



TBG Recipes December 2010 “Garden Talk”

Orange Cranberry Shortbread Cookies (Audrey Knall)

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup plus 2 tablespoons powdered sugar
1 teaspoon orange extract
1 cup (2 sticks) unsalted butter, room temperature, cut into chunks
juice of 1/2 orange (approx 2 tbsp)
zest of 2 oranges (approx 1 tbsp)
1/2 cup dried cranberries

Directions

Preheat the oven to 375 degrees F.

Add the flour, salt, and powdered sugar to a food processor and pulse to combine. Add in the orange extract, the butter, the orange juice and cranberries. Pulse together just until a dough is formed. Put the dough on a sheet of plastic wrap and roll into a log, about 2 1/4 inches in diameter and 16 inches long. Tightly twist each end of the wrap in opposite directions. Chill the dough in the refrigerator for at least 30 minutes.

Slice the log into 1/4-inch thick disks. Arrange on nonstick cookie sheets, parchment lined or silicone baking pad lined baking sheets, 2 inches apart. Bake until the edges are just light brown, about 12 to 14 minutes, rotating the pans half way through the baking process. Remove from the oven and let cool on the cookie sheets for 5 minutes. Transfer to wire racks and cool until room temperature.

Yield: approx 5 dozen cookies. Enjoy!

Tips: Store in airtight container for up to a week or freeze uncooked log for up to a month. Also, use the freshest ingredients possible for the best tasting cookies.

Cream Cheese Pound Cake (Nancy Radcliffe)

Ingredients

1 1/2 cups butter, softened
1 (8-oz.) package cream cheese, softened
3 cups sugar
6 large eggs
3 cups all purpose flour
1 tablespoon vanilla extract

Directions

Beat butter and cream cheese at medium speed with an electric mixer until creamy: gradually add sugar, beating well. Add eggs, 1 at a time, beating until blended after each addition.

Gradually add flour to butter mixture, beating at low speed just until blended. Stir in vanilla. Pour batter into greased and floured 10 inch Bundt pan.

Bake at 300 for 1 hour and 40 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack for 10 to 15 minutes; remove from pan, and let cool completely on wire rack.

Spiced Pumpkin Bread (Nancy Radcliffe)

Ingredients

¾ cup margarine, softened
2 cups sugar
4 eggs
2 TBSP molasses
⅔ cup orange juice
2 cups canned pumpkin
3½ cups all-purpose flour
1 tsp baking powder
1 tsp baking soda
1 tsp ground cinnamon
1 tsp ground cloves
1½ tsp vanilla extract
1 cup raisins
1 cup pecans, chopped

Directions

Preheat oven to 350°F. Grease bottoms only of four 8-inch loaf pans.

Beat margarine at medium speed with an electric mixer. Gradually add sugar, beating well. Add eggs, one at a time, beating after each addition. Add molasses, OJ and canned pumpkin.

Combine flour and next 4 ingredients; add to creamed mixture, mixing just until blended. Stir in vanilla extract, raisins and pecans.

Spoon batter into 4 greased loaf pans. Bake at 350°F for 50-55 minutes or until wooden toothpick inserted in center comes out clean.

Cool in pans for 10 minutes; remove from pans and cool completely on wire rack. Slice and serve!

Yield: 4 loafs

Almond Glazed Sugar Cookies (Mary Childress)

Cookies

1 cup butter, softened
¾ cup sugar
1 tsp almond extract
2 cups all-purpose flour
½ tsp baking powder
½ tsp salt

Glaze

1½ cups powdered sugar
1 tsp almond extract
4-5 tsp water
Sliced almonds

Directions

Heat oven to 400°.

Combine butter, sugar and almond extract in a large mixer bowl. Beat at medium speed, scraping bowl often until creamy (1-2 minutes). Reduce speed to low and add all remaining cookie ingredients. Beat until well mixed(1-2 minutes).

Roll dough into 1-inch balls, place 2 inches apart on cookie sheet. Flatten balls to ¼ inch thickness with the bottom of a buttered glass dipped in sugar. Bake for 7-9 minutes or until edges are very lightly browned. Cool 1 minute and remove from cookie sheet. Cool completely on wire rack.

Stir together all glaze ingredients in a small bowl with wire whisk. Decorate cooled cookies with glaze and sliced almonds.

