LENNAR®
FINANCIAL SERVICES

Pass the Plate

2026

Our
4th Annual
Collaborative
Cookbook



33 RECIPES THAT FEEL LIKE HOME



From our kitchens to yours.

Conversations around the table. Recipes written by someone you love.
The taste of something you look forward to all year.

That's home during the holidays.

Since 2023, we've asked our Associates around the country to share a little bit of that magic with us. We began a tradition of collecting beloved recipes, making them into our yearly Pass the Plate cookbook.

Inside you'll find the dishes we come back to year after year.

We hope you love them as much as we do.

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Focused Acts of Caring: Feeding America
Help us support food banks, meal programs and co-ops this holiday season.



Bridie's Pumpkin Bread

Ingredients

2⅔ cups sugar
⅔ cup shortening (Crisco)
1 can (16 oz) pumpkin puree
⅔ cup water
4 eggs
3⅓ cups flour
2 tsp baking soda
1½ tsp salt
1 tsp cinnamon
1 tsp ground cloves or allspice
½ tsp baking powder
Optional add-ins such as nuts, raisins or chocolate chips

Instructions

1. Preheat the oven to 350°F.
2. Mix all ingredients in a large bowl.
3. Grease tins well before adding batter.
4. Bake for 40 to 50 minutes until toothpick comes out clean.

Notes

This will make 2 to 3 loaves or 5 small loaves.



German Pancakes

Ingredients

6 eggs

1 cup milk

1 cup flour

½ tsp salt

5 tbsp butter

Notes

Double this recipe if you have a larger family.

Instructions

1. Preheat the oven to 450°F.
2. As the oven warms, place the butter in a glass casserole dish and set it in the oven to melt. (Keep an eye on it so it doesn't burn!)
3. In a mixing bowl, whisk together the eggs, milk, flour and salt until smooth.
4. Carefully remove the hot dish from the oven and pour the batter over the melted butter.
5. Bake for 15 to 20 minutes, until puffed and golden. The pancakes will rise dramatically — it's fun to watch! They'll deflate a bit after coming out of the oven.
6. To serve, top with butter and syrup or add fresh fruit.

This family recipe was passed down from my grandma. She made these when we were kids. We loved watching them puff up in the oven — and of course eating them!



LENNAR MORTGAGE

LISA

Potato Crust Quiche

I serve this along with a waffle bar and there are never any leftovers.

Ingredients

Potato Crust:

Russet or Yukon Gold potatoes (amount varies with size of potatoes and pan)

Avocado oil or olive oil or butter for greasing

Salt

Filling:

6 eggs

½ cup ricotta cheese

½ cup shredded Colby Jack cheese, plus extra for topping

3 to 4 slices thick-cut bacon, cooked and chopped, plus extra for topping

Scallions, chopped, plus extra for topping

Other toppings of your choice, such as sour cream, chives, hot honey or flaky salt

Instructions

1. Wash the potatoes well and cut into halves or thirds, depending on size. Boil or bake until fork tender.
2. Grease a springform pan well with avocado oil, olive oil or butter.
3. Add the cooked potatoes to the pan. Spray the bottom of a glass or measuring cup with oil and use it to press the potatoes into an even crust along the bottom and sides of the pan.
4. Spray the potato crust with more oil and sprinkle generously with salt.
5. Bake at 425°F for 20 to 25 minutes to crisp the crust and prevent a soggy bottom.
6. While the crust bakes, whisk together the eggs, ricotta, Colby Jack, scallions and chopped bacon.
7. Remove the crust from the oven and pour in the egg mixture. Sprinkle additional Colby Jack over the top.
8. Bake at 350°F for 40 to 45 minutes, or until the center is set and no longer jiggly. A toothpick inserted into the center should come out clean, and the internal temperature should reach about 160°F.
9. Let cool for a few minutes before removing the springform ring.
10. Top with flaky salt, extra bacon and extra scallions. Slice and serve.



Gameday Chili Cheese Dip

Ingredients

1 package (8 oz) cream cheese, regular or light

1 can chili with no beans

Tortilla chips, for serving

Notes

Double this recipe for larger parties!

Instructions

1. Turn a small slow cooker to high.
2. Add the cream cheese and chili to the slow cooker.
3. Cook until warmed through, occasionally stirring to combine.
4. Switch to "keep warm" setting to prevent burning.
5. Serve with tortilla chips of choice.

I give you the classic Midwestern dip!

My family always made this for Packer or Badger watch parties.

The best part is it's so easy to make and keep on hand for last-minute needs.

Crowd favorite! Plus, my toddler and friends' kids enjoy it too.



Spicy Sausage Dip

Ingredients

1 lb sausage (such as Jimmy Dean)

1 can (10 oz) Rotel diced tomatoes and green chilies, undrained

1 package (8 oz) cream cheese, cut into pieces

For those that prefer a bit of heat, you can use hot sausage and hot Rotel chilies.

Instructions

1. In a large skillet over medium-high heat, cook the sausage until it crumbles and is no longer pink.
2. Drain thoroughly.
3. Add the diced tomatoes and green chilies, undrained, and cream cheese to the skillet. (Not draining gives it a better consistency for dipping.)
4. Stir until cream cheese melts.
5. Serve warm with tortilla chips.

