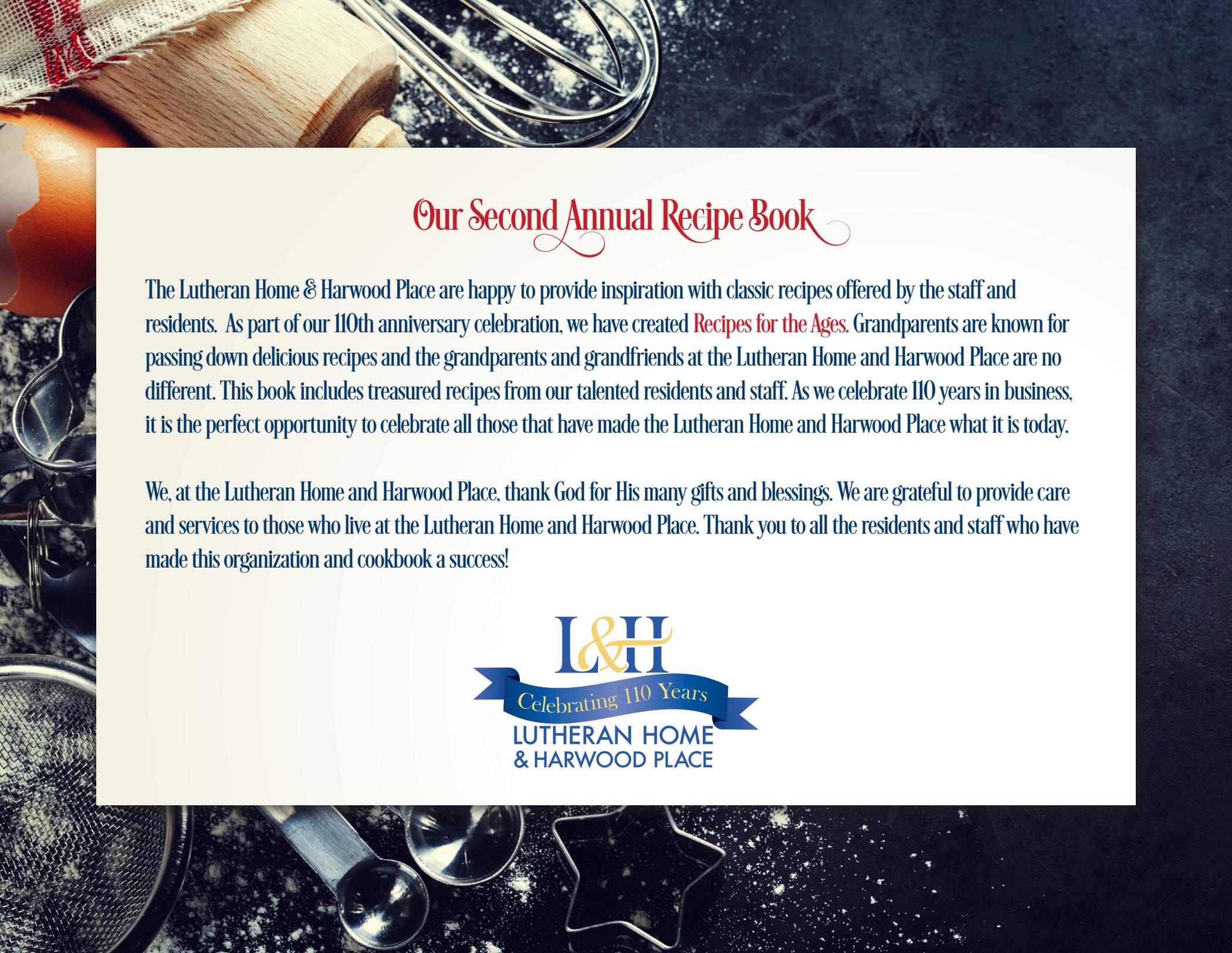




RECIPES FOR THE AGES

A Recipe Collection in Celebration of the
Lutheran Home and Harwood Place
110th Anniversary

I&H
Celebrating 110 Years
LUTHERAN HOME
& HARWOOD PLACE



Our Second Annual Recipe Book

The Lutheran Home & Harwood Place are happy to provide inspiration with classic recipes offered by the staff and residents. As part of our 110th anniversary celebration, we have created **Recipes for the Ages**. Grandparents are known for passing down delicious recipes and the grandparents and grandfriends at the Lutheran Home and Harwood Place are no different. This book includes treasured recipes from our talented residents and staff. As we celebrate 110 years in business, it is the perfect opportunity to celebrate all those that have made the Lutheran Home and Harwood Place what it is today.

We, at the Lutheran Home and Harwood Place, thank God for His many gifts and blessings. We are grateful to provide care and services to those who live at the Lutheran Home and Harwood Place. Thank you to all the residents and staff who have made this organization and cookbook a success!





Upper left: The original Altenheim (Underwood house) circa 1906.
Left: 1911 building (southeast view and garde...) taken 1931
Above: Residents' picnic with ladies and accordion player



Cranberry Moscow Mule

Contributor: Ryan Ptacek, Harwood Place

Ingredients

3 ounces ginger beer
1 ounce cranberry juice
fresh cranberries
diced green apple
lime wedge
rosemary garnish
1.5 ounces vodka (optional)

Directions

Squeeze lime juice into a Collins glass (or Moscow Mule mug) and drop in the spent shell. Add cranberry juice, 2 or 3 ice cubes, then pour in the (optional) vodka. Fill with cold ginger beer and garnish with fruit.





Smoked Cinnamon Old Fashioned

Contributor: Ryan Ptacek, Harwood Place

Ingredients

Sugar cube

Orange wedge

Cherry wedge

3 dashes of bitters

4 ounces sour or sweet soda

1.5 ounces brandy

Torched cinnamon stick under glass

(This is very easy and not dangerous)

Directions

Muddle the orange, cherry, sugar cube and bitters. Set aside.

Torch cinnamon stick with culinary torch on a safe surface, like a hickory box, for approximately 5 seconds and place glass upside down on top to capture the flavor. Let it stand for 10 seconds to capture a smoky cinnamon flavor.

Combine brandy, sour or sweet soda and muddled mixture..... delishhhhhh.

Note: The drink can be made without torching the cinnamon stick for those who don't have a culinary torch. It won't be smoky, but it's still a festive Old Fashioned!



Wassail

Contributor: Chris McGill and Terry Hankwitz, Lutheran Home Family Members

Background: An Old English Tradition

Ingredients

1 cup sugar
4 cinnamon sticks
3 lemon slices
2 cups pineapple juice
2 cups orange juice
6 cups dry red wine
½ cup lemon juice
1 cup dry sherry
2 lemons, sliced

Directions

Boil the sugar, cinnamon sticks, and 3 lemon slices in ½ cup of water for 5 minutes and strain. Discard the cinnamon sticks and lemon slices.

Heat but do not boil the remaining ingredients. Combine with the syrup, garnish with the lemon slices, and serve hot.





Four Cheese Pate

Contributor: Chris McGill and Terry Hankwitz, Lutheran Home Family Members

Ingredients

3 packages (8 ounces each) cream cheese softened
2 tablespoons milk
2 tablespoons sour cream
 $\frac{3}{4}$ cup chopped pecans
4 ounces Brie or Camembert rind removed softened
1 cup (4 ounces) shredded Swiss cheese
1 cup (4 ounces) crumbled blue cheese
 $\frac{1}{2}$ cup pecan halves
Sliced apples and/or crackers

Directions

In a mixing bowl, beat one package of cream cheese with milk and sour cream until smooth. Spread into a 9 inch pie plate lined with plastic wrap. Sprinkle with chopped pecans. In the same bowl, beat Brie, Swiss and blue cheeses with remaining cream cheese until thoroughly combined. Gently spread over chopped pecans, smoothing the top. Cover and chill overnight or up to four days.

