



2022
Annual Holiday
Recipe Book

A photograph of a Christmas tree decorated with multi-colored lights (red, green, blue, yellow) in a gazebo. The gazebo has a dark roof with several recessed circular lights. The railing of the gazebo is visible, and there are other light decorations in the background. The text "Happy Holidays" is overlaid in a white, cursive font at the bottom of the image.

*Happy
Holidays*

**Thank you for picking up a
copy of this year's staff
recipe book!
We are sharing
our favorite recipes
that remind us of home.
Enjoy!**



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Italian Meatballs

Chris P

Ingredients

- 1 lb. ground beef
- 1 cup fine dry bread crumbs
- 1/2 cup grated parmesan cheese
- 1 tablespoon minced parsley
- 1 clove garlic, finely chopped
- 1/2 cup milk
- 2 eggs, beaten
- 1 1/2 teaspoon salt
- 1/8 teaspoon pepper

Directions

1. Mix ingredients lightly and shape into 1 inch balls.
2. Brown on all sides in pan sprayed with cooking oil.
3. Keep turning until cooked through.
4. Serve plain or add to spaghetti sauce.



Slow Cooked Bolognese Sauce

Linda S

Ingredients

Makes 6 cups

- 1 tablespoon olive oil
- 1 medium onion, finely chopped
- 2 celery stalks, finely chopped
- 1 medium carrot, finely chopped
- 2-3 cloves garlic, minced
- 1-2 lbs. ground beef
- 1/8 teaspoon nutmeg
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup milk (whole or 2 percent)
- 1 cup white wine
- 2 28-oz. cans whole peeled tomatoes, drained and finely chopped (juices reserved)
- 1 cup reserved tomato juice

Directions

1. Heat the olive oil in a Dutch oven over medium heat.
2. Add the onion, celery, and carrot and cook until the onion is translucent and all the vegetables have softened.
3. Add the garlic and cook until fragrant, about 30 seconds.
4. Add the beef, breaking it apart with your spoon and cooking until it is just browned.
5. Season with nutmeg, salt, and pepper.
6. Stir in the milk and bring it to a rapid simmer. Continue simmering until the milk has reduced completely and very little liquid remains, about 10 minutes.



Slow Cooked Bolognese Sauce (continued)

Directions (continued)

7. Stir in the wine and simmer again until reduced completely, about 10 minutes.
8. Transfer the beef mixture to the slow cooker.
9. Add the chopped tomatoes and one cup of the reserved tomato juices to the slow cooker.
10. Stir to combine.
11. Cover and cook on HIGH for 6 hours or LOW for 8 hours.
12. In the last half hour cooking, remove the lid to allow any excess liquid to evaporate and reduce the sauce. The finished sauce should be chunky and creamy without being soupy.
13. Serve over spaghetti with a hunk of crusty bread for mopping up the sauce!



Taffy Apple Salad

Katie Y

Ingredients

- 1/2 cup granulated sugar
- 1 tablespoon apple cider vinegar
- 1 tablespoon all purpose flour
- 4 cups apples, diced
- 20 oz. can crushed pineapple, drained
- 8 oz. Cool Whip, thawed
- 1 1/2 cup salted peanuts
- 1 large egg (optional)

Directions

1. In a large mixing bowl, whisk together the sugar, egg, vinegar, and flour
2. In a small saucepan, heat egg mixture over medium heat and whisk it constantly until it thickens (5-10 minutes).
3. Remove from heat and let it cool completely.
4. Fold in chopped apples and drained pineapple. Stir together.
5. Fold in Cool Whip and refrigerate one hour or until ready to serve.
6. Right before serving add peanuts (and candy bars if desired). Enjoy!



