

Made from Scratch

By

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Appetizer.....	12
Bacon Wrapped Stuffed Jalapenos.....	12
Best Spinach and Artichoke Dip.....	12
Spicy Sausage Queso	12
Beverage	13
Berry Orange Slush	13
Homemade Chocolate Syrup.....	13
Homemade Hot Cocoa Mix.....	13
Bread.....	14
After Church Rolls	14
Banana Bread.....	14
Cinnamon Spice Applesauce Bread with Honey Butter.....	15
Corn Bread.....	15
Double Chocolate Banana Bread	16
Downeast Maine Pumpkin Bread	16
Pumpkin Zucchini bread	17
Tortillas	17
Whole Wheat Bread	18
Zucchini Bread	19
Breakfast	20
3 Cheese Brunch	20
All Purpose Baking Mix	20
All Purpose Biscuits.....	20
Apple French Toast Bake	21
Baking Powder Biscuits.....	21
Banana Bread French Toast.....	22
Banana Walnut Waffles	22
Berry Puff Pancake.....	23
Blueberry Cream Cheese French Toast Casserole	24

Blueberry Johnnycake.....	25
Breakfast squares	25
Buttermilk Pancakes	26
Buttermilk Waffles.....	26
Cornmeal Pancakes.....	26
Crockpot Oatmeal.....	27
Dutch Pancakes.....	27
Easy Pancakes	27
Easy Waffles.....	28
Farmer's Country Breakfast	28
German Pancakes	28
Homemade Pancake Mix.....	29
Oatmeal Waffles	29
Overnight Cherry-Almond Oatmeal.....	29
Protein Waffles	30
Pumpkin Cornmeal Pancakes	30
Pumpkin French Toast	31
Pumpkin Pancakes	31
Pumpkin Poppers.....	32
Spinach Tomato and Cheese Omelet.....	33
Whole Wheat Blueberry Pancakes	33
Whole Wheat Oatmeal Banana Pancakes	34
Cake	35
Applesauce Cake	35
Buttermilk Pound Cake	35
Cheese Cake.....	36
Chocolate Bundt Cake	36
Chocolate Cola Cake	37
Classic Cupcakes	37

Crazy Chocolate Cake	38
Lemon Sponge Cake	38
Milk Chocolate Bundt Cake.....	39
Rhubarb Cake.....	40
Rhubarb Dump Cake.....	40
Silver White Cake.....	41
Slow Cooker Chocolate Lava Cake	41
Spice Cake.....	42
Texas Sheet Cake	42
Tomato Soup Spice Cake	43
White Texas Sheet Cake	44
Zucchini Cake	45
Candy	46
Unbelievable Toffee.....	46
Canning	47
Chokecherry Jelly	47
Salsa	47
Casserole.....	48
Cheesy Chicken Tater Tot Casserole	48
Chicken and Black Bean Enchilada Casserole	48
Chicken and Dumpling Casserole.....	49
Chicken Casserole	49
Chicken Enchilada Casserole.....	50
Creamy Burrito Casserole	50
Enchilada Casserole	51
Hamburger Casserole	52
Hamburger Noodle Casserole.....	52
Mexicali Casserole	53
Mexican Dorito Casserole.....	53

Taco Casserole	54
Tater Tot Casserole.....	54
Tuna 'n' Pea Casserole	55
Chicken.....	56
Baked Apricot Chicken.....	56
Baked Chicken or Pork.....	56
Baked Chicken and Rhubarb.....	57
Baked Chicken Parmesan.....	57
Bourbon Chicken	58
Chicken and Rice.....	58
Chicken Enchiladas	58
Chicken with Sherry Vinegar Sauce	59
Cream Cheese Crockpot Chicken.....	59
Crockpot Chicken and Potato	59
Crockpot Teriyaki Chicken	60
Croissant Chicken Salad.....	60
Garlic Basil Chicken Spaghetti.....	61
Lion House Sweet and Sour Chicken	61
Mexican Chicken Lasagna.....	62
Oregano Chicken.....	62
Ranch Chicken.....	62
Roast Fajita Meat.....	63
Swiss Chicken.....	63
Ultimate Chicken Fingers.....	64
Zesty Marinated Chicken	64
Cookie	65
"I Want to Marry You" Cookies	65
Applesauce Cookies.....	65
Bar Cookies	66

Best Ever Chocolate Chip Cookies	66
Black Forest Cookies	67
Chewy Granola Bars.....	67
Chocolate Chip cookies.....	68
Chocolate-Studded Dream Cookies.....	68
Double-Chocolate Dream Cookies.....	69
Fly Me to The Moon Pies.....	70
Ginger Cookies.....	71
Lemon Crinkle Cookies	71
Mom’s Sugar Cookies	72
No Bake Cookies	72
Oatmeal Cranberry White Chocolate Chunk Cookies.....	72
Oatmeal-Raisin Bites.....	73
Pan Cookies.....	73
Peanut Butter Cookies	74
Pudding Cookies	74
Rhubarb Drop Cookies	75
Snickers doodles.....	75
Sugar Cookies.....	76
Sweetie-Bellies.....	76
Ultimate Chocolate Chip Cookies	77
White Chocolate Chip Macadamia Cookies.....	77
White Chocolate Macadamia Cranberry Dream Cookies	78
Dessert	79
Apple Crunch	79
Applesauce Bars.....	79
Berry Cobbler.....	80
Best Ever Apple Pudding.....	80
Best Ever Apple Pudding Sauce	80

Blueberry Cobbler.....	81
Bread Pudding	82
Brownie Batter Dip	82
Brownies	83
Butterfinger Blondies.....	83
Candied Popcorn	84
Caramel Popcorn	84
Cherry Dessert	84
Chocolate Fudge	84
Cupid's Cherry Cheesecake.....	85
Empanadas	85
Fantasy Fudge.....	86
Homemade Pudding	86
Hot Fudge	87
Indoor S'mores.....	87
Lemon Bars	87
Lemonies.....	88
Marbled Double Chocolate Cheesecake Squares	88
Mini Cheesecakes	89
Muddy Buddies.....	89
No Cook Candy	89
Ooey-Gooey Popcorn	90
Peanut Butter Bars.....	90
Peanut Butter Eggs	91
Pumpkin Squares	91
Red Velvet Cupcakes.....	92
Rhubarb Crunch.....	92
Rice Crispy Treats.....	93
Rich-N-Creamy Banana Pudding.....	93

Slow Berry Cobbler	94
Slow Cooker Rice Pudding	94
Sweet Rice	95
Valentine Confetti.....	95
Walnut Squares	95
Frosting	96
Broiled Frosting.....	96
Butter Cream White Frosting.....	96
Caramel Icing	96
Chocolate Frosting.....	97
Cream Cheese Frosting	97
German Chocolate Frosting.....	97
Maple Frosting.....	97
Texas Sheet Cake Frosting	98
Vanilla Cream Cheese Frosting	98
Main Dish	99
Baked Ratatouille.....	99
Barbecued Ribs	99
Crockpot Meatloaf.....	100
Mexicalli Sandwiches.....	100
No Peek Beef Tips	100
Pizza Dough.....	101
Shepherd's Pie	101
Skillet Cassoulet.....	101
Sloppy Joes	102
Slow Cooker Beef Broccoli.....	102
Slow Cooker Parmesan Honey Pork Roast.....	102
Stuffed Peppers	103
Sweet and Sour Sauce and Meatballs.....	103

Mix	104
Home Made Pumpkin Pie Spice	104
Onion Soup Mix	104
Muffin	105
Apple Oatmeal Muffins.....	105
Berry Cheesecake Muffins	106
Blueberry Muffins.....	107
Brown sugar Oat Muffins.....	107
Cinnamon Muffins	108
Glazed Doughnut Muffins.....	108
Jumbo Caramel Banana Muffins.....	109
Lemon Pound Cake Muffins.....	110
Mini Pumpkin Butterscotch muffins.....	110
Peanut Butter Chocolate Chip Muffins.....	111
Snicker Doodle Muffins	111
Spicy Rhubarb Muffins.....	112
Walnut Raspberry Muffins.....	113
Yankee Corn Muffins	113
Pasta	114
Beef Stroganoff	114
Bow Ties with Sausage, Tomatoes and Cream	114
Cheesy Bow Tie Ranch Pasta	115
Chicken Alfredo.....	115
Chicken Pasta Primavera	116
Easy Black Bean Lasagna.....	116
Fettuccine Alfredo	117
Fettuccine with Sweet Pepper-Cayenne Sauce	117
Hearty Mac & Cheese	118
Lasagna	119

Mexican Chicken Stuffed Shells	120
Sausage Spinach Pasta Bake	121
Stuffed Shells	122
Taco Macaroni Skillet.....	122
Taco Pasta	123
Pie	124
Apple Butter Pumpkin Pie.....	124
Apple Pie Filling.....	124
Caramel Banana Cream Pie	125
Cherry Chocolate Pie	125
Chocolate Peanut Butter Pie	125
Creamy Lemon Raspberry Pie.....	126
Key Lime Pie.....	126
Lemon Cream Pie.....	126
Never Fail Pie Crust.....	127
Peach Delight Pie	127
Peach Pie.....	128
Peanut Butter Pie.....	128
Pumpkin Spice Pie.....	129
Rhubarb Pie	129
Supreme Lemon Pie.....	130
Sauce.....	131
BBQ Sauce.....	131
Blueberry Sauce.....	131
Carmel Sauce	132
Cranberry Sauce.....	132
Easiest & Best Homemade Alfredo Sauce	132
Enchilada Sauce	132
Ham Sauce	133

Raspberry Sauce	133
Side Dish.....	134
Apple-Cranberry Toss	134
Bean Salad	134
Broccoli Salad.....	134
Broccoli with Lemon Sauce.....	135
Chicken Salad.....	135
Funeral Potatoes.....	135
June Raspberry Jell-O.....	136
KFC Coleslaw	136
Layered Lettuce Salad.....	136
Mexican Rice.....	137
Pistachio Salad	137
Poppy Seed Dressing	137
Pork Marinade	137
Ranch Potatoes.....	138
Red, White and Blue Dessert.....	138
Spinach Salad.....	138
Sweet Potato Praline Swirl	139
Vegetable Macaroni	139
Soup	140
Broccoli Cheese Soup.....	140
Cheeseburger Soup.....	141
Clam Chowder Soup	141
Corn Chowder Soup.....	142
Creamy Slow Cooker Tortellini Soup	143
Fiesta Soup.....	143
Garden Vegetable Soup.....	144
Hearty Mushroom and Barley Soup	144

Oh-so-easy Tomato Cream Soup	144
Stephanie's Slow Cooker Stew	145
Taco Soup	145
Wendy's Chili	146
Syrup	147
Caramel Syrup.....	147
Chokecherry Syrup.....	147
Pancake Syrup.....	147

APPETIZER

Bacon Wrapped Stuffed Jalapenos

- 12 jalapeno peppers
 - 1 tub of cream cheese spread (about 8 ounces)
 - 12 slices of bacon cut in half
1. Remove the tops of peppers and cut them in half, length wise. Scrape out seeds.
 2. Fill each pepper with a couple of teaspoons of cream cheese spread.
 3. Wrap the pepper half in half a slice of bacon and place cheese side up in a shallow baking dish.
 4. Bake at 450 for 15 minutes or until bacon is crispy and peppers are tender.

Best Spinach and Artichoke Dip

- 1 package frozen spinach thawed
 - 1 jar marinated artichokes, chopped
 - 8 ounces Philly Cream Cheese
 - 8 ounces of sour cream
 - $\frac{3}{4}$ cup shredded Parmesan Cheese
 - 8 ounces shredded Monterey Jack Cheese
 - $\frac{1}{2}$ onion finely chopped
 - 1 stick butter
 - red pepper flakes to taste
1. Sauté onions in butter, adding ingredients while mixing and blending well after each addition.
 2. Add ingredients in this order: spinach, cream cheese, sour cream, Parmesan cheese, artichoke hearts, crushed red pepper flakes.
 3. Remove from heat and put in a crock pot or microwave dish.
 4. Top with Monterrey Jack Cheese and melt.
 5. Serve hot with chips or bread.

Spicy Sausage Queso

- 1 package (16 ounces) Johnsonville® All Natural Ground Italian Sausage
 - 2 pounds Velveeta® process cheese, cubed
 - 1 jar (16 ounces) chunky salsa
 - 1 tbsp of fennel seed, crushed
 - 2 tsp garlic powder
 - 1 tsp anise seed, crushed
 - $\frac{1}{4}$ tsp dried basil
 - garlic toast
1. In a skillet, cook and crumble sausage until no longer pink; then drain.
 2. Place cheese in a large microwave-safe bowl.
 3. Microwave on high for 6 minutes or until melted, stirring every 2 minutes.
 4. Stir in the salsa, seasonings and sausage.
 5. Microwave 2 minutes longer or until heated through.

BEVERAGE

Berry Orange Slush

- 1½ cups of strawberries
 - 1/3 cup of frozen orange juice
 - 1 teaspoon of sugar
 - ½ cup of ice cubes
1. In a blender, mix all ingredients except for the ice.
 2. Gradually add ice until slushy.
 3. Pour into cups and serve.

Homemade Chocolate Syrup

- 1½ cups sugar
 - ¾ cup baking cocoa
 - 1 cup water
 - ¼ teaspoon salt
 - 1 teaspoon vanilla
1. In a small saucepan, mix sugar cocoa and salt.
 2. Whisk in the water.
 3. Bring to a boil stirring occasionally.
 4. Reduce heat and cook 1 minute.
 5. Remove from heat and add the vanilla.
 6. Cool store in fridge.
 7. Store in a pint canning jar or an old Hershey container will work too.

Homemade Hot Cocoa Mix

- 4 cups powdered milk
 - ¾ cup unsweetened baking cocoa
 - 1½ cups sugar
 - ¼ teaspoon salt
1. In a large mixing bowl, stir together all of the above ingredients.
 2. Store in an airtight container.
 3. To prepare hot cocoa, add about 3 tablespoons of the mix to a mug of hot water.

Comments: Makes 6 cups of mix, or 32 cups of hot cocoa.

BREAD

After Church Rolls

- 1/2 cup of water really warm water (bath water temperature)
 - 3 tablespoons of yeast
 - 1 12-ounce can evaporated milk
 - 1/2 cup of sugar
 - 1 tablespoon of salt
 - 1 cup boiling water
 - 1/2 cup melted shortening
 - 4 eggs
 - 6 to 8 cups of flour
1. Mix the yeast with the really warm water in a bowl and set aside for later.
 2. In a Bosch or other mixer mix together the evaporated milk, sugar, and salt.
 3. Heat the 1 cup of water in the microwave for 2 minutes or until it has reached a boil and add it to the mixture.
 4. Melt the shortening and mix it in.
 5. Add the eggs one at a time.
 6. Mix in the yeast that was set aside.
 7. Mix in the flour until dough pulls away from the side of the mixing bowl.
 8. Roll out on a floured surface until about a 1/3 of an inch thick.
 9. Cut with a biscuit cutter and fold in half and place on a cookie sheet 4 across and 9 down.
 10. Let raise in the pan for 20 to 30 minutes or until double in size.
 11. Bake in a preheated oven at 375 degrees for 20 minutes.

Comments: Makes about 45 rolls

Banana Bread

- 1/2 cup of shortening
 - 1 cup of sugar
 - 2 eggs
 - 2 cups of mashed bananas
 - 2 cups of flour
 - 1 teaspoon of baking soda
 - 1 teaspoon of vanilla
 - 1/2 teaspoon of salt
 - 1/4 cup of chopped nuts
1. Preheat oven 375 degrees.
 2. Cream together sugar and shortening.
 3. Add eggs one at a time.
 4. Alternately add the bananas, flour, baking soda, vanilla, salt, and nuts.
 5. Grease two loaf pans and pour in batter.
 6. Bake 45 minutes to one hour.
 7. Place loaves on racks and serve when cooled.

Cinnamon Spice Applesauce Bread with Honey Butter

- 2 eggs
 - 1 cup applesauce
 - $\frac{3}{4}$ cup sugar
 - $\frac{1}{4}$ cup brown sugar
 - $\frac{1}{2}$ cup melted butter
 - $\frac{1}{4}$ cup sour cream
 - 2 teaspoons vanilla
 - 1 tablespoon cinnamon
 - 1 teaspoon nutmeg
 - pinch of salt
 - $1\frac{3}{4}$ cups flour
 - 1 teaspoon baking soda
 - $\frac{1}{2}$ teaspoon baking powder
 - Honey Butter
 - $\frac{1}{2}$ cup really soft butter
 - $\frac{1}{4}$ cup honey
 - pinch of cinnamon
1. Preheat oven to 350. Grease and flour a 9x5 loaf pan and set aside.
 2. Mix together the eggs, applesauce, sugar, brown sugar, sour cream, vanilla in a mixing bowl and blend in the melted butter.
 3. Add in the flour, cinnamon, nutmeg, salt, baking soda, and baking powder until well blended.
 4. Pour into prepared pan and baked in preheated oven for 60 minutes.
 5. Place pan on wire rack and cool while still in the pan for 15 minutes.
 6. Remove from pan and cool completely on rack.
 7. Blend together the butter, honey and pinch of cinnamon. Spread on cooled bread and enjoy.

Corn Bread

- $\frac{1}{2}$ cup butter
 - $\frac{2}{3}$ cup sugar
 - 2 eggs
 - 1 cup buttermilk
 - $\frac{1}{2}$ teaspoon baking soda
 - 1 cup cornmeal
 - 1 cup all-purpose flour
 - $\frac{1}{2}$ teaspoon salt
1. Preheat oven to 375 degrees. Grease an 8x8 square baking pan.
 2. Melt butter in a large skillet.
 3. Remove from heat and whisk in sugar.
 4. Blend in eggs.
 5. In a separate bowl mix the buttermilk with baking soda.
 6. Stir into the mixture in the pan.
 7. Stir in cornmeal, flour, and salt until well blended.
 8. Pour into prepared pan.
 9. Bake in preheated oven for 30 minutes or until tooth pick inserted in the center comes out clean.
 10. Serve with butter and honey.

Double Chocolate Banana Bread

- 1 cup sugar
 - 2 eggs
 - 1/3 cup oil
 - 1¼ mashed bananas
 - 1 teaspoons vanilla
 - 1½ cups flour
 - ½ cup cocoa
 - ½ teaspoon salt
 - 1 teaspoon baking soda
 - 1 cup chocolate chips
1. Preheat oven to 350 degrees. Spray the bottoms of an 8x4 inch loaf pan. Dust it with flour after it has been greased.
 2. Combine flour, cocoa, salt, baking soda, in a medium bowl. Set aside.
 3. Beat the sugar, oil, and eggs in a large bowl at medium speed until combined.
 4. Beat in the banana, and vanilla at low speed.
 5. Beat flour mixture into the banana mixture at low speed, just until combined
 6. Stir in chocolate chips.
 7. Spoon batter into prepared pan.
 8. Bake for 60 to 70 minutes, or when toothpick comes out clean.
 9. Cool ten minutes. Remove from the pan onto a cooling rack to cool completely.

Downeast Maine Pumpkin Bread

- 4 eggs
 - 15 ounces of pumpkin puree
 - 1 cup vegetable oil
 - 2/3 cup water
 - 3 cups white sugar
 - 3½ cups flour
 - 2 teaspoons baking soda
 - 1½ teaspoons salt
 - 1 teaspoon ground cinnamon
 - 1 teaspoon ground nutmeg
 - ½ teaspoon ground cloves
 - ¼ teaspoon ground ginger
1. Preheat oven to 350 degrees.
 2. Grease and flour two 9x5 inch loaf pans.
 3. In a large bowl, mix together the pumpkin, eggs, oil, water and sugar until well blended.
 4. In a separate bowl, mix together the flour, cinnamon, baking soda, salt, nutmeg, cloves and ginger.
 5. Stir the dry ingredients into the pumpkin mixture just until blended.
 6. Pour into prepared pans.
 7. Bake for about 50 to 65 minutes in the preheated oven.

Comments: Loaves are done when toothpicks inserted in the center comes out clean.

Pumpkin Zucchini bread

- 2 cups sugar
 - 3 cups flour
 - 1 teaspoon baking soda
 - ¼ teaspoon baking powder
 - 1 teaspoon salt
 - ¼ teaspoon nutmeg
 - ¼ cloves
 - 3 eggs
 - 2/3 cup oil
 - 3 teaspoons vanilla
 - 1 cup canned pumpkin
 - 1 cup shredded zucchini
 - 2/3 cup chopped nuts
1. Preheat oven to 375 degrees.
 2. Peel and grate zucchini.
 3. Mix dry ingredients in a large bowl.
 4. Mix in the oil, eggs, vanilla, pumpkin, and zucchini.
 5. Grease and flour 2 loaf pans.
 6. Pour batter equally between the pans.
 7. Bake in loaf pans for about 45 to 50 minutes.
 8. Cool in pans for 10 minutes.
 9. Removes to a cooling rack and cool completely.
 10. Cut and

Tortillas

- 2 cups of flour
 - 2 teaspoons of baking powder
 - 1 teaspoon of salt
 - 1 tablespoon of lard
 - ¾ cup of warm or hot water
1. Mix all ingredients together.
 2. Let the mixture raise 20 minutes.
 3. Form dough balls and flatten to desired diameter.
 4. Cook on a skillet until golden brown.

Whole Wheat Bread

- 1 cup of powdered milk
 - 1 cup of sugar
 - 2 tablespoons of salt
 - 3 tablespoons of yeast
 - 3 eggs (3 tablespoons of powdered eggs)
 - 14 to 16 cups of flour (replace with wheat for wheat bread)
 - 7 cups of very warm, almost hot, water
 - 1/3 cup of melted butter
 - 2/3 cup apple sauce
1. Mix 6 cups flour, sugar, salt powdered milk, yeast, and dry eggs.
 2. Slowly add in 7 cups water.
 3. Mix in 4-5 cups flour.
 4. Mix for about 5 minutes if using a mixer.
 5. Mix in apple sauce and melted butter.
 6. Mix for 3 more minutes.
 7. Add in 4-5 cups flour.
 8. Mix for about 5 to 7 minutes.
 9. The dough should pull away from the sides of the bowl at this point.
 10. Put dough into a large pan or bowl to rise for 30 minutes.
 11. Lay on a greased counter top and knead dough to work out all the air bubbles.
 12. Separate into 5 equal parts. Put into 9x5 inch bread pans that have been greased.
 13. Let the dough raise in the bread pans for 15 to 20 minutes.
 14. Bake in a preheated oven at 375 for 30 minutes.
 15. Take bread out of the pans and put them on a cooling rack to cool completely. Cut and

Comments: Now these are the direction for if you are making the bread in a Bosch or other type mixer. If you are making by hand, use less flour at the beginning to make it easier to mix. I have done it both ways, and the result turns out the same. Yummy homemade bread. Now if you plan to make wheat bread, increase the yeast anywhere from 4-6 tablespoons. It really depends on the wheat to. Red Hard Wheat is denser I needed to add closer to 6 tablespoons and White Hard Wheat only needs between 4-5 tablespoons yeast. If you aren't used to using wheat in the bread, then slowly increase the white to wheat flour until your family is used to full 100% wheat bread. There is nothing like homemade bread.

Also for another variation: To make Cinnamon Raisin bread add 2 tablespoons Cinnamon and 2 cups raisins before adding the water.

Zucchini Bread

- 1 cup of oil
 - 2 cups of sugar
 - 3 cups of flour
 - 1 teaspoon of baking soda
 - ¼ teaspoon of baking powder
 - 1 teaspoon salt
 - ¼ teaspoon of nutmeg
 - ¼ teaspoon of cloves
 - 3 teaspoons of cinnamon
 - 2 cups of zucchini
 - 3 teaspoons of vanilla
 - 1 cup of nuts
 - 3 eggs
1. Preheat oven 375 degrees
 2. Mix all ingredients into large bowl.
 3. Grease and flower 2 loaf pans.
 4. Pour batter in pans and bake 45 to 60 minutes.
 5. Place loaves onto racks and serve when cooled.

BREAKFAST

3 Cheese Brunch

- 1½ teaspoons baking powder
 - ¾ cup flour
 - 9 eggs beaten
 - 1½ teaspoons salt
 - 1½ teaspoons sugar
 - 1/8 teaspoon cayenne pepper
 - 1½ pounds Monterey Jack Cheese cubed
 - 8 ounces of cubed cream cheese
 - 1½ cup small curd cottage cheese
 - 1 tablespoon butter
 - 4 ounces of can green chilies drained, chopped
1. The night before, sift baking powder and flour together in a bowl.
 2. In another medium bowl, mix the eggs, salt, sugar, and cayenne pepper. Refrigerate overnight.
 3. In a large bowl mix Monterey Jack cheese, cream cheese, cottage cheese and butter and refrigerate.
 4. In the morning, add dry ingredients to the egg mixture and mix it with the cheeses. Stir in the green chilies.
 5. Bake in a greased 9x13 pan preheated to 350 for 45 minutes. Serve and enjoy!

All Purpose Baking Mix

- 8 cups all-purpose flour
 - 1/3 cup baking powder
 - 2 teaspoons cream of tartar
 - 3 tablespoons sugar
 - 1 tablespoon salt
 - 1½ cups dry milk powder
 - 2 cups vegetable shortening
1. Combine flour, baking powder, cream of tartar, sugar, salt, and dry milk powder
 2. Cut in vegetable shortening until mixture forms fine crumbs.
 3. Store in airtight container.

All Purpose Biscuits

- 4½ cups All Purpose Baking Mix
 - 1 egg
 - 1 cup of milk
1. Preheat oven to 450 degrees.
 2. Mix all ingredients in a bowl.
 3. Roll dough out on floured surface to ½ inch thick.
 4. Cut into 2 inch rounds and place on ungreased cookie sheet.
 5. Place cookie sheet into preheated oven and bake for 10 to 12 minutes.

Apple French Toast Bake

- 8 cups bread cut into 1 inch cubes
 - 4 cups apples chopped with skins left on
 - 1 cup milk
 - 8 eggs
 - ½ cup brown sugar
 - 1 teaspoon cinnamon
 - ½ teaspoon allspice
 - Dash nutmeg
 - 2 teaspoons vanilla
 - dash of salt
 - Topping
 - ¾ stick butter
 - ¾ cup oats
 - ¾ cup brown sugar
1. Cut up bread and apples and place in a 9x13 inch greased baking pan.
 2. In a bowl combine the milk, eggs, sugar, vanilla, and spices.
 3. Pour the egg mixture over the pieces of bread and apples.
 4. Make the topping and place over the bread and apple pieces.
 5. You can cover this with tin foil and keep it over night or bake it right away.
 6. Bake casserole at 350 degrees for 40 minutes with the tin foil on, remove the tinfoil and bake uncovered for another 10 to 15 minutes, or until the center is cooked through, and no longer moist with egg.

Baking Powder Biscuits

- 2 cups of flour
 - 1 tablespoon of sugar
 - 4 teaspoon of baking powder
 - 1 teaspoon of salt
 - ½ cup of shortening
 - 1 egg
 - 2/3 cup of milk
1. Preheat oven 425 degrees.
 2. Combine all dry ingredients.
 3. Add the shortening mixing with either a pastry blender or a fork until the size of peas.
 4. In a separate bowl, mix the egg with the milk.
 5. Add the milk mixture and blend with a fork until a soft dough forms.
 6. Roll out the dough on the counter top to ¾ inch thick.
 7. Cut out with a biscuit cutter and place on a greased cookie sheet.
 8. Bake 10 to 12 minutes and serve.

Banana Bread French Toast

- 3 eggs
 - 3 tablespoons sweetened condensed milk
 - 1 teaspoon vanilla extract
 - 2 tablespoons butter
 - 1 loaf banana bread
 - Powdered sugar for dusting (optional)
1. In a shallow bowl, whisk together the eggs, sweetened condensed milk and vanilla with a fork and set aside.
 2. Melt butter in a large skillet over medium heat.
 3. Slice banana bread into 4 thick slices.
 4. Dip each slice into the egg mixture, then place in the hot pan.
 5. Cook on each side until golden brown.
 6. Dust with powdered sugar just before serving, if desired.

Banana Walnut Waffles

- 4 cups flour
 - 4 tablespoons sugar
 - 2 teaspoons baking soda
 - 1 teaspoon salt
 - 4 eggs
 - $\frac{3}{4}$ cup oil
 - 2 cups yogurt, buttermilk, or sour cream
 - $1\frac{1}{2}$ cups milk
 - 2 cups mashed bananas
 - 1 cup chopped walnuts
1. Combine flour, sugar, baking soda, and salt in a mixing bowl and stir to combine.
 2. In a separate bowl whisk together the eggs, yogurt (or sour cream/buttermilk whichever is handy), oil, and add them to the dry ingredients.
 3. Stir in the mashed bananas and walnuts. Let batter rest for 5 minutes.
 4. Cook in a waffle iron and serve with syrup of your choice.

Comments: The pancake syrup is very good on it.

