

## DIANE GREENWOOD MUIR

# Bellingwood Recipes 

DIANE GREENWOOD MUIR
and the nammynools


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## Welcome to Bellingwood's Recipes

This recipe book has taken on a life of its own and is totally incomplete. Every one of you could come up with yet one more recipe I should have included. Well, uhhh, yep. Join us in the Bellingwood Cooking and Recipes group on the Bellingwood Facebook page (facebook.com/ pollygiller) and share away.

Fran Neff and I worked to find recipes from the first twenty or so books. She did the early hard work and I am so grateful.

My proofreaders caught many errors, but recipes are hard to check. If you find some, send me an email. I'll fix digital copies, but you'll have to mark up your paper copies. Thank you to Carol Greenwood, Linda Watson, Tracy Simpson, Nancy Quist, and Eileen Adickes for not giving up on me. Whew!

Bec Schreiber captures my nammynools (animals in my mother's world) so well. I love the way she draws the cats at play. I'm grateful for a wonderful cover and fabulous illustrations inside the book.

Without Rebecca Bauman as my favorite designer and artist, I don't know where Bellingwood (or Diane) would be. She is amazing. You can find her designs on Etsy at The Fashionable Mouse. Seriously, go there.

The recipes are written for Americans. For those of you in the rest of the world, I apologize for not converting to metric measures and centigrade temperatures. My brain was nearly ready to explode as it was. Recipe books are hard!

A couple of things.
T. = tablespoon, $\mathrm{t} .=$ teaspoon. $\mathrm{C} .=$ cup.

Temperatures are all Fahrenheit

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"You wanted to bring the party back here, didn't ya, dollface?" asked Beryl, sidling up to Andy. "I know you. You thought you'd get me all drunked up and have your way with me in Lydia's comfy bed upstairs."

All Roads Lead Home, Chapter 7


## Belva's Hot Chocolate Mix

I can't imagine how much of this we went through when I was in high school youth group. We stored it in five-quart ice cream buckets and one came out every time we gathered.

8 qt. box dry milk
6 oz. dry creamer

1 lb. box Nestle Quik
2 C. powdered sugar

## Directions:

Mix together and store in cool location. Combine 1/4 C. Mix with $3 / 4 \mathrm{C}$. hot water for creamy goodness.

## Bloody Martini

$11 / 2$ C. chilled pepper vodka 8 t . Worcestershire sauce 1 T. hot sauce 4 C . V8 spicy vegetable juice Suggested garnishes: olive, okra, cucumber, celery.

Directions:
Stir ingredients into a pitcher.
Place ice cubes in a martini shaker and add liqueur mixture; shake. Strain mixture into six to eight chilled martini glasses.

## Chocolate Martini

Chocolate Martinis are such a blend of goodness and fun. One is never enough. Just ask Andy.
$11 / 2$ fluid oz. chocolate liqueur
$11 / 2$ fluid oz. creme de cacao
1/2 fluid oz. vodka
$21 / 2$ fluid oz. half-and-half
1 C. ice

Directions:
Combine ingredients in a cocktail shaker. Cover and shake until chilled. Strain into a chilled cocktail glass.

# Fuzzy Navel Slush <br> Amy Purintun 

21/2 C. Water
21/2 C. Sugar
24 oz. Frozen Orange Juice Concentrate
3 C. Peach Juice
2 C. Orange Juice
1 L. Club Soda
750 ml . Peach Schnapps
Directions:
Combine water and sugar in medium saucepan. Bring to a boil. Let cool.

Combine orange juice concentrate, peach juice and orange juice in a large mixing/storage bowl and stir well.

Add cooled sugar and water mixture, club soda, and peach schnapps. Stir well. Freeze for at least 24 hours.

Serve with 7-up, Sprite, or any other non-caffeine soda.

## Red Headed Slut

You know, I searched for the craziest drink I could find when writing this scene. Now I just need to buy some Jager and Peach schnapps. Someday. Someday.
½ parts Jägermeister
$1 / 2$ parts Peach schnapps
1 part Cranberry juice
Directions:
Fill a shaker with ice. Pour ingredients into the shaker. Shake well, strain into the shot glass

## Summertime Punch

1 gal. water
1/2 C. sugar
11 small cans frozen lemonade
1 t . blue coloring (scant)
1 t . green coloring (scant)
$1 / 2$ gal. soft pineapple sherbet
$11-12 \mathrm{oz}$. cans of 7-Up
Directions:
Mix water, sugar, lemonade and food coloring in large bowl. When ready to serve, add sherbet and 7-Up.

## Iced Coffee Recipes

Polly loves iced coffee any time of the year. Like any good coffee addict, she will drink that cup of happiness black or with ingredients to make it fun. Now, she has Sweet Beans to fulfill her coffee dreams, but many of these recipes can be made at home.

The first thing you might consider is a Simple Syrup.
Buy a bottle in the spirits section of your grocery store or make one using this recipe:

Boil 1 C. water
Mix with 1 C. sugar
Refrigerate for at least one hour
Add extracts to this simple syrup for different flavors: Vanilla, caramel, coconut, chocolate, hazelnut. peppermint, cinnamon.

## Iced Caramel Macchiato

Dulce de leche is what makes this special. If you can't find this at your grocery store, you can make it. Heat an unopened can of sweetened condensed milk in a large pot of gently boiling water for 3 hours. Lay the can on its side and make sure it is always covered with water.

## Directions:

Fill cup with ice
Add 1-2 T. dulce de leche (caramel) syrup. Fill cup with milk of choice (whole milk makes this creamy!). Slowly pour espresso over the milk.

## Iced Vanilla Latte

2 C. strong brewed coffee, cold
$1 / 2$ C. milk or cream
2 T . simple syrup with vanilla extract added
1 C. ice

Directions:
Fill glasses with ice, Mix together coffee, milk, and syrup. Pour over ice. Makes two servings.

## Iced Mocha

2 C. strong brewed coffee, cold $1 / 2$ C. milk or cream
Chocolate syrup
Whipped cream
Directions:
Fill glasses with ice. Fill halfway with coffee. Add 1/4 C. milk to each glass. Add two to three good squirts of chocolate syrup (or more if you love your chocolate). Stir. Top with whipped cream and a drizzle of chocolate. Makes two servings.

## Iced Peppermint Mocha

Add one or two drops of peppermint extract to the Iced Mocha recipe for holiday fun. Crush a candy cane to sprinkle over the whipped cream.

## Iced Pumpkin Spice Latte

2 C. milk
4 T. canned pumpkin puree
2 T. sugar
2 T . vanilla extract
$1 / 2$ t. pumpkin pie spice
$1 / 2 \mathrm{C}$. strong brewed coffee, cold

## Directions:

Combine milk, pumpkin and sugar in a saucepan, stirring over low heat until pumpkin and sugar are dissolved. Remove from heat, add vanilla and spice. Process in blender for 15 seconds until foamy OR whisk well with a wire whisk.

Pour into a cup filled with ice. Add coffee on top. Top with whipped cream and sprinkle with nutmeg, cinnamon or pumpkin pie spice.


Beryl cackled. "I love you, Polly Giller. You know the best things to say." She took down two mugs and poured coffee into them. Then she opened the lower cupboard and pulled out a brown bottle. "Want some Irish cream in there?"
"No," Lydia said. "I'm not starting my day out by getting drunk."
"You're no fun." Beryl stuck her tongue out and put the bottle back into the cupboard. She handed the mugs to Lydia and Polly. "Shall we?"

Unexpected Riches, Chapter 7



Eat something. I promise it will help."
Lydia, All Roads Lead Home, Chapter Eight


## Artichoke / Spinach Dip

1/4 C. butter
1 - 10 oz. pkg. Frozen chopped spinach, partially thawed $1-14 \mathrm{oz}$. can artichoke hearts, drained and chopped
1-8 oz. pkg. cream cheese - softened
2-16 oz. cartons sour cream
1 C. grated parmesan cheese
garlic salt to taste

Directions:
Melt butter in a large saucepan over medium heat. Stir in spinach and artichoke hearts. Cook until tender, about 5 minutes. Mix cream cheese and sour cream into the spinach mixture. Stir in parmesan cheese and garlic salt.

Cook, stirring occasionally, until thickened, 10 to 15 minutes. Serve warm.


Polly stuck her head back out into the kitchen. Hey, you two."
"Yeah?" Both men looked at her. She also caught the attention of Caleb and JaRon, who were helping Cat peel oranges while sitting at the island.
"I just want you to know that I appreciate you being a tactical part of this family."
Henry frowned in confusion. "A what?"
"It doesn't even occur to you that you shouldn't be helping with cooking and cleaning and the kids and everything. I'm thankful."
The two looked at each other and rolled their eyes. Then Hayden laughed. "We're evolved like that."
"Yeah, that's it." Henry said. "Evolved."
In All Things, Give Thanks, Chapter 4

## Elderberry Jelly

Fran Neff
Servings: 5 (1-C.) jars
3 C. prepared juice (buy about 6 qt . or 3 lb . fully ripe elderberries)
1/4 C. fresh lemon juice
1 box Fruit Pectin
$1 / 2$ tsp. butter or margarine
$4-1 / 2$ C. sugar, measured into separate bowl

## Directions:

Bring boiling-water canner, half full with water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.

Remove and discard large stems from elderberries. Crush fruit thoroughly; place in saucepan. Cook on medium heat until juice starts to flow, stirring occasionally. Reduce heat to low, cover and simmer 15 min ., stirring occasionally.

Place 3 layers of damp cheesecloth or jelly bag in large bowl. Pour prepared fruit into cheesecloth. Tie cheesecloth closed, hang and let drip into bowl until dripping stops. Press gently.

Measure exactly 3 C. prepared juice into 6- or 8-qt. saucepot. (If necessary, add up to $1 / 2 \mathrm{C}$. water or apple juice for exact measure.) If using a canning juicer you can add the berries and the stems to the juicer and process the juice.

Stir in lemon juice.
Stir pectin into juice in saucepot. Add butter to reduce foaming. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir
in sugar. Return to full rolling boil and boil exactly 1 min ., stirring constantly. Remove from heat. Skim off any foam with metal spoon.

Ladle immediately into prepared jars, filling to within $1 / 4^{\prime \prime}$ of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to $2^{\prime \prime}$. Add boiling water, if necessary.) Cover; bring water to gentle boil. Process 5 min .

Remove jars and place upright on towel to cool completely. After jars cool, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed and refrigeration is necessary.)

## Hot Chip Dip

Another dish that was served whenever our high school youth group had a party. Alternatively, you can make this easier by using only a can of Rotel tomatoes, browned hamburger and Velveeta cheese.

1 lb. hamburger (browned and drained)
1 C. tomato sauce
1 lb . Velveeta (chopped into small chunks to melt evenly)
3 green onions (chopped)
1 can chili peppers (or one large onion - diced)
$1 / 3$ C. chopped green pepper
1 t . Worcestershire sauce
Dash garlic powder
Dash paprika

## Directions:

Combine ingredients in crockpot or on stove top until Velveeta cheese melts. Serve hot with chips and crackers.

## Popcorn in a Bag

I was so surprised when this actually worked. It is wonderful and lets you use your favorite popcorn (because I also didn't realize that people had favorite popcorns. I do now!)

## 1/4 C. popcorn kernels

1 brown paper lunch bag

## Directions:

Pour 1/4 C. popcorn kernels into the paper bag. Loosely fold the top over (maybe twice, though) so nothing falls out in the microwave.

I discovered that my bags weren't glued well on the bottom and popcorn was blowing out the bottom. I started taping those together. You might want to check.

Microwave until there are more than three seconds between the sound of kernels popping.

Carefully remove bag (it's hot!), pour into a bowl, top with flavors (I like a little melted butter and salt - such a traditionalist), and serve.

## $20 \rightarrow$

"I do enjoy myself in the kitchen. The best part of taking food to friends and neighbors is that I get to cook and then I don't have to eat it all." Lydia took a deep breath. "I didn't know what to do when my kids left home. Cooking for two is a lot different than cooking for seven plus all of the random friends that used to show up. I had to come up with a new plan. So I deliver food whenever I can. It makes me happy."


Lydia beamed. "I like being able to make big breakfasts. I miss it now that my kids are all gone. My favorite days of the year are when they fill up my house and want to eat my cooking."

Pages of the Past. Chapter 23


## Bacon Cheese Rolls

5 C. flour (more or less)
1/3 C. sugar
1 T . instant yeast
$11 / 2 \mathrm{t}$. salt
1 C. milk
2/3 C. water
1/4 C. butter
2 eggs

## Filling:

3 T. soft butter
11/2 C. crumbled cooked bacon
4 C . shredded cheddar cheese

## Directions:

In a large mixing bowl combine 2 C . flour, sugar, yeast, and salt.

