

MOTHER'S DAY
RECIPES THAT STIR
THE HEART

H A R W O O D
P L A C E
Recipes



Carrot Cake (Kennedy White House)

Contributor: Ruth N

This recipe is a very very special one because it came from Bon Appetit, & was Jackie Kennedy's favorite. The White House chefs made it for dignitaries when they visited. You will be amazed, believe me!

Ingredients

- 1.5 cups oil
- 3 cups sugar
- 4 eggs
- 4 cups flour
- 1 T cinnamon
- 1 T salt
- 1 T baking soda
- 1 T vanilla
- 7 oz coconut
- 1-20oz can crushed pineapple with juice
- 3 cups shredded carrots
- 2 cups chopped walnuts
- 2 cups dried cranberries

PREP TIME
20-30 Minutes

COOK TIME
24 Minutes

SERVES
Many friends!

Directions

- Mix oil and sugar. Add eggs 1 at a time beating 2-3 mins after each one.
- Add vanilla.
- Then mix flour, cinnamon, baking soda, salt beating 2-3 minutes.
- Fold in crushed pineapple, carrots, nuts, cranberries and coconut.
- Makes 4 layer cake.
- Bake at 360 for 24 minutes.

Cream Cheese Frosting

- ½ cup (1 stick) butter, softened
- 8 oz cream cheese, softened
- 1 teaspoon vanillas extract
- 4 cups powdered sugar

Directions

- Combine butter and cream cheese and beat until creamy.
- Add vanilla extract and mix well.
- With mixer on low, gradually add powdered sugar until creamy.
- Use to frost completely cooled cake.

Cucumbers in Sour Cream

Contributor: Carol K.

This recipe reminds me family get togethers!

Ingredients

- 2 cucumbers, peeled & sliced
- 1 medium onion, chopped

Mix together:

- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup vinegar
- $\frac{1}{4}$ cup water or milk
- Salt & pepper to taste
- $\frac{1}{2}$ cup sour cream (or yogurt)

Directions

- Combine cumpers, onions and mixture.
- Chill and enjoy!

PREP TIME
30 Minutes

COOK TIME
None

SERVES
Enough for Everyone!



Laura's Ham Sandwiches

Contributor: Carol K.

This recipe reminds me of my sister who was the mom of 6 and who fed my son and son-in-law when they traveled through Ohio. They devoured these sandwiches!

Ingredients

- 5 lbs thinly sliced ham
- 2 lbs Swiss cheese
- 36 hamburger buns
- Mix together:
 - 3 sticks of butter
 - 3 Tbsp poppy seeds
 - 2 medium onions
 - 2 large Tbsp mustard

Directions

- Spread a spoonful of butter mixture on each half of hamburger bun
- Layer ham and cheese
- Wrap sandwich in foil
- Bake 375 for 20 minutes

PREP TIME
20-30 Minutes

COOK TIME
20 Minutes

SERVES
36



Pioneer Mac & Cheese

Contributor: Jenny H.

This was my kids favorite recipe!

Ingredients

- 4 cup macaroni, cooked and hot
- 2 Tbsp butter, cut in dots
- 1 ¼ cup sharp cheddar cheese, cut into small chunks
- 1 tsp salt
- ¼ tsp pepper
- 2 large eggs, beaten
- 3 cup milk

Directions

- Preheat oven to 350
- Place pasta in buttered casserole dish
- Scatter cheese over pasta
- Mix milk, eggs, salt & pepper together and pour over pasta & cheese
- Sprinkle with paprika (optional)
- Bake 40-50 minutes until golden brown

PREP TIME
20 Minutes

COOK TIME
40-50 Minutes

SERVES
6



Blazing Saddles

Contributor: Carol K.

My Mother's sister (Aunt Gene) loved these baked beans but was not supposed to eat them due to dietary issues. She always wanted a "small amount" to take home. I would always call her later and ask "how were the beans?" and she would reply they were wonderful and "Boy did I suffer!" That was Aunt Gene!

Ingredients

- 1 lb ground beef
- 1 lb bacon
- 1 small onion, chopped
- ½ cup white sugar
- ¾ cup brown sugar
- 2 tsp dry mustard
- ½ cup catsup
- 1 tsp vinegar
- 2 cans pork & beans
- 1 can kidney beans, drained
- 1 small package frozen baby lima beans

Directions

- Brown ground beef, onion, drain
- Brown bacon, drain
- Mix remainder and bake 375 for 1 hour

PREP TIME
30 Minutes

COOK TIME
1 Hour

SERVES
Many!



