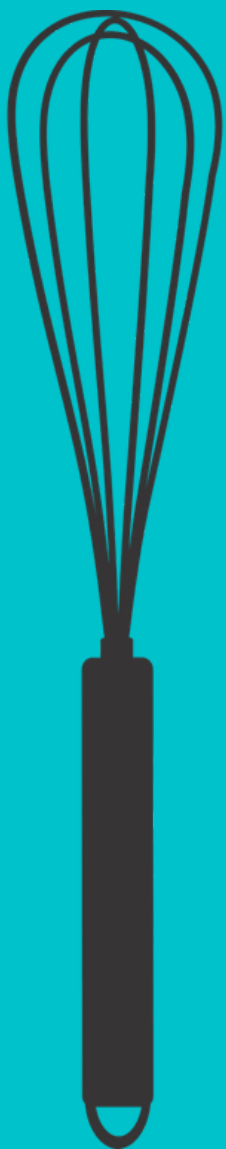
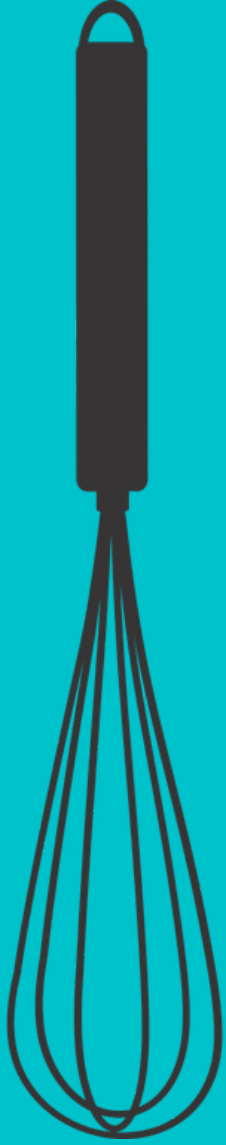


EAGLE TRACE COMMUNITY
ASSOCIATION

the
residents'
cook
book

A COLLECTION OF
RECIPES SUBMITTED
BY RESIDENTS





PEPPER SNACKS

INGREDIENTS

- 1 red pepper sliced into quarters with seeds removed
- Cream cheese
- Everything but the bagel seasoning

DIRECTIONS

Spread cream cheese on pepper and spice to taste with seasoning.

**SUBMITTED BY
ANGELA AND MARC TANNER**



CHICKEN FAJITA STUFFED PEPPERS

INGREDIENTS

- 6 oz. Yellow rice
- 3 Bell peppers
- ½ cup Yellow onion
- 2 Garlic cloves grated
- 3 Chicken Breasts diced
- 1 can Black beans
- 1 tsp. minced Cilantro
- 1 Tbs. Lime juice
- 6 tbs. Shredded Monterey Jack cheese
- 1 envelope of taco seasoning mix.
- Sour cream (if desired)
- Mexican hot sauce (If you like a little kick)

**SUBMITTED BY
JAMIE LAING**

DIRECTIONS

1. Preheat oven to 350 degrees
 2. Make the rice according to package instructions.
 3. Cut peppers in half, then seed and devein. Boil for 4 to 5 minutes, then drain and place in baking pan.
 4. Sauté onions and garlic in an oiled skillet, then transfer to plate.
 5. Add chicken to skillet and season with spices, then cook.
 6. Add onion mixture back into skillet, along with beans, rice, cilantro, and lime juice.
 7. Stuff peppers with filling, then bake. Sprinkle cheese onto peppers halfway through bake time.
- ** Serve chicken stuffed peppers with a dollop of sour cream and a dash of hot sauce, if desired.

Cooking Time: You'll need to bake these easy stuffed peppers for 30 to 35 minutes. Just make sure to pour a little water into the bottom of the baking dish and cover them with foil. This will create steam inside the pan and will cook the peppers while preventing them from drying out.



