

Our Lady of Sorrows Church
Dessert
Recipe Book



Anne Wiley's Frozen Mocha Cheesecake



Halina Ogonek Old Fashion Banana Muffino Spracklin Family Lemon Yoqurt Cake



Vlasta Seidl Plum Dumplings



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With thanks to the parishioners who submitted recipes and the creative team who worked on the presentation of this parish community project. Enjoy!

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Disclaimer: Please keep in mind that the recipes in this book are homemade, hence quantities and instruction may vary based on the ingredients and baking tools used.





⁶⁶ My husband enjoys 1/8 of the cake everyday after his daily 10km walk – loves it!⁹⁹

APPLE ALMOND CAKE

TERESA KRASICV

APPLE CHEESECAKE SUSAN BARDWELL

⁶⁶ This is an attractive and really tasty version of a cheesecake for not a lot more work. Assuming of course that you like apples and cinnamon (who doesn't?)!⁹⁹



INGREDIENTS

- 2 ¹/₂ cups almond flour
- 1 teaspoon baking powder
- 1/4 cup olive oil
- 1/4 cup liquid honey
- 1 teaspoon vanilla
- 2 eggs
- Zest of 1 lemon or orange
- 2 granny smith apples diced small

STEPS FOR BAKING

- 1. Preheat oven to 325 $^\circ$
- 2. Mix all ingredients except apples and dried fruits, then add them in
- 3. Pour mixture into Bundt pan lined with parchment
- 4. Garnish with almond chips (I chopped some whole almonds)
- 5. Bake 60-80 min (I generally do 70min)
- 6. Let rest for 30 min before cutting
- 7. Keep refrigerated after cooling to keep fresh

INGREDIENTS

CRUST 1/2 cup butter 1/3 cup white sugar

1 cup all purpose flour

FILLING 8 oz cream cheese ¼ cup sugar 1 egg 1 tsp vanilla

TOPPING

5 apples (strongly recommend Macintosh as they soften nicely) ¼ cup sugar ½ tsp cinnamon ¼ cup sliced almonds

STEPS FOR BAKING

- Crust: cream together butter and sugar. Add flour and mix well. Press into bottom of and ~1" up the sides of a 9" springform pan.
- 2. Filling: Mix together cream cheese and sugar until very smooth. Add egg and then vanilla; blend well. Spoon mixture onto crust.
- 3. **Topping:** Core, peel and thinly slice apples. Spread slices on cookie sheet or piece of foil. Combine sugar and cinnamon then sprinkle over both sides of apple slices. Arrange slices in overlapping pinwheel on top of filling. Sprinkle almonds over top.
- 4. Bake in preheated 450° oven for 10 minutes. Reduce heat to 400° and continue baking for 25 minutes.
- 5. Cool at room temperature before refrigerating.

OPTIONAL ADDITIONS TO APPLES

- Cranberries ½ cup dried or fresh or frozen
 - Sour cherries 1/3 cup frozen
 Raisins ½ cup

• Figs dry – 3-4 chopped

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FRITTERS **ALMA BADER**



INGREDIENTS

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 11/2 cups vegetable oil
- 3 large eggs
- 11/2 cups white sugar
- 1/2 cup lightly packed brown sugar
- 1 tablespoon cinnamon
- 1/2 teaspoon nutmeg
- pinch of cloves
- 1 tablespoon rum, bourbon, brandy or apple cider or orange juice
- 1 teaspoon vanilla extract
- 3 apples, peeled, cored and cut into cubes (I use Cortland, Honeycrisp or McIntosh)
- 1/2 cup fresh cranberries (dried cranberries, apricots, etc, work as well)

STEPS FOR BAKING

- 1. Put a rack in middle of oven and preheat oven to 350 degrees F. Generously butter and flour a Bundt pan.
- 2. Sift together flour, baking soda, and salt into a bowl.
- 3. Whisk together oil, eggs, sugars, cinnamon, nutmeg, rum or bourbon and vanilla in a large bowl until just combined. Fold in flour mixture until just combined, then fold in apples and cranberries. The batter will feel thick and heavy. Spoon the batter into pan.
- 4. Bake until a wooden pick or skewer inserted in center of cake comes out clean, about 1 hour and 15 minutes. Cool cake in pan on a rack for 30 minutes, then turn out onto rack to cool completely.
- 5. Cover with vanilla glaze (see below) or dust with icing sugar. I prefer using the icing sugar.

VANILLA GLAZE (OPTIONAL)

Confectioner's sugar + splash of vanilla + milk. Start with 1 cup sugar, add a teaspoon of milk at a time until desired consistency.

INGREDIENTS

- Makes about 20 fritters
- 2 Tbsp. (30 mL) granulated sugar
- 4 small ripe bananas
- 1/4 tsp. (1.2mL) baking powder
- 1 egg lightly whisked
- 1 cup (240mL) all purpose flour
- 1/2 tsp. (2.5 mL) vanilla extract
- 1/4 cup (60 mL) raisins or currants
- 2 to 4 Tbsp. (39 to 60 mL) vegetable oil
- pinch ground nutmeg
- ground nutmeg and white sugar for dusting
- pinch ground cinnamon
- juice of 1 lime or 2 limes cut in quarters
- pinch kosher salt

- 1. Toss the sugar, baking powder, flour, raisins, nutmeg, cinnamon and salt together in a small bowl.
- 2. In another bowl large enough to hold all the ingredients, mash the bananas. Stir in the egg, vanilla and the sugar mixture. Mix until well blended.
- 3. Heat 2 Tbsp. (30 mL) of oil in a frying pan over medium heat. (A cube of bread dropped in the oil should turn golden brown in about 1 minute).
- 4. Drop the batter in by heaping tablespoonfuls and fry until golden brown on both sides.
- 5. Heat more oil in the skillet as needed as you will be frying the batter in batches.
- 6. Drain on a paper towel and keep warm. The fritters can be held in a 325 degree
- 7. Fahrenheit (165 degree Celsius) oven for 30 minutes.
- 8. Sprinkle with nutmeg and sugar and serve with a drizzle of lime juice or lime quarter







