

# A Celebration of 60 Years

1946-2006



# Paintertown Evangelical Lutheran Church

Government Road • Irwin, PA • 15642





This 60th Anniversary  
Cookbook is Presented to

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## *A note from the Pastor...*

In my 39+++ years, I've been in many churches, and I always hear, "Those Lutheran's really know how to cook!"

Well, it is also true for Paintertown Evangelical Lutheran Church, and in the following pages, you will be able to find some of those "secret recipes" that have made people "popular" at church dinners. You know what I mean, if there's a covered-dish dinner, then for sure "So and so" will bring the...



In my home congregation (First Eng. Lutheran, Conway, PA) you also always knew that there would be at least several variations of Jello! If you ever followed Garrison Keiller's "Prairie Home Companion," you would know what I mean. When I got to seminary, I realized how much a staple Jello was at Lutheran Church Dinners, when one of my seminary professors suggested an elective course on how to make - or at least be able to eat (and try to like it) - "Green Jello!"

I found an interesting quote about church dinners on beliefnet.com "Today, food, helps people affirm their identity as members of a given faith. It says "we belong." Greek Orthodox church festivals are famous for the baklava and souvlaki. Pancake breakfasts, usually cooked by the men of the church for some good cause, say, "Let's start the day by thinking of each other." In Judaism, nearly everything that passes the lips gets its own blessing, and its food traditions—bagels, cream cheese and lox, to begin with—have become American staples. No matter what language they are spoken in, no matter what kind of faith inspires them, the words, "Come to the table. Sit and eat with us," are always spiritual."

And so... in the true sense of Lutheran Covered-Dish dinners, here are two of my favorite Jello recipes!

# *Lutheran Green Jello Salad*

- 1 large prepared package of green jello
- 1 12 oz. tub of cool whip
- 4 oz. softened cream cheese
- 1 cup crushed pineapple.

Using a hand mixer, fold the cool whip and cream cheese into the jello until it is all the same color. Using a spoon, fold in the fruit. If you are having company, put it in parfait glasses and chill. Call it mousse if anybody asks. Otherwise, leave it in the mixing bowl and put it on the table when it is time to eat.

*Pastor Dorothy*

# *Pretzel Jello*

- 3 cup thin pretzels
- 3/4 cup margarine
- 16 oz. cream cheese
- 2 cup sugar
- 2 pkg. Dream Whip
- 6 oz. strawberry gelatin powder
- 2 cup pineapple juice
- 2 cup frozen strawberries

Chop or coarsely grind pretzels and mix with 3/4 cup melted margarine. Press into a 9 x 12 inch pan and bake for 10 minutes at 400 F. Let cool. Cream sugar together with cream cheese. Spread over pretzel crust. Whip two packages of Dream Whip and spread over the cheese mixture, reserving 1/2 cup for decoration. Heat pineapple juice to boiling and dissolve Jello powder into it. Mix in 2 cups frozen strawberries and keep stirring. When the mixture begins to jell, spoon it on top of the layers in the pan. Decorate with remaining Dream Whip when fully set. Keep refrigerated.

*Pastor Dorothy*

# *Breakfast Strudel*

Makes 2 strudels

Preheat oven to 400 degrees

- 1 box (1.1 lb.) puff pastry dough
- 2 tbsp. minced fresh chives
- 2 tbsp. unsalted butter
- 4 oz. cream cheese, softened
- 1 cup frozen cubed hash brown potatoes
- 2 tbsp. Orange juice
- 1 egg
- 1 cup red or green bell pepper, diced
- 1 tbsp. water
- 1/2 cup smoked ham, diced
- 2 tbsp. parmesan cheese, shredded
- 11 eggs

Throw pastry according to package directions, about 30 minutes. Melt butter in large nonstick skillet (medium-high heat.) Add potatoes, and saute 5 minutes. Stir in pepper and onion, saute 3 minutes, then add ham.

Whisk eggs and chives together. Add them to the pan and scramble just until set. Season with salt and pepper to taste, and take off the heat. Stir in cream cheese and juice until blended. Refrigerate eggs while working with the pastry.

# *breakfast*

Unfold a pastry sheet on a work surface that's been lightly dusted with flour. Roll pastry lengthwise to 12 x 10 inch, then transfer to a piece of parchment cut to fit a baking sheet. Trim pastry, fill center with half the egg mixture, then braid sides over the middle.

Repeat with remaining pastry and egg filling. Lift parchment with strudels onto baking sheets.

Combine the remaining egg and water; brush over top of strudels. Sprinkle with cheese and bake 20-30 minutes, or until golden. Let cool 5 minutes before serving.

*Diana Yates*

*breakfast*

# *Sugar Crusted Muffins*

Sift together:

2 cups flour

2 tbsp. sugar

3/4 tsp. salt

2 1/2 tsp. baking powder

Cut 1/3 cup shortening into dry ingredients until it looks like course meal.

Beat 1 egg and 3/4 cup milk together. Add to mixture and stir until moist.

Fill muffin cups lined with paper 2/3 full.

While still hot, dip into 1/2 cup melted butter then in sugar (1/2 cup) and cinnamon (1 tsp.) mixture, and serve warm.

Bake in hot oven for 20 minutes at 450 degrees.

*Daryl Anderson*

# *breakfast*

# *Breakfast Koffee Kuchen*

Cream together on high speed:

1/2 cup shortening

2 egg whites

1 cup sugar

Add alternately with 1 1/2 cup milk:

1 1/2 cup flour

1/4 tsp. salt

1 tsp. baking powder

Fold in 2 well beaten egg whites.

Pour into well greased and floured 8 inch pan.

Top with:

6 tbsp. flour

1/4 cup brown sugar

1/2 tsp. baking powder

2 tbsp. softened butter

Variation: Double amount of topping. Spread 1/2 batter, layer 1/2 topping, spread remaining batter and top with remaining topping.

Bake at 350 degrees for 40-50 minutes.

*Daryl Anderson*

# *breakfast*

# *Tea Muffins*

1 3/4 cup flour  
3/4 cup milk  
1/2 tsp. salt  
1 egg  
3 tsp. baking powder  
1/4 cup melted shortening  
1/4 cup sugar

Sift dry ingredients. Mix milk, egg, shortening.  
Mix both together - only until dry ingredients are moist.  
Fill greased or papered muffin cups 2/3 full and bake in hot oven.

Bake at 400 degrees for 25 minutes.

*Daryl Anderson*

*breakfast*



# *Herbed Cheese and Cracker Bits*

2 boxes Ritz Cheese Bits  
1 package Hidden Valley Original Ranch  
1 heaping tablespoon dried dill  
1 teaspoon garlic powder  
1 teaspoon celery salt  
1/2 cup vegetable oil

Place crackers in a large sealable container In a bowl mix the oil, salad dressing mix, dill and garlic powder and celery salt Pour mixture over crackers cover container and invert to coat crackers.

Refrigerate for 24 hours turning the container every so often to keep crackers coated.

Let the mixture come to room temperature.

Store in refrigerator.

*Sally Divens*

*appetizer*

# *Vegetable Pizza*

1. 2 pkgs. Crescent Rolls - Spread on cookie sheet lightly coated with cooking spray. Pinch together seams and bake according to package directions.
2. Mix together:  
1/2 pkg. Hidden Valley  
Ranch dressing dry mix  
1 - 8 oz. pkg. cream cheese  
1 cup salad dressing (not mayonnaise)
3. Spread mixture on cooled crust.
4. Finely chop or grate: broccoli, cauliflower, carrots and tomatoes. Sprinkle on the dressing and crust.
5. Top with shredded mozzarella cheese.
6. Cut into approx. 2 x 2 inch pieces and serve.

*Georgia Sager*

*appetizer*

# *Chicken Spread*

8 oz. cream cheese - softened

1 large can chicken

1/4 cup Mayo

Mix the above ingredients and refrigerate.

Serve with Harvest Crisp crackers.

*Susie Huffer*

*appetizer*

# *Hot Artichoke and Pepper Dip*

## Ingredients:

- 1 cup green onions, thinly sliced
- 1 14 oz. can artichoke hearts, chopped
- 1/2 cup Parmesan cheese
- 1 10 oz. jar Laurenti sweet pepper bruchetta topping, drained
- 1/4 cup mayonnaise
- 1 tsp. ground black pepper

Directions: 10 minutes prep time; 20 minutes bake time.

Serves 4

Preheat oven to 350 degrees F.

In medium bowl combine all ingredients until thoroughly combined. Transfer into a medium pie plate.

Bake for 20 minutes or until top is slightly golden.

Serve with favorite crackers, flat breads or vegetables.

*Connie Parlog*

*appetizer*

# *Shrimp Dip*

1/3 cup low fat or fat free sour cream  
1 package low fat or fat free cream cheese  
2 tablespoons chopped onions (or onion flakes)  
2 tablespoons fresh lemon juice  
1 can of tiny shrimp

Mix sour cream and cream cheese until smooth. Blend the rest of the ingredients together. Chill for 2 hours.

*Sandy Svoboda*

*appetizer*

## *Toffee Dip*

3/4 cup packed brown sugar

1/2 cup powdered sugar

1 teaspoon vanilla extract

8 oz. block of 1/3 less fat cream cheese

3/4 cup toffee chips (like Skor's)

Sliced apples (tossed in pineapple juice and then drained)

Beat brown sugar, powdered sugar, vanilla extract and cream cheese together until smooth. Stir in toffee chips.

Refrigerate for 2 hours or overnight.

