

## Cindy Races the Oven Recipes

### Oatmeal Craisin Cookies

1 cup (2 sticks) butter or margarine  
1 cup brown sugar, firmly packed  
½ cup granulated sugar  
2 eggs  
1 tsp vanilla  
1 ½ cups all-purpose flour  
1 tsp baking soda  
½ tsp salt  
3 cups oats, uncooked (quick or old fashioned)  
¾ cup chopped pecans  
1 cup raisins

Preheat oven to 350°F

Cream butter and sugars until light and fluffy. Add eggs and vanilla and beat together. Combine dry ingredients and add to the mixture. Stir in nuts and raisins. Drop by rounded tbsp about 2 inches apart on a greased baking sheet. Bake 10-12 minutes until golden brown.

### Cindy's Biscuits adapted from Clabber Girl Baking Powder recipe

2 cups all-purpose flour  
1 tbsp baking powder  
½ tsp salt  
½ cup cold butter  
¾ cup milk

Preheat oven to 475°F

Whisk dry ingredients together in a medium bowl. Cut the butter into the dry ingredients until it is the size of peas. Stir in milk until the dough is just moistened and pulls together. Turn out on a floured surface and gently knead up to 10 times. Roll the dough out to ¾-inch high and cut with a sharp biscuit cutter. Place on a greased baking sheet and bake 12-15 minutes until the biscuits are golden brown.

### Pumpkin Chocolate Chip Cake

Adapted from Simply Recipes

2 ¼ cups all-purpose flour  
¾ cup granulated sugar  
¾ cup brown sugar  
2 tsp baking powder  
½ tsp soda  
1 ½ tsp Cindy's homemade pumpkin pie spice (see below)

1 tsp salt  
3 large eggs  
1 15-oz can pumpkin puree  
 $\frac{3}{4}$  cup vegetable oil  
1 tsp vanilla  
1 cup mini chocolate chips, divided

Preheat oven to 350°F and grease a 9x13 inch baking pan.

In a mixing bowl combine the dry ingredients and beat until well combined. Beat in the eggs, pumpkin, oil, and vanilla. When thoroughly mixed stir in  $\frac{3}{4}$  cup chocolate chips. Pour batter into the prepared pan and sprinkle remaining chocolate chips over the top. Bake until a toothpick inserted in the middle comes out clean, about 35-40 minutes.

Cindy's Pumpkin Pie Spice Mix

2 tbsp cinnamon  
1 tsp nutmeg  
 $\frac{3}{4}$  tsp allspice  
 $\frac{3}{4}$  tsp cloves