



THE VERY MERRY RECIPE BOOK

*A COLLECTION OF RECIPES FROM CHIP
RESIDENTS*

*IN NOVEMBER OF 2023 CHIP'S
RESIDENT SERVICES HOSTED
A BAKE OFF FOR RESIDENTS
TO SHOW OFF THEIR
FAVORITE SWEET TREATS.
THE WINNERS GOT INVITED
TO PARTICIPATE IN THIS
RECIPE BOOK.*

*PLEASE ENJOY A FEW OF THE
BEST RECIPES FROM CHIP'S
RESIDENT SERVICES BAKE
OFF COMPETITION.*

HAPPY HOLIDAYS!

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Choco Flan

BY MARIA FROM CREEKSIDE PLACE

Ingredients

Cake

- Red Velvet or Chocolate Cake Mix
- 1 can carnation milk
- 1 can condensed milk
- 4 whole eggs
- 1 tps vanilla extract
- 8 oz cream cheese

Directions

1. Preheat oven to 350°F
2. Follow the instructions on the box of your cake mix, our in a greased bundt pan.
3. In a blender add mix carnation milk, condensed milk, eggs, vanilla extract, and cream cheese.
4. Blend together and pour slowly over cake.
5. Place cake in a water bath and cook for one hour.

Lemon Meringue Pie

BY JEAN FROM CREEKSIDE PLACE

Ingredients

Pie Crust

- 2 cups all purpose flour
- 2/3 cups Crisco shortening (chilled)
- 2 tbs butter (chilled)
- 4 tbs water
- 1 egg white

Meringue Topping

- 4-6 egg whites (room temperature)
- 1 & 1/8 tsp vanilla extract
- 1 cup shifted powdered sugar
- 1 tsp grated lemon peel

Lemon Custard

- 2 lemons (1/2 cup of lemon juice)
- 1 1/2 cups of sugar
- 6 tbs corn starch
- 1/4 tsp salt
- 1/2 cup of water
- 3 egg yolks
- 2 tbs butter
- 1 1/2 cups of boiling water

Directions

Pie Crust

1. Preheat at 450°F
2. Measure out Crisco shortening, all purpose flour and butter.
3. Cut half of the shortening blend into the flour with hand mixer until it's grainy like cornmeal.
4. Cut remaining half of shortening into the dough until it's pea size.
5. Sprinkle with water and blend with dough lightly until you can form a ball
6. Roll out dough onto pie tin
7. Coat with egg white
8. Bake 12 - 15 minutes

Lemon Meringue Pie Cont.

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Directions

Lemon Custard

1. Shift sugar, cornstarch, and salt into a 2 - 3 quart sauce pan.
2. Gradually blend in water, and lemon juice until smooth.
3. In a separate bowl beat the egg whites.
4. Add beaten egg whites and butter to lemon juice blend.
5. Transfer mixture to a pot.
6. Stirring constantly, gradually add boiling water.
7. Bring the mixture to a boil, stirring gently on high heat.
8. As mixture begin to thicken, reduce the heat and let simmer for 1 minute.
9. Remove from heat and stir in grated lemon peel.
10. Pour into baked shell.

The Meringue

1. Preheat oven at 225°F
2. Beat until foamy with an electric mixer (or by hand with a whisk).
3. Add vanilla extract while continuing to beat.
4. Add sifted powdered sugar.
5. Put the meringue mix onto pie and spread from the center.
6. Put pie on a cookie sheet (to prevent spilling) and bake for 45 minutes.

Notes

Jean recommends that when making the meringue, keep everything at room temperature.

Pink Vanilla Cupcakes

YARETZI FROM LA VISTA VERDE

Ingredients

Cupcake

- Vanilla cake box mix
- 1 cup water
- 1/2 cup vegetable oil
- 3 eggs

Toppings

- Pink frosting
- Rainbow sprinkles

Directions

1. Preheat oven to 350°F degrees.
2. Mix all ingredients in a bowl.
3. Put cupcake liners in the cupcake tray.
4. Spray cupcake liners with oil.
5. Bake for 30 minutes
6. Let cupcakes cool slightly.
7. Top with pink frosting and rainbow sprinles.

Notes

Fun fact, Yarezi is a child baker and the youngest resident to submit a recipe! She completed her winning cupcakes with the help of her mom, as she is not old enough to work an oven yet.

Instant Pot Cheesecake

BY ROBERT FROM MARYMEAD

Ingredients

Pie Crust

- 2 tbs melted butter
- 2 packs of graham crackers
- 2 tbs sugar

Filling

- 2 blocks cream cheese
- 1/2 cup sugar
- 2 eggs
- 1/4 all purpose flour
- 1/4 cup sour cream
- 2 tsp vanilla extract
- 1 1/2 cups water

Directions

1. Mix together melted butter, graham crackers, and sugar.
2. Move mixture to pie tin and mold to tin. Set aside.
3. In a separate bowl mix cream cheese and sugar.
4. Add eggs and mix lightly.
5. Mix in (lightly) all purpose flour and sour cream.
6. Stir in vanilla extract.
7. Pour filling into crust.
8. Pour water into instant pot.
9. Put trivet (or rack) into instant pot.
10. Put pie on top of trivet (or rack) and cook on high for 30 minutes.
11. Let pressure out naturally
12. Sop up water and let pie chill.

