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Baked Cornbread

2 cups Martha White Self-Rising Cornmeal Mix

1 cups All Purpose Flour

$\frac{3}{4}$ tsp. Baking Soda

1- $\frac{1}{2}$ cups Buttermilk (may use a more or less depending on how thick you like, it should be fairly thick and should not be able to be poured)

Cooking Oil (Canola works well)

- 1) Put about 1/4 of an inch of cooking oil in a cast iron frying pan
- 2) Place pan in oven at 425 degrees
- 3) Sift together cornmeal mix, flour, and baking soda in a mixing bowl
- 4) Add buttermilk to the mixture to get to the desired consistency, wet but not pourable
- 5) Take pan with oil out of the oven (be careful, it will be VERY HOT)
- 6) Spoon batter into oiled pan (oil will come up around the sides of the batter)
- 7) Bake at 425 until golden brown

Serve warm.

Cheesy Stuffed Italian Meatball Sliders

1 package Hawaiian Sweet rolls
3 TBLS butter, melted
2 TBLS olive oil
1 tsp. dried parsley
1/2 tsp. garlic powder
1 Cup shredded mozzarella cheese
1 jar Marinara sauce

For Meatballs:

1 large egg
1 lb. ground beef
1/2 Cup Italian seasoned breadcrumbs
1/2 Cup freshly grated Parmesan cheese
1/2 Cup diced onion
2 TBLS milk
1 tsp EACH parsley, basil, garlic powder
1/2 tsp. EACH oregano, rosemary, salt, pepper

- 1) Preheat oven to 350 degrees
- 2) Cut a hole into the top of the roll (space for meatball later) Press down on the dough hole and remove the amount of dough to create a space for the meatballs.
- 3) Whisk together melted butter, 1tsp. parsley and 1/2 tsp garlic powder. Brush the insides and outside of the rolls with butter mixture.
- 4) Bake rolls at 350 degrees for 10 minutes then set aside.
- 5) Next, make meatballs. Whisk egg in a large bowl, add remaining meatball ingredients and mix well (can use hands) Don't overmix because meatballs tend to get tough. Roll meat mixture into 12 equal meatballs.
- 6) Add 2 TBLS. olive oil in a large skillet and heat over medium heat. Add meatballs and brown on all sides. Cook meatballs through. Once the meatballs are cooked add Marinara Sauce to pan and heat.
- 7) Place each meatball into each bread hole (1/2 of the meatball will fit into a slider bun) Top meatball with more sauce and sprinkle mozzarella. Bake at 350 degrees for 5 - 10 minutes until cheese is melted. Garnish with parsley and serve immediately.

Homemade Marinara Arrabbiata:

1 14.5oz can fire roasted diced tomatoes, not drained

1 15 oz can tomato sauce

1-2 tsp. sugar

1 tsp. EACH garlic powder, onion powder, basil

1/2 tsp. EACH salt and pepper

1/4 tsp. EACH thyme, rosemary

1/4 tsp. crushed red pepper flakes

1) Stir together all ingredients of the Marinara Arrabbiata in a medium saucepan over medium high heat

2) Once bubbling decrease heat to simmer and cook for 5 minutes stirring occasionally

3) Keep warm until needed(Can mash tomatoes to reach desired consistency)

Crab Cakes

1/3 mayonnaise
1 egg
2 tbsp Dijon mustard
2 tbsp worcestershire sauce
1/2 tbsp hot sauce
Kosher salt
Black pepper
1 lb Jumbo crab meat
3/4 panko bread crumbs
2 tbsp fresh chopped parsley

- 1) In a small bowl, mix mayo, egg, mustard, worcestershire, hot sauce, salt, and pepper
- 2) In a medium bowl stir crabmeat, panko, and parsley. Fold in mayo mixture, then form into 8 patties
- 3) In a large skillet over medium high heat, coat pan with canola oil and heat until shimmering
- 4) Add crab cakes and cook, in batches, until golden and crispy, 3 to 5 minutes per side

Fajita Dip

3 packages Oscar Mayer Southwest Chicken
1 package cream cheese, softened
4 cup shredded Mexican blend cheese
2 tsp. chili powder
Sliced jalapenos to your taste

