



Grand Holiday Sweets

A Holiday Recipe Collection
from Lutheran Home and Harwood Place Residents & Staff

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& HARWOOD PLACE

Our Recipe Book

The Lutheran Home & Harwood Place are happy to provide inspiration with classic holiday recipes offered by the staff and residents. To celebrate we have created this special recipe collection to honor all the wonderful people who have blessed Lutheran Home & Harwood Place with their traditions over the last 113 years. 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 holiday recipes from our talented residents and staff. As we ring in the new year, celebrate the expansion of our family with the new memory care, Elaine's Hope, it is the perfect opportunity to celebrate all who 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 (taken 1931)
Above: Residents' picnic with ladies and accordion player

Almond Sugar Cookies

Name: Nancy Spransy, Harwood Place resident

Background of Recipe: Recipe was found in a Taste of Home several years ago and have made them for Christmas ever since

Ingredients:

- 1 cup soft butter
- $\frac{3}{4}$ cup sugar
- 1 tsp almond extract
- 2 cup flour
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{8}$ tsp salt

Directions:

- Cream butter and sugar
- Add extract
- Add dry ingredients
- Roll into 1" balls
- Place 2" apart on baking sheets
- Flatten with bottom of glass
- Bake at 400 for 7-9 minutes until edges slightly brown.

Glaze:

- 1 c powdered sugar
- 1.5 tsp almond extract
- 2-3 tsp water

Whisk sugar, extract and water. Drizzle over baked cookies.

Sprinkle with sliced almonds

Makes 4.5 dozen

Dessert Nut Butterhorns

Name: Eleanore Schultz Harwood Place resident

Background of Recipe: Back in high school some of us girls started a club to "Help the War Effort" and always ended up with a dessert. Sometimes from the old A&P stores (this was in 1941-and on). After the war we kept going. The Dessert Nut Butterhorn Recipe came from a friend in the Club.

Ingredients:

- 4 cups bread flour
- 1 tsp salt
- 4 egg yolks beaten
- 1 cake yeast (pk)
- 1 1/4 cups oleo (butter)
- 1 cup sour cream
- 1 tsp vanilla
- powder sugar

Filling:

- 4 egg whites
- 1 cup sugar
- 1+ cup ground nuts
- 1 tsp vanilla

Directions:

Sift flour and salt. Ad yeast and oleo. Cut in with pastry blender - like cornmeal. Blend beaten egg yolks, sour cream and vanilla. Add to flour mix. Combine. Shape in 5 balls. Chill. Sprinkle board with powder sugar, roll dough to 12" diameter; cut into 12 wedges. Spread filling on circle of dough. Roll and place on baking sheet.

Filling:

Beat whites till they hold a soft peak. Gradually beat in sugar. Fold in nuts and vanilla. Spread on circle dough.

Frosting:

The frosting is just powdered sugar & water, thin cover, not thick like for a cake.



Chocolate Shortbread Bars

Name: Cel Hawley, Harwood Place resident

Background of Recipe: I found this recipe in a newspaper. Each time I made them they disappeared. All loved them!

Ingredients:

- 1 cup butter
- 1 cup lightly packed brown sugar
- 1 egg yolk
- 1 tsp vanilla
- ½ tsp orange zest
- ¼ tsp almond extract
- 1 cup chopped toasted almonds (divided)
- 1 pkg (12oz) semisweet chocolate chips

Prep time: 20 minutes

Cooking Time: 25 minutes

Directions:

Preheat oven to 350 degrees

In a large bowl, using an electric mixer, cream together butter and brown sugar until light and fluffy. Beat in egg yolk thoroughly. Add vanilla extract, orange zest and almond extract and beat 2-3 minutes, scraping side of bowl to ensure thorough mixing. Add flour and ½ cup almonds and mix on low speed until just combined. Spread dough into a 13x9 baking pan coated with vegetable oil spray. Bake in preheated oven 25 minutes or until golden brown.

Remove from oven; sprinkle top with chocolate chips. Return to oven for 30 seconds. Remove from oven; spread melted chocolate evenly over surface. Sprinkle with remaining ½ cup almonds. Cool before serving.

Crockpot Candied Nuts

Contributor: Chetney Dudzic RDN,CD, Lutheran Home & Harwood Place Dietitian

Background of Recipe: I teach cooking classes at a local library and this is always a hit! Your home will smell just like the roasted nuts at the Brewers Games!

Ingredients:

- 1 cup Granulated Sugar
- ½ cup Brown Sugar
- 1.5 T Cinnamon
- 1 Egg White
- 2 tsp vanilla
- 1 cup each pecans, almonds, cashews, walnuts
- ¼ cup water

Directions:

In a large bowl, mix together sugars and cinnamon. Set aside.

In a separate bowl, whisk together egg white and vanilla until it becomes a little frothy.

Place nuts into a slow cooker prepared with cooking spray. Pour egg white mixture and cinnamon sugar over nuts and stir. Cook on LOW for 3 hours, stirring every 20 minutes.

When 20 minutes remain in cooking time, pour ¼ cup of water into the crockpot and stir. This will make the outer shell nice and crunchy.

When cooking time is up, spread nuts out on a cookie sheet to cool for 15/20 minutes. Enjoy!

Chili

Contributor: Helen Albert, Harwood Place resident

Background of Recipe: Recipe was obtained from cook at John's fraternity at UW Madison. Her name was Rose and Rose loved all her boys!

