



Miami Merger Recipe Book

Volume 3: Desserts

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Recipe Disclaimer

As much as we would have loved to have made and enjoyed every one of these recipes, we didn't have the time or the staff to do so. Although we didn't test any of them, we tried to copy the ingredients and the directions as precisely as possible and share them with you in a uniform, easy-to-follow format. Still, anyone who has spent time in the kitchen knows that recipes can surprise you, even ones you've whipped together for years. To put it more formally and copy a statement we saw online, "We do not provide any assurances nor accept any responsibility or liability with regard to their originality, efficacy, quality, or safety." Having said that, we hope you enjoy trying them and that, despite our disclaimer, they all taste delicious.



Christmas Cookie Bars

Ingredients

- 1 cup unsalted butter, room temperature
- 1 cup light brown sugar
- ½ cup granulated sugar
- 2 large eggs, room temperature
- 2 tsp. vanilla extract
- 3 cups flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup Christmas M&M's
- 1 cup semisweet chocolate chips
- ⅓ cup Christmas sprinkles

Instructions

1. Preheat oven to 350°F and line 9x13 baking dish with parchment paper.
2. Using stand mixer or hand mixer with a large bowl, beat the butter, brown sugar, and granulated sugar.
3. Mix in eggs and vanilla until combined.
4. In a medium bowl, whisk to combine flour, baking soda, and salt. Gradually mix dry ingredients into the wet until just combined.
5. Fold in about ¾ of M&M's, chocolate chips, and sprinkles.
6. Press the dough into the prepared baking dish. Top with remaining M&M's, chocolate chips, and sprinkles.
7. Bake for 20-25 minutes or until edges are light brown.
8. Allow to cool completely before serving.



Rachel Begley Marker '06 and Aaron Marker '02

Linzer Torte

Ingredients

- 1 cup butter at room temperature
- 1 cup sugar
- 2 eggs
- 1 tsp. grated orange rind
- 2 cups all-purpose flour
- 1 cup almonds – finely ground
- ½ tsp. cloves
- ½ tsp. allspice
- ½ tsp. cinnamon
- 1½ cups raspberry jam (seedless is best)
- ½ tsp. baking soda (go light on this)

Instructions

1. Note: Save a portion of dough to make a lattice for on top of the jelly or you may cut out hearts with a cookie cutter to place on top of the jelly.
2. Preheat oven to 325°F.
3. Mix all ingredients well in a food processor or in a bowl.
4. Spread dough (except a portion for top decoration) into an ungreased 10x15-inch baking pan, making a ¼-inch edge on the sides.
5. Spread the surface with jam.
6. Add flour to the leftover portion of the dough. Add enough flour so the dough can be rolled out. Use this dough to decorate the top. Use cookie cutters to cut out shapes to go with the holidays (hearts for Valentine's Day).
7. Bake for 40 minutes, or until golden brown. Let cool on rack and cut into squares.



“My great-aunt, whom we called ‘Tanta’ (German for aunt), and her maid, Rosie, made Linzer Torte every Christmas. Tanta always included it in the tin of cookies she delivered. Tanta lived her entire life in the same big Victorian house in Dayton, Ohio, where she was born. As children, my brother and I loved to visit the house. There were so many nooks and crannies and antiques and cookies. My guess is that this recipe was used by at least my great-grandparents’ generation if not before. I guess sugar, butter, and flour never go out of style.”

Alison Lageman Lang '68 and Jerry Lang '68

Indoor S'mores

Ingredients

- ~6 cups mini marshmallows
- 1½ cups chocolate chips
- 5 tbsp. butter
- ¼ cup corn syrup
- 1 large box of Golden Grahams cereal
- 1 extra cup marshmallows

Instructions

1. Grease a 9x11 baking pan.
2. In a large saucepan, melt together marshmallows, chocolate, butter, and corn syrup.
3. Melt the mixture over low heat until mixed together thoroughly.
4. Place cereal in a large bowl and pour melted mix on top. Stir together quickly until cereal is coated.
5. Spoon the cereal mixture into prepared dish and flatten down. Sprinkle with remaining marshmallows.
6. Allow to harden. Then cut into squares and serve.



“Delicious and a big hit every time! We first enjoyed this together at a friend’s house, and I’ve loved making it every fall during camping season!”

Allie Wagner '12 and Daniel Wagner '12

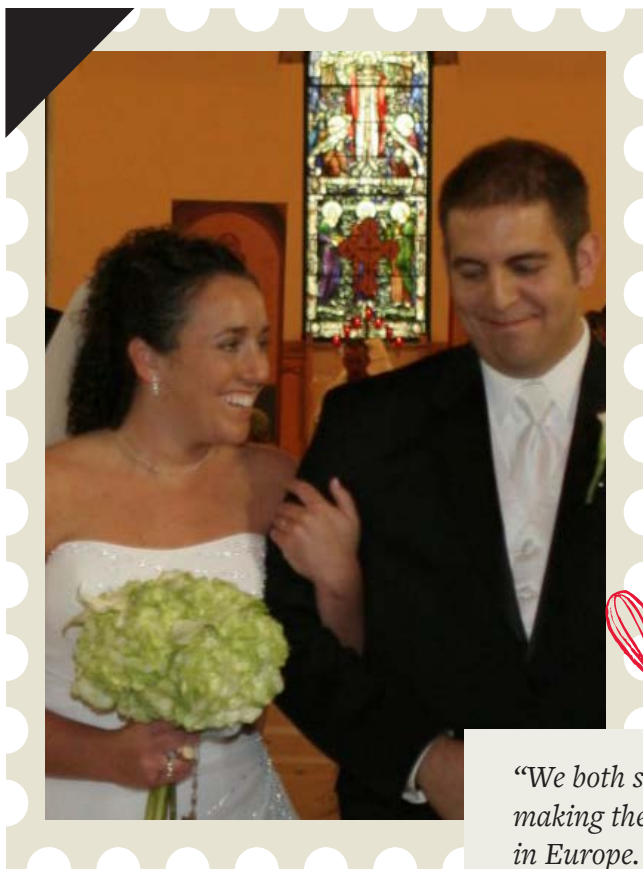
Crepes

Ingredients

- ½ cup flour
- 1 tbsp. sugar
- pinch of salt
- 2 eggs
- ½ cup milk
- ¼ tsp. vanilla
- 2-4 tbsp. butter, melted (optional)

Instructions

1. Stir the flour, sugar, salt, and eggs together in a mixing bowl.
2. Gradually mix in the milk and vanilla.
3. Beat with a wire whisk or electric beater until flour lumps disappear.
4. Cover the bowl tightly with foil or plastic wrap, and let batter rest for at least one hour at room temperature before using it.
5. To fry the crepes, warm an 8-inch pan over high heat until a drop of water flicked into it sputters and evaporates instantly.
6. Grease pan with melted butter (unless it's a non-stick pan in which case this step isn't necessary).
7. Stir crepe batter lightly with a whisk or spoon.
8. Pour about ¼ cup batter into the pan. Tip the pan from side to side so the batter quickly covers the bottom. Batter will cling to pan almost immediately. At once, tilt pan over, and pour out any excess batter.
9. Cook the crepe until a rim of brown shows around the edge. Turn it over with a spatula, and cook the other side for another minute or so.
10. If you want toppings, such as Nutella, add now so it heats slightly. Any fillings you like can be added. Fold over.
11. Slide crepe off the pan when finished, and continue making crepes in the same fashion.



“We both studied in Luxembourg so we enjoy making these treats to remind us of our time spent in Europe. They never taste as good as ones eaten from a street vendor, but they are close! Enjoy!”

Andrea Pullella '03 and Christopher Pullella '05

Helen Peabody's (Chickpea) Cookie Dough

Ingredients

- 1 can of unsalted chickpeas
- ¼ cup nut butter
- 1 tsp. vanilla extract
- 2 tbsp. agave or maple syrup
- ½ tsp. baking soda
- ½ cup chocolate chips
- salt to taste
- Optional addition: 3 tbsp. flour (coconut). This makes the dough a bit thicker.

Instructions

1. Grab all your ingredients, measured and ready to go.
2. Rinse the chickpeas thoroughly, removing the outer layer of each chickpea.
3. Add all your ingredients to your food processor.
4. Process until a thick dough forms. Make sure you scrape the sides so it all mixes evenly.
5. Taste your dough and add more sweetener, if you'd like.
6. Place your dough in a large bowl and fold in the chocolate chips.*
7. Enjoy!
8. *Optional: Place in the refrigerator for 20 minutes to help it set.



“We met on Western campus and wanted to create a healthier alternative to the delicious, late-night cookies from Alexander Dining Hall.”

Emily Jordan '14 and Andrew Chen '14

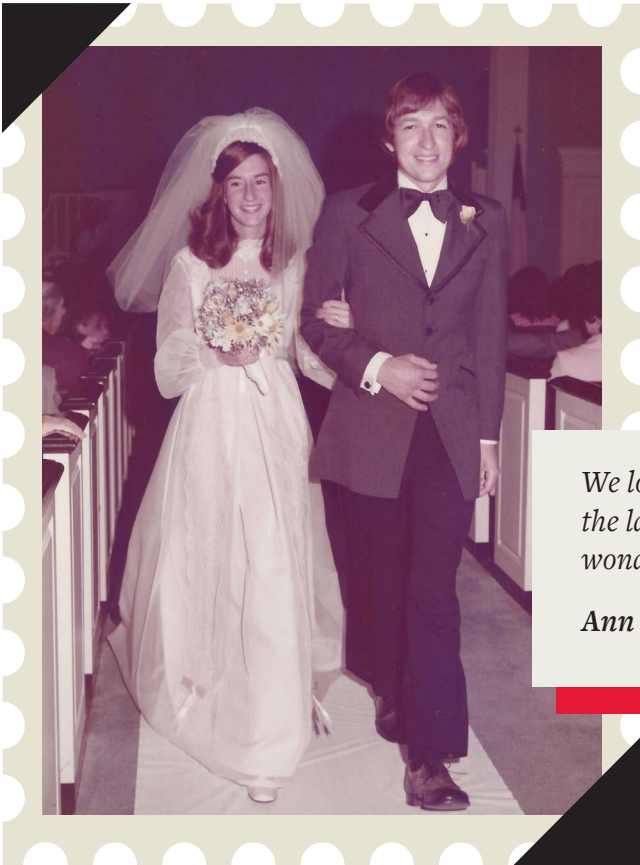
Aunt May's Icebox Cookies

Ingredients

- 1½ cup butter, softened
- 1 cup white sugar
- 1 cup brown sugar
- 3 beaten eggs
- 4½ cups flour
- 2 tsp. cinnamon
- ½ tsp. salt
- 2 tsp. soda
- 1 cup nuts

Instructions

1. Mix in the order given.
2. Shape in six long rolls about 1 inch in diameter.
3. Chill in refrigerator overnight.
4. Preheat oven to 375°F.
5. Cut into thin slices and bake until light brown at 375 degrees about 10 minutes.
6. I usually freeze several rolls and cut them frozen to make cookies at a later date. They don't need to be thawed before baking.



We love to have fresh homemade cookies at the last minute. These make our home smell wonderful. Aunt May lived in the 1800s.

Ann M. Olejko '73 and Terry D. Olejko '72



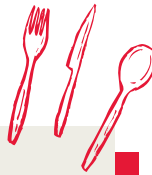
Sherry Cake

Ingredients

- 1 (18.25 ounce) package yellow cake mix
- 4 eggs
- $\frac{3}{4}$ cup vegetable oil
- $\frac{3}{4}$ cup cream sherry
- 1 tsp. ground nutmeg
- 1 (3.5 ounce) package instant vanilla pudding mix
- $\frac{1}{2}$ cup white sugar
- 1 tbsp. ground cinnamon

Instructions

1. Preheat oven to 350°F (175°C).
2. Oil the sides and bottom of a 10-inch Bundt cake pan.
3. In a small bowl, mix cinnamon and sugar. Coat the sides and bottom of the pan with the cinnamon-sugar mixture, tap out the excess back into the cinnamon mixture.
4. In a large bowl, combine the cake mix, eggs, oil, sherry, nutmeg, and pudding mix. Beat until well blended.
5. Pour half of the batter into the Bundt pan, sprinkle with half of the cinnamon sugar, cover with the remaining batter, and top with remaining cinnamon mixture.
6. Bake at 350 degrees F (175 degrees C) for 45 minutes, or until toothpick inserted into cake comes out clean.
7. Cool in pan for 10 minutes, then turn out onto a wire rack.



“Anne’s mom made this cake for Anne’s dad’s birthday every year, and now it has become our special cake for all important celebrations.”

Anne Lunt '88 and Mark Lunt '87

Reese's Pieces Cookies

Ingredients

- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup sugar
- 1 cup butter
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. baking soda
- $\frac{1}{4}$ cup unsweetened cocoa powder
- 2 cups flour
- 8 ounces (or more) Reese's Pieces

Instructions

1. Preheat oven to 375°F.
2. Cream butter and sugars.
3. Add eggs and vanilla.
4. Mix in remaining ingredients.
5. Drop by teaspoon onto cookie sheet.
6. Bake at 375 degrees for 8-12 minutes.



*Barbara Schwartz '74 and
Robert Schwartz '74*

Butterscotch Bars

Ingredients

- One package butterscotch morsels
- 3 cups of Rice Krispies
- $\frac{1}{3}$ cup creamy peanut butter

Instructions

1. Combine the butterscotch morsels and peanut butter and microwave on high for one minute. Pour on top of cereal, mix, and let cool in a 9x9 dish.



Becky Mitchell '99 and Les Mitchell '99

Buckeye Balls

Ingredients

- 1 pound margarine
- 2 pounds smooth peanut butter
- 3 pounds powdered sugar
- 24 ounce package semisweet chocolate morsels
- ½ small block cake paraffin



“Make them every year for Christmas! The whole family loves them!”

Beth Cash '85 and Kevin Cash '84

Instructions

1. Melt margarine.
2. Mix peanut butter and sugar together with margarine.
3. Form into balls and freeze or refrigerate on a cookie sheet.
4. Melt chocolate and paraffin together in top of a double boiler.
5. Dip cold balls in chocolate using a toothpick.
6. Place toothpick with dipped balls upside down in Styrofoam sheet.
7. Cool in fridge.
8. Wearing a glove, remove the toothpicks and close the holes.
9. Store in fridge or freezer. Should make 250-300 Buckeye Balls.

Oreo Bars

Ingredients

- 1 package double-stuff Oreos, crushed
- 1 (14 ounce) can sweetened condensed milk
- 2 cups semisweet chocolate chips
- ¾ cup butter, melted



Cara Sorrell '13 and Chris Sorrell '12

Instructions

1. Preheat oven to 325°F.
2. In a bowl, combine cookies with butter.
3. Press into a 13x9-inch pan to make a crust.
4. In a microwaveable bowl, combine sweetened condensed milk and 1 cup of the chocolate chips. Melt in microwave. Stir mixture. Pour over crust.
5. Sprinkle remaining chocolate chips over top.
6. Bake for 10-12 minutes.
7. After completely cool, cut into small pieces.
8. Refrigerate or let cool overnight for best results.

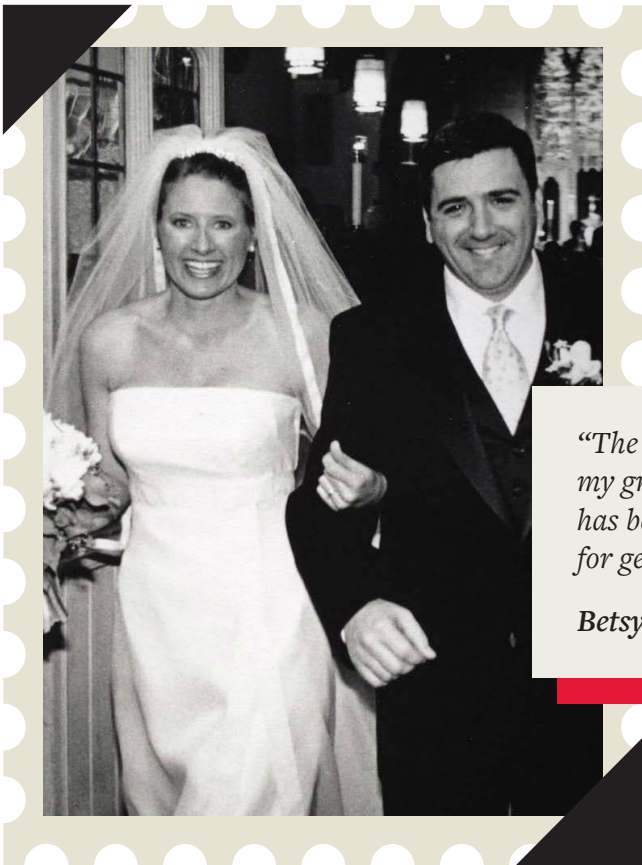
Harriet's Yummy

Ingredients

- 1 package chocolate wafers, crushed
- 2 cups sifted powdered sugar
- Salt – dash
- 2 squares (1 ounce) unsweetened chocolate, melted
- $\frac{1}{3}$ cup butter, melted
- 3 eggs, separated
- 1 tsp. vanilla
- 2 quarts ice cream (mint chip is favorite, but baker's choice)
- $\frac{1}{2}$ cup chopped nuts, optional

Instructions

1. Grease 9x13-inch pan.
2. Layer half of chocolate crumbs on bottom of pan.
3. Mix melted chocolate, powdered sugar, butter, and egg yolks.
4. In separate bowl, beat eggs whites until stiff.
5. Fold egg whites into chocolate mix.
6. Pour chocolate mix over bottom layer of wafer crumbs.
7. Spread layer of softened ice cream in pan.
8. Add remaining wafer crumbs.
9. Sprinkle with nuts, optional.
10. Freeze until ready to enjoy!



“The recipe came from the minister’s wife at my grandparents’ church in Minneapolis. It has been a birthday or special occasion dessert for generations!”