*Sandy Svoboda*

*appetizer*

# *Bacon Stuffed Mushrooms*

- 1 lb. fresh mushrooms
- 2 tbsp. chopped onion
- 2 tbsp. butter
- 1 slice bread, torn into small bits
- 1 cup shredded cheddar cheese
- 1 jar (3 oz.) real bacon bits

Remove stems from mushrooms, and set aside the caps. Chop stems. Cook onions and stems in butter until tender, then add bread pieces. Remove from heat. Stir in bacon bits and cheese. Mound into caps and place in shallow baking dish.

Bake at 450 degrees for 15 minutes, or until cheese is melted.

Serve warm.

*Daryl Anderson*

*appetizer*

# *Tuna Spread*

1 can of tuna (drained)

2 large Philadelphia cream cheese logs (softened)

1 tsp. to 1 tbsp. of Worcestershire sauce garlic salt (to taste)

Mix with electric mixer until smooth.

Serving suggestions: Bagels or any cracker

*appetizer*

# *Crabmeat Ball*

Easy & quick

2 small package softened Cream Cheese  
1 can crabmeat  
Dash lemon juice  
1 - 2 tsp. onion bits

Blend cheese, crabmeat & small amount lemon juice. Then blend in onion bits. Shape mixture into ball. Serve with cocktail sauce & Crackers.

*Connie Lusebrink*

*appetizer*

# *Cheese Ball*

Grate 1 lb. Longhorn cheese  
1 lb. sharp cheddar cheese

Mix in 1 (8 oz.) cream cheese - softened  
1/2 cup sour cream  
1 package dry onion soup mix

May form into desired shape and serve with crackers.

*Daryl Anderson*

*appetizer*

# *Party Ryes*

- 1 lb. ground beef
- 1 lb. Jimmy Dean hot tube sausage
  
- 1 can mushrooms
- 1 small block Velveta cheese

Brown in skillet ground meat, season to taste. Add sausage brown, and drain well cut and add mushrooms and Velveta. After cheese is melted, spoon onto rye breads.

Freeze 1 hour on cookie sheets, then broil until cheese bubbles.

You can package and freeze for future use.

*Mona Mandich*

*appetizer*

## *Italian Meatballs*

1 1/4 lb. ground beef  
1/4 cup parsley  
1/4 cup parmesan cheese  
1/2 cup bread crumbs  
1 egg  
Salt and pepper to taste  
2 tbsp. onion  
1 tbsp. oregano  
1 tsp. basil  
1/2 cup pasta sauce

Mix all ingredients and make into meatballs.

Bake at 325 degrees on cookie sheet until done, add to sauce.

*Mona Mandich*

*appetizer*

# *Veggie Dip*

1 cup Helmann's Mayo  
2 tbsp. Worcestershire sauce  
1/4 cup chili sauce  
2 tsp. horseradish  
1/4 catsup

Mix together and refrigerate until ready to serve.

*Daryl Anderson*

*appetizer*



# *Strawberry Bread*

1 1/2 cups flour  
1/2 tsp. baking soda  
3/4 cup sugar  
1/2 tsp. cinnamon  
1/2 tsp. salt  
2/3 cup vegetable oil  
2 eggs beaten  
1 1/4 cups sliced strawberries  
1/2 cup chopped pecans

Combine all dry ingredients.

Beat oil, eggs and sugar. Add flour mixture until moistened.  
Add nuts and berries.

Pour into a greased loaf pan and bake at 350 degrees for 50-60 minutes.

*Pam Barton*

*bread*

# *Log Cabin Maple Cinnamon Rolls*

- 1 package (8 oz.) crescent roll dough
- 3 t. butter or margarine, melted, and divided
- 1/4 cup brown sugar
- 1 t. cinnamon
- 1/2 cup chopped pecans, divided (I use walnuts)
- 1/2 cup Log Cabin Syrup (I used a lite syrup)

1. Preheat oven to 375 degrees. Spray 9 inch round baking pan with non-stick cooking spray or lightly butter.
2. Unroll crescent roll dough on lightly floured surface. Press perforations tightly together to seal. Roll out into 8 x 12 inch rectangle. Brush dough with about 2 t. melted butter. Combine sugar, cinnamon and 1/4 cup nuts. Sprinkle sugar mixture evenly over dough.
3. Starting at short side, roll up dough jellyroll style. Cut crosswise in eight 1 inch thick rounds.
4. Combine remaining melted butter and syrup. Pour evenly over bottom of prepared pan. Sprinkle with remaining 1/4 cup nuts. Place rolls in pan.
5. Bake 15 to 20 minutes or until golden brown. Cool 1 minute. Remove to serving plate. Spoon any syrup remaining in pan over rolls and serve warm.

Makes 8 rolls.

*bread*

*Karen Foster*

# *Zucchini Bread*

3 eggs  
2 cups sugar  
1 cup oil  
1 tsp. cinnamon  
3 cups flour  
1 tsp. salt  
1/4 tsp. baking powder  
1 tsp. baking soda  
2 cups grated zucchini

Beat eggs until foamy, add remaining ingredients except zucchini. Mix, add zucchini and mix until blended.

Bake in a 9 x 5 inch loaf pan for 1 hour 20 minutes at 350 degrees.

*Sandy Williams*

*bread*

# *Sour Cream Twists*

Makes 4-5 dozen

- 1 package Fleischmann's Active Dry Yeast
- 1/4 cup very warm water
- 4 cups sifted flour
- 1 cup (2 sticks) Fleischmann's Margarine, melted
- 1 cup sour cream
- 2 eggs, slightly beaten
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup sugar
- 1 teaspoon cinnamon

Sprinkle Fleischmann's Yeast into very warm water; stir until dissolved. Combine flour, margarine, sour cream, eggs, salt and vanilla in a large bowl. Stir in dissolved yeast; beat until smooth. Cover with a damp cloth. Refrigerate at least 2 hours or up to two days.

Combine sugar and cinnamon. Sprinkle on board. Roll dough into rectangle about 15 x 18 inches; turn so both sides are coated to prevent sticking. Fold over three times as you would a letter. Roll into rectangle 1/4 inch thick using up all sugar. Cut into strips 1 x 4 inches. Twist and place on greased baking sheet. Bake in moderate oven at 375 F for 15 minutes.

*Kathy Humberston*

*bread*

# *Homemade Pizza Dough*

1 pkg. dry yeast, dissolved in 1 cup warm water

Stir in 1 tbsp. sugar, 1 tsp. salt, 1 tbsp. oil

Mix in and knead, 2 - 2 1/2 cups flour.

Press out and top with favorite sauce and toppings. Bake and serve.

Bake at 425 degrees for 15 minutes.

*Daryl Anderson*

*bread*

# *Corn Bread*

Mix together:

1 1/2 cup flour

1 cup sugar

3 cup corn meal

1/2 tsp. salt

Add 1 cup milk to which is added 1 tsp. baking soda. Add 3/4 cup melted shortening, 3 beaten eggs, then 1 cup hot water.

Stir in 1 tsp. baking powder and mix well.

Bake in well greased and floured 13 x 9 pan.

Bake at 275 degrees for 1 hour.

*Mary Campbell*

*bread*

# *Ensalada Simplese (Salad)*

5 cups torn lettuce (combination of romaine, iceberg and leaf lettuce)

1/2 cup chopped zucchini

1 - 7 oz. can whole kernel corn, drained

1/2 cup dice red bell pepper

1/4 cup sliced green onions (optional)

1/3 cup sour cream

2 tbsp. mayonnaise

1 tsp. lemon juice

3/4 tsp. dry mustard

1/2 tsp. Lawry's Seasoned Salt

1/2 tsp. Lawry's Garlic Powder with Parsley or substitute

1/2 tsp. garlic powder

1/2 tsp. parsley flakes

1. In large bowl, combine lettuce, zucchini, corn, bell pepper and green onions. Refrigerate until serving time.
2. In separate bowl, combine remaining ingredients. Refrigerate until serving time.
3. To serve, gently toss greens and dressing.

Makes 4 - 6 servings

(Adding cooked, shredded chicken or cooked shrimp turns this salad into a main dish.)

*Georgia Sager*

*salad*

# *Lenore's Salad Dressing*

1 pkg. Good Season Italian Mix  
1/4 cup sweet pickle juice  
2 tbsp. water  
1/2 cup light oil (Safflower)

*Susie Huffer*

*salad*

# *Ella's Frozen Strawberry Salad*

Melt 32 marshmallows and 2 tbsp. strawberry juice on stove, stir constantly.

2 pkg. frozen strawberries, thaw

1 cup crushed pineapple, drained

8 oz. pkg. cream cheese, soften and add 2 tbsp. mayonnaise, fold in 1 pint of cream, whip first.

Mix all together, put in pan that can go into freezer, cover and freeze overnight. Take out 15 minutes before serving, cut into squares, serve on lettuce with nut bread.

*Ina Seibert  
In Memory of Ella Barton Beveridge*

*salad*

# *Tumeric Macaroni Salad*

1 lb. box of springs  
1 cup sugar  
1 cup water  
1 half cup vinegar  
1 onion chopped  
1 cup chopped celery  
1 teaspoon tumeric  
1 pint Hellmanns mayo

Mix all ingredients together.

When springs are cold, mix together.

Chill 12 hours before serving.

*Sally Divens*

*salad*

# *Potato Salad*

6 eggs beat lightly  
One half cup milk  
One third cup vinegar  
2 tbsp. sugar  
Pinch of salt  
Cook until thick stir cont  
Add 1 or 2 tbsp. mayo

Mix with potatoes while hot.

