

An Assortment of Sweet Treats

**An Assortment of Aweet
Treats
Liam Houstons**

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Cookies



Best Snickerdoodle Recipe

These chewy and tangy Snickerdoodle cookies have a light texture and are covered with glistening cinnamon sugar.

Ingredients

2 ½ cups all-purpose flour
2 tsp. cream of tartar
1 tsp. baking soda
½ tsp. salt
16 Tbsp. unsalted butter, softened
1 ¾ cups granulated sugar, divided
2 large eggs
1 Tbsp. cinnamon

Instructions

- 01.** Preheat oven to 375 degrees F.
- 02.** Line 2 cookie sheets with parchment paper or silicone baking mats, and set aside.
- 03.** In a medium bowl whisk together the flour, cream of tartar, baking soda, and salt.
- 04.** In a large bowl add the butter and 1 ½ cups of sugar.
- 05.** Beat with a hand mixer on medium speed until fluffy and pale yellow in color, about 3 minutes.
- 06.** Add the eggs and beat until combined.
- 07.** Slowly beat in the flour mixture in 3 additions until a cohesive dough forms.
- 08.** In a small bowl combine the remaining ¾ cup granulated sugar and cinnamon.
- 09.** Using a 2-tablespoon scoop, scoop the dough and roll into balls.
- 10.** Then, roll the balls into the cinnamon sugar.
- 11.** Place the dough 3 inches apart on the prepared baking sheets.

- 12.** Bake, 1 sheet at a time, until the edges are just set and beginning to turn light brown, about 10-12 minutes.
- 13.** The cookies will be soft in the center and still puffy.
- 14.** Cool the cookies on the cookie sheets for 15 minutes, and then transfer the cookies to a wire rack and cool completely.
- 15.** Repeat with the remaining dough and cinnamon sugar.
- 16.** Serve once the cookies are cooled.

Sugar cookies

These sugar cookies are great treats for any occasion. They are simple and quick to make too.

Ingredients

1 cup butter
2 cups sugar
2 tsp. vanilla extract
3 cups flour
2 tsp. baking powder
1 egg
2 tsp. salt

Instructions

- 01.** Preheat oven to 350 degrees F.
- 02.** Cream together butter and sugar.
- 03.** Add in egg and vanilla.
- 04.** Mix in flour, baking powder and salt. Add extra flour or water if needed.
- 05.** Roll out the dough on a floured surface until the dough is about 1/4 inch thick.
- 06.** Cut dough with a cookie cutter. Re-roll the excess dough to get more cookies out of the batch.
- 07.** Place cut out shapes onto a baking sheet and bake in the oven for 6-8 minutes.
- 08.** When done, let cookies cool a little before decorating with your choice of frosting or sugar.

Lemon cookies

Lemon cookies are a quick and delicious cookie with all the best natural lemon flavors.

Ingredients

1 3/4 cups of flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup butter
3/4 cup granulated sugar
1 egg, room temperature
The zest of one lemon
1 Tbsp. fresh lemon juice
1 1/2 tsp. lemon extract

Instructions

- 01.** In a large bowl, whisk together flour, baking soda and salt.
- 02.** Beat butter and granulated sugar together for 1 to 2 minutes, or until well combined.
- 03.** Add the egg to the butter-sugar mixture and combine.
- 04.** Mix in the lemon zest, juice, and extract.
- 05.** Mix in the flour and mix until fully combined.
- 06.** Put the batter in the refrigerator to chill for 3 minutes.
- 07.** Preheat oven to 380 degrees F while the batter chills.
- 08.** Take out the dough and roll it into small balls with your hands. Arrange the balls onto a baking tray.
- 09.** Bake for 10 to 12 minutes.

Lemon shortbread cookies

These terrific cookies combine the delicious taste of citrus with the amazing sensation that is shortbread.

Ingredients

1 1/2 cups butter,
softened
3/4 cup sugar
1 Tbsp. lemon extract
3 cups flour
cookie cutters

Instructions

- 01.** Beat butter, sugar and lemon together in a mixer until they reach a creamy consistency.
- 02.** Add in the flour, beating on a low speed until mixed completely.
- 03.** Divide the dough into thirds. Place each third into dishes and cover with plastic wrap or parchment paper. Chill in the fridge for 30 minutes.
- 04.** While the dough is in the fridge, preheat the oven to 350 degrees F.
- 05.** Take the dough out of the fridge and roll out the dough to a 1/3 inch thick sheet. *ask about dough thickness
- 06.** Cut out shapes with the cookie cutter of your choice. You can also just divide the dough into even squares.
- 07.** Place the cut dough onto a baking tray and bake for 12-15 minutes.

Lime cookies

For an interesting twist, try these lime cookies. They won't disapoint.

Ingredients

2 cups flour
1/2 tsp. baking powder
1/4 tsp. salt
1 cup butter
3/4 cup sugar
1 egg
2 tsp. vanilla extract
1 tsp. lime zest
lime juice *ask aine ow
much she puts in
1 cup powdered sugar
1 Tbsp. lime juice
1 Tbsp. lime zest
1/2 tsp. vanilla extract
1 tsp. milk

Instructions

- 01.** Preheat oven to 375 degrees F.
- 02.** Wisk together flour, baking powder and salt.
- 03.** Beat butter and sugar together in a mixing bowl.
- 04.** Once mixed, add the egg, vanilla and lime zest. Continue mixing.
- 05.** Then add in the flour and mix completely.
- 06.** *step about putting on a bake tray.
- 07.** Bake for 8 minutes, or until the bottoms of the cookies are golden
- 08.** While the cookies bake, whip together the 1 cup powdered sugar, 1 tbs lime juice, 1/2 tsp vanilla, and 1 tsp of milk to make the icing.
- 09.** Once the cookies are done baking, use a tablespoon to drizzle the icing over each cookie.
- 10.** Let cool and enjoy.

Peppermint Bark Candy

Peppermint Bark Candy makes a great holiday gift. It has layers of chocolate and white chocolate with a peppermint hint, and it's sprinkled with crushed candy canes.