Heat the milk, water, and butter in a saucepan until butter melts. Add to dry ingredients and beat for 2 minutes. Add eggs and 1 C. flour. Beat till smooth. Stir in enough of the remaining flour to make a dough that is stiff but still soft. Cover and let rest for 20 minutes.

Divide dough in half and roll each portion into a rectangle about $20^{\prime \prime} \times 6^{\prime \prime}$. Brush each rectangle with $11 / 2 \mathrm{~T}$. of butter, $3 / 4 \mathrm{C}$. bacon bits, and 2 C . cheese. Roll up and pinch edge to seal.

Cut each roll into 12 pieces and place each piece in a wellgreased muffin cup. Let rise for $30-45$ minutes.

Bake at 350 degrees for about 18-20 minutes or till golden brown. Serve warm. Makes 2 dozen rolls.

## Biscuits and Gravy Casserole

This recipe is made easier by using tubes of refrigerated biscuits, but I assure you that Polly Giller and Sylvie Donovan make their own.

Two favorite biscuit recipes are Bette's Biscuits and Margie Greenwood's Sweet Drop Biscuits. I love Mom's Betty Crocker cookbook, but my favorite is the Sigourney UMC cookbook from the 1970s with recipes from women whose food I loved. My copy is tattered and covered with batter and splatters from many, many uses.

1 lb. pork sausage
2 T. butter
2 pkgs. sausage gravy mix (makes 2 C. per pkg.)
12 eggs
$1-5 \mathrm{oz}$. can evaporated milk
$1 / 2 \mathrm{t}$. salt
2 tubes refrigerated biscuits
Directions:
Cook sausage in skillet, breaking up. Make gravy in saucepan according to directions, add sausage. Set aside. Whisk eggs, evaporated milk and salt in a bowl. Soft scramble eggs with butter.

In $9 \times 13$ pan, layer gravy, eggs, gravy, eggs, gravy, then top with biscuits. Bake 20-25 minutes at 350 degrees until biscuits are golden brown.


The timer on the oven went off and Stephanie opened the door, then removed a sheet pan and put it on the stove top. "I found this breakfast ring recipe on-line and thought it would make a good celebration breakfast. There's nothing in it you won't like; it's just cream cheese, sausage, eggs, cheese, and some peppers."
> "Wow, you're quite the artist." Polly said. "That's gorgeous." Just Around the Bend, Chapter 19

## Bette's Biscuits

(from Sigourney UMC cookbook) Thank you, Bette Harper!

2 C. sifted flour
4 t . baking powder
$1 / 2 \mathrm{t}$. cream of tartar
1/2t. salt
2 T. sugar
1/2 C. shortening
1 egg, beaten in 2/3 C. milk

## Directions:

Mix all ingredients, cut in shortening. Add egg and mix until just blended. Knead 5 times. Pat out, cut with biscuit cutter.

Bake at 450 degrees, approximately 12 minutes.

## Margie Greenwood's Sweet Drop Biscuits

Mom made these biscuits all the time. Whether you put butter and honey on them or cover them with sausage gravy, they rock!

2 C. flour
1/3 C. sugar
1/2 stick margarine
1 t . salt
3 t . baking powder
3/4-1 C. milk

## Directions:

Mix dry ingredients together. Cut margarine in. Stir milk in. Mix as little as possible. Don't use a beater or handle the dough excessively (they get tough).

Drop a heaping spoonful on ungreased baking sheet.
Bake 10-12 minutes at 350 degrees.

## Breakfast Burritos

1/2 lb. (8 slices) bacon
1 - 16 oz. pkg. frozen hash browns
8 large eggs
$1 / 3$ C. milk
4 t . butter
Salt
Pepper
4 large flour tortillas
$1 / 2$ C. shredded cheese (sharp and tangy Cheddar is best)
Optional: hot sauce, salsa, or pico de gallo for serving

## Directions:

Cook bacon until crispy. Remove and drain on paper tow-el-lined plate. Pour off half the bacon fat.

Cook hashbrowns in bacon fat. Transfer to a plate. Might be a good idea to put all of this in a warm oven.

Whisk eggs and milk together. Wipe out pan, melt butter over medium heat. When butter begins to foam, add eggs and stir until scrambled. Season with salt and pepper.

## Assemble burritos:

In the center of each tortilla, layer potatoes, scrambled eggs, cheese, two slices of bacon.

Fold in two sides and roll up.


## Breakfast Casserole

My sister loves this casserole best when served with a side of sausage gravy.

1 stick of butter
(you can skimp on this - but the hash browns really like it)
32 oz. shredded hash browns
1 dozen eggs (ten will work, but why would you?)
1 C. milk
4 C. grated American cheese
(1 bag - and honestly, any cheese will do you want it to be cheesy)
1 lb . cooked sausage
(this is on you - mild, hot, whatever you like) Alternatively, you could use bacon or ham

Directions:
Melt butter in $9 \times 13$ pan.
Spread hash browns out on top of butter.
Mix together eggs, milk, cheese and cooked sausage (or whatever meat you choose - mix 'em up and fill it with joyous flavor!). Salt \& pepper to taste. Pour over hash browns.

Bake at 350 degrees for one hour. Don't rush the time on this, you want that middle cooked through.

Let it sit for a few minutes while you make toast for everyone and then cut and serve.

"Sure. You sit down right here," Lucy gestured at a stool in front of the counter, "and I'll get you fixed right up. Joe's already got your tenderloin cooking, so it won't be just a minute."

## Hayden's Breakfast Muffins

Makes 1 1/2 dozen muffins

1 lb . bulk Italian sausage
2 C. all-purpose flour
1/3 C. sugar
3 t . baking powder
$1 / 2 \mathrm{t}$. salt

7 large eggs
1/2 C. milk
1/2 C. canola oil
1 C. shredded cheddar cheese, divided

## Directions:

Preheat oven to 400 degrees. Cook sausage over medium heat 6-8 minutes or until no longer pink, breaking into crumbles. Remove with a slotted spoon; drain on paper towels. Wipe skillet clean.

Whisk five eggs in a small bowl and pour into skillet; cook and stir over medium heat until thickened and no liquid egg remains. Remove from heat.

In a large bowl, whisk flour, sugar, baking powder and salt. In another bowl, whisk remaining eggs, milk and oil. Add egg / milk mixture to flour mixture; stir just until moistened (don't over-stir). Fold in 2/3 C. cheese, sausage and scrambled eggs.

Fill greased or paper-lined muffin cup 3/4 full. Sprinkle with remaining cheese.

Bake 12-15 minutes or until a toothpick inserted in center comes out clean. Cool 5 minutes before removing from pans to wire racks. Serve warm.

## Freeze option:

Freeze cooled muffins in resealable plastic freezer bags. To use, microwave each muffin on high for 45-60 seconds or until heated through.

## Breakfast Pizza

Breakfast pizza is a fabulous invention. My brother has made it for years. I only pull this out when there are plenty of people to feed because ... well, it's a lot of food. I combined several recipes to create this awesome pizza.

You can make this simpler by using a package of refrigerated crescent rolls, any pre-formed pizza crust, or other pizza dough, but of course I use my own recipe. I let the bread machine do all the work and roll it out into a jelly roll pan.

I also only use half the sausage on the pizza and save the rest for sausage gravy to use for topping the pizza. My sister asked me to do it because she loves gravy. It turned out to be the BEST!
$1 / 2 \mathrm{lb}$. bacon - baked in oven on cookie cooling rack in another jelly roll pan for 35 minutes, chopped into $3 / 4^{\prime \prime}$ pieces 1 lb . breakfast sausage - browned and crumbled 130 oz . bag frozen hash browns
6 eggs
1/2 C. plain yogurt
2 T. Ranch dressing
2 C. shredded mozzarella cheese

Diane's Pizza dough recipe (see Bread Section)
Press pizza dough into well-oiled jelly roll pan. Layer 1/2 of the bacon on the pizza dough. Crumble $1 / 2 \mathrm{lb}$. breakfast sausage onto pizza (you don't need both meats; I like the effect). Top with $3 / 4$ bag of hash browns (use the whole bag if you'd like, but this gave great coverage)

Mix eggs, yogurt and ranch dressing, pour over meat and hash browns. Top with shredded cheese.

Bake for 35 minutes in 350 degree oven.

Breakfast Soufflé<br>Amy Purintun

8 slices white bread, cubed
$2 / 3 \mathrm{lb}$. Velveeta cheese, cubed
2 C. diced ham, cooked bacon, or sausage
$1 / 2$ tsp. dry mustard
4 cups milk
8 eggs
chives, onion, green and red pepper all optional
Directions:
Put bread in buttered $9 \times 13$ pan. Add cheese and ham on top of bread. Beat up eggs, milk and mustard; pour into pan. Refrigerate overnight. In morning, sprinkle with chives before baking at 300 degrees for one hour. Turn oven off and let sit until ready to serve.

## Egg Rounds for Breakfast Sandwiches

1 doz. Eggs<br>1 C. milk<br>1 t . salt

## Directions:

Coat $9 \times 13$ pan with oil (spray is best)
Whisk eggs, milk, and salt together. Pour into pre-sprayed $9 \times 13$ pan. Place on bottom rack of oven and bake for 25-30 minutes. The edges should be a little puffy and if you stick a knife in the center, it should come back clean.

Using a spatula, carefully lift the eggs out of the pan and onto a cutting board or a sheet of parchment paper. Use a large biscuit cutter or a drinking glass about the size of an English muffin to cut the rounds out of the sheet of eggs. This should make eight or nine rounds. Ten eggs will make six - the quantity of English muffins in most packages.

## Bunny's Bubble Stuffed Biscuit Bites

$1 / 2 \mathrm{lb}$. bacon - cooked crisp, crumbled.
7 eggs - scramble 6, save one for egg wash
16 oz. pkg. frozen shredded hashbrowns - cooked according to package
2 cans (10 count) buttermilk biscuits
Shredded cheese

## Directions:

Flatten biscuits to $3^{\prime \prime}$ diameter rounds. Top each with cheese, bacon, cooked hashbrowns and eggs. Fold edges of biscuits over toppings, pinching dough closed at the top.

Place biscuits - pinched-side down on well-greased baking sheet. Beat remaining egg with 1 T. water. Brush egg wash onto biscuits. Season with salt and pepper.

Bake 8-10 minutes at 425 degrees, or until tops are golden brown. Serve as is, or top with an egg made to order, or sausage gravy.
"That's because we love you," Lydia said. "Now we should stow this food and get out of Polly's hair." She held up a container. "Andy did her thing and labeled it all. We have breakfast sandwiches for you.

## "I helped," Beryl said.

Polly looked at her.
"I did. I can assemble things. We had a little food party at Lydia's house this morning. She even made enough for this old lady to have homemade meals this week."

## Cinnamon Rolls

## Dough:

Use Sweet Roll bread recipe from Bread section.

Filling
Glaze
3/4 C. packed brown sugar 3-3/4 t. cinnamon
2 T . softened butter

3/4 C. powdered sugar
$1 / 4 \mathrm{t}$. vanilla
2-3t. milk

## Directions:

Roll dough out into $1 / 4^{\prime \prime}$ thick, rectangular shape.
Spread filling and roll up. Using a sharp knife, slice 1" thick pieces and place in a greased $9 \times 13$-inch pan. Cover. Let rise in a warm place for 30 min , until double in size.

Bake at 350 degrees for 25 minutes, or until top is lightly browned. Glaze warm rolls and serve.

## Fluffy French Toast

1/4 C. all-purpose flour
1 C. milk
$1 / 2 \mathrm{t}$. ground cinnamon
1 pinch salt
1 t . vanilla extract

3 eggs
1 T . white sugar
12 thick slices bread

## Directions:

Measure flour into a large bowl. Slowly whisk in milk. Whisk in salt, eggs, cinnamon, vanilla extract and sugar until smooth.

Heat a lightly oiled griddle or frying pan over medium heat.
Soak bread slices in mixture until saturated. Cook bread on each side until golden brown. Serve hot.

## French Toast Casserole

1 C. brown sugar, packed 5 eggs, beaten
$1 / 2 \mathrm{C}$. butter $\quad 11 / 2$ C. milk
2 C . corn syrup 1 t . vanilla extract
$11 / 2 \mathrm{C}$. chopped pecans (optional)
1 loaf French bread, sliced
Garnish: powdered sugar, maple syrup

## Directions:

Melt brown sugar, butter, and corn syrup in saucepan over low heat. Pour into greased $9 \times 13$ pan. Arrange bread slices over mixture. Set aside.

Whisk eggs, milk and vanilla together. Pour over bread, covering all slices. Cover and refrigerate overnight.

Uncover. Top with pecans if desired. Bake at 350 degrees for 30 minutes, or until light golden brown.

Sprinkle with powdered sugar, serve with warm maple syrup.

## Garbage Plate

Potatoes (hash browns or fried potatoes), sausage, ham, bacon, green peppers, onions, mushrooms.

