

# *Baker's Dozen*

2016 Holiday Cookbook  
from your friends at



**JB ASHTIN**  
agents of science



Dear Friends,

The holidays are just ahead and our team would like to wish you and yours good health and much happiness.

This year, instead of updating our annual Thanksgiving cookbook, we pulled together our favorite baked goods into our first edition of "JB Ashtin's Baker's Dozen."

Full of our team's favorite recipes, we hope that this little book of baking deliciousness will help ease the holiday stress and add spice to your table. From cakes, breads, and cookies to muffins and pies, there is plenty to make your holiday special.

Thank you for the privilege of serving you. Happy Holidays!

JB Ashtin

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## Tried and True Pumpkin Muffins

### INGREDIENTS:

- 1¾ cups all-purpose flour
- 1 cup granulated sugar
- ½ cup brown sugar
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 2 large eggs
- 1 (15 oz.) can pure pumpkin puree
- ½ cup coconut oil, melted (can substitute butter)
- 1 tablespoon whole milk
- 1 teaspoon vanilla extract

**TIME: 30 min**

**SERVING: 1 dozen**

### DIRECTIONS:

1. Preheat oven to 375° F. Line a muffin pan with paper liners or grease with nonstick spray. Set aside.
2. In a medium bowl, combine the flour, sugar, brown sugar, baking soda, baking powder, salt, and spices. Whisk to combine and set aside.
3. In a small bowl, combine the eggs, pumpkin puree, coconut oil (or butter), milk, and vanilla extract. Whisk to combine. Pour the wet mixture into the dry ingredients and fold to combine. The batter will be thick.
4. Using an ice cream scoop, scoop the batter into the prepared muffin pan.
5. Bake for 22 to 24 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Let cool for at least 5 minutes before removing the muffins from the pan. Best enjoyed warm!

Tip: Substitute flour for cup-for-cup gluten-free flour to make this a gluten-free dessert!



# Pumpkin Toffee Cheesecake

## INGREDIENTS:

CRUST:  
• 1  $\frac{3}{4}$  cups shortbread cookies, crushed

• 1 tablespoon butter, melted

CHEESECAKE:

• 24 oz. cream cheese, softened

• 1  $\frac{1}{4}$  cups packed brown sugar

• 1 can (15 oz.) pure pumpkin

•  $\frac{2}{3}$  cup evaporated milk

• 2 large eggs

• 2 tablespoons cornstarch

•  $\frac{1}{2}$  teaspoon ground cinnamon

• 1 cup crushed toffee candies

TOPPING:

• 8 oz. sour cream, at room temperature

• 2 tablespoons granulated sugar

•  $\frac{1}{2}$  teaspoon vanilla extract

• Caramel ice cream topping (optional)

TIME: 1 hr 45 min

SERVING: 18 slices

## DIRECTIONS:

1. Preheat oven to 350° F.
2. For crust, combine cookie crumbs and butter in small bowl. Press onto bottom and 1-inch up side of 9-inch springform pan.
3. Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.
4. For cheesecake, beat cream cheese and brown sugar in large mixer bowl until creamy. Add pumpkin, evaporated milk, eggs, cornstarch and cinnamon; beat well. Pour into crust.
5. Bake for 60 to 65 minutes or until edge is set but center still moves slightly. Remove from oven; top with toffee candy pieces.
6. For topping, combine sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over warm cheesecake.
7. Bake for 8 minutes. Cool completely in pan on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan. Drizzle with caramel topping before serving.

Tip: Smaller slices will yield more servings for larger groups; will also protect your waistline.



