

-- Spencer's Weekly Recipes --



Breakfast Upside-Down Cake

- 1 pkg. (18-1/4 oz.) blueberry muffin mix
- 1 pkg. (1/4 oz.) quick-rise yeast
- 1 can (8 oz.) sliced pineapple
- 1 egg, lightly beaten
- 1/3 cup packed brown sugar
- 1/4 cup butter, melted
- 4 maraschino cherries, halved
- Fresh blueberries, optional

Directions

1. Rinse and drain blueberries from muffin mix; set aside. Combine muffin mix and yeast in a large bowl; set aside.
2. Drain pineapple, reserving juice in a measuring cup. Set pineapple aside. Add enough water to juice to measure 2/3 cup.
3. Pour juice into saucepan; heat to 120°-130°. Add to muffin mix; stir just until moistened. Beat in the egg. Cover and let rest for 10 min.
4. Combine brown sugar and butter; pour into a greased 9-in. round baking pan. Cut each pineapple slice in half; arrange over brown sugar mixture. Tuck cherries into pineapple.
5. Spoon half of batter over pineapple. Sprinkle with reserved blueberries. Spread with remaining batter.
6. Bake at 350° for 40-45 min. or until a toothpick inserted into cake comes out clean. Immediately invert onto a serving plate. Cool completely. Garnish with fresh blueberries if desired.

<https://www.tasteofhome.com/recipes/breakfast-upside-down-cake/>

Strawberry Peach Trifle

- 3 cups cold fat-free milk
- 2 pkg. (1 oz. each) instant sugar-free white chocolate pudding mix
- 1 prepared angel food cake (8 to 10 oz.), cut into 1-inch cubes
- 3 cups sliced fresh strawberries
- 2 cups fresh or frozen sliced unsweetened peaches
- 1 carton (8 oz.) frozen reduced-fat whipped topping, thawed
- Additional sliced fresh strawberries



Directions

1. In a mixing bowl, combine milk and pudding mixes. Beat on low speed for 2 mins. Place a third of the cake cubes in a trifle bowl or 2-1/2-qt. glass serving bowl. Top with a third of the pudding, 1 cup strawberries, 1 cup peaches and a third of the whipped topping. Top with remaining cake, pudding, strawberries, peaches and whipped topping. Garnish with additional sliced strawberries.

<https://www.tasteofhome.com/recipes/strawberry-peach-trifle/>



Peanut Butter Chocolate Chip Zucchini Cake

- 1/3 cup creamy peanut butter
- 1/4 cup butter, softened
- 1 cup packed brown sugar
- 1-1/2 cups all-purpose flour, divided
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1 large egg, room temperature
- 1 tsp. vanilla extract
- 1/4 cup buttermilk
- 1 cup shredded zucchini
- 1/4 tsp. ground cinnamon
- 1/2 cup semisweet chocolate chips

Directions

1. Preheat oven to 350°. In large bowl, cream peanut butter, butter and brown sugar until blended. In another bowl, whisk 1-1/4 cups flour, salt and baking soda; add to creamed mixture. Beat just until mixture is sandy. Remove 1/2 cup crumb mixture for topping.
2. To remaining mixture, beat in remaining flour, egg, vanilla and buttermilk. Stir in zucchini. Spread into a greased 9-in. round baking pan. Stir cinnamon into reserved topping. Sprinkle over batter; top with chocolate chips.
3. Bake until a toothpick inserted in center comes out with moist crumbs, 20-25 min. Cool in pan on a wire rack.

<https://www.tasteofhome.com/recipes/peanut-butter-chocolate-chip-zucchini-cake/>

Twix Cookies

Shortbread Cookies

1 1/2 cups butter, softened



1 cup powdered sugar
1 teaspoon vanilla
3 cups flour
1/4 teaspoon salt

Caramel Layer

15 oz. of caramel
2 Tablespoons evaporated milk

Chocolate layer

2 cups milk chocolate chips
2 teaspoons shortening

Instructions

- Preheat oven to 350 degrees F.
- In a large bowl, cream butter and sugar together. Add vanilla, flour and salt and mix until well combined.
- Dump dough onto a lightly flour surface.
- Roll dough out to 1/2 inch thick.
- With a small biscuit cutter, cut out cookies and place on greased cookie sheet.
- Bake at 350 ° for 14-16 minutes.
- Remove from oven and let cookies cool completely.
- Melt caramel according to package directions. Spread over cooled cookies. Let caramel cool completely before spreading on the chocolate.
- In a small microwave safe bowl, melt chocolate chips and shortening in 30 second increments, stirring in between each increment until melted and smooth. Spread over the tops of cooled caramel.
- Let chocolate set before eating and serving. I popped mine in the fridge/freezer to get the chocolate to set faster.

<https://www.chef-in-training.com/twix-cookies/>

Fresh Raspberry Icebox Cake

1 (8 oz.) mascarpone cheese
3 cups cold heavy whipping cream
2 tbsp. sugar
2 tbsp. grated lemon zest (about 2 lemons)
2 pkg. (5-1/4 oz. each) thin ginger cookies
5 cups fresh raspberries (about 20 oz.), divided



1. Stir mascarpone cheese; let stand at room temp 30 min. Meanwhile, beat cream until it begins to thicken. Add sugar; beat until soft peaks form. Reserve 1/2 cup cream; cover and refrigerate. Add lemon zest and mascarpone to remaining whipped cream; beat until stiff peaks form, 30-60 seconds.
2. On a serving plate, spread 1/2 cup of the cream mixture in a 7-in.-diameter circle. Arrange six cookies in a circle on top of the cream, placing a seventh cookie in the center. Gently fold 4 cups of raspberries into remaining cream mixture. Spoon about 1 cup raspberry cream mixture over the cookies. Repeat layers six times, ending with cookies (there will be eight cookie layers in all). Spread reserved whipped cream over cookies; top with remaining raspberries. Refrigerate, covered, overnight.

Editor's Note: Recipe tested with Anna's Ginger Thins Swedish cookies.

<https://www.tasteofhome.com/recipes/fresh-raspberry-icebox-cake/>



Lemon Cookies

1 cup butter, softened
1 1/2 cups sugar
1 egg
1 teaspoon lemon juice
1 Tablespoon Lemon zest
1 teaspoon vanilla
1/2 teaspoon salt
1/2 teaspoon baking powder
2 1/4 cups flour

Lemon Glaze

1 1/2 cup powdered sugar
1 Tablespoon lemon juice
1 Tablespoon lemon zest
1 Tablespoon milk
1/4 teaspoon vanilla

Instructions

1. Preheat oven to 350°.
2. In a large bowl, cream butter and sugar together.
3. Add egg and beat in well.
4. Add lemon juice, lemon zest and vanilla and mix until well blended.
5. Add salt, baking powder and flour and mix until well incorporated.
6. Roll cookies into 1 inch balls and place on greased cookie sheet. Space cookie dough balls about 2 inches apart from each other.
7. Bake at 350 °for 8-10 min. or until lightly golden on the edges of cookies.
8. Combine glaze ingredients in a medium bowl and whisk until smooth glaze is formed. Drizzle as much as desired over slightly warmed cookies and let finish cooling completely before eating.

Notes

These cookies were made at high altitude. If you aren't baking at high altitude, you may need to decrease the flour by 1/4 cup. :)

<https://www.chef-in-training.com/lemon-cookies/>