Fry everything up together and top with an egg (made any way you like it) and gravy. Clean out your refrigerator!


I figured I might be able to smile pretty and convince you to bake. You've done it before, you know.'

Jeff to Polly - Secrets and Revelations, Chapter 2

## Pecan Sticky Rolls

Dough:
Use Sweet Roll bread recipe from Bread section.
Topping:
3/4 C. packed dark brown sugar
3 T. butter, melted
2 T . hot water
1/3 C. finely chopped pecans, toasted
Filling:
2/3 C. granulated sugar
1 T. ground cinnamon
11/2 T. butter, melted

## Directions:

Topping: combine brown sugar, butter, and hot water in a small bowl; stir with a whisk until smooth. Spread evenly over bottom of pan that has been coated with cooking spray. Sprinkle chopped pecans evenly over mixture. Set aside.

Filling: combine sugar and cinnamon in a small bowl.
Turn dough out onto a lightly floured surface; pat into $16 \times 12^{\prime \prime}$ rectangle. Brush surface with melted butter. Sprinkle sugar mixture evenly over dough, leaving a $1 / 2^{\prime \prime}$ border.

Beginning with a long side, roll up dough jelly-roll fashion; pinch seam to seal (do not seal ends of roll). Cut roll into 1" slices ( 15 slices).

Arrange in prepared pan. Lightly coat rolls with cooking spray; cover and let rise in a warm place for thirty minutes or until doubled in size.

Bake at 350 degrees for 20 minutes - until lightly browned. Let stand 1 minute; invert onto serving platter.

## Pork Sausage Ring

2 eggs
1/2 C. milk
$11 / 2$ C. crushed saltines (42)
2 lbs. Bulk pork sausage

1 C. chopped apple - peeled
1/4 C. chopped onion
$1 / 4 \mathrm{t}$. pepper

## Directions:

In a medium bowl, beat together eggs and milk. Stir in crushed crackers, apple, onion and pepper. Add sausage, mix well. Firmly pat meat mixture into a $61 / 2 \mathrm{C}$. ring mold.

Carefully unmold sausage ring onto a rack in a shallow baking pan. Bake at 350 degrees for 50 minutes.

Transfer to a warm platter and fill the center of the ring with fluffy scrambled eggs to serve.

## Sausage Biscuit Bites

2 (10 count) cans, flaky biscuits
1 lb . sausage
2 C. shredded cheddar cheese

## Directions:

Mix uncooked sausage and cheese gently until well blended. Shape into 40 balls of equal size.

Remove biscuits from cans and separate each biscuit into two layers, making 40 biscuit layers. Press one layer of biscuit into cup of lightly greased mini-cupcake pan. Repeat with remaining layers.

Place sausage-cheese ball in each biscuit cup. Bake at 350 degrees for 8 to 10 minutes or until biscuits are browned and sausage balls are bubbly.

## Sausage Breakfast Sandwiches

Servings: 4 Sandwiches
Sausage Patties:
Mix in large bowl: (or buy pre-made / pre-cooked sausage patties and avoid all this)
$1 / 2 \mathrm{lb}$. ground pork
$1 / 4 \mathrm{C}$. finely minced onion
1 T. light brown sugar
1 T. minced garlic (about 2 cloves)
1 T. vegetable oil, plus more for frying
$11 / 2 \mathrm{t}$. ground sage
$11 / 2 \mathrm{t}$. red pepper flakes
$11 / 2 \mathrm{t}$. kosher salt
$1 / 2 \mathrm{t}$. freshly ground black pepper
Sandwiches:
Other options - Use pre-cooked sausage patties, bacon, Canadian bacon, or ham slices
4 English muffins
2 T. butter
Salt and freshly ground black pepper (optional)
4 slices cheese
4 eggs

## Directions:

Fry sausage patties until browned and cooked through, about 4 minutes per side. Transfer to a platter and cover to keep warm.

Cook eggs however you like them - sunny-side up, over-medium, over-hard. If you are making these to freeze, look for the Perfect Egg Rounds recipe in this booklet.

Assemble the Sandwiches:
Split, toast, and butter the English muffins. Add a slice of cheese to each muffin. Top each with a sausage patty, an egg, and remaining muffin half.

## Sausage Gravy

1 lb . sausage - your choice of spiciness
1 C. water
1 C. flour
Seasonings
1/2 C. milk
1/2 C. yogurt
Directions:
Cook sausage - ensure it's broken up nicely and cooked through.

Mix quick roux of 1 C . cold water $+1 / 2 \mathrm{C}$. flour. Add seasonings (garlic pepper, sea salt).

I like to shake my roux up in a jar with a tight lid. I can never get the stuff to whisk together the way I like it. Pour into hot pan with sausage.

Add milk and plain yogurt. Add water if gravy is too thick.

"It was actually Dad. Mom didn't like to cook. She did it when she had to and she really liked to bake, but Dad was the creative one in the kitchen. He made all sorts of things. One of these days I'll make his double crust breakfast pizza for you. One piece and you're stuffed." Hayden gave her a wistful smile. "One time a bunch of us ended up at the house after a game. Dad said he'd make breakfast and started building this monstrosity. He challenged the guys, telling them that no one could eat more than two pieces. They were absolutely miserable trying to get through that third piece of pizza."


That was what Bellingwood was to Polly. Even in the midst of everything, the sheriff and his deputy, the chief investigator and those who had taken the hit were able to laugh together at lunch. relaxed and at ease with each other.

In All Things, Give Thanks, Chapter 11


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## Banana Bread

My sister adds mini chocolate chips to this recipe for even more fun!

1/2 C. butter, softened
2 eggs
2 C. flour
1/2-1t. salt
Nuts (if desired)

1 t. vanilla
1 C. white sugar
3 bananas - mashed
1 t . soda

## Directions:

Mix together. Bake one hour at 350 degrees - less time for small loaves. Makes one large loaf or 3 small ones.

## Blueberry Muffins

1/2 C. (8 T.) butter, room temp. 2 C. Flour
1 C. sugar
2 large eggs
2 t . baking powder
$1 / 2 \mathrm{t}$. salt
1 t . vanilla extract

1/2 C. milk
21/2 C. blueberries, fresh or frozen
1/4 C. sugar, for topping

## Directions:

Preheat oven to 375 degrees. Lightly grease a standard 12cup muffin tin; or line with papers and grease the papers.

Beat together butter and sugar in bowl. Add eggs one at a time. Add baking powder, salt, and vanilla. Alternate flour and milk, beating gently just to combine.

Mash 1/2 C. blueberries. Add mashed and whole berries to the batter, stirring to combine and distribute.

Place heaping $1 / 4 \mathrm{C}$. batter into each muffin cup. Sprinkle 1 t. granulated sugar atop each muffin, if desired.

Bake 30 minutes until light golden brown and a toothpick inserted into the middle of a center muffin comes out clean.

## Homemade Bread

1 package ( $1 / 4 \mathrm{oz}$. ) active dry yeast
$2-1 / 4 \mathrm{C}$. warm water $\left(110^{\circ}\right.$ to $\left.115^{\circ}\right)$
3 T. sugar
1 T. salt
2 T. canola oil
6-1/4 to 6-3/4 C. all-purpose flour

## Directions:

In a large bowl, dissolve yeast in warm water. Add the sugar, salt, oil and 3 C. flour. Beat until smooth. Stir in enough remaining flour, $1 / 2 \mathrm{C}$. at a time, to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, 8-10 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1-1/ 2 hours.

Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf. Place in two greased $5 \times 9$ " loaf pans. Cover and let rise until doubled, about 30-45 minutes.

Bake at 375 degrees for 30-35 minutes or until golden brown and bread sounds hollow when tapped. Remove from pans to wire racks to cool. Servings: 2 loaves


It surprised Polly that after all this time, she still felt as if the coffee shop embraced her with its scents and sounds. People chattered with each other, the smell of coffee mixed with baked breads and sweet treats, and she recognized people she'd gotten to know since moving back to lowa. This was a wonderful place.

## Lemon Poppy Seed Muffins

Muffins:
3 C. all-purpose flour 11/2 C. plain yogurt
1 C. sugar
2 T . fresh lemon juice, optional
2 T. poppy seeds
$11 / 2 \mathrm{~T}$. grated lemon zest
1 T. baking powder
$1 / 2 t$. baking soda
2 large eggs
$1 / 2 \mathrm{t}$. salt
Glaze:
$1 / 4 \mathrm{C}$. sugar $1 / 4 \mathrm{C}$. lemon juice
coarse sugar for sprinkling, optional

Directions:
Preheat oven to 375 degrees. Grease 12-cup muffin tin or use muffin cups.

Whisk flour, sugar, poppy seeds, baking powder, baking soda, and salt together in a large bowl.

In a separate bowl, whisk yogurt, lemon zest, and eggs until smooth. Gently fold yogurt mixture into flour mixture until just combined. Fold in melted butter. Do not overmix.

Divide batter evenly among prepared muffin cups. Bake 2025 minutes. Rotate muffin tin halfway through baking - until golden brown and toothpick inserted in the center comes out clean.

While muffins bake, simmer sugar and lemon juice together in small saucepan over medium heat until it turns into a light syrup, about 3-5 minutes.

Remove muffin tin to a wire rack. Brush with lemon syrup. Sprinkle with coarse sugar. Let muffins cool in tin for 5 minutes, then transfer to a wire rack and let cool for another 10 minutes before serving.

## Oat Bread

As with any bread recipe, you can quickly turn these into amazing dinner rolls, by pulling the dough into pieces, shaping rolls and placing them on a cookie sheet, separate with plenty of room. Bake rolls for 20-25 minutes, until golden brown.

Place ingredients in bread machine, in the order the machine's instruction booklet gives to you:

11/4 C. water
2 T. butter
1 t . salt
2 T. brown sugar

## Directions:

Place bread mixture into a loaf pan, cover and let rise. Place in a cold oven, turn it on to 350 degrees and bake for 40-45 minutes (the pre-heat time allows more time for the bread to rise, making it nice and fluffy).

## Diane's Pizza Dough

Place ingredients in bread machine, in the order the machine's instruction booklet gives to you:

| $11 / 2 \mathrm{C}$. water | 2 T. sugar |
| :--- | :--- |
| 2 T. oil | 2 T. dry milk |
| 2 t lemon juice | $41 / 2 \mathrm{C}$. flour |
| 1 t. salt | 1 pkg. yeast |

Directions:
Add seasonings if you like (I add Italian seasoning, onion powder, garlic powder. Experiment!).

I generally cut this recipe in half. After it comes out of the machine, I separate the dough into three parts. One part will fit into my cast iron skillet and I fill it up with great ingredients. So easy! The other two parts go into zip lock bags and into the fridge - use 'em pretty quickly, they rise even when cold. The half recipe will also fill a jelly roll pan and you can make pizza for a family.

## Diane's Quick Potato Bread

My grandmother made amazing potato bread - mine is a much simpler recipe and probably not quite as awesome, but it's my favorite.

Place ingredients in bread machine, in the order the machine's instruction booklet gives to you:
11/2 C. water
1/4 C. potato flakes
3 T. butter
$21 / 2$ T. sugar
$31 / 2$ C. flour

1 t . salt

## Directions:

Place bread mixture into a loaf pan, cover and let rise. Place in a cold oven, turn it on to 350 degrees and bake for 40-45 minutes (the pre-heat time allows more time for the bread to rise, making it nice and fluffy).

## Sourdough Bread

1 C. "fed" sourdough starter
11/2 C. lukewarm water
2 t . instant yeast

21/2 t. salt
5 C. unbleached
all-purpose flour

## Directions:

Combine ingredients, kneading to form a smooth dough.
Place dough in lightly greased bowl, let rise until doubled in size, about 90 minutes.

Divide dough in half and shape into two oval loaves and place on a lightly greased or parchment-lined baking sheet. Cover and let rise until puffy, about 1 hour. Towards end of the rising time, preheat oven to 425 degrees.

Spray loaves with lukewarm water. Cut two fairly deep diagonal slashes in each.

Bake 25-30 minutes, until deep golden brown. Remove from oven and cool on a rack.

## Sweet Rolls

Place ingredients in bread machine, in the order the machine's instruction booklet gives to you:
1 C. warm milk (my machine has a pre-warm mode, so I just add milk)
$1 / 2$ C. softened butter
$1 / 4-1 / 2$ C. sugar (depending on how sweet you want these.
Less for regular rolls, more for cinnamon or pecan rolls.
2 eggs
$11 / 2 \mathrm{t}$. salt
4 C . flour
$21 / 4 \mathrm{t}$. active dry yeast
Directions:
Select dough setting.
To make rolls, divide into 24 portions, shape into balls, place side by side in a greased $9 \times 13$ pan. Cover and let rise for 3045 minutes. Bake at 350 degrees for 13-16 minutes.

