

## BLACKSMITH INN PUMPKIN PECAN MUFFINS

2 c. sugar	2 c. flour
1 t. baking soda	2 eggs
2 t. baking powder	1 c. oil
1 t. salt	2 c. pumpkin (1 can)
2 t. cinnamon	1/2 c. chopped pecans
1/2 t. ground cloves	1/2 c. raisins

Preheat oven to 325°. Mix together dry ingredients in a large mixing bowl. Mix together wet ingredients in another bowl then stir into dry ingredients. Fold in pecans and raisins. Fill greased or lined muffin cups 2/3 full. Sprinkle tops with a cinnamon sugar mixture. Bake for 20-25 minutes. Yield: 18 muffins.

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## BLACKSMITH INN MOCHA CHOCOLATE CHIP WALNUT MUFFINS

1 (8 oz.) package cream cheese	1 T. baking powder
1/2 c. softened butter	1/2 t. salt
1-1/4 c. sugar	3/4 c. milk
1 t. vanilla extract	2 t. instant coffee (dissolve in milk)
2 eggs	2 c. mini chocolate chips
2-1/4 c. flour	1 c. chopped walnuts

Preheat oven to 325°. Cream butter, cream cheese and sugar in large mixing bowl. Beat in vanilla. Beat eggs in one at a time. Combine flour, baking powder and salt; add to creamed mixture alternately with coffee flavored milk. Fold in chips and walnuts. Fill greased or lined muffin cups. Sprinkle muffins with granulated sugar. Bake 20-25 minutes. Yield: 20 muffins.

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## BLACKSMITH INN CRANBERRY CREAM CHEESE MUFFINS

1 c. soft butter	2 c. whole cranberries
8 oz. soft cream cheese	1/2 c. pecans
1-1/2 c. sugar	
1-1/2 t. vanilla	TOPPING:
4 eggs	3/4 c. brown sugar
2 c. flour	1-1/2 t. cinnamon
1-1/2 t. baking powder	1/3 c. chopped pecans
1/2 t. salt	

Preheat oven to 325°. Cream butter, cream cheese, sugar and vanilla. Beat eggs in one at a time. Combine flour, baking powder and salt; beat into creamed mixture. Fold in cranberries and pecans. Fill lined or greased muffin cups 2/3 full. Top with mixture of brown sugar, pecans and cinnamon. Bake for 20-25 minutes. Yield: 18 muffins.

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## BLACKSMITH INN GRANOLA

1 c. wheat germ	1/3 c. sesame seeds
1 c. rolled wheat flakes	3/4 c. honey
8 c. rolled oats	1/2 t. vanilla
1 c. chopped walnuts	1/3 c. water
1/2 c. unsalted sunflower seeds	3/4 c. vegetable oil
	2 c. raisins

Mix dry ingredients in large mixing bowl. Whisk wet ingredients together in small mixing bowl then pour over dry ingredients, mix thoroughly. Spread evenly on two jelly roll pans. Bake at 275° for 45 minutes. Remove granola every 10 minutes and mix with a spatula to allow even browning (edges will brown quickly toward the end of baking). Allow to cool completely.

Mix in raisins. Store in airtight container. Yield: 15 cups.

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## BLACKSMITH INN BANANA CRUMB MUFFINS

1-1/2 c. flour	TOPPING:
1 t. baking soda	1/3 c. brown sugar
1 t. baking powder	1 T. flour
1/2 t. salt	1/8 t. cinnamon
3 large ripe bananas	1 T. butter
3/4 c. sugar	
1 egg	
1/3 c. melted butter	

Preheat oven to 325°. Combine first 4 ingredients in large bowl. In separate bowl combine next 4 ingredients. Mix together just until moistened. Fill greased or lined muffin cups 2/3 full. Cut butter into dry topping mix. Sprinkle topping over muffins. Bake for 20-25 minutes. Yield: 10 muffins.

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## BLACKSMITH INN SOUR CREAM CHERRY MUFFINS

1 c. sour cream	2 c. flour
1 t. baking soda	1-1/2 c. fresh cherries
1/2 c. softened butter	
3/4 c. sugar	TOPPING:
2 eggs	3/4 c. brown sugar
1 t. vanilla	1 t. cinnamon
1-1/2 t. baking powder	1/3 c. chopped pecans

Preheat oven to 325°. Mix sour cream and baking soda in small non-metal bowl, set aside to react. Cream butter and sugar. Beat in eggs one at a time. Add vanilla. Mix flour and baking powder and add. Fold in foamy sour cream mixture. Fold in cherries. Fill greased or lined muffin cups 2/3 full. Sprinkle with topping, bake for 20-25 minutes. Yield: 12 muffins.

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## BLACKSMITH INN CINNAMON BREAKFAST APPLES

1/4 c. butter	1 c. sugar
2 T. water	1 t. cinnamon
10 large cooking apples (Macintosh work well)	1/4 t. nutmeg

Core, peel and chop apples into bite size pieces. Melt butter in large saucepan, add water and apples to pan. Sprinkle sugar, cinnamon and nutmeg over apples and cook over low to medium heat, stirring once or twice, for 15-20 minutes until apples are tender but still firm. Yield: 5 cups

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## BLACKSMITH INN CHERRY OATMEAL COOKIES

1 c. shortening	1 t. salt
1 c. brown sugar	1/2 t. nutmeg
1/2 c. granulated sugar	2 t. cinnamon
2 eggs	4 T. milk
2 t. vanilla	4 c. oats
2 c. flour	1-1/2 c. dried cherries
1 t. baking soda	

Preheat oven to 325°. In a large mixing bowl cream together shortening and sugars. Beat in eggs one at a time. Add vanilla. Combine next five dry ingredients. Add dry mixture to creamed mixture alternately with milk. Mix in oats, then cherries. Bake on an ungreased cookie sheet for 12 minutes. Yield: 32 cookies.

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## BLACKSMITH INN LEMON RASPBERRY MUFFINS

2 eggs	2 c. flour
1/2 c. oil	1 T. baking powder
1 c. sugar	1/2 t. salt
1 c. half & half	1 1/2 c. frozen raspberries
1 1/2 t. pure lemon extract	

Preheat oven to 325°. Beat eggs until fluffy. Beat oil in gradually. Beat sugar into mixture, then beat in 1/2 & 1/2 and lemon extract. Fold in flour, baking powder & salt. Remove raspberries from freezer right before folding into batter. Scoop into muffin tins & sprinkle with sugar. Yield: 13 muffins

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## BLACKSMITH INN CHERRY ALMOND SCONES

2 c. flour	2/3 c. whipping cream
1/3 c. sugar	1 egg lightly beaten
2 t. baking powder	1 t. almond extract
1/4 t. salt	1 t. vanilla
1/3 c. chilled butter, cut into pieces	1 c. dried cherries
	Sliced almonds

Preheat oven to 325°. Combine first 4 ingredients. Cut in butter with pastry blender. Combine wet ingredients and mix into dry just until moistened. Add cherries. Mixture will be very sticky. Turn onto floured surface and knead 4 to 5 times with floured hands. Pat out to 1 inch thick and cut circles. Place on ungreased baking sheet. Brush tops with whipping cream and sprinkle with sliced almonds and sugar. Bake for 18-22 minutes. Yield: 8

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