

## FREEDOM WORSHIP CENTER



## HERITAGE CELEBRATION COOKBOOK

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## **Cooked Homemade Play Dough**

Annette Chambers

3 c. flour  
2 T. cream of tartar  
1 1/2 c. salt  
3 T. salad oil  
Food coloring  
3 c. water

Mix first 5 ingredients in a saucepan. Stir over medium heat until mixture thickens. Remove from heat and knead when cooled. Divide dough into desired amounts for each color. Knead drops of food coloring into each part until desired shade is attained. The dough does not taste good, but it is harmless.

***“Taste and See that the Lord is Good...”  
--Psalm 34:8***

I love this scripture! I have often envisioned a table set before me laden with yummy food and Jesus inviting me to sit with Him. It is an invitation for us to take God at His word and enjoy His blessings. An invitation for us to trust in the Lord and experience His goodness and mercy firsthand. It is an invitation to dive into God's word and know Him personally. To taste His mercy, His grace, His love, His protection, and His provision.

Psalms 119 tells us that God's word is  
“Food for the Soul”.

It is through a life of obedience and walking in His Word that we receive God's blessings.

So how do we mix this together to taste the Goodness of God?

We must follow God's recipe for our best life.

Start with Romans 12:2... Renewing your mind...through reading the Word of God it enables us to discern what God has planned for our life Stir in the Belief that you will see the Goodness of God, that is Faith...Psalm 27:13

Finally Psalm 84:11...Receive the Goodness of God as he provides and cares for us.

Now place a serving on your daily plate of life and  
“Taste and See that the Lord is Good!”

*Submitted by: Carrie Begley*

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## **Bubble Refill Station**

Carrie Begley

Bubble solution:

12 c water

1 c dish soap

1 c cornstarch

2 Tbsp baking powder

Now go out and make some bubbles.

## **Crock Pot Play Dough**

Carrie Begley

2 c flour

1/2 c salt

3 Tbsp cream of tartar

3 Tbsp cornstarch

2 c warm water

2 Tbsp vegetable oil

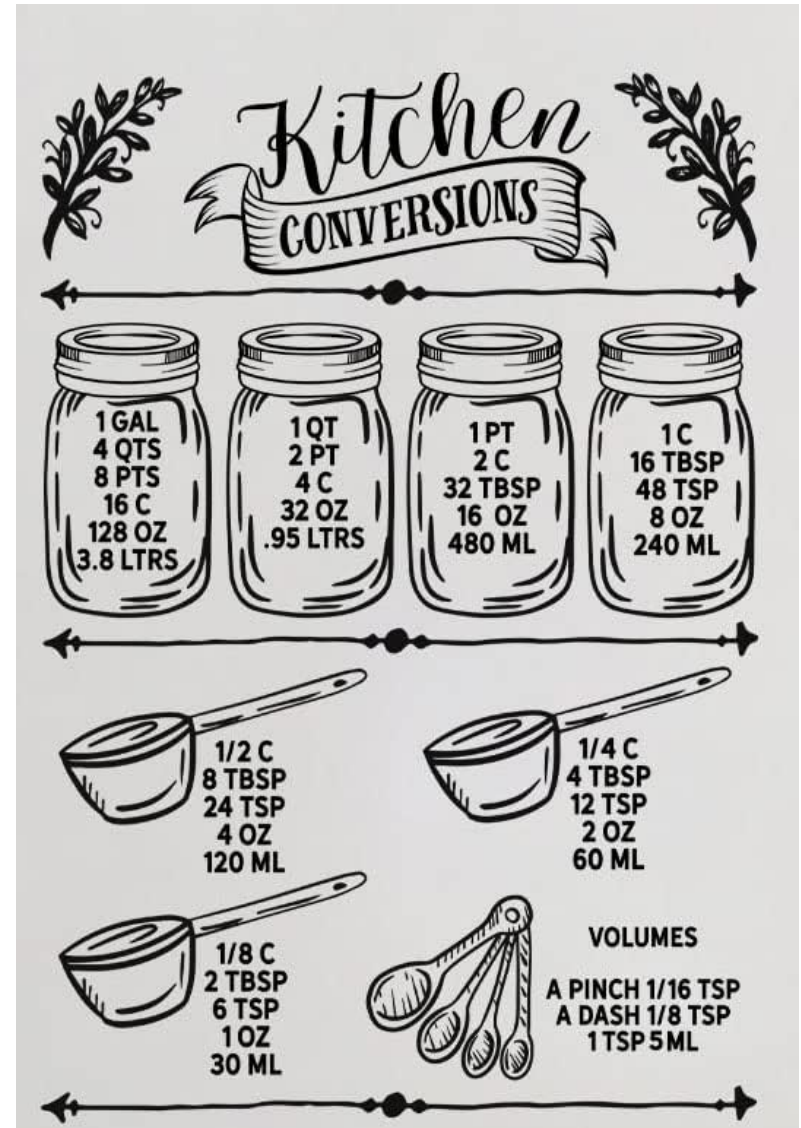
1/2 tsp almond extract

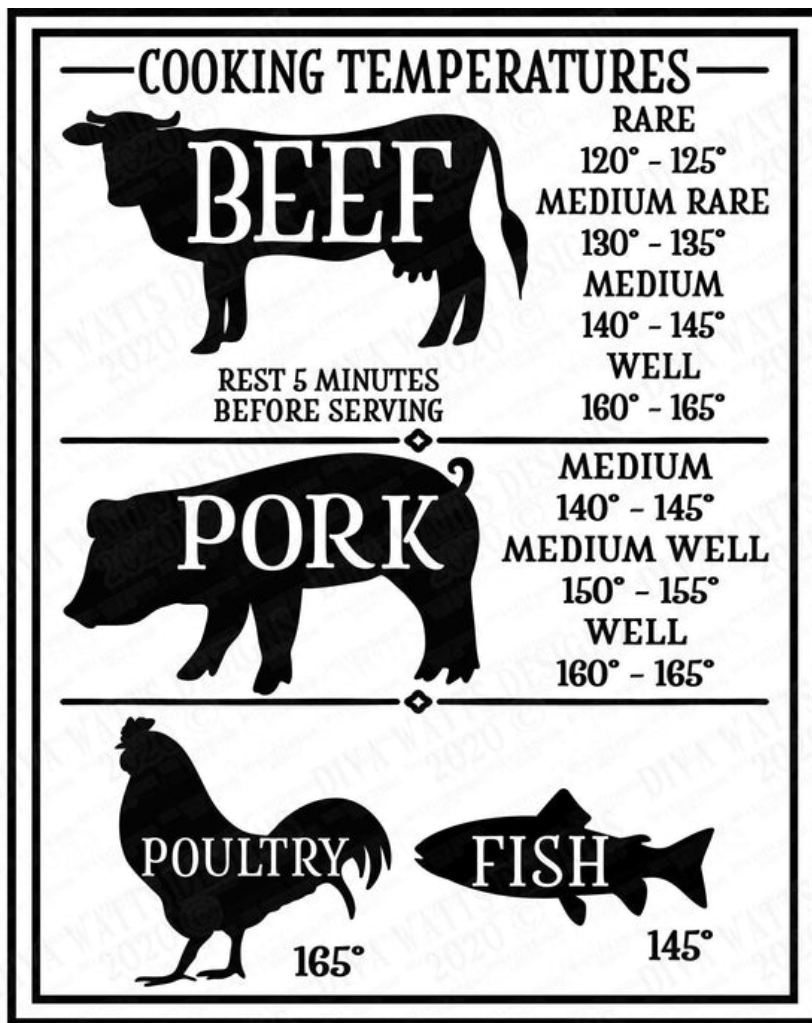
Food Coloring

Stir, cover, cook on high for 1 hour

## Other

*So whether you eat or drink or whatever you do, do it all  
for the glory of God. – 1 Corinthians 10:31*





### **Pralines**

Annette Chambers

- 1 c buttermilk
- 1 Tbsp butter
- 2 c sugar
- 1 tsp vanilla
- 1 tsp baking soda
- 2 c pecans (lightly chopped)

Combine in large pot butter, milk, sugar and baking soda. Use medium heat until bubbles form, stirring constantly until brownish in color and soft ball stage. Remove from heat. Add butter, vanilla and chopped nuts. Beat until glossy and starts to crystalize. Quickly spoon candy into patties 2-inch size, on waxed paper. Cool.

### **Popcorn Balls**

Annette Chambers

- |               |                        |
|---------------|------------------------|
| 2 c sugar     | 1/2 c light corn syrup |
| 1 1/2 c water | 1 tsp vinegar          |
| 1/2 tsp salt  | 1 tsp vanilla          |

Pop 5 quarts popcorn. Butter sides of pan well. Cool all but vanilla. Add after done. Stir well. Pour over corn. Mix well and form into balls. Put on greased cookie sheet. Wrap in waxed paper. May add some food color.

### **Marshmallow Crème Fudge**

Karen Fultz – Wife of Paster Larry E. Fultz

3 c sugar  
1 c Milnot  
1 (7oz) jar marshmallow crème  
3/4 stick butter or margarine  
1 (12oz) pkg chocolate chips  
1 c chopped nuts (optional)  
Some plaster Easter eggs (optional)

Mix sugar, Milnot & margarine together, cook until mixture comes to a boil, stirring frequently. Boil for 5 minutes, stirring constantly. Remove from fire & stir in chocolate chips & marshmallow crème. Stir ingredients until mixture is creamy & smooth. Pour into buttered 2 1/2 pounds. Note: For a delightful change, use butterscotch or caramel chips instead of chocolate.

### **Peanut Butter Fudge**

Annette Chambers

4 sticks margarine                      Pinch of salt  
1 (18oz) jar peanut butter          1 tsp vanilla  
2 lb bag confectioners' sugar

Melt margarine. Stir in peanut butter until dissolved. Set off heat and sift in sugar and vanilla. Spray a 9 × 13-inch cake pan with Pam. Put in mixture and let set in refrigerator for 1 1/2 hours.

### **Recipe for all seasons**

Melissa Murphy

1 cup thanks to God  
1 cup of good thoughts  
3 cups of kind deeds  
2 cups of sacrifice for others  
3 well beaten thoughts of compassion

Mix thoroughly with tears of joy as well as sorrow for your neighbor in trouble. Flavor with little gifts of love and kindly service. Fold in prayer and faith to lighten the other ingredients and raise the texture to great heights of Christian living. Bake well at a high degree of human kindness and serve with a warm smile. Enjoy every bite.

## Appetizers, Pickles, Relish

*It is not good to eat too much honey, nor is it honorable  
to search out matters that are too deep.  
– Proverbs 25:27*

### **Baked Apple Butter**

Flora Jane Little – Grandmother of Don Coyle

10 lb apples  
2 c cider vinegar  
5 lb sugar  
2 large Tbsp cinnamon, or to taste

Cut apples into quarters (no need to pare or peel).  
Cook apple quarters until done. Put through a  
colander or mill, to remove seeds. Add remaining  
ingredients. Bake at 350 degrees until done. Stir  
every now and then. Put in jars. Seal.

### **Coconut Bon Bons**

Annette Chambers

1 lb confectioners' sugar  
1 small (14oz) bag coconut  
1/2 c butter  
1 (8oz) pkg. cream cheese  
Paraffin wax  
White chocolate or almond bark

Melt butter, soften cream cheese and mix together.  
Add coconut and sugar. If not thick enough to roll  
out, add more coconut and sugar. Roll into balls.  
Freeze for 30 minutes or so before dipping (to make  
process easier). Melt bark or chocolate and wax  
together and dip.

### **Apple Bars**

Annette Chambers

3 eggs	2 tsp vanilla
2 c flour	1 tsp baking soda
3/4 tsp cinnamon	1/2 tsp salt
2 c chopped apples	1 c oil
1 3/4 c sugar	1/2 c pecans or walnuts

Sift first flour, baking soda, cinnamon and salt. Then add the eggs, oil, vanilla and sugar. Add apples, pecans or walnuts. Bake at 350° for 50 minutes or until done.

### **Christmas Snowballs**

Annette Chambers

1 (6oz) pkg Nestle semi-sweet pieces  
1/3 c evaporated milk (not sweetened condensed)  
1 1/4 c sifted powdered sugar  
1/2 c dry roasted peanuts  
1 (3½oz) can flaked coconut

In medium saucepan, combine chocolate and milk; stir over low heat until chocolate melts. Remove from heat and stir in powdered sugar and nuts. Chill a few minutes. Form into 1-inch balls and roll in coconut.

### **Cheese Ball**

Cleta Barnett-Halsey - Mother of Annette Chambers

1 (8oz) pkg. Cracker Barrel cheese  
1 (8oz) pkg. Philadelphia cream cheese  
2 Tbsp margarine  
2 tsp pimento  
2 tsp green pepper  
2 tsp onion  
1 tsp Worcestershire sauce  
1/2 tsp lemon juice

Combine cheese food, softened cream cheese and margarine; mix until well blended. Add remaining ingredients; mix well. Mold into bell shapes; using the Cracker Barrel containers coated with margarine. Chill until firm. Remove. Yield: 2 balls.

### **Cheese Ball**

Karen Fultz – Wife of Pastor Larry E. Fultz

3 (8oz) pkg. cream cheese  
2 pkg. onion dip mix  
1 Tbsp milk  
1/4 tsp garlic  
2 tsp Worcestershire sauce

Mix thoroughly. Form in a ball. Chill and serve.

### **Easy Dried Beef**

Marsha (Murphy) Johnston – Sister of Janice Coyle

1 pkg cream cheese  
Small amount of milk  
1 pkg dried beef, chopped fine

With mixer blend together cream cheese and milk to desired consistency. Add dried beef. Mix well. Serve with chips.

### **Crab Puffs**

Annette Chambers

1 c water  
1 tsp dry mustard  
1 stick margarine  
1 (6 1/2oz) can crabmeat  
1 c flour  
1 tsp Worcestershire sauce  
4 eggs  
1/2 c sharp cheddar cheese grated  
3 scallions, chopped

Bring water to boil and add margarine. Return to boil. Add flour all at once. Remove from heat and beat in 1 egg at a time. Add the following ingredients: 3 scallions, chopped, dry mustard, crabmeat, Worcestershire sauce and cheddar cheese. Drop on a cookie sheet by spoonfuls and bake for 15 minutes in a 400° oven. Turn oven down to 350° and bake another 10 minutes.

### **Peanut Clusters**

Annette Chambers

1 (12oz) can Planter's cocktail peanuts  
1 (12oz) pkg. Nestle milk chocolate morsels  
3 oz butterscotch morsels  
2 Tbsp chunky or smooth Jiffy peanut butter  
Mix first 3 ingredients in double boiler or until completely melted. Stir in peanuts. Let cool 10 minutes. Drop on wax paper by teaspoon. Best kept in refrigerator until ready to eat. Makes 40-50 candies.

### **Granny's Apple Butter**

Annette Chambers

6 lb tart apples	6 c cider or apple juice
3 c sugar	2 tsp ground cinnamon
1/2 tsp ground cloves	

Core and quarter unpeeled apples. In a 4 to 6-quart kettle, combine apples and cider. Cook about 30 minutes or until soft. Pass through food mill. Boil gently for 30 minutes, stirring often. Add sugar and spices. Cook and stir over low heat until sugar dissolves. Boil gently, stirring often, until desired thickness. Ladle hot apple butter into hot jars, leaving approximately 1/2-inch head space. Adjust lids. Process in boiling water for 10 minutes. Makes 8 ½ pints

### **Peanut Brittle**

Martha (Coyle) Wells

1 1/2 tsp soda  
1 tsp water  
1 tsp vanilla  
1 1/2 c sugar  
3 Tbsp butter or margarine  
1 c water  
1 c light corn syrup  
1 lb shelled unroasted peanuts

Butter two baking sheets, each 15 1/2 x 12 inches; keep warm. Combine soda, 1 teaspoon water and vanilla; set aside. Combine sugar, 1 cup water, and corn syrup in a large sauce pan. Cook over medium heat, stirring occasionally, to 240 degrees on a candy thermometer. Stir in butter and peanuts. Cook stirring constantly to 300 degrees on candy thermometer. Watch very carefully so mixture does not burn. Immediately remove from heat; stir in soda mixture thoroughly. Pour half the candy mixture onto each warm baking sheet and spread quickly, evenly about 1/4 inch thick. Cool, break candy into pieces.

### **Meatballs**

Carrie Begley

1 (14oz) can whole cranberries  
1 (12oz) jar Cocktail Sauce  
Frozen Meatballs (as many as you like)

Add ingredients to Crockpot, cook on High for 2 hours or Low for 4-6 hours

### **Taco Dip**

Annette Chambers

2 lb ground beef  
1 pkg taco seasoning mix  
1 (16oz) can refried beans  
1 medium chopped onion  
1 (6oz) jar jalapeño peppers  
1 (8oz) jar taco sauce  
2 pkgs softened cream cheese  
2 c cheddar cheese

Brown and drain ground beef. Mix in taco seasoning mix, refried beans, chopped onion, jalapeño peppers and taco sauce. If you want extra hot, add juice from peppers. Put into baking dish, top with softened cream cheese, then top cream cheese with Cheddar cheese. Heat in oven at 350° until cheese melts. Serve with nacho chips. Serves 6-8.