Yield: 3½ dozen cookies

Christmas Eggnog (Sue Bradshaw)

Ingredients

12 egg yolks
5 whole cloves
4 cups milk
4 cups cream
3 cups light rum
1¾ cups sugar, divided
2½ tsp vanilla essence, divided
1 teaspoon ground cinnamon
¾ teaspoon ground nutmeg

Directions

In a saucepan over low heat, blend the milk, cinnamon, cloves and ½ tsp of vanilla essence. Stir constantly as mixture heats and remove from heat just before boiling point.

In a bowl, mix together sugar and egg yolks. Mix until light and fluffy. Gently and a little at a time, pour the milk mixture into the egg mixture while continuing to whisk. Transfer back to saucepan and continue to stir over medium heat. Keep stirring until eggnog begins to resemble custard. Never let the mixture reach boiling point! Pour and strain the mixture into a container removing the cloves.

Place container in the refrigerator for an hour or two. Remove and gently stir in the cream, light rum, remaining vanilla and ground nutmeg. Refrigerate overnight.

Serve with dash of ground nutmeg, cinnamon or baking cocoa on top.

Serves 8.

Raspberry Squares (Aurie Baldwin)**Ingredients**

¾ cup shortening (half butter)
1 cup brown sugar, packed
1¾ cups all-purpose flour
½ tsp baking soda
1 tsp salt
1½ cups rolled oats
1 cup raspberry jam

Directions

Heat oven to 400°. Mix shortening/butter and sugar thoroughly. Stir flour, soda and salt together and blend with butter mixture. Mix in rolled oats. Press and flatten half of mixture in the bottom of a greased or sprayed 13 X 9 X 2-inch pan. Spread with jam. Top with remaining crumb mixture, patting lightly.

Bake for 25-30 minutes. Cool and cut into bars. Can be served warm.

Gingerbread Loaves (Patti McCambridge)**Bread**

¾ cup firmly packed brown sugar
½ cup butter, softened
2 eggs
1 cup molasses
½ cup boiling water
½ tsp baking soda
2¼ cups all-purpose flour
2 tsp baking
4 tsp ground ginger
2 tsp ground cinnamon

1 tsp allspice
1 tsp ground cloves
¼ tsp salt

Glaze

½ cup powdered sugar
1-2 TBSP lemon juice

Directions

Heat oven to 350°F. Grease two 8 X 4-inch loaf pans. In large bowl, combine brown sugar and butter; beat until light and fluffy. Add eggs, beat well.

In small bowl, combine molasses, water and baking soda; mix well. Beat into brown sugar mixture. Gradually add all remaining bread ingredients; mix well. Spoon batter into greased pans.

Bake at 350°F for 4-50 minutes or until loaves spring back when touched lightly in the center. Cool 15 minutes; remove from pans. Cool 1¼ hours or until completely cooled.

In a small bowl, combine all glaze ingredients; blend well. Brush cooled loaves with glaze. Let stand 30 minutes until glaze is set. Wrap tightly and store in refrigerator.

Yield: 2 loaves

Red Velvet Cake Balls (Patti McCambridge)

Ingredients

1 box red velvet cake mix (cook as directed on box for 13 X 9 cake)
1 can cream cheese frosting (16 oz.)
1 package chocolate bark (regular or white chocolate)
wax paper

Directions

1. After cake is cooked and cooled completely, crumble into large bowl.
2. Mix thoroughly with 1 can cream cheese frosting. It may be easier to use fingers to mix together, but be warned it will get messy!!
3. Roll mixture into quarter size balls and lay on cookie sheet. Should make 45-50. You can get even more if you use a mini ice cream scooper.
4. Chill for several hours or place in the freezer until solid but not frozen completely.
5. Melt chocolate in microwave or in double boiler per directions on package.
6. Roll balls in chocolate and lay on wax paper until firm. Use a spoon to dip and roll in chocolate and then tap off extra. Chill until set. Decorations like sprinkles can be added while chocolate is warm or you can pipe on decorative icing or drizzle with additional melted chocolate on the top.

*Only melt a few pieces of chocolate bark at a time because it starts to cool and thicken. It's easier to work with when it's hot.

**Toothpicks can be inserted in the cake balls before freezing to use to dip. Once you have placed the coated cake balls on the wax paper, remove the toothpick.