

Beef Enchiladas

5 pounds of ground beef (cooked)
24 Tortillas (large)
Onion to taste

Cook ground beef with onions. Place 1 large spoonful of beef in each tortilla and roll. Place rolls in pan.

Cheese Sauce:

2 pounds of Velveeta
4 cans of green chilis (do not drain)
2 large cans cream of chicken soup
16 oz sour cream
1 stick butter

Place all ingredients in large sauce pan. Heat over low to medium heat until all items are mixed

Bake for 30 minutes or until golden brown around edges.

Green Chili Stew

5 pounds diced pork
8 pounds potatoes diced
1 pound ground pork
2 qt diced green chilis
2 gal chicken stock
2 onions diced
8 T garlic chopped
1 c flour

Fry ground pork when half done add diced onions and chopped garlic, allow to cook until tender. Add flour to make a roux add broth and allow to cook until a boil, stirring constantly. Add pork and cook until tender. Add potatoes and green chilis. Amounts of broth are estimated and should be a thick hearty stew.

Indian Taco

Self-rising flour and warm milk. Mix to make a nice bread dough and fry in hot oil. Add taco fixings and serve.

Breakfast Burrito Taco/ Hot Sauce

Breakfast Burrito:

Flour tortilla
1 slice bacon
2 or more lbs ground sausage
3 or more pounds of mild cheddar cheese
1 egg per taco
Pinch of cilantro
Fried taters

Hot Sauce:

A blend of jalapeno
Handful of cilantro
Garlic powder*
Salt*
Pepper*
Medium onion
2 medium fresh tomatoes
Can of whole tomatoes

*Season to taste

Stuffed Italian Pasta Shells

6 lbs sausage
4 lbs ground beef
4 cups parmesan cheese
2 bags fresh spinach
30 oz Ricotta cheese
4 eggs
1 tsp garlic powder
Salt and pepper
3 boxes jumbo shells
8-24 oz jars of pasta
4 cups grated mozzarella

Brown and drain meats. Add garlic powder, salt & pepper to taste. Add 3 cups grated parmesan cheese, fresh spinach, ricotta cheese & eggs. Stir together until combined. Boil jumbo shells until al dente. Drain and cool under cold water. Drain. Stuff pasta shells with meat mixture and place upright in large pans. Pour pasta sauce over shells, top with remaining 1 cup of parmesan cheese and 4 cups mozzarella cheese. Bake at 375 degrees for 30 minutes.

Italian Beef

Prep Time: 15 min, Cook Time: 10-12 hrs
3c Water
4cubes beef bullion
1(.7oz) pkg dry Italian stlye salad dressing mix
1 5# chuck roast
Yeast rolls

Place thawed roast in slow cooker and add beef broth (water and bullion). Cover and cook on low for 10-12 hrs (high for last 5 hours). Remove roast and drain juice. Place juice in fridge/ freezer to harden fat-remove fat from juice. Shred roast, add Italian seasoning-add broth until meat moistened mix. Serve on yeast rolls.

Wholly Cow

12 lbs brisket
Head Country Dry Rub
2 liter Dr. Pepper

Marinate brisket for 12 hours in 1 liter of Dr. Pepper. Generously coat in Dry Rub and massage into brisket. Put on smoker for 4 hours.Remove from smoker into large pan. Add 1 liter of Dr. Pepper and cover with foil. Smoke

an additional 10 hours. Remove from heat and clean off all fat. Place in clean pan cover and cool. Cut. Reheat. Serve.

BBQ Meatballs

1 can evaporated milk
3 lb ground chuck
2 c oatmeal
1 c chopped onion
½ tsp garlic powder
2 tsp salt
½ tsp pepper
2 tsp chili powder
2 eggs

Mix all ingredients together and shape into balls. Place in a flat pan in a single layer.

Sauce;

2 c ketchup
½-1 ½ c Brown Sugar
2 T liquid smoke
½ tsp garlic powder
½ c onion

The amount of brown sugar is really how sweet you like BBQ mix together and pour ingredients over meatballs. Bake at 350 degrees for 1 hour.

Beef Fajitas

Skirt steak
Fajita seasoning
Flour tortillas
Onions
Bell peppers
Shredded Cheese

Season skirt steak. Place in refrigerator for 24 hours. Grill steak and slice into thin strips. Saute onions and peppers. Serve with flour tortillas, guacamole, and Pico de gallo.

Lasagna

2# lean ground beef
2# sausage
1 large onion, chopped

Brown and drain above ingredients.

Add: 1 large can petit diced tomatoes
1 large can tomato sauce
2 cloves garlic
2T Italian seasoning

Mix in separate bowl:

2 cups small curd cottage cheese

1 c Parmesan cheese

3 eggs

Salt and pepper

1 T Italian seasoning

Layer:

Lasagna noodles (ready to cook)

Cottage cheese mixture

3 cups mozzarella cheese

Meat mixture

Repeat layers again. Bake in 350 degree oven for 35-40 minutes.

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| 2012 Chicken/Fish Dishes |
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Chicken Penne Pasta Alfredo

Small amount fresh spinach (optional)

16 oz penne pasta

4T Butter

1 qt half & half

½ pt whipping cream

4 oz cream cheese

Appx 16 oz shredded parmesan cheese

chicken breast strips seasoned and cooked, sliced

Cook pasta according to package directions to al dente'. Strain and pour over chicken. Melt butter on low heat. Add creams, do not boil. Stirring constantly add cheeses and heat until melted. Toss all together and place in oven proof dish. Top with small amount of grated cheese and bake uncovered for 20-30 minutes.

Baked Chicken Breast

Boneless Chicken Breast (6)

1 Bottle of Italian Dressing

½ c Worcestershire Sauce

¼ c Soy sauce

Mix all together and marinate over night then take out. Rub, put on cookie sheet and bake at 350 degrees until done. Serve with your favorite sauce.

Chicken Salad

1 dozen eggs boiled & peeled

4-XL can of chicken

1 c sweet relish

1 1/2 -2 cups mayo

Chop up eggs & chicken-mix together. Mix in mayo & relish. Squeeze yellow mustard to taste. Mix all well. Serve on buns, rolls or bread. Serves 30-35 people.

Chicken Enchiladas

1 whole fryer chicken shredded and cooked
4 cans rotel tomatoes
2 cans green enchilada sauce
1 bag cheese (Mexican style)
1 can olives
1 bag corn tortillas

Preheat oven to 350 degrees. Mix chicken and tomatoes together in a bowl. Pour half of sauce in casserole dish. In casserole dish place corn tortillas on bottom, place chicken and tomato mix on top and sprinkle with cheese. Place layer of corn tortillas on top and pour remaining sauce and sprinkle with cheese. Place olives on top and bake 30 minutes.

Chicken Pot Pie

10 lbs of boneless, skinless chicken thighs, cooked and diced
25 small potatoes, peeled, diced, cooked
1 number 10 can green beans, drained
1 number 10 can corn, drained
6-15oz can of peas/ carrots, drained
6-26oz can of cream of chicken soup
6-ready made pie crusts

Mix the chicken, all the vegetables and soup together. This will make two large pans. Place three pie crusts in bottom of pan. Press together. They will overlap. Pour half of mixture on top. Place three more pie crusts on top. Repeat for other pan. Bake at 400 degrees for approximately 90 minutes or until pie crust is brown. Serves 60-70 people according to serving size.

Kirk's Grilled Chicken

Chicken legs and breast
Gourmet seasoning

Grilled on charcoal till done

King Ranch Chicken Mac & Cheese

12 (8oz) Macaroni
2T butter
1 medium onion
1 can Rotel
8 oz velveeta
3 c cooked, chopped chicken
1 can cream chicken soup
½ c sour cream
1 tsp chili powder
½ tsp cumin
1 ½ c cheddar cheese

Preheat oven to 350 degrees and prepare pasta as.

Melt butter in large pan...add onion and pepper. Saute 5 minutes. Stir in Rotel and velveeta. Cook until melted, stirring constantly. Stir in chicken and next 4 ingredients and hot pasta. Sprinkle on cheddar cheese. 350 degrees/ 30 minutes

Swiss Chicken

6 Boneless, skinless chicken breasts
6 slices baby swiss cheese
¾ c chicken broth
½ c milk
5 T melted butter, divided
2 T flour
Salt and pepper to taste
1 c chicken flavored Stove Top stuffing

Place chicken on greased dish, top with cheese slice. Melt 2 T of butter with flour and cook in small sauce pan until bubbly. Stir in chicken and broth. Season with salt and pepper. When thickened, pour over chicken. Combine stuffing with remaining butter and put over chicken. Bake at 350 degrees for 45-60 minutes or until chicken is done in the center.

Alice Springs Chicken

Chicken Breast
Shredded Cheese
Bacon
Honey Mustard

Grill Chicken, Fry bacon. Cover chicken with honey mustard, layer with bacon and cheese. Bake at 350 degrees for 30 minutes.

Chicken Enchiladas

Canned chicken
Sour cream
Cream of mushroom soup and chicken soup
Shredded cheese
Rotel
Flour Tortillas

Mix all ingredients in large bowl. Layer dish with tortillas, cover with sauce. Top with cheese. Bake at 350 degrees until cheese is golden.

Sour Cream Chicken Enchiladas

4 or 5 chicken breasts grilled
8 oz sour cream
2 10oz can cream of chicken soup
1 small 7 oz can green chiles
1 small to medium onion chopped and grilled
Flour tortillas

Mix sour cream and cream of chicken soup, green chiles and set aside. Chop the chicken mix with onion. Put a small amount of sauce in tortilla and top with chicken mixture and cheese. Roll into enchiladas and top with sauce and cheese. Bake 350 degrees for 20 minutes.

Chicken Enchilada Casserole

3-4 chicken breasts
2 small cans cream of mushroom soup
2 small cans cream of chicken soup
16 oz sour cream
1 small can chopped green chilies
1 c shredded Mexican cheese blend
6-8 flour tortillas

Begin by cooking chicken breasts in pan of water seasoned with garlic powder, salt and pepper. While chicken is cooking, mix soups and sour cream in a large saucepan, then heat just enough to make the mixture come together. Add the can of green chilies. The tortillas are then cut into smaller pieces approximately 1"x2". When chicken is thoroughly cooked, remove from broth and shred chicken with forks. If soup mixture seem too thick, at this point you might add some of the chicken broth to help thin the mixture.

In 9x13 greased pan, place ½ of the cut up tortillas in the bottom of the pan, layer on ½ of chicken, then pour one ½ of soup mixture. Continue with another layer of each, then top with shredded cheese.

Bake at 350 until bubbly, approximately 30 minutes.

Chicken Strips

Thaw 4 lbs chicken tenders
Make a dredge with :
2 c flour
2 tsp salt
2 tsp papper
1 T garlic power
1T onion powder

Put chicken pieces in milk and then flour (one at a time). Put in hot oil in skillet (375*) and deep fry for 8-10 minutes until done (no pink inside and brown on outside).

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| 2012 Desserts |
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Dirt Cake

1 (20 oz) pkg Oreo cookies
1 (8oz) pkg cream cheese
½ stick oleo, softened
1c powdered sugar
2 (6oz serving size) pkg instant vanilla pudding mix
3 ½ c milk
1 (12 oz) pkg Cool Whip, thawed

Crush cookies, including icing centers, in a food processor or blender until mixture resembles dirt. Set aside.

Cream the cream cheese, oleo and powdered sugar. Mix pudding mixes and milk (in separate bowl), 1 to 2 minutes until well blended. Fold in pudding mixture with spatula. Fold in whipped topping. In an 8 or 10 inch flower pot, lined with foil, alternate layers of cookie crumbs and pudding cream (mixture), ending with cookies (dirt). Chill several hours or overnight before serving. Decorate with gummy worms and/ or plastic flowers. Serve with spade or small shovel.

Chocolate Crinkles

2 cups sugar
½ cup vegetable oil
4 oz cocoa
4 eggs
2tsp vanilla
2 cups flour
2 tsp baking powder
½ tsp salt
½ cup powdered sugar

Refrigerate dough for at least 8 hours. Roll into 1 ½ inch balls, then in powdered sugar. Place on parchment paper on a cookie pan. Approximately 2 inches apart. Bake 350 degrees for 12-14 minutes.

Cherry Pie

2 pie crusts
1 can cherry pie filling
½ c sugar
1 Tbs cornstarch
½ stick butter, cubed

Place bottom crust in pan, pour in pie filling, sprinkle cornstarch, dot with butter, cover with second crust, flute edges, brush with milk, sprinkle with TBS of sugar, vent top crust. Bake at 375 degrees for 30-45 minutes, or until golden brown.

Butterfinger Cake

1 Box devils food cake mix
9x13 cake pan
Cooking spray, eggs, oil, water
4 regular butterfingers
1 jar hot fudge
Small tub of cool whip
1 bottle of chocolate syrup

Follow cake box instructions. Chop 2 Butterfingers, Add to mix; bake. After baked...put holes in cake. Heat hot fudge and drizzle on top. Chop 1 Butterfinger and add to top. Let cool completely. Add cool whip topping, last chopped Butterfinger and drizzle syrup. Refrigerate and serve.

Oreo Banana Pudding

6 (1.5oz) boxes instant vanilla pudding
2 large containers Cool Whip

Mix pudding according to directions on box. Mix in Cool Whip. Crush up a package and a half of Oreos. Line bottom of large pan with bananas and then layer with crushed Oreos. Put pudding on top. Sprinkle with Oreos.

Peach Cobbler

1 gallon Peaches with juice
6 cups of light brown sugar
 $\frac{3}{4}$ cup corn starch with $\frac{1}{2}$ cup of water
1 $\frac{1}{2}$ cups butter melted

Mix top 3 ingredients, then add butter. Pour over cooked crust and rolled out dough for top cover completely with dough.

Crust:

1 qt flour
10 oz of Crisco shortening
1 tsp salt

Mix together until smooth texture. Add 1 cup water and $\frac{1}{4}$ cup of lemon juice and add to flour mixture to make dough (may need to add water a little at a time). Roll out and put strips in large pan cook at 350 degrees until golden brown. Put peach mix in pan and cover entire top with crust. Bake in over 375 degrees 1.5 hours or until crust is brown.

Sopapilla Cheesecake

2 cans original cresant rolls

Filling:

$\frac{3}{4}$ cup sugar
1 tsp Vanilla
2 8oz cream cheese

Topping:

1 Stick of butter
 $\frac{1}{2}$ cup sugar
1 tsp cinnamon

Spray a 9x13 pan. Preheat oven to 350 degrees. Roll out one can of crescent rolls into the pan. Mix Filling and put it into the pan. Roll the remaining can of crescent rolls on top. Mix topping. Pour on top and bake for 25-30 minutes.

Ice Cream Sandwich Dessert

24 ice cream sandwiches
1 large carton frozen whipped topping (thawed)
2 jars hot fudge topping
1 c salted peanuts

Arrange 12 ice cream sandwiches in the bottom of a 9x13 pan. Spread $\frac{1}{2}$ of the whipped topping. Spoon 1 jar fudge topping on to whipped topping. Sprinkle with $\frac{1}{2}$ c peanuts. Repeat layers with sandwiches, whipped topping, fudge and peanuts. Cover and freeze. Can freeze up to 2 months.

Cavalisita

Equal amounts of squash and corn (6)

1 medium onion

4 T butter

1 can rotel

8 oz-16 oz velveeta cheese

Salt and pepper

Slice and fry squash in 2 T butter, salt and pepper. Boil corn on cob for approximately 10 minutes cool and cut from cob add salt and pepper to taste and 2 T butter. When squash is tender add corn and rotel tomatoes and chunk up velteeta into skillet when melted serve and enjoy!

Green Beans

4 cans Green Beans

10 strips of bacon

1 t garlic salt

Pepper to taste

2 c brown sugar

Open green beans. Add bacon, garlic salt, pepper and brown sugar. Bring to a boil and let boil for 20 minutes. Turn down and let simmer and then serve.

Mac n Cheese

Macaroni

Velvetta

Rotel

Cook Macaroni. Add Velvetta and Rotel.

Garlic Rolls

3 c lukewarm water

2 Tbsp sugar

3 Tbsp yeast

Mix together and allow to sit until mixture "foams" (about 5 minutes in a warm Falls Creek Kitchen). Add the following ingredients and mix with dough hooks (stand mixer-bring from home!)

½ c vegetable oil

½ c softened butter

1 ½ tsp salt

6 cups all purpose flour

Continue adding flour until dough is smooth and workable- about 9 cups in all (stop and kill the scorpion in the corner).

Allow dough to rise until doubled. Roll out to approximately 15" - 30". Spread with liberal amounts of Roasted Garlic Spread (recipe at bottom). Italian Seasoning and grated Cheese. Roll up and slice like cinnamon rolls. Place on cookie sheet sprayed with pam. Allow to rise in a warm place (Falls Creek Kitchen-about 15 minutes).

Bake in 350 degree oven for 15 minutes on bottom rack. Move to top rack and bake at 400 degrees until lightly browned (about 20 minutes total). Makes approximately 30 rolls sliced 1" thick.

Garlic Spread:

10 large heads of garlic-cut off tops and drizzle with olive oil in a shallow pan. Cover with foil and roast for 1 hour at 350 degrees. Allow to cool and remove garlic cloves from their skins. Using food processor, mix garlic with the following ingredients.

- 1 lb softened butter
- 1 ½ c olive oil
- 4 tsp salt
- ½ tsp pepper
- 2 Tbsp sugar
- 4 Tbsp Italian seasoning

This can be made ahead of time and refrigerated or frozen. Great to use in garlic rolls or for French bread

Squash Casserole

- 1 Box stove top stuffing
- 1 stick butter, melted
- 2-3 cups diced onions
- 1 can cream of chicken soup
- 1 cup sour cream
- 1 c grated cheddar cheese
- Salt and pepper to taste

Mix stuffing mix and butter. Put half in bottom of greased 9x9 casserole dish. Cook squash and onion till slightly tender. Mix squash with remaining ingredients. Pour over stuffing in pan. Top with remaining stuffing mix. Bake at 350 degrees for 30-40 minutes.

Stuffed Peppers

Jalepeno Peppers

Mix Cream cheese, Pork sausage, Cheddar cheese, Parmesan cheese. Place mixture inside of peppers. Top with bacon. Bake at 350 degrees for 40 minutes on grill.

Garlic Potatoes

- 20 lbs of raw potatoes
- 8 sticks of butter
- 1 c garlic salt and powder
- Salt and pepper to taste

Peel potatoes and slice, cut butter over potatoes and garlics. Bake at 375 until potatoes are soft.

Fruit Salad

1 (20oz) can pineapple chucks, juice drained and reserved
1 small instant vanilla pudding
¼ c Tang
1 (11oz) can mandarin oranges, drained
1 (16oz) can fruit cocktail, drained
2 bananas sliced
1 c strawberries, sliced
1 c blueberries

In small bowl, combine reserves pineapple juice, pudding, Tang (making a sauce). In a large bowl, combine all fruit. Fold in juice mixture. Refrigerate before serving.

Cheesy Potatoes

Instant potatoes
Sour cream
Green Onions
Cheese
Bacon

Mix potatoes, sour cream and green onions. Top with Bacon and cheese. Bake at 350 degrees until bubbly.

Pork & beans

Van camps Pork and Beans
Red and Green bell peppers
Onion
Mustard
Brown sugar
Molasses
BBQ sauce
1 can Dr. Pepper
Worcestshire sauce
1 serving apple sauce

Mix together and heat on stove.

Mac & Cheese

12 oz bag elbow macaroni
1 can milnot
1 stick of butter
1 c milk
1 ¼ lb diced velveeta

Cook macaroni till desired tenderness, drain. Add butter, milnot, milk, velveeta. Stir until all is melted. Salt and Pepper to Taste.

Fried Corn

Core 1 bell pepper and 3 jalapenos. Saute ½ bell pepper and 3 jalapenos (chopped finely) in butter. Next, add corn. Then, salt, pepper & cane sugar in last 5 minutes of cooking. Amount of salt, pepper and cane sugar depends on the cook's preference.

Dinner Rolls

2 pckg yeast

¾ c sugar

4 c flour

Mix together. Add: 3 c warm water and ¼ c vegetable oil. Stir in 3 beaten eggs. Add additional flour (6-8 cups); just enough to make dough smooth when kneaded, not sticky. Knead 5-7 minutes. Let rise in greased bowl until double (approximately 1 hour). Make into rolls, put onto greased pan. Let rise until double. Bake at 350 degrees for 20 minutes. Baste top of rolls with butter when fresh out of the oven. Serve warm with butter, jelly & or honey. Make approximately 70-75 rolls on 16x22" jelly roll pan.

Fried Cabbage

1 head cabbage

¼ c oil

1 Tbs coarse salt

Core cabbage and peel off outer layers. Cut into 1-1 1/2" squares. Pore oil into non-stick skillet, add cabbage and salt. Stir fry over medium heat and steam by covering with lid. As it starts to brown turn off heat. Stir a time or two more while preparing to serve.

Double Baked Potatoes

6 cups mashed potatoes

¼ c butter

1/8 c bacon bits

1 c grated cheese

Garlic salt to taste

Papper to taste

¼ c sour cream

Mix all above and put in shallow baking dish. Put in oven at 400 until warm and brown on top (30 minutes approximately).

Garlic Cheese Biscuits

2 cups flour

3 tsp baking powder

1 tsp salt

1 tsp garlic powder

¼ c butter

1 c shredded cheddar cheese

1 c milk

Mix flour, baking powder, salt and garlic powder together. Cut in butter until size of peas. Stir in cheese. Add milk and mix until all together. At this point they can be dropped by spoonful on ungreased cookie sheet or rolled out to ½ " on floured service. And cut out with biscuit butter, then place on ungreased cookie sheet. Bake at 400 until golden brown.

Lemon Blossoms

18 ½ oz pkg yellow cake mix
3 ½ oz pkg instant lemon pudding mix
4 large eggs
¾ c vegetable oil

Glaze:

4 c powdered sugar
1/3 c lemon juice
3 T vegetable oil
3 T water

Preheat oven to 350 degrees. Spray mini muffin tins with vegetable oil cooking spray. Combine the cake mix, pudding mix, eggs and oil, blend well with electric mixer until smooth (about 2 minutes). Pour a small amount of batter, filling each mini muffin tin half way. Bake for 12 minutes. Turn out onto waxed paper.

To make glaze, sift the powdered sugar into a mixing bowl. Add lemon juice, oil and water. Mix until smooth.

Dip the cupcakes into the glaze while they are still warm until completely coated. Place on waxed paper to dry. Store in a container with a tight-fitting lid.

Cinnabons

½ c butter
1 c milk
1 egg
4 c flour
1 t sugar
½ t salt
2 ½ t yeast

Filling:

½ c butter
1 c brown sugar
2 t cinnamon

Frosting:

4 oz cream cheese
½ c butter
1 t vanilla
1 ½ c powdered sugar

Put all ingredients in bread machine on dough cycle, then roll out and spread filling. Roll and cut into ½ -1" slices. Let rise to double size and bake 350 degrees 15-20 minutes.

Caramel Apple Salad

2 Red Delicious Apples
2 Granny Smith Apples
1-20oz can of Pineapple Tidbits (undrained)

1- 8oz tub of Cool Whip
1 sm box Butterscotch Pudding Mix

Peel & Dice Apples.

Add pineapple, undrained. Sprinkle in dry pudding mix. Mix in cool whip. Refrigerate. Enjoy!

Buffalo Wing Dip

3 or 4 Chicken Breasts
1 block of cream cheese
½ bottle wing sauce
Ranch (about a cup- or more if you like)
Shredded cheese (about ½ a bag- use cheddar)

Boil chicken, shred chicken, place chicken in bowl & soak in wing sauce. Soften cream cheese & spread in bottom of a baking dish. Layer chicken mixture on top of cream cheese, pour ranch on top of chicken & top with shredded cheese. Bake at 350 degrees for 30 minutes.

Fear the Beard Snacks

Newton Fruit Thins
Peanut butter frosting
Chocolate Almond Bark

Cowboy Salsa

4-15 oz cans blackeyed peas, drained and rinsed
4-15.25oz cans black beans, drained and rinsed
4-15.25 oz cans fiesta corn, drained
5- medium tomatoes, diced
28 oz can diced tomatoes with a little juice
Italian dressing, enough to cover all ingredients
Tortilla chips or Tostitos

Mix first 5 ingredients. Add enough Italian dressing to cover top and stir. Serve with the tortilla chips pr scoops. Serves approximately 60 people depending on serving size.

Spicy Pretzels

½ tsp garlic powder
½ tsp lemon pepper
1/2 -1 T cayenne pepper
1 pkg hidden valley Ranch dressing

Mix dry ingredients together in a gallon Ziploc bag. Put in ½ cup oil. Make sure oil and dry ingredients are mixed well. Take 1 pound bag pretzels, put in bag and shake. Let set. Shake several times to mix pretzels and oil together. Let set 1 hour.

