

St. Andrew's Community UMC

Tastes of the Season

2018

Recipe Book

Eleventh Annual

Tastes of the Season

December 8, 2018

St. Andrew's Community

United Methodist Church

2727 SW 119th St, Oklahoma City, OK 73170

“And day by day, attending the temple together and breaking bread in their homes, they received their food with glad and generous hearts” Acts 2:46

Appetizers and Beverages

Bacon Wrapped Dates	1
Chili Cheese Squares	2
Crab Cheese Ball	3
Fruit Preserve & Nut Rugelach	4
Jelly Meatballs	5
Mini Bacon Ranch Cheeseballs	6
Spinach Artichoke Dip	7
Spinach Dip	8
Pumpkin Spice Apple Cider	9
Red Hot Apple Cider	10

Soups and Salads

Cheesy Chicken Soup	11
Mexican Chicken Corn Chowder	12
Corn Bread Salad	13

Vegetables

Cheesy Hominy Casserole	14
Glazed Carrots	15

Chilis & Stews

Creamy Crockpot White Chicken Chili	16
Pioneer Woman's Cincinnati Chili	17
Shrimp Etoufee	18
White Chicken Chili - Slow Cooker	19

Main Dishes

Crockpot Italian Chicken	20
Poppy Seed Chicken	21

Breads

Apple Fritter Monkey Bread	22
Banana Bread	23
Chocolate Chip Pumpkin Muffins	24
Pumpkin Bread	25
Spice Muffins	26
Sweet Cornbread Mini Muffins	27

Desserts

2 Minute Peppermint Fluff	28
Baked Caramel Corn	29
Baklava	30
Blueberry Lemon Cake	31
Cake Batter Dip	32
Chocolate Sheet Cake	33
Christmas "Crack" Party Mix	34
Cranberry Orange Cake	35
Date Bars	36
Easy Caramel Apple Bars	37
Easy Cream Cheese Cookies	38
Funfetti Shortbread Bites	39
Gigi's Chocolate Drop Cookies	40
Grandmother's Apple Pudding Cake	41
Not Yo' Mama's Banana Pudding	42
Nougat	43
Peanut Butter No-Bake Cookies	44
Salted Chocolate & Caramel Pretzel	45
Santa's Reindeer Chow & Santa's Goodies	46
Snowy Chocolate Baby Cakes	47
Ganache Filling & Winter White Glaze	48
Strawberry Pretzel Dessert	49
Turtle Cookies Caramel Filled Ritz	50
Vegan Chocolate Coconut Cashew Bars	51
White Chocolate Tingles	52

Condiments

"Spicy" Butter	53
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Bacon Wrapped Dates

- 35-40 Pitted dates
- 70-80 Salted roasted almonds
- 2 Pounds thin bacon, cut in half

Preheat oven to 425°F

Stuff each date with 1-2 almonds.

Wrap each date with half of a piece of bacon and secure with a toothpick.

Bake, turning the dates halfway through so the bacon is evenly cooked, 15-18 minutes.

Serve warm or at room temperature.

Submitted by *Barbara Reinhardt*

Page 1

Chili Cheese Squares

- 2 lbs grated Cheddar cheese
- 6 eggs
- 2 4 oz cans green chilis, chopped (saves juices)
- Dash of Paprika
- Sausage (optional)

Put half the grated cheese in a 9 x 13 baking dish. Put chilis on top of cheese. Add the rest of the cheese on top of the chilis. Put eggs and chili juice in blender and blend well. Pour over the top. Sprinkle paprika on top. Bake at 350° for 35-45 minutes. Cut into squares and cut with toothpicks. May be frozen after baking.

Submitted by *Nancy King*

Page 2

Crab Cheese Ball

- 4 oz (1/2 of 8 oz pkg) Philadelphia cream cheese, softened
- 1/4 cup Breakstone's or Knudsen sour cream
- 1 tsp Lea & Perrins Worcestershire Sauce
- 1/2 tsp dry mustard
- 1/8 tsp seafood seasoning
- 1/8 tsp garlic powder
- Few dashes of hot pepper sauce
- 3 green onions, chopped, divided
- 1 can (6 oz) crabmeat, drained, flaked
- 3/4 cup Kraft Shredded Triple Cheddar Cheese with a Touch of Philadelphia

Beat first 7 ingredients in a medium bowl with mixer until blended. Reserve 1 tsp onions. Add remaining onions, crabmeat and 1/2 cup shredded cheese to cream cheese mixture; mix well. Spoon into microwavable bowl. Microwave on HIGH 3 min or until heated through, stirring after 1 1/2 min. Top with remaining shredded cheese and reserved onions.

Submitted by *Barbara Reinhardt*

Page 3

Fruit Preserve & Nut Rugelach

Cream the cheese and butter in the bowl of an electric mixer fitted with the paddle attachment until light. Add 1/4 cup granulated sugar, the salt, and vanilla. With the mixer on low speed, add the flour and mix until just combined. Dump the dough out onto a well-floured board and roll it into a ball. Cut the ball in quarters, wrap each piece in plastic, and refrigerate for 1 hour.

To make the filling, combine (I pulse mine so they aren't "chunky" with nuts and raisins, but it is not necessary – that is a point of preference) 6 tablespoons of granulated sugar, the brown sugar, 1/2 teaspoon cinnamon, the raisins, and choice of nut (I used pecans).

For crescent shape: On a well-floured board, roll each ball of dough into a 9-inch circle. Spread the dough with 2 tablespoons of your choice of preserves (I used raspberry) and sprinkle with 1/2 cup of the filling. Press the filling lightly into the dough (you can use your rolling pin). Cut the circle into 12 equal wedges cutting the whole circle in quarters, then each quarter into thirds. Starting with the wide edge, roll up each wedge. Place the cookies, points tucked under, on a baking sheet lined with parchment paper. Chill for 30 minutes.

For spirals: On a well-floured board, roll each ball of dough into a 12x6 inch rectangle. Combine the nut/raisin and preserves until a smooth paste consistency. Spread 1/4 of the paste onto each rectangle. Starting with the long side roll the entire dough into a long cylinder ending with a seam. Rewrap in plastic wrap, slightly flatten with the pressed seam on bottom, then freeze for 15 minutes. Slice into 1 1/2 inch pieces. Place cookies, seam down, on a baking sheet lined with parchment paper.

Preheat the oven to 350 degrees F.

Brush each cookie (crescent or spiral) with the egg wash. Combine 3 tablespoons granulated sugar and 1 teaspoon cinnamon and sprinkle on the cookies. Bake for 15 to 20 minutes, until lightly browned. Remove to a wire rack and let cool.

