First Baptist Church Frankfort, Kentucky

### A Collection of Recipes: Soups, Breads, and Cookies



Winter 20-21

### **INTRODUCTION**

Comforting food that nourishes our body. Comforting promises that nourish our soul. God has provided us with both food and His promise. We are richly blessed.

### **ENJOYING "A COLLECTION OF RECIPES" FROM FBC**

You are welcome to print this collection, download to your device(s), or copy the recipes; please feel free to do what works best for you. The only thing we ask is to remember to *give thanks*.

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First Baptist Church Frankfort, Kentucky

# Soups & Stews



Winter 20-21

### HAM CHOWDER

10 strips bacon, diced 1 large onion, chopped 1 cup carrots, diced 6 Tbsp. flour 6 cups milk 3 cups water 2 ½ cups cubed potatoes
2 cups corn
4 bouillon cubes
3 cups shredded cheddar cheese
3 cups cubed ham

Cook bacon over medium heat until crisp; remove. In drippings, sauté onion and carrots until tender. Stir in flour. Gradually add milk and flour; bring to a boil. Cook and stir 2 minutes or until thickened. Add potatoes, corn, and bouillon. Reduce heat. Simmer, uncovered, for 20 minutes or until potatoes are tender. Add cheese and ham. Heat until cheese is melted. Stir in bacon.

~Brenda Wilson

### **CREAMY TOMATO SOUP**

1 Tbsp. olive oil2 ½ cup1 small onion, chopped1 tsp. su2 cloves garlic, minced½ tsp. su2 Tbsp. tomato paste½ tsp. p1 (28 oz.) can of whole tomatoesChoppe2 cups low-sodium chicken broth or vegetable broth

Heat the oil in a large pot over medium heat. Add the onion and cook until softened. Add garlic and cook about 1 minute – don't let it burn. Add tomato paste and cook in oil until it gets a deeper red, about 3 minutes (add a little olive oil if needed). Put tomatoes in a blender and process until smooth. Add the pureed tomatoes and broth to the pot and bring to a boil while stirring frequently. Reduce heat to medium low and simmer, stirring occasionally, about 15 minutes. Stir in the cream, sugar, salt and pepper. Garnish individual servings with the chives.

~Mona Carpenter

### **BEAN SOUP**

1 package of 15 bean soup 1 package kielbasa, chopped 1 onion, chopped 2 garlic cloves, chopped Oil 2 cups cooked chicken, diced1 (14 oz.) can of diced tomatoes3-4 cups chicken broth4-8 dashes hot saucesalt and pepper, to taste

Wash beans and soak overnight. Drain and rinse. Sauté the kielbasa, onion, and garlic in a small amount of oil. Put all ingredients in a slow cooker and cook on low, 6 to 8 hours. If beans aren't tender, turn to high during last hour. *~Kara Johnson* 

2 <sup>1</sup>/<sub>2</sub> cups heavy cream
1 tsp. sugar
<sup>1</sup>/<sub>2</sub> tsp. salt
<sup>1</sup>/<sub>2</sub> tsp. pepper
Chopped fresh chives

### **CABBAGE PATCH STEW**

1 lb. ground beef
 1 medium onion, chopped
 1 tsp. salt
 2 cups chopped cabbage
 1 cup water

### 1 can crushed tomatoes 1 can chili beans 1 tsp. chili powder 2 tsp. sugar

12 oz. chili powder

Garlic powder

Cumin

<sup>1</sup>/<sub>4</sub> cup Worcestershire sauce

Brown and drain beef, onion and salt; add cabbage and water; cook 15 minutes slowly. Add remaining ingredients. Cook over medium low heat for 20 minutes. Serve with combread.