Spice Cake

SOFIA FROM LA VISTA VERDE

Ingredients

Cake

- Spice cake mix
- 2 tbs cinnamon
- 2 tbs butter

Toppings

- Vanilla frosting

Directions

1. Preheat oven to 350°F degrees.
2. Mix all ingredients in a bowl.
3. Put cupcake liners in the cupcake tray.
4. Spray cupcake liners with oil.
5. Bake for 30 minutes
6. Let cupcakes cool slightly.
7. Top with pink frosting and rainbow sprinkles.

Notes

Make sure to add the frosting when the cupcakes are only slightly cooled. Adding the frosting when the bread is still warm makes the frosting melt into the cake for added sweetness.

Chocolate Peanut Butter PieCaken

BY LINDA FROM PARADISE COMMUNITY VILLAGE

Ingredients

Cake

- 2 boxes devil's food cake mix (15.25 oz)
- 2 boxes chocolate pudding mix (34 oz)
- 2 cups sour cream
- 8 large eggs
- 1 cup water

Ganache

- 3/4 cups heavy cream
- 1 1/2 cup semisweet chocolate chips

Peanut Butter Pie

- 1 cup creamy peanut butter
- 1 cup powdered sugar
- 8 oz cool whip

Frosting

- 2 cups butter
- 8 cups powdered sugar
- 1 1/4 cups creamy peanut butter
- 7 tbsp whole milk

Graham Cracker Crust

- 1 1/4 cup crushed graham crackers
- 1/2 cup melted butter
- 1/4 cup white sugar

Directions

1. Preheat oven to 350°F
2. Prepare cake and divide between 3 floured cake pans.
3. Bake for 33-35 minutes or until a toothpick comes out clean when inserted into cakes.
4. Cool in pans for 10 minutes then move to cooling rack to cool completely.
5. In a large bowl beat butter peanut butter and half of the milk until smooth.
6. Add half of powdered sugar and beat until smooth.
7. Add remaining sugar and beat until smooth adding milk if needed.
8. In a small bowl pour in chocolate chips.
9. In a small sauce pan heat heavy cream until it bubbles.
10. Pour cream over chips and wait 2 minutes.
11. Whisk until smooth with no lumps.

Chocolate Peanut Butter PieCaken

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Directions

12. Take a knife & rip the rounded top off the cakes to make flat for stacking.
13. Combine crushed graham crackers, sugar & butter & mix until combined.
14. Divide between 2 pans & press firmly to form crust up sides & the bottom.
15. Beat cream cheese & peanut butter until smooth
16. Add powdered sugar & beat until well combined
17. Fold in wool whip until completely incorporated
18. Pour mixture into crust & refrigerate for 2 hours or overnight.
19. Put the first cake down & put icing on top.
20. Cut hole out of the middle of the second cake as big as the peanut butter pie you made.
21. Place second cake on top of first cake & put icing on top of second cake.
22. Remove pie from pie tin & place in cut out hole.
23. Take third cake & place on top of second cake with pie inside.
24. Now ice the sides & the top of the cake (there will be left over icing).
25. Take ganache & pour over the top of cake using a knife to spread out, allowing it to flow over the sides & down the cake.
26. Pipe left over icing along the top of cake & around the bottom.
27. The cake can be done here or you can add regular Reese's Peanut Butter cups cut into four pieces & place around the piping along the top & bottom. You can also get peanut butter m&m's & sprinkle some on top & around the bottom.
28. Refrigerate until ready to serve.

Notes

"I used 2 5.5"x5.5" pie pans for this cake but can be made in regular pie pan for a pie. If you just want to make the cake only, cut the cake recipe in half and use only 2 cake pans."

Caramel Apple Pecan Cheesecake

BY MARIE FROM PARADISE COMMUNITY VILLAGE

Ingredients

Cake

- 2 1/2 packages Philadelphia cream cheese
- 1/2 sugar half
- 1 cup cream (either half & half, heavy whipping cream, or sour cream)
- 2 eggs
- Tsp of vanilla
- Dash of nutmeg
- 2 dashes of cinnamon
- 1/2 can apple pie filling
- 1/4 cup chopped pecans.

Pie Crust

- 1 package graham crackers, crushed
- 1 tbsp sugar
- 1/4 cup melted butter

Directions

1. Preheat oven to 350°F
2. Mix graham cracker crumbs, sugar, and melted butter until moist.
3. Press into an 8-in round spring form cheesecake pan.
4. In mixing bowl, cream the cream cheese and sugar until smooth.
5. Add in eggs, one at a time and mix.
6. Add in vanilla and cream.
7. Add in nutmeg and cinnamon.
8. Pour into springform cheesecake pan.
9. Then bake in oven for 60 minutes in a shallow water bath.
10. Allow to cool completely before adding the apple pie filling to the top.
11. Drizzle with caramel sauce and sprinkle pecans



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