### **Corn Salsa**

Carrie Begley

3 (15oz) cans Corn drained  
Dice a Red, Orange, and Green Pepper  
Dice 1/2 of a Red Onion  
1/2 c Mayonnaise  
1/2 c Miracle Whip  
1 Bag Chili Cheese Fritos

Mix all ingredients together. Chill. Top with crushed Chili Cheese Fritos immediately before serving.

### **Stuffed Mushrooms**

Annette Chambers

2 lb fresh mushrooms (the bigger the better)  
3 Tbsp butter (not margarine)  
1/2 tsp celery seeds  
1 1/2 lb fresh ground Italian sausage  
1/2 tsp celery salt  
1 c salad croutons (herb flavored)  
3 Tbsp Worcestershire sauce

Wash mushrooms and remove stems (save stems.)  
Drain. Take about 1/2 of the stems and dice. Sauté diced mushroom stems in Worcestershire sauce and butter. In a bowl, combine sausage, croutons, celery salt and celery seed. Sauté mixture. Mix good, like you would a meat loaf. Stuff mushroom caps. Place in greased baking dish and bake for 30 minutes at 300°.

### **Peanut Butter Cups**

Annette Chambers

1 c softened butter	3 c peanut butter
1 box confectioners' sugar	Dash of salt
2 tsp starch	2/3 c dry milk

Combine butter and peanut butter until thoroughly mixed. Add remaining ingredients; mix well.  
Spread evenly on an ungreased cookie sheet.  
Chill for 1 hour. Spread chocolate icing on top.  
Chill for 3 hours. For best results, chill overnight.

### **Almond Cream Cheese Buttons**

Annette Chambers

3 oz cream cheese, softened  
1/2 tsp almond extract  
6-7 doz. whole almonds  
3 c confectioners' sugar, divided  
Candy paper cups

Mix together cream cheese and almond extract.  
Gradually add 2 to 2 1/2 cups confectioners' sugar.  
Knead until no longer sticky. Shape into 3/4-inch thick balls. Roll in confectioners' sugar. Flatten balls by pressing an almond into the center. Set in candy paper cups. Let dry at room temperature.  
Store loosely covered in the refrigerator. Makes 6 to 7 dozen candies.

### **Cereal Candy**

Annette Chambers

1 1/2 lb white almond bark

2 c Captain Crunch

2 c peanuts

2 c broken pretzels

2 c Rice Krispies

Melt the white almond bark. In a large bowl, mix all ingredients above. Pour melted white almond bark over ingredients and mix well. Drop by spoon on waxed paper until cool.

### **Almond Bark**

Annette Chambers

1 lb. white chocolate

1 T. butter

1 tsp. almond extract

1 c. whole unblanched almonds, toasted

Melt white chocolate and butter together over hot water in a double boiler. Blend in almond extract. Stir in almonds. Have ready a 12 x 9-inch cookie sheet covered with foil and buttered well. Spread mixture thin on cookie sheet. Break into pieces when cool.

### **Vegetable Dip**

Lula Hitte

1 c mayonnaise

1 c plain yogurt (8oz)

1 1/2 Tbsp parsley

1 Tbsp minced dried onion

1 tsp celery salt

1/2 tsp dill weed, dried

1/2 tsp Accent

Mix together above ingredients. Let sit overnight in refrigerator. Serve with fresh, raw vegetables.

### **Spinach Pinwheel**

Clarice Teague

1 jar Bacon Bits

Bundle of Green onions

2 (10 oz) pkg Spinach, frozen

1/2 cup Mayonnaise

1/2 Sour Cream

8oz cream cheese

1 envelope Ranch dip mix

1 (8 count) package 10-inch flour tortillas

Room temp cream cheese blend Mayo, sour cream and cream cheese together. Add ranch packet. You have to get all the water out of the spinach or most. I lay lots of paper towels out and layer the spinach with them and press or whatever works for you.

Take tortilla and layer base mix, bacon bits, green onions and spinach together. Roll, cover-then refrigerate for at least an hour before cutting. It makes it easier.

### **Olive Nut Dip**

Janice (Murphy) Coyle

8 ounces cream cheese, softened  
1/2 c real mayonnaise  
1/2 c pecans chopped  
1 c sliced or chopped green low salt salad olives  
2 Tbsp juice from olive jar  
Dash of pepper  
Mix ingredients until blended and smooth.  
Refrigerate for at least an hour or two. Serve with  
crackers or fresh vegetables.

### **Nuts, Bolts, and Screws**

Annette Chambers

1 lb pecans  
1 box Wheat Chex  
1 lg box Cheerios  
2 Tbsp salt  
1 medium box stick pretzels  
1 Tbsp garlic salt  
1 Tbsp Worcestershire sauce  
1 lb butter or margarine  
Melt butter in large roaster. Pour in all cereals, nuts  
and pretzels. Add seasonings. Set oven at 200°. Stir  
every 15 minutes for 1 hour.

### **Buckeye Candy**

Annette Chambers

1 stick margarine	1 tsp. vanilla
1 1/2 c. peanut butter	1/2 stick paraffin
1 (1 lb) box powdered sugar	
1 (12oz) pkg. chocolate chips	

Mix margarine, powdered sugar, peanut butter and  
vanilla. Form into small balls and refrigerate  
overnight. Melt chocolate chips and paraffin in top  
of double boiler. Stick a toothpick in the candy ball  
and dip into chocolate mixture. Leave part of the  
ball uncovered to resemble a Buckeye. This candy  
can be frozen. The recipe yields 3 to 4 dozen  
Buckeyes.

### **Carmel Corn**

Marilyn Lawson

24 c popcorn	2 c brown sugar
1/2 c light Karo	1 c margarine
Dash of salt	Pecans (optional)
1 tsp baking soda	

Air-pop popcorn. Put corn in roaster pan. Boil  
sugar, Karo, margarine and salt for 5 minutes.  
Remove from heat and add 1 teaspoon baking soda.  
Add pecans (optional) to popcorn. Pour mixture  
over popcorn and stir. Bake 1 hour at 200 degrees.  
Stir every 15 minutes.

### **Potato-Peanut Butter Slices**

Annette Chambers

Leftover mashed potatoes

Peanut butter

Confectioners' sugar

Add confectioners' sugar to mashed potatoes until the dough is no longer sticky. Roll out on a surface dusted with confectioners' sugar.

Spread a layer of peanut butter on the dough, then roll up jelly-roll style. Slice.

### **Vanilla Caramels**

Annette Chambers

2 c granulated sugar

2 Tbsp butter

1 c milk

1 tsp vanilla extract

Boil sugar, butter and milk to firm-ball stage, 245°.

Do not stir after sugar is dissolved. Pour on buttered platter; cool; beat until creamy.

Add vanilla extract and chopped nuts

### **Hush Puppies**

Annette Chambers

1 egg

1 pt thick buttermilk

1 pt white cornmeal

1 tsp salt

1 big onion, chopped fine

1 tsp soda

1 Tbsp Crisco

Heat oven to 400° and place bread pan in the oven to heat. Beat egg slightly and add the remaining ingredients. Stir well. Grease the pan.

Drop the mixture from a big spoon and cook 20 minutes at 400°

### **Cracker Snack**

Lula Mae Cotterell - Grandmother of Jennifer Ratcliff

Package of Oyster crackers

1 pkg Hidden Valley Ranch Style dry dressing

3/4 c oil

2 tsp dill weed

Mix together and sprinkle over crackers.

## Soup, Salads, Sauces & Dressings

*Then God said, "I give you every seed-bearing plant on the face of the whole earth and every tree that has fruit with seed in it. They will be yours for food."  
– Genesis 1:29*

### Old Fashioned Hard Candy

Annette Chambers

2 c granulated sugar

1 c water

2/3 c light corn syrup

1 tsp oil flavoring\*

Food coloring as desired

Confectioners' sugar

\*Oil flavoring can be purchased at drugstore or baking supply shop.

Mix sugar, water and syrup until sugar is dissolved. Boil on medium heat to 300° or hard ball stage. Remove from heat. Add flavoring and food coloring and mix well. Odor will be extremely strong at this time so prepare in well-ventilated kitchen. Pour in streams onto cookie sheet which has been very generously covered with confectioners' sugar. Make little ditches of confectioners' sugar so the candy does not spread too much. Sift more confectioners' sugar on top of candy streams. Cut with scissors into bite-size pieces as it begins to cool and outer edge will hold its shape. Do not wait until it is completely cooled because it becomes hard and impossible to cut. Yields 1 pound.

## **Candies, Jellies, Jams, Canning**

### **Cranberry Relish Salad**

Janice (Murphy) Coyle

1 (16oz) pkg whole cranberries  
3 apples  
3 oranges  
1 (20oz) can, crushed pineapple  
1/2 c nuts, chopped  
1 c sugar or honey

Put cranberries, apples, and oranges through food grinder. Mix ground mixture with remaining ingredients. Mix well. Refrigerate. May also be frozen.

### **5-Cup Fruit Salad**

Marilyn Lawson

1 c chunk pineapple  
1 c mandarin oranges  
1 c coconut  
1 c miniature marshmallows  
1 c sour cream

Drain the pineapple and oranges. Stir all ingredients together and chill. Keep refrigerated.

### **Sauce for Grilling Pork or Chicken**

Melissa Murphy

1 pt vinegar  
1 pt water  
1/2 lb butter  
2 oz salt  
2 Tbsp Worcestershire sauce

Heat until butter is melted. Keep warm when basting chops or chicken. Also can be used as a marinade on meat for 12 to 24 hours, then grill as usual.

### **Slaw**

Opal Hensley - Mother of Marilyn Lawson

1 medium head cabbage - chopped  
1 carrot  
1 green pepper

Syrup:

2 c sugar  
1 c vinegar  
1/2 c water  
1 tsp celery seed  
1 tsp mustard

Boil 1 minute, let cool.

Chop cabbage and add 1 tablespoon salt and let stand 1 hour.

Squeeze cabbage and add cooled syrup, carrots and green pepper. Add onions and radishes\*.

Refrigerate.

\*Radishes option

### **Quick 'N Easy Chocolate Frosting**

1 stick margarine  
3 tbsp. cocoa  
6 tbsp. milk  
1 box confectioner's sugar  
1 tsp. vanilla

1/2 c. chopped pecans  
1 Lg. jar marshmallow crème

Mix margarine, cocoa and milk in sauce pan. Place over low heat. Add confectioner's sugar and vanilla, mix well.

*I put the marshmallow crème with lid off in the microwave for 30 seconds and then spread on top of the cake when it first comes out of the oven.*

And now frost with the cocoa frosting.

2 eggs. Beat well and add boiling water. Bake in 9x13 inch greased pan at 375 degrees. The batter will be very thin, making a very moist cake that keeps for days.

### **Granny's Texas Sheet Cake**

Tina Cramer, my mother's (Phyllis Raleigh) recipe

2 c. flour	1 c. water
2 c. sugar	3 tbsp. cocoa
½ tsp. salt	2 eggs, well beaten
1 stick margarine	1 tsp. soda
½ c. vegetable oil	½ c. buttermilk
1 tsp. vanilla	1 tsp. cinnamon ( opt.)

Sift flour; measure. Resift with sugar and salt. Place margarine, oil, water and cocoa in sauce pan bring to boil. Pour over flour and sugar mixture. Combine eggs, soda, buttermilk and vanilla in another bowl. Add to mixture and mix well. Pour into greased and flowered shallow cake pan. Bake 20 minutes for 350 degrees. Start frosting the last 5 minutes cake is baking.

### **Grace's Sage Dressing**

Carrie Begley

6 Eggs  
1/2 Onion  
1 1/2 Tbsp Sage  
4 (12oz) jars Brown Mushroom Gravy  
2 Bags Dry Dressing Cubes  
Turkey Broth  
About 2 Cups Water to make it soupy

Mix all ingredients, add to baking dish  
Add water until "soupy"  
Bake at 350 degrees for 60 minutes

### **Cornbread Salad**

Dana Seick

8" pan baked cornbread - crumbled  
6 radishes  
2 tomatoes (small to medium) – chopped  
1/2 green pepper - chopped  
6 green onions - chopped  
1/2 c cucumber dressing  
1/2 c mayonnaise  
Mix well and chill. Serves 6 people.

### **Vegetable Dip**

Dana Seick

1 (8oz) pkg cream cheese  
1 small onion – grated  
3 pkg (broth and seasoning mix) or 1 Tbsp of seasoning mix  
1 Tbsp Worcestershire sauce  
1 dash Tabasco sauce

Mix all ingredients with hand mixer slowly, add 1 pt Hellman's mayonnaise. Chill and serve with vegetables or chips.

### **Seven Layer Salad**

Ruth Fultz - Mother of Pastor Larry E. Fultz

1 head lettuce  
1/2 cup chopped celery  
1/2 cup chopped onion  
1 (10oz) pkg frozen peas  
1 1/2 cup mayonnaise  
2 tbsp sugar  
2 tbsp milk  
1 (8oz) pkg shredded cheddar cheese  
8 slices of bacon, cooked and crumbled.

Tear lettuce into large shallow pan (9x13) Layer next three ingredients. Mix mayonnaise, sugar and milk. Spread over layers. Layer last 2 ingredients. Cover. Chill 12 to 21 hours.

Variations: Add layer of green peppers. Add layer of hard cooked eggs, sliced. Decrease mayonnaise to 3/4 cup and omit milk and sugar. Use Swiss cheese instead of cheddar. Top with 1 Tbsp paprika sprinkled over cheese and bacon.

### **Coconut Squares**

Annette Chambers

1/2 c brown sugar                      1/2 c butter  
1 c flour

Mix and spread in pan (7 × 11 × 1 1/2-inch.) Bake 20 minutes at 300°.

Mix together:

1 c brown sugar                      2 eggs, beaten  
2 Tbsp baking powder              1/2 c walnut pieces  
1/2 tsp vanilla                      Dash of salt  
1 c coconut

Spread over baked bottom layer and return to oven for 25 minutes. Cut into squares and sprinkle with confectioners' sugar.

### **One Bowl Chocolate Cake**

Melissa Murphy

2 c flour                      2 c sugar  
2 tsp baking soda              1/2 c cocoa  
1/4 tsp salt                      1 c oil  
1 c buttermilk                      2 eggs  
1 c boiling water

Mix flour, sugar, baking soda, cocoa and salt in bowl. Add oil and buttermilk. Beat slowly and add

### **Cherry Nut Glazed Cake**

Marilyn Lawson

1 pkg golden yellow cake mix  
3 oz softened cream cheese  
1/2 c finely chopped maraschino cherries  
1/2 c finely chopped nuts

Prepare cake mix as directed on package, adding cream cheese with water and eggs. Fold in finely chopped cherries and nuts. Pour into a well-greased and lightly floured 13x9 inch pan. Bake at 350 degrees for 40-45 minutes until cake springs back when touched lightly in center. Leave cake in pan; glaze immediately.

Glaze:

1 pkg buttercream vanilla frosting mix  
1/3 c maraschino cherry juice  
1/4 c butter

Combine frosting mix and cherry juice to make thin glaze. Add butter and heat until butter melts. Using toothpick, make holes about 1/4 inch apart in top crust. Pour warm glaze over slowly, allowing to soak into cake. Sprinkle with additional chopped nuts. Cool. Note: Cherries and nuts must be finely chopped to stay suspended in batter.

### **Mom's Fruit Salad**

Sue Garrett

2 eggs                      1 Tbsp flour  
1/4 c pineapple juice   1/4 c lemon juice  
2 Tbsp sugar  
Cook until thick.

In a large bowl

1 (20oz) can fruit cocktail  
1 (20oz) can pineapple  
6 bananas -sliced  
1 pkg of purple seedless grapes cut  
1/2 pint of whipping cream

Beat whipping cream then add to fruit and thickening sauce. Refrigerate for 1 hour.

### **Loaded Apple Salad**

Clarice Teague

1 apple  
1 celery stalk  
1 carrot  
1/4 C raisins or raisins  
1/4 C nuts of choice  
1 chicken breast  
4 slices bacon  
Chop everything

Dressing:

1/4 C mayo  
1 Tbs mustard  
2 Tbs Honey  
Cut everything into small bite size pieces stir, make dressing stir, refrigerate 1-2 hours before serving

### **Potato Salad**

Mary Barnett – Pastors Wife of Roy Barnett by Gail (Barnett) Berry

5-6 White potatoes (not too small) – Peel, quarter, wash and boil in cold water until done

4-6 Eggs (according to how much eggs you like) – Boiled, peeled and diced.

Put totally cold, cooked potatoes in bowl. Add diced boiled eggs.

Sauce:

Diced celery (don't over do it – maybe 2 sticks)

Finely diced onion (I prefer 1 small onion)

2-3 Tbsp sweet relish

1 Tbsp dill relish

2-3 tsp sugar (if desired)

1 1/2 c real mayonnaise

1/2 tsp salt (to taste)

Pepper (to taste)

Mix all sauce ingredients together. Taste to see if you prefer more salt / sugar. Fold sauce into potatoes and egg mixture. If desired, top with green onions or chives.

