



Mudflats Blog Recipe Collection



Desserts & Baked Goods

>>> Candy <<<

Truffles

from judi

12 oz chocolate chopped or chocolate chips
 (I use chocolate chips, the best I can find...the better the chocolate the better the truffle)
 2/3 cup heavy cream
 1T butter room temperature
 1T vanilla
 1/2 cup unsweetened cocoa

Warm cream in a saucepan over low heat. as soon as you see bubbles around the edges of the pan turn off the heat and pour the warm cream over the chocolate. Stir until the chocolate melts and the mixture is very smooth. add the butter and vanilla. then place the mixture into the refrigerator for up to 3 hours or so until it is firm enough to shape into balls

Roll into balls then roll into the cocoa. Reroll into the cocoa to keep the shape and to completely coat them. If the mixture gets too soft, just place it back into the refrigerator for awhile.

you can change the taste...add almond liqueur like amaretto instead of vanilla, then roll in chopped almonds instead of cocoa or add whiskey instead of vanilla...you can even add nuts or chopped fruit, such as apricot to the warm chocolate before you put it in the ref

I have also sometimes coat them rather than rolling in cocoa with melted chocolate white or dark...you can just play with what to roll them in...such as nuts, coconut, etc...make an assortment

You can buy those little paper candy cup holders at Walmart.

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Microwave Peanut Brittle

from judi

Grease with butter a cookie sheet with edges

put 1 1/2 cup roasted peanuts,
 1 cup sugar,
 1/2 cup corn syrup and
 a pinch of salt into a bowl.

Microwave for 7 minutes. Mixture should be bubbly and light brown.

Stir in 1 T butter, 1 teaspoon vanilla

Put back into the microwave and cook for 2 min at a time...until it reaches 300 degrees ...stir each time you take out to check the temp.

When it reaches 300 degrees take out and mix in 1 teaspoon baking soda and stir quick until it all foams up. Quickly pour into the butter cookie sheet Cool, then break into pieces

Mudflats Blog Recipe Collection

>>> Cookies <<<

Chocolate Mint Creams

from CO Almost Native

These aren't just good during the winter holidays- you can use a different color cream, and make them for any occasion.

1 1/4c. flour
1/2 t. baking soda
2/3c. brown sugar
6T. butter or margarine
1T. water
1- 6oz. pkg. semi-sweet chocolate chips
1 egg
1/2-3/4 pound cream mint "kisses"- I buy "Smooth 'n Melty" petite kisses by Guittard Chocolate. They make bigger pastel ones in the spring.

Stir together flour and baking soda.

In a medium saucepan, heat/stir together butter, brown sugar, and water until the butter is melted and it is smooth- sugar is dissolved. Add chocolate pieces, and stir until they are melted.

Pour into a large mixing bowl and let stand for 10-15 minutes to cool.

Beat the egg into the chocolate, stir in the flour mixture. Dough will be soft, so cover/chill for about an hour.

Shape the dough into 1" balls, and place 2" apart on ungreased cookie sheets. Bake in a 350o oven for about 6-8 minutes- remove and immediately top with a mint. Return sheet to oven, and bake for two minutes more.

Take out, and use a an icing knife (or small flexible spatula) to "frost" each cookie. Remove and cool until mint icing is firm. Freezes well, makes about 48.

If you use the petite mints- I do for the winter- I melt them in a bowl in the microwave. I bake the cookies a little longer, swirl the frosting on top, and bake maybe 1 minute longer. Or you can bake the cookies for 8-10 minutes, and then just frost/cool.

These are like a smashed brownie with mint topping. yum. This recipe is easily doubled, or tripled, if you have a big mixer. They freeze well, too.

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Candy Cane Cookies

from CO Almost Native

I started making these when I was a child in Omaha, and I have made them with my children, who are now grown (of course, they don't make their own- they do a "drive by", and pick up a canfull.)

1c. butter or margarine
1c. sifted (but I never do) powdered sugar
1 egg
1/2 t. vanilla
1/2 t. peppermint extract
dash salt
2 1/2c. flour (if you are at high altitude, add about 1/4c. more)
1/2 t. red food coloring, liquid or paste

In a large mixer bowl, beat butter/margarine until softened; add powdered sugar and beat until fluffy. Then add egg, vanilla, peppermint, and salt. Beat well. Add flour and beat until well mixed; divide the dough in half, stir the food coloring into one half.

Wrap each half in Saran wrap, and chill for 30 minutes or so- it needs to be easy to handle.

