

Desserts

Almond Bar Cookies

Margie Orell

Adapted from a recipe by Julia Child, *The Way to Cook*, 1994, Alfred A. Knopf

Yield: 3 to 5 dozen

The first mixture:

1 cup granulated white sugar
3/4 cup dark brown sugar
1 teaspoon pure vanilla extract
2 large eggs
1/3 cup fresh peanut oil
2 tablespoons cold water

The dry ingredients:

2-1/2 cups all-purpose flour (scooped and leveled)
1 teaspoon salt
1 teaspoon cardamom
2 teaspoons cinnamon
2 teaspoons baking powder
1/2 teaspoon dried herbs, e.g., lemon verbena

2 cups slivered almonds, toasted*

Preheat the oven to 325 degrees. Beat the sugars, vanilla, eggs, oil and water in the smaller mixing bowl to dissolve the sugar. Blend the dry ingredients in the larger mixer bowl and beat in the sugar mixture, using a heavy-duty mixer or a strong arm. The dough is dense. Stir in almonds and desired herbs (e.g., 1/2 teaspoon lemon verbena). Turn the dough into the buttered and parchment- papered jelly roll pan and press it in place with wet hands.

These cookies are baked twice. Bake 25 minutes or more at 325 degrees in the middle level of the preheated oven until firm to the touch and lightly browned.

Remove the pan from the oven and cool 10 minutes. Unmold onto a board, and peel off the parchment paper. Cut into strips, then cut each strip crosswise making pieces of any size you wish, 1-1/4 by 3 inches, for example.

Reduce the oven temperature to 300 degrees and arrange the cookies on the pastry sheets also lined with parchment paper. Bake a second time for 40 minutes or more until cookies are a nice walnut brown, crisp to the touch, and crunchy to the tooth – eat

one to make sure – and return the pan to the oven if necessary. This second baking also gives the cookies their interesting taste.

Cool on a rack, Serve them as is, or decorate with a dusting of confectioners' sugar. Un-sugared cookies keep for weeks in an airtight container.

*Toasted Almonds – Almonds take on their optimum flavor when toasted.

Buy blanched (skinless) almonds, spread them in a jelly-roll pan, and roast to a toasty light brown in a 350-degree oven, tossing several times. It takes about 8 minutes. Allow them to cool completely.

Almond-Mint Sugar Cookies

Lana Andrews

Cookies:

1 cup butter, softened

$\frac{3}{4}$ cup sugar

1 teaspoon almond extract

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon salt

1 heaping tablespoon finely chopped mint

Glaze:

1 $\frac{1}{2}$ cups powdered sugar

1 teaspoon almond extract

4 to 5 teaspoons water

Sliced almonds

Preheat oven to 400 degrees. Combine butter, sugar and almond extract in a large bowl and beat at medium speed until creamy. Add remaining ingredients and beat until well blended. Add chopped mint last.

Roll dough into 1-inch balls and flatten to $\frac{1}{4}$ -inch thickness with the bottom of a buttered glass dipped in sugar. Line cookie sheets with parchment paper. Bake 7 to 9 minutes or until edges are lightly browned. Cool 1 minute before removing from cookie sheet. Cool completely.

Whisk together glaze ingredients and spread on center of cookie and decorate with sliced almonds.

Almond Tea Cookies with Almond Icing

Pat Lookabill

1 cup (2 sticks) butter, softened
2/3 cup sugar
1 egg
1 teaspoon almond extract
2½ cups all-purpose flour
½ teaspoon baking powder
1/8 teaspoon salt

Preheat the oven to 400 degrees. Cream butter in a medium mixing bowl; gradually add sugar, beating until light and fluffy. Add egg and almond extract; beat well.

Combine flour, baking powder, and salt in a medium mixing bowl; gradually add to cream mixture, stirring well. Roll a small amount of dough and place on ungreased cookie sheet. Bake for 6 to 8 minutes. Remove to wire rack to cool and sprinkle with granulated sugar or ice with almond-flavored icing.

Almond Icing:

1 cup confectioner's sugar
1 teaspoon butter
1 tablespoon cream cheese
1/8 teaspoon almond flavoring
½ teaspoon (or more) half and half

Combine ingredients until mixture is a good spreading consistency.

Apple Crunch Cake with Brown Sugar Frosting

Jane Ireton

Cake:

4 cups coarsely chopped peeled apples
2 cups sugar
1 tablespoon chopped sage
2 eggs
½ cup vegetable oil
2 teaspoons vanilla
2 cups flour
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt

Preheat the oven to 350 degrees and grease and flour a 9 by 13-inch pan. Combine apples, sugar and sage; set aside. In a large mixing bowl, beat eggs slightly, then beat

in oil and vanilla. Sift together the flour, baking soda, cinnamon and salt. Gently, but thoroughly, stir into egg mixture, then add apple mixture. Pour into prepared pan and bake 45 to 55 minutes.

Brown Sugar Frosting:

½ cup brown sugar
½ cup granulated sugar
2 heaping tablespoons flour
1 cup water
1/3 cup butter
1 teaspoon vanilla

With a whisk, combine the sugars, flour, water, butter and vanilla in a medium saucepan over medium heat. Stirring constantly, boil until slightly thickened. Cool and drizzle over cake.

Apple Mint Squares

Lana Andrews

Pastry:

3 cups all-purpose flour
½ teaspoon salt
1 cup shortening
1 egg yolk
½ cup milk
1 heaping tablespoon chopped mint, lemon balm or even basil!

Filling:

6 cups sliced peeled apples
1-½ cups sugar
¼ cup melted butter or margarine
2 tablespoons all-purpose flour
1 teaspoon cinnamon

Glaze:

1 egg white, slightly beaten
½ cup confectioners' sugar
2 to 3 teaspoons water

Preheat the oven to 375 degrees. In a mixing bowl combine flour and salt, cut in shortening until mixture resembles coarse crumbs.

Combine egg yolk and milk and add to flour mixture. Stir until dough sticks together; then divide dough in half. On lightly floured surface, roll half of dough into a 10 by 15-inch rectangle; transfer to a baking sheet.

Next toss together filling ingredients and carefully spoon over the pastry on sheet. Roll out the remaining dough and place over filling; brush with the egg white.

Bake for 40 minutes or until golden brown. Cool on a wire rack. Combine the confectioners' sugar and enough water to achieve a drizzle consistency. Drizzle over the still warm pastry. Cut into squares when cool. By adding mint or lemon balm or even basil, you can change the flavor of the pastry. All are delicious!!!

Apple Pecan Pound Cake

Judy Powell

2 cups sugar
1-1/2 cups vegetable oil
3 large eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1-1/2 teaspoon vanilla
3 cups Granny Smith apples; peeled and finely diced
1 cup pecans, chopped

Mix sugar and oil, add eggs and beat well. In a separate bowl, combine flour, baking soda and salt. Add flour mixture to beaten egg mixture. Stir in vanilla, apples and pecans. Mix well. Spoon batter into a greased tube or Bundt pan.

Bake at 325 degrees for 1 hour and 20 minutes. Allow cake to cool before removing from pan. Dust with confectioners' sugar or drizzle a glaze of confectioners' sugar and milk over the top of the cake.

Apple Tart

Andrea Jones

1/2 cup (1 stick) butter, melted
1-1/4 cups sugar
6 large apples, peeled, cored and halved

Pepperidge Farms puff pastry sheets
Whipped cream, optional

Place melted butter and sugar in an 8 by 2-1/2 inch round baking pan. Arrange apples, cut side up in an attractive fashion in the pan. Simmer apples over medium heat until syrup is golden in color, about 45 minutes.

Preheat the oven to 400 degrees. Cut an 8-inch circle in puff pastry dough. Place dough over the apples, pierce the crust with a fork, and bake for 30 minutes or until crust is golden brown.

Invert tart on a serving platter. With a spatula, arrange apples if some have fallen away. Can be served with a dollop of whipped cream, if desired.

Apricot, Sage, and Cornmeal Cookies Patti Harlan

- 1/2 cup (1 stick) unsalted butter, softened
- 2/3 cup sugar
- 1 large egg
 - 3/4 cup all-purpose flour
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1/2 cup fine cornmeal
 - 1/2 cup dried apricots, finely diced
 - 2 tablespoons finely chopped fresh sage leaves

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar until pale and fluffy, about 2 minutes. Scrape down the sides of the bowl. With the mixer running, add the egg, mix to incorporate, and scrape once more.

In a bowl, sift the flour with the baking soda and salt and add to the mixer along with the cornmeal. Mix on low speed until just combined. Add the apricots and sage and mix to combine. (Don't worry if the dough is slightly sticky.) Shape it into a disk, wrap in plastic wrap and chill several hours.

Remove dough from the refrigerator. Preheat oven to 350° F. Line a baking sheet with parchment paper greased with nonstick vegetable spray. Pinch off pieces of dough the size of large marbles and roll them into balls. Place the dough balls about 2 inches apart on the prepared baking sheet to allow the cookies to spread. Bake until light golden brown around the edges, about 10 minutes. Transfer to a wire rack to cool.

Blueberry Bars with Lemon-Cream Filling

Dixie Spivey

Yield: 25 servings

Adapted from Nicole Rees's recipe in Fine Cooking

1 cup unsalted butter, room temperature
3 cups all-purpose flour
1½ cups old-fashioned rolled oats
1-1/3 cups packed light brown sugar
1 teaspoon salt
1 teaspoon baking powder
1 large egg, separated
1 can (14 ounces) sweetened condensed milk
½ cup fresh lemon juice
2 teaspoons grated lemon zest
2½ cups room-temperature blueberries, washed and drained on paper towels (Be sure to use room-temperature berries. Cold fruit will prevent the dessert from baking evenly)

Preheat oven to 350 degrees. Line a 9 by 3-inch baking pan with foil, leaving a 1-inch overhang on the ends. Butter the bottom and sides of the foil.

In a large bowl, combine the flour, oats, sugar, salt and baking powder. Using your fingers, blend the butter completely into the flour mixture. Transfer 2 cups of this crumb mixture to another bowl and reserve for topping. Blend the egg white into the remaining crumbs and then press the mixture into the bottom of the pan to form a level crust. Tamp it, if necessary. Bake the crust until it starts to form a dry top, about 10 to 12 minutes.

In another bowl, whisk the condensed milk, lemon juice, lemon zest and egg yolk. Let this mixture stand for 5 minutes. It will begin to thicken.

Sprinkle the blueberries evenly over the hot crust and then drop spoonfuls of the lemon mixture over the blueberries. Spread gently with a spatula to distribute a little more evenly. Bake until the lemon mixture just begins to form a shiny skin, 7 to 8 minutes.

Sprinkle the reserved topping over the lemon-blueberry layer, pressing the topping between your fingers into small lumps as you sprinkle. Bake until the filling is bubbling at the edges and the topping is brown, 25 to 30 minutes.

Let the bars cool about an hour. Lift them out of the pan using the foil overhang and transfer to a wire rack to cool completely. Remove the foil and cut into 25 bars when cool. Store in refrigerator.

Blueberry Pie with Rosemary Pastry Cream

Karen Sullivan

The individual components for this pie can be made a day or so in advance, but start the Rosemary Pastry Cream a day ahead of that. Assembly goes quickly once

everything is made.

Yield: 16 to 20 servings

Pie Crust

For a 14- by 10-inch pan

2 cups flour, plus more for work surface
1/2 teaspoon salt
1 to 2 tablespoons chopped fresh rosemary
1/3 cup butter
1/3 cup shortening
5 tablespoons water

Combine flour, salt and rosemary in the bowl of a food processor fitted with a dough blade. Pulse to combine and chop rosemary. Slice butter and shortening, then add to bowl. Pulse until butter and shortening are the size of peas. Add water. Pulse until dough comes together. Cut in half, shape into disks, wrap in plastic and refrigerate for 30 minutes to 2 days. Dust work surface with flour before rolling. For large pans, roll dough to fit half, then press together to smooth out seam in the middle. Chill 30 minutes. Preheat oven to 400. Cover dough with parchment or foil and spread a layer of rice or beans on top to prevent bubbles. Bake shell for 20 minutes or until golden. Cool.

Blueberry Syrup

2/3 cups sugar
2 pints blueberries, rinsed and drained

In a small saucepan over medium heat, bring sugar to boil with 2/3 cup of water, stirring until sugar is dissolved. Let boil for about 10 minutes, until thickened and bubbly but not brown. Add 1 cup of berries. Stir then cook for about 10 minutes. Remove from heat and cool. Stir in remaining blueberries and refrigerate.

Rosemary Pastry Cream

Start a day ahead by steeping bruised rosemary in the milk.

2 cup milk
5 to 6 (six-inch) sprigs rosemary, rinsed and dried
1/2 cup sugar
1/4 cup cornstarch
1/2 teaspoon salt
2 eggs, beaten
1 cup heavy cream, whipped

Bruise the rosemary by placing it on a cutting board and hitting it with the back of a chef's knife. Fold and bend the rosemary or cut it into smaller pieces. Place the rosemary in the container with the milk. Let it sit overnight in the refrigerator.

In a medium saucepan, combine the sugar, cornstarch and salt with a whisk. Pour in milk, straining out rosemary.

Place the saucepan and whisk over medium heat. Bring to a boil. Let boil 1 minute. Turn heat to low. Add about 1/4 cup of the milk mixture to the eggs and whisk to prevent lumps. Add the egg mixture to the milk and sugar mixture over medium-low heat, whisking just until it thickens. Do not boil. Place the saucepan in an ice bath to bring temperature down, stirring. When cool, fold in whipped cream and refrigerate.

Can be made ahead to this point.

To assemble, spread pastry cream over pie crust. Spoon blueberries on top, but avoid adding too much liquid. Garnish center with a sprig or two of rosemary. Best if served within an hour or two.

Carrot Crumb Bundt Cake

Judy Powell

2 cups sugar
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon ground cloves
1 tablespoon orange zest
½ teaspoon cinnamon
1 teaspoon salt, optional
5 tablespoons orange juice
4 eggs
1 cup oil
½ cup melted butter
3 cups raw grated carrots
½ cup nuts (or raisins)

Preheat the oven to 325 degrees and grease and flour a Bundt pan. Mix together sugar, flour, baking soda, baking powder, ground cloves, orange zest, cinnamon, salt and

orange juice in large bowl. Add eggs to mixture one at a time followed by oil. Fold in carrots and nuts or raisins. Pour mixture into prepared pan. Bake for 1 hour and 15 minutes. Top with White Cream Cheese Frosting (see below).