Ice Chest Tea

28 qt lipton tea "sweetened"
1 5lb bag of sugar
5 lemons
5 limes

5 oranges

Fill ½ full of warm water put in everything then fill up with ice and stir.

Pretzel Fruit Salad

3 cups finely crushed pretzels

2/3 cup sugar

1 ¼ cups cold butter

14 oz sweetened condensed milk

¼ c lime juice

1 Tbs grateslime peel

1 ½ cups whipped topping

7-8 c assorted fresh fruit

In a large bowl, combine pretzels and sugar. Cut in butter until mixture resembles coarse crumbs. Press into a 14 inch pizza pan. Bake at 375 degrees 8-10 minutes. Cool on wire rack. Refrigerate 30 minutes. Meanwhile, in large bowl, combine milk, lime juice and peel. Fold in Whipped topping; spread over crust. Cover and chill. Top with fruit just before serving.

Pizza Quesadillas

1 pkg tortilla

1 jar pizza sauce

2 ½ lb bag Colby/ jack shredded cheese

1 pkg sliced pepperonis

Butter

Lightly butter one side of tortilla. Place on hot griddle. Add: 2 tbs pizza sauce and 3-4 pepperonis. Sprinkle ¼ cup cheese over pepperonis. Fold in half and brown lightly on both sides.

Angel Fruit Cake

2 pkg. FF/SF white chocolate pudding

1 prepared angel food cake (cut up)

3 cups sliced strawberries

2 cups frozen peaches

1 carton 8 oz FF cool whip

Layer twice: cake, pudding, fruit, cool whip

2013

2013 Cook Off Winner Recipes

Meats:

Bruce's Charcoal Chicken

2t salt

2t pepper

2t garlic powder

Sprinkle dry ingredients on raw chicken

Use remaining dry ingredients with lemons and melted butter to baste the chicken each time you turn it.

2t celery salt

Juice from 8 lemons

2 sticks of butter

Bonchiladas

2 cans of chicken (12.5oz)

2 jars of salsa verde

Mrs. Dash original blend

Preheat oven to 375 degrees.

Mix both cans of chicken and add Mrs. Dash until covering the chicken

Layer the tortillas on the bottom of a 13 X 9in pan. Then pour one jar of salsa verde. Next add half of the chicken. Be sure to spread the chicken all over. Next cover the top with a thin layer of cheese. Repeat steps to create a second layer. On the top add a thick layer of cheese to ensure that the tortillas wont burn. Place in oven for 15 to 20 minutes.

Corn tortillas

Fiesta blend cheese

BBQ Pulled Pork

1 10 to 12lb Pork Butt

2c Dry Rub

1c Brown Sugar

1/2 c of apple cider vinegar

1c Ketchup

- A. Mix dry rub with brown sugar apple vinegar, and ketchup
- B. Place pork butt in roaster on 250 degrees for 10-12 hours
- C. Use a fork to shred meat and serve

Pulled Pork

3 Pork Butt Roasts

3 large white onions

3 large cans of tomato sauce

2 large cans of Rotel tomatoes-original

4T garlic salt

Cut roasts into equal parts. 4-6 pieces each. Rub with garlic, salt and pepper, and sear the meat in a hot pan.

Cover the bottom of roaster pan(s) with coarsely chopped onions, tomato sauce, Rotel tomatoes, brown sugar, worchestershire sauce, and creole seasoning.

Place pieces of meat in roaster pan and add water.

Bake at 450 degrees for 1 and half hours until meat begins to cook and sauces are boiling well. Reduce heat and continue baking for approximately 7 hours, until meat is falling apart.

2T Black Pepper

1/2 lb dark brown sugar

1 qt. of water

1/2c worchestershire sauce

4T Creole seasoning

Chee-ze Road Kill

1 can of chicken
4 cream of chicken soup
4 cream of mushroom soup
16 oz sour cream
20 Flour tortillas
Spice to taste

Mix soup together with sour cream, drain chicken. Mix together on layer of soup-sour cream pour over chicken and tortillas layer as you wish.

Bacon – wrapped Hamburger Steak

A bacon wrapped pressed hamburger steak seasoned with salt, pepper and all-season BBQ rub.

Chicken Enchiladas

8 oz cream cheese
5c chicken
1 pack of tortillas
2 – 10oz cream chicken
32oz sour cream
1 cup milk
4 oz green chilies
18oz cheddar cheese

14 oz green chile enchilada sauce

Heat on low the following ingredients: 8 oz cream cheese, 2 cream of chicken, 16 oz sour cream, 1 cup of milk and 4 oz green chilies. After you have melted sauce together add 5 cup chicken and 8 oz cheddar cheese. This is the filling.

Put filling into tortilla, roll, put in casserole dish. Should make around 12 enchiladas. Stir together 14 oz green chile enchilada sauce and 16 oz of sour cream. Spread over enchiladas. Cover with remaining cheddar cheese. Bake at 350 for about 30 minutes

Sweets:

Peanut Butter Sheet Cake

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| 2c sugar | Boil and add to flower and sugar |
| 2c flower | ½ c buttermilk |
| Mix and set aside | 2 eggs beaten |
| 1c water | 1 t vanilla |
| 2 sticks butter | 1t baking soda |
| ½ c creamy peanut butter | |
| Pour into 17"X11" pan | |
| Bake 375 degrees for 18-20minutes. While cake is hot frost with icing | |
| 7T milk | |
| 1/2c peanut butter | |
| 1 stick of butter | |
| 1 one lb box of confectioners sugar | |
| 1 t vanilla | |

Boil.

Sopapilla Cheesecake

2 8oz cream cheese(softened)

2 Crescent Roll Cans

1 cup of butter (soft)

2 cups of sugar

¼ cup of cinnamon

Mix both cream cheese and 1 cup of sugar.

Unroll 1 roll of the crescent rolls and line pan.

Add cream cheese mixture on top of crescent rolls

Unroll the other crescent rolls on top of mixture

Top with mix of ¼ cup of cinnamon and 1 cup of butter and 1 cup of sugar.

Bake at 350 for 45 minutes

Cinnamon Dinner Rolls

Oven 350 degrees

2 cups of milk

½ cup of sugar

½ cup of margarine

1 ½ teaspoon salt

Heat until the margarine is melted. Add 2 cups of flour to cool to finger feeling really warm

Dissolve 3 pkg of dry yeast in ½ cup of water to same temp as above. Stir yeast until smooth

Add yeast to flour mixture

Add flour to make dough and knead till smooth

Let dough rise till double.

Hot Rolls - pinch off pieces (2 ½-3")

Cinnamon rolls – roll out to 8x12 triangle- spread with margarine, cinnamon/sugar- roll and cut into 3" pieces –

Bake at 350 drizzle with powdered sugar glaze.

Ice Cream Dessert

Cook chocolate chip cookie dough until almost done. Cool. Top with softened vanilla ice cream freeze overnight.

Poke holes in ice cream with beater. Pour caramel topping onto ice cream to fill holes and spread across. Top

caramel with hot fudge sauce. Top with cool whip. Finish with chocolate chips on top.

Reese's Peanut Butter Dip

1 cup butter

1 cup of light brown sugar

1 ½ cups of powdered sugar

½ cup of creamy peanut butter

16 oz cream cheese(softened)

2 tsp vanilla
1 cup of semi sweet chocolate chips
2 8oz pks of mini Reese's

Melt butter and dissolve brown sugar in the butter bring to a boil for 1 min add vanilla and peanut butter after butter mixture comes to room temp. In separate bowl mix cream and powdered sugar slowly add cream cheese to peanut butter mixture. Fold in chocolate chips and reese's. serve immediately or store in the frig for later. Serve with graham crackers, animal crackers or pretzels.

Goey Butter Cake

1 – yellow cake mix
1 – egg
1 – stick of butter (melted)

Filling:

1 – 8 oz cream cheese
2- eggs
1 tsp vanilla
1 – 16oz box powdered sugar
1 – stick of butter

Lightly grease 9x13 pan. Mix cake mix, eggs and 1 stick of butter, pat into bottom of pan.

Beat creamcheese, add eggs, vanilla. Mix. Add powdered sugar. Mix well. Add butter. Mix. Pour over cake. Bake at 350 degrees for 40 minutes

Banana Spilt Brownie Pizza

-prepare brownies according to package directions in a 9x13 pan.

- mix together: 1 small package of French vanilla pudding(made according to package), 1 eight ounce coolwhip and 1 eight ounce cream cheese(softened). Spread this mixture over top of cooled brownies.

- Slice strawberries, bananas and pineapple and place over top of pudding mixture.

- Drizzle chocolate syrup over the top and cut to serve. Enjoy!

Frozen Lemonade Pie

Crust:

5 cups of graham cracker crumbs
¾ cups of sugar
1 ½ cup of butter

Mix. Press into pan. Bake at 350 for 8 minutes. Cool. Chill/freeze/fill

Filling:

8 – 8oz tubs of whipped topping
4 – 12oz cans of frozen pink lemonade

Mix last 3 ingredients until smooth. Add food color. Pour in crust. Freeze at least 3 hours.

Resurrection Cheesecake

Crust: 9 oz box of chocolate wafer cookie, 6 tbs butter(melted)- mix together. Chill to set after pressing into bottom of spring form pan.

Filling: Combine 1 ½ cups of heavy cream with 1 tsp instant coffee. To dissolve. Add 12 oz semi sweet chocolate morsels and melt. Whisk smooth and let stand for 10 minutes. In a mixer, 16 oz cream cheese with 1 cup of sugar, beat in 1 TBS corn starch. Add 1 cup sour cream, and 2 Tsp vanilla. Beat well. Add 3 eggs and blend. Pour chocolate into batter and blend. Pour batter into spring form pan with crust that is double wrapped with foil. Place pan into a large baking pan and fill halfway with hot water. Bake in water bath at 350 for 1 hour. Turn off oven and let sit in oven for another hour. Transfer pan to rack and cool. Cover and chill overnight.

1st glaze: 4 oz white chocolate, ½ cup of cream, melt chocolate and whisk smooth. Let stand 10 minutes then pour over cheese cake.

2nd glaze: 4 oz milk chocolate, ½ cup of cream, repeat glaze process. With a tooth pick feather lines in to cake. Refrigerate until glaze is set 2-3 hours.

Everything Else:

Cheese Potato Casserole

40 red potatoes
6 pounds of velveeta cheese
4 package dry ranch dressing
32 oz sour cream
4 cup of mayonnaise
Top with bacon

Boil potatoes. Put chopped potatoes and cut up cheese in a 9x13 dish. Mix ranch, sour cream, and mayo in separate dish, then pour over potatoes. Top with bacon, chopped olives. Cover with foil and bake for 40 minutes at 350 degrees.

Mac and Cheese

4 pound elbow macaroni
4 tablespoon of salt
3 sticks unsalted butter
1 ½ cups of flour
3 cups milk
4 cups of heavy cream
4 pound cheddar cheese
1 lb Romano cheese
1 lb Asiago cheese
4 tablespoon black pepper
2 pound bacon
Cheese it crackers

Preheat oven to 325. Bring a large pot of salted water to boil over high heat. Add macaroni and cook stirring occasionally until al dente, about 8 minutes, drain.

Melt the butter in a large saucepan over medium heat. Sprinkle the flour over the butter and cook, whisking to make a paste(or roux), about 2 minutes. Add the milk and whisk vigorously until smooth. Reduce the heat to medium-low and cook, whisking occasionally, until the sauce is thick and bubbly. Add the heavy cream, all three cheeses, the 1 tablespoon salt and the pepper. Cook, stirring, until the cheeses are fully melted. Add bacon. Add the cooked macaroni to the cheese sauce and mix thoroughly. Transfer to a 9x13 pan, top with cheese-it crackers. Bake the macaroni and cheese until hot and golden brown, about 15 minutes. Top with fresh parsley.

Stuffed Mushrooms

2 pkg. Button mushrooms(stems removed, hollowed out)

Mix together:

2 cans minced clams

$\frac{3}{4}$ c parmesan

$\frac{3}{4}$ c Romano

1 c seasoned bread crumbs

3 or 4 cloves of garlic(minced)

Fresh ground pepper

1 pound salted real butter

Top with mozzarella cheese. Cook at 350 for 30 minutes.

Apple Pie Fries

1 pkg. Pillsbury Pie Crust -2ct

Approximately 1 $\frac{1}{2}$ c Apple Pie Filling

1 egg

Sparkle Sugar for sprinkling

Caramel sauce for dipping

Chop apple pie filling as small as you can. Unroll each crust and spread filling onto one....leave a $\frac{1}{2}$ inch border around edge. Put the other crust on top and press lightly to secure. Make an egg wash by mixing egg with a splash of water. Brush egg wash to top and sprinkle with sugar. Cut into $\frac{1}{2}$ inch strips and cut into "fry" shapes. Place carefully on baking sheet and Bake at 350 degrees for 12 minutes.

Firecracker with cream cheese spread

1 Box of saltines

1 envelope hidden valley ranch dip mix

1-2 TBL crushed red pepper

1 $\frac{1}{2}$ cup of canola oil

Stack crackers in a gallon size freezer bag

Mix oil, ranch mix, and crushed pepper to blend well, pour over crackers. Seal bag and gently toss crackers every 15 minutes for 1 hour. Form mixture in a ball.

Cream Cheese Spread

2 blocks of cream cheese

1 jar of onion dried beef

4-5 green onions

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{4}$ tsp accent salt

Chop green onions fine, shred dried beef. Mix all until well blended. Refrigerate for 1 hour. Serve with Firecrackers.

Wendell's Fried Okra

Breading:

1 cup of Cornmeal

¼ cup of flour

1 tsp pepper

2 tsp salt

Batter:

1 egg

3 cups of milk

Oil skillet

Cut okra into bite size pieces. Dip okra into egg mixture. Let drain. Put into breading mixture until covered. Deep fry at 350degrees until brown. Pull out lightly salt to taste.

Pizza Muffin Bites

Mix ¾ cup of flour, ¾ tsp baking powder, 1 tbsp Italian seasoning, and a pinch of salt together. Whisk in ¾ cup of milk, 1 egg (lightly beaten), 1 tbsp shredded onion and 1 tbsp shredded green pepper. Stir in 1 cup shredded cheese, ¼ cup of grated parmesan and 1 cup of cubed pepperoni the let stand for 10 minutes. Grease and fill 24 mini muffin cups. Bake at 375degrees for about 15 minutes. Serve with warm pizza sauce.

Roasted Garlic Spread served with homemade sourdough bread

10-12 heads of garlic or 3 cups of garlic cloves

Roast at 350 for 1 hour in 1 ½ cups of olive oil. Covered in shallow baking dish.

Use food processor or wire beater or mixer. Mix garlic with 1 lb. of softened butter, 3 tsp salt, ½ tsp pepper, 2 Tbsp sugar and 4 Tbsp Italian Seasoning

Strawberry Butter served with homemade sourdough bread

1 lb butter softened

6-8 strawberries

¼ cup of sugar

Chop butter in mixer, add strawberries and sugar and mix thoroughly.

2014

Cook-Off Winners

Meats

Peppered Beef Tips

- 1 lb beef round tip roast or round steak cut into 1 or 1 ½ inch pieces (I used a roast)
- 2 cloves of garlic, minced
- Black pepper
- 1 can condensed French onion soup
- 1 can cream of mushroom soup
- Hot noodles or rice

1. Place beef in a slow cooker, season with garlic and pepper. Pour soups over beef.
2. Cover and cook on low for 8-10 hours

Pork Roulade

- 40 lbs pork
 - 10 lbs chicken
 - 2 stalks celery
 - 10 bell peppers (assorted)
 - 1 bag carrots
 - 10 eggs
 - 3 cups heavy cream
 - Season salt to taste
 - Salt and pepper to taste
 - Garlic to taste
1. Butterfly pork
 2. Grind chicken with heavy cream and eggs
 3. Roll celery, carrots, and bell peppers with chicken into pork
 4. Truss with string and sear
 5. Bake at 350 until internal temperature is 165 degrees.
- Feeds 100.

Lasagna

- Noodles
- Hamburger meat (cooked)
- Tomato sauce
- Basil, salt, pepper, cilantro, whole tomatoes, garlic, lemon juice
- Mozzarella cheese
- Cheddar cheese
- Swiss cheese
- American cheese
- Cottage cheese

1. Simmer tomato sauce, basil, salt, pepper, cilantro, whole tomatoes, garlic, and lemon juice on low for 2 hours
2. Layer a large foil pan with sauce and layer uncooked noodles to cover sauce
3. Add cottage cheese, then the other four cheeses
4. Repeat to make 4 complete layers of sauce, noodles, and cheese
5. Cook at 375 until the noodles are soft, then put cheese on top and melt.

Stromboli

5 loaves frozen white bread dough

4 eggs

½ c. oil

1 tsp. each – garlic powder, oregano, dry mustard, salt, pepper

3 pkgs (1 lb each) sliced ham

2 pkgs (1lb) pepperoni

1 lb sausage browned

2 c. shredded cheddar

3 c. shredded mozzarella

Thaw bread dough as directed on package. Grease cookie sheets. Mix oil, eggs and seasonings. Roll out dough to 8x12. Divide meats into 5 equal piles. Spread 1/3 c. sauce onto each dough within 1 inch of the edges. Layer on meats and cheeses. Fold over dough and seal edges. Bake at 350 degrees for 30 minutes. Slice and serve warm with Ranch or marinara. Can brush with melted butter and sprinkle with garlic salt.

Sweets

Tiramisu Toffee Torte

Cake:

1 Cake Mix

1 C. very strong coffee

4 crushed heath bars

Prepare cake according to package except substitute coffee for water and add crushed heath bars. Bake in 2 9-inch round or 2 8-inch square pans.

Filling:

4oz cream cheese

2/3 c. sugar

1/3 c. chocolate syrup

2 tsp. vanilla

2 c. whipping cream

Beat cream cheese, sugar, chocolate syrup and vanilla together. Add whipping cream and beat to a spreading consistency

Chop: 1 additional heath bar, crushed

Make: ½ cup very strong coffee

Place 1 layer of cake on platter.

Drizzle with ¼ cup coffee

Layer with filling mixture

Sprinkle with crushed heath bar.

Repeat with second layer

Banana Pudding Cupcakes

French Vanilla Cake Mix

Vanilla Wafers

Banana Cream Pudding mix – 5.1oz

Milk

Cream cheese

Powdered sugar

Cake:

Place 1 vanilla wafer on bottom of cupcake liner.

Mix cake mix as directed. Mix in 2 cups of chopped wafers. Fill 2/3 and bake as directed.

After cooled, cut a hole out of the center

Mix pudding mix with 2 cups milk and chill for 30 minutes.

Fill hole with pudding.

Frosting:

Beat softened cream cheese with remaining pudding until smooth

Add powdered sugar and mix until desired consistency

Place a wafer on cupcake place 1 ½ tsp. frosting on wafer. Add another wafer finish with 1 ½ tsp. of frosting

Everything Else

5 Bean Baked Beans

1 – 15oz can pork and beans

1 – 15oz can ranch beans

1 – 15oz can pinto beans

1 – 15oz can butter beans

1 – 15oz can black beans

½ lb. Bacon crumbled, cooked

½ lb. ground beef, cooked, crumbled

½ onion, chopped

½ c. brown sugar

½ c. sugar

2 Tbsp. balsamic vinegar

2 Tbsp. dry mustard

2 Tbsp. liquid smoke

1 c. BBQ sauce

Combine all ingredients in a crock-pot and simmer for several hours.

Meats

The “W.W.C.D.” – Winner Winner Chicken Dinner

Jalapeno Cheese bun with smoked chicken thighs, spicy chipotle mayo, cheddar cheese, candied bacon and a fried egg.

Sweets

No-Bake Strawberry Cheese cake Dessert

12 Graham Crackers finely crushed

6 T melted margarine

1 c. + 2 T sugar divides

½ c strawberry preserves

2 c fresh strawberries

1 large and 1 small cool whip

Mix graham crumbs, margarine and ¼ c sugar, press into bottom of 13 x 9 x2 pan.

Beat cream cheese, $\frac{3}{4}$ c sugar and strawberry preserves until well mixed.

Place fresh strawberries, chopped, and 2 T sugar in a small bowl and let them begin to form a little syrup. Mix them and the large tub of cool whip into the cream cheese mixture and spread it over the graham cracker crust. Top with small tub of cool whip and garnish with fresh strawberries. Refrigerate at least 4 hrs.

Red, White and Blue Deilght

3 Chopped up homemade Chocolate Chip Cookies

$\frac{1}{3}$ c. Sugar

tsp. lemon juice

8 oz. softened cream cheese

8 oz. whipped topping

Red and Blue Chocolate Candies

Beat cream cheese till fluffy, add sugar and lemon juice. Beat until combined. Fold in cookies, whipped topping and candies. Spread into crust. Refrigerate 3 hours. Cut and enjoy after putting candies on top.

Everything Else

Chicken and Dumplings

3 C. Flour

2 eggs

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon pepper

1 c. milk or enough to make mixture doughy

In a pan bring to boil 2 – 3 quarts water add chicken bouillon and 1 stick of butter

With a large spoon and a butter knife cut noodles into the roiling boil (doughy mixture)
Put diced up chicken (cooked) let cook about 20 minutes and serve.

Sweets

Apple Dumplings

1. Chop apples, add sugar and cinnamon to coat.

2. Roll out pie crust and cut in squares

3. Add apple mixture and top with margarine

4. Fold corners

5. Sauce:

2 cups water

1 cup sugar

$\frac{1}{2}$ teaspoon cinnamon

3 Tablespoon margarine

Bring all ingredients for sauce to a boil.

6. Put apple dumplings in pan and pour sauce around it.

7. Bake at 385 until golden brown.

8. Serve with ice cream.

Everything Else

Spanish Rice

- 1 ½ cups long grain rice
- 1 clove minced garlic
- 1 can tomato sauce
- 1 can corn
- 1. In skillet, fry rice in oil for 7 minutes until light brown
- 2. Add 1 ½ cups for water, minced garlic, and can of tomato sauce
- 3. Bring to boil 10 minutes. Add Corn.
- 4. Done!!

Rotel Cups

- 3 pkg mini phyllo shells
- 1 drained can Rotel (for spicier, use 'hot' Rotel)
- 1 pkg Real bacon bits
- 1 ½ cup Mexican cheese
- 1 cup mayo
- 1. Combine Rotel, bacon, mayo, and add cheese
- 2. Fill shells
- 3. Bake 15-20 minutes at 350
- 4. Serve warm

Meats

Ribeye Steak

- All-natural pure beef ribeye steak
- Kosher salt
- Black pepper
- Italian Dressing
- Soak in dressing for 15 minutes, Add salt, pepper, Grill according to liking. Enjoy!

Sweets

Overnight Cinnamon Rolls with Sugared Peaches

- 1 c. milk
- ½ c. canola oil
- 1 c. Water
- 4 eggs
- 2 pack Dry yeast
- ¼ c. warm water
- 2 Tbs. sugar
- 5 c. flour
- 2 tsp. salt
- ½ c. sugar
- 4 sticks butter, softened
- 2 c. brown sugar
- 1 c. white sugar
- 4 Tbs. ground cinnamon

Night Before Rolls:

In small bowl, combine yeast, ¼ cup water and 2 Tbs sugar, set aside. In sauce pan combine milk and oil, heat to just a simmer and remove from heat. Whisk eggs and water together in separate bowl. Whisk egg and water mixture into warm milk mixture. In large bowl, combine flour, salt and sugar. Pour liquid mixture into flour and stir with spoon until well combined, will be sticky. Pour out onto well-floured surface and lightly knead, should be soft. Place in oiled bowl loosely cover and let rise 1 hour. Turn back out onto well-floured surface and knead lightly. Separate into 2 halves and roll out. Spread with butter and sprinkle with cinnamon and sugar. Roll and cut into pieces. Should get 24-32 rolls. Place on greased pan, loosely cover and let rise over night. Preheat oven to 350. Uncover rolls to bake for 15-20 minutes

Cream Cheese Icing:

2 sticks butter

1 package cream cheese

5 c. powder sugar

1 tsp. vanilla

Cream together butter and cream cheese. Add powder sugar and vanilla. Beat well. Spread onto warm cinnamon rolls

Sugared Peaches:

8 cups sliced, fresh peached

1 c. white sugar

Combine and let sit for 1 hour or refrigerate overnight. Serve with cinnamon rolls.

Everything Else

Cucumber Dip

8 oz. cream cheese, softened

2 medium cucumbers washed and shredded

Salt and pepper to taste.

Cream together with a fork. Serve with chips.

Meats

Crock Pot Lasagna

10 lbs ground beef

1 lb Italian sausage

8 jars Bertolli marinara sauce with burgundy wine

35 lasagna noodles, cooked until almost done (an 8oz box has 10)

3 (15 oz) containers of ricotta cheese

36 oz cottage cheese

12 oz grated parmesan cheese

6 lbs shredded mozzarella cheese

1. Brown the ground beef and Italian sausage in a large pot. While it is browning, boil the lasagna noodles until they are almost done—still slightly firm.

