

## Recipes Using Walnuts



Neighborsinc. South St. Paul, MN 55075

### Cranberry Walnut Ball

**You will need:**

$\frac{1}{4}$  cup finely chopped walnuts      1 8 oz. package cream cheese      1 tbsp. orange zest  
1 cup shredded sharp cheddar cheese       $\frac{1}{2}$  cup finely chopped dried cranberries, divided

**Instructions:**

- Set out the cream cheese and let it come to room temperature.
- Combine cheeses, orange zest and half the chopped cranberries until smooth and well mixed.
- Shape cheese mixture into a ball and wrap in plastic wrap. Place the ball in the fridge overnight.
- Before serving, combine the remaining cranberries with the walnuts.
- Roll the cheese ball in the cranberry/walnut mixture. Serve with crackers.

### Walnut Cranberry Orange Relish

**You will need:**

1 cup finely chopped walnuts      4 cups (about 1 pound) fresh cranberries      1 unpeeled orange  
1 unpeeled apple       $\frac{1}{2}$  cup light corn syrup      1 cup sugar

**Instructions:**

- Chop above ingredients with food processor or with a kitchen knife.
- Mix 1 cup sugar with  $\frac{1}{2}$  cup light corn syrup. Mix all ingredients together.
- Chill several hours before serving.

### Walnut Salad with Feta and Craisins

**You will need:**

**For the dressing:**

$\frac{1}{2}$  cup olive oil      1 tbsp. honey      2 tbsp. cranberry juice  
2 tbsp. rice vinegar      2 tbsp. Dijon mustard      salt and pepper to taste

**For the salad:**

1 cup walnuts      2 tbsp. honey       $1\frac{1}{2}$  pounds baby spinach      4 oz. crumbled feta cheese  
 $\frac{1}{2}$  cup craisins or raisins      1 apple, chopped      1 cup honey

**Instructions:**

- Preheat oven to 375 degrees F. Lay walnuts on baking foil lined baking sheet in a single layer.
- Roast for 5 - 10 min. Cool before chopping or using.
- Combine cooled walnuts with salad ingredients.
- Add all dressing ingredients to a jar. Shake. Pour dressing over salad. Toss and serve.

### Walnut Apple Cake

**You will need:**

1 cup chopped walnuts	1 cup flour	$\frac{1}{4}$ cup shortening	1 tsp. baking soda
$\frac{1}{2}$ tsp. salt	1 egg	$\frac{3}{4}$ tsp. cinnamon	2 cups chopped apples
1 cup sugar			

**Instructions:**

- Preheat oven to 350 degrees F. Cream shortening and sugar. Add egg.
- Beat approximately 15 minutes. Add remaining ingredients. Mix well.
- Place mixture in a greased 8 x 8-inch pan. Bake 45 minutes or until toothpick comes out clean.

### Walnut Pumpkin Cake

**You will need:**

1 cup medium chopped walnuts	1 box spice cake mix	1 (15 oz.) canned pumpkin
2 eggs	cream cheese frosting	

**Instructions:**

- Preheat oven to 350 degrees F. Grease a 9x13-inch pan and set aside.
- In a medium bowl, combine all ingredients, except cream cheese, with a mixer on medium speed until combined.
- Add  $\frac{1}{2}$  cup medium chopped walnuts. Blend into mixture. Spread mixture into the cake pan.
- Bake 25 - 30 min. until toothpick comes out clean. Let cool. Frost with cream cheese frosting.

### Walnut Vegetarian Cheddar Loaf

**You will need:**

1 cup walnuts, coarsely ground	2 tbsp. olive oil	2 cups chopped onions	2 eggs, beaten
1 cup shredded cheddar cheese	2 tbsp. lemon juice	2 tbsp. nutritional yeast or use soy sauce	
1 tsp. caraway seeds, optional	1 $\frac{1}{4}$ cups cooked brown rice	salt and pepper to taste	

**Instructions:**

- Saute onions until translucent. Mix with all remaining ingredients.
- Place in buttered or oiled loaf pan. Bake **ABOUT** 30 minutes at 350 degrees F.
- This loaf is especially good when served with cheese sauce.

### Walnut Toffee Bars

**You will need:**

1 cup chopped walnuts	$\frac{1}{2}$ cup unsalted butter	1 cup light brown sugar	1 large egg
2 tsp. vanilla extract	1 cup all-purpose flour	$\frac{1}{2}$ tsp. salt	1 cup toffee bits

**Instructions:**

- Preheat oven to 350 degrees F.
- Line an 8-inch square baking pan with parchment paper or grease the pan.
- In a large mixing bowl, combine butter and brown sugar.
- Mix with a wooden spoon or stiff spatula until well blended. Add the egg and vanilla.
- Add the flour and [salt and stir well. Set aside 2 tbsp. each of the walnuts and the toffee bits.
- Stir in the remaining walnuts and toffee bits. Spoon the batter into the prepared pan.
- Spread evenly with a spatula. Sprinkle reserved nuts and toffee bits on top.
- Bake for 25 - 30 minutes or until toothpick comes out almost clean. Let bars cool before slicing.