~Brenda Wilson

### **CHILI FOR A CROWD!**

25 lbs. ground beef2 #10 cans Brooks Hot Chili Beans2 #10 cans tomato sauce6 oz. dried minced onions

You can find #10 cans at Gordons Food Service. Brown and drain the ground beef. I worked with 5 lbs. at a time. Put browned meat in a LARGE POT – I use a canning kettle. Grind chili beans in a food processor until smooth. This is an important step to get it the consistency right for chili dogs. Add processed chili beans, tomato sauce, onions, chili powder, and Worcestershire sauce to the pot. Let it simmer for 30 minutes, stirring frequently. Taste chili and add garlic powder and/or cumin to your taste – depending on what kind of chili powder you used, this may not be needed. *I made this recipe for the P.L. Dunbar High School concession stand to sell during football games. It is good alone but was really good for chili dogs.* 

~Mona Carpenter

### **CREAMY TURKEY SOUP**

Cook carrots. While carrots are cooking, in a large kettle, sauté onion and celery in butter until tender (10 minutes). Stir in flour and seasonings; gradually add milk, stirring constantly until thickened. Add turkey and enough broth until soup is desired consistency. Cover and simmer for 15 minutes. Add carrots and peas. Cover and simmer for 10 minutes or until peas are tender.

~Brenda Wilson

### **BEEF STEW**

2 lb. shoulder roast, cubed	1-2 bay leaves
2 Tbsp. oil	1 Tbsp. salt
4 cups boiling water	1 tsp. sugar
1 Tbsp. lemon juice	<sup>1</sup> / <sub>2</sub> tsp. pepper
1 tsp. Worcestershire	<sup>1</sup> / <sub>2</sub> tsp. smoked or sweet paprika
1 clove garlic	5-6 carrots, chopped
1 medium onion, sliced	4-5 potatoes, chopped
Dash of allspice	<sup>1</sup> / <sub>2</sub> can of peas, optional

Brown meat in oil. Add everything else but carrots, potatoes, and peas. Cover and simmer for 2 hours (don't boil), stirring occasionally. Remove bay leaves and garlic. Add carrots and potatoes. Cover and cook 30 more minutes or until vegetables are tender. Stir in peas during the last few minutes. Even better the second day.

~Kara Johnson

### **GREEK RED LENTIL SOUP**

3 Tbsp. olive oil	1 (15 oz.) can crushed tomatoes
1 large onion, chopped	7 cups low-sodium vegetable broth
2 carrots, chopped	2 cups red lentils, rinsed and drained
3 garlic cloves, minced	Kosher salt
1 Tbsp. dry oregano	Zest of 1 lemon
1 <sup>1</sup> / <sub>2</sub> tsp. cumin	Juice of 2 lemons
1 tsp. dried rosemary or 1 Tbsp. fresh, minced	Fresh parsley for garnish
<sup>1</sup> / <sub>2</sub> tsp. red pepper flakes	Crumbled feta cheese, optional
2 dry bay leaves	

Heat olive oil in a large soup pot. Add onions and carrots. Cook 3 minutes, stirring occasionally. Add garlic and cook one more minute, continuing to stir. Add spices and bay leaves. Cook for a few seconds, until fragrant, and keep stirring so spices won't burn.

Add crushed tomatoes, broth, and lentils. Season with kosher salt to taste. Bring to a boil, then lower heat to simmer and cook for 15 to 20 minutes, or until lentils are fully cooked, stirring occasionally. Lentils may stick to the bottom unless stirred.

Remove from heat. Let soup cool a bit. <u>Remove the bay leaves</u>! Puree in batches in a standing blender or food processor. (You can also use an immersion blender to puree all at once.) Pulse a few times until you reach the creamy consistency you are looking for. Return soup to the pot to heat, and stir to warm through. Add lemon zest, lemon juice, and parsley. Transfer soup to serving bowls and top with a drizzle of olive oil. If you like, top each bowl with a generous sprinkle of feta cheese.

Notes: Be sure the lentils are fully cooked before blending. Omit the cheese for a vegan recipe.

### CHEESY CHICKEN NOODLE SOUP

Stock:

1 whole stewing chicken

2 medium carrots, cut into thirds – wash, but no need to scrape

1 large onion, cut into fourths. Wash outer skin, but no need to peel. The skin will add a pretty golden color to the stock

2 ribs of celery, cut into thirds. Include the celery leaves.

Put the chicken and vegetables into a large stock pot and cover with water. Bring to a boil then turn down the heat to low and simmer for an hour. Remove any foam from the top and discard foam. Let the stock cool then remove the chicken to another bowl. Shred the chicken, putting the skin and bones in a separate, small bowl. Freeze the skin and bones in a freezer bag to use in another stock later. Pour the cooled stock through a strainer into another large pot or container. Discard those vegetables. You can freeze the stock at this point, or put it back in the large pot to make the soup.