Berry Puff Pancake

- 1 tablespoon butter
 - 3 eggs
 - $\frac{3}{4}$ cup milk
 - $\frac{3}{4}$ cup all-purpose flour
 - $\frac{1}{2}$ teaspoon salt
 - 1 cup fresh raspberries
 - 1 cup fresh blueberries
 - 1 cup sliced fresh strawberries
 - $\frac{1}{3}$ cup orange marmalade
 - 2 tablespoons powdered sugar
1. Place the butter in a 9-inch pie plate; place in a 400-degree oven for 4-5 minutes or until melted.
 2. Meanwhile, in another small bowl, whisk the eggs and milk.
 3. In another small bowl, combine the flour and salt; whisk in the egg mixture until smooth.
 4. Pour into prepared pie plate.
 5. Bake for 15 to 20 minutes or until sides are crisp and golden brown.
 6. In a large bowl, gently combine the berries and the marmalade.
 7. Sprinkle pancake with powdered sugar fill with berry mixture.
 8. Serve immediately.
 9. Yields 6 servings.

Comments: I used frozen mixed berries and they worked just as well. Just get them out about 30 minutes and run them under water before so they have time to thaw.

Blueberry Cream Cheese French Toast Casserole

- 12 slices of bread, any kind
- 2 packages cream cheese
- 1 cup blueberries
- 12 large eggs
- 2 cups milk
- 1/3 cup maple syrup

Blueberry sauce

- 1 cup sugar
 - 2 tablespoons cornstarch
 - 1 cup water
 - 1 cup (I used 1½ cup but do what you like) blueberries
 - 1 tablespoon butter
1. Spray 9x13-inch dish with Pam.
 2. Cut or tear bread into cubes and arrange in the bottom of dish.
 3. Cut up cream cheese into 1 in cubes.
 4. Drop the cream cheese cubes over the top of the bread.
 5. Sprinkle 1 cup blueberries over the top.
 6. In mixing bowl, combine 12 eggs, 2 cups milk, 1/3 cup maple syrup.
 7. Pour this mixture over the bread, cream cheese and blueberries.
 8. Cover with foil and refrigerate overnight.

Blueberry Sauce

9. Stir together 1 cup sugar and 2 tablespoon cornstarch in a medium sauce pan.
10. Add 1 cup water and stir until smooth.
11. Stir well so cornstarch won't be clumpy
12. Heat to boiling and stir 2 to 3 minutes until thickened.
13. Add 1 cup blueberries, simmer for 8 to 10 minutes, stirring occasionally until blueberries start to burst.
14. Turn heat off the blueberry sauce and stir in 1 tablespoon butter.
15. Store in plastic or glass container and refrigerate until ready to use.

The Next Morning

16. Preheat oven to 350 degrees.
17. Take casserole out of the refrigerator and place the covered casserole in the oven to bake for 30 minutes.
18. Then uncover and bake for another 25 to 30 minutes or until top is a golden brown and the center is set.
19. While the casserole is baking, you can heat up the blueberry sauce on top of the oven or microwave until warm.
20. Pour the blueberry sauce over top of casserole and serve.

Blueberry Johnnycake

- 1 stick of butter
 - 1 1/3 cups of yellow cornmeal
 - 1 cup of flour
 - 1/2 cup of sugar
 - 2 tablespoons of sugar
 - 1 teaspoon of baking powder
 - 1/2 teaspoon of baking soda
 - 1/2 teaspoon of salt
 - 1 cup of buttermilk
 - 2 large eggs
 - 1 cup of fresh or frozen blueberries
1. Preheat oven 350 degrees.
 2. Cut butter into chunks and place in small bowl to microwave until the butter has melted.
 3. In mixing bowl, whisk cornmeal, flour, sugar, baking powder, baking soda, and salt.
 4. Add buttermilk and eggs to melted butter with whisk.
 5. Add 1/2 cup of blueberries into the dry ingredients.
 6. Stir the liquid ingredients into the dry ingredients.
 7. Spray skillet and spread batter scattering the remainder of the berries on top.
 8. Bake 30 minutes or until an inserted toothpick comes out clean and serve.

Breakfast squares

- 3/4 cup milk
 - 2 tablespoons melted butter
 - 1 egg
 - 1 tablespoon sugar
 - 1 cup flour
 - 2 teaspoons baking powder
 - 1/4 teaspoons salt
1. Preheat oven to 350.
 2. Grease an 8x8 baking dish.
 3. In a large mixing bowl, beat together the milk, egg, and melted butter.
 4. Add sugar and gradually beat in the flour.
 5. Stir in the baking powder and salt.
 6. Pour batter into prepared pan.
 7. Bake 20 to 25 minutes. Top with butter and syrup. Servers 4-6.

Buttermilk Pancakes

- 1 cup of flour
 - 2 tablespoons of sugar
 - 1 teaspoon of baking powder
 - ½ teaspoon of baking soda
 - 1 cup of low-fat buttermilk
 - 1 tablespoon of vegetable oil
 - 1 large egg, lightly beaten
1. Lightly spoon flour into a dry measuring cup and level with a knife.
 2. Combine the flour, sugar, baking powder, and baking soda in a large bowl stirring with a whisk.
 3. Combine buttermilk, oil, and egg to flour mixture stirring until batter is smooth.
 4. Spoon about ¼ cup of batter onto a hot nonstick griddle or skillet.
 5. Turn pancakes when tops are covered with bubbles and edges look cooked.
 6. Serve with maple syrup

Buttermilk Waffles

- 1½ cups of flour
 - 1 tablespoon of sugar
 - 1 teaspoon of baking powder
 - ½ teaspoon of baking soda
 - ½ teaspoon of salt
 - 2 egg yolks
 - 1½ cups of buttermilk
 - 2 egg whites
 - 4 tablespoons of melted butter
1. Stir together dry ingredients.
 2. Mix the buttermilk into the flour mixture with a wire whisk or electric mixer.
 3. Beat the egg whites in a separate bowl with an electric mixer until light and fluffy and set aside.
 4. Mix in the egg yolks and melted butter into the batter.
 5. Fold in the egg whites into the batter.
 6. Cook in waffle iron per waffle iron directions.
 7. Serve with syrup of your choice. My favorite is the pancake syrup.

Cornmeal Pancakes

- 1 1/3 cups all-purpose flour
 - 2/3 cup cornmeal
 - 2 tablespoons sugar
 - 4 teaspoons baking powder
 - 1 teaspoon salt
 - 2 eggs
 - 1 1/3 cups milk
 - ¼ cup canola oil
1. In a large bowl, combine the flour, cornmeal, sugar, baking powder, and salt.
 2. In another bowl, whisk the eggs, milk and oil.
 3. Stir into dry ingredients just until moistened.
 4. Pour batter by ¼ cupful onto a lightly greased hot griddle.
 5. Turn when bubbles form on top; cook until the second side is golden brown.
 6. Serve with syrup.

Crockpot Oatmeal

- 2 apples, peeled, cored, cut into ½ inch pieces (2½ to 3 cups chopped)
 - ½ cups milk (can use almond milk or skim milk)
 - 4 cups water
 - 1 cup uncooked steel-cut oats
 - 4 tablespoons brown sugar or agave nectar
 - 1 tablespoons butter
 - 1 teaspoon cinnamon
 - ½ teaspoon salt
1. Coat inside of 3½ quart (or larger) slow cooker with cooking spray.
 2. Add all ingredients (except optional toppings) to slow cooker.
 3. Stir, cover, and cook on low for 8 hours.
 4. Spoon oatmeal into bowls; add optional toppings, if desired.

Comments: Optional garnishes: chopped nuts, raisins, maple syrup, granola, chia seeds

Dutch Pancakes

- 8 eggs
 - 1½ tablespoon of vanilla
 - 3 cups of flour
 - ½ teaspoon of salt
 - ¾ cup of sugar
 - ¾ cup of oil
 - 3½ cups of milk
1. Mix the eggs, sugar, vanilla, oil, milk, and salt.
 2. Add the flour one cup at a time.
 3. Pour ½ cup of batter onto a preheated griddle.
 4. Flip when the edges start darkening.
 5. Spread with butter, powdered sugar, and syrup.

Easy Pancakes

- 2 cups Bisquick or baking mix
 - 1 cup milk
 - 2 eggs
1. Heat griddle or skillet over medium high heat. Surface is ready when a few drops of water sprinkle on it dance and disappear.
 2. Stir all ingredients together until well blended.
 3. Pour ¼ cup on to hot griddle.
 4. Cook until edges are dry about 1 to 2 minutes on each side.
 5. Serve warm with your choice of syrup. Maple, caramel, or fresh fruit are great choices.

Easy Waffles

- 2 cups Bisquick or baking mix
 - 1 1/3 cup milk
 - 1 egg
 - 2 tablespoons oil
1. Heat waffle iron and grease with Pam spray or shortening.
 2. Stir ingredients until blended.
 3. Pour into center of waffle iron and close lid.
 4. Bake about 5 minutes or until streaming stops.
 5. Remove waffles and

Farmer's Country Breakfast

- 6 eggs
 - 1/2 cup milk
 - 1/2 teaspoon dry parsley flakes
 - 1/4 teaspoon salt
 - 12 ounces of sausage
 - 2 cooled baked potatoes cubed
 - 4 ounces (1 cup) shredded cheese
1. Whisk the eggs, milk salt and parsley in a bowl
 2. Set aside
 3. In a large skillet, cook sausage over medium heat or until no longer pink
 4. Remove from pan
 5. In the same skillet. cook the cubed potatoes for about 5 minutes
 6. Return sausage to pan
 7. Add egg mixture
 8. Cook until almost set
 9. Sprinkle with shredded cheese
 10. Let melt about 2-3 more minutes
 11. Serve and enjoy

German Pancakes

- 1 cube of butter
 - 1 teaspoon of salt
 - 1 cup of milk
 - 6 eggs
 - 1 cup of flour
1. Preheat oven to 400 degrees
 2. Melt the butter in 9x13 pan
 3. Mix remaining ingredients in a bowl and pour into the pan
 4. Bake for 20 minutes and serve

Homemade Pancake Mix

- 2 cups whole wheat flour
 - 3 cups white flour
 - 1¼ cups powdered milk
 - ¼ cup sugar
 - 1/8 cup baking powder
 - 1 tablespoon salt
1. Store in an airtight container or a Ziploc bag.
 2. Whisk together the 1½ cups mix, 2 tablespoons oil, 1 cup water, and 1 egg.
 3. Pour by ¼ cup onto preheated griddle. About 1 to 2 minutes on each side.
 4. Flip when middle bubbles. Cook another 1 to 2 minutes.
 5. Makes about eight. Enjoy either maple syrup on them or Caramel.

Oatmeal Waffles

- 1½ cups all-purpose flour
 - 1 cup quick-cooking rolled oats
 - 1 tablespoon baking powder
 - ½ teaspoon cinnamon
 - ¼ teaspoon salt
 - 2 eggs, slightly beaten
 - 1½ cups milk
 - 6 tablespoons butter, melted
 - 2 tablespoons brown sugar
1. In large mixing bowl, stir together flour, oats, baking powder, cinnamon and salt; set aside
 2. In small mixing bowl, stir together eggs, milk, butter and brown sugar
 3. Add to flour mixture; stir until blended
 4. Pour batter on to grids of preheated, lightly greased waffle iron
 5. Close lid quickly; do not open during baking
 6. Use fork to remove baked waffle
 7. Top with fresh fruit and yogurt

Overnight Cherry-Almond Oatmeal

- 4 cups almond milk
 - 1 cup steel cut oats
 - 1 cup dried cherries
 - 1/3 cup packed brown sugar
 - ½ teaspoon salt
 - ½ ground cinnamon
1. Spray a 4-quart crock pot with Pam.
 2. Combine all ingredients and cook on low 7-8 hours.

Protein Waffles

- 3 cups oats
 - 1½ cups flour
 - ¼ cup plus 2 tablespoons sugar
 - 4 teaspoons baking powder
 - 1 teaspoon cinnamon
 - 1 teaspoon salt
 - 4 eggs
 - ¾ cup oil
 - 1 cup cottage cheese
 - 2 cups milk
1. Place oats, flour, sugar, baking powder, cinnamon, and salt in a mixing bowl. Stir to combine.
 2. Stir in remaining ingredients as listed one at a time until mixture is a smooth batter.
 3. Let batter rest 5 minutes before using.
 4. Preheat waffle iron and cook.
 5. Serve immediately with syrup and

Pumpkin Cornmeal Pancakes

- 1½ cups flour
 - 1½ cups cornmeal
 - ½ teaspoon salt
 - 3 tablespoon baking powder
 - 1 teaspoon pumpkin pie spice
 - ¼ cup sugar
 - 1½ cups milk
 - 1½ cups pumpkin puree
 - 2 eggs
 - 3 teaspoons vanilla
 - 1 tablespoon molasses
 - 4 tablespoon melted butter
1. In a mixing bowl blend the flour, cornmeal, salt, baking powder, and pumpkin pie spice.
 2. In another mixing bowl blend the milk, eggs, pumpkin, sugar, vanilla, and molasses.
 3. Mix in the dry ingredients. Blend in the melted butter.
 4. Preheat a griddle to medium heat. Grease with a little butter.
 5. Pour ¼ cup at a time for each pancake. Let cook a few minutes on each side.
 6. Serve with maple syrup.

Pumpkin French Toast

- ¾ cup milk
 - ½ cup pumpkin puree
 - 4 eggs
 - 2 tablespoons brown sugar
 - 1 teaspoon vanilla
 - 1 teaspoon cinnamon
 - ¼ teaspoon nutmeg
 - ¼ teaspoon ginger
 - 12 slices of homemade bread or Texas toast
1. Preheat griddle to medium heat.
 2. In a medium mixing bowl combine the milk eggs, pumpkin, and spices until well combined.
 3. Pour into a shallow dish such as a cake pan or pie plate.
 4. Butter griddle and dip bread into egg mixture coating both sides.
 5. Transfer to griddle and cook for a few minutes on each side.
 6. Serve warm with butter and maple syrup.

Pumpkin Pancakes

- 3 cups flour
 - ¾ tsp. salt
 - 2 tsp. baking soda
 - ½ tsp. cinnamon
 - ¼ tsp. nutmeg
 - ¼ tsp. ginger
 - 3 Tbsp brown sugar
 - 1 15-ounce can Libby's Pure Pumpkin
 - 3 cups buttermilk
 - 3 eggs
1. In a large bowl, mix together flour, salt, baking soda, cinnamon, nutmeg, ginger, and brown sugar, combining well.
 2. Add pumpkin, buttermilk, and eggs to dry ingredients and mix gently. (If batter seems stiff, add water until it can be easily spooned onto a griddle.)
 3. Heat griddle to medium heat and grease lightly.
 4. Scoop about 1/3 cup of batter onto griddle and let cook until lightly browned, about 3 minutes.
 5. Let other side cook again until lightly browned.
 6. Repeat these steps until all the batter is gone.

Pumpkin Poppers

- 1¾ cup flour
 - 2 teaspoons baking powder
 - ½ teaspoons salt
 - ½ teaspoons cinnamon
 - ½ teaspoon nutmeg
 - ½ teaspoon allspice
 - 1/8 teaspoons ground cloves
 - 1/3 cup oil
 - ½ cup brown sugar
 - 1 egg
 - 1 teaspoon vanilla
 - ¾ cup pumpkin
 - ½ cup milk
 - For coating
 - ½ cup butter melted
 - 2/3 cup sugar
 - 2 tablespoons cinnamon
1. Preheat oven to 350 and spray mini muffin pan with Pam.
 2. In a bowl whisk together the flour, baking powder, salt, cinnamon, nutmeg, allspice, and ground cloves.
 3. In another bowl mix together the egg, oil, brown sugar, vanilla, milk and pumpkin.
 4. Blend in the dry flour mixture until just combined.
 5. Fill mini muffins tins until almost full. Bake for 10 to 12 minutes.
 6. Melt butter in a small bowl. Mix sugar and cinnamon in another bowl.

Spinach Tomato and Cheese Omelet

- 2 eggs
 - 3 tablespoons milk
 - 1 cup spinach, roughly chopped
 - Half a large tomato or 1 plum tomato, diced
 - 2 slices Swiss cheese
 - 1 tablespoon extra-virgin olive oil
 - Salt and pepper to taste
1. In a small mixing bowl, beat eggs with milk.
 2. Add spinach and tomatoes.
 3. Season with salt and pepper.
 4. Heat olive oil in a nonstick skillet over low to medium heat.
 5. Add eggs and swirl to coat bottom of pan.
 6. Let eggs set, about 2 minutes.
 7. Place cheese slices on one side of omelet.
 8. Gently fold other half over the top of the cheese.
 9. Press slightly and allow cheese to melt, about 1 minute.
 10. Remove from pan, serve with whole wheat toast, and

Whole Wheat Blueberry Pancakes

- 2/3 cup whole wheat flour
 - 2 tablespoons walnuts, finely chopped
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1/2 cup milk
 - 1 large egg yolk
 - 2 tablespoons melted butter, plus butter for the skillet
 - 2 tablespoons maple syrup
 - 2 egg whites
 - Pinch cream of tartar
 - 1 cup fresh or frozen (and thawed) blueberries
1. In a small bowl, mix together the flour and walnuts. Stir in the baking powder and salt.
 2. Whisk together the milk, egg yolk, melted butter, and maple syrup in a large bowl.
 3. Add the flour-walnut mixture and gently stir together.
 4. Serve hot with butter and top with the remaining cup of blueberries (if using).
 5. In a separate bowl, beat the egg whites and cream of tartar until stiff peaks form.
 6. Gently fold the beaten egg whites into the pancake batter.
 7. Gently fold in 1 cup of blueberries.
 8. Heat a large skillet or pancake griddle over moderate heat and brush lightly with the butter. Let heat 1 minute.
 9. Using a large spoon, form pancakes about 3 inches wide, and cook for 2 minutes.
 10. Gently flip pancakes over, and cook another 1 to 2 minutes.
 11. Repeat with the remaining batter.

Comments: Makes 4 servings

Whole Wheat Oatmeal Banana Pancakes

- 1 cup of uncooked rolled oats
 - 1 cup of whole wheat flour
 - $\frac{3}{4}$ cup of all-purpose flour
 - $\frac{1}{4}$ cup of brown sugar
 - $\frac{1}{2}$ teaspoon of baking soda
 - $\frac{1}{2}$ teaspoon of salt
 - 2 teaspoons baking powder
 - 1 egg
 - 2 cups of milk
 - 2 tablespoons of vegetable oil
 - 1 teaspoon of vanilla extract
 - 1 banana
1. Place the rolled oats into a blender to blend until the texture resembles coarse flour.
 2. Whisk together the dry ingredients except for the brown sugar in a bowl and set aside.
 3. Whisk together the egg, milk, vegetable oil, vanilla, and brown sugar.
 4. Mash the banana and add to wet ingredients.
 5. Combine the wet and dry ingredients and set it aside for five minutes.
 6. Heat a lightly oiled griddle over medium-high heat.
 7. Pour batter on the griddle and cook until bubbles form, usually about 2 minutes.
 8. Flip and cook until browned on the other side; then serve.

Applesauce Cake

- ½ cup of butter
 - 1 cup of sugar
 - 2 eggs
 - 1 cup of applesauce
 - 2 cups of flour
 - ½ teaspoon of salt
 - 1 teaspoon of baking powder
 - 1 teaspoon of baking soda
 - ½ teaspoon of cloves
 - 1 teaspoon of cinnamon
 - 1 teaspoon of allspice
 - 1 cup of chopped raisins
 - ½ cup of chopped nuts
1. Preheat oven 350 degrees.
 2. In a mixing bowl, cream the butter and sugar.
 3. Mix in the dry ingredients to the mix.
 4. Put the mixture into 11x15 pan.
 5. Bake for 30 minutes and serve.

Buttermilk Pound Cake

- 1 cup butter
 - 3 cups sugar
 - 4 eggs
 - 3 cups all-purpose flour
 - ¼ teaspoon baking soda
 - 1 cup buttermilk
 - 1 teaspoon vanilla extract
 - Powdered sugar (optional)
1. In a large bowl, cream butter and sugar until light and fluffy.
 2. Add eggs, one at a time, beating well after each addition.
 3. Combine flour and baking soda; add alternately with the buttermilk and beat well.
 4. Stir in vanilla.
 5. Pour into a greased and floured 10-inch fluted tube pan.
 6. Bake at 325 degrees for 70 minutes or until a toothpick inserted near the center comes out clean.
 7. Cool in pan for 15 minutes before removing to a wire rack to cool completely.
 8. Dust with powdered sugar if desired.

Comments: Yields 16 to 20 servings.

Cheese Cake

- 1½ cups of graham crackers
 - 3 tablespoons of sugar
 - 1/3 cup of butter
 - ½ cup of sugar
 - 2 - 8 ounce packages of cream cheese
 - ½ teaspoon of vanilla
 - 2 eggs
 - 2 cups of blue berry fruit
 - 1 tablespoon of lemon juice
 - 6 tablespoons of sugar
 - 1 pinch of salt
1. Mix the graham crackers, sugar, butter and press into a 9-inch pie plate.
 2. Whip the cream cheese and sugar until smooth.
 3. Add in the vanilla and eggs and mix until creamy.
 4. Pour batter into crust and bake 40 minutes.
 5. Cool in the fridge at least four hours.
 6. Bring to a boil one cup of fruit, lemon juice, and sugar.
 7. Add cornstarch to sauce until thick.
 8. Add remaining berries and turn off heat.
 9. Chill in the fridge until thickened.
 10. Pour over the top of chilled cheese cake and serve.

Chocolate Bundt Cake

- 1 3.9-ounce package of chocolate pudding
 - 1 cup of sugar
 - 1½ cup of flour
 - ½ cup of sour cream
 - 2 teaspoons of baking powder
 - 2 eggs
 - 1 teaspoon of salt
 - ½ cup of oil
 - ½ cup of finely chopped walnuts
 - ½ cup of milk
 - 1 cup of chocolate chips
 - ½ cup of melted frosting (optional)
1. Preheat oven to 350 degrees.
 2. Mix dry ingredients in a large mixing bowl and stir to combine.
 3. Make a well in the center of the batter and add the eggs, oil, sour cream, and milk.
 4. Beat batter on medium speed for 2 minutes.
 5. Pour mixture into a greased Bundt pan.
 6. Bake for 45 to 55 minutes and allow to cool completely before inverting onto a serving plate.
 7. Drizzle melted frosting or dust with powdered sugar before serving.

Chocolate Cola Cake

- 2 cups flour
 - 2 cups sugar
 - ½ teaspoon salt
 - 1 teaspoon baking soda
 - ½ teaspoon cinnamon
 - 1 cup butter
 - ¼ cup baking cocoa
 - 1 cup coca cola (from the bottle is the best)
 - ½ cup buttermilk
 - 2 eggs
 - 1 teaspoons vanilla
 - The Glaze
 - ½ cup butter
 - ¼ cup baking cocoa
 - ½ cup cocoa cola
 - 4 cups of powdered sugar
1. Preheat oven to 350 degrees.
 2. Grease a 9x13 inch pan with Crisco.
 3. Mix together the flour, sugar, salt, baking soda, cinnamon, set aside in a bowl.
 4. In a sauce pan over medium high heat, stir up the butter, baking cocoa, cocoa cola, and buttermilk until it boils. Take off heat and mix in the flour mixture.
 5. Then add the eggs and vanilla.
 6. Pour in the cake pan and for 30 minutes.
 7. Once the cake is nearly done, make the glaze by mixing in a sauce pan the butter, baking cocoa, and cocoa cola. Bring this to a boil.
 8. Remove from heat and mix in the powdered sugar. Add in a cup of chopped pecans in desired.
 9. Once the cake is done and out of the oven, pour this warm glaze right over the cake. Wait. Let it cool for a few minutes. Enjoy warm or cold. So yummy.

Classic Cupcakes

- ½ cup butter(softened)
 - ¾ cup sugar
 - 2 eggs
 - 2 teaspoons vanilla
 - 1½ cups flour
 - ½ teaspoon baking powder
 - ¼ teaspoon salt
 - 2/3 cup milk
1. Preheat the oven to 350 degrees, and line your cupcake tin with paper or foil liners.
 2. Cream the butter and sugar together.
 3. Add the eggs beating well after each addition.
 4. Stir in the vanilla extract.
 5. Mix together the dry ingredients and add to the butter mixture one third at a time alternating with the milk.
 6. Pour equally into the muffin tins and bake 18 to 20 minutes.
 7. Makes 15 muffins.
 8. Let them cool for about 30 minutes and then frost with butter cream frosting.

Crazy Chocolate Cake

- 2 cups of sugar
 - 3 cups of flour
 - 2 tablespoons of vinegar
 - 1 teaspoon of salt
 - 2/3 cups of salad oil
 - 1/2 cup of cocoa
 - 2 cups of cold water
1. Preheat oven 350 degrees.
 2. Mix all dry ingredients.
 3. Add vinegar, oil, and water.
 4. Grease and flour a 9x13 pan.
 5. Pour in Mixture.
 6. Bake 40 minutes and let cool before frosting.

Lemon Sponge Cake

- 1 1/2 cups of flour
 - 1 cup of sugar
 - 1 1/2 teaspoon of baking powder
 - 1/4 teaspoon of salt
 - 2 eggs
 - 1/2 cup of milk
 - 1/3 cup of oil
 - 2 teaspoons of grated lemon peel
 - 3 tablespoons of lemon juice
 - 2/3 cup of sugar
1. Preheat oven 350 degrees.
 2. Mixing with a fork, combine the flour, sugar, baking powder, and salt into a square pan.
 3. Beat the eggs.
 5. Shape a well in the middle of the dry mixture and stir in the eggs, milk, oil, and lemon peel; bake 30 minutes.
 6. Combine lemon juice and sugar.
 7. Pour over the top of the cake.
 8. Bake 5 minutes more.
 9. Let cool before serving.

Milk Chocolate Bundt Cake

- 1 milk chocolate candy bar (7 ounces), broken into pieces
 - ½ cup chocolate syrup
 - 1 cup butter, softened
 - 1½ cups sugar
 - 4 eggs
 - 1 teaspoon vanilla extract
 - 2¾ cups all-purpose flour
 - ¾ teaspoon baking powder
 - ½ teaspoon baking soda
 - ½ teaspoon salt
 - 1 cup buttermilk
 - Powdered sugar (optional)
1. In a heavy saucepan or in microwave, melt the candy bar with chocolate syrup; stir until smooth.
 2. Set aside to cool
 3. In a large bowl, cream butter and sugar.
 4. Add eggs, one at a time, beating well after each addition.
 5. Stir in chocolate mixture and vanilla.
 6. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk.
 7. Pour into a greased and floured 10-inch fluted tube pan.
 8. Bake at 350 degrees for 50 to 60 minutes or until a toothpick inserted near the center comes out clean.
 9. Cool in pan on a wire rack for 15 minutes.
 10. Remove from pan and cool completely.
 11. Dust with powdered sugar if desired.

Comments: Yields 12-14 servings.

Rhubarb Cake

- 2 cups of sugar
 - 1 cup of butter/sour milk
 - ½ cup of butter
 - 1 teaspoon baking soda
 - 1 egg
 - 1 teaspoon vanilla
 - 4 cups of rhubarb
 - 2 cups of flour
 - 1 tablespoon cinnamon
 - ½ teaspoon of salt
 - 1 cup of chopped nuts
1. Preheat oven to 350 degrees.
 2. Cream the butter and 1½ cups of the sugar until fluffy.
 3. Beat in the egg.
 4. In another bowl combine the flour and salt.
 5. Mix the buttermilk soda, and vanilla in a separate bowl.
 6. Add the buttermilk mixture alternated with the flour mixture to the butter mixture.
 7. Fold in the diced Rhubarb, and pour into a greased and floured 9x13 inch cake pan.
 8. In a small bowl mix ½ cup sugar, cinnamon, and chopped nuts and sprinkle on top.
 9. Bake for 40 minutes, cool and serve.

Rhubarb Dump Cake

- 4-5 cups Rhubarb cubed
 - 1 cup sugar
 - 1-3oz package strawberry dry Jell-O mix
 - 1 white cake mix (18 ounce)
 - 1¼ cups water
 - ½ cup melted butter
1. Layer ingredients in the order given in a greased 9x13 inch cake pan. Do not mix.
 2. Bake for one hour at 350 degrees. Serve warm, with ice cream.

Silver White Cake

- 2¼ cups cake flour or 2 cups Gold Medal Flour
 - 1½ cups sugar
 - 3½ teaspoons baking powder
 - 1 teaspoon salt
 - ½ cup shortening (not butter flavored)
 - 1 cup milk
 - 1 teaspoon vanilla
 - 4 egg whites (½ cup)
1. Preheat oven to 350 degrees.
 2. Grease and flour a 9x13 baking pan or 2 round layer pans.
 3. Measure flour, sugar, baking powder, salt, shortening, 2/3 cup milk, and vanilla into large mixing bowl.
 4. Blend half minute on low speed, scraping bowl constantly. Beat 2 minutes high speed, scraping bowl occasionally.
 5. Add remaining milk, and egg whites; beat 2 minutes high speed scraping bowl occasionally. Pour into pan(s).
 6. Bake the 9x13 pan 35 to 40 minutes (layer pans 30 to 35 minutes) or until toothpick inserted in the center comes out clean.

