

Cocktails

This cocktail has been served at Christmastime by my dad George for as long as I can remember -- 50+ years -- so it seemed appropriate to serve at the Christmas parties Jay and I had for James' friends and their parents.

Kit Timmins

BRANDY ALEXANDERS

1/3 brandy

1/3 creme de cocoa

1/3 half and half

Chill ingredients first. Mix. Keeps in frig for a week.

Breads

This recipe is my mother-in-law's and is the easiest bread recipe. Everyone loves it and I give it as gifts sometimes. Good to make on a day when you will be home all day with other chores cause it's time consuming but not much work.

Lauren Deveny

WHEAT BREAD

2 cups warm water
2 pkg. yeast
2 tsp. salt
1 cup sugar

In large bowl dissolve yeast in water. Add salt and sugar, stir to dissolve.

Add 3 cups flour (I use whole wheat), mix well.

Add 1 egg and 1/4 cup oil, mix well

Add 3-1/2 cups flour (I use regular here), mix well.

Cover with plastic wrap and let rise in a warm place for 2-3 hours.

Take out dough and divide into two parts. Knead a bit and put into greased loaf pans. Place in cold oven and let rise 1 hour.

Turn oven on 300-325 and bake 30 minutes.

Turn out loaves and cool!

This is Emily's favorite thing I make.

Robbie Todd

PUMPKIN BREAD

3 cups sugar
1 cup oil
4 eggs, beaten
1 can pumpkin
3 $\frac{1}{2}$ cups flour
1 tsp nutmeg
1 tsp baking powder
2 tsp baking soda
2 tsp salt
 $\frac{1}{2}$ tsp cloves
 $\frac{2}{3}$ cup water
1 tsp allspice

Combine sugar, oil and eggs. Add pumpkin. Sift together dry ingredients and add pumpkin mixture. Add water. Pour into loaf pans. Makes 2 large loaves or 3 small ones.

Bake 1 hour at 325 degree.

A favorite family recipe. I make these biscuits as a special treat for holiday meals. Mamma got the recipe from the cook at the Crowley, Louisiana bus station.

Denise Sommer

BUS STATION BISCUITS

2 c. flour

1 t. salt

4 T. sugar

1-1/2 T. baking powder

1/4 t. baking soda

1 c. shortening or oleo

1 c. buttermilk

(If you have no buttermilk~ make your own: 1 c. milk + 2 T. vinegar or lemon juice.)

Cut shortening into mixture add buttermilk and stir...mixture will be sticky. Drop by the heaping tablespoonfuls in a bowl of flour. Roll into balls (working excess flour off) and place on buttered pan and into a pre-heated (400) oven. Spread soft butter over tops when removed from oven. (approx. 15 minutes)

Sheri Kerr

ZUCCHINI BREAD

3 cups flour
1/4 tsp baking powder
1 tbs cinnamon
3 eggs
2 cups sugar
2 tsp vanilla
1 tsp baking soda
1 tsp salt
1 cup cooking oil
2 cups grated zucchini
1/2-1 cup pecans

Mix flour, baking powder and cinnamon. Set aside. In large bowl beat eggs until light and foamy....add sugar vanilla, soda and salt...mix lightly until well blended...add oil and zucchini...add flour mixture and nuts. Put into 3 greased and floured loaf pans about 1/2 full bake at 350 for 1 hr. Turn out immediately. Freezes really well. (I always use baking Joy instead of messing with flour and grease for any pans)

Sheri Kerr

PUMPKIN BREAD

3 cups of sugar
1 cup cooking oil
1 tsp vanilla
3 eggs
3 cups sifter flour
1 tsp cinnamon
1/4 tsp all spice
1/2 tsp ground cloves
1 tsp nutmeg
1 tsp baking powder
1/2 tsp salt
3/4 tsp soda
15 oz can pumpkin
1 cup chopped walnuts

Beat together oil, sugar, vanilla and eggs.

Combine and add dry ingredients

Add pumpkin and nuts

Grease and flour 3 bread baking pans

Bake at 350 about 1 hr

Mashed very ripe bananas can be used instead of pumpkin

Freezes well.

Paige Smith

BANANA BREAD

3 bananas (preferably brown b/c easier to mash)

1/2 cup vegetable oil or 1 cup apple sauce *** (sometimes I do 1/4 oil & 1/4 apple sauce)

1 cup sugar

1 1/2 cup flour

1/2 teaspoon salt

1 teaspoon baking soda

Mix the ingredients in the order above and pour into bread pan. Preheat oven to 325 degrees. Bake for 40-45 minutes.

*** Sometimes the sides darken first so check the center of the loaf with a fork. I prefer it a little more mushy.

Appetizers

Marsha Stephens

CORN DIP

- 2 cans of white shoepeg corn, drained
- 1 (16 oz.) jar of Hellmann' s Real Mayonnaise
- 1 (8 oz.) container of sour cream
- 1 1/2 to 2 cups of grated cheddar cheese
- 1 medium white onion, chopped
- 1 jalepeno, chopped

Mix all ingredients together and chill overnight. Serve w/ Fritos. Enjoy!

Marsha Stephens

HOT CRAB DIP

1/2 cup of milk

1/3 cup salsa

3 packages (8 ounces each) cream cheese, cubed

2 packages (8 ounces each) imitation crabmeat, flaked

1 cup thinly sliced green onions

1 can (4 ounces) chopped green chilies

Assorted crackers

Combine milk and salsa. Transfer to a slow cooker coated with nonstick cooking spray. Stir in cream cheese, crab, onions and chilies. Cover and cook on low for 3-4 hours, stirring every 30 minutes. Serve with crackers.

Marsha Stephens

8 LAYER DIP

2 cans of Taco Bell refried beans (important to get Taco Bell brand)

1/4 cup picante

2 packages of guacamole

8 ounces sour cream

8 ounces Hellmann' s Real Mayonnaise

4 1/2 tsp. Taco Bell seasoning

1 to 1 1/2 cups of grated cheddar cheese

1 small can sliced black olives, drained

Chopped tomatoes

Chopped green onions

In a bowl, mix beans and picante together and spread over platter. Spread guacamole next. Combine sour cream, mayonnaise, and taco seasoning in a bowl and then spread on top of guacamole. Add rest of ingredients on top...I always put the black olives on last. Serve w/ tostidos.

Soups &

Salads

Myrl has mastered this recipe and it is my favorite soup in the world! Don't let the zucchinis scare you, it is absolutely delicious. You can use an entire can of tomatillo sauce just depending on how spicy you want it.....but since Josh loves red pepper, I bet you can get away with an entire jar! This soup is excellent all year around and lasts about a week.

