



Bake with Nana

"Little Book of Recipes"

Welcome!

Hello, there! I am Donna, the baker, voice, and photographer behind Bake with Nana baking blog.

I have been baking cakes, cookies, pies and more for years. If you love to bake then you are going to enjoy **Bake with Nana "Little Book of Recipes"** Enjoy these 6 easy and delicious recipes. Get Baking!

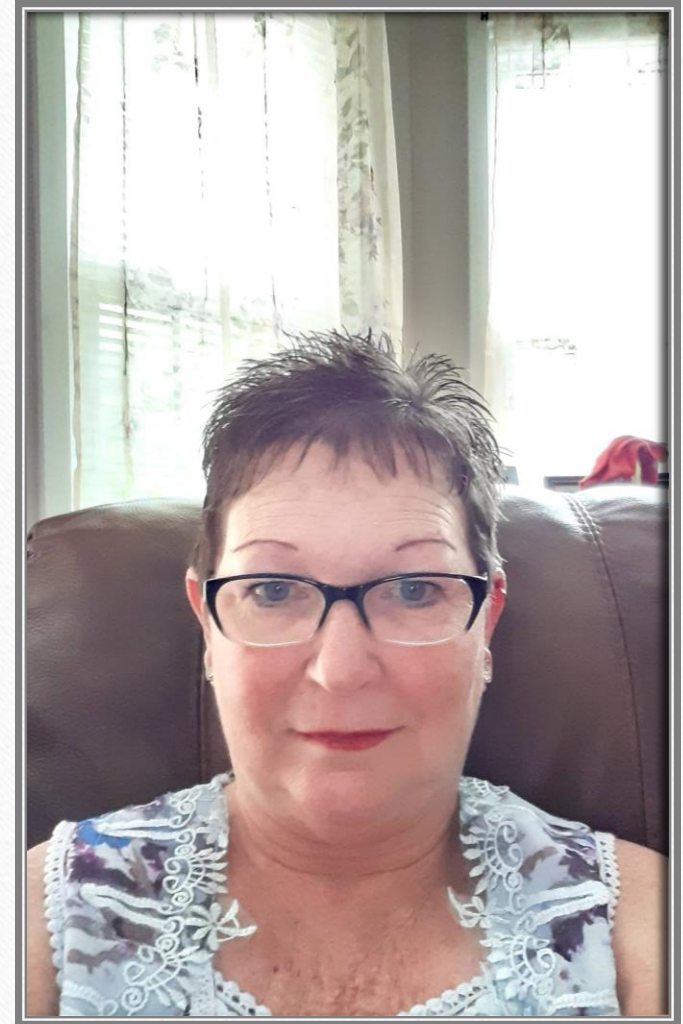




Table of Contents

- 4
- **Decadent Chocolate Cake**
- 5
- **Creamy Chocolate Frosting**
- 6-7
- **Donna's Best Holiday Butter Cookies**
- 8
- **Soft Cookie Frosting**
- 9
- **Cream Cheese Pecan Pie**
- 10-11
- **Donna's Never Fail Pie Crust**

Decadent Chocolate Cake



Ingredients:

- 2 cups White Lily Unbleached Self-Rising Flour
- 2 cups sugar
- 1/2 unsweetened cocoa powder
- 3/4 cup canola oil
- 1/2 cup buttermilk
- 2 eggs
- 2 teaspoons vanilla flavoring or extract
- 1 cup of boiling water

Directions:

1. Preheat oven to 350 degrees F. Grease two 9-inch round pans, or three 8-inch round pans, or a 13x9x2-inch pan. I like to use either Pam Cooking Spray with Flour or Baker's Joy.
2. Combine the dry ingredients in a large mixing bowl. Add oil, milk, eggs and vanilla. Beat for 2 minutes at medium speed. Stir in boiling water until blended. Batter will be thin.
3. Pour batter evenly into prepared pans. Bake 30-35 minutes or until toothpick inserted near center comes out clean. Cool on wire rack 5 minutes before removing from pan. Finish cooling on wire rack before frosting. Frost as desired

