

## Orange Ricotta Cookies

### Ingredients

- 2 1/2 cups all-purpose flour    1 stick unsalted butter, softened  
1 teaspoon baking powder    2 cups sugar  
1 teaspoon salt    2 eggs  
1 (15-ounce) container whole milk ricotta cheese  
3 tablespoons orange juice  
1 orange, zest

### Instructions

1. Preheat the oven to 375 degrees F.
2. In a medium bowl combine the flour, baking powder, and salt. Set aside.
3. Using an electric mixer beat the butter and sugar until light and fluffy
4. One at a time, add the eggs until incorporated.
5. Beat in ricotta cheese, orange juice, and orange zest.
6. Stir in the dry ingredients.
7. Line baking sheets with parchment paper.
8. Spoon the dough onto the baking sheets.
9. Bake for 15 minutes, until slightly golden at the edges.
10. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes.

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## Banana Nice Cream

### Ingredients

- 2 bananas, sliced and frozen  
1 cup unsweetened soymilk  
2 tablespoons smooth almond butter or peanut butter

### Directions

1. Put bananas, soymilk and almond butter into a blender.
2. Purée, turning off the motor and stirring the mixture two or three times, until smooth and creamy.
3. Pour into two bowls and serve.

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## Banana Brown Betty

### Ingredients:

#### Filling:

- 5 Tbs. butter - melted    5 Tbs. granulated sugar  
1 bunch Bananas - sliced    2 oz. Fresh Orange or Lemon Juice

#### Topping:

- 4 Tbs. Brown Sugar    ½ cup Quick Cooking Oatmeal  
3 shakes of Cinnamon    Whipped Cream

### Instructions:

#### Filling:

1. Combine cut bananas, melted butter, sugar and juice in bowl until well coated.
2. Place mixture in a baking pan and set aside.

#### Topping:

1. Place brown sugar, cinnamon and oatmeal in a bowl and mix until well mixed.
2. Pour mixture on top of the banana mixture - covering top.

#### Cooking:

1. Preheat oven to 375°.
2. Cook for about 10 - 15 minutes or until golden and bubbly.
3. Remove from oven and place in bowl and top with whip cream.
4. ENJOY!!!

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## Chocolate Bars

### Ingredients:

- 2 cups Flour    ¾ cup white sugar  
½ cup unsweetened cocoa powder    ½ cup brown sugar  
¼ teaspoon salt    ¾ cup butter - room temp.  
½ teaspoon baking soda    2 eggs    1 ½ cups white chocolate chips

#### Topping:

- 1 ½ cups semi sweet chocolate chips

### Instructions:

1. Preheat oven 350° and line baking pan with parchment paper.
2. Combine flour, cocoa, baking soda and salt and set aside.
3. In second bowl cream white sugar, brown sugar and butter until light and fluffy.
4. Add eggs.
5. Add flour mixture and combine well. (Mixture will be very thick)
6. Stir in white chocolate.
7. Pour in pan and cook for 20 -25 min or until a toothpick comes out clean.
8. Remove from oven, pour semi sweet chocolate chips on &cover. Rest until chocolate melts.
9. Spread chocolate to cover.
10. Let cool and ENJOY!!

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## **Chocolate Ganache**

### **Ingredients:**

9 ounces bittersweet chocolate, chopped  
1 cup heavy cream

### **Instructions:**

1. Place the chocolate into a medium bowl.
2. Heat the cream in a small sauce pan over medium heat. Bring just to a boil
3. Pour over the chopped chocolate, and whisk until smooth.
4. Allow the ganache to cool slightly before pouring over a cake. Start at the center of the cake and work outward.
5. Enjoy!!

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