

Our Favorite Recipes

Shannen Lyon

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Italian Chicken Noodle Soup


Instructions

- 1 Cut the chicken into bite-sized cubes.
- 2 In 4-quart saucepan, heat oil over medium heat. Add chicken. Cook 4-6 minutes, stirring occasionally until no longer pink in center.
- 3 Stir in onion. Cook 2-3 minutes, stirring occasionally until onion is tender.
- 4 Stir in broth, water, and carrots. Heat to boiling. Cook 5 minutes over medium heat.
- 5 Stir in broccoli, noodles, basil, and garlic-pepper blend. Heat to boiling then reduce heat.
- 6 Simmer uncovered for 8-10 minutes, stirring occasionally, until vegetables and noodles are tender.
- 7 Top each serving with cheese.

Ingredients

- 1 Tbsp. oil
- 2 bone/skin-less chicken brst
- 1 medium onion, chopped
- 2 cans chicken broth
- 2 c. water
- 3 medium carrots, sliced
- 2 c. broccoli florets
- 1 1/2 c. dry medium egg noodles
- 1 tsp. dried basil leaves
- 1/2 tsp. garlic-pepper blend
- 1/4 c. shredded parmesan cheese

Minestrone

 Betty Crocker

Instructions

1 Prepare ingredients by rinsing and draining the great northern beans and cutting the zucchini lengthwise in half, then cut into 1/4 inch slices.

2 In 5-quart pan, heat oil over medium-high heat. Cook sausage, onion, carrots, basil and garlic in oil 5-7 minutes stirring frequently, until sausage is no longer pink; drain grease.

3 Stir broth tomatoes and great northern beans into sausage mixture.

4 Heat to boiling then reduce heat to medium-low.

5 Cover and cook 7-8 minutes, stirring occasionally. Stir in macaroni, zucchini, and green beans.

6 Heat to boiling.

7 Cook over medium-high heat 5-6 minutes, stirring occasionally, until vegetables are hot and macaroni is tender.

Ingredients

1 Tbsp. oil
1 lb. italian sausage
1 medium onion, chopped
2 medium carrots, coarsely chopped
2 tsp. dried basil leaves
2 tsp. finely chopped garlic
3 cans beef broth
1 can diced tomatoes
1 can great northern beans
1 c. uncooked small elbow macaroni
1 medium zucchini
1 c. frozen cut green beans

Tip:

Make it meatless by substituting an additional can of great northern beans for sausage and use vegetable broth instead of beef broth.

Potato Soup

 Michelle Hollis



Instructions

- 1** Bake potatoes at 375 degrees for 1-1 1/2 hours.
Peel and cool.
- 2** In a large pan, melt butter. Whisk in flour with
butter until smooth.
- 3** Add milk, potatoes and onions.
- 4** Stir till almost boiling.
- 5** Turn down heat and simmer for 10 minutes
then add remaining ingredients.

Ingredients

5 Large Potatoes
2/3 c. butter
2/3 c. flour
8 c. milk
4 green onions, sliced
2 c. grated cheese
8 oz. sour cream
1 lb. bacon (fried and crumbled)
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. seasoned salt

Biscuits

 15-20 mins.,  400 °F

 Becky Anderson



Instructions


- 1 Put all ingredients in bowl and Cut with two knives.
- 2 Add one well-beaten egg, 3/4 c. milk and stir till moist.
- 3 Place in well-greased tin.
- 4 Sprinkle with cinnamon-sugar.
- 5 Bake at 400 degrees for 15-20 minutes.

Ingredients

2 c. flour
2 Tbsp. sugar
1/2 c. shortening
2 1/2 tsp. baking powder
3/4 tsp. salt

Pizza Dough

 10-12 mins.,  400 °F

 Dianne Hathcock

Instructions

- 1 Pour 1/2 c. warm water into mixing bowl.
- 2 Add yeast and sugar. Stir to dissolve.
- 3 Add 1/4 c. water, flour and salt.
- 4 Let raise for 30 minutes.
- 5 Bake at 400 degrees for 10-12 minutes.

