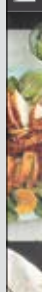


The Stuffing of Legends



JB ASHTIN



MENU

BREAKFAST TIME

BREAKFAST CASSEROLE AT TIFFANY'S	PG. 03
IT'S A WAFFLE-FUL LIFE: SWEET POTATO WAFFLES	PG. 04
SWEET HOME POTATO PANCAKES	PG. 05

ANYTME

AN AMERICAN CRÊPE IN PARIS	PG. 06
WHEN HARRY MET TURKEY SAMMIE	PG. 07
THE BIG LEBOWSKI VEGAN BOWL	PG. 08
AUTUMN VEGETABLE SOUP IN NEW YORK	PG. 09
SOUPERMAN IV: THE QUEST FOR PIECES OF TURKEY	PG. 10
SNOW WHITE CHICKEN CHILI AND THE SEVEN DWARFS	PG. 11
MAC AND ME-ARONI	PG. 12
GREEN LANTERN PASTA	PG. 13
MONTY PYTHON AND THE HOLY VEGAN CASSEROLE	PG. 14
E.T. THE EXTRA-TURKEYESTRIAL CASSEROLE	PG. 15
SPANGLISH FLATBREAD	PG. 16
CLOUDY WITH A CHANCE OF STUFFED MUSHROOMS	PG. 17

SWEETS

POP FICTION - SPICED BUTTER POPCORN	PG. 18
THE CARROT CAKE CONVERSATIONS	PG. 19

BREAKFAST CASSEROLE AT TIFFANY'S



15 MINUTES



30-45 MINUTES



6-8



INGREDIENTS:

- 4 cups leftover stuffing
- 8 eggs
- ¼ cup heavy cream or half and half
- 1 pound crumbled breakfast sausage (cooked)
- (optional) leftover shredded turkey — can be added with the sausage or used in place of sausage

Notes: For a vegetarian option, skip the meat and use plant-based crumbles

Toppings to consider (choose one or more!)

- shredded cheese
- sour cream
- leftover cranberry sauce

INSTRUCTIONS:

1. Preheat oven to 350°F
2. If using sausage, heat pan over medium high heat and cook until browned and set aside
3. In a bowl, whisk the eggs and heavy cream or half and half until fully combined
4. Grease casserole dish and spread out the stuffing in an even layer at the bottom of the dish. Sprinkle cooked sausage and/or shredded turkey (or meat-free crumbles) on top in an even layer
5. Pour the egg/cream mixture over the top distributing evenly
6. Bake for 30-45 minutes until eggs are fully cooked through
7. Remove from oven, add optional toppings, and serve

IT'S A WAFFLE-FUL LIFE: SWEET POTATO WAFFLES



30 MINUTES



4-6 MINUTES



2-4



INGREDIENTS:

- 4½ cups crumbled leftover stuffing
- ¼ cup chopped fresh parsley
- 2 large eggs, beaten
- 2 cups leftover mashed potatoes, warm
- ½ cup leftover gravy, warm
- ¼ cup leftover cranberry sauce
- vegetable oil for waffle iron

Toppings to consider

- pecans
- maple syrup
- leftover cranberry sauce

INSTRUCTIONS:

1. Preheat a waffle iron to medium high. Generously brush the top and bottom of the iron with oil
2. Combine the stuffing, parsley, and eggs in a medium bowl. Evenly and firmly pack the waffle iron with some of the stuffing mixture. Close the iron and cook until the waffle is golden and can be lifted out easily, 4–6 minutes. Repeat with the remaining stuffing mixture
3. Transfer each waffle to a plate, top with a scoop of mashed potatoes, and then cover with gravy; finish with a dollop of cranberry sauce



SWEET HOME POTATO PANCAKES



25 MINUTES



6 MINUTES



8

INGREDIENTS:

- 1¾ cup all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 2 tablespoons packed brown sugar
- 1 teaspoon kosher salt
- 1 teaspoon cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- 1¾ cup buttermilk
- 2 small sweet potatoes, roasted and pureed until smooth (about ¾ cup puree)
- 2 large eggs
- 1 teaspoon pure vanilla extract
- butter for cooking and serving

Toppings to consider

- toasted pecans
- maple syrup

INSTRUCTIONS:

1. In a large bowl, whisk together flour, baking powder, baking soda, brown sugar, salt, cinnamon, nutmeg, and ginger
2. In a separate bowl, whisk together buttermilk and sweet potato puree, then add eggs and vanilla
3. Add wet ingredients to dry ingredients and stir with a spoon until just combined
4. Melt butter in a large nonstick skillet or griddle over medium heat. When butter is foamy, reduce heat to medium-low and ladle a scant ½ cup pancake batter into skillet. Cook until bubbles start to form in batter and pancake is golden underneath, about 3 minutes; flip and cook other side until golden for another 3 minutes
5. Repeat with remaining batter. Serve with more butter, toasted pecans, and maple syrup



Found at :

<https://www.delish.com/cooking/recipe-ideas/a29178562/sweet-potato-pancakes-recipe/>



AN AMERICAN CRÊPE IN PARIS



30 MINUTES



20 MINUTES



4

INGREDIENTS:

Filling and Sauce

- 1 tablespoon butter
- ¼ cup thinly sliced celery
- ¼ cup chopped onion
- 1 teaspoon poultry seasoning
- 2 cups cooked turkey
- one 10–12 ounce can of cream of mushroom soup
- ⅓ cup of milk
- ½ teaspoon orange rind
- salt and pepper to taste

Crepes

- 1 cup of flour
- ¼ teaspoon salt
- 2 eggs
- 1 cup milk
- ⅔ cup light cream

INSTRUCTIONS:

Filling

1. In butter, sauté celery, onion, and poultry seasoning until vegetables are tender
2. Add turkey and ½ cup of the cream of mushroom soup
3. Salt and pepper to taste
4. Heat thoroughly, stirring often
5. Keep warm

Crepes

1. Sift flour and salt into a bowl
2. Whisk in egg
3. Stir in half of the milk until smooth
4. Add remaining milk and cream. Stir
5. Heat a nonstick frying pan on medium
6. Brush the pan with a little butter
7. Add ¼ cup of batter and tilt the pan to cover the base
8. Cook 1 minute until bubbles appear
9. Turn and cook for another minute
10. Repeat to make 8 crepes
11. Keep warm

Sauce

1. Combine remaining soup, milk, and orange rind in a sauce pan
2. Salt and pepper to taste
3. Heat thoroughly and spoon over filled crepes
4. Plate 2 crepes for each serving and garnish with parsley, thyme, or sage
5. Serve with peas



WHEN HARRY MET TURKEY SAMMIE



8 MINUTES



5 MINUTES



1



INGREDIENTS:

- artisan bread
- unsalted butter
- store-bought apple butter
- sliced leftover turkey
- brie cheese
- arugula

INSTRUCTIONS:

1. Spread $\frac{1}{2}$ tablespoon of butter on each slice of bread
2. Spread 1 tablespoon of apple butter on each slice of bread
3. Add turkey and 3–4 slices of brie cheese to the bread (enough to cover the turkey)
4. Add 2–3 arugula leaves on top
5. Heat a large skillet on medium-low heat
6. Add 1 tablespoon of butter to the pan and let it melt to evenly coat the bottom of the pan
7. Add sandwich to the skillet and leave it on 1 side for 2–3 minutes, or until the bread is golden brown
8. Flip and cook 2–3 more minutes to brown the bread
9. Cut the sandwich in half and serve
10. Enjoy

THE BIG LEBOWSKI VEGAN BOWL



5 MINUTES



25 MINUTES



6



INGREDIENTS:

Veggies

- 8 tablespoons olive oil
- 2 teaspoons salt + a pinch more
- 1 teaspoon cinnamon
- 1 teaspoon white pepper
- ½ teaspoon cumin
- 2 large sweet potatoes peeled and cubed
- 2 cans chickpeas strained and patted dry*
- 2 cups Brussels sprouts halved
- 2 large carrots peeled and sliced into chunks
- 2 teaspoons maple syrup
- 2 cups leftover mashed potatoes
- 1 cup cranberry sauce

Plant-based gravy (optional)*

- 2 tablespoons oil
- 4 tablespoons chopped onion
- 2 cloves minced garlic
- 2 tablespoons soy sauce
- 2 tablespoons nutritional yeast
- 4 tablespoons flour (could be gluten-free flour)
- 2 cups low-sodium vegetable broth

**If you're not vegetarian, just use leftover turkey gravy and sub in turkey for the chickpeas!*

INSTRUCTIONS:

1. Whisk to combine olive oil, 1 teaspoon salt, cinnamon, pepper, and cumin
2. Toss sweet potato chunks through the oil mixture, then use a slotted spoon to remove and lay on a large parchment paper lined baking sheet
3. Add chickpeas to what is left of the oil mixture, toss to coat, and spoon onto the same baking sheet
4. Spread Brussels sprouts and carrots onto the baking sheet, sprinkling each with a pinch of salt, and drizzling honey over the carrots
5. Cook at 400°F for 25 minutes, or until veggies are fork tender
6. If you're making the vegetarian gravy, heat oil in a saucepan over medium heat then add onion and garlic. Cook until translucent (a few minutes), then add soy, nutritional yeast, and flour. Stir to combine then slowly pour in broth, stirring continuously. Bring to a simmer then cook until gravy reduces to a thickness of your liking. Cover to keep warm and set aside
7. Heat up your leftover mashed potatoes in the microwave just before veggies are done cooking
8. To assemble, spoon mashed potatoes into the bottom of 2 or 3 serving bowls. Top equally with each of the veggies, adding more mashed potatoes on top if you'd like. Spoon on a dollop of cranberry sauce
9. Drizzle with gravy and serve warm!



AUTUMN VEGETABLE SOUP IN NEW YORK



30 MINUTES



45–60 MINUTES



8–10

INGREDIENTS:

- 2 yellow onions, diced
 - 1 bell pepper, diced
 - 3 peeled carrots, diced
 - 2 stalks of celery, diced
 - 1 butternut squash, diced
 - 1 zucchini, diced
 - 2 peeled sweet potatoes, diced
 - 4 cloves of garlic, minced
 - one 28-oz can of diced tomatoes, drained (bonus points if you opt for ~3 fresh tomatoes instead)
 - 1 handful of green beans, chopped into ½-inch strips
 - 5 cups of chicken stock*
 - juice of 1 lemon
 - 2 handfuls of kale, roughly chopped
 - 1 tablespoon of curry powder (bonus points if you use garam masala or your favorite Indian curry mix)
 - salt and pepper to taste
 - chili powder, red pepper flakes, or ground Indian red pepper to taste
 - 4 tablespoons olive oil
- *If you replace the chicken stock with vegetable stock, this soup is vegan!*

INSTRUCTIONS:

1. Sauté onions, bell pepper, carrots, and celery in 2 tablespoons olive oil over medium heat until fragrant, and the onions have turned translucent (use a stock pot or Dutch oven for best results)
2. Add squash, zucchini, sweet potatoes, green beans, garlic, and spices (salt, pepper, curry powder, and chili powder/red pepper flakes/ground Indian red pepper). Cook for 30–60 seconds, stirring constantly
3. Add stock and tomatoes and bring to a gentle simmer. Simmer for 35–45 minutes, or until vegetable have reached their desired consistency (check the carrots and sweet potatoes to see if they are toothsome, but not crunchy)
4. Reduce heat to low and add kale and lemon juice. Season to taste and cook for 5 more minutes (just long enough to soften the kale without wilting it)
5. Finish with remaining olive oil for an extra flavor boost

Serve with fresh bread or naan!





SOUPERMAN IV: THE QUEST FOR PIECES OF TURKEY



20 MINUTES



120 MINUTES



8

INGREDIENTS:

- turkey carcass
- 2 carrots, scrubbed and cut in half
- 1 parsnip, scrubbed and cut in half
- 2 celery stalks, cut in half
- 1 onion, cut in half
- 2 tablespoons tomato paste
- coarse salt
- 1 teaspoon dried rosemary
- ¼ teaspoon red pepper flakes
- 5 cups chopped greens (eg, kale, chard, collards, or spinach)
- 3 cups cooked turkey (diced)
- 1 package (10 ounces) frozen corn kernels
- 1 can (15½ ounces) cannellini (white kidney) beans, drained and rinsed
- 4 scallions, thinly sliced

Feel free to add any other veggies you love!

INSTRUCTIONS:

1. Place the turkey carcass (break into pieces if needed) in a large pot. Add water to cover and bring to a boil over high heat. Skim off any foam that rises to the surface
2. Add vegetables, tomato paste, 1 teaspoon of salt, and ½ teaspoon of rosemary. Simmer for 2 hours (or longer)
3. Strain the broth and transfer 8 cups to a saucepan (extra broth can be frozen)
4. Add red pepper flakes, remaining ½ teaspoon rosemary, and ½ teaspoon salt to broth
5. Add greens and simmer until greens are wilted and tender (2–3 minutes for spinach, up to 10 minutes for sturdier greens)
6. Stir in turkey, corn, beans, and scallions and cook until heated through (2–5 minutes)
7. Season again, if needed, and enjoy!



