



2025
Annual Holiday
Recipe Book

*Happy
Holidays*



**Thank you for picking up a
copy of this year's staff
recipe book!**

**We are sharing recipes from
the 70s in honor of the
library's 50th Anniversary.**

Enjoy!



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BPL's
50TH
ANNIVERSARY

Onion Dip

Sophia A

Ingredients

- 1 envelope Lipton onion soup mix
- 1 container (1 lb.) sour cream

Directions

1. Use a rolling pin to crush onion soup mix while still in package.
2. Combine soup mix and sour cream. Blend well.
3. Refrigerate overnight.



Warm Cheese, Spinach, and Artichoke Dip

Fran F

Ingredients

- 1 tsp. olive oil
- 1 medium onion, finely chopped
- 3 garlic cloves, minced
- 1 can (14 oz.) artichoke hearts, drained
- 1/2 cup roasted red bell peppers, rinsed
- 4 oz. fat-free cream cheese, cut into 4 pieces
- 1/2 cup light sour cream
- 4 Tbsp. grated Parmesan
- 2 Tbsp. light mayonnaise
- 1 package (10 oz.) frozen chopped spinach, thawed and squeezed dry
- 1/2 tsp. salt
- Assorted vegetable sticks

Directions

1. Preheat the oven to 350°F.
2. Spray a 9-inch pie plate with nonstick spray.
3. Heat the oil in a large nonstick skillet over medium heat.
4. Add the onion and cook for 6 minutes, stirring occasionally, until the onion is lightly browned.
5. Stir in the garlic and cook, stirring frequently, for 2 minutes.
6. Put the artichokes and red peppers in a food processor and pulse until coarsely chopped.
7. Add the cream cheese, sour cream, 3 Tbsp. of the Parmesan, and mayonnaise. Pulse until blended.
8. Stir the spinach into the onion mixture in the skillet. Then stir in the artichoke mixture, mozzarella, and salt.
9. Spoon the mixture into the pie plate and sprinkle with the remaining 1 Tbsp. of Parmesan.
10. Bake until heated through and the cheese is melted, 25-30 minutes.
11. Serve at once with the vegetables for dipping.

Cheese Fondue

Linda S

Ingredients

Servings: 5

- 1 cup dry white wine
- 2 Tbsp. all-purpose flour or cornstarch
- 1/4 tsp. ground nutmeg
- 1/2 lb. shredded Swiss cheese
- 1/2 lb. shredded Gruyere cheese (can also use Gouda or Fontina)
- 1/4 tsp. salt
- 1 loaf (1 lb.) French bread, cut into 1 inch cubes

Directions

1. Bring wine to a simmer in a fondue pot over medium-low heat.
2. Stir in flour and nutmeg until well combined.
3. Add Swiss and Gruyere cheeses, 1/4 lb. at a time. Mix after each addition until cheese is melted. Season with salt.
4. Serve with bread.

NOTE: If the fondue gets too thick, add a little more white wine until the texture is to your liking.



My Mom's Spaghetti Meat Sauce

Sophia A

Ingredients

- 1/2 stick butter
- 2 lb. ground beef
- 2 Tbsp. dry onion OR
1 large fresh onion,
chopped
- 2 cans (6 oz.) tomato
paste
- 2 cans (8 oz.) tomato
sauce
- 2 tsp. cinnamon
- Salt and pepper to
taste
- Water, if needed

Directions

1. Brown ground beef and onions in butter.
2. Add remaining ingredients.
3. Water is added only if a thinner sauce is desired.
4. Cook/simmer for about 30-45 minutes.