### **Goofy Bars**

Annette Chambers

1 pkg. white cake mix

2 eggs

Water

1 c brown sugar

1 c chocolate chips

1 c miniature marshmallows

Place dry cake mix in a bowl. Put eggs in a glass measuring cup and add enough water to make  $\frac{2}{3}$  cup. Add to cake mix with brown sugar. Beat until blended and spread in a greased 9 × 13-inch pan. Sprinkle chocolate chips and marshmallows on top. Bake at 350° for 30 to 40 minutes.

### **Double Fudge Brownie Bars**

Annette Chambers

1 pkg. Duncan Hines Double Fudge Brownie Mix  
2 eggs  
1/3 c water  
1/4 c vegetable oil  
1 (6oz) pkg. semisweet chocolate chips  
1 c peanut butter chips  
1/2 c chopped pecans  
1 c flaked coconut  
1 (14oz) can condensed milk

Preheat oven to 350°. Grease bottom only of 13 x 9-inch pan. Combine brownie mix, contents of fudge packet from mix, eggs, water and oil in large bowl. Stir with spoon until blended. Spread in prepared pan. Bake 18 minutes. Remove from oven. Sprinkle chocolate chips over brownie base, then sprinkle with peanut butter chips, pecans and coconut. Pour milk over top. Bake 22 to 25 minutes or until light golden brown. Cool completely in pan. Cut into bars.

### **French Onion Soup**

Annette Chambers

4-5 large yellow onions (1 ¼ lb)  
3 Tbsp butter or margarine  
1 tsp coarsely ground black pepper  
1 Tbsp all-purpose flour  
3 c water  
1 bay leaf  
Salt and pepper  
6-8 slices French bread  
2 Tbsp Parmesan cheese  
1 c grated Swiss cheese  
3 (10 3/4-oz.) cans beef broth, undiluted

Peel onions. Slice thinly (about 5 cups.) In 4-quart saucepan, melt butter over high heat. Add onions and ground pepper to butter. Sauté until golden brown. Sprinkle onions with flour and stir until flour disappears. Cook 1 minute longer. Remove from heat. Gradually add beef broth, stirring constantly. Stir in water and bay leaf. Return to moderate high heat and bring mixture to a boil. Stir constantly. Reduce heat to low and cook onion soup, uncovered, for 30 to 40 minutes. Discard bay leaf. Put soup in a broiler-proof soup tureen or casserole dish. Toast bread slices and arrange on top of soup and sprinkle with cheese. Place under broiler until cheese melts. Serves 4 to 6 people.

### **Country Kitchen Cheese Soup**

Melissa Murphy

1 1/2 c water  
1 tsp parsley flakes  
1/2 c celery  
1 chicken bouillon cube  
1/4 c onion  
Dash of pepper  
1/2 c shredded carrots  
3 to 4 c cubed potatoes  
8 to 12 oz Velveeta cheese, cubed  
1/4 c ham, cubed  
1 1/2 c milk  
2 Tbsp flour

Dice celery and onion. Combine first 6 ingredients. Cover and simmer about 15 minutes; add carrots and continue cooking until vegetables are soft. Cook potatoes till done; drain. Add left over mashed potatoes or you can reserve about 1/4 of the cooked potatoes and mash with fork to make soup a little thicker. Add to vegetables. Blend flour and milk; gradually add to vegetables. Cook until thickened. Add cheese and ham; stir till cheese is melted.

### **Pecan Sandies**

Annette Chambers

1/2 c margarine, soft  
1 tsp pecan nut flavoring  
1 (8-oz.) pkg. softened cream cheese  
1 (2-layer) size pkg. dry cake mix  
1 egg  
1 c chopped nuts  
Cream softened margarine and cream cheese. Add eggs and flavoring. Beat well. Add dry cake mix. Then, add chopped pecans. Drop by teaspoonfuls onto greased cookie sheets. Bake in preheated 350° oven for 12 minutes or until brown and done.

### **No Bake Chocolate Cookies**

Annette Chambers

2 c sugar  
3 c quick cooking oatmeal  
1/2 c butter or margarine  
1 c walnuts  
1/2 c milk  
1/2 tsp vanilla  
5 Tbsp cocoa

Mix and cook together for 1 minute the sugar, butter and milk. Remove from heat and add cocoa, oats and nuts. Add vanilla and stir until it can be dropped from a spoon onto waxed paper.

### **Pretzel Salad**

Melissa Murphy

2 2/3 c pretzel sticks, chopped not crushed  
1 1/2 sticks margarine, melted  
3 Tbsp sugar  
1 (8oz) cream cheese, softened  
1 (9oz) Cool Whip  
1 c sugar  
1 lg (6oz) strawberry gelatin  
16 oz frozen strawberries  
3 c boiling water

Mix first three ingredients together and pat into 9x13 in pan. Bake 10 minutes at 350 degrees, cool. Mix cheese, Cool Whip and sugar together and spread on top of cooled pretzel base. Dissolve gelatin in water. Drop in frozen berries. When gelatin is slightly thickened, pour over cream cheese layer. Sprinkle with crushed pretzels.

### **Smoky Split Pea Soup**

Janice (Murphy) Coyle

1 lb green split peas, rinsed  
4 medium carrots, cut into 1/2-inch pieces  
3 stalks celery, cut in 1/2-inch pieces  
2 cloves garlic, finely chopped  
1 large onion, chopped  
1/2 tsp dried thyme  
2 ham hocks (about 1 1/2 lb. total) or a ham bone or cubed ham  
Salt and Pepper

In a 5- to 6-qt slow cooker, combine the split peas, carrots, celery, garlic, onion, thyme and 6 cups water. Add the ham hocks or ham bone and cook covered until the meat is tender and easily pulls apart, on low for 7 to 8 hours or on high for 4 to 5 hours. Transfer the ham hocks or bone to a plate. When cool enough to handle, shred meat, discarding the skin and bones, Stir the meat back into the soup along with 1/2 tsp salt and 1/4 tsp pepper. Note: If using cubed ham, it is best to put in the last hour of cooking time, so the flavor does not cook out. Also 2 peeled, cubed potatoes may be added during the last hour or so of cooking, if desired.

### **Corn & Smoked Sausage Chowder**

Linda Murphy

4 Tbsp butter  
2 Tbsp flour  
1 lb package smoked sausage – cut into chunks  
1 qt milk  
16 oz can creamed corn  
10 3/4 can potato soup  
1 Tbsp hot pepper sauce  
1 Tbsp Cajun seasoning (or red pepper flakes,  
pepper, garlic salt)  
2 c shredded cheddar cheese  
Option – some diced onion

Melt butter in large pot. Stir in flour and blend.  
Add sausage and cook over medium heat 5 minutes.  
Add remaining ingredients, cover and cook for 40  
minutes.

### **Reese's Peanut Butter Cups**

Annette Chambers

1 box confectioners' sugar  
1 c. creamy peanut butter  
1/2 c (1stick) butter  
2 Tbsp water  
1/4 lb paraffin  
2 (16oz) bars sweet chocolate

Mix confectioners' sugar, peanut butter and butter  
with enough water to hold together. Form into half  
dollar-size patties. Melt paraffin and chocolate bars.  
Place a spoonful into each of 60 tiny muffin cups,  
then put a peanut butter patty in, then pour enough  
chocolate over to cover the patty and go down the  
sides. Chill until firm.

### **Pumpkin Cookies**

Annette Chambers

1 c sugar  
1 1/2 sticks margarine  
1 egg  
2 c flour  
1 tsp soda  
1 tsp cinnamon  
Pinch of salt  
1 c canned pumpkin  
1 tsp vanilla  
3/4 c pecans  
1 tsp baking powder

Mix 1 cup sugar, 1 1/2 sticks butter/margarine and 1 egg. Add 2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon cinnamon and pinch of salt. Then add a little at a time 1 cup pumpkin, 1 teaspoon vanilla and 3/4 cup chopped pecans. Drop by teaspoon on lightly greased cookie sheet. Bake at 350° for 12-15 minutes.

### **Taco Soup**

Bernice Holland

3 lbs ground beef & 1 small onion diced in large pot. Brown and pour off drippings. Then add 3 packets of taco seasoning. Mild-Hot (your preference). One large and one small can of diced tomatoes. 6 cans or more (if you choose) of your choice of beans – kidney, black, navy, pinto. Start cooking process then transfer to heated crockpot on low for 6 hours. If needs more liquid, add water or tomato sauce.

Serve with Taco chips, shredded cheese, sour cream and shredded lettuce.

### **New England Clam Chowder**

Annette Chambers

2 (6 1/2-oz.) cans minced  
4 bacon slices, diced  
2 green onions, chopped  
clams, including liquid  
4 med. potatoes, peeled and diced  
3 tsp salt  
1/2 tsp white pepper  
3 Tbsp all-purpose flour  
1 c whipping cream  
2 c bottled clam Juice and/or milk  
Chopped parsley, for garnish  
Fresh basil leaves, for garnish

In large saucepan, sauté the bacon until crisp. Add green onions and potatoes. Sauté for few minutes. Sprinkle with flour. Add clam juice or milk. Stir well. Bring to boil. Simmer, stirring until potatoes are tender, about 20 minutes. Add salt and pepper. Add clams with liquid and whipping cream. Heat soup, stirring just until simmering. Do not boil or clams will toughen. Sprinkle with parsley or basil leaves. Serve immediately. Serves 8.

### **Basic Sugar Cookies**

Annette Chambers

1/2 c margarine  
1 c sugar  
2 eggs  
1 tsp vanilla  
  
2 1/2 c flour  
3 tsp baking powder  
1/2 tsp salt

Cream margarine and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift together flour, baking powder and salt. Gradually add dry ingredients to cream mixture, mixing well. Chill dough in refrigerator 1 hour. Roll dough 1-inch thick on lightly floured surface. Cut with floured cookie cutters. Place about 2 inches apart on ungreased baking sheets. Bake in a 400° oven for 8 to 10 minutes. Remove from baking sheets. Cool. Makes about 4 1/2 dozen. If you like, decorate with frosting.

1 tsp. vanilla  
1 c. chopped pecan nuts  
Combine all ingredients in mixer and spread on cake.

### **Toffee Bar**

Annette Chambers

1/2 c nuts (pecans)  
1 stick real butter  
1 stick margarine  
1 box honey graham crackers  
1/2 c white sugar  
1. Prepare 1/2 cup nuts (chopped fine almost like meal.) Set aside.  
2. Grease cookie sheet pan with Crisco  
3. Cover bottom of pan with honey graham crackers broken apart (make sure crackers touch each other and cover bottom of pan.)  
4. Melt slowly 1 stick real butter and 1 stick margarine. Add 1/2 cup white sugar. Bring to boil and boil exactly 2 minutes.  
5. Spoon mixture over crackers using all mixture. (Be sure all crackers are covered.)  
6. Sprinkle nuts over mixture and crackers.  
7. Bake 11 to 12 minutes at 325°.  
8. Remove at once with spatula and place on waxed paper (not touching.) Sticky at first, but will dry in 5 to 10 minutes  
9. Store in tin or Tupperware.

### **Vegetable-Beef Soup**

Annette Chambers

1 lb beef boneless chuck  
1 Tbsp vegetable oil  
2 c beef broth  
1 tsp salt  
1 1/2 tsp dried thyme leaves  
1/8 tsp pepper  
1 bay leaf  
3 c water  
1 c canned corn  
3 medium carrots, sliced  
1 large stalk celery  
1 medium onion, chopped  
1 can whole tomatoes, undrained  
1/2 tsp dried marjoram

Cook and stir beef in oil in oven over medium heat until brown. Stir in beef broth, salt, marjoram, thyme, pepper and bay leaf; reduce heat.  
Cover and simmer about 35 minutes or until carrots are tender. Remove bay leaf.

## Main Dishes

*"If you are willing and obedient, you will eat the good things of the land;" – Isaiah 1:19*

blending thoroughly. Drop from tip of teaspoon 2 inches apart on greased baking sheet. Use solid shortening to grease cookie sheet. Flatten slightly with spatula. Bake in moderate oven (350°) for 12 to 15 minutes. Makes approximately 6 dozen

### Carrot Cake

Annette Chambers

2 c sugar  
2 tsp baking soda  
1 1/2 c Wesson oil  
1 tsp salt  
4 eggs, beaten  
3 c grated raw carrots  
2 c plain flour  
3 tsp cinnamon

Combine dry ingredients. Cream sugar and oil and beat until fluffy. Add eggs and beat well. Slowly add dry ingredients and beat well. Fold in grated carrots. Tip: Instead of grating carrots, put small pieces of carrots into blender with just enough water to cover the carrots. After carrots are grated, drain well. Bake at 350° for 30 minutes. Use waxed paper to line 3 8 or 9-inch pans.

Icing:

1/2 stick butter  
1 box powder sugar  
8 oz. cream cheese

Combine first 5 ingredients in a large bowl. Add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans and bananas. Pour batter into 3 greased and floured 9-inch round cake pans. Bake at 350° for 25 to 30 minutes. Remove from pans and cool completely. Spread cream cheese frosting between layers and on top and sides of cake. Then, sprinkle with 1/ cup chopped pecans on top. Yield: 3 (1-layer cakes.)

### **Dundee Cookies**

Annette Chambers

1 c shortening  
2 c rolled oats  
1 tsp salt  
2 eggs, well beaten  
1 1/2 tsp baking soda  
1/2 c raisins, chopped  
1 tsp cinnamon  
1 c nuts, chopped  
1 tsp allspice  
3 c flour, sifted  
1 c sugar  
1 c milk

Combine shortening, salt, soda and spices and blend well. Add sugar and cream well. Add beaten eggs and mix thoroughly. Add rolled oats, raisins and nuts, mixing well. Add flour alternately with milk,

### **Bar-B-Que Sandwiches**

Diane Rush

1 1/2 lb ground beef  
1 small onion chopped  
1 (12oz) bottle chili sauce  
2 Tbsp brown sugar  
1 Tbsp Worcestershire sauce  
1 tsp salt  
2 Tbsp pickle relish (sweet)  
Pepper to taste  
Brown beef and onion in frying pan. Drain grease. Put in crock pot. Then add the remaining ingredients. Cook on low for 3-4 hours. Serve on buns.

### **Easy Chicken Pot Pie**

Diane Rush

6 medium potatoes cubed and cooked  
2 cans cream of chicken soup  
1 cup milk  
Salt & Pepper to taste  
1 or 2 cans of carrots  
1 can peas  
2 cups chicken  
1 (10oz) can biscuits cut into quarters

In a 9x13 baking dish, combine soup, salt, pepper and milk. Stir in vegetables and chicken. Bake at 400 degrees for 15 minutes. Remove dish from oven; stir. Arrange biscuit pieces over hot mixture. Bake 15 minutes or until biscuits are golden brown.

### **Southwest Chili**

Annette Chambers

2 lb ground beef, cooked & drained  
2 (1.25oz) pkgs. taco seasoning  
1 (4oz) can diced green chilies  
1 (2.25oz) can sliced black olives  
1 (15oz) can black beans, rinsed & drained  
1 (15oz) can black beans, rinsed & drained  
1 (15oz) can corn, drained  
1 (14.5oz) can diced, peeled tomatoes  
1 bundle green onions, chopped  
1 (46oz) can tomato juice  
2 Tbsp chili powder to taste  
1 (8oz) bag shredded cheddar cheese (opt.)  
1 (8oz) ctn. sour cream (opt.)  
1 bag tortilla chips (opt.)

In a 2-quart or larger slow cooker, add ground beef, taco seasoning and chili powder and stir to combine well. Add green onions and green chilies and mix well. Combine black olives, black beans, corn and tomatoes to hamburger mixture. Stir in tomato juice and simmer on low for 6-8 hours. Serve with optional shredded cheddar cheese, sour cream and tortilla chips.

### **Oreo Truffles**

Annette Chambers

White chocolate or almond bark  
1 bag Oreos  
1 (8-oz.) pkg. cream cheese

Crumble Oreos and save some crumbled Oreos for sprinkling. Soften cream cheese and add crumbled Oreos and mix. Roll into balls. Freeze for 30 minutes. Melt chocolate, dip balls and sprinkle with Oreo crumbs.

### **Hummingbird Cake**

Annette Chambers

3 c all-purpose flour  
1 tsp baking soda  
1 tsp salt  
2 c sugar  
1 tsp ground cinnamon  
3 eggs, beaten  
1 1/2 tsp vanilla extract  
1 (8oz) can crushed pineapple, undrained  
1 c chopped pecans  
2 c chopped bananas  
Cream cheese frosting  
1 c vegetable oil

Step 1 – Make the crushed pretzel crust. Preheat oven to 400 degrees. Mix dry ingredients in medium bowl. Stir together pretzel crumbs and sugar. Pour the melted butter over top and stir with fork until all the crumbs are evenly moistened. Form the crust, press into bottom of 9x13 inch baking pan.

Step 2 – Make the cream cheese filling. Beat cream cheese and sugar using electric mixer on medium speed until light and fluffy, about 3 minutes. Gently fold in Cool Whip with rubber spatula. Spread evenly over the crust and refrigerate while you prepare the topping.

