

Blueberry Corn Biscotti

1 bag **Little Bay Baking Corn Bread Mix**
2/3 cup sugar
2 tsp shredded lemon peel
2/3 cup rice milk
1/3 cup canola oil
2 large eggs
3/4 cup blueberries

Preheat oven to 400 degrees. Spray five 6" by 3" by 2" pans with no stick spray. Combine corn bread mix, sugar, and lemon peel. Add milk, eggs, and oil. Stir to combine. Fold in blueberries. Spoon batter into the 5 prepared pans and bake until golden brown about 20-25 minutes. Let cool 10 minutes. Remove loaves from pans and slice into 1/2 slices and bake on cookie sheet for 15-20 minutes. Turn over and bake 10-15 minutes longer. Should be dry and crisp.

Makes 20 biscotti.

Peanut Butter Cookies

1 ½ cups **Little Bay Baking Cookie Bar Mix**
½ cups margarine
½ cup nut butter (peanut butter, sunbutter, or soy butter)
1 large egg

Preheat oven to 375 degrees. In large bowl combine nut butter and margarine. Add egg and mix until combined. Add cookie bar mix, blend until well mixed. Dough will be thick. Roll teaspoonfuls of dough into 1" balls. Place on cookie sheet and flatten with a fork dipped in sugar (or GF flour). Bake at 375 degrees for 10-12 minutes until cookies are set but not hard.

Makes about 2 dozen 2 ½ " cookies.

Try adding 1 cup chocolate bits to dough before rolling into balls.

Snickerdoodles

1 bag **Little Bay Baking Yellow Cake Mix**
1 ½ cup margarine, softened
2 large eggs

Preheat oven to 400 degrees. Put all ingredients in large bowl. Blend with electric mixer until well mixed. Dough will be thick. Roll heaping teaspoonfuls of dough into 1" balls. In small bowl combine 2 teaspoons cinnamon and 2 tablespoons sugar. Roll dough balls in cinnamon sugar and placed in cookie sheet lined with parchment paper. Bake 8-10 minutes until cookies are light brown and set but not hard.

Makes about 5 dozen 2" cookies.

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Recipes from our kitchen to yours

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Tastes Like You Remember

Fruity Cake Squares

1 bag **Little Bay Baking Yellow Cake Mix**
2 sticks margarine (dairy free)
4 large eggs
1 tsp vanilla
1/4 cup rice milk
1 20 oz. can fruit pie filling

In a large bowl, beat margarine until light and fluffy. Add vanilla, eggs, yellow cake mix and rice milk. Beat until smooth. Spread 3/4 of the batter into greased 11X15 pan. Spread pie filling over batter. Spoon remaining batter over pie filling and spread lightly. Do not cover all of the pie filling. Bake at 350 degrees for 35-45 minutes. Serve warm or cold.

Makes about 18 fruity cake squares.

Banana Muffins

1 bag **Little Bay Baking Pumpkin Bread Mix**
2 large eggs
2 cups mashed bananas
1/4 cup vegetable oil
1/3 cup water

In a medium bowl, combine all ingredients. Mix until smooth. Pour into muffin tins and bake at 350 degrees for 25-30 minutes.

Makes about 18 – 20 banana muffins.

Optional ingredient: Add 1 cup chopped walnuts to batter before putting in muffin tins.

Hush Puppies

1 cup **Little Bay Baking Corn Bread & Muffin Mix**
1 large egg
1/2 cup rice milk
2 tsp sugar

Preheat vegetable oil in deep fryer to 375 degrees.

In a medium bowl, combine corn bread & muffin mix and sugar. Add 1 egg and rice milk and stir just until moistened. Drop batter into hot oil by tablespoons and cook for three minutes or until brown. Stir gently while frying so hush puppies will brown on all sides. Put on absorbent paper towel to drain. Serve warm with maple syrup.

Makes about 15 hush puppies.

Apple & Spice Bars

1 bag **Little Bay Baking Cookie Bar Mix**
1 cup chopped apple
1 tsp cinnamon
3 large eggs
4 TBS water
2/3 cup vegetable oil

In a large bowl, combine cookie bar mix and cinnamon. Add eggs, oil and water. Mix until blended. Stir in the chopped apples. Spread into greased 9x13 pan. Bake at 350 degrees for 30-35 minutes. Serve warm or cold.

Makes about 24 apple & spice bars.

Optional ingredient: Add 1 cup chopped walnuts or raisins to batter before putting in pan

Mini Coffee Cakes

2 cups **Little Bay Baking Yellow Cake Mix**
1/2 tsp ground nutmeg
1/3 cup margarine, softened
2 large eggs
1 TBS mayonnaise
2/3 cups rice milk

Preheat oven to 350 degrees. Put all ingredients in large bowl. Blend with electric mixer until well mixed. Line muffin tin with cupcake papers and spoon batter into cupcake papers. Sprinkle with nut topping (1/3 cup brown sugar, 1/3 cup chopped nuts, and 1/2 teaspoon cinnamon.) Bake 25-30 minutes.

Makes 12 mini coffee cakes.

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www.littlebaybaking.com*

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