

# From Mom's Kitchen: Desserts



A dessert cookbook inspired by my mother's baking

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Ultra Power

CAUTION: UP TO 120V



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# Chocolate Chip Cookies

## Recipe

(Makes 30)

3/4 cup sugar

3/4 cup firmly packed dark brown  
sugar

1 cup softened butter

2 eggs

1 tsp. vanilla

2 3/4 - 3 cups flour

1 tsp. baking soda

1 tsp. salt

2 cups chocolate chips (can also use  
M&Ms)

## Instructions

1. Preheat oven to 375 degrees
2. In large bowl or mixer, combine first 5 ingredients and beat until fluffy.
3. Add dry ingredients and mix until blended.
4. Add chocolate chips.
5. Bake approximately 11 minutes or just until firm to the touch. (Do not over-bake)
6. Remove from oven and cool on wire rack.

Story Behind The Recipe ~ Anyone who has ever met my mother knows the value of her baking. No really. Her baking has value. My mom's cookies have served as thank you cards and care packages. Teammates and friends know they are in for a treat when my mom's red Tupperware shows up at an event.





# Skillet Cookies

## Recipe (Chocolate Chip Cookies)

1 cup chocolate chip cookie dough

2-3 scoops vanilla ice cream

2 tbs. caramel or chocolate sauce

## Instructions

1. Preheat oven to 375 degrees.
2. Coat 6in. cast iron skillet with butter.
3. Fill skillet halfway with cookie dough.
4. Bake for approximately 11 minutes or until edges begin to brown.
5. Add ice cream on top of cookie.
6. Drizzle caramel or chocolate sauce over skillet.

Story Behind The Recipe ~ Inspired by a restaurant my family frequents when we visit Florida, the skillet cookie is a fun twist on a classic chocolate chip cookie. With a family big on baked goods, it didn't take long before my older sister, Maggie, adapted my mom's chocolate chip cookie recipe to fit the cast iron skillet.

Baker's Tip: The recipe can be altered to make a layered cookie by putting a layer of cookie dough, then caramel, then a final layer of cookie dough. Like the chocolate chip cookies, M&M's can also be substituted in this recipe.

Remove from oven and serve warm.





# Recipe

(Makes 24)

3/4 cup shortening

1 cup sugar

1/4 cup molasses

1 egg

2 cups flour

1/2 tsp. salt

2 tsp. baking soda

1/2 tsp. cloves

1/2 tsp. ginger

1 tsp. cinnamon

# Molasses Cookies

## Instructions

1. Preheat oven to 375 degrees.
2. In small saucepan, melt shortening over low heat. Let cool.
3. Add sugar molasses, and egg. Beat well.
4. Sift together flour, spices, soda, and salt.
5. Add dry ingredients to first mixture.
6. Mix all ingredients well.
7. Form dough into 1" balls.
8. Roll balls in sugar.
9. Bake for 8-10 min.
7. Remove from oven and cool on wire rack.

Baker's Tip: Under-bake! Under-bake! Under-bake! Like all cookies in this cookbook, the molasses cookies are better under-baked than over-baked. Because cookie sizes can be so varying, these cookies should be removed from the oven once they begin to crack. Let the cookies stay on the tray to cool if you desire more crunch.



# Peanut Blossoms

## Recipe

(Makes ~24)

1/2 cup sugar  
1/2 cup brown sugar  
1/2 cup shortening  
1/2 cup peanut butter  
1 egg  
2 tbs. milk  
1 tsp. vanilla  
1 3/4 cups flour  
1 tsp. baking soda  
1/2 tsp. salt  
Hershey Kisses

## Instructions

1. Preheat oven to 375 degrees.
2. In large bowl or mixer, combine first 7 ingredients and beat until fluffy. Add dry ingredients and mix until blended.
3. Roll into 1" balls and cover with sugar.
4. Bake approximately 10 minutes or until cookies begin to crack.
5. Remove from oven and press Hershey Kiss onto top of each cookie.
6. Cool completely on wire rack.

**Story Behind The Recipe** ~ A true all-season recipe, peanut blossoms are a year round feature in my kitchen. The familiar rows of chocolate topped cookies are a welcome sight after a long day. Of course, as fun as it is to bake them, it is even more enjoyable to be the quality control man.





# Lacy Cookies

## Recipe

(Makes 20+)

1 cup oatmeal

1 cup sugar

1 stick butter

2 tbs. flour

1/4 tsp. salt

1/4 tsp. baking powder

1 egg

1 tsp. vanilla

1/2 cup chocolate chips

Baker's Tip: Be sure to use non-stick or heavily greased foil or the cookies will stick to the tray.

Allow cookies to cool

completely or the cookies will break when they are removed.

The cookies are extremely fragile.