Before serving invert cheese spread onto a serving plate and remove the plastic wrap. Arrange pecan halves on top. Serve with apples and/or crackers.

Dip the apple slices in lemon juice to keep them from browning.
Yield 16-20 servings.



Oreo Cookie Salad

Contributor: Marsha Hansen, Lutheran Home

Ingredients

2 cups buttermilk
1 large instant pudding (or 2 small)...any flavor, I use cookies
and cream or pistachio
15 ounce can mandarin oranges; drained
12-16 ounce tub Cool Whip
18 ounces Oreos...any flavor

Directions

Whip buttermilk and pudding together by hand, add oranges
and fold in Cool Whip.

Crush the Oreos until slightly coarse (I use the end of a
wooden-spoon) and fold into pudding mixture. You can adjust
recipe and add a few more cookies and a little more Cool Whip
to your liking. You can even garnish the top with additional
cookies.

Place in refrigerator at least 6 hours before serving.
Kids love this!
Enjoy!



Pumpkin Cake with Cream Cheese Frosting

Contributor: Alysia Pelkowski, Harwood Place

Pumpkin Cake Ingredients

¾ cup flour
1 teaspoon cinnamon
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon ginger
¼ teaspoon nutmeg
¼ teaspoon cloves
¼ teaspoon salt
3 eggs
1 teaspoon vanilla
1 cup sugar
⅔ cup pumpkin

Cream Cheese Frosting Ingredients

8 oz. cream cheese, softened
1 cup powdered sugar
6 tablespoon softened butter
1 teaspoon vanilla

Directions

Preheat oven to 350 degrees. Spray half sheet pan with nonstick spray, line with parchment and spray again. Set aside. Mix pumpkin, eggs, vanilla and sugar together. Sift remaining ingredients together into a large bowl. Add wet to dry mix, and stir just until combined. Pour into a ½ sheet pan and spread evenly. Bake in 350 degree oven for approximately 8 minutes, until set and top is no longer sticky, but not dry.

Frosting:

In mixer beat cream cheese and butter until smooth. Add vanilla, and then powdered sugar. Mix until fluffy. Top with candied nuts if desired.



White Chocolate Crisps

Contributor: Sandee Henry, Lutheran Home Auxiliary

Ingredients

1 lb. white chocolate
½ cup chunky peanut butter
1 cup dry roasted peanuts
1 ½ cups mini marshmallows
3 cups Rice Krispies

Directions

Melt white chocolate in microwave, stirring until it melts. Stir in peanut butter, marshmallows and peanuts. Mix well. Add Rice Krispies. Drop tablespoon amounts onto waxed paper. Cookies will dry and set after sitting. Place in refrigerator to help set if needed.





Pumpkin Spice Cake

Contributor: Sandee Henry, Lutheran Home Auxiliary

Ingredients

1 stick butter (soft)
1 15 oz. can pumpkin
2 eggs
½ cup chopped pecans or walnuts
1 Duncan Hines spice cake mix

Directions

Make sure butter is very soft. Beat until smooth. Add 1 can pumpkin. Beat until butter is well incorporated. Add 2 eggs, one at a time. Mix and stir in cake mix. Beat on medium until mixed in.

Add nuts.

Bake at 350 degrees for 30 minutes or until done. Cool. Frost with cream cheese frosting.



Mrs. Woods Long Cookies

Contributor: Joyce E. Engel, Harwood Place

Background: This recipe was handed down to Grandma Leona Engel when she was married in 1922 by a kind elderly neighbor, Mrs. Woods.

Ingredients

2 eggs slightly beaten
2 cups light or dark brown sugar- packed
1 cup butter
3 teaspoons vanilla
3 ½ cups flour (all-purpose)
1 teaspoon baking soda
½ teaspoon salt
1 cup finely chopped walnuts
(optional, but it does add to tastiness)

Directions

Cream together eggs, sugar, butter and vanilla. Combine flour, soda and salt. Add to egg mixture. Blend well. Stir in nuts. Divide dough into thirds. Roll into a log approximately 2-in in diameter. Roll into wax paper. Refrigerate until firm (at least overnight). The dough will keep as long as a week and a half. Cut into ¼" thick slices and bake at 250 degrees for 10-12 minutes or until golden crisp. Yield: approximately 6 dozen.





Above: Board of Directors, around 1920.
Right: Ladies' Auxiliary - members circa 1930





Aunt Annie's Apple Cake

Contributor: Helen Albert, Harwood Place

Background: I found this recipe among my mom's recipes. It was a recipe from her Aunt Annie. I have made it many times, and it's always well liked.

Ingredients

¼ cup butter
¼ cup other shortening
2 teaspoons sugar
1 ¼ cups flour
½ teaspoon salt
1 egg yolk
2 tablespoons milk

Streusel Topping

½ cup white sugar
¼ cup brown sugar
½ teaspoon cinnamon
1 ½ tablespoons flour
2 tablespoons butter

Directions

Cut butter into the dry ingredients—add the egg yolk and milk which have been beaten together. Press into a large glass pan (8x12). Cover with apples sliced in thick wedges, in lengthwise rows. Cover with streusel. Bake at 350 degrees for 45 minutes. Cover with a cookie sheet for the last ½ of the time to cook the apples.

Streusel directions

Mix together all the ingredients with a dough blender and sprinkle over the apples.





Jackpot Casserole

Contributor: Ardis Kelling, Harwood Place

Background: From a Lutheran High School Facility Pot-luck.

Ingredients

1 lb. hamburger- salt, pepper

1 onion

1 ½ cups water

1 cup tomato soup

4 oz. medium noodles

1 can cream style corn

¼ cup chopped black olives

½ cup grated cheese (half to mix in, half on top)

Directions

Brown onion and hamburger. Season. Add water, soup, raw noodles, cream corn, olives and ¼ cup cheese. Mix. Pour into casserole. Sprinkle with rest of cheese on top. Bake 35-45 minutes until bubbly.