CHOCOLATE CHIP BANANA BREAD VALERIE MINES

⁶⁶ This is a breakfast bread recipe that was taught to me by my great-grandmother. A great treat for Easter Sunday morning that will last throughout the week! ⁹⁹

INGREDIENTS

2 eggs

- ³⁄₄ cup of sugar
- 1/2 teaspoon of salt
- 1/2 cup (one stick) of butter
- 2 mashed bananas
- 2 teaspoons of lemon juice
- 1/4 cup of milk
- 1 ½ cups of flour
- 1 teaspoon of baking soda

 $\ensuremath{^{\prime\!\!\!/}_{\!\!\!\!2}}$ cup or more of MINI chocolate chips

STEPS FOR BAKING

- Preheat Oven to 330 degrees. Grease a loaf pan, all sides (PAM or any cooking spray).
- 2. Mix the eggs, sugar, salt and butter with a wooden spoon.
- 3. Add and stir in the mixture mashed bananas (put in a bowl and mash with a fork before adding to the mixture), lemon juice and milk.
- 4. Then Add and stir again flour, baking soda. Best part... MINI chocolate chips (mini are better in the loaf).
- 5. Pour mixture into your prepared loaf pan and cook for 52 minutes (obviously temperature and time will depend on your oven. This combo works for me!).
- 6. Remove from oven, let cool for 10 mins, and then remove from pan and let cool further on a rack.
- 7. Wrap in tinfoil to store OR place under glass dome on your kitchen counter.

BAKER'S TIP When your bananas brown, throw them in a Ziploc bag and put in the freezer, and pull out and thaw in advance on the counter or fridge to use in this recipe.



CINNAMON PLUM CAKE JEAN DRYWSKI



INGREDIENTS

- 1 ¼ cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1/2 cup unsalted butter at room temperature
- ³⁄₄ cup plus 1 ½ tablespoon sugar
- 2 large eggs
- 1 tablespoon fresh lemon juice
- teaspoon grated lemon peel
 large plums pitted ½ inch wedges
 teaspoon ground cinnamon

- 1. Preheat oven to 350F; butter 9 inch springform pan.
- 2. Whisk flour, baking powder and salt in a small bowl to blend
- 3. Using electric mixer beat butter in large bowl till fluffy
- 4. Beat in ³/₄ cup sugar and add eggs 1 at a time
- 5. Add lemon juice and lemon peel beating until blended, after each addition beat in flour mixture
- 6. Spread butter in prepared pan.
- 7. Press plum wedges halfway into batter spacing slightly apart.
- 8. Mix remaining 1 ½ tablespoon sugar and cinnamon in a small bowl and sprinkle over the plums
- 9. Bake until cake is brown on top about 50 min
- 10. Serve warm or at room temperature
- 11. Sprinkle icing sugar on top





**This elegant dessert is like a custard and soufflé very simple to make.??

INGREDIENTS

- 2 cups pitted cherries
- 2 eggs + 1 egg yolk
- 1/3 cup sugar
- 3/4 cup to 1 cup milk
- 2 tbsp melted butter
- pinch of salt
- 3/4 tsp almond extract
- 2 tbsp amaretto liquor
- 2 tbsp sliced blanched almonds
- 1/2 cup all purpose flour

- STEPS FOR BAKING
- 1. Butter and flour baking dish (chill)
- 2. Scatter with cherries and almond slices
- 3. Make batter, whisking until smooth, eggs, sugar, salt, add milk, melted butter, almond extract, amaretto liquor, add flour, whisk until smooth
- 4. Pour batter into baking dish over cherries & almond slices
- 5. Bake in preheated oven 350F1 hour
- 6. Best served warm, dust with powdered sugar. Enjoy!



1 CORINTHIANS 10:31

"So whether you eat or drink or whatever you do, do it all for the glory of God."



CLASSIC ITALIAN PIZZELLE FILOMENA CESTA

⁶⁶My mother would make these pizzelle often, she also had a traditional antique pizzelle manual iron from Italy, to cook over a gas flame burner stove.⁹⁹

INGREDIENTS

3 eggs

- 2/3 cup sugar
- 1/2 cup Becel margarine
- 2 tsp vanilla extract
- zest of 1 lemon + 1/2 lemon
- squeezed juice
- zest of 1 orange + 1/2 orange
- squeezed juice
- 1 3/4 cup of all purpose flour
- 2 tsp baking powder

STEPS FOR BAKING

- 1. Beat eggs, sugar, margarine until fluffy and smooth
- 2. Add vanilla, lemon and orange zest and juice
- 3. Fold in dry ingredients flour and baking powder into egg mixture batter until well blended
- 4. Preheat the Pizzelle Chef electric iron
- 5. Place 1 tbsp of batter per side on iron grid, press down bake until golden - 30 seconds to 1 minute
- 6. Makes approximately 30 pizzelles



CRANBERRY COFFEE CAKE WINIFRED MAGEE



INGREDIENTS

STREUSEL 34 cup lightly packed brown sugar 1⁄2 cup all-purpose flour 1 teaspoon cinnamon 1⁄4 cup melted butter

CAKE

- 2 cups cranberries washed
- 1/2 cup soft butter
- 1 cup white sugar
- 2 eggs at room temperature
- 1 teaspoon vanilla
- 1 cup sour cream
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt

STEPS FOR BAKING

STREUSEL

Mix the brown sugar, flour and cinnamon together with a fork. Pour butter over the mixture and toss together with a fork to make a crumb like mixture. Set aside

CAKE

- 1. Stir together flour, baking powder, soda and salt.
- 2. In a mixing bowl, add cream butter and sugar, then eggs one at a time and the vanilla, then alternatingly, add flour mixture and sour cream until well combined.
- 3. Pour ½ the batter into a greased 10" spring form pan, sprinkle with ½ streusel and ½ cranberries.
- 4. Spread the remaining batter, sprinkle with cranberries and then streusel.
- 5. Bake at 350F for 1 hour, cool for 10 min before removing from pan.