Leslie Stegemoller

MYRL' S ZUCCHINI SOUP

2 lbs Zucchini (cut up with skin)
1 large onion (cut up)
4 tsp. of Better than chicken bullion (or 5-6 cubes of chicken bullion)
3 1/2 cups of water

Put all in a pan & cook until tender.
Take off heat & add:

8 oz. cream cheese
Dash of curry
Salt & Pepper to taste
1/2 jar of 12 oz. Meredz mild or medium tomatillo sauce

Stir until cream cheese is almost melted. Put mixture in a blender & blend.
Refrigerate 4-8 hours. Can serve soup hot or cold-better hot!

Julie Moore made this for bunco one time and I have used the recipe ever since. Our family really enjoys it, especially in the winter. It is easy to throw together at the last minute.

Jennifer Binkley

CHICKEN CHILI STEW

4 raw chicken breasts, cubed
1 pkg taco seasoning
1 can hominy
1 can corn
1 can tomatoes
1 can ranchstyle beans
1 can black beans

Dump all ingredients into large pot on medium-high heat. Do not drain cans. You may wish to add additional water, depending on desired consistency. You may also wish to add uncooked rice. Heat until boiling. Allow to boil 10 minutes, then cut back heat to med-low for aprox. 30 minutes, stirring occasionally. Serve over chips and top with cheese and avacados, if desired.

Laura Stewardson

CHEESY POTATO SOUP

1 bag (32oz) frozen hash browns (I like southern style..cubed)

1/2 cup chopped onion

2 cans chicken broth

2 cups water

1 can each of cream of celery and cream of chicken soup

2 cans cheddar cheese soup

2 cups milk

2 teaspoons salt/pepper to taste

Combine frozen hash browns, onion, chicken broth and water- bring to boil and simmer 30 minutes. Stir in soups, milk, salt and pepper. Heat through and enjoy!!

The family brags on my stew and it is so good on the first cold spell that comes. Make some cornbread to go with this and you have a complete meal.

Donnie Stegemoller

DONNIE' S STEW

Brown 3 lbs hamburger meat in large pot with 1 medium onion, garlic and pepper

Pour off fat

Add 2 cans beef broth

5 fresh chopped carrots

1/4 cup worsteshire sauce

1 large can of tomato sauce

1 large diced stewed tomatoes (basial, garlic, and oregano)

Add chopped cabbage at this time if desired

Add potatoes

Juice from 2 cans corn

2 cans french style green beans,

1/2 cup elbow macaroni and then potatoes when carrots are 1/2 done

*Add corn and green beans when potatoes are 1/2 done

Salt to taste.

Bev Stewardson

GRAPE SALAD DELIGHT

2 lbs. white grapes

2 lbs. purple grapes

8 oz. sour cream

8 oz. cream cheese, softened

1 teaspoon vanilla

1/2 cup brown sugar

Mix cream cheese, sour cream, vanilla and brown sugar together with mixer until smooth. Wash, dry and cut grapes in half. Mix together with cream cheese until coated.

Put in a 9 x 13 pan

Sprinkle with mixture of chopped pecans and 1/2 cup brown sugar.

Cover with plastic wrap and refrigerate

This is another great recipe from Helga Stegemoller. She was well known as a great cook, but she rarely used a recipe. When asked about her recipe, she would say “oh you know, A little bit of this and a little bit of that, until it tastes good.” Not much help for the beginning cook.

Roberta Stegemoller

HELGA' S GREEN JELL-O SALAD

Medium Saucepan on Stove

ADD:

2 cups hot water

2 cups small marshmallows

3 oz Cream Cheese

Heat on stove while stirring to melt marshmallows and cream cheese.

Add 2 small lime Jell-O packets while hot.

Remove from heat, in a put large bowl and let cool and gel slightly.

Whip 1 pint of whipping cream then add to mixture.

Add one small can of crushed pineapples with juice.

Add 1 cup of chopped pecans.

Mix altogether.

Put in dish and let chill. This is an especially easy recipe for luncheons and camp-outs in that all the ingredients can be prepared ahead of time and

combined just prior to serving time. A quick meal and so easy to prepare. Enjoy!

Josh's Aunt Bev

JAPANESE SALAD

1 head cabbage, sliced
4 Tbsp. Toasted sesame seeds
4 green onions, sliced, including green tops
4 Tbsp. Toasted diced almonds
2 pkg. Ramen noodles, chicken flavor

Dressing:

4 Tbsp. Sugar
6 Tbsp. Rice vinegar
1/2 c. sesame oil
1/2 c. salad oil
1 tsp. Pepper

Break uncooked noodles into pieces. Combine chicken flavor packet, cabbage, green onion, sesame seeds, almonds. Toss with dressing to taste.

Note: Sometimes I don't use all the dressing, especially if the cabbage head is small. To enhance the flavor, a Chinese grocery store is often a better place to find the sesame oil and rice vinegar appropriate for salad dressing.

This recipe is from Renee Howard, one of our favorite relatives. She and her family live in Altus, Oklahoma.

Roberta Stegemoller

LONG-LIVED COLESLAW

1 head of Cabbage (4-5 Lbs) Shred
1/4 cup minced onions
1 cup shredded carrots (About 4 carrots)

Dressing:

1 1/2 cup mayonnaise (Not salad dressing)
1/2 cup granulated sugar
1/4 cup salad oil
1/4 cup cider vinegar
Salt and Pepper

Combine dressing and mix with onion, cabbage and carrots. Best if sets 12 hrs, keeps for 5 days.

Marsha Stephens

TEQUILABERRY SALAD

1 lb. bacon fried and crumbled
2 heads of lettuce, cut up
1 head of cauliflower, cut up in very small pieces
1 pt. Hellmann' s Real Mayonnaise
2 1/2 T. vinegar
1/4 cup of sugar
1 cup parmesan cheese

Combine lettuce, cauliflower and bacon in large bowl. Mix together the mayonnaise, vinegar and sugar. Just before serving, sprinkle the cheese over the lettuce mixture. Mix together, then add the mayonnaise, vinegar and sugar sauce.

Sides

Laura Stewardson

GREEN BEAN BACON BAKE

3 large cans of whole green beans, drained
Bacon, cooked and chopped

In a baking dish, stir the green beans and bacon together.

3/4 cup brown sugar
1/4 cup butter
Garlic powder

Melt the brown sugar and butter together in the microwave. Pour over green beans and bacon. Sprinkle garlic powder on top and bake for 30 minutes at 300 degrees. Do not stir ~ it will get mushy!

This is a Jewish dish that is easy and delicious. It is a staple at our Easter meals.

