

Desserts *for all* seasons





*Make sure all your
treats are as good
as they can be by
following these
simple tips.*

Guide

- Tbs** Tablespoon
- tsp** Teaspoon
- qt** Quart
- oz** Ounce
- gal** Gallon

Baking Tips

- Before adding butter, eggs and other cold ingredients to your recipe, let them warm up to room temperature unless the recipe specifies differently.
 - Cut the fat. Keep the taste. Replace up to half the butter called for in a recipe with the same amount of margarine.
 - For more tender and buttery cookies, use bleached rather than unbleached flour.
 - Give your desserts plenty of time to cool off before storing them in a container.
- Sealed warm pastries produce steam which can cause softening and spoiling. Also be sure to let icing set completely before storing.
- Keep your cookies fresher longer. Store them in an airtight plastic storage container or a plastic bag that seals. An old-fashioned cookie tin also works well if the lid fits tightly.
 - Most cookies will stay fresh for about 1 to 2 weeks if stored at room temperature in an airtight container.





- To make sure that all your desserts stay fresh and delicious, store each type of dessert separately in its own container.
- Stainless steel cake pans do not conduct heat evenly and are not recommended. Heavy dark metal and glass pans absorb and hold more heat, which can cause your crusts to become heavy and dark. To prevent these problems, reduce the oven temperature by 25 degrees and bake for the recommended time.

- Measure all ingredients accurately. Use properly sized measuring cups for dry ingredients and sweep a knife across the top to ensure the right amount. For liquids, use glass or plastic measuring cups with clearly marked increments and check the level of the liquid at eye level. If you look down at the cup, you will not be able to accurately read a liquid's measurement.
- Garnish can be the final touch that makes a beautiful and tantalizing dessert. Oranges or lemons are easily made into

twists, and fruits or nuts can be used to add some seasonal touches. Don't overlook edible flowers like pansies, roses, nasturtium and lavender. Just be sure that no herbicides or pesticides have been used on or around any flower you plan to eat.



SPRING

Carrot Cupcakes	3
Tiramisu	4
Buttery Kolachy	5
Mint Meltaway Cookies	6
Macaroons	6
Lemon Tart Cookies	7
Pavlova	8
Biscochitos	9

**SUMMER**

Ice Cream Sundae	
Chocolate Crunch Cups	11
Grilled Strawberry Shortcake	12
Mocha Angel Food Cake	13
Peach Parfait with Blueberries	14
Tropical Lime Bars	15
Fresh Berry Pie	15

**FALL**

Pumpkin Spice Cake	17
Rustic Apple Tart	18
Ginger Orange Refrigerator Cookies	19
Sweet Potato Pie	20
Cranberry Apricot Bars	21
Macadamia Nut Brownies	22
Chocolate Caramel Apples	23

**WINTER**

Festive Cranberry Cheesecake	25
Any Occasion Cut-Out Cookies	26
Chocolate Coconut Squares	27
Choco-Vanilla Spritz Cookies	27
Peanut Butter Swirl Fudge	28
Chocolate Pecan Snowballs	28
Creole Bread Pudding	29
Bittersweet Chocolate Truffles	30
Double Chocolate Almond Biscotti	31
Simply Elegant Shortbread	32



Many of you have fond memories of baking and eating cookies featured in past recipe books from Wisconsin Electric and Wisconsin Gas. To celebrate bringing these two companies together as one, We Energies is pleased to introduce this new book. In addition to finding delectable treats, you will also find conservation tips that will help you save energy and money.

*We hope you enjoy creating the recipes in “Desserts for all Seasons”
and we hope these recipes bring fond new memories.*

Enjoy!







Spring is a time of abundance. Flowers take the place of dreary snow.

Sunshine stretches into the evening. And fresh fruit is once again in ample supply, making this the perfect time to enjoy the refreshing treats of this season.

Carrot Cupcakes

CAKE:

1 1/4 cups all-purpose flour
1 tsp baking soda
1/2 tsp salt

1/2 tsp ground cinnamon
1 cup granulated sugar
1/2 cup vegetable oil
1 tsp vanilla extract

1 large egg
1 cup finely shredded carrots
1/4 cup well drained crushed pineapple

CREAM CHEESE FROSTING:

4 oz cream cheese,
room temperature
3 Tbs butter
1 1/2 cups powdered sugar
1/2 tsp vanilla extract

DECORATIVE TOPPINGS:

Decorative colored sugar
About 48 jelly beans or small
candy-coated chocolate eggs
or
1/2 tsp water
2-3 drops green food coloring
3/4 cup flaked coconut

Preheat oven to 350°F. Line twelve standard-size muffin cups with foil or paper liners. In a small bowl, combine flour, soda, salt and cinnamon. Set aside.

In a mixing bowl, combine sugar, oil, vanilla and egg; beat until well mixed. Stir in flour mixture; mix well – batter will be very thick. Stir in carrots and pineapple. Spoon into muffin cups, filling each 2/3 full. Bake until a tester inserted in the center comes out clean, about 24 to 26 minutes.

Turn out onto a wire rack; cool completely.

Meanwhile, place all Cream Cheese Frosting ingredients in a small bowl; beat until smooth and creamy. Spread over the top of each cupcake.

To decorate: sprinkle with decorative colored sugar and top with candies. As an alternative, in a small bowl combine water and food coloring; add coconut and toss with a fork until coconut is evenly tinted. Sprinkle coconut over frosting and top with candies.

Refrigerate until ready to serve.

Makes 12 cupcakes.

SPRING

Tiramisu

3 large egg yolks
1/3 cup granulated sugar
1/4 cup whole or 2% milk
1 lb mascarpone cheese

1/3 cup plus 2 Tbs Marsala wine
1 tsp vanilla extract
48 lady finger halves

3/4 cup cold strong coffee or espresso
1/2 cup coarsely grated bittersweet chocolate

1/2 cup toasted sliced almonds
2 Tbs unsweetened cocoa powder

This classic no-bake dessert is frequently ordered when dining out, but can be easily prepared at home for a special dinner party.



