

## Blue Velvet Cupcakes

2 cups All Purpose Flour	1 teaspoon Salt
1 teaspoon Baking Soda	1 teaspoon Baking Powder
2 tablespoon Cocoa Powder ***	
2 cups Sugar	1 cup Vegetable Oil
2 Eggs	1 cup Buttermilk
2 teaspoons Vanilla Extract	2 oz. Blue Food Coloring***
1 teaspoon White Vinegar	½ cup plain hot coffee

Preheat oven to 325°F. Line a standard cupcake pan with 24 cupcake liners. In a bowl, whisk together flour, baking soda, baking powder, cocoa powder and salt; set aside. In a large bowl, combine the sugar and oil. Mix in the eggs, buttermilk, vanilla and blue food coloring until combined. Stir in the coffee and white vinegar. Combine the wet ingredients with the dry ingredients a little at a time just until combined. Fill the cupcake liners 2/3 full. Bake 20-25 minutes or until a toothpick comes out clean. Do not over bake. Remove from pan and let cool on wire rack. Frost with cream cheese icing when cupcakes have cooled completely. Yields 24 cupcakes.

\*\*\* For a brighter blue cake, substitute 5 tbs Chocolate Martini Mixer for Cocoa Powder, reduce food coloring to 1 oz (1tbs) and increase flour ¼ cup.

## Cream Cheese Icing

1 pound Cream Cheese, softened	4 cups Powdered Sugar
1 cup unsalted butter, softened	1 teaspoon Vanilla Extract

In a large bowl, beat the cream cheese and butter together. Gradually add the sugar until incorporated. Increase the speed to high and mix until light and fluffy (about 5 minutes). Add the vanilla and mix. Store in the refrigerator until somewhat stiff, before using.

## Winter White Chocolate Fudge

12 ounces white baking chocolate, chopped	
2 ½ cups Confectioner's (Powdered) sugar	
¼ cup butter	
2/3 cup milk	
1/4 teaspoon almond extract	
3/4 cup sliced almonds, toasted	1/4 cup dried cranberries
1/4 cup chopped dried apricots	1/4 cup dried cherries



Line a 9-in. square pan with foil and grease with 1 teaspoon butter. In a large heavy saucepan, combine the confectioners' sugar, milk and remaining butter. Cook and stir over medium heat until combined. Bring to a boil; boil for 8 minutes without stirring. Reduce heat to low; stir in white chocolate. Do not scrap side of pan. Cook and stir until chocolate is melted. Remove from the heat; stir in extract. Fold in the almonds, apricots, cherries and cranberries. Immediately spread into prepared pan. Refrigerate for 2 hours or until set. Cut fudge into 1-in. squares. Store in the refrigerator. Yield: about 2 pounds.

## Orange Shortbread

½ cup softened butter	½ cup sugar
1 tsp vanilla	2 cups flour
1 tbs finely grated orange zest	¼ cup cornstarch

Preheat oven to 300 F. Mix butter, sugar and vanilla until smooth. Blend in incremental amounts of flour and cornstarch. Mix in orange zest. Shape into 1-inch balls. Place on baking sheet. Gently flatten each cookie with fingers until about ¼" thick. Bake for 25 to 30 minutes until bottoms are set and begin to turn golden brown around the edges. Cool on tray for 5 minutes, then move to cooling rack.

## Lime-Poppy Seed Shortbread

½ cup softened butter	¾ cup sugar
1 tsp vanilla	2 ½ cups flour
8 oz Cream Cheese, softened	2 to 3 tbs Poppy Seeds
1 tbs finely grated lime zest	½ cup cornstarch

Preheat oven to 300 F. Mix butter, cream cheese, sugar and vanilla until smooth. Blend in incremental amounts of flour and cornstarch. Mix in lime zest and poppy seeds. Shape into 1-inch balls. Place on baking sheet. Gently flatten each cookie with fingers until about ¼" thick. . Bake for 25 to 30 minutes until bottoms are set and begin to turn golden brown around the edges. Cool on tray for 5 minutes, then move to cooling rack.

## Samoa Brownies

1 cup butter, softened	2 cups sugar
4 eggs	1½ tsp. vanilla
½ cup cocoa	1⅓ cups flour
½ tsp. salt	

Cream butter and sugar together. Add eggs and vanilla and blend well. Add salt, cocoa and flour and stir to combine. Pour into a greased 9X13 pan. Bake at 350 F for 20-25 minutes.

### SALTED CARAMEL BUTTERCREAM

½ cup butter, softened	3 cups powdered sugar
½ tsp. salt	1 tsp. vanilla
¼ cup caramel ice cream topping	2-3 Tbsp. milk

Cream butter in stand mixer. Add powdered sugar, salt, vanilla, caramel and milk to stand mixer and mix until well combined. Add more milk and/or powdered sugar as needed to reach desired consistency. Frost the tops of cooled brownies.

### ADDITIONAL TOPPINGS

½ cup chocolate chips	2 tbs. Vegetable Oil
½ cup Salted Caramel Baking Chips	4 Tbsp. water
1 cup toasted coconut	

Sprinkle toasted coconut evenly over the top of buttercream. Melt chocolate and vegetable oil in 30 second increments, stirring in between, until smooth and melted. Combine caramel chips and water in microwave safe bowl and microwave for 45 seconds. Stir until smooth and well combined. Drizzle melted chocolate and caramel over toasted coconut.

## Orange Cheesecake Brownies

1 cup melted butter or vegetable oil	2 cups sugar
2 teaspoons vanilla	4 eggs
1 cup all-purpose flour	⅔ cup cocoa
½ teaspoon baking powder	½ teaspoon salt

Heat oven to 350 degrees. Grease 13x9x2 inch baking pan. Mix together butter/oil, sugar and vanilla in medium bowl. Beat in eggs, one at a time. Add cocoa, flour, baking powder and salt; beat until well blended. Pour batter into pan.

### CHEESECAKE TOPPING

1 8-oz. package cream cheese, softened	
1 teaspoon grated orange zest	1/4 cup sugar
1 tablespoon all-purpose flour	1 large egg

Beat cream cheese and sugar in a bowl with a mixer until smooth. Beat in egg, zest and flour until smooth. Spread mixture evenly over brownie batter & swirl thru with a butter knife. Bake 35-45 minutes until still slightly wet in center or until brownies begin to pull away from sides. Cool completely. Cover and refrigerate until chilled. Cut into squares.