Ingredients

- 1 Tbsp. yeast
- 1 1/2 tsp. sugar
- 3/4 c. warm water
- 1/2 tsp. salt
- 2 c. flour

Baked Zitti



25 min



30 min, 🔥 350 °F



Kelli Skousen



Instructions

- 1 Brown sausage until it is no longer pink in center.
- 2 Add spaghetti sauce, cover and simmer for 10-15 min.
- 3 Cook noodles until al dente, about 8 minutes.
- 4 Drain water from noodles.
- 5 Pour small amount of sauce mixture into 9x13 pan. Add half of the noodles, half the sauce and half the cheese. Layer again.
- 6 Bake at 350 degrees for 30 minutes.

Ingredients

- 1 box zitti noodles
- 2 jars Spaghetti Sauce
- 1 lb. Sausage
- 16 oz. Mozzarella Cheese

BBQ Chicken Pizza

 15-17 min,  375 °F

 Shannen Lyon

Instructions

- 1 Cook the chicken in the crockpot for 2-4 hours.
- 2 Cover the pizza dough with the sauce, chicken, onions, and cheese.
- 3 Bake at 375 for 15-17 minutes, or until the crust turns golden brown.
- 4 Remove from the oven and sprinkle plenty of cilantro.

Ingredients

2 chicken breasts
1/2 c. BBQ sauce
cheese (mozerella and havarti)
red onion, sliced very thin
chopped cilantro

Tip:

Sweet onion flavor BBQ sauce is very good!

Buttermilk Waffles

 Jen McIff

Instructions

- 1 Mix dry ingredients.
- 2 Alternate mixing eggs and buttermilk into dry ingredients.
- 3 Add butter.
- 4 Cook like normal waffles.

Ingredients

- 1 1/2 c. flour
- 1 tsp. scant baking soda
- 1 tsp. scant salt
- 3 tsp. baking powder
- 3 eggs, beaten
- 1 1/2 c. buttermilk
- 1/2 c. melted butter.

Chicken and Noodles



2-4 h



Cindy Himes

Instructions

- 1 Place the chicken in crock pot and sprinkle with Italian seasoning.
- 2 Pour the cream of chicken soup over the chicken.
- 3 Cook on low for 2-4 hours (more chicken requires more time).
- 4 30 minutes before servings mix the cream cheese into the crock pot.
- 5 Shred the chicken.
- 6 When ready to serve cook the egg noodles as directed on the package.



Ingredients

- 4-6 Chicken breasts
- 1 Italian Seasoning packet
- 1 can Cream of chicken soup
- 4 oz. Cream cheese
- 1 pack Egg noodles
- Salt & pepper

Tip:

This meal is great with Cholula.

Chicken Cordon Bleu

 45-60 min,  325 °F

 Shannen Lyon



Instructions

- 1** Pound the chicken flat and put a slice o ham and cheese on each.
- 2** Salt and pepper, roll up, and secure with tooth-pick.
- 3** Put milk and breadcrumbs in separate shallow bowls. Dip the chicken in the milk and then roll in the bread crumbs.
- 4** Place in pan and cover with foil. Bake at 325 for 45-60 minutes.
- 5** While the chicken is cooking, make the sauce. In a pan, melt all but the sour cream together.
- 6** Add the sour cream and serve over the chicken.

Ingredients

- 6-8 chicken breasts
- 6-8 slices of ham
- 6-8 slices of jack or cheddar cheese
- 1 can cream of chicken soup (lg.)
- 1/2 can milk
- 3 Tbps. parsley
- 3 Tbsp. chives, chopped
- 4 oz. cheese, shredded
- 1/4 tsp. pepper
- 2 c. sour cream
- salt and pepper
- milk
- italian bread crumbs

Chicken Enchiladas

 30 min,  350 °F

 Kelli Skousen



Instructions


- 1 Mix soup, sour cream, chicken and chillies.
- 2 Place small amount of sauce on 9x13 pan.
- 3 Tear 3 corn tortillas and spread in pan. Cover with 1/2 sauce. Cover with cheese.
- 4 Tear 3 corn tortillas and cover with remaining sauce and cheese.
- 5 Bake at 350 degrees for 30 minutes.

