

# QAQG Quilters Who Cook Too!

Recipes from Members of the Quaking Aspen Quilt Guild 2016

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## **Appetizers**

### **Fried Cheese Wonton from Lih-Juan Danielson**

1 package wonton wrappers  
1 package cream cheese  
cooking oil

Cut cream cheese into small cubes.  
Wrap the cubed cream cheese into wonton wrap.  
Deep-fry the wrapped wonton until golden brown color.

### **Fried Meat Wonton from Lih-Juan Danielson**

1 package wonton wrappers cooking oil  
1/2 pound ground meat (beef, pork or turkey)  
1 egg  
1 tablespoon soy sauce  
2 tablespoons chopped green onions

Mix ground meat, egg, soy sauce and green onions together. Wrap the mixed ingredients into wonton wrap.  
Deep-fry the wrapped wonton until golden brown color.

### **Jalapeño Popper Pulls from Mary Marchand**

1 (16-ounce) loaf round sourdough bread sliced  
1 (8-ounce) package cream cheese softened  
2 tablespoons pickled jalapeño pepper juice  
1 teaspoon garlic powder  
1/4 cup diced pickled jalapeño pepper  
3 tablespoons bacon bits  
1 cup Monterey Jack cheese

Preheat oven to 350° F.  
Using a sharp bread knife cut the bread going both directions. Do not cut through the bottom crust. Mix together cream cheese, jalapeño pepper juice and garlic powder.  
Spread cream cheese mixture in between cuts.  
Sprinkle diced jalapeño peppers and bacon bits on bread, making sure to get in between cuts. Top bread with cheese, getting in between cuts.

Wrap the entire loaf in foil and place on a baking sheet. Bake for 15 minutes.  
Unwrap (I just open the foil packet to expose the bread). Bake for an additional 10 minutes, or until cheese is melted.

## Peter Pumpkin Cheese Puffs Recipe "from taste of home" submitted by Estelle Torpy

Prep: 20 minutes

Bake: 20 minutes

Yield: 10 Servings

2 tablespoons cream cheese, softened

1/2 teaspoon balsamic vinegar

1/2 cup water

1/4 cup butter, cubed 1/4 teaspoon salt

1/2 cup all-purpose flour

4 drops yellow paste food coloring

1 drop red paste food coloring

1/2 cup grated Romano cheese

2 eggs

20 sprigs fresh italian parsley, stems removed



### Directions:

In a small bowl, combine cream cheese and vinegar. Cover and refrigerate.

In a large saucepan, bring the water, butter and salt to a boil. Add flour all at once and stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes.

In a small bowl, combine the yellow and red food coloring; stir Romano cheese and food coloring into dough. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth and shiny. Drop by level tablespoonfuls 3 in. apart onto a greased baking sheet. Bake at 400° F for 15-20 minutes or until lightly browned.

Remove to a wire rack to cool.

Using a star tip and reserved cream cheese mixture, pipe stems onto puffs. Add parsley sprigs.

Refrigerate leftovers. Source: [tasteofhome.com](http://tasteofhome.com)

## **Roasted Balsamic Garlic Asparagus Appetizer Provided by Donna Barela**

2 pounds asparagus spears medium to thick stems (not too thin) olive oil (or pan spray, but olive oil in mister preferred)

1/2 teaspoon sea salt to taste

1/4 teaspoon fresh ground pepper, to taste (I like tricolor peppercorns)

2 teaspoons butter (not margarine)

2 teaspoons extra virgin olive oil

4-6 cloves garlic peeled and sliced lengthwise into 3 pieces (amount of garlic to taste)

1 tablespoon soy sauce or Braggs liquid aminos

2 teaspoons balsamic vinegar

Preheat your oven to 400° F.

Trim the asparagus: rinse the asparagus, cut about an inch off the ends, then use a vegetable peeler to take the outer layer off another inch of the remaining fibrous ends (easiest is to lay the spear on a flat surface then use peeler to gently take off the layer - careful, or you'll remove too much).

Place the trimmed asparagus in a single layer on a non-stick baking sheet, then spray with an olive oil mister or drizzle evenly with olive oil (or spray with pan spray).

Season with the sea salt and the freshly ground pepper. Place in oven and roast for 8 minutes (don't overcook).

Meanwhile, in a small saucepan over very low heat melt the butter and extra virgin olive oil. Add the sliced garlic and simmer (again, over very low heat) for 5 minutes - careful not to burn. Remove from heat and add the soy sauce and balsamic.

When asparagus is done, remove from the oven and place in a container which has an airtight cover.