Ingredients

16 ounces chocolate
almond bark

16 ounces white
chocolate almond bark

1 teaspoon peppermint
extract, divided

1/3 cup candy canes,
crushed

Instructions

01. Line a rimmed baking sheet (18x13-inch) with parchment paper, leave a 2-3 inch overhang of parchment on either end of the baking sheet.

02. Add chocolate almond bark to A medium-size microwave-safe bowl. Heat for 1 minute and then stir. Continue heating for 10-20 seconds at a time, stirring after each time in the microwave. Stir until smooth.

03. Add ½ teaspoon of peppermint extract and stir until well combined.

04. Spread the chocolate into an even layer on the prepared baking sheet.

05. Repeat the melting steps for the white almond bark. Add ½ teaspoon of peppermint extract to the melted white chocolate and stir until combined.

06. Carefully spread the melted white chocolate evenly on top of the chocolate layer.

07. Sprinkle the crushed candy canes over the top. You want to move quickly before the chocolate begins to set up.

08. Chill for 2 hours in the refrigerator or until the chocolate is set.

09. Use the parchment overhang to remove the bark from the baking sheet. Break the peppermint bark into pieces.

Peppermint Cookies

Packed with peppermint flavor and topped with a festive candy kiss, these quick and easy peppermint cookies capture the essence of holiday cheer in every delicious morsel.

Ingredients

10 ounce package
Peppermint Hershey
Kisses

3 Cups all-purpose flour

2 teaspoons baking
powder

1 teaspoon baking soda

1/2 teaspoon table salt

1/2 cup crushed candy
canes

1 cup unsalted butter,
softened but still cool

1 1/2 cup granulated
sugar

2 large eggs

1 teaspoon vanilla extract

10- ounce package Andes
Peppermint Crunch
Baking Chips

Instructions

- 01.** Preheat oven to 350 degrees F.
- 02.** Line 2 cookie sheets with either parchment paper or silicone baking mats.
- 03.** Unwrap the Peppermint Kisses.
- 04.** Whisk together the flour, baking powder, baking soda, and salt in a medium bowl.
- 05.** Beat butter and sugar on medium speed until light and fluffy, about 2 minutes.
- 06.** On low speed, add the vanilla and beat in the eggs one at a time until combined. Increase the speed to medium and beat for 2 minutes.
- 07.** Add the dry ingredients to the butter and egg mixture and mix until just combined.
- 08.** Add the crushed candy canes and Andes baking chips to the dough and mix until combined.
- 09.** Using a 1-tablespoon scoop, scoop the dough onto your prepared cookie sheets.

10. Bake for 7-8 minutes, or until the cookies are puffed up and the edges just begin to set.

11. Immediately press the Peppermint Kisses into the center of each cookie. Move cookie sheets to a wire rack to cool completely before moving them off the sheets.

12. Move cookie sheets to a wire rack to cool completely before moving them off the sheets.

NOTES: To make sure that the Peppermint Kisses don't melt and lose their signature shape, do not remove the cookies from the cookie sheets until they're cool and the Peppermint Kisses are solid again.

To speed up this process, I very carefully place my cookie sheets in the fridge for about 20-30 minutes.

Pfeffernuesse

Pfeffernusses are a delicious and timeless German Christmas cookie topped with powdered sugar.

Ingredients

1 cup butter, softened
1 cup sugar
2 large eggs, room temperature
1/2 cup light corn syrup
1/2 cup molasses
1/3 cup water
6 2/3 cups all-purpose flour
1/4 cup crushed anise seed
1 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground cloves
1/4 tsp. ground allspice
Confectioner's sugar

Instructions

- 01.** In a bowl, cream the butter and sugar
- 02.** Add 1 egg at a time, beating well after each addition.
- 03.** In a bowl combine corn syrup, molasses and water. Set aside.
- 04.** Combine the flour, anise seed, baking soda and spices.
- 05.** Add the flour mixture to the creamed mixture alternately with the molasses mixture.
- 06.** Cover and refrigerate overnight.
- 07.** Preheat oven to 400 degrees F.
- 08.** Take out the dough and roll in to 1 in balls.
- 09.** Place each ball 2 in apart on a greased baking tray.
- 10.** Bake for 11 minutes, or until golden brown.
- 11.** When baking is done, roll the warm cookies in confectioner's sugar and set to cool on a wire rack.

Grandma's Springerles

Springerles are a traditional German Christmas cookie. This recipe has been passed down through my grandmothers family since they came to America in the early 1900s. Along the way someone may have updated the recipe a little so that there is significantly less mixing by hand.

Ingredients

4 eggs
4 cups flour
1 lb. powdered sugar
1/4 tsp. salt
1 tsp. vanilla extract
1 tsp. baking powder
1 Tbsp. butter, softened
1 1/2 Tbsp. honey
Anise seeds

Instructions

- 01.** Beat the 4 eggs together in a mixer for 15 minutes.
- 02.** Add the powdered sugar in small amounts, wait until it is fully incorporated before adding more.
- 03.** Add the salt and vanilla.
- 04.** Continue to beat the full mixture for another 15 minutes.
- 05.** Slowly sift in 3 1/2 cups of flour and baking powder.
- 06.** By hand, stir in the honey and butter.
- 07.** Mix in the remaining flour by hand as well.
- 08.** Let the dough sit in the refrigerator for about 10 minutes.
- 09.** Once the dough has cooled a little, take it out of the refrigerator and section it into four equal parts.
- 10.** Take one of these fourths and roll it into a 1/2 inch thick sheet.

11. With a special rolling pin, roll designs into the dough.
12. Cut the dough apart into 2x1 inch sections.
13. Lay out a sheet of wax paper onto a baking tray and sprinkle anise seeds evenly over it.
14. Place cut dough onto the sheet of wax paper so that the anise seeds will end up on the bottom of the cookies.
15. Leave the cut dough on the wax paper out over night (optional).
16. Place the baking tray in the oven and bake at 300 degrees F for 10 minutes, or until cookies have puffed up to look like pillows.

NOTES: When mixing, make sure to scrape the sides of the bowl often to keep the batter from collecting at the sides.

There are special rolling pins with designs the German families use to set designs into Springerles, these designs are not required. If you choose not to leave the dough out overnight, wait just as long as it takes for the oven to reach temperature.

