



Apple-Cream Cheese Bundt Cake

Apple Cake Batter:

1 cup finely chopped pecans
3 cups all-purpose flour
1 cup granulated sugar
1 cup firmly packed light brown sugar
2 tsp. ground cinnamon
1 tsp. salt
1 tsp. baking soda
1 tsp. ground nutmeg
½ tsp. allspice
3 large eggs, lightly beaten
¾ cup canola oil
¾ cup applesauce
1 tsp. vanilla extract
3 cups peeled and finely chopped Gala apples (about 1 ½ pounds)

Cream Cheese Filling:

1 (8 oz.) package cream cheese, softened
¼ cup butter, softened
½ cup granulated sugar
1 large egg
2 Tbsp. all -purpose flour
1 tsp. vanilla extract

Praline Frosting:

½ cup firmly packed light brown sugar
¼ cup butter
3 Tbsp. milk
1 tsp. vanilla extract
1 cup powdered sugar

1. Prepare Filling: Beat first 3 ingredients at medium speed with an electric mixer until blended and smooth. Add egg, flour, and vanilla; beat just until blended.
2. Prepare Batter: Preheat oven to 350. Bake pecans in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Stir together 2 cups flour and next 7 ingredients in a large bowl; stir in eggs and next 3 ingredients, stirring just until dry ingredients are moistened. Stir in apples and pecans.
3. Spoon two-thirds of apple mixture into a greased and floured 14-cup Bundt pan. Spoon Cream Cheese Filling over apple mixture, leaving a 1-inch border around edges of pan. Swirl filling through apple mixture using a paring knife. Spoon remaining apple mixture over Cream Cheese Filling.
4. Bake at 350 for 1 hour to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack and cool completely (about 2 hours).
5. Prepare Frosting: Bring ½ cup brown sugar, ¼ cup butter, and 3 Tbsp. milk to a boil in a 2-qt. saucepan over medium heat, whisking constantly; boil 1 minute, whisking constantly. Remove from heat; stir in vanilla. Gradually whisk in powdered sugar until smooth; stir gently 3 to 5 minutes or until mixture begins to cool and thickens slightly. Pour immediately over cooled cake. Top with chopped pecans if desired.

Butterscotch Pecan Squares

Bar Ingredients:

½ cup chopped pecans

½ cup butter

1 cup brown sugar

1 egg

1 cup all purpose flour

1 tsp baking powder

Pinch salt

Icing:

1 cup brown sugar

¼ cup butter

¼ cup milk

1 cup powdered sugar (I use a lot more until the icing is the consistency I like - maybe about a whole box or more).

1 tsp vanilla extract

Method:

Spread pecans evenly on the bottom of a buttered 8x8 inch square baking pan. Melt ½ cup butter in small saucepan over medium heat and then stir in 1 cup brown sugar until it dissolves. Cool and beat in egg.

In a mixing bowl, sift together the flour, baking powder and salt and stir into butter mixture. Spread evenly over pecans. Bake in oven pre-heated to 350 degrees F for 20-25 minutes or until dry on top and almost firm to the touch (do not over bake).

Icing: Heat brown sugar, butter and milk in a small saucepan for about 3 minutes. Cool, stir in powdered sugar and vanilla. Spread icing over bars while warm and refrigerate bars until firm before cutting. These freeze very well.

From Laurel Klinge

EASY RASPBERRY CHAMBORD BROWNIES

1 BOX DUCAN HINES DARK FUDGE BROWNIE MIX

1/3 CUP SMUCKERS SUGARFREE RASPBERRY JAM

1/3 CUP CHAMBORD LIQUOR

OPTIONAL DARK CHOCOLATE FROSTING (USE YOUR FAVORITE) OR

POWDERED SUGAR

FRESH RASPBERRIES TO GARNISH

PREPARE BROWNIE MIX FOR CAKELIKE BROWNIES IN 13X9 PAN. SWIRL IN 1/3 CUP RASPBERRY JAM. BAKE AS USUAL. WHEN DONE, PIERCE MANY TINY HOLES WITH SKEWER OR TOOTHPICK DRIZZLE WITH CHAMBORD. FROST IF OR SPRINKLE WITH POWDERED SUGAR IF DESIRED AND GARNISH WITH FRESH RASPBERRIES.

Streusel Bars

1 ¼ cups of oats, uncooked

1 ¼ cups of flour

½ cup firmly packed brown sugar

1 tsp baking powder

¼ tsp salt

1 ¾ sticks of butter or margarine

1 cup of jam or preserves (what ever flavor you like)

¾ cup white chocolate chips

¼ cup chopped almonds

Preheat oven to 350°. Combine oats, flour, brown sugar, baking powder and salt in large bowl. Stir in margarine until mixture is crumbly. Reserve 1 cup of crumb mixture and set aside. Press remaining mixture into bottom of 8x8 pan. Bake 10 minutes.

Spread jam of choice evenly over baked crust to within ¼ inch of edges. Sprinkle with ½ cup of white chocolate chips. Combine reserved crumb mixture with remaining chips and almonds. Sprinkle over fruit mixture, pressing lightly into fruit. Bake 30 to 35 minutes or until golden brown. Cool completely. Cut into squares and serve. (Supposedly) makes 16 servings. Enjoy!!

Raspberry White Chocolate Bars

1 cup butter
4 cups white chocolate chips (divided)
4 eggs
1 cup sugar
2 cups flour
1 teaspoon salt
2 teaspoons almond extract
1 cup raspberry preserves
1/2 cup sliced almonds

Melt butter over low heat. Add 2 cups white chocolate chips and let the butter/chip mixture stand. Remove from heat; don't stir.

Beat eggs in large mixing bowl until foamy. Gradually add sugar while beating on high until mixture is lemon colored. Stir in butter/chip mixture from above.

Add flour, salt, and almond extract, mixing on low until batter is just blended.

Spread half of the batter (approximately 2 cups) in a greased, floured 9" x 13" glass dish. Bake at 300 degrees for 15-20 minutes, or until just golden brown.

Stir remaining 2 cups of white chocolate chips into remaining batter and set aside.

Melt raspberry preserves in a saucepan and spread evenly over cooked batter. Gently spoon reserved batter mix from above over preserved (some preserves may show through), and sprinkle top with almonds.

Bake 35-45 minutes more - don't over bake.

Freezes well.