Datenut Bread

Contributor: Nancy S.

This is the only recipe I have from my father's mother who emigrated from Germany as a child and grew up in Dubuque, Iowa.

Ingredients

- 1 cup dates, chopped
- 1 tsp baking soda
- 1 cup boiling water
- 1 egg
- 1 Tbsp melted butter
- 2/3 cup sugar
- 2 cup flour
- 1 tsp baking powder
- ¼ tsp salt
- ½ cup chopped nuts

Directions

- Preheat oven to 350 degrees
- Mix and let cool: dates baking soda, boiling water
- Add eggs and butter
- Add dry ingredients
- Add nuts
- Put in greased and floured loaf pan and let rise for 15 minutes.
- Bake 1 hour in preheated 350 degree oven

PREP TIME
20-30 Minutes

COOK TIME
60 Minutes

SERVES
Many!



Poppy Seed Cake

Contributor: Ginny K.

My own mother's recipes were lost in a flood. This recipe is from my mother-in-law who was a wonderful cook and baker.

Ingredients

- 1 yellow cake mix
- 4 eggs
- ½ cup cooking oil
- 1 small package instant coconut pudding
- 1 cup hot water
- ¼ cup poppy seeds

Directions

- Preheat oven to 350
- Mix all ingredients together, adding poppy seeds last.
- Bake in two greased 9 x 5 loaf pans at 350 for 40 minutes

PREP TIME
15 Minutes

COOK TIME
30-40 Minutes

SERVES
Several friends!



Stollen

Contributor: Ruth W.

Every December my mother would put on her apron and gather flour, yeast, butter, candied fruit and other ingredients and we children would know it was time for her to make Stollen! It was a must at Christmas time in our German heritage. Now my daughters make it with me every Christmas. It brings back warm, pleasant memories of my childhood!

Ingredients

- 2 pkg active, dried yeast
- ½ cup warm water
- 1 ½ cup warm milk
- 8 cup flour
- 1 lb butter
- 1 cup sugar
- 4 eggs
- 1tsp salt
- ½ cup flour
- Candied cherries & pineapple
- Pecan halves
- Melted butter
- Icing (butter, powdered sugar & milk)

Directions

- Dissolve yeast in warm water. Add milk and stir in 1C flour. Let rise for 30 minutes. Cream butter with sugar; add eggs and beat. Add salt. Combine the two mixtures. Add the remaining 7C flour. Knead until smooth and elastic mix the ½ flour with the candied fruit and pecans and add to the dough. Rise until double in bulk.
- Divide into three or four portions and shape each into a large crescent. Put on generously buttered pans and brush with melted butter. Let rise until double. Preheat oven to 350. Bake about 30 minutes or until golden brown. When cool, frost with icing and decorate the remaining pecans and candied fruit. I like to make poinsettias!

PREP TIME
60 Minutes

COOK TIME
30 Minutes

SERVES
Many!



Hershey Bar Pie

Contributor: Alida S.

My future mother-in-law made it the first time I was invited for dinner. I was so impressed I said "YES" to her son! Has been a family favorite since then!

Ingredients

Crust

- 1 cup graham cracker crumbs
- 1/3 cup sugar
- 1/3 cup melted butter
- Mix and press into pie tin
- Bake 350 degrees for 8 to 10 minutes.

Filling

- 17 large marshmallows
- 2 cups whipped cream
- ½ cup milk
- 5 (1.15 oz) almond Hershey bars

Directions

Combine marshmallows, milk and Hershey bars in double boiler. Stir over hot water until melted. Cool. Fold into whipped cream (whipped still). Blend with filling and put in crust. Chill in refrigerator for several hours or overnight. May sprinkle top with a little of the crumb mixture or toasted slivered almonds.

PREP TIME
10 Minutes

COOK TIME
15 Minutes

SERVES
5-6



Oyster Cracker Snack

Contributor: Amy B.

Whenever my mom would make a batch of Oyster Cracker Snacks, she would always divide them into two recycled Cool Whip containers – one for my house and one for my brother's house. This was a favorite snack over the years and became very popular in the past few years with my niece and nephew as well. While at the grocery store with my brother, as they walked past the Cool Whip container, my nephew excitedly exclaimed, "Look! They have Yaya's crackers here!"

