

2018
The Baker's
Garden
Gourmet

by

Authors of
The Wild Rose Press

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Almond-Lemon Bars

Amey Zeigler

www.ameyzeigler.com

Crust:

3/4 cup melted butter

1 1/2 cups flour

1/2 cup almond flour

1/2 tsp. salt

1/2 cup powdered sugar

Mix ingredients and pat into greased 9x13 pan.
Bake at 350 degrees for 10-15 mins.

Filling:

4 beaten eggs

1/2 tsp. baking powder

1/4 cup lemon juice

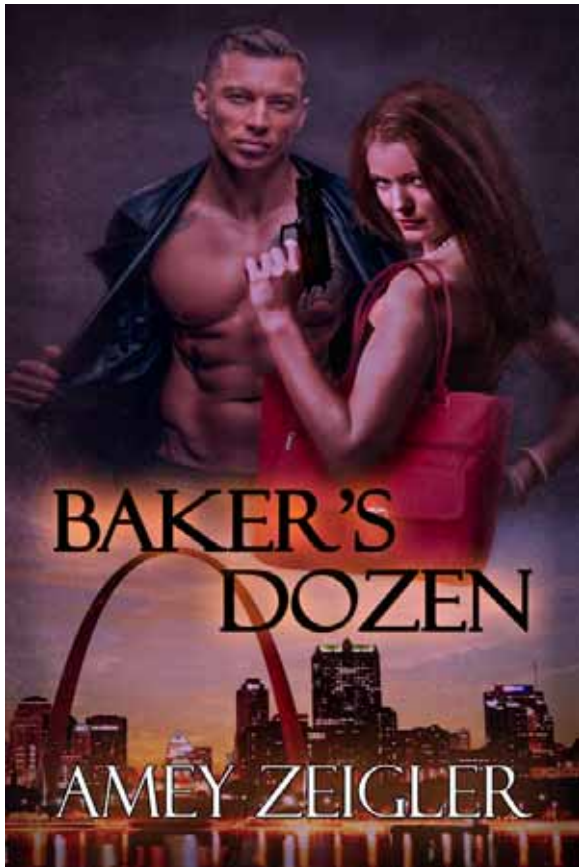
2 cups sugar

1/4 cup flour

Mix ingredients and pour over hot crust.
Bake at 350 for 20-25 minutes and dust with
sifted powdered sugar when cooled.
Cut into bars to serve.

Coming soon from Amey Zeigler
The Swiss Mishap

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Chocolate-y Buttermilk Brownies

Julie Howard

www.juliemhoward.com

1 cup butter or margarine
1/3 cup unsweetened cocoa powder
1 cup water
2 cups all-purpose flour
1 3/4 cups sugar
1 tsp. baking soda
1/2 tsp salt
2 slightly beaten eggs
1/2 cup buttermilk
1 1/2 tsp vanilla

Combine butter, cocoa and water in a saucepan and bring to a boil. Stir constantly. Remove from heat.

In large bowl, combine flour, sugar, soda, and salt. Stir in eggs, buttermilk, and vanilla. Add cocoa mixture. Stir all until well blended. Mixture will be loose.

Pour into greased 15x10x1 inch dish or two 9x9x2 inch pans. Bake 20 minutes at 375 degrees. Immediately pour Cocoa-Buttermilk Frosting (recipe below) over hot brownies and spread evenly. Cool and cut into bars.

Cocoa-Buttermilk Frosting

1/4 cup butter
3 Tbsp unsweetened cocoa
3 Tbsp buttermilk

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2 cups powdered sugar

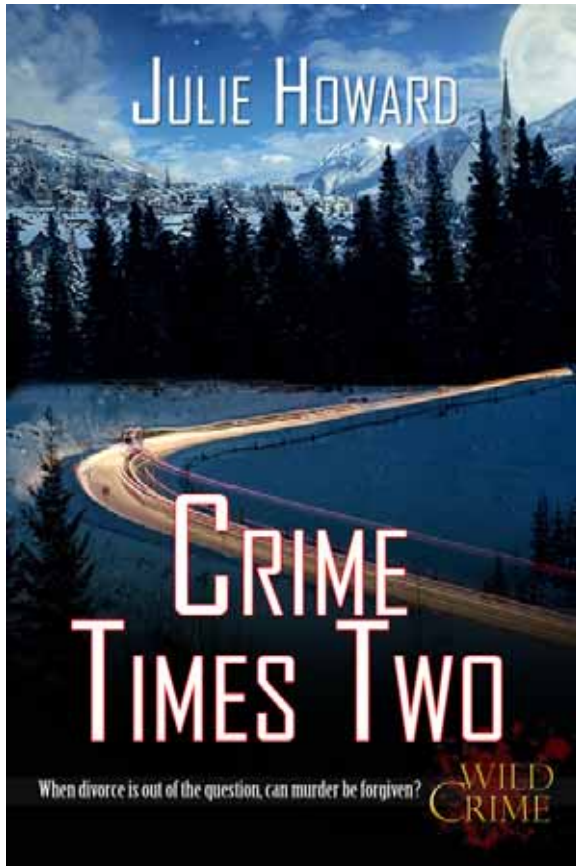
½ tsp vanilla

½ cup chopped walnuts

Put butter, cocoa, and buttermilk in saucepan. Cook and stir to boiling. Remove from heat and immediately add powdered sugar, vanilla and walnuts.

Also available from Julie Howard
Crime and Paradise

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Cranberry Nut Bars

Mary Morgan

www.marymorganauthor.com

Crust:

1 ¼ cup flour

¾ cup sugar

½ cup butter

1 cup finely chopped nuts (I like to use macadamias)

Topping:

1 ¼ cup sugar

2 beaten eggs

2 tablespoons milk

1 teaspoon orange peel

1 teaspoon vanilla or bourbon

1 cup finely chopped dried cranberries

½ cup coconut

For crust, in a medium bowl, stir flour and ¾ cup sugar.

Cut in butter until mixture resembles coarse crumbs.

Stir in ½ cup nuts.

Press flour mixture onto bottom of lightly greased 13x9x2" baking pan.

Bake at 350 degrees for 10-15 minutes or until crust is light brown around the edges.

For topping, combine 1 ¼ cup sugar, eggs, milk, orange peel, and vanilla (or bourbon). Beat

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until combined.

Pour over the hot crust.

Sprinkle with remaining nuts, cranberries, and coconut.

Return to oven and bake at 350 degrees for 30 minutes or until golden.

Cool slightly and then cut into bars.

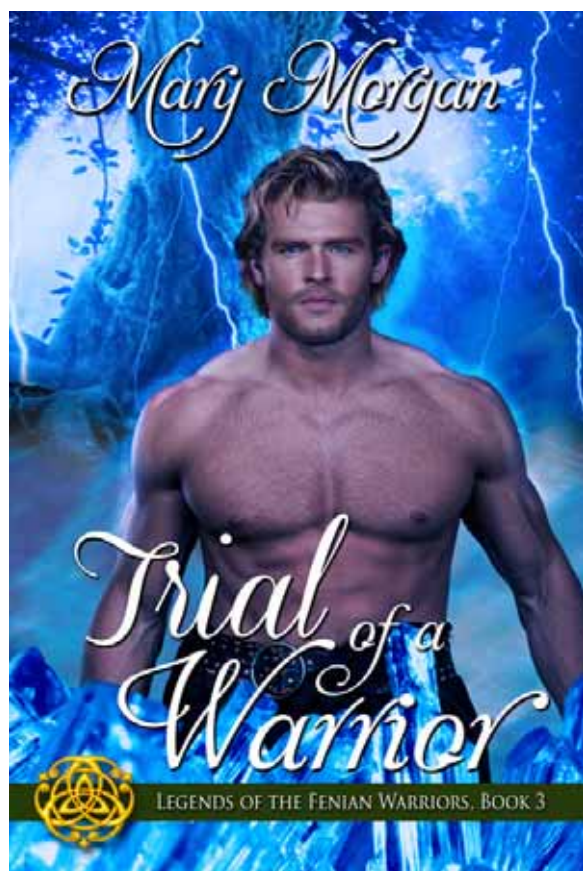
Also available from Mary Morgan

Quest of a Warrior, Legends of the Fenian
Warriors, Book 1

Oath of a Warrior, Legends of the Fenian
Warriors, Book 2

A Highland Moon Enchantment

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Easy Delicious Peanut Butter Fudge

Amber Daulton

www.amberdaultonauthor.blogspot.com

½ cup butter

1 (16 ounce) package brown sugar

½ cup milk

¾ cup peanut butter

1 teaspoon vanilla extract

3½ cups confectioners' sugar

(Note: instead of vanilla, you could use almond extract for a more nutty flavor)

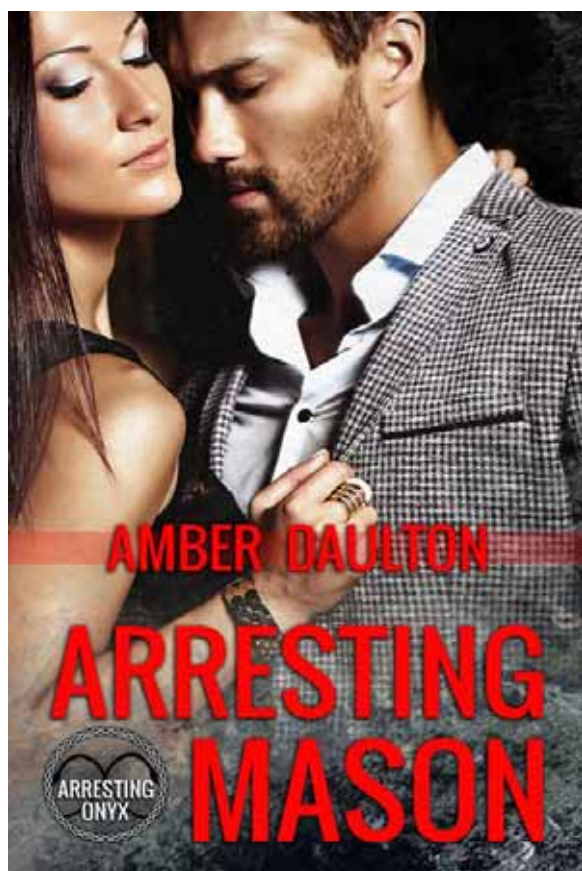
Recipe Directions

Melt butter in a large saucepan over medium heat. Stir in brown sugar and milk. Bring to a boil and let boil for two minutes, stirring often. Remove from heat. Stir in peanut butter and vanilla. Stir in confectioners' sugar. Beat batter until smooth. Pour into an ungreased 8x8 inch dish. Chill overnight or until firm, and cut into squares.

Coming Soon from Amber Daulton

Lyrical Embrace

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Fruit Bars

Fran McNabb

- 1 c. butter
- 2 c. sugar
- 3 eggs
- 1 tsp. baking soda
- 2 T. water
- 1 (8 oz.) pkg. of dates
- 1 c. raisins
- 3 c. sifted all-purpose flour
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- ½ tsp. salt
- 1 c. chopped nuts
- ¼ c. coconut, optional

Cream together sugar and butter. Beat in eggs one at a time. In another bowl combine baking soda and water. Blend into sugar mixture. Add dates or raisins. In another bowl sift flour, cinnamon and nutmeg, and salt. Add to mixture. Blend in nuts and coconuts. Chill for 1 hour. Using hands, shape into 2 rolls, 10 inch x ¾ inch. Place on a cookie sheet and flatten with fingers to about ¼ inch. Bake for 15 to 18 minutes in a 350 degree oven. While hot, add glaze and then cut into long diagonal shapes. Yield about 150

Glaze:

- 1 T. Shortening
- 2 c. confectioners' sugar

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2 – 3 tsp. water, hot

Cream together shortening and powdered sugar. Add hot water by the teaspoon until the glaze is a smooth, medium texture.

Also available from Fran McNabb
Keeping Hope Alive



Harvest Pumpkin Squares

Karyn Good

www.karyngood.com

Crust Layer

1 cup flour

¼ cup quick oats

¼ cup ground flax seed

½ cup butter

¼ cup brown sugar

Filling

2 cans (16 ounces each) pumpkin

3 cups almond milk

4 eggs

1 cup white granulated sugar

½ tsp salt

2 tsp cinnamon

1 tsp ginger

½ tsp cloves

¼ tsp nutmeg

Crumb Topping

¼ cup brown sugar

½ cup chopped walnuts

2 tbsp butter

Directions

Preheat the oven to 350°. Combine flour, oats, flax and brown sugar in a medium-size bowl. Cut in butter until mixture is crumbly. Press into a greased 13x9-in. pan. Bake until golden brown, about 20

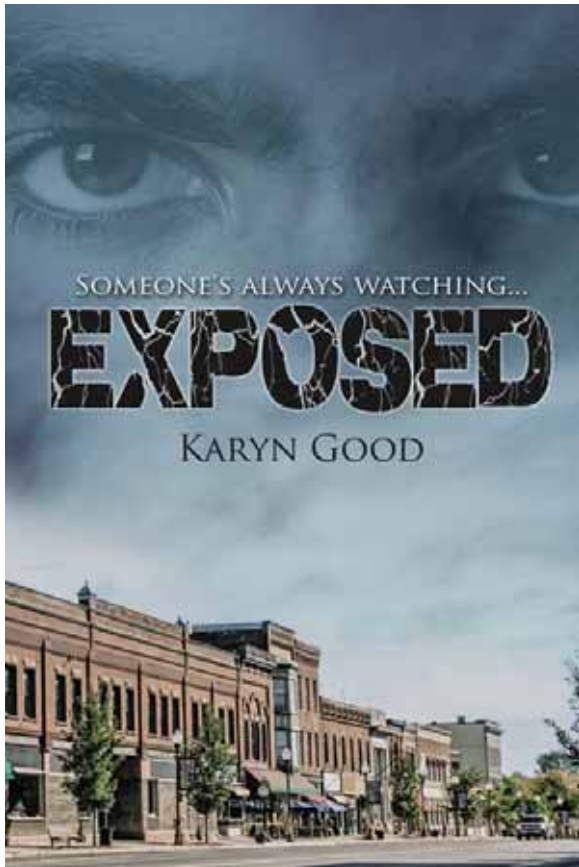
minutes.

While the crust is baking, in a large bowl, beat the filling ingredients together until smooth. Once the crust is baked, pour over crust. Bake another 45 minutes.

Combine the crumb topping ingredients together in a small bowl; sprinkle over filling. Bake for another 15-20 minutes or until a knife inserted in the center comes out clean. Cool, then refrigerate and thoroughly chill before serving. If desired, serve with whipped cream.

Also available from Karyn Good
Backlash, Aspen Lake Series, Book 1

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Jewish Cookie Bars

Barbara Shepherd

www.barbarashepherd.com

When you have unexpected company or a pot-luck dish you forgot to prepare, this is the quickest and easiest recipe to make: no shortening to measure; no need to pack brown sugar into a measuring cup; most items are in your pantry; can mix with a spoon; only four ingredients in the cookie dough; fast to throw together but tastes like you worked really hard in the kitchen.

Cookie Batter:

4 large eggs

1 16-ounce package light brown sugar

1½ cups flour

½ cup nuts, chopped coarsely

Butter (for pan)

Preheat oven to 350°. Butter a 13"x9" cake pan and set aside. Mix eggs, sugar, flour, and nuts; pour (thick) batter into pan. Bake 30 minutes. Remove pan from oven.

Topping:

1/4 cup evaporated milk

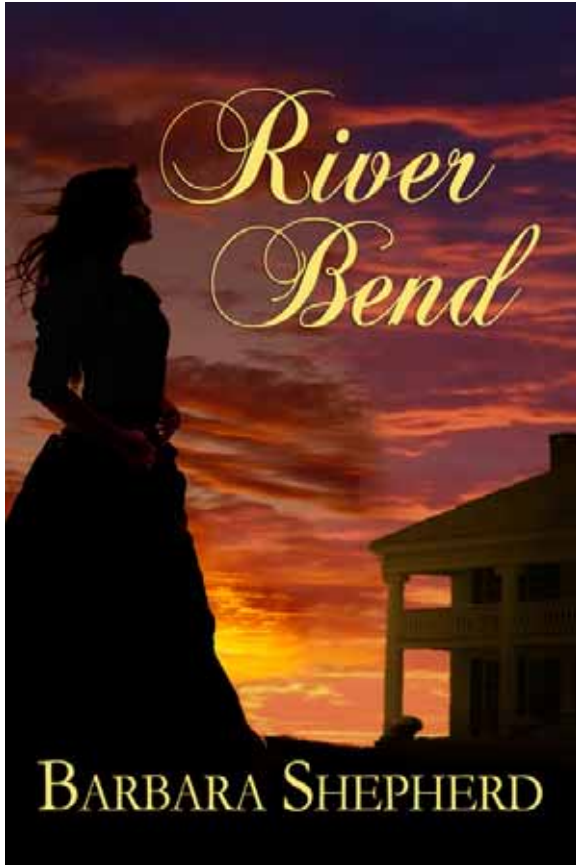
1/2 cup powdered sugar

1 teaspoon cinnamon

During the last 5 minutes of baking time, mix milk, sugar, and cinnamon together in a small bowl;

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set aside. When cookies come out of the oven, pour topping over hot cookies in pan. Let cookies cool in the pan. Cut into squares and serve.



Orange-Chocolate Cookie Bars

Ilona Fridl

www.ilonafridl.com

$\frac{3}{4}$ cup butter

1 cup sugar

2 eggs

1 t vanilla extract

2 cups flour

$\frac{1}{2}$ t salt

2 t baking powder

1 T grated orange zest

2 cups (11.5 oz bag) semi-sweet chocolate
chips

Preheat oven to 350 degrees. Cream butter and sugar. Add eggs and vanilla; beat well. In separate bowl, sift flour, salt, and baking powder; add to butter mixture. Stir in zest and chips. Spread dough into a 9x13 baking pan. Bake for 15 minutes. Cool completely then spread with glaze and refrigerate. Cut when set. About 2 dozen bars.