Delicious with my Creamy Chocolate Frosting Recipe

Creamy Chocolate Frosting



Ingredients:

- 1 box (1 pound) confectioners' sugar (4X sugar works best)
- 1/2 cup unsweetened cocoa powder
- 1 stick butter or margarine, softened
- 1/4 cup evaporated milk
- 1 teaspoon vanilla
- 1/8 teaspoon salt

Directions:

1. Beat all ingredients together until smooth
2. Decorate your cake with sprinkles or make pretty swirls on the frosting.
3. Frost a cool cake.

Nana's Best Holiday Butter Cookies



Ingredients:

- 1 1/4 cups of confectioners' sugar
- 18 tablespoons salted butter, room temperature (1 cup + 2 tablespoons)
- 1 large egg yolk, white reserved for topping if desired (see "tips" below)
- 1/4 teaspoon of your choice of flavoring (vanilla flavoring, almond flavoring)
- 2 3/4 cups White Lily Unbleached All-Purpose Flour

Directions:

1. To make the cookies: Combine the sugar, butter, egg yolk, and flavor, beating until smooth. (If you have a dough hook with your mixer, use it. It works great!) The mixture will seem dry at first, but will suddenly come together. If not, then dribble in a tablespoon of water.
2. Divide the dough in half, shape each half into a flattened disk, and wrap it in plastic (I like to use parchment paper). Refrigerate for 2 hours, or overnight. When you are ready to bake, take the dough from the frig and let soften for 20-30 minutes or until it feels soft enough to roll. **NOTE:** It should feel cold, but not rock-hard.

DIRECTIONS CONTINUED ON NEXT SLIDE...

Directions for Nana's Best Holiday Butter Cookies Continued...

3. Make sure to sprinkle your surface with flour, and flour rolling pin. You want to work with one piece of dough at a time. Roll it 1/8" to 3/16" thick. Use a cookie cutter to cut out the shapes. Re-roll and cut the dough scraps. Place the cookies on ungreased or parchment-lined baking sheets. they can be close together; because they barely spread. (Parchment Paper is the best!)
4. Preheat your oven to 350 degrees F and bake the cookies for 12-14 minutes, until they're set and barely browned around the edges. **FYI:** Bake for 12 minutes and if they are not done, bake 2 more minutes.
5. Remove cookies from the oven, and cool right on the pan. If you used parchment paper you can lift cookies and parchment paper off the pan, that way you can continue to use the pan as the cookies cool. FYI: I like to take the cookies off the parchment paper and cool on my cake racks that way I can continue to use the parchment paper already on my pan
6. Repeat with the remaining piece of dough, cutting, and baking cookies. Let the cookies completely cool before you ice and decorate.
7. This makes about 5 dozen 2" cookies.

Decorate with my Soft Cookie Frosting recipe for a delicious cookie.

Soft Cookie Frosting



Ingredients:

- 3 cups confectioners' sugar
- 1/2 cup butter
- 1/2 cup shortening (I use butter flavored Crisco Sticks)
- 2 teaspoons vanilla and almond extracts, or you can do 1 teaspoon of vanilla and 1 teaspoon of almond extract
- 1/8 to 1/4 cup water or milk (Start with smaller amount and increase if needed)

Directions:

1. Using a stand mixer or hand mixer, mix together the sugar, butter, and shortening just until well combined
2. Mix on medium speed of your mixer and gradually add the extracts and the desired amount of water or milk. If you use less liquid, it will yield a stiffer frosting that dries slightly and make cookies easier to stack. More liquid will result in a softer more buttercream-like consistency that stays soft for several days
3. Beat on high speed of mixer until fluffy, 1 to 2 minutes. Remove mixer bowl and use immediately; or you can store in an airtight container at room temperature, until ready to frost the cookies

FYI: Color the frosting with gel food coloring for beautiful festive cookies.