Place the garlic from the balsamic mixture on the asparagus; whisk the balsamic mixture well (I use a pigtail whisk) and pour it over the roasted asparagus.

Cover tightly, shake, and place in refrigerator to chill (please note that the asparagus is still hot in the container, and that covering them and adding the sauce at this point will continue to steam them a bit for a few minutes).

Chill for at least 4 hours before serving, then place attractively on serving platter.

## Breads and Muffins

### Pumpkin Blueberry or Cranberry Muffins from Donna Barela

Bake: 20 minutes

Yield: 12 large

1/2 cup brown sugar  
1/3 cup sugar or Splenda  
3 tablespoons canola oil  
1 tablespoon honey  
1 (15-ounce) can pumpkin  
1/4 cup skim milk  
1/4 cup plain yogurt  
1 egg  
1 cup whole wheat flour  
1 cup flour  
1 teaspoon cinnamon  
3 teaspoons pumpkin pie spice  
1 1/4 teaspoons baking soda  
1/2 teaspoon salt  
1/4 cup flax seed meal  
1/4 cups fresh or frozen blueberries or dried cranberries  
3/4 cup chopped walnuts

Preheat Oven to 350° F

Combine sugar and oil in a bowl; beat until well blended. Add egg, milk, yogurt and pumpkin; beat well and set aside. Combine all other dry ingredients and whisk together.

Add to sugar-oil mixture; beat until well blended. Fold in nuts and whatever berries.

Spoon batter into big or little muffin tins coated with cooking spray.

Bake for approximately 20 minutes or until wooden pick comes out clean. Let cool for 10 minutes on wire rack; remove from tins.

Let cool completely.

Makes 12 large and more small muffins.

Freeze extras and reheat in the Microwave when needed.

## **Soups**

### **Taco Soup from Carol Hendrix**

2 pounds ground beef  
1 onion chopped  
2 cans Mexican tomatoes (or stewed)  
1 can Rotel tomatoes  
1 can ranch style beans  
1 can pinto beans  
1 can yellow whole kernel corn (I prefer to use vacuum packed)  
1 package original Hidden Valley ranch salad dressing mix  
1 package taco seasoning mix (Old El Paso is good)

Brown ground beef and onion, drain off fat.

Combine all ingredients including the liquid from all the canned items.

It may be necessary to add a little water to make the desired consistency. Cook for one hour.

### **Tortilla "Dry Soup" from Mary Marchand**

12 corn tortillas cut into thin strips  
1/3 cup peanut oil  
2 tablespoons butter  
1 cup minced onion  
1 can diced California green chiles  
1 cup whipping cream  
1 cup tomato sauce salt to taste  
1/2 pound cheese, cheddar, monterey jack

Saute tortilla strips in peanut oil until crisp, but not brown.

Sauce:

Saute onions in butter until transparent. Add chiles, cream, tomato sauce.

Simmer 10 minutes.

Grease 2 quart casserole dish.

Cover bottom with half the tortilla strips. Pour half the sauce over strips.

Add half the cheese. Repeat.

Bake at 350° F for 30 minutes.

## Salads

### Broccoli and Sunflower Seed Salad from Lynell Reed

1 bunch broccoli cut up  
6 slices bacon cooked and crumbled  
1/2 cup raisins  
1 cup sunflower seed  
1/2 small red onion chopped

Dressing:

1 cup mayonnaise  
2 teaspoons vinegar  
1/4 cup sugar

Mix dressing ingredients several hours before using; refrigerate dressing. Mix salad ingredients, toss with dressing and serve.

### Broccoli Summer Salad (low fat) from Pat Miltzer

3/4 cup miracle whip (or mayonnaise, your preference)  
2 tablespoons sugar  
2 tablespoons white vinegar  
1 bunch broccoli florets  
6 slices bacon browned and crumbled  
1 small red onion finely chopped

Mix well miracle whip, sugar and white vinegar. Mix all together and refrigerate.

### Chinese Chicken Salad from Lynell Reed

3 small or 1 large Napa cabbage shredded or chopped  
6-8 green onions chopped  
2 cups chicken breasts marinated in Teriyaki sauce, cooked & shredded  
1/3-1/2 cup sesame seeds  
1/2 cup sliced almonds  
2 packages ramen noodles crumbled (don't use seasonings)

Dressing:

1/4 cup vinegar  
3/4 cup oil  
1/2 cup sugar  
2 tablespoons soy sauce

Mix and toast on cookie sheet in 350°F oven for 5 minutes, stir often: 1/3 – 1/2 c. sesame seeds 1/2 c. sliced almonds 2 packages ramen noodles, crumbled (don't use seasonings).

