of the cupcakes comes out clean and the cupcakes is slightly golden in color.Cool the cupcakes in the pan for about 10 minutes.remove from oven and let the cupcakes cool completely before frosting them.

## METHOD FOR PEACH CREAM CHEESE FROSTING

### to get the peach color

Mix scant drops of red color in yellow food color.It will give you orange color.Add a few drops of this orange made color to your frosting scant drops at a time to get the desired peach shade for your frosting.

In a bowl with the beater cream the cream cheese ,vanilla extract and butter together till it is creamy.Now add in the powdered sugar one cup at a time and beat well till the frosting is thick and of desired consistency.Now add in the prepared orange food color a few drops at a time and mix to get the desired peach color for your frosting.

1. [http://1.bp.blogspot.com/-e3LcW2jAy4k/UaxKzUGm7I/AAAAAAAAAb4/Wg\\_CV\\_8fGuc/s1600/RASPBERRY+CUPCAKES.jpg](http://1.bp.blogspot.com/-e3LcW2jAy4k/UaxKzUGm7I/AAAAAAAAAb4/Wg_CV_8fGuc/s1600/RASPBERRY+CUPCAKES.jpg)

2. <http://3.bp.blogspot.com/-F7DMv06fmYo/UaxJndhdPjI/AAAAAAAAAbo/ORKbxIAglDo/s1600/PEACH+CUPCAKES.jpg>

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## 1.6 June

### **BLACK BOTTOMCUPCAKES-YUMMY MOIST CHOCOLATE CUPCAKES WITH A CREAMY CHEESECAKE FILLING (2013-06-01 18:14)**



#### [1] BLACK BOTTOM CUPCAKES

BLACK BOTTOM CUPCAKES IS A VERY RICH BLEND OF MOIST SPONGY CHOCOLATE CUPCAKES AND CHEESECAKE.THESE DELICIOUS CUPCAKES CAN BE SERVED AT ANY OCCASSION. BLACK BOTTOM CUPCAKES ARE VERY EASY TO MAKE AND SIMPLY DELECTABLE TO TASTE. INGREDIENTS FOR THE CREAM CHEESE FILLING

1 Package(i.e 8 ounce)of cream cheese at room temperature and softened  
1 egg (large egg)  
1/3 cup white granulated sugar  
1 cup of semi sweet mini chocolate chips.

FOR THE CHOCOLATE CUPCAKES(makes 12)

1 1/2 cups of all purpose flour  
 1 cup of water  
 1/4 cup of cocoa powder(unsweetned)  
 a pinch of salt  
 1 teaspoon of baking soda  
 1 cup of sugar  
 1/3 cup of vegetable oil  
 1 tablespoon of white vinegar  
 and  
 1 teaspoon of vanilla extract

**METHOD FOR THE CREAM CHEESE FILLING**

In a bowl using an electric beater beat the cream cheese and sugar together till the mixture is creamy and light. Now add in the egg to this creamy cheese-sugar mixture and beat well again with the beater (do not overbeat the filling with the beater as it will make the filling thin and runny). Using a spoon stir in the chocolate chips and set aside.

**METHOD FOR THE MOIST SPONGY CHOCOLATE CUPCAKES.**

For making these cupcakes do not use any electric beater or mixer as the use of mixer is not required. Preheat oven to 350 Degree F or 180 Degrees C.

Line the cupcake pans with paper liners.

In one bowl mix (with a wooden spoon or spatula) all purpose flour, sugar, cocoa powder, salt and baking soda together. Sift and set aside.

In another bowl mix water, vegetable oil, vanilla extract and vinegar together.

Now mix the wet ingredients with dry ingredients mixing gently with the spoon till the dry and wet ingredients are completely well blended and the batter is smooth.

Now divide this cupcakes batter evenly into the paper lined cupcake pans. Spoon a few teaspoons of the cream cheese filling evenly into the centre of each cupcake (if the cupcake cups fill up to the full with batter and filling, need not worry)

Bake in the oven for about 20-25 minutes or till a toothpick inserted at the centre of the cupcakes comes out clean (i.e the cream cheese filling is properly set at the centre and the cupcakes are spongy to the touch. The top of the cupcakes are slightly golden brown when they are completely cooked. Allow the cupcakes to cool completely before serving them

1. [http://1.bp.blogspot.com/-47D\\_CXMTQE/Q/AAAAAAAAAa/aYQ8N6x18Bk/s1600/black+bottom+cupcakes.jpg](http://1.bp.blogspot.com/-47D_CXMTQE/Q/AAAAAAAAAa/aYQ8N6x18Bk/s1600/black+bottom+cupcakes.jpg)

**INGREDIENTS FOR MAKING CUPCAKES-WHAT ARE THE INGREDIENTS REQUIRED FOR MAKING CUPCAKES (2013-06-02 23:13)**



[1] **INGREDIENTS FOR CUPCAKES**

Cupcakes are short cakes served at every occasion. A very delicious treat that can be easily made at

home.Cupcakes can also be decorated as per different occasions .THROUGH FROSTING ONE CAN EASILY MAKE PRETTY AND BEAUTIFUL CUPCAKES.All it requires is a little bit of your imagination and you can come up with your own creative cupcakes.

The ingredients that are usually used in making cupcakes are all purpose flour or self raising flour,eggs,milk,baking powder,sugar,butter,vanilla extract ,CUPCAKE PANS,PAPER LINERS,.The quantity of the ingredients for cupcakes to be used depends on the number of cupcakes you want to make.



[2] THE ABOVE IMAGE SHOWS HOW TO PLACE PAPER LINERS IN THE CUPCAKE PANS BEFORE FILLING THEM UP WITH CUPCAKES BATTER AND BEFORE PLACING THE CUPCAKE PAN IN THE OVEN FOR BAKING CUPCAKES.

1. [http://4.bp.blogspot.com/-IYzL91FnE6U/UauDbJyZrEI/AAAAAAAAAbQ/s1kgMo\\_zLYU/s1600/ingredients+for+cupcakes.jpg](http://4.bp.blogspot.com/-IYzL91FnE6U/UauDbJyZrEI/AAAAAAAAAbQ/s1kgMo_zLYU/s1600/ingredients+for+cupcakes.jpg)
2. [http://3.bp.blogspot.com/-79vWg80rAbE/UauDx5yn\\_eI/AAAAAAAAAbY/10BDg1CwRh8/s1600/line+cupcakes.jpg](http://3.bp.blogspot.com/-79vWg80rAbE/UauDx5yn_eI/AAAAAAAAAbY/10BDg1CwRh8/s1600/line+cupcakes.jpg)

### BASIC CUPCAKE RECIPE FROM SCRATCH (2013-06-03 14:19)



[1] BASIC CUPCAKE RECIPE BASIC CUPCAKE RECIPE

- 1 cup butter at room temperature(softened)
- 1 cup white granulated sugar(castor sugar)
- 3 eggs
- 2 1/2 cups flour(all purpose flour or self raising flour) sifted
- 1/2 cup of milk
- 1 teaspoon of vanilla extract
- 1 teaspoon of baking powder

#### METHOD FOE THE BASIC CUPCAKE RECIPE

Preheat oven to 350 Degrees F or 180 Degrees C.

Line the cupcake pans with paper liners.

In a bowl using an electric beater beat the sugar and butter together till it is light and creamy. Now add the eggs one at a time, beating well with the electric beater after each addition. Now add in the vanilla extract and beat again.

Now using a spoon mix in the flour and milk alternately, starting and ending with flour. (flour milk flour). Mix gently with the spoon till all ingredients are well blended and the batter is smooth. Now spoon this batter into the cupcake pans about 2/3 rd full. AND bake in the oven for about 10-15 minutes. Let the cupcakes remain in the oven for 10 minutes to cool. remove from oven and let the cupcakes cool completely before frosting and serving them.

1. <http://1.bp.blogspot.com/-1xJy03b-NkE/UaxXs5F5T1I/AAAAAAAAAcI/zhwWTi3w8wE/s1600/BASIC+CUPCAKE+RECIPE.jpg>

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## 1.7 July

### CUPCAKES FILLING RECIPES (2013-07-10 21:39)

#### CHOCOLATE CUPCAKES WITH CREAM FILLING

1 Cup all purpose flour

1/2 cup cocoa powder(unsweetned)



[1]

ING 1/2 teaspoon baking powder

1/2 teaspoon baking soda

1 egg

a pinch of salt

1/2 cup butter at room temperature softened

1 cup of white sugar

1 teaspoon vanilla extract

#### FOR THE CREAM FILLING

#### INGREDIENTS

1 stick of unsalted butter at room temperature

2 cups of powdered sugar

1/4 cup of milk

1/2 teaspoon of vanilla extract

for the chocolate frosting

#### INGREDIENTS

3/4 CUP OF semi sweet chocolate chips

CHOCOLATE CUPCAKES WITH CREAM FILL-

1/4 cup of heavy cream

#### METHOD

#### FOR THE CUPCAKES

Take a large bowl and mix the all purpose flour,baking powder,cocoa powder,baking oda and salt together.sift and set aside.Take another bowl and with an electric beater at a high speed beat the sugar and butter together till it

fluffy and creamy.Now add in the egg and vanilla extract and beat at a low speed till well mixed.

Now mix the flour and milk alternately to this mixture starting and ending with flour(flour,milk,flour).Mix till all ingredients are well blended and the batter is smooth.Now spoon this batter into paper lined cupcake pans and bake in a preheated oven at 350 degrees F or 180 Degrees C FOR ABOUT 15-20 MINUTES OR TILL A TOOTHPICK INSERTED AT THE CENTER OF THE CUPCAKE COMES out clean.let the cupcakes cool in the oven for 10 minutes before removing them from the oven.Cool the cupcakes completely before filling them and frosting them.

#### FOR THE CREAM FILLING

Beat butter with a beater till it is smooth .Now add in the sugar,milk ,vanilla extract and beat till a spreadable consistency is formed.

Now using a knife cut the top of the cupcake in a cone shape and fill the space(hole) with the cream filling and cover with the removed top of the cupcake(images shown in another post)

frosting

Using a double boiler melt the chocolate chips .Once the chocolate is melted add cream to it and mix well.remove from the double boiler and spread on top of the cupcakes.

#### VANILLA CUPCAKES WITH STRAWBERRY FILLING AND STRAWBERRY CREAM FROSTING

#### INGREDIENTS FOR THE CUPCAKES

2 3/4 cups flour

1 cup of unsalted butter softened at room temperature



[2]

2 cups of white sugar

1 1/2 teaspoons of vanilla extract

3 eggs Large

1 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

1 1/2 cup of sour cream

1 cup strawberry preserves or jam(for the filling)

for the frosting

2 sticks of butter at room temperature softened

1 teaspoon of vanilla extract

1/3 cup of strawberry jam

4 cups of confectioner's sugar

1/4 cup of milk

salt a pinch

#### METHOD FOR THE CUPCAKES

Preheat oven to 350 Degrees F or 180 Degrees C.

Line your cupcake cups with paper liners.

take a large bowl and mix flour,baking powder,baking soda and salt together.sift and set aside.

In another bowl using an electric beater beat the butter and sugar together till it is light and fluffy.Now add in the eggs one at a time beating well after each addition.add the vanilla extract and mix well.Now add in the flour mixture alternating with sour cream and mix well gently.The cupcakes batter will be thick in consistency.Spoon this batter into paper lined cupcake pans and bake in the oven for about 20-25 minutes or till a toothpick inserted comes out clean.Cool the cupcakes completely.

Now cut the top of the cupcakes with a knife into a cone shape.(see another post which details how to cut top of the cupcake into a cone shape).



[3]  
CUPCAKE

IMAGE SSHOWING CUTTING THE TOP OF THE





INTO A CONE SHAPE [4]

IMAGE SHOWING COVERING THE CUPCAKE WITH THE TOP AFTER PUTTING THE FILLING

Fill the hole with the strawberry jam or preserves and cover with the cupcake top.

For the frosting

beat the butter and vanilla together with an electric beater till it is creamy and light in texture. Now add the strawberry jam and salt to it and mix well. Add confectioner's sugar 1 cup at a time beating well after each addition till well blended. Add milk 1 tablespoon at a time of milk depending on the consistency required for the frosting. Using a piping bag pipe this frosting on the cupcakes and make beautiful swirls of your choice.

1. <http://3.bp.blogspot.com/-xsbW3dFWqTM/Ud2Gk0vZH0I/AAAAAAAAAd4/ZQoShpwqGmg/s1600/chocolate+cupcakes+with+cream+filling.jpg>
2. <http://3.bp.blogspot.com/--BbsqeNaAN0/Ud2FgvHv1NI/AAAAAAAAAdY/jaDpJDikE6w/s1600/vanilla+cupcakes+with+strawberry+filling.jpg>
3. <http://3.bp.blogspot.com/-ofUio1bvMXw/Ud2F1sYGrTI/AAAAAAAAAdo/e2DnsMskmEs/s1600/cut+top+of+the+cupcake+with+a+knife+for+filling.jpg>
4. <http://3.bp.blogspot.com/-ToK5bTRA2lk/Ud2Fq70YfGI/AAAAAAAAAdg/4pNricbYdyA/s1600/cut+top+of+the+cupcake+with+a+knife+for+filling5.jpg>

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## HOW TO CUT TOP OF THE CUPCAKES WITH KNIFE INTO A CONE SHAPE- HOW TO PUT FILLING IN CUPCAKES (2013-07-10 21:45)

The following pictures will give a step by step method to cut the top of the cupcakes with a knife into a cone shape

[1]



CUTTING THE CUPCAKE WITH A KNIFE [2]

THE CONE SHAPE



CUT WITH THE KNIFE [3]

FILLING THE HOLE WITH THE FILLING



[4]

TRIMMING THE INSIDE OF THE TOP TO FIX ON TOP OF THE



CUPCAKE [5]

COVERING THE TOP OF THE CUPCAKE

1. <http://3.bp.blogspot.com/-ofUio1bvMXw/Ud2F1sYGrTI/AAAAAAAAAds/t2fYhElqg3I/s1600/cut+top+of+the+cupcake+with+a+knife+for+filling.jpg>
2. <http://2.bp.blogspot.com/-NT0Xh5Mxsfk/Ud2H3A9ootI/AAAAAAAAeM/Xx4c05Ncm-M/s1600/cut+top+of+the+cupcake+with+a+knife+for+filling1.jpg>
3. <http://3.bp.blogspot.com/--yIJEp5nwY8/Ud2IIpy7rVI/AAAAAAAAeQ/oRPgvGqU-10/s1600/cut+top+of+the+cupcake+with+a+knife+for+filling2.jpg>
4. <http://4.bp.blogspot.com/-hSIPuN4RNSs/Ud2ISQUbKRI/AAAAAAAAeY/zSRy1VsP8qA/s1600/cut+top+of+the+cupcake+with+a+knife+for+filling3.jpg>
5. <http://3.bp.blogspot.com/-ToK5bTRA2lk/Ud2Fq70YfGI/AAAAAAAAAdk/MmiDSGLk0Vw/s1600/cut+top+of+the+cupcake+with+a+knife+for+filling5.jpg>

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## **-EASY CUPCAKES RECIPES-MAKING EASY CUPCAKE RECIPES SCRATCH (2013-07-15 22:31)**

THE RECIPE DISCUSSED UNDER THIS POST ARE VERY SIMPLE AND EASY TO MAKE.AND THEY TURN OUT REALLY WELL AND LOOK DELECTABLE AND EXOTIC TO TASTE.

**CHOCOLATE NUTTY BUTTY CUPCAKE WITH CHOCOLATE FUDGE FROSTING** All purpose flour-2 cups Butter room temperature softened-1 cup 3 large eggs Baking powder -1 /2 teaspoon Castor sugar-2 cups Baking soda-1/4 teaspoon Salt a pinch Milk-1/2 cup Cocoa powder-3 tablespoons ¾ cup-chopped nuts Dark chocolate-melted ¼ **cup**(MELT THE DARK CHOCOLATE IN A DOUBLE BOILER AND LET IT COOL SLIGHTLY FOR A FEW MINUTES SO THAT WHEN IT IS USED IN THE BATTER PREPARATION IT IS SMOOTH ENOUGH TO BLENDED EASILY WITH THE OTHER INGREDIENTS .DO NOT COOL DARK CHOCOLATE FOR LONG AS IT WILL GET HARD AND NOT MIX WELL IN THE BATTER) **METHOD** Preheat oven to 350 Degrees F or 180 Degrees C. Line the cupcakes tray with the cupcake moulds with paper liners of your choice. Take a large bowl and mix in the flour,baking powder,salt,baking soda and cocoa powder together in it.sift these dry ingredients and set them aside to be used later on when preparing the cupcakes batter. Now take one more bowl and using an electric beater at a high speed beat the butter and sugar together till the mixture turns creamy and light.Now turn the speed of the beater to low and add in the vanilla extract to this creamy mixture and beat.Add the eggs one at a time beating well after each addition till all ingredients are well blended .NOW ADD IN THE MELTED DARK CHOCOLATE Now add the sifted dry ingredients and milk alternately to this well blended mixture.add spoon by spoon and mixing well till it forms a smooth cupcakes batter.Gently fold in the chopped nuts into this smooth cupcakes batter. Now pour this batter into paper lined cupcake pans and bake for about 15-20 minutes till the cupcakes are cooked or till a toothpick inserted at the center of the cupcakes comes out clean.Allow the cupcakes to remain in the oven for about 10-15 minutes. Remove from the oven and let the cupcakes cool completely before frosting them. **FOR THE FUDGE FROSTING** ½ cup butter (unsalted) ¼ cup unsweetned cocoa powder

1/3 cup milk 3 cups powdered sugar 1 tablespoon vanilla extract Finely chopped nuts for garnishing Method  
In a pan over low heat mix in the cocoa powder,milk and butter together and cook till the butter melts completely.Bring it to a boil and remove from fire. Now add in the powdered sugar and vanilla extract to this boiled mixture and stir .after this with an electric beater beat this mixture till it is smooth in consistency for frosting.Use it immediately .With a knife spread a layer over the cupcakes and garnish with nuts or frost with a piping bag and make swirls of your choice.

#### DARK CHOCOLATE CUPCAKE WITH LEMON buttercream FROSTING

1 cup sugar  
1 cup all purpose flour  
1/3 cup dark cocoa powder  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
a pinch of salt  
1 egg large  
1/2 cup butter milk  
1/4 cup oil  
1/2 cup coffee  
1/2 teaspoon vanilla extract

#### Method

Line your cupcakes tray with paper liners.

Preheat your oven to 350 Degrees F or 180 Degrees C.

In a bowl mix all the dry ingredients together(flour,cocoa powder,baking powder,baking soda,salt) sift them and set aside.

In another bowl beat the egg and sugar together till light and fluffy.Now add in the vanilla extract and beat well again.Turn the speed of the beater to low and Add the sifted dry ingredients ,buttermilk,coffee and oil together and beat well with the beater till all ingredients are well blended and a smooth without lumps batter is formed.

Now pour this batter into your paper lined cupcake pans and bake for about 15-18 minutes.Cool the cupcakes in the cupcakes tray for about 10-15 minutes.Remove your cupcakes from the tray and cool them completely before frosting them.

#### FOR THE LEMON BUTTERCREAM FROSTING

##### THE INGREDIENTS NEEDED ARE:

11/2 sticks of unsalted butter softened  
3 cups of powdered sugar  
1 teaspoon vanilla extract  
1 tablespoon of lemon juice  
1 tablespoon of lemon zest(grated outer skin of lemon i.e lemon rind)  
a pinch of salt  
1 teaspoon lemon essence

#### METHOD

Cream butter in a bowl with an electric beater or mixer.add salt,vanilla extract ,lemon zest,lemon juice and lemon essence and beat .Now add the powdered sugar 1 cup at a time and continue beating for about 5 minutes or more till the frosting is fluffy.pipe or spread this fluffy lemon buttercream frosting on your dark chocolate cupcakes and top with lemon zest

UNUSUAL CUPCAKE RECIPES-STRANGE UNUSUAL CUPCAKES  
(2013-07-15 23:33)

LIME CUPCAKES STUFFED WITH FRESH STRAWBERRIES AND WITH LIME FROSTING  
INGREDIENTS FOR THE CUPCAKES

1 Cup of white sugar

1/2 cup of butter at room temperature



[1]

2 eggs large

1 teaspoon baking powder

1/2 cup of milk

1 teaspoon of vanilla extract

1 1/2 cups of all purpose flour

1 teaspoon lime zest (grated lime skin)

fresh strawberries 12

METHOD FOR THE LIME CUPCAKES

Preheat oven to 350 Degrees F or 180 Degrees C.

Line the cupcake cups with paper liners.

Take a bowl and mix together the dry ingredients flour and baking powder. Sift and set aside. In another bowl with an electric beater beat the butter and sugar together till it is creamy and fluffy. Now add in the eggs one at a time and the vanilla extract and beat well again.

Now mix the sifted flour baking powder mixture and milk alternately. Mix well till all ingredients are well blended and formed into a smooth batter. Now stir in the lime zest.

Spoon this batter into the paper lined cupcake pans and bake for about 20-25 minutes. Let the cupcakes cool completely before filling them with the strawberries and frosting them.

Now cut the top of the cupcake into a cone shape with the knife leaving around 1 inch of the cake at the bottom of the cupcake. (refer to how to cut cone shape with knife post on this blog).

Stuff the hole with the strawberry and cover with the remaining cake.

FOR THE LIME FROSTING

1/2 cup butter softened

4 cups powdered (confectioner's) sugar

2 tablespoons of lime juice

1 teaspoon vanilla extract

lime zest for garnish

METHOD

Using an electric beater at a medium speed beat the butter till it is creamy. Add vanilla extract and beat again. Now add the powdered sugar 1 cup at a time and beat after each addition till you get a desired thick consistency. Add the lime juice. Put the frosting in the piping bag and pipe swirls of your choice. Garnish your cupcakes with the lime zest.

1. <http://1.bp.blogspot.com/-QjDexc50f0Y/UevwGw1THCI/AAAAAAAAAfE/iT0iEGhg49I/s1600/strawberry+stuffed+lime+cupcakes.jpg>

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## COCONUT CUPCAKES (2013-07-17 16:07)

### COCONUT RUM CUPCAKES

This cupcake recipe is very simple and easy to make.

2 Cups all purpose flour

2 cups sugar

3 eggs large

butter room temperature(softened)-3/4 cup

baking powder-1 teaspoon

baking soda-1/4 teaspoon

coconut extract-1/2 teaspoon

vanilla extract-1 teaspoon

1/3 cup coconut milk

1/4 cup shredded coconut

1/3 coconut rum(any brand)

#### METHOD

Preheat oven to 350 degrees F or 180 Degrees C.Line the cupcake pans with paper liners.

In a bowl using an electric beater,cream the butter ,sugar and eggs together till light and fluffy.Now add in the vanilla extract and coconut extract and continue beating till well blended.

Combine the dry ingredients( flour,baking powder and baking soda )together in a bowl.Now add half of the dry ingredients into the well blended butter-sugar-egg-extracts mixture,mixing well till all ingredients are well combined.Add in the coconut milk.Once the coconut milk is mixed well,add the remaining dry ingredients.add the coconut rum and fold in the shredded coconut.Mix well gently till a smooth batter is formed.

Now spoon this cupcakes batter into the cupcake tins and bake in the oven for about 20-25 minutes.once the cupcakes are cooked,let them cool completely before frosting them.

#### FOR THE FROSTING

##### INGREDIENTS REQUIRED ARE:

1 Cup of butter at room temperature (softened)

1/4 cup of coconut rum

1 tablespoon vanilla extract

3 cups of confectioner's sugar

#### METHOD FOR THE FROSTING

In a bownl with an electric beater beat the butter at a high speed till it is creamy and smooth.Add in the rum and vanilla extract and beat well again.Now gradually add in the confectioner's sugar one cup at a time beating well after each addition till the desired consistency is achieved.you can add only 3 cups of sugar or more cups depending on how thick you want your frosting to be.

#### Lemon-Coconut Cupcake

##### INGREDIENTS FOR THE CUPCAKES

BUTTER-1 stick room temperature softened

sugar-1 cup

eggs-2 large

flour-1 1/2 cups

1/2 cup sweetened coconut shredded

grated lemon zest-4 teaspoons

a pinch of salt

baking powder-1 teaspoon  
milk-1/2 cup  
for the lemon cream cheese frosting  
3Tablespoons softened cream cheese  
1 1/2 tablespoon butter softened  
1/2 teaspoon grated lemon zest  
1 1/2 teaspoon lemon juice  
1 1/2 cups powdered sugar  
1/2 cup shredded coconut sweetned

#### METHOD FOR MAKING THE LEMON COCONUT CUPCAKES

Preheat oven to 350 degrees F or 180 Degrees C.line the cupcake tins with paper line.

Take a bowl and cream the butter and sugar in it with the help of an electric beater at a high speed.mix the eggs into the creamed mixture one at a time and beat well after each addition.

Now take another bowl and mix all the dry ingredients together in it(i.e flour,baking powder,salt.lemon zest,salt and shredded coconut).Now using spoon by spon method add this dry ingredients mixture into the creamed butter mixture alternating with milk.Mix well till all ingredients are well incorporated.Spon this prepared cupcakes batter into the paper lined cupcake pans about 2/3 rd full and bake for about 20 minutes or till a toothpick inserted at the center of the cupcakes comes out clean.let the cupcakes cool completely before frosting them.

#### METHOD FOR THE LEMON CREAM CHEESE FROSTING

In a bowl beat the butter and cream cheese together with an electric beater till it is fluffy.Now add the lemon zest and lemon juice and beat well again.now add the powdered sugar 1/2 cup at a time and beat well till the frosting is thickened and fluffy and the desired consistency is achieved.Spread this frosting over the cupcake or pipe it with the nozzle of your choice and make beautiful swirls.garnish the frosting with shredded sweetned coconut.

Lemon Cream Cheese Icing: In bowl, beat cream cheese with butter until fluffy; beat in lemon rind and juice. Beat in icing sugar until fluffy. Spread over each cupcake; dip icing into coconut.

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### **CHOCOLATE CHIP BANANA CUPCAKES (2013-07-17 16:11)**

#### CHOCOLATE CHIP BANANA CUPCAKES

A VERY DELICIOUS VARIETY OF CUPCAKES THAT CAN BE SERVED ON ANY OCCASSION BE IT KID'S BIRTHDAY PARTIES,TEA PARTY.CAN EVEN BE SERVED AS A HEALTHY BREAKFAST SNACK.THE RARE BLEND OF BANANAS AND CHOCOLATE IS SIMPLY AMAZING.ONCE BAKED THE CUPCAKES TURN OUT REALLY WELL.IT DOESN'T REQUIRE MUCH TIME AND EFFORT IN MAKING THEM.SO LET'S GET STARTED.

#### INGREDIENTS FOR THE CUPCAKES

1 cup semi sweet chocolate chips  
1 1/2 cups of all purpose flour(sifted)  
2 eggs large  
1/2 cup butter(softened)room temperature  
1/2 cup castor sugar  
2 tablespoons of milk  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
2 ripe bananas mashed properly  
1/2 teaspoon vanilla extract

## METHOD

Preheat oven to 180 Degrees C or 350 Degrees f. Line the cupcake tins with paper liners of your choice. In a bowl using an electric beater beat the eggs and sugar together till it is light and fluffy and well mixed. Now mix in the melted butter and vanilla extract and beat well again till it forms a creamy mixture. Add the sifted flour, baking powder, baking soda and milk to the creamy mixture and beat well at a low speed till all the ingredients are well combined. Using a spoon stir in the mashed bananas and chocolate chips and mix well gently till they are well blended. Now pour this prepared cupcake batter into your paper lined cupcake tins and bake for about 15-20 minutes or till a toothpick inserted at the center of the cupcakes comes out clean. Let the cupcakes cool completely before removing them from the cupcake tins and frosting them.

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## CHOCOLATE LAVA CUPCAKE RECIPE (2013-07-17 19:56)

Chocolate is one of the most used and preferred ingredients that is used in making desserts. There are so many varieties of chocolates that you can use be it white chocolate, chocolate chips, dark chocolate etc. In this post today we shall discuss the recipe for making chocolate lava cupcake. A chocolate cupcake filled with melted chocolate inside. Simply amazing. **MAKES 12 CUPCAKES**

### INGREDIENTS REQUIRED FOR MAKING THE CUPCAKES

1 CUP Semi sweet chocolate chips  
1 stick butter softened at room temperature  
1 teaspoon vanilla extract  
3 tablespoons all purpose flour  
1/4 teaspoon salt  
4 eggs  
SUGAR-1/4 CUP  
2 teaspoon cocoa powder  
1/2 cup chocolate pieces

### METHOD FOR MAKING CUPCAKES

Preheat your oven to 350 degrees F or 180 Degrees C. Line your cupcake tins with paper liners. Using a double boiler melt the chocolate chips and butter together. Now add the vanilla extract to this melted chocolate butter mixture and mix well. Pour the mixture in a large bowl. Now take another bowl and combine the all purpose flour, sugar, cocoa powder and salt in it. Using a spoon gradually and gently add the flour mixture into the melted chocolate mixture and mix well till all ingredients are well combined. Do not over stir the mixture.

Now add eggs one at a time into this mixture beating with an electric beater at a high speed after each addition till it becomes creamy and smooth.

Spoon this creamy mixture into your cupcake tins slightly more than 1/2 (half) filled, add the chocolate pieces into the centre as a filling. And pour the batter on top the cupcake tins each should not be more than 2/3 full (with the batter). Bake for about 10-15 minutes. The cupcakes will be puffed up and cooked from outside but will remain moist in the middle.

For frosting you can either sprinkle powdered sugar on top of the cupcakes or opt for a chocolate glaze on the cupcakes

### FOR THE CHOCOLATE GLAZE

#### INGREDIENTS REQUIRED ARE

50 grams semi sweet chocolate chips  
2 tablespoons butter room temperature  
1 cup powdered sugar  
1 1/2 tablespoons of water



Method for making the chocolate glaze

In a saucepan melt the butter and sugar together. Gradually add in the powdered sugar. Add water spoon by spoon depending on the consistency required for the glaze.

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## **RASPBERRY CUPCAKE RECIPE (2013-07-18 19:58)**

INGREDIENTS FOR MAKING THE RASPBERRY CUPCAKES makes 12 cupcakes

3/4 CUP Butter at room temperature

3/4 cup castor sugar

3 large eggs room temperature

3/4 cup self raising flour

3/4 teaspoon baking powder

1/2 cup raspberries frozen

1/2 teaspoon fresh mint leaves finely chopped

FOR THE FROSTING

50 grams butter at room temperature

100 Grams cream cheese

1 1/2 cups of powdered sugar

2 tablespoons raspberry jam without seeds

METHOD FOR MAKING THE CUPCAKES.

Preheat oven to 180 degrees C. Line the cupcake pan with paper liners.

In a bowl using an electric beater at medium speed cream the butter and sugar until light and fluffy.

Now add in the eggs one by one following each with a spoonful of the self raising flour. Mix until all ingredients are well incorporated. Now add the raspberries and finely chopped mint leaves and fold into the mixture gently until evenly dispersed. Spoon this prepared cupcake batter into your paper lined cupcake pans about 2/3 full and bake in the oven for about 20-25 minutes till golden on top. Let the cupcakes remain in the oven for about 10 minutes to cool. Transfer to a wire rack and cool completely before frosting them.

METHOD FOR THE FROSTING

In a large bowl with an electric mixer beat the butter till it is creamy. Add the cream cheese and jam and beat again till the ingredients are well combined. Now mix in the icing or powdered sugar and beat well till the desired consistency is achieved.

Using a star nozzle fit it at the end of your piping bag and fill the frosting into the bag. Pipe swirls of the buttercream frosting to the top of each of your cupcakes and garnish with a raspberry to each to decorate.

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## **GUAVA CUPCAKE RECIPE (2013-07-18 20:35)**

Ingredients MAKES 12 CUPCAKES

For Cupcakes

1 1/2 cups all-purpose flour

1 cup sugar

1 teaspoons baking powder

1/2 teaspoon table salt



[1]

1 stick butter at room temperature

1/2 cup sour cream

1 large egg room temperature

2 large egg yolks , room temperature

1 1/2 teaspoons vanilla extract

3/4 cup guava jam

For Guava and Cream Cheese Frosting

1 1/4 cup cream cheese softened

1/2 butter softened

2 cups powdered sugar

1/4 cup guava jam

Directions

Make Cupcakes

Preheat oven to 350 degrees F or 180 Degrees C. Line cupcake tin with paper liners.

In a bowl Whisk together flour, sugar, baking powder, and salt . Using an electric beater at medium speed beat the butter, sour cream, egg and egg yolks, and vanilla extract until smooth and creamy. Add in the dry ingredients and beat well till all ingredients are well blended together.

Divide batter evenly among cups of prepared tin and Bake for 20-25 minutes until cupcake tops are pale gold and toothpick inserted into center comes out clean.Let the cupcakes cool in the oven for 10 minutes.Remove from oven and cool them completely before frosting them.

Make Frosting

With an electric mixer at medium speed, beat the cream cheese and butter together until smooth.now Add the powdered sugar, 1 cup at a time, until combined. Add the guava jam.

With a small spoon or knife, scoop out some of the top of the cupcake and make an inward holeake so the guava filling can fit inside ofit. ADD ABOUT 1 -2 SPOONS OF THE JAM INTO THE HOLE.cover the with the remaining top of the cupcake.

Pipe or spread frosting on top of cupcake

1. <http://1.bp.blogspot.com/-TasCNk6wK0c/UqxGwwvsmzI/AAAAAAAAAiA/yJ4EQnEfwik/s1600/GUAVA+CUPCAKES.jpg>

## **SIMPLE CUPCAKE RECIPE (2013-07-23 20:53)**

A SIMPLE CUPCAKE RECIPE IS SOMETHING THAT CAN BE EASILY MADE AT HOME.IT DOES NOT REQUIRE THE USE OF TOO MANY INGREDIENTS.A SIMPLE CUPCAKE RECIPE HAS FEW INGREDIENTS AND IS VERY EASY TO MAKE.IN THIS POST WE SHALL DISCUSS SOME OF MY FAVORITE SIMPLE CUPCAKE RECIPES:

### **VANILLA CUPCAKE RECIPE**

A VERY SIMPLE AND EASY TO MAKE CUPCAKE RECIPE.

#### **INGREDIENTS**

2 cups all purpose flour  
1/2 cup unsalted butter softened  
3/4 cup castor sugar  
1 1/2 teaspoon baking powder  
2 large eggs  
1 cup milk  
1 teaspoon vanilla extract (optional)

#### **METHOD**

Preheat oven to 350 Degrees F or 180 Degrees C

Line cupcake tins with paper liners.

In a bowl cream the butter and sugar together till light and fluffy.Beat in the eggs one at a time.Add flour mixed with baking powder and salt alternately with milk beat well.Stir in the vanilla extract.

Divide the batter evenly among cupcake tins and bake for 18 minutes.Let the cupcakes cool in the cupcake tins.

### **ANOTHER MOST SIMPLE CUPCAKE RECIPE**

#### **INGREDIENTS**

150 Grams all purpose flour  
150 grams butter softened  
150 grams sugar  
1 teaspoon milk  
2 eggs

#### **Method**

Preheat oven to 350 Degrees F or 180 Degrees C.Line cupcake pans with paper liners.

In a bowl beat all the ingredients together into a smooth and creamy batter.Fill the cupcake pans with the batter and bake for about 15 minutes.Let the cupcakes cool in the oven in the cupcakes pans.This is a very simple cupcake recipe very easy to make and the cupcakes always come out of the oven like a treat.

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## **MARBLE CUPCAKE RECIPE (2013-07-24 19:34)**

MAKES 12 CUPCAKES Ingredients Required for the Cupcakes Cupcakes

- 3/4 cup butter at room temperature – softened
- 3/4 cup sugar
- 3/4 cup sifted self-raising flour
- 1 teaspoon sifted baking powder
- 1 large egg(or 2 small eggs) room temperature

- 1 teaspoon vanilla extract
- 3 tablespoons cocoa powder
- ¼ teaspoon salt

#### METHOD FOR MAKING THE CUPCAKES

1. Preheat the oven to 325 °F – 180 °C.
2. Line the cupcake baking pans with paper liners of your choice.
3. Add the butter in a bowl and mix it with an electric beater at medium speed.
4. Gradually add the sugar to the butter mixture while beating continuously
5. Beat in the eggs a little at a time.
6. Using a spoon or spatula Add the sifted flour gradually . Keep on Stirring till all traces of flour are gone.
7. Now Add the baking powder.
8. Add a pinch of salt and the vanilla extract.
9. Mix the batter to a smooth mixture.
10. Now Divide the batter into two separate bowls.
11. Blend the cocoa powder into one portion of batter and beat till it is smooth.
12. Spoon the two batters into the baking cups alternately until they are half full.(plain batter followed by cocoa batter ,again plain batter)
13. Then, with a fork, smoothly draw swirls through the batter of each cupcake to marbleize it. Don't mix the batter.
14. Bake in the preheated oven for about 15 – 20 minutes or until a toothpick inserted in the center of a cupcake comes out clean.
15. Set aside on a cooling rack to cool.

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#### CHOCOLATE CHEESECAKE CUPCAKES (2013-07-25 17:36)

##### Chocolate Cheesecake Cupcakes

##### INGREDIENTS FOR THE CUPCAKES -MAKES 16 CUPCAKES

1 ½ cups Semi sweet chocolate chips  
1 ½ cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup sugar  
½ cup butter softened room temperature  
1 egg (large)  
1 teaspoon vanilla extract  
¾ cup milk FOR THE FILLING  
2 packages of cream cheese, softened at room temperature  
1/4 cup granulated sugar  
1 large egg  
a pinch of salt

1. Preheat oven to 350 Degrees F or 180 Degrees C. Line the cupcake pans with paper liners. Melt ½ cup of semi sweet chocolate chips in the double boiler. Remove and allow to cool at room temperature
2. In a bowl combine the flour, baking powder and salt together. Sift and set aside.
3. In another bowl Beat the butter and sugar together till it is creamy and light. Add in the vanilla extract and egg and beat well till well blended.
4. Beat in the melted chocolate into this creamy well beaten mixture.
5. Gradually add in the flour mixture alternating with milk. Beat well till all ingredients are well incorporated
6. For the filling Method
7. Take another bowl and with a beater beat the cream cheese, egg, salt and sugar together at medium speed till creamy. Now add 1 cups of semi sweet chocolate chips to it. Stir well.
8. Spoon the cupcakes batter into your paper lined cupcake pans filling ½ full. Now using a round spoon put the cream cheese filling over the batter. Spoon the remaining batter over the filling. Bake for about 20 minutes till cooked or till a toothpick inserted at the center of the cupcakes comes out clean.
9. Remove to wire rack to cool completely.

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## **BROWNIE CHEESECAKE CUPCAKES (2013-07-25 17:40)**

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## **LEMON AND RASPBERRY CUPCAKES (2013-07-25 17:42)**

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## **SOUR CREAM CHOCOLATE CUPCAKES (2013-07-29 19:30)**

Sour Cream CHOCOLATE CUPCAKES ½ cup butter softened 2/3 cup caster sugar 1 teaspoon vanilla extract 2 eggs 1 cup self raising flour 1/3 cup cocoa powder 1/2 teaspoon soda bicarbonate 1/2 cup milk  
METHOD FOR MAKING THE CUPCAKES 1. Preheat oven to 350 Degrees F OR 180 Degrees C 2. Line the cupcake pans with paper liners. 3.Using an electric beater Cream the butter, sugar and vanilla extract together until light and creamy. gradually add in the eggs one at a time and mix until well combined. 4.Now sift flour, cocoa and soda bicarbonate together in a bowl. Add the sifted dry ingredients to the creamed mixture alternating with milk. stir until just combined. 5. spoon in the batter into the paper lined cupcake pans and bake for about 20 minutes or until skewer comes out clean. cool the cupcakes completely before frosting them  
Chocolate butter cream ½ cup butter, softened 1 1/4 cups icing sugar, sifted 1 tablespoon cocoa powder, sifted 1 tablespoon milk  
METHOD Take a large bowl and using an electric beater beat all the ingredients together till smooth. Spread this frosting on top of your sour cream chocolate cupcakes.

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## **ORANGE CUPCAKES RECIPE (2013-07-29 19:35)**

ORANGE CUPCAKES WITH ORANGE CREAM CHEESE FROSTING SIMPLY IRRESISTABLE CUPCAKES. A GREAT COMBINATION AND DELICIOUS TO TASTE INGREDIENTS REQUIRED FOR MAKING THE ORANGE CUPCAKES 3 cups all-purpose flour 1 Tablespoon baking powder ½ teaspoon salt ¾ cup butter, room temp softened 2 cups sugar 4 large eggs 2 teaspoons of pure orange extract 1 tablespoon of grated orange zest (orange rind) 1½ cups milk  
METHOD FOR MAKING THE CUPCAKES 1. Preheat the oven to 350°F (175°C). Line the cupcake tins with paper cupcake liners. 2. In a small bowl Whisk together the flour, baking powder, and salt together sift and set aside. 3. In a large bowl, beat the butter and sugar together with an electric mixer on medium speed until light and fluffy. Gradually Add in the eggs one at a time, beating well after each addition. Beat in the orange extract and zest. On low speed, beat in the flour alternating with the milk in two additions and beating well till all ingredients are well combined 4. Pour the cupcakes batter into the paper lined cupcake tins, filling each cup about two-thirds full. Bake for 17 to 19 minutes, or until a toothpick inserted in the center of a cupcake comes out clean. Let the cupcakes cool in the pans for 10 minutes, Allow the cupcakes to cool completely before frosting them. For the frosting 1 package cream cheese softened room temperature ¼ cup butter at room temp 2 teaspoons of grated orange zest 1 teaspoon pure orange extract 2 cups powdered sugar  
Make the frosting 1. Take a large bowl, beat the cream cheese and butter together with an electric beater until light and creamy. Now Beat in the orange zest and orange extract. Now turn the speed of your electric beater to low and gradually add in the powdered sugar beating continuously 1 cup at a time till the desired thick consistency is achieved. 2. Pipe this frosting on your cupcakes with the nozzle of your choice. Make beautiful swirls and serve.

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## **CHOCOLATE ORANGE CUPCAKE (2013-07-31 21:16)**

A VERY DELICIOUS AND RARE COMBINATION. ENJOYED BY ALL  
INGREDIENTS FOR THE CUPCAKES

- 3 Tablespoons cocoa powder
- 1/4 cup hot water
- 1-1/4 cups all-purpose flour

- 1 teaspoon each baking powder
- A pinch of baking soda
- A pinch of salt
- Grated zest of 1 orange
- 2 large eggs, at room temperature
- 3/4 sugar
- 1/2 cup buttermilk, at room temperature
- 1/2 teaspoon vanilla extract
- 1/4 cup butter softened room temperature
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- INGREDIENTS FOR THE FROSTING
- 1 cup of bittersweet or dark chocolate
- 1 cup butter room temperature
- 2 cups powdered sugar

**Preparation:** Preheat your oven to 350 degrees F (180 degrees C). Line your cupcake tins with paper liners of your choice.

Take a bowl and mix the cocoa powder with hot water till it completely dissolves.set aside.Now take another bowl and sift the flour, baking powder, baking soda, salt and the grated orange zest together into it.

In a large bowl, using an electric beater beat together the eggs and granulated sugar until well combined. Now mix in the [1]buttermilk and [2]vanilla extract and beat well, then the dissolved cocoa. Whisk in the melted butter, then the dry ingredients and beat well till all ingredients are well incorporated and the batter is smooth.

Spoon the batter into the paper lined cupcakes tins . Bake for 15 to 20 minutes until the cupcakes are puffed and a toothpick inserted into the center of one comes out clean. Let cool completely on a wire rack. Remove the cupcakes from the pan.

For the frosting, melt the chocolate in a double boiler and allow it to cool to room temperature. Meanwhile, using an electric beater, beat the butter and confectioners' sugar on medium speed until creamy and smooth, for about 3 minutes. Beat in the melted chocolate until combined. Fill the frosting into the piping bag and make swirls of your choice on top of each cupcake.Refrigerate the cupcakes until 30 minutes before serving to set the frosting.

1. <http://homecooking.about.com/od/milkproducts/a/buttermilktips.htm>

2. <http://homecooking.about.com/od/specificfood/a/vanillastorage.htm>

## 1.8 August

### MINT CHOCOLATE CUPCAKE RECIPE (2013-08-01 13:13)

#### CHOCOLATE MINT CUPCAKES

CHOCOLATE AND MINT CUPCAKES TURNS OUT TO BE ONE OF THE RAREST AND DELICIOUS COMBINATIONS.

In this post u shall be discussing a very simple and easy to make chocolate mint cupcake recipe that i have myself tried at home and the results were simply amazing.So let's get started with the process of making yummy delicious chocolate mint cupcakes

This recipe makes 12 cupcakes.the time required for making these cupcakes is about 15-20 minutes.

Ingredients required for making the chocolate mint cupcakes are:

2 cups of all purpose flour

1 teaspoon baking soda

a pinch of salt

2/3 cup of butter softened at room temperature

1/2 cocoa powder

1 1/2 cup granulated white granulated sugar

1 teaspoon of peppermint extract(easily available in the market)

3 large eggs

1 cup milk

For the filling

1 teaspoon of peppermint extract

1 1/4 cup whipped cream

For the frosting

3/4 cup of chocolate

1/2 cup of unsalted butter room temperature

1 teaspoon of peppermint extract

#### METHOD

Preheat oven to 350 Degrees F or 180 Degrees C.Line the cupcake pans with paper liners.

In a bowl mix the flour,baking soda and salt together.Sift and set aside.

Take another large bowl and using an electric mixer cream the butter and sugar together till light and fluffy.Now add in the eggs one at a time and beat well after each addition.Add the cocoa powder and peppermint extract and beat well again till all ingredients are well blended.

Now gradually spoon by spoon alternately add the sifted flour mixture and milk and mix well till all ingredients well meshed and a smooth batter is formed.Pour this batter into paper lined cupcake pans about 2/3rd full and bake for about 12-15 minutes or till a toothpick inserted at the center of the cupcake comes out clean.

#### FOR THE FILLING

Beat the whipped cream and mix the peppermint extract .Place this filling in a ziplock bag or piping bag(it helps to place the ziploc bag, one point down, in a tall glass while filling).

When the cupcakes are cool insert the tip of the nozzle that is inserted at the end of the piping bag into the center of the cupcake and press the pastry bag to insert the filling in the middle of the cupcake.

#### FOR THE FROSTING

MELT THE CHOCLATE OVER A DOUBLE BOILER.IET IT COOL AT ROOM TEMPERATURE  
IN A BOWL WITH AN ELECTRIC BEATER THE BUTTER TILL CREAMY.nOW ADD IN THE PEP-  
PERMINT EXTRACT AND THE MELTED CHOCOLATE.MIX WELL .SPREAD ON TOP OF YOUR  
CUPCAKES.



## HOMEMADE GRAPEFRUIT CUPCAKE RECIPE (2013-08-01 13:22)

### HOMEMADE GRAPEFRUIT CAKE FROM SCRATCH

#### INGREDIENTS FOR THE CUPCAKES

1/2 cup butter softened at room temperature  
2 cups white granulated sugar  
2 eggs large  
1 teaspoon vanilla extract  
1 tablespoon freshly grated grapefruit zest  
1 cup grapefruit juice  
1 cup crushed (finely grated) grapefruit no pith, no peel  
3 cups cake flour sifted  
2 teaspoon baking powder  
a pinch of salt

#### METHOD FOR MAKING THE CUPCAKES

PREHEAT oven to 350 degrees F OR 180 Degrees C. Line the cupcake tins with paper liners. In a bowl Sift the flour, baking powder and salt together. set aside.

Take another large bowl, with an electric beat cream the butter and sugar together till light and fluffy. now add in the eggs one at a time beating well after each addition.

Stir in the vanilla extract and 1/2 cup of crushed grapefruit and beat well again with the beater on low speed. now Beat in the flour mixture alternately with the grapefruit juice. Mix well till all ingredients are well blended into a smooth batter. Pour batter into prepared cupcake pans.

Bake for 15-20 minutes, or until a toothpick inserted in the center of the cupcake comes out clean.

Let cakes cool in the oven for 10 minutes, then turn out on a wire rack to cool completely.

#### GRAPEFRUIT CREAM CHEESE FROSTING

2 small packages of cream cheese softened room temperature  
3 Tablespoons of grapefruit juice  
1 tsp grapefruit zest  
3/4 cup powdered sugar, sifted  
pink grapefruit sections (for garnish)

#### METHOD FOR THE FROSTING

In a large bowl with an electric beater on medium speed cream beat the cream cheese until fluffy. Now mix in the grapefruit juice and grapefruit zest and beat well again. Gradually add the powdered sugar and beat well with the beater until well blended. Spread the frosting on top of the cupcake and garnish with the pink grapefruit sections

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## HOMEMADE BANANA MARBLE CUPCAKE RECIPE (2013-08-01 13:45)

#### Ingredients

2-1/4 cups all purpose flour  
2 teaspoons baking powder  
1/3 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup unsalted butter  
1-1/2 cups white sugar  
2 eggs, beaten  
1/4 cup milk

3/4 tsp vinegar  
1-1/2 tsp pure vanilla extract  
2 squares of chocolate  
1/2 cup milk  
1/2 cup mashed banana

#### Directions

PREHEAT oven to 350 degrees F or 180 Degrees C. Line the cupcake tins with paper liners.

In a bowl mix the flour, baking powder, baking soda and salt together. sift and set aside.

Melt the chocolate over hot water in a double boiler. Now Add 1/2 cup milk to the melted chocolate gradually, blend well and cool.

In a bowl using an electric beater beat the butter and sugar together till creamy for 5 minutes. Now add the beaten eggs to it and vanilla extract and mix well. Now add the sifted flour mixture alternately with the 1/4 cup milk and vinegar. Mix well till all ingredients are well combined.