Walnut Brownies

Contributor: Laverne Ferguson, Harwood Place

Ingredients

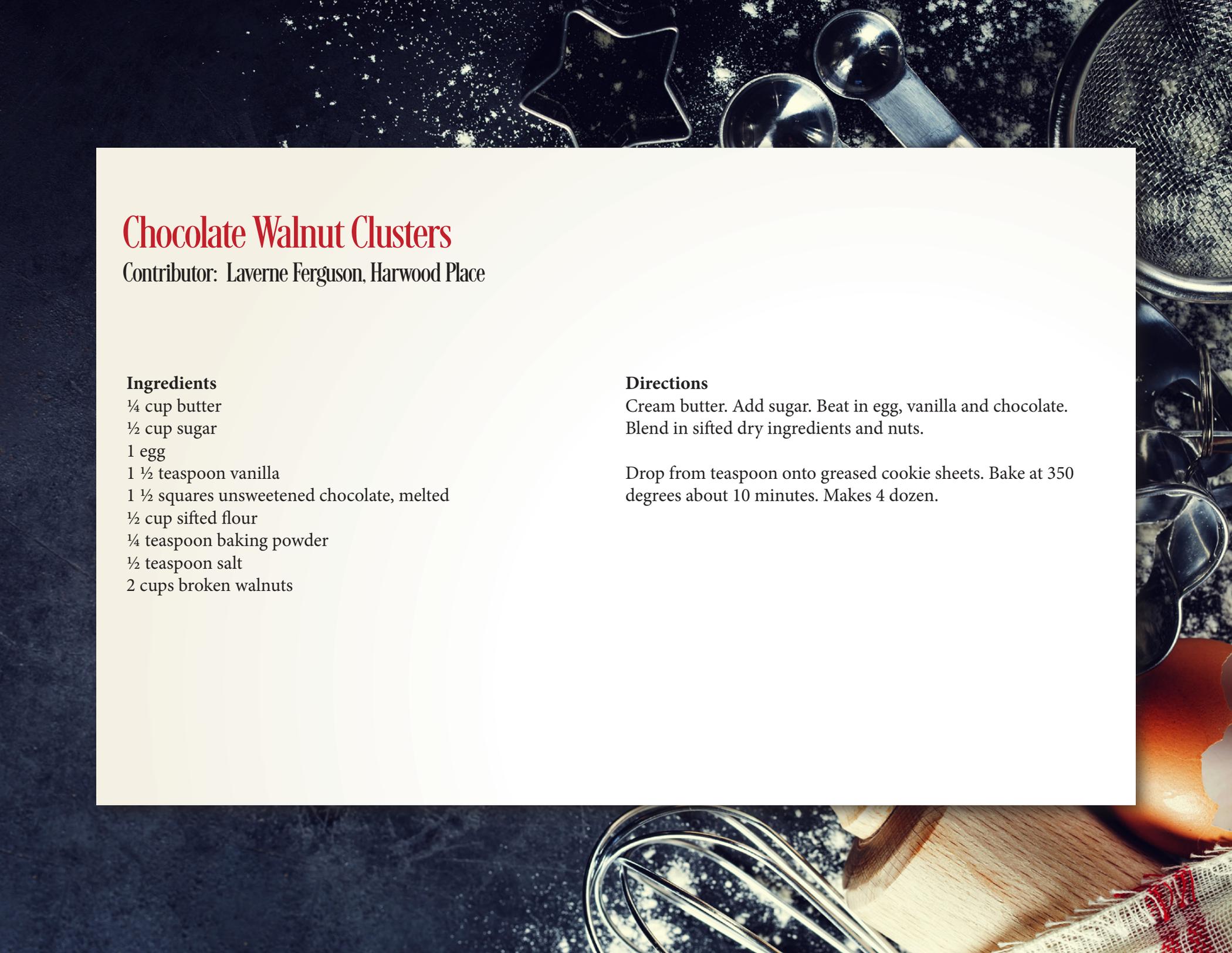
2 squares unsweetened chocolate
½ cup butter
2 eggs
1 cup sugar
1 teaspoon vanilla
¾ cup sifted all-purpose flour
¼ teaspoon salt
½ teaspoon baking powder
¾ cup broken walnuts

Directions

Melt chocolate and butter at a low heat. Cool. Beat eggs slightly. Blend in sugar, vanilla and chocolate. Add sifted dry ingredients and nuts.

Pour into greased 7x11x1 ½ inch pan. Bake at 350 degrees for about 25 minutes. Cool. Cut into squares. Makes 24.





Chocolate Walnut Clusters

Contributor: Laverne Ferguson, Harwood Place

Ingredients

¼ cup butter

½ cup sugar

1 egg

1 ½ teaspoon vanilla

1 ½ squares unsweetened chocolate, melted

½ cup sifted flour

¼ teaspoon baking powder

½ teaspoon salt

2 cups broken walnuts

Directions

Cream butter. Add sugar. Beat in egg, vanilla and chocolate. Blend in sifted dry ingredients and nuts.

Drop from teaspoon onto greased cookie sheets. Bake at 350 degrees about 10 minutes. Makes 4 dozen.



Hot Fruit Compote

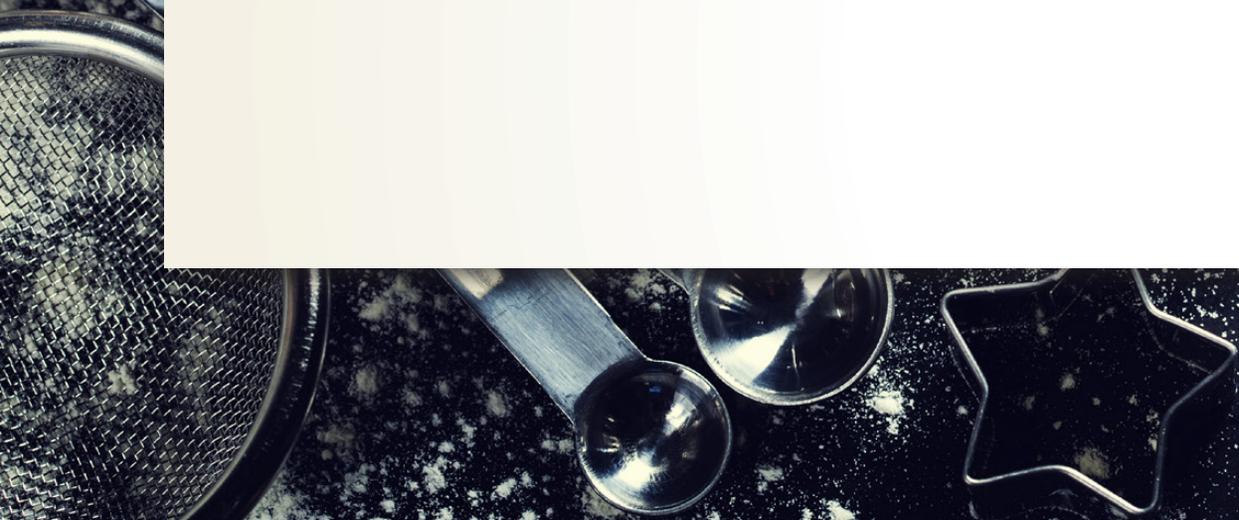
Contributor: Marge Althoff, Harwood Place

Ingredients

⅓ cup dried apricots
1 package pitted prunes
1 can chunk pineapples and juice (13 oz.)
1 can cherry pie filling
1 cup water
½ cup sugar

Directions

Combine all of the above and bake for 1 ½ hours
at 300 degrees





Taffy Apple Salad

Contributor: Ardis Kelling, Harwood Place

Background: This recipe came from my neighbor who was the sister I never had. We had many good times together

Ingredients

- 2 red apples, cut into small chunks
- 2 green apples, cut into small chunks
- 8 oz. cool whip
- $\frac{3}{4}$ cup dry roasted peanuts
- 1 8 oz. can crushed pineapples drained (keep juice)

Sauce Ingredients:

- 1 egg
- $\frac{1}{2}$ cup sugar
- 1 tablespoon flour
- 1 $\frac{3}{4}$ tablespoons cider vinegar
- Juice from crushed pineapples

Directions

Make sauce first. Beat eggs in sauce pan. Add sugar, flour, pineapple juice and vinegar. Cook until thick. Cool. Stir in cool whip. Add apple chunks, nuts and crushed pineapples. Best if served same day.



Dried Beef Appetizer

Contributor: Ardis Kelling, Harwood Place

Background: I taught at Elm Grove Lutheran. This recipe is from my principal's wife, Carmen Nieting.

Ingredients

1 8 oz. package cream cheese, softened
2 tablespoons milk
2 ½ oz. dried beef, snipped
2 tablespoons instant minced onion
2 tablespoons chopped green pepper
½ cup sour cream
¼ cup chopped walnuts, sprinkled on top

Directions

Blend cream cheese and milk. Stir in dried beef, onion, and green pepper. Mix in sour cream. Pour into small baking dish. Sprinkle with walnuts on top.

Bake at 350 degrees for 15 minutes, until hot.

Serve with crackers.





Above: East wing addition October 1956
Right: The 1911 building was replaced by the new west wing in 1977.





Carrot and Pineapple Cake

Contributor: Cel Hawley, Harwood Place

Background: Found in "Comforting Cuisine" cookbook from Christ King Parish. The cake was served at the Young at Heart Luncheons.