Right before serving combine cabbage, green onions, chicken, toasted mixture, dressing and toss.

Serves 8

## **Cranberry Salad from Marlys Thurow**

1 (6-ounce) package cherry jello  
2 cups hot water  
1 cup sugar  
1 cup raw cranberries  
1 raw apple  
1 whole orange (ground through a food chopper)

Dissolve 1 (6 oz.) Pkg. Cherry Jello in 2 C. hot water and 1 C. sugar; cool.

Add 1 C, raw cranberries, 1 raw apple and 1 whole orange ground through a food chopper. Put in a cool place to set.

May be served on a lettuce leaf with whipped cream and salad dressing.

## **Greek Salad from Barb Lake**

1 small head green cabbage  
1-2 cucumbers peeled, seeded & cut into pieces  
1-3 tomatoes with chilies seeded & cut into pieces  
8 ounces feta cheese

dressing:

1/2 cup canola oil  
1/2 cup cider vinegar  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder

Pour dressing over salad just before serving.

Add and stir in up to 1 or 2 tablespoons (a lot) of dill weed depending on taste. Add a little dill on top for garnish.

## **Old Fashioned Fruit Salad from Mary Marchand**

1 can Queen Anne cherries pitted  
1 (20-ounce) can pineapple chunk  
2 oranges peeled and cut into chunks  
40 miniature marshmallows

Dressing:

2 eggs  
2 tablespoons sugar  
2 tablespoons lemon juice  
2 tablespoons pineapple juice  
1 tablespoon butter  
pinch salt

Put all ingredients into serving bowl.

**Dressing:** In medium sauce pan beat together 2 eggs, 2 tbsp sugar, 2 tbsp lemon juice, 2 tbsp pineapple juice, 1 tbsp butter and a pinch of salt.

Cook over low heat, stirring constantly, just to boiling. It will thicken up as it comes to a boil. Cool.

Fold into 3/4 cup whipping cream whipped. Pour onto fruit.

Chill for several hours.

### **Sesame Peanut Noodle Salad from Mary Marchand**

1 pound spaghetti or angel hair pasta  
1/2 cup peanut oil  
1/2 cup creamy peanut butter (I've used crunchy)  
1/2 cup soy sauce  
1/4 cup sesame oil  
1/4 cup brown sugar  
1/4 cup minced ginger  
2-4 pinches red pepper flake, more makes it hotter  
1 cup julienned cucumber, optional  
1/4 cup green onion tops  
1/4 cup chopped unsalted peanuts  
1 tablespoon sesame seeds

Cook pasta according to package directions, omitting salt. Drain and put in large mixing bowl. Toss with 2 tablespoons of peanut oil to keep pasta from sticking. In a medium mixing bowl, whisk together the next seven ingredients until smooth. Pour half the dressing over the pasta. Cover with plastic wrap and refrigerate until cool. About 2 hours.

When ready to serve, pour the remaining dressing over the pasta and toss to coat. Add vegetables, peanut and sesame seeds. Serve immediately.

### **Thai Green Papaya Shrimp Salad from Christine Li**

1 cup green papaya peeled and shredded  
1 cup shrimp cooked  
1/4 cup carrot peeled and shredded  
1/4 cup lime rind finely shredded

Sauce:

7 peppercorns  
6 cloves garlic  
3 tablespoons palm sugar

3 tablespoons fish sauce  
1 tablespoon lime juice  
1 teaspoon chili powder

Method Pound the papaya lightly in a mortar to get the flavor out. Pound the garlic and peppercorns. Mix fish sauce and sugar together and bring to boil over medium heat. Allow to cool. Add lime juice, chili powder, peppercorns and garlic, stir well. Place papaya, cooked shrimps, carrot and lime rinds in a mixing bowl and toss well. Add the sauce in. Arrange on a bed of lettuce.

### **Tuna Salad from Pat Militzer**

3.75 ounce cans wild albacore tuna organic  
1/3 cup Granny Smith apple finely diced  
1/4 cup celery finely diced  
2 tablespoons mayonnaise  
1 1/2 teaspoons parsley chopped, fresh  
1/2 teaspoon lemon juice  
salt and pepper to taste

In bowl mix with a fork the tuna, apple, celery, mayo, parsley and lemon juice. Avoid over-stirring. Season to taste.  
Serve right away with salad greens or other veggies as desired. Can be refrigerated for up to 48 hours.

Optional: Add dried cranberries or cranberries.