Now Divide the batter into two portions in two separate bowls. To one bowl add the chocolate mixture, and to the other bowl add the mashed banana. Mix the added ingredient in each bowl well. pour the batter by spoonfuls in the cupcake tins, alternating with dark and light batter to get marbled effect. Bake for about 15-20 MINUTES OR TILL A TOOTHPICK INSERTED AT THE CENTER OF THE CUPCAKES COMES OUT CLEAN. Let the cupcakes remain in the oven for 10 minutes. Remove from oven and allow the cupcakes to cool completely before frosting them.

For the banana marble cupcakes i will be using the a basic chocolate frosting and the recipe for the chocolate frosting is as under:

#### CHOCOLATE FROSTING FOR THE BANANA MARBLE CUPCAKE

##### Ingredients FOR THE FROSTING

1 cup butter softened at room temperature  
4 cups powdered sugar, sifted  
1-1/4 cup cocoa powder  
1 tsp pure vanilla extract

#### Directions

In a large mixing bowl, using an electric beater beat cream butter until light and fluffy for at least two minutes. Add in the vanilla extract and cocoa powder and beat well. Gradually beat in confectioners' sugar 1 cup at a time beating well after each addition till the desired thick consistency is achieved.

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## 1.9 September

### CRANBERRY WHITE CHOCOLATE CUPCAKE RECIPE (2013-09-09 16:52)

#### INGREDIENTS

6 ounces OF white chocolate  
1 cup butter  
1-1/2 cups white sugar  
2 teaspoons vanilla extract  
6 eggs at room temperature  
1 cup all purpose flour  
1 teaspoon baking powder  
a pinch of salt  
3/4 cup dried cranberries

## METHOD FOR THE CUPCAKES

1. In a bowl chop the chocolate. Add butter to the chocolate and place the bowl over a double boiler
2. Stir until the chocolate melts and butter is well combined.
3. Remove from heat and mix in the sugar. when you add in the sugar the mixture will separate.
4. Allow the mixture to cool for about 8 to 10 minutes.
5. Now Add the vanilla extract and beat with an electric beater for about 3 minutes. This will make the mixture thick with no traces of butter floating on the top.
6. Now Add in the eggs one at a time, beating well after each addition.
7. In a separate bowl Sift the flour, baking powder, and salt together. Add this sifted dry ingredients into the mixture, beat well with the electric mixer until blended.
8. Roughly chop the cranberries. Stir into the batter.
9. Scoop the prepared batter into cupcake cups about 2/3rd full and put into a preheated oven at 350 degrees F or 180 degrees C.
10. Bake for about 15-20 minutes or till a toothpick inserted at the center of the cupcakes comes out clean. allow the cupcakes to cool completely before frosting them.

### Cranberry White Chocolate Buttercream frosting

- 8 ounces of white chocolate chopped
- 1/2 cup butter at room temperature
- 1 package of cream cheese softened at room temperature
- 2 cups of powdered sugar
- 1 teaspoon vanilla extract

## METHOD FOR THE FROSTING

1. melt the white chocolate in a double boiler. Allow to cool for 2-5 minutes. with an electric beater, In a bowl beat the butter at medium speed till it is creamy.
2. Now Beat in the melted white chocolate.
3. Now add in the powdered sugar and vanilla extract and beat at low speed until light and fluffy. In case you want a more thick frosting, you can Add more powdered sugar to arrive at the consistency and sweetness you like. Now using a piping bag and nozzle of your choice pipe the frosting on your cooled cupcakes making beautiful swirls and top it with chopped cranberries.

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## Grapefruit-Pomegranate Cupcakes (2013-09-09 16:55)

### INGREDIENTS

- 1 cup butter at room temperature
- 2 cups of white sugar
- 4 large eggs at room temperature
- 2-3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- a pinch of salt
- 1/2 cup milk
- 1/2 cup grapefruit juice
- 2 teaspoons zest of grapefruit
- 2/3 cup pomegranate seeds

### METHOD

Preheat oven to 350 F or 180 C. line cupcake pans with paper liners.

1. In a bowl Beat the butter and sugar together with an electric beater on high speed until soft

3. Add the eggs one at a time, beating well after each addition.
4. Whisk together flour, baking powder, baking soda, and salt in a bowl.
5. Measure out milk and grapefruit juice together. Add the zest of grapefruit.
6. Now Add about 1/4 of the flour mixture to the soft well beaten butter/sugar mixture and beat to combine.
7. After this Add about one third of the milk/juice mixture and beat until well combined.
8. Repeat the above process , alternating the flour and milk and ending with the flour mixture.
9. Now spoon in the pomegranate seeds.and mix gently into the batter.
10. Spoon this batter into the paper lined cupcake pans and bake for about 20-25 minutes or till a toothpick inserted at the center of the cupcakes comes out clean.
11. Allow the cupcakes to cool completely before frosting them.

#### Cream Cheese Frosting

- 1 packages of cream cheese at room temperature
- 1/2 stick butter unsalted at room temperature
- 4 cups sifted confectioner's sugar(sifted)
- 1 teaspoon vanilla extract

#### METHOD FOR THE FROSTING

In a large bowl with an electric beater Beat the butter and cheese together at medium speed until creamy and smooth Now add vanilla extract and beat well. Add the Powdered sugar one cup at a time beating well after each addition till combined. Pipe the frosting on your cupcakes and garnish with pomegranate seeds. Enjoy.

## LEMONADE STRAWBERRY CUPCAKES (2013-09-11 13:23)

### Lemon Cupcakes

- 1 1/4 cups of cake flour
- 1 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs large room temperature
- 3/4 cup white sugar
- 1/2 teaspoon pure vanilla extract
- 1 teaspoon lemon extract
- 2 Tablespoons fresh lemon juice
- 1 teaspoon fresh lemon zest
- 1/2 cup vegetable oil
- 1/2 cup sour cream

### For the Strawberry Frosting

- 1/2 cup butter room temperature
- 4 ounce of cream cheese (cold)
- 4 cups confectioner's sugar
- 1 teaspoon pure vanilla extract
- 3 Tablespoons strawberry jam
- 3 fresh strawberries, pureed
- 1 Tablespoon milk

### directions:

### Lemon Cupcakes

Preheat oven to 350 Degrees F OR 180 Degrees C. Line the cupcake pans with paper liners of your choice. In a medium bowl, add cake flour, baking powder, baking soda and salt. Stir together sift and set aside. In a bowl using an electric beater beat the eggs one at a time for 20 seconds. Now Add sugar and continue to

beat on medium speed for about 30 seconds. Now Mix in vanilla extract, lemon extract, lemon juice, lemon zest and oil and beat with beater till all ingredients are well combined. After this Add the sour cream and mix well. Now turn the speed of the electric beater to low and add the dry ingredients .Mix well till all ingredients are completely well meshed and a smooth batter without lumps is formed.

Pour the batter into the cupcakes pan prepared with paper liners. Bake cupcakes in pre-heated oven for about 12-15 minutes or till a toothpick inserted at the center of the cupcakes comes out clean. Let the cupcakes cool completely before frosting them.

#### Strawberry Frosting

In the bowl with an electric mixer at a high speed, beat butter until smooth and creamy.

After this Add in the cream cheese, and again beat till well blended.

Now turn the speed of the electric mixer to low and beat in the powdered sugar one cup at a time.

Add the vanilla extract, followed by strawberry jam and beat well.

If the frosting appears to be very thick, add heavy milk, then beat until light and fluffy.

Frost on cooled cupcakes using the piping bag and make swirls with nozzles of your choice. Garnish with chopped strawberries.

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## CHOCOLATE PEPPERMINT CUPCAKES (2013-09-11 13:25)

2 cups castor sugar

1 3/4 cups flour

3/4 cup unsweetened cocoa powder

1 1/2 teaspoons baking powder

1 teaspoons baking soda

1 teaspoon salt

2 eggs large room temperature

1 cup whole milk

1/2 cup vegetable oil

2 teaspoons pure vanilla extract

1 cup boiling water

#### METHOD FOR MAKING THE CUPCAKES

Line the cupcakes tin with paper liners. Heat oven to 350 Degrees F OR 180 Degrees C.

In a large bowl, MIX together sugar, flour, cocoa, baking powder, baking soda and salt. Set aside

Now Add in the eggs, milk, oil and vanilla. Beat with an electric beater on medium speed for 1 minute.

Stir in boiling water .the batter will appear ti be thin.it is ok.

Fill the cupcake pans 2/3 full with the prepared cupcakes batter.

Bake the cupcakes for about 20-25 minutes.or till a toothpick inserted at the center of the cupcakes comes out clean.

Cool completely the cupcakes on wire rack before frosting.

#### Peppermint Cream Cheese Frosting

1 stick butter, at room temperature

6 ounce cream cheese, at room temperature

3 1/2 cups powdered sugar

1 teaspoon pure peppermint extract

1/2 teaspoons vanilla extract

3 Tablespoons heavy cream

#### METHOD FOR THE FROSTING

Place butter in a large mixing bowl and with an electric beater beat till light and smooth. Add the cream

cheese and blend until combined for about 30 seconds.

Add in the powdered sugar one cup at a time and blend at low speed with the beater until combined. Now turn the speed of the beater to medium and beat until the mixture is fluffy.

Add vanilla and peppermint extract to it.

Now Slowly add the heavy cream a little at a time until desired consistency is achieved. Beat until fluffy for about 1 minute.

Carefully fill the piping bag with frosting and frost the cupcakes.

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## LEMON MERINGUE CUPCAKES (2013-09-12 18:47)

### LEMON MERINGUE CUPCAKES INGREDIENTS

1 cup butter softened

1 teaspoon pure vanilla extract

1 cup caster sugar

3 eggs room temperature large

2 1/2 cups self-raising flour, sifted

1/2 cup milk

1 cup lemon butter FROSTING

3 egg whites

3/4 cup caster sugar

Method

Preheat oven 180°C. Line the cupcake tin with paper liners of your choice. Now Using an electric beater, In a large bowl beat the butter, vanilla extract and sugar together until light and fluffy. Now Add the eggs, 1 at a time, beating thoroughly after each addition (mixture will separate at this stage). Now mix in half of the sifted self raising flour. Stir in half the milk (flour milk flour). Repeat with remaining flour and milk until well combined. Pour this batter in paper lined cupcake pans and bake for about 10-15 minutes or till a toothpick inserted at the center of the cupcakes comes out clean. Allow the cupcakes to cool.

Using a small knife, cut a wide round from the top of each cooked cupcake. Discard the tops removed from each of the cupcakes. Spoon 2 teaspoons of lemon butter into each hole of the cupcake. Place cupcakes on a large baking tray. Increase oven temperature to 200 degree C. Bake For 2-4 minutes or till the top of the cupcakes turn golden. Allow them to cool in the oven for about 10 minutes.

For the frosting In a large bowl Using an electric mixer, beat the egg whites and sugar until sugar is completely dissolved. Spoon mixture into a piping bag. Pipe the frosting mixture over lemon butter. YOUR LEMON MERINGUE CUPCAKES ARE READY. ENJOY..

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## FRUIT CUPCAKES (2013-09-12 19:09)

### INGREDIENTS

- 1 cup strawberries, finely chopped
- 1 cup castor sugar, plus 2 tablespoons of additional sugar
- 1 1/2 cups all-purpose flour
- A Pinch of ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground nutmeg

- 1 teaspoon salt
- 1 banana ripe thoroughly mashed
- 2 large eggs room temperature
- 1/4 cup vegetable oil
- zest of 1 lemon
- 1/2 pint blueberries
- 1 cup chopped walnuts

#### Directions FOR MAKING THE CUPCAKES

Line the cupcake pans with paper liners.

Preheat oven to 350 degrees F or 180 degrees C

In a bowl, mix the strawberries and 2 tablespoons sugar together. Allow it to sit for 15 minutes or more until strawberries give off juices.

In another bowl, mix together the flour, cinnamon, baking soda, nutmeg and salt. Set aside

In a large bowl, mix together the mashed ripe banana, 2 eggs, vegetable oil, 1 cup sugar, strawberries, and lemon zest.

Now Mix the dry ingredients into the wet ingredients until all of them are well combined. Now Fold in the blueberries and walnuts.

Scoop this prepared cupcake batter evenly into the paper lined cupcake pans. Bake in the preheated oven for about 20-25 minutes until a toothpick inserted in center of cupcakes comes out with a few crumbs but not wet, Allow the cupcakes to cool in the oven for about 10 minutes before removing them

## **CHOCOLATE CUPCAKES FILLED WITH MARSHMALLOWS (2013-09-13 19:10)**

### CHOCOLATE CUPCAKES FILLED WITH MARSHMALLOWS-MAKES 12 CUPCAKES

INGREDIENTS for making the cupcakes

- 3 large eggs room temperature
  - 3/4 cup butter unsalted softened
  - 3/4 cup sugar
  - 1/2 teaspoon baking powder
  - 1 cup self raising flour
  - 2 tablespoons of cocoa powder
- for the filling

1 cup marshmallows

#### FOR THE FROSTING

- 1 1/2 cup powdered or icing sugar
- 1/2 cup butter unsalted
- 1/4 cup cocoa powder
- 40 ml whole milk

#### METHOD FOR MAKING THE CUPCAKES

Preheat oven to 180 Degrees C. Line the cupcake pans with paper liners. In a small bowl mix the flour, cocoa powder and baking powder together. set aside.

In a large bowl with an electric beater cream the butter and sugar together till it is light and fluffy. Add the eggs one at a time beating well after each addition. Now using a spoon gently fold in the flour-cocoa powder-baking powder mixture and mix till smooth batter is formed. Spoon this batter into the lined cupcake pans about 2/3 rd full and bake in the oven for about 15-20 minutes or till a toothpick inserted at the center of the cupcakes comes out clean. Remove the pan from the oven and let the cupcakes cool slightly before transferring them to a wire rack to let them cool completely.

For the frosting

In a bowl with the beater beat the butter till it is creamy. Now add in the cocoa powder and beat well again. Add the powdered sugar and beat till well blended. Now slowly add in the milk while continue beating till the frosting is light and fluffy.

for the filling

In a double boiler over simmering water melt the marshmallows. Once the cupcakes are cooked. Using a knife cut out a small well into the center of each of the cupcakes and pour in the melted marshmallow into each, allow them to cool.

Now using a spoon or knife Spread the prepared chocolate frosting on the top of each of your cupcakes. Garnish with small marshmallows

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## DOUBLE LEMON CUPCAKES FILLED WITH LEMON CURD (2013-09-14 00:20)

### INGREDIENTS

3-1/2 cups all-purpose flour well sifted  
2 tablespoons finely grated lemon zest 2 tablespoons of freshly lemon juice  
1/2 teaspoon baking powder  
1-1/2 teaspoons kosher salt  
3 sticks of butter room temperature  
2 3/4 cups of granulated sugar  
8 ounces cream cheese at room temperature  
7 large eggs at room temperature  
1 teaspoon pure vanilla extract  
Icing sugar, for dusting  
2 cups [1] **lemon curd**

### METHOD FOR MAKING the cupcakes

1. Preheat the oven to 325 Degrees F or 180 Degrees C. line two cupcake pans with paper liners of your choice.
2. In a large bowl mix together the flour, lemon zest, baking powder, and salt .set aside
3. In another bowl cream together the butter and sugar with an electric beater till fluffy and light. Now Add the cream cheese and beat well until completely incorporated.
4. Now Add in the eggs, one at a time beating well after each addition to ensure streaks of yolk remain. Follow it by Adding the lemon juice and vanilla extract , and beat well until well combined.
5. Now add the dry ingredients with a spoon mixing well and scraping from the sides of the bowl after additions. Mix together until all ingredients are combined.
6. Scoop the prepared batter in the lined cupcake cups filling each mold about 3/4 full.
7. Bake for 25 minutes, or until a toothpick r inserted into the center of one of the cupcakes comes out clean.
8. Allow the cupcakes to rest in the oven for 5 minutes, then move to a cooling rack and allow to cool completely before filling the cupcakes with lemon curd.
9. Insert the base of a large pastry tip into the center of a cupcake about 1/4-inch deep, and twist until the cake center twists alongside the tip; pull directly up to remove the center. Repeat with all of the cupcakes.
10. Sift powdered sugar over the tops of the cupcakes using a strainer.
11. Put the lemon curd into the piping bag and pipe it into the cupcakes until it's flush with the tops of the cupcakes. Serve and enjoy

1. <http://www.yumsugar.com/Lemon-Curd-Recipe-7469372>

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## APPLESAUCE CUPCAKES (2013-09-14 00:25)

### INGREDIENTS FOR THE CUPCAKES

MAKES 12 CUPCAKES 1/2 Cup butter room temperature 1 Egg large room temperature



1/4 cup castor Sugar  
1 1/2 cup all purpose Flour  
1 teaspoon Baking powder  
1/4 teaspoon Salt  
1 teaspoon Cinnamon  
1 1/2 teaspoon Nutmeg  
1 cup Unsweetened applesauce  
1 teaspoon Pure Vanilla extract

#### 1/4 cup Chopped walnuts METHOD FOR MAKING THE CUPCAKES

Preheat oven to 375 F OR 180 C. Line the cupcake pans with paper liners. Using an electric beater in a large bowl Cream the butter until fluffy. Now in a separate bowl thoroughly beat the egg and sugar together, transfer it to the well beaten butter bowl and blend with the beater.

In a bowl Sift together all the dry ingredients (flour, baking powder, salt, cinnamon). Add the dry ingredients mixture to the butter mixture alternating with applesauce, mixing well after each addition. Stir in the vanilla extract and walnuts. Scoop this prepared cupcakes batter into your lined cupcake pans and bake in the oven for about 15 to 20 minutes or till a toothpick inserted at the center of the cupcakes comes out clean

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### PLUM CUPCAKE (2013-09-26 12:02)

Ingredients • Refined flour (maida) 1 cup • Baking powder 1/2 teaspoon • Walnuts, chopped 2 tablespoons  
• Raisins, chopped 3 tablespoons • Butter, softened 1/2 cup • Brown sugar 1 cup • Vanilla essence a few drops  
• Eggs 3 • Lemon zest 1 teaspoon Method

Preheat the oven to 160° C. Line the cupcakes pan with paper liners. Sieve the flour along with baking powder in a bowl. Add the walnuts and raisins and mix. Cream the butter and brown sugar with the vanilla essence in another bowl using an electric beater. Add the eggs one at a time beating well after each addition and add lemon zest, mixing continuously. Fold in sieved flour with a spoon and mix. Pour the cupcakes batter into the paper lined cupcake pans and bake in the preheated oven for fifteen to twenty minutes. Remove from oven and turn onto a rack to cool.

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## 1.10 October

### BROWN SUGAR CAKE (2013-10-01 17:14)

#### BROWN SUGAR CAKE

##### INGREDIENTS

2 cups Brown sugar; packed  
1 3/4 cup Flour; sifted  
2 teaspoons Cinnamon  
2 teaspoons Ground ginger  
1 teaspoon Ground cardamom  
1 teaspoons Ground cloves  
1 teaspoon Baking soda  
1/4 teaspoons Salt  
2 Eggs

3/4 cup Buttermilk

1/2 cup Butter; melted

1 cup Pecans; chopped

#### BUTTERSCOTCH GLAZE

1/4 cup Butter

1/4 cup Brown sugar

2 tablespoons of Milk

1 cup Powdered sugar

1 teaspoon Vanilla extract

#### METHOD FOR MAKING THE CAKE

– Preheat oven to 325 degrees F.

Grease and flour 9-cup tube (Bundt) pan.

– In large bowl combine dry ingredients. Add buttermilk, eggs and melted butter. Beat well. Add nuts if desired.

Pour into prepared pan.

– Bake for 50 minutes or until tests done. Cool in pan 10 to 15 minutes. Turn out onto wire rack or plate. Cool.

– Top with Butterscotch Glaze. use 4 Tbsp of buttermilk powder, add with the dry ingredients. Then add 3/4 CUP OF water where the buttermilk is to be added.

GLAZE: In sauce pan, combine butter, brown sugar and milk. Bring to full boil, add sugar and extract. Beat until smooth. Add more milk to make a good consistency for drizzling if necessary.

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### **RICE PUDDING RECIPE-VERY EASY TO MAKE (2013-10-01 17:17)**

#### INGREDIENTS

3/4 cup uncooked white rice

2 cups milk, divided

1/3 cup white sugar

1/4 teaspoon salt

1 egg, beaten

2/3 cup golden raisins

1 tablespoon butter

1/2 teaspoon vanilla extract

#### Directions:

1. In a medium saucepan, bring 1 1/2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

2. In another saucepan, combine 1 1/2 cups cooked rice, 1 1/2 cups milk, sugar and salt. Cook over medium heat until thick and creamy, 15 to 20 minutes. Stir in remaining 1/2 cup milk, beaten egg and raisins. Cook 2 minutes more, stirring constantly. Remove from heat, and stir in butter and vanilla. Serve warm.

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### **CHOCOLATE HAZELNUT CAKE (2013-10-01 17:26)**

3 ounce. Toasted Hazelnuts, skins removed

3 Tablespoons. Confectioner's Sugar

1/4 cup Cocoa

(1 1/2 sticks) Unsweetened Butter

3/4 cup Sugar  
1/3 cup Unsweetened Hazelnut Paste  
6 eggs, separated  
8 oz. Bittersweet Chocolate  
2 oz. Unsweetened Chocolate  
2 tsp. Strong Brewed Espresso  
2 tsp. Frangelico  
2 tsp. Vanilla  
5 Tbs. Sugar

It Preparation -

Preheat the oven to 325° degrees. Spray a 9 inch springform pan lightly with non-stick spray and set asided. In a bowl over a double boiler, melt together the chocolates and set aside to cool. In a food processor, grind nuts with cocoa and confectioner's sugar until very fine; set aside. Using the paddle attachment of an electric mixer, beat butter and sugar until very light. Add paste and beat in, scraping down the sides, then add yolks, one at a time. Beat in ground hazelnut mixture. Beat in extracts, then the melted chocolates. Fold in the nut mixture. Beat egg whites with 5 tbs. of sugar until soft peaks form, then fold into batter. Pour batter into prepared pan. Bake till set.

Preheat the oven to 350°. Butter a 10" springform pan, and sprinkle bottom evenly with the tablespoon of sugar. In another bowl, sift together the flour, baking powder and salt. Place the egg yolks in the bowl of an electric mixer, add the rest of the sugar, and beat with the whisk attachment until thick and pale, about 2 minutes. Turn speed of mixer down to medium, add the water, lemon zest and vanilla. Beat at high speed for 5 minutes. Add the flour mixture in batches, and mix until incorporated. Remove cake batter to another bowl, and set aside. Wash the mixer and whisk carefully, and dry well. Beat the egg whites in the bowl of the mixer until stiff peaks form. Using a spatula, fold egg whites into the cake batter. Line the cake pan with the apple slices, and pour the batter over them. Bake for about 30 to 35 minutes, or until a tester inserted in the center comes out cleanly and the cake springs back when touched lightly. Cool, and serve with vanilla ice cream.

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## **OREO ICE CREAM CAKE (2013-10-01 17:28)**

### **OREO ICE CREAM CAKE**

#### **INGREDIENTS**

42 reg. type Oreo cookies  
1 tub reg. (or light) Cool Whip  
1/2 gal. chocolate chip or mint chip ice cream  
1/4 cup. butter  
1 pt. hot fudge

Blend cookies in food processor with butter. Pour 1/2 into large casserole or flat cake pan. Divide ice cream in half and soften at room temperature. Spread 1/2 of ice cream on cookie crust. Spread fudge on ice cream layer. Spread remaining ice cream on fudge layer. Spread Cool Whip on ice cream. Sprinkle top with remaining Oreo cookie mixture. Place ice cream cake in freezer 2 to 4 hours, or overnight, before serving.

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## **7 layered bars (2013-10-01 17:32)**

**INGREDIENTS** 1/2 cup unsalted butter 1 1/2 cups graham cracker crumbs  
1 cup chocolate chips

1 cup toffee pieces  
1 cup chopped walnuts  
1 (14 ounce) can sweetened condensed milk  
1 1/3 cups shredded coconut

#### METHOD

Preheat oven to 350 degrees

Place butter in 13 x 9 inch pan and melt in oven. Swirl to coat bottom and sides with butter.

Spread crumbs evenly over bottom of pan. Layer chocolate chips, toffee pieces, and nuts over crumbs. Pour condensed milk over nuts. Sprinkle coconut over condensed milk.

Bake until edges are golden brown, about 25 minutes. Let cool.

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### **Strawberry Swirl Cheesecake Cupcakes (2013-10-01 18:04)**

#### INGREDIENTS

Crust:

1 1/2 cups graham cracker crumbs  
4 Tbsp unsalted butter, melted  
3 Tbsp sugar

Berry swirl:

6 oz. fresh strawberries or raspberries  
2 Tbsp sugar

Cheesecake filling:

2 lbs cream cheese, at room temperature  
1 1/2 cups sugar  
pinch of salt  
1 tsp vanilla extract

4 large eggs, at room temperature

Preheat oven to 325. Line cupcake pans with paper liners. In a small bowl, combine graham cracker crumbs, butter, and sugar. Stir with a fork until combined. Press 1 Tbsp of mixture into the bottom of each cupcake liner. Use a small drinking glass to press crumbs down evenly. Bake for 5 minutes. Transfer to a cooling rack. To make berry swirl, combine berries and sugar in a food processor or blender. Process until mixture is smooth. If using raspberries, pour through a mesh sieve to remove seeds.

For the filling, place cream cheese in the bowl of a mixer. Beat at medium-high speed until smooth. Blend in sugar until smooth. Mix in salt and vanilla. Beat in eggs one at a time, mixing well after each addition.

Spoon 2 heaping tablespoons of the cheesecake batter over the crust in each cupcake liner. Dot 1 teaspoon of the berry puree in a few dots over each cheesecake. Use a toothpick to lightly swirl and create a marbled effect.

Bake until set, about 22 minutes, rotating halfway through baking. They will puff up slightly and return to normal. Cool to room temperature then transfer to refrigerator for at least 4 hours.

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### **BLUEBERRY BARS RECIPE (2013-10-01 18:09)**

Blueberry Bars

Ingredients

1 cup all-purpose flour

1 1/4 teaspoons baking powder  
1/2 cup shortening  
3/4 cup white sugar  
3 eggs  
3/4 teaspoon almond extract  
1/3 cup milk  
1 1/2 cups fresh blueberries  
1/3 cup confectioners' sugar  
6 tablespoons cream cheese, softened  
1 teaspoon almond extract

Directions

- 1.Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.
- 2.To make the crust: Cream shortening, sugar, one egg, milk and almond extract in a large bowl. Mix in flour and baking powder, stirring constantly. Spread crust evenly in baking pan. Top with blueberries.
- 3.To make the topping: In a medium bowl, beat two eggs, and cream cheese until smooth. Stir in powdered sugar and almond extract. Spread over blueberries.
- 4.Bake 55 to 60 minutes, or until firm to the touch. Cool in pan before cutting.

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**STRAWBERRY BARS RECIPE (2013-10-01 18:10)**

Strawberry Bars

Ingredients

1 cup butter or margarine, softened  
1 1/2 cups sugar  
2 eggs  
1 teaspoon grated lemon peel  
3 1/4 cups all-purpose flour  
3/4 cup slivered almonds, chopped  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 (12 ounce) jar strawberry preserves

Directions

- 1.In a large mixing bowl, cream the butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in lemon peel. Combine 3 cups flour, almonds, baking powder and salt; gradually add to creamed mixture until mixture resembles coarse crumbs (do not over mix).
- 2.Set aside 1 cup of dough. Press the remaining dough into a greased 15-in. x 10-in. x 1-in. baking pan. Spread preserves to within 1/4 in. of edges. Combine the reserved dough with the remaining flour; sprinkle over preserves. Bake at 350 degrees F for 25-30 minutes or until lightly browned. Cool on wire rack. Cut into bars.

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**MANGO MOUSSE (2013-10-01 18:16)**

Mango Mousse

INGREDIENTS:

1 1/2 cups chopped ripe mango (about 2 mangoes)

1/4 cup orange juice  
1 tablespoon lemon juice  
1/3 cup confectioners' sugar  
dash salt  
1 cup whipping cream, whipped  
mango slices for garnish  
fresh mint, optional

**PREPARATION:**

Put chopped mangoes, orange and lemon juices, sugar, and salt in blender. Process until mixture is smooth. Fold mango puree mixture into the whipped cream and pour into individual serving dishes. Chill. Garnish with sliced mangoes and sprigs of mint, if desired.

Serves 4.

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**PEANUT BUTTER SHEET CAKE (2013-10-01 18:17)**

Peanut Butter Sheet Cake

**INGREDIENTS**

1/2 c peanut butter  
2 sticks margarine  
1 c water  
2 c flour  
2 c sugar  
2 eggs, beaten  
1 salt  
1 t soda  
1/2 c buttermilk

**METHOD FOR MAKING THE CAKE**

Bring peanut butter, margarine and water to a rapid boil. Pour over dry ingredients. Mix well. Add eggs and buttermilk. Mix well. Pour into a greased and floured cookie sheet. Bake 20-25 minutes at 350 degrees. When the cake is cool, frost it with chocolate frosting.

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**EASY STRAWBERRY PIE (2013-10-01 18:37)**

**Ingredients**

1 pie crust, pre-baked  
1 pint ripe strawberries  
1 (3 ounce) package strawberry Jell-O gelatin dessert  
2 tablespoons cornstarch  
1 cup hot water  
1 cup cold water  
1/2 cup sugar  
whipped cream

**Directions**

1. pre-bake pie crust.  
2. Cool.  
3 Slice the strawberries into the pie crust.

4. In a medium saucepan mix the package of jello with the cornstarch.
  5. Add the water and the sugar.
  6. Cook over medium heat until boiling.
  7. Stir occasionally.
  8. Pour the boiling mixture over the strawberries.
  9. Place the pie in the refrigerator.
  10. Chill for 3-4 hours until the jello glaze sets.
  11. Serve with big dollops of whipped cream
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## **EASY CHOCOLATE PIE RECIPE-EASY RECIPE TO MAKE CHOCOLATE PIE AT HOME (2013-10-01 18:39)**

A VERY SIMPLE RECIPE THAT ANYBODY CAN FOLLOW AND MAKE AT HOME.

INGREDIENTS: MAKES 2 PIES

- 2 cups sugar
- 5 heaping Tablespoons of cocoa
- 4 cups milk
- 6 egg yolks
- 1 stick butter or margarine
- 1 teaspoon vanilla
- baked pie shell

PREPARATION:

Mix dry ingredients together. Add eggs, butter, and vanilla. Whisk in the milk. Cook over medium heat until thick, stirring often. Pour into baked pie shell(s). Cover and chill thoroughly.

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## **MANGO PIE RECIPE SIMPLY DELICIOUS (2013-10-01 18:42)**

Yields: One 9 inch pie

Ingredients:

Pastry For 9" Two Crust Pie

5 cup Fresh Mango, Sliced

1 tsp. Lemon Juice

1 cup Sugar

1/4 cup All-Purpose Flour

1/4 tsp. Cinnamon

2 Tbsp. Butter

Heat oven to 425°. Prepare pastry. Mix mango and lemon juice. Stir together sugar, flour and cinnamon. Mix with mango. Turn into pastry lined pie pan; dot with butter. Cover with top crust, which has slits cut into it; seal with flute.

Cover edge with 2-3 inch strip of aluminum foil to prevent excessive browning. Remove foil last 15 minutes of baking.

Bake 9-inch pie for 35-35 minutes or until crust is brown and juice begins to bubble through slits in the crust. Serve warm with vanilla frozen yogurt as a side dish.

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## YUMMY CHOCOLATE BROWNIES (2013-10-01 18:50)

### INGREDIENTS

3/4 cups melted butter  
1-1/2 cups sugar  
1-3/4 teaspoon vanilla  
3 eggs  
1/2 cup cocoa powder  
3/4 cups flour  
1/2 teaspoons baking powder  
3/4 teaspoon salt  
1 cup chopped pecans 3/4 cup Hersey's semi-sweet chocolate chips

### METHOD FOR MAKING THE BROWNIE

Pre-heat oven to 350. Grease a medium size baking pan with Crisco.

Combine all ingredients in a large mixing bowl and thoroughly mix. Add nuts last. Pour into pan.

Bake for 20 to 25 minutes. A matchstick will come out without any brownie mix sticking to it when they are ready.

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## STRAWBERRY CRUMB BARS (2013-10-02 11:51)

### INGREDIENTS

2<sup>2</sup>/<sub>3</sub> cups flour  
<sup>2</sup>/<sub>3</sub> cup sugar  
1/2 teaspoon salt  
1 cup butter – cut into 1/2 inch pieces  
+ 2 tablespoons butter  
1/4 cup brown sugar  
1/2 cup quick cooking oats  
3/4 cup strawberry jelly  
3/4 cup fresh strawberries, hulled and chopped  
1 tsp lemon juice

### Instructions

1. Preheat oven to 375 degrees. Spray a 13×9 in pan with non stick spray.
  2. Using an electric mixer stir together flour, sugar and salt. With the mixer on a low speed add the 1 cup of butter, 1 piece at a time. Continue mixing until combined – about 1 to 1 1/2 minutes. Take 1/4 cups of this mixture and set aside. With the remaining, press this firmly into the bottom of the pan. Bake at 375 for 14 minutes. The edges will be slightly browned.
  3. While that is baking. Add brown sugar, and oats to the reserved flour mixture. Work in the remaining 2 Tablesoon of butter, using your fingers. Work until it is in small clumps.
  4. Combine the jelly, strawberries and the lemon juice in a small bowl. Mash with a fork to combine. Be sure to leave some chunks of berries in there.
  5. Spread filling evenly over the hot crust. Sprinkle with the streusel topping over the strawberries. Bake for 22 to 25 minutes. The crust will be brown, and the filling will be bubbly.
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## **STRAWBERRY SHORTCAKE (2013-10-02 11:54)**

Ingredients SERVES-8 LEVEL OF MAKING IS EASY

1 quart strawberries, hulled and quartered  
1/4 cup sugar plus 3 tablespoons sugar, plus 8 teaspoons  
2 cups all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
8 tablespoons butter, cold and cubed  
2/3 cup half-and-half, plus 1/4 cup  
Sweetened whipped cream  
Fresh mint sprigs, for garnish

Directions

Preheat oven to 400 degrees F.

In a medium mixing bowl, toss the strawberries and 1/4 cup sugar together. Set aside until time to serve.

In the bowl of a food processor, pulse together flour, baking powder, salt and 3 tablespoons of sugar. Then pulse in the cold butter cubes until a coarse meal is formed. Turn the flour mixture out into a large mixing bowl and make a well in the center. Pour in 2/3 cup half-and-half and gently mix it in with a rubber spatula or fork, be careful not to over mix the dough or the biscuits will be tough.

Turn the dough out onto a lightly floured surface and fold it over itself a couple of times until it just holds together. Pat the dough out to 3/4-inch thickness and cut out 8 round 3-inch biscuits.

Transfer the biscuits to a parchment paper lined baking sheet. Brush the tops of each biscuit with the remaining half-and-half and sprinkle each with 1 teaspoon sugar. Bake in a preheated oven for 12 to 15 minutes or until the biscuits have risen and are a light golden brown.

Remove from the oven and let cool slightly. Split each biscuit, spoon some strawberries on the bottom piece, then whipped cream and top with the other biscuit half. Garnish with fresh mint and more strawberries.

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## **FROSTY STRAWBERRY SQUARES (2013-10-02 11:55)**

Ingredients

1 cup all-purpose flour  
1/4 cup packed brown sugar  
1/2 cup chopped walnuts  
1/2 cup butter  
2 egg whites  
1 cup white sugar  
2 cups sliced fresh strawberries  
2 tablespoons lemon juice  
1 cup heavy whipping cream, whipped

Directions

1.Preheat oven to 350 degrees F (180 degrees C).

2.Stir together first four ingredients. Spread evenly in a shallow baking pan.

3.Bake for 20 minutes, stirring occasionally.

4.Remove from oven and sprinkle 2/3 of these crumbs into a 13 x 9 inch baking pan.

5.Combine egg whites, sugar, berries, and lemon juice in a large bowl. With electric mixer, beat until stiff.

6.Fold in whipped cream. Spoon over crumbs. Sprinkle remaining crumbs on top.

7.Freeze 6 hours or overnight. Cut into squares and garnish with whole strawberries if desired

Can put the strawberries in home made ice cream, or top dipped ice cream with them.

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## LEMON POUND CAKE (2013-10-02 12:05)

### INGREDIENTS

#### LEMON POUND CAKE

1 2/3 cups pastry flour

1/2 tsp salt

1 cup unsalted butter softened, but a little cooler temperature (it should not be shiny)

1 1/2 cups sugar

5 large eggs, at room temperature

1 1/2 tsp vanilla extract

1 tbsp finely grated lemon zest

Preheat oven to 325 degrees F., grease a 9 x 5 x 3-inch loaf tin and dust with flour, shaking out excess. Sift flour and salt twice and set aside.

With electric beaters, beat butter until creamy and light-coloured. While beating, gradually pour in sugar, then increase speed and beat until light and fluffy.

In a separate bowl, whisk together eggs to blend but do not add air. Add beaten eggs in 3 additions, beating for 20 seconds after each addition. If batter looks like it is starting to curdle, wrap a warm, damp tea towel around the bowl and continue beating. Add in vanilla and lemon zest.

Fold in flour by hand in 2 additions, spread batter into prepared pan and bake for 65 to 70 minutes, until a tester inserted in the center of the cake comes out clean. Allow cake to cool for 15 minutes, then turn out onto a rack to cool completely.

#### Glaze

1/3 cup fresh lemon juice

1/2 cup sugar

zest of 1 lemon, removed in thin strips

While cake is cooling prepare glaze. Heat lemon juice, sugar and zest until sugar dissolves. While glaze and cake are still warm, poke holes in cake with a skewer and spoon glaze over cake. The syrup will soak in and set with a crunchy exterior, and the zest will rest on top.

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## EASY LEMON BARS RECIPES (2013-10-02 12:07)

### INGREDIENTS

1/2 cup and 2 tablespoons all-purpose flour

1/4 cup and 1 teaspoon confectioners' sugar

1/4 cup and 1 tablespoon butter or margarine, softened

1-1/4 eggs

1/2 cup and 2 tablespoons white sugar

1 tablespoon and 3/4 teaspoon all-purpose flour

1 tablespoon and 2 teaspoons lemon juice

2 tablespoons and 3/4 teaspoon confectioners' sugar for decoration

### METHOD FOR MAKING THE LEMON BARS

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan.

Combine the flour, 2/3 cup confectioners' sugar, and butter. Pat dough into prepared pan.

Bake for 20 minutes in the preheated oven, until slightly golden. While the crust is baking, whisk together eggs, white sugar, flour, and lemon juice until frothy. Pour this lemon mixture over the hot crust.

Return to the preheated oven for an additional 20 to 25 minutes, or until light golden brown. Cool on a wire rack. Dust the top with confectioners' sugar. Cut into squares.

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## **CHOCOLATE CHIP COOKIES SCRATCH (2013-10-02 14:03)**

### **INGREDIENTS-MAKES AROUND 60 COOKIES**

2-1/4 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup (2 sticks) butter, softened  
3/4 cup granulated sugar  
3/4 cup packed light brown sugar  
1 teaspoon vanilla extract  
2 eggs  
2 cups (12-oz. pkg.) Chocolate Chips

### **Directions:**

1. Heat oven to 375°F.
  2. Stir together flour, baking soda and salt. Beat butter, granulated sugar, brown sugar and vanilla in large bowl with mixer until creamy. Add eggs; beat well. Gradually add flour mixture, beating well. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoons onto ungreased cookie sheet.
  3. Bake 8 to 10 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely.
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## **MINT CHOCOLATE CHIP CHEESECAKE (2013-10-02 14:11)**

A PERFECT TREAT. IN THIS RECIPE INSTEAD OF GRAHAM CRUMB CRACKERS CRUSHED CHOCOLATE WAFERS HAVE BEEN USED AS A BASE AND FOR THE TOPPING WE HAVE USED CHOCOLATE CHIPS IN PLACE OF FRUITS.

### **INGREDIENTS MAKES 12**

1/3 cup crushed chocolate wafers  
2 Tbsp. melted butter  
1/4 cup ricotta cheese  
2 oz. cream cheese  
zest of 1 lemon  
1/4 cup sugar  
1 egg  
2 Tbsp. mini chocolate chips

Preheat oven to 350 degrees F. Spray a mini muffin tin with nonstick cooking spray. Stir together crushed chocolate wafers and melted butter. Fill each mini muffin cup with 1 teaspoon of chocolate wafer mixture. Press down until firmly packed.

Blend ricotta cheese, cream cheese, lemon zest, sugar and egg together in a food processor. Divide evenly among mini muffin cups. Sprinkle a few mini chocolate chips over each mini cheesecake. Bake 20 minutes or until just set. Let cool completely. Refrigerate at least 1 hour.

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## APPLE PIE TRUFFLE RECIPE (2013-10-03 11:00)

Ingredients:

2/3 cup frozen apple juice concentrate, defrosted

1/3 cup heavy cream

12 ounces milk chocolate, finely chopped

1 cinnamon stick

12 ounces chocolate candy coating

4 graham crackers

Preparation:

1. Pour the apple juice concentrate into a small saucepan and add the cinnamon stick to the pan. Place it over medium heat to simmer until the concentrate is reduced by half. This process will take 10-15 minutes, but keep checking it until you have 1/3 cup of highly concentrated apple juice.
2. Add the cream to the 1/3 cup concentrated apple juice in the saucepan, and bring this liquid to a boil. Meanwhile, place the chopped milk chocolate in a large bowl.
3. Once the cream-apple juice mixture is boiling, pour it through a strainer (to catch the cinnamon stick) over the chopped chocolate. Use a whisk to gently stir the chocolate until it melts and you have a smooth, shiny mixture. This is your ganache.
4. Press a layer of cling wrap on top of the ganache and refrigerate it until it is firm enough to scoop and roll, about 2 hours.
5. Once the truffle mixture is firm but not solid, dust your hands with cocoa powder and roll the ganache into small 1-inch balls. You should get 40-48 truffles, depending on how large you make them.
6. Return the balls to the refrigerator until they're very firm, another 30 minutes.
7. While you're waiting for the truffle to firm up, crumble the graham crackers into crumbs using a food processor or by rolling over them with a rolling pin. Then melt the chocolate candy coating in the microwave, stirring after every 30 seconds to prevent overheating.
8. Once the coating is melted and smooth, and the truffles are very firm, use a fork or dipping tools to dip the truffles into the melted coating. Remove them from the coating and let the excess drip back into the bowl. Place the dipped truffle on a foil-lined baking sheet and while the chocolate is still wet, sprinkle the top liberally with the crushed graham crackers.
9. Refrigerate the truffles to set the chocolate coating, for about 10 minutes. Apple Spice Truffles can be stored in an airtight container in the refrigerator for up to a week, but bring them to room temperature for serving for the best taste and texture.

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## EASIEST CHOCOLATE TRUFFLE RECIPE (2013-10-03 11:03)

Ingredients

45gms unsalted butter, chopped coarsely

250gms good quality dark chocolate, chopped coarsely

1/3 cup thickened cream

1 teaspoon glucose

½ cup ) cocoa powder, sifted for dusting the finished chocolate truffles or heart shaped cake sprinkles. I have use small pink icing flowers and pink colored white chocolate as well. You are only limited by your imagination or heart!

Method for making the truffles

1.Place the butter and chocolate in a medium sized microwave safe bowl.

2.Microwave on medium power for 1minute. Stir then continue to microwave on medium power at 30 sec

intervals. Continue until chocolate has just melted. This should not take any more than 2minutes.

3.Add the cream and the glucose. Mix through until combined and smooth. If you are adding flavorings add them with the cream.

4.Pour the chocolate truffle filling into the heart shaped mould. Level the top with a scraper and if needed decorate with the heart sprinkles. Place in the refrigerator to set.

5.valentines chocolate Once firm place in the freezer for 5 min then push out of the mould. Either dust with sifted cocoa powder or place into pretty paper cases to display.

6.Store in a cool dry place until ready to eat or give as a Valentines gift.

7.If you want to make the pink topped variation then colour some melted white chocolate pink and spoon into the mould first to give a thin layer. Continue making the truffles.

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## **CHOCOLATE PEANUT BUTTER FUDGE (2013-10-03 12:32)**

### **INGREDIENTS FOR MAKING THE FUDGE**

- 2½ cups Sugar
- 1 cup Milk
- 1 cup Pecans (chopped)
- ½ cup Butter
- ½ cup Peanut Butter
- ¼ cup Cocoa
- 1 tbsp Light Corn Syrup
- 2 tsp Vanilla Extract

How to make Chocolate Peanut Butter Fudge:

- Mix sugar, milk, cocoa, and corn syrup in a large saucepan.
- Cook the ingredients over medium heat and stir constantly, until the sugar dissolves.
- Add 2 tbsp butter and stir until it melts. Once the butter melts, cover and boil the mixture for 3 minutes.
- Uncover the pan and continue to cook, until the mixture becomes soft. Do not stir.
- Take off from heat and add the remaining butter, peanut butter, pecans, and vanilla extract.
- Allow the mixture to cool for about 10 minutes.
- Beat the mixture until the butter, peanut butter and pecans are thoroughly blended.
- Immediately pour the mixture into a buttered nine-inch square pan.
- Let it set, then cut into squares and serve.

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## **FROZEN CHOCOLATE YOGHURT (2013-10-03 12:33)**

Ingredients:

- 1/2 cup Chocolate Chips
- 1 cup Plain Yoghurt
- 2 tsp Cornstarch
- 3/4 cup Sugar
- 1 tsp Vanilla Extract
- 12 Ounces Low fat milk

How to make Chocolate Frozen Yogurt:

- Take a medium saucepan and heat it on high flame.
- Mix sugar and cornstarch in it.stir well.
- Gently pour the evaporated milk and chocolate chips.

- Simmer over medium heat and stir until it turns thick and bubbly.
  - Remove and cool till lukewarm.
  - Add yogurt and vanilla extract.
  - Keep in refrigerator until cold.
- 

## **CHOCOLATE PUNCH RECIPE (2013-10-03 12:35)**

Ingredients:

- 4 (1 oz) squares Semisweet Chocolate
- ½ cup Sugar
- 2 cups Hot Water
- 2 quarts Milk
- 1½ tsp Vanilla Extract
- 1 quart Vanilla Ice Cream
- 1 quart Club Soda (chilled)
- ½ pint Whipped Cream
- 2 tsp Ground Cinnamon

How to make Chocolate Punch:

- Put chocolate and sugar in hot water. Place over medium low heat and bring to a boil, stirring for 2 minutes.
  - Pour in milk, stirring well.
  - Add in vanilla extract and whisk to blend well.
  - Remove from heat and bring on room temperature. Put in fridge until chilled.
  - Divide and place ice cream in 12 punch bowls and pour the chilled liquid over each bowl.
  - Add club soda and whipped cream and sprinkle with cinnamon.
  - Serve immediately.
- 

## **CHOCOLATE LAYERED DESSERT (2013-10-03 12:36)**

A chocolate layered dessert with pudding, a graham cracker crust, sweetened cream cheese, and whipped topping.

Ingredients:

- 1 package graham cracker crust mix
- 8 ounces cream cheese, softened
- 1 cup confectioners' sugar
- 1 cup non-dairy whipped topping
- 1 package vanilla instant pudding
- 1 package chocolate instant pudding
- 3 cups milk

Preparation:

Make crust according to package directions and press into the bottom of a 9 x 13 x 2-inch pan. Bake at 350 degrees just a few minutes. Mix cream cheese, sugar and whipped topping and pour over crust. Mix puddings and milk and pour over cheese layer. Dot with additional whipped topping. Chill.

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## **SWISS MERINGUE (2013-10-03 12:39)**

### **INGREDIENTS**

1/2 cup egg whites  
1 cup sugar  
1/4 tsp (or a pinch) Cream of Tartar

### **METHOD**

Put everything in a VERY clean glass or metal bowl. Plastic holds oily residue that will keep your meringe from whipping.

Cream of Tartar and heat will help your whites whip firmer and make them safe to eat

Place your bowl over a pot of simmering water and whisk constantly. You want to get it HOT. Like hot enough that you can't leave your finger in it for 5 seconds. And whisk the whole time so the whites can't cook.

Once it's good and hot, remove from heat and whip on high either in a kitchen aid or a hand held egg beater. (If you use a standing mixer, you can heat the whites in that bowl.) Once the whites are standing at firm peaks and are about body temperature they are done!

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## **VANILLA MOUSSE RECIPE (2013-10-03 19:26)**

### **Ingredients**

1/2 cup hot water  
2 envelopes of unflavored gelatin  
1/2 cup of sugar  
One can of condensed milk  
One teaspoon of vanilla extract  
Pinch of ground cinnamon  
Two cups of ice cubes

### **Directions**

Add the hot water and the gelatin to a blender. Blend on high for 30 to 45 seconds.

Add the sugar and blend on high for 10 to 15 seconds.

Add the condensed milk and blend for 10 to 15 seconds.

Add the vanilla extract and cinnamon and blend for 10 to 15 seconds.

Add the ice cubes and blend for about one minute, or until smooth.

Pour the vanilla mousse mixture into serving dishes and chill in the refrigerator for at least one hour. For best results, chill overnight.

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## **BLUEBERRY CHEESECAKE (2013-10-04 09:43)**

### **INGREDIENTS**

2 lbs cream cheese, softened  
1/2 cup heavy cream  
6 eggs  
1 1/2 cups granulated sugar  
3 tablespoons cornstarch  
1 1/2 tablespoons vanilla extract  
2 tablespoons lemon juice

1 cup sour cream  
1/4 lb sweet butter, melted  
1 3/4 cups fresh blueberries  
1 1/2 teaspoons powdered sugar

#### METHOD FOR MAKING THE BLUEBERRY CHEESECAKE

1. In a large bowl, beat the cream cheese, heavy cream, eggs, sugar, cornstarch, flour, vanilla, and lemon juice.
2. Blend in the sour cream, butter, and blueberries.
3. Pour the mixture into a well-buttered 9 inch springform pan.
4. Bake in a preheated 350° oven for 1 hour.
5. Refrigerate overnight.
6. Carefully remove the sides of the springform pan and decorate the cake by sprinkling the top with the powdered sugar. For best results, let the cake stand at room temperature for 2 hours before serving.