Ingredients:

- 2 lbs hamburger meat
- 1 large onion, chopped
- 1 cup celery, chopped
- 1 green pepper, chopped
- 1 can stewed tomatoes
- 1 can dark kidney beans
- 1 small garlic clove, cut and lightly browned in frying pan
- 1-2 cups water
- ½ tsp paprika
- 1-2 tsp chili powder
- Salt and pepper to taste

Directions:

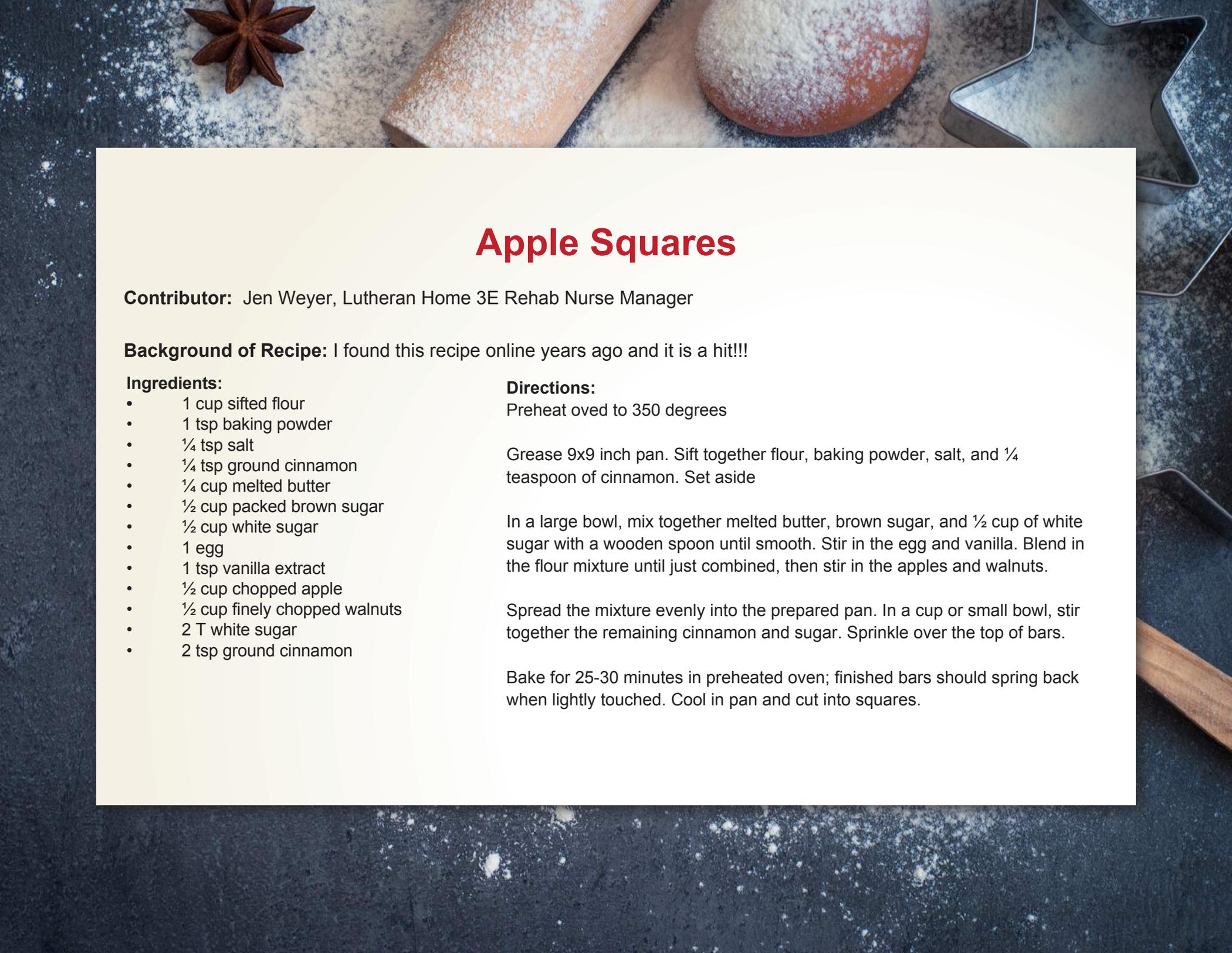
Cook hamburger and onions in fry pan until browned. Then put in slow cooker

Add celery, green pepper, stewed tomatoes, dark kidney beans, cooked garlic clove, water

Add salt and pepper, chili powder and paprika

Cook on low for up to 6 hours or high for 3.5 – 4 hours

This original recipe was fixed up in a frying pan and a roaster, but I have made it in a slow cooker for many years. One can add more or fewer tomatoes, beans, etc. as one wishes



Apple Squares

Contributor: Jen Weyer, Lutheran Home 3E Rehab Nurse Manager

Background of Recipe: I found this recipe online years ago and it is a hit!!!

Ingredients:

- 1 cup sifted flour
- 1 tsp baking powder
- ¼ tsp salt
- ¼ tsp ground cinnamon
- ¼ cup melted butter
- ½ cup packed brown sugar
- ½ cup white sugar
- 1 egg
- 1 tsp vanilla extract
- ½ cup chopped apple
- ½ cup finely chopped walnuts
- 2 T white sugar
- 2 tsp ground cinnamon

Directions:

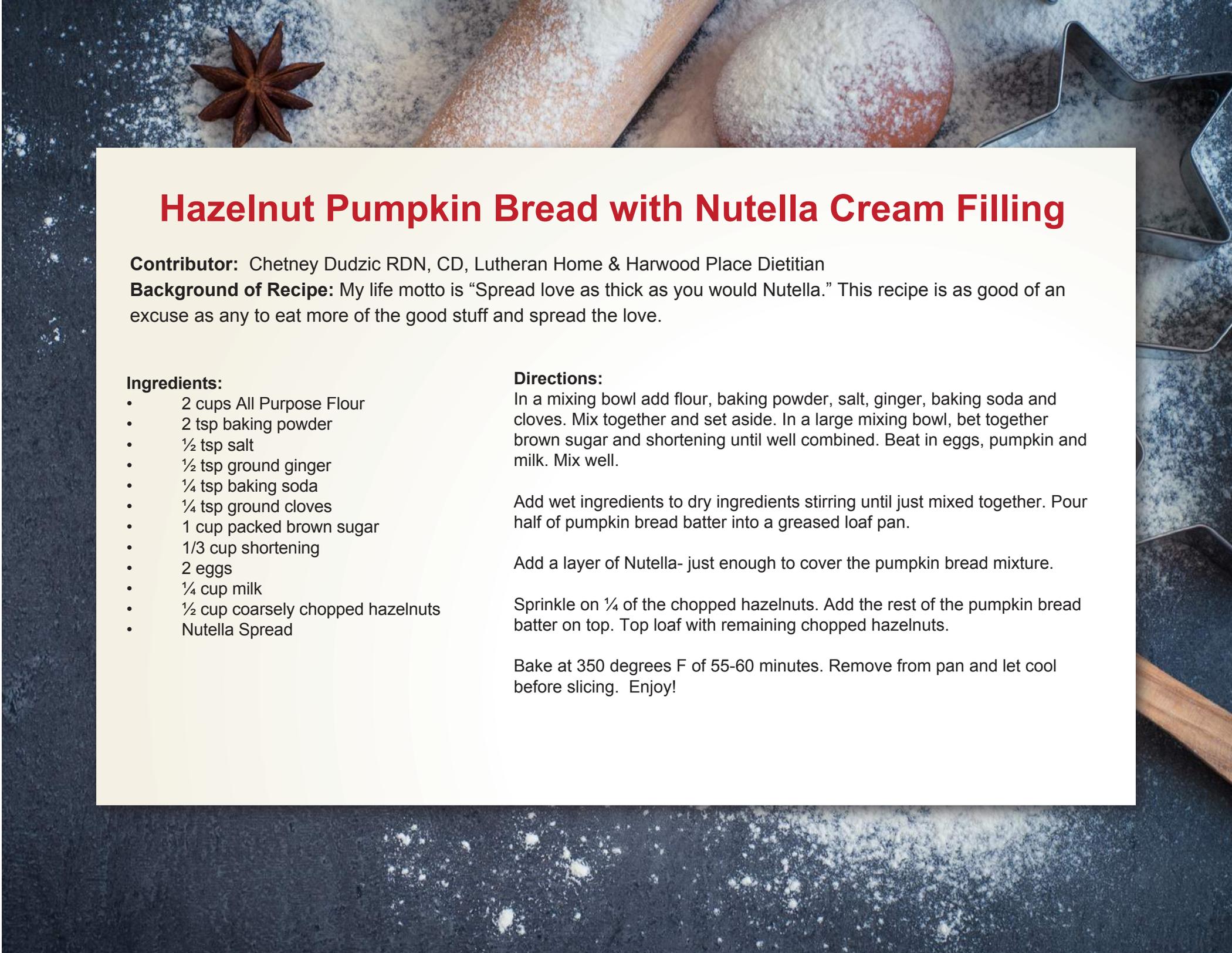
Preheat oven to 350 degrees

Grease 9x9 inch pan. Sift together flour, baking powder, salt, and ¼ teaspoon of cinnamon. Set aside

In a large bowl, mix together melted butter, brown sugar, and ½ cup of white sugar with a wooden spoon until smooth. Stir in the egg and vanilla. Blend in the flour mixture until just combined, then stir in the apples and walnuts.

Spread the mixture evenly into the prepared pan. In a cup or small bowl, stir together the remaining cinnamon and sugar. Sprinkle over the top of bars.

Bake for 25-30 minutes in preheated oven; finished bars should spring back when lightly touched. Cool in pan and cut into squares.



Hazelnut Pumpkin Bread with Nutella Cream Filling

Contributor: Chetney Dudzic RDN, CD, Lutheran Home & Harwood Place Dietitian

Background of Recipe: My life motto is “Spread love as thick as you would Nutella.” This recipe is as good of an excuse as any to eat more of the good stuff and spread the love.

Ingredients:

- 2 cups All Purpose Flour
- 2 tsp baking powder
- ½ tsp salt
- ½ tsp ground ginger
- ¼ tsp baking soda
- ¼ tsp ground cloves
- 1 cup packed brown sugar
- 1/3 cup shortening
- 2 eggs
- ¼ cup milk
- ½ cup coarsely chopped hazelnuts
- Nutella Spread

Directions:

In a mixing bowl add flour, baking powder, salt, ginger, baking soda and cloves. Mix together and set aside. In a large mixing bowl, bet together brown sugar and shortening until well combined. Beat in eggs, pumpkin and milk. Mix well.

Add wet ingredients to dry ingredients stirring until just mixed together. Pour half of pumpkin bread batter into a greased loaf pan.

Add a layer of Nutella- just enough to cover the pumpkin bread mixture.

Sprinkle on ¼ of the chopped hazelnuts. Add the rest of the pumpkin bread batter on top. Top loaf with remaining chopped hazelnuts.

Bake at 350 degrees F of 55-60 minutes. Remove from pan and let cool before slicing. Enjoy!

Singapore Chicken Wings

From: Katie Radtke, Lutheran Home Seamstress

Background of Recipe: This recipe has been a family favorite for years!

Ingredients:

- 2 dz chicken wings
- 1 5 ounce bottle soy sauce
- L TSP dry mustard
- 4 T brown sugar
- ½ tsp garlic powder

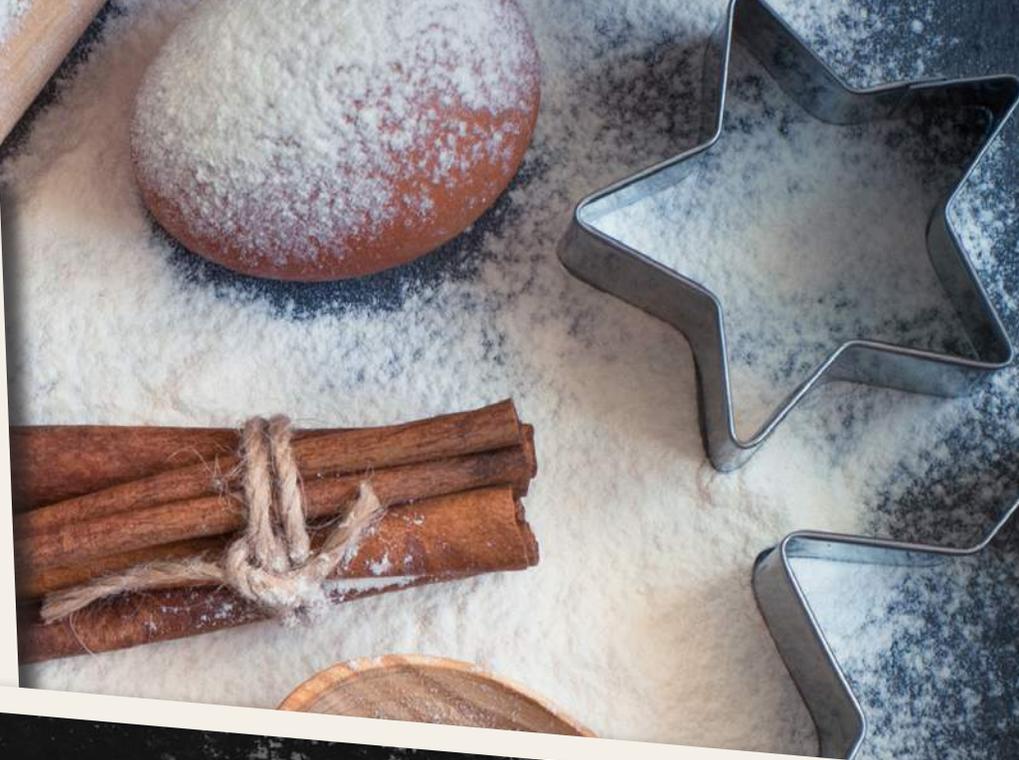
Directions:

Cut wings into parts do not use tips

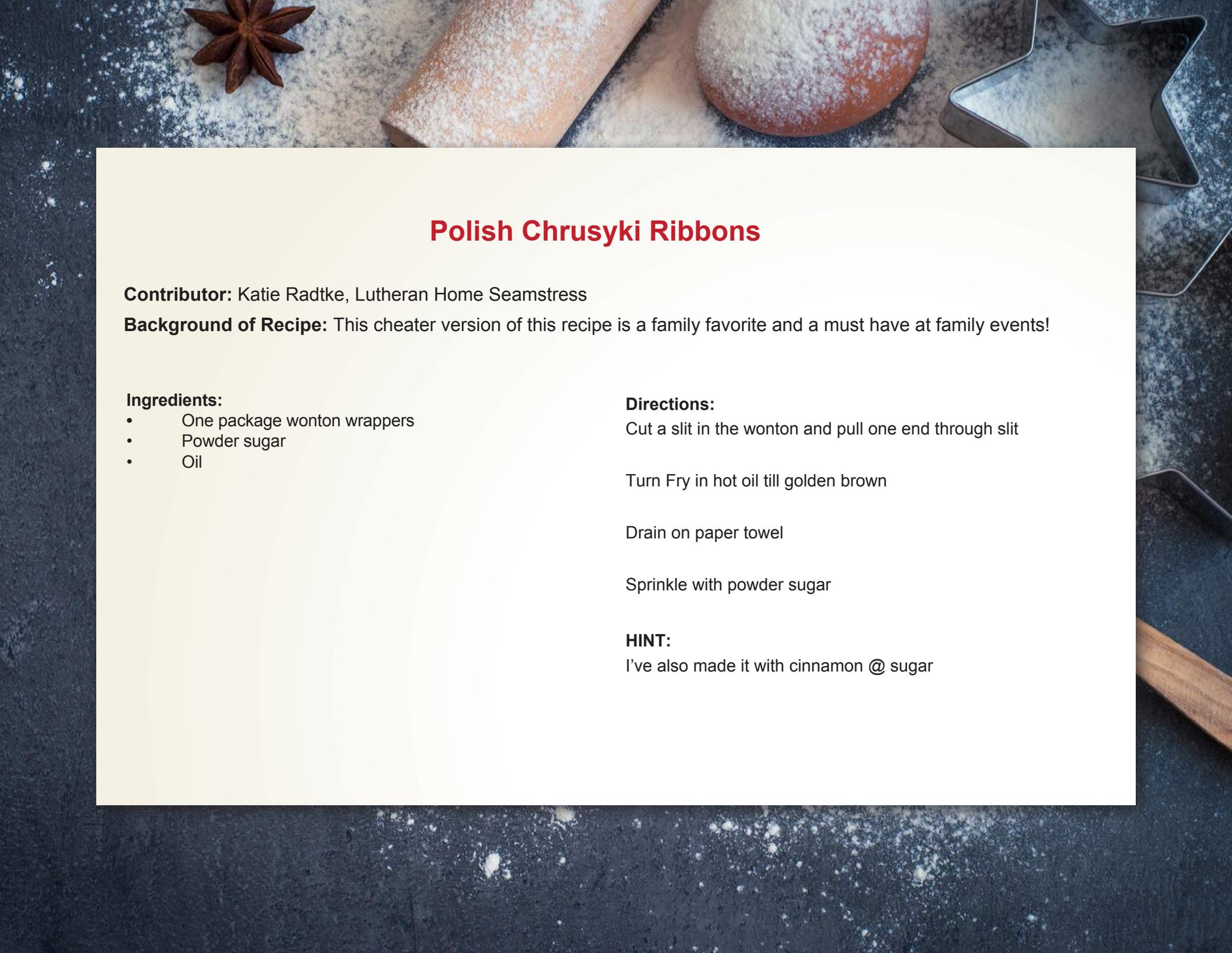
Mix soy sauce, mustard, brown sugar and garlic

Place wings in plastic bag, pour marinate over wings and marinate for two hours.

Layer wings in pan and bake 375 for hour, turning once, baste as needed



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



Polish Chrusyki Ribbons

Contributor: Katie Radtke, Lutheran Home Seamstress

Background of Recipe: This cheater version of this recipe is a family favorite and a must have at family events!

Ingredients:

- One package wonton wrappers
- Powder sugar
- Oil

Directions:

Cut a slit in the wonton and pull one end through slit

Turn Fry in hot oil till golden brown

Drain on paper towel

Sprinkle with powder sugar

HINT:

I've also made it with cinnamon @ sugar



Smoked Cinnamon Old Fashioned

Contributor: Ryan Ptacek, Harwood Place Dining & Hospitality Director

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)