Denise Sommer

POTATO PANCAKES

Serves 6

6 potatoes

1 onion

2 eggs, well beaten

1-1/2 teaspoons salt

1/2 cup flour

oil for frying

sour cream or applesauce

Peel potatoes and grate finely into bowl of cold water. This removes excess starch and makes potatoes stiff rather than soggy.

In another bowl, grate onions finely. Mix with eggs, salt and flour.

Drain potatoes and press out all liquid. Stir potatoes into egg-flour mixture and mix well.

Heat 1/2 inch oil in a 10- inch skillet. Drop the batter by tablespoons into hot oil. Flatten out to 4-inch pancakes, frying slowly until very brown and crisp.

Turn and brown on the other sided. Arrange pancakes on a heated platter.

Serve with sour cream or applesauce.

Marsha Stephens

SLOW COOKER BEANS

1/2 cup firmly packed brown sugar
1/4 cup Hellmann' s Real Mayonnaise
1 tsp. dry mustard
1/2 cup molasses
1 T. vinegar
1 T. worcestershire sauce
4 (16 oz.) cans pork and beans
1 medium purple onion, chopped

Combine in slow cooker. Cook on low for about 6-7 hours

Sheri Kerr

SWEET PICKLES

1 gallon dill pickles

slice about 1/4 in thick and put them back into the container.

I cut the ends off, I don't like the stems.

Add:

2 tsp celery seed

2 Tbs mustard seed

4 tsp dill seed or dill weed

8 cups sugar

1-1/2 cup white vinegar

turn occasionally to dissolve sugar

keep in refrigerator

ready to serve in about 3 weeks

This has always been a favorite of mine that my mom and her mom always have made over the years for holiday meals! YUM YUM

Brigitte Stegemoller

CORN PUDDING

2 Tablespoons flour
2 Tablespoons sugar
3 eggs
dash of salt

Beat all of the above and add

2 cans cream style corn
1 stick melted butter

Mix well. Spray pan and bake @ 350 for 1 hour, or until very golden brown.

From Meridith's Memaw Remix. Why I like it: I could eat the whole thing then blame the sweet aroma on a pumpkin candle I just burned...

Meridith Stewardson

SWEET POTATO CASSEROLE

For casserole base:

3 cup drained and mashed yams (2 large cans)

1 cup sugar

2 eggs

1/2 stick butter melted

1/2 tsp salt

1/2 cup orange juice

1/2 tsp vanilla

Mix together. Pour into buttered 9x13 buttered casserole dish.

For Topping:

2/3-cup flour

2-cup light brown sugar

2/3-stick butter melted

1-cup pecans

*Marshmallows

Mix together. Crumble over top. *Top w/mini marshmallows. Bake entire dish @350, covered for 30 minutes.

Marsha Stephens

SOUR CREAM POTATOES

6 large potatoes cooked (not too soft) Cool them and slice thin.

Toss potatoes w/ the following:

1 1/2 cups grated cheddar cheese

1/2 to 1 cup chopped green onions

1 (16 oz.) sour cream

1 can cream of chicken soup

Bake in large corning ware dish, uncovered @ 350 degrees for 45 minutes.

Mains

*This is a combination of recipes from Helga Stegemoller, Donnie Stegemoller, and my Aunt Yvonne Childress. Three of the best cooks I know.
Happy Eating!*

Roberta Stegemoller

HELGA' S TURKEY

Thaw turkey in refrigerator for about 2 days

Remove all inside stuffing and discard

Wash turkey inside and out with cold water and pat dry

Cut large onion in half and put inside turkey

Put 3 stalks of celery inside turkey

Melt 1 cup of butter and let cool

Pour butter over turkey and then salt, pepper and garlic

Add 2 cups of water to pan cover with lid (Don' t wash seasoning off turkey when you add the water)

Cook 4-5 hours depending on size of turkey.

If you want to serve turkey whole and cut while on the table, then remove the lid the last hour of cooking to brown the turkey. Otherwise, leave lid on until completely cooked

Discard celery and onion before serving

HELGA' S DRESSING

Serves about 25-30 People

4 Stalks of Celery (Chopped finely)
1 large onion (Chopped finely)
1 cup melted butter
2 cans Cream of Celery
2 cans Cream of Mushroom
2 cans Cream of Chicken
2 cans of Chicken broth
4 raw Eggs
4-5 Cups of broth from cooked turkey
6 packages of Cornbread
Loaf of Wheat Bread
2 cans Grand' s Biscuits
Salt and Pepper and Garlic

Melt one stick of butter in a large skillet and sauté onion and celery until golden brown.

Bake Cornbread (Can be done the day before), crumble and let dry out in large roaster (same one that you will cook dressing in) Stir once in awhile toast wheat bread in oven till it is crispy and dry. Cook biscuits and after done cut in half and return to oven until doughy part of insides dry out.

Add salt, pepper and garlic to the dry mixture.

Add broth and soups to sautéed celery and onions and heat until warm.

Add liquid (broth, soup, onion, and celery mixture) and stir. Add salt, pepper and garlic again (If needed).

Add about 1 quart of warm water and then add mixed eggs.
Add more water if bread mixture is too dry.

Cook at 325 degrees for 2-2 1/2 hours. Length of cooking depends on size of pan. Stir about every thirty minutes.

GRAVY

Remember that the broth off of the turkey may be salty from being seasoned with salt and from the soups. You may want to taste the gravy before adding more salt.

Cover the bottom of a large skillet in canola oil. Get the oil hot and add two cups of flour. Sprinkle the flour around the skillet rather than dumping the flour in the skillet all at one time.

Reduce heat and brown the flour

Add Salt (slightly if needed), Pepper and Garlic (to taste).

Using a spatula stir the flour and let it brown, mash lumps out of the flour.

Have all liquids close by and ready to add.

2 cans of Chicken broth

2-3 cups of drippings off of the turkey

1 can of cream of celery

1 can cream of mushroom

Add water if gravy needs diluting

The Akens fam has been eating this recipe for years, Hil. I think my mom started making it when she was in her twenties and had 4 children hanging off her. It's very easy and super fast, plus you can do variations of it – add some tomatoes, bell peppers, etc. – whatever you think you'd like in it. Enjoy!

