

West Haven Community House Employee



RECIPES

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Cheesecake Pie

Ingredients:

Graham Cracker Pie Shell or tart shells
2 8 oz packages of cream cheese (softened)
1 14 oz can of sweetened condensed milk
1/3 cup of lemon
1 teaspoon of vanilla extract
1 can of pie filling of your choice for top

Directions:

Mix cream cheese until smooth.
Blend in the can of sweetened condensed milk.
Slowly add in lemon juice mixing while adding. This will start to thicken the mixture.
Add the teaspoon of vanilla.
Pour into graham cracker shell and refrigerate at least 3 hours but preferable overnight. Add your choice of pie filling for topping before serving.



Submitted By: Pamela Parker

Holiday Crescia

Ingredients:

6 cups of flour – sifted (you'll also need a few extra cups for later in the recipe)
4 ½ cups of grated parmesan cheese, (Romano can be used, or split it half and half)
9 large eggs – lightly beaten by hand
2 sticks of salted butter – softened 2-4 tablespoons of fresh ground pepper
1 ½ teaspoon of kosher salt
½ lb of yeast cake (bought at your local bakery or pizza place)
¾ cup of whole milk
1 lb of Muenster cheese – cut into small cubes 3-4 9x5 Loaf baking pans – greased and floured (use any size you have it will still work)

Directions:

Sift your flour in a large bowl and add your grated cheese and salt and lots of fresh ground black pepper. Mix all dry ingredients together with a spoon. Lightly beat your 9 eggs in a bowl and warm your ¾ c of milk in the microwave until it is between 100-120 degrees. Crumble in your yeast and stir with a fork until yeast dissolves into a smooth slurry consistency. Soften your butter, use the soften setting on your microwave. Preheat your oven on low. Transfer dry ingredients to your mixing bowl or kitchen aide and make a well in the middle. Pour in eggs, milk/yeast mixture and butter. Using a dough hook, mix all ingredients on a low setting. Periodically scrape down the sides to help incorporate all the dry ingredients. You may want to have a few cups of flour handy to sprinkle in during the mixing to help the dough set up. If the dough is still very sticky you can add a little vegetable oil around the sides while mixing. Once dough is fully mixed remove from bowl and knead for 4-5 minutes on a flat floured surface sprinkling in more flour as needed. Next fold in the cubed Muenster cheese and portion into the baking pans. Only fill pans to the halfway mark of the pan. Press in a few pieces of Muenster for the top and flatten down dough. Turn off the oven, place foil on the bottom rack (to protect your oven from the cheese that will spill over) and place Crescia in oven covering with a kitchen towel. After about 45 minutes your dough will have almost doubled in size. Remove the towel and turn the oven to 350. Bake until golden brown, 50-60 minutes. Enjoy!!!

Submitted By: Peter Marinelli

Marshmallow Fudge

Ingredients:

18oz Semi-Sweet Chocolate Chips

1, 14oz can, Eagle Brand Sweetened Condensed Milk

½ tsp Vanilla Extract

1 cup Mini Marshmallows

8'-9' pan wrapped with foil

Directions:

Melt Chips and Condensed Milk on medium heat. Stir frequently. Remove from heat- add vanilla extract and marshmallows.

Pour in foil pan- Chill 2 hours. Peel off tin foil and wrap in wax paper. Put in Fridge.



Submitted By: Marie Watson

No Bake Homemade Banana Pudding



Ingredients:

- 1 (14 ounce) can Eagles Sweetened condensed milk
- 2 cups Water
- 1 (5 ounce) package Jell-O Instant Pudding mix – Vanilla or Banana Cream
- 1 tablespoon McCormick Vanilla or Banana extract
- 2 - 16-ounce cartons Whipping Cream (any brand will do)
- 1 (16 ounce) package Nilla Vanilla wafers
- 6-8 Bananas – Sliced

Directions:

1. Place water and condensed milk in a large bowl; beat with a whisk for 2 minutes until smooth
2. Add instant pudding. Mix pudding until blended well and place mixture into refrigerator
3. Pour Whipping Cream into second bowl. Add Extract to whipping cream. Mix with blender until fluffy like whipped cream
4. Take pudding mixture out of refrigerator and fold whipped cream into mixture. This is your pudding mixture.
5. In your serving dish, layer vanilla wafers, bananas, pudding mixture in equal parts until you reach the top. Be sure the pudding mixture is the final layer on top.
6. Crush some vanilla wafers to top as garnish

