

Oranday Recipes

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Chocolate Chip Walnut Cookies

40 minutes

Ingredients

- * 1 cup softened butter
 - * 1 cup white sugar
 - * 1 cup packed brown sugar
 - * 2 eggs
 - * 2 tsp vanilla extract
 - * 1 tsp baking soda
 - * 2 tsp hot water
 - * $\frac{1}{2}$ tsp salt
 - * 3 cups all-purpose flour
 - * 2 cups semisweet chocolate chips
 - * 1 cup chopped walnuts
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Directions

1. Cream together the butter, white sugar, and brown sugar until smooth.
2. Beat in the eggs one at a time, then stir in the vanilla.
3. Dissolve baking soda in hot water.
4. Add to batter along with salt.
5. Stir in flour until uniform; then stir in chocolate chips and nuts.
6. Drop by large spoonfuls onto ungreased pans.
7. **Recommended:** Refrigerate for at least 4 hours before baking.
8. Bake for **10 - 12 minutes** at **350 F** or until edges are nicely browned.

Ingredients

- * 1 cup softened butter
 - * 1 cup packed brown sugar
 - * $\frac{1}{2}$ cup white sugar
 - * 2 eggs
 - * 2 tsp vanilla extract
 - * 3 cups all-purpose flour
 - * $\frac{1}{2}$ tsp baking soda
 - * 1 tsp cinnamon
 - * 1 tsp salt
 - * 1 cups semisweet chocolate chips
 - * 3 cups quick-cooking oats
 - * 1 cup chopped walnuts
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Directions

1. Cream together the butter, white sugar, and brown sugar until smooth.
2. Beat in the eggs one at a time, then stir in the vanilla.
3. Combine flour, baking soda, salt, and cinnamon.
4. Stir into the creamed mixture until just blended.
5. Mix in the quick oats, walnuts, and chocolate chips.
6. **Recommended:** Refrigerate for at least 4 hours before baking.
7. Bake for **10 - 12 minutes** at **325 F** or until edges are nicely browned.

Ingredients

- * 4 cups all-purpose flour
 - * 2 tsp baking powder
 - * 2 tsp baking soda
 - * $2\frac{1}{2}$ cups white sugar
 - * 2 tsp ground cinnamon
 - * 1 cup chopped walnuts
 - * 4 eggs
 - * 2 tsp vanilla extract
 - * 2 cups sour cream
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Directions

1. In a medium bowl: mix the flour, baking powder, and baking soda together.
2. In a separate small bowl: combine $\frac{1}{2}$ cup sugar, cinnamon, and nuts.
3. In a large bowl: cream butter and 2 cups of white sugar until light and fluffy.
4. Add eggs, sour cream and vanilla extract to the large bowl.
5. Add flour mixture to the large bowl and beat until well combined.
6. Grease and flour a 10 in. Bundt pan.
7. Pour half of batter into Bundt pan.
8. Sprinkle half of the nut mixture on top of batter in pan.
9. Add remaining batter and sprinkle and sprinkle with the last of the nut mixture.
10. Bake for **45 - 60 minutes** at **350 F** or until a toothpick returns clean.

Ingredients

Cake

- * 2 cups all-purpose flour
- * 2 cups sugar
- * 2 tsp baking powder
- * 2 scant tsp baking soda
- * 2 tsp cinnamon
- * 1 tsp salt
- * 1 generous tsp vanilla
- * $1\frac{1}{2}$ cups oil
- * $\frac{1}{2}$ cup chopped nuts (*optional*)
- * 4 eggs (*room temperature*)
- * 3 cups grated carrots

Frosting

- * 1 stick of butter
 - * 1 cup cream cheese
 - * 2 cups powdered sugar
 - * 1 tsp vanilla
 - * 1 cup chopped pecans
 - * 2 fingers vodka (*optional*)
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Directions

Cake

1. Add all dry ingredients into a mixing bowl and mix by hand.
2. Add eggs and liquid ingredients and mix with a blender.
3. Add grated carrots into mixture by hand.
4. Pour mixture into a lightly greased 9x13 in. pan.
5. Remove air bubbles then bake for **50 minutes** at **350 F**

Frosting

1. Mix ingredients then let cool.
2. After the cake cools, add the icing.

Banana Nut Bread

?? minutes

Ingredients

- * 2 cups all-purpose flour
 - * 1 tsp salt
 - * 2 tsp baking soda
 - * 1 cup butter
 - * 2 cups white sugar
 - * 2 cups mashed, overripe bananas
 - * 4 beaten eggs
 - * 1 cup chopped walnuts
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Direction

1. In a large bowl (dry): sift the flour, salt, and baking soda.
2. In a separate bowl (wet): mix the butter and sugar until smooth.
3. Stir bananas, eggs, and walnuts into the separate bowl (wet).
4. Pour the wet ingredients into the dry mixture and stir until blended.
5. Grease and flour two 9x5 in. loaf pans.
6. Divide the batter evenly between the two loaf pans.
7. Bake for **60 - 70 minutes** at **350 F** until a knife inserted at the crown of the loaf comes out clean.
8. Let the loaves cool in the pans for at least 5 minutes, then turn out onto a cooling rack to cool completely.
9. Wrap in aluminum foil to keep in the moisture.
10. Refrigerate the loaves for 2 hours or more before serving.

Ingredients

- * 1 cup melted butter
 - * 1 cup white sugar
 - * 4 eggs
 - * 1 (15 oz) can cream-style corn
 - * $\frac{1}{2}$ (4 oz) can drained, chopped green chile peppers (*or 1 chopped jalapeno*)
 - * $\frac{1}{2}$ cup shredded Monterrey Jack cheese
 - * $\frac{1}{2}$ cup shredded Cheddar cheese
 - * 1 cup all-purpose flour
 - * 1 cup yellow cornmeal
 - * 4 tsp baking powder
 - * $\frac{1}{4}$ tsp salt
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Directions

1. In a large bowl: beat together butter and sugar.
2. Beat in eggs one at a time to the large bowl.
3. Blend in cream corn, chiles, Monterrey Jack and Cheddar cheese to the large bowl.
4. In a separate bowl: stir together flour, cornmeal, baking powder, and salt.
5. Add the flour mixture to the corn mixture and stir until smooth.
6. Pour batter into a lightly grease a 9x13 in. baking dish.
7. Bake for **1 hour** at **300 F** until a toothpick inserted into the center of the pan comes out clean.