- 1) In a food processor, combine southwest chicken, jalapenos, and chili powder until chicken is finely diced
 - 2) Combine with 2c. Mexican cheese and 1 package cream cheese
 - 3) Spread into a greased 9x13 baking dish
 - 4) Bake at 400 until golden brown
 - 5) Pull dish out, add the rest of the cheese on top, and bake until brown
- Serve with sour cream and your choice of chips

Old Fashion Cheese & Buttermilk Biscuits

1/4 cup of Real butter (softened)
2 cups of self-rising flour
1 1/4 cup of Buttermilk
2 cups of grated sharp cheddar cheese

- 1) Preheat oven at 400 degrees
 - 2) Grease a large cookie sheet
 - 3) Set aside while preparing other items
 - 4) Blend and cut butter into flour until it looks like corn meal
 - 5) Then blend in other ingredients and stir in mixing well. Don't over mix
 - 6) Drop a full tablespoon of dough on sheet about 1/2 inches apart
 - 7) Bake for about 10 - 13 minutes or until golden brown (oven temperatures may vary)
- Serve for breakfast or dinner with your favorite jam or jelly, this will make about 20 biscuits. My mother's famous cheese biscuit recipe.

Peanut Butter Energy Bites

1 1/2 cups old-fashioned oats
1/2 cup unsweetened coconut
1/2 cup GROUND flaxseed
1/4 cup mini chocolate chips
1/2 cup smooth peanut butter
1/3 cup honey
1/2 tsp. almond or vanilla extract

- 1) Place all ingredients in a large mixing bowl and stir to combine.
- 2) Scoop the mixture with a small cookie scoop onto parchment paper lined baking sheet.
- 3) Chill in fridge until set, about 1 hour
- 4) Store in closed container in the fridge (if they last that long!) I found the need to double this recipe every time I make these healthy snacks. Enjoy.

Reynz's Salsa

¾ tbsp Salt
1 tbsp Sugar
¾ tsp Garlic Powder
½ tsp Cumin
1 tsp Chili Powder
1 tsp Paprika
¾ tsp Onion Powder
1 Onion
1 bunch Cilantro
2 Limes
5 Tomatillos
4 Jalapenos
10 Roma Tomatoes

- 1) In a large mixing bowl, mix salt, sugar, garlic powder, cumin, chili powder, paprika and onion powder
- 2) In a food processor, pulse the onion and cilantro until chopped finely. Add to the large mixing bowl
- 3) Squeeze the juice of both limes and add to the mixing bowl
- 4) In a large pan, boil the tomatillos and jalapenos until tender
- 5) While those are boiling, in the same pan, blanch and peel the roma tomatoes
- 6) In a food processor, pulse the tomatillos, jalapenos and tomatoes until finely chopped and add to the large mixing bowl
- 7) Store tightly covered in the refrigerator for one week

Sausage Cravy

1 lb breakfast sausage
1/3 cup flour
4 cups milk
Salt and pepper to taste

- 1) Brown sausage in a skillet on high heat
- 2) Without draining meat, sprinkle in flour and cook out making a roux
- 3) Once flour taste is cooked out, add milk 1 cup at a time
- 4) Stir continuously until desired thickness
- 5) Salt and pepper to taste

Southern Caviar

- 1 14oz. can black-eyed peas, drained and rinsed
- 1 14oz. can black beans, drained and rinsed
- 1 15oz. can shoepeg corn, drained and rinsed
- 2 medium tomatoes, chopped
- 4 green onions, chopped
- 2 garlic cloves, crushed
- 1 medium bell, sweet red, or yellow pepper, seeded and chopped
- 1 jalapeno pepper, seeded and chopped
- 1/2 Cup chopped onion
- 1/2 Cup fresh parsley or cilantro
- 8 oz of your favorite Italian salad dressing

- 1) Combine all ingredients in a medium bowl, mix well
 - 2) Chill at least 2 hours or overnight to blend flavors
 - 3) Drain before serving.
- Serve with tortilla chips. Yield: 10-12 servings.