Betsy Harootyan '94 and Todd Harootyan '95

Best Brownies

Ingredients

- ½ cup melted hot butter
- 1 tbsp. vegetable oil
- 1⅛ cup sugar
- 2 eggs (large)
- 2 tsp. vanilla or other flavoring
- ½ cup flour
- ½ cup cocoa powder
- ¼ tsp. salt
- You can also add ½ cup chocolate chips, ½ cup nuts, and ½ cup toffee pieces. I've even added rum-soaked cherries or raisins.

Instructions

1. Preheat oven 350°F.
2. Grease 9-inch baking pan by spraying with oil.
3. Mix together butter, oil, and sugar. Beat well.
4. Add eggs and flavoring and beat until mixed.
5. Add flour, cocoa powder, and salt just until combined.
6. Add nuts, chips, or toffee pieces.
7. Pour into baking dish and smooth even.
8. Bake 20-25 minutes until just set. It will continue baking as it cools.
9. Cool completely before cutting.

"I bake this for a monthly luncheon for area Vets as a way of appreciating their service. There are never leftovers."

***Beverly Bornhauser Smith '59 and
R. Janney Smith '58***



Miller's Heath Bar Dessert

Ingredients

- 1 package chocolate pudding
- 3 tbsp. instant coffee granules
- 1 container Cool Whip
- 1 angel food cake split in half
- 2 Heath bars, crushed

Instructions

1. Cook chocolate pudding, add instant coffee, and beat with mixer.
2. Cool in fridge.
3. Add ½ of Cool Whip to mixture and cover two layers of angel food cake. Fold in remaining Cool Whip and frost entire cake.
4. Sprinkle top with crushed Heath Bar.



“This family recipe came from Byron’s mom, and it was a favorite for Byron and his older brother, Matt ’86, growing up. It continues to be a family favorite! Yummy toffee and mocha flavor that is a light dessert. Makes in 20 minutes, plus 2 hours to cool and set.

Cindy Miller ’91 and Byron Miller ’90

Love You S'more

Ingredients

- 12 graham crackers
- $\frac{3}{4}$ cup butter
- $\frac{3}{4}$ cup brown sugar
- 3 cups mini marshmallows
- 4 milk chocolate candy bars broken into pieces or chocolate chips

Instructions

1. Preheat oven to 350°F and line a cookie sheet with aluminum foil, leaving some overhang on the ends.
2. Place graham crackers on foil so they touch.
3. Melt butter and brown sugar in medium saucepan over medium heat making sure to stir constantly until mixture is smooth and comes to a boil — about 5 minutes.
4. Pour evenly over the crackers.
5. Bake 5-6 minutes or until bubbly.
6. Remove pan from oven and sprinkle marshmallows and candy bar pieces over top.
7. Continue baking until marshmallows begin to soften — about 2-3 minutes.
8. Cool completely and lift from foil and cut into bars.



“Family favorite, and my husband is always my taste tester!”

Caitlin M. May '10 and Jason May '12



Mamaw's Buttermilk Pie

Ingredients

- 3¼ cups sugar
- ¾ cup flour
- 2 sticks of butter
- 6 eggs
- 1 cup buttermilk
- 2 tsp. vanilla
- 2 pre-made pie shells (deep dish) or make homemade pie crust

Instructions

1. Preheat oven to 325°F.
2. Mix sugar and flour together in large bowl.
3. Melt the sticks of butter and add to the dry ingredients.
4. Beat 6 eggs lightly, add to the mix.
5. Lastly, add the buttermilk and vanilla to the mix.
6. Stir everything together until well combined. Pour into the pie shells.
7. Bake at 325°F for about 60-75 minutes or until golden brown on top and cooked in the middle. For this recipe think “low and slow” with cooking, and the pies will come out perfect!



“This is my grandma’s family famous buttermilk pie recipe. I have never shared the recipe secrets with anyone but my husband. This is his favorite pie that I make every Thanksgiving!”

*Caitlyn Threadgill Oliverio '15 and
Freeland Oliverio '15*



Strawberry-Rhubarb Pie

Ingredients

- pastry for double-crust pie
- 1½ cups sugar
- ⅓ cup all-purpose flour
- ½ tsp. salt
- 1 tbsp. fresh orange juice plus 1 tsp. grated orange zest
- 2 cups fresh rhubarb, cut into about 1-inch pieces
- 3 cups sliced strawberries

Instructions

1. Preheat oven to 375°F.
2. Combine rhubarb and strawberries in a large bowl.
3. Add sugar, flour, salt, orange juice, and zest to fruit and mix well.
4. Allow to marinate while you roll out bottom crust.
5. Line 9-inch pie plate with pastry, then pour fruit mixture over it.
6. Roll out remaining pastry and cut into about 10 long strips. Arrange 5 pastry strips, about ½ inch apart, over filling. One by one, weave the pastry strips over and under the original 5 strips.
7. Finally, trim the bottom crust and turn up edges gently over the lattice top, fluting the edge with fingers.
8. Sprinkle top of pie with sugar and bake about 50 to 60 minutes, until edges are golden brown and filling is bubbling. The filling will be a beautiful rosy color.
9. Serve warm with whipped cream or vanilla ice cream.



“I have won a blue ribbon at the Butler County Fair for this recipe in the Favorite Pie category. It really is delicious and uses fruit grown locally in the Buckeye state. I’ve often thought that if Miami had an official pie, this should be it.”

Carmon Hacker ’82 and Mike Hacker ’76

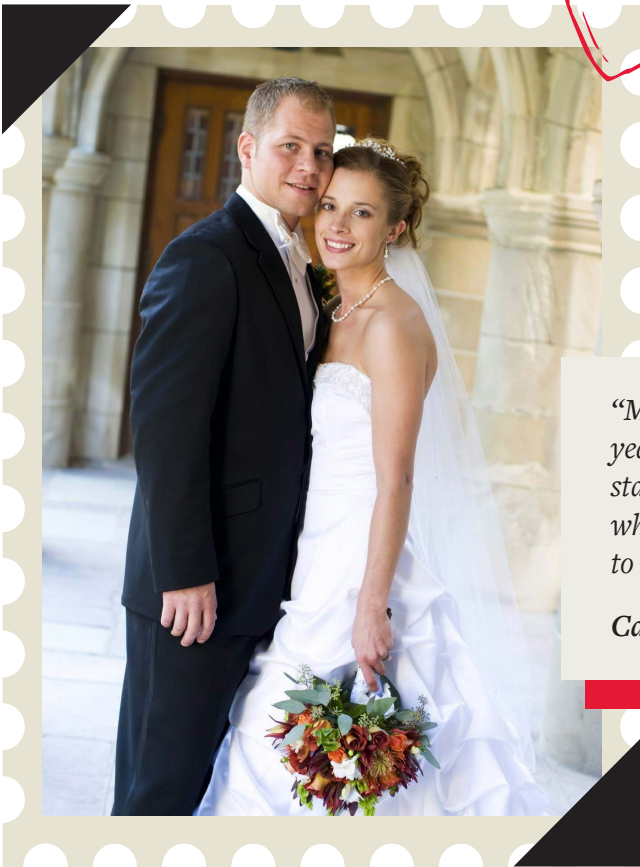
Double Chocolate Pudding

Ingredients

- ½ cup granulated sugar
- ⅓ cup unsweetened cocoa powder
- 2 tbsp. cornstarch
- 2 cups heavy cream
- 2 large egg yolks
- 2 tbsp. butter, melted
- 1-2 tbsp. chocolate cream liqueur or 1 tsp. chocolate extract
- 1 cup crushed Heath bars
- ⅓ cup coarsely chopped pecans, toasted

Instructions

1. In a medium heavy saucepan, mix together sugar, cocoa powder, and cornstarch.
2. Stir in cream and egg yolks. Bring to a boil stirring constantly until thickened, 1 minute.
3. Remove from heat. Add butter and liqueur, stirring just until melted and smooth.
4. Press plastic wrap on top of the pudding (no air=no skin). Chill for 30 minutes.
5. Stir in toffee bars and pecans. Serve with whipped cream, if desired.



“Making this easy chocolate pudding every year for Ryan’s birthday has become a long-standing tradition. To serve it extra fancy, melt white chocolate and coat a foil lined muffin tin to make white chocolate serving bowls.”

Carrie Gifford '06 and Ryan Gifford '05

Chocolate Chip Coffee Cake

Ingredients

- ½ cup butter
- 1 cup sugar
- ½ pint sour cream
- 3 eggs
- 1 tsp. vanilla
- 2 cups flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 package chocolate chips*
- ½ cup walnuts – optional*
- *Reserve some of both to sprinkle on top if a tube pan is used.

Instructions

1. Preheat oven to 350°F.
2. Cream butter and sugar, add eggs, sour cream, and vanilla.
3. Then add dry ingredients.
4. Pour into tube pan and sprinkle reserved chocolate chips and nuts. You can also bake in a Bundt pan and sprinkle with powder sugar once cooled.
5. Bake at 350 for 35-45 minutes.



“This is soooo easy to make and is consistently a crowd favorite!”

Caryn Weinberg '89 and Leigh Weinberg '89

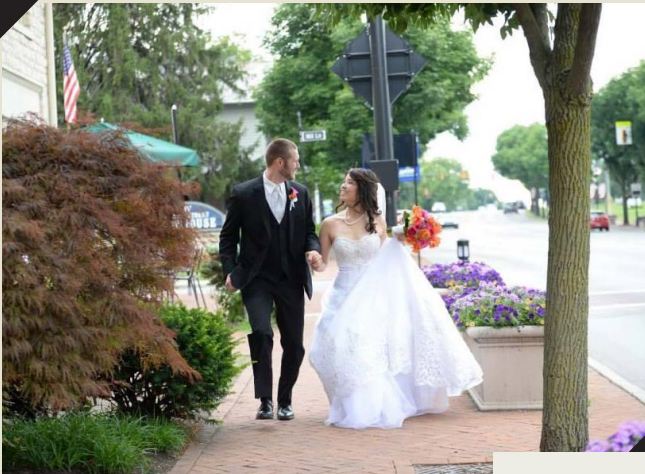
French Silk Pie

Ingredients

- $\frac{2}{3}$ cup granulated sugar
- 2 large eggs
- 2 ounces unsweetened chocolate, chopped
- 1 tsp. pure vanilla extract
- $\frac{1}{3}$ cup unsalted butter, room temperature
- $\frac{2}{3}$ cup heavy cream
- $\frac{1}{4}$ cup powdered sugar
- 1 prebaked 9-inch pie crust
- Whipped cream and shaved dark chocolate (optional) for garnish

Instructions

1. In a small saucepan, whisk together the granulated sugar and eggs until well blended. Cook over low heat, whisking constantly, until the mixture reaches 160°F 160. Remove from the heat. Add the chocolate and vanilla and stir until smooth. Set aside to cool for approximately 5 minutes.
2. In a stand mixer fitted with the paddle attachment, cream the butter (room temperature) on medium-high speed until light and fluffy. Add the cooled chocolate mixture and beat on high speed until light and fluffy, about 5 minutes.
3. In another large bowl, beat the cream on medium-high speed until it begins to thicken, 3-4 minutes. Add the powdered sugar and beat on low speed, then gradually return to medium-high until stiff peaks form. Fold into the chocolate mixture.
4. Pour into the prebaked pie crust or tart shell. Refrigerate until well chilled, at least 4 hours or up to overnight.
5. Garnish with whipped cream and shaved chocolate, if desired.
6. Store, covered, in the refrigerator for 4 to 5 days.



Cassie Zahller '14 and Caleb Zahller '14



Raspberry Torte

Ingredients

Dough:

- ½ cup shortening
- ⅓ cup sugar
- ¼ tsp. vanilla
- 1 cup flour

Filling:

- ¼ cup sugar
- 1 egg
- ½ tsp. vanilla
- 8 ounces cream cheese, one package
- jar of raspberry preserves

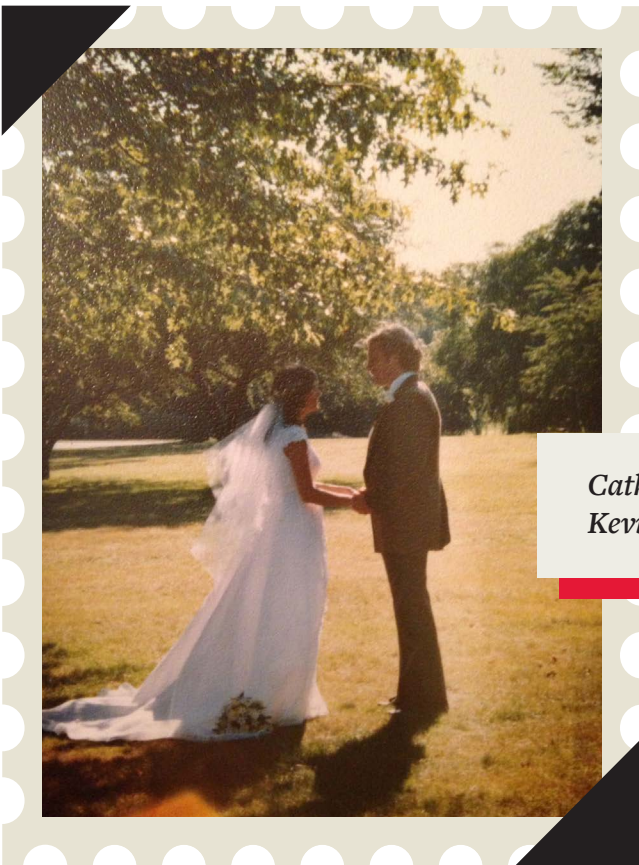
Instructions

Dough

1. Preheat oven to 450°F.
2. Cream shortening and sugar, add vanilla, blend in flour, spread on bottom and 1½ inches up the side of springform pan.

Filling

3. Cream together softened cream cheese and sugar. Add egg and vanilla.
4. Pour into pastry lined pan.
5. Bake 10 minutes at 450°F; reduce temp to 400°F and gently spread warmed preserves onto torte and bake 25 minutes; loosen rim of pan. Cool before removing rim of pan.



*Cathy Grespin Zeiher '73 and
Kevin John Zeiher '73*



Marcie Bowser Fink '56 MU Tailgate Cookies

Ingredients

- 1½ cups brown sugar
- ½ cup butter
- 2 eggs
- 1¾ cups canned pumpkin
- 2¾ cups flour
- 1 tbsp. baking powder
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. salt
- ¼ tsp. ginger
- 6 ounces chocolate chips

Instructions

1. Heat oven to 400 degrees.
2. Mix sugar, butter, eggs, and pumpkin thoroughly.
3. Blend all dry ingredients and add to pumpkin mixture, stirring until well blended. Fold in chocolate chips.
4. Drop batter by teaspoonfuls onto ungreased baking sheet.
5. Bake 12-15 minutes.



“Cindy’s mom, Marcie Bowser Fink, graduated from Miami in 1956. She was so proud when Cindy went to Miami for her undergraduate degree and then later married Kemp, who received his graduate degree from Miami. Marcie always brought these cookies to Miami football game tailgate parties in the Millett Hall parking lot. It sounds odd to mix pumpkin and chocolate, but these cookies are amazing!”

Cindy Fink Jaycox '91 and Kemp Jaycox '99

Piña Colada Macaroons

Ingredients

- 4 large egg whites
- 14 ounce bag sweetened dried shredded coconut
- 6 ounces dried pineapple
- $\frac{3}{4}$ cup (5.25 ounces) sugar
- 2 tsp. pure vanilla extract
- $\frac{1}{4}$ tsp. salt

Instructions

1. Line 2 baking sheets with parchment paper.
2. Grate the pineapple — shoot for roughly the same size as the coconut, or a bit smaller.
3. Combine all of the ingredients in a large heat-proof mixing bowl, preferably stainless steel (the mixture will heat faster than in glass). Set the bowl directly on a pot of boiling water (a double boiler), and fold the mixture with a silicone spatula, scraping the bottom to prevent burning, until the mixture is very hot to the touch and the egg whites have thickened slightly and turned from translucent to opaque, 5-7 minutes.
4. Set the batter aside for 30 minutes to let the coconut absorb more of the liquid. Fold the mixture every 5-10 minutes to ensure the liquid is not pooling at the bottom and is distributed throughout.
5. Preheat the oven to 350°F.
6. Using 2 tbsp. of batter, make attractive heaps 2 inches apart on the lined cookie sheets. Bake for about 5 minutes, just until the coconut tips begin to color, rotating the pans from top to bottom and from front to back halfway through the baking time to ensure even baking.

Continued on next page

7. Lower the temperature to 325°F and bake for 10-15 minutes, until the cookies are a beautiful cream and gold with deeper brown edges, and again rotating the pans from top to bottom and from front to back halfway through the baking time. If the coconut tips are browning too fast, you can lower the heat to 300°F.
8. Pull the liners off the cookie sheets to cool.
9. Let cool completely before gently peeling the parchment away from each cookie. The cookies are best on the day they are baked — the exterior is crisp and chewy and the interior soft and moist. Although the crispy edges will soften, the cookies remain delicious stored in an airtight container for 4-5 days.



*Rebecca Barilleaux '94 and
Charles Barilleaux '92*

Leche Flan

Ingredients

- 1 can evaporated milk
- 1 can condensed milk
- 8 egg yolks
- ½ cup + 5 tbsp. sugar
- 1 tsp. vanilla extract
- ½ cup water
- 2 small or one large flan pan
- Baking dish – large enough to make a water bath for the flan pan



*Corinna Defante Asbury '05 and
Matthew Toby Asbury '95*

Instructions

1. Preheat oven to 350°F.
2. Add 5 tbsp. sugar to evaporated milk. Stir until dissolved. Set aside.
3. In a bowl, gently mix egg yolks until uniform.
4. Add vanilla extract.
5. Slowly add evaporated milk while gently stirring to not create any air bubbles. Slowly add condensed milk. Once blended, strain mixture through cheese cloth into a new bowl. Set aside.
6. In a sauce pan, add ½ cup sugar and stir on low heat until it's melted and caramel in color.
7. Carefully add warm water. Stir on low heat until sauce thickens.
8. Add the caramelized sugar to the flan pan and swirl to coat the bottom. Add flan mixture slowly on top.
9. Set flan pan in baking dish. Add warm water to the baking dish to make a water bath.
10. Bake flan in the oven for 60 minutes. The flan is done when the top is just firm to the touch, and when using a cake tester, it comes out clean. Be careful not to overcook.
11. Remove flan pan from the water bath and let cool.
12. To serve, gently run a warm knife around the inside rim of the pan. Cover pan with serving dish and quickly flip. Gently lift the pan.
13. Serve with fresh berries. Enjoy!