Snack bars



Lemon-butter bars

These amazing treats are made with a buttery pastry dough topped with a lemon filling and powdered sugar.

Ingredients

CRUST

1 1/3 cups all purpose flour

1/4 cup sugar

1/2 cup butter or margarine, softened

FILLING

3/4 cup sugar

2 eggs

2 Tbsp. all-purpose flour

1/4 tsp. baking powder

3 Tbsp. lemon juice

Powdered sugar

Instructions

01. Preheat oven to 350 degrees F.

02. In a small mixer bowl, combine all crust ingredients.

03. Beat at low speed, scraping bowl often, until mixture is crumbly.

04. Press crust mixture into the bottom of an 8 by 8 baking pan.

05. Bake for 15 to 20 minutes, or until edges are lightly browned.

06. While the crust bakes, in a small mixer bowl, combine all filling ingredients.

07. Beat at low speed, scraping bowl often, until well mixed.

08. Pour filling over hot crust.

09. Continue to bake for 18 to 20 minutes, or until filling is set.

10. Sprinkle with powdered sugar and cut into squares.

Caramel Apple Cheesecake Bars

Indulge in the perfect blend of creamy cheesecake, crisp apples, and luscious caramel in our irresistible caramel apple cheesecake bars.

Ingredients

2 Cups all-purpose flour
1/2 cup light brown sugar (packed)
1 cup salted butter (softened)
16 ounces cream cheese (softened)
1/2 cup plus 2 Tablespoons granulated sugar (divided)
2 large eggs
1 teaspoon vanilla extract
3 medium Granny Smith apples
3/4 teaspoon apple pie seasoning
1 cup Kraft caramel bits
1/2 cup salted butter (softened)
1 cup light brown sugar (packed)
1 cup all-purpose flour
1/2 cup quick oats
1/2 cup caramel topping

Instructions

- 01.** Preheat the oven to 350,Ñâ (175,ÑÉ).
- 02.** Line a 9x13-inch baking pan with aluminum foil, leaving an overhang on all sides.
- 03.** In a medium bowl, combine flour and brown sugar.
- 04.** Cut in butter with a pastry cutter (or 2 forks) until mixture is crumbly.
- 05.** Press the crumbs evenly into your prepared pan.
- 06.** Prick the dough with a fork about 30 times.
- 07.** Bake 15 minutes, or until lightly browned.
- 08.** In a large bowl, beat cream cheese and 1/2 cup of the sugar with an electric mixer until smooth.
- 09.** Then add eggs, 1 at a time, and vanilla. Mix until just combined.
- 10.** Pour the filling over the warm crust and smooth into an even layer with a spatula.

- 11.** In a small bowl, stir together chopped apples, remaining 2 tablespoons sugar, apple pie seasoning, and caramel bits.
- 12.** Spoon the apples evenly over the cream cheese layer.
- 13.** In a medium bowl stir together the brown sugar, flour, oats, and butter until combined.
- 14.** Sprinkle the mixture evenly over the cream cheese filling.
- 15.** Bake 35-45 minutes, or until the filling is set.
- 16.** Cool the bars to room temperature for about 2 hours and then chill for at least 2 more hours.
- 17.** Use the foil overhang to lift the bars from the pan and cut into 24 bars.
- 18.** Drizzle with caramel topping and serve

Creamy Blueberry Crumb Bars

Blueberry Crumb Bars are just the thing for using up fresh, in-season blueberries! They have a buttery lemon and ginger-infused crumble topping and crust.

Ingredients

1 cup granulated sugar
1 teaspoon baking powder
3 cups all-purpose flour
1 cup cold unsalted butter
1 large egg
1/4 teaspoon table salt
1 Tablespoon grated fresh ginger
1 medium lemon, zested
8 ounces packaged cream cheese, room temperature
1 large egg
1 cup granulated sugar
2/3 cup Greek yogurt
2 teaspoons freshly squeezed lemon juice
1/2 cup flour
4 cups fresh blueberries

Instructions

- 01.** Preheat to 375 degrees F.
- 02.** Line 9 x 13-inch baking pan with aluminum foil, leaving an overhang on all sides. Lightly spray foil with non-stick cooking spray; set aside.
- 03.** In medium bowl stir together 1 cup sugar, 3 cups flour, baking powder, salt, grated ginger, and lemon zest.
- 04.** Use a fork or pastry cutter to mix butter and egg (dough will be crumbly).
- 05.** Pat half the dough into an even layer in the prepared pan.
- 06.** Bake 15 minutes while you make the filling.
- 07.** In the bowl of a stand mixer fitted with a paddle attachment, add cream cheese and mix on high until smooth and no lumps remain for about 1 minute.
- 08.** Scrape down the sides of the bowl and add egg, 1 cup of sugar, yogurt, lemon juice, and flour.

- 09.** Mix on medium until combined, and no flour streaks remain for about 1 minute.
- 10.** Gently fold in blueberries, and pour the mixture evenly over the crust.
- 11.** Crumble the remaining dough over blueberries and press down gently.
- 12.** Bake for 45-55 minutes, or until the top is golden brown and the toothpick inserted comes out mostly clean.
- 13.** Move bars to wire rack and cool to room temperature, about 2 hours.
- 14.** Then cover and chill in the refrigerator for at least 1 hour (or overnight).
- 15.** When ready to serve, lift bars out of the pan using foil overhang and cut into squares (I cut mine into 24 squares/rectangles).

Raspberry-lemon cheesecake bars

These delicious cheesecake bars are spiced up a bit with raspberry and lemon flavoring.