Note: I like to make the stock the day before I need it. After it has cooled, I put the pot in the fridge (chicken and all), then the next day I scoop off the fat solids and discard. Then continue with the rest of the recipe.

Soup:

2 quarts of chicken stock – use recipe above or you can buy stock. If homemade stock doesn't make 2 quarts, just add water.

1 large onion, diced

1 large carrot, scraped and sliced or cubed

1 large rib of celery plus celery leaves, thinly sliced

8 oz. package of medium width egg noodles

1 stewed chicken, shredded (shortcut: use a rotisserie chicken from the grocery)

1 (10 oz.) can of tomatoes and green chiles (like Rotel)

Cheddar cheese, shredded (4-8 ounces, according to your taste) or ½ lb. of Velveeta, cubed Salt and Pepper

Small package of frozen peas, optional

Heat stock and add the vegetables. Simmer until vegetables are tender. Taste and add salt and pepper as desired. Add noodles and cook according to package directions. Add more stock or water as necessary to keep noodles covered. Add the shredded chicken and canned tomatoes with green chiles. Add peas now, if you are using them. Simmer about 15 minutes. Add cheddar cheese (or Velveeta) and stir thoroughly to melt the cheese. How much you use depends on how cheesy you want the soup. Cook another 15 minutes. Serve.

### POTATO SOUP

4 cups potatoes, chopped 1 ½ cups water ½ cup chopped carrots ¼ cup chopped onions 1 tsp. salt 2 chicken bouillon cubes Ground pepper, to taste 1 ½ cups milk 2 Tbsp. flour Shredded cheddar cheese Sliced green onions Bacon bits

Combine potatoes, water, carrots, onion, bouillon, and seasonings; mix well. Cover and simmer 15-20 minutes or until vegetables are tender. Gradually add milk and flour, mixing well until blended. Add to vegetables and cook until thickened. Serve, topped with cheese, green onions, and bacon bits.

~Kara Johnson

### **STAYABED STEW**

2 lbs. chuck roast cut into bite size pieces (or 2 lbs. stew meat)

1 large potato, cubed

1 large onion, diced

2 carrots, scraped and sliced

1 (15 oz.) can of small peas

1 tsp. salt

1 tsp. pepper

1 (11 oz.) can of tomato bisque (regular tomato soup is fine), thinned with ½ can of water

Preheat oven to 300 degrees. No need to brown the meat first. In a casserole dish with a lid, layer all of the ingredients, ending with the thinned tomato bisque. Cook covered for  $2\frac{1}{2}$  to 3 hours at 300 degrees, or 4 to 5 hours at 275 degrees.

This is very good served with cornbread to soak up all the juices.

First Baptist Church Frankfort, Kentucky

### Breads



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### **BANANA NUT BREAD**

1 2/3 cup all-purpose flour
<sup>3</sup>/<sub>4</sub> tsp. salt
1 <sup>3</sup>/<sub>4</sub> tsp. baking soda
<sup>3</sup>/<sub>4</sub> cup and 4 tsp. butter

1 2/3 cup white sugar
1 2/3 cup overripe bananas, mashed
3 eggs, beaten
<sup>3</sup>/<sub>4</sub> cup and 4 tsp. walnuts, chopped

Preheat oven to 350 degrees. Grease and flour two 9x5" loaf pans.

Sift the flour, salt, and baking soda into a large bowl. In a separate bowl, mix together the butter and sugar until smooth. Mix in the bananas, eggs, and walnuts until well blended.

Pour the wet ingredients and into the dry mixture; stir until blended. Divide the batter evenly between the two loaf pans.

Bake for 60 minutes until a knife inserted into the crown of the loaf comes out clean. Let the loaves cool in the pans for at least 5 minutes, then turn out onto a cooling rack and cool completely. *~Brenda Wilson* 

### MAMA'S PECAN PIE MUFFINS

1 cup of light brown sugar, packed <sup>1</sup>/<sub>2</sub> cup all-purpose flour <sup>1</sup>/<sub>2</sub> cup finely chopped pecans 2 eggs, beaten 1 ¼ sticks of butter, softened

Preheat oven to 350 degrees. Put liners in 10-12 muffin cups. Mix the brown sugar, flour, and pecans. In a separate bowl, beat eggs and softened butter together until smooth. Add to the dry ingredients and stir just until combined. Fill the muffin cups 2/3 full. Bake 20-25 minutes. ~Mona Carpenter