### **Waldorf Salad from Tina Adcock**

Toast the walnuts in a dry skillet over medium heat, stirring frequently, until lightly browned and fragrant, about 5 minutes.

You can use reduced-fat mayonnaise here, and regular raisins will work in place of the golden raisins.

3/4 cup golden raisins  
1/4 cup water  
1/3 cup mayonnaise  
3 tablespoons cider vinegar  
1 tablespoon honey  
3 Granny Smith apples, cored and cut into 1/2 inch pieces  
3 Gala or Braeburn apples, cored and cut into 1/2 inch pieces  
3 celery ribs, chopped fine  
3/4 cup toasted walnuts, chopped  
salt and pepper

PLUMP RAISINS. Combine raisins and water in bowl. Wrap tightly with plastic and microwave until

water begins to boil, about 1 minute. Let stand until raisins are soft and liquid has been absorbed, about 5 minutes.

**TOSS SALAD** Whisk mayonnaise, vinegar, and honey in large bowl. Add apples, celery, walnuts and plumped raisins to bowl and toss until well coated.

Refrigerate, covered, for 30 minutes. Season with salt and pepper.  
Serve. (Salad can be stored in airtight container for 2 days.)

Alternatives:

Waldorf Salad with Dried Cherries and Pecans

Prepare Waldorf Salad, substituting  $\frac{3}{4}$  C. dried cherries for raisins and  $\frac{3}{4}$  C. toasted, chopped pecans for walnuts.

Waldorf Salad with Red Grapes and Almonds

Prepare Waldorf Salad, omitting step 1. In step 2, substitute 1 C. seedless red grapes, halved, for plumped raisins and  $\frac{3}{4}$  C. toasted sliced almonds for walnuts.

Curried Waldorf Salad with Green Grapes and Peanuts

Prepare Waldorf Salad, omitting step 1. In step 2, whisk 2 TBS peanut butter and 1 tsp. Curry powder into mayonnaise mixture and substitute 1 C. seedless green grapes, halved, for plumped raisins and  $\frac{3}{4}$  C. dry-roasted peanuts for walnuts. (or use Almond Butter instead of Peanut Butter)

## **Main Dishes**

### **Calico Beans from Lynell Reed**

1 pound ground beef  
1/2 pound bacon chopped  
1/2 cup chopped onion  
1/2 cup catsup  
1/2 cup brown sugar  
1 teaspoon salt  
1 teaspoon dry mustard  
2 teaspoons vinegar  
1 (15-20) ounce can pork and beans  
1 (16-ounce) can kidney beans  
1 (16-ounce) can lima beans

In a 10" skillet sauté beef, bacon and onions until brown. Drain fat.

Add catsup, brown sugar, salt, mustard and vinegar to meat and onion mixture. Drain kidney and lima beans; add all beans to the mixture and mix.

In 2 quart casserole, bake uncovered at 350° F for 40 minutes.

### **Chicken Enchiladas from Rita Rosson**

1/2 cups cooked, skinned, cubed chicken  
1/2-3/4 cup salsa  
1 can cream of chicken soup  
8 ounces sour cream plus extra for garnish  
3/4 cup shredded Cheddar cheese plus extra  
1/2 teaspoon garlic salt  
1/4 teaspoon pepper  
1/4 teaspoon salt  
2 tablespoons dry minced onion

Mix together all ingredients.

Roll up into 8-10 corn tortillas\* and place in a 9x13 inch baking pan. Sprinkle with extra cheese.

Bake uncovered for 20-30 minutes at 350° F.

Serve with shredded lettuce, diced tomato, and sour cream on the side.

\*Unless the tortillas are really fresh, they will crack, and then you might want to fry them for a few seconds before filling them with the chicken mixture.

## **Enchilada Casserole in a Slow Cooker**

Prep: 10 minutes Cook: 5 1/2 hours Yield: 6 servings

3 tablespoons chopped California green chiles, divided  
3/4 cup chunky salsa  
1/4 cup fresh cilantro  
1 (15.5-ounce) can black beans rinsed and drained  
1 (11-ounce) can yellow corn with red and green bell peppers  
1 (10-ounce) can red enchilada sauce  
(8 1/2-ounce) package corn bread and muffin mix  
2 large eggs lightly beaten  
2 tablespoons chopped roasted red bell peppers  
1 1/2 cups shredded Monterey Jack cheese  
sour cream (optional)

Stir together 2 Tablespoons green chiles and next 5 ingredients in a 3 1/2 quart electric slow cooker. Cover and cook on LOW 4 hours.