*Sally Divens*

*salad*

# *Swiss Vegetable Medley*

6 servings

16 oz. frozen Broccoli, Carrots and Cauliflower, thaw & drain.  
1 can Cream of Mushroom Soup

*Janet List*

*salad*

# *Chinese Salad*

1 bunch of leaf lettuce  
6 slices bacon cooked crisp  
2/3 cup slivered almonds  
1/2 cup chow mien noodles  
1/3 cup sun flower seeds

## Dressing:

1/2 cup vegetable oil  
1/4 cup vinegar  
1/4 cup sugar  
1 teaspoon salt  
1/2 teaspoon pepper

Mix all ingredients together. Toss over salad.

*Sandy Svoboda*

*salad*

# *Homemade Salad Dressing*

1/2 cup sugar  
1 1/2 tbsp. corn starch  
Pinch of dry mustard  
2 eggs  
1/2 cup vinegar  
1/2 cup water

Cook until thick.

Then add 1 1/2 tbsp. of miracle whip.

*Shirley Lee*

*salad*

# *Zucchini Chips*

2 medium zucchini, thinly sliced  
1/4 cup olive oil  
3 tbsp. red wine vinegar  
2 cloves garlic - quartered  
1 tbsp. sugar  
1 tbsp chopped parsley  
1/4 tsp. black pepper  
1/4 tsp. oregano  
1/2 tsp. salt

Mix well, add zucchini and gently toss, cover and refrigerate one day.

*Brenda Woleslagle*

*salad*

# *Ramen Noodle Cabbage Salad*

1 head cabbage, shredded  
8 green onions, sliced  
1/2 cup sunflower seeds  
1/2 cup toasted almond slices  
2 pkgs. Ramen noodles oriental, uncooked

Break up uncooked noodles and toss with remaining ingredients. Pour dressing over salad just before serving. Serves 10.

## DRESSING:

1 cup oil  
2 tbsp. vinegar  
4 tbsp. sugar  
2 tsp. salt  
1 tsp. pepper  
Ramen Noodle Seasoning Packet

Mix together.

*Pastor Dorothy*

*salad*

# *Homemade Italian Dressing*

1 cup oil  
1/3 cup catsup  
1/2 cup sugar  
1 small chopped onion  
1/4 cup white vinegar  
2 tbsp. Worcestershire sauce

Pour into blender and hit the button.

*Daryl Anderson*

*salad*



# *Aunt Ina's House Soup*

2 lb ground meat / minced onions  
1 large jug V-8 juice  
1/2 stick butter  
1 can cream of mushroom soup  
1 can cream of asparagus  
1 pkg. frozen carrot/peas  
2 tbsp. sugar

Fry ground meat & onions.

Drain.

Add remaining ingredients, turn down and simmer for 2 hours.

*Susie Huffer*

*soup*

# *Easy Vegetable Soup*

1 onion (chopped)  
1 lb. ground meat  
2 carrots sliced  
1 can Italian style stewed tomatoes  
1 can kidney beans  
Green beans (fresh or frozen)  
6 cups water  
5 beef bouillon cubes  
1/3 cup rice  
Seasonings- salt pepper, garlic salt, parsley

Brown the ground meat & onions, drain.

Add water, can of tomatoes, bouillon cubes & vegetables (except kidney beans).

Boil for 1 hour then add the kidney beans & rice and simmer for 10 minutes.

*Lynne Waddell*

*soup*

# *Slow Cooker Pea Soup*

1 lb. dried green split peas  
2 cups diced onions  
1 1/2 cup diced carrots  
1 cup diced celery  
2 tsp. minced garlic  
1/2 tsp. pepper  
3 chicken bouillon cubes  
1 1/4 lb. ham hocks

1. Put all ingredients and 7 cups water in 5 1/2 quart or larger slow cooker.
2. Cover and cook on high 6 hours - or on low for 12 hours, until peas are very soft and fall apart.
3. Remove ham. Cut meat off the bone, dice and return to soup.

Serve with cornbread or hearty bread.

*Diana Yates*

*soup*



# *Pierogi Casserole*

Extra wide noodles

12 oz. cooking cheese (small curd cottage cheese)

3 medium onions

1/2 stick butter or margarine

Prepare serving for 6 of instant mashed potatoes

Saute 3 medium chopped onions in 1/2 stick butter or margarine.

Cook 8 oz. of extra wide noodles for 8 minutes. Prepare instant mashed potatoes (6 servings). Add 12 oz. cottage cheese to potatoes and spread into baking dish. Spread egg noodles over potatoes. Pour sauteed onions and butter over top and bake for 15 minutes.

Preheat oven 375 degrees. Bake in 12 x 12 inch baking dish. Spray with Pam.

Bake for 25 minutes.

*Connie Lynn Parlog*

*side dish*

# *Corn Bread Casserole*

1 stick melted butter  
8 oz. cream corn  
2 eggs, beaten  
8 oz. whole corn  
8 oz. sour cream  
1 box corn muffin mix

Mix all together and pour into round or square 8 inch casserole, and bake until tooth pick comes out clean from middle. (Can double recipe for 9 x 13 inch pan.)

Bake at 350 degrees for 30-45 minutes.

*Daryl Anderson*

*side dish*

# *Baked Pineapple Stuffing*

1/2 cup margarine

1 cup sugar

4 eggs

1 can (Large) crushed pineapple (drained)

5 slices wheat bread cubed

Cream together butter & sugar; beat in eggs; stir in drained pineapple; fold in bread cubes.

Put in greased 1 1/2 quart casserole dish.

Bake uncovered 350 for 1 Hour.

*Connie Lynn Parlog*

*side dish*

# *Lima Bean Casserole*

2 16 ounce bags frozen baby lima beans  
1 large onion chopped  
1 bell pepper chopped 1 garlic clove minced  
1/2 cup sliced black olives  
1 cup grated sharp Cheddar cheese  
1 tbsp. cornstarch  
1/4 cup cold water  
1 tbsp. salt  
1 rounded tbsp. chili powder  
Pepper to taste

Boil beans till tender

Preheat oven to 375

In a large skillet heat oil, saute onions, peppers and garlic Add olives Drain beans reserving 1 and 1/4 cups of cooking liquid. Add beans to onion mixture. Stir in half of the cheese and set aside.

Dissolve cornstarch in cold water and add to reserved cooking liquid. Stir in salt and chili powder bring to a boil and stir until clear. Season with pepper. Lightly grease 13 by 9 baking dish. Place beans in dish pour sauce over top.

Baked covered with foil for 45 minutes. Remove foil add remaining cheese. Return to oven until cheese melts.

*Sally Divens*

*side dish*

# *Cheesy Hash Brown Potatoes*

2 lb. bag of hash browns (thawed)

1 stick margarine (melted)

1 can cream of chicken soup (don't add water — you can also use cream of mushroom or cream of celery)

1 cup grated sharp cheddar cheese

1 pint sour cream (2 cups - 16 oz.)

1 chopped onion (or onion flakes)

Mix all ingredients together in a bowl. Put in a 9 x 13 inch baking dish.

Bake uncovered at 350 degrees for 1 1/2 hours.

*Sandy Svoboda*

*side dish*

# *Mashed Potato Casserole*

8-10 medium potatoes; salt, pepper, margarine, milk to taste  
2 cups shredded cheddar cheese  
1 jar (3 oz.) real bacon bits.

Prepare potatoes by baking. When soft, mash and add salt, pepper, margarine and milk to taste.

Mix in bacon bits and cheese. Put in glass baking dish.

Bake at 350 degrees for 20-25 minutes, covered.

*Daryl Anderson*

*side dish*

## *Spiral Macaroni with Garden Vegetables*

2 cups broccoli flowerets  
1 cup sliced fresh mushrooms  
1 large carrot, cut into julienne strips  
1/2 cup sliced onions  
1 clove garlic, minced  
1/2 cup margarine  
1 tomato, cut into 8 wedges  
8 ounces spiral macaroni, cooked  
1/4 cup grated Pamesan cheese

In large skillet, cook broccoli, mushrooms, carrot, onion and garlic in margarine until tender-crisp. Stir in tomato. Cook 2 minutes more. Toss vegetable mixture with hot macaroni; sprinkle with cheese.

Makes 6 to 8 servings.

*Karen Foster*

*side dish*

# *Swiss Vegetable Medley*

6 servings

16 oz. frozen broccoli, carrots & cauliflower, thaw & drain.  
1 can Cream of Mushroom Soup  
1 cup (4 oz.) Shredded Swiss Cheese  
1/3 cup sour cream  
1/4 tsp. pepper  
4 oz. chopped pimentos, drained  
1 can (2 oz.) French Fried Onions

Combine vegetables, soup, 1/2 cup cheese, sour cream, pepper, pimento & 1/2 can onions. Pour in 1 quart casserole. Bake covered at 350 degrees for 30 minutes. Top with remaining cheese and onions. Bake, uncovered, 5 minutes.

*Jan List*

*side dish*

# *Chicken Broccoli Casserole*

1 1/2 lb. Chicken Breasts removed from the bone  
1 pkg frozen broccoli pieces  
2 6 oz. pkg Mozzarella Cheese  
2 cans Cream of Chicken Soup  
2 cups Stuffing Mix prepared as directed

Boil chicken 1 hour or until done. Cook broccoli. Cut chicken and broccoli into bite size pieces. Layer chicken, broccoli and cheese. Stir in soup and cover with stuffing.