HASHED BRUSSEL SPROUTS

INGREDIENTS

- 2 tbsp freshly squeezed lemon juice, plus grated zest of 1 lemon
- 2 lbs Brussels sprouts
- 2 tbsp butter
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 2 tbsp poppy seeds (or substitute black mustard seeds)
- ¼ cup dry white wine
- Salt and pepper to taste

**SUBMITTED BY
BONNIE SINGER**

DIRECTIONS

- Place lemon juice in a large bowl. Cut bottoms off sprouts and discard. Halve sprouts lengthwise, and thinly slice crosswise. The slices toward the stem end should be thinner to help pieces cook evenly.
- As you work transfer slices into bowl with lemon juice. When all the sprouts are sliced, toss them in juice and separate leaves. (Recipe can be prepared to this point and refrigerated, covered, for up to 3 hours.)
- When ready to serve, heat butter and olive oil over high heat in skillet large enough to hold all the sprouts. When very hot, add sprouts, garlic and poppy seeds, and cook, stirring often until sprouts are wilted and lightly cooked, but still bright green and crisp, about 4 minutes. Some leaves may brown slightly.
- Add wine and sprinkle with salt and pepper. Cook stirring 1 minute more. Turn off heat, add more salt and pepper to taste if needed, and stir in the lemon zest. Transfer to bowl and serve.

Yield: 10 servings



“OZZIE’S” CRAB DIP

INGREDIENTS

- 2 cans white crab meat
- 1 lb Philadelphia Cream Cheese softened
- 2 tablespoons sour cream
- 1 tablespoon horseradish
- 1 tablespoon lemon juice
- 1 small grated onion (optional)
- 2 tablespoons Italian bread crumbs

DIRECTIONS

- Preheat oven to 350 degrees
- Mix all ingredients except bread crumbs. Put in oven safe casserole. Sprinkle top with breadcrumbs.
- Bake uncovered 15 minutes or until hot and bubbly. Serve with crackers or raw veggies.

**SUBMITTED BY
JEFF AND GAIL SMITH**



CHICKEN CHOW MEIN

INGREDIENTS

- 3 Tablespoons of Vegetable oil
- 2 cups of sliced carrots
- 1 large onion, coarsely chopped
- 4 cups of chopped celery
- ¼ cup chopped celery leaves, if you have them
- 1 ¾ cups chicken broth
- 3 tablespoons soy sauce plus more to taste
- 2 tablespoons of cornstarch
- ¼ cup of cold water
- 8 oz sliced mushrooms
- Salt and fresh-ground pepper, to taste
- 3 cups shredded cooked chicken
- 2 cups fresh bean sprouts
- 3 cups crisp Chinese noodles

DIRECTIONS

In a large skillet or wok, heat oil over medium heat. Sauté carrots, onions and celery about 2 minutes, or until just translucent. Add celery leaves, if available, and chicken broth; simmer for 2 minutes. Stir in 3 tablespoons of soy sauce. Stir in cornstarch and cold water together until smooth and slowly add to pan. Add mushrooms. Stir constantly until thickened. Add salt and pepper. Add chicken and bean sprouts; simmer 2 to 3 minutes or until everything is heated through.

**SUBMITTED BY
JEFF AND GAIL SMITH**



PARTY RYE

INGREDIENTS

- 2 cups Hellmann's Mayonnaise
- 1 cup grated Parmesan cheese
- 4 Tbsp reconstituted dried McCormick onion
- Pepperidge Farm Party Rye

DIRECTIONS

Mix first 3 ingredients and spread on party rye bread. Place under the Broiler until bubbly and slightly browned. (If you can't find the party rye, you can use Pepperidge Farm Thin rye bread and quarter each slice after broiling)

**SUBMITTED BY
KIMBERLY CAKE**



HOT ARTICHOKE DIP

INGREDIENTS

- 1 (14 oz) can Artichoke Hearts (not in oil). Drained and Chopped
- 1 cup Hellmann's Mayonnaise
- 1 cup grated Parmesan cheese