Stir together remaining 1 Tablespoon green chiles, muffin mix, eggs and roasted red bell peppers. Spoon batter evenly over bean mixture in slow cooker.

Cover and cook on LOW 1 hour and 20 minutes or until cornbread is done. Sprinkle cheese over cornbread.

Cover and cook 5 to 10 minutes or until cheese melts. Serve with sour cream, if desired.

## **Turkey (Chicken) Cranberry Wreath (from Pampered Chef) submitted by Bev Austin**

Cook: 25-30 minutes

Yield: 8 servings of two each

2 tubes (16 ounce) crescent rolls  
2 cups chopped turkeys or chicken, cooked  
1 1/4 cups Swiss cheese, shredded  
1/2 cup celery, sliced  
1 green onion, sliced thin  
1/2 cup cranberries, dried  
3 tablespoons fresh parsley, chopped  
1/2 cup mayonnaise  
2 tablespoons dijon honey mustard  
1/2 teaspoon black pepper  
1 egg white, lightly beaten

Preheat oven to 375° F.

Combine in a bowl, turkey, 1 cup of cheese, plus all other ingredients but the egg white. Mix well, set aside.

Unroll the 2 tubes of rolls, separate into 16 triangles in a circle on a large pizza pan or baking stone, with wide ends 3 inches from the edge of pizza plan, points towards the outside.

Points will extend off the edge of the pan. Arrange the remaining triangles in the center of the pan, matching wide ends, points overlapping in center.

Use small rolling pin, roll over seams of triangles where wide ends meet, making a smooth surface for filling. Don't seal center triangles.

Use ice cream scoop to spread filling evenly over the dough in a continuous circle. Beginning with the last triangle placed in center of pan, bring point of triangle straight across filling. Bring point of the opposite outside triangle diagonally across filling, covering point of the previous triangle. Repeat, overlapping all remaining points.

Brush top of wreath with egg white. Sprinkle with remaining 1/4 cup of cheese.

Bake 25-30 min. or until golden brown. Makes 16 each (2 per person) for 8 servings.

## Side Dishes

### Hearty Baked Beans in a Slow Cooker

Prep: 30 minutes

Cook: 2 1/2 to 6 hours

Yield: 6 to 8 servings

3 bacon slices, chopped

1 large onion, chopped

2 garlic cloves, minced

3 (16-ounce) cans pinto beans, drained

1/3 cup firmly packed brown sugar

1/3 cup molasses

1/3 cup ketchup

2 1/2 tablespoons prepared mustard

1/2 medium green bell pepper, chopped

Cook bacon slices in a large skillet until crisp; remove bacon, reserving drippings in skillet. Saute onion and garlic in reserved drippings until tender.

Combine bacon, onion mixture, beans and remaining ingredients in an electric slow cooker.

Cover and cook on HIGH 2 1/2 to 3 hours or on LOW 5 to 6 hours.

## Cakes, Cookies and Bars

### Chocolate Cherry Cake - source unknown

1 package devil's food cake mix  
1 can cherry pie filling  
2 eggs  
1 teaspoon almond extract

#### Frosting-

1 cup sugar  
1/3 cup or 5 1/2 Tablespoon butter  
1/3 cup whole milk (I use 2% or whatever I have)

Mix together well and bake in 9 x 13" prepared pan at 350° F for 30 minutes. Boil 1 minute and then add 1 C chocolate chips.  
Stir to melt and then pour on cake while hot.

### Cinnamon Streusel Coffeecake from Donna Barela

#### Topping:

1/3 cup chopped walnuts toasted with the 1/4 cup oats  
1/4 cup old fashioned oats  
1/2 tablespoon flour  
1/3 cup firmly packed brown sugar  
2 teaspoons ground cinnamon  
1 tablespoon butter

#### Cake:

cooking spray  
1 cup sugar (can use 1/2 cup sugar & 1/2 cup Splenda)  
1 tablespoon brown sugar  
1/3 cup vegetable oil  
2 large eggs  
3 cups all-purpose flour (2 cups regular flour & 1 cup whole wheat pastry flour)  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 1/2 cups low-fat buttermilk or (Use 1 c sour cream + 1/3 c skim milk)  
1 1/2 teaspoon to 1 Tablespoons vanilla extract  
1 teaspoon cinnamon

Preheat oven to 350° F.

Toast the nuts and oats and then combine the rest of the Topping ingredients in a small bowl, and mix till mixture crumbly.

Coat a 12-cup Bundt pan with cooking spray; sprinkle 1/3 cup of the walnut mixture into pan. Set remaining walnut mixture aside.