Bake at 350 degrees for 1/2 hour or until bubbly.

*Sandy Williams*

*side dish*

# *Zucchini Patties*

1 cup Bisquick Baking Mix  
1/2 cup shredded Mozzarella or Cheddar Cheese  
1/2 t. salt  
2 eggs, beaten  
2 cups shredded zucchini or squash  
2 t. chopped onion  
1 t. butter

Combine Bisquick, cheese, salt, eggs, zucchini and onion in a mixing bowl. Blend well. Melt butter in a large skillet. Spoon heaping tablespoons of zucchini mixture into skillet. Fry for 3-5 minutes per side, until golden brown. Place patties on paper towel to drain.

Add more butter to skillet when necessary for additional batches.

Serves 5-6.

*Karen Foster*

*side dish*

## *Barbecued Green Beans*

6 slices of bacon, cut in little pieces  
1 large onion  
1 cup ketchup  
1/2 cup brown sugar  
3-4 (16 oz.) cans green beans, drained

Fry bacon, add onions. Mix ketchup and brown sugar. Add to bacon and cook sauce.

Put green beans in large casserole, put sauce over, and bake at 350 degrees for 1 hour.

*from Pastor's Mom, Thelma Filbert*

*side dish*

# *Zucchini Bake*

3 cup shredded zucchini  
1/2 tsp. garlic powder  
1 cup Bisquick  
1/2 cup oil  
1/2 cup chopped onions  
4 eggs, slightly beaten  
1/2 cup romano or parmesan cheese  
1/2 cup chopped green pepper  
1/2 tsp. salt  
1/2 up chopped pepperoni  
Dash oregano

Mix together, pour into 13 x 9 inch greased dish, (may top with some bread crumbs, also may add 1/2 grated velveeta to mixture.)

Bake at 350 degrees for 25 minutes.

*Daryl Anderson*

*side dish*

# *Cheesy Potatoes*

12 potatoes cooked  
1 onion diced  
1 cup milk  
4 slices of bread, cubed  
1 lb. Velveta Cheese cubed  
1 tsp. salt  
1 tsp. pepper  
1 tsp. parsley  
2 sticks of Butter melted  
1 sleeve of Ritz Crackers crushed

Grease a 9 x 13 inch baking dish. Boil Potatoes until tender. Remove skins and cube. Mix all ingredients except crackers and butter in a very large bowl. Pour into greased baking dish and pour the butter all over the top.

Refrigerate overnight covered. Top with crushed crackers.

Bake at 350 degrees for 45 minutes uncovered.

*Sandy Lentz*

*side dish*



# *Home Made Bar-B-Que Sauce*

Mix together:

3 large onions, finely chopped

1 cup catsup

1 cup water

2 tsp. salt

1 tsp. paprika

2 tbsp. Worcestershire sauce

4 tbsp. vinegar

4 tbsp. brown sugar

2 1/4 tsp. brown mustard

May be stored in refrigerator indefinitely and used over pork, chicken or beef.

*Daryl Anderson*

*sauce*



# *Bob's Favorite Little Ham Sandwiches*

1 package potato dinner rolls

Mix 1 stick of butter, melted with 1 tsp. poppy seed, 2-3 tsp. onion, 1 tsp. mustard.

Split open rolls and spread half the mixture on the top half of the rolls and the other half on the bottom half.

Layer on the bottom half 1/2 lb. thinly sliced ham and 1/2 lb. each mozzarella and Swiss cheeses.

Wrap in foil and bake at 350 degrees for 30 minutes. Slice sandwiches to serve.

*Pam Barton*

*meat*

# *Reuben Casserole*

Layer the following in a 13 x 9 inch pan:

1 32 ounce bag of saurkraut, rinsed and drained

1 lb. deli style corned beef, chipped.

1 8 ounce bottle thousand island dressing

1 lb Swiss Cheese, sliced

12 slices rye bread, cut in 1 inch cubes pour and mix 1/4 cup melted butter over bread bake uncovered at 350 degrees for 45 minutes.

*Mildred Barton*

*meat*

# *Quick Pigs in Blanket*

1 small head cabbage  
1 lb. lean ground beef  
1 small onion  
1 egg  
1/3 cup uncooked rice  
1 can tomato soup  
1 can water

Chop cabbage and place in a greased 13 x 9 inch baking dish.  
Brown meat and onion.

Stir in rice and well beaten egg.

Pour on top of cabbage. Mix soup and water. Pour over  
entire casserole.

Bake at 350 degrees for 1 hour, covered.

*Connie Lynn Parlog*

*meat*

# *Reuben Casserole*

- 1 32 oz. bag Kraut, very well drained
- 1 lb. deli style corned beef, chipped
- 1 8 oz. Thousand Island Dressing
- 1 lb. Swiss Cheese, sliced
- 12 slices buttered rye bread, cut in 1" cubes

Preheat oven 350

13 x 9 inch pan - layer bottom with kraut (squeezed by hand), corned beef, dressing and cheese.

Top with buttered rye bread cubes.

Bake uncovered for 30 minutes.

Let cool slightly to set - and it's ready to go. Enjoy!

*Connie Lynn Parlog*

*meat*

# *Cranberry Meatballs and Sausage*

1 egg beaten  
1 small onion chopped fine  
3/4 cup dry bread crumbs  
1 tbsp. dried parsley flakes  
1 tbsp. Worcestershire sauce  
1/4 tbsp. salt  
1 pound pork sausage  
1 can 16 oz. jellied cranberry sauce  
3 tbsp. cider vinegar  
2 tbsp. brown sugar  
1 tbsp. prepared mustard  
1 package Lil' Smokies

In a large bowl combine first six ingredients. Crumble sausage over the mixture and mix well. Shape into balls and cook until done and drain well In a large sauce pan. Combine cranberry sauce, vinegar, brown sugar and mustard. Cook and stir until cranberry sauce is melted. Add meatballs and lil smokies. Bring to a boil reduce heat and simmer 15 minutes.

*Sally Divens*

*meat*

# *Ham Loaf*

Mix:

2 lbs. ground ham

1/2 lb. ground pork

3/4 cup graham cracker crumbs

2 eggs

After 1 hour, add the following already warmed:

1 can tomato soup

1/2 cup vinegar

1/2 cup brown sugar

1/2 cup water

1/2 tsp. dry mustard

Bake 350 degrees for 2 hours.

Baste every 15 minutes for the second hour.

*Mildred Barton*

*meat*

# *Marsala Chicken*

1/2 cup flour  
1 1/4 tsp. salt divided  
3 chicken breasts, split, skinned and deboned  
1/4 cup vegetable oil  
1/4 cup margarine  
1/2 cup marsala wine or sherry  
1 cup chicken bouillon  
1/2 tsp. pepper  
1/2 tsp. garlic powder  
1 tsp. parsley flakes  
1 cup sliced mushrooms

In a shallow dish mix together flour, and 1 tsp. salt, dredge the chicken in the flour mixture.

In a large skillet, heat the oil over medium high heat; saute the chicken for 6 to 8 minutes, or until browned on both sides.

Remove chicken from the skillet and set aside; add the margarine, wine, bouillon, 1/4 tsp. salt, pepper, garlic powder, and parsley. Reduce the heat and simmer for 2 to 3 minutes.

Return the chicken to the skillet; add the mushrooms, cover, and simmer for 10 minutes more, or until the chicken is fork-tender and no pink remains.

I always serve this with mashed potatoes and a vegetable.

*Karen Foster*

*meat*

# *Chicken Breasts Supreme*

2 skinless chicken breasts, deboned and halved  
1/3 cup flour  
2 tsp. butter  
Salt and pepper to taste  
1/4 cup sliced mushrooms (or more)  
1/4 cup sliced onions  
4 slices mozzarella cheese

Dredge each breast with flour, and cook in melted butter in skillet over medium heat, 5 to 6 minutes per side. Place browned chicken in a shallow ovenproof pan, sprinkle with salt and pepper to taste.

Saute mushrooms and onions in the same skillet until soft. When they are cooked, place them over the chicken breasts.

Top each with a slice of cheese, and bake at 350 degrees about 20 minutes, until cheese is melted.

Serve at once.

*Karen Foster*

*meat*

# *Chilaquiles*

1 16 oz. jar salsa  
10 6 inch corn tortillas cut into 1 x 2 inch pieces  
1 15 oz. can refried beans.  
1 cup shredded cooked chicken  
2 cups shredded Co-Jack cheese  
Additional salsa if desired.

Heat oven to 350 degrees. Grease 9 x 9 x 2 inch baking dish. Spread 1/2 cup salsa mixture in bottom of greased baking dish. Layer half of tortillas, beans, chicken, salsa, and cheese in baking dish. Repeat layering.

Bake uncovered, 30 minutes or until cheese is melted and casserole is bubbling.

Serve with additional salsa if desired.

Makes 6 to 8 servings.

*Karen Foster*

*meat*

# *Italian Beef*

3 lb. roast beef  
2 lb. pork  
5 onions  
5 stalks celery  
1 green pepper (optional)  
2 garlic cloves  
2 cans whole tomatoes

Cook all above in oven for 4-5 hours. Cool meat and shred.

Put meat back in oven, strain juice, and add to meat with 1/2 cup ketchup.

Cook for one more hour.

*Diana Yates*

*meat*

# *Pasta and Ground Beef Casserole*

1/2 lb. elbows or shells  
1 tsp. vegetable oil  
1 lb. ground beef  
2 cup (8 oz.) shredded Cheddar cheese  
4 tsp. chopped green olives  
1 jar Spaghetti sauce (26 oz.)