Grandma's Picnic Potato Salad

Jamie S

Ingredients

- 1/2 cup mayo or Miracle Whip
- 1 tablespoon yellow mustard
- 1/2 teaspoon celery seed
- 1/8 teaspoon pepper
- 1 1/2 lbs. white potatoes (about 5), cooked, cooled and cubed
- 2 chopped hard cooked eggs
- 1 small chopped onion
- 2 stalks chopped celery
- 1/3 cup dill pickle relish

Directions

1. Mix first 4 ingredients, then add rest.
2. Mix and refrigerate.



Austrian-Style Potato Salad

Linda S

Ingredients

Servings: 4-6

- 2 lbs. Yukon Gold potatoes (about 4 large), peeled, quartered lengthwise, and cut into 1/2-inch thick slices
- 1 cup low-sodium chicken broth
- 1 cup water
- 1 tablespoon sugar
- 2 tablespoons white wine vinegar
- 1 tablespoon Dijon mustard
- 1/4 cup vegetable oil
- 1 small red onion, chopped fine (about 3/4 cup)
- 6 cornichons, minced (about 2 tablespoons). Alternative option: chopped kosher dill pickers
- 2 tablespoons minced fresh chives
- Ground black peppers
- Table salt

Directions

1. Bring potatoes, broth, water, 1 teaspoon salt, sugar, and 1 tablespoon vinegar to boil in 12-inch heavy bottomed skillet over high heat
2. Reduce heat to medium-low, cover, and cook until potatoes offer no resistance when pierced with paring knife.

Austrian-Style Potato Salad (continued)

Directions (continued)

3. After 15-17 minutes, remove cover.
4. Increase heat to high (so cooking liquid will reduce) and cook for 2 minutes.
5. Drain potatoes in colander set over large bowl, reserving cooking liquid.
6. Set drained potatoes aside.
7. Pour off and discard all but 1/2 cup cooking liquid. If 1/2 cup liquid does not remain, add water to make 1/2 cup.
8. Whisk remaining tablespoon vinegar, mustard, and oil into cooking liquid.
9. Add 1/2 cup cooked potatoes to bowl with cooking liquid mixture and mash with potato masher or fork until thick sauce forms (mixture will be slightly chunky).
10. Add remaining potatoes, onion, cornichons, and chives, folding gently with rubber spatula to combine.
11. Season to taste with salt and black pepper
12. Serve warm or at room temperature.

Note: the finished salad should be creamy and loose, with chunks of potato that keep their shape but are very tender. If you can't find cornichons, Kosher dill pickles can be used in their place.



Spinach Balls Appetizer

Sharon K

Ingredients

- 2 pkg. (10 oz.) chopped spinach
- 1 cup shredded parmesan cheese
- 1 pkg. (12 oz.) chicken favored stuffing mix
- 1 cup melted margarine
- 6 eggs, slightly beaten

Directions

1. Cook spinach.
2. Squeeze moisture out and dry.
3. In a large bowl, stir together all ingredients until well mixed.
4. Form into bite-size balls and freeze, uncovered, on cookie sheets.
5. After a few hours, put spinach balls in freezer bags.
6. When needed, remove the number that you want to serve.
7. Bake at 350 F degrees for 20 minutes.
8. Serve hot.



Escarole and Beans

Susanne S (My Dad's Recipe)

Ingredients

- 1 cup chicken broth
- 1 large head escarole (well washed & coarsely chopped)
- 2 tablespoon olive oil
- 2 cloves minced garlic
- 1 15 oz. can of cannellini beans
- 4 fresh basil leaves, cut up

Directions

1. In large saucepan, place chicken broth and escarole.
2. Bring to a boil and simmer for one hour.
3. Gently brown garlic and oil.
4. Add the cannellini beans with the liquid and heat thoroughly.
5. Combine with escarole and let simmer for 10-20 minutes.
6. Stir carefully with wooden spoon.
7. Add basil leaves.

This is excellent with hot pepper flakes, grated cheese, and hot Italian bread.

Great Grandma's Meatball Stew

Jamie S

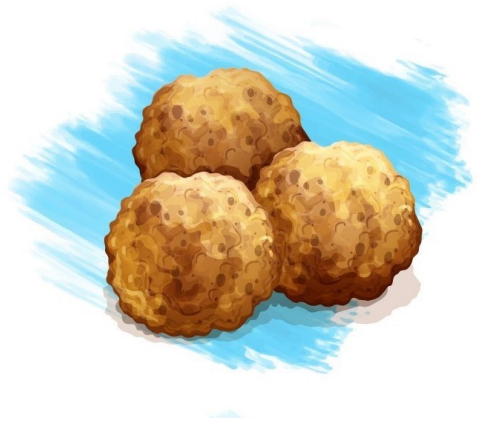
Ingredients

Servings: 4 text

- 1 1/2 lbs. ground beef
- 1 egg, slightly beaten
- 1 cup bread crumbs
- 1/2 cup onion, chopped
- 1 teaspoon salt
- 1 can tomato soup
- 1 can beef broth soup
- 1/2 can water
- 1/4 teaspoon thyme
- 1 can sliced carrots, drained
- 1 can whole potatoes, drained
- 1 can mushrooms

Directions

1. Mix beef, egg, bread crumbs, onion, and salt.
2. Shape into meatballs and brown.
3. Pour off fat.
4. Add remaining ingredients and simmer for 2 hours.



