



Pumpkin Donut Drops

1 ½ cup All purpose Flour
 2 Teaspoons Baking Powder
 ½ Cup Canned Pumpkin
 1 Teaspoon Vanilla
 2 Tablespoons Vegetable oil

1/3 Cup Sugar
 ½ Teaspoon Salt
 ¼ Cup Milk
 1 Egg
 1 Tbsp Mama B's Pumpkin Blend



Direction

1. Heat oil for deep frying (375°F).
2. In large bowl, combine flour, sugar, baking powder, salt and Mama B's Pumpkin Blend
3. Mix pumpkin, milk, oil, vanilla and egg.
4. Stir into dry ingredients just until moistened.
5. Drop by teaspoonfuls into hot oil 5-6 at a time - Fry 1-2 minutes on each side, until golden brown
6. Drain on paper towel. (Note: you can sprinkle with sugar powder)

Speculoos Cupcakes

250 Grams Unsalted Butter
 4 Large eggs
 250 Grams Self-raising Flour
 1 Tablespoon Mama B Speculaas Blend

250 Grams White Sugar
 2 Teaspoons Vanilla
 4 Tablespoons Milk



Direction

1. Preheat oven to 350 degrees F
2. Using an electric mixer with a large bowl, cream the butter and sugar until pale and fluffy. Next beat in the eggs and vanilla extract.
3. Fold in the flour a third at a time until just combined. Fold in the milk taking care not to over mix.
4. Evenly spoon the batter into cases, two thirds full
5. Bake in the oven for 20-25 minutes or until a toothpick will come out clean.

Ginger Magic Bars

½ Cup Butter, melted
 4 Tablespoons Molasses
 4 Eggs, separated
 1 Cup All purpose Flour

2 Cups of slightly warmed Milk
 ¾ Cup Brown Sugar, packed
 1 Tablespoon Water
 1 Tablespoon Mama B's Ginger Mix



Direction

1. Grease an 8 x 8 brownie pan and set aside. Preheat the oven to 325 degrees F
2. Melt the butter. Add the molasses to the warm milk and stir until it dissolves
3. In a mixer, beat the egg yolks and brown sugar until light and fluffy. While this is mixing, whip the egg whites until stiff peaks
4. Add the melted butter and tablespoon of water to the beaten egg and sugar. Mix on low speed.
5. Mix in the flour and the Mama B's Ginger Mix until well combined. Add the milk and vanilla
6. Fold in the egg whites 1/2 at a time making sure there are no large lumps
7. Pour the mixture into the prepared pan and place in the oven
8. Bake for about 50-55 minutes or until the bar is a dark brown on top and the center is not jiggly.



Blueberry Crumble

Filling

- 4 Cups Blueberry
- 2 Tablespoon Lemon juice
- ¼ Cup Brown Sugar
- 2 Tablespoons Cornstarch
- ½ Tablespoon of Mama B Bakers Delight

Direction

1. Pre-heat the oven at 350 degrees
2. Filling; Put all the ingredient in a bowl and toss until all blueberries are covered
3. Topping; Put all the ingredients in a bowl and mix everything until blended
4. Pour the filling in an oven safe casserole dish and cover everything with the topping mixture
5. Cook for 40 minutes and enjoy

Note: You can use any berry you want. Mix and match and create your favorite berry filling

Topping

- 1 Cups Quick-Cooking rolled Oats
- ½ Cup All Purpose Flour
- ½ Cup Brown Sugar
- 1/3 Cup Butter in small cubes
- Dash of vanilla



Raspberry Chocolate Thunder Cake

- 250 Grams Butter, softened
- 1 ¼ Cups White Sugar
- 2 ¼ Cups Self-raising flour
- 150g Frozen or fresh Raspberry

- 1 Teaspoon Vanilla Extract
- 3 Eggs
- ¾ Cup Milk
- 1 Tbsp of Mama B Chocolate Thunder

Direction

1. Preheat oven to 250°F. Grease deep 23cm-round cake pan; line base and side with baking paper.
2. Beat butter, vanilla extract and sugar in medium bowl with electric mixer until light and fluffy.
3. Beat in eggs, one at a time. Stir in sifted flour, Mama B's 1 Tbsp Chocolate and milk, in two batches.
4. Divide mixture between two small bowls
5. Lightly crush raspberries in a small bowl; gently stir crushed raspberries into one bowl of cake mixture
6. Drop alternate spoonful of mixtures into pan.
7. Pull skewer back and forth through cake mixture for a marbled effect
8. Bake cake about 1 hour. Stand cake in pan 5 minutes before turning, top-side up, onto wire rack to cool
9. Choose any kind of frosting for your cake and decorate with raspberries



Mama B's Baker Edition

