



Tammy Aiken

Butternut Squash Bars with Cream Cheese Frosting

3 eggs, beaten
1/2 cup canola oil
1 tablespoon unsulphured molasses
1/8 teaspoon salt
1/2 teaspoon cinnamon
Pinch fresh nutmeg or ground nutmeg
1 cup granulated sugar
1/2 teaspoon baking soda
2 teaspoon baking powder
1-1/2 cup butternut squash, cooked and mashed and cooled
2 cups unbleached King Arthur Flour

Directions:

Preheat oven to 350 degrees.

In a mixing bowl add eggs, canola oil, molasses, salt, cinnamon, nutmeg, sugar, baking soda, baking powder and mix well. Add the squash and mix until is incorporated. Add the unbleached flour 1/2 cup at a time you may to scrape the sides of the bowl with a spoon. You will need a baking pan 11x15 inch sheet pan (rectangular) spray with a non stick cooking spray lightly.

Pour batter into the baking pan and smooth out with a knife.

Bake for 20 minutes. Let cool completely before you frost.

Makes 19 to 20 bars

Note: After the squash cools sometimes the squash may have a little water to it just put the squash into a colander let drain for an hour or so and your good to go.

Cream Cheese Frosting

1-8 ounce softened cream cheese
4 tablespoons softened butter
2-1/2 cups confections sugar
1 tablespoons milk

In a mixing bowl add the cream cheese, butter, whip together.

Now add a 1/2 cup of confections sugar at a time and add the 1 tablespoon of milk.

Start mixing on low until all the ingredients come together scraping the sides of the bowl then whip for 20 seconds.

Frost, then cut into bars.





Hollis Barber

Grandma Miller's Cut-Out –Cookies

Cookie Recipe

Ingredients

- 3 oz. philly cream cheese
 - 1 cup butter
 - 1 cup sugar
 - 1 beaten egg yolk
 - ½ tsp. salt
 - 1 tsp. vanilla
 - 3 cups King Arthur Flour
1. Mix cream cheese, sugar, and butter
 2. Add egg yolk, salt, vanilla and flour
 3. Roll out dough until ¼ inch thick
 4. Cut out with cookie cutters
 5. Bake for 8-10 minutes at 350-375 degrees Fahrenheit
 6. Cool and frost (see frosting recipe below)

Frosting Recipe

Ingredients

- 3 cups powdered sugar
 - 1/3 cup butter or margarine, softened
 - 1 ½ tsp. vanilla
 - 1-2 tbsp. milk
1. In medium bowl, mix powdered sugar and butter with spoon or electric mixer on low speed.
 2. Stir in vanilla and 1 tablespoon milk.
 3. Gradually beat in remaining milk to make frosting smooth and spreadable. Add more milk if frosting is too thick, a few drops at a time. Beat in a small amount of powdered sugar if frosting becomes too thin.





Nicole Boden Raspberry Oatmeal Bars

Preheat oven: 350 degrees F.

Lightly grease one 8 inch square pan and line with greased foil

Ingredients

- ½ cup packed brown sugar
- 1 cup King Arthur all-purpose flour
- ½ teaspoon baking soda
- 1/3 teaspoon salt
- 1 cup rolled oats
- ½ cup butter, softened
- ¾ cup seedless raspberry jam

1. Combine brown sugar, flour, baking soda, salt, and rolled oats. Rub in the butter using your hands or pastry blender to form a crumbly mixture. Press 2 cups of the mixtures into the bottom of the prepared pan. Spread the jam to within ¼ inch of the edge. Sprinkle the remaining crumb mixture over the top, and lightly press it into the jam.
2. Bake for 35-40 minutes in preheated oven, or until lightly browned. Allow to cool before cutting into bars.





Lynne Dyer

Santa's Blondies

350 degrees F 40-45 minutes
13 x 9 inch pan – approximately 48 bars

INGREDIENTS:

Base Layer/Topping

- 1 ¼ cups King Arthur Unbleached Flour (sifted before measuring properly)
- 1 cup raw Quick cooking oats (not instant Oatmeal)
- 1 cup brown sugar, packed firmly
- ¼ teaspoon sea salt
- ½ teaspoon baking soda
- 2/3 cup cold butter, cut into chunks
- ½ cup toasted walnuts & pecans, chopped

Filling:

- ¾ cup butter
- 1 bag (11-12 ounces) white chocolate chips
- 3 eggs
- 1/3 cup granulated sugar
- 1 ½ cups King Arthur Unbleached Flour (sifted before measuring properly)
- 1/8 teaspoon sea salt
- 2/3 cups fresh squeezed orange juice
- 2 teaspoons vanilla extract
- 1 1/3 cups fresh cranberries, chopped coarsely
- 2 tablespoons fresh orange zest, finely grated^{1*}

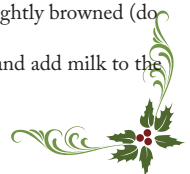
Drizzle:

- 1 tablespoon butter
- ½ ounce white chocolate
- 1 cup powdered sugar
- 2 teaspoons milk

METHOD:

1. Preheat oven to 350 degrees F. Lightly grease or spray 9 x 13 inch pan; set aside.
2. In a medium bowl, whisk together first five dry ingredients. Using a pastry blender or a fork, cut in 2/3 cup cold butter until mixture resembles coarse crumbs. Measure out 1 ¼ cups of crumbs for topping layer and add to that ½ cup chopped nuts; set aside. Press remainder into prepared pan. Bake 10 minutes (don't be concerned if crust puffs up while baking, it should settle down when it starts cooling).
3. Melt ¾ cup (1 ½ sticks) of butter. Remove from heat and add white chips, stir intermittently until chips melt.
4. With a mixer, beat 3 eggs until frothy & foaming. With mixer running, gradually add 1/3 cup of granulated sugar and continue mixing until mixture thickens and turns pale yellow. When sugar is well incorporated, add the orange juice and vanilla extract and mix well. Stir in 1 ½ cups flour and 1/8 teaspoon salt.
5. Gently fold in cranberries and citrus zest. Spread mixture carefully over pre-baked crust, and sprinkle topping crumbs/nut mixture over cranberry layer.
6. Bake at 350 degrees F for 40-45 minutes, until filling is set and edges are lightly browned (do not overbake). Cool completely.
7. Make the drizzle; melt butter and white chocolate; stir in powdered sugar and add milk to the desired consistency.

*Variation: substitute lime juice and lime zest for the orange juice and zest.





Jennifer Heim

Grandma Vicinanza/Barnathan's Rugelach Recipe Chocolate Hazelnut

For the Dough:

4 cups King Arthur All Purpose Flour Bleached or Unbleached (your preference)

2 cups (4 sticks) unsalted butter, cut into tablespoon-sized cubes

1 tablespoon kosher salt

1 pound regular cream cheese cold/cubed

¼ cup regular sour cream

1 egg, lightly beaten

Large crystal sugar for decorating

For the Chocolate Filling:

1 cup coarsely chopped bittersweet chocolate

1 cup hazelnuts

1/2 cup (1 stick) unsalted butter

1/4 cup King Arthur All Purpose Flour 1/2 cup sugar

1 tablespoon kosher salt

Cinnamon to taste





Cindy Silkworth

Crème de Menthe Chocolate Brownies

(original recipe)

Bottom Layer:

1 cup sugar
½ cup softened butter
4 eggs
1 cup KAF all-purpose flour
½ tsp. salt
1 16 oz can (1 ½ cups) Hershey's chocolate syrup
1 tsp. vanilla

Middle Layer:

2 cups Confectioner's Sugar
½ softened butter
2 Tbsp. of Crème de Menthe or 1 1/4 tsp. mint extract and green food coloring

Top Layer:

1 cup semi-sweet chocolate chips
6 Tbsp butter

Baking Instructions:

Mix together the ingredients for the bottom layer and put into a greased and floured 9 x 13" pan. Bake at 350 degrees for 30 minutes. Cool completely.

Mix middle layer ingredients and spread over cooled bottom layer.

Melt together top layer ingredients. Let cool slightly and spread over the Cordial flavor middle layer. Chill and cut into 1" squares.

These freeze nicely.

Amped Up Holiday Cordial/Liqueur Chocolate Brownies

Follow the above recipe except substitute 2 Tbsp. of your favorite cordial/liqueur (Grand Marnier, Chambord, Kahlua, etc.) add a drop of the appropriate color of food coloring in the middle layer.

Make ½ recipe of top layer place in small zip lock bag, snip one corner of bag and drizzle chocolate over middle layer in a decorative pattern of your choice.





Charlsie Woodside Nana's Sugar Cookies

This recipe comes from an old cookbook that belonged to my grandmother, and was given to me after my mother passed away. It is the only cookbook my mother had, and she frequently used recipes from it. My guess is the cookbook was published in the early to mid nineteen hundreds. There are no oven temperatures listed in the recipes so it must have been before electronics in ovens. My recipe is basic sugar cookie cut outs. I particularly like this recipe as it only calls for 3 tablespoons of butter, which in my experience in baking is unusual as most cookie recipes call for ½ cup or more.

Nana's Sugar Cookies

3 tablespoons butter
½ cup sugar
1 tablespoon milk
1 teaspoon vanilla
1 egg

1 ½ cups King Arthur flour
1 ½ teaspoons baking powder
1/8 teaspoon salt

Cream butter and sugar. Add egg and then milk. Sift flour twice. Add baking powder and salt, and beat with other ingredients. Chill dough. Then roll out on board, thin. Cut with cookie cutter. Bake at 350 for 10-12 minutes. Take out and sprinkle with powdered sugar, or frost. Makes approximately 2 dozen cookies.

