

# The Best Sweet and Savory Recipes That You'll Love to Bake, Share, and Eat

Looking for the best sweet and savory recipes? Look no further! This article has got you covered with a wide variety of delicious recipes that you'll love to bake, share, and eat.



## The Southern Living Cookbook 2024 - The Best Pie Recipes to Bake for Every Occasion : The Best Sweet and Savory Recipes that You'll Love to Bake, Share and Eat!

by Amanda Hislop

★★★★★ 5 out of 5

Language : English

Lending : Enabled

File size : 36071 KB

Screen Reader: Supported

Print length : 77 pages



## Sweet Recipes

- Chocolate Chip Cookies



- Brownies



## ▪ Cake

### Carrot Cake

August 25, 1991

2 cups flour (10 oz)  
2 tsp baking soda  
1/2 tsp salt  
2 tsp cinnamon  
3 eggs, well beaten  
3/4 cup vegetable oil (6 3/4 oz)  
3/4 cup buttermilk (6 1/4 oz)  
2 cups sugar (14 oz)  
2 tsp vanilla  
1 (8 oz) can crushed pineapple, drained  
2 cups grated carrots (1 lb bag)  
1 (3.5 oz) can coconut  
1 cup chopped walnuts (4 oz)  
*Buttermilk Glaze (recipe follows)*  
*Cream Cheese Frosting (recipe follows)*



Preheat oven to 350 degrees. Combine flour, baking soda, salt, and cinnamon. Set aside. Combine eggs, oil, buttermilk, sugar, and vanilla; beat until smooth. Stir in flour mixture, pineapple, coconut, carrots and walnuts. Pour batter into two greased and floured 9" cake pans or one 13x9x2" pan. Bake for 35-45 minutes or until toothpick inserted in center comes out clean. Immediately spread *Buttermilk Glaze* over cake. If using 9" pan, cool in pan 15 minutes, then remove to wire rack to cool. If using 13x9x2" pan, cool completely in pan. Frost with *Cream Cheese Frosting*.

#### *Buttermilk Glaze:*

1 cup sugar (7 oz)  
1/2 tsp baking soda  
1/2 cup buttermilk (4 1/4 oz)  
1/2 cup butter  
1 TBSP light corn syrup  
1 tsp vanilla

Combine all ingredients except vanilla in small Dutch oven. Bring to a boil over medium heat, cook 4 minutes, stirring often. Remove from heat and stir in vanilla.

#### *Cream Cheese Frosting*

1 cup butter, softened  
2 (8 oz) packages cream cheese, softened  
2 tsp vanilla  
4 cups confectioners' sugar (16 oz)

Combine butter and cream cheese, beating until light and fluffy. Add vanilla and confectioners' sugar. Beat until smooth.