CREME DE CHOIX MICHAEL & SASIKA CHRISTOFF

⁶⁶We call it "the white dessert" for short. It is a delicious dessert with a light texture and delicate flavor. The sweetness of the strawberries and cherries in the sauce balances the subtle almond flavor of the creme. This is a great dessert for festive occasions like Christmas and Thanksgiving.⁹⁹

CRUSHED

PINEAPPLE PIE ENRIQUE & NINA CUYEGKENG

PIE CRUST You will need a store-bought pie crust (regular or gluten-free) or homemade



INGREDIENTS

FOR THE CRÈME 2 envelopes gelatine 1⁄2 cup cold water 1 pint (2 ½ cups) light cream 1 ½ cups sugar 1 tsp. almond extract 3 cups sour cream

FOR THE SAUCE

2 cups fresh strawberries

1/2 cup pitted cherries

1 ½ tbsp. sugar

1/2 cup red currant jelly

STEPS FOR BAKING

FOR THE CRÈME

1. Sprinkle gelatine over cold water. Let stand 5 minutes to soften.

- 2. Scald cream over low heat. Stir in sugar and gelatine until dissolved. Remove from heat and chill until softly set.
- 3. Stir almond extract into sour cream.
- Beat gelatine mixture until foamy and fold-in sour cream. Pour into a 2-quart mold that has been rinsed with cold water. Chill until firm.

FOR THE SAUCE

1. Wash, hull, and halve strawberries. Sprinkle with sugar.

2. Melt jelly in a saucepan. Add strawberries and cherries and heat through.

BAKER'S
TIPTo serve, unmold crème on a serving plate,
spoon sauce over top, and serve it forth.

INGREDIENTS

FILLING INGREDIENTS:

3 egg yolks, slightly beaten

6 Tbs flour (regular or gluten-free)

6 Tbs sugar

1 C evaporated milk

1 can crushed pineapple, drained (big can, heavy syrup)

1 tsp vanilla

1 Tbs butter

MERINGUE INGREDIENTS: 3 egg whites

1/4 tsp salt

1/2 tsp cream of tartar

6 Tbs sugar

STEPS FOR BAKING

FILLING

1. Mix flour and sugar. Add milk and egg yolks. Mix well (no lumps).

2. Add drained crushed pineapple.

3. Cook on a double boiler until thick in consistency (like mayonnaise).

4. Add vanilla and butter. Cool.

MERINGUE

Put salt and cream of tartar in egg whites. Beat until soft peaks form. Add sugar gradually and continue beating until stiff. DO NOT OVER OR UNDER BEAT.

BAKE

When filling is cool, pour into prepared pie crust. Cover with meringue. Bake 8-10 minutes or until meringue peaks are browned, at 375 °





⁶⁶This recipe is fast and easy using a food processor. Enjoy! On Valentines, I have used a heart cookie cutter and tinted the custard with pink icing.⁹⁹

INGREDIENTS

- COOKIES 2 cups of all purpose white flour ½ cup icing sugar ¼ cup custard powder ¼ teaspoon vanilla 225g butter (room temperature)
- CUSTARD ICING 1 cup icing sugar 1 tablespoon custard powder 25g butter (room temperature) milk

STEPS FOR BAKING

- COOKIES
- In your food processor bowl, put flour, icing sugar, custard powder, vanilla, and butter. Process for 15 to 20 seconds until combined or when dough forms a large ball.
- 2. Roll teaspoon lots into small balls, with your hands, and place on a lightly greased cookie tray (or use parchment paper on top of the cookie tray. Press balls down with the back of a fork. Make sure you have an even number of cookies to sandwich together after being baked (or dough may be rolled out on a lightly floured surface and use cookie cutter. A bit more work using this method).
- 3. Bake at 180 °C or 350 °F 15-18 min until lightly golden (like shortbread).

4. Cool on wire rack and join together with icing when cold.

CUSTARD ICING

- Blend icing sugar, custard powder with butter in the food processor (or use a small hand mixer). Add sufficient drops of milk to give a smooth consistency.
- 2. Add a small amount of the icing on the baked side of one cookie and place another cookie on top to make a sandwich.



CUSTARD PIE NICOLE KYRIAKOULIAS

INGREDIENTS

FOR THE PIE SHELL 1½ cups all-purpose flour 3 tablespoons sugar 1 tablespoon water ¼ teaspoon salt 1 large egg; room temperature 3/8 cup butter; room temperature

FOR THE FILLING 2 large eggs 4 egg yolks 2/3 cup sugar 2 cups whole milk 1 teaspoon vanilla 1/2 teaspoon fresh ground nutmeg

1/2 teaspoon salt



STEPS FOR BAKING

1. In a large bowl mix the flour and sugar.

- 2. In a small bowl combine the water, salt, and egg. Blend with a whisk. Add the butter and whisk until the butter is broken up into small beads. Add to the flour mixture and mix until dry enough to knead. Knead until smooth.
- 3. Wrap and let rest 15 minutes. Heat oven to 450°F. Roll the crust to fit a standard 9-inch pie plate. Shape the shell with high edges. Line with parchment paper or foil and fill the bottom with dry beans or other baking weights. Bake for 10 minutes.
- 4. While the shell is baking, combine the eggs and yolks in a food processor or with an immersion blender. Mix well. Add sugar, milk, and vanilla. Mix until smooth. Pour into a bowl (if using a food processor) and keep mixing with a whisk or rubber spatula to dissolve all the sugar that settles to the bottom.
- 5. When the shell has baked for 10 minutes, remove it from the oven and reduce the oven temperature to 350°F. Remove the lining holding the beans/weights and return the empty shell to the oven. Working quickly, open the oven door and carefully pour the custard mixture into the partially baked pie shell and sprinkle the top with nutmeg. Close the oven door and bake 35 to 45 minutes or until a thin knife inserted into the custard about an inch from the edge comes out clean. (If using a digital thermometer, the internal temperature should be 170° to 175°F.
- 6. Allow to cool completely before serving. Serve at room temperature or cold.