For each cookie: place 1 t. (approximately) of each dough on a well-floured surface. Roll each into a rope of about 4"; Place the ropes side-by-side and twist together- I roll them together a little to make sure they stick together. Form into a candy cane; place each cane about 2" apart on a Pammed cookie sheet.

Bake in a 350o oven for approximately 8 minutes or until golden brown on the edges. (The original recipe calls for a 375o oven, bake for 8-10 minutes- but I found that too hot. You can decide which directions to use.)

Cool- these freeze well, if you have any leftover. The recipe is easily doubled.

I have hung these on our tree for decades; anyone who comes to the house takes one when they leave. Warning: if you have young children in the neighborhood who tend to come and go from your house, you need to make a rule saying only one cookie a day. I learned this when my kids were young

Mudflats Blog Recipe Collection

>>> Cookies <<<

Molasses Crispies

from Susan in PA

2 C. sifted flour
2 tsp. baking soda
1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. ground cloves
3/4 tsp. ginger
3/4 C. shortening (I use butter flavor Crisco)
1 C. sugar
1 egg
1/4 C. molasses
12 oz. chocolate chips
granulated sugar

Sift together first six ingredients. Cream shortening, 1 C sugar, egg and molasses with mixer until light and fluffy. At low speed, beat in flour mixture and chocolate chips just until mixed. Refrigerate dough several hours until easy to handle. Roll dough into 1" balls. Place 2" apart on greased cookie sheet. Bake 9-10 minutes at 350°. Roll in granulated sugar while still warm.

These are, hands down, my kids' all-time favorite cookies. My grown brothers have been known to fight over them as well! I bake lots of cookies for our family vacations every year, and this is always my No. 1 request. The combination of the spices, molasses and chocolate chips is SO good and makes them a great Christmas cookie as well. The name is a misnomer - I like them soft and chewy. (I put a slice of bread in the storage container with them to keep them soft.)

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Coconut Shortbread Cookies

from womanwithsardinecan

One of my favorite holiday cookies.
Makes about 6 dozen.

1 cup unsweetened shredded coconut (about 3 ounces)
3 sticks unsalted butter, room temperature
1 cup sugar
1 1/4 teaspoons coarse kosher salt (do NOT use regular salt)
1 teaspoon vanilla extract
2 2/3 all purpose flour

Preheat oven to 325F. Spread coconut on baking sheet. bake until light golden, stirring occasionally. About 8 minutes. Cool completely.

Using electric mixer, beat butter and sugar in large bowl until well blended. Mix in salt and vanilla. Beat in flour in two additions. Stir in toasted coconut. Gather dough together and divide in half. Shape each half into log about 2 inches in diameter (you may need to flour your hands to handle it). Wrap the logs in plastic wrap and chill at least two hours.

Slice log into thin cookie rounds (about a quarter inch) and place on parchment-covered cookie sheets. Bake at 325F until golden, about 20 minutes. Cool 10 minutes on baking sheet before transferring to cooling rack. Store in airtight container. Freezes well. Will mail well too if packed carefully.

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Christmas Balls

from aggirl

1 cup butter or margarine (I never use margarine, and it should be softened)
2 teaspoons vanilla
* * *
1/3 cup sugar
2 teaspoons water
2 cups sifted all-purpose flour (yes, that's 2 cups)
1 cup chopped pecans (I use my little cuisinart, pulse it . . . don't make it a powder!)
Red and green sugar (buy it or use food coloring in your sugar)

Cream butter and vanilla; add sugar, creaming the mixture until light and fluffy. Blend in water. Stir in flour, mixing well. Add pecans. Shape in 1-inch balls. Roll in colored sugar.
Bake 1 inch apart on ungreased cookie sheet in slow oven (325 F) 20 minutes or until firm to the touch.
Cool before removing from pan. Makes 3 dozen.

This is an easy delicious one for Christmas!

Mudflats Blog Recipe Collection

>>> Cookies <<<

Obama Cookies from Bella Log Justice via Dennis Singletary, Chef/Owner Long Dell Inn

The Obama cookie is diverse---something for everyone--white and dark chocolate, tangy flavors, nuts,oats, Hawaiian coconut and a touch of Kenyan coffee. Despite all its various flavors and ingredients, the Obama cookie has an outstanding, unified taste, making you want more! Make yourself a batch and share them with your friends, family and co-workers in honor of President-elect Obama.

