



New Hope's 1870 Wedgwood Inn

111 W. Bridge Street, New Hope, PA 18938
www.wedgwoodinn.com ♦ stay@wedgwoodinn.com

Favorite Inn Recipes

Dinie's Grandmother's Apple Cake
Chocolate Banana Loaf
Blueberry Walnut Cheesecake Bars by Janet
Coconut Orange Tea Muffins
Ginger Snap Cookies a la Olga
Wedgwood Sunflower Cookies
Pumpkin Walnut Raisin Muffins
Ricotta Pineapple Muffins
Aunt Sylvia's Sour Cream Coffee Cake
Lemon Yogurt Bread
Zucchini Raisin Bread
White Chocolate Strawberry Mousse
Maple Syrup Granola a la Wedgwood
Granola a la Aaron Burr
Carrot Salad - Moroccan Style
Chicken Salad with Honey Mustard Dressing
My Grandmother's Best Kugel (Noodle Pudding)
Mexican Potato Latkes (Pancakes)

Dinie's Grandmother's Apple Cake

5 to 6 apples, pared, cored and sliced
1 tbs. cinnamon
3 c. all-purpose flour
1 tbs. baking powder
1 tsp. salt
2 c. sugar
1 c. vegetable oil
4 large eggs, lightly beaten
1/2 cup orange juice
2 1/2 tsp. vanilla extract
3/4 c. walnuts
3 tbs. honey

Grease and flour a 10-inch tube pan. Preheat oven to 350 degrees. Dust apples with cinnamon; set aside.

In a large bowl, mix flour, baking powder, salt and sugar. Make a well in the center of the dry ingredients, add oil, beaten eggs, orange juice and vanilla. Combine for a smooth batter.

Spoon half the batter into the prepared pan. Arrange half the sliced apples on top. Sprinkle with half-cup of the walnuts and 2 tablespoons of the honey. Cover with the remaining batter. Top with the remaining apples and walnuts. Drizzle the remaining honey on top.

Bake for 1 1/2 hours, or until the cake is golden and a tester comes out clean.

Makes about 16 servings

Chocolate Banana Loaf

Ingredients

3 1/2 cups of flour
4 teaspoons of baking powder
1 teaspoon of baking soda
1 1/4 teaspoon of cinnamon
1 1/4 teaspoon of nutmeg
1/2 teaspoon salt
3 cups ripe bananas, mashed
1 1/2 cups of sugar
2 eggs
1/2 cup of melted butter
1/2 cup of evaporated milk
1 12 ounce package of white chocolate chips

Instructions

Preheat oven to 350 degrees.
Grease and flour 2 loaf pans
Stir together the flour, baking powder, baking salt, cinnamon, nutmeg and salt in a large bowl.
In another bowl, beat the mashed bananas, sugar, eggs, and butter until creamy.
Add the milk and the dry ingredients to the banana mixture, mixing until well blended.
Stir in the chocolate chips.
Pour batter into pans. Bake for 60 minutes.

Additional comments

For variation, substitute 4 cups of chopped nuts for the chocolate chips. "Better yet, simply stir in 2 cups of chopped nuts *in addition to* the chips! This recipe tastes as wonderful as it smells baking, according to innkeeper and chief taster, Carl Glassman.

Blueberry Walnut Cheesecake Bars by Janet

1/4 cup sugar
1/2 cup butter (melted)
1/2 cup all-purpose flour
1/2 cup chopped nuts (we use walnuts)
2/3 cup finely crushed graham crackers

8 oz cream cheese (softened)
1/3 cup sugar
3/4 tsp. grated lemon peel
1 1/4 Tbsp lemon juice
2 Tbsp finely crushed graham crackers
1 egg
1 pint of fresh blueberries (or 1 can blueberry pie filling)

Stir together first 4 ingredients. Add melted butter;
Mix till crumbly.
Pat into ungreased 9x9x2 inch baking pan.
Bake at 350 degrees for 12 minutes.

Cream together cream cheese and 1/2 cup sugar;
Add egg, lemon peel, and lemon juice.
Mix well.
Pour over baked layer and bake at 350 degrees for 20 - 25 minutes.

Sprinkle with the 2 Tbsp graham crackers;
Let cool, then put fresh blueberries (or pie filling) on top.
Store in refrigerator till ready to serve.

Makes 16 bars

Coconut Orange Tea Muffins

1 1/2 c all-purpose flour
1/2 c granulated sugar
2 tsp baking powder
1/2 tsp salt
1/2 c butter or margarine
Freshly grated peel of 2 oranges
1/2 c orange juice
2 large eggs
1/2 cup sweetened flaked coconut

Heat oven to 375 degrees
Grease twelve 2 1/2 inch muffin cups

In a large bowl, mix flour, sugar, baking powder and salt until well blended.

Melt butter in medium sauce pan and remove from heat.

Stir in orange peel, oil and eggs till well blended.

Add coconut. Stir into flour mixture just until moistened. Spoon into the prepared muffin cups. Sprinkle extra coconut on top of each muffin.

