



JB ASHTIN

OUR *Table*

UNIQUE RECIPES *of* SAVORY & SWEET

HOLIDAYS 2017

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RECIPE:



Autumn Apple and Sausage Stuffed Acorn Squash

Serves 2

Ingredients:

- 2 acorn squash, halved and seeded
- 1 tbsp butter, melted
- 1/4 tsp garlic salt
- 1/4 teaspoon ground sage
- 1lb pork sausage (regular seasoning)
- 1/2 c onion, finely chopped
- 1 celery stalk, finely chopped
- 4 ounces mushrooms, chopped
- 2 apples (Macintosh), cored and chopped
- 1 c fine breadcrumbs
- 1 tsp cinnamon
- salt and pepper
- 1 egg, beaten
- 1.5 c shredded cheese (cheddar or mozzarella)

Directions:

Preheat oven to 400°F.

Combine the melted butter, garlic salt, and sage; brush over cut sides and cavity of squash. Salt and pepper to taste.

Bake in a large roasting pan, cut side up, for 1 hour, until squash is tender.

Meanwhile, make stuffing: Fry pork sausage until light brown. Remove pork to a colander to drain. Drain all but 2 tsp drippings from fry pan. Add onion, celery, and mushroom; saute 4 minutes. Stir in apple and saute 2 more minutes.

Combine the pork, vegetables, 1.5 c cheese, cinnamon, breadcrumbs, and egg in a large bowl. Taste and season with salt or pepper if needed.

Fill the squash halves with stuffing (should be filled over the top of the squash). Top with the rest of the cheese.

Return to oven and bake, covered, for 20 more minutes. Remove from oven after filling is hot and cheese on top is melted. Serve warm.

Special Notes:

I started the tradition of making this delectable stuffed acorn squash recipe in the fall to welcome the beginning of the holiday season a long time ago. The smell fills your home with a comfy-cozy aroma from this seasonal favorite. This dish is a great balance of savory marrying sweet (thanks to the special addition of the apples) and a definite crowd-pleaser!

-Lisa S



RECIPE:



Cornish Hens Chez Loughrey

Ingredients:

- 4 Cornish hens
- 1/2 c butter
- Rosemary to taste
- Thyme to taste
- Coriander to taste
- Garlic powder to taste
- Onion powder to taste
- 1 large onion

Directions:

Preheat oven to 375°F.

Wash and pat dry hens, remove gizzards, season cavity with salt, and twist wings under back.

Chop onion, place inside each hen. Rub hens with butter and sprinkle seasonings generously.

Place in roasting pan, cover with foil (tented), and cook for 45 minutes.

Remove foil, baste occasionally, and cook for 45 more minutes. Let stand 5 minutes before serving.

Special Notes:

Because my family does not adhere to the tradition of everyone gathering together (plus we don't like turkey), we started making 4 individual Cornish hens for each of the immediate family members. It has always been special because I don't know of anyone else who celebrates in this way.

-Justin L



RECIPE:

Spoon Cornbread



Directions:

Preheat oven to 400°F.

Mix all ingredients together in a large bowl.

Transfer the mixture to a baking dish.

Bake until the mixture is set and the top is a golden brown, about 30 minutes for a shallow dish or 45 minutes for a deep dish.

Ingredients:

- 1 can creamed corn
- 1 can whole-kernel corn, drained
- ½ c melted butter
- 1 c sour cream
- 3 eggs, beaten
- 1 box Jiffy® corn muffin mix

Special Notes:

In the early 1990s I was in graduate school at Wright State University and studying in the lab of Robert W. Putnam, PhD. Our lab family was close, we had lots of fun, and often shared meals together. I received this recipe from the lab's manager, Phyllis Douglas, who is still affectionately referred to as "lab mom". In April of this year, Dr Putnam passed away after a brief fight with pancreatic cancer. His passion for teaching and for people was very evident among all those who gathered to celebrate his life. It is in Bob's memory that I submit this recipe, a Putnam lab favorite. My family has made this dish for Thanksgiving for 20 years.

