



# Sugar or Spice

## ALMOND MACAROON BROWNIES

1 pkg. (3 oz.) cream cheese, softened  
6 tbsps. butter or margarine  
3/4 cup sugar  
3 eggs  
1/2 cup plus 1 tbsp. all-purpose flour  
1-2/3 cups Baker's Angel flake Coconut  
1 cup Dole whole natural almonds  
6 squares Baker's semi-sweet chocolate  
1/2 tsp. vanilla  
1/2 tsp. baking powder  
1/4 tsp. salt

Beat cream cheese and 2 tbsps. butter until softened; beat in 1/4 cup sugar. Stir in 1 egg, 1 tbsp. flour, and coconut. Reserve 16 almonds for garnish; chop remaining. Stir in 1/3 cup of the chopped almonds. Set aside.

Stir 5 squares chocolate and remaining butter over low heat until melted. Remove from heat; stir in 1/2 cup sugar and vanilla. Beat in 2 eggs. Stir in 1/2 cup flour, baking powder and salt. Add remaining chopped almonds.

Spread chocolate batter in greased 8-inch square pan.

Spread cheese batter on top. Garnish with whole almonds. Bake at 350 degrees for 40 minutes or until cake tester inserted in center comes out almost clean. (Don't over bake.)

Melt remaining chocolate, drizzle over brownies. Cool in pan. Cut into bars or squares. Makes about 16 brownies.

## HEAVENLY PECAN PIE

### Filling:

1 (8 oz.) pkg. cream cheese, room temperature  
1-1/2 cups confectioner's sugar  
1 (8 oz.) carton Cool Whip

### Topping:

1 stick butter  
2 cups chopped pecans  
1 cup coconut  
1 jar caramel ice cream topping

Cream together cream cheese, Cool Whip and confectioner's sugar. Spread in 2 cooled pie crusts or 2 graham cracker crusts.

Melt butter. Add pecans and coconut. Spread on cookie sheet and toast at 450 degrees being very careful not to burn. Allow to cool and sprinkle on pies. Drizzle caramel topping over both pies. Refrigerate.

## WHITE FUDGE

1 can Eagle Brand sweet condensed milk  
24 oz. pkg. white chocolate (almond bark)  
1-1/2 tsp. white vinegar  
3 tsp. rum (or as much as desired)  
1 cup pecans  
1/2 tsp. salt

Melt milk and white chocolate in microwave until smooth. Remove and add remaining ingredients. Pour into 9" square pan. Chill. (Recommend: oblong Pyrex dish, 6x11 or 6x9).

## SWEET CHICKEN BACON WRAPS

1 (1 lb.) package sliced bacon  
1-1/4 lb. boneless, skinless, chicken breasts  
(about 4 breasts)  
2/3 cup firmly packed brown sugar  
2 tablespoons chili powder

Preheat oven to 350 degrees. Cut chicken breasts into 1-inch cubes. Cut each bacon slice into thirds. Wrap each chicken cube with bacon and secure with a wooden pick. Stir together brown sugar and chili powder. Dredge wrapped chicken in mixture. Coat a rack and broiler pan with non-stick cooking spray. Place chicken on rack in broiler pan. Bake at 350 degrees for 30 to 35 minutes or until bacon is crisp. Makes 12-15 appetizer servings.

## FRESH SALSA

2 quarts chopped tomatoes (8 cups)  
1 large chopped red onion  
1 large chopped green pepper  
1 cup vinegar  
1/2 tsp. garlic powder  
Juice of 1/2 lemon  
1 tsp. cilantro (fresh is better)  
2 tbsps. salt  
Finely chopped jalapeno to taste (4 or 5)

## JALAPENO BREAD

1 cup water  
3 cups bread flour  
3 tbsps. nonfat dry milk  
1-1/2 tbsps. sugar  
1-1/2 tsp. salt  
1-1/2 tbsps. butter, in small pieces  
2 tsp. active dry yeast  
2 to 3 tbsps. chopped canned jalapeno peppers  
1/4 cup finely shredded Monterey Jack cheese or finely shredded Mexican blend of cheeses

Add the ingredients to the bread machine pan according to your bread machine manufacturer's suggested order. Select white or basic with a light or medium crust. Use fewer jalapenos or mild chile peppers for a milder bread. Makes a 2-pound loaf.

## Convert to Traditional Oven Baking

### Basic Yeast Bread Making

Proof the yeast (dissolve the yeast and 1 tablespoon of sugar in warm water, amount will depend on the recipe).

1. Combine the ingredients and mix well.
2. Knead the dough until smooth and soft.
3. Let rise until doubled.
4. Punch down, and shape into a loaf.
5. Place bread in a greased loaf pan, or on a baking sheet for a round loaf.
6. Rise again until doubled.
7. Bake in a moderate oven, about 350 degrees
8. Bake for 40 to 50 minutes (the actual time will be based on your individual oven) or until the crust is golden brown and the loaf sounds hollow when tapped.