LENNAR

NYN



Whipped Feta Dip

Ingredients

1 cup feta cheese

½ cup plain Greek yogurt

½ cup cream cheese, softened

Honey

Olive oil

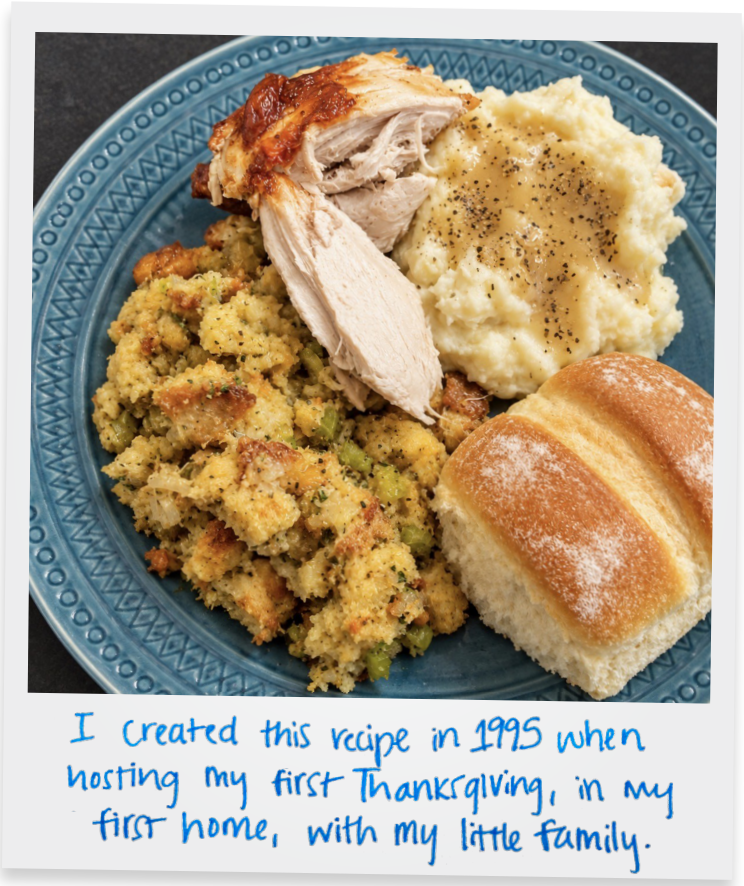
Lemon

Toasted pistachios, chopped

Naan bread, for serving

Instructions

1. Combine feta, plain Greek yogurt and cream cheese until whipped.
2. Spread whipped feta onto a plate or board.
3. Top with toasted pistachios, honey, olive oil and a squeeze of lemon.
4. Enjoy with warm naan bread.



LENNAR

MELINDA

All the Little Gobblers' Favorite Stuffing

Ingredients

- 2 bags French bread stuffing
- 1 lb Italian-flavored ground pork
- 2 cups shredded cooked turkey
- ½ cup (1 stick) butter
- 2 cups low-sodium chicken broth
- 2 cups vegetable broth
- 1 red onion, finely chopped
- 1 cup celery, chopped
- 1 cup carrots, chopped
- 1 cup pecans, chopped
- 1 tsp garlic, minced
- ¼ cup fresh sage, chopped
- ¼ cup fresh basil, chopped
- Optional: 1 cup "Craisins" (dried cranberries)

Instructions

1. Preheat the oven to 350°F.
2. In a large skillet or Dutch oven, cook the ground pork over medium heat, breaking it into small pieces, until browned and fully cooked. Do not drain.
3. Add the butter to the pork. Once melted, add the red onion, celery, carrots, garlic, sage and basil. Sauté for 7 to 10 minutes, until the vegetables are tender and the onion is nearly translucent.
4. Add the shredded turkey and pecans. Cook for 2 to 3 minutes, until heated through and well combined.
5. Place the French bread stuffing in a very large buttered 9x13 roasting pan. Add the pork and turkey mixture and toss gently to combine.
6. Gradually add the chicken and vegetable broths, about ½ cup at a time, stirring gently after each addition. Use up to 4 cups total, stopping when the bread is evenly moistened but not soggy. You may not need all of the broth.
7. Cover with foil and bake for 30 minutes.
8. Remove the foil and bake for an additional 15 to 20 minutes, until the top is golden brown and slightly crisp.
9. For a sweet and savory twist, top the stuffing with dried cranberries.





LENNAR MORTGAGE

BRITTANY

The Best Mac and Cheese

Ingredients

Pasta:

16 oz elbow macaroni

1 tbsp extra virgin olive oil

Cheese Sauce:

6 tbsp unsalted butter

⅓ cup all-purpose flour

3 cups whole milk

1 cup heavy whipping cream

4 cups shredded sharp cheddar cheese

2 cups shredded Gruyère cheese

Salt and pepper, to taste

Topping:

1½ cups panko bread crumbs

4 tbsp butter, melted

½ cup shredded Parmesan cheese

¼ tsp paprika

Instructions

1. Preheat the oven to 350°F. Lightly grease a large 3 or 4 qt baking dish and set aside.
2. Combine the shredded cheddar and Gruyère in a large bowl. Set aside.
3. Cook the pasta one minute shy of al dente, following the package instructions. Drain and place in a large bowl.
4. Drizzle the pasta with olive oil and stir to coat. Set aside to cool while you make the cheese sauce.
5. Melt the butter in a deep saucepan, Dutch oven or stockpot.
6. Whisk in the flour over medium heat and continue whisking for about 1 minute, until bubbly and golden.
7. Gradually whisk in the milk and cream until smooth. Keep whisking until bubbles appear on the surface, then cook and whisk for another 2 minutes. Whisk in salt and pepper.
8. Add 2 cups of the shredded cheese and whisk until smooth. Add another 2 cups and continue whisking until creamy. The sauce should be thick.
9. Stir in the cooled pasta until fully coated with the cheese sauce.
10. Pour half of the mac and cheese into the prepared baking dish. Top with the remaining 2 cups of shredded cheese, then add the remaining mac and cheese.
11. In a small bowl, combine the panko, Parmesan, melted butter and paprika. Sprinkle over the top.
12. Bake for about 30 minutes, until bubbly and golden brown.



Big Texas Ranch Potatoes

Ingredients

Potato Mixture:

1 bag (32 oz) frozen cubed potatoes, or 32 oz peeled and cubed fresh potatoes (6 to 8 medium)

1 bag (10 oz) frozen diced onion

1 can (10.5 oz) cream of chicken soup

1 container (16 oz) French onion dip

½ cup (1 stick) butter, grated or chopped into small cubes

1 packet ranch dressing mix

Salt and pepper, to taste

Optional: 1 lb bacon, fried and crumbled

Topping:

4 cups unsweetened cornflake cereal

½ cup (1 stick) butter, melted

½ packet ranch dressing mix

1 tbsp smoked paprika

Instructions

1. Preheat the oven to 350°F and grease a 9x13 casserole dish.
2. In a large bowl, combine all of the potato mixture ingredients, using the frozen potatoes and onions straight from the freezer.
3. Spread the mixture evenly in the prepared dish.
4. Bake for 30 to 40 minutes, until heated through and bubbling around the edges.
5. If using bacon, fold it into the hot potato mixture now.
6. In a small bowl, stir together the cornflakes, melted butter, ranch dressing mix and smoked paprika.
7. Spread the topping evenly over the hot potatoes.
8. Return to the oven for about 10 minutes, until the cornflakes are toasted and the casserole is heated all the way through.



