

Mini Cheesecakes – 2 batches

1 batch = 72 mini

crust:

1 ½ c graham cracker crumbs

½ c butter, melted

1/3 c sugar

Filling:

3 pkg (8 oz) cream cheese

4 eggs

1/3 cup sugar

1 ½ tsp vanilla

- Preheat the oven to 300 degrees F.
- Mix all crust ingredients together
- Line a muffin tin with liners, place ½ tbsp of the mixture in each cup and press evenly in the bottom with thumb.
- Bake for 6 minutes to set.
- In a mixing bowl mix the cream cheese until it is smooth, and then add vanilla, sugar and eggs. Beat until light and fluffy.
- Spoon 1 Tbsp of the mixture into the muffin tins with prepared crust.
- Bake for 20 minutes.
- Allow them to cool.
- Place filling on the top of each cheesecake: caramel, cherry pie filling, raspberry pie filling



Chocolate Ganache

Ingredients

1/2 cup Heavy Cream

4 ounces Semi Sweet Chocolate

Instructions

- Heat heavy cream over medium heat until it just starts to boil.
- Immediately remove cream from heat.
- Pour cream into chocolate and let sit for two minutes.
- Gently stir mixture until all of the chocolate is melted.
- Let cool.



Can use other toppings: raspberries, cherries, caramel sauce



Cake Balls – 6-7 batches

Yields: 48 cake pops

Box cake mix

- White

3 Eggs (according to the box)

½ c Oil (according to the box)

16oz frosting tub



Candy melts (2 bags)

- White
- Dark chocolate
- Spray gold
- Gold glitter

- Bake cake according to the box
- Let cake cool
- Crumble up cake
- Mix ¾ of the tub of frosting with the cake
- Rolling mixture into balls
- Refrigerate to harden
- Melt candy melts into small drinking glasses
- Dip the stick ½ inch into chocolate
- Place ball onto stick
- Dip into chocolate
- Stand in Styrofoam
- Decorate





Lemon Blackberry Cupcakes (2 batches)

(48 mini)

Lemon Cupcakes

- 4 lemons freshly zested (about 2-3 tbsp)
- 1 cup sugar
- 1/2 cup 1 stick butter, melted
- 1 3/4 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 cup milk
- 1/2 cup sour cream
- 1 teaspoon vanilla
- 2 large egg whites



Lemon Cupcakes

1. In a large mixing bowl, add lemon zest and sugar. Combine them by rubbing it together between your fingers. The sugar will look slightly fluffy when you're done, and you shouldn't see any large chunks of lemon zest.
2. Add the melted butter to the sugar mixture. Cream mixture until fluffy and combined.
3. Sift together flour and baking powder, and add to the sugar mixture, beating until combined.
4. In a separate bowl, add milk, sour cream, vanilla, and egg whites. Whisk together.
5. Add the milk mixture to the flour and sugar mixture, and beat at medium speed, just until combined. Mixing too much will cause the cupcakes to be too firm.
6. Line a greased muffin tin with cupcake liners. Divide the cupcake batter evenly between 12 molds. **(We will be making mini cupcakes)**. Bake in a 350° oven for 15-19 minutes **(start checking at 10-12 minutes)**, or until a toothpick inserted into the top comes out clean. Allow to cool completely before frosting.

Blackberry Buttercream (2 batches)

- 1 cup blackberries
- 2 tablespoons lemon juice
- 1 cup butter, room temperature
- 4 cups powdered sugar
- 1 teaspoon vanilla
- 1 tablespoon milk or cream

Blackberry Buttercream

1. Add blackberries and lemon juice to a small saucepan. Over medium heat, bring mixture to a simmer, stirring often. Your blackberries will become soft enough that they will basically mash themselves while you're mixing. Simmer for about 20 minutes, or until you have about 1/3 cup of blackberry puree mixture.
2. If you don't want seeds or skins in your buttercream, strain the blackberry puree through a fine mesh strainer at this point. (I did not strain mine, but did run it through a food processor to make sure it was extra smooth)
Allow to cool to room temperature
3. In a large mixing bowl, add butter and blackberry puree. Beat together with a mixer until the mixture is smooth.
4. Add in the powdered sugar, and beat on medium-high until the mixture is smooth and creamy.
5. Add your milk or cream and vanilla and beat again to combine. Test your buttercream now. If it's still too thick, continue adding milk or cream, 1 tablespoon at a time until buttercream reaches desired consistency.

Salted Caramel Chocolate Cupcakes (2 batches)

Servings: [12](#) cupcakes (48 mini)

Ingredients For the cupcakes

1 cup flour
1/2 cup cocoa
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsalted butter, melted
1/2 cup caster sugar
1/2 cup dark brown sugar, packed
2 large eggs, room temp
2 teaspoons vanilla extract
3/4 cup buttermilk



Instructions

- Preheat your oven to 350F and line your muffin tins with paper cups
- In a bowl, sift together the flour, cocoa, baking soda, baking powder and salt. Mix well to combine.
- In a separate bowl or the bowl of a stand mixer, beat together the melted butter and both sugars until smooth. Add the eggs one at a time, scraping down the sides of the bowl each time and beating well after each. Add the vanilla and beat to combine.
- Add 1/3 of the flour mixture to the butter and sugar mixture. Stir through gently until just combined. Now add half of the buttermilk, Mix gently again. Continue like this until all the flour and buttermilk is just combined. It is important not to overmix or be too heavy handed otherwise your cupcakes will turn out dense and tough.
- Fill the cupcake cases only to about half full. **(We will be making mini cupcakes)**. Bake in the oven for around 18-20 minutes, **(start checking at 10 minutes)** turning the pan around in the oven half way through to make sure they bake evenly. When a skewer inserted comes out with just a crumb or two, they are done.
- Cool in the tin for 5 minutes before turning out onto a cooling rack

For the salted caramel - Just going to use store bought

8.8oz store-bought chewy caramels

½ cup thickened (heavy) cream

1 teaspoon sea salt flakes

- Place the unwrapped caramels and cream in a saucepan over low heat. Heat, stirring until the caramels melt and the mixture is smooth. Add the salt and stir through. Allow to cool before using.

