

Broadmead Friends' Recipes for Sweets

Museum of Winter Oatmeal Cookies

Jane & David

David was the originator of the recipe -- sort of a cross between an oatmeal cookie and a coconut macaroon. Every time he or I made them, we kept adding just a bit more coconut, until finally -- well -- the whole package makes them coconuty scrumptious! In my new poetry book, I have a poem called "Museum of Winter" that mentions oatmeal cookies. So Judy dubbed the cookies Museum of Winter Oatmeal Cookies and served them at the book launch party. - Jane

1 cup unsalted butter, room temperature
1 cup firmly packed brown sugar
½ cup granulated sugar
2 eggs from happy chickens
1 teaspoon vanilla extract
1½ cups whole wheat pastry flour (can use white flour)
1 teaspoon baking soda
4 cups of Quaker Oats (Old Fashioned)
1 pkg Baker's coconut (14 oz.)

Preheat oven to 350° F. Beat together butter and sugars until creamy. Add eggs and vanilla extract; beat well. Add flour, baking soda; mix well. Stir in oats. Drop by rounded tablespoon** onto cookie sheets that have been lightly greased. Bake 10 to 12 minutes or until golden brown. Cool 1 minute on sheet, remove to wire rack.

**Can also be made jumbo size by using an ice-cream scoop to drop out dough. Place only 3 cookies on baking sheet at one time. Bake about 20 minutes or until golden brown.

Almond Cake

Susan Carpenter

3/4 cup butter (1 1/2 sticks)
1 1/2 cups sugar
2 eggs
1 1/2 cups flour
pinch salt
1 1/2 tsp. almond extract
slivered almonds
sugar

Melt butter, add sugar. Beat in eggs one at a time. Add flour, salt, and flavoring. Mix well.

Pour in a large iron skillet which has been lined with aluminum foil (grease foil). Sprinkle almonds and sugar on top.

Bake at 350 degrees for 30 minutes. Cool before removing foil.

Almond Rice Pudding

Dan & Mathilda

Serves 12

Can be served warm or cold.

Cook in 4 c. water and 2 t. salt (20 minutes): rice - 2 c.

In a saucepan, combine cooked rice with:
almond milk - 3 cups (need 4 cups in all for recipe)

Simmer, stirring frequently, until thick and creamy, 12-15+ minutes.

Stir in:

eggs, beaten - 2

almond milk - 1 c.

slivered almonds - 1 c.

raisins - 1 1/3 c.

sugar - 1 c.

cinnamon - 1 T.

ginger - 1/2 t.

cloves - 1/2 t.

nutmeg - 1/2 t.

Stir continually.

Continue cooking until egg is set, 2 to 3 minutes.

Remove saucepan from heat. Stir in: butter - 2 T.

Let sit a few minutes before serving.