Cindy's Favorite Zucchini Cake

Ingredients

For Batter

- ½ cup butter
- ½ cup oil
- 1¾ cup sugar
- 2 eggs
- 1 tsp. vanilla
- ½ cup milk with 1 tbsp. vinegar
- 2½ cups flour
- ½ tsp. cinnamon
- 4 tbsp. cocoa
- 1 tsp. baking soda
- 2 cups grated zucchini

For Top

- chocolate chips
- 1 cup nuts

Instructions

1. Preheat oven to 350°F.
2. Cream together butter, oil, and sugar.
3. Beat in eggs, vanilla, and milk with vinegar.
4. Sift dry ingredients together and add to the creamed mixture.
5. Add grated zucchini.
6. Put into greased 9x13 pan. Sprinkle top with chocolate chips and nuts.
7. Bake at 350 degrees for 40-45 minutes.



“After 40 years of marriage, I can still turn Mike’s head with this recipe!”

*Cynthia Eyers Williams ’81 and
Michael Williams ’82*



Great Aunt Rose's Sugar Cookies

Ingredients

Combine:

- 4½ cups flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 1 tsp. salt

Cream:

- 1 cup sugar
- 1 cup powdered sugar
- 1 cup oil
- 1 cup butter

Add to butter mixture:

- 2 eggs
- 2 tsp. vanilla

Instructions

1. Preheat oven to 375°F.
2. Grease the cookie sheets.
3. Add butter mixture to flour.
4. Roll teaspoonful-sized balls and place onto greased cookie sheet.
5. Flatten the dough with bottom of glass dipped in sugar. Top with gum drops.
6. Bake for 8-10 minutes.



“On our first Christmas, Aunt Rose shared this recipe with us. It has become a family favorite, and now our six daughters make these cookies every year for the holidays.”

Nikki Dzikowski '97 and David Dzikowski '96

Apple Pie

Ingredients

Pie Crust:

- 2 cups flour
- $\frac{3}{4}$ cup lard
- $\frac{1}{2}$ tbsp. vinegar
- $\frac{1}{2}$ tbsp. sugar
- $\frac{3}{4}$ tsp. salt
- 1 small egg beaten
- $\frac{1}{4}$ cup water

Filling:

- 3 cups pared, cored, and sliced apples
- 3 tbsp. flour
- $\frac{1}{2}$ tsp. cinnamon
- 1 cup sugar
- 2 tbsp. butter
- 3 tbsp. milk

Instructions

Crust

1. In a large bowl, sift together flour, sugar, and salt.
2. With a pastry blender, cut in lard until mixture resembles coarse crumbs.
3. Mix together egg, vinegar, and water, then add to flour mixture.
4. Mix until dough is moist enough to form a ball. Wrap in plastic wrap and chill for 30 minutes.
5. Divide dough in half. On lightly floured surface, roll one half into a 12 circle. Press dough into pie plate. Crimp to form decorative border, then prick bottom with fork.
6. Place in freezer while preparing filling.

Filling

7. Preheat oven to 375°F.
8. Mix apples, flour, sugar, and cinnamon. Stir gently.
9. Pour into unbaked pie shell.
10. Dab with butter and pour milk over filling.
11. Roll top crust same as bottom and lift onto filled pie or decorate with a woven lattice top.
12. Brush top with milk and sprinkle lightly with sugar.
13. Bake 40-45 minutes.



“This is our recipe for remaining a Miami Merger for over 36 years.”

Carol Palmer '85 and David Palmer '84

Chocolate Eclair Cake

Ingredients

Main Ingredients:

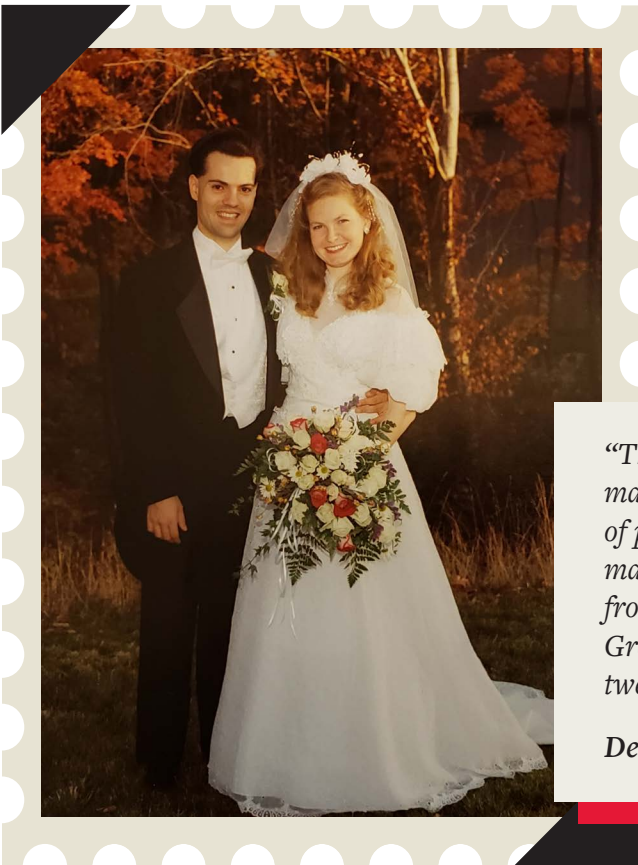
- 2 small packages of instant French vanilla pudding
- 2½ cups cold 2% milk
- One 8-ounce package of Cool Whip Light, thawed
- 1 box of graham cracker crumbs
- ¾ stick of margarine, melted

Chocolate Topping Ingredients:

- 4 ounces semisweet chocolate (Nestlé's Chocolate Chips)
- 4 tbsp. melted margarine
- 4 tsp. light Karo syrup
- 4 tsp. vanilla
- 6 tbsp. boiling water
- 3 cups powdered sugar

Instructions

1. Mix graham cracker crumbs with melted margarine. Divide into thirds.
2. Combine pudding mix and milk. Beat for 2 minutes on low speed. Fold Cool Whip into pudding.
3. Layer a 9x13 pan with first third of graham cracker crumb mixture, cover with half of the pudding mixture, add the second third of the crumbs, then the rest of the pudding. Cover top with the remaining crumbs.
4. Make the chocolate topping by melting the chocolate and adding the margarine, Karo syrup, vanilla, and water. Gradually mix in powdered sugar until mixture is slightly thickened, but still thin enough to pour. Chocolate should NOT be too thick or it will be hard to spread. To thin it out (if needed), add water or Karo syrup (Karo seems to keep it from hardening as much when chilled).
5. Pour chocolate topping over the top layer of crumbs and refrigerate 3 hours.



“This is my very favorite summer dessert. I make this recipe when I know there’ll be lots of people around because it is very rich and makes a whole lot! I got the original recipe from friend and fellow MCUG member Jeff Greulich at Miami University in 1991, but I’ve tweaked it many times over the years.”

Debra Schinker '91 and John Schinker '93

Pistachio Bars

Ingredients

- 2½ cups all-purpose flour
- 1 (3.4 ounce) box pistachio instant pudding mix
- 1 tsp. baking powder
- ½ tsp. salt
- 1 cup (2 sticks) butter, softened
- 1 cup sugar
- 2 large eggs
- 1 tsp. vanilla extract

Buttercream Frosting:

- ½ cup (1 stick) unsalted butter
- 3 cups powdered sugar
- ½ tsp. vanilla extract
- 2-3 tbsp. milk

Instructions

1. Preheat oven to 375°F. Spray a 9x13 baking dish with cooking spray and set aside.
2. In a medium bowl, mix flour, pudding mix, baking powder, and salt and set aside.
3. Using an electric mixer, cream butter and sugar.
4. Add in eggs and vanilla.
5. Gradually add in flour mixture until combined.
6. Spread into prepared baking dish.
7. Bake for about 11-14 minutes just until bottom begins to lightly brown. Don't over bake. Top will not be firm, but will firm up upon sitting.
8. Remove from oven and set on a wire rack to cool completely.

Buttercream Frosting

9. Using an electric mixer cream butter.
10. Gradually add in powdered sugar until combined.
11. Stir in vanilla extract.
12. Slowly add in milk, 1 tbsp. at a time until desired consistency.
13. Spread over bars and let set.
14. When ready to serve, cut into bars and serve.
15. Store in an airtight container.



*Diane Karaiskos Storer '93 and
Timothy Storer '93*

Blonde Brownies

Ingredients

- 1 cup (2 sticks) unsalted butter at room temperature
- 3 cups firmly packed golden brown sugar
- 4 large eggs
- 1 tbsp. vanilla
- 3 cups flour
- 1 tsp. kosher salt
- 1 tsp. baking powder
- 2 cups chopped pecans (toasted)

Icing

- 1 cup butter
- 2 cups firmly packed golden brown sugar
- 4 cups powdered sugar
- ½ cup half-and-half
- 1 tbsp. vanilla



Diane Klein '70 and Barry Klein '70

Instructions

1. Preheat oven to 350°F.
2. Line half-sheet pan (13x18) with aluminum foil and grease foil with butter or cooking spray.
3. Using an electric mixer fitted with the paddle attachment, beat the butter and brown sugar on medium-high until fluffy, about 2 minutes. Add the eggs and vanilla and continue beating for another minute.
4. In a bowl, stir together the flour, baking powder, and salt. Beat the flour mixture into the batter mixture on low speed.
5. Stir in the pecans.
6. Pour into the prepared pan, smoothing the top.
7. Bake until the bars are set and slightly puffed, about 23 to 30 minutes.
8. Cool completely before icing. When brownies are cool, spread icing evenly over the top. Let them sit for about 30 minutes to let the icing firm up before cutting. Makes about 30.

Icing

9. In a saucepan over medium heat, melt butter with brown sugar.
10. Once the mixture is lightly bubbling, decrease the heat to medium-low and cook, stirring occasionally, for 2 more minutes. Set aside.
11. Using an electric mixer fitted with the paddle attachment, beat powdered sugar, half-and-half, and vanilla on medium speed until creamy, about 1 minute.
12. Add the melted butter mixture and beat until combined.
13. Note: If you don't own a half-sheet pan, you can use a 9x13. Adjust the baking time and watch them carefully. You may have too much icing.

Mandel Bread/Biscotti

Ingredients

- ½ cup butter
- 1 cup sugar
- 3 eggs
- ½ cup orange juice
- 3½ cups flour
- 2½ tsp. baking powder
- 6-12-ounce package of chocolate chips (I like lots of chocolate.)
- Sugar/cinnamon mixture (I usually use a shaker of 1/2 cup of white sugar and then add about 1-2 Teaspoons of cinnamon. I just shake it and sprinkle it on the cookie dough just before baking and then again after I slice it and put it back in the oven.)

Instructions

1. Preheat oven to 350°F.
2. Grease 2 cookie sheets or line with parchment paper.
3. Blend softened butter with sugar.
4. Add eggs 1 at a time.
5. Add orange juice and let mixture mix.
6. Mix flour and baking powder together and then gradually add to the other ingredients.
7. Stir in chocolate chips.
8. Wet hands and make dough into four narrow rolls (wet hands for each roll – dough will be sticky).
9. Sprinkle tops with cinnamon/sugar mixture.
10. Bake for 35-40 minutes.
11. Let cool 5 minutes, then slice.
12. Layer slices flat on cookie sheets, sprinkle with more cinnamon/sugar, and bake for additional 5 minutes.
13. Enjoy!
14. Note: I make it all in food processor, and then stir in the chocolate chips by hand.



“This is the most requested recipe from all of my seven grandchildren.”

*Doris Alexander Rhodes '65 and
Marc Rhodes '65*

Chewy Pumpkin Chocolate Chip Cookies

Ingredients

- 1 cup canned pumpkin
- 1 cup white sugar
- ½ cup vegetable oil
- 1 egg
- 2 cups all-purpose flour
- 2 tsp. baking powder
- 2 tsp. ground cinnamon
- ½ tsp. salt
- 1 tsp. baking soda
- 1 tsp. milk
- 1 tbsp. vanilla extract
- 2 cups semisweet chocolate chips

Instructions

1. Preheat oven to 350°F (175°C).
2. Grease cookie sheet.
3. Combine pumpkin, sugar, vegetable oil, and egg. In a separate bowl, stir together flour, baking powder, ground cinnamon, and salt. Dissolve the baking soda with the milk and stir into pumpkin mixture. Add flour mixture to pumpkin mixture and mix well.
4. Add vanilla and chocolate chips.
5. Drop by spoonful onto greased cookie sheet and bake for approximately 10 minutes or until lightly brown and firm.



“The pumpkin gives it a wonderful light texture!”

Elizabeth Baiocchi '06 and Jeffrey Baiocchi '05



Vanilla Bean Creme Brulee

Ingredients

Custard:

- 2 cups whipping cream
- ½ cup sugar
- 1 vanilla bean split lengthwise
- 5 large egg yolks

For Creme Brulee:

- 12 tsp. sugar



*Elizabeth Baker Niehaus '86 and
James Niehaus '85*

Instructions

Custard

1. Preheat oven to 325°F.
2. Place six ¾ cup ramekins in a 9x13 pan.
3. Mix cream and add sugar in a heavy saucepan. Using a small knife, slice vanilla bean lengthwise and scrape seeds into a saucepan. Add the vanilla bean as well. Stir over medium heat until sugar dissolves and the mixture comes to a simmer. Cover the pan and reduce heat to very low and simmer gently for 10 minutes to infuse flavors. Strain into a large measuring cup.
4. Whisk yolks in a medium bowl until well blended. Gradually whisk in hot cream mixture just to blend. Return custard to measuring cup. Divide among dishes. Pour enough hot water into the pan to come halfway up the sides of each dish. Carefully transfer pan to oven.
5. Bake custards until almost set in center when pan is gently shaken — about 35 minutes. Using a metal spatula, transfer dishes to work surface. Cool 30 minutes and chill for at least 3 hours and up to 2 days.

Creme Brulee

6. Sprinkle 2 tsp. of sugar evenly over each custard.
7. Working with 1 custard at a time, hold blowtorch so that flame is 2 inches above the surface.* Direct flame so that sugar melts and browns – about 2 minutes.
8. Refrigerate until custards are firm, but the topping is still brittle. At least 2 hours but no longer than 4 hours.
9. *Can put under the broiler if you don't have a blowtorch.

Kentucky Butter Cake

Ingredients

- 3 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. salt
- ½ tsp. baking soda
- 1 cup butter
- 2 cups sugar
- 4 large eggs
- 1 cup buttermilk
- 2 tsp. vanilla extract

Butter Sauce:

- 1 cup sugar
- ¼ cup water
- ½ cup butter
- 1 tsp. vanilla extract

Instructions

1. Preheat oven to 350°F and grease and flour a Bundt pan or use baking spray with flour.
2. Whisk together the flour, baking powder, salt, and baking soda.
3. Using an electric stand mixer, cream the butter and sugar for about 5 minutes.
4. Mix in eggs one at a time.
5. Add the vanilla to the buttermilk.
6. Add some of flour mixture to butter mixture, alternating with buttermilk, beginning and ending with flour mixture.
7. Pour batter into Bundt pan and bake for 60 minutes.

Butter Sauce

8. Make butter sauce when you are getting ready to take cake out of the oven. Bring sugar, water, and butter to a low boil, stirring to dissolve sugar. Remove from heat and stir in vanilla.
9. After cake is removed from oven, poke holes in the top and pour the butter sauce mixture down into holes.
10. Let cake cool for about 10 minutes and then remove from pan. Don't let it cool much longer before removing from pan, or it will stick.
11. Best served chilled with fresh whipped creme and sliced Miami red strawberries.



“Family favorite! My mom would bake and send me this during finals week.”

Elizabeth Haupt '00 and Matt Haupt '00

Chocolate Decadence

Ingredients

Crust:

- 24 Oreos crushed
- 5 tbsp. butter, melted
- Coffee ice cream slightly softened

Topping:

- 2 tbsp. butter
- ½ cup sugar
- 3 ounces unsweetened chocolate
- dash of salt
- 12 ounce can evaporated milk

Instructions

Crust

1. Mix and place in 9x13 pan. Chill 30 minutes in freezer. Add slightly softened coffee ice cream on top of crust. Freeze 12 hours.

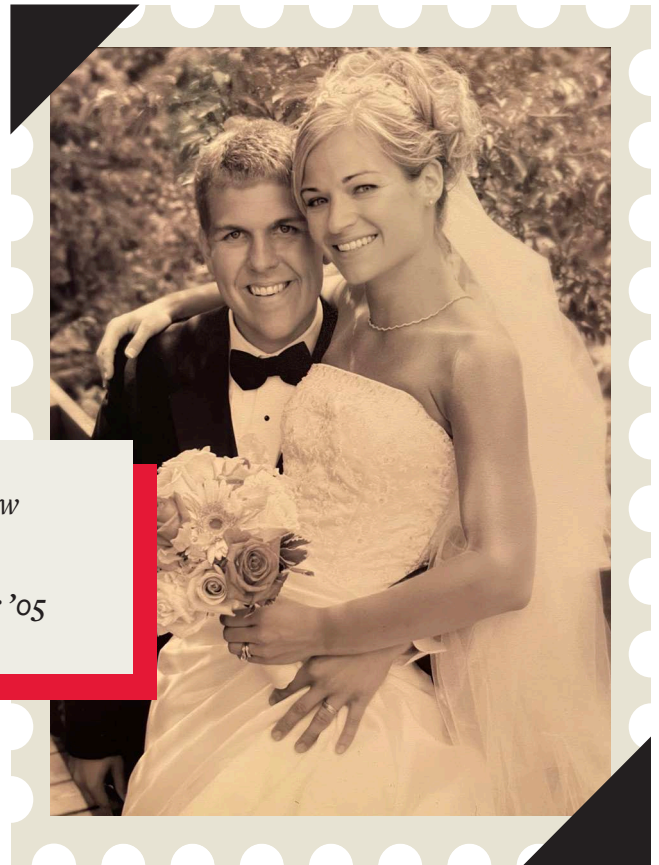
Topping

2. Bring to boil. Turn down heat and stir until thick. Add ½ tsp. vanilla. Cool 2 hours. Spread on top of frozen crust and ice cream. Freeze 6 hours.