2 sticks butter
1 cup dark brown sugar
1 cup regular sugar
3 eggs
1 teaspoon vanilla
the juice and zest from 1 small orange
1 tablespoon Kenyan instant coffee or espresso
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt.

Cream first 3 ingredients. Add next 4 ingredients and mix well. In a separate bowl, mix flour, baking powder, baking soda and salt. Stir into above mixture JUST until blended.

1 cup semi-sweet chocolate chips, 1 cup white chocolate chips, 3/4 cup chopped and toasted Macadamia nuts, 3/4 cup chopped, toasted walnuts, 1 cup quick cooking oats (not instant), 2 cups oats and honey granola, 1 cup flaked Hawaiian coconut, 1 cup sliced, toasted almonds.

Stir into above mixture. Do not beat or over mix.

Drop by full tablespoons onto ungreased cookie sheets about 2 inches apart. Bake 10-15 minutes in a 350 degree oven until edges are golden brown. Let cool on rack.
Makes about 30 cookies.

I had these Obama cookies on the bus ride up to canvass in New Hampshire. Kate Singletary was the Obama co-ordinator for Cape Cod and she and her husband Dennis own a lovely inn in Centreville, Ma Long Dell Inn (mid cape area). These are moreish and just knowing that they were made in Obama's honor make them taste even sweeter.

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Jose Cuervo Christmas Cookies from Deuce2 AL Renegade or Lacy Lady?

Jose Cuervo Christmas Cookies

1 cup of water
1 tsp baking soda
1 cup of sugar
1 tsp salt
1 cup of brown sugar
1 cup lemon juice
4 large eggs
1 cup nuts
2 cups of dried fruit
1 bottle Jose Cuervo Tequila

Sample 1 level cup of the Cuervo to check the quality. Take a large bowl, check the Cuervo again, to be sure it is still of the highest quality, pour another level cup and drink.

Turn on the electric mixer. Beat one cup of butter in a large fluffy bowl. Remove butter paper wrapper from bowl.

Add one teaspoon of sugar..Beat again. At this point it's best to make sure the Cuervo is still OK, try another level cup ..just in case.

Turn off the mixerer thingy. Break 2 eggs and add to the bowl and chuck in the cup of dried fruits, Pick the frigging fruit off floor... Mix on the turner. If the fried druit gets stuck in the beat-ers just pry it loose with a drowscriver. Sample the Cuervo to check for tonsisticity.

Next, sift two cups of salt, or something. Who giveshasheet. Check the Jose Cuervo. Now shift the lemon juice and strain your nuts. Add one table. Add a spoon of sugar, or somefink. Whatever you can find. Greash the oven.

Turn the cake tin 360 degrees and try not to fall over. Don't forget to beat off the turner. Finally, throw the bowl through the window, finish the Cose Juervo and make sure to put the stove in the dishwasher. CHERRY MRISTMAS

Mudflats Blog Recipe Collection

>>> Cookies <<<

Date Nut Bars

from *aggirl*

Okay, here's one for those who like dates. My must do (as directed by those who have received some) every Christmas. Soooooo easy and last (if not gobbled up immediately) a long time. Great with coffee.

2 eggs
1 cup confectioners sugar
1 tablespoon shortening (I use butter) melted
1/4 cup sifted all purpose flour
(calls for cake flour but all purpose is what I use)
1/4 teaspoon salt
1/2 teaspoon baking powder
1 cup chopped dates
3/4 cup nuts, chopped (I use walnuts)
1 teaspoon vanilla

Beat eggs until light. Add sugar and shortening. Blend well. Sift dry ingredients together and add (I usually blend it in till smooth.) Add dates, nuts and vanilla. Blend well and pour into greased shallow cake pan. (You will have to spread it to the sides and make it even)

Bake in slow oven (325 F) about 25 minutes.
Cut into bars and roll in confectioners' sugar. Makes about 24.

I usually quadruple the recipe and use two 9x13 baking pans. I make a lot along with other, easy recipes and play Santa delivering to my clients and friends.

Enjoy!

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Almond Cutout Cookies

from *Charcoal Sniper P*

My favorite Cutout Cookie recipe. This is an updated version of a Pennsylvania Dutch (which is German-American) recipe from the 19th century.

Makes approximately 6 dozen.

Preheat oven to 375°.