Cream Cheese Pecan Pie



Ingredients for Cream Cheese Layer:

- 2 (8-ounce) packages cream cheese
- 1 egg
- 1 teaspoon vanilla extract

Directions:

1. Beat cream cheese, 1 egg, $\frac{1}{2}$ cup sugar, 1 teaspoon vanilla, and salt at medium speed with an electric mixer until smooth.
2. Then pour into your uncooked pie crust and sprinkle evenly with pecans

**CONTINUE ON TO THE NEXT SLIDE FOR
THE REST OF THE RECIPE!**

Cream Cheese Pecan Pie Continued...



Ingredients for Georgia Pecan Pie:

- 3 eggs, lightly beaten
- 1 cup sugar
- 1 cup dark Karo syrup
- 1 stick butter, melted
- 1 teaspoon vanilla
- 1 cup chopped up pecans
- 1 cup chopped up walnuts
- 1 unbaked, deep-dish pie crust

Directions:

1. Preheat oven to 375 degrees F.
2. In medium bowl, mix together eggs, sugar, corn syrup, butter and vanilla until well blended.
3. Stir in pecans and walnuts
4. Pour into pie shell on top of cream cheese mixture in pie shell
5. Bake 55 to 60 minutes or until knife inserted halfway between center and edge comes out clean
6. Cool on rack (Makes about 6 servings)
7. **FYI: Follow the recipe in order given!**

Nana's "Never Fail Pie Crust"



Ingredients:

Single Pie Crust:

- 1 1 /3 C. all-purpose flour
- 1 /2 tsp. Salt
- 1 /2 C. cold Butter Flavored Crisco Stick
- 3 to 6 Tbsps. ice cold water

Double Pie Crust:

- 2 C. all-purpose flour
- 3 /4 tsp. Salt
- 3 /4 C. cold Crisco Butter Flavored Crisco Stick
- 4 to 8 Tbsps. ice cold water

Ingredients:

Deep Dish Double Pie Crust:

- 2 2 /3 C. all-purpose flour
- 1 tsp. salt
- 1 C. cold Crisco Butter Flavored Crisco Stick
- 6 to 10 Tbsps. ice cold water

CONTINUED ON NEXT SLIDE...

Nana's "Never Fail Pie Crust" Continued...

Directions:

- 1. STIR** flour and salt in large bowl until blended. Cut shortening into flour mixture using pastry blender or fork until shortening pieces are the size of peas. Gradually add just enough water, 1 Tbsp. at a time, stirring with fork just until dough holds together and forms a smooth ball.
- 2. SHAPE** dough into a ball for single pie crust. Divide dough in half and shape into two balls for double crust pie. Flatten into 1/2-inch-thick disk(s). Wrap disk(s) in plastic wrap. Chill 30 minutes or up to 2 days.
- 3. ROLL** dough on lightly floured surface, rolling from center outward. For 9-inch pie plate, roll into an 11-inch circle. For 9 1/2-inch deep-dish pie plate, roll into a 12-inch circle. Transfer dough to pie plate.
- 4. For SINGLE-CRUST** pie, fold edge under and press to form a standing rim. Flute edge as desired. Chill until ready to use.
- 5. For DOUBLE-CRUST pie**, roll disk for bottom crust, trimming edges of dough even with outer edge of pie plate. Fill unbaked pie crust according to recipe directions. Roll out remaining dough disk. Place dough over filled pie crust. Trim edges of dough leaving a 3/4-inch overhang. Fold top edge under bottom crust. Press edges together to seal. Flute edges as desired. Cut several 1/2-inch slits in top crust to vent steam. Bake according to specific recipe directions.
- 6. HEAT** oven to 425°F. Thoroughly prick bottom and sides of unbaked pie crust with fork. Bake on lowest rack in oven 15 minutes or until golden brown. Cool completely on wire rack before filling.

I hope you enjoy Bake with Nana "Little Book of Recipes"

This is just a small sampling of the recipes I have on my blog.
For more delicious recipes like these, visit me at Baking with Donna at the link below...

bakewithnana.com



Thank you!