Ingredients

2 cups graham cracker crumbs
1 cup and 2 Tbsp. sugar, divided
6 Tbsp. butter, melted
3 cups raspberries, divided
1 Tbsp. lemon zest
1 Tbsp. lemon juice
32 oz. cream cheese, softened
4 eggs

Instructions

- 01.** Preheat oven to 325 degrees F.
- 02.** Line a 13 by 9 in pan with foil, wrap the ends of the foil over the sides of the pan.
- 03.** In a bowl, combine graham cracker crumbs, 2 tbsp sugar and butter.
- 04.** Press into the bottom of the prepared pan and bake for 10 minutes.
- 05.** Set aside 1/2 cup raspberries and 1 tsp lemon zest.
- 06.** In a large bowl, beat together cream cheese, lemon juice, remaining lemon zest and sugar with a mixer until blended.
- 07.** Add eggs one at a time, mixing on low speed after each until blended.
- 08.** Stir in remaining raspberries and pour over crust.
- 09.** Bake for 35 to 40 minutes, or until center is almost set.
- 10.** Let cool completely and top with reserved raspberries and lemon zest.

Pecan Pie Bars

These Pecan Pie Bars are so easy to make and BETTER than pecan pie! The shortbread crust is the stuff your buttery dreams are made of!

Ingredients

2 cups all-purpose flour
2/3 cup powdered sugar
1 cup cold unsalted butter
cut into 16 pieces
3 large eggs
1/2 cup granulated sugar
1 cup light corn syrup
4 Tablespoons unsalted
butter, melted
1 teaspoon pure vanilla
extract
1/4 teaspoon salt
2 cups pecans, roughly
chopped

Instructions

- 01.** Preheat the oven to 350 degrees F. Line a 9x13-inch baking pan with aluminum foil, leaving an overhang on all sides. Spray the foil lightly with nonstick cooking spray.
- 02.** In a medium bowl sift together the flour and powdered sugar. Using a pastry cutter, cut in the butter until the mixture resembles fine crumbs. While still in the bowl, knead the dough until smooth, about 10 times. Pat the dough evenly into your prepared baking pan and prick with a fork 25-30 times.
- 03.** Bake for 15-20 minutes, or until light brown in color. Move to a wire rack.
- 04.** While the shortbread crust is baking prepare the filling. In a medium bowl add the eggs and sugar and beat until combined, about 1-2 minutes.
- 05.** Add the corn syrup, butter, vanilla, and salt and beat until combined, about 1 minute.
- 06.** Fold the pecans into the butter and corn syrup mixture.

07. Pour the filling over the crust and bake until the topping is golden brown and set about 25-35 minutes.

08. Let cool for at least 2 hours and then cut into 16 squares. Serve.

NOTES: These bars are very rich, so that,Â¿s why I suggest cutting them into 16 squares. These smaller squares are perfect for Thanksgiving when folks want to try multiple desserts.

Cakes



Cherry Cheesecake

This Homemade Cherry Cheesecake is velvety smooth, creamy, and rich. It has a buttery crust and topped with a sweet cherry sauce.

Ingredients

2 1/2 cups crushed graham crackers
1/2 cup granulated sugar
2/3 cup salted butter, melted
24 ounces cream cheese, softened
2/3 cup granulated sugar
2/3 cup heavy cream
1/2 cup sour cream
2 Tablespoons lime juice
2 teaspoons vanilla extract
4 large eggs
2 large egg yolks
2 Tablespoons cornstarch
1 teaspoon salt
6 cups frozen cherries
2/3 cup granulated sugar
2 Tablespoons lime juice
2 Tablespoons water
1 teaspoon almond extract
1/4 teaspoon salt
2 1/2 teaspoon cornstarch

Instructions

- 01.** Preheat the oven to 350–∞F.
- 02.** Line the bottom and sides of a 9,Äù springform pan with parchment paper and set aside.
- 03.** In a medium sized bowl combine graham crackers and sugar.
- 04.** Add in melted butter and mix until well coated and the texture is like wet sand.
- 05.** Transfer the crust mixture into the prepared springform pan, then press down evenly.
- 06.** Place the springform pan into the preheated oven on the center rack and bake for 10 minutes, until set.
- 07.** Once baked, remove from the oven and set aside to cool.
- 08.** Preheat the oven to 400–∞F.
- 09.** In the bowl of a stand mixer fitted with a paddle attachment combine cream cheese and sugar.
- 10.** Beat together on medium speed for 2 minutes, until smooth.

- 11.** Stop the mixer and scrape down the sides of the mixing bowl with a rubber spatula.
- 12.** Add in heavy cream, sour cream, lime juice and vanilla. Mix to combine.
- 13.** Add in the eggs and mix for 30 seconds. Add in cornstarch and salt and mix until just combined.
- 14.** Cover the bottom and sides of the springform pan with tin foil to prevent any water from seeping in.
- 15.** Make a water bath by placing 1,½ of water in a broiler pan.
- 16.** Pour the cheesecake batter onto the prebaked crust. bake for 10 minutes.
- 17.** Reduce the temperature to 250°F and continue baking for 1 hour.
- 18.** Once the bake time is up, turn the oven off leaving the cheesecake inside to rest for 30 minutes.
- 19.** Open the oven door and let the cheesecake rest inside the oven for another 30 minutes.
- 20.** Once the cool down time is up, remove the cheesecake from the oven and place it onto a wire cooling rack to let it cool completely.
- 21.** Once completely cooled, cover and place it in the fridge to chill for 8 hours.

- 22.** While the cheesecake is baking, make the cherry topping. Place cherries, sugar, lime juice, water, almond extract and salt into a large pot.
- 23.** Cook over medium heat until the mixture reaches a simmer.
- 24.** Turn the heat down to medium-low to maintain a simmer, then cook for 10 minutes stirring occasionally.
- 25.** Use an immersion blender to blend the mixture just a bit to make it more of a sauce.
- 26.** Add in the cornstarch and simmer for a few more minutes.
- 27.** Remove from the heat and let cool completely.
- 28.** Once cooled, cover and place into the fridge to chill alongside the cheesecake.
- 29.** Once the cheesecake has chilled, unmold and place it onto a cake stand or plate.
- 30.** Top with the cherry topping.
- 31.** Cut and serve the cheesecake.

NOTES: It is very important to stop the mixer and scrape down the sides of the mixing bowl when making the cheesecake batter. This will ensure a smooth, lump-free cheesecake.

Do not skip the water bath. This is an imperative step that will help to prevent cracks from forming. If you do not have a baking dish or broiler pan large enough to hold the springform pan, you may use a baking sheet with enough of a lip on it to hold a little bit of water. Add more water halfway through baking or when the water evaporates.