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SUZANN SUTHERLAND

DUTCH APPLE PIE HEIDI GARDINER



INGREDIENTS

1 cup shortening

1 cup white sugar

1/2 cup brown sugar

11/2 cup flour

- 1 1/2 cups oatmeal
- 2 tablespoons molasses

1 teaspoon vanilla

- 2 eggs
- 1 cup shredded coconut
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon

1 teaspoon allspice

- 1 teaspoon baking soda
- 1 teaspoon baking powder

Cream shortening and both sugars
 Add eggs and molasses and mix
 Add dry ingredients and mix
 Spoon dough to make cookies onto cookie sheets
 Bake 10 minutes at 350 Degrees
 Cool on a cookie rack

STEPS FOR BAKING

INGREDIENTS

CRUST 1 ¼ cup flour ¼ teaspoon salt 1-2 teaspoon sugar ½ cup vegetable or canola oil 3 teaspoon orange juice 2-3 apples (depending on size) MIX 2 teaspoons flour ½ teaspoon salt ¾ cup sugar 1 egg unbeaten

STEPS FOR BAKING

CRUST:

 Mix flour, salt, sugar, vegetable or canola oil and orange juice together with fingers and spread into pie pan

2. Slice the apples and layer in pie crust

MIX

 Mix together flour, salt, sugar, egg, sour cream, vanilla and nutmeg, then pour over apples.

2. Bake at 450F for 15min. Take out and put aside.

CRUMBLE

 Mix together flour, sugar, butter and cinnamon. Pour the crumble over the mix.

2. Bake at 350F for another 30 min.

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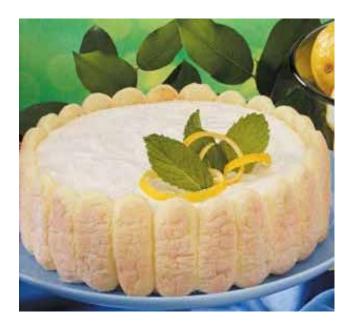
1/4 cup unsalted butter 1 teaspoon cinnamon

1 cup sour cream

1 teaspoon vanilla

CRUMBLE 1/3 cup flour 1/3 cup sugar

1/4 teaspoon nutmeg





FROZEN MOCHA CHEESECAKE

ANNE WILEY



STEPS FOR BAKING

- In small bowl combine crumbs, sugar, butter.
 Put mixture in 9 inch spring form pan. Pat crumbs firmly on bottom. Chill.
- 2. In large bowl beat cheese until fluffy.
- 3. Add milk and chocolate syrup. Mix well.
- Dissolve coffee in hot water and add to mixture. Mix.
- 5. Fold in whip cream.
- 6. Add Kahlua
- 7. Pour mixture over crust. Freeze for 8 hours. Then Enjoy!
- 8. Return leftovers to freezer.

STEPS FOR BAKING

- Butter a 10" springform pan and line sides and bottom with split lady fingers.
 - In a double boiler or heavy saucepan, beat 5 egg yolks and 2 egg whites (reserve remaining 3 whites) until thick. Add juice, rind, sugar. Cook over low heat stirring constantly until thickened. Cool completely.
- 3. Fold in whipped cream and pour into prepared pan. Freeze overnight or at least 6 hours covered with foil.
- 4. Next day beat remaining 3 egg whites with dash cream of tartar and icing sugar until stiff. Spread over frozen torte and place under broiler until lightly browned. Watch carefully. Takes 30 seconds.
- Cool for a few minutes. Return to freezer until ready to serve. Defrost in refrigerator 1 ¹/₂ - 2 hours before serving. Freezes well.

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INGREDIENTS

Cookie Crumbs

1/4 Cup Sugar

Milk

1/4 Cup Melted Butter

8 Oz Pkg. Cream Cheese

2/3 Cup Chocolate Syrup

2 Tbsp Kahlua (Optional)

2 Tbsp Instant Coffee

1 Tsp Hot Water

1 14 Oz Can Sweetened Condensed

1 Cup Whipping Cream Whipped

1 And 1/4 Cup Chocolate Wafer

INGREDIENTS

2 pkgs. Lady Fingers

³/₄ cup fresh lemon juice

1¼ cups white sugar

Dash cream tartar

4 tablespoons icing sugar

Rind – 1 lemon grated (1 tablespoon)

2 cups whipping cream, whipped

5 eggs, separated





DOLLIES SQUARES

SIENNA & KARINA WILSON

KEVIN'S CARROT CAKE SUSAN BARDWELL



⁶⁶ When my husband Kevin was articling, the law firm he articled at held an annual summer picnic which featured a baking contest. Kevin had never baked but decided to participate. He made this cake recipe, provided by his stepmother who was a wonderful cook. He made it during the chaos of helping me babysit my 3 little nephews and his car broke down on the highway on the way home that evening. But the cake survived. To everyone's surprise, he won the baking contest (much to the chagrin of the lawyer who usually won)! We renamed the recipe as a fun memory of Kevin's singular baking effort.⁹⁹

INGREDIENTS

- 1/2 cup melted butter
- ¼ cup sugar
- 1 ¾ cups graham cracker crumbs
- 1/4-1/2 cup shredded coconut
- 1 ½ chopped pecans, almonds or walnuts or combo
- 1 can sweetened condensed milk
- 1¹/₂ cup semi-sweet chocolate chips

