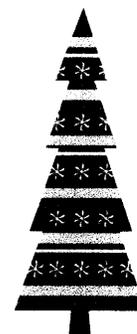




## Gluten-free Cheese Cake Cupcakes – Makes 24 Angie & Mike Chute



- 3 – 8 oz. packages Philadelphia Cream Cheese
- 1 Cup Sugar (I use ½ cup, 1 cup is too sweet)
- 2 teaspoons grated lemon peel – I use ½ teaspoon lemon juice
- ¼ teaspoon vanilla
- 3 eggs
- Gluten-free Ginger snap cookies

Preheat oven to 350° Line cupcake pan with paper baking inserts and put 1 cookie in bottom of pan.

Let cream cheese soften for ½ an hour. Cream cheese and sugar together. Add eggs, vanilla and lemon juice. Mix with spoon. Beat at low speed with electric mixer until incorporated, then medium speed until smooth and creamy, about 3 minutes. Fill each section with a heaping tablespoon of cheese mixture. Bake for approximately 30 minutes.

Cool on racks for 10 minutes, then take out of pan and cool completely. Store in refrigerator. When ready to serve, spoon Cherry Pie Filling on top.

## Darcy's Brownies (with great thanks to Maida Heatter)

MAKES 16 servings PREP 15 minutes BAKE at 350° for 35 minutes

- Heat oven to 350°. Butter a 9- or 8-inch-square pan. Dust bottom with fine **bread crumbs** mixed with **1 tsp cocoa powder**. Shake out excess.
- Place **4 oz unsweetened chocolate** and **¼ lb unsalted butter** in a small double boiler. Stir until smooth and melted, then set aside to cool slightly.
- In a small bowl, beat **3 large eggs** on high for 30 seconds until foamy and slightly increased in volume. On low, gradually add **1 cup sugar**; beat for just a few seconds (too long and it will be dry). Add **1 tbsp Nielsen-Massey vanilla extract, a pinch of salt** and chocolate mixture, lightly mixing with a spatula. Add **¾ cup sifted all-purpose flour**, scraping sides. Fold in **¾ cup Ghirardelli bittersweet chocolate chips**.
- Bake at 350° for 30 minutes. Test center with a toothpick; it should come out with a bit of chocolate on it. (If too gooey, bake 5 minutes more.) You may also test near corners—better to leave the center a bit moist than have dry edges.
- Cool on a rack for about an hour. (Bottom should be barely warm.) Invert and remove. Cool to room temp or wrap in wax paper and freeze for 30 minutes for easier cutting. Cut into small bars.

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SUBMITTED BY: PAULINE DEROSA

## LEMON LOAF

1 medium lemon	$\frac{3}{4}$ teaspoon salt
2 $\frac{1}{4}$ c. all purpose flour	1 $\frac{1}{2}$ c. sugar
1 $\frac{1}{2}$ teaspoons double acting baking powder	$\frac{3}{4}$ c. butter or margarine 3 eggs $\frac{3}{4}$ c. milk

1. Preheat oven to 350<sup>0</sup> F. Grease 9" x 5" loaf pan. From lemon, grate 1 T peel and squeeze 5 teaspoons lemon juice; set peel and juice aside.
2. In large bowl with fork, mix flour, baking powder, salt and sugar. With pastry blender or 2 knives used scissor-fashion, cut in butter or margarine until mixture resembles coarse crumbs. Stir in lemon peel.
3. In small bowl with fork, beat eggs slightly; stir in milk. Stir egg mixture into flour mixture just until flour is moistened; spoon evenly into pan. Bake 1 hour and 15 minutes or until toothpick inserted in center comes out clean. Cool bread in pan on wire rack 10 minutes; remove from pan.
4. In 1-quart saucepan over medium-high heat, heat lemon juice and 2 tablespoons sugar to boiling. Cook mixture, stirring frequently, until slightly thickened, about 5 minutes. With pastry brush, brush sugar mixture evenly over top of bread. Serve bread warm OR cool bread completely on wire rack to serve later. Makes 1 loaf.

Submitted by Pauline DeRosa



# CARROT PECAN COOKIES

Submitted by **Sharlene-W**

"A cookie reminiscent of carrot cake."

 Ready In: 25mins

 Yields: 24 cookies

 Ingredients: 13

## DIRECTIONS

1. Heat oven to 325 degrees; lightly grease 2 cookie sheets.
2. Combine flour, baking powder, soda, salt and spices.
3. Beat the butter with the sugar until fluffy- 2 to 3 minutes.
4. Beat in the egg and the vanilla.
5. Beat in the flour mixture.
6. Stir in the carrots, nuts and raisins.
7. Drop the batter by generous tablespoons onto the baking sheets 2 inches apart.
8. Bake until the edges are lightly browned, about 15 minutes.

## INGREDIENTS

- 1 cup **flour**
- 1 teaspoon **baking powder**
- $\frac{1}{4}$  teaspoon **baking soda**
- $\frac{1}{4}$  teaspoon **salt**
- $\frac{3}{4}$  teaspoon **ground cardamom** (optional)
- $\frac{1}{4}$  teaspoon **cinnamon**
- $\frac{1}{2}$  cup **butter** (at room temperature)
- $\frac{3}{4}$  cup **light brown sugar**
- 1 **egg**
- $\frac{1}{2}$  teaspoon **vanilla**
- 1 cup **carrot**, grated
- 1 cup **pecans**, chopped
- $\frac{1}{2}$  cup **raisins**