Step 3 – Place the Jell-O in a large bowl and add the boiling water. Stir for at least 2 minutes, until gelatin is completely dissolved. Stir in the cold water and refrigerate for 1 1/2 hours or until slightly thickened (will have consistency of egg whites). Stir in strawberries and pour over the cream cheese layer. Refrigerate for at least 3 hours, or until Jell-O has set. Cut in to squares

### **Dirt Cake**

Betty Carroll – Mother of Jennifer Ratcliff

1 lg pkg Oreo cookies, crushed

Mix: 1 (8oz) cream cheese, 1/2 stick butter or margarine, 1 c powdered sugar

Mix: 3 1/2 c milk, 2 pkgs instant vanilla pudding  
1 (12oz) cool whip

Combine two mixtures. Layer ingredients. One layer of cookies, 1 layer of other ingredients, etc. Top with cookie crumbs.

### **Creamy Tuscan Garlic Chicken**

Clarice Teague

1 1/2 lb boneless skinless chicken breasts, thinly sliced

2 Tbsp olive oil	1 c heavy cream
1/2 c chicken broth	1 tsp garlic powder
1 tsp Italian seasoning	1/2 c parmesan cheese
1 c spinach, chopped	
1/2 c sun dried tomatoes	

In a large skillet add olive oil and cook the chicken on medium high heat for 3-5 minutes on each side or until golden brown, cooked until no longer pink in center. Remove chicken and set aside on plate. Add heavy cream, chicken broth, garlic powder, Italian seasoning and parmesan cheese. Whisk over medium high heat until it starts to thicken. Add the spinach and sundried tomatoes and let it simmer until the spinach starts to wilt. Add the chicken back to the pan and serve over pasta if desired.

### **Yorkshire Pudding**

Annette Chambers

2 eggs	1 c flour	1 tsp. salt
1 c milk	1/4 c beef drippings or beef broth	

Mix eggs, salt and milk, then flour. Beat well. Heat in heavy cast-iron skillet in 1/4 cup beef drippings or

broth. When edges are brown, move to 400° oven for 30 minutes.

### **Cheesy Chicken Enchiladas**

Annette Chambers

- 1 (12oz) Jar salsa
- 4 (8in) tortillas
- 2 c cubed Velveta
- 1 (2 1/4oz) can sliced pitted ripe olives
- 3 c chopped cooked chicken or turkey

For filling, in a medium saucepan, combine salsa and cheese. Cook, stirring occasionally, over medium heat until cheese melts. Set aside 1 1/4 cups sauce. Stir chicken or turkey into remaining sauce. Spoon some of the chicken mixture down center of each tortilla. Roll up tortillas. Place the filled tortillas, seam side down, in a greased 8 x 8 x 2-inch baking dish. Cover with foil. Bake in a 375° oven for 15 to 20 minutes. To serve, reheat reserved sauce and pour over enchiladas. Sprinkle with olives. Makes 4 servings.

### **Cream Cheese Cookies**

Annette Chambers

- 2 sticks margarine
- 1 (3oz) pkg. cream cheese
- 1 c sugar
- 1 tsp vanilla
- 2 c flour (all-purpose)
- 1/2 c finely chopped pecans

Strawberry preserves or whatever flavor you like  
Cream together margarine, cream cheese, sugar and vanilla; add flour and pecans. Roll and flatten slightly. Put a small drop of preserves in the middle. Bake on lightly greased baking sheet at 375° for 10 minutes.

### **Pretzel Salad**

Clarice Teague

Crust:

- 2 c finely crushed pretzels
- 3 Tbsp sugar
- 3/4 c salted butter, melted

Filling:

- 8 oz cream cheese, at room temperature
- 1 c granulated sugar
- 8 oz cool whip

Strawberry Topping:

- 2 c boiling water
- 6 oz pkg Strawberry Jell-O
- 1 1/2 c cold water
- 4 c sliced strawberries

### **Hawaiian Wedding Cake**

Annette Chambers

Cake:

2 c sugar  
2 eggs  
2 c flour  
1/2 tsp salt  
1/2 c pecans  
20 oz crushed pineapple  
2 tsp baking soda

Icing:

1 tsp vanilla  
1 (8oz) pkg. cream cheese  
1 stick butter  
2 c powdered sugar

Mix sugar, eggs, flour, baking soda, salt, nuts and pineapple (including liquid in pineapple.) Bake for 30 to 35 minutes at 350°. Ice cake with vanilla, butter, cream cheese and powdered sugar. Refrigerate.

### **Three Cheese Baked Ziti**

Annette Chambers

1 (15oz) ctn. skim ricotta cheese  
2 eggs, beaten            1/4 c grated Parmesan cheese  
1 (16oz) box ziti pasta  
1 (28oz) spaghetti jar sauce  
1 c shredded mozzarella cheese

Preheat oven to 350°. In large bowl combine ricotta cheese, eggs and Parmesan cheese; set aside. In another bowl, combine cooked pasta and sauce. In a 13 x9-inch baking dish, spoon 1/2 of pasta mixture; evenly top with ricotta cheese mixture, then remaining pasta mixture. Sprinkle with mozzarella cheese. Bake 30 minutes or until heated through. Serve with additional heated pasta sauce if desired.

### **Meat Loaf**

Cleta Barnett - Mother of Annette Chambers

1 lb ground beef  
1/2 lb sausage meat or fresh pork  
1 c breadcrumbs            1/2 c chopped onion  
1 1/2 tsp salt                1/8 tsp pepper  
1 green pepper            1 egg  
2 (8oz) can tomato sauce

Combine meat, egg, breadcrumbs, onion, salt, peppers and 1 can tomato sauce and mix well with hands. Mold to fit pan. Pour the remaining can of tomato sauce on top. Cook 45 minutes at 350 degrees.

### **Sloppy "Joes"**

Patty (Dunn,Wells) Ennis

3 lb ground beef  
2 onions, diced  
1 can tomato sauce  
1 can cream of mushroom soup  
1/2 to 3/4 bottle tomato ketchup  
1 tsp salt  
1/2 tsp sugar

Brown hamburger and onions. Drain off fat. Stir in tomato sauce, soup and ketchup. Add salt and sugar. Let simmer.

### **Chicken Stir Fry**

Annette Chambers

2 c cooked rice  
2 sliced carrots  
1 c chopped celery  
1 c broccoli  
1 c sliced mushrooms  
1 Tbsp soy or teriyaki sauce  
1 Tbsp safflower oil  
2 chicken breasts  
1 c sliced almonds

Slice chicken breasts. Heat skillet or wok with oil.

Brown chicken breasts, then set aside. Sauté vegetables, mushrooms and almonds in oil and sauce. Add cooked rice (brown rice is best.) Stir for 5 minutes. Place in serving dish and arrange chicken slices on top. Add parsley (optional.)

### **Mandarin Orange Cake with Icing**

Janice (Murphy) Coyle - In memory: Faye Adkins

Cake:

1 box Duncan Hines Butter Cake Mix  
4 eggs  
1/2 c Wesson or Canola Oil  
1 (15oz) can mandarin oranges (pour off some of juice)

Mix ingredients together, including oranges, plus juice. Beat with mixer for 3 minutes. Bake in 2 (9 inch) pans or one oblong cake pan for 20 to 25 minutes in 350-degree oven. Cool completely before icing.

Icing:

1 (16oz) container Cool Whip  
1 small vanilla instant pudding mix  
1 (20oz) can crushed, pineapple, drained  
Mix well and spread on cake. Refrigerate.

### **Pecan Balls**

Annette Chambers

1 stick butter  
1 c. pecans  
2 T. sugar  
1 c. flour  
1 tsp. vanilla

Mix all ingredients together and roll into tiny balls. Bake at 250° for 1 hour. Cool slightly and roll in confectioners' sugar. Roll in sugar again, about 1/ hour later.

### **Chocolate Spiders**

Annette Chambers

- 1 1/2 c semi-sweet chocolate morsels
- 1 (5oz) can chow mien noodles
- 1 c salted peanuts

Place chocolate morsels in top of double boiler. Bring water to boil. Reduce heat to low. Cook until chocolate melts. Add noodles and peanuts, stirring well. Drop chocolate mixture by teaspoonful onto greased baking sheet. Refrigerate 8 hours or overnight. Keep chilled until ready to serve. Makes 3 dozen.

### **Finger Jello - Kids love it!**

Annette Chambers

- 4 env. Knox gelatin, unflavored
- 3 (3oz) pkgs. Jello
- 4 c boiling water

In large bowl, combine gelatins. Add hot water. Stir until completely dissolved. Pour into a 9 x 13-inch pan and chill until firm. Cut into 1-inch squares. Very firm. Eat with fingers. Great for a picnic or kid's parties. Will not melt like regular Jello. Great with using metal cookie cutters!

### **Country Spare Ribs, Sauerkraut & Dumplings**

Dana Seick

Cook 4 or more Country spare ribs until tender. When done, pour in 16oz can of sauerkraut to the ribs.

Dumplings:

- 3 c flour
- 1 tsp salt
- 1/8 tsp baking powder
- 1/2 c Crisco
- 1 egg
- 1 c milk

Mix flour, salt and baking powder. Cut in Crisco into flour mixture. Add milk and egg to flour mixture and form into ball. Roll dough flat and on thin side on wax paper or floured board. Cut into 1 1/2 slices (use pizza cutter). Remove ribs and drop dumplings into the boiling broth of the ribs. Cook on low for 15-20 minutes. Try not to stir dumplings too much or they crumble into mush. (This dumpling recipe can be used for chicken and dumplings)

### **Chicken Fajitas**

Annette Chambers

1 small can jalapeño peppers  
1/2 c chicken broth  
1/3 c lemon juice  
1/3 c vegetable oil  
1 red pepper, cut in strips  
1/2 avocado  
Shredded lettuce  
1 tsp oregano  
1/2 tsp garlic powder  
3 chicken breasts, cut in strips  
1 med. onion, cut in slivers  
Flour tortillas  
Spanish rice, cooked  
1 tsp ground cumin

Combine chicken broth, lemon juice, oil, cumin and garlic. Marinate the chicken, red pepper and onions in mixture overnight. Drain. In large skillet, stir-fry the chicken, pepper and onion for 4 minutes or until chicken is done. Heap mixture into warm tortillas. Add small amount of Spanish rice and shredded lettuce. Sprinkle with avocado chunks. Fold and eat.

### **Peanut Blossoms**

Janice (Murphy) Coyle

Oven 375 degrees Makes about 48 Cookies  
Lightly spoon flour into a measuring cup; level off.  
Combine all ingredients into large mixing bowl.  
Mix at low speed until a dough forms.

1 3/4 c flour  
1/2 c granulated sugar  
1/2 c firmly packed brown sugar  
1 tsp baking soda  
1/2 tsp salt  
1/2 c shortening  
1/2 c peanut butter, smooth or crunchy  
2 Tbsp milk  
1 tsp vanilla  
1 egg

Shape dough into balls, using a rounded teaspoonful of dough. Roll balls in additional sugar. Place on ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes until golden brown. Remove from oven. Top each hot cookie with a chocolate candy kiss, pressing down so cookie cracks around edges. Let cool until chocolate kiss re-hardens.

### **Reese Cookies**

Glenna (Murphy) Daugherty & Janice (Murphy) Coyle

Mix:

1/2 c butter or margarine

1/2 c granulated sugar

1/2 c brown sugar

1/2 c peanut butter

Add:

1 egg

1/2 tsp vanilla

Mix and Add:

1 1/4 c flour

3/4 tsp baking soda

1/2 tsp salt

Later: 1 bag miniature Reese cups, foil removed.

Shape dough into 1-inch balls and place in ungreased mini muffin pans. Do not press dough into tins – just drop the 1-inch ball in each cup.

Bake at 375 degrees for 8 – 10 minutes until lightly brown. While cookies are hot, press a mini-Reese cup into each cookie in the pan. Let cool and remove from pan.

### **Stuffed Cabbage**

Elizabeth Murphy (Mother of Janice Coyle, Marsha Johnston, & Pat Current)

12 large cabbage leaves or more if needed

2 tsp salt

1 c Riceland rice

1 small onion, chopped

1/2 tsp Poultry seasoning or thyme

1 1/4 lb ground beef

1/2 tsp pepper

1 egg

1 (8oz) can tomato sauce

1 (16oz) can tomatoes

1 Tbsp brown sugar

1 Tbsp lemon juice or vinegar

Cover cabbage leaves with boiling water and let stand for 5 mins or until limp; drain. Combine next 7 ingredients. Place equal portions of meat mixture in center of leaf. Fold the sides of leaves over meat; roll up and fasten with toothpick. Mix sauce, tomatoes, sugar and juice. Bring to a simmer. Place in the rolls; simmer covered 1 hour, basting occasionally or can be placed in baking dish and baked in oven 1 1/2 hours at 350 degrees.

### **Italian Meatballs and Sauce**

Annette Chambers

Meatballs:

4 slices bread

1 lb ground beef

2 eggs

1/2 c Romano cheese

1 clove garlic, minced

1 tsp crushed oregano

1 tsp salt

1/8 tsp pepper

2 Tbsp chopped parsley

Soak bread in water. Squeeze out moisture. Mix all ingredients well. Form balls and brown slowly in olive oil. Cook 30 minutes in meat sauce.

Italian Meatballs and Sauce:

Meat Sauce:

3/4 c chopped onions            1 clove garlic, minced

2 Tbsp olive oil                4 c. tomatoes

2 (6oz) cans tomato paste    1 Tbsp sugar

1 1/2 tsp salt                1/2 tsp oregano

1/2 tsp pepper               2 bay leaves

1 c water

Chop onion and garlic in hot oil. Sauté. Stir in next 8 ingredients. Simmer, uncovered, for 30 minutes. Remove bay leaves. Cook 30 minutes longer.

### **Coco Lopez Cake**

Carrie Begley

1 pkg Yellow Cake Mix

1 can Eagle Sweet Condensed Milk

1 can Coco Lopez

1 c Shredded Coconut

Cool Whip

Prepare and Bake cake mix per directions. Poke holes in cake while still warm.

Mix Coco Lopez and Condensed Milk and pour over warm cake. Cover and cool in refrigerator.

Top with Cool Whip, Coconut, and Cherries before serving

### **Pineapple Pretzel Fluff**

Bernice Holland

1 c crushed pretzels

1/2 c sugar

1/2 c melted butter

Mix / press into 9" dish and bake 7 minutes at 400 degrees. Cool and break into pieces.

8 oz softened cream cheese

1/2 c sugar

Beat until smooth. Add large can crushed pineapple and 2 cups of cool whip and stir.

Combine pretzel pieces with cream cheese mixture.

## Chocolate Chippers Champ

# Annette Chambers

- 1 1/3 c brown sugar, packed  
1 c M & M's plain chocolate candy  
3/4 c butter, softened  
1 tsp vanilla  
1/2 c chopped nuts  
2 eggs  
1 tsp baking soda  
2 1/4 c all purpose flour  
1 tsp salt

Mix brown sugar, butter, vanilla and eggs in large bowl until well blended. Stir in remaining ingredients. Drop dough by rounded tablespoons, about 3 inches apart, onto lightly greased cookie sheet. Press 3 or 4 additional candies on top of cookie, if desired.

Bake until light brown in a 350° oven for 10 to 12 minutes. Cool slightly. Remove to wire rack. Makes 2 1/2 dozen.

### Carrie's Lasagna

Carrie Begley

- 1 lb cooked Italian Sausage  
1 lb cooked Ground Beef  
1/2 Onion  
16oz Spaghetti Sauce  
8 oz Lasagna Noodles  
1 lb Ricotta or Cottage Cheese  
8 oz Shredded Mozzarella Cheese  
1 c Parmesan Cheese

Brown meat and onions. Combine meat with sauce.  
Cook lasagna noodles per directions.

In a 9 x 13 dish layer as follows:

1 Cup sauce —Noodles —Sauce—Ricotta—Mozzarella—Parmesan. Repeat. Final layer is...Sauce, Mozzarella, Parmesan.

Bake at 350 degrees for 45-50 minutes.

## Creamy Pork Loin

Star Johnson

4 to 5 pork loin slices

Cover both sides with onion powder, garlic powder, salt and pepper. Fry in butter until browned on both sides. Cover with large box of chicken broth. Cook over med/low heat for about an hour (until broth has almost cooked all the way down and has a brown color) Remove pork from pan. Stir in 2/3 cup of sour cream and 1/2 tsp of Paprika into pan. When stirred completely add pork back in.

### **Taco Pie**

Linda Murphy

1lb ground beef	1 pkg taco seasoning
1/2 c water	1 pkg crescent rolls
2 c crushed corn chips	1 c sour cream
1 c shredded cheese	

Brown ground beef. Add seasoning packet and water. Simmer 5 minutes. Separate rolls and put in greased pie pan. Press together to make a crust. Add corn chips, meat mixture, sour cream, the rest of the corn chips. Bake at 375 degrees for 20-25 minutes. Slice and put onto bed of lettuce.

### **Goulash**

Dana Seick

1 lb hamburger  
1 small onion – diced  
3 Tbsp green bell pepper  
Salt and pepper to taste  
Fry together until meat is done.