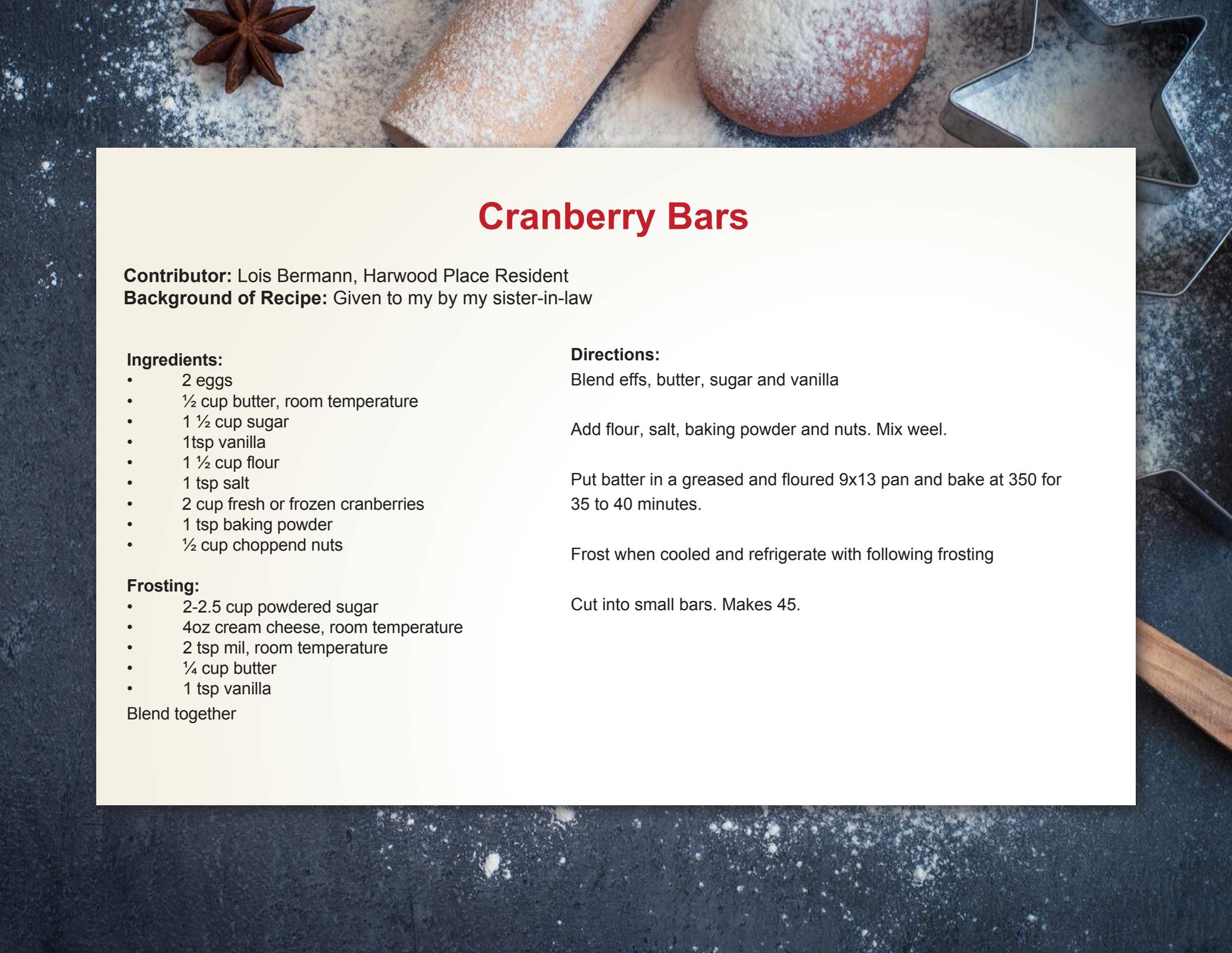
Directions:

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!



Cranberry Bars

Contributor: Lois Bermann, Harwood Place Resident

Background of Recipe: Given to me by my sister-in-law

Ingredients:

- 2 eggs
- ½ cup butter, room temperature
- 1 ½ cup sugar
- 1 tsp vanilla
- 1 ½ cup flour
- 1 tsp salt
- 2 cup fresh or frozen cranberries
- 1 tsp baking powder
- ½ cup chopped nuts

Frosting:

- 2-2.5 cup powdered sugar
- 4oz cream cheese, room temperature
- 2 tsp mil, room temperature
- ¼ cup butter
- 1 tsp vanilla

Blend together

Directions:

Blend eggs, butter, sugar and vanilla

Add flour, salt, baking powder and nuts. Mix well.

Put batter in a greased and floured 9x13 pan and bake at 350 for 35 to 40 minutes.

Frost when cooled and refrigerate with following frosting

Cut into small bars. Makes 45.

Million Dollar Cake

Contributor: Carlotta Pruitt, Production Aid

Background of Recipe: Passed down from family

Ingredients:

- 2 cups Sugar
- 6 eggs
- 1# soft butter
- 2/3 cup milk
- 1 tsp almond flavoring

Directions:

Mix together

Bake in Bundt pan at 350 for 1 hour

Frost with caramel frosting

Cranberry Moscow Mule

Contributor: Ryan Ptacek, Harwood Place Dining & Hospitality Director

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

Chipped Beef Dip

Contributor: Katie Radtke, Lutheran Home Seamstress

Background of Recipe: This recipe is a family favorite and a must have at family events!:

Ingredients:

- 3 packages pressed beef
- One bunch onions stems
- Mayonnaise

Directions:

Chop beef and green onions including stems

Mix with mayonnaise to right consistency

Chill serve with rye chips



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

Mrs. Woods Long Cookies

Contributor: Joyce E. Engel, Harwood Place resident

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.



Our new memory care assisted living, Elaine's Hope, opens in January 2020 on the Lutheran Home Campus.

Aunt Annie's Apple Cake

Contributor: Helen Albert, Harwood Place resident

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.

Carrot and Pineapple Cake

Contributor: Cel Hawley, Harwood Place resident

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:

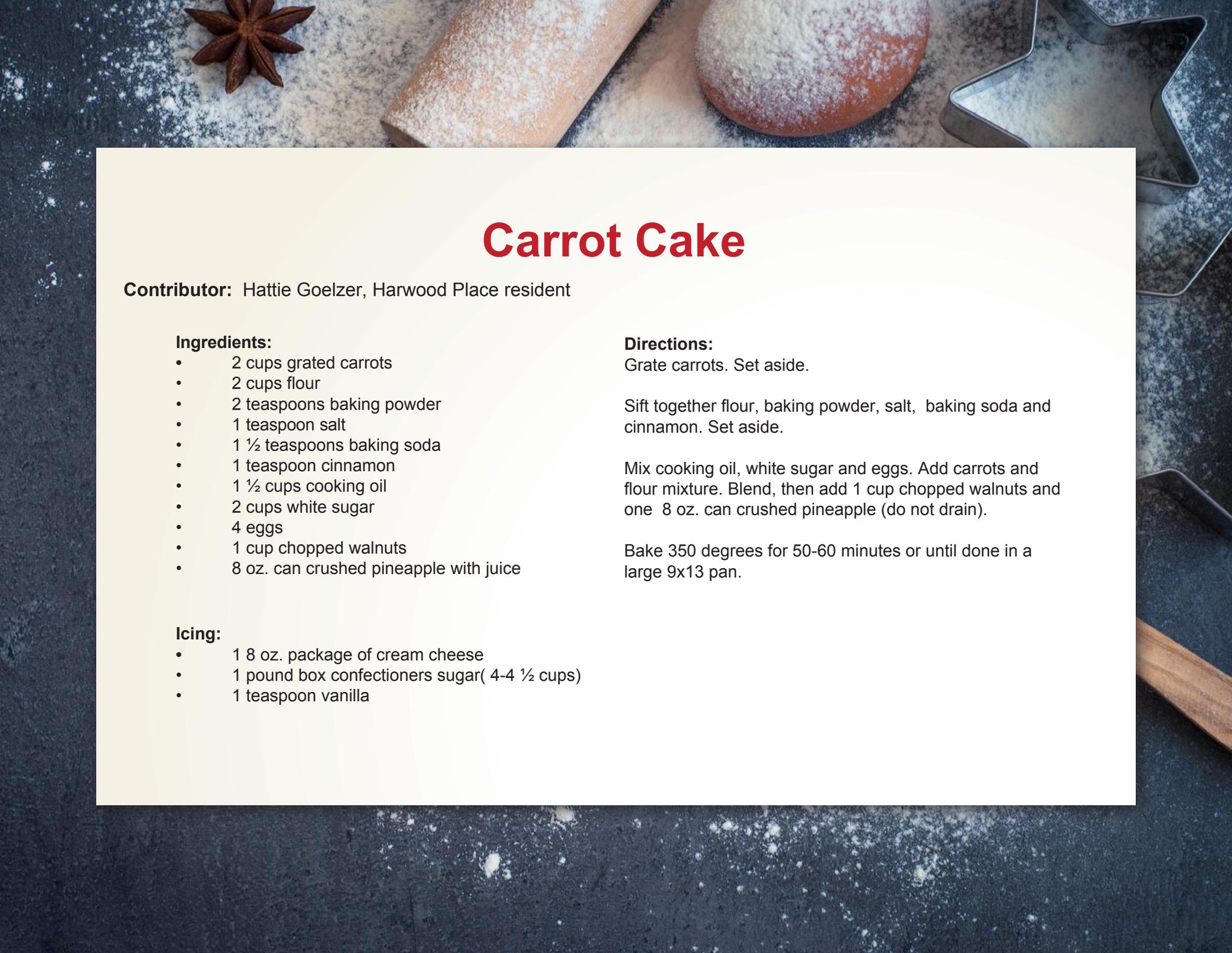
- 3 oz. cream cheese
- 1 ¾ cups powdered sugar
- ½ lb. butter
- 1 teaspoon vanilla

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 resident

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

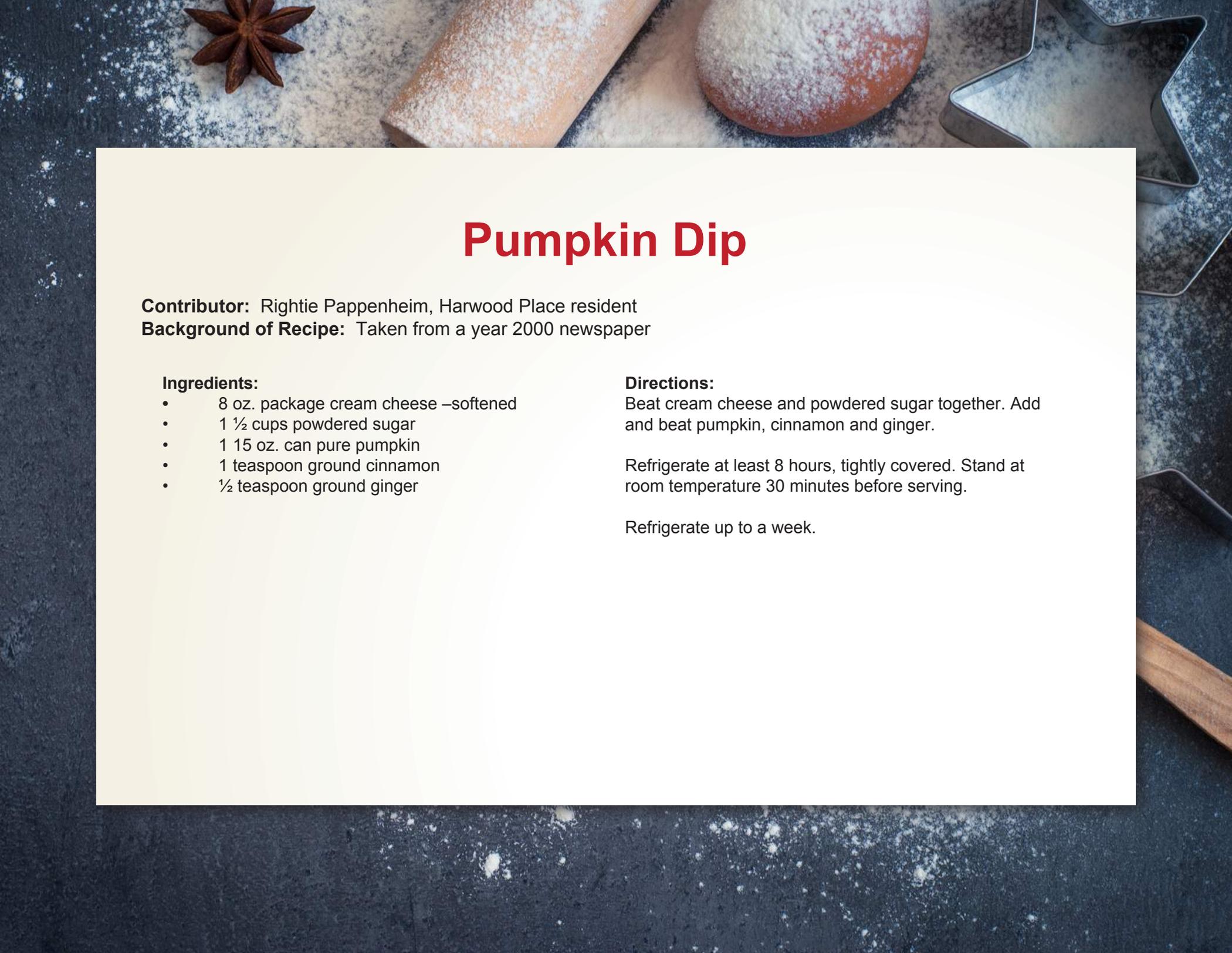
Directions:

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.