-Lamara S



RECIPE:



The Bradley's Favorite Holiday Ham (a.k.a. Joni's Brown Sugar, Honey, and Coke® Ham)

Ingredients:

Precooked, bone-in classic-trim ham*
20 whole cloves
1/2 c honey
1/2 c dark brown sugar
1 – 2 cans of Coke®
Water, if needed

* My favorite ham is from Dearborn Brand. It's local to us, but they will ship to you!
www.dearbornbrand.com

Make sure you have a pan or roaster big enough before you buy it (I've learned from my mistakes).

Directions:

Preheat oven or roaster to 325°F.

Remove all outer coverings from the ham and place in a covered roasting pan.

Make diagonal slices across the top of the ham, 1 inch apart, and cut just through the skin, then criss cross (like photo).

Stick whole cloves in the ham, covering the top of the ham (I use about 20).

Sprinkle the brown sugar over the top, and pat it in, so it gets in the crevices you just created.

Pour ¾ of the can of Coke® over the ham, then drizzle the honey over it.

Bake at 325° for 14 minutes per pound.

During cooking, pour the rest of the Coke® over the ham. If the ham looks dry at any time, add a little bit of water to the pan. I baste my ham a few times during cooking. I admit to sometimes using 2 cans of Coke®.

Once done, uncover and let sit for 20 minutes before carving.

Special Notes:

Our large extended family always makes time to get together at Thanksgiving, Christmas, and Easter. Being with family is my favorite tradition. Eating great food with my family is the 2nd best tradition. My “assignment” usually is to bring the ham. I love ham, so this is not a challenge. I also love brown sugar, honey, and Coke. I marry these with a Dearborn Brand bone-in ham to make the most amazing ham in southeast Michigan, if I do say so myself. My ham does not fall into the healthy recipe category, so I only make it on holidays! (Another favorite tradition is I always ask my dad to carve the ham. I help plate it and we sneak samples before anyone else).

-Joni B



RECIPE:



Kielbasa and Kraut

Serves approximately 15

Ingredients:

- 4 lb. Kawalski Polish sausage (or any kind of smoked sausage) sliced into 2 inch pieces
- 3 large jars sauerkraut, completely drained, not rinsed (I prefer Silver Fleece brand)
- 1 large yellow onion, sliced
- 1/2 c vegetable oil
- 1/4 c flour
- 1/2 tsp ground allspice
- Salt and pepper
- Mushrooms (optional)

Directions:

Preheat oven or roaster to 325°F.

In a 10-inch fry pan, add oil and sauté onion on medium-high heat until translucent.

Slowly add enough flour to thicken into a roux, stirring constantly until brown.

Add roux and all other ingredients into an oven or electric roaster.

Add enough water to completely cover.

Cook for 1 - 2 hours, stirring occasionally.

Serve hot.

Special Notes:

Growing up in a traditional Polish family one of our staples at Thanksgiving is kielbasa and sauerkraut. Actually, it is a staple at ALL of our holidays but turkey and kielbasa and kraut share the spotlight on Thanksgiving.

Roux is flour and fat cooked together and used to thicken sauces.

If you do not have an electric roaster, bake in a covered roasting pan for 1 - 2 hours at 325°F, stirring occasionally. My roaster is from the 1950's but does a great job and opens up space in the oven for other fixins'.

-Lori L



RECIPE:



Jeanne's Spaghetti Squash

Serves 2

Ingredients:

- 1 medium-sized spaghetti squash
- 1 small head kale, chopped
- 2 tbsp olive oil
- 1/3 c sun-dried tomatoes, drained
- 1/3 c raw walnuts
- 1 bulb garlic
- 1/2 tsp sea salt, to taste

Directions:

Preheat oven to 400°F.

