

# SEA SALTED CARAMEL ICE CREAM CAKE

by Sheri Piers

Recipe makes an 11 inch ice cream cake in a spring form cake pan. Preheat oven to 350 degrees.

## INGREDIENTS

### CRUST

3/4 -1 CUP BUTTER, SOFTENED OR MELTED  
1/4-1/2 CUP OF BROWN SUGAR  
3-3 ½ CUPS OF CRUSHED PRETZELS

### CAKE

2-21/2 GALLONS OF VANILLA ICE CREAM SOFTENED  
2 CUPS OF CRUSHED PRETZELS  
CARAMEL (HOMEMADE OR STORE BOUGHT- DRIZZLED THROUGHOUT LAYERING PROCESS)  
SEA SALT (SPRINKLED THROUGHOUT AND ON TOP OF CAKE BASED ON YOUR OWN TASTE)

## DIRECTIONS

### CRUST

1. LINE THE BOTTOM OF SPRING FORM PAN WITH PARCHEMENT PAPER
2. IN MEDIUM BOWL, MIX TOGETHER BUTTER, SUGAR AND PRETZELS. PRESS THE MIXTURE INTO A 11 INCH SPRING FORM PAN. THERE SHOULD BE SOME EXTRA CRUST MIXTURE THAT YOU CAN USE TO TOP YOUR CAKE AT THE END (NOTED BELOW). BAKE IN THE OVEN FOR 10 MINUTES, REMOVE AND PUT INTO FREEZER TO COOL.

### CAKE

REMOVE SOFTENED ICE CREAM FROM CONTAINERS ONTO CLEAN SURFACE, MIX CRUSHED PRETZELS WELL THROUGHOUT THE ICE CREAM (I ALSO START SPRINKLING SEA SALT SPARINGLY AT THIS TIME). ONCE IT IS MIXED WELL, REMOVE CRUST FROM THE FREEZER AND START LAYERING ICE CREAM MIXTURE, FOLLOWED BY CARAMEL, FOLLOWED BY SEA SALT. THE FINAL LAYER ENDS WITH CARAMEL AND SEA SALT. I TOP IT OFF WITH REMAINING CRUST MIXTURE. RETURN TO FREEZER AND REMOVE 10 TO 15 MIN PRIOR TO SERVING.

# Coconut Brownies

by Lisa Merrill

## **INGREDIENTS**

1 package of family size (13x9) brownies, prepared  
5 and 1/3 cups shredded coconut  
1 14oz can of condensed milk  
1 and 1/2 cups confectionary sugar  
1 can chocolate frosting

## **DIRECTIONS**

Bake brownies according to package directions. Cool completely.

Mix together coconut, condensed milk and confectionary sugar. Spread evenly over the top of the cooled brownies.

Remove lid and aluminum cover from can of frosting. Place in microwave for 10 seconds. Stir frosting. Return to microwave for 10 more seconds. Stir frosting, then pour/spread evenly over the coconut layer.

Refrigerate brownies 4 hours (or overnight) before serving. Very rich. Very delicious!

# Chocolate Caramel Nut Tart

By Kimberly Clement

Start by making the pie crust.

## **Pie Crust Ingredients:**

- 1 1/4 cups all-purpose flour
- 1/8 teaspoon fine salt
- 1 1/2 tablespoons granulated white sugar
- 1/8 cup vegetable shortening, cold
- 6 tablespoons butter, cold and cubed
- 1/8 cup to 1/4 cup ice water

## **Directions:**

Preheat oven to 400°

In a large mixing bowl, sift together the flour, salt and sugar. Add the shortening and break it up with your hands as you start to coat it all up with the flour. Add the cold butter cubes and work it into the flour with your hands or a pastry cutter. Work it quickly, so the butter doesn't get too soft, until the mixture is crumbly, like very coarse cornmeal. Add the ice water, a little at a time, until the mixture comes together forming a dough. Bring the dough together into a ball. When it comes together stop working it otherwise the dough will get over-worked and tough. Flatten it slightly to form a disk shape. Wrap the disk in plastic and chill in the refrigerator for about 30 minutes. On a floured surface roll each disk out into a 10 to 11-inch circle to make the tart crust.

Unroll pastry into a 9-in. fluted tart pan with removable bottom. Press onto bottom and up sides of pan; trim pastry even with edge (discard or save trimmed pastry for another use). Prick the bottom of the crust with a fork multiple times. Bake 9-11 minutes or until golden brown. Cool completely on a wire rack.

## **Tart Filling Ingredients:**

- 1 jar (13 ounces) Nutella, divided
- 20 caramels
- 1/3 cup heavy whipping cream
- 1-3/4 cups chopped macadamia nuts, toasted

Reserve 2 tablespoons Nutella for topping; spread remaining Nutella into cooled crust. In a small saucepan, combine caramels and cream; cook over medium-low heat until caramels are melted, stirring to make sure they don't burn. Remove from heat; stir in macadamia nuts. Spread evenly over Nutella.