Broccoli Cheese Soup

Julie D

Ingredients

- 1/2 cup butter
- 1 onion, chopped
- 1 package (16 oz.) frozen chopped broccoli
- 4 cans (14.5 oz.) chicken broth
- 1 package (1 lb.) Velveeta Cheese
- 2 cups milk
- 1 Tbsp. garlic powder
- 2/3 cup cornstarch
- 1 cup water

Directions

1. In a stockpot, melt butter over medium heat.
2. Cook onion in butter until softened.
3. Stir in broccoli, and cover with chicken broth. Simmer until broccoli is tender, 10-15 minutes.
4. Reduce heat, and stir in cheese cubes until melted.
5. Mix in milk and garlic powder.
6. In a small bowl, stir cornstarch into water until dissolved.
7. Stir cornstarch mix into soup; cook, stirring frequently, until melted and heated through.

Portuguese Bean Soup

Kandy J

Ingredients

- 1 lb. dried kidney beans
- 2 cups cut up cooked ham
- 1 can (8 oz.) tomato sauce
- 1 cup chopped onion
- 1 garlic clove, peeled (or garlic powder)
- 2 Tbsp. salt
- 1/2 tsp. pepper
- 1 1/2 cups cubed pared carrots
- 6 cups coarsely shredded cabbage
- 1/2 package (8 oz.) uncooked spaghetti, broken into small pieces

Directions

1. Wash and drain beans.
2. In 8 quart kettle, bring 4 quarts of water to a boil.
3. Add ham, beans, tomato sauce, onion, garlic, salt, and pepper.
4. Bring to a boil, then reduce heat and simmer covered for 5 hours.
5. Add carrots, cabbage, and spaghetti.
6. Bring to a boil, then reduce heat, and simmer uncovered for 15-20 minutes or until carrots are tender.

Lentil Soup

Sophia A

Ingredients

- 1 bag lentils
- 1 can (8 oz.) tomato sauce
- 1/2 cup olive oil
- 1 large onion, chopped fine
- 2 stalks celery, chopped fine
- 2 carrots, chopped fine
- 2 garlic cloves, chopped fine
- 1 tsp. salt
- 1/4 tsp. pepper
- Water
- Optional: vinegar, lemon juice

Directions

1. Sort and wash lentils.
2. Sauté onion, celery, carrots, and garlic in heated oil.
3. Add tomato sauce and water.
4. Cover and bring to a boil, watching so it does not spill over pan.
5. Reduce and simmer for two hours.

Note: You can add a dash of vinegar or lemon juice to your individual bowl of soup.



Pigs in a Blanket

Julie D

Ingredients

- 2 cans (8 oz.) Pillsbury refrigerated crescent dinner rolls
- 48 cocktail-size smoked link sausages or hot dogs

Directions

1. Preheat oven to 375°F.
2. Unroll both cans of dough.
3. Separate into 16 triangles.
4. Cut each triangle lengthwise into 3 narrow triangles.
5. Place sausage on the shortest side of each triangle.
6. Roll up each sausage, starting at the shortest side of the triangle and rolling to the opposite point.
7. Place point side down on 2 ungreased cookie sheets.
8. Bake 12-15 minutes or until golden brown, switching position of cookie sheets halfway through baking.

Dried Beef Cheese Ball

Linda S

Ingredients

Servings: 10

- 1 package (8 oz.) cream cheese
- 3 oz. dried beef
- 2 green onions, chopped
- 1 Tbsp. Worcestershire sauce
- 1/4 tsp. onion salt

Directions

1. In a medium bowl combine cream cheese, dried beef, and chopped onions.
2. Mix well, then season with onion salt and Worcestershire sauce.
3. Form into a ball and refrigerate for at least 30 minutes before serving.
4. Roll in bacon bits, chopped nuts, or shredded cheese.