Slice your spaghetti squash in half lengthwise and scoop out the seeds.

For easy cutting, feel free to stick each squash in the microwave to soften it up just a tad. Pierce it a few times with a knife (to help vent so it doesn't burst) and cook for 3-5 minutes. The knife slides through way easier this way! Smaller squash will need about 3 minutes while larger ones will be good to go at 4-5 min.

Roast the spaghetti squash for 30 minutes. To roast garlic, cut the top off of the bulb, drizzle with olive oil, and wrap in foil. Place in the oven with the spaghetti squash for the whole duration of roasting. Roast the walnuts for the last 5 minutes, if desired.

When the spaghetti squash and garlic (and walnuts) have finished roasting, allow them to cool enough to handle. Once cool, use a fork to release the strands of spaghetti squash and place in a large bowl. Peel the garlic cloves, give them a rough chop, and transfer them to the bowl with the spaghetti squash.

Heat the olive oil in a large skillet over medium heat and add the chopped kale. Cover and cook until kale has wilted, about 3 - 4 minutes. Add the sun-dried tomatoes, along with the spaghetti squash, roasted garlic, and walnuts. Continue cooking and stirring until all of the ingredients are well combined and heated through.

Serve hot.

Special Notes:

Spaghetti squash is a vegetable that's readily available year round. It's rich in vitamins and low in carbs, making it the perfect alternative to heavy pasta dishes. And best of all, it tastes amazing.

-Jeanne N



RECIPE:



Chex Mix (my grandma's recipe)

Ingredients:

DRY INGREDIENTS*

- 1 family size box Cheerios™ (not Honey Nut)
- 1 box Wheat Chex™
- 1 box Rice Chex™
- 1 can dry-roasted peanuts
- 1 can regular salted peanuts
- 1 bag pretzel sticks

- 2 cups vegetable oil (I use canola)
- 1 tbsp worcestershire
- 1 tbsp garlic powder
- 1 tbsp seasoned salt

You will need 2 foil pans.

*Some other ideas: Goldfish™, cashews, Bugles™, Corn Chex™, or whatever else you might want to put in!

Directions:

Preheat oven to 250° F.

In a large bowl, mix all dry ingredients, then add the oil mixture, making sure everything is coated.

While whisking, pour half of the mixture into 1 foil pan, and the other half into the other foil pan.

Bake for 2 hours, stirring every 15 minutes.

When baking is done, stir 1 last time and let cool overnight before you put into containers, otherwise it will be soggy (I've learned that too, the hard way)!

Special Notes:

Here's a tip what I have learned from making it SO much, I like the flavor of pieces that turn dark, so sometimes I don't stir every 15 minutes. Also, for each stir during the first hour or so (a total of 4 times), I typically sprinkle on more Worcestershire, garlic powder, and seasoned salt because I like more flavor!

What I use makes a huge batch (about 4, 1-gallon - size freezer bags worth)!

-Kristy G



RECIPE:



Magical Glazed Carrots

Ingredients:

- 1 lb whole carrots, peeled and sliced lengthwise
- 2 tbsp brown sugar (packed)
- 2 tbsp butter
- 1/2 tsp ground ginger

Directions:

After prepping, place carrots in a large stockpot and completely cover with water.

Boil carrots until the water begins to evaporate. Don't let the water completely boil away! Watch the carrots for doneness. If water evaporates before carrots are tender, add more water to the pot.

Once almost all of the water is gone and carrots are cooked to desired doneness, strain.

In the same pot, melt the butter and add in the brown sugar and ground ginger. Stir to remove lumps.

Add the carrots back in, and stir to coat in the glaze. Serve immediately.

Special Notes:

Baby carrots can be used in place of whole carrots. If using whole carrots, make sure to peel then slice in half and then lengthwise into equal sized pieces. As long as the pieces are the same size, you'll be fine.