Kelly Akens

MEXICAN FOOD CASSEROLE

2 pounds of ground meat
One can cream of mushroom soup
One can cream of chicken soup
One package of tortillas
One can of green chilis
One can of Rotel (however spicy you like it)
Grated cheddar cheese

Brown ground meat in skillet. Drain and then put in large pot. Add cans of cream of mushroom and cream of chicken soup to meat. Add one or two heaping spoonfuls of the green chilis (unless you like HOT food and then add more). Add about half the can of Rotel. Stir everything and make sure it's all melted together well. Take a tortilla and butter one side of it. Place the butter side down in a 9X13 pan. Repeat until you've covered the entire bottom of the pan with tortillas. Once the bottom is covered, pour the meat mixture into the pan and spread evenly. Top with grated cheddar cheese. Bake at 350 for about half an hour or until tortillas start to brown and the dish bubbles. Serve with tortilla chips, rice and beans. Very fast and can make in advance and then refrigerate for a night later in the week.

The name of this dish is deceiving because it sounds Asian inspired . It is actually a Southern Living recipe that I use almost once a week. Hope you enjoy it as much as I do!

Andi Quesenberry

IMPERIAL CHICKEN

4 cups of soft bread crumbs
1/2 cup parmesan cheese
2 T paprika
1/2 cup dried parsley flakes
1 1/2 t garlic powder
1 1/2 t ground cumin
1 1/2 t salt
1 1/2 t pepper
6 skinless, boneless chicken breasts (cut in halves)
1 cup melted butter

Combine 1st 7 ingredients in a shallow dish. Dip chicken in butter, then dredge in the crumble mixture. Place chicken in lightly greased 9 x 13 pan. Bake at 350 degrees for 30 to 35 minutes.

This chicken goes great with mashed potatoes!!!

Sheri Kerr

CHICKEN SPAGHETTI

Boil 6 large skinless chicken breasts. Reserve the liquid.
Chop into bite size pieces

In 1 cup liquid from chicken sauté add:

- 1 red bell pepper
- 1 green bell pepper
- 1 cup celery
- 1 med onion

When tender add:

- 1 family size tomato soup
- 1 can pitted x-large olives cut in half
- 1 jar of sliced mushroom (I usually use fresh instead of canned)

In another 1 cup of the chicken broth cook 16 oz pasta (you will probably have to add some water to have enough to keep pasta from sticking).

16 oz Velveeta cheese

Mix all of this together and if it looks dry add the reserved broth. Use the biggest baking dish you have.

Bake until heated and cheese is melted.

Why I like it: It will make anyone your best friend.

Meridith Stewardson

BROADWAY CHICKEN

From: Southside C.o.C. Cookbook

6-8 chicken breast, cooked and cubed

8 oz. Sour cream

1 can cream of chicken soup

Poppy seeds

Ritz Crackers

1 stick Margarine

Mix chicken breast, sour cream & soup. Place in a 13x9 inch dish. Sprinkle with poppy seeds, crushed Ritz crackers & melted margarine. Bake @350 for 1 hour.

Andi Quesenberry

COWBOY SHRIMP ON GRITS

30-35 shrimp (peeled deveined & tail off)

5 T olive oil

3t minced garlic

cup red onion minced

4T jalapeno minced

1-1/2 t ground cumin

2 cans pinto beans

1 tomato chopped

3 T chopped cilantro

1 can chicken stock

1/2 cup crumbled bacon

lime juice, tabasco sauce, and salt to taste

Heat oil in saucepan until hot. Sauté shrimp for two minutes. Add beans, tomato, cilantro, bacon, and stock. Simmer till shrimp are cooked then season with limejuice, tabasco, and salt.

Cook grits and pour shrimp mix over the top on each plate!!!

Kit Timmins

CHICKEN FRIED VENISON or STEAK AND GRAVY

Pound hand-sized pieces of meat with the back of a chef's knife or a pounder on both sides making cross hatch marks. Dip in buttermilk then dredge in Better-for-Bread flour that has been mixed with Jane's Crazy Salt, a little poultry, and/or whatever herbs are at hand that you like. For a thicker crust, dip and dredge again. Fry until golden crunchy brown on both sides. (Peanut oil is good.) Keep warm while you make the gravy. Keep about 2 tbs of oil in the pan, add 2 tbs of butter. Stir in 4 tbs flour. Cook flour for 5 minutes, whisking constantly. Slowly add half and half or cream, about 4 cups, more or less for thicker or thinner gravy. Of course you need some mashed spuds with that. The proportions for the gravy is 1 tbs some kind of oil, 1 tbs flour, 1 cup liquid. Try chicken broth mixed with cream. Or throw in a bit of sherry. Season to taste. My grandmother and my mother-in-law taught me to make gravy. The secret of smooth gravy is to cook the flour first then slowly whisk in the liquid.

Hilary, this will make you laugh. I learned how to make these when I was in a group thing at church called "Little Women". We learned recipes, how to set a formal table and I actually sewed a dress. What a little homemaker I was. I used to make these when I had slumber parties and I've brought them back in the last year or so because they're fun to make and so dang fast, not to mention pretty yummy.

Kelly Akens

MINI PIZZAS

One can of biscuits (I get Grands buttermilk flavor)
One jar of spaghetti sauce (I like Prego)
Package of grated mozzarella cheese
Any pizza toppings you'd like

Spray a cookie sheet with Pam and then take one biscuit and place it on the pan. Work from the middle of the biscuit towards the edges of the biscuit and stretch it out to make a pizza dough (be careful not to make it too thin). If using a Grands biscuit, you can probably stretch it out where it's about 5 inches in diameter. Place one heaping spoonful of spaghetti sauce on the biscuit and swirl around. Then place cheese on biscuit as well as any other toppings you'd like. I like to buy pepperoni and then put 3 or 4 on mine, but my mom likes to brown some meat and put that and maybe some veggies on hers. You could even get some Canadian bacon and some pineapple chunks to make a Hawaiian pizza. Place in oven and cook for however long the biscuit package instructs you to. You might have to make a couple for you and a few for your spouse but super, super fast and can be really fun for kids too.

This is my absolute favorite thing my mom makes. Put it with bread and a salad....WOW!!!

Brigitte Stegemoller

LASAGNA

Brown 1 1/2 lb. Hamburger meat with 1 chopped onion. Drain off grease. Add 1 jar spaghetti sauce. Set aside.

Cook 1 pkg of Lasagna noodles. Set aside. (You can also use the NO BAKE noodles...makes it faster and easier)

In separate bowl, mix 1 lg carton of cottage cheese with 1 container parmesan cheese and 2 eggs.

Layer as many times as you can in the casserole dish the following:
Noodles (bottom), meat sauce, cheese mixture, mozzarella cheese

This recipe is always popular with my dinner guests. Chicken or hamburger could be added if one requires some meat. I just serve a dessert along with this and serve guava juice that has been blended in the blender with ice as the beverage.