I have updated the original recipe with my own idear. My wife always says it tasters like Christmas.

LENNAR TITLE

BEN

Cape Town Holiday Game Sauce

Ingredients

1 cup pureed figs

½ cup brown vinegar or malt vinegar

½ cup Worcestershire sauce

4 whole star anise

2 cinnamon sticks

1 inch fresh ginger, grated

1 tsp red pepper flakes

½ tsp ground cloves

½ tsp ground allspice

½ tsp ground cardamom

Instructions

1. Combine all of the ingredients in a saucepan over low heat.
2. Stir until the flavors are well blended, usually 10 to 15 minutes.
3. Strain the sauce to remove the whole spices and any solids.
4. Serve warm over your favorite roast.

Notes

This sauce is full of robust South African flavors. It is a game sauce for venison of any kind, from springbok to kudu. It is also wonderful on lamb or even a beef roast.

LENNAR MORTGAGE

BROOKLYN



If you don't have a mortar and pestle, a Ziploc bag and rolling pin will grind your garlic in a pinch!

Garlic Mashed Potatoes

Ingredients

Garlic Confit:

2 heads garlic, cloves peeled

1½ cups olive oil, or enough to cover the garlic

Optional: Fresh thyme and rosemary

Mashed Potatoes:

4 lb Russet potatoes

1 cup whole milk

½ cup heavy cream

½ cup (1 stick) butter, plus extra for topping

Salt and pepper, to taste

Instructions

1. To make a garlic confit, add peeled garlic and enough olive oil to cover it to a saucepan. Cook on low heat 30 to 40 minutes or until garlic is soft. At the 20-minute mark, you can optionally add fresh thyme and rosemary. Use a strainer to separate the garlic and grind the cloves in a mortar and pestle until smooth. Set aside.
2. Bring 8 to 10 cups of water to a boil in a large pot. Wash and peel the potatoes, cut into quarters and boil until fork tender, about 10 to 20 minutes. Remove from heat and strain.
3. Mash the potatoes. For best results, use a potato ricer. Set aside.
4. Add whole milk, heavy cream and butter to a saucepan and heat until all ingredients have combined.
5. Add the garlic confit to the milk mixture, then fold into the potatoes until combined. Add salt and pepper to taste and serve with an extra dollop of butter on top!



Not Your Momma's Corn Dish

Ingredients

2 cans of sweet corn

1 package (8 oz) cream cheese

1 can of green chilies

Cheddar cheese

Instructions

1. Add sweet corn, cream cheese and green chilies to a saucepan. (A small slow cooker will also work very well for Thanksgiving Day.)
2. Warm until the cream cheese is melted.
3. Top with cheddar cheese.
4. Warm until the cheese is melted and the mixture is bubbling.
5. Serve!

Everyone will love it — guaranteed!



Southern Collard Greens

Ingredients

1 smoked turkey drumstick

1 medium sweet onion, diced

2 qt chicken broth, plus more as needed

2 garlic cloves, minced

2 bunches fresh greens (such as collards), or 1 bag pre-cut greens

2 tsp olive oil

Cajun seasoning, to taste

Smoked paprika, to taste

Kosher salt and black pepper, to taste

Optional: ¼ tsp red pepper flakes, for a spicy version

Instructions

1. If using fresh greens, remove the stems and cut the leaves into ½-inch-wide strips.
2. In a large pot over medium-high heat, boil the smoked turkey in the chicken broth until tender.
3. Add the greens and bring to a boil, then reduce the heat to a simmer.
4. Add the onion, garlic, olive oil, Cajun seasoning, smoked paprika, salt and pepper. Add the crushed red pepper if you like it spicy.
5. Cover and simmer for about 2 hours, adding more chicken broth as needed during cooking.
6. Turn off the heat and let the greens sit, covered, for up to 1 hour before serving.

This was one of my dad's favorite dishes for Thanksgiving and Christmas. He taught me how to prepare it when I was 14 years old, and now I make my collard greens every holiday and sometimes for Sunday dinner. Your family will enjoy it!

Kitty's Chicken & Sausage Gumbo

LENNAR

KAT

Ingredients

½ lb pork sausage, cut into ¼-inch slices

½ lb andouille sausage, cut into ¼-inch slices

3 bone-in chicken breasts

½ cup vegetable oil

1 cup all-purpose flour

1 medium onion, chopped

½ green bell pepper, chopped

2 celery ribs, sliced

6 cups hot water

3 garlic cloves, minced

1 tbsp Creole seasoning

Tabasco, to taste

Scallions, sliced, for garnish

Fresh parsley, chopped, for garnish

Cooked rice, for serving

Instructions

1. In a Dutch oven, cook the pork sausage and andouille until browned. Drain, reserving the drippings in the pot, and set the sausage aside.
2. Cook the chicken in the reserved drippings. Drain and set aside.
3. Add the vegetable oil to the pot, then stir in the flour. Cook, stirring constantly, for 20 to 25 minutes, until the roux is chocolate colored.
4. Stir in the onion, bell pepper and celery.
5. Gradually add the 6 cups of hot water and bring to a boil.
6. Return the chicken to the pot and add the garlic, Creole seasoning and Tabasco. Simmer for 1 hour.
7. Remove the chicken and let it cool. Shred the meat, discarding the skin and bones.
8. Return the shredded chicken and the sausage to the pot. Adjust the seasonings to taste.
9. Garnish with scallions and parsley and serve over rice.

Mary Catherine Soden Baumgartner, affectionately known as "Kitty" (my mother), passed away on September 3, 2024, after a courageous battle with cancer.

Her greatest love was cooking and entertaining family and friends, creating countless cherished memories around the dinner table.

This is Kitty's own gumbo recipe. The recipe card is scribbled on, stained and warped. It's safe to say this Louisiana girl knew her gumbo.