-Alexa L



RECIPE:



Thyme & White Bean Pot Pies

Ingredients:

FILLING

- 2 tbsp olive oil
- 1 large white or yellow onion, finely diced
- Salt and Pepper to taste
- 1 pound carrots, peeled and finely chopped
- 1/4 c unbleached all-purpose flour
- optional: 1/2 cup dry white wine (or more vegetable broth)
- 3 c vegetable broth
- 2 tsp fresh thyme, chopped (or 1 tsp dried)
- 1 15-ounce can white beans, rinsed and drained
- 5 small potatoes
- 3 celery stalks, chopped

CRUST

- 1 1/2 c unbleached all-purpose flour
- 1/4 tsp sea salt
- 10 tbsp cold vegan butter (or room temperature coconut oil)
- 4-7 tbsp cold water

Directions:

Preheat oven to 400° F.

Arrange 6 ramekins on a baking sheet. Set aside.

Heat a large pot over medium heat. Once hot, add oil and onion. Season with a pinch each salt and pepper and stir. Sauté until soft and translucent.

Add carrots and season with a pinch more salt and pepper. Cook 2-3 minutes, then add flour and stir well.

Cook for 1 minute, slowly adding white wine (optional) followed by vegetable broth, whisking to prevent clumps.

Add thyme and white beans and bring the mixture to a boil. Then lower heat and simmer for a few minutes. Cover and remove from heat while preparing crust.

To prepare pie crust, add flour and salt to a mixing bowl and whisk to combine.

Next add vegan butter (or coconut oil) and use a pastry cutter (or fork) to cut the 2 together, until it resembles wet sand - about 30-45 seconds.

Add ice cold water 1 tbsp at a time and use a wooden spoon to gently mix. Add only as much water as needed to help it come together and form a dough — about 4-6 tbsp.

Use your hands to gently knead/form the dough in the bowl and gather any loose scraps. Then transfer directly to a well-floured surface and form into a disc with your hands.

Lightly flour the top of the dough, as well as a rolling pin, and gently roll out until about 1/8-inch thick. Add more flour as needed to prevent sticking.

Use a pizza cutter or knife to cut into 6 large squares slightly larger than the size of your ramekins.

At this time, scoop the white bean filling into the ramekins until almost entirely full.

Use a lightly floured spatula to scoop each pie crust square on to all of the ramekins. Use a knife or toothpick to create small holes in the top of the pie crust to allow steam to escape.

Bake pot pies for 35-40 minutes, or until the filling is bubbly and the pie crust is golden. Let cool 10 minutes before serving.

-Val R



RECIPE:



Honey Butter Pumpkin Dinner Rolls

Serves 2

Ingredients:

DOUGH

1/3 c milk
2 tbsp butter
1 large egg
1/2 c pumpkin puree
2 1/4 c all-purpose flour
2 1/4 tsp instant yeast
1 tbsp sugar
1 tbsp pumpkin pie spice
1 tsp ground nutmeg
1/2 tsp salt

HONEY BUTTER

2 tbsp unsalted butter, melted
2 tbsp honey

TIP: Combine equal parts softened butter (not melted) and honey, and whisk together until fluffy and combined for serving with the rolls

Directions:

Preheat oven to 350° F .

Mix the ingredients until you have a soft, smooth dough. Cover and let rise until doubled. Form into 12 rolls. Brush with honey butter, cover, and let rise.

Bake for 25 minutes. They should be golden.

Brush with more honey butter. Serve warm with honey butter for spreading.

Special Notes:

One of my favorite parts of Thanksgiving dinner is the dinner rolls, and I'm all about these delicious Honey Butter Pumpkin Rolls! They are a tasty change of pace and the color is so festive for the occasion. The scents of pumpkin, spices, honey, and bread baking will make your home smell like heaven!