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### APPLE SPICE CAKE RECIPE (2013-10-04 12:19)

AN AMAZING CAKE.VERY MOIST FROM INSIDE.

#### INGREDIENTS

3/4 Cup vegetable oil, or you can use melted butter  
3 Cups flour  
1 Tablespoon cinnamon  
1 teaspoon baking soda  
1 teaspoon salt  
2 Cups sugar  
3 large eggs  
1 teaspoon vanilla  
3 to 4 apples, cored and cut into 1/2 inch pieces (3 Cups)  
1 Cup chopped pecans or you can use walnuts (optional)

#### METHOD FOR MAKING THE CAKE

Pre heat oven to 350 degrees F.

Grease, or use spray, a 12 Cup Bundt pan

Sift flour, cinnamon, baking soda, and salt.

In the bowl of an electric mixer with a paddle attachment, combine oil, sugar, and eggs. Mix on high speed until lemon yellow.

With the mixer on low or medium slowly shake in the flour mixture just until incorporated.

Add vanilla, apples and nuts and stir just to combine.

Pour into pan and bake until a tester comes out clean, about 75 to 90 minutes.

#### Caramel sauce

1 Cup light brown sugar  
1/2 Cup butter  
1/4 Cup evaporated milk  
1 teaspoon vanilla extract

Combine all ingredients in a saucepan over medium heat. Cook stirring constantly until thickened to desired consistency.



## **BLACK CURRANT CAKE (2013-10-05 13:13)**

A VERY DELICIOUS CAKE AND VERY EASY TO MAKE **INGREDIENTS** 1/2 cup dried currants

2 tablespoons whiskey

1 1/4 cups all purpose flour

1/2 cup unsweetened cocoa powder

1 1/2 teaspoons baking soda

1/2 teaspoon salt

1 1/4 cups sugar

1 cup plain low-fat yogurt

2/3 cup vegetable oil

1/4 cup whole milk

2 large eggs

1 teaspoon pure vanilla extract

1/2 cup mini semisweet chocolate chips

**METHOD FOR MAKING THE BLACK CURRANT CAKE** Preheat oven to 350°F. Butter and flour 13x9x2-inch metal baking pan. Combine currants and whiskey in small bowl. Let it stand for about 20 minutes.

Sift together flour, cocoa, baking soda and salt in a medium bowl. Whisk sugar, yogurt, oil, milk, eggs and vanilla with an electric beater in another large bowl. Now Mix in the dry ingredients. after this Fold in the currant mixture and chocolate chips. Pour the prepared cake batter into the prepared cake pan. Bake until tester inserted into center comes out clean, about 30 minutes. Cool completely in pan on rack.

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## **BLACK CURRANT SORBET RECIPE (2013-10-05 13:23)**

**INGREDIENTS** 250 grams) fresh or frozen blackcurrants

100 grams white sugar

300 ml water, plus 2 tablespoons

2 teaspoons of lemon juice

1/2 teaspoon powdered gelatine

1 egg white

**METHOD FOR MAKING THE BLACK CURRANT SORBET**

1. Put the sugar and 300 ml (1/2 pint) water in a heavy-based pan and heat gently until the sugar has dissolved. Boil for 10 minutes until syrupy, then remove from the heat and set aside to cool.

2. Put the blackcurrants in a pan with the lemon juice and heat gently for about 10 minutes until softened. Allow to cool lightly, then puree in a blender. Press the pureed blackcurrants through a sieve into a bowl to remove seeds and skin.

3. Sprinkle the gelatine over the 2 tablespoons water in a heatproof bowl and leave to soak for 5 minutes until spongy. Stand the bowl in a pan of gently simmering water and heat gently for 1 - 2 minutes stirring occasionally until the gelatine has dissolved. Stir the gelatine into the cooled sugar syrup.

4. Stir the sugar syrup into the blackcurrant puree and mix well. Turn into a rigid container and freeze, uncovered, for about 3 hours until the mixture is firm around the edges.

5. Remove the blackcurrant mixture from the freezer and break up with a fork. Whisk the egg white until it stands in stiff peaks, then fold into the blackcurrant mixture. Cover and freeze overnight, until solid.

6. To serve: stand at room temperature for about 30 minutes until the sorbet is soft enough to scoop into individual glasses.

## **BLACK CURRANT SORBET RECIPE (2013-10-05 13:24)**

INGREDIENTS 250 grams) fresh or frozen blackcurrants

100 grams white sugar

300 ml water, plus 2 tablespoons

2 teaspoons of lemon juice

1/2 teaspoon powdered gelatine

1 egg white

### **METHOD FOR MAKING THE BLACK CURRANT SORBET**

1. Put the sugar and 300 ml (1/2 pint) water in a heavy-based pan and heat gently until the sugar has dissolved. Boil for 10 minutes until syrupy, then remove from the heat and set aside to cool.
2. Put the blackcurrants in a pan with the lemon juice and heat gently for about 10 minutes until softened. Allow to cool lightly, then puree in a blender. Press the pureed. blackcurrants through a sieve into a bowl to remove seeds and skin.
3. Sprinkle the gelatine over the 2 tablespoons water in a heatproof bowl and leave to soak for 5 minutes until spongy. Stand the bowl in a pan of gently simmering water and heat gently for 1 - 2 minutes stirring occasionally until the gelatine has dissolved. Stir the gelatine into the cooled sugar syrup.
4. Stir the sugar syrup into the blackcurrant puree and mix well. Turn into a rigid container and freeze, uncovered, for about 3 hours until the mixture is firm around the edges.
5. Remove the blackcurrant mixture from the freezer and break up with a fork. Whisk the egg white until it stands in stiff peaks, then fold into the blackcurrant mixture. Cover and freeze overnight, until solid.
6. To serve: stand at room temperature for about 30 minutes until the sorbet is soft enough to scoop into individual glasses.

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3. Sprinkle the gelatine over the 2 tablespoons water in a heatproof bowl and leave to soak for 5 minutes until spongy. Stand the bowl in a pan of gently simmering water and heat gently for 1 - 2 minutes stirring occasionally until the gelatine has dissolved. Stir the gelatine into the cooled sugar syrup.
4. Stir the sugar syrup into the blackcurrant puree and mix well. Turn into a rigid container and freeze, uncovered, for about 3 hours until the mixture is firm around the edges.
5. Remove the blackcurrant mixture from the freezer and break up with a fork. Whisk the egg white until it stands in stiff peaks, then fold into the blackcurrant mixture. Cover and freeze overnight, until solid.
6. To serve: stand at room temperature for about 30 minutes until the sorbet is soft enough to scoop into individual glasses.

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## **BLACK CURRANT SORBET RECIPE (2013-10-05 13:28)**

INGREDIENTS 250 gms fresh or frozen blackcurrants

100 gms sugar

300 ml (1/2 pint) water, plus 2 tablespoons

2 teaspoons lemon juice

1/2 teaspoon powdered gelatine

1 egg white

### **METHOD FOR MAKING THE SORBET**

1. Put the sugar and 300 ml (1/2 pint) water in a heavy-based pan and heat gently until the sugar has dissolved. Boil for 10 minutes until syrupy, then remove from the heat and set aside to cool.
2. Put the blackcurrants in a pan with the lemon juice and heat gently for about 10 minutes until softened. Allow to cool lightly, then puree in a blender. Press the pureed. blackcurrants through a sieve into a bowl to remove seeds and skin.
3. Sprinkle the gelatine over the 2 tablespoons water in a heatproof bowl and leave to soak for 5 minutes until spongy. Stand the bowl in a pan of gently simmering water and heat gently for 1 - 2 minutes stirring occasionally until the gelatine has dissolved. Stir the gelatine into the cooled sugar syrup.
4. Stir the sugar syrup into the blackcurrant puree and mix well. Turn into a rigid container and freeze, uncovered, for about 3 hours until the mixture is firm around the edges.
5. Remove the blackcurrant mixture from the freezer and break up with a fork. Whisk the egg white until it stands in stiff peaks, then fold into the blackcurrant mixture. Cover and freeze overnight, until solid.
6. To serve: stand at room temperature for about 30 minutes until the sorbet is soft enough to scoop into individual glasses.

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## **BLACK CURRANT SORBET RECIPE (2013-10-05 13:28)**

INGREDIENTS 250 gms fresh or frozen blackcurrants

100 gms sugar

300 ml (1/2 pint) water, plus 2 tablespoons

2 teaspoons lemon juice

1/2 teaspoon powdered gelatine

1 egg white

### **METHOD FOR MAKING THE SORBET**

1. Put the sugar and 300 ml (1/2 pint) water in a heavy-based pan and heat gently until the sugar has dissolved. Boil for 10 minutes until syrupy, then remove from the heat and set aside to cool.
2. Put the blackcurrants in a pan with the lemon juice and heat gently for about 10 minutes until softened. Allow to cool lightly, then puree in a blender. Press the pureed. blackcurrants through a sieve into a bowl to remove seeds and skin.
3. Sprinkle the gelatine over the 2 tablespoons water in a heatproof bowl and leave to soak for 5 minutes until spongy. Stand the bowl in a pan of gently simmering water and heat gently for 1 - 2 minutes stirring occasionally until the gelatine has dissolved. Stir the gelatine into the cooled sugar syrup.
4. Stir the sugar syrup into the blackcurrant puree and mix well. Turn into a rigid container and freeze, uncovered, for about 3 hours until the mixture is firm around the edges.
5. Remove the blackcurrant mixture from the freezer and break up with a fork. Whisk the egg white until it stands in stiff peaks, then fold into the blackcurrant mixture. Cover and freeze overnight, until solid.

6. To serve: stand at room temperature for about 30 minutes until the sorbet is soft enough to scoop into individual glasses.

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## **OREO COOKIES AND CREAM CHEESECAKE SQUARES (2013-10-05 13:41)**

### **INGREDIENTS**

50 OREO Chocolate Sandwich Cookies, divided  
1/4 cup (1/2 stick) butter or margarine, melted  
4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened  
1 cup sugar  
1 tsp. vanilla  
4 eggs

### **METHOD FOR MAKING OREO COOKIES AND CREAM CHEESECAKE SQUARES**

PLACE 30 of the cookies in food processor container; cover. Process 30 to 45 seconds or until finely ground. Add butter; mix well. Press onto bottom of 13x9-inch baking pan.

MIX cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix just until blended. Chop remaining 20 cookies. Gently stir 1-1/2 cups of the chopped cookies into cream cheese batter. Pour over crust; sprinkle with remaining chopped cookies.

BAKE at 350°F for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Cut into squares.

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## **CHOCOLATE CHEESECAKE (2013-10-05 13:46)**

### **FOR MAKING THE CRUST**

2-cups of chocolate wafer crumbs  
5-tablespoons of melted butter

### **FOR THE FILLING**

1-8oz package OF cream cheese at room temperature  
1-cup sugar  
5-large eggs

2-oz semi-sweet chocolate, melted (2 squares)

### **FOR THE FROSTING**

6-oz semi-sweet chocolate, melted (6 squares)  
1/2-cup sour cream

### **METHOD FOR MAKING THE CRUST**

In a medium bowl, mix together the crumbs with the melted butter  
Press into a 9-inch springform pan

### **METHOD FOR MAKING THE FILLING**

Preheat oven to 300°F

In a large bowl, beat with an electric beater together the cream cheese, sugar and eggs at medium speed until smooth and fluffy

Spoon half of cream cheese mixture into crust

Stir chocolate into remaining cream cheese mixture until well blended

Drizzle over batter in crust to make swirls

Bake cheesecake for 50 minutes

Transfer to wire rack to cool completely  
Transfer cheesecake to a serving plate and cover with plastic wrap  
Chill for 2 hours  
Frosting  
Uncover cheesecake and carefully remove side of pan  
In a small bowl, mix together the chocolate and sour cream  
Spread over cheesecake  
Chill briefly so frosting sets

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## **GUAVA CAKE RECIPE (2013-10-05 18:34)**

A VERY UNIQUE CAKE AND VERY EASY TO MAKE

Ingredients

2 cups white sugar  
1 cup butter room temperature  
4 eggs large room temperature  
1 cup guava pulp  
1/2 cup guava nectar  
3 cups cake flour  
1 teaspoon ground nutmeg  
1 1/4 teaspoons baking soda  
1/4 teaspoon ground cloves  
1/4 teaspoon ground cinnamon

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.
  2. In a medium bowl Sift together the flour, nutmeg, soda, cinnamon, and cloves.
  3. In another bowl, mix together the guava pulp and juice.
  4. take a large bowl, and with an electric beater cream together the butter and sugar till creamy . Now Add in the eggs, one at a time beating well after each addition. After this Add in the flour mixture and guava mixture (flour guava flour guava )alternately to the creamed mixture. Pour this cake batter intothe prepared cake pan.
  5. Bake at 350 degrees F (175 degrees C) for 30-35 minutes.Allow the cake pan to remain the oven for 10 minutes to cool .
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## **CREAMY PEACH COFFEE CAKE (2013-10-06 13:12)**

INGREDIENTS

2 1/4 cups all-purpose flour  
3/4 cup sugar  
3/4 cup cold butter  
3/4 cup sour cream  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 egg  
1 teaspoon almond extract

FILLING:

1 (8 ounce) package cream cheese, softened  
1/4 cup sugar  
1 egg  
3/4 cup peach preserves  
1/2 cup sliced almonds

#### DIRECTIONS FOR MAKING THE CAKE

In a mixing bowl, combine the flour and sugar; cut in butter until mixture resembles coarse crumbs. Set aside 1 cup for topping. To the remaining crumb mixture, add the sour cream, baking powder, baking soda, egg and extract; beat until blended. Press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan.

In a small mixing bowl, combine the cream cheese, sugar and egg. Spoon into prepared crust. Top with preserves. Sprinkle with reserved crumb mixture; top with almonds. Place pan on a baking sheet. Bake at 350 degrees F for 45-50 minutes or until filling is set and crust is golden brown. Cool on a wire rack for 15 minutes. Carefully run a knife around edge of the pan to loosen; remove sides of pan. Cool for 1-1/2 hours before slicing. Store in the refrigerator.

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### PEACH DUMPLINGS (2013-10-06 13:14)

Peach Dumplings

#### INGREDIENTS

1 cup sugar  
1 tablespoon butter  
2 cups hot water  
2 to 3 cups fresh sliced peaches, or frozen thawed  
1 cup flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 tablespoon sugar, optional  
1/2 milk or cream, more or less  
cinnamon sugar, optional

#### METHOD FOR MAKING THE DUMPLINGS

In a medium saucepan over medium heat, combine 1 cup sugar, butter, and hot water. Add peaches and bring to a boil. In a medium bowl, combine flour, baking powder, salt, and 1 tablespoon of sugar, if using; stir in milk or cream to form a stiff batter. Drop large spoonfuls of batter onto the boiling fruit. Cover and cook for about 20 minutes. Spoon out dumplings and fruit into bowl. If desired, sprinkle with a little cinnamon sugar and serve with cream or ice cream.

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### PEACH BREAD PUDDING (2013-10-06 13:15)

#### INGREDIENTS REQUIRED :

1 can (12 ounces) evaporated milk, scalded  
1 2/3 cups water  
2 eggs  
1/2 cup granulated sugar  
1/2 teaspoon ground nutmeg  
1 teaspoon vanilla

1/4 teaspoon almond extract  
1/2 teaspoon salt  
4 slices buttered bread  
1 1/4 cups ripe fresh peaches, sliced, sugared, or frozen, thawed and sugared

#### METHOD FOR MAKING PEACH BREAD PUDDING

Beat eggs with sugar, flavorings, and salt. Combine the milk and water; beat into the egg mixture. In a greased 1 1/2-quart casserole, layer the bread, milk mixture, and peaches until all ingredients are used. Set casserole in a pan of hot water and bake at 350 degrees for 30 to 40 minutes, or until a knife inserted in the center comes out clean.

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### **DELICIOUS PEACH ICE CREAM (2013-10-06 13:19)**

#### -Custard INGREDIENTS

400ml milk  
5 egg yolk  
250g caster sugar  
500ml double cream, lightly whipped

#### -Peach Puree

500g cooled poached peach flesh (\*canned peaches and syrup can be used instead of freshly poached peach)  
100ml poaching syrup  
75ml peach schnapps (optional)  
50g caster sugar

**METHOD FOR MAKING THE CUSTARD-** Place the milk in a sauce pan. Cut through the centre of the vanilla pods and spoon the seeds into the milk and place the pods in the milk. Place the milk over a low heat and slowly bring it to a strong simmer then remove it from the heat. Remove the pods from the milk. Whisk the egg yolks and sugar together in a large bowl until pale yellow and creamy. While whisking gradually add all the hot milk.

Return the mixture to a saucepan and place it over a low heat, cook gently while stirring constantly with a wooden spoon until it thickens and coats the back of the spoon. Be careful not to overheat the milk as you will end up with scrambled eggs. Remove it from the heat and leave it to cool.

**MAKING THE PEACH PUREE:** Puree the peach flesh, poaching syrup, peach schnapps and caster sugar.

**MAKING THE PEACH ICE CREAM:** When the custard has cooled whisk in the cream and peach puree, until well combined. Place the mixture in an ice-machine and churn it until thickened, then place in a freezer proof container and freeze until ready to serve. If you don't have an ice-cream machine place it in a freezer proof sealed container and place it in the freezer for 1 hour then remove it and stir, then return to the freezer and take it out and stir it every 30 minutes for a further 2 hours. Freeze until ready to serve.

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### **COCONUT PEACH CAKE (2013-10-06 13:24)**

#### INGREDIENTS

6 tablespoons butter  
2/3 cup brown sugar  
1 tablespoon light corn syrup  
1 can (1 1/3 cups) flaked coconut  
1 can (16 ounces) peach slices, drained  
1 cup sifted all-purpose flour (sift before measuring)

3/4 cup granulated sugar  
1 1/4 teaspoons baking powder  
1/4 teaspoon salt  
1/4 cup shortening  
1 egg  
1/2 cup milk

1/2 teaspoon vanilla **METHOD FOR MAKING THE CAKE**

Melt 6 tablespoons butter in an 8-inch square baking pan. Stir in brown sugar, corn syrup, and coconut. Pat to evenly cover bottom and up sides of pan. Arrange peach halves or slices, cut side up, over coconut.

Into a medium mixing bowl, sift together the sifted flour, granulated sugar, baking powder, and salt. Add remaining ingredients and blend on low speed of electric mixer. Increase mixer speed to medium and beat for 2 minutes. Spread batter over peaches. Bake at 375° for 40 minutes, or until a wooden pick or cake tester inserted in center comes out with no cake batter clinging. Cool in pan for a minute or two before turning out onto serving plate. Serve warm, with whipped topping or ice cream if desired.

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## **PEACH COBBLER RECIPE (2013-10-06 13:24)**

### **INGREDIENTS**

1 stick (4 ounces) butter, melted  
1 cup plus 3 tablespoons granulated sugar, divided  
1 cup all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 cup milk  
1 teaspoon vanilla extract  
1 can sliced peaches  
1/2 teaspoon cinnamon

### **METHOD FOR MAKING THE PEACH COBBLER**

Heat oven to 375°. Pour melted butter into a 2-quart baking dish (11x7 or 8-inch square). In a mixing bowl, combine 1 cup of the sugar, the flour, baking powder, and salt; stir to blend. Stir in the milk and vanilla until blended. Pour the batter over the melted butter. Toss the peaches with the remaining 3 tablespoons of sugar and 1/2 teaspoon of cinnamon. Arrange the peach slices over the batter. Bake for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean. The top will be browned and the cake will begin to pull away from the sides of the pan. Serve warm with a little heavy cream, whipped topping, or a scoop of vanilla ice cream.

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## **APRICOT PIE AND APRICOT CHEESE PIE (2013-10-07 12:01)**

### **INGREDIENTS**

2 cups Dried apricots  
3/4 cup Sugar  
2 Eggs  
2 tablespoons Cream  
1/4 cup Butter

### **METHOD FOR MAKING THE APRICOT PIE**

Wash apricots. Cover with water. Simmer 40 minutes, or until tender and water



is evaporated. Beat until smooth. Cool. Cream butter and sugar. Add well-beaten egg yolks, cream, and apricots. Fold in stiffly beaten egg whites. Pour into baked pastry shell. Bake in moderate oven (400 F) until firm. If desired, dried peaches, prunes, or apples may be substituted for apricots.

#### APRICOT CHEESE PIE

Preparation Method

#### INGREDIENTS FOR THE APRICOT CHEESE PIE

1 1/4 cups Quick oats  
1/4 teaspoon Cinnamon  
1 cup Cottage cheese  
3 Eggs  
1/2 cup Pineapple juice  
1 teaspoon Grated orange rind  
1 cup 16 oz apricot halves – drained  
1/4 cup Melted butter or margarine  
1/8 teaspoon Ground nutmeg  
1 package Reduced calorie cream cheese  
1/2 cup Sliced dates  
1 teaspoon Vanilla extract  
3/4 teaspoon Cornstarch

#### METHOD FOR MAKING THE PIE

Combine oats, butter, cinnamon and 1/4 tsp. nutmeg in a small bowl. Press mixture onto bottom and up sides of a 9" pie plate. Bake @ 425 degrees for 7 to 10 minutes, until lightly browned. Meanwhile, combine cottage cheese and cream cheese, eggs, dates, 1/3 cup pineapple juice, vanilla extract, orange zest and remaining nutmeg in a food processor or blender. Blend until well mixed. Pour into cooled crust and bake @ 350 degrees for 30 to 35 minutes until filling is set. Chill at least one hour. Combine remaining pineapple juice and cornstarch in a small saucepan. Heat to boiling. Boil 1 minute, stirring constantly, until thickened and clear. Arrange drained apricot halves on top of cheese filling and spoon pineapple glaze, evenly, over apricots. Refrigerate until glaze is set.

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#### POLISH PEAR CAKE (2013-10-07 12:07)

A VERY DELICIOUS AND MOIST CAKE.

#### INGREDIENTS-MAKES 12 PIECES

1 cup white sugar  
1 cup brown sugar  
3 eggs, beaten  
3/4 cup milk  
2 teaspoons vanilla  
3 cups flour  
1 teaspoon salt  
1 teaspoon baking soda  
2 teaspoons cinnamon  
4 cups raw diced pears

#### TOPPING

1/2 cup brown sugar

1/4 cup milk

1/4 lb butter

#### METHOD FOR MAKING THE CAKE

Mix all cake ingredients by hand in order given.

Pour in a greased 9 x 13 inch pan or springform pan.

Bake at 350 degrees for 45 minutes and remove.

Topping:.

In saucepan mix all ingredients and bring to a slow boil for 3 minutes.

Pour over cake and return to oven for 4 minutes.

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### **PEAR PIE (2013-10-07 12:09)**

Pear Pie INGREDIENTS

6 average pears

1 unbaked pie crust - 9 inch

First Mixture

1/4 cup sugar

1/8 tsp salt

1 tbsp cornstarch

1 1/2 tbsp lemon juice

Second Mixture

1/4 cup granulated sugar

1/4 cup brown sugar

1/2 tsp cinnamon

1/2 tsp ginger

1/4 tsp mace, nutmeg could be substituted

1/2 cup flour, or 1/4 cup flour and 1/4 cup graham cracker crumbs

1/4 cup butter

#### METHOD FOR MAKING THE PEAR PIE

Peel and thinly slice the pears and place in an uncooked pie shell. In a bowl, mix the sugar, salt, cornstarch, and lemon juice from the first mixture and pour over the pears in the pie shell. For the topping, if using graham crackers crumbs, place 3 crackers in ziploc bag; pulverize to meal with rolling pin. In a bowl mix the ingredients from the second mixture with your hands. Combine well and pat on top of the pie to form a crust. Optinal: brush egg white on the shell before filling. Bake at 375°F for 15 minutes. Reduce heat to 350°F and bake for 45 more minutes or until golden brown and juice bubbles through the top. Serve alone or with ice cream or top with whipped cream.

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### **BANANA SPLIT PIE (2013-10-07 12:33)**

INGREDIENTS:

1 ready made graham cracker crust

1 8-ounce package cream cheese,softened

1 cup powdered sugar

1 egg

1 teaspoon vanilla

1 small can crushed pineapple, drained

1 pound bananas, sliced  
1 container Kool Whip, thawed  
1 small jar maraschino cherries  
1 tablespoon walnuts, shelled and crushed

**PREPARATION:**

Combine cream cheese, powdered sugar, egg and vanilla; beat until smooth. Spoon into pie crust. Next, layer each remaining ingredient in order: pineapple, sliced bananas, Kool Whip, cherries. Top with nuts. Let set for 1 hour in refrigerator.

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**BLACKCURRANT MOUSSE (2013-10-07 19:08)**

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**Homemade Banana Cream Pie Recipe (2013-10-08 11:34)**

**Ingredients**

- 3/4 cup sugar
- 1/3 cup flour
- 1/4 teaspoon salt
- 2 cups milk
- 3 egg yolks - beaten
- 2 tablespoons butter
- 1 1/4 teaspoons vanilla
- 1 pie crust - 9 inch and baked
- 3 bananas - sliced

**Directions**

In a saucepan, combine the sugar, flour and salt. Gradually add in the milk while stirring.

Cook over medium heat while stirring constantly until it is thick and bubbly.

Cook and stir for two minutes and then remove from the heat.

Mix a small amount of the warm mixture in with the egg yolks to temper them. Then add the yolks into the saucepan with the rest of the mixture.

Return to the heat and cook for an additional two minutes while stirring.

Remove from the heat and add in the vanilla and butter. Stir to combine.

Slice bananas and place into a cooled baked pastry shell. Top with the pudding mixture and bake in a 350° F oven for 12 minutes. Allow to cool slightly and then refrigerate for 3 hours before serving.

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**CHAMPAGNE CHIFFON CAKE (2013-10-08 13:29)**

**INGREDIENTS**

- 2 cups sifted cake flour
- 1/4 cup cocoa
- 1 1/2 cups sugar (superfine is best, regular is fine), divided
- 1 tbs baking powder
- 1/2 teaspoon salt
- 3/4 cup champagne

5 tbsp vegetable oil  
1 1/2 teaspoons vanilla extract  
7 large egg yolks  
7 large egg whites, at room temperature

#### METHOD FOR MAKING THE CAKE

Preheat the oven to 325F. Get out a 10-inch tube pan, but do not grease it.

In a large bowl, whisk together the flour, cocoa, the sugar (reserving 2 tbsp), baking powder and salt.

In a medium bowl, whisk together in the champagne, vegetable oil, vanilla and egg yolks, then pour into the dry ingredients and whisk until just smooth.

In another large bowl, using an electric mixer, beat the egg whites to stiff peaks. Add in the remaining 2 tbsp of sugar gradually, starting when the whites begin to get foamy.

Once the egg whites have reached stiff peaks (better to be a bit soft than ovenbeaten), gently whisk 1/4 of the egg whites into the champagne batter to lighten it. Gently, working in two additions, fold the remaining beaten whites into the champagne batter until no streaks of egg white foam remain visible and the batter is a uniform color. Be sure to scrape the sides and bottom of the bowl well.

Pour into the ungreased tube pan and bake for 50-60 minutes, until the top of the cake springs back when gently touched and a toothpick inserted into the center comes out clean.

Invert cake over a bottle (or onto a wire rack if your pan has "feet" to hold it up) and let cool completely. Once cooled, run a knife around the edges and turn cake out onto a serving platter. Store in an airtight container.

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## BUTTERSCOTCH PUDDING HOMEMADE (2013-10-09 18:57)

### INGREDIENTS

2 Tablespoons butter  
1 cup evaporated milk  
3/4 cup brown sugar  
2 cups whole milk  
3 Tablespoons cornstarch  
1/4 teaspoon salt  
3 egg yolks  
1 1/2 teaspoons vanilla

#### How To Make Homemade Butterscotch Pudding

Melt butter in a medium size saucepan. Add 1/4 cup evaporated milk and brown sugar. Stir and cook for 2 minutes, bring to a boil for 30 seconds longer. Remove from heat.

In another pan, scald whole milk, and remove from heat.

Combine the remaining 3/4 cup evaporated milk and cornstarch in a small bowl. Add salt and egg yolks, using a whisk to mix well. Very slowly, add hot milk to the cornstarch mix, whisking constantly.

Carefully, whisk hot mixture into the pan with the brown sugar. Return the pan to the stove and cook on low-medium heat, stirring constantly with a wooden spoon until the pudding comes to a boil. Boil 1 minute longer, stirring all the time. Remove from heat and stir in vanilla.

Cool for 10 minutes, then pour into a glass or ceramic bowl and place a piece of plastic wrap directly on the pudding to prevent a skin from forming. Let cool completely before serving with whipped cream.

Makes 4 - 1 cup servings.

## EASY PAVLOVA RECIPE (2013-10-16 11:04)

### Ingredients

3 egg whites  
1 pinch salt  
1 cup white sugar  
1 tablespoon cornstarch  
1 teaspoon lemon juice  
1 1/4 cups heavy whipping cream  
1/2 cup confectioners' sugar  
1 pint fresh strawberries

### METHOD FOR MAKING PAVLOVA

1. Preheat oven to 300 degrees F. Line a cookie sheet with parchment paper. Draw a 9 inch circle on the parchment. An easy way to do this is to draw around the outside of a 9 inch pan with a pencil.
  2. In a large bowl, beat egg whites on high speed until soft peaks form. Add 3/4 cup of the sugar gradually, while continuing to whip. Make sure sugar is completely dissolved. Mix together the remaining 1/4 cup sugar with the cornstarch; lightly fold into meringue with lemon juice.
  3. Spread a layer of meringue to fit circle on parchment, approximately 1/4 inch thick. With remainder of mixture, pipe or spoon swirls around the edges to form a shallow bowl shape.
  4. Bake at 300 degrees f. for 1 hour. Turn off oven, but leave meringue in oven for an additional 30 minutes. When cool, the meringue should be hard on the outside, and slightly moist on the inside.
  5. In a large bowl, combine the cream and half a cup of confectioners sugar, and whip until thickened. Decorate with fruit of your choice; strawberries are excellent.
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## PEANUT BUTTER PIE RECIPE (2013-10-16 12:10)

### INGREDIENTS FOR THE PEANUT BUTTER PIE

1 (9 inch) baked pie shell  
3 egg yolks  
A Pinch of salt  
2 1/2 cups of . milk  
3/4 cups of sugar  
1/2 cup flour  
1 teaspoon vanilla extract  
1/2 cup creamy peanut butter  
1 cup cream, whipped  
1/2 cup roasted peanuts

### METHOD FOR MAKING THE PEANUT BUTTER PIE

In a bowl Combine the egg yolks, salt and milk, and mix well. Now Place in heavy saucepan and cook over low heat, stirring constantly until warm. Combine the sugar and flour; gradually add to milk mixture, stirring constantly until the mixture has thickened. Boil for 1 minute. Remove from the heat. Stir in the vanilla extract and peanut butter. Pour into cooled pie shell. Chill thoroughly. Serve with whipped cream and roasted peanuts.

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## APPLE CINNAMON UPSIDE DOWN CAKE (2013-10-16 12:17)

Serves 8 **INGREDIENTS FOR THE CAKE**

10 tablespoons unsalted butter, room temperature  
1/2 cup packed light-brown sugar  
3 apples, Empire or Gala (about 1 1/2 pounds), each peeled, cored, and sliced into 8 wedges  
1 tablespoon fresh lemon juice  
1 1/2 cups all-purpose flour (spooned and leveled)  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 cup granulated sugar  
2 large eggs  
1 teaspoon pure vanilla extract  
1/2 cup whole milk

### **DIRECTIONS FOR MAKING THE APPLE CINNAMON CAKE**

- 1.Preheat oven to 350 degrees. Coat bottom and side of a 9-inch round cake pan with 2 tablespoons butter; sprinkle bottom with brown sugar. In a medium bowl, toss apples with lemon juice; arrange in prepared pan in two concentric circles (you might not use all of them).
- 2.In a medium bowl, whisk together the flour, baking powder, salt, and cinnamon; set aside.
- 3.With an electric mixer, beat remaining 8 tablespoons butter with granulated sugar until light and fluffy. Add eggs and vanilla; beat until incorporated. With mixer on low speed, alternately add the flour mixture in three parts and the milk in two, beginning and ending with flour mixture.
- 4.Spoon batter over apples in pan; smooth top. Bake until a toothpick inserted in the center comes out clean, 45 to 55 minutes. Cool cake in pan on a wire rack, at least 30 minutes and up to 6 hours (if cake has risen above rim of pan, simply push back inside rim).
- 5.To serve, run a knife around edge of pan, and invert cake onto a rimmed platter.

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## APPLE CINNAMON BUNDT CAKE (2013-10-16 13:32)

### **INGREDIENTS FOR MAKING CAKE**

3 eggs ROOM TEMPERATURE  
1 cup vegetable oil  
1 tablespoon cinnamon  
1 teaspoon salt  
1/2 teaspoon baking powder  
2 tablespoon brown sugar  
1 talebspoon vanilla extract  
2 cups shredded apple  
3 cups flour  
1 teaspoon baking soda  
3/4 teaspoon ground nutmeg  
2 tablespoon powdered sugar

### **METHOD FOR MAKING THE APPLE CINNAMON BUNDT CAKE**

In a bowl with an electric beater Beat the eggs, oil, and vanilla extract together.After this Add the apples and sugar; and beat for 1 minute.Now In a separate bowl mix the flour, cinnamon, baking soda, salt, nutmeg, and baking powder. add the apple to mixture and stir until blended. Pour into greased and floured bundt pan. Bake at 325 degrees Fahrenheit for 50-60 minutes or until a toothpick inserted near the center comes

out clean. Cool for 10 minutes in pan then remove from pan and cool completely on wire rack. Combine powdered sugar and brown sugar, sprinkle over cake.

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## **STRAWBERRY TORTE (2013-10-16 13:42)**

### **INGREDIENTS**

11 ounces cream cheese, softened  
3/4 cup white sugar  
2 teaspoons vanilla extract  
1 pint heavy whipping cream  
2 (12 ounce) packages ladyfinger cookies  
1 (16 ounce) package frozen strawberries  
1 tablespoon cornstarch

### **DIRECTIONS**

Strain strawberries and set aside, reserving juices. In a saucepan bring cornstarch and strawberry juice to a gentle boil. Remove from heat and let cool.

Whip cream cheese, sugar, and vanilla together.

In a separate bowl beat whipping cream until stiff peaks form. Fold whipped cream into cream cheese mixture. Arrange ladyfingers around sides and bottom of the 8 or 9 inch springform pan, standing ladyfingers lengthwise around sides of pan. Pour 1/2 of the filling into the pan, then place a layer of ladyfingers on top of filling. Pour remaining filling over ladyfingers.

Spread strawberry sauce over top

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## **CHOCOLATE FLAN (2013-10-16 14:21)**

### **Ingredients**

1-1/2 cups milk  
1/2 cup semisweet chocolate pieces  
2 inches stick cinnamon (optional)  
1/3 cup sugar  
3 eggs  
1/3 cup sugar

### **Directions for making chocolate flan**

1. Combine milk, chocolate, and stick cinnamon, if desired, in a heavy medium saucepan. Cook, stirring occasionally, over medium heat until mixture simmers and chocolate is melted. Remove saucepan from heat and set aside.

2. Meanwhile, cook the 1/3 cup sugar in a heavy 8-inch skillet over medium-high heat until sugar begins to melt; shake skillet occasionally. Do not stir. When sugar starts to melt, reduce heat to low; cook 5 minutes or until all sugar is melted and golden, stirring with wooden spoon. Immediately divide among four 6-ounce custard cups or ramekins; tilt to coat bottoms. Let stand 10 minutes.

3. Lightly beat eggs in large bowl. Remove cinnamon stick, if using; discard. Stir chocolate mixture and remaining sugar into eggs. Place cups in a 2-quart square baking dish on oven rack. Divide chocolate mixture among cups., Pour boiling water into baking dish around cups to depth of 1 inch.

4. Bake in a 325 degree F oven for 30 to 35 minutes or until a knife inserted near the center of each flan comes out clean. Remove cups or ramekins from water. Cool slightly on a wire rack. Cover and chill.

5. To unmold, loosen edges with knife, slipping point down sides of cups to let in air. Invert a dessert plate over each cup; turn cup and plate over together. Makes 4 servings.

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### **THREE LAYERED APPLE CAKE (2013-10-16 14:37)**

Serves 12

#### **FOR THE CAKE**

1/2 cup (1 stick) unsalted butter, melted, plus more for pans  
2 cups all-purpose flour (spooned and leveled), plus more for pans  
2 teaspoons baking soda  
1/2 teaspoon baking powder  
2 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
3/4 teaspoon salt  
2 cups packed light-brown sugar  
2 large eggs  
4 apples, peeled, two coarsely grated and two diced

#### **FOR THE BUTTER CREAM**

4 large egg whites  
1 cup packed light-brown sugar  
1/4 teaspoon salt  
1 1/2 cups (3 sticks) unsalted butter, room temperature, cut into pieces

#### **METHOD FOR PREPARING THE CAKE**

1. Preheat oven to 350 degrees. Butter three 8-inch-round cake pans; line bottoms with parchment paper. Butter, then flour paper and sides (tapping out excess); set aside.  
2. In a medium bowl, whisk together flour, baking soda, baking powder, cinnamon, ginger, and salt; set aside. In a large bowl, whisk together butter, sugar, and eggs until well combined; fold in grated and diced apples. Add flour mixture; mix just until combined. Divide batter among prepared pans; smooth tops.  
3. Bake until a toothpick inserted in center of cake comes out clean, 35 to 40 minutes. Cool cakes in pans 20 minutes, then invert onto wire racks; peel off parchment. Invert cakes again, and let cool completely on racks.  
4. Make butter cream: In a heatproof bowl set over (not in) a pan of simmering water, whisk together egg whites, sugar, and salt until sugar has dissolved; remove from heat. Using an electric mixer on medium, beat mixture until fluffy and cooled, about 15 minutes. Increase to high; beat until stiff peaks form. Reduce to medium-low; gradually add butter, beating until fully incorporated, about 3 to 5 minutes.  
5. Assemble cake: Place one layer on a serving plate; spread top with butter cream. Top with another layer; spread top with butter cream. Top with third layer; spread remaining butter cream over top and sides of cake. Refrigerate at least 1 hour (or up to 4 days). To serve, bring cake to room temperature; slice with a serrated knife.

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### **SPANISH CARAMEL CUSTARD (FLAN DE LECHE ACARMELADO) (2013-10-16 19:05)**

#### **INGREDIENTS**

1 pot. milk  
1/4 tsp. salt  
6 whole eggs



6 tbsp. sugar  
1 tsp. vanilla  
6 tbsp. sugar

#### METHOD

Scald milk with the salt. In bowl, beat eggs with 6 tablespoons of sugar and vanilla until light and foamy. Add scalded milk to egg mixture, stirring constantly. Set aside.

In a small iron skillet, place the 6 tablespoons of sugar. Place skillet over low heat and cook until a foamy golden caramel is obtained (be extremely careful not to burn the sugar). Immediately pour into a 1 1/2 quart casserole and quickly coat the bottom of the casserole by rotating and tilting it until it is completely coated. Allow to set. This will only take a few seconds.

Strain egg mixture into casserole. Place in shallow pan with hot water. Set oven at 275 degrees and place pan in center of oven. Cook for approximately 1 hour, or until custard is set. When the custard achieves a delicate golden yellow crust, it is an indication that it is ready to come out of the oven. Do not allow water to boil. Cool, cover and refrigerate. Serve chilled. Yield: 6 servings.

To serve: First remove from casserole by running a knife around edge, shake lightly, and invert into a shallow serving platter. The caramel will drip gracefully down the sides of the custard to form a delicious sauce. For individual custards, divide the caramel quickly among 6 custard cups; allow to set, then pour strained egg mixture into each cup and cook as directed above.

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## QUICK EASY COFFEE CAKE (2013-10-17 11:12)

#### INGREDIENTS

2 cups sifted flour, sifted before measuring  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup sugar  
6 tablespoons butter  
1 egg, beaten  
1/2 cup milk  
1 1/2 tablespoons melted butter

#### Topping

1 tablespoon flour  
1/4 cup sugar  
1/2 teaspoon cinnamon

#### METHOD

Into a mixing bowl sift together the flour, baking powder, salt, and sugar. Cut butter into the dry ingredients with a fork or pastry blender. In a separate bowl combine egg with milk; add to flour mixture. Stir until mixture is well blended and smooth. Spoon into a greased and floured 9-inch layer pan. Spread dough evenly. Brush top of dough with melted butter.

Combine sugar, flour, and cinnamon; sift over the top of the cake, spreading with a fork to cover dough evenly. Bake at 400° for 25 to 30 minutes. Cut coffee cake in wedges; serve warm from the pan.

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## SO GOOD BROWNIES (2013-10-18 12:25)

#### INGREDIENTS

1/2 cup butter, melted

1 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
1/3 cup unsweetened cocoa powder  
1/2 cup all-purpose flour  
1/4 teaspoon salt  
1/4 teaspoon baking powder

#### METHOD FOR THE BROWNIES

Preheat oven to 350 Fahrenheit and grease an 8 or 9 inch square baking pan  
In a large saucepan, melt butter remove from heat and stir in sugar and eggs and vanilla.  
Beat in cocoa powder, flour, salt, and baking powder  
Spread batter in prepared pan  
Bake in preheated oven for 25-30 minutes.  
Let cool for about 10 minutes  
Then cut with a sharp knife.  
To make FROSTING(TOTALLY OPTIONAL)  
3 tablespoons butter, softened, NOT melted  
3 tablespoons cocoa powder  
1 tablespoon honey  
1 teaspoon vanilla extract  
1 cup confectioner's sugar  
Combine all ingredients and frost brownies.

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### **EASY BLACKBERRY COBBLER (2013-10-18 13:09)**

#### Ingredients...

1 cup all-purpose flour  
1 1/2 cups white sugar, divided  
1 teaspoon baking powder  
1/2 teaspoon salt  
6 tablespoons cold butter  
1/4 cup boiling water  
2 tablespoons cornstarch  
1/4 cup cold water  
1 tablespoon lemon juice  
4 cups fresh blackberries, rinsed and drained

#### DIRECTIONS

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.  
In a large bowl, mix the flour, 1/2 cup sugar, baking powder, and salt. Cut in butter until the mixture resembles coarse crumbs. Stir in 1/4 cup boiling water just until mixture is evenly moist.  
In a separate bowl, dissolve the cornstarch in cold water. Mix in remaining 1 cup sugar, lemon juice, and blackberries. Transfer to a cast iron skillet, and bring to a boil, stirring frequently. Drop dough into the skillet by spoonfuls. Place skillet on the foil lined baking sheet.  
Bake 25 minutes in the preheated oven, until dough is golden brown.

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## **FIG CAKE (2013-10-18 14:29)**

### **INGREDIENTS**

2 1/2 cups all-purpose flour  
1/2 cup ground almonds  
1 1/2 teaspoons baking powder  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground allspice  
1/4 teaspoon salt  
1 1/4 cups granulated sugar  
1/2 cup vegetable oil  
2 large eggs  
1/2 cup orange juice  
1 cup finely chopped figs, fresh or dried

### **PREPARATION:**

Grease a 9-inch Bundt pan or tube pan; dust with flour.

Mix together flour, ground almonds, baking powder, cinnamon, allspice, and salt.

Beat together sugar and oil until light and fluffy. Add eggs, one at a time, beating after each addition.

With electric hand held mixer at low speed, beat flour into egg mixture a little at a time, alternating with orange juice. Stir in figs. Spoon batter into prepared baking pan; smooth top.

Bake cake at 350° for about 35 minutes, or until a toothpick inserted in the center comes out clean. Cool fig cake in pan on rack for about 5 minutes; remove from pan to rack to cool completely.

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## **LEMON CHESS PIE (2013-10-18 20:52)**

### **INGREDIENTS**

1/2 cup butter, softened  
1 cup sugar  
3 large eggs  
2 teaspoons lemon zest  
1/3 cup lemon juice  
1/3 cup buttermilk  
1/2 teaspoon vanilla  
1 tablespoon cornmeal  
1 pie crust, 9-inch pre-baked

### **METHOD**

1. Preheat oven to 400 degrees.
2. Cream the butter and sugar, and add the eggs one by one.
3. Blend in the lemon juice, zest, buttermilk, vanilla and cornmeal so you have a light mixture.
4. Pour filling into pie shell and bake for 10 minutes.
5. Lower temperature to 325 degrees and bake for 20 minutes or more until center is almost completely set.

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## **BANANA PUDDING PIE (2013-10-18 21:11)**

### **INGREDIENTS**

1 9-inch pie shell, baked

3 cups whole milk  
3/4 cup white sugar  
1/3 cup all-purpose flour  
1/4 teaspoon salt  
3 egg yolks, slightly beaten  
2 tablespoons butter  
1 teaspoon vanilla  
3 bananas

#### METHOD

Have baked 9-inch pie shell ready. In a large saucepan, scald the milk. In another saucepan, combine the sugar, flour & salt; gradually stir in the scalded milk. Over medium heat, stirring constantly, cook until thickened.

Cover and, stirring occasionally, cook for two minutes longer. In a small bowl, have the 3 egg yolks, slightly beaten, ready; stir a small amount of the hot mixture into beaten yolks; when thoroughly combined, stir yolks into hot mixture.

Cook for one minute longer, stirring constantly. Remove from heat & blend in the butter & vanilla.

Let sit until lukewarm. When ready to pour, slice bananas & scatter in pie shell; pour warm mixture over bananas. If desired, make a meringue (you'll have 3 leftover egg whites) to top the pie, or just let the pie cool until serving.

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### **RED VELVET BROWNIES (2013-10-18 21:28)**

1 tablespoon butter, for greasing baking pan

FOR THE Red Velvet Brownie layer:

1 stick unsalted butter  
1 cup sugar  
1 tsp vanilla  
1/4 cup cocoa powder  
pinch of salt  
1 tablespoon red food coloring  
1 teaspoon vinegar  
2 eggs  
3/4 cup flour  
Cream Cheese layer:  
8 ounces cream cheese  
1/4 cup sugar  
1 egg  
1/8 teaspoon vanilla

#### METHOD FOR THE RED VELVET BROWNIES

Heat oven to 350 degrees.

Butter an 8x8 baking pan, set aside. In a sauce pot on medium heat melt the butter. Remove to a bowl and add sugar, vanilla, cocoa powder, salt, food coloring and vinegar, in that order mixing between additions. Whisk eggs in a small bowl and combine with warm cocoa mix. Fold the flour into the chocolate batter and combine lightly. Add walnuts and pour into prepared baking dish, saving a 1/4 cup of batter for the top.

For the cream cheese layer, blend together the cream cheese, sugar, egg and vanilla in a medium bowl. Gently spread cream cheese layer on top of brownie batter in the pan. Dollop remaining brownie batter over the cream cheese layer. Using a skewer or the sharp end of a knife, drag the tip through the cream cheese mixture to create a swirl pattern. Bake brownies for 30 minutes. Remove to a cooling rack and allow to cool completely

before cutting.

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## **CLASSIC FUDGE WALNUT BROWNIES (2013-10-19 15:07)**

Ingredients:

12 ounces best-quality chocolate, chopped (I use bittersweet, semi-sweet would be good too)

3/4 cup butter

1 1/4 cups sugar

1 tablespoon vanilla

4 large eggs

1 teaspoon salt

1 cup all-purpose flour

1 cup chocolate chips

1 cup walnuts, chopped

Directions:

1

Preheat oven to 350F and place rack in middle of oven.

2

Butter and flour a 13 x 9 inch baking pan.

3

Melt chocolate with butter, stirring, until mixture is smooth.

4

Let cool until lukewarm.

5

Stir in sugar, vanilla and eggs, one at a time, stirring well after each addition.

6

Stir in salt and flour, stirring just until combined.

7

Stir in chocolate chips and walnuts.

8

Pour into prepared baking pan and bake for 25-30 minutes, or until a tester comes out with a few crumbs attached.

9

Let cool completely and cut into 24 bars.

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## **Nathan's lemon cake (2013-10-20 00:00)**

- Cake:
- Cooking spray
- 2 tablespoons all-purpose flour
- 2 cups all-purpose flour (about 9 ounces)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda

- 1/2 teaspoon salt
- 1 1/2 cups granulated sugar
- 1/2 cup unsalted butter, softened
- 3 large eggs
- 1 cup nonfat buttermilk
- 2 tablespoons finely grated lemon rind
- 2 tablespoons fresh lemon juice
- Icing:
- 3 cups powdered sugar
- 1/4 cup unsalted butter, melted
- 1 tablespoon lemon rind
- 1/4 cup fresh lemon juice
- Lemon rind strips (optional)

#### Preparation

1. 1. Preheat oven to 350°.
2. 2. To prepare cake, coat 2 (8-inch) round cake pans with cooking spray; line bottoms of pans with wax paper. Coat wax paper with cooking spray. Dust pans with 2 tablespoons flour, and set aside.
3. 3. Lightly spoon 2 cups flour into dry measuring cups, and level with a knife. Combine 2 cups flour, baking powder, baking soda, and salt, stirring with a whisk.
4. 4. Place granulated sugar and 1/2 cup butter in a large bowl; beat with a mixer at medium speed until well blended (about 5 minutes). Add eggs, one at a time, beating well after each addition. Add flour mixture and nonfat buttermilk alternately to sugar mixture, beginning and ending with the flour mixture. Beat in 2 tablespoons lemon rind and 2 tablespoons lemon juice.
5. 5. Pour batter into prepared pans; sharply tap pans once on counter to remove air bubbles. Bake at 350° for 32 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes on a wire rack; remove from pans. Cool completely on wire rack; remove wax paper from cake layers.
6. 6. To prepare icing, combine powdered sugar and the remaining ingredients (except lemon rind strips) in a large bowl; stir with a whisk until smooth. Place 1 cake layer on a plate; spread half of icing on top of cake. Top with remaining cake layer. Spread remaining half of icing over top of cake. Garnish with lemon rind strips, if desired. Store cake loosely covered in the refrigerator.