Submitted by *Susan Robinson*

Page 4

- 8 oz cream cheese, room temperature
- 1/2 lb unsalted butter, room temperature
- 1/4 cup granulated sugar plus 9 tablespoons
- 1/4 teaspoon kosher salt
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1/4 cup light brown sugar, packed
- 1 1/2 teaspoons ground cinnamon
- 3/4 cup raisins (regular or golden)
- 1 cup choice of nuts, finely chopped
- 1/2 cup fruit preserves, pureed in a food processor
- 1 egg beaten with 1 Tbs milk, for egg wash

Jelly Meatballs

- 1 large bag of frozen homestyle meatballs
- 1 large jar of grape jelly
- 2 jars of chili sauce

Combine all ingredients in a crockpot set on low for 4 hours or high for 2 hours.

Submitted by *Gina Lindsey*

Page 5

Mini Bacon Ranch Cheese Balls

- 12 oz softened cream cheese
- 8 oz shredded Cheddar cheese
- 1 package ranch seasoning
- 1 cup finely chopped bacon (1 pound)
- 1 Tbsp parsley
- Pretzel sticks

Add the softened cream cheese to a medium bowl and smooth with a spatula or a hand mixer. Add the cheddar cheese and ranch seasoning and mix until combined.

In a small bowl, combine the bacon and parsley.

Use a melon baller to scoop out a ball of the cheese mixture. Use your hands to make sure it is in a ball and roll it in the bacon mixture. Set aside.

Repeat until all of the cheese balls are made. Place a pretzel stick in the middle of each cheese ball and serve.

Submitted by *Patty Lester*

Page 6

Spinach Artichoke Dip

- 1 10 oz package frozen chopped spinach (thawed and drained well)
- 1 14 oz can artichoke hearts, drained and coarsely chopped
- 1 8 oz package cream cheese, softened
- 2 Tablespoons sour cream
- 2 Tablespoons mayonnaise
- 1/2 cup shredded parmesan
- 1/2 teaspoon garlic salt, or more to taste
- Dash of cayenne pepper, or more to taste

Spray a 2 quart crockpot with cooking spray. Combine ingredients in a large mix bowl. Transfer to crockpot and cook on high for 1.5 hours. Stir to make sure everything is combined and switch heat to warm or low. Continue stirring to keep dip from burning. Serve with tortilla chips, pita chips, crackers or vegetables.

* Dip can also be cooked in the oven at 400 degrees for 20 minutes in a greased 2 quart casserole dish.

Submitted by *Ashley Kurtz*

Page 7

Spinach Dip

- 1 cup mayonnaise
- 1 16 ounce container sour cream
- 1 1.8 ounce package dry leek soup mix
- 1 4 ounce can water chestnuts, drained and chopped
- 1/2 10 ounce package frozen chopped spinach, thawed and drained

Mix, chill, and serve.

Submitted by *Heather Ward*

Page 8

Pumpkin Spice Apple Cider

- 8 cups water
- 1/2 cup pumpkin puree, canned
- 1/4 cup brown sugar
- 10 apples cut into quarters
 - 1 nutmeg seed (or 1 tsp ground nutmeg)
 - 3 cinnamon sticks (or 1 Tbs ground cinnamon)
 - 1 tablespoon whole cloves (or 2 tsp ground cloves)
 - 1 tsp allspice

In large slow cooker (at least 6 quarts), add the water, pumpkin puree, and brown sugar. Stir until well combined. Add in the cut apples and spices. Cook on high heat for at least 2-3 hours until the apples are softened, then mash with a potato masher. Continue cooking on high for another hour. Turn slow cooker off and allow to cool for 15-20 minutes. Carefully spoon the cider out with a ladle and pour through a fine mesh strainer into a large jug, to catch all the mashed apple and large spices. Store the cider in a closed container in the refrigerator. Serve hot or cold.

Submitted by *Angela Conant*

Page 9

Red Hot Apple Cider

- 1/2 Gallon apple juice or apple cider
 - 1 Box of Red Hot Candies
 - 2 Cinnamon Sticks

Combine Red Hot Candies, apple juice or cider, and a couple of cinnamon sticks. Heat until candies melt. Can make on stovetop, crockpot, or coffee percolator. Serve warm.

Submitted by *Angela Conant*

Page 10

Cheesy Chicken Soup

- 4 Chicken breasts (can use canned chicken)
- 8 cups water
- 1 tsp salt
- 1 tsp pepper
- 1 onion, chopped
- 2 cups diced celery
- 2 cups diced carrots
- 2 cups diced potato
- 1 cup uncooked quick rice
- 4 Chicken bouillon cubes
- 2 cups water
- 1 16 oz Velveeta

If using chicken breasts, bring first 4 ingredients to a boil in a large soup pot; cover and reduce heat to low; simmer 1 hour or until tender. Remove chicken, reserving broth in pot. Chop chicken and return to broth.

If using canned chicken, place canned chicken in pot with small amount of water.

After chicken is prepared:
Add onion and next 6 ingredients. Bring to boil; then reduce heat and simmer, stirring occasionally, for 1 hour and 30 minutes. Cube cheese and add to simmering pot until melted.

Submitted by *Cathy Battles*

Page 11

Mexican Chicken Corn Chowder

- 1 1/2 lbs skinless chicken breasts cut into 1" pieces
- 1 chopped onion
- 3 Tbs butter
- 2 cloves garlic
- 1 cup chicken broth
- 1 tsp ground cumin
- 2 cups Half & Half cream
- 2 cups shredded Colby Jack cheese
- 1 can cream style corn
- 1 can Rotel (undrained)
- 1 tsp hot pepper sauce
- Tortilla chips (optional)

In a dutch oven, brown chicken & onion in butter until no longer pink.

Add garlic, cook 1 minute longer.

Add chicken broth & cumin; bring to a boil. Reduce heat; cover & simmer 5 minutes.

Stir in cream, cheese, corn, Rotel, & hot pepper sauce.

Cook and stir over low heat until cheese is melted.

If desired, top with tortilla chips.

Submitted by *Brittany Hamlin*

Page 12

Corn Bread Salad

- 2 boxes Jiffy Corn Bread Mix
- 1 large chopped onion
- 1 large tomato
- 6 slices bacon - cooked & crumbled
salt & pepper
- 3 cups Miracle Whip (don't use anything else
or low fat)

Make this recipe the night before you want to serve it.

Bake Jiffy Corn Bread as directed on package. Cool and crumble (not too much).

Add chopped onion, tomato, bacon, Miracle Whip. Salt and Pepper.

Mix all together.

Refrigerate overnight.