1 lb macaroni, boil according to package. Drain water, drain any grease from hamburger, add macaroni. Add can of diced tomatoes (16oz), add small can of tomato sauce (6 oz) to mixture, simmer about 15 minutes. Serve.

### **Pine-Orange Dream Cake**

Annette Chambers

1 pkg. yellow cake mix  
1 sm. can mandarin oranges, undrained  
3 eggs  
2 (8oz) tubs whipped topping  
1 (20oz) can crushed pineapple  
2 (3.5oz) boxes vanilla instant pudding  
1 c vegetable oil

For cake: Combine first 4 ingredients and pour into two 8-inch round cake pans. Bake at 350° until tops are golden brown and toothpick inserted in middle comes out clean. For Frosting: Combine all ingredients in a large bowl. Mix well. Frost first layer cake. Add second layer cake on top. Finish frosting.

### **Blackberry Cobbler**

Bernice Holland

1 (20oz) crushed pineapple  
3 c fresh or frozen blackberries  
Combine pineapple and blackberries in baking dish. Sprinkle 1 box yellow cake mix. Then drizzle 1 stick melted butter. Sprinkle 1/2 c sugar and 1 c chopped pecans. Bake 325 degrees for 40 minutes.

### **Friendship Cake**

Mary Barnett – Wife of Pastor Roy Barnett

Obtain a starter from a friend\*

Put starter in a gallon jar.

2 c starter juice (1 pint) and add the following:

\*No starter, you can start mix from the following:

2 1/2 c sugar

2 1/2 c peaches, cut in small pieces with juice

Stir every day, let stand 10 days

On 10<sup>th</sup> day add:

2 1/2 c sugar

1 #2 can (2 1/2 cups) fruit cocktail with juice

1 #2 can (20oz) crushed pineapple with juice

Stir every day, let stand 10 days

On 20<sup>th</sup> day add:

16 oz jar maraschino cherries, no juice

Stir every day, let stand 10 days

After 30 days

3 boxes yellow cake mix (sift mix)

Drain fruit and divide fruit 3 equal ways and juice 3 equal ways

Use tube pans, Makes 3 cakes

For one cake:

1 box yellow cake mix

3/4 c oil

4 eggs

1 c chopped pecans

1 small box butter pecan or vanilla instant pudding mix

Mix by hand, pour into greased tube or bundt pan.

Bake at 350 degrees for 50-55 minutes

### **Garbage**

Annette Chambers

2 beaten eggs

3 1/2 cup shredded cheddar Cheese

16 oz bag frozen hash brown potatoes

1/2 c chopped fully cooked ham or sausage

2 c chopped onion

2 Tbsp cooking oil

Combine eggs and 1/2 cup of cheese set aside in a medium -hot skillet, cook potatoes, ham, Onion in hot oil till tender. Add the egg mixture to vegetables and ham in the skillet. Cook stirring occasionally till egg is cooked.

Top with cheese.

### **Beef Stew**

Annette Chambers

2 lb roast  
1 Tbsp brown sugar  
6-7 potatoes  
1 tsp salt  
3-4 carrots  
1/2 tsp black pepper  
2 small onions  
1/2 tsp ground allspice  
1 (28-oz.) can tomatoes  
1/2 tsp dried marjoram  
2 Tbsp Worcestershire sauce  
1 bay leaf

Bake roast with potatoes, carrots, onions and little bit of water at 350° for 2 1/2 to 3 hours. Shred meat and add rest of ingredients. Simmer on low burner for about 2 hours or bake in low oven for about 2 hours. Don't forget to remove bay leaf before serving.

### **Quick & Easy Fruit Cobbler**

Melissa Murphy

In large baking dish, melt 1/2 stick margarine.

Make a batter of the following:

1 c sugar                      1 c flour  
1 tsp baking powder    1/2 tsp salt  
1 c sweet milk

Pour batter evenly over melted margarine. Have cooked sweetened fruit prepared. Any fruit can be used such as blackberries, strawberries, cherries, peaches, grapes or rhubarb. Fruit should be hot to speed up baking time. Pour hot fruit over batter. Batter will rise to the top. Bake until brown at 350 degrees.

### **Cherry Delight**

Diane Rush

1 graham cracker crust pie  
1 box of cream cheese  
1 c confectioners' sugar  
1 Tbsp milk  
1 can cherry pie filling  
1 tub of cool whip

Mix cream cheese, confectioners' sugar and milk with mixer. Pour in graham cracker crust. Spread cool whip over mixture. Put cherry pie filling over cool whip. Cover and put in fridge.

### **Scripture Bible Cake**

Diane Rush

1 c Judges 5:25 (butter)  
2 c Jeremiah 6:20 (sugar)  
6 Isaiah 10:14 (eggs)  
3 1/2 c 1Kings 4:22 (flour-all purpose)  
3 1/2 tsp Luke 12:21 (baking soda)  
1 c Genesis 26:20 (water)  
2 c 1 Samuel 30:12 (raisins – diced)  
1/2 tsp Leviticus 2:13 (salt)  
1/2 tsp 1Kings 10:2 (Cinnamon)  
1/2 tsp 1Kings 10:2 (all spice)  
1/2 tsp 1Kings 10:2 (cloves)  
1/4 tsp 1Kings 10:2 (ginger)  
2 c 1 Samuel 30:12 (figs)  
1 c Genesis 37:17 (almonds)

Mix all ingredients and bake in 10 inch tube pan for 2 hours at 325 degrees or until done.

### **Baked Pork Chops**

Micki Botkin

Dry Rub:

2 Tbsp brown sugar  
1/2 tsp garlic powder  
1 tsp paprika  
1 tsp Italian seasoning or dried oregano  
1/2 tsp sea salt  
1/4 tsp black pepper

The Pork:

4 boneless pork chops (1 inch thick)  
2 Tbsp olive oil

Preheat oven to 375 degrees. Line a baking pan with aluminum foil. In a small bowl mix the dry rub. Rub the pork chops with the olive oil and season them with the dry rub. Place pork chops in the baking pan. Bake in the oven for 30-35 minutes or until the pork reaches internal temperature of 140-145 degrees. Remove from oven and let it rest for 5 minutes before serving.

### **Fettuccine Alfredo**

Annette Chambers

8 oz uncooked fettuccine  
3 c grated Parmesan cheese  
1/2 c butter  
1/2 tsp white pepper  
1 c whipping cream  
2 Tbsp chopped fresh parsley

Cook fettuccine according to package directions, omitting salt. Drain well. Place in a large bowl. Combine butter and whipping cream in a small saucepan. Cook over low heat until butter melts. Stir in cheese, pepper and parsley. Pour mixture over hot fettuccine. Toss until fettuccine is coated. Yield: 4 servings.

### **Texas Sheet Cake**

Diane Rush

2 c flour  
2 c sugar  
1 tsp salt  
Mix preceding together  
2 sticks butter  
4 Tbsp cocoa  
1 c water

Bring margarine mixture to a boil. Combine margarine mixture with flour/sugar mixture. Pour into large, greased cookie sheet. Bake at 325 degrees for 20 mins.

Icing:

1 stick butter (melted)  
7 Tbsp milk  
4 Tbsp cocoa

Bring to boil in sauce pan. Mix with: 1 box powdered sugar, 1 tsp vanilla, 1 small pack of pecans. Pour icing on cake as soon as you remove from oven.

## **Chocolate Whoopie Pies**

Norma Hamilton by Karen Fultz – Wife of Pastor  
Larry E Fultz

1 c vegetable shortening  
2 c sugar  
2 eggs  
2 tsp vanilla  
1 c sour milk (buttermilk)  
4 1/2 c sifted flour  
1 c cocoa  
2 tsp salt  
2 tsp baking soda  
1 c hot water

Cream shortening and sugar. Add eggs and beat.  
Add vanilla and sour milk. Sift flour, cocoa and salt  
together and add creamed mixture. Put soda in hot  
water and add. Mix well and drop by tablespoons  
onto cookie sheet. Bake 8 minutes at 400 degrees.  
Cool on wax paper.

Cream Filling: (I double this recipe)

2 egg whites  
2 Tbsp vanilla  
1/4 c flour  
1/4 c milk  
4 c confectioners' sugar, divided  
1 c Crisco shortening

Cream egg whites, vanilla, flour, milk and 2 cups of  
sugar. Add the remaining 2 cups of sugar and  
Crisco and cream again. Put filling between 2 pies.  
These freeze well.

## **Chicken Rolls**

Marsha (Murphy) Johnston

1 small can chopped mushrooms  
2 Tbsp flour  
1 1/4 c shredded sharp cheddar  
6 boneless chicken breasts  
Flour  
1 c either fine cracker or breadcrumbs  
2 Tbsp butter  
1/2 c evaporated milk  
2 beaten eggs

Cook drained mushrooms in butter 5 mins. Blend in  
flour; stir in cream. Add a dash of salt. Cook and  
stir until mixture is very thick. Stir in cheese, cook  
over very low heat, stirring until cheese melts. Turn  
into pie plate. Cover; chill 1 hour. Cut into 6  
pieces. Shape into short sticks. Place chicken  
between sheets of plastic wrap. Pound out from  
center of each piece to form cutlets not quite 1/4 inch  
thick. Peel off wrap. Sprinkle meat with salt. Place  
a cheese stick on each piece. Tuck sides around  
cheese and roll up. Press to seal well. Dust rolls  
with flour. Dip in egg, then crumbs. Cover and  
chill at least 1 hour. An hour before serving, fry  
rolls in deep, hot fat for 5 minutes; drain on paper  
towel. Bake in shallow baking dish at 325 degrees  
for 30-45 minutes. Yield: 6 servings.

### **Lasagna**

Pat Layman – Mother of Sue Garrett & Denise Kugler

Meat filling:

1 1/2 lb hamburger

1 small onion

1 pkg. Italian seasoning

1 small can stewed tomatoes

2 small cans tomato paste

Lasagna noodles

Brown Hamburger and onion and then drain all grease off. Add all other ingredients except for noodles and let simmer till thick.

Cheese Filling:

1 small cottage cheese

1 (12oz) bag shredded mozzarella cheese

1 or 2 eggs

Salt and Pepper

Mix all these ingredients together. Cook noodles until tender then put a layer of noodles, then a layer of meat filling, and then layer of cheese filling. Repeat until all ingredients are used up. Bake at 350-375 degrees for about 30 minutes.

### **Brownies**

Pat Layman – Mother of Sue Garrett & Denise Kugler

2 sticks butter

6 Tbsp cocoa

4 eggs

1 1/3 c flour

2 c sugar

1 tsp vanilla

3/4 baking powder

Sprinkle of salt

Combine first 2 ingredients; heat in pan and let dissolve. Then add eggs, flour, sugar, vanilla, baking powder and salt. Mix all together and put into a greased 9x12 pan. Bake at 350 degrees for 20 to 25 minutes.

### **Mandarin Orange Cake**

Annette Chambers

1 pkg. Duncan Hines yellow cake mix

4 eggs

1 (16-oz.) ct. Cool Whip

1 can mandarin oranges

1 lg. can crushed pineapple

2 sm. pkgs. instant vanilla pudding

1/2 c. oil

Mix ingredients and bake cake as on box. Mix together ingredients for icing: 16 ounces Cool Whip, pineapple, 2 packs pudding mix and put on cool cake.

### **Apple Crisp**

Annette Chambers

6 c thinly sliced peeled apples

2 Tbsp butter, melted

1/3 c sugar

1/2 c all-purpose flour

1 tsp cinnamon

1/3 c butter

1/2 tsp salt

Whipped topping

Mix together apples, 1/3 cup sugar, cinnamon, salt and melted butter. Place in greased 8-inch square dish. Set aside. Combine 1/3 cup sugar and flour.

Cut in butter until crumbly. Sprinkle over apples.

Bake at 375°, about 45 minutes or until apples are tender. Serve warm with whipped topping.

### **Meatloaf**

Carrie Begley

1-2 lb ground beef

1 (14 oz) can Diced Tomatoes -drained well

1 c Bread Crumbs      2 Eggs- whisked

Mix well, shape into loaf. Bake at 400 degrees for 1 hour. Top with a mixture of 8 oz Ketchup mixed with 2 TBSP Brown Sugar for the last 15 minutes of Baking

### **Potato Pancakes**

Annette Chambers

3 med. Potatoes

1 sm. onion

1 egg

2 Tbsp flour

1/2 tsp salt

1/2 tsp baking powder

1 tsp pepper

Crisco oil

Grate potatoes and onion very fine. Drain through a fine sieve to remove all liquid. Beat the egg slightly in bowl. Mix potatoes and onion with the egg and stir in flour, salt, baking powder and pepper thoroughly. Heat Crisco or oil in skillet and place a tablespoon of pancake mix into hot skillet. Fry only a few pancakes at a time so they don't run into each other. Spread and flatten pancakes with the back of a spatula. When bottom side is crisp and brown, flip and brown other side. Keep pancakes warm until ready to eat. Serve with hot applesauce or sour cream or eat plain.

### **Baked Cabbage and Corn Beef**

Barbara Draughn

1 med size head of cabbage

Cook in boiling water for 10 minutes. Drain and place in greased 2 qt casserole dish or 8/12 baking dish.

1 cup corn beef – stirred into cabbage, can also sprinkle otop ham or bacon.

White Sauce:

1/2 c margarine      1/2 c flour

2 c milk              1 tsp salt

1/8 tsp pepper

Melt margarine in sauce pan, stir in flour until smooth and bubbly, add milk slowly, you can pull off heat as you add milk and then return to heat and boil until smooth and thick. After stirring in all ingredients you can sprinkle cheese otop of cabbage. Bake 35 minute at 350 degrees.

### **Chocolate Nut Brownies**

Mary (Coyle) Taylor

1 pkg devil's food cake mix

1/2 c margarine

1/4 c packed brown sugar

1/4 c water

2 eggs

3/4 c chopped nuts

1 container chocolate ready-to-spread frosting

1/2 c chopped nuts

Heat oven to 375 degrees. Grease and flour a 13x9x2 inch baking pan. Mix about half of the cake mix (dry), the margarine, brown sugar, water and the eggs in large bowl until smooth. Stir in remaining ingredients and the other half of cake mix. Spread evenly in the pan. Bake until top feels firm when touched, 25 to 30 minutes (do not overbake) Run knife around edges while warm to loosen sides. Cool; spread with frosting. Sprinkle with 1/2 c nuts. Cut into bars about 3x1 1/2 inches. Makes 2 dozen bars.

### **Russian Tea Cake aka Snowball Cookie**

Elizabeth Murphy – Mother of Janice Coyle  
&Marsha Johnston & Pat Currant

1 c oleo  
1/2 c sifted powdered sugar  
1 tsp vanilla  
2 1/4 sifted flour  
1/2 tsp salt  
3/4 c finely chopped pecans

Mix thoroughly, oleo, powdered sugar and vanilla.  
Sift together and stir in flour and salt. Mix in  
Pecans. Roll dough into 1 inch balls. Place on  
ungreased baking sheet. Cookies do not spread.  
Bake until set but not brown. Bake at 400 degrees  
for 10 to 12 minutes. Makes 4 dozen. While still  
warm roll in powdered sugar. Cool; roll in  
powdered sugar again.

### **Crock-Pot Chicken**

Linda Murphy

4-6 chicken breasts (Frozen)  
1 Tbsp butter  
1 pkg dry Italian seasoning  
6 oz cream cheese  
1 can cream of chicken soup  
1/2 c chicken broth

Cook first 3 ingredients on Low for 8-10 hours.  
Thirty minutes prior to serving, blend in last 3  
ingredients over low heat. Pour mixture over  
chicken in crockpot. Let heat for 30 minutes. Serve  
over egg noodles.

### **Cheesy Mexican Chicken**

Janelle Cencebaugh

6 small boneless skinless chicken breasts (1 1/2 lb)  
pounded to 1/4 inch thickness  
1 can (10 3/4) condensed cream of chicken soup  
1 1/2 c Kraft shredded mild cheddar cheese  
1/2 c milk  
1 pkg (1oz) Taco Bell seasoning mix  
1 c corn chips  
4 1/2 c hot cooked long grain white rice

Oven 375 degrees. Place chicken in 13x9 inch  
baking dish sprayed with cooking spray. Mix soup,  
1 cup cheese, milk and seasoning mix until blended.  
Spoon over chicken and cover. Bake 30 minutes.  
Top with chips and remaining cheese. Bake  
uncovered 10 minutes or until chicken is done (165  
degrees) and cheese is melted. Serve over rice.

### **Molasses Walnut Cookies**

Milda Dunn Turner

3 1/2 c sifted flour	1/2 tsp salt
1/2 tsp baking soda	2 tsp cinnamon
1/2 tsp ginger	1 c shortening
3/4 c firmly packed brown sugar	
1 c molasses	3 eggs
1 c chopped walnuts (black walnuts works well)	

Set oven for moderately hot, 375 degrees. Grease  
baking sheet. Sift together flour and next 5  
ingredients. Beat shortening in a bowl until creamy.  
Add in and beat sugar slowly; beat until light. Stir  
in molasses. Add eggs and beat well. Add flour  
mixture and nuts to egg mixture; blending well.  
Drop dough by tablespoonfuls, about 2 inches apart,  
on baking sheet. Bake 10 to 12 minutes. Remove  
from sheet and cool on racks. Makes about 5  
dozen.