Ingredients

- 1 can chicken
- 1 can diced green chillies
- 8 oz. Jack cheese, shredded
- 1 package corn tortillas
- 2 cans cream of chicken soup
- 4 oz. sour cream

Chicken Fajita Pizza

 12 mins.,  450 °F

 Betty Crocker


Instructions


- 1 Cut the chicken into bite-sized cubes and cut the bell pepper into thin strips.
- 2 Move oven rack to lowest position and preheat oven to 450 degrees.
- 3 Heat skillet over medium-high heat. Add oil; rotate skillet to coat bottom and side.
- 4 Cook chicken in oil for 3 minutes, stirring frequently.
- 5 Stir in bell pepper and onion. Cook 3 to 4 minutes, stirring frequently, until vegetables are crisp and chicken is no longer pink in center; remove from heat.
- 6 Stir in salsa; set aside.
- 7 Sprinkle 3/4 cup of cheese over crust. Top with chicken mixture. Sprinkle with remaining 3/4 cup cheese.
- 8 Bake about 12 minutes or until crust is brown and cheese is melted.

Ingredients

2 Tbsp. oil
1/2 bone/skin-less chicken breasts
1/2 medium bell pepper
1 small onion, sliced
1/2 c. chunky-style salsa

Chicken Fajitas

 4 h

 6-8 Personen

 Jill Lyon

Instructions

1 Put chicken breasts, onions, enchilada sauce, fajita mix in Crockpot. Cook on low for 2-3 hours.

2 Two hours before desired finished time, shred chicken and put in sliced peppers

3 Serve with warmed tortillas

Ingredients

3-4 Chicken Breasts

1 Onion

2 packages Fajita mix

1 can Green Chili Enchilada sauce



1 green pepper


1 red pepper

Tip:

Add more of everything if serving more people. When cooking for two, cut recipe in half except for I usually use most of an onion and most of the bell peppers. Use half a can of enchilada sauce (we like Hatch Green Chile Enchilada sauce with roasted garlic).

Chicken Pot Pie

 15 min,  350 °F

 Shannen Lyon

Instructions

- 1 In a pot, boil the chicken breasts, then set aside. Save the water.
- 2 In a large pot, pour in chicken broth. Add chopped carrots and potatoes and pour in the chicken water until the potatoes and carrots are covered.
- 3 Add the bay leaves. Add salt, pepper, and sage to taste.
- 4 Boil the veggies until soft then add the peas and half and half.
- 5 Chop or shred the chicken and add to the vegetables. Continue to cook on low heat
- 6 In a separate pan, melt the butter completely, add the flour to melted butter and stir until flour is dissolved (This makes the filling creamy). Add this mixture to the chicken and veggies.
- 7 Stir this new mix until the butter and flour have completely mixed (melted) with the chicken mix. You will notice it start to thicken.
- 8 Pour this into a casserole dish and bake at 350 for 15 minutes.

Ingredients

- 2-3 chicken breasts
- 1 can chicken broth
- 1 lb. chopped carrots
- 3-4 large potatoes, cubed
- 1 sm. bag frozen peas
- 1 pt. half and half
- 1 cube butter
- 2 c. flour
- 2-3 bay leaves
- sage seasoning
- salt and pepper
- 12-4 biscuits

Cranberry Chicken

🕒 5-6 Personen

📄 Kelli Skousen

Instructions

- 1 Mix salad dressing, onion soup, and cranberry sauce.
- 2 Place some sauce in crockpot to cover the bottom. Place chicken in crockpot and cover with remaining sauce
- 3 Cook on low for 3-4 hours

Ingredients

- 5-6 Chicken Breasts
- 1 Russian Salad Dressing
- 1 package Lipton Onion soup mix
- 1 can Jellied Cranberry Sauce

Tip:

Serve with angel hair pasta which you have buttered and covered with parmesan cheese. Depending on your crockpot and how much chicken, cooking time will vary. Check chicken after 2 hours to make sure the chicken is not dry. I usually use frozen chicken.

Cream Chicken



15 min



20 min



Kelli Skousen

Instructions

- 1 If using chicken breasts, cook them first.
- 2 Start steaming your choice of brown or white rice.
- 3 Cook the chicken and soup together in a sauce pan over medium-high heat.
- 4 Serve the soup/chicken mix over the rice.



Ingredients

- 1 can chicken (see tip)
- 2 cans cream of chicken soup
- 2 c. Cooked rice

Tip:

You can also use 2-3 cubed chicken breasts. Also, the amount of rice depends on how many people will be eating it - use your best judgment!

German Pancakes

 20 min,  400 °F

 Kelli Skousen



Instructions

- 1 Blend ingredients.
- 2 Pre-heat oven to 400 degrees.
- 3 Melt one stick of butter in 9x13 pan.
- 4 Pour batter over melted butter.
- 5 Bake for 20 minutes.