Ingredients

1 cup oil
1 ½ cup sugar
3 eggs
2 cups flour
1 8 oz. can of crushed pineapples (drained).
1 cup flaked coconut
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon cinnamon
2 cups chopped nuts
2 cups finely grated carrots

Cream cheese frosting:

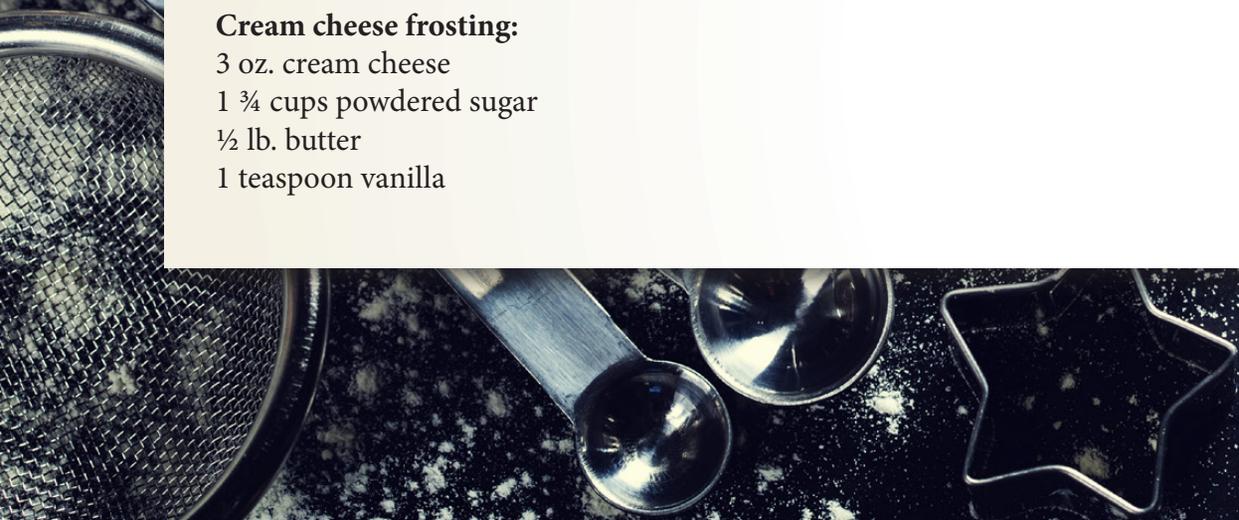
3 oz. cream cheese
1 ¾ cups powdered sugar
½ lb. butter
1 teaspoon vanilla

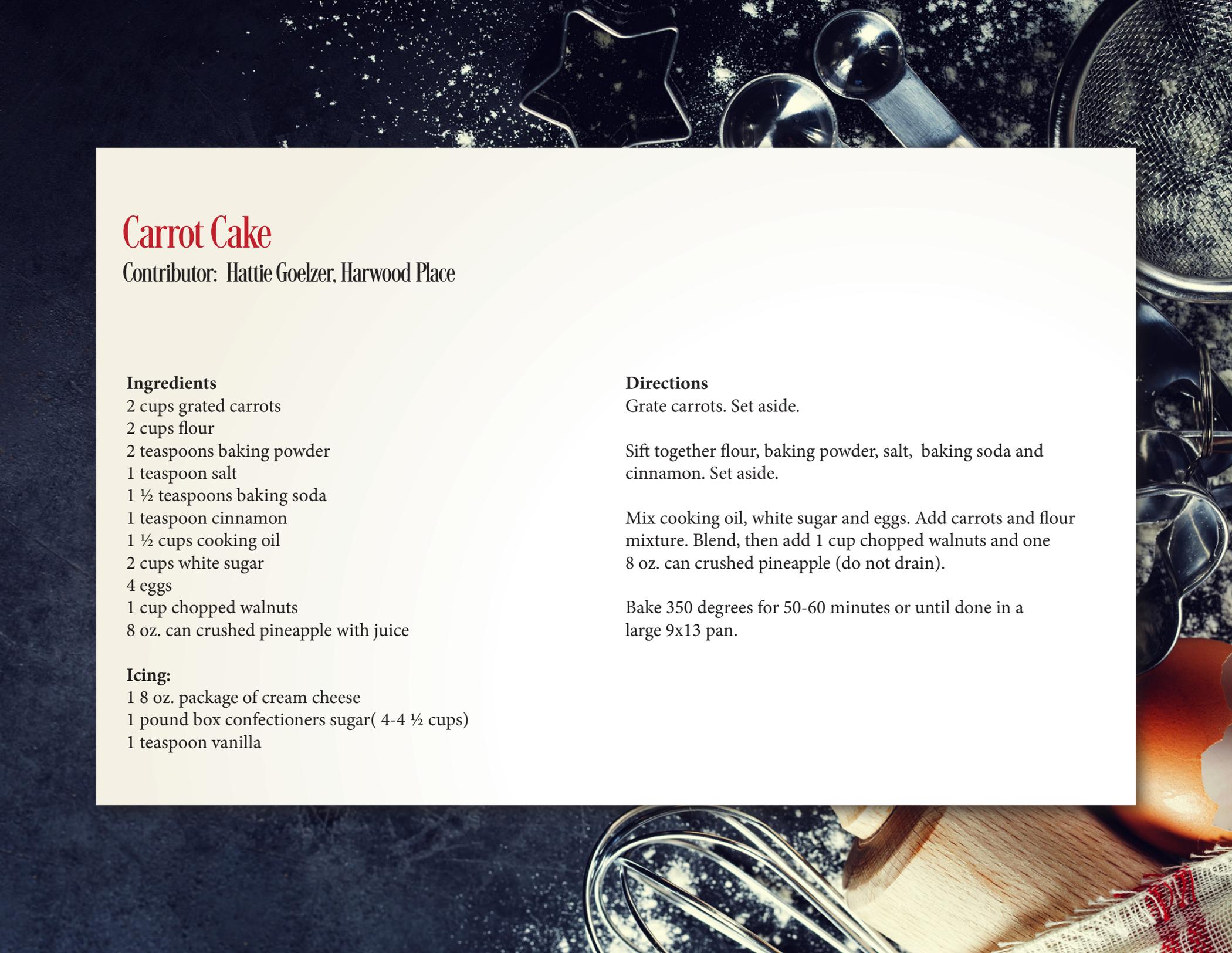
Directions

Beat oil and sugar well. Add eggs, one at a time, beating well after each addition. Mix dry ingredients together and sift. Add and mix well. Add carrots, drained pineapples, nuts and coconut last. Blend. Bake in 9 x 13 inch pan at 350 degrees for 35-45 minutes.

Cream Cheese Frosting:

Beat all ingredients in an electric mixer until very creamy. Keep refrigerated.





Carrot Cake

Contributor: Hattie Goelzer, Harwood Place

Ingredients

2 cups grated carrots
2 cups flour
2 teaspoons baking powder
1 teaspoon salt
1 ½ teaspoons baking soda
1 teaspoon cinnamon
1 ½ cups cooking oil
2 cups white sugar
4 eggs
1 cup chopped walnuts
8 oz. can crushed pineapple with juice

Icing:

1 8 oz. package of cream cheese
1 pound box confectioners sugar(4-4 ½ cups)
1 teaspoon vanilla

Directions

Grate carrots. Set aside.

Sift together flour, baking powder, salt, baking soda and cinnamon. Set aside.

Mix cooking oil, white sugar and eggs. Add carrots and flour mixture. Blend, then add 1 cup chopped walnuts and one 8 oz. can crushed pineapple (do not drain).

Bake 350 degrees for 50-60 minutes or until done in a large 9x13 pan.