Kitty in the Kitchen



Mama's Apple Cider Turkey

Ingredients

Brine:

4 cups apple cider

About 12 cups water

2 large oranges

3 sprigs fresh rosemary

2 tbsp whole peppercorns

4 bay leaves

1½ cups brown sugar

1½ cups coarse salt

Roasting Pan:

2 onions

4 carrots

4 celery stalks

1 head garlic

Extra rosemary and thyme

Turkey:

1 turkey (13 lb)

¾ cup (1½ sticks) unsalted butter, softened

2 sprigs fresh rosemary

3 sprigs fresh thyme

2 garlic cloves, grated

1 tbsp Tony Chachere's or Creole seasoning

2 tsp onion powder

2 tsp garlic powder

1 tsp salt

1 tsp pepper

Instructions

1. The day before: In a large pot, combine all of the brine ingredients and bring to a boil. Let the brine cool completely.
2. Add the turkey to the cooled brine, making sure it is submerged. Refrigerate overnight, up to 24 hours.
3. On roasting day: Discard the brine and rinse the turkey well. Pat it dry and let it sit at room temperature for at least 1 hour.
4. Preheat the oven to 350°F.
5. Mix the grated garlic, Creole seasoning, onion powder, garlic powder, salt and pepper into the softened butter.
6. Arrange the onions, carrots, celery and head of garlic in the bottom of a roasting pan.
7. Using your hands, gently separate the skin from the turkey meat. Slide small dollops of the seasoned butter under the skin, then rub some over the outside of the turkey. Reserve about ¼ cup of the butter.

Instructions (Continued)

8. Place the turkey in the roasting pan on top of the vegetables. Fill the cavity with some of the vegetables, the rosemary and thyme sprigs and the extra herbs. Tuck the wings under and tie the legs together with kitchen twine for even cooking.
9. Melt the reserved butter and inject it into the meat.
10. Roast for about 15 minutes per pound (roughly 3¼ hours for a 13 lb turkey), until a meat thermometer inserted into the thickest part of the thigh, without touching bone, reads 165°F.
11. Let the turkey rest for at least 30 minutes before carving.

“Maryland” Crab Cakes

LENNAR TITLE
SHELBY

Ingredients

1 lb fresh lump crab meat, picked over for shells

1 to 2 slices white bread, crusts removed

Milk, just enough to moisten the bread

1 egg

1 tbsp Hellmann’s mayonnaise

1 tbsp fresh parsley, chopped

1 tsp baking powder

1 tsp Old Bay seasoning (or measure with your heart)

Instructions

1. Tear the bread into small pieces by hand. Do not cut it with a knife.
2. Sprinkle the bread with a little milk to moisten, but not so much that it gets wet.
3. Place the crab meat in a large bowl and add the moistened bread.
4. Beat the egg with a fork and pour it over the crab and bread.
5. Add the mayonnaise, parsley, baking powder and Old Bay.
6. Mix very gently, taking care not to break up the lumps of crab.
7. Shape the mixture into patties.
8. Broil or sauté the crab cakes, turning them over just once. Never press down. Flip them gently.



Granny & Grandmom Malarkey

These crab cakes bring a little taste of Maryland to the table during the holidays.

We may not know exactly when the recipe first found its way into our family, but we know it has earned its place in our hearts and at our table.

The same crab cakes that our great-grandmothers and grandmothers prepared are now being made by us and shared with our children.

When my children make these same crab cakes for their own families someday, I hope they will remember where the recipe came from and feel the same connection to family, home and Maryland that has been passed down to us.



Parbatie's Caribbean-Style Curry Chicken

Ingredients

- 5 lb chicken, cleaned and cut into pieces
- 5 to 6 tbsp Chief Brand curry powder
- 2 to 2½ tsp salt
- 1 Scotch bonnet pepper, finely chopped or, for less heat, left whole and removed before serving
- 8 garlic cloves, minced
- 1 large onion, chopped
- ½ cup fresh culantro (shado beni), finely chopped
- 4 tbsp cooking oil
- 2½ to 3 cups water

Instructions

1. Place the chicken in a large bowl.
2. Add 4 tablespoons of the curry powder, the salt, garlic, onion, culantro and Scotch bonnet. Mix thoroughly so every piece is coated.
3. Cover and marinate for at least 1 hour. For deeper flavor, refrigerate for 4 hours or overnight.
4. Heat the oil in a large, heavy-bottomed pot over medium heat.
5. Add the remaining 1 to 2 tablespoons of curry powder to the hot oil. Stir for 30 to 60 seconds, watching carefully so it doesn't burn.
6. Add the seasoned chicken along with all of the seasoning from the bowl.
7. Stir well, cover and let the chicken cook in its own juices for 10 to 15 minutes, stirring occasionally.
8. Once the chicken has released its juices, add about 2 cups of water and bring to a gentle boil. Reduce the heat to medium-low.
9. Partially cover and simmer for 30 to 40 minutes, stirring occasionally. Add more water a little at a time if you want more gravy.
10. For the last 10 to 15 minutes, cook uncovered so the gravy reduces and thickens.
11. Taste and adjust the salt. The chicken should reach 165°F internally before serving.
12. When nearly finished, optionally stir in extra culantro and onion and simmer for 3 to 5 minutes more.
13. Serve it hot with white rice, rice and peas, roti or dhal and rice.



Roast Duck with Spaghetti Squash

Ingredients

Spaghetti Squash:

Spaghetti squash

Oil, for brushing

Salt and pepper

Butter, for tossing

Duck:

Duck legs

Lemon, juiced

Butter

White wine

Salt and pepper

Instructions

1. Preheat the oven to 400°F.
2. Cut the spaghetti squash in half and scoop out the seeds. Brush the cut sides with oil and season with salt and pepper.
3. Bake the squash for 50 minutes.
4. Season the duck legs with lemon, butter, white wine, salt and pepper.
5. Cover the duck legs with aluminum foil and bake for 20 minutes.
6. Use a fork to scrape the squash flesh into strands and toss with butter.
7. Serve the duck legs over or alongside the squash.



LENNAR

PAIGE

Spinach Lasagna

Ingredients

15 oz ricotta cheese

10 oz frozen chopped spinach, thawed

½ cup grated Parmesan cheese

1 egg

About 3 cups spaghetti sauce

About 9 lasagna noodles

Shredded mozzarella cheese

Instructions

1. Preheat the oven to 375°F.
2. In a medium bowl, mix the ricotta, spinach, Parmesan and egg until well blended.
3. In an 8x12 baking dish, spread 1 cup of spaghetti sauce. Top with 3 lasagna noodles, 1 cup of the ricotta mixture and a layer of mozzarella.
4. Repeat the layers until you run out of ingredients.
5. Cover with foil and bake for 20 minutes.
6. Remove the foil and bake for 15 more minutes.