This recipe can be made into cinnamon rolls and sticky pecan rolls (look in Breakfast section of recipe book).


Sylvie wasn't effusive in her affection. Not for her boys, not for her friends, and certainly not for her boyfriend. She loved well and sometimes she'd surprise a person with the way she reached out, but more often than not, her outward shows of affection were done by making gitts of food and sharing what little time she had available.



You know, my grandmother always cooked and baked when stress was happening around her." Lydia paused. "Actually, my grandmother cooked and baked when there was happiness and joy around her too. She taught me that families and love and kitchens and good food all kind of blend together.

All Roads Lead Home, Chapter 19

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## Asparagus Gratin

2 pounds thin asparagus
3 C. water
salt and pepper
2 T. unsalted butter
2 T. flour
3/4 C. Parmesan cheese, grated and divided
1/2 C. Monterey Jack cheese, shredded

## Directions:

Adjust oven rack to upper-middle position and heat broiler. Line broiler safe baking dish with paper towels or a lint free kitchen cloth. Snap the woody ends off the asparagus and set both stalks and ends aside.

Bring water to a boil in a large skillet over medium-high heat. Add asparagus stalks to skillet, cover and cook, stirring occasionally, until nearly tender, 2-4 minutes. Transfer asparagus to paper/cloth-lined baking dish. Pour asparagus water into liquid measuring cup. If liquid does not read one cup mark, add water until it does.

Melt butter in skillet over medium heat. Add flour and cook, stirring constantly until golden, about 1 minute. Whisk in reserved asparagus water and bring to boil. Reduce heat to medium-low and simmer until thickened, 3-5 minutes. Remove from heat and whisk in $1 / 2$ cup Parmesan and Monterey jack until smooth. Season with salt and pepper.

## Cover and let stand for 5 minutes.

Remove paper towels from baking dish. Drizzle sauce over center of asparagus and top with remaining Parmesan. Broil until cheese is golden and asparagus is tender, 4-8 minutes.

## Homemade Baked Beans

1 lb. dried Great Northern Beans
1 lb . thick cut bacon, chopped
1 large onion, chopped
1 jalapeno, remove seeds, chopped
$1 / 4 \mathrm{C}$. tomato paste
1/2 C. dark brown sugar
$1 / 4$ C. molasses
Vegetable broth
$1 / 4$ tsp cayenne pepper
1 tsp black pepper
2 tsp salt
Directions:
Soak beans overnight in a plastic container covered with cold water and stored in fridge.

The next day preheat oven to 250 degrees. Place large oven safe pot over med heat. Add in chopped uncooked bacon, onion and jalapenos.

Cook about 5 min until the onions are soft. Stir in tomato paste, brown sugar and molasses.

Drain the beans, keeping the liquid stored in a measuring cup. Add beans to pot. Add enough vegetable broth to bean liquid to total 4 cups and add to pot.

Raise heat to high and allow to come to a boil.
Add cayenne, black pepper and salt. Stir and cover.
Place in the oven for 6-8 hours until the beans are soft.

## Funeral Potatoes

1/4 C. melted butter
$1 / 2 \mathrm{C}$. chopped onion
2 cloves garlic, minced (optional)
$1 / 2 \mathrm{t}$. salt
$1 / 4 \mathrm{t}$. pepper
110.5 oz . can cream of chicken soup

1 C. sour cream (or plain yogurt)
1 C. milk
$11 / 2$ C. shredded sharp cheddar cheese
130 oz. bag frozen shredded hash brown potatoes
Directions:
Sauté chopped onion in butter until fragrant. If you love garlic, add 2 cloves, minced, to onions.

Mix cooked onions together with everything else and then put in greased $9 \times 13$ pan.

Topping:
2 cups cornflakes (or panko breadcrumbs)
1/4 C. melted butter

Mix and sprinkle on top.
Bake at 350 degrees for 45-60 minutes, uncovered.

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Beryl started to laugh and grabbed her friend's arm. "It's a discotheque! I don't think I've ever been to a funeral luncheon quite like this one."

## Roasted Zucchini, Green Beans and Mushrooms

1 large zucchini, sliced
16 oz . fresh green beans, ends snapped
8 oz . whole mushrooms, cleaned
3-4 T. olive oil
$1 / 2$ tsp. salt
$1 / 2$ tsp. pepper
1 tsp. dried thyme
Parmesan cheese, optional
Directions:
Preheat oven to 400 degrees. Place olive oil, salt, pepper and thyme in a large bowl, stir and add veggies.

Toss to mix well. Using a large cookie sheet with sides, cover with aluminum foil or nonstick cooking spray and spread vegetable mixture over the pan. Bake for 15 minutes.

Stir the vegetables and cook for another 15 minutes, until veggies are tender and nicely browned.

Sprinkle top of each serving with a little grated Parmesan cheese. Serve hot.

## $0 \Omega \rightarrow$

## "Why don't you come in?" Polly asked. "I have cookies."

"I knew you would." Beryl said. "Didn't I say that, Tallie? I told her that you knew we were coming and would have baked cookies. I felt it in the wind."


Lydia had bustled around the house, raiding Eliseo's kitchen. While Andrew told his story and Sylvie held onto her son, she prepared a feast, serving mashed potatoes and gravy, roasted vegetables and oven-baked chicken. Polly didn't know how the woman pulled off the things she did, feeding nine people with as much ease as Polly served two or three.

Through the Storm. Chapter 11


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## Lydia's Fried Chicken

Jim Greenwood (aka Jamie McFarlane)
Chicken - your choice, whole cut-up chicken, breasts, thighs, or wings / legs.
Flour
Milk
Oil for frying

## Directions:

Heat oil in large skillet (make sure it has a lid - you'll need it later) on medium high until about 350 degrees (candy thermometer)

Place $1 / 4$ C. milk in a medium size bowl. In second bowl, put 1/4 C. flour.

Wash and dry (with a paper towel) chicken pieces.
Dunk chicken in milk, then dredge in flour. Repeat once more (dunk, then dredge). Be sure that chicken is well covered with flour both times. Set on a plate, but don't stack chicken pieces or flour will not stay where it belongs. Once you have a pan-full, carefully place the pieces into the hot oil. Don't worry about keeping them separate - they shrink a little.

When chicken pieces start to brown, flip them over, then place the lid on the pan. The steam this generates will help heat the chicken through. You will know the chicken is finished when the piece no longer bends if you pull on one corner ... or doesn't easily dent when a fork is pressed on it. Thicker pieces need more time.

Arrange paper towels on a cookie sheet and remove chicken from oil to sheet. Season with salt and pepper (the salt will stick to the oil which will be absorbed in a few moments). If
you enjoy experimenting with flavors, you can also add chili powder or paprika at this point for something different and to add color.

Place pan in 200 degree oven to keep warm while cooking the rest of the chicken pieces.

A variant you might enjoy is to sprinkle the top of the fried chicken with shredded mozzarella cheese before placing in oven and serve with spaghetti sauce for dipping.

You can also experiment with adding egg to the milk wash or dredging in different meals / flours / crumbs.

This fried chicken is easy, moist and flexible.

## Poor Man's Chicken Cordon Bleu

Amy Purintun
8 Chicken breasts
8 Slices of Bacon
1 (4 oz.) package of dried beef
1 Can Cream of Mushroom soup
1 (8oz) Sour cream

## Directions:

Wrap chicken breasts with bacon. Spray bottom of glass baking dish (9x13). Place dried beef on the bottom of the baking dish. Put chicken on top.

Mix soup and sour cream then pour over top of all.
Refrigerate overnight (or at least 5 hours).
Cook uncovered at 275 degrees for three hours. Shredded cheese can be added to the soup/sour cream mixture. Serve over rice.

## Chicken and Artichoke Lasagna

2 C. shredded cooked chicken breast meat 14 oz . can artichoke hearts, drained and chopped 8 oz. pkg. shredded mozzarella cheese 1/2 C. grated Parmesan cheese
$1 / 2$ C. oil-packed sundried tomatoes, drained and chopped
$2-8 \mathrm{oz} . \mathrm{pkg}$. cream cheese, softened
1 C. milk
$1 / 2 \mathrm{t}$. garlic powder
1/4 C. fresh basil, tightly packed, chopped (divided)
1 pkg . lasagne noodles (12 noodles, cook according to pkg.)

## Directions:

Preheat oven to 350 degrees.
Combine chicken, artichokes, 1 C. mozzarella, Parmesan and tomatoes.

Beat cream cheese, milk and garlic powder until blended. Stir in 2 T. basil. Reserve half. Mix remaining half with chicken mixture.

Spread half of the reserved cream cheese mixture onto bottom of $13 \times 9$ baking dish. Cover with three noodles and $1 / 2$ of the chicken mixture. Repeat layers of noodles and chicken mixture. Top with final layer of noodles, then cream cheese / chicken mixture and remaining mozzarella. Cover

Bake 25 minutes (make sure it is heated through. Sprinkle with remaining basil. Let stand five minutes before cutting.

## Chicken Enchiladas

1 T. olive oil
$1 / 2$ yellow onion, chopped
1 red bell pepper, chopped
2 cloves garlic, minced
1 t. cumin
110 oz . can red enchilada sauce
18 oz . can crushed tomatoes
3 C. cooked and shredded chicken
2 C. shredded cheese
1/4 C. freshly chopped cilantro
Salt
12 corn tortillas

## Directions:

Preheat oven to 350 degrees.
In large skillet, over medium high heat, heat olive oil. Add chopped onion and chopped red pepper. Cook until onion is soft (five minutes). Add garlic and cumin. Cook for 1 minute - until fragrant. Add enchilada sauce and crushed tomatoes. Cook for 2-5 minutes.

Reserve 1/2 C. of the sauce for topping. Draw off 1 C. for chicken mixture. Spread rest in bottom of $9 \times 13$ baking pan.

Combine chicken, 1 C. cheese and cilantro. Add 1 C. of enchilada sauce mixture and toss to combine. Season with salt.

Split chicken mixture among 12 corn tortillas. Roll each and place seam side down in baking pan atop enchilada sauce. Spread reserved 1/2 C. of sauce on top and sprinkle with remaining cheese.

Bake for 10 minutes or until cheese is melty and bubbling. Garnish with cilantro. Serve.

## Chicken Fried Rice

1 egg
1 T. water
1 T. butter
1 T. vegetable oil 1 onion, chopped
(Any cooked vegetables you want to add)

## Directions:

In small bowl, beat egg with water. Melt butter in skillet over medium low heat. Add egg and leave flat for 1-2 minutes. Remove from skillet and cut into shreds.

Heat oil in skillet. Add onion and sauté until soft. Add rice, soy sauce, pepper and chicken. Stir fry for about 5 minutes. Stir in peas, chopped carrots, corn, any type of vegetable you'd like. Finally, stir in the shredded egg and serve.

## Skinny Bruschetta Chicken

3 or 4 chicken breasts
4 or 5 small tomatoes, chopped
1 clove garlic, minced
1 t. olive oil
1 t . balsamic vinegar
$1 / 8 \mathrm{t}$. sea salt
Handful basil, chopped
Directions:
Preheat oven to 375 degrees (unless you grill the chicken). Sprinkle salt and pepper over top, cover and bake for 35 to 40 minutes or until juices run clear.

Combine chopped tomatoes, garlic, olive oil, balsamic vinegar, sea salt and basil in a bowl. Refrigerate until chicken is ready to be served and spoon over the chicken.

## Hayden's Chicken Parmesan

2 C. panko breadcrumbs
$1 / 2$ tsp. garlic powder
1/4 C. freshly grated Parmesan
1 large egg, beaten with 1 T . water
2 C. all-purpose flour
$11 / 2 \mathrm{lb}$. boneless skinless chicken cutlets
kosher salt
Freshly ground black pepper
Vegetable oil, for frying
2 C. marinara
1 C. shredded mozzarella
3 T. chopped fresh basil

## Directions:

Preheat oven to 400 degrees. Prepare breading station with 3 large mixing bowls: 1 bowl with panko, garlic powder, and Parmesan mixed with a fork; another with the egg mixture; and the third with flour.

Season chicken with salt and pepper, then coat each piece of chicken in flour and shake off excess. Dip chicken into egg mixture and then into bread crumb mixture. Set aside on a plate.

In a large skillet over medium-high heat, add 1" oil. When oil in pan is hot but not smoking, add chicken. Cook until golden brown, 5 to 7 minutes, then transfer to a paper tow-el-lined plate to drain.

Meanwhile, in a large oven proof skillet over medium heat, warm marinara. Turn off heat and place chicken in sauce. Top with mozzarella and bake until cheese is melted, 5 to 7 minutes. Top with basil and serve immediately.