Red Grape Salad

Contributor: Jeanette Zern, Harwood Place

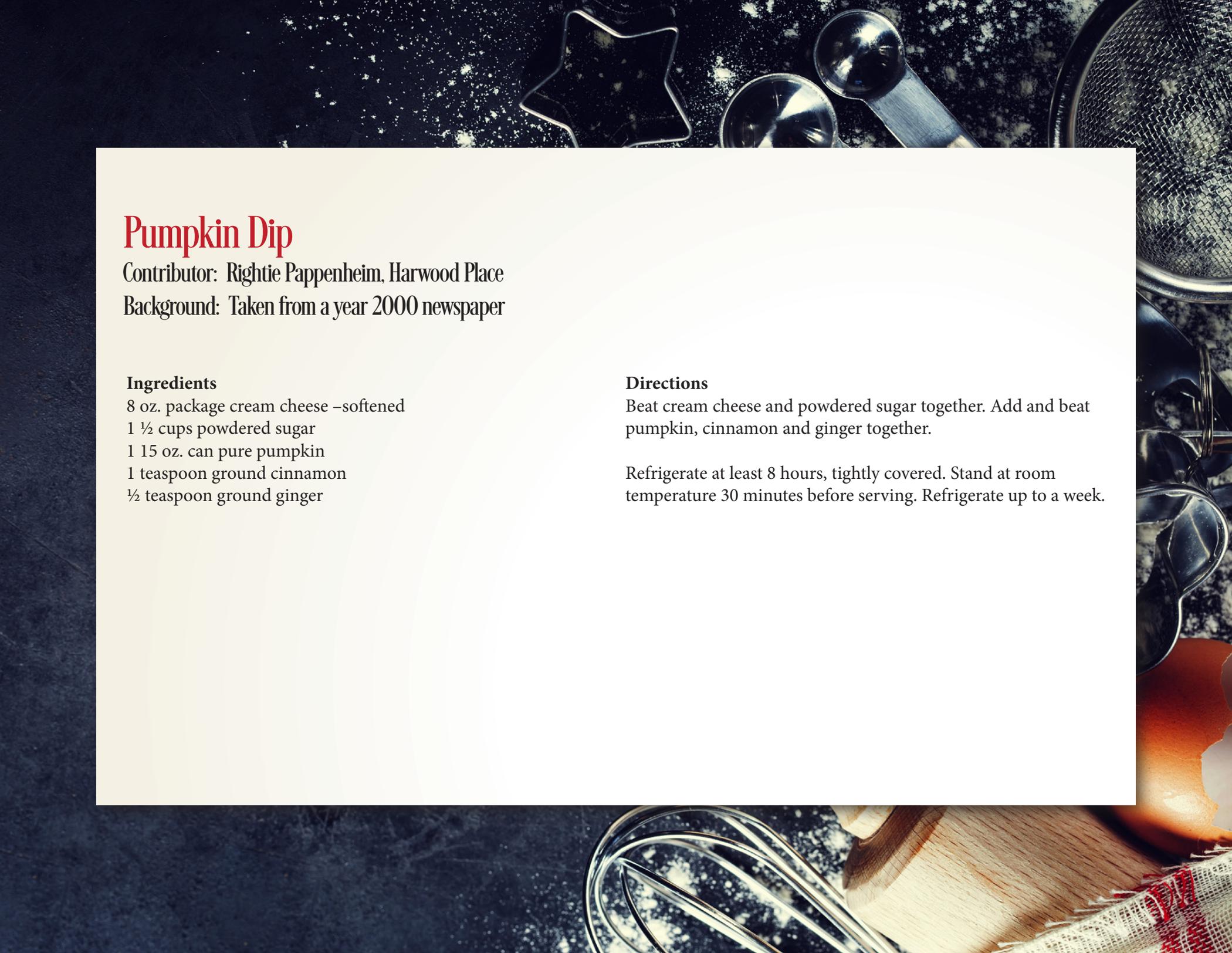
Ingredients

4 cups seedless red grapes (washed)
¼ cup sour cream
¼ cup whipped topping
5 tablespoons sugar

Directions

Combine all ingredients in large bowl and mix well. Refrigerate till ready to serve. Makes 8-10 servings.





Pumpkin Dip

Contributor: Rightie Pappenheim, Harwood Place

Background: Taken from a year 2000 newspaper

Ingredients

8 oz. package cream cheese –softened

1 ½ cups powdered sugar

1 15 oz. can pure pumpkin

1 teaspoon ground cinnamon

½ teaspoon ground ginger

Directions

Beat cream cheese and powdered sugar together. Add and beat pumpkin, cinnamon and ginger together.

Refrigerate at least 8 hours, tightly covered. Stand at room temperature 30 minutes before serving. Refrigerate up to a week.



Cherry Dessert

Contributor: Jane Kebbekus, Harwood Place

Ingredients

Cake

1 ¼ cup sugar
1 cup flour
1 teaspoon baking soda
1 teaspoon cinnamon
¼ teaspoon salt
½ cup pecans
1 egg
1 teaspoon melted butter
2 cups pie cherries (1 can), drained, but save the juice
Pinch of salt

Sauce

1 cup juice
¼ cup sugar
1 ½ tablespoons corn starch
1 tablespoon melted butter

Directions

Combine dry ingredients, add eggs, butter, and cherries. Mix well. Bake in 9x13 greased pan at 350 degrees for 45 minutes.

Sauce directions

Mix all ingredients well and cook for 5 minutes.

Serve with whipped cream. Add hot sauce over cream.





Celebration Mac & Cheese

Contributor: Anonymous

Ingredients

2 cups uncooked macaroni
½ cup butter
2 tablespoons flour
½ cup (2 oz.) grated cheddar
¼ teaspoon ground white pepper
1 teaspoon salt
1 ½ cups whole or 2% milk
8 oz. Velveeta Original, cut into small cubes

Directions

Cook the macaroni as directed on the package to the al dente stage. Drain, rinse with cold water, drain well and hold until sauce is made.

Sauce: Melt butter in a large pot over low heat. Add flour and salt; stir constantly until small bubbles form, about 2 minutes. Add milk all at once, whisking into flour mixture. Stir with whisk until thickened (at this point the butter will not separate from the sauce mixture). Add cheddar cheese; stir until melted. Add Velveeta slowly, stirring until all cheese is melted. Add cooked macaroni; stir well to combine.

You can serve the mac & cheese as soon as it is completely mixed and heated through- or you can bake it (covered) in a 300 degree oven or Nesco. It also holds well in a crock pot set on low heat.



Holiday Spinach Loaf

Contributor: Anonymous

Ingredients

2 10 oz. packages frozen chopped spinach,
cooked and drained well (squeeze out extra water)
4 large carrots, cut into ¼" cubes (or purchase already cut)
(about 1 ½ cups)
1 medium onion, chopped fine
1 large red pepper, cut into ¼" cubes (about 1 ½ cups)
4 tablespoons butter
1 cup half & half
1 teaspoon salt
⅛ teaspoon nutmeg
¼ teaspoon black or white ground pepper
4 eggs
1 cup fresh breadcrumbs
1 cup grated Swiss cheese

Directions

About 2 hours ahead:

Cook the spinach and drain. Cook the carrots in a sauce pan with water to cover until tender (about 10 minutes) and drain. Sauté the onion in melted butter, stirring, until cooked through but not browned. Cool all ingredients and reserve until ready to assemble loaf.

Assemble Loaf

Preheat oven to 350 degrees. Grease/spray a 5x9 loaf pan. Cut strips

of foil that fit completely over sides of pan, then line pan with foil and spray again. Locate a glass baking dish 1 ½-3" high into which the loaf pan can fit with a least 1" of space around margins of loaf pan. Bring 3-4 cups of water to a boil and hold until ready to put loaf in oven. In large bowl, combine spinach, onion (with butter), half & half, salt, nutmeg, pepper, breadcrumbs and Swiss cheese. In a medium bowl, beat eggs. Add eggs to spinach mixture and mix thoroughly. Place ⅓ of the spinach mixture in loaf pan. Layer red peppers on spinach. Add ⅓ of spinach mixture on peppers, then top with carrots. Add the remaining ⅓ spinach mixture. Press loaf down firmly in pan.

Spray a piece of waxed paper cut to fit across top of loaf pan with Pam (or grease). Press onto top layer of spinach. Set loaf pan into glass pan, place in oven, and add hot water to glass pan to within ½ inch of the top.