Combine sugar and vegetable oil in a large bowl, and beat at medium speed of a mixer until well- blended. Add eggs, 1 at a time, beating well after each addition. Combine flour, baking powder, baking soda, and salt; stir well.

Add flour mixture to creamed mixture alternately with buttermilk, beginning and ending with flour mixture; mix after each addition.

Stir in vanilla.

Pour half of the batter into prepared pan; sprinkle remaining walnut mixture over batter. Pour remaining batter over walnut mixture.

Bake at 350° F for 45 minutes or until a wooden pick inserted in center comes out clean. Let cool in pan 10 minutes on a wire rack; remove from pan.

Drizzle powdered sugar glaze over the cake before it is completely cool.

For the Glaze I usually use ½ to 1 cup powdered sugar, pinch of salt and vanilla or almond to taste and milk till glaze consistency. All depends on how much glaze you want.

### **Easy Chocolate Cake from Ellen Lilley**

1 package chocolate fudge cake mix  
1 package instant chocolate pudding mix  
1/2 cup sour cream  
4 eggs  
1 cup milk

Mix cake and pudding mixes together. Add sour cream and eggs.  
Mix then add milk and chips and mix.

Grease a 12 inch bundt pan or 2 - 9" layer pans. Add chopped nuts to pan. Add Dough.

Bake 350° F. About 45 minutes.

Do not over beat or over bake, cool for about 10 minutes and remove from pan. When I use layered cake pans, I line them with wax paper.

### **Flour-less Chocolate Cake – Provided by Donna Barela**

Prep: 20 minutes

Bake: 25 minutes

6 1 ounce squares coarsely chopped semi-sweet chocolate  
1/2 cup (1 stick) unsalted butter  
3/4 cup sugar 3 large eggs  
1/2 cup unsweetened cocoa  
1/4 teaspoon salt  
1 teaspoon vanilla extract

For Glaze:

2 1 ounce squares coarsely chopped semi-sweet chocolate squares

1 1/2 tablespoons unsalted butter  
1 1/2 teaspoons milk or light coconut milk  
1 1/2 teaspoons agave syrup or honey  
1/8 to 1 teaspoon vanilla extract

Preheat oven to 350°F

Spray a 7-inch tart pan with removable bottom with cooking spray. If you don't have a tart pan, use a 6 to 7-inch spring-form pan. Line the bottom of the pan with parchment paper and spray the paper. I used a normal 7-8" round cake pan and lined it with foil and sprayed the foil.

Melt 6 ounces of chopped chocolate and butter in a heavy saucepan over medium low heat. Stir until chocolate and butter are melted and smooth.

Add sugar and salt and reduce heat to low. Cook while stirring for about one minute, until sugar starts to dissolve.

Remove pan from heat. Whisk in eggs, one at a time. The mixture will look smooth and glossy. Use a mesh hand sieve to sift cocoa into mixture. This prevents lumps. Whisk until the cake batter is smooth.

Pour batter into prepared pan and bake in preheated oven for about 25 minutes. The center of the cake should be just firm to the touch, but be careful to not over-bake the cake or it will be dry. Cool in the pan on a wire rack for 15 minutes. Invert the cake on a plate. To prepare the glaze, melt 2 ounces of chopped chocolate and 1 1/2 tablespoons of unsalted butter in the same saucepan you used to make the cake. When melted and smooth, remove the pan from heat. Add milk and Agave syrup OR honey and vanilla and stir until smooth and glossy. Let the glaze cool for about 3 minutes before pouring it on the cake. Pour all of the glaze in the middle of the cake.

Use a silicone or rubber spatula to spread the glaze evenly over the cake, allowing the glaze to evenly run down the sides of the cake.

## **Peanut Butter Cake Balls from Bev**

1 package yellow cake mix  
8 ounce creamy peanut butter  
8 ounce chunky peanut butter  
1 package milk chocolate chips or semi-sweet chocolate chips, melted  
1 package peanut butter chips to drizzle over roasted peanuts

Bake cake according to directions on box. Let cool completely.

Crumble with two forks.

Stir in both the 8 ounce creamy and chunky peanut butter. Line cookie sheet with parchment paper.

Use a small ice cream scoop to form crumbs into balls, smoothing balls by hand. Chill or freeze on the lined cookie sheet, then dip into the melted chocolate.

Drizzle melted peanut butter chips over top, then add chopped peanuts. Best if made day ahead of time for flavors to meld.

