

Chocolate Chip Cookies

Ingredients:

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups flour
- 1 teaspoon baking soda
- 2 teaspoons hot water
- ½ teaspoon salt
- 2 cups semisweet chocolate chips

Directions:

1. Preheat oven to 350 degrees F (175 degrees C)
2. Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour and chocolate chips. Drop onto baking sheet.
3. Bake for about 10 minutes or until edges are nicely browned.

Gingerbread Cookies

Ingredients:

- 3 cups flour
- 2 teaspoons Ginger
- 1 teaspoon Cinnamon
- 1 teaspoon baking soda
- ¼ teaspoon Nutmeg
- ¼ teaspoon salt
- ¾ cup softened butter
- ¾ cup packed brown sugar
- ½ cup molasses
- 1 egg
- ¼ cup granulated sugar
- 1 teaspoon vanilla extract

Directions:

1. Mix flour, ginger, cinnamon, baking soda, nutmeg, and salt into a large bowl.
2. Beat butter and brown sugar in large bowl with electric mixer until light and fluffy. Add molasses, egg and vanilla; beat well. Gradually beat in flour mixture on low speed until well mixed.
3. Press dough into a thick flat disk. Wrap in plastic and refrigerate for 4 hours or overnight.
4. Preheat oven to 350 degrees F.
5. Shape dough into 1-inch balls. Roll in granulated sugar. Place 2 inches apart on baking sheet.
6. Bake for 8 to 10 minutes or until edges of cookies just begin to brown.

Dinner Biscuits

Ingredients:

- 2 cups flour
- 1 teaspoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 8 tablespoons butter, cubed
- $\frac{3}{4}$ cup milk

Directions:

1. Preheat oven to 425 degrees F.
2. In a large bowl combine flour, sugar, baking powder, and salt. Cut butter into mixture until it begins to look like cornmeal.
3. Make a well with flour mixture and slowly add milk into the middle. Knead dough with your fingers and add milk as necessary. Roll out to desired thickness on lightly floured surface. Cut with small biscuit cutter.
4. Butter bottom of skillet and place biscuits in pan. Bake for 12 minutes or until golden brown.

Homemade Granola Bars

Ingredients:

- ¼ cup butter
- ¼ cup honey
- 1/3 cup packed brown sugar
- 2 cups rolled oats
- 1 cup rice crispy cereal
- ½ teaspoon vanilla
- 2 tablespoons chocolate chips

Directions:

1. In a large bowl, stir oats and rice cereal together. Set aside.
2. In a small pot, melt butter, honey, and packed brown sugar over medium high heat until it comes to a bubble. Reduce the heat and cook 2 minutes. Pour in vanilla and stir. Pour over dry ingredients and mix well to moisten all ingredients. Pour into lightly greased small jelly roll pan and press out to be about $\frac{3}{4}$ inch in thickness. Sprinkle with chocolate chips and press down lightly.
3. Cool on a countertop at room temperature for two hours or until the chocolate chips are set before cutting into bars.

Mashed Potato Patties

Ingredients:

- 3 slices bacon
- 4 cups cold leftover mashed potatoes
- 2 eggs
- 1 teaspoon onion powder
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 1 cup shredded Cheddar cheese

Directions:

1. Place the bacon in a large skillet and cook over medium-high heat, turning over occasionally, until evenly browned and crisped, about 10 minutes. Remove bacon slices, crumble, and set aside. Leave bacon drippings in skillet.
2. Mix the mashed potatoes, eggs, onion powder, salt, and black pepper together in bowl; stir in bacon and cheddar cheese.
3. Form the mixture into 8 patties. Heat the bacon drippings over medium heat, and pan-fry the patties in the drippings until crisp on each side, about 4 minutes per side.