STEPS FOR BAKING

- Mix melted butter, sugar and graham crumbs and press into 9x13 dish
- 2. Sprinkle with coconut
- 3. Sprinkle with nuts (pecans and slivered almonds is nice)
- 4. Sprinkle with chocolate chips
- 5. Drizzle with condensed milk
- 6. Bake at 350° for 22-26 mins until golden

INGREDIENTS

Award

- CAKE 1 1/2 cups brown sugar coarsely packed 1 cup vegetable oil* 4 eggs (room temp) 2 cups all purpose flour*
- 4 tsp baking powder
- 1 ¼ tsp baking soda
- 2 tsp cinnamon
- 1 tsp salt 3 cups grated carrots
- 1 (2)
- 1/2 cup chopped walnuts

ICING 2 1/4 cups icing sugar 6 tbsp butter

- 12 oz cream cheese
- 3 tsp vanilla
- Few drops of milk if necessary

STEPS FOR BAKING

CAKE

- 1. Beat brown sugar and oil, then add in eggs one at a time.
- Mix in a separate bowl all the dry ingredients: flour, baking powder, baking soda, cinnamon and salt. Add dry ingredients to sugar/egg mixture.
- 3. Gently fold in grated carrots and walnuts.
- 4. Bake in 2 greased 8''x2'' round cake tins for 40 min at 350° .

ICING

- 1. Cream butter and cream cheese until very smooth.
- 2. Sift icing sugar to remove any small clumps, then add gradually to butter/cream cheese mixture.



- For flour, I do a 50/50 all purpose/whole wheat mix to make a little more nutritious. You could also try a combination of oat flour and/or almond flour with the all purpose flour.
- For oil, I do a 50/50 mix of oil and homemade applesauce to reduce the fat.









⁶⁶This is a recipe that my mom made when I was a child, teenager etc. It is a delicious light lemony dessert that you will love.⁹⁹

INGREDIENTS

- CAKE 1 Duncan Hines or Betty Crocker Cake Mix (white, vanilla and yellow)
- LEMON SIMPLE SYRUP
- ½ cup sugar
- 3⁄4 cup water
- 4 teaspoon lemon juice
- 1 lemon

LEMON FROSTING/FILLING

- 1 package Lemon Pie Filling
- 1 cup of water
- 8 oz cream cheese
- 2 tablespoons grated lemon rind
- 2 cps whipping cream
- 1/2 cup icing sugar
- 1 teaspoon vanilla

STEPS FOR BAKING

- 1. Mix the cake per instruction on the box and bake in 2 round pans.
- 2. Cool and slice ach in half to make four layers and set aside.
- 3. Prepare the lemon syrup by mixing the sugar and water in a small pot. Bring to boil to dissolve sugar.
- 4. Stir the lemon juice and ring from 1 lemon and cool.
- 5. Brush all o the syrup on 3 layers, saving one layer for top.
- 6. Make and cook the lemon pie filling with only one cup of boiling water. While cooling, mix a few times to it doesn't set too quickly, but it does not need to be cool.
- 7. Soften cream cheese and beat into cooled lemon filling until well blended. Fold in lemon rind.
- 8. In another bowl, beat whipping cream with icing sugar and vanilla. Fold into filling until blended.
- 9. Spread filling between layers and frost top and side generously!

INGREDIENTS

- 1 Cup Granulated Sugar
- 3 Tbsp Butter, Melted
- 3 Tbsp. All-purpose Flour
- 3 Eggs Separated
- 1/4 Tsp Salt
- 1 Tbsp Finely Grated Lemon Rind
- 1 Cup Milk
- 1/3 Cup Lemon Juice

- 1. In large bowl, whisk together 3/4 cup of the sugar, flour and salt.
- 2. Whisk in milk, butter and egg yolks. Whisk in lemon rind and juice
- 3. In separate bowl, beat egg whites until soft peaks form; beat in remaining sugar 1 tbsp at the time until stiff peaks form.
- 4. Stir about 1/4 into lemon mixture; fold in remaining egg whites.
- 5. Using spatula, scrape into an 8 inch square baking dish. Place in larger shallow pan.
- 6. Pour enough boiling water into pan to come halfway up sides of dish.
- 7. Bake in centre of 350 F (180 C) 30-40 minutes until top is lightly browned and set. Remove from heat.
- 8. Let cool on rack for about 30 minutes. Serve warm or cool.

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INGREDIENTS

2 cups of sugar 1/2 cup of milk 1/2 cup butter

3 cups of quick cook oatmeal (uncooked)

1/2 cup of cocoa

1 cup of shredded coconut

STEPS FOR BAKING

- 1. Turn stove to medium high heat.
- 2. In a saucepan, combine sugar, milk, butter. Stirring frequently.
- 3. Boil for 1 minute.
- 4. Pour over oatmeal and cocoa
- 5. Stir in coconut
- 6. Drop teaspoonfuls on a non-stick baking sheet or baking sheet with parchment paper.
- 7. Let this cool and harden for 2 hours.

STEPS FOR BAKING

1. Preheat oven to 350 degrees. Line the bottom of a loaf pan with parchment paper.

LEMON

YOGURT CAKE

SPRACKLIN FAMILY

- 2. In one bowl sift together the flour, baking powder and salt.
- 3. In another bowl, whisk together yogurt, 1 cup of the sugar, eggs, lemon zest and vanilla.
- 4. Slowly whisk the dry ingredients into the wet ingredients. We usually add 1/3 of the dry ingredients at a time while whisking.
- 5. With a rubber spatula fold in the vegetable oil, make sure all the oil is incorporated.
- 6. Pour into the loaf pan and bake for approximately 50 minutes.
- 7. Meanwhile cook the glaze: in a small pan add the lemon juice and 1/3 cup of sugar and cook, stirring until the sugar dissolves and the mixture is clear. Set aside.
- 8. Allow the cake to cool in the pan for 10 minutes, while warm take the cake out of the pan and pour the glaze over the cake.