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 or corn oil)

Directions

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



Crispy Oven-Fried Chicken with Sage Gravy

Fran F

Ingredients

- 1/2 cup + 2 Tbsp. all-purpose flour
- 2 egg whites, lightly beaten
- 1 1/2 cups cornflake crumbs
- 2 bone-in chicken breast halves, skinned
- 2 chicken drumsticks, skinned
- 2 chicken thighs, skinned
- 1/2 tsp. salt
- 1/8 tsp. cayenne
- 1/4 cup fat-free buttermilk
- 1 Tbsp. butter
- 1 cup reduced-sodium chicken broth
- 1/4 tsp. dried sage
- 1/8 tsp. black pepper

Directions

1. Preheat the oven to 375°F.
2. Line a large shallow baking pan with foil.
3. Place a wire rack in the pan. Spray the rack with nonstick spray.
4. Place 1/2 cup of the flour, egg whites, and cornflake crumbs in different shallow dishes.
5. Place the chicken in a large bowl. Sprinkle with salt and cayenne.
6. Add the buttermilk and turn to coat.
7. Dip the chicken, one piece at a time, into the flour, then into the egg whites, then into the cornflake crumbs, pressing to adhere.
8. Place the chicken on the rack and spray the top of chicken lightly with nonstick spray.
9. Bake until golden brown and cooked through, about 45 minutes.

Gravy:

1. Melt the butter in a small saucepan over medium-high heat.
2. Whisk in the remaining 2 Tbsp. of flour. Cook, whisking constantly, until gravy comes to a boil and thickens in about 2 minutes.
3. Stir in sage and pepper.

My Mom's Greek Hamburger/Meatballs

Sophia A

Ingredients

- 2 lb. ground beef
- 1 cup bread crumbs
- 1 medium chopped onion OR 2 Tbsp. dry onions
- 2 eggs
- 1 Tbsp. tomato paste
- Mint to taste, dried or fresh
- Salt and pepper to taste

Directions

1. Combine ingredients. Make small round meatballs or hamburger shapes.
2. To fry, roll in flour and fry in oil. Make sure all sides are brown and meat is cooked.
3. To bake, arrange in lightly greased pan.
4. For hamburger, you may dab a small piece of butter in each one.
5. Bake at 400°F, turning once for color.



Mom's Chicken and Biscuit Pot Pie

Fran F

Ingredients

- 1 1/2 cups reduced sodium chicken broth
- 1/2 cup fat-free half-and-half
- 2 Tbsp. all-purpose flour
- 1 Tbsp. Dijon mustard
- 1/4 tsp. black pepper
- 1 Tbsp. unsalted butter
- 1 medium onion, chopped
- 1 fennel bulb, chopped
- 3 garlic cloves, minced
- 1/4 tsp. dried thyme
- 2 cups frozen mixed vegetables
- 1 1/2 cups chopped cooked chicken breast
- 1 package (6 oz.) refrigerated buttermilk biscuits

Directions

1. Preheat the oven to 425°F.
2. Spray a 3 quart shallow baking dish with nonstick spray.
3. Melt the butter in a large nonstick skillet over medium-high heat.
4. Add the onion, fennel, garlic, and thyme to the skillet. Cook, stirring occasionally, until softened (about 6 minutes).
5. Stir in the mixed vegetables and chicken. Cook until heated through, about 3 minutes.
6. Add the broth mixture and cook, stirring constantly, until the mixture comes to a boil and thickens (about 2-3 minutes).
7. Pour into the prepared baking dish.
8. Arrange the biscuits on top of the chicken mixture.
9. Bake until the filling is bubbly and the biscuits are golden brown (about 10-12 minutes).

Stuffed Grape Leaves (Dolmathes)

Sophia A

Ingredients

- 1 1/2 lb. ground meat
- 1 large onion, chopped
- 1 cup rice
- 1/4–1/2 cup chopped parsley, mint, and dill (depending on your taste)
- 50 grape leaves (approximately), fresh or canned
- 2 tsp. salt
- 3 Tbsp. butter
- Pepper to taste
- Chicken base or broth
- Olive oil
- Lemon juice

Egg–Lemon sauce

- 3 Eggs
- 1 tsp. cornstarch or flour
- Juice of 2 lemons
- 1/4 cup water

Directions

1. Wash fresh leaves thoroughly and blanch in boiling water for 3 minutes. If canned leaves are used, rinse in water to remove excess brine.