### **RUTH ROGERS' BROWN BREAD**

2 cups whole-wheat flour 2 cups milk 1 cup white flour ½ cup corn meal ½ cup molasses <sup>1</sup>/<sub>4</sub> cup white or brown sugar
1 tsp. baking soda
<sup>1</sup>/<sub>4</sub> tsp. salt
<sup>3</sup>/<sub>4</sub> cup raisins, optional

Combine all ingredients in a large mixing bowl. Pour into a greased loaf pan. Bake for 1 hour at 350 degrees. Note: Good with cream cheese!

~Renee Whitis

### **ROSEMARY CORNBREAD**

<sup>1</sup>/<sub>4</sub> lb. (one stick) unsalted butter
<sup>1</sup>/<sub>4</sub> cup olive oil
1 Tbsp. minced garlic (about three cloves)
1 tsp. crushed red pepper flakes
1 tsp. minced fresh rosemary leaves (use scant tsp. if using dried from a jar)
<sup>1</sup>/<sub>2</sub> tsp. kosher salt
<sup>1</sup>/<sub>2</sub> tsp. black pepper
3 cups chicken stock or vegetable stock (My recipe for homemade chicken stock is in the soup section under chicken noodle soup, but packaged stock is fine.)
2 cups half and half
2 cups milk
2 cups cornmeal
<sup>1</sup>/<sub>2</sub> cup grated Parmesan cheese
Flour, olive oil, and butter for frying

Heat the butter and olive oil in a large saucepan. Add garlic, red pepper flakes, rosemary, salt and black pepper and sauté for 1 minute. Add the stock, half and half, and milk and bring to a boil. Remove from the heat and slowly whisk in the cornmeal, constantly whisking. Put back on the heat and cook over low heat, continuing to constantly stir, until thick and bubbly. Take off the heat again and stir in the cheese until well blended. Pour into a 9x13 pan, smooth the top, cool to room temp, then refrigerate until firm and cold. (overnight works well)

Cut the cold cornneal into 12 squares – like brownies. Remove squares from the pan and cut again diagonally into triangles – total of 24 triangles. Dust each triangle with a little flour. Heat 1 Tbsp. of oil and 1 Tbsp. of butter in a large sauté pan. Cook the triangles over medium heat for about 3 minutes on each side – or until they are brown. Cook in batches so the heat stays consistent in the pan. Add more butter and oil as needed. Serve warm, if you can.

~Mona Carpenter

### **PUMPKIN BREAD**

2 <sup>1</sup>/<sub>2</sub> cups flour 2 tsp. baking powder 2 tsp. baking soda 1 1/3 tsp. salt 1 tsp. cinnamon <sup>1</sup>/<sub>4</sub> tsp. ginger <sup>1</sup>/<sub>2</sub> tsp. cloves 2 2/3 cup sugar 2 cups pumpkin 2/3 cup oil 4 eggs 2/3 cups water

Combine dry ingredients and whisk well. Add wet ingredients. Mix with a mixer approximately 2 minutes. Line bottoms of 2 loaf pans with wax paper and grease. Bake at 350 degrees for 1 hour. *~Brenda Wilson* 

### THREE "C" BREAD (Carrots, Coconut, Cherries)

3 eggs, beaten <sup>1</sup>/<sub>2</sub> cup vegetable oil <sup>1</sup>/<sub>2</sub> cup milk 2 <sup>1</sup>/<sub>2</sub> cups all-purpose flour 1 cup white sugar 1 tsp. baking powder 1 tsp. baking soda

# tsp. cinnamon tsp. salt cups carrots, scraped & grated (see NOTE) oz. flaked coconut cup maraschino cherries, chopped cup raisins cup chopped pecans

Preheat oven to 350 degrees. Grease and flour a 9x5 loaf pan (or whatever size you have).

Combine eggs, oil, and milk. Mix well. In a separate large bowl, combine flour, sugar, baking powder, baking soda, cinnamon and salt. Add egg mixture to the flour and gently mix. Fold the carrots, coconut, cherries, raisins, and pecans into the batter. Pour batter into the prepared loaf pan and bake 50-60 minutes.