### **Lemon Supreme**

Annette Chambers

3 or 4 bananas, sliced  
3 c miniature marshmallows  
1 large pkg lemon Jello  
1 c crushed pineapple, drained (reserve juice)

Mix Jello with 2 cups boiling water then dissolve marshmallows in that, then add 2 cups cold water; stir well. After Jello cools but not set, stir in crushed pineapple and sliced bananas. Let set in refrigerator.

Then put on topping:

1 c reserved pineapple juice  
1 c sugar  
1/2 pt whipping cream, whipped  
2 Tbsp flour  
2 eggs, beaten

Cook together until thickened. Let cool. Fold in whipped cream. Spread over Jello. Chill.

### **Hawaiian Roll Pizza Sliders**

Micki Botkin

Hawaiian Dinner Rolls  
3/4 c pizza sauce  
2 c shredded mozzarella cheese  
24 slices pepperoni  
1/2 c sausage – cooked  
1/4 c butter – melted  
1 Tbsp grated parmesan cheese  
1 tsp garlic powder  
1 tsp Italian seasoning

Heat oven to 350 degrees. Cut the tops off of the rolls. Place bottoms in a baking dish. Spoon pizza sauce over the bottoms and spread. Spread half of the mozzarella cheese on top of sauce. Add pepperoni (24 slices on the rolls). Sprinkle with sausage. Top with remaining mozzarella cheese. Add roll top. Combine butter mixture (melted butter, parmesan cheese, garlic powder and Italian seasoning. Brush over rolls. Cover with foil and bake 15-20 minutes or until heated through and all cheese is melted.

### **Crockpot Pork Chops with Mushroom Soup**

Micki Botkin

2 (10.5 oz) cans of cream of mushroom soup  
1 1/4 c sauteed mushrooms (option)  
1 tsp garlic powder  
1/2 tsp black pepper  
1 Tbsp Worcestershire sauce  
4 thin sliced center cut pork chops (Approx 1 lb)

In slow cooker, stir together all ingredients except for pork chops. Nestle the pork chops into the bottom of the slow cooker and cover with the sauce. Cover and cook on high for 3 hours or low for 5-6 hours.

\*\*You can also use 2 7oz cans of canned mushrooms, drained instead of sauteed mushrooms.

### **Toll House Chocolate Chip Cookies**

Cheryl (Coyle) Wynn & Dona (Coyle) Kirkpatrick

2 1/4 c flour  
1 tsp baking soda  
1 tsp salt  
1 c softened shortening  
3/4 c firmly packed brown sugar  
3/4 c granulated sugar  
1 tsp vanilla  
1/2 tsp water  
1 (12oz) pkg semi-sweet chocolate chips (2 c)  
1 c coarsely chopped nuts  
2 eggs

Preheat oven 375 degrees. Sift together flour, baking soda and salt; set aside. Combine shortening, granulated sugar, brown sugar, vanilla and water; beat till creamy. Beat in eggs. Add flour mixture; mix well. Stir in chocolate chips and nuts. Drop by well rounded half teaspoonfuls onto greased cookie sheets. Bake for 10 to 12 minutes. Makes 100 (2inch) cookies

Variations:

1. Omit nuts; add 4 cups crisp ready to eat cereal
2. Add 2 cups chopped dates
3. Add 1 tablespoon grated orange rind
4. Add 2 cups raisins
5. Add 1 cup peanut butter

### **Banana Angel Fluff**

Annette Chambers

1 (2oz) pkg whipped topping  
1 (20oz) can pineapple chunks, drained  
1 c marshmallow cream  
2 ripe bananas, diced  
1/3 c drained cherries, halved  
3 c angel food cake, cubed

Prepare topping mix as directed on package. Add marshmallow creme. Mix thoroughly. Fold in remaining ingredients gently, but thoroughly. Pile in dessert dishes. Chill 1 to 2 hours. Makes 6 servings.

### **Nannie's Cheese Pound Cake**

Annette Chambers

1 1/2 c margarine      1 (8oz) pkg cream cheese  
3 c sugar              6 eggs  
1 tsp vanilla          3 c flour  
1 tsp almond extract

Cream together margarine and cream cheese, blending in sugar with electric mixer. Add eggs 1 at a time and continue to blend. Add flavorings and flour and beat until smooth. Do not overbeat. Pour batter into greased flour in 10-inch tube pan. Bake at 325° for 1 1/2 hours or until golden brown and tests done.

### **Cheddar Baked Chicken**

Micki Botkin

1/4 c butter, melted	1/2 c all purpose flour
1 tsp salt	1 tsp black pepper
1 tsp garlic powder	1 egg
1 Tbsp milk	1 c shredded cheese
1/2 c bread crumbs	3 chicken breasts
2 Tbsp butter, melted	

Preheat oven to 400 degrees. Coat baking dish with 1/4 c melted butter. In a bowl, mix the flour, salt, pepper and garlic powder. In a separate bowl mix together egg and milk. In a third bowl mix bread crumbs and cheese. Dredge chicken breasts in the flour mixture, dip in egg mixture, then press in the breadcrumb mixture to coat. Place in baking dish. Drizzle 2 Tbsp melted butter evenly over the chicken. Bake 20 minutes in the pre-heated oven, or until the coating is golden brown and chicken juices run clear.

## Casseroles

*One who is full loathes honey from the comb, but to the hungry even what is bitter tastes sweet.*

*– Proverbs 27:7*

### Pumpkin Roll Cake

Pat (Murphy) Current – Sister of Janice Coyle & Marsha Johnston

3 eggs	1 c white sugar
2/3 c pumpkin	1 tsp lemon juice
3/4 c flour	2 tsp cinnamon
1/2 tsp nutmeg	1 Tbsp baking powder
1 tsp ginger	1/2 tsp salt

Beat eggs on high speed for 5 minutes. Beat in sugar. Stir in pumpkin, lemon juice. Stir in the flour, cinnamon, nutmeg, baking powder, ginger and salt. Spread in greased pan with wax paper. (Jelly roll pan) Top with 1 cup chopped nuts. Bake at 375 degrees for 10 to 15 minutes. Turn out on towel, sprinkle with powdered sugar. Pull off wax paper. Start rolling. Roll in towel and let cool. Unroll and spread with filling and re-roll.

Filling:

1 c powdered sugar  
2 (3oz) cream cheese  
4 Tbsp margarine  
1/2 tsp vanilla  
Mix until creamy

### **Dirt Cake**

Annette Chambers

1 flower pot (8-inch diameter) or 2 (6-inch) pots  
1 garden trowel or plastic shovel  
3 large gummy worms or plastic worms  
Plastic flowers  
1 (16oz) pkg. Oreo cookies  
1/2 c butter or margarine, soft  
1 (8oz) block cream cheese, soft  
1 c powdered sugar  
1 tsp vanilla  
2 (4-serving size) boxes instant chocolate pudding  
3 c milk  
1 (12-oz.) tub whipped topping, thawed

Crush cookies until they resemble potting soil. Set aside. Cream butter, cream cheese, sugar and vanilla until smooth and fluffy; set aside. Combine the pudding mix and milk until well blended, then fold in the whipped topping. Gently fold the cream cheese and pudding mixtures together. To put the cake together, layer flower pot with 1/3 of the cookie crumbs followed by 1/2 the pudding mixture, 1/3 of the crumbs, then rest of the pudding mixture and topping with the remaining cookie crumbs. Refrigerate 10 to 12 hours. About 1/2 hour before serving, remove from refrigerator and decorate with flowers. Serve by digging out portions with the trowel. Serves 10 to 12.

### **Sausage Quiche**

Carrie Begley

1 lb Sausage cooked (or meat of your choice)  
4 Eggs  
2 c shredded cheddar cheese  
1 1/2 Cup milk  
2 Tbsp flour  
2 pie shells  
Optional: onion, mushrooms, red peppers

Whisk eggs and milk  
Mix cheese and flour, divide evenly into 2 pie shells  
Add egg/milk mixture  
Bake at 350 degrees for 30 minutes

### **Corn Casserole**

Sue Garrett

1 stick butter, softened  
8 oz sour cream  
1 egg  
1 box Jiffy cornbread mix  
1 (15 oz) can creamed corn  
2 (15 oz) can whole kernel corn  
Cheese, slices or grated to taste

Preheat oven to 400 degrees, mix together everything, except cheese, a couple items at a time until all is mixed thoroughly. Pour into 9x13 baking dish. Bake one hour. A few minutes before casserole is finished baking, add cheese slices or grated cheese on top. Finish baking.

### **Hamburger Casserole**

Linda Murphy

1 lb hamburger                      1 onion  
1/2 green pepper

Fry these three ingredients together, salt to taste.

In large (13x11in) casserole dish, add:

1 can whole kernel corn  
1 can cream of mushroom soup  
1 (8oz) ctn sour cream

Mix all together with hamburger mixture. Spread cheese on top. Bake at 325 degrees for 1 hour.

### **Hash Brown Casserole**

Carrie Begley

2 lb Frozen Hash browns  
1 Can Cream of Chicken Soup  
16 oz Sour Cream  
2 c Shredded Cheddar Cheese  
1 1/2 sticks melted margarine  
1/4 cup Onion

Combine all ingredients. Pour into buttered 9 x 13 dish. Bake at 350 degrees for 60 minutes.

### **Lemon Squares**

Annette Chambers

Crust Mixture:

1/2 c powdered sugar  
1 c melted butter  
2 c flour  
2 eggs, slightly beaten  
2 c sugar  
6 Tbsp lemon juice  
4 Tbsp flour  
1 tsp grated lemon rind  
12 tsp baking powder

Beat eggs with mixer. Add lemon juice and rind.

Add dry ingredients. Mix well. Spread over crust and bake 35 minutes at 325°. Dust with powdered sugar and cut into squares while still warm. Crust is made by blending together ½ cup powdered sugar, 2 cups flour and 1 cup melted butter. Press into bottom of a 9 x 13-inch pan and bake 15 minutes at 350°.

### **Prune Cake with Icing**

Shirley Dawsey – Wife of Pastor P.E. Dawsey

1 1/2 c sugar	2 c flour
1 c Wesson oil	1 c buttermilk
1 c cooked prunes	3 eggs
1 tsp soda	1 tsp all spice
1 tsp nutmeg	1 tsp cinnamon
1 tsp vanilla	

Mix and bake for 1 hour and 45 minutes at 300 degrees.

Icing:

1 c sugar	1 Tbsp white syrup
1/4 c margarine	1/2 c buttermilk
1/2 tsp soda	1/2 tsp vanilla (add last)

Cook icing approximately 10 mins. Pour over cake while hot.

### **Squash Casserole**

Janice (Murphy) Coyle

2 lb fresh squash (cooked and drained)  
1 carrot, grated      1 onion, grated  
1 c sour cream      1 can cream of chicken soup  
1 stick margarine, melted  
1/2 package Pepperidge Farm Herb stuffing mix

Grease large casserole dish. Sprinkle 1/2 of stuffing on bottom of dish. Combine all other ingredients. Pour squash mixture into casserole dish. Top with remaining stuffing. Bake at 350 degrees until bubbly.

### **Macaroni Casserole**

Marilyn Lawson

1 (8oz) box macaroni, cooked  
1/2 c mayonnaise  
1/4 c diced green pepper  
1/4 c chopped pimento  
1 small chopped onion  
1/2 tsp salt  
1 can cream of mushroom or cream of chicken soup  
1 c grated sharp cheddar cheese  
1/2 c cream

Stir together and bake in greased casserole dish in medium oven (350 degrees) for 15-20 minutes, or until bubbly.

## **Pizza Casserole**

Denise Kugler

2 lb hamburger            1 bag wide egg noodles  
2 bags of cheddar cheese  
2 bags of mozzarella cheese  
1 bag of pepperoni's  
1 1/2 jar of Ragu sauce or any sauce you prefer.

First fry hamburger – drain the grease out. Mix the sauce with hamburger then cook the noodles.

First layer of noodles, layer the hamburger, second layer of noodles, layer on top the cheddar cheese, then mozzarella cheese, then top with pepperonis. Repeat for second layer  
Oven 350 degrees for 45 minutes or until cheese is melted and light brown

*Chocolate Pie Continued from previous page.*

When thickened, remove from heat. Cool while mixing meringue. Pour into 9-inch pie shell and top with meringue.

Meringue:

3 egg whites            1/4 c granulated sugar  
Beat egg whites until starting to make peaks. Add sugar and continue beating until stiff enough to hold peaks. Place on pie making sure all filling is covered. Brown in a slow oven (325 degrees F.) about 15 minutes.

### **Chocolate Pie**

Elizabeth Murphy & Janice (Murphy) Coyle

3 c flour                              1 c Crisco  
3/4 to 1 c cold water              1 tsp salt

Put flour, Crisco and salt into bowl. Mix with pastry blender or by hand until the pieces are the size of small peas. Add water and mix dough together until well blended. Divide into 3 equal balls. Place a ball on floured pastry canvas or board. Roll the dough out keeping it in a circular shape. Place in pie plate and trim edges. Fold the edge under and flute with the fingers or a fork. Prick small holes generously over the bottom and sides. Bake in a hot oven (400 to 425 degrees F) for 15 to 20 minutes or until brown. Roll out remaining pastry balls. Makes 3 Single Crust 9 Inch Pie Shells.

#### **Chocolate Cream Filling:**

1 c granulated sugar  
3 Tbsp slightly heaping cornstarch  
1/4 tsp salt  
3 Tbsp cocoa powder  
3 eggs yolks (save whites for meringue)  
1 tsp vanilla  
2 ½ c milk  
2 Tbsp margarine

Combine sugar, cornstarch, salt, cocoa, and egg yolks. Stir in milk and vanilla. Add margarine. Cook over low heat until mixture thickens. Stir until very thick.....stir constantly.

### **Chicken and Dumpling Casserole**

Micki Botkin

Pulled chicken from a rotisserie chicken (no skin)  
1 stick butter, melted              1 c milk  
1 c self-rising flour (must be self rising)  
2 c chicken broth  
1 c cream of chicken soup

Preheat oven to 375 degrees. Spread chicken in 9x13 pan/dish. Pour butter evenly over chicken. Season with salt and pepper to taste. In medium bowl, whisk together flour and milk. Slowly pour over chicken. Do not stir. In the same bowl, whisk together chicken broth and chicken soup. Slowly pour into baking pan. Do not stir. Bake uncovered for 45 minutes. Dumplings form as it bakes. Let pan sit for a minimum of 5 minutes before serving. The longer it sits, the more dumplings you get.

### **Make Ahead Breakfast Eggs**

Rose Henson -Wife of Pastor David Henson

1 dozen eggs                1/2 c milk  
1/2 tsp salt                1/4 tsp pepper  
1 Tbsp butter              1 (8oz) carton sour cream  
12 bacon slices, fried and crumbled  
4 oz shredded sharp cheese

Beat eggs; stir in milk, salt and pepper. Set aside. In large skillet over medium low heat, melt butter; pour in egg mixture. Cook, stirring occasionally, until eggs are set but still moist. Cool. Stir in sour cream. Spread into buttered 2-quart shallow baking dish. Top with bacon and cheese. Cover with aluminum foil and refrigerate overnight. Preheat oven to 300 degrees. Uncover and bake 15-20 minutes or until cheese has melted.

### **Cheese and Broccoli**

Melissa Murphy

2 frozen boxes broccoli  
1 medium onion – chopped  
1/2 stick margarine  
1 can cream of chicken soup  
1 c minute rice  
1 (8oz) Cheez Whiz

Sauté onion in butter until transparent. Combine onion and butter in bowl, then place frozen broccoli in bowl. Pour soup, cheese and rice over top of broccoli. Bake for 350 degrees for 20 minutes, uncovered. Stir. Bake 30 minutes, covered, and then 10 minutes uncovered.

### **Italian Cream Cake with Icing**

Josephine Rose – Sister of Pastor Roy E. Barnett

1 c margarine                2 c sugar  
1 c buttermilk                2 (3oz) pkg coconut  
5 eggs, separated                2 c flour  
1 tsp soda                      1 tsp vanilla  
1 c chopped pecans

Cream butter, sugar, add egg yolks. Mix milk and soda, add alternatively with flour to mixture. Add coconut, vanilla and nuts. Beat egg whites and fold in. Bake in 3 (8inch) pans at 350 degrees for 25 minutes or until done.

Icing:

1 large Philadelphia cream cheese  
1/4 c margarine  
1 box confectioners' sugar  
1 tsp vanilla

Mix all ingredients well.

### **Party Cookies**

Betty Carroll – Mother of Jennifer Ratcliff

1c brown sugar packed	1/2 c sugar
1 c shortening	2 eggs
1 1/2 Tbsp vanilla	2 1/4 c flour
1 tsp soda	1 tsp salt
1 1/2 c M&M, plain chocolate	

Combine all ingredients, mix well. Drop by teaspoonfuls on greased cookie sheet. Bake at 375 for 10-12 minutes.

