



Resident Recipes

Writing and photos by Morgan Wood, Resident Food Section Editor and blogger of "Raisin & Fig"



It's no secret that Bearpath is full of foodies... great cooks and bakers are in no short supply are on every street and cul-de-sac. Thankfully, these folks are also very generous with their talents!

Every Christmas, a certain someone shows up at our door with an amazing sampler of homemade decadent treats – beautiful, delicious,

and just the right amount of "naughty" for the holidays.

I don't know how we made her distribution "list" but I sure hope we don't fall off of it! This month, I asked Rhonda Smiley if she'd share some of those recipes.

Not only did she share the recipes, she *made* every one of them, so that I could take pic-

tures for you. {I'm guessing that as I write this I have about 86,000 calories sitting out on my kitchen island!}

I may or may not have sampled some along the way – and I guarantee, they are all terrific to enjoy, and share!

Thank you Rhonda, for being such a sweet neighbor, in every sense of the word!

Turtle Pecan Cheesecake

Makes one 9" cheesecake



- 2 cups crushed Oreo cookies
- ¼ cup melted butter
- 2½ (8 oz.) pkgs. Cream cheese, softened
- 1 cup sugar
- 1½ tablespoons flour
- 1 tsp. vanilla
- 3 eggs
- 2 tablespoons whipping cream
- Carmel and Chocolate toppings (recipes follow)
- Whole pecans

Preheat oven to 450 degrees. Combine cookie crumbs and butter, press into bottom of 9" spring-form pan. Beat cream cheese in large bowl until creamy. Add sugar, flour and vanilla; mix well. Add eggs, one at a time, beating well after each addition. Blend in cream. Pour over crust. Bake 10 minutes. Reduce oven to 200 degrees. Continue baking 25 minutes or until set. Loosen cake from rim of pan, cool before removing rim of pan.

Drizzle with caramel topping and chocolate topping. Refrigerate. Sprinkle with pecans just before serving.

Caramel Topping:

Combine ½ (14 oz.) bag caramels and 1/3 cup whipping cream in small saucepan; stir over low heat until smooth.



Chocolate Topping:

Combine 1 (4 oz.) pkg. chopped German sweet chocolate, 1 tsp butter and 2 Tbsp whipping cream in small saucepan; stir over low heat until smooth.

Jan's Caramels

- 1 cup butter
- 2 ½ cups brown sugar
- 1 cup light corn syrup
- dash of salt
- 1 can sweetened condensed milk
- 1 tsp vanilla
- Crushed nuts (optional)



Melt butter over low heat. Add sugar and salt; stir in corn syrup. Gradually add milk. Cook to firm ball (245 degrees); stir frequently. Remove from heat, add vanilla. Pour into buttered oblong pan.

When cool, cut into bite-size pieces; twist wrap in pieces of waxed paper.



English Toffee

- 2 cups sugar
- 1 cup water
- 1 lb. butter
- 1 ½ - 2 cups whole almonds
- 2-7oz. Hershey Bars
- Finely chopped almonds

Put 2 cups sugar and 1cup water in deep heavy pan. Cover and bring to a boil. Allow to boil for 5 minutes (or until 230 degrees F). Uncover and add butter one cube at a time, stirring constantly and allowing butter to melt before adding another cube. Cook on highest heat while stirring vigorously with a figure eight motion. Add 1 ½ - 2 cups whole almonds. Cook until nuts pop or until toffee is golden brown. (Smoke may billow out of the pan, so do not be alarmed.) Pour into buttered jelly roll pan and spread out.

Place Hershey bars on top of hot mixture, allow them to soften and then spread over toffee. Sprinkle with finely chopped almonds. Allow to harden and cool completely; cut into desired serving sizes.

Fudge

- 1 lb. Milk chocolate
- 12 oz. semi-sweet chocolate chips
- 1 pint Marshmallow Crème
- 4 ½ cups sugar
- 1 large can evaporated milk
- 1/3 cup butter



Break chocolate into small pieces; add chocolate chips and marshmallow crème and mix in food processor.

Bring sugar, evaporated milk and butter to a roiling boil while stirring constantly. Boil to a soft ball stage (234-240 degrees).

Immediately pour mixture over ingredients in food processor and process until smooth. Pour quickly into buttered 9 x 13 -inch pan.

I'd love to highlight some of your favorite recipes in the months to come. Please call or email me, and we'll arrange something – perhaps evening a "tasting" party with a glass of wine or two!

Share your favorite family recipe or the dish you just can't put down! Can be fast and easy, or elegant and gourmet...as long as it is delicious! E-mail the ingredients, detailed instructions and photos of your finished masterpiece to morganwood1@gmail.com!

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