It is important to follow the cool-down times as instructed. Cooling the cheesecake down slowly will allow it to set completely and is what gives it that wonderful velvety texture.

Chocolate bliss cheesecake

This creamy cheesecake is made even better with the addition of Oreo cookies and chocolate.

Ingredients

18 Oreo cookies, finely crushed
2 Tbsp. butter or margarine, melted
24 oz. cream cheese, softened
3/4 cup sugar
1 tsp. vanilla
1 pkg. (8 squares) Baker's semi sweet chocolate, melted
3 eggs

Instructions

- 01.** Preheat oven to 325 degrees F.
- 02.** Combine Oreo crumbs and butter, press into the bottom of 9 in. springform pan.
- 03.** Beat together cream cheese, sugar and vanilla with a mixer until blended.
- 04.** Add melted chocolate and mix well.
- 05.** Add in eggs one at a time, mixing on low after each one until just blended.
- 06.** Pour batter over crust.
- 07.** Bake for 55 to 60 minutes, or until the center is almost set.
- 08.** When done, refrigerate for 4 hours before removing the rim of the pan.

Cream Cheese Pound Cake With Strawberry Topping

Indulge in the rich and velvety delight of Cream Cheese Pound Cake. Serve it with the Strawberry Topping to make it irresistible!

Ingredients

3 cups cake flour
1 teaspoon salt
4 large eggs, room temperature
2 large egg yolks, room temperature
1/4 cup milk, room temperature
1 Tablespoon pure vanilla extract
24 Tablespoons unsalted butter, softened
6 ounces cream cheese, softened
3 cups granulated sugar
1 pint fresh strawberries, rinsed and patted dry
1/4 cup granulated sugar
1 teaspoon pure vanilla extract
Powdered sugar for sifting over finished cake (optional)
Freshly whipped cream for serving (optional)

Instructions

- 01.** Preheat to 300 degrees F.
- 02.** Spray 12-cup nonstick Bundt pan with baking spray.
- 03.** In a medium bowl, whisk together flour and salt.
- 04.** Whisk together eggs, egg yolks, milk, and vanilla in a large measuring cup, and set aside.
- 05.** In a bowl of a stand mixer fitted with the paddle attachment, beat butter, cream cheese, and sugar on medium-high speed until pale and fluffy, about 2-3 minutes.
- 06.** Reduce speed to the lowest setting, and slowly pour in egg mixture until combined.
- 07.** Add flour mixture and pulse mixer until combined, scraping the sides of the bowl as needed.
- 08.** Remove the bowl from the mixer stand and give it a few mixes to ensure no flour pockets remain.

- 09.** Next, pour the batter into the prepared bundt pan, and smooth with a rubber spatula to even out the batter and smooth the top.
- 10.** Gently tap the pan on the counter seven times to release air bubbles.
- 11.** Finally, bake for 80-90 minutes, or until a toothpick inserted into the center comes out clean.
- 12.** Once the cake is done, move it to a wire rack to cool for 15 minutes, then turn it out to a wire rack to cool completely for about 2 hours.
- 13.** While the cake cools, make strawberry topping by removing strawberry stems, and cut large strawberries length-wise into quarters, and medium to small strawberries in half length-wise.
- 14.** Stir together berries, sugar, and vanilla in a medium saucepan.
- 15.** Cook over medium heat, stirring often. The berries will begin to release juice as they cook; smash a few berries with a wooden spoon to release more juice.
- 16.** Cook, stirring often, until sauce thickens, about 15-20 minutes.
- 17.** Turn off the heat, and transfer the strawberry topping to a serving bowl to cool to room temperature. Once at room temperature, cover, and chill until ready to use.

18. Dust pound cake with powdered sugar.

19. Slice the cake and serve with fresh strawberry topping and whipped cream (optional).

NOTES: There is no chemical leavening agent (baking powder, baking soda, etc.) in this cake, so the rise of this cake comes from the whipping of the butter, cream cheese, and sugar together. It **MUST** be light and fluffy, like my picture below.

Blue ribbon apple cake

This cake is quick and simple. A great treat to have with an afternoon coffee.

Ingredients

3 cups flour
2 cups sugar
1 Tbsp. baking powder
1/2 tsp. salt
4 eggs
1 cup vegetable oil
1/3 cup orange juice
1/2-3/4 cup milk
2 1/2 tsp. vanilla

FILLING

4 medium apples, cut thin
2 tsp. cinnamon
1/4 cup sugar

Instructions

- 01.** Preheat oven to 325 degrees F.
- 02.** In a mixing bowl, combine 2 cups sugar, baking powder and salt.
- 03.** In a separate bowl, combine eggs, oil, orange juice and vanilla.
- 04.** Add to flour mixture and mix well.
- 05.** In a third bowl, combine the apples, cinnamon and 1/4 cup sugar.
- 06.** Spread half of the cake batter into a greased bunt pan.
- 07.** Top with the apple mixture.
- 08.** Layer the rest of the batter over the apples, sandwiching them between the dough.
- 09.** Bake for 45 to 60 minutes.
- 10.** Let cool for 15 minutes before removing from pan.

Blueberry streusel Coffee cake

An amazing coffee cake baked with blueberries and topped with crumbly streusel.

Ingredients

2 cups all purpose flour
3/4 cup sugar
2 tsp. baking powder
1/4 tsp. salt
1 egg, beaten
1/2 cup milk
1/2 cup butter or
margarine, softened
1 cup fresh or frozen
blueberries
1 cup chopped pecans

STREUSEL

1/2 cup sugar
1/3 cup all purpose flour
1/4 cup cold butter or
margarine

Instructions

- 01.** Preheat oven to 375 Degrees F.
- 02.** In a mixing bowl, combine flour, sugar, baking powder and salt.
- 03.** Add egg, milk and butter. Beat well.
- 04.** Fold in blueberries and pecans.
- 05.** Spread into a greased 9 in square baking pan.
- 06.** In another bowl, combine sugar and flour. Cut in the butter until crumbly.
- 07.** Sprinkle over the batter.
- 08.** Bake for 35 to 40 minutes, or until a wooden pick inserted near the center comes out clean.

