



Just Desserts

6 Holiday Recipes From AAA Explorer's Texas Kitchen



AAA
Explorer

"This recipe is super simple and quick"

— Debbie Rice



English Scones

Recipe submitted by AAA Texas member Debbie Rice

DIRECTIONS







Preheat oven to 425°. Combine flour, sugar, and baking powder in a bowl and mix briefly with fork or by hand. Add butter, breaking up pieces until mixture is a fine texture. In separate bowl, whisk milk and egg together until evenly combined and smooth. Separate out about 1/8 cup of egg and milk mixture to glaze top of scones before putting them in oven. Add milk and egg mixture to flour mixture. Mix with fork or wooden spoon until just combined.

Cover your counter with parchment paper, dusting flour on your hands and the parchment. Gather batter from bowl and move it to floured parchment. Knead about 10 times, adding flour if necessary, folding batter over itself each time. Dough should hold together well and be soft and pliable. Roll out dough to about 3/4-inch. Cut with round cookie cutter (or into triangles).

Place pieces on parchment-lined baking sheet. Brush each scone with egg and milk mixture and sprinkle with sugar. Bake on the bottom rack of the oven for 20 minutes, checking after 15 minutes. When golden brown, remove scones from oven.

Yield: 12 scones

INGREDIENTS

-  2 cups self-rising flour (Rice uses King Arthur)
-  1/3 to 1/2 cup organic cane sugar
-  4 teaspoons aluminum-free baking powder
-  6 tablespoons salted butter, cubed
-  2/3 cup whole milk
-  1 egg



Diabetic-Friendly Amaretto Cheesecake

Recipe submitted by AAA Texas member Ward Alper

DIRECTIONS

To make the crust, combine the dry ingredients in a food processor and pulse to pulverize the nuts. Cut butter into 8 pieces to distribute into the dry ingredients. Pulse until the mix forms coarse pea-size bits. Add egg and continue to pulse until the dough forms a ball that revolves on the blade. You may have to add 1 to 2 tablespoons of ice water to make this work.

Remove dough, pat out to a disk, wrap in plastic wrap, and refrigerate for 35–45 minutes (or overnight). Roll out on floured surface to about a 14-inch circle. Using your fingers, fit into a springform tart pan. Refrigerate for 15–20 minutes before filling.










For the filling, combine cream cheese, ricotta, and granulated sugar substitute in a food processor. Whip on high speed until combined. Add remaining ingredients (except for sliced almonds) and mix until well combined. Taste and adjust sugar substitute, lemon, or vanilla to suit your taste. Pour filling into springform and bake at 300° for 45 minutes to 1 hour, until sides are set but the center is still slightly jiggly.

Remove and cool completely. Refrigerate for 4 hours or overnight. Bring to room temperature before serving.












Yield: 15 to 20 pieces

INGREDIENTS

For the crust

-  ¾ cup flour
-  ¼ cup toasted almonds
-  ¼ cup granulated sugar substitute
-  ¼ teaspoon cinnamon
-  ½ teaspoon baking powder
-  1 pinch salt
-  4 tablespoons butter or margarine
-  1 large egg
-  1–2 tablespoons of ice water (optional)

For the filling

-  2 packages (8 ounces each) of cream cheese
-  1 cup ricotta cheese
-  ¾ cup granulated sugar substitute
-  3 teaspoons lemon juice
-  1 teaspoon grated lemon zest
-  2 teaspoons pure vanilla extract
-  4 tablespoons Amaretto liqueur
-  ¼ teaspoon almond extract
-  3 large eggs
-  1 tablespoon flour
-  Sliced almonds to sprinkle over filling

*Diabetic-Friendly
Amaretto Cheesecake*



"I always make them at Halloween and Christmas, but my family will eat them year-round."

— Barbara Blanton



Best-Ever Gingersnaps











Recipe submitted by AAA Texas member Barbara Blanton

DIRECTIONS

Combine flour, salt, baking soda, spices, and 1 cup sugar. Stir lightly. Cut in shortening to resemble coarse crumbs. Stir in molasses and egg. Shape dough into 1-inch balls and dip one side of each ball into extra sugar until it's coated. Place coated side up on ungreased baking sheets (Barbara prefers AirBake), and bake at 350° for 8–10 minutes. Remove from baking sheets after 3–4 minutes. Cookies will firm quickly as they cool.