In the top of a double boiler, combine the egg yolks and sugar. Beat with a wire whisk until thickened and pale yellow in color. Add the milk and stir to combine. Cook, stirring constantly, until the mixture is thick enough to coat a spoon. Do not allow mixture to boil.

Remove mixture to a bowl to cool. When cool, whisk in mascarpone, $\frac{1}{3}$ cup wine and vanilla; beat until smooth.

Place 16 lady fingers in the bottom of a 2-quart rectangular glass baking dish, covering the entire surface. Combine the remaining 2 tablespoons wine and cold coffee. With a spoon, sprinkle $\frac{1}{4}$ cup coffee mixture over lady fingers. Spread one cup of the cooled cheese mixture over the lady fingers. Sprinkle with 2 tablespoons grated chocolate and 2 tablespoons almonds.

Repeat with two more layers. Sprinkle remaining chocolate and cocoa over top and scatter with remaining almonds.

Cover and chill for at least 4 hours or overnight.

Makes 8 servings.





Buttery Kolachy

1 pkg (1/4 oz) active dry yeast	3 1/2 cups all-purpose flour 1/2 tsp salt	2 large eggs, lightly beaten	Granulated sugar
2 Tbs warm water (105° to 115°F)	1 cup butter	1 cup heavy whipping cream	Raspberry, apricot or strawberry preserves or dessert filling
		1 egg white, beaten until foamy	Powdered sugar (optional)

In a small bowl, dissolve yeast in water. Set aside.

In a large mixing bowl, combine flour and salt. With a pastry cutter, two knives or by hand, cut in butter until mixture is crumbly and no large butter particles remain.

With a wooden spoon, stir in eggs, cream and yeast until a soft dough forms. Remove to a well-floured surface and shape dough into a ball. Flour hands and knead lightly to form a smooth ball. Place dough in a greased bowl; cover and refrigerate overnight.

Preheat oven to 375°F. Allow dough to stand at room temperature for 15 to 20 minutes. Divide dough into thirds. Sprinkle a clean surface with granulated sugar and coat the rolling pin with flour. Roll one section at a time to a 1/4-inch thickness. Cut into 3-inch squares.

Spoon 1 teaspoon preserves in the center of each square. Brush two opposite corners with the egg white. Bring those corners to center and firmly pinch to seal. Place 1 inch apart on an ungreased baking sheet. Bake for 12 to 15 minutes or until lightly browned. Remove to a wire rack to cool.

To serve, sprinkle with powdered sugar, if desired.

Makes 3 dozen cookies.

Save Energy

Select pans that are the same size as the burner.

Mint Meltaway Cookies

1 cup butter
1 cup powdered sugar
1 tsp vanilla extract

1/4 tsp peppermint extract
2 cups all-purpose flour

2 cups semisweet chocolate
2 Tbs vegetable shortening

*Refreshing and cool,
these cookies
make a delightful
accompaniment
to gelato
or ice cream.*

In a mixing bowl, beat butter and sugar with an electric mixer until light and fluffy. Add extracts and blend well. Gradually add flour, beating until well mixed.

Divide dough into two balls. Roll each ball into 1½-inch diameter logs. Wrap in wax paper and twist ends to seal. Chill for 30 minutes or until firm.

Preheat oven to 375°F. Slice dough into ¼-inch cookies and place on ungreased baking sheets about 1 inch apart. Bake 8 to 10 minutes or until the edges are lightly browned. Remove to a wire rack to cool.

In a heavy-bottom saucepan over low heat, melt chocolate and shortening. Dip half of each cookie into the chocolate; shake off excess chocolate. Place on wax paper to harden.

Makes 5 dozen cookies.

Macaroons

3 large egg whites
1 cup granulated sugar
1 tsp vanilla extract
1/2 tsp almond extract
3 cups flaked coconut

Preheat oven to 325°F. Line a large baking sheet with parchment paper.

In a large mixing bowl, beat egg whites with an electric mixer on high until soft peaks form. Gradually beat in sugar, then extracts. Continue to beat until stiff peaks form. Fold in coconut.

Drop by rounded teaspoonfuls 2 inches apart onto prepared baking sheet. Bake for 16 to 18 minutes or until very lightly browned. Slide parchment paper onto wire rack and cool thoroughly. Once cool, carefully remove macaroons from paper. Store in an airtight container.

Makes about 30 cookies.





Lemon Tart Cookies

$\frac{3}{4}$ cup	butter	1 tsp	vanilla extract	Additional powdered sugar
$\frac{3}{4}$ cup	powdered sugar	$1\frac{3}{4}$ cup	all-purpose flour	
1	egg yolk	$\frac{1}{2}$ cup	lemon curd*	

This cookie is great for the holidays and equally nice in the spring for a light dessert or at an afternoon tea.

In a large mixing bowl, beat butter and sugar until light and fluffy. Add the egg yolk and vanilla; mix well. Stir in the flour; mix until moistened.

Shape dough into a ball; cover and refrigerate 1 hour.

Preheat oven to 350°F. Break dough into small pieces and roll into 1-inch balls. Place on ungreased baking sheets. Make an indentation in the center of each ball with the end of a wooden spoon or your thumb. Bake for 10 to 12 minutes or until the edges are light golden brown. Remove cookies to a wire rack and spoon $\frac{1}{4}$ teaspoon lemon curd onto baked cookie. Cool thoroughly. Store in the refrigerator. Just before serving, sprinkle lightly with powdered sugar.

Makes about 2 dozen cookies.

*Look for lemon curd in the jam and jelly section of grocery or specialty stores.

Fill It Up

Always wait until you have a full load before running your dishwasher.

Also, select the shortest cycle that will properly clean your dirty dishes.

Pavlova

Vary the fruit toppings as desired for any of your spring-time gatherings.

4 large egg whites
1 cup granulated sugar
1 tsp cornstarch
1 tsp white vinegar
1/2 tsp vanilla extract
3 Tbs boiling water

TOPPING:

1 cup heavy whipping cream, whipped
1 ripe kiwifruit, peeled and sliced
1/2 pint fresh strawberries, hulled and halved
1/2 pint fresh blueberries
1/2 pint fresh raspberries
1 ripe star fruit (carambola), sliced



Preheat oven to 350°F. Line a large baking sheet with parchment. Set aside.