Instant Pot Pumpkin Cheesecake

This Instant Pot Pumpkin Cheesecake is a fall, Thanksgiving, and Christmas classic. The cheesecake bakes up beautifully every time.

Ingredients

1 1/2 cups of water for the Instant Pot

3/4 cup pecans

3/4 cup graham cracker crumbs

1/4 cup unsalted butter

2 Tablespoons light brown sugar (packed)

2 teaspoons ground cinnamon

10 ounces cream cheese (softened)

1/4 cup granulated sugar

1/4 cup light brown sugar (packed)

2 large eggs (room temperature)

1/2 cup heavy cream (room temperature)

1 cup pumpkin puree

2 teaspoons vanilla extract

1 Tablespoon cornstarch

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon ground ginger

Whipped cream

Caramel drizzle

Chocolate drizzle

Instructions

01. Spray a 7x3 springform pan with a nonstick cooking spray.

02. In a food processor pulse the pecans until they are very fine and transfer them to a small bowl.

03. Add the graham cracker crumbs, melted butter, brown sugar, and cinnamon, and mix until the mixture is coated with butter and looks like wet sand.

04. Pour the mixture into the springform pan and smooth into an even layer.

05. Use a measuring cup or glass with a flat bottom to pack it down and make it more even.

- 06.** Place the springform pan in the freezer for 25 minutes.
- 07.** While the crust is freezing, beat the softened cream cheese and sugars together at medium speed in a stand mixer fitted with a paddle attachment or in a large bowl using a hand mixer.
- 08.** Then add the remaining ingredients and beat until smooth. Scrape down the sides of the bowl as needed to ensure everything is well combined.
- 09.** Remove the springform pan from the freezer and pre-fit a ,Ä¼lid,Ä¸ with tinfoil. Have the foil loose at the top in case the cheesecake rises to touch it, but tight along the sides. Set this aside.
- 10.** Pour the cheesecake filling into the springform pan ensuring your mixture leaves about ½ inch at the top, and then place the tin foil ,Ä¼lid,Ä¸ on top.
- 11.** Add 1 ½ cups of water to the Instant Pot, the trivet, and then the springform pan (gently) and secure the Instant Pot lid with the valve in the ,Ä¼Sealed,Ä¸ position.
- 12.** In manual mode set the timers to 40 minutes on high if you have the option and press start. When the machine is done allow the pressure to release naturally for 25 minutes before opening the lid and removing the cheesecake.
- 13.** Place the cheesecake on a cooling rack and remove the tin foil.

14. Cool for about an hour and then run a knife around the outer edge. (The center may look a little jiggly, but it will solidify as it cools. If it does not, you can put it back in the Instant Pot for 10 minutes with another 10-minute natural release before opening the lid).

15. Move the cheesecake to the fridge and allow it to chill overnight or at least 6 hours before removing it from the springform pan.

16. Serve as is or top with whipped cream, caramel drizzle, or chocolate drizzle.

NOTES: The cheesecake should be stored in an airtight container and kept refrigerated.

It can be kept for up to one week.

Lemon pound cake

A phenomenal pound cake made even better with citrus flavor.

Ingredients

2 Tbsp. lemon zest
2 Tbsp. fresh lemon juice
1/2 cup butter
3 eggs
1/2 cup sour cream
1 1/2 cups flour
1/8 tsp. baking powder
*ask about this one
1/4 tsp. baking soda
1 cup sugar

Instructions

- 01.** Preheat oven to 320 degrees F.
- 02.** Grease and flour loaf pan.
- 03.** In a bowl, mix together butter and sugar. Add and mix in the eggs and lemon juice once fully combined.
- 04.** Once mixed together, add in the flour, baking soda and baking powder. Continue mixing.
- 05.** Add in the lemon zest and sour cream.
- 06.** Once all ingredients are fully combined, pour the batter into the loaf pan.
- 07.** Bake for 55 - 65 minutes.

Pumpkin Sheet Cake

Pumpkin Sheet Cake with Browned Butter Cinnamon Icing is my new favorite fall dessert that, Æ so easy to make. It's perfect for feeding a crowd or a bake sale.

Ingredients

5 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
1 Tablespoon pumpkin pie spice
2 cups unsalted butter, softened
2 cups granulated sugar
2 large eggs
2 teaspoons vanilla
15 ounce can pumpkin puree
1/2 cup unsalted butter
1/2 cup packed dark brown sugar
1/4 teaspoon salt
3-4 Tablespoons milk, divided
2 Tablespoons maple syrup
1 teaspoon vanilla
2 3/4 cups powdered sugar, sifted

1 teaspoon cinnamon
(plus more for sprinkling)

Instructions

- 01.** Preheat oven to 350 degrees F.
- 02.** Spray a half-sheet pan with nonstick cooking spray and set aside.
- 03.** Whisk together the flour, baking powder, baking soda, salt, and pumpkin pie spice in a large mixing bowl.
- 04.** In the bowl of a stand mixer fitted with a paddle attachment, beat the butter and sugar on medium speed until combined and creamy, about 1 minute.
- 05.** Add the eggs and vanilla and beat on low until combined, about 30 seconds.
- 06.** Beat in the pumpkin on low until just combined.
- 07.** Add the flour and pulse the mixer until half of the flour is mixed in. Increase the speed to low and mix until just combined.

- 08.** Pour the batter into your prepared sheet pan and spread evenly with an offset spatula.
- 09.** Bake for 25-30 minutes, or until a toothpick inserted comes out with just a few moist crumbs.
- 10.** Place the sheet pan on a wire rack to cool completely for about 2 hours.
- 11.** In a medium saucepan over medium-high heat, melt the butter and continue to cook, swirling the pan constantly until the butter is dark golden brown (not burnt) and has a nutty aroma.
- 12.** Remove the saucepan from the heat and whisk in the brown sugar, salt, 2 tablespoons of the milk, maple syrup, and vanilla.
- 13.** Transfer the mixture to the bowl of a stand mixer fitted with a paddle attachment and beat on medium speed for 30 seconds.
- 14.** Let the mixture rest for 3 minutes, then mix again on medium speed for 30 seconds.
- 15.** Repeat for one more round of resting and mixing.
- 16.** Add the sifted powdered sugar and cinnamon, pulse until almost entirely combined, then increase to medium and beat until creamy.
- 17.** Add milk, ½ tablespoon at a time, until the desired consistency is reached.

