



RECIPE BASKET

Cherry Almond Muffins

1 packet of **D&Co. Kitchen Cherry Almond Dip Mix**

1 egg

1 cup buttermilk

¼ cup vegetable oil

1-1/4 cup flour

2/3 cup sugar

1-1/4 tsp. baking soda

¼ tsp. salt

Preheat oven to 350°. Grease muffin pan. Beat egg in a 2-1/2 qt. bowl. Stir in buttermilk, oil and **Cherry Almond Dip Mix**. Mix well. Stir in the remaining ingredients all at once until flour is moist. (Batter may still be lumpy.) Fill each cup 2/3 full of mixture. Bake for 20 minutes or until the toothpick comes out clean. Enjoy!

Cherry Almond Zucchini Bread

1 packet **D&Co. Kitchen Cherry Almond Dip Mix**

1/4 cup hot water

2 eggs

3/4 cup granulated sugar

1/3 cup vegetable oil

1/4 cup lemon juice

1/3 cup water

2 cups all-purpose flour

2 tsp. baking powder

1 tsp. ground cinnamon

1/2 tsp. baking soda

1/4 tsp. salt

1 cup shredded unpeeled zucchini

1 Tbsp. grated lemon peel, fresh *or* 1 tsp. grated lemon peel, dried

In a small bowl pour in packet of **Cherry Almond Dip Mix**, add 1/4 cup hot water and mix with fork. Let set. Put eggs in a large mixing bowl. Beat with an electric mixer on medium speed 3 to 4 minutes, or until eggs are thick and lemon colored. Add sugar, oil, lemon juice and water; mix well. Combine flour, baking powder, cinnamon, soda and salt. Add flour mixture to egg mixture; mix well. Stir in zucchini, lemon peel and Cherry Almond mixture by hand. Mix well. Grease and flour the bottom only of an 8.5x4.5-inch loaf pan. Pour batter into prepared pan. Bake in a preheated 350° oven 55 to 65 minutes, or until toothpick is inserted and comes out clean. Let cool in pan for 10 minutes. Loosen edges with a metal spatula. Remove from pan and let cool completely.

Chocolate Cherry Almond Cake

1 packet **D&Co. Kitchen Cherry Almond Dip Mix**

1 pkg. chocolate cake mix, pudding in the mix type

3 eggs

1-1/4 cups water

1/2 cup oil

1 cup sour cream

Preheat oven to 350°. In a large bowl place ALL ingredients. With electric mixer blend on low speed, then mix on medium speed for 1 minute. Pour batter into a greased bundt or tube pan. Bake for 45 to 55 minutes or until done. Cake is done when top springs back to touch or when a toothpick is inserted and comes out clean. Cool slightly in pan and then invert onto a serving plate. Pour glaze over warm cake. Spoon any excess glaze from plate back onto cake.

Glaze:

- 1 cup powdered sugar
- 1 tbs. maraschino cherry juice *or* 1 tsp. vanilla extract
- 1 to 2 tbs. milk, to reach desired consistency