Baked Denver Omelet

Julie D

Ingredients

- 1/2 onion, chopped
- 1/2 green bell pepper, chopped
- 1 cup cooked ham, chopped
- 1/2 cup cheddar cheese, shredded
- 1/4 cup milk
- 2 tablespoons butter
- 8 eggs
- Salt and ground black pepper to taste

Directions

1. Preheat oven to 400 F degrees (200 C).
2. Grease a 10-inch round baking dish.
3. Melt butter in a large skillet over medium heat.
4. Cook and stir onion and bell pepper until softened (about 5 minutes).
5. Stir in ham and continue cooking until heated through (about 5 minutes).
6. Beat eggs and milk in a large bowl.
7. Stir in Cheddar cheese and the ham mixture.
8. Season with salt and black pepper.
9. Pour mixture into prepared baking dish.
10. Bake in preheated oven until eggs are browned and puffy (about 25 minutes).
11. Serve warm.

Chicken and Swiss

Beth D

Ingredients

Makes: 8 servings

- 4 whole chicken breasts
- 8 4x4-inch slices baby Swiss cheese
- 10 3/4 oz. can condensed cream chicken soup
- 1/4 cup cherry wine
- 1 cup crushed Pepperidge Farm stuffing mix
- 1/4 cup butter, melted.

Directions

1. Heat oven to 350 F degrees
2. Place chicken in greased 9x13 inch pan.
3. Arrange cheese slices over chicken.
4. In a small bowl, combine soup and wine. Pour it over cheese.
5. In a small bowl, combine stuffing mix and butter. Sprinkle over soup mixture.
6. Cover with foil.
7. Bake for 45 to 50 minutes.

Grandma Leslye's Brisket

Keri D

Ingredients

- 3 lbs. beef brisket
- 1 packet Lipton onion soup mix, with or without mushrooms
- 3/4 cup cold water
- 1/2 cup ketchup
- 1/2 teaspoon black pepper
- 2 garlic cloves, minced or 1 teaspoon garlic powder
- 1 medium onion, sliced thinly
- 1 teaspoon light brown sugar, optional
- 1 large disposable heavy-duty aluminum pan, optional or use a large baking pan

Directions

1. Preheat oven to 325 F degrees
2. Mix together soup mix, water, ketchup, garlic, black pepper, and sugar if using, until combined.
3. Pour into pan; lay brisket over sauce then turn over a few times to coat the brisket.
4. Lay sliced onions over brisket.
5. Cover pan with aluminum foil, not too tight.
6. Bake for about 3 hours or until brisket is tender.
7. Let sit in the pan for about 15 minutes before slicing. Enjoy!



Fettuccini a la Romano

Susanne R (My Grandma's Recipe)

Ingredients

- 8 oz. package fettuccini (cooked and drained)
- 3 tablespoon butter
- 3 oz. Romano Cheese
- 1 cup each of sour cream and Ricotta
- 1/2 cup half and half
- 3 teaspoons Worcestershire sauce
- 1 or 2 drops hot pepper sauce

Directions

1. Butter casserole dish.
2. Add noodles, Italian cheese, and butter. Toss lightly.
3. Combine remaining ingredients.
4. Mix lightly into noodles.
5. Bake at 325 oven for about 25 minutes until hot.



Dutch Oven Beef and Vegetables

Lisa S

Ingredients

- 3 lbs. beef chuck eye roast
- 1 lb. onion, quartered
- 2 cans golden mushroom soup
- 1 lb. baby carrots or sliced carrots, if preferred
- 1 lb. small yellow potatoes (leave unpeeled); if larger potatoes, slice
- Red wine

Directions

1. Place meat in Dutch oven with lid or pan covered with foil.
2. Add quartered onion.
3. Cover with two cans soup.
4. Fill both empty cans, 3/4 full with red wine and pour over meat.
5. Place in 350 F degree oven for 2 hours.
6. Remove pan from oven and add carrots and potatoes. Make sure to cover vegetables in juice
7. Cook an additional 2 hours.