SNOW WHITE CHICKEN CHILI AND THE SEVEN DWARFS



15 MINUTES



8 HOURS



6



INGREDIENTS:

- 1 pound boneless skinless chicken breasts trimmed of excess fat
- 1 yellow onion diced
- 2 cloves garlic minced
- 24 ounces chicken broth (low sodium)
- two 15-oz cans great Northern beans drained and rinsed
- two 4-oz cans diced green chiles (1 hot and 1 mild is fantastic)
- one 15-oz can whole kernel corn drained
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon cumin
- ¾ teaspoon oregano
- ½ teaspoon chili powder
- ¼ teaspoon cayenne pepper
- small handful fresh cilantro chopped
- 4 ounces reduced-fat cream cheese softened
- ¼ cup of half and half

Toppings to consider:

- sliced jalapenos
- sliced avocados
- dallop of sour cream
- fresh cilantro
- tortilla strips
- shredded cheddar jack cheese

INSTRUCTIONS:

1. Add chicken breasts to bottom of slow cooker, top with salt, pepper, cumin, oregano, chili powder, and cayenne pepper
2. Top with diced onion, minced garlic, great Northern beans, green chiles, corn, chicken broth, and cilantro. Stir
3. Cover and cook on LOW for 8 hours or on HIGH for 3–4 hours
4. Remove chicken to large mixing bowl, shred, then return to the slow cooker
5. Add cream cheese and half and half, stir, then cover and cook on HIGH for 15 minutes, or until creamy and slightly thickened
6. Stir well and serve with desired toppings

MAC AND ME-ARONI



15 MINUTES



15-25 MINUTES



4-6



INGREDIENTS:

- 1 cup of pasta
- 1 cup of veggies (leftover from thanksgiving or corn, squash, carrots, any of your favorites)
- 1 can of diced tomatoes
- ½ tbsp garlic salt
- ½ tbsp chili powder
- black pepper to taste

Toppings to consider:

- protein (ground beef, turkey, chicken)
- cranberry sauce
- shredded cheese
- green onion

INSTRUCTIONS:

1. If adding protein, cook/brown first in a large pan or electric frying pan
2. Add everything else and add just enough water to the top—but not too much—to cook pasta
3. Bring to a boil/simmer; cook until pasta is done
4. Top how you would like and serve



GREEN LANTERN PASTA



5 MINUTES



30 MINUTES



4

INGREDIENTS:

- 1 box of pasta of choice
- broccoli
- kale
- spinach
- lemon juice
- salt and pepper
- basil
- garlic
- olive oil
- walnuts
- nutritional yeast
- optional: chili peppers to add spiciness

INSTRUCTIONS:

1. Cook pasta in salted boiling water
2. Add chopped broccoli when pasta is nearly done
3. Drain water from the pasta but save 2 cups of pasta water
4. To make the pesto sauce, grind kale (4 bunches of leaves), spinach (30–40 leaves), lemon juice (2 tablespoons), chopped garlic (4 cloves), olive oil (4 tablespoons), walnuts (15–20 walnuts), basil (10–15 leaves), nutritional yeast (4 tablespoons), and pasta water (1–2 cups) in a blender
5. Blend together and add salt and pepper to taste
6. Add pesto sauce to pasta





MONTY PYTHON AND THE HOLY VEGAN CASSEROLE



30 MINUTES



50 MINUTES



8

INGREDIENTS:

Casserole

- 2 cups quinoa, uncooked
- 2 cups vegan cheese sauce (plus more for topping)
- 3 cups of vegetable broth
- 1 teaspoon garlic powder
- 8 cups chopped broccoli

Crunchy Garbanzo Beans

- two 15-oz. can, rinsed and de-cased
- 1 tablespoon olive oil
- 2 teaspoons chili powder
- ¼ teaspoon salt

INSTRUCTIONS:

1. Preheat oven to 375° F and spray an 8×8-inch casserole dish with nonstick cooking spray. Set aside
2. In a medium bowl, mix together vegan cheese sauce, vegetable broth, and garlic powder
3. Place quinoa on the bottom of your casserole dish and pour on the cheese mixture. Mix well
4. Place broccoli florets on top of quinoa and press them down. Cover casserole dish completely with tin foil
5. Bake casserole, covered, for 25 minutes
6. While the casserole is baking, prepare crunchy garbanzo beans. Place garbanzo beans on a baking sheet and drizzle with olive oil. Season with chili powder and salt and toss with your hands
7. After 25 minutes is up, take the casserole out of the oven and remove tin foil. Place back in the oven on the bottom rack and place garbanzo beans in the oven on the top rack and bake for 25 minutes
8. Remove both from the oven. Let sit for about 15 minutes before serving
9. Serve the broccoli and cheese casserole with a few crunchy garbanzo beans on top along with your favorite hot sauce

Found at :

<https://fitfoodiefinds.com/vegan-broccoli-and-cheese-casserole/>
#tasty-recipes-65076



E.T. THE EXTRA-TURKEYESTRIAL CASSEROLE



15 MINUTES



40 MINUTES



6



INGREDIENTS:

- ½ cup butter
- 1 cup chopped celery
- ¼ cup minced onion
- one 8-oz package bread stuffing cubes
- 1 cup chicken broth
- 2 cups turkey gravy
- 2 cups chopped cooked turkey
- one 15-oz can cream-style corn
- 3 cups mashed potatoes
- ½ cup shredded cheddar cheese

INSTRUCTIONS:

1. Preheat oven to 350° F
2. Heat butter in an oven-proof skillet over medium heat; cook and stir celery and onion in the hot butter until onion is softened, about 10 minutes. Add bread cubes and chicken broth; stir to combine
3. Mix gravy and turkey together in a bowl; spoon over stuffing mixture. Layer corn atop turkey gravy. Spread mashed potatoes over corn layer
4. Bake casserole in the preheated oven until heated through, about 20 minutes. Sprinkle with cheddar cheese; return to oven. Bake until cheese is melted, about 10 minutes
5. Serve warm and enjoy!

Found at :

<https://www.allrecipes.com/recipe/230105/after-thanksgiving-casserole/>

SPANGLISH FLATBREAD



30 MINUTES



15 MINUTES



4-6



INGREDIENTS:

- one 12-oz jar roasted red peppers, drained, patted dry and roughly chopped
- 1 cup drained marinated artichoke hearts, roughly chopped
- 2 medium garlic cloves, finely grated
- ¼ cup drained capers, roughly chopped
- 1 tablespoon fresh thyme, chopped
- 2 tablespoons extra-virgin olive oil, divided, plus more to serve
- kosher salt and ground black pepper
- 1½ pounds store-bought refrigerated pizza dough, warmed to room temperature
- 5 thin slices prosciutto (about 2½ ounces)
- ⅓ cup lightly packed fresh flat-leaf parsley, roughly chopped

INSTRUCTIONS:

1. Heat the oven to 500° F with a rack in the lower-middle position. Mist a rimmed baking sheet with cooking spray
2. In a medium bowl, toss together the red peppers, artichokes, garlic, capers, thyme, 1 tablespoon of oil, and ½ teaspoon each of salt and pepper; set aside
3. Set the dough in the center of the prepared baking sheet; press and stretch it until it covers the pan and is of an even thickness. Press from the center outward and lift and stretch the edges as needed; it's fine if the dough doesn't completely fill the corners. If the dough is resistant or shrinks after stretching, wait 5–10 minutes before trying again; if it is very elastic, you may need to give it 2–3 rests
4. When the dough fills the baking sheet, brush it with the remaining 1 tablespoon of olive oil. Evenly distribute the red pepper mixture over the top, leaving a narrow border around the edge, then gently press the toppings into the dough. Bake until the edges of the dough are well browned, 12–15 minutes
5. Remove from the oven and slide the flatbread off of the baking sheet and onto a wire rack. Tear the prosciutto into narrow ribbons and drape over the top. Cool for 5 minutes. Transfer to a cutting board. Sprinkle with the parsley, then cut into pieces. Serve drizzled with additional oil



CLOUDY WITH A CHANCE OF STUFFED MUSHROOMS



10 MINUTES



20–25 MINUTES



25 PIECES

INGREDIENTS:

- ¼ cup grated parmesan
- 2 tablespoons olive oil
- 2 tablespoons chopped parsley
- 1 minced garlic clove
- 1 cup leftover stuffing