## Chicken Marbella

1/2 C. olive oil
1/2 C. red-wine vinegar
1 C . pitted prunes
1/2 C. pitted Spanish green olives
$1 / 2 \mathrm{C}$. capers with a bit of juice
6 bay leaves
1 head of garlic, peeled and finely pureed
1/4 C. dried oregano
Coarse salt and freshly ground black pepper, to taste
4 chickens ( $21 / 2$ pounds each), quartered
1 C. brown sugar
1 C. dry white wine
$1 / 4 \mathrm{C}$. fresh parsley or cilantro, finely chopped

## Directions:

Combine olive oil, vinegar, prunes, olives, capers and juice, bay leaves, garlic, oregano, and salt and pepper in a large bowl. Add chicken and stir to coat. Cover the bowl and refrigerate overnight.

Preheat oven to 350 degrees.
Arrange chicken in a single layer in one or two large, shallow baking pans and spoon the marinade over it evenly. Sprinkle the quartered chicken pieces with the brown sugar and pour white wine around them.

Bake, basting frequently with the pan juices, $50-60$ minutes. Juice should not be pink when chicken is pricked with a fork.

With a slotted spoon, transfer the chicken, prunes, olives, and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle with parsley or cilantro. Pass remaining pan juices in a sauceboat.

## Andy Specek's Greek Chicken

Do you know about zipper bags and chicken breasts? Oh my goodness, why did this take me so long? Better than Shake and Bake by far. I love the way panko breadcrumbs keep the breasts moist.

## Directions:

For two breasts, use a quart size zipper bag. Drop in $1 / 4$
C. panko breadcrumbs and seasonings of your choice. Mix together thoroughly, then add 2 T . olive oil. Mix that all up. The breadcrumbs should still be crumbly, but will have absorbed enough oil to make this amazing. And, you don't have to spray coat your pan.

Add thawed and rinsed chicken breasts, coat thoroughly. Drop onto an aluminum foil lined sheet pan.

Bake in a 400 degree oven for 17-20 minutes, turn the breasts over and bake for another 15-20 minutes. Just. Wow.

Frozen breasts should roast for at least thirty minutes per side. The panko might get very brown and toasty, though.

Greek seasoning:
I use Cavender's All Purpose Greek seasoning, but you can mix your own:
2 t . salt
2 t. garlic powder
2 t. dried basil
2 t . dried Greek oregano
1 t . ground cinnamon
1 t . ground black pepper
1 t . dried parsley
1 t . dried rosemary (minced)
1 t . dried dill weed
1 t . dried marjoram
1 t. cornstarch
$1 / 2 \mathrm{t}$. ground thyme
$1 / 2 \mathrm{t}$. ground nutmeg

## Creamy Homemade Chicken and Noodles over Mashed Potatoes

1 broiler-fryer chicken (precut and packaged, 2 chicken breasts, 2 chicken legs, 2 thighs, and 2 wings)
6 C. water 1 t . garlic salt
1 C. carrot, sliced
1 t . seasoning salt
1 C. onion, chopped
1 t . ground black pepper
$1 / 4$ C. celery, chopped fine
1 T. dried parsley
1 lb . egg noodles
Mashed Potatoes:
3 lbs. russet potatoes
2/ C. - 1\% low-fat milk
4 T. margarine
salt and pepper

## Directions:

Chicken \& Noodles: In large pot, place chicken, water, carrots, onion, celery, garlic salt, seasoning salt, black pepper and parsley. Set heat to high. Bring to a boil and then lower to medium. Cook for 45 minutes.

When chicken is done, remove from broth and separate bones and skin from meat. Return meat to broth.

Turn heat back to high and when boiling, add egg noodles. Return temperature to medium and cook until noodles are done and most of the broth has been absorbed.

Mashed Potatoes: Peel and chop potatoes and add to a separate large pot of water. Cook on high for 15 minutes or until potatoes are tender. Drain.

Add margarine and milk to potatoes and mash until fluffy and smooth. Add salt and pepper to taste.

To serve, place mashed potatoes in center of dinner bowl. Ladle chicken and noodles over top of the mashed potatoes.

## Stuffed Chicken Marsala

4 boneless skinless chicken breasts
3/4 C. flour
Salt / pepper to taste
$1 / 2 \mathrm{C}$. olive oil
Stuffing (combine in a bowl, set aside):
$1 / 2 \mathrm{C}$. smoked gouda or provolone - shredded
1 C . mozzarella - shredded
1/4C. Parmesan - grated
1/2 C. breadcrumbs
1 t . fresh garlic - minced
1 t . red pepper flakes
2 T. sun-dried tomatoes - roughly chopped
3 green onions - thinly sliced
$3 / 4 \mathrm{C}$. sour cream
Sauce:
1 yellow onion - sliced very thinly
4 C. dry Marsala wine
8 oz . heavy cream
12 oz. button mushrooms - thinly sliced

## Directions:

Preheat oven to 350 degrees.
Butterfly chicken: slice the side of the thickest part of breast and flatten (not all the way through). Cover with wax paper or plastic wrap. Gently pound to $1 / 4-1 / 2^{\prime \prime}$ thick. Fill each breast with stuffing. Don't overstuff. Coat breast with salt, pepper and flour.

Heat oil in skillet. Cook breasts, flipping until each side is golden-brown. Place breasts in baking dish. Bake 15-20 min.

Add onions to chicken scrapings. Cook for 2 minutes. Add mushrooms and saute until onions are translucent - about 5 minutes.

Deglaze pan by adding wine and bringing to light boil. Reduce wine by half. The sauce will brown as onions caramelize.

Heat heavy cream in microwave for 20 seconds to temper. Slowly pour into the skillet and bring to a light bubble. Reduce heat to low and cook 5 minutes. Remove from heat.

Serve over chicken and mashed potatoes.

## Chicken Noodle Casserole

Servings: 6
2 C. uncooked egg noodles
2 C. cooked, shredded chicken
1 (10 oz.) package frozen peas and carrots
1 (10 oz.) package frozen corn
1 C. milk
1 (10 oz.) can cream of chicken soup
1 ( 10 oz. ) can cream of mushroom soup
salt and pepper, to taste
$1 / 2 \mathrm{~T}$. dried minced onion
2 T . melted butter
$1 / 2 \mathrm{t}$. garlic powder
$1 / 2 \mathrm{t}$. Italian seasoning (optional)
Directions:
Preheat oven to 350 degrees. Spray $9 \times 13$ " baking dish with nonstick spray.

Boil egg noodles according to package directions. Drain.
In a large bowl combine remaining ingredients. Add cooked noodles to mixture. Gently stir to combine everything. Pour into prepared baking dish. Cover with foil.

Bake 30 minutes. Remove from oven and let stand 5 minutes before serving.

"Honey, you've turned into quite the cook." Marie said as she walked past Polly.

Polly laughed. "My family kept growing and somebody had to feed them, though lately, it feels like I could publish a book on cooking for a crowd."

A Heart's Assurance, Chapter 18


## Baked Steak

3 lbs. beef top round steak
$1 / 4 \mathrm{C}$. flour
salt, pepper
2 T . olive oil
$21 / 2$ C. beef stock
3 T. Worcestershire sauce
$11 / 2 \mathrm{lbs}$. sliced onions

## Directions:

Preheat oven to 375 degrees.
Pound steak to tenderize. Dredge both sides in flour mixed with salt and pepper. In heavy ovenproof skillet, heat oil, add steak and brown on both sides, remove steaks and add stock, bring to boil, scraping bits off pan.

Add Worcestershire sauce, more salt and pepper to taste; remove from heat. Layer half the onions in pan, add steak, layer rest of onions, broth, spoon some broth on top.

Bake for 2 hours, covered, basting steak, spooning juices over steak after 1 hour.

Remove to cutting board and slice.
Serve with the gravy.

Polly smiled. "You sound like my Grandmother Giller. Food fixed everything for her. There was never a time we were at her house when she wasn't cooking or cleaning. She annoyed my mother because Mom always felt like she had to help and she hated being stuck in the kitchen when there were other things going on."

## Beef Burgundy

4 lbs. Round steak - cubed
1 C . red burgundy wine
2 cans cream of celery soup
1 can cream of mushroom soup
1 envelope onion soup mix
4 C. sliced mushrooms

## Directions:

Marinate meat in wine for $1 / 2$ hour at room temperature. In casserole pan, mix rest of ingredients, add meat and wine.
Bake at 275 degrees for 4 hours. Serve over cooked noodles.

## Iowa Maid-Rite Sandwiches

1 t. olive oil
$1 / 4$ yellow onion, minced
1 lb . lean ground beef
1 C . beef broth
4 T . prepared yellow mustard
2 T. Worcestershire sauce
$1 / 8 \mathrm{t}$. Kosher salt
$1 / 8 \mathrm{t}$. freshly cracked black pepper

## Directions:

Heat olive oil over medium heat in a large skillet. Add minced yellow onion and cook until tender. Add lean ground beef, breaking into small pieces/crumbles while it cooks. As beef begins to brown, stir in beef broth. Add mustard, Worcestershire, salt and pepper.

Cook over medium heat for 15 minutes, or until liquid is mostly gone.

Spoon onto buns and serve.

## Italian Slop (or goulash or whatever)

1 lb . hamburger
15 oz . can crushed tomatoes (or tomato sauce)
2 T. brown sugar
1 T. Italian seasoning
1-12-16 oz. pkg. elbow macaroni (cook according to pkg. directions)

## Directions:

Brown hamburger with Italian seasoning.
Add tomatoes and brown sugar.
Add minced garlic, diced onions, green peppers, or sliced mushrooms for additional flavor, if you like. Add cooked elbow macaroni and stir.

## Shepherd's Pie Casserole

$11 / 2$ to 2 lb . potatoes, peeled and quartered 1 stick butter
1 medium onion, chopped
1-2 C. vegetables - diced carrots, corn, peas
$11 / 2 \mathrm{lbs}$. ground round beef
$1 / 2 \mathrm{C}$. beef broth
1 t . Worcestershire sauce
Salt, pepper, other seasonings of choice

## Directions:

Boil potatoes: Place peeled and quartered potatoes in medium sized pot. Cover with at least 1 " cold water. Add 1 t . salt. Bring to a boil, reduce to a simmer, and cook until tender, 15-20 minutes.

Sauté vegetables: While the potatoes cook, melt 4 T. butter in a large sauté pan on medium heat. Add chopped onions
and cook until tender, 6-10 minutes. If you include vegetables, add according to their cooking time. Carrots should be cooked with the onions. Peas or corn should be added after the meat starts to cook, as they take very little cooking time.

Add ground beef to the pan with the onions and vegetables. Season with salt and pepper.

When the beef is cooked through, add Worcestershire sauce and beef broth. Bring to a simmer and reduce heat to low. Cook uncovered for 10 minutes, adding more beef broth if necessary to keep the meat from drying out.

Mash the cooked potatoes with 4 T. of butter. Season with salt and pepper to taste.

Preheat oven to 400 degrees. Spread beef, onions, and vegetables in an even layer in a large baking dish ( $9 \times 13$ casserole) and top with mashed potatoes.

Bake until browned and bubbling, about 30 minutes.

"But there's sunshine today."
"So that means I sparkle." Beryl wagged her finger at Polly. "Andy tells me that she and Lydia were here this morning helping you prepare the food. How come you didn't invite me?"'

Polly opened her mouth to say something, but found that she had no words.
"That's right, Missy. Just because I'm the worst cook this side of the Mississippi doesn't mean that I can't mix cheese into potatoes."

Just Around the Bend, Chapter 22


"You cook?" Polly asked.

"Of course I cook. I'm a great cook." Then, Beryl stopped. "I make a helluva salad and I'm wicked good with a knife.

All Roads Lead Home, Chapter 9


## Pizza Grilled Cheese Sandwich

2 slices cheese (any kind)
Leftover spaghetti sauce
4 pieces pepperoni (or any other cooked meat)
Sliced mushrooms (optional)
Sliced olive (optional)
2 pieces bread
Butter

## Directions:

Butter the bread as you would to make a normal grilled cheese sandwich. Put a piece of cheese atop the butter side down piece of bread. Dollop a generous amount of spaghetti sauce on the piece of cheese.

Add whatever pizza toppings you like. Remember, you have to flip this. Too many toppings will make this difficult.

Top with another slice of cheese. Butter the other piece of bread and put it butter side up on top.

Cook until golden brown on each side.

"We don't have to eat pizza tonight. This is awesome."
Polly laughed until she snorted. "We're terrible, aren't we. I should cook more often."

## "Either that or hire Sylvie as our live-in chef." A Season of Change, Chapter 1

## Breaded Pork Tenderloins

There are as many variations on this recipe as there are restaurants in the state of Iowa. The only thing common to all of them is that they use pork tenderloin. Pound it flat, bread it, fry it, and serve it up on a bun. Let's see what we can come up with. Oh, if you need to release some aggression - now's the time. Haul that meat tenderizer out, you're about to party.