BAKING OPTIONS: For muffins, bake 30-40 minutes. Watch carefully. Or make 1 <sup>1</sup>/<sub>2</sub> times the recipe (4 eggs, <sup>3</sup>/<sub>4</sub> cup of oil, <sup>3</sup>/<sub>4</sub> cup of milk, etc.) and make it in a Bundt pan. Drizzle with your favorite glaze. Bake 60 minutes in Bundt.

NOTE: Don't use pre-grated, bagged carrots. They don't have the moisture of freshly grated carrots and don't work well in this recipe.

~Mona Carpenter

### **PUMPKIN BREAD**

Combine in a large bowl: <sup>1</sup>/<sub>2</sub> cup granulated sugar <sup>1</sup>/<sub>2</sub> cup dark brown sugar 1 cup plus 1 <sup>1</sup>/<sub>2</sub> Tbsp. all-purpose flour <sup>3</sup>/<sub>4</sub> tsp. baking soda <sup>1</sup>/<sub>2</sub> tsp. baking powder <sup>1</sup>/<sub>2</sub> tsp. salt <sup>1</sup>/<sub>2</sub> tsp. cinnamon <sup>1</sup>/<sub>2</sub> tsp. pumpkin spice 1 cup pecans or walnuts Mix together in a small bowl: 1 egg, beaten 3⁄4 cup pumpkin puree 1/3 cup canola oil 1/3 cup water

Add wet ingredients to dry ingredients and mix WELL. Add to a greased and floured 9x4 loaf pan. Bake at 350 degrees for 50 to 60 minutes. Check the center for doneness. Cool 5 minutes in pan. Take out and wrap in aluminum foil. This makes the Pumpkin Bread very moist. Enjoy!

~Gene Metts

### DIANA LOONEY'S STRAWBERRY BREAD

1 (10 oz.) pkg. frozen strawberries, thawed and undrained2 eggs, beaten½ tsp. bakin½ cup + 2 Tbsp. vegetable oil½ tsp. salt1 ½ cup all-purpose flour½ cup white½ tsp. baking soda½ cup chopp

½ tsp. baking powder
½ tsp. salt
½ cup white sugar (see NOTE)
½ cup chopped pecans

Preheat oven to 350 degrees. Mix the undrained strawberries, eggs and oil. In a separate bowl, sift together the dry ingredients. Set aside ½ cup of dry mixture. Put the rest of the flour mix into the bowl with the strawberries. Stir well. Stir the pecans into the remaining dry ingredients and then add all to the batter. Mix well. Pour batter into a well-greased 9x5 loaf pan. Bake for 1 hour. NOTE: If you use sweetened strawberries, you can omit the sugar. *Diana Looney was my favorite voice teacher. She is missed.* 

~Mona Carpenter

### **BREAD FOR COMMUNION**

1 cup all-purpose flour <sup>1</sup>/<sub>4</sub> tsp. salt 1/3 cup vegetable oil1/3 cup water

Preheat oven to 425 degrees. Line a baking sheet with parchment paper. Mix the flour and salt. With your hands, mix the oil and water into the flour, until it forms a ball. Roll the ball of dough into a thin square. Using a pizza cutter, cut into smaller squares. Makes about 40 crackers for me, but it depends on how thin you roll the dough and size of your cuts. Put the crackers on the parchment paper. Bake in the preheated oven for 8-10 minutes, or until edges are brown. Remove crackers onto a plate to cool. Share with your friends for Communion Sunday.

First Baptist Church Frankfort, Kentucky

## Cookies



a)inter 20-21

### SOFT PUMPKIN COOKIES

2 <sup>1</sup>/<sub>2</sub> cups flour 1 tsp. baking powder 1 tsp. baking soda 1 tsp. ground cinnamon <sup>1</sup>/<sub>2</sub> tsp. ground nutmeg <sup>1</sup>/<sub>2</sub> tsp. salt <sup>1</sup>/<sub>2</sub> tsp. ginger 1 ½ cups granulated sugar
½ cup butter, softened
1 can pure pumpkin (15 oz.)
1 large egg
1 tsp. vanilla extract

Preheat oven to 350 degrees. Grease baking sheets. Combine flour, baking powder and soda, cinnamon, nutmeg, salt and ginger in a medium bowl. Beat sugar and butter in large mixing bowl until well blended. Beat in pumpkin, egg, and vanilla until smooth. Gradually beat in flour mixture. Drop by rounded tablespoons onto baking sheets. Bake for 15-18 minutes or until edges are firm. Cool on baking sheets for 2 minutes before moving to wire rack. Cool completely. Drizzle with glaze.