-Lisa P





RECIPE:



No Bake Chocolate Éclair Cake

Serves 8-10

Ingredients:

FILLING

3 boxes 3.5 oz instant vanilla pudding
3 c milk
1 8-oz Cool Whip container
Whole graham crackers

TOPPING

1/3 c cocoa
1 c sugar
1/4 c milk
1 stick butter
1 tsp vanilla

Directions:

MAKE FILLING

Combine pudding mix & milk; beat. Stir in Cool Whip.

Place a layer of graham crackers in bottom of 9x13 dish. Spread 1/2 filling mixture on top. Repeat with another layer of graham crackers, add rest of filling, top with final layer of graham crackers.

MAKE TOPPING

Bring cocoa, milk, and butter to a rolling boil for a full minute, stirring frequently.

Remove from heat, cool 1 minute.

Add butter and vanilla, then stir till butter is melted.

Pour chocolate topping over graham crackers and refrigerate overnight.

Special Notes:

Make sure to make the day before serving.

We used this recipe for our Thanksgiving dessert when I was living in the dorms back in college because we only had access to a single burner and a small refrigerator, so this was our go-to holiday dessert.

-Jessica K



RECIPE:



Strawberry Pretzel Salad

Ingredients:

- 2 c crushed pretzels
- 3/4 c butter, melted
- 3 tbsp white sugar
- 1 (8 ounce) package cream cheese, softened
- 1 c white sugar
- 1 (8 ounce) container frozen whipped topping, thawed
- 2 (3 ounce) packages strawberry flavored Jell-O®
- 2 c boiling water
- 2 (10 ounce) packages frozen strawberries

Directions:

Preheat oven to 400° F.

Stir together crushed pretzels, melted butter, and 3 tbsp sugar; mix well and press mixture into the bottom of a 9x13 inch baking dish.

Bake 8 to 10 minutes, until set. Set aside to cool.

In a large mixing bowl, mix cream cheese and 1 cup sugar. Fold in whipped topping. Spread mixture onto cooled crust.

Dissolve Jell-O in boiling water. Stir in still frozen strawberries and allow to set briefly. When mixture is about the consistency of egg whites, pour and spread over cream cheese layer.

Refrigerate until set.

Special Notes:

I absolutely love this dessert. It reminds me of going up north to visit with my grandparents. My grandma would usually make this in the summer, but right around the holidays I'd start to crave it again. I hope you enjoy it as much as I do! Substitute crushed pecans if you want a lower-carb alternative!

-Ashley M



RECIPE:

Peach Cobbler



Ingredients:

1 stick butter, room temperature, cut into 8 pieces
Vanilla ice cream or whipped cream, for serving (optional)

FILLING

¼ c brown sugar
¼ c white sugar
½ c all-purpose flour
1 tsp ground cinnamon
1/2 tsp salt
10 c peaches (diced/chopped)
1 tsp cornstarch, dissolved in 1 tbsp water
1 lemon, juiced
1 tsp butter, melted

TOPPING

¾ c brown sugar
1/4 c sugar
¾ c all-purpose flour
¾ c oats
1/4 c slivered almonds
1/2 c dried cranberries
1/2 tsp nutmeg
1 tsp ground cinnamon
1/2 tsp salt

Directions:

Preheat oven to 450° F.

To make the peach filling: In a large bowl, stir together sugars, flour, cinnamon, and salt.

Add peaches and gently toss to coat. Add melted butter.

Mix together cornstarch slurry and lemon juice and stir into peaches.

Coat a 12x8-inch or 13x9-inch dish, with butter, then add peach mixture.

To make the crumb topping: In a medium bowl, combine dry ingredients, add in butter pieces and combine with hands until crumbly.

Top peaches with half of the crumb topping. Place in oven and immediately reduce oven temperature to 350° F.

Bake uncovered for 30 minutes, then add remainder of the crumb topping.

Reduce heat to 325° F. Bake until golden and bubbling, another 45 minutes.

Remove from oven and let sit for 15 minutes before serving.

