

# Homemade Recipes

cook with love

## RECIPE 1

### Peanut Butter Balls by Gale Goodwin

#### Ingredients

2 Cups Jif Creamy Peanut Butter

2 sticks softened margarine

2 Cups confection sugar

#### Instructions

Blend the first 2 ingredients well with mixer.

By hand, add 3 (+ or -) Cups of confection sugar - will be very stiff.

Make into small balls.

Use 1/2 lb. melting chocolate and melt in double boiler.

Dip peanut butter balls in melted chocolate.

Put on a cookie sheet and put in freezer for about 1 minute.

## RECIPE 2

### Maine Needham by Robin Clukey

#### Ingredients

1 2-pound bag confectioners' sugar  
3/4 cup plain (unseasoned, meaning with no butter, milk, etc.) mashed potato, warm  
1/2 cup (1 stick) unsalted butter, melted, plus more for pan  
1 14-ounce bag sweetened flaked coconut  
2 teaspoons vanilla extract  
1/2 teaspoon table salt  
4 ounces unsweetened chocolate  
1 12-ounce bag semisweet chocolate chips  
2 tablespoons vegetable shortening

#### Instructions

Butter a rimmed 15½x10 ½-inch baking pan (we use a jellyroll pan) and set aside.

(A 9x13-inch pan will also do, but the Needhams will be thicker.)

In a large bowl or the bowl of a standing mixer, add the sugar, potato, melted butter, coconut, vanilla, and salt.

Mix on low speed (mixture will be very dry at first) until a thick paste forms; then increase the speed for 30 seconds, or until all of the sugar is completely incorporated.

Transfer the mixture to the prepared pan and press down evenly.

Let the mixture set and firm up at room temperature, about 1 hour. Then cut into small, even squares.

Melt the chocolate and the chips in a double boiler until smooth; then remove from the heat and add the shortening, stirring vigorously until shiny.

Now place one coconut/potato square onto the tines of a fork and lower into the chocolate until coated; lift it and let the excess chocolate drip back into the pot.

Transfer the square to a sheet of parchment to harden, about 1 hour. Repeat with the remaining squares. Should make 50.

## RECIPE 3

### Nut Roll by Sarah Rudy

#### Ingredients

##### Dough

- ½ cup milk
- 2 packets active dry yeast ¼ ounces each
- ½ cup sugar
- 1 teaspoon salt
- 1 cup butter softened, room temperature
- 1 cup sour cream
- 3 large eggs lightly beaten
- 5½ cups all-purpose flour plus more for rolling out

##### Filling

- 1 ½ pound walnuts, ground about 6 cups
- ½ cup milk
- 2 tablespoons butter, melted.
- 2 cups sugar

#### Instructions

##### Dough

1. In a small bowl, heat the milk to 100° to 110° F, and dissolve yeast in milk, along with 1 teaspoon sugar.
2. Add yeast mixture to bowl of stand mixer, and add sugar, salt, butter, eggs, sour cream and 1 cup flour.
3. Mix with dough hook on medium speed, then gradually add 2 more cups of flour.
4. Add 2 more cups of flour, (for total of 5 cups) and mix until dough separates from sides of bowl. You may have to scrape it off the hook and scrape flour from the sides during the mixing process.

5. Dough should be slightly sticky but not wet. You can add another ½ cup to 1 cup of flour if necessary.
6. Form dough into a ball with your hands. Place in buttered mixing bowl and cover loosely with buttered aluminum foil. Allow to rise in warm place for 1 hour.
7. While dough is rising, make the filling.
8. After the dough has risen, punch it down with your fist. Cut the dough into 4 equal pieces.
9. Place dough on lightly floured surface, and gently roll out in rectangle, about 12 x10 and ¼ inch thick.
10. Spread walnut filling evenly over dough, and press lightly on dough, leaving about a ½ inch border on all sides.
11. With the long end facing you, start rolling the edge of dough tightly up and over the filling, starting in the center and moving to the sides. Roll completely over filling, stopping with seam side down. Pinch edges together, and tuck underneath roll.
12. Place on prepared baking sheet, covered with parchment paper or foil. Repeat until all nut rolls are formed, and allow to rise for 30 minutes, covered with greased foil.
13. Preheat oven to 350°.
14. Bake nut rolls for 35 minutes or until the top is golden brown and sounds hollow when tapped. The temperature should be above 160°.
15. Allow to cool completely before slicing and serving.

#### Filling

1. Add ground walnuts to a mixing bowl, and mix in sugar, milk and melted butter.
2. Mix until walnuts form a paste.

#### Notes

Makes 4 nut rolls.

You may need up to 6 cups of flour if dough needs it but start out with 5.