Josh's Aunt Bev

VEGETABLE CHALUPAS

2 zucchini, chopped
2 stalks celery, chopped
1 small onion, chopped
1 medium bell pepper, chopped
1 small can chopped mushrooms
dash salt and pepper
chalupa shells
grated cheddar cheese
1 large tomato, chopped
sour cream
2 medium avocados, chopped
hot sauce

Put zucchini, onions, mushrooms, celery, bell pepper, salt, and pepper in a saucepan. Simmer 8 to 10 minutes, until almost tender. Drain liquid. Take 1/2 cup vegetable mixture and put on chalupa shells. Top chalupas with tomatoes, avocados, sour cream and hot sauce.

This recipe came from mom and I love it because it is a "one scoop" meal and pleases the menfolk! Mom used to make this for us hungry kids growing up!!

Lauren Deveny

SWISS BLISS

1T butter(I use more 'cause I'm naughty)
2lb. round or chuck steak-cut into serving pieces
A-1 sauce(I use as much as I think needed!)
1 envelope onion soup mix
1/2 sliced bell pepper
1/2 cup juice from canned tomato
1T cornstarch
1/2lb. mushrooms-canned or fresh(always best)
1lb. canned tomato
1T parsley/ S&P to taste

Put foil in deep pan and spread with butter. Arrange meat, overlapping pieces.
Sprinkle with soup mix and all veggies. Season with S&P.
Mix tomato juice,A-1,& cornstarch,pour over meat, fold up foil.
Bake 2hr @350
Sprinkle with parsley
Serve over basmati or whole grain rice!!!

This recipe is a favorite with my friends and family. Easy to make too!

Kristen Cockrum

ENCHILADAS

1/4 cup butter

1/4 cup flour

2 cans green chilies (I prefer whole and then chop them myself, but no major difference)

2 cans Swanson white chicken breast (usually near the tuna fish) (you can use a cooked chicken breast too, just takes longer)

1 small carton sour cream

2 cups chicken broth

1 small onion

1 block Monterrey jack cheese, grated

1 pkg about 12 corn tortillas (you can do flour, I think corn tastes better)

Melt the butter and then add the flour stirring constantly, do not brown butter but you want it to bubble to cook the flour taste out. (Making sort of a rye) Once flour is incorporated add chicken broth and stir until smooth, bring to a boil and then remove from heat. At this point I put in the green chilies, chicken (broken up), sour cream, and onion and stir all together. Then I put a small amount of this sauce down and then a layer of tortillas and cheese. Continue about 3 times, ending with the cheese. You can roll the sauce into the tortillas if you wish, top with some sauce and the cheese but as a time saver I make more of a casserole.

Bake at 350 for 25 minutes or so, you want it nice and bubbly!

*a couple of times I didn't have green chilies so I chopped a couple of bell peppers, one red and one green and it tasted different but still good.

*There is NO skill involved (but no one has to know that), and the peeps love it!!!!
Yummy...*

Gina Yoder

EASY PASTA DINNER

Classico brand sundried tomato alfredo sauce... two jars
put sauce in pan on stove. add some garlic powder, red pepper flakes, black pepper (simmer on stove)
fresh tortellini's, the kind with the mixed cheese filling
spicy italian sausage. if you can buy it in bulk rather than the links its easier.
other wise buy the links and squeeze the sausage out of the casing into a pan, and cook.
put sausage in the alfredo mixture and then cook the tortellini's (takes only 5 minutes or so)
then put pasta in a big ass bowl along with the sauce and top with a bit of asiago cheese.
serve with garlic bread!!

LOVE this recipe. I almost always fix it for bunco. It is so easy and tastes so yummy. Also great to take to someone who has had a baby, etc.

Jennifer Binkley

POPPYSEED CHICKEN

2 c. shredded chicken
1 c. sour cream
1 can cream of chicken soup
1 T. poppyseeds
salt and pepper to taste
1 sleeve Ritz crackers
1 c. melted butter

Cook and shred approx. 2 cups of chicken (about 3 large chicken breasts). Mix all ingredients together in a Pyrex dish. Top with 1 sleeve of crumbled Ritz crackers. Pour melted butter over the top. Bake at 350 for 20 min, or until bubbly. Serve over rice.

I threw in the Aggie one for Josh. It was hard for me to even type that one.

Marsha Stephens

AGGIE PIZZAS

1 lb. ground beef
1 lb. owens sausage
1 lb. velveeta
1 tsp. oregano
1/2 tsp. garlic powder
1 tsp. worchestershire
Salt to taste
2 loaves Pepperidge Farm Rye Party Bread

Brown and drain ground beef. Remove from skillet. Brown sausage and drain. Combine meat and spices. Add cheese a little at a time until it melts. Cool until it's a paste consistency. Spread meat on bread. Put on cookie tray. Bake at 350 degrees for 10-15 minutes. These freeze well. Meat mixture can be made in the morning, kept refrigerated and then spread onto bread right before baking if desired

This is one of my favorite “go to” recipes! A recipe for your fancy new crock pot!

Amy Stewardson

CROCK POT PORK ROAST

3 1/2 lb. boneless pork loin roast

1 tsp. garlic powder

1/2 tsp. salt

1/2 tsp. dried rosemary

1/2 tsp. dried thyme

1/4 tsp. ground allspice

3 TBS oil

8 oz. jar apricot preserves

Place Roast in crock pot

Mix next 5 ingredients and rub over roast

Drizzle oil over roast

Pour jar of preserves over roast

Cook 8 hours on Low *won' t cook correctly on High

Paige Smith

CRESCENT LASAGNA

1 lb ground lean turkey
1 can of tomato paste
1 tb fresh basil
1 tb oregano
1 garlic clove
1 tb minced onions
1 tb parsley
1 tb ground black pepper
2 cans reduced fat crescent rolls
1-2 cups of low-fat shredded mozzarella cheese
1 cup low fat cottage cheese
1 egg
1/4 cup parmesan cheese

Preheat oven to 350 degrees.

Mix cottage cheese, 1 egg and 1/4 parmesan in small bowl.

Sautee ground turkey. Add tomato paste plus all seasonings above. (I usually add a little more of everything and just taste as I go)

On a cookie sheet unroll both cans of crescent rolls. Lay horizontally both large strips on cookie sheet. Connect them together. Down the center of the crescent dough add half the meat mixture, then pour the cottage cheese mixture on top and finish off with the rest of the meat. Next sprinkle mozzarella cheese on top. Finally take the corners of the crescent rolls and pull them over the meat/cheese mixture and knead all the open spaces together. It should look like a big oval bread loaf or calzone. Put in over for 25 mins or until golden brown.