In a large mixing bowl, beat egg whites, sugar, cornstarch, vinegar and vanilla with an electric mixer on low speed until well blended. Add boiling water and beat on high speed until stiff glossy peaks form, about 3 to 4 minutes.

Spoon half the meringue into a 6-inch circle on one end of the parchment. Repeat on the other end with the remaining meringue.

Place meringues in the oven and bake for 10 minutes. Reduce heat to 200°F; bake 30 minutes or until the outside is firm and dry to the touch. The inside of the meringue will be soft. Turn off the oven and let the meringues sit in oven for one hour.

Slide the meringues with parchment to a wire rack to cool.

Carefully lift the meringues from the parchment. Place one on a platter. Cover it with $\frac{3}{4}$ of the whipped cream and $\frac{1}{2}$ of the fruit. Place the other meringue on top, cover with the remaining whipped cream and fruit. Cover and refrigerate up to 4 hours before serving. Cut into wedges to serve.

Makes 6 to 8 servings.





Biscochitos

COOKIE:

1 cup vegetable shortening
1 cup granulated sugar
2 large eggs

1 Tbs anise seed, crushed
1 Tbs plus 1 tsp baking powder
1/2 tsp salt

4 cups all-purpose flour
1/2 cup milk

TOPPING:

1/2 cup granulated sugar
1 1/2 tsp ground cinnamon

Here's a real south-of-the-border treat. Serve these sugar cookies anytime of the year, but especially during the Cinco de Mayo celebrations in May.

Preheat oven to 375°F. Lightly grease baking sheets.

In a large mixing bowl, beat shortening and 1 cup sugar until light and fluffy. Add eggs and anise seed; beat until well mixed. Beat in baking powder and salt. Gradually add flour alternately with the milk; beat until the flour is moistened.

Turn dough out onto a lightly floured surface. Roll dough to a 1/2-inch thickness; cut into 2-inch shapes. Place on lightly greased baking sheets one inch apart. Bake for 10 to 12 minutes or until lightly browned.

Combine topping ingredients in a shallow bowl. Dredge warm cookies in sugar mixture; cool on wire rack.

Makes about 4 dozen cookies.

Don't Peek

Resist the urge to open the oven door while baking. Every time you peek, the temperature will drop 25°F. Then it will take additional energy to bring the oven temperature back up to the original cooking temperature.

Here's a very easy summer dessert that can be prepared days before serving. Tailor this dessert to suit your taste by using your favorite ice cream flavors.





It's hard to tell which feels better – the warm rays of the bright sun or the cool, refreshing shade. Whichever you choose, it's a perfect place to enjoy refreshing treats made with fresh-picked gifts of the season.

Ice Cream Sundae Chocolate Crunch Cups

CRUNCH CUPS:

1 cup semisweet chocolate chips
4 cups crisp rice cereal

ICE CREAM:

1/2 gal Neapolitan, chocolate, coffee or mint ice cream

HOT CHOCOLATE SAUCE:

1/2 cup heavy whipping cream
1/2 cup light corn syrup
4 Tbs butter

1 cup semisweet chocolate chips
1/2 oz (1/2 square) unsweetened baking chocolate

OPTIONAL GARNISH:

Maraschino cherries
Marshmallow cream, warmed

In a saucepan, melt one cup chocolate chips over low heat. Remove from the heat and stir in the cereal. Divide into 8 bowls (3 - 4 inch diameter) and press onto the bottom and up the sides. Place in the freezer for 10 minutes.

To prepare Hot Chocolate Sauce, place all ingredients in a heavy-bottom saucepan; heat over medium-low heat, stirring constantly, until smooth and creamy. Remove from heat; cool. Cover and refrigerate until ready to serve. Before serving, heat at low temperature until just warm.

When ready to serve, scoop ice cream and place in each shell, stacking as necessary for a generous presentation. Then drizzle each serving with Hot Chocolate Sauce and top with optional marshmallow cream and cherry.

Makes 8 servings.

SUMMER

Grilled Strawberry Shortcake

1 qt fresh strawberries,
washed, hulled and
sliced
Granulated sugar to taste
1 cup chilled heavy
whipping cream

2 Tbs powdered sugar
1/2 tsp vanilla extract
1 loaf (10.75 oz) frozen
pound cake, thawed
and sliced 1-inch thick

3 -4 Tbs almond-flavored
liqueur (optional)
Fresh mint for garnish



Sprinkle strawberries with granulated sugar to taste and allow to stand at room temperature for one hour.

In a chilled bowl, beat cream, powdered sugar and vanilla extract until stiff. Refrigerate up to 2 hours before serving.

Just before serving, place pound cake on a medium-low outdoor or indoor grill. Grill until golden brown, turn and grill other side. Immediately brush one side of cake with almond liqueur, if desired.

Arrange one slice toasted pound cake on each dessert plate. Top with a spoonful of strawberries and whipped cream. Add another slice of cake and more berries and cream. Garnish with fresh mint. Serve immediately.

Makes 4 servings.

Here's a quick summer recipe that can be prepared on the outdoor grill.

But if that doesn't fit your mood, simply toast the pound cake in a toaster, toaster oven or broiler.

It's perfect for last-minute or no-fuss entertaining during the hot summer months.

Mocha Angel Food Cake

CAKE:

1½ cups sifted powdered sugar	⅓ cup sifted unsweetened cocoa powder	2 tsp instant coffee granules	¼ tsp salt
1 cup sifted cake flour	1½ cups egg whites (about 12 large)	1½ tsp cream of tartar	1 cup granulated sugar
		1½ tsp vanilla extract	

FROSTING:

1 pint heavy whipping cream
⅓ cup unsweetened cocoa powder
⅓ cup granulated sugar
1 tsp instant coffee granules

Preheat oven to 350°F. In a small mixing bowl, combine powdered sugar, flour and cocoa. Set aside.