This is my favorite dish that my mom makes. Every time I would come home from college — and still each time I go home now — I beg her to make it!

It doesn't taste the same when I make it. I think she adds love into it.



LENNAR MORTGAGE

VALERIE

Turkey with White Wine and Tomatoes

Ingredients

1½ to 2 lb turkey breast or tenderloins, cut into medallions or chunks

2 tbsp olive oil, plus more if needed

1 small onion, finely chopped

3 to 4 garlic cloves, minced

1 can (15 oz) diced tomatoes, or 2 cups fresh chopped tomatoes

½ cup dry white wine (such as Pinot Grigio or Sauvignon Blanc)

½ cup low-sodium chicken or turkey broth

1 tsp Italian seasoning (or a mix of basil, oregano and thyme)

Optional: ¼ tsp red pepper flakes

Salt and pepper, to taste

Optional: A splash of cream or a pat of butter, for a richer sauce

Fresh basil or parsley, chopped, for garnish

Instructions

1. Pat the turkey dry with paper towels and season lightly with salt and pepper.
2. In a large skillet, heat the olive oil over medium-high heat. Add the turkey and brown for 3 to 4 minutes per side. Remove from the pan.
3. In the same skillet, add a bit more oil if needed. Sauté the onion for 3 to 4 minutes, until soft. Add the garlic and cook for 30 seconds.
4. Pour in the white wine and scrape up any browned bits from the bottom of the pan. Simmer for 2 to 3 minutes to reduce slightly.
5. Stir in the tomatoes, broth, Italian seasoning and red pepper flakes. Bring to a gentle simmer.
6. Return the turkey to the pan and cover. Simmer over low heat for 15 to 20 minutes, until the turkey is cooked through and tender.
7. Taste and adjust the seasoning with salt and pepper. For a richer sauce, add a splash of cream or butter at the end.
8. Sprinkle with fresh basil or parsley before serving.



LENNAR MORTGAGE

EMILY

Brown Butter Pumpkin Chocolate Chip Cookies

Ingredients

1 cup (2 sticks) salted butter

1 cup light brown sugar

½ cup granulated sugar

2 egg yolks, at room temperature

⅔ cup pumpkin puree (not pie filling), patted with a paper towel to remove moisture

2 tbsp heavy cream or milk

2 tsp vanilla extract

2¾ cups all-purpose flour

1 tsp baking soda

1½ tsp pumpkin pie spice

½ tsp salt

1½ cups chocolate chips of choice

Instructions

1. Add the butter to a saucepan over medium-high heat. Let it melt and brown, stirring occasionally, for about 6 to 8 minutes.
2. Transfer the browned butter to a separate bowl and let it cool for at least 15 minutes.
3. In another bowl, mix together the flour, baking soda, pumpkin pie spice and salt. Set aside.
4. Once the brown butter has cooled, add both sugars and whisk until creamy.
5. Add the egg yolks and vanilla to the butter and sugar mixture and mix until well combined. Then add the pumpkin puree and heavy cream or milk.
6. Add the dry ingredients to the wet ingredients, gently folding with a spatula until just combined.
7. Fold in the chocolate chips.
8. Chill the dough in the refrigerator for at least 2 hours, preferably overnight. You can cover the bowl and chill the dough before scooping, or scoop and shape 2-tablespoon dough balls onto cookie sheets, cover and refrigerate.
9. Preheat the oven to 350°F.
10. Bake the chilled dough for 9 to 11 minutes.



LENNAR MORTGAGE

ANDREA

Carrot and Pineapple Cake

Ingredients

Cake:

2 cups granulated sugar

1⅓ cups vegetable oil

3 extra-large eggs, at room temperature

1 tsp pure vanilla extract

2½ cups all-purpose flour, plus 1 tbsp for tossing

2 tsp cinnamon

2 tsp baking soda

1½ tsp kosher salt

1 cup raisins

1 cup chopped walnuts

1 lb carrots, grated

½ cup diced fresh pineapple

Frosting:

¾ lb (12 oz) cream cheese, at room temperature

½ lb (2 sticks) unsalted butter, at room temperature

1 tsp pure vanilla extract

1 lb (about 4 cups) powdered sugar, sifted

Decoration:

½ cup diced fresh pineapple

Instructions

1. Preheat the oven to 350°F.
2. Butter two 8-inch round cake pans and line them with parchment paper. Butter the parchment, then dust the pans with flour.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat the sugar, oil and eggs until light yellow. Add the vanilla.
4. In another bowl, sift together 2½ cups of the flour, the cinnamon, baking soda and salt.
5. Add the dry ingredients to the wet ingredients and mix until combined.
6. Toss the raisins and walnuts with the remaining 1 tablespoon of flour.
7. Fold the carrots and pineapple into the batter, then add the raisins and walnuts and mix well.
8. Divide the batter evenly between the two pans.
9. Bake for 55 to 60 minutes, until a toothpick inserted in the center comes out clean.
10. Cool the cakes completely in the pans, set on a wire rack.

Instructions (Continued)

11. In the bowl of an electric mixer fitted with the paddle attachment, mix the cream cheese, butter and vanilla until just combined.
12. Add the powdered sugar and mix until smooth.
13. Place one cake layer, flat side up, on a flat plate or cake pedestal.
14. Using a knife or offset spatula, spread frosting over the top.
15. Place the second layer on top, rounded side up. Spread the remaining frosting evenly over the top and sides of the cake.
16. Decorate with the diced pineapple and serve.

My family loves carrot cake and I make this cake for holidays and birthday celebrations I've been making it for the last 7 years!



LENNAR MORTGAGE

RENEE

Chocolate Turrón

Ingredients

1 lb (4 sticks) butter, softened

1 lb (about 4 cups) powdered sugar

4 tbsp cocoa powder

2 tsp instant coffee

3 egg yolks

1 cup heavy cream

1 tsp vanilla extract

1 lb Maria cookies, chopped

Optional: 1 cup toasted walnuts, chopped

Optional: Whipped cream

Instructions

1. Line a 9x13 pan or a loaf pan with waxed paper or parchment paper.
2. In a large bowl, beat the butter until light and fluffy.
3. Slowly add the powdered sugar, cocoa and instant coffee, beating until combined.
4. Add the egg yolks one at a time, then beat in the cream and vanilla extract.
5. Stir in the chopped cookies and walnuts by hand.
6. Spread the mixture into the prepared pan. Cover with more waxed or parchment paper.
7. Freeze for at least 6 hours.
8. Once frozen, cut into squares and serve with whipped cream, if desired.