“One of the first recipes my mother-in-law made when John and I started dating!”

Elizabeth Russler '05 and John Russler '05



Cherry Stuff

Ingredients

- 1 large can cherry pie filling
- 1 box yellow cake mix
- 1 ½ stick margarine

Instructions

1. Preheat oven to 350°F.
2. Melt margarine in saucepan.
3. Pour cherry pie filling into a 9x13 baking pan.
4. Spread dry cake mix evenly on top of cherry pie filling.
5. Pour melted margarine on top of cake mix.
6. Bake at 350 degrees for 30-45 minutes.



“This is one of the first desserts we made together as a Miami Merger. It has since become a favorite in our immediate and extended family.”

Emily Brinkman '11 and Luke Brinkman '12

Oatmeal Chocolate Chip Cookies

Ingredients

- 1½ cups rolled oats
- ½ pound (2 sticks) unsalted butter, softened but still firm
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 large eggs, at room temperature
- 1 tsp. vanilla extract
- 2 cups all-purpose flour
- 1 tsp. baking powder
- ¾ tsp. salt
- 12 ounces chocolate chips
- 4 ounces grated semisweet chocolate (see step 3)
- 1½ cups chopped pecans or walnuts

Instructions

1. Adjust oven rack to the middle position, and heat oven to 350°F.
2. Place oats in a blender or food processor and blend until very fine. Set aside.
3. With an electric mixer, beat the butter and both sugars in a large bowl until light, about 3 minutes. Add the eggs one at a time and beat 20 seconds after each addition. Add the vanilla and beat for 15 seconds to blend.
4. Whisk together the flour, processed oats, baking powder, and salt. With a large rubber spatula or wooden spoon, blend the dry ingredients into the butter mixture. (This will be difficult since the batter is very stiff.) Add the chocolate chips, grated chocolate, and nuts. (The easiest method of grating chocolate is to chop it in a heavy-duty food processor, such as the KitchenAid or Cuisinart models, fitted with the metal blade.)
5. Form dough into balls about 2 inches in diameter and place on a baking sheet covered with parchment paper. (The parchment is optional.) Bake 14 to 15 minutes, or until the bottoms are lightly browned. The cookies should still feel a bit soft at this point. (They will not spread very much and will look undercooked. Do not overcook, or they will become hard and dry when they cool.) They will harden as they cool.
6. Remove from oven and let cookies cool for 2 minutes on the baking sheet before removing to cooling racks. Repeat with a new sheet of parchment paper until all the dough is baked. Cool cookies at least 30 minutes before serving.



“These are my husband’s favorite cookies. I rarely buy sweets at the store because we try to stay healthy, but I find myself making them several nights each month when we’re craving something sweet. We laugh about how ridiculous it is for us to be making and eating cookies at 8 p.m., but nothing beats a warm cookie shared with your sweetie!”

**Emily Jackiewicz '19 and
Joshua Jackiewicz '20**

Brown Butter Chocolate Chip Cookies

Ingredients

- 1½ cups (200 g) all-purpose flour (spoon into measuring cups, then level with a knife)
- 1¼ tsp. (4 g) Diamond Crystal or ¾ tsp. (4 g) Morton kosher salt
- ¾ tsp. (4 g) baking soda
- ¾ cup (1½ sticks; 169 g) unsalted butter, divided
- 1 cup (200 g) packed dark brown sugar
- ¼ cup (50 g) granulated sugar
- 1 large egg
- 2 large egg yolks
- 2 tsp. vanilla extract
- 6 ounces (170 g) bittersweet chocolate (60%-70% cacao), coarsely chopped, or semisweet chocolate chips



Perry Hartkopf '18 and Eric Hartkopf '18

Instructions

1. Place racks in upper and lower thirds of oven; preheat to 375°F. Whisk flour, salt, and baking soda in a small bowl; set aside.
2. Cook ½ cup (1 stick; 113 g) butter in a large saucepan over medium heat, swirling often and scraping bottom of pan with a heatproof rubber spatula, until butter foams, then browns, about 4 minutes. Transfer butter to a large heatproof bowl and let cool 1 minute. Cut remaining ¼ cup (½ stick; 56 g) butter into small pieces and add to brown butter. (It should start to melt but not foam and sizzle, so test with one piece before adding the rest.)
3. Once butter is melted, add both sugars and whisk, breaking up any clumps, until sugar is incorporated and no lumps remain. Add egg and egg yolks and whisk until sugar dissolves and mixture is smooth, about 30 seconds. Whisk in vanilla. Using rubber spatula, fold reserved dry ingredients into butter mixture just until no dry spots remain, then fold in chocolate (the dough will be soft but should hold its shape once scooped; if it slumps or oozes after being scooped, stir dough back together several times and let rest 5-10 minutes until scoops hold their shape as the flour hydrates).
4. Using a 1½-ounce scoop (3 tbsp.), portion out 16 balls of dough and divide between 2 parchment-lined rimmed baking sheets. Bake cookies, rotating sheets if cookies are browning very unevenly (otherwise, just leave them alone), until deep golden brown and firm around the edges, 8-10 minutes. Let cool on baking sheets.

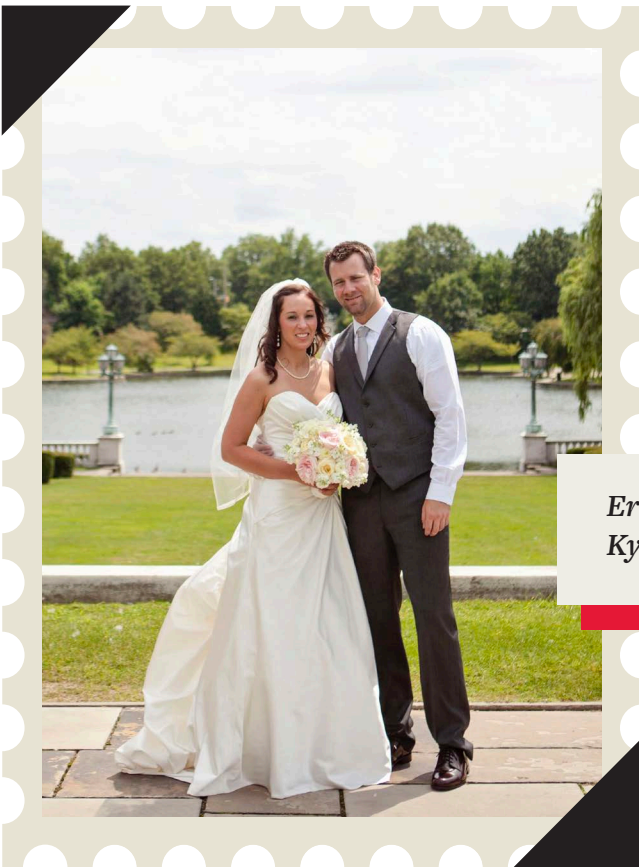
Fan Favorite Chocolate Chip Cookies

Ingredients

- 1 cup salted butter, softened
- $\frac{3}{4}$ cup white sugar
- $\frac{3}{4}$ cup brown sugar
- 1 egg
- 2 tsp. vanilla extract
- $2\frac{1}{4}$ cups flour
- 1 tsp. baking soda
- 2 cups milk chocolate chips

Instructions

1. In a large bowl, cream together the butter, brown sugar, and white sugar until light and fluffy. Add the egg, beat well, then stir in the vanilla.
2. Combine the flour, baking soda, and salt in a separate bowl, then gradually stir into the creamed mixture. Fold in the chocolate chips.
3. Chill dough in refrigerator for a minimum of 4 hours.
4. When ready to bake, preheat oven to 350°F and grease cookie sheets with butter.
5. Drop rounded spoonfuls onto the prepared cookie sheets.
6. Bake for 11 minutes. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.



*Erica Holmes Stineman '07 and
Kyle Stineman '08*



Snickers Pie

Ingredients

- chocolate graham cracker crust
- large chocolate pudding packet
- milk
- 6 Snickers
- Cool Whip

Instructions

1. Prepare chocolate pudding according to the package.
2. Cut up 5 Snickers into small pieces. Spread the Snickers on top of the crust.
3. Pour the pudding over the crust and the Snickers. Let it set in the refrigerator. Add Cool Whip on top. Cut the final snicker bar into tiny pieces to sprinkle on top.



“We used to make this dessert regularly during our senior year at Miami. It was easy and delicious!”

Erin Manning '97 and Tucker Manning '97

Blender Pots de Creme

Ingredients

- 6 ounces semisweet chocolate
- 2 tbsp. sugar
- 1 egg at room temperature
- 1 cup heavy cream
- 1 tbsp. bourbon
- 1 cup whipping cream – whipped to stiff peaks

Instructions

1. Put chocolate, sugar, and a pinch of salt in a blender and blend until it is finely ground. Add egg and blend until smooth.
2. Heat the cream until almost boiling. Turn blender on highland slowly add the cream through opening on the blender lid. Turn off the blender and scrape down the sides and pulse until smooth. Add bourbon or flavoring of your choice. Pour into 6 ramekins and chill for at least two hours. Garnish with whipped cream to serve.



“We both lived in East Quad and met our freshman year. My husband has always been a chocolate lover and this is a yummy recipe that is simple to make but is elegant to serve.”

Gretchen Thomas '78 and Charles Thomas '78



Susie's Apple Kuchen

Ingredients

Crust:

- 1 cup flour
- 2 tbsp. sugar
- ¼ tsp. salt
- ½ cup butter
- 4 cups sliced apples
- ½ cup sugar
- ½ tsp. cinnamon

Streusel:

- ½ cup flour
- ½ cup sugar
- ¼ tsp. salt
- 4 tbsp. butter

Instructions

1. Preheat oven to 350°F.
2. Mix first four ingredients and pat into 7x11 pan.
3. Combine apples with cinnamon and sugar and put over crust.
4. Combine last four ingredients and spread over apples. Bake at 350 degrees for 45 minutes.



"I have been making this recipe since 1973, when I met my very best friend from Wisconsin. It has been our family's all-time favorite dessert, and we have it for birthdays and holidays over any other recipe!"

Gretchen Wells '69 and Philip Wells '69



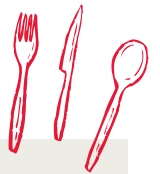
Coffee Cake

Ingredients

- 15 ounce frozen dough rolls
- ½ cup brown sugar
- 1 package cook vanilla pudding
- ¾ stick butter
- pecans

Instructions

1. Grease Bundt pan.
2. Break pecans in pan.
3. Melt butter and stir in pudding mix and brown sugar. Pour into pan.
4. Put in rolls and cover with towel.
5. Let it sit out overnight.
6. Preheat oven to 325°F. Then bake for 25 minutes.
7. Cool for 10 minutes.



“My parents make this every Christmas morning! It’s a family tradition while we open presents together.”

Hannah Fox '17 and Chris Fox '17

Strawberry Pie

Ingredients

Filling:

- 1 quart of fresh strawberries (Frozen can be used for glaze.)
- 1 cup white sugar (I use less.)
- 3 rounded tbsp. of corn starch

Pie Shell:

- 1½ cups rolled oats
- ¼ cup brown sugar (+/- to your tastes)
- ¾ stick real butter



“This has been in the family for as long as I can remember. I got lazy making the normal pie crust and breaking up graham crackers was a mess. So, I decided to change that part of the recipe. This pie won first place in our church bake-off.”

Kay Kraver '68 and Harold Kraver '69

Instructions

1. Melt butter and mix in the pie pan with brown sugar and rolled oats until all oats are coated.
2. Using a fork, press onto the bottom and sides of the pie pan. You may need to add oats and/or butter to fill the pan.
3. Place in the refrigerator to set.
4. Wash and hull the strawberries. Select ½ of the best berries and set aside. Mash the rest (or use thawed frozen) berries. (Blender can be used but just enough to liquify while leaving some of the berries.)
5. In a large pan (large enough to mix in the fresh strawberries) mix in the white sugar and corn starch and cook on stove over medium heat. Stir constantly until the mixture becomes dark and glassy. Set aside to cool.
6. When cooled (I stir periodically) (may still be a little warm), add in the rest of the strawberries and mix. Pour berry mixture into oat crust and chill in the refrigerator for several hours until the glaze has set.
7. Add whip cream, if desired, and enjoy.
8. Note: I never actually measure, it also depends on the size of your pie pan. (All measurements are approximate.) There is never a problem if you make too much. Licking the pan is the best part!

Cream Wafers (Joy Brown's Family Cookies)

Ingredients

- 1 cup soft butter
- $\frac{1}{3}$ cup whipping cream
- 2 cups Gold Medal Flour
- granulated sugar
- creamy filling (below)

Instructions

1. Mix thoroughly butter, cream, and flour with hands (mixer will not combine dough well). Cover and chill.
2. Heat oven to 375°F. Roll about $\frac{1}{3}$ of dough at a time $\frac{1}{8}$ inch thick on floured surface. Keep remaining dough refrigerated until ready to roll. Cut into $1\frac{1}{2}$ inch circles.
3. Transfer rounds to a plate with granulated sugar. Turn each round so that both sides are coated with sugar. Place on ungreased baking sheet. Prick rounds with a fork about 4 times.
4. Bake 7-9 minutes or just until set but not brown; cool.
5. Put cookies together in pairs with creamy filling.
6. Makes about 5 dozen cookies.



"Recipe from Betty Crocker's Cookbook 1969."

Heather Brown Gibson '98 and Chad Gibson '96

Creamy Filling

7. Cream $\frac{1}{4}$ cup soft butter, $\frac{3}{4}$ cup powdered sugar, and 1 tsp. vanilla until smooth and fluffy. Add some whipping cream to get the consistency you want.
8. Tint with a few drops of food color.

Chocolate Eclair Cake

Ingredients

- 1 small box instant vanilla pudding
- 1 small box instant French vanilla pudding
- 3 cups milk
- 1 tub of whipped cream
- 1 container of milk chocolate icing
- 1 box of graham crackers

Instructions

1. Pour boxes of pudding into a bowl.
2. Add the 3 cups of milk and stir until mixed and pudding consistency.
3. Mix the tub of whipped cream into the pudding.
4. In a 9x13 pan put down a layer of graham crackers. Do not overlap.
5. Pour in half of the pudding mixture and spread over the graham crackers evenly.
6. Add another layer of graham crackers (do not overlap).
7. Add the remaining pudding mixture and spread evenly.
8. Add another layer of graham crackers (not overlapping).
9. Add 2-3 tbsp. of milk to the can of milk chocolate icing.
10. Holding onto the can of icing, use one beater of a hand mixer and slowly mix the milk into the icing until it is a pourable substance.
11. Pour/spoon out the icing onto the top layer of graham crackers and evenly spread.
12. Chill in the refrigerator for 1-2 hours.



*Heather Bair Campbell '97 and
Michael Campbell '97*



Murphy Family Coffee Cake

Ingredients

Cake Batter:

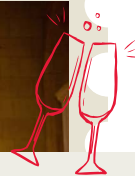
- 1½ cups flour
- ¾ cup sugar
- 2 ½ tsp. baking powder
- ¾ tsp. salt
- ¼ cup oil
- ¾ cup milk
- 1 egg

Topping:

- ¾ cup packed brown sugar
- ½ cup flour
- 1 tsp. cinnamon
- 6 tbsp. firm butter

Instructions

1. Preheat oven to 350°F.
2. In mixing bowl, blend the cake batter ingredients. Spread into greased 9x9square pan.
3. Blend topping ingredients with a fork. Sprinkle over cake batter. Bake for 25-30 minutes or until golden brown.
4. Enjoy with vanilla bean ice cream!



“This is a favorite recipe among the Murphy side of the family. Tom introduced the cake to Jackie and makes a special gluten-free version just for her! The recipe is easily modified with gluten free flour.”

*Jacqueline Grafe Murphy '08 and
Thomas Murphy '08*

No Bake Brownie Batter Cheesecake

Ingredients

- 2½ cups chocolate baking crumbs (225g)
- 6 tbsp. unsalted butter
- 24 ounces of cream cheese, softened (I use light) (3 packages)
- ½ cup granulated sugar (96g)
- 3 tbsp. heavy whipping cream
- 2 tsp. vanilla extract
- 3 cups brownie mix (dry) (375g)

Whipped Topping:

- 1 cup heavy whipping cream
- ½ cup powdered sugar

The Glaze:

- 3 tbsp. brownie mix (dry) (23g)
- 3 tsp. vegetable oil
- 4 tbsp. heavy whipping cream

Instructions

The Crust

1. Prepare a 9-inch (23-cm) springform pan by lightly greasing the edges of the pan with cooking spray, and then wiping gently with a paper towel.
2. In a microwave-safe bowl, microwave the butter for 45-60 seconds until the butter is melted. Stir the melted butter into the cookie crumbs until there are no dry crumbs left. Pour the crumbs into your springform pan, and press firmly into the bottom and up the sides of the pan to create a thick crust.

The Filling

3. Beat the cream cheese on medium-high speed for 2-3 minutes until it's light and fluffy.
4. Slowly add the sugar into the cream cheese while beating the mixture.
5. Next, add the heavy whipping cream and vanilla extract. Beat until the filling is smooth and creamy, scraping down the bowl as needed.
6. Slowly add the dry brownie mix, beating on medium speed until the dry mix is completely blended into the cream cheese.
7. Pour the filling into the prepared crust and spread evenly. Cover and refrigerate for 4 hours until the filling is firm.