DIRECTIONS

Mix all ingredients and pour into a pie pan or pretty quiche dish. Bake uncovered 350 degrees for approximately 20-30 minutes until hot and bubbly. Serve with crackers

**SUBMITTED BY
KIMBERLY CAKE**



CHICKEN POT PIE

INGREDIENTS

- 3 c. diced cooked chicken
- 1 pkg. (10 oz.) frozen mixed vegetables (or cooked potatoes/carrots/celery)
- 1 c. chicken broth
- 1 can cream of celery soup
- ¼ tsp. pepper
- ¼ tsp. garlic powder
- 1 c. self-rising flour
- 1 c. milk
- 1 stick margarine (melted)

Serves 4-5

DIRECTIONS

- Preheat oven to 400 degrees
- Grease a shallow 2 qt. baking dish
- Place chicken and vegetables in baking dish
- Stir together - chicken broth, soup, and spices
- Pour over chicken mixture
- Combine self-rising flour, milk and margarine & stir until smooth
- Pour over mixture in baking dish
- Bake 40 - 50 minutes or until lightly browned
- Let cool 10 minutes

*You can double recipe and freeze one.

**SUBMITTED BY
BARBARA EISENSMITH**



PARMESAN BAKED CHICKEN

INGREDIENTS

- One pound Chicken breasts or whole chicken cut in pieces (8)
- 1 Stick melted butter with a few shakes of garlic powder to taste
- 1 Cup Flavored bread crumbs
- 1/3 Cup Parmesan cheese

DIRECTIONS

- Combine bread crumbs and parmesan cheese in shallow bowl
- Dip chicken in melted butter
- Coat chicken with breadcrumb mixture
- Place in a pan – 9 x 13
- Drizzle any remaining butter over chicken
- Bake 45-min to one hour depending on size of chicken pieces at 350 degrees
- OPTIONAL - USE CUTLETS to make Chicken Cutlet Parmigiana
- Last ten minutes add tomato sauce and mozzarella cheese

**SUBMITTED BY
ANDREA "ANDI" WITES**



SALMON AND YOGURT DILL SAUCE

INGREDIENTS

- 1 pound salmon fillets
- 8 ounce plain yogurt
- Fresh dill
- Dijon mustard
- Chopped red onion

DIRECTIONS

- Bake salmon at 425 for 12-15 minutes – test for doneness – you can season the fish or use a marinade
- Sauce
- take the leaves off the dill and add to the yogurt
- Add Dijon mustard to taste
- Add 1/2 to 1 cup chopped onion
- Vary amount of ingredients to your own taste. The sauce is great on a baked potato too

**SUBMITTED BY
ANDREA "ANDI" WITES**



GARLIC BROILED CHICKEN

INGREDIENTS

- ½ cup butter
- 3 tablespoons minced garlic
- 3 tablespoons soy sauce
- 1 tablespoon dried parsley
- 6 boneless chicken thighs

DIRECTIONS

- Preheat oven broiler
- In a microwave safe bowl, mix the butter, soy sauce, and parsley. Cook 2 minutes on high in the microwave or until the butter is melted
- Arrange chicken in a baking pan and coat with ½ of butter mixture
- Broil chicken 15 minutes, turn chicken pieces and coat with remaining butter mixture.
- Broil chicken another 5-10 minutes, until juices run clear

**SUBMITTED BY
ANGELA ERVIN**



AUTUMN SAUSAGE CASSEROLE

INGREDIENTS

- 1 pound sausage
- 1 large or 2 small apples, chopped
- 1/2 cup chopped carrots
- 3 cups cooked long grain rice
- 1/2 cup raisins or craisins
- 1 tbsp parsley flakes
- 1 tbsp brown sugar
- 1/2 tsp allspice
- 1/2 tsp cinnamon
- 1/4 tsp black pepper
- 1/3 cup chicken broth or water