Boeuf Bourguignon

1 tbsp olive oil
8 slices cooked bacon, chopped
3 lbs beef for stew (chuck roast, brisket, stewing beef)
1 large carrot sliced 1/2-inch thick
1 large white onion, diced
6-8 cloves garlic, minced
1/2 tsp salt
1/4 tsp pepper
2 tbsp flour
1/4 cup small pearl onions, drained
3 cups red wine (Merlot or Pinot Noir)
3 cups beef stock
2 tbsp tomato paste
1 beef bouillon cube
1 teaspoon fresh thyme, finely chopped
2 tablespoons fresh parsley, finely chopped
2 bay leaves
1 lb small portobello mushrooms, quartered
2 tbsp butter

- 1) Preheat the oven to 400 degrees. Line a baking sheet with foil. Arrange the bacon in a single layer on the sheet. Bake for 15 minutes until done. Chop and add to slow cooker.
- 2) Add 2 tbsp of the bacon fat to a large saucepan. Heat over medium heat. Dry the beef carefully with a paper towel. Sear it in the bacon fat until browned on all sides. Do not rinse the saucepan!
- 3) Transfer the beef to the slow cooker with the bacon. Add the chopped onions, the pearl onions and carrots. Season with salt and pepper.
- 4) Pour the red wine into the pan or skillet over medium-low heat and allow to simmer for 5 minutes, then slowly whisk in the flour. Allow to reduce and thicken slightly, then pour it into the slow cooker along with 2 cups of stock, tomato paste, about 3/4 of the garlic, bouillon and herbs.
- 5) Stir well to combine all of the ingredients. Cook on high heat setting for 6 hours or low for 8 hours, or until beef is falling apart and tender.
- 6) In the last 5 minutes of cooking time, prepare the mushrooms. Heat the butter in a skillet over medium heat. Add the remaining garlic and cook for about 30 seconds, then add in the mushrooms. Cook for about 5 minutes, while shaking the pan occasionally to coat with the butter. Season with salt and pepper.
- 7) Add to the Beef Bourguignon and stir carefully.

8 Garnish with fresh thyme and serve with crusty bread, roasted potatoes or a fresh salad.

*Adapted from Julia Child Recipe (<https://cafedelites.com/beef-bourguignon/>)

Camp Stew

- 1 lb. ground beef
- 1 medium onion, chopped
- 2 large potatoes, peeled and diced
- 1 16oz package frozen speckled butter beans
- 1 14oz can creamed corn
- 1 8 3/4oz can whole kernel corn, drained
- 1 10oz barbecued pork (or leftover from dinner night before)
- 1 10oz canned chicken (I use leftovers or rotisserie chicken)
- 2 14 1/2 oz cans stewed tomatoes
- 1 Cup ketchup
- 1 Cup water
- 2 - 4 Tbsp lemon juice
- 1 Tbsp Worcestershire sauce
- 1 tsp hot sauce
- 1 tsp salt
- 1 tsp pepper

For slow cooker:

- 1) layer potato, butter beans, beef mixture, creamed corn, and remaining ingredients in a 6 quart slow cooker.
- 2) Cook on low for 8 hours.

For stove-top:

- 1)Cook ground beef and onions in a large Dutch Oven. Drain grease
- 2)Combine remaining ingredients in Dutch Oven
- 3)Bring to a boil then reduce to a low simmer. Cook until potatoes are soft, approximately 40 minutes (give or take a few minutes). Enjoy!

Chicken & Gnocchi Soup

1 Tsp olive oil
1 diced onion
3 sliced stalks celery
3 minced garlic cloves
2-3 shredded carrots
1-2 breast shredded chicken, cooked, recommend slow cooker
4 cups chicken broth
1 package mini potato gnocchi
8oz baby spinach
1 Tsp cornstarch
2 Tsp cold water
2 cups of half & half cream
Salt and pepper to taste
Pinch of cumin

- 1) Heat olive oil in a large pot over medium heat and add onion, celery, carrots, and garlic. Cook until onion is translucent and fragrant
- 2) Stir in shredded chicken and chicken broth. Bring to simmer.
- 3) Stir in gnocchi until they float (3-4 min), add spinach and wait for them to wilt (3 mins)
- 4) Whisk cornstarch into water, add to pot with half & half cream.
- 5) Add salt, pepper, and cumin (optional, but recommended)