4 Large egg yolks (freshest you can get)
4 oz almond paste (not marzipan), comes in a can or a roll (I prefer the Solo Brand in a can, because it has exactly enough for two batches and is slightly a less fine grind)

2 cups of butter (4 sticks, must be real butter) softened, and cut up into pieces
1 3/4 cups sugar
1/2 tsp salt
3 3/4 cups of all- purpose flour
1/4 tsp almond or vanilla extract

1 recipe of royal icing, for decorating cookies when cool.

In a large mixing bowl, with a heavy duty mixer at medium speed, beat egg yolks and almond paste for 2 minutes until crumbly.

Add butter, sugar, extract and salt and beat 3 minutes, or until creamy.

Reduce speed to low; gradually beat in flour just until blended. Be careful not to over beat, you don't want to develop the gluten in the flour.

On a lightly floured surface divide dough into 4 pieces. Flatten each piece into a disc. Wrap the discs up separately and tightly in plastic wrap. Refrigerate at least 2 hours or until dough is firm enough to roll.

On a lightly floured surface, with a floured rolling pin, roll out one disc at a time to 1/4 inch thick, leaving the other discs in the refrigerator until ready to use. Using cookie cutters or a knife cut out shapes. Refrigerate trimmings to re-roll.

Place 1 inch apart on a cookie sheet and bake 9-12 minutes or until cookies are lightly golden, in center of oven. Remove cookies from cookie sheet with a firm spatula. Cool on a wire rack.

Decorate with royal icing.

Store in an airtight container. Can be frozen for up to 3 months.

Mudflats Blog Recipe Collection

>>> Pie <<<

"S" Family/Mudflats Family "Secret" Pie Crust from InJuneau

I will assume you all have a good pie filling recipes for whatever kind of pie you want to make. I always use the Joy of Cooking for apple pies but use at least 6 cups of fruit and increase the spices. I also use flour as the thickener.

For a 9", two-crust pie

Mix together in bowl:

2 cups flour

1 tsp. salt

¼ tsp baking powder (this is the secret! And the modification from the original)

Cut in, until particles are the size of peas (and some are slightly smaller): 2/3 cup lard or 2/3 cup plus 2 tablespoons shortening (I think you need to use the latter amount if you're using butter too) I use a pastry cutter, though some people use knives. I usually use the kind made from "sheet" metal rather than wires; it seems to work better.

Add: ¼ cup ice water. Add this by the tablespoonful, stirring gently with a fork between each 1-2 tablespoons to mix it into the dough. You may not need the full ¼ cup or you may need a little bit more; it may depend on your weather or the flour or who knows what. Do not let it get wet. It is done when all the bits start to stick together and will form into a ball.

Let rest, preferably in the fridge, for ~1/2 hour, then split and roll out. Proceed as usual for your pie recipe.

The key to perfect pie crust is a gentle hand (i.e. "the touch"). Some of us are born with it, some develop/learn it, others never do (poor souls). Don't overwork the dough and you should be fine.

InJuneau's additional modifications and info:

OK, since I like to use extra dough to make cinnamon sugar (or jam) roll-ups, I always increase the recipe to 3 cups flour, 1 to 1 ½ tsp salt, and a slightly heaping ¼ tsp. baking powder then use 1 cup lard and about 1/3+ cup water. After the pie is assembled, trim the excess off the pinched edge, gently reroll the dough into a rectangle, spread with butter and cinnamon sugar or just with jam, roll up, cut into mini cinnamon rolls and bake! YUM!!

I truly believe that lard is the best fat to use for pie crusts (and chocolate chip cookies, but that's another story). There is even some research that shows that non-hydrogenated lard is actually one of the healthiest fats we can eat. That being said, the lard that is sold in US stores is a mix of partly hydrogenated and partly not. I have discovered that there is a Canadian company (Maple Leaf) that sells lard that is wholly non-hydrogenated, so if you're near the border or have someone who can ship it to you, you're in luck (my sister

lives in the Yukon, so she's sent/brought some down for us!). Another good source is a local farm where they actually make it themselves. Ask around or look on the internet. My sister also sent me a quart jar of REAL lard from a farm on the drive between Canada and Alaska. I haven't used it yet, as I'm saving it for something special. The last option, of course, is to make your own lard. There are lots of directions for that on the internet; you'll just need access to good pork fat—check with a local butcher. I recently rendered some lamb fat and may try that in a crust one of these days.

Best of luck and good pie baking.

Spreading the gospel of pie making... InJuneau

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SWEET PASTRY PIE CRUST

from Jamie

As promised : This is absolutely the best sweet pie crust recipe and very easy. Just double the recipe for a two-crust pie. And this is a simple and delicious pumpkin pie recipe.