Glaze

2 cups powdered sugar

3 T orange juice

Mix powdered sugar with juice until smooth.

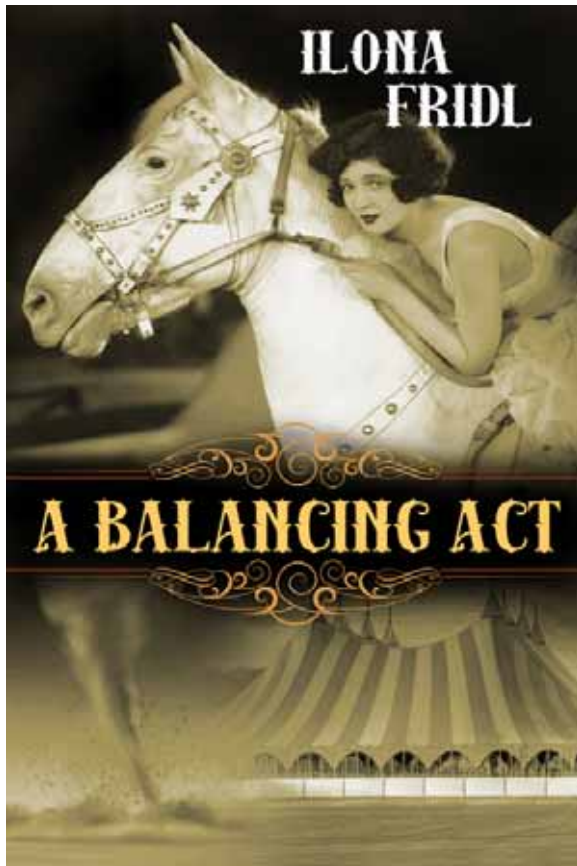
Also available from Ilona Fridl

That Monroe Girl

Iris Rainbow

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Prime Catch



Strawberry Squares

Darlene Fredette

www.findingthewritewords.blogspot.com

Ingredients:

1 cup flour
½ cup broken walnuts
¼ cup brown sugar
½ cup melted butter
2 egg whites
2/3 cup sugar
10 oz frozen strawberries
2 tbsp lemon juice
1 cup Dream Whip

Directions

Combine first four ingredients; bake in shallow pan at 350°F for 15 minutes, stirring occasionally. Spread 2/3 of of this mixture in 9x13 inch pan.

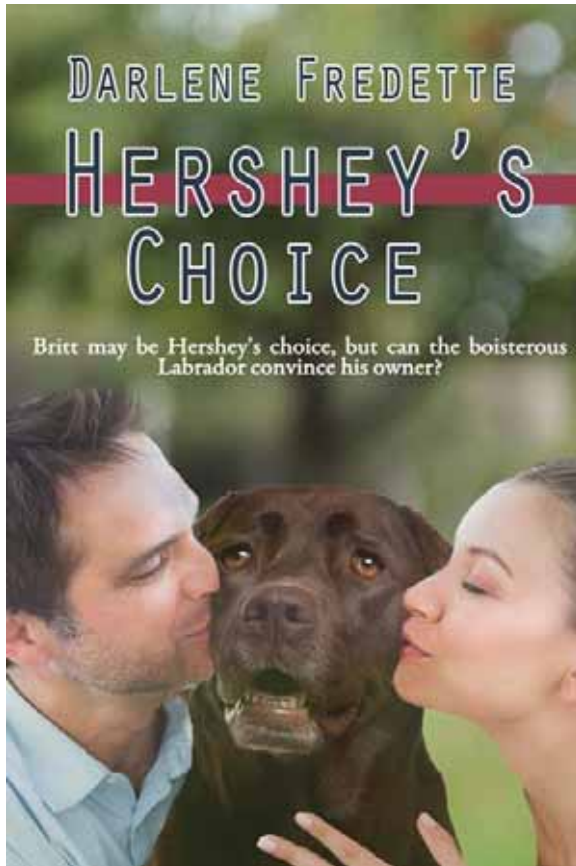
Combine egg whites, sugar, strawberries, and lemon juice. Fold in prepared Dream Whip. Spoon on top of nut mixture in pan. Sprinkle the remaining 1/3 of nut mixture on top. Freeze for at least six hours before serving.

Note: If using fresh strawberries, slice two cups of berries and increase the sugar to one cup.

Also available from Darlene Fredette

Law of Attraction

Twist of Faith



Traditional Shortbread

Nancy Fraser

www.nancyfraser.ca

Recipe Ingredients

1 cup butter softened to room temperature

½ cup firmly packed medium brown sugar

1 teaspoon vanilla

2 cups flour (all purpose)

Note: This recipe is extremely rich. Additions can be made (e.g. mini chocolate chips, coconut, fine chopped nuts) however, do not exceed more than ½ cup of any addition as it will change the integrity of the actual shortbread.

Recipe Directions

Pre-heat oven to 350 degrees. Line an 8x8 pan with parchment paper

Cream together the butter, brown sugar, and vanilla until smooth

Add the flour ½ cup at a time, mixing thoroughly

Mixture will be stiff and crumbly

Press firmly and evenly in prepared pan

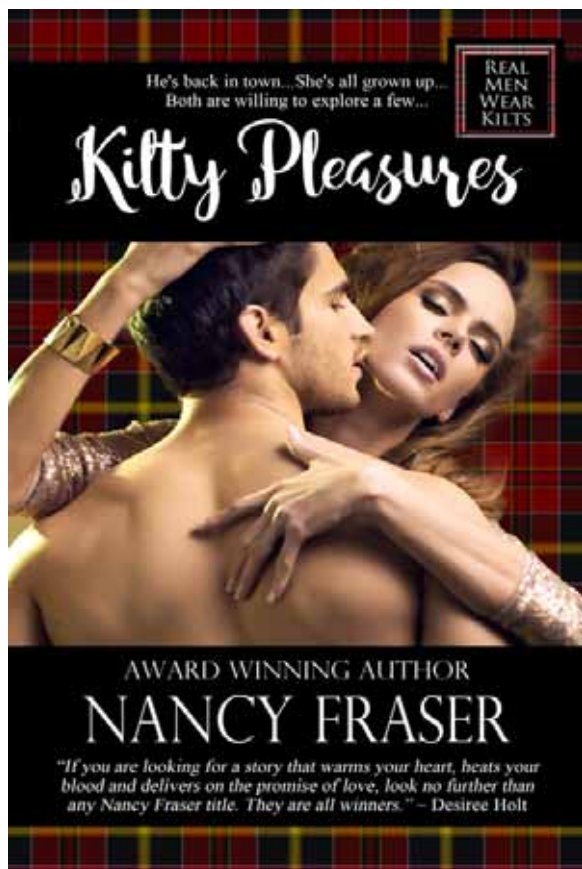
Bake for 22-24 minutes (top should be golden brown)

Cool on rack before lifting from pan with parchment

Cut into 12-16 squares

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Also available from Nancy Fraser
Time and Again
Only Yours
Paging Dr. Cupid



Cakes & Cupcakes

- Apple Cake
- Basic Cheesecake recipe – with some twists
- Chocolate Swirl
- Christmas Angel Food Cake
- Cranberry-Orange Nut Tea Cake
- Gobs with Candy Cane Filling
- Hot Fudge Sundae Cake
- Luscious Key Lime Cake
- Mississippi Mud Cake
- Pumpkin Spice Cake With Cream Cheese Frosting
- Ruthie's Kuka
- Sour Cream Sauce Cake
- Streusel Coffee Cake
- Vegan Raisin Cake
- Zucchini Cake

Apple Cake

Margaret Ann Spence

www.margaretannspence.com

This moist and tasty dessert cake serves 8-10.

- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- ¾ tsp cinnamon
- 1 ¼ cups vegetable oil – use fresh oil,
sunflower has no taste and is good
- 1 ½ cups sugar
- 2 eggs
- 3 medium tart apples, peeled, cored, and cut
into 1 inch dice
- 1 tsp vanilla
- 1 jar unsweetened applesauce (3 oz)

Heat oven to 350 degrees.

Oil or butter a spring formpan, and cover
bottom with parchment paper.

Mix the flour, baking soda, salt, and cinnamon
in a bowl. Whisk the mixture so it aerates.

Cream oil and sugar together till light and
smooth.

Beat in eggs one at a time, beating well after
each addition.

Pour in the flour mixture in 3 batches.

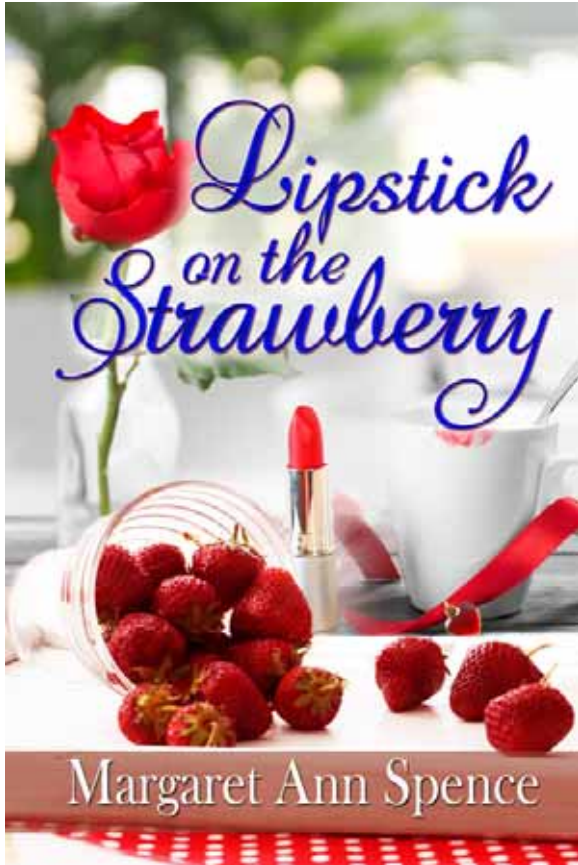
Fold in applesauce.

Gently fold in vanilla and apples.

Pour into pan and bake for 1 hour or till

toothpick comes out clean.

Cool. To serve loosen the spring on the pan and slide the cake onto a plate.



Basic Cheesecake recipe – with some twists

Jean M. Grant

www.jeanmgrant.com

Recipe Ingredients

3 8 oz blocks of cream cheese, softened

1/2 cup sugar

1 TB flour or cornstarch (optional, to prevent cracks)

1 tsp vanilla

2 eggs

vanilla wafers (about 2-3 cups, crushed)

[alternate: use Oreo cookies or graham crackers]

1/3 stick of butter, melted (use less butter if using Oreo cookie crust)

Recipe Directions

Preheat oven to 400 °F. Line the bottom of a 8 or 9-inch spring-form pan with parchment paper. Spray the pan with non-stick spray.

Crush the vanilla wafers, cookies, or crackers in a food processor. Combine the crumbs, using fork, with the melted butter. If too moist, add more crumbs. Press into the bottom and part way up the sides of the pan. Bake for about 5 minutes to harden the crust.

Beat the cream cheese in a mixing bowl on medium until fluffy. Add sugar, flour/cornstarch, and vanilla; cream until fluffy. Add one egg at a time, mixing on medium until well combined. Scrape if necessary. Do not over mix. Pour the mixture into the pan.

Bake for 40-50 minutes. It should be slightly golden brown around the edges, and still jiggle in the center. There may be cracks on top. Other baking options include lower temperatures and water baths to avoid this, not overmixing once eggs are added, or adding 1 TB of cornstarch or flour to the sugar when mixing, but I keep it simple and embrace the cracks! Cool on a rack for 1-2 hours.

Carefully and slowly remove the sides of the pan, using a spatula or butter knife to scrape the sides. Transfer the cake (with the bottom of the spring-form pan still attached) to a plate; cover and chill overnight. The next day, slide the cake off the parchment and bottom of the pan onto a serving platter. Keep chilled until serving. Cut with a sharp knife.

Twists!

To make “mini cheesecakes”, use mini muffin pans and bake for 20-30 minutes.

Bailey’s Coffee Chocolate Chip cheesecake: add in a splash (1/4-1/2 cup of Bailey’s Irish cream, some chocolate chips, and 1/3 cup of concentrated instant coffee in water/two shots of espresso to the batter. After baked and cooled, drizzle melted chocolate on top.

Pumpkin: add in 1/2 cup of canned pumpkin and spices (1/4 tsp cloves, 1/4 tsp ginger, 1 tsp cinnamon, 1/4 tsp nutmeg) to the batter. Use a graham crust.

Apple Bavarian: Peel and slice apples to 1/4 inch

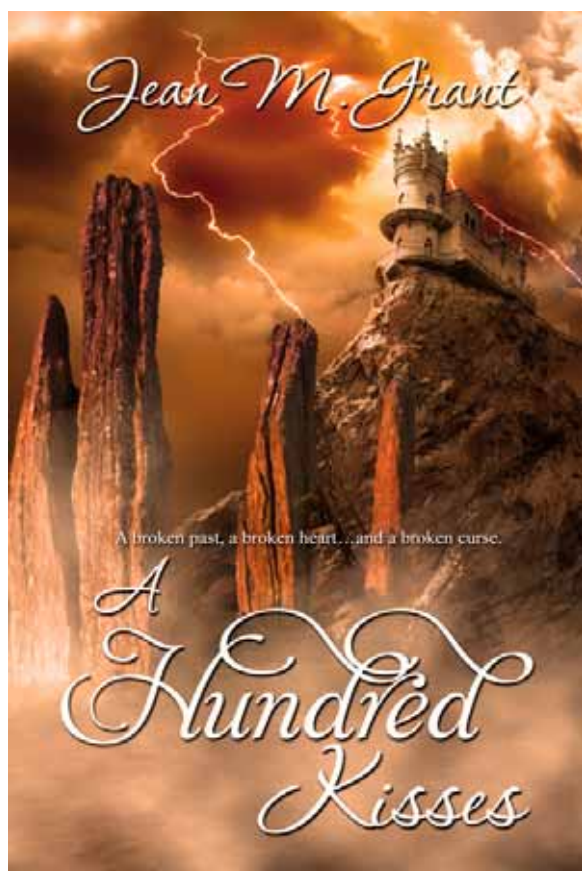
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thickness into “half-moon” shapes. Spread in a baking pan, single-layered, covered with foil, and bake for 15 minutes at 400° F. Once the cheesecake batter is prepared and ready to go in the oven to bake, layer the apples over the top of the cake in a fun pattern, and sprinkle with a 50/50 cinnamon sugar mix. Bake per instructions above.

Try your own twist with berries, key lime, mint or flavor extracts...the sky's the limit!

Also available from Jean M. Grant
Soul of the Storm
Will Rise from Ashes
A Hundred Breaths

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Chocolate Swirl

Pam Binder

www.pambinder.com

Serves 4

In blender, mix:

2 ripe bananas

1 ripe avocado

Coconut milk: 1 or more Tablespoons (You want to create a pudding-style consistency)

Honey: 1-2 Tablespoon to taste

Grate dark chocolate. 100% cocoa for vegan.
(The more dark chocolate you add, the darker the mixture)

Blend all the ingredients together, top with grated chocolate, fruit, or add a dollop of whipped cream if this is not strictly a vegan dessert.

Also available from Pam Binder

Falling in Love with Emma

A Bride for a Day

Thief of Hearts

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GRACE LOGAN AND THE GOBLIN BONES



In the world of Faerie, only the bold will survive.

—
PAM BINDER

Christmas Angel Food Cake

Heidi Wessman Kneale

<https://tinyurl.com/heidikneale>

Cake

1 cup egg whites (about 10-12 eggs' worth)

1 ¼ tsp cream of tartar

¼ tsp salt

1 tsp vanilla extract

1 ½ cups powdered sugar

1 cup cornstarch

Topping

1 cup whipping cream

2 Tbsp powdered sugar

1 tsp vanilla extract

Crushed candy canes (for garnish)

Recipe Directions

Preheat oven to 325F (160C)

Cake

In a greaseless bowl beat the egg whites, cream of tartar, salt and vanilla extract until stiff peaks form.

Gradually beat in powdered sugar.

Sift and fold in cornstarch until blended in.

Pour into an ungreased bread pan or angel food cake pan. Slowly cut through batter with a knife to remove any large air bubbles.

Bake on lower rack in oven for 45-50 minutes.

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Top should be golden brown.

Remove from oven and allow to cool completely before removing from pan.

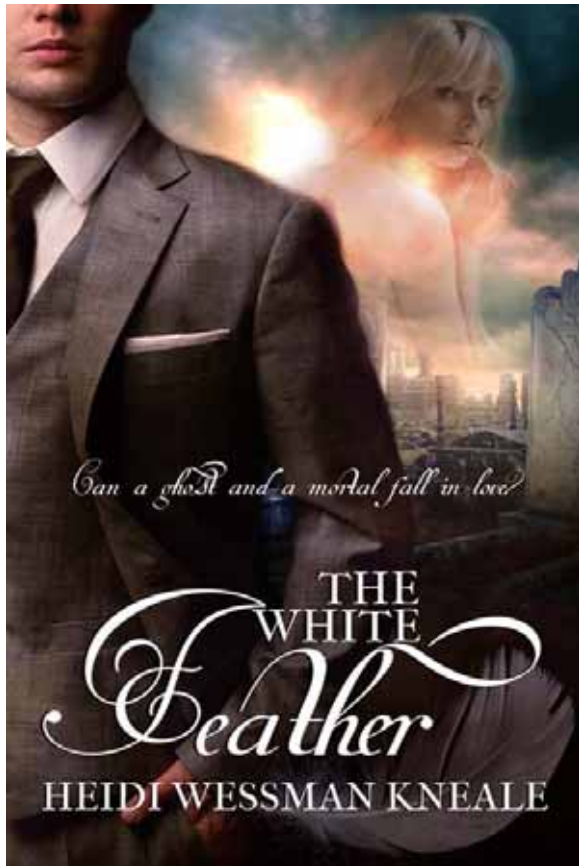
To serve: Slice cooled cake into slices or wedges. Top with whipped cream and crushed candy canes.