White Cream Cheese Frosting:

1 package (8 ounces) cream cheese
4 tablespoons soft butter
3 cups confectioners' sugar
1 teaspoon vanilla
Currants, raisins (optional)

Combine above ingredients to desired consistency. Spread on cake. Garnish with currants, raisins or just leave plain.

Cheesecake Bars with Rosemary, Walnuts and Elderberry Jam

Karen Sullivan

Adapted from King Arthur Flour

Yield: Approximately 24 bars

Crust:

1-1/2 cups all-purpose flour
3/4 cups sugar
1/2 teaspoon salt
1 teaspoon baking powder
3/4 cup unsalted butter
1 cup toasted, chopped pecans or walnuts
2 tablespoons finely chopped rosemary

Filling:

2 packages (8 ounces each) cream cheese, at room temperature
3/4 cup sugar
1 teaspoon vanilla extract
2 large eggs
1/2 cup elderberry jam

Preheat oven to 350 degrees. Lightly grease a 9 by 13-inch pan.

In a mixer bowl, combine dry ingredients for crust. Mix to combine. Add butter. Mix until butter breaks down and is the size of small peas. Add nuts and rosemary and mix for 5 to 10 seconds. Press mixture into the bottom of prepared pan. Cover dough with a sheet of plastic wrap to make the job easier. Bake for 12 to 15 minutes. Let cool for 15 minutes.

For the filling, in a mixing bowl, combine cream cheese and sugar and beat until smooth. Add vanilla and eggs, scraping sides of bowl to combine. Spread the filling over the cooled crust. Bake for 20 to 22 minutes, just until the filling is set. The middle should still wobble. When done, run a knife or spatula around the edges of the pan to loosen. Cool for 1 hour.

Stir the jam or heat it briefly. Spoon a small amount over the cheesecake, being careful not to make it soupy. Serve.

Chocoflan

Julie Courtney

Recipe from Marcela Balladolid, *The Food Network*

12-cup capacity Bundt pan
Softened butter, to coat pan
¼ cup *cajeta* or caramel sauce

Cake:

10 tablespoons butter, room temperature
1 cup sugar
1 egg, room temperature
1-¾ cups all-purpose flour
¾ teaspoon baking powder
¾ teaspoon baking soda
1/3 cup cocoa powder
1-¼ cups buttermilk

Flan:

1 can (12 ounces) evaporated milk
1 can (14 ounces) sweetened condensed milk
4 ounces cream cheese, room temperature
3 eggs
1 tablespoon vanilla extract

Garnish:

¼ cup *cajeta* or caramel sauce
¼ cup chopped pecans

Put an oven rack in the middle of the oven and preheat to 350 degrees. Coat a Bundt pan with a little butter, then coat the bottom with ¼ cup *cajeta* and put it in a large roasting pan. The roasting pan will serve as a water bath during baking.

For the cake, add the butter and sugar to a bowl and using an electric mixer, beat until light and fluffy; then beat in the egg. Stir together the flour, baking powder, baking soda and cocoa in a medium bowl. Beat one-third of the flour mixture and half of the buttermilk into the egg mixture. Repeat, ending with the flour mixture. Blend until well incorporated.

For the flan: In a blender combine the evaporated milk, condensed milk, cream cheese and vanilla. Blend on high for 30 seconds.

Scoop the cake batter into the prepared Bundt pan and spread evenly. Slowly pour the flan mixture over the cake batter. Cover with foil and add about 1 inch of hot water to the roasting pan.

Carefully slide the pan into the oven and bake 1 hour until the surface of the cake is firm to the touch or an inserted toothpick comes out clean. When cake is done, remove from the water bath and cool completely to room temperature, about 1 hour.

Invert a large rimmed serving platter over the Bundt pan, grasp tightly together, jiggle a little and flip over. Remove the pan and scrape any remaining *cajeta* from the pan onto the cake, garnish with chopped pecans and serve.

Note: The batters may appear to mix when you pour them into the pan, but they completely separate while baking. The flan can be eaten warm, but traditionally, it is chilled 24 hours before serving. Flan is a rich creamy, cooked egg custard often flavored with vanilla and baked in a water bath to retain its delicacy.

Cajeta is a thick and creamy spread or paste made with caramelized sugar and milk. It is used as a desert on its own or as a topping. Also known as *dolce de leche* it is sold in many supermarkets, Latin specialty markets or online. A thick caramel sauce may be used as a substitute.

Chocolate Angel Pie

Linda Ferguson

Yield: 6 to 8 servings

From *The Art of Southern Cooking*

Meringue Shell:

2 egg whites
½ cup sugar
1/8 teaspoon salt
½ cup chopped nuts
½ teaspoon vanilla

Preheat oven to 300 degrees and lightly grease an 8-inch pie pan. Beat egg whites until stiff peaks form. Add sugar gradually. Beat till very stiff. Fold in chopped nuts and vanilla. Turn into pie pan. Make nest-like shell, building sides up above edge of pan. Bake for 55 minutes. Cool. Fill with chocolate filling.

Chocolate Filling:

1 package (4 ounces) German chocolate
3 tablespoons hot water

1 tablespoon vanilla
1 cup heavy cream, whipped

Melt chocolate in double boiler. Add hot water, blend and cool. Add vanilla. Fold in cream. Turn this mixture into meringue shell. Chill.

Chocolate Chip Cookies

Brenda Dills

Yield: 6 dozen

2 ¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup (2 sticks) softened butter
¾ cup firmly packed brown sugar
¾ cup granulated sugar
1 teaspoon vanilla
2 eggs
1 cup coarsely chopped nuts (optional)
1 package (12 ounces) Ghirardelli semi-sweet chocolate
1 tablespoon chopped chocolate mint (optional)

Preheat the oven to 375 degrees. Mix flour with baking soda and salt; set aside. Beat butter, sugars, vanilla, and eggs until light and fluffy. Blend in flour mixture. Stir in nuts, chips and mint. Drop from a teaspoon 2 inches apart onto ungreased baking sheets. Bake about 10 minutes or until golden brown.

Chocolate Cappuccino Cheesecakes

Jane Ireton

8 to 10 packaged chocolate wafers, crushed (1/2 cup)
1 teaspoon sugar
1 tablespoon butter, melted
2 squares semisweet chocolate
1 package (8 ounces) cream cheese, softened
1/4 cup sugar
1 egg
2 teaspoons espresso coffee powder
1/8 teaspoon ground cinnamon
1 teaspoon vanilla

Line 1 3/4-inch miniature muffin pan cups with paper liners. Blend chocolate crumbs, the 1 teaspoon sugar and butter in a small bowl. Press a scant 1/2 teaspoon of the chocolate crumbs into bottom of each paper-lined muffin cup. Preheat the oven to 350 degrees.

Melt chocolate in a 1-cup measure set in hot, not boiling, water. Beat cream cheese with electric mixer at medium speed just until smooth. Add remaining 1/4 cup sugar gradually, beating until light and fluffy; beat in egg, espresso coffee powder, cinnamon and vanilla.

Add melted chocolate; beat at low speed until blended, then at high speed 1 minute until mixture thickens. Fill muffin pan cups half full (about 2 level teaspoons).

Bake for 18 minutes or until tops are firm when lightly pressed with fingertip. Cook cheesecakes in pans on wire racks, 15 minutes. Remove from pans; cool completely. Cheesecakes characteristically crack and sink slightly upon cooling. Refrigerate until ready to serve. Garnish with whipped cream, crystallized, violets, fresh mint or a dusting of ground cinnamon, if desired.

Chocolate Mint Meringues

Dixie Kelly

Yield: 3 dozen cookies

2 egg whites
1/4 teaspoon cream of tartar
Pinch of salt
2/3 cups sugar
1 cup mint chocolate chips
1/2 cups chopped pecans

Preheat oven to 350 degrees. Line cookie sheet with foil. Beat cream of tartar into egg

whites and continue beating until foamy, but not stiff. Add sugar slowly along with salt and beat until stiff.

Fold nuts and chips. (Do not use mixer for this step.) Drop by teaspoon onto foil-lined cookie sheet. Put cookies in oven and TURN OFF OVEN. Do not open oven for at least 10 hours.

Coriander Spice Cake

Shirley Patton

This is a modification of Judy Hastings' recipe from pages 201-202 of *The Charlotte Herb Guild Cooks*.

2½ cups sifted all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground coriander
½ cup sugar
½ cup (1 stick) butter, melted
1 cup molasses
2 eggs, slightly beaten
½ cup raisins
½ cup chopped walnuts
1 cup boiling water
Topping (confectioners' sugar or Orange Butter icing)

Preheat oven to 350 degrees and spray a 9 by 13-inch baking pan. Sift flour, soda, salt and spices together. In a large bowl, blend sugar with melted butter; beat in molasses and eggs. Stir in raisins and walnuts. Add sifted dry ingredients and hot water alternately to egg mixture, beating after each addition until just combined. Don't over-mix. Pour into baking pan and bake for 30 minutes. Sprinkle with confectioners' sugar or top with Orange Butter icing.

Orange Butter Icing

1 pound sifted powdered sugar
¼ teaspoon salt
½ cup (1 stick) butter, room temperature
3 to 4 tablespoons orange juice
2 teaspoons grated orange zest

Sift sugar into mixer bowl; add salt and mix. Beat in butter and add the orange juice a

tablespoon at a time until you reach the desired consistency. Add orange zest and frost cooled cake. This is a moist delicate cake; the flavor improves the second and third days.

Cranberry Cake with Walnut Praline Topping

Mary Ann Nagel

From *Not Your Mother's Casseroles*

Yield: Serves 10

Cake:

3 large eggs
2 cups granulated sugar
 $\frac{3}{4}$ cup (1- $\frac{1}{2}$ sticks) unsalted butter, cut into chunks
1 teaspoon vanilla extract
Zest of 1 orange
2 cups all-purpose flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ground nutmeg
1 bag (12 ounces or 2- $\frac{1}{2}$ cups) fresh cranberries

Topping:

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter
 $\frac{1}{4}$ cup light or dark brown sugar
1 cup coarsely chopped walnuts

Preheat the oven to 350 degrees. Lightly grease a 10-inch springform pan or a 9 by 13-inch baking dish with butter.

To make the cake, put the eggs and sugar in the bowl of a stand mixer. Beat for 6 to 8 minutes at high speed, until the eggs thicken considerably and turn pale yellow. They will double in volume and stream into ribbons when you lift the beaters. This cake doesn't contain baking powder or soda so all leavening is provided by beating the eggs. Accordingly, It is important to beat them until they are thick and creamy. Add the butter, vanilla and orange zest and beat for an additional 2 minutes. Stir in the flour, salt and nutmeg. Fold in the cranberries. Pour the batter into the prepared pan and set aside.

To make the walnut praline, heat the butter in a skillet over medium-high heat. When the butter foams up, add the brown sugar and stir. Add the walnuts and cook for several minutes, stirring, until the mixture is shiny and smooth and the nuts

smell toasted. Spread over the cake batter.

Bake for about 45 minutes if using a 9 by 13 pan or about 65 minutes for the springform pan. Check with a toothpick to make sure the center of the cake is not still gooey. When the tester comes out with crumbs instead of a liquid batter, the cake is done. If the cake is browning too quickly, tent the top with foil to prevent burning. Cool completely before serving. This cake keeps very well if wrapped securely in plastic wrap after it has completely cooled. It also freezes well.

Cranberry Casserole

Anna Brandl-Kleine

Casserole:

1 cup brown sugar

½ cup flour

1 teaspoon cinnamon

2 cups fresh cranberries (cooked) or 2 cans whole cranberries

3 cups fresh unpeeled apples, chopped (about 4 Granny Smith)

Topping:

1 cup regular oatmeal

1 cup brown sugar

1 cup chopped nuts

½ cup all-purpose flour

½ cup (1 stick) unsalted butter or margarine, melted

Preheat the oven to 350 degrees. Mix brown sugar, flour and cinnamon. Combine with cranberries and apples and place in a buttered casserole dish.

Combine oatmeal, brown sugar, nuts and flour and stir in the melted butter or margarine. Sprinkle on top of the fruit and sugar mixture. Bake for 45 minutes

Creamy Rice Pudding

Theresa Travelute

Yield: Serves 8

From *125 Best Gluten-Free Recipes*

4 cups almond milk
2/3 cups jasmine rice
6 tablespoons granulated sugar
4 tablespoons butter
1/8 teaspoon salt
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/3 cup raisins
1/3 cup dried cranberries

In a large saucepan over medium heat, combine milk, rice, butter and salt. Heat on medium, stirring often, until tiny bubbles form around the edge. Cover and simmer, stirring occasionally being careful not to let it scorch, for 1 hour or until rice is tender. Remove from heat. \Stir in vanilla, nutmeg, raisins, cinnamon and cranberries. Serve warm or chilled. Recipe can easily be cut in half and use only one spice and one fruit or use dates instead of raisins. Substitute short grain white rice for a more creamy texture or substitute brown rice and increase cooking time by 45 minutes, and increase milk to 2½ cups.

Crème de Menthe Brownies

Lenlee Corish

First Layer:

1 cup (2 sticks) butter
1 cup sugar
4 eggs
16 ounce can of Hershey syrup
1 teaspoon vanilla
½ teaspoon salt
1 cup all-purpose flour

Preheat the oven to 350 degrees and grease a 13 by 9 inch pan. Mix butter sugar, eggs, syrup, vanilla, salt and flour. Bake for 25 to 30 minutes. Let cool completely.

Second Layer:

2 cups confectioners' sugar
½ cup (1 stick) butter
4 tablespoons crème de menthe

Mix confectioners' sugar, butter and crème de menthe. Wait awhile; then spread on cooled brownies.

Third Layer:

1 package (6 ounces) chocolate chips

6 tablespoons butter

Melt chocolate chips and butter together. Let cool, then spread on top.

