

L. HOFFMAN  
2-18-26

## LEMON OLIVE OIL CAKE

2 eggs

2/3 c. sugar

1/2 c. fruity extra virgin olive oil

1/3 c. 2% milk

1 T. grated lemon zest

3 T. lemon juice

1 c. flour

1 t. baking powder

1/4 t. salt

Confectioners' sugar or Candied lemon slices to serve

Heat oven to 350°. Grease 8 in. round cake pan and line bottom with parchment.

Beat eggs 2-3 minutes until fluffy. Slowly add sugar beating well. Add oil, milk, zest, and lemon juice mixing well. Combine dry ingredients and fold into egg mixture. Fill cake pan.

Bake 30-35 minutes until toothpick comes out clean. Cool 15 minutes. Tilt out of pan after running knife around edges. Remove parchment.

Cool to room temp. Dust with confectioners' sugar or top with candied lemons to serve.

Candied lemons: 2 lg. lemons - sliced very thin - 16-20 slices.

1 1/2 c. sugar

3/4 c. water

Bring water and sugar to boil until dissolved.

Add lemon slices. Simmer on low-medium until

rind is soft and syrup is reduced. Remove slices.

Reserve syrup for serving.

Overlap over cake just before slicing. Drizzle on syrup to serve.

MOST LOVED BRUSCHETTA

1 loaf baguette, sliced (16-20 pieces)  
 15 oz. can Great Northern beans, drained, rinsed  
 1/2 c. sundried tomatoes, sliced  
 1 c. antichokes, chopped  
 1/2 c. toasted almond slivers  
 8 oz. mozzarella or monterey jack cheese, grated  
 1/2 c. grated parmesan  
 \* 4 oz. cream cheese, cubed very small  
 Parsley, Arugula, or Watercress finely diced to serve  
 1/2 c. olive oil w/ 1/2 t. each dry parsley, basil, thyme, oregano

Brush (or use fingers) to lightly coat baguette slices.  
 Toast in 375° until lightly golden (5-8 min). Turn to  
 other side and brown 3-5 minutes more.

Toss next 6 ingredients to combine evenly.  
 Sprinkle in cream cheese cubes tossing lightly.  
 Top toasted baguette slices with 2-3 T (using  
 a 2" cookie scoop helps assure even portions).  
 Spread evenly over baguette. Bake 375°  
 8-10 minutes until golden and cheese melts.  
 Sprinkle on diced greens to serve.

\* For easier cutting use a cheese knife or cold cheese  
 rechilling if needed

### Apple Pecan Cake

2 c. flour

1 tsp Baking soda

1 tsp salt

1 tsp cinnamon

3 eggs

1 ¾ c sugar

1 c. oil

1 tsp vanilla extract

2 c. chopped apples (approx. 2 medium apples)

1c. chopped pecans

Sift together in medium bowl cinnamon, salt, baking soda and flour and set aside.

Blend eggs and sugar in a large bowl. Add oil gradually while stirring. Add dry ingredients to the egg mixture. Add vanilla extract. Fold in apples and nuts.

Pour into a greased 9x13 pan.

Bake at 350 degrees for 40-50 minutes.

Serves 16.

Warm or cold with or without ice cream or whipped topping.

Baked by Sharla Cook

## Buckeye Cake

Estimated Times: Preparation - 30 min | Cooking - 30 min | Cooling Time - 1 hrs refrigerating | Yields - 8 servings



Cindy  
Wehrle

### Ingredients

- 2 large eggs
- 1 1/4 cups granulated sugar
- 3/4 cup all-purpose flour
- 6 tablespoons unsalted butter, melted
- 3 packets (1 oz. each) NESTLÉ® TOLL HOUSE® CHOCO BAKE® Pre-Melted Unsweetened Chocolate Flavor
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt
- 3/4 cup creamy peanut butter
- 1/4 cup unsalted butter, softened
- 1/4 teaspoon vanilla extract
- 3/4 cup powdered sugar
- 1 cup heavy whipping cream
- 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1/3 cup NESTLÉ® TOLL HOUSE® Peanut Butter & Milk Chocolate Morsels

or 3 oz. unsweetened  
chocolate

1/4

### Directions

**PREHEAT** oven to 350° F. Grease 9-inch-round cake pan. Line bottom of pan with parchment paper; grease.

#### FOR CAKE:

**COMBINE** eggs and sugar in large bowl. Stir in flour, melted butter, Choco Bake, vanilla extract and salt until smooth. Pour into prepared pan.