INGREDIENTS

CAKE

- 11/2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 cup plain full fat yogurt (substitute sour cream if I don't have yogurt)
- 1 cup sugar
- 3 eggs
- 2 teaspoons grated lemon zest (the
- 1/2 cup vegetable oil



- 1/3 cup sugar
- 1/3 cup fresh lemon juice

- zest from one lemon is enough)
- 1/2 teaspoon vanilla extract











⁶⁶ This is my husband's favorite cookies.⁹⁹



OLD FASHION BANANA MUFFINS

HALINA OGONEK



PASSION FRUIT & FIG PAVLOVA

HANNAH HO-KEUTHEN



⁶ This is a very old and well tested recipe. I first received this banana recipe when my daughter was just a baby. My neighbour passed it to me. She had received the recipe from her mother. Her mother received the recipe from her mother. Something very old but very delicious. Enjoy!⁹⁹

INGREDIENTS

- 1 ½ cups of flour
- 1 ½ teaspoons of baking powder
- 1 ½ teaspoons of baking soda
- 1/4 teaspoon salt
- 4 ripe bananas mashed
- 1 egg
- 1/3 cup of vegetable oil
- ½ cup of sugar
- 1 teaspoon of vanilla

STEPS FOR BAKING

1. Set oven to 350 degrees.

2. Grease muffin tin and set aside till ready.

BOWL ONE

1. Add all dry ingredients; flour, baking powder, baking soda, salt. Mix well.

BOWL TWO

- Add all wet ingredients; vegetable oil, sugar, vanilla, egg, mashed bananas. Mix well.
- 2. Add all the dry ingredients to the bowl with the wet ingredients. Stir with a spatula until the mixture is blended. Do not over mix.
- Using a scoop, place banana mixture into muffin tins. Makes 12 muffins.
- 4. Bake for 20 minutes.



⁶⁶ Easiest cake to make. This showstopper Pavlova will impress your family and friends. The meringue can be made 2 days ahead in room temperature uncovered.⁹⁹

INGREDIENTS

Makes 8 servings

MERINGUE

4 egg whites

1¼ cup sugar

1 tsp. lemon juice

1 tsp. vanilla extract

1 tsp. cornstarch

1 pint whipping cream (2 cups) with no sugar, whip and place in fridge to cool

FRUITS

4-6 figs cut into quarters1 pint blackberries2 passion fruits

VARIATIONS

Substitute other fresh fruits. Try a combination of strawberry, blueberries, blackberries, and kiwi. Decorate with tiny mint leaves.

STEPS FOR BAKING

- 1. Preheat oven to 300F (150). Line a baking sheet with parchment paper. Draw a 9-inch circle on parchment paper.
- 2. In a large bowl, beat egg whites until stiff but not dry. Gradually beat in sugar, 1 tablespoon at a time. Beat until mixture is thick and glossy.
- 3. Fold in vanilla, lemon juice and cornstarch. Spoon mixture inside on parchment paper. Hollow center, make outside edge slightly higher.
- 4. Bake in preheated oven 1 hour. Cool on a wire rack. Remove paper. Place meringue on a flat serving plate.
- 5. Recommend assembling when ready to eat. Fill center with whipped cream. Top cream with figs, blackberries and drizzle passion fruit.

BAKER'S TIP

Have the passion fruit ready for assembly by scooping out the passion fruit pulp with a spoon and place it in a bowl.







PLUM DUMPLINGS

⁶⁶Children just love them!⁹⁹



INGREDIENTS

Serves 12

BOTTOM LAYER 1 cup flour 1/2 cup butter 2 tbsp sugar

1/4 cup chopped nuts

SECOND LAYER 1-80z Philadelphia cream cheese 2/3 cup icing sugar 1/2 large carton of Cool Whip

THIRD LAYER

2 packages (3 3/4 oz.) Instant Pistachio Pudding 2 1/2 cups cold milk

LAST LAYER 1/2 large carton of Cool Whip 1/3 chopped pistachios

STEPS FOR BAKING

BOTTOM LAYER

 Mix flour, butter and sugar, and press in greased 9"x13" pan. Bake 375 F. for 15 min. Cool or use a graham cracker crust.

SECOND LAYER

 Mix Philadelphia cream cheese, icing sugar and Cool Whip until smooth and spread on cool baked crust.

THIRD LAYER

3. Beat Pistachio Pudding and cold milk together and spread over previous layer.

LAST LAYER

 Spread remaining Cool Whip on top and sprinkle with nuts and refrigerate. Enjoy!Whip until smooth and spread on cool baked crust.

INGREDIENTS

3-4 mid-sized (1 lb) potatoes3/4 cup flour (or as much as needed)

2 tablespoon oil

1 whole egg

A pinch salt

15-20 smaller fresh or unthawed frozen plums

Water

4 tablespoon butter

2 tablespoon bread crumbs

- Boil potatoes, peel when cooked. Squeeze still hot potatoes through potato press.
- 2. Make dough with flour, oil, egg and salt and flatten it with a rolling pin. Cut into palm-size squares and place a plum in the middle of each square.
- 3. Wrap plum all around with dough and form a round dumpling with palms of your hands.
- 4. Cook dumplings in boiling water for 5 minutes, then take them out and drain.
- 5. In the meantime, stir bread crumbs on melted butter till golden brown. Roll warm dumplings in hot bread crumbs and serve sprinkled with white sugar and cinnamon.