Creates-Its-Own-Crust Coconut Pie

Judy Powell

From *Feeders Digest* by The United Methodist Women of Sylvester, GA

1/8 teaspoon salt

1/8 teaspoon baking powder

1/4 cup all-purpose flour

1/4 cup unsalted butter, softened

1 cup granulated sugar

2 eggs

1 teaspoon vanilla

3/4 cup milk

1/4 cup half and half

1 cup coconut

Preheat the oven to 350 degrees and lightly grease a pie plate. Sift together salt, baking powder and flour. Cream butter and sugar; add eggs, one at a time, mixing well after each addition. Add vanilla, milk, half & half and flour mixture, beating well. Add coconut with a folding stir.

Pour into prepared pie plate and bake for 45 minutes or until set. Place foil over pie midway to keep coconut from browning.

Date Nut Pinwheel Cookies

Judy Powell

From *allrecipes.com*.

Yield: 24 cookies

1-1/2 cup pitted dates

1/4 cup white sugar

1 pinch of salt

1-1/4 cups water

1 teaspoon lemon zest
4 teaspoons lemon juice
2/3 cup finely chopped pecans
¾ cup butter
½ cup white sugar
1 cup packed brown sugar
2 eggs
1-1/2 teaspoons vanilla extract
3-1/2 cups all purpose flour
1-1/2 teaspoons baking powder
1/4 teaspoon baking soda
¾ teaspoon salt

Chop pitted dates in food chopper. Place dates into saucepan and add ¼ cup sugar, dash of salt, and 1-1/4 cups water. Cook, stirring constantly, until mixture is a soft consistency. Remove from heat.

Add grated lemon rind, lemon juice and chopped nuts. Mix well and chill.

Cream together ¾ cup butter and gradually add ½ cup white sugar and 1 cup lightly packed brown sugar. Beat well. Beat 2 eggs until thick and add to creamed mixture a little at a time, beating well after each addition. Stir in vanilla.

Measure into a sifter 3-1/2 cups flour, 1-1/2 teaspoons baking powder, ¼ teaspoon baking soda and ¾ teaspoon salt. Sift together twice. Sift dry ingredients into creamed mixture about ¼ each time. Combine thoroughly after each addition. Chill until firm.

Divide the dough into three parts. Roll one part out at a time into a rectangle. Spread with date filling. Roll up jelly roll fashion in waxed paper and chill for several hours.

Preheat the oven to 350 degrees. With a sharp knife, slice ¼-inch slices from rolls and place on greased cookie sheets. Bake 10 to 13 minutes. Cool.

Easy Baklava

Judy Powell

Modified from *allrecipes.com*. Phyllo dough is layered with butter, cinnamon and nuts and baked, then topped with a honey syrup and allowed to cool before eating.

1 teaspoon ground cinnamon
¼ teaspoon cloves
1 pound chopped mixed nuts
1 package (16 ounces) phyllo dough
1 cup butter, melted

1 cup white sugar
1 cup water
½ cup honey
1 teaspoon vanilla extract
1 teaspoon grated lemon zest

Preheat the oven to 350 degrees and butter a 9 by 13-inch baking dish. Toss together cinnamon and nuts. Unroll phyllo and cut whole stack to fit the dish. While assembling the dish, cover the phyllo with a damp cloth to prevent drying.

Place three sheets of phyllo in the bottom of the prepared dish. Brush generously with butter. Sprinkle 3 to 4 tablespoons of the nut mixture on top. Repeat layers until all ingredients are used, ending with about 6 sheets of phyllo. Using a sharp knife, cut baklava all the way through to the bottom of the dish into four long rows, the nine times diagonally to make 36 diamond shapes.

Bake 40 to 60 minutes, until golden brown and crisp. While baklava is baking, combine sugar and water in a small saucepan over medium heat and bring to a boil. Stir in honey, vanilla, and lemon zest. Reduce heat and simmer 20 minutes. Remove baklava from the oven and immediately spoon the syrup over it. Let cool completely before serving. Store uncovered.

Fresh Ginger Cheesecake

Ann Baldwin

From Santa Fe Recipe

½ cup graham cracker crumbs, crushed
1 tablespoon sugar
1 tablespoon butter, melted
¼ teaspoon ground ginger
6 ounces cream cheese, softened
½ cup sugar
2 egg yolks
½ cup sour cream
2 tablespoons all-purpose flour
1 teaspoon ginger extract
½ teaspoon vanilla
2 tablespoons fresh ginger, grated
1 pinch salt

2 egg whites, beaten until stiff
24 fresh strawberries, stemmed and halved

In a medium bowl place the graham cracker crumbs, sugar, butter and ground ginger. Mix. Press the mixture into the bottom of a buttered 7-inch spring form pan.

Preheat the oven to 375 degrees and bake the crust for 10 minutes. Let it cool.

In a medium bowl place the cream cheese and sugar, and beat them together. Add the egg yolks and beat them in. Add the sour cream, flour, ginger extract, vanilla, fresh ginger and salt. Beat the ingredients together.

Fold the beaten egg whites into the cream cheese mixture. Pour the mixture into the prepared crust.

Preheat the oven to 325 degrees and bake the cheesecake for 1 hour. Turn the heat off and let the cheesecake remain in the oven for 40 minutes.

Cool the cheesecake to room temperature and then refrigerate it until it is chilled. Garnish with the fresh strawberries.

Fresh South Carolina Peach Cookies

Theresa Nardi and Holly Jeffries

Adapted from a recipe of Theresa Thunderbird

½ cup butter
1 cup sugar
1 large egg
2 cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon nutmeg
¼ teaspoon cinnamon
1/8 teaspoon ginger
1/8 teaspoon ground cloves
1/8 teaspoon salt
3 medium fresh ripe peaches
½ cup raisins

Preheat oven to 375 degrees. Cream butter and sugar in a bowl. Add egg and beat until light and fluffy. In another bowl mix flour, baking soda and spices. Stir flour mixture into egg mixture, a little at a time. Peel, pit and finely dice peaches, stir into cookie mixture. Stir in raisins, Drop dough by rounded teaspoonfuls onto cookie sheet. Bake 20 minutes until cookies brown on top. Cool and serve.

Garden Lavender Pound Cake

Netta Turnbull

Adapted from a recipe by Christine Lange

Lavender Sugar:

1/2 cup sugar

1-2 tablespoons dried lavender flowers

Cake:

4 eggs, room temperature

1 cup unsalted butter, room temperature

3/4 cup dairy sour cream, room temperature

2 1/2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup sugar

1 tablespoon vanilla

1 teaspoon lemon zest

Glaze:

1 cup sifted powdered sugar

1 tablespoon melted butter

3-4 teaspoons lemon juice

Prepare lavender sugar. In a spice grinder or food processor, grind 1/2 cup sugar with dried lavender flowers. Set aside.

Preheat oven to 325 degrees. Grease and flour two loaf pans. Set aside.

In a bowl, stir together the flour, baking powder, baking soda, and salt. Set aside. In another bowl, beat the lavender sugar, 1/2 cup granulated sugar, 1 cup butter and vanilla until light and fluffy. Add eggs, one at a time, beating after each addition.

Alternately add flour mixture and sour cream to butter mixture, beating after each

addition until just combined. Batter will be thick. Stir in lemon peel. Spread mixture in prepared pans. Bake about 45 minutes or until a wooden toothpick inserted near the center comes out clean. Cool on a wire rack 10 minutes. Remove from pans and cool completely. Spread glaze.

Ginger Cookies with Ginger Cream Cheese and Pineapple Mint Cream Cheese *Shirley Patton*

This recipe is from Susan Koolman and Margaret Somerall and found on page 218 of *The Charlotte Herb Guild Cooks*.

Yield: 4 dozen

1 cup sugar
¾ cup Crisco shortening
1 egg
4 tablespoons molasses
1 teaspoon ground ginger
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon salt
2 cups all-purpose flour
1 tablespoon baking soda
Extra sugar for rolling dough

Cream sugar and shortening; add egg and molasses. Sift remaining ingredients together and stir into creamed mixture, being careful not to over-mix. Chill dough.

Preheat the oven to 375 degrees. Shape into 1-inch balls and roll in sugar. Bake for 7 to 8 minutes. Cool. Serve with pineapple mint cream cheese.

Ginger Snaps *Judy Powell*

4 Tablespoons butter
½ cup sugar
1 egg
2 ½ cups flour
1 teaspoon baking powder
4 teaspoons ginger
1 teaspoon cloves
2 teaspoons cinnamon
2 teaspoons nutmeg

3 tablespoons molasses

Cream butter with sugar and molasses. Add dry ingredients. Drop by teaspoonfuls onto an ungreased baking sheet. Bake at 350 degrees F. until edges are brown.

Serve the Ginger Snaps with this Ginger Dip.

8 ounces cream cheese (may use reduced fat)

1 cup light brown sugar

$\frac{3}{4}$ teaspoon ground ginger

$\frac{1}{2}$ teaspoon ground nutmeg

2 teaspoons ground cinnamon

1 15-ounce can of pumpkin puree

Pulse the cream cheese in a food processor. Add the brown sugar and all the spices. Blend well. Transfer this mixture to a bowl. Add the pumpkin puree and mix well. Refrigerate until serving time.

Glazed Carmel Cake

Lara Barnett

From smittenkitchen.com. The cake without the glaze can be made a day ahead and stored in an airtight container. You will need a good candy thermometer to make the glaze on this cake.

Cake:

2 cups plus 2 tablespoons sifted cake flour, sifted before measuring

1 teaspoon baking powder

$\frac{3}{4}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup (1 stick) unsalted butter, softened

1 cup sugar

1 teaspoon pure vanilla extract

2 large eggs, at room temperature 30 minutes

1 cup well-shaken buttermilk

Preheat the oven to 350 degrees with the rack in the middle. Butter an 8-inch square cake pan and line with parchment paper, then butter parchment. Sift together flour, baking powder, baking soda and salt.

Beat butter and sugar in a large bowl with an electric mixer at medium speed until pale and fluffy, then beat in vanilla. Add eggs one at a time beating well after each addition. At low speed, beat in buttermilk until just combined (mixture may look curdled). Add flour mixture in three batches, mixing until each addition is just incorporated.

Spread batter evenly in cake pan, then rap pan on counter several times to eliminate air bubbles. Bake until golden and a wooden pick inserted in center comes out clean, about 35 to 40 minutes. Cool in pan on a rack 10 minutes, then run a knife around edge of pan. Invert onto rack and discard parchment, then cool completely, about 1 hour.

Glaze:

1 cup heavy cream
½ cup packed light brown sugar
1 tablespoon light corn syrup
1 teaspoon pure vanilla extract

Bring cream, brown sugar, corn syrup and a pinch of salt to a boil in a 1½-quart heavy saucepan over medium heat, stirring until sugar has dissolved. Boil until glaze registers 210 to 212 degrees on a candy thermometer, 12 to 14 minutes, then stir in vanilla.

Put rack with cake in a shallow baking pan and pour hot glaze over top of cake, allowing it to run down sides. Cook until glaze is set, about 30 minutes.

Gluten-Free Pineapple Velvet Cake

Theresa Travelute

4-1/2 cups gluten-free flour mix*
6 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons xanthan gum
2 teaspoons salt
2-1/3 cups sugar
1 cup canola oil
2 teaspoons gluten free vanilla
1 can (20 ounces) crushed pineapple

*Gluten-Free Flour Mix

Mix the following ingredients together. Equals 1 cup wheat flour

¼ cup soy flour
¼ cup tapioca flour
½ cup rice flour

Preheat the oven to 350 degrees and prepare a 9 by 13-inch pan. Mix all dry ingredients together and stir into a mixture of oil, vanilla and crushed pineapple. The mixture is very thick, almost like bread dough. Bake for 45 to 50 minutes or until a toothpick inserted in the center comes out clean. Glaze when cooled.

Glaze for Pineapple Velvet Cake:

1 package (8 ounces) cream cheese

1 cup confectioner sugar

½ cup milk

Cream ingredients together and spread over cooled cake.

Pineapple Mint Cream Cheese

1 package (8 ounces) cream cheese

¼ cup crushed pineapple, drained

2 teaspoons fresh mint, chopped fine.

Combine all ingredients and chill for 8 hours. Serve with ginger cookies.

Gingerbread with Lemon Sauce

Shirley Patton

Yield Serves 8 or 9

Gingerbread:

½ cup sugar

4 tablespoons unsalted butter, softened

1 cup flour

1 teaspoon ground ginger

1 tablespoon ground cinnamon

½ teaspoon ground allspice

¼ teaspoon salt

½ teaspoon baking soda

½ cup nonfat plain yogurt or buttermilk

¼ cup light molasses

1 egg slightly beaten

Lemon Sauce:

½ cup sugar

4 tablespoons unsalted butter

2 tablespoons fresh lemon juice

1 teaspoon grated lemon zest

¼ cup water

Strips of lemon peel, for garnish

To make gingerbread, preheat the oven to 375 degrees and lightly grease an 8-inch square or round cake pan. In a large bowl, cream together $\frac{1}{2}$ cup sugar and 4 tablespoons butter. In another bowl, mix flour, ginger, cinnamon, allspice and salt. Blend into the creamed ingredients until the mixture resembles moist crumbs. Transfer a third of the mixture to another bowl and reserve. To the remaining mixture, add baking soda, yogurt, molasses and egg. Stir until the batter is evenly blended. Pour into the prepared pan. Sprinkle evenly with the reserved batter. Bake for 20 to 25 minutes or until a toothpick inserted in the center comes out clean.

To make lemon sauce, combine $\frac{1}{2}$ cup sugar, 4 tablespoons butter, lemon juice, lemon rind and water in a small saucepan. Place over medium heat and bring to a boil, stirring constantly. Reduce heat to low and simmer for 4 minutes, stirring until the mixture is clear and slightly thickened. Serve warm over gingerbread. Top with strips of lemon peel, if desired.

Gingered Pumpkin Crumble

Mary Beth Collins

Yield: Serves 16

From the 1998 issue of *Pillsbury Classic Cookbooks*.

Filling:

- 1 can (15 ounces) pumpkin
- 1 can (14 ounces) sweetened condensed milk
- 2 tablespoons brown sugar
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon nutmeg
- 2 eggs

Topping:

- 2 tablespoons chopped crystallized ginger
- 1 box (1 pound 2.25 ounces) Pillsbury Moist Supreme Butter Recipe Yellow Cake Mix
- $\frac{3}{4}$ cup chopped walnuts or pecans
- $\frac{1}{2}$ cup butter, melted

Garnish:

- Whipped cream

Preheat oven to 350 degrees. Spray a 13 by 9-inch pan. In a large bowl, combine all filling ingredients and beat until smooth. Pour into prepared pan.