Note: Raisins, nuts, and other spices may be added to batter.

Glaze: 2 cups powdered sugar 3 Tbsp. milk

1 Tbsp. butter, melted 1 tsp. vanilla

Combine all glaze ingredients and beat until smooth. Drizzle over cookies. Note: A can of cream cheese frosting can be used in place of glaze.

~Betty Ann Luscher

### **COFFEE TOFFEE OATMEAL COOKIES**

<sup>1</sup> / <sub>2</sub> tsp. instant coffee powder	3 cups oats, quick or old fashioned, uncooked
<sup>1</sup> / <sub>2</sub> cup boiling water	<sup>3</sup> ⁄ <sub>4</sub> tsp. salt
1 1/3 cups firmly packed brown sugar	½ tsp. salt
2 sticks butter, softened	1 (8 oz.) package toffee bits (about 1 1/3 cups)
1 egg	1 <sup>1</sup> / <sub>2</sub> cups semisweet chocolate chips
1 ½ tsp. vanilla	1 cup chopped pecans
1 <sup>1</sup> / <sub>4</sub> cups all-purpose flour	

Preheat oven to 350 degrees. Line cookie sheets with parchment paper. Dissolve coffee in the boiling water, cool to room temp. In a large bowl, beat sugar and butter until creamy. Add the egg and beat well. Add cooled coffee and vanilla and beat again.

Combine the flour, oats, salt and baking soda. Mix well and add in thirds to the creamed mixture, mixing well after each addition. Stir in toffee bits, chocolate chips, and pecans. Drop dough by heaping tablespoonful 2 inches apart onto the cookie sheets. Bake 12-14 minutes.

### **HELLO DOLLY BARS**

stick of butter
 cup of graham cracker crumbs
 (12 oz.) package of chocolate chips
 (11 oz.) package of butterscotch chips

cup sweetened, flaked coconut
 cup chopped nuts
 (14 oz.) can sweetened condensed milk

Preheat oven to 350 degrees. Put butter in a 9x13 pan. Put the pan in the oven while it preheats, to melt the butter. Watch that butter doesn't burn, but browned butter is delicious! When the butter has melted, take pan out of the oven and sprinkle the graham cracker crumbs evenly over the butter. Then add in layers the chocolate chips, butterscotch chips, coconut, and nuts. Drizzle the whole can of sweetened condensed milk over the layers. Bake for 25 minutes.

~Mona Carpenter

### PAULA DEEN'S CHOCOLATE GOOEY BUTTER COOKIES

1 (8 oz.) package cream cheese, room temp.	1 tsp. vanilla extract
1 stick butter, room temp.	1 box chocolate cake mix
1 egg	confectionary sugar for dusting

Preheat oven to 350 degrees. In a large bowl with an electric mixer, cream the butter and cream cheese until smooth. Beat in egg, vanilla, and cake mix. Cover and refrigerate for 2 hours or until firm (so you can roll into balls). Roll into tablespoon size balls; roll into confectionary sugar. Place on an ungreased baking sheet, 2 inches apart. Bake 12-14 minutes. The cookies will remain soft or "gooey." Cool completely and sprinkle with more confectionary sugar if desired. Note: Any cake mix may be used. If using a lemon mix, use 1 teaspoon lemon extract and <sup>1</sup>/<sub>2</sub> teaspoon vanilla. With a German chocolate mix, you'll achieve a lighter tasting chocolate flavor. *~Betty Ann Luscher* 

### **COCONUT CRUNCH COOKIES**

1 cup butter, softened	2 cups all-purpose flour
<sup>3</sup> ⁄ <sub>4</sub> cup sugar	1 tsp. baking soda
<sup>3</sup> ⁄ <sub>4</sub> cup packed brown sugar	<sup>3</sup> ⁄ <sub>4</sub> tsp. salt
2 eggs	2 cups flaked coconut
2 tsp. vanilla extract	$11\frac{1}{2}$ oz. package semi-sweet choc. Chips
1 tsp. almond extract	1 <sup>1</sup> / <sub>2</sub> cups finely chopped almonds
L	

In a large mixing bowl, cream butter and sugars until light and fluffy. Beat in eggs and extracts. Combine flour, baking soda, and salt; gradually add to creamed mixture and mix well. Stir in the coconut, chocolate chips, and almonds. Drop by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets. Bake at 375 degrees for 9-11 minutes or until lightly browned. Cool for 1 minute before removing from pans to wire racks.