### **Peanut Butter Pie**

Annette Chambers

1 tsp vanilla extract  
8 oz cream cheese  
3/4 c peanut butter  
2 (8oz) ctn. Cool Whip  
Chocolate chips & chocolate syrup  
1 chocolate graham cracker pie crust  
2/3 C. sugar

Mix cream cheese and peanut butter. Add vanilla and sugar. Mix well. Add a handful of chocolate chips. Fold in with a spoon. Now take pie shell and add a thin layer of chocolate syrup to bottom. Then add mixture to the pie shell. Top with the other Cool Whip. Sprinkle with chocolate chips. Refrigerate. Be sure to mix each ingredient separately or pie won't come out right.

### **Beef Open Face**

Bernice Holland

1 lb beef chunks	salt & pepper to taste
2 Tbsp flour	

In large pot that is oiled – put beef, salt & pepper – sprinkle the flour. Medium heat. Stir and brown chunks. Remove from heat.

In same pot add:

1 onion – sliced	3 carrots diced
2 stalks celery sliced	2 Tbsp tomato paste
1/4 c red wine vinegar	1/2 tsp thyme
1 1/2 c beef broth	

Stir all ingredients on medium heat. Bring to boil, then set heat to low for 1 hour.

Cut bread in the middle, add mashed potatoes. Pour beef and gravy all over. Add: Green beans for side dish.

## **French Toast Casserole**

Dana Seick

This is prepared the night before and baked the next morning, so it is great for overnight holiday guests or busy weekend days.

1 loaf French bread cut into cubes (I use one regular loaf of bread)

8 eggs	3 c milk
4 tsp sugar	1 tsp vanilla
Topping:	2 Tbsp butter
3 Tbsp sugar	2 tsp cinnamon

Put bread cubes in greased 9x13 inch pan. Combine eggs, milk, sugar, vanilla and salt. Pour egg mixture over bread. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Dot with butter and sprinkle sugar and cinnamon over the top. Cover with foil and bake in oven at 350 degrees for 45-50 minutes. Remove from oven and let stand 5 minutes before serving. Serve with maple syrup or cinnamon pecan syrup.

### **Cinnamon Pecan Syrup**

2 c maple syrup	3/4 c pecans – chopped
1/2 c honey	1/2 tsp cinnamon

Combine all ingredients, stir well. Pour mixture into airtight container at room temperature. Serve warm.

## **Scrumptious Strawberry Pie**

Annette Chambers

Crust:

1 stick margarine, softened

1 c flour

Filling:

1 (8oz) pkg. cream cheese

1 (8oz) bowl Cool Whip

Topping:

1 qt strawberries, cleaned & sliced

1/2 c brown sugar

1 pkg chopped pecans

1 c powdered sugar

1 tsp vanilla

1/4 c sugar

1 pkg strawberry glaze

Mix topping ingredients; set aside. Combine crust ingredients as if making pie dough and then press into a 9 x 13-inch pan. Mix all filling ingredients. Spread on crust. Then spread topping mix on top.

### **S'Mores**

Annette Chambers

1/3 cup light corn syrup  
1 Tbsp butter or margarine  
1/2 tsp vanilla  
1 1/2 cups mini marshmallows  
6 oz. or 1 cup chopped & tightly packed chocolate wafers  
4 cups graham cereal

Butter a 9 X 9 X 2" square pan. Heat corn syrup and butter to boiling in a 3 quart saucepan. Remove from heat. Add chocolate wafers and vanilla; stir until chocolate is melted. Fold in cereal, 1 cup at a time, stirring gently until coated completely. Fold in marshmallows. Press mixture evenly into pan with buttered back of spoon. Let stand until firm - at least 1 hour. Cut into bars about 2 X 1 1/2. Makes 24 bars.

### **Chicken Divan Casserole**

Whitney Wulfhorst

14 oz pkg frozen broccoli florets, thawed  
2 c cooked chicken or turkey  
2 (10.5 ounce) cans Cream of Chicken soup  
1/2 c milk  
1 c Mayonnaise or Miracle Whip or Greek Yogurt  
1 tsp lemon juice  
1/2 c crushed Ritz crackers  
1/2 c sharp cheddar cheese, grated  
3 Tbsp butter, melted

Preheat oven to 350 degrees.

Place thawed Broccoli Florets on the bottom of a 9x9 casserole dish. Top with diced cooked chicken or turkey. In a small bowl combine cream of chicken soup, milk, mayonnaise and lemon juice - see notes if adding rice or curry powder.

Pour soup mixture over chicken. In same bowl mix cracker crumbs, cheese and melted butter. Sprinkle cracker mixture over casserole. Bake uncovered for 35 minutes. Serve immediately.

### **Au Gratin Hashbrowns**

Annette Chambers

1 (32oz) pkg. frozen hash browns  
1 stick butter, melted  
1 (10 3/4oz) can cream of chicken soup  
1 (16-oz) ctn. sour cream  
1 tsp salt  
1/2 tsp pepper  
2 c (8 oz) shredded cheddar cheese  
2 c crushed cornflakes  
1/4 c melted butter  
1/2 c chopped onion  
Mix potatoes, 1/2 cup butter, soup, sour cream, onion, salt, pepper and cheese. Place into baking dish. Put crushed cornflakes over top.  
Sprinkle 1/2 cup melted butter on top of cornflakes.  
Bake at 350° for 40 minutes.

### **Broccoli Casserole**

Annette Chambers

2 Cups Cut Broccoli - (12oz frozen bag)  
18 Broken up Ritz Crackers  
1/4 Pound Velveeta Cheese.  
4 Tab butter

Cook Broccoli, melt cheese W/ Butter, mix w/  
Broccoli, melt remaining butter, top dish w/crackers  
and tab butter. Bake 350° 20 mins.

### **Coconut Cream Pie**

Annette Chambers

1/4 c cornstarch	3 eggs, separated
2/3 c sugar	1 tsp vanilla
1/2 tsp salt	1 c flaked coconut
2 1/2 c milk	6 Tbsp sugar

Mix cornstarch, sugar and salt in double boiler top. Slowly stir in milk. Cook over boiling water, stirring constantly, until thick enough to mound slightly when dropped from spoon. Cover. Cook 10 minutes longer. Stir occasionally. Stir a little hot mixture into beaten egg yolks, then stir all into remaining hot mixture. Cook 2 minutes, stirring constantly. Remove from boiling water. Stir in vanilla and 3/4 cup coconut. Cool to room temperature. Pour into baked pie shell. Meringue: Beat egg whites until foamy. Add 6 tablespoons sugar, 1 tablespoon at a time, until stiff peaks form. Put in cooled pie. Sprinkle 1/2 cup coconut on top of meringue. Bake in a 425° oven until brown.

### **Citrus Cake**

Norma Walker

4 eggs  
1 pkg (2 layer size) yellow cake mix  
1 (3 ¾ oz) pkg lemon flavored pudding  
¾ c water  
½ c buttery flavored Wesson oil  
2 c confectioners' sugar  
⅓ c orange juice  
2 Tbsp grated orange rind  
Fresh orange slices

Beat eggs, add cake mix, pudding, water and oil.  
Beat 10 minutes. Pour into greased and floured 10  
inch tube pan. Bake at 350 degrees for 50 minutes.  
Cool in pan.  
For Glaze: combine and heat to boiling – sugar and  
orange juice, stir in orange rind. Cool. When cake  
is cool, remove from pan, put on plate. Drizzle  
glaze over cake. Garnish with orange slices cut in  
half.

### **Breakfast Casserole**

Carrie Begley

1 lb cooked sausage  
Beat 10 Eggs  
3 c milk  
1 ½ c Grated Cheddar Cheese  
1 ½ tsp Dry Mustard  
3 Slices White Bread cubed

Combine all ingredients into 9 x 13 dish. Bake at  
350 degrees for 60 minutes  
\* This can be mixed and stored in refrigerator  
overnight to place in oven for breakfast.

### **Hashbrown Potato Casserole**

Diane Rush

2 lb pkg frozen hashbrowns  
½ c melted butter  
½ tsp pepper  
1 tsp salt  
1 can cream of chicken soup  
½ c chopped onion  
2 cups sour cream  
10 oz cheddar cheese  
1 c crushed corn flakes

Let potatoes thaw slightly. Blend potatoes, pepper,  
salt, soup, onion, sour cream and cheddar cheese.  
Pour in greased 13x9 inch pan. Combine corn  
flakes and butter. Spread on top, bake at 350  
degrees for 1 hour.

### **Zucchini Casserole**

Bernice Holland

1 lg or 2 small diced zucchini

1 lg green pepper diced

Sauté in olive oil until soft.

Add: 1 tsp oregano, 1 tsp basil, 1/2 tsp salt, 1/4 tsp pepper, 1 Tbsp soy sauce. Mix well.

Add: 1 16 oz crushed tomatoes.

Cook 2 rolls of Italian sausage and pat dry.

Cook 4oz spaghetti as package directions. After sauteing the 4 vegetables, plus herbs, place in 9x13 baking dish. Add cooked spaghetti. May add v-8 juice if too dry. Add Cooked sausage to top. Bake 350 degrees for 40-45 mins. At 25 mins into time, add lots of Parmesan Cheese. Serve with green salad and garlic bread.

### **Hot Chicken Salad**

Carrie Begley

4 c cooked chicken (I use 2-3 cans)

4 Hard Boiled eggs —diced

1 can Cream of Chicken Soup

1 small jar Pimentos

3/4 c Mayonnaise

1 1/2 c Grated Cheddar Cheese

Optional: celery, onion, pepper

Combine All ingredients except 1/2 cup of Cheese

Add to 9 x 13 dish Top with cheese

Bake at 400 degrees for 25 minutes

### **Carrot Cake with Frosting**

Patty (Dunn, Wells) Ellis

1/3 c chopped pecans

2 c white sugar

1 1/2 c Crisco oil

4 eggs

3 c grated raw carrots

2 tsp baking soda

1 tsp salt

2 tsp cinnamon

2 c flour

Mix sugar, oil and eggs. Add dry ingredients and mix well. Stir in carrots and nuts. Bake in 9x13 pan at 350 degrees for 40-50 minutes.

Frosting:

1 (8oz) pkg cream cheese

1/2 stick margarine

1/2 c chopped pecans

2 tsp vanilla

1 lb powdered sugar

Beat cream cheese. Use wooden spoon for mixing. Spread on cooled cake.

### **Aunt Shannon's Homemade Ice-Cream**

Tina Cramer

4 eggs                      2 ½ cups sugar  
3 cups whole milk      2 cups whipping cream  
4 cups half and half    2 Tbsp vanilla extract  
1/2 tsp salt

Beat with mixer, adding one ingredient at a time in the order listed, until well blended.

May add fresh fruit or syrup for different flavors.

Pour into ice cream freezer and freeze as directed.

Makes 4 quarts.

### **Coconut Macaroon Pie**

Annette Chambers

5 eggs, beaten            2 c milk  
1 c evaporated milk    3 Tbsp flour  
1 tsp salt                1 large pkg coconut  
1 tsp vanilla            2 (9-in.) pie shells, unbaked  
2 1/2 c sugar

Beat eggs. Add milk. Mix flour with sugar and salt. Add to egg mixture. Fold in coconut and vanilla. Pour into unbaked pie shells. Bake at 300° for 45 minutes or until pie is golden brown. Do not over-bake! Yield: 12 servings

### **Hashbrown Casserole**

Annette Chambers

2 lb shredded hash browns  
1 c melted butter  
1 tsp salt  
1/4 tsp pepper  
1/2 c onion, chopped  
1 can cream of chicken soup  
1 pt. sour cream  
10oz pkg. sharp cheddar cheese  
1 1/2 sleeves Ritz crackers  
Pour 1 cup melted butter over potatoes; mix well then add all the other ingredients and mix very well. Crumble your crackers then add ½ butter over crackers and put the topping over potatoes. Bake at 350° for 45-50 minutes.

### **Broccoli & Rice Casserole**

Linda Murphy

1 Pkg frozen broccoli flowerets  
1 can cream of celery soup  
1 can cream of chicken soup  
1 c cheddar cheese, grated  
1 c uncooked rice

Cook and drain rice. Cook and drain broccoli. Mix all the above and place in 2 quart casserole dish. Bake 30 minutes.

## Vegetables

*Better a small serving of vegetables with love than a  
fattened calf with hatred.  
-Proverbs 15:17*

### Prune Cake

Cleta Barnett-Halsey

1 c sugar	2/3 c oil
1/2 c cooked pitted prunes, cut fine	
1/2 c prune juice	2 eggs
2 tsp soda	3 Tbsp sour milk
1 2/3 c pastry flour	2 Tbsp chocolate
1 tsp allspice	1 tsp cinnamon
1 tsp salt	2 tsp vanilla

Cream sugar and oil. Add prunes and prune juice, beat well. Add unbeaten eggs and beat into mixture. Stir soda into sour milk and add sift flour, chocolate and spices and add to above. Fold in vanilla and bake in 2 greased 9 inch cake pans at 325 degrees for about 25 minutes.

### **Mocha Punch**

Tina Cramer

1/2 Gallon Vanilla Ice-Cream  
1/2 Gallon Chocolate Ice-Cream  
1/4 Cup Instant Coffee granules  
1/2 Cup Nestle Quick Drink Mix  
1/2 Cup Sugar  
6 Cups Water

Starter: Mix instant coffee, nestle quick drink mix and sugar into boiling water.

Stir until completely dissolved. Cover and refrigerate for 4 hours or overnight.

Thirty minutes before serving:

Scoop ice-cream into large punch bowl.

Pour Starter Mixture over the ice-cream.

Stir until a 'milk shake' consistency.

Garnish with whip cream and chocolate shavings if desired.

### **Senator Russel's Sweet Potatoes**

Wilma Wallace

3 c mashed sweet potatoes

1/2 c sugar

2 eggs

1 Tbsp vanilla

1/2 c melted butter

Topping:

1 c brown sugar (packed)

1/2 c flour

1 c chopped nuts

1/3 c butter (cold)

Mix sweet potatoes, sugar, eggs, vanilla and butter thoroughly. Pour into buttered casserole dish. Mix all topping ingredients together with a fork.

Sprinkle the crumbs on top of the casserole. Bake in a 350 degree oven for 30 minutes.

### **Scalloped Potatoes**

Patty (Dunn, Wells) Ennis

6 medium potatoes, sliced thin

6 slices American cheese, grated

1/2 medium onion, diced

Medium white sauce (recipe below)

Arrange alternate layers of potatoes, onions, sauce and cheese in buttered casserole dish. Top with grated cheese. Bake in 350 degree oven for 1 to 1 1/2 hours.

White Sauce:

1/2 stick margarine      3 c milk

4 Tbsp flour              2 tsp salt

Pepper, optional

### **Calico Baked Beans**

Kathleen Hitte

1/2 lb bacon  
1 1/2 lb hamburger  
1 c chopped onions  
1/2 c tomato ketchup  
1 tsp salt  
1 tsp dry mustard  
1 Tbsp vinegar  
1 can pork & beans  
1 can lima beans (medium)  
1 can B & M beans (any bean in barbecue sauce)  
1 can kidney beans  
Dice and drain bacon and set aside. Brown hamburger and drain. Add remaining ingredients. Bake 1 1/2 hours uncovered at 350 degrees.

### **Banana Cream Pie**

Annette Chambers

1 baked 9-In. pastry shell  
1 c all-purpose flour  
2/3 c sugar                      1 tsp. salt  
2 c milk, scalded              3 eggs, separated  
1/2 tsp vanilla                3 ripe bananas  
1/2 tsp salt                    1 tsp cream of tartar  
6 tsp sugar                    1/2 tsp vanilla  
2 tsp butter or margarine

Combine flour, 2/3 cup sugar, 1 1/2 teaspoons salt in a saucepan. Add milk slowly, stirring constantly. Continue stirring and cook over low heat until thickened. Beat egg yolks. Add a little of the hot mixture to the egg yolks and mix well. Blend yolk mixture gradually to the hot mixture. Cook 2 minutes. Add butter or margarine and 1/2 teaspoon vanilla. Cool thoroughly. Peel bananas and slice evenly over bottom of cooled pastry shell. Cover with cooled filling. Meringue: Add 1 teaspoon salt and cream of tartar to egg whites. Beat until frothy. Add sugar gradually, beating constantly. Continue beating until stiff. Fold in vanilla. Pile meringue over filling so it touches pastry edging on all sides. Bake at 325° for 15 to 20 minutes until meringue is delicately browned.

### **Apple Pizza**

Star Johnson

Sugar Cookie Dough            1 c peanut butter  
1 c confection sugar            1 8oz Cream Cheese  
3 sliced apples                 Carmel Sauce  
Nut Topping  
Butterfinger crushed in bag.

Cook sugar cookie on a pizza pan. Let Cool. Mix peanut butter, cream cheese and sugar together. Spread over the cookie. Place sliced apples over the top and cover with remaining items.