In a medium bowl, combine all topping ingredients; mix well. Sprinkle evenly over filling.

Bake for 40 to 50 minutes or until the top is golden brown. Cool at least 30 minutes before serving. Cut into squares and place on individual dessert plates. Top each serving with whipped cream.

Gluten Free Brownies with Lemon Balm

Jan Sundberg

1 bag Trader Joes gluten free brownie baking mix

1 egg

½ cup vegetable oil or 2 sticks, melted butter

¼ water

1/4 cup lemon balm, finely chopped

Follow baking directions on package. I doubled this recipe and used melted butter.

Guilt-Free Carrot Cake

Carol White

From downtonabbeycooks.com

Guilt-free carrot cake moistened with applesauce not oil. Save even more calories by omitting a topping. Traditional carrot cake recipes have a lot of fat in them due to the oil. I substitute with applesauce, which Mrs. Patmore would have likely had on hand and which would not get rider's hands greasy. Whole-wheat flour makes a dense cake, but it still moist.

2 tablespoons apple butter (concentrated applesauce)

1 cup of unsweetened applesauce

3 eggs

½ cup sugar (or substitute)

½ cup brown sugar

2 teaspoon vanilla

2 cups whole wheat flour

1 teaspoon baking soda

1 teaspoon baking powder

3 teaspoon cinnamon

3 cups of grated carrots

1 cup chopped dried fruit, i.e. raisins, optional

Preheat oven to 350 degrees. Spray a 9 by 9-inch baking pan. In a mixing bowl, combine the apple butter, applesauce, eggs, sugar and vanilla until smooth.

Next, slowly add flour, baking soda, baking powder and cinnamon to the mixture. Blend

until all of the ingredients are moistened. Lightly mix in the grated carrots and raisins; pour into baking pan. Bake in oven for 35 to 40 minutes.

To keep calories down, go without a topping, or go light. Use your imagination: powdered sugared, light icing made of powdered sugar and milk, or a low fat cream cheese icing.

Herbed Sugar Cookie Sandwiches with Lemon or Nutella Filling

Margery Orell

Basic sugar cookies:

¾ cup butter

1 cup sugar

2 eggs

½ teaspoon flavoring (lemon or vanilla, depending on the filling you want and the herb used)

2½ cups unbleached white flour

1 teaspoon baking powder

1 teaspoon salt

The following ingredients are added depending on the flavor of cookie sandwich that you desire:

1 tsp crushed dried lemon verbena or dried mint (depending on the filling you use)

1 ounce dark chocolate, melted

Purchased lemon curd or Nutella

Mix butter, sugar, eggs and flavoring thoroughly. Stir together dry ingredients. Blend into butter-sugar mixture.

For lemon verbena cookies, shape dough into logs and wrap in waxed paper. Chill at least 1 hour. Preheat oven to 350 degrees. Slice cookies into ¼ inch slices. Place on parchment papered cookie sheets. Bake at 350 degrees for 14 minutes. Check to see that the edges are slightly browned. When the cookies cool completely, prepare your sandwiches by spreading lemon curd on a cookie and placing another cookie on top to complete the sandwich.

For half-and-half chocolate mint cookies, divide dough into two equal parts. Set one half aside. To the other add 1 ounce melted good dark chocolate. Stir in and mix thoroughly. Form logs of both making sure that they match in size. Chill one hour. Cut each log in half lengthwise. Match each vanilla half with a chocolate half to make a log that is half and half. Chill logs again.

Preheat oven to 350 degrees. Slice cookies into ¼ inch slices. Place on parchment papered cookie sheets. Bake at 350 degrees for 14 minutes. Check to see that the edges are slightly browned. When the cookies cool completely, prepare your sandwiches by spreading Nutella on a cookie and placing another cookie on top to complete the sandwich.

Lavender Brownies

Dana DeBellis

1 box brownie mix
2 tablespoons culinary lavender flowers

Use a good quality brownie baking mix. Infuse two tablespoons lavender flowers in the water before adding it to the mix.

Lavender Cheese Cake

Jan Sundberg

1¼ to 1½ cup graham cracker crumbs
1/3 cup melted butter
1/3 cup powdered sugar
1 package (8 ounces) cream cheese, softened
2 eggs, beaten
½ cup sugar
1 to 2 teaspoons lavender buds

Preheat the oven to 300 degrees. Mix graham cracker crumbs, melted butter and powdered sugar and press into a 9 or 10-inch pie plate.

Combine cream cheese, eggs, sugar and lavender. Place on top of crumb mixture and bake for 30 minutes or slightly longer depending on the size of the pie plate.

Lavender Cookies

August Hostesses

From a recipe by Martha Hayes

½ cup unsalted butter
1 cup sugar
2 eggs
½ teaspoon vanilla extract
1 teaspoon lavender flowers, finely chopped

1 ½ cups flour
2 teaspoons baking powder

Preheat oven to 375 degrees.

Cream butter and sugar until light and fluffy. Beat in the eggs, vanilla and lavender, mixing well. Combine the flour and baking powder and add to the batter, stirring until well combined. Drop by teaspoonfuls onto an ungreased cookie sheet. Bake 8-10 minutes or until lightly browned around the edges.

Makes 4 dozen.

Lavender Cupcakes *Dana DeBellis*

1 chocolate cake box mix
1 Tablespoon lavender infused in 1 cup water

Follow the box directions, using the lavender/water infusion as your liquid

Butter cream Frosting

1 cup butter
3 cups confectioners sugar, sifted
3 Tablespoons of lavender-infused half and half
Mix together, frost cupcakes

Lavender cupcakes with Flax Seed by Dana Debellis

1 box chocolate cake mix
1 1/4 cup water infused with lavender
Ground flax seed (1 Tablespoon for each egg the box calls for)
1 Tablespoon flax seed plus 3 Tablespoon of water,
Let sit for about 5 minutes because you want the flax seed to absorb the water

Mix cake mix with the amount of water that is called for on the box. Add flax seed. And beat according to mix and bake.

Lavender Cream Cheese frosting

1 8 oz. cream cheese
1 cup of butter
1 teaspoon lemon juice
3 cups powdered sugar
1 teaspoon infused milk with lavender

Cream butter and cream cheese till smooth. Add lemon juice and milk. Slowly add powdered sugar till smooth and creamy

Lavender Pound Cake

Dixie Spivey

Adapted from Buffalo Springs Herb Farm cookbook, Spring and Summer Herbal Sampler

2½ cups sugar
3 tablespoons dried lavender blossoms, or 2 tablespoons fresh
(or substitute lemon verbena)
4 cups all-purpose flour
1 teaspoon baking powder
1 cup pineapple juice
1 teaspoon vanilla extract
3 tablespoons sour cream
1½ cups butter
8 eggs

Preheat oven to 350 degrees and grease either a tube pan or two loaf pans. Place sugar and lavender into a blender. Blend until lavender is finely ground. Set aside.

Sift the flour and baking powder together and set aside.

Combine pineapple juice, vanilla extract and sour cream. Cream butter and lavender sugar, then add eggs, one at a time. Add sifted flour mixture alternately with the combined liquids.

Bake in a greased tube pan for 75 to 80 minutes, or in two greased loaf pans for 70 to 80 minutes until a toothpick inserted in the center comes out dry. Start checking for doneness after 60 minutes.

Lavender Pound Cake

Gina Simmons

From *The Charlotte Herb Guild Cooks Again*, page 258.

Lavender sugar:

½ cup sugar
1 to 2 tablespoon dried lavender flowers

Cake:

4 eggs
1cup butter
¾ cup sour cream
2½ cups all-purpose flour
1 teaspoon baking powder

½ teaspoon baking soda
¼ teaspoon salt
½ cup granulated sugar
1 tablespoon vanilla
1 teaspoon lemon zest

Glaze:

1 cup confectioners' sugar, sifted
1 tablespoon butter, melted
3 to 4 teaspoons lemon juice

Prepare lavender sugar. In spice grinder or food processor, grind ½ cup sugar with dried lavender flowers. Set aside.

Preheat oven to 325 degrees. Let eggs, butter and sour cream stand separately at room temperature for 30 minutes. Grease and flour a Bundt pan or two loaf pans.

In a medium bowl, stir the flour, baking powder, baking soda, and salt. Set aside. In large bowl beat lavender sugar, ½ cup granulated sugar, 1 cup butter, and vanilla with electric mixer on high speed until very light and fluffy (4 minutes) scraping down sides frequently. Add eggs one at a time, beating on medium speed (20 to 30 seconds after each addition).

Alternately add flour mixture and sour cream to butter mixture, beating on low speed after each addition until just combined. Batter will be thick. Stir in lemon peel. Spread mixture in prepared pans. Bake 45 minutes or until wooden toothpick inserted near center comes out clean. Cool on rack 10 minutes. Remove from pans and cool completely. Prepare glaze by mixing confectioners' sugar, butter and lemon juice. Pour glaze over cake.

Lemon Basil Butter Cookies

Margery Orell

Adapted from Hilda Norwood's recipe in *The Charlotte Herb Guild Cooks Again*, page 241

Yield: 3 dozen

½ cup fresh basil leaves
1 cup sugar, divided
½ pound (2 sticks) unsalted butter, room temperature
2 tablespoons freshly squeezed lemon juice
1 egg
3 cups all-purpose flour
Sugar, for dipping

Fresh basil leaves, to garnish

Process basil and $\frac{1}{4}$ cup sugar in a food processor until blended. Beat butter and sugar in a mixer until creamy. Gradually add remaining $\frac{3}{4}$ cup sugar, beating well. Add lemon juice and egg, beating until blended. Gradually add the flour. Mix in basil-sugar mixture. Shape dough into two logs. Refrigerate for 2 hours.

Preheat the oven to 375 degrees. Slice the cooled logs into $\frac{1}{4}$ -inch cookies. Dip each slice in sugar and place on a cookie sheet lined with parchment paper. Bake for 10 minutes or until lightly browned. Cool on wire racks. Garnish, if desired.

Lemon Curd Tarts

Dixie Kelly

Yield: 2 cups

A recipe from Jane Iretton

1 stick butter
1 $\frac{1}{2}$ cups sugar
Pinch salt
 $\frac{1}{2}$ fresh lemon juice (about 4 medium lemons)
4 eggs
Zest of 2 lemons

Using whisk, mix all together thoroughly, except zest. Cook in double boiler until thickened. Strain through fine mesh sieve. Add lemon zest and refrigerate. It will thicken further after refrigeration. Place 1 teaspoon curd in mini tart shells. Top with dollop of whipped cream and blueberry or fruit of choice.

Lemon Fig Bars with Mint

Marge Orell

Adapted from a recipe in August 1997 *The Herb Companion*

Crust:

$\frac{1}{2}$ pound (2 sticks) butter
2 cups all-purpose flour
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup minced fresh mint leaves
1 tablespoon lemon zest

Filling:

4 eggs
¼ cup flour
2 cups sugar
½ teaspoon salt
1 teaspoon baking powder
½ cup fresh lemon juice
6 tablespoons minced fresh mint

Topping:

1 jar jam, (I used fig, but raspberry or peach will also work well)
Confectioners' sugar

Preheat the oven to 350 degrees. Cream the crust ingredients together and press into a 9 by 13-inch pan. Bake for 20 minutes.

While the crust is baking, combine the filling ingredients and mix well. Pour over the baked crust and place teaspoons evenly over the top; perhaps 16 to 20 as you will cut them into small squares for serving. Return to the oven and bake for 25 minutes. Cool and sprinkle with confectioners' sugar. Cut into squares and serve.

Lemon Poppy Seed Cookies

Judy Powell

From *Family Circle*, April 2010

Cookies:

2½ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
½ cup (1 stick) butter, softened
2/3 cup sugar
1 egg
2 teaspoons lemon zest
2 tablespoons lemon juice
2 tablespoons poppy seeds

In a small bowl, whisk together flour, baking powder and salt; set aside.

Beat butter and sugar on medium-high speed for 2 minutes or until smooth. Beat in egg, zest and juice until fluffy, 1 minute. Gradually beat in flour mixture on low, just until blended. Add poppy seeds; stir to combine. Divide dough in half. Flatten each into 6-inch square; wrap in plastic. Refrigerate 2 hours or overnight. Let stand at room temperature 15 minutes before rolling out dough.

Preheat oven to 350 degrees. Coat baking sheets with nonstick cooking spray. Lightly flour dough. Roll half of dough on lightly floured surface to ¼-inch thickness. For variety,

use 2 cutters, one about 2 inches and the other 2½ inches. Reroll scraps and repeat. Place cookies, 1 inch apart, on baking sheet. Repeat with other half of dough.

Bake for 10 to 13 minutes or until golden around edges. Remove to rack to cool completely.

Optional Glaze:

¼ sifted confectioners' sugar

1 to 2 teaspoons lemon juice

Mix until you have the consistency of a light glaze. Smear a dollop on each cookie and let dry.

Lemon Tartlets

Lana Andrews

Mini-phylo pastry shells

Whipped cream

Fresh berries

Lemon curd:

½ cup lemon juice

2 teaspoons lemon zest

½ cup sugar

3 eggs

6 tablespoons unsalted butter, cut into cubes

Whisk juice, zest, sugar and eggs in pan. Stir in butter and cook over medium heat until thickened and first bubbles appear.

Cool at least one hour. Fill mini-phylo pastry shells with lemon curd and top with whipped cream. Garnish with fresh berries.

Lemon Tea Cookies

Lana Andrews

Yield: 4 dozen cookies

1-¼ cups all-purpose flour

½ cup cornstarch

⅓ cup confectioner's sugar

¾ cup butter, softened

1 teaspoon grated lemon peel

2 teaspoons finely chopped lemon balm

1 tablespoon lemon juice

Frosting:

3/4 cup confectioner's sugar

2 teaspoons grated lemon peel

1 teaspoon lemon juice

In a large bowl combine all cookie ingredients. Beat at low speed, scraping bowl often. divide dough in half. Shape each half into a 6 by 1-inch log. Refrigerate until firm (1 to 2 hours).