This was a christmas treat we waited for ALL year long when I was little. Well worth the wait!



Cranberry Christmas Cake

Ingredients

3 eggs

2 cups sugar

¾ cup (1½ sticks) butter, softened

1 tsp vanilla extract

2 cups all-purpose flour

12 oz fresh cranberries

My family makes this dessert every year for the holidays.

Instructions

1. Preheat the oven to 350°F and butter a 9x13 pan.
2. With a mixer, beat the eggs and sugar for 5 to 7 minutes, until slightly thickened and light in color. The mixture should almost double in size and form a ribbon when you lift the beaters out of the bowl.
3. Add the butter and vanilla and mix for 2 more minutes.
4. Stir in the flour until just combined.
5. Add the cranberries and stir to distribute them throughout the batter.
6. Spread the batter in the prepared pan.
7. Bake for 40 to 50 minutes, until very lightly browned and a toothpick inserted near the center comes out clean.
8. Let the cake cool completely before cutting into small slices.

LENNAR TITLE

VALERIE



Grandma's Pumpkin Pie

Ingredients

Crust:

- 12 tbsp (1½ sticks) very cold unsalted butter
- 3 cups all-purpose flour, plus more for rolling
- 1 tbsp sugar
- 1 tsp kosher salt
- ⅓ cup very cold vegetable shortening or butter
- Up to ½ cup ice water
- Dried beans or pie weights, for blind baking

Filling:

- 1 can (15 oz) pumpkin puree (not pie filling)
- ½ cup light brown sugar, lightly packed
- ¼ cup granulated sugar
- ½ tsp ground cinnamon
- ¼ tsp ground ginger
- ¼ tsp ground nutmeg
- ½ tsp kosher salt
- 2 tsp grated orange zest
- 3 extra-large eggs, lightly beaten
- 1 cup heavy cream
- ½ cup whole milk
- 2 tbsp dark rum, such as Mount Gay

Topping:

- Rum whipped cream

Every autumn, I would look forward to baking pumpkin pie with my Grandma.

Together, we would mix the pumpkin, sprinkle in cinnamon, and fill the kitchen with the sweet smell of fall.

Instructions

1. Preheat the oven to 425°F.
2. Cut the butter into ½-inch dice and return it to the refrigerator while you prepare the flour mixture.
3. Place the flour, sugar and salt in the bowl of a food processor fitted with the steel blade and pulse a few times to mix. Add the butter and shortening.
4. Pulse until the mixture forms pea-sized clumps, or work it in by hand with a fork. Add the ice water a little at a time until the dough comes together. Dump the dough onto a floured board and shape it into a ball. Wrap in plastic wrap and refrigerate for 30 minutes.
5. Cut the dough in half. Roll one piece on a well-floured board into a circle at least 1 inch larger than the pie pan, rolling from the center to the edge and turning and flouring the dough so it doesn't stick. You should see bits of butter in the dough. Fold the dough in half, ease it into the pan without stretching and unfold to fit.

Instructions (Continued)

6. With a small sharp paring knife, trim the dough to 1 inch larger than the pan. Fold the edge under and crimp it with your fingers or the tines of a fork. Decorate with dough leaves, if you like.
7. Line an 11-inch pie pan with the unbaked crust and place it on a sheet pan. Line the crust with parchment paper and fill it three-quarters full with beans or pie weights. Bake for 10 minutes.
8. Remove the beans and paper (save the beans for another time). Prick the crust all over, including the sides, with a fork and bake for another 5 minutes.
9. Reduce the oven temperature to 350°F.
10. In a large bowl, whisk together the pumpkin, brown sugar, granulated sugar, cinnamon, ginger, nutmeg, salt, orange zest, eggs, cream, milk and rum.
11. Pour the filling into the baked pie shell.
12. Bake for 55 to 65 minutes, until the filling is just set in the middle and a knife inserted in the center comes out clean.
13. Set aside to cool completely.
14. Serve with rum whipped cream.



LENNAR MORTGAGE
THOMAS

Italian Chocolate Cookies

Ingredients

2 eggs

1 cup sugar

Pinch of salt

1 cup oil

1 cup milk

1 tsp vanilla extract

½ cup cocoa powder

1 package (16 oz) chocolate chips

1 tbsp baking powder

About 6 cups all-purpose flour, enough to make a soft, firm dough

Frosting, for topping

Instructions

1. Preheat the oven to 350°F.
2. In a large bowl, beat the eggs. Add the oil, milk, salt, sugar, vanilla and cocoa and mix until combined.
3. Stir in the chocolate chips, the baking powder and 1 cup of the flour.
4. Gradually add the rest of the flour until a soft, firm dough forms.
5. Roll the dough into small balls and place them on baking sheets.
6. Bake for 8 to 10 minutes, depending on size.
7. Let the cookies cool, then frost.

This recipe is my Italian grandmother's recipe that she never wrote down.

When I moved away, I asked her for the recipe. I have shared it with hundreds of people since she died at the age of 94 back in 2000.

She was a great woman and grandmother also. Love and miss her dearly.



Grandmother Patricia Trophia



Kathy's Cheesecake

Ingredients

Crust:

1 cup (2 sticks) butter

2 tbsp sugar

2 cups all-purpose flour

2 egg yolks

Filling:

2 packages (8 oz each) cream cheese, softened

2 cups powdered sugar

½ tsp almond extract

1 pint (2 cups) heavy whipping cream

Topping:

Optional: Your favorite fruit

Instructions

1. Preheat the oven to 375°F.
2. In a bowl, mix the butter, sugar, flour and egg yolks until a dough forms.
3. Press the dough evenly onto the bottom and up the sides of a cake pan.
4. Bake for 20 to 25 minutes. Let the crust cool completely.
5. In a bowl, mix the cream cheese, powdered sugar and almond extract until smooth.
6. In a separate bowl, whip the cream to stiff peaks.
7. Gently fold the cream cheese mixture into the whipped cream.
8. Pour the filling into the cooled crust.
9. Leave plain or cover with your favorite fruit.