French Onion Chicken

4-6 large chicken breasts
2 tablespoons of butter
2 onions
½ cup low fat/ part skim mozzarella shredded cheese
Smoked Paprika
Garlic Salt
1 can (10 oz.) French onion soup
1 spritz olive oil spray

- 1) Set the oven to 350 degrees.
- 2) Chop up onions and saute in butter with garlic salt and smoked paprika in a pot that has a lid.
- 3) Remove onions from pan and move into a bowl when onions are translucent.
- 4) Spritz pan with olive oil spray and add chicken breasts to the pan, season with garlic salt and smoked paprika. Cover pot until chicken is fully cooked.
- 5) Add onions back into the pan.
- 6) Pour the can of french onion soup over the contents of the pan, cover, and cook for 3 minutes.
- 7) A cast iron skillet can be put directly into the oven. If using a normal pan/ pot, move entire mixture to a glass dish.
- 8) Cook in the oven for 15 minutes.
- 9) Sprinkle cheese on top and serve with rice, cauliflower rice, or mashed potatoes. Use the sauce to pour over your side for extra yumminess.
- 10) Enjoy!

Ground Beef Taco Casserole

2 tbsp olive oil, divided, plus more for the baking dish
1 pound lean ground beef
1 medium white or yellow onion, diced
1 medium red bell pepper, cored, seeded, and diced
2 cloves garlic, minced
1 (15-ounce) can pinto beans, drained and rinsed
2 tbsp tomato paste
1 tbsp chili powder
2 tsp ground cumin
1 tsp dried oregano
1/2 tsp kosher salt
1/4 tsp freshly ground black pepper
15 ounces tomato salsa
1 1/2 cups shredded mild cheddar or Monterey Jack cheese, divided
1 cup chopped romaine lettuce
1 medium tomato, diced
Greek yogurt or sour cream, for serving

- 1) Arrange a rack in the middle of the oven and heat the oven to 350°F. Coat a 9x13-inch baking dish with oil; set aside.
- 2) Heat 1 tablespoon of the oil in a large, high-sided skillet over medium-high heat until shimmering. Add the beef and cook, breaking up the meat with a wooden spoon, until browned and cooked through, 6 to 8 minutes. Using a slotted spoon, transfer the meat to a plate, then drain any fat from the skillet.
- 3) Reduce the heat to medium, add the remaining 1 tablespoon of oil, and heat until shimmering. Add the onion, pepper, and garlic and cook, stirring occasionally until softened, about 5 minutes. Return the beef to the pan and stir in the beans. Add the tomato paste, chili powder, cumin, oregano, salt, and pepper, and stir to combine. Cook for 2 minutes.
- 4) Remove the skillet from the heat and stir in the salsa and 3/4 cup of the cheese. Transfer the mixture to the prepared baking dish and spread into an even layer. Sprinkle with the remaining 3/4 cup cheese.
- 5) Bake until the cheese is melted and casserole is heated through, about 20 minutes. Let sit for 5 minutes before serving. Top with lettuce and tomato, and serve with Greek yogurt or sour cream

Healthy American Goulash

1 lb lean meat (ground turkey or chicken, ideally)
1 tablespoon of olive oil
2 chopped onions
12 oz. elbow macaroni
1 tablespoon soy sauce
2 cans of diced tomatoes (14.5 oz)
2 cans tomato sauce (15 oz)
Garlic Salt
Italian seasoning
Smoked paprika
3 cups of water
1 can of drained corn

- 1) Chop up onion and saute in olive oil with garlic salt and Italian seasoning in a pot that has a lid.
- 2) Once onions are translucent, add in 1 lb of lean meat. Season with garlic salt, Italian seasoning, and smoked paprika.
- 3) When fully cooked, add in water, tomatoes (undrained), tomato sauce, corn (drained), soy sauce, and heavy garlic salt and Italian seasoning. Do not skimp here. Bring pot to a boil then reduce heat, cover, and simmer for 20 minutes.
- 4) Add in elbow macaroni, bring to a boil, then cover and simmer for 25 minutes.
- 5) Remove from heat and take off the lid. Stir and then let sit for 15-20 minutes before serving.
- 6) Enjoy (for the next several days because it makes A LOT of food)!