Pumpkin Dip

Contributor: Rightie Pappenheim, Harwood Place resident

Background of Recipe: Taken from a year 2000 newspaper

Ingredients:

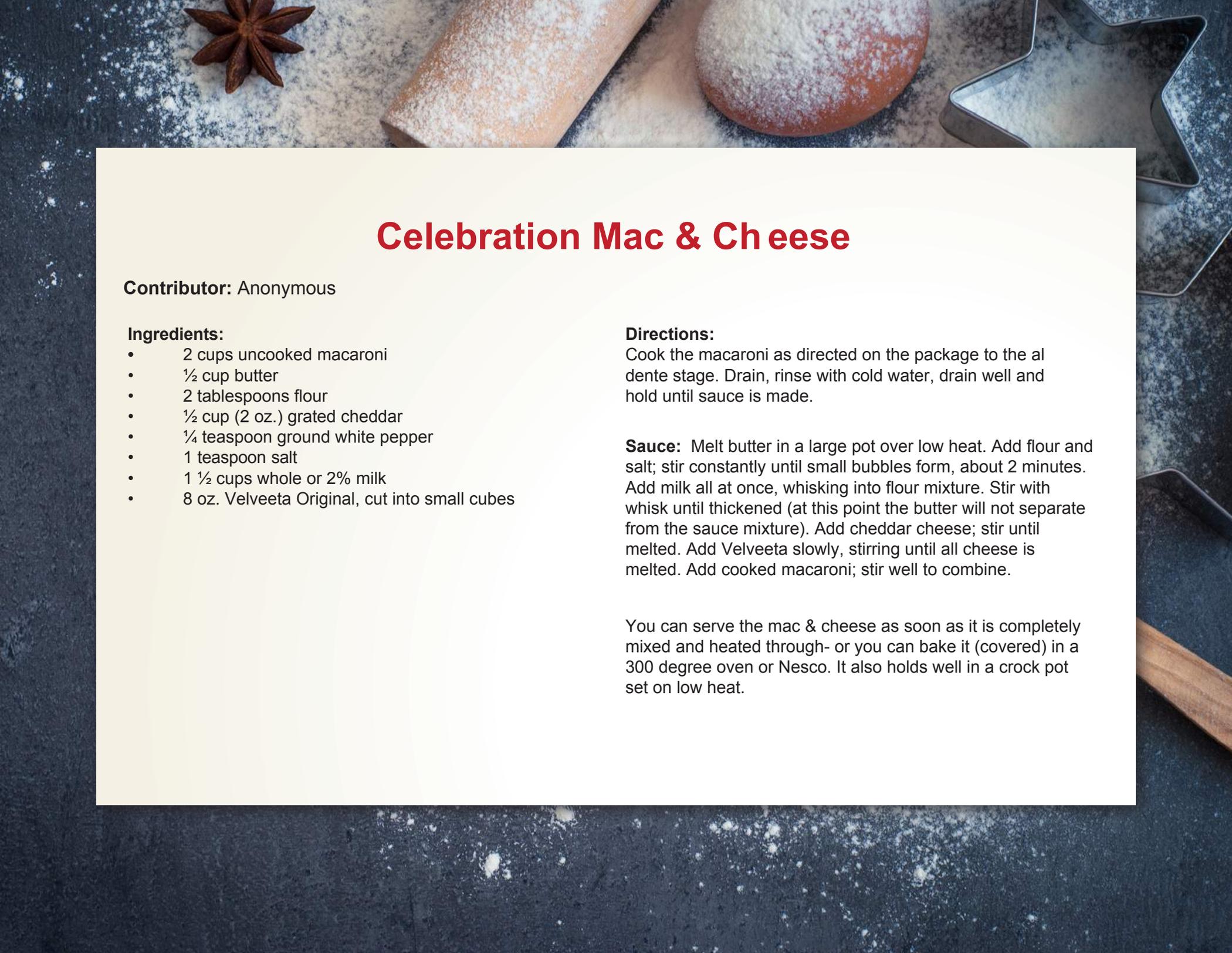
- 8 oz. package cream cheese –softened
- 1 ½ cups powdered sugar
- 1 15 oz. can pure pumpkin
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger

Directions:

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

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

Refrigerate up to a week.



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:

- 4 large carrots, cut into ¼" cubes
- 2 10 oz. packages frozen chopped spinach, cooked and drained well (squeeze out extra water)
- 1 medium onion, chopped fine
- 1 large red pepper, cut into ¼" cubes
- 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.

Pumpkin Dessert

Contributor: Carey Bartlett, Lutheran Home & Harwood Place

Background of Recipe: This recipe was given to me by my sister-in-law. It is an easy and delicious 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 bake at 350 degrees for 50-55 minutes.
Top with cool whip and enjoy!

Baked Corn Casserole

Contributor: Carey Bartlett, Lutheran Home & Harwood Place

Background of Recipe: 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. Pour into a 9 x 13 greased pan.

Top with 1 ½ cups grated cheddar cheese.

Bake 40 minutes or until set.