1 ¼ cups flour

¼ cup sugar

7 Tbs (100 grams) unsalted butter*

1 egg, lightly beaten

Stir flour and sugar together in a bowl. Add the butter cut into cubes and, using thumb and finger tips, rub the flour and butter into each other vigorously until it resembles sand on the beach and there are no more large chunks of butter.

Pour the lightly beaten egg over the flour-sugar-butter mixture and stir vigorously with a fork until all of the dry ingredients are moistened and it starts to clump. With fingers, press together into a ball and place on a floured surface. With the heel of one hand, smear the dough forward quickly, a little at a time (a tablespoon maybe) until all the dough has been "smeared". This blends in the last of the butter. Scrape the dough together and work briefly, just enough to form into a smooth, homogeneous ball.

Wrap in plastic wrap and put in fridge until needed or, if making your pie right away, just until it is firm enough to be easy to roll out without sticking to your rolling pin.

*most pie crust recipes call for the butter to be chilled. I have found that butter at room temperature is easier and quicker to work into the flour and the dough seems to be fluffier. If it is too sticky to roll out right away, 5 to 10 minutes in the fridge should do the trick.

Mudflats Blog Recipe Collection

>>> Pie <<<

Obama Sweet Potato Pecan Pie

from Tired Mom (VA)

1 unbaked pie crust

2 cups mashed sweet potato (I nuke fresh ones, peel and run through food processor)

small can evaporated milk

2 beaten eggs

1/2 cup white sugar

1/3 cup light brown sugar

1/2 tsp salt

1-2 Tbsp black strap molasses

Mix the ingredients well, we like it spicy, so I usually use some grated fresh ginger (about 1/2 tsp) also use a dash of nutmeg, cinnamon, allspice and cloves (about 1/4 tsp each) it tastes good without all the spices too, so it's up to you.

Stir in 1/2 cup finely chopped pecans (slicing is easier if they are chopped very fine)

Fill into unbaked pie shell, gently place 5 pecan halves in center to form a star and more halves around the edges (you can skip this, but it makes a prettier pie if included)

Bake in preheated 350 degree oven for about an hour (toothpick in the middle test) Let cool and enjoy we like it to set overnight in fridge, some in the family prefer it still a little warm, either way is good.

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Pumpkin Pie

from Jamie

Uncooked sweet pastry pie shell

2 cups fresh pumpkin purée

1 1/2 cups milk (I use low fat)

1/2 cup pure maple syrup

2 eggs, lightly beaten

2 Tbs flour

2 tsps ground cinnamon

1/2 tsp ground nutmeg + 1/2 tsp ground ginger

1/2 tsp salt

Preheat the oven to 425°F (220°C).

Lightly butter a pie plate and line with the uncooked sweet pastry pie dough, trimming off any excess dough. Prick lightly with a fork.

Purée pumpkin by cubing the pumpkin flesh and putting in a large pot with about an inch of water. Bring to a boil, lower heat, cover tightly and let steam until soft.

Pour into a collander in the sink and let drain really well, allowing it to cool at least slightly. Purée and measure.

Put the purée into a large bowl. Add the flour, spices and salt and stir until well blended. Add the eggs, or if the purée is still hot, add just enough milk to cool it a bit then stir in the eggs quickly. Add the milk and maple syrup and stir everything together until very well blended. Pour into the pie shell until filled about half way. Transfer the pie onto the rack of the pre-heated oven and then carefully pour the rest of the filling into the shell (this should avoid sloshing it onto the floor while carrying it to the oven. Just a trick :-))

Let cook about 40 minutes or until the center is just set and the shell is browned around the edges and underneath.

If you have leftover dough, you can roll it out and cut out shapes (like a pumpkin or leaves) and very carefully place on the pie about 10 minutes before the pie is finished baking.

Mmmmm...it smells like the holidays! Enjoy!

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Alaskan (formerly Mississippi) Mud Pie

from Bec Yes We Did in Illinois

One chocolate, vanilla cookie, or a graham cracker pie shell

1/4 lb. butter, 1 stick

2 (1 oz. each) squares unsweetened chocolate

3 eggs

3 tablespoons white corn syrup

1 1/3 cups sugar

1 tsp. vanilla

In a saucepan, heat butter and chocolate, stirring often, until melted and well blended. Beat eggs; stir in the corn syrup, sugar and vanilla. Add the chocolate mixture to egg and sugar mixture, stirring well. Preheat oven to 350°. Pour filling into prepared pie shell. Bake 35 to 40 minutes, or until top is slightly crunchy and filling is set.