Katina's Baked Ziti

1lb Dry Ziti Pasta

1lb Lean Ground Beef

½ Cup of Beef Kielbasa Sausage

2 26oz Jars Spaghetti Sauce (Garlic, Onion, Mushroom, and Pepper Flavors)

6 oz of Shredded Mozzarella Cheese

2 Cups of Shredded Mild Cheese

1) Boil water, add ziti pasta, and cook for 6 minutes

2) In a large skillet, ground beef and sausage over medium heat. Add spaghetti seasoning, spaghetti sauce, Italian seasoning, parsley, salt and pepper, garlic and minced onions as needed

3) Simmer for 15 minutes

4) Preheat the oven to 350 degrees and layer ½ of the ziti, provolone cheese, sour cream, ½ sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture

5) Bake in the oven for 25 minutes, take out of the oven and top with shredded mild cheese and cook for 5 additional minutes

Allow baked ziti to sit for 15 minutes and serve

Key West Chicken

Optional number of chicken breasts (any less than 3, half marinade recipe)

6 Tsp of soy sauce

2 Tsp honey

2 Tsp vegetable oil

2 limes

4 cloves garlic, minced

1) Add soy sauce, honey, oil, garlic, and lime juice to a large bag

2) Add chicken breast and mix breast and marinade

3) Marinade at least overnight, the longer the better

4) Preheat oven to 375F

5) Cook for 20-30 minutes

Shrimp and Sausage Cumbo

4 tbsp. butter
1/4 c. all-purpose flour
1 small yellow onion
1 medium green bell pepper, chopped
2 celery ribs, chopped
2 cloves garlic, minced
12 oz. andouille sausage, sliced into 1/2" pieces
1 tbsp. cajun seasoning (without salt)
kosher salt
Freshly ground black pepper
1 bay leaf
4 c. chicken broth
1 lb. shrimp, peeled
3 green onions, sliced
cooked white rice, for serving

- 1) Put the flour and butter into a pot on low to medium heat
- 2) Stir it until it is a nice caramel brown color
- 3) Add the onions, peppers, and celery to the roux and mix it until it softens
- 3) Stir in the garlic and sausage and add the seasonings and bay leaf before adding in the broth
- 4) Put the lid on the pot and let it sit for an hour. Stir it every 10 to 20 minutes
- 5) Rinse and clean your rice and add butter when it's almost done
- 6) Add in shrimp and cook for 20 minutes
- 7) Serve your gumbo over rice and enjoy

Vegan Mac-N-Cheese

(recipe by @bevegan_)

1 16oz Package of pasta shells

1/2 cup of Vegan Butter (suggestion - soy free Earth Balance Brand)

32 oz of unsweetened plain non dairy milk (suggestion - almond milk)

2 packages of non dairy cheddar cheese (suggestion - Daiya brand - it melts the best.
salt, pepper, garlic powder, and onion powder to taste.

*smoked paprika is an option as well to sprinkle on top.

1) Cook the pasta shells until they are about 75% done and drained.

2) Cover the drained pasta with a few ice cubes and/or put in the refrigerator to stop the cooking process while you prepare the cheddar mixture.

3) Place a pot on medium heat. Add in the butter, milk and cheese. Stir until everything is melted and creamy.

4) Add salt, pepper, garlic powder, and onion powder to taste.

5) Place the drained pasta (minus the ice cubes) in a casserole dish and then pour over the creamy melted cheese. It may seem like too much sauce, but it won't be.

6)Toss the pasta so all of the creamy cheese sauce can fall inside the shells and fill them.

7) If you want to add the smoked paprika - just sprinkle a bit on top right before adding it to the oven.

8) Bake at 375 on the middle rack for about 45 minutes. Remove from the oven and let it rest for 10 minutes before serving.

Enjoy!!