**BAKE** for 25 minutes or until a wooden pick inserted in the middle comes out clean. Cool on wire rack for 5 minutes. Run knife around edge of cake; cool for an additional 10 minutes. Invert cake onto serving platter. Remove pan and parchment; cool completely.

#### FOR PEANUT BUTTER LAYER:

**BEAT** peanut butter, butter and vanilla extract in medium mixer bowl until combined. Gradually beat in powdered sugar. Spread mixture on cake. Refrigerate for 30 minutes.

#### FOR GANACHE:

**HEAT** cream in small saucepan to boiling; remove from heat. Add semi-sweet morsels; let stand 5 minutes. Stir; refrigerate for 30 minutes or until mixture is spreadable. Spread chocolate on top and sides of cake.

**MELT** peanut butter & milk chocolate morsels in resealable plastic bag on MEDIUM-HIGH (70%) power for 30 seconds. Knead bag to mix. If necessary, microwave at additional 10- to 15-second intervals until melted. Cut a small hole from corner of bag; squeeze to drizzle over cake. Store in refrigerator. Let stand for 30 minutes before serving.

## CHIPS 'N' CHOCOLATE

### CHOCOLATE RASPBERRY LINZER COOKIES

2½ cups all-purpose flour  
1 teaspoon baking powder  
½ teaspoon cinnamon  
½ teaspoon salt  
1 cup sugar  
¾ cup (1½ sticks) butter,  
softened  
2 eggs

½ teaspoon almond extract  
One 12-ounce package (2 cups)  
NESTLE® Toll House®  
semi-sweet chocolate  
morsels  
6 tablespoons raspberry jam  
or preserves  
Confectioners' sugar

In small bowl, combine flour, baking powder, cinnamon and salt; set aside. In large mixer bowl, beat sugar and butter until creamy. Beat in eggs and almond extract. Gradually add flour mixture. Divide dough in half. Wrap in plastic wrap; refrigerate until firm.

Preheat oven to 350°F. On lightly floured board, roll out half of dough to ½-inch thickness. Cut with 2½-inch round cookie cutter. Repeat with remaining dough. Cut 1-inch-round centers from half of unbaked cookies. Place on ungreased cookie sheets. Reroll dough trimmings, if necessary.

Bake 8 to 10 minutes just until set. Let stand on cookie sheets 2 minutes. Remove from cookie sheets; cool completely.

Over hot (not boiling) water, melt Nestlé Toll House semi-sweet chocolate morsels, stirring until smooth. Spread 1 measuring teaspoonful melted chocolate on flat side of each whole cookie. Top with ½ measuring teaspoon raspberry jam. Sprinkle confectioners' sugar on cookies with center holes; place flat side down on top of chocolate-jam cookies to form cookie sandwiches.

*Makes about 3 dozen sandwich cookies*

Submitted by Marty Oakley  
Recipe from my Mother-in-law's  
recipe box (Martha Oakley McDonald)

ST. LOUIS CHERRY COFFEE CAKE

Mrs. Norbert Netzley

|                           |                          |
|---------------------------|--------------------------|
| 1 stick oleo or butter    | 1-1/2 tsp. baking powder |
| 1 C. sugar                | 1/2 tsp. salt            |
| 2 eggs                    |                          |
| 1 C. sour cream (1/2 pt.) | 1/2 tsp. soda            |
| 2 C. flour                | 1 tsp. vanilla           |

Cream butter and sugar. Add beaten eggs and sour cream. Blend dry ingredients with butter mixture. Add vanilla. Pour half batter in large greased cake pan, spread 1 can cherry pie filling over the batter. Pour remaining batter over filling.