Bake 1 hour or more, checking after 40 minutes. You will know if the loaf is done when it puffs up above rim of loaf pan and top just barely begins to brown. A knife inserted into center of spinach loaf should come out clean. Carefully remove glass baking dish from oven and let cool until its safe to remove the loaf pan (about 20 minutes.) Remove the loaf pan and set onto trivet to cool further, about 10-20 minutes. Peel off waxed paper. Set a serving dish over the loaf pan and invert. Peel off foil carefully. Serve hot with warm hollandaise or cheddar cheese sauce.



Baked Oatmeal

Contributor: Emily Getzel- Harwood Place

Ingredients

3 cups steel cut oats
1 cup sugar
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon cinnamon
½ cup chopped nuts
½ cup raisins or dried cherries
1 chopped apple, any variety
½ cup canola or walnut oil (or ¼ of each)
2 eggs, beaten
1 cup milk

Directions

Mix all the dry ingredients together in a large bowl
Mix oil, eggs, and milk together in a small bowl.
Add the wet ingredients to the dry ingredients and mix well.
Pour mixture into a greased 9x9 or 8x8 baking dish.
Bake at 350 degrees for 20 -25 minutes.

Serve warm with yogurt, additional fresh fruit, or your choice of pancake toppings.



Pumpkin Dessert

Contributor: Carey Bartlett, Lutheran Home

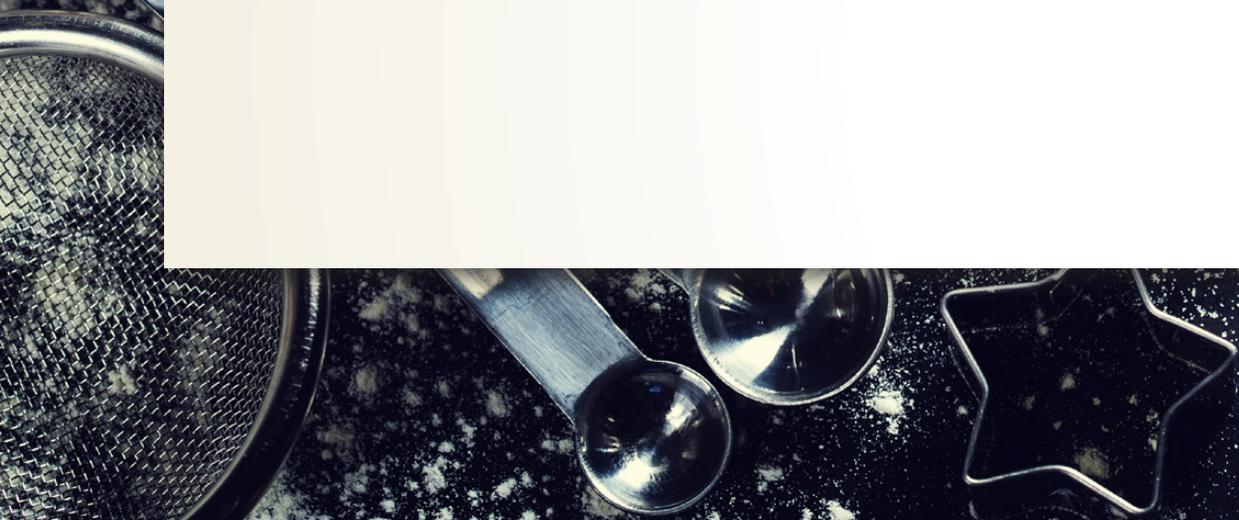
Background: From my sister-in-law, an easy and delicious Thanksgiving dessert.

Ingredients

1 29 oz. can pumpkin
4 eggs
1 13 oz. can evaporated milk (Vit D)
1 cup sugar
2 teaspoons cinnamon
1 teaspoon ginger
½ teaspoon nutmeg
1 package yellow cake mix
1 cup melted butter
1-2 cups chopped pecans

Directions

Mix first 7 ingredients. Pour into ungreased 9x13 pan.
Sprinkle dry cake mix over pumpkin mixture.
Pour melted butter over cake mix.
Sprinkle pecans on top and back at 350 degrees for 50-55 minutes.
Top with cool whip
Enjoy!





Pumpkin Cheesecake Balls

Contributor: Holly Ivans, Lutheran Home

Ingredients

2 oz. cream cheese, softened
1 tablespoon confectioners' sugar
2 ½ cups white chocolate, coarsely chopped, divided
¼ cup pumpkin puree
⅔ cup gingersnap cookie crumbs, plus more for garnish
¼ cup graham cracker crumbs, plus more for garnish
1 teaspoon pumpkin pie spice
Pinch of fine sea salt

Directions

In a large bowl, add cream cheese and confectioners' sugar and beat until creamy. Melt the ½ cup of the white chocolate in a double boiler over medium-low heat or in the microwave for about 1 minute. Stir often to keep the chocolate from burning. Transfer to a large bowl, add pumpkin and beat until combined. Add the gingersnap cookie crumbs, graham cracker crumbs, pumpkin pie spice and sea salt. Beat until everything is combined. Cover and chill until just solid enough to roll into balls, about 2 hours.

Shape mixture into balls (about 1 teaspoon per ball) by rolling a spoonful in the palm of your hand. Place on parchment paper lined baking sheets. Loosely cover and refrigerate for 15-20 minutes or till firm.

Melt remaining 2 cups of white chocolate in small, deep bowl (the depth makes it easier for dipping the truffles.) Dip the pumpkin balls into the chocolate and place on parchment paper. Garnish with reserved gingersnap/graham crumbs before the chocolate sets up. Let chocolate set, refrigerate and enjoy!



Baked Corn Casserole

Contributor: Carey Bartlett, Lutheran Home

Background: This is a quick, easy, and yummy side dish for the holidays. The recipe was given to me by my mother-in-law.

Ingredients

1 stick melted butter
1 can creamed corn (do not drain).
1 can corn (do not drain)
1 Jiffy brand cornbread mix
2 eggs
1 cup sour cream

1 ½ cups grated cheddar cheese

Directions

Mix together all ingredients except grated cheese.

Top with 1 ½ cups grated cheddar cheese.

Bake 40 minutes or until set at 350 degrees in a 9x13 greased pan.





Granola with Dried Fruit

Contributor: Laverne Ferguson, Harwood Place

Ingredients

⅓ cup maple syrup
⅓ cup light brown sugar
4 teaspoons vanilla
½ teaspoon salt
½ cup vegetable oil
5 cups old fashioned rolled oats
1 cup raw almonds or pecans
1 cup raw sunflower kernels
½ cup coconut (optional)
2 cups dried fruit, chopped

Directions

Adjust oven rack to upper-middle position, heat to 325 degrees. Whisk maple syrup, brown sugar, vanilla and salt in a large bowl. Whisk in oil. Fold in oats, nuts, sunflower seeds and coconut until thoroughly coated.

Transfer it to lined rimmed backing sheet with parchment paper.

Compress oat mixture until very compact.
Bake 40-45 minutes rotating pan once.
Cool 1 hour. Break into pieces. Stir in dried fruit.