From Meridith's beloved Memaw. Why I like it: It is both as ugly and delicious as sin

Meridith Stewardson

MEATLOAF

1 lb hamburger or ground turkey
2 eggs
8 oz Hunt's tomato sauce
1/2 sleeve Saltine Crackers
2 tablespoons chopped onion
1/2 tsp salt and pepper
4-6 strips of bacon

Break eggs, beat w/tomato sauce. Crush crackers, add to eggs; Add onion; Knead in meat; Place mixture in greased 8x8" Pyrex dish. Top with bacon strips; Bake @400 for 45 minutes

.

Hilary, this is a Jonne specialty, just something she thought up and it is also one of Lewis's favorites. Probably one of my favorites, too!

Kelly Akens

CHICKEN LASAGNA

9 frozen chicken tenders
One 8 oz container of Ricotta cheese
2 packages of shredded mozzarella cheese
One jar of spaghetti sauce (I like Prego in mine)
One package of oven ready lasagna noodles
One can of tomato soup

Boil the chicken tenders until tender and then cut into bite size pieces. In a large pan, mix spaghetti sauce, tomato soup and ricotta cheese. Once melted together, add chicken pieces. In 9X13 pan spread a tiny little bit of the mixture on the bottom (just enough to cover the bottom so that the noodles don't stick to it). Then place 3 oven ready (no need to boil) noodles across the bottom of the pan. Pour in a layer of sauce and then top with mozzarella cheese. Continue to build layers until you run out of sauce. Be sure to end with mozzarella cheese on top. Bake in oven at 350 for about half an hour (or until edges are a bit brown and bubbly). Serve with Caesar salad and garlic bread. Very fast and yummy! You can also make it in advance and then put it in the fridge to heat one night when you come in from work.

Desserts

Wanda Powers (Grandmother)

MAPLE NUT PIE

1 1/2 cups graham cracker crumbs
1/4 cup sugar
1/4 cup melted butter
1 can sweetened condensed milk
3/4 cup real maple syrup
2 eggs, well beaten
1 cup chopped pecans
8 oz carton Cool Whip
3/4 cup toasted coconut

Combine first three ingredients and press into the bottom and up the sides of a 9 inch pie tin. Cook in a preheated 350 degree oven for approximately 10 minutes. Remove and cool. Cook next three ingredients over medium heat until mixture comes to a boil and thickens. Add pecans. Pour into prepared graham cracker crust and let cool completely. Ice with Cool Whip and top with toasted coconut. Refrigerate completely before serving, preferably overnight. (Toast coconut in 350 degree oven on a cookie sheet until caramel in color. You will have to stir frequently to prevent burning.) Remove and let cool.

This recipe was given to me by LaRee Morgan, part of the Lunch Bunch. She told me not to pass the recipe on, but to “keep it between us.” For some reason that has prompted me to pass it to anyone who asks for it. This happens quite often, because they are good, good. Good recipes should be shared and I am honored to share this one with you. I have wonderful memories of concocting things with you in our kitchen at 533 EN 20th. I treasure them all!

*Much love,
Chelsea*

CANDY BAR BROWNIES

4 eggs, beaten
2 cups sugar
3/4 cup melted butter
1 tablespoon Vanilla
1 1/2 cups flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/3 cup cocoa
4 regular sized Snickers bars
3 regular sized plain Hershey bars

Preheat oven to 350.

Butter bottom and sides of 9 X 13 baking pan, and dust with cocoa.

Unwrap candy bars; finely chop in food processor (Do not eat more than 2 bites of these!)

Beat eggs, combine with sugar and melted butter; stir in vanilla.

Combine flour, baking powder, salt, and cocoa.

Add flour mixture to egg mixture and combine well. Stir in chopped candy bars.

Pour into pan, bake approximately 30-35 minutes; remove when not quite set in center or they will be too dry.

Cool in pan, then cut into squares.

Donna Swanger used to make these for Ryan and I would eat them all. Now I make them for myself and eat them all.

Emily Bastedo

UNBAKED COOKIES

$\frac{1}{2}$ c. peanut butter
2 tbsp. cocoa
 $\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. milk
3 c. 1-minute oats
1 tbsp. vanilla
2 c. sugar

Combine in saucepan over medium heat: milk, sugar, cocoa, and butter. Bring to a boil while stirring constantly and boil 1 minute. Remove from heat. Stir in vanilla and peanut butter. Stir in oatmeal and drop on waxed paper after peanut butter melts. Makes 10 dozen cookie. Yes, I said I eat them all.

This is my favorite cake recipe from Grandma Helga Stegemoller. She always made it for the Grandkids.

Josh Stegemoller

GERMAN CHOCOLATE CAKE with COCONUT PECAN FROSTING

1 pkg. (4 oz) Baker' s German' s Sweet Chocolate
2 cups sugar
1/2 cup water
4 eggs, separated
2 cups flour
1 tsp vanilla
1 tsp baking soda
1 cup buttermilk
1 cup (2 sticks) butter, softened
1/4 tsp salt
Coconut-Pecan filling and frosting

Preheat: oven to 350° F. Cover bottoms of 3 (9-inch) round cake pans with wax paper; grease sides of pans, Microwave chocolate and water in large microwavable bowl on HIGH 1 1/2 to 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted.

Mix: Flour, baking soda and salt; set aside, beat butter and sugar and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg yolks, 1 at a time, beating well after each addition. Blend in melted chocolate and the vanilla. Add flour mixture alternately with the buttermilk, beating until well blended after each addition.

Beat egg white in small bowl with electric mixer on high speed until stiff peaks

form. Gently stir into batter. Pour evenly into prepared pans.

Bake 30 min or until toothpick inserted in centers comes out clean. Immediately run small metal spatula around cake layers. Cool in pans 15 min.; remove layers from pans to wire racks. Discard wax paper. Cool cake layers completely. Spread Coconut-Pecan filling and frosting between cake layers and onto top of cake.

Makes 16 servings.

Substitute: If you don't have buttermilk, just add 1 Tbsp, lemon juice or vinegar to 1 cup milk; let stand 10 min.

COCONUT PECAN FROSTING

Prep: 5 min Total: 17 min

4 egg yolks
1 can (12 oz) evaporated milk
1 1/2 tsp vanilla
1 1/2 cups sugar
3/4 cup (1 1/2 sticks) butter or margarine
1 pkg (7 oz) Baker's Angel Flake Coconut (about 2 2/3 cups)
1 1/2 cups Chopped Pecans

Beat egg yolks, milk and vanilla in large saucepan with wire whisk until well blended, add sugar and butter, cook on medium heat 12 min. or until thickened and golden brown, stirring constantly. Remove from heat.

Add coconut and nuts, mix well. Cool to desired spreading consistency

Use to frost your favorite cake or cupcake recipe.

