

Sandkuchen with lemon - (Sandcake) - no it does not have sand in it



1 1/8 cup of unsalted butter softened

1 1/4 cup white sugar

5 eggs

1 cup of all purpose flour

1 cup of cornstarch

1 tsp of Lemon extract

1/4 cup confectioners sugar (powder sugar)

Directions:

Preheat the oven to **350 degrees**. Grease a 9x5 inch loaf pan

In a large bowl beat the butter and sugar together until light and fluffy. Beat in the eggs, one at a time, mixing well after each one.

Add the lemon extract.

Then mix in the flour and cornstarch.

Spray the loaf pan with some PAM and sprinkle flour on the bottom and the sides so the cake won't stick later when you take it out.

Now pour the mixture into the loaf pan

Bake for 1 hour and 15 min and test with a toothpick before you take it out to make sure it is done.

The toothpick should look clean and no mixture should be sticking to it.

Cool for at least 10 minutes before you take it out of the form.

After it is cool, sprinkle a little of the powdered sugar onto the cake.

Flourless Oatmeal Cookies

1/3 cup unsalted butter
1 1/2 cup rolled oats
1/2 cup granulated sugar
1/4 cup brown sugar, firmly packed
1/8 tsp salt
1 tsp vanilla
1 egg

Optional: 2/3 cups mini chocolate chips chopped. I usually do not add the optional ingredients, but that is your choice.

Melt the butter and set aside to cool slightly. Place oats in a medium sized bowl. Stir in both sugars and the salt and blend to break up any lumps.

In a medium sized bowl, whisk the melted butter, vanilla extract and egg. Stir this egg mixture into the oat mixture and add your optional items, mixing with your hands or a large wooden spoon to work in the ingredients. Form into a large ball of dough.

Chill the dough for about 30 minutes.

Preheat the oven to **350 degrees**.

Prepare a baking sheet by lining with parchment paper

Form the dough into 1" balls and place on a baking sheet about 2 inches apart. Flatten each ball down very slightly.

Bake for 12-15 minutes or until the edges are nicely browned and the tops of the cookies are medium golden in color.

Cool well on the baking sheet (about 10 minutes) before attempting to remove, using a spatula.

Pico de Gallo Sauce

Ingredients

- 6 roma (plum) tomatoes, diced
- 1/2 red onion, minced
- 3 tablespoons chopped fresh cilantro
- 1/2 jalapeno pepper, seeded and minced
- 1 clove garlic, minced
- 1/2 lime, juiced
- 1 pinch garlic powder
- 1 pinch ground cumin, or to taste
- salt and ground black pepper to taste

Directions

Stir the tomatoes, onion, cilantro, jalapeno pepper, lime juice, garlic, garlic powder, cumin, salt, and pepper together in a bowl. Refrigerate at least 3 hours before serving.

Italian Pizza Dough

Ingredients

- 1 1/2 teaspoons active dry yeast
- 1/2 teaspoon white sugar
- 1/2 cup lukewarm water
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 2 tablespoons olive oil
- 1 egg, beaten

Directions

- Stir yeast and sugar into lukewarm water, using a fork. Let stand in a warm place until a creamy layer forms on top of the water, about 10 minutes.
- Mix flour and salt in a large bowl. Mix olive oil into flour and stir for 2 minutes. Pour yeast mixture and beaten egg into flour mixture and stir to make a stiff dough. Turn dough out onto a floured work surface and knead until springy and smooth, about 8 minutes. Place dough into a floured bowl and cover with a piece of plastic wrap wiped with a thin film of olive oil.
- Let dough rise until doubled, about 1 hour. Punch down and roll out to desired shape.

Quick and Easy Guacamole

Ingredients

- 2 avocados - peeled, pitted, and diced
- 2 green onions, chopped
- 1 tablespoon chopped fresh cilantro
- 1 teaspoon seasoned salt
- 1 teaspoon ground black pepper
- 1 teaspoon garlic, minced
- 1/2 lime, juiced

Directions

Combine avocado, green onion, cilantro, seasoned salt, black pepper, garlic, and lime juice in a bowl; mash with a spoon or potato masher until mostly smooth with small chunks.

Sugar-Coated Blueberries

What you need:

- *Sugar
- *Blueberries
- *Water

1. Wet blueberry.
2. Roll blueberry in sugar.
3. Repeat until you have done all the blueberries you need.
4. Put blueberries in a bowl and put the bowl in the fridge for 30 min.
5. Serve.

Sweet Cornbread

Ingredients:

1- $\frac{1}{4}$ cups all purpose flour
 $\frac{3}{4}$ cups corn meal
 $\frac{1}{4}$ cup sugar
2 tsp baking powder
 $\frac{1}{2}$ tsp salt
1 cup skim milk
 $\frac{1}{4}$ cup veggie oil
2 egg whites or 1 beaten egg

Directions:

Heat the oven to 400 degrees fahrenheit. Grease an 8 or 9 inch pan. Combine the dry ingredients, then stir in the milk, oil, and egg, then mix until the dry ingredients are moistened. Pour batter into the prepared pan, then bake 20 to 25 minutes, or until light golden brown. Make sure wooden pick inserted into center is clean, then serve while still warm.