For the salted caramel buttercream

7oz unsalted butter, softened

¼ c dark brown sugar

1/2 cup salted caramel

2 1/2 cups powdered sugar

1 teaspoon vanilla extract

2 tablespoons thickened (heavy) cream

1/2 teaspoon finely ground salt

For the Salted Caramel Buttercream

- Beat the butter and sugar together until lightened and fluffy (4-5 minutes). Make sure to scrape down the sides of the bowl as necessary.
- Add 1/2 cup of the (cooled) salted caramel and beat well to combine.
- With the mixer on low, add the icing sugar 1 tablespoon at a time until fully incorporated. Beat on medium-high for 2 minutes, scraping down the sides of the bowl from time to time.
- Finally, add the vanilla, cream and salt and beat to combine.

To finish

- Cut a hole in the top of each cupcake with a very sharp knife. Fill each hole with about 1 teaspoon of salted caramel. (1/2 tsp since we are mini cupcakes). If you want to, you can top the hole with a little bit of the cake offcuts but this is optional.
- Pipe the tops of the cupcakes with the buttercream
- Drizzle with some salted caramel and melted chocolate

Veggie Pizza Bites – 5 batches

Ingredients

- 1 can reduced-fat Pillsbury Crescent Rolls
- 4 oz reduced-fat cream cheese, softened
- 1/2 c sour cream (light)
- 1 Tbsp fresh dill, chopped
- 1 Tbsp fresh chives, chopped
- 2 c chopped assorted veggies
 - Broccoli
 - bell peppers
 - Carrots
 - green onion
 - cucumber



Instructions

- Preheat the oven to 350 degrees.
- Combine sour cream, cream cheese, dill, and chives. Let chill.
- Remove crescent rolls from the can and roll out just so all the pieces are sticking together. You want one large sheet so pinch together any seams that are not staying together.
 - Cut into shapes - squares or triangles
- Transfer to a parchment-lined baking sheet.
- Bake for 6-7 minutes. Remove and let cool.
- Spread chilled cream cheese mixture onto cooled crescent roll sheet.
- Top with fresh veggies and additional chives if desired.
- Use a pizza cutter or large knife to cut down to appetizer size pieces and serve.
- Can be refrigerated for up to an hour before serving.

Dill Pickle Ham Pinwheels – 10 batches

Yield: 25-30

1/2 lb thinly sliced ham, salami or dried beef
1 (4 oz) package cream cheese
4 large dill pickles, whole

Directions:

- Pat dill pickle dry with a paper towel.
- Take 2-3 pieces of meat (depending on size of pickle), and place them on a cutting board overlapping half of each with the next. (If you're lucky, you can find the ham cut in a rectangular shape as opposed to square. In this case, you can use just one slice and it will encase the entire pickle.).
- Spread cream cheese over meat.
- (You can use more cream cheese if you like.) Wrap pickle around in blanket fashion.
- Chill for an hour or two, then slice pickle in ~1/2 inch pieces and lay flat on the tray.
- If using dried beef, you can also put meat in a blender and pulverize. Spread cream cheese on dried pickle then roll in pulverized beef. Again, allow to refrigerate 1-2 hours and slice as above.).



Mini Cheese Ball Bites – 4 batches

yields 12 ??????

Ingredients

2 Tbsp salted butter, room temperature
1 (8oz) package cream cheese, room temperature
2 tsp fresh lemon juice
1/8 tsp Worcestershire sauce
1/8 tsp hot sauce
1/8 tsp freshly ground pepper
1/4 cup grated cheddar cheese

For topping

1/3 cup dried cranberries
1/3 cup crushed nuts (almonds, pecans or walnuts)
1/3 cup finely chopped green onion, or parsley (whichever you prefer)
15-20 pretzel sticks (medium size rods)

Instructions

- In a medium bowl add the butter, cream cheese, lemon juice, Worcestershire sauce, hot sauce, and ground pepper. Beat with an electric mixer until well combined and smooth. Stir in cheddar cheese.
- Use a spoon to divide the mixture into 12-15 tablespoon-size portions. Dip your clean hands in a little bit of water and smooth each portion into a small ball. Refrigerate for at least 30 minutes (or as long as you want to in advance).
- Before serving, roll the balls in cranberries, nuts, parsley or green onion. Place a pretzel stick in each. Serve immediately.



Pinwheel – 2 batches

HyVee cheese dip

1 pkg cheddar cheese (2 cups)

1 pkg cream cheese (8 oz)

¼ c mayo (little short)

¼ c green olives

¼ c green onions (little short)

2 tbsp lemon juice (little short)

Tortilla shells

Real bacon bits

Dried beef



- Make cheese dip
- Make some with
 - o Cut up dried beef and add to cheese mixture
 - o Some with bacon bits
- Spread over tortilla shell
- Roll up the shell
- Refrigerate at least overnight
- Slice into 1 inch strips