LARGE

1. In a large bowl combine flour, oats, brown sugar, nuts,

2. Press 3 cups of this mix into an ungreased 13"x9" pan

3. Soak rhubarb in 1 cup of cold water for 3 mins, then

4. In a saucepan combine sugar and cornstarch. Stir

in remaining cold water till smooth. Add rhubarb,

strawberries, vanilla and food colouring. Bring to

a boil, cook and stir for 5 min till thickened (if using frozen rhubarb, you may need to add more cornstarch

5. Spoon over crust, sprinkle with remaining crust (about

³/₄ cup). I make little tiny chunks and distribute over fruit

6. Make sure you have some dough slightly over the sides

7. Bake 350 ° 23-25 min till golden brown. Let it cool

completely before cutting into squares.

baking soda and salt. Cut in butter till crumbling.

RHUBARB OAT DESSERT SQUARES TERESA KRASIC



STEPS FOR BAKING

and set aside

drain.

to thicken).

to evenly cover.

to hold fruit into squares.

66 Favourite of our 8 grandkids! I can never make enough of these! We enjoy them with or without ice cream. 99

INGREDIENTS

- 1 ½ cup all purpose flour
- $1\, \frac{1}{2}$ cup old fashioned oats
- 1 cup packed brown sugar
- ¹/₂ cup chopped walnuts (optional)
- 1⁄4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup cold unsalted butter
- 4 cups sliced fresh or frozen rhubarb
- 1 ½ cup of fresh or frozen strawberries
- 1 and ¼ cups cold water, divided
- 1½ sugar
- 4 teaspoon cornstarch
- 1 teaspoon vanilla extract
- ${\scriptstyle 1\!\!/_{\! 2}}$ teaspoon red food colouring

INGREDIENTS

1 cup white sugar
 1/4 cup of soft butter
 1 egg
 2 cups of diced apples
 1 cup all purpose flour
 1 tsp. Cinnamon
 1/4 tsp. Salt
 1/2 cup chopped walnuts

SAUCY APPLE CAKE

DARCY BROOKS

SAUCE 1/2 cup white sugar 1/2 cup brown sugar 1/4 cup butter 1/2 cup 18% cream



- 1. Beat together butter, sugar and egg till creamy.
- 2. Stir in apple, then dry ingredients and walnuts.
- 3. Spread into 9 inch greased pan and bake at 350° 45 minutes.
- 4. Sauce: blend all ingredients and bring to a soft boil.
- 5. Serve with warm sauce (and ice cream). Easy, yummy winter dessert!





SNOW RHUBARB PIE CATHY SBROLLA



INGREDIENTS

- 2 cups flour
- 2 tbsp. Sugar
- 1/2 tsp salt
- 4 tsp. Baking Powder
- 1/3 cup cold unsalted butter
- 2 eggs
- 1/2 cup light cream
- Raisins (optional)

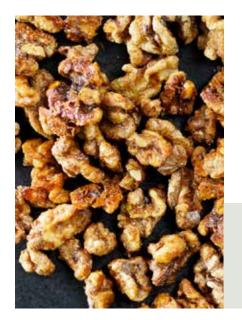
STEPS FOR BAKING

- 1. Preheat oven to 425degrees
- In a large bowl mix flour sugar salt and bp, cut in cold butter, reserve one egg white to brush top of scones.
- 3. Beat eggs, add cream, add wet mixture to dry ingredients, do not over mix. (raisins may be added)
- Place on floured board flatten to about one inch, cut shapes (I use a cookie cutter) place on floured cookie sheet.
- 5. Brush scones with reserved egg white.
- 6. Bake 12 14 minutes
- 7. Place on wire rack to cool.
- 8. Enjoy with butter and jam, or clotted cream.

INGREDIENTS

- 1 unbaked 9" pie shell
- 2 eggs
- 2 tablespoons of sugar
- 2 ½ cups rhubarb (or ½ rhubarb and ½ strawberries) cut into small pieces
- 2 egg yolks
- 2 tablespoons flour
- 1 cup sugar
- 1 tablespoon melted butter

- 1. Separate 2 eggs and beat the whites until stiff with 2 tablespoons of sugar. Set aside.
- 2. Add the egg yolks, flour, sugar and butter to the fruit and mix well.
- 3. Then fold in the beaten egg whites and stir.
- Pour into the unbaked pie shell and bake at 350F 45 minutes or until browned and the filling is set.
- 5. Allow to cool before eating.



SPICED WALNUTS DENNIS ROSSETTI

SUSPIRO LIMEÑO (SIGH OF LIMA) LUISA BURGA

* Suspiro Limeño is a traditional Peruvian recipe

and my son's favourite dessert."



** These nuts go excellently with bourbon or scotch whiskey! Recipe can be halved⁹⁹

INGREDIENTS

8 c walnuts

- 4 lg egg whites
- 1/4 c maple syrup
- 1/2c + 6Tbsp maple sugar (pure, gran or flakes)
- 1/2c brown sugar
- (4 Tbsp cacao powder) Optional
- 4 tsp 5 blend spice mix (or Speculoos spice blend, available from King Arthur flour company online)
- 1-1/2 tsp Sea salt
- 2 tsp cayenne pepper powder
- 1 tsp black pepper
- 1/4 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp cloves
- coarse Rock salt for finishing after panning

STEPS FOR BAKING

- 1. Pre-Heat oven to 350 deg F on convection bake
 - In a large bowl, place large egg whites and beat with hand mixer until foamy soft peaks form then fold in walnuts to coat all the nuts evenly. Set aside.
 - 3. In another bowl, add all the dry ingredients and thoroughly blend evenly.
 - 4. Add the dry mixture of sugars and spices to the nut-egg mixture and coat evenly throughout folding repeatedly until completely coated.
 - 5. Add the maple syrup and thoroughly blend together again
 - Evenly place the mixture on a parchment paper lined flat baking pan, to achieve a single layer of nuts across the pan.
 - 7. Very lightly sprinkle rock salt on top of the nuts before going into the oven
 - 8. Bake 20 minutes, stirring nuts every 5-10 minutes
 - 9. Remove from oven and let cool. Nuts will be stuck together and you will need to break them apart