Topping

Whip the whipping cream with the powdered sugar and vanilla extract until soft peaks form. Dollop on top of slices of cake and sprinkle with crushed candy canes.

Also available from Heidi Wessman Kneale
As Good As Gold
For Richer, For Poorer
Marry Me – A Candy Heart Romance

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Cranberry-Orange Nut Tea Cake

Carol Henry

www.carolhenry.org

Ingredients:

- 1 Fresh Orange
- 2 Teaspoons Vegetable Oil
- Water
- 1 Cup Sugar
- 1 Egg
- 2 Cups Flour
- 1 ½ Teaspoons Baking Powder
- ¼ Teaspoon Salt
- 1 Cup Chopped Nuts
- 1 Cup Raw Cranberries cut in half

Directions:

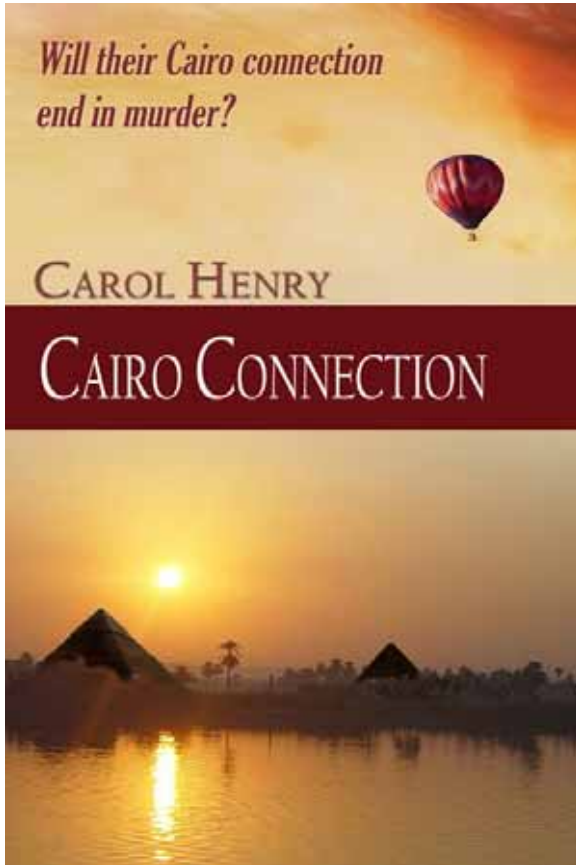
Place juice and grated rind of orange in a liquid measuring cup. Add 2 teaspoon vegetable oil, then boiling water to equal 1 cup. Let cool.

In large mixing bowl, add and mix together sugar and egg, then add the cool orange mixture and mix thoroughly. Incorporate flour, baking powder, and salt. Then stir in nuts and cranberries.

Pour evenly into 2 medium-sized, greased, loaf pans, and bake in 350°F oven for 45 minutes, no longer than 1 hour, or until a wooden toothpick is inserted and comes out clean. Cool slightly before removing from pan. For an added treat, spread slices with Cream Cheese while still warm.

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Also available from Carol Henry:
Breakfast with Santa
Nothing Short of a Miracle
Juelle's Legacy



Gobs with Candy Cane Filling

C. Becker

www.Cbeckerauthor.com

Gob Cake

2 c. sugar

½ oleo

2 eggs

1 tsp. vanilla

1 c. sour milk

4 c. flour

1 c. boiling water

2 tsp. baking soda

½ tsp. baking powder

½ tsp. salt

¼ c. plus 1 T. Hershey Special Dark cocoa

Gob Filling

5 T. Flour

1 c. milk

1 c. confectioner's sugar

1 c. oleo

¼ tsp. salt

1 tsp. vanilla

4 six-inch candy canes finely crushed

Directions:

Preheat oven to 450 degrees

Prepare Gob filling

In a medium saucepan, constantly stir flour and milk over med-high heat on stovetop until the

mixture forms a thick ball. Do not let mixture scorch.

Cool pan in freezer for 20 min.

Prepare Gob cake

In a large bowl, cream sugar, oleo, and eggs

In a second bowl, add vanilla, sour milk, flour,
b. soda, b. powder, salt, and cocoa

Mix into the large bowl of creamed sugar, oleo,
eggs

Add boiling water

Mix or beat until smooth

Drop batter by spoonful on greased cookie
sheets to fit 12 on each baking sheet (about 3”
diameter)

Bake for 5 min or until the gob cake springs
back when you touch it

Immediately remove from cookie sheet onto
cooling rack

Continue until all batter is finished

While the gob cake is cooling, finish the gob
filling

Remove the pan from freezer

Using electric mixer, beat in the powdered
sugar, oleo, salt, and vanilla until fluffy

With a spoon, blend in the crushed candy canes

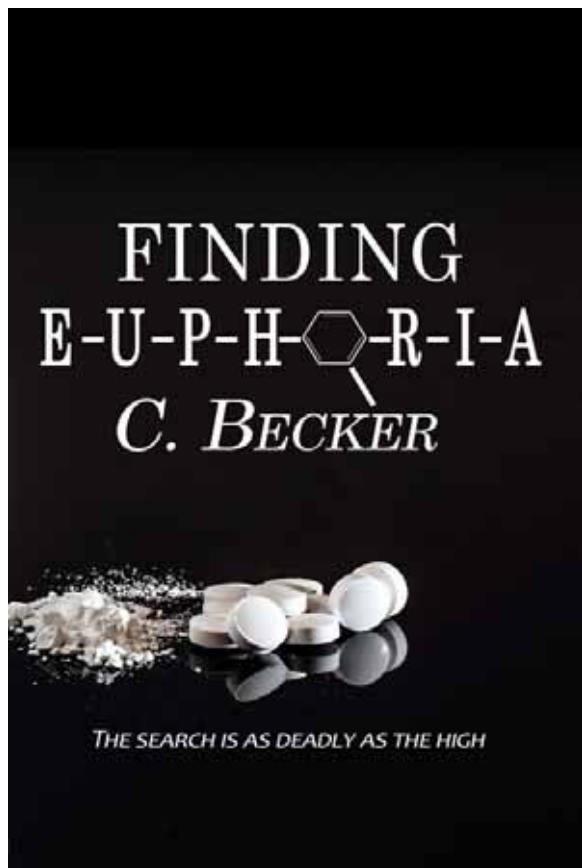
Pair gob cakes according to similar size.

Add the filling to the flat side of a gob cake

Add the top gob cake to sandwich the filling
between the cakes

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Enjoy!



Hot Fudge Sundae Cake

Misty Simon

www.mistysimon.com

Hot Fudge Sundae Cake

1 ½ c flour

1 1/3 c sugar

3 tbsp cocoa

3 tsp baking powder

1/3 tsp salt

¾ c milk

3 tbsp salad oil

1 ½ tsp vanilla

1 ½ c brown sugar

1/3 c cocoa

2 ½ c hottest tap water

Heat oven to 350. In ungreased 10x13 pan, stir together flour, sugar, 3 tbsp cocoa, baking powder, and salt. Mix in milk, oil, and vanilla with fork until smooth. Spread evenly in pan. Sprinkle with brown sugar and 1/3 c cocoa. Pour hot water over batter. Bake for 40 minutes. Let stand for 15 minutes. Serve with favorite ice cream.

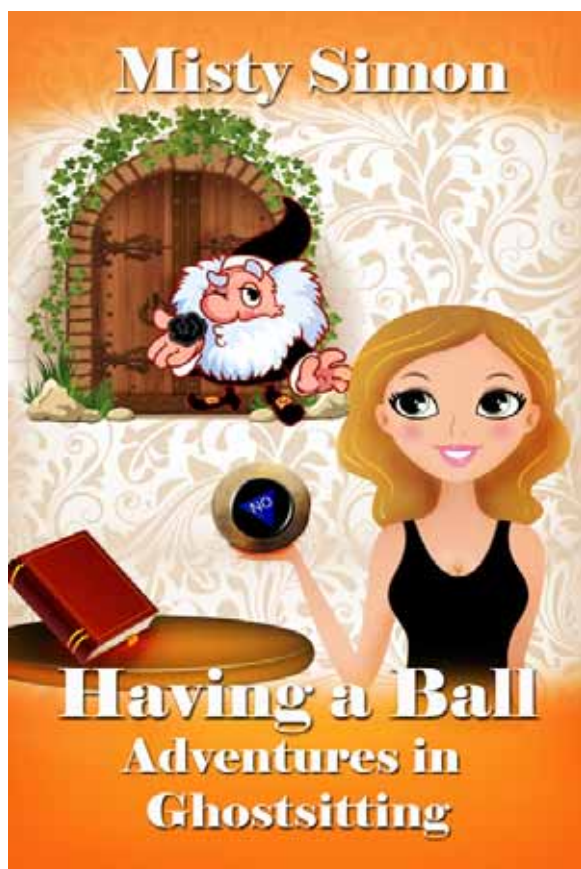
Also Available from Misty Simon

Poison Ivy

Adventures in Ghostsitting Volume One

What's Life Without Sprinkles?

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Luscious Key Lime Cake

Linnhe McCarron

www.linnhemccarron.wixsite.com/mysite

This cake is a go-to recipe because it never fails; it comes out perfectly every time with little effort. It travels well and, baked in a fancy Bundt pan and placed on a pretty plate, it looks especially festive.

Recipe Ingredients

1 box lemon cake mix

1 small box lemon instant pudding/pie filling

4 eggs

1 cup oil

3/4 cup water

1/4 cup Key lime juice, either fresh or bottled

Glaze

2 cups confectioners sugar

1/3 cup key lime juice

2 tablespoons water

2 tablespoons butter, melted

Additional confectioners sugar

Recipe Directions

Combine cake mix, pudding mix, eggs, oil, 3/4 cup water and 1/4 cup Key lime juice.

Beat at low speed with electric mixer until moistened and then 2 minutes at medium speed.

Pour into prepared Bundt pan and bake at 350 degrees for 50-60 minutes until knife inserted in

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center comes out clean.

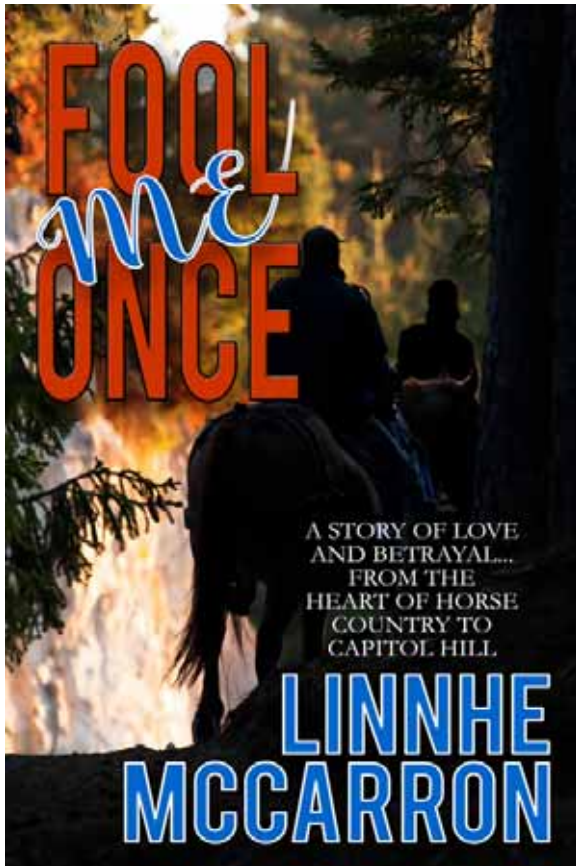
Cool in pan for 25 minutes.

Invert and poke holes in top of cake.

For glaze, combine 2 cups confectioners sugar, 1/3 cup Key lime juice, 2 tablespoons water and melted butter. Slowly pour over top of warm cake. Cool completely. Dust with additional confectioners sugar.

Garnish with strawberry slices, if desired, or cut away a section of cake and fill space with strawberries individually skewered on toothpick.

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Mississippi Mud Cake

Iona Morrison

www.ionamorrison.com

2 cups sugar
1 cup vegetable shortening (I use butter)
4 eggs beaten
1/3 cup cocoa powder
1 1/2 cups self-rising flour
1/2 teaspoon salt
1 cup pecans (chopped)
3 teaspoons vanilla extract
2 cups miniature marshmallows
1 1/2 stick butter (softened)
1/3 cup cocoa powder
1 box confectioners' sugar
1/2 cup evaporated milk
1 teaspoon vanilla extract
1 cup pecans (chopped)

In a bowl cream together the sugar and shortening. Add the eggs and beat. Sift together the flour, cocoa, and salt. Add this and beat. Add the vanilla and pecans. Mix well.

Pour into a greased and floured sheet cake pan (18 x 26) or a 13 x 9 pan, whichever you prefer, and bake @ 300 degrees for 40 minutes. Less time for the sheet cake. As soon as the cake is done, take it out of the oven. Cover the cake with mini marshmallows. Place back in the oven to let them slightly melt.

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Icing

In a bowl, combine the confectioners' sugar, cocoa, vanilla, evaporated milk, melted butter, and pecans. Mix well. Pour this over the marshmallows and spread out. Place cake in refrigerator for 2-3 hours. Keep chilled until time to serve.

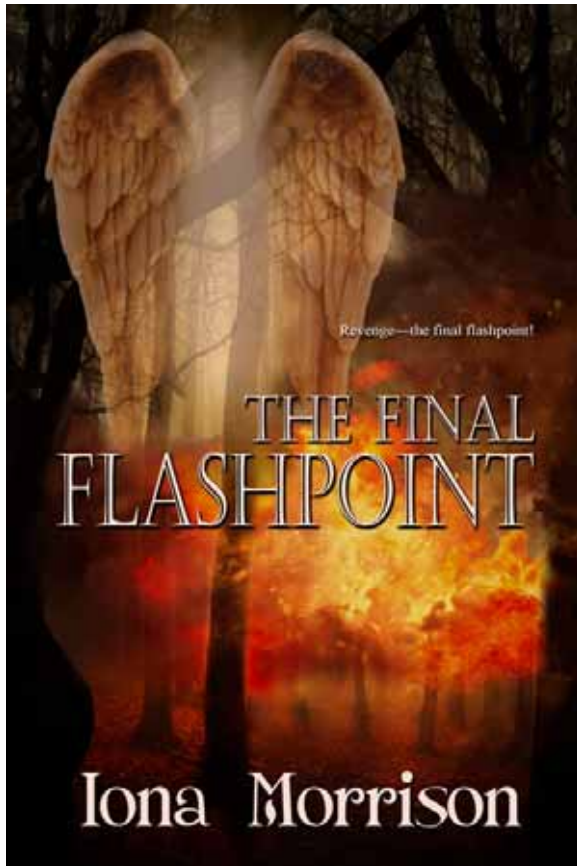
Other titles by Iona Morrison

The Game Changer

Dance with a Devil

Only a Shadow

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Pumpkin Spice Cake With Cream Cheese Frosting
Susan Coryell

www.susancoryellauthor.com

Cake:

One box spice cake mix (any brand)

1 15 oz. can pumpkin (NOT pumpkin pie)

1 cup semi-sweet chocolate chips

Mix cake and pumpkin on low for 1 minute and then on medium for 2 until well mixed.

Stir in chips

Bake according to package directions. (I use a well-sprayed Bundt pan)

Cool completely.

Icing:

3 oz. cream cheese softened

½ stick butter softened

1 c powdered sugar

1 T milk

1 Tsp vanilla

Beat cream cheese and butter until well blended.

Add sugar, milk and vanilla and mix until no lumps are left

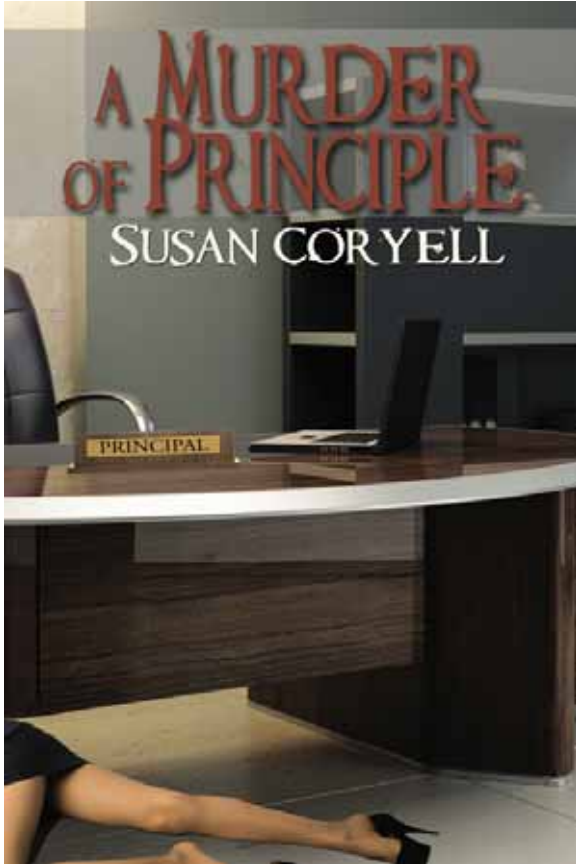
Note: Cake is fine without frosting—just a little sifted powdered sugar on top.