- 18.** Using an offset spatula, spread the icing over the cake.
- 19.** Let the icing set for 30 minutes.
- 20.** Slice into 24 squares and serve.

Pies



Simple pie crust

A simple solution to pie crust. Make as much as you like and save it in the fridge to use in other recipes.

Ingredients

1 1/4 cups flour
1/2 cup cold butter
1/2 Tbsp. sugar
1/4 tsp. salt
1/4 cup ice water

Instructions

- 01.** Cut cold butter into cubes.
- 02.** Crumb? together flour, sugar, salt and butter.
- 03.** Slowly add in the cold water, mixing continuously.
- 04.** Place on a well floured surface, also flouring a rolling pin and the top of the dough.
- 05.** Roll out dough to desired thickness and cut to the size needed for your application.

NOTES: If the dough is too sticky for your liking, chill it in the fridge for a few minutes before rolling it out

Frozen Lemonade Pie

description: Indulge in a sweet, tangy, and creamy Frozen Lemonade Pie that is quick and easy to make! Treat yourself to a delicious summer dessert.

Ingredients

14 ounces sweetened condensed milk
8 ounces full fat cream cheese, room temperature
3/4 cup frozen lemonade concentrate
1 3.4 ounce box instant lemon pudding mix
1 9-inch graham cracker crust, store bought or homemade
Lemon Zest or lemon slices (for garnish)
1 cup Cool Whip (for garnish)

Instructions

- 06.** In a large bowl, beat the sweetened condensed milk and cream cheese together until creamy.
- 07.** Then, add the lemonade concentrate and lemon pudding mix.
- 08.** Continue beating until the mixture becomes thick and creamy.
- 09.** Pour the prepared filling into the graham cracker crust, ensuring it is evenly spread.
- 10.** Place the pie in the freezer and allow it to freeze until it becomes hard, typically taking around 6-8 hours.
- 11.** Once the pie is frozen, take it out and use a piping bag to create decorative designs with Cool Whip around the edges. Optionally, garnish each slice with lemon slices or lemon zest.
- 12.** Before serving, let the frozen pie sit at room temperature for about 5 minutes to soften slightly.
- 13.** Slice and enjoy!

Easy fresh strawberry pie

A delicious pie with fresh strawberries and very little bake time. It goes great with whipped cream.

Ingredients

1 sheet refrigerated pie crust

3/4 cup sugar

2 Tbsp cornstarch

1 cup water

1 package (3 oz) strawberry gelatin

4 cups sliced fresh strawberries

Whipped cream (optional)

Instructions

01. Preheat oven to 450 degrees F.

02. Unroll crust into a 9in. pie plate. Cut the crust to size and cover with foil or parchment paper.

03. Bake crust for 8 min. remove foil and bake an additional 5 min.

04. In a small saucepan, combine the sugar, cornstarch and water until smooth. Then bring to a boil and stir until thickened.

05. Remove saucepan from heat and stir in the gelatin until dissolved. refrigerate for 15-20 min.

06. Arrange strawberries in the crust. Once cooled, pour the gelatin mix over the strawberries.

07. Refrigerate until set. If desired, serve with whipped cream.

Pumpkin handpies

A great treat for the fall. These small pies are easy enough to make and taste awesome.

Ingredients

Simple pie crust: Pg. 40

1 cup pumpkin puree

1/2 cup brown sugar

2 tsp. cinnamon

1 tsp. pumpkin pie spice

1 tsp. vanilla extract

1 egg

1 Tbsp. water

Instructions

01. Preheat oven to 400 degrees F

02. Mix ingredients and spoon two teaspoons into piecrust

03. Bake pies for 13-15 minutes

Your choice handpies

A great one and done recipe for your choice of pie.

Ingredients

Simple pie crust: Pg. 40

Your choice of filling

1 egg

1 Tbsp. water

Instructions

- 01.** Preheat oven to 400 degrees F
- 02.** Using homemade pie crust, Cut and shape crust into small pies.
- 03.** Fill with your choice of filling and completely seal the top of each pie.
- 04.** combine the egg and water into an egg wash and brush it on the pies
- 05.** Arrange pies on a baking tray with parchment paper and bake for 20-25 minutes.

Other treats and quick bakes



Lemon sour cream muffins

Amazing sour cream muffins with lemon. You can also add blueberries if you'd like.

Ingredients

3 cups flour
1/4 tsp. salt
1/2 tsp. baking powder
1 tsp. backing soda
2 Tbsp. lemon zest
1 cup canola oil or vegetable oil
1 3/4 cup sugar
3 large eggs
2 cups sour cream
1/4 cup lemon juice
1 tsp. vanilla extract

Instructions

- 01.** Preheat oven to 350 degrees F.
- 02.** In a medium bowl, combine flour, salt, baking powder, baking soda, and lemon zest.
- 03.** In a large bowl, add sugar, eggs, sour cream, lemon juice and vanilla. Mix well.
- 04.** Mix the dry ingredients into the large bowl. Add in small amounts, mixing until just combined.
- 05.** Pour the batter into a greased muffin tray and bake for 20-25 minutes.

Old Fashioned Apple Crisp

Apple Crisp is one of those classic desserts that is pure comfort food. Baked apples with a buttery crisp topping, caramel sauce, and melty whipped cream.