2. In a large bowl, combine the ricotta cheese, cottage cheese, and parmesan cheese. Refrigerate until ready to use.

3. After the meat has browned, drain, return to pan, and stir in 7 jars or marinara sauce. Set the 8th jar aside for later use. Heat mixture thoroughly.

** Note- this 7 layer lasagna recipe will fill an 18 qt. electric roasting pan to the top. It will feed an average of 40 people. I line the insert with foil overlapping the sides, then line that with plastic pan liners. The foil keeps the plastic liner from melting to the roaster. Place a small amount of water between the base and roaster liner. Also, it will be extremely heavy after assembly! Not to mention very hot after cooking. Plan accordingly!

Assembly:

1. Pour at least half of the last jar of sauce on the bottom of the roaster.
 2. Using 5 lasagna noodles per layer, lay four side-by-side and the 5th turned sideways at the end.
 3. Top the noodles with 3 ½ -4 cups of meat/sauce mixture, then spread evenly with a spoon.
 4. Drop 12-14 dollops of cheese mixture around the meat mixture, then spread evenly with a spoon.
- Sprinkle a little under 3 ½ cups of mozzarella cheese evenly on top.
5. Repeat 6 more layers.
 6. I cover it and cook it at 300 degrees for at least an hour, then turn it down to about 250 degrees for another hour. There will be a lot of water on the top and I scoop it out before serving.

Pork Loin

- 1 large pork loin
- 3 large cans cream of chicken soup
- 3 pkg French onion soup mix

Mix soups together and pour over pork loin. Cook at 350 degrees for several hours. Pour off gravy—thicken if necessary.

Sweets

Dirt Dessert

- 1 8oz pkg cream cheese
- ¼ c. softened butter
- 1 c. powdered sugar
- 3 ½ c. cold milk
- 2 packs instant vanilla pudding
- 1 carton whipped cream
- 1 pack oreos, crumbled

Place ½ of crumbled oreos in bottom of pan. Mix remaining ingredients. Layer on top of oreos. Top with remaining oreos.

Everything Else

Sourdough Bread/Roasted Garlic Spread/Blackberry Honey Butter

SOURDOUGH BREAD

Starter: Begin the starter a few weeks ahead of baking. In a large jar, combine 1 ½ cups lukewarm water, ½ tsp. yeast, ¾ cup sugar, and ¼ cup potato flakes. Allow to sit at room temperature for a day, then place in refrigerator. Add all ingredients except yeast each week and allow to sit out of refrigeration again. You may need to adjust amounts, times, or give a bit more yeast. Continue until you have a pourable sludge starter that separates and bubbles when sitting out. It is fermenting and the bubbles indicate it is working.

Bread:

- 12 cups all purpose flour
- 2 cups sugar

2 tsp. salt
3 cups 'starter'
2 cups lukewarm water
1 cup vegetable oil

Mix three wet ingredients in a large bowl. (Think commercial salad bowl size). Stir in three liquid ingredients with metal and wooden spoon to form a dough. Cover with a kitchen towel and place in a warm place to rise. This will take a few hours (4, 6, ?) since it is a mostly natural yeast process. onto floured surface and knead. Form into 4 large loaves and allow them to rise covered in a warm place. Bake at 300 degrees 30 minutes, then raise temperature to 375 degrees and continue about 20 more minutes until browned.

You should have some starter remaining after you make the bread. Return it to the refrigerator and continue 'feeding' it until you are ready to make bread again. You can feed it every 4-7 days and make bread about that often. If starter loses its fizz, add a bit of yeast and wait a week or two before using it. The starter takes some babying and you just have to keep trying until it works for you. You may share some with a friend. I was given the beginning of my starter over 20 years ago.

You may reduce this recipe to half and make only two loaves. I always make 4 and give the extra away. Friends are always willing to take it. ☺ This freezes well and is great toasted or made into French toast.

BLACKBERRY HONEY BUTTER

1 lb butter (softened)
¾ cup fresh blackberries (strawberries, raspberries, etc.)
¼ cup honey
2 tsp. sugar

Mix all ingredients together with an electric mixer. If using strawberries you will need to rough chop them before you begin.

ROASTED GARLIC SPREAD

2 cups fresh garlic cloves
2 cups olive oil
1 lb softened butter
3 tsp. salt
½ tsp. pepper
2 Tbsp. sugar
4 Tbsp. Italian seasoning

Roast the garlic cloves in the olive oil covered at 300 degrees for about an hour, until cloves are soft. Allow to cool, then mix garlic and oil with softened butter in electric mixer. Add seasonings and mix well.

Double Baked Potatoes

Use leftover baked potatoes or mashed potatoes. Place in large bowl and add the following to taste:

Bacon bits
Melted butter
Sour cream
Salt
Garlic
Pepper
Grated cheese
Chives

Mix until everything is fully incorporated.

Put into oven-proof pan and bake at 350 degrees until hot all the way through. Turn up to 400 degrees to brown top, if desired.

2015

2015 Cook Off Winning Recipes

Meats

Chicken Fajitas Quesadilla

Marinate Chicken

- 1 pkg Sazon Goya seasoning
- ½ c. Vegetable oil
- 1 sliced fresh jalapeno
- 1 small can pineapple juice
- ½ c. white vinegar
- Salt and Pepper

Grill or pan fry chicken

Veggies

- Bell Peppers and Onions

Sauté in butter with garlic powder, salt, and pepper

Serve on flour tortillas with corn/mango salsa, and cheddar jack cheese

Sour Cream Chicken Enchiladas

- 4-5 grilled chicken breasts
- 1 can green chiles
- 2 cans cream of chicken soup, or chicken broth with cream
- 1 cup sour cream
- 1 small to medium onion
- Cheese
- Corn or flour tortillas

Grill chicken and onions (chopped), set aside. Mix the soup, sour cream, and chilies for sauce.

Spray your pan with cooking spray, place a small amount of sauce in tortilla, add some chicken, mix, and top with cheese. Roll and add to the pan. Continue this until the pan is full, and then pour remaining sauce, and top with cheese. Bake at 350 for 20 minutes or until bubbly.

Pulled Pork Sandwiches

- 10-12lbs Boston Butt Pork Roast
- Yar-B-Q dry rub

Rub the pork roast with the dry rub liberally. Place on smoker for 13hrs at 250. Remove from smoker, let rest, pull, and serve! Top with Yar-B-Q sauce.

Tater Tot Casserol

1/2 lb ground beef
1/2lb sausage
1 can cream of chicken soup
8oz sour cream
32oz tater tots
4-6 green onions (chopped)
Salt and pepper to taste

Heat oven to 350. Brown ground beef, sausage, and onions. Combine soup, milk, sour cream, and one cup of shredded cheese with salt and pepper. Mix well. Add tots, ground meat mixture to soup mixture. Stir together. Smooth out in 13x9 pan. Bake for 30 minutes, then top with remaining cheese, and bake 30 minutes more.

Sweets

No Bake Milk Chocolate Smores Bars

8c mini marshmallows
¼ c butter
¼ t salt
1 ¾ c milk chocolate morsels
8 whole graham crackers, crushed

Line square pan with foil leaving overhang on two sides, and spray with cooking spray. Heat 6c marshmallows, butter, and salt in saucepan over medium-low heat, stirring frequently until smooth. Remove from heat and add 1c morsels; stir until melted. Working quickly, stir in graham cracker pieces, remaining 2c marshmallows, and ¾ c morsels. Spread mixture into prepared baking pan with greased spatula, pressing down lightly. Cool for two hours or until set. Lift from pan; peel off foil. Cut into squares with serrated knife.

Maple Bacon Cupcakes

Cupcakes:

¼ c minced bacon
4 ½ T butter
½ T bacon grease
1 egg
5 T brown sugar
4 T syrup
1 ½ c self-rising flour
1 t baking soda
½ t baking powder
¼ c milk

Cook bacon (about 6 strips) and mince. Beat butter and bacon fat until light and creamy. Add egg, brown sugar, and syrup; beat well. Sift flour, salt, and powder. Alternately add flour and milk, mixing well after each addition. Scoop into cupcake papers. Bake at 350 for 18-22 minutes or until toothpick comes out clean.

Frosting:

4 T butter
2 T syrup

1 c powdered sugar

Combine syrup and butter. Add sugar and whip until smooth, crumble bacon, and sprinkle on frosting.

Frozen Yogurt Berry Dessert

1 cup flour

1/2 cup quick oats

1/2 cup chopped pecans

1/4 cup brown sugar

1/2 cup melted butter

Heat oven to 350. Combine these, and spread onto baking sheet. Bake until crisp, about 20-25 minutes. Set aside to cool.

8oz softened cream cheese

3/4 cup sugar

2 cups strawberry yogurt

Mix cream cheese and sugar well, then stir in yogurt. Line a pan with parchment paper. Crumble all of oat mixture onto bottom of pan, but save 1/2 cup for the topping. Spread cream cheese mixture over oat mixture and freeze for one hour. Cover with Cool Whip, and freeze until firm. Remove dessert from the pan, top with berries and oat mixture, slice, and serve.

Heavenly Ball

1 8oz pkg of cream cheese

1/2 cup softened margarine

3/4 cup powdered sugar

2 tsp. brown sugar

1/4 tsp vanilla extract

3/4 c semisweet chocolate chips

3/4 cup finely chopped pecans

In medium sized bowl, beat together cream cheese and butter until smooth. Mix sugars and vanilla, add to cheese mixture. Stir in chocolate chips. Chill for 2 hours, form into a ball, and roll in pecans. Serve with chocolate graham crackers, pretzel sticks, or fruit.

Fruit Pizza

Crust:

1/2c butter

2 3/4c flour

1/2c shortening

2 tsp cream of tartar

1 1/2c sugar

1 tsp baking soda

2 eggs

1/4 tsp salt

Cream butter, shortening, and sugar until smooth. Add eggs and mix well. Add dry ingredients. Spread dough into a pizza pan. Bake at 350 for 15 minutes.

Topping:

8oz cream cheese

1/2c sugar

Mix and spread on the cooled crust. Top with the fruit of your choice.

Sopapilla Cheesecake

2 cans crescent rolls
2 8oz pkg cream cheese
1 c sugar
1 tsp vanilla
1/4c butter (melted)
Cinnamon & 1/4c sugar

Preheat oven to 350. Unroll and spread one can crescent rolls on bottom of ungreased 9x13 pan. Combine softened cream cheese, sugar, and vanilla in bowl. Spread over crescent rolls. Unroll the 2nd can of crescent rolls and place over cream cheese mixture. Spread melted butter over the top and sprinkle with cinnamon and sugar. Bake 20-30 minutes.

Strawberry Poke Cake

1 pkg. white cake mix
1 small box strawberry gelatin
1c strawberry soda
1 pkg. vanilla instant pudding mix
1c milk
1 9oz carton whipped topping

Prepare and bake cake mix using package directions for a 9x13 pan. Dissolve gelatin in 1c boiling water. Stir in strawberry soda. Prick cake with fork. Pour gelatin mixture over top. Chill until firm. Combine pudding mix and milk in a bowl. Fold in whipped topping. Spread over cake. Chill in refrigerator.

Chocolate Ooey Gooey Peanut Butter Cake

1 German chocolate cake mix
1/2c melted butter
1 egg
2nd Layer:
8 peanut butter cups – large
3 small butterfinger candy bars
Cream cheese layer:
1 8oz pkg cream cheese - softened
1 c peanut butter
3 eggs
1 tsp vanilla
1/2c melted butter
4c confectionary sugar
Chocolate Topping:
1/2c chocolate chips
1T vegetable or canola oil

Preheat oven to 350. Combine cake mix, egg, and butter. Beat until combined. Put cake layer in 9x 12 pan that is sprayed with cooking oil. Pat down. Cut the large peanut butter cups into 4 pieces. Roughly chop Butterfingers. Spread over cake layer. Combine cream cheese, vanilla, and peanut butter together. Add eggs one at a time. Mix and add butter. When mixed, add confectionary sugar. Evenly spread over candy bar layer. Bake for 50 minutes. The mixture will be puffed up in the center when done. It will joggle slightly. Remove from oven, and let it cool. Melt chocolate for one minute in the microwave. Add the oil. Stir until combined. Spread over the top of the cream cheese layer. Enjoy!

Turtle Chocolate Cake

1 chocolate cake mix
1/3c oil
3 eggs
1c water
1 jar caramel
1 can condensed milk
1 12oz cool whip
Chocolate syrup
1c chopped pecans

Mix cake mix, oil, eggs, and water as on the package, and bake in a 350 oven for approx. 30 minutes. While cake is cooking, mix jar of caramel (save a little to drizzle on top later) and condensed milk in a separate bowl. While cake is warm, not hot, take the end of a wooden spoon and poke holes all over the cake. Pour caramel and condensed milk evenly over the cake, and let it cool completely. Ice the cake with the cool whip, then drizzle chocolate syrup, caramel syrup over the top of cool whip. Add pecans. Enjoy!

Everything Else

Buffalo Wing Dip

4 chicken breasts
1 block of cream cheese (softened)
½ bottle Sweet Baby Rays wing sauce
1 c. ranch dressing (add more if you like)
2 c. shredded Monterey Jack/Colby cheese mix

Boil chicken in chicken broth until done. Shred chicken breasts, discarding the liquid. In a bowl, mix chicken and wing sauce. Spread softened cream cheese in bottom of 9x9 dish. Layer chicken mixture on top of cream cheese. Pour ranch dressing on top of chicken. Top with shredded cheese. Bake at 350 for 30 minutes.

Cheddar Biscuits

2 c. flour
1 tbsp sugar
1 tbsp baking powder
2 tsp garlic powder
½ tsp kosher salt
¼ tsp cayenne pepper (optional)
1 c. buttermilk
½ c. unsalted butter (melted)
1 ½ c. shredded sharp cheddar cheese

For the topping:

3 tbsp unsalted butter (melted)

1 tbsp chopped fresh parsley leaves
½ tsp garlic powder

Preheat oven to 450. Line a baking sheet with parchment paper or a silicone baking mat, and set aside. In a large bowl, combine flour, sugar, baking powder, garlic powder, salt, and cayenne pepper. In another bowl, whisk together buttermilk and butter. Pour mixture over dry ingredients and stir using a rubber spatula just until moist. Gently fold in cheese. Using ¼ measuring cup, scoop the batter evenly onto the prepared baking sheet. Place into oven and bake for 10-12 minutes, or until golden brown. For the topping; whisk together butter, parsley, and garlic powder in a small bowl. Brush mixture on the tops of the cooked biscuits.

Easy Guacamole

3 avocados, mashed with a fork
1/2 tsp lime juice
1/4 tsp. seasoning salt
Dash of LA Hot Sauce
1/8 cup chopped onions
1/8 cup chopped tomatoes
1 tbs chopped jalapenos

Mix ingredients with a fork. Serve with chips.

Macaroni and Cheese

Macaroni noodles, cooked and drained
Velveeta cheese cubed
Butter
Shredded cheese
Salt and Pepper

Cook noodles as directed by packaging. Drain macaroni and return to pan. On low heat, stir in Velveeta, butter, and cheddar cheese. Stir to combine, salt and pepper to taste.

Stuffed Jalapeno

10-12 fresh jalapenos
2 pkg of cream cheese
1 pkg fiesta ranch dressing (dry)
1lb ground sausage, cooked and drained on paper towel

Cut and clean jalapeno, pat dry. Mix cream cheese, fiesta ranch dressing, and cooked sausage. Once mixed, place small amount in each half of the jalapeno.

Pepperoni Lasagna Roll Ups

3c pasta sauce
12 lasagna noodles, cooked, rinsed in cold water, and laid flat on waxed paper
1 egg, beaten
1 1/4c ricotta cheese
1c mozzarella cheese
1/2c grated parmesan
1/4c Italian parsley, chopped

Mix egg, and next four ingredients. Spread 2T on each noodle, and top with 5 or 6 pepperoni slices. Roll up starting at short end of the noodle. Put 1c of sauce in the bottom of a 9x13 dish, place rollups in dish. Cover with remaining sauce, and sprinkle with the remaining cheeses and a little dry Italian seasoning. Cover and bake 50min at 350. Remove foil during the last 10 minutes.

Pizza Dip

1/2c milk
6oz cream cheese
1/2c mozzarella
1/2c parmesan
1 jar of pizza sauce
Pepperoni

Mix milk and cream cheese in saucepan. Heat until melted, and add mozzarella and parmesan. Stir until melted. Pour in pie plate. Top with pizza sauce, pepperoni, and more cheese on top. Bake at 450 until bubbly. Eat with garlic bread and crackers.

2016

2016 Bake Off Winning Recipes

Cakes

Goopy Butter Cake

Cake:

2 Yellow cake mixes
2 eggs
2 sticks of butter-melted

Filling:

2- 8oz cream cheese, softened
4 eggs
2 tsp vanilla
2- 16oz powdered sugar (7 cups) – (3 ½ cups of powdered sugar = 16oz of powdered sugar)
2 sticks of butter-melted

Mix Cake mix, eggs and butter together. Pat into bottom and side of greased pan. Set aside. Beat cream cheese until smooth, add eggs and vanilla, mix. Add powdered sugar, beat well. Slowly add butter until combined. Pour filling out of cake mixture and spread evenly.

Bake for 40 – 50 min, center of cake will be goopy. Allow to completely cool before cutting.

Butterfinger Cake

Butterfinger candy bars crushed for topping
German Chocolate cake mix
Sweetened condensed milk
Chocolate syrup
Caramel syrup
Cool whip

Strawberry Pop Cake

1 white cake mix
3 eggs
1/3 c. oil
1 1/3 c. water
1 (3oz) pkg strawberry Jell-o
1 1/2 c. water (boiling water)
1 (12oz) can strawberry pop

Prepare white cake mix according to package directions. Pour into 9x13 pan and bake as directed. When cake is almost done, mix the Jell-O and boiling water. As soon as the cake is out of the oven, prick holes in it with a fork and pour Jell-O and soda all over the cake. Refrigerate for 2 hours.

Icing:

1 (3 1/2 oz) pkg instant vanilla pudding
1 (8oz) container cool whip
1 c. milk

Beat together dry pudding mix, cool whip, and milk. Spread over cooled cake and store in refrigerator.

Reeses Crazy Cake

Brownie Crust:

6 TBS melted butter plus 1 TBS to grease pan
1 1/4 c. sugar
1 TBS vanilla
2 eggs
1 c. plus 2 TBS flour
1/3 c. unsweetened Cocoa
1/2 tsp baking powder
1/2 tsp salt
1 c. Semi-Sweet Choc. Chips
1 c. peanut butter chips
6 whole peanut butter cups (cut in halves)

Cream sugar and butter. Add vanilla. Add eggs one at a time. Add flour, cocoa, salt, and baking powder. Stir well. Pour in deep cake pan. Bake 25 mins at 350.

Filling:

2 pkgs (8oz) cream cheese – softened
1/2 c. sugar
1/2 tsp vanilla

2 eggs
1 c. peanut butter

Beat Cream cheese, sugar, peanut butter, and vanilla together. Add eggs one at a time mixing well. Sprinkle ½ of the Choc. And Peanut butter chips over brownie layer. Pour Cream cheese mixture on top & spread. Bake 30 minutes at 350. Melt a few chocolate chips in microwave and drizzle on top. Sprinkle peanut butter chips on top. Place peanut butter cups around edge of pan. Let cool. Serve and enjoy.

The "Sugar"

1 Yellow cake mix
¾ c. oil
4 eggs
8 oz sour cream
Mix together place in cake pan
1 c. brown sugar
1 TBS cinnamon
Mix together spread on top of cake swirl into batter
Bake 45 mins @ 325
Blend = 2 cup powder sugar,
4 TBS milk and vanilla
Pour over cooled cake

Bacon Maple Cupcakes

¼ cup of minced bacon, cooked and drained
4 ½ TBS butter, room temperature
½ TBS bacon drippings (left in the fridge to become solid)
1 egg
5 TBS brown sugar
4 TBS maple syrup
1 ¼ cups self-rising flour
1 tsp
½ tsp baking powder
Tiny tiny pinch kosher salt
¼ cup milk

Cook some bacon in a fry pan (about 6 thick strips). Reserve the drippings and place in the fridge to solidify. Mince ¼ a cup of the bacon. The chef should eat whatever is left to assure that the bacon is tasty. **Beat** the crud out of the butter and solidified bacon fat 'till light and creamy. Add the brown sugar and maple syrup and beat well until combined. **Add** the egg and heat until incorporated. **Sift** the flour, salt, baking soda and powder together. **Add** some of the flour and mix, then some of the milk, then continue to alternate the dry and wet ingredients, ending with the dry. Mix until just combined. Fold in the bacon. Taste and add more maple syrup, flour, or milk if needed for desired taste. Keep in mind the maple frosting is very sweet, and to add in very small increments for alterations as maple syrup in large amounts can break a cake batter. **Scoop** into cupcake papers and bake at 350 for 18-22 minutes or until a toothpick comes out clean. Be sure to rotate the pan after the first 15 minutes for even baking.

Maple Syrup Frosting

4 TBS of butter
2 TBS of maple syrup

1 cup of powdered sugar
Turbinado sugar (optional, but recommended)
Coarse grain sea salt (optional, but recommended)

Combine the syrup and butter until combined. Add the sugar, a bit at a time, and whip at high speeds until combined. Pipe or spread onto cupcakes. Sprinkle on sea salt and turbinado sugar for decoration and a lot of added flavor.

Chocolate Ooey Gooey Cake

Crust:

Cake Mix – Chocolate, white, or lemon

Add to cake mix:

2 eggs

1 stick butter

Mix together until mixed well. Spread and mash down in bottom of pan.

Mix:

8 oz. Cream Cheese

1 Stick of butter

2 eggs

1 tsp vanilla

Mix well – pour on top of crust. Bake 350-400 degrees for 45 mins.

Chocolate Ganache Kake

Kake:

½ cup butter

2 cups sugar

½ cup cocoa

2 eggs

2 ½ cups flour

2 tsp baking soda

1 tsp salt

1 cup coffee

Ganache:

2 cups dark chocolate chips

2 cups whipping cream

Frosting:

½ cup butter

8oz. cream cheese

1 tsp vanilla

1lb. powdered sugar

Peanut Butter Cupcakes

Cupcakes:

1 Devil's Food Cake Mix

3 eggs

1 cup buttermilk

½ cup sour cream

½ melted butter, cooled

1 tsp vanilla extract

Peanut Butter Ganache:

1/3 cup creamy peanut butter

2/3 cup milk chocolate chips

Peanut Butter Frosting:

½ cup butter, softened

½ cup creamy peanut butter

½ cup unsweetened cocoa powder

1 ½ tsp vanilla extract

1 ½ TBS milk (more if needed)

3-4 cups powdered sugar

Directions

Cake-

Pre-heat oven to 350 degrees and line pans with cupcake liners. Sift cake mix into a small bowl and set aside. In a large bowl, combine remaining cake ingredients until smooth. Stir in cake mix and fill cupcake liners ¾ full and bake for 16- 22 minutes or until a knife inserted in center comes clean. Let cool, then prepare ganache.

Ganache

Place peanut butter and chocolate chips into a microwave proof bowl. Melt in the microwave for about 45 seconds and stir until smooth. Dip the tops of the cupcakes into ganache and let cool about 15 minutes.

Peanut Butter Chocolate Frosting

Beat butter, peanut butter, and cocoa powder for about 2 minutes. Scrape down bowl and add vanilla and milk. Slowly add powdered sugar until you reach your described consistency. If it becomes too thick add more milk.

Pipe over the ganache layer and top with chopped up peanut butter cups.

If desired you can put a cream cheese filling in cupcakes before topping with ganache

½ block cream cheese

½ cup sugar

Mix well then add 1 pint heavy whipping cream and whip until thick.

Amazing Carrot Cake

Cake:

2 c flour

2 tsp baking soda

½ tsp salt

2 tsp cinnamon

(Combine these ingredients)

3 eggs

2 c sugar

¾ c vegetable oil

¾ c buttermilk

2 tsp vanilla extract
(Cream together)

2 c grated carrots
8 oz. can crushed pineapple (drained)
1 c coconut
1 c chopped walnuts

Cinnamon Buttermilk Glaze

1 c sugar
1 ½ tsp baking soda
½ c buttermilk
1 tsp cinnamon
½ c butter
1 TBS corn syrup
1 tsp vanilla extract

Bring all but vanilla to a boil over medium heat. Boil, stirring often for 4 minutes. Remove from heat, add vanilla. Pour over cakes.

Cream Cheese Frosting

¾ c butter
12 oz. cream cheese
¾ c powdered sugar
1 ½ tsp vanilla

Cream together butter and cream cheese. Add vanilla and powdered sugar, one cup at a time until spreading consistency. Spread on cake.

