

## **Recipes from Shiloh Pottery Mother's Day Weekend, 2011**

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## Baked Brie

**Start to Finish Time: 30 minutes**

**1 large sheet of puff pastry dough or 1 tube of refrigerated crescent dinner rolls**

**1 round or wedge of Brie cheese (do not remove rind)**

**Raspberry Jam, or other sweet jam**

**Brown sugar**

**1/4 cup maple syrup**

Preheat oven to 350 degrees F.

In a Shiloh Pottery brie baker, lay out the puff pastry or the crescent rolls flat; put brie round or wedge on top.

Spread jam on brie, fold dough over top, cutting off excess dough. Drizzle maple syrup and place a handful of brown sugar on top.

Bake at 350° for 25-30 minutes, pastry should be golden brown. Let cool for 10 minutes before serving.

Serve with crackers and apple slices.

## Baked Brie with Jam

The Family Recipe Box

<http://familyrecipebox.wordpress.com/2008/05/24/baked-brie/>

*Made with homemade yellow tomato marmelade, but you can use any jam.*

*Serving suggestions:*

*\* Place the cheese in a clear glass pie plate. When the cheese melts, it fills the plate and looks very pretty with the golden apricot marmalade glistening on top.*

*\* For variation, use other jams and nuts.*

**1 brie wheel**

**apricot jam**

**sliced almonds**

Remove rind from top of brie and place on oven-proof dish (or a Shiloh Pottery brie baker). Spread with apricot jam, covering the entire top of the brie. Sprinkle the almond slices on top.

Bake uncovered at 325° F for 15 minutes or until cheese is melted and bubbly.

Serve with nice crackers.

# Chocolate Chip Toffee Bars

Taste of Home Simple and Delicious, August/September, 2010

**Servings: 36**

*Simple and satisfying, a crumbly chocolate chip bar  
This recipe freezes well.*

**2 1/2 cups all-purpose flour**

**2/3 cup packed brown sugar**

**3/4 cup cold butter**

**1 egg**

**1 cup chopped almonds**

**2 cups (12 oz.) semisweet chocolate chips, divided**

**1 can (14 oz.) sweetened condensed milk**

**1 3/4 cups toffee bits, divided**

In a large bowl, combine flour and brown sugar; cut in butter until mixture resembles coarse crumbs. Add egg; mix well. Stir in almonds and 1-1/2 cups chocolate chips. Set aside 1-1/2 cups for topping. Press remaining mixture into a greased 13-in. x 9-in. baking pan.

Bake at 350° for 10 minutes. Pour milk over crust; spring with 1-1/2 cups toffee bits, reserved topping and remaining chocolate chips.

Bake 25-30 minutes longer or until lightly browned. Sprinkle with remaining toffee bits. Cool on a wire rack. Cut into bars.

Yield: 3 dozen

# Chocolate Gingersnaps

Taste of Home

Best Loved Cookies and Bars November 2010

*Combines two favorite flavors.*

**1/2 cup butter, softened**  
**1/2 cup packed dark brown sugar**  
**1/4 cup molasses**  
**1 tablespoon water**  
**2 teaspoons fresh ginger root, minced**  
**1 1/2 cups all-purpose flour**  
**1 tablespoon cocoa (baking)**  
**1 1/4 teaspoons ground ginger**  
**1 teaspoon baking soda**  
**1 teaspoon ground cinnamon**  
**1/4 teaspoon ground nutmeg**  
**1/4 teaspoon ground cloves**  
**7 ounces semisweet chocolate, chopped**  
**1/4 cup sugar**

In a large bowl, cream butter and brown sugar until light and fluffy. Beat in the molasses, water and gingerroot. Combine the flour, cocoa, ginger, baking soda, cinnamon, nutmeg and cloves; gradually add to creamed mixture and mix well. Stir in chocolate. Cover and refrigerate for 2 hours or until easy to handle.

Shape dough into 1-in. balls; roll in sugar. Place 2 in. apart on greased baking sheets.

Bake at 350° for 10-12 minutes or until tops begin to crack. Cool for 2 minutes before removing to wire racks.

Yield: 3 dozen

# Coconut Almond Fudge Cups

Taste of Home

Best Loved Cookies and Bars November 2010

*Fudgy bites with coconut filling and chocolate-almond topping may remind you of a popular candy bar.*

**1 package chocolate fudge cake mix (18-1/4 ounces)**

**1/2 cup butter, melted**

**1 egg**

**Filling**

**1/4 cup sugar**

**1/4 cup evaporated milk**

**7 large marshmallows**

**1 cup coconut, flaked**

**Topping**

**3/4 cup semisweet chocolate chips**

**1/4 cup evaporated milk**

**2 tablespoons butter**

**1/2 cup sliced almonds**

In a large bowl, beat the cake mix, butter and egg until well blended. Shape into 1-in. balls; place in foil-lined miniature muffin cups. Bake at 350° for 8 minutes.