Serve warm with a scoop of vanilla ice cream or dollop of whipped cream.

Mudflats Blog Recipe Collection

>>> Other Yummies <<<

Granny's Banana Nut Bread

from Susan in PA

Another long-time family favorite (my 16-year-old son devours this every time!), and a good way to use bananas past their prime. Tastes great toasted too!

1 cup sugar
1/2 cup shortening (I use butter-flavor Crisco)
1 egg
2 Tbsp. milk
2 large ripe bananas
2 cups flour
1 tsp. baking soda
1/8 teaspoon salt
1/2 cup chopped pecans

Cream sugar and shortening. Add unbeaten egg and milk and mix well. Mash bananas with mixer. Stir into mixture and mix thoroughly. Sift in dry ingredients and nuts and mix just until moistened. Grease and flour a 9 x 5 loaf pan. Bake 60 minutes at 350 degrees. Cool in pan 10 minutes then turn onto wire rack to cool completely (although we never manage to let it cool it completely before we start eating it!)

Banana Kaluha Nut Bread

from Rubo

I was experimenting around with banana bread yesterday and came up with this. It was quick and easy. I send so many cookies and breads overseas that I try to create variations. Plus, it was a way to sneak in alcohol to our son! We'll see how it vacuum seals and ships!

4 cups ripened bananas mashed
1/3 cup melted butter
3/4 cup sugar
1 beaten egg
1 teaspoon baking soda
pinch of salt
2 cups flour
1 cup chopped nuts
1 shot of Kaluha

Bake at 350 for 1 hour. If you want to add a little more Kaluha, adjust with a little more flour. I also made a couple of loaves with some dried cranberries.

Makes 2 loaves and it's delicious.

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Pineapple Mascarpone Blintzes

from Charcoal Sniper P.

(I made up this recipe trying to use up the Mascarpone last year, this method is very simple and you don't need crepes) Recipe makes 2 (really easy to make more)

2 eggroll wrappers (at my grocery they are in the produce department next to the tofu)
3 tbsp Mascarpone cheese
1 tsp Sugar plus a little more for sprinkling
1 slice dried pineapple*, cut up into small cubes or short strips (Candied ginger would also work well, or maybe any dried fruit)
warm water (just a tsp or so)
a few pats of butter for frying

Mix the Mascarpone and the sugar up with a spoon (if the cheese is cold this is a little tougher and you kind of have to beat it against the side of the bowl) in a small bowl.

Lay out your eggroll wrappers flat and put half the mixture on each, drop some of the dried pineapple on each (you may not want to use it all, its up to you). Roll up like an eggroll**, stick the last flap down with the water and your finger, to seal it.

Pan fry in butter (medium high heat) until crisp and golden brown on all sides, remove from pan sprinkle with sugar while still hot.

Eat them, they are good for breakfast, snack and desert (and probably all the other meal times too).

Notes:

* I use dried pineapple in these because 1) I don't know if fresh would do something bad to the cheese, 2) That is what I had on hand the first time I made them and it worked well, and 3) I don't want to add more moisture to the filling and make it runny.

** The directions for rolling up an eggroll are usually on the eggroll wrappers packaging.

Mudflats Blog Recipe Collection

>>> Other Yummies <<<

Cassie's Bailey's Irish Cream Chocolate Cheesecake

from Cassie Jeep Pike Palin

2 cups chocolate wafer crumbs (substitute crushed Oreo's if necessary)
1/2 cup melted butter
3 packages (8 oz. each) cream cheese, softened
1 cup sugar
1 tsp. vanilla
3 eggs
1 cup Hershey's chocolate syrup
1 Tablespoon flour
1/3 cup Bailey's Irish Cream
3 cups heavy cream

Combine crumbs and melted butter and press into 10" spring form pan. Chill for 2 hours.

Beat cream cheese and sugar. add vanilla, eggs and flour. Beat well. Stir in chocolate. Bailey's Irish Cream and heavy cream. Mix completely. Pour into chilled crust.

Bake in 350 degree oven for 1 hour and 15 minutes.
Allow to cool, then refrigerate overnight.
Garnish with shaved chocolate and a sprinkle of cinnamon.