This recipe is from my mother. She always made us this cheesecake for birthdays and holidays. I can't remember when she started making it or who the recipe came from; it was just always a part of my life. I remember making it with my sister for the first time trying to figure out what stiff peaks meant!

This recipe will always give me wonderful memories of my family. Just thinking about it creates a reel of images that I will never forget. I can't wait to pass this recipe on to my daughter.



LENNAR

BRENDA

Pumpkin Spice Cheesecake

Ingredients

Graham Cracker Crust:

2 cups graham cracker crumbs (about 15 to 16 full sheets)

¼ cup granulated sugar

½ tsp cinnamon

½ cup (1 stick) unsalted butter, melted

Optional: ½ cup finely chopped pecans or almonds

Cheesecake Filling:

4 packages (8 oz each) cream cheese, softened to room temperature

1 cup granulated sugar

4 large eggs, at room temperature

1 cup sour cream

1 tbsp vanilla extract

2 tbsp all-purpose flour

1½ tsp pumpkin pie spice

½ tsp cinnamon

¼ tsp salt

Pumpkin Pie Filling:

1 cup pumpkin puree (not pie filling)

½ cup heavy cream

½ cup brown sugar

1 egg

½ tsp vanilla extract

½ tsp pumpkin pie spice

¼ tsp cinnamon

Pinch of salt

Topping:

Chopped candied pecans

Instructions

1. Preheat the oven to 350°F.
2. Mix the graham cracker crumbs, sugar, cinnamon and melted butter (and the nuts, if using).
3. Press firmly into the bottom and slightly up the sides of a 9-inch springform pan.
4. Bake for 8 to 10 minutes. Remove and let cool.
5. Reduce the oven temperature to 325°F.
6. Beat the cream cheese on medium-low speed until completely smooth.
7. Add the sugar and mix until creamy.
8. Add the flour, pumpkin pie spice, cinnamon and salt.
9. Add the eggs one at a time, mixing on low speed just until incorporated.
10. Mix in the sour cream and vanilla.
11. Pour the filling over the cooled crust and smooth the top.
12. In a separate bowl, whisk together the pumpkin puree, brown sugar, egg, vanilla, pumpkin pie spice, cinnamon, salt and cream.
13. Gently spoon the pumpkin mixture over the cheesecake layer and spread it evenly.
14. Wrap the outside of the springform pan in heavy-duty foil to prevent leaks.

Instructions (Continued)

15. Bake at 325°F for about 55 minutes, until the edges are set but the center still jiggles slightly.
16. Turn off the oven and leave the cheesecake inside for 1 hour.
17. Remove and cool completely before refrigerating.
18. Sprinkle with chopped candied pecans before serving.

This recipe was inspired by two very important requests for our Thanksgiving potluck. One was hoping for cheesecake, while another was looking forward to pumpkin pie.

So, I decided to get creative and bring the two desserts together. The result was the best of both worlds: a dessert that honored both requests while putting my own twist on a Thanksgiving favorite.

Sometimes the best recipes come from bringing different tastes together, and this one was definitely made with a little holiday spirit and a lot of love!



My mom made these cookies every Christmas, and they have always been a family favorite. It just wasn't Christmas without powdered sugar on your face and clothes from enjoying these cookies!

Mom passed away 10 years ago, and it now takes my two sisters and me to do all the things she once did on her own during the holidays. We each have our assignments, and one of mine is making these special cookies. My sisters tell me they are perfect and that I make Mom proud. That means more to me than they probably realize. I make enough for everyone to take home a tin of their own.

The powdered sugar may still end up on our faces and clothes, but the sweetest part of all is keeping Mom's tradition alive.

Russian Tea Cakes

LENNAR

REBECCA

Ingredients

16 tbsp (2 sticks) unsalted butter, softened

½ cup granulated sugar

1 tsp vanilla extract

½ tsp salt

2 cups all-purpose flour

¾ cup pecans, toasted and finely chopped

1 cup powdered sugar, for coating

Instructions

1. Adjust the oven racks to the upper-middle and lower-middle positions and preheat the oven to 400°F. Line 2 baking sheets with parchment paper.
2. Using an electric mixer on medium-high speed, beat the butter, granulated sugar, vanilla and salt until very light and fluffy, about 3 minutes. Reduce the speed to low, add the flour and mix just until combined. Add the pecans and mix until evenly distributed.
3. Wrap the dough in plastic wrap and refrigerate for at least 1 hour, or up to 2 days.
4. Roll the dough into 1-inch balls and place them about 1½ inches apart on the prepared baking sheets.
5. Bake until the edges are light golden brown, 10 to 12 minutes, switching and rotating the sheets halfway through. Cool on the sheets for 5 minutes.
6. Sift the powdered sugar into a medium bowl. While the cookies are still warm, gently toss them in the sugar, 4 to 5 at a time. Transfer to a wire rack and cool to room temperature.
7. Once completely cool, toss the cookies in the powdered sugar a second time for a snowy-white finish.

LENNAR TITLE

GINGER



Tomato Soup Cake

Ingredients

Cake:

2 cups all-purpose flour

1 tsp baking soda

2 tsp baking powder

1 tsp cinnamon

½ tsp ground cloves

1 tsp nutmeg

½ cup shortening

1 cup sugar

1 can (10.75 oz) condensed tomato soup

1 cup walnuts, chopped

1 cup raisins

Cream Cheese Frosting:

½ cup (1 stick) butter, softened

4 oz cream cheese, softened

2 cups powdered sugar, or more to taste

1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F and grease a loaf pan.
2. Sift the flour, baking soda, baking powder, cinnamon, cloves and nutmeg together 3 times.
3. In a large bowl, cream the shortening and sugar until fluffy.
4. Add the dry ingredients and the tomato soup alternately in small amounts, beating thoroughly after each addition.
5. Stir in the walnuts and raisins.
6. Pour the batter into the prepared loaf pan.
7. Bake for 1 hour.
8. Remove the cake from the pan and cool completely.
9. Make the frosting: Beat the butter and cream cheese together until smooth. Add the powdered sugar and vanilla and beat until fluffy, adding more sugar to taste.
10. Frost the cooled cake.

This recipe originally came from my Aunt Bessie and has been shared throughout our family and served at holidays forever.

(To put the age of the recipe in context, she was born in 1904.)