In an extra large very clean mixing bowl, combine egg whites, instant coffee, cream of tartar, vanilla extract and salt. With an electric mixer, beat on medium speed until soft peaks form. Increase the mixer speed to high; gradually add the granulated sugar, a tablespoon at a time, until stiff peaks form.

Sprinkle ¼ reserved flour mixture over the egg white mixture. By hand, gently fold into egg whites. Repeat folding dry ingredients three more times.

Gently spoon batter into an ungreased 10-inch tube pan. Cut through the batter with a knife to remove large air pockets.

Bake on the lowest oven rack for 40 to 45 minutes or until the cake springs back when lightly touched. Remove cake from the oven and invert pan and cake over a thin-necked bottle; cool thoroughly. Loosen sides and bottom of cake from pan.

Meanwhile, combine all frosting ingredients in a large mixing bowl. Chill along with beaters for at least one hour. Whip with an electric mixer on high until stiffly beaten.

Frost the sides and top of cake. Refrigerate several hours or up to 24 hours before serving. Store leftovers in the refrigerator.

Makes about 12 servings.

Keep Cool

Use appliances during the cooler parts of the day. Dishwashers, washers, dryers, and stoves create heat and moisture when working, so give your air conditioner a break and save energy.

Peach Parfait with Blueberries

6 - 7 medium-large fresh peaches, peeled and pureed to equal 3 cups*
1/4 cup granulated sugar

1 Tbs honey
1 Tbs lemon juice
1 1/2 tsp unflavored gelatin
3/4 cup heavy whipping cream

2 cups fresh blueberries
Fresh mint, additional peach slices and blueberries for garnish

This no-bake dessert is easy to prepare and can be made hours before guests arrive. Be sure peaches are nice and ripe for optimum flavor.



In a 2-quart saucepan, combine peaches, sugar, honey and lemon juice. Sprinkle gelatin over mixture and let stand 5 minutes.

Bring mixture to a boil, stirring occasionally, over medium-high heat. Remove from the heat and transfer to a medium-size bowl. Chill, stirring occasionally, until mixture begins to thicken, about 1 1/2 hours.

Place cream in a chilled bowl and beat until stiff. Fold whipped cream into peach mixture.

Layer peach mixture and blueberries in parfait glasses. Chill until set, about 4 hours. Garnish each dessert with a peach slice, several blueberries and a sprig of mint.

Makes 6 servings.



*Can substitute well-drained frozen or canned peaches. Pat dry prior to pureeing.

Tropical Lime Bars

CRUST:

2 cups all-purpose flour
1/2 cup powdered sugar
1 cup butter or margarine,
softened

FILLING:

4 large eggs,
lightly beaten
2 cups granulated sugar
1/4 cup all-purpose flour

1 tsp baking powder
1/4 cup freshly squeezed lime
juice (about 3 limes)
1 tsp grated lime zest

GLAZE:

1 cup powdered sugar
2-3 Tbs freshly squeezed
lime juice

Preheat oven to 350°F. In a mixing bowl, combine all crust ingredients using an electric mixer at low speed. Mixture will be crumbly. Press into the bottom of a 13 x 9 inch baking pan. Bake for 20 to 25 minutes or until lightly browned.

Meanwhile, whisk together all filling ingredients. Pour over crust and continue baking for 25 to 30 minutes or until the filling is lightly browned. Cool in the pan on a wire rack.

Stir together glaze ingredients; spread over the entire top of the filling. Allow glaze to set before cutting into bars. Store bars in the refrigerator.

Makes 24 bars.

Fresh Berry Pie

1 pie pastry (9-inch)
1 qt fresh strawberries,
hulled*
1 pint fresh raspberries*
1/4 cup granulated sugar
1 Tbs cornstarch
1 cup water
3 Tbs raspberry gelatin

Sweetened whipped cream
and fresh mint

Bake and cool pie pastry. Set aside.

Wash and pat berries dry. Put 1½ cups strawberries into food processor or blender and puree. Set aside.

In a saucepan, combine the sugar and cornstarch until no cornstarch lumps remain. Stir in water. Cook and stir over medium heat until the mixture begins to thicken, then cook 2 minutes longer. Stir in the gelatin and remove from the heat. Stir in the reserved pureed berries. Cool mixture until it has partially thickened.

Arrange whole strawberries in the crust and top with raspberries. Spoon partially congealed mixture over the berries and chill until set, about 3 hours. Serve with sweetened whipped cream and garnish with a sprig of fresh mint.

Makes 6 to 8 servings.

*Do not substitute frozen berries.

Make sure your oven door's seal is tight. You can check it by placing a dollar bill in the door. If it pulls out easily, the seal is not tight enough. If you need to tug on the dollar to remove it, your seal is working well.

Seal It



This is true comfort food. Prepare the cake and the sauce several days before serving. Simply store the cake in an airtight container and refrigerate the sauce.



*After a long walk through the rustling leaves in the crisp, cool air,
there's nothing quite as nice as coming home to enjoy some fresh
apple cider and a satisfying fall treat.*

CAKE:

- 2 1/2 cups all-purpose flour
- 2 1/2 cups granulated sugar
- 1 tsp baking soda
- 1 Tbs plus 1 tsp pumpkin pie spice
- 1 tsp ground cloves
- 1/2 tsp salt
- 1 cup vegetable oil
- 3 large eggs
- 1 can (15 oz) pureed pumpkin
- 1 1/2 tsp vanilla extract
- Powdered sugar

MAPLE CUSTARD SAUCE:

- 3 egg yolks
- 1/4 cup granulated sugar
- 1 cup heavy whipping cream
- 1/3 cup whole milk
- 1/4 cup maple syrup
- Pinch of salt and pumpkin pie spice

Pumpkin Spice Cake with Maple Custard Sauce

Preheat oven to 350°F. Grease and flour a fluted 10-inch tube or bundt cake pan.

In a medium-size bowl, combine flour, sugar, baking soda, pie spice, cloves and salt. Set aside.