Chai Spice Tea Cookies

Cookies

1 cup butter, softened
½ cup powdered sugar
2 cups Gold Medal™ all-purpose flour
1 ½ tsp ground cardamom
1 ½ tsp ground allspice
1 tsp ground cinnamon
1 tsp ground nutmeg
½ tsp ground ginger
½ tsp ground cloves
½ tsp salt
4 tsp vanilla
2 egg yolks

Coating

1 ½ cups powdered sugar
½ tsp ground cardamom
½ tsp ground cinnamon

- 1) Heat oven to 350°F. In a large bowl, beat butter and 1/2 cup powdered sugar with an electric mixer on low speed until blended. Stir in remaining cookie ingredients
- 2) Shape dough by tablespoonfuls into balls. On ungreased cookie sheets, place balls 1 1/2 inches apart
- 3) Bake for 12 to 15 minutes or until very lightly browned. Remove from cookie sheets to cooling rack; cool 5 minutes
- 4) In a medium bowl, mix coating ingredients. Working in batches, gently roll warm cookies in a coating mixture. Cool on the cooling rack for 5 minutes. Roll in mixture again

Chocolate Chip Cookies

1 cup Butter flavored Shortening
¾ cup Sugar
¾ cup Brown Sugar
2 Eggs
1 tsp Vanilla Extract
1 tsp Salt
1 tsp Baking Soda
2 ¼ cups Flour
1 12 oz bag of chocolate chips

- 1) In a mixer, cream together the shortening, sugar and brown sugar
- 2) While continuing mixing, mix in one egg at a time until fully incorporated
- 3) Add salt, baking soda and vanilla to the mixture
- 4) Slowly add in flour into the mixture
- 5) Then add the chocolate chips just until combined
- 6) Preheat the oven to 350
- 7) Spoon the cookies on a parchment lined cookie sheet with an ice cream scoop
- 8) Bake for 13-16 minutes

Cinnamon Roll Apple Pie

5 granny smith apples
2 cans cinnamon rolls (Pillsbury)
½ cup sugar
1 tsp cinnamon
1 tbsp cornstarch

- 1) Preheat oven to 350 Degrees and spray pie dish with nonstick oil
- 2) Peel and cut the apples into thin slices and place in a bowl
- 3) Add sugar, cinnamon and cornstarch to apples and stir
- 4) Cut each cinnamon roll in half and roll out with flour until thin
- 5) Layer the bottom of the pie dish with the flattened cinnamon rolls to create a bottom crust
- 6) Add the apples and layer the rest of the rolls on top to create a closed crust, pinch any holes together with your fingers
- 7) Cover with foil and bake for 35 minutes
- 8) Remove the foil and bake for another 10 minutes uncovered
- 9) Allow the pie to cool and drizzle with icing

Coffee-Toffee Chocolate Chip Cookie

1 3/4 cups all-purpose flour
3/4 tsp baking soda
3/4 tsp kosher salt
1 1/4 sticks (10 tbsp) unsalted butter, at room temperature
1 tbsp instant espresso powder
1 cup packed light brown sugar
1 large egg
1 tsp pure vanilla extract
1 cup dark chocolate chips
3 1.4-ounce chocolate toffee bars, chopped (about 1 cup)
1/2 cup crushed espresso beans
1 cup white chocolate chips

- 1) Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment paper. Whisk the flour, baking soda and salt in a medium bowl.
 - 2) Beat the butter, espresso powder and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes.
 - 3) Beat in the egg and vanilla until smooth.
 - 4) Reduce the mixer speed to low, then gradually beat in the flour mixture until just combined.
 - 5) Stir in the dark chocolate chips, toffee bars, and espresso beans.
 - 6) Roll the dough into 1 1/2-inch balls and arrange 2 inches apart on the prepared pans.
 - 7) Bake, switching the pans halfway through, until the cookies are puffed and just set around the edges, about 15 minutes.
 - 8) Let cool for 10 minutes on the pans, then transfer to a rack to cool completely.
- Melt the white chocolate chips in the microwave in 30-second intervals, stirring, until smooth. Drizzle over one side of each cookie and decorate with sprinkles.
- Refrigerate until set, about 30 minutes.

