

Contents

Appetizers & Hors d'oeuvres	1
Sausage Cheese Puffs	1
Sauces & Accompaniments	1
Spicy Cherry	1
Desserts	2
Blonde Brownies	2
Brownies	2
Swedish Chocolate Balls	2

Appetizers & Hors d'oeuvres

Sausage Cheese Puffs

Bob Evans Website — November 2005

30 Minutes; 20 Servings

- | | | |
|---|--|--|
| 1 | | Preheat oven to 350 °F. |
| 2 | 1 Lb Bob Evans Original Recipe Sausage Roll | Brown, crumble, and drain sausage. |
| 3 | 2 Cups Biscuit Mix
2 1/2 Cups Shredded Sharp Cheddar Cheese
1/2 Cup Water
1 Tsp Baking Powder | Combine all ingredients in large bowl until blended. Shape into 1 inch balls and place on baking sheets. |
| 4 | | Bake about 20-25 minutes or until golden brown. |
- Serve warm, refrigerate leftovers.

Sauces & Accompaniments

Spicy Cherry

Better Homes & Gardens — March 1964

30 Minutes; 12 Servings

- | | | |
|---|---|---|
| 1 | 3/4 Cup Sugar
1 Dash Salt
2 Tbsp Cornstarch | Combine sugar, salt, and cornstarch. |
| 2 | 3/4 Orange Juice
1 Tbsp Lemon Juice | Stir in orange and lemon juice. |
| 3 | 1 Can (14.5 Oz) Pitted Tart Red Cherries (Water Packed)
1/2 Tsp Whole Cloves
1 Inch Cinnamon Stick
1/4 Red Food Coloring | Over medium heat, add undrained cherries, spices, and food coloring. Cook, stirring constantly until boiling. Boil two minutes while stirring. Remove from heat, stirring 5 more minutes. |

Remove cinnamon stick and cloves. Serve warm.

Desserts

Blonde Brownies

Toll House Morsel Package — November 2005

40 Minutes; 36 Servings

- | | | |
|---|---|---|
| 1 | | Preheat oven to 350 °F. Grease 15 × 10 inch jelly roll pan. |
| 2 | 2 1/4 Cups All-Purpose Flour
2 1/2 Tsp Baking Powder
1/2 Tsp Salt | Combine flour, baking powder, and salt in a small bowl. |
| 3 | 1 3/4 Cups Packed Brown Sugar
3/4 Cup (1 1/2 Sticks Butter, Softened | Beat sugar and butter in large mixer bowl until creamy. |
| 4 | 3 Large Eggs
1 Tsp Vanilla Extract | Beat in eggs and vanilla extract; gradually beat in flour mixture. |
| 5 | 2 Cups (12 Oz) Chocolate Chips | Stir in morsels. |
| 6 | | Spread in jelly roll pan. Bake for 20 to 25 minutes or until top is golden brown. Cool in pan on wire rack. |

Brownies

Louis Borges — May 2015

75 Minutes; 8 Servings

- | | | |
|---|---|---|
| 1 | | Preheat oven to 350 °F. |
| 2 | 3/4 Cup Oil
1 1/2 Cups Sugar
1 1/2 Tsp Vanilla
3 Eggs | Mix oil, sugar, vanilla. Add eggs and continue mixing. |
| 3 | 3/4 Cup Flour
1/3 Cup + 2 1/2 Tsp Cocoa
3/8 Tsp Baking Powder
1/4 Tsp Salt | Add flour, cocoa, baking powder, and salt, mixing to combine. |
| 4 | | Bake for 35 minutes, allowing to cool for an additional 30 minutes, before serving. |

Swedish Chocolate Balls

AllRecipes.com — May 2015

2 Hours, 20 Minutes; 48 Servings

- | | | |
|---|--|--|
| 1 | 1 Cup Butter, Softened
4 Cups Regular Rolled Oats
1 1/4 Cups White Sugar
1/2 Cup Unsweetened Cocoa Powder | Mix the oats, sugar, and cocoa together in a bowl. Add the butter, and use your hands to mix the ingredients together to make a thick dough. |
| 2 | 2 Squares (1 Oz) Unsweetened Baking Chocolate, Melted
2 Tbsp Strong Coffee
1 Tsp Vanilla Extract | Mix in the coffee, vanilla, and chocolate until thoroughly blended. |
| 3 | 1/3 Cup Coconut Flakes | Place the coconut flakes in a small bowl. Pinch off small amounts of dough and roll between your hands to make small balls, about 1 1/2 inches in diameter. Roll the balls in the coconut flakes. Balls should be refrigerated 2 hours to become firmer. |

Note: The oats can be processed in a food processor to vary the texture of the final ball. However, this will introduce sharp edges onto the oats which makes mixing by hand more difficult (i.e., painful).