DIRECTIONS

- Cook sausage in skillet on medium heat until browned
- dump sausage and other ingredients into crockpot
- cover and cook on low for 5-7 hours, or on high for 3-4

**SUBMITTED BY
JENNIFER BOKANKOWITZ**



KUNG PAO ROBBINS CHICKEN

INGREDIENTS

CHICKEN MARINADE:

- 3/4 POUND BONELESS SKINLESS CHICKEN BREAST
- 1 TABLESPOON SOY SAUCE
- 1 TABLESPOON DRY SHERRY OR RICE WINE
- 1 TABLESPOON CORNSTARCH
- 1 TEASPOON VEGETABLE OIL

FOR THE SAUCE:

- 1 TABLESPOON SOY SAUCE
- 1 TABLESPOON DRY SHERRY OR RICE WINE
- 1 TABLESPOON RED WINE VINEGAR OR CHENKIANG VINEGAR
- 1 TABLESPOON SUGAR
- 1 TEASPOON CORNSTARCH
- 1 TEASPOON SALT

DIRECTIONS

To Prepare the chicken:

- Chop it into bite sized chunks about 1 inch in diameter
- In a medium bowl combine the soy sauce sherry cornstarch and veg oil. Stir to mix everything well, and then add the chicken tossing to coat it evenly. Set it aside for 30 minutes to 1 hour or cover and refrigerate for up to 1 day.

To make the sauce

- use a small bowl combine the soy sauce, sherry, vinegar, sugar, cornstarch, and salt. Stir to dissolve the dry ingredients, and mix everything together well.
- Prepare the remaining ingredients and place everything by the stove along with a serving platter for the finished dish

**SUBMITTED BY
MICHAEL ROBBINS**



KUNG PAO ROBBINS CHICKEN

INGREDIENTS

FOR COOKING THE CHICKEN;

- 2 TABLESPOONS VEGETABLE OIL
- 5-10 SMALL DRIED HOT RED CHILLIES OR PREFERRED
- 2 TEASPOONS RED PEPPER FLAKES CRUSHED
- 1 SZECHUAN PEPPERCORNS TOASTED AND CRUSHED (OPTIONAL)
- 1 TABLESPON COARSELY CHOPPED GARLIC
- 1 TABLESPOON FRESHLY CHOPPED GINGER
- 1/4 CUP COARSELY CHOPPED GREEN ONION
- 3/4 CUP ROASTED SALTED PEANUTS
- 1 TEASPOON ASIAN SESAME OIL

DIRECTIONS

To cook the chicken heat a wok or large deep skillet over medium high heat and then add veg oil.

Swirl to coat pan and when it is hot but not smoking add the chiles.

Toss well for about 30 seconds and then add Szechuan peppercorns, if using. Cook for about 1 minute until fragrant and shiny tossing once or twice.

Scatter the chicken and let it cook on one side for about 1 minutes, toss well, and then add the garlic, ginger, and green onion cook 1 to 2 minutes... tossing it now and then until the chicken has changed color and is cooked through

STIR the sauce and additives to the pan.... Cook another minute, tossing it often and then add the peanuts and sesame oil. Toss once more transfer to a serving platter and serve hot and warm.

**SUBMITTED BY
MICHAEL ROBBINS**



BUTTERNUT BOWL O' SOUP

INGREDIENTS

- 1 butternut squash (about 2 pounds), halved and seeded
- 1 vidalia onion, quartered
- 1 sweet potato, peeled and quartered
- dash hot sauce
- 1/2 tsp. curry
- 1/4 tsp. nutmeg
- 2 c. reduced-sodium chicken broth
- salt
- ground black pepper
- 1/2 c. fat-free half-and-half

DIRECTIONS

- Preheat the oven to 300°F. Coat a 13" x 9" baking dish with nonstick cooking spray. Place the squash cut-side down on the baking dish, and arrange the onion and potato sections around it. Bake for 60 minutes, or until the vegetables are tender. When the squash is cool enough to handle, remove the skin.
- In a food processor, blend together the squash, onion, potato, hot sauce, curry, and nutmeg. Add the chicken broth as needed to thin the mixture.
- Transfer the squash mixture to a large saucepot over medium heat, and stir in the remaining chicken broth. Cook for 5 minutes, or until warm. Season to taste with salt and pepper. Stir in the half-and-half just before serving.