Preheat oven to 350 degrees. Cook pasta, drain and set aside. In a large skillet, heat the oil over medium-high heat; brown the ground beef, then drain off the excess liquid.

In a 2 quart casserole, layer half the pasta, half the beef, half the Cheddar cheese, half the olives and half the spaghetti sauce. Repeat layers.

Cover and bake for about 1 hour, or until heated through.

*Karen Foster*

*meat*

# *Stuffed Cabbage Casserole*

- 1 medium head cabbage (chopped fine)
- 1 lb. ground meat
- 1 chopped onion (chopped fine)
- 1/2 cup uncooked instant rice
- 1 can V8 vegetable juice

Brown beef and onion and drain.

Place cabbage, meat mixture, and rice in greased baking dish.

Season with salt and pepper.

Add V8 and stir all ingredients.

Cover and bake at 350 for 1-1/2 hours or until cabbage is soft.

Hint: If you are strapped for time, cook cabbage first in covered pot until soft and cut baking time in half. Remember to cover pot so the flavor is not lost.

*Pam Barton*

*meat*

# *Truckers Baked Beans*

2 cans kidney beans  
1 can butter beans  
2 cans pork & beans, draw some liquid off if you wish

3/4 cup brown sugar  
1/2 cup white sugar  
1/2 cup ketchup  
1 tsp. mustard  
2 tsp. vinegar

1 cup chopped onion  
1/2 lb. bacon  
1/2 lb. hamburger (cook onion, bacon & hamburger first.)

Combine everything together. Put into 9 x 13 inch pan and cook at 350 degrees for at least 1 hour.

*Jan List*

*meat*

# *Chicken or Turkey Tetrazzini*

12 oz. spaghetti  
1 tsp. salt  
1 1/2 tsp. butter  
1/4 cup chopped onion  
2 (10.75 oz.) cream of mushroom soup  
1 cup chicken broth  
1/2 tsp. seasoned salt  
4 cup cooked cubed chicken  
2 tsp. parsley  
3 cup shredded cheddar cheese

Preheat oven to 350 degrees

Cook spaghetti - add salt to the water. In a large saucepan over medium heat, melt butter and add onions. Cook stirring 2 minutes then add soup, broth, seasoned salt and 1 1/2 cup shredded cheese. Cook and stir until cheese melts and mixture is smooth. Add spaghetti and chicken. Mix well. Transfer to 2 quart baking dish. Cover with foil.

Bake for 30 minutes or until hot and bubbly. Remove foil, Sprinkle remaining cheese on top. Continue baking 2 minutes until cheese melts.

Sprinkle with parsley and 2 tsp. red bell peppers.

*Jan List*

*meat*

# *Paprika Beef Roll*

Pound until thin, 2 round steaks totaling 3 pounds.

Rub in salt, pepper, and plenty of paprika. Overlap steaks on meat board making one large steak. Spread steaks with 1/4 lb. layer of sliced mushrooms.

Blanket with a layer of thinly sliced onions. Add pimientos. Cover with finely rolled bread crumbs. With beater, combine 1/2 cup melted butter, 1 tbsp. boiling water, and 1 whole raw egg.

Immediately dribble this mixture over bread crumbs. Arrange stuffed olives in a row on long side of steak. Begin the roll of the meat around olives. Tie roll firmly. Flour the outside.

Brown in 1/4 cup butter in roaster. Place 6 whole mushrooms, and 2 small onions into roaster and sprinkle all lightly with salt and pepper. Add 1 cup of red wine.

Roast meat in 350 degree oven for about 2 hours.

Serve hot or cold. (May omit use of paprika.)

Serves 6

*Jan List*

*meat*

# *Crunchy Ham Casserole*

- 1 cup uncooked macaroni
- 1 1/2 cups cooked ham (cubed)
- 1 can Cream of Chicken Soup
- 1/2 cup sour cream
- 1/2 cup milk
- 1 (10 oz.) pkg. frozen broccoli (cooked and drained)
- 1 cup Colby Cheese, grated
- 1 can French fried onion rings

Cook macaroni.

Combine cooked macaroni and ham in a 3 quart casserole or 13 x 9 inch dish. Blend soup, sour cream and milk, pour half of mixture over ham and macaroni. Arrange broccoli on top of this and sprinkle cheese on top. Pour remainder of soup mixture over casserole.

Bake uncovered at 350 degrees for 20 minutes.

Top with onion rings and bake 5 minutes more.

*Shirley Marcon*

*meat*

## *Chicken - Rice with Wine*

Add 6 to 8 pieces Chicken  
1 can Cream of Mushroom Soup  
1 can Cream of Chicken Soup  
1/2 cup dry white wine  
Sprinkle paprika

Layer chicken in 13 x 9 inch casserole. Cover with soups and wine. Sprinkle with paprika.

Bake for 1 1/2 hours at 350 degrees.

Serve with rice, garnish with the wine sauce.

*Sandy Williams*

*meat*

# *Mexican Chicken*

- 1 chicken (dead)
- 1 lb. Velveta
- 1 can crab meat (optional)
- 1 can mushroom soup
- 1 can cheddar cheese soup
- 1 can cream of celery soup
- 1 bag Doritos
- 1 onion
- 1 can Rotel tomatoes with green chiles
- 1 can diced tomatoes - drained

1. Cook and deboned chicken.
2. Saute onion.
3. Melt Velveta then add onion, both cans of tomatoes and cans of soup. Cook 10 minutes.
4. Stir in chicken.
5. Layer chicken mixture and Doritos several times in a deep cake pan or lasagna pan.
6. Bake at 350 degrees for 30 minutes.

*Georgia Sager*

*meat*

# *Easy Lasagna*

1 box (9 oz.) Lasagna noodles (uncooked)  
2 eggs  
1 (15 oz.) container ricotta (low fat or regular) cheese  
16 oz. shredded mozzarella cheese  
1/2 cup parmasean cheese  
1 lb. Italian sausage or ground beef (cooked and crumbled)  
1 (32 oz.) jar spaghetti sauce  
1/2 cup catsup  
1/2 cup hot water  
1/2 cup chopped onions  
1 tsp. pepper

Can be prepared ahead.

Heat spaghetti sauce, catsup, water, cooked meat.  
Beat eggs, and combine with ricotta cheese, onions, pepper.  
Spread 1 cup of sauce on bottom of greased baking pan.  
Make layers of lasagna noodles, ricotta mixture, spaghetti sauce, mozzarella & parmesean cheese. Repeat layers until final layer is noodles, topped with spaghetti sauce and mozzarella cheese.

Bake, covered, in preheated oven at 375 degrees approximately 50-60 minutes (until bubbly.) Let stand 15 minutes before cutting.

*Pastor Dorothy*

*meat*

# *Hot Chicken (Turkey) Salad Souffle*

3 slices white bread cubed and spread in 9 x 13 inch buttered baking dish.

Combine:

3 cups diced cooked chicken  
1/2 cup finely chopped celery  
1/2 cup finely chopped onion  
1/2 cup finely chopped green pepper  
1/2 cup mayo  
Salt and pepper to taste

Spread:

Above mixture over bread. Cube 4 more slices of white bread and spread over chicken mixture.

Combine:

2 eggs  
1 1/2 cups milk  
Pour over all ingredients and chill over night.

Before baking:

Spoon 1 can mushroom soup undiluted over mixture.

Bake at 325 for one hour. Remove from oven and sprinkle 1/2 cup shredded cheddar cheese to melt. Let stand 10 minutes before serving.

*Norma Bickerstaff*

*meat*

# *Easy Beef Pie*

2 lbs. ground beef (browned)  
1 cup onion (chopped)  
1 1/2 cup shredded cheddar cheese  
3/4 cup celery (chopped)  
2 medium tomatoes  
1/4 cup Margarine (melted)  
5 eggs  
1 1/4 cup Bisquick  
1/2 tsp. garlic powder

Spray 9 x 13 inch pan.

Layer 1: Browned beef

Layer 2: Onion, celery, tomatoes, corn and cheese

Layer 3: Mix together all other ingredients till smooth pour mixture on top.

Bake at 350 degrees for 40 to 45 minutes covered, 15 to 20 minutes uncovered.

*Mona Mandich*

*meat*

# *Tandy Cake*

Mix together: 4 eggs, 2 cups sugar, 2 cups flour, 2 tsp. butter, softened, 1/2 tsp. salt, 1 tsp. vanilla and 1 tsp. baking powder.

Pour into greased 17 1/2 x 11 1/4 inch pan and bake at 350 degrees for 20-25 minutes.

While hot spread 1 jar peanut butter over the top evenly. Put in the refrigerator to set.

In the meantime, melt 2 1/2 pound Hershey chocolate bars. Spread over hardened peanut butter.

Return to the refrigerator to set.

Cake is easier to cut at room temperature.

*Pam Barton*

*dessert*

# *Mint Delight*

- 1 pkg. Girl Scout Thin Mint cookies - crushed
- 3 tbsp. butter or margarine - melted
- 1 - 8 oz. pkg. cream cheese - softened
- 2 - 8 oz. pkgs. instant chocolate pudding
- 3 cups milk
- 4 cups whipped topping

1. Reserve 1/4 cup of cookies for the topping.
2. Combine cookies with melted butter and press in the bottom of a 13 x 9 inch pan and chill.
3. Combine cream cheese with 1 cup whipped topping and spread over cookie mixture. Chill for 15 - 20 minutes.
4. Prepare pudding with the 3 cups of milk and pour over the cream cheese mixture.
5. Chill for at least 1 hour or until ready to serve.
6. Top with the remaining whipped topping and Thin Mint cookie crumbs.

