

# All in One Bake Shop



How to make...

## Fudge Brownie Cut-Outs



1/2 c butter  
8 oz. good quality  
dark chocolate  
2 c sugar  
1 1/2 c flour  
1/4 tsp salt  
4 eggs  
1 tbsp vanilla  
2 tsp instant espresso

Preheat oven to 350° F. Chop chocolate into small pieces. Melt butter and chocolate in plastic microwave safe bowl in the microwave by heating for 30 seconds, removing and stirring and repeating just until chocolate is melted. Combine sugar, flour, salt, eggs, vanilla and espresso powder and mix well. Add chocolate mixture and mix to incorporate. Pour into parchment lined, greased 9" x 13" (or equivalent size) pan. Bake for 20 min. Let cool in pan. Run knife around edges and turn out. Use heart (or other ) shaped cookie cutter to cut shapes. Cover with poured ganache or just sprinkle with powdered sugar. Ganache: 5 oz. chocolate, chopped, 4 oz. heavy cream - Heat cream to a simmer. Pour over chocolate and stir until melted and mixed. Cool a bit before pouring.



## Raspberry Swirl Individual Heart Cheesecakes

This recipe makes 2 4-inch heart shaped cheesecakes using individual springform pans. They bake in a water bath in a larger baking pan that will comfortably hold the springform pans level, with at least 1 inch of space on each side and deep enough to hold water that comes halfway up the side of the springform pans. To keep water from leaking into the springform pan while baking, cover the outside of each with foil all the way up the sides. Set all ingredients out to come to room temperature. Melt 2 tbsp butter and mix in graham cracker crumbs and 2 Tbsp sugar. Press half of the crust mixture into each greased springform pan. Press crust just into the bottom. Set aside. Using electric mixer, beat eggs, add sugar and beat well. Add cream cheese and mix. Add vanilla, lemon juice, flour and corn starch and mix. Add melted butter and sour cream and continue mixing until smooth. Remove half of the batter, place in small bowl and mix in Icing Fruit. Place spoonfuls of each batter in the heart pans, until all of the batter is used evenly between the two pans. Use a table knife and swirl the batters together, being careful not to scrape the crust on the bottom. Tap pans on counter to release air bubbles. Place pans into the larger pan. Place in center rack of oven. Pour hot water in larger pan, being careful not to splash onto cheesecake batter, until the water comes halfway up the sides of the cheesecake pan. Bake at 325° F for 40 minutes. Turn oven off and leave cheesecake in closed oven for 1 hour. Take cheesecake out of oven and place in refrigerator. Chill (4 hours) before serving.

1/3 c graham cracker crumbs  
2 Tbsp sugar  
2 Tbsp butter melted  
1 eggs  
1/3 c sugar  
6 oz. cream cheese  
1 tsp vanilla  
1 tsp lemon juice  
1 Tbsp flour  
1 Tbsp corn starch  
2 Tbsp butter, melted  
4 oz sour cream  
1 Tbsp Raspberry Icing Fruit

## Fruity Cream Cheese Sandwich Cookies



1 C butter, softened  
8 oz. cream cheese, softened  
1 C granulated sugar  
1 egg  
1 Tbsp vanilla extract  
1 Tsp lemon extract  
2 3/4 C flour  
Icing Fruits  
Coarse white sugar - optional

Cream butter, cream cheese and sugar until light and fluffy. Mix in egg, vanilla and lemon. Add flour and mix until fully incorporated. Roll out to 1/8" thick on floured parchment paper. Place in refrigerator for about 1 hour to firm dough. Preheat oven to 325° F. Use cookie cutters where one cutter is small enough to make a cut-out of the larger cookie. Cut large cookies out of all of the dough. Transfer cookies to parchment lined cookie sheets. Use the smaller cutter to cut-out the centers of half of the large cookies. (Either bake the smaller cut-out pieces, or re-roll with other scraps to make additional cookies.) Optional - sprinkle the cut out cookie tops with coarse white sugar. Bake 15 minutes. Cookies will be pale in color. Allow cookies to cool on wire racks. When fully cooled, spread a thin layer of Icing Fruit on the bottom of the large cookie. Top with one of the cut-out cookies to make a fruity window sandwich cookie. Store in airtight container at room temperature. Makes about 24 4" sandwich cookies.