Lasagna

Fran F

Ingredients

- 1/2 box lasagna noodles with or without lines
- 1.5 lbs. ricotta
- 2 eggs
- 1 c Parmigiana Romano cheese, grated
- Your favorite pasta sauce

Directions

1. Bring a large pot water to boil.
2. Add salt and boil noodles until al dente.
3. Drain well.
4. Place noodles in cold water or they will stick together.
5. Drain again when ready to use.
6. Mix ricotta with eggs and 1/2 c parmesan. Mix well.
7. Spread some sauce in the bottom 9x13 glass pan.
8. Place a single layer of noodles.
9. Spread with 1/2 ricotta mixture.
10. Top with some sauce.
11. Sprinkle with some parmesan.
12. Top with noodles.
13. Top with remaining ricotta.
14. Top with a little sauce.
15. Place another layer of noodles. Spread with sauce.
16. Sprinkle generously with parmesan.
17. Cover with foil and bake 30 minutes in a 350 F degree oven. Check if bubbly.
18. Continue to bake 30 minutes longer.



Three-Cheese Baked Mac

Lisa S

Ingredients

- 1 lbs. penne
- 3 tablespoon unsalted butter
- 3 tablespoon all-purpose flour
- 2 cups milk
- 1 tablespoon onion flakes or minced onion
- 2 tablespoon mustard powder
- 1/4 teaspoon salt
- Pinch cayenne pepper
- 8 oz. Swiss cheese, shredded
- 8 oz. Cheddar cheese, shredded
- 4 oz. Gouda cheese, shredded

Directions

1. Heat oven to 350 F degrees.
2. Coat a 2-quart broiler safe dish with nonstick spray.
3. Bring a large pot lightly salted water to a boil. Add penne and cook 11 minutes. Drain.
4. Meanwhile, melt butter in medium saucepan over medium heat. Sprinkle with flour and cook. Whisk 1 minute. Whisk in milk, onion, mustard, salt, and cayenne. Bring to a simmer over medium-high heat. Reduce heat and simmer, whisking 3 minutes. Remove from heat.
5. Toss cheeses together. Whisk 2.5 cups cheese into the milk mixture until smooth. Stir sauce into pasta and spoon half into prepared baking dish. Top with half of the remaining cheese. Repeat layering, ending with cheese.
6. Bake at 350 F degrees for twenty minutes. Increase heat to broil and broil 3-4 minutes until bubbly and brown.



Käsespätzle (Spätzle & Cheese)

Linda S

Ingredients

- Fresh Spätzle or one package dried Spätzle (available at most German delicatessens and German food section supermarkets)
- 2 tablespoon vegetable oil
- 1 tablespoon butter
- 2 medium onions, quartered and sliced
- 3/4 lbs. Emmentaler or Gruyere cheese, grated
- 1/4 teaspoon freshly grated nutmeg
- White pepper
- Bread crumbs

Directions

1. Start by making the caramelized onions about one hour before the casserole needs to go into the oven.
2. Heat the butter and oil in a non-stick pan on medium heat.
3. Turn heat to low and add onions.
4. Stir every few minutes for about an hour, or until onions are lightly browned and sweet enough for your taste. Set this aside.
5. Prepare either fresh Spätzle or one package dried Spätzle according to package directions.
6. Preheat oven to 350 F degrees.
7. Butter and line a 1 1/2–2 quart casserole dish with bread crumbs.
8. When noodles are done, add them to the pan with the onions.
9. Add the grated nutmeg.
10. Add 3/4 of the grated cheese.
11. Stir to mix.
12. Spoon noodles into casserole. Sprinkle with remaining cheese.

Käsespätzle (continued)

Directions (continued)

13. Bake, covered, at 350 F degrees for 20 minutes.
14. Then bake uncovered for 15 minutes.
 - If you like, brown the cheese topping with the broiler during the last 5 minutes.
14. Bake until top layer cheese is melted. Serve immediately.