Submitted By: Deborah Wright

Almond Cookies

Ingredients:

2- Sticks of Butter
¾ Cup Sugar
1 Egg
¼ teaspoon baking powder
1 teaspoon almond extract
2 ¼ Cups Flour

Directions:

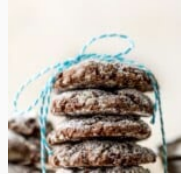
Pre-heat oven 325 degrees. Mix all items in mixer except for flour. Once batter has been fully whipped- slowly mix in flour. Continue to mix until all flour is in batter. Take out of mixer and hand kneed until desired consistency adding flour as needed.

Design as desired by adding food coloring, shape of cookies and decorations.

Place in over for 8-10 minutes or until lightly brown on bottom.



Submitted By: Anonymous



Chocolate Gooey Butter Cake Cookies

Ingredients:

8 ounces cream cheese 227 grams, room temperature (1 brick)
8 tablespoons unsalted butter 113 grams, room temperature (1 stick)
1 large egg 50 grams, room temperature
1 teaspoon pure vanilla extract 4 grams
¼ teaspoon kosher salt
15.25 ounces Dark Chocolate Fudge Moist Chocolate Cake Mix 432 grams (1 box)
1 cup powdered sugar 113 grams (SEE NOTE)

Directions:

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese and butter until smooth, approximately 3 minutes. 8 ounces cream cheese, 8 tablespoons unsalted butter
2. Mix in the egg and vanilla extract.
3. Add the salt and cake mix and beat on medium until smooth, about 1½ minutes.
4. Refrigerate the dough for 1-2 hours, or until batter is firm enough to roll into balls.
5. When ready to bake, preheat oven to 350°F and line a baking sheet with parchment paper. Place the powdered sugar in a shallow bowl.
6. Roll the chilled dough into 1-tablespoon-sized balls and roll the balls in the powdered sugar. Place the cookies 2-inches apart on the prepared baking sheet.
7. Once the oven has fully preheated, bake the cookies for 12 minutes (no longer). The cookies will look and feel a little wobbly and soft.
8. Place tray on a cooling rack to cool for 2 minutes and dust the cookies with more powdered sugar (I use a mesh sieve).
9. Transfer individual cookies to the cooling rack to completely cool.
 1. Dust with more powdered sugar, if desired.

NOTES

- If a more intense chocolate flavor is desired, mix ½ cup unsweetened cocoa powder with ½ cup powdered sugar for the powdered sugar coating.
- Originally, this recipe called for an 18-ounce box of cake mix. As 18-ounce boxes are harder to come by the recipe has been adapted for a 15.25-ounce box of cake mix. You can use either size box in this recipe!
- Store chocolate gooey butter cake cookies in an airtight container at room temperature for up to 3 days, in the refrigerator for up to 5 days, or in the freezer for up to 1 month.

Submitted By: Amy Guay-Macfarlane

Chocolate Chip Sour Cream Cake

Ingredients:

One box of Duncan Hines Yellow Cake Mix
One Package of Vanilla or Lemon Instant Pudding Mix
4 Eggs
½ Cup of Wesson Oil
8 Oz. Sour Cream
Half to ¾ Package of Chocolate Chips
Sugar for coating Bundt Pan
Cinnamon and Sugar Mixed

Directions:

Preheat the oven to 350. Grease a Bundt pan and coat with sugar. Put cake mix, pudding mix, eggs, oil and sour cream together and blend together with a mixer until smooth (a few minutes at least). Stir in chocolate chips.

Pour half of the batter into the pan. Add cinnamon sugar mix on top. Add remaining batter and add the rest of cinnamon sugar mix on top of that.

Bake at 350 for 45-55 minutes (depending on oven).