Submitted by *Karla Bowen*

Page 13

Cheesy Hominy Casserole

- 2 cans hominy (one white, one yellow)
- 1 small jar Cheese Whiz
- 1 8 oz container sour cream
- 1 can chopped green chilis
- 4 oz sharp cheddar (optional topping)

Mix all ingredients together and pour into square or round baking dish. Sprinkle optional sharp cheddar on top. Cook in a 350 oven for 20 minutes or until bubbly. Let rest 5 to 10 minutes before serving.

Submitted by *Candie Evans*

Page 14

Glazed Carrots

- 6 medium carrots (peeled, sliced into 1/4 inch slices on bias)
- 1/2 cup water
- 2 tablespoons maple syrup
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

Combine carrots, water, syrup, nutmeg and cinnamon in saucepan. Bring to a boil stirring occasionally. Reduce heat and simmer about 5 minutes until carrots are a little soft, but not tender.

Raise heat and stir continually until liquid evaporates and sauce is reduced to a glaze. Turn off heat and serve immediately.

Serves 4

Submitted by *Abigail Hoyle*

Page 15

Creamy Crockpot White Chicken Chili

- 1 lb boneless skinless chicken breasts trimmed of excess fat
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 24 oz chicken broth (low sodium)
- 2 15 oz cans great Northern beans, drained and rinsed
- 2 4 oz cans diced green chilis (I do one hot, one mild)
- 1 15 oz can whole kernel corn, drained
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp cumin
- 3/4 tsp oregano
- 1/2 tsp chili powder
- 1/4 tsp cayenne pepper
- Small handful fresh cilantro, chopped
- 4 oz reduced fat cream cheese, softened
- 1/4 cup half and half

Toppings:

- Sliced jalapenos
- Sliced avocados
- Dollop of sour cream
- Minced fresh cilantro
- Tortilla strips
- Shredded Monterey Jack or Mexican cheese

Prep time: 5 mins
Cook time: 8 hrs
Total time: 8 hrs 5 mins
Calories: 155 KCAL

Author: The Chunky Chef

- Add chicken breasts to bottom of **slow cooker**, top with salt, pepper, cumin, oregano, chili powder, and cayenne pepper.
- Top with diced onion, minced garlic, great Northern beans, green chilis, corn, chicken broth and cilantro. Stir.
- Cover and cook on LOW for 8 hours or on HIGH for 3-4 hours.
- Remove chicken to large mixing bowl, shred, then return to slow cooker.
- Add cream cheese and half and half, stir, then cover and cook on HIGH for 15 minutes, or until chili is creamy and slightly thickened.
- Stir well and serve with desired toppings.

Recipe Notes: Recipe inspired from The Cookie Rookie

Submitted by *Melissa Hunt*

Page 16

Pioneer Woman's Cincinnati Chili

2 TBS Vegetable Oil
1 Large Onion, finely chopped, more for serving if desired
5 Garlic Cloves (I used 8)
2 Lbs Ground Beef
1 15 oz can Tomato Sauce
2 C Beef Broth
2 TBS White Vinegar
2 TBS Tomato Paste
3 TBS Chili Powder
2 Tsp Ground Cumin
1 Tsp Ground Cinnamon
1/4Tsp Ground Cloves
1/4Tsp Ground Allspice
2Bay Leaves
1TBS Worcestershire Sauce
1Lb Spaghetti, cooked, for serving
Finely grated sharp Cheddar Cheese for serving
Drained canned Kidney Beans for serving

In a large Dutch oven, heat the oil over medium-high heat. Add the onion and garlic and cook for a couple of minutes, until they start to soften. Add the beef.

And cook until it's totally browned. Drain off the excess fat; you don't need that stuff!

Add the tomato sauce, beef broth, and vinegar.

Add the tomato paste.

Add the chili powder, cumin and other spices.

Add the bay leaves.

Add the Worcestershire

And stir together. Reduce the heat to low and cook the chili for 1 hour, stirring occasionally

Pour chili over spaghetti and add your choice of toppings: cheese, onion, or beans

Submitted by *Susan Robinson*

Page 17

Shrimp Etouffée

1 cup flour
1 cup oil
2 cups chopped yellow onion
1 cup bell pepper
2 cups chopped celery
6 cloves garlic, minced
1 teaspoon black pepper
1/2 teaspoon celery seed
1 teaspoon white pepper
1/2 Tablespoon paprika
1/2 teaspoon cayenne pepper
1 Tablespoon Cajun seasoning
1 cup minced green onion (entire onion)
1 cup minced fresh parsley
6 dashes Louisiana Hot Sauce
2 8 oz cans clam juice
2 14.5 oz can diced tomatoes
4 Lbs small or medium shrimp (31/35 count)
1 Stick butter

- Make roux - Whisk oil and flour together and cook 15 minutes.
- Add onion, green pepper, celery and garlic. Cook 8-10 minutes or until vegetables are limp.
- Add black pepper, white pepper, cayenne pepper, Cajun seasoning, green onions, parsley, paprika, celery seed, hot sauce, clam juice, and tomatoes (including juice). Stir to blend.
- Bring to a boil. Reduce to simmer for 15-20 minutes.
- Add shrimp and stir. Don't over cook, 3-4 minutes for raw, more for frozen.
- Add stick of butter and stir.
- Serve over rice.

Submitted by *Chad Olsen*

Page 18

White Chicken Chili - Slow Cooker

- 1 1/2-2 lbs boneless/skinless chicken thighs
- 1 white navy beans (soaked overnight and drained)
- 6 cups chicken broth
- 1 large yellow onion (diced)
- 4 1/2 oz can of green chilis
- 3 teaspoons ground cumin
- 3 teaspoons minced garlic
- 1 teaspoon kosher salt
- 1 teaspoon sugar
- 1 teaspoon corn starch
- 1 teaspoon cayenne
- 1 teaspoon oregano
- 1 teaspoon coriander

Lay chicken thighs on the bottom of slow cooker. Mix all spices (except garlic) together and spread on top of chicken. Layer diced green chilis and onion all over seasoned chicken. Add garlic on top of onion. Add soaked beans and cover with chicken broth.

Cook on low 7-8 hours. Add your favorite toppings when serving.

Submitted by *Clifton Hoyle*

Page 19

Crockpot Italian Chicken

- 4 chicken breasts
- 2 cans of cream of chicken soup (undiluted)
- 1 zesty Italian dressing dry mix
- 1 8 oz soft cream cheese

Place chicken breasts in bottom of crockpot. Mix Italian dressing packet with both cans of cream of chicken soup. Stir until mixed thoroughly. Pour over chicken breasts. Divide up the cream cheese and spread on top of chicken breasts. Cover and cook on low for 4 hours. If sauce gets too thick, add just a little milk to thin out. Serve over rice or pasta.