Slow Cooker Chocolate Lava Cake

- 1 box chocolate cake
 - 3 eggs
 - 1¼ cup milk
 - ½ cup vegetable oil
 - 1 3.9-ounce box chocolate instant pudding
 - 2 cups milk
 - 12 ounces of chocolate chips
1. Mix together in a bowl the cake mix, 3 eggs, 1¼ cups milk, and oil. Pour into greased slow cooker.
 2. Medium Bowl beat pudding mix with the 2 cups milk with electric mixer for about 2 minutes.
 3. Pour over cake batter in slow cooker. Do not mix. Sprinkle chocolate chips over the top.
 4. Cover and cook on high for 2 to 2½ hours. Serve with ice cream. It is so good.

Spice Cake

- 1¼ cup of flour
 - 1 cup of brown sugar
 - ¼ cup of cornstarch
 - 1 teaspoon of cinnamon
 - 1 teaspoon of baking soda
 - 1 teaspoon of all-spice
 - ½ teaspoon of ground cloves
 - ¼ teaspoon ground nutmeg
 - ½ teaspoon of salt
 - ¼ teaspoon of ground ginger
 - 1 cup of water
 - 1/3 cup of oil
 - 1 tablespoon of vinegar
1. Preheat oven 350 degrees.
 2. Mix all dry ingredients.
 3. Add vinegar, oil, and water.
 4. Pour batter into an 11x7 cake pan.
 5. Bake 30 minutes and cool before serving.

Texas Sheet Cake

- 1½ cups of water
 - 1 stick of butter
 - ½ cup of cocoa
 - 2 cups of sugar
 - 2 eggs
 - ½ cups of buttermilk
 - 2 cups of flour
 - 1 teaspoon of soda
 - ½ teaspoon of salt
 - 1 teaspoon of cinnamon
1. Preheat oven to 350 degrees.
 2. In a medium sauce pan, bring to a boil the water and butter.
 3. Remove from heat and add the rest of the ingredients to the mix.
 4. Grease a 12x18 cake pan, coat with flour, and pour on the batter.
 5. Place in oven and cook for 20 to 25 minutes.
 6. Use Texas Sheet Cake Frosting found on page 98.
 7. Frost while cake is still warm.

Tomato Soup Spice Cake

- 2 cups all-purpose flour
- 1 1/3 cups sugar
- 4 teaspoons baking powder
- 1½ teaspoons ground allspice
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 1 (10.75 ounce) can Campbell's® Condensed Tomato Soup
- ½ cup vegetable shortening
- 2 eggs
- ¼ cup water

Cream Cheese Frosting:

- 1 (8 ounce) package cream cheese, softened
 - 2 tablespoons milk
 - 1 teaspoon vanilla
 - 1 (16 ounce) package confectioners' sugar
1. Preheat oven to 350 degrees.
 2. Grease 9x13 inch baking pan.
 3. Mix flour, sugar, baking powder, allspice, baking soda, cinnamon and cloves in bowl.
 4. Add soup, shortening, eggs and water.
 5. Beat until mixed, using mixer at low speed.
 6. Beat 4 minutes, using high speed.
 7. Pour into prepared pan.
 8. Bake 40 minutes or until done.
 9. Cool in pan on wire rack.
 10. Frost with Cream Cheese Frosting.

Cream Cheese Frosting

11. Combine the cream cheese, milk and vanilla in a medium bowl.
12. Using a mixer at medium speed, beat until creamy.
13. Slowly add the confectioners' sugar, mixing until smooth and of spreading consistency.
14. Add a little more milk if needed. Makes 3 cups.

White Texas Sheet Cake

- 1 cup butter
 - 1 cup water
 - 2 cups sugar
 - 2¼ cups flour
 - ½ teaspoons salt
 - 1 teaspoon baking soda
 - 2 eggs
 - 1 teaspoons vanilla
 - ½ cup sour cream
 - Frosting
 - 1 cup butter
 - 1/3 cup evaporated milk
 - 1 teaspoon vanilla
 - 5 cups powdered sugar
 - dash of salt
 - 1 cup chopped pecans
1. Put butter and water in a large bowl.
 2. Heat in the microwave for 2 minutes.
 3. Stir until the butter is melted.
 4. Add sugar, flour, baking soda, and salt. Stir with a wire whisk until smooth.
 5. Add eggs and vanilla. Beat well. Stir in sour cream until it is all blended.
 6. Pour into a 11x17 inch baking sheet that has been greased and flour.
 7. Bake at 375 for 20 to 25 minutes.
 8. Remove from the oven and make frosting.
 9. Cook butter and milk in microwave for 3 to 4 minutes. Add powdered sugar, vanilla, and dash of salt.
 10. Beat until smooth.
 11. Add nuts and gently spread on warm cake.

Zucchini Cake

- ½ cup vegetable oil
 - 1½ cups white sugar
 - 2 teaspoons vanilla extract
 - 2 cups all-purpose flour
 - ½ cup unsweetened cocoa powder
 - 1½ teaspoons baking soda
 - 1 teaspoon salt
 - 2 cups shredded zucchini
 - ½ cup chopped walnuts (optional- I didn't use any)
 - 4 tablespoons unsweetened cocoa powder
 - ¼ cup butter
 - 2 cups confectioners' sugar
 - ¼ cup milk
 - ½ teaspoon vanilla extract
 - ½ cup cocoa
1. Preheat oven to 350 degrees F.
 2. Grease and flour a 9×13-inch baking pan.
 3. In a large bowl, mix together the oil, sugar, and 2 vanilla until well blended.
 4. Combine the flour, 1/2 cup cocoa, baking soda and salt; stir into the sugar mixture.
 5. Fold in the zucchini and walnuts. Spread evenly into the prepared pan.
 6. Bake for 25 to 30 minutes in the preheated oven, until cake springs back when gently touched.
 7. To make the frosting, melt together the 6 tablespoons of cocoa and Butter; set aside to cool.
 8. In a medium bowl, blend together the confectioners' sugar, milk and 1/2 teaspoon vanilla
 9. Stir in the cocoa mixture. Spread over cooled cake before cutting.

Unbelievable Toffee

- 1 cup butter
 - 1 cup brown sugar
 - 2 cups chocolate chips
 - 40 saltine crackers
1. Preheat oven to 350.
 2. Line a 15x12 cookies sheet with foil and spray with Pam.
 3. Lay a single layer of crackers out on the foil.
 4. Measure out the 2 cups of chocolate chips and set them aside.
 5. In a medium sauce pan melt and bring to a boil the butter and brown sugar.
 6. Reduce the heat and simmer for 5 minutes until thick.
 7. Pour brown sugar butter mixture over the cracker making sure they are evenly coated.
 8. Bake 8 to 10 minutes or until toffee becomes bubbly.
 9. Sprinkle the chocolate chips over the toffee; let them sit and then when they melt evenly spread the chocolate over the toffee.
 10. You can add nuts cracker crumbs or whatever else you choose.
 11. Let them cool then break them into desired pieces. I prefer to break them into half of a regular cracker size.

CANNING

Chokecherry Jelly

- 3 cups of juice
 - ¼ cup of lemon juice
 - 1 MCP pectin package
 - 4½ cups of sugar
 - A sliver of butter
1. Mix the chokecherry juice and lemon juice into a 6 to 8-quart sauce pan.
 2. Set aside the measured sugar into a separate bowl.
 3. Mix the pectin in with the juice thoroughly.
 4. Place the mixed juice and pectin over high heat to bring to a full rolling boil and stirring constantly to prevent scorching.
 5. Stir in sugar mixing well.
 6. Bring it to a full rolling boil stirring constantly.
 7. Continue to let it boil; 4 minutes for jam and 2 minutes for jelly
 8. Butter can be added at this time to minimize the foaming.
 9. Remove from heat and skim off any foam.
 10. Fill hot jars quickly to 1/8 inch from the rim.
 11. Wipe off jar rims and cover quickly with flat lids and screw on the ring bands quickly.
 12. Invert the jars for 5 minutes, then turn upright for an hour.

Salsa

- 24 medium tomatoes
 - 3 onions
 - 8-12 green peppers
 - 6 jalapeños
 - ½ cup of sugar
 - 1/3 cup of salt
 - 1 teaspoon of paprika
 - 1 teaspoon of minced garlic
 - ½ teaspoon of oregano
 - 1 teaspoon of basil
 - 1 teaspoon of chili powder
 - 1 can of tomato paste
 - ½ cup of vinegar
 - ½ teaspoon of cumin
1. Scald tomatoes and peel them.
 2. Chop tomatoes and put into a large stock pan.
 3. Chop the green peppers, onions, and jalapeños and add to mixture.
 4. Add all other ingredients to the mixture and let it simmer between one and two hours.
 5. Ladle into jars, place lids, and place jars into pressure cooker.
 6. Bring pressure cooker to 7 pounds of pressure and turn off heat.
 7. When the pressure cooker has dropped to zero pounds, remove the jars out of pressure cooker.
 8. Let them sit for twelve hours and then store.
 9. This recipe makes 13 pints of salsa.

CASSEROLE

Cheesy Chicken Tater Tot Casserole

- 1 (32 ounces) bag frozen tater tots
 - 1 pack of cooked diced bacon
 - 1 pound boneless, raw skinless chicken breasts, diced
 - 2 cups shredded cheddar cheese
 - $\frac{3}{4}$ cup milk
 - 1 can of Cream of Chicken
1. Spray slow cooker with nonstick cooking spray.
 2. Layer half of the frozen tater tots on the bottom of the slow cooker.
 3. Sprinkle with $\frac{1}{3}$ of the bacon pieces.
 4. Now top with $\frac{1}{3}$ of the shredded cheese.
 5. Add diced chicken on top. Season with salt, pepper.
 6. Now add $\frac{1}{3}$ of the bacon pieces and another $\frac{1}{3}$ of shredded cheese.
 7. Put the rest of the frozen tater tots on top.
 8. Finish with the remaining $\frac{1}{3}$ cheddar cheese and remaining $\frac{1}{3}$ of bacon pieces.
 9. Pour $\frac{3}{4}$ cup milk and Cream of Chicken soup all over the top.
 10. Cook on low 4 to 6 hours or high for 2 hours.

Chicken and Black Bean Enchilada Casserole

- 2 cups shredded chicken
 - $\frac{1}{2}$ teaspoon ground cumin
 - $\frac{1}{2}$ teaspoon garlic powder
 - 15 ounces of can black beans
 - One 4 ounce can of diced green chilies
 - 10 ounces red enchilada sauce
 - 8 6-inch corn tortilla
 - 2 cups shredded cheese
 - 8 ounces of sour cream
1. Preheat oven to 375.
 2. Mix together the shredded chicken with the garlic powder, cumin, chilies, black beans (rinse and drain the beans first) in a bowl.
 3. Pour half the enchilada sauce in a 7x11 inch baking pan that has sprayed with cooking spray.
 4. Lay half the tortillas on the sauce in the pan over lapping if necessary.
 5. Lay half the chicken mixture over the tortilla.
 6. Spread with half the cheese.
 7. Spread half the sour cream over the cheese.
 8. Spoon the remaining enchilada sauce over the sour cream layer.
 9. Lay with the remaining tortillas, followed by the rest of the chicken.
 10. Cover with a lid of tin foil and bake for 30 minutes.
 11. Remove the lid and sprinkle with the rest of the cheese.
 12. Dot with the rest of the sour cream and bake uncovered for another 10 minutes.
 13. Eat with salsa and green lettuce .

Chicken and Dumpling Casserole

- ½ cup chopped onion
 - ½ cup chopped celery
 - ¼ cup butter
 - 2 garlic cloves
 - ½ cup flour
 - 2 teaspoons sugar
 - 1 teaspoon salt
 - 1 teaspoon basil
 - ½ teaspoon pepper
 - 4 cups chicken broth
 - 1 10-ounce package frozen pea
 - 4 cups cooked cubed chicken
 - 2 cups biscuits/baking mix
 - 2 teaspoons dry basil
 - 2/3 cup milk
1. In a large sauce pan, sauté onion, and celery in butter until tender.
 2. Add garlic, cook 1 minute longer.
 3. Stir in the flour, sugar salt, basil and pepper until blended.
 4. Gradually add broth; bring to a boil.
 5. Cook and stir 1 minute or until thickened; reduce heat.
 6. Add peas and cook for 5 minutes, stirring constantly.
 7. Stir in chicken. Pour into greased 9x13 in baking dish.
 8. For Dumplings, in a small bowl, combine baking mix and basil.
 9. Stir in milk with a fork until moistened.
 10. Bake uncovered at 350 for 30 minutes.
 11. Cover and bake 10 minutes longer or until a toothpick comes out clean.

Comments: Yields 6-8 servings.

Chicken Casserole

- 2 cans of chicken or turkey
 - 2 cans of cream of mushroom soup
 - 2/3 cup of mayo
 - ½ cup or milk
 - ½ teaspoon of lemon juices
 - ½ teaspoon of curry powder
 - 2 cups of broccoli or carrots
 - 1 cup of cheese
 - 2 - 6 ounces of package stove top stuffing
1. Preheat oven 375 degrees.
 2. Combine all ingredients except for the stuffing into a 9x13 pan.
 3. Make the stuffing per package instructions.
 4. Gradually add broth; bring to a boil.
 5. Bake 30 minutes and serve.

Chicken Enchilada Casserole

- 4 boneless, skinless chicken breasts, cooked and cubed
 - 2 10³/₄ ounce cans cream of chicken soup
 - ³/₄ cup milk
 - 1 10-¹/₂ ounce package tortilla chips
 - 4-ounce can green chilies, drained
 - 1 cup shredded Cheddar cheese
1. In a large mixing bowl, combine chicken, soup and milk together; set aside.
 2. In a lightly greased 9x13 baking dish, layer tortilla chips, half of chicken mixture, green chilies and cheese.
 3. Repeat layers ending with cheese.
 4. Bake, uncovered, at 350 degrees for 25 minutes or until cheese is bubbly.
 5. While casserole is baking, prepare a tossed salad to serve with dinner.

Comments: Makes 8 to 10 servings.

Creamy Burrito Casserole

- 1 pound of ground beef
 - 1/2 chopped onion
 - 1 package taco seasoning
 - 6 large flour tortillas
 - 1 can refried beans
 - 2 to 3 cups of shredded cheese
 - 1 can of cream of mushroom soup
 - 4 ounces of sour cream
1. Brown beef and onion; drain
 2. Mix soup and sour cream in a separate bowl
 3. Spread 1/2 sour cream mixture in the bottom of a casserole dish
 4. Tear up 3 tortillas and spread over sour cream mixture
 5. Put half the meat bean mixture over that
 6. Add a layer of cheese
 7. Repeat the layers
 8. Sprinkle cheese over the top and bake, uncovered, at 350 degrees for 20 to 30 minutes

Enchilada Casserole

- 2 tablespoons shortening
 - 3 tablespoons flour
 - 3 cups water
 - 2 - 8 ounce cans tomato sauce
 - 1/3 cup chili powder
 - 2 pounds of ground beef
 - 8 to 16 ounces of cheddar cheese
 - flour or wheat tortillas
1. Melt the shortening in a stock pot.
 2. Whisk in the flour.
 3. Quickly whisk in the water.
 4. Mix in the tomato sauce.
 5. Sprinkle with garlic salt.
 6. Mix in chili powder.
 7. Bring to a boil.
 8. Grease the pan with Pam.
 9. Cut the tortilla so they lay flat in the pan.
 10. Dip the tortilla in the Enchilada sauce so that both sides are well coated.
 11. Lay them in the bottom of the pan.
 12. Layer with half the hamburger.
 13. Then add about 3 to 5 ounces of cheese.
 14. Put another layer of dipped tortillas topped with another layer ground beef and cheese.
 15. Repeat the next step with another layer of tortillas dipped in the sauces followed by another layer of cheese.
 16. Bake at 350 degrees for about 30 minutes.
 17. Have with Mexican Rice or Cooked pinto beans.

Comments: Now it depends on how big your family is as to how big you choose to make it. If you have a larger family, use a 9x13 cake pan. If you have a smaller family use an 8x11 pan. I would use 1 pound of ground beef for the 8x11 pan and 2 pounds of ground beef for the 9x13 pan.

Hamburger Casserole

- 1 pound of lean ground beef (90% lean)
 - 4 pounds of potatoes, peeled and sliced ¼ inch thick
 - 1 large onion, sliced
 - 1 teaspoon salt (optional)
 - ½ teaspoon pepper
 - 1 teaspoon beef bouillon granules
 - 1 cup boiling water
 - 1 can (28 ounces) diced tomatoes, undrained
 - Minced fresh parsley (optional)
1. In a Dutch oven, layer half of the meat, potatoes and onion. Sprinkle with half of the salt if desired and pepper.
 2. Repeat layers.
 3. Dissolve bouillon in water; pour over all.
 4. Top with tomatoes.
 5. Cover and cook over medium heat for 45 to 50 minutes or until potatoes are tender.
 6. Garnish with parsley if desired.

Comments: Yield 10 servings.

Hamburger Noodle Casserole

- 5 cups uncooked egg noodles
 - 1½ pounds of lean ground beef (90% lean)
 - 2 garlic cloves, minced
 - 3 cans (8 ounces each) tomato sauce
 - ½ teaspoon sugar
 - ½ teaspoon salt
 - 1/8 teaspoon pepper
 - 1 package (8 ounces) reduced-fat cream cheese
 - 1 cup reduced-fat ricotta cheese
 - ¼ cup reduced-fat sour cream
 - 3 green onions, thinly sliced, divided
 - 2/3 cup shredded reduced-fat cheddar cheese
1. Cook noodles per package directions.
 2. Meanwhile, in a large nonstick skillet over medium heat, cook beef until meat is no longer pink.
 3. Add garlic; cook 1 minute longer and drain.
 4. Stir in the tomato sauce, sugar, salt and pepper; heat through.
 5. Drain noodles; stir into beef mixture.
 6. In a small bowl, beat the cream cheese, ricotta cheese and sour cream until blended.
 7. Stir in half of the onions.
 8. Spoon half of the noodle mixture into a 9x13 baking dish coated with cooking spray.
 9. Top with cheese mixture and remaining noodle mixture.
 10. Cover and bake at 350 degrees for 30 minutes.
 11. Uncover; sprinkle with cheddar cheese.
 12. Bake 5 to 10 minutes longer or until heated through and cheese is melted.
 13. Sprinkle with remaining onions.

Comments: Yields 10 servings.

Mexicali Casserole

- 1 pound of lean ground turkey
 - 1½ cups chopped onions
 - ½ cup chopped green pepper
 - 1 garlic clove, minced
 - 1 teaspoon chili powder
 - ½ teaspoon salt
 - 1 can (16 ounces) kidney beans, rinsed and drained
 - 1 can (14½ ounces) Hunt's® Original Diced Tomatoes, undrained
 - 1 cup water
 - 2/3 cup uncooked long grain rice
 - 1/3 cup sliced ripe olives
 - ½ cup shredded reduced-fat cheddar cheese
1. In a large skillet coated with cooking spray, cook the turkey, onions and green pepper over medium heat until meat is no longer pink and vegetables are tender.
 2. Add garlic; cook 1 minute longer; Drain.
 3. Sprinkle with chili powder and salt. Stir in the beans.
 4. Stir in the beans, tomatoes, water, rice and olives.
 5. Transfer to a 2½-quart baking dish coated with cooking spray.
 6. Cover and bake at 375 degrees for 50 to 55 minutes or until rice is tender.
 7. Uncover; sprinkle with cheese and bake 5 minutes longer or until cheese is melted.

Comments: Yields 6 servings.

Mexican Dorito Casserole

- 2 cups cooked shredded chicken (or one can)
 - 1-2 cups shredded cheese depending on how cheesy you like it
 - 1 can cream of chicken soup
 - ½ cup milk
 - ½ sour cream
 - 16-ounce jar stewed tomatoes diced
 - ½ packet taco seasoning
 - 11-ounce bag of Doritos either cool ranch or nacho cheese.
1. Preheat oven to 350.
 2. In a mixing bowl combine all ingredients except Doritos.
 3. In a greased 2-quart baking dish, put a layer of crushed Doritos.
 4. Then layer with chicken mixture.
 5. Repeat layers ending with a layer of chicken mixture.
 6. Top with more shredded cheese cover and bake for 30 to 35 minutes.

Taco Casserole

- 1 pound of ground beef
 - 1 cup cooked rice
 - ½ teaspoon of garlic powder
 - 1 package taco seasoning
 - 1-15 ounce can black beans
 - 1- 8 ounce can tomato sauce
 - 1 cup sour cream
 - 1 cup cottage cheese
 - 2 cups crushed tortilla chips
 - 8 ounces shredded cheddar cheese
1. Preheat oven to 350 degrees.
 2. Brown beef with onion, drain grease.
 3. Add garlic powder, taco seasoning, black beans, rice, and tomato sauce.
 4. In another bowl, mix the sour cream and cottage cheese.
 5. Place half the crushed chips in a 9x13 cake pan that has been sprayed with Pam.
 6. Layer with half the meat mixture, then cover with half the cottage cheese sour cream.
 7. Layer with half the cheese.
 8. Repeat Layers and bake for 30 minutes. Servers between 6-8.

Tater Tot Casserole

- 1 pound of ground beef
 - 1 can (14.5 ounces) green beans, drained
 - 1 packet onion soup mix
 - 1 can (10.5 ounces) cream of mushroom soup
 - 1 cup grated cheese
 - Seasoned Salt
 - Tater Tots
1. Preheat oven to 425 degrees.
 2. Brown ground beef with seasoned salt. Drain off any excess grease.
 3. Add green beans, onion soup mix, and cream of mushroom soup to meat. Mix well.
 4. Place in 8x8 baking dish. Place Tater tots on top of casserole. Top with cheese. Bake for 20 to 30 minutes.

Comments: For a creamier sauce add additional cream of mushroom soup

Tuna 'n' Pea Casserole

- 8 ounces uncooked egg noodles
 - 2 cans (10¾ ounces each) condensed cream of mushroom soup, undiluted
 - ½ cup mayonnaise
 - ½ cup 2% milk
 - 2 to 3 teaspoons prepared horseradish
 - ½ teaspoon dill weed
 - 1/8 teaspoon pepper
 - 1 cup frozen peas, thawed
 - 1 can (4 ounces) mushroom stems and pieces, drained
 - 1 small onion, chopped
 - 1 jar (2 ounces) diced pimientos, drained
 - 2 cans (6 ounces each) tuna, drained and flaked
 - ¼ cup dry bread crumbs
 - 1 tablespoon butter, melted
1. Cook noodles per package directions.
 2. In a large bowl, combine the soup, mayonnaise, milk, horseradish, dill and pepper.
 3. Stir in the peas, mushrooms, onion, pimientos and tuna.
 4. Drain noodles; stir into soup mixture.
 5. Transfer to a greased 2-quart baking dish.
 6. Toss bread crumbs and butter; sprinkle over the top.
 7. Bake, uncovered, at 375 degrees for 25 to 30 minutes or until bubbly.

Comments: Yields 6 servings

CHICKEN

Baked Apricot Chicken

- 12 chicken thighs
 - 1 cup apricot preserves
 - 1 cup French dressing
 - 1 (1 ounce) package dry onion soup mix
1. Preheat oven to 350 degrees.
 2. In a medium bowl combine the jam, dressing and soup mix. Mix together.
 3. Place chicken pieces in a 9x13 inch baking dish.
 4. Pour apricot mixture over chicken and bake uncovered in the preheated oven for 50 to 60 minutes.
 5. Serve with white or brown rice.

Baked Chicken or Pork

- Ranch dressing in a bottle.
 - 3 cups dried bread crumbs any kind
 - 1 small package dry Italian dressing mix
 - 2 tablespoons fresh grated Parmesan cheese
 - 1 teaspoon garlic powder
 - 6 large chicken breasts or Pork tender loins
1. Mix together the bread crumbs, Italian dressing mix, Parmesan cheese and garlic powder.
 2. Pour a layer of Ranch dressing on a plate. Take one chicken breast or pork piece and coat it in the ranch dressing.
 3. Then take the Chicken breast and coat it well in the bread crumb mixture.
 4. Line a baking dish with tin foil.
 5. Spray the pan with cooking spray.
 6. Place your breaded chicken breast into the foil lined pan.
 7. Bake in 350 degrees preheated oven for 30 minutes for chicken or 45 minutes for pork.
 8. Serve with any side of choice or a nice green salad.

Baked Chicken and Rhubarb

- 3 pounds of chicken breasts or 1 whole chicken
 - 2 cups of diced rhubarb
 - 1/3 cup of sugar
 - 1½ tablespoons of cornstarch
 - 1½ cup of water
 - 2 teaspoons of lemon juice
 - ¼ teaspoon of salt
 - ½ teaspoon of cinnamon
 - ½ teaspoon of nutmeg
 - 3 cups of rice
1. Begin by cooking the uncooked rice.
 2. Cut the chicken into bite size pieces.
 3. Combine the cornstarch, sugar, rhubarb, and water in a sauce pan.
 4. Bring mixture to a boil over medium heat.
 5. Keep cooking mixture until clear and thickened.
 6. Mix in the lemon juice and let the mixture cool.
 7. Place chicken in a shallow baking dish, brush with butter, and sprinkle with salt.
 8. Bake uncovered in oven at 375 degrees for 30 minutes.
 9. Spoon rhubarb sauce over chicken and sprinkle with spices.
 10. Place bake in over to cook for two minutes longer.
 11. Serve on cooked rice.

Baked Chicken Parmesan

- 1 cup of bread crumbs
 - ¼ cup of parmesan cheese
 - 2 large eggs
 - 2 teaspoons of olive oil
 - 4 chicken breast
1. Preheat oven 375 degrees.
 2. Lightly grease an 8-inch square dish.
 3. Combine crumbs and parmesan cheese in shallow dish.
 4. Dip chicken in beaten eggs and cover with bread crumbs.
 5. Arrange the chicken in prepared baking dish and drizzle with oil.
 6. Bake 25 to 30 minutes and serve.

Bourbon Chicken

- 2 pounds of boneless chicken breast cut into bite size pieces
 - 2 tablespoons olive oil
 - 1 garlic clove crushed
 - ¼ teaspoon ginger
 - ¾ teaspoon crushed red pepper flakes
 - ¼ cup apple juice
 - 1/3 cup light brown sugar
 - 2 tablespoon ketchup
 - 1 tablespoon apple cider vinegar
 - ½ cup water
 - 1/3 cup soy sauce
1. Heat oil in large skillet.
 2. Add Chicken pieces and cook until lightly brown. Remove chicken.
 3. Add remaining ingredients heating over medium heat until well mixed and dissolved.
 4. Add chicken and bring to a hard boil. Reduce heat and simmer for 20 minutes.
 5. Serve over hot rice.

Chicken and Rice

- 6 Boneless Skinless Chicken Breasts
 - 2 Cups Minute Rice (White or Brown uncooked)
 - 1 package of Onion Soup Mix
 - 2 cans of Cream of Chicken or Cream of Mushroom soup
 - 1 can of water from one of the soup cans
1. Preheat oven 350 degrees.
 2. Mix soup, 1 can of water, onion soup mix, and minute rice.
 3. Spread into a buttered 9x13 baking pan.
 4. Lay chicken on top of rice mixture.
 5. Cover with tin foil and bake for 1½ hours and serve.

Chicken Enchiladas

- 4 chicken breasts or canned chicken
 - 2 cans of cream of chicken soup
 - 2 to 4 cups of sour cream
 - salsa
 - cheddar cheese
 - tortillas
1. Preheat oven 375 degrees.
 2. Mix soup, sour cream, and salsa to taste and heat to warm.
 3. Save off about ¾ of a cup for later use.
 4. Break or shred chicken and add to the remaining sauce.
 5. Grate some cheese in the sauce.
 6. Fill tortillas with mix, roll and place them into a 9x13 pan.
 7. Pour the ¾ cup of sauce over the top and sprinkle with cheese.
 8. Bake 20 to 25 minutes.
 9. Serve with refried beans.

Chicken with Sherry Vinegar Sauce

- 4 (4-ounce) skinless, boneless chicken breast halves
 - ½ teaspoon salt
 - ¼ teaspoon black pepper
 - 1 teaspoon butter
 - 1 teaspoon olive oil
 - ½ cup minced shallots
 - ¾ cup fat-free, less-sodium chicken broth
 - 3 tablespoons sherry vinegar
 - 2 tablespoons whipping cream
 - 1 tablespoon chopped fresh parsley
1. Sprinkle chicken with salt and pepper.
 2. Heat the butter and oil in a large nonstick skillet over medium-high heat.
 3. Add chicken; cook 4 minutes on each side. Remove from pan; keep warm.
 4. Add shallots to pan; sauté 1 minute.
 5. Stir in chicken broth and vinegar, and cook 2 minutes.
 6. Add whipping cream; cook 1 minute. Serve sauce with the chicken. Sprinkle with parsley.

Cream Cheese Crockpot Chicken

- 3-pound bag of chicken tenderloins
 - 8-ounce package of cream cheese
 - 15-ounce can black beans rinsed and drained (or pinto beans if you prefer)
 - 14-ounce can corn
 - 10-ounce can of Rotel
 - ½ to a whole package of taco seasoning.
1. Place the frozen chicken tenderloins in the crock pot.
 2. Put cream cheese on top of chicken.
 3. Dump in the black beans that have been rinsed and drained.
 4. Dump in the drained corn.
 5. Pour in the Rotel.
 6. Cover and cook on low for 6-8 hours stirring half way through. Serve over white rice.
 7. Right before serving stir in the taco seasoning.
 8. It is also good served on tortillas with shredded cheese the next day.