In a large mixing bowl, combine oil, eggs, pumpkin and vanilla; beat until thoroughly mixed. Gradually add flour mixture, beating until dry ingredients are moistened. Spoon into prepared baking pan and bake for 50 to 60 minutes or until a wooden pick inserted into the center comes out clean.

Cool cake 10 minutes in pan before inverting on a wire rack. Cool completely.

To prepare Maple Custard Sauce, combine egg yolks and sugar in a small bowl. Set aside. Combine cream and milk in a heavy-bottom saucepan. Heat on medium-low until mixture comes to a boil.

Remove pan from the heat. Whisk 1/2 cup hot cream mixture into egg yolk mixture. Slowly whisk yolk mixture back into saucepan. Cook, stirring constantly, over low heat until sauce begins to thicken. Remove from the heat and stir in maple syrup, pinch of salt and pumpkin pie spice.

Place saucepan in a large pan or bowl of ice to quickly cool sauce. Sauce may be prepared and refrigerated several days before serving.

To serve, sprinkle cake with powdered sugar and slice. Drizzle custard sauce over cake or serve on side.

Makes about 12 servings.

FALL

Rustic Apple Tart

1 pie pastry (9-inch)
1/3 cup packed brown sugar
1/4 cup gingersnap crumbs
(7-10 snaps)

1/4 cup chopped pecans
2 Tbs melted butter
1/4 tsp ground cinnamon

4 cups peeled and thinly
sliced Granny Smith
apples (about 3 large)
2 Tbs maple syrup

Powdered sugar
Whipped cream or vanilla ice
cream (optional)



Preheat oven to 375°F. Allow pastry to warm at room temperature according to package directions for easy handling.

In a small bowl, combine sugar, gingersnaps, pecans, butter and cinnamon. Set aside.

Line a baking sheet without sides with parchment paper; lightly sprinkle with flour. Place crust on parchment paper and roll to a 13-inch circle.

Arrange half the apples in the center of the circle, leaving a 2-inch border. Sprinkle apples with half the reserved crumb mixture. Repeat with apples and crumbs. Fold crust border up over apples, pleating as needed to form an edge.

Bake for 20 minutes. Brush the crust border with maple syrup and drizzle the remaining syrup over the apples. Continue baking for 15 to 20 minutes or until the apples are tender and the crust is golden brown.

Slip the tart on the parchment paper onto a wire rack to cool. Just before serving, sprinkle with powdered sugar. Serve with whipped cream or ice cream.

Makes 6 servings.





Ginger Orange Refrigerator Cookies

3 cups all-purpose flour	1/2 tsp ground cloves	1 cup butter	1 large egg
2 tsp baking soda	1/4 tsp ground nutmeg	3/4 cup granulated sugar	2 Tbs light corn syrup
2 tsp ground cinnamon	1 Tbs shredded orange or tangerine peel	3/4 cup packed brown sugar	Additional granulated or coarse sugar (optional)
2 tsp ground ginger			

This is a wonderful cookie for busy people because the dough can be prepared ahead and baked days later, when you have more time.

This crisp cookie is great with coffee or hot tea.

In a medium bowl, combine flour, baking soda, spices and orange or tangerine peel. Set aside.

In a large mixing bowl, beat butter and sugars with an electric mixer until light and fluffy. Add the egg and corn syrup; beat until well mixed. Beat in as much of the reserved flour mixture as you can with the mixer; stir in any remaining flour by hand.

Turn dough out onto a floured surface and knead into a large ball. Divide dough into fourths and shape into 4 logs, each 1½ inches in diameter. Wrap each log with plastic wrap. Refrigerate overnight or up to a week.

Preheat the oven to 400°F. Slice rolls ⅛-inch thick and place each slice 2 inches apart on an ungreased baking sheet. Bake 5 to 6 minutes or until lightly browned. Remove cookies to a wire rack to cool. Sprinkle with sugar while warm, if desired.

Makes about 10 dozen cookies.

Set It Right

Save money and electricity by setting your appliances at the right temperature.

The correct temperature setting for a refrigerator is between 36°F and 42°F, and the correct temperature range for your freezer is between -5°F and +6°F.

Sweet Potato Pie

FOOD PROCESSOR PIE CRUST:

1 1/4 cups all-purpose flour
1 Tbs sugar

1/2 tsp salt

6 Tbs cold unsalted butter,
cut into thin slices

4 Tbs chilled vegetable
shortening

3-4 Tbs ice water

FILLING:

2 medium sweet potatoes or yams, cooked and peeled, or 2 cups unsweetened canned yams
1 cup packed brown sugar
3/4 cup heavy whipping cream
2/3 cup orange juice
2 Tbs bourbon
3 large eggs, lightly beaten
1 tsp vanilla extract
1/2 tsp salt
1/8 tsp ground nutmeg
Whipped cream for garnish

Combine flour, sugar and salt in the bowl of a food processor fitted with the steel knife. Add the butter, tossing and coating in the flour. Cover and pulse until the butter is broken down into small particles, about 5 pulses. Add the shortening and continue pulsing until the mixture resembles cornmeal.

With the motor running, pour in 3 tablespoons water. Stop the processor as soon as the water is added. Check to see if the dough is moist enough to form a ball. If not, add another tablespoon water and process one pulse. Small pieces of butter will be visible.

Shape the dough into a ball with your hands and flatten into a disc, about 3/4-inch thick.

Dust lightly with flour and wrap tightly with plastic wrap. Refrigerate 30 minutes. On a lightly floured board, roll dough to a 12-inch circle. Place in 9-inch pie plate; trim and flute edges. Refrigerate while preparing filling.

For filling, place cooked sweet potatoes in the food processor; cover and blend until smooth. Measure 2 cups puree; reserve remaining puree for another use. Place the measured puree in a large mixing bowl. Add the brown sugar, cream, orange juice, bourbon, eggs, vanilla, salt and nutmeg. Whisk until the mixture is smooth.