Roast Chicken with Potatoes

Sophia A

Ingredients

- 1 whole chicken
- Potatoes
- Carrots
- Garlic cloves
- Salt and pepper
- Fresh lemon or lemon juice
- Water
- Oil, olive and Mazola

Directions

1. Clean chicken.
2. You can roast whole or cut in pieces.
3. Place in pan.
4. Peel and quarter the potatoes and sauté in Mazola until brown.
5. Arrange around chicken.
6. Put desired amount of garlic cloves in pan.
7. Cut carrots and parboil.
8. Remove from water and place in roasting pan as well.
9. Pour desired amount of olive oil and lemon juice.
10. Add a small amount of water so potatoes cook.
11. Sprinkle with desired amount oregano, salt, and pepper.
12. Cover with foil and cook at 350 F degrees for half an hour.
13. Uncover and cook another half hour so chicken and potatoes brown.



Homestyle Green Beans

Bethany S

Ingredients

- 2 slices bacon
- 1 lb. fresh green beans
- 1/2 cup olive oil
- 1 tablespoon red wine vinegar
- 1/4 cup fresh lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon fresh cracked pepper



Directions

1. Fry bacon on medium heat in a skillet until crispy. Drain on paper towel lined plate. Crumble and set aside.
2. Wash green beans and trim ends.
3. Bring 1 quart of water to a boil.
4. Add green beans, reduce heat to medium.
5. Cook about 3 minutes or until beans are bright green and desired tenderness.
6. Drain beans.
7. Mix olive oil, vinegar, lemon juice, salt, and pepper. Whisk to combine well.
8. Toss beans in dressing and top with crumbled bacon.

Makes a lovely accompaniment to roast meat and pasta dishes, especially fettuccini alfredo.

Grandma's Little Hamburgers for Snacks

Jamie S

Ingredients

- 1 lb. hamburger
- 1/2 stick melted butter
- Onion
- Ketchup
- Salt
- Pepper

Directions

1. Combine all ingredients and put on bread.
2. Cut into bite size pieces
2. Broil till done.



Double Chocolate Chunk Biscotti

Susanne R

Ingredients

- 1/3 cup butter
- 2/3 cup sugar
- 1/4 cup unsweetened cocoa powder
- 2 teaspoon baking powder
- 2 eggs
- 1 1/4 cups all-purpose flour
- 4 oz. white baking bar, coarsely chopped
- 3 oz. semi-sweet chocolate, chopped

Directions

1. Beat butter or margarine for 30 seconds or till softened.
2. Add sugar, cocoa powder, and baking powder. Beat until combined.
3. Beat in the eggs, then beat in the flour. If too dry for mixer, blend in remaining flour by hand.
4. Add baking bar and semisweet chocolate.
5. Divide dough in half. Shape each portion into a 9-inch-long log.
6. Place logs about 4 inches apart on a lightly greased cookie sheet. Flatten logs slightly until about 2 inches wide.
7. Bake 375 F degrees for 20-25 minutes. Cool on a wire rack for 1 hour.
8. With a serrated knife, cut each log diagonally into 1/2-inch thick slices.
9. Lay slices cut side down on an ungreased cookie sheet.
10. Bake slices in a 325 F degrees oven for 8 minutes. Turn slices over; bake for 7 or 8 minutes more or until biscotti are dry and crisp (do not overbake).
11. Cool on rack. These cookies are meant to be dipped in coffee.

Apple Crisp

Beth D

Ingredients

- 5 apples, peeled and sliced (Granny Smith works well)
- 1 cup brown sugar
- 3/4 cup rolled oats (NOT quick-cook or instant)
- 3/4 cup flour
- 2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1 stick (8 tablespoons) butter, softened
- 1/4 cup apple juice or water

Directions

1. Heat oven to 375 F degrees.
2. Put half of apple slices in a greased 9x9 pan.
3. Mix together remaining ingredients except juice/water, making a crumbly texture.
4. Cover apples with 1/2 mixture.
5. Add layer of remaining apples, then top with remaining topping.
6. Pour juice over top.
7. Bake for 35 minutes.



Baklava

Sophia A

Ingredients

- 2 lbs. walnuts
- 1 cup sugar
- 2 teaspoons cinnamon
- 2 lbs. melted butter
- 2 lbs. filo (thin pastry sheets)
- 1/2 teaspoon nutmeg (optional)

Directions—Syrup

1. Combine 5 cups sugar, 3 cups water, and juice of 1 lemon. Optional: you can add 1/2 cup honey for taste.
2. Cook syrup to medium consistency.
3. Cool.