Preheat the oven to 350 degrees. Using a sharp knife, slice each log into 1/4-inch slices. Bake 8 to 12 minutes until set. Cookies will not brown. Frost when cool.

Lemon Thyme Pound Cake

Jane Ireton

8 large eggs

1 teaspoon cream of tartar

2 1/4 cups unsifted all-purpose flour

2 teaspoons baking powder

1/4 teaspoon salt

1 3/4 cups sugar, divided

1 1/2 cups butter, softened

1 tablespoon finely grated lemon rind

2 tablespoons lemon juice

1 teaspoon lemon extract

1/4 cup milk

1/2 cup fresh whole lemon thyme leaves

Glaze:

Powdered sugar or powdered sugar mixed with lemon juice

Separate eggs, placing whites and cream of tartar in a large bowl and yolks in a small bowl. Let them warm to room temperature. In another bowl, combine flour, baking powder and salt. Set aside.

Grease and flour a 10-inch Bundt or tube pan. Heat the oven to 325 degrees. With electric mixer, beat egg whites until foamy. Gradually beat in 3/4 cup sugar; beat until stiff peaks form; set aside. In another bowl, with the same beaters, beat together remaining 1 cup sugar and the butter until mixture forms a smooth paste. Beat in reserved egg yolks, lemon rind, juice and extract until thick and lemon colored. Beat in milk until well mixed.

With mixer at low speed, gradually beat in flour mixture until well combined. Stir one

fourth of beaten egg whites into cake batter to lighten it. Fold in lemon thyme leaves and remaining whites into batter. Turn into prepared pan.

Bake cake 1¼ to 1½ hours or until cake tester inserted in center comes out clean. Cool cake in pan 10 minutes. Turn cake out onto wire rack; cool completely. Sprinkle with powdered sugar or lemon juice mixed with powdered sugar and drizzle onto cake.

Lemon Thyme Tea Biscuits

Dixie Kelly

Yield: 4 dozen cookies

1 cup butter, softened

1 ½ cups sugar

2 eggs

Zest of one lemon

1 tablespoon fresh lemon thyme

2 ½ cups all-purpose flour

1 teaspoon cream of tartar

½ teaspoon salt

Cream butter and sugar. Add eggs one at a time and mix well after each addition. Stir in lemon zest and lemon thyme. Combine flour, salt and cream of tartar and stir into batter. Refrigerate covered several hours or overnight.

Preheat the oven to 350 degrees and lightly grease a baking sheet. Roll dough into 1-inch balls and place on prepared baking sheet. Bake 10 minutes (watch closely) or until just brown around the edges.

Lemon Verbena Cupcakes with Lemon Butter Frosting

Jane Ireton

Yield: 20 cupcakes

2 cups cake flour

2 ½ teaspoons baking powder

¾ teaspoon salt

1 cup sugar mixed with 1 teaspoon chopped lemon verbena

½ cup butter, softened

¾ cup milk

¼ teaspoon lemon oil
3 egg yolks

Preheat the oven to 375 degrees. Sift dry ingredients together and add softened butter. Add ½ cup milk and egg yolks and mix until all the flour is dampened. beat 2 minutes. Add remaining milk and beat 1 minute longer, turn batter into greased muffin tins, filling cups only half full. Bake about 20 minutes. When cool, frost the cupcakes.

Lemon Butter Frosting

2 egg whites
½ cup sugar
1½ teaspoons grated lemon zest
½ cup butter, softened

Using the top of a double boiler set over boiling water, combine 2 egg whites, ½ cup sugar and 1½ teaspoons grated lemon zest. Gently stir the mixture until it is combined and just warm. Remove from heat and beat until peaks form. Add ½ cup softened butter and beat until it is thoroughly mixed and stiff. Frost cupcakes.

Lemon Verbena Muffin Cakes

Dana DeBellis

1-2/3 cups sugar
1 cup coconut oil
2 drops lemon extract
2 cups cake flour or all-purpose flour sifted several times
1/4 cup lemon verbena leaves
5 eggs

Preheat the oven to 320 degrees. Soften the coconut oil in the microwave and cream together sugar and coconut oil until well mixed. Add 1 egg at a time, mixing for 1 minute after each addition. Add lemon extract and lemon verbena. Mix in flour just until blended. Coat the pan with oil and flour. Bake at 320 degrees for about 15 to 20 minutes, until a toothpick comes out clean.

Frosting:

1 package (8 ounces) cream cheese, at room temperature
½ cup (1 stick) butter, at room temperature
2 cups confectioners sugar (more or less)

1 teaspoon vanilla
1 tablespoon milk
1 teaspoon lemon juice
1 teaspoon lemon zest

Lemon zest

Lemon juice

Cream the cream cheese and butter. Add vanilla, milk, lemon juice and lemon zest.
Add confectioners sugar to make a spreadable consistency.

Lemonade Cookies

Lenlee Corish

From *Southern Lady*, March/April 2010

Yield: 4½ dozen

1 cup (2 sticks) unsalted butter, softened
1¼ cups sugar
1/3 cup lemonade drink mix
2 large eggs
2 teaspoons lemon zest
6 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup sour cream
1 recipe Lemonade Icing (recipe follows)
Luster spray, for garnish

In a large mixing bowl, combine butter, sugar and lemonade drink mix. Beat at medium speed until fluffy. Add eggs and lemon zest, beating well.

In a medium bowl, combine flour, baking powder, baking soda and salt. Add flour mixture to butter mixture alternately with the sour cream, beginning and ending with flour mixture. Beat a low speed, blending well after each addition. Divide dough into fourths; wrap each portion in plastic wrap and refrigerate for 2 hours.

Preheat the oven to 350 degrees. Line baking sheets with parchment paper. Set aside.

On a floured surface, roll each portion of chilled dough to ¼-inch thickness. Using a 2½-inch round cookie cutter, cut out dough. Place 1 inch apart on prepared baking sheets. Bake for 6 to 8 minutes. Let cool on pans for 2 minutes. Remove from pans and cool completely on wire racks.

Lemonade Icing

Yield: 2 cups

3 cups confectioners' sugar
6 tablespoons unsalted butter, softened
6 tablespoons frozen lemonade concentrate, thawed

In a medium bowl, combine sugar, butter and lemonade concentrate. Beat at low speed with an electric mixer until well combined.

Little Chocolate Lavender Cupcakes with Lavender Buttercream Frosting

Cathy Tolman

Yield: About 60 mini cupcakes

1 box chocolate cake mix (or a cake recipe that calls for water in the preparation)
1 tablespoon dried organic culinary lavender
1 cup water

Prepare the chocolate cake mix or recipe with the following substitution: Make an infusion of 1 tablespoon dried lavender to 1 cup of water. Allow the infusion to steep, covered, for 5 minutes, then strain and cool to room temperature. Prepare the cupcakes as usual substituting lavender water for the amount of water called for in the recipe.

Frosting:

Make an infusion of 1 tablespoon lavender with 1/2 cup or so light cream. Heat the cream with the lavender, but do not allow to boil. Heat gently for a few minutes, then allow to cool. Strain. Use in your favorite vanilla buttercream frosting recipe, but omit vanilla extract. Frost cupcakes, and decorate with something that reflects the flavor of the cupcakes, such as lavender sanding sugar.

Note: Duncan Hines Special Deluxe Devil's Food works well. When selecting lavender, use only clean, dried organic lavender that has not been sprayed or treated in any way.

Little Lemon Tarts

Mary Beth Collins

This is a modification of Marion Brokaw's recipe found on page 276 of *The Charlotte Herb Guild Cooks Again*.

Yield: 30 tarts

2 lemons, juiced to make ½ cup
1 cup plus 2 tablespoons sugar
4 beaten eggs
½ cup (1 stick) butter
1 teaspoon dried lemon verbena, chopped
2 packages Athens Mini Fillo shells

For the filling, combine lemon and sugar in top of a double boiler. Stir in eggs and butter. Cook over boiling water until thickened. Mixture will thicken more when cool. Add lemon verbena. Pour into mini fillo shells. Best if served within a day of cooking.

Lovelight Yellow Chiffon Cupcakes

Jane Iretton

2¼ cups sifted cake flour
1½ cups sugar, divided
3 teaspoons baking powder
1 teaspoon salt
1/3 cup oil or soft butter
1 cup milk, divided
½ teaspoon orange oil or 1 ½ teaspoons vanilla
2 eggs, separated

Preheat oven to 350 degrees. Line miniature cupcake pans with paper cups. Into a mixing bowl, sift flour, 1 cup sugar, baking powder and salt. Add oil, ½ cup milk, flavoring. Beat 1 minute. Add remaining milk, egg yolks, Beat 1 minute. Fold in very stiff meringue of egg whites, ½ cup sugar. Fill cupcake liners with about 1 tablespoon batter and bake 10 to 12 minutes, or until done. Frost when cool.

Butter Cream Frosting:

1 cup (2 sticks) unsalted butter
2 cups confectioners' sugar, sifted
2 tablespoons fresh orange juice
Finely grated zest of 1 orange

In the bowl on an electric mixer, beat the butter on medium speed until light and fluffy, 2 to 3 minutes. Reduce the speed to low and add the confectioners sugar in three additions, beating well after each addition and scraping down the sides of the bowl as needed. Increase the speed to high and beat until smooth and fluffy, 2 to 3 minutes.

Reduce the speed to low and slowly add the orange juice and zest. When incorporated, increase the speed to high and beat until fluffy, about 30 seconds. Frost the cupcakes.

Lovely Lemon Verbena Pound Cake with Lemon Verbena Glaze

August Hostesses

From the Herb Garden Cookbook

Cake:

3 6-inch fresh, lemon verbena sprigs
1 cup unsalted butter, slightly softened
2 $\frac{3}{4}$ cups sugar
6 eggs
 $\frac{1}{4}$ teaspoon lemon extract
 $\frac{1}{4}$ teaspoon almond extract
1 teaspoon vanilla
3 cups flour
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon baking soda
1 cup sour cream
2-3 teaspoons lemon zest

Glaze:

2 tablespoons unsalted butter
3 tablespoons honey
4 tablespoons fresh lemon juice
 $\frac{1}{4}$ teaspoon lemon zest
2 tablespoons brandy or dark rum
1 tablespoon finely chopped lemon verbena

Butter and flour a 10-inch tube pan. Place the lemon verbena springs to cover the bottom of the pan with the underside of the leaves facing up.

Preheat oven to 300 degrees.

In a large mixing bowl, cream the butter with the sugar until light and fluffy. Add the eggs, one at a time, and beat well, incorporating the almond, lemon and vanilla flavorings.

Sift the flour, salt, and soda three times. Add alternately with the sour cream to the butter-sugar mixture, stirring constantly. Add lemon zest last.

Spoon batter into the prepared pan, taking care to flatten the lemon verbena leaves.

Bake at 300 degrees for 1 ½ hours, or until a wooden pick inserted into the middle of the cake tests dry.

Loose the edges with a knife, let stand for 15 minutes in the pan; then invert on a wire rack to cool.

To make the glaze, melt the butter in a small saucepan. Add the honey, lemon juice and zest. Bring to a boil. Remove from heat. Add the brandy and chopped lemon verbena.

Drizzle over cake slices.

Note: Lemon balm and lemon thyme may be substituted for lemon verbena in the glaze.

Martha's Pumpkin Crisp

Anna Brandl-Kleine

Cake:

1 can (16 ounces) pumpkin

1 cup sugar

3 eggs

½ teaspoon cinnamon

1 can evaporated milk

1 box yellow cake mix

1 cup chopped nuts (pecans or walnuts)

1 cup (2 sticks) margarine or sweet butter, melted, then cooled

Preheat the oven to 350 degrees and line a 9 by 13-inch pan with wax paper and set aside. Mix pumpkin, sugar, eggs and cinnamon. Stir in milk and mix well. Pour into pan. Sprinkle dry cake mix over pumpkin layer. Scatter nuts over dry cake mix. Pour melted and cooled margarine evenly over top. Bake for 50 minutes. Cool at least 10 minutes; then invert pan and remove wax paper. Spread with topping.

Topping:

1 package (8 ounces) cream cheese

1½ cups confectioners' sugar

1 teaspoon vanilla extract

6 to 8 ounces Cool Whip

Beat cream cheese until smooth. Beat in sugar and vanilla until well mixed. Fold in Cool Whip. Refrigerate until ready to use.

Mint Chocolate Cupcakes with Butter Cream Frosting

Jennifer Warner

Cake:

1 box devil's food cake mix
1 box chocolate fudge pudding
2 eggs
1¼ cup water
½ cup vegetable oil
1 tablespoon finely chopped mint

Frosting:

1 cup butter
½ cup shortening
6 cups powdered sugar
4 ounces heavy cream
1 teaspoon vanilla
1 teaspoon mint extract

Preheat oven to 350 degrees. Mix the cake ingredients until smooth. The batter will be fairly thick. Pour into lined cupcake pans and bake for 18 to 20 minutes. Remove from oven and cool on wire racks.

Mix all frosting ingredients until well blended. Frost cupcakes and garnish with fresh mint.

Minted Chocolates

Jan Sundberg

1 pound chocolate almond bark
1 pound vanilla almond bark
1/2 cup fresh mint finely chopped

Melt barks separately over hot water, or in microwave. Combine mint with chocolate and mix well. Keep over hot water as you drop small amounts from a buttered spoon into candy papers or onto a buttered cookie sheet. As soon as they are firm, top each with a spoonful of vanilla almond bark. Cool. Store in an airtight container. Will keep for weeks.

I used 1 ½ bags each of 14 oz Ghirardelli semi sweet chocolate chips and white chocolate chips.

Since I couldn't find almond bark I added a few drops of Almond Extract to the melted chocolate.

Mississippi Mud Cake

Jane Ireton

Cake:

½ pound unsalted butter (2 sticks)

2 cups sugar

4 eggs

1 ½ cups all-purpose flour

1/3 cup cocoa

1 cup coarsely chopped pecans

1 teaspoon vanilla extract

3 cups miniature marshmallows

Icing:

½ cup unsalted butter (1 stick)

½ cup cocoa

½ cup milk

1 box-10x powdered sugar

Preheat oven to 350 degrees.