The Topping

8. Place the mixing bowl and whisk attachment in the freezer for 5 to 10 minutes to chill.

Continued on the next page

9. Pour the heavy whipping cream into the chilled bowl and use an electric mixer to beat the heavy cream on medium-high speed until the cream gets bubbly. Slowly add the powdered sugar and continue beating on high speed until stiff peaks form.
10. Remove the springform pan edge and spread whipped cream over cheesecake, or pipe swirls around the edges (the photos show both ways).



“Crowd-pleasing dessert! A family favorite!”

Emily Howard '17 and Keegan Howard '17

The Glaze

11. In a small bowl, combine dry brownie mix, vegetable oil, and heavy whipping cream or milk. Whisk until the mixture is smooth. For a thinner mixture, add additional heavy whipping cream. Drizzle over the cheesecake.

Ice Cream Pie

Ingredients

- package of Oreos
- 1 stick butter
- ½ gallon vanilla ice cream
- 1 jar Smucker's Fudge topping
- ½ gallon mint chocolate chip ice cream (or any other desired flavor)

Instructions

1. Crush 40 Oreos.
2. Melt 1 stick of butter and pour over Oreos; mix and press into a 9x13 dish.
3. For the next three steps, re-freeze between each layer.
4. Layer softened vanilla ice cream.
5. Layer fudge topping.
6. Layer mint chocolate chip (or other) ice cream.
7. The finished product from bottom to top: layer of crushed Oreos, layer of vanilla ice cream, layer of fudge topping, and layer of flavored ice cream.



“One of our grandchildren was overheard telling a classmate at school, ‘I don’t like any kind of pie except ice cream pie. My Grammie’s ice cream pie is FAMILY FAMOUS!’ ”

Jan McKee Borchers '76 and Roger Borchers '75

Tar Heel Pie

Ingredients

- 1 stick butter, melted
- 1 cup chocolate chips (semisweet, dark, or milk chocolate)
- 1 cup chopped pecans (optional)
- 1 tsp. vanilla
- ½ cup plain flour
- ½ cup white sugar
- ½ cup brown sugar
- 2 eggs, beaten
- 1 unbaked pie shell

Instructions

1. Preheat oven to 350°F.
2. Melt butter. Pour warm over chocolate chips and stir.
3. In a separate bowl, blend the pecans, vanilla, flour, sugar, brown sugar, and eggs. Stir into chocolate chip mixture.
4. Pour into an unbaked pie shell.
5. Bake for 30-40 minutes.



“Oxford was great, and now loving life in North Carolina.”

Martha Kenney '79 and Jeff Kenney '78

Scotcheroos

Ingredients

- 1 cup granulated sugar
- 1 cup Karo syrup
- 1 cup peanut butter
- 6 cups Rice Krispies
- 1 cup chocolate chips (half the bag)
- 1 cup butterscotch chips (half the bag)



“This is a favorite dessert recipe I married into. Just like in my husband’s family, it has become a family favorite to have at every special occasion and holiday!”

JoAnne Doran '96 and Jim Doran '95

Instructions

1. In large pan, bring sugar and Karo syrup to a boil.
2. Remove from pan and gradually add Rice Krispies. Stir until well mixed.
3. Press mixture into greased 9x13 pan.
4. In microwave, melt chocolate and butterscotch chips in 30-second increments, stirring after 30 seconds (typically takes about 1½ minutes). Pour over Rice Krispies and spread.
5. Let cool/harden or refrigerate.

Chocolate Covered, Almond Butter-stuffed Dates

Ingredients

- 10 Medjool dates, pit in
- ¼ cup almond butter
- 2 tbsp. coconut flour
- ½ tsp. vanilla
- ¼ tsp. sea salt
- ½ cup chocolate chips
- 1 tbsp. coconut oil

Instructions

1. Line a baking sheet with parchment. Remove pits from the dates.
2. For the filling, whisk together almond butter, coconut flour, vanilla, and sea salt.
3. Fill each date with a tsp. of the filling.
4. Melt together chocolate and coconut oil and dip the dates in the chocolate.
5. Sprinkle with additional sea salt.
6. Freeze for 30 minutes and enjoy! Will keep sealed in the fridge for a week.

*Jessica Baumgardner '15 and
Bryan Baumgardner '15*



English Toffee Dessert

Ingredients

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup whipping cream
- $\frac{1}{4}$ cup light corn syrup
- 2 tbsp. butter
- $\frac{1}{2}$ cup Heath bars, crushed
- 2 pints fresh strawberries
- 1 cup sour cream

Instructions

1. Combine first 4 ingredients in a saucepan. Bring to a boil, and boil for one minute. Remove from heat. Stir in the candy, then cool.
2. Serve the sauce over the strawberries topped with the sour cream. You may also choose to eliminate the sour cream, and substitute with ice cream, topped with the strawberries and sauce. The sauce may be made well ahead, but be sure to stir before serving, and warm slightly, if desired.
3. The sauce may also be frozen.



“A very good friend and Denison grad gave me this recipe. I have made countless batches of it throughout the years to give as gifts to neighbors and friends.”

Jill Garrigues Phipps '74 and Bill Phipps '72



Chocolate Chip Pumpkin Bread

Ingredients

- 3 cups sugar
- 1 cup vegetable oil
- 3 eggs
- 1 15ounce-can pumpkin
- ½ tsp. salt
- ½ tsp. baking powder
- 1 tsp. baking soda
- 1 tbsp. pumpkin pie spice
- 3 cups flour
- mini chocolate chips

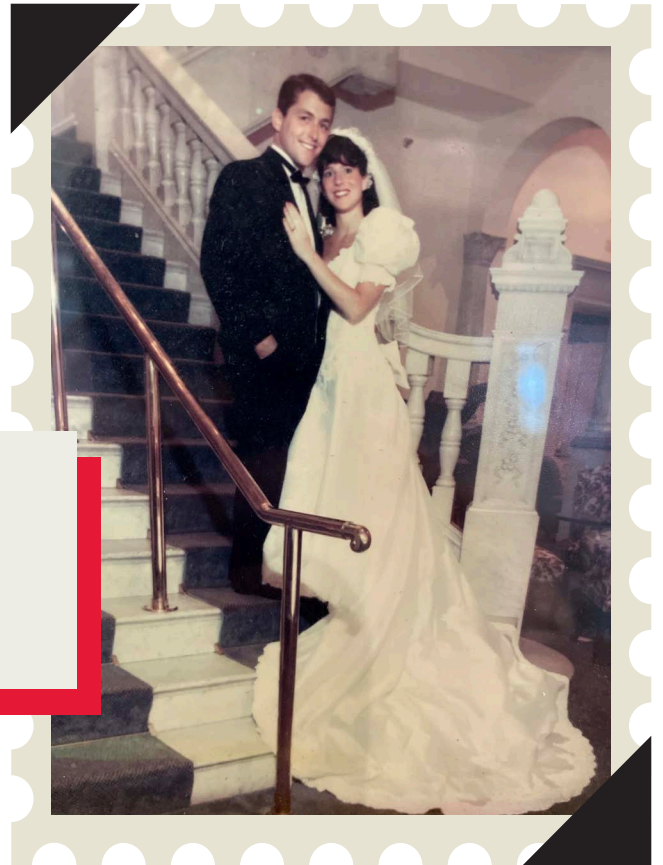
Instructions

1. Preheat oven to 350°F.
2. Mix wet ingredients together.
3. Mix dry ingredients together.
4. Add to each other.
5. Add chocolate chips.
6. Fill loaf pans (or muffin pans).
7. Bake 65 minutes for large pan and less time for smaller pan.



“My friend Kelli Cecil Green ’89 gave me this recipe 30 years ago, and I’ve made it every fall since.”

Joclyn Balanda ’89 and John Balanda ’88



Old Fashioned Sour Cream Cookies

Ingredients

- 3 cups flour
- 1 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 1 cup butter or margarine (softened)
- 1½ cups sugar
- 2 eggs
- 1 cup sour cream
- 1 tsp. vanilla

Optional Toppings:

- seedless raisins
- cinnamon sugar (½ cup sugar with ½ tsp. cinnamon and ½ tsp. nutmeg mixed together)

Instructions

1. Preheat oven to 375°F degrees.
2. Lightly grease cookie sheets.
3. Mix flour, baking powder, baking soda, and salt together and set aside.
4. In a large bowl using an electric mixer at medium speed, blend together the butter, sugar, and eggs until light and fluffy. Add sour cream and vanilla and mix.
5. Add flour mixture and beat on low just until dry ingredients are combined. Don't overmix.
6. Drop batter by rounded teaspoonfuls 2 inches apart on the cookie sheets.
7. Press one large or 3 small raisins into center of each cookie.
8. Sprinkle with cinnamon/sugar topping.
9. Bake 10 to 12 minutes, remove, and cool on wire racks.



“This was always a favorite cookie to make around holidays and special events in my family when I was growing up.”

Judy Emge '74 and John Hosner '73

Banana Cake

Ingredients

- 1¼ cup sugar
- ½ cup butter
- 2 eggs, beaten
- 2 tbsp. sour cream
- 1 tsp. baking soda
- 1 cup mashed bananas (Can freeze ripe bananas and microwave them to thaw.)
- 1½ cup flour
- 1 tsp. vanilla
- ¼ tsp. salt

Instructions

1. Grease well an 8x8 pan with butter and flour (or 9x13 if double recipe).
2. Preheat oven to 350°F.
3. Cream butter to sugar with fork (can melt butter in microwave).
4. Add beaten eggs.
5. Dissolve soda in sour cream. Add to butter mixture and beat well.
6. Add mashed bananas, flour (slowly), salt, and vanilla.
7. Mix well.
8. Bake approximately 40 minutes (longer if double).
9. Cake is done when inserted toothpick comes out dry.



“This is my Nana’s (grandmother) recipe.”

Julie Solomon Zoog ’88 and Don Zoog ’87

Goopy Butter Cake

Ingredients

- 1 package yellow cake mix
- 1 tbsp. water
- 1 egg
- 1 stick butter
- 8 ounces of cream cheese
- 1 box powder sugar (16 ounces)
- 2 eggs

Instructions

1. Preheat oven to 350°F.
2. Mix first four ingredients in a blender and pat in a 13x9 greased pan.
3. In another bowl, mix together the remaining ingredients and spread on top of the cake. Bake 35-40 minutes. Let cool, then sprinkle powdered sugar on top.
4. Cut into bars and enjoy!



“This is a favorite recipe of my Grandma Mac’s from her hometown of St. Louis, Missouri.”

*Kara Jorndt Haravon '95 and
Edward Haravon '95*

Rocky Road Cookies

Ingredients

- 1¼ cups all-purpose flour
- ½ cup (1 stick) butter, softened
- ¼ cup packed light brown sugar
- 1 tsp. vanilla extract
- ½ tsp. baking soda
- ¼ tsp. salt
- 1 large egg
- ½ cup dark seedless raisins
- ½ cup butterscotch chips
- ½ cup semisweet chocolate chips
- ½ cup mini marshmallows



Karen Turner '95 and Tom Turner '94

Instructions

1. Measure first 7 ingredients into large mixing bowl. With mixer on low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula.
2. Stir in raisins, butterscotch chips, and semisweet chocolate chips.
3. Preheat oven to 375°F. Grease large baking sheet.
4. Drop mixture by heaping tablespoonfuls, about 2 inches apart, onto prepared baking sheet.
5. Bake cookies for 10 minutes.
6. Remove baking sheet from oven, lightly press two or three marshmallows into center of each cookie.
7. Bake cookies two minutes longer or until cookies are golden and marshmallows are slightly melted and stick to cookies.
8. Remove cookies to wire racks to cool. Store cookies in airtight container to use within one week.

Apple Cream Pie

Ingredients

Pie Crust:

- 1 cup flour
- ½ tsp. salt
- ⅓ cup Crisco + 1 tbsp.
- 2-6 tbsp. water

Apple Cream Filling:

- ¾ cup sugar
- 2 tbsp. flour
- 1 egg, beaten
- ½ tsp. vanilla
- ⅛ tsp. salt
- 2 cups finely chopped apples – about 3 medium size (I use McIntosh.)
- 1 cup sour cream, light or regular

Topping:

- ⅓ cup sugar, a mix of white and brown
- 1 tsp. cinnamon
- ⅓ cup flour
- ¼ cup cold butter

Instructions

Crust

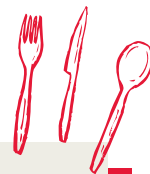
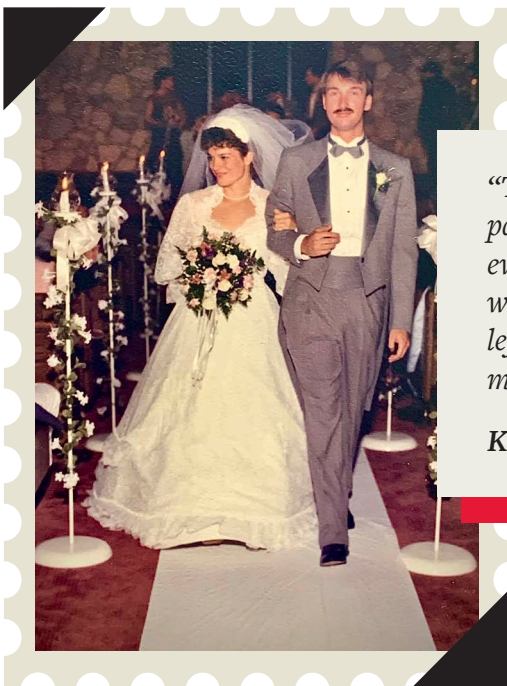
1. Add salt to the flour and cut Crisco into flour and salt until crumbly.
2. Add cold water until you can form a ball of dough.
3. Roll out on lightly floured board.
4. Put in 9-inch pie shell.

Filling

5. Preheat oven to 400°F.
6. Combine flour and sugar. Add other ingredients except the apples, and beat until smooth. Fold in apples. Pour into shell.
7. Bake for 15 minutes. Remove from oven.
8. Turn oven down to 325°F.

Topping

9. Mix dry ingredients.
10. Cut butter in until crumbly, not pasty.
11. Put topping on pie. Bake at 325°F for 20 minutes.



“This pie has been raved about. Our 73-year old pastor’s wife said it was “the best apple pie she’d ever had!” It is light and delicious served fresh when it is still slightly warm (not hot). Keep leftovers refrigerated but warm up a piece in the microwave. It is light, and it is delicious!”

Karla Schroyer Rieth '85 and William Rieth '85


Cranberry Torte Pie

Ingredients

- 2 cups fresh cranberries
- ½ cup sugar
- ½ cup chopped nuts (pecans or walnuts)
- 2 eggs
- 1 cup sugar
- 1 cup sifted flour
- ½ cup melted butter
- ¼ cup melted shortening

Instructions

1. Preheat oven to 325°F.
2. Grease 10-inch pie plate.
3. Spread cranberries on bottom, sprinkle with ½ cup sugar and nuts.
4. Beat eggs, add sugar gradually and blend well.
5. Add flour, melted butter and shortening. Mix well.
6. Pour over cranberries.
7. Bake for 1 hour or until golden brown.
8. Serve warm with scoop of ice cream.
9. Can serve cold also.



“This recipe was from one of my Home Economics professors. I believe we made it at the Home Management House while I was living there in 1972. It is still a favorite of friends and family.”

Kate Flynn '68 and Marty Flynn '67

Jean Marie's Chocolate Sauce

Ingredients

- 2 generous tbsp. of cocoa powder (100% unsweetened dark chocolate, Scharffen Berger cocoa powder recommended)
- ½ cup of sugar
- ¼ tsp. of salt
- ⅞ cup of evaporated milk (not condensed)
- 2 tbsp. of butter
- 1 tsp. of vanilla

Instructions

1. Mix cocoa, sugar, and salt in saucepan to warm, stirring constantly.
2. Add evaporated milk.
3. Bring to a rolling boil and allow to boil two minutes, again, stirring constantly.
4. Remove from heat, then add butter and vanilla.
5. Serve warm over your favorite ice cream. (Graeter's recommended.)



"A beloved family recipe."

*Kathy Woeber Gardner '84 and
John Edward Gardner '84*

Banana Bread

Ingredients

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 2 cups flour
- 1 tsp. baking soda
- ½ tsp. salt
- 4 or 5 ripe bananas

Instructions

1. Preheat oven to 350°F.
2. Mix ingredients together and place into a bread pan. Make sure dough is even.
3. Bake for 50-60 minutes. Check at 45 minutes. When it's done, (the bread won't stick to knife much), remove from oven.
4. Mix ¼ cup butter, cinnamon, and sugar in microwave for about 20 seconds. Then pour on top of hot bread.



“I served this after the first meal I cooked for my husband – so I guess that technically makes it a dessert. Traditionally, it is probably more of a breakfast food. I picked the recipe up in Quebec City, Quebec, Canada.”

Katie Armstrong '03 and Adam Armstrong '02

Milk Chocolate Butterscotch Cafe Cookies

Ingredients

- 1 18-ounce package Pillsbury refrigerated sugar cookies
- ½ cup firmly packed brown sugar
- 1 tsp vanilla
- ¾ cup old-fashioned rolled oats
- ½ cup butterscotch chips
- ½ cup chocolate chips/chunks

Instructions

1. Preheat oven to 350°F.
2. Spray cookie sheet with nonstick cooking spray.
3. Break up cookie dough into large bowl.
4. Add brown sugar and vanilla; mix well. I use my fingers to do the mixing rather than a spoon.
5. Add oats and chips x2. Mix again. Dough will be stiff.
6. Drop dough by rounded ¼ cupful 2 inches apart onto sprayed cooked sheet and flatten to ½ inch thickness.
7. Bake 13-18 minutes or until cookies are slightly puffed and edges are golden brown. Cool 1 minute. Remove from cookie sheet.
8. Cookies end up crunchy. If you'd rather them be chewier, when storing, add a slice of bread, and cookies will become softer.