Submitted By: Mary Jane Morrissey

Chocolate Truffle Cookies

Ingredients:

2 cups semisweet chocolate chips, divided
4 ounces unsweetened chocolate, chopped
1/3 cup butter cubed
1 cup sugar
3 large eggs
1 1/2 teaspoons vanilla extract
1/2 cup all-purpose flour
2 Tablespoons baking cocoa
1/4 teaspoon baking powder
1/4 teaspoon salt
Confectioners' sugar

Directions:

1. In a microwave, melt 1 cup chocolate chips, unsweetened chocolate and butter; stir until smooth. Cool 10 minutes. (Important otherwise you will be cooking the eggs)
2. In a large bowl, beat sugar and eggs 2 minutes. Beat in chocolate mixture and vanilla. In another bowl, whisk flour, cocoa, baking powder and salt; gradually beat into chocolate mixture. Stir in remaining chocolate chips. Refrigerate, covered, until firm enough to handle, at least 3 hours. (I have left them overnight and baked the next day) NOTE: I used a small cookie scoop to school the dough and then rolled them into balls using my hands. They were difficult to scoop so I recommend leaving the dough out for a little while to soften up.)
3. Preheat oven to 350. With lightly floured hands, shape dough into 1 inch balls; 2 inches apart on ungreased baking sheets (I put parchment paper down first). Bake until lightly puffed and set, 10-12 minutes. Cool on pan 3 minutes. Remove to wire racks to cool. Dust with confectioners' sugar.
4. Makes about 4 dozen

Submitted By: Patti Fusco

Corn Starch Alfajores

Ingredients:

- 2 cups corn starch, sifted
- $\frac{2}{3}$ cup unsalted butter, at room temperature
- 4 tablespoons sugar
- 4 teaspoons baking powder
- 4 egg yolks
- 2 tablespoons fresh milk (if necessary)
- 1 (14-ounce) can dulce de leche
- Confectioner's sugar, for dusting

Directions:

1. Preheat the oven to 350°F.
2. Beat the eggs with the sugar at medium speed, for 3 minutes; add the butter and continue beating. Stop the mixer.
3. Add the corn starch and baking powder in three parts, using a spatula, then knead lightly with your hand until the dough is no longer sticky. If the dough feels dry add the milk.
4. On a floured table, roll the dough with a floured rolling pin to form a very thin layer, about a $\frac{1}{8}$ inch.
5. To make the cookies cut the dough with round cookie cutters and bake for 8 minutes in ungreased baking sheets. If you don't have cookie cutters, be creative. You can use the top of a glass or cup, which will make slightly bigger alfajores.
6. Cool the cookies on racks. When completely cool, fill them with a teaspoon dulce de leche. Place another cookie on top, like a sandwich, and sift the confectioner's sugar over the alfajores.
7. Serve at once with a glass of milk, coffee, tea, or with ice cream!

Prep time: 20 mins

Cook time: 8 mins

Total time: 28 mins

Serves: 35 alfajores

Submitted By: A Peruvian Friend of Natacha Jean-Paul

Blueberry Pie Foil Packet

Ingredients:

2 Pints fresh blueberries ½ tsp ground cinnamon
2tbsp unsweetened applesauce ¼ salt
1 tsp cornstarch Vanilla Ice cream or whipped cream
2 tbsp olive oil
2 cups honey & oat granola

Directions:

1. In a medium bowl, combine the blueberries, applesauce, and the cornstarch. Toss until evenly coated. In a second medium bowl, combine the olive oil with the granola, cinnamon, salt, and remaining 1 tbsp honey.
2. Cut 4 (12 inch) squares of heavy-duty fol. Spray each foil piece with cooking spray. Divide blueberry mixture evenly among foil pieces, placing in center, and top with granola mixture. Slice remaining 2 tbsp butter into 4 thin pieces. Place 1 butter slice on top of granola mixture in each square and fold foil up over the filling
3. Preheat oven over medium and place foil packets and cook for 8-10 min until berries have burst. Top with ice cream once cool.

Prep time 8 min

Cook Time 10 min

Ready in 18 min

Servings 4



Submitted By: Avenues Program

French Pudding Cake with Plums and Nectarines

Ingredients:

1 tbsp Unsalted butter	½ cup all-purpose flour
2/3 cup low-fat milk	2 medium nectarines and thinly sliced
½ cup sugar	2 small plum, pitted and thinly slices
3 large eggs	
1 tbsp vanilla extract	
¼ tsp salt	

Directions:

1. Preheat oven to 350 degrees. Rub a 10-inch cast iron pan with the butter and place in oven to preheat.
2. To a blender, add milk, ¼ cup of sugar, eggs, vanilla, salt, and flour. Blend on high 1 min until smooth.
3. Take hot pan out of oven and pour in batter. Scatter the nectarines and plums over batter. Sprinkle remaining ¼ sugar over fruit and bake 30-35 min until browned and puffed.