Submitted by *Julie Kewley*

Page 20

Poppy Seed Chicken

- 8 oz sour cream
- 2 cans cream of chicken soup
- 2 rolls of Ritz Crackers
- 2 tablespoon poppy seeds
- 2 sticks of melted butter
- 4-6 cooked chicken breasts

Boil the chicken and cut up in small pieces, set aside. Mix together sour cream, soup, and chicken. Melt the butter, add the poppy seeds to the butter and stir. Crush the Ritz Crackers into pieces. Add the crackers to the butter & poppy seed mixture. Take ½ of the mixture and spread on the bottom of a 13 X 9 pan, sprayed with Pam. Pour the chicken mixture over the crackers. Spread evenly. Use the rest of your cracker mixture to cover the top of the casserole.

Bake @ 350 for 30 minutes.

Enjoy!

Submitted by *Laura Aldridge*

Page 21

Apple Fritter Monkey Bread

Preheat oven to 350°.

Lightly prepare a fluted tube pan with non-stick spray.

In a small bowl, combine brown sugar, cinnamon, allspice and salt. Have melted butter in a separate bowl.

Cut each biscuit in half and half again so that each biscuit is in 4 equal pieces.

Sprinkle a light layer of apples and walnuts into the pan.

Dip each piece of biscuit into the butter and then roll around and generously coat with the brown sugar mixture.

Place into the bottom of the pan (on top of the apple and walnut pieces) and continue to do this until you have a full layer around the pan.

Sprinkle in 1/3 of the walnuts and apples on top of the biscuit layer.

Continue making layers (about 3) until all your ingredients are used.

Bake for 35 minutes or until the inner layer of biscuit pieces are done.

Let sit for 10 minutes and then flip upside-down onto a serving plate.

While cooling, mix together the powdered sugar, vanilla and cream in a small bowl.

Drizzle over the top of the Monkey Bread.

Serve immediately.

- 2 16 oz cans refrigerated flaky biscuits
 - 2 Granny Smith, Honey Crisp or Fuji apples, diced
 - 2 cups brown sugar
 - 2 Tablespoons cinnamon
 - 1/2 cup butter, melted
 - 1/4 teaspoon allspice
 - 1/4 teaspoon salt
 - 1 cup walnuts, diced
- Glaze**
- 1 cup powdered sugar
 - 3 Tablespoons heavy cream or milk
 - 1/2 teaspoon vanilla extract

Submitted by *Josie Dean*

Page 22

Banana Bread

- 3/4 cup margarine
- 1 1/2 cup sugar
- 1 1/2 cup mashed ripe banana (4-6)
- 2 eggs
- 2 cup flour
- 1 tsp baking soda
- 1 tsp salt
- Sour milk-1/2 cup milk with 2 tsp vinegar

Make sour milk and set aside. Cream butter; add sugar. Blend in bananas and eggs. In a separate bowl, sift flour, baking soda and salt together, then add to mixture. Stir in sour milk. Bake at 350° for 30-60 minutes.

Submitted by *Jennifer Gambriell*

Page 23

Chocolate Chip Pumpkin Muffins

- 4 eggs
- 2 cups sugar
- 1 16 oz can of pumpkin
- 1 tsp vanilla
- 1 1/4 cups vegetable oil
- 1 bag mini chocolate chips (10 oz)
- 3 cups flour
- 2 tsp baking soda
- 2 tsp baking powder
- 2 tsp cinnamon
- 3 tsp pumpkin pie spice
- 1 tsp salt

Preheat oven to 400 degrees.

Combine eggs, sugar, pumpkin, vanilla, and vegetable oil and mix until smooth.

Combine flour, baking soda, baking powder, cinnamon, pumpkin pie spice and salt. Add to above mixture.

Fold in mini chocolate chips.

Bake in mini muffin pans for 16 to 20 minutes.

Submitted by *Patty Lester*

Page 24

Pumpkin Bread

- | | |
|----------------------|-----------------------|
| 1 C butter, softened | 1/2 tsp salt |
| 2 C sugar | 1/2 tsp baking powder |
| 2 eggs | 1 tsp baking soda |
| 1 15 oz can pumpkin | 1 tsp ground cloves |
| 1/2 C sour cream | 1 tsp cinnamon |
| 2 C flour | 1/2 tsp nutmeg |

Preheat oven to 325. Grease & flour 2 loaf pans. In large bowl cream together butter & sugar. Add eggs one at a time, mix well. Add pumpkin & sour cream, blend well. Add remaining ingredients & mix on low. Pour into loaf pans & bake 50- 60 minutes or until knife comes out clean. Cool in pans 10 minutes. Finish cooling on wire racks.

Submitted by *Stacy Mitchell*

Page 25

Spice Muffins

- 1 Spice Cake mix
- 1 Can of pumpkin
- 1 Ripe banana
- 2 Eggs

My muffins turned out to be 2 points per muffin AND my boys loved them!! A great after school snack with a little fruit and veggie added!!

I use the smaller can of pumpkin with no spices added since you use the spice cake mix.

Submitted by *Barbara Reinhardt*

Page 26

Sweet Cornbread Mini Muffins

- 1 1/2 cups yellow cornmeal
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 1/2 cup white granulated sugar
- 2 eggs
- 1 cup milk
- 1/4 cup honey
- 2 tablespoons butter, melted

Prep Time: 10 mins
Total Time: 22 mins
Course: Bread
Cuisine: American,
Southern
Servings: 40 Muffins

Easy and delicious!

Whisk together the cornmeal, flour, salt, baking powder and sugar in a large bowl.

Add eggs, milk, honey and butter. Mix well with spoon.

Spray a mini muffin pan with cooking spray. Fill cups 1/2 to 3/4 full with batter.

Bake in preheated 400 degree oven for 12 to 15 minutes until brown on top and centers test done.

Recipe Notes: You can regulate what size muffin you want by how full you fill the muffin cups. Half full will make a smaller muffin. You could make larger muffins using regular muffin tins and cooking about 25 to 30 minutes. The larger tins will make 12 muffins.

Submitted by *Betty Thedford*

Page 27

2 Minute Peppermint Fluff Dip

- 1 container (7 oz) marshmallow fluff
- 8 oz cream cheese
- 1 tsp peppermint extract
- 1/4 cup peppermints, crushed
- chocolate graham crackers, or other dippers

Using a mixer on low, combine marshmallow fluff, cream cheese, and peppermint extract.

Sprinkle with crushed peppermints and continue to mix until they are fully incorporated into the fluff.

Serve with chocolate graham crackers, or your favorite dipper.