Bake approximately 22 - 25 minutes (lightly golden around the edges)

Makes 12 muffins

Ginger Snap Cookies a la Olga

1/2 cup molasses
1 1/2 cups margarine
2 cups brown sugar (firmly packed)
4 cups all-purpose flour
2 eggs
1/2 tsp. salt
2 tsp. cloves
2 tsp. ginger
2 tsp. cinnamon
4 tsp. baking soda
1 bowl of white sugar on side to coat cookie balls

Pre-heat oven to 350 degrees.

Combine all ingredients in a large bowl, except the white sugar.
Form into small balls and roll in the white sugar.

Bake @ 350 degrees for 10 minutes.
Makes 4 dozen cookies.

Olga Rose is in her 12th year as an Innkeeper at the 1870 Wedgwood Inns

Wedgwood Sunflower Cookies

1 cup sunflower margarine
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs
1 tsp. vanilla
2 cups all-purpose flour
1 tsp. baking soda
1/2 tsp. baking powder
1/4 tsp. salt
2 cups oats, rolled
1 cup coconut, flaked
1 cup raw or roasted sunflower kernels

In a medium size mixing bowl, combine margarine and sugars until well-blended. Add eggs and vanilla. Stir together the flour, baking soda, baking powder, and salt; mix well. Add to the margarine mixture.

Stir in oats, coconut and sunflower kernels. Drop by rounded tablespoons onto ungreased baking sheet. Bake at 350 degrees for eight to ten minutes, or until cookies are brown around the edges.

Options: You may substitute chocolate chips or raisins for the coconut ...all try all the ingredients together!

Pumpkin Walnut Raisin Muffins

4 eggs
2 tsp. Baking Powder
2 tsp. Baking Soda
1 tsp. salt
2 cups Raisins
1 cup walnut pieces
2 cups sugar
1.5 cup oil
1.75 cup pumpkin
3 cup flour
1 tbs. cinnamon

Mix dry ingredients with raisins and walnut pieces.

Mix pumpkin, oil, eggs, and add to dry.

Preheat oven to 375 degrees

Grease muffin pan

Bake 20-25 minutes.

Makes 12 muffins

Ricotta Pineapple Muffins
A Classic from Wedgwood Inn of New Hope

Makes 12 muffins

1 egg
vegetable oil
1 1/2 cups Ricotta Cheese
1 cups crushed, well-drained pineapple
2 cups all-purpose flour
1/2 cup sugar
1 T baking powder
1/2 tsp baking soda
1/2 tsp salt

Preheat oven to 400 degrees.

Grease twelve muffin cups

In a measuring cup, place the egg and add enough oil to make 1/2 cup. Add the egg and oil mixture to the Ricotta cheese and mix until smooth. Add the crushed pineapple. In a separate bowl, combine the dry ingredients, then add to the wet ingredients and blend gently.

Fill the muffin cups 3/4 full. Bake for 25 minutes.

Aunt Sylvia's Sour Cream Coffee Cake

Sunday family dinners often concluded with this dessert which Nadine (Dinie) has updated to be appropriate as a breakfast bread as well. This recipe makes one bundt cake:

Mix: Add and Mix:

1-2/3 c. sour cream

3 c. flour

3 eggs

1-1/2 tsp. baking soda

1-1/2 c. sugar

1-1/2 tsp. baking powder

1-1/2 sticks soft margarine

1/2 tsp. salt

Topping:

In a separate bowl, mix:

1/3 c. sugar

1-1/2 tsp. cinnamon

1 c. walnuts

Preheat oven to 350 degrees. Place 1/2 the batter into a greased bundt pan and sprinkle with 1/2 the topping. Place remaining batter on top and sprinkle with the rest of the topping. Bake 45 to 50 minutes. Enjoy!

Lemon Yogurt Bread

Yield: 2 loaves

Ingredients:

3 cups all-purpose flour
1 tsp salt
1 tsp baking soda
1/2 tsp baking powder
1 cup sesame seeds (or 1 cup poppy seeds)
3 eggs
1 cup oil
1 cup sugar
2 cups lemon yogurt
2 tbsp fresh squeezed lemon juice

Instructions:

Sift together the flour, salt, soda and baking powder; stir in seeds. Beat the eggs in a large bowl. Add the oil and sugar; cream well. Add the yogurt and lemon juice. Spoon into 2 greased loaf pans or 1 large bundt pan. Bake in a 325 degree oven for 1 hour.

Zucchini Raisin Bread

Ingredients:

3 eggs
1 cup sugar
1 cup vegetable oil
2 cups grated raw zucchini (peeled)
3 teaspoons vanilla
3 cups flour
1 teaspoon salt
1 1/2 teaspoons baking soda
3 teaspoons cinnamon
1 cup raisins

Instructions:

Beat eggs until light and foamy. Add sugar, oil, zucchini and vanilla. Mix lightly, beat well.
Combine flour, salt, soda, baking powder, cinnamon. Add to egg mixture. Stir until well blended.
Add raisins and pour into two 9x5x2 3/4-inch pans.
Bake at 350° for 1 hour.

White Chocolate Strawberry Mousse

This favorite 'Tea time' recipe was just selected by Pamela Lanier to be a featured recipe in her new book, "Sweets and Treats from America's Inns".