Directions

1. Grind walnuts, and mix with sugar and spices.
2. Grease 11-inch x 16-inch pan with melted butter.
3. Place 12 filo in large pan, brushing each with melted butter.
4. Sprinkle with 2 cups nut mixture.
5. Cover with 5 filo, brushing each generously with melted butter.
6. Continue this procedure until all nut mixture is used.
7. Finish with 12 filo on top, brushing each with melted butter.
8. Make sure no filo are sticking out pan.
9. Chill for 15 minutes.
10. Cut into small diamond shapes.
11. Bake in 300 F degrees oven for 90 minutes until lightly browned.
12. Remove from oven and pour cool syrup over hot pastry.

Chocolate Mousse

Julie D

Ingredients

- 3 tablespoons unsalted butter
- 6 oz. semisweet chocolate, best quality
- 3 large eggs, yolks and whites separated
- 1/2 teaspoon cream tartar
- 1/4 cup & 2 tablespoons sugar
- 1/2 cup heavy cream, cold
- 1/2 teaspoon vanilla extract

For Serving:

- 1/2 cup heavy cream, cold
- 2 teaspoon sugar
- Chocolate shavings

Directions

1. Place the butter in a medium microwave-safe bowl. Break the chocolate into small pieces directly into the bowl.
2. Microwave mixture in 20-second intervals, stirring between each bout of heat, until the chocolate is about 75% melted.
3. Stir, allowing the residual heat in the bowl to melt the chocolate completely. Alternatively, place the chocolate and butter in a heatproof bowl and place over a saucepan containing about 1 inch barely simmering water.
4. Stir with a wooden spoon until the chocolate is melted and the mixture is smooth. Let the mixture cool for a few minutes, then whisk in the egg yolks one at a time, mixing until smooth after each addition. Set aside.
5. In the bowl a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tarter and beat until soft peaks form (the peaks should be just

Chocolate Mousse (continued)

Directions (continued)

- starting to hold, and will melt back into themselves after a second).
6. Gradually beat in 1/4 cup of sugar and continue beating until stiff peaks form (the peaks will stand straight up when the beaters are lifted from the mixture).
 7. Using a large rubber spatula, fold the egg white mixture into the chocolate mixture until uniform. Set aside.
 8. In another bowl, beat the heavy cream on medium-high speed until it begins to thicken up. Add the remaining 2 tablespoons of sugar and the vanilla and continue beating until the cream holds medium peaks (when you lift the beaters or whisk out of the bowl, the peaks will slightly droop down, but they won't lose their shape entirely). Fold the whipped cream into the chocolate mixture. Be sure it is fully incorporated but don't mix any more than necessary. Divide the mousse between 6 individual glasses, and chill until set, at least 2 hours.
 9. Up to a few hours before serving, whip the cream until it begins to thicken up. Add the sugar and whip to medium peaks. Dollop the whipped cream over the mousse and top with chocolate shavings.
 10. Make-ahead instructions: Mousse can be made up to 1 day ahead time. Cover with plastic wrap and keep chilled in the refrigerator. Add whipped cream topping and chocolate shavings up to a few hours before serving.

Note:

Chocolate mousse is made with raw eggs. If that is a concern, try to find pasteurized eggs. Pasteurized eggs have been briefly exposed to heat to destroy any potential bacteria.

Quinoa Chocolate Chip Muffins (Gluten Free)

Ashok D

Ingredients

Servings: 48 muffins

- 1 cup cooked quinoa
- 1 cup blanched almond flour
- 1/2 cup arrowroot starch
- 1 tablespoon baking powder
- 1/2 teaspoon sea salt
- 1 egg
- 1 (15.66 oz.) can coconut milk, full-fat
- 1/4 cup coconut oil, melted
- 1 cup Lily's chocolate chips (stevia sweetened if you want sugar-free)
- 1/2 cup coconut palm sugar (if you want less sugar)
- 1 tablespoon vanilla extract

Directions

1. Preheat oven to 400 F degrees and line 48 mini muffin tins with paper liners or silicon muffin containers.
2. Combine the quinoa, almond flour, arrowroot starch, baking powder, and salt in a medium bowl and set aside.
3. Combine the egg, coconut sugar, coconut milk, melted coconut oil and vanilla in another bowl.
4. Mix well and add the dry ingredients. Mix until fully combined.
5. Fold in the chocolate chips.
6. Pour 1 tablespoon of batter into each of the 48 mini muffin tins.
7. Bake for 15-18 minutes, or until golden and set.
8. Remove from oven and let cool for 5 minutes.
9. Transfer out of muffin pan and let cool.