Combine butter and sugar and beat well until creamy. Add the eggs, one at a time, beating thoroughly after each addition. Sift together the flour and cocoa. Fold this into the creamed mixture. Add vanilla and pecans. Beat well.

Butter the bottom and sides of a 9x13 pan. Add a little flour, shake to coat, and discard excess. Spoon the cake mixture into the pan and smooth. Place in oven. Bake for 25 minutes.

Remove from oven and sprinkle the top with all the marshmallows. Return to the oven for 8 more minutes until marshmallows are starting to brown. Remove from oven and cool about 30 minutes.

Meanwhile prepare the icing. Melt the butter, add cocoa and milk. Beat in the powdered sugar. Spread over cooled cake.

My Mother's Scottish Shortbread with Rosemary

Jane Ireton

½ pound (2 sticks) butter

½ cup sugar

2 cups all-purpose flour

2 tablespoons chopped rosemary

Preheat oven to 350 degrees. In large bowl beat butter well, then add sugar, little at a time. Add about three-fourths of the flour gradually, then knead the mixture with the remainder of the flour and the chopped rosemary. The dough should be smooth. Roll out dough and cut into cookies with a knife or cookie cutters and place on cookie sheet. Bake about 8 to 10 minutes until just becoming golden. Cool on rack.

New York Cheesecake

Mary Ann Nagel

Yield: Serves 16

From Philadelphia Cream Cheese's *Spread a Little Joy*.

- 1 cup crushed graham crackers
- 3 tablespoons sugar
- 3 tablespoons melted butter
- 5 packages cream cheese, softened
- 1 cup sugar
- 3 tablespoons flour
- 1 tablespoon vanilla
- 1 cup sour cream
- 4 eggs
- 1 can (21 ounces) cherry pie filling

Preheat the oven to 325 degrees. Line a 13 by 9-inch pan with foil with foil ends extending over sides. Mix graham cracker crumbs, 3 tablespoons of sugar and 3 tablespoons of melted butter. Press into bottom of pan and bake 10 minutes.

Meanwhile beat cream cheese, 1 cup sugar, flour and vanilla with mixer until well blended. Add sour cream, mix well. Add eggs, one at a time, mixing on low after each addition, just until blended. Pour over crust.

Bake 40 minutes or until center is almost set. Cool completely. Refrigerate 4 hours. Using foil handles to lift the cheesecake from pan before slicing into individual servings. Top each serving with pie filling.

Nut Bars

Karen Sullivan

Adapted from King Arthur Flour

Yield: Six dozen

Crust:

3 cups all-purpose flour
1½ cup light brown sugar, packed
1 cup unsalted butter, chilled
1 teaspoon salt
1 teaspoon fresh rosemary, finely chopped
(optional)

Preheat oven to 350 degrees. In a large mixing bowl fitted with a paddle, combine flour, sugar and butter. Mix until crumbly. Press into an ungreased 13-by-18-inch (half-sheet) pan by covering with plastic and using a rolling pin. Remove plastic and bake for 10 to 12 minutes, until lightly browned. Remove from oven and set aside.

Topping:

3 cups sugar
3 cups water
4 cups toasted mixed unsalted nuts, such as
almonds, peanuts and walnuts.

Heat water and sugar in a saucepan over medium heat. Stir until sugar dissolves. Bring to a boil and continue cooking. Using a pastry brush, wipe down the inside of the pan with cold water to prevent a sugar buildup. Watch pan closely when sugar starts to brown. Turn off when the mixture turns golden brown. Pour in toasted nuts and stir. Quickly spread over crust and let cool. Remove from pan. Cut into bars or break into pieces.

Orange Blossom Custard in Phyllo Dough

Karen Sullivan

You can find orange flower water at Middle Eastern markets in Charlotte.

Yield: About 30 pieces

Custard:

3-1/2 cups whole milk
1/2 cup sugar
1/2 cup semolina flour
4 eggs, beaten
1-1/2 sticks unsalted butter, dividing ½ cup from the total

2 tablespoons orange flower water
20 sheets phyllo dough, thawed

Orange Syrup:

1/2 cup sugar
Zest from one orange
2 tablespoons water

In a large saucepan over medium heat, combine milk and sugar. Bring to a simmer. Using a whisk, stir in semolina flour a little at a time, being careful not to allow lumps to form. Cook until mixture thickens, about 4 to 8 minutes. Remove from heat.

Using a wooden spoon with a long, sturdy handle, stir in eggs a little at a time. Return pan to medium heat and bring to 165 degrees on a candy thermometer or similar device. Remove from heat. Stir in 1/2 cup butter, one tablespoon at a time. Then stir in orange flower water. Set aside.

Preheat oven to 500 degrees. Melt 1 stick of butter, reserving remainder for later. Unwrap phyllo and cover with damp paper towels to prevent drying. Using a pastry brush, cover bottom of an 18-inch half-sheet pan casserole with melted butter. Remove a layer of phyllo dough from the stack and place into the baking pan, positioning each piece up the sides of the pan. Cover bottom of pan and brush with melted butter. Repeat with 9 more layers, overlapping to make a dense layer.

Pour custard into pan and spread evenly over phyllo dough. Prepare a top crust using 10 more sheets of phyllo, buttering each piece and being careful to make a layer wide enough to completely cover the custard. (This might require staggering the layers slightly.) Make sure top layer is buttered. Fold edges in on top of covered custard.

Place in the oven for 5 minutes. Lower oven temperature to 350 degrees and bake for about 20 to 25 minutes, or until golden brown.

While custard is baking, prepare the Orange Syrup. Add ingredients to a small saucepan. Bring to a boil over medium heat. Stir until sugar dissolves. Reduce heat and continue cooking until mixture thickens and reduces. Spoon over warm custard.

Orange Brownies

Dixie Kelly

1½ cups all-purpose flour
2 cups sugar
1 teaspoon salt

1 cup (2 sticks) butter softened
4 eggs
2 teaspoons orange extract
1 teaspoon orange zest
¼ teaspoon lemon thyme

Preheat the oven to 350 degrees and lightly spray a 9 by 13-inch pan. Stir together flour, sugar and salt. Add butter, eggs, extract and zest. Beat until well blended. Pour into prepared pan and bake for 30 minutes or until light golden brown.

While brownies are baking, prepare the following glaze:

Glaze:

2 cups powdered sugar
4 tablespoons orange juice
2 teaspoons orange zest

Blend ingredients together. When brownies are done, remove them from the oven and pierce the top of the hot brownies with a fork and pour glaze over all. Cool.

Orange Chocolate Tea Bread

Judy Powell

½ cup (1 stick) butter, softened
¾ cup sugar
2 eggs
1 tablespoon plus 1 teaspoon grated orange zest,
divided
2 tablespoons orange liqueur (Grand Marnier),
divided
¾ cup half and half
2 cups flour
1 tablespoon baking powder
¼ teaspoon salt
½ cup chopped walnuts or pecans
7 ounces semi-sweet chocolate, chopped
1 tablespoon water
¼ teaspoon dried ground Orange Balsam thyme

Preheat oven to 350 degrees. Grease or spray a 9 by 5-inch loaf pan. Cream together the butter and sugar until light and fluffy. Add the eggs and beat well. Beat in 1 tablespoon orange zest and 1 tablespoon of liqueur. Pour in half and half and beat to

combine. (This may curdle, but that's okay.)

In another bowl, stir and toss together flour, baking powder and salt. Add to butter mixture and gently beat just to combine. Stir in nuts and 4 ounces chopped chocolate. Spoon batter into prepared pan and smooth the top. Bake 1 hour, until top is golden. Cool in pan on rack. Invert onto serving platter and cool completely.

When bread is cool, combine remaining chocolate with water and the remaining tablespoon of orange liqueur in heavy saucepan. Place over low heat and melt, stirring constantly. Add ¼ teaspoon Orange Balsam thyme and 1 teaspoon orange zest. Spread evenly over top and chill to set.

Orange Curd in Puff Pastry

Lara Barnett

The recipe for orange curd comes from *The Joys of Jams, Jellies and Other Sweet Preserves* by Linda Ziedrich. The puff pastry recipe is from *Mad Hungry* by Lucinda Scala Quinn.

Yield: Approximately 1 pint

Orange Curd:

2 large eggs

2 large egg yolks

½ cup strained orange juice

3 tablespoon lemon juice

6 tablespoon unsalted butter, softened

1 cup sugar

Grated zest of 1 orange (optional)

In a bowl, beat eggs and yolks until they are smooth. Beat in orange juice and lemon juice.

Melt butter in a double boiler over medium- low heat. Stir in sugar and then stir in the egg- lemon juice mixture. Continue stirring until the curd thickens, about 5 minutes. When the curd is ready, you should be able to draw a path on the back of the spoon with your finger. Stir in the zest, if you are using it.

Pour the hot curd into one or more jars and cap them tightly. Store them in refrigerator or freezer for at least 1 week, in the freezer for at least 2 months.

Puff Pastry:

1 cup flour

¼ teaspoon salt

1 cup water
½ cup (1 stick) butter, cut into small cubes
5 large eggs at room temperature

Preheat oven to 400 degrees. Prepare pastry bag.

In small bowl, whisk together flour salt. Place water and butter in a medium saucepan and bring to boil. Add flour mixture and beat vigorously with a wooden spoon for several seconds, until dough is smooth, pulls away from the sides of the pan and begins to form a ball. Remove the pan from heat. Cool the dough for a couple of minutes. Beat in the eggs one at a time until smooth and glossy, 1 to 2 minutes.

Place dough in pastry bag. Grease 2 rimmed baking sheets or line with parchment paper. Pipe desired shapes onto the baking sheets. The dough can be frozen at this point on the tray then collected into freezer bags and sealed.

For small puffs, bake for 10 to 15 minutes until golden brown and firm to the touch. Cool completely on a wire rack.

Panna Cotta

Julie Courtney

Yield: Serves 8

Serve panna cotta very cold with strawberry or raspberry sauce or lightly sweetened berries.

1 cup whole milk
2 ¾ teaspoons gelatin
3 cups heavy cream
1 piece vanilla bean, 2 inches long, or 2 teaspoons extract
6 tablespoons sugar
Pinch salt
Raspberry or Strawberry Coulis (recipe follows)

Pour the milk into a medium saucepan; sprinkle the surface evenly with the gelatin and let stand 10 minutes to hydrate the gelatin. Meanwhile, turn the contents of two ice cube trays (about 32 cubes) into a large bowl; add 4 cups cold water. Measure the cream into a large measuring cup or pitcher. With a paring knife slit the vanilla bean lengthwise and scrape the vanilla seeds into the cream. Place the pod in the cream along with the seeds and set the mixture aside. Set eight 4-ounce ramekins on a baking sheet.

Heat the milk and gelatin mixture on high heat, stirring constantly until the gelatin is dissolved and the mixture registers 130 degrees on an instant-read thermometer (about

1 ½ minutes). Remove from heat, add the sugar and salt; stir until dissolved, about 1 minute.

Stirring constantly, slowly pour the cream with the vanilla into the saucepan containing the milk and then transfer the mixture to the medium bowl and set the bowl over the ice water bath. Stir frequently until the mixture thickens to the consistency of eggnog and registers 50 degrees on an instant-read thermometer, about 10 minutes. Strain the mixture into a large measuring cup or pitcher, then distribute it evenly among the ramekins. Cover the baking sheet with plastic wrap making sure that the plastic does not mar the surface of the cream. Refrigerate until just set (the mixture should wobble when shaken gently), about 4 hours.

To serve, spoon some raspberry or strawberry coulis onto each individual serving. Pour 1 cup boiling water into a small wide-mouthed bowl, dip the ramekin filled with panna cotta into the water, count to three, and lift the ramekin out of the water. With a moistened finger, lightly press the periphery of the panna cotta to loosen the edges. Dip the ramekin back into the hot water for another count of three. Invert the ramekin over your palm and loosen the panna cotta by cupping your fingers between the panna cotta and the edges of the ramekin. Gently lower the panna cotta onto the small serving plate with the coulis. Repeat the process with the remaining ramekins. Serve immediately.

Raspberry Coulis

24 ounces frozen raspberries (6 cups)
⅓ cup sugar
¼ teaspoon lemon juice
Pinch salt

Place the frozen raspberries in a 4-quart, non-reactive saucepan. Cover and turn the heat to medium high and bring to a simmer, stirring occasionally, for 10 to 12 minutes. Add the sugar and raise the heat to high. Boil for 2 minutes.

Strain the berries through a fine mesh strainer into a bowl, using a rubber spatula to push the berries through the strainer; discard the seeds. Stir in the lemon juice and salt. Cover and refrigerate until chilled at least 2 hours and up to 3 days.

Raspberry Yogurt **from Madge Eggena**

1 cup of Greek Yogurt
½ cup raspberries
Tiny bit of honey

Make your own Greek yogurt by draining plain yogurt using several thicknesses of cheesecloth or muslin. I like my homemade organic plain whole milk yogurt. Allow

overnight for draining. Mix raspberries and honey in the drained yogurt.

Strawberry Coulis

Follow the recipe for Raspberry Coulis, replacing the raspberries with an equal amount of frozen strawberries and increasing the sugar to ½ cup. Increase the simmering time to 12 to 14 minutes.

Pear Ginger Coffee Cake

Jane Iretton

½ cup unsalted butter
½ teaspoon salt 1
1-½ cups packed brown sugar
1 egg
2 teaspoons vanilla
2 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
1-½ cups diced and peeled pears
¼ cup cinnamon sugar
2 to 4 tablespoons crystallized ginger, finely chopped

Preheat oven to 350 degrees. Grease and flour a 9 by 13-inch baking pan. In a large mixing bowl, cream together the butter, salt and brown sugar until fluffy. Beat in the egg and vanilla. Sift together the flour and baking soda. Alternately add the flour mixture in two parts with the buttermilk, beating a minute or two after each addition. Fold in the pears. Pour the batter into the prepared pan. In a small bowl, mix together the cinnamon sugar and the ginger and sprinkle on top.

Bake for 35 to 40 minutes, until a tester inserted in the center comes out clean or with just a few crumbs attached. Cool at least 20 minutes before serving; serve warm or at room temperature.