Ingredients

- 2 9oz packages of oyster crackers
- 1 cup Wesson oil
- 1 pkg Good Season's Garlic & Herb Salad Dressing Mix
- 2 tsp dill weed

PREP TIME
20 Minutes

COOK TIME
20 Minutes

SERVES
Several

Directions

- Preheat oven to 250 degrees
- Mix all ingredients in bowl making sure the dill weed does not clump together
- Bake at 250 degrees on ungreased cookie sheet for 20 minutes, stirring every 5 mins



Cranberry Pinwheels

Contributor: Amy B.

The Cranberry Pinwheels quickly became a holiday favorite in our family; the red cranberries and green onions making it a festive dish! I always loved helping my mom prepare recipes for parties... measuring, chopping, and taste testing, of course. For this recipe, I would help roll the stuffed tortillas and patiently wait for mom to cut off the uneven ends for me to eat!

Ingredients

- 5oz crumbled feta cheese
- 5oz cream cheese (room temp)
- 4 flour tortillas
- ¼ cup chopped green onion
- 6oz sweetened, dried cranberries

PREP TIME
20 Minutes

COOK TIME
None

SERVES
Many

Directions

- In a bowl, beat feta and cream cheese together with electric mixer
- Mix in green onion and cranberries
- Spread mixture evenly over tortillas.
- Tightly roll up each tortilla and slice into mini rollups, or pinwheels



Picnic Cupcake

Contributor: Amy B.

This is a recipe from my mom that I make most often. Quick and easy, Picnic Cupcakes are a real crowd pleaser! We used to bake these for various parties and occasions and family would always ask for the recipe. A frosting-less cupcake may seem odd, but these little treats are sneakily delicious. My mom found this in the Taste of Home Recipe Book.

Ingredients

1 pkg chocolate or yellow cake mix
Filling

- 1 8oz pkg cream cheese, softened
- 1 egg, lightly beaten
- 1/3 cup sugar
- 1 cup (6oz) semisweet chocolate chips

PREP TIME
20 Minutes

COOK TIME
20 Minutes

SERVES
24

Directions

- Preheat oven to 350 degrees
- Mix cake according to package directions
- Spoon batter into 24 greased or paper-lined muffin cups, filling 2/3 full
- In a mixing bowl, beat cream cheese, egg and sugar until smooth. Fold in the chips,. Drop by tablespoonfuls into batter.
- Bake at 350 degrees for 20 minutes or until cupcakes test done.



Johnny Massette

Contributor: Roylee P.

This recipe is from my late mother, Rachel.

Ingredients

- 1 pkg egg noodles, cooked in salt water (enough to cover meat in dish)
- 5 large onions, chopped and browned
- 1 ½ lbs pork, cut in pieces, or 1 ½ lbs hamburger browned
- 1 can cream of tomato soup
- ½ cup water
- 1 ½ tsp salt
- Pepper (optional)
- 1 cup grated cheese

PREP TIME
15 Minutes

COOK TIME
60 Minutes

SERVES
large family

Directions

Place in baking dish: onions and meat in first, then noodles.
Mix remaining ingredients and top.
Remove from pan & enjoy!



Brownies

Contributor: Roylee P.

This recipe is from my late mother, Rachel.

Ingredients

Melt

- 3 squares chocolate (i.e. Three 1oz squares of unsweetened bakers chocolate)
- $\frac{3}{4}$ cup butter
- salt
- $\frac{1}{12}$ cup sugar
- 3 eggs
- $1\frac{1}{2}$ cup flour
- Nuts – like cut up pecans

PREP TIME
15 Minutes

COOK TIME
30 Minutes

SERVES
Many!

Directions

- Mix melted chocolate mixture with remaining ingredients.
- Grease 9 x 13" pan.
- Bake at 350 degrees $\frac{1}{2}$ hour.
- Cool.
- Remove from pan & enjoy!



Roylee's Pickles

Contributor: Roylee P.

My pickle recipe is loved by all my family and friends!

Ingredients

- 1 32 oz jar of Milwaukee Dill Pickles (must be this brand)
- 1 ½ cup sugar
- ½ cup cider vinegar
- ½ tsp celery seed
- ½ tsp mustard seed

PREP TIME
20 Minutes

COOK TIME
None

SERVES
Many!

Directions

- Empty jar, draining pickles. Cut up to ¼ - ½" slices.
- Put sugar, vinegar, seeds in jar
- Add cut up pickles
- Put lid on jar
- Shake jar to dissolve sugar, let sit on counter till liquid is clear.