~Kara Johnson

### MAMA'S BLOND BROWNIES

light brown sugar
 sticks of butter
 cup white sugar
 cups chopped nuts

2 cups of flour 1 tsp. baking powder 4 eggs, beaten

Preheat oven to 350 degrees. In a large saucepan, melt the brown sugar, butter, and white sugar. Stir well while melting. Once melted, remove from heat. Sift the baking powder with the flour. Add flour and nuts to the butter mixture. Thin with the four beaten eggs and mix well. Pour in a greased 9x13 pan and bake for 40-50 minutes. Cut in squares and remove immediately from the pan. The edges get hard to cut if brownies cool in the pan.

~Mona Carpenter

### **GRANNY'S SUGAR COOKIES**

<sup>1</sup>/<sub>2</sub> cup butter, room temperature1 cup sugar1 medium whole egg or 2 small egg yolks

½ tsp. salt
2 tsp. baking powder
2 cups sifted flour
½ tsp. vanilla

Cream together the butter and sugar. Blend in the egg. Sift together the salt, baking powder, and sifted flour. Blend vanilla into the mixture. Toll out and use your favorite cookie cutters. Bake on a lightly greased cook sheet in a 400 degree preheated oven for 8-10 minutes.

Glaze: Blend together <sup>3</sup>/<sub>4</sub> cup sifted confectioner's sugar and 3-4 teaspoons water. Add food coloring to attain desired color. Brush on glaze while cookies are still warm.

~Betty Ann Luscher

### FORGOTTEN COOKIES

3 egg whites
Pinch of salt
1 cup sugar
1 cup of finely chopped nuts or Rice Krispies
1 cup mini chocolate chips
(Option: At Christmas, use green and red M&M's instead of chocolate chips)

Preheat oven to 350 degrees. Beat egg whites with a little salt until foamy. Once foamy, keep beaters going and add sugar a tablespoon at a time. Beat egg whites until they are glossy and thick (but not dry). Gently stir in nuts and chocolate chips (or M&M's). Put on a parchment lined cookie sheet, 1 tablespoon at a time. Place cookies in the oven, shut the door, then <u>turn off the oven</u> and forget about them for at least five hours, or overnight. Don't peek! Makes delicate, white merengue cookies. *~Mona Carpenter* 

### SLICE AND BAKE CURRANT COOKIES

1 cup butter, softened 1 cup confectioner's sugar ½ cup white sugar 1 egg 2 tsp. vanilla
2 ¼ cups all-purpose flour
½ tsp. baking soda
1 cup dried Zante currants

Preheat oven to 350 degrees. Combine butter, sugars, egg, and vanilla. Beat until light and fluffy. Combine flour and baking soda. Stir flour into butter mixture and mix well. Stir in the currants. Shape into a 12-inch log and wrap in plastic wrap or parchment paper. Chill until firm. Once firm, you can freeze or slice dough into ¼ inch slices and place slices on an ungreased cookie sheet. Bake for 10-12 minutes.

Note: You can cook the whole recipe or just slice off as many cookies as you want to bake, rewrap the dough well and put back in the fridge. Fresh, warm cookies every time.

~Mona Carpenter

### CARAMEL PEANUT FANTASY

2 cups vanilla wafer crumbs1/3 cup butter, melted20 caramels15 miniature Snickers candy bars

½ cup caramel ice cream topping
½ cup heavy whipping cream, divided
2 cups salted peanuts, chopped
¾ cup semi-sweet chocolate chips

In a small bowl, combine wafer crumbs and butter. Press into the bottom of a greased 9" springform pan. Place on a baking sheet. Bake at 350 degrees for 8-10 minutes. Cool on rack. Chop peanuts; set aside. In a heavy saucepan, combine caramels, candy bars, caramel topping and ¼ cup cream. Cook and stir over low heat until smooth and blended. Remove from heat; stir in peanuts. Spread over crust. Cover and refrigerate for 1 hour. In a sauce pan or microwave, melt chocolate chips and ¼ cup cream, spread over caramel layer. Cover and refrigerate for 1 hour or until serving.