Apple Squares

Contributor: Nancy Holz, Harwood Place

Ingredients

2 cups flour
½ cup sugar
½ teaspoon baking powder
½ teaspoon salt
1 cup butter at room temperature
2 egg yolks, beaten, reserve 1 egg white
4 medium apples slice
¾ cup sugar
½ cup flour
1 teaspoon cinnamon
1 slightly beaten egg white

Icing:

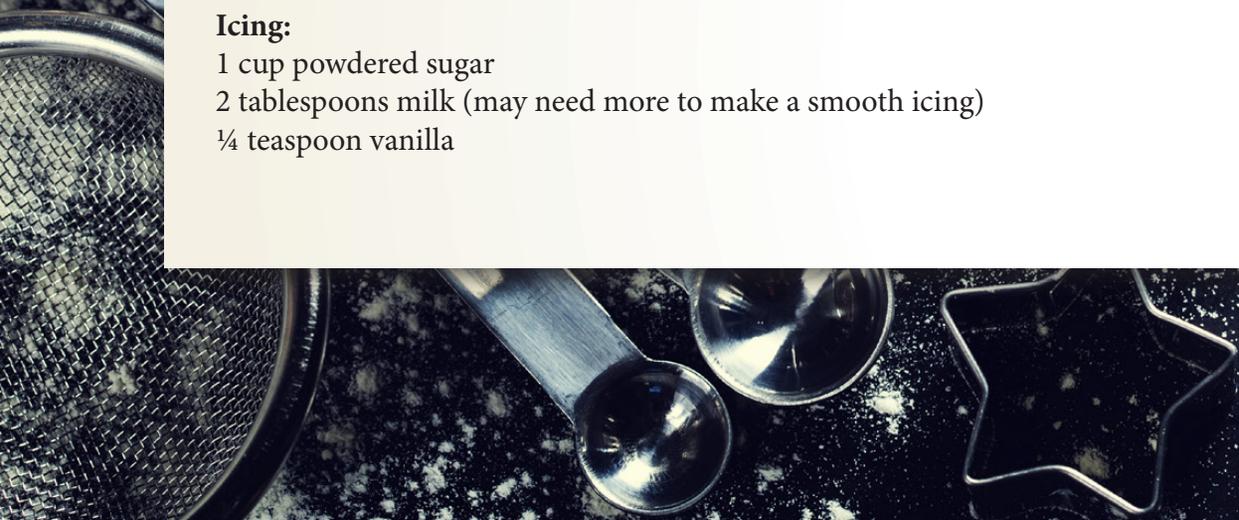
1 cup powdered sugar
2 tablespoons milk (may need more to make a smooth icing)
¼ teaspoon vanilla

Directions

Combine flour, sugar, and baking powder, salt. Cut in butter until crumbs are pea sized. Stir in egg yolks and divide mixture in half. Press one half of mixture over the bottom of a 9x13 baking pan. Combine apples, sugar, flour and cinnamon. Arrange over bottom crust. Crumble remaining dough over apple mixture. Slightly beat reserved egg white and brush over top. Bake for 45 minutes at 350 degrees. Cool.

To make icing:

Combine powdered sugar, milk, and vanilla. Drizzle over cooled cake.





Make-Ahead Comfort Chicken Deluxe

Contributor: Ann Berkopec, Harwood Place

Background: I have made this chicken dish for company for many years. Green beans au Gratin, Spinach Strawberry Salad, small dinner rolls and dessert rainbow sherbet with fancy Pepperidge Farm Cookies complete a dinner for 8. (Green beans au Gratin, and Spinach Strawberry Salad recipes are on the following pages.)

Ingredients

4 whole boneless, skinless chicken breasts
8 oz. shredded Swiss cheese
1 package Buddig beef
8 oz. sour cream
1 can mushroom soup
Paprika

Directions

Grease 9x12 glass pan with butter. Cut chicken breasts in half, put between wax paper and pound lightly. Put grated cheese and 1 slice of beef in each breast. Roll up and put in 9x12 pan. You will have eight breasts.

Sprinkle left over cheese on all. Mix together sour cream and soup. Spread over chicken and sprinkle with paprika. Bake at 350 degrees for 1 hour (check that internal temperature is over 165 degrees.)

Make this recipe the night before and refrigerate until ready to bake.



Spinach Strawberry Salad

Contributor: Ann Berkopec, Harwood Place

Ingredients

- 1 lb. fresh spinach
- 1 pt. fresh strawberries (remove stem and halved)
- ½ cup pecan halves (brown in butter for 10 minutes in 350 degree oven)

Dressing:

- ⅓ cup raspberry vinegar
- 1 teaspoon salt
- ½ cup sugar
- 1 teaspoon dry mustard
- 1 cup oil
- 1 ½ tablespoons poppy seeds

Directions

Wash and dry spinach. Prepare dressing by blending in all ingredients except poppy seeds. Stir poppy seeds in by hand. Toss with spinach pecans and strawberries.





Green Beans Au Gratin

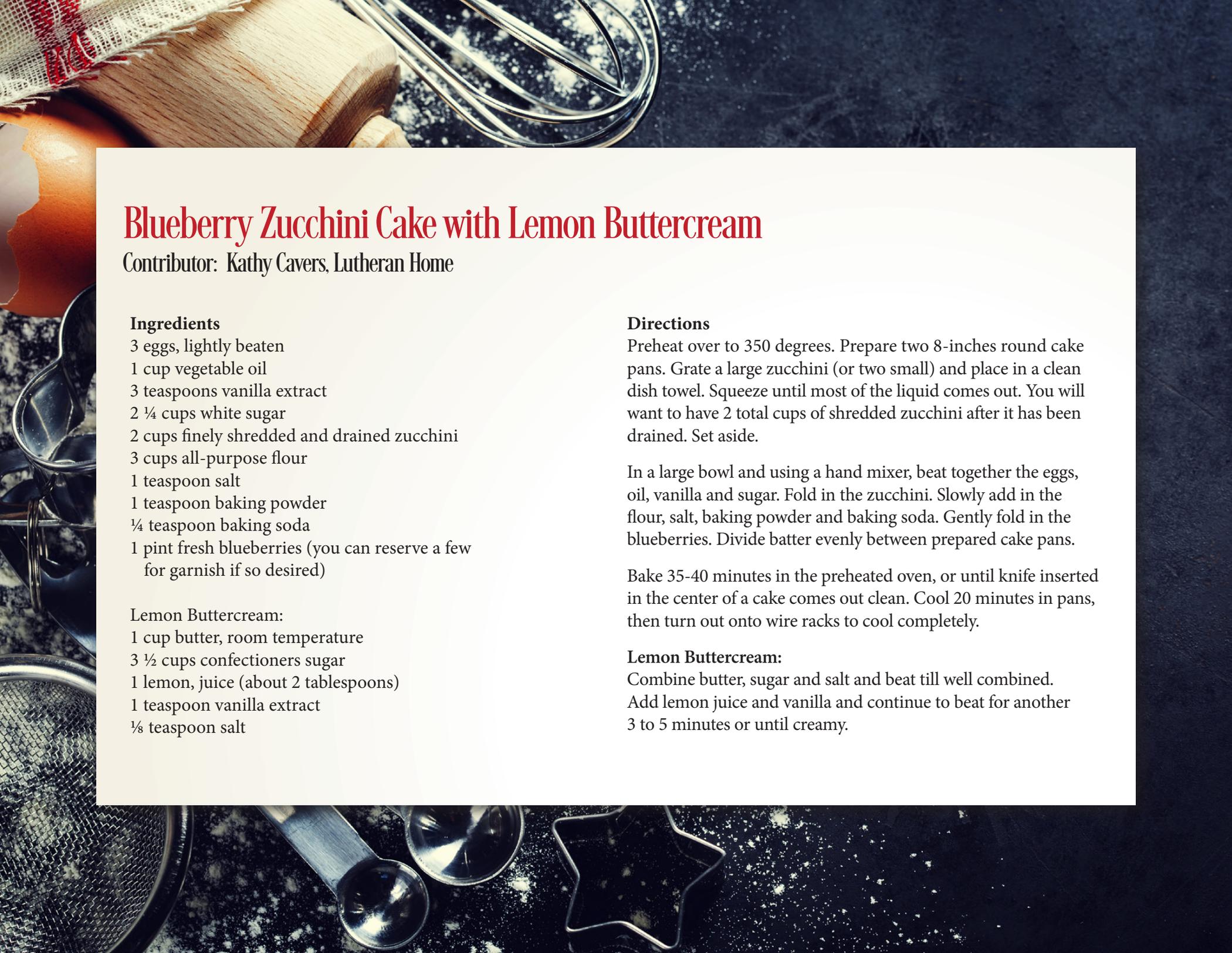
Contributor: Ann Berkopec, Harwood Place

Ingredients

2 tablespoons melted butter
2 ½ tablespoons flour
¾ cup sour cream
1 ½ lbs. French cut green beans
2 tablespoons melted butter
1 teaspoon salt
1 tablespoon chopped onion
½ tablespoon sugar
¼ lb. grated Swiss cheese
¾ cups cornflakes

Directions

Semi cook and drain French cut green beans. Mix melted butter with the flour, sugar, salt and onion. Stir in sour cream. Fold in cheese and beans. Pour into lightly greased pan. Combine cornflakes and other butter and sprinkle over bean mixture. Bake at 350 degrees for 25 to 30 minutes.