“Family favorite and quick to make!”

Kelli Green '89 and Scott Green '88



Traditional Brigadeiro (Brazilian Fudge Balls)

Ingredients

- 1 (14 ounce) can sweetened condensed milk
- 4 tbsp. cocoa powder, sifted
- 2 tbsp. butter, plus more for rolling balls
- A pinch of salt
- Get good quality chocolate sprinkles (or any other type of sprinkles you like).

Instructions

1. In a small sauce pan, mix the sweetened condensed milk, the cocoa powder, the salt, and the butter.
2. Bring the sauce pan to the stove and heat it over medium-low heat.
3. Cook it, mixing constantly (this is important, otherwise it will burn!) until it thickens. A way to know is to run your wooden spoon (or spatula) in the middle of the mixture. If it takes a while for the mixture to move, then your Brigadeiro is ready.
4. Reserve, letting it cool to room temperature.
5. In a plate or bowl, spread your sprinkles.
6. Once the Brigadeiro is cool, grease your hands with butter, and roll the Brigadeiros into little balls. (In Brazil we usually use half a tablespoon as measurement, but you can make them as big or as small as you'd like.)
7. Roll the Brigadeiro Balls into the sprinkles and place them in paper/foil candy cups.



Kelly Vincent '08 and Alexander Vincent '10

Molten Chocolate Cake with Whipped Cream and Strawberries

Ingredients

- ¼ pound butter, plus enough to grease ramekins
- 2 tbsp. flour, plus enough to flour ramekins
- 6 ounces semisweet chocolate, chopped
- 2 tbsp. heavy cream
- 2 tbsp. powdered sugar
- 2 large eggs
- 2 large egg yolks
- ¼ cup sugar
- 1 tsp. vanilla extract
- ¼ tsp. almond extract
- ⅛ tsp. cinnamon
- pinch of salt
- heavy cream for whipped cream
- berries, mint, and powdered sugar for garnish

Instructions

1. Preheat oven to 350°F.
2. Grease and flour 4 6-ounce ramekins/ baking dishes.
3. In a double broiler, add the chocolate, butter, cream, and powdered sugar. Stir until melted.
4. In a medium bowl, whisk together eggs, egg yolks, vanilla, almond extract, cinnamon, and salt for about 3 minutes.
5. Sift the 2 tbsp. flour into the mixture and fold in.
6. Fold the chocolate into the egg mixture and divide among the ramekins. Bake for 10-12 minutes or until tops are puffy and sides are set.
7. Let cool for about 2 minutes and unmold onto dessert plates.
8. Add toppings



Kim Hazelbaker '94 and John Hazelbaker '94

Miami Merger Chocolate Roll

Ingredients

- 5 egg yolks
- $\frac{3}{4}$ cup sugar
- 6 ounces semisweet chocolate
- 2 tbsp. water
- 5 egg whites

Filling:

- 1 cup whipping cream
- powdered sugar to taste
- $\frac{1}{2}$ tsp. vanilla

Instructions

1. Preheat oven to 350°F.
2. Beat egg yolks and sugar until light yellow.
3. Melt chocolate with 2 tbsp. of water in microwave. Add egg mixture.
4. Beat egg whites until stiff. Pour the chocolate mixture on top and using the lowest setting on your mixer, fold into whites.
5. Line a jelly roll pan with parchment paper. Rub cooking oil or spray on the bottom of the pan so the paper will adhere to the pan. Clip the corners of the paper to form a box.
6. Bake for 20 minutes. Remove and cool.

Filling

7. Whip cream until stiff peaks form, adding powdered sugar to taste. Add vanilla.
8. Spread cream on top of cake. Roll up from the shorter side of the cake, pushing the cake into a roll with the parchment paper. (The cake will crack but not to worry.) Slide the roll onto a long platter. Refrigerate.
9. When ready to serve, sprinkle entire roll with powdered sugar to hide the cracks. Slice and serve.



“Who doesn’t love chocolate?! We are both gluten-free, and this is a decadent and delicious dessert that anyone would love!”

Kim Morgan Ferry '84 and Michael Ferry '87

Stephen's Favorite Coffee Cake

Ingredients

- Streusel:
- 1½ cups graham cracker crumbs
- ¾ cup chopped pecans
- ¾ cup light brown sugar
- 1½ tsp ground cinnamon
- ⅔ cup melted butter

Cake:

- 1 package yellow cake mix
- 1 cup buttermilk
- ¼ cup vegetable oil
- 3 eggs

Icing:

- 1 cup powdered sugar
- 1 tsp. vanilla
- 1-3 tbsp. water

Instructions

1. Preheat oven to 350°F. Greased a 9x13 baking pan.
2. Combine graham cracker crumbs, chopped pecans, brown sugar, and cinnamon in a bowl. Stir in the melted butter and set aside.
3. In a separate bowl, combine cake mix, buttermilk, vegetable oil, and eggs. Beat on medium speed for 2 minutes.
4. Pour half of the batter into a greased pan.
5. Sprinkle on half of the streusel mixture.
6. Carefully spread the remaining cake batter over the layered cake and streusel; sprinkle with the remaining streusel mixture.
7. Bake for 25-30 minutes, until a toothpick inserted near the center comes out clean.
8. While the cake bakes, mix the powdered sugar, vanilla, and enough water for it to reach a drizzling consistency.
9. Drizzle the icing over the cake and enjoy while warm!



“Stephen first made this recipe for us in 2006, while we were dating. Now we make it every few Saturday mornings because our four daughters love it, too!”

Kirby Rader '08 and Stephen Rader '08

Chai-Pumpkin Scones with Spiced Apple Cider Glaze

Ingredients

For the spice mix:

- 3 tbsp. cinnamon
- 2 tsp. clove
- 2½ tsp. cardamom
- 1 tsp. nutmeg
- a few cracks freshly ground pepper

For the scones:

- 3 cups (360 grams) all-purpose flour (plus more for rolling out)
- ½ cup (66 grams) granulated sugar
- 2 tbsp. baking powder
- 1 tsp. fine sea salt
- 4 ounces (1 stick) unsalted butter, softened, and cut into small cubes
- ½ cup pumpkin puree
- ½ cup whole milk (plus a few tbsp. to ensure a liquid consistency)
- 2 large eggs
- 1½ tsp. of spice mix
- splash of quality vanilla extract

For the glaze:

- 1 cup powdered sugar
- 3 tbsp. apple cider
- ¼ tsp. spice mix

Instructions

1. Preheat oven to 500°F and position rack in upper third of oven. Line sheet pan with parchment.
2. Mix flour, sugar, baking powder, and sea salt in large bowl. Add in butter cubes and incorporate with fingers until texture is like fine wet sand.
3. In a small bowl, whisk ½ cup milk and one egg. Set aside two tbsp. as egg wash for top of scones. Add in remaining milk, pumpkin, and egg, and mix thoroughly. Mixture should be liquid (not thick like pudding) so add milk as needed to thin the mixture out. Add in 1 ½ tsp. of the spice mix, along with a splash of vanilla extract and stir to combine.
4. Add liquid to dry ingredients, and stir to combine.
5. Flour work surface, and turn dough out on surface. Add flour and knead until just combined, and no longer sticking to counter.
6. Form a rough circle about ¾ inch thick, and cut the round into 12 wedge-shaped pieces. Place in pan, and brush with egg wash.
7. Place in oven, and reduce temp to 425°F. Bake for 12-15 minutes until golden brown on top.
8. Allow to cool completely, then drizzle glaze over top.



Laura Mego '09 and Benjamin Mego '09

Quarantine Cookies

Ingredients

- 1 cup peanut butter
- 1 cup brown sugar
- 1 large egg
- 1 tsp. baking soda
- ½ cup chocolate chips (Can mix up the chips – we like a combo of chocolate chips, butterscotch chips, and white chocolate chips.)

Instructions

1. Preheat oven to 350°F.
2. Mix ingredients together in medium-sized bowl until fully combined.
3. Divide mixture into 12 equal balls and distribute evenly on baking sheet.
4. Bake for 8-10 minutes.



“As our April 2020 wedding and first months of marriage were spent surrounded by restrictions from COVID and lockdown, we made many batches of these easy 5-ingredient cookies early in our marriage, while working from home.”

Lauren Olson '15 and Eli Olson '15

Orange Cranberry Biscotti

Ingredients

- 1 cup dried cranberries
- 3 tbsp. orange juice
- ½ cup melted butter
- ¾ cup sugar
- 2 tsp. baking powder
- 2 eggs
- 1 tbsp. orange zest
- 2½ cups flour
- ¼ tsp. salt
- 3 ounces white chocolate

Instructions

1. Place dried cranberries in a bowl and add boiling water for 2 minutes then drain well.
2. In a large bowl, combine the sugar, orange juice, zest, and butter with a whisk until well mixed. Then add eggs, one at a time.
3. In a separate bowl combine the flour, baking powder, and salt.
4. Add flour mixture to wet ingredients and mix until incorporated.
5. Add cranberries and mix well. Then chill dough for 30 minutes.
6. Preheat oven to 350 and line a cookie sheet with parchment paper.
7. Spray hands with PAM. Then divide dough in half and shape into a 4x8 rectangle.
8. Bake for 25-30 minutes (or until light golden brown and edges start to brown).
9. Place parchment paper with cookies on cooling rack for 15 minutes.
10. Slice each log into ½-¾ slices, then place (cut side down) on cookie sheet (no paper) and bake again for about 8-10 minutes, turning halfway through.
11. Biscotti should be crispy. Remove and cool.
12. Put white chocolate in a small bowl and microwave on high, stirring every 10 seconds until just melted – watch so it does not burn.
13. Drizzle with a fork over one side of biscotti.

Continued on next page

14. Place in refrigerator to harden. (I keep my biscotti in the refrigerator in an air tight container.)

Additional Notes

15. Use a serrated knife, like a bread knife, using a sawing motion for a nice clean cut.
16. If you want long slices like a coffee shop biscotti, slice the logs at an angle.
17. Allow the biscotti to cool for 10 minutes after the first bake. If you cut them too soon, they will crumble, and if you let them cool too long, they will be hard to cut.
18. Allow to cool completely on a wire rack after baking them the second time. This will allow them to crisp up.



*Kim Wills Vandervort '76 and
Kent Vandervort '78*

Brown Butter Caramel Snickerdoodles

Ingredients

- 8 ounces salted butter
- 1¼ cup brown sugar
- 2 large eggs
- 2 tsp. vanilla extract
- 2½ cups flour
- ½ cup sugar
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- ½ tsp. ground cinnamon
- ¼ tsp salt
- soft caramels
- cinnamon sugar for topping

Instructions

1. Preheat oven to 375°F and line baking sheets with parchment paper.
2. Brown the butter in a skillet (until brown and nutty fragrance).
3. Scrape from pan and cool the butter in a large bowl.
4. Add brown sugar, sugar, eggs and vanilla and mix with a spoon.
5. Add flour, cream of tartar, baking soda, cinnamon and salt, and mix.
6. Put cinnamon sugar in a shallow dish or bowl.
7. Scoop dough into small discs. Place small caramel in the middle and mold into a ball.
8. Roll in cinnamon sugar and place on baking sheets.
9. Bake for 10 minutes, until flattened/ small cracks form on the top.
10. Cool and enjoy with a glass of milk!



“Fun for the holidays or wintertime baking!”

Logan Charles '13 and George Charles '14

Baked Brownie Pudding

Ingredients

- 2 sticks unsalted butter, plus extra for buttering the dish
- 5 large eggs (or 4 extra large)
- 2 cups sugar
- $\frac{3}{4}$ cocoa powder
- $\frac{1}{2}$ cup all-purpose flour
- 1 tsp. vanilla extract
- Optional: 1 tbsp. of raspberry Chambord

Instructions

1. Preheat oven to 325°F. Lightly butter a 2-quart baking dish.
2. Melt the butter and set aside to cool.
3. Sift cocoa powder and flour together and set aside.
4. In the bowl of an electric mixer with the paddle attachment, beat the eggs and sugar on medium-high speed for 5-10 minutes until light yellow color.
5. Reduce speed to low and add flour/cocoa powder mixture and vanilla extract. Mix just until combined. While on low, add the cooled butter and mix until combined.
6. Pour the brownie mixture into the prepared dish and place it in a larger baking pan. Add enough hot tap water to the pan to come up halfway on the baking dish and bake exactly for 1 hour.
7. When done, the center will be very undercooked, and the edges will come out $\frac{3}{4}$ clean when a toothpick is inserted. The texture will turn out as a molten brownie and is best served warm with vanilla ice cream or raspberry sorbet.



“I found this recipe in an Ina Garten cookbook years ago. It quickly became a family favorite. It’s perfect for everything from a dinner party, to birthdays, Valentine’s Day, or just a game night with the kids.”

Madeline Griffith '15 and Joel Griffith '16

Key Lime Pie with Oreo Crust

Ingredients

Crust:

- 1½ cups Oreo cookie crumbs
- ⅓ cup sugar
- 6 tbsp. butter, melted

Filling:

- 28 ounces sweetened condensed milk
- ½ cup sour cream
- ½ cup key lime juice
- zest from 4 key limes

Topping:

- 1 cup heavy whipping cream
- ½ cup powdered sugar
- 1 tsp. vanilla extract

Instructions

Crust

1. Preheat oven 375°F.
2. Mix Oreo crumbs, sugar, and melted butter in bowl. Press mixture in a pie pan. Bake for 8 minutes. Cool for at least 20.

Filling

3. Preheat oven to 350°F.
4. Whisk together sweetened condensed milk, sour cream, lime juice, and lime zest in bowl. Pour into cooled crust. Bake for 10 minutes.
5. Let it cool and then chill at least 2 hours ... then enjoy!



“After our first trip to Key Largo, we fell in love with everything key lime, especially a legit key lime pie! Now we make the point to visit KL annually because it’s one of our happy places. The taste of a great key lime pie brings fond memories, and the Oreo crust is a fun twist that is out of this world!”

Mairin Egge '07 and Kyle Egge '07

Toasted Rolls

Ingredients

- 4 cinnamon rolls from a local bakery (thicker rolls hold up better)
- 1 stick of butter, melted
- powdered sugar
- cinnamon sugar ($\frac{1}{2}$ cup granulated sugar combined with 2 tbsp. ground cinnamon)



Amy Macechko '01 and Mark Macechko '01

Instructions

1. Warm griddle to medium heat.
2. Cut cinnamon roll in half (top half should have all icing, bottom half should just be roll).
3. Pour butter on griddle (you can also brush butter on to the cut sides of the rolls).
4. Place cut sides down in the buttered griddle.
5. Let the halves brown.
6. After they are brown, flip the half with NO icing and begin browning the other side.
7. Shake powdered sugar and cinnamon sugar over both halves.
8. Put the top half (with icing) on top of the bottom half and finish browning bottom half.
9. While rolls finish browning, prepare the serving plate by sprinkling both powdered sugar and cinnamon sugar on the plate.
10. After the bottom is browned, take roll off griddle and place on the prepared plate.
11. Shake more powdered sugar and cinnamon sugar over the roll.
12. Serve and ENJOY!

Tips/Advice

- You can never use too much butter.
- Top with ice cream.
- Enjoy with peanut butter in between the two halves of the roll.

Granny's Chocolate Pie

Ingredients

Filling:

- $\frac{3}{4}$ cups butter, softened
- $1\frac{1}{8}$ cups sugar
- $1\frac{1}{2}$ square unsweetened chocolate, melted and cooled
- $1\frac{1}{2}$ tsp. vanilla
- 3 eggs

No-Roll Pie Crust:

- $1\frac{1}{2}$ cups all-purpose flour
- 1 tsp. sugar
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ cup oil
- 3 tbsp. milk

Instructions

Pie Crust Directions

1. Preheat oven to 375°F .
2. Put all pie crust ingredients into a 9-inch pie pan. Mix with fork until well blended and pat into pan.
3. Push the pastry up the sides and form a nice edge. Prick the crust with a fork to prevent bubbling.
4. Bake for 15 to 17 minutes, until nicely browned.
5. Cool crust before making filling.

Filling

6. Cream butter, gradually add the sugar, creaming well.
7. Blend in chocolate, which has been melted and cooled.
8. Add vanilla. Add eggs one at a time, beat at medium speed for 5 minutes after each egg.
9. Turn all this into the cooled pie shell. Chill for 2 hours.



“This was my mother’s recipe that she made for family at Thanksgiving and Christmas. Nancy has continued the tradition for our four children and their children! Sweet holiday memories!!”

Nancy Stauffer '79 and Mark Stauffer '79



Six-Minute Chocolate Cake

Ingredients

- 1 ½ cups unbleached white flour
- ⅓ cup unsweetened cocoa powder
- 1 tsp. baking soda
- ½ tsp. salt
- ½ cup sugar
- ½ cup vegetable oil
- 1 cup cold water or brewed coffee
- 2 tsp. vanilla
- 2 tsp. vinegar

Instructions

1. Preheat oven to 375°F.
2. Sift flour, cocoa, baking soda, salt, and sugar into ungreased 8-inch square or 9-inch or 10-inch round cake pan.
3. In two-cup measuring cup, mix together oil, water or coffee, and vanilla. Pour liquid ingredients into baking pan and mix thoroughly with a small whisk or fork.
4. When it is smooth, add vinegar and stir until evenly distributed. (Pale swirls will appear.)
5. Bake 25-30 minutes.
6. Cool cake and dust with powdered sugar or cocoa, or leave it plain.



“This cake is so quick and easy, we’ve used this recipe many times in a pinch for last-minute party plans. Cool thoroughly (can put in fridge) or cake may be crumbly. Enjoy!”