Serves 8-10

20 oz. white chocolate
2 cups heavy cream
1 qt. fresh strawberries
8 egg whites, beaten stiff
1/2 cup strawberry preserves

Melt chocolate in a double boiler. Transfer to a large mixing bowl and set aside. Puree strawberries. Strain and reserve liquid. Place berries in a 1 quart saucepan, add preserves and cook over low heat until thickened. Remove from heat. Cool slightly. Fold strawberry mixture into melted chocolate. Fold in whipped cream, reserving a small amount for garnish. Fold in egg whites.

Place mousse in desired serving dishes (Wedgwood, of course!) and garnish with fresh strawberries and whipped cream *flavored* with strawberry juice.

Maple Syrup Granola a la Wedgwood

2 large canisters (cylinders) uncooked oats
1 package each (10 - 12 oz) sunflower seeds, and pumpkin seeds
1 cup each: sliced almonds and chopped pecans
1 cup coconut flakes
Grated rind of 4 oranges

1/2 cup canola oil
1/2 cup maple syrup

Mix all in large bowl and roast in shallow lasagna-style pan in oven in small batches at 275 degrees for 15 - 20 minutes or until golden (coconut flakes are toasted); Toss every 5 minutes.

Take out of oven and let cool. It will become crunchy when it cools.

Add;
1 package raisins, or any dried fruits;
1 cup raisins

Store in airtight container.

Makes a lot of granola!

Granola a la Aaron Burr

Toss in a big bowl:

6 c. uncooked oats
6 oz seeds (sunflower and pumpkin) unsalted / raw
6 oz nuts (pecans, peanuts, almonds)
8 oz coconut (shredded, sweetened)
1/2 c brown sugar
1/2 c honey
1/2 tsp salt
1 Tbsp cinnamon
3/4 c melted butter or margarine

Spread evenly onto ungreased cookie sheet

Toast in a 275 degree oven for 25 minutes or until coconut is toasted and brown.
(Toss every 10 minutes)

Optional: add dried fruit when cooled

Carrot Salad - Moroccan Style

6 medium carrots peeled
Lemon juice from 2 lemons
Parsley - chopped
Garlic - crushed
Salt
Paprika
Coriander - fresh and chopped
Corn oil - 1 Tbsp

Cook carrots in salted water until tender, about 15 minutes.
Remove carrots and allow to cool.
When cold, slice carrots into thin rounds.

Add to the lemon juice parsley, garlic, salt, paprika and oil.
Add the mixture to the carrots and turn gently.
Mix fresh chopped coriander to the carrots.
Place in a dish and serve chilled.

Serves 4 people

Chicken Salad with Honey Mustard Dressing

Chicken Salad with Honey Mustard Dressing

Yield: 3 servings

Ingredients:

2 cups cubed cooked chicken

2 cups diced apples

1/2 cup chopped walnuts

1/2 cup chopped celery

1/2 cup mayonnaise

1/4 cup honey

3 tbsp Dijon mustard

dash of dried rosemary

Instructions:

Combine chicken, apples, walnuts, and celery; set aside. Combine mayonnaise, honey, Dijon mustard, and rosemary. Gently stir into chicken mixture. Cover and chill.

To serve, spoon onto lettuce-lined plates.

My Grandmother's Best Kugel (Noodle Pudding)

Grandma Rose (Seigendorf-Leff) is of Austrian heritage. Now deceased, this was one of her favorite family recipes to serve at a family gathering.

8 ounces medium egg noodles, cooked and drained
6 tablespoons unsalted butter, melted
3/4 cup sugar
1 cup sour cream
1 tsp. vanilla
1 tsp. salt
6 eggs
2 cups milk
1 pound cottage cheese
1/2 pound cream cheese
2 cups graham crackers OR
Cinnamon Toast Crunch cereal crumbs

Blend sour cream, cream cheese and cottage cheese. Add butter, sugar, eggs, milk, salt and vanilla.

Spread noodle on the bottom of a greased 9 1/2 by 13 inch aluminum pan or glass dish. Pour remaining ingredients over the noodles. Sprinkle with crumbs. Bake at 350 degrees for 45 minutes.

Serves 12 to 15 for breakfast or brunch.

Hint: This recipe freezes really well. Bake in two smaller square pans and freeze one.

Mexican Potato Latkes (Pancakes)

(Makes 24-30 latkes)

4 large potatoes, scrubbed & unpeeled
1 egg, lightly beaten
1 medium onion, chopped
2 Tbsp. lemon juice
1/2 c fresh coriander
1/4 tsp. pepper
oil (for frying)
Salsa

Grate potatoes on the coarse side of grater into a bowl.
Add egg, onion, lemon juice, coriander, salt & pepper.
Mix well. Pour oil to about 1/4 inch depth into a large skillet.
Heat oil and drop the mixture by tablespoons into hot oil.
Fry over medium heat until nicely browned on both sides -- 4-to-5 minutes on each side. Serve hot with Salsa on the side.

Felize Chanukkah!

This is a family recipe from our cousins in Mexico City.