Using the end of a wooden spoon handle, make a 1/2-in.-deep indentation in the center of each cup. Bake 2-3 minutes longer or until cake springs back when lightly touched. Remove from pans to wire rack.

For filling, in a microwave-safe bowl, heat sugar and milk on high for 2 minutes, stirring frequently. Add marshmallows; stir until melted. Stir in coconut. Spoon into cooled cups.

For topping, in another microwave-safe bowl, combine the chocolate chips, milk and butter. Microwave in 10-to-20 second intervals until melted; stir until smooth. Stir in the almonds. Spread over filling. Store in the refrigerator.

Yield: 4 dozen

# Coconut Graham Bars Recipe

Taste of Home Holiday

Best Loved Cookies and Bars Nov. 2010

**2 cups graham cracker crumbs**

**1/2 cup sugar**

**1/2 cup butter, melted**

**2 cups coconut flakes**

**1 can sweetened condensed milk (14 ounces)**

**Topping**

**1 1/2 cups packed brown sugar**

**6 tablespoons heavy whipping cream**

**1/4 cup butter, cubed**

**3/4 cup semisweet chocolate chips**

In a small bowl, combine the graham cracker crumbs, sugar and melted butter. Press into the bottom of a greased 13-in. x 9-in. baking pan. Bake at 350° for 8-10 minutes or until lightly browned.

Combine the coconut and milk; spread over warm crust. Bake for 12-15 minutes or until edges are lightly browned. Cool on a wire rack.

In a large saucepan, combine the brown sugar, cream and butter. Bring to a boil over medium heat, stirring constantly. Boil for 1 minute. Remove from the heat; stir in chocolate chips until melted. Spread over coconut layer. Cool before cutting.

Yield: 4 1/2 dozen

# Cookie Pretzel Bark

Taste of Home Simple and Delicious, August/September, 2010

**Servings: 96**

**Preparation Time: 15 minutes**

**plus standing:**

*4 ingredients with sweet-salty flavor*

**1 1/4 pounds white candy coating, coarsely chopped**

**3 cups pretzel sticks, broken into pieces**

**1 1/2 cups dry roasted peanuts**

**14 Oreo cookies, broken into chunks**

In a microwave, melt candy coating; stir until smooth. Stir in the pretzels, peanuts and cookies.

Drop by tablespoonfuls into miniature paper liners or onto waxed paper. Let stand until set. Store in an airtight container.

Yield: 8 dozen

# Fudgy Rocky Road Bars

Everyday Food April 2011 (Martha Stewart)

**Servings: 18**

**Preparation Time: 25 minutes**

**plus chilling:**

**8 graham crackers**

**1 1/2 cups almonds, toasted, coarsely chopped**

**1 cup marshmallow cream**

**1 bag semisweet chocolate chips (12 ounces)**

**1 can sweetened condensed milk (14 ounces)**

Preheat oven to 375°. Line bottom of a 9-by-13 inch baking dish with graham crackers, breaking them to fit if necessary. Bake until crackers are lightly toasted and fragrant, about 8 minutes. Sprinkle with almonds and dollop with marshmallow topping.

In a heatproof bowl set over (not in) a pan of simmering water, combine chocolate chips and condensed milk. Cook, stirring occasionally, until chocolate melts and mixture is smooth. Pour chocolate mixture over marshmallow topping; working quickly, swirl together with a thin-bladed knife. Refrigerate until set, about 1 hour. Cut into 18 squares.

To store: Refrigerate, tightly wrapped in plastic, up to 2 days.

# Goosey Layered Everything Bars

Everyday Food April 2011 (Martha Stewart)

*Oats, chocolate, nuts, dried fruit, coconut--this bar contains everything!*

*Swap dried tart cherries or cranberries for the raisins.*

**3/4 cup unsalted butter (1 1/2 sticks), cut into tiny pieces**

**1/2 cup confectioner's sugar**

**1 1/2 cups all-purpose flour, spooned and leveled**

**1/2 teaspoon coarse salt**

**3/4 cup rolled oats (not quick-cooking)**

**1 cup semisweet chocolate chips (6 ounces)**

**1 cup walnut pieces, toasted**

**1/2 cup raisins**

**1 can sweetened condensed milk (14 ounces)**

**2 cups shredded coconut (7 ounces)**

Preheat oven to 375°. Line a 9-by-13 inch baking dish with parchment paper, leaving overhang on short sides; lightly coat paper with cooking spray. In a food processor, pulse together butter, confectioner's sugar, flour and salt until mixture resembles coarse meal. Add oats and pulse until just combined. Press dough evenly into bottom of dish and bake until lightly browned and firm, about 20 minutes.

Scatter chocolate chips, walnuts, and raisins on top of crust. Drizzle with condensed milk and top with coconut. Bake until coconut is golden, about 20 minutes. Let cool completely in dish on a wire rack before cutting into 18 squares.

Store in an airtight container, at room temperature, up to 3 days.