(9x13 pan)

(over)

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Top with crumb mixture.      1/2 C. flour  
1/4 stick butter or oleo      1 tsp. cinnamon  
1/2 C. sugar

Bake at 350° for 40-45 minutes. Serve warm or cold.  
Top with whipped cream. Other flavor pie fillings  
may be used.

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**BLACK FOREST GRANOLA**  
**SERVES 8 / READY IN 1 HOUR**

Chris Scarlett

Serve this showstopping granola drowned in your preferred milk ... or build a power bowl by topping yogurt with spoonfuls of the granola and fresh fruit. If richly flavored date syrup is unavailable, you can replace it with maple syrup or brown rice syrup.

**INGREDIENTS**

2 1/4 cups rolled oats  
3/4 cup pecan halves  
1/4 cup hempseeds  
1/2 cup unsweetened coconut flakes  
1/3 cup cacao powder  
1/4 cup turbinado sugar or coconut sugar  
1/4 tsp salt  
1/3 cup melted coconut oil  
1/4 cup date syrup  
1 tsp vanilla extract  
1 cup dried cherries  
2 oz chopped dark chocolate

**STEPS**

1. Preheat oven to 250 F. In large bowl, toss together oats, pecans, hempseeds, coconut flakes, cacao powder, sugar, and salt.
2. In small bowl, whisk together coconut oil, date syrup, and vanilla. Pour over oat mixture and mix well until everything is moist. On rimmed baking tray, spread granola in even layer.
3. Bake for 40 minutes, stirring granola every 10 minutes. Stir in dried cherries.
4. In small microwave-safe bowl, place chocolate and heat on high power in 15-second intervals, stirring between each interval, until smooth. Or place chocolate in heatproof bowl set over a medium saucepan of barely simmering water (don't let the bottom of bowl touch water) and stir constantly until melted.
5. Drizzle chocolate over granola and then slide tray into refrigerator to solidify chocolate. Once set, gently scoop granola into airtight container for storage.

**IN EACH DELICIOUS SERVING: 445 CALORIES /  
7 G PROTEIN / 26 G FAT / 50 G CARBS (25 G SUGAR,  
7 G FIBER) / 81 MG SODIUM**

Adrian  
Thomas

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**Ingredients**

- 3 Tbsp. extra-virgin olive oil, divided
- 4 boneless, skinless chicken breasts
- Kosher salt
- Freshly ground black pepper
- 2 garlic cloves, finely chopped
- 1 Tbsp. fresh thyme leaves
- 1 tsp. crushed red pepper flakes
- 3/4 cup low-sodium chicken broth
- 1/2 cup finely chopped sun-dried tomatoes
- 1/2 cup heavy cream
- 1/4 cup finely grated Parmesan
- Tom fresh basil, for serving

**Directions** **Step 1**

Arrange a rack in center of oven; preheat to 375°. In a large ovenproof skillet over medium-high heat, heat 1 Tbsp. oil. Generously season chicken with salt and black pepper and cook, turning halfway through, until golden brown, about 5 minutes per side. Transfer chicken to a plate.

**Step 2**

In same skillet over medium heat, heat remaining 2 Tbsp. oil. Stir in garlic, thyme, and red pepper flakes. Cook, stirring, until fragrant, about 1 minute. Stir in broth, tomatoes, cream, and Parmesan; season with salt. Bring to a simmer, then return chicken and any accumulated juices to skillet.

1

RECIPES LEFT

You have one recipe left,  
**BUT EVERY RECIPE IS FREE ON THE APP-FOR A LIMITED TIME.**

EXPAND ^

## Romantic Seaside Appetizer

8 oz whipped cream cheese

6 oz all white crab meat - Simulated

20 oz lettuce

Fresh Horseradish to taste

• Spread whipped cream cheese onto a plate.

- Rinse & drain crab meat
- Spread crab meat over the cream cheese
- Mix Ketchup & Horseradish to taste
- Spread Ketchup mixture (Cocktail Sauce) over the crab
- Serve with crackers