Ingredients

6 eggs
1 c. flour
1 c. milk
1/4 tsp. salt

Hawaiian Roll Sandwiches

 15-20 min,  350 °F

 Kelli Skousen

Instructions

- 1 Preheat oven to 350 degrees.
- 2 Place sandwiches in 9x13 pan. Pour sauce over top.
- 3 Bake 15-20 minutes.
- 4 Remove from pan and let sit for a few (5ish) minutes.


Ingredients

- 1/2 c. melted butter
- 1 tsp. garlic powder
- 3 Tbsp. Warstershire sauce
- 1 Tbsp. poppyseeds
- 12 Hawaiian Rolls
- 12 servings sandwich meat
- 12 servings sandwich cheese

Tip:

Best with ham and provolone cheese

Italian Sandwiches

 2-4 hr

 Shannen Lyon

Instructions

- 1 Brown meat. and flavor it with a small amount of garlic and dried cilantro leaves.
- 2 Place meat in crock-pot, layering with onions and peppers.
- 3 Cook on low for 2-4 hours.
- 4 Just prior to serving, broil sandwich rolls till golden brown.
- 5 Add meat mixture and slice of favorite cheese; Broil till cheese is melted.

Ingredients

- 1/2 lb. sausage
- 1/2 lb. Ground beef or turkey
- 1 small onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped

Tip:

Provolone cheese is very good.

Lasagna



45-60 min, 375 °F



Cindy Himes

Instructions

- 1 Brown meat.
- 2 Pour sauce in meat and let simmer.
- 3 In small mixing bowl mix cottage cheese, eggs, and parmesan cheese.
- 4 Pour small amount of sauce in 9x13 pan.
- 5 Layer noodles, meat, cottage cheese mix, grated cheese mix.
- 6 Bake at 375 degrees for 45 minutes-1 hour.

Ingredients

- 1 lb. sausage
- 1 Jar spaghetti sauce
- 1 c. cottage cheese
- 1/2 c. grated parmesan
- 2 eggs
- 1 pkg. lasagna noodles
- Cheddar and Mozzarella cheese

Meatballs



25 min



30-40 min, 350°F



Shannen Lyon

Instructions

1 In a bowl, combine ingredients and roll into meatballs.

2 Brown in large saucepan.

3 Place in a casserole dish and pour spaghetti sauce over meatballs.

4 Bake at 350 degrees for 30-40 minutes.

Ingredients

1 lb. sausage

1/2 c. quick oats

2 Tbsp. onions, grated

1/2 tsp. salt

2/3 c. milk

Tip:

You can also use hamburger or ground turkey instead of sausage for meatballs.

Meatball Subs



10 min



20 min



Kelli Skousen

Instructions

- 1 Cook meatballs in spaghetti sauce on medium-high heat
- 2 Once meatballs warm, cut rolls in half and butter them.
- 3 Broil bread until lightly golden brown
- 4 Remove bread from oven and place meatballs and cheese on sub rolls.
- 5 Broil until cheese is melted. Remove from oven and enjoy.



Ingredients


- 1 pack Sub Rolls
- 6 slices Cheese (Provolone or Mozzarella)
- 1 bag Meatballs
- 1 Jar Spaghetti sauce

Tip:

If you have extra time, you can also use homemade meatballs for sandwiches.

Mexican Lasagna

 30 min,  350 °F

 Betty Crocker

Instructions

- 1 Heat oven to 350 degrees.
- 2 Cook and drain noodles as directed on package.
- 3 Meanwhile, in large bowl, mix soup, sour cream, milk, cumin, garlic powder, chicken and chiles.
- 4 Spread about 1 1/4 cups of chicken mixture in baking dish. Top with 4 noodles.
- 5 Spread 1 1/4 c. chicken mixture over noodles; sprinkle with onions and cilantro. Sprinkle with 1 c. cheese. Top with 4 noodles.
- 6 Spread 1/4 c. chicken mixture over noodles; sprinkle with bell pepper. Sprinkle with 1 c. of cheese. Top with 4 noodles; spread with remaining chicken mixture.
- 7 Crush chips on top and sprinkle with remaining cheese.
- 8 Cook for 30 minutes.