Maureen McCarthy Wilde '87 and Art Wilde '87



French Apple Pie

Ingredients

- 2 9-inch unbaked pie crusts (homemade is best)
- sliced apples (Gala, 6-8)
- $\frac{3}{4}$ -1 cup sugar
- $\frac{1}{2}$ cup flour
- 1 tsp. cinnamon
- $\frac{1}{3}$ cup butter
- $\frac{1}{3}$ cup brown sugar
- $\frac{3}{4}$ cup flour



Megan Feichtner '00 and Doug Feichtner '99

Instructions

1. Preheat oven to 425°F.
2. Mix enough sliced apples for a 9-inch pie shell with the sugar, flour, and cinnamon.
3. Let mixture stand for a while and keep turning until well mixed.
4. Place mixture in unbaked pie shell. Cover with the following mixture of butter, brown sugar, and flour.
5. Then top with lattice crust.
6. Bake until browned – about 25 to 30 minutes.

Peanut Butter Fudge

Ingredients

- 4 cups of white sugar
- 1 cup light brown sugar
- ½ cup butter (1 stick)
- 1 (12-fluid ounces) can evaporated milk
- 1 (7 ounce) jar marshmallow fluff
- 1 (16 ounce) jar peanut butter
- 1 tsp. vanilla extract

Instructions

1. Grease 9x13 baking dish or line with parchment paper.
2. In a medium saucepan over medium heat, combine sugar, brown sugar, butter, and evaporated milk.
3. Bring to a boil, and boil for 7 minutes.
4. Remove from heat, stir in marshmallow fluff and vanilla until well incorporated and melted.
5. Stir in peanut butter until smooth.
6. Spread in pan and let cool before cutting.



Megan Hollar '06 and Jason Hollar '04



Stellas

Ingredients

- 1½ sticks butter, softened to room temperature
- 1½ cups sugar
- 3 eggs
- 3 cups flour
- pinch of salt

Instructions

1. Let butter soften in mixing bowl until it is room temperature.
2. Cream butter and sugar. Add eggs and mix.
3. Add flour and pinch of salt and mix. Dough will be a bit stiff.
4. Cover with plastic wrap and refrigerate for at least one hour.
5. Preheat oven to 375 °F.
6. Get dough out and on floured board. Roll out dough to ¼-inch thickness or even less. Use cookie cutters to cut cookies and put on a cookie sheet lined with parchment paper.
7. Decorate cookies with colored sugar.
8. Bake until lightly golden around the edges, check after 9 minutes. Baking time will depend on size and thickness of the cookies.



“This is our family’s traditional sugar cookie that we make for Christmas and other holidays, e.g. Valentine’s Day, St. Patrick’s Day, Easter, Halloween, etc., using appropriately shaped cookie cutters. My mom found this Italian cookie recipe when she was growing up in New Jersey in the 1930s. Our family does not have any Italian heritage, but there are many people in New Jersey who do, so that’s how she happened to find an Italian recipe (probably from the newspaper). The cookies are called Stellas because stella means star in Italian, and they were probably originally cut into star shapes. Our family has used this recipe for many years. We love it, and I hope you will, too!”

Melissa Durbin ’80 and Don Durbin ’80

Banana Bread

Ingredients

- ½ cup cooking oil
- 1 cup sugar
- 2 eggs
- 3 overripe bananas, mashed
- 2 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- 3 tbsp. milk
- ½ tsp. vanilla



“I have given away several hundred of these loaves to church members as a way to greet visitors or to share in special birthday memories or other occasions. Family members and friends have also been recipients.”

Nancy Burdsall '66 and Donald Burdsall '66

Instructions

1. Preheat oven to 350 °F.
2. Grease and flour 9x5x3-inch glass loaf pan.
3. Beat oil and sugar together; add eggs and bananas, mixing well.
4. Sift dry ingredients; add to banana mixture.
5. Add milk and vanilla.
6. Pour into loaf pan and bake for 45-55 minutes until bread is brown and springs back at touch. (Can be divided into small loaf pans – about 5 – and baked for about 25 minutes. Freeze extras for another time or to give away to small families.)

Simple Crème Brûlée

Ingredients

- 1 cup Breyers Creamery Style – Natural Vanilla Ice Cream
- 2 egg yolks
- 3 tbsp. granulated sugar
- 2 tbsp. water

Instructions

1. Preheat the oven to 325°F.
2. Microwave the ice cream in bowl for 30 seconds or until completely melted.
3. Allow to cool for 5 minutes. and add the egg yolks to the melted ice cream and whisk well.
4. Pour the mixture equally into 2 ramekins.
5. Place the ramekin in a cake or roasting pan. Pour hot water into the pan to come roughly halfway up the sides of the ramekin.
6. Bake for 35 minutes. The crème brûlée should be set, but still a little jiggly in the middle.
7. Remove the ramekins from the roasting pan, allow to cool to room temperature, cover with plastic wrap, and refrigerate for at least 2 hours up to 3 days.
8. Place sugar and water in small sauté pan and use silicone spatula to combine.
9. Caramelize sugar over medium heat on the stovetop.
10. Evenly pour molten sugar over each crème brûlée, spinning ramekin to ensure even coverage for the candy top.
11. Allow the crème brûlée to sit for at least 5 minutes before serving.



“When Courtney and I go out to dinner AND have dessert (Jupiter aligned with Mars), my money is on my wife picking Crème brûlée. Since we go out so seldom with our busy lives and kids’ lives, I like to make this easy, 3-ingredient version for special occasions to accompany a home-cooked meal.”

**Courtney Ballinger ’99 and
Nicholas Ballinger ’99**



Love & Honor Red Velvet Cupcakes

Ingredients

- 1 pkg. (2-layer size) red velvet cake mix
- 1 pkg. (3.9 ounce) chocolate instant pudding
- 1 cup cooled strong coffee
- 2 tbsp. buttermilk powder
- 1 tsp. vanilla extract
- 2 tbsp. cocoa powder
- 1 tsp. espresso powder
- 3 eggs
- 1/3 cup vegetable oil
- 3/4 cup mini chocolate chips

Frosting:

- 1 pkg. (8 ounces) cream cheese, softened
- 1 stick (1/2 cup) butter, softened
- 1 pkg. (16 ounces) powdered sugar (about 4 cups)
- 1 (8 ounces) Cool Whip Lite Whipped Topping, thawed
- white chocolate curls, or other decorative sprinkles or colored sugar

Instructions

1. Preheat oven to 350°F. Prepare muffin tin either with paper liners or by greasing with cooking spray.
2. Prepare cake batter and bake as directed on package for 24 cupcakes, substituting cooled strong brewed coffee for the water.
3. Blend in buttermilk powder, vanilla, cocoa powder, espresso powder, dry pudding mix, and mini chocolate chips into the batter before spooning into prepared muffin cups.
4. Bake 16-19 minutes or until a toothpick inserted in center of a cupcake comes out clean. Cool.
5. Meanwhile, beat cream cheese and butter in large bowl with mixer until blended. Beat in powdered sugar. Fold in Cool Whip.
6. Spoon frosting into a gallon-size Ziplock bag. Seal bag; cut 1 small corner off bottom of bag (or use a pastry bag with a plain tip).
7. Use a knife to cut a small X into the tops of each baked and cooled cupcake, being careful not to reach bottom of cupcake. Squeeze about 1 tbsp. of frosting into center of each cupcake.
8. Frost cupcakes with remaining frosting. Top with chocolate curls or other type of decoration.
9. Keep refrigerated.



“Love and Honor Cupcakes are perfect for celebrating Valentine’s Day and all things Miami!”

Pam Creech Roberts ’91 and Alex Roberts ’90

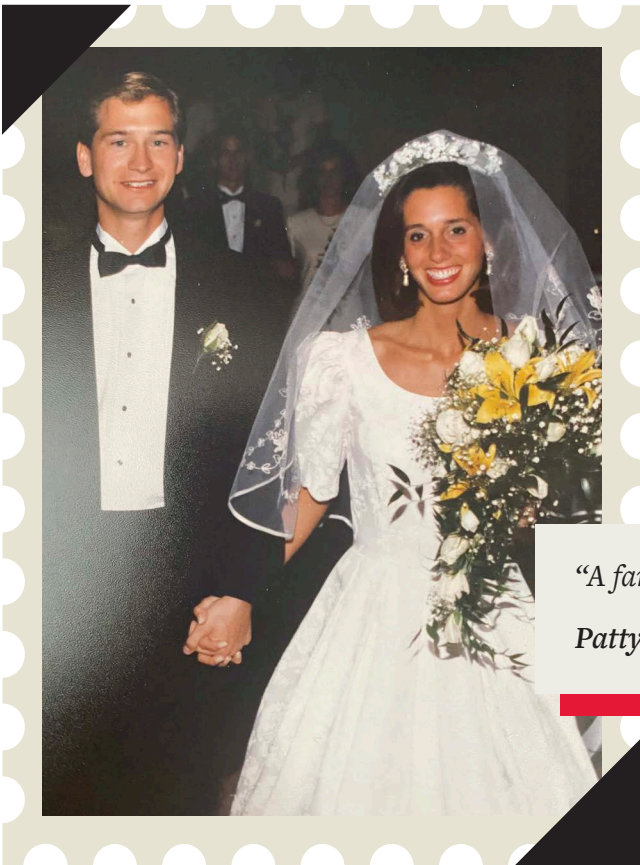
Chocolate Chocolate Chip Cake

Ingredients

- 1 pkg. yellow cake mix
- 1 pkg. (6 ounces) chocolate pudding mix
- 1 small carton sour cream
- 4 eggs
- ½ cup oil
- 1 12-ounce pkg chocolate chips
- optional: nuts
- powdered sugar

Instructions

1. Preheat oven to 350° F. Grease a Bundt pan.
2. Blend cake mix and pudding, mix together. Add sour cream, eggs, and oil. Beat 15 minutes (Don't over beat.)
3. Pour half of batter into the prepared Bundt pan and drizzle half of the chocolate chips over the mixture. Spread in remaining batter and add rest of chocolate cups and optional nuts to top.
4. Bake for 50 minutes. Let cool. Take out of Bundt pan and turn over. Sprinkle with powdered sugar



“A family favorite!”

Patty Holt Caruso '89 and Michael Caruso '90



Peaches 'N' Cream

Ingredients

- $\frac{3}{4}$ cup flour
- 1 instant vanilla pudding box
- 1 tsp. baking powder
- $\frac{1}{2}$ cup milk
- 3 tbsp. butter
- 1 egg
- 15 ounce can of peaches
- 8 ounces of soft cream cheese
- $\frac{1}{2}$ cup sugar
- 3 tbsp. peach juice
- $\frac{1}{4}$ cup sugar
- 2 tsp. ground cinnamon

Instructions

1. Preheat oven to 350° F. Grease a 9x9-inch pan.
2. Mix flour, vanilla pudding powder, baking powder, milk, butter, and egg to make a batter. Pour batter into the pan.
3. Drain the can of peaches, saving 3 tbsp. of the juice for later. Lay the peaches on top of the batter.
4. Mix together the cream cheese, sugar, and peach juice.
5. Spoon out blobs of mixture across top of peaches. Sprinkle cinnamon and sugar on top.
6. Cook for 30 minutes. Suggest serving warm with vanilla ice cream.



“This was the first dessert we ate together at Andrew’s parents’ home in Canton, Ohio. His mother honored me by sharing the recipe with me. I’ve shared it with all my family since.”

Rebecca Clark '03 and Andrew Clark '02

Caramel Brownies

Ingredients

- 1 cup butter
- 2¼ cups sugar
- 4 large eggs
- 1¼ cups cocoa powder
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tbsp. vanilla extract
- 1½ cups all-purpose flour
- 1 cup semisweet chocolate chips
- 1 cup dark chocolate chips

Caramel:

- 1 cup sugar
- 6 tbsp. salted butter
- ½ cup heavy whipping cream

Instructions

For brownies

1. Preheat oven to 350°F. Using a stick of butter, grease a 13x9 pan.
2. Melt butter in sauce pan, do not brown the butter.
3. Add the sugar to the butter and mix until the sugar is dissolved.
4. Transfer butter and sugar mixture to mixing bowl and let cool 5 minutes.
5. Add cocoa powder, vanilla, eggs, and baking powder and mix on low until incorporated.
6. Add salt, flour, chocolate chips to batter and mix.
7. Pour brownie mixture into pan, it will be very thick batter.
8. Bake for 25 minutes. Using a toothpick 1 inch from edge, check to make sure it is cooked through.

For caramel sauce

9. On medium high heat, melt sugar. It will start to melt after a few minutes. Whisk sugar constantly while it is melting. It will start to clump.
10. After sugar is fully melted with a slight golden color, add butter. It will start to foam. Continue whisking.
11. Lower heat to medium low setting. Slowly add in cream until you've reached a desired thickness.
12. Remove from heat and continue stirring for 2 minutes.
13. Place caramel in heat safe glass container such as a 2 cup measuring cup and let cool. It will be very hot.
14. After brownies are done, drizzle desired amount of caramel over brownies and add sea salt on top.
15. Note: There will be a lot of extra caramel. We use this with our coffee, brownie sundaes, or by itself.



Emily Docherty '19 and Riley Docherty '19

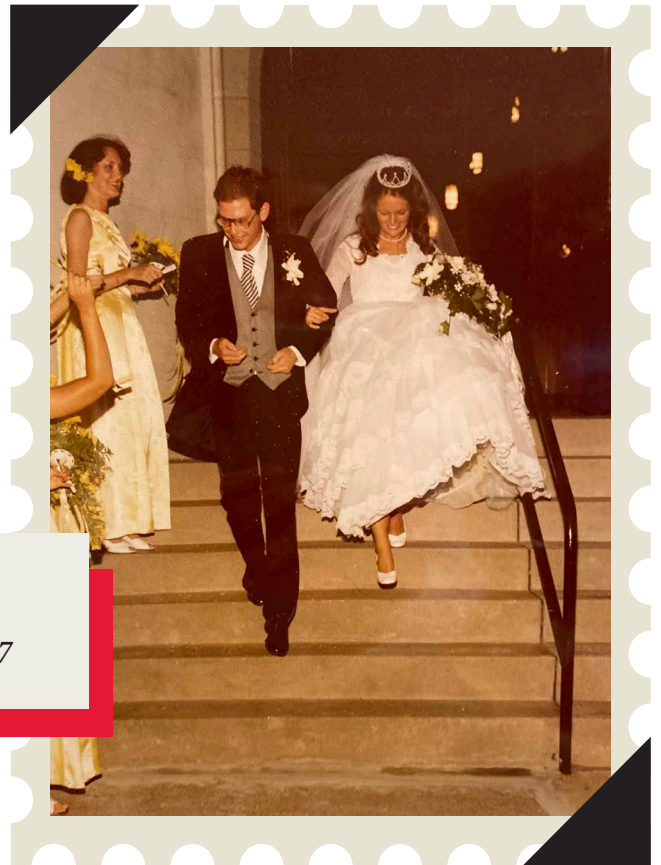
The Famous Lease Vanilla Sugar Cookies

Ingredients

- 1 cup butter
- 1½ cup sugar
- 3 eggs
- 3 cups flour
- 3 tsp. baking powder
- 1 tbsp. milk
- 2 tsp. vanilla

Instructions

1. Preheat oven to 400° F.
2. Mix the ingredients together in the listed order.
3. Chill the batter four 1-2 hours.
4. Flour the counter and roll the dough to a ¼ inch thickness. Cut out shapes.
5. Bake for 6-8 minutes.



"It was Court's grandmother's recipe."

Robin Mears Lease '78 and Court Lease '77

Grandma's Anise Seed Cut-Out Cookies

Ingredients*

- 1½ stick of butter
- 4 eggs
- 1¼ cup sugar
- ¾ tsp. vanilla
- 1½ tbsp. anise seeds
- 4 cups flour
- 2 tsp. baking powder

Frosting:

- 1 stick of butter
- 2-3 tbsp. of milk
- 1 32-ounce bag of powdered sugar
- 1 tsp. vanilla

Decorations:

- different colored sanding sugars
- Red Hots (optional)

*Note: this makes approx. 100 cookies

Instructions

1. Preheat oven to 350° F.
2. Soften butter and beat in a mixer.
3. Add eggs and sugar and beat until fluffy.
4. Add the vanilla and anise seeds and mix.
5. Add flour and baking powder.
6. Roll out on floured surface, cut out with your favorite cookie cutter.
7. Bake for 10-12 minutes. Edges will be ever so slightly brown. Transfer to cooling rack, and let cool.
8. After cooled, make frosting. In a mixer, beat a stick of butter, add the bag of powdered sugar slowly. Then add vanilla and continue mixing.
9. Add milk slowly to make it to your desired consistency. You want to be able to spread it on the cookies with a butter knife.
10. Decorate the cookies with the frosting spread on it, and sprinkle on colored sanding sugar with a spoon.



“In our house, a parent usually spreads the frosting on the cookies, and then hands the cookies off to the kids to sprinkle on the sanding sugars. Have a plate under the cookies when sprinkling on the sanding sugar to reduce the mess. We have been making these cookies for three generations in our household. They are refreshing and the best cut-out cookies we have found.”

Robyn Meeker '97 and Brian Meeker '95

Salted Chocolate Chip Shortbread Cookies

Ingredients

- 1 cup plus 2 tbsp. (2¼ sticks) cold salted butter, cut into ½-inch pieces
- ½ cup granulated sugar
- ¼ cup (packed) light brown sugar
- 1 tsp. vanilla extract
- 2¼ cups all-purpose flour
- 6 ounces semisweet chocolate chips (this recipe normally calls for chocolate chunks)
- 1 large egg, beaten to blend
- Demerara sugar (for rolling)
- Flaky sea salt



Sara Boxer '10 and Greg Boxer '10

Instructions

1. Using an electric mixer and a medium bowl or a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, brown sugar, and vanilla on medium-high speed until super light and fluffy, 3–5 minutes.
2. Using a spatula, scrape down sides of bowl. With mixer on low speed, slowly add flour, followed by chocolate chips, and beat just to blend.
3. Divide dough in half, then place each half on a large piece of plastic wrap. Fold plastic over to cover dough and protect your hands from getting all sticky. Using your hands (just like you're playing with clay), form dough into a log shape; rolling it on the counter will help you smooth it out, but don't worry about getting it totally perfect. Each half should form logs that are 2–2¼ in diameter. Chill until firm, about 2 hours.
4. Preheat oven to 350° F. Line a rimmed baking sheet with parchment paper.
5. Brush outside of logs with egg wash. Roll logs in demerara sugar.
6. Slice each log into ½-thick rounds. Arrange on prepared baking sheet about 1 apart (they won't spread much). Sprinkle with sea salt. Bake cookies until edges are just beginning to brown, 12–15 minutes.