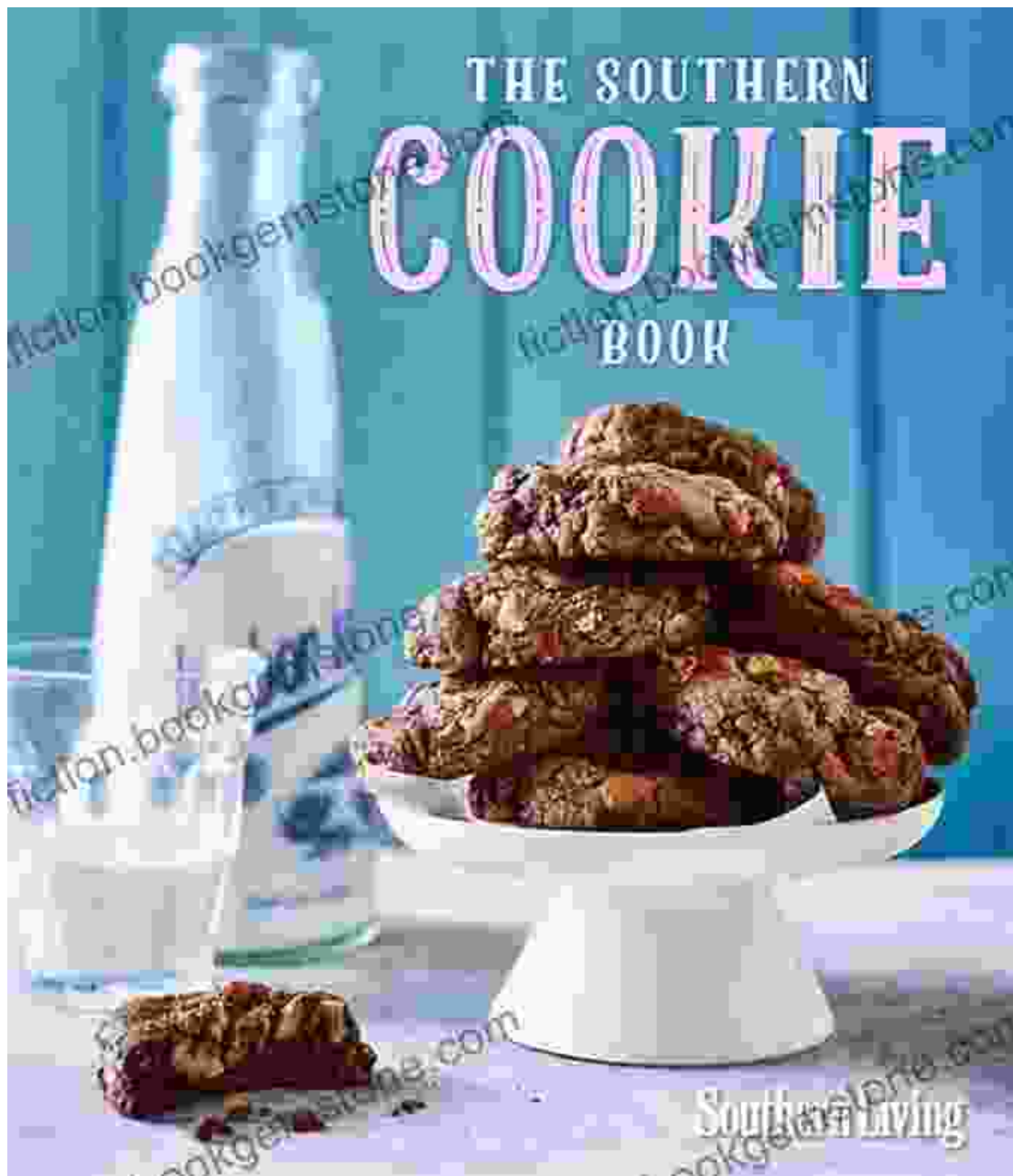
#### NOTES:

- 35 minutes or so in my oven for a 13x9x2-inch pan
- Start *Buttermilk Glaze* about 20 minutes before cake comes out of oven