Coat (3) 9" cake pans with baking spray. After combining first 4 ingredients, cream eggs and next four ingredients. Add flour mixture, combine well. Add carrots, pineapple, coconut, and walnuts. Mix well. Pour into 3 pans. Bake at 350 degrees for 25-30 minutes. After removing from oven, pour buttermilk glaze over cakes. Cool in pan for 15 minutes, then cool on rock. Frost with cream cheese frosting.

Turtle Poke Cake

1 15.25oz choc. Cake mix, made according to pkg. directions
1 14oz. can Eagle Brand caramel flavored sweetened condensed milk
1 16oz. can store bought choc. Frosting
1 c chopped pecans
½ c mini chocolate chips

Store bought caramel syrup/ice-cream topping

Let cake cool ten minutes, punch holes top of cake with wooden spoon handle. Pour sweetened condensed milk over top of cake, spread to ensure going into all holes. Refrigerate 1 hour. Frost with chocolate frosting, sprinkle nuts and chocolate chips on top. Drizzle with caramel syrup. Serves 12

Hot Fudge Pudding Cake

1 ¼ c. hot water
1 ½ c. sugar
1 c. flour
¾ c. cocoa, divided
2 tsp baking powder
½ tsp salt
½ cup milk
1/3 c. melted butter
1 ½ tsp vanilla
½ c. brown sugar
Optional: vanilla ice cream on top

Preheat oven to 350. Boil water and set aside. Whisk together ¾ cup sugar, flour, ½ cup cocoa, baking powder, and salt. Add milk, melted butter and vanilla. Spray 9-inch baking dish with cooking spray. Pour batter into pan. Stir rest of sugar, cocoa, and brown sugar in bowl. Sprinkle mixture over batter. Pour hot water over the top. Do NOT STIR. Bake at 350 for 35 minutes or until center is done. Let stand for 10 minutes and serve.

Apple Pie Cupcakes

Vanilla Cake
Apple Pie Filling
Butter Cream Frosting
Pie Crumble
Pie Crust

Gooey Butter Cakes

Cake
1 18.25 oz. box yellow cake mix
1 egg
½ c. (1 stick) butter, melted
Filling
1 8oz. package cream cheese, softened
2 eggs
1 tsp pure vanilla extract
1 16oz. box confectioners' sugar
½ c. (1 stick) butter, melted

Pre-heat oven to 350. Lightly grease a 13x9x2 inch baking pan. In the bowl of an electric mixer, combine cake mix, egg, and butter and mix well. Pat into the bottom of prepared pan and set aside. Still using an electric mixer, beat cream cheese until smooth; add eggs and vanilla. Dump in confectioners' sugar and beat well. Reduce speed of mixer and slowly pour in butter. Mix well. Pour filling onto cake mixture and spread evenly. Bake for 40-50 minutes. Don't be afraid to make a judgment call on the cooking time, because oven temperatures can vary. You want the center to be a little gooey, so don't bake it past that point. Remove from oven and allow to cool completely. Cut into squares. Just remember that these wonderful little cakes are very, very rich, and a little will go a long way – even for piggies like me.

Blue Coconut ChocoChip Cookie Cake

Servings: 10-12

Cake:
2 vanilla cake mixes
1 c water

½ c oil
4 egg whites
2 tsp vanilla
1 c coconut
Blue food coloring
Mix all well. Bake in 2 8 in. round pans at 350 degrees for 35 minutes

Your favorite chocolate chip cookie recipe – bake in 8 in. round pan.

Cream cheese icing:

2 sticks butter
8 oz. cream cheese
2 tsp vanilla
4 c powdered sugar
Beat together, adding powdered sugar 1 cup at a time until all is smooth and creamy. Color as desired.
Assemble: Cake-icing-cookie-icing-cake-decorate. Opt. add 1 c coconut to icing between layers. Toast for more flavor. Cut and enjoy!

Pies

Sopapilla Cheesecake Pie

1 can crescent rolls
1 package cream cheese
¾ c sugar

Spray pam in pan. Lay out crescents mash together. Mix together cream cheese and sugar spread over crescent rolls. Mix ½ stick butter, ½ TBS Cinnamon, and ¼ c sugar. Melt butter, add cinnamon and sugar. Pour over cheese mixture. Bake 30 minutes on 350.

Texas Mud Pie

Pie Crust
Cream Cheese
Vanilla Pudding
Chocolate Pudding
Cool Whip
Chocolate Chips

Hidden Treasure Pie

1 box nilla wafers
2 boxes vanilla instant pudding (3.4 oz.)
2 boxes chocolate instant pudding (3.4 oz.)
3 tubs cool whip (8 oz. tub)
2 tubs cream cheese (8 oz. tub)
3 bananas cut into pieces

Layer 9x11 pan with nilla wafer cookies. Mix softened cream cheese with 2 tubs of cool whip. Spread mixture over cookies. Mix chocolate pudding according to directions. Spread mixture/ pudding over cream cheese layer. Cut bananas. Layer pieces on top of chocolate pudding according to directions. Spread mixture/ pudding on top of bananas. Use last tub of cool whip to spread on top of vanilla pudding. Crush a few cookies to sprinkle on top.
Servings: 20

Pecan Pie

Crust:

1 c. flour
¼ tsp salt
1 TBS sugar
¼ shortening
¼ c. cold butter (diced)
¼ c. cold water

Combine flour, salt, and sugar. Mix. Add shortening and butter. Mix with fork. Add water-just mix till mixed in. (The more you stir the tougher the crust will be). Roll between wax paper & place in pie pan.

Filling:

3 eggs
2/3 c. sugar
½ tsp salt
1/3 c. melted butter
1 c. corn syrup
1 c. chopped pecans
Combine all ingredients and whisk. Pour into pie pan. Bake 1 hour @ 375

Millionaire Pie

Butter
Powdered sugar
Vanilla
Egg
Whipping cream
Pecans
Pineapple

Homemade Apple Pie and Ice Cream

Servings: 8

Cut core and apple

Mix in sugar and cinnamon

Pour apple mix in 9" pie shell – top with 2nd crust and bake until brown

Mix your favorite flavor of ice cream for an ice cream machine.

Nutella Nirvana

1 ready-made Oreo cookie crust
1 small jar (13 oz) Nutella spread
1 pkg (8 oz.) cream cheese, softened
1 ¼ cups powdered sugar
1 16 oz. tub cool whip – thawed
1 cup mini chocolate chips
½ cup chopped hazelnuts
1 ½ tsp hazelnut extract

½ tsp vanilla extract
½ cup Heath toffee chips

Beat the Nutella with Cream Cheese until smooth. Add in the powdered sugar, beat until smooth. Add in the thawed cool whip, beat mixture until smooth, scraping bowl as needed. Add hazelnut and vanilla extracts, mix well. Fold in chocolate chips, hazelnuts and toffee chips. Pour filling into crust evening out the top as needed. Garnish with additional chocolate chips, hazelnuts and toffee chips if desired. Chill for 3-4 hours before serving.

Derby Pie

2 eggs
1 cup sugar
1 cup nuts
1 cup butter
¼ cup flour
1 cup choc. Chips
1 tsp vanilla

Mix, put in pie crust and bake for 45 minutes at 350 degrees

Key Lime Pie

In a 20x12 Foil pan combine:

2 8oz. cream cheese
2 cans Eagle Brand Milk
1 ½ large container of frozen limeade
1 16oz cool whip.

Crust:

2 cups melted butter
6 cups of graham cracker crumbs.
Mix and pat in bottom of pan. Bake at 400 for 5 minutes.

Filling:

Beat cream cheese; add eagle brand and mix; add frozen limeade and mix; fold in cool whip. For color add 10 drops green food coloring. If desired. Pour in prepared crust and chill.

No Bake Chocolate Strawberries and Cream Pie

24 chocolate sandwich cookies
5 TBS butter melted
4oz cream cheese softened
½ c. heavy cream
½ c. powdered sugar
1 can strawberry pie filling
2 c. fresh strawberries
1 c. semi-sweet chocolate chips

In food processor, pulse chocolate sandwich cookies until they are fine crumbs. Mix in butter, then press into bottoms and sides of 9-inch pan. In medium-sized bowl, add cream cheese, heavy cream and powdered sugar. Beat until thickened. Fold in pie filling. Spread on top of crust and top with strawberries. Refrigerate for 2 hours. Melt chocolate chips in microwave, drizzle on top and enjoy!

Butterfinger Cheesecake Pie

1 graham cracker crust
8 oz. cream cheese
12 oz. cool whip
7 Butterfinger candy bars (crushed)

Combine cream cheese and cool whip. Then mix in 6 crushed candy bars. Spoon into crust. Top with 1 crushed candy bar. Chill 4 hours.

Apple Slab Pie

Filling:

1 box pie crusts
2 c sugar
12 TBS flour
1 tsp nutmeg
¼ c cinnamon (or to taste)
18 c peeled and sliced apples
1/3 c melted butter

Topping:

4 c flour
12 c sugar
3 c oats (more if needed to get to crumble consistency)

Place and cut crust to fit into 2 full sheet pans. Sprinkle with cinnamon sugar and bake 5-10 minutes. Cool 45 minutes before serving. Serves 100.

Coconut Crème Pie

¾ c sugar
6 TBS flour
½ tsp salt
2 ½ c milk
3 egg yolks
2 TBS butter
1 tsp vanilla
1 c coconut

Mix dry ingredients in sauce pan. Add ½ c milk, add egg yolks, and the rest of the milk. Cook to rolling boil. Then add butter, vanilla, and coconut.

Meringue:

8 TBS sugar
1 TBS cornstarch
3 egg whites
1/8 tsp salt
½ tsp vanilla

Cook 2 TBS sugar and cornstarch and 1/3 c water in small saucepan. Beat egg whites and salt. Add corn starch mixture, remaining sugar and vanilla.

Andrea's Millionaire Pie

- 1 large cool whip
- 1 20oz. can crushed pineapple (drained)
- 1 c pecan chips
- 1 small can Eagle Brand
- 2 Graham Cracker rust

In a large bowl mix cool whip, pineapple, pecans (hold out ¼ c for topping) and Eagle Brand. After mixed spoon into two pie crusts (equal shares). Top with remaining pecans. Place in freezer and allow to set. Move to fridge after it has set up. Cut and serve.

Cherry Pie

- 4 c frozen, dark, sweet cherries
- ¼ c cornstarch
- 2 TBS lemon juice
- 1 c sugar

Defrost cherries in sauce pan on low heat, stirring continuously. Add in the cornstarch, lemon juice, and sugar. Cook on medium to medium-high, stirring constantly until thick. Take off heat and let cool. Once cool, put in 9 inch pie shell. Put desired top crust (lattice, double crust, etc.) and bake at 325 until golden brown on top.

Bread

Cinnamon Rolls

- 9 TBS and ¼ tsp active dry yeast
- 10 c warm milk (105-110 degrees)
- 5 c sugar
- 10 tsp salt
- 20 eggs
- 3 1/3 c margarine, melted
- 40 c flour, sifted

Filling:

- 10 c packed brown sugar
- 25 tsp cinnamon
- 3 1/3 c margarine, softened

Icing:

- 5 margarine, softened
- 15 c powdered sugar
- 2 ½ c cream cheese
- 5 tsp vanilla
- 1 ¼ tsp salt

Mix sugar salt, flour, and yeast. Melt margarine in milk and heat to 105-110 degrees. Add dry ingredients to liquid and mix well. Knead the dough into a large ball, using hands dusted lightly with flour. Put greased bowl. Cover and let rise in a warm place about 1 hour or until doubled. Roll the dough out on a lightly floured surface. Roll dough flat until it is approximately 21x16. It should be about ¼ of an inch thick.

Pre-heat oven to 400 degrees Spread softened margarine evenly over the surface of the dough, and then sprinkle the cinnamon and sugar evenly over the surface. Working carefully from the top (21" side), roll the dough toward the bottom edge. Cut the rolled dough into 1 ¾' slices and place evenly spaced in a lightly greased baking pan. Bake for 10 min. or until lightly brown on top. While the rolls bake combine the icing ingredients. Beat well with electric mixer until fluffy. When rolls come out of oven, coat each generously with icing.

Cheddar Crown Loaf

1 ¾ cups milk

½ cup water

3 TBS butter or margarine

6 ½ to 7 ½ cups flour

2 TBS sugar

1 TBS salt

2 packages active dry yeast

1 cup shredded sharp Cheddar cheese (1/4 pound).

Melted butter or margarine

¼ tsp caraway seed (optional)

Combine milk, water and 3 TBS margarine in a saucepan. Heat over low heat until liquids are very warm (120 degrees to 130 degrees). Margarine does not need to melt.

Place 6 cups flour, sugar, salt and yeast in bowl. Attach bowl and dough hook. Turn to speed 2 and mix about 1 minute. At speed 2, gradually add cheese, then warm liquid mixture, about 30 seconds. Continue to mix at speed 2 until dough clings to hook and starts to clean bowl, about 3-5 minutes. Continuing on speed 2, add remaining flour, ½ cup at a time, until dough loses stickiness, clings to hook and cleans sides of bowl, about 5 minutes. Knead on speed 2 for 7-10 minutes longer until dough is smooth and elastic. Stop. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 40 mins.

Punch dough down. Divide dough into 32 equal pieces. Shape each piece into a smooth ball. Arrange 16 balls in a well-greased 10 inch tube pan. Brush with melted margarine and sprinkle with half of the caraway seed. Arrange remaining balls of dough on top. Brush with melted margarine and sprinkle with remaining caraway seed. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 mins.

Bake at 375 degrees for 40 mins, or until done. Remove from pan and cool on wire rack. Yield: 1 large loaf

Monkey Bread

Cut up biscuits and put in single layer in pan.

Top with melted butter

Sprinkle on sugar and cinnamon

Bake in oven until brown

Meanwhile mix powdered sugar and 1 TBS melted butter and water for consistency of icing.

Pour over biscuit mixture while still hot right out of oven

Orange-Vanilla Monkey Bread

3 cans of buttermilk biscuit (7.5oz)

1 cup sugar

2 whole oranges zested

1 dash of salt

2 sticks salted butter

¾ cups brown sugar

1 TBS vanilla extract

Cream cheese glaze w/orange zest frosting

Preheat oven – 350 degrees

Open cans of cold biscuits and cut into quarters. Fill large zip lock bag w/granulated sugar, orange zest, and dash of salt. Shake bag to mix ingredients, then add biscuit pieces in bag and toss/shake around until all pieces are coated in orange sugar. Pour pieces into Bundt pan.

In a medium pan over medium heat, melt butter, stir in brown sugar and vanilla until just barely combined. Pour mixture all over biscuit pieces. Let settle for few seconds, then place pan in the oven. Bake for 25 minutes, or until top of biscuits are golden brown. Remove pan from oven, set on a rack. Let sit at least 10 minutes. Then turn cake out of pan onto a cake pan. Drizzle the cream cheese glaze frosting. Cut and serve.

Monkey Bread

Frozen Rolls (Rhodes 36 ct.)

2 pk. Of cook and serve Butterscotch Pudding

2 cups brown sugar

2 cups chopped pecans

Sugar/cinnamon mixture

Mix pudding and brown sugar together, then set aside. Spray 12x15 pan – pam and sprinkle pecans. Place rolls in pan. Sprinkle pudding mixture evenly over top. Sprinkle cinnamon/sugar over top. Bake at 350 degrees for 30-45 minutes Servings: 36.

Pizza Monkey Bread

2 Cans of biscuits

1 package of pepperoni

1 package of mozzarella

1. Flatten each biscuit
2. Wrap each around cheese and pepperoni
3. Place biscuits in bundt pan.
4. Bake for 15 minutes at 375
5. Place pepperoni and cheese on top just to melt.
6. Let cool. Serve with marinara.

Caramel Cinnamon Rolls

1 c. brown sugar

½ c. butter

1 TBS light corn syrup

Pillsbury freezer to oven cinnamon rolls

Melt butter and mix ingredients in the bottom of a 9x13 pan. Place cinnamon rolls on top. Bake according to cinnamon roll directions.

Homemade Yeast Rolls

First Bowl

½ c. yeast

3 c. very warm water

1 c. sugar

Mix together and let rise until doubled. Then add 1 cup oil to mixture.

Second Bowl

11 c. flour

1 c. dry milk

1 tsp salt

Mix altogether and then add first bowl ingredients to the 2nd bowl until all is blended and forms a soft ball. Let rise for 30 minutes. Make into 2 inch balls and bake @ 350 until golden brown.

Caramel Monkey Bread

½ c granulated sugar

1 tsp cinnamon

2 cans Pillsbury Grands Flaky Layers Biscuits

1 packed brown sugar

¾ c melted butter

Caramel ice cream topping

Icing

1 stick of butter

2 c powdered sugar

1 tsp vanilla

2-3 TBS Milk

Melt butter in microwave, sprinkle in powdered sugar, ½ c at a time and whisk until smooth. (You may not need all 2 cups). Stir in vanilla for flavor. Add milk to thin consistency if needed.

Directions

Heat oven to 350 degrees. Lightly grease pan with cooking spray. In a large Ziploc bag. Mix the cinnamon and sugar. Separate dough into individual biscuits and cut into quarters. Shake in the cinnamon. And sugar mix. Arrange in pan. In a small bowl, mix brown sugar and butter pour over biscuit pieces. Bake 28-32 minutes or until golden brown and no longer doughy in the center. Cool for 10 minutes. Turn upside down onto a serving platter. Drizzle with caramel and icing. Serve warm.

Maple Caramel Bacon Crack

1 lb. bacon

1 pkg. Pillsbury crescent rolls

½ c maple syrup

¾ c brown sugar

Directions

Preheat oven to 325 degrees. Line a rimmed baking sheet (like a 15x10) with foil and liberally grease the foil with cooking spray. Unroll the crescent rolls into one single plane of dough and pinch any perforations together

to seal. Stretch the dough out to fit the size of the pan with your hands so it's even. Prick the dough with a fork all over. Set aside. Meanwhile, cook your bacon. I like cooking mine in a skillet, but you can bake it-whichever you prefer. Cook it until it's technically safe enough to eat and just about done, but still lighter in color and not quite crispy. You don't want it fully cooked and crispy as it will continue to cook in the oven. I pulled mine out of the pan right when they were a medium-pink color. Drain the bacon on a paper towel-lined plate. Drizzle ¼th cup of the maple syrup over the crescent roll dough. Sprinkle with about 1/4th the cup of the brown sugar. Top with torn pieces of the cooked bacon. Drizzle the remaining maple syrup on top of bacon pieces, and top with the remaining brown sugar. Bake for approx. 25 minutes or until bubbling and caramelized. Remove from the oven and allow the pan to come to room temperature or warm to the touch before cutting or breaking into pieces. You can serve this at room temperature or slightly warmed. It tastes best the day of, but can be eaten the next day if stored airtight.

Cinnamon Rolls

2 packages dried yeast

¼ c water – Luke warm

1 TBS sugar

Combine above ingredients to proof yeast.

4 ½ c flour

2 tsp salt

½ c sugar

4 eggs

1 c water

1 c milk

½ c oil

Additional flour or approximately 3-4 cups

Cream Cheese Frosting:

1 8oz. package cream cheese

2 sticks soft butter

1 tsp vanilla

6 c powdered sugar

Beat all ingredients until fluffy.

Mix together flour, salt, and sugar. Set aside. In a large bowl, beat eggs well. Combine milk, water, and oil in sauce pan and heat until warm – not hot! Whisk warm milk mixture into eggs. Add proofed yeast mixture. Beat in flour mixture until smooth. Gradually knead in additional flour until a light smooth dough forms. Let rise until doubled in size. Punch down and separate in half. Roll out each half into rectangle. Spread with one stick softened butter. Sprinkle with cinnamon, brown sugar, and white sugar. Gather long side of rectangle and roll up. Cut into 12 rolls per half. Place rolls in a greased pan with sides just touching. Cover. Let rise at least one hour. Bake at 400 degrees for 10-15 minutes per dozen. Makes 24 rolls.

Ice with your favorite frosting once out of the oven.

PW Cinnamon Rolls

Original recipe multiplied by 3. Recipe rounded to nearest cooking fraction

3 quart Whole Milk

3 c vegetable oil

3 c sugar

6 pkg. active dry yeast, 0.25oz. packets

24 c (plus 1 extra cup reserved) All-Purpose flour

3 tsp (heaping) baking powder
3 tsp (scant) baking soda
3 TBS (heaping) salt
Plenty of melted butter
6 c sugar
Generous sprinkling of cinnamon

Maple Frosting

3 bags powdered sugar
6 tsp maple flavoring
1 ½ c milk
¾ c melted butter
¾ brewed coffee
1/3 tsp salt

Directions

For the dough, heat the milk, vegetable oil, and sugar in a medium saucepan over medium heat to just below a boil. Set aside and cool to warm. Sprinkle the yeast on top and let it sit on the milk for 1 minute. Add 8 cups of the flour. Stir until just combined, then cover with a clean kitchen towel, and set aside in a relatively warm place for 1 hour. After 1 hour, remove the towel and add the baking powder, baking soda, salt, and the remaining 1 cup flour. Stir thoroughly to combine. Use the dough right away, or place in a mixing bowl and refrigerate for up to 3 days, punching down the dough if it rises to the top of the bowl. (Note dough is easier to work with if it's been chilled for at least an hour or so beforehand.) Pre-heat the oven to 375 degrees. To assemble the rolls, remove half the dough from the pan/bowl. On a floured baking surface, roll the dough into a large rectangle, about 30x10 inches. The dough should be rolled very thin. To make the filling, pour ¾ cup to 1 cup of the melted butter over the surface of the dough. Use your fingers to spread the butter evenly. Generously sprinkle half of the ground cinnamon and 1 cup of the sugar over the butter. Don't be afraid to drizzle on more butter or more sugar! Goopy is the goal.

Now, beginning at the end farthest from you, roll the rectangle tightly towards you. Use both hands and work slowly, being careful to keep the roll tight. Don't worry if the filling oozes as you work; that just means the rolls are going to be divine. When you reach the end, pinch the seam together and flip the roll so that the seam is face down. When you're finished, you'll wind up with one long buttery, cinnamon, sugary, goopy log. Split a cutting board underneath the roll and with a sharp knife, make ½ inch slices. One "log" will produce 20-25 rolls. Pour a couple of tsp of melted butter into disposable foil cake pans and swirl to coat. Place the sliced rolls in the pans, being careful not to overcrowd. (Each pan will hold 7-9 rolls.)

Repeat the rolling/sugar/butter process with the other half of the dough and more pans. Preheat the oven to 375 degrees. Cover all the pans with a kitchen towel and set aside to rise on the countertop for at least 20 minutes before baking. Remove the towel and bake for 15-18 minutes, until golden brown. Don't allow the rolls to become overly brown. While the rolls are baking, make the maple icing: In a large bowl, whisk together the powdered sugar, milk, butter, coffee, and salt. Splash in the maple flavoring. Whisk until very smooth. Taste and add in more maple, sugar, butter, or other ingredients as needed until the icing reaches the desired consistency. The icing should be somewhat thick but still very pourable. Remove pans from the oven. Immediately drizzle icing over the top. Be sure to get it all around the edges and over the top. As they sit, the rolls will absorb some of the icing's moisture and flavor. They only get better with time...not that they last for more than a few seconds.

Ninety Minute Cinnamon Rolls

Prep time: 20 min. Cook time: 20 min.

Ready in: 1 ½ hrs. Servings: 12

Dough:

¾ c milk
¼ c margarine, softened
3 ¼ cups all-purpose flour
1 (.25 oz.) package instant yeast
¼ c white sugar
½ tsp salt
¼ c water
1 egg

Filling:

1 c brown sugar, packed
1 TBS ground cinnamon
1 tsp salt
½ c margarine, softened

Directions:

Heat milk in small saucepan until it bubbles; then remove from heat. Mix in margarine, stir until melted. Let cool until lukewarm.

In a large mixing bowl, combine 2 ¼ c flour, yeast, sugar and salt; mix well. Add water, egg and the milk mixture; beat well. Add the remaining flour, ½ cup at a time, stirring well after each addition. When the dough has just pulled together, turn it out onto a lightly floured surface and knead until smooth, about 5 minutes. Cover the dough with a damp cloth and let rest for 10 minutes. Meanwhile, in a small bowl, mix together brown sugar, salt, cinnamon, softened margarine. Roll out dough into a 12x9 inch rectangle. Spread dough with margarine/sugar mixture. Roll up dough and pinch seam to seal. Cut into 12 equal size rolls and place cut side up in pan. Cover and let rise until doubled, about 30 minutes. Preheat oven to 375 degrees. Bake in the preheated oven for 20 minutes or until browned. Serve warmed.

Icing:

2 ½ oz. cream cheese, softened, approx. ¼ cup.
3 TBS milk
5 ½ oz. powdered sugar, approx. 1 ½ cups.
Mix until creamy, spread on warm rolls.

Cinnamon Rolls

2 pkg. dry yeast
2 c warm milk
2/3 c sugar
2/3 c melted butter
1 tsp salt
2 eggs beaten
6-7 c flour

Dissolve yeast in milk. Add sugar butter, salt, knead (let rise to double its size) (10 min). Roll out cover with melted butter; sprinkle mixture of 1 cup sugar and ½ cup cinnamon. Roll and cut let raise again. Bake at 350 degrees for 20 min.