## Potato Chip Cookies

### INGREDIENTS:

- 8 oz. (1 cup) unsalted butter, room temperature; more for shaping
- ½ cup granulated sugar; more for shaping
- 1 teaspoon pure vanilla extract
- 8 oz. (scant 2 cups) all-purpose flour
- 2 oz. (½ cup) finely chopped pecans
- ½ cup finely crushed potato chips

**TIME: 30 min**

**SERVING: 2 dozen**

### DIRECTIONS:

1. With a stand mixer (use the paddle attachment) or a hand mixer, beat the butter and sugar on medium speed in a large bowl until creamy and well blended, about 4 minutes, scraping the bowl as needed. Add the vanilla and beat again until blended. Add the flour, pecans, and potato chips and mix on low speed until just blended.
2. Shape heaping teaspoons of dough into 1-inch balls. Arrange the balls about 2 inches apart on the prepared baking sheets. Put some sugar in a shallow bowl. Lightly grease the bottom of a glass or measuring cup with soft butter. Dip the glass into the sugar and press the glass down on a dough ball until it's about ¼ inch thick. Repeat dipping and pressing with the remaining balls.
3. Bake until the cookies look dry on top and the edges are light golden, 10 to 12 minutes, rotating and swapping the positions of the sheets for even baking. Let the cookies cool on the sheets on racks for 5 minutes before transferring them to racks to cool completely.
4. Store at room temperature or freeze in an airtight container, separating the cookie layers with waxed paper.

Tip: Substitute flour for cup-for-cup gluten-free flour to make this a gluten-free dessert!

# Grandma Hazel's Cardamom Bread



## INGREDIENTS:

- 4  $\frac{3}{4}$  cups flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons ground cloves
- 2 teaspoons ground cardamom
- 2  $\frac{3}{4}$  cups sugar
- 4 whole eggs, beat well
- 1 cup oil
- 2 cups of milk

**TIME: 1 hr 15 min**

**SERVING: 4 loaves**

## DIRECTIONS:

1. Preheat oven to 350°F.
2. Grease and flour 4 small bread pans and line the bottoms with parchment paper, set aside. Into a large bowl sift flour, baking soda, salt, cloves, and cardamom. In a medium bowl, mix sugar, eggs, oil, and milk.
3. Add the wet ingredients to the flour mixture and combine; do not over mix.
4. Bake for approximately 1 hour until an inserted toothpick/cake tester is clean on removal from the center.



## World's Best Cookies

### INGREDIENTS:

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar, packed
- 1 egg
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 3 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup rolled oats
- ½ cup shredded coconut
- 1 cup corn flakes, crushed
- ½ cup pecans, chopped

**TIME: 22 min**

**SERVING: 8 dozen**

### DIRECTIONS:

1. Preheat oven to 325° F.
2. Cream together the butter and sugars until light and fluffy.
3. Stir in egg, oil, vanilla.
4. Combine flour, baking soda and salt.
5. Combine with egg mixture until well blended.
6. Stir in the rest of the ingredients.
7. Place on ungreased cookie sheet into balls the size of walnuts and flatten with a fork in criss cross pattern.
8. Bake for 12 minutes.
9. Cool on cookie sheet for a few minutes before removing.





# Banana Nut Bread

## INGREDIENTS:

- 1  $\frac{3}{4}$  cups all purpose flour
- 2 teaspoons baking powder
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon baking soda
- 1 cup mashed ripe bananas
- $\frac{1}{2}$  cup whole milk
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  cup solid vegetable shortening
- 1 cup sugar
- 2 large eggs
- 1 cup pecans, toasted, chopped

**TIME: 1 hr 30 min**

**SERVING: 1 loaf**

## DIRECTIONS:

1. Preheat oven to 350°F.
2. Butter and flour 9  $\frac{1}{4}$  x 5 x 2  $\frac{1}{2}$  inch loaf pan.
3. Whisk together flour, baking powder, salt and baking soda in medium bowl. In small bowl, mix mashed bananas, milk and vanilla. Using electric mixer, beat shortening in large bowl until creamy. Gradually beat in sugar. Add eggs 1 at a time, beating well after each addition.
4. Beat banana mixture and flour mixture alternately into shortening mixture in 2 additions each. Stir in pecans. Transfer to prepared pan.
5. Bake bread until tester inserted into center comes out clean, about 1 hour 10 minutes. Cool 5 minutes. Turn out onto rack and cool completely.