## Instructions

1. Preheat oven to 325 degrees.
2. In saucepan, melt butter. Remove from heat and add remaining ingredients. Mix well.
3. Drop 1/2 tsp batter (it will spread) onto baking sheet covered in **non-stick** aluminum foil; 4 " apart.
4. Bake approximately 10 minutes or until golden brown.
5. Leave on foil until cool.
6. Peel cookies off foil.
7. Melt chocolate chips and put a small amount on smooth side of a cookie. Top with another cookie of similar size (smooth side down) and press lightly to disperse chocolate to edges.



# Nanni's Fudge

## Recipe

(Makes 8x8 square)

2 cups sugar

3 heaping tbsp. cocoa

1 cup milk

2 tbsp. Karo syrup

1/2 tsp. salt

1 tsp. vanilla

3 tbsp. butter

## Instructions

1. Combine first four ingredients in saucepan.
2. On low heat, stir continuously until sugar is dissolved.
3. Turn up heat to Medium and bring mixture to a rolling boil.
4. Cook approximately 10 minutes. Test readiness by dropping a small amount of mixture into glass of cold water to see if soft ball forms.
5. Remove from heat. Add salt, butter and vanilla.
6. Cool approximately 10 minutes.
7. Beat until thick. Add chopped nuts, if desired.
8. Pour into buttered 8x8" pan.
9. Let cool completely before cutting into squares.

### Story Behind The Recipe ~

My great grandmother's fudge recipe may have died with her.

For many years, my family has sought to recreate her secret recipe from the variations she allowed her grandkids to have.



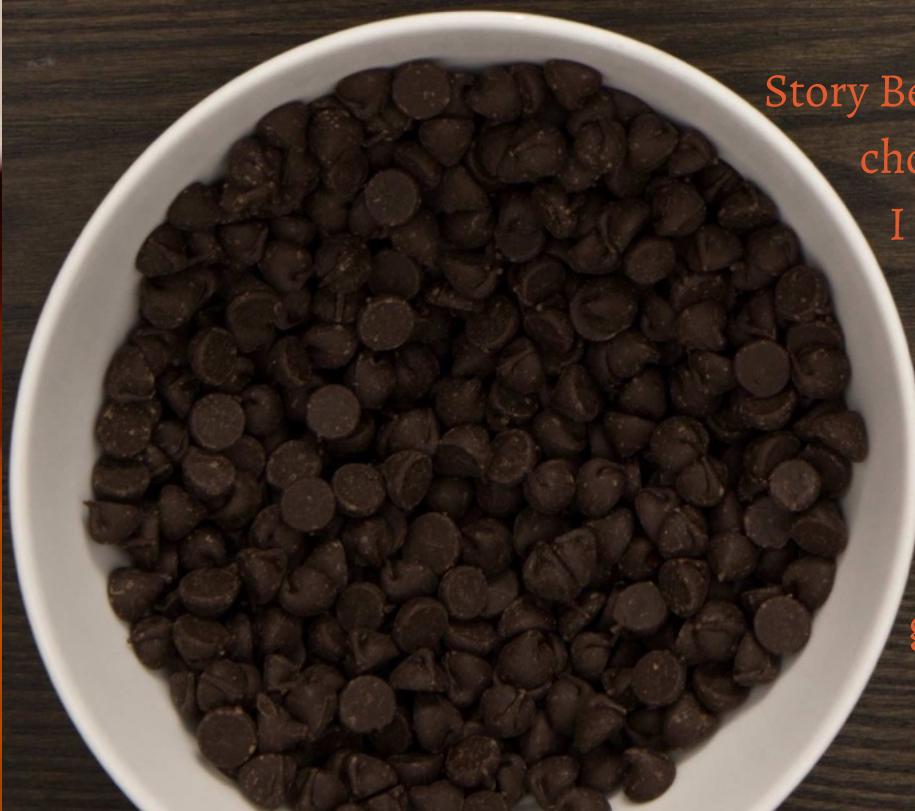


# Recipe

1 cup flour  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
2 ounces unsweetened chocolate  
1 1/4 cups sugar  
1 tbs. cocoa  
1/3 cup boiling water  
2 eggs  
3/4 cup softened unsalted butter  
1/2 cup sour cream  
1 tsp. vanilla  
1/2 cup heavy whipping cream  
1 cup semi-sweet chocolate

# Chocolate Cake Instructions

1. Preheat oven to 325 degrees.
2. In large bowl, blend flour, baking powder, baking soda, salt, and one cup of the sugar. Set aside.
3. Place chocolate,  $\frac{1}{4}$  cup sugar, and cocoa in food processor. Process mixture until coarse . Add boiling water and process until it melts. Add eggs and process until combined. Add butter, sour cream, and vanilla. Process again.
4. Add dry ingredients and process until well blended.
5. Pour batter into a greased and floured 9-inch springform pan. Bake for 45 minutes, or until the cake comes away from the sides of the pan.
6. Cool in pan for about 10 minutes before removing the sides of pan. When completely cool, remove bottom and transfer to plate.
7. Icing: Scald cream in a heavy saucepan over medium heat. Add the chocolate and stir mixture over heat for 1 minute. When icing is warm, not hot, spread it on cake and let excess icing run down the sides.