Pineapple Velvet Cake with Pineapple Sage

Lenlee Corish

Lenlee made this cake from Theresa Travelute's recipe.

4 ½ cups flour
6 teaspoons baking powder

2 teaspoons baking soda
2 teaspoons xanthan gum
2 teaspoons salt
2 ⅓ cups sugar
1 cup canola oil
2 teaspoons vanilla
1 can (20 ounces) crushed pineapple
2 teaspoons minced pineapple sage leaves (or more if you prefer a stronger flavor)
Preheat the oven to 350 degrees and prepare a 9 by 13-inch pan. Mix all dry ingredients together and stir into a mixture of oil, vanilla and crushed pineapple. Bake for 45 to 50 minutes or until a toothpick inserted in the center comes out clean. Glaze when cooled.

Glaze:

1 package (8 ounces) cream cheese
1 cup confectioners sugar
½ cup milk
Cream ingredients together and spread over cooled cake.

Pink Lemonade Cake

Lenlee Corish

Yield: A 3-layer cake

From *Southern Lady*, March/April 2010

1½ cups (3 sticks) butter, softened
1¼ cups sugar
½ cup pink lemonade drink mix (Country Time Pink Lemonade Drink Mix)
4 large eggs
½ teaspoon lemon extract
4 cups cake flour
4 tablespoons baking powder
¼ teaspoon salt
2½ cups milk
Lemonade Buttercream (recipe follows)

Preheat the oven to 350 degrees. Spray 3 round 9-inch cake pans using baking spray with flour.

In a large bowl, beat butter, sugar and lemonade drink mix at medium speed until fluffy. Add eggs, one at a time, beating well after each addition. Beat in lemon extract.

In a medium bowl, combine cake flour, baking powder and salt. Add flour mixture to butter mixture, alternately with milk, beginning and ending with flour mixture.

Spoon batter into prepared pans, dividing evenly among pans. Bake for 24 to 30 minutes, or until a wooden pick inserted in center comes out clean. Let cool in pans for 10 minutes. Remove from pans and let cool completely on wire racks.

Lemonade Buttercream

Yield: 4½ cups

1½ cups (3 sticks) unsalted butter, softened
6 tablespoons frozen lemonade concentrate thawed
1 teaspoon lemon zest
6 cups confectioners' sugar

In a large bowl, beat butter, lemonade concentrate and lemon zest at medium speed with an electric mixer until combined. Gradually add confectioners' sugar, beating until smooth.

Pound Cake with Rosemary Lemon Glaze

Netta Turnbull

The original recipe came from former-member Pat Lookabill and was adapted from *Light and Tasty Magazine*.

½ cup butter, softened
2 cups sugar
1 egg
4 egg whites
2 teaspoons lemon juice
1 teaspoon grated lemon peel
½ teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
¾ teaspoon salt
1½ cups reduced-fat sour cream
½ cup walnuts, toasted and chopped

In a large bowl, beat butter and sugar until crumbly. Add egg, then egg whites, beating well after each addition. Stir in lemon juice, lemon zest and vanilla. Combine the flour, baking soda and salt. Add to butter mixture alternately with sour cream. Fold in toasted nuts.

Preheat the oven to 350 degrees. Coat a 10-inch fluted tube pan with non-stick cooking spray and dust with flour. Add batter and bake for 55 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes and then remove to a rack. Glaze cake when cool.

Rosemary Lemon Glaze:

1 tablespoon butter, melted

3 tablespoons (2 ounces) cream cheese, melted

2 cups confectioners' sugar

2 tablespoons finely chopped rosemary

2 tablespoons lemon juice

2 tablespoons lemon zest

Few grains of salt

Few grains of nutmeg

Melt butter and cream cheese and mix with confectioners' sugar. Microwave until spreading consistency. Add lemon juice, zest, rosemary, salt and nutmeg. Microwave 30 seconds more. Punch small holes in cooled cake and spread on top to run down sides.

Pumpkin Crisp

Anna Brandl-Kleine

Anna writes: My sister Martha brings this pumpkin crisp every Thanksgiving, and it makes a big hit. Make the cake a day ahead for better flavor.

1 can (15 ounces) pumpkin

1 can evaporated milk

1 cup sugar

½ teaspoon ground cinnamon

1 package yellow cake mix

1 cup chopped pecans or walnuts

1 cup (2 sticks) butter, melted

Preheat the oven to 350 degrees. Combine pumpkin, evaporated milk, sugar and cinnamon

in a bowl and mix well. Pour into a parchment-lined 13 by 9-inch baking dish.

Crumble the cake mix and nuts all over the top of the pumpkin mixture. Melt butter and pour all over nuts. Bake for 50 to 60 minutes. Let stand 10 minutes and then turn over onto a cookies sheet. When cool, top with whipped topping (below).

Whipped Topping:

1 carton (8 ounces) whipping cream

2 tablespoons confectioners sugar
Dash of nutmeg

Beat cream at low speed until foamy. Increase speed to medium high and gradually add sugar and nutmeg until soft peaks form.

Quick Cookies

Theresa Travelute

1 egg
1 cup brown sugar
1 cup peanut butter
2 tablespoons lemon balm

Preheat the oven to 350 degrees and grease a baking sheet. Mix egg and brown sugar. Add peanut butter and lemon balm. Roll dough with your hands into ping pong sized balls. Place on prepared baking sheet. Bake for 10 minutes. Remove from oven and cool on wire racks.

Red Velvet Pineapple Cake

By Dawna Edwards

From The Herb Companion.com

Serves 8 to 12

A little like chocolate and a lot like nothing else you've ever tasted, if you haven't had red velvet cake you must try this. If you have had the pleasure, you'll love this unusual variation.

4 egg whites
1 cup sugar
1 teaspoon vanilla
1 cup buttermilk
1/2 cup vegetable oil
2 1/2 cups white flour
1 teaspoon baking powder
1 teaspoon cinnamon
3 tablespoons cocoa powder
2 tablespoons red food coloring
1 teaspoon baking soda

1 tablespoon white vinegar

Garnish

Powdered sugar, for dusting sides

4 pineapple rings, for garnish

4 sprigs pineapple sage, for garnish

Pineapple Filling

2 teaspoons cornstarch

2 tablespoons cold water

1/4 cup crushed pineapple with juice

1 teaspoon chopped fresh pineapple sage leaves

Frosting

8 ounces light cream cheese

2 1/2 cups powdered sugar

In a large bowl, beat the egg whites and sugar. Add the vanilla, buttermilk, and oil. In a separate bowl, sift together the flour, baking powder, cinnamon, and cocoa powder. Slowly add the dry mixture to the wet mixture and stir or beat until the batter is smooth. Add the red food coloring and mix thoroughly.

In a tall glass or a measuring cup, combine the baking soda and vinegar. Fold this frothy mixture gently into the cake batter. Pour the batter into two greased 9-inch round pans. Bake at 350°F for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool completely before frosting.

While the cake is baking, prepare the pineapple filling. In a small saucepan, combine the cornstarch and cold water and whisk until there are no evident lumps. Add the pineapple and juice, and stir. Place the saucepan over medium heat, stirring constantly until the mixture boils. Remove from heat and cool completely. Once the mixture has chilled and just before you're ready to assemble the cake, stir the chopped pineapple sage leaves into the mixture.

Dust the sides of both layers (and your serving plate, if you wish) with powdered sugar. For the frosting, cream together the powdered sugar and cream cheese until smooth. Spread a layer of cream cheese frosting on top of the first cooled layer of the cake. Build the edges up slightly to serve as a sort of barrier to hold in the filling. Next, spoon on the pineapple filling. Carefully place the second cake layer on top. Cover the top of it with the remaining cream cheese frosting. Drain the pineapple rings and pat them dry with a towel. Place each on top of the cake and garnish with sprigs of pineapple sage.

Rosemary Almond Cookies

August Hostesses

From Favorite Recipes with Herbs.

½ cup unsalted butter
¼ cup sugar
1 tablespoon Pernod (anise-flavored liqueur)
1 ¼ cups flour
¼ teaspoon salt
1-2 tablespoons chopped fresh rosemary (1-2 teaspoons dried)
¼ cup chopped almonds
¼ cup sugar

Preheat oven to 350 degrees.

Cream butter and sugar. Blend in Pernod (or substitute vanilla). Mix well.

Rosemary Cornmeal Cookies

Marge Orell

Margie made Marsha Capps's recipe, found on page 249, *The Charlotte Herb Guild Cooks Again*.

Rosemary-Kissed Orange Thumbprint Cookies Tuscano

Joan Smith

Yield: 24 cookies

1 cup all-purpose flour
½ cup cornstarch
1 teaspoon snipped fresh rosemary
¼ teaspoon salt
¾ cup butter, softened
⅓ cup confectioner's sugar
Few drops almond extract
¼ cup orange marmalade
Confectioner's sugar

In a small bowl, combine flour, cornstarch, rosemary and salt. Set aside. In a medium mixing bowl and using an electric mixer, beat butter on medium to high speed for 30 seconds. Add ⅓ cup confectioner's sugar and almond extract and beat until combined. Add flour mixture and beat until combined. Wrap and chill dough 1 hour or until easy to handle.

Preheat the oven to 325 degrees. Line 2 baking sheets with parchment paper. Set

aside. Shape dough into 24 balls (about 1¼ -inches). Arrange 2 inches apart on prepared baking sheets. Use thumb to make indentations each each cookie. Spoon about ½ teaspoon marmalade into center of each.

Bake 14 minutes or until edges are lightly golden. Cool 1 minute on cookie sheets. Remove and cool completely on wire racks. Sprinkle with additional confectioner's sugar.

Rosemary Shortbread

Ann Baldwin

Yield: 2 dozen cookies

1 cup butter
1 cup sugar
3 cups all-purpose flour, divided
2 to 3 tablespoons fresh rosemary, finely chopped

Preheat the oven to 275 degrees. Thoroughly cream butter and sugar together. Add 2½ cups flour and mix. Coat a board with the remaining flour (½ cup) and turn the dough out on the board. Knead in the rosemary along with the flour until the dough cracks on the surface and doesn't stick to the board. Roll it ¼ inch thick and cut into desired shape and size.

Bake on an ungreased cookie sheet 50 minutes or until lightly browned. Cool on racks. Adjust the cooking time for smaller cookies.

Rosewater Hearts

Mary Beth Collins

This recipe is adapted from Susan Wittig Albert's website: *Aboutthyme.com*.

Yield: 3 to 4 dozen cookies

½ cup butter
1 cup sugar
2 eggs, beaten
1 tablespoon culinary rosewater
2-¾ cups all-purpose flour
½ teaspoon salt
1 teaspoon baking powder

Red food coloring

Preheat the oven to 350 degrees and lightly spray baking sheets. In a mixer, thoroughly combine butter, sugar and eggs and then stir in the rosewater. Combine dry ingredients and add them gradually to the mixer bowl, beating thoroughly after each addition. Add red food coloring until dough is the desired shade. Chill dough in the refrigerator for 1 hour. Roll out dough about ¼-inch thick. Cut into heart shapes.

Place on prepared baking sheets and bake 9 to 10 minutes.

Rosemary-Kissed Orange Thumbprint Cookies Toscano

Joan Smith

Yield: 24 cookies

1 cup all-purpose flour
½ cup cornstarch
1 teaspoon snipped fresh rosemary
¼ teaspoon salt
¾ cup butter, softened
⅓ cup confectioner's sugar
Few drops almond extract
¼ cup orange marmalade
Confectioner's sugar

In a small bowl, combine flour, cornstarch, rosemary and salt. Set aside. In a medium mixing bowl and using an electric mixer, beat butter on medium to high speed for 30 seconds. Add ⅓ cup confectioner's sugar and almond extract and beat until combined. Add flour mixture and beat until combined. Wrap and chill dough 1 hour or until easy to handle.

Preheat the oven to 325 degrees. Line 2 baking sheets with parchment paper. Set aside. Shape dough into 24 balls (about 1¼ -inches). Arrange 2 inches apart on prepared baking sheets. Use thumb to make indentations each each cookie. Spoon about ½ teaspoon marmalade into center of each.

Bake 14 minutes or until edges are lightly golden. Cool 1 minute on cookie sheets. Remove and cool completely on wire racks. Sprinkle with additional confectioner's sugar.

Rosemary Thumbprint Cookies with Orange Marmalade

Sandie Fenton

Adapted from *Better Homes & Gardens*

1 cup all-purpose flour
1/2 cup cornstarch
1 teaspoon snipped fresh rosemary
1/4 teaspoon salt
1/2 cup (1 stick) butter, softened
1/4 cup "I Can't Believe It's Not Butter" (for baking and cooking)
1/3 cup confectioners' sugar
A few drops pure almond flavoring
Mackays Orange Marmalade
Confectioners' sugar

In a small bowl combine dry ingredients and rosemary, stir with a whisk. In a medium bowl using an electric mixer, beat butters on medium to high speed for 30 seconds. Add 1/3 cup confectioners' sugar and almond extract. Beat until combined. Add flour mixture and beat until combined. Wrap and chill dough for 1 hour or more until easy to handle.

Preheat oven to 325 degrees. Line 2 baking sheets with parchment paper. Shape dough into 24 1¼-inch balls. Place about 2 inches apart on the baking sheet. Using your thumb, make indentations in each cookie. Spoon about 1 teaspoon marmalade into the center indentation of each cookie. Bake for 15 to 17 minutes, or until the edges are lightly browned. Cool for 1 minute on the baking sheet before removing to a wire rack to cool completely. Just before serving, sprinkle confectioners' sugar lightly over the tops of the cookies.

Ruby's Applesauce-Mint Bread

Theresa Travelute

From Susan Wittig Albert's *Unthymely Death Recipes*

2 cups all-purpose flour
3 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon nutmeg
½ teaspoon cinnamon
1 cup slivered almonds, chopped

1 egg beaten
1 cup applesauce
 $\frac{3}{4}$ cup firmly packed brown sugar
 $\frac{1}{4}$ cup vegetable oil
 $\frac{1}{4}$ cup chopped fresh mint

Preheat oven to 350 degrees and grease two small loaf pans. Sift the first five dry ingredients together, add almonds and blend well. In a separate bowl, combine egg, applesauce, brown sugar and oil. Stir to mix. Add mint.