Can be prepared 2 days ahead. Wrap tightly in foil and let stand at room temperature.



## Chocolate E'Clair Cake

### INGREDIENTS:

- 1 package of graham crackers
- 1 container of cool whip
- 2 packages instant vanilla pudding
- 3 ½ cups milk
- 1 tub of chocolate frosting

**TIME: 45 min**

**SERVING: 8 slices**

### DIRECTIONS:

1. Combine instant pudding packets with 3½ cups cold milk – in a bowl, using an electric mixer, mix until pudding thickens. Set aside.
2. Layer bottom of a 9 x 13 pan with graham crackers. Pour a bit of the pudding onto the graham crackers. Spread evenly. Put a second layer of graham crackers on top of that. Fold in about ¾ of the container of cool whip into the remaining pudding. Pour half of the pudding/cool whip mixture and spread evenly. Put a third layer of graham crackers on top of that.
3. Pour the remaining pudding/cool whip mixture and spread evenly.
4. Take the chocolate frosting and spread evenly on top. Cover with foil. Refrigerate. Serve and enjoy!

Tip: Refrigerate for at least 12-24 hours to help soften the graham crackers so that the entire dessert melts in your mouth!



# Finnish Pancake (Pannukakku)

## INGREDIENTS:

- 1 ½ cups flour
- 1 teaspoon salt
- 1 tablespoon sugar
- Pinch of cardamom (or cinnamon)
- 2 eggs
- 2 ½ cups milk
- ¼ cups butter

Toppings: fruit preserves, maple syrup, yogurt, whipped cream, etc

**TIME: 45 min**

**SERVING: 1 dozen**

## DIRECTIONS:

1. Preheat oven to 400° F.
2. Mix all ingredients except the butter and toppings.
3. Place butter in a 9x13 pan and melt in oven. Carefully remove from oven and pour in batter—do not mix! Bake for 30-40 minutes.
4. Serve warm with your favorite toppings.



## Country Peach Cream Pie

### INGREDIENTS:

- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup sugar
- 2 eggs
- 5-6 peaches
- 1 unbaked pie shell
- Nutmeg
- Cinnamon

**TIME: 1 hr 30 min**

**SERVING: 8 slices**

### DIRECTIONS:

1. Preheat oven to 350°F.
2. Cream butter and flour.
3. When well blended add eggs and sugar. Beat until well combined.
4. Slice peaches into pie shell and pour creamy mixture over peaches.
5. Sprinkle with nutmeg and cinnamon.
6. Bake for about an hour. Serve warm and enjoy!

# Banana Cream Pie

## INGREDIENTS:

### CRUST:

- 1 cup flour
- ½ cup shortening
- ½ teaspoon salt
- 3 to 4 tablespoons ice water

### CREAM:

- 1 cup sugar
- ½ cup cornstarch
- 2 cups milk
- 3 egg yolks
- ½ teaspoon salt
- ¼ cup margarine
- 1 teaspoon vanilla
- 2 bananas
- 1 tub (8 oz.) whipped topping

**TIME: 1 hour**

**SERVING: 8 slices**

## DIRECTIONS:

1. **CRUST:** Mix flour, salt, and shortening together with a pastry blender until mixture resembles meal. Sprinkle on water, a little at a time, until a ball that will not crumble is formed. Do not over-mix, and remember that pastry is made by “feel.” Never dump in all water at once. Roll out on a floured pastry cloth and rub flour on your rolling pin. Roll until pastry is 1 inch larger than your pie pan. Flute edge. Bake in a preheated 400° F oven for 10 minutes, then set aside to cool while you make the cream filling.
2. **CREAM:** Mix sugar, cornstarch, and salt together in a saucepan using a wire whisk. Add the two cups of milk and mix well. Cook over medium heat until the mixture bubbles, stirring constantly to prevent lumping. Beat half of the hot mixture into the beaten egg yolks. Stirring constantly, add egg mixture to hot mixture with the heat off. Bring back to a bubble for one minute; stirring constantly. Turn off heat and add margarine and vanilla. Stir until margarine is melted. Slice 2 bananas into the bottom of a baked, cooled pie shell, pour hot filling over bananas. Seal to edge of pie crust and bake in a preheated 400° F oven for 8 to 12 minutes or until brown. Cool before topping with whipped topping.