Story Behind The Recipe ~ My mom's chocolate cake was the first recipe I ever learned to bake. In years past, we have developed a tradition between the two of us: she bakes the cake, I make the icing. Like her cookies, I have seen my mom's cake be given for all kinds of reasons.



# Apple Cake

## Recipe

2 cups sugar

1 cup canola oil

2 eggs

2 tsp. vanilla

3 cups flour

1 tsp. baking soda

1/2 tsp. salt

1 tsp. cinnamon

3 cups finely chopped apple

1 cup chopped walnuts

confectionery sugar

milk

## Instructions

1. Preheat oven to 350 degrees.
2. In large bowl, combine first 4 ingredients. Add dry ingredients and mix until blended.
3. Stir in apples and nuts.
4. Place batter in 2 (8 x4") loaf pans or 1 tube pan.
5. Bake approximately 1 hour or until knife inserted comes out cleanly. Adjust time depending upon what size pan is used.
6. When done, turn oven off, open door, leave until cool.
7. Remove from pan and glaze with icing made from confectionery sugar and milk.

Baker's Tip: The apple cake will freeze very well. Before icing, the cake can be wrapped in parchment paper and aluminum foil, then stored. When ready to serve, allow cake to thaw to room temperature and add icing.





# Banana Bread

## Recipe

1 1/4 cups sugar

½ cup butter, softened

2 eggs

1 1/2 cups mashed very ripe  
bananas (3 – 4 medium)

1/2 cup buttermilk

1 tsp. vanilla

2 1/2 cups flour

1 tsp. baking soda

1 tsp. salt

1 cup chocolate chips and/or  
chopped walnuts, if desired

## Instructions

1. Preheat oven to 350 degrees. Grease bottoms only of 2 (8x4") loaf pans or (9x5") loaf pan.
2. In large bowl, mix sugar and butter. Add eggs, bananas, buttermilk and vanilla. Beat until smooth.
3. Stir in dry ingredients and mix until blended. Add chocolate chips and/or nuts, if desired. Pour batter into pans.
4. Bake approximately 1 hour (8" loaves) or 1 1/4 hours (9" loaf), or until toothpick inserted comes out clean.
5. Cool about an hour before slicing.





# Pumpkin Muffins

## Recipe

3 eggs  
1 1/3 cups sugar  
3/4 cup canola oil  
1 small can pumpkin  
2 cups flour  
2 teas. cinnamon  
1 1/2 teas. baking powder  
1 1/2 teas. baking soda  
1/2 teas. salt



## Instructions

1. Preheat oven to 375 degrees. Grease muffin tins.
2. Beat eggs slightly.
3. Add sugar, oil, and pumpkin. Mix well.
4. Add dry ingredients and mix until smooth.
5. Fill muffin tins 2/3 full.
6. Sprinkle top of muffins with light brown sugar.
7. Bake for 15 – 20 minutes for full-sized muffins and 12 – 14 for mini-sized.

Baker's Tip: The key ingredient to these muffins is the sugar topping. Don't be afraid to sprinkle liberally.

Story Behind The Recipe ~ Also known as "The Morning Cookie" the pumpkin muffin recipe has been in my family almost as long as I have. My mother got the recipe when I was in nursery school, and it has been the go to morning treat since then.



# Willy Chillies

## Recipe

(Makes 9x13 sheet)

- 12 oz. butterscotch morsels
- 1 cup peanut butter
- 8 cups Rice Krispies
- 12 oz. chocolate chips
- 1 cup confectionery sugar
- 4 tbs. butter
- 2 tsp. water

Baker's Tip: Use the bottom of a drinking glass to flatten the mixture into the bottom of the pan. A chef's knife will help to reduce crumbling when cutting into squares.

## Instructions

1. Melt butterscotch chips and peanut butter in large pot over low heat.
2. Add Rice Krispies.
3. Press 1/2 of mixture into buttered 9 x 13 pan. Chill.
4. Melt chocolate chips, confectionery sugar, butter and water.
5. Spread over chilled mixture.
6. Add rest of Rice Krispie mixture and pack down firmly.
7. Let mixture harden before cutting into small squares.



# Bon Walos

## Recipe

(Makes 2)

1/2 cup vegetable oil  
2 small flour tortillas  
2+ scoops vanilla ice cream  
1/2 cup maple syrup  
1 tsp. ground cinnamon

### [Rum Sauce]

1/4 cup rum  
1/4 cup sugar  
3 tbsp. butter

## Instructions

1. Bring oil to a slight boil in large frying pan.
2. Fry both sides of tortilla until browned.
3. Using tongs, remove tortilla from pan.
4. Add ice cream, syrup, and cinnamon (rum sauce if desired).
5. To make rum sauce: Bring rum to a boil. Mix in butter and sugar. Let cool slightly.

Story Behind The Recipe ~ Inspired by a recipe from a Mexican restaurant from my childhood, the Bon Walo is an original recipe I created. This was my first original recipe, earning it nicknames like “Will Walos”.





BELMONT HILL  
**B**  
CREW

patagonia