Special Notes:

Serve with vanilla ice cream or whipped cream and enjoy!



RECIPE:



Sweet Potato Casserole

Ingredients:

3 c sweet potatoes (cooked and mashed)
1 c sugar
2 eggs
1 tsp vanilla
2/3 c milk
1/2 c butter
1 tbsp cinnamon
bourbon (optional)

TOPPING

1 c brown sugar
1/3 c flour
1 c pecans - chopped
1/3 c butter

Directions:

Preheat oven to 350° F.

Mix all ingredients in a large bowl. Set aside while you make the toppings.

In a medium bowl, mix topping ingredients.

Pour the potato mixture into a casserole dish, then sprinkle on the topping.

Bake for 40-45 minutes uncovered.

Special Notes:

As a kid, my mom would make this every single Thanksgiving and I thought it was gross. Boy did I miss out! Now I can't get enough of it. A little tip, once you've finished baking the casserole, put the oven on broil for 2-3 minutes to get the topping nice and crisp!

-Kelly C



RECIPE:



Pumpkin Crunch Cake

Ingredients:

- 1 (15 ounce) can pumpkin puree
- 1 (12 fluid ounce) can evaporated milk
- 4 eggs
- 1 1/2 c white sugar
- 2 tsp pumpkin pie spice
- 1 tsp salt
- 1 (18.25 ounce) package yellow cake mix
- 1 c chopped pecans
- 1 c margarine, melted
- 1 (8 ounce) container frozen whipped topping, thawed

Directions:

Preheat oven to 350° F.

Lightly grease one 9x13 inch baking pan.

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice, and salt. Mix well, and spread into the prepared pan.

Sprinkle cake mix over the top of the pumpkin mixture, and pat down. Sprinkle chopped pecans evenly over the cake mix, then drizzle with melted margarine.

Bake for 60 - 80 minutes, or until done. Top with whipped topping when ready to serve.

Special Notes:

I was not a fan of pumpkin pie when I was younger, but all my siblings loved it, which meant it was always our dessert staple. One year, my mom made it her mission to find a pumpkin pie recipe that everyone would enjoy. Que the pumpkin crunch cake. After 1 bite, a new Thanksgiving tradition was formed, and we've never looked back. This pumpkin recipe takes the cake...literally.

-Ashlee H



Ingredients:

TOPPING

3 tbsp sugar
1/2 tsp cinnamon

COOKIE DOUGH

3 1/2 c flour
1 tbsp baking powder
2 tsp baking soda
1/4 tsp salt
1/4 tsp cinnamon
1 c butter
2 c sugar
2 eggs
1 tbsp light corn syrup
2 1/2 tsp vanilla extract

RECIPE:

Snickerdoodles

Yield: 35 to 40 cookies



Directions:

Preheat oven to 375° F.

In a small bowl, stir together the sugar and cinnamon and set aside, as this is your topping.

To make the cookie dough, stir together the dry ingredients.

In a bowl with a paddle attachment, cream the butter. Add the sugar and continue to mix, then add the eggs, corn syrup, and vanilla, and mix thoroughly. Add the dry ingredients and mix until blended. Chill dough 1 hour if it's sticky or difficult to handle.

Roll balls of dough about the size of a walnut, then roll them in the cinnamon sugar to coat. Place on an ungreased cookie sheet 2 1/2 inches apart. Bake for 10 - 12 minutes until puffed up and the surface is slightly cracked. Let cool a few minutes before removing to a wire rack to completely cool.

Special Notes:

For a little added holiday flavor, add a dash of pumpkin pie spice on top!

Enjoy!



RECIPE:



Mini Pecan Pie Cookies

Ingredients:

1/4 c butter
1/2 c confectioners' sugar
3 tbsp light corn syrup
3/4 c finely chopped pecans
2 c all-purpose flour
1 tsp baking powder
1 c brown sugar, packed
3/4 c butter, softened
1 egg
1 tsp vanilla extract

Directions:

Preheat oven to 350° F.