Mom's Chicken Pot Pie

Bethany S

Ingredients

- 1/3 cup butter
- 1/3 cup all-purpose flour
- 1/3 cup chopped yellow onion
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 3/4 cups chicken broth
- 2/3 cup milk
- 2 1/2 to 3 cups cubed cooked chicken
- 10 oz. frozen peas and carrots
- 2 ready-made pie crusts

Directions

1. Preheat oven 425 F
2. In a saucepan, melt butter.
3. Add flour, onion, salt, and pepper.
4. Heat until bubbly, stirring to avoid scorching the roux.
5. Add broth and milk. Bring to a boil, stirring continuously until gravy thickens, about 5 minutes.
6. Add chicken and frozen vegetables. Stir to combine.
7. In a 9.5 inch pie plate, place one pie crust. Fill with chicken mixture.
8. Top with second pie crust, trim excess crust and flute the edges. Cut a vent in the center of the pie in the shape of a small heart.
9. Bake 35 minutes or until crust is golden brown.

A rotisserie chicken, leftover chicken, or leftover holiday turkey can cut down on prep time, making this a fast, hearty, week-night meal.

Mom's Upside-Down Pineapple Cake

Fran F

Ingredients

- 1/2 cup unsalted butter
- 1 cup packed brown sugar
- 2 tablespoons packed brown sugar
- 7 (1/4 inch thick) rings fresh pineapple
- 1 3/4 cups all purpose flour
- 1/3 cup almond flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon cornstarch
- 1/2 teaspoon salt
- 1 3/4 cups white sugar
- 1 cup unsalted butter, at room temperature
- 4 large eggs
- 3/4 teaspoon vanilla abstract
- 3/4 cup sour cream
- Cooking spray

Directions

1. Preheat the oven to 325 F degrees.
2. Coat a 9-inch round baking pan with cooking spray.
3. Melt 1/2 cup butter in a saucepan over medium-high heat.
4. Add one cup plus 2 tablespoons brown sugar, stirring until just dissolved.
5. Cook until bubbling, about 2 minutes. Pour into the prepared pan.
6. Arrange pineapple in a single layer of diagonal rows over the brown sugar mixture.
7. Whisk together both flours, baking powder, cornstarch, and salt in a bowl.
8. Beat together white sugar and 1 cup butter in a large bowl with an electric mixer at medium speed until light and fluffy, 3-4 minutes.
9. Beat in eggs, one at a time, then stir in vanilla.

Mom's Upside-Down Pineapple Cake (continued)

Directions (continued)

10. Beat in 1/2 of the flour mixture, followed by 1/2 of the sour cream; repeat.
11. Spread batter over pineapple in the pan.
12. Bake in the preheated oven until a toothpick inserted into the center comes out clean; 65 to 70 minutes.
13. Cool in the pan on a wire rack for 10 minutes, then invert onto a platter.



Sweet and Oh So Simple Pie

Bethany S

Ingredients

- 1 premade graham cracker crust
- 1 8 oz. container cool whip/whipped topping, defrosted
- 1 5/3 oz. container lemon yogurt
- Raspberries, blueberries, and sliced strawberries to garnish

Directions

1. Combine cool whip and yogurt: fill pie crust. Use a spatula or butter knife to smooth the mixture.
2. Place in freezer for 3 hours or until set.
3. Garnish with fresh fruit.
4. Set out for about 15 minutes before serving, or until you are able to get a clean slice.

You can use any flavor of yogurt you prefer, and get creative with the toppings. Chocolate yogurt and Crushed nuts for garnish is another tasty combo.