**SUBMITTED BY
SHERRIE RUBENSTEIN**



ORANGE SOY MARINATED TURKEY

INGREDIENTS

- 2 cups ginger ale
- 2 cups orange juice
- 1 cup soy sauce or tamari
- 2 tbsp minced fresh gingerroot
- 2 tbsp minced garlic
- 1 tbsp honey
- 2 tbsp lemon juice

DIRECTIONS

- Wash turkey well in cold water after removing giblets. Marinate turkey or at least overnight in a plastic bag in the refrigerator. Turkey may be marinated for two nights for a more bold flavor.
- Place turkey in a large roast pan and stuff the bird with three oranges, quartered and 1 large onion cut into wedges. Save the marinade to baste the turkey with.
- Pre-heat the oven to 325 degrees. Place the turkey in the oven and cover loosely with foil. Roast the turkey for approximately 10-12 minutes per pound, basting every 30 minutes- removing the foil for at least 30 minutes of cooking. Allow the turkey to rest at least 30 minutes before carving.
- Test the turkey for doneness by using a thermometer. Plunge the thermometer into the thickest part of the thigh. Temperature should reach 175 degrees when fully cooked.

**SUBMITTED BY
SHERRIE RUBENSTEIN**



DUMP CAKE

INGREDIENTS

- 1/2 cup melted butter
- 1 cup all purpose flour
- 1 cup granulated sugar
- 1 cup milk
- 1 pint blueberries (or other fruit)

DIRECTIONS

1. Preheat oven to 375 degrees F
- 2. Melt butter and combine with rest of ingredients.*
- 3. Pour into greased skillet and bake for 40-45 minutes.*

**SUBMITTED BY
BETH HITCHCOCK**



NO-BAKE PEANUT BUTTER CUP PIE

INGREDIENTS

Crust

- 1 1/2 cups almond meal
- 1/4 cup cocoa powder
- 1/4 cup pure maple syrup
- 3 tablespoons coconut oil
- pinch of salt

Filling

- 1 cup creamy all-natural peanut butter
- 3/4 cup water
- 1/2 cup melted coconut oil
- 1/2 cup maple syrup
- 1/4 teaspoon sea salt

Yields one 8 inch pie

DIRECTIONS

1. Line an 8 inch springform pan or pie dish with parchment paper and set aside.
2. To prepare the crust, combine all ingredients in a large mixing bowl and stir well to create a uniform dough. Press the dough evenly into the bottom of the lined pan and set aside.
3. To prepare the filling, combine the four ingredients in a blender, and blend until completely smooth and silky. Pour the filling over the top of the crust, and use a spatula to smooth the top. place the pie in the freezer to set until firm, about 4 to 6 hours.
4. Use the parchment paper to easily remove the pie from the pan
5. Allow the pie to sit at room temperature for 15 minutes to make it easier to slice and serve. store any remaining pie in the refrigerator for up to one week.

**SUBMITTED BY
NANCY WASHOR**



BAKED FRENCH TOAST CASSEROLE

INGREDIENTS

- 1 loaf French bread (13-16 oz)
- 8 beaten large eggs or 2 cups Egg Beaters
- 2 cups half and half
- 1 cup milk
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon cinnamon
- ¼ teaspoon ground nutmeg
- Dash of salt

Praline Topping

- ½ pound (2 sticks) softened butter
- 1 cup packed light brown sugar
- 1 cup chopped pecans
- 2 tablespoons light corn syrup
- ½ teaspoon cinnamon
- ½ teaspoon ground nutmeg
- Combine praline ingredients in a medium bowl

DIRECTIONS

- Slice French bread into 1 ½ inch slices. Arrange in generously buttered 13 X 9 inch dish.
- In a large bowl combine next 8 ingredients using a whisk or rotary beater. Pour mixture over bread slices. Cover with foil and refrigerate overnight.
- The next day, preheat oven to 350 degrees. Spread praline topping over the bread and bake uncovered for 40 minutes or until puffed and lightly golden. Serve with maple syrup.