*Rachel Sager*

*dessert*

# *Grandma Barton's No-Bake Chocolate Cookies*

Boil on stove for 3 minutes stirring constantly:

2 cups sugar  
3 tbsp. cocoa  
1/2 cup oleo  
1/2 can milk

Remove from stove and add:

1 tsp. vanilla  
1/2 cup peanut butter

Stir until smooth, add 3 cups uncooked rolled oats.

Drop by tsp. onto wax paper.

Let cool.

*Ina Seibert  
In Memory of Louise Barton*

*dessert*

# *Grandma Barton's Never Fail Cup Cakes*

Put in mixing bowl in this order:

1 egg  
1/2 cup cocoa  
1/2 cup shortening (Crisco)  
1 pinch salt  
1 1/2 cup flour  
1/2 cup sour milk  
    (1/2 cup milk & 1 1/2 tsp. vinegar = sour milk)  
1 tsp. vanilla  
1 tsp. baking soda  
1 cup sugar  
1/2 cup hot water

Mix all the items well, then beat by hand well.

Bake at 350 for 18 to 20 minutes.

Makes 24 large cup cakes.

*Ina Seibert*

*dessert*

# *Ella's Tea Time Tassies*

## *A Christmas Tradition*

9 oz. cream cheese (softened)  
1 1/2 cup margarine  
3 cups flour

Cream butter and cheese, blend in flour. Chill for an hour or two. Shape into 6 dozen 1" balls. Place in tiny ungreased muffin pans, press dough on bottom and sides. (Pampered Chef has a great wooden gadget to press in now a days, Mom did it all by hand!)

Pecan filling - beat together  
3 eggs  
2 1/4 cup brown sugar  
3 tbsp. soft butter  
Pinch salt  
3 tsp. vanilla

Grind up 2 1/2 cups pecans. Fill dough cup 1/2 way with pecans and the rest with filling almost to the top.

Bake at 325 for 25 minutes.

Cool for a few minutes, remove from pan to continue cooling.

*Ina Seibert*

# *dessert*

# *Aunt Betty's Hard Tack Candy*

3 3/4 cups sugar  
1 1/2 cup light Karo syrup  
1 cup water

Boil mixture until it reaches 300 degrees on a candy thermometer.

Quickly add food coloring and Lorraine oil flavoring of your choice.

Stir then pour into a well greased cookie sheet.

You can cut it with scissors after it has set a short time or crack it.

Dust with powdered sugar,

*Pam Barton*

*dessert*

# *Mexican Fruitcake*

Mix:

- 1 20 oz. can crushed pineapple, undrained
- 2 cups plain flour
- 2 tsp. soda
- 2 cups sugar
- 2 eggs
- 1 cup chopped walnuts or peanuts

Cream Cheese Frosting:

- 2 cups powdered sugar
- 1 8 oz. pkg. cream cheese
- 1 stick melted margarine

1. Preheat oven to 350 degrees
2. Pour the first mixture into 13 x 9 inch pan (greased with margarine) and bake 45 minutes. (35 minutes for dish)
3. Blend frosting ingredients until smooth and frost cake while still warm.

*Mildred Barton*

*dessert*

# *Banana Cake*

Serves 12

1/2 cup shortening  
1 1/2 cup sugar  
2 large eggs  
2 cup flour  
1/2 tsp. baking powder  
3/4 tsp baking soda  
1/2 tsp. salt  
1/2 cup milk with four drops vinegar  
1 cup mashed bananas  
( I use at least 3-4 depending on size.)  
1 tsp. vanilla

Bake at 350 degrees, 35-40 minutes.

Grease bottom only, 13 x 9 inch pan. (I flour mine, too.)

Cream shortening, add sugar, beat in eggs, add 1 cup flour with baking powder, soda and salt. Mash bananas in bowl and add milk. Add 1/2 of this to the batter, then beat in other cup of flour. Then add the balance of the banana mixture.

Beat 2-3 minutes. Add vanilla.

Beat 1 more minute.

Pour into pan and bake.

*Nikki Lusebrink*

# *dessert*

# *Puppy Chow*

## *(Chex Muddy Buddies)*

Makes 12 cups

9 cups Chex Brand Cereal (corn, rice, or mixed)

1 cup Nestle Semi-Sweet Morsels

1/2 cup peanut butter

1/4 cup margarine (1/2 stick)

1 tsp. vanilla

1 1/2 - 2 cups powdered sugar

1. Pour cereal in large bowl.
2. Microwave morsels, peanut butter, margarine for 1-1 1/2 minutes on high, then add vanilla.
3. Pour chocolate mixture over cereal - FAST.
4. Pour cereal mixture in large brown bag with powdered sugar and shake.
5. Spread on wax paper to cool.

*Mildred Barton*

*dessert*

# *Holiday Fruit Squares*

1 cup butter  
1 1/2 cups sugar  
4 eggs  
1 tbsp. lemon flavoring  
2 cups sifted flour  
1 can cherry pie filling (or any other pie filling)

Cream butter well. Beat in sugar then cream well - until fluffy. Add eggs, one at a time, beating well after each. Add flavoring. Mix in flour and beat well. Pout into greased 15 x 10 x 1 inch pan. Score into 20-24 pieces. Spoon pie filling into center of each piece until all is used.

Bake at 350 degrees, 40 minutes.

*Shirley Marcon*

*dessert*

# *Hawaiian Cake*

1 box yellow cake mix - mix and bake as directed on box.

1 can crushed pineapple - drained, and spread on cooled cake.

Mix together 1 box instant coconut cream pudding, and 1 1/4 cups milk. Blend in 3-4 oz. cream cheese, then spread on top of pineapple.

Keep refrigerated.

*Shirley Marcon*

*dessert*

# *Oatmeal Pie*

2 eggs  
3/4 cup white Karo syrup  
1/2 cup butter, melted  
1/2 cup white sugar  
1/2 cup brown sugar  
3/4 cup oatmeal  
1 cup evaporated milk  
1 cup shredded coconut  
1 teaspoon vanilla  
9 inch pie shell, unbaked

Blend eggs, Karo, butter, sugars, in a medium sized bowl for 3 minutes. Add oatmeal and evaporated milk and mix for one more minute. Add coconut and vanilla and blend well. Pour into a pie shell.

Bake at 350 degrees for 30-40 minutes, until a knife inserted in the center comes out clean.

Serves 8.

Serve warm. Heat for 10 seconds.

*Connie Lynn Parlog*

*dessert*

# *Punch Bowl Cake*

1 yellow cake mix baked in 2 round pans according to directions

1 16 ounce frozen strawberries

5 bananas

2 large boxes instant vanilla pudding

1 large cool whip

Place strawberries in the bottom of a punch bowl. Place on cake layer on top poking holes in it. Slice half of the bananas the add 1 box pudding after mixing it as directed.

Add next cake layer and remaining bananas.

Mix pudding and pour over. Cover with cool whip and add nuts or fresh strawberries to garnish the top.

*Pam Barton*

*dessert*

# *Four Layer Cream Cheese and Pudding Dessert*

1 cup flour  
1 cup pecans chopped  
1/2 cup butter softened

Combine and press into 13 x 9 inch pan and bake at 350 degrees for 25 minutes. Cool.

Next layer:

8 ounce softened cream cheese  
1 cup powdered sugar  
1/2 container cool whip  
Combine and spread over cooled crust

Next layer:

Mix 1 box chocolate instant pudding and 1 box vanilla instant pudding with 3 cups of milk. Pour over cream cheese layer. Spread remaining cool whip, garnish with shaved milk chocolate.

Refrigerate.

*Pam Barton*

# *dessert*

# *Paul's Pumpkin Bars*

A Thanksgiving favorite before and after Dinner

Beat the following ingredients together in a mixing bowl until light and fluffy.

- 4 eggs
- 1 2/3 cups sugar
- 1 cup cooking oil
- 1 16 oz. can pumpkin

Stir the following dry ingredients together in a separate bowl.

- 2 cups all purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda

Slowly mix dry ingredients into first bowl. Mix well.

Spread in ungreased 15 x 10 inch pan and bake at 350 degrees for 25-30 minutes.

Topping (add after bars are cool):

- 1 - 3 oz. package cream cheese softened
- 1/2 cup butter or oleo
- 1 tsp. vanilla
- 2 cups sifted powdered sugar

Cream together butter and cheese. Then stir in vanilla. Add powdered sugar a little at a time.

*Sandy Svoboda*

# *dessert*

# *Fudge Ribbon Cake*

## CHEESE MIXTURE

2 tbsp. butter  
1/4 cup sugar  
1 tbsp. cornstarch  
1 8 oz. pkg. cream cheese  
1 egg  
2 tbsp. milk  
1/2 tsp. vanilla

## CAKE MIXTURE

2 cups sifted flour  
2 cup sugar  
2 tsp. salt  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/2 cup shortening  
1 1/2 cup milk  
2 eggs  
4 oz. unsweetened choco  
late, melted  
1 tsp. vanilla

Cream butter, sugar, cornstarch. Add cream cheese, and beat until fluffy. Add remaining ingredients, beat until creamy, and set aside.