Submitted by *Casey Merchen*

Page 28

Baked Caramel Corn

- 6 qt popped popcorn
- 1 c (2 sticks) butter or margarine
- 2 c firmly packed brown sugar
- 1/2 c light or dark corn syrup
- 1 t salt
- 1/2 t baking soda
- 1 t vanilla

Preheat oven to 250°. Coat the bottom and sides of a large roasting pan with a non-stick vegetable spray. Place popped popcorn in roasting pan.

In a heavy pan, slowly melt butter, stir in brown sugar, corn syrup, and salt. Bring to a boil, stirring constantly; boil without stirring for 5 minutes. Remove from heat; stir in baking soda and vanilla.

Gradually pour over popcorn, mixing well. Bake for 1 hour, stirring every 15 minutes. Remove from oven; cool completely. Break apart. Makes 6 quarts.

Submitted by *Deanna Beverage*

Page 29

Baklava

- 1 16 oz package phyllo sheets, thawed
- 1 lb (about 4 cups) walnuts, finely chopped
- 1 teaspoon ground cinnamon
- 1 cup granulated sugar
- 3/4 cup water
- 1/2 cup honey
- 1 cup (2 sticks) unsalted butter, melted

Thaw phyllo sheets. I usually take mine out of the freezer an hour before I'm ready to start making the baklava.

Meanwhile, using your food processor, chop walnuts into small pieces. Add cinnamon and give it another quick pulse to incorporate. Set aside.

Next, combine sugar, water, and honey in a medium saucepan. Bring mixture to a boil while stirring frequently. Once mixture has come to a boil and sugar is completely melted, reduce heat and simmer mixture for 4 minutes. Remove from the stove and let cool completely.

Next, melt butter.

Before you're ready for assembly, butter a 9-x-13-inch baking pan and preheat oven to 325 degrees. Dampen two kitchen towels and place one onto your work surface. Remove phyllo sheets from the packaging and trim sheets according to your baking pan. My phyllo sheets were about 1" too long, so I just cut them accordingly. This varies depending on the brand of phyllo sheets you purchase. Place phyllo sheets on the damp kitchen towel and cover with the second one.

For the assembly: {Step 1} Add one sheet of the phyllo dough to the baking pan and brush with melted butter. Repeat process with another 9 phyllo sheets. Until you have a stack of 10 buttered phyllo sheets. Top with 3/4 cup of the chopped cinnamon walnuts. {Step 2} Top walnut layer with another phyllo sheet, butter and repeat until you have a stack of 5 buttered phyllo sheets. Top with another 3/4 cup of the chopped cinnamon walnuts. Repeat {STEP 2} 3 more times. Finally {Step 3}, add another 10 phyllo sheets, buttering each sheet between layering and spreading the remaining butter on top.

Cut baklava lengthwise into four 1 1/2" wide strips. Then cut diagonally to form diamond shapes. Place baking pan in the oven and bake for 1 hour 15-20 minutes or until top is golden brown. Remove from the oven and place on wire racks. Immediately pour cool honey syrup over the top and let cool completely. Enjoy!

Submitted by *Ashley Kurtz*

Page 30

Blueberry Lemon Cake

Lightly butter a 9-inch spring form pan and line the bottom with parchment. Preheat oven to 375°F.

Beat eggs and sugar with whisk attachment on high speed 5 min, or until light in color and thick

Add sour cream, oil, vanilla, & salt and whisk on low speed until well combined.

Whisk together the flour and baking powder, then add to batter 1/3 at a time, whisking to incorporate with each addition (DO NOT OVERMIX). Finally, add 1 Tbsp lemon juice and 1/2 Tbsp zest.

Rinse blueberries and drain well. In a medium bowl, toss blueberries with 1/2 Tbsp cornstarch and 1 tsp lemon juice, stirring until well combined and no dry white cornstarch remains.

Pour half of batter into prepared spring form pan and spread evenly. Top with half of the blueberries. Spread with remaining batter then sprinkle the rest of the blueberries evenly over the top, pushing them slightly into the batter (about halfway). Bake at 375°F for 45-55 min (mine was perfect at 55 min), or until a toothpick inserted in center comes out clean. Let cake rest in the pan 15-20 min then remove ring and cool until room temp or just warm. Serve dusted with powdered sugar.

Recipe notes: **if using frozen blueberries, thaw and drain, then in step #4: toss with 1 Tbsp cornstarch and omit lemon juice. Do not add more than 16 oz blueberries or they weigh down the cake

* Measure flour by spooning into measuring cup then scraping off the top.

- 2 large eggs
- 1 cup granulated sugar
- 1 cup sour cream (8 oz)
- 1/2 cup light olive oil or vegetable oil
- 1 tsp vanilla extract
- 1/4 tsp salt
- 2 cups all-purpose flour*
- 2 tsp baking powder
- 1 medium lemon zest and juice, divided
- 1/2 Tbsp corn starch
- 16 oz fresh blueberries**
- Powdered sugar to dust the top optional

Submitted by *Barbara Reinhardt*

Page 31

Cake Batter Dip

- 1 box of cake mix, FunFetti
- 1 container of Cool Whip
- 1 1/2 cup of vanilla yogurt
- 1 teaspoon vanilla extract
- sprinkles
- animal crackers

In a mixing bowl - combine all the ingredients together (except the animal crackers and sprinkles).

Place the bowl in the refrigerator uncovered for 15 minutes.

Go crazy with the sprinkles to garnish.

Serve with animal crackers.

Submitted by *Ashley Kurtz*

Page 32

Chocolate Sheet Cake

Cake

- 2 1/2 cups sugar
- 2 1/2 cups flour
- 1 1/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 cup cocoa
- 2 1/2 sticks of butter
- 1 1/4 cups water
- 2 1/2 eggs
- 1 1/4 teaspoon vanilla
- 5 oz buttermilk

Icing

- 1 1/4 stick of butter
- 1/3 cup cocoa
- 1/2 cup milk
- 5 cups powdered sugar
- 1 teaspoon vanilla

Preheat oven to 350°

Cake: In a bowl, combine the first four ingredients; set aside. In a small saucepan, melt butter. Add cocoa and water in saucepan. Add to dry ingredients and mix well.

In a small bowl, beat eggs. Add buttermilk and vanilla; mix well. Stir into the cocoa mixture. Pour into a greased 18x13x1-in. cookie sheet. Bake at 350° for 20-30 minutes or until a toothpick inserted in the center comes out clean.

Icing: In a saucepan, bring the butter, cocoa and milk to a boil, stirring constantly. Remove from the heat; add sugar and vanilla. Mix well. Spread over hot cake. Cool completely before serving.