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 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:

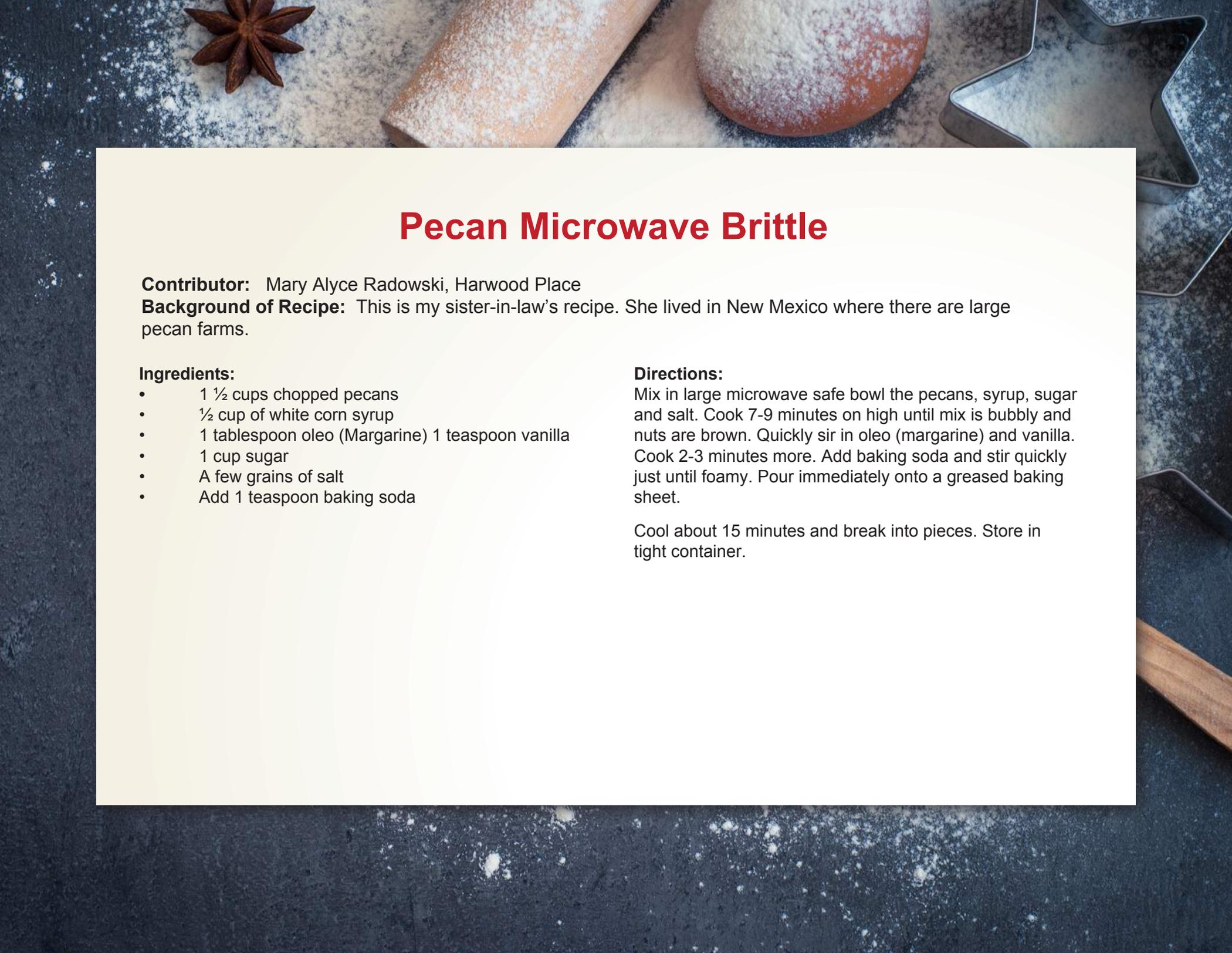
Preheat oven to 350 degrees. Prepare two 8-inch round cake pans. Grate a large zucchini (or two small) and place in a clean dish towel. Squeeze until most of the liquid comes out. You will want to have 2 total cups of shredded zucchini after it has been drained. Set aside.

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

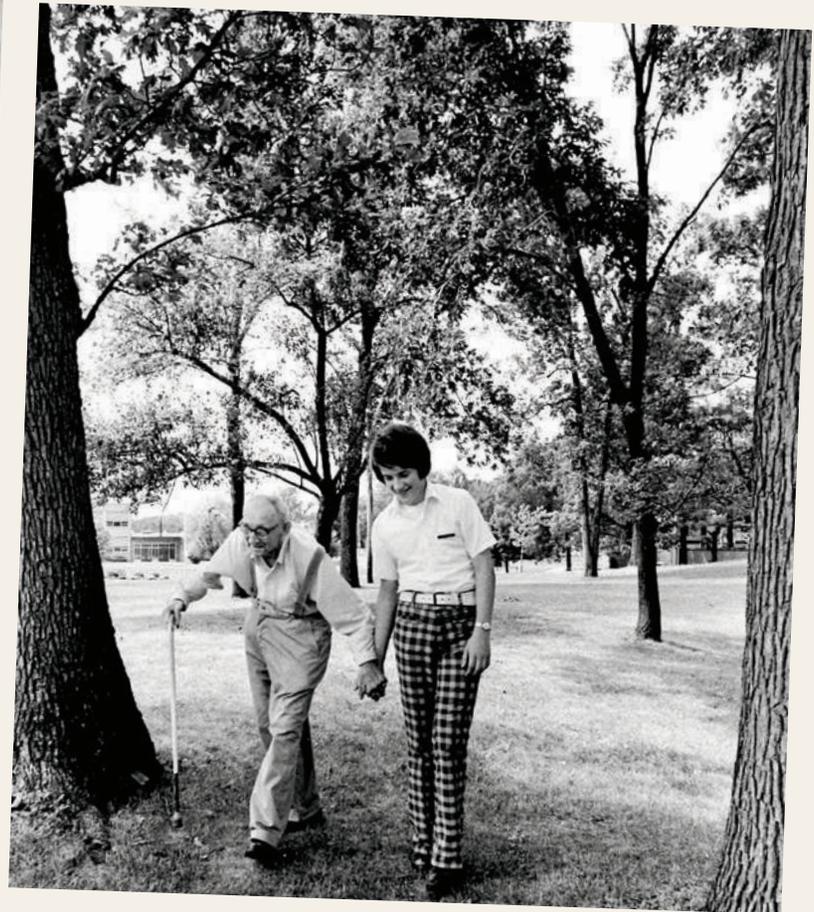
Ingredients:

- 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.



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



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LUTHERAN HOME & HARWOOD PLACE

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