**SUBMITTED BY
JEFF AND GAIL SMITH**



CHERRY PINEAPPLE DUMP CAKE

INGREDIENTS

1. One can of Cherry Pie filling
2. One can of Crushed Pineapple
3. Yellow Cake Mix (box cake)
4. Two sticks of butter
5. Nuts (walnuts best - or almonds)

DIRECTIONS

- Dump 1, 2 and 3
- Slice #4 on top
- Sprinkle #5 on top
- Bake - 350 degrees for 1 hour

**SUBMITTED BY
NANCY MEROLLA**



BISCOTTI

INGREDIENTS

- 2 tbsp lemon juice
- 3 and 1/4 cup flour
- 1 tbsp baking soda
- 1 tsp salt
- 1 and 1/4 cup sugar
- 3/4 cup melted butter
- 3 eggs
- 1 and 1/2 cup chopped nuts
- 6 oz semi-sweet chocolate

DIRECTIONS

Preheat oven to 350 degrees F

In a medium bowl combine flour, baking powder, and salt.

In a large bowl mix sugar, butter, eggs, and lemon juice until smooth.

Add dry ingredients to wet ingredients slowly until a dough forms. Add nuts.

With floured hands, divide dough in half and place onto 2 ungreased cookie sheets. Shape into loaves approx 14"x4".

Bake for 25-30 minutes or until golden brown, rotating sheets mid baking.

Cool loaves for 10 minutes before slicing diagonally.

Flip pieces onto their sides and bake for 10 minutes on each side.

Dip the bottom of cookies into melted chocolate if desired.

**SUBMITTED BY
JULIANN LANGERE**



CRANBERRY JELLO MOLD

INGREDIENTS

- 1 8 oz. can crushed pineapple
- 2 small boxes of cherry or raspberry Jello (or one of each)
- water
- 1 can whole berry cranberry sauce
- 1 cup chopped celery
- 1 cup chopped walnuts

DIRECTIONS

- Drain juice from pineapple into a measuring cup. Add enough water to make 1 cup of liquid.
- Heat water and juice until boiling and dissolve both boxes of Jello powder in it
- .Add 1 cup of cold water and put in the refrigerator to chill until slightly firm.
- Add remaining ingredients and mix them all in.
- Put back in the refrigerator until completely set.
- Enjoy!

**SUBMITTED BY
JANICE KOBlick**



BUTTER COOKIES

INGREDIENTS

Cream together until light and fluffy

- 1 cup powdered sugar
- 1 cup granulated sugar
- 1 cup butter
- 1 cup vegetable oil
- 2 eggs
- 1 teaspoon vanilla

Add

- 4 cups flour plus 4 tablespoons
- 1 teaspoon salt
- 1 teaspoon baking soda

DIRECTIONS

- Use cookie press (I use the wreath shape and sprinkle them with green and red sugar) or roll into small balls.
- Bake on a greased cookie sheet at 325 for 7 minutes.
- Makes 8-10 dozen

**SUBMITTED BY
ANGELA ERVIN**



GINGERBREAD COOKIES

INGREDIENTS

- 2/3 cup unsalted butter, softened to room temperature
- 3/4 cup packed light or dark brown sugar
- 2/3 cup unsulphured molasses
- 1 large egg at room temperature
- 1 tsp pure vanilla extract
- 3 and 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tbsp ground ginger
- 1 tbsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp ground cloves
- optional: 1/4 tsp cayenne pepper (for a kick)