Submitted by *Savannah Hoyle*

Page 33

Christmas "Crack" Party Mix

- 1 box Crispix cereal
- 1 box Golden Grahams cereal
- 1 jar of dry roasted peanuts
- 1 bag of pretzels
- 1 bag of seasonal M&M's (sprinkle on last)
- 3 sticks butter
- 2 cups sugar
- 2 cups corn syrup (Karo)

Mix together first four ingredients and set aside. Bring the butter, sugar and Karo to a boil on the stovetop. Bring to a "soft ball" stage and pour over all dry ingredients in a roasting pan. Stir until all of the dry mix is coated. Pour onto waxed paper, spread mixture out and sprinkle with M&M's. Keep in airtight container.

Submitted by *Judy Mitchell*

Page 34

Cranberry Orange Cake

- 1 1/2 cups flour
 - 2 teaspoons baking powder
 - 1/4 teaspoon salt
 - 1 cup sour cream
 - 1 cup sugar
 - 3 large eggs
 - Zest of one orange—about 1 tablespoon
 - Juice of an orange
 - 1/2 cup butter
 - 2 tablespoons sugar
 - 1 1/2 cups fresh cranberries
- Icing:*
- 1 cup powdered sugar
 - 2-3 Tablespoons water, milk or orange juice

Preheat oven to 350°. Spray a bundt pan with cooking spray. *Sprinkle the 2 tablespoons of sugar on the bottom of the pan. Set aside.

Cream together butter and sugar until sugar turns a lemon color, about 4-5 minutes. Add eggs one at a time and mix until incorporated.

Add orange juice and zest. Add sour cream.

When incorporated, add flour, salt and baking powder. When this is all mixed together, stir in the remaining 1 1/4 cups cranberries.

Bake for 50-55 minutes until a tester comes out clean. Let pan set for 5 minutes after you take the cake out of the oven. Turn over cake onto a wire rack to cool. Mix up your glaze ingredients and spread on top and sides of cake.

*Sprinkle the sugar lightly around the pan, do not let a bunch of sugar be in one spot. Think of it like adding flour to a cake pan for releasing the cake.

If the tartness of the cranberries is not your thing, use Craisins instead for a sweeter cake.

Submitted by *Barbara Reinhardt*

Page 35

Date Bars

Bars:

- 2 cups oatmeal
- 2 cups flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1 cup chopped nuts
- 1 cup brown sugar
- 1/2 lb melted butter

Filling:

- 1 lb dates, cut fine
- 1 cup sugar
- 1 cup water
- Juice of 1 orange

Mix dry ingredients well, stirring in butter last. Put half of mixture on bottom of a cookie sheet.

Make filling by boiling dates, sugar and water until thick. Add the orange juice.

Spread date mixture evenly over this. Sprinkle with remaining crumbs.

Bake at 350° for 30 minutes

Cut while warm. Sprinkle with powdered sugar when cool.

Submitted by *Barbara Reinhardt*

Page 36

Easy Caramel Apple Bars

- 1/2 cup cold butter
- 1 pouch (1 lb, 15 oz) Betty Crocker Oatmeal Cookie Mix
- 1 egg
- 1 cup finely chopped peeled apple
- 3/4 cup caramel topping
- 1/4 cup all purpose flour

- Heat oven to 350°. Spray bottom of 13 x 9" pan with cooking spray.
- In a large bowl, cut butter into cookie mix using a fork or pastry blender. Stir in egg until mixture is crumbly.
- Reserve 1 1/2 cups cookie mixture. Press remaining cookie mixture into bottom of pan. Bake 15 minutes.
- Sprinkle apple evenly over crust. In a small bowl, mix caramel topping and flour, drizzle over apples. Sprinkle reserved cookie mixture over caramel.
- Bake 20 to 25 minutes or until golden brown. Cool completely, about 2 hours.

Submitted by *Tena Zaloudik*

Page 37

Easy Cream Cheese Cookies

Cookies:

- 1/2 cup unsalted butter (room temperature)
- 3 oz. regular cream cheese (room temperature)
- 1 1/2 cups confectioner's sugar
- 1/2 tsp baking powder
- 1 egg (room temperature)
- 1/2 tsp pure vanilla extract
- 1 3/4 cups all-purpose flour

Icing:

- 1 8 oz package cream cheese
- 1 stick margarine or butter
- 1 lb powdered sugar
- 1 tsp vanilla

- Heat oven to 375 degrees and line cookie sheets with parchment paper.
- Cream butter and cream cheese in mixer bowl. Slowly add sugar and beat until fluffy. Beat in egg, add flour, baking powder and vanilla. Mix well.
- Chill dough for at least 1 hour. Shape into 1 inch balls.
- Place on lined cookie sheet; flatten the dough balls a little before baking.
- Bake for 8-10 minutes, or until the edges become slightly golden brown. They should look slightly under-baked (otherwise they won't be chewy).
- Cool for 1 minute on cookie sheet then transfer to wire racks to cool completely.
- You'll get no less than 2 dozen cookies out of this dough. Cookies can be stored in an airtight container for 3-5 days.

(I've found that 1/2 this recipe makes plenty of icing for these cookies). Blend cream cheese and butter in mixer, then add vanilla and powdered sugar until smooth.

Pipe or spread icing on cookies.

Submitted by *Cathy Battles*

Page 38

Funfetti Shortbread Bites

- 1 cup salted butter, cold and diced in 1 Tbsp pieces
- 2/3 cup granulated sugar
- 1/2 tsp almond extract
- 2 1/4 cups all-purpose flour
- 2 1/2 Tbsp nonpareil's sprinkles, then about 1/2 Tbsp more for the tops

Butter a 13 x 9 baking dish and line with 2 sheets of parchment paper (one horizontally and one vertically – put butter between parchment sheets so they stick together) leaving a 1-inch over hang on all sides, set aside.

In the bowl of an electric stand mixer cream together butter and sugar until well combined. Mix in almond extract. With mixer set on low speed, slowly add in flour and mix until combined (it will take a while and will appear dry and sandy at first but it will start to come together).

Mix and fold in sprinkles. Press dough into an even layer in prepared pan. Chill dough in refrigerator 20 – 30 minutes.

Preheat oven to 350 degrees.

Lift dough from pan using parchment overhang on all sides. Cut into 1/2 inch squares using a large sharp knife. Sprinkle more sprinkles over the top and press into dough.

Transfer about 1/3 of the cookies to an unbuttered baking sheet (do not line pan with parchment or silicone liners) and scatter cookies out, spacing cookies 1/2 inch apart.

Bake in pre-heated oven 8 – 12 minutes. Keep remaining bites that aren't currently baking refrigerated. Repeat process with remaining bites, adding them to a cool baking sheet. Cool completely then transfer to an airtight container and store at room temperature.