## VANILLA CHEESECAKE WITH CHERRY BERRY TOPPING (2013-10-20 00:14)

### Crust:

1 cup crushed graham cracker crumbs OR 18 Leibniz Vollkorn cookies, crushed

3 tbsp butter or margarine, melted

1. If using the Leibniz cookies, then crush them into crumbs. I used my old Pampered Chef Chopper to crush the cookies.
2. Place crumbs into a 9-inch springform pan, mix well and firmly press to the bottom of the pan.
3. Bake at 400 deg F or 200 deg C for 10 minutes until golden brown. Set aside.

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### Filling:

4 250g pkgs (or 1 kg) Philadelphia cream cheese, softened

1 cup granulated sugar

3 tbsp all-purpose flour

1 tbsp vanilla extract or 1 pkg Vanillazucker

1 cup sour cream or Schlagsahne (200 g container)

4 eggs

1. In a medium bowl, mix cream cheese, flour, sugar and vanilla (I used the powdered vanillia) with an electric mixer on low speed until well blended. Add sour cream or Schlagsahne and blend well.
2. Beat in eggs, one at a time beating well after each addition.
3. Pour batter into springform pan and bake at 400 deg F / 200 deg C for 10 minutes and then reduce temperature to 300 deg F / 150 deg F for 35-45 minutes (depending on your oven). When the center (about the size of a baseball) of the cheesecake is still wobbly, then turn off the oven. Run a knife along the edge of the springform to loosen the cake. This will help prevent the cheesecake from cracking when cooling. Return cheesecake to oven. You could let the cheesecake rest over night, or for several hours in the oven and then refrigerate for 4 hours.
4. If the cheesecake was not overbaked, then it should be somewhat similiar to the photo above. Serve with homemade cherry topping (recipe below).

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### Cherry Topping:

1-1/2 lb (750g) frozen sour cherries (thawed and drained)

1 cup white sugar

3 1/2 tablespoons cornstarch

1/2 tsp of lemon concentrate juice

1. In a saucepan, combine cherries, sugar and cornstarch. Let sit for about 10 minutes.
2. Bring to a boil over medium heat, stirring constantly, and lower heat to simmer for 5 minutes or until the juices thicken and become translucent.
3. Remove from heat and stir in lemon concentrate juice. Let cool to room temperature and then refrigerate until ready to serve. MAKES 12 SERVINGS

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## TEXAS SHEET CAKE (2013-10-20 00:21)

### CAKE

- 2 cups sugar
- 2 cups all-purpose flour
- 1/2 cup butter
- 1 cup water
- 1/2 cup shortening

- 1/4 cup cocoa
- 1/2 cup sour cream
- 2 eggs, beaten
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon vanilla

#### ICING

- 1/2 cup butter
- 1/4 cup cocoa
- 6 tablespoons milk
- 1 box powdered sugar (small box)
- 1 teaspoon vanilla
- 1 cup chopped pecans

#### Directions

1.

For cake: Mix sugar and flour in a large bowl.

2.

Combine butter, water, shortening, and cocoa in a medium saucepan and bring to a boil.

3.

Pour cocoa mixture over the sugar and flour; stir well.

4.

Add sour cream, eggs, baking soda, cinnamon, and vanilla; mix well.

5.

Pour into a greased 11x16-inch oblong cake pan.

6.

Bake at 350 degrees for 40 to 45 minutes.

7.

For icing: Mix butter, cocoa, and milk in saucepan and bring to boil.

8.

Remove from heat and add powdered sugar and vanilla; beat well with mixer.

9.

Stir in nuts.

10.

Spread on cake while warm.

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### HELLO DOLLY BARS (2013-10-20 15:01)

Melt 1 stick of butter (or margarine) in a 9x9" square pan.

Add 1 cup of graham cracker crumbs

Mix with a fork and then press crumbs on the bottom.

Sprinkle on:

1 cup of chocolate chips

1 cup of flaked coconut

1 cup chopped nut (pecans or walnuts)

Pour over all: 1 can of sweetened condensed milk.

(This is not evaporated milk. Look for Eagle Brand)

Bake at 350 degrees for 30-35 minutes or until brown and bubbling.

Cool well and cut into squares.



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## **TIRAMISU (2013-10-20 15:04)**

### Ingredients

- EGGS, 4 separated
- ICING SUGAR, 100 grams (about a quarter-cup)
- MASCARPONE CHEESE, 500 grams
- STRONG COFFEE, 125 ml (or a half-cup)
- AMARETTO, 20 ml (Amaretto is best; if not available, use brandy) (about 1-1/2 tbs.)
- SPONGE CAKE or LADYFINGERS, 200 grams (about a half-cup)
- BITTERSWEET CHOCOLATE, 70 grams grated
- COCOA POWDER, 3 tbsp.

### Directions

1. Spread out the sponge fingers on a tray, and brush with the coffee using a pastry brush, until soaked but not soggy (you should be able to hold it without it collapsing).
2. Mix egg yolks with the icing sugar and the amaretto, whisk (with electric whisk) until light and creamy (the colour of the mixture should lighten).
3. Stir in the mascarpone into this mixture.
4. Whisk the egg whites until they form stiff peaks (you should be able to turn the bowl upside down and the whisked egg whites not slip out).
5. Gently but thoroughly fold into the mascarpone mixture.
6. In a glass dish (preferably square/oblong) put alternate layers of cream mixture and biscuit - starting and finishing with the cream mixture.
7. Leave for at least 3 hours to chill in the 'fridge. Preferably overnight.
8. Dust the top with cocoa powder.

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## **FRESH RASPBERRT PIE (2013-10-20 15:12)**

### Ingredients:

#### CRUST:

- 1-1/2 cups graham cracker crumbs (about 20 squares)
- 3 tablespoons sugar
- 1/3 cup butter, melted

#### FILLING:

- 24 large marshmallows
- 1/3 cup milk
- 2/3 cup heavy whipping cream, whipped
- Few drops red food coloring, optional
- 2 cups fresh raspberries, divided

### Directions:

Combine crust ingredients. Press into a 9-in. pie plate; chill.

Meanwhile, heat marshmallows and milk in a saucepan over low until smooth. Cool. Fold in cream and food coloring if desired. Spoon half into the crust. Top with half the raspberries. Repeat layers. Chill until firm, about 3 hours.

## SALTED CARAMEL ICE CREAM (2013-10-26 18:10)

For the caramel praline (mix-in)teaspoon sea salt, 1/2 cup sugar For the ice cream custard

- 2 cups whole milk, divided
- 1½ cups sugar
- 4 tablespoons salted butter
- scant ½ teaspoon sea salt
- 1 cups (250 ml) heavy cream
- 5 large egg yolks
- ¾ teaspoon [1]vanilla extract

1. To make the caramel praline, spread the ½ cup of sugar in an even layer in a medium-sized, unlined heavy duty saucepan. Line a baking sheet with a silicone baking mat or brush it sparingly with unflavored oil. 2. Heat the sugar over moderate heat until the edges begin to melt. Use a heatproof utensil to gently stir the liquefied sugar from the bottom and edges towards the center, stirring, until all the sugar is dissolved. (Or most of it—there may be some lumps, which will melt later.) Continue to cook stirring infrequently until the caramel starts smoking and begins to smell like it's just about to burn. It won't take long. 3. Without hesitation, sprinkle in the ¾ teaspoon salt without stirring (don't even pause to scratch your nose), then pour the caramel onto the prepared baking sheet and lift up the baking sheet immediately, tilting and swirling it almost vertically to encourage the caramel to form as thin a layer as possible. Set aside to harden and cool. 4. To make the ice cream, make an ice bath by filling a large bowl about a third full with ice cubes and adding a cup or so of water so they're floating. Nest a smaller metal bowl (at least 2 quarts/liters) over the ice, pour 1 cup (250 ml) of the milk into the inner bowl, and rest a mesh strainer on top of it. 5. Spread 1½ cups (300 gr) sugar in the saucepan in an even layer. Cook over moderate heat, until caramelized, using the same method described in Step #2. 6. Once caramelized, remove from heat and stir in the butter and salt, until butter is melted, then gradually whisk in the cream, stirring as you go. The caramel may harden and seize, but return it to the heat and continue to stir over low heat until any hard caramel is melted. Stir in 1 cup (250 ml) of the milk. 7. Whisk the yolks in a small bowl and gradually pour some of the warm caramel mixture over the yolks, stirring constantly. Scrape the warmed yolks back into the saucepan and cook the custard using a heatproof utensil, stirring constantly (scraping the bottom as you stir) until the mixture thickens. If using an instant-read thermometer, it should read 160-170 F (71-77 C). 8. Pour the custard through the strainer into the milk set over the ice bath, add the vanilla, then stir frequently until the mixture is cooled down. Refrigerate at least 8 hours or until thoroughly chilled. 9. Freeze the mixture in your ice cream maker according to the manufacturer's instructions. 10. While the ice cream is churning, crumble the hardened caramel praline into very little bits, about the size of very large confetti (about ½-inch, or 1 cm). I use a mortar and pestle, although you can make your own kind of music using your hands or a rolling pin. 11. Once your caramel ice cream is churned, quickly stir in the crushed caramel, then chill in the freezer until firm.

1. <http://www.vanilla.com/>

## Warm Apple Buttermilk Custard Pie (2013-10-26 18:14)

### INGREDIENTS

1 (9 inch) pie shell  
1/4 cup butter  
2 tart apples - peeled, cored and sliced  
1/2 cup white sugar  
1/2 teaspoon ground cinnamon  
1/4 cup butter, softened  
1 1/3 cups white sugar  
4 eggs  
1 teaspoon vanilla extract  
2 tablespoons all-purpose flour  
3/4 cup buttermilk  
1/4 cup white sugar  
1/4 cup packed brown sugar  
1/2 cup all-purpose flour  
1/4 teaspoon ground cinnamon  
3 tablespoons butter

### DIRECTIONS:

Preheat oven to 300 degrees F (150 degrees C). To Make Apple Filling: Melt 1/4 cup butter or margarine in skillet over medium heat. Add apple, 1/2 cup white sugar, and 1/2 teaspoon cinnamon. Cook 3 to 5 minutes, until tender. Set aside. To Make Buttermilk Custard: In a large mixing bowl combine 1/4 cup softened butter or margarine with 1 1/3 cups white sugar. Beat until creamy. Add eggs one at a time, beating until yellow disappears. Mix in vanilla, then 2 tablespoons flour. Combine thoroughly, then pour in buttermilk, beating until smooth. Fit pastry into pie pan and prick with a fork. Spoon apple mixture into crust, then pour buttermilk custard over it. Place in preheated oven and bake for 30 minutes. To Make Streusel Topping: While pie is baking, combine 1/4 cup white sugar, brown sugar, 1/2 cup flour, and 1/4 teaspoon cinnamon in a small bowl. Cut in 3 tablespoons butter or margarine until mixture is crumbly. Remove pie from oven after 30 minutes and sprinkle streusel topping over custard. Return to oven and bake for an additional 40 to 50 minutes, until a knife inserted in center comes out clean. Let stand 1 hour before serving.

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## PEANUT BUTTER PIE (2013-10-26 18:17)

3/4 cup Creamy Peanut Butter  
4 ounces cream cheese, softened  
1 cup confectioners' sugar  
1 carton (8 ounces) frozen whipped topping, thawed  
1 graham cracker crust (9 inches)  
Salted chopped peanuts

### Directions

In a large bowl, beat the peanut butter, cream cheese and confectioners' sugar until smooth. Fold in whipped topping; pour into prepared crust. Sprinkle with nuts. Chill until serving.

And this is my favorite peanut butter pie recipe incase you would like to try something new

### CRUST:

1 1/4 cups salted pretzels  
6 tablespoons unsalted butter, melted  
1/4 cup brown sugar

**FILLING:**

1/2 cup cream cheese, softened  
1/3 cup smooth peanut butter  
1/4 cup brown sugar

1/2 cup heavy cream, whipped

**CHOCOLATE WHIPPED CREAM:**

3/4 cup roughly chopped dark chocolate  
2 cups heavy cream

Chocolate shavings, optional

**DIRECTIONS**

For the crust: Pulse the pretzels in a food processor until finely ground. In a large bowl, combine the pretzel crumbs, butter and brown sugar. Mix with your hands. Press the mixture into the bottom and up the sides of a 9-inch pie plate. Cover and refrigerate.

For the filling: Combine the cream cheese, peanut butter and brown sugar in a medium bowl and beat with a mixer until smooth. Fold in the whipped cream. Spoon the filling into the pie shell, cover and return to the refrigerator.

For the chocolate whipped cream: Put the chocolate and whipping cream in the top of a double boiler over medium heat. Whisk until melted. Cover and refrigerate for 2 hours. Once cooled, beat the chocolate cream with a mixer until thick and spreadable (do not overmix).

Cover the pie with the chocolate whipped cream. Garnish with chocolate shavings if using. Serve the pie right away or refrigerate for another 2 hours.

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## **STICKY TOFFEE PUDDING (2013-10-26 18:23)**

225 g pitted prunes, roughly chopped  
175 g (180 ml) boiling water  
1 tsp vanilla extract  
85 g butter, softened, plus extra for greasing  
60 g dark muscovado sugar (or soft dark brown sugar)  
60 g demerara sugar  
2 eggs  
100 ml milk  
175 g self-raising flour, plus extra for dusting  
1 tsp baking soda  
Toffee Sauce  
100 g dark muscovado sugar  
300 g thick cream

Pour boiling water over prunes and soak for 30 minutes till soft. Add vanilla extract and mash with a fork. Position oven rack in the middle and preheat oven to 180°C (360°F). Butter and flour the sides of 6 small pudding tins, each about 200 ml (7 fl oz). Alternatively, use small ramekins or ceramic rice bowls. Trim 6 pieces of parchment paper and place one at the bottom of each pudding container. Place pudding containers on a baking sheet or pan. Puddings can also be steamed. If steaming, bring a wok or big pot of water to a boil.

Beat butter with demerara sugar and dark muscovado sugar till smooth. Add eggs, then milk and prune mixture in stages and beat well in between each addition.

Sieve flour and baking powder over mixture and fold in evenly.

Divide pudding mixture amongst containers and bake, or steam on medium heat. Check after 20 minutes for metal containers, or after 25 minutes for ceramic containers. Puddings are done when an inserted skewer (or chopstick) comes out clean.

Unmould by running a small knife between the pudding and container and turn it upside down on a serving plate.

To make the sauce, put dark muscovado sugar and cream in a pot and bring to a boil. Simmer on low heat till thick. If you want a richer sauce, add a knob of butter to the sauce.

Drizzle sauce over puddings and serve immediately.

Alternatively, wait a day or two for a more sticky pudding. Unmould puddings, then pour half of the sauce into the containers and swirl it round the bottom and sides. Put puddings back in, and top with the remaining sauce. Swirl containers around and let the sauce trickle down the sides. Leave puddings in the fridge, covered, for a day or two. When ready to eat, zap 'em in the microwave. Or bring puddings back to room temperature, then reheat by steaming or in a preheated oven at 180°C (360°F) for 15 minutes or so till heated through.

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## 25 LIGHTENED CHOCOLATE DESSERTS (2013-10-29 13:52)

### HOT CHOCOLATE FUDGE CAKES

#### INGREDIENTS

2 cups . sugar  
2 cups . self-rising flour  
1 cup. water  
1/2 cup. oil  
1 teaspoon . vanilla  
1/2 cup . butter  
4 tablespoon. cocoa  
1/2 cup. buttermilk  
2 eggs

#### METHOD FOR MAKING THE CAKE

Mix flour and sugar; set aside. Combine water, oil, butter and cocoa in saucepan. Bring to a rapid boil. Remove from heat; stir well and pour into flour and sugar mixture. Add buttermilk, eggs, and vanilla; mix well. Bake at 300 degrees for 40 minutes in a well-greased 13x9x2 inch cake pan.

#### HOT FUDGE FROSTING:

1/2 cup. butter  
3 tablespoon. milk  
2 tablespoon. cocoa  
1 1/2 cup. powdered sugar  
1 teaspoon. vanilla

Melt butter; add milk and cocoa and stir well. Add powdered sugar and vanilla; mix well. Pour over cake and serve while sauce is warm

### CHOCOLATE BUNDT CAKE

*Serves 12* **2 cups sugar**

**1 3/4 cup all-purpose flour**  
**3/4 cup dutch process cocoa powder, plus more for dusting**  
**1/2 teaspoon salt**  
**1 teaspoon baking powder**  
**2 teaspoons baking soda**  
**1 cup sour milk**

**1 cup freshly brewed strong black coffee**

**1/2 cup vegetable oil**

**2 eggs**

**1 teaspoon vanilla**

1. Preheat oven to 350. Butter a bundt pan and dust the inside with cocoa powder, set aside.
2. Sift together sugar, flour, cocoa powder, salt, baking powder and baking soda in a bowl. Set aside.
3. In a mixer on low add the milk, coffee, vegetable oil, eggs and vanilla one at a time. mix until everything is incorporated. Then, with the mixer still on low speed, slowly add in the dry ingredients. Once all of the flour mixture is added, mix the batter for a full four minutes on medium speed.
4. Pour the batter into the bundt pan and bake for 45 minutes, or until a cake tester comes out clean. Allow to cool to room temperature on a wire rack. Then, dust with powdered sugar and serve.

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## **25 LIGHTENED CHOCOLATE DESSERTS (2013-10-29 14:45)**

### **TRIPLE CHOCOLATE CAKE**

Cake:

5 squares (5 ozs.) unsweetened chocolate, chopped

1/2 cup. (1 stick) unsalted butter, cut into pieces

2-1/4 cup. sifted cake flour

2-1/4 cup. sugar

1-3/4 tsp. baking soda

1/8 tsp. salt

1 cup. buttermilk

3/4 cup. water

3 eggs, graded "large"

2 tsp. vanilla

Light Chocolate Frosting:

1/2 cup. (1 stick) unsalted butter, softened

Pinch salt

3-2/3 cup. sifted confectioners' sugar

1/3 cup. sifted or strained nonalkalized (not Dutch process) unsweetened cocoa powder

4 to 5 Tbsp. milk

2 tsp. vanilla

Chocolate Glaze:

3 squares (3 ozs.) unsweetened chocolate, chopped

5 Tbsp. unsalted butter, cut into pieces

Pinch salt

1-3/4 cup. sifted confectioners' sugar

4 to 5 Tbsp. hot water

1 tsp. vanilla

For Cake: Grease bottoms of two nine inch layer cake pans (pans MUST be two inches deep) with solid vegetable shortening. Line pan bottoms with wax paper cut to fit; then grease and lightly flour both pans (the sides, too), knocking out any excess flour. Set aside.

In small heatproof bowl set over simmering water on low heat (water should not touch bottom of bowl), melt chopped chocolate and butter, stirring often just until smooth.

Remove from heat and hot water; cool at least 15 minutes, stirring occasionally.

Adjust oven rack to center of oven; preheat oven to 350°F.

Into large bowl, sift cake flour, sugar, baking soda, and salt. Add chocolate mixture (which may still be

slightly warm), buttermilk, water, eggs, and vanilla.

With hand-held electric mixer, beat at lowest speed for thirty seconds. Scrape bowl and beater(s) with rubber spatula. Beat batter at medium speed for one minute.

Divide batter evenly among pans and spread level. Bake in preheated oven for 25 to 35 minutes, until toothpick inserted in center emerges with only a few moist crumbs clinging to it. Do not overbake. Cool 10 minutes, then loosen cakes gently from sides of pans. Invert onto cooling racks; gently peel off wax paper on bottoms. Re-invert and cool layers completely, right side up.

For Light Chocolate Frosting: In large bowl, combine softened butter and salt. With powerful hand-held electric mixer, beat until well-mixed. Gradually add about half of confectioners' sugar and 2 Tbsp. milk (reserve remainder). Beat at low speed to mix, then at medium speed until fluffy. Beat in cocoa. Add remaining sugar and enough milk to make a good spreading consistency, then add vanilla. Increase speed to high; beat until fluffy and well-blended.

Frost cooled cake, making frosting on top and sides as smooth as possible.

Chill frosted cake, uncovered, at least 30 minutes before applying glaze.

For Glaze: In small heatproof bowl set over simmering water on low heat (water should not touch bottom of bowl), combine chopped chocolate, butter, and salt. Stir often until smooth. Remove from heat and hot water.

Add confectioners' sugar and 2 Tbsp. hot water (reserve remainder); whisk well to combine. Gradually add enough of the remaining hot water to achieve a thick glaze consistency. Whisk in vanilla. Let stand at room temperature 10-15 minutes, whisking occasionally, to cool and thicken slightly.

Slowly pour glaze onto top center of chilled cake. Working quickly, smooth glaze onto cake sides first (an offset spatula is a big help here), then smooth glaze evenly over cake top. Try not to work over the glaze too much; it won't look as smooth if you do (it'll still taste great, though). Return cake to refrigerator. When glaze is set, wrap cake airtight. Store in refrigerator. If possible, let stand at cool room temperature 15-20 minutes before serving. Slice with a large, sharp, heavy knife (I use one with serrated edges, but a straight edge might work better for some people).

12-16 servings

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## 25 light chocolate desserts (2013-10-29 15:14)

### CHOCOLATE AND RASPBERRY BROWNIES

200gms dark chocolate , broken into chunks

100gms milk chocolate , broken into chunks

250gms pack salted butter

400gms soft light brown sugar

4 large eggs

140gms plain flour

50gms cocoa powder

200gms raspberries

#### METHOD

1. Heat oven to 180C/160C fan/gas 4. Line a 20 x 30cm baking tray tin with baking parchment. Put the chocolate, butter and sugar in a pan and gently melt, stirring occasionally with a wooden spoon. Remove from the heat.

2. Stir the eggs, one by one, into the melted chocolate mixture. Sieve over the flour and cocoa, and stir in. Stir in half the raspberries, scrape into the tray, then scatter over the remaining raspberries. Bake on the middle shelf for 30 mins or, if you prefer a firmer texture, for 5 mins more. Cool before slicing into squares

## SWEET TREATS UNDER 150 CALORIES (2013-10-31 14:55)

### No-Bake Cheesecake

Low Fat Graham Crackers

8 oz. fat free cream cheese (softened)

1 cup cold skim milk

2 Tblsp. lemon juice

1 small box instant vanilla pudding (sugar free)

8 oz. fat free Cool Whip

1 can lite cherry pie filling (or any flavor)

Line the bottom of a 9 x 13 pan with whole graham crackers. Beat the cream cheese until smooth. Add milk and lemon juice to the cream cheese and beat until smooth. Stir in pudding mix, then fold in Cool Whip. Spread 1/2 of cream cheese mixture over graham crackers. Repeat with another layer of graham crackers and cream cheese mixture. Spread pie filling over top. Refrigerate overnight for graham crackers to soften.

### Apple Crisp

2 cups sliced apples

3/4 cup orange juice

1 tablespoon sugar

1 teaspoon cinnamon

1 teaspoon lemon juice

1 cup graham cracker crumbs

2 tablespoons butter, melted

Preheat oven to 400 degrees. Prepare 1 quart casserole with non stick spray.

Place apples into casserole dish. Combine orange juice, sugar, cinnamon and lemon juice. Pour over apples and toss. Combine graham cracker crumb with melted butter, sprinkle over apples. Cover with foil and bake for 25 minutes. Remove foil and bake additional 5 - 10 minutes.

Also good with pears, peaches, any kind or combination of berries.

### APPLE AND RASPBERRY CUSTARD CRUMBLE

This dessert is lowfat, low cholesterol, high fiber AND delicious.

#### Ingredients:

10 1/2 oz fresh or frozen raspberries

1 can (15 oz) pie apple

1 tsp cinnamon

1 Tbsp egg custard, dry mix

1 Tbsp sugar

1 cup nonfat milk

1/2 cup lowfat granola

2 Tbsp honey

1 tsp cinnamon, extra

#### Directions:

Preheat oven to 350°F.

Combine raspberries, apple and 1 teaspoon cinnamon together and spoon into a large gratin dish.

In a small saucepan combine egg custard powder and sugar with a little of the milk, to form a paste. Add remaining milk and heat, stirring until thickened.

Combine granola, honey and 1 teaspoon cinnamon; set aside. Pour thickened custard mixture over fruit and top with granola topping. Bake in preheated oven for 45 minutes.

Allow to stand for 5 minutes before serving.

### LOW CALORIE CHOCOLATE CHIP COOKIES

1 cup. sifted flour

1/2 tsp. baking soda



1/2 cup. butter  
4 tsp. sugar substitute  
1 egg, beaten  
1/2 tsp. vanilla  
1/2 tsp. salt  
1/2 cup. semi sweet chocolate chips (3 oz.)

#### METHOD

Sift together the dry ingredients. Cream butter, add sugar substitute, vanilla and eggs, blending well. Add flour mixture and beat well. Stir in the chocolate chips. Drop by level teaspoons on a lightly greased baking sheet. Bake in a moderate oven, 375 degrees, for 10 minutes. Makes 36 cookies, each 48 calories.

#### LOW CALORIE SUGAR COOKIES

3/4 cup. butter  
1/4 cup. sugar  
1 tsp. Sweet 'N Low granulated sugar substitute  
1 egg  
1 tsp. vanilla  
2 cup. flour  
1/4 tsp. baking powder  
1/8 tsp. salt

#### METHOD

Cream butter, sugar and the Sweet 'N Low. Beat in egg and vanilla. Stir in dry ingredients. Cover and chill 1 hour. Preheat oven to 350 degrees. Divide dough in half. On floured surface, roll dough to 1/4 inch thickness. Cut out cookies and bake on ungreased baking sheets Bake 7-9 minutes. Cool on wire rack. Makes about 3 dozen cookies. 3 cookies per serving - 125 calories per serving.

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## 1.11 November

### CHOCOLATE MARBLE SHEET CAKE (2013-11-08 10:39)

#### INGREDIENTS

6 eggs  
1 cup butter  
1 cup white sugar  
1 cup packed brown sugar  
1 teaspoon vanilla extract  
1 cup sour cream  
2 1/2 cups all-purpose flour  
1/2 cup unsweetened cocoa powder  
1/4 teaspoon salt  
1 teaspoon baking soda  
1/3 cup unsweetened cocoa powder  
1/2 cup white sugar

#### DIRECTIONS

Preheat oven to 325 degrees F (165 degrees C). Grease an flour one 10 inch tube pan.

To make marbling mixture: Combine 1/3 cup of the coca and 1/2 cup of the white sugar and mix well.

In a large bowl, beat the egg whites until stiff, and set aside.

In another bowl, cream the butter with 1 cup of the sugar and the brown sugar. Beat in the egg yolks, then

the vanilla and sour cream.

In another bowl, stir together the flour, cocoa, salt, and baking soda. Beat into the creamed mixture. Stir about 1/3 of the egg whites into the batter to lighten it and then fold in the rest gently but thoroughly. Spread about 1/4 of the batter into a greased and floured tube pan and sprinkle with about 1/3 of the cocoa-sugar mixture. Continue repeating layers, ending with the batter. With a knife, lightly swirl the batter and cocoa mixture together

Bake at 325 degrees F (175 degrees C) for 1 3/4 hours, or until it tests done with a toothpick. Let cool on a rack. Makes 16 to 20 servings.

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## ULTIMATE CHEESECAKE (2013-11-08 10:50)

Crust:

6 tablespoons unsalted butter  
1 1/2 cups graham cracker crumbs  
2 tablespoons granulated sugar  
Pinch fine salt

Filling:

2 pounds cream cheese, at room temperature  
1 1/4 cups granulated sugar  
1 1/4 cups sour cream  
6 large eggs, lightly beaten  
1 tablespoon vanilla paste (see cook's note) or extract  
1 teaspoon finely grated lemon zest  
1 teaspoon finely grated orange zest

Topping:

3/4 cup sour cream  
1/2 cup confectioners' sugar  
1/4 teaspoon vanilla paste or extract  
Berries, optional

Directions

Position a rack in the middle of the oven and preheat to 325 degrees F.

For the crust: Melt the butter, covered in the microwave, in a medium microwave safe bowl, or a saucepan. Brush a 9-inch springform pan with some of the butter. Stir the remaining butter together with the crumbs, sugar, and salt. Press the crumb mixture over the bottom of the pan, taking care to get the crust evenly into the edges. Bake until golden brown, 15 to 18 minutes. Cool. Wrap the bottom and up the sides of the pan with foil and put in a roasting pan.

For the filling: Beat the cream cheese on medium speed with a hand-held mixer until smooth. Add the granulated sugar and beat just until light and fluffy, scraping the sides of the bowl and beaters as needed. Slowly beat in the sour cream, then eggs, vanilla and both citrus zests; take care not to over whip. Pour into the cooled crust.

Bring a medium saucepan or kettle of water to a boil. Gently place the roasting pan in the oven (don't pull the rack out of the oven). Pour in enough hot water to come about halfway up the side of the springform pan. Bake the cheesecake for about 1 hour and 10 minutes—the outside of the cake will set but the center will still be loose.

For the topping: Stir together the sour cream, confectioners' sugar and vanilla. Spread over the top of the cooked cheesecake and return to the oven for 5 minutes. Turn the oven off, cook the cheesecake in the residual heat in the oven for about 1 hour. This gentle finish minimizes the risk of the dreaded crack in your cheesecake.

Remove cheesecake from the roasting pan to a rack. Run a knife around the edges and cool to room temperature. Cover and refrigerate at least 8 hours or overnight.

Bring cheesecake to room temperature 30 minutes before serving. Remove the springform ring. Dip a knife in warm water, wipe dry before slicing each piece. Serve with berries, if desired.

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## **RASPBERRY MOUSSE CHEESECAKE (2013-11-08 10:53)**

Raspberry Mousse Cheesecake

1 prepared 9-inch chocolate crumb crust

Filling

1 pound cream cheese, softened

1/2 cup granulated sugar

2 eggs

1/2 teaspoon vanilla extract

Raspberry Mousse

1 1/2 teaspoons gelatin

1 1/2 tablespoons cold water

1/2 cup raspberry preserves

2 tablespoons granulated sugar

1 cup heavy whipping cream

For the Filling: Preheat oven to 325 degrees F.

Mix cream cheese, sugar, eggs and vanilla extract with electric mixer on medium until thoroughly blended, about 3 to 4 minutes.

Pour into the prepared crust. Place on baking sheet and bake for 25 minutes. Cool to refrigerated temperature.

For the Mousse: Sprinkle gelatin over cold water, stir and let stand 1 minute.

Microwave on HIGH for 30 seconds or until gelatin is completely dissolved. (Or heat on stove with 1 additional tablespoon of water.) Combine gelatin with preserves. Chill 10 minutes.

Whip cream until soft peaks form. Add 2 tablespoons sugar and continue whipping until stiff peaks form. Measure out 1 1/2 cups of whipped cream for mousse and set aside. Refrigerate remainder of cream for topping.

Gently fold raspberry mixture into measured whipped cream. Spread raspberry mousse on top of chilled cheesecake, mounding slightly in the center. Chill 1 hour before serving.

To serve, cut cheesecake into 6 servings and top each piece with a dollop of reserved whipped cream.

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## **CHOCOLATE RASPBERRY CHEESECAKE (2013-11-08 10:55)**

INGREDIENTS

1 1/2 cups Creme-filled Cookie Crumbs \*

32 ounces Cream Cheese – Softened

3 Large Eggs

1 teaspoon Vanilla

1/3 cup Strained Raspberry Preserves

1/4 cup Whipping Cream

2 tablespoons Margarine – Melted

1 1/4 cups Sugar

1 cup Sour Cream  
6 ounces Semi-sweet Chocolate Chips\*\*  
6 ounces Semi-sweet Chocolate Chips

**METHOD**

Cookie crumbs should come from 18 Cream Filled Cookies that have been finely crushed. \*\* This 6 ozs of Chocolate chips should be melted and cooled slightly .

Combine crumbs and margarine; press onto bottom of 9-inch springform pan.

Combine 24 ozs of cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla; pour over crust.

Combine remaining 8 ozs cream cheese and melted chocolate, mixing at medium speed on electric mixer until well blended. Add Red Raspberry preserves; mix well. Drop rounded measuring tablespoonsfuls of chocolate cream cheese batter over plain cream cheese batter, do not swirl. Bake at 325 degrees F., 1 hour and 25 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Melt chocolate pieces and whipping cream over low heat stirring until smooth. Spread over cheesecake. Chill. Garnish with additional whipping cream, whipped, raspberries and fresh mint leaves, if desired.

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**BLUEBERRY SHERBET (2013-11-08 11:03)**

**INGREDIENTS**

1/2 cup heavy cream  
3/4 cup sugar  
1/2 cup blueberry juice  
Juice of 1 lemon

**METHOD**

Whip cream until peaks stand. Combine other ingredients and stir well into whipped cream. Refrigerate in freezer tray until ready to serve. Remove and beat. Serve in sherbet dishes.

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**BLUEBERRY VELVET (2013-11-08 11:05)**

SERVES-3

**FROZEN BLUEBERRY VELVET**

1/2 cup blueberries  
2 cups sugar  
1/2 cup water  
2 tablespoons lemon juice  
1/4 teaspoon salt  
2 tablespoons gelatin  
1/2 cup water

Combine berries and water. Cover and cook slowly until berries are soft. Crush berries, and press through sieve.

Add sugar, lemon juice and salt. Soak gelatin in water 5 minutes. Add to hot puree. Cool.

Pour into freezing container until half frozen.

Remove and beat until fluffy.

Fill containers about 3/4 full. Cover tightly and freeze. Store.

## **BUTTERMILK BLUEBERRY PANCAKES (2013-11-08 11:08)**

Dry ingredients:

2 cups all purpose flour  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
2 Tbsp sugar

Other ingredients:

2 large eggs  
1/2 cup buttermilk  
1 cup milk  
3 Tbsp warm melted butter  
1 cup blueberries  
1 Tbsp of butter or vegetable oil

Mix the dry ingredients in a bowl. Mix the eggs, milk and buttermilk in a separate bowl. Add the wet ingredients into the dry ingredients. Mix until the batter just comes together. Add the melted butter. Mix lightly. Fold in the blueberries (or wait to add them once the batter has already been poured on the griddle - this will keep them from bleeding).

Heat a flat iron surface - griddle or large pan - to medium high heat. Oil the pan with either a Tbsp of butter or vegetable oil. Ladle the pancake batter onto the griddle to the desired size, usually about 5 or 6 inches wide. When air bubbles start to bubble up to the surface at the center of the pancakes (about 2-3 minutes), use a flat spatula to flip them over. After a minute, peak under one for doneness. When golden or darker golden brown, they are done. Note that cooking the second side takes only about half as long as the first side. And the second side doesn't brown as evenly as the first side. Serve immediately.

Serve with butter and maple syrup.

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## **BEST BLUEBERRY MUFFIN RECIPE (2013-11-08 11:11)**

Blueberry Muffins **INGREDIENTS-MAKES 18 MUFFINS**

2 cups sifted flour  
1 cup fresh or frozen blueberries  
4 teaspoon baking powder  
1 egg, beaten (or egg substitute)  
1/2 teaspoon salt  
1/4 cup melted shortening  
1/2 cup sugar  
1 cup low-fat milk

**METHOD FOR MAKING THE BLUEBERRY MUFFINS**

Sift the dry ingredients together. Stir in blueberries; mix egg, shortening and milk together thoroughly. Combine mixtures, stirring just enough to dampen flour.

Fill greased muffin pans 2/3 full.

Bake in moderately hot oven, 400 degrees F, for 20-25 minutes.

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## MINT CHOCOLATE CHIP ICE CREAM CAKE (2013-11-08 11:54)

### INGREDIENTS

For the cake layers:

3 cups sugar  
2 3/4 cups all-purpose flour  
1 1/8 cups cocoa powder, preferably Dutch-process  
2 1/4 teaspoons baking powder  
2 1/4 teaspoons baking soda  
1 1/2 teaspoons salt  
3 eggs  
1 1/2 cups milk  
3/4 cup vegetable oil  
1 tablespoon pure vanilla extract  
1 1/2 cups very hot water

To finish the cake:

1 pint mint chocolate chip ice cream, slightly softened  
1 cup cream  
8 ounces semisweet chocolate  
1/2 cup cream  
4 ounces white chocolate  
Drops mint extract, optional  
Drops green food coloring, optional

### METHOD

Heat the oven to 350 degrees F. Grease a 13 by 17-inch sheet pan and line the bottom and sides with parchment or waxed paper.

Sift together the 3 cups sugar, flour, cocoa, baking powder, baking soda, and salt. Transfer to a mixer fitted with a whisk attachment (or use a hand mixer) and blend briefly. Whisk together the eggs, milk, oil, and vanilla extract in a medium bowl and add to the dry ingredients and mix at low speed for 5 minutes. Gradually add the hot water, mixing at low speed just until combined. The batter will be quite thin. Pour the batter into the pan. Bake until a tester inserted in the center of the cake comes out clean (a few crumbs are okay) and the center feels firm to the touch, 25 to 30 minutes. Let cool in the pan. Chill, covered, until ready to build the cake. Make room in your freezer for a serving platter that you'll build the cake on.

Place a piece of parchment over the entire cake and flip it out onto another sheet pan. Peel off the original parchment and cut the cake in half so you have 2 pieces 13 by 8 1/2 inches. Place a piece of cake on a rectangular serving platter and schmear the ice cream on it all the way to the edges. Smooth it out with an offset spatula and place back in the freezer.

After it has chilled 15 minutes or so place the second layer of cake on top, cover with parchment paper and press down with a sheet pan gently to stick the top layer. Return to the freezer while you make the chocolate topping.

In a small saucepan, heat the 1 cup of cream and once it comes to a boil pour it over the chopped semisweet chocolate and whisk to make a smooth ganache. Do the same with the remaining 1/2 cup of cream and the white chocolate, adding the mint extract and green coloring to make a light mint green color then place it in small pastry bag with a small plain tip.

Remove the cake from the freezer and working quickly spread the chocolate ganache over the surface of the cake smoothing it with an offset spatula.

Drizzle lines of the green ganache over the entire surface of the cake at diagonal. Take a toothpick and run it back and forth in the opposite direction to draw it through the ganache and make decorative pattern.

Return to the freezer until ready to serve. Trim off the edges to even off the cake then cut into rectangle pieces.

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## ITALIAN CREAM CAKE (2013-11-08 12:04)

### Ingredients:

1/2 cup butter, softened  
1/3 cup shortening  
1 3/4 cups sugar  
4 egg yolks (whites used later in recipe)  
1 teaspoon vanilla  
1 3/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon baking soda  
3/4 cup buttermilk  
3/4 cup finely chopped pecans  
4 egg whites  
12 ounces cream cheese  
6 tablespoons butter  
1 1/2 teaspoons vanilla  
6-7 cups confectioners' sugar  
1/2 cup coconut, toasted  
Pecan halves (optional)

### Steps:

1. Grease and flour three 8- or 9-inch round baking pans.
2. Preheat oven to 350°F.
3. In large bowl, beat butter and shortening with mixer until combined.
4. Add sugar; beat on medium speed until light and fluffy.
5. Add egg yolks and vanilla; beat well.
6. In another bowl, combine flour, baking powder and soda.
7. Add dry mixture and buttermilk alternately to butter mixture, beating on low after each addition just until combined.
8. Stir in chopped pecans.
9. Thoroughly wash and dry beaters.
10. In clean bowl, beat egg whites with mixer on high speed until stiff peaks form.
11. Stir about one-third of egg whites into the cake batter, then fold in remaining whites.
12. Divide batter evenly between prepared pans.
13. Bake at 350°F for 18 to 30 minutes (depending on size of pan and oven temperature) until wooden toothpicks inserted near centers come out clean.
14. Cool on wire racks for 10 minutes.
15. Remove from pans and cool completely on wire racks.
16. Make Cream Cheese frosting: In medium bowl, beat cream cheese, 6 tablespoons butter and 1 1/2 teaspoons vanilla until smooth.
17. Gradually stir in powdered sugar until frosting is right consistency for spreading, beating until smooth.
18. (Makes about 4 cups frosting).
19. Assemble cake, frosting between layers and top.
20. Sprinkle top with toasted coconut and garnish with pecan halves.
21. Cover loosely and store in refrigerator.
22. This cake can also be baked in a 9 x 13-inch pan (35 to 40 minutes cooking time).

23. If you make 9 x 13-inch cake, you will only need half of frosting recipe.

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## **WALNUT SPICE CAKE WITH LEMON CURD (2013-11-08 12:11)**

### **INGREDIENTS**

2 cups. all-purpose flour  
1 1/4 tsp. baking soda  
1 tsp. ground ginger  
1 tsp. ground cinnamon  
1/2 tsp. freshly ground pepper  
1/2 tsp. salt  
1 egg  
1/2 cup. sugar  
1/2 cup. (1 stick) butter, melted & cooled  
3/4 cup. hot water  
1/3 cup. unsulphured molasses  
1/3 cup. honey  
1 cup. chopped walnuts

### **METHOD**

Preheat oven to 350 degrees. Butter 8-inch square baking dish. Sift first 6 ingredients together. Whisk egg and sugar in large bowl to blend. Whisk in butter and lemon peel. Combine hot water, molasses and honey in large cup. Add to butter mixture alternately with dry ingredients, beginning and ending with dry ingredients. Mix in walnuts. Transfer to prepared dish. Bake until springs to touch, about 50 minutes. Cool cake slightly on rack.

Cut cake into squares. Serve warm or at room temperature, spooning lemon curd over each piece.

### **METHOD FOR MAKING LEMON CURD**

#### **LEMON CURD FILLING:**

### **INGREDIENTS**

6 lg. lemons  
2 c. sugar  
3/4 c. (1 1/2 sticks (unsalted butter, cut into 12 pieces)  
6 eggs, room temperature, beaten to blend

### **STEPS**

Remove peel from lemons (yellow part only), using vegetable peeler. Chop finely in processor. Squeeze lemons and measure 1 cup juice. Heat juice with peel, sugar and butter in double boiler over simmering water until sugar dissolves and butter melts. Strain eggs into lemon mixture. Cook until custard leaves path on back of spoon when finger is drawn across, stirring constantly, about 20 minutes; **DO NOT BOIL**.

Pour into jar or bowl. Place plastic wrap on surface to prevent skin from forming; let cool. Cover and refrigerate overnight before using.

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## **DELICIOUS BUNDT CAKE (2013-11-08 12:24)**

### **DELICIOUS BUNDT CAKE**

1/2 cup. butter (1 stick)  
1/2 cup. shortening  
2 cups. sugar



4 eggs, room temperature  
1 tsp. pure vanilla extract  
1 tsp. almond extract  
1 tsp. lemon extract  
3 cups. sifted all-purpose flour  
1 tbsp. baking powder  
1 cup. milk, room temperature  
Confectioners' sugar (optional)

#### METHOD FOR MAKING THE DELICIOUS BUNDT CAKE

Preheat oven to 325 degrees.

1. Grease a 3 quart Bundt pan or 10 inch tube pan.
2. In large bowl, with electric mixer on high, beat butter and shortening together. Add sugar gradually; beat until fluffy.
3. Beat in eggs, one at a time, scrape sides of bowl frequently. Beat in flavorings.
4. Sift flour with baking powder, add in thirds to creamed mixture, alternately with milk, beating at low speed beginning and ending with flour.
5. Pour batter into prepared pan. Bake for one hour (1) and ten minutes or until cake tester poked in center comes out clean. Cool in pan 10 minutes, invert onto cake rack and cool completely.
6. Sift confectioners' sugar over surface, if desired. Makes one large cake. NOTE: If using Teflon lined pan set oven for 300 degrees.

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#### BANANA PUDDING PIE (2013-11-08 12:27)

##### INGREDIENTS

1 9-inch pie shell, baked  
3 cups whole milk  
3/4 cup white sugar  
1/3 cup all-purpose flour  
1/4 teaspoon salt  
3 egg yolks, slightly beaten  
2 tablespoons butter  
1 teaspoon vanilla  
3 bananas

##### METHOD FOR MAKING THE BANANA PUDDING PIE

Have baked 9-inch pie shell ready. In a large saucepan, scald the milk. In another saucepan, combine the sugar, flour & salt; gradually stir in the scalded milk. Over medium heat, stirring constantly, cook until thickened.

Cover and, stirring occasionally, cook for two minutes longer. In a small bowl, have the 3 egg yolks, slightly beaten, ready; stir a small amount of the hot mixture into beaten yolks; when thoroughly combined, stir yolks into hot mixture.

Cook for one minute longer, stirring constantly. Remove from heat & blend in the butter & vanilla.

Let sit until lukewarm. When ready to pour, slice bananas & scatter in pie shell; pour warm mixture over bananas. If desired, make a meringue (you'll have 3 leftover egg whites) to top the pie, or just let the pie cool until serving.

## LEMON TEA BREAD (2013-11-08 12:39)

### Ingredients:

2 large lemons  
2 1/4 cups flour  
1 1/2 cups sugar  
1 1/2 teaspoons baking powder  
3/4 teaspoon salt  
3/4 cup (1 1/2 sticks) margarine or butter  
3 large eggs  
1/2 cup milk

### METHOD FOR MAKING LEMON TEA BREAD

Preheat oven to 350 degrees. Grease ten 4"x2 1/4" loaf pans. From lemons, grate the peel and squeeze 1/4 cup lemon juice. In large bowl, mix all-purpose flour, sugar, baking powder and salt. With pastry blender or two knives butter until mixture resembles coarse crumbs. Stir in 1 tablespoon lemon peel. In bowl beat eggs, milk and lemon juice; stir into flour mixture just until flour is moistened. Spoon evenly into pans; top with remaining lemon peel. Place loaf pans on a baking pan for easier handling. Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes. Remove from pans and cool completely on racks.

Notes: You can use one 9"x 5" loaf pan and bake 1 hour and 10 minutes or until toothpick comes out clean.

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## PEACH TEA BREAD (2013-11-08 12:40)

### INGREDIENTS

2 1/2 cups flour  
1 cup sugar  
1 tbsp. baking powder  
1/2 tsp. salt  
1/4 tsp. nutmeg  
1 1/2 cup finely chopped fresh peaches  
1 tbsp. lemon juice  
1/3 cup oil  
1/3 cup milk  
2 tsp. vanilla extract  
2 large eggs  
1/3 cup finely chopped pecans

### METHOD

Heat oven to 350 degrees. Grease 9 x 5 loaf pan. In a large bowl, combine flour, sugar, baking powder, salt and nutmeg. In medium size bowl, combine peaches and lemon juice. In another bowl, combine oil, milk, eggs and vanilla. Add oil mixture to flour mixture and stir just until dry ingredients are moistened. Do not overbeat. Fold in peaches and nuts. Spoon into greased pan. Bake for 55 to 60 minutes or until top is golden brown and center springs back when lightly touched, or test for doneness with a toothpick. Cool in pan on wire rack for 10 minutes. Serve warm.

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## LAVENDER TEA BREAD (2013-11-08 12:42)

### Ingredients:

3/4 cup milk  
2 Tbsp. dried lavender flowers, finely chopped, or 3 Tbsp. fresh chopped flowers  
2 cups all-purpose flour  
1 1/2 tsp. baking powder  
1/4 tsp. salt  
6 Tbsp. butter, softened  
1 cup sugar  
2 large eggs

### METHOD

Grease a 9x5x3 inch loaf pan. Preheat oven to 325 degrees. Heat milk with lavender almost to a boil, then steep until cool. Mix flour, baking powder and salt together in bowl. In another bowl cream butter and gradually add sugar, then eggs, one at a time, beating until light and fluffy. Add flour mixture alternately with lavender milk, in three parts. Mix until batter is just blended, do not overbeat. Pour into prepared pan and bake for 50 minutes, or until toothpick inserted in center comes out clean. Let cool in pan 5 minutes, then remove to a wire rack to cool. When completely cool, drizzle with a simple sugar glaze or sprinkle with confectioners' sugar. Garnish with sprigs of fresh lavender.

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## CHOCOLATE TEA BREAD (2013-11-08 12:43)

### INGREDIENTS

1/4 cup butter, softened  
2/3 cup sugar  
1 egg  
1-1/2 cups flour  
1/3 cup cocoa  
1 tsp baking soda  
1/4 tsp salt  
1 cup buttermilk  
3/4 cup mini chocolate chips

### METHOD

Cream butter, sugar and egg in large mixer bowl until light and fluffy. Combine flour, cocoa, baking soda and salt; add alternately with buttermilk to creamed mixture. Beat on low speed just until blended; stir in chocolate chips. Pour into greased 8-1/2x4-1/2x2-1/2 inch loaf pan. Bake at 350 degrees for 55 to 60 minutes or until cake tester comes out clean. Remove from pan and cool on wire rack. Thinly slice and serve on platter with tea.

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## FIG CAKE (2013-11-08 12:46)

### INGREDIENTS

2/3 cup sugar  
1/4 cup butter (1/2 stick)  
1/4 cup yogurt, non-fat vanilla  
2 large eggs

1 cup flour, all-purpose unsifted

1 teaspoon baking powder

1/2 teaspoon cinnamon

12 each figs fresh

Directions FOR MAKING THE FIG CAKE

Heat oven to 350°F.

Lightly butter or coat 9-inch springform pan with nonstick cooking spray; set aside.

In large bowl, with electric mixer on medium speed, beat sugar and butter until well mixed.

Beat in yogurt and eggs until blended.

Reduce mixer speed to low and gradually beat in flour, baking powder, and cinnamon.

Spread batter into greased pan.

Cut stem end off each fig and cut each fig lengthwise in half.

Arrange figs, alternating cut surfaces and skin sides up, around rim of pan on top of batter.

Arrange remaining figs in center of cake batter.

Bake 40 minutes or until toothpick inserted in cake near center comes out clean.