Refrigerate & enjoy!



French Potato Salad

Contributor: Carol K.

This recipe reminds me of holidays and holidays remind me of mom. I have been making this potato salad for over 30 years in large, family size quantities. It is still a favorite!

Originally from the Milwaukee Gas Light Company Cookbook (1963).

Ingredients

- 3 to 5 pounds cooked, sliced red salad potatoes
- 2 Tbsp chopped pimiento
- 1Tbsp chopped green onion tops
- 3 hard cooked eggs sliced
- 1/2 tsp salt
- 1/2 to 1 cup mayo
- 1/2 -to 1 cup sour cream

PREP TIME
Worth your time!

COOK TIME
None

SERVES
Large Family

Directions

- Combine potatoes, pimiento, onions, eggs and salt
- Combine mayo and sour cream
- Add to potato mixture and toss lightly with fork
- Chill 1 hour in refrigerator



Best Ever Vegetable Soup

Contributor: Cecilia H.

My mom died when I was 10 years old. I received this recipe from other moms who were great cooks.

Ingredients

- 2 beef shanks
- 1 (10 oz) pkg frozen mixed vegetables
- 1 (11 oz) tomato juice
- 1 pkg Lipton onion soup mix
- Bunch of celery, cut up, use the tops
- 1 bunch of green onions
- Bunch of fresh carrot, cut into chunks
- Ground pepper
- Marjoram
- Rosemary
- Oregano
- Basil
- 2-3 bay leaves
- Parsley
- Parmesan cheese
- 1/3 cup barley

Directions

Place all of the ingredients in a large kettle. I just season to taste instead of measuring each spice. Cover amply with cold water. Bring to a boil and simmer for about 5 hours. Add barley in the last ½ hour. Serve next day with Parmesan cheese.

PREP TIME
30 minutes

COOK TIME
5 hours

SERVES
Many!



No Bake Peanut Butter “Turds”

Contributor: Jacque L.

Ingredients

- 1 cup peanut butter, creamy or chunky
- 1 cup powdered sugar
- 2 Tbsp butter, softened
- 1 ½ cup Rice Krispies

- Melt 2 Tbsp paraffin, then add 12 oz chocolate chips and continue melting

PREP TIME
20 minutes

COOK TIME
none

SERVES
Several

Directions

- Combine peanut butter, sugar and butter.
- Add Rice Krispies.
- Shape into balls (walnut size).
- Cool in fridge.
- Insert toothpick and dip in chocolate or spoon chocolate over balls.
- Place on wax paper lined tray and refrigerate.



Butter Chews

Contributor: Ginny K.

Mothers always said these treats were so sweet “it curled your teeth.” This is the only recipe of my mom’s that I can find.

Ingredients

- $\frac{3}{4}$ cup butter
- 3Tbsp white sugar
- 1 $\frac{1}{2}$ cup flour
- 3 egg yolks (beaten)
- 2 $\frac{1}{4}$ cup brown sugar
- 1 cup chopped walnuts
- $\frac{3}{4}$ cup coconut
- 3 egg whites (beaten)

PREP TIME
30 minutes

COOK TIME
40-45 minutes
(in total)

SERVES 12

Directions

- Preheat oven to 375 degrees.
- Cream butter and sugar. Blend with flour. Put in greased 9x9 pan and bake 15 minutes at 375.
- Add brown sugar to beaten yolks and blend well. Add nuts and coconut. Fold in beaten whites.
- Pour over other mixture and return to oven for 25-30 minutes.
- Chill and cut into squares and dust with powdered sugar.



Better than Sex Chocolate Cake

Contributor: Jacque L.

Ingredients

- 1 6oz pkg chocolate chips
- $\frac{3}{4}$ cup pecans, chopped
- 1 box chocolate cake mix
- 4 eggs
- $\frac{1}{2}$ cup vegetable oil
- 1 tsp vanilla
- 1 4oz pkg chocolate pudding mix
- 1 8oz carton sour cream

PREP TIME
20 minutes

COOK TIME
50 minutes

SERVES
12

Directions

- Preheat oven to 350 degrees.
- Toss the chocolate chips and pecans in a tablespoonful of dry cake mix.
- Beat the remaining ingredients together for 3 minutes, then fold in the chips and pecans.
- Pour into a greased and floured bundt or tube pan.
- Bake 50 minutes at 350 degrees until cake tests done.
- Makes 12 servings.