Prep Time: 10 min

Cook Time: 40 min

Ready in 50 min

Servings 8

Submitted By: DSH Program Group 1



Italian Lemon Drop Cookies

Ingredients:

1/2 cup sugar
1 stick butter, softened
3 large eggs
1 1/2 teaspoons lemon extract
2 cups all-purpose flour
3 teaspoons baking powder
1/8 teaspoon salt
3 cups confectioners' sugar
1/4 cup water
1 teaspoon lemon extract



Directions:

1. Preheat oven to 350°F.
2. Mix flour, baking powder and salt in a large bowl. Set aside.
3. Cream together sugar and butter. Add eggs and lemon extract and beat well. Add flour mixture, mix well until smooth texture. (Dough will be a bit sticky) If dough seems light colored, add a drop or 2 of yellow food coloring. Chill dough until firm.
4. With a small cookie scoop, drop dough onto a slightly greased cookie sheet, spacing them about 2-inches apart.
5. Bake for about 12-15 minutes, or until firm and lightly brown.
6. Remove cookies from cookie sheet and allow to cool completely.
7. Combine the Icing ingredients in a bowl until just smooth. You want it more thick than thin, but still runny.
8. Dip the tops of the cooled cookies into the glaze, then return to the wire rack, allowing the glaze to drip down the sides of the cookie.
9. Top with sprinkles or a little lemon zest, while glaze is still wet.
10. Store in an airtight container.
- 11.* If you want to freeze the cookies, freeze unfrosted and frost once thawed.

Submitted By: SMILE Program

Cookies & Cream Cookies

Ingredients:

- 1 box of Vanilla or yellow cake mix
- 1 stick of unsalted butter
- 1 Egg
- 1 tsp of Vanilla extract
- 4oz of Cream cheese at room temp
- 2 cups pf Oreos
- ½ cup of white chocolate chips
- ½ cup of semi-sweet chocolate chips

Directions:

1. Preheat the oven to 350 degrees.
2. In a large bowl, place cake mix, butter, egg, cream cheese, and vanilla. Using an electric mixer, beat until fully combined and cookie dough is formed.
1 box vanilla or yellow cake mix, 1 stick butter at room temp, 1 egg, 4 ounces cream cheese at room temp, 1 teaspoon vanilla extract
3. Add in all chocolate chips and crushed Oreos. Stir these in by hand or use an electric mixer on low until just incorporated.
2 cups crushed Oreos, ½ cup white chocolate chips, ½ cup semi-sweet chocolate chips
4. Roll into cookie dough balls a little smaller than a golf ball (I use a cookie scoop) and place them about two inches apart on an ungreased baking sheet. You can flatten them very slightly if you like or leave them as is, which will result in a more rounded cookie on top.
5. Bake for 10-12 minutes or until lightly brown at the edges. Allow baked cookies to cool for a few minutes on the cookie sheet before removing them to cool completely.

Submitted By: DSH Program

Sugar Cookies

Ingredients:

- 1 stick of butter (1/2 cup) softened not melted
- 1 Egg
- 1 Bag of Sugar Cookie mix

Directions:

1. Heat oven to 350 degrees
2. Stir cookie mix, softened butter, and egg in a medium bowl until dough forms. Drop dough 2 1/2 inches apart on ungreased cookie sheet.
3. Bake for 17 – 19 min or until edges are golden brown. Cool 2 min before removing from cookie sheet.



Submitted By: DSH Individual

Trifle

Ingredients:

- 1 Devils Food chocolate cake (roughly a 9x13 sized cake), baked and cooled
- 2 packages 3.4 oz. chocolate instant pudding mix
- 4 cups skim milk (Or whatever kind of milk you prefer)
- 16 oz. Cool Whip
- 1 cup Milk Chocolate Andee mint candies.
- ¼ cup of Baileys Irish Cream

Directions:

1. Make the chocolate cake per instructions on box.
2. Poke holes in cake pour in Bailey's Irish Cream.
3. Break up the chocolate cake into bite sized pieces in the pan. Set it aside.
4. Mix the pudding mix and skim milk until thickened.
5. Place 1/3 of the cake pieces in the bottom of a trifle dish. Spread 1/3 of the pudding over top. Spread 1/3 of the Cool Whip on top of the pudding. Repeat for 3 layers. (I put some pieces of Andre's candies throughout the trifle.
6. Sprinkle Andre's mints on top of the final layer of Cool Whip. You can shave the candies and make it look fancy if you want.
7. Chill for at least an hour before serving.



Submitted By: Jean Brunt