# Crockpot Chocolate Pudding Cake

## INGREDIENTS:

- 18.5 oz. chocolate cake mix
- 3.9 oz. instant chocolate pudding mix
- 2 cups (16 oz.) sour cream
- 4 eggs
- 1 cup water
- $\frac{3}{4}$  cup oil
- 1 cup semisweet chocolate chips

Optional: whipped cream or ice cream

**TIME: 4 hours**

**SERVING: 1 dozen**

## DIRECTIONS:

1. Combine cake mix, pudding mix, sour cream, eggs, water, and oil in electric mixer bowl. Beat on medium speed for 2 minutes. Stir in chocolate chips.
2. Pour into greased slow cooker. Cover and cook on low 6-7 hours or on high 3-4 hours, or until toothpick inserted near center comes out with moist crumbs.
3. Serve with whipped cream or ice cream.



# Caramel-Filled Chocolate Chip Cookies

## INGREDIENTS:

- 1 cup butter, softened
- 1 cup plus 1 tablespoon sugar, divided
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 ½ cups all-purpose flour
- ¾ cup baking cocoa
- 1 teaspoon baking soda
- 1 ¼ cups chopped pecans, divided
- 1 package (13 oz.) Rolo candies
- 4 oz. white baking chocolate, chopped

**TIME: 1 hour**

**SERVING: 5 dozen**

## DIRECTIONS:

1. In a large bowl, cream butter, 1 cup sugar, and brown sugar until light and fluffy.
2. Add the eggs, one at a time, beating well after each addition.
3. Beat in vanilla. Combine the flour, cocoa, and baking soda; gradually add to the creamed mixture, beating just until combined.
4. Stir in ½ cup pecans.
5. Shape a tablespoonful of dough around each Rolo candy, forming a ball. In a small bowl, combine the remaining sugar and pecans; dip each cookie halfway. Place nut side up 2 in. apart on greased baking sheets.
6. Bake at 375° F for 7-10 minutes or until tops are slightly cracked.
7. Cool for 3 minutes before removing to wire racks to cool completely.
8. In a microwave, melt white chocolate at 70% power for 1 minute; stir. Microwave at additional 10 to 20 second intervals, stirring until smooth. Drizzle over cookies.



# Pumpkin Cheesecake Bars

## INGREDIENTS:

- 1 (16 oz.) package pound cake mix
- 3 eggs (divided)
- 2 tablespoons butter, melted
- 4 teaspoons pumpkin pie spice (divided)
- 1 (8 oz.) cream cheese, softened
- 1 (14 oz.) sweetened condensed milk
- 1 (16 oz.) can pumpkin
- ½ teaspoon salt
- 1 cup chopped nuts

**TIME: 45 min**

**SERVING: 15 bars**

## DIRECTIONS:

1. Preheat oven to 350° F.
2. In large bowl, combine cake mix, 1 egg, butter, and 2 tsp. pumpkin pie spice and mix on low speed until crumbly.
3. Press onto bottom of 15 x 10-inch jellyroll pan.
4. In large bowl, beat cream cheese until fluffy. Gradually beat in condensed milk and remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice, and salt; mix well.
5. Pour over crust and sprinkle with nuts.
6. Bake 30 to 35 minutes or until set.
7. Cool. Chill and cut into bars. Store in refrigerator.





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