Also available from author Susan Coryell

A Red, Red Rose

Garden Gourmet

Beneath The Stones
Nobody Knows



Ruthie's Kuka

Maureen Bonatch

www.maureenbonatch.com

Ingredients:

5 cups flour

1 ½ c sugar

2 ¾ c milk

1 t vanilla

1 t salt

7 t baking powder

5 T melted Crisco

3 eggs

Topping:

½ c flour

1 t cinnamon

½ c sugar

2 T melted Crisco

Recipe Directions

Mix all ingredients for approximately 4 minutes

Mix topping and sprinkle over the batter

Bake in bread or loaf pans at 350 degrees for 45 minutes

Makes 2-3 loaves

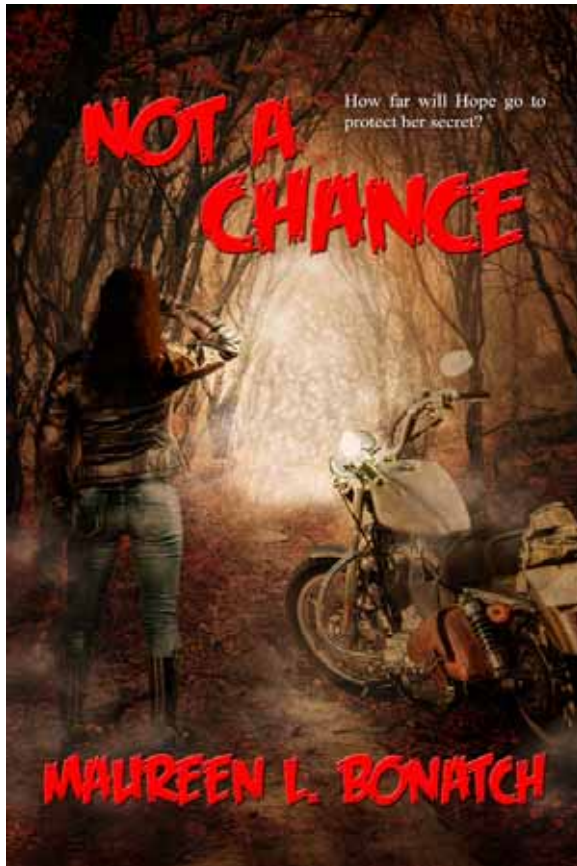
Also Available from Maureen L. Bonatch

Evil Speaks Softly

Forget Me Not

Grandma Must Die

Garden Gourmet



Sour Cream Sauce Cake

Kristal Harris

www.kristalharris.com

1 box Duncan Hines Butter Cake Mix

8 ounces sour cream

4 eggs

1/2 cup oil

1/2 cup water

1 box vanilla instant pudding

Mix above ingredients together and bake at 350 degrees for 30 minutes. Set cake aside to cool.

Sauce for cake

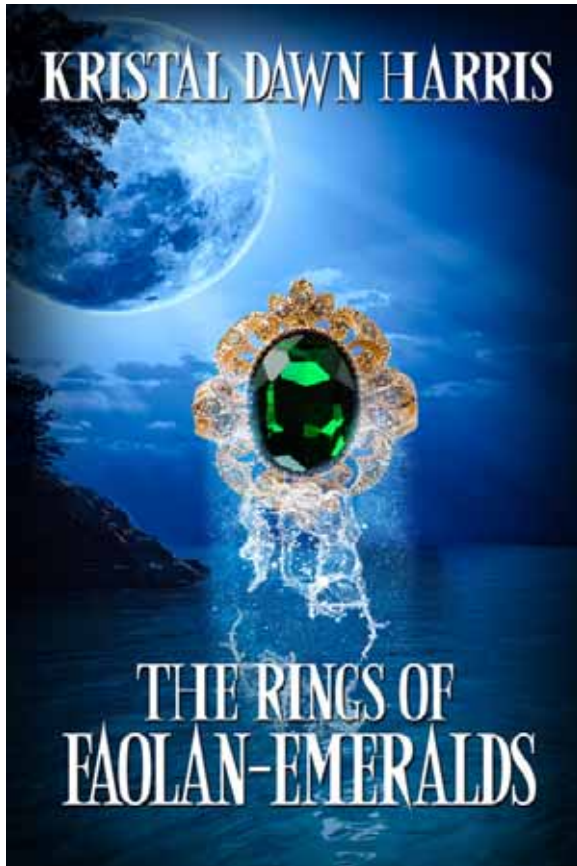
2 cans of sweetened condensed milk

1 stick of butter

1 teaspoon vanilla

Heat sauce on low until butter melted then pour over cake while hot. Enjoy!

Garden Gourmet



Streusel Coffee Cake

Ryan Jo Summers

www.ryanjosummers.com

Recipe Ingredients

Filling: mix below items with fork in small bowl before mixing cake and set aside:

½ C brown sugar
2 T flour
2 tsp. cinnamon
2 T melted butter
½ C chopped nuts (optional)

Batter:

1 ½ C sifted flour
1 ½ tsp salt
¾ C sugar
¼ C shortening
½ C milk
1 egg—well beaten

Recipe Directions:

Sift dry ingredients

Cut in shortening with pastry knife or fork

Blend in egg and milk

Spread half of batter in greased, flat 8 X 8 or 6 X 10 in pan

Sprinkle with half of filling

Add rest of batter and sprinkle with rest of filling on

Garden Gourmet

top

Bake at 375 degrees for 25 minutes.

Coming Soon from Ryan Jo Summers

River's Journey—Book 1 of the Winds of Destiny
Series



Vegan Raisin Cake

Jane Lewis

www.janelewisauthor.com

1 1/2 cups raisins
3 3/4 cups whole wheat flour plus 3 tablespoons for
the raisins
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
3/4 cup grape-seed oil
2 cups sugar
1 cup non-dairy milk
2 teaspoons vanilla
3 tablespoons cocoa
3 tablespoons hot non-dairy milk

Grease and flour 2 - 9 inch round cake pans.

Preheat Oven to 350 degrees.

Put raisins in bowl with hot water and let sit 10 minutes.

Sift flour, baking powder, baking soda, and salt in large bowl.

In a separate bowl, whisk grape-seed oil, sugar, non-dairy milk, and vanilla.

Pour wet mixture over dry mixture and whisk together well.

Mix cocoa with hot non-dairy milk and add to batter, mixing well.

Drain raisins and chop in a food processor. Place raisins in a bowl and dust with 3 tablespoons flour. Stir floured raisins into batter until well combined.

Garden Gourmet

Pour mixture into 2 - 9 inch round cake pans. Bake 25-30 minutes or until a toothpick inserted in center of each pan comes out clean.

Cool in pan for 10 minutes then turn out on a wire rack lined with kitchen towel.

Cool layers completely before icing.

Icing

1 1/2 cups raisins

1/2 cup (1 stick) Earth Balance Vegan Buttery Stick softened

8 ounce container soy cream cheese softened

3 cups vegan powdered sugar

1 teaspoon vanilla

1-2 tablespoons non-dairy milk (if needed)

Put raisins in a bowl with hot water and let sit 10 minutes.

Drain raisins and chop in a food processor, set aside.

Using electric mixer, cream Buttery Stick and soy cream cheese.

Add vegan powdered sugar and vanilla and beat until smooth. (Add non-dairy milk if needed).

Add chopped raisins and beat with mixer until all is combined and icing is fluffy.

When cake has cooled, place icing between layers and on top and sides of cake.

Cake will keep best in refrigerator between servings.

Also Available from Jane Lewis

Garden Gourmet

Love at Five Thousand Feet



Zucchini Cake

Joanne Guidoccio

www.joanneguidoccio.com

Recipe Ingredients

3 cups grated zucchini

$\frac{3}{4}$ cup vegetable oil

$\frac{1}{2}$ cup chopped walnuts

$\frac{1}{2}$ cup chopped raisins

1 grated orange

5 eggs

2 cups sugar

$3\frac{1}{2}$ cups Robin Hood flour

3 teaspoons vanilla

2 teaspoons baking powder

1 teaspoon baking soda

Sprinkle of cinnamon

Recipe Directions

Preheat oven to 375 degrees Fahrenheit.

Grease a 9"x13" rectangular pan and a loaf pan. Sift flour and all dry ingredients. In a separate bowl, use an electric mixer to combine all other ingredients.

Add sifted ingredients and mix well. Pour mixture into both pans. Bake for 45 minutes.

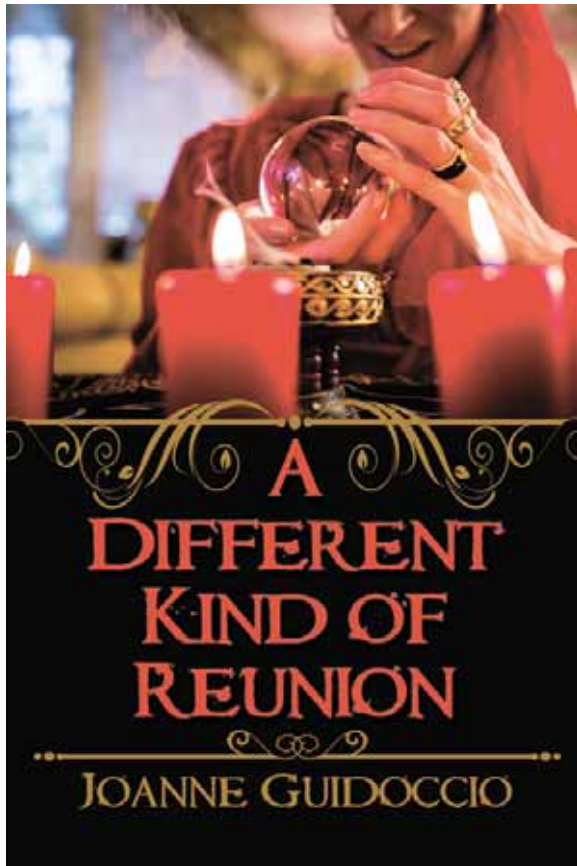
Yield: 25-30 servings

Also Available from Joanne Guidoccio

A Season for Killing Blondes

Too Many Women in the Room

Garden Gourmet



Cookies

- Anything Goes Chocolate Chip Cookies
- Bea's Sugar Cookies
- Chocolate Angel Cookies
- Finger-licking Chocolate Chunk Cookies
- Ginger's Gingersnaps
- Hot Cocoa Cookies
- Jessie's Chocolate Kisses
- Kerry's Favorite Gluten-Free Holiday Cookies
- Linda Joyce's Christmas Cookies
- Mandel Bread Cookies
- Marzipan Cookies
- Peanut Butter Dog Biscuits and Christmas Cat Treats
- Quick and Easy German Chocolate Macaroons
- Sabrina's Super Soft Pumpkin Cookies
- The Old Firehall Café Christmas Tea Cakes

Anything Goes Chocolate Chip Cookies

Cadence Vonn

www.CadenceVonn.com

1 cup unsalted butter
1 cup brown sugar - packed
½ cup sugar
2 eggs
2 ½ cups flour
¼ tsp. baking powder
1 tsp. baking soda
1 tsp. salt
2 tsp. vanilla
2 cups chocolate chips (I use Ghirardelli)
1 cup chopped macadamia nuts
½ - 1 cup coconut

Preheat oven to 375 degrees.

Beat butter, brown sugar, and sugar until creamy. Add eggs and vanilla.

Mix together flour, baking powder, baking soda, and salt, and add to the butter mixture. Mix till blended. Do not overmix.

Stir in nuts, chocolate chips, and coconut, then chill. I usually chill for two hours, but you can chill overnight if you want to bake them the next day.

My family likes big cookies, so I scoop out the chilled dough with a large spoon. Place on cookie sheets lined with parchment paper or non-stick baking mats.

Depending on size of your cookie, bake for 9 – 12 minutes or until the edges are golden and the

Garden Gourmet

center is light.

I don't stick to any particular nut. My family loves them with walnuts or pecans as well. You can use chocolate chunks instead of chips. Sometimes I add cut up mini marshmallows or miniature M&Ms.

Also available from Cadence Vonn
Play A Game With Me



Bea's Sugar Cookies

Luanna Stewart

www.luannastewart.com

Recipe Ingredients

½ cup unsalted butter (one stick), room temperature

½ cup vegetable oil

½ cup powdered sugar

½ cup granulated white sugar

1 egg

1 teaspoon vanilla extract

2 cups all-purpose flour

½ teaspoon salt

½ teaspoon baking soda

½ teaspoon cream of tartar

Recipe Directions

Combine flour, salt, baking soda, and cream of tartar in a medium bowl, mix well, set aside.

In bowl of stand mixer, or large bowl using a hand mixer, combine butter, oil, and sugars and mix until combined. Continue mixing until light and fluffy, about 3 minutes. Beat in eggs one at a time, mixing until incorporated. Stir in vanilla until well mixed. Gradually stir in flour mixture and mix until well combined. Dough will be very soft.

Cover and chill in refrigerator for about 2 hours.

Position rack in the centre of the oven and preheat oven to 350F.

Line two large cookie sheets with parchment paper. Using a cookie scoop (approx 2 tablespoons), drop cookie dough onto prepared cookie sheets, spacing about 3 inches apart. (If you don't have a cookie scoop, measure out about 2 tablespoons of dough and roll lightly into a ball.) Dip bottom of wide, flat-bottomed drinking glass in coloured sugar and use to slightly flatten each cookie. (You'll have to dip the bottom of the glass in the bowl of dough before you flatten the first cookie so that the sugar will stick. Thereafter you shouldn't have a problem.)

Bake for 7 – 8 minutes or until JUST getting colour along the edges. Baking until barely any colour will give you a soft cookie. Longer baking, until golden along the edges, will give you a crisper cookie. Either way they're yummy.

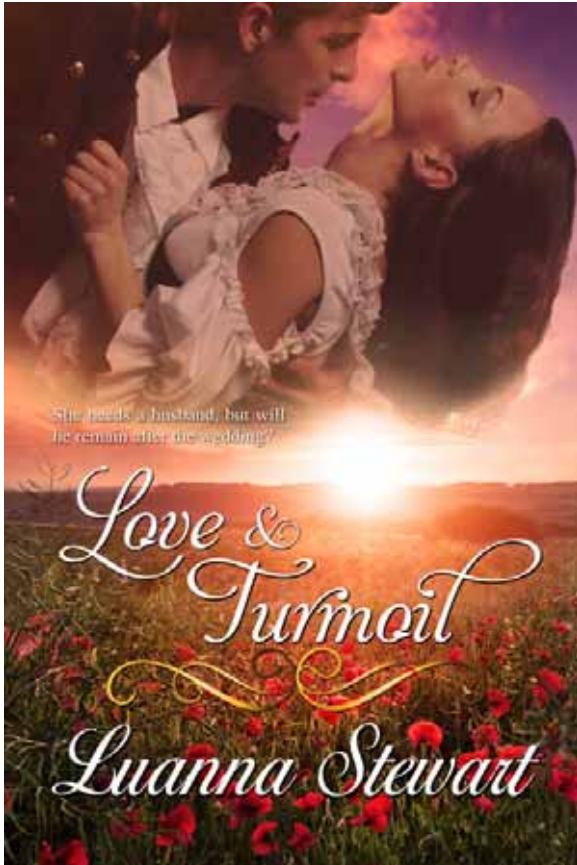
Cool on cookie sheet for a few minutes then transfer to wire rack to cool completely.

Makes approximately two dozen though that's just a guess because they're never around long enough for me to count.

This recipe easily doubles. Cookies freeze well, though I've no clue why you'd want to.

Garden Gourmet

Also Available from Luanna Stewart
Love & Mayhem



Chocolate Angel Cookies

Renee Canter Johnson

www.reneejohnsonwrites.com

Recipe Ingredients

1 cup softened butter

½ cup granulated sugar

½ cup firmly packed brown sugar

1 egg

4 ounces dark chocolate, melted

1 tsp vanilla extract

3 ½ cups self-rising flour

Optional Ingredients

Decorator Frosting

Edible Sprinkles

Recipe Directions

Cream butter in a large mixing bowl.

Gradually add sugars until fluffy and light.

Add the egg and mix well.

Stir in melted chocolate.

Stir in vanilla extract.

Stir in flour, reserving ¼ cup for sprinkling on rolling surface.

Chill for 15 minutes in the refrigerator, or until dough is pliable but solid.

Heat oven to 350 degrees.

Roll dough to ¼ inch thickness while the oven

Garden Gourmet

is heating.

Use angel cookie cutter or whichever cutters you prefer to make your shapes.

Place on cookie sheet and bake for 10 to 12 minutes.

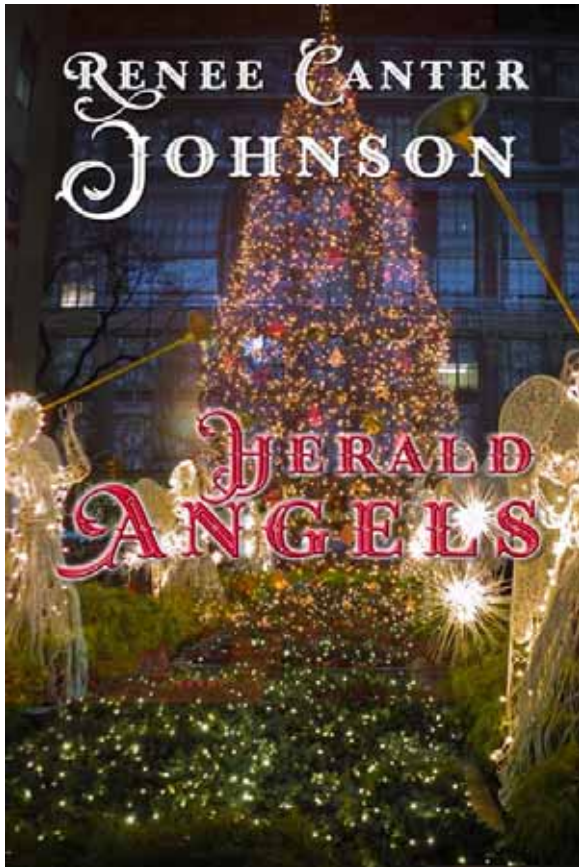
Cool before icing if you choose to use the optional decorator frosting.