1 pork tenderloin (1-1.5 lbs) - trimmed of fat and silverskin 1 C. buttermilk (okay, fine, whole milk will do)
2 large eggs
Paprika (2 shakes? It's up to you)
Cayenne (a tad if you're up to it)
1 C. flour
1 C. crushed saltines (super-fine - no chunks)
1 C. Panko breadcrumbs (or toasted regular breadcrumbs) Salt, pepper, onion powder, garlic powder (no more than $1 / 2 \mathrm{t}$. of each)
3/4 C. oil
Large sandwich buns
See, already the recipe is flexible.

## Directions:

Cut the tenderloin into four equal parts. Butterfly each piece by cutting it $3 / 4$ of the way through and folding it back you've already doubled its size. Wrap that cutlet in plastic wrap and pound it to $1 / 4^{\prime \prime}$ thick. You can keep going if you want it to fill your plate. If you can see through the meat in places, you're just fine.

Set up coating dishes:
Wet coating: Combine milk, eggs, paprika and cayenne.
Dry coating: Flour, breadcrumbs, crackers, salt, pepper, onion powder, garlic powder (and other seasonings you want).

Start with the milk / egg wash. Shake off excess. Coat with dry mixture. Press lightly so breading gets into every crevice. You don't want any meat to be exposed. Shake off excess.

Fry in 365 degree oil - 3-4 minutes per side. Cook until golden brown and meat has reached an internal temp of 160 degrees. Keep the oil hot while frying.

One recipe recommends that you marinate the pork in the wet coating and refrigerate it overnight to make them tender. Oooh, I like that idea.

## Ham Loaf

(large recipe - makes 24 individual loaves)
$21 / 2 \mathrm{lb}$. Ground ham
2 lb . Ground fresh lean pork
1 lb . Ground lean beef
3 C. graham cracker crumbs
3 eggs
2 C. milk

## Directions:

Combine ingredients for loaf, divide into 24 individual loaves. Place in deep dish pans.

Topping:
2 C. brown sugar
1/2 C. water
1/2 C. vinegar
1 t. dry mustard
Combine ingredients for topping - pour over loaves.
Bake at 350 degrees for 1 hour. These may be frozen before baking.

"You think you're pretty cute with this whole brownie episode, don't you."
"It worked."
"Where in the world did you come up with it?"
Polly shrugged. "I don't know. It just came to me as it played out. Food generally makes people feel better and if I could get you two facing each other without thinking about how mad you were, life would work itself out."

Through the Storm. Chapter 6


## Brownies

Amy Purintun
1/2 C. melted butter
1 C . sugar
1/2 C. brown sugar
2 eggs
Cream above ingredients well, then add:
1 tsp. vanilla
1 C. flour
4 T. cocoa
1 t . baking powder pinch salt
$1 / 4$ to $1 / 2$ C. chocolate chips and/or nuts
Put in well-greased $7 \times 11$ pan. Bake at 350 degrees for 25-30 minutes.

## Really Good Brownies

Amy Purintun
8 T. margarine, soft
2 C. sugar
2 t . salt
2 t. vanilla
4 eggs
8 T. milk
1 C. nuts (optional)
1/2 C. cocoa
11/2 C. flour
Mix and pour into $9 \times 13$ pan.
Bake at 350 degrees for 20-25 minutes.

## Butterscotcheroos

Amy Purintun
The Des Moines Register tells me this recipe is an Iowa favorite. I had to move to Nebraska to discover it. Polly has yet to add it to her repertoire. Trust me ... soon!

1 cup sugar
1 cup white corn syrup
1 cup peanut butter
6 cups rice krispies
1 bag of butterscotch chips
1 bag of milk chocolate chips
Directions:
Bring sugar and syrup to rolling boil. Remove from heat and stir in peanut butter. Mix until creamy.

Add rice krispies and mix well. Press into jelly roll pan.
Mix the two kinds of chips together and melt in microwave. Go slow -- overheating will dry out the chips and then you have to start over! Zap and stir, zap and stir. You get the idea. Beat together until all blended. Spread over cereal mixture. Cut and enjoy.


## "Polly Giller, what are you doing on my wife's phone?"

She laughed. "We kidnapped her. She won't be allowed to leave until she's baked many goodies and hugged many necks."

Unexpected Riches, Chapter 2

## Cheesecake Brownies

1 pkg. (18-20 oz.) brownie mix ( $9 x 13$ pan size)
1 pkg. (8 oz.) cream cheese, softened
1/3 C. sugar
1 egg
$1 / 2$ t. vanilla

## Directions:

Preheat oven to 350 degrees.
Make brownie mix according to directions (you might need oil and eggs for this, check your package). Spread evenly in bottom of well-oiled 9x13 pan.

Beat cream cheese in large bowl with mixer until creamy. Add sugar, egg and vanilla. Mix well. Drop by dollops (love that word) over brownie batter, swirl gently (very gently so it does mix in) with knife.

Bake 35-40 minutes or until toothpick inserted in center comes out with fudgy crumbs. Cool completely, cut and serve.

## Chocolate Peanut Butter Balls

1 C. crunchy peanut butter
2 C. rice krispies
12 oz. chocolate chips

1/4 C. butter (softened)
1 C. confectioners sugar paraffin wax (optional)

Directions:
Combine peanut butter and butter. Add cereal and sugar. After mixed - form into balls.

In double boiler, melt 12 oz . chocolate chips. Add paraffin to make it thinner, if necessary. Dip each ball in chocolate (I use wooden toothpicks to lift in and out). Place on wax paper. Refrigerate until firm.

## Grammy's Fudge

3 C. sugar
3/4 C. milk
3 sq. unsweetened chocolate
3 T. light corn syrup
1/4 t. salt
1 t. vanilla
2 T. butter
chopped nuts (optional)

## Directions:

Boil sugar, milk, chocolate, corn syrup and salt in covered pan until it reaches soft ball stage (use a candy thermometer). Do not stir after it is all melted together.

After removed from the heat add vanilla and butter. Beat until creamy, add nuts, pour into a buttered $8 \times 8$ pan to cool.

## Hard Candy

2 C. sugar
1 C. light Karo syrup
1/2 C. water
1 T. flavoring (peppermint, cinnamon, etc.)
1 T . coloring (green for peppermint, red for cinnamon, etc.)

## Directions:

Boil sugar, Karo syrup and water to hard crack stage - 300 degrees. Do not stir.

Remove from heat.

Add flavoring and coloring.
Pour immediately into jelly roll pan sprayed with PAM.
Break apart when cooled.

## Pumpkin Bars

I love pumpkin. When I was young and mom would ask what dessert I wanted for my birthday, it was pumpkin pie before chocolate cake every time.

This recipe for pumpkin bars is the best I've ever eaten. It is incredibly moist and the taste is out of this world.

1 C. oil
2 C. sugar
2 C. pumpkin (1 can)
4 Eggs
2 C. flour
2 t . baking powder
1 t . baking soda
$1 / 2 \mathrm{t}$. salt
2 t . cinnamon

Directions:
Mix together and put in large greased jelly roll pan. Bake 20 to 25 minutes at 350 degrees.

When cooled, frost with the cream cheese frosting found elsewhere in this booklet. Cut and serve.


She sprayed the jelly roll pan, poured the pumpkin mix in, then put it in the oven to bake. This was her favorite fall recipe. There was nothing better than the scent of cinnamon and pumpkin to get her ready for crisp leaves on the ground and a brisk chill in the air.

# Salted Nut Roll Bars 

Amy Purintun
1 yellow or white cake mix $1 / 4 \mathrm{C}$. melted butter
1 egg
Mix and press into greased $9 \times 13$ pan
Bake at 350 degrees for 10 minutes
Immediately put 3 C . mini marshmallows over the top of crust and bake again for 3 minutes or until all puffy in the oven.

Mix the following:
12 oz. butterscotch chips 1 C. peanut butter
(or peanut butter chips) 1 C . dry roasted peanuts
1/2 C. corn syrup 2 C. Rice Krispies
1 tsp. vanilla
Spread atop puffy marshmallows. Chill before cutting.

## Turtle Brownies

Amy Purintun

114 oz. package caramels $2 / 3 \mathrm{C}$. evaporated milk
1 box German choc. cake mix
3/4 C. soft margarine

1 c. nuts
12 oz. semisweet chips

## Directions:

Combine caramels and $1 / 3$ cup evaporated milk on top of double boiler. Stir until melted.

Combine cake mix, remaining milk and softened margarine. Blend until mixture holds together. Stir in nuts. Press onehalf of cake mixture in a greased $9 \times 13$ pan and bake for six minutes at 350 degrees. Remove from oven and sprinkle chocolate pieces on top. Pour melted caramel evenly over top. Crumble remaining cake mix over caramel and bake at 350 degrees for 15-20 minutes. Cool slightly and cut into bars.

## Zebra Bars

2 C. flour
1 tsp. baking powder
$11 / 2 \mathrm{C}$. semi-sweet chocolate chips
1 C. butter (room temp.)
1 C. brown sugar
2 eggs (room temp.)
1 tsp. vanilla
3/4 C. chopped nuts (walnuts)
Directions:
Mix butter, sugar, eggs and vanilla. Stir together flour, baking powder. Blend into wet mixture. Put $1 / 2$ batter in separate bowl. Stir in 1 C. melted chips. Save $1 / 2$ C. chips for later.

Line $13 \times 9$ pan with foil, then grease with butter and dust with flour. Spread chocolate batter on bottom of pan, then drop white batter on top, spread. Sprinkle with remaining chocolate chips and nuts.

Bake 30-35 minutes at 350 degrees. When cool, lift tin foil out of pan. Cut right on foil.

"Speaking of Aaron, his wife came over the other day. She brought three different meals, with salads and breads and cupcakes. Mark keeps making a big deal about having real home-cooked food in the house.'

Polly laughed. "I think Lydia has fed every person in Bellingwood at one time or other."
> "How can you be scared of the sheriff when his wife is that fabulous?"


I think it's time for a party. Or at least an opportunity for us to wallow in ice cream and chocolate sauce."

Henry leaned over and kissed her forehead. "That sounds perfect. I like the way you take care of your emotions."
"It's the same way you take care of my emotions - ice cream and chocolate."

Pages of the Past, Chapter 2


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## Homemade Ice Cream

Aunt Esther

For one gallon
8 eggs, beaten until frothy
2 C. sugar - add to eggs
1/2 Pint cream
4-6 T. vanilla
Whole Milk - fill to proper level marked on canister.
Freeze in ice cream freezer and serve.

## Ice Cream Sandwich Cake

24 vanilla ice cream sandwiches
(rectangular with chocolate cookie), unwrapped
2 - 8 oz. containers Cool Whip
$1-12 \mathrm{oz}$. jar hot fudge ice cream topping, warmed
1 - 12 oz . jar caramel ice cream topping
$1 / 4 \mathrm{C}$. chopped pecans (or any of your favorite nuts)

## Directions:

Arrange ice cream sandwiches in a layer in the bottom of a $9 \times 13$ dish.

Top with a layer of whipped topping, hot fudge topping, caramel topping. Repeat layers until you end up with a layer of whipped topping. Sprinkle with nuts.

Cover with aluminum foil and freeze until set - at least 30 minutes.



Beryl looked up. "Sometimes we just need to be reminded that life is easy. You can't accuse me of making cooking easy, but I can certainly enjoy the easy life."

Look Always Forward, Chapter 19


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## Carrot Cake

2 C. all-purpose flour
2 C. sugar
1 t . baking powder
1 t . baking soda
1 t . ground cinnamon
3 C. finely shredded carrots
1 C. cooking oil
4 eggs

Cream Cheese frosting

## Directions:

Grease and lightly flour two $9 \times 1-1 / 2$-inch round baking pans or grease one $13 \times 9 \times 2$-inch baking pan; set pan(s) aside.

In a large mixing bowl, combine flour, sugar, baking powder, baking soda, and cinnamon. Add carrots, oil, and eggs. Beat with an electric mixer till combined.

Pour batter into the prepared pan(s).
Bake in a 350 degree oven for 30 to 35 minutes for round pans or 35 to 40 minutes for $13 \times 9$-inch pan or until a wooden toothpick comes out clean.

Cool layer cakes on wire racks for 10 minutes. Remove from pans. Cool thoroughly on wire racks. Or, place 13x9-inch cake in pan on a wire rack; cool thoroughly.

Frost with Cream Cheese frosting. Recipe found elsewhere in this booklet.

## Old-Fashioned Chocolate Cake

$21 / 2 \mathrm{C}$. all-purpose flour
1 C . unsweetened cocoa powder
$11 / 2 \mathrm{t}$. baking soda
$1 / 2 \mathrm{t}$. baking powder
$1 / 2 \mathrm{t}$. salt
1 C. butter, softened
13/4 C. sugar
3 eggs
$11 / 4 \mathrm{t}$. vanilla
12/3 C. milk
Directions:
Pre-heat oven to 350 degrees. Grease and flour two round cake pans.