Best Ever Chocolate Chip Cookies

Contributor: Pat B.

This recipe was from an old church cookbook.

Ingredients

- 1 cup butter, room temperature
- 1 cup vegetable oil
- 1 cup packed brown sugar
- 1 cup granulated sugar
- 1 egg
- 2 tsp vanilla extract
- 3 ½ cup flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 cup quick-cooking rolled oats
- 1 cup crispy rice cereal
- 12-24 oz chocolate chips (~ 2-4 cups)

Directions

- Preheat oven to 350 degrees.
- Cream butter, oil and sugars in large mixing bowl; add egg and vanilla.
- In separate bowl, mix flour, baking soda, cream of tartar, oats and cereal.
- Add to sugar mixture and blend well.
- Stir in chocolate chips.
- Form dough into 1 ½ inch balls.
- Place on ungreased cookie sheets, pressing slightly to flatten.
- Bake in preheated oven 12 to 15 minutes, until lightly browned.
- Makes 5-6 dozen cookies.



PREP TIME
15 minutes

COOK TIME
12-15 minutes

SERVES
5-6 dozen

Poppy Seed Chicken

Contributor: Pat B.

This recipe was from an old church cookbook.

Ingredients

- 4 chicken breasts, cooked and chopped (reserve broth)
- 1 ½ - 1 ¾ stacks Ritz crackers
- 1 stick butter, melted
- 8 oz sour cream
- 1 can cream of chicken soup
- 2 Tbsp poppy seeds

PREP TIME
30 minutes

COOK TIME
30-45 minutes

SERVES
4

Directions

Preheat oven to 350 degrees.

Mix soup, sour cream and poppy seeds; fold in chicken. Add ¼ cup chicken broth. Crush crackers and mix with melted butter. Lightly grease an 8 x 10" casserole dish. Put ½ crackers mix on bottom; cover with chicken mixture. Top remaining cracker mixture. Bake at 350 for 30 minutes or until bubbly.



Noodle Delight Casserole

Contributor: Ellen R.

After enjoying this dish for many years the Milwaukee Journal featured this dish along with a picture of the person cooking it.

Ingredients

- 2 ½ lbs pork and veal steak, cubed
- 1 large bunch celery, sliced
- 2 cans chicken & rice soup
- 8oz button mushrooms, sautéed
- 1 lb noodles (or less)
- 1/4 lb long horn cheese (or similar diced cheese)
- 2 cup buttered breadcrumbs

PREP TIME
90 minutes

COOK TIME
30 minutes

SERVES
Large Family

Directions

Brown meat in butter, season, add celery and soup. Simmer for 1 hour. Cube cheese. Cook noodles for 10 minutes, drain and blanch. Mix everything together and put in dish. Cover with crumbs. Bake ½ hour in moderate oven.

Chefs note: I will often use only 2.5lbs of pork as veal is not always readily available and is also more expensive.



Apple “Kuchen” Cake

Contributor: Anneliese B.

We always had this “kuchen” on special occasions.

Ingredients

- ½ lb butter
- 2 cup flour
- 2 Tbsp sugar
- 1tsp baking powder
- Dash of salt
- 1 egg
- 1 Tbsp water

Mix together. Use pastry cutter to make dough.

Put into a greased 9x13 pan

Streusel

- ¼ cup softened butter
- 2/3 cup flour
- 2/3 cup sugar
- 1 tsp cinnamon

PREP TIME
90 minutes

COOK TIME
30 minutes

SERVES
Large Family

Directions

- Preheat oven to 350 degrees
- Peel 5-6 McIntosh apples and cut into slices. Place in row on dough.
- Sprinkle streusel on top of apples.
- Bake at 350 degrees for 1 hour
- Serve with ice cream or whip cream if desired



Quick Fruit Cobbler

Contributor: Joan J.

This was my mother's go to recipe for a quick, nutritious dessert

Ingredients

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup unbleached or whole wheat pastry flour
- 1 tsp baking powder
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup milk

PREP TIME
15 minutes

COOK TIME
40 minutes

SERVES
8-10

Directions

- Combine the above.
- Pour into a greased 9x9 inch baking dish.
- Add 2C fresh, frozen or canned fruit.
- Bake at 350 degrees for 40 minutes.