Submitted by *Patty Lester*

Page 39

Gigi's Chocolate Drop Cookies

- 4 squares unsweetened baking chocolate, melted
- 1 c shortning
- 2 c brown sugar
- 2 well beaten eggs
- 2 tsp vanilla
- 3 1/3 c flour
- 1 tsp salt
- 1 tsp baking soda
- 1 c milk

Cream shortening and sugar. Add eggs, vanilla, and melted chocolate. Mix the dry ingredients together and add to the chocolate mixture alternating with milk.

Pre-heat oven to 350. Drop cookie dough in 1 inch drops onto greased cookie sheet and bake for 10-12 minutes.

Ice with a simple powdered sugar icing and top with red and green sugar sprinkles.

Powdered Sugar Icing

- 3-4 cups powdered sugar
- 1 Tbsp shortning
- 1 tsp vanilla
- 1 Tbsp milk

Mix together and add more milk as needed to get a consistency you're happy with.

Submitted by *Rachel Gaffner*

Page 40

Grandmother's Apple Pudding Cake

Cake: 1 cup sugar
1/4 cup butter
1 egg
5 tart apples, chopped
1 cup flour
1 tsp cinnamon
1 tsp nutmeg
1 tsp soda

Cream sugar and butter. Add well beaten egg and chopped apples. Sift flour before measuring and sift again together with spices and soda. Add to first mixture. Grease and flour a 9x9 baking dish. Pour batter into pan and bake at 350 degrees for 30 minutes. Serve warm with the following sauce:

Sauce: 3/4 cup sugar
2 Tbsp flour
1/3 cup butter
1 1/2 cups water
1 Tbsp lemon juice
1 tsp grated lemon rind
1/2 tsp nutmeg

Place water in small sauce pan and allow to come to a boil. Mix sugar and flour together and add to boiling water slowly to prevent lumps. Cook 5-10 minutes until thickened. Remove from heat. Add butter and stir until melted, then add lemon juice, lemon rind and nutmeg. Reheat when ready to serve over pudding/cake.

Submitted by *Terri Findley*

Page 41

Not Yo' Mama's Banana Pudding

1 12 oz container frozen whipped topping, thawed, or equal amount sweetened whipping cream
1 14 oz can sweetened condensed milk
1 8 oz package cream cheese, softened
2 cups milk
1 5 oz box instant French vanilla pudding mix
6-8 bananas, sliced
2 bags chessmen cookies

Line the bottom of a 13x9x2-inch dish with 1 bag of cookies and layer bananas on top.

In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth. Fold the whipped topping into the cream cheese mixture. Add the cream cheese mixture to the pudding mixture and stir until well blended. Pour the mixture over the cookies and bananas and cover with the remaining cookies. Refrigerate until ready to serve.

Submitted by *Carrie Boyles*

Page 42

Nougat Recipe

- 2 tbsp butter
- 2 bags mini marshmallows (250g per bag)
- 2 bags white chocolate chips (225g per bag)
- 2 cups gumdrops

Melt first 3 ingredients together until smooth.

Mix in gumdrops.

Spread on a parchment paper lined 9 x 13 pan.

Chill overnight in the fridge.

Cut into squares.

Can be stored in the freezer.

Submitted by *Barbara Reinhardt*

Page 43

Peanut Butter No-Bake Cookies

- 1 cup granulated sugar
- 3/4 cup packed brown sugar
- 1/2 cup (1 stick) butter, cut into cubes
- 1/2 cup milk
- 1 cup smooth peanut butter
- 2 teaspoon pure vanilla extract
- 1/2 teaspoon kosher salt
- 2 1/2 cup old-fashioned oats

Line a large baking sheet with parchment paper. In a medium saucepan, over medium heat, combine sugars, butter, and milk. Bring mixture to a boil and boil 1 minute.

Remove from heat and stir in peanut butter, vanilla, and salt until combined, then stir in oats.

Drop tablespoonfuls of mixture onto prepared baking sheet and let set until cooled and hardened, about 30 minutes.

Yield: 2 dozen

Prep Time: 10 minutes

Total Time: 45 minutes

Submitted by *Jan Prober*

Page 44

Salted Chocolate & Caramel Pretzel

- 12 ounces semi-sweet chocolate chips, good quality chocolate divided into pieces (I like Ghirardelli best for melting)
- 8 ounces mini pretzel twists, half of a regular 16-ounce bag
- 11 ounce bag Kraft Caramel Bits, or homemade caramel sea salt for sprinkling

Line a large, rimmed baking sheet with parchment paper.

Melt 8 ounces of the chocolate chips gently in the microwave (on low heat, stirring every 15 seconds) until smooth.

Spread the chocolate evenly over the parchment. Immediately add the pretzel twists over the top (it's ok if they overlap!) and gently press them into the chocolate.

Add caramel bits to a microwave safe bowl with 2 tablespoons water and melt according to package instructions (on high for 2 minutes). Stir well and drizzle the melted caramel over the top of all of the pretzels.

Melt remaining 4 ounces of chocolate and drizzle over the caramel. Sprinkle with sea salt.

Refrigerate until hardened.

Cut or tear into pieces. Enjoy!

Submitted by *Barbara Reinhardt*

Page 45

Santa's Reindeer Chow

6 cups Rice or Corn Chex cereal

1/2 cup milk chocolate chips

1/2 cup peanut butter

1 cup powdered sugar

3 Tablespoons unsweetened cocoa powder

Santa's Goodies

1-2 cups miniature marshmallows

1-2 cups Whoppers

1-2 cups salted mini pretzels

1 bag Red & Green M&M's

Pour cereal in a large bowl and set aside.

Melt chocolate chips and peanut butter together until smooth.

Pour mixture over cereal and gently fold until coated.

In a small bowl, mix the powdered sugar and cocoa powder together, until mixed well.

Dump powdered sugar into a large plastic bag and add cereal mixture and shake until covered.

Pour onto a cookie sheet to let cool.

Mix in marshmallows, Whoppers, pretzels, M&M's.

Submitted by *Hazel Dodrill*

Page 46

Snowy Chocolate Baby Cakes

- 1 18.25 oz package devils food cake mix
- 1 16 oz container sour cream
- 1/2 cup milk
- 1/4 cup butter, melted
- 2 large eggs
- 1 tsp vanilla extract

Preheat oven to 350.

Beat first 6 ingredients at low speed with an electric mixer just until dry ingredients are moistened. Increase speed to medium, and beat 1 to 2 minutes or until smooth, stopping to scrape down sides of bowl as needed. Spoon batter into floured and greased muffin pans.

Bake at 350 for 20 to 22 minutes or until a wooden pick inserted in center comes out clean.