Preheat oven to 425°F. Pour the filling into prepared pie shell and bake for 15 minutes. Reduce heat to 350°F and continue to bake for 40 to 50 minutes, or until the center is set and the edges of the filling are puffed. Remove to a wire rack to cool completely. Chill for at least 3 hours before serving.

Garnish each serving with a dollop of whipped cream. Refrigerate leftovers.

Makes 6 to 8 servings.





Cranberry Apricot Bars

1 package (12 oz)
fresh or frozen
cranberries, thawed
1 package (8 oz)
dried apricots, chopped

$\frac{3}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup water
1 tsp vanilla extract
2 cups all-purpose flour

2 cups quick-cooking oats
1 $\frac{1}{2}$ cups packed brown sugar
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp salt

1 cup butter or margarine,
melted

*Enjoy these moist bars
when cranberries
come into season.*

*Keep a few packages
of cranberries in the
freezer to enjoy this
hearty recipe
all year long!*

In a saucepan, combine cranberries, apricots, sugar and water. Heat over medium-low heat, stirring occasionally, until the cranberries have popped. Remove from the heat; stir in vanilla and set aside.

Preheat oven to 350°F.

In a mixing bowl, combine flour, oats, brown sugar, soda and salt. Stir in melted butter; mix until the dry ingredients are moistened. Press half the mixture over the bottom of a 13 x 9 inch baking pan. Bake for 10 minutes.

Spread cranberry mixture over the warm crumbs and sprinkle with remaining crumbs. Press lightly with the back of a wooden spoon.

Continue to bake for 25 to 30 minutes or until golden brown. Cool in pan on a wire rack. Cut into bars.

Makes about 24 bars.

Check It

Use an oven thermometer to be sure that the oven setting matches the actual temperature.

Macadamia Nut Brownies

6 Tbs butter or margarine

2 oz (2 squares)
unsweetened baking
chocolate

1 tsp instant coffee granules

2 large eggs, lightly
beaten

1 cup granulated sugar

1 tsp vanilla extract

3/4 cup all-purpose flour

3/4 cup coarsely chopped
salted macadamia
nuts

Powdered sugar (optional)

Everyone will love these brownies with their fudgy texture, rich chocolate flavor and crisp macadamia nuts. Prepare them ahead and keep them in an airtight container for several days, if you like. These also freeze well.



Preheat oven to 350°F. Grease an 8 x 8 inch baking pan. Set aside.

Place butter, chocolate and coffee granules in a 3-quart saucepan. Cook and stir over low heat until mixture is smooth. Remove from the heat and cool slightly.

Stir in the eggs, sugar and vanilla extract. Add the flour and stir until moistened. Stir in the nuts. Spread in prepared pan. Bake 25 minutes or until set in the center.

Cool in pan on a wire rack. Serve plain or sprinkle with powdered sugar, if desired. Cut into squares.

Makes 16 servings.



Chocolate Caramel Apples

5 - 6 small apples
5 - 6 wooden sticks

1 bag (7 oz) chewy
chocolate covered
caramels, unwrapped

1 1/4 cups chopped roasted
cashews, peanuts
or pecans

1/4 cup heavy whipping cream

*Here's an all-time autumn favorite
with a delicious twist – chocolate.*

*Dip the coated apples in any
of your favorite chopped nuts.*

*Decorate with a festive bow
for a wonderful hostess gift.*

Wash and thoroughly dry apples. Insert stick into the stem end of each apple. Set aside. Line a baking sheet with wax or parchment paper and butter lightly. Set aside.

In a 1-quart heavy-bottom saucepan, combine chocolate covered caramels and cream. Heat over low heat, stirring occasionally, until smooth.

Dip each apple into the hot caramel mixture, turning to coat. If the caramel is too hot to coat well, let stand several minutes and dip again. Scrape excess caramel from the bottom of the apple; then roll the bottom and half way up the sides of each apple in nuts. Place on prepared baking sheet; chill to set caramel.

Microwave Method: Place caramels and cream in a microwave-safe small deep glass bowl. Microwave at 30% power for 2 to 4 minutes, stirring well after each minute of cooking. Sauce will appear lumpy but after stirring will become smooth and shiny. Be careful not to overcook. Continue as above.

Makes 5 to 6 servings.

**Cook
Smart**

Use the microwave instead of your stove. Not only does it take less time to cook food, it also saves energy.



This is a real showstopper for the holidays. It is a little more work than many desserts, but is well worth the effort for its great taste, good looks and generous size.



This winter make your home inviting and warm on even the coldest days by sharing these comforting treats with close friends and family.

Festive Cranberry Cheesecake

CRUST:

1 1/3 cups graham cracker
crumbs

1/4 cup granulated sugar

1/3 cup butter or margarine,
melted

FILLING:

4 pkgs (8 oz each) cream
cheese

1 1/4 cups granulated sugar

1 Tbs orange juice

Grated zest of 1 orange

2 tsp vanilla extract

4 large eggs

Preheat oven to 325°F. Assemble a 9-inch springform pan lightly greased and wrap a piece of foil over the exterior bottom and up the sides of the pan.

In a small mixing bowl, combine crust ingredients. Press over the bottom of the springform pan. Set aside.

In large mixing bowl, beat cream cheese with an electric mixer until smooth. Gradually beat in 1 1/4 cups granulated sugar. Add orange juice, orange zest and vanilla extract; beat until well mixed. Add eggs, one at a time, beating just until incorporated.

Pour batter over crust. Bake for 50 to 60 minutes or until center is nearly set when jiggled.

Top of cheesecake may crack and rise during baking but will fall back into position while cooling. Place on wire rack to cool for 20 minutes. Run a knife around the sides of the cheesecake to loosen; then, remove the sides of the pan. Cool completely.

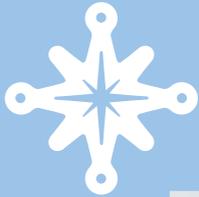
Meanwhile, prepare Cranberry Topping. In a saucepan, combine water and sugar. Bring to a boil. Stir in cranberries; cover and cook over medium-low heat until most cranberries have popped, about 5 minutes. Stir in orange juice. Press cranberry mixture through a sieve with the back of a spoon or process in a food mill to remove skins. Allow topping to cool to room temperature.

