



COOKING WITH JAN ~ APRIL 12, 2017

WEEKLY RECIPES AT COBORNS & kokk.com ~ EASTER SWEETS

CARROT CAKE CUPCAKES WITH CREAM CHEESE FROSTING

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| 2 CUPS FLOUR | 2 CUPS WHITE SUGAR |
| 2 TSPS BAKING POWDER | 2 TSPS CINNAMON |
| 1/2 TSP EACH NUTMEG & SALT | 1 1/4 CUPS VEGETABLE OIL |
| 4 EGGS, LIGHTLY BEATEN | 1 TBLS VANILLA |
| 3 CUPS FINELY GRATED CARROTS | 1 CONTAINER CREAM CHEESE FROSTING |
| 1/2 TSP LEMON EXTRACT | 1-2 LEMONS FOR ZEST (OPTIONAL) |

PREHEAT OVEN TO 350 DEGREES; LINE 24 MUFFIN CUPS WITH CUPCAKE LINERS. MIX TOGETHER THE FLOUR, SUGAR, BAKING POWDER, CINNAMON, NUTMEG & SALT IN MIXING BOWL; ADD OIL, EGGS AND VANILLA AND BEAT UNTIL WELL BLENDED, THEN ADD THE GRATED CARROTS. SPOON BATTER INTO THE LINERS, FILLING ABOUT 2/3 FULL. BAKE 20 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER COMES OUT CLEAN. COOL IN PAN ON WIRE RACKS 5-10 MINUTES; REMOVE CUPCAKES FROM PAN AND COOL COMPLETELY. TO FROST, ADD THE LEMON EXTRACT TO THE FROSTING; FROST CUPCAKES AND GARNISH WITH LEMON ZEST IF DESIRED

NO-BAKE RAINBOW SHERBET PIE

FILLING & TOPPING

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| 2—6 OZ YOGURT RAINBOW SHERBET | 2 CUPS COOL WHIP, THAWED |
| 1 CUP ASSORTED FRESH FRUIT (BLUEBERRIES, STRAWBERRIES, RASPBERRIES) | |
| 1—9" GRAHAM CRACKER PIE CRUST | |

ADD THE YOGURT TO A LARGE BOWL; FOLD IN COOL WHIP AND BLEND WELL. SPOON THE YOGURT MIXTURE EVENLY INTO THE PIE CRUST; COVER & REFRIGERATE FOR 2 HOURS TO SET. BEFORE SERVING, GARNISH OUTER EDGE OF PIE WITH ASSORTED FRUIT. MAKES 8-12 SERVINGS DEPENDING ON SIZE OF SLICES.

CARROT CAKE WITH SALTED CARAMEL-CREAM CHEESE FROSTING

CAKE

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| 1 BOX YELLOW CAKE MIX | 1/2 CUP MILK |
| 1/2 CUP BUTTER, MELTED | 3 EGGS |
| 1 1/2 TSP NUTMEG | 2 CUPS SHREDDED PEELED CARROTS |
| 1/2 CUP CHOPPED PECANS | |

FROSTING

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| 1 1/2—8 OZ PKGS CREAM CHEESE | 3/4 CUP BUTTER SOFTENED |
| 1/4 CUP SALTED CARAMEL SAUCE | 1 1/2 TSPS VANILLA |
| 2 CUPS POWDERED SUGAR | |

TOPPING

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| 1/3 CUP SALTED CARAMEL SAUCE | 1/2 TSP COARSE SEA SALT |
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PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOMS & SIDES OF 4—8" ROUND CAKE PANS WITH COOKING SPRAY. IN MIXING BOWL, BEAT CAKE MIX, MILK, BUTTER, EGGS, CINNAMON & NUTMEG UNTIL WELL MIXED. ADD CARROTS & PECANS; SPOON BATTER EVENLY INTO THE PANS (ABOUT 1 1/4 CUPS PER PAN). BAKE FOR 18-22 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER COMES OUT CLEAN. COOL, IN PANS, FOR 10 MINUTES; REMOVE FROM PANS TO COOLING RACK & COOL COMPLETELY, ABOUT 1 HOUR. IN ANOTHER BOWL, COMBINE SOFTENED CREAM CHEESE AND BUTTER; MIX WITH ELECTRIC MIXER UNTIL SMOOTH. BEAT IN 1/4 CUP CARAMEL SAUCE AND THE VANILLA; ON LOW SPEED, BEAT IN THE POWDERED SUGAR, 1 CUP AT A TIME, AND CONTINUING BEATING UNTIL SMOOTH & CREAMY. FROST THE CAKE, USING 2/3 CUP BETWEEN THE CAKE LAYERS. FROST SIDES WITH A THIN LAYER SO SIDES ARE COVERED BUT STILL SHOWING THROUGH; SPREAD REMAINING FROSTING ON TOP. WHEN READY TO SERVE, CAREFULLY POUR AND SPREAD 1/3 CUP OF CARAMEL SAUCE OVER TOP, ALLOWING SOME TO DRIP DOWN SIDES. SPRINKLE WITH SEA SALT ON TOP; COVER AND REFRIGERATE ANY REMAINING CAKE. MAKES APPROXIMATELY 12 SERVINGS. THIS CAKE IS A LITTLE TIME CONSUMING BUT WORTH EVERY MINUTE OF IT. IT IS ONE YUMMY DESSERT!



KUCHEN WITH JAN

Do you like KUCHEN? Do you like to make KUCHEN? During the 2017 Performance Radio Senior Living Fair, we will have a *KUCHEN WITH JAN* contest. Bring your favorite KUCHEN to the Huron Campus Center (next to SplashCentral) at 8:30am on Wednesday, May 17th. All entries will be judged and prizes awarded to the top 3 entries. Sampling of the KUCHEN entries will follow the judging & awarding of prizes. Additional details on criteria and prizes will be announced in the coming weeks. Make your plans now to bake up your favorite KUCHEN and participate in the *KUCHEN WITH JAN* contest at the Senior Living Fair, Wednesday, May 17th at the Huron Campus Center.