Grease and flour the bottom of 9 x 13 pan. Combine dry ingredients. Add shortening, 1 cup of milk. Blend at lowest speed 1 1/2 minutes. Add remaining ingredients and remaining milk. Beat 1 1/2 minutes. Put 1/2 of the batter into cake pan. Spoon on cheese mixture and spread over batter. Add remaining cake batter over the cheese mixture. Bake at 350 degrees, 50-55 minutes.

*submitted by Diana Yates in honor of Elizabeth Lusebrink*

*dessert*

# *Marshmallo Creme Fudge*

2 cup sugar  
2 tbsp. cocoa  
2 tbsp. corn starch  
1 can milk

Boil 8 minutes, after comes to a boil, take off and add:

1/2 jar marshmallo creme  
1 tsp. vanilla  
1 tbsp. butter

*Shirley Lee*

*dessert*

# *Orange Cake*

Bunt pan or 2 loaf pans.

Bake at 250 for 1 1/2 to 1 3/4 hours.

4 cup flour

1 cup coconut

1/2 tsp. salt

2 sticks oleo

1 lb. orange candy slices, cut into small pieces

1 1/2 cup sugar

4 eggs

1 lb. dates - cut up

1/2 cup buttermilk mixed with 1 tsp. baking soda

1 cup chopped nuts

Mix 1 cup flour & salt, add candy and dates, nuts, and coconut and mix. Cream oleo and sugar together, add eggs and mix well, add buttermilk and remaining flour alternately. Combine with candy mixture. Grease pan. Pour cake mixture into pan. Place pan of water under oven rack to keep cake moist. As it comes from the oven - frost.

Frosting

1 cup heated orange juice

2 cups powdered sugar

Pour orange juice mixture over cake. Prick holes in cake with fork. Leave in pan overnight. Unmold and drizzle with powdered sugar.

*Jan List*

# *dessert*

# *Peanut Butter Pies*

2 graham cracker crusts (buy 8 inch ready made in pans)  
1 8 oz. cream cheese  
1 cup chunky peanut butter  
1 cup confectionery sugar  
2 8 oz. cool whip  
1 cup milk

Soften cheese, add peanut butter mix until creamy. Add sugar, milk and cool whip. Beat until well blended. Pour into prepared crusts.

Freeze.

Remove 15 minutes before serving.

*Jan List*

*dessert*

# *Cake Mix Cookies*

Makes 4 dozen

1 box cake mix (any flavor)  
2 eggs  
1/2 cup oil  
1 cup chocolate chips

Mix all ingredients together by hand. Drop cookies on ungreased sheet.

Bake at 350 degrees for 10 - 12 minutes.

*Shirly Marcon*

*dessert*

# *Cherry Pineapple Dessert*

- 1 12 oz. container of cool whip
- 1 can cherry pie filling
- 1 can crushed pineapple (well drained)
- 1 can condensed milk (eagle brand)

Mix all ingredients together in large bowl. Spread in 9 x 13 inch pan. Refrigerate till set.

Optional - spread crushed nuts on top.

*Connie Lusebrink*

*dessert*

# *Easy Peanut Butter Fudge*

- 1 lb. white chocolate discs
- 1 lb. milk chocolate discs
- 1 tbsp. oil
- 1 1/2 Peanut Butter (pain or chunky)

Put chocolate into 8 x 10 inch pan. Drizzle oil over top - add peanut butter. Put in 200 degree oven for 25 - 30 minutes, stir until well mixed.

Refrigerate - Then remove to room temperature before cutting.

*Connie Lusebrink*

*dessert*

# *Dreamsicle Cake*

- 1 box orange cake mix (or white)
- 1 cup water
- 1/2 cup applesauce
- 3 egg whites
- 1 sm. box sugar free orange Jello
- 1 cup water
- 1 sm. box sugar free vanilla pudding
- 1 cup skim milk
- 1 tsp. vanilla extract
- 1 tsp. orange extract
- 1 8 oz. tub fat free Cool Whip

Combine cake mix, 1 cup water, egg whites and applesauce. Bake in 9 x 13 inch pan as directed. As soon as the cake comes out of the oven, poke holes thorough the entire cake with a fork.

Combine 1 cup boiling water and jello. Mix well and pour over the entire cake. Chill thoroughly.

Mix together 1 cup skim milk, vanilla extract and pudding. Fold in cool whip. Frost the cake and keep chilled.

You can decorate with mandarin oranges. Orange extract can be added to the pudding mix or the cake for a little extra flavor.

*Debbie Hobaugh*

# *dessert*

# *Strawberry Jello Dessert*

2 cups fat free pretzels crushed  
1/4 cup fat free butter (squeeze)  
1 8 oz. pkg. fat free Cream Cheese  
2 10 oz. pkgs. frozen strawberries or 2 cups fresh  
2 small pkgs. sugar free strawberry Jello  
5 pkgs. sugar substitute  
1/2 cup Sugar  
2 cups fat free Cool Whip

Mix 1/3 cups boiling water with jello and set aside. Mix pretzels with butter and spread in 9 x 13 inch pan. Bake at 350 degrees for 10 minutes and set aside to cool. Beat cream cheese with sugars until smooth, add cool whip and spread over pretzel mix. Add strawberries to jello, spread over top and refrigerate until cold.

*Debbie Hobaugh*

*dessert*

# *Pumpkin Cookies*

- 1 Dunkin Hines Spice cake mix (not moist spice cake mix)
- 1 16 oz. can Pumpkin Pie filling

Mix together, spoon onto ungreased cookie sheet by the teaspoonful.

Bake at 350 degrees for 15 minutes.

Ice with Cream Cheese Icing and top with crushed nuts.

*Debbie Hobaugh*

*dessert*

# *Snicker Doodles*

1/2 cup shortening  
1/2 cup margarine  
1 1/2 cup sugar  
2 eggs  
2 3/4 cup flour  
1 tsp. cream of tartar  
1 tsp. baking soda  
1/4 tsp. salt  
2 tbsp. sugar  
2 tsp. cinnamon

Heat oven to 400 degrees. Mix shortening, margarine, sugar, and eggs thoroughly. Mix flour, cream of tartar, baking soda, and salt; stir into shortening mixture. Form into balls the size of small walnuts. Roll in mixture of the sugar and cinnamon. Place about 2 inches apart on ungreased baking sheet.

Bake about 8 to 10 minutes.

Makes 6 dozen cookies.

*Debbie Hobaugh*

*dessert*

# *Whipped Cream Frosting*

1 cup Milk

3 tbsp. Flour

Heat until thickened.

Cool

Cream together:

1/2 cup Crisco

1/2 cup Oleo

1 cup sugar

Add 1 tsp. vanilla

Add cooled flour mixture and beat about 5 minutes.

*Sandy Williams*

*dessert*

# *Pumpkin Pie Cake*

1 box yellow cake mix (remove 1 cup and set aside)

To rest add:

1 egg

1 Stick Oleo

Mix then press into greased 13 x 9 inch pan. Don't bake.

Mix together:

1 large can pumpkin

3 beaten eggs

1/2 cup brown sugar

1/3 cup sugar

2/3 cup canned milk

1 1/2 tsp. cinnamon. Beat well.

Spread over cake mix in pan.

To reserved cake mix add:

1/4 cup sugar

1/2 stick oleo

Crumble over pumpkin.

Bake at 350 degrees for 50 minutes or until knife comes out clean.

Cool and refrigerate.

Serve with cool whip.

*Sandy Williams*

*dessert*

# *Banana Split Dessert*

## STEP ONE:

3 cups graham cracker crumbs  
1 1/2 stick Oleo melted  
Press together and form crust.

## STEP TWO:

2 cups powdered sugar  
2 stick Oleo  
2 eggs  
1 1/2 tsp. vanilla  
Mix until fluffy like pudding.  
Pour onto graham cracker crust.

## STEP THREE:

Drain crushed pineapple and add to graham cracker crust

## STEP FOUR:

Slice bananas for the next layer.

## STEP FIVE:

Add cool whip. Sprinkle on nuts and half a maraschino cherry on each serving. Drizzle with chocolate syrup if desired.

*Sandy Williams*

*dessert*

# *Magic Cookie Bars*

1/2 cup margarine  
1 1/2 cup Graham Cracker crumbs  
1 (14 oz.) Eagle Brand milk  
1 6 oz. Pkg Semi-Sweet Chocolate Morsels  
1 1/3 cup flaked coconut  
1 cup chopped nuts

In a 13 x 9 inch pan melt margarine and sprinkle graham cracker crumbs evenly over margarine and press into pan. Pour sweetened condensed milk over crumbs. Top evenly with remaining ingredients.

Bake at 350 degrees for 25 -30 minutes or until lightly browned.

Cool thoroughly before cutting.

Store at room temperature.

*Sandy Williams*

*dessert*

# *Glistening Apricot Bars*

## CRUST:

1 1/2 cup all purpose flour  
1/3 cup sugar  
1/2 cup butter softened

## TOPPING:

1/4 cup honey  
2 tbsp. butter  
1/2 cup quick cooking oats  
1/4 cup sliced almonds  
1/4 cup flaked coconut

## FILLING:

1 cup apricot preserves

Heat oven to 350 degrees. Combine all crust ingredients in small mixing bowl. Beat at low speed scraping bowl often until mixture is crumbly 1 to 2 minutes. Press on bottom of 8 inch square pan. Bake 18 to 23 minutes or until edges are lightly browned. Meanwhile combine honey and butter in 2 quart sauce pan. Cook over medium heat stirring constantly until butter is melted. 1 to 2 minutes. Stir in all remaining topping ingredients. Spread preserves over hot partially baked crust; spoon topping mixture over filling. Continue baking for 15 to 20 minutes or until edges are lightly browned.