~Betty Ann Luscher

### PECAN SANDIES

1 cup butter, softened2 tsp. vanilla½ cup confectioner's sugar2 cups all-purpose flour1 Tbsp. water1 cup chopped pecans (small pieces)

Preheat oven to <u>300 degrees</u>, NOT 350. Cream butter and sugar. Add water and vanilla and mix well. Gradually add flour, then fold in the pecans. Roll into one-inch balls and place on an ungreased cookie sheet. Flatten with your fingers. Bake for 20-25 minutes or until light, golden brown. Cool on rack and then dust with additional confectioner's sugar.

### **ZUCCHINI BARS**

<sup>3</sup>/<sub>4</sub> cup butter, softened
<sup>1</sup>/<sub>2</sub> cup white sugar
<sup>1</sup>/<sub>2</sub> cup brown sugar (light or dark)
2 eggs
1 tsp. vanilla extract

¼ cups flour
 ½ tsp. baking powder
 cups shredded zucchini
 4 cup chopped nuts
 cup coconut, optional

With a mixer, beat butter, sugars, eggs, and vanilla until smooth. Combine flour and baking powder; add to the mixture and beat. Add the zucchini to the mixture and beat until well mixed. Spoon in nuts and coconut, if using. Pour into a greased 9x13 inch pan. Bake at 350 degrees for 20 to 25 minutes.

Icing: 1 <sup>1</sup>/<sub>2</sub> cups powdered sugar 1 <sup>1</sup>/<sub>2</sub> Tbsp. melted butter 1 tsp. vanilla

<sup>1</sup>⁄<sub>2</sub> - 1 tsp. vanilla 2 <sup>1</sup>⁄<sub>2</sub> Tbsp. milk

Combine all the icing ingredients and beat with a mixer. Pour over hot bars.

~Betty Ann Luscher

### **SKILLET OR ANGEL COOKIES**

Important: Have everything measured before melting the butter. Warning: Mixture gets very hot and will burn hands if you don't let it cool slightly.

2 eggs, beaten½ tsp¾ cup sugar1 tsp1 stick butter2 ¾ c1 package chopped dates1 cupCoconut, nuts, or powdered sugar for rolling

Beat eggs; add sugar and beat well. Melt butter in sauce pan or skillet; pour in egg mixture and chopped dates. Stir and cook until mixture thickens and turns dark brown (3-5 minutes after mixture boils). Add vanilla. Remove from heat; add Rice Krispies and nuts. Cool slightly. Make into small balls or into a long roll like refrigerator cookies. Roll n coconut, nuts, or powdered sugar.

Notes: Must work quickly before mixture cools too much. If it does, put back on heat and warm it a bit. I use an electric skillet at 300 degrees.

~Betty Ann Luscher

<sup>1</sup>⁄2 tsp. salt 1 tsp. vanilla 2 <sup>3</sup>⁄4 cups Rice Krispies 1 cup chopped nuts

### **PUMPKIN BARS**

1 2/3 cups granulated sugar
 1 cup vegetable oil
 1 can pumpkin puree
 4 eggs
 2 cups sifted flour
 2 tsp. baking powder

2 tsp. cinnamon 1 tsp. salt 1 tsp. baking soda ½ tsp. ginger ¼ tsp. nutmeg

At medium speed, combine eggs, sugar, oil, and pumpkin until light and fluffy. Stir together the flour, baking powder, cinnamon, salt, baking soda, ginger and nutmeg. Add the dry ingredients to the pumpkin mixture and mix on low until thoroughly combined and batter is smooth. Pour into greased 10x15 inch pan. Bake for 30 minutes. Cool before frosting.

Icing: 8 oz. cream cheese, softened ½ cup butter, softened

2 cups sifted confectioner sugar 1 tsp. vanilla extract

Combine and beat butter and cream cheese until smooth. Add confectioner sugar and mix on low speed until combined. Add vanilla and mix again.

Note: Can use can of cream cheese frosting in place of the icing.

~Betty Ann Luscher