Spread topping over cooled cheesecake. Cover and refrigerate for at least 6 hours or overnight. Cut with a wet knife.

Makes 12 to 16 servings.

WINTER

Any Occasion Cut-Out Cookies



3 cups all-purpose flour
1½ tsp baking powder
½ tsp salt
1 cup granulated sugar

1 cup butter or margarine
1 large egg
1 tsp vanilla extract
3 Tbs milk

Decorator sugars and frostings
(optional)



In a small mixing bowl, combine flour, baking powder and salt. Set aside.

In a large mixing bowl, beat sugar and butter with an electric mixer until light and fluffy. Add egg and extract; mix well.

Gradually add flour mixture alternately with milk. Beat until dry ingredients are moistened. Cover bowl and chill for one hour.

Preheat oven to 400°F. Remove ⅓ of the dough at a time from the refrigerator and roll on a lightly floured surface to ⅛-inch thickness. Cut with 2½-inch to 3-inch cookie cutters; place one inch apart on ungreased baking sheets. Gather and roll scraps using as little flour as possible to keep dough from sticking.

Sprinkle cookies with sugar, if desired. Bake for 7 to 9 minutes or until the edges are lightly browned.

Remove cookies from baking sheets and cool on a wire rack. Frost and decorate cookies if desired.

Makes about 5 dozen cookies.

Make cute edible centerpieces for parties by inserting Popsicle™ or lollipop sticks into the unbaked cookies. Bake and decorate cookies to fit the party theme. Cut a piece of Styrofoam™ to fit the inside of a clean flower pot. Cover foam with silk greens. Insert cookies into foam.



Chocolate Coconut Squares

CRUST:

1/2 cup butter *no substitutes*

1/4 cup powdered sugar

1 cup all-purpose flour

TOPPING:

2 large eggs,
well-beaten

3/4 cup packed brown sugar

1 cup shredded coconut

1 tsp vanilla extract

1/4 tsp salt

2 Tbs all-purpose flour

1/2 cup miniature chocolate
chips

Powdered sugar for garnish

Preheat oven to 375°F.

In a small mixing bowl, beat butter and sugar until fluffy. Add flour and beat until well mixed. Press into an ungreased 9 x 9 inch baking pan. Bake for 15 to 18 minutes or until light golden brown.

Meanwhile, combine the first six topping ingredients. Spread over hot baked crust; sprinkle evenly with chocolate chips. Bake for 15 additional minutes. Cool in pan on a wire rack. Cut into squares and dust with powdered sugar just before serving.

Makes 36 bars.

Choco-Vanilla Spritz Cookies

Preheat oven to 375°F.

In a large mixing bowl, beat butter and sugar until light and fluffy. Add egg, cream and extracts; mix well. Gradually add flour and baking powder, mixing until a soft dough forms.

Remove half the dough from the bowl. Add the cocoa to the half remaining in the bowl; beat until cocoa is thoroughly mixed into dough.

Pinch off enough chocolate dough to make a log that is 1 inch in diameter and about 5 inches long. Do the same with the plain dough. Place the two logs together and place in a cookie press.

Select your favorite disc and press cookies onto ungreased baking sheets. Bake for 10 to 12 minutes or until the edges of the cookies are lightly browned. Remove cookies to a wire rack to cool thoroughly. Serve plain, sprinkle with powdered sugar or dip a portion of the cookie in melted semisweet chocolate.

Makes about 7 dozen cookies.

1 1/2 cups butter *no substitutes*

1 cup granulated sugar

1 large egg

2 Tbs light cream

1 tsp vanilla extract

3/4 tsp almond extract

3 1/2 cups all-purpose flour

1 tsp baking powder

2 Tbs unsweetened
cocoa powder

Powdered sugar

Turn It Off

Turn off the cook top or the oven a few minutes before the food is done.

The retained heat will finish the job.

Peanut Butter Swirl Fudge

2 cups granulated sugar
1/2 cup butter
1/2 cup milk
2 cups (12 oz) semisweet
chocolate chips
1 1/4 cups miniature
marshmallows
1 tsp vanilla extract
3/4 cup extra chunky peanut
butter, divided

Line a 9 x 9 inch baking pan with foil; butter the bottom and sides of the foil. Set aside.

In a saucepan, combine sugar, butter and milk. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat to maintain a slow boil and cook for 2 minutes.

Remove from the heat and stir in the chocolate, marshmallows, vanilla and 1/4 cup peanut butter. Stir until mixture is smooth.

Pour into prepared pan. Place the remaining 1/2 cup peanut butter in a small microwave bowl; heat for 15 to 30 seconds or until warm and melted. Drop small spoonfuls of peanut butter onto fudge. With a metal spatula, gently swirl.

Chill until firm, about 3 to 4 hours. Cut into one inch squares; store in an airtight container and refrigerate.

Makes 72 pieces (2 pounds).

Chocolate Pecan Snowballs

2 cups all-purpose flour
2 Tbs unsweetened
cocoa powder
1/4 tsp salt
1 cup pecans, toasted and
finely chopped
1 cup butter
2/3 cup powdered sugar
2 tsp vanilla extract
Additional powdered sugar

In a medium-size bowl, combine flour, cocoa, salt and pecans.

In a large mixing bowl, beat butter and 2/3 cup powdered sugar until light and fluffy. Add vanilla and mix well. Gradually add flour mixture, beating until dry ingredients are moistened.

Gather into a ball, cover and refrigerate overnight.

Preheat oven to 325°F.

Pinch off enough dough to shape 1-inch balls; place on ungreased baking sheets, 1 inch apart. Bake for 12 to 15 minutes or until firm to the touch and edges begin to brown. Remove to a wire rack to cool. Sprinkle with powdered sugar just before serving. Cookies will be firm.

Makes about 5 dozen cookies.