Icing:

1 ½ c powdered sugar
1 stick butter, melted
¾ c milk
1 tsp vanilla
2 tsp maple syrup

Mix together and drizzle over hot rolls

Other

Chicken Bacon Ranch Sliders

1 lb. boneless skinless chicken breast
1 lb. boneless skinless chicken thighs
1 8oz. container cream cheese
1 8oz. Container jalapeño cream cheese
2 packets dry ranch dressing mix
10 slices cooked crumbled bacon
1 ½ c shredded Colby Jack Cheese
12-16 Hawaiian Rolls

Directions

Place chicken in crockpot. Mix cream cheese, dry dressing and bacon. Spread over chicken. Cook on high for 4 hours. Shred chicken and mix chicken with cream cheese mixture. Place on bottom halves of rolls. Top chicken mixture with Colby Jack Cheese. Put top halves of rolls on. Brush tops with melted butter. Bake 5-10 minutes at 375 degrees until cheese melts. Enjoy!

Peach Dumplings

2 sticks butter
1 ½ c brown sugar
1 tsp cinnamon
1 pkg. crescent rolls or laminated dough
1 pkg. frozen peaches
1 can Mt. Dew

Heat oven to 350 degrees. Roll 2 peaches in crescent roll (repeat). Combine butter, sugar, cinnamon on medium heat until combined. Pour sugar mixture over rolled peaches. Pour ½ can Mt. Dew in pan. Bake uncovered 40 minutes. Serve with ice cream.

Caramel Pecan Bars

2 sticks butter
2/3 c brown sugar
2 2/3 c flour
½ tsp salt

Filling

2 sticks butter
2 c brown sugar
2/3 c maple syrup
4 TBS heavy cream
3 c pecans

Directions

Pre-heat oven to 350 degrees, spray a sheet pan with Pam. Make crust by creaming butter and sugar, then add flour and salt. Mix well, turn out onto sheet pan, press crust into pan. Bake about 15 min. In heavy sauce pan mix filling ingredients, adding pecans last. Bring to simmer, simmer 1 minute. Pour over crust, spread to edges. Bake 18 min, allow to cool completely before cutting into squares.

Andreas Thumbprint Cookies

4 sticks of butter
4 c flour
½ c sugar
¼ c brown sugar
1 TBS vanilla
1 c chopped pecans

Blend butter, both sugars and vanilla until well blended. After well blended add flour a little at a time. After well blended add pecans slowly. Roll into small balls and place on cookie sheet. Push down center with finger. Bake at 350 degrees for 7-10 minutes. Cool completely and put a dot of whipped icing on top. Serves 100.

Fruit Pizza

1 Pkg. (16.5oz) refrigerated sliceable sugar cookie.
1 pkg. (8oz) cream cheese (softened)
¼ c sugar
½ tsp vanilla
4 c assorted fruit (fresh)
 Strawberries slices
 Blueberries
 Kiwi
 Mandarin oranges
 Banana
¼ c apricot preserves
1 TBS water

Heat oven to 350 degrees. Line 12-inch pizza pan with aluminum foil; spray with cooking spray. Arrange cookie dough slices in single layer on bottom of prepped pan; press together to completely cover bottom of pan; bake 14 minutes cool completely. Beat cream cheese, sugar, banana, and vanilla with mixer until blended spread onto crust. Top with fruit. Press preserves through sieve to remove any lumps; discard strained solids. Mix preserves with water until blended; brush onto fruit. Refrigerate 2 hours.

Oreo Banana Split Delights Serves: 8

Oreo Crust
Bananas
Vanilla pudding with whip cream
Strawberries
Pineapple
Whip cream
Reese's peanut butter cups
Chocolate fudge shell
Cherries

.Twinkleberry

Twinkies
Cool whip
Strawberries
Cream Cheese
Sugar
Milk
Powdered Sugar

Peanut butter Cookies

2 c .peanut butter
1 c. shortening
1 c. butter
5 1/3 c. flour
2 c. sugar
2 c. brown sugar
4 eggs
2 tsp baking powder
2 tsp baking soda
Sugar to roll cookie dough balls in

Cream shortening, butter, & sugars. Add eggs one at a time. Add peanut butter. Add flour, baking powder, & baking soda. Roll in 1 inch balls. Roll balls in white sugar. Place on cookie sheet. Press with back of fork. Bake 10-12 mins at 350 degrees.

Lisa's Layered Brownie Bars

1 Family size brownie mix, of your choice
1 Family size package of double stuffed Oreos
1 Large roll of Pillsbury chocolate chip cookie dough

Pre-heat oven to 350. Line a 13x9 baking pan with foil and spray with cooking oil. Press down the cookie dough for the first layer. Place the Oreos side by side to cover the pan. Pour the brownie mix over Oreos. Bake for 30 minutes.

Peanut Butter Secrets

Yield: 3 dozen serving size: 1 Cookie

Cookie:

1 Stick softened butter
¾ cup firmly packed brown sugar
½ creamy peanut butter
1 large egg
1 tsp vanilla extract
2 cups all-purpose flour
1 tsp baking soda
½ tsp salt
40-45 chocolate covered miniature peanut butter cups

Glaze:

1 tsp butter
1 cup semi-sweet chocolate chips
2 TBS creamy peanut butter

Heat oven to 375. **Combine** butter, brown sugar, granulated sugar and peanut butter in bowl with electric mixer, medium speed until well blended. Beat in the egg and vanilla. **Combine** flour, baking soda and salt in medium bowl. Mix into butter mixture at low speed until blended. Form rounded teaspoonfuls of dough around each peanut butter cup. Enclose entirely. **Bake** 8-10 minutes or until cookies are just browned. Remove immediately to cooling rack. **Combine** butter, chocolate chips and peanut butter in microwave-safe measuring cup. Microwave on medium 1 minute. Stir. Repeat until smooth. **Glaze.** Dip cookie tops in chocolate. Let stand until chocolate is set.

Apple Rose

Pie Crust
Apples
Sugar
Cinnamon
Butter
Lemon Water

Pecan Pie Bread Pudding

Servings 8-10
8 cups bite-sized bread pieces
3 large eggs
1 ¼ cup corn syrup, light
1/3 cup brown sugar, packed
1 tsp cinnamon
¼ cup granulated sugar
1 tsp vanilla extract
½ tsp salt
1 cup pecans – chopped
2 TBSP butter, unsalted

Prepare pan with non-stick spray, place bread pieces into pan and pour melted butter over bread. Whisk eggs, corn syrup, brown sugar, granulated sugar, vanilla, cinnamon, and salt. Pour over Bread pieces, making sure all the bread pieces are covered with mixture. Bake at 375 for 45 minutes.

Ali Myer's Chocolate Chip Cookies

Serving size: 2 dozen
2 c. minus 2 TBS cake flour
1 2/3 cup bread flour
1 ¼ tsp baking soda
1 ½ tsp baking powder
1 ½ tsp coarse salt
2 ½ sticks unsalted butter
1 ¼ cups light brown sugar
2 lg. eggs
2 tsp vanilla
1 ¼ lb. chocolate chips

Sift flours, soda, powder, and salt. Cream butter and sugar (5 min). Add eggs and vanilla. Add dry ingredients, stir, and then add chocolate chips. Refrigerate 24-36 hours. Bake at 350 degrees for 10-12 min.

Monster Cookies - Makes 45 Cookies

4 eggs
2 cups brown sugar
2 tsp vanilla
2 tsp baking soda
2 cups butter
5 cups blended oatmeal
4 cups flour
1 cup nuts
2 cups choc. Chips
2 cups M&M's

Mix, then bake at 375 degrees for ten minutes.

Southwestern Eggs Benny

4oz. chorizo
¼ lb. bacon
Corn meal
Eggs
Milk
Baking powder
Water
Salt
Lemon
Butter
Cilantro
Paprika

Note: I made cornbread from scratch. This is how people from Dallas eat cornbread on a Saturday Morning.

Sopapilla Cheesecake

2 cans crescent roll
2 8oz. cream cheese
1 cup sugar
1 tsp. vanilla

1 stick salted butter
¾ cup cinnamon/sugar mix

Unroll 1 can crescent rolls and place in greased 9x13 pan. Pinch the perforated edges together and press into pan. Mix the cream cheese, sugar, and vanilla together until creamy. Pour on top of crescent rolls and spread evenly. Unroll second can of crescent rolls and place on top of cream cheese mix. Pinch edges together.

Chocolate – Maple – Walnut Cheesecake

1 ½ cup graham cracker crumbs
1 cup walnut pieces
1/3 cup butter, melted
3 – 8 oz. pkgs. Softened cream cheese
1 cup maple syrup
¼ cup packed brown sugar
2 TBS flour
3 eggs
3 oz. semi-sweet chocolate, melted
1 TBS imitation maple flavor.

Preheat oven to 350

In medium bowl, combine graham cracker crumbs, butter & walnut. Press on bottom and up sides of spring form pan. Bake 8 min.

Meanwhile, beat cream cheese until smooth. Add syrup, sugar & flour. Add egg 1 at a time at low speed. Then add melted chocolate and maple flavor. Fill crust with chocolate mixture. Reduce oven temp to 325 degrees, and bake 60 minutes. Drizzle with melted milk chocolate.

Whipped cream topping:

2/3 cup cream
1/3 cup powdered sugar
1 tsp maple flavoring
Whip together on high speed and serve in slices.

Old Fashioned Bread Pudding

12 biscuits
8 eggs
5 cups milk
Cinnamon and sugar
2 tsp vanilla

Icing

4 cups powdered sugar
Butter
Milk

Zucchini Brownies

2 c All-Purpose flour
½ c cocoa powder
1 ½ tsp baking soda
1 tsp salt
½ c vegetable oil
1 ½ c sugar

2 tsp vanilla extract
2 c shredded zucchini (1 large or 2 small)
3-5 TBS water

Frosting:

3 TBS cocoa powder
½ c butter, melted
2 c powdered sugar
¼ c milk
1 TBS vanilla extract
Pinch of salt

Directions

Preheat oven to 350. Line a 9x13 baking pan with foil and spray with cooking spray. Set aside. In a medium bowl, whisk together flour, cocoa, baking soda, and salt. Set aside. Using an electric mixer fitted with a paddle attachment, mix together the oil, sugar, and vanilla until well combined. Add the dry ingredients and stir. Fold in the zucchini. Let the mixture sit for a few minutes so the batter can absorb the moisture from the zucchini. Then, if your mixture is still very powdery add up to 5 TBS water (start with 1 TBS and work from there). You may need to use your hands to work the water instead of a spoon. The dough is super thick, like cookie dough. Do not add too much water! Spread in prepared pan. Bake 25-30 minutes until brownies spring back gently. To make frosting: whisk butter, cocoa, salt, and powdered sugar. Whisk in milk and vanilla. Spread over cooled brownies. Cut in to squares and chill to semi set. The frosting hardens slightly on top but stays wet and gooey underneath.

Fluffer Nutter Bars

3 ½ c melted butter
6 c peanut butter
12 eggs
9 c brown sugar
3 c sugar
12 tsp vanilla
9 c flour
6 c marshmallow crème

Pre-heat oven to 350. Line 2 full sheet pans with parchment paper or cooking spray. Melt butter, cool for 5 minutes. Add eggs, peanut butter, brown sugar, sugar, and vanilla. Whisk together. Add flour, stir until combined. Fold in marshmallow crème. Spread into 2 full sheet pans. Bake 15-20 minutes. **Serves 100.**

2017

Pies:

Fluffy Orange Pie

Christy McFarland, FBC Kopperl Texas

Crust:

2 c. vanilla wafer crumbs (about 50)

1/3 c. margarine (melted)

-Mix crumbs and margarine & press in a 9" pie plate and chill

Filling:

8oz. cream cheese (softened)

14oz. sweetened condensed milk

1-6oz. can frozen orange juice

1c. (1/2 pint) whipping cream – whipped

-Beat cream cheese until fluffy, gradually add sweet milk, and then juice until smooth. Fold in whipped cream.

Pile into crust. Chill 2 hours or until set.

Optional:

Make extra whipping cream or add cool whip on top & garnish with mandarin oranges.

Lemon Pie

Sharlyn Birdwell, Whitney Fellowship

Crust:

2c. all purpose flour

1T. salt

2/3c. butter or shortening

5-7T. cold water

-Put flour into bowl, use a pastry cutter to cut butter into flour. Roll dough out. Bake at 375 until brown.

Lemon filling:

2 eggs

7 egg yolks

-Heat oven to 325. In saucepan, whisk eggs, egg yolks, sugar, lemon juice, and zest. Add butter and stir. Over medium heat for 5 minutes or until mixture thickens and reaches 170F. Remove from heat, stir in cream. Pour into shell. Beat whites for meringue until soft peaks. Add sugar and vanilla, beat until stiff peaks. Bake 20 minutes until golden brown. Cool and serve.

1c. plus 2-3t. of sugar

2/3c. fresh lemon juice (Meyer lemons)

1T. lemon zest

-If I don't have Meyer lemons I use 2 oranges with lemons

3T. heavy cream

Meringue:

3-4 egg whites

1/2t. cream of tartar

1/4c. sugar

1/2t. vanilla

Blackberry Peach Cobbler

Sean, Alisha, Colleen, & Danny – Elk River Baptist in Grove, OK

2 bags frozen berries

1 stick melted butter

1 1/3c. Sugar

1/2c. Flour

-Heat oven to 350°F. Bake pie crust for 7 minutes.

-Combine berries, 1 stick butter, and 1/3 c. sugar, flour and put into pie crust

-Top the crust with other ingredients.

3/4c. Sugar

1/2 stick butter but in pieces

1/2c. Water.

Reese's Stuffed Pie

Cheryl Blum, Crossroads Fellowship

Crust:

20 nutter butter cookies

6t. melted butter

Fudge:

1-14oz. can sweetened condensed milk

3c. chocolate chips

1t. vanilla extract

Pinch of salt

-Reese's peanut butter cups, unwrapped

Prepping Instructions:

- 1) Preheat oven to 350* and spray a 9" pie dish with nonstick cooking spray
- 2) Crust: In a food processor, pulse Nutter Butter until fine crumbs form. Transfer to a medium bowl then add melted butter and mix well until combined.
- 3) Press Nutter Butter mixture firmly into prepared pie dish. Bake until the crust looks slightly toasted 8-10 minutes. Let cool to room temperature.
- 4) Fudge layer: In a medium saucepan over medium-low, combine sweetened condensed milk, chocolate chips, vanilla, and salt. Cook, stirring often, until the chocolate is melted then pour the fudge into the cooled pie crust. Press Reese's into the fridge and refrigerate until ready to use.
- 5) Peanut butter layer: In a medium bowl, combine cream cheese, 1/4c. peanut butter, light brown sugar, powdered sugar, and vanilla. Beat with a hand mixer until light and fluffy. Set aside while you whip up the cream. Add heavy cream and beat until stiff peaks form. Spread the peanut butter mixture on top of fudge layer. Drizzle with melted chocolate and refrigerate until firm, about 4 hours.

Peanut Butter Cup Pie

The Cooks – FBC Elmore City

Crust: Graham Cracker Crust

Ganache Layer:

4oz. milk chocolate chips

1/2c. heavy cream

PB Cup Layer Filling:

2tbsp granulated sugar

-Make graham cracker crust with crumbles graham crackers and melted butter and bake in oven at 350°F until golden.

-Microwave chocolate chip and heavy cream and mix. Pour into pie crust and place in fridge.

-Combine 2tbsp sugar and heavy cream until forms peak. Beat in peanut butter, cream cheese, sugar until all combined. Then pour onto ganache layer.

-Add crumbles butterscups.

-Drizzle chocolate syrup for prettiness!!

Peanut Butter Layer:

8oz. cream cheese, softened

1 1/4c. creamy peanut butter

1/2c. packed light brown sugar

1/2c. powdered sugar

2t. pure vanilla extract

1c. heavy cream

1/4c. melted chocolate

Butterfinger Lush

The Cooks – FBC Lindsay

2 chocolate graham crust
1 8oz. cream cheese softened
1c. powdered sugar
3/4c. Creamy peanut butter

1 bag mini butterfingers
1 16oz. cool whip, divided
1 large box instant chocolate pudding
2c. milk

-In medium bowl beat cream cheese. Add powdered sugar and beat in peanut butter. Fold in 1c. Cool whip.
-Crush 6 mini butterfingers and add to mixture. In another bowl mix pudding mix and milk together until thick.
-Peanut mixture into pie crust. Spread pudding on top and remaining cool whip. Sprinkle top with crushed Butterfinger.

Granny's Old Fashioned Chocolate Pie

Rachael Woods & Laneise McClure – Colonial Church

2c. milk
2c. sugar
5 eggs

1/4c. flour
1tsp. vanilla
1/3c. cocoa

-Bake pie shell. 2 regular or 1 deep dish.
-Mix sugar and flour together in 2qt. pan.
-Add milk and eggs. Beat until mixed. I save 2 egg whites for meringue.
-Cook on low heat stirring constantly. Usually when it starts to boil it is thick enough to set. Constantly stir to keep it from scorching.
-Remove from heat once it gets thick. Add cocoa and vanilla. Mix with mixer. Pour in pie shell and let cool.

Meringue:

2 eggs
1 jar (sm) marshmallow fluff

-Beat egg whites to soft peaks. Add fluff and beat on high until stiff peaks form. Top pie making swirls. Put in oven under broil until top is golden brown.

Lemon Cream Pie

Cindy Bittle – FBC Cherokee

Graham Crust:

10 grahams
5tbsp melted butter
1/4c. Sugar

Lemon Filling:

Combine and slow boil...
1/3c. Cornstarch
1/3c. Flour
1 1/2c. Sugar
Pinch of salt
2c. water

-Temper 5 eggs yolks in 1/3c. Hot mixture
-Cook 3 minutes. Remove from heat and add juice and zest from 2 lemons.
-Wisk in 3tbsp. butter.
-Pour in shell and add either meringue or fresh whipped cream (1c. Heavy whipping cream, 3tbsp. powdered sugar, and 1tsp. vanilla).
-Works great with a real pie crust!

Apple Pie Oatmeal Bakes

Jeff Ashmore – FBC Newcastle

1c. butter, softened
1c. white sugar
2 eggs
1tsp. vanilla extract
2c. all-purpose flour

1tsp. baking soda
1tsp. salt
1 1/2tsp. ground cinnamon
3c. quick oats
1 can apple pie filling

-In a medium bowl, cream together butter white sugar and brown sugar. Beat in eggs, once at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon. Stir into the creamed mixture. Mix in oats.

-Preheat oven to 375°F. Spray nonstick spray on two muffin pans. Roll dough into golf sized balls and place one into each of the muffin cups.

-Bake for 8-10 minutes.

-Remove contents of apple pie filling onto cutting board, dice all contents.

-Remove muffin pans and while soft, dress center of ball with handle of large utensil. Fill cavity with pie filling. Sprinkle with ground cinnamon.

-Place back into oven for 3-5 minutes to heat up filling. Remove and allow to cool.

Berry Pie

The Fab Five – FBC Weatherford

Crust:

1c. flour
1 stick of butter
1/2c. chopped pecans
-Bake at 350°F for 20 minutes. Let cool.

Filling:

8oz. cream cheese
3c. powdered sugar
1 large cool whip
-Mix and spread over crust.

Topping:

Fresh strawberries and blueberries

Cheesecake

Crystal Nabors – FBC Deleon

1 9oz. package oreos, crushed
1 stick butter, melted
4 8oz. packs cream cheese, room temp
1c. sugar
1/2tsp. salt

4 eggs
1c. sour cream
1/2c. heavy cream
2tsp. vanilla

-Combine ground cookies and butter. Press into 10" spring foam pan. Bake at 325°F for 10-15 minutes. Beat cream cheese and sugar until smooth. Add salt and eggs. Beat well. Add sour cream, heavy cream, and vanilla. Pour into crust and bake at 325°F.

-Let cool and chill. Top with favorite toppings.

Triple Chocolate Oreo Cream Cheese Pie

Meeker First Cooks – FBC Meeker

1 Oreo pie crust

4pkgs. Cream cheese

1c. sugar
 1tsp. vanilla
 4 eggs
 -Mix cream cheese and sugar until smooth. Add vanilla and eggs until smooth. Add chocolate chips and blend. Fold in Oreos and reserve a few for garnish.
 -Put in pie shell
 -Sprinkle with Oreo pieces and chocolate chips
 -Bake at 325 until set about 1 hour

4oz. melted semisweet chocolate chips
 20 Oreos quartered
 2tbsp. chocolate chips

Chocolate Pecan Pie

Liz O'Neill – FBC Weatherford

1 9" pie shell
 1c. white sugar
 1c. light corn syrup
 1/2c. Butter
 4 eggs (beaten)
 -Preheat oven to 350.
 -In a small sauce pan combine sugar, corn syrup, and butter or margarine. Cook over medium heat, stirring constantly until butter melts and sugar dissolved. Cool slightly.
 -In a large bowl combine eggs, vanilla, and salt. Mix well. Slowly pour sugar mixture into egg mixture whisking constantly. Stir in chocolate chips and pecans. Pour mixture into pie shell.
 -Bake in preheated oven for 50-55 minutes or until set and golden.

1tsp. vanilla extract
 1/4 tsp. salt
 6oz. semisweet chocolate chips
 1c. chopped pecans

Cakes:

Dump Cake

Rachael & Sarah, The Well Church

1-30oz. can cherry pie filling
 1-20oz. crushed pineapple
 -Dump cherry and pineapple into 9x13" pan and stir. Sprinkle ¾ cake mix powder on top. Thinly slice butter and layer all over top. Bake at 350, approximately 30 minutes or until golden brown. Let sit 20 minutes before serving.

1 box of vanilla cake mix
 2 sticks of butter

Better Than Anything Cake

Christy McFarland, FBC Kopperl Texas

1 chocolate cake mix –bake as directed
 1-14oz. sweetened condensed milk
 1-12oz. jar caramel topping
 -Bake cake as directed in a 9x13" pan. While cake is still warm, poke holes in it using the handle of a wooden spoon. Pour caramel topping on cake (*reserving about 2tbsp.), spreading over cake, making sure topping gets in holes. Next, spread condensed milk over cake. Put in refrigerator to cool/set. Spread cool whip over the top. Use the last of the caramel topping and "stirring" over the cool whip. Last, sprinkle toffee chips on top, if desired. Store in refrigerator.

1-8oz. cool whip
 Toffee pieces, optional

Linda's Maple Bacon Cupcakes

Linda Williams, Trinity Baptist Idabel

1/4c. minced bacon cooled & drained
9tbs. butter at room temp
1tbs. bacon drippings (left in fridge to become solid)
2 eggs
10tbs. brown sugar
8tbs. maple syrup
1tsp. maple flavoring
2 1/2c. self rising flour

2tsp. baking soda
1tsp. baking powder
1/2c. milk

Frosting:
2 sticks unsalted butter
4tbs. syrup
3-4c. powdered sugar

- Beat butter and bacon fat until creamy, add maple syrup and brown sugar. Add eggs.
- Sift flour, salt, soda, & powder. Add flour and milk alternately. Scoop into cupcake papers.
- Bake at 350 for 18-20 minutes.
- Ice cupcakes and sprinkle with bacon pieces.

Chocolate Cupcakes

Misty Tucker – Joshua's Crossing

Buttercream:

1c. softened butter (unsalted)
4c. powdered sugar
4tbs. dark cocoa
1tsp. vanilla
5tbs. heavy cream (may not use all)
-In a medium bowl beat butter until it looks white.
-Preheat oven to 400°F

- Add powdered sugar in, one cup at a time.
- Add dark cocoa followed by vanilla.
- Add 1tbs. of heavy cream in at a time.

Cupcake:

1 box triple chocolate cake mix (follow ingredients list)

- To make cupcakes start beating the eggs until foamy. Then add warm water and oil. Beat until foamy again. Next add the cake mix. Beat until mixed well.
- Scoop cake mix into cupcake pans. Place in oven for 8-12 minutes. (Times may vary for different ovens). You know they are done if you touch the top and it's not sticky. Let cool then frost. (You can add chocolate candy in the middle of the cupcake while it is warm).

Chocolate Turtle Bundt Cake

Brandi McGinnis – Immanuel Baptist Church of Sallisaw

Caramel Pecan Sauce:

- Toast 1c. pecan pieces with a little dab of butter and brown sugar. Set aside.
- In saucepan over med/high heat add 3/4c. brown sugar, 1/2c. heavy cream, 4tbs. butter, 2tbs. of light corn syrup and 1/4 tsp. salt. Bring to a boil, then lower heat to simmer. Cook for 2 minutes stirring constantly. Add 1tsp. vanilla, toasted pecans, and stir together.