OLS Dessert Recipe Book

INGREDIENTS

- 1 can of evaporated milk
- 1 can of condensed milk 4 egg yolks
- 1 cup of Port
- 1.5 cups granulated sugar
- 4 egg whites
- Ground cinnamon

STEPS FOR BAKING

DULCE DE LECHE CREAM

- Mix the two kinds of milk in a thick-bottomed pot and cook over low heat, stirring continuously with a wooden spoon. Cook until you can see the bottom of the saucepan when you scratch the spoon against it (about 30 - 40 minutes). Take off the heat.
- 2. Beat the egg yolks until white and pour in the milk mixture in a thread.
- 3. Pour in a bowl or individual cups.

MERINGUE

- 1. Mix the sugar and Port in a small pot and boil until the syrup forms a caramel thread when dropped from a spoon.
- Beat the egg whites until they form soft peaks.
 Continue beating, adding the hot syrup gently and without stopping.
- 3. Put the meringue on top of the dulce de leche cream and dust with ground cinnamon as decoration.





INGREDIENTS

- 11 oz Lady fingers
- 4 Eggs very fresh (medium sized)
- 2 ¼ cups Mascarpone cheese
- ½ cup Sugar
- 1 ¹/₃ cup Coffee strong, freshly brewed on the stove (and sweetened to taste)
- Unsweetened cocoa powder to taste



BAKER'S TIP

For an even more chocolatey tiramisu, you can add dark chocolate flakes or chocolate chips.

STEPS FOR BAKING

- Carefully separate the egg whites from the yolks. Then whip the egg yolks with a hand mixer, pouring in only half of the sugar. As soon as the mixture has become clear and frothy, and with the mixer still running, you can add mascarpone cheese, little by little. When you will have obtained a thick and compact cream; set it aside.
- Clean the mixer attachments well and beat the egg whites, pouring in the remaining sugar a little at a time. Whisk them into stiff peaks .
- Take a spoonful of egg whites and pour it into the bowl with egg yolks and sugar and stir vigorously with a spatula. Then proceed to add the remaining egg whites, little by little, stirring very gently from bottom to top.
- 4. Once ready, place a generous spoonful of cream on the bottom of a 12x8in baking pan and spread it evenly. Then soak the ladyfingers for a few moments in the cooled coffee, first on one side and then the other. Arrange the soaked ladyfingers on top of the cream, side by side, to create the first layer, over which you will spread part of the mascarpone cheese cream. Continue to arrange the coffee-soaked ladyfingers, then add another layer of cream.
- 5. Level the surface, sprinkle it with unsweetened cocoa powder, and allow it to set in the fridge for a couple of hours. You can store it in the fridge, well covered, for a couple of days at most. It can also be frozen for approximately 2 weeks.



TOASTED COCONUT TOFFEE CHOCOLATE CHIP COOKIES SIENNA & KARINA WILSON

INGREDIENTS

Makes 2 dozen

- 1 cup flaked sweetened coconut
- 1 cup all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/8 tsp salt
- ³⁄₄ cup packed light brown sugar
- 4 tbsp unsalted butter at room temp
- 1 tsp vanilla extract
- ¹/₄ tsp coconut extract (optional)
- 1 large egg
- 1 cup toffee bits
- ³⁄₄ cup chocolate chips



- 1. Preheat oven to 350F. Line baking sheet with parchment paper and arrange coconut in single layer on pan. Bake 5-7 min or until coconut is lightly toasted, stirring once. Set coconut aside to cool.
- 2. Whisk together flour, baking powder, soda and salt in medium bowl.
- 3. In the bowl of a standard mixer, add brown sugar and butter. Beat at medium speed until creamy and smooth, about two minutes. Beat in eat at medium speed until creamy and smooth, about two minutes. Beat in vanilla extract, coconut extract, and egg. Slowly add dry ingredients and mix until combined. Stir in toasted coconut, toffee bits, and chocolate chips.
- Drop spoonfuls of dough 2 inches apart onto prepared baking sheet. Bake at 350° for 10 minutes or until cookies start to brown around the edges. Remove from pan, and cool completely on wire racks.





WARM BROWNIE PUDDING MARY ELLEN STILES

•• As this is one-bowl cake bakes, a gooey fudge pudding forms on the bottom of the pan and a moist double chocolate brownie cake rises to the top like magic!??

INGREDIENTS

1 cup all-purpose flour 1/2 cup granulated sugar 1/2 cup unsweetened cocoa divided 2 teaspoons baking powder 1/4 teaspoon salt ¹/₂ cup milk 2 tablespoons butter or margarine melted 1 teaspoon vanilla extract

- ¹/₂ cup semisweet chocolate chips
- ½ cup brown sugar
- 1 ¾ cups boiling water

STEPS FOR BAKING

PREP TIME: 15 MIN **BAKING TIME: 35 MIN**

SERVINGS: 6

- 1. Preheat oven to 350F. Combine flour, sugar, ¼ cup of the cocoa, baking powder and salt in a large bowl.
- 2. Stir in milk, melted butter and vanilla until smooth; stir in chocolate chips.
- 3. Spread evenly in bottom of an ungreased, shallow 1 ½ quart casserole dish.
- 4. Sprinkle brown sugar and remaining cocoa on top.
- 5. Place casserole in over; carefully pour boiling water over the top.
- 6. Bake 35 min or until top springs back when gently pressed with fingertip.
- 7. Cool 10 min before serving. Serve warm with ice cream is yummy.

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Our Lady of Sorrows Church

Mass Times: Saturday Vigil Mass at 5:15pm Sundays 8:00am, 9:30am, 11:00am, 12:30pm