Cool cake in pan on wire rack to lukewarm.

Loosen side of pan from cake and remove pan rim.

Place cake on serving plate and serve warm

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## WARM FUDGE FILLED CHEESECAKE (2013-11-08 12:48)

Warm Fudge-Filled Cheesecake

INGREDIENTS

1/2 cup butter or margarine – softened

1/3 cup sugar

1 cup all-purpose flour

1 tablespoon vanilla – divided

2/3 cup chopped pistachios

4 packages cream cheese – (8 ounces) softened

1 1/2 cups sugar

4 large eggs

1 package semisweet chocolate mini-morsels – (12 ounces)

Sweetened whipped cream (optional)

Garnish: Chocolate shavings

METHOD

Beat butter at medium speed with an electric mixer until creamy; add 1/3 c. sugar, beating well. Gradually add flour, beating at low speed until blended. Stir in 1 tsp. vanilla and pistachios. Press into bottom and 1 1/2 inches up sides of a 9-inch springform pan. Bake at 350 for 12-15 min. or until golden. Cool on a wire rack.

Beat cream cheese at medium speed until light and fluffy; gradually add 1 1/2 c. sugar, beating well. Add eggs, one at a time, beating until yellow disappears. Stir in remaining 2 tsp. vanilla. (Do not overmix.)

Pour half of batter into crust; sprinkle with chocolate morsels to within 3/4 inch of edge. Pour in remaining batter, starting at outer edge and working toward center. Place cheesecake on a baking sheet. Bake at 350 for 1 hour or until set. Cool on a wire rack 1 hour. Serve slightly warm with sweetened whipped cream.

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## APPLE AND BLACKBERRY PIE (2013-11-10 12:46)

Serves 4

Ingredients

For the shortcrust pastry:

6 oz (175 g) plain flour

pinch salt

1½ oz (40 g) lard

1½ oz (40 g) butter

For the filling:

4 medium cooking apples, about 1 lb (450 g)

8 oz (225 g) brambles or fresh or frozen blackberries, defrosted if frozen, and washed

3 oz (75 g) sugar

To glaze:

milk and caster sugar

Pre-heat the oven to gas mark 7, 425°F (220°C).

1½ pint (850 ml) rimmed pie dish.

Method

Start by making the pastry: sift the flour and salt into a large mixing bowl, holding the sieve up as high as possible to give the flour an airing. Then cut the fat into small cubes and add to the flour. Now, using your fingertips, lightly and gently rub the pieces of fat into the flour – lifting your hands up high as you do this (again to incorporate air) and being as quick as possible.

When the mixture looks uniformly crumbly, start to sprinkle roughly 2 tablespoons of cold water all over. Use a round-bladed knife to start the mixing, cutting and bringing the mixture together. Carefully add more water if needed, a little at a time, then finally bring the mixture together with your hands to form a smooth ball of dough that will leave the bowl clean (if there are any bits that won't adhere to it, you need a spot more water).

Now rest the pastry, wrapped in foil or polythene, in the refrigerator for 20-30 minutes while you peel, core and slice the apples straight into the pie dish. Then sprinkle in the brambles or blackberries and the sugar. Now roll out the pastry to about 1 in (2.5 cm) larger than the pie dish, then cut out a 1 in (2.5 cm) strip to fit the edge of the dish. Dampen the edge with water, then fit on the strip of pastry, pressing it firmly, and dampen that too.

Then press the rest of the pastry over that to form a lid and, using a sharp knife, trim any excess pastry off. Use the blunt side of the knife and your thumb to press the two edges firmly together and knock the edges all round to give a layered effect. Then flute the edges by using your thumb to make an impression and the broad blade of the knife to draw in the edges of the pastry.

Make a steam hole in the centre and, if you have time, make some decorative leaves with the pastry trimmings. Now brush the pastry with milk and sprinkle on a light dusting of caster sugar. Place the pie on a baking sheet on a high shelf and bake for 10 minutes, then reduce the heat to gas mark 5, 375°F (190°C), and continue baking for a further 30 minutes.

Then, using a skewer, take out a piece of apple from the centre to test if it's cooked: if it still feels very firm, give it another 5 minutes.

Serve hot with chilled pouring cream to mingle with the juices

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## **APPLE BLUEBERRY PIE (2013-11-10 12:48)**

### Ingredients

#### Crust:

1 1/4 cups flour, plus extra for dusting  
Pinch of salt  
1 stick butter, cut into small cubes and frozen  
1/4 cup ice water

#### Filling:

16 ounces fresh blueberries  
2 Golden Delicious apples , cored, peeled and cut into 1/2-inch dice  
1/2 cup sugar  
1/4 cup cornstarch  
1/2 teaspoon ground cinnamon  
2 teaspoons fresh lemon juice  
Pinch of salt  
2 tablespoons butter , cut into small cubes

1 egg

2 tablespoons turbinado sugar

Special equipment: 9-inch pie pan

#### Directions

Preheat the oven to 400 degrees F.

#### METHOD

For the crust: In a food processor , add the flour and a nice pinch of salt. Pulse very lightly just to blend . Add the butter evenly around the flour and quickly pulse until the flour resembles small crumbles. Slowly pour the water through the spout until the dough begins to come together. Remove and quickly form into a disc. Tightly cover with plastic wrap . Refrigerate for 20 minutes.

Meanwhile, for the filling: In a large bowl, add the blueberries, apples, sugar, cornstarch, cinnamon, lemon juice and a pinch of salt. Stir to combine and set aside.

Remove the dough from the refrigerator and place on a lightly floured surface. Gently roll the disc into a circle big enough to fit into the pie pan and leave a 3-inch overhang. The dough should be about 1/8-inch thick. Using a pizza cutter, trim the edges of the dough. Place the dough into the pie pan and press gently against the bottom and sides to fit the dough into the pan. Pour in the fruit filling, and then scatter the butter evenly around the top of the pie. Fold the extra dough that's hanging off the edge over the top to create the top of the pie crust . Leave a hole in the center for ventilation.

Whisk the egg with 1 teaspoon water and brush the top with egg wash and then sprinkle with the sugar. Place in the oven and bake until the crust is golden brown, about 35 minutes. Let the pie rest at least an hour before serving to let the filling set.

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## **PEACH TRIFLE (2013-11-10 13:05)**

### INGREDIENTS

12-ounce (330 g) pound cake  
4 Tablespoon. (60 ml) peach preserves

1 Cup. (250 ml) blanched almonds, separated into halves  
1 Cup. (250 ml) medium-dry sherry  
1/4 Cup. (60 ml) brandy  
2 Cups. (500 ml) heavy cream, whipped  
Custard sauce (recipe below), chilled until firm  
2 Cups. (500 ml) fresh peaches, cut into slices  
OR 2-10 ounce (280 g) packages frozen peaches, defrosted and thoroughly drained

—Custard Sauce—

3 Cups. (750 ml) milk  
4 teaspoons. cornstarch (cornflour)  
2 Teaspoons sugar  
2 egg yolks  
1 teaspoon. ( vanilla extract

#### PREPARATION of PEACH TRIFLE

Cut 2 or 3 slices off of pound cake, coat with preserves. Place slices, jam side up, in trifle bowl. Cut the remaining cake into 1 inch (2.5cm) cubes, scatter over slices. Sprinkle with 1/2 cup (125 ml) of almonds.

Pour in sherry and brandy. Let mixture steep at room temperature for at least 30 minutes.

Set aside the 5 best peach slices. Scatter the rest over the cake. Spread custard on peaches. Gently smooth half of the whipped cream over the surface of the custard. Using a pastry bag fitted with a large rose tip, pipe the remaining whipped cream decoratively around the edge. Garnish the cream with the 5 reserved peach slices and the remaining 1/2 cup of almonds. The trifle will be at its best served at once, but it may be refrigerated for an hour or two. Serves 6 to 8.

#### METHOD FOR MAKING THE CUSTARD SAUCE:

In a heavy saucepan, combine 1/2 cup (125 ml) of the milk and the cornstarch, and whisk until the cornstarch is dissolved. Add the remaining milk and the sugar, and cook over moderate heat, stirring, until the sauce thickens and comes to a boil. In a small bowl break up the egg yolks with a fork and stir in 4 to 6 tablespoons (60 to 90 ml) of the sauce. Then whisk the mixture back into the remaining sauce. Bring to a boil again and boil for 1 minute, stirring constantly.

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## PEACH CREAM COFFEE CAKE (2013-11-10 13:07)

### INGREDIENTS

2 1/4 cups all-purpose flour  
3/4 cup sugar  
3/4 cup cold butter  
3/4 cup sour cream  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 egg  
1 teaspoon almond extract

### FILLING:

1 (8 ounce) package cream cheese, softened  
1/4 cup sugar  
1 egg  
3/4 cup peach preserves  
1/2 cup sliced almonds

### DIRECTIONS FOR MAKING THE CAKE

In a mixing bowl, combine the flour and sugar; cut in butter until mixture resembles coarse crumbs. Set aside

1 cup for topping. To the remaining crumb mixture, add the sour cream, baking powder, baking soda, egg and extract; beat until blended. Press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan.

In a small mixing bowl, combine the cream cheese, sugar and egg. Spoon into prepared crust. Top with preserves. Sprinkle with reserved crumb mixture; top with almonds. Place pan on a baking sheet. Bake at 350 degrees F for 45-50 minutes or until filling is set and crust is golden brown. Cool on a wire rack for 15 minutes. Carefully run a knife around edge of the pan to loosen; remove sides of pan. Cool for 1-1/2 hours before slicing. Store in the refrigerator.

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## **MILLION DOLLAR PIE RECIPE (2013-11-10 13:27)**

VERY EASY TO MAKE AND TASTES SIMPLY GREAT

### **INGREDIENTS**

- 1 (9 inch) prepared graham cracker crust
- 1 can of sweetened condensed milk
- 1/2 cup of lemon juice
- 1 (8 ounce) can crushed pineapple, drained
- 1/2 cup of chopped pecans
- 1 (16 ounce) package frozen whipped topping, thawed

### **DIRECTIONS**

In a large bowl, whisk together the condensed milk and lemon juice. Stir in the drained pineapple and chopped pecans. Fold in whipped topping.

Pour mixture into a prepared graham cracker crust. Chill before serving.

### **ALTERNATE RECIPE**

#### **Ingredients**

- 1 (8 ounce) package cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- 1 (12 ounce) container frozen whipped topping, thawed
- 1 (20 ounce) can crushed pineapple, drained
- 1 1/2 cups chopped pecans
- 2 (9 inch) prepared graham cracker crusts

#### **Directions FOR MAKING THE MILLION DOLLAR PIE**

1. Blend together the cream cheese and condensed milk; gently fold in the whipped topping.
2. Stir in the crushed pineapple and pecans; pour into pie crusts and refrigerate for 3 to 4 hours.

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## **BEST BLUEBERRY CRUMB PIE (2013-11-10 13:31)**

### **INGREDIENTS**

- 1 (9 inch) unbaked pie crust
- 3/4 cup white sugar
- 1/3 cup all-purpose flour
- 2 teaspoons grated lemon zest
- 1 tablespoon lemon juice
- 5 cups fresh or frozen blueberries
- 2/3 cup packed brown sugar
- 3/4 cup rolled oats



1/2 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
6 tablespoons butter

#### DIRECTIONS FOR MAKING BLUEBERRY CRUMB PIE

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

Press the pie crust into the bottom and up the sides of a 9 inch pie plate. In a large bowl, stir together the sugar and flour. Mix in the lemon zest and lemon juice. Gently stir in the blueberries. Pour into the pie crust.

In a medium bowl, stir together the brown sugar, oats, flour and cinnamon. Mix in butter using a fork until crumbly. Spread the crumb topping evenly over the pie filling.

Bake for 40 minutes in the preheated oven, or until browned on top. Cool over a wire rack.

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### **BUTTERSCOTCH TART RECIPE (2013-11-10 13:45)**

#### INGREDIENTS FOR THE BUTTERSCOTCH TART

2 cups. light brown sugar  
2 tbsp. flour (rounded)  
2 whole eggs  
1 tsp. vanilla  
3 tbsp. butter (sm. chunks)  
1/4 cup. fine ground nuts  
1 tsp. vinegar

#### METHOD FOR MAKING THE BUTTERSCOTCH TART

Mix brown sugar and flour. Add rest of ingredients; mix well. Put in unbaked pastry shells in muffin tins. Fill 1/2 full. Bake at 400 degrees for 10-12 minutes. Reduce to 325 degrees for 20-25 minutes.

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### **ALMOND FRUIT TART RECIPE (2013-11-10 13:53)**

#### INGREDIENTS REQUIRED FOR MAKING THE CRUST

1/2 cup. butter, softened  
1/2 cup. sugar  
1 egg yolk  
1 tsp. vanilla extract  
3/4 cup. sliced, toasted almonds

#### INGREDIENTS REQUIRED FOR MAKING THE FILLING:

1 (8 oz.) cream cheese  
2 tbsp. sugar  
1/2 tsp. almond extract  
1 tsp. vanilla  
1/4 cUP. apricot jam  
1 tbsp. water

USE Fresh fruit of choice to cover tart (strawberries, kiwi, grapes, bananas)

#### METHOD FOR MAKING THE CRUST

Cream the butter and sugar together. Beat in the yolk, vanilla extracts and almond extracts. Mix in flour and almonds. Press into an 11 inch tart pan. Prick shell. Bake at 375 degrees until golden, about 10 minutes; cool.

#### METHOD FOR MAKING THE FILLING

Beat the cream cheese and sugar together. Add extracts and beat. Spread into tart shell. Chill until firm. Slice fresh fruit and arrange on top. Whisk jam and water over medium heat. Boil 30 seconds. Cool slightly. Brush over fruit.

YOUR ALMOND FRUIT TART IS READY.ENJOY!!!

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#### APPLE TURNOVERS (2013-11-10 13:55)

##### INGREDIENTS

2 tablespoons lemon juice  
4 cups water  
4 Granny Smith apples - peeled, cored and sliced  
2 tablespoons butter  
1 cup brown sugar  
1 teaspoon ground cinnamon  
1 tablespoon cornstarch  
1 tablespoon water  
1 (17.25 ounce) package frozen puff pastry sheets, thawed  
1 cup confectioners' sugar  
1 tablespoon milk  
1 teaspoon vanilla extract

##### ..DIRECTIONS

- 1.Combine the lemon and 4 cups water in a large bowl. Place the sliced apples in the water to keep them from browning.
  - 2.Melt butter in a large skillet over medium heat. Drain water from apples, and place them into the hot skillet. Cook and stir for about 2 minutes. Add brown sugar, and cinnamon, and cook, stirring, for 2 more minutes. Stir together cornstarch and 1 tablespoon water. Pour into the skillet, and mix well. Cook for another minute, or until sauce has thickened. Remove from heat to cool slightly.
  - 3.Preheat the oven to 400 degrees F (200 degrees C).
  - 4.Unfold puff pastry sheets, and repair any cracks by pressing them back together. Trim each sheet into a square. Then cut each larger square into 4 smaller squares. Spoon apples onto the center of each squares. Fold over from corner to corner into a triangle shape, and press edges together to seal. Place turnovers on a baking sheet, leaving about 1 inch between them.
  - 5.Bake for 25 minutes in the preheated oven, until turnovers are puffed and lightly browned. Cool completely before glazing.
  - 6.To make the glaze, mix together the confectioners' sugar, milk and vanilla in a small bowl. Adjust the thickness by adding more sugar or milk if necessary. Drizzle glaze over the cooled turnovers.
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#### EASY JAM TART RECIPE (2013-11-10 14:02)

##### INGREDIENTS

150g plain flour  
Pinch of salt  
75g unsalted butter  
3 tablespoons caster sugar  
1 egg yolk

Cold water

Jam (strawberry, raspberry or apricot work well)

#### METHOD

Sift the flour and salt into the bowl. Cut the butter into small cubes and drop them in.

With your fingers, rub the butter into the flour. You will end up with a breadcrumb-like consistency.

Add the caster sugar and egg yolk and mix to a stiff consistency, using the wooden spoon. You will need to add a little cold water (try a tablespoon at a time) to make it stick together in a lump. Too much water will make it too sticky so add it gradually and work it through, thoroughly. Three tablespoons should be more than enough.

Knead the pastry gently for a few minutes then leave in the fridge for 15 minutes to rest. Turn on the oven (190C / gas mark 5 / 375F) to pre-heat. Sprinkle a little flour onto the pastry board or worktop. Put your lump of dough on it and roll out the dough to about an eighth of an inch thick. Make sure the thickness is even all the way across.

Cut out rounds of dough with the circular cutter and place them in the tart tin. Prick the dough a few times with a fork on the bottom and sides.

Put a blob of jam into each (roughly a teaspoon is good).

If you have any dough left over, gather the bits up and roll them out flat again. Cut the playing card shapes of clubs, hearts, diamonds and spades out of this dough, either freehand with the table knife or make a template out of cardboard. Make sure they are small enough to fit on top of the tarts.

Place the dough shapes on top of the jam and put them in the top half of the oven for about 20 minutes until golden brown.

Leave to cool before eating – the jam gets VERY hot.

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## FRUITY JAM TART (2013-11-10 14:04)

#### Ingredients

225g Plain Flour

115g Butter, chilled and cut into small pieces

1 tsp Golden Caster Sugar

1 Egg Yolk

1-2 tbsp Cold Water

A Little Flour for dusting

18 heaped tsp Jam e.g. Raspberry, Apricot, Strawberry or Blackcurrant

#### METHOD FOR MAKING THE FRUITY JAM TART

1. Sieve the flour into a large mixing bowl, add the butter and rub it in using your fingertips until the mixture looks like fine breadcrumbs.

2. Stir in the sugar.

3. Use the knife to mix in the egg yolk, then add the water, a little at a time stirring with the knife until the mixture comes together and you can form a ball with your hands.

4. Wrap the pastry in a piece of clingfilm and put it in the fridge for 30 minutes – this will make it easier to roll out.

5. Turn the oven on to 200°C/400°F/Gas Mark 6.

6. Sprinkle the work surface and your rolling pin with a little flour and roll the pastry out to about ¼ cm thick.

7. Dip the cutter in flour then cut out as many circles as you can – you may need to gather the bits of pastry up and roll them out again to make 18 circles.

8. Lay the rounds of pastry in the tart tin and press them gently into place.

9. Prick the base of each tart once with a fork.

10. Put the tart tray into the oven and bake for 6 minutes until the pastry is very pale golden.
11. Using oven gloves take the tray out of the oven.
12. Carefully put 1 heaped teaspoon of jam into each tart and using oven gloves put the tray back into the oven for 6 minutes.
13. Using your oven gloves take the tray out of the oven.
14. Leave them to cool for a few minutes then use a palette knife to gently lift the tarts out of the tin and leave to cool completely on a wire rack.
15. You could make these with any jams or fruit you like – try apricot jam with sliced fresh apricot, golden syrup with peeled sliced apple.

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## **ECLAIRS (2013-11-10 14:13)**

### **INGREDIENTS**

- 1 cup water
- 1/2 cup butter
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 4 eggs
- 1 (8 ounce) package cream cheese, softened
- 2 cups milk
- 1 (5 ounce) package instant vanilla pudding mix
- 1 (1 ounce) square unsweetened chocolate, chopped
- 1 tablespoon butter
- 1 cup confectioners' sugar
- 2 tablespoons boiling water

### **DIRECTIONS FOR MAKING THE ECLAIRS**

Preheat oven to 400 degrees F (200 degrees C).

For icing: In small saucepan, melt chocolate and 1 tablespoon butter over low heat. Remove from heat and, with electric mixer, beat in confectioners' sugar and 2 tablespoons hot water. Beat until smooth. Drizzle over filled eclairs.

For shells: In medium saucepan bring 1 cup water to a boil, stir in 1/2 cup butter and salt. Stir until melted. Add flour all at once and stir vigorously until mixture forms a ball. Remove from heat and beat in eggs, one at a time, until smooth. Drop by tablespoons onto baking sheet.

Bake 15 minutes in the preheated oven, then reduce heat to 375 degrees F (190 degrees C) and bake until golden, 10 to 15 minutes. Cool completely.

For filling: In large bowl, beat 1/2 cup of milk, a little at a time, into softened cream cheese, until creamy. Beat in remaining 1 1/2 cups milk and pudding mix. Stir until thick, 1 to 2 minutes. Cut tops off cooled pastry shells and fill. Replace tops.

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## **PUFF PASTRY RECIPE (2013-11-10 15:36)**

### **INGREDIENTS**

- 1 1/2 cups flour
- 1 cup butter
- 1/2 cup sour cream

### **METHOD**

1. Cut butter into flour until it resembles crumbs.
  2. Stir in sour cream.
  3. Turn onto a floured board and knead until it just holds together.
  4. Form into a ball, flatten slightly and wrap airtight.
  5. Refrigerate at least 2 hours or overnight.
  6. Work with half of the dough at a time and keep other half in the refrigerator until ready to use.
  7. Pound the dough with a heavy rolling pin to make it pliable.
  8. Use in any recipe that requires use of puff pastry.
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## **LEMON TART (2013-11-10 15:40)**

### **INGREDIENTS**

1 cup plus 2 tablespoons all-purpose flour  
1/4 teaspoon salt  
1/2 cup sugar  
5 tablespoons chilled unsalted butter,  
cut into teaspoon-sized pieces,  
plus 1 tablespoon unsalted butter, melted  
1 tablespoon ice water  
3 large egg yolks  
2 large eggs  
Juice of 3 lemons (about 1/3 cup)  
1/4 cup heavy cream

### **METHOD**

1. Place the flour, salt, and 1/2 cup of the sugar in a mixer bowl. Add the chilled butter and mix at medium speed until the mixture resembles grainy meal. Add the ice water and 1 of the egg yolks and mix just until a mass begins to form. Remove from the bowl, roll into a disk, wrap in plastic wrap, and chill in the refrigerator for 45 minutes before using.
  2. Meanwhile, in a medium bowl, beat together the remaining 2 yolks with the eggs. Beat in the remaining 1/2 cup sugar, the lemon juice, and the crème fraîche. Stir in the tablespoon of melted butter. Set the mixture aside.
  3. Preheat the oven to 375 degrees F.
  4. Flour a work surface and roll the pastry into a 10-inch circle. Line a 9-inch tart ring with the pastry. Prick the bottom of the pastry in a few places with a fork and place in the freezer for 5 minutes.
  5. When the dough is well chilled, line it with aluminum foil, making sure to work the foil into the corners. Place the piecrust in the freezer to chill for 5 minutes, then transfer to the bottom rack of the oven and bake for 10 minutes.
  6. Remove the tart pan from the oven and remove the foil. Place the tart shell on the middle rack of the oven and pour in the lemon mixture. Bake for 20 to 25 minutes, or until the lemon mixture is set. Remove the tart from the oven and cool completely before unmolding. (This can be made a day in advance and kept tightly wrapped at room temperature; do not refrigerate.)
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## **BUTTER TART RECIPE (2013-11-10 16:16)**

### **INGREDIENTS**

1/3 cup butter

1/3 cup margarine  
1 cup packed brown sugar  
1 cup shredded coconut  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/8 teaspoon ground allspice  
1/2 cup chopped walnuts  
1/2 teaspoon salt  
2 eggs, beaten  
2 teaspoons fresh lemon juice  
2/3 cup dark corn syrup  
1 (9 inch) pastry for a 9 inch single crust pie

**DIRECTIONS:**

1. Roll pie dough out to 1/4 inch thickness. Cut out circles of dough to fit cups of standard muffin tin. Gently place into muffin cups.
2. In a saucepan, melt butter and margarine over low heat just until melted. Stir in brown sugar, coconut, spices, nuts, salt, eggs, lemon juice, and corn syrup. Mix well. Fill prepared muffin cups halfway with this mixture.
3. Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes, or until golden and bubbly.

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**PIE CRUST RECIPE (2013-11-10 16:18)**

2 cups flour  
1 teaspoon salt  
3/4 cup well-chilled shortening  
6-8 Tbsp. ice water

Mix flour and salt together. Add shortening, cut with a pastry blender, or two table knives (my preference) until the consistency of corn meal. Many recipes say 'small peas', but cutting it more will result in a flakier crust. Sprinkle 4 Tbsp. of water over mixture; toss with a fork. Add water as needed, 1 Tbsp. at a time, and toss, until dough just begins to bind together, and come away from the bowl. Do not mix like cake batter! With pie crust less water is better than more. Less water will be needed on rainy or humid days. Form dough into ball, divide in two, and wrap with plastic wrap. Refrigerate for 1/2 hour.

Prepare pie filling while pastry chills.

On a floured board, roll out dough. Roll from the center to the edges, until dough is big enough to cover your pie plate. It should be no more than 1/8" thick. Roll bottom crust onto rolling pin, and unroll it into pie plate. Fill with cherry filling. Repeat rolling and unrolling with top crust. It helps to brush the edges of the bottom crust with water, so the top crust seals. Trim excess crust, flute edges, cut a few slits in the top crust, and bake per recipe.

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**PEANUT BUTTER COOKIES (2013-11-10 16:24)**

**INGREDIENTS**

1/2 cup granulated sugar  
1/2 cup packed brown sugar  
1/2 cup peanut butter  
1/4 cup shortening

1/4 cup butter or margarine, softened  
1 egg  
1 1/4 cups all-purpose flour  
3/4 teaspoon baking soda  
1/2 teaspoon baking powder  
1/4 teaspoon salt

#### METHOD

1. Mix sugars, peanut butter, shortening, butter and egg in large bowl. Stir in remaining ingredients. Cover and refrigerate about 2 hours or until firm.
  2. Heat oven to 375°F.
  3. Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped into sugar.
  4. Bake 9 to 10 minutes or until light golden brown. Cool 5 minutes; remove from cookie sheet. Cool on wire rack.
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### **CHEESECAKE BROWNIES (2013-11-10 16:29)**

#### Brownies:INGREDIENTS

1/2 cup butter  
4 squares semi-sweet chocolate  
2 eggs  
1 cup brown sugar  
3/4 cup flour  
1/4 teaspoon baking powder  
1/3 cup coarsely chopped pecans

#### Cheesecake Topping:INGREDIENTS

1 package (8 oz.) cream cheese, softened  
1/2 cup sugar  
2 tablespoons butter, softened  
2 eggs  
2 tablespoons milk  
1 tablespoon flour  
3 squares semi-sweet chocolate, finely chopped

#### Icing:INGREDIENTS

1/4 cup sugar  
1/4 cup whipping cream  
1/2 teaspoon vanilla  
2 squares semi-sweet chocolate  
2 tablespoons butter

#### METHOD TO :MAKE

##### Brownies:

Melt butter and chocolate together. Set aside to cool.

In a large mixing bowl, beat the eggs and sugar together until light. Stir in the flour and baking powder, and the cooled chocolate mixture. Fold in pecans.

Pour into a greased 9 inch square pan.

#### METHOD TO MAKE

##### Cheesecake Topping:

In a large bowl, beat together cream cheese, sugar and butter until creamy. Beat in eggs, milk and flour. Stir

in chopped chocolate. Spread over brownie layer in pan.  
Bake at 350 degrees F. for 40 - 45 minutes. Cool.

#### METHOD TO MAKE

Icing:

Combine sugar, cream and vanilla in a small saucepan. Stir to blend. Place over medium high heat and bring to a boil. Reduce heat and simmer for 5 minutes without stirring.

Remove from heat and add chocolate and butter. Stir until chocolate has melted and mixture is slightly cooled and thick enough to spread.

Pour over cooled cake. Chill and cut into squares. Store in refrigerator.

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### **EASY SWEET CREPES RECIPE (2013-11-10 16:36)**

#### INGREDIENTS

4 cups white enriched flour

1 cup sugar

1 dash salt

1 tablespoon cooking oil

4 eggs

4-6 cups milk

#### METHOD

Add dry ingredients into a large mixing bowl. Stir thoroughly.

Mix in 4 large eggs followed by 1 tbsp cooking oil and at least 4 cups of milk.

Whisk together all ingredients until thoroughly blended.

The batter should be fluid but not too wet. It should be similar to the consistency of liquid dish soap or ketchup. If it's heavier than that add some milk or water. If it's too fluid add some flour to thicken it a bit. Add or reduce the sugar according to your taste but remember, these are "sweet" crepes.

On the stove, preheat (medium heat) approximately 1 tablespoons of cooking oil or shortening in a 10-12 inch cast iron skillet until the oil covers the entire skillet's surface.

Using a ladle, pour four separate crepes into the skillet. Cook on medium heat until the top of the crepe loses most of it's fluidity. It will also dull in color (approximately 1 minute), flip the crepes and cook the other side approximately 30-40 seconds.

Remove from heat and repeat until there is no more batter.

A fully cooked crepe should be browned on both sides, the edges a bit crispy and a rubbery internal texture. Serve flat on a plate with butter and syrup or serve rolled stuffed with cream cheese or butter and jam. Other toppings and fillers include peanut butter, jelly, jams, powdered sugar, brown sugar.

They're also a great "snack". Roll jellies, jams, cream cheeses, etc. into the remaining crepes and store them in the refrigerator for a quick snack. They can be eaten cold or heated.

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### **BEST CHOCOLATE PUDDING (2013-11-12 11:59)**

#### INGREDIENTS

2 cup whole milk

2 cup heavy cream

1 cup white granulated sugar

4 squares unsweetened chocolate



9 egg yolks beaten  
2 tsp vanilla extract  
2 ounces butter

#### METHOD

Separate eggs beat the yolks and set them aside.

Combine the milk, cream and sugar in a heavy saucepan off the heat. Unwrap 4 squares of unsweetened chocolate, break them into two parts at the indentation, and add them to your saucepan.

Heat the mixture over medium high heat on the stove stirring constantly until little whiffs of steam start to escape and you think it's about to boil. Pull the saucepan from the heat, but don't turn off the burner. This next step will only take a moment or two.

Give the beaten egg yolks a final stir, and add approximately 2 tablespoons of the chocolate mixture to the egg yolks, stirring it in quickly to temper it.

Off the heat, slowly pour the egg mixture into the chocolate mixture in the saucepan, stirring all the while. When it's incorporated, put the saucepan back on the heat. Cook stirring constantly, until the mixture comes to a full boil. Pull the saucepan off the heat. Quickly stir in the vanilla, then the butter continue to stir until the butter is melted. Lett the pudding cool and use it to fill cream puffs or pour the pudding into 8 bowls and cool in the refrigerator. Top with sweetened whipped cream and serve it for a delicious dessert.

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### **BEST APPLE CRUMBLE RECIPE (2013-11-13 11:00)**

Cooking time 30 mins to 1 hour

Ingredients

Crumble:

300g/10½oz plain flour, sieved pinch of salt  
175g/6oz unrefined brown sugar  
200g/7oz unsalted butter, cubed at room temperature  
Knob of butter for greasing

Filling:

450g/1lb apples, peeled, cored and cut into 1cm/½in piece  
50g/2oz unrefined brown sugar  
1 tbsp plain flour  
1 pinch of ground cinnamon

Method

1. Preheat the oven to 180C/350F/Gas 4.
2. Place the flour and sugar in a large bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs.
2. Place the fruit in a large bowl and sprinkle over the sugar, flour and cinnamon. Stir well being careful not to break up the fruit.
3. Butter a 24cm/9in ovenproof dish. Spoon the fruit mixture into the bottom, then sprinkle the crumble mixture on top.
4. Bake in the oven for 40-45 minutes until the crumble is browned and the fruit mixture bubbling.
5. Serve with thick cream or custard.

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### **A VERY GOOD BANANA BREAD RECIPE (2013-11-13 13:20)**

Prep time: 5 minutes

Cook time: 1 hour

## MAKES ONE LOAF OF BREAD

### Ingredients

3 or 4 ripe bananas, smashed  
1/3 cup melted butter  
1 cup sugar (can easily reduce to 3/4 cup)  
1 Large egg, beaten  
1 teaspoon vanilla  
1 teaspoon baking soda  
Pinch of salt  
1 1/2 cups of all-purpose flour

### DIRECTIONS FOR MAKING THE BANANA BREAD

No need for a mixer for this recipe. Preheat the oven to 350°F (175°C). With a wooden spoon, mix butter into the mashed bananas in a large mixing bowl. Mix in the sugar, egg, and vanilla. Sprinkle the baking soda and salt over the mixture and mix in. Add the flour last, mix. Pour mixture into a buttered 4x8 inch loaf pan. Bake for 1 hour. Cool on a rack. Remove from pan and slice to serve.

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## GERMAN CHOCOLATE CAKE (2013-11-13 13:26)

### Ingredients

For the cake:

2 ounces bittersweet or semisweet chocolate chopped  
2 ounces unsweetened chocolate, chopped  
6 tablespoons water  
8 ounces (2 sticks) unsalted butter, at room temperature  
1 ¼ cup + ¼ cup sugar  
4 large eggs, separated  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup buttermilk, at room temperature  
1 teaspoon vanilla extract

For the filling:

1 cup heavy cream  
1 cup sugar  
3 large egg yolks  
3 ounces butter, cut into small pieces  
½ teaspoon salt  
1 cup pecans, toasted and finely chopped  
1 1/3 cups unsweetened coconut, toasted

For the syrup:

1 cup water  
¾ cup sugar  
2 tablespoons dark rum

For the chocolate icing:

8 ounces bittersweet or semisweet chocolate, chopped  
2 tablespoons light corn syrup  
1 ½ ounces unsalted butter  
1 cup heavy cream

## Directions

1. Butter two 9-inch cake pans, then line the bottoms with rounds of parchment or wax paper. Preheat the oven to 350°.
2. Melt both chocolates together with the 6 tablespoons of water. Use either a double-boiler or a microwave. Stir until smooth, then set aside until room temperature.
3. In the bowl of an electric mixer, or by hand, beat the butter and 1 ¼ cup of the sugar until light and fluffy, about 5 minutes. Beat in the melted chocolate, then the egg yolks, one at a time.
4. Sift together the flour, baking powder, baking soda, and salt.
5. Mix in half of the dry ingredients into the creamed butter mixture, then the buttermilk and the vanilla extract, then the rest of the dry ingredients.
6. In a separate metal or glass bowl, beat the egg whites until they hold soft, droopy peaks. Beat in the ¼ cup of sugar until stiff.
7. Fold about one-third of the egg whites into the cake batter to lighten it, then fold in the remaining egg whites just until there's no trace of egg white visible.
8. Divide the batter into the 2 prepared cake pans, smooth the tops, and bake for about 45 minutes, until a toothpick inserted into the center comes out clean.

Cool cake layers completely.

While the cakes are baking and cooling, make the filling, syrup, and icing.

To make the filling:

1. Mix the cream, sugar, and egg yolks in a medium saucepan. Put the 3 ounces butter, salt, toasted coconut, and pecan pieces in a large bowl.
2. Heat the cream mixture and cook, stirring constantly (scraping the bottom as you stir) until the mixture begins to thicken and coats the spoon (an instant-read thermometer will read 170°.)
3. Pour the hot custard immediately into the pecan-coconut mixture and stir until the butter is melted. Cool completely.

To make the syrup:

1. In a small saucepan, heat the sugar and water until the sugar has melted. Remove from heat and stir in the dark rum.

To make the icing:

1. Place the 8 ounces of chopped chocolate in a bowl with the corn syrup and 1 ½ ounces of butter.
2. Heat the cream until it just begins to boil. Remove from heat and pour over the chocolate. Let stand one minute, then stir until smooth. Let sit until room temperature.

To assemble the cake:

Remove the cake layers from the pans and cut both cake layers in half horizontally, using a serrated bread knife. Set the first cake layer on a cake plate. Brush well with syrup. Spread ¾ cup of the coconut filling over the cake layer, making sure to reach to the edges. Set another cake layer on top.

Repeat, using the syrup to brush each cake layer, then spreading ¾ cup of the coconut filling over each layer, including the top.

Ice the sides with the chocolate icing, then pipe a decorative border of chocolate icing around the top, encircling the coconut topping

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## GREAT PLUM COBBLER RECIPE (2013-11-13 13:32)

### INGREDIENTS

- 1 cup sugar
- 1/4 teaspoon salt
- 1/2 cup butter, cold and cut up
- 1 1/4 cups flour

1/2 teaspoon cinnamon  
1/4 teaspoon baking powder  
1 egg, lightly beaten  
1 teaspoon almond extract  
1 1/2 lbs ripe fresh plums, halved and seeded  
1/2 cup whipping cream  
1/4 cup sugar  
1 egg, lightly beaten  
1/2 teaspoon vanilla extract  
1/2 teaspoon almond extract  
2 tablespoons sugar  
1/4 teaspoon cinnamon  
vanilla ice cream

#### METHOD

In medium bowl, combine sugar and salt.

Cut in butter til mixture is crumbly.

Add flour, cinnamon and baking powder and mix til coarse crumbs.

Remove and reserve 1 cup of this mixture.

Combine 1 beaten egg and almond extract.

Stir into remaining flour mixture to form a soft dough.

Pat dough evenly into a 9" square baking dish.

(\*Dough may be sticky, flour hands if needed.).

Bake at 350° for 10 minutes.

Arrange plums over baked mixture.

Combine whipping cream, 1/4 cup sugar 1 beaten egg, vanilla and 1/2 teaspoons almond extract, beat well.

Pour cream mixture over plums.

Sprinkle with reserved crumb mixture.

Mix sugar and cinnamon, sprinkle over crumb mixture.

Bake at 350° for 45 minutes or until browned and bubbly.

Serve warm with ice cream!

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## CHOCOLATE CREAM PIE (2013-11-13 13:36)

#### INGREDIENTS

1 stick butter  
3/4 c. white sugar  
1 sq. unsweetened chocolate  
1 tsp. vanilla  
2 eggs Large  
Whipped cream  
Baked pie shell

#### METHOD

Cream butter and sugar together well. Melt 1 square of chocolate, add to sugar mixture. Add vanilla extract and 1 large egg. Beat whole mixture for 3 minutes with the mixer on high speed (do not underbeat). Now Add 1 more egg and beat for 3 minutes more. Put in baked pie shell (cooled). Refrigerate and top with whipped cream. Garnish with chocolate shavings.

## CREAM CHEESE CINNAMON ROLLS (2013-11-13 13:39)

### INGREDIENTS

- 1 cup warm milk (110 degrees F/45 degrees C)
- 2 eggs, room temperature
- 1/3 cup margarine, melted
- 4 1/2 cups bread flour
- 1 teaspoon salt
- 1/2 cup white sugar
- 2 1/2 teaspoons bread machine yeast
- 
- 1 cup brown sugar, packed
- 2 1/2 tablespoons ground cinnamon
- 1/3 cup butter, softened
- 
- 1 (3 ounce) package cream cheese, softened
- 1/4 cup butter, softened
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt

### DIRECTIONS

1. Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.
2. After the dough has doubled in size turn it out onto a lightly floured surface, cover and let rest for 10 minutes. In a small bowl, combine brown sugar and cinnamon.
3. Roll dough into a 16x21 inch rectangle. Spread dough with 1/3 cup butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into 12 rolls. Place rolls in a lightly greased 9x13 inch baking pan. Cover and let rise until nearly doubled, about 30 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).
4. Bake rolls in preheated oven until golden brown, about 15 minutes. While rolls are baking, beat together cream cheese, 1/4 cup butter, confectioners' sugar, vanilla extract and salt. Spread frosting on warm rolls before serving.

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## SWEET SHORTCRUST PASTRY RECIPE (2013-11-14 10:35)

### INGREDIENTS REQUIRED FOR MAKING THE SWEET SHORTCRUST PASTRY

- 500gms Butter
- 225gms caster sugar
- 6 egg yolks
- 750gms plain flour
- 65ml cold water

### METHOD FOR MAKING THE SWEET SHORTCRUST PASTRY

In a large mixing bowl cream together the butter and sugar until light and smooth. Gradually add in the egg yolks, mixing well after each addition.

Add the flour a little at a time, alternating with the water until a smooth paste is formed.

Wrap in cling film and refrigerate for at least 1 hour. Knead well before using.

This light, crispy shortcrust pastry makes a great crust for quiches and tarts. For making shortcrust pastry, it is important to note that all your ingredients and equipment should be as cold as possible (marble benchtops

and chopping boards are ideal). It's also important that you do not over-work the dough when kneading it as it will make the pastry tough. baking your shortcrust pastry in a metal tin will give the pastry a crispier texture.

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## **APPLE CUSTARD TART (2013-11-14 10:41)**

### Ingredients-

1 (15 ounce) package refrigerated unbaked pie crust  
1 1/2 cups sour cream  
1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)  
1/4 cup frozen apple juice concentrate, thawed  
1 egg  
1 1/2 teaspoons vanilla extract  
1/4 teaspoon ground cinnamon  
2 medium all-purpose apples, cored, pared and thinly sliced  
1 tablespoon butter or margarine

### Apple Cinnamon Glaze:

1/3 cup frozen apple juice concentrate, thawed  
1 teaspoon ground cinnamon

### Preparation Method

Let refrigerated pie crust stand at room temperature according to package directions. Preheat oven to 375 degrees F. On a floured surface, roll pie crust from the center to edge, forming a circle about 13 inches in diameter. Ease pastry into 11-inch tart pan with removable bottom. Trim pastry even with the rim of the pan. Place pan on baking sheet. Bake crust 15 minutes or until lightly golden.

In small bowl, with mixer, beat sour cream, EAGLE BRAND®, apple juice concentrate, egg, vanilla and cinnamon until smooth. Pour into prepared pie crust. Bake 25 minutes or until center appears set when shaken. Cool 1 hour on wire rack.

In large skillet, cook apples in butter until tender-crisp. Arrange apples on top of pie; drizzle with Apple Cinnamon Glaze. Chill in refrigerator at least 4 hours. Store leftovers loosely covered in refrigerator.

Apple Cinnamon Glaze: In small saucepan, combine 1/3 cup frozen apple juice concentrate, thawed; 1 teaspoon ground cinnamon; mix well. Cook and stir over low heat until thickened and bubbly.

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## **EGG CUSTARD TART (2013-11-14 10:44)**

### For Pastry INGREDIENTS REQUIRED ARE:

2 cups all purpose flour  
1/3 cup lard  
1/3 cup butter  
4 tablespoons hot water, or as needed

### For Custard Filling INGREDIENTS REQUIRED ARE

2 eggs, room temperature  
1 1/2 cups whole milk  
4 ounces sugar (castor or superfine if possible)  
yellow food coloring (optional)

### METHOD FOR MAKING THIS DESSERT

Preheat the oven to 325 degrees Fahrenheit and grease the tart pans.

Cut the lard. Use a sifter to sift the flour into a large bowl. Work the lard and butter into the flour with the tips of your fingers, until the mixture has the appearance of coarse breadcrumbs. Continue kneading, adding the hot water. Roll the dough into a large ball, cover with wax paper and refrigerate while preparing the custard filling.

Lightly beat the eggs, taking care not to produce any air bubbles. Stir in the milk and the sugar. Add the yellow food color if using.

On a large, lightly floured surface, roll out the dough until it is very thin (about 1/8-inch or 3 to 4 mm thick). Cut the dough in half before rolling out if needed. Use a pastry cutter to cut out 18 circles that are 3-inches in diameter. Fit the circles into the tart shells.

Pour the filling into the shells. Bake until the custard is cooked and a knife inserted in the middle comes out clean (about 35 minutes). Cool.

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## ROSE CAKE (2013-11-14 13:28)

### INGREDIENTS

2 cups self-rising flour  
1 tablespoon red food coloring  
1 cup sugar  
3 eggs  
1 cup water  
1 teaspoon vanilla extract  
1/3 cup oil  
1/2 cup sour cream

### METHOD

Preheat oven to 400.

Combine flour, water, sugar, and oil.

Beat at medium speed until smooth.

Decrease speed to low and slowly add eggs.

Then slightly increase speed back medium and add vanilla extract

Beat for 45 seconds or until batter is smooth.

Fold in sour cream until it is well integrated into batter.

Add food color and mix at high speed until batter is smooth.

Pour batter into two 8" or 9" greased or slightly floured pans.

Bake for at least 50 minutes.

Then cool cake for 20 minutes at room temperature.

Frost cake with Strawberry, Raspberry, or Vanilla or Cream Cheese Frosting with red food color.

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## OREO ICE CREAM CAKE (2013-11-14 13:31)

### INGREDIENTS REQUIRED FOR MAKING THIS DESSERT

30 Oreo cookies  
1/2 cup margarine  
3 ounces unsweetened chocolate  
3 beaten eggs  
2 cups powdered sugar  
1/2 gallon ice cream (any flavor)

## STEPS

1. Crush 25 cookies, pat down in 9x13 inch pan.
  2. Melt Margerine and chocolate in sauce pan.
  3. Add beaten eggs a little at a time and powdered sugar.
  4. Stir til warm and fudgy (do not boil).
  5. Spread over cookie crust.
  6. Freeze 30 Minutes.
  7. Cut Ice cream into sections and place in pan.
  8. Softened ice cream works best.
  9. Use a rubber spatula to smooth out top.
  10. Sprinkle remaining cookie crumbs on top.
  11. Freeze at least 2 hours, til solid.
  12. Cut and serve.
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## EASY CHOCOLATE CHIP COOKIES RECIPE (2013-11-14 13:46)

### INGREDIENTS

### INGREDIENTS

- 1 cup butter, softened
- 1 1/2 cups brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup milk chocolate chips
- 1/2 cup semisweet chocolate chips
- 2/3 cup toffee baking bits
- 1 cup chopped pecans

### METHOD

Preheat oven to 350 degrees F (175 degrees C).

Grease cookie sheets.

In a medium bowl, cream together the butter and sugar.

Beat in eggs, one at a time, then stir in the vanilla.

Combine the flour, baking powder, and salt; stir into the creamed mixture. Stir in the milk chocolate and semisweet chips, toffee bits, and pecans. Drop by tablespoonfuls onto cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on the baking sheet at least 5 minutes before transferring to wire racks to cool completely.

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## SUGAR COOKIES RECIPE (2013-11-14 13:51)

### Ingredients:

- 2 3/4 cups all-purpose flour



1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 cup butter, softened  
1 1/2 cups white sugar  
1 egg  
1 teaspoon vanilla extract

#### PREPARATION

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

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### CHOCOLATE CREPES (2013-11-15 13:16)

#### INGREDIENTS

4 eggs large  
1 C up milk  
1/2 Cup flour  
1/4 Cup cocoa powder  
2 Tblspoon of sugar  
Pinch of salt

#### METHOD FOR MAKING THE CHOCOLATE CREPES

Blend all the ingredients together. Liberally butter an 8-10" frying pan (preferably 10"). Place 1/4 Cup batter in the center of the pan and swirl around. Cook until little bubbles appear. Flip the crepe and cook just long enough to brown it.

if you face problem in ,just slip it off onto a plate and place the pan over the plate then flip.

You can fill this with anything that goes well with chocolate. Bananas, strawberries, If you have it mixed some jam with a container of mascarpone cheese it is the best. But if you don't you can substitute it with cream cheese. drizzle a little a little hot fudge, chocolate syrup, or melted Nutella over the top a very rich very delicious dessert!

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### LEMON PUDDING CAKE (2013-11-15 13:20)

Ingredients-SERVES 8

#### INGREDIENTS

4 eggs, separated  
1/3 cup lemon juice  
1 teaspoon lemon zest  
1 tablespoon butter  
1 1/2 cups white sugar  
1/2 cup sifted all-purpose flour  
1/2 teaspoon salt  
1 1/2 cups milk

#### PREPARATION

1. Beat together egg yolks, lemon juice, lemon rind, and butter or margarine until thick and lemon colored. Combine sugar, flour, and salt; add alternately with milk to the yolk mixture, beating well after each addition.
2. Beat egg whites until stiff. Blend egg whites into batter on low speed of electric mixer. Pour into 8 inch square baking dish.
3. Place a pan of hot water in the oven, and set the baking dish into the pan. Bake at 350 degrees F (175 degrees C) for 45 minutes.

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## **RHUBARB CRUMBLE (2013-11-15 23:00)**

### Ingredients

10 sticks of rhubarb  
4 tbsp water  
8 tbsp caster sugar  
1 tsp powdered ginger  
110g/4oz butter, softened  
110g/4oz demerara sugar  
180-200g/6-7oz flour  
To serve:

ice cream or double cream

### Method

1. Preheat the oven to 180C/350F/Gas 4.
2. Cut the rhubarb into 7½cm/3in long sticks and place on an oven tray, sprinkle with the water and caster sugar and roast in the oven for 10 minutes.
3. Once cooked, remove from the oven, sprinkle over the ginger and mix well.
4. Fill an ovenproof dish about 4cm/1½in deep with the rhubarb.
5. Rub the butter into the flour and sugar to make the crumble topping. Sprinkle over the rhubarb and bake in the oven.
6. Remove and allow to cool slightly before serving with ice cream or double cream

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## **RHUBARB BERRY CRUMBLE (2013-11-15 23:06)**

### Ingredients

1 1/2 pound(s) rhubarb, cut crosswise into 1/4-inch-thick slices, leaves discarded  
2 cup(s) raspberries or sliced strawberries or a combination  
1 1/4 cup(s) sugar  
2 tablespoon(s) instant tapioca  
1/2 teaspoon(s) finely grated orange zest  
2 tablespoon(s) fresh orange juice  
1 pinch(s) salt

### Crumble Topping

Vanilla yogurt (optional), for serving

### Preparation Method

Preheat oven to 375 degrees. Stir together rhubarb, berries, sugar, tapioca, orange zest, orange juice, and salt in a bowl. Let stand 15 minutes, stirring occasionally.

Divide rhubarb mixture among 6 small ceramic baking dishes (1 cup capacity and 5 1/2 inches in diameter). Transfer baking dishes to a rimmed baking sheet lined with parchment paper. Sprinkle with topping, dividing

evenly.