Makes about 4 1/2 cups or 36 servings, 2 Tbsp each.

Note: Makes enough to frost top and sides of 3 (8 or 9 inch) cake layers, tops of 2 (13x9 inch) cakes or 36 cupcakes.

I always keep the ingredients to these on hand. They are so simple to make and taste WAY better than out of a box!

Jennifer Binkley

HOMEMADE BROWNIES

1 1/2 sticks of REAL butter
3 squares of baker's semisweet chocolate squares
2 c. sugar
4 eggs
2 c. flour
1 tsp. vanilla
optional-powdered sugar

Preheat oven to 350. Melt in butter and chocolate in microwave in a medium-sized bowl. Add other ingredients and mix. Pour into 11x13 pyrex, lightly sprayed with cooking spray. Bake aprox. 20-30 min, or until done. Once cooled, you may dust with powdered sugar.

My Grandparents, Jack and Gaenell Ehrke have made this recipe for years.....very yummy!

Brigitte Stegemoller

TEXAS COBBLER

- 1 can cherry pie filling
- 1 (16 oz.) can crushed pineapple
- 1 box yellow cake mix
- 1 can coconut
- 1 1/2 cups chopped pecans
- 2 sticks butter (melted)

In a 9 x 13 inch pan, spread the pie filling on bottom then top with crushed pineapple evenly. Sprinkle dry cake mix evenly on top of the pineapple. Then sprinkle coconut and pecans on top of the cake mix. Last, melt butter and pour on top. DO NOT MIX! Bake 40-45 minutes @ 350.

This is my favorite cookie recipe from my Grandma Helga Stegemoller. She always kept the cookie jar on the cabinet, full of cookies just in case the grandchildren came by for a visit.

Jeremy Stegemoller

CINNAMON CRISP COOKIES

Cream together:

1 c. Margarine
2 c. Sugar (Brown and White 1 1/2 cup brown & 1/2 cup white)
2 T. Syrup or Molasses
2 eggs

Add:

2 1/2 cups Flour
1/2 teaspoon soda
1 Tablespoon baking powder
1 teaspoon salt
1 1/2 Tablespoons cinnamon

Add

2 Cups oatmeal
1 cup nuts
1 teaspoon Vanilla

Bake at 350.

This is my Grandma Hazel Hanson's popcorn ball recipe. They lived in Hooker, Oklahoma, but each Christmas a large package arrived with gifts and popcorn balls. What a neat memory!

Josh's Aunt Bev

GRANDMA'S POPCORN BALLS

1 cup sugar
1/2 cup water
1/2 cup white syrup
1 tsp. Vinegar
1 tsp. Vanilla
1/2 tsp. Salt

Boil sugar syrup and water until it forms hard ball in cold water. When done, add vinegar vanilla and salt. Have 1 gal. of popcorn ready. Pour mixture over popcorn, stir to coat, shape into balls.

Not to show up my grandma Hanson, but thru the years I have discovered that this recipe is a little bit better than Grandma's. Try both and decide for yourself.

Josh's Aunt Bev

EASY POPCORN BALLS

1 1/2 Sticks Margarine
1 1/2 Cups Sugar
3/4 Cup Karo Syrup
1 TSP. Vanilla (Add after mixture boils)

Mix well and bring to a boil. Once the mixture boils (Where the bubbles can't be stirred away) Continue to Boil for 90 seconds. (Boil for 90 seconds only, even if you have doubled or tripled the recipe). Add vanilla and stir well. Then pour over popped, seeded popcorn. Mix well and when it has cooled a while, butter your hands and form popcorn into balls, packing only enough to form a ball.

This was my grandmother's recipe and is a family favorite at holidays. It travels very well.

Jennifer Binkley

PECAN PIE

Two unbaked pie crusts
1 c. brown sugar (packed)
1/2 c. granulated sugar
3 T. flour
2 T. milk
1 t. vanilla
1/2 c butter (melted)
1 c. pecans
2 eggs

Preheat oven to 375. Mix together sugars and flour. Beat in thoroughly eggs, milk, vanilla, butter. Fold in nuts. Pour into pie crusts. Bake 40-50 minutes, or until done. You may wish to cover the pie crust with a shield or foil until the last ten minutes, so that it doesn't get too brown.

Like most of my recipes, I've stopped measuring so here goes.

Kit Timmins

PEACH COBBLER

Fresh slices Fredericksberg (or Denman's) freestone peaches. (If you let the peaches turn in a pot of boiling water for a bit, the skin will slip right off. Not long enough to cook the peach) Fill up an oven-safe dish.

Say you use 8 peaches, dump about a cup of sugar +/- and a tbs of cinnamon and 3/4 tbs cloves over the peaches. Add about 1/2 cup + of flour, toss again and dot with cubes of butter.

Cover with crust, rolling the edges inside the dish. You can use bought crust, but here is the crust recipe my mom learn from our next-door-neighbor who owned a bakery 50+ years ago. You can use this crust for tarts, pies, cobblers.

1 cup cold Crisco (or half Crisco and half cold butter, which makes a richer crust)

2 cups flour

2 tbs sugar

1 tsp salt

1/3 cup ice water

Stir dry ingredient together. Cut in chunks of cold Crisco with a pastry cutter or 2 knives, incorporating into the flour. The result should look like corn-sized chunks. Add ice water and mix quickly into a ball. For flaky crust, do not over mix. Press into a ball. At this point you may cover and refrigerate. Flour a board or pastry cloth and roll with rolling pin into a circle. This recipe makes a 2 crust pie. Fresh granny apples or pears are fabulous. Try a mixed berry tart with the pears. Or mince meat or pumpkin. Are we hungry yet?

This is a recipe from our girl -- The Pioneer Woman. I'll never be able to make one of her recipes without thinking about you. And I make this one a lot!

Emily Bastedo

TEXAS SHEET CAKE

Combine in a mixing bowl:

2 cups flour

2 cups sugar

1/4 teaspoon salt

In a saucepan, melt:

2 sticks butter

Add 4 heaping tablespoons cocoa. Stir together.

Add 1 cup boiling water, allow mixture to boil for 30 seconds, then turn off heat.

Pour over flour mixture, and stir lightly to cool.

In measuring cup, pour 1/2 cup buttermilk.

Add:

2 beaten eggs

1 teaspoon baking soda

1 teaspoon vanilla

Stir buttermilk mixture into butter/chocolate mixture. Pour into sheet cake pan and bake at 350-degrees for 20 minutes.

While cake is baking, make icing:

Chop 1/2 cup pecans finely.

Melt 1 3/4 sticks butter in a saucepan.

Add 4 heaping tablespoons cocoa, stir to combine, then turn off heat.