Sprinkle with edible colored sugars or edible silver and gold dust.

Allow frosting to harden before serving.

Also Available from Renee Canter Johnson
Behind The Mask
The Haunting of William Gray
Acquisition

Garden Gourmet



Finger-licking Chocolate Chunk Cookies

Mona Sedrak

www.monasedrak.com

Ingredients

- 2 large eggs
- 2 sticks unsalted butter, at room temperature
- 3/4 cup packed brown sugar (light or dark)
- 2/3 cup granulated sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2-1/2 cups all purpose flour,
- 6 oz bittersweet chocolate, roughly chopped
(use your favorite brand)
- 3 oz milk chocolate, finely chopped

Recipe Directions

- Beat butter and both sugars until light & fluffy
- Add eggs & beat for 2 minutes more.
- Add salt & baking soda & beat until well
combined
- Add flour and chocolates
- Mix until flour is completely blended
- Cover & put in the refrigerator until firm, a few
hours.

- Preheat oven to 350°F
- Drop 1.5-tablespoon balls onto baking sheet.
- Bake for 11 minutes, until golden around the
edges but still soft. ENJOY!!

Garden Gourmet



Ginger's Gingersnaps

Ginger Dehlinger

<http://gdehlinger.blogspot.com>

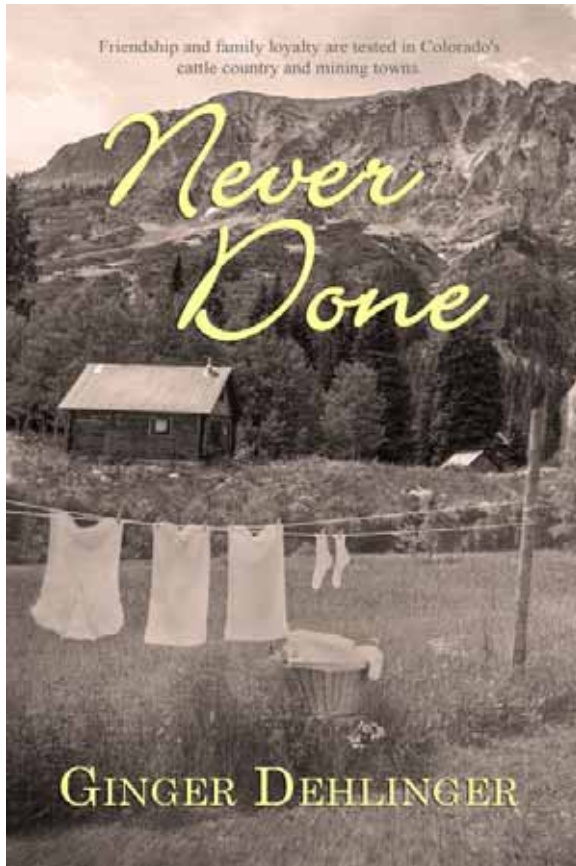
2 c. flour
1/2 tsp. salt
2 tbsp. baking soda
1/2 tsp. cloves
1 tsp. ginger
1 tsp. cinnamon
1/8 tsp. cayenne pepper
3/4 c. vegetable shortening
1 c. sugar (brown or white)
1 egg
1/4 c. molasses

Sift dry ingredients together. Blend shortening and sugar until creamy. Add egg and beat again. Blend in molasses. Add dry ingredients and mix thoroughly. Chill dough for one hour. Form into 1-inch balls, roll balls in white sugar, and place 2" apart on ungreased cookie sheet.

Bake at 350 degrees for 15 minutes.

Yield: 35-40 cookies.

Garden Gourmet



Hot Cocoa Cookies

Rhonda Penders

Editor-in-Chief

1 stick unsalted butter
12 oz. semi-sweet chocolate
1 ½ cups flour
¼ cup unsweetened cocoa powder
1 ½ tsp. baking powder
¼ tsp. salt
1 ¼ cups brown sugar
3 eggs
1 ½ tsp. vanilla
25 large marshmallows – cut in half

For the Icing:

2 cups powdered sugar
½ stick unsalted butter, melted
¼ cup unsweetened cocoa powder
¼ cup hot water
½ tsp. vanilla

In a medium saucepan melt the butter and chocolate, stirring frequently. Once melted, set aside to cool slightly. In a medium bowl, whisk together the flour, cocoa powder, baking powder, and salt. In a bowl of an electric mixer, beat the sugar, eggs, and vanilla on low speed until combined. Add the cooled chocolate mixture and blend until just combined. While mixing, add the flour mixture slowly and blend until combined. Scrape down the sides of the bowl. Then cover the

dough and refrigerate about 1 hour (note: this can be done ahead and kept refrigerated a couple of days but remove from fridge for about 30 minutes before using).

Preheat oven to 325 degrees and line 2 baking sheets with parchment paper. Form dough into 2-inch balls and place about 2 inches apart on cookie sheet. Flatten slightly. Bake cookies about 12 minutes.

When the cookies are baked, remove from oven and immediately place half of a marshmallow onto each cookie. Return to the oven for 2 to 3 minutes then remove and cool on wire racks.

Preparing Icing: Combine all ingredients in a medium bowl and mix together with a whisk. Once cookies are cool, spoon a small amount of icing on each marshmallow and spread it a bit with the back of a spoon. Sprinkle with colored sugar or sprinkles before icing dries.

Cookies can be stored in an airtight container for up to 3 days. These freeze well for months at a time.

Jessie's Chocolate Kisses – a modified Vintage
Cj Fosdick

www.sites.google.com/site/cjfosdickauthor

Recipe

3 egg whites

1 c. blanched, ground almonds

1 T. vinegar

4 squares ground baking chocolate

¼ t. salt

1 c. melted chocolate chips or bark

1 c. sugar

½ c. finely chopped nuts of choice; (Ground
pistachios a great alternate)

1 t. vanilla

Beat egg whites with vinegar & salt 'til soft
peaks form.

Gradually add sugar. Beat until stiff and glossy.
Add vanilla and fold in almonds and ground
chocolate. Drop teaspoonfuls on parchment or
greased cookie sheet, forming thumb-size cookies.
Bake at 250 degrees 30 min. When cool, dip half of
meringue cookie in melted chocolate, then in nuts.

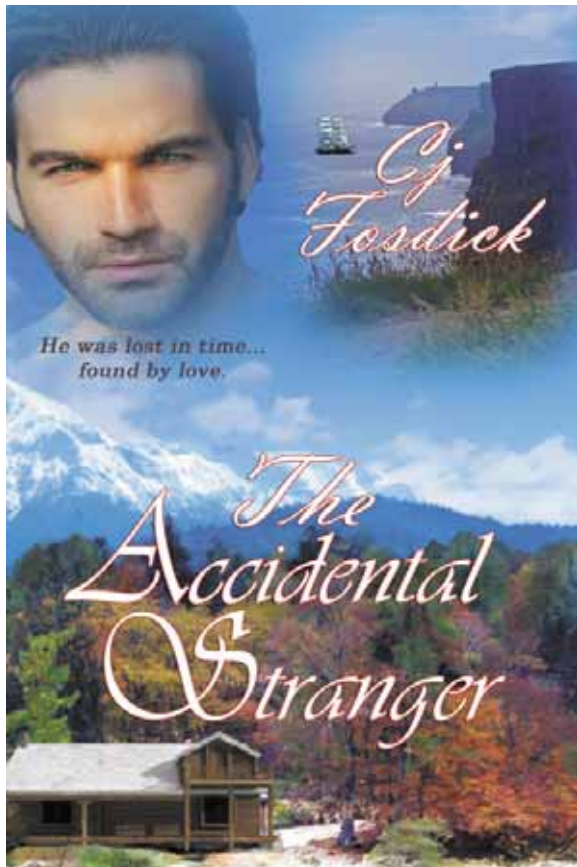
Makes 7-8 doz. (a 1950's classic Xmas
meringue)

Novel lines: "Mitch and Scout pinched a few of
my cooling kisses. Chocolate was always the great
equalizer with the men I loved."

Also available from Cj Fosdick

Garden Gourmet

The Accidental Wife
Hot Stuff in ebook and audio



Kerry's Favorite Gluten-Free Holiday Cookies

Kerry Blaisdell

www.kerryblaisdell.com

Ingredients

1/3 cup granulated sugar

1/3 cup shortening (non-hydrogenated organic)

2/3 cup honey

1 egg

1 tsp vanilla

2 3/4 cups gluten-free baking mix (such as
Namasté Foods, or other similar brand)

1 tsp baking soda

1 tsp salt

Sprinkles, Red Hots, chocolate chips, etc. for
décor

Directions

Preheat oven to 375°.

Line a large cookie sheet with parchment
paper; set aside.

Mix sugar, shortening, honey, egg, and vanilla
in a bowl, using an electric mixer.

Stir gluten-free baking mix, baking soda, and
salt together in another bowl; add to wet mixture in
small increments, mixing thoroughly after each
addition—it will be very sticky!

Chill for one hour.

Divide dough into 2 or 3 portions; take one
portion out to work with, while leaving remaining
portions in refrigerator.

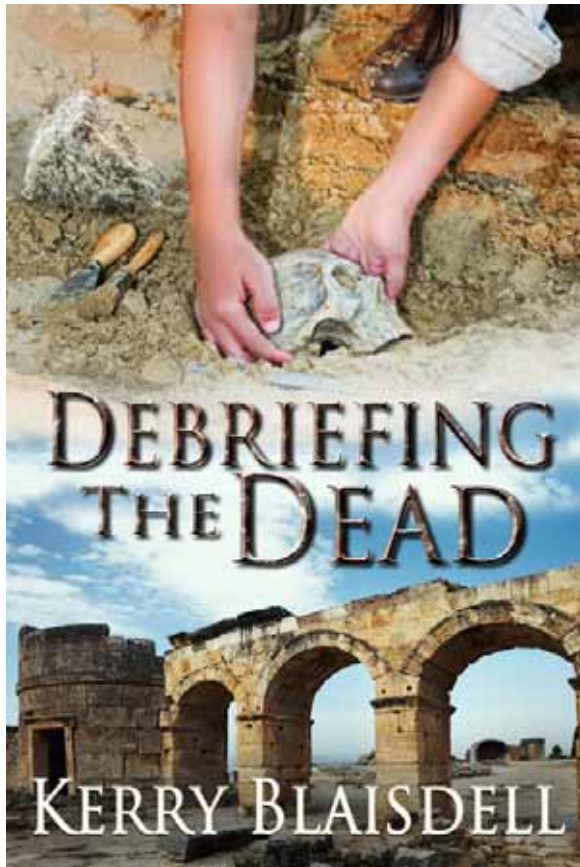
Roll dough out to 1/4" thickness on floured board with floured rolling pin (marble works well; don't use a cloth-covered rolling pin—the dough will stick to it too much!) and cut into different shapes using cookie cutters.

Dough will be sticky as it warms; these work best with large/simple cut-out shapes, not "intricate" ones! It helps to dip the cookie cutters in flour periodically, but don't overdo it, or the cookies will come out too dry when baked.

Decorate with sprinkles, chocolate chips, etc., and bake on parchment papered cookie sheet for 8-10 minutes.

Coming soon from Kerry Blaisdell:
Waking the Dead (Book 2 of The Dead Series)

Garden Gourmet



Linda Joyce's Christmas Cookies

Linda Joyce

www.linda-joyce.com

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoon salt
1 cup softened butter (2 sticks)
1 cup granulated sugar
1 cup packed brown sugar
1 1/2 teaspoon vanilla extract
2 large eggs
2 cups of red and green M&Ms
*1 cup chopped pecans (nuts are optional.)

Preheat oven to 375° F.

Combine flour, baking soda, and salt in small bowl.

In a mixing bowl, beat butter, granulated sugar, brown sugar, and vanilla extract until creamy.

Add eggs, one at a time, beating well after each one.

Add flour gradually and mix until all thoroughly combined.

Add nuts.

Gently stir in M&M's.

Refrigerate dough for at least an hour.

Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown.

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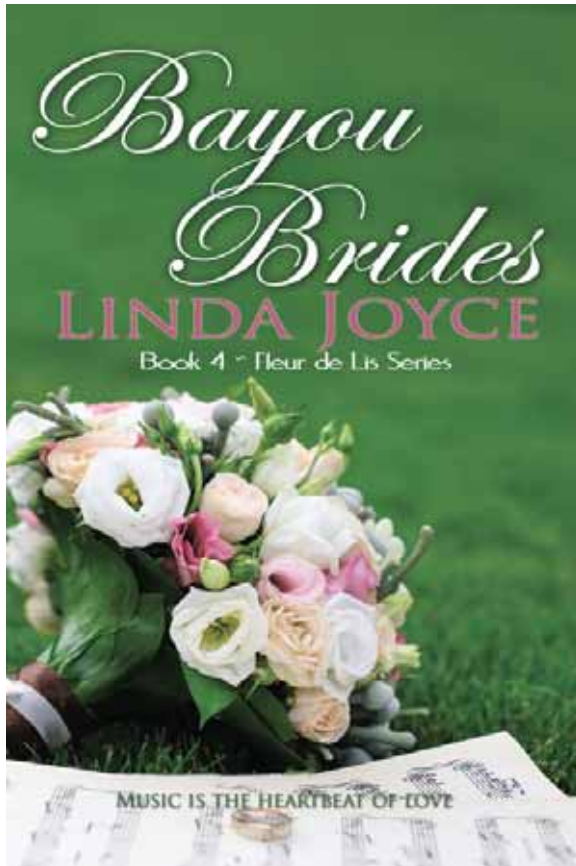
Cool for 2 minutes.

Also Available from Linda Joyce

Branna: Fleur de Lis Brides

Biloxi: Fleur de Lis Brides

Camilla: Fleur de Lis Brides



Mandel Bread Cookies

Marilyn Baron

www.marilynbaron.com

Recipe Ingredients:

1 cup of oil

1 cup of sugar

3 eggs

Cream above ingredients well together.

Add gradually to the above creamed ingredients:

4 cups of flour

2 teaspoons of baking powder

½ teaspoon of salt

1 teaspoon of cinnamon

Add:

1 teaspoon vanilla (1/2 teaspoon almond extract optional)

A splash of amaretto liqueur (optional)

1 cup of chopped almonds (or walnuts or pecans)

Chocolate chips (optional)

Grated lemon or orange rind (approximately 1 Tbsp.)

Recipe directions:

Form into four 3x10 (approximate) “loaves,” (will be fairly loose and sticky consistency) on greased cookie sheets. Bake at 350 degrees for

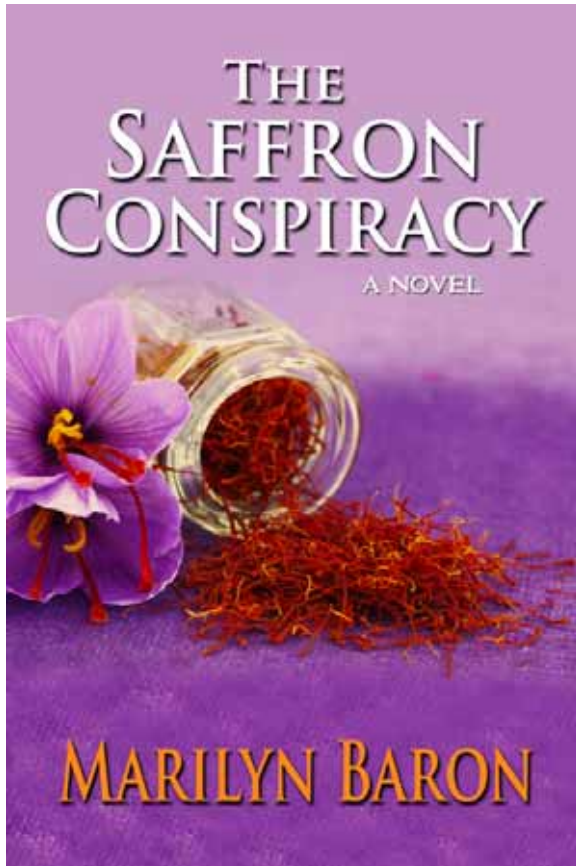
Garden Gourmet

approximately 20 minutes. Watch carefully against burning (should be very light beige). Remove and slice into ½-inch slices.

Then dip them in a mixture of cinnamon and sugar and put them back into a low oven for approximately five minutes—turn—then bake for five minutes more, until crisp, again watching them carefully.

Also Available from Marilyn Baron
The Siege: A Novel
Stumble Stones: A Novel
The Alibi

Garden Gourmet



Marzipan Cookies

Kathleen Buckley

www.facebook.com/anunsuitableduchess

Ingredients

1 lb. almond meal/almond flour (both terms are used but they're the same thing)

1 teaspoon almond extract

1 lb. confectioners' (i.e. powdered) sugar

2 egg whites (large), unbeaten

Preheat oven to 325° F. or 163° C.

Combine almond meal and sugar.

Mix and knead with egg whites to a stiff paste (I use a Kitchenaid stand mixer but you could do it by hand). If it's too stiff or crumbly, add a little more egg white.