Bake until topping turns golden and juices are bubbling, 30 to 35 minutes. Let cool on sheet on a wire rack 30 minutes. Serve with yogurt, if desired

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## **STRAWBERRY SHORTCAKE (2013-11-16 11:59)**

### **INGREDIENTS**

2 cups flour

2 teaspoons baking powder

1/2 teaspoon salt

4 level tablespoons cold butter

ice water to make a stiff dough (3 to 4 tablespoons)

soft butter to moisten shortcake after baking

3 cups fresh, sliced strawberries that have been dredged and allowed to stand in sugar at room temperature for an hour (or refrigerate if kept longer).

Heavy cream for topping the cake

### **METHOD**

Preheat the oven to 425°F.

This very old recipe makes a crisp shortcake (somewhat like a large biscuit) rather than a soft fluffy cake, in the old fashioned style of strawberry shortcake.

Combine dry ingredients and cut in the shortening until mixture resembles cornmeal.

Add water and mix until a ball of dough forms.

Turn the dough out on a floured board and pat it flat and round until cake is about an inch thick.

Bake until golden, about 12 to 15 minutes. Remove from oven, and with a sharp, heated knife, carefully split it and butter it as you would a biscuit. Put strawberries inside the still-hot buttered cake.

Pour a small amount of heavy cream over each serving just before bringing to the table.

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## **CHOCOLATE FUDGE GATEAU (2013-11-16 13:10)**

### **INGREDIENTS**

Cake

50g/2oz Chocolate

2tbsp Water

200g/8oz Butter

400g/16oz Condensed Milk

25g/1oz Ground Almonds

200g/8oz Self Raising White Flour

3 Eggs

Filling & Topping

50g/2oz Butter

75g/3oz Icing Sugar

1tbsp Cocoa

100g/4oz Cooking Chocolate

1tbsp Water

1tbsp Golden Syrup

2tbsp Milk Chocolate Flakes

## Method

Put the chocolate, water, butter & the condensed milk in a saucepan and cook gently for five minutes, stirring to prevent sticking.

Remove from heat and beat in the ground almonds and flour.

Separate the egg whites from the egg yolks and beat the yolks into the mix.

In a clean bowl whisk the egg whites until stiff.

Fold the egg white into mixture using a metal spoon taking care not to over mix.

Divide the mixture between two 20cm/8" greased tins.

Bake in a pre-heated oven for 25/30 minutes.

To make the filling melt the butter, stir in icing sugar & cocoa then sandwich the cold cakes together.

For the topping gently melt together the cooking chocolate, water and golden syrup.

Spread the topping over the top of the cake.

Before the topping sets sprinkle chocolate flakes over the cake.

Oven Temperature

170°C/Fan150°C/325°F/

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## WHITE CHOCOLATE CAKE (2013-11-16 13:12)

### Ingredients

310 g all-purpose flour

5 g baking soda

2 g baking powder

3 g salt

168 g white chocolate, chopped

120 ml hot water

225 g butter, softened

300 g white sugar

3 eggs

235 ml buttermilk

### Frosting

168 g white chocolate, chopped

20 g all-purpose flour

235 ml milk

225 g butter, softened

200 g white sugar

### METHOD

Preheat oven to 350 degrees F (175 degrees C). Sift together the 2 1/2 cups flour, baking soda, baking powder and salt. Set aside.

In small saucepan, melt 6 ounces white chocolate and hot water over low heat. Stir until smooth, and allow to cool to room temperature.

In a large bowl, cream 1 cup butter and 1 1/2 cup sugar until light and fluffy. Add eggs one at a time, beating well with each addition. Stir in flour mixture alternately with buttermilk. Mix in melted white chocolate and 1 1/2 teaspoon vanilla.

Pour batter into two 9 inch round cake pans. Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted into the center of the cake comes out clean.

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## CHOCOLATE CHIP GRANOLA BARS (2013-11-17 12:15)

### INGREDIENTS-MAKES 18 BARS

6 tablespoons unsalted butter  
1/3 cup dark brown sugar  
1/4 cup plus 2 tablespoons honey  
1-1/2 teaspoons vanilla extract  
Heaping 1/8 teaspoon salt  
2 cups quick-cooking/instant oats, such as Quaker Quick 1-Minute Oats (do not use regular old-fashioned oats)  
1-3/4 cups crispy rice cereal, such as Rice Krispies  
1/2 cup sliced almonds  
1/4 cup flax meal or wheat germ  
1/3 cup mini chocolate chips (or to taste)

### Instructions FOR MAKING CHOCOLATE CHIP GRANOLA BARS

Line a 9 x 13-inch baking pan with aluminum foil. Spray the foil lightly with nonstick cooking spray.

In a large pot, combine the butter, brown sugar and honey. Bring the mixture to a boil over medium-high heat, stirring constantly. Lower the heat and simmer until the sugar dissolves and the mixture is slightly thickened, about 2 minutes. Remove the pan from the heat and stir in the vanilla and salt.

Add the oats, rice cereal, almonds and flax meal (or wheat germ) to the pan and fold with a rubber spatula until well combined.

Transfer the mixture to the prepared pan and press down lightly with a rubber spatula to even out. Sprinkle the miniature chocolate chips over top, adding more or less to suit your taste, and press down firmly with the spatula so the chips stick. The mixture should be tightly compacted in the pan. Place the pan in the refrigerator for 1-1/2 - 2 hours to cool.

Use the foil overhang to transfer the uncut bars to a cutting board. Using a sharp knife, cut into rectangles. Store the bars in an airtight container in the refrigerator. If you have to stack them, be sure to use parchment paper or foil in between the layers, otherwise they'll stick together and fall apart.

Note: If you are substituting dried fruit for the chocolate chips, mix it in along with the other ingredients as opposed to sprinkling over top.

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## BANOFFEE PIE (2013-11-17 17:31)

### Ingredients:

1 400g tin of condensed milk  
3 large bananas  
1 pack of chocolate hob-nobs (chocolate biscuits)  
10 1/8 fl oz whipping cream  
1 3/4 oz dark chocolate  
3 Tbsp of butter, melted

### METHOD FOR MAKING THE BANOFFEE PIE

1. Caramelize the condensed milk.

Caramelize the condensed milk. Caramelize the condensed milk. Fill a saucepan three-quarters of the way with water and place it over a high heat. Once the water boils, put in the can of condensed milk and cover the pan with a lid. Leave it to boil for 2 hours during which time the milk will caramelize. After 2 hours, carefully remove the tin from the water and leave it to cool.

2. Prepare the biscuit base. Put the biscuits into the zip lock bag, push them into the middle, releasing any air, and seal the bag up. Using the rolling pin, bash the biscuits until finely crushed.

3. Transfer them into the small bowl, pour over the melted butter and stir well.
4. Transfer to cake tin and refrigerate. Pour the crushed biscuit into the cake tin and using a spoon, press it down to create an even base. Put the tin in the fridge and chill for 15 minutes.
5. Prepare the bananas. Peel the bananas, and chop them into thin slices.
6. Add the bananas and toffee topping. Put the banana slices on top of the biscuit and flatten them out. Open the tin of condensed milk, pour it over the top of the bananas and spread it over evenly.
7. Refrigerate. Put the pie into the fridge and leave for 20 minutes.
8. Whip the cream. Pour the cream into the large bowl and using the electric whisk, whip until stiff.
9. Top the banoffee pie with cream. Take the pie out of the fridge, spoon the whipped cream over the top and smooth out evenly.
10. Refrigerate again. Put the banoffee pie back into the fridge and leave to chill for a further 20 minutes.
11. Add chocolate and remove from tin. Take the banoffee pie out of the fridge and finely grate the chocolate over the top. Open the seal of the cake tin, run a knife around the inside and finally, remove the tin completely.
12. Serve. Slice and serve. It is simply delicious on its own or if you're feeling indulgent, try it with an extra splash of cream.

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### **NO BAKE CHEESECAKE (2013-11-17 17:34)**

#### **INGREDIENTS**

- 3/4 cup finely ground graham cracker crumbs
- 3/4 cup pecan sandies cookies
- 3 tablespoons butter
- 3 tablespoons white sugar
- 8 ounces cream cheese
- 1/3 cup white sugar
- 2 tablespoons lemon juice
- 1/2 cup heavy whipping cream, whipped
- 1/2 cup sliced fresh strawberries (optional)

#### **PREPARATION METHOD**

1. In a bowl, mix together crushed cookies and graham crackers with melted butter and the 3 tablespoons sugar.
2. Press into a 7 inch springform pan. Place in refrigerator until ready for use.
3. In another bowl, beat cream cheese, 1/3 cup of sugar and lemon juice.
4. Whip cream, and fold into cream cheese mixture.
5. Spread into pan.
6. Top with sliced strawberries (optional). Freeze for 1 hour, covered with foil.
7. Place in refrigerator 30 minutes before serving.

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### **CHOCOLATE DATE CAKE (2013-11-17 17:55)**

**INGREDIENTS REQUIRED ARE:** 1/2 lb Cut up dates

- 1 tsp Baking soda
- 1 cube Butter or margarine
- 1 cup Sugar
- 2 Eggs
- 1 1/2 cups Flour

pinch of Salt  
1 Tb Baking Cocoa  
1 cup Chopped Walnuts  
1 jumbo Bar Hershey Chocolate

#### METHOD

Oven Temp 375° Baking Time 30 - 35 Min.

Pan Type 11 x 13 pan

Preheat oven, grease and flour pan.

Pour 1 cup boiling water over dates & soda - let stand

melt 1 cube butter or margarine (not whipped)

and pour over 1 cup white sugar

Beat 2 eggs and add to sugar mixture

Mix in 1-1/2 cups flour, a pinch of salt (1/8 teaspoon) and 1 Tablespoon baking cocoa to mixture. Pour off water from dates for liquid and beat. Add dates and mix in. Pour into greased and floured 11x13 pan. Chop 1 cup walnuts and sprinkle over batter. Chop a JUMBO Hershey bar and put on top of walnuts Bake until toothpick comes out clean.

Let cool in pan. cut like brownies. So yummy with a cold glass of milk. ENJOY !!

- 7 years ago

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## 1.12 December

### LEMON TEA COOKIES (2013-12-03 13:47)

Yields: 5 dozen cookies

#### INGREDIENTS

3 1/4 cups All Purpose Flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

3/4 cup butter, softened

3/4 cup granulated sugar

3/4 cup powdered sugar

1/2 cup Crisco Pure Vegetable Oil

2 large eggs

2 teaspoons grated lemon peel

2 teaspoons lemon extract

Granulated sugar

#### METHOD

MIX flour, baking powder and salt in small bowl. Cream butter, granulated sugar and powdered sugar in large bowl. Blend in oil, eggs, lemon peel and lemon extract. Stir in flour mixture. Cover and refrigerate for 2 hours.

HEAT oven to 350 degrees F. Shape dough into 1-inch balls. Place 2 to 3 inches apart on ungreased baking sheet. Flatten to 1/8-inch thickness with bottom of glass dipped in granulated sugar.

BAKE 10 to 12 minutes, or until edges are light golden brown. Remove cookies from pan immediately. Cool on wire rack.

## PEANUT BUTTER COOKIES RECIPE (2013-12-03 13:52)

### Ingredients:

1/2 cup butter, softened  
1/2 cup peanut butter  
1/2 cup sugar  
1/2 cup packed brown sugar  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1 large egg  
1/2 teaspoon vanilla  
1 1/4 cups all purpose flour  
Granulated sugar

### Directions:

In a large mixing bowl, beat the butter and peanut butter on high speed for 30 seconds. Add the sugar, brown sugar, baking soda and baking powder. Mix until combined, scraping the sides of the bowl occasionally. Beat in the egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in the remaining flour. Cover and chill dough until easy to handle, approximately 1 hour.

Shape dough into 1 inch balls. Roll balls in granulated sugar and place balls 2 inches apart on an ungreased cookie sheet. Flatten the dough balls by using a fork to make a criss cross pattern on the cookies. Bake in a 375 degree oven for 7 to 9 minutes or until bottoms are lightly brown. Cool cookies on a wire rack.

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## OATMEAL RAISIN SQUARES (2013-12-03 13:59)

### INGREDIENTS-MAKES 16

3/4 lb raisins, coarsely chopped  
1 cup water  
1/2 cup butter, softened  
1 cup brown sugar  
1/2 teaspoon salt  
1 1/4 cups flour  
1 1/4 cups rolled oats  
3/4 teaspoon baking soda

### METHOD

1. Boil the raisins and water for a few minutes. Let them cool.
  2. Preheat the oven to 400F. In a large bowl, cram together the butter and sugar, using an electric mixer at a medium speed. Now Add in the salt, flour, oats and baking soda to it and mix well.
  3. Pat two-thirds of the oat mixture into an 8 1/2 by 8 1/2-inch square pan. Spread the raisin filling on top and put the remaining oat mixture on top of that. Press flat.
  4. Bake at 400F for 20 minutes. Cool in pan and cut into bars.
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## LEMON SPRITZ COOKIES (2013-12-03 14:07)

### INGREDIENTS

1 cup butter, softened  
6 tablespoons cream cheese, softened



1 cup sugar  
1 egg, slightly beaten  
3 tablespoons lemon juice  
1 tsp. grated lemon peel  
2 1/2 cups flour  
1 tsp baking powder  
1 cup confectioners' sugar  
1/2 cup nuts, coarsely chopped

#### METHOD

1. In a large bowl, cream the butter, cheese and sugar together until light and fluffy. Add egg, 1 tablespoon lemon juice and lemon peel. Mix well.
2. Combine the flour and baking powder. Add to the butter mixture; mix until smooth. Chill the dough for 1 hour.
3. Preheat oven to 375F. Using a star plate on a cookie press, make 3-inch strips into an "S" or "?" shape. Bake on greased cookie sheets 10 to 12 minutes, or just until edges turn brown. Remove carefully from cookie sheets and cool on wire racks.
4. To make glaze, combine confectioners' sugar and 2 tablespoons lemon juice. Mix until smooth. Dip ends of cookies in lemon glaze, then in chopped nuts.

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## GINGER COOKIES RECIPE (2013-12-03 14:16)

#### Ingredients:

280 g all-purpose flour  
4 g ground ginger  
5 g baking soda  
2 g ground cinnamon  
1 g ground cloves  
2 g salt  
165 g margarine, softened  
200 g white sugar  
1 egg  
15 ml water  
60 ml molasses  
25 g white sugar

#### Directions:

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.

In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.

## YAM CAKE RECIPE (2013-12-04 11:46)

2 cups. Sugar  
1 1/2 cup. Butter  
1 1/2 tsp. Vanilla  
5 eggs large  
1 (16 ounce) can of yams, drained, reserving 1 tbsp. Liquid  
3 cups . Flour  
2 tsp. Baking powder  
2 tsp. Soda  
1 tsp. salt  
2 tsp. Cinnamon  
1/2 tsp. Nutmeg  
1 cup. Chopped pecans  
1 cup. Raisins  
1 (8 1/4) can crushed pineapple, well drained, reserving 1/4 c. Liquid

### METHOD FOR MAKING THE YAM cake

Heat oven to 325 degrees Fahrenheit. Grease and flour a 10 inch tube pan. In a large bowl, cream sugar, butter, and vanilla until light and fluffy. Add eggs, one at a time, beating well after each. Cut up yams, add to creamed mixture. Add all spices, salt, soda and baking powder. Mix well, add nuts, raisins, and pineapple, reserving 1/4 c. of the liquid. Heat oven to 325 degrees. Grease and flour a 10 inch tube pan. Bake for 1 1/2 hours or until a toothpick comes out clean

### .FROSTING FOR YAM CAKE:

1/2 cup. firmly packed brown sugar  
pinch of salt  
1/4 cup. Butter  
1/4 cup. reserved pineapple liquid  
2 tbsp. milk  
1 tbsp. of the reserved yam liquid  
3/4 cup. Powdered sugar  
1 tsp. vanilla  
8 pecans

### METHOD FOR FROSTING THE YAM CAKE

In medium saucepan, combine brown sugar, dash of salt 1/4 cup of butter, pineapple juice reserved from crushed pineapple, 2 tablespoons of milk and 1 tablespoon of yam liquid. Bring to a boil stirring constantly, remove from heat, beat in powdered sugar and 1 teaspoon of vanilla. Cool about 10 minutes to allow it to cool. It will thicken slightly. Beat well and spread over cake and let run down sides of the cake.

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## HOW TO MAKE BANANA FUNNEL CAKE (2013-12-04 14:05)

### Ingredients:

1 cup of banana puree  
1/3 cup of milk  
2 eggs  
1/4 cup of sugar  
2 1/2 cups of self raising flour  
1 teaspoon of cinnamon  
1/4 teaspoon of nutmeg

1/8 teaspoon of cardamom  
oil (for frying)  
powdered sugar

#### METHOD FOR MAKING THE CAKE

Puree the bananas in the blender and then add the milk, sugar and eggs.

You now have to filter the spices and the flour and add it to the banana mixture.

Take a frying pan or a skillet and add some oil. Heat this at least upto 375F.

Before you pour the batter into the funnel you will need to cover the small opening with a finger.

Pour at least ¼ cup batter into the funnel and hold it over the hot oil.

When you pour the batter, you must move the funnel in swirls and create different criss-cross patterns with it.

Once done, fry this for about a minute or two or wait until it turns golden brown.

You also need to turn the other side as well.

Once it is cooked, all you need to do is drain it on some paper towels.

Sprinkle with some powdered sugar and serve warm.

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### PEPPERMINT PIE RECIPE (2013-12-04 15:37)

#### Ingredients:

9 inches graham cracker crust or chocolate graham wafer pie crust That is (ready to use)

24 large marshmallows

1/2 cup milk

1 teaspoon vanilla extract

a pinch salt

6 drops of peppermint extract

6 drops of red food coloring

1 cup whipping cream, chilled

2 tablespoons peppermint candies, crushed

#### Directions:

1. In a saucepan, over low heat, combine marshmallows and milk. Stirring constantly till the marshmallows are melted and the mixture is smooth.

2. Remove from the heat, add vanillacextract, salt, peppermint extract, and the food coloring.

3. Now .Refrigerate, stirring occasionally, until mixture mounds slightly when dropped from spoon.

4. Beat the whipping cream in a chilled bowl until it is stiff.

5. Stir the peppermint mixture, and then fold into the whipping cream. Pour into the crust and refrigerate for minimum 12 hours.

6. Garnish with peppermint candy just before serving. ENJOY

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### BEST CARAMEL APPLE CHEESECAKE (2013-12-04 19:05)

#### Ingredients

8 whole graham crackers

1 cup lightly toasted walnuts

2 tablespoons light brown sugar

5 tablespoons of unsalted butter, melted

1/2 cup plus 2 tablespoons of white granulated sugar, divided

1 tablespoon orange zest  
3 packages of cream cheese, at room temperature  
1/2 cup plus 2 tablespoons packed light muscovado sugar  
4 large eggs, at room temperature  
1 large vanilla bean, seeds scraped  
1 teaspoon pure vanilla extract  
1/2 teaspoon salt  
1/2 cup heavy cream

#### PREPARATION METHOD

Apple Mixture Recipe Mentioned below

Apple Caramel Sauce recipe Mentioned below

Preheat the oven to 350 degrees F.

Place the graham crackers, 1/2 cup of the walnuts and brown sugar in a food processor and process until finely ground. With the motor running, add the butter through the feed tube and process until the mixture just comes together. Spray the bottom and side of the pan with cooking spray. Pat the mixture evenly into the bottom of a 9-inch springform pan, place on a baking sheet and bake in the oven until lightly golden brown and just set for about 8 minutes. Remove to a baking rack and let it cool completely.

Combine 1/4 cup of the sugar and the orange zest in a food processor and process until combined.

Place the cream cheese in the bowl of a stand mixer fitted with the paddle attachment and beat until light and fluffy, 3 to 4 minutes. Add the orange sugar, remaining granulated sugar, and light muscovado sugar and beat again until the sugar is incorporated and the mixture is light and fluffy. Add the eggs, 1 at a time and mix until just incorporated, scraping the sides and bottom of the bowl. Add the vanilla seeds and vanilla extract and beat until combined. Add the salt and heavy cream and mix until just combined.

Scrape the mixture into the prepared pan. Set the cheesecake pan on a large piece of heavy duty aluminum foil and fold up the sides around it. Place the cake pan in a large roasting pan. Pour hot tap water into the roasting pan until the water is about halfway up the sides of the cheesecake pan; the foil will keep the water from seeping into the cheesecake. Bake until the sides of the cake are slightly puffed and set and the center still jiggles, about 55 minutes.

Turn the heat off and prop the door open with a wooden spoon and allow the cake to cook in the water bath for 1 hour. Remove the cake to a baking rack and allow to cool to room temperature for 2 hours. Cover the cake and refrigerate for at least 4 hours and up to 24 hours until chilled through.

Top with the warm apple topping, drizzle liberally with the caramel sauce and sprinkle with the remaining toasted walnuts. Serve additional sauce on the side.

Apple Mixture:

2 cups apple juice  
1/4 cup granulated sugar  
1 vanilla bean, reserved from the cheesecake mixture  
1 tablespoon cold butter  
3 Granny Smith apples, peeled, seeded and thinly sliced  
3 Fuji apples, peeled, seeded and thinly sliced  
1/4 cup apple brandy

#### METHOD

Bring apple juice, sugar and vanilla bean to a boil in a large saute pan over high heat and cook until slightly thickened and reduced to 1/2 cup. Stir in the butter until melted. Add the apples and cook, stirring occasionally, until lightly caramelized and soft. Add the apple brandy and cook until reduced by 1/2. Transfer the apples to a plate and let cool slightly.

Apple-Caramel Sauce:

1 1/2 cups granulated sugar  
1/4 cup water  
3/4 cup heavy cream

Pinch salt

3 tablespoons apple brandy (recommended: Calvados)

1/2 teaspoon pure vanilla extract

#### METHOD

Place sugar and water in a medium saucepan and bring to a boil over high heat (do not stir), swirling the pot occasionally to even out the color, until amber in color, 10 to 12 minutes.

While the caramel is cooking. Place the heavy cream in a small pan and bring to a simmer over medium heat. Remove from heat and keep warm.

When the caramel has reached the desired color, slowly whisk in the heavy cream and salt and whisk until smooth. Remove from the heat and stir in the apple brandy and vanilla extract. Keep warm

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### **RECIPE BLUEBERRY PANCAKES (2013-12-04 19:16)**

#### INGREDIENTS

1 cup . flour

2 tbsp. sugar

1 1/4 tsp. baking . powder

1/4 tsp. baking. soda

1/2 tsp. grated orange rind

1 cup. orange juice

2 tbsp of milk

2 tbsp. oil

1 egg large , beaten well

1 cup. blueberries

#### METHOD FOR MAKING THE BLUEBERRY PANCAKES

Combine the flour , sugar , baking powder , baking soda together in a bowl .Now Add the orange rind , orange juice , milk , oil and egg stirring well until smooth batter is formed .Spoon onto the griddle; top with blueberries . Turn over the pancake when it bubbles .Serve.

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### **COOKIES CREAM ICE CREAM RECIPE (2013-12-04 19:18)**

#### INGREDIENTS-SERVES 4

3 egg yolks

1 (14 ounce) can of condensed milk

4 teaspoons of vanilla extract

1 cup chocolate sandwich style cookies, coarsely crushed

2 cups of heavy cream, whipped

#### METHOD FOR MAKING THE ICE CREAM

1. In a large bowl, beat the egg yolks and stir in the condensed milk and vanilla extract.

2. Fold in the crushed cookies and whipped cream.

3. Pour the mixture into a 9 by 5-inch loaf pan lined with foil.

4. Cover and freeze for 6 hours or more until firm.

5. To serve, scoop ice cream from pan or cut into slices.

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## **LEMON PUNCH (2013-12-05 14:53)**

Ingredients:SERVES 4

0.16 (12 oz.) frozen lemonade  
0.16 (12 oz.) frozen orange juice  
0.16 (1 lb. 14 oz.) can pineapple juice  
0.32 cup cold water  
0.16 quart soda water  
0.32 quart ginger ale  
0.16 quart lime sherbet

### **PREPARATION METHOD**

Mix together lemonade, orange juice, pineapple juice, cold water, soda water and ginger ale. Pour into punch bowl. Add the sherbet and stir for several minutes before serving. Needs no ice cubes.

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## **10 MINUTE DESSERT-HONEY FLAPJACK RECIPE (2013-12-06 12:23)**

### **INGREDIENTS**

200g butter  
200g sugar  
200g honey  
400g oats (plus a little bit more)  
1 teaspoon vanilla extract

### **PREPARATION METHOD**

1 Preheat oven to 180°C & grease two 30cm x 30cm cake tins  
2 Melt the butter, sugar & honey in a saucepan, add vanilla extract.  
3 Now Add the oats into the mixture and mix well  
4 Transfer the mixture to the cake tin & press down to about ¾" thick  
5 Bake for about 15-20 minutes or until golden  
6 Let it cool in the tin, turn out & cut into squares.

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## **EASY BLACKBERRY MOUSSE (2013-12-06 12:29)**

### **INGREDIENTS**

2 cups packed fresh blackberries  
1 envelope unflavored gelatin  
2 tablespoons cold water  
1/3 cup plus 2 tablespoons granulated sugar  
1/4 cup water  
2 egg whites  
1 1/2 cups whipping cream  
Blackberries, for garnish, optional

### **Preparation METHOD**

1. Puree blackberries in a food processor or blender. Strain through a fine strainer to remove seeds.  
2. Soften gelatin in 2 tablespoons cold water. set aside.  
3. In a medium saucepan, place blackberries, sugar and 1/4 cup water. Simmer for 5 minutes. Mix into gelatin mixture.

4. Beat egg whites until stiff but not dry. Fold into berry mixture.
  5. Beat cream until stiff peaks form. Fold into berries.
  6. Pour mousse into 4 to 6 individual serving glasses, or a decorative bowl. Garnish with fresh blackberries and whipped cream, if desired.
  7. Chill in refrigerator for 3 hours or until ready to serve.
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## **BLACKBERRY ICE CREAM (2013-12-06 12:33)**

### **INGREDIENTS**

2 1/2 c. sugar, divided  
3 c. fresh blackberries  
3 eggs, beaten  
1/4 tsp. salt  
1 tbsp. vanilla extract  
6 c. milk  
1 (13 oz.) can evaporated milk

### **PREPARATION METHOD**

Sprinkle 1/2 cup sugar over blackberries; crush lightly. Puree berries in electric blender; if desired, put through a sieve to remove seeds. Combine eggs, salt, and remaining 2 cups sugar; beat well. Stir in vanilla, milk and blackberry mixture. Pour into freezer can of a 1 gallon ice cream freezer. Freeze according to manufacturer's instructions. Yield: about 3 1/2 quarts

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## **CINNAMON ROLLS (2013-12-06 14:24)**

### **INGREDIENTS REQUIRED-MAKES 20 ROLLS**

For the cream cheese frosting:

8 oz cream cheese  
1/2 cup unsalted butter  
1 teaspoon pure vanilla extract  
3 cups confectioner's sugar  
1 tablespoon milk

### **INGREDIENTS REQUIRED**

For the rolls:

1/2 cup warm water  
2 packages dry yeast  
2 tablespoons sugar  
3 1/2 oz. package vanilla pudding mix  
1/2 cup unsalted butter, melted  
2 eggs  
1 teaspoon salt

6 cups flour

### **INGREDIENTS REQUIRED**

For the filling:

1 cup unsalted butter, softened  
2 cups brown sugar  
4 teaspoons ground cinnamon

1 ½ cups golden raisins, optional

#### PREPARATION METHOD

For the frosting:

Mix all ingredients until smooth.

#### PREPARATION METHOD

For the rolls:

In a bowl combine water, yeast and sugar. Stir until dissolved. Set aside.

In large bowl, take pudding mix and prepare according to package directions. Add butter, eggs and salt. Mix well. Then add yeast mixture. Blend. Gradually add flour; knead until smooth. Place in a greased bowl. Cover and let rise until doubled. Punch down dough and let rise again.

Roll out on floured board to 34" x 21" size. Spread 1 cup room temperate over surface. In bowl, mix 2 cups brown sugar and 4 teaspoons cinnamon. Sprinkle over top, then add raisins, if using, in an even layer, pressing them into the dough. Roll up very tightly. With knife, tick a notch every 2". Cut with thread or a very sharp knife.

Place on lightly greased cookie sheet 2" apart. Press down on each roll with the palm of your hand. Cover and let rise until double again.

Bake at 350 15-20 minutes. Remove when they start to turn golden. DO NOT OVER BAKE.

Frost warm rolls with cream cheese frosting

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### SHORT CRUST PASTRY BASE -ORANGE FLAVORED (2013-12-06 14:28)

#### INGREDIENTS REQUIRED ARE:

250gms butter

500gms plain flour

20gms grated parmesan (optional),

2 large eggs

1 tablespoon light brown sugar

1 orange, zest of, finely grated

#### METHOD FOR PREPARATION

In a food processor, mix together 250gms butter, 500gms plain flour, 20gms grated parmesan (optional), 2 eggs, 1 tablespoon light brown sugar and 1 orange, zest, finely grated . Pulse until the dough forms a ball. If the ingredients are too dry, add a couple of tablespoons of cold water until the dough catches. Remove from the processor, form the dough into a flat disc if making a large tart or pie, or into a log if making small tartlets, and rest in the refrigerator for 40-50 min. Preheat the oven to 180 Degree C.

Remove the pastry from the fridge and roll between grease-proof paper or "Go-Between" to fit the required mould. Prick the base of the pastry in the mould with a fork and bake for 10-12 min until golden. Leave the pastry case to cool, then it is ready to be filled.

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### EASY BANANA CREAM PIE RECIPE (2013-12-06 14:30)

#### INGREDIENTS

1 graham cracker or cookie crumb crust

1 cup. water with 1 tbsp. lemon juice

2 bananas

1 small. pkg. instant vanilla pudding mix



1 1/2 cup. milk  
1 (8 oz.) sour cream  
1 (3 oz.) cream cheese  
1 small. pkg. Cool Whip

#### METHOD

Slice bananas into lemon water - be sure bananas are coated with lemon water; drain well. Mix together milk, sour cream and pudding mix. Gently fold bananas into pudding mixture. Put bananas and pudding in crumb crust.

Beat cream cheese until smooth; mix into Cool Whip and put over pudding mix. Chill.

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### **STREUSEL COFFEE CAKE (2013-12-06 14:33)**

#### Topping:INGREDIENTS

1/2 cup brown sugar  
1/4 cup sifted all-purpose flour (sift before measuring)  
1/4 cup butter, room temperature  
1 teaspoon cinnamon  
.

#### Cake:INGREDIENTS

1 1/2 cups sifted all-purpose flour (sift before measuring)  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 egg, beaten  
3/4 cup sugar  
1/3 cup melted butter  
1/2 cup milk  
1 teaspoon vanilla extract

#### PREPARATION METHOD

Topping. In small mixing bowl, combine topping ingredients. Blend with fork until crumbly. Set aside.

Sift 1 1/2 cups sifted flour with baking powder and salt into a bowl. In a medium bowl, beat together beaten egg and 3/4 cup sugar and 1/3 cup melted butter. Add milk and vanilla. Stir in flour mixture and mix well. Pour batter into a greased and floured 8-inch square or 9-inch layer-cake pan. Sprinkle topping crumb mixture evenly over batter. Bake at 375° for 25 to 30 minutes, or until cake tests done. Partially cool in pan on wire rack. Cut coffee cake into squares while still warm.

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### **PINEAPPLE UPSIDE DOWN CAKE (2013-12-06 18:23)**

#### INGREDIENTS REQUIRED FOR THE TOPPING

1 cup of firmly packed dark brown sugar  
1/2 cups unsalted butter  
1 can (20 oz) of Pineapple slices

#### Cake:

1 1/2 cups all purpose flour  
6 tablespoons cake flour  
6 tablespoons of ground almonds  
3/4 teaspoons baking powder

1/2 teaspoons salt  
1 3/4 cups of sugar  
1 cup (2 sticks) unsalted butter at room temperature  
4 large eggs  
3/4 teaspoons vanilla extract  
3/4 cup sour cream

#### PREPARATION

Start by making the caramel topping. Take brown sugar & butter & combine & melt in a saucepan on medium heat until sugar dissolves & the mixture is bubbly, this should take several minutes.

Pour mixture into a 10 inch diameter stick-free cake pan with 2 inch high sides. Arrange pineapple slices in a single layer on top of the caramel mixture.

Preheat oven to 325 degrees F. Whisk the flours, almonds, baking powder, & salt in a large mixing bowl. In a separate bowl, use an electric mixer to beat the sugar & butter together until light.

Add eggs one at a time, beating after each addition. Beat in the vanilla. Add dry ingredients alternately with sour cream in 2 additions each, beating well after each addition. Pour cake batter over caramel & pineapple in pan.

Bake cake until tester inserted into the center comes out clean, about 1 hour to 1 hour 15 minutes. Cool cake in pan on a rack for 10 minutes. Turn cake out onto a platter. Serve warm or at room temperature.

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### HEART SHAPE STRAWBERRY CAKE (2013-12-06 18:27)

#### INGREDIENTS-SERVES-12

1 pkg. (18 1/4 oz) white or yellow cake mix  
1 pkg. (3 oz.) strawberry gelatin  
3 Tablespoons all purpose flour  
1/3 cup vegetable oil  
1/2 cup cold water  
4 eggs  
1 pkg. (10 oz.) frozen sweetened strawberries, thawed and cut up,  
1/2 cup butter or margarine, softened  
5 to 5 1/2 cups confectioners' sugar

#### METHOD

Line one 8-inch square and one 8 inch round pan with wax paper and grease lightly. Pre-heat oven to 350 degrees. In a large mixing bowl, combine cake mix, gelatin, and flour. Beat in oil, water, and eggs. Reserve 1/2 cup of juice from strawberries and drain the rest. Fold berries into batter. Divide the batter between the two pans. Bake the square pan for 30-35 minutes. Bake the round pan for 35-40 minutes. Cool for 10 minutes before removing from pans.

For Frosting, combine butter and reserved juice in a small mixing bowl. Gradually add sugar and mix until it is fluffy, about two minutes. Place cooled square cake diagonally on large serving plate. Cut the round cake in half. Frost the cut sides. Place the frosted sides against the top two sides of the square cake to form a heart. Frost the sides and top of the heart

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### LEMON PUDDING SURPRISE (2013-12-06 18:33)

#### Ingredients

2 oz (50gms) Butter

Grated Zest & Juice of 1 Lemon  
3 1/2 oz (100gms) Castor Sugar  
2 Eggs Large  
2 oz (50gms) Plain Flour  
1/2 pint (300ml) Milk

Directions

Pre-Heat the Oven to 350F (180C / Gas Mark 4). Butter a large oven dish.

Sift the Plain Flour.

Separate the Eggs and whisk the Egg Whites until they stiffen.

Cream the Butter with the grated Lemon Zest and Castor Sugar.

When the texture has become fluffy, beat in the 2 Egg Yolks.

Mix in the Plain Flour while adding the Milk.

Add the Lemon Juice.

Gently, but thoroughly, fold in the stiff Egg Whites.

Pour the mixture into the oven dish and bake for around 30-40 minutes until the sponge has risen and the top is golden brown.

Underneath the sponge will be a creamy Lemon sauce 'Surprise'

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## CHOCOLATE SAUCE PUDDING (2013-12-06 18:37)

Serves 6

pudding INGREDIENTS

150 g self-raising flour (or, I can figure, ordinary flour with a tbsp of baking powder mixed in)

4 tbsp cocoa powder

50 g ground almonds

100 g dark chocolate, roughly chopped

200 g caster sugar

175 ml milk

50 g melted butter

1 egg

Sauce INGREDIENTS

150 g dark muscovado sugar

3 tbsp cocoa powder

300 ml boiling water

PREPARATION METHOD

Heat the oven to 180C/356F

Let's Start with the pudding first. Mix all the dry ingredients together in one bowl, milk, butter and egg in another bowl. Then mix the dry into the wet and spoon into six individual ovenproof dishes (but I would guess you can get eight!) or, as I did, in one large. I greased it a little but don't think it is necessary.

Then make the sauce by mixing cocoa powder and sugar together and stir in the boiling water little by little. Spoon this over the pudding mixture and put in the oven.

Bake for 20 minutes, then lower the heat to 170C/338F and bake for another 10 minutes until the sponge or pudding feels firm to the touch (with a wooden spoon for example). Serve immediately with cream the recipe suggests, I also added some fresh fruit.

## **BLACK AND WHITE CHOCOLATE BREAD PUDDING (2013-12-06 18:43)**

### **INGREDIENTS-SERVES-6**

(1-pound) loaf French or Italian bread, cubed  
3 cups milk  
1/4 cup heavy cream  
1/2 cup coffee flavored liqueur  
1 cup sugar  
1 cup packed light brown sugar  
1/4 cup cocoa powder  
1 tablespoon vanilla extract  
2 teaspoons almond extract  
1 1/2 teaspoon cinnamon  
6 eggs, lightly beaten  
8 ounces semisweet chocolate, grated  
4 ounces white chocolate, in large chunks or pistoles

### **Kahlua Sauce: INGREDIENTS**

1/3 cup unsalted butter, cut into 6 pieces  
1 cup Kahlua  
1/2 cup sugar  
1 egg, lightly beaten  
3/4 cup whipping cream, whipped to soft peaks, for garnish

### **METHOD**

Preheat oven to 325 degrees F.

Lightly grease a 13 by 9-inch baking dish and place the bread in the dish; sprinkle with white chocolate chunks. In a large bowl, whisk together the milk, cream, and liqueur. Using another bowl, combine the sugar, brown sugar, and cocoa powder and mix well. Add the sugar mixture to the milk mixture and mix well. Add the vanilla and almond extract, and cinnamon to the beaten eggs. Combine the egg mixture to the milk mixture and mix well. Stir the grated chocolate into the mixture. Pour the mixture over the cubed bread in the pan. Let the mixture stand, stirring occasionally for approximately 20 minutes or until bread absorbs most of the milk mixture. Bake pudding for 1 hour or until set. Check pudding by inserting a knife through the middle and it should come out clean.

Meanwhile, make Kahlua sauce. In the top of a double boiler, melt the butter and then add the Kahlua and sugar. Whisk until sugar is dissolved. Whisk 1 tablespoon of the Kahlua mixture into the egg to temper it, then return the whole mixture to the double boiler and cook, stirring constantly, over simmering water until slightly thickened. Strain into a warmed pitcher and cover with foil to keep warm.

Slice the warm pudding and serve with a pool of the warm Kahlua sauce on one side of the plate and a spoonful of whipped cream on the other.

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## **SPICY APPLE CRUMBLE (2013-12-06 18:47)**

### **INGREDIENTS-SERVES-6**

4 cups peeled, cored, sliced apples  
1/4 cup water  
3/4 cup all-purpose flour  
1 cup granulated sugar  
1 teaspoon ground cinnamon

1/2 teaspoon salt  
1/2 cup softened butter

**PREPARATION:**

Place apples in a lightly buttered baking pan or dish, about 10 x 6 or 9-inch square. Add water. Combine flour, sugar, cinnamon, and salt. Cut in butter until mixture resembles coarse crumbs. Sprinkle crumb mixture over the apples.

Bake apple crunch at 350° for 35 to 45 minutes, or until apples are tender. Serve apple crumble warm with ice cream, if desired.

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**TURTLE CHEESECAKE (2013-12-08 12:16)**

**INGREDIENTS**

2 cups OREO Chocolate Cookie Crumbs  
6 Tbsp. butter or margarine, melted  
1 bag (14 oz.) KRAFT Caramels  
1/2 cup milk  
1 cup PLANTERS Pecan Pieces  
3 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened  
3/4 cup sugar  
1 Tbsp. vanilla  
3 eggs  
2 squares BAKER'S Semi-Sweet Baking Chocolate

**METHOD**

PREHEAT oven to 325°F if using a silver 9-inch springform pan (or to 300°F if using a dark nonstick springform pan). Mix crumbs and butter; press firmly onto bottom and 2 inches up side of pan.

PLACE caramels and milk in small microwavable bowl. Microwave on HIGH 3 minutes or until caramels are completely melted, stirring after each minute. Stir in pecans. Pour half of the caramel mixture into crust. Refrigerate 10 minutes. Cover and refrigerate remaining caramel mixture for later use.

BEAT cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over caramel layer in crust.

BAKE 1 hour 5 minutes to 1 hour 10 minutes or until center is almost set. Run knife or metal spatula around side of pan to loosen cake; cool before removing side of pan. Refrigerate 4 hours or overnight.

MICROWAVE reserved caramel mixture on HIGH 1 minute; stir. Pour over cheesecake. Melt chocolate as directed on package; drizzle over cheesecake. Store leftover cheesecake in refrigerator.

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**CHOCOLATE COOKIE CHEESECAKE (2013-12-08 12:18)**

**INGREDIENTS**

2 cups chocolate sandwich cookie crumbs  
2 tablespoons butter, melted  
1/4 cup packed brown sugar  
1 teaspoon ground cinnamon  
2 pounds cream cheese, softened  
1 1/4 cups white sugar  
1/3 cup heavy whipping cream  
2 tablespoons all-purpose flour

1 teaspoon vanilla extract  
4 eggs  
1 1/2 cups chocolate sandwich cookie crumbs  
16 ounces sour cream  
1/4 cup white sugar  
1 teaspoon vanilla extract  
1 cup heavy whipping cream  
1 1/2 cups semisweet chocolate chips  
1 teaspoon vanilla extract

#### PREPARATION METHOD

Combine 2 cups cookie crumbs, melted butter, brown sugar, and cinnamon in a medium bowl; firmly press mixture evenly onto bottom and 1 inch up sides of a 10-inch springform pan. Bake at 350 degrees F (175 degrees C) for 5 minutes; set aside.

In a large bowl, beat cream cheese until smooth. Gradually mix in 1 1/4 cups sugar, 1/3 cup whipping cream, flour, and 1 teaspoon vanilla. Beat in eggs, one at a time, beating after each addition. Pour 1/3 of batter into prepared pan. Top with 1 1/2 cups cookie pieces; pour in remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Remove cake from oven. Combine sour cream, 1/4 cup sugar, and 1 teaspoon vanilla; spread evenly on cheesecake. Continue baking for 7 minutes. Turn oven off and leave in oven 30 minutes. Remove cheesecake, and let cool completely on a wire rack.

Combine 1 cup whipping cream and chocolate chips in a saucepan; stir over low heat until chocolate melts, and then stir in 1 teaspoon vanilla. Pour mixture over cheesecake while still warm. Refrigerate until serving time. Should be at least 8 hours for refrigerator time, remove about 1/2 hour to 1 hour before serving, remove ring from springform pan, decorate to choice and get out your fork

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### FUDGE TRUFFLE CHEESECAKE (2013-12-08 12:21)

#### -Ingredients

1 1/2 cups vanilla wafer crumbs  
1/2 cup confectioners' sugar  
1/3 cup unsweetened cocoa powder  
1/3 cup butter, softened  
2 cups semi-sweet chocolate chips  
3 (8 ounce) packages cream cheese  
1 (14 ounce) can sweetened condensed milk  
4 eggs  
2 teaspoons vanilla extract

#### PREPARATION METHOD

1.Preheat oven to 300 degrees F (150 degrees C).

2.In a large mixing bowl, mix together crushed vanilla wafers, confectioners' sugar, cocoa, and butter or margarine by hand. Press ingredients into a 9 inch springform pan.

3.In the top of a double boiler, melt the chocolate chips, making sure that they are very smooth.

4.In a large bowl, beat cream cheese until fluffy with an electric mixer. Gradually beat in condensed milk until smooth. Mix in melted chocolate, eggs, and vanilla. Beat with electric mixer on low speed until the ingredients are thoroughly blended. Pour the filling into the prepared crust.

5.Bake at 300 degrees F (150 degrees C) for 55 minutes. The cake will seem underbaked in the center, but will continue to cook after you remove it from the oven.

## **LEMON CHEESECAKE BARS (2013-12-08 12:24)**

### **INGREDIENTS**

package cake mix, lemon  
1/3 cup butter, softened  
1 egg  
8 ounces cream cheese, softened  
1 cup powdered sugar  
2 tablespoons lemon peel, grated  
2 tablespoons lemon juice  
2 eggs

### **METHOD**

Blend dry cake mix, butter, and 1 egg. Press into ungreased 13x9x2 pan.  
Beat cream cheese until smooth. Gradually blend in powdered sugar. Stir in peel and lemon juice until smooth. Reserve 1/2 cup; refrigerate. Beat 2 eggs into remaining cheese mixture until blended.  
Spread over cake mixture. Bake at 350 F until set, about 25 minutes; cool completely. Spread with reserved cream cheese mixture. Refrigerate until firm

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## **HOW TO MAKE STRAWBERRY CHEESECAKE (2013-12-08 12:27)**

### **INGREDIENTS**

1 1/2 cups finely crushed graham crackers  
1/4 cup sifted powdered sugar  
1/3 cup melted butter or margarine  
2 cups fresh or frozen strawberries  
1/2 cup sugar  
3 8-ounce packages of cream cheese  
1 can (14 ounces) sweetened condensed milk  
4 eggs  
1 teaspoon vanilla

1 cup chocolate chips, melted and cooled

### **PREPARATION METHOD**

In a bowl, combine crushed graham crackers and powdered sugar. Blend in melted margarine. Press into the bottom of a 9" springform pan.

In another bowl, combine the strawberries with 1/2 cup of granulated sugar; set aside.

For the filling: Using an electric mixer, beat the cream cheese with the condensed milk until combined. Add vanilla and eggs. Divide this mixture in half. Add the melted chocolate to one half of the mixture. Pour this (the chocolate batter) into the crust lined pan. Add the strawberry and sugar mixture to the remaining batter. Spoon over the chocolate filling.

Bake at 350 degrees for 50-60 minutes. Remove from oven and cool for half an hour. Remove sides of the pan. Cover and refrigerate for at least 4 hours before serving.

Garnish with strawberry halves.

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## **LEMON CHEESECAKE DESSERT (2013-12-08 12:31)**

### **INGREDIENTS**

12 digestive biscuits

100gms Butter, softened  
1 tsp clear honey  
2 Lemons, finely grated zest and juice  
1 tbsp icing sugar  
500gms Mascarpone  
1/4 punnet Strawberries  
1 sprig Mint  
150ml raspberry sauce, to serve  
spun Sugar, to serve

#### PREPARATION METHOD

1. Crush the biscuits into small pieces and combine with the butter and honey. Put this mixture into 4 metal rings and press evenly into the bottom of the moulds.
2. Stir the lemon juice, zest and icing sugar into the cheese, being sure not to mix it too much as this will cause the mixture to split. Taste as you go - if you have very juicy lemons you may not need all the juice.
3. Spoon the mix into the rings and use a palette knife to press it down to prevent air gaps. Sit onto serving plates and remove the rings, loosening with with a hot cloth or blowtorch.
4. Decorate the tops with the strawberries and sprigs of fresh mint. Spoon the sauce around the side and top with spun sugar.

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### LEMON CHIFFON CAKE (2013-12-08 12:37)

#### INGREDIENTS

3 8oz pkg 1/3 less fat  
Philadelphia Cream Cheese  
1 ¼ cup sugar or Splenda  
¼ tsp kosher salt  
½ tsp lemon extract  
1 tsp real vanilla flavoring  
1 tbp lemon juice  
3 large eggs  
2 cups fat free sour cream (divided)  
1 cup fat free half and half  
¼ cup sifted flour  
2 ½ cups lemon curd (divided)  
1 ¼ logs of sugar cookie dough for crust

#### Crust:PREPARATION METHOD

Prepare cookie dough crust ahead of time. Form cookie dough into a ball and roll out to fit a greased 10-inch spring form pan. It is okay if dough spreads up the sides (looks decorative after baking).

Pre bake crust until light golden brown. Let cool completely before pouring batter in.

Cream together in a mixer, cream cheese, sugar, salt, lemon extract and vanilla flavoring (add lemon juice last).

Make sure all ingredients are completely mixed;set aside. In a Separate mixing bowl, lightly beat eggs, 1½-cup lemon curd, 1 cup of the sour cream, and 1 cup half & half.

Turn mixer on low and slowly add to creamed mixture. Gradually increase speed to medium.

Mix in sifted flour one tablespoon at a time until fully incorporated.

Pour batter into the pre-baked crust. Place into 350°F preheated oven and bake for one hour.

Remove from oven and let cool on wire rack for 20 minutes.

Topping: Mix together the remaining sugar, sour cream and lemon curd. Spread topping on cooled cheesecake.



Turn oven up to 450°F. Return cheesecake to oven for 10 minutes, then turn oven off and leave cheesecake in oven for 1 hour.

Remove and let cool completely on a wire rack before chilling in the refrigerator for 3 hours or over night before serving.

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## **EGGNOG CHEESECAKE (2013-12-08 13:56)**

### **INGREDIENTS**

1 1/4 cups finely crushed vanilla wafers (30 wafers)

3 tablespoons margarine or butter, melted

1/3 cup sugar

1 envelope unflavored gelatin

1 cup canned eggnog or dairy eggnog

4 beaten egg yolks

1/4 teaspoon ground nutmeg

2 (8 ounce) packages cream cheese, softened

2 tablespoons rum or milk

4 egg whites

1/2 cup sugar

1/2 cup whipping cream

chocolate shavings or crushed vanilla wafers (optional)

### **METHOD FOR PREPARATION**

In a small mixing bowl, combine the 1 1/4 cups crushed wafers and melted margarine or butter; toss to thoroughly combine.

Press crumb mixture into bottom and 1/2" up sides of a 9" springform pan to form a firm, even crust.

Chill about 1 hour or till firm.

Meanwhile, in a medium saucepan combine the 1/3 cup sugar and gelatin.

Stir in eggnog, egg yolks, and nutmeg.

Cook over medium heat, stirring constantly, till mixture just comes to a boil.

Remove from heat.

In a large mixer bowl beat cream cheese with electric mixer on medium speed for 30 seconds or till softened; gradually beat in gelatin mixture.

Stir in rum or milk.

Chill till partially set.

In a medium mixer bowl beat egg whites on medium speed of electric mixer till soft peaks form (tips curl).

Add remaining sugar, beating to stiff peaks (tips stand straight).