In a medium-size bowl, combine flour, cocoa, baking soda, baking powder, and salt. In a larger bowl, combine butter, sugar, eggs, and vanilla. Beat well. Add flour mixture and milk; beat again.

Pour batter into prepared pans.
Bake 30-35 minutes, or until a toothpick inserted in the center comes out clean. At 25-30 minutes, check your cake with the toothpick test until done. Do not overbake!

Cool on wire racks for 10 minutes then invert to cool completely.

Cupcakes will be done in 15-20 minutes. A large rectangular baking pan, cake will be done in approximately 30 minutes.

Sprinkle with powdered sugar or ice with Fluffy White Frosting.

# Cream Cake with Optional Ganache 

(Gefullter Kuchen)
Jancie Ter Louw
Cream Cake:
3 eggs 2 t. baking powder
1 C. sugar
$1 / 2 \mathrm{t}$. salt
11/4 C. flour
1/2 C. milk

## Directions:

Beat eggs. Add sugar gradually and beat until foamy. Sift flour, baking powder, and salt together, and add alternately with milk.

Grease and flour two 8-inch cake pans. Pour batter into prepared cake pans and bake at 375 degrees for about 25 minutes.

When cool, split layers, and spread the following filling between layers. Makes two 2-layer cakes.

## Filling:

11/2 C. milk, scalded
1 C. sugar
2 T. cornstarch
2 T. butter
$21 / 4 \mathrm{t}$. salt
1/2 C. cold milk
2 eggs well beaten
2 tsp. vanilla

Combine sugar, cornstarch, butter, salt, and cold milk. Stir into scalded milk, and cook over a double boiler until thickened, stirring constantly. Slowly add the beaten eggs and cook several minutes longer. When cool, add vanilla.

This cake has the potential to be turned into Boston Cream pie with the addition of Ganache:

## Ganache

8 oz . semisweet chocolate, coarsely chopped
1 C. heavy cream
1 T . unsalted butter, at room temperature
Place chocolate in a medium heatproof bowl; set aside.
Place cream in a small saucepan over medium heat and bring to a simmer. Pour over chocolate and let stand until chocolate has softened, about 5 minutes.

Add butter and stir until smooth. Let cool slightly before using.

Pour over cream filled cake.

## Filled Cupcakes

Diana Wilkey
Use chocolate cake recipe or boxed mix of your choosing
Filling:
1/3 C. evaporated milk 1 T. water
2/3 C. Crisco
1/4 C. powdered sugar
1/2 C. sugar
1 tsp. vanilla
Directions:
Beat with mixer for ten minutes. Add 1 tablespoon water and $1 / 4$ cup powdered sugar. Beat until fluffy.

Prepare cupcakes according to package. Place filling in pastry tube using largest hole tip. While cupcakes are warm (not hot), insert tip in top and fill until sides push out. Frost when cool.

## German Chocolate Cake

Grandma Greenwood

1-4 oz. pkg. Baker's German Sweet Chocolate
$1 / 2$ C. boiling water
Melt chocolate in 1/2 C. boiling water - then cool.
Cream together:
1 C. butter
2 C. sugar

## Add:

4 egg yolks - unbeaten, one at a time
1 t. vanilla

Add:
$21 / 2$ C. cake flour
$1 / 2 \mathrm{t}$. salt
1 t . soda
1 C. buttermilk

Fold in:
4 egg whites which have been stiffly beaten.

Fills 3 large round layer cake pans or a a $9 \times 13$ cake pan. Bake cake at 375 degrees for 25-30 minutes.

Frosting:
1 C. evaporated milk 3 egg yolks
1 C. sugar
Vanilla
1/2 C. butter

Stir over medium heat until thick - 10-12 minutes
Add 1 C. coconut 1 C. pecans - chopped

Beat until cool. Spread over top only.

## Indian Pudding

I searched for the recipe for this baked cake-like pudding after Dad begged for it. He had eaten it while in seminary in Boston at one of Boston University's dining halls. It's incredible.

1/4 C. corn meal
2 C. hot milk
1/4 C. sugar
$1 / 8 \mathrm{t}$. baking soda
$1 / 2 \mathrm{t}$. salt
$1 / 2 \mathrm{t}$. ginger
1/2 t. cinnamon
1/4 C. molasses
1 C. cold milk

Directions:
Preheat oven to 275 degrees.
Stir corn meal, a little at a time, into hot milk and cook over low heat or in the top of a double boiler, stirring constantly, for 15 minutes or until thick. Remove from heat.

Mix together sugar, baking soda, salt, ginger and cinnamon, then stir into the corn meal mixture. Add molasses and cold milk, mixing thoroughly.

Pour into a 1 qt. casserole dish ( $8 \times 88^{\prime \prime}$ ) and bake in preheated 275 degree oven for 2 hours.

Serve warm with whipped cream and a light sprinkling of nutmeg or ice cream.


Lucy winked and handed Rebecca a smaller, paper bag. "I heard about your friend leaving town this morning. I'll bet your heart is hurting. You'll find some cookies in there. They won't fix it, but maybe they'll help."

## Key Lime Cupcakes

1 stick (4 oz.) butter, softened
3/4 C. granulated sugar
2 large eggs
2/3 C. milk
2 T. key lime zest
3 t. key lime juice
$13 / 4$ C. all-purpose flour
$21 / 2 \mathrm{t}$. baking powder
$1 / 2 \mathrm{t}$. salt

## Directions:

Preheat oven to 350 degrees. Line a 12-muffin tin with liners.
With electric mixer, beat butter and sugar until light and creamy. Add eggs, one at a time. Add milk, key lime zest, and juice - beat until well mixed. Add flour, baking powder and salt a little at a time - beat on low until smooth. Do not overmix. If too thick, add milk. You want to pour the batter, but don't make it too thin. Fill muffin cups - a little over halfway. Bake 20 minutes. Toothpick inserted in center should come out clean. Cool on a wire rack.

Frosting:
$1-8 \mathrm{oz}$. pkg. cream cheese, softened
1 stick (4 oz.) butter, softened
2 C. powdered sugar
1 T. key lime zest
1 T. key lime juice
Green and yellow food coloring - optional
With electric mixer, beat butter and cream cheese together, then slowly add powdered sugar. Add lime juice and zest. If you want a lime colored frosting, add a few drops of green and yellow food coloring. Don't overmix and refrigerate the frosting for thirty minutes if you want to pipe this on.

## Oude Dame Koek

(Old Ladies' Cake for Christmas)
Jancie Ter Louw
2 T. butter
1 C. sugar
1 egg, beaten
1/2 C. molasses
1/2 C. honey
$11 / 2 \mathrm{t}$. ground anise seed
2 C . sifted cake flour
1 t . baking powder
1 t . baking soda
$1 / 2 \mathrm{t}$. salt
$1 / 2 \mathrm{t}$. nutmeg
$1 / 2 \mathrm{t}$. allspice
$1 / 2 \mathrm{t}$. cloves
11/2 C. buttermilk
Directions:
Cream butter and sugar; add egg, molasses, honey, and anise. Beat well.

Sift together flour, baking powder, soda, salt, and spices. Alternately add dry mixture and buttermilk to butter mixture.

Pour batter into a greased 9-inch tube pan.
Bake at 300 degrees for 45 minutes.


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## Perfect Pound Cake

12 Servings
3 sticks softened butter
3 C. sugar
5 whole eggs
1 t . butter flavoring
2 t . lemon flavoring
3 C. all-purpose four
1 C. Sprite, 7-UP, or Sierra Mist
Directions:
Preheat oven to 325 degrees.
Cream butter. Add sugar, 1 C . at a time, mixing after each addition. Add eggs, 1 at a time, mixing after each addition. Add butter and lemon flavorings and mix well. Add flour, 1 C. at a time, mixing well after each addition. Add soft drink, then mix together until combined. Scrape sides of bowl, then mix briefly.

Pour into a greased bundt pan and bake for $60-70$ minutes, until cake no longer jiggles. Remove cake from oven and invert pan until cake drops out.


When she opened the front door of Sweet Beans, the scent of coffee and baking stopped her long enough to breathe in deeply.
"It's that good, isn't tit", a woman said, passing Polly in the doorway as she was leaving.

$$
\begin{aligned}
& \text { Polly laughed, a little embarrassed. "Yes it is. And it never gets old"" } \\
& \text { Reflecting Love's Charms, Chapter } 5 \\
& -88-
\end{aligned}
$$

## Persimmon Pudding

Another cake-like pudding. This is tart and sweet all at the same time. Believe it or not, in a small town in Iowa, there was a persimmon tree in the back yard of our parsonage. Mom had no idea what to do with that delicious fruit until she found this recipe. The year before we moved, she gathered every persimmon she could, prepared the mashed fruit and froze it. We had persimmon pudding for a couple of years after that. I missed it when we were finished with her stash.

1 C. flour
1 t . soda
1 t . salt (scant)
1 t . cinnamon
1 C. nutmeats (optional)
1 T. oil
3/4 C. sugar
$11 / 4$ C. persimmons (mashed / drained)
1 egg
1/2 C. milk
1 t . vanilla

Directions:
Sift together dry ingredients. Add nutmeats. Add remaining ingredients and beat until smooth. Pour into $8 \times 9$ greased pan. Bake at 325 degrees for 35 minutes.

Best served hot and topped with ice cream.


## "Where are you taking us for lunch?"

## Beryl snickered. "Hickory Park?"

Unexpected Riches, Chapter 25

## Rhubarb Cobbler

Does your house have rhubarb that seems to overrun everything? In every parsonage we ever lived in, there was a patch of rhubarb. Dad loved rhubarb cobbler and made it on his own all summer long. If we didn't have ice cream in the house, he was just as happy to pour cold milk over his hot cobbler.

1 C. flour
1 C. sugar
2 t . baking powder
2 T . shortening
3/4 C. milk
dash salt
1 t. vanilla
2-3 C. chopped rhubarb
Mix all together and place in $9 \times 13$ cake pan.
Mix together and pour over all rhubarb cake mixture:
$1 / 2$ C. hot water +1 C. sugar
Bake at 400 degrees for 35-45 minutes

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With her coffee mug in one hand, Polly opened the refrigerator to look for something interesting to eat for breakfast. She opened the freezer and chuckled at the amount of ice cream. The sundaes had been a hit, but Henry had bought way too much. However, he'd managed to slide a box of ice cream sandwiches in as well. She looked around, chuckling at herself. There was no one here to see her, so she took one out, peeled the wrapping back and went out to the living room to eat her ice cream on the sofa. It was good to be alone on a Saturday morning.

Reflecting Love's Charms, Chapter 15

## Strawberry Coffee Cake

Grease and flour a $10 \times 10^{\prime \prime}$ baking dish, knock out excess flour, and set aside.

Preheat oven to 350 degrees.
Streusel Topping:
Combine in a bowl and rub together with fingertips until crumbly.
3 T. cold unsalted butter, cut into $1 / 2$-inch cubes
$1 / 2 \mathrm{C}$. all-purpose flour
31/2 T. sugar
Strawberry Mixture:
Combine in a small saucepan. Cook 5-7 minutes over low heat. Stir constantly until sauce is thickened and strawberries are broken up. Set aside to cool.
1 C. (heaping) sliced strawberries
1/3 C. sugar
2 T. cornstarch
2 t . water
Coffee cake:
$1 / 2 \mathrm{C}$. butter, softened $\quad 2 \mathrm{C}$. all-purpose flour
1 C. sugar
1 t . baking powder
2 eggs
1 t . baking soda
$1 / 2 \mathrm{t}$. salt
8 oz. sour cream
1 t . vanilla extract
Optional - a few drops of almond extract

## Directions:

Cream butter and sugar until light and fluffy, about 3 minutes. Add eggs one at a time, beating well after each addition. Add vanilla extract, and (optional) almond extract.

Sift dry ingredients together.
Add dry ingredients to creamed butter in 3 parts alternating with the sour cream in 2 parts, beginning and ending with the dry ingredients. Beat just until combined.

Spoon $2 / 3$ of the batter into prepared pan. Spread the cooled strawberry mixture over the batter. Spoon the remaining batter onto the strawberries and spread evenly. Top with streusel topping and bake for 50-60 minutes, until a knife inserted into the center of the cake comes out clean.

## Pe

"When Grandma was still alive, this was the place to be." Henry said. "I'd sit there in front of the cupboard and watch her cook and bake, helping whenever she had something for me to do. Dad would always bring me out when she was canning, so I could run everything down to the cellar and stack it on her shelves." He looked out the back window. "She had a huge garden out here and over on that side, there were even a couple of rows of grape vines. She made the best jelly.'