## **Brownies from Betty Crocker's Cookbook submitted by Cheryl Holliday**

3 ounces unsweetened chocolate  
2/3 cup shortening  
2 cups sugar  
4 eggs  
1 teaspoon vanilla extract  
1 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt  
1 cup chopped walnuts or 1 cup semi-sweet chocolate chips

Heat oven to 350° F.  
Grease baking pan with butter, 13x9x2 inches.

Melt chocolate and shortening in large saucepan over low heat. Remove from heat.

Mix in sugar, eggs and vanilla. Stir in remaining ingredients. Spread in pan.

Bake 30 minutes or until brownies start to pull away from sides of pan. Do not over bake. Cool slightly.  
Cut into bars.

### **Ice Box Cookies form Barb Lake**

1 cup butter  
1 cup powdered sugar  
1 teaspoon vanilla extract  
1 1/2 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 to 1 1/4 cup regular rolled oats

Cream butter, sugar and vanilla together.  
Mix flour, baking soda and salt. Stir into butter mix. Add regular rolled oats.  
Roll into three logs and cool till solid on waxed paper.

Roll in Jimmies or colored sugar "pills" (I try this before cooling or after, whatever works for you) Slice into 1/1 inch slices and bake at 325° oven for about 15 minutes, watch carefully.

### **Mississippi Mud Bars from Mary Marchand**

2 sticks oleo (margarine) melted  
2 cups sugar  
3 tablespoons unsweetened cocoa  
1 1/2 cups flour  
4 eggs  
1 1/2 cups nuts  
1 1/2 cups coconut  
1 jar large marshmallow creme

**Frosting:**

1 stick oleo (margarine)  
1/2 cup unsweetened cocoa  
1 pound (or 3 cups) powdered sugar  
1/3 cup evaporated milk

Melt oleo and add to the sugar, cocoa, flour and eggs. Mix well.

Add nuts and coconut.

Bake in greased & floured 9 x 13 pan at 350° F for 30 - 40 minutes.

Let cool slightly - then spread 2 small or 1 large jar of marshmallow cream over top Frosting: Mix well, spread over marshmallow cream, eat and enjoy!

**Oatmeal Cranberry White Chocolate Chunk Cookies on the back of the Craisins' bag**

2/3 cup butter or margarine, softened  
2/3 cup brown sugar  
2 large eggs  
1 1/2 cups old-fashioned oats  
1 1/2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 1/4 cups Craisins dried cranberries  
2/3 cup white chocolate chunks or chips

Preheat oven to 375° F.

Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy.

Add eggs, mixing well.

Combine oats, flour, baking soda and salt in a separate bowl.

Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks.

Drop by rounded spoonfuls onto cookie sheets. Bake for 10-12 minutes or until golden brown.

Cool on wire rack. Makes approximately 2 1/2 dozen cookies.

**Oatmeal-Spice Cookies from Donna Barela**

1 cup whole wheat flour  
1/2 cup whole wheat pastry flour made a little scant  
2 tablespoons ground flax seed  
2 tablespoons raw wheat germ  
1/4 cup about oat bran  
1 teaspoon baking soda  
1/2 teaspoons cinnamon  
1/2 teaspoon salt  
3/4 cup lightly packed brown sugar  
1/3 cup granulated sugar  
1/2 cup unsalted butter partially melted  
2 tablespoons dark corn syrup  
2 teaspoons vanilla extract

2 eggs  
3 cups oats (I used 2 cups regular and 1 cup quick) and mix well  
1/2 cup or more chopped walnuts  
3/4 cup chocolate chips  
1/4 cup M&M's

Mix together and set aside: 1 c Whole Wheat Flour 1/2 c Whole Wheat Pastry Flour – made a little scant 2 T ground flax seed 2 T raw wheat germ About 1/4 c oat bran 1 tsp baking soda 1 1/2 tsp cinnamon 1/2 tsp salt.

Mix together: 3/4 c lightly packed brown sugar 1/3 c granulated sugar 1/2 c no salt butter partially melted 2 T dark corn syrup 2 tsp vanilla 2 eggs.

Add dry ingredients to liquid and mix well.

Add 3 cups oats (I used 2 cups regular and 1 cup quick) and mix well.

Add: 1/2 c or more chopped walnuts 3/4 c chocolate chips 1/4 c or more M&M's. Mix again.

Drop by however big you want on cookie sheet coated with cooking spray. Bake at 350° F for about 10 minutes or until lightly browned.

Remove from pan and cool on wire rack.

## **Zucchini Bars from Joy Landeira**

3 eggs  
1/2 cup vegetable oil  
2 cups sugar  
3 teaspoons vanilla extract  
2 1/2 cups flour  
1/4 teaspoon baking powder  
1 teaspoon salt  
2 teaspoons baking soda  
1 cup raisins or combination of nuts, dates, and raisins to equal 1 cup  
4 cups coarsely grated zucchini

Mix together eggs, oil, sugar, and vanilla.

