

Dessert

From the Kitchen of [Bonnie's Country Classics](#)

Bonnie's Molasses Yummies

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| <ul style="list-style-type: none">• 1 cup sugar• 1/2 cup shortening• 1 cup dark molasses• 1/2 cup water• 1/2 cup Bonnie's Country Classic or Fruity BBQ Sauce• 4 cups all-purpose flour | <ul style="list-style-type: none">• 1 1/2 teaspoons salt• 1 teaspoon baking soda• 1 1/2 teaspoons ginger• 1/2 teaspoon nutmeg• 1/2 teaspoon cloves• 1/4 teaspoon allspice• Granulated sugar to roll |
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Preheat oven to 350 degrees. Spray cookie sheets with nonstick cooking spray.

In a mixing bowl, combine sugar and shortening. Add molasses, water, and Bonnie's Country Classic BBQ Sauce and mix thoroughly. In a separate bowl mix together the dry ingredients; fold into the molasses mixture and stir until well blended. Dough will drop easier if chilled first then drop by teaspoonfuls into a bowl of granulated sugar. Roll in the sugar, place on sprayed cookie sheets and flatten with a fork dipped in sugar.

Bake 12-15 minutes. Makes approximately 6 dozen cookies.

From the Kitchen of [Dakota Family Mill](#)

Fudge-y Whole Grain Brownies

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| <ul style="list-style-type: none">• 2 sticks butter or 1 cup vegetable oil• $\frac{3}{4}$ c. cocoa• 4 eggs• 2 c. sugar• 2 tsp. vanilla | <ul style="list-style-type: none">• 1 $\frac{1}{2}$ c. Dakota Family Mill whole white wheat flour• $\frac{1}{2}$ tsp. salt• 1 tsp. baking powder |
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Melt butter. Beat in eggs. Gradually add remaining ingredients. Spread batter in a 9 x 13" pan sprayed with a non-stick spray. Bake @ 350 degrees for 30 minutes.

Chocolate Chip Cookies (100% Whole Grain)

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| <ul style="list-style-type: none">• $\frac{3}{4}$ cup butter or margarine• $\frac{2}{3}$ cup white sugar• $\frac{2}{3}$ cup brown sugar• 2 large eggs• 1 teaspoon vanilla• 1 teaspoon soda | <ul style="list-style-type: none">• $\frac{1}{2}$ teaspoon salt• 2 cups Dakota Family Mill Whole White Wheat Flour• $\frac{3}{4}$ cup oats, quick-cooking or old-fashioned• 1 cup semi-sweet chocolate chips |
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In a large bowl with an electric mixer, cream together butter and sugars. Add eggs and vanilla; mix. Combine soda and salt with flour and gradually add to the mixture; mix well. Blend in oats and chocolate chips. Drop by spoonfuls onto an ungreased baking sheet and bake in a preheated 375-degree oven about 8 minutes or until a light golden brown. Let cool on pan for 1 minute and remove to cooling rack.

Makes 4 dozen cookies.

Nutrition analysis (according to ND Wheat Commission): One cookie provides approximately: 84 calories, 1 g protein, 12 g carbohydrates, 1 g fiber, 4 g fat (2 g saturated, 0 trans fat), 17 mg cholesterol, 2 mcg folate, 1 mg iron, 84 mg sodium.

From the Kitchen of [Premium Gold Flax Products](#)

Yorkshire Tapioca Pudding American Style—Gluten Free

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| <ul style="list-style-type: none">• $\frac{1}{2}$ cup rice flour• $\frac{1}{2}$ cup tapioca flour• $\frac{1}{8}$ cup TCM flour (Golden Flax for Life® fine texture)• Dash of Sea Salt | <ul style="list-style-type: none">• 2 eggs• $1\frac{1}{4}$ cup milk (pint)• 2 teaspoons butter melted• Grease pan (oil or butter) |
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Preheat to 450° F. Use deep bun pan. Grease pan (oil or butter).

Sift the flours into a large bowl. Add the salt. Make a well in the center and drop in the eggs. Use a small whisk or wooden spoon; stir while continuing to drag the flour walls to the center, while adding half the milk in a steady stream.

When all the flour has been mixed, whisk in the remainder of the milk and the room temperature melted butter. Let stand 1 hour (covered with dishcloth).

Grease a hot deep dish bun pan with oil; fill $\frac{1}{2}$ to $\frac{2}{3}$ with the batter. Bake in the oven for about 20 minutes. Remove from the tins and serve warm.

From the Kitchen of [Thunderbird Ranch Enterprises LLC](#)

Prairie Berry Pie

- 1 graham cracker pie crust (8")
- 1 Prairie Berry Mix (2 for more intense flavor)
- 8 oz. softened cream cheese
- 8 oz. Cool Whip

Combine Prairie Berry Mix with softened cream cheese until blended. Fold in Cool Whip (blend). Pour into graham cracker pie crust. Chill for 2 hours.

Tip: Top with fresh fruit or pie filling if desired.

From the Kitchen of [The Pantry Peddler](#)

Strawberry Rhubarb Sugar Cookie Bars

- 2 pkgs refrigerated Sugar Cookie dough
- 1 jar Strawberry Rhubarb jelly
- 2 tsp. almond extract, divided

Soften cookie dough to a workable stage. Take 1 pkg. of dough and knead forming a well in the middle. Pour 1 tsp. of almond extract into dough and continue kneading. Press into a greased 8 x 8 square pan. Spread jelly over the dough. Take second package of cookie dough and repeat knead process and add 1 tsp. almond extract. Crumble over top of jelly layer. Bake at 350 degrees for 20 minutes or until lightly browned. Cool and cut into squares.

Chunky Chip Jelly Bars

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| <ul style="list-style-type: none">• 1 $\frac{1}{2}$ cup flour• 1 cup brown sugar• 1 $\frac{1}{2}$ cup quick cooking oatmeal• 1 tsp. baking powder | <ul style="list-style-type: none">• $\frac{1}{2}$ cup pecans, chopped• $\frac{1}{2}$ cup coconut flakes• 5 squares semi-sweet baking chocolate, coarsely chopped |
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<ul style="list-style-type: none"> • 1 cup butter, softened 	<ul style="list-style-type: none"> • 1 jar Strawberry Rhubarb jelly
<p>Preheat oven to 350 degrees. Mix flour, brown sugar and baking powder in a large bowl. Cut in butter until coarse and crumbly. Add oatmeal, coconut and pecans; mix well. Press half of the crumb mixture into a greased 9 x 13 pan. Sprinkle crumbs with chopped chocolate. Drop spoonfuls of jelly over top of chocolate. Sprinkle with remaining crumb mixture. Bake 25-30 minutes or until lightly browned. Cool completely and cut into bars.</p>	
<h3>Strawberry Rhubarb Poppy Seed Cookies</h3>	
<ul style="list-style-type: none"> • 1 cup powdered sugar • 1 cup butter, softened • 1 tsp. vanilla • 1 egg 	<ul style="list-style-type: none"> • 2 cups flour • 2 T. poppy seed • $\frac{1}{2}$ tsp. salt • $\frac{1}{2}$ cup Strawberry Rhubarb jelly
<p>In a large bowl, combine powdered sugar and butter; beat until light and fluffy. Add vanilla and egg; blend well. Add flour, poppy seed and salt; mix well. Drop dough by rounded teaspoonfuls 1" apart onto a greased cookie sheet. With thumb, make imprint in center of each cookie. Fill each with about $\frac{1}{2}$ tsp. jelly. Bake at 300 degrees for 20-25 minutes or until edges are light golden brown. Immediately remove from cookie sheets.</p>	