

Peppermint Cheesecake

Ingredients:

Main Street Gourmet's cheesecake batter
Chocolate pie crust
Peppermint candy (crushed)
Red food coloring



Directions:

Add 3 tablespoons of crushed peppermint candy and 3 to 4 drops of red food coloring to 3 pounds of Main Street Gourmet's cheesecake batter. Pour mixture into a chocolate pie crust.

Baking Times/Temperatures:

Bake at 275°F. in a convection oven for 30 to 40 minutes.

Soft Pumpkin Cookies

Ingredients:

Main Street Gourmet pumpkin raisin muffin batter (thawed)
Cream cheese icing



Directions:

Thaw pumpkin raisin muffin batter in a cooler for approximately 12 hours. Scoop muffin batter onto a lined cookie sheet in 1 or 2 ounce portions. Be sure to leave enough space between portions.

Bake Time and Temperature:

Bake at 325°F. in a conventional oven for 12 to 15 minutes.

Finishing Touches:

After cookies have cooled, top each cookie with a generous portion of cream cheese icing.

Cranberry Nut Coffee Cake

Ingredients:

Main Street Gourmet's cranberry nut muffin batter (thawed)
Main Street Gourmet's streusel topping
Applesauce
Vegetable Oil



Directions:

Stir together 2 pounds cranberry nut muffin batter, $\frac{1}{2}$ cup applesauce and a $\frac{1}{2}$ cup vegetable oil. Pour mixture into a well greased cake pan. Top with 1 pound of streusel topping.

Baking Times/Temperatures:

Bake at 325°F. for 40 minutes.

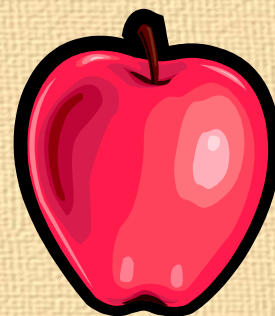
Finishing Touches:

Sprinkle with powder sugar prior to serving.

Quick Apple Crisp

Ingredients:

Apple pie filling
Main Street Gourmet's streusel topping (at room temperature)
Rolled oats
Chopped walnuts
Cinnamon (optional)



Directions:

In a separate bowl mix $\frac{1}{4}$ cup streusel topping, $\frac{1}{4}$ cup oats, $\frac{1}{4}$ cup walnuts and a teaspoon of cinnamon (if used) until well combined. Pour 2 $\frac{1}{2}$ pounds of apple pie filling into a 9 x 12 x 2 baking pan until level. Bake in a 325°F convection oven for 25 to 30 minutes or until the top is a deep golden brown and the filling is bubbling.

Finishing Touches:

Serve warm over vanilla ice cream.

Snickerdoodles

Ingredients:

3/4 cup white granulated sugar

4 Tbsp. Cinnamon

Main Street Gourmet frozen Sugar cookie dough



Directions:

Preheat convection oven to 325°F. Combine sugar and cinnamon until evenly disbursed. Press topside of cookie pucks onto cinnamon sugar mixture. Arrange cookie pucks onto a baking sheet and bake cookies according to package instructions. While cookies are still hot, press the tines of a fork across the face of the cookie, then again at 90° to achieve the signature Snickerdoodle criss-cross pattern.

Doughnut Muffins

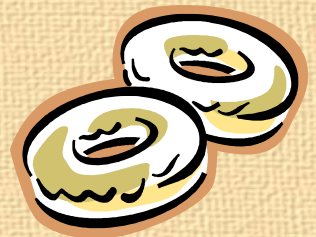
Ingredients:

1 stick butter

1/2 cup sugar

1 tsp. Cinnamon

Main Street Gourmet muffin batter (any variety)



Directions:

Thaw muffin batter refrigerated overnight. Preheat convection oven to 325°F. Bake desired size muffins according to package instructions. In a saucepan over medium heat, combine the butter, sugar, and cinnamon until evenly disbursed. After baking, while muffins are still hot, generously brush the butter mixture over the tops of the muffins. Sprinkle powdered sugar on the tops once cooled for garnish (if desired).

Muffin Batter Pancakes

Ingredients:

Main Street Gourmet muffin batter (any variety)

Water (if necessary)



Directions:

Thaw muffin batter refrigerated overnight. Add water in small increments to batter and stir until all water is incorporated. Continue adding water until batter is at a pourable consistency. Lightly butter or spray griddle and heat over medium heat (350°F. for an electric griddle). Pour batter slowly and steadily about 2 to 3 inches over cooking surface until desired diameter is achieved. When the top of the pancake is speckled with bubbles and the underside is golden brown, turn the pancake being careful not to let it fold over on itself. Cook the other side until lightly browned then remove from heat. Pancakes can be kept hot by placing them on a heatproof platter as they come off the griddle. Cover the platter loosely with aluminum foil and place the platter of pancakes in a preheated 200°F. oven. Batter also works great in a waffle iron.

Hush Puppies

Ingredients:

Main Street Gourmet Corn off the Cob muffin batter

Old Bay seasoning (to taste)

Creole seasoning (to taste)

Dehydrated onions (to taste)

Directions:

Thaw the Corn off the Cob muffin batter refrigerated overnight. Stir in seasonings and dehydrated onions to the desired spice level. Drop batter by the spoonful into deep fryer (oil should be about 365°F). Remove from hot oil once golden brown using the mesh wire basket or a slotted spoon. Place cooked hushpuppy on a baking sheet lined with paper towels to absorb any excess cooking oil. Cooked product can be kept warm by placing the baking sheet into a 200°F. oven. Repeat with remaining batter then serve immediately.

Fry deep-frying other sweet varieties of muffin batter, too, for a unique treat. Follow the above instructions of dropping batter by the spoonful and frying.

Finishing Touches:

Dust the sweet varieties lightly with powdered sugar and serve.