Cool completely. Cut into bars.

*Sandy Williams*

*dessert*

# *Chocolate Scotcheros*

- 1 cup light corn syrup
- 1 cup sugar
- 1 cup peanut butter
- 6 cups Rice Krispies cereal
- 1 cup semi-sweet chocolate morsels
- 1 cup butterscotch morsels

1. Place corn syrup and sugar in a large non-stick pan. Cook over medium heat, stirring frequently, until mixture dissolves and begins to boil. Remove from heat.
2. Stir in peanut butter.
3. Add Rice Krispies and stir until well coated.
4. Press mixture into a 13 x 9 inch pan coated with cooking spray. A larger pan may be used to produce thinner and more bars. Set aside.
5. Melt chocolate and butterscotch morsels together in a small non-stick sauce pan. Stirring constantly. As soon as the morsels are melted remove from heat and spread over the cereal mixture.
6. Let stand to cool slightly. Cut into bars and let stand to finish cooling and for chocolate mixture to set. In warm weather you may need to refrigerate.

*Jennifer Sager*

*dessert*

# *Pumpkin Pie Cake*

This recipe is quick and can be mixed by hand.

1 box yellow cake mix. Remove one cup and set aside. Add 1 stick margarine (melted) and 1 egg (beaten) to cake mix. Mix together. Press into bottom of greased and lightly floured 9 x 13 inch pan.

Into a bowl, put 1 large can pumpkin, 3 eggs (beaten), 1/2 cup brown sugar, 1/2 cup granulated sugar, 2/3 cup evaporated milk and 1 1/2 teaspoon cinnamon. Beat well and spread over cake mixture.

To the 1 cup reserved cake mix, add 1/2 cup sugar, 1/2 cup nuts (optional), and 1/2 stick margarine (not melted). Crumble together and spread over pumpkin mixture.

Bake in 350 degree oven for 50-60 minutes. Remove and let cool. Then refrigerate.

*Norma Bickerstaff*

*dessert*

# *Pumpkin Roll*

Cake:

3 eggs

2/3 cup pumpkin

1 cup sugar

3/4 cup flour

1 tsp. salt

1 tsp. baking soda

1/2 tsp. cinnamon

Chopped nuts

Filling:

1 (8 oz.) cream cheese

2 t. butter

1 cup powdered sugar

1 tsp. vanilla

Cake: Combine and beat well all cake ingredients except nuts. Grease and line jelly roll pan with waxed paper. Spread dough in pan. Sprinkle with nuts. Bake at 375 for 15 to 20 minutes. Invert cake on towel sprinkled with powdered sugar. Roll dough with towel as you would jelly roll. Let cool. Unroll. Use 15 1/2 x 10 1/2 x 5/8 inch pan.

Filling: Mix all ingredients. Spread on cooled roll. Reroll and refrigerate at least 6 hours.

*Norma Bickerstaff*

# *dessert*

# *Magic Marshmallow Puffs*

1/4 cup sugar  
1/4 cup chopped nuts (optional)  
1 tsp. cinnamon  
2 cans crescent rolls  
16 large marshmallows  
1/4 cup melted butter

Combine sugar and cinnamon. Separate rolls into 16 triangles. Dip marshmallow in butter, roll in cinnamon and sugar mixture. Place on wide side of triangle. Fold corners over and roll toward the point. Dip point into butter and place butter side down into greased muffin tin, and place on cookie sheet. Bake until golden brown. Remove from pan immediately after baking and top with icing and nuts.

Bake at 375 degrees for 10-15 minutes.

*Daryl Anderson*

*dessert*

# *Aunt Rosie's Eggless Raisin Cake*

In large sauce pan, boil 1 up raisins in 2 cups water for 10 minutes.

Then, add 1/2 cup oleo/butter and let cool.

After cooled, add:

1 3/4 cup flour

1 cup sugar

1 tsp. baking soda

1/2 tsp. cinnamon

1/2 tsp. salt

1/2 tsp. nutmeg

Mix together, then spread in 10 x 10 inch greased and floured pan and bake.

Bake at 350 degrees for 35 minutes.

*Daryl Anderson*

*dessert*

# *Date Nut Crunch*

1 lb. whole dates  
1 lb. whole walnuts

Sift over dates & nuts: 1 cup flour, 1/2 tsp. salt, 4 tsp. baking soda

Then stir through 4 beaten egg yolks and 1 cup sugar

Last, fold in 4 egg whites that are stiffly beaten.

(This will not have a lot of batter) Pour into 2 very well floured and greased 5 x 7 inch loaf pans and bake.

Bake at 325 degrees for 1 hour.

*Mary Campbell*

*dessert*

# *Black Midnight Cake*

Cream together till fluffy:

1/2 cup shortening

1 1/4 cup sugar

Blend in: 2 well-beaten eggs

Stir 1 cup hot water into 1/2 cup cocoa

Sift and measure:

1 1/2 cup flour with 1/2 tsp. salt

1 tsp. soda

1 tsp. baking powder

Add to creamed mixture alternately with hot water/cocoa mixture. Blend in 1 tsp. vanilla.

Pour into 8 inch greased and floured pan and bake.

Bake at 350 degrees for 50-55 minutes.

*Daryl Anderson*

*dessert*

# *Flour Icing*

(Good on Black Midnight Cake)

Mix together: 2 heaping tbsp. flour in 1 cup milk, and cook on low until thickened. Set aside to cool.

Beat: 1 cup sugar and 3/4 cup shortening till fluffy.

When mixture is cool, add to sugar mixture and beat till it looks like whip cream. Then add 1 tsp. of favorite flavoring.

*Daryl Anderson*

*dessert*

# *Gobs*

Cookie: sift together:

4 cups flour

1/2 tsp. baking powder

2 tsp. soda

1/2 cup cocoa

1/2 tsp. salt

Mix together: 2 cup sugar

1/4 cup shortening

1/4 cup butter

Add: 2 eggs

Stir in: 1 cup sour milk and 1 cup boiling water

Now, add flour mixture, mix well (should be stiffer dough.)

Drop by spoon to make cookies.

Filling: Cool until thick, then cool:

5 tbsp. flour

1 cup milk

Dash salt

Beat together: 2 1/2 cups sifted powder sugar, 1 cup shortening & butter (using more shortening) and 1 tsp. vanilla

Add to cooled flour mixture and beat until fluffy.

Bake at 375-400 degrees for 10-18 minutes.

*dessert* *Daryl Anderson*

# *Karo No-Cook Icing*

2 egg whites  
3/4 cup white Karo  
1/4 tsp. salt  
1 1/4 tsp. vanilla  
1/4 cup sugar

Beat egg whites and salt until peaks form.

Add sugar, 1 tbsp at a time, beating constantly until it is glossy.

Continue beating, adding Karo a little at a time, then fold in vanilla.

*Daryl Anderson*

*dessert*

# *“Stuff” Dessert*

Graham Cracker Crust

Beat together:

8 oz. cream cheese

1 cup powdered sugar

Mix in 4 pkg. Dream Whip (as directed)

Spread half of mixture over crust.

Layer enough fresh fruit to cover, or use 2 cans fruit pie filling.  
Top with remaining cream cheese mixture and may sprinkle  
with graham cracker crumbs.

Keep refrigerated.

*Daryl Anderson*

*dessert*

# *Macaroni Dessert*

Mix together:

3/4 cup sugar

2 eggs

2 tbsp. flour

1/2 tsp. salt

Juice from 2 cans chunk. pineapple

Juice from 2 cans mandarin oranges

Cook until thickened on top of stove, OK in microwave on high  
1 minute at a time until thickened.

Cook 1 lb. tiny macaroni (rice shaped or tiny balls). Cool  
completely.

When both are cooled, combine and stir in 2 large containers  
Cool Whip. Then add fruit (pineapple and oranges.) You may  
also add drained jar of maraschino cherries.

Keep refrigerated.

*Daryl Anderson*

*dessert*

# *Graham Cracker Pudding*

Mix together:

1/2 cup butter

24 graham crackers crushed

1/2 cup walnuts

1 cup milk

1 cup sugar

2 eggs

2 tsp. baking powder

1 tsp. vanilla

Mix together as any cake mix. Bake in 5 x 7 inch pan at 250 degrees, 30-40 minutes and cool.

Pineapple Topping:

1 can crushed pineapple

1/2 cup sugar

About 1 1/2 tbsp. corn starch

Cook until thickened, and cool. The pour over cake and serve.

Refrigerate when not serving.

*Daryl Anderson*

# *dessert*

# *Holiday Fruit Squares*

Cream together until fluffy.

1 cup butter

1 1/2 cup Sugar

ADD:

4 Eggs (one at a time)

1 tbsp. lemon or vanilla extract

2 cup flour and mix well

Spread into a 15 x 12 1 pan. Score with knife into 20 squares.

Drop any pie filling in each square, filling all squares.

Bake at 350 degrees for 35 - 40 minutes.

Sprinkle with powdered sugar when cool.

*Mona Mandich*

*dessert*

## *Italian Ice*

1 pkg. Jello  
1 pkg. Koolaid  
1 cup sugar  
2 cup boiling water  
2 1/2 cup cold water

Any flavor of Jello and Koolaid may be used. Jello, Koolaid and sugar mixed together add boiling water mix until dissolved, then add cold water.

Pour into small containers and freeze.

Good all year long.

*Mona Mandich*

*dessert*





*Living in God's amazing grace*