- Pie



- Cookies



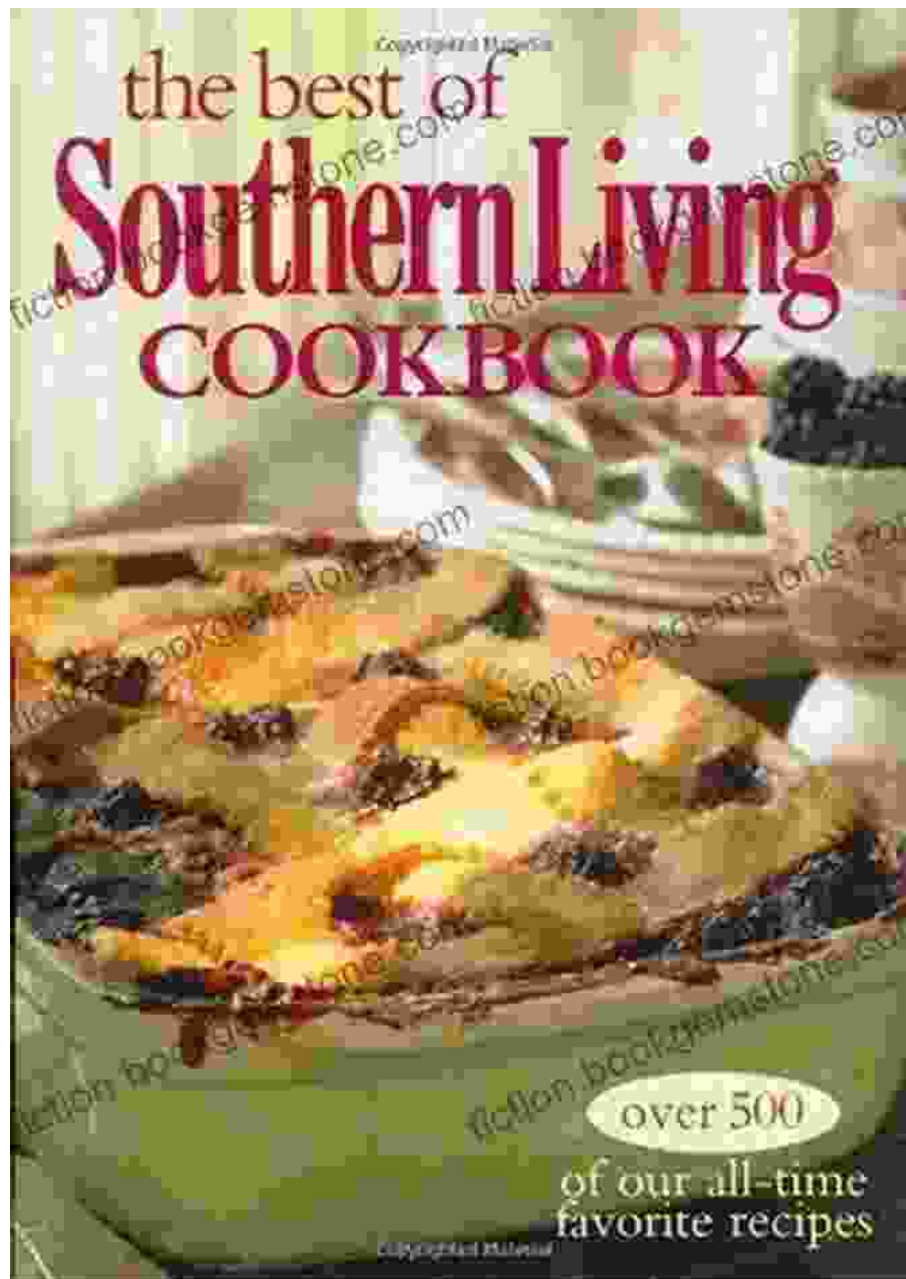
## Savory Recipes



- Pizza



- Pasta

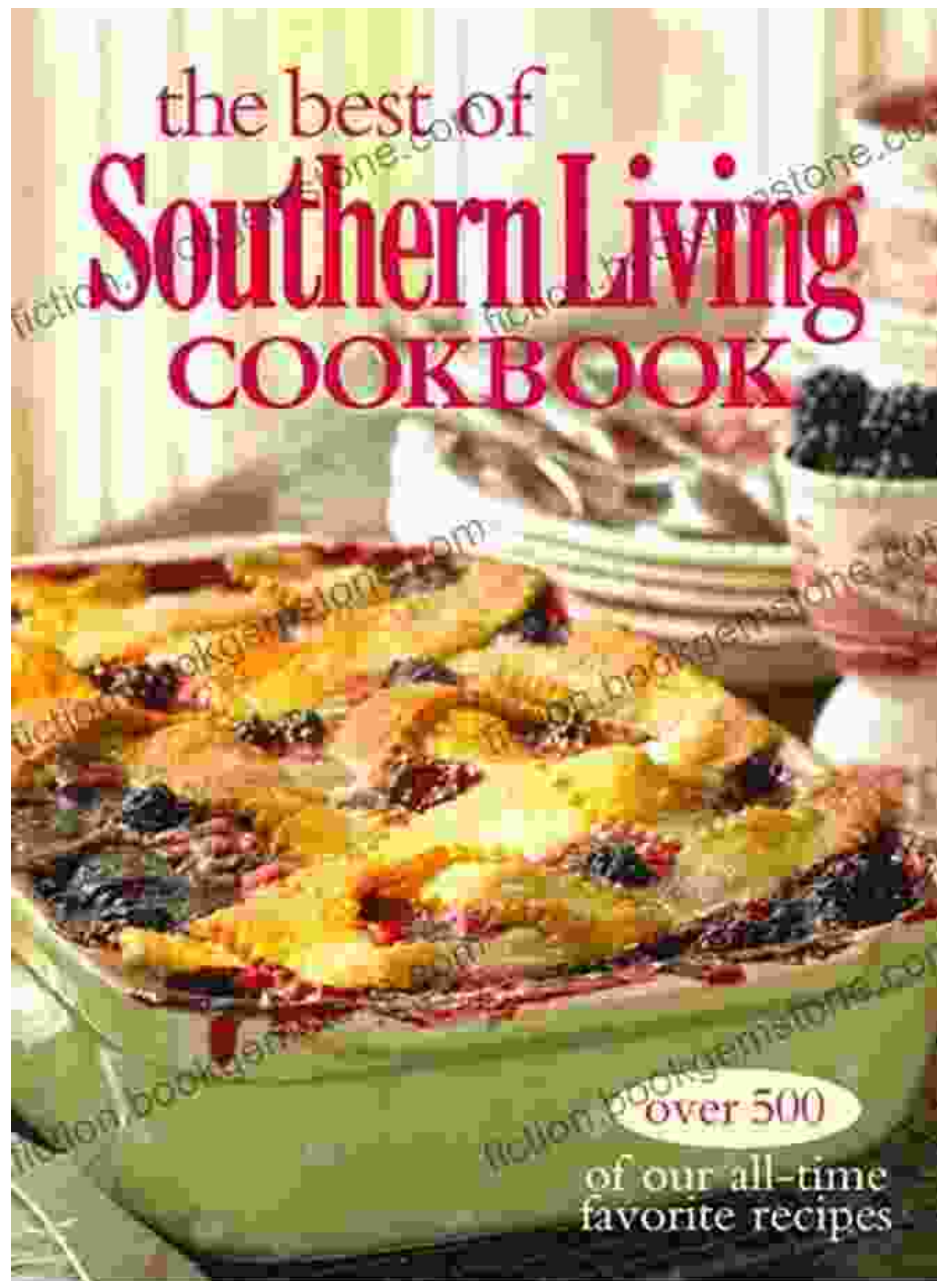




- Chicken



- Beef

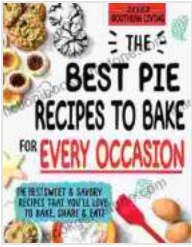


- Fish



Whether you're looking for a sweet treat or a savory meal, this article has got you covered. With a wide variety of recipes to choose from, you're sure to find something that you'll love.

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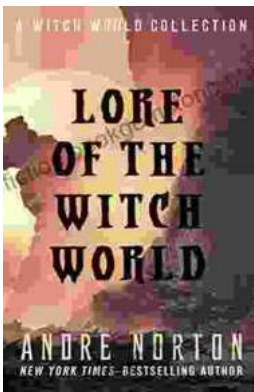
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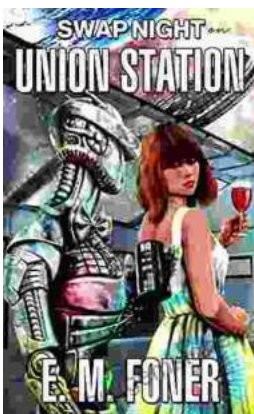
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