In a small mixer bowl beat whipping cream to soft peaks.

Fold whites and whipped cream into gelatin mixture.

Turn into crumb-lined pan.

Cover; chill till firm, several hours or overnight.

Loosen sides of cheesecake from pan with a spatula; remove sides.

Sprinkle shaved chocolate or wafer crumbs around the top edge of the cheesecake

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## **DECANDENT CHOCOLATE CHUNK CHEESECAKE (2013-12-08 14:19)**

### **INGREDIENTS**

8 OREO Chocolate Sandwich Cookies , crushed

1/4 cup butter, melted  
3 (8 ounce) packages PHILADELPHIA Cream Cheese, softened  
3/4 cup sugar  
1/2 cup Sour Cream  
3 eggs  
12 (1 ounce) squares Semi-Sweet Baking Chocolate, divided  
1/2 cup whipping cream

#### METHOD

Preheat oven to 350 degrees F if using a 9-in. silver springform pan (or to 325 degrees F if using a 9-in. dark nonstick springform pan.) Combine crumbs and butter. Press firmly onto bottom of pan.

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, 1 at a time, beating on low speed after each addition just until blended. Chop 8 of the squares of chocolate; stir into batter. Pour over crust.

Bake 45 to 50 min. or until center is almost set. Run knife or metal spatula around side of pan to loosen cake. Cool completely.

Chop remaining 4 squares of chocolate. Bring cream to simmer in small saucepan on low heat. Remove from heat. Add chocolate; stir until completely melted. Cool slightly. Pour over cheesecake. Refrigerate at least 3 hours or overnight. Remove side of pan before serving. Store leftover cheesecake in refrigerator

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## RASPBERRY CHIFFON CHEESECAKE (2013-12-09 14:48)

#### INGREDIENTS REQUIRED

2 cups Chocolate wafer crumbs  
1/3 cup Butter or margarine –  
Melted  
3 tablespoon Sugar  
Raspberry Sauce:INGREDIENTS  
2 1/2 cups Fresh or frozen unsweetened  
Raspberries –  
Thawed  
2/3 cup Sugar  
2 tablespoon Cornstarch  
2 teaspoon Lemon juice  
Filling/Topping:INGREDIENTS  
3 8 oz pkgs cream cheese  
-softened  
1/2 cup Sugar  
2 tablespoon All-purpose flour  
1 teaspoon Vanilla extract  
2 Egg whites  
1 cup Whipping cream  
2 tb Orange juice  
1 1/2 cup Fresh or frozen unsweetened  
Raspberries –  
Thawed

#### PREPARATION METHOD

Combine the first three ingredients; press into bottom and 1 1/2 in. up the sides of a greased 9-in.

springform pan. Chill 1 hour or until firm. Puree raspberries in a blender or food processor. Press through a sieve; discard seeds. Add water if necessary to measure 1 cup. In a saucepan, combine sugar and cornstarch. Stir in raspberry juice; bring to a boil. Boil 2 minutes, stirring constantly. Remove from heat; stir in lemon juice and set aside. In a mixing bowl, beat cream cheese, sugar, flour and vanilla until fluffy. Add egg whites; beat on low just until blended. Stir in cream. Pour half into crust. Top with 3/4 c raspberry sauce (cover and refrigerate remaining sauce). Carefully spoon remaining filling over sauce. Bake at 375 for 35-40 minutes or until center is nearly set. Remove from oven; immediately run a knife around pan to loosen crust. Cool on wire rack 1 hour. Refrigerate overnight. Add orange juice to chilled raspberry sauce; gently fold in raspberries. Spoon over cheesecake.

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## **MANGO CHEESECAKE RECIPE (2013-12-09 15:05)**

MANGO CHEESECAKE IS A VERY DELICIOUS DESSERT THAT CAN BE EASILY MADE AT HOME.

Ingredients:

Crust:

1 1/2 cups graham cracker crumbs

1/2 cup granulated sugar

6 tablespoons (3/4 stick/3 oz/85g) unsalted butter, melted

Filling:

3 large very ripe mangoes (each about 13 ounces), peeled, pitted, coarsely chopped

3 (8-ounce) packages cream cheese, at room temperature

1 1/4 cups granulated sugar

2 teaspoons vanilla extract

4 large eggs

Serve with:

Sliced, peeled and pitted mangoes

**PREPARATION**

For Crust:

Preheat oven to 325°F/160°C. Lightly butter a 9-inch-diameter springform pan with 2 3/4-inch-high sides.

Stir cracker crumbs and sugar in medium bowl to blend. Add melted butter and stir until evenly moistened.

Press crumb mixture firmly onto bottom (not sides) of prepared pan. Bake until crust is set, about 12 minutes.

Cool completely. Maintain oven temperature.

For Filling:

Puree mangoes in processor until smooth. Set aside 2 cups mango puree (reserve any remaining puree for another use or use to spread over top of cheesecake). Beat cream cheese, sugar, and vanilla in large bowl until smooth. Add eggs one at a time, beating well after each addition. Add the reserved 2 cups mango puree and beat until well blended. Pour filling over crust in pan.

Bake cake until set and puffed and golden around edges (center may move very slightly when pan is gently shaken), about 1 hour 25 minutes. Cool cake 1 hour. Refrigerate uncovered overnight. Run small knife

between cake and sides of pan to loosen. Remove pan sides. Transfer cake to platter. Cut into wedges and serve with sliced mangoes.

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## **CRANBERRY CHEESECAKE TART (2013-12-09 15:08)**

### **INGREDIENTS REQUIRED ARE:-**

1 refrigerated pie crust

#### **Filling:INGREDIENTS**

1 can whole berry cranberry sauce

1/2 Cup chopped pecans

1 Cup sugar, reserve 2 Tablespoons for topping

1 Tb. cornstarch

1 1/2 (8 ounce) packages. (12 ounces total) cream cheese softened.

2 eggs

1 Tb. milk

#### **Topping:INGREDIENTS**

1 Cup sour cream

1/2 tsp vanilla

### **METHOD REQUIRED FOR MAKING THE TART**

Heat oven to 450 degrees

Prepare pie crust according to directions for 1 crust baked shell using 10 inch tart pan with a removable bottom or a 9 inch pie pan. Place prepared crust in pan; press in bottom and up sides of pan. Trim edges if needed. Generously prick crust with fork. Bake at 450 for 9-11 minutes. Cool completely. Reduce oven to 375 degrees.

In a medium bowl, combine cranberry sauce, pecans, 6 tablespoons of sugar and cornstarch; spread into cooled baked pie shell. In medium bowl, beat cream cheese, eggs, and remaining 1/2 cup sugar and milk at medium speed until smooth. Spoon evenly over cranberry mixture. Bake at 375 for 25-30 minutes or until set.

In a small bowl, combine sour cream, the reserved 2 tablespoons of sugar and vanilla; mix well. Spoon over filling. Bake at 375 for an additional 5 minutes. Cool slightly. Refrigerate 3-4 hours or until set. Store in the refrigerator.

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## **TROPICAL CHEESECAKE DESSERT (2013-12-09 15:11)**

### **Crust INGREDIENTS**

1 cup of graham crumbs

1/2 cup gingersnap crumbs

5 Tbsp melted butter

#### **Filling**

1 lb cream cheese softened to room temperature

1 cup sour cream

1 cup sugar

2 large bananas

3/4 tsp cinnamon

1/4 tsp ground clove

4 slightly beaten eggs

1/3 cup coconut cream  
1/2 cup pureed fruit (apple, apricot, etc...)

#### METHOD

Put 1 cup of graham crumbs and 1/2 cup ginger snap crumbs into the bottom of a 9 inch springform pan. Add 5 Tbsp melted butter to the crumbs and mix well. Push a little of the crumb mixture up the sides of the pan and make a crust on the bottom with the remaining crumbs To make the filling Mix 1 lb cream cheese softened to room temperature with 1 cup sour cream Slowly add 1 cup sugar Add 2 large bananas Add 3/4 tsp cinnamon Add 1/4 tsp ground clove Add 4 slightly beaten eggs and mix slowly Add 1/3 cup coconut cream Add 1/2 cup pureed fruit (apple, apricot, etc...) Put the filling into the pan on top of the crumb mixture Bake at 400 F for 35 - 40 minutes Let cool and remove from pan

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## COCONUT CHEESECAKE RECIPE (2013-12-09 15:16)

#### INGREDIENTS

1 1/2 cups graham cracker crumbs  
3 cups sweetened shredded coconut – toasted  
1 tablespoon fresh squeezed lemon juice  
2 pounds cream cheese – room temperature  
4 large eggs  
3/4 cup sugar  
1/3 cup unsalted butter melted  
15 ounces cream of coconut - - (1 can)  
(such as Coco Lopez)  
1 cup whipping cream  
1 teaspoon vanilla extract  
1 lemon – juice of

#### METHOD

Preheat oven to 325F. Wrap outside of 9-inch diameter Springform pan with 2 3/4-inch high sides with foil. Mix graham cracker crumbs, 1 1/2 cups coconut, 1 tablespoon lemon juice and butter in small bowl. Press mixture onto bottom and up sides of pan.

Beat cream cheese and sugar in large bowl until well blended. Add eggs 1 at a time, beating well after each addition. Add cream of coconut, cream, 1 cup coconut, vanilla extract and lemon juice and beat until well blended. Pour filling into crust.

Bake until puffed and set in center, about 1 hour 25 minutes.

Transfer to rack and cool completely.

Cover and refrigerate overnight.

Cut around pan sides to loosen cake.

Remove pan sides. Sprinkle remaining coconut around edge of cake.

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## No Bake Chocolate Peanut Butter Oatmeal Cookies (2013-12-09 15:31)

### INGREDIENTS NEEDED:

2 tablespoons butter  
1/4 cup cocoa  
1/2 cup sugar (I use cane sugar)  
1/4 cup milk (I use condensed or whole milk)  
dash salt  
1 tsp. pure vanilla  
1 heaping tablespoon peanut butter (optional: add more to taste and increase the oatmeal)  
1 1/2 cups UNCOOKED oatmeal

### STEPS

Microwave the butter in a microwave-safe bowl for 15-30 seconds, until the butter is melted. Add 1/4 cup cocoa and blend until the cocoa is dissolved into the butter.

Add the sugar, milk and salt. Blend well.

Microwave on high for 1 minute 10 seconds to bring to a full boil. (Should you need to microwave the batter some more, do so in 10 second increments.) You want a full boil, but because it will continue to cook for awhile once it's removed from the microwave, heating it too long can cause the mixture to scorch.)

Add the vanilla, peanut butter and oatmeal. Stir well. Drop by tablespoon-full on waxed paper and allow to cool.

Makes 12 cookies.

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## NO BAKE PEANUT BUTTER SQUARES (2013-12-09 15:34)

**THIS DELICIOUS DESSERT REQUIRES APPROX.30 MINUTES TO PREPARE. BUT NEEDS A COUPLE OF HOURS TO CHILL.SO PLAN MAKING THIS DESSERT ACCORDINGLY.**

### INGREDIENTS REQUIRED FOR THIS RECIPE ARE;

1 3/4 cups powdered sugar  
1 1/2 cup margarine, softened  
1 cup peanut butter (creamy or chunky)  
1 tsp. vanilla  
3 cups graham cracker crumbs (approximately 40 squares)  
1 cup chopped peanuts (optional)  
1 12-oz. package semisweet chocolate chips (2 cups)  
1/4 cup peanut butter

### PREPARATION

Line a 9x9x2 inch pan with aluminum foil. (Leave about 1 inch hanging over the opposite sides so you can lift the bars easily from the pan.)

In a large bowl, mix the powdered sugar, margarine, 1 cup peanut butter, and vanilla. Stir in the cracker crumbs and peanuts. (The mixture will be stiff.) Press mixture into the pan.

Over low heat stir together the chocolate chips and 1/4 cup peanut butter until smooth. Spread over the mixture in the pan. Cover and refrigerate about an hour or until the chocolate is set. Remove from the pan and cut the bars into 36 squares. Refrigerate uncovered about 2 hours or until firm.

Cover and refrigerate any leftovers

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## APPLE PAN DOWDY RECIPE (2013-12-09 18:03)

### INGREDIENTS REQUIRED

1 1/4 cup butter  
2/3 cup sugar  
1 egg  
1 cup milk  
2 1/2 cups flour  
3 teaspoons baking powder  
1/2 teaspoons salt  
4 cup peeled  
, sliced apples  
1/3 cup brown sugar  
2 teaspoons cinnamon  
1/2 teaspoons nutmeg

### METHOD OF PREPARATIOM

whipped cream or ice cream for garnish Instructions:

Preheat oven to 350° F.

Combine flour, baking powder and salt, set aside.

butter a 9" square baking dish. Place sliced apples in buttered baking dish and sprinkle with a mixture of brown sugar, cinnamon and nutmeg.

Cream butter and sugar until fluffy. Mix in egg. Add flour mixture, alternating with milk, beginning and ending with flour mixture to make a stiff batter. Spread batter evenly over apples and bake for about 50 minutes or until golden brown. Cool for at least ten minutes before serving.

You can serve this dish right out of the pan, or invert it onto a serving plate like an upside-down cake, warm or at room temperature. Top with whipped cream or ice cream.

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## BANANA NUT MUFFIN RECIPE (2013-12-10 19:59)

### MAKES 12-MUFFINS

1/2 cup. (1 stick) butter - softened  
1 cup. sugar  
2 large eggs  
1 tsp. vanilla extract  
2 large bananas, ripe - mashed  
2 cup all purpose flour  
1 tsp. salt  
1 tsp. baking powder  
1/2 tsp. baking soda  
1 cup. buttermilk or plain yogurt  
1/2 cup. chopped walnuts or pecans

### PREPARATION METHOD

Preheat oven to 400 degrees F and grease or line a 12-cup muffin pan.

In a medium bowl with an electric mixer, combine butter and sugar. Beat at medium speed until light and fluffy.

Add the eggs and vanilla and beat well, then add the bananas and beat until smooth.

Place flour, salt, baking powder and baking soda in another bowl and mix together.

Add flour mixture and buttermilk to egg mixture and beat briefly - just until dry ingredients are moistened.

Do not overmix - it's OK if batter is lumpy. Stir in nuts.

Spoon batter into prepared pan, so that each cup is about 2/3 full.

Bake 15 to 18 minutes at 400 degrees F., or until the muffins are golden-brown and pebbly on top and are firm to the touch.

Cool muffins for a few minutes in the pans, then wrap in a towel to serve warm, or let cool completely on wire racks.

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## HEALTHY APPLE CINNAMON MUFFIN RECIPE (2013-12-10 20:02)

### INGREDIENTS:

3/4 cup all-purpose flour

3/4 cup whole wheat flour

3/4 cup granular no-calorie sweetener, e.g., Splenda

1/2 teaspoon salt

2 teaspoons baking powder

2 teaspoons ground cinnamon

1/3 cup unsweetened applesauce

1 egg, lightly beaten

1/3 cup milk

2 apples - peeled, cored and chopped

1/2 cup granular no-calorie sucralose sweetener, e.g., Splenda ®

2 2/3 tablespoons all-purpose flour

2 2/3 tablespoons whole wheat flour

1/2 cup unsweetened applesauce

1 1/2 teaspoons ground cinnamon

1 cup rolled oats

### PREPARATION METHOD

Preheat oven to 400 degrees F (200 degrees C). Spray a 12 cup muffin pan with cooking spray.

In a large bowl, whisk together the 3/4 cup all-purpose flour, 3/4 cup whole wheat flour, 3/4 cup sweetener, salt, baking powder, and 2 teaspoons cinnamon. In a separate bowl, mix 1/3 cup applesauce, egg, and milk. Stir the applesauce mixture into the flour mixture until just blended. Fold in the apples. Spoon into the prepared muffin cups, filling about 2/3 full.

In a small bowl, mix 1/2 cup sweetener, 2 2/3 tablespoons all-purpose flour, 2 2/3 tablespoons whole wheat flour, 1/2 cup applesauce, 1 1/2 teaspoons cinnamon, and oats. Spread evenly over the muffin batter.

Bake 25 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean.

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## BANANA CHOCOLATE CHIP MUFFINS (2013-12-10 20:09)

### Ingredients-

2 cups all-purpose flour

1/3 cup white sugar

2 tablespoons Dutch process cocoa powder

1 tablespoon baking powder

1 cup mashed bananas

2/3 cup canola oil

1 egg, beaten



1 cup semi-sweet chocolate chips

#### Preparation Method

In a large bowl combine the flour, sugar, cocoa powder and baking powder.

In another bowl, blend the bananas, oil and egg together. Add to dry ingredients, mixing just until blended. Fold in the chocolate chips. Spoon the batter into a greased muffin pan, filling three-fourths full.

Bake in a preheated 425 degree F (220 degrees C) for 15 to 20 minutes. Remove the muffins to a wire rack to cool completely.

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## BANANA SPLIT DESSERT (2013-12-11 10:21)

### Ingredients

For the chocolate sauce:

110 grams dark chocolate



[1]

2 tbspoon golden syrup

75ml of water

For the banana split:

2 bananas

1 can whipped cream

1 tub vanilla ice cream

1 chocolate coated honey comb bar

30 grams chocolate coated peanut sweets

### Method

1. Make the chocolate: sauce by melting the chocolate with the syrup and water in a pan over a low heat.
2. Keep stirring until the chocolate has melted. Remove from the heat.
3. Peel the bananas and cut lengthways. Place on a serving plate.
4. Scoop the ice cream into the middle and squirt over the cream.
5. Pour over the sauce. Scatter over the crushed honey comb bar and chocolate coated peanut sweets.
6. Serve.

1. <http://4.bp.blogspot.com/-959KFKqfyw/UqquhGmCJ2I/AAAAAAAAAhM/DRL8nueyPn8/s1600/BANANA+SPLIT+ICE+CREAM.jpg>

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## PINEAPPLE COCONUT SQUARES (2013-12-11 10:55)

### INGREDIENTS

2 tablespoons butter or stick margarine, melted

3 tablespoons sugar  
1 egg  
1 cup all-purpose flour  
1 teaspoon baking powder  
2 (8 ounce) cans unsweetened crushed pineapple, drained

**INGREDIENTS REQUIRED FOR THE TOPPING:**

1 tablespoon butter or stick margarine, melted  
1 cup sugar  
2 eggs  
2 cups flaked coconut

**PREPARATION STEPS**

In a mixing bowl, beat butter and sugar. Beat in egg. Combine flour and baking powder; stir into egg mixture. Press into a 9-in. square baking dish coated with nonstick cooking spray. Spread pineapple over crust; set aside.

For topping, in a mixing bowl, beat butter and sugar. Beat in eggs. Stir in coconut. Spread over pineapple. Bake at 325 degrees F for 35-40 minutes or until golden brown. Cool before cutting.

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**EASY CHRISTMAS DESSERT RECIPE (2013-12-11 11:48)**

**MANGO ICE CREAM CAKE**

**INGREDIENTS**

6 ripe Mangoes, peeled, cored and medium diced  
1 cup sugar  
2 tablespoons fresh mint leaves  
A Pinch of black pepper  
For the Cake:  
1 tablespoon plus 1/3 cup butter room temperature  
1/3 cup solid vegetable shortening  
1 3/4 cups sugar  
3 eggs, large at room temperature  
2 1/4 cups all-purpose flour  
1/2 teaspoon salt  
3 teaspoons baking powder  
1 cup milk  
1 teaspoon vanilla  
Fresh vanilla Ice Cream

**PREPARATION METHOD**

For the Mangoes: In a mixing bowl, mix all the ingredients. Cover with plastic wrap and let side while making the cake.

Preheat the oven to 350 degrees F.

Line a half sheet pan with parchment paper. Butter the entire pan with 1 tablespoon of the butter. For the Cake: Using an electric mixer, fitted with a paddle attachment, cream the 1/3 cup butter, shortening, and sugar together. Add the eggs, 1 at a time, and mix well. Sift the flour, salt and baking powder. Add the flour mixture alternately with the milk. Mix well. Add the vanilla.

Pour into the prepared pan. Place in the oven on the middle rack. Bake until the top is golden and the cake springs back, about 30 minutes.

Remove from the oven and cool for 5 minutes in the pan. Place a piece of parchment paper over the rack and carefully invert the cake onto a wire rack. Carefully remove the parchment paper on the bottom of the cake.

Allow the cake to cool completely.

Slice the cake into 24 equal pieces. Place 2 pieces of the cake in each serving bowl. Spoon some of the mango mixture over the cake. Place a couple of scoops of the ice cream on top of the mango mixture and serve.

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## PEANUT BUTTER BALLS RECIPE (2013-12-11 12:07)

### INGREDIENTS

2 sticks butter, softened  
2 cups creamy peanut butter  
3<sup>3</sup>/<sub>4</sub> cups powdered sugar  
3 cups Rice Crispies cereal  
2 (8 ounce) large Hershey's candy bars

T

### THE METHOD FOR MAKING THESE DELICIOUS PEANUT BUTTER BALLS

In a large bowl, blend together the butter, peanut butter and sugar until smooth.

Fold in the cereal, stirring as little as possible, to prevent cereal from being crushed .

Roll the batter into 3/4" to 1" balls, and place on waxed paper.

Melt candy bars ( break bars up into pieces and microwave until melted – be careful not to overcook, otherwise the chocolate will turn into a grainy mess. Stir after the first minute of cooking on High, then keep stirring every 15 seconds until all is melted).

use 2 forks to dip the peanut butter balls in the chocolate, dipping one at a time. ADVISE- the chocolate will adhere much better, with less mess and dripping, if you freeze the balls before dipping them - then take out about a dozen at a time to dip. When the warm melted chocolate meets the frozen peanut butter ball, the chocolate will harden around it much quicker.

Place the ball into the chocolate and roll it around to coat, using the forks to push it around.

Place one fork underneath the dipped ball and lift it out of the chocolate, using the other fork to run across the bottom of the fork holding the peanut butter ball, scraping away the excess chocolate as it runs off.

Drop the ball onto waxed paper; repeat until all balls are dipped (you may need more chocolate – it all depends on how much chocolate you let drip off the ball as you balance it on the fork).

Let balls set, to allow chocolate to harden again, before storing them in a covered container, with wax paper between layers.

The rice crispy cereal in these tends to get "soggy" if left out at room temperature, so I store mine in a covered container in the refrigerator, taking them out just before serving.

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## HOMEMADE CINNAMON ROLL RECIPE (2013-12-11 15:57)

### INGREDIENTS REQUIRED FOR THE DOUGH

2 packages active dry yeast  
1 cup warm water  
2/3 cup sugar, IN ADDITION TO IT  
1 teaspoon sugar  
1 cup warmed milk  
2/3 cup butter  
2 teaspoons salt  
2 eggs, slightly beaten  
7 cups flour

#### Filling INGREDIENTS REQUIREMENT

1 cup melted butter, divided

1 3/4 cup sugar, divided

3 tablespoons cinnamon

#### Creamy Glaze INGREDIENTS

2/3 cup melted butter

4 cups powdered sugar

2 teaspoons vanilla

6 tablespoons hot water, more as needed

#### STEPS NEEDED TO BE FOLLOWED :

In a small bowl mix together the warm water, yeast and sugar and set it aside. Now take a large bowl and mix milk, remaining 2/3 Cup sugar, melted butter, salt and eggs; stir well and add yeast mixture. Add half the flour and beat until smooth. Stir in enough of the remaining flour until dough is slightly stiff (the dough will be sticky). Turn out onto a well-floured board; knead for about 5-10 minutes. Place it in a well-buttered plastic bowl, cover and allow it to rise in warm place until doubled in bulk, for about 1 to 1 1/2 hours. When doubled, punch down dough and let it rest for 5 minutes. Roll out on floured surface into a 15x20" rectangle.

**FILLING METHOD:** Spread dough with 1/2 Cup melted butter. Mix together 1 1/2 Cup sugar and cinnamon; sprinkle over buttered dough. Roll up jellyroll-fashion and pinch edge together to seal. Cut into 12-15 slices. Coat bottom of a 13x9 inch baking pan and a 8 inch square pan with remaining melted butter, then sprinkle with remaining sugar. Place cinnamon roll slices close together in pans. Let rise in warm place until dough is doubled in bulk, about 45 min. Preheat oven to 350 degrees F. Bake for about 25-30 minutes, or until rolls are nicely browned. Cool rolls slightly.

**Creamy Glaze:** take a medium size bowl and mix the melted butter, powdered sugar and vanilla in it now add hot water 1 Tablespoon at a time until the glaze reaches the consistency required for spreading. Spread over slightly cooled rolls.

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#### SUGAR COOKIE RECIPE (2013-12-11 16:12)

#### INGREDIENTS REQUIRED ARE:

3 1/2 cups flour

1 tsp baking powder

1 cup margarine softened

8 ounce pack of cream cheese softened

2 cups of sugar

1 egg large

1 tsp vanilla extract

1/4 tsp almond extract

#### METHOD FOR MAKING THE SUGAR COOKIES

1. in a medium bowl stir together the dry ingredients i.e the flour, baking powder, and set aside

2. in another large bowl beat the margarine and cream cheese together with an electric beater at medium speed for about 30 seconds.

3. Now add in the sugar and beat well until the mixture is fluffy.

4. After this add the egg, vanilla extract and almond extract and beat well.

5. Now gradually add the flour -baking powder mix to the well beaten cream mixture beating well after each addition. cover and chill overnight or freeze up to 3 months. roll out in flour and powdered sugar, and cut shapes

6. Bake at 375 degrees on ungreased cookie sheet for 6-8 minutes. cool and decorate.

## ONE WAY OF MAKING VANILLA CREPES (2013-12-11 16:16)

### INGREDIENTS REQUIRED ARE:

#### FOR MAKING THE STRAWBERRY SAUCE

1 pint strawberries, washed  
6 tablespoons water  
2 tablespoons granulated sugar  
3 cups vanilla ice cream  
4 cups whipped cream

#### INGREDIENTS REQUIRED FOR MAKING THE CREPE SHELLS

1/4 cup all-purpose flour  
7 tablespoons milk  
1 large egg  
1/2 tablespoon vegetable oil  
1 pinch salt  
as needed vegetable spray or oil

#### PREPARATION

Combine flour, milk, egg, oil, and salt in a blender or food processor. Blend into a smooth batter, stopping motor a few times to scrape down the sides of the bowl. Cover and refrigerate batter for 1 hour. Blend batter well before making crepes.

Over moderate heat, lightly oil a preheated, 6-inch, nonstick sauté pan. Add enough batter to make a thin coat, tilt pan so batter forms a thin, even covering over bottom of sauté pan. Cook each crepe until it sets, about 45 seconds, flip over and cook other side for 30 seconds.

Place cooked crepe on waxed paper or clean, dry surface. Do not stack crepes while hot. Cooled crepes may be stacked, wrapped in aluminum foil, and refrigerated for a few days or frozen for a few months. If frozen, thaw in refrigerator for 6 hours before use.

Pick stems off strawberries and slice; place in mixing bowl with sugar and water. Lay crepes out flat and place a scoop of ice cream in middle. Roll up crepes and place on plates. Smother with strawberries and sauce. Garnish with whipped cream and serve immediately.

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## LEMON PUDDING CAKE (2013-12-11 17:35)

### INGREDIENTS

1 cup white sugar  
1/4 cup flour  
1/4 teaspoon salt  
1/4 cup lemon juice  
1 tablespoon grated lemon rind  
1 tablespoon melted butter  
1 cup milk  
2 eggs, large separated

#### METHOD FOR MAKING LEMON PUDDING CAKE

In a medium mixing bowl combine the sugar, flour and salt together. Stir in the lemon juice and the grated lemon rind, butter and milk.

IN another bowl Beat the egg yolks until thick and pale, and add to the lemon mixture.

Beat egg whites until stiff but not dry, and fold into the lemon mixture.

Pour this batter into a buttered 6 cup casserole. Place in a larger pan. Pour hot water to about 1 inch deep

in the larger pan.

Bake at 350 degrees F. for about 40 minutes, until the topping is set and golden. Serve warm.

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## CHERRY MUFFIN RECIPE (2013-12-11 17:42)

### INGREDIENTS

3 cups of all-purpose flour  
1 Tbsp baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
10 Tbsp unsalted butter (1 1/4 stick), softened  
1 cup sugar  
2 large eggs  
1 1/2 cup plain yogurt  
1 teaspoon grated lemon peel  
1 1/2 cups CHERRIES dried or pitted  
1 Tbsp flour

### METHOD

1 Adjust the oven rack to the middle-lower part of the oven. Preheat oven to 375°F.  
2 Whisk together the flour, baking powder, baking soda, and salt and set aside.  
3 In a large mixing bowl, cream butter and sugar together, beating until fluffy. Add eggs one at a time, beating until incorporated after each one. Beat in the grated lemon peel.  
4 Beat in one half of the dry ingredients until just incorporated. Beat in one third of the yogurt. Beat in half of the remaining dry ingredients. Beat in a second third of the yogurt. Beat in the remaining dry ingredients and then the remaining yogurt. Again be careful to beat until just incorporated. Do not over beat. Fold in the Cherries. If you are using frozen cherries, defrost them first, drain the excess liquid, and then coat them in a light dusting of flour.  
5 Use a standard 12-muffin muffin pan. Coat each muffin cup lightly with olive oil or grapeseed oil using a pastry brush, or with a little butter. Or use one of those convenient vegetable oil sprays. Distribute the muffin dough equally among the cups. Bake until muffins are golden brown, about 25 to 30 minutes. Test with a long toothpick (we use a thin bamboo skewer) to make sure the center of the muffins are done. Set on wire rack to cool for 5 minutes. Remove muffins from the tin and serve slightly warm.

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## APPLE MUFFINS RECIPE (2013-12-11 18:31)

INGREDIENTS 3 1/2 CUPS FLOUR 1 CUP SUGAR 1/2 CUP DRY BUTTERMILK POWDER OR DRY NON-FAT MILK POWDER 1 TABLESPOON OF BAKING POWDER 1/2 TABLESPOON OF BAKING SODA 1/2 TABLESPOON OF SALT 1/2 TABLESPOON GROUNDED CINNAMON 1/2 TEASPOON GROUNDED NUTMEG 3-4 EGGS 3 TEASPOONS OF VANILLA EXTRACT 2 CUPS WATER 1 CUP APPLESAUCE  
METHOD PREHEAT OVEN TO 400 DEGREES Coat the muffin tin with cooking spray In a bowl combine all the dry ingredients flour,sugar,milk powder ,baking powder,baking soda,salt,cinnamon and nutmeg.in case any lumps are formed break them.set aside In another bowl beat the eggs with the electric beater.now add in the vanilla extract and beat.After this add the water and Apple sauce to this well beaten egg mixture and beat on low speed till all the ingredients are well mixed.Now using a spoon gently stir in the combined dry ingredients mixture into this wet mixture just until moistened.The batter should be lumpy.Fill the muffin

tins with this prepared batter full. Bake for about 15-20 minutes or until the top of the muffins is golden brown. Allow to cool in the oven in the muffin tin for a few minutes before removing the muffins from the tin

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### **FRESH APRICOT MUFFINS (2013-12-11 18:34)**

**INGREDIENTS** 3 1/2 CUPS FLOUR 1 CUP SUGAR 1/2 CUP DRY BUTTERMILK POWDER OR DRY NON-FAT MILK POWDER 1 TABLESPOON OF BAKING POWDER 1/2 TABLESPOON OF BAKING SODA 1/2 TABLESPOON OF SALT 1/2 TABLESPOON GROUND CINNAMON 1/2 TEASPOON GROUND NUTMEG 3-4 EGGS 3 TEASPOONS OF VANILLA EXTRACT 2 CUPS WATER 1 CUP BUTTER OR OIL 1 CUP CHOPPED DRIED APRICOTS **METHOD** PREHEAT OVEN TO 400 DEGREES Coat the muffin tin with cooking spray In a bowl combine all the dry ingredients flour, sugar, milk powder, baking powder, baking soda, salt, cinnamon and nutmeg. In case any lumps are formed break them. set aside In another bowl beat the eggs with the electric beater. now add in the vanilla extract and beat. After this add the water and butter or oil to this well beaten egg mixture and beat on low speed till all the ingredients are well mixed. Now using a spoon gently stir in the combined dry ingredients mixture into this wet mixture just until moistened. Now spoon in the dried chopped apricots and mix gently. The batter should be lumpy. Fill the muffin tins with this prepared batter full. Bake for about 15-20 minutes or until the top of the muffins is golden brown. Allow to cool in the oven in the muffin tin for a few minutes before removing the muffins from the tin

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### **CURRANT MUFFINS (2013-12-11 18:37)**

**INGREDIENTS** 3 1/2 CUPS FLOUR 1 CUP SUGAR 1/2 CUP DRY BUTTERMILK POWDER OR DRY NON-FAT MILK POWDER 1 TABLESPOON OF BAKING POWDER 1/2 TABLESPOON OF BAKING SODA 1/2 TABLESPOON OF SALT 1/2 TABLESPOON GROUND CINNAMON 1/2 TEASPOON GROUND NUTMEG 3-4 EGGS 3 TEASPOONS OF VANILLA EXTRACT 2 CUPS WATER 1 CUP BUTTER OR OIL 1 1/2 CUPS CURRANTS 1 CUP CHOPPED NUTS **METHOD** PREHEAT OVEN TO 400 DEGREES Coat the muffin tin with cooking spray In a bowl combine all the dry ingredients flour, sugar, milk powder, baking powder, baking soda, salt, cinnamon and nutmeg. In case any lumps are formed break them. set aside In another bowl beat the eggs with the electric beater. now add in the vanilla extract and beat. After this add the water and butter or oil to this well beaten egg mixture and beat on low speed till all the ingredients are well mixed. Now using a spoon gently stir in the combined dry ingredients mixture into this wet mixture just until moistened. Now add the currants and nuts to the mixture and mix gently. The batter should be lumpy. Fill the muffin tins with this prepared batter full. Bake for about 15-20 minutes or until the top of the muffins is golden brown. Allow to cool in the oven in the muffin tin for a few minutes before removing the muffins from the tin

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### **TOFFEE CAKE RECIPE (2013-12-12 15:07)**

This recipe requires the use of two different sets of ingredients. The first one will be the pudding which will be placed at the center of the plate and the other is the toffee which is placed around the pudding. A very delicious easy beautiful dessert recipe if followed properly comes out really well. **INGREDIENTS REQUIRED FOR THE CAKE ARE:**

- 1 1/4 cup of chopped dates(the dates need to be pitted and then chopped)
- 1/2-cup of water
- 1/2 teaspoon of . baking soda
- 1-tsp. salt(kosher)
- 1-1/2-cups all-purpose flour
- 1 stick of salted butter room temperature
- 1-cup of packed light brown sugar
- 1/2-tsp.vanilla extract
- 3 large eggs, room temperature

FOR THE TOFFEE TOPPING THE INGREDIENTS REQUIRED ARE AS FOLLOWS:

- 3/4 stick of butter(UNSALTED) at room temperature
- 3/4 cup packed light brown sugar
- 1/2-tsp. of vanilla extract
- 1/4-cup of heavy cream

### **STEPS FOR Making the Toffee Cake**

1. Heat the oven to 350°F with the rack in the middle .
2. As the oven is heating, brush eight 6-oz ramekins with butter and flour, setting them aside.
3. In a small saucepan , combine the chopped dates, water and baking soda over high heat and bring it to a boil. Once you have them at a rolling boil remove from the heat and set aside.
4. Now take another bowl and add all your dry ingredients together and whisk them together to combine them and set them aside. In a pot boil the water till it simmers over high heat..
5. Next, using an electric beater on medium speed, beat the butter and brown sugar together until it is smooth and light. The mixing should bring in enough air so it will airy. This should take about five minutes.
6. after this add in the vanilla extract and the eggs one at a time. Beat well after each addition till the mixture is well combined.
7. Now add in the dry ingredients mixture with a whisk. After this , add in your date mixture by hand and combine well gently making sure not to ove rmix.
8. Divide the batter evenly among the prepared ramekins and set them in a roasting pan or baking dish 13X9X2 or 8X8. This will serve as your water bath.
9. Pour simmering water into the bottom of the baking dishes until it reaches halfway up the sides of the ramekins. Very carefully place the baking dishes on the center rack of the oven. Bake for about 50 minutes or a cake tester inserted into the middle of each comes out clean.



## METHOD FOR MAKING THE TOFFEE SAUCE

1. In a medium saucepan melt butter over medium heat. make sure the melting butter should foam.
2. Now add in the brown sugar and vanilla extract . Turn the mixture only once and turn the heat down a bit so that it just remains at a bubble.The color of the sauce is similar to maple syrup
3. Carefully add the cream in a spoon by spoon stirring constantly , and cook until the sauce bubbles, increasing in volume. This process should take about two minutes. remove from the heat.
4. remove the ramekins from the oven, where they were staying warm.
5. Allow the cakes to cool completely at room temperature.
6. Once the cakes have cooled , run a knife around the perimeter of each and invert to remove from the ramekins, then place upright on a serving plate.
7. Serve the cakes at room temperature or slightly warmed, covered in warm toffee sauce.

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## BUTTERSCOTCH MUFFINS (2013-12-12 18:01)

INGREDIENTS 3 1/2 CUPS FLOUR 1 CUP SUGAR 1/2 CUP DRY BUTTERMILK POWDER OR DRY NON-FAT MILK POWDER 1 TABLESPOON OF BAKING POWDER 1/2 TABLESPOON OF BAKING SODA 1/2 TABLESPOON OF SALT 1/2 TABLESPOON GROUNDED CINNAMON 1/2 TEASPOON GROUNDED NUTMEG 3-4 EGGS 3 TEASPOONS OF VANILLA EXTRACT 2 CUPS WATER 1 CUP BUTTER OR OIL 2 BAGS OR 12 OZ BUTTERSCOTCH CHIPS 1 CUP CHOPPED NUTS METHOD PREHEAT OVEN TO 400 DEGREES Coat the muffin tin with cooking spray In a bowl combine all the dry ingredients flour,sugar,milk powder ,baking powder,baking soda,salt,cinnamon and nutmeg,in case any lumps are formed break them.set aside In another bowl beat the eggs with the electric beater.now add in the vanilla extract and beat.After this add the water and butter or oil to this well beaten egg mixture and beat on low speed till all the ingredients are well mixed.Now using a spoon gently stir in the combined dry ingredients mixture into this wet mixture just until moistened.Now fold in the butterscotch chips and chopped nuts gently.The batter should be lumpy.Fill the muffin tins with this prepared batter full.Bake for about 15-20 minutes or until the top of the muffins is golden brown.Allow to cool in the oven in the muffin tin for a few minutes before removing the muffins from the tin

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## CARROT MUFFINS (2013-12-12 18:05)

INGREDIENTS 3 1/2 CUPS FLOUR 1 CUP SUGAR 1/2 CUP DRY BUTTERMILK POWDER OR DRY NON-FAT MILK POWDER 1 TABLESPOON OF BAKING POWDER 1/2 TABLESPOON OF BAKING SODA 1/2 TABLESPOON OF SALT 1/2 TABLESPOON GROUNDED CINNAMON 1/2 TEASPOON GROUNDED NUTMEG 3-4 EGGS 3 TEASPOONS OF VANILLA EXTRACT 2 CUPS WATER 1 CUP BUTTER OR OIL 2 CUPS GRATED CARROTS 1 CUP RAISINS 1 1/2 TEASPOON ALLSPICE METHOD FOR MAKING CARROT MUFFINS PREHEAT OVEN TO 400 DEGREES Coat the muffin tin with cooking spray In a bowl combine all the dry ingredients flour,sugar,milk powder ,baking powder,baking soda,salt,cinnamon and nutmeg,in case any lumps are formed break them.set aside In another bowl beat the eggs with the electric beater.now add in the vanilla extract and beat.After this add the water and butter or oil to this well beaten

egg mixture and beat on low speed till all the ingredients are well mixed. Now using a spoon gently stir in the combined dry ingredients mixture into this wet mixture just until moistened. Now fold in the grated carrots, raisins and all spice to the batter and mix gently. The batter should be lumpy. Fill the muffin tins with this prepared batter full. Bake for about 15-20 minutes or until the top of the muffins is golden brown. Allow to cool in the oven in the muffin tin for a few minutes before removing the muffins from the tin

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### **DATE NUT MUFFINS (2013-12-12 18:07)**

**INGREDIENTS** 3 1/2 CUPS FLOUR 1 CUP SUGAR 1/2 CUP DRY BUTTERMILK POWDER OR DRY NON-FAT MILK POWDER 1 TABLESPOON OF BAKING POWDER 1/2 TABLESPOON OF BAKING SODA 1/2 TABLESPOON OF SALT 1/2 TABLESPOON GROUND CINNAMON 1/2 TEASPOON GROUND NUTMEG 3-4 EGGS 3 TEASPOONS OF VANILLA EXTRACT 2 CUPS WATER 1 CUP BUTTER OR OIL 1 CUP CHOPPED DATES 1 CUP CHOPPED NUTS **METHOD** PREHEAT OVEN TO 400 DEGREES Coat the muffin tin with cooking spray In a bowl combine all the dry ingredients flour, sugar, milk powder, baking powder, baking soda, salt, cinnamon and nutmeg. In case any lumps are formed break them. set aside In another bowl beat the eggs with the electric beater. now add in the vanilla extract and beat. After this add the water and butter or oil to this well beaten egg mixture and beat on low speed till all the ingredients are well mixed. Now using a spoon gently stir in the combined dry ingredients mixture into this wet mixture just until moistened. After this fold in the chopped dates and nuts into the batter and mix gently. The batter should be lumpy. Fill the muffin tins with this prepared batter full. Bake for about 15-20 minutes or until the top of the muffins is golden brown. Allow to cool in the oven in the muffin tin for a few minutes before removing the muffins from the tin

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### **CHOCOLATE CHIP FUDGE MUFFINS (2013-12-12 18:14)**

**INGREDIENTS** 3 1/2 CUPS FLOUR 1/2 CUP SUGAR 1/2 CUP DRY BUTTERMILK POWDER OR DRY NONFAT MILK POWDER 1 TABLESPOON OF BAKING POWDER 1/2 TABLESPOON OF BAKING SODA 1/2 TABLESPOON OF SALT 1/2 TABLESPOON GROUND CINNAMON 1/2 TEASPOON GROUND NUTMEG 3-4 EGGS 3 TEASPOONS OF VANILLA EXTRACT 2 CUPS WATER 1 CUP BUTTER OR OIL 1 1/2 CUP COCOA POWDER 3 CUPS MINI CHOCOLATE CHIPS **METHOD** PREHEAT OVEN TO 400 DEGREES Coat the muffin tin with cooking spray In a bowl combine all the dry ingredients flour, sugar, milk powder, cocoa powder, baking powder, baking soda, salt, cinnamon and nutmeg. In case any lumps are formed break them. set aside In another bowl beat the eggs with the electric beater. now add in the vanilla extract and beat. After this add the water and butter or oil to this well beaten egg mixture and beat on low speed till all the ingredients are well mixed. Now using a spoon gently stir in the combined dry ingredients mixture into this wet mixture just until moistened. After this spoon in the chocolate chips into the batter and mix gently. The batter should be lumpy. Fill the muffin tins with this prepared batter full. Bake for about 15-20 minutes or until the top of the muffins is golden brown. Allow to cool in the oven in the muffin tin for a few minutes before removing the muffins from the tin

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### **THE RIGHT METHOD TO USE FOR MAKING CREAM PUFF (2013-12-12 22:43)**

1 cup water  
8 tablespoons (1 stick) unsalted butter

1/2 teaspoon salt

1 1/2 teaspoons granulated sugar

#### INGREDIENTS FOR THE PASTRY

1 cup all-purpose flour

3 to 4 eggs, plus 1 egg for egg wash

#### INGREDIENTS FOR THE FILLING:

2 cups heavy cream

2 tablespoons sugar

1/4 teaspoon vanilla

#### METHOD

To make cream puff: Preheat the oven to 425 degrees F. In a large saucepan, bring the water, butter, salt, and granulated sugar to a rolling boil over medium-high heat. When it boils, immediately take the pan off the heat. Stirring with a wooden spoon, add all the flour at once and stir hard until all the flour is incorporated, 30 to 60 seconds. Return the pan to the heat and cook, stirring, 30 seconds to evaporate some of the moisture. Scrape the mixture into a mixer fitted with a paddle attachment. Mix at medium speed. With the mixer running, and working 1 egg at a time, add 3 of the eggs, stopping after each addition to scrape down the sides of the bowl. Mix until the dough is smooth and glossy and the eggs are completely incorporated. The dough should be thick, but should fall slowly and steadily from the beaters when you lift them out of the bowl. If the dough is still clinging to the beaters, add the remaining egg and mix until incorporated.

Using a pastry bag fitted with a large plain tip, pipe the dough onto the baking sheet, in 2-inch diameter rounds or balls. Whisk the remaining egg with 1 1/2 teaspoons water. Brush the surface of the rounds with the egg wash to knock down the points (you may not use all the egg wash). Bake 15 minutes, then reduce the heat to 375 degrees F and bake until puffed up, and light golden brown, about 20 minutes more. Try not to open the oven door too often during the baking. Let cool on the baking sheet.

To fill the cream puffs, place a pastry tip on your finger and poke a whole in the bottom of each puff. Whip the cream with the sugar and vanilla until stiff. Pipe whipped cream into each cream puff and chill until ready to serve, no more than 4 hours.

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## ICE POPS RECIPE (2013-12-13 16:31)

### LEMON ICE POPS

#### INGREDIENTS

1/2 cup sugar

1/4 cup fresh lemon juice

2 Tbsp. grated lemon peel

pinch of salt

1 1/4 cups buttermilk

#### METHOD

In a large bowl Whisk together the sugar, the lemon juice, the lemon peel, and the salt until the sugar completely dissolves. Now Whisk in the buttermilk.

Divide this mixture among popsicle molds. Cover and freeze it until it is firm for at least 4 hours. Serve chilled.

### WATERMELON LIME POPSICLES

#### INGREDIENTS

5 cups seedless watermelon (about 1/4 of a large watermelon), diced

Juice of 1/2 lime

2 tablespoons sugar

1/4 greek yogurt

## Instructions

Combine all ingredients into the bowl of a food processor or blender. Puree until smooth, about 2 minutes. Discard solids and distribute the puree evenly among eight (3-ounce) Popsicle molds evenly. Freeze overnight.

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## **PUMPKIN MOUSSE PIE (2013-12-13 23:13)**

### INGREDIENTS SERVES-8

1 1/2 cups graham cracker crumbs

1/4 cup packed brown sugar

6 T butter, melted

### Filling: INGREDIENTS

1 can (15 oz.) solid-pack pumpkin

1 jar (7 oz.) marshmallow creme

1/4 cup packed brown sugar

2 t. pumpkin pie spice

1 carton (12 oz.) frozen whipped topping, thawed, divided

### METHOD FOR MAKING THE PUMPKIN MOUSSE PIE

In a bowl, combine the cracker crumbs, brown sugar and butter. Press onto the bottom and up the sides of a greased 9-in. deep dish pie plate. Bake at 350 degrees for 7-9 minutes or until lightly browned. Cool completely on a wire rack.

For filling, in a large bowl, whisk the pumpkin, marshmallow creme, brown sugar and pumpkin pie spice. Fold in 3 1/2 cups whipped topping. Spoon into prepared crust. Cover; freeze for at least 4 hours or until firm. Garnish with remaining whipped topping.

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## **WATERMELON MERINGUE PIE (2013-12-13 23:37)**

### INGREDIENTS

1 medium watermelon, peeled, seeded and cut up

1 cup sugar

3 tablespoons cornstarch

3 egg yolks

4 tablespoons butter or margarine, melted

1 teaspoon vanilla

a pinch of salt

Dash of salt

1 large (10-inch) graham cracker pie shell

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### For meringue:INGREDIENTS

3 egg whites

1/4 cup sugar

1/2 teaspoon vanilla

### METHOD

In a blender, process melon pieces until smooth (you will have about 2 to 2 1/2 cups of pureé melon). Pour melon into a mixing bowl; add sugar, cornstarch, egg yolks, salt, vanilla and melted butter or margarine. Mix with an electric mixer until well blended. Pour into pie shell and place on a baking sheet to catch spillovers; bake at 350 degrees for about 45 minutes or until knife inserted in the center comes out clean. Top with an

even layer of meringue; bake for another 15 minutes. Meringue: Beat egg whites until soft peaks begin to form; gradually add sugar then vanilla.

Note: The egg whites should be fully cooked if the meringue layer is evenly spread (not piled high) and cooked for 15 minutes at 350°. Alternatively, you can use powdered egg whites or serve untopped pie with sweetened whipped cream.

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## **MAKE APPLE PIE IN 2 EASY STEPS (2013-12-14 15:34)**

### **INGREDIENTS**

1/2 cup sugar  
1/2 cup packed brown sugar  
3 tablespoons all-purpose flour  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
6 to 7 cups thinly sliced peeled tart apples  
1 tablespoon lemon juice  
Pastry for double-crust pie (9 inches)  
1 tablespoon butter  
1 egg white  
Additional sugar

### **METHOD**

1 In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat. Line a 9-in. pie plate with bottom crust; trim pastry even with edge. Fill with apple mixture; dot with butter. Roll out remaining pastry to fit top of pie. Place over filling. Trim, seal and flute edges. Cut slits in pastry.

2 Beat egg white until foamy; brush over pastry. Sprinkle with sugar. Cover edges loosely with foil.

Bake at 375° for 25 minutes. Remove foil and bake 20-25 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

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## **WALNUT COOKIES (2013-12-14 16:47)**

**INGREDIENTS-MAKES 40 COOKIES** 1/2 cup softened butter

1 cup sugar  
2 eggs  
1 teaspoon vanilla extract  
a pinch of salt  
2 squares (2 ounces) unsweetened chocolate, melted and cooled  
1 cup all-purpose flour  
1/2 cup chopped walnuts  
confectioners' sugar

### **METHOD**

In a large mixing bowl, cream butter and sugar; beat in eggs, vanilla and salt, beating until light and fluffy. Beat in chocolate until well blended. Stir in flour and chopped walnuts. Drop by heaping teaspoonfuls 2 inches apart on well-greased baking sheet. Bake in preheated 350° oven 10 minutes, or until edges are crisp. Cool for 1 minute; remove to rack to cool completely. Sift confectioners' sugar over tops.