### **Apple Walnut Cake**

Nora Hitte Hammons – Grandmother of Rochelle (Wilson) Martin, Aunt of Janice Coyle & Marsha Johnston & Pat Current

4 1/2 c finely chopped apples  
2 c sugar  
2 eggs  
2 tsp vanilla  
1/2 c cooking oil  
2 c flour  
2 tsp soda  
1 tsp salt  
2 tsp cinnamon  
1 c black walnuts

Pour sugar over apples and set aside.  
Mix together all the other ingredients and stir together with apples and sugar. Stir in nuts. Bake at 350 degrees until cake begins to pull away from pan. Serve plain with scoop of whipped cream.

### **Stuffed Cabbage**

Cleta Barnett-Halsey

12 lg cabbage leaves  
2 tsp salt  
1 c rice  
1 small onion, chopped  
1/3 tsp poultry seasoning  
1 1/4 pounds ground beef  
1/2 tsp pepper  
1 egg  
1 (8oz) can tomato sauce  
1 (16oz) can tomatoes  
1 Tbsp brown sugar  
1 Tbsp lemon juice or vinegar

Cover cabbage leaves with boiling water and let stand for 5 minutes or until limp then drain.  
Combine next 7 ingredients. Place equal portions of meat mixture in center of each leaf. Fold the sides of the leaves over meat, roll up and fasten with toothpick. Mix sauce, tomatoes, sugar and juice. Bring to a simmer. Place in the rolls. Simmer, covered, 1 hour, basting occasionally or can be placed in a baking dish and baked in oven 1 1/2 hours at 350 degrees.

### **Stuffed Green Peppers**

Annette Chambers

1 lb hamburger, cooked  
1/2 c chopped onion  
1/2 tsp salt  
Dash of pepper  
1 (16oz) can tomatoes  
1/2 c water  
1/2 c long-grain rice, uncooked  
1 tsp Worcestershire sauce  
1 c grated cheese

Cook the above ingredients on simmer to 15 minutes, except cheese. Boil green peppers 5 minutes in salted water. Drain. Stand straight up in baking pan. Fill with the cooked meat and the onion, rice and tomato mixture. Cover with the shredded cheese. Bake, uncovered, for 20 to 25 minutes at 350°.

### **No Bake Cookies**

Cleta Barnett-Halsey

2 c sugar  
1 tsp vanilla  
1/4 c cocoa  
Pinch of salt  
1/2 c milk  
1/2 c creamy peanut butter  
1/4 c margarine  
3 c cooking oats

Mix in 2 cups sugar, ¼ cup cocoa, ½ cup milk and ¼ cup margarine. Put on medium heat and cook until it starts to boil. Remove from heat. Cool 1 minute. Add 1 teaspoon vanilla, pinch of salt, ½ cup peanut butter and 3 cups oats. Mix well. Drop by teaspoon on wax paper. Enjoy!

### **Believe it or not Cookies**

Betty Carroll – Mother of Jennifer Ratcliff

2 c peanut butter  
2 c granulated sugar  
2 eggs  
1 tsp vanilla

Combine all ingredients and mix well. Drop by teaspoonful on ungreased cookie sheet. Press dough lightly on top with fork. Bake in 350 degree oven for 10-15 minutes.

### **Pumpkin Cake**

Lori Schoonover

2 c sugar	2 c flour
2 tsp soda	1/2 tsp salt
2 tsp baking soda	1 c oil
4 eggs	2 c pumpkin

Cream sugar with oil; add eggs and beat. Add dry ingredients; add pumpkin. Bake at 350 degrees for 40-50 minutes.

Frosting:

1 stick butter or margarine softened  
8 oz cream cheese softened  
1 lb powdered sugar

### **Cornflakes Cookies**

Cleta Barnett-Halsey

1/2 c white sugar  
1 c creamy peanut butter  
1/2 c white corn syrup  
6 c cornflakes

Cook sugar and syrup in saucepan until it is melted. Take off heat and stir 1 cup peanut butter in and mix well. Stir in cornflakes and mix well. Drop 1 tablespoon at a time on wax paper and let cool.

### **Sweet Potato Souffle**

Cleta Barnett-Halsey

1 lg can sweet potatoes, drained & mashed  
1 c sugar  
2 eggs  
1/2 tsp salt  
1/3 stick butter or margarine, melted

1 tsp vanilla  
1/2 c milk

Mix all ingredients well. Pour into buttered pan or casserole dish.

Topping;

1 c brown sugar  
1/2 c flour  
1/3 c melted butter  
1 c. pecans

Mix all topping ingredients and crumble over potato mixture. Bake at 350° for 35 to 45 minutes

### **Homestyle Potato Salad**

Annette Chambers

1 c Mayonnaise  
2 Tbsp vinegar  
1 1/2 Tbsp salt  
1 tsp sugar  
1/4 tsp pepper  
4 c cooked potatoes (5 or 6 med.)  
1 c sliced celery  
2 hard-cooked eggs, chopped  
1/4 c chopped dill pickles  
1/2 c chopped onions  
In a large bowl, combine mayonnaise, vinegar, salt, sugar and pepper. Add cut-up potatoes and all the remaining ingredients. Cover and chill.  
Makes 5 cups.

### **Corn Pudding**

Carrie Begley

16 oz can Creamed Corn  
16 oz pkg Frozen Corn  
1 c Sour Cream  
1 pkg Jiffy Cornbread Mix  
2 Eggs, beaten  
1 Tbsp Sugar  
1 c Butter melted

Mix all ingredients. Pour into a 9 x 13 dish. Bake at 350 degrees for 60 minutes.

### **Fruit Cocktail Cake**

Cleta Barnett-Halsey

2 1/2 c sugar  
2 c flour  
1 1/2 tsp soda  
1 1/2 tsp salt  
1 tsp vanilla  
1/2 c shortening  
2 eggs  
1 (16oz) can fruit cocktail with juice  
1/2 c brown sugar  
1/2 c pecans  
1/2 c coconut  
1/2 c butter  
1 (3oz) can condensed milk

Sift 1 1/2 cups sugar, flour, soda and salt together. Blend in shortening and eggs. Add fruit cocktail and its juice. Pour in a 9 x 13-inch pan. Sprinkle brown sugar and pecans. Heat oven to 325°; bake until done. Take 1 cup sugar, can of milk and stick of butter; bring to boil for 2 minutes. Add 1 teaspoon vanilla and pour over cake while hot. Sprinkle 1/2 cup coconut on top.

### **Pound Cake**

Tina Cramer - My mother's (Phyllis Raleigh) recipe

1 cup of imperial margarine  
3 cups of sugar  
6 eggs  
1 cup of sour cream  
1 tsp vanilla  
3 cups of flour  
1/4 tsp baking soda  
1/4 teaspoon salt

Cream together imperial and sugar until fluffy.

Add eggs one at a time, beat well after each egg.

Add sour cream all at once with vanilla.

Sift flour once, then measure, add salt and baking soda, and sift twice more.

Add it to mixture 1/2 cup at a time, beat at medium speed. Put in greased and floured 10-inch tube pan.

Bake for one hour and a half at 325 degrees.

Let cool in pan for 5 minutes, then carefully run spatula around edges and turn out on a rack.

Turn right side up on a plate.

### **Golden Parmesan Potatoes**

Annette Chambers

6 large potatoes, about 3 lbs.

1/2 tsp pepper

1/2 c flour

1/2 c butter or margarine

1/2 c grated Parmesan cheese

Chopped parsley

3/4 tsp salt

Pare potatoes. Cut into quarters. Combine flour, cheese, salt and pepper in large plastic bag. Moisten potatoes with water and shake a few at a time in bag until all potatoes are evenly coated with cheese mixture. Melt butter in a 13 x 9-inch pan. Place potatoes in a layer in pan. Bake at 375 for about 1 hour, turning once during baking. When golden brown, sprinkle with parsley.

### **Corn pudding**

Lori Schoonover

16 oz can whole corn  
16 oz can creamed corn  
8 oz sour cream  
1 stick margarine  
2 eggs  
1 pkg Jiffy yellow corn muffin mix

Pour about mixture into two 9x9 inch buttered pans.  
(or 9x13pan) Bake at 350 degrees for 45 minutes.  
You can serve one pan and freeze the other for  
future use. To defrost, place in refrigerator for 8-12  
hours, then reheat at 350 degrees for 15-20 minutes.

### **Peanut Butter Pie**

Lori Schoonover

1 ready-made graham cracker pie crust  
4 oz soft cream cheese  
1 c powdered sugar  
1 tsp vanilla  
1/4 c creamy peanut butter  
8 oz cool whip  
Mix all ingredients except the cool whip. With  
mixer, fold in cool whip, pour into crust. Chill for 3  
hours. Enjoy.

### **Pecan Pie**

Annette Chambers

1 c white corn syrup	1 c dark brown sugar
1/3 tsp salt	1 c pecans
1 c melted butter	1 tsp vanilla
3 eggs, slightly beaten	

Combine syrup, sugar, salt, butter and vanilla. Mix  
well. Add slightly beaten eggs. Pour into 9-inch  
unbaked pie shell. Sprinkle pecans over top. Bake at  
350°, about 45 minutes.

## **Southern Apple Pie**

Annette Chambers

3 c sliced Granny Smith apples  
1/2 c dark raisins  
2 Tbsp grated lemon rind  
1 tsp cinnamon  
2 eggs  
1 c sugar  
1/2 c buttermilk baking mix  
3/4 c milk  
2 Tbsp melted margarine  
1 c buttermilk baking mix.  
1/4 c walnuts  
1 c packed light brown sugar  
2 Tbsp melted butter

Preheat oven to 350°. Combine apples with next 3 ingredients in an 8-inch square baking dish.  
Combine eggs, sugar, 1/2 cup baking mix, milk and 2 tablespoons margarine in blender container.  
Process at low speed for about 2 minutes or until smooth. Pour batter over apples. Combine 1 cup baking mix, walnuts, brown sugar and 2 tablespoon margarine in medium bowl. Mix until crumbly.  
Sprinkle evenly over apples. Bake for 55 minutes or until puffed and golden. Serve warm with vanilla ice cream.

## **Bread, Rolls, Pastry**

*Jesus answered, "It is written: 'Man shall not live on bread alone, but on every word that comes from the mouth of God.'" – Matthew 4:4*

### **Pumpkin Roll**

Annette Chambers

Cake:

3 eggs

2/3 c pumpkin

1 c sugar

1 tsp baking soda

1/2 tsp cinnamon

1/4 tsp ginger

1/2 tsp nutmeg

Pinch of salt

3/4 c flour

Filling:

3 Tbsp butter

1 c powdered sugar

8 oz cream cheese

3/4 tsp vanilla

Mix all ingredients. Pour onto waxed paper-lined jelly-roll pan. Bake 15 minutes at 375°. Remove from oven. Sprinkle with lots of powdered sugar. Place towel on cake and flip over onto towel. Peel off wax paper.

Roll up cake while still warm. When cool, unroll and remove towel. Ice cake. Sprinkle with ½ cup ground nuts if desired. Reroll cake.

### **Pineapple Pie**

Wanda F Smiddy

1 small can crushed pineapple

1 large box vanilla instant pudding and pie filling

1 Tbsp sugar

1 c milk

1 baked pie shell - 9inch

1/4 c pineapple juice

Combine all ingredients. Beat 1 minute at low speed. Pour into cooled pie shell. Let set at least 2 hours in refrigerator. Top with whipped topping when ready to serve.

### **Cream Cheese Pie**

Cleta Barnett-Halsey

1 can prepared pie filling (your choice)

1 c. sugar

1 (8oz) pkg. cream cheese

1 pkg Dream Whip, mixed

2 graham cracker crusts

Mix sugar and cream cheese well. Set aside. Mix 1 package Dream Whip according to package directions. Mix Dream Whip with sugar and cream cheese mixture. Divide between 2 crusts. Top with pie filling of your choice. Chill in refrigerator until ready to serve.

### **Buttermilk Pie**

Wanda F Smiddy

1 1/4 c sugar  
1 tsp vanilla  
3 eggs  
1/2 c buttermilk  
1 stick melted butter or margarine  
Dash of salt

Mix well. Pour into 1 unbaked 10 inch pie shell.  
Bake 1 hour in a 325 degree oven.

### **Lemon Meringue Pie**

Annette Chambers

1 c Argo cornstarch	2 Tbsp Vegetable oil
1 c sugar	3 egg yolks
1/2 tsp salt	
1 1/2 tsp grated lemon rind	
1 1/2 c water	1/2 c lemon juice

Cook until thickened. Pour into baked 9-inch pie shell.

Meringue:

3 egg whites  
6 Tbsp sugar

Beat well until all sugar is dissolved. Cover pie filling in shell until all edges are touched. Bake at 350° until meringue is browned (approximately 5 to 10 minutes.)

### **Pumpkin Bread**

Cleta Barnett-Halsey

3 c sugar  
1 c vegetable oil  
3 1/2 c self-rising flour  
2/3 c water  
2 tsp cinnamon  
2 tsp nutmeg  
2 tsp allspice  
4 eggs  
1 small can pumpkin  
1 c raisins

Cream sugar, oil and eggs. Add pumpkin, flour, water and spices. Mix well. Add raisins. Bake at 350° for 55 minutes. Makes a large cake. Oil and flour the pan. If you have a large angel food cake pan, it is just right for it. Keep it covered or it will dry out.

## **Banana Bread**

Annette Chambers

1 c shortening  
2 tsp double acting baking powder  
2/3 c sugar  
2 eggs, slightly beaten  
1/2 tsp salt  
1 3/4 c sifted all-purpose flour  
3 bananas, mashed

Beat shortening until creamy or 2 minutes.  
Gradually add sugar, beating until light and fluffy,  
after each addition. Add eggs and beat until thick  
and pale lemon in color. Sift dry ingredients. Add  
alternately with bananas. Blend thoroughly after  
each addition. Grease bottom only of a  $4\frac{1}{2} \times 8\frac{1}{2} \times$   
3-inch loaf pan. Bake at 350° for 50 to 60 minutes.  
Cool in pan for 20 minutes. Turn onto rack until  
cool.

## **Desserts**

*Jesus answered, "It is written: 'Man shall not live on  
bread alone, but on every word that comes from the  
mouth of God.'" – Psalms 136:25*

### **Light Rolls**

Ruth Fultz – Mother of Pastor Larry E. Fultz

1 ½ c warm water      2 packages dry yeast  
4 c flour                1/2 tsp salt  
1/3 c sugar              1/3 c shortening  
1 egg

Mix yeast with flour. Add ½ of flour. Add other ingredients and mix well. Add rest of flour, mix and put aside 30 minutes. Beat 24 strokes and spoon into greased muffin pans. Let rise 30 minutes. Bake 15-20 minutes at 370 degrees.

### **Blueberry Muffins**

Annette Chambers

3 lb self-rising flour

1 c sugar

1 tsp salt

1 1/4 c eggs

1 quart milk

2 3/4 c blueberries, drained

2/3 c Crisco

1. Mix dry ingredients. 2. Blend eggs, milk and blueberries (last.) 3. Bake in preheated oven (425°) for 20 minutes. Yield: 6 dozen.

### **Pie Crust**

Annette Chambers

3 c plain flour                      1 tsp salt

1 c shortening

1/2 c cold water (approx.)

Place rolling pin in freezer before starting to mix crust. Cut flour, salt and shortening with pastry cutter until pebble-sized balls occur. Quickly form together with hand and divide into 2 parts. Roll out on lightly floured plastic sheet. This will make 2 (10-inch) shells without skimping.

### **Teatime Tassies**

Elizabeth Murphy & Janice (Murphy) Coyle

24 Servings

Cheese Pastry:

1 (3 oz) pkg cream cheese

1/2 cup margarine

1 cup sifted flour

Pecan Filling:

1 egg

3/4 cup brown sugar

1 Tbsp soft margarine

1 tsp vanilla

Dash salt

2/3 cup chopped, pecans

Cheese Pastry: Let cream cheese and margarine soften at room temperature; blend together.

Stir in flour. Chill slightly, about 1 hour. Shape into 1-inch balls; place in mini muffin pans. Press dough on bottom and sides of cups.

Pecan Filling: Beat together egg, sugar, margarine, vanilla, and salt just until smooth. Add chopped nuts. Divide among pastry lined cups. Bake in low oven 325 degrees for 25 minutes or until filling is set. Cool. Remove from pans.

### **Yeast Rolls**

Annette Chambers

2 pkgs Yeast

2 c very warm water

1/2 c sugar

1 c shortening

1 egg

6 1/2 to 7 c flour

2 tsp salt

Dissolve yeast in mixing bowl. Stir in remaining ingredients, except flour. Mix in flour by hand until dough is easy to handle.

Place into a greased bowl, turning once to grease top. Cover with cloth. Place in refrigerator 2 hours before baking. Shape dough into desired shape and let rise 1 1/2 to 2 hours. Preheat oven to 400° for 20 minutes. Bake 12 to 15 minutes.

### **Mexican Cornbread**

Kathleen Hitte

1 c self-rising flour

1 c self-rising cornmeal

1/4 c sugar

1/4 c onion, chopped

1/2 or 1/4 c longhorn cheese, grated

1/2 green pepper

2 hot banana peppers

1/2 c Wesson oil

1/2 c cream style corn

1 c milk

1 egg

Mix together and pour into greased pan. Bake at 400 degrees for 35 minutes or longer.

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