Add:

6 tablespoons milk

1 teaspoon vanilla

1 lb minus 1/2 cup powdered sugar

Stir together.

Add pecans, stir together, and pour over warm cake.

Perfect for the lake or a big group of people. Can be halved.

Amy Stewardson

CHOCOLATE CHIP COOKIES

5 cups oatmeal (blended)
4 cups flour
2 cups butter
1 tsp. salt
2 cups sugar
2 tsp. baking powder
2 cups brown sugar
2 tsp. baking soda
4 eggs
24 oz. choc. chips
2 tsp. vanilla
3 cups chopped nuts (I usually use walnuts)

Heat oven to 375. Cream butter and both sugars in mixer. Add eggs & vanilla. Measure oatmeal & blend into a fine powder, in food processor. In another bowl mix blended oatmeal, flour, salt, baking powder & baking soda. Add dry mix to butter & sugar mixture & mix well. Add chocolate chips & nuts
Spoon rounded cookie dough on cookie sheets

Bake for 10 – 12 minutes

****Makes 112 cookies ****

This is a chocolate chip cookie recipe, but with a twist to it.

Kristen Cockrum

CHOCOLATE CHIP COOKIES

1/4 cup butter flavor Crisco (it comes in sticks to make it easy)

1 1/4 cup packed brown sugar

1 egg

1 Tbs vanilla

2 Tbs milk

Blend all together

in separate bowl mix:

1 3/4 cup flour

3/4 tsp baking powder

1 tsp salt

slowly add to wet mixture then add:

1 cup chocolate chips (or more)

1 cup pecans

Bake at 375 for 10-12 minutes!

This recipe is so simple and the cake is to die for! If you want to impress your friends (or make new friends!) I recommend it. I have to call Brigitte every other month for the recipe since I lose it so often-so now I can call you & Josh for it too!

Leslie Stegemoller

BRIGITTE' S CHOCOLATE BUNDT CAKE

1 yellow cake mix

4 eggs

1 1/2 cup water

1/2 cup oil

1 package chocolate pudding mix (can use sugarfree!)

1 package vanilla pudding mix

1 bag of semi-sweet chocolate chips

Bake in a bundt pan at 350 for 45-50 min.

Mix cake mix, eggs, oil, water, and pudding mix altogether. Stir in chocolate chips. Bake & enjoy!

I got this recipe from my Sunday school teacher at Coggin Avenue Baptist Church.

Brigitte Stegemoller

CHOCOLATE CHIP PIE – EASY!

Mix all together–

1 cup semi sweet chocolate chips (not melted)

1 cup melted butter

1/2 cup brown sugar

2 eggs

1/2 cup flour

1/2 cup sugar

1 cup pecan (optional)

1 nine inch pie shell (I like to use the Pillsbury brand that you roll out from the red box)

Bake @ 325 until golden brown and set.

Marsha Stephens

BETTER THAN SEX CAKE

1 box German Chocolate cake mix—prepare as it says in 13x9 dish.
1 can Eagle brand milk
1 jar caramel ice cream topping
1 (12 oz.) cool whip
3-4 Heath bars or Skor, crushed

After cake is out of oven, punch holes in the top of it while hot w/ the end of a wooden spoon handle. Pour on 1 can Eagle brand milk and 1 jar caramel ice cream topping. Let cool. Top w/ 12 oz. cool whip and crunched up Heath or Skor bars. I crunch them up inside a large baggie w/ a hammer and then pour them on top of the cool whip.

Marsha Stephens

STRAWBERRY TARTS

12 wonton wrappers
3 TBS. butter, melted
1/3 cup packed brown sugar
3/4 cup Mascarpone cheese
2 TBS. honey
2 tsp. orange juice
3 cups fresh strawberries, sliced
8 oz. whipped cream

Brush one side of each wonton wrapper w/ butter. Place brown sugar in a shallow bowl. Press buttered side of wontons into sugar to coat. Press wontons sugared side up into greased muffin cups. Bake at 325 degrees for 7-9 minutes or until edges are lightly browned. Remove to a wire rack to cool. In a bowl, combine the cheese, honey and orange juice. Spoon about 1 TBS. of mixture into each wonton cup. Top w/ strawberries. Last, put a spoonful of whipped cream on top.

This is one of my favorite family recipes. It is easy and delicious. I regularly request this cake for my birthday.

Denise Sommer

UPSIDE DOWN CHOCOLATE PUDDING CAKE

1 c. sifted flour
1/2 c. milk
2 t. baking powder
2 T. oil
1/2 t. salt
1/2 c. chopped nuts
3/4 c. sugar
1 1/4 c. brown sugar
3 T. cocoa
1/4 c. cocoa
1 t. vanilla
2 c. hot water

Sift flour, measure; add bak. powd., salt, sugar and 3 T. cocoa; sift together into mixing bowl. Add vanilla to milk; add to oil and nuts and to dry ingredients. Stir 'til well blended. Turn into 8x8x2 square pan. Mix brown sugar and 1/4 c. cocoa; sprinkle over batter. Pour hot water over entire surface. Bake at 350 for 40 - 45 mins. Spoon out sauce side up. Good warm too.

This cake was always made for the church food sale by a little feisty old lady. When she got too old to bake, I took over her duty. I made her sit with me one day while I made a cake so she could show me her secrets. Beat the snockers out of the cake, do not overbake, and freeze then thaw before eating. (Well, it's fabulous warm from the oven, too.)

Kit Timmins

MABEL' S LEMON POUND CAKE

3 cubes Imperial margarine
2 3/4 cups sugar
juice of 1 lemon
1 tsp vanilla
7 eggs
3 cups sifted cake flour

Heat oven to 325. Have all ingredients at room temperature. Spray a 12-cup tube pan well with Baker's Joy (combo oil and flour). Cream margarine. While mixer runs continually, add sugar slowly. Scrape sides of bowl often. Beat on cream setting until sugar is incorporated and becomes light and fluffy. Add lemon and vanilla. Add one egg at a time and between each additional egg sift the cake flour once, then measure. Add an egg, sift back the flour. Add an egg, sift the flour. Add an egg, sift the flour. Get the idea? The fine texture of this pound cake depends on the length of the beating, maybe 30 minutes all together. Lower mixer setting to blend. Add flour about a quarter cup at a time, scraping the sides of the bowl until the last of the flour is just blended. Pour batter into prepared pan and bake for 1 hour. Cool cake slightly. Turn out onto your hand then put a plate under the bottom and turn upright to cool completely. The texture of this cake actually benefits from being frozen and it will keep in a 2 gallon Ziplock for months! Slice a bit at a time and enjoy.