Crockpot Chicken and Potato

- ½ cup of chopped onions
 - 1½ cup of shredded cheese
 - 7 to 8 sliced medium potatoes
 - 1 can of cream of celery
 - 1 soup can of milk
 - 3 to 4 chicken breasts
1. Place the potatoes, onions, cheese, and chicken in the crock-pot.
 2. In a separate bowl, mix the soup and milk together and pour into crock-pot.
 3. Cook on high 4 to 5 hours or on low 7 to 8 hours and serve.

Crockpot Teriyaki Chicken

- 12 boneless chicken tender loins (about a 3-pound bag)
 - $\frac{3}{4}$ cup sugar
 - $\frac{3}{4}$ cup soy sauce
 - $\frac{1}{3}$ apple cider vinegar
 - $\frac{3}{4}$ teaspoon ground ginger
 - $\frac{3}{4}$ teaspoon minced garlic
 - $\frac{1}{4}$ teaspoon black pepper
 - $4\frac{1}{2}$ teaspoons cornstarch
 - $4\frac{1}{2}$ teaspoons water
1. Place chicken in a 4-quart slow cooker.
 2. In a bowl, combine the sugar, soy sauce, vinegar, ginger garlic and pepper.
 3. Pour over chicken.
 4. Cover and cook on low 4-5 hours or until chicken is tender.
 5. Remove chicken to a serving platter.
 6. Keep warm.
 7. Place liquid in a sauce pan and bring to a boil.
 8. Combine cornstarch and water until smooth.
 9. Gradually stir into liquid and stir until sauce is thickened. Serve with chicken and rice.

Croissant Chicken Salad

- 6 cups cooked cubed chicken
 - 3 cups chopped celery
 - $2\frac{1}{2}$ cups grape halves
 - 4 ounces slivered almonds or cashews
 - $\frac{1}{2}$ cup green onions chopped
 - 1 cup apple chopped (optional)
 - 1 cup miracle whip
 - 1 cup mayonnaise
 - 8oz cream cheese
 - salt to taste
1. Mix together the chicken, celery, grape halves, almonds, onions and apples if using.
 2. In another bowl combine the miracle whip mayonnaise, cream cheese and salt to taste.
 3. Stir dressing into the chicken mixture until well combined.
 4. Serve in rolls or croissants.

Garlic Basil Chicken Spaghetti

- 2 15 ounce cans of tomato sauce
 - 1 pound boneless skinless chicken breast
 - 1 TBSP each of Italian seasoning
 - 1 tablespoon basil seasoning
 - 1 tablespoon minced garlic
 - 1/2 teaspoon pepper
 - 1/2 teaspoon salt
 - 2 teaspoons balsamic vinegar
 - 2 teaspoons olive oil
 - 1/2 cup of chicken broth (or water)
 - 5 ounces fresh or frozen spinach
1. Put everything in the Instant pot and stir. Manual pressure 20 minutes and quick release the steam.
 2. Pull the chicken out and shred it, then stir back in. Serve over spaghetti.

Lion House Sweet and Sour Chicken

- 2 teaspoons garlic salt
 - 1 teaspoon black pepper
 - 4 tablespoons cornstarch
 - 1½ cups sugar
 - 1 cup vinegar
 - 1 cup chicken broth
 - 1/3 cup ketchup
 - 2 tablespoons soy sauce
 - 6-8 boneless skinless chicken breast (about 4 ounces each)
1. Place chicken in a 9x13 baking pan.
 2. Sprinkle with garlic salt and pepper.
 3. In a bowl, mix the cornstarch, sugar, vinegar, chicken broth, ketchup, and soy sauce.
 4. Pour over the chicken.
 5. Bake at 325 degrees for 1½ hours.
 6. Serve over rice.

Mexican Chicken Lasagna

- 4 boneless chicken breasts
 - 1 cup of bottled salsa
 - 5-ounce can of mild green chilies, chopped
 - 1 teaspoon of minced garlic
 - 4.5-ounce of chopped black olives
 - 1 cup of sour cream
 - 4 flour tortillas
 - 2 cups of cornbread or wheat bread crumbs
 - 4 cups of cheese
1. Preheat oven 350 degrees.
 2. Cook and shred the chicken.
 3. In a large bowl, mix the chicken, salsa, chilies, garlic, olives, and sour cream.
 4. Cut the tortillas into 2-inch strips.
 5. Place half of the tortilla strips in the bottom of a greased 9x13 pan.
 6. Pour half of the chicken mix onto the tortillas.
 7. Sprinkle with half of the cornbread crumbs and half of the cheese.
 8. Repeat the layer process as desired.
 9. Bake 15 minutes.
 10. Quick cool and place in freezer to eat later.
 11. When ready to serve, preheat oven 350 degrees and bake 25 minutes.

Oregano Chicken

- ¼ cup butter, melted
 - ¼ cup lemon juice
 - 2 tablespoons Worcestershire sauce
 - 2 tablespoons soy sauce
 - 2 teaspoons dried oregano
 - 1 teaspoon garlic powder
 - 6 skinless, boneless chicken breast halves
1. Preheat oven to 375 degrees.
 2. Combine the melted butter or margarine, lemon juice, Worcestershire sauce, soy sauce, oregano and garlic powder.
 3. Place chicken in an ungreased 7x11 inch baking dish.
 4. Pour the butter/oregano mixture over the chicken.
 5. Bake in the preheated oven for 15 minutes.
 6. Baste juices over the chicken. Bake for an additional 15 minutes.

Ranch Chicken

- 3-pound bag of chicken tender loins
 - 3 cans cream of chicken soup
 - 3 8-ounce packages cream cheese
 - 1 to 2 packages of Ranch dressing mix (I used 1½ packages)
1. Mix together cream of chicken soup, cream cheese and ranch dressing mix.
 2. Place the chicken tender loins in a 6-quart crock pot.
 3. Pour the soup mixture over the chicken.
 4. Cook on high for 3 hours. If you have a high temperature crock pot leave it on low for 4-5 hours.
 5. Serve chicken over rice, noodles or mashed potatoes.

Roast Fajita Meat

- 1 medium roast
 - 2 small sliced onions
 - 2 cups of water
 - $\frac{3}{4}$ cup of vegetable oil
 - $\frac{3}{4}$ cup of vinegar
 - 3 teaspoons of sugar
 - 3 teaspoons of oregano
 - 3 teaspoons of chili powder
 - $1\frac{1}{2}$ teaspoon salt
 - $\frac{3}{4}$ teaspoon of pepper
1. Combine all ingredients except for the roast and onions in a crock-pot.
 2. Place the roast on top followed by the onions last.
 3. Cook over night on low or until the roast falls off of the bone.
 4. Serve meat with tortillas and any other toppings as desired.

Swiss Chicken

- 8 boneless skinless chicken breasts (about 3 pounds in all or 4-6 ounces each)
 - salt and pepper
 - 4-8 ounces shredded Swiss cheese (depends on how cheesy you like it.)
 - 2 $10\frac{3}{4}$ cans cream of mushroom soup
 - 1 cup half and half
 - $\frac{1}{2}$ cup butter
 - 3 cups stuffing mix or one 6-ounce box of stove top stuffing
1. Preheat oven to 325 degrees.
 2. Arrange chicken in a 9x13 inch pan.
 3. Sprinkle chicken with salt and pepper.
 4. Sprinkle cheese over chicken.
 5. Combine soup and half and half; pour over chicken.
 6. Melt butter and mix with stuffing.
 7. Spread over the top of cream mixture.
 8. Cover and bake $1\frac{1}{2}$ to 2 hours.
 9. Cook until chicken is tender. Uncover and bake 10 minutes longer.
 10. Serves 8.

Ultimate Chicken Fingers

- 2/3 cup baking mix
 - 1/2 grated Parmesan cheese
 - 1/2 teaspoon salt or garlic salt
 - 1/2 teaspoon paprika
 - 3 boneless skinless chicken breast halves cut crosswise into half inch strips
 - 1 egg slightly beaten
 - 3 tablespoon butter melted
1. Preheat oven to 450.
 2. Line cookies sheet with tin foil. Spray with Pam.
 3. Mix baking mix, cheese, salt, and paprika in a 1 gallon Ziploc bag.
 4. Dip half the chicken strips into egg: place in bag of baking mix.
 5. Seal bag and shake to coat.
 6. Place chicken on cookies sheet.
 7. Repeat with remaining chicken.
 8. Drizzle melted butter over chicken.
 9. Bake 12 to 14 minutes, turning after 6 minutes with pancake turner until no pink in center.
 10. Serve with barbecue sauce, ranch dressing, or honey mustard.

Zesty Marinated Chicken

- 1/2 cup Italian dressing
 - 4 small boneless skinless chicken breasts
 - 1/4 cup Parmesan cheese
 - 1 cup sliced fresh mushrooms
 - 2 tablespoons chopped fresh basil
 - 1/4 of a cup shredded Cheddar cheese
1. Heat oven to 350 degrees.
 2. Pour dressing over chicken in a shallow dish; turn to evenly coat chicken. Refrigerate 1 hour to marinate.
 3. Remove chicken from marinade, discard marinade.
 4. Place grated Parmesan topping in a shallow dish.
 5. Add Chicken; turn to evenly coat both sides of breast.
 6. Place in single layer in a shallow pan sprayed with cooking spray.
 7. Bake 30 minutes.
 8. Cook mushrooms in skillet sprayed with cooking spray on high heat until mushrooms are tender, stirring frequently.
 9. Stir in basil.
 10. Top Chicken with mushrooms and shredded cheese; bake 5 minutes, or until cheese is melted.

COOKIE

"I Want to Marry You" Cookies

- 1 cup butter
 - 1¼ cup dark brown sugar
 - ½ cup white sugar
 - 1 egg
 - 1 egg yolk
 - 1 teaspoon vanilla
 - 2 cups flour
 - 1 cup rolled oats
 - ½ teaspoons baking soda
 - ½ teaspoon salt
 - ¼ teaspoon cinnamon
 - 1 cup white chocolate chips
 - 1 cup chocolate chips
1. In a medium sauce pan, melt the butter over medium heat until melted. Remove from the heat.
 2. Add the dark brown sugar and the white sugar and stir until the sugars are well incorporated and smooth. Chill the mixture for 10 minutes.
 3. Remove from the fridge, and stir in the egg, egg yolk and vanilla.
 4. Add the flour, oats, baking soda, salt, and cinnamon and mix together.
 5. Stir in the white and chocolate chips.
 6. Roll by hand into medium sized balls or use a cookie scoop. Place on a light colored cookie sheet. Chill in the fridge for 30 minutes.
 7. Preheat oven to 325. Remove the cookies from the fridge and bake for 12 to 14 minutes. Makes 48 cookies.

Applesauce Cookies

- 2 cups of shortening
 - 2 cups of brown sugar
 - 2 cups of white sugar
 - 6 eggs
 - 4 cups of applesauce
 - 4 teaspoons of baking soda
 - 8 cups of flour
 - 2 teaspoons of salt
 - 2 teaspoons of nutmeg
 - 3 teaspoons of cinnamon
 - 1 teaspoon of clove
 - 2 cups of nuts
 - 2 cups of raisins
1. Preheat oven to 400 degrees.
 2. Mix all ingredients into a large mixing bowl.
 3. Spray cookie sheets and place 1-inch balls on sheet.
 4. Bake 10 to 12 minutes and serve.

Bar Cookies

- 1 cup of softened butter
 - 2 cups of brown sugar
 - 2½ cups of flour
 - 1 teaspoon of salt
 - 2 eggs
 - 2 teaspoons of vanilla
 - 1 teaspoon of baking soda
 - 3 cups of rolled oats
 - 1 can sweetened condensed milk
 - 2 cups of chocolate chips
 - 2 tablespoons of butter
 - 2 teaspoons of vanilla
1. Preheat oven 350 degrees.
 2. Cream together the butter, brown sugar, eggs, and vanilla.
 3. Add in the flour, soda, oats, and salt.
 4. Press 2/3 of the mixture onto a cookie sheet.
 5. Melt the chocolate chips and butter with the condensed milk.
 6. Add vanilla and pour over crust.
 7. Sprinkle the rest of the crust mixture over the filling.
 8. Bake for 20 minutes and let cool before serving.

Best Ever Chocolate Chip Cookies

- 1½ cups of sifted all-purpose flour
 - 1 teaspoon of baking soda
 - 1 teaspoon of ground cinnamon
 - 2 sticks of softened butter
 - ½ cup of packed brown sugar
 - 1 cup of sugar
 - 1 large egg
 - 1 teaspoon of vanilla extract
 - 1½ cups of rolled oats
 - 1 cup of chocolate chips
1. Preheat oven to 350 degrees.
 2. Mix together the flour, baking soda, and cinnamon.
 3. In another bowl and at medium speed, mix together the butter, brown sugar, and sugar until light and fluffy.
 4. At low speed, mix the ingredients together from step 2 and 3.
 5. Add oats and chocolate chips to mixture.
 6. Add egg and vanilla to the mixture.
 7. Cover with plastic wrap and chill for one hour.
 8. Grease two baking sheets.
 9. Shape dough into one inch balls and place two inches apart on cookie sheet and slightly flatten.
 10. Bake 10 to 12 minutes or until lightly browned on edges.
 11. Transfer cookies to wire racks to cool and serve.

Black Forest Cookies

- ¾ cup all-purpose flour
 - ¼ teaspoon baking powder
 - 1¾ cups NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels, divided
 - ½ cup packed brown sugar
 - ¼ cup butter, softened
 - 2 large eggs
 - 1 teaspoon vanilla extract
 - 6-ounce package OCEAN SPRAY® CRAISINS® Cherry Flavor Sweetened Dried Cranberries
 - 1 cup pecans or walnuts, coarsely chopped
1. Preheat oven to 350 degrees. Grease baking sheets.
 2. Combine flour and baking powder in small bowl.
 3. Microwave ¾ cup morsels in large, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; stir.
 4. Morsels may retain some of their original shape.
 5. If necessary, microwave at additional 10- to 15-second intervals, stirring just until smooth.
 6. Stir in brown sugar, butter, eggs and vanilla extract. .
 7. Add flour mixture, mixing until combined.
 8. Stir in remaining morsels, sweetened dried cranberries and pecans.
 9. Drop by tablespoon size onto prepared baking sheets.
 10. Bake for 12 minutes or until cookies are puffed and set to the touch.
 11. For a firmer cookie, bake for 14 minutes.
 12. Let stand for 2 minutes; remove to wire racks to cool completely.

Comments: Makes 30 cookies (2½ dozen).

Chewy Granola Bars

- ½ cup butter softened
 - 1 cup packed brown sugar
 - ¼ cup white sugar
 - 2 tablespoons honey
 - ½ teaspoon vanilla
 - 1 egg
 - 1 cup flour
 - 1 teaspoon cinnamon
 - ½ teaspoon baking powder
 - ¼ teaspoon salt
 - 1½ cups oat meal
 - 1¼ cups crisp rice cereal
 - 1 cup chopped nuts
 - 1 cup raisins or chocolate chips
1. In a large bowl, cream butter and sugars until light and fluffy.
 2. Add the honey vanilla and egg; mix well.
 3. Combine the flour, cinnamon baking powder, and salt; gradually add to creamed mixture.
 4. Stir in oats, cereal, nuts chocolate chops and raisins.
 5. Press into a greased 9x13 inch baking pan.
 6. Bake at 350 for 25 to 30 minutes, or until the top is lightly browned.
 7. Cool on a wire rack. Cut into bars.

Chocolate Chip cookies

- ½ cup shortening
 - ½ butter
 - 1 cup brown sugar
 - ½ cup white sugar
 - ½ teaspoon baking soda
 - ½ teaspoon salt
 - 2 eggs
 - 1 teaspoon vanilla
 - 2½ cups flour
 - 12 ounces of chocolate chips
 - ¾ cup chopped nuts
1. Preheat oven to 375 degrees.
 2. Combine flour, baking soda and salt in a small bowl.
 3. Beat butter, shortening, brown sugar, sugar and vanilla extract in a large mixing bowl until creamy.
 4. Beat in eggs for about 2 minutes or until light and fluffy.
 5. Gradually beat in flour mix.
 6. Bake for 8 to 10 minutes or until cookies are puffed.
 7. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Comments: I often bake 1 dozen and freeze the remaining cookies dough balls to be enjoyed at a later day.

Chocolate-Studded Dream Cookies

- 2 cups of flour
 - ¾ cup of baking cocoa
 - 1 teaspoon of baking soda
 - ½ teaspoon of salt
 - 1 cup of butter
 - 2/3 cup of sugar
 - 2/3 cup of packed brown sugar
 - 1 teaspoon of vanilla
 - 2 large eggs
 - 1 2/3 cups of Semi-sweet & White Chocolate Morsels
1. Preheat oven 325 degrees.
 2. In a small bowl, mix the flour, cocoa, baking soda, and salt.
 3. In a large mixing bowl, beat the butter, sugar, brown sugar, and vanilla until creamy.
 4. Add eggs one at a time and beat well after each addition.
 5. Gradually beat in flour mixture.
 6. Stir in 1 cup of morsels.
 7. Drop by well-rounded teaspoon onto ungreased baking sheets.
 8. Top with remaining morsels.
 9. Bake 11 to 13 minutes or until cookies are puffed and centers are set.
 10. Remove from cookie sheet to cool and serve.

Double-Chocolate Dream Cookies

- 2¼ cups all-purpose flour
 - ½ cup NESTLÉ® TOLL HOUSE® Baking Cocoa
 - 1 teaspoon baking soda
 - ½ teaspoon salt
 - 1 cup (2 sticks) butter
 - 1 cup packed brown sugar
 - ¾ cup sugar
 - 1 teaspoon vanilla extract
 - 2 large eggs
 - 2 cups (12-oz package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
1. Preheat oven to 375 degrees.
 2. Combine flour, cocoa, baking soda and salt in a small bowl.
 3. Beat butter, brown sugar, sugar and vanilla extract in a large mixing bowl until creamy.
 4. Beat in eggs for about 2 minutes or until light and fluffy.
 5. Gradually beat in flour mixture.
 6. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.
 7. Bake for 8 to 10 minutes or until cookies are puffed.
 8. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Comments: Makes about 4½ dozen cookies.

Fly Me to The Moon Pies

Cookies

- ½ cup butter softened
- 1 cup sugar
- 1 egg
- 1 cup evaporated milk
- 1 teaspoon vanilla
- 2 cups flour
- ½ teaspoon salt
- ½ cup cocoa powder
- 1½ teaspoons baking powder

Filling

- 1 cup butter softened
- 2 cup powdered sugar
- 1 teaspoon vanilla
- 2 cups marshmallow cream

1. Preheat oven to 400 degrees. Lightly grease a cookie sheet.
2. In a large bowl, cream the butter and sugar.
3. Add in the egg, evaporated milk, and vanilla.
4. In another bowl, mix together the flour, salt, cocoa powder, and baking powder.
5. Add flour mixture slowly to sugar mixture while stirring.
6. Drop the dough onto the greased cookie sheet by rounded tablespoonful and leave at least 3 inches between each one.
7. Assemble the pies by spreading 2 or more tablespoons filling on the flat side of the cookie, then cover filling with the flat side of another cookies.

Comments: Makes about 25 assembled cookies

Ginger Cookies

- ¾ cup of softened butter
 - ½ teaspoon cinnamon
 - 1 cup of sugar
 - 1 teaspoon of ginger
 - ¼ cup of molasses
 - ½ teaspoon cloves
 - 1 egg
 - 1 teaspoon of baking soda
 - ½ teaspoon of salt
 - 2 cups of flour
1. Preheat oven to 350 degrees.
 2. Mix together all dry ingredients.
 3. In a separate bowl, mix together the butter, sugar, egg, and molasses.
 4. Gradually mix in #3 into #2.
 5. Shape the dough into one inch balls and roll in a bowl of sugar.
 6. Place on a slightly greased cookie sheet.
 7. Bake 8 to 9 minutes and serve.

Lemon Crinkle Cookies

- ½ cup butter softened
 - 1 cup sugar
 - ½ teaspoon vanilla
 - 1 egg
 - 1 teaspoon lemon zest
 - 2 tablespoon lemon juice
 - ¼ teaspoon salt
 - ¼ teaspoon baking powder
 - 1/8 teaspoon baking soda
 - 1½ cups flour
 - 1/3 cup powdered sugar
1. Preheat oven to 350 degrees. Grease light color baking sheets with non-stick cooking spray and set aside.
 2. In a large bowl, cream butter with sugar until light and fluffy.
 3. Whip in vanilla, egg, lemon zest and lemon juice. Scrape sides and mix again.
 4. Mix in the salt, baking soda, baking powder, and flour until just combined.
 5. Pour powdered sugar onto a plate.
 6. Roll 1 inch balls in powdered sugar. Place on baking sheet.
 7. Bake for 9 to 11 minutes. Let cool on baking sheet for about 2 to 5 minutes. Remove onto cooling rack.
 8. Makes about 2 dozen.

Mom's Sugar Cookies

- 1 cup of butter
 - 3 eggs
 - 1½ teaspoons of vanilla
 - 1 cup of sugar
 - 3½ cups of flour
 - 2 teaspoons of baking powder
1. Preheat oven 375 degrees.
 2. Cream the butter, vanilla, eggs, and sugar.
 3. Add in the flour and baking powder.
 4. Roll out dough onto a floured counter top ¼ inch thick.
 5. Bake 8 to 10 minutes.
 6. Frost as desired and serve.

No Bake Cookies

- 2 cups of sugar
 - ½ cup of milk
 - 3 tablespoons of cocoa
 - 1 cube of butter
 - 3 cups of oatmeal
 - 1/3 cup of peanut butter
 - 1 teaspoon of vanilla
 - 1 cup of raisins (optional)
1. In a medium sauce pan, bring to a boil the sugar, cocoa, milk, and butter.
 2. Remove the mixture from the heat and mix in the oatmeal, peanut butter, vanilla, and raisins.
 3. Place a sheet of wax paper on a cookie sheet.
 4. Spoon out the cookies onto the cookie sheet as fast as possible.
 5. Place in a cool room to set and serve.

Oatmeal Cranberry White Chocolate Chunk Cookies

- 2/3 cup butter softened
 - 2/3 cup brown sugar
 - 2 large eggs
 - 1½ cups old-fashioned oats
 - 1½ cups flour
 - 1 teaspoon baking soda
 - ½ teaspoon salt
 - 1 6-ounce package Ocean Spray® Craisins® Original Dried Cranberries
 - 2/3 cup white chocolate chunks or chips
1. Preheat oven to 375 degrees.
 2. Using an electric mixer, beat butter and sugar together in a medium mixing bowl until light and fluffy.
 3. Add eggs, mixing well.
 4. Combine oats, flour, baking soda and salt in a separate mixing bowl.
 5. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks.
 6. Drop by rounded teaspoonful onto ungreased cookie sheets. Bake for 8 to 12 minutes or until golden brown. Cool on wire rack.

Oatmeal-Raisin Bites

- 1½ cups rolled oats
 - ¾ cup wheat flour
 - ½ teaspoon baking powder
 - ¼ teaspoon salt
 - ½ teaspoon ground cinnamon
 - ½ cup butter
 - ½ cup packed brown sugar
 - ¼ cup sugar
 - 1 large egg
 - 1 teaspoon vanilla extract
 - 1 cup raisins, chopped
1. Preheat oven to 350.
 2. In a medium bowl, combine oats, flour, baking powder, salt, and cinnamon; set aside.
 3. Using an electric mixer, cream butter and both sugars until incorporated. Add egg and vanilla; mix thoroughly.
 4. Add oat mixture and mix until combined; fold in raisins.
 5. Drop rounded teaspoons of batter onto 2 ungreased cookies sheets, about 1 inch apart each.
 6. Bake for 9 to 10 minutes for chewy cookies or 11 to 12 minutes for crispy cookies.
 7. Remove from oven and let cookies rest on cookie sheets for about 2 minutes; remove cookies to a wire rack to cool completely.

Comments: Yields 1 cookie per serving. Makes 40 cookies.

Pan Cookies

- 2¼ cups of flour
 - ¾ cup of brown sugar
 - 1 teaspoon of baking soda
 - 1 teaspoon of vanilla
 - 1 teaspoon of salt
 - 2 eggs
 - 1 cup of softened butter
 - 12-ounce package of chocolate chips
 - ¾ cup of sugar
 - 1 cup of chopped nuts
1. Preheat oven 375 degrees.
 2. Combine the flour, baking soda, and salt.
 3. In a separate bowl, mix the butter, sugar, brown sugar, and vanilla until creamy.
 4. Add eggs to #3.
 5. Gradually add the flour to mixture #3.
 6. Stir in chocolate chips and nuts.
 7. Spread into greased 9x13 cake pan.
 8. Bake for 20 minutes and serve.

Peanut Butter Cookies

- 1 cup shortening
 - 2½ cups brown sugar
 - 1/3 cup milk
 - 2 tablespoons vanilla
 - 2 eggs
 - 1½ cups peanut butter
 - 3½ cups flour
 - 1½ teaspoons salt
 - 1½ teaspoons baking soda
1. Preheat oven to 375 degrees.
 2. Sift together the flour, salt, and baking soda in a bowl and set aside.
 3. In a mixing bowl, combine the shortening, and brown sugar.
 4. Add the eggs, vanilla milk and peanut butter.
 5. Gradually mix in the flour mixture.
 6. Shape into 1 inch balls, and place about 2 inches in between them.
 7. Bake for 9 to 10 minutes. 9 if you want a softer cookie.

Comments: Makes about 77 cookies.

Pudding Cookies

- 4½ cups flour
 - 2 teaspoons baking soda
 - ½ teaspoon salt
 - 1½ cups softened butter
 - 1½ cups brown sugar
 - ½ cup white sugar
 - 2-3.4 ounce packages instant vanilla pudding
 - 4 eggs
 - 2 teaspoons vanilla
 - 4 cups of add ins (The add ins can be anything from chocolate chips, chopped nuts, mint chocolate chips, peanut butter chips, butterscotch chips, white chocolate chips, M&M's, chopped up candy bars etc.)
1. Preheat the oven to 350 degrees.
 2. Sift together the flour, salt, and baking soda in a bowl and set aside.
 3. In a large bowl, cream together the butter brown sugar and white sugar.
 4. Beat the pudding mix into the butter sugar mixture.
 5. Stir in the eggs and vanilla.
 6. Slowing add in the flour mixture alternated by the add ins. It may take a while to mix.
 7. Roll into 1 inch balls and place in baking sheet lined with parchment paper or a silicone baking mat.
 8. Bake for 10 to 12 minutes. Let cool for 5 to 10 minutes. Store in an airtight container.

Rhubarb Drop Cookies

- 1 cup of chopped rhubarb
 - 1 cup of sugar
 - ½ cup of butter
 - 1 egg
 - 2 cups of flour
 - ½ teaspoon of salt
 - 1 teaspoon of cinnamon
 - ½ teaspoon of ground cloves
 - 1 teaspoon of baking soda
 - 1 teaspoon of baking powder
 - 1 cup of raisins
 - 1 cup of nuts
1. Mix sugar, butter, and eggs well.
 2. Add rhubarb and then the flour to mixture.
 3. Add all other ingredients to mix.
 4. Preheat oven to 375 degrees.
 5. Drop by spoon on a greased cookie sheet and back for 12 to 15 minutes.
 6. Place on cooling rack and serve.

Snicker doodles

- 1 cup butter softened
 - 1½ cups white sugar
 - 2 eggs
 - 2 teaspoons vanilla
 - 2¾ cups flour
 - 2 teaspoons cream of tartar
 - 1 teaspoon baking soda
 - ½ teaspoon salt
 - 2 tablespoons sugar
 - 2 teaspoons ground cinnamon
1. Preheat oven to 400 degrees.
 2. Cream the butter with 1½ cups sugar. Add the eggs and vanilla and mix until blended.
 3. In a separate bowl, mix the flour, cream of tartar, baking soda, and salt. Slowly add to the butter mixture, mixing as you add the flour.
 4. On a plate or shallow bowl, mix the cinnamon and remaining sugar. Shape a tablespoon of dough into a ball. Roll the ball in the cinnamon mixture. Place 2 inches apart on an ungreased baking sheet.
 5. Bake for 8 to 10 minutes, or until set but not hard. Immediately move the cookies to a cooling rack. Makes 4 dozen.

Sugar Cookies

- 1½ cups butter softened
 - 2 cups sugar
 - 3 eggs
 - 4 teaspoons vanilla extract
 - 2 teaspoons almond extract (optional)
 - 5 cups flour
 - 1 teaspoon salt
 - 1 teaspoon baking powder
1. In a mixer on medium speed, beat butter and sugar until well combined.
 2. Add in the 3 eggs extracts, and mix until combined.
 3. Put dough in a Ziploc bag and refrigerate at least 1 hour.
 4. Preheat oven to 350 degrees.
 5. Roll dough out a lightly floured surface to about ¼ inch thick. Cut out with a cookie cutter of your choice.
 6. Bake for 10 to 12 minutes. Let cool.
 7. Frost with your favorite butter cream frosting. You can also color the frosting with food coloring of your choice.