Chocolate Cake

Ingredients:

- 2 cups boiling water
- 1 cup unsweetened cocoa powder
- 2 $\frac{3}{4}$ cups all-purpose flour
- 2 teaspoons baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup butter, softened
- 2 $\frac{1}{4}$ cups white sugar
- 4 eggs
- 1 $\frac{1}{2}$ teaspoon vanilla extract

Directions:

1. Preheat oven to 350 degrees F. Grease 3-9 inch round cake pans.
2. In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside.
3. In large bowl, cream butter and sugar together until light and fluffy. Beat in eggs one at a time, then stir in vanilla. Add the flour mixture alternately with the cocoa mixture. Spread batter evenly between 3 prepared pans.
4. Bake in oven for 25 to 30 minutes.

Cream Cheese Frosting

Ingredients:

- ½ cup butter, softened
- 8 ounces cream cheese
- 4 cups confectioners' sugar
- 2 teaspoons vanilla extract

Directions:

1. Beat softened butter and cream cheese until well blended.
2. Add powdered sugar and vanilla. Beat until creamy.

Banana Bread

Ingredients:

- ½ cup butter, melted
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup sour cream
- 2 medium bananas

Directions:

1. Preheat oven to 350 degrees F. Grease a 9x5 inch loaf pan.
2. In a large bowl, stir together the melted butter and sugar. Add the eggs and vanilla, mix well. Combine the flour, baking soda and salt, stir into the butter mixture until smooth. Finally, fold in the sour cream, and mashed bananas. Spread evenly in pan.
3. Bake for 60 minutes or until a toothpick inserted into the center comes out clean.

Brownies

Ingredients:

- ½ cup butter
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- ½ cups all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon baking powder

Directions:

1. Preheat oven to 350 degrees F. Grease and flour an 8 inch square pan.
2. In a large saucepan, melt ½ cup butter. Remove from heat and stir in sugar, eggs, and 1 teaspoon vanilla. Beat in 1/3 cup cocoa, ½ cup flour, salt, and baking powder. Spread batter into pan.
3. Bake in oven for 25 to 30 minutes.

Brownie Frosting

Ingredients:

- 3 tablespoons butter, softened
- 3 tablespoons unsweetened cocoa powder
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- 1 cup confectioners' sugar

Directions:

1. Combine butter, cocoa, honey, vanilla and confectioners' sugar. Frost brownies while they are still warm.

Chocolate Ganache Frosting

Ingredients:

- 2 cups heavy cream
- ½ cup confectioners' sugar
- 1/8 teaspoon salt
- 1 pound bittersweet chocolate, roughly chopped

Directions:

1. In a large saucepan, bring heavy cream, confectioners' sugar, and salt to a boil. Remove from heat; add 1 pound bittersweet chocolate, roughly chopped, and let stand, without stirring, for 1 minute. Whisk just until combined. Refrigerate, stirring occasionally, until spreadable, about 1 hour.

Dinner Rolls

Ingredients:

- 1/3 cup warm water
- 2 ¼ teaspoon active dry yeast
- 1/3 cup + ¼ teaspoon granulated sugar
- 1 1/3 cup whole milk, warmed
- ¾ cup salted butter, softened
- 1 large egg
- 1 ½ teaspoon salt
- 4 ½ cups flour

Directions:

1. Measure out warm water then stir in yeast and ¼ teaspoon sugar, whisk until yeast has dissolved then let rest 5-10 minutes until mixture is foamy.
2. Pour yeast mixture into the electric mixing bowl fitted with a whisk attachment. Add 1/3 cup sugar, warm milk, 5 tablespoons butter, egg, and salt. Blend mixture until combined.
3. Add 2 cups flour and mix until combine. Switch attachment to dough hook, with mixer on low speed, slowly add remaining 2 ½ cups flour and mix until dough is smooth and elastic, about 4-5 minutes (dough should be slightly sticky).
4. Transfer dough to a greased, large mixing bowl and cover bowl with plastic wrap. Allow dough to rise in a warm place, until doubles in size, about 1 ½ hours.
5. Punch dough down and divide dough into two equal portions. Shape each portion into a ball. Roll each dough ball out on a lightly floured surface into a large circle 13 inches across. Spread each circle of dough evenly with 2 teaspoon butter. Cut each circle into 4 equal quarters, then each quarter into 3 wedges.
6. Roll each wedge up, beginning on wide edge. Transfer rolls to a buttered 10 x 15 inch cookie sheet. Cover rolls loosely with plastic wrap and let rise in a warm place until double in size, about 1 hour. During the last 10 minutes of rising preheat oven to 375 degrees.
7. Bake rolls in preheated oven for 15 - 19 minutes until golden brown. Remove from oven and brush with remaining 3 tablespoons butter.

