

Baking for Your Sweet Tooth



The Complete Guide to Baking Tasty Recipes.

Cookie Monster Cake



Ingredients for Cake

- 1 package chocolate pudding
- 1 1/4 c of water
- 1/3 c oil
- 1 c coarsely crushed Double Stuf Oreo cookies

Ingredients for Frosting

- 3 c powdered sugar
- 3/4 c shortening
- 1/4 c milk
- 1 teaspoon vanilla
- 1 c of crushed Double Stuf Oreo cookies
- 6 twisted apart for topping

Directions

1. Preheat oven to 350 degrees.
2. Grease and flour a bunt pan.
3. In a large bowl, combine all cake ingredients except crushed cookies.
4. Use a mixer at low speeds until moistened.
5. Beat for 2 minutes at high speed.
6. By hand, stir in cookies.
7. Pour batter into greased and floured bunt cake pan.
8. Bake for 30 to 40 minutes or until toothpick comes out clean.
9. Cool completely.
10. In a small bowl, combine all frosting ingredients.
11. Beat until smooth.
12. Spread over top of cake.



Weekend Waffles

Makes 3 1/2 cups of batter.



Ingredients

1 c flour

3 teaspoons baking powder

1/4 teaspoon salt

1 c milk

4 tablespoons oil

1 teaspoons vanilla

Directions

1. In large bowl, whisk together flour, baking powder, salt and sugar.
2. Set aside.
3. Beat egg whites until stiff.
4. Add milk and egg yolks to flour mixture.
5. Stir until smooth.
6. Add oil and vanilla to batter and mix well.
7. Fold egg whites into the batter.
8. Pour batter onto waffle baker.



Lemon Cheesecake



Crust Ingredients

1 1/4 c graham cracker crumbs

3/4 finely chopped nuts

1/4 c sugar

1/3 c melted butter

Filling Ingredients

4 packages cream cheese

1 1/4 c sugar

4 eggs

1 tablespoon lemon juice

2 teaspoons grated lemon peel

1 teaspoon vanilla extract

Topping Ingredients

2 c 16 oz. sour cream

3/4 finely chopped nuts

1/4 c sugar

1 teaspoon grated lemon peel

1 teaspoon vanilla extract

Directions

In a bowl combine crumbs, nuts and sugar. Stir in butter. Press onto bottom of a greased 10 inch springform pan. Set aside. Beat cream cheese and sugar until smooth. Add eggs, beating at a low speed until just combined. Add lemon juice, peel and vanilla. Beat until just blended. Pour into crust. Bake at 350 degrees for 55 minutes or until center is almost set. Remove from oven for 5 minutes. Let stand. Combine toppings, ingredients and spread over filling. Return to oven for 5 minutes. Cool on a wire rack for 10 minutes. Run a knife around the edges. Cool for another hour. Refrigerate overnight. Remove sides of pan. Let stand at room temperature for 30 minutes before slicing.

Chocolate Truffle Cheesecake



Topping Ingredients

1 1/2 c semisweet chocolate chips

1/4 c whipping cream

1 teaspoon vanilla extract

Filling Ingredients

3 packages 8 oz cream cheese

1/3 c baking soda

1 teaspoon vanilla extract

1/4 c semisweet chocolate chips

1/4 c whipping cream

3 eggs

1 c sugar

Crust Ingredients

1 1/2 c chocolate wafer
crumbs

2 tablespoons sugar

1/4 c butter melted

Directions

In a bowl combine cookie crumbs, sugar and stir in butter. Press onto the bottom and 1 1/2 inches up the sides of a greased 9 inch springform pan. Bake at 350 degrees for 10 minutes. Cool on a wire rack. Reduce heat to 325 degrees. In a saucepan over low heat, melt chocolate chips. Stir until smooth. Remove from the heat, add cream and mix well. Set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add cocoa and beat well. Add eggs, beat on low just until combined. Stir in vanilla and reserved chocolate mixture just until blended. Pour over crust. Bake 45 to 50 minutes or until center is almost set. For topping melt chocolate chips over low heat until smooth. Remove from heat. Stir in cream and vanilla and mix well. Spread over filling. Refrigerate overnight. Run knife around edges to loosen. Remove sides of pan. Garnish with whipped cream and chocolate kisses.

Basic Crepe Batter



Topping Ingredients

3 eggs

1/4 cup flour

1 tablespoon sugar

1 1/4 cup milk

1/4 tablespoon salt

2 tablespoons butter soft or melted

Directions

Beat eggs until light. Gradually add milk and flour alternatively, beating until smooth. Beat in salt, sugar and butter. Cover batter and chill at least one hour or overnight. Heat a lightly greased crepe pan or frying pan. Remove from heat. Spoon in about 2-3 tablespoons of batter. Return to heat. Brown lightly then turn and brown the other side. Keep cooked crepes covered and warm if using immediately or cool completely then stack with waxed paper and refrigerate or freeze. Batter may also be used immediately after mixing.

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