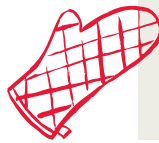
Pumpkin Chocolate Chip Cookies

Ingredients

- 1 stick of butter, softened
- ½ cup brown sugar
- ½ cup sugar
- 1 egg
- one 15 oz. can pumpkin
- 2½ cups flour
- ½ tsp. salt
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- ½ tsp. cloves
- ¼ tsp. ginger
- 6 ounces dark chocolate chips

Instructions

1. Preheat the oven to 375°F.
2. Mix the butter, sugars, egg, and pumpkin.
3. In a separate bowl, combine the flour and spices. Add to the wet ingredients.
4. Fold in chocolate chips (dark chocolate works best here).
5. Drop by tablespoon onto cookie sheets and bake 15 minutes. Cool on wire racks. Makes about two dozen cookies.



“The cool autumn weather is made even better by the wonderful aroma of pumpkin, spice, and chocolate baking in the oven. This recipe is requested by friends and co-workers every fall. The cookies are great for a potluck or taking on a trip, but they never last long!”

Sara DePew-Baby '05 and Ian Baby '98

Mom's Ice Cream Cake

Ingredients

- Springform pan
- 2 boxes of HoHos or Swiss Cake Rolls
- 2 gallons of ice cream (your flavor combo choice)
- 1 container of hot fudge
- 1 filling choice (crushed cookies, candy, nuts)
- 1 large tub of whip topping
- Choice of toppings (crushed cookies, candy, nuts, etc.)

“Sarah’s mom made this for all four of her kids every birthday. We continue to make this family favorite today.”

*Sarah Schuster Kuhnell '01 and
Michael Kuhnell '01*



Instructions

1. Line the bottom of a springform pan with wax paper.
2. Cut cake rolls in half length-wise and press the sticky side against the pan (looking like a fence).
3. Take the first gallon of slightly softened ice cream and press it into the bottom of the pan.
4. Put a layer of hot fudge (not heated) on top of the first layer of ice cream.
5. Add your choice (or not) of filling (crushed cookies, candy bits, crushed nuts).
6. Add the second gallon of slightly softened ice cream to fill to the top of the pan.
7. Cover with wax paper and freeze for three hours.
8. After three hours, take out and use a knife to loosen the cake around the exterior of the pan before releasing spring on the springform pan.
9. Remove spring side.
10. Using thawed whip topping, ice the entire cake (sides and top).
11. Add choice of topping (crushed cookies, candy bits, crushed nuts).
12. Freeze for one hour.
13. Take out to slightly soften, cut, and serve.

pudding Pineapple Cheesecake

Ingredients

- 1 Jiffy Yellow Cake Mix
- 1½ cups milk
- 8 ounces cream cheese
- 1 box instant French vanilla pudding
- 20 ounce can crushed pineapple
- 2 tbsp. cornstarch
- 1 container Cool Whip



Sheila K. Withrow '87 and James Withrow '81

Instructions

1. Prepare and bake cake in 9x13 pan, following instructions on the box.
2. Cool cake.
3. Beat milk and cream cheese together. Add pudding mix and beat together. Set aside.
4. Cook pineapple and cornstarch until thick and then cool.
5. Spread pudding mixture onto cooled cake. Layer pineapple mixture on top of pudding layer. Top with Cool Whip. Refrigerate overnight before serving.

Chocolate Chip Bundt cake

Ingredients

- 1 devil's food cake mix
- 1 small box chocolate instant pudding
- 1 cup sour cream
- ½ cup veg. oil
- 4 eggs
- ½ cup warm water
- 1 bag chocolate chips



"A family favorite!"

*Stacey Arena Dougherty '86 and
Shawn Dougherty '86*

Instructions

1. Preheat oven for 350° F. Grease and flour a Bundt pan.
2. Mix and beat with an electric mixer for 4 minutes all of the ingredients except the chocolate chips.
3. Add the chocolate chips by hand and stir well.
4. Pour into the Bundt pan. Bake for 50-60 minutes.
5. Remove from pan and cool.
6. Sprinkle with powdered sugar before serving.

Bob's Favorite Coffee Cake

Ingredients

- 1 cup light brown sugar
- $\frac{3}{4}$ cup granulated white sugar
- $2\frac{1}{2}$ cups flour
- $\frac{1}{2}$ tsp. salt
- 2 sticks of softened butter
- 1 egg, room temperature
- 1 cup buttermilk, room temperature
- 1 tsp. soda
- $\frac{3}{4}$ tsp. nutmeg
- 1 tsp. (or more) cinnamon

Glaze:

- 1 cup powdered sugar
- $\frac{1}{2}$ tsp. vanilla
- Add a little hot water
- Whisk with fork.

Instructions

1. Preheat oven to 350°F. Grease and flour 9x13 (or smaller) pan.
2. Mix the brown and white sugars, flour, and salt.
3. Cut in the two sticks of butter.
4. Take out 1 cup of this mixture and set aside for topping.
5. In a separate bowl, whisk the egg and buttermilk together and stir in the soda, nutmeg, and cinnamon.
6. Mix the egg/milk mixture into the flour mixture. Batter will be lumpy and thick.
7. Spread evenly into pan. Sprinkle with reserved topping.
8. Bake for 35-45 minutes. (Check after 30 min.) When knife comes out clean, it's done.
9. While still warm, drizzle with the glaze.



“My mother, Joanne Davis, always made this coffee cake for Bob when he came to Akron to visit. She knew it was his favorite! I don't know if mine is quite as good as hers. I blame that on the buttermilk we get here in New Jersey.”

Susan Davis Massengill '84 and Bob Massengill '84

Monster Cookies

Ingredients

- 1¼ cup brown sugar
- 1 cup granulated sugar
- ¾ stick butter-flavored Crisco (¾ cup)
- 3 eggs
- 1½ cup extra crunchy Jif peanut butter
- 2 tbsp. light Karo corn syrup
- 2 tsp. baking soda
- 1 tsp. real vanilla extract
- 4½ cup quick oats, uncooked
- 12-ounce package Ghirardelli semisweet chocolate chips

Instructions

1. Preheat oven to 350°F.
2. Cream brown sugar, granulated sugar, and Crisco in bowl. Beat in eggs.
3. Beat in peanut butter, corn syrup, baking soda, and vanilla.
4. Stir in oatmeal and chocolate chips with a spoon.
5. Roll dough into 2-inch balls and place 3 inches apart on cookie sheet.
6. Bake for 11-13 minutes or just beginning to brown. Do NOT overbake. Cool on baking sheet for 2 minutes, and then remove cookies to cook on racks.
7. Store in airtight container as these dry out fairly quickly or you can freeze them. Makes 4 dozen.

Note: No flour is used in this recipe so it's gluten free.



*Susan Diebel Anderson '71 and
Craig Anderson '71*

Affogato

Ingredients

- 1 scoop of vanilla ice cream per person (preferably Graeter's)
- 1 shot of espresso or strong coffee per person
- Optional shot of Amaretto or Kahlua per person
- Drizzle of chocolate syrup

Instructions

1. Scoop one scoop of ice cream into a clear glass or small glass bowl.
2. Pour the coffee over the ice cream, followed by the optional liqueur.
3. Drizzle chocolate syrup on top.
4. Serve immediately.



Susan Vincent '87 and Ken Vincent '82

No One Will Guess It's Vegan Chocolate Mousse

Ingredients

- 3.5 ounces roughly chopped dark chocolate or chocolate chips (I use 70% dairy-free dark chocolate.)
- 1 12-ounce package organic silken tofu at room temperature, drained
- 2 tbsp. maple syrup

Instructions

1. Melt the chocolate in a double boiler or in the microwave at 30 second intervals, stirring each time, until the chocolate is melted. Set aside to cool at room temperature.
2. Meanwhile, place the silken tofu and maple syrup in a food processor and blend until very smooth. Add the melted chocolate and blend until well combined.
3. Scoop the mixture into ramekins or glasses, and refrigerate for at least 30 minutes.



“This is one of the most popular recipes on my health and wellness blog – WellnessCenter101.com. This is everything you want chocolate mousse to be; rich, creamy, and delicious without any of the pesky saturated fat. Please all the picky eaters at your holiday table with one easy-to-make dessert. This mousse comes together in 5 minutes and tastes even better if made a day or two ahead so it is perfect for holiday meals. It can be enjoyed plain or combined with your favorite toppings. I love it garnished with fresh berries! This also makes a great chocolate pie filling, frosting for your favorite cake, or layer it in a trifle and top with some coconut whipped cream!”

Tina Falasca '93 and Thomas Kistner '92

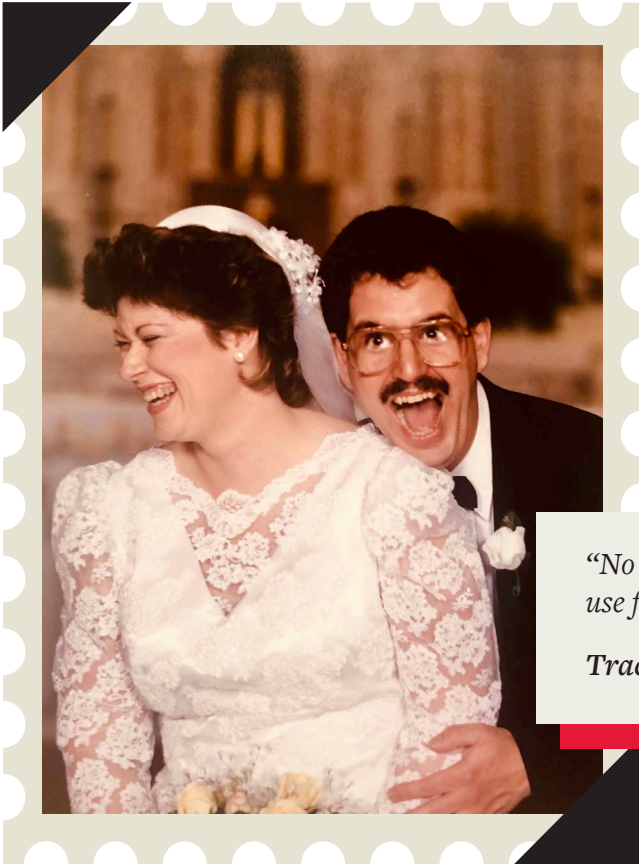
Zucchini Brownies

Ingredients

- 1 box gluten free brownie mix
- 1 cup shredded zucchini
- $\frac{1}{3}$ cup sweetened coconut milk

Instructions

1. Preheat oven to 325°F.
2. Mix all ingredients together.
3. Spread in a greased 8x8 pan. Convection bake for 30 minutes.



“No eggs or oil. Makes a chewy brownie. Great use for an abundant zucchini harvest.”

Tracey Miller '84 and Joseph Miller '85



Ultimate Double Decker Turtle Brownies

Ingredients

- 22.25 – 24.5 ounce boxed brownie mix*
- Water, vegetable oil, and eggs called for on brownie mix box
- 16 ounce caramel dip, divided (I used Marzetti Old-Fashioned Caramel Dip.)
- 1 cup (about 6 ounces) semisweet chocolate chips, divided
- 1 cup coarsely chopped pecans, divided

*Note: When I can't find a brownie mix box that is 22.25 – 24.5 ounces, I use 1½ “18.3 ounce” boxes. I prepare each of two boxes separately per the box instructions, then I separate one of the bowls of batter into thirds. I save two of the thirds of batter into individual bags and freeze them for future use; and then I use the remaining third and combine it with the batter from the other box mix to make a combined bowl of batter that represents batter made from a total of 24.4 ounces worth of dry mix.



“These rival the Killer Brownies that my husband and I used to get at the Food Court at Miami University all those years ago! Brings back fond memories of our dating years at MU.”

Tracie Jean Shoup '91 and Daniel Shoup '91

Instructions

1. Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and sides of 13x9-inch pan.
2. Make brownie batter as directed on box. Spread ½ of the batter in pan. Bake 12 minutes.
3. Meanwhile, in medium microwavable bowl, microwave 12 ounces caramel dip on high 1 minute or so, stirring occasionally, until just pourable (avoid overheating ... will harden the caramel).
4. Pour 12 ounces of the caramel over partially baked brownies to within ¼ inch of the edge of the pan (if you find the caramel too thick to pour, you may find it easier to drop small spoonfuls and spread them a bit). Sprinkle with ½ cup of the chocolate chips and ½ cup of the pecans. Carefully pour thin swaths of remaining brownie batter on top to cover the caramel layer. Sprinkle remaining chocolate chips and pecans on top.
5. Bake 32 to 35 minutes longer or until center is almost set. Cool 1 hour at room temperature. Store covered at room temperature. If desired, drizzle the rest of the caramel dip on top of the cooked brownies, or top with powdered sugar. Enjoy!

Miami Merger M&M Cookies

Ingredients

- 1 cup softened butter
- 1 cup packed brown sugar
- ½ cup sugar
- 1 tsp. salt
- 2 eggs
- 1 tsp. vanilla
- 3 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 cup red and white M&M's
- (plus extra to add on cookies)

Instructions

1. Preheat oven to 350° F.
2. Cream butter, sugars, and salt. Mix on low 1 minute, then on medium 1 minute.
3. Add eggs and vanilla. Mix on medium for 1 minute.
4. Add 1 cup flour, baking powder, and baking soda on low just until blended.
5. Add remaining flour 1 cup at a time on low just until blended.
6. Mix in 1 cup red and white M&M's.
7. Place tablespoon scoops of dough on cookie sheets lined with parchment paper.
8. Place one red and one white M&M in center of each cookie with the M side facing up.
9. Bake 10-12 minutes.
10. Cool on cookie sheet for 10 minutes.
11. Eat as many cookies as your heart desires.
12. Share with your true love.



“To find red and white M&M's, go to a specialty candy store or grocery store, or order online. You can also buy the Cupid's Mix and pick out the pink ones and eat those while you are making this recipe!”

Virginia Tsoumas '87 and Gary Tsoumas '87



Rich Vanilla Cheesecake

Ingredients

Crust:

- 1 $\frac{2}{3}$ cup graham cracker crumbs
- 2 tbsp. sugar
- 1 $\frac{1}{2}$ tsp. cinnamon
- 6 tbsp. butter, melted

Filling:

- 1 $\frac{1}{2}$ pounds (3 8-ounce packages) cream cheese, softened
- 1 cup sugar
- 3 eggs
- $\frac{1}{2}$ tsp. vanilla

Topping:

- 1 pint sour cream
- 3 tbsp. sugar
- $\frac{1}{2}$ tsp. vanilla
- cherry pie filling

Instructions

1. Preheat oven to 375°F.
2. Mix together graham crackers crumbs, sugar, cinnamon, and butter. Press onto bottom of a 10-inch cheesecake pan.
3. Mix together softened cream cheese, sugar, eggs, and vanilla. Beat until smooth. Pour into crust-lined pan and bake for 25 minutes. Remove from oven.
4. Increase oven temperature to 500°F.
5. Combine sour cream, sugar, and vanilla in a small bowl. Spoon mixture carefully on hot cheesecake starting on outside edges and continuing into the middle.
6. Return to the oven and bake 5-7 minutes longer.
7. Cool on cooling rack, and then place in refrigerator for several hours or overnight before serving. When ready to serve top each piece with cherry pie filling.



“We have a daughter and six sons, and they ask for this cheesecake instead of a traditional birthday cake for their birthdays. Grandchildren ask for it, too!”

Zebbie Meade Borland '76 and Jeff Borland '75

Valentine Raspberry Pie

Ingredients

Pastry:

- 2½ cups all-purpose flour
- ¼ cup firmly packed light brown sugar
- 1 tsp. ground cinnamon
- ½ cup (1 stick) chilled unsalted butter, cut into pieces
- ½ cup chilled solid vegetable shortening, cut into pieces
- 6 tbsp. (about) ice water

Filling:

- 1⅓ cups plus 1 tbsp. sugar
- 7 tbsp. cornstarch
- 1 tbsp. grated lemon peel
- 6 cups fresh raspberries
- ⅛ tsp. ground cinnamon



“A favorite of my husband especially for Valentine’s Day because it’s red, has cut-out hearts, and is delicious!”

Jeannine Walter ’83 and Jeff Walter ’84

Instructions

For Pastry

1. Blend first 4 ingredients in food processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Blend in enough ice water to form moist clumps. Gather dough into ball. Divide in half. Flatten each piece into disk. Wrap in plastic and chill at least 1 hour or overnight.

For Filling

2. Preheat oven to 375°F.
3. Mix 1⅓ cups sugar, cornstarch, and lemon peel in large bowl. Add berries and toss to combine.
4. Roll out 1 dough piece on lightly floured surface to 12-inch round. Transfer dough to 9-inch round glass pie dish with 1¼-inch-high sides; trim edges.
5. Roll out remaining dough to thickness of ⅛ inch.
6. Using 3-inch heart-shaped cookie cutter, cut dough into hearts. Gather scraps, reroll, and cut out more hearts.
7. Spoon filling into pie.
8. Brush edge of pastry with water. Slightly overlap hearts around edge of pie, tips pointing toward center. Repeat with remaining hearts, arranging in rings and covering top of pie but leaving space between rings for steam to escape. Using wooden skewer, carefully pierce hole in center of each heart.
9. Place pie on cookie sheet. Bake until top is golden brown and juices bubble, about 1 hour. Transfer pie to rack.
10. Mix remaining 1 tbsp. sugar and cinnamon in small bowl. Sprinkle over pie. Cool before serving.