You can make an egg wash by brushing over the tops of bread before baking if desired. Just mix 1 egg with 1 teaspoon water, and brush over rolls before baking.

## RECIPE 4

### PECAN TASSIES by Rosemary Boettke

#### Ingredients

½ cup butter, softened

3 oz. cream cheese, softened (use real bar of cream cheese, not whipped, etc.)

1 cup all-purpose flour

1 egg, slightly beaten

¾ cup packed brown sugar

1 T. butter, softened

1 tsp. vanilla

dash of salt

¾ cup coarsely chopped pecans

#### Instructions

For pastry:

In mixer bowl, beat butter and cream cheese together until creamy. Add flour. Beat well. If dough is too soft, cover and chill in refrigerator for 30 minutes.

For filling:

In a small bowl, stir together egg, brown sugar, 1 tablespoon softened butter, vanilla, and dash of salt just until smooth. Set aside.

Shape pastry into 2 dozen 1-inch balls (I use my Pampered Chef 1 inch scoop to portion out and then roll). Place each ball into an ungreased mini muffin cup. Press dough into bottom and sides of cups. Spoon a small amount of chopped pecans into each pastry lined muffin cup. Then fill each with the egg mixture. BE CAREFUL NOT TO OVERFILL – They will get stuck in the pan if filled too much. Bake in a 325-degree oven for about 20-25 minutes or until the filling is set. Cool slightly, and then remove to a wire rack. Store in a tightly covered container. Makes 24.

## RECIPE 5

### Sugared Pecans by Martha Feeney

#### Ingredients

- 1 cup sugar
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 egg white
- 1 tablespoon water
- 1 pound pecan halves

#### Instructions

In a large bowl, mix sugar, salt, and cinnamon. Set aside.

In another large bowl, beat egg white and water with a whisk, to a froth. Drop all pecans at once into the egg white mixture. Stir until they are all coated, and egg white is gone.

Then drop all the pecans at once into the sugar mixture and stir until completely coated and sugar is gone.

Spread on a rimmed, ungreased cookie sheet or large oblong cake pan.

Bake at 300 degrees for approximately 30 minutes, stirring at 10 and 20 minutes.

Remove from pan on to a clean cookie sheet or pan to cool.

Keep in an air-tight container.

## RECIPE 6

### BESAN LADDUS: (A Sweet Indian Dish – Dessert) by Ujwala Joshi

#### Ingredients:

1 Cup Besan (Chickpeas Flour) – sifted to remove any lumps

¾ stick Unsalted Butter

½ cup powdered sugar sifted

¼ Teaspoon Cardamom Powder

1 Tablespoon Golden Raisins

Notes: You can get Besan in the Indian grocery store. The label on the package will say Superfine Gram Flour Besan.

Please do not use the confectioner's sugar, it usually contains corn starch. You can use the coffee grinder or spice grinder to grind regular white sugar into a fine powder. Sift it before using in the recipe.

#### Directions:

In a medium skillet, melt butter, add Besan (chickpea flour). On medium heat sauté the mixture stirring with a spatula until the mixture is golden brown (about 15 – 20 minutes). At this stage, the mixture starts releasing the butter fat towards the edges of the mixture in the skillet.

Turn off the heat. Add Powdered sugar, Cardamom powder and mix well. Cool the mixture for 15 – 20 minutes.

Take one tablespoon mixture in your hand. Put one or two raisins in the center and roll the mixture into a round ball. Makes 12 – 15 Laddus.

## RECIPE 7

### HAMENTASCHEN by Barbara Garland

#### Ingredients:

2 sticks butter softened

1 c sugar

3 large eggs

3 ½ cups flour

1 ½ teaspoons baking powder

1 teaspoon kosher salt

1 teaspoon vanilla

1 tablespoon grated lemon peel (optional)

jar of preserves

#### Instructions:

Cream butter and sugar. Add eggs and beat well. Add in vanilla.

Mix together flour, baking powder, salt and peel. Add to above and thoroughly mix.

Cover bowl with plastic wrap and put in refrigerator overnight.

Take out ¼ of dough at a time – keep the rest refrigerated. Roll dough on well- floured surface and use 2” circles to cut it out. Mix together egg with water. Flatten cut out circle with hand, brush with egg wash, and place 1/3 teaspoon of preserves in center. Fold over sides and then bottom to form triangle. Make sure to pinch corners. Brush outside with egg wash.

Place circles on cookie sheet and put in freezer for 10 minutes. When you take out, make sure all sides are secure. Bake at 375 degrees for 15 minutes.

Note – filling can be anything you want. Traditional was poppy seed, could use dates, chocolate, etc.

This makes about 60 small hamentaschen. Can use larger circle and more preserves for larger one.