Ingredients

- 12 uncooked lasagna noodles
- 2 can cream chicken soup
- 1 8 oz container of sour cream
- 1/4 c. milk
- 1 1/4 tsp. ground cumin
- 1/2 tsp. garlic powder
- 3 c. cubed, cooked chicken (see tip)
- 1 can chopped green chillies
- 8-10 med. green onions, sliced
- 1/2 c. chopped fresh cilantro or parsley
- 3 c. finely shredded cheese blend
- 1 lg. red bell pepper, chopped
- 1 c. tortilla chips

Tip:

1 can of cubed chicken is perfect. Also, Tostitos tortilla chips with a "hint of lime" are very good

Stroganoff



2-4 hr



Kelli Skousen



Instructions

- 1 Brown stew meat in olive oil.
- 2 Put in crock pot. Add soups and onion mix.
- 3 When finished cooking add sour cream.

Ingredients

- 1 package of stew meat
- 2 cans cream of mushroom soup
- 1 can cream of celery soup
- 1 package of onion soup mix
- 1/2 c. sour cream

Stuffed Shells

 30 min,  350 °F

 Kelli Skousen

Instructions

- 1 Place sausage and spinach in pan. Cook until sausage no longer pink in center.
- 2 Cook noodles as directed on package
- 3 In separate bowl, Mix egg, Parmesan, and half of the package of mozzarella. Add sausage mixture and mix.
- 4 Place some spaghetti sauce on bottom of 9x13 pan.
- 5 Place sausage/cheese mixture in shells. Cover with spaghetti sauce and remaining mozzarella.
- 6 Bake for 30 minutes.

Ingredients

- 1 Egg
- 1 package Frozen spinach
- 1 lb. Sausage
- 1 Jar Spaghetti Sauce
- 1 Small package Mozzarella cheese
- 1/4 c. Shredded Parmesan cheese

Wandarritos

 Wanda Skousen

Instructions

- 1 Brown beef in pan until meat no longer pink in center
- 2 Place refried beans and chillies in saucepan and cook on medium-high heat.
- 3 Add meat to bean mixture.
- 4 Butter one side of tortilla. Place bean mix on un-buttered side, add cheese and cover with another tortilla that is buttered on opposite side.
- 5 Place wandarrito on griddle and cook, flipping back and forth until both sides of tortilla are browned the way you like.
- 6 Garnish with sour cream, lettuce, tomato and salsa to your liking.



Ingredients

1/2 lb. Ground beef
1 small can diced green chillies
1 can Refried beans
1 Tomato, diced
Tortillas
Cheese
Sour cream
Lettuce
Salsa

Tip:

You can use ground turkey instead of ground beef. Shannen likes to use black refried beans.

Butterscotch Cookies

 8-10 min,  375 °F

 Jill Lyon

Instructions

- 1 Mix all together.
- 2 Bake at 375 for 8-10 minutes.



Ingredients

- 1/2 c. butter
- 1/2 cup shortening
- 3/4 c. brown sugar
- 1/2 c. sugar
- 1 egg
- 1 tsp. baking soda
- 2 tsp. vanilla
- 1/2 tsp. salt
- 1 1/2 c. flour
- 2 c. corn flakes
- 1 c. oatmeal
- 1 c. butterscotch chips

Tip:

These are Spencer's favorite cookies!

Chocolate Chip Cookies

 6-8 min,  350 °F

 Gaylene Merchant



Instructions

- 1 Mix all ingredients.
- 2 Bake at 350 degrees for 6-8 minutes.

Ingredients

1 c. dark brown sugar
1 c. butter
1 1/2 eggs
3/4 tsp. baking soda
3/4 c. sugar
1 Tbsp. vanilla
3 c. flour
3/4 tsp. salt

Cookie Bars

 25min,  375 °F

 Julie Bradshaw



Instructions

- 1 Melt margarine on stove top and mix with sugars and vanilla.
- 2 Remove from heat.
- 3 Add eggs, stir.
- 4 Add salt, stir.
- 5 Add remaining ingredients.
- 6 Pour into buttered 9x13 pan.
- 7 Bake at 375 degrees for one minute.
- 8 Take out and pour in chocolate chips and marble (mix with utensil).
- 9 Bake for 25 minutes.

Ingredients

- 1 pkg. chocolate or butterscotch chips
- 1/4 tsp. baking soda
- 2/3 c. margarine
- 1 c. sugar
- 1 tsp. vanilla
- 1 tsp. baking powder
- 1 tsp. salt
- 1 c. brown sugar
- 2 c. flour
- 2 eggs

Hersey Kiss Cookies

 10-12 min,  375 °F

 Jill Lyon

Instructions

- 1 Roll the dough into little balls an then roll in sugar.
- 2 Place the balls on cookie sheets and bake at 375 for 10*12 minutes.
- 3 Remove from the oven and place an unwrapped Hershey kiss in the center of the cookie.



