

Westwynd Farm Inn Recipes

Blueberry Scones

2 c. flour
¼ c. sugar, plus more for sprinkling
2 t. baking powder
¼ t. salt
6 T. cold butter, cut into small pieces
1 large egg
¾ c. whole milk

Preheat oven to 425. Combine first 4 ingredients in a medium bowl. Add butter and cut in with a pastry blender until crumbs form. Stir in blueberries. In a small bowl whisk together egg and milk. Add to flour mixture and stir with a fork until ingredients are moistened and hold together. On a baking sheet drop batter by heaping tablespoon

2" apart. Sprinkle with sugar and bake until golden brown about 12 minutes. Serve immediately.

Carrot Scones

6 oz. Cream Cheese
1 package carrot cake mix
1/3 cup half and half
1 egg
½ cup walnuts
½ cup raisins
1 cup your favorite vanilla glaze

Heat oven to 400

Cut cream cheese into cake until you have loose crumbs. Add remaining ingredients. Knead 6 times on floured surface. Divide in thirds. Shape into balls. Then flatten into disks. Cut each disk into sixths. Bake 15-20 min. Cool 10 minutes. Drizzle with glaze.

Lemon-Pecan Sunburst Coffee Cake

Cake

1 Can Pillsbury Grands
¼ Cup Pecans – finely chopped
¼ Cup sugar
2 tsp. lemon peel
2 tbl. melted butter

Glaze

½ cup powdered sugar
1 1/2 oz cream cheese, softened
2 ½ -3 tsp. lemon juice

Preheat oven to 375. Grease 8-9 inch round pan, I use pie pan. Separate dough into 8 biscuits. Place 1 biscuit in center. Cut remaining in half, place around center biscuit forming sunburst pattern.

Brush with melted Butter.

Mix pecans, sugar and peel. Sprinkle on Biscuits

Bake 20-25 min. until golden brown.

Mix Glaze ingredients and Drizzle over warm coffee cake

Cool 10 minutes. Serve warm

Banana Praline Muffins

Makes 12 muffins

3 Tbs. brown sugar
1 Tbs. sour cream
½ cup broken pecans

3 bananas - ripe
1 egg
½ cup sugar
¼ cup oil
1 ¼ cup flour
2 tsp. baking powder
¼ tsp salt

Preheat Oven to 400 F

In a small bowl mix together the brown sugar and sour cream; stir in pecans and set aside. In a large bowl mash the bananas; add the egg, sugar and oil and beat well. In a separate bowl combine the flour, baking powder and salt. Add dry ingredients into the banana mixture and stir until just moistened.

Spoon batter into greased muffin tins and top with spoonful of pecan mixture.

Bake at 400 for 15 minutes or until golden brown. Serve warm.

To save time in the morning, measure and mix dry ingredients the night before.

Store covered on kitchen counter.

Peaches-N-Cream Muffins

The Inn at Westwynd Farm 2008

2 c. sugar
4 c. flour
½ t. salt
2 t. baking powder
3 eggs
¾ c. oil
2 c. milk
2 c. drained diced canned peaches (reserve 1 T. peach syrup for filling)

Filling

1 8 oz. pkg. cream cheese, softened
¾ c. sugar
1 t. almond extract
1 T. peach syrup

Topping

Cinnamon sugar

Preheat oven to 350.

Combine cake ingredients except peaches. Mix thoroughly and then stir in peaches. Fill well greased muffin tins ¾ full.

In a separate bowl mix the filling ingredients until smooth. Drop 1 t. of filling on top of the batter and swirl. Sprinkle with cinnamon sugar and bake for 20-30 minutes.

Makes 30-36 muffins.

Pineapple Kiwi Fruit Parfait

Select your prettiest champagne flutes or parfait glasses

1 cup coarsely chopped peeled Kiwi (about 3 medium)

1 cup well drained pineapple tidbits

1 generous Tbl. honey

Gently toss until fruit is mixed and well coated

Approx. 1 ½ cups good quality granola

Approx. 1 ½ cups vanilla yogurt

Starting with fruit mixture create 6 layers of fruit, yogurt and granola in selected glasses ending with granola. Garnish with pansies from your garden. They're edible and add a lovely spring note.

Makes 4 servings depending on size of glasses.

Cheese Egg Puff

10 eggs
½ c. flour
1 t. baking powder
½ t. salt
2 c. cottage cheese
4 c. shredded Colby/Jack
2 T. chopped green chilies (mild)

Beat eggs and add remaining ingredients. Bake at 350 in a greased 9x13 pan for 45 minutes or until firm and slightly brown.