## Northwoods Chex Mix

Taste of Home: Simple and Delicious August/September 2010  
*Combination of real maple syrup, hazelnuts and dried cranberries*

**2 cups Cinnamon Chex®**  
**2 cups Corn Chex®**  
**2 cups Wheat Chex®**  
**2 cups hazelnuts**  
**1/3 cup maple syrup**  
**1/4 cup butter, cubed**  
**1/4 cup packed brown sugar**  
**1 1/2 teaspoons salt**  
**1 teaspoon ground nutmeg**  
**2 cups dried cranberries**

In a large microwave-safe bowl, combine the cereals and hazelnuts; set aside. In a small microwave-safe bowl, combine the syrup, butter, brown sugar, salt and nutmeg. Microwave, uncovered, on high for 1 minute; stir until blended. Pour over cereal mixture and toss to coat.

Microwave on high for 5-6 minutes or until lightly browned, stirring after each minute. Stir in cranberries. Spread on waxed paper to cool. Store in an airtight container.

Yield: 2 1/2 quarts

# Oatmeal Raisin Bites (Weight Watchers)

Taste of Home

Best Loved Cookies and Bars November 2010

**Servings: 40**

*Small oatmeal raisin cookies with a big granola taste. Only 2 PointsPlus (TM) Value*

*Change the flavor of this recipe by adding walnuts instead of raisins (could affect PointsPlus values)*

**1 1/2 cups rolled oats**

**3/4 cup whole-grain wheat flour**

**1/2 teaspoon baking powder**

**1/4 teaspoon salt**

**1/2 teaspoon ground cinnamon**

**1/2 cup butter, softened**

**1/2 cup packed brown sugar**

**1/4 cup sugar**

**1 large egg**

**1 teaspoon vanilla extract**

**1 cup raisins, chopped**

Preheat oven to 350°.

In a medium bowl, combine oats, flour, baking powder, salt and cinnamon; set aside. Using an electric mixer, cream butter and both sugars until incorporated. Add egg and vanilla; mix thoroughly. Add oat mixture and mix until just combined; fold in raisins.

Drop rounded teaspoons of batter onto 2 ungreased cookie sheets, about 1-inch apart each. Bake for 9 to 10 minutes for chewy cookies or 11 to 12 minutes for crispy cookies. Remove from oven and let cookies rest on cookie sheets for about 2 minutes; remove cookies to a wire rack to cool completely. Yields 1 cookie per serving.

# Saltine Bark

**Servings: 10**

**Preparation Time: 20 minutes**

**1 package saltine crackers (1 sleeve)**

**1 cup butter**

**1 cup sugar**

**1 teaspoon vanilla**

**1 package chocolate chips (12 oz)**

**1/2 cup chopped nuts (optional)**

Line cookie tray with foil. Place in single layer the saltines. Melt butter, add sugar. Boil 3 minutes. Remove from heat, add vanilla. Stir. Pour mixture over saltines. Bake at 350-375°F degrees for 6-8 minutes (watch closely so this mixture does not burn). Remove from oven. Sprinkle chocolate chips over top. When melted (about 3-5 minutes) spread over evenly. Sprinkle with chopped nuts, if desired. Freeze til firm. Break into pieces. Store in an airtight container.

Dip

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## Simple Dip

*Made with sour cream and vegetable soup mix*

**envelope dried vegetable soup mix (I use Knorr's Spring Vegetable)**

**16 ounces sour cream**

Mix ingredients the night before and refrigerate. Serve with potato chips or crackers.

# Strawberry Spritzers

Taste of Home's Quick Cooking May/June 2005

**Preparation Time: 10 minutes**

**Start to Finish Time: 10 minutes**

*Refreshing and sparkly!*

**1 package frozen sweetened sliced strawberries (10 ounces), thawed**

**2 liters lemon-lime soda**

**1 can pink lemonade, frozen concentrate, thawed**

Place the strawberries in a blender; cover and process until pureed. Pour into a pitcher; stir in the soda and lemonade concentrate. Serve immediately.

Yield: 2 1/2 quarts

# Tropical Bars

Gregg R Gillespie  
210 Brownies and Bars

**Servings: 36**

**Preparation Time: 35 minutes**

*Pineapple and coconut*

**3/4 cup all-purpose flour**

**3/4 teaspoon baking powder**

**1/2 teaspoon salt**

**1/2 cup vegetable shortening**

**1 cup light brown sugar, packed**

**2 large eggs**

**1/2 teaspoon rum**

**1 can crushed pineapple (8 ounces), drained**

**3/4 cup coconut flakes**

Preheat oven to 350°. Lightly grease a 9-in. square baking pan.

Combine the flour, baking powder and salt.

In a large bowl, cream the vegetable shortening and brown sugar. Beat in the eggs and rum. Gradually blend in the dry ingredients. Fold in the pineapple and coconut. Spread the batter evenly in the prepared baking pan.

Bake for 25 to 30 minutes, until colored on top. Cool in the pan on a wire rack before cutting into large or small bars.

Yield: 3 dozen

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