Mom's Coffee Cake

Fran F

Ingredients

- 2 cups flour
- 1 cup sugar
- 2 teaspoon baking powder
- 1/2 cup butter, cold
- 1 egg
- 1 teaspoon vanilla
- Milk

Filling:

Any 6 oz. fruit pie filling

Topping:

1 cup flour

1 cup sugar

1/2 cup butter cold

Directions

1. Stir together flour, sugar, and baking powder.
2. Cut in cold butter until crumbly.
3. Break egg into 1 cup measuring cup, top with milk to make 1 cup.
4. Beat lightly.
5. Add to the flour mixture. Add vanilla.
6. Spread into a jelly roll pan prepared with butter and flour or parchment. Top with pie filling
7. Crumble topping ingredients for streusel topping. Sprinkle on top.
8. Bake in 400 F degrees for 30-35 minutes.



Chocolate Chip Cookies

Beth D

Ingredients

- 3/4 cup granulated sugar
- 1 cup brown sugar
- 1 cup butter, softened
- 1 teaspoon vanilla extract
- 2 eggs, slightly beaten
- 3 cups all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 3 cups chocolate chips

Directions

1. Heat oven to 350 F degrees.
2. In a large bowl, combine the white and brown sugars.
3. Add butter and cream with the sugar.
4. Add vanilla and eggs. Mix well.
5. In a separate bowl, sift flour, baking soda, and salt together.
6. Add dry mixture to the creamed mixture.
7. Mix well; the dough will be stiff.
8. Add the chocolate chips and stir well.
9. Line cookie sheets with baking parchment.
10. Drop rounded scoops, 1-2 tablespoon, on parchment spaced 2-3 inches apart.
11. Bake 10-12 minutes, until edges are golden.

Tastee Cookie

Heidi K

Ingredients

- 1 cup butter, softened
- 3/4 cup powdered sugar
- 2 cups flour
- 1 teaspoon vanilla extract

Directions

1. Cream butter and sugar until light and fluffy.
2. Add vanilla and blend.
3. Stir in flour.
4. Roll into walnut-sized balls and arrange on cookie sheet.
5. Flatten slightly with a fork or cookie stamp or bottom of a glass.
6. Bake at 350 F degrees for 10-14 minutes.

Optional:

Garnish top with half a maraschino cherry.

These can also be tinted for special occasions.

Iced Pumpkin Cookies

Julie D

Ingredients—Glaze for cookies

- 2 cups confectioners' sugar
- 3 tablespoons milk
- 1 tablespoon melted butter
- 1 teaspoon vanilla

Ingredients—Cookies

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoon ground cinnamon
- 1/2 teaspoons ground nutmeg
- 1/2 teaspoons ground cloves
- salt
- 1/2 cup butter, softened
- 1 1/2 cups white sugar
- 1 cup canned pumpkin puree
- 1 egg
- 1 teaspoon vanilla extract

Iced Pumpkin Cookies (continued)

Directions—Glaze for cookies

1. Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla.
2. Add milk as needed to achieve drizzling consistency.

Directions—Cookies

1. Preheat oven to 350 F degrees (175 C).
2. Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt. Set aside.
3. In a medium bowl, cream together the 1/2 cup butter and white sugar.
4. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy.
5. Mix in dry ingredients.
6. Drop on cookie sheet by tablespoon. Flatten slightly.
7. Bake for 15 to 20 minutes in the preheated oven.
8. Cool cookies, then drizzle on glaze with fork.

Apricot Dessert

Sophia A

Ingredients

- 3/4 pound butter
- 1 cup sugar
- 6 egg yolks
- 3 cups flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- 1 jar (1 lb. 4 oz.) apricot preserves

Directions

1. Beat butter until creamy.
2. Add sugar and beat well on medium speed.
3. Add egg yolks, one at a time and blend well after each.
4. Add vanilla, 2 cups of flour and baking powder and blend.
5. Add the last cup of flour very slowly, a little at a time.
6. Blend by hand until you have a soft dough that does not stick to your hands and you can roll.
7. Sometimes it does not take all the third cup, or sometimes you may have to add a little more in order to be able to work with the dough.
8. Divide dough in half. Spread half the dough in a 13x9 inch greased and floured pan.
9. Raise the dough a little bit around the edges of the pan.
10. Spread apricot preserve evenly over the dough.

Apricot Dessert (continued)

Directions (continued)

11. The remaining dough you roll out.
12. Lattice starting with the outer edge first. Then crisscross down the length of the pan first, then across.
13. Bake at 350 F degrees until lightly brown on top for 30-40 minutes.
14. Cool and then cut into squares.





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