Ingredients

- 1/2 c. butter
- 1/2 c. shortening
- 1 c. sugar
- 1 c. brown sugar
- 2 eggs
- 1/2 c. Creamy peanut butter
- 4 Tbsp. Milk
- 2 tsp. baking soda
- 1 tsp. salt
- 2 tsp. vanilla
- 3 1/2 cups flour
- 2 large bags Hershey kisses

Tip:

This makes a lot, so treat it as if it were doubled.

Pumpkin Cookies

 10-12 min,  350 °F

 Shelby Skousen

Instructions

- 1 In electric mixer, blend shortening and sugar.
- 2 Add pumpkin, eggs (one at a time).
- 3 Add vanilla.
- 4 In a separate bowl mix flour, baking powder, salt, cinnamon baking soda, pumpkin pie spice, nutmeg and cloves.
- 5 Mix dry ingredients into wet ingredients.
- 6 Bake at 350 degrees for 10-12 minutes or until tops harden.
- 7 While baking, make the frosting by mixing the box of powdered sugar with the stick of melted butter, 1 tsp. vanilla, and 1/4 c. milk.
- 8 Frost the tops of the cookies after they cool

Ingredients

- 2 c. sugar
- 2 c. shortening
- 2 c. pumpkin
- 2 eggs
- 2 tsp. vanilla
- 5 c. flour
- 4 tsp. baking powder
- 1 tsp. salt
- 2 tsp. cinnamon
- 2 tsp. baking soda
- 2 tsp. pumpkin pie spice
- 2 tsp. nutmeg
- 2 tsp. cloves
- 1 box powdered sugar
- 1 stick butter
- 1 tsp. vanilla
- 1/4 c. milk

small, big

Rice Crispy Treats

 Kelli Skousen

Instructions

- 1 Pour 6 cups of rice crispies into small bowl.
- 2 Melt butter in large saucepan over medium-low heat.
- 3 Stir marshmallows into melted butter stirring constantly until marshmallows are completely melted.
- 4 Pour rice crispies into marshmallows until cereal is completely coated.
- 5 Butter a 9x13 pan. Pour rice crispies into pan.
- 6 Butter hands and pat rice crispies firmly down.
- 7 Wait a few minutes for them to harden and then enjoy!



Ingredients

6 cups Rice Crispies
4 Tbsp. Butter
45 Large Marshmallows

Tip:

Use real brand marshmallows, rice crispies, and real butter for better tasting rice crispy treats.

Snickerdoodles

 8 min,  375 °F

 Kelli Skousen



Instructions

- 1 Mix dry ingredients in small bowl.
- 2 In seperate, large bowl, cream butter and sugar till fluffy.
- 3 Add eggs, milk, and vanilla.
- 4 Slowly mix in dry ingredients.
- 5 Roll small cookie dough balls in mix of 4 Tbsp. sugar and 1 tsp. cinnamon.
- 6 Bake at 375 degrees for 8 minutes.

Ingredients

3 3/4 c. flour
1 tsp. baking soda
1/2 tsp. cream of tarter
1/2 tsp. salt
1 c. butter
2 c. sugar
2 eggs
1/4 c. milk
1 tsp. vanilla

Vanilla Sheet Cake

 8 min,  375 °F

 Stephanie Skousen

Instructions

- 1 Melt 1 stick margarine, shortening, and water.
- 2 Add sugar, flour and mix.
- 3 Add buttermilk, eggs, 1 tsp. vanilla and mix.
- 4 Mix in baking soda.
- 5 Pour into greased jelly-roll pan.
- 6 Bake at 400 degrees for 15-20 minutes.
- 7 5 minutes before cake is done, melt margarine, milk. Bring to a boil, stirring constantly. Add powdered sugar and 1 tsp. vanilla.

- 8 Pour over cake.

Ingredients

- 1/2 c. buttermilk
- 2 eggs
- 2 tsp. vanilla
- 2 c. sugar
- 2 c. flour
- 2 sticks margarine
- 3/4 c. water
- 1 tsp. baking soda
- 1 box powdered sugar
- 1/3 c. milk
- 1/4 c. shortening

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