Adjust recipe per serving

INSTRUCTIONS:

1. Heat oven to 375° F
2. Mix 1 cup of leftover stuffing with ¼ cup grated parmesan
3. Add together 2 tablespoons each of olive oil and chopped parsley
4. Add 1 minced garlic glove to oil mixture
5. Stuff into 24 button mushroom caps
6. Top mushrooms with additional parmesan and olive oil to taste
7. Bake 20–25 minutes
8. Serve warm





POP FICTION: SPICED BUTTER POPCORN



5 MINUTES



5 MINUTES



2

INGREDIENTS:

- $\frac{1}{3}$ cup popcorn kernels, or
6–7 cups of popped popcorn
- 3 tablespoons salted butter
- $1\frac{1}{2}$ teaspoons ground cumin
- 1 teaspoon curry powder
- 1 teaspoon ground fennel seeds
- 1 teaspoon white sugar
- $\frac{1}{4}$ – $\frac{1}{2}$ teaspoon cayenne pepper
- kosher salt

Note:

The cumin/curry blend in this recipe is bold and savory; if you prefer a mixture of sugar and spice, substitute the spices/sugar above with 2 teaspoons packed light brown sugar, 1 teaspoon ground cardamom, $\frac{1}{2}$ teaspoon ground cinnamon, and $\frac{1}{4}$ – $\frac{1}{2}$ teaspoon cayenne pepper

INSTRUCTIONS:

1. If your popcorn is not pre popped, heat the popcorn kernels with 1 tablespoon oil; cover and heat over medium-high heat until the kernels begin to pop, then reduce to medium heat and continue to cook, shaking the pan occasionally, until the popping slows to 3–4 seconds between pops
2. In a small saucepan over medium-high, heat the butter until almost fully melted. Add the spices and sugar, then cook while swirling the pan until aromatic and the butter is foamy, 30–45 seconds (don't overtoast the spices or their flavor will become bitter)
3. Immediately pour over the popcorn, then sprinkle with $1\frac{1}{2}$ teaspoons of salt and toss
4. Taste and season with additional salt as needed



THE CARROT CAKE CONVERSATIONS



20 MINUTES



45 MINUTES



8-12



INGREDIENTS:

Cake

- 2½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 3 teaspoons cinnamon (feel free to cut this in half)
- 1 teaspoon ground ginger
- ¼ teaspoon nutmeg
- ¼ teaspoon cloves
- 1 cup vegetable oil
- ½ cup white sugar
- 1½ cups lightly packed dark brown sugar
- 1 teaspoon vanilla extract
- 4 eggs
- ¾ cup unsweetened applesauce
- 2 cups grated carrots (4-5 carrots)

Frosting

- 16 ounces room temperature cream cheese
- ½ cup (1 stick) room temperature butter
- 4 cups powdered sugar
- 1½ teaspoons vanilla extract
- Pinch of salt (only if you used unsalted butter)

Toppings to consider:

- toasted pecans
- raisins

INSTRUCTIONS:

1. Preheat oven to 350° F
2. Grease two 9-inch cake pans and line with parchment paper
3. Whisk together brown sugar, white sugar, oil, eggs, applesauce, and vanilla until combined
4. In a separate bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves
5. Pour the wet ingredients into the dry ingredients and fold together until just combined (wooden spoon or rubber spatula works best for this)
6. Fold in carrots and half of pecans (if using the pecans)
7. Pour batter evenly between the 2 cake pans and bake for 30-35 minutes (or until a toothpick inserted in the center comes out clean)
8. Allow cakes to cool completely (setting on a wire rack will speed this up) before frosting
9. Whisk or beat together cream cheese and butter until smooth (~2 minutes)
10. Add powdered sugar, vanilla, and salt (if needed) and beat for ~3 minutes. Add more sugar if the frosting is too thin, add a little milk if it is too thick
11. Place 1 of the cakes rounded side down on a plate or platter and cover the top evenly with frosting before adding the second cake rounded side up (you can also flatten the cakes by cutting off the tops)
12. Spread frosting evenly over the top of the second cake before evenly coating the sides (a rubber spatula works best for this)
13. Decorate the cake with the remaining toasted pecans and/or raisins (this step is optional)
14. Resist the urge to immediately cut and refrigerate for at least 15 minutes (this will help keep the cakes' shape during slicing)



JB ASHTIN