Filling

1. Combine ground meat, onion, rice, herbs, salt, pepper, and approximately half a cup of olive oil and 1/4 cup lemon juice.
2. Add 1/2 cup of chicken base for flavor or mix 1/2 cup water with 1 Tbsp. chicken base.
3. Prepare pot: On bottom of pot, layer dried dill stems and/or a few coarse grape leaves.

Stuffed Grape Leaves (Dolmathes), Continued...

Directions Continued...

4. Take one tsp. of filling and place in center of one large leaf, being sure the shiny side of leaf is on the outside when rolled (ribbed side inside).
5. Carefully fold over top and sides like an envelope and roll up like miniature cigars.
6. Carefully arrange in pot, side by side, and in layers until all filling and leaves are used.
7. Cover with water so that rolls are underneath.
8. Add butter on top.
9. Drizzle with olive oil.

Egg-Lemon Sauce

1. Beat eggs until light and fluffy
2. Add cornstarch slowly and blend well.
3. Stir in lemon juice and water.
4. Gradually add most of the lukewarm liquid drained from Dolmades
5. Place in saucepan over very low heat. Stir constantly until thickened
6. Pour over Dolmades.



Beef and Bean Casserole

Jamie S

Ingredients

- 1 lb. hamburger
- 1 can of baked beans
- 1 can tomato soup
- 1 small chopped onion

Directions

1. Brown beef with onions and seasonings.
2. Drain grease.
3. Mix with beans and tomato soup in casserole dish.
4. Bake at 300°F for 45 minutes.



Easy Tuna Noodle Casserole

Sam T

Ingredients

Servings: 8

- 16 oz. wide egg noodles
- 3 Tbsp. butter
- 3 Tbsp. all-purpose flour
- 3 cups whole milk, divided
- 3/4 tsp. salt
- 1/4 tsp. pepper
- 4 cans (5 oz.) tuna in water, drained
- 1 cup frozen peas
- 1 cup shredded cheddar cheese

Toppings:

- 1 cup shredded cheddar cheese
- 1/2 cup panko bread crumbs
- 2 Tbsp. butter

Directions

1. Cook noodles, then set aside.
2. Preheat oven to 400°F.
3. Coat a 9x13 inch baking dish with nonstick cooking spray.

Sauce:

1. In a medium-sized saucepan, melt butter over medium heat.
2. Stir in flour and cook for 1 minute.
3. Gradually add 2 cups of whole milk, stirring occasionally. Season with salt and pepper.

Casserole:

1. In a large bowl, mix cooked noodles, drained tuna, prepared sauce, remaining 1 cup of whole milk, frozen peas, and shredded cheddar cheese.
2. Spread noodle mixture in prepared baking dish.
3. Sprinkle shredded cheddar atop casserole.
4. In a small bowl, microwave butter until melted. Stir in breadcrumbs. Spoon mixture atop the cheese on the casserole.
5. Bake until the top is golden brown, about 15-20 minutes.

Corn Casserole

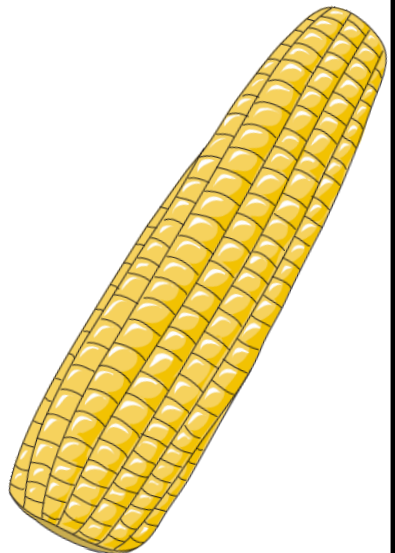
Kandy J

Ingredients

- 1 can creamed corn
- 1 can whole kernel corn (drained)
- 1/4 cup onion (chopped)
- 1/3 cup bread crumbs
- 1/2 cup mayonnaise
- 2 eggs (beaten)
- 1 cup shredded cheese

Directions

1. Preheat oven to 350°F.
2. Butter casserole dish.
3. Mix together above ingredients.
4. Bake 45 minutes or until middle of casserole is slightly firm.