Blueberry Zucchini Cake with Lemon Buttercream

Contributor: Kathy Cavers, Lutheran Home

Ingredients

3 eggs, lightly beaten
1 cup vegetable oil
3 teaspoons vanilla extract
2 ¼ cups white sugar
2 cups finely shredded and drained zucchini
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
¼ teaspoon baking soda
1 pint fresh blueberries (you can reserve a few for garnish if so desired)

Lemon Buttercream:

1 cup butter, room temperature
3 ½ cups confectioners sugar
1 lemon, juice (about 2 tablespoons)
1 teaspoon vanilla extract
⅛ teaspoon salt

Directions

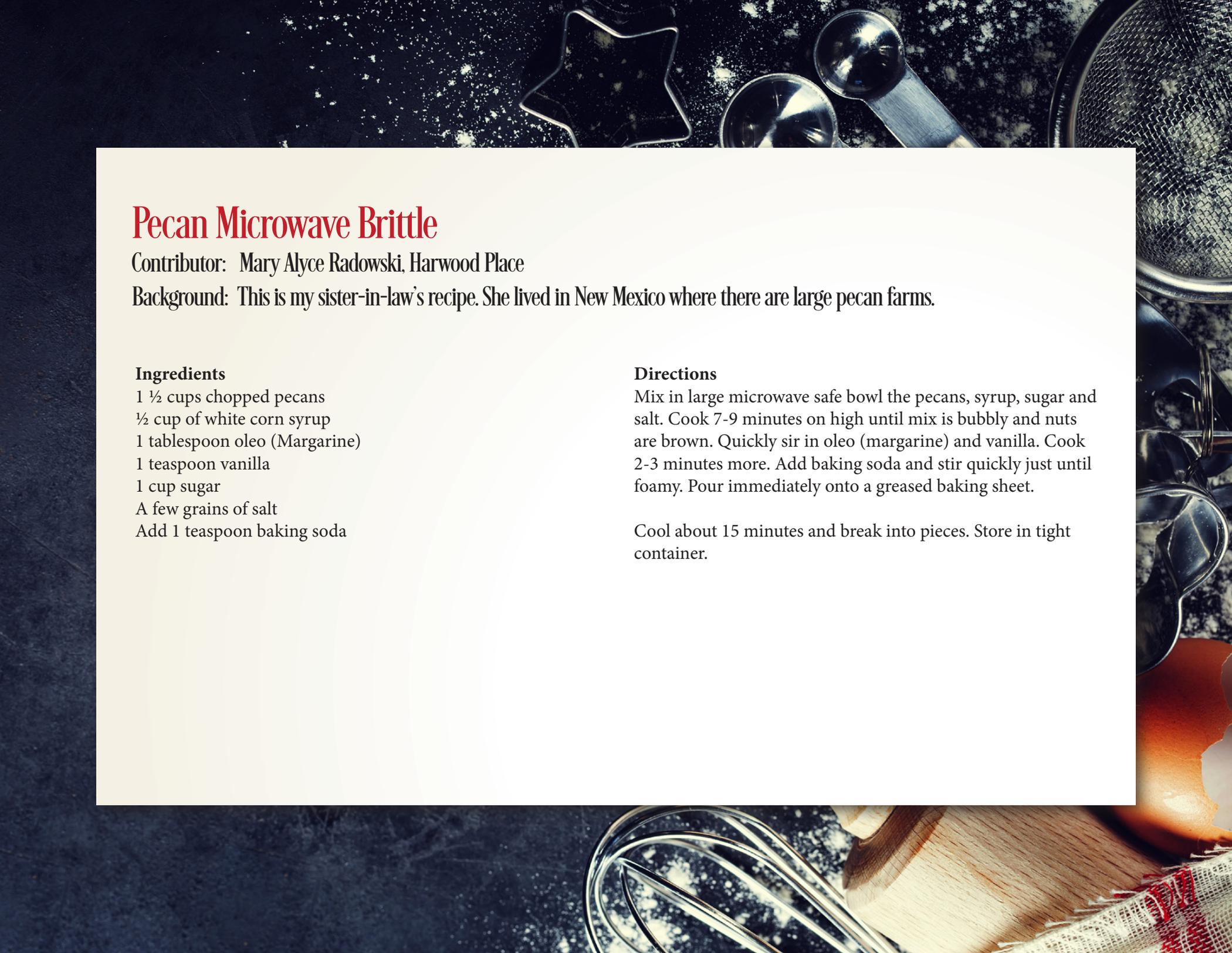
Preheat oven to 350 degrees. Prepare two 8-inch round cake pans. Grate a large zucchini (or two small) and place in a clean dish towel. Squeeze until most of the liquid comes out. You will want to have 2 total cups of shredded zucchini after it has been drained. Set aside.

In a large bowl and using a hand mixer, beat together the eggs, oil, vanilla and sugar. Fold in the zucchini. Slowly add in the flour, salt, baking powder and baking soda. Gently fold in the blueberries. Divide batter evenly between prepared cake pans.

Bake 35-40 minutes in the preheated oven, or until knife inserted in the center of a cake comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

Lemon Buttercream:

Combine butter, sugar and salt and beat till well combined. Add lemon juice and vanilla and continue to beat for another 3 to 5 minutes or until creamy.



Pecan Microwave Brittle

Contributor: Mary Alyce Radowski, Harwood Place

Background: This is my sister-in-law's recipe. She lived in New Mexico where there are large pecan farms.

Ingredients

1 ½ cups chopped pecans
½ cup of white corn syrup
1 tablespoon oleo (Margarine)
1 teaspoon vanilla
1 cup sugar
A few grains of salt
Add 1 teaspoon baking soda

Directions

Mix in large microwave safe bowl the pecans, syrup, sugar and salt. Cook 7-9 minutes on high until mix is bubbly and nuts are brown. Quickly stir in oleo (margarine) and vanilla. Cook 2-3 minutes more. Add baking soda and stir quickly just until foamy. Pour immediately onto a greased baking sheet.

Cool about 15 minutes and break into pieces. Store in tight container.



Chocolate Dipped Creams

Contributor: Chris McGill and Terry Hankwitz, Lutheran Home Family Members

Ingredients

1 cup butter, softened
½ cup powdered sugar
1 teaspoon vanilla extract
⅛ teaspoon salt
1 cup cornstarch
1 cup sifted all-purpose flour
Powdered sugar for coating
1 cup chocolate chips, melted
Chopped nuts, coconut or chocolate jimmies

Directions

Cream butter, add sugar gradually. Add vanilla. Sift salt, cornstarch and flour together, blend into creamed mixture. Chill dough 2 to 3 hours.

Preheat oven 375 degrees. Shape into balls, triangles, crescents or bars. Placed on greased cookie sheets. Bake at 375 degrees. About 12 minutes. Cool. Roll in powdered sugar. Dip end of each cookie in chocolate, then in nuts, coconut or jimmies. Allow chocolate to harden before storing. Makes about 6 dozen.



Over the years, volunteers of all ages have enjoyed spending time with residents.



Two Wauwatosa Locations, One Organization

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thelutheranhome.org

8220 Harwood Ave.
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