Sweetie-Bellies

- 4 ounces unsweetened chocolate
 - ½ cup butter
 - 2½ cups sugar
 - 2½ teaspoons vanilla
 - 4 eggs
 - 2 cups flour
 - 2 teaspoons baking powder
 - 1/8 teaspoons salt
1. Melt the chocolate and butter in a sauce pan over low heat.
 2. Remove from heat and mix in 2 cups sugar and vanilla.
 3. Beat in eggs one at a time.
 4. In a bowl, sift together flour, baking powder, and salt. Stir in the chocolate mixture.
 5. Chill dough in the refrigerator for 3 hours.
 6. Preheat oven to 350 degrees. Grease cookie sheets.
 7. Place ¾ cup sugar in a bowl. Roll dough into 1 inch balls. Roll dough balls in sugar to coat.
 8. Arrange 3 inches apart on the greased cookie sheet.
 9. Bake 12 to 15 minutes in the preheated oven.
 10. Transfer cookies to a cooling rack to cool. Then eat and

Comments: Makes about 51 cookies

Ultimate Chocolate Chip Cookies

- ¾ stick Crisco® Butter Flavor All-Vegetable Shortening Sticks or ¾ cup Crisco® Butter flavor All-Vegetable Shortening
 - 1¼ cups firmly packed light brown sugar
 - 2 tablespoons milk
 - 1 tablespoon vanilla extract
 - 1 large egg
 - 1¾ cups Pillsbury BEST® All Purpose Flour
 - 1 teaspoon salt
 - ¾ teaspoon baking soda
 - 1 (6 ounces) package semi-sweet chocolate chips (1 cup)
 - 1 cup coarsely chopped pecans (optional)
1. Heat oven to 375 degrees.
 2. Combine shortening, brown sugar, milk and vanilla in large bowl.
 3. Beat at medium speed of electric mixer until well blended.
 4. Beat in egg.
 5. Combine flour, salt and baking soda.
 6. Mix into shortening mixture until just blended.
 7. Stir in chocolate chips and nuts.
 8. Drop by rounded measuring tablespoonful 3 inches apart onto ungreased baking sheet.
 9. Bake 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies.
 10. Cool 2 minutes on baking sheet on a cooling rack.

Comments: Yields 3 dozen.

White Chocolate Chip Macadamia Cookies

- 1cup of softened butter
 - 1 cup of sugar
 - ¾ cup of packed light brown sugar
 - 2 teaspoons vanilla
 - ½ teaspoon salt
 - 2 eggs
 - 2½ cups all-purpose flour
 - 1 teaspoon baking soda
 - 10-ounces of white chocolate (chips or bars cut in chunks)
 - 1 cup chopped macadamia nuts
1. Heat oven to 375 degrees.
 2. In large bowl, beat butter, sugar, brown sugar, vanilla, and salt with electric mixer until creamy.
 3. Add eggs, beat well.
 4. Stir together flour, and the baking soda; gradually add to butter mixture, beating until well blended.
 5. Stir in white chocolate chips and macadamia nuts.
 6. Drop by rounded teaspoons onto ungreased cookie sheet.
 7. Bake 8 to 10 minutes or until set.
 8. Cool slightly, remove from cookie sheet to wire rack to cool completely.

White Chocolate Macadamia Cranberry Dream Cookies

- 3 cups flour
 - $\frac{3}{4}$ teaspoon baking soda
 - $\frac{3}{4}$ teaspoon salt
 - $\frac{3}{4}$ cup white sugar
 - 1 cup packed brown sugar
 - 1 cup butter softened
 - 2 eggs
 - 1 tablespoon vanilla extract
 - 1 cup vanilla baking chips
 - 1 cup chopped macadamia nuts
 - 1 cup Craisins
1. In a medium bowl set aside flour, baking soda, and salt.
 2. Cream together white sugar, light brown sugar, and butter (do not use shortening). Add slightly beaten eggs and vanilla.
 3. Add flour mixture until just mixed. Stir in vanilla chips, macadamia nuts and Craisins.
 4. Preheat oven to 350 degrees.
 5. Place on ungreased cookies sheet by small scoop or rounded teaspoon.
 6. Bake for 10 minutes or just until set.
 7. Remove from oven and let cool.
 8. Cookies will sink slightly.
 9. Variation: To make chocolate cookies-omit $\frac{1}{2}$ flour and replace with $\frac{1}{2}$ cup cocoa.

Comments: Makes 60 cookies.

DESSERT

Apple Crunch

- ½ cup of brown sugar
 - 1 cup of flour
 - 1 cup of oats
 - 1½ teaspoon of cinnamon
 - 1½ teaspoon of nutmeg
 - 2/3 cup of melted butter
 - 1 can of apple pie filling
1. Preheat oven 375 degrees.
 2. Mix together brown sugar, flour, oats, cinnamon, and nutmeg.
 3. With a pastry blender, mix in the butter.
 4. In a baking dish, pour in the pie filling.
 5. Bake for 30 minutes and serve with ice cream.
 6. Sprinkle crumb mixture over the pie filling.

Applesauce Bars

- ¼ cup of butter softened
 - 2/3 cup of brown sugar
 - 1 egg
 - 1 cup of applesauce
 - ½ cup all-purpose flour
 - ½ cup wheat flour
 - ½ teaspoon baking soda
 - ½ teaspoon salt
 - ¼ teaspoon ground ginger
 - ¼ teaspoon ground nutmeg
 - ½ teaspoon cinnamon
 - ½ cup of raisins
 - ½ cup of chopped walnuts
 - 3 tablespoons butter, melted
 - 1 tablespoon milk
 - 1 teaspoon vanilla extract
 - 1½ cups of powdered sugar
1. Preheat the oven to 350 degrees. Grease a 9x13 inch baking pan.
 2. In a medium bowl, mix together the butter, brown sugar and egg until smooth.
 3. Stir in applesauce. Combine the flours, baking soda, salt and spices; stir into the applesauce mixture until well blended.
 4. Stir in Craisins. Spread evenly into the prepared pan.
 5. Bake for 25 minutes (check at 20 minutes with a wooden pick) in the preheated oven, or until edges are golden.
 6. Cool in the pan over a wire rack.
 7. In a small bowl, mix together the powdered sugar and butter.
 8. Stir in vanilla and milk until smooth.
 9. Spread over cooled bars, sprinkle with chopped walnuts before cutting into squares.

Berry Cobbler

- 24 ounces frozen mixed berries
 - 1 box white cake mix
 - 1 can of soda such as 7up, Sierra Mist, or any clear soda
1. Place frozen fruit in the bottom of a 9x13 baking dish.
 2. Pour dry cake mix evenly over the top.
 3. Pour soda slowly over the cake mix.
 4. Do not stir cake mix and soda.
 5. Bake at 350 degrees for 50-70 minutes.
 6. Serve with whipped topping or ice cream.

Best Ever Apple Pudding

- 1 cup of sugar
 - ½ cup of butter
 - 1 beaten egg
 - 2 large unpeeled shredded apples
 - 1 teaspoon of cinnamon
 - 1 teaspoon of baking soda
 - ½ teaspoon of nutmeg
 - ½ teaspoon of salt
 - ½ cup of chopped walnuts
 - 1 cup of flour
1. Preheat oven 350 degrees.
 2. Gradually add sugar to butter creaming well.
 3. Add beaten egg.
 4. Shred apples to a medium fine.
 5. Add the shredded apples to creamed mixture.
 6. Stir in dry ingredients and walnuts.
 7. Grease an 8 to 9-inch pan and pour mixture into pan.
 8. Bake for 45 minutes and serve.

Best Ever Apple Pudding Sauce

- ½ cup of butter
 - 1 cup of sugar
 - ½ cup of light cream
 - 1½ teaspoons of vanilla
 - a dash of nutmeg
1. Heat the butter, sugar, and cream together over low heat for 10 to 15 minutes.
 2. Stir occasionally until blended, but do not let the sauce boil.
 3. Add vanilla and nutmeg and serve on Best Ever Apple Pudding.

Blueberry Cobbler

- 4 cups fresh or frozen blueberries
 - $\frac{3}{4}$ cup sugar, divided
 - 3 tablespoons cornstarch
 - 2 tablespoons lemon juice
 - $\frac{1}{4}$ teaspoon ground cinnamon
 - $\frac{1}{8}$ teaspoon ground nutmeg
 - 1 cup all-purpose flour
 - 2 teaspoons grated lemon peel
 - $\frac{3}{4}$ teaspoon baking powder
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{4}$ teaspoon baking soda
 - 3 tablespoons cold butter
 - $\frac{3}{4}$ cup buttermilk
1. In a large bowl, combine the blueberries, $\frac{1}{2}$ cup sugar, cornstarch, lemon juice, cinnamon and nutmeg.
 2. Transfer to a 2-quart baking dish coated with cooking spray.
 3. In a small bowl, combine the flour, lemon peel, baking powder, salt, baking soda and remaining sugar.
 4. Cut in butter until mixture resembles coarse crumbs.
 5. Stir in the buttermilk just until moistened. Drop by tablespoonful onto blueberry mixture.
 6. Bake uncovered at 375 for 30 to 35 minutes or until golden brown. Serve cobbler warm.

Bread Pudding

- 2 cups whole milk (or 2 cups half & half)
- ¼ cup butter
- 2/3 cup brown sugar (light or dark, depending on taste preference)
- 3 eggs
- 2 teaspoons cinnamon
- ¼ teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 3 cups bread, torn into small pieces (French bread works best)
- ½ cup raisins (optional)

Bread Pudding Sauce

- 1 cup whole milk
- 2 Tablespoons butter
- 1/3 cup granulated white sugar (light brown sugar can be substituted)
- 1 teaspoon vanilla
- 1 Tablespoon flour
- dash of salt

1. In medium saucepan, over medium heat, heat milk (or half & half) just until film forms.
3. Combine butter and milk, stirring until butter is melted; cool to lukewarm.
4. Combine sugar, eggs, cinnamon, nutmeg, and vanilla.
5. Beat with an electric mixer at medium speed for 1 minute. Slowly add milk mixture.
6. Place bread in a lightly greased 1½-quart casserole.
7. Sprinkle with raisins if desired. Pour batter on top of bread.
8. Bake at 350 degrees for 45 to 50 minutes or until set. Serve warm.
9. Directions for bread pudding sauce.
10. Mix everything together and bring to a boil for 3 to 4 minutes, stirring constantly.
11. Set aside for 5 minutes, then pour on warm bread pudding

Brownie Batter Dip

- ½ cup butter softened
- 8-ounce package cream cheese
- 2 cups powdered sugar
- ¼ heaping cup cocoa powder
- ¼ heaping cup flour
- 3 tablespoons brown sugar
- 1 teaspoon vanilla
- 3 tablespoons milk

1. Mix the butter and cream cheese with an electric mixer.
2. Add the powdered sugar and milk slowly.
3. Mix in the cocoa, brown sugar, flour and vanilla.
4. Serve with pretzels, graham crackers, bananas, or strawberries.

Brownies

- 2 cups of sugar
 - $\frac{1}{4}$ cup of cocoa
 - 1 cup of melted butter
 - 1 teaspoon of salt
 - 4 eggs
 - 2 cups of flour
 - 2 teaspoons of vanilla
 - $\frac{1}{2}$ cup of nuts
1. Preheat oven 375 degrees.
 2. Mix together the sugar, cocoa, and salt.
 3. Mix in melted butter, eggs, and vanilla.
 4. Gradually add in flour followed by nuts.
 5. Pour batter into a 9x13 greased and floured pan.
 6. Bake for 25 minutes and serve when cooled.

Butterfinger Blondies

- $\frac{3}{4}$ cup butter, melted
 - $2\frac{1}{4}$ cups firmly packed brown sugar
 - 3 large eggs
 - $2\frac{1}{2}$ cups all-purpose flour
 - 2 teaspoons baking powder
 - $\frac{1}{2}$ teaspoon salt
 - 5 (2.1 ounce) Butterfinger bars, chopped
 - 1 cup semisweet chocolate chips
 - 1 teaspoon vanilla extract
 - Garnish: melted chocolate, chopped Butterfingers
1. Preheat oven to 350.
 2. Spray 9x13 baking pan with nonstick cooking spray.
 3. In a large bowl, combine melted butter and brown sugar, stirring until combined.
 4. Add eggs, stirring until mixture is smooth.
 5. In a medium bowl, combine flour, baking powder and salt.
 7. Gradually add to butter mixture, stirring until combined. Stir in chopped candy bars, chocolate chips and vanilla.
 8. Spoon batter into prepared pan and bake for 25 to 30 minutes or until bars are set.
 9. Garnish with melted chocolate and chopped candy bars, if desired.

Candied Popcorn

- 12 cups popped popcorn
 - 14-ounce can sweeten condensed milk
 - 3-ounce package Jell-O
1. Preheat oven to 300 degrees. Butter a shallow baking dish such as a cookie sheet.
 2. Once popcorn is popped remove un-popped popcorn. Pour popcorn into prepared pan.
 3. Combine sweetened condensed milk and dry Jell-O mix in a sauce pan.
 4. Heat on low until mixture is bubbly and slightly thick about 4 to 5 minutes.
 5. Pour mixture over popcorn in a big bowl and stir to coat evenly.
 6. Place popcorn in the prepared pan.
 7. Bake in preheated oven for about 15 minutes stirring every 5 minutes.
 8. Cool and break into pieces.

Caramel Popcorn

- ½ cup Butter
 - 1 cup Brown Sugar
 - 1 cup corn syrup
 - 1 teaspoon vanilla
 - 1 teaspoon baking soda
1. In a saucepan boil the butter, corn syrup, and brown sugar for 1 minute.
 2. Remove from heat and quickly add the vanilla and baking soda.
 3. Pour over 2 pouches of micro waved popcorn – enjoy.

Cherry Dessert

- 1 package of 8 ounces of softened cream cheese
 - 1 can 14 ounce of sweetened condensed milk
 - ½ cup of reconstituted lemon juice
 - 1 teaspoon of vanilla extract
 - 1 can of chilled cherry pie filling
1. Beat the cream cheese until fluffy and blend in milk thoroughly.
 2. Stir in the lemon juice and vanilla.
 3. Pour mixture into a cooled crust and chill for 2 to 3 hours.
 4. Top with pie filling and serve.

Chocolate Fudge

- 3 cups chocolate chips
 - 14-ounce can of sweetened Condensed milk
 - Dash of salt
 - 1½ teaspoons vanilla extract
1. In a heavy saucepan, over low heat, melt the chocolate chips with the sweetened condensed milk and salt.
 2. Remove from heat; stir in vanilla extract.
 3. Spread evenly into wax paper lined 8 or 9 inch square pan.
 4. Chill 2 hours or until firm.
 5. Turn fudge onto cutting board; peel off paper and cut into squares.
 6. Store leftovers covered in the fridge.

Comments: Makes 28 servings. About 2 pounds.

Cupid's Cherry Cheesecake

- 15 vanilla wafers
- 2-8 ounce packages of cream cheese
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 21-ounce can of cherry pie filling

1. Preheat oven to 350.
2. Place one wafer in each of 15 paper lined muffin cups. Set aside.
3. Beat cream cheese and sugar in a bowl on medium speed until light and fluffy.
4. Add eggs one at a time Mixing just until blended.
5. Spoon evenly into prepared muffins cups.
6. Bake for 30 minutes. Turn off oven open oven door slightly. Let stand in oven 30 minutes.
7. Remove from oven cool completely.
8. Top each serving with Cherry Pie Filling.

DULCE DE LECHE BARS

- 1½ cups flour
 - 1½ cups oatmeal
 - 1 cup brown sugar
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup butter softened
 - 1-13.4 ounce can Dulce de Leche sauce
 - 1 cup or more English toffee bits
1. For the crust mix together the flour, oatmeal, brown sugar, salt and softened butter until they are crumbly. Reserve one cup for the topping and press the rest in the bottom of a 9x13 inch cake pan. Bake at 350 degrees for 15 minutes.
 2. While the crust is in the oven, soften the Dulce de Leche sauce on the stove in a small sauce pan over low heat or heat in a double broiler.
 3. Once crust is out of the oven pour sauce evenly on top.
 4. Mix the toffee chips in with the reserved topping and sprinkle on top of De Leche sauce layer. Bake for another 25 minutes. Cool and cut into 24 pieces and

Empanadas

- 1½ cups butter
 - 8-ounce package cream cheese
 - 3 cups flour
1. Cream the butter with the cream cheese. Mix in the flour.
 2. Let rest in the fridge for 30 minutes.
 3. Roll out to about $\frac{1}{8}$ inch thick and cut with a 3 inch round biscuit cutter.
 4. Place in the middle 1 teaspoon jam.
 5. Fold in half and seal with a fork.
 6. Bake in a preheated oven at 375 for 10 to 15 minutes.
 7. Roll in cinnamon and sugar.

Fantasy Fudge

- 3 cups of sugar
 - $\frac{3}{4}$ cups of butter
 - $\frac{2}{3}$ cups of evaporated milk
 - 12 ounces of chocolate chips
 - 7-ounce jar marshmallow cream
 - 1 Cup of Chopped Nuts
 - 1 teaspoon of vanilla
1. Combine sugar, butter, and milk.
 2. Bring to a rolling boil.
 3. Boil for 4 minutes or until candy thermometer reads 234 degrees over medium heat constantly stirring.
 4. Remove from heat and add chocolate chips.
 5. Stir until melted.
 6. Add marshmallow cream to mixture.
 7. Add the vanilla to mix.
 8. Pour into a greased pan and cool in fridge.
 9. When firm, cut into cube sizes as desired and serve.

Homemade Pudding

PUDDING MIX:

- $2\frac{3}{4}$ cups nonfat dry milk powder
- $1\frac{1}{2}$ cups sugar
- $\frac{3}{4}$ cup cornstarch
- 1 teaspoon salt

PUDDING:

- $2\frac{1}{4}$ cups milk or water
 - $1\frac{1}{4}$ cup of pudding mix
 - 1 egg, beaten
 - 1 tablespoon butter
 - $1\frac{1}{2}$ teaspoons vanilla extract
 - For chocolate pudding: Add 3 tablespoons baking cocoa to $1\frac{1}{4}$ cups pudding mix before mixing with milk
1. Combine pudding mix ingredients; store in an airtight container.
 2. For pudding, combine $1\frac{1}{4}$ cups mix and milk in a 2-quart saucepan.
 3. Bring to a boil over medium heat, stirring occasionally; boil for 1 minute.
 4. Remove from the heat. Stir a small amount into egg; return to pan.
 5. Cook and stir over medium heat for 2 minutes.
 6. Remove from the heat; add butter and vanilla. Mix well.
 7. Pour into dishes; cover and chill 2-3 hours.

Comments: Yield: 4-5 servings (4 cups mix).

Hot Fudge

- 2 cups sugar
 - 3 heaping tablespoons flour
 - 3 tablespoons cocoa
 - 1 teaspoon salt
 - 1-12 ounce can of evaporated milk
 - 1 tablespoon vanilla
 - ½ cup butter
1. In a pot on the stove combine the sugar, cocoa, salt and flour. You may need to smash out the lumps with the back of a spoon.
 2. Whisk in the vanilla and canned milk.
 3. Add the butter. If you cube it up it will melt faster.
 4. Over medium heat bring to a boil.
 5. Remove from heat and serve over ice cream.

Indoor S'mores

- 1 package of mini-marshmallows
 - 1 package of milk chocolate chips
 - ½ cup of corn syrup
 - 2 tablespoons of vanilla
 - 8 cups of golden grahams
 - 2 tablespoons butter
1. Set aside the golden grahams and 1 and a half cups of marshmallows in a bowl.
 2. Melt the chocolate chips, corn syrup, butter, and 3 cups of marshmallows in a sauce pan over low to medium heat.
 3. Remove from heat and add vanilla.
 4. Mix the golden grahams and melted mixture together.
 5. Place in a 9x13 greased cake pan and let sit until firm.

Lemon Bars

- ½ cup of softened butter
- ¼ cup of powdered sugar
- 1 cup of flour
- 2 eggs
- 1 teaspoon of flour
- 1 cup of sugar
- 3 tablespoons of lemon juice

Crust Layer

1. Preheat oven 350 degrees.
2. Cream the butter with the powdered sugar and salt. Gradually add in the flour.
3. Press the dough into the bottom and onto the sides slightly of an 8x8 or 9x9 inch pan. Bake for 15-20 minutes.

Filling Layer

4. While the crust is baking, blend together the eggs, lemon juice, sugar and flour.
5. Pour immediately into hot crust and bake at 350 degrees for another 15 to 20 minutes.
6. Let cool and sprinkle with powdered sugar.

Lemonies

- 1½ cups of flour
 - 1½ cup sugar
 - ½ teaspoon salt
 - 1 cup butter softened
 - 1 lemon juiced
 - Zest of 1 lemon
 - 4 eggs
 - 1 cup powdered sugar
 - 2 tablespoons lemon juice
 - additional lemon zest
1. Preheat oven to 350 degrees.
 2. In a mixing bowl, mix together the flour, sugar, and salt.
 3. Cream the softened butter into the flour mixture.
 4. Blend the Eggs well and mix them with the lemon juice and lemon zest from the fresh lemon.
 5. Mix the egg lemon mixture into the butter mixture.
 6. Spread into a greased 9x13 inch pan.
 7. Bake for 30 minutes.
 8. When cooled, mix the powdered sugar, 2 tablespoons lemon juice, and lemon zest and spread on top for a nice glaze.

Marbled Double Chocolate Cheesecake Squares

- ½ cup of softened butter
 - 1 cup of sugar
 - ¼ teaspoon of salt
 - 1 cup of flour
 - ¼ cup of cocoa
 - 2 packages of softened cream cheese
 - 2 eggs
 - 2 teaspoons of vanilla extract
 - ½ cup of Hershey's Chocolate Topping
1. Preheat oven 350 degrees.
 2. Line eight to 9-inch square pan with foil extending the edges over sides of the pan.
 3. In a small mixing bowl, mix the butter, ½ cup of sugar, and salt until smooth.
 4. In another bowl, mix the flour and cocoa.
 5. Gradually add #4 to #3 until dough is formed.
 6. Press dough into the bottom of the pan.
 7. Mix the cream cheese and the remaining sugar until smooth.
 8. Add eggs and vanilla.
 9. In a separate bowl, mix one cup of batter with the topping until well blended.
 10. Pour one cup of topping over dough.
 11. Gently pour vanilla batter ¼ cup at a time over batter.
 12. Drop tablespoons of reserved batter over top and gently swirl with knife for marbled effect. Bake for 30 minutes.
 13. Refrigerate for at least three hours before serving.

Mini Cheesecakes

- 2 packages (8oz each) cream cheese
 - ½ cup sugar
 - ½ teaspoon vanilla
 - 2 eggs
 - 12 Oreo Chocolate Sandwich Cookies
1. Preheat oven to 350.
 2. Beat cream cheese, sugar and vanilla in a large bowl with electric mixer on medium speed until well blended.
 3. Add eggs, 1 at a time, beating on low speed after each addition just until blended.
 4. Place 1 cookie in the bottom of each of 12 medium paper-lined muffin cups. Fill evenly with batter.
 5. Bake 20 minutes or until centers are almost set. Cool.
 6. Refrigerate for 3 hours or overnight.
 7. Top each cheese cake with fresh fruit, Blueberry sauce or Raspberry sauce. Leftovers store well in the freezer.

Muddy Buddies

- 9 cups Rice Chex® or Corn Chex®
 - 1 cup semisweet chocolate chips
 - ½ cup peanut butter
 - ¼ cup butter
 - 1 teaspoon vanilla
 - 1½ cups powdered sugar
1. Into large bowl, measure cereal; set aside.
 2. In 1-quart microwavable bowl, microwave chocolate chips, peanut butter and butter uncovered on High 1 minute; stir.
 3. Microwave about 30 seconds longer or until mixture can be stirred smooth.
 4. Stir in vanilla. Pour mixture over cereal, stirring until coated evenly.
 5. Add powdered sugar. Seal bag; shake until well coated. Spread on waxed paper to cool.
 6. Store in airtight container in refrigerator.

Comments: Makes 18 serving ½ cup each.

No Cook Candy

- ½ cup of honey
 - 1 cup of nonfat dry powdered milk
 - 1 cup of peanut butter
 - chopped peanuts or chocolate sprinkles
1. Combine the honey, powdered milk, and peanut butter in a bowl
 2. Chill thoroughly and shape into 1½ inch balls
 3. Roll in peanuts or chocolate sprinkles and serve

Ooey-Goey Popcorn

- 1 cup corn syrup
 - 2 cups brown sugar
 - 1 cube of butter
 - 3 bags of microwave popcorn or 2-3 gallons of air popped popcorn
 - 1 can of sweetened condensed milk
1. Pop the 3 bags of popcorn.
 2. In a medium sauce pan, melt the butter, corn syrup, and brown sugar on stove.
 3. Add in the sweetened condensed milk and bring to a boil.
 4. Pour the caramel sauce over the top of the popcorn and mix thoroughly.
 5. Eat and

Comments: Now I've done it both ways. If you go with the microwave popcorn it adds a sweet & salty flavor and you have a bit more caramel goodness over your popcorn. If you go with the air popped it is MUCH healthier and the caramel goodness is spread out a bit more evenly. Both ways are super Yummy! :)

Peanut Butter Bars

- 2/3 cup of peanut butter
 - 1/2 cup butter
 - 3/4 cup of brown sugar
 - 1/2 cup of sugar
 - 2 eggs
 - 1 teaspoon of vanilla
 - 1 1/2 cups of flour
 - 1/2 teaspoon of baking soda
 - 1/4 teaspoon of salt
 - 1 cup of quick oats
 - 2 ounces of unsweetened baking chocolate
 - 2 tablespoons of butter
 - 1 1/2 cups of powdered sugar
 - 2 tablespoons of peanut butter
 - 1 tablespoon of butter
 - 3 tablespoons of milk
1. In a bowl, mix all ingredients.
 2. Press the dough into the bottom of the pan.
 3. Bake 20 minutes and let cool.
 4. Grease a 9x13 pan.
 5. Preheat oven 350 degrees.
 6. Melt chocolate and butter.
 7. Let cool slightly and spread over layer.
 8. Refrigerate one hour or until set.
 9. Combine the powdered sugar, 2 tablespoons of peanut butter, butter, and milk into a mixing bowl until smooth.
 10. Spread on the crust.
 11. Refrigerate for 30 minutes and serve.

Peanut Butter Eggs

- 1 pound plus 1 cup powdered sugar
 - 1 cup butter softened
 - 1½ cups peanut butter
 - 1 pound melting chocolate
1. Cream together the butter and peanut butter.
 2. Mix in the powdered sugar.
 3. Form into egg shapes.
 4. Place on wax paper and put in the freezer.
 5. Melt chocolate in a saucepan over medium heat or use a double broiler.
 6. Poke each peanut butter egg with a tooth pick and dip into the melted chocolate.

Pumpkin Squares

- 1 yellow cake mix
 - ¾ cup of softened butter
 - 3 eggs
 - 1 large can of pumpkin
 - 2/3 cup of canned milk
 - ½ cup of sugar
 - 3 teaspoons of cinnamon
 - 1/3 cup of sugar
 - ½ teaspoon of nutmeg
 - 1 teaspoon of vanilla
 - ½ teaspoon of salt
1. Preheat oven 350 degrees.
 2. Combine cake mix (set aside one cup), ½ cup of butter, and 1 egg into a 9x13 pan.
 3. Mix together the pumpkin, the rest of the eggs, milk, brown sugar, 2 teaspoons of cinnamon, vanilla, salt, and nutmeg.
 4. Pour mixture into the pan.
 5. Combine the one cup of cake mix, sugar, the rest of the cinnamon, and the ¼ cup of butter.
 6. Sprinkle the crumb mix on top of the pumpkin squares.
 7. Bake for 50 minutes and serve.

Red Velvet Cupcakes

- 2½ cups of flour
 - ½ cup cocoa powder
 - 1 teaspoon of baking soda
 - ½ teaspoon of salt
 - 1 cup of softened butter
 - 2 cups of sugar
 - 4 eggs
 - 1 cup of sour cream
 - ½ cup of milk
 - 1 bottle (1 ounce) of red food color
 - 2 teaspoons of vanilla extract
 - vanilla cream cheese frosting
1. Preheat oven 350 degrees.
 2. Mix flour, cocoa, baking soda, and salt.
 3. Beat butter and sugar in large bowl with electric mixer on medium speed 5 minutes or until light and fluffy.
 4. Beat in eggs, 1 at a time.
 5. Mix sour cream, milk, food color, and vanilla.
 6. Gradually beat in flour mixture on low speed just until blended.
 7. Spoon into paper-lined muffin cups, filling each cup 2/3 full.
 8. Bake in oven 20 to 25 minutes and cool in pans for five minutes.
 9. Remove from pans to cool completely.
 10. Spread cream cheese frosting found in the frosting section.