Ham & Eggs Au Gratin

6 Hard Boiled Eggs
4 Tbs butter
4 Tbs Flour
2 Cups Milk
1 ½ Tsp Worcestershire Sauce (or to taste – I increased it until I liked the flavor)
½ tsp Prepared mustard (I also upped this a little)
1 cup grated cheddar (I used sharp)
½ lb. cooked ham coarsely chopped
¾ cup seasoned bread crumbs

Run eggs thru egg slicer set aside. Melt butte rand mix in flour to form paste. Add milk slowly stirring constantly and simmer for 3 minutes add Worcestershire sauce, mustard and cheese, heat until cheese melts. Add ham and eggs and heat thru, continuing to stir. (I found it got pretty thick and I added more milk.) Turn into greased casserole dish and sprinkle with bread crumbs. Put under broiler until lightly browned serve over toasted English muffins.

Breakfast Blossoms

You will need:

Eggs

Deli ham

Cream cheese

Italian Seasoning

Parmesan Cheese

Paprika

Preheat oven to 375

Generously spray two muffins tins for each person to be served.

Line tin with thin sliced deli (boiled) ham. 1 slice per tin fold to fit. It should stick out a little to create a petal effect. Place very generous tablespoon of cream cheese in each tin, top with pinch of Italian seasoning. Break 1 egg into each tin being careful not to break the yoke. Sprinkle with parmesan cheese. Bake approx. 15 minutes until egg is set. Sprinkle with paprika. Carefully remove from tins. Place on a bed of hot hash browned potatoes in a pretty serving dish. (if edges of ham are too dark they can be trimmed with kitchen scissors) Enjoy the compliments!

Strawberry Bouquet

16 oz. chocolate chips

2 tablespoons shortening

1 lb. fresh strawberries with leaves

Thin wooden kabob sticks

Insert sticks into top of strawberries

In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth, holding them by kabob sticks, dip strawberries into chocolate mixture. Turn the strawberries upside down and insert sticks into Styrofoam for chocolate to cool. White chocolate may be drizzled over the milk chocolate for a fancier look.

When cool add bows to sticks, select a pretty vase, add some greens to create a strawberry bouquet.

Or simply remove stick and place strawberries on a foil doily on a pretty plate.

Note: You will have left over chocolate coating. It tastes great on ice cream.

Harvest Apple Bread

Makes 2 loaves

This very moist dense flavorful bread is chock full of apples and a favorite of our guests

2 eggs

2 cups sugar

½ cup canola oil

2 cups flour

2 tsp cinnamon

2 tsp baking soda

½ tsp salt

1 tsp vanilla

4 cups apple (peeled, cored and chopped)

1 cup walnuts, coarsely chopped

½ cup raisins

Preheat oven to 350 F

Spray two loaf pans - coat with cinnamon sugar

Beat together eggs, sugar and oil. In separate bowl combine flour, cinnamon, baking soda and salt. Add to egg mixture and beat well. Add vanilla and apples; then add nuts and raisins. Stir until well combined. Spoon into prepared loaf pans and bake for approximately 50-60 minutes. Turn out onto cooling racks. Cool completely before slicing.

Snickerdoodles

(So Good with a cup of tea)

3 ¾ cups all purpose flour

½ teaspoon baking soda

½ teaspoon of cream of tartar

1 cup of butter

2 cups sugar

2 eggs

¼ cup milk

1 teaspoon vanilla

3 tablespoons sugar

1 teaspoon ground cinnamon

Grease a cookie sheet. Stir together flour, soda, cream of tartar and tsp salt. Beat butter for 30 seconds; add the 2 cups sugar and beat until fluffy. Add eggs, milk and vanilla; Beat well. Add dry ingredients to beaten mixture beating till well combined. Form into one inch balls. Roll in a mixture of the 3 tablespoons cinnamon and sugar. Place balls 2 inches apart on a cookie sheet; flatten slightly with the bottom of a drinking glass. Bake in a 375 oven for about 8 minutes or till light golden brown. Makes 66 (or so)

Shoo Fly Cake

Similar to the pie - a Penna. Dutch favorite and so easy to make

1 cup molasses
2 1/2 cups boiling water
1 tablespoon baking soda
4 cups all purpose flour
1 16oz. light brown sugar
1/2 cup oil

In a large bowl mix the molasses, boiling water and soda. In a separate bowl blend the flour, brown sugar and oil. Reserve 4 cups for topping. Set aside. Mix remaining dry ingredients with the liquid. Pour into a lightly sprayed 9x13inch pan and top with crumbs (Have faith, it will be soupy but the finished cake is wonderful). Bake in a 325 oven for 40-50 minutes.