Cake:

- Preheat oven to 350°F. Spray bundt pan with spray and flour. Combine 1c. butter, 1/3c. cocoa, and 1c. of water in a small saucepan and heat over low heat, stirring constantly until butter is melted.
- Remove from heat. Using an electric mixer, beat 1/2c. buttermilk, 2 eggs, 1tsp. butter extract, and 3tbsp. of sour cream until smooth. Add butter mixture gradually.
- In a medium bowl combine 2c. of sugar, 2c. of all purpose flour, 1/2pkg. of chocolate pudding (instant), and 2tbsp. of brown sugar. Add to buttermilk mixture and beat until blended. Pour into pan. Bake for 35-40

minutes. Cool 5 minutes and flip on to a cake pedestal or platter. Drizzle ganache and then caramel sauce on top.

Chocolate Ganache:

1/2c. milk chocolate chips

1/2c. heavy cream

-Mix together and keep stirring in the microwave every 30 seconds until melted.

Orange Creamsicle Cupcakes

Cundy Grumbles – Living Sanctuary

1 box orange cake mix

3 eggs

1/2 cup vegetable oil

1 cup orange juice

2 sticks butter, softened to room temperature

1 tsp vanilla extract

1 Tbsp heavy cream

1 Duncan Hines Orange Creme Frosting Creations packet

4 cups powdered sugar

Whipped cream

Orange gummy candies

- Preheat oven to 350 degrees F. Line 2 muffin tins with 18 paper liners and set aside. Meanwhile, in a large bowl, beat together the cake mix, eggs, oil and orange juice with a handheld electric mixer or until smooth.

- Portion the batter evenly among the muffin cups, filling about 3/4th of the way full. Bake for approx. 14-16 minutes or until a toothpick inserted near the center comes out clean or with moist crumbs. Cool the cupcakes completely.

- In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, vanilla extract, heavy cream and Duncan Hines Orange Creme packet together for about a minute or until creamy. Gradually add the powdered sugar about a cup at a time until the frosting is light and fluffy.

- Pipe the frosting high onto the cooled cupcakes; top with a dollop of whipped cream. Garnish with an orange gummy slice.

Kentucky Butter Cake

Kim Stevens & Company – Immanuel Southern Baptist Church

Cake:

1c. butter, cubed

2c. sugar

4 eggs

1tbs. vanilla

3c. flour

1tsp. salt

1tsp. baking powder

1/2tsp. baking soda

1c. buttermilk

Glaze:

1/3c. butter

3/4c. sugar

2tbs. water

2tsp. vanilla

-Preheat oven to 375°F. Grease 10" bundt pan with butter. Flour the pan. Put all ingredients in mixer on low for 30 seconds. Beat for 3 minutes on medium.

-Pour the mixture into the prepared pan. Bake for 60 minutes. Bring glaze ingredients in a saucepan just to a boil. Poke holes in cake. Pour glaze over cake. Cool completely. Invert onto plate. Dust with powdered sugar.

Fresh Strawberry Cake

Linda Curry – Meadowood Baptist

1 Duncan Hines Strawberry Cake mix

-Follow directions on cake mix box

-Add 1 box (small) strawberry jello, 1c. diced fresh strawberries. Bake as directed.

Frosting:

2c. powdered sugar

1/3c. milk

1tbc. Melted butter

-Stir until smooth add 1c. diced fresh strawberries.

9x12" pan

-Let set about 5 minutes after taking from oven – poke the top with a fork. Pour frosting over – let set at least 20 minutes before serving.

Cinnamon Maple Bacon Cupcakes

Shanna Dorsey – Lakeside Baptist Church

1 vanilla cake mix (made per box)

1 stick butter (soft)

Cinnamon (ground fresh)

4c. powdered sugar

-Bake as directed

2tsp. maple extract

1 8oz. cream cheese (soft)

Bacon (1/2 pack)

-Blend cream cheese & butter (3 minutes)

-Add powdered sugar & maple

-Blend on high (2 minutes)

-Sprinkle with bacon

Honey Bun Cake

The Cooks – FBC Lindsay

1 box yellow cake mix

3tsp. cinnamon

3/4c. Vegetable oil

Glaze:

4 eggs

1tsp. vanilla

1c. sour cream

2c. powdered sugar

1c. brown sugar

1/4c. Milk

-Preheat oven to 325°F

-Mix cake mix, oil, eggs, and sour cream. Spread in 9x13" pan. Combine brown sugar and cinnamon over batter.

Use a knife to swirl into batter.

Glaze:

-Combine sugar, milk, and vanilla. Drizzle over top of cake while it's hot.

Goopy Butter Cake

June & Abby Chew – Konawa FBC

1 box yellow cake mix

1lb powdered sugar

1 stick margarine

1 8oz cream cheese

1 egg (beaten)

2 eggs

-Mix cake mix, margarine, and egg and put in bottom of ungreased 9x13" pan then set aside.

1 cup pecans

-Beat sugar, cream cheese, and eggs. Pout over cake mixture; sprinkle with pecans.

-Bake for 30-40 minutes at 350°F.

Martha Road Mistake Cake

Angie Smith – Marth Road Baptist Church

2 chocolate cake mix (bake according to instructions)
2 cans chocolate icing
1 batch chocolate sauce
1 batch marshmallow crème
2c. crush pretzels
3 strawberries (dip in chocolate sauce pan)

Chocolate Sauce:

-Melt slowly on stove top.

-Bake cakes according to directions on box. Attempt to cake a layer cake by pouring half of chocolate sauce on bottom layer while hot. Add chocolate icing to middle top with second cake (which will stick and fall apart!).

-Add remaining chocolate sauce. Now that it's good and messed up crumble half into 9x13" cake pan. Add marshmallow crème, then remaining cake. Melt icing in microwave for 10 seconds, pour over the top. Spread best you can.

-Drizzle with remaining marshmallow crème top with strawberries!

-Spoon into a bowl and enjoy!

2/3c. Cocoa powder

1 2/3c. Sugar

1c. milk

1tbsp. vanilla

-Heat till boiling.

Marshmallow Crème:

1pkg. marshmallow

2/3c. Butter

Cinnamon Roll Cupcakes

Jenny Fisher – FBC Burk

Cupcakes:

3/4c butter

1 1/2c. Sugar

5 eggs

1tbsp. vanilla

2 1/2c. Flour

2tsp. baking powder

1/4tsp. salt

1tsp. cinnamon

1tsp. nutmeg

-Preheat oven to 350°F

-Mix wet ingredients then add your dry. Scoop in to cupcake pans then add swirl and swirl around. Bake for 20 minutes or until done.

-Add frosting on top!

1c. semi skim milk

Frosting:

2 sticks butter

1pkg. cream cheese

1 bag powdered sugar

1tsp. vanilla

Swirl:

1tsp. cinnamon

2tbsp. sugar

1tbsp. butter melted

Chocolate Chip Cookie Cake

Sandy Ross – FBC Warner

1 tube cookie dough

12oz. cool whip

1 small vanilla pudding

1pkg. 8oz. cream cheese (soft)

-Press softened cookie dough into ungreased 13x9" pan and bake for 15 minutes at 350°F, then cool. Beat softened cream cheese and powdered sugar till smooth.

-Fold in 1/2 topping, then spread over crust. Beat milk and 2 puddings and spread over the cream cheese layer.

-Top with remaining whipped topping; then sprinkle on chocolate chips. Cover and refrigerate overnight or a couple of hours.

1c. powdered sugar

3c. milk

Mini chocolate chips

1 small instant chocolate pudding

Heaven's Gate Coconut Cake

Roger & Holly Romines – Tupelo First Baptist

1 Duncan Hines white cake mix
3 eggs
1c. milk
1/2c. Vegetable oil
1 small box vanilla pudding

1tsp. almond extract
Icing:
1 can cream of coconut
1 can sweetened condense milk

Cake:

Mix all together till smooth and creamy; pour into pan sprayed with Baker's Joy
-Bake at 350°F approx. 35 minutes

Icing:

-Mix together; poke holes in got cake and slowly pour mix over cake
-Let cool and then frost with 8oz. whipped cream

Neapolitan Cheesecake

Hayden Moore – Land of Promises

1c. chocolate wafer crumbs
5tbsp. butter or margarine, melted, divided
3 8oz. pkgs cream cheese, softened
3/4c. sugar
3 eggs

1tsp. vanilla extract
5oz. semisweet chocolate, divided
2 1/2oz. white chocolate baking squares, divided
1/3c. mashed sweetened strawberries
2tsp. shortening, divided

-Combine crumbs and 3tbsp. water; press onto the bottom of an ungreased 9" spring form pan.
-Bake at 350°F for 8 minutes. Cool.
-In a mixing bowl, beat the cream cheese and sugar until smooth. Beat in eggs, one at a time. Add vanilla.
-Divide into 3 portions, about 1 2/3c. each.
-Melt 2 squares semisweet chocolate in microwave; stir into one portion of the latter.
-Melt 2 squares of white chocolate, stir into second portion.
-Stir strawberries into the remaning batter.
-Spread semisweet chocolate mixture evenly over crust.
-Carefully spread white chocolate mixture over chocolate mixture then strawberry mixture.
-Bake at 425°F for 10 minutes; reduce heat to 300 degrees. Bake 50-55 minutes or until center is set.

Oreo Peanut Butter Cup Cheesecake

20 Oreo cookies, divided
2T. butter, softened
1pkg. 8oz cream cheese (softened)
1/2c. Peanut butter
1 1/2c. Powdered sugar, divided

16oz. cool whip
15 miniature peanut butter cups chopped
1c. milk
1pkg. instant chocolate pudding

-Crush 16 cookies, toss with butter, and press in ungreased 9" dish. Set aside in a large bowl of cream cheese peanut butter and 1c. Powdered sugar until smooth. Fold in half of cool whip. Spread over top of crust. Sprinkle with peanut butter cups.

-In another bowl, beat milk, pudding, and remaining powdered sugar 2 minutes until smooth. Fold in remaining cool whip. Spread. Crush remaining cookies and sprinkle on top. Add Reese's on top is desired. Cover and chill.

Strawberry Cream Cake

Liz O'Neill – FBC Weatherford

Bake:

1 box white cake mix
1c. butter (melted)
1c. milk
4 eggs

-Divide cake mixture into 3 round, greased pans. Bake 30-35 minutes in 350°F oven (cool completely).

-To assemble cake – spread frosting between layers and frost. Add sliced fresh strawberries between layers and on top.

Breads:

Filling & Frosting:

1 large container of cool whip
1pkg. jello vanilla bean instant pudding mix
1pkg. cream cheese (beaten until creamy)
2c. sliced strawberries

Can't Miss Cinnamon Rolls

Rachael & Sarah, *The Well Church*

1 bag Rhodes frozen cinnamon rolls

1 stick of butter

1 box cook and serve vanilla pudding mix

1tbsp. bacon grease (optional)

-Spray 9x13" baking dish with cooking spray. Layer rolls in pan. Sprinkle pudding powder over rolls. Melt stick butter – drizzle over rolls. Spray plastic wrap with cooking spray – cover rolls. Let sit out overnight.

-Bake at 350 for 15-20 minutes until light golden. Drizzle with icing packet (optional)

TBC Cinnamon Rolls

Linda Williams, *Trinity Baptist Idabel*

4 pkg. dry yeast

8-9c. all purpose flour

4c. warm water

1 1/2c. dry milk powder

Frosting:

4tbs. melted butter

1-8oz. cream cheese

4tbs. sugar

1/2c. milk

2tbs. salt

Powdered sugar

2tbs. cinnamon

Vanilla

-Dissolve yeast in water and sugar, let foam.

-Stir in milk, butter, salt, & flour. Beat well and add flour, a small amount at a time to form a stiff dough.

-Place in a large greased bowl to double in size. Then take dough out and rollout on a floured surface into a large rectangle. Pour 1 stick melted butter evenly over dough. Mix 1c. brown sugar, 1/2c. sugar, and 3tbs. cinnamon and sprinkle over.

-Roll and cut rolls. Melt 1 sticks of butter in a large pan and sprinkle a cup of brown sugar mixed with 2tbs. of cinnamon in bottom of pan.

-Bake rolls at 350 until light brown. Turn upside down on a large sheet and frost.

Caramel Cinnamon Rolls with Coffee

Joan Gabelmann – Wichita Baptist

Ingredients:

6 round aluminum pans

1c. sugar

1qt. milk + 1/2c.

8c. flour + 1c.

1tsp. baking soda

2 sticks salted butter (softened)
1 ½ vanilla
2tsp. maple flavor
1/4c. melted butter
1/8 tsp. salt
Brown sugar
1c. Crisco oil
2pkg. active yeast

Dough:

-Heat milk, vegetable oil, and sugar in a pan to luke warm. Sprinkle with yeast – let sit 1 minute. Add vanilla.
-Add 8c. flour; stir until combined.
-Cover and let rise for 1 hour.
-Remove cover, add 1c. flour, baking powder, baking soda, and salt.
-Chill 1 hour.
-Preheat oven to 375°F.
-Divide dough in half; roll out each half to approx. 30x10 (rectangle).

Snickers Monkey Bread

Debra Clark & Doris Davidson – Forest Ave Baptist Church

Ingredients:

1/4c. sugar
1tsp. cinnamon
2 cans of grands biscuits

Directions:

-Separate biscuits and cut into ¼'s. Mix sugar and cinnamon in bowl.
-Form dough around Snickers. Roll in sugar/cinnamon and place in pan. Microwave butter and peanut butter 20-30 seconds, stir in brown sugar; pour over dough.
-Bake 40-45 minutes at 350°F until brown and no longer doughy.
-Cool 15 minutes. Turn upside down on plate. Drizzle with chocolate and candy.

Orange Manna Monkey Bread

The Cooks of FBC Elmore City

Ingredients:

3 cans buttermilk biscuits (cold)
1c. sugar
2 whole oranges

-Preheat oven to 350°F

-Open canned biscuits, cut in ¼, fill large bag with sugar, orange zest, salt, seal bag and shake, shake, SHAKE! Pour covered biscuits in pan!
-Melt butter and stir in brown sugar and vanilla until combined, then pour over the biscuit pieces. Now place in oven!
-Bake for 25 minutes until top of biscuits are golden brown. Remove pan from oven and set on a rack. Set to cool! Turn cake out of pan onto cake plate.

1tsp. baking powder
1tbsp. salt
Cinnamon
Pinch of nutmeg
1 bag of powdered sugar
1/4c. coffee
Caramel drizzle

Spread 1 stick of butter per rectangle. Sprinkle with brown sugar, nutmeg, and cinnamon. Drizzle with caramel.

-Roll into a log; cut in ½ inch slices.
-Spray pans, place 7 slices per pan.
-Bake 18-20 minutes

Glaze:

-Whisk powdered sugar, milk, butter, coffee, and salt. Add maple flavor.
-Pour over warm cinnamon rolls.

Crown Cheddar Loaf

Richard Keck – Immanuel Southern

6-6 1/2c. flour

Sprinkle of caraway seeds

1 1/2c. water

3/4 c. milk (instant if preferred)

-Combine 5c. flour, 2 1/4c. liquid, yeast, Crisco, and salt. Pour liquid first, salt, flour, Crisco, yeast, and cheese while mixing.

-As recipe mixes add flour until mix is removed from sides of bowl and dough is barely sticking to bottom. Start mixer on slow until mix thickens and speed mixer to what your mixer can do without strain.

-Remove from bowl and let rise to double in size and poke down. Let rise 2nd time, poke down, take dough and pinch off small pieces and roll into balls and place in bundt pans. Let rise 2/3 size plate in Preheat the oven to 380°F and bake for 40 minutes, remove, let cool about 2-3 minutes and dump break on wire rack.

-Turn bread right side up. 16 balls of dough per layer, 2 layers only. Add caraway seeds.

3tbsp. yeast

4tbsp. butter Crisco

1tbsp. salt

1/2c. sharp cheddar cheese

Jalapeno Bread

Rachael Woods & Laneise McClure – Colonial Baptist

1c. chopped onions

1c. chopped jalapenos

1 stick butter

-Preheat oven to 400°F and grease bundt pan

-Cut biscuits into 1/4's. Coat with melted butter. Add all ingredients and mix well. Pout into bundt pan. Bake about 10-20 minutes or until golden brown. Turn out on plate and enjoy.

1 small tub grated parmesan cheese

3 cans biscuits

1lb. bacon

FLOW's Pizza Bread

FBC Cooks – FBC Coweta

8 cans biscuits

-Tear and roll in parmesan, granulated garlic, Italian seasoning, and mozzarella cheese (shredded).

-Place in greased 9x13 pan.

-Tear pepperoni in pieces and sprinkle over biscuits.

-Melt 3 sticks of butter and pour over peperoni.

-Bake at 350°F for 20 minutes.

-Sprinkle mozzarella cheese over top and bake until brown or cooked in center. Serve with heated marinara sauce.

Banana Bread

The Cooks – Lindsay FBC

2 small bananas

1 yellow cake mix

1 4oz. pkg instant vanilla pudding

4 eggs

-Slice bananas into bowl. Beat until well mashed. Add remaining ingredients and beat at medium speed for 2 minutes. Pout into pan. Bake at 350°F for 60 minutes. Cool in pan for 15 minutes.

Frosting:

1c. water

1/4c. Oil

1tsp. cinnamon

1c. powdered sugar

1t. vanilla
1/4c. Milk
-Drizzle over cooled bread.

1 mashed banana (optional)

Ms. Beth's Cinnamon Rolls

Missy Adams – FBC Longville, Louisiana

Dough:

5 cups all-purpose flour
1/2tbsp. salt
1/2c. Sugar
1/4c. Cooking oil
3tbsp. active dry yeast
1 3/4c. Warm water
2 eggs

Filling

1 stick salted butter
1/2c. Sugar
1/2c. Brown sugar
1tbsp. cinnamon

Frosting:

1lb. powdered sugar
1 stick butter (salted)
1tsp. vanilla
5tbsp. milk

Makes 12 jumbo or 30 small

-Preheat oven to 350°F.

-Mix flour and salt, set aside. Mix sugar, oil, yeast, and warm water and wait for 50 minutes. Work in eggs, add to flour mixture and beat with dough hook for 10 minutes.

-Let dough stand for 15 minutes. Roll out onto an oiled surface. Cover with melted butter and cinnamon and sugar mixture.

-Roll tightly, cut in desired thickness.

-Place on slightly greased sheet. Bake for 15 minutes.

Frosting:

Beat 1lb of powdered sugar

1 stick of butter

-Add vanilla and milk, spread on top, pray, and eat!

Banana Bread

Pauline Boren – Exchange Ave Baptist

3 bananas, mashed
1/2tsp. salt
1c. sugar
3tbs. milk
2c. flour
1/2tsp. baking soda

1/2tsp. baking powder
1 stick butter, melted
1/2tsp. vanilla
1tsp. honey powder
1tbs. cinnamon

-Preheat oven to 300°F. In mixer bowl, combine bananas, salt, sugar, cinnamon, honey powder, and milk. Mix. Combine flour, baking soda, and baking powder and add to banana mixture. Mix well. Stir in butter and vanilla. Mix well. Bake in greased loaf pan 1 hour. Cool.

Chocolate Chip Avocado Banana Bread

Nicole Barnes & Maddison Murphy – Southpark Baptist Church

½ avocado, medium ripe
2 bananas, large ripe
1 large egg
1c. all-purpose flour
1tsp. baking soda

1/3c. Mini chocolate chips
1tsp. cinnamon
1/4c. Cocoa powder unsweetened
1tsp. vanilla extract
3/4c. White sugar granulated

-Preheat oven to 350°F and grease interior of a 9x5" loaf pan.

-In a blender or food processor, add avocado, egg, vanilla, and bananas. Blend until smooth.

-Add flour, cocoa powder, sugar, baking soda, and cinnamon. Blend or pulse until batter is smooth.

-Pour batter into pan. Sprinkle top evenly with chocolate chips so that it covers most of the surface. Bake for about 50 minutes. The top of the loaf should bounce back if pressure is applied and a toothpick inserted should come out clean. Allow to cool slightly before slicing.

Buttermilk Biscuits

Michelle Ervin – FBC Durant

2c. buttermilk
3/4c. Shortening or butter

4c. self-rise flour
Water, enough to form soft dough

-Mix well until combines into a smooth dough. Bake at 375°F for 25-30 minutes. Cut with biscuit cutter, ½ inch thick.

Cream Cheese Bacon Croissants

Joey Acker – FBC Webbers Falls

1 can croissants
Garden veggie cream cheese
Bacon

-Cook bacon and let cool

-Crumble mix in cream cheese and roll out croissants. Spread mixture generously on to the croissants and roll up

-Put in the oven at 350°F until golden brown

Best Garlic Bread Ever!

Andrea Head & Jennifer Everette – Snyder FBC

1 loaf of French bread
2 sticks of butter
1tbs. minced garlic

2tbs. Chicago steak seasoning
½-1c. parmesan cheese

-Melt butter and mix in all ingredients. Cut up bread and pour butter mix on bread.

-Bake in oven at 350°F until golden brown

Cinnabons Cinnamon Rolls

Debra Meek – Hillcrest Baptist Church

Dough:

2 1/4 tsp active dry yeast
1 cup milk warm
1/2 cup granulated sugar
1/3 cup margarine I used softened unsalted butter

1 tsp salt
2 eggs
4 cups all-purpose flour

Filling:

1 cup brown sugar packed
3 tbsp cinnamon
1/3 cup margarine softened

1 1/2 cups powdered sugar
1/4 cup cream cheese
1/2 tsp vanilla extract (3 mL)
1/8 tsp salt

Cream cheese icing:

6 tbsp margarine I used unsalted butter

- For the rolls, dissolve the yeast in the warm milk in a large bowl. Let it sit for about 5 minutes. If the yeast is good, it will start to froth up.
- Add sugar, butter, salt, eggs, and flour to the bowl of a mixer and mix well.
- Pour the milk/yeast mixture in the bowl and using the dough hook, mix well until well incorporated.
- Place dough into an oiled bowl, cover and let rise in a warm place about 1 hour or until the dough has doubled in size.
- Roll the dough out on a lightly floured surface, until it is approx 16 inches long by 12 inches wide. It should be approx 1/4 inch thick.
- Preheat oven to 350 F degrees. Grease a 9x13 inch baking pan.
- To make filling, combine the butter or margarine, brown sugar and cinnamon in a bowl.
- Spread the mixture evenly over the surface of the dough. Alternatively you can spread the butter first on the dough and then the brown sugar and cinnamon mixture.
- Working carefully, from the long edge, roll the dough down to the bottom edge. The roll should be about 18 inches in length. Cut the roll into 1 1/2 inch slices. You might find it easier if you use a piece of floss vs a knife.
- Place the cut rolls in the prepared pan. Cover them with a damp towel. Let them rise again for another 30 minutes until they double in size.
- Bake for 20 minutes or until light golden brown. Cooking time can vary greatly!
- While the rolls are baking make the icing by mixing all ingredients and beat well with an electric mixer until fluffy.
- When the rolls are done, spread generously with icing.

Banana Bread

The Fab Five – FBC Weatherford

3/4c. butter, softened
3c. sugar
3 eggs
1 1/2c. sour cream
2tsp. vanilla
1/2tsp. almond extract

6 ripe bananas, mashed
1/2tsp. salt
4 1/2c. flour
2tsp. baking soda
3/4c. chopped pecans

- Preheat oven to 325°F. Grease and flour two 9x5" loaf pans.
- Cream butter and sugar in a bowl. Add eggs, sour cream, vanilla, and almond extract and mix. Add bananas and mix. Combine dry ingredients and add to bowl. Stir in pecans. Pour into pans and bake for 1 hour. Let cool.

Lemon Blueberry Bread

Liz O'Neill – FBC Weatherford

1 1/2c. All-purpose flour
1tsp. baking powder
1tsp. salt
1/3c. Butter (melted)
1c. sugar
2 eggs
1/2tsp. vanilla
2tsp. grated lemon zest
2tbs. fresh lemon juice

1/2c. Milk
1c. fresh blueberries
1tbs. all-purpose flour
Lemon Glaze:
2tbs. butter melted
1/2c. Powdered sugar
2tbs. Fresh lemon juice
1/2tsp. vanilla

-Beat butter, sugar, lemon juice, and eggs in a large bowl. In another bowl, combine flour, baking powder and salt. Stir into egg mixture alternately with milk, beating well after each addition. Fold in blueberries and lemon peel. (Rinse blueberries in 1tbs. flour to keep from floating to bottom).

-bake at 350°F. for 60-70 minutes in greased loaf pan. Cook on wire rack.

-Combine glaze ingredients & drizzle over warm bread. Cool completely.

Confetti Cinnamon Rolls

Hannah Searles – United Church of Tishomingo

Dough:

2c. warm milk
3 packets instant yeast
1c. sugar
2tsp. salt
2 eggs
2/3c. Vegetable oil
8c. flour
1/4 c. sprinkles

Filling:

2/3c. Salted softened butter
2c. brown sugar
4tbsp. cinnamon

Frosting:

1 8oz. cream cheese
1 stick salted butter
5c. powdered sugar
2tsp. vanilla
6tbsp. milk

-Combine milk, yeast, 2tbsp. sugar and set aside.