Cool pans 5 minutes. Remove from pans to wire racks, and cool completely (about 30 minutes).

Arrange cakes upside down on a serving platter. Follow instructions below to fill with ganache. ★ Spoon Winter White Glaze over cakes (about 1 Tbsp. per cake), spreading with a spatula to thoroughly cover cakes.

Continued on next page

Page 47

★ *Ganache*

- 6 oz semi-sweet chocolate chips
- 1/4 cup heavy whipping cream
- 3 tbsp salted butter

Put chocolate chips into a microwave safe bowl. Add heavy whipping cream & butter to bowl with chocolate chips. Heavy cream should mostly cover the chocolate chips. Microwave mixture until cream begins to boil, about 1-2 minutes. Whisk mixture until chocolate is completely melted. Set aside to cool for about 5 minutes, until the chocolate begins to thicken. When thickened, cut a hole in the center of the cupcakes. Pour ganache into the hole, filling it.

Winter White Glaze

Cover glaze surface directly with a damp paper towel, as needed, to prevent a crust from forming before you've finished icing the cupcakes.

- 4 cups powdered sugar
- 1 tbsp meringue powder
- 1/4 cup hot water

Beat all ingredients with an electric mixer until smooth. Use immediately.

Submitted by *Madeline Sandburg*

Page 48

Strawberry Pretzel Dessert

- 2 cups crushed pretzels (about 8 oz)
- 3/4 cup butter, melted
- 3 tablespoons sugar

Filling:

- 2 cups whipped topping
- 1 8 oz pkg cream cheese, softened
- 1 cup sugar

Topping:

- 2 3 oz pkgs strawberry gelatin
- 2 cups boiling water
- 2 16 oz pkgs frozen sweetened sliced strawberries, thawed

Additional whipped topping and pretzels, optional

In a bowl, combine the pretzels, butter and sugar. Press into an ungreased 13x9-in. baking dish. Bake at 350° for 10 minutes. Cool on a wire rack.

For filling, in a small bowl, beat whipped topping, cream cheese and sugar until smooth. Spread over pretzel crust. Refrigerate until chilled.

For topping, dissolve gelatin in boiling water in a large bowl. Stir in strawberries with syrup; chill until partially set. Carefully spoon over filling. Chill for 4-6 hours or until firm. Cut into squares; serve with additional whipped topping and pretzels if desired.

Submitted by *Gina Lindsey*

Page 49

Turtle Cookies - Caramel Filled Ritz

- 12 Caramels, I used Kraft
- 2 Tsp heavy whipping cream
- 22 Ritz crackers
- 4 Squares chocolate almond bark
- 1/3 Cup chopped pecans
- Optional: whole pecans
- Optional: sea salt

Prep Time 1 hr 15 mins

Cook Time 4 mins

Total Time 1 hr 19 mins

Course Dessert

Cuisine American

Servings 153 kcal

Author The Gunny Sack

Place caramels and whipping cream in a microwave safe bowl. Microwave for 30 seconds and then stir. Microwave for an additional 15 seconds and stir. Continue heating and stirring at 15-second intervals until smooth. Watch carefully so that the caramel sauce doesn't boil over or burn.

Allow the sauce to cool and thicken, at room temperature, for about 8-10 minutes, stirring often to keep it smooth.

Plop about 1 teaspoon of the caramel in the center of 11 Ritz crackers. Top each with another cracker and squish the caramel so that it spreads out.

Place the caramel sandwiches in the fridge for an hour for the caramel to harden.

Melt chocolate almond bark in the microwave and dip the sandwich cookies in the chocolate.

Place them on a silicone mat or a piece of parchment paper. Sprinkle with chopped pecans.

Allow the chocolate to set and harden at room temperature. Store in a sealed container in the fridge.

Optional: Use whole pecans instead of chopped pecans. Sprinkle with sea salt, if desired.

Submitted by *Robin Wohletz*

Page 50

Vegan Chocolate Coconut Cashew Bars

Base

- 1 1/2 Cups raw unsalted cashews
- 1 Cup old fashioned oats
- 1/4 Cup coconut oil, melted
- 1/4 Cup liquid sweetener (honey, brown rice syrup, maple syrurp)
- Pinch of sea salt

Chocolate Coconut Topping

- 1/4 Cup liquid sweetener (honey, brown rice syrup, maple syrup)
- 1/4 Cup coconut oil, melted
- 1/2 Cup unsweetened cocoa powder
- 2 Tablespoon unsweetened coconut flakes
- A few pinches of sea salt

Add cashews to food processor and blend for 2-3 minutes, stopping to scrape down the sides every 30 seconds or so. You want to process the nuts until they start to form somewhat of a paste.

Add oats, coconut oil, liquid sweetener and sea salt and blend for another 2-3 minutes, scraping down the sides as needed; until ingredients form a dough.

Line a loaf pan or 8x8 inch baking pan with parchment paper and lightly coat with non-stick spray. Empty dough into pan and press down firmly, spreading evenly to all edges. It's helpful to use the bottom of a measuring cup to really compact dough.

Chocolate topping: In a large glass measuring cup or bowl, whisk together liquid sweetener, melted coconut oil and cocoa powder until smooth and well-combined. Pour over dough, spreading evenly with the back of a spoon. Sprinkle with coconut flakes and sea salt.

Freeze for 1 hour or refrigerate for 3 hours before slicing. Store covered in the refrigerator for up to 1 week.

Notes: To ensure bars are gluten free (if necessary), use a certified GF brand of oats (Bob's Red Mill). To make vegan, use either pure maple syrup or brown rice syrup as sweetener.

Nutrition Information: Serving size: 1 bar (based on using honey as sweetener) Calories: 294 Fat: 20 am Saturated fat: 11.5 am Carbohydrates: 27

Submitted by *Laynie Gambriell*

Page 51

White Chocolate Tingles

- 3 1/2 cups chow mein noodles
- 2 1/2 cups salted cocktail peanuts
- 32 oz white chocolate candy coating
- Sprinkles

Mix chow mein noodles and peanuts in a bowl.

Melt white chocolate over low heat until smooth.

Pour over noodles and peanuts.

Mix well.

Drop by spoonfuls onto wax paper.

Top with candy sprinkles.

Cool completely.

Store at room temperature.

Submitted by *Hazel Dodrill*

Page 52

"Spicey" Butter

- 1 cup unsalted butter (room temperature)
- 2 Tablespoons sun-dried tomato (drained and finely chopped)
- 2 Tablespoons fresh basil (finely chopped)
- 1/2 teaspoon garlic (minced)
- 1/4 teaspoon salt

Mix together and serve on French roll or Baguette.

Submitted by *Lana Merchen*