

Pumpkin Spice Cake

With Cream Cheese Frosting! Served at the Camino dinner in 2018.



Cream Cheese Frosting:

- 8 oz cream cheese (softened)
- 1/2 cup butter, 1 stick (room temperature)
- 1 tsp vanilla extract
- 1 1/2 cups powdered sugar

- 1 2/3 cup sugar
- 1 cup vegetable oil (or canola oil)
- 1 3/4 cup pumpkin puree (about 15 oz)
- 4 eggs (large)
- 2 cups flour
- 2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1/8 tsp ground cloves
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

1. Preheat oven to 350 degrees.
2. In a large bowl, whisk together your sugar and oil and pumpkin until well combined.
3. Add in the eggs and stir till smooth.

4. Combine flour, cinnamon, nutmeg,

ginger, cloves, baking powder, baking soda, and salt in a large bowl and whisk together.

5. Slowly add your dry ingredients to the wet ingredients while mixing.
6. Pour mixture into a greased 9x13 baking pan.
7. Bake for 30-35 minutes or until an inserted toothpick comes out clean.



CREAM CHEESE FROSTING

1. Beat your cream cheese in a large bowl over medium speed until smooth.
2. Add in the butter and continue mixing till well blended.
3. Add in the vanilla and powdered sugar and continue to mix until the frosting is completely smooth.

DIY CAMINO

RECIPES



OAT SQUARES

A hiker favourite at Camino checkpoints!

- 2 cups rolled oats (not instant)
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup brown sugar
- 1/2 cup butter, melted
- 1/2 tsp vanilla

1. Mix everything in a bowl. Spread evenly in a 9"x13" non-stick pan.
2. Bake at 350F for about 15 mins.

Watch carefully - as soon as it's melted and bubbly, take it out! If it's overcooked, it will be hard and crunchy. Break it up and eat with yogurt.

Erinn's Peanut Butter Cookies

Grab one before they're gone!

- 1/2 cup sugar
- 1 cup peanut butter
- 1 egg

1. Preheat oven to 325F
2. Mix ingredients in bowl.
3. Form into balls and place 1" apart on ungreased cookie sheet.
4. Bake at 325F for 5 minutes, pat down with a fork, and bake an additional 10 minutes.
5. Cool on rack.



YIELDS 12 COOKIES

You might as well go ahead and double up!

You'll definitely want more.



MARCUS & ALEX'S

PROTEIN BARS

- 1 cup peanut butter or 2 cups dry roasted peanuts
- 1 cup pitted dates
- 2 cups dried oats
- 1/4 cup honey
- 1/4 cup maple syrup
- Chocolate chips (optional)
- Avocado or olive oil

1. Food process dates to break them up.
2. Add peanut butter or peanuts, oats, honey and maple syrup and process.
3. Add a bit of water to make it wet enough to stick together.
4. Add chocolate chips if desired and give the food processor a quick pulse to mix in.
5. Spread avocado oil over a cookie sheet or square cake pan to prevent sticking.
6. Press mixture onto cookie sheet or roll into small balls and freeze for at least one hour.
7. Let thaw slightly and cut into bars.

NO-BAKE CHEESECAKE

An easy treat, served at the 2018 & 2019 Camino dinners

Crust:

- 1/2 cup butter, melted
- 1 1/2 cup graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 teaspoon kosher salt

Cheesecake:

- 2 cups cold heavy whipping cream
- 3 (8- ounce) packages cream cheese, room temperature
- 1 cup powdered sugar
- 2 teaspoons vanilla extract

To bake or not to bake...

If you prefer to bake the crust, just omit 2 tablespoons of butter in this recipe. No bake crusts can be more crumbly, and do not slice as well as a baked crust. However, they taste almost the same. If you do bake the crust it must be cooled before adding the cheese filling.

Instructions

Crust:

1. Lightly coat a 9- inch pan with nonstick spray. Set aside.
2. In a large bowl combine the butter, graham cracker crumbs, sugar, and salt.
3. Press the mixture firmly into the bottom of the prepared pan.
4. Cool completely, you can place in the freezer, while you prepare the filling.

Cheesecake:

1. Beat the heavy cream on medium-high speed until stiff peaks form and set aside.
2. Mix the cream cheese, powdered sugar, and vanilla extract together until smooth and creamy
3. Using a rubber spatula, fold in the whipped cream evenly, making sure to scrape the sides and bottom of the bowl completely.
4. Spread the cheesecake filling into the chilled crust.
5. Cover and chill for 4 hours or overnight.
6. Store airtight in the refrigerator for up to 3 days, or freeze airtight for up to a month.



We serve this topped with blueberries from the Bayfield Berry Farm. Try to find your own locally sourced berries to enjoy!