Rhubarb Crunch

- 1 cup of flour
 - ¾ cup of oatmeal
 - 1 cup of firmly packed brown sugar
 - 1 teaspoon of cinnamon
 - ½ cup of butter
 - 4 cups of finely diced rhubarb
 - 1 cup of sugar
 - 2 tablespoon of cornstarch
 - 1 cup of water
 - 1 teaspoon of vanilla
1. Preheat oven to 350 degrees.
 2. Combine the flour, brown sugar, oatmeal, and cinnamon in a medium-sized bowl.
 3. Cut in the softened butter using a pastry blender or fork.
 4. Press half of the mixture into the bottom of a greased 9x9 baking pan.
 5. Spread the diced rhubarb evenly over the crust.
 6. Combine the sugar, water, cornstarch, and vanilla in a medium saucepan.
 7. Bring to a boil and cook 2 to 3 minutes.
 8. Turn the heat down to medium, stirring constantly, until the sugar dissolves and the glaze thickens.
 9. Pour the glaze over the rhubarb.
 10. Sprinkle the remaining crust mixture over the glaze.
 11. Bake for 60 to 70 minutes or until the crust is golden brown.

Rice Crispy Treats

- ¼ cup butter
 - 6 cups mini marshmallows
 - 6 cups Rice Crispy cereal
1. Melt butter in a large saucepan over low heat.
 2. Add Marshmallows and stir constantly until they are melted.
 3. Remove from heat.
 4. Add Rice Crispy cereal and stir until well coated.
 5. Using a buttered spatula, or wax paper, press mixture evenly into a greased 9x13 pan.
 6. Cut into squares when cool.
 7. Makes 24.

Rich-N-Creamy Banana Pudding

- 2 small boxes vanilla instant pudding mix
 - 3 cups milk
 - 14-ounce can sweeten condensed milk
 - 16-ounce container whipped topping
 - 12-ounce box vanilla wafers
 - 6 bananas
1. Combine the pudding and the milk for about 2 minutes.
 2. Gradually fold in the sweetened condensed milk.
 3. Gradually fold in the whipped topped.
 4. Slice the bananas about ¼ inch thick.
 5. Layer about half the pudding mixture over the top of the vanilla wafers.
 6. Layer half of the sliced bananas over the pudding.
 7. Repeat with a layer of bananas and then another layer of pudding ending with the rest of the crushed wafers.
 8. Cover with a lid tin foil or plastic wrap and refrigerate for at least 4 hours or overnight.

Slow Berry Cobbler

Filling

- 1 (10-ounce) bag frozen strawberries
- 1 (10-ounce) bag frozen blueberries
- 1 (10-ounce) bag frozen raspberries
- 1/3 to 2/3 cup sugar, depending on your level of preferred sweetness
- 1/2 cup baking mix

Topping

- 2 1/4 cups baking mix
 - 1/4 cup sugar, plus another 1/4 cup sugar
 - 4 tablespoons butter, melted
 - 1/2 cup milk
 - 2 teaspoons ground cinnamon
1. Spray the insert of a slow cooker with nonstick cooking spray.
 2. In a large mixing bowl, toss together all the frozen fruit, sugar and 1/2 cup baking mix.
 3. Transfer the fruit to the slow cooker.
 4. In another large mixing bowl, stir together 2 1/4 cups baking mix, 1/4 cup sugar, melted butter and milk with a wooden spoon.
 5. With your hands, drop bits of dough on top of the fruit in the slow cooker.
 6. In a small mixing bowl, stir together the remaining 1/4 cup sugar and ground cinnamon.
 7. Sprinkle the cinnamon sugar on top of the dough and place the lid on the slow cooker.
 8. Turn the power onto high and slow cook for 3 to 4 hours until the topping has puffed and the fruit is bubbling.

Slow Cooker Rice Pudding

- 3/4 cup long grain rice
 - 3 cups milk
 - 3/4 cup sugar
 - 1 teaspoon cinnamon
 - 3 tablespoons butter
 - 1/4 teaspoon salt
1. Rinse rice under cold water in a colander.
 2. Spray slow cooker with cooking spray and put rice in it followed by the milk, sugar, salt, cinnamon and butter.
 3. Cook on high for 3 hours, or until rice has absorbed the liquid.
 4. Spoon into dessert bowls and top with whipped topping and additional cinnamon or mix in raisins.

Sweet Rice

- 8 cups of milk
 - 1½ cups of rice
 - ½ cup of sugar
 - ½ cup of milk
 - 3 teaspoons of vanilla
 - 1 cup of whipping cream
 - a pinch of salt
1. Bring the rice, milk, and sugar to a boil.
 2. Let it simmer 25 to 35 minutes or until rice is tender.
 3. Add the extra milk and vanilla.
 4. Set aside to cool.
 5. Serve and place whipping cream on top.

Valentine Confetti

- 1 bag M&M (Valentine colors)
 - 2 bags microwave popcorn.
 - 12 ounces of white chocolate candy melts
1. Pop popcorn in Microwave and set aside.
 2. Melt the white chocolate in a double boiler on the stove.
 3. Pour over popcorn until it is well coated.
 4. Spread on a cookies sheet with wax paper on it.
 5. When it is cooled add the M&Ms.
 6. Place in individual bags and tie with a pink or red ribbon.

Walnut Squares

- 1 egg
 - 1 cup brown sugar firmly packed
 - ½ teaspoon vanilla
 - ½ cup flour
 - 1/8 teaspoon baking soda
 - ½ teaspoon salt
 - 1 cup walnuts
1. Preheat oven to 325 degrees.
 2. In a large mixing bowl, beat the egg until foamy using medium speed of an electric mixer.
 3. Beat in the brown sugar and vanilla.
 4. Sift together the flour, baking soda, and salt, and stir the flour mixture into the egg mixture.
 5. Stir in the walnuts.
 6. Spread the batter in well-greased 8x8x2-inch pan.
 7. Bake at 325 degrees for 25 to 30 minutes, or until the top is golden brown.
 8. Cut into the squares while warm.
 9. Cool, then remove from pan.

FROSTING

Broiled Frosting

- 1 cup of butter
 - 2 cups of brown sugar
 - ½ cup of canned milk
 - 1 cup of chopped nuts
1. In a sauce pan, mix the butter, sugar, nuts, and canned milk and bring to a boil.
 2. Pour mixture over a cake.
 3. Sprinkle a package of chocolate chips.
 4. Put the cake in the oven and broil 4 to 5 minutes.

Butter Cream White Frosting

- ½ cup butter
 - 9 to 16 ounces powdered sugar
 - 1 to 3 tablespoons milk
 - pinch of salt
 - 2 teaspoons vanilla
 - 1 to 4 tablespoons of milk
1. Melt the butter in the microwave.
 2. Pour melted butter into a bowl that has the powdered sugar in it.
 3. Add salt, vanilla, and a tablespoon of the milk.
 4. Beat together until smooth.
 5. If it is too stiff, add more milk. If it is too runny add more powdered sugar.
 6. Frost on cake or brownies.

Caramel Icing

- 2 tablespoons butter
 - ¼ cup packed brown sugar
 - 1 tablespoon 2% milk
 - ½ cup powdered sugar
1. In a small saucepan, melt butter over medium heat.
 2. Stir in brown sugar and milk; bring to a boil.
 3. Cool slightly.
 4. Beat in powdered sugar until smooth.
 5. Transfer to a small reseal able plastic bag.
 6. Cut a small hole in a corner of bag and drizzle over muffins or Bundt cake.

Chocolate Frosting

- ½ cup butter
 - 3 tablespoons cocoa
 - 9 to 16 ounces powdered sugar
 - 1 to 2 tablespoons milk
 - pinch of salt
 - 2 teaspoons vanilla
1. Melt the butter in the microwave.
 2. Mix the cocoa into the butter.
 3. Pour melted butter cocoa into a bowl that has the powdered sugar in it.
 4. Add salt, vanilla, and a tablespoon of the milk.
 5. Beat together until smooth.
 6. If it is too stiff, add more milk. If it is too runny add more powdered sugar.
 7. Frost on cake or brownies.

Cream Cheese Frosting

- 1 package of cream cheese (softened)
 - 1 tablespoon of milk
 - 1 teaspoon of vanilla
 - 4 cups of powdered milk
1. In a mixing bowl, beat the cream cheese, milk, and vanilla until smooth.
 2. Gradually add the powdered sugar one cup at a time until you reach a spreading consistency.

German Chocolate Frosting

- 1 cup of evaporated milk
 - 1 cup of sugar
 - 3 egg yolks slightly beaten
 - ½ cup of butter
 - 1 teaspoon of vanilla
 - 1 cup of chopped nuts
 - 1½ cups of coconut
1. In a sauce pan, combine the milk, sugar, butter, egg yolks, and vanilla.
 2. Cook over medium heat and stir constantly while mixture thickens.
 3. Remove from heat to stir in nuts and coconut.
 4. Beat until cool to spread on cake.

Maple Frosting

- 2/3 cup butter softened
 - 2 egg whites
 - 2 tablespoons maple syrup
 - 4 cups powdered sugar
1. In a large mixing bowl, combine butter egg whites, and maple syrup.
 2. Mix in the powdered sugar.
 3. Beat until Frosting is smooth and of spreading consistency.

Texas Sheet Cake Frosting

- ½ cup butter
 - ½ cup cocoa
 - 1 teaspoon vanilla
 - 4-5 tablespoons milk or buttermilk
 - 1 pound powdered sugar
 - ½ cups chopped nuts
1. Melt butter in a saucepan over medium heat.
 2. Add in the cocoa, vanilla and milk.
 3. Then add the powdered sugar and mix thoroughly.
 4. Add chopped nuts. Pour over warm cake.

Vanilla Cream Cheese Frosting

- 1 package of 8-ounce cream cheese
 - 4 tablespoons of softened butter
 - 2 tablespoons of sour cream
 - 2 teaspoons of vanilla extract
 - 16 ounce powdered sugar
1. Beat cream cheese, butter, sour cream, and vanilla in a large bowl until light and fluffy
 2. Gradually beat in powdered sugar on medium speed until smooth

MAIN DISH

Baked Ratatouille

- 4 bacon strips, cut into 2-inch pieces
 - 1 cup sliced onion
 - 1 can (14½ ounces) diced tomatoes, undrained
 - 1/3 cup tomato paste
 - ¼ cup olive oil
 - 1 large garlic clove, minced
 - 1 teaspoon salt
 - 1 teaspoon Italian seasoning
 - 1 large eggplant (about 1-¼ pounds), peeled and cubed
 - 4 medium sliced zucchini
 - 1 large green pepper, cut into strips
 - 8 to 12 ounces sliced Monterey Jack cheese
1. In a large skillet, cook bacon and onion over medium heat until bacon is crisp; drain.
 2. Stir in the tomatoes, tomato paste, oil, garlic, salt and Italian seasoning.
 3. Spread half into a greased 9x13 baking dish.
 4. Layer with half of the eggplant, zucchini, green pepper and cheese.
 5. Repeat layers. Bake, uncovered, at 375 degrees for 50 to 55 minutes or until hot and bubbly.

Comments: Yields 8 servings. If you are not a big fan of eggplant, just add more zucchini and leave out the eggplant.

Barbecued Ribs

- 2 cups of catsup
 - 1 cup of Worcestershire sauce
 - 2 tablespoons of prepared mustard
 - ½ cup of brown sugar
 - 5 pounds of ribs
1. Mix ingredients with a dash of salt and pepper to taste
 2. Pour over ribs in a 9x13 pan
 3. Cook between 4 to 5 hours at 350 degrees

Crockpot Meatloaf

- 2 pounds ground beef
 - 2 eggs beaten
 - $\frac{3}{4}$ cup milk
 - 1 teaspoon salt
 - $\frac{1}{2}$ teaspoon pepper
 - 3 slices of bread broken into crumbs
 - $\frac{1}{2}$ cup diced onion
 - 1 envelope dry ranch dressing mix
 - $\frac{1}{2}$ cup ketchup
1. Mix eggs, milk salt, pepper, and bread crumbs. Allow this to soften about 20 minutes.
 2. Combine this mixture with the ground beef, onion, and ranch dressing mix.
 3. Mound the meat in a greased crock pot. Cover the top of the meat with the ketchup.
 4. Turn the crock pot on high for 30 minutes. Then turn of low for 3-4 hours.
 5. Let it sit on warm for about 30 minutes. Serve with mashed potatoes. Yummy.

Mexicalli Sandwiches

- 2½ cups of cooked shredded chicken
 - 1 can of diced green chilies
 - $\frac{1}{2}$ cup of ketchup
 - $\frac{1}{4}$ cup of water
 - $\frac{3}{4}$ teaspoon of chili powder
 - 5 split and toasted buns or Kaiser rolls
1. In a sauce pan, combine the chicken, water, ketchup, and chili powder.
 2. Let it simmer for 5 to 10 minutes.
 3. Place desired amount on top of rolls and top with cheese.
 4. Broil in oven until cheese is melted and serve.

No Peek Beef Tips

- 2 pounds of stew meat cut into 1-inch cube
 - 1 can cream of mushroom soup.
 - 1 packet brown gravy mix
 - 1 packet dry onion soup mix
 - 1 cup water
 - 1 8-ounce container of fresh mushrooms
1. Layer the meat into a 9x13 pan.
 2. Layer the fresh mushrooms over the meat.
 3. In a medium bowl, mix the dry onion soup mix, brown gravy mix, cream of mushroom soup and water.
 4. Pour over the meat and mushrooms.
 5. Cover with tin foil and bake for 3 hours at 300 degrees.
 6. Serve over mashed potatoes, egg noodles, or white rice.

Pizza Dough

- 1 tablespoon of yeast
 - 1 cup of warm water
 - ½ teaspoon of sugar
 - 1 teaspoon of salt
 - 2½ cups of flour
 - 1 can of tomato sauce
 - 1 can of tomato paste
1. In a bowl, mix the yeast, sugar, salt, and warm water.
 2. Knead in the flour and let it rise for one hour.
 3. In a separate bowl, mix the tomato sauce, paste, and sprinkle spaghetti seasoning to taste.
 4. Spread mixture on rolled out pizza dough and add desired toppings.
 5. Preheat oven 425 degrees.
 6. Bake 15 minutes and serve.

Shepherd's Pie

- ½ pound of extra lean ground beef
 - 1 medium onion chopped
 - 1 can tomato soup
 - 1 can green beans, drained
 - 1 can corn, whole-kernel, drained
 - 5 medium potatoes cooked, mashed, or 6 servings instant potatoes
 - ½ cup mozzarella or cheddar cheese shredded. or sliced
1. Brown the meat and onions and drain well.
 2. Add soup to meat mixture.
 3. Layer meat and vegetables in a 2-quart casserole dish.
 4. Place mashed potatoes evenly over the top.
 5. Sprinkle with cheese.
 6. Place back in the oven to continue cooking until the cheese melts and serve.

Skillet Cassoulet

- ½ pound smoked turkey kielbasa cut into ½ inch slices
 - ½ fully cooked boneless ham cubed
 - 4 medium carrots sliced
 - 2 celery ribs sliced
 - 1 medium red onion
 - 4 teaspoon oil
 - 4 garlic cloves
 - 2 cans (15 ounces) kidney beans rinsed and drained
 - 2 cans (14½) diced tomatoes drained
 - 1½ teaspoon thyme
 - ¼ teaspoon pepper
1. In a large skillet, sauté the kielbasa, ham, carrots, celery, and onion in oil until sausage is brown and vegetables are tender. Add garlic and cook 1 minute longer.
 2. Stir in the remaining ingredients and bring to a boil.
 3. Reduce heat; simmer, uncovered for 4-5 minutes or until heated through.

Comments: This is great served over rice and yields 6 serving.

Sloppy Joes

- 2 pounds ground beef
 - 1 can tomato soup
 - ½ cup ketchup
 - ½ brown sugar
 - 1-2 tablespoons mustard onion
1. Brown the ground beef in a skillet. Drain the grease. Sprinkle with garlic salt to taste.
 2. Stir in the tomato soup, brown sugar, ketchup, and mustard.
 3. Serve on hamburger buns with cheese sliced on top.

Slow Cooker Beef Broccoli

- 2 pounds of beef tips
 - 2 cups beef broth
 - 2 tablespoons olive oil
 - 2 teaspoons minced garlic
 - ½ teaspoon red pepper flakes
 - 1 cup soy sauce
 - 2/3 brown sugar
 - 1/3 cup cornstarch
 - 4 cups broccoli
1. Mix the beef broth, olive oil, minced garlic, red pepper flakes, soy sauce, brown sugar, and cornstarch in a crock pot.
 2. Add in the beef tips and coat thoroughly.
 3. Cook on high 3-4 hours or on low 5-6 hours.
 4. Add Broccoli about 30 minutes before serving.
 5. Serve on cooked rice.

Slow Cooker Parmesan Honey Pork Roast

- 2-pound Pork Roast
 - 2/3 cup shredded Parmesan cheese
 - ½ cup honey
 - 3 tablespoons soy sauce
 - 2 tablespoons dry basil or oregano
 - 2 tablespoons minced garlic
 - 2 tablespoons of olive oil
 - ½ teaspoon salt
 - 2 tablespoon cornstarch
 - ¼ cup cold water
1. Spray crock pot with non-stick cooking spray.
 2. Place Roast in slow cooker.
 3. In a small bowl combine the cheese, honey, soy sauce, basil, garlic, oil and salt.
 4. Pour over Pork Roast.
 5. Cover and cook on low for 6-7 hours.
 6. Removed Roast to a serving Platter, keep warm.
 7. Skim fat from cooking juices and transfer to a sauce pan.
 8. Bring liquid to a boil.
 9. Combine water and cornstarch until smooth.
 10. Gradually stir into boiling liquid and bring to a boil.
 11. Cook for about 2 minutes or until thick.
 12. Slice Roast and serve with gravy. Mashed Potatoes.

Stuffed Peppers

- 4 Green Peppers
 - 1 pound of hamburger
 - 1 tablespoon of Worcestershire sauce
 - 1 small chopped onion or 2 tablespoons of dried onion
 - 1 - 8 ounce can of tomato sauce
 - 1 - 14 ounce can of chopped tomatoes with green chilies
 - 2 cups of cooked rice
1. Cut stem area out of green peppers and remove seeds.
 2. Place in steamer or boiling water until half cooked.
 3. Drain water from peppers and place peppers in baking dish or bread pan.
 5. Brown the hamburger and combine all other ingredients with the cooked hamburger.
 6. Place mixture inside of cooked pepper.
 7. Place peppers in a pan and place sliced cheese on top.
 8. Bake in the oven for thirty minutes at 350 degrees.

Sweet and Sour Sauce and Meatballs

Sauce

- 1 package of brown gravy
- 2 cups of water
- 1 cup of tomato juice
- 1 - 20 ounce can of pineapple chunks
- 1 teaspoon seasoned salt
- ¼ cup of vinegar
- ½ cup of sugar
- 2 tablespoons of soy sauce
- ½ teaspoon of salt
- 1 diced bell peppers
- 3 tablespoons cornstarch

Meatballs

- 2 pounds ground beef
- 2 slices bread
- 2 eggs
- 2 tablespoons beef gravy mix
- salt and pepper sprinkled on the meat and eggs
- 1/3 cup milk

Sauce

1. In a large sauce pan put the gravy mix, both juices, both salts, vinegar, sugar, and soy sauce and bring to a boil.
2. Decrease heat and let the sauce simmer for fifteen minutes.
3. In a separate bowl, mix the cornstarch with water.
4. Add the cornstarch mixture to the sauce to thicken.
5. Mix in the diced bell pepper and pineapple chunks.

Meatballs

6. Mix above ingredients together in a bowl with clean hands.
7. Shape in 1 inch balls and line in a baking sheet. Preheat oven to 375 degrees.
8. Bake meatballs for 20 to 25 minutes.
9. Stir into Sweet and Sour Sauce and serve over white rice.

MIX

Home Made Pumpkin Pie Spice

- 1½ tablespoons cinnamon
 - 1 teaspoon ginger
 - 1 teaspoon cloves
 - 1 teaspoon allspice
 - 1 teaspoon nutmeg
1. Place all ingredients in a small seal able container (I used an old pumpkin pie spice container 1.12 ounce in size) and mix together. Use in any recipe that calls for pumpkin pie spice.
 2. Store in a dry place, up to 6 months.

Onion Soup Mix

- 4 teaspoons beef bouillon powder
 - 3 tablespoons dried onion flakes
 - 2 teaspoons onion powder
 - ½ teaspoon garlic powder
 - ¼ teaspoon pepper
1. Use in any recipe that calls for one package onion soup mix.

MUFFIN

Apple Oatmeal Muffins

- 1 $\frac{3}{4}$ cup of flour
 - $\frac{1}{2}$ cup of oatmeal
 - 1 teaspoon of baking powder
 - $\frac{1}{2}$ teaspoon of baking soda
 - 1 teaspoon of salt
 - 1 teaspoon of cinnamon
 - $\frac{1}{2}$ teaspoon of nutmeg
 - 1 egg
 - $\frac{1}{2}$ cup of milk
 - $\frac{2}{3}$ cup of brown sugar
 - $\frac{1}{2}$ cup of oil
 - 1 teaspoon of vanilla
 - 1 tart apple
 - $\frac{1}{2}$ cup of raisins
1. Preheat oven 350 degrees.
 2. Combine the flour, oatmeal, baking powder, baking soda, salt, cinnamon, and nutmeg.
 3. In a separate bowl, beat egg slightly.
 4. Mix milk, brown sugar, oil, and vanilla.
 5. Add egg mixture to dry ingredients and mix until blended.
 6. Stir in grated apple and raisins.
 7. Place muffin cups into a muffin pan and fill each cup $\frac{2}{3}$ full.
 8. Bake 20 to 25 minutes, cool and serve.

Berry Cheesecake Muffins

- 1/3 cup butter, softened
- 3/4 cup sugar
- 2 eggs
- 1/3 cup 2% milk
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon ground cinnamon

CREAM CHEESE FILLING:

- 2 packages (3 ounces each) cream cheese, softened
- 1/3 cup sugar
- 1 egg
- 3/4 cup fresh raspberries
- 3/4 cup fresh blueberries

STREUSEL TOPPING:

- 1/4 cup all-purpose flour
- 2 tablespoons brown sugar
- 1/2 teaspoon ground cinnamon
- 1 tablespoon cold butter

1. In a large bowl, cream butter and sugar until light and fluffy.
2. Add eggs, one at a time, beating well after each addition.
3. Beat in milk.
4. Combine the flour, baking powder and cinnamon; gradually add to creamed mixture just until moistened.
5. Fill greased or paper-lined muffin cups one-third full.
6. For filling, in a small bowl, beat the cream cheese, sugar and egg until smooth.
7. Fold in the berries.
8. Drop a rounded tablespoonful into the center of each muffin.
9. For topping, combine the flour, brown sugar and cinnamon in a small bowl; cut in butter until crumbly.
10. Sprinkle over batter. (Muffin cups will be full).
11. Bake at 375 degrees for 25 to 30 minutes or until a toothpick inserted near the center comes out clean.
12. Cool for 5 minutes before removing from pans to wire racks.
13. Serve warm and refrigerate leftovers.

Comments: Yields 21 muffins.

Blueberry Muffins

- 1 cup of sugar
 - ½ cup of butter
 - 2 eggs
 - ½ cup of milk
 - 2 cups of flour
 - 2 teaspoons of baking powder
 - ½ teaspoon of salt
 - 1½ cups of blueberries
1. Preheat oven 375 degrees.
 2. Mix the sugar, butter, eggs, and milk.
 3. Add in the flour, baking powder, salt, and blueberries.
 4. Place muffin cups into a muffin pan.
 5. Fill each cup 2/3 full and bake 20 to 25 minutes.
 6. Let muffins cool and serve.

Brown sugar Oat Muffins

- 1 cup old fashioned oats
 - 1 cup whole wheat flour
 - ½ white flour
 - 1 teaspoon cinnamon
 - 2 teaspoons baking powder
 - ½ teaspoon salt
 - ¾ cup brown sugar
 - 2 eggs
 - ¾ cup milk
 - ¼ cup oil
 - 1 teaspoon vanilla
1. In a small bowl, combine the oats, wheat flour, white flour, baking powder, cinnamon and salt
 2. In another bowl mix the eggs brown sugar, milk, oil and vanilla. Stir into the dry ingredients just until moistened
 3. Fill muffins cups 2/3 full. Bake at 400 for 15 to 17 minutes. Cool for 5 minutes. Serve warm

Comments: Yields 12 muffins.

Cinnamon Muffins

- 2 eggs
 - 1 cup of milk
 - ½ cup of oil
 - 1 cup of brown sugar
 - 1 cup of chopped nuts
 - 2 cups of flour
 - 3 teaspoons of baking powder
 - 2 teaspoons of cinnamon
 - ½ teaspoon of salt
1. Preheat oven 375 degrees.
 2. Blend the eggs, oil, brown sugar, milk, and nuts.
 3. In a separate bowl, mix the flour, cinnamon, baking powder, and salt.
 4. Gradually mix the flour and liquid mixtures.
 5. Place muffin cups into a muffin pan.
 6. Fill each cup 2/3 full and bake 20 minutes.
 7. Let muffins cool and serve.

Glazed Doughnut Muffins

- ¼ cup butter
 - ¼ cup oil
 - ½ cup sugar
 - 1/3 cup brown sugar
 - 2 eggs
 - 1½ teaspoons baking powder
 - ¼ teaspoon baking soda
 - ¾ teaspoon nutmeg
 - 1 teaspoon cinnamon
 - ¾ teaspoon salt
 - 1 teaspoon vanilla
 - 2 2/3 cups flour
 - 1 cup milk
 - For the Glaze
 - 3 tablespoons butter melted
 - 1 cup powdered sugar
 - ¾ teaspoon vanilla
 - 2 tablespoons hot water
1. Preheat oven to 425 degrees. Line 12 muffin cups with muffin liners.
 2. With a mixer beat butter oil and sugar until smooth.
 3. Beat in eggs one at a time.
 4. Mix in the vanilla, baking soda, baking powder, nutmeg, cinnamon, and salt just until combined.
 5. Stir the flour into the butter mixture alternating with the milk mixing it well.
 6. Divide batter into the 12 muffin cups.
 7. Bake until muffins are a pale golden about 15 to 17 minutes.
 8. Cool muffins in muffin tins for 5 minutes, then transfer to wire rack and cool 10 minutes before glazing.
 9. To make the glaze, in medium bowl mix the melted butter, powdered sugar, vanilla and water. Whisk until smooth.
 10. When the muffins have cooled, dip the muffin crown into the glaze and allow the glaze to harden. Once harden dip a second time and allow to harden and serve.

Jumbo Caramel Banana Muffins

- ¼ cup shortening
- 1 cup sugar
- 1 egg
- 1½ cups mashed ripe bananas (about 3 large)
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt

CARAMEL ICING:

- 2 tablespoons butter
- ¼ cup packed brown sugar
- 1 tablespoon 2% milk
- ½ cup of powdered sugar

1. In a small bowl, cream shortening and sugar until light and fluffy.
2. Beat in egg. Beat in bananas and vanilla.
3. Combine the flour, baking soda and salt; add to creamed mixture just until moistened.
4. Fill paper-lined jumbo muffin cups ¾ full.
5. Bake at 350 degrees for 23 to 28 minutes or until a toothpick inserted near the center comes out clean.
6. Cool for 5 minutes before removing from pan to a wire rack to cool completely.
7. For icing, in a small saucepan, melt butter over medium heat.
8. Stir in brown sugar and milk; bring to a boil.
9. Cool slightly. Beat in powdered sugar until smooth.
10. Transfer to a small reseal able plastic bag.
11. Cut a small hole in a corner of bag and drizzle over muffins.

Comments: These can be made in about 12-14 standard size muffins. When doing this, decrease the baking time to 20 to 25 minutes. This also makes one loaf of banana bread. Just grease and flour one loaf pan, and bake for 60 minutes at 350 degrees. This recipe can be used to make one loaf of banana bread. Bake at 350 for 60 minutes.

Lemon Pound Cake Muffins

- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- ½ cup sour cream
- 1 teaspoon vanilla extract
- ½ teaspoon lemon extract
- 1¾ cups all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon baking soda

GLAZE:

- 2 cups of powdered sugar
- 3 tablespoons lemon juice

1. In a large bowl, cream the butter and sugar until light and fluffy.
2. Add eggs, one at a time, beating well after each addition.
3. Beat in the sour cream and extracts.
4. Combine the flour, salt and baking soda; add to creamed mixture just until moistened.
5. Fill greased or paper-lined muffin cups three-fourths full.
6. Bake at 400 degrees for 18 to 20 minutes or until a toothpick inserted near the center comes out clean.
7. Cool for 5 minutes before removing from pan to a wire rack.
8. Combine the glaze ingredients; drizzle over muffins. Serve warm. Yield: 1 dozen.

Comments: You can also add 1 tablespoon poppy seeds to the dry ingredients for poppy seed muffins.

Mini Pumpkin Butterscotch muffins

- 1¾ cups all-purpose flour
- ½ cup brown sugar
- ½ cup white sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 2 eggs
- ½ cup melted butter
- 1 cup canned pumpkin
- 1 (6 ounce) package butterscotch chips

1. Preheat oven to 350 degrees and grease mini-muffin pan with cooking spray.
2. Sift together the dry ingredients into a large bowl.
3. Whisk together the eggs, butter, and pumpkin in a separate bowl. Mix the flour mixture with the egg mixture.
4. Stir in the butterscotch chips; pour into each cup of the muffin pan to about ¾ full.
5. Bake in preheated oven until a toothpick inserted into the center of a muffin comes out clean, 10 to 12 minutes. 18 minutes for regular muffins.