Oven Fries

Ingredients:

- 2 large russet potatoes, sliced into 1/4" thick lengthwise strips
- 1 egg white, lightly beaten
- 1/4 teaspoons paprika
- Salt
- Ground black pepper

Directions:

1. Preheat the oven to 400°F. Coat a baking sheet with cooking spray.
2. Brush the potatoes with the egg white. Sprinkle with the paprika. Bake for about 20 minutes, or until the fries are nicely browned. Season with salt and pepper to taste.

Old-fashioned Pull-apart Buns

Ingredients:

- 3 1/2 cups unbleached all-purpose flour
- 2 teaspoon active dry yeast
- 3 tablespoon nonfat dry milk
- 2 tablespoon sugar
- 1 1/2 teaspoon salt
- 1/4 cup butter, softened
- 2/3 cup lukewarm water
- 1/2 cup lukewarm milk

Directions:

1. In a large bowl, combine all the ingredients (except the melted butter) and stir until you have a soft dough. Knead — using your hands, a stand mixer, or a bread machine set on the dough cycle — until you have a soft, smooth dough.
2. Set the dough in an oiled bowl, cover with a tea towel and let it rise for an hour or so, until it's doubled in bulk. Gently deflate the dough by knocking it down with your hands, and transfer it to a lightly floured work surface.
3. Divide the dough into 16 equal pieces, by dividing in half, then in halves again, etc. Round each piece into a smooth ball.
4. Lightly grease two 8" or 9" round cake pans and arrange 8 buns in each pan. Cover the pans and allow the buns to rise another hour, until they're crowded against one another and quite puffy. Preheat the oven to 350°F
5. Uncover the buns and bake for 22 to 24 minutes, until golden brown on top and the edges of the center bun spring back lightly when you touch it. Remove the buns from the oven and brush with the melted butter. Serve warm.

Homemade Cheez-Its

Ingredients:

- 8oz shredded cheddar cheese (I used sharp aged white cheddar)
- 1 cup all-purpose flour
- 4 tbs unsalted butter, softened
- 1 tsp salt
- 3 - 4 tbs ice water

Directions:

1. First, mix together the shredded cheese, half of the salt and the softened butter.
(I used sharp aged white cheddar cheese, but you can use whatever kind of cheese you like. I shredded my own cheese just because I think it has better flavor and melts better, but you can use pre-shredded too to save some time!)
Add in the flour and mix until the dough looks like little fluffy clumps. Then, with the mixer running begin adding the ice water and mix until a soft dough forms.
(use as much ice water as you need for a dough to form).
2. Divide the dough in two, form each into a disk and wrap in plastic wrap.
Refrigerate the dough for about 30 minutes. Then, roll the dough out on a floured surface into about an 1/8 inch thickness and using a fluted pastry cutter, cut the dough into about 1 inch squares.
3. Preheat your oven to 375 deg F and line your baking sheets with parchment paper. Transfer your little cheez-its onto the parchment paper, make a hole in the center of each with a toothpick, then sprinkle them with the rest of the salt. Bake for about 7 - 10 minutes (baking time will depend on your oven, just watch them carefully so they don't burn!), or until they have puffed up and the edges begin to brown. Let cool before eating. (They are best eaten right away, but you can store them in an airtight container).