Add flour, baking powder, salt, and baking soda; mix to smooth batter. Blend in grated zucchini and the raisins and/or nuts and dates.

For high altitude, add 2 tablespoons flour.

Pour into a greased and floured cookie sheet or jelly roll pan, size 18x12x1 inch or larger. If you don't have a large cookie sheet with sides, then use a sheet cake pan.

Bake at 350° F for 25 minutes.

Make sure the center is baked by testing with wooden pick. Let cool.

## **Jeff's Cookies by Georgia Kirby**

First, spray a 7x11 baking pan with cooking spray, line with parchment paper or foil and spray again.

Then, combine

2 cups graham cracker crumbs

1 can of sweetened condensed milk (NOT evaporated milk)

tsp. Cinnamon

Then add a small bag (6 oz.) semi sweet chocolate chips and mix well. This will be pretty stiff, but spread as best you can in the prepared pan and bake at 350 for 20-25 minutes. No longer! Allow to cool about 10 minutes, then remove from the pan in a block and peel off the paper or foil. Cut into bars and dip in granulated sugar. (This was the part my children and grandchildren liked the most I think. This was always their job. Ha!)

Enjoy!

## **Pecan Shortbread by Ruth Jensen**

$\frac{3}{4}$  lb. unsalted butter, room temperature

1 c sugar

1 t pure vanilla extract

1 t pure almond extract

3  $\frac{1}{2}$  c all-purpose flour

$\frac{1}{4}$  t salt

1  $\frac{1}{2}$  c small diced pecans

Preheat the oven to 350 degrees F.

In the bowl of an electric mixer, mix together the butter and sugar until they are just combined. Add the vanilla and almond extracts. In a medium bowl, sift together the flour and salt, then add them to the butter/sugar mixture. Add the pecans and mix on low speed until the dough starts to come together. Roll dough into two large or three small cylinders. Wrap each cylinder in plastic wrap and chill for several hours or overnight.

Cut the dough into  $\frac{1}{4}$  inch circles, and place on ungreased baking sheet.

Bake cookies 10 to 12 minutes or until the edges just begin to brown. Allow to cool on baking sheet for several minutes before removing to rack to finish cooling.

## Sweets and Desserts

### Chocolate Mint Fudge from Sandy Mattson

Yield: 1 3/4 pounds

1 (7 1/2-ounce) jar marshmallow 1 1/2 cups sugar

2/3 cup evaporated milk 1/4 cup butter

1/4 teaspoon salt

1 (10-ounce) package mint chocolate chips 1/2 cup chopped nuts (I use whole almonds) 1 teaspoon vanilla extract  
(If I can't find mint chocolate chips, I use regular and add 1/2 tsp. Mint flavoring)

In medium saucepan, combine marshmallow cream, sugar, evaporated milk, butter and salt; bring to boil, stirring constantly over moderate heat.

Remove from heat.

Add mint flavored semi-sweet chocolate morsels; stir until morsels are melted and mixture is smooth. Stir in nuts and vanilla extract.

Pour into foil lined 8" square pan. Chill in refrigerator until firm (about 2 hours). Cut into 1" squares.

### Rolo & Pretzel Treats from Delma Oberbeck

1 package Rold Gold tiny twist pretzels bag(s) Rolos

pecan halves one for each pretzel

Remove foil from Rolos. Line a cookie sheet with foil.

Place pretzels in a single layer on the cookie sheet. Place one Rolo on top of each pretzel.

Place in a 250 oven for 3-4 minutes until Rolos are soft, but not melted.

Remove from oven and press a pecan half into each Rolo, kind of smooshing it into the pretzel. Cool in the refrigerator.

After they have cooled you can stack them with waxed paper between layers.

## **Toffee Treats from Mary Marchand**

40 or so saltine crackers 1 cup brown sugar

1 cup butter

1 (12-ounce) package milk chocolate chips Heat oven to 350°

Line 15" x 17" jelly roll pan with aluminum foil.

Put forty or so saltine crackers on cookie sheet in single layer.

Put butter and brown sugar in sauce pan and stir over medium heat until sugar dissolves and mixture comes to a boil.

Boil 3 minutes.

Pour over saltine crackers. Place pan in oven.

Cook 5 minutes until sauce bubbles and crackers float.

Remove from oven and sprinkle with the milk chocolate chips. Allow to melt and spread evenly over top. Cool.