Lemon Crazy Cake

1 1/2 Cups of flour + 3 tablespoons (all-purpose)
1 Cup of white sugar
1 Tsp of baking soda
1/2 Tsp of salt

1 Tsp of white vinegar
1 Tsp of pure lemon extract
5 Tbsp of Vegetable oil
1 Cup of water

- 1) Preheat the oven to 350 degrees Fahrenheit.
- 2) Mix the 4 dry ingredients in a greased 8" square (or circular) baking pan, starting with the flour first. Mix well.
- 3) Make 3 depressions in the dry ingredients: one large depression in the middle of the baking pan and two smaller ones on either side.
- 4) Pour the white vinegar in one depression, the lemon extract in the other, and the vegetable oil in the largest (Note: it won't ruin the cake if they happen to spill out or touch one another).
- 5) Pour water over all of it, then mix until smooth.
- 6) Bake on the middle rack of the oven for 35 minutes, then check it with a toothpick, making sure it comes out clean. Let it cool. Top it with your favorite frosting (Vanilla works very well).

Note: Oven cooking times may vary, be sure to check the cake to make sure it doesn't over bake.

Monkey Bread

Monkey bread:

- 2 containers of Original Pillsbury biscuits (8 counts)
- 1 cup Brown sugar
- 1/2 cup Granulated sugar
- 1 tbsp cinnamon (optional)
- 1 bundt pan (any size)
- 1-gallon size bag

Caramel:

- 1/2 cup brown sugar
- 2 sticks of unsalted butter
- pinch of salt
- 1 tbsp of light corn syrup

- 1) Preheat oven to 350 degrees F
- 2) Spray bundt pan with cooking spray and set aside
- 3) Prepare the caramel: In a medium-sized saucepan, combine your brown sugar, butter, salt, and corn syrup. Simmer over the stove on medium-high heat. Stir until everything is smooth and homogeneous. Set aside
- 4) In a gallon size bag mix your brown sugar, granulated sugar, and cinnamon.
- 5) Open your 2 biscuit containers and cut them into quarters
- 6) Place biscuit pieces in the same gallon size bag with the cinnamon-sugar mixture. Shake the bag for 2-3 minutes
- 7) Place biscuit pieces in your bundt pan about halfway then pour 1/2 of the caramel sauce on top of the biscuit pieces. Place the remainder of the biscuit pieces in the pan and pour the rest of the sauce over it.
- 8) Place the pan in your oven and bake for 10-15 minutes or until a toothpick inserted comes out clean.
- 9) When ready let it cool for 5-10 minutes and remove from the pan. Carefully flip the pan over on a platter and serve.

Old Fashion Sweet Potato & Apple Bake (Crandma's Southern Style)

10 small sweet potatoes (bake peel and cut in half)
1 cup of butter
1 cup of brown sugar
2 cans of sliced apples (do not drain juice from apples)
Dash of cinnamon
1 cup of chunky applesauce
1 tsp of Lemon juice

- 1) Bake potatoes on a cookie sheet until tender. Bake at 375 for about 45 minutes then peel
- 2) Place $\frac{1}{2}$ the butter, $\frac{1}{2}$ apples, $\frac{1}{2}$ the sugar and dash of cinnamon in the Pyrex Casserole dish over peeled potatoes (stand for about 15 minutes before baking)
- 3) Combine apples and juice, $\frac{1}{4}$ cup of brown sugar and applesauce together in a dish and stir in lemon juice, and dash of cinnamon.
- 4) Pour over peeled sweet potatoes in a Pyrex dish and sprinkle remaining brown sugar with a dash of cinnamon over the dish before placing it in the oven to bake.
- 5) Bake at 350 degrees until brown and syrupy. Feeds at least 7 people - Enjoy!!!

Pumpkin Swirls

16oz Canned Pumpkin
1 $\frac{3}{4}$ Cup of Sugar
 $\frac{1}{2}$ Cup of Vegetable Oil
3 Eggs
2 Cups of Flour
2 Tsp of Baking Powder
2 Tsp of Cinnamon
1 Tsp of Baking Soda
80oz Package Softened Cream Cheese

- 1) Combine pumpkin in 1 $\frac{1}{2}$ cup of sugar, oil, and 2 eggs mixing well until blended.
- 2) Add all dry ingredients and mix well.
- 3) In a separate pan, combine cream cheese and remaining sugar and egg. Mix until well blended.
- 4) Spoon pumpkin mixture into a greased and floured jelly roll pan or 9x12 baking pan, then spoon cream cheese mixture over pumpkin batter.
- 5) Cut through batter with a knife several times for marble effect.
- 6) Bake at 350 degrees for 20 to 30 minutes. Insert wooden pick to see if ready.