Chow Mein Casserole

Jamie S

Ingredients

- 1 lb. ground beef
- 1 medium chopped onion
- 1 cup diced celery
- 1 cream of mushroom soup
- 1 cream of chicken soup
- 3 Tbsp. soy sauce
- 2 Tbsp. Worcestershire sauce
- 1 can chow mein noodles

Directions

1. In a pan, brown beef, onion, and celery.
2. Pour off grease.
3. Add remaining ingredients except noodles and put into a casserole.
4. Bake at 350°F for 45 minutes.
5. Sprinkle chow mein noodles on top.

Pastichio

Sophia A

Ingredients

- 2 lb. ground beef
- 2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. cinnamon
- 1 large onion, chopped
- Handful of chopped parsley
- 4 Tbsp. butter
- 1/2 cup tomato sauce
- 1 lb. penne or large tube spaghetti
- 1/2 cup butter
- 4 cups grated Parmesan cheese

Cream Sauce:

- 1/2 cup butter
- 8 Tbsp. flour
- 4 cups milk
- 4–6 egg yolks

Directions

1. Add salt and pepper to ground beef.
2. Fry until meat juices are absorbed.
3. Add chopped onion, chopped garlic, parsley, and 4 Tbsp. of butter and brown well.
4. Add tomato sauce and water, and simmer until liquid is absorbed, about 15 minutes.
5. Cook pasta in salt water for 10 minutes. Do not overcook. Rinse and drain well.
6. Grease large baking pan (11x14 or 13x9) with melted butter. Sprinkle with a handful of grated cheese.
7. Combine pasta with 1/2 cup melted butter.

Pastichio; Continued...

Directions Continued...

8. Arrange half of it in pan.
9. Sprinkle with grated cheese and cover with meat mixture, spreading evenly over entire surface.
10. Cover with remaining pasta and grated cheese.
11. Prepare cream sauce.

Cream Sauce

1. Melt butter. Add flour and stir until slightly brown.
2. Add milk gradually, stirring constantly until slightly thickened.
3. Slowly add slightly beaten egg yolks, and cook over very low heat until thickened.
4. Season with salt and pepper to taste.
5. Spread sauce evenly over pasta.
6. Sprinkle with grated cheese and a little cinnamon.
7. Bake in oven at 350°F for about 50 minutes.

Note: Cream sauce should be thick enough to form a top layer.



Smothered Pork Chops with Onion Gravy

Fran F

Ingredients

- 4 (6 oz.) bone-in pork loin chops, trimmed
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 1 tsp. olive oil
- 2 sweet onions, thinly sliced
- 1/4 cup water
- 2 tsp. all-purpose flour
- 1 cup reduced sodium beef broth
- 1 tsp. whole-grain Dijon mustard
- 1 Tbsp. chopped fresh thyme

Directions

1. Sprinkle the chops with the salt and pepper.
2. Heat the oil in a large nonstick skillet over medium heat.
3. Add the chops and cook, turning occasionally, until browned (about 4 minutes). Put to the side.
4. Add the onions and water to the skillet. Bring to a boil.
5. Reduce the heat and simmer, covered, stirring occasionally until the onions are very tender (about 12-15 minutes).
6. Sprinkle the onions with the flour. Cook, stirring constantly (about 1 minute).
7. Add the broth, mustard, and thyme. Bring to a boil; stirring until the sauce bubbles and thickens.
8. Return the chops and any accumulated juices to the skillet.
9. Reduce the heat and simmer, uncovered, until the chops are heated through (about 2-3 minutes).