Creole Bread Pudding with Creamy Bourbon Sauce

BREAD PUDDING:

4 large eggs
1½ cups whole milk
1 cup granulated sugar
¾ cup heavy whipping cream

1 Tbs vanilla extract
½ lb cinnamon-swirl bread, cut into 1-inch cubes
½ cup golden raisins

CREAMY BOURBON SAUCE:

½ tsp vanilla extract
¼ tsp ground nutmeg
2-3 Tbs bourbon
⅓ cup granulated sugar
2 tsp cornstarch
1 cup heavy whipping cream

When we think of comfort food, we often think of bread pudding.

Butter an 8 x 8 inch glass baking dish.

In a large bowl, beat eggs. Add milk, sugar, cream and vanilla; beat until well mixed. Stir in bread and raisins. Pour bread mixture into the prepared baking dish. Cover with plastic wrap and refrigerate 2 hours.

Preheat oven to 350°F. Bake pudding, uncovered, about 40 to 45 minutes or until a knife inserted in the center comes out clean. Cool slightly while the sauce is prepared.

For Creamy Bourbon Sauce, combine sugar and cornstarch in a small heavy saucepan. Stir in the cream. Heat over medium-high heat, stirring constantly, until the mixture begins to thicken. Cook and stir 1 minute longer. Remove from the heat and stir in the vanilla, nutmeg and bourbon.

To serve, cut warm pudding into squares and drizzle with warm sauce.

Makes about 8 servings.

Chill Out

Run cold water when using the garbage disposal. Cold water saves energy, plus it helps to solidify grease so that it moves through the food disposal and pipes more easily.

Bittersweet Chocolate Truffles

TRUFFLES:

2 bars (3.5 oz each) fine-quality bittersweet chocolate (not unsweetened), divided

1 Tbs unsalted butter

3 Tbs heavy whipping cream

1 Tbs almond liqueur

1 Tbs cooking oil

COATING OPTIONS:

Unsweetened baking cocoa

Chopped toasted almonds or crystal sugar

These tiny chocolates are rich in flavor and smooth in texture. Using high quality chocolate makes a big difference in flavor.



In the top of a double boiler, melt one bar broken chocolate; stir occasionally. Remove from the heat and stir in the butter. Add the cream and liqueur and combine well. Chill, stirring occasionally, until thick enough to hold its shape, about 15 to 20 minutes.

Line a plate with foil and drop chilled chocolate mixture by the teaspoon to form 12 truffles. Shape by rolling, if desired. Place in the freezer for 30 minutes.

Melt remaining chocolate bar in a clean double boiler. When melted, remove from the heat and stir in the oil.

Dip chilled truffles, one at a time, with a fork into the melted chocolate and spoon chocolate over all sides. Remove coated truffle to the plate and sprinkle with chopped almonds and sugar if desired. Or, dip the freshly coated truffle into baking cocoa and remove to foil-lined plate. Chill several hours before serving.

Makes 12 truffles.



Double Chocolate Almond Biscotti

6 Tbs butter
2/3 cup granulated sugar
1 tsp baking powder

1/4 tsp baking soda
1/4 tsp salt
2 large eggs
1/2 tsp vanilla extract

1/4 tsp almond extract
2 1/4 cups all-purpose flour
1/2 cup miniature semisweet
chocolate chips

1/2 cup sliced almonds,
toasted
Additional 1 cup miniature semi-
sweet chocolate chips, melted

Bring the flavors and textures you love about coffee shop biscotti to your own kitchen with this delightful recipe.

Preheat oven to 375°F.

In a large mixing bowl, beat butter with an electric mixer until creamy. Add sugar, baking powder, baking soda and salt; beat until well blended. Add eggs and extracts; beat until eggs are incorporated. Add as much flour as mixer will handle; stir in any remaining flour by hand. Stir in 1/2 cup of chocolate chips and almonds.

Turn dough out onto a work surface and divide in half. Shape each half into an 8-inch log. Place on a lightly greased or parchment-lined baking sheet. Lightly press down each log to a 2-inch width.

Bake for 20 to 25 minutes or until a toothpick inserted in the center comes out clean. Cool logs on the baking sheet for 30 minutes. Meanwhile, reduce the oven temperature to 325°F.

After 30 minutes, slice logs diagonally into 1/2-inch thick slices with a serrated knife. Lay slices flat on the baking sheet. Bake for 8 minutes. Turn slices over and continue to bake for 8 to 10 additional minutes or until the cookies are firm. Remove to a wire rack to cool completely.

Dip one end of each cookie in melted semisweet chocolate; place on wax paper to firm up. Store in an airtight container.

Makes about 30 cookies.

Use It Wisely

A second refrigerator can cost over \$100 a year in electricity. If you really only need to use it a few times a year, just turn it on a day or two before the holiday or special event.



Simply Elegant Shortbread

$\frac{3}{4}$ cup butter *no substitutes*
 $\frac{1}{2}$ cup granulated sugar
1 tsp vanilla extract
 $1\frac{3}{4}$ cups all-purpose flour
 $\frac{1}{8}$ tsp salt

In a mixing bowl, combine butter and sugar with an electric mixer; beat until fluffy. Add vanilla; beat until well combined.

Combine flour and salt and add to butter mixture; beat until the flour is moistened. Gather dough and form into a ball; then, flatten into a disc. Wrap in plastic wrap and chill for 30 minutes.

Preheat oven to 350°F.

On a lightly floured surface, roll out dough to a $\frac{1}{2}$ -inch thickness. Cut into desired shapes using $1\frac{1}{2}$ to $1\frac{3}{4}$ -inch cutters. Cookies may be left plain, or decorated with a wooden bamboo skewer by punching decorative patterns resembling lace in the tops of the cookies.

Place on parchment paper-lined baking sheet. Bake for 20 minutes or until the shortbread is lightly browned on the edges. Slide cookies onto a wire rack to cool thoroughly. Store in an airtight container.

Makes about 24 cookies.

Grab
It All

Open the refrigerator and take out all the ingredients you need for the recipe at one time. Cold air escapes and wastes energy each time you open and close the refrigerator door.



Season after season, you can keep all the recipes you collect safe and organized by using this handy pocket.