Cranberry Cheesecake

from SMR

Yummiest cheesecake, and the presentation is awesome with little work -- looks like it came from a professional bakery!

Preheat oven to 325 deg F

Crust Ingredients:

- 3 tblsp butter
- 1 cup graham cracker crumbs

Cheesecake Ingredients:

- 4 – 8oz packages cream cheese – room temperature
- 1 cup sugar
- 3 tblsp cornstarch
- 2 tblsp lemon juice
- 1/2 tsp grated lemon zest
- 1 tsp vanilla extract
- 3 eggs
- 1 cup sour cream
- 1 cup jellied cranberry sauce

Crust: Melt butter, toss with crumbs. Press onto bottom of cheesecake pan.

Cheesecake: Put cream cheese & sugar in a processor, whirl until smooth. Add all remaining ingredients except cranberry sauce. Process until smooth. Reserve 1/4 cups mixture, pour rest into pan. Combine cranberry sauce & cream cheese mixture in processor and blend. Pour this onto cheesecake in a spiral. Use skewer to draw circles along spiral. Place in water bath. Bake approximately 75 minutes, or until tester inserted comes out clean. Replenish water as necessary. Leave door ajar while cheesecake cools to prevent cracks from forming.

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Pavlova

from Irishgirl Rosebud

If I can make a pavlova anyone can!

Whisk 6 egg whites until they are stiff and retain their peaks. (I always do this in the mixer).

Slowly add 12 ounces of caster (superfine) sugar to the eggs while continuing to whisk.

Then add 1 teaspoon of cornflour, 1 teaspoon of vanilla essence* and 1 teaspoon of vinegar and whisk those in too.

*same as American imitation vanilla extract

Pour it onto your baking tray. I always use a black backing sheet on the tray as this ensures the pavlova doesn't stick to the bottom of the tray. Alternatively, you could use foil or baking parchment to line the tray.

Place in a pre-heated oven at 150 C/ 300 F for 30 minutes and then lower the heat to 100 C/ 210 F for the final 30 minutes. Turn off the oven and allow the pavlova to cool down in the oven.

When it is cool, I put whipped cream on it and then pile on some raspberries.

Mudflats Blog Recipe Collection

>>> Other Yummies <<<

Rum Cake

from Nisperos

(Now this may have originally come from a brand name thingy, but then it was doctored up, so if you don't want it in print that's fine, but it's really quite delicious and worth a try.)

Cake:

1 cup chopped pecans or walnuts
1 box butter recipe yellow cake mix
1 small box of vanilla instant pudding and pie filling
4 eggs
½ cup cold water
½ cup vegetable oil (no, I haven't tried making it with olive oil or canola oil, which I would otherwise cook with)
½ cup rum (the best is dark and 80 proof stuff, but if you have issues or concerns about guests, you can either use less potent or reduce the amount and it will still have a nice flavor)

Glaze

¼ lb stick butter
¼ cup water
1 cup granulated sugar
½ cup rum

Preheat oven to 325°. Grease and flour (or oil and flour) a standard bundt pan (yes, even if yours is Teflon). Sprinkle nuts over bottom of pan. Mix all other cake ingredients together. Pour your batter over the nuts. Bake 1 hour. Allow to cool and then invert on serving plate. (Tip: consider first covering your serving plate with foil).

Making the Glaze:

Melt butter in saucepan. Stir in water and sugar. Boil for 5 minutes, stirring constantly. Remove from heat and stir in rum.

Prick the top of cake. (Tip: I like to use a long wood skewer.) Spoon and brush glaze evenly over top and sides. Allow cake to absorb glaze. Keep repeating until glaze is used up.

Refrigerate or store at room temp covered for at least a couple of hours. If you don't have a covered container, a cardboard box lined in foil works fine. Covering seems to help marinate and keep moist.

Cake can be sliced in small slivers and serve a lot of people. It is very rich and very yummy. After serving people, you may want to hide a piece to savor for yourself after company leaves, because guests will be looking for seconds.

I couldn't resist. This recipe is from the 70s and was called Water Gate Cake. I am officially renaming it:

Troopergate Cake

from Bec Yes We Did in Illinois

1 box white cake mix
1 box pistachio pudding (do they still make this?!)
¾ cup oil
3 eggs
1 cup 7 Up
½ cup nuts (make it a nutty a cake as you can!)

Mix ingredients, bake in a greased 9 x 13 pan at 325° for 45 minutes.