Peanut Butter Chocolate Chip Muffins

- 2¼ cups flour
 - 2 teaspoon baking powder
 - ½ teaspoon salt
 - 2/3 cup brown sugar
 - 6 tablespoons butter melted
 - ½ cup chunky or smooth peanut butter
 - 2 eggs
 - 1 cup milk
 - ¾ cup mini chocolate chips
1. Preheat the oven to 375 degrees.
 2. In a large bowl, whisk together the flour, baking powder, salt and brown sugar.
 3. In another mixing bowl, mix together the butter, peanut butter, eggs and milk until smooth.
 4. Mix in the flour mixture just until combined.
 5. Fold in mini chocolate chips.
 6. In paper-lined muffin tins, scoop in the dough with a medium cookie scoop.
 7. Bake for about 17-20 minutes until a toothpick inserted comes out clean.

Snicker Doodle Muffins

- 2¼ cups flour
 - ¾ teaspoons baking powder
 - ¾ teaspoon baking soda
 - ¾ teaspoon cream of tartar
 - ½ teaspoon nutmeg
 - ½ teaspoon salt
 - 1 cup butter
 - 1 cup sugar
 - 2 eggs
 - 2 teaspoon vanilla
 - 1 cup sour cream
 - ¼ cup buttermilk
1. Preheat the oven to 350 degrees.
 2. Line muffin tins with muffin papers. (Do not use cooking spray).
 3. In a large bowl whisk together flour, baking powder, baking soda, cream of tartar, nutmeg, and salt; set aside.
 4. Cream the butter and sugar in another bowl until light and fluffy.
 5. Beat in eggs one at a time.
 6. Beat in vanilla extract.
 7. Beat in half the dry ingredients.
 8. Beat in the sour cream and buttermilk.
 9. Beat in the rest of the dry ingredients just until moist.
 10. To make the topping, in a small bowl, combine the sugar and cinnamon.
 11. Sprinkle half of the cinnamon and sugar on the bottom of each of the muffin papers.
 12. Scoop balls of batter into each paper.
 13. Sprinkle the rest of the cinnamon and sugar on the muffins.
 14. Bake until muffin tops are golden brown, about 18-20 minutes.
 15. Set on wire rack to cool and enjoy.

Spicy Rhubarb Muffins

- ¾ cup brown sugar
 - 1¼ cup flour
 - ¾ cup rhubarb, cut in small pieces
 - 1/3 cup oil
 - 1 egg
 - ½ cup soy milk
 - 1 teaspoon baking soda
 - 1 teaspoon vanilla
 - ¾ teaspoon cinnamon
 - ¾ teaspoon ginger, ground
 - ¼ cup walnuts, chopped
 - ¼ cup walnuts, chopped
 - 3 teaspoon sugar
 - 1 teaspoon flour
 - ¼ teaspoon ginger, ground
 - ¼ teaspoon cinnamon
 - 1 teaspoon butter, melted
1. I picked the youngest, bright pink, delicate rhubarb.
 2. Wash it and cut away the leaves. Cut the rhubarb in small pieces about ¼ inch.
 3. Preheat the oven to 400 degrees.
 4. Chop the nuts. Reserve ¼ of the nuts in a separate bowl for the topping.
 5. Mix the dry ingredients (flour, sugar, soda, nuts and spices) together in a bowl.
 6. Mix the wet ingredients (egg and oil in a second bowl).
 7. Melt the butter, and combine the ingredients for the topping.
 8. Mix the wet ingredients into the dry ingredients stir to moisten and add the rhubarb.
 9. Fill each of the muffin tins about ¾ full of the mixture.
 10. Sprinkle the topping on top.
 11. Place in the oven to bake for about 25 minutes or until done.
 12. The muffins are done when the center springs back after lightly touching.

Walnut Raspberry Muffins

- 2/3 cup cream cheese, softened
 - 1/3 cup butter, softened
 - 1½ cups sugar
 - 2 egg whites
 - 1 egg
 - ½ cup buttermilk
 - 1½ teaspoons vanilla extract
 - 2 cups all-purpose flour
 - 1 teaspoon baking powder
 - ¼ teaspoon baking soda
 - 2 cups fresh or frozen raspberries
 - ¼ cup chopped walnuts
1. In a large bowl, beat the cream cheese, butter and sugar until light and fluffy.
 2. Add the egg whites, egg, buttermilk and vanilla; mix well.
 3. Combine the flour, baking powder and baking soda; add to creamed mixture just until moistened.
 4. Fold in raspberries and walnuts.
 5. Fill paper-lined muffin cups three-fourths full.
 6. Bake at 350 degrees for 20 to 24 minutes or until a toothpick inserted near the center comes out clean.
 7. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Comments: Yields 1½ dozen.

Yankee Corn Muffins

- 1 cup all-purpose flour
 - ¾ cup yellow cornmeal
 - 3 tablespoons sugar
 - 2 teaspoons baking powder
 - 1 teaspoon salt
 - 1 egg
 - 1 cup milk
 - ¼ cup canola oil
1. In a medium bowl, combine flour, cornmeal, sugar, baking powder and salt.
 2. In a small bowl, beat egg, milk and oil.
 3. Stir into the dry ingredients just until moistened.
 4. Fill greased or paper-lined muffin cups two-thirds full.
 5. Bake at 400 degrees for 16 to 18 minutes or until a toothpick comes clean.
 6. Cool for 5 minutes before removing from pan to a wire rack.

Comments: Yields 9 muffins.

PASTA

Beef Stroganoff

- 1 pound of ground beef
 - 1 cup of chopped onions
 - ¼ teaspoon pepper
 - 1 4-ounce can of undrained mushrooms
 - 1 can of cream of chicken
 - ½ cup of sour cream
 - 2 tablespoons of wheat flour
 - 1 teaspoon of parsley
 - ¼ cup of butter
1. Brown meat with onions and melt in the butter.
 2. Add the mushrooms, flour, pepper, and salt to simmer for 5 to 10 minutes.
 3. Add the cream of chicken soup to simmer longer.
 4. Add the sour cream and parsley to simmer another 5 to 10 minutes.
 5. Serve over cooked noodles.

Bow Ties with Sausage, Tomatoes and Cream

- 1 (12 ounce) package bow tie pasta
 - 2 tablespoons olive oil
 - 1 pound of sweet Italian sausage, casings removed and crumbled
 - ½ teaspoon red pepper flakes
 - ½ cup diced onion
 - 3 cloves garlic, minced
 - 1 28-ounce can Italian-style plum tomatoes, drained and coarsely chopped
 - 1½ cups heavy cream
 - ½ teaspoon salt
 - 3 tablespoons minced fresh parsley
1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.
 2. Stir cooked pasta into sauce, and heat through. Sprinkle with parsley.
 3. Heat oil in a large, deep skillet over medium heat.
 4. Cook sausage and pepper flakes until sausage is evenly brown.
 5. Stir in onion and garlic, and cook until onion is tender. Stir in tomatoes, cream, and salt.
 6. Simmer until mixture thickens, 8 to 10 minutes.

Cheesy Bow Tie Ranch Pasta

- 10 ounces uncooked bow tie pasta
 - 2 12-ounce can chicken
 - 2 12-ounce cans evaporated milk
 - 1 package Ranch Dressing Mix
 - 5-ounces of mozzarella cheese shredded
 - 4-ounces of cheddar cheese shredded
1. Cook the pasta per package directions.
 2. Meanwhile open the evaporated milk and pour into a sauce pan.
 3. Whisk in the ranch seasoning mix and pepper.
 4. Let it simmer but not boil for 20 minutes.
 5. Shred the cheddar and mozzarella cheeses.
 6. When the pasta is cooked drain and place in a 9x13 inch baking pan.
 7. Add the canned chicken to the pasta and mix in the shredded cheeses.
 8. Pour the ranch sauce over the pasta and cover with tin foil.
 9. Bake at 350 for 30 minutes.
 10. Serve with a fresh green salad.

Chicken Alfredo

- 1 pound of cubed chicken
 - 2 tablespoons of butter
 - 1 cup of broccoli
 - 8 ounces of linguini or spaghetti
 - ½ cup of milk
 - 1 can of cream mushroom soup
 - ¼ teaspoon pepper
 - ½ cup of parmesan cheese
1. Cook cubed chicken in with the butter.
 2. Cook linguini per package directions at the same time.
 3. During the last four minutes of the boiling linguini, add in the broccoli.
 4. Add the cream of mushroom, pepper, milk, and parmesan cheese to the chicken.
 5. Mix the linguini and sauce to serve.

Chicken Pasta Primavera

- 2 cups uncooked spiral pasta
 - 1 pound of boneless skinless chicken breasts, cubed
 - 2 garlic cloves, minced
 - 2 tablespoons butter
 - 1 package (16 ounces) frozen broccoli, cauliflower and carrots, thawed (sometimes called "California blend vegetables")
 - $\frac{3}{4}$ cup whipping cream
 - $\frac{3}{4}$ cup grated Parmesan cheese
 - 1 teaspoon salt
 - $\frac{1}{4}$ teaspoon pepper
1. Cook pasta per package directions.
 2. Meanwhile, in a large skillet, sauté chicken and garlic in butter until chicken is no longer pink.
 3. Add the vegetables and cream; cook until vegetables are tender.
 4. Drain pasta. Add the pasta, Parmesan cheese, salt and pepper to the skillet.
 5. Cook and stir until heated through.

Comments: Yields 4 servings

Easy Black Bean Lasagna

- 15 ounces can of black beans drained and rinsed
 - 28 ounces crushed tomatoes, undrained
 - $\frac{3}{4}$ cup chopped onions
 - $\frac{1}{2}$ cup chopped green bell pepper
 - $\frac{1}{2}$ cup salsa
 - 1 tsp chili powder
 - $\frac{1}{2}$ tsp cumin
 - 1 cup Ricotta cheese
 - $\frac{1}{8}$ tsp garlic powder (I like more than that, do it to your own preference)
 - 1 egg
 - 10 uncooked lasagna noodles
 - 6 ounces shredded mozzarella or cheddar cheese (or more, I like cheese)
1. Spray a 9x13 pan with non-stick spray.
 2. Spread 1 Cup tomato mixture over bottom of dish.
 3. Top with half of noodles, overlapping slightly.
 4. Layer half of tomato mixture spread across.
 5. Layer all Ricotta mixture spreading carefully.
 6. Layer half of the cheese.
 7. Layer remaining noodles, remaining tomato mixture, and remaining cheese.
 8. Spray sheet of foil with cooking spray, cover baking dish with foil.
 9. Bake at 350 degrees for 40-45 minutes.
 10. Uncover, let stand for 15 minutes before serving.

Fettuccine Alfredo

- 8 ounces uncooked fettuccine
 - 6 tablespoons butter
 - 2 cups heavy whipping cream (or half and half)
 - 1 cup freshly grated parmesan cheese
 - 1 cup freshly grated Romano Cheese
 - 4 egg yolks lightly beaten
 - ¼ teaspoon salt
 - ¼ teaspoon pepper
 - ½ teaspoon garlic powder
 - dash of nutmeg
1. Cook fettuccine per package directions. *Make sure to salt the pasta cooking water for flavor.
 2. Whisk in cream, cheeses, egg yolks, salt, pepper, and nutmeg.
 3. Cook and stir over medium-low heat until hot to the touch, but not boiling (thermometer will read 160 degrees).
 4. Drain fettuccine. Pour sauce over pasta and grate some Parmesan over the top.

Fettuccine with Sweet Pepper-Cayenne Sauce

- 12 ounces of dry fettuccine pasta
 - 2 red bell peppers, julienned
 - 3 cloves garlic, minced
 - ¾ teaspoon cayenne pepper
 - 1 cup reduced fat sour cream
 - ¾ cup chicken broth
 - ¾ cup grated Parmesan cheese
 - salt and pepper to taste
1. Bring a large pot of lightly salted water to a boil.
 2. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Spray cooking oil in a large skillet.
 3. Sauté red bell peppers, garlic and cayenne pepper over medium heat for 3 to 5 minutes.
 4. Stir in sour cream and broth; simmer uncovered for 5 minutes. Remove from heat and stir in cheese.
 5. Toss hot pasta with sauce and season with salt and pepper to taste; serve.

Hearty Mac & Cheese

- 1 package (7- $\frac{1}{4}$ ounces) macaroni and cheese dinner mix
 - 1 pound of ground beef
 - 1 small chopped onion
 - 1 chopped green pepper
 - 1 can (10 $\frac{3}{4}$ ounces) condensed tomato soup, undiluted
 - 2 tablespoons water
 - 2 tablespoons ketchup
 - 2 teaspoons prepared mustard
 - 1 teaspoon seasoned salt
 - 1 teaspoon chili powder
 - $\frac{1}{2}$ teaspoon dried oregano
 - $\frac{1}{4}$ teaspoon ground cumin
 - $\frac{1}{4}$ teaspoon pepper
 - 1 cup frozen corn, thawed
 - 1 cup (4 ounces) shredded cheddar cheese
 - $\frac{1}{4}$ cup butter, cubed
 - $\frac{1}{4}$ cup 2% milk
1. Cook macaroni per package directions; set cheese packet aside.
 2. In a large skillet, cook the beef, onion and green pepper over medium heat; drain.
 3. Add the soup, water, ketchup, mustard and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 4 minutes.
 4. Drain macaroni; add to the beef mixture.
 5. Stir in the corn, cheese, contents of reserved cheese packet, butter and milk.
 6. Cook over medium heat until heated through.

Comments: Yields 6 servings.

Lasagna

- 12 ounces of choice of meat
 - 1 cup of chopped onions
 - 2 cloves of minced garlic
 - 14½ ounce can of chopped tomatoes
 - 1 - 8 ounce can of tomato sauce
 - 1 - 6 ounce can of tomato paste
 - 2 teaspoons of dried basil
 - 1 teaspoon of dried oregano
 - 1 teaspoon of fennel (optional)
 - 6 lasagna noodles
 - 1 egg
 - 2 cups of cottage cheese
 - ¼ cup of grated parmesan cheese
 - 3 teaspoons of dried parsley (optional)
 - 6 ounces of mozzarella shredded cheese
 - ¼ teaspoon of pepper
1. In a medium saucepan, brown meat, onion, and garlic.
 2. Drain the fat and stir in the tomatoes, tomato sauce, tomato paste, basil, oregano, fennel, and pepper.
 3. Bring to a boil and reduce to a heat to simmer for 15 minutes and stir occasionally.
 4. Cook noodles in boiling water for 10 to 12 minutes.
 5. Drain the water from the noodles and rinse with cold water.
 6. For the filling, combine the egg, cottage cheese, Parmesan cheese, and parsley.
 7. Preheat oven 375 degrees.
 8. In a 11X8 inch pan layer 3 lasagna noodles followed with the cottage cheese mixture, then the half the sauce followed with 3 ounces of mozzarella cheese.
 9. Repeat Layers a second time.
 10. Sprinkle the top layer with more Parmesan cheese if desired. Bake 30 to 35 minutes and let stand for ten minutes before serving.

Mexican Chicken Stuffed Shells

- 4 cups chicken breasts cooked and chopped
 - 1 can black beans rinsed and drained
 - 2 chopped peppers of either red, green, orange, or yellow
 - 3-8 ounce blocks of cream cheese (softened not melted)
 - 2 cans diced tomatoes with chilies Rotel or store brand either one works
 - 1 teaspoon cumin
 - 1½ cups shredded cheese
 - 1 cup picante sauce
 - 40 large jumbo shells cooked al dente
1. Cook pasta shells in well salted boiling water until al dente. If they are cooked too long they will be difficult to stuff.
 2. Drain the pasta and set aside while you make the filling.
 3. Cook and dice enough chicken breasts to make 4 cups.
 4. To make the filling mix the chicken, drained black beans, diced green peppers, and cumin in a large mixing bowl.
 5. In a separate bowl, mix the cream cheese, chicken broth, and un-drained tomatoes. When thoroughly combined, mix with the chicken mixture.
 6. Spread ¾ cup of salsa in the bottom of two 9x13 baking pans. Reserve the final ¼ for later.
 7. With a spoon, fill each of the jumbo pasta shells with the chicken mixture setting them into the picante covered pan.
 8. When the pan is full drizzle with the remaining picante sauce and then sprinkle with the shredded cheese.
 9. Cover the pans with foil and bake at 350 degrees for 30 minutes or until hot and bubbly.
 10. You can usually bake one pan and save the other for later in the week or you can always freeze the other pan.

Comments: My family loves pasta, and Mexican so this recipe seemed to fit the bill for both. Thanks a lot to Busy at Home for the recipe. What I loved is if the chicken is precooked this meal is even easier.

Sausage Spinach Pasta Bake

- 1 package (16 ounces) whole wheat spiral pasta
 - 1 pound Italian turkey sausage links, casings removed
 - 1 medium onion, chopped
 - 5 garlic cloves, minced
 - 1 can (28 ounces) crushed tomatoes
 - 1 can (14½ ounces) diced tomatoes, undrained
 - 1 teaspoon dried oregano
 - 1 teaspoon dried basil
 - ¼ teaspoon pepper
 - 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
 - ½ cup half-and-half cream
 - 2 cups (8 ounces) shredded part-skim mozzarella cheese
 - ½ cup grated Parmesan cheese
1. Cook pasta per package directions.
 2. Meanwhile, in a large skillet, cook turkey and onion over medium heat until meat is no longer pink.
 3. Add garlic and cook 1 minute longer; drain.
 4. Stir in the tomatoes, oregano, basil and pepper.
 5. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.
 6. Drain pasta; stir into turkey mixture.
 7. Add spinach and cream; heat through.
 8. Transfer to a 9x13 baking dish coated with cooking spray.
 9. Sprinkle with cheeses and bake, uncovered, at 350 degrees for 25 to 30 minutes or until golden brown.

Comments: Yields 10 servings.

Stuffed Shells

- 16 Jumbo pasta shells
 - 1 (15 ounce) container fat-free ricotta cheese
 - ½ cup shredded mozzarella cheese
 - 2 tablespoons low-fat buttermilk
 - 1 large egg, beaten
 - ¼ cup chopped onion
 - 2 teaspoons Italian seasoning
 - ½ teaspoon salt
 - ¼ teaspoon pepper
 - 3 garlic cloves peeled
 - 1 medium white onion slices
 - 6 yellow or red tomatoes, chopped
 - 1 carrot, grated
 - 1 tablespoon chopped fresh basil
 - pinch crushed red pepper
1. Cook shells per package directions.
 2. Drain and rinse briefly under cold running water to stop the cooking.
 3. Preheat the oven to 350 degrees.
 4. Spray a 9x13 inch baking dish with nonstick spray.
 5. Mix together the ricotta, mozzarella, buttermilk, egg, onion, Italian seasoning, salt, and pepper.
 6. Press in the garlic with a garlic press.
 7. Stuff 2 tablespoons of the mixture into each shell and set in the baking dish.
 8. Spray a nonstick skillet with nonstick spray and set over medium heat.
 9. Add the white onion and cook until golden brown, 10 to 12 minutes.
 10. Add the tomatoes, carrots, basil, and crushed red pepper.
 11. Cook, stirring occasionally, until mixture becomes a thick sauce, 12 to 15 minutes.
 12. Pour over the shells and spread evenly.
 13. Cover with foil and bake until hot and bubbling, about 30 minutes.

Comments: Servings size 4 shells - Serves 4

Taco Macaroni Skillet

- 16 ounces of extra lean ground beef
 - 1 package of taco seasoning mix
 - 2 cups of water
 - 1½ cups of dried elbow macaroni
 - 1 14½ ounce can of diced tomatoes
 - 2/3 cup of evaporated milk
 - ¼ cup of shredded cheddar cheese
 - 1 can diced green chilies
1. Brown beef in skillet and drain grease.
 2. Stir in water, tomatoes, chilies, and seasoning mix.
 3. Bring to a boil and stir in the macaroni. Reduce heat to low, cover, and stir occasionally.
 4. Simmer 14 to 16 minutes or until pasta is tender.
 5. Stir in evaporated milk.
 6. Remove from heat and stir in the cheese right before serving.

Taco Pasta

- 1 pound of ground beef
 - 12 ounces of medium pasta shells
 - 1 small onion chopped
 - 1 garlic clove minced
 - 14-ounce can tomatoes
 - 1 package taco seasoning
 - 3 ounces of cream cheese
 - ½ cup sour cream
 - salt and pepper
1. Cook pasta per package directions.
 2. Drain and reserve ½ cup pasta water and set aside.
 3. In a medium skillet brown the beef, and onions over medium high heat.
 4. Drain the grease and add in the diced tomatoes, garlic and taco seasoning.
 5. Let simmer over medium heat 3 to 5 minutes.
 6. Stir in the cooked pasta, cream cheese, sour cream, and ½ cup pasta water.
 7. Stir until the cream cheese is melted and the sauce is well blended.
 8. Serve with fresh cilantro if desired.

Apple Butter Pumpkin Pie

- 3 eggs
 - 1 cup canned pumpkin
 - 1 cup apple butter
 - $\frac{3}{4}$ cup packed brown sugar
 - 1 can (5 ounces) evaporated milk
 - $\frac{1}{3}$ cup milk
 - 1 teaspoon Vanilla Extract
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ teaspoon ground cinnamon
 - $\frac{1}{8}$ teaspoon each ground ginger, cloves and nutmeg
 - 1 unbaked pastry shell (9 inches)
 - Whipped cream (optional)
1. In a large bowl, combine the first seven ingredients.
 2. Whisk in salt and spices until well blended. Pour into pastry shell.
 3. Bake at 400 degrees for 50 to 55 minutes or until a knife inserted near the center comes out clean.
 4. Cover edges loosely with foil during the last 20 minutes if necessary.
 5. Cool on wire rack. Garnish with whipped cream if desired.

Comments: Yields 6-8 servings.

Apple Pie Filling

- 6 to 8 sliced apples
 - 1 cup of sugar
 - $1\frac{1}{4}$ teaspoon of cinnamon
 - $\frac{1}{4}$ teaspoon of nutmeg
 - 1 tablespoon of flour
 - 1 teaspoon of salt
1. Preheat oven 375 degrees.
 2. Mix the apples, sugar, flour, nutmeg, cinnamon, and salt.
 3. Roll out pie dough and place into a pie pan.
 4. Dot the top of the pie with butter.
 5. Bake 45 minutes and serve when cooled.

Caramel Banana Cream Pie

- ¾ cup of caramel topping
 - 1 8 ounce of softened cream cheese
 - 2 to 3 bananas
 - 1 tablespoon of brown sugar
 - 1 cup of whipping cream
 - 1 baked pie shell
 - 1 SKOR candy bar
1. Mix caramel topping and cream cheese.
 2. Put one layer of cream cheese mixture on the bottom of a cooked pie shell.
 3. Layer sliced bananas.
 4. Place the remainder of the cream cheese mixture.
 5. Mix the whipping cream and brown sugar.
 6. Place the mixture of #5 on top of the pie.
 7. Place another layer of bananas on top and sprinkle with crushed SKOR bar.

Cherry Chocolate Pie

- 11 large marshmallows
 - 1/3 cup milk
 - 1 piece (3 ounces) milk chocolate candy bar, chopped
 - 1 container (8 ounces) frozen whipped topping, thawed and divided
 - 1 graham cracker crust (10 inches)
 - 1 can (21 ounces) crust cherry pie filling
1. In a large saucepan, combine the marshmallows, milk and chocolate.
 2. Cook and stir over medium-low heat until smooth. Cool completely.
 3. Fold ¾ cup whipped topping into chocolate mixture.
 4. Pour into prepared crust. Cover and refrigerate for at least 30 minutes.
 5. Top with pie filling and remaining whipped topping.
 6. Cover and refrigerate for 8 hours or overnight.

Chocolate Peanut Butter Pie

Crust

- 1¼ cups crushed chocolate graham cracker crumbs.
- ¼ cup sugar
- ¼ cup butter, melted

Filling

- 8 ounces of cream cheese, softened
 - 1 cup creamy peanut butter
 - 1 cup sugar
 - 1 tablespoon butter softened
 - 1 teaspoon vanilla
 - 1 cup heavy whipping cream that has been whipped until stiff peaks form.
1. Combine crust ingredients; press into a 9-inch pie plate.
 2. In a mixing bowl, beat cream cheese, peanut butter, sugar, butter, and vanilla until smooth
 3. Fold in the whipped cream.
 4. Gently spoon filling into crust.
 5. Sprinkle with more cookie crumbs or chocolate shavings if desired. It is so yummy.

Creamy Lemon Raspberry Pie

- ¼ cup raspberry jam
 - 1 prepared 9-inch (6 ounce) shortbread crumb crust
 - 1 cup fresh raspberries
 - 4 ounces of cream cheese softened
 - 1 can (12 ounces) evaporated milk
 - 2 packages (3.4 ounce each) lemon instant pudding
 - Grated peel of 1 lemon
 - 8-ounce container whipped topping
 - Additional grated lemon peel
1. Spread raspberry jam on the bottom of crust. Sprinkle ¾ cup raspberry over jam.
 2. Beat cream cheese in large mixing bowl until creamy.
 3. Gradually add evaporated milk, pudding mixes, and lemon peel.
 4. Beat for 2 minutes on medium speed until well blended.
 5. Gently blend in half of the whipped topping.
 6. Spoon into crust, top with remaining whipped topping.
 7. Refrigerate for 2 hours or until set.
 8. Garnish with remaining raspberries and additional lemon zest if desired just before serving.

Key Lime Pie

- ¾ cup key lime juice
 - 2-14 ounce cans sweetened condensed milk
 - 2 eggs
 - 9-inch graham cracker pie crust
1. Combine key lime juice, sweetened condensed milk, and eggs in a bowl with an electric mixer. I also add a little bit of green food coloring to make it look more green like limes.
 2. Pour into pie crust and bake in 375-degree oven for 25 to 30 minutes.
 3. Cool at room temperature and then chill in the fridge for 3 hours.
 4. Serve and enjoy with whipped cream on top.

Lemon Cream Pie

- 9-inch graham cracker pie crust
 - 2 14 ounce cans sweetened condensed milk
 - 3 large egg yolks
 - 1 cup heavy whipping cream
 - ½ teaspoon vanilla extract
1. Preheat oven to 375 degrees.
 2. Measure out 4 tablespoons sweetened condensed milk in a bowl and save for later.
 3. Whisk the remaining sweetened condensed milk in with the egg yolks.
 4. Slowly whisk in the lemon juice.
 5. Pour the filling into the crust and bake for about 15 minutes.
 6. Let the pie cool completely on a wire rack and then cover and refrigerate for 3-24 hours.
 7. When ready to serve, using a hand mixer, whip the heavy cream with the reserved sweetened condensed and vanilla until stiff and peaks form. Spread the whipped topping over the pie slice and serve.

Never Fail Pie Crust

- 6 cups of flour
 - 2 tablespoons of sugar
 - 2 teaspoons of salt
 - 3 cups of shortening
 - 1 egg
 - 1 tablespoon of vinegar
1. Sift flour and sugar into a large bowl.
 2. Add salt, mix well, and add shortening.
 3. Use pastry blender or rub mixture between fingers until the size of peas.
 4. Drop egg into clean measure cup.
 5. Add vinegar to the egg and fill the cup up with water to the top.
 6. Add mixture to the flour a little at a time.
 7. Make five 8-inch balls.
 8. Spread each ball into pie plate or store them in the freezer for later use.
 9. When used, preheat oven to 375 degrees and bake 30 to 50 minutes or until the crust has a golden tan.

Peach Delight Pie

- 2½ cups of sliced peaches
- ¾ cup of sugar
- ¼ cup of quick-cooking tapioca
- 1 teaspoon of lemon juice
- 1 teaspoon of peach flavored brandy
- ¼ cup of flour
- ¼ cup of brown sugar
- ¼ cup of chopped almonds
- 3 tablespoons of butter

Filling Directions

1. Mix the sliced peaches, tapioca, sugar, lemon juice, and flavored brandy.
2. Put aside mixture for fifteen minutes.

Crumb Mixture

3. Mix the flour, brown sugar, chopped almonds, and butter.
4. Chop mixture with a pastry cutter until crumbly.
5. Sprinkle half of the crumb mixture on the bottom of an unbaked crust.
6. Add filling to the crust and top with remaining crumbs.
7. Roll out a top crust and cut out shapes with a cookie cutter.
8. Glaze shapes with beaten egg whites and place on top of pie.
9. Sprinkle the pie with sugar.
10. Cover edge of pie with aluminum foil.
11. Preheat oven 425 degrees.
12. Bake 10 minutes, reduce heat to 350 degrees, and finish baking for 25 minutes.
13. Remove foil to bake another five minutes and serve.

Peach Pie

- 1 package of crushed vanilla wafer
 - 8 ounces of package of cream cheese
 - 1 cup of sugar
 - 2 tablespoons milk
 - 1 teaspoon of vanilla
 - ¼ cup of butter
 - 10 freshly sliced peaches
 - 1 pint of whipping cream
 - ½ cup of sugar
 - ½ teaspoon of vanilla
1. Place half of the crumbs in a 9x13 pan.
 2. Whip the cream cheese, sugar, and butter until smooth.
 3. Spoon over crumbs and placed sliced peaches on top.
 4. Mix whipping cream, half sugar, and vanilla together.
 5. Layer mixture over peaches.
 6. Sprinkle remaining crumbs on top.
 7. Chill for at least 8 hours and serve.