Ingredients

3 pounds granny smith apples, peeled and cut into 1-inch pieces
1/4 cup granulated sugar
1 Tablespoon lemon juice
7 tablespoons cold butter, cut into 14 pieces
3/4 cup pecans, chopped
1/4 cup flour
1/4 cup old fashioned oats
1/4 cup dark brown sugar, packed
1/4 cup granulated sugar
3/4 teaspoon apple pie spice
1/4 teaspoon salt
whipped cream
ice cream
caramel sauce

Instructions

- 01.** Preheat oven to 375 degrees F.
- 02.** In a large bowl add the apples, sugar, and lemon juice and toss to combine.
- 03.** Pour apple mixture into an 8-inch square baking pan, and make sure the apples are evenly distributed. Set aside.
- 04.** Add the butter, pecans, flour, oats, granulated and brown sugar, apple pie spice, and salt into the work bowl of a food processor. Pulse the food processor until the mixture looks like crumbly sand.
- 05.** Evenly cover the apples with the topping and bake for 45-50 minutes, or until the toppings deep golden brown and the apple mixture is bubbling. Move apple crisp to a wire rack to cook for at least 15 minutes before serving.
- 06.** Serve with whipped cream, vanilla ice cream, and caramel sauce (all optional).

NOTES: This is a great, versatile recipe that you can use with other fruit like peaches, pears, nectarines, or plums.

Carrot zucchini bread

Easy and delicious zucchini bread with added carrots. Trust me, it's really good.

Ingredients

1 cup shredded carrots
1 cup zucchini
1 egg
1 cup flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 cups brown sugar
2 tsp. cinnamon
1/2? cups sugar *hard to read number
1 pinch salt
2 tsp. vanilla extract
1/3 cup oil
1/4? cup sour cream
*hard to read number

Instructions

- 01.** Preheat oven to 350 degrees F.
- 02.** Line a 9x5 inch loaf pan *with what?
- 03.** In a large bowl, mix egg, oil, sour cream, vanilla, and both brown and granulated sugar.
- 04.** In a separate bowl, mix flour, cinnamon, baking powder, baking soda, and salt.
- 05.** Combine the dry ingredients into the bowl with the wet ingredients. Mix until combined.
- 06.** Add in the carrot and zucchini. Mix briefly.
- 07.** Pour the final mixture into the loaf pan and bake for 52-58 minutes.

Drop biscuits

Incredibly easy to make biscuits for when you're in a rush.

Ingredients

2 cups all-purpose flour
1 Tbsp. baking powder
1 1/4 tsp. salt
1/2 cup butter, cold
3/4 - 1 cup milk

Instructions

- 01.** Preheat oven to 450 degrees F.
- 02.** Mix together flour, baking powder and salt.
- 03.** If you choose to add any additional herbs or spices, add them into the mixture.
- 04.** Cut cold butter into cubes and add to them to the mixture, *part of this step is illegible.
- 05.** Add 3/4 cup milk and stir.
- 06.** Drop dough onto baking sheet.
- 07.** Bake at 450 degrees for 12-22 minutes, or until golden brown.

Easy dinner rolls

For when you need rolls with dinner and could use a fast and easy shortcut.

Ingredients

1 1/4 cups warm water
1/4 cup sugar
2 Tbsp. yeast
1/3 cups oil *what kind?
1 tsp. salt
1 egg
3 1/2 cups flour

Instructions

- 01.** Dissolve yeast in warm water, let sit for 5-10 minutes, or until the water becomes foamy. *describe better.
- 02.** Add in oil, salt and egg. Mix briefly.
- 03.** Add in flour, continuing to mix until a soft dough is formed.
- 04.** shape dough into rolls and place on a greased baking pan. Let sit for 15-20 minutes.
- 05.** While the dough sits, preheat the oven to 375 degrees F.
- 06.** Bake for 15-20 minutes.

Old Fashioned Sour Cream Donuts

description: Old Fashioned Sour Cream Donuts are cakey with a tender crumb and a golden-crisp exterior. They're a classic for a reason because they are delicious!

Ingredients

2 1/2 cups cake flour
1 1/2 teaspoon baking powder
1 teaspoon salt
1/4 teaspoon nutmeg
2 Tablespoons unsalted butter, room temperature
1/2 cup granulated sugar
2 large egg yolks, room temperature
2/3 cup sour cream
About 3 cups vegetable oil
2 cups powdered sugar
4 tablespoons unsalted butter, melted and cooled
1 teaspoon vanilla extract
2-3 Tablespoons hot water, milk or half-and-half

Instructions

- 01.** In a medium bowl, whisk together cake flour, baking powder, salt, and nutmeg.
- 02.** In a large mixing bowl or bowl of a stand mixer, cream together the butter and sugar until sand-like consistency, about 1 minute.
- 03.** Add egg yolks and beat until well combined. Scrape down the sides of the bowl.
- 04.** Add dry ingredients in 3 additions, mixing on low, just until combined. Alternate with sour cream and scraping down the sides of the bowl in between additions.
- 05.** The dough should be smooth and slightly sticky. If it,Äôs too sticky, add 1 tablespoon of cake flour.
- 06.** Cover bowl with plastic wrap and chill in the refrigerator for at least 1 hour or until firm.
- 07.** Roll the dough out to 1/2 inch thick on a floured surface.

- 08.** Use a donut cutter with a hole in the center, dip in flour to prevent sticking, and cut out donuts.
- 09.** Place the cutout dough on a parchment paper-lined baking sheet and place it in the refrigerator while the oil is heating. The dough should be slightly cold before frying.
- 10.** To fry the donuts, add 2-3 inches of oil into a heavy-bottomed pan with a thermometer attached and heat to 325 degrees F.
- 11.** Fry donuts a few at a time for 2-3 minutes on each side, depending on the size of your pan.
- 12.** Be sure to monitor the thermometer and adjust the temperature if needed.
- 13.** Remove donuts from the pan when golden brown and place them on a wire rack to drain.
- 14.** Whisk together all ingredients until smooth in a medium bowl.
- 15.** While the donuts are still warm, submerge the top side of the donuts into the glaze and place them on a cooling rack, glaze side up.

Pancakes

Great pancakes that are quick to put together on a busy morning.

Ingredients

1 1/2 cups flour
? sugar *ask aine for measurement
3 tsp. baking powder
1/2 tsp. salt
1 1/4 cups milk
1 egg
3 Tbsp. butter, melted
1 tsp. vanilla extract

Instructions

- 01.** In a bowl, mix together flour, baking powder, salt and sugar.
- 02.** add milk, egg, butter and vanilla to the bowl and mix until fully combined.
- 03.** Pour small amounts of batter into a hot, buttered frying pan. Flip each pancake when the top starts to bubble.