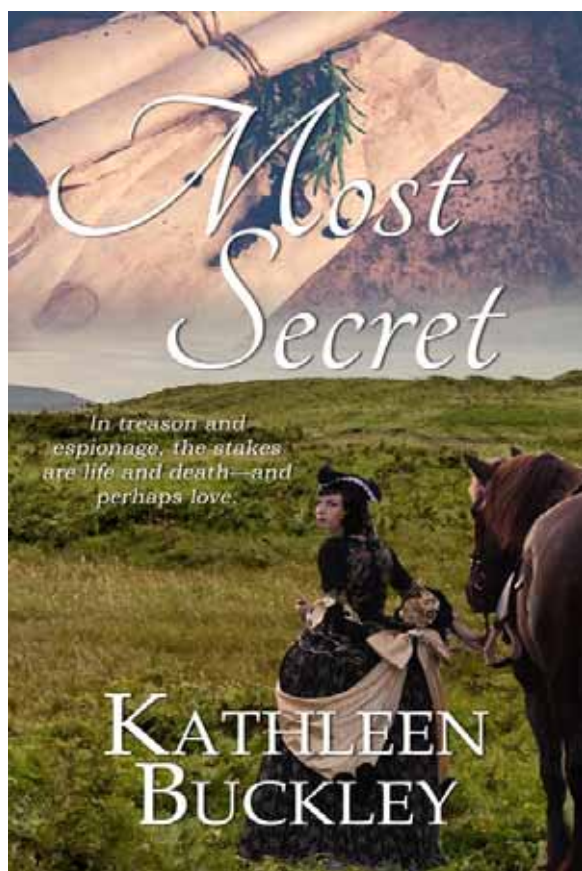
You can roll pieces into one-half inch thick ropes and form them into rings or pretzel-y shapes. I don't have much luck with this so I form balls about one inch in diameter, then flatten them to about one-half inch thick with the bottom of a glass or a shortbread stamp.

Bake on a cookie sheet for about 15 minutes. They do not brown.

They're better the next day (and after, assuming they last that long).

Also Available from Kathleen Buckley
An Unsuitable Duchess

Garden Gourmet



Peanut Butter Dog Biscuits & Christmas Cat Treats

Roni Adams

www.roniadams.com

For the Dogs

2 cups whole wheat flour, plus a bit more for
dusting

½ cup old fashioned oats

1 Tbs. baking powder

1 cup low-sodium chicken broth

1 cup creamy peanut butter

¼ cup grated parmesan cheese

Preheat oven to 375 degrees. Spray cookie
sheet with cooking spray. Set aside

In a large bowl combine flour, oats and baking
powder. Stir in the broth and peanut butter and mix
until a crumbly dough forms. Press the dough into a
large ball.

On a large floured work surface, knead the
dough 30 seconds until smooth. Roll out dough to
about ½ inch thick. Using a bone shaped cookie
cutter (or any shape you choose), cut out cookies
and place on the prepared baking sheet. Continue to
roll scraps of dough until none remains. Sprinkle
with parmesan cheese.

Bake until lightly golden about 20 minutes.
Transfer to wire racks to cool. Store in an airtight

Garden Gourmet

container in the refrigerator up to one week, or freeze in airtight containers for months, taking out a few at a time as you need them to thaw.

For the Cats

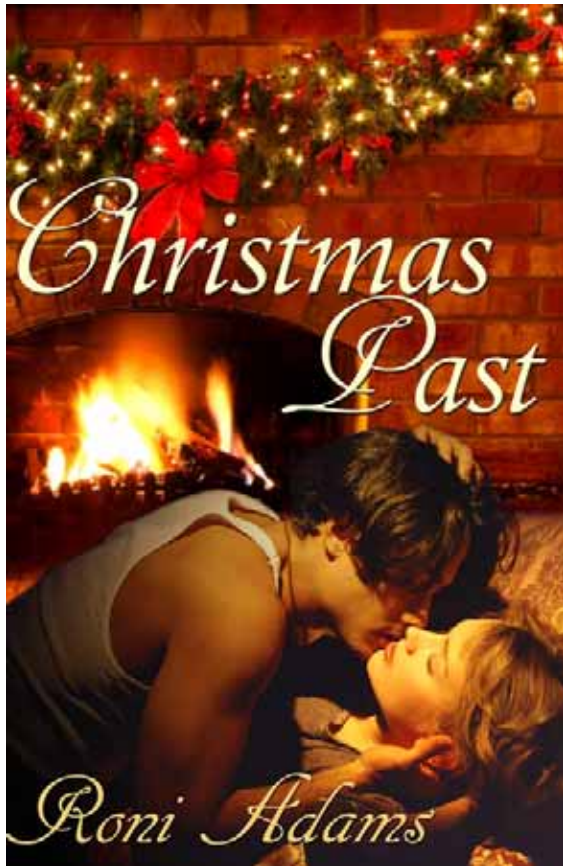
10 oz. can salmon chopped well

1 egg

2 cups whole wheat flour

Form dough into $\frac{1}{2}$ inch balls. Place on baking sheet lined with parchment paper. Press each down with your thumb until each one is $\frac{1}{4}$ inch thick. Bake for 20 minutes at 350 degrees. Cool and store in an airtight container in the refrigerator for up to a week, or store in the freezer for months, removing only what you want and thawing it.

Garden Gourmet



Quick and Easy German Chocolate Macaroons

Karen Michelle Nutt

www.kmnbooks.com

Recipe Ingredients

7oz sweetened coconut flakes

2/3 cups sweetened condensed milk

1/2 teaspoon vanilla extract

1/4 cup coarsely chopped pecans

1/4 cup of mini semi-sweet chocolate chips

A pinch of salt

Recipe Directions

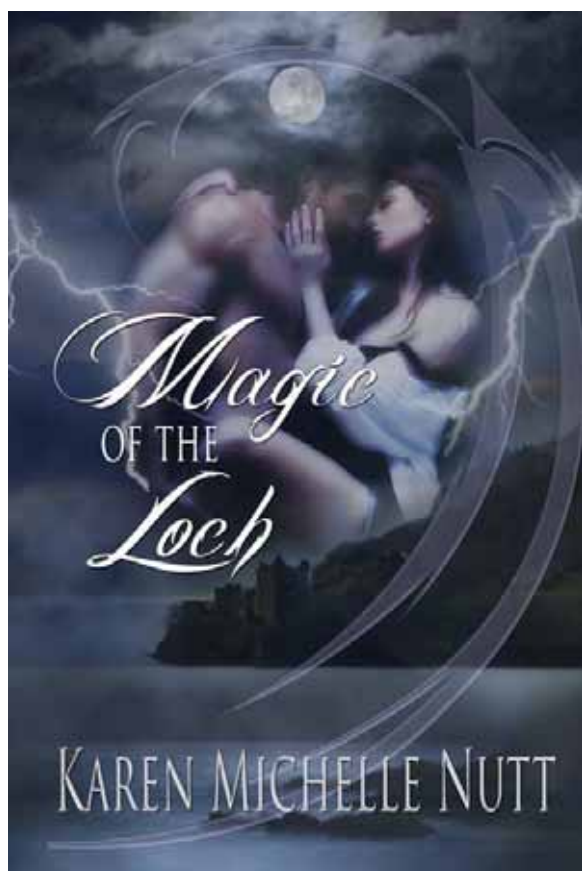
Mix all ingredients until blended. Prepare a cookie sheet with parchment paper or lightly grease with cooking spray, then place tablespoon-size portions of the blended mix onto a cookie sheet. Bake at 325 degrees for 15 minutes or until golden brown.

Makes 20 macaroons.

Also Available from Karen Michelle Nutt

Moon Shifter

Garden Gourmet



Sabrina's Super Soft Pumpkin Cookies

Sabrina A. Fish

www.SabrinaAFish.com

Recipe Ingredients

2 ½ cups all-purpose flour

1 tsp baking soda

1 tsp baking powder

1 tsp ground cinnamon

½ tsp ground nutmeg

½ tsp salt

1 ½ cups granulated sugar

½ cup butter (1 stick), softened

1 cup LIBBY's 100% Pure Pumpkin

1 large egg

1 tsp vanilla extract

1 container Cream Cheese Frosting

Sprinkles to match holiday

Instructions

Preheat oven to 350 F. Grease baking sheet.

Combine flour, baking soda, baking powder, cinnamon, nutmeg, and salt in medium bowl.

Beat sugar and butter in large mixer bowl until well blended. Beat in pumpkin, egg, and vanilla extract until smooth. Gradually beat in flour mixture.

Drop by rounded scoop onto prepared baking sheet.

Bake for 15 to 18 minutes, or until edges are

firm.

Cool on baking sheet 2-ish minutes; remove to wire rack to cool completely.

Spread or pipe icing onto cookies.

Sprinkle with holiday-themed sprinkles

Yield: 3 Dozen



The Old Firehall Café Christmas Tea Cakes

Vanessa Westermann

www.vanessa-westermann.info

Recipe Ingredients

1 cup butter (softened)
½ cup icing sugar
1 teaspoon vanilla extract
2 ¼ cups flour
¼ teaspoon salt
1 teaspoon cinnamon
¾ cup chopped almonds

Recipe Directions

Set oven at 400°F.

Mix butter, sugar, and vanilla.

Stir flour, salt, cinnamon, and almonds together.

With hands, work in flour mixture until dough holds together.

Form dough into 1-inch balls.

Place on ungreased baking sheet.

Bake 10 to 12 minutes or until set but not brown.

While warm, roll in icing sugar.

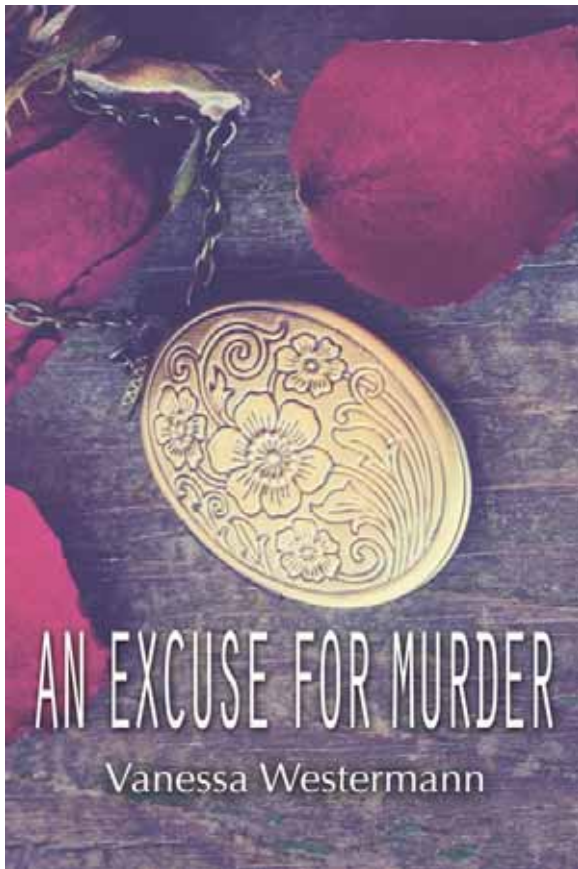
Cool. Roll in sugar again.

Makes 4 dozen 1” cookies.

Serve with a cup of strong Assam tea and a

Garden Gourmet

splash of milk. Perfect after a walk in the snow!



Crisps and Cobblers

- Granny's French Toast Dessert
- Orange-Cranberry Crisp
- Apple Kuchen, a German-American fruit-topped treat

Granny's French Toast Dessert
(A make-ahead overnight refrigerated sweet for
brunch or dessert)

Cj Fosdick

www.sites.google.com/site/cjfosdickauthor

8 oz. tub softened cream cheese

1 loaf French bread

1 c. brown sugar

½ c. butter

2 tsp. corn syrup

8 eggs

1 ¾ c. milk

1 ½ tsp. vanilla

In a saucepan, melt butter; add corn syrup,
then brown sugar;

Cook until it all blends and begins to bubble.
Do NOT bring to a boil lest caramel hardens into
candy. Pour mixture into greased 9x13 pan.

Cut bread into ¾ in. thick slices & slather 2
pcs. with cream cheese. Snug CC sandwiches
tightly side by side over caramel. Whisk eggs, milk,
and vanilla together and pour over top of bread,
coating each piece. Cover & refrigerate overnight.

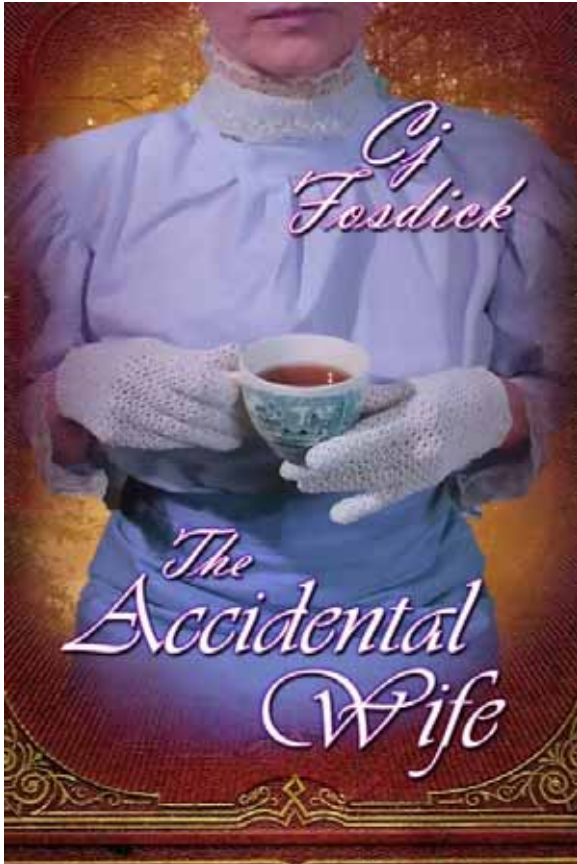
In the morning-- or for a later dessert-- bake
uncovered at 350 degrees for 40 min.

Serve caramel side up with whipped cream
and/or berries or fruit of choice.

Garden Gourmet

(GrannyLou of TAW made these for Jess and Jake every Sunday!)

Also available from Cj Fosdick
The Accidental Stranger
Hot Stuff- in ebook & audio



Orange-Cranberry Crisp

Laura Strickland

www.laurastricklandbooks.com

Ingredients:

1 can whole berry cranberry sauce

1 tsp. ground cinnamon

½ tsp. ground nutmeg

¼ tsp. ground cloves

Grated rind from one orange

1 Tbs. juice squeezed from orange

¾ cup all-purpose flour

½ cup butter or margarine

¾ cup packed brown sugar

¾ cup old-fashioned oats

¼ tsp. salt

Preheat oven to 375 degrees.

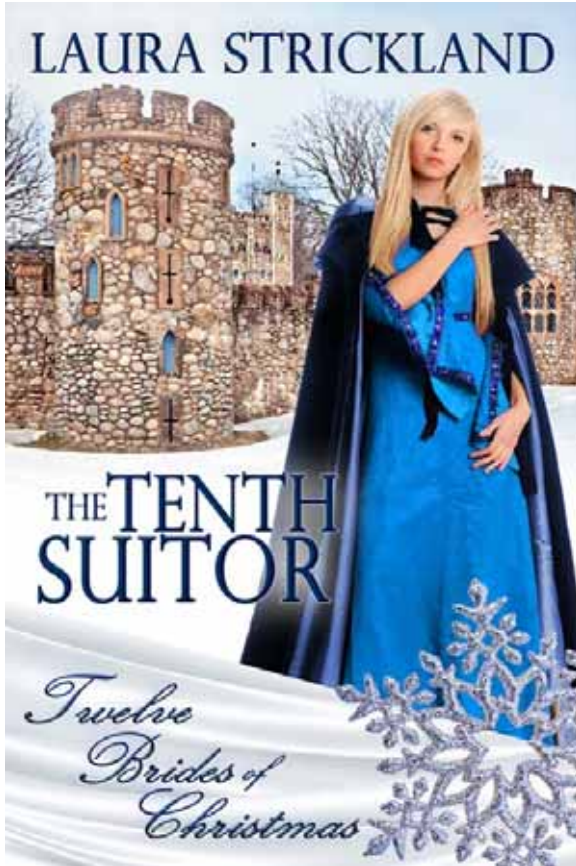
Empty cranberry sauce into small bowl. Mix in spices, grated orange rind and tablespoon of juice squeezed from orange, stir well. Pour mixture into a greased 9-inch square baking pan.

In a separate bowl, combine flour and butter/margarine, cut into chunks. Mix by hand until it resembles coarse crumbs. Add all other dry ingredients and stir well. Sprinkle over cranberry mixture and bake for 35 minutes or until golden.

Serve topped with vanilla ice cream or whipped cream.

Garden Gourmet

Also Available from Laura Strickland
Christmastime on Donner's Mountain
Mrs. Claus and the Viking Ship
Awake on Garland Street



Apple Kuchen, a German-American fruit-topped treat

Helen C. Johannes

www.helencjohannes.blogspot.com

Crust:

1 cup flour

3 tablespoons sugar

3 tablespoons margarine or butter

½ teaspoon salt

½ teaspoon baking powder

1 egg

Filling:

3 cups of apples, peeled, cored, and thinly sliced

Topping:

½ to 1 cup sugar (depending on how sweet or tart the apples are)

4 tablespoons of margarine or butter

3 tablespoons of flour

Cinnamon to be sprinkled on top (to taste)

Combine crust ingredients in medium bowl, adding egg last, and mix well.

Pat crust into a greased 11 x 7 inch pan, making sure bottom is completely covered.

Fill with sliced apples.

For topping, mix flour and sugar in a small bowl.

Soften butter and combine with sugar/flour

Garden Gourmet

mix.

Crumble topping over the apples, using your fingers to spread as evenly as possible.

Sprinkle cinnamon on top.