Peanut Butter Pie

- ¾ cup peanut butter
 - 4 ounces of cream cheese, softened
 - 1 carton (8 ounces) frozen whipped topping, thawed
 - 1 graham cracker crust (9 inches)
 - 1 cup of powdered sugar
1. In a large bowl, beat the peanut butter, cream cheese and powdered sugar until smooth.
 2. Fold in whipped topping; pour into prepared crust.
 3. Sprinkle with nuts.
 4. Chill until serving. Refrigerate leftovers.

Pumpkin Spice Pie

- 2/3 cup of sugar
 - 1 tablespoon of cornstarch
 - 1½ teaspoons of cinnamon
 - ½ teaspoon of ground ginger
 - ¼ teaspoon of ground allspice
 - ¼ teaspoon of salt
 - 15 ounces of pumpkin
 - 2 egg whites
 - 2 tablespoons of molasses
 - 1 cup of fat-free evaporated milk
 - 1 9-inch pie crust
1. Preheat oven 425 degrees.
 2. Whisk together the sugar, cornstarch, cinnamon, ginger, allspice, and salt in a large bowl.
 3. Add pumpkin, egg whites, and molasses.
 4. Whisk until blended well.
 5. Gradually add the evaporated milk and whisk until smooth.
 6. Pour filling into the pie shell and bake 15 minutes.
 7. Reduce the heat to 350 degrees and bake 40 minutes more or until a knife comes out clean after inserted.
 8. Cool on rack for two hours and serve.

Rhubarb Pie

- 3 to 4 cups of rhubarb
 - 2 cups of sugar
 - 3 tablespoons of flour
 - 1¼ teaspoon of salt
 - 2 beaten eggs
1. Preheat oven 375 degrees.
 2. In a bowl, mix the rhubarb, sugar, flour, and salt.
 3. Roll out pie dough and place in a pie plate.
 4. Add the eggs to #2 and pour mixture onto the crust.
 5. Place a lattice design crust on the top and dot with butter.
 6. Bake 45 minutes to an hour and serve when cooled.

Supreme Lemon Pie

- 1 package of cream cheese
- 1 can sweetened condensed milk
- 6 ounces of frozen lemonade concentrate
- 1 cup of whipped cream
- 1 small package of lemon instant pudding
- ½ cup of cornstarch
- 1/3 cup of water
- 4 egg yolks
- ½ cup of lemon juice
- 1½ cups of sugar
- 1½ cups of water
- 1 tablespoon of butter
- 1 cup of whipping cream
- 1 teaspoon of vanilla
- 3 to 4 tablespoons of powdered sugar

Filling

1. Combine the cream cheese, condensed milk, frozen lemonade concentrate, whipped cream, and instant pudding until smooth.
2. Spoon into a baked 9-inch pie crust.
3. Make a shallow depression in filling one inch in from edge and refrigerate.

Clear Filling

4. Combine the cornstarch and the 1/3 cup of water until well blended.
5. In a sauce pan, mix the egg and lemon juice and stir until smooth.
6. Add the sugar and the 1½ cups of water into the sauce pan and bring it to a boil.
7. Add the cornstarch mixture to the sauce pan and cook until clear.
8. Remove from heat and blend in butter.
9. Once cool, spread mixture over fluffy filling.

Topping

10. Whip the 1 cup whipping cream, vanilla, and powdered sugar until stiff peaks form.
11. Spread over clear filling.
12. Refrigerate and serve.

SAUCE

BBQ Sauce

- 1 medium onion, chopped (optional)
 - 2 tablespoons butter
 - 2 tablespoons vinegar
 - 2 tablespoons brown sugar
 - 1 cup ketchup
 - 3 tablespoons Worcestershire sauce
 - 1 teaspoon mustard
 - 1½ teaspoon chili powder
1. In a medium saucepan sauté onion in the butter.
 2. Then stir in vinegar, brown sugar, ketchup, Worcestershire sauce, mustard, and chili powder.
 3. Cook 10 to 15 minutes.

Blueberry Sauce

- 12-ounce package frozen blueberries
 - 2 tablespoons cornstarch
 - 1/3 cup sugar
 - ½ teaspoon vanilla
 - 1 tablespoon lemon juice
1. In a small saucepan stir together cornstarch and sugar.
 2. Add lemon juice and 1 cup of the frozen Blueberries. Set remaining berries aside.
 3. Cook over medium-high heat, stirring constantly until mixture begins to boil.
 4. Take off the heat and add the remaining blueberries and vanilla. Cool completely.
 5. Serve over cheesecake, ice cream, waffles or pancakes.

Carmel Sauce

- 1 cup of brown sugar
 - ½ cup of butter
 - 1 can of sweetened condensed milk
 - 1 cup of light Caro syrup
1. Combine the sugar and butter in a medium sauce pan and bring to a boil on low heat.
 2. Add the milk and syrup.
 3. Serve on ice cream or popcorn.

Cranberry Sauce

- 1 cup of water
 - 1 cup of sugar
 - 12-ounce package of cranberries
1. Combine sugar and water into a medium sauce pan.
 2. Bring to a boil and add cranberries to mixture; return to boil.
 3. Reduce heat and boil gently for 10 minutes stirring on occasion.
 4. Cover and cool to room temperature.
 5. Refrigerate until serving time.
 6. Makes 2¼ cups.

Easiest & Best Homemade Alfredo Sauce

- ½ cup butter
 - 1 package 8-ounce cream cheese
 - 1 cup half and half
 - 1/3 cup Parmesan cheese
 - 1 tablespoon garlic powder
1. In a medium sauce pan melt butter.
 2. Once butter is almost melted, add the package of cream cheese.
 3. It is easiest to cut it up in 4 pieces so that it melts quicker.
 4. Once butter and cream cheese are mixed well together.
 5. Add the cup of half and half, parmesan cheese, garlic powder, and then shake pepper on top.
 6. Stir all together until well mixed.
 7. Once it is mixed well and sauce like, take it off the burner and set aside so it can thicken up.
 8. Stir every few minutes.
 9. Pour over your favorite pasta.

Enchilada Sauce

- 2 tablespoons of shortening
 - 3 cups of water
 - 1/3 cup of chili powder
 - 3 tablespoons of flour
 - 2 - 8 ounce cans of tomato sauce
1. Melt shortening in sauce pan. Stir in flour with wire whisk.
 2. Pour in water and stir out lumps. Add tomato sauce, chili powder, and a sprinkle of garlic salt. Bring to a boil and remove from heat.

Ham Sauce

- ½ cup sugar
 - 1 teaspoon salt
 - ½ cup milk
 - 2 tablespoons butter
 - 4 teaspoons dry mustard
 - 1 teaspoon or more cornstarch
 - ½ cup vinegar
 - 2 eggs
1. Mix together sugar, salt, dry mustard, and cornstarch.
 2. Add in the eggs.
 3. Mix in the milk, butter, vinegar, stir well.
 4. Bring boil and stir for about 2 minutes.
 5. Cool and serve on sliced ham.

Raspberry Sauce

- 12-ounce package frozen raspberries
 - 1½ tablespoons cornstarch
 - ½ cup water
 - 1/3 cup sugar
 - ½ teaspoon vanilla
1. In a small saucepan stir together cornstarch and sugar.
 2. Add water and 1 cup of the frozen raspberries. Set remaining berries aside.
 3. Cook over medium-high heat, stirring constantly until mixture begins to boil.
 4. Cook mixture for an additional minute, then remove from heat. Stir in vanilla. Let stand until cooled.
 5. Stir in remaining berries and chill for at least 1 hour.
 6. Spread sauce over cheesecake before serving.
 7. Any remaining sauce can be served on the side.

SIDE DISH

Apple-Cranberry Toss

- 1 pkg. (10 ounces) torn mixed salad greens
 - 2 apples, sliced
 - $\frac{3}{4}$ cup dried cranberries
 - $\frac{3}{4}$ cup Planters Walnut Halves, toasted
 - 2 green onions, sliced
 - $\frac{1}{2}$ cup Kraft Light Raspberry Vinaigrette Dressing
1. Toss greens with fruit, nuts and onions.
 2. Add dressing just before serving; mix lightly.

Bean Salad

- 1 can cut green beans
 - 1 can of red kidney beans
 - 1 onion
 - 1 can cut yellow wax beans
 - 1 green pepper
 - $\frac{2}{3}$ cups of vinegar
 - $\frac{3}{4}$ cup of sugar
 - $\frac{1}{2}$ teaspoon of pepper
 - $\frac{2}{3}$ cups of oil
1. Chop the onion and slice the pepper thin.
 2. Drain the green beans, kidney beans, and yellow wax beans to mix with the onion and pepper.
 3. Heat vinegar and sugar until sugar dissolves.
 4. Add salt, pepper, and oil.
 5. Pour over the salad and let it marinate in the fridge overnight and serve.

Broccoli Salad

- 3 heads of broccoli
 - 1 package of bacon
 - $\frac{3}{4}$ cup of sunflower seeds
 - $\frac{1}{2}$ cup of raisins
 - $\frac{1}{2}$ cup of green onions
 - $\frac{1}{2}$ cup of mayo
 - $\frac{1}{2}$ cup of sugar
 - 2 tablespoons of vinegar
1. Cook bacon, chop, and add in $\frac{3}{4}$ cup sunflower seeds.
 2. Break broccoli heads to mix with the bacon, green onions, raisins, and sunflower seeds.
 3. In a separate bowl, mix the sugar, vinegar, and mayo.
 4. Pour over the salad and serve.

Broccoli with Lemon Sauce

- 1 bunch broccoli, cut into spears
 - ½ cup sour cream
 - 3 to 4 tablespoons milk
 - 1 teaspoon lemon juice
 - ½ teaspoon grated lemon peel
1. Place broccoli in a steamer basket; place in a large saucepan over 1 inch of water.
 2. Bring to a boil; cover and steam for 5 to 7 minutes or until crisp-tender.
 3. Meanwhile, in a small microwave-safe bowl, combine the sour cream, milk, lemon juice and peel.
 4. Microwave, uncovered, at 50% power for 1½ minutes or until heated through, stirring every 30 seconds.
 5. Yields four servings.

Chicken Salad

- 4 chicken breasts
 - 1 cup of grapes
 - 2 cups of celery
 - 2 cans of mandarin oranges
 - 1 can of tidbit pineapple
 - 4 cups of uncooked pasta
 - 16-ounce coleslaw dressing
 - ¾ cup of mayo
1. Cook and cube the chicken breasts.
 2. Mix all ingredients with the chicken.
 3. Serve on rolls or eat as a side.

Funeral Potatoes

- 5 to 6 medium potatoes
 - 1 pound of sour cream
 - 2 cans of cream of mushroom soup
 - 1 pound of Velveeta cheese
 - 1 package of ranch dressing mix
1. To bake the potatoes, wrap them in tin foil and poke holes in them with a fork. Preheat the oven to 400 degrees and bake them 1 to 1½ hours. Let them cool. It is easier to do this the night before and place in the fridge to cool overnight.
 2. Preheat oven 375 degrees.
 3. Peel the cooled potatoes and shred them into a 9x13 pan.
 4. Mix the sour cream, ranch mix, and cream of mushroom soup to pour on top of dish.
 5. Shred the cheese and spread on top.
 6. Cook in the oven for 30 minutes and serve.

June Raspberry Jell-O

- 1 large package of raspberry Jell-O
 - 2 cups of boiling water
 - 2 packages of frozen raspberries
 - 16 ounces of applesauce
 - ½ package of miniature marshmallows
 - 2 pints of sour cream
1. Dissolve Jell-O in boiling water.
 2. Add raspberries and applesauce.
 3. Pour in a 9x13 pan and chill in fridge till firm.
 4. In a separate bowl, mix the marshmallows and sour cream.
 5. Top set Jell-O with marshmallow sour cream mixture and serve.

KFC Coleslaw

- 8 cups of cabbage
 - ¼ cup of carrots
 - 2 tablespoons of minced onions
 - 1/3 cup of sugar
 - ½ teaspoon of salt
 - 1/8 teaspoon of pepper
 - ¼ cup of milk
 - ½ cup of mayo
 - ¼ cup of buttermilk
 - 1½ tablespoons of white vinegar
 - 2½ tablespoons of lemon juice
1. Finely dice cabbage and carrots.
 2. Stir in minced onions.
 3. In another bowl, mix the remainder of the ingredients.
 4. Pour the sauce on the cabbage/carrots and mix thoroughly.
 5. Cover bowl and refrigerate for several hours before serving.

Layered Lettuce Salad

- 1 cup of diced celery
 - ½ cup of green pepper
 - 8 slices of cooked bacon
 - 1 small sweet onion
 - 1 head of lettuce
 - 4 hard-boiled eggs
 - 10-ounce package of frozen peas
 - 2 tablespoons of sugar
 - 2 cups of mayo or salad dressing
 - 4 ounces of grated cheese
1. Mix the celery, green pepper, cooked bacon, and sweet onion.
 2. Slice and add the eggs.
 3. Tear the lettuce to bite-size pieces into a 9x13 glass dish.
 4. Layer all of the ingredients.
 5. Spread the mayo or salad dressing on top followed by the cheese.
 6. Cover and refrigerate 8-12 hours and serve.

Mexican Rice

- 1 cup white rice
 - 1 can of stewed tomato's
 - 1 piece of fresh garlic
 - 2 cups of water
 - 1 cube of chicken bouillon
 - pinch of salt
1. In a blender mix can of stewed tomatoes, garlic, water, chicken bouillon and pinch of salt; puree.
 2. Fry the rice in about 1-2 tbsp of oil until it is a nice golden color.
 3. You will need to constantly be stirring once it starts browning.
 4. When rice is browned, pour tomato mixture over, turn down heat and cover for about 15 to 20 minutes.

Comments: If you would like some veggies in your rice you could add some frozen veggies when you pour the tomato mix in.

Pistachio Salad

- 1 small box pistachio pudding
 - 1-20ounces can crushed pineapple, with juice
 - 1 large can mandarin oranges or 2 small cans, with juice
 - 1 12-ounce container whipped topping
 - 2 handfuls of mini marshmallows
1. Mix all ingredients together in a large bowl.
 2. Chill in the fridge for about one hour before serving.

Poppy Seed Dressing

- $\frac{3}{4}$ tablespoon of poppy seeds
 - 1 tablespoon grated onion
 - $\frac{1}{3}$ cup of white vinegar
 - $\frac{3}{4}$ teaspoon salt
 - $\frac{3}{4}$ cup of oil
 - 2 tablespoons of prepared mustard
 - $\frac{1}{3}$ cup of sugar
1. Put all ingredients into a blender and mix for 1 to 2 minutes.
 2. Pour over salad and serve.

Pork Marinade

- 1 cup of soy sauce
 - 1 cup of lemon juice
 - 4 tablespoons of honey
 - 1 tablespoon of garlic powder
1. Mix all ingredients.
 2. Place pork in a 9x13 pan.
 3. Pour mixture over meat.
 4. Cover and place pan in fridge for four hours.

Ranch Potatoes

- 2 pounds of potatoes (either red or Russets)
 - 1 can cream of mushroom soup
 - 1 cup sour cream
 - 1 packet ranch seasoning mix
1. Cut potatoes into 1½-2 inch cubes and place into crock pot.
 2. In another bowl mix the cream of mushroom soup, sour cream and ranch seasoning mix.
 3. Mix in with the potatoes in the crockpot.
 4. Cover and cook on low for 5-6 hours or until potatoes are tender.

Red, White and Blue Dessert

- 2 packages (8 ounces each) cream cheese, softened
 - ½ cup sugar
 - ½ teaspoon vanilla extract
 - 2 cups heavy whipping cream, whipped
 - 2 quarts of strawberries, halved, divided
 - 2 quarts of blueberries, divided
1. In a large bowl, beat cream cheese sugar, and vanilla until fluffy.
 2. Fold in Whipped cream.
 3. Place a third of the mixture in a 4-quart bowl.
 4. Reserve 20 strawberry halves and ½ cup blueberries for garnish.
 5. Layer half the remaining strawberries and blueberries over cream cheese mixture.
 6. Top with another third of the cream cheese mixture and remaining berries.
 7. Spread the remaining cream cheese mixture on top.
 8. Use the reserved strawberries and blueberries to make a flag on top.

Spinach Salad

- 1 bag of leaf lettuce
 - ½ pound of cooked bacon
 - 1 bunch of spinach
 - 1 cup of mandarin oranges, drained
 - ¾ pound of sliced mushrooms
 - ½ cup of slivered almonds
 - ¾ pound of grated Swiss cheese
 - 3 tablespoons of sugar
 - 1 red onion
1. Slice the red onion and mix the lettuce, spinach, mushrooms, and Swiss cheese into a salad bowl.
 2. Cook the sugar and almonds over low heat until golden brown.
 3. Crumble bacon, almonds, and oranges over the salad.
 4. Serve the salad using the poppy seed dressing.

Sweet Potato Praline Swirl

- 2 medium sweet potatoes, peeled and cubed
- ½ cup heavy whipping cream
- 2 eggs
- ¼ cup packed brown sugar
- 3 teaspoons Pure Vanilla Extract
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ cup chopped pecans

PRALINE SAUCE:

- 1/3 cup packed brown sugar
- ¼ cup sweetened condensed milk
- 2 teaspoons butter, melted
- ½ teaspoon Pure Vanilla Extract

1. Place sweet potatoes in a large saucepan and cover with water.
2. Bring to a boil.
3. Reduce heat; cover and cook for 10 to 15 minutes or until tender.
4. Drain potatoes and place in a large bowl; mash until smooth.
5. Beat in the cream, eggs, brown sugar, vanilla, cinnamon and ginger; fold in pecans.
6. Transfer to a greased 8-inch square baking dish.
7. Combine sauce ingredients; spoon over potato mixture.
8. Cut through with a knife to swirl the sauce.
9. Bake, uncovered, at 325 degrees for 30 to 40 minutes or until a thermometer reads 160 degrees.

Vegetable Macaroni

- 1 can (10¾ ounces) condensed cream of celery soup, undiluted
- 1 cup (8 ounces) sour cream
- ¼ cup milk
- 1 tablespoon dried minced onion
- ½ teaspoon salt
- 1/8 teaspoon pepper
- 2 packages (16 ounces each) frozen mixed vegetables, thawed
- 4 ounces of elbow macaroni, cooked and drained
- 2 cups (8 ounces) shredded cheddar cheese

1. In a large bowl, combine the soup, sour cream, milk, onion, salt and pepper.
2. Stir in the vegetables, macaroni and cheese.
3. Transfer to a greased 3qt baking dish.
4. Cover and bake at 375 degrees for 30 to 35 minutes or until bubbly.

SOUP

Broccoli Cheese Soup

- 3 quarts of water
 - 12 teaspoons of chicken soup mix
 - 1 cup of celery
 - 1 cup of chopped onions
 - 1½ cups of broccoli
 - 1 8-ounce of Velveeta cheese
 - ¾ pounds of butter
1. Melt butter in a pan.
 2. Whisk in half of the water and add in the soup mix.
 3. In a separate pan, combine the celery, onions, and the rest of the water to boil for 20 to 30 minutes.
 4. Add the broccoli.
 5. Add the melted butter.
 6. Add the cheese to melt and serve.

Cheeseburger Soup

- 1 pound of ground beef
 - 1 onion chopped
 - 1 cup diced carrots
 - 1 cup chopped celery
 - 1 teaspoon basil
 - 1 teaspoon parsley
 - 4 tablespoons butter
 - 4 cups chicken broth
 - 4 cups peeled and diced potatoes
 - ¼ cup flour
 - 12-16 ounces cubed Velveeta cheese
 - 1½ cups milk
 - ¾ teaspoons salt
 - ½ teaspoon pepper
 - ¼ cup sour cream
1. Brown the beef in a sauce pan. Drain the grease and set aside.
 2. In the same sauce pan, add tablespoon butter, chopped onions, chopped celery, parsley and basil. Sauté until tender about 5 minutes.
 3. Add broth, diced Potatoes and beef and bring to a boil. Reduce heat cover and simmer for 10 to 15 minutes or until tender.
 4. In a small skillet melt 3 tablespoons butter and whisk in the flour. Add to the soup and bring to a boil. cook and stir 2 minutes. Reduce heat to low.
 5. Stir in the cubed Velveeta cheese, milk, salt, and pepper, Cook and stir until cheese melts. Remove from heat and blend in sour cream. Reduce heat to low.

Clam Chowder Soup

- 2 clans of clams
 - 2 cups of chopped celery
 - 1 cup of chopped onions
 - 2 cups of potatoes
 - ½ cup of butter
 - ½ cup of flour
 - 2 cups of cream
 - 2 cups of milk
 - 1½ teaspoon of salt
 - ½ teaspoon of pepper
 - ½ teaspoon of sugar
1. Place the potatoes, onion, and celery in a deep pot.
 2. Drain the claim juice over the pot of vegetables.
 3. Cover the pot to boil 20 to 30 minutes.
 4. In another pan, melt the butter and whisk in the flour.
 5. Add in the cream and the milk and stir until there are no lumps.
 6. Add in the salt, pepper, and sugar and mix until it comes to a boil.
 7. Add the butter/flour mix to the soup followed by the clams.
 8. When brought to a boil, remove the pot from heat and serve.

Corn Chowder Soup

- 1 cup of onion
 - 1 cup of celery
 - 2 cups of potato
 - 1 cup of carrots
 - 1 teaspoon of salt
 - 1 cup of water
 - 4 cups of milk
 - ½ cup of butter
 - ½ cup of flour
 - 12 ounces of corn
1. Melt butter and whisk with the flour.
 2. Whisk in the milk.
 3. Boil vegetables with the water until soft.
 4. Add corn to cooked vegetables.
 5. As desired, add bacon bits, paprika, salt, and pepper to taste.
 6. Mix the butter and flour mixture to vegetables and serve when ready.

Creamy Slow Cooker Tortellini Soup

- 1.5-ounce package of Four Cheese sauce mix
 - 4 cups water
 - 1-14 ounce can vegetable broth or chicken broth
 - 1½ cups sliced fresh mushrooms
 - ½ cup chopped onions
 - 3 cloves garlic minced
 - ½ teaspoon dried basil
 - ¼ teaspoon salt
 - ¼ teaspoon dried oregano
 - 1/8 teaspoon cayenne pepper
 - 9-ounce package dried cheese tortellini
 - 12-ounce can Evaporated Milk
 - 6 cups baby spinach leaves
 - ground black pepper
 - Finely shredded Parmesan cheese
1. Whisk the four cheese mix with the water in a 4-quart crock pot.
 2. Stir in the broth, mushrooms, onion, garlic, basil, salt, oregano, and cayenne pepper.
 3. Cover and cook on low 5 to 6 hours or high 2½ to 3 hours.
 4. Stir in dried tortellini and cook an additional hour for low, 45 minutes on high.
 5. Stir in evaporated milk, and fresh spinach.
 6. If desired sprinkle individual serving with Parmesan cheese and ground pepper.

Fiesta Soup

- 1 12-ounce can of chicken breast meat or about 1 pound of cooked hamburger
 - 1 can corn, drained
 - 1 can black beans, drained and rinsed
 - 2 cans tomatoes - I use either 1 can chopped, 1 can sauce, or 2 cans chopped
 - 1 med yellow onion, chopped
 - 1 green bell pepper, chopped
 - 1 can chicken broth
 - 1 can of green chilies, chopped
 - 1-2 tbsp Caldo-de-Tomate (Mexican chicken-tomato bullion)
 - 1 to 2 cans water - depends on the consistency you like, how much meat you use, and what kind of tomatoes you use
 - 1 package of taco seasoning
1. Dump everything in the crock pot and walk away
 2. Cook on high for 3 hours, reduce to low until ready to eat- or cook on stove top until veggies are tender
 3. Serve with grated cheese, a dollop of sour cream, and crumbled tortilla chips

Garden Vegetable Soup

- ½ cup sliced carrots
 - ¼ cup diced onions
 - 2 minced cloves
 - 3 cups fat-free chicken broth
 - 1 cup diced green cabbage
 - 1 cup chopped spinach
 - 1 tablespoon tomato paste
 - ½ teaspoon dried basil
 - ¼ teaspoon dried oregano
 - 1 cup chopped zucchini
1. Spray a large saucepan with non-stick cooking, heat.
 2. Sauté the carrots, onions, and garlic over low heat until softened, about 5 minutes.
 3. Add broth, cabbage, spinach, tomato paste basil, oregano, and salt.
 4. Reduce heat; simmer, covered, about 15 minutes.
 5. Stir in the zucchini and cook 3 to 4 minutes more. Serve hot.

Hearty Mushroom and Barley Soup

- 9 cups chicken Broth
 - 1 package (16 ounces) sliced mushrooms
 - 1 onion chopped
 - 2 carrots chopped
 - 2 celery ribs chopped
 - ½ cup uncooked pearl barley
 - 3 teaspoons minced garlic
 - 1 teaspoon salt
 - ½ teaspoon thyme
 - ½ teaspoon pepper
 - 1 pound of ham steak, diced
1. Combine broth, sliced mushrooms, onion, carrots, celery, barley, garlic, salt, thyme and pepper in a crock pot.
 2. Cover and cook on high 4 to 6 hours. Near the end of cooking time dice and add in the diced ham steak.

Oh-so-easy Tomato Cream Soup

- 2 cups milk
 - 1 14oz can diced tomatoes, undrained
 - 8 ounces of cream cheese
 - ¼ cup fresh chopped basil or 2-4 teaspoons dry basil
 - ½ tsp salt
 - 1/8 tsp pepper
1. Place all ingredients in a blender; cover and process until smooth
 2. Transfer to a large saucepan and heat through

Stephanie's Slow Cooker Stew

- 1 pound of beef stew meat
 - 2 medium potatoes, peeled and cubed
 - 1 can (14½ ounces) beef broth
 - 1 can (11½ ounces) V8 juice
 - 2 celery ribs, chopped
 - 2 medium carrots, chopped
 - 1 medium sweet onion, chopped
 - 3 bay leaves
 - ½ teaspoon salt
 - ½ teaspoon dried thyme
 - ½ teaspoon chili powder
 - ¼ teaspoon pepper
 - 2 tablespoons cornstarch
 - 1½ tablespoon cold water
 - ½ cup frozen corn
 - ½ cup frozen peas
1. In a 3 quart slow cooker, combine the first 12 ingredients.
 2. Cover and cook on low for 7 to 8 hours or until meat is tender. Discard bay leaves.
 3. In a small bowl, combine cornstarch and water until smooth; stir into stew.
 4. Add corn and peas. Cover and cook on high for 30 minutes or until thickened.

Comments: Yields 5 servings.

Taco Soup

- 2 pounds of hamburger
 - 1 chopped onion
 - 2 packages of taco seasoning
 - 2 cans of corn
 - 2 cans of red or pinto beans
 - 2 cans of tomato sauce
 - 4 cups of water
 - 1 14-ounce can of stewed tomatoes
1. Brown the hamburger and onion and drain off grease.
 2. In a large pot, mix the meat with the taco seasoning and corn.
 3. Drain and rinse the beans and add to mixture.
 4. Add the tomato sauce, stewed tomatoes, and water to simmer on stove for one hour.
 5. Serve with corn chips, grated cheese, and any other desired toppings.

Wendy's Chili

- 2 pounds ground beef
 - 1 quart of tomato juice
 - 15 ounce stewed tomatoes (blended)
 - 15-ounce can kidney beans
 - 1-2 32-ounce cans pinto beans (depends on how many beans you like in chili)
 - 1 onion chopped
 - ½ cup chopped celery
 - 1 bell pepper chopped
 - ¼ cup chili powder
 - 1 teaspoon salt
 - 1½ teaspoon garlic powder
 - 1 teaspoon cumin
 - ½ teaspoon black pepper
 - ½ teaspoon oregano
 - ½ teaspoons sugar
 - 1/8 teaspoon cayenne pepper
1. In a large skillet brown the ground beef. Drain the grease.
 2. Put the beef in a 6-quart pot with the rest of the ingredients.
 3. Cover the pot and let the chili simmer for 1½ hours, stirring every 15 minutes.

Comments: Side note you can brown the beef and put it in a 6-quart crock pot with the remaining ingredients for about 2 to 3 hours. Serve with corn bread and Perfect for a cool fall or winter day.

SYRUP

Caramel Syrup

- 1½ cups half and half or buttermilk
 - 1 cup sugar
 - 1 cup brown sugar
 - ½ cup butter
 - 1 teaspoon baking soda
 - 1 teaspoon vanilla
1. In a large saucepan, bring sugars, milk, and butter to a boil over medium heat.
 2. Remove from heat and whisk in vanilla and baking soda.
 3. It will bubble up a lot.
 4. As it cools, the bubbles will go away.
 5. Serve over pancakes, waffles, French toast, or ice cream.

Chokecherry Syrup

- 4 cups juice
 - 3 cups sugar
 - 1 cup corn syrup
 - ¼ cup lemon juice
1. Bring the above ingredients to a boil in a medium sauce pan.
 2. Store in a syrup container and serve.

Pancake Syrup

- 1 cup packed brown sugar
 - 1 cup sugar
 - 1 cup water
 - 1 teaspoon maple flavoring
1. In a small saucepan, combine the sugars and water.
 2. Bring to a boil; cook and stir for 2 minutes.
 3. Remove from the heat; stir in maple flavoring and serve.