**SUBMITTED BY
ALICE ROBERTS**

**RECIPE ADAPTED FROM SALLY'S
BAKING ADDICTION**

DIRECTIONS

- 1. In a large bowl using a hand-held mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy.*
- 2. Add the brown sugar and molasses and beat on medium-high speed until combined and creamy looking. Scrape down the sides and bottom of the bowl as needed.*
- 3. Beat in the egg and vanilla on high speed for 2 full minutes scraping down the sides as needed. The butter may separate, that's ok.*
- 4. In a separate bowl whisk the dry ingredients together.*
- 5. On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be quite thick and slightly sticky. Divide the dough in half and wrap each piece in plastic wrap. Flatten down into a disc. Chill the discs for at least 3 hours and up to 3 days.*
- 6. Preheat oven to 350 degrees F and line 2-3 large cookie sheets with parchment paper or silicone baking mats.*
- 7. Remove 1 disc of chilled dough from refrigerator. Generously flour a work surface as well as your hands and rolling pin. Roll out disc until 1/4 inch thick. Cut out into shapes.*
- 8. Bake cookies for about 9 - 10 minutes. If your cookie cutters are smaller than 4 inches bakes for about 8 minutes. If they are larger than 4 inches, bake for about 11 minutes.*



GINGERBREAD COOKIES CONTINUED

INGREDIENTS

- 2/3 cup unsalted butter, softened to room temperature
- 3/4 cup packed light or dark brown sugar
- 2/3 cup unsulphured molasses
- 1 large egg at room temperature
- 1 tsp pure vanilla extract
- 3 and 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tbsp ground ginger
- 1 tbsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp ground cloves
- optional: 1/4 tsp cayenne pepper (for a kick)

**SUBMITTED BY
ALICE ROBERTS**

**RECIPE ADAPTED FROM SALLY'S
BAKING ADDICTION**

DIRECTIONS

9. Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to a cooling rack to cool completely. Once cooled, decorate as desired.



SPICE “N” APPLESAUCE CAKE

INGREDIENTS

- 1 Package “Spice Cake Mix” Duncan Hines recommended
- ¼ Cup Crisco Oil
- 2 Eggs
- 1 can (16 oz) of Apple Sauce

DIRECTIONS

- Pour Oil into 13” X 9” pan
- Tilt pan until bottom is covered with oil
- Put cake mix, eggs and apple sauce into pan
- Stir with fork or spoon until blended (about 2 minutes)
- Scrape sides & spread batter evening
- Bake at 350 degrees for 30-40 minutes
- (note: Can bake a day ahead - then cover and refrigerate)

**SUBMITTED BY
NANCY MEROLLA**



BOBE SARA'S PRETZALEJ (TEA COOKIES)

INGREDIENTS

- 4 egg
- 1 1/2 cups sugar
- 1 1/4 cups oil (you can use butter/margarine)
- 6 cups all purpose flour
- 3 tsp baking powder
- lemon or orange rind
- 1/4 cup orange juice

DIRECTIONS

- Preheat oven at 350 F
- **Prepare wet ingredients**
- Mix eggs, sugar and oil
- Add dry ingredients
- Mix baking powder with flour, add to wet mix about 1/2 cup at a time
- Add lemon/orange rind and begin to knead the dough adding orange juice a little at a time.
- Cover dough with plastic wrap and let it rest for 30 minutes
- Cut dough into 4 pieces and roll one at a time to keep the others from drying up.
- Roll dough to desired thickness (1/4" to 1/8")
- Cut cookies in desired shapes (I use a 2" round cookie cutter, but for the holidays, I do Dreidels, Menorahs, Christmas Trees, etc. (dip the cutting tool in flour)
- Sprinkle with sugar
- Bake at 350 for 15 minutes