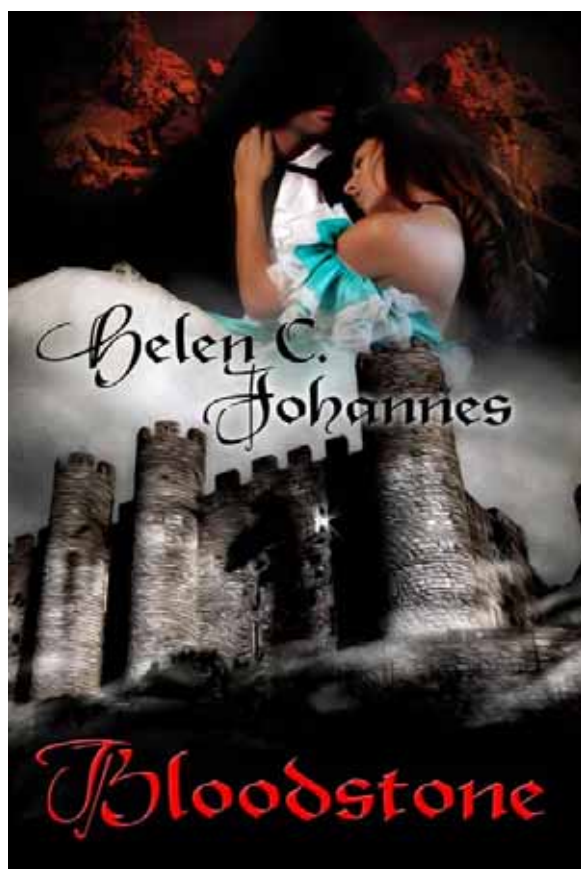
Bake at 375° F for 35 minutes.

Serve warm or cold garnished with ice cream or whipped topping.

Serves 12.

Also available from Helen C. Johannes
The Prince of Val-Feyridge

Garden Gourmet



Fruit Desserts & Compotes

- Chocolate Jell-O Cups
- Cranberry Fruit Compote
- Nectarine/Plum/Peach Gratin with Pistachio Crumble

Chocolate Jell-O Cups

Danielle Morrone

Ingredients:

Chocolate chips (I used dark chocolate, but you can use whatever you prefer)

1 box of strawberry Jell-O

Fresh strawberries, chopped

Whipped cream

Cupcake liners

Steps

To make the Jell-O, follow the instructions on the box

Add as many strawberries as you want into the Jell-O. Half a container usually works for me, but the exact ratio of strawberry to Jell-O is up to you

Melt chocolate and spread on interior of cupcake liners. Put in fridge to solidify

When the Jell-O is set, carefully unpeel cupcake liners off chocolate

-Spoon strawberry Jell-O into the cups

-Top with whipped cream

Coming soon from Danielle Morrone

The New Apprentice



Cranberry Fruit Compote – with a shout out to the Warrens, Wisconsin Cranberry Festival!

DeeDee Lane

www.deedeelane.com

Recipe Ingredients:

1 cup fresh cranberries
1 medium apple peeled, cored, and cubed
2 medium pears, peeled, cored, and cubed
¼ cup water
¼ cup maple syrup
¼ cup brown sugar
1 teaspoon vanilla
½ teaspoon cinnamon
Dash of cardamom

Recipe Directions:

Combine all ingredients in a small saucepan
On medium heat gradually bring to a boil
Reduce heat to low, simmer uncovered about 15 minutes
Stir occasionally
Watch for berries to pop and compote to reduce liquid and thicken
If berries are still firm and liquid is gone, add more water, a tablespoon at a time
Taste, add more sugar or maple syrup if you want a sweeter finish, a teaspoon at a time
Store in refrigerator – can be served warm or chilled

Garden Gourmet

How to Use:

A tart topping over yogurt for breakfast or ice cream for dessert

A side for your turkey with trimmings

A side for your holiday cheese tray-- this compote will stand up to strong flavored cheese and a good cracker

A topping for French toast, pancakes, or waffles

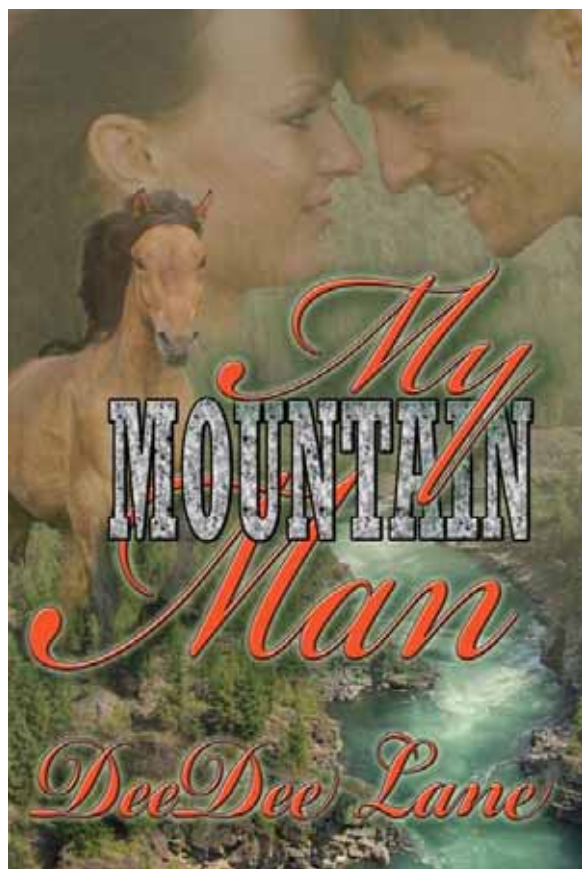
Also Available from DeeDee Lane

My Gambling Man

My Law Man

My Traveling Man

Garden Gourmet



Nectarine/Plum/Peach Gratin with Pistachio Crumble

Sadira Stone

www.sadirastone.com

I'm not much of a baker, but I like to offer a fruit-based dessert when I have friends over for dinner. This stone fruit gratin is my riff on a recipe from a French cooking magazine. Easy-peasy, rich fruit flavor, and you can adjust the sugar and butter content to your own taste. The gratin can be prepared ahead of time and go into the oven while you enjoy your dinner. The buttery pistachio crumble really brings out the lushness of the fruit.

Ingredients:

Fresh or frozen stone fruits—nectarines, peaches, plums, pluots, or any combination thereof. If frozen, thaw before proceeding. Cut these into chunks or slices, depending on your aesthetic. I like a rough, chunky look, like a diamond-in-the-rough romance hero. You'll need enough fruit to cover the bottom of your chosen baking dish. For my twelve-inch ceramic tart pan, I use eight big nectarines. I suppose you could peel them, but I never do.

Unsalted butter for the baking dish

Optional spices: 1 tsp ground cinnamon, ½ tsp ground ginger, 1/2 tsp ground allspice

For the crumble topping:

1 cup shelled, non-salted pistachios

½ stick unsalted butter, at room temperature.

1 teaspoon vanilla extract

one cup powdered sugar. (Maybe less. Start with half a cup, taste it, and see what you think. If your fruit's very sweet, you might want less sugar in your crumble. If your fruit's on the tart side, you might want a sweeter crumble.)

Directions

Butter your chosen baking dish—tart dish, pie pan, cake pan, whatever. Fill the dish with a single layer of fruit chunks or slices.

I like my fruit plain if it's fresh and flavorful. If you're using frozen fruit, or if the fruit's not quite as fragrant as you'd like, you can sprinkle on sweet spices such as 1 tsp. ground cinnamon, ½ tsp. ground ginger, and/or ½ tsp. allspice.

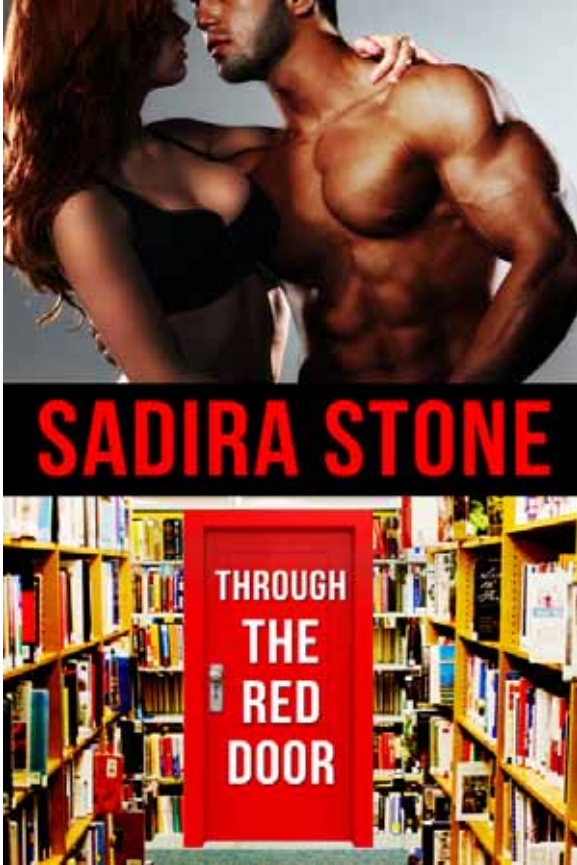
Put the pistachios, vanilla, butter, and ½ cup powdered sugar in your food processor. Whirl until crumbly. You don't want a paste, just crumbles.

Taste. Sweet enough for you? Or do you want to add a little more sugar? If your baking dish is large, you may want a larger quantity of nut crumble.

Distribute the nut mixture over the fruit. Bake

Garden Gourmet

at 375 degrees Fahrenheit for 10-15 minutes. Serve warm, by itself, or atop ice cream or pound cake. Luscious!



Pies & Tarts

- Apple Pie
- Apple Pie
- Butter Tarts
- Caramel-Pecan Cheesecake Pie
- Decadent Cocoa Pie
- Easy Blueberry and Marzipan Pies
- Green Tomato Pie
- Judith's Apple Tart with Vanilla Cream
- Silky Creamy Pie
- Sugar-free Chocolate Chess Pie

Apple Pie

Emma Kaye

www.emma-kaye.com

Recipe Ingredients

1 Bag of apples — Macintosh, Granny Smith,
etc.

1 cup of sugar

Cinnamon to Taste

Dash of nutmeg

2 tablespoons flour

1 tablespoons Butter

2 frozen pie crusts

1 tablespoon sharp cheddar cheese

Recipe Directions

Preheat oven to 400°

Peel, core, and cut apples into slices.

Place apple slices into one pie crust.

Combine sugar, cinnamon, nutmeg, and flour.

Reserve 1-2 tablespoons of mixture for crust.

Pour sugar mixture over apples.

Cut up butter and dot over apples.

Place second crust upside down over apples.

Pinch around edges to seal. Use fork to poke holes
in crust.

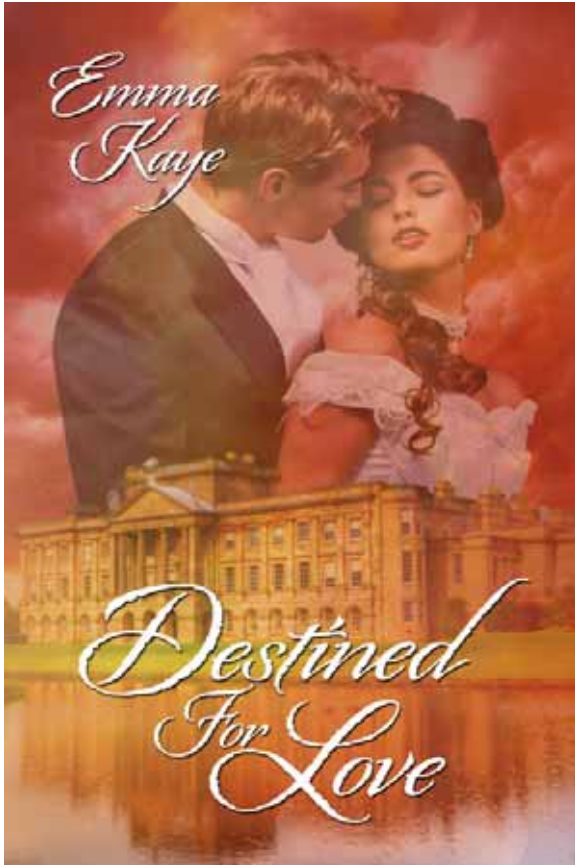
Sprinkle crust with remaining sugar mixture.

Sprinkle cheddar cheese over crust.

Cook for 50 minutes.

Garden Gourmet

Also Available from Emma Kaye
Time for Love
Echoes of the Past
For You



Apple Pie

Judith Sterling

www.judithmarshallauthor.com

Recipe Ingredients and Directions

This can be a two-crust pie or a one-crust pie with a crumble topping.

Preheat oven to 375 degrees.

Filling:

6 tart apples, peeled and sliced

2/3 cup sugar

3 tbsp. flour

1 tsp. lemon juice

1 1/2 tsp. cinnamon

1/2 tsp. nutmeg

3 tbsp. butter

In a large bowl, mix together the first 6 ingredients. Dot with the butter.

Pastry for two-crust pie:

2 cups flour

1 tsp. salt

2/3 cup shortening, very cold

1/4 cup water, very cold

Powdered sugar for rolling.

(For one crust, halve the ingredients.)

Garden Gourmet

Combine the dry ingredients in a large bowl, then cut in the shortening until the mixture is crumbly. Add the water little by little until a ball is formed. Chill in the refrigerator for at least 30 minutes. Grease the pie plate, and sprinkle a good amount of powdered sugar on a flat surface. Divide the cold dough in half, then roll out each half in the powdered sugar (sprinkling more powdered sugar as necessary) to fit your pie plate, with at least a half inch extra hanging over the sides of the plate. Add filling (ingredients listed below) and top with the second crust, sealing the edges well. Make several small slashes for venting, then sprinkle with granulated sugar and cinnamon.

For alternative crumble topping:

1/2 cup flour

1/2 cup brown sugar

4 tbsp. cold butter

Mix the three ingredients together, then sprinkle on top of the filling.

Bake for about 50 minutes.

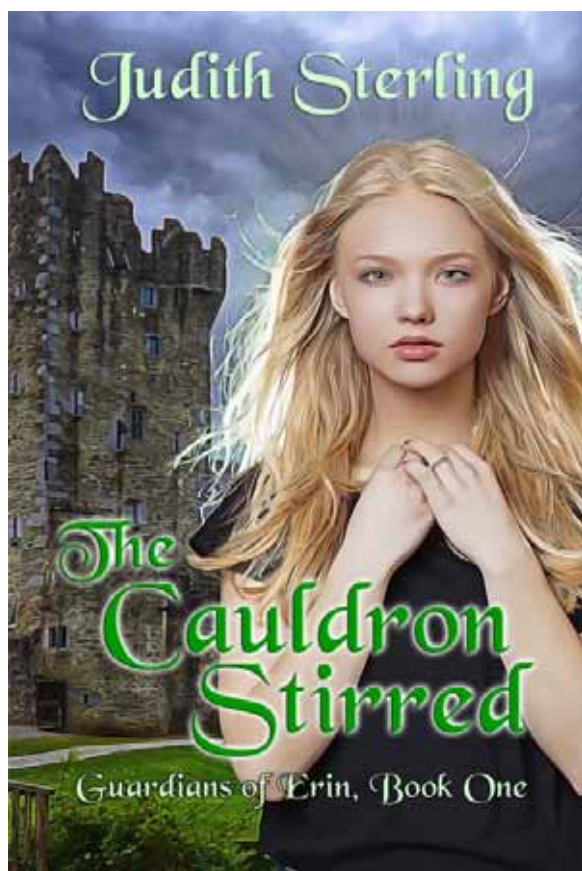
Also Available from Judith Sterling

Flight of the Raven

Soul of the Wolf

Shadow of the Swan

Garden Gourmet



Butter Tarts
Jana Richards
One More Second Chance
www.janarichards.com

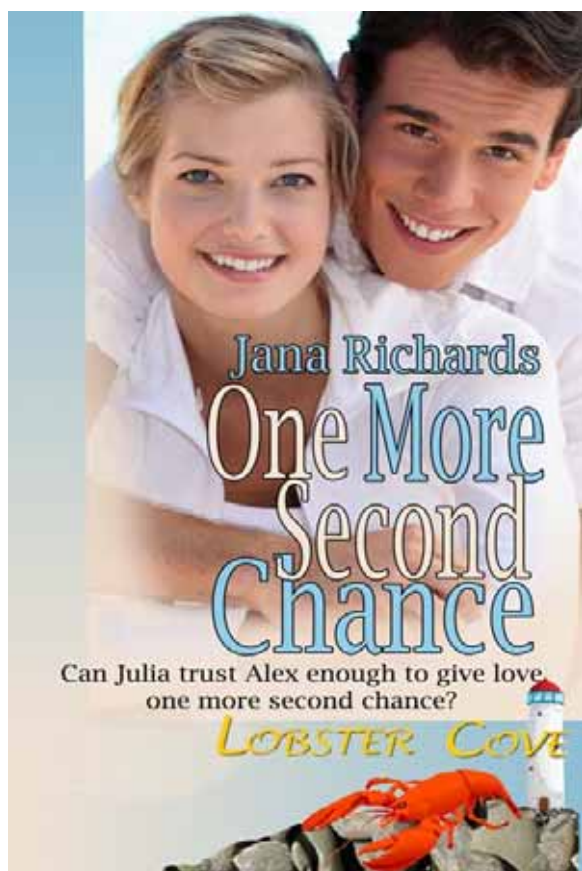
2 cups brown sugar
2 eggs
1 tsp. vanilla
1 ½ cups raisins
½ cup butter, softened
4 T. vinegar

Put all ingredients in a bowl and mix vigorously.

Drop one tablespoon of filling into each tart shell.

Bake at 350°F for 20-22 minutes or until shell is golden brown.