It is best underbaked. After it is cooled, frost with:

2 envelopes of Dream Whip
1 ½ cups milk
(Or use 1 tub of Cool Whip and forget the milk!)
1 package pistachio pudding

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Sinful Brownies from a Mix

from CO Almost Native

I cut this out of the Washington Post over 20 years ago, but it is very appropriate now (and easy)

Use a box of brownie mix- I use Betty Crocker with Hersheys syrup, but you use any one

Follow the directions, but:

1. Use table cream or heavy cream instead of water
2. Add 3 eggs, not 2
3. Add 1 ½ t. vanilla
4. Add milk choc and dark choc. chips- about 1/2 to ¾ c. of each

Bake according to the directions; make sure the brownies are completely cool before you cut them. They freeze well (and are good eaten frozen)

Monalisa (in CT)

A friend of mine makes store-bought mix brownies a little more special by laying Andes Candies on the batter before baking, then swirling the melty-chocolately-mintiness with the back of a spoon before it cools.

CO Almost Native suggests: You could also use -- Smooth 'N Meltys, non-chocolate minty "kisses", and they come in large/pastel or small/with with red/green sprinkles or green mint

Mudflats Blog Recipe Collection

>>> Other Yummies <<<

from SMR

I know this is a recipe thread, but wanted to give a shout out for this great site: <http://www.hungry-girl.com/>

I bought the Hungry Girl book for my 18 yr old because she is the worst cook ever and would eat junk food all day every day if she could. The recipes are easy and relatively good for you. It's no health food book, but rather easy cooking, often using mixes/packaged stuff/etc. The author is big into Weight Watchers, so there is some redeeming stuff in there. Here's an example:

Yum Yum Brownie Muffins

(1 Muffin, or 3 minis - 181 calories, 3.5g fat, 37g carbs, 2g, fiber, 2g protein - 4 WW points)

This super-simple 2-ingredient recipe is a Weight Watchers Fave!

1 box devil's food cake mix
1 can solid pack pumpkin (15 oz.)

Directions:

Mix the two ingredients together. Don't add anything else that may be mentioned on the box, such as eggs, oil, or water. The mixture will be very thick and you will be tempted to add in other things to make the batter smoother. DO NOT DO THIS AS IT WILL RUIN EVERYTHING! Place batter into muffin tins (or mini muffin tins) lined with paper, or sprayed with non-stick spray. Bake at 400 degrees for 20 minutes. Makes 12 regular or 36 mini muffins.

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Buckeyes

from Bec Yes We Did in Illinois

1/2 c. butter (1 stick)
1 lb. powdered sugar
2 c. crunchy peanut butter
3 c. Rice Krispies (I put these in my blender to make them more like a powder, but still tiny pieces for the crunch)

Double this part of the recipe and use some of it to make some pie shells to freeze!

Brian & Brenda's Moose Tracks® Ice Cream Pie

from Bec Yes We Did in Illinois

1 Cookie Pie Shell (see suggestion below)
1 half-gallon of Moose Tracks® Ice Cream, softened
1 jar fudge sauce

Pie crust option 1:

1 1/2 cups Oreo cookie crumbs, finely crushed
3 tbsp. butter, melted

Directions:

To make the crust, generously butter a 9-inch glass pie plate. In a large bowl, stir together the cookie crumbs and the melted butter. Using your fingertips, firmly and evenly press the mixture into the bottom and sides of the pie plate.

Fill pie crust with softened ice cream. Freeze. When ready to serve, heat fudge sauce and drizzle over each pie slice. Dollop with whipped cream if you'd like.

Need to find where you can buy Moose Tracks®? Here is the Website with a store locator:
<http://www.moosetracks.com/flavors/detail/12>

Pie crust option 2:

I had made a double batch of Buckeyes and was tired of rolling the balls, so I patted the rest of my dough into a pie shell and froze it for a later date. I ended up using this for this pie - and it was delicious. My husband loved it!

I was born in Ohio grew up with Buckeye trees long before Palin met Joe the Plumber there and was gifted with a bunch of Buckeye necklaces from adoring fans.
Recipe for the truffle-like Buckeye candies below.

Mix all ingredients with hands and roll into balls. Lay on waxed paper. In double boiler melt:

1 (6 oz.) pkg. chocolate chips
1/8 lb. paraffin (1/2 of 1 bar)

Use a toothpick for each ball and dip into the melted chocolate, leaving a top circle of the ball exposed. Lay on waxed paper to harden. Remove toothpicks as you put them in a container.

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