Traditional Cuban Flan

Ingredients

Caramel:

1 cup granulated white sugar (use 2 cups for more syrup)

Optional: 2 tbsp water

Custard:

1 can (14 oz) sweetened condensed milk

1 can (12 oz) evaporated milk (or regular milk, which makes a slightly looser flan)

5 large eggs, or 2 whole eggs plus 4 egg yolks for extra richness

1 tsp vanilla extract

Pinch of salt

Instructions

1. Combine the sugar and the water, if using, in a small saucepan over medium heat.
2. Heat without stirring (swirl gently if needed) until the sugar melts and turns a light amber color, about 8 to 12 minutes.
3. Immediately pour the hot caramel into an 8-inch cake pan, flanera or loaf pan, tilting quickly to coat the bottom and sides. Let it harden.
4. In a large bowl, gently whisk together the condensed milk, evaporated milk, eggs, vanilla and salt. You can use an electric mixer and let the mixture sit for 15 to 20 minutes so the air bubbles settle.
5. Pour the mixture through a fine-mesh strainer into a pitcher or bowl for an ultra-smooth texture. Repeat the straining about 5 times, letting it sit for about 5 minutes after the last time.
6. If baking in the oven, preheat to 350°F.
7. Pour the strained custard into the caramel-coated pan.
8. Cover the pan tightly with aluminum foil, or with its lid if using a flanera.
9. Place the pan inside a larger roasting or baking dish. Fill the outer dish with hot water until it reaches halfway up the sides of the flan pan.
10. If using an oven, bake at 350°F for about 50 to 65 minutes, until the edges are set and the center has a gentle, soft wobble. If using a stovetop flanera, cook over medium heat for 1 to 1½ hours. After 1 hour, insert a knife to check. If it doesn't come out clean, cook for another 30 minutes.

Instructions (Continued)

11. Remove from the heat and let the flan cool to room temperature.
12. Refrigerate for at least 4 hours so the custard fully sets.
13. Run a thin knife around the inner edge of the pan to loosen the flan.
14. Place a large, rimmed serving plate upside down over the pan and quickly invert it so the liquid caramel cascades down the sides.

There is no holiday in a Cuban family without some traditional deserts. There are a few that I make in our home every year since I was growing up in Chicago with my dad.

This creamy Cuban Flan is the easiest and can be made with different flavors such as coconut, cream cheese, matcha, or choco flan. The possibilities are endless.



Velvet Sweet Potato Pie

Ingredients

2 store-bought deep dish pie crusts
4 sweet potatoes, boiled and peeled
3 eggs
½ can sweetened condensed milk
1 cup sugar
½ cup (1 stick) butter
1 tsp vanilla extract
Cinnamon
Pinch of nutmeg

Instructions

1. Preheat the oven to 350°F and prepare your deep dish pie crust.
2. Blend all ingredients together. (You may need to mash them together.)
3. Add the mixture to pie crusts and bake for 35 to 40 minutes.



Walnut Butterplätzchen

Ingredients

Dough:

1 cup sugar

½ lb (2 sticks) butter, softened

5 cups all-purpose flour, plus more for rolling

3 tsp baking powder

3 eggs, beaten

1 tbsp vanilla extract

Glaze:

1 egg, beaten

2 tbsp milk

Toppings:

1 cup sugar

1 cup chopped walnuts

Sprinkles

Instructions

1. Preheat the oven to 350°F and grease a few cookie sheets.
2. In a small bowl, mix the beaten egg and milk. Set aside.
3. In another small bowl, combine the 1 cup sugar and the walnuts. Set aside.
4. In a mixing bowl, mix the butter, 1 cup sugar and vanilla extract.
5. In a separate large bowl, mix the flour and baking powder.
6. Add the beaten eggs to the flour mixture.
7. Combine the butter mixture with the flour mixture. Start with a hand mixer, then mix by hand as the dough becomes thick. If the dough is too thick to work with, add a touch of water to make it more pliable.
8. Lightly flour your work surface and rolling pin. Take a small section of dough and roll it out to ¼-inch thickness.
9. Cut shapes with your favorite cookie cutters and transfer them to the prepared cookie sheets.
10. Brush the glaze over the cookies.
11. Sprinkle the sugar and walnut topping over the glaze, then decorate with sprinkles.
12. Bake until the cookies look slightly golden, 10 to 15 minutes.
13. Repeat with the remaining dough.

How Lennar Gives Back:

Focused Acts of Caring

In 2026, Lennar celebrated 25 years of giving back to the communities we serve through Focused Acts of Caring.

Instead of hosting a company holiday party, we gather each December to kick off our annual Focused Acts of Caring. Each homebuilding division is asked to choose a local charity, one that they know will best serve their communities and neighbors, to partner with to make an impact.

Our Associates have held blood donation drives, packed school supplies for teachers, run charity events and much, much more. We're humbled by the generosity and care our Associates bring to this initiative every year.

The Lennar Foundation, Lennar's charitable arm, backs each division with a grant of up to $25,000 toward their chosen charity.

Created in 1989, the Foundation receives $1,000 for every home Lennar builds, directly tying philanthropy into each Lennar community. Those funds are used for everything from funding medical research to supporting veterans to donating supplies after natural disasters.

At Lennar, we're proud to build up the communities we live and work in. We thank all the Associates, charities and supporters that have contributed to our Focused Acts of Caring over the last 25 years.

Lennar Title Supports Feeding America

Serving homebuyers on a national scale, Lennar Title has chosen to support Feeding America again this year. Their goal is to raise $90,000 in online donations and collect 10,000 pounds of dry and canned food before February 2027.

Title offices around the country will feature donation boxes, inviting homebuyers and Associates alike to support their neighbors through this amazing organization. With food banks nationwide, Feeding America supports tens of millions of people facing food insecurity each year.

Help Us Reach Our Goal →

FEEDING AMERICA

Feeding America is fighting to end hunger with food and meal programs.

Over 48 million people face hunger in the U.S. — including 14 million children. Together, we can change that.

- Every $1 donated provides at least 10 meals to neighbors in need.
- There are volunteer opportunities to sort food, shop, deliver meals or prepare food near you.
- Feeding America has a network of 250+ food banks in all 50 states and Puerto Rico.

Learn More →

LENNAR®
FINANCIAL SERVICES



Thank you for helping us pass the plate this year!

We wish you a season full of warmth,
connection and new memories.

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