**SUBMITTED BY
MONICA ALMAS**



PRALINE-APPLE BREAD

INGREDIENTS

- 1 ½ cups chopped pecans, divided
- 1 (8-oz.) container sour cream
- 1 cup granulated sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups finely chopped, peeled
Granny Smith apples (about ¾ lb.)
- ½ cup butter
- ½ cup firmly packed light brown
sugar

**SUBMITTED BY
JOANN MANCINI**

DIRECTIONS

- Preheat oven to 350°
- Bake ½ cup pecans in a single layer in a shallow pan 6 to 8 minutes or until toasted and fragrant, stirring after 4 minutes.
- Beat sour cream and next 3 ingredients at low speed with an electric mixer 2 minutes or until blended.
- Stir together flour and next 3 ingredients. Add to sour cream mixture, beating just until blended. Stir in apples and ½ cup toasted pecans. Spoon batter into a greased and floured 9- x 5-inch loaf pan. Sprinkle with remaining 1 cup chopped pecans; lightly press pecans into batter
- Bake at 350° for 1 hour to 1 hour and 5 minutes or until a wooden pick inserted into center comes out clean, shielding with aluminum foil after 50 minutes to prevent excessive browning. Cool in pan on a wire rack 10 minutes; remove from pan to wire rack.



PRALINE-APPLE BREAD

INGREDIENTS

- 1 ½ cups chopped pecans, divided
- 1 (8-oz.) container sour cream
- 1 cup granulated sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups finely chopped, peeled
Granny Smith apples (about ¾ lb.)
- ½ cup butter
- ½ cup firmly packed light brown
sugar

**SUBMITTED BY
JOANN MANCINI**

DIRECTIONS CONTINUED

- Bring butter and brown sugar to a boil in a 1-qt. heavy saucepan over medium heat, stirring constantly; boil 1 minute. Remove from heat, and spoon over top of bread; let cool completely (about 1 hour).
- Note: To freeze, cool bread completely; wrap in plastic wrap, then in aluminum foil. Freeze up to 3 months. Thaw at room temperature.
- Recipe from Debbie Grusska, Hobart, Indiana



CARROT CAKE

INGREDIENTS

Cake

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 2 teaspoons ground cinnamon
- 3 large eggs
- 2 cups sugar
- ¾ cup vegetable oil
- ¾ cup buttermilk
- 2 teaspoons vanilla extract
- 2 cups grated carrot
- 1 (8-ounce) can crushed pineapple, drained
- ½ cup flaked sweetened coconut
- 1 cup chopped pecans or walnuts

DIRECTIONS

Step 1

- Spray 3 (9-inch) round cakepans with Baker's Joy liberally. Set pans aside.

Step 2

- Stir together first 4 ingredients.

Step 3

- Beat eggs and next 4 ingredients at medium speed with an electric mixer until smooth. Add flour mixture, beating at low speed until blended. Fold in carrot and next 3 ingredients. Pour batter into prepared cake pans.

Step 4

- Bake at 350° for 25 to 30 minutes or until cake springs back to touch. Cool in pans on wire racks 15 minutes. Remove from pans, and cool completely on wire racks. Spread Cream Cheese Frosting between layers and on top of cake. Refrigerate.

**SUBMITTED BY
LAURIE SEPERSON**



CARROT CAKE

INGREDIENTS

Cream cheese frosting

- $\frac{3}{4}$ cup butter, softened
- 1 (8-ounce) package cream cheese, softened
- 4 oz of package cream cheese, softened
- 3 cups sifted powdered sugar
- 1 $\frac{1}{2}$ teaspoons vanilla extract

DIRECTIONS CONTINUED

Beat room temperature butter and cream cheese at medium speed with an electric mixer until creamy. Add powdered sugar and vanilla; beat until smooth. Refrigerate $\frac{1}{2}$ hr. if icing is too soft to firm it up. Spread between layers and on top of cooled cake.

**SUBMITTED BY
LAURIE SEPERSON**