Add wet ingredients to dry and stir just until blended. (Don't over mix). Pour batter into pans and bake for about 45 minutes. Cool on rack.

Sage Thumbprint Cookies with Wild Plum Preserves

Lynn Lytle

Yield: 5 dozen cookies

2 cups all-purpose flour
 $\frac{2}{3}$ cup yellow cornmeal
1 $\frac{1}{2}$ teaspoons dried sage, crushed
 $\frac{1}{4}$ teaspoon baking powder
1 cup butter, softened
1 cup packed brown sugar
2 egg yolks
2 teaspoons finely shredded lemon peel
1 $\frac{1}{2}$ teaspoons vanilla
 $\frac{1}{4}$ cup wild plum preserves

Preheat oven to 350 degrees.

In a medium bowl combine flour, cornmeal, sage and baking powder. Set aside.

In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar. Beat until combined, scraping sides as needed. Beat in egg yolks, lemon peel and vanilla until combined. Beat in the flour mixture.

Shape dough into $\frac{3}{4}$ inch balls. Place 1 inch apart on an ungreased cookie sheet. Use your thumb to make an indentation into each cookie. Fill each dent with about $\frac{1}{4}$ teaspoon preserves.

Bake about 10 minutes until the bottoms are slightly browned. Cool on cookie sheets about a minute. Transfer cookies to a wire cooling rack.

Sandbakelse With Rose Geranium Jelly

Lara Barnette

This is a modification of Jane Ireton's recipe in *The Charlotte Herb Guild Cooks Again*, page 251.

Yield: 4 dozen

1 cup (2 sticks) unsalted butter
1 cup sugar
1 egg
1/2 teaspoon ground cardamom
3 cups all-purpose flour
Rose Geranium Jelly

Cream butter and sugar until light-colored and fluffy. Add egg. Beat in cardamom and flour. Wrap dough in plastic and refrigerate for several hours.

Heat oven to 375 degrees. Press dough into mini muffin tins or tartlet pans. Bake for 10 minutes or until just brown. Remove and cool on wire racks. Fill with a bit of jelly just before serving.

Rose Geranium Jelly:

1 pint apple jelly
1/4 cup chopped rose-scented geranium leaves

Heat apple jelly and add rose geranium leaves and cool.

Selma's Plum Cake

Anna Brandl-Kleine

1/2 cup (1 stick) unsalted butter
1 1/2 cups flour
1/2 cup sugar
1 egg
1/2 teaspoon baking powder
Plums, pitted
Lightly browned breadcrumbs
Cinnamon sugar, to taste
Whipped cream, to taste

With a pastry blender, cut butter into flour. Mix in the sugar, baking powder and egg; form a ball with the dough and wrap it in plastic wrap. Refrigerate for 1 hour. Grease

and flour a springform pan.

Preheat the oven to 375 degrees. Place dough in the middle of the pan. Using plastic wrap spread over the dough, press dough evenly over bottom and about 1 inch up the sides. Place some lightly browned bread crumbs at the bottom of the pan. Add some sugar. Place plums in a flower pattern starting on the outside of the circle and working in. Top with cinnamon sugar.

Bake for 50 to 60 minutes. Remove from pan. If desired, top with additional sugar and/or whipped cream just before serving.

Spiced Wedding Fruit Cake

Holly Jeffries

Fruit cake was traditional for a wedding cake during the Edwardian period. Holly adapted this recipe to make it more appealing to a contemporary audience.

1 box spice cake mix
 $\frac{3}{4}$ cup applesauce
 $\frac{3}{4}$ cup water
 $\frac{1}{3}$ cup vegetable oil
3 eggs
Orange zest from 3 oranges
 $\frac{1}{2}$ cup of nuts (walnuts or pecans)
1 cup raisins, any type
1 teaspoon cinnamon
1 teaspoon nutmeg

Add more cinnamon, nutmeg, raisins and walnuts as desired.

Mix cake mix, applesauce, water, oil and eggs together for 2 minutes. Stir in remaining ingredients and mix well. Pour into shaped pans.

Preheat the oven to 350 degrees and bake for about 35 to 45 minutes. Test with a toothpick; cool slowly by turning off the oven and opening the door about 6 inches. This prevents the cake from rapidly sinking in the middle.

Strawberry Flan

Anna Brandl-Klein

Flan:

5 eggs, separated
 $\frac{2}{3}$ cup sugar
 $\frac{2}{3}$ cup all-purpose flour

2½ teaspoons baking powder
¼ teaspoon baking soda

Preheat the oven to 350 degrees. Separate the eggs. Using an electric mixer, combine egg yolks and sugar at medium high speed until well blended and light in color.

In a separate bowl, combine flour, baking powder and baking soda. Mix with a whisk. By spoonfuls, add flour mixture into egg mixture until well blended.

Beat egg whites until stiff. Fold gently into the egg-flour mixture. Pour batter into a greased 12-inch flan pan. Bake for 22 to 24 minutes. When light golden brown, remove the flan from the oven and let stand 10 minutes. Invert onto a cooling rack. When completely cool, transfer the flan to a plate.

Fruit:
Strawberry preserves
Fresh strawberries, sliced

Gently heat some strawberry preserves and spread them over the flan top. Adorn the top with slices of fresh strawberries.

Sugar Cookies with Pansies

Lana Andrews

You can adapt any sugar cookie recipe to use with pansies.

2 cups all-purpose flour
1 teaspoon salt
1 large egg plus 1 egg yolk (save the egg white)
1 cup (2 sticks) unsalted butter
½ cup confectioner's sugar
¼ cup granulated sugar
1 teaspoon vanilla

Pansies, washed and dried

Granulated sugar, for sprinkling

Sift flour and salt. Whisk the egg and egg yolk in a small bowl. Beat both the sugars with the butter until fluffy. Add eggs and vanilla and beat just until combined. Add flour and beat until smooth.

Divide dough into 4 balls. Roll each ball between 2 sheets of parchment paper until ¼-inch thick. Leave dough between sheets of parchment paper and chill at least 3 hours. Can be made 2 to 3 days ahead. Take sheets of dough out one at a time and cut into shapes. Place 2 inches apart on parchment-lined baking sheets.

Whisk egg white until fluffy. Press 1 dried pansy blossom on to each cookie and brush with egg white. Sprinkle with sugar.

Refrigerate the cookies on baking sheets for 15 minutes. Preheat the oven to 350

degrees. Bake 10 to 12 minutes or until edges are lightly browned. Cool 5 minutes before removing to a wire rack.

Swedish Three Layer Bars

Dixie Kelly

First layer:

1 cup butter

½ cup sugar

½ cup cornstarch

2 cups all-purpose flour

Second layer:

4 eggs, beaten

4 tablespoons all-purpose flour

1 pound brown sugar

2 teaspoons vanilla

Third layer:

8 ounces cream cheese

¼ cup butter

1 pound confectioners' sugar

Optional garnish:

Chopped pecans or walnuts

Preheat the oven to 300 degrees. For the first layer, mix ingredients and press into a 12 by 16-inch pan. A jelly roll pan is good. Bake 15 minutes. Set aside to cool while you make the next layer.

For the second layer, mix ingredients and place on top of the first layer. Bake for 15 more minutes and then increase heat to 350 degrees and bake for 5 minutes more. Let cool while you make the third layer.

For the third layer, beat together all ingredients and spread on the second layer. Cool about an hour in the refrigerator and cut into bars. You may top with chopped pecans or walnuts, if desired.

Toll House Marble Bars

Karen Sullivan

1 cup butter (2 sticks)
2/3 cup sugar
2/3 cup brown sugar
1 teaspoon vanilla extract
2 eggs
1/2 teaspoon water
2 cups plus 4 tablespoons all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
12 ounces chocolate chips

Preheat oven to 375 degrees and grease a 9 by 12-inch baking pan. Blend together butter, sugars, and vanilla. Beat in eggs and water. Mix together flour, baking soda and salt; add to mixture. Mix well. Spread dough in pan and sprinkle chocolate chips over top of dough. Place in preheated 375-degree oven for 2 minutes. Remove from oven and run knife through dough to marbleize the chocolate. Return to oven to bake for 15 minutes. Cool. Cut into squares.

Triple Citrus Pound Cake

Mary Ann Nagel

1 package Betty Crocker pound cake mix
2 teaspoons shredded grapefruit peel
2 teaspoons shredded orange peel
2 teaspoons shredded lime peel

Follow directions for Bundt cake on box. After mixing and before pouring into the Bundt pan, stir in grapefruit, orange and lime peels. Bake as directed. When cake is done, set on rack to cool for exactly 10 minutes. Turn over and cake will release. Cool completely on wire rack before icing.

Icing:

2 tablespoons melted butter
1 tablespoon orange juice
3/4 cup confectioners' sugar
Finely shredded grapefruit peel, lime peel and/or orange peel (optional)

Combine melted butter and orange juice. Add confectioners' sugar and beat until smooth. Drizzle over cake and if desired, sprinkle with shredded peel.

Truffle Chocolate Lavender Cupcakes

Dana DeBellis

Yield: 24 cupcakes

Truffle Center:

1-1/2 cup semisweet chocolate chips
1/2 cup plus 2 tablespoons sweetened condensed milk
1 teaspoon butter
2 teaspoon vanilla extract

Cupcakes:

1 box devil's food cake mix
4 eggs
1 cup (8 ounces) sour cream
3/4 cup canola oil
1/2 cup lavender infused water
2 teaspoons vanilla extract

For the truffles: In a small saucepan, melt chocolate, milk and butter over low heat; stir until blended. Remove from heat. Stir in vanilla. Transfer to a small bowl; cover and refrigerate until a soft (but firm) texture. Roll into 24 1-inch balls; chill 1 hour until firm.

For the cupcakes: Preheat the oven to 350 degrees and line muffin pans with paper liners. Combine cake mix, eggs, sour cream, oil, water and vanilla; beat on low speed for 30 seconds. Beat on medium speed for 2 minutes.

Fill muffin cups one-third full. Drop truffle into center of cupcake. Top with remaining batter. Bake for 17 to 22 minutes or until toothpick inserted comes out clean. Cool for 10 minutes before removing from pan. Top with whipped cream or powdered sugar

Truffles

Cathy Tolman

1/4 cup heavy whipping cream
2 tablespoons culinary quality lavender
2 bars (8 ounces) bittersweet chocolate (at least 60% cacao), broken into 1/4-inch pieces
6 tablespoons unsalted butter, cut into small pieces

In a small saucepan, heat the cream gently with dried lavender flowers. Remove from heat, stir and let stand, covered, for 5 to 10 minutes. Strain.

Bring the cream to a simmer in a small saucepan. Remove from heat and stir in the chocolate and butter. In a medium sized skillet, bring ½-inch water to a slow simmer. Set the saucepan in the skillet over low heat. Stir mixture just until chocolate has completely melted. Remove from heat. Pour the chocolate mixture into a shallow bowl. Cool, cover and refrigerate until firm, at least 2 hours.

Coating:

1/3 cup unsweetened cocoa or bittersweet chocolate,
melted

For the coating: If using cocoa, pour the cocoa into a pie plate. Line an airtight container with wax paper. Dip a melon baller or small spoon in hot water and quickly scrape across the surface of the chilled truffle mixture to form a rough 1-inch ball. Drop the ball into the cocoa. Repeat with the remaining truffle mixture. Gently shake the pie plate to coat the truffles evenly. Transfer truffles to the prepared container, separating layers with additional wax paper. Cover tightly and refrigerate up to 2 weeks or freeze up to 3 months.

If using bittersweet chocolate, melt the chocolate (same quality) in a small but deep container and carefully coated the chilled truffles using two forks. Allow to cool on waxed paper and become firm at room temperature and then store in the waxed paper-lined container in the refrigerator.

Victorian Lavender Cookies with Rose Water Icing

Theresa Nardi and Holly Jeffries

Adapted from *The Spice House*

Yield: 4 dozen

½ cup butter
1 cup sugar
2 eggs
1 teaspoon lavender, crushed
1 ½ cups flour
2 teaspoons baking powder
¼ teaspoon salt
Icing:
2 cups powdered sugar
5 ½ teaspoons water

6 ½ teaspoons rose water

Preheat oven to 375 degrees. Cream together the butter and sugar. Add the eggs, lavender, flour, baking powder and salt. Drop by teaspoons onto greased cookie sheet. Bake for about 10 minutes. While the cookies bake, prepare the icing by mixing the powdered sugar with water and rose water. Drizzle over the cookies after they have cooled.

Watermelon with Rose Water and Mint

Karen Sullivan

Yield: Serves 8

Buy rose water at a Middle Eastern market such as Cedarland on Central Avenue.

6 cups watermelon cut into bite-size pieces
1 to 1½ tablespoons rose water
1 to 2 springs spearmint for garnish (optional)

Place watermelon in a serving dish. Drizzle with rose water, stirring gently to coat all well. Tear or chop mint and add to top.

White Chocolate Oatmeal Cookies

Pat Lookabill

Yield: 5 dozen

2 cups butter, softened
2 cups packed brown sugar
2 cups sugar
4 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons salt
2 teaspoons baking soda
6 cups quick cooking oats
2 cups white chocolate chips
1 cup unsalted dry roasted peanuts, chopped
1 cup pecans, toasted and chopped
1 cup coconut

1 cup dried cranberries, orange flavored

Preheat the oven to 350 degrees and grease baking sheets. In a very large bowl, cream together butter and sugars until smooth. Beat in the eggs, one at a time; stir in vanilla. In a separate bowl, combine the flour, salt and baking soda; stir into sugar mixture until well incorporated. Mix in the oats; stir in the chips, nuts, coconut and cranberries. Bake about 10 to 12 minutes or until golden brown.

World Famous Pecan Pie

Netta Turnbull

Yield: 2 pies

4 large eggs
1 cup white sugar
1 cup dark corn syrup
1 cup white corn syrup
4 tablespoons flour
2 teaspoons pure vanilla extract
4 tablespoons butter, melted
½ teaspoon salt
2 unbaked pie shells
2 cups pecan halves

Preheat the oven to 350 degrees. Slightly beat the 4 eggs and add the sugar, syrups, flour, vanilla, butter and salt. Pour this into pie shells, adding 1 cup pecans to each pie, spreading them around until they are even. Bake for about 45 minutes.