Thumbprint Cookies

4 cups flour

1 cup sugar

2 eggs, separated

1 lb margarine

1 lb nuts or sprinkles

Filling:

3 cups powdered sugar

milk

food coloring

- 1) Sift flour and sugar. Cut in margarine and mix well. Add yolks and mix well. Set dough aside, and beat egg whites in separate bowl until frothy.
- 2) Roll dough into balls, coat them in egg whites and then in nuts or sprinkles. Bake at 350 F for 10 min.
- 3) Remove cookies from the oven and put a thumbprint in the middle. Return to the oven for 5 min more. Cool.
- 4) Add enough milk to the powdered sugar so that it can be poured into the center of the cookies. Add food coloring, as desired.

Universal Cobbler

1 can of any pie filling of your choice
2 tbsp Butter
1 1/2 cup Bisquick
1/2 cup and 1 tbsp sugar
2/3 cup milk
1 tbsp cornstarch
1tsp cinnamon
ice cream and/or whipped cream

- 1) Place 1 can of pie filling (any fruit of your choosing--my favorites are peach pie filling or strawberry pie filling) in an 8x8 pan.
- 2) Dot with 1 TBSP of butter. Heat in microwave until bubbly.
- 3) In a small bowl, mix together 1 1/2 cup of Bisquick, 1 TBSP of sugar, 2/3 cup of milk, 1TBSP of melted butter. Spoon over the hot pie filling.
- 4) In another small bowl, mix together 1/2 cup of sugar, 1 TBSP of cornstarch, 1 TSP of cinnamon. Sprinkle over the batter.
- 5) Pour 1/2 cup of boiling water over all and bake at 350 degrees for 30 minutes.
- 6) Serve warm with whipped cream and/or ice cream.

Walnut Brownies

2 1/2 sticks unsalted (a little more for greasing)
8 oz of semisweet chocolate roughly chopped
3/4 cup unsweetened cocoa powder, divided
1 tbsp espresso powder
2 cups granulated sugar
1/2 cup dark brown sugar, packed
2 tsps vanilla extract
2 tsps kosher salt
6 large eggs
1 cup all purpose flour
1/2 cup chopped walnuts (optional)*
flaky sea salt for sprinkling

- 1) Grease a 9x13 inch dark metal pan with softened butter, then line it with parchment paper, leaving overhang on all sides. Grease parchment paper with butter also
- 2) Combine the chopped chocolate, 1/4 cup (30g) of cocoa powder and espresso powder in a heatproof liquid measuring cup or medium bowl and set aside.
- 3) Add the butter to a small saucepan over medium heat and cook until the butter just comes to a vigorous simmer, about 5 min, swirling the pan occasionally. Immediately pour the hot butter over the chocolate mixture and let sit for 2 min. Whisk until chocolate is completely smooth and melted, then set aside.
- 4) Combine the granulated sugar, brown sugar, vanilla extract, salt, and eggs in a large bowl. Beat with an electric hand mixer on high speed until light and fluffy, about 10 min. It will be similar to the texture of very thick pancake batter. *Fold in chopped walnuts.*
- 5) With the mixer on, pour in the slightly cooled chocolate and butter mixture and blend until smooth.
- 6) Position a rack in the middle of the oven and preheat to 350 degrees F
- 7) Sift in the flour and remaining cocoa powder and use a rubber spatula to gently fold until just combined.
- 8) Pour the batter into the prepared baking pan and smooth the top with spatula. Bake until lightly puffed on top, about 20 min
- 9) Remove baking pan from the oven using oven mitts or kitchen towels, then lightly drop the pan on a flat surface 1-2 times until the brownies deflate slightly. Sprinkle with flaky sea salt
- 10) Return the pan to the oven and bake until a wooden skewer inserted into the center of the brownies comes out fudgy but the edges look cooked through, about 20 min more. The center of the brownies will continue to set as they cool
- 11) Set the brownies on a cooling rack and cool completely in the pan *sprinkle walnuts on top*
- 12) Use the parchment paper to lift the brownies out of the pan. Cut into 24 bars and serve. Enjoy!