

# Oranday Recipe Collection

Last Updated: March 25, 2022

# Table of Contents

<b>Cookies</b>	<b>1</b>
Chocolate Chip Walnut Cookies . . . . .	2
Oatmeal Cookies . . . . .	3
Coconut Macaroons . . . . .	4
<b>Cakes</b>	<b>5</b>
Carrot Cake . . . . .	6
Coffee Cake . . . . .	7
Pancakes . . . . .	8
<b>Breads</b>	<b>9</b>
Banana Nut Bread . . . . .	10
Corn Bread . . . . .	11
Flour Tortillas . . . . .	12
<b>Pastas</b>	<b>13</b>
Andrea's Penne & Cheese . . . . .	14
Catalina's Spanish Rice . . . . .	15

# Cookies

Chocolate Chip Walnut Cookies . . . . .	2
Oatmeal Cookies . . . . .	3
Coconut Macaroons . . . . .	4

# 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
- 

## 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

---

## 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.

# Coconut Macaroons

40 minutes

---

## Ingredients

- \* 4 egg whites
  - \*  $\frac{1}{2}$  cup granulated sugar
  - \*  $\frac{1}{4}$  tsp salt
  - \*  $\frac{1}{2}$  tsp almond extract
  - \* 1 tsp vanilla extract
  - \* 4 cups unsweetened, shredded coconut
- 

## Directions

1. In a large bowl: add egg whites, salt almond extract, and vanilla extract.
2. Beat egg mixture until thick and frothy.
3. Add coconut and stir.
4. Line a baking sheet with parchment paper.
5. Scoop into 1 in. balls and place on the baking sheet 1.5 in. apart.
6. Bake for **25 minutes** at **350 F** *or until golden brown.*

# Cakes

Carrot Cake . . . . .	6
Coffee Cake . . . . .	7
Pancakes . . . . .	8

## 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*)
- 

## 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.



## 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
- 

## 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.

# Pancakes

?? minutes

---

## Ingredients

- \* 3 cups buttermilk
  - \*  $\frac{1}{2}$  cup milk
  - \* 3 eggs
  - \*  $\frac{1}{3}$  cup melted butter
  - \* 3 cups all-purpose flour
  - \* 3 tbsp white sugar
  - \*  $1\frac{1}{2}$  tsp baking soda
  - \*  $\frac{3}{4}$  tsp salt
- 

## Directions

1. In a medium bowl: beat together buttermilk, milk, eggs, and melted butter.
2. In another medium bowl: mix flour, sugar, baking powder, baking soda, and salt.
3. Mix wet mixture into the dry mixture and stir until smooth.

# Breads

Banana Nut Bread . . . . .	10
Corn Bread . . . . .	11
Flour Tortillas . . . . .	12

# 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
- 

## 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
  - \* 1 chopped jalapeño
  - \*  $\frac{1}{2}$  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
- 

## 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, chopped jalapeño, 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.

# Flour Tortillas

?? minutes

---

## Ingredients

- \*  $3\frac{1}{2}$  cups of all-purpose flour
  - \* 2 tsp baking powder
  - \* 1 tsp salt
  - \*  $\frac{1}{3}$  cup shortening
  - \*  $1\frac{3}{4}$  cups water
- 

## Directions

1. In a large bowl: mix the baking powder, flour, and salt. *Mix by hand, whisk, or whatever suits your fancy*
2. Mix in the shortening. *Mix by hand.*
3. Gradually add water and start to mix by hand. *Add in a  $\frac{1}{4}$  cup at a time.*
4. The dough will start to stick. At this point, leave the dough covered to rise for 10 minutes. Heat a pan to medium heat.
5. Pinch out pieces of the dough and add flour to one side.
6. Roll each piece and place on the pan.
7. Flip onto the opposite side after a few minutes.

# Pastas

Andrea’s Penne & Cheese . . . . .	14
Catalina’s Spanish Rice . . . . .	15

## Ingredients

- \* 2 tsp salt (*definitely more*)
  - \* 1 lb penne pasta
  - \* 2 cups whole milk
  - \* 1 cup heavy cream
  - \*  $\frac{1}{4}$  cups unsalted butter
  - \*  $\frac{1}{4}$  cups flour
  - \* 3 cups extra sharp cheddar
  - \* 1 cup pepper jack
  - \* 1 cup gouda cheese
  - \* 1 can chile peppers
  - \*  $\frac{2}{3}$  cup sour cream
  - \* 1 tsp cracked black pepper
  - \* 2 tsp dry mustard
  - \*  $\frac{1}{2}$  tsp ground nutmeg
  - \* 2 tsp Worcestershire sauce
  - \* 1 tsp cayenne pepper
- 

## Directions

1. Boil pasta *al dente* in large pot of heavily salted water.
2. In a sauce pan: heat milk and cream until thickened. Do not boil. *This takes some time. Wait a few minutes before moving on to the next step.*
3. In a large skillet: melt butter on medium heat.
4. Sprinkle flour into skillet while whisking.
5. Add the warmed milk and cream to the skillet.
6. Add half of the cheese while whisking until smooth.
7. Add sour cream and whisk until smooth.
8. Add dry mustard, black pepper, cayenne, and ground nutmeg.
9. Add Worcestershire sauce, chile peppers, and salt to taste.
10. Combine pasta and sauce in a 9x13 in. baking dish and stir until uniform.
11. Add remaining cheese to the top of the saucy pasta.
12. Bake for **25 minutes** at **400 F** *or until golden brown.*



# Catalina's Spanish Rice

?? minutes

---

## Ingredients

- \* 1 cup rice
  - \* 2 medium sized tomatoes
  - \* 2 large garlic cloves
  - \* 1 tsp cumin
  - \*  $\frac{1}{2}$  tsp black pepper
  - \* 3 tbsp chicken flavored tomato bouillon
  - \*  $2\frac{1}{2}$  cups water (*1 cup and 1.5 cups*)
  - \*  $1\frac{1}{2}$  tbsp diced onion
  - \* 3 tbsp oil
- 

## Directions

1. Combine the dry ingredients, tomatoes, and 1 cup of water and blend.
2. Bring a large skillet to medium/medium-low heat and add the rice, oil, and onions. Brown the rice until golden brown.
3. Add wet ingredients and the remaining 1.5 cups of water.
4. Bring to boil then reduce to low heat, cover, and let simmer. The rice is done when the water has evaporated.
5. **Optional:** After adding wet ingredients, also add: precooked chicken, pork, or beef; diced jalapeños; and/or mixed vegetables.