Yield: about 4 ½ dozen

INGREDIENTS

-  2 cups flour
-  ½ teaspoon salt
-  1 teaspoon baking soda
-  1 teaspoon ground cinnamon
-  1 teaspoon ground ginger
-  ½ teaspoon ground cloves
-  1 cup sugar, plus extra for coating
-  ¾ cup shortening
-  ¼ cup molasses
-  1 egg, slightly beaten

*"It's a flexible recipe;
you don't have to get
everything right."*

— Melodie Smith



Banana-Nut Bread

Recipe submitted by AAA Texas member Melodie Smith

DIRECTIONS











Preheat oven to 350°. Coat a loaf pan with butter or nonstick cooking spray. Cream the butter and sugar. Add egg, beat well. Add sour cream and flavoring extract, and beat until mixed.

In a separate bowl, sift flour, baking soda, and salt together. Stir mashed bananas and nuts (if desired) into the wet ingredients. Add dry ingredients to wet ingredients, and stir together well. Bake in a loaf pan for about 1 hour, or until a toothpick placed in the center of the bread comes out clean.

Note: This recipe can be easily doubled, and the second loaf can be stored in the freezer.

Makes 1 loaf

INGREDIENTS

-  ½ cup unsalted butter
-  1 cup granulated white sugar
-  1 egg
-  ½ cup sour cream or
¼ cup buttermilk
-  1 teaspoon vanilla or
lemon extract
-  1 ½ cup flour
-  1 teaspoon baking soda
-  ½ teaspoon salt
-  1 cup mashed bananas
(takes about 2 large bananas).
(If desired, add a teaspoon of
fresh lemon juice to prevent
browning.)
-  ½ cup chopped walnuts
(optional)

Banana-Nut Bread





Forest's Always-Crunchy Pecan Candy

Recipe submitted by AAA Texas member Forest Dent Smith







DIRECTIONS

Coat cookie sheet with butter or margarine; set aside. Combine evaporated milk and sugar in a large pot and place over medium heat. Stir mixture constantly. As mixture thickens, lower heat, but maintain boiling consistency (do not scorch). After 45 minutes, mixture should look golden brown, thick, and gooey. Whip in butter. Cook about 10 more minutes and test for hardness: Drop a small amount of mixture into ice water; it will form a brittle ball if it's done cooking. Turn off heat and stir in vanilla, then pecans. Pour onto cookie sheet and spread with a spoon. Allow to sit for 5-10 minutes, then cut into $\frac{3}{4}$ -inch squares.

Yield: about 5 dozen pieces

Note: Cooking time varies depending on individual range temperatures

INGREDIENTS

-  2 cans evaporated milk
-  4 cups sugar
-  1 stick butter or margarine, plus a bit extra to coat pan
-  2 teaspoons pure vanilla extract
-  3 cups whole pecans heated in microwave for 2 minutes or in conventional oven for 5-7 minutes
-  Cup of ice water for testing hardness



Peach Cobbler

Recipe submitted by AAA Texas member Mary Kay Eriksson

DIRECTIONS








Preheat oven to 350°. Sift together (or fork stir) flour and baking powder in a medium bowl, then add white sugar, butter, reserved peach syrup, and milk and beat together; consistency should be like cake batter. Spread over a 13-by-9-inch pan. Place sliced peaches on top.

Topping: In a separate bowl, mix Karo, brown sugar, and butter. Drizzle Karo mixture over peaches.




Bake for 40 minutes.

Note: If desired, you can reverse the layering and bake it like an upside-down cake. In this case, it's best to first butter your pan to help with the "dump" step.

INGREDIENTS

-  1 ½ cups flour
-  2 teaspoons baking powder
-  ½ cup white granulated sugar
-  4 tablespoons butter, melted
-  2 (15 oz.) cans sliced peaches (save syrup)
-  ¼ cup reserved peach syrup
-  ¾ cup milk

Topping

-  ¼ cup of Karo dark corn syrup
-  ¼ cup brown sugar
-  4 teaspoons butter