Also available from Jana Richards
Chill Out
The Girl Most Likely
Flawless



Caramel-Pecan Cheesecake Pie

Claire Corvey

www.clairecorveybooks.wordpress.com

Ingredients:

8 oz. package softened cream cheese

½ cup sugar

4 eggs

1 tsp vanilla extract

1 unbaked 9 inch pie shell

1 ¼ cups chopped pecans

1 cup caramel ice cream topping

Directions:

In a small mixing bowl, beat the cream cheese, sugar, one egg, and vanilla extract until smooth. Spread into pie shell. Sprinkle with the pecans.

In a small bowl, whisk remaining eggs. Gradually whisk in caramel topping until blended. Pour over pecans. Bake at 350 degrees for 35 to 40 minutes, until lightly browned (loosely cover with foil after 20 minutes if pie browns too quickly). Cool and refrigerate for 4 hours, or overnight, before serving.

Garden Gourmet



Decadent Cocoa Pie

Tena Stetler

www.tenastetler.com

Recipe Ingredients:

3/4 cup of cocoa (I use Dutch process cocoa, but you can use other less rich cocoa too)

1/4 cup flour

1 cup sugar

1/2 teaspoon salt

2 cups milk

3 egg yolks (save the whites for the meringue)

3 tablespoons butter

1 teaspoon real vanilla extract

1 baked pie crust (I use pre-made crusts)

Cooking Directions:

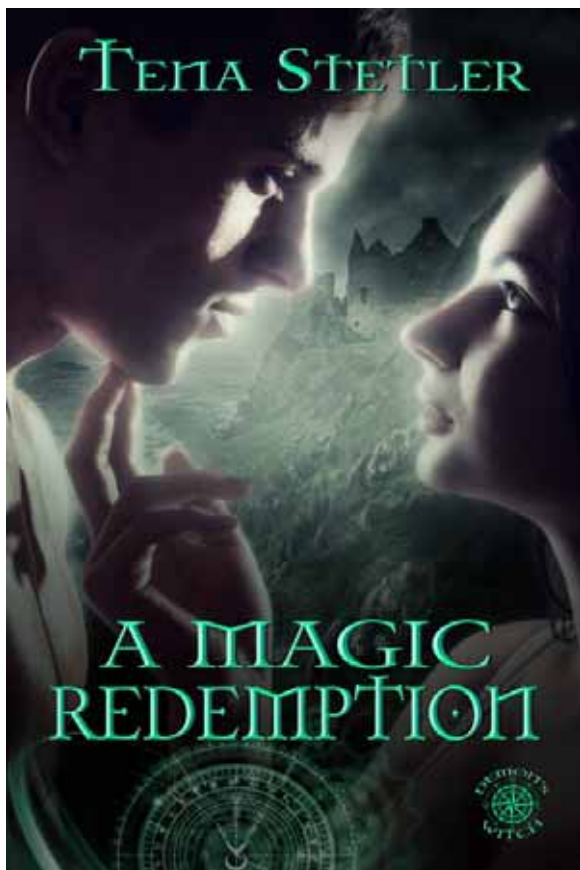
Line deep-dish pie pan with pie crust. Bake quickly 10 to 15 minutes in hot oven. Cook cocoa, flour, sugar, salt, and milk in a saucepan until thick (stirring regularly so mixture doesn't burn). Beat yolks and butter then add vanilla. Pour into baked pie shell and let cool.

Beat egg whites until stiff then add 3 level tablespoons of sugar for meringue, pop in the oven and brown. It takes approximately 5 minutes or bake until the peaks are golden brown.

Let cool and serve! Yumm!

Garden Gourmet

Also Available from Tena Stetler
An Angel's Unintentional Entanglement
A Vampire's Unlikely Alliance
A Witch's Holiday Wedding



Easy Blueberry and Marzipan Pies

Tora Williams

www.torawilliams.uk

Makes 4 individual pies

Ingredients

Sheet of ready-made puff pastry

250g fresh or frozen blueberries

100g marzipan

2 teaspoons demerara sugar

2 tablespoons flaked almonds

A little milk for brushing the pastry

Method

Preheat the oven to 200 C, 400 F, Gas Mark 6

Cut the puff pastry into 4 equal rectangles and brush the edges of each piece with milk.

Place the blueberries into the lower half of each pastry rectangle and grate the marzipan over them.

Fold the upper half of the pastry over the top of the blueberry and marzipan mixture and pinch the edges to seal.

Cut three diagonal slices into the top of each pie and brush with milk.

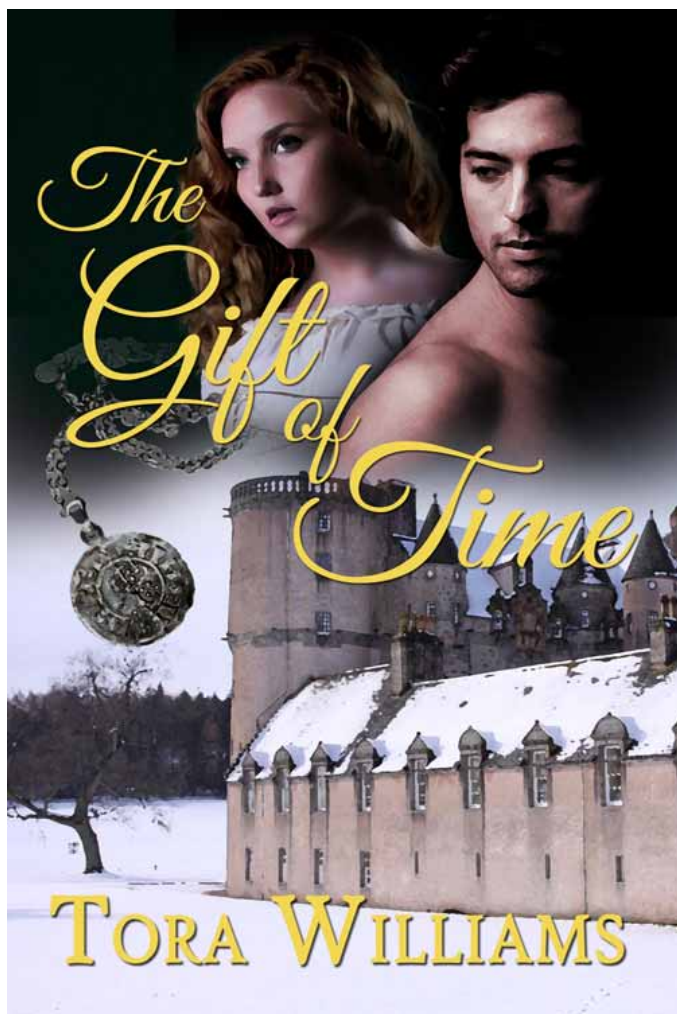
Sprinkle the pies with the demerara sugar and flaked almonds.

Place on a non-stick baking tray and bake for 15 - 20 minutes or until the pastry is golden.

Serve with cream or ice cream.

Garden Gourmet

Also Available from Tora Williams
Bound to Her Blood Enemy



Green Tomato Pie

Katherine Pritchett

www.katherinepritchett.com

Ingredients

3/4 cup light brown sugar
1/2 cup plus 1/2 teaspoon granulated sugar
6 tablespoons flour
1 teaspoon cinnamon
1/8 teaspoon pepper
4 cups finely chopped green tomatoes
1 tablespoon lemon juice
2 tablespoons unsalted butter cut into pieces
2 teaspoons heavy cream
2 pie crusts

Directions

Preheat the oven to 425 degrees F. Make your favorite 2-crust recipe or buy them. Prepare one for receiving the filling.

In a large bowl, mix together the brown sugar, 1/2 cup granulated sugar, flour, cinnamon, and pepper. Sprinkle 2 tablespoons of the flour mixture across the bottom of the prepared piecrust. Add the tomatoes and lemon juice to the bowl with the remaining flour mixture and toss to coat. Spoon the tomato mixture into the pie shell, and dot with the butter.

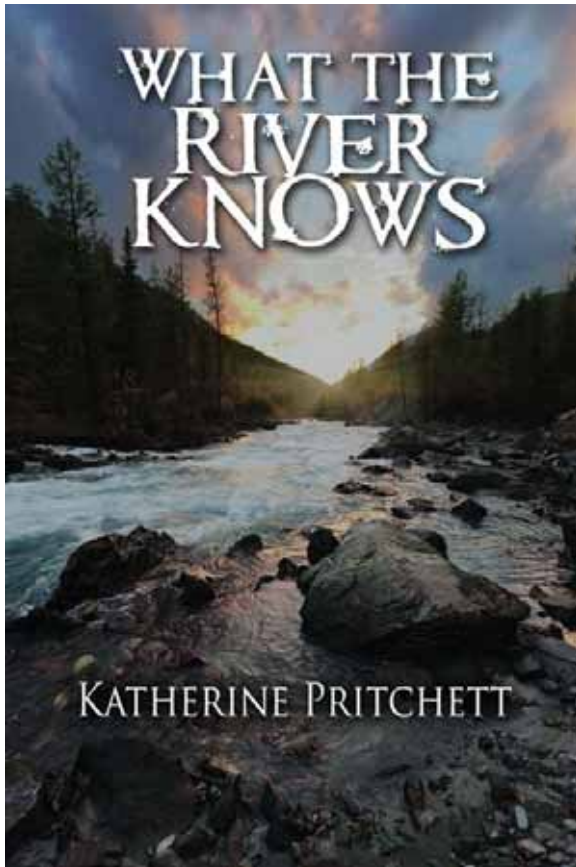
Put on a full top crust or make a lattice crust. Either one works. With a pastry brush, brush the top of the crust with the cream, and sprinkle with the remaining 1/2 teaspoon of sugar.

Bake for 15 minutes, then reduce the temperature to 375 degrees F. Bake until the crust is golden brown and the filling is bubbly, 35 to 40 minutes. Remove from the oven and cool on a wire rack for at least 1 hour before serving. Serve warm or at room temperature.

This tastes like a very flavorful apple pie. In fact, you can use your favorite apple pie recipe, except you add a bit more flour and pepper. Some recipes call for white pepper, but I used black pepper. Some call for salt, but since we need to restrict salt, I leave it out. I use bottled lemon juice most of the time in making it. The most difficult part of making this pie is getting people to try it.

Also available from Katherine Pritchett
More Than a Point of Honor

Garden Gourmet



Judith's Apple Tart with Vanilla Cream

Marin McGinnis

www.marinmcginnis.com

Serves 8.

Ingredients

For the tart:

- 8 oz puff pastry, homemade or store-bought
- 2 T applesauce
- 4-6 Granny Smith apples, peeled, cored, and thinly sliced
- 1 T Calvados
- 2 T granulated sugar (caster or superfine, if you can find it)
- 1 T unsalted butter, cut into tiny pieces
- 1 egg yolk, beaten

For the vanilla cream:

- 1 c heavy cream
- 1 T powdered sugar
- Seeds of 1 vanilla bean (or 1 tsp vanilla extract)

Instructions

Preheat the oven to 400F.

Roll the puff pastry out on a clean work surface to a large sheet, about 3 mm thick. Using a dinner plate as a guide, cut a circle about 10 inches in

diameter with a sharp knife. Place the circle on a baking sheet lined with parchment paper. Chill the pastry in the fridge for at least 10 minutes.

Remove the pastry from the fridge and spread the applesauce over it, leaving a ½ inch border at the edge.

Place the sliced apples onto the pastry sheet in 2 or 3 concentric circles, overlapping each other, leaving a ½ inch border at the edge of the pastry.

Brush the Calvados over the apples, then sprinkle evenly with sugar. Dot with the butter. Brush the border with the beaten egg and bake for about 30 minutes, or until golden-brown and risen around the edge. Transfer the tart to a cooling rack.

Whisk the cream, powdered sugar, and vanilla in a bowl until soft peaks form, and chill until ready to serve.

Serve the tart with a dollop of whipped cream.

Also Available from Marin McGinnis
Stirring Up the Viscount
Secret Promise
Tempting Mr. Jordan

Garden Gourmet



Silky Creamy Pie

Jo A. Hiestand

www.johiestand.com

Make a 9" pie crust (or use a store-bought one). Place crust in 9" pie plate, flute edges, and prick entire surface (including sides) of crust with a fork. Bake pie shell in a 450°F oven for 10 to 15 minutes, or until browned as you desire. Cool completely before filling.

For Pie Filling:

8-oz cream cheese, softened
1 pt vanilla ice cream, softened
1/2 cup sugar

For Chocolate Syrup:

2 TBSP butter
1/4 cup chocolate pieces

Strawberries or raspberries for decoration,
optional

In bowl of electric mixer, beat together the cream cheese, ice cream and sugar. Mix thoroughly, until smooth. Pour mixture into cold pie shell. Arrange berries around the edge of the pie. Drizzle the Chocolate Syrup over the pie and the berries. Wrap or put pie in a storage container and chill the pie.

Garden Gourmet

To make Chocolate Syrup: microwave butter and chocolate pieces on Power 4 setting for 2-3 minutes, stirring occasionally. Additional time may be needed for chocolate to melt. Be sure all the chocolate pieces are completely melted and the mixture is smooth before drizzling onto the pie.

Also Available from Jo A Hiestand

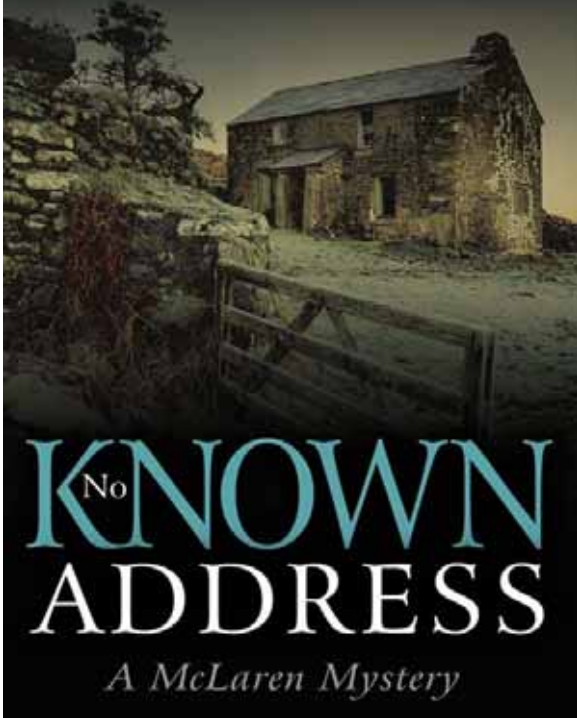
Cold Revenge

Last Seen

An Unfolding Trap

Garden Gourmet

Jo A. Hiestand



Sugar-free Chocolate Chess Pie

Pam Bazemore

Makes 1 deep dish or 2 regular pies

Almond Crust:

1 ½ c almond flour

¼ cup vanilla whey powder (I use no-sugar
Pure Protein whey)

1/3 cup butter, melted

Preheat oven to 350 degrees.

Mix almond flour, protein powder, and butter.

Spray pie pan(s) with nonstick cooking spray.

Press mixture firmly and evenly into place,
building up around sides.

Bake for 8-10 minutes or until edges are
starting to brown slightly. Remove from oven and
cool.

Chocolate chess pie:

¾ cup Splenda

½ cup Xylitol

1 tsp Stevia powder

5 tablespoons cocoa powder

2 tablespoons vanilla whey protein powder

1 5 fl. oz can evaporated milk

3 large eggs, room temperature

1/3 cup butter, softened

1 teaspoon vanilla

Garden Gourmet

Turn oven down to 325 degrees
Combine sweeteners, cocoa, protein powder
Blend in full can of evaporated milk
Beat in eggs, one at a time
Add butter and vanilla, beat until smooth
Pour into cooled pre-baked pie shell
Bake for 20-25 minutes
Cool completely

Whipped topping:

1 cup heavy whipping cream
1 tablespoon vanilla sugar free instant pudding
powder
Sugar free chocolate syrup (Hershey's)

Whip cream and vanilla pudding together until cream is stiff. (The pudding adds a nice texture and helps the whipped cream to “stand up”)

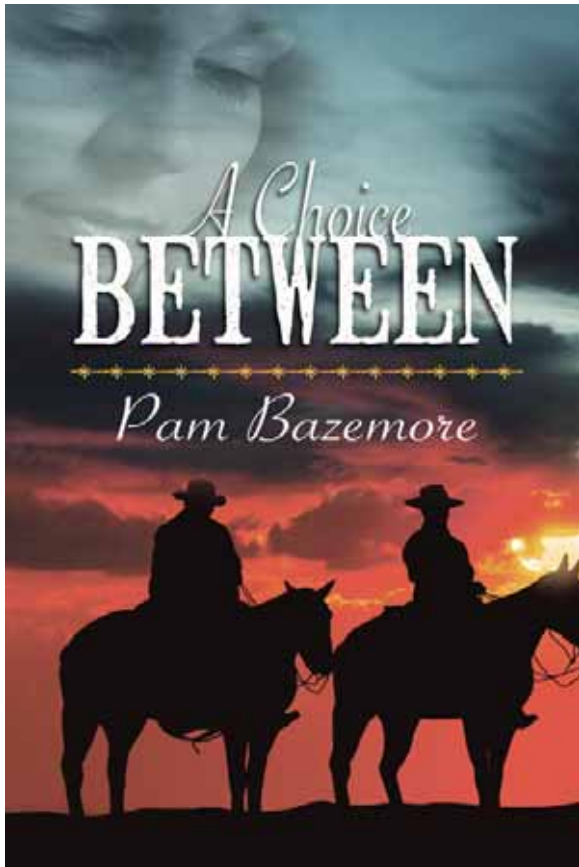
Spread whipped cream across top of cooled pie.

Drizzle with sugar free chocolate syrup

Chill. Best when cold.

Coming soon from Pam Bazemore
Stolen Choices

Garden Gourmet



About this cookbook

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