

Sugar Cookies (green for St. Patrick's Day)

Michele Quarm

Sugar Cookies

Ingredient Checklist

2 $\frac{3}{4}$ cups all-purpose flour

1 teaspoon baking soda

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

1 cup butter, softened

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

1 egg

1 teaspoon vanilla extract

4 drops green food coloring

Directions

Step 1

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

Step 2

In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla and food coloring. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.

Step 3

Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks

Scones (chocolate chip or fruit)

Michele Quarm

Ingredients

Original recipe yields 8 servings

Ingredient Checklist

3 cups all-purpose flour

½ cup white sugar

5 teaspoons baking powder

½ teaspoon salt

¾ cup butter

1 egg, beaten

1 cup milk

Step 1

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

Step 2

In a large bowl, combine flour, sugar, baking powder, and salt. Cut in butter. Mix the egg and milk in a small bowl, and chocolate chip or blueberries, and stir into flour mixture until moistened.

Step 3

Roll dough out into a 1/2 inch thick round. Cut into 8 wedges, and place on the prepared baking sheet.

Step 4

Bake 15 minutes in the preheated oven, or until golden brown.

No Bake Cheesecake (fruit topping optional) Wednesday 3/3/21@ 10:30

Michele Quarm

Ingredients

2 packages (20 sheets) graham crackers

11 tablespoons (1 3/8 sticks) unsalted butter, melted or 11 TBS of coconut oil

2 tablespoons sugar

2 8-ounce packages cream cheese, room temperature

1 14-ounce can (1 1/4 cups) sweetened condensed milk

1/4 cup fresh lemon juice

1 teaspoon vanilla extract

1 cup of fruit (strawberries, blueberries, cherries, or your choice)

1 container of cool whip

Step 1

Put graham crackers in a large resealable plastic bag, and crush them with a rolling pin until very fine crumbs form.

Step 2

Pour crumbs into a medium bowl; stir in sugar. Add butter, and stir until well combined.

Step 3

Press the crumb mixture into a 9-inch spring form pan, or regular cake pan spreading it 1 1/2 to 2 inches up the side; press flat. Chill crust in freezer at least 10 minutes.

Step 4

Meanwhile, make the filling: Using an electric mixer set at medium-high speed, beat the cream cheese in a large bowl until smooth. Beat in the condensed milk a little at a time, scraping the sides of the bowl, as necessary. Beat in the lemon juice and vanilla.

Step 5

Pour the filling into the crust; smooth the top with a rubber spatula. Cover with plastic wrap, and refrigerate until firm, 2 1/2 to 3 hours.

Step 6

Spread cool whip and fruit over the top of the cooled cheesecake.

Step 6

Unclasp sides of pan, and remove cheesecake.

Homemade Brownies

Instructions (optional)

1 cup butter, melted
2 cups white sugar
½ cup cocoa powder
1 teaspoon vanilla extract
4 eggs
1 ½ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon salt

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 x 13-inch pan.

Step 2

Combine the melted butter, sugar, cocoa powder, vanilla, eggs, flour, baking powder, and salt. Spread the batter into the prepared pan.

Step 3

Bake in preheated oven for 20 to 30 minutes or until a toothpick inserted in the center comes out with crumbs, not wet. Cool on wire rack.