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## MASHED POTATO CHOCOLATE CAKE (2013-12-14 17:00)

### INGREDIENTS REQUIRED:

1 cup hot, unseasoned mashed potatoes without any lumps  
1 cup lukewarm water  
2 cups sifted all-purpose flour  
3/4 cup unsweetened Dutch process cocoa powder  
2-1/4 tsp. baking powder  
Optional: 2 tsp. instant coffee granules  
1/2 tsp. baking soda  
a Pinch of salt  
1 cup miniature semisweet chocolate chips  
2/3 cup unsalted butter, softened room temperature  
2 cups granulated sugar  
1 tsp. vanilla extract  
4 eggs, large room temperature  
Optional for serving:  
Confectioners' sugar

### METHOD

Adjust rack to center of oven; preheat oven to 350 degrees F. Grease a 13 by 9 inch baking pan, at least 1-1/2 inches deep, with solid vegetable shortening. Lightly flour the pan, knocking out any excess flour; set aside. Place mashed potatoes into medium bowl. With small whisk, gradually stir in the water to form a smooth mixture; do not overbeat mixture excessively. Cool it to lukewarm.

In a bowl sift together flour, cocoa powder, baking powder, optional coffee granules, baking soda, and salt. If using the miniature chocolate chips, place them in a small bowl with about 1 Tbsp. of the sifted dry ingredients and stir well until chips are coated. Set aside.

In large bowl using an electric beater beat together the butter, sugar, and vanilla extract. Beat at a low speed to blend, then beat 2 minutes at medium speed, scraping down bowl and beater(s) with rubber spatula once or twice. Add eggs, 2 at a time, beating in at a low speed until blended. Scrape bowl and beater(s) with rubber spatula. Increase mixer speed to medium; beat 1 minute.

At lowest speed, add sifted dry ingredients in 3 additions and mashed potato-water mixture in two additions, beginning and ending with dry ingredients and beating after each addition just until blended. Scrape bowl and beater(s) occasionally with rubber spatula. Batter may still appear curdled after all ingredients have been added—OK. Remove bowl from mixer.

If using the chips, add them now, along with any remaining sifted dry ingredients in the bowl. Fold in with rubber spatula only until evenly distributed.

Turn batter into prepared pan. Spread level, making sure batter is well-pushed into corners, then run batter slightly higher along pan edges and in corners.

Bake in preheated oven 27 to 32 minutes, turning pan back-to-front once about halfway during baking. Cake is done when toothpick inserted near center emerges with a few moist crumbs still clinging to it. Do not overbake! Remove to cooling rack.

During baking, cake center will rise higher than edges, but center will fall slightly as cake cools. Cool completely before serving. If desired, sift confectioners' sugar over top just before serving. Store at room temperature, covered airtight, for up to 3 days; freeze for longer storage.

## HOW TO MAKE ORANGE CHOCOLATE CAKE (2013-12-14 17:08)

### INGREDIENTS

1 1/2 sticks (170 g) unsalted butter, plus extra for greasing  
flour, for dusting  
6 ounces (170 grams) of bittersweet chocolate  
1 cup plus 2 tablespoons of (220 grams) sugar  
zest of one large orange  
4 eggs plus 2 egg yolks  
1/2 cup (50 grams) of unsweetened cocoa powder  
4 cups confectioners' sugar, for dusting  
candied orange peel and vanilla ice cream, to serve

### Preparation:

Preheat the oven to 375°F (190°C). Butter and flour a 10-inch (25-cm) round cake pan. Line the bottom of the pan with parchment paper, then butter and flour the parchment paper. Gently melt the chocolate over a double boiler. Stir the butter into the chocolate to melt, and stir until smooth. Remove from the double boiler and whisk the sugar and orange zest into the chocolate mixture. Add the eggs and egg yolks and whisk well. Sift the cocoa powder over the chocolate mixture and whisk the batter until totally smooth. Pour the batter into the pan and bake for approximately 35 to 40 minutes, or until the top has formed a good crust. Cool the cake in the pan on a rack for 10 minutes. Invert the cake onto a serving platter. Dust with confectioners' sugar and serve with candied orange peel and vanilla ice cream.

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## CHOCOLATE HAZELNUT TORTE (2013-12-14 17:10)

### INGREDIENTS REQUIRED FOR THE CAKE:

1 stick (1/2 cup) unsalted butter plus additional for greasing pan



[1]

1 cup hazelnuts (5 oz)  
6 oz fine-quality bittersweet chocolate (not unsweetened; not more than 60 % cacao)  
2 tablespoons potato starch  
1/4 teaspoon salt  
1/2 cup sugar  
4 large eggs, separated, at room temperature for 30 minutes  
1 teaspoon vanilla

### METHOD

Special equipment: a 9- to 9 1/2-inch springform pan; parchment paper

Put oven rack in middle position and preheat oven to 350°F.

Generously butter bottom and side of springform pan, then line bottom with a round of parchment paper and butter parchment paper.

Toast hazelnuts in a shallow baking pan in oven, shaking pan once or twice, until golden, about 12 minutes.

Place nuts in a kitchen towel and rub off any loose skins while nuts are still warm, then cool nuts completely.

Reduce oven temperature to 325°F.

While nuts cool, melt butter and chocolate together in a heatproof bowl set over a pot of simmering water.

Pulse hazelnuts in a food processor with potato starch, salt, and 1/4 cup sugar until finely ground. (Be careful not to grind to a paste.)

Whisk together yolks and 2 tablespoons sugar in a large bowl. Whisk in chocolate mixture, then add nut mixture and vanilla and whisk until combined (mixture will be slightly grainy).

Beat whites with a pinch of salt in another bowl with an electric mixer at medium speed until they hold soft peaks. Add remaining 2 tablespoons sugar a little at a time, beating, and beat until whites just hold stiff peaks. Fold one fourth of whites into chocolate mixture to lighten, then fold in remaining whites gently but thoroughly. Pour batter into springform pan, then bake until a wooden pick or skewer inserted in center comes out with a few moist crumbs adhering, 35 to 40 minutes. Transfer to a rack and cool completely in pan, about 1 hour. Run a knife around edge of torte to loosen, then remove side of pan. Dust with confectioners sugar.

1. <http://4.bp.blogspot.com/-Uz2CZmsDNRw/UqxEiiinukcI/AAAAAAAAAhw/-Bm63YDDgYY/s1600/images.jpg>

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## HOW TO MAKE GUAVA PIE (2013-12-14 22:43)

### INGREDIENTS

1 cup flour, all-purpose

1/4 teaspoon salt

1/4 cup vegetable shortening

1/4 cup butter

2 tablespoons water cold

Filling:INGREDIENTS

1 envelope gelatin unflavored

1 tablespoon lemon juice

4 large eggs separated

1 cup juice guava

3/4 cup sugar

3 food coloring red

1/8 teaspoon cream of tartar

whipped cream sweetened

guavas slices

### METHOD

Combine flour and salt.

Cut in shortening and butter until lumps are pea-size.

Now Add water and stir until mixture is moistened.

Now Press is into ball and chill for 45 minutes.

Roll out on the floured board with well-floured or stockinette-covered rolling pin.

Carefully transfer pastry to 9-inch pie plate.

Pierce all over with A fork.



Bake at 400 DEGREES F for about 15 minutes.let it cool.  
to make filling, soften gelatin in lemon juice.Set it aside  
In a bowl Combine the egg yolks, guava juice and 1/2 cup of sugar.  
Now Add a few drops red food color to it.Cook and stir over medium heat until mixture thickens.  
Now Add the gelatin mixture and stir constantly until melted.  
Cool the mixture until it reaches consistency of unbeaten egg whites.  
Beat egg whites and cream of tartar together until soft peaks form.  
Gradually add 1/4 cup sugar and beat until stiff peaks form.  
Fold in the gelatin mixture and pour into baked pastry shell.Chill.Top with sweetened whipped cream and garnish with guava slices.

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### **ENJOY MAKING GUAVA MOUSSE (2013-12-14 22:46)**

#### **INGREDIENTS**

1 cup guavas freshly pureed  
1 cup evaporated milk  
3/4 cup sugar or honey  
1 tablespoon lemon juice

#### **PREPARATION**

To make the puree, cut the guavas into half, scoop out the pulp, and run through a colander.  
Chill evaporated milk by placing in the freezer section for a short time.  
Pour into chilled bowl and whip until it is thickened.  
Now Add the sugar or honey and lemon juice to puree and mix until sugar dissolves.  
Fold in the whipped milk into guava mixture and pour into freezer trays.  
Freeze For 4-6 hours. .SERVE AND ENJOY

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### **SINFUL OREO TRUFFLES (2013-12-14 22:54)**

#### **INGREDIENTS**

1 lb Oreo cookies (3 sleeves)  
8 ounces of cream cheese, room temperature  
1/2 teaspoon vanilla extractor mint extract,1 tsp  
1 lb milk chocolate  
1/2 lb white chocolate

#### **PREPARATION METHOD**

In a bowl Using a food processor, grind the oreo cookies to a fine powder.  
Now using an electric mixer, blend together the cookie powder, cream cheese and vanilla extract until thoroughly mixed (there should be no white traces of cream cheese).  
Now Roll into small balls and place on wax-lined cookie sheet.  
Refrigerate for about 45 minutes.  
Line two cookie sheets with wax paper.

In a double-boiler, melt the milk chocolate. Now dip the prepared balls into the melted chocolate mixture and coat thoroughly.

Using a slotted spoon, lift balls out of chocolate and let excess chocolate drip off.

Place on wax-paper-lined cookie sheet.

In separate double boiler, melt the white chocolate.

Using a fork, drizzle white chocolate over balls.

Let cool.

Store in airtight container, in refrigerator.

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## BLUEBERRY LEMON BARS 6 (2013-12-14 23:02)

### INGREDIENTS:

#### CRUST:

2 cups all-purpose flour

2 tablespoons white sugar



[1]

2 teaspoons lemon zest

1 pinch salt

1/2 cup butter, chilled and diced

1 egg

1 teaspoon vanilla extract

#### FILLING:

2 cups fresh blueberries

1/4 cup white sugar

1/8 teaspoon ground nutmeg

#### CRUMB TOPPING: INGREDIENTS

5 tablespoons butter, softened

1/2 cup packed brown sugar

3/4 cup all-purpose flour

1/4 cup confectioners' sugar for dusting

#### DIRECTIONS:

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking pan.

Start by making the crust. In a medium bowl, stir together the 2 cups flour, 2 tablespoons white sugar, lemon zest and salt. Cut in the 1/2 cup butter until the mixture resembles coarse crumbs. Beat egg and vanilla together; stir into the crumb mixture until a dough forms. Press into the bottom of the prepared pan. Bake for 12 to 15 minutes in the preheated oven, until golden. Remove from oven and set aside to cool slightly.

Sprinkle blueberries over the crust. Combine the 1/4 cup sugar and nutmeg; sprinkle over the blueberries. Make the topping: In a medium bowl, cream together the 5 tablespoons butter and brown sugar until smooth. Mix in the flour, so that the mixture is crumbly like streusel. Sprinkle over the blueberry layer. Bake for 20 to 25 minutes in the preheated oven, until browned. Cool and then dust with confectioners' sugar before cutting into bars.

1. <http://3.bp.blogspot.com/-0Mr-WFjKZKI/Uqyb1jyi2UI/AAAAAAAAAiM/ehU2M99KJdU/s1600/BLUEBERRY+LEMON+BARS.jpg>

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## **EASY BLUEBERRY BUCKLE RECIPE (2013-12-14 23:04)**

### **INGREDIENTS**

1 1/4 cups white sugar  
1/2 cup shortening  
1 egg  
2 1/2 cups flour  
2 1/2 tsp. baking powder  
1/4 tsp. salt  
1/2 cup milk  
2 cups fresh or frozen blueberries  
1/2 tsp. cinnamon  
1/4 cup butter or margarine

### **METHOD**

In a large bowl cream together 3/4 cups of the sugar and all of the shortening mixing bowl. Now add in the egg and beat well with the beater. in a medium bowl, stir together 2 cups of the flour, baking powder, and salt. add flour mixture and milk alternately to creamed mixture, beating still smooth after each additon. spread into a greased 9x9 pan. top with blueberries. in a small bowl, combine remaing sugar, flour, and cinnamon. cut in butter or margarine til crumbly. sprinkle over blueberries. bake at 350\* for 45-50 minutes. cut into squares and serve warm.

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## **EASY STRAWBERRY PIE RECIPES (2013-12-14 23:12)**

### **Ingredients:**

1 cup sugar  
6 tablespoons cornstarch  
1/2 teaspoon salt  
2 1/2 cups milk, scalded  
2 eggs, slightly beaten  
3 tablespoons butter  
1/2 teaspoon vanilla extract  
1 9-inch pastry shell, baked  
2 cups strawberries (1 pint), washed and hulled  
1 cup heavy cream, whipped and sweetened, or 2 cups (8 ounces) whipped topping

### **Preparation:**

In top of double boiler mix sugar, cornstarch, and salt; gradually add milk and cook over simmering water, stirring constantly, until thickened. Add a small amount of the hot mixture to the beaten eggs; whisk in quickly. Return egg mixture to hot sauce mixture in double boiler. Cook, stirring constantly, until thick. Remove from heat; add butter and vanilla extract. Cover and chill.

Pour chilled mixture into the baked pastry shell. Arrange halved strawberries over the filling. Chill. Spread with sweetened whipped cream or whipped topping just before serving. Garnish with more halved berries. Store leftovers, covered, in the refrigerator.

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## BEST BANANA CHEESECAKE RECIPE (2013-12-14 23:19)

### INGREDIENTS

For the crust  
20 vanilla cream-filled sandwich style cookies



[1]

1/4 cup margarine, melted

For the filling

24 ounces cream cheese, softened

2/3 cup granulated sugar

2 tablespoons cornstarch

3 eggs

3/4 cup mashed banana

1/2 cup whipping cream

2 teaspoons vanilla extract

shredded coconut, for topping (optional)

### STEPS

1 Use a blender to finely chop the cookies.

2 Add margarine and blend until they are well combined.

3 Press mixture into the bottom of a 10" springform pan and smooth it out.

4 Refrigerate the crust while you make the filling.

5 Beat cream cheese with electric mixer until creamy.

6 Beat in sugar and cornstarch followed by the eggs (one at a time).

7 Beat in bananas, whipping cream, and vanilla.

8 Pour mixture into crust.

9 Place pan on a cookie sheet and bake in a 350 degree oven for 15 minutes.

10 Reduce oven temperature to 200 degrees and bake an additional 75 minutes, or until center is almost set, adding coconut for last 20 minutes.

11 Allow to cool completely before removing rim of pan – Before removing the pan, run warm water over a knife and slide a knife around the edge of the cake to separate the cake from the pan cleanly.

12 Refrigerate cheesecake, uncovered, at least 6 hours.

1. <http://1.bp.blogspot.com/-Mh15ubMUFNc/UtVJza9gEkI/AAAAAAAAA1A/pTibND8eGck/s1600/BANANA+CHEESECAKE+RECIPE.jpg>

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## A VERY SIMPLE WAY TO MAKE CROISSANT (2013-12-15 13:03)

### INGREDIENTS-MAKES 24

1 cup Warm milk  
1 teaspoon Sugar  
1 tablespoon Yeast



[1]

1 cup Flour  
3/4 c Milk, room temperature  
1 1/2 teaspoon Salt  
1/4 cup Sugar  
1 Egg, beaten  
1/2 cup Butter melted and cooled  
4 cups Flour  
1 c Cold butter  
1 Egg, beaten with cold water

### METHOD

Stir warm milk and sugar together. Add yeast. Let stand 10 minutes. Stir well. Add flour; beat well. Add milk, sugar and egg. Beat until smooth. Add butter; beat and set aside. In a large mixing bowl, place the 4 cups of flour and the chilled butter. Cut butter into flour until pieces are the size of beans (not too small). Pour the liquid batter into the flour mixture; stir until moistened. Cover the bowl with plastic wrap. Refrigerate for at least 4 hours or overnight. Remove from refrigerator. Press into a compact ball on a floured board and divide into 4 parts. Roll each into a circle 12" or 16". Cut each circle into 6 or 8 pie-shaped wedges. For each croissant roll a wedge towards the point. Shape into a crescent and place on ungreased baking sheet. Let rise at room temperature until doubled. (May take 2 hours or more). Brush each with egg beaten with cold water. Preheat oven to 400 F. Place croissants in oven. Lower temperature to 350 F and bake for 15 - 20 minutes until golden.

1. <http://2.bp.blogspot.com/-5kCNSuaZPBU/Uq1cZIxyX6I/AAAAAAAAAic/LjVQjxhw1N0/s1600/CROISSANT.jpg>

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## TEMPTING CHOCOLATE RASPBERRY BROWNIE DIPPED IN HOT CHOCOLATE SAUCE (2013-12-15 16:39)

### INGREDIENTS REQUIRED FOR MAKING CHOCOLATE RASPBERRY BROWNIE

200 grams of dark chocolate , broken into chunks

100 grams milk chocolate , broken into chunks  
250 grams of salted butter room temperature



[1]

400 grams soft light brown sugar  
4 large eggs  
140 grams of plain flour  
50 grams of cocoa powder unsweetned  
200 grams of raspberries

#### METHOD FOR MAKING THE BROWNIES

1.Heat oven to 180 DEGREES C/ 160 DEGREES C fan/gas 4. Line a 20 x 30cm baking tray tin with baking parchment. Put the chocolate, butter and sugar in a pan and gently melt, stirring occasionally with a wooden spoon. Remove from the heat.

2. Stir in the eggs, one by one, into the melted chocolate mixture.Now Sieve over the flour and the cocoa powder , and stir in. the chocolate mixture to which eggs have been added. Stir in half of the raspberries, scrape into the tray, then scatter over the remaining raspberries. Bake on the middle shelf for about 30-35 minutes . Cool the brownies completely before slicing them into squares

#### FOR MAKING THE CHOCOLATE SAUCE

THE INGREDIENTS REQUIRED ARE:

225 grams/8 oz dark chocolate, broken into pieces  
80 grams/3 oz of castor sugar  
120 ml/ 4 fl oz of double cream  
60 ml/ 2 fl oz of hot water

#### STEPS TO FOLLOW TO PREPARE THE HOT CHOCOLATE SAUCE

1.Put all the ingredients into a thick-bottomed saucepan.

2.Put on a gentle heat and stir until the chocolate has melted and the sauce is hot.

Pour this hot chocolate sauce in a bowl so that the the guest can dip the brownies into it.

1. <http://1.bp.blogspot.com/-6cMhAljD97w/Uq2NsD1S1SI/AAAAAAAAAis/aRNRm6CHQ7A/s1600/chocolate+raspberry+brownies+dipped+in+hot+chocolate+sauce.jpg>

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## Yummilicious!!!! PEANUT SWIRL BROWNIES (2013-12-15 16:44)

### Ingredients

1 pound unsalted butter  
1 pound plus 12 ounces semisweet chocolate chips, divided  
6 ounces unsweetened chocolate  
6 extra-large eggs room temperature



[1]

3 tablespoons instant coffee granules  
2 tablespoons pure vanilla extract  
2 1/4 cups sugar  
1 1/4 cups all-purpose flour, divided  
1 tablespoon baking powder  
1 teaspoon kosher salt  
3/4 cup smooth peanut butter

#### Directions

Preheat the oven to 350 degrees F. Butter and flour a 12 by 18 by 1 1/2-inch sheet pan.

#### PREPARATION REQUIRED FOR MAKING PEANUT SWIRL BROWNIES

Melt together the butter, 1 pound of chocolate chips, and the unsweetened chocolate in a medium bowl over simmering water. Allow to cool slightly. In a large bowl, stir (do not beat) together the eggs, coffee granules, vanilla, and sugar. Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature.

In a medium bowl, sift together 1 cup of flour, the baking powder, and salt. Add to the cooled chocolate mixture. Toss the remaining 12 ounces of chocolate chips in a medium bowl with 1/4 cup of flour, then add them to the chocolate batter. Pour into the prepared sheet pan. Spoon the peanut butter over the top of the chocolate mixture and using a knife, swirl it through the chocolate mixture.

Bake for 20 minutes, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake for about 10 to 15 minutes more or until a toothpick comes out clean. Do not overbake! Allow to cool thoroughly, refrigerate, and cut into large squares.

1. [http://2.bp.blogspot.com/-mCRkDZfYrIQ/Uq20-uDH4-I/AAAAAAAAAi4/5sJxAuy\\_PqY/s1600/peanut+swirl++brownies.jpg](http://2.bp.blogspot.com/-mCRkDZfYrIQ/Uq20-uDH4-I/AAAAAAAAAi4/5sJxAuy_PqY/s1600/peanut+swirl++brownies.jpg)

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## HOW TO MAKE PRETTY DESSERTS IN LESS THAN 14 MINUTES (2013-12-16 15:09)

### SORBET PARFAIT-SERVES 4

#### INGREDIENTS

1 pint any flavor sorbet, slightly softened  
3/4 cup sweet granola  
1/2 cup whipping cream



[1]

2 Tablespoon powdered sugar

Preparation:

In 4 parfait glasses, layer the sorbet and the granola. Refreeze it until firm. When ready to serve, beat the whipped cream and powdered sugar together until stiff, and dollop a bit on each parfait.

### RASPBERRY FOOL

#### INGREDIENTS

1 pound Fresh Raspberries

1 whole Lime, Zested And Juiced

½ cups Sugar



[2]

1 cup Heavy Cream

1 cup Plain Greek Yogurt

#### METHOD

First place the raspberries in a bowl and mash with a fork. Add in the lime juice and zest, stir to combine. Stir in the sugar. Let it stand for 5-10 minutes until the sugar dissolves. Now at this point you could put the mixture in a fine mesh strainer to get rid of the seeds. I didn't and it was fine but if you don't like the seeds, strain it.....I will next time...

Next, in a large cold bowl, whip the cream until soft peaks form. Gently fold in the yogurt. Stir in the raspberry mixture gently, that way you won't lose too much of the air from the whipped cream. Divide the mixture into small dessert bowls and stash in the fridge for a couple of hours.

### CREME CAMEL

#### INGREDIENTS

1 1/4 cups caster sugar

300 ml thickened cream

1 1/2 cups milk

1 teaspoon vanilla extract





[3]

6 eggs

#### A FOUR STEPS PROCEDURE

Preheat oven to 170°C/150°C fan-forced. Combine 3/4 cup sugar and 1 cup cold water in a saucepan over low heat. Cook, stirring, for 5 minutes or until sugar has dissolved. Increase heat to high. Bring to the boil. Boil, without stirring, for 5 to 7 minutes or until golden. Remove from heat. Set aside for 2 minutes to allow bubbles to subside. Pour sugar mixture into six 1 cup-capacity, ovenproof dishes. Set aside to set.

Combine cream, milk and vanilla in a saucepan over medium heat. Cook, stirring, for 6 to 8 minutes or until small bubbles form at edge of pan. Remove from heat.

Whisk eggs and remaining sugar in a bowl until pale and creamy. Slowly add cream mixture, whisking constantly. Strain mixture into a jug. Divide between dishes.

Place dishes in a large baking dish (see tip). Pour boiling water into baking dish until halfway up the sides of smaller dishes. Bake for 30 minutes or until just set. Remove baking dish from oven. Remove dishes from water. Set aside to cool. Refrigerate overnight. Run a thin knife around edge of each dish. Turn out onto 1cm-deep plates. Serve.

1. [http://1.bp.blogspot.com/-EMfYLS1Squ8/Uq7KB\\_CFduI/AAAAAAAAAJI/BCIz867wSUG/s1600/SORBET+PARFAIT.jpg](http://1.bp.blogspot.com/-EMfYLS1Squ8/Uq7KB_CFduI/AAAAAAAAAJI/BCIz867wSUG/s1600/SORBET+PARFAIT.jpg)

2. <http://1.bp.blogspot.com/-VttHXJUdmmc/Uq7KLbSdybI/AAAAAAAAAJQ/nudQ2ApAvT8/s1600/RASPBERRY+FOOL.jpg>

3. <http://2.bp.blogspot.com/-lg7nJdVfZcU/Uq7KUmHBkXI/AAAAAAAAAJY/0kXRsg0phEs/s1600/CREME+CAMEL.jpg>

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#### MINT CHOCOLATE CAKE RECIPE (2013-12-18 13:59)



[1]

Ingredients

For cake

5 ounces fine-quality unsweetened chocolate, chopped

2 1/4 sticks unsalted butter, softened

2 3/4 cups sifted cake flour (not self-rising; sift before measuring)

1/4 cup unsweetened cocoa powder (not Dutch-process)

2 teaspoons baking soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
4 large eggs, at room temperature 30 minutes  
1 cup granulated sugar  
1 cup packed light brown sugar  
1 1/2 teaspoons pure peppermint extract  
2 cups sour cream  
For frosting  
1 cup sugar  
6 tablespoons all-purpose flour  
6 tablespoons unsweetened cocoa powder (not Dutch-process)  
1 1/2 cups whole milk  
4 ounces fine-quality unsweetened chocolate, finely chopped  
1 tablespoon pure peppermint extract  
6 sticks (1 1/2 pound) unsalted butter, at room temperature  
Equipment: 2 (8- by 2-inch) round cake pans

#### Preparation

Make cake:

Preheat oven to 350°F with rack in middle. Butter cake pans, then line bottom of each with a round of parchment paper and butter parchment. Flour pans, knocking out excess.

Melt chocolate with butter, then cool.

Sift together flour, cocoa powder, baking soda, baking powder, and salt.

Beat eggs, sugars, and peppermint in a large bowl with an electric mixer at medium speed until pale and thick, 3 to 5 minutes. At low speed, mix in melted chocolate until incorporated, then add flour mixture in 3 batches alternately with sour cream, beginning and ending with flour mixture and mixing until each addition is just incorporated. Spread batter evenly in pans and rap pans several times on counter to eliminate air bubbles.

Bake until cakes pull away from sides of pans and a wooden pick inserted in center of each comes out clean, 40 to 50 minutes.

Cool in pans on a rack 10 minutes, then run a knife around edges of pans. Invert onto racks and discard parchment, then cool completely, about 1 hour.

Make frosting and assemble cake:

Whisk together sugar, flour, cocoa powder, and a pinch of salt in a small heavy saucepan over medium heat, then add milk and cook, whisking constantly, until mixture boils and is smooth and thick, 3 to 5 minutes. Remove from heat and whisk in chocolate and peppermint until smooth. Transfer to a bowl to cool to room temperature, covering surface with parchment paper to prevent a skin from forming.

Beat butter with an electric mixer until creamy, then add cooled chocolate mixture a little at a time, beating until frosting is fluffy and spreadable.

Cut each cake horizontally into 2 layers with a long serrated knife. Put 1 layer on a cake stand or large plate and spread top with 1 1/4 cups frosting. Repeat with 2 more layers, then add remaining layer and spread top and side of cake with remaining frosting.

1. [http://3.bp.blogspot.com/-1ovIC\\_wYcFU/UrFc1Uku5QI/AAAAAAAAAjo/ozLt11Z10LY/s1600/mint+chocolate+cake.jpg](http://3.bp.blogspot.com/-1ovIC_wYcFU/UrFc1Uku5QI/AAAAAAAAAjo/ozLt11Z10LY/s1600/mint+chocolate+cake.jpg)

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## **DARK CHOCOLATE MINT CHEESECAKE (2013-12-18 15:22)**

### INGREDIENTS:

1 (9 ounce) package thin

chocolate wafers  
3 (1 ounce) squares bittersweet dark  
chocolate  
3 tablespoons white sugar  
7 tablespoons butter  
12 (1 ounce) squares  
bittersweet chocolate  
4 (8 ounce) packages cream  
cheese  
1 3/4 cups white sugar



[1]  
4 eggs 1/2 cup heavy whipping cream  
1/2 cup unsweetened cocoa  
powder  
1 tablespoon vanilla extract  
1 1/2 cups sour cream  
1/4 cup white sugar  
1/2 cup heavy whipping cream  
1 tablespoon butter  
6 (1 ounce) squares bittersweet  
chocolate  
1 teaspoon peppermint extract

#### METHOD

1. Grind the chocolate wafers and 3 ounces of chocolate in a food processor; the crumbs should be small. Mix in 3 tablespoons of sugar. Melt 7 tablespoons of butter or margarine, and add it to the chocolate crumbs. Press into the bottom of a 9 inch springform pan.
2. Melt 12 ounces of chocolate, and cool slightly. Blend in cream cheese, 1 3/4 cups sugar, eggs, 1/2 cup cream, cocoa, vanilla, and peppermint extract. Pour this in crust. Bake for one hour at 350 degrees F (175 degrees C). Cool overnight.
3. In a small bowl, mix together the sour cream and 1/4 cup sugar. Pour on top of cooled cheesecake. Bake for 20 minutes at 350 degrees F (175 degrees C). Chill for 6 to 8 hours.
4. To decorate the cheesecake make a chocolate icing. In a small saucepan, simmer 1/2 cup cream and 1 tablespoon butter. Add to this 6 ounces of chocolate, and stir until melted. Remove from heat. Freeze until the mixture is piping consistency (stir occasionally). Using a pastry bag, pipe a lattice on the top.

1. [http://3.bp.blogspot.com/-wpLwi6L1x\\_M/UrFwDdfbGgI/AAAAAAAAAj4/dEcRogubNc8/s1600/CHOCOLATE+MINT+CHEESECAKE.jpg](http://3.bp.blogspot.com/-wpLwi6L1x_M/UrFwDdfbGgI/AAAAAAAAAj4/dEcRogubNc8/s1600/CHOCOLATE+MINT+CHEESECAKE.jpg)

## THE RIGHT WAY TO MAKE CHOCOLATE MINT BROWNIES (2013-12-18 15:28)

### INGREDIENTS:

1 cup white sugar  
1/2 cup butter, softened  
4 eggs  
1 1/2 cups chocolate syrup  
1 cup all-purpose flour  
2 cups confectioners' sugar 1/2 cup butter, softened  
2 tablespoons creme de  
menthe liqueur  
6 tablespoons butter  
1 cup semisweet chocolate  
chips

### METHOD

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.
2. In a large bowl, cream together 1 cup sugar and 1/2 cup of softened butter until smooth. Beat in eggs one at a time, then stir in the chocolate syrup. Stir in the flour until just blended. Spread the batter evenly into the prepared pan.
3. Bake for 25 to 30 minutes in the preheated oven, or until top springs back when lightly touched. Cool completely in the pan.
4. In a small bowl, beat the confectioners' sugar, 1/2 cup butter or margarine and creme de menthe until smooth. Spread evenly over the cooled brownies, then chill until set.
5. In a small bowl over simmering water, or in the microwave, melt the remaining 6 tablespoons of butter and the chocolate chips, stirring occasionally until smooth. Allow to cool slightly, then spread over the top of the mint layer. Cover, and chill for at least 1 hour before cutting into squares.

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## HOW TO MAKE LEMON COCONUT SQUARES (2013-12-19 14:08)

### INGREDIENTS

5 NILLA Wafers, finely crushed (about 1-1/3 cups)  
1 cup sugar, divided  
1/4 cup (1/2 stick) butter or margarine, melted  
1 tsp. grated lemon peel  
2 eggs  
1/4 cup lemon juice  
2 Tbsp. flour  
1/2 tsp. Baking Powder  
1/4 tsp. salt  
1/3 cup Coconut

### METHOD

PREHEAT oven to 350°F.

Mix wafer crumbs, 1/4 cup of the sugar, the butter and lemon peel until well blended. Press firmly into 8-inch square baking pan. Bake 8 min.

BEAT eggs and remaining 3/4 cup sugar in small bowl with wire whisk until thickened and well blended. Add lemon juice, flour, baking powder and salt; mix well. Pour over crust; sprinkle with coconut.

BAKE 25 to 30 min. or until center is set and top is lightly browned. Cool completely. Cover and refrigerate several hours or until chilled before cutting to serve. Store in tightly covered container in refrigerator.

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## HOW TO MAKE OREO DIRT CAKE DESSERT (2013-12-21 00:17)

### INGREDIENTS

1 New 8" Flower Pot  
1 1/2-2 lb. Oreo cookies  
1 8 oz. tub Cream Cheese  
1 cup of powdered sugar  
1/2 Stick of Softened Butter  
3 1/2 cups of milk  
2 small pkg. Instant Vanilla Pudding  
12 oz. Cool Whip

### PREPARATION

In a bowl using an electric beater Cream together the cream cheese, powdered sugar and softened butter. After this in another bowl Mix the 3 1/2 cups of milk and instant vanilla pudding for about 2 minutes and then add 12 oz. of Cool Whip to it.  
Now Add liquid mixture to the creamed mixture.  
Place Oreo cookies in large ziploc bag and crush to desired "dirt" texture with a rolling pin.  
Put 1 1/2 inches of cookie crumbs on the bottom of the sandpail or flower pot (lined with aluminum foil) and layer the pudding mixture and crumbs. End with pudding mixture. Refrigerate for 2 hours.

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## NO BAKE CHOCOLATE COCONUT WALNUT COOKIES (2013-12-25 10:34)

### INGREDIENTS REQUIRED FOR MAKING THIS DESSERT:

1 and 1/2 tbsp unsweetened cocoa powder  
1 tbsp butter  
1/3 cup and 1 tbsp maple syrup or honey  
3 tbsp milk  
1/3 cup peanut butter (creamy or crunchy!)  
1 cup quick oats  
1 tsp vanilla extract  
1/4 cup chopped walnuts  
1/4 cup sweetened shredded coconut

### METHOD

-Add butter, milk, honey/maple syrup and cocoa to a small sauce pan and heat on medium heat until the butter is melted. Stir well.  
Now Add the peanut butter, vanilla extract and oats into it. Stir well.  
Remove from heat and stir in walnuts and shredded coconut. If they are too dry, you can add a little more milk or peanut butter; they should be wet enough to hold together, but not too wet where they won't hold their shape nicely.  
Line a baking sheet with parchment paper and drop teaspoonfuls of the dough onto the baking sheet. Flatten with the back of a spoon and shape with your hands into a cookie, with desired thickness.  
Chill in the refrigerator (for best result is at least 2 hours, but you can eat them before!).

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### 3 STEPS RECIPE-WHITE CHOCOLATE MOUSSE (2013-12-25 19:23)

THE INGREDIENTS REQUIRED FOR MAKING THIS BEAUTIFUL DESSERT ARE:

6 oz. of white chocolate required for baking purposes that is broken into pieces

1 1/2 cups of heavy whipping cream, divided

1/4 cup of confectioners' sugar and

1 teaspoon vanilla extract

#### THE PREPARATION METHOD

1Microwave the white baking chocolate and 1/2 cup of heavy whipping cream in an uncovered, microwave-safe bowl on MEDIUM-HIGH (70 %) power for 1 minute;and stir. The bars may retain some of their shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until the chocolate is melted; cool completely.

2Beat with an electric beater the remaining heavy whipping cream, the confectioners' sugar and the vanilla extract in a small mixing bowl until stiff peaks are formed (do not overbeat).

3Fold the melted baking bar mixture into the whipped cream and refrigerate. Spoon into serving bowl or individual dishes.

Makes 8 servings

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# Chapter 2

## 2014

### 2.1 January

#### **QUICK EASY RECIPE FOR MAKING DELICIOUS DOUGHNUTS AT HOME (2014-01-10 22:07)**

##### INGREDIENTS

225 gms plain flour  
2 teaspoon baking powder  
1 teaspoon salt  
175 gms caster sugar  
175 ml milk  
2 eggs beaten  
1 tbsp oil  
1 tsp vanilla extract  
extra caster sugar for dusting.

##### SIMPLE STEPS TO FOLLOW FOR MAKING DELICIOUS DOUGHNUTS AT HOME

Heat the oven to 160/ gas 3

If using a metal pan ,you to oil it but if using a silicon pan,it does not require any oiling.

Sift flour, baking powder and salt into a large bowl.

After this Add in the sugar and stir.

In a separate bowl whisk milk, the beaten eggs, oil and vanilla extract together.

Add wet to dry ingredients and mix thoroughly.

Fill the doughnut cups 3/4 full (I find a teaspoon works best for this)

Bake for about 12 to 15 minutes.

Cool slightly.

Spread a plate with caster sugar. Tip the doughnuts onto the plate and turn over in the sugar.

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#### **BLUEBERYY RIPPLE CHEESECAKE RECIPE VERY EASY TO MAKE (2014-01-11 14:27)**

##### Ingredients:

50grams of unsalted butter (extra for greasing the tin)

125grams of digestive biscuits



150grams of fresh blueberries  
150grams of caster sugar  
400grams of cream cheese  
250grams of mascarpone  
2 large eggs and one large egg yolk  
½ teaspoon of vanilla extract  
2 tbsp of plain flour

#### ASSEMBLING THE INGREDIENTS FOR MAKING BLUEBERRY RIPPLE CHEESECAKE

crush the digestive biscuits into fine crumbs .melt the butter into a saucepan (but make sure it doesn't turn brown) at a low heat .Now stir in the biscuits and butter and remove from heat

Now press the crumbs into base of a tin with the back of a spoon put the blueberries and 3 tbsp of sugar into processor and whisk until smooth .sieve mixture of blueberries into a small pan .boil then simmer for 3-5mins (or until thickened and jammy) place remaining sugar, eggs cream cheese, vanilla, flour, mascarpone into a food processor and whisk until smooth .pour the cream cheese mixture onto of biscuit base and smooth out with the help of a spoon.After this drizzle the berry jam onto it and spread it out (you could make into a nice swirly design)

Now wrap the SIDES of the tin with foil place tin into a roasting tray and pour in boiling hot water halfway up the cake tin

bake for about 40mins at 180DEGREES CELCIUS

when the cake is a little wobbly turn the oven off and wedge the door open

leave the tin in the oven for about an hour to cool then place cake on a wire rack

remove cake from tin (careful here it may be tricky- best to use a tin that you can remove the sides from.Your a blueberry ripple cheesecake is ready.ENJOY

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#### HOMEMADE STRAWBERRY ORANGE MUFFINS (2014-01-13 20:27)

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#### HOW TO MAKE RED VELVET CHEESECAKE (2014-01-15 13:01)



[1] 2 1/4 cups cake flour sifted 2 tablespoons unsweetened cocoa powder 1 1/4 teaspoon baking powder 1 teaspoon baking soda 1/2 teaspoon kosher salt 1 cup full fat

butter, room temperature 2 tablespoons red food coloring 1 teaspoon vinegar(white distilled) 1 teaspoon vanilla extract 1 1/2 cups sugar 1 stick)unsalted butter, room temperature 2 large eggs, room temperature **Cheesecake ingredients** 32 oz of cream cheese room temperature 16 oz sour cream 2 cups sugar 2 teaspoons vanilla extract 6 eggs large room temperature **Cake** 1. Preheat the oven to 350Degrees F or 180 Degrees C 2. In a large bowl Sift the sifted flour, cocoa powder, baking powder, baking soda, and salt together.In another bowl blend together buttermilk, red food coloring, vinegar, and vanilla extract . 3. Now Beat the sugar and butter in large bowl with an electric beater until light and fluffy. 4. Add the eggs one at a time, beating w after each addition till completely blended 5. After this Beat in dry ingredients in 3 additions alternately with buttermilk mixture in 2 additions. 6. Put about 1/4 inch of cake batter in the bottom of a greased and floured 10 inch springform. 7. Use the rest of the batter in a 13x9 or 9 inch cake pan. 8. Bake both the pans for about 20 minutes or until a toothpick inserted at the center of the cakes comes out clean. 9. Allow the cakes to Cool in the oven for about 5 minutes and turn out to cool completely. 10. Break the larger cake (NOT the one in the springform) into large chunks and set aside.) **Cheesecake preparation method** 11. Preheat the oven to 375 Degrees F 12. Now with an electric beater Beat all the cheesecake ingredients together until the mixture is smooth. Keep about t 1/2 cup cake crumbs for layering on the top. 13. Fold in the remaining cake chunks into the cheesecake batter. 14. Pour into a pan. 15. Cover the bottom of the springform (the one with the cake layer in it) with aluminum foil, bringing it up the sides. 16. Place the pan in larger pan of hot water. Water should come halfway up the sides.(like a double boiler) 17. Bake for about 45 minutes. 18. Turn oven off and leave door closed for 1 hour. Remove from oven.Allow it to come to room temperature level and cover tightly. 19. Refrigerate over night. 20. Top the cake with whipped cream and sprinkle the reserved crushed cake crumbs on top of the topping.

1. [http://3.bp.blogspot.com/-FY89QXyYe-8/UtY40Si8cQI/AAAAAAAAA1Q/uS9IV\\_\\_LdU8/s1600/red-velvet-cheesecake-4\\_u3b2zt.jpg](http://3.bp.blogspot.com/-FY89QXyYe-8/UtY40Si8cQI/AAAAAAAAA1Q/uS9IV__LdU8/s1600/red-velvet-cheesecake-4_u3b2zt.jpg)

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## HOW TO MAKE OREO CHEESECAKE STUFFED STRAWBERRIES EASILY (2014-01-15 13:40)

THIS BEAUTIFUL DESSERT IS VERY EASY TO MAKE AND REQUIRES LITTLE EFFORT. THE INGREDIENTS REQUIRED FOR MAKING THIS DELICIOUS DESSERT AND THE PREPARATION METHOD IS AS GIVEN BELOW:

### INGREDIENTS

1 package of fresh large sized strawberries(small won't do as you need to fill the strawberries)

8 ounce of Philadelphia cream cheese softened is at room temperature

1/2 cup of white powdered sugar



[1]

1/2 teaspoon of pure vanilla extract

10 oreos sandwich cookies

#### STEP BY STEP PREPARATION METHOD

The first thing that you need to do is wash the strawberries thoroughly .Allow them to dry completely and cut off the tops of the strawberries.

After this core the strawberries with the help of a knife.Set aside

Now for making the filling

Using an electric beater in a large bowl beat the cream cheese till smooth.Add the powdered sugar and vanilla extract and beat well again till the mixture is smooth.

Now in a ziplock bag place the oreo cookies and crush them using a rolling pin until they turn into a fine powdery mixture.Make sure that there are no big chunks.Use can also use a food processor for crushing the oreo cookies.

Place half of this fine oreos mixture in a bowl and mix the other remaining half into the smooth cream cheese mixture and mix well.

Fill the strawberries with this oreo cream cheese filling a little bit that is coming out of the top.Dip the top of the strawberries into the finely crushed oreos powder that was kept in the separate bowl.And serve.

1. [http://3.bp.blogspot.com/-W024hpp5W7U/UtZCAaDYq8I/AAAAAAAAA1o/5JZtx-\\_Xc1o/s1600/oreo+cheesecake+stuffed+strawberries.JPG](http://3.bp.blogspot.com/-W024hpp5W7U/UtZCAaDYq8I/AAAAAAAAA1o/5JZtx-_Xc1o/s1600/oreo+cheesecake+stuffed+strawberries.JPG)

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## TURN INTO A 30 MINUTE CHEF WITH THESE BEAUTIFUL DESSERT RECIPES (2014-01-17 12:48)

**CURRENT BALLS** 115 grams self raising flour 40 grams of butter room temperature. 50 grams of powdered sugar 50 grams currants A little milk 1-2 tablespoons **METHOD** Sieve the flour. In a bowl with an electric beater cream the butter and sugar together till it is light and creamy. After this. Add the flour that has been sieved, currants and a little milk to it and mix gently till dough is formed. Make balls from the dough around 12 balls and place them on the greased baking tin leaving plenty of space between them to allow them to spread. Bake at 350 DEGREES F for about 15 minutes. **VANILLA RASPBERRY PUDDING** 1 pack of vanilla ice cream 100 grams of raspberry jelly Sweet cream and cherries for decorating the pudding **METHOD** Dissolve the jelly in boiling water .Pour the dissolved jelly over the vanilla ice cream. Stir the mixture for about 2 to 5 minutes Use individual glasses for serving this pudding. Wet the moulds of the glasses and pour this prepared vanilla raspberry jelly mixture into it and place the glasses in the refrigerator for setting. For 4-5 hours. Just before serving decorate the top of the pudding with sweet cream and cherries. **CHOCOLATE PASTRIES MAKES 10** 75 grams of plain flour 2 teaspoon cocoa powder unsweetened 75 grams of butter 30 grams of icing sugar 1 teaspoon pure vanilla extract 175 grams of fresh cream 3 tablespoons of white powdered sugar **METHOD** In a bowl sieve the flour and cocoa powder together. In another bowl using an electric beater beat the butter and icing sugar together till well blended. Now add in the vanilla extract to the butter-sugar mixture and beat well again. Now add the flour and with a spoon or spatula mix well. Take a piping bag and fit a star nozzle at the tip of the piping bag. Fill the piping bag with the prepared flour mixture and pipe e rounds or circles in individual paper cups. Bake for about 25 to 30 minutes at 350 DEGRESS F. Cool the pastries completely. In a separate bowl beat the cream and powdered sugar together with a beater. Pipe the sweetened cream with the piping bag on top of the pastries. **APPLE AND RAISIN PUDDING** 6 apples large in size 2 tablespoons of raisins 6 tablespoons of brown sugar 1 teaspoon lemon juice 1 teaspoon cinnamon powder ½ teaspoons of butter **METHOD** Put some water in a bowl and soak the raisins in the water for about 1-2 hours. Now using a peeler peel the apples and slice them and put them in the soaked raisins bowl. After this add the brown sugar, cinnamon powder and lemon juice and mix well Now

**add the butter to it. Cover the bowl and bake in a hot oven for about 20 minutes at 450 DEGREES F. Serve hot.** MINI CHOCOLATE CAKES 2 eggs 3/4 cup of plain flour 1 teaspoon baking powder 1 teaspoon cocoa powder unsweetened 1/2 cup butter room temperature 1/2 cup sugar 1/2 teaspoon lemon essence Glazed cherries for decoration FOR THE FILLING 1 tablespoon butter 2 tablespoons of fresh cream 3 tablespoons of powdered sugar Method Sieve the plain flour, baking powder and cocoa powder and set aside. In a bowl beat the eggs with an electric beater. In another bowl cream the butter and sugar together till light and creamy, add the beaten egg mixture spoon by spoon and beat again. In case after adding the eggs the mixture curdles, add a little flour before adding the eggs. Fold in the flour and a little water to get the desired consistency. Add the lemon essence and mix well. Fill the mini cups with the cake batter about 3/4 the full and bake in a preheated oven at 400 degrees F for about 20 minutes. Allow the cakes to cool completely in the oven before removing them. FOR THE FILLING Beat the butter and icing sugar together till creamy. mix in the fresh cream and mix well with a spoon or spatula. Scoop out a small portion from the centre of each of the cakes. Fill the scooped out centre of the with the filling. Put glazed cherries on top of the cakes for decoration. **COCONUT BISCUITS 115 grams of butter softened at room temperature 55 grams of powdered sugar 170 grams of flour 25 grams of coconut(desiccated ) 1 teaspoon pure vanilla extract METHOD** In a bowl using a beater cream the butter and sugar together till light and creamy. Now add the vanilla extract to this beaten mixture and beat well again. Add the flour and coconut to this mixture and mix well again using a spoon or spatula. Once the dough is formed, make small balls from it. Arrange the balls on a greased baking tin. Press the thumb in the centre of each of the balls and make a dent. Bake in the oven for about 20 minutes at 350 DEGREES F. Cool the biscuits. Serve and enjoy.

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## **LIGHT SUMMER ICE CREAM DESSERTS (2014-01-17 15:24)**

PEACH ICE CREAM 4 peaches ripe and large in size 50 grams of powdered sugar 1 tablespoon squeezed lemon juice 2 tablespoons of white wine 2 teaspoons of gelatine Yolks of 4 eggs 300 ml double cream METHOD Make a puree of the peaches with the sugar In a small bowl Mix together the lemon juice and white wine and sprinkle this mixture onto the gelatine. Now transfer the peach puree over a double boiler and beat in the egg yolks. Keep on stirring until the mixture thickens. Put the gelatine mixture over another double boiler or in a pan with hot water and stir till the gelatine has completely dissolved. Stir the dissolved gelatine into the pureed peach mixture and allow it to cool. Now whip the double cream till it forms soft peaks and using a spoon fold it into the cooling peach mixture. Transfer this mixture into a freeze container and freeze till the mixture is firm and completely set (remove to beat twice at hourly intervals). CHOCOLATE AND BLACK CHERRY ICE CREAM 1/2 cup of plain chocolate broken into pieces 1 tablespoon milk 175 grams of evaporated milk chilled 50 grams of icing sugar) sifted) 2 tablespoons of black cherry jam Fresh cherries for decoration METHOD Place the chocolate and milk in a pan over a double boiler and allow it to melt gently. In a large bowl pour the chilled evaporated milk and beat it continuously until it forms soft peaks. After this add the icing sugar and mix well with a spoon .followed by adding the black cherry jam and the melted chocolate to the whipped evaporated milk mixture. Pour this mixture in a freezer container and freeze until it is firm and completely set. (No further beating of the mixture is required). Serve in individual glasses and decorate your serving with cherries. Banana ice cream with raspberry punch 3 large bananas ripe 1 tablespoon of lemon juice 1 tablespoon of sieved raspberry jam 1 can (175 grams) of evaporated chilled milk 25 grams of white castor sugar METHOD FOR MAKING THIS EASY BEAUTIFUL DESSERT In a bowl Mash the bananas thoroughly until smooth .Add the lemon juice and raspberry jam to the mashed banana mixture and mix well. In another bowl beat the evaporated chilled milk continuously till it forms soft peaks. With a spoon mix in the white castor sugar till well blended. Now fold this mixture into the mashed Banana mixture. Transfer this mixture to a freezer contain and freeze (without beating any further) till firm and completely set.

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Edited: January 17, 2014



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