-Combine flour, sugar, and salt in mixer.

-Add yeast and mixture into mixer

-Add eggs and then oil to mixer

-Let mix till pulling away from sides

-If too sticky, add tbs of flour until pulling away from sides

-Flour rolling surface, divide all into 2 parts. Roll out dough. Spread butter onto rolled dough.

-Mix brown sugar and cinnamon. Spread over butter leaving 1" on edge to seal. Roll up and cut into desired thickness.

-Place on greased cookie sheet. Bake at 350°F for 12-15 minutes.

Icing:

-Combine softened butter and cream cheese in sauce pan. Add powdered sugar, vanilla, and milk. Serve hot over rolls.

Other:

Pepperoni Pizza Dip

Tammy Morgan – FBC Ardmore

1c. flour

3/4c. of oatmeal

-Cream together Crisco, sugar, and brown sugar. Then mix in egg and vanilla. Add dry ingredients. Roll cookies in granulated sugar before baking. Bake about 10 minutes.

Banana Pudding

Tammye, Shawnea, & Kecie – FBC Jacksboro, TX

3 large box instant vanilla pudding

2 boxes of vanilla wafers

4 cans condensed sweet milk

15 bananas sliced

4 large cool whips

PB Cookie Dough Brownies

Jodie Brady – Immanuel Baptist Norman

Bottom: Roll of chocolate chip cookie dough

Top layer:

Next layer:

1 box brownie, mix as directed

2c. of peanut butter

Add 1c. of chopped pecans

3 Hershey bars

Directions:

Preheat oven to 350°F. Line a 9x13 pan with foil, allow edges to hang over. Spray with cooking spray.

-Press cooking dough evenly in pan. Top with peanut butter.

-Top with Hershey bars. Break them in pieces and spread them out.

-Top with brownie mix. Bake at 350°F for 30-40 minutes until brownie is done.

Triple Chocolate Turtle Fudge

Kim Stevens & Company – Immanuel Southern Baptist Church

2/3c. unsalted butter

-Add:

3c. granulated sugar

1c. bittersweet chocolate chips (60%)

2/3c. evaporated milk

1 1/2c. semi sweet chocolate chips

-Bring these ingredients to a full boil. Boil 5 minutes.

3 (55oz.) Hershey candy bars

Remove from heat.

7oz. jar marshmallow crème

1tsp. vanilla

1c. chopped pecans

-Melt 1-11oz. bag of caramels with 3tbs. evaporated milk. Place half of fudge in parchment lined 9x9 pan, pour caramel over that, top with remaining fudge.

Chicken Cheese Bake

FBC Coweta – FBC Coweta

4-5 Skinless, boneless chicken breast

1/4c. Milk

1pkg. deli sliced Swiss cheese

2tbsp. melted butter

1 can cream of chicken soup

1/2c. Seasoned bread crumbs

-Place chicken pieces in a greased casserole dish.

-Place a layer of Swiss cheese on top of chicken pieces. Mix together milk and cream of chicken soup and pour over top of Swiss cheese.

- Mix together melted butter and bread crumbs and sprinkle over top of soup mixture.
- Bake at 450°F for 35 minutes.

Lemon Crinkles

Sherri Walker & Crystal Bray – Clayton First Baptist

| | |
|--------------------------|----------------------|
| 1/2c. Butter softened | 1 1/2c. Flour |
| 1c. sugar | 1/4tsp. salt |
| 1 egg | 1/8tsp. baking soda |
| 1tsp. lemon zest | 1/2c. Powdered sugar |
| 1tbsp. fresh lemon juice | |

- Preheat oven to 350°F, grease baking sheets. In large bowl cream together butter and sugar until fluffy. Whip in vanilla, egg, lemon zest, and juice. Mix together briefly.
- Pour powdered sugar onto large plate. Roll tsp of dough into a ball and roll in powdered sugar. Bake for 9-11 minutes or until bottoms of cookies are slightly brown and cookies have a matte finish (not glossy or shiny).

Triple Chocolate Toffee Brownies

Sandra Whitman – Porum FBC

| | |
|---|----------------------|
| 1 9x13" Ghirardelli brownie mix with chocolate chunks | 2 8oz. symphony bars |
|---|----------------------|

- Prepare according to box directions
- Spray 9x13 baking dish lightly with cooking spray
- Spread ½ batter in pan
- Break apart bars and spread evenly
- Spread remaining batter on top of bars
- Bake at 325°F for 40-45 minutes

Blueberry and Cream Cheese stuffed French Toast

Lee Butler – FBC Chickasha

Toast:

1 loaf of French bread, sliced and cubed
 2 8oz. packages cream cheese, cubed
 1c. blueberries
 12 large eggs
 1/2c. Maple syrup
 2c. milk

- Preheat oven to 350°F
- Grease 9x13" baking pan
- Place half of the bread cubes evenly in pan
- Scatter cream cheese cubes on top and sprinkle with blueberries
- Arrange remaining bread cubes on top

- Combine eggs, syrup, and milk and pour over bread mixture
- Cover with foil and chill overnight
- Bake uncovered 30 minutes, then uncover and bake 30 more minutes until puffed and brown
- Serve with blueberry syrup

Blueberry Syrup:

1c. sugar
 1tbsp. cornstarch
 1c. water
 1c. fresh blueberries, rinse and drained
 1/4c. Maple syrup

1tbsp. butter

-In a small saucepan combine sugar, cornstarch, and water then heat over medium heat

-Cook, stirring occasionally for 5 minutes or until thickened

-Add 1c. of blueberries and simmer, stirring occasionally until most berries have burst, about 10 minutes

-Add syrup and butter and stir until well blended

-Transfer into serving bowl

-Place French toast on individual serving plates and top with blueberry syrup

Chocolate Chip Cookie Dough Delight

Kristi Green – Wapanunka FBC

1 tube of chocolate cookie dough

1c. powdered sugar

3c. whipped topping

-Preheat oven at 350°F

-Press the tube of chocolate cookie dough in a 9x13" pan

-Cook for 14-17 minutes

-When cooled mix powdered sugar and cream cheese

2 8oz. cream cheese

2-4 pack of chocolate pudding

1/2c. shaved chocolate

-Put cream cheese mixture over cookie dough

-Set in refrigerator for 30 minutes

-Add cool whip and top with shaved chocolate

-Put in the refrigerator for 7 hours

Peanut Butter Bars

Jill Whitworth – Lamont Wesleyan Church

3 sticks butter or margarine

3 eggs

1 1/2c. sugar

1 1/2c. brown sugar

2tsp. vanilla

-Bake at 350* for 22 minutes

2tsp. baking soda

1 1/2tsp. salt

1c. peanut butter

3c. flour

3c. oatmeal

Topping:

1 bag of milk chocolate morsals

1c. peanut butter

2c. powder

-Cream together sugar and 1/4c. milk (add more if needed)

-Swirl on top cookie peanut butter mixture and chocolate

Cheesy Mashed Potatoes

Liz O'Neill – FBC Weatherford

4 large baking potatoes cut into 2" chunks

8oz. cheddar cheese

1c. milk

1 8oz. sour cream

1/2c. Butter

1tsp. salt

1tsp. pepper

1tbs. dill weed

4oz. cheddar cheese

-Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium low and cover and simmer until tender (about 20 minutes). Drain and allow to steam dry to a minute or two.

-Preheat oven to 350°F. Grease or spray pans.

-Transfer potatoes to a food processor. Add 8oz. cheese, milk, sour cream, butter, and dill weed, salt & pepper. Process until smooth. Pour mixture into a prepared pan. Sprinkle with remaining cheese then cover with foil.

-Bake in preheated oven for 30 minutes. Remove foil and continue baking until cheese is lightly browned 15-20 minutes or more.

Chicken Bacon Ranch Pasta

Tammy Morgan – FBC Ardmore

4 slices cooked crumbles bacon

2 boneless skinless chicken thighs, cut

1tbs. olive oil

1tbs. ranch seasoning

8oz. rotini cooked according to pkg.

1c. shredded mozzarella

1/2c. Shredded cheddar

Chopped fresh parsley if desired

Alfredo:

2tbs. butter melted

3 cloves garlic

1/2c. Heavy cream

1/4c. Fresh shredded parmesan

Salt and pepper to taste

-Heat large skillet. Add bacon and cook until brown and crispy. Drain excess fat. Transfer bacon to a paper towel lined plate.

-In a gallon size Ziploc bag, add chicken, 1tbs. olive oil and ranch seasoning. Shake to coat. Add chicken to skillet and cook. Set aside.

-In a pot of boiling salted water, cook pasta. Add pasta to the prepared baking soda and layer with chicken and Alfredo sauce. Sprinkle with cheese and bacon. Place in oven and bake 15-20 minutes.

2018

Cookoff Winner Recipes Week One

1. OKC, The Well, Rachael and the Crew's Mouthwatering Brisket (6 servings): Trim Brisket, put in oven bag, mix together marinade Worcestershire sauce, liquid smoke, Tammi's everything seasoning, salt and pepper, and pour over brisket, close up bag. Place in 350 degree oven for 1 hour, lower temp to 225 degrees for 12 hours. Let brisket cool – shred meat – reduce broth from brisket to create delicious sauce and pour over brisket – favorite serving option – serve over mashed potatoes and top with favorite toppings as a loaded mashed potatoes bar.
2. South Ridge Baptist Church, Mike Shelton's Slap Yo Pastor Ribs (Smoked 10-13 Servings): Secret Rub on Ribs. Throw on Smoker for four and a half hours. Pray over them. Enjoy!
3. First Baptist Wagoner, Chris Hopkins and Tony Arnall's Reese's Peanut Butter Cupcakes: Ingredients: 1 Box Chocolate Cake Mix and Box Ingredients, 32 Unwrapped Reese's Miniature Peanut Butter Cups, ½ cup softened butter, 1 cup Peanut Butter, 3 TBSP Milk, 2 cup Powdered Sugar. Instructions: Pre heat oven to 350 degrees, line cupcake pan with paper liners, prepare batter according to the box directions. Fill Liners about ½ full with batter. Place a Reese's into each and gently press in place. Bake for 15-18 minutes. Allow cupcakes to cool completely. Cream together the butter and peanut butter. Slowly adding in the sugar, it gets too thick, then add a little milk to thin. Continue until all of the sugar is in and the frosting blended and right consistency. Transfer to piping bag onto each cupcake. Chop up remaining peanut butter cups to garnish cupcakes (or place mini's on top).
4. Rehoboth Baptist, Levi Keely's Crepes: Ingredients: 1 cup flour, 1 cup milk, 2 eggs, 2 TBSP butter, 1 TSP Salt. Filling Ingredients: ¾ cup powdered sugar, ½ cup cream – whipped, 4 oz. Cream cheese, lemon juice and lemon zest to taste. Batter Instructions: Mix flour and eggs, milk in milk and melted butter and salt. Mix until smooth and add milk until it's thin. Filling Instruction: Mix powdered sugar and cream cheese, fold in the whipped cream. Mix in lemon juice and lemon zest, then blend until there is a smooth texture. Pour ¼ cup of batter to medium sized pan on medium high heat, cook for one minute then flip. Fill with cream cheese filling, roll it up and add fruit for décor.
5. First Baptist Church of Idabel, Carla Fox and Brooke Brumley's Hallelujah Throat Punch: 2 gallons milk, 4 cups sugar, 2-4 oz. coffee grandles, coffee ice cream. Mix it all together, "That's all I'm telling you."
6. OKC, The Well, Rachael and Crew's Guacamole: mash ripe avocado, add tomato, red onion, cilantro, jalapeno and lime. Season to taste with salt and pepper – enjoy with tortilla chips.

Cook-Off Recipes Week Two

Wilmont's Place-Sour Cream Chicken Enchiladas – Ingredients: 2 cans cream of chicken soup, 1 cup sour cream, 1 small can green chilies, 1 small onion, 4-5 chicken breast grilled and seasoned, cheese, flour tortillas. Put small amount of sauce in bottom of pan (9X13). Mix soup, sour cream and green chilies in bowl, grill seasoned chicken and onion, chopped Put a tbsp. of sauce in flour tortilla and small amount of chicken onion mix, top with cheese. Roll and place in pan. Put remaining sauce mix on top of rolled tortillas. Top with cheese. Bake 20-30 minutes until bubbling. On 350 degrees.

Dory Wood's Smoked Lemon Pepper Chicken – Clean out whole chicken. Pat dry. Put/sprinkle dry rub inside and out. Chill for 8 hours, smoke (covered in foil) for 7 hours. De-bone and serve.

Doris Davidson & Debra Clark's Mexican Cornbread – Ingredients: 1 ½ cups yellow corn meal, 1 T. soda, 2 eggs, 1 can cream style corn, ½ lb. grated cheese, 4 jalapeno peppers, chopped, 1 cup sweet milk, ¾ t. salt, 1/3 cup bacon drippings, 2 lb. ground meat, 1 large onion. Mix meal, milk, soda, salt, eggs, bacon drippings, corn and set aside. Fry meat with onion, drain. Pour half of the batter into 13X9 pan, add meat, jalapeno peppers, cheese. Now pour rest of batter over layers. Bake at 350 degrees for 45 minutes.

Janie Bolin's Nana Frozen Dessert – 8 oz cream cheese, 1 can sweet condensed milk, 1 can crushed pineapple, 1 pint frozen strawberries, 3 bananas, 16 oz cool whip. Blend first 5 ingredients, fold in cool whip, pour into 9X13 pan and freeze.

Jackie Wilkinson's Mexican Potatoes – 5 lb. potatoes, 5 lb. onions, mozzarella shredded cheese, jalapenos sliced. Either bake potatoes night before or fry sliced potatoes. Also, fry sliced onions. If fried, drain on paper towels so not greasy (potatoes and onions). Slice Baked potatoes and layer in 9X13 pan (spray with Pam). Then layer a row with onions, cheese and if want to add jalapenos, if enough potatoes and onions another layer of each. On top of last layer of cheese put jalapenos. Bake at 350 degrees for 45 minutes for 1 hour until top is slightly brown.

Linda Himel's Deviled Eggs – Boil eggs for 12 minutes, Peel eggs, cut eggs into half, remove yolk from middle. Mix egg yolks, mayonnaise, garlic powder, salt and bacon bits. Place mixture back into eggs white halves.

Melissa Wood's Vicky's Baked Beans – 1 gallon pork-n-beans (drained well), 2 bell peppers chopped, 2 cup brown sugar, ¼ cup ketchup, ¼ cup garlic powder or minced garlic, 1 large onion chopped. Mix all ingredients in large 12X20 pan. Cover with foil and bake 2 hours at 300 degrees. Cool and enjoy!

Sandy Chesterman's Quiche – Blend with whisk: 7 eggs, 1 diced tomatoes, ¼ onion diced, salt and pepper. 1/3 cup shredded cheese, 1/8 cup chopped olives, 1 small green pepper. Wisk and pour into pie shell or several small tart shells. Cook at 370 degrees until center is done, about 20 minutes tart shells 30 for pie shells.

Sandy Chesterman's Fruit Smoothie – place in blender your choice of a variety of fresh and/or frozen fruit such as 1 banana, 1 cup grapes, ½ cup pineapple, ½ cup strawberry, ½ cup peaches, ½ cup mango. Blend, Add a touch of fruit juice if more liquid needed to blend, pour.

Sonya Fox's Chicken Spaghetti – 1 stalk diced celery, 1 white onion diced, 4 chicken breast. Combine the three and boil until chicken is done. In separate pan combine, 1 can cream of mushroom, 1 can cream of chicken, 1 can cheddar cheese soup, 1 can diced tomatoes, 1 can drained mushrooms. Bring to boil and mix well.

Sonya Fox's Snack Crackers – 1 box saltine crackers, 1 cup oil, 1 pkg. ranch dry mix, 1 tsp. red peppers, 1 tbsp. dry pepper flakes, 1 tbsp. dry parsley. 1 wide mouth jar. Whisk all ingredients and pour a little on each package of crackers. Close jar and shake and turn and mix continuously for 20-30 minutes until well coated.

Wilmont Cook's Wilmont Lava Cake – 4 tbs butter (soft), 1/3 cup sugar, 1/3 cup flour, ¼ tsp salt, 3 large eggs, 8 oz buttersweet chocolate melts. Preheat oven to 400 degrees butter muffin tins or use paper liner. Cream butter and sugar add eggs 1 at a time incorporating each beat in flour and salt on low speed with combined. Then add the melted chocolate until combined. ¼ cup measure for each cup. Bake until middle just doesn't jiggle (do not over cook). Let rest about 5-10 minutes. Dust with powdered sugar, serve with whipped cream or ice cream.

Wilmont Cook's Brown Sugar Delight – 3 Quarts ½ and ½ , 1 can sweetened condensed milk, 3 cups of brown sugar, ½ tsp salt, 1 small container pasteurized eggs, 1 ½ tsp Mexican vanilla. Heat cream, sugar, condensed milk and salt until 180 degrees or steaming. Take off heat, use the warm cream to temper eggs. Then pour slowly back into warm mixture. Add vanilla. Sit overnight, freeze in ice cream freezer as directed.

Cheryl Leaclt's Chocolate Lasagna – 1 pack of Oreo's, 6 T butter, melted, 1-8 oz. package of cream cheese, softened, ¼ cup granulated sugar, 2T cold milk, 1-12 oz. tub cool whip, divided, 2-3 9 oz. pkgs of chocolate instant pudding, 3 ¼ cup cold milk, 1 ½ cup mini chocolate chips. Begin by crushing Oreo cookies. Stir in 6T melted butter and use a fork to incorporate into crumbs. Press mixture into 9X13 baking dish. Refrigerate. Mix the cream cheese with a mixer until fluffy, Add in 2T milk and sugar. Mix well. Stir in 1 ¼ cup cool whip. Spread mixture over crust. In a bowl, combine chocolate pudding with 3 ¼ cup cold milk. Spread mixture over cream cheese mixture. Allow to rest about 5 minutes to thicken further.

Melissa Wood's Banana Pudding – Ingredients: 4 boxes banana pudding, 4 boxes French vanilla pudding, 2 cans eagle brand milk, 1 large tub cool whip, 15-20 bananas, 4 pkgs. Chessman cookies, 2 sticks butter, 1 box vanilla wafers. First crush chessman cookies, melt butter. Pour crushed cookies in pan, add butter, mix and press in bottom. Make 4 boxes of banana pudding with 3 cups milk and 2 cans eagle brand milk. Whisk and pour on top of cookies crust. Add layer of sliced bananas and vanilla wafers. Next make 4 boxes vanilla pudding and pour on top of wafer layers. Last add layer of bananas and wafers and top with cool whip. Chill 2 hours and enjoy.

Melissa Wood's Strawberry Cheesecake Lush – Ingredients: 7 cups sliced strawberries, 2 pkgs. Vanilla oreos, 12 tbs butter, 16 oz. soft cream cheese, 2 cup powder sugar, 1-16 oz. cool whip divided, 4 pkgs. Cheesecake pudding, 6 cup milk. Crush all oreos, melt butter and put in bottom of 13X24 pan. Pat flat, refrigerate while you prepare rest of recipe. Beat together powder sugar, cream cheese, and 2 cups cool whip. Spread on cookie layer. For the next layer mix together the pudding mix, milk and

another 2 cup cool whip, spread over the cream cheese layer. Layer sliced strawberries on top and remaining cool whip. Keep refrigerated until ready to serve.

Linda Erwin's Boston Crème Pie – 1 large can (industrial) of vanilla pudding, 1 large container of cool whip, 2 boxes of graham crackers, 1 bottle of chocolate syrup. Mix pudding and cool whip together. Line the bottom of a large pan with graham crackers. Put ½ of mixture over crackers, put a 2nd layer of crackers then remainder of mixture. Top with final layer of crackers. Pour chocolate syrup all over the top. Chill for 1 hour or more. Serve.

Linda Himel's Peach Cobbler – 5 large cans peaches in heavy syrup. Mix: 2 cups flour, 3 cups sugar, juice out of peaches. Add: Peaches to syrup mixture and mix well. Pour into pastry lined 11X17 pan. Bake: 375 degrees about 12-14 hours until brown.

Jason and Karmyn Reimer's Coca Cola Cake – 2 cups sifted flour, 2 cup sugar, ½ tsp salt, 1 cup coke, 3T cocoa, 2 sticks butter, 1 tsp vanilla, 1 tsp soda, 2 eggs, ½ cup buttermilk. Sift together dry ingredients in a saucepan, bring coke, butter and cocoa to a boil. Pour mix over dry ingredients. Mix remaining into batter. Bake and 350 degrees for 30-35 minutes in a greased/floured pan. Icing: 1/3 cup tbsp. coke, 3T cocoa, 1/3 cup powdered sugar, 1 tsp vanilla. Bring all to boil on stove. Add sugar and spread over warm cake.

Diane Perrin's Homemade Apple Dumplings – 8 cans crescent rolls, 16 medium apples, 3 quarts mountain dew, 16 sticks butter, 16 cups sugar, 1 cup cinnamon. Melt butter in microwave. Add sugar and cinnamon to butter. Set aside, Peel apples and slice into 8 pieces. Roll up crescent rolls with 2 pieces of apple in each. Place in baking dish. Pour butter and cinnamon mixture over rolls and then pour mountain dew over all. Bake 30 minutes at 350 degrees or until done.

Cook Off Recipes Week Three

Elmore City Cook's Western Brisket – 15 lb brisket, large oven bag, 1 bottle of Claude's brisket marinade. Marinade over night in bag, bake @ 250 degrees, 40 minutes/lb. Cool, slice and eat with BBQ sauce.

Elmore City Cook's Ham and Cheese Sliders – Ingredients: $\frac{3}{4}$ cup melted butter, 1 $\frac{1}{2}$ tbsp. mustard, 1 $\frac{1}{2}$ tsp Worcestershire sauce, 1 tsp onion powder, 24 Haw Rolls, 1 lb. Deli Ham, 2 lb. Swiss Cheese or Cheddar. Preheat oven to 350 degrees, grease pan. Mix butter and everything. Cook on low till butter is melted. Put sandwiches together, pour mustard mix evenly over rolls and bake for 20 minutes.

Jodie Brady's Bacon Wrapped Hawaiian Chicken – package of chicken tenders, 1 bottle Hawaiian marinade, bacon. Marinate Chicken overnight, wrap in bacon and bake in oven till tender and bacon is crisp.

Brad Pepper's Hawaiian BBQ Chicken Sandwich – Ingredients: 4-6 Boneless Chicken Breasts, 1 bottle sweet baby rays BBQ sauce, 1 20oz. can pineapple chunks, drained, 12 hamburger buns, pickles. Spray the inside of your crock pot with cooking spray for an easy cleanup! Place chicken breasts in the crock pot and cover with sauce. Empty can of drained pineapple chunks on top. Cook on High for 2-3 hours or Low for 4-6 hours. Shred chicken with two forks while still in the crock pot so the chicken will be well coated with sauce. Serve on bun with a pickle.

Jodie Brady's Stripped Delight Dessert – Ingredients: Base: $\frac{1}{2}$ cup butter, 3 teaspoons sugar, 1 cup flour, 1 cup pecans, coarsely chopped. Filling: 8 oz. cream cheese, soft, 1 cup icing, 2 cups whipped cream. Topping: 1 packages chocolate instant pudding, 1 package instant vanilla pudding, 2 cups milk, 1 $\frac{1}{2}$ cup whipped cream, 1 chocolate bar. Directions: beat together the butter and sugar, blend in flour, then stir in chopped pecans. Press mixture into a 9X13 pan. Bake for 25 minutes at 350 degrees. Cool. Combine cream cheese, and icing sugar. Add 2 cups whipped cream. Pour this mixture over the crust. Combine both pudding mixes with the milk. Pour over cheese mixture. Ice with 1- 1 $\frac{1}{2}$ cups whipped cream and sprinkle with grated chocolate. Chill for at least 4 hours before serving.

Elmore City Cook's Reese's Stuffed Rice Krispy Treats – spray cooking pan. 5 tbsp. butter, 1 (10 oz) marshmallows, $\frac{1}{2}$ cup smooth peanut butter, pinch of salt. 6 cups rice krispy cereal, 12 Reese's cups, $\frac{1}{4}$ cup melted peanut butter, $\frac{1}{4}$ cup melted chocolate. Line pan and spray, melt butter low heat, stir in marshmallow, peanut butter and salt till melted. Remove from heat. Add Rice Krispy, stir and then press half into pan. Then top with Reese's. Then add remaining Rice Krispys. Drizzle chocolate and peanut butter on top.

Mary Ann William's Nana Blackland Brownies – One box premium brownie mix with chocolate chunks. Make brownies as directed on box with oil, water and eggs. Add in whatever you like. Stir well – spread in 13X9 pan sprayed with pam. Bake as directed on brownie package. May have to adjust time – 325 degrees oven. Do not overbake! I like gooey brownies – cook longer if you don't like them soft. Cool and cut in squares, sprinkle extra chips on top while you pull from oven.