Melt 1/4 cup of butter in a saucepan, and stir in the confectioners' sugar and corn syrup until the sugar is dissolved.

Bring to a boil over medium heat, stirring often, and stir in the pecans until well combined. Refrigerate the mixture for 30 minutes.

Sift the flour and baking powder together in a bowl, and set aside.

Beat brown sugar, 3/4 cup butter, egg, and vanilla in a large bowl with an electric mixer on medium speed until the mixture is creamy, about 2 minutes.

Gradually beat in the flour mixture until well mixed. Pinch off about 1 tablespoon of dough, and roll it into a ball.

Press the dough into the bottom of an ungreased cupcake pan cup, and use your thumb to press the dough into a small piecrust shape, with 1/4-inch walls up the sides of the cupcake cup.

Repeat with the rest of the dough. Fill each little crust with about 1 tsp of the prepared pecan filling.

Bake until the cookie shells are lightly browned, 10 - 13 minutes. Watch closely after 10 minutes.

Let cool for 5 minutes before removing to wire rack to finish cooling.

Special Notes:

This is such a fun twist on a sweet southern favorite!



RECIPE:



Honey Pound Cake

Serves 10

Ingredients:

- 1 c butter
- 1 1/3 c. sugar
- 2 tsp vanilla extract
- 1 3/4 c flour
- 1 tsp baking powder
- 1/2 tsp salt

Directions:

Preheat oven to 325° F.

Lightly oil a 6-cup loaf pan.

Beat the butter, sugar, and honey together using a mixer set on high until very light and fluffy—about 3 minutes.

Beat in the eggs, 1 at a time. Add the vanilla extract.

Add the flour, baking powder, and salt and beat until smooth.

Spoon into the prepared pan and bake until a skewer inserted into the center of the cake comes out clean—about 1 hour.

Cool 15 minutes before unmolding from pan.

Special Notes:

Enjoy warm with a cup of your favorite hot beverage!



RECIPE:



Gluten Free Old Fashioned Peanut Butter Cookies

Makes 36 Cookies

Ingredients:

- 2 c creamy peanut butter (not the all-natural variety)
- 1 1/2 c granulated sugar
- 1/2 c packed light brown sugar
- 2 large eggs
- 2 tsp baking soda
- 2 tsp pure vanilla extract
- 1/2 tsp kosher salt

Directions:

Preheat oven to 350° F.

Using an electric mixer, beat peanut butter and sugars on medium-high speed for 2 - 3 minutes. Reduce speed to low and beat in the eggs, baking soda, vanilla, and salt.

Roll heaping tablespoonsful of dough into balls and place on parchment-lined baking sheets, spacing them 2 inches apart. With a lightly floured fork, press the dough to a 3/8-inch thickness, making a crisscross pattern on top of each cookie.

Bake, rotating the baking sheets halfway through, until the edges are set, 10 - 12 minutes. Cool slightly then transfer to wire racks to cool completely. Store the cookies in an airtight container at room temperature for up to 5 days.



RECIPE:



Amazing Gluten-Free Layer Bars

Directions:

Preheat oven to 350° F.

Generously grease one 13x9-inch baking pan.

Spread 2/3 of the flaked coconut evenly on the bottom of the baking pan. Sprinkle the butterscotch morsels, chocolate chips, and peanuts evenly over the coconut layer. Pour condensed milk evenly over the whole pan. Top with sliced almonds and remaining coconut.

Bake for 20 minutes. Cool completely before cutting into squares.

Ingredients:

- 7 oz sweetened flaked coconut, divided
- 1 c butterscotch chips
- 6 oz semisweet chocolate chips
- 8 oz unsalted peanuts
- 1/2 c sliced almonds
- 1 (14-oz) can sweetened condensed milk



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Enjoy!