Henry sat down and looked around, then jumped up. "This cookie jar was always full." He took the lid off. "As she got older, the cookies were more store bought than homemade, but I could always count on getting a cookie when I visited."

## Pies and Desserts <br> 

"When you finish the pie, do me a favor and make another someday in the pie plate and give it to a friend with this."

Polly read the note, which said:
"This pie is a treat, the plate is a gitt.
Its beautiful design, a sight to uplitt.
Food and love are only a part
Of friendship, a gitt that comes from the heart.
The gift of this plate is but a point in a line
That stretches beyond us, oh friend of mine.'
Through the Storm. Chapter 15


## Mountain Dew Salad Dessert

I found this recipe when I was working at my very first job, far from home. I made it as a lark - everyone knew my love for Mountain Dew. What I didn't realize was that it would be such a hit and I'd end up making it for every pot luck we had during those years.

2 pkg. (3 oz) lemon jello
1 lg . can crushed pineapple
1 -12 oz. can Mountain Dew
1 pkg. Dream Whip
1 can lemon pie filling
2 C. miniature marshmallows

Directions:
Dissolve 2 pkgs. lemon jello in 1 / 2 C. hot water.
Drain juice from can of pineapple. Add enough Mountain Dew to make 2 C. liquid. Add to jello.

Let set until syrupy.
Fold 1 pkg . of prepared Dream Whip into 1 can lemon pie filling. Add to jello mixture. Add pineapple and 2 C. miniature marshmallows.

Pour all into a $9 \times 13$ pan. Keep refrigerated.

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202
$$

"There is nothing to be afraid of with Beryl. You've seen her plenty of times and though she's a little eccentric, she is a wonderful woman and she is going to be lots of fun. I promise that she won't wear a big black hat on the top of her head or ride a broom around the building or anything like that. She doesn't put children in the oven and cook them for later and she doesn't turn children into cats or mice or anything else."

## Pecan Vanilla Pie

1 pie crust (refrigerator, frozen, homemade)
18 oz. pkg. cream cheese - softened
1 egg
1/4 C. sugar
2 t. vanilla extract
2 C. pecan pieces
2 eggs
1/2 C. sugar
1/2 C. corn syrup (light or dark)
3 T. butter - melted
$1 / 4 \mathrm{t}$. salt
2 t. vanilla

Directions:
Preheat oven to 350 degrees. Place crust in pie pan.
Beat cream cheese, 1 egg, $1 / 4 \mathrm{C}$. sugar and 2 t . vanilla until smooth. Spread evenly on bottom of crust. Bake 15 minutes.

Beat 2 eggs, $1 / 2 \mathrm{C}$. sugar until smooth. Add corn syrup, butter, 2 t . vanilla, salt. Stir until blended.

Sprinkle pecan pieces evenly over baked cream cheese layer. Slowly pour corn syrup mixture over nuts.

Bake 35-40 minutes or until just set in center. Cool completely on wire rack.


It didn't really matter, she surmised. Life was too short to be stingy with half a cookie. "Eat the whole cookie, then. But sit here with us while you do."

## Frozen Strawberry Mile High Pie

Janet Greenwood
The first time my sister-in-law served this pie, I didn't want to leave the table. She can't make it often enough to satisfy me.

Crust:
1 C. flour
1/2 C. nuts
1/4 C. brown sugar
1/2 C. margarine

Stir together and spread on cookie sheet. Bake at $350^{\circ}$ for 20 min. - being careful not to burn. Cool and crumble the crust. Spread 2/3 in $9 \times 13$ pan - save rest for topping.

Filling:
2 egg whites 2 T. lemon juice
1 C. sugar $1-10 \mathrm{oz}$. pkg. frozen strawberries
1 C . whipped whipping cream

## Directions:

Combine unbeaten egg whites, sugar, lemon juice, with slightly chopped up strawberries. Beat on high for 15 min . Fold in whipped whipping cream. Spread over crumbs. Sprinkle remaining crust on top. Freeze 6 hours. Serve frozen.

"This is strange. It never occurred to me to eat pie in the middle of the night," he said. "Mom would have had my head."
"Isn't it fun to have our own place where we can do whatever we want? Sometimes I still feel like I'm a little kid getting away with murder. Then it hits me that I'm an adult and have all these responsibilities. Do you suppose Aaron and Lydia ever get up in the middle of the night and just eat pie?"

Henry chuckled. "I don't want to think about what they do in the middle of the night." His face turned a little red. "See? You made me think weird things about the sheriff"'

Through the Storm, Chapter 23

## Sauces and Frostings <br>  <br> O <br> 

"It occurs to me that if you really don't want any supper, we might need to shock your stomach into realizing things are going to be okay." Lydia pulled the lid off a container filled with pumpkin bars. "Would you like some milk with this?"

It was too much. Polly threw her head back and laughed. "Wow. There will be no wallowing around here, will there."

All Roads Lead Home, Chapter 19

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## Really Good Brownie Frosting

Amy Purintun
6 Tbs. margarine
6 Tbs. milk
11/2 C. sugar
Directions:
Bring margarine, milk, and sugar to a rolling boil. Add chocolate chips. Stir until melted. Frost brownies and enjoy!

## Cream Cheese Frosting

6 T. butter, softened
3/4 lb. powdered sugar
3 oz. cream cheese, softened
2 T. milk
1 t. vanilla

Mix together - spread on pumpkin bars or anything else.
Replace milk with Bailey's Irish Cream or Kahlua for a more adult frosting for cupcakes and cakes. I have never tried it with a flavored coffee creamer, but my imagination says it might taste wonderful.

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"I don't know," she replied. "Today's my day off. I have no answers for anyone."
"You're silly." Rebecca put a coffee mug and a plate in front of Polly. "You should call Lydia. Go out to lunch or something. Do not sit in this house and come up with things to keep you busy. Got it?"

[^1]
## Easy Homemade Chocolate Sauce

3/4 C. white sugar
$11 / 2 \mathrm{~T}$. all-purpose flour
1/2 C. unsweetened cocoa powder
11/4 C. milk
2 T . butter
$1 / 2 \mathrm{t}$. vanilla extract, or more to taste
1 tiny pinch salt

## Directions:

Place sugar, flour, and cocoa powder into a bowl. Whisk together to remove lumps.

Heat milk, butter, and vanilla extract in a saucepan over medium heat until butter melts.

Whisk dry ingredients into the milk mixture a little at a time. Increase heat to medium-high until mixture comes to a simmer. Cook, stirring constantly, for 6 minutes. After 6 minutes, turn off heat. Whisk in a pinch of salt.

Pour hot over ice cream or store in airtight containers in the refrigerator.


Elijah cut through the tables and ran toward Polly. "Grandpa says we were really good boys during lunch and we get ice cream. He's fun."

## Fudge Icing

 (should set up like real fudge on top of your cake)3 sq. unsweetened chocolate
2 C. sugar
2 T. flour
3 T. butter

## Directions:

Melt chocolate. Combine sugar, flour and salt. Add to melted chocolate. Add milk. Boil slowly in covered saucepan for 2 minutes. Remove cover and boil until it reaches soft ball stage. Add vanilla and butter. Beat at high speed for 3-5 minutes. Spread on cake immediately. Frosts one 9x13 cake.

## Fluffy White Frosting

11/2 C. sugar
1/2 C. water
$11 / 2 \mathrm{t}$. vanilla

## Directions:

Combine sugar, water, and cream of tartar in a pan on the stove. Cook till bubbly and sugar is dissolved. In a bowl, combine egg whites and vanilla. Add sugar mixture to egg whites, a little at a time, beating constantly. Continue beating until stiff peaks form. Easily frosts a two-layer cake. Refrigerate for 30 minutes before frosting the cake.

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What she desperately wanted was to go up to Sweet Beans and surround herself with the smell of baked goods and coffee and maybe run into a few people who would talk to her.


Henry reached into the bag which had held the sandwiches and pulled out two chocolate chip cookies. "Will these help?"
"Gimme!" she said and reached over.
He held it out of her reach and said. "What's the magic word?"
"Now?"
A Big Life in a Small Town, Chapter 25


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## Sugar Cookies

When we were young, these were Mom's go-to cookies for everything. If we wanted a quick sugar fix, she made this recipe. If we wanted chocolate chip cookies, she added chocolate chips and dropped them on the cookie sheet. If we were making Christmas cookies, out came this recipe.

Mom received the classic Betty Crocker cookbook as a wedding gift in 1958. It was a good thing, too, since she had never learned to cook. Fortunately for Dad, their first church was within close proximity to his sisters. When they realized how little Mom knew, they took her under their wing and she became a terrific cook.

The cookbook was worn and well-used by the time it came to me. It is as much a treasure to me as anything. The page with Ethel's sugar cookie recipe is long gone. It was covered in dried dough, the page wrinkled from wet spoons being dropped on it and it had been taped together many times, before it fell out and was lost.

Here is the recipe. These are truly amazing.
Mix together:
1/2 C. butter, softened
1/4 C. shortening
1 C. sugar
2 eggs, room temperature
1 T. vanilla (or lemon flavoring)
Add:
$21 / 2 \mathrm{C}$. flour
1 t . baking powder
1 t . salt

Roll to $1 / 4^{\prime \prime}$ sheet and cut with cookie cutters. If making chocolate chip cookies, add 1-12 oz. pkg. to mixture and drop cookies.

Bake at 400 degrees for 6-8 minutes on an ungreased baking sheet.

## Molasses Sugar Cookies

| $3 / 4 \mathrm{C}$. margarine (softened) | 2 C. all-purpose flour |
| :--- | :--- |
| 1 C. sugar | 2 tsp. baking soda |
| $1 / 4 \mathrm{C}$. molasses | 1 tsp ground cinnamon |
| 1 egg | $1 / 2$ tsp salt |
|  | $1 / 2$ tsp ground cloves |
|  | $1 / 2$ tsp ground ginger |

Granulated sugar

## Directions:

In large bowl, with mixer at low speed, beat together margarine and sugar until creamy. Add molasses and egg, beating until well blended.

In medium bowl, blend flour, baking soda, cinnamon, salt, cloves and ginger. Add to molasses mixture; mix well. Cover and chill.

Form chilled dough into 1" balls. Roll each in sugar; place on non-stick cookie sheets about 2 inches apart.

Bake at 375 degrees for 6-8 minutes or until golden brown. Let stand 1 minute. Remove cookies to wire rack to cool.

Makes 5 doz. Cookies burn easily so watch closely.


## "Why don't you come in?" Polly asked. "I have cookies."

> "I knew you would." Beryl said. "Didn't I say that, Tallie? I told her that you knew we were coming and would have baked cookies. I felt it in the wind."

## Monster Cookies

Carol Greenwood

1/2 C. butter (1 stick)
$11 / 2$ C. peanut butter
3 eggs
1 t . white corn syrup
1 T . vanilla

2 t. soda
1 C. white sugar
13/4 C. brown sugar
41/2 C. regular oatmeal
6 oz. chocolate chips
4 oz. plain M\&Ms
Directions:
Mix sugars, oatmeal, chocolate chips, soda and M\&Ms.
Mix corn syrup, eggs, vanilla, peanut butter and butter.
Combine two together in a large bowl. Use hands if needed.
Drop cookies. Bake at 350 degrees for 10-15 minutes


Polly had a flash of a memory from her childhood. An older couple lived down the road from her home and when she was very young, before her mother died, she would ride her bike down to spend time with Mrs. Elmwood. Marie ... that was it. Marie loved making cookies and stored them in coffee cans in her deep freeze on the back porch. Whenever Polly showed up, they shared cookies and milk, and Marie usually sent a can of cookies home with her. She still loved frozen chocolate chip cookies and that memory reminded her why.

## Peanut Butter Cup Chocolate Chip Cookies

Reese's came out with the mini peanut butter cup and bakers everywhere rejoiced! A new way to make chocolate chip cookies more fun.

Mix up a batch of chocolate chip cookies from your favorite recipe. (If you don't want the chocolate chips, use a favorite sugar cookie recipe.)

Roll cookie dough into 1 " balls.
Place each ball into an ungreased mini muffin pan.
Bake at 375 degrees for 8 minutes.
Remove from oven and immediately press a peanut butter cup into the center of cookie ball.

Cool and remove from pan.

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For dessert they'd put chocolate chip cookie dough in mini muffin tins and inserted peanut butter cups as soon as they came out of the oven. Noah was quite proud of the fact that he'd been able to help with dessert, absolutely floored at putting candy into a cookie. Once the secret had been revealed, he talked and talked about how he'd never seen anything like it.

Capture the Moments, Chapter 15

- Notes -
- Notes -



[^0]:    "Wow, Sylvie. You're an artist with food, too," exclaimed Lydia. All Roads Lead Home, Chapter 10

[^1]:    "Henry," Polly whined. "She's bossing me around."
    A Heart's Assurance, Chapter 20