Bacon Wrapped Weenies

Contributor: Nicole R

This is one of my Mother In Laws recipes, she makes for every get together, and has to make 2 pans, because we all love

Ingredients

1 pound bacon (cut into 1/3 chunks)
1 (16 oz) package smoked sausages
1 cup brown sugar
1 tablespoon ground mustard

PREP TIME
15 minutes

COOK TIME
45-55 minutes

SERVES
Many!

Directions

Preheat oven to 350 degrees. Spray baking dish with non stick spray. Wrap each smoked sausage with a piece of bacon, and place seam side down in a baking dish. Mix brown sugar and ground mustard, then sprinkle over sausages. Cover with foil and bake for 30-35 minutes. Remove foil and bake additional 15-20 minutes until bacon is crisp. Serve with toothpicks



Pumpkin Spice Bars

Contributor: Lisa D.

Ingredients

Bars

- 4 eggs
- 1.5 cups sugar
- 1 cup avocado oil
- 1-15oz can of plain pumpkin
- 2 cups flour
- 2 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 2 tsp gr cinnamon
- ½ tsp gr ginger
- ¼ tsp gr cloves
- ½ tsp gr nutmeg
- 1 cup raisins (if desired)

Frosting

- 1-8oz pkg cream cheese
- ¼ cup butter
- 2-3 tsp milk
- 1 tsp vanilla
- 4 cups powdered sugar
- Chopped walnuts if desired

Mix until combined – spread over thoroughly cooled bars.

PREP TIME

20 minutes

COOK TIME

25-30 minutes

SERVES

Many!

Directions

Heat oven to 350 degrees. Spray 15x10x1 jelly roll pan with cooking spray. In a large bowl, beat eggs, sugar, oil and pumpkin until combined. Add cinnamon, ginger, clove and nutmeg, combine. Add flour, baking powder and baking soda, mix until combined. Pour into prepared pan, bake 25-30 minutes or until a toothpick inserted into center comes out clean and bar springs back when touched lightly in center. Cool completely before frosting.

Almond Pear Cream Cheese Torte

Contributor: Lisa D.

Ingredients

- ½ cup butter, softened
- 1 cup sugar, divided
- 1 cup flour
- 1-8oz pkg cream cheese
- 1 egg
- 1 tsp vanilla
- ½ tsp cinnamon
- 4 cups sliced pears (about 4)
- ½ cup sliced almonds

PREP TIME
30 minutes

COOK TIME
35 minutes

SERVES
12

Directions

Preheat oven to 425 degrees. Beat butter and 1/3 cup of sugar until fluffy. Add flour and mix well. Spread firmly onto the bottom and 1 inch up the sides of a 9" springform pan. Beat cream cheese and 1/3 cup of sugar until blended. Add egg and vanilla and mix well. Spread evenly over crust. Combine remaining 1/3 cup sugar and cinnamon. Add pear and toss to coat. Arrange over cream cheese in overlapping pattern, sprinkle with almonds. Bake 10 minutes, then reduce heat to 375 degrees, bake for 25 minutes or until center is set. Cool, remove from pan, cover and refrigerate for 3 hours before serving.



Cranberry Moscow Mule

Contributor: Ryan P

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 P

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!



White Chocolate Crisps

Contributor: Sandee H.

Ingredients

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

PREP TIME
20 minutes

COOK TIME
None

SERVES
Many!

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.



Aunt Annie's Apple Cake

Contributor: Helen A.

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 is always well liked!

PREP TIME
30minutes

COOK TIME
45 minutes

SERVES
Many!

Ingredients

- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup other shortening
- 2 teaspoons sugar
- 1 $\frac{1}{4}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- 1 egg yolk
- 2 tablespoons milk
-

Streusel Topping

- $\frac{1}{2}$ cup white sugar
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ teaspoon cinnamon
- 1 $\frac{1}{2}$ 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 $\frac{1}{2}$ 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: Helen A.

Found in "Comforting Cuisine" cookbook from Christ King Parish. Served at the Young at Heart Lucheons.

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

PREP TIME
30minutes

COOK TIME
35-45 minutes

SERVES
Many!

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.



Baked Corn Casserole

Contributor: Carey B.

This is a quick, easy and yummy side dish for any occasion. Shared 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

PREP TIME
10-15 minutes

COOK TIME
40 minutes

SERVES
12+

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.



Blueberry Zucchini Cake with Lemon Buttercream

Contributor: Kathy C

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

PREP TIME

30 minutes

COOK TIME

35-40 minutes

SERVES

8-10

Directions

Preheat oven to 350 degrees. Prepare two 8-inches 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 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.