In a microwave, heat reserved Nutella until warmed; drizzle over filling. Refrigerate 1 hour or until firm.

# Orange Cranberry Thumbprint Cookies

By Jackie Cattabriga

## **Ingredients**

1/2 cup Cranberry jam or jelly  
2 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
2 sticks (1 cup) butter, at room temperature  
2/3 cup sugar  
2 large egg yolks  
1 tablespoon finely grated orange zest  
1 tablespoon fresh orange juice  
1 teaspoon pure orange extract

## **Directions**

Preheat the oven to 350 degrees F. Lightly butter 2 large baking sheets.

In a medium bowl, combine the flour, baking powder, and salt and whisk to blend.

In a large bowl, beat the butter and sugar until light and creamy. Beat in the egg yolks, orange zest, orange juice and orange extract. Add the flour mixture in 2 additions and beat just until moist clumps form. Gather the dough together into a ball.

Pinch off the dough to form 1-inch balls. Place on the prepared baking sheets, spacing 1-inch apart. Use your floured index finger or 1/2 teaspoon measuring spoon to create depressions in the center of each ball. Fill each indentation with nearly 1/2 teaspoon of the jam mixture. Bake until golden brown, about 20 minutes.

Transfer the cookies to wire racks to cool completely.

## Dark Chocolate Cupcakes

by Suzan Nelson

- 1/2 cup (1 stick) unsalted butter
- 2 ounces semi-sweet baking chocolate
- 1/2 cup unsweetened cocoa powder (not Dutch processed)
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs, at room temperature
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar
- 1 teaspoon vanilla extract
- 1/2 cup buttermilk

### ***Directions:***

Preheat the oven to 350F degrees. Line a 12-cup cupcake/muffin pan with cupcake liners. Set aside.

Melt the butter and chocolate over low heat on the stovetop. Stir until smooth and set aside to slightly cool.

In a medium sized bowl, toss the cocoa powder, flour, baking soda, baking powder, and salt together until thoroughly combined. Set aside. In a large bowl, whisk the eggs, sugar, brown sugar, and vanilla together until smooth. Add the cooled butter/chocolate and whisk until smooth. Add half of the flour mixture, then half of the buttermilk. Repeat until everything is added. Stir until *\*just\** combined; do not overmix. The batter will be very thick like pudding.

Divide the batter between 12 liners in your cupcake pan. Bake for 18 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.

## Salted Caramel Frosting

### Butter cream

- 1 cup butter, room temperature
- 8 ounces cream cheese, room temperature
- 3 cups powdered sugar
- 1 cup salted caramel sauce (recipe below)

Beat the butter and cream cheese together at medium speed until smooth and creamy. Add the powdered sugar and beat to combine. Add 1 cup of room temperature caramel sauce (below) and beat again to combine.

#### Carmel Sauce

1/2 cup (1 stick) salted butter  
1 cup dark brown sugar  
1/3 cup heavy cream  
1/4 tsp salt

Melt the butter in a small saucepan over low heat. Once melted, add brown sugar and heavy cream. Stir constantly over medium heat until sugar is dissolved. Add salt. Allow to bubble for exactly 2 minutes. Remove from heat and allow to cool.

## Eggnog Pound Cake with Brown Sugar Rum Glaze

By Helen Hall

### **INGREDIENTS:**

#### CAKE:

1 pkg. yellow cake mix  
1/8 tsp. ground nutmeg  
2 eggs  
1 ½ cups eggnog  
4 tbsp. butter  
2 tbsp. rum

#### GLAZE:

3 tbsp. butter  
3 tbsp. brown sugar  
3 tbsp. rum  
2 cups confectioners' sugar  
1 tbsp. evaporated milk

### **DIRECTIONS:**

#### CAKE:

1. Grease pan.
2. In a large bowl, combine cake mix, eggs, eggnog, melted butter, nutmeg, and rum.
3. Beat until smooth and creamy, pour into prepared pan.
4. Bake in a preheated 350 degree oven for 45 to 55 minutes or until a wooden pick inserted into center comes out clean.
5. Let cool, remove from pan.

#### GLAZE:

1. In a small pan, melt 3 tbsp. butter and 3 tbsp. of brown sugar.
2. Cooking 5-8 minutes until bubbly and brown.
3. Add 3 tbsp. rum and whisk for about 1 minute.
4. Remove from heat, add confectioners' sugar and evaporated milk.
5. Pour over cake

Drink remaining rum in bottle (with or without eggnog) and enjoy cake.