First Baptist Woodward's Beach Bash Banana Pudding – Vanilla pudding, Eagle Brand Milk, Cream Cheese, Cool Whip. Layer cookies, pudding, bananas. Top with fruit roll up blankets, teddy grahams and umbrellas.

Vansickle Baptist's Snickerdoodles – ½ cup unsalted butter, softened, ½ cup sugar, 1/3 cup brown sugar, 1 large egg, 1 teaspoon vanilla, 1 ½ cup flour, ½ teaspoon baking soda, ¼ teaspoon cream of tartar, ¼ teaspoon salt. Cream butter and sugars on medium speed of electric mixer, until well combined, about 3 minutes. Add egg and vanilla and beat until light and fluffy. Add dry ingredients on low speed, just until combined. Roll dough into balls and cover in fridge for at least an hour. Preheat oven to 350 degrees, spray cooking sheet. For rolling: combine ¼ cup sugar and 2 teaspoons cinnamon. Dredge each ball in cinnamon sugar mixture. Place on cookie sheet, flatten slightly. Bake 9 minutes or until edges have set and tops are glossy in center. Cookies firm as they cool. Cool on cookie sheet for about 10 minutes.

Heather George and Amy Janz's Fruit Dip – 1 jar of marshmallow crème, 1 8 oz pkg of cream cheese, mix together and serve with your favorite fruit.

Misty Tucker's Butterfinger Cupcakes – Ingredients: 1 box chocolate cake mix (follow directions on box), 1 package of butterfingers bits, 1 tsp vanilla. Pre heat over to 350 degrees. Mix cake mix as directed and add vanilla. Fold in one package of butterfinger bits. Put 1/3 cup of batter in each cupcake liner. Bake for 15-18 minutes. Allow to cool fully before putting icing on.

Elmore City Cook's Orange Manna Monkey Bread – 3 cans of biscuits, 1 cup sugar, 2 whole oranges, 1 dash salt, 2 sticks butter, ¾ cup brown sugar, 1 tbsp vanilla. Glaze: 1 cup powder sugar, orange juice, zest, 2 tbsp cream cheese. Preheat oven to 350 degrees. Open biscuits, cut into ¼, fill large bag with sugar, orange zest, salt, seal bag and shake. Pour covered biscuits in pan. Melt butter and stir in brown sugar and vanilla until combined, then pour over the biscuit pieces. Now place in oven. Bake for 25 minutes until top of biscuits are golden brown. Remove pan from oven and set on a rack. Set to cool. Turn cake out of pan onto cake pan. Glaze.

Brad Pepper's Not Yo Mama Banana Pudding. 2 bags Vanilla Wafers, 6-8 sliced bananas, 2 cups milk, 1 box French vanilla pudding, 1 package cream cheese, 1 can sweetened condensed milk, 1 container frozen whipped topping thawed, or equal amount sweetened whipped cream. Line the bottom of 13X9 dish with 1 bag of cookies and layer bananas on top. In a bowl, combine the milk and pudding mix, blend well using a handheld electric mixer. Combine cream cheese and condensed milk together and mix until smooth. Fold the whipped topping into the cream cheese mixture. Add the cream cheese mixture to the pudding mix and stir until well blended. Pour the mixture over the cookies and bananas and cover with the remaining cookies.

Brad Pepper's Biscuits and Gravy with Sausage and Eggs Casserole – Ingredients: 12 oz of Grands buttermilk biscuit dough 6 eggs, 1 package peppered gravy mix, 1 lb sausage, 1 cup shredded cheese, ½ cup milk, salt and pepper to taste. Instructions: preheat to 350 degrees. Grease 13X9 pan. Brown the sausage in skillet and drain thoroughly. Cut biscuit dough into 1" pieces, and line the bottom of pan. Layer cooked sausage over the biscuit pieces. Layer shredded cheese over sausage. Whisk eggs and milk, add salt and pepper and pour over biscuit/layers. Make gravy according to

instructions and pour over everything. Bake for 30-45 minutes or until eggs and biscuits are cooked through.

Heather George and Amy Janz's Green Bean Roll Ups – 2 cans of green beans, 1 bacon, cut in thirds, 1 stick of butter melted, 1 cup of brown sugar, garlic to taste. Wrap bundles of green beans with bacon and poke a toothpick in the middle. Mix butter, brown sugar, and garlic salt and pour over green beans bundles. Bake at 350 degrees for 45 minutes.

Connie Carman's Grape Delight Salad – 4 cups seedless red grapes, 4 cups seedless green grapes, 8 oz. FF sour cream, 8 oz. FF cream cheese, ½ cup Splenda brown sugar, 1 cup pecans, 1 t. vanilla, 8 oz. FF cool whip. Wash grapes and pat dry. In large bowl stir cream cheese, sour cream, sugar, vanilla, and cool whip. Pour over grapes and mix well. Fold in pecans. Let set overnight.

Elmore City Cook's Jiffy Corn Bread Salad – 2 Jiffy Corn Bread mix, 1 chopped bell pepper, 1 tomato chopped, 4 chopped green onion, ½ cup miracle whip, 2 tbsp season salt. Make the corn bread as directed on box. Let cool, then crumble. Add other ingredients mix, and chill.

Theresa Buckner's Greens Cassarole – greens, fresh or frozen, cooked and drained. 6 slices of bacon, cooked and drained. Cream of mushroom soup, French fried onions. Mix ingredients together (setting aside 1/3 of the fried onions) and bake for 20 minutes at 350 degrees. Add remaining fried onions and bake for 5 more minutes. Enjoy!

Cook Off Recipes Week Four

Amanda Giger and Lacy Abram's Cake Mix Cinnamon Rolls: Ingredients: 1 ¼ cup warm water, 1 package regular active dry yeast, 1 box Betty Crocker Super Moist Yellow Cake Mix, 2 ½ to 3 cups all-purpose flour, ¼ cup butter, ½ cup packed brown sugar, 1 tsp ground cinnamon, 1 container of vanilla or cream cheese frosting. Grease 13X9. In small bowl, mix warm water and yeast, let stand 5 minutes. In large bowl, mix cake mix and 2 cups of flour. Add water-yeast mixture; stir with wooden spoon until dough forms. Add remaining flour ¼ cup at a time, stirring between each addition, until it comes together in a ball. You may not need all the flour. Cover with plastic wrap, and let rise in warm place until doubled about 1 hour. Gently punch down dough, and then reshape into ball. Let rest a few minutes. Meanwhile, melt butter in small bowl and set aside. In another bowl mix brown sugar and cinnamon. Lightly floured surface roll dough into large rectangle about ¼ inch thick. Brush with melted butter; sprinkle with cinnamon-sugar. Starting with 1 long end, tightly roll up dough into a log. Cut into 12 rolls. Place rolls in pan; cover with plastic wrap and let rise about 30 minutes while you heat oven to 375. Bake 8 to 10 minutes or until golden brown. Cool 5 minutes; spread with frosting. Serve.

Bonnie Knight's Fruit Pizza: Ingredients – 1 package refrigerated sugar cookie dough, 1 package cream cheese softened, 1 container frozen whip topping, 2 cups sliced strawberries, ½ cup white sugar, 1 pinch salt, 1 tablespoon cornstarch, ½ orange juice, 2 tablespoons lemon juice, ¼ cup water, ½ teaspoon orange zest. Preheat oven to 350. Slice cookie dough and arrange on greased pizza pan, overlapping edges. Press dough flat into pan. Bake for 10-12 mins. Allow to cool. In bowl, soften cream cheese then fold in the whipped topping. Spread over cooked crust. Select fruit you would like and place around the crust. Then make a sauce to spoon over fruit. In a sauce pan, combine sugar, salt, cornstarch, OJ, lemon juice and water. Cook and stir over medium heat. Bring to a boil and cook for 1 minute, until thick. Remove from heat and add grated orange. Spoon over fruit and chill for 2 hours. Serve.

Josh Smith's Big Country Ribs – 3 rack of ribs, rub with one step prep, cook @ 215 in smoker with pecan wood for 3 hours. Wrap with foil for 2 hours. Unwrap for 1 hour. Let rest, cut and serve.

Josh Smith's Smoked Brisket – Trim Brisket. Preheat Smoker with pecan wood. Season brisket with preferred rub (1/2 salt and ½ clack pepper). Cook brisket to internal temp 195 degrees and wrap. Continue until 205. Pull, let rest 2 hours. Slice and serve.

Kim Vance and Sandi Beutler's Stuffed Mushrooms – Ingredients: 20 fresh mushrooms, 2 minced clams, drained, 2 cloves garlic crushed, ¾ cup grated parmesan, ¾ cup grated Romano, ¾ cup Italian Bread Crumbs, ground black pepper, 1 ½ cup melted butter, ½ to 1 cup mozzarella cheese. Preheat oven to 350. Remove stems and hollow out mushroom caps, hollow side up in 9X13 pan. In bowl mix together drained clams, garlic, parmesan, romano, bread crumbs, and pepper. Stir in ½ butter (enough to make mixture moist). Fill mushroom caps with clam mixture, sprinkle with mozzarella cheese and drizzle with remaining butter. Bake 30 minutes or until lightly browned.

Josh Smith's Momma Jylis Hot Sauce – 1 gallon crushed tomatoes, 1 quart jalepenos, 1 onion, 1 bell pepper, 1 stalk celery. Chop all ingredients. Combine all in a pot,

bring to simmer add 3 tbs salt, 1 ½ tbs black pepper, 1 tbs granulated garlic, simmer 4 hours and jar.

Living Sanctuary's Avocado Salad – 4 or 5 slightly soften avocados chopped. 4 green onion chopped. 1 cup chopped tomatoes. Zesty Italian salad dressing. Put first 3 ingredients in bowl. Pour enough dressing to mix together. Serve with chips or pita bread.

Bonnie Knight's Mac-N-Cheese – Ingredients: 16 oz macaroni cooked according to package, 3 ¾ cups hot milk, 8 tablespoons butter, 6 tablespoons all-purpose flour, ½ teaspoon cayenne pepper, salt and pepper, 4 cups sharp cheddar cheese, shredded and divided, ½ cup heavy cream or ½ cup half and half. ½ cup fresh bread crumbs. Preheat oven to 350. Melt 6 tbs and add flour. Cook 3-4 minutes. Add peppers and salt, mix well. Add in hot milk. Bring to simmer, cook and stir for 3-5 minutes until thickened. Remove from heat, stir in 2 cups shredded cheese until melted. Stir in macaroni. Stir in ¾ cup of cheese in bottom of baking dish. Add half cheese and pasta spread evenly. Top casserole with remaining cheese.

Kim Kennedy's Pulled Pork – 5-10 pork shoulders (bone in). Head Country rub. Low and slow on wood smoker 12 hours total. Unwrapped for 4 hours in foil for remainder.

Cindy Grumbles' Orange Chicken – 4 to 6 chicken breast. 2 cups orange juice. 2 table spoons chopped garlic. 1 bunch chopped green onion. ¼ cup soy sauce. Jar of Orange marmalade. Mix orange juice, garlic, green onion and soy sauce in a large sealing bag. Add chicken and marinate overnight in refrigerator. Grill till done. While chicken is cooking melt marmalade in small pan and brush chicken right before taking off grill.

Angie Smith's Peanut Butter Cheesecake Brownies – Ingredients: 6 recipes of your favorite brownies, 24 oz cream cheese softened, 1 cup granulated sugar, 1 cup peanut butter, 1 recipe of chocolate chip cookie dough. Spread brownies on full sheet pan. Combine cream cheese, sugar and peanut butter, add ribbons of mixture and swirl. Top with spoon full of cookie dough. Bake at 350 degrees for 30 minutes or until tooth pick comes out clean.

Danielle Koon's Mema's Banana Pudding – Ingredients: 1 box vanilla wafers, 1 large box instant vanilla pudding, 1 can eagle brand milk, 1 large container cool whip, 1 bulk bananas, 1 box crème cheese, 2 cups milk. Stack one layer wafers, bananas. Mix crème cheese, eagle brand, pudding mix, milk until smooth. Add in ½ cool whip and mix. Pour ½ mix over wafers and bananas. Repeat. Top is ½ crème cheese and extra crushed wafers.

Cook Off Recipes Week Six

FBC Cordell's Peanut Butter Cake: Ingredients: 2 cups flour, 2 cups sugar, 2 eggs, ½ tsp. salt, 1 tsp. soda, 1 tsp. vanilla, ½ cup buttermilk, ½ cup oil, ½ cup peanut butter, 1 ½ stick butter, 1 cup water. Mix together sugar and flour in microwave safe bowl. Place oil, peanut butter, butter and water. Melt in microwave. When melted pour over sugar and flour mixture. Stir. Then add salt, soda, vanilla, and eggs. Add buttermilk. Mix well. Pour into greased pan and bake @ 350 for 30-35 minutes. Icing: ½ cup milk, ½ cup peanut butter, 1 tsp. vanilla, 2-4 cups powdered sugar. Mix all ingredients spread on cooled cake.

Sandy Ross' Baked Ranch Potatoes in a Pan: 3 lbs. washed, unpeeled potatoes, ½ cup ranch dressing, garlic powder (to taste) 1-1 ½ cup shredded cheese. Cut potatoes into ¾ inch pieces and cook till nearly done. Drain, drizzle ranch over them and place in casserole dish. Sprinkle with garlic powder. Bake at 400 about 25 minutes, remove, add cheese on top and broil. May serve with baked potato toppings such as bacon bits and green onions.

Jennifer, Janet and Angela's Chocolate Crinkles: 1-5 lb. chocolate cake mix, 9 eggs, 1 cup oil, 1 ½ cup butter softened, 5 cup chocolate chips, powdered sugar. Whisk together butter, eggs, add oil. Stir in cake mix. Batter will be stiff. Easily stir in chocolate chips. Roll into ping pong size ball. Roll in powdered sugar. Bake on parchment lined sheet pans 2" apart. Cool on pan. Enjoy!

Kristie Luke's Chocolate Indulgence M&M Trifle: 1 chocolate cake mix, 1 lg box instant chocolate pudding mix, 1 8oz. tub cool whip, 1 small bag M&M's, 1 bag mini chocolate chips, 1 bag white chips or any other chocolate candies. Make cake mix as directed and set aside to cool. Make pudding as directed. Cube cake mix into 1 in. pieces. Layer cake and ½ of the pudding with chocolate candies. Mix remaining half of pudding with cool whip and spread over top. Sprinkle additional chocolate candies on top as desired. Refrigerate.

Marlyn Holstine's Finish Line Pie: 1 8oz Philadelphia cream cheese (room temp), 1 cup granulated sugar, 1 small crushed can of pineapple, ½ cup Maraschino cherries, 1 small container coolwhip, 1 cup finely chopped pecans. In mixing bowl mix cream cheese and sugar together. Blend in drained pineapple, cherries and pecans add cool whip blend together very well. Pour into 6 oz graham crackers crust let cool in fridge for 4-6 hours.

Sandra Whitman's Peanut Butter Bars: 1 ½ cup graham crackers crushed, 2 sticks margarine melted, 1 cup peanut butter, 1 lb. powdered sugar, 1 12oz package chocolate chips. Mix together the graham crackers and margarine to soften the crackers. Add the peanut butter and stir. Work in powdered sugar. Place in jelly roll pan. Melt chocolate chips over a double boiler or in microwave 10 seconds at a time, stirring after each time. Spread over peanut butter bars and chill. Break into pieces and serve.

Jennifer, Janet and Angela's Snickerdoodles: 1-5 lb. white or yellow cake mix, 9 eggs, 1 cup oil, 1 ½ cup butter softened, 2 cup sugar and 1-2 tbl. Cinnamon. Whisk together butter, eggs and oil. Stir in cake mix. Batter will be stiff. Roll into ping pong size balls. Roll in cinnamon/sugar mixture. Bake on parchment lined sheet pans 2" apart. Cool on pan.

Jennifer, Janet and Angela's Sausage Balls: 5 lb. sausage (half mild/half hot works well), 5 cups shredded Colby jack or cheddar, 1 cup shredded or grated parmesan, 5 cup bisquick, about 1 cup milk. Seasoning to taste: pepper, seasoned salt, Cajun spice, Mrs. Dash, all work well. Combine first 4 ingredients with hands. Add $\frac{3}{4}$ cup milk. Add rest of milk if needed. Form into ping pong size balls. Bake on parchment. Lined sheet pans, serve hot.

Cook Off Recipes Week Seven

Amy Melton's Calvary's Heavenly Dip: 2 8oz package of cream cheese, 2 cups powdered sugar, 2 8oz containers of cool whip, 4 tsp vanilla, 12oz chocolate chips. Mix all ingredients. Serve cold with fruit, graham crackers or plain.

Kim Sawyer's S'mores Poke Cake: Ingredients for cake: 1 box vanilla cake mix, plus ingredients called for on box, 1 $\frac{1}{2}$ cup crushed graham crackers (about 10 crackers). For the filling: 1 14oz can sweetened condensed milk, $\frac{1}{2}$ cup semisweet chocolate chips, melted. For the marshmallow frosting: $\frac{1}{2}$ cup butter softened, 1 7.5oz jar marshmallow cr me, 3 cup powdered sugar, 1 tsp pure vanilla extract, $\frac{1}{2}$ cup heavy cream. For topping: 2 Hershey's chocolate bars, broken into squares, 1 $\frac{1}{2}$ cup mini marshmallows, 2 graham crackers crushed, melted chocolate for drizzling. Directions: Preheat oven to 350 and spray 9X13 pan with cooking spray. Prepare cake batter according to package instructions. Fold in crushed graham crackers. Bake until toothpick inserted in the center comes out clean, about 30 minutes. Let cool slightly, then poke holes all over bottom of cake with a wooden spoon. In a small bowl, mix together sweetened condensed milk and melted chocolate. Pour mixture into poke holes. Make frosting: in a large bowl using a hand mixer, beat butter until light and fluffy, then add marshmallow cr me, powdered sugar and vanilla and beat until smooth. Gradually add heavy cream if mixture is too stiff. Frost cake and top with marshmallows, chocolate bars, and graham crackers.

Sarah Pruegert's Chocolate  clair: Ingredients: 2 boxes of vanilla pudding small, 3 cup milk, 1 box of cinnamon graham crackers, 1 small tub of cool whip. Frosting: 1 stick of butter, $\frac{2}{3}$ cup of cocoa, $\frac{1}{3}$ cup milk, 1 tsp vanilla, 3 cups of powdered sugar. Mix the pudding and milk then fold in cool whip. In 9X13 pan layer bottom with graham crackers. Then spoon half of the pudding mixture on top then repeat with another layer of graham crackers then repeat with the rest of the pudding mixture, then a final layer of graham crackers then place in refrigerator for about 1 hour. Then add frosting. Frosting: mix butter, cocoa, and milk together in a pot heat till bubble. Add powdered sugar until completely blended, remove from heat then add vanilla extract then take it and pour all over the graham crackers then return it back to refrigerator till firm before serving.

Teresa Jones's Butterfinger Cake: Ingredients: 8 boxes chocolate cake mix, 8 14oz cans sweetened condensed milk, 8 12-17oz jars caramel ice cream topping, 4 16oz tubs cool whip, 32 butterfinger candy bars, crushed. Directions: Place candy bars in freezer and bake cake according to directions on the package. While cake is baking, mix milk and caramel topping until well blended. When the cake is done and while it's still hot, poke holes in it with a fork. The more holes you poke, the more caramel sauce will seep through the cake. Pour caramel/milk mixture over the cake. Allow cake to cool completely. Pull candy bars out of the freezer and smash with a hammer while they are

still in their package. Sprinkle 16 candy bars over each cake. Then spread cool whip over the top, then sprinkle remaining candy bars on top. Chill for at least an hour before serving. Makes 8 13X9 pans.

Joey Acker's Coconut Cookie: Ingredients: 1 cup butter Crisco, 1 cup sugar, 1 cup brown sugar, 2 eggs, 2 tsp coconut extract, 1 tsp vanilla extract, 1 tsp almond extract, 2 cups flour, 2 cups old fashion oats, 1 tsp baking powder, 1 tsp baking soda, dash cinnamon, 2 cups coconut flakes, ½ 12oz bag of white chocolate chips. Preheat oven to 350. Combine all wet, Crisco, sugar, eggs, and extracts. Mix all dry, flour, oats, soda, powder, cinnamon, coconut. Add dry, into wet till combine. Fold in chips. Bake at 350 for 8-10 minutes. Enjoy.

Heather and Dawn's Fruit Pizza: 1 roll sugar cookie dough roll into cookie sheet. Bake according to package, let stand for 1 hour. 2 oz packages cream cheese, 2 cups sugar, 15-20 strawberries, 3-4 kiwi, blueberries. Mix cream cheese with sugar and spread on cooled cookies, slice strawberries, peel and slice kiwi and place blueberries on cookie as desired.

Michelle Ervin's Cheesecake: 2 cup cream-filled chocolate sandwich cookie crumbs. 2 tbsp butter, melted, ¼ cup firmly packaged brown sugar, combine ingredients in a medium bowl; firmly press mixture into bottom of 10in springform pan. Bake 325 for 12 minutes. 4 8oz package cream cheese softened, 1 ¼ cup sugar, 2 tbsp all purpose flour, 1 tsp vanilla or any preferred flavor, 4 large eggs. Beat cream cheese at medium speed with an electric mixer until creamy. Gradually add sugar, beat well. Add four and vanilla; beat well. Add eggs, one at a time, beating after each addition. Pour over top of prepared crust. Bake at 325 for 1 hour and 15 minutes. After time is up turn off oven, and leave cheesecake in oven with the door closed 45 minutes. Then remove and chill 8 hours. Remove sides of pan and enjoy!

Heather and Dawn's Italian Crème Cake: Icing: 1 stick butter, 1 8oz cream cheese, 1 box powder sugar, 1 tsp vanilla, 1 cup nuts. Cake: cream together 2 cups sugar, 1 stick butter, ½ cup shortening, 5 egg yolks, 1 tsp baking soda, 1 cup milk, 2 cups flour, 1 tsp vanilla, 1 cup nuts, 1 cup coconut, 1 ½ cup chopped nuts. Mix all together, beat remaining egg whites, fold into cake, and bake for 30 minutes at 350 degrees.

Heather and Dawn's Chocolate Sheet Cake: Cake: 2 cups flour, 2 cups sugar, ¼ tsp salt, ½ cup buttermilk, 1 tsp baking soda, 1 tsp vanilla extract, 2 eggs, 2 sticks butter, 4 tablespoons cocoa powder. Icing: 1 ¾ sticks butter, 4 tablespoons cocoa powder, 6 tablespoons milk, 1 tsp vanilla extract, 1 pound powdered sugar, ½ cup finely chopped pecans.

Kim Sawyer's Fruit Slush: 40 oz fruit cocktail in syrup, 10 oz strawberries sliced frozen, 12 oz orange juice concentrate frozen, 20 oz pineapple crushed in juice, 3 bananas diced. Partially thaw strawberries, separate them. Mix all ingredients together including all the juices. Pour into freezer containers, Ziploc bags or Styrofoam cups with lids. Freeze. Thaw 10-15 minutes before serving, remove Styrofoam cups 3-4 hours before serving.

Kim Sawyer's Dilly Dally: ¾ cup canola oil, ½ tsp dill weed, 1 tsp lemon pepper, 1 tsp granulated garlic, 1 envelope ranch salad dressing mix, 1 tsp onion powder, ½ tsp seasoned salt, ¼ tsp gd white pepper, 2 pkgs oyster crackers. Preheat oven to 275. In

large bowl whisk the oil, dill, salad dressing mix, lemon pepper, garlic, onion, seasoned salt and pepper until thoroughly combined. Mix the crackers tossing to coat. Spread the crackers out onto a jelly roll pan in a single layer. Bake in the preheated oven until the crackers are very lightly browned at the edges, about 15-20 minutes, stirring halfway through cooking. Allow to stand at least 1 hour before serving. Store in an airtight canister or resalable plastic bag.

Michelle Ervin's Better than Gary McNeill's Mac N Cheese: 5 lb elbow noodles, 3 lb cream cheese, 3 lb velveta, 1 lb butter, 1 pint whipping cream, crumbled saline's, 1 stick butter melted. Boil noodles till just done. Melt cheese and butter together, mix atop the noodles blend well top with cracker crumbs, bake 350 till golden.

Michelle Ervin's Butte Milk Biscuits: 2 bags self rise flour, 2 ½ gallon buttermilk, 2 tbsp salt, 2 cup shortening or butter, Mix until dough forms. Roll our and cut into biscuit shapes.

Michelle Ervin's Crub Ragoons: 1 package soften creamed cheese, 1 package wonton wrappers, 1 tsp onion powder, 1 tsp worchesher sauce, cream together. Place 1-2 tsp in center of wrap. Wet edges, press together to seal. Deep fry for 1-2 minut