Orange JELL-O

Jamie S

Ingredients

- 2 packages (3 oz.) orange JELL-O
- 2 cups boiling water
- 1/2 cup lemon juice
- 2 cups orange sherbet
- 1 small can mandarin oranges

Directions

1. Put JELL-O mix in large mixing bowl.
2. Dissolve JELL-O in boiling water. Stir for 2 minutes.
3. Add lemon juice and sherbet.
4. Stir until dissolved.
5. Fold in oranges and put into 8x8 square pan. Chill in the refrigerator at least 4 hours or until the gelatin is set.



Skillet Macaroni and Cheese

Fran F

Ingredients

- 8 oz. whole-wheat macaroni
- 1 Tbsp. butter
- 1 Tbsp. + 2 Tbsp. all-purpose flour
- 1 1/2 cups fat-free milk
- 1 cup shredded reduced-fat sharp cheddar
- 1/2 tsp. salt
- 1/8 tsp. black pepper
- 1 Tbsp. plain dried bread crumbs
- 1 Tbsp. grated Parmesan

Directions

1. Cook the macaroni according to package directions and drain.
2. Melt the butter in a large ovenproof skillet over medium heat.
3. Add the flour and cook, whisking constantly, for 1 minute.
4. Gradually whisk in the milk. Increase the heat and cook, whisking constantly, until the mixture comes to a boil and thickens slightly, about 5 minutes.
5. Remove from heat and add the cheddar, salt, and pepper. Whisk until the cheese is melted.
6. Add the pasta to the cheese sauce, stirring to coat.
7. Preheat the broiler.
8. Stir the bread crumbs and Parmesan together in a small bowl.
9. Sprinkle over the macaroni and cheese in the skillet.
10. Broil 5 inches from the heat source, until the crumbs are browned (about 1 minute).

Baklava

Sophia A

Ingredients

- 2 lb. walnuts
- 1 cup sugar
- 2 tsp. cinnamon
- 1/2 tsp. nutmeg (optional)
- 2 lb. melted butter
- 2 lb. fillo/phylllo dough (thin pastry sheets)

Directions

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

Syrup

1. Combine 5 cups sugar, 3 cups water, and juice of 1 lemon.
2. Optional: add 1/2 cup of honey for taste.
3. Cook syrup to medium consistency. Then let it cool.



Red Velvet Cake with Cream Cheese Frosting

Fran F

Ingredients

Cake:

- 2 cups cake flour
- 3 Tbsp. unsweetened cocoa powder
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 3/4 cup low-fat buttermilk
- 3/4 cup granulated sugar
- 3 Tbsp. canola oil
- 1 large egg
- 1 tsp. red food coloring

Frosting:

- 1 package (8 oz.) fat-free cream cheese, at room temperature
- 1 1/4 cups confectioners' sugar
- 1/2 cup fat-free Greek yogurt
- 3/4 tsp. vanilla extract
- 1/4 cup chopped pecans

Cake Directions

1. Preheat the oven to 350°F.
2. Spray an 8-inch round baking pan with nonstick spray.
3. Whisk the flour, baking powder, cocoa, baking soda, and salt together in a large bowl.
4. Whisk the buttermilk, granulated sugar, oil, egg, and food coloring together in medium bowl.
5. Add the buttermilk mixture to the flour mixture; stir until well blended.
6. Scrape the batter into the pan.

Red Velvet Cake with Cream Cheese Frosting, continued...

Directions Continued...

7. Bake until a toothpick inserted into the center comes out clean, 35-40 minutes.
8. Let cool completely in the pan on a rack. Run a knife around the edge of the cake to loosen it from the pan. Invert.

Frosting Directions

1. With an electric mixture on high speed, beat the cream cheese, confectioners' sugar, yogurt, and vanilla in a medium bowl until smooth, about 1 minute.
2. Split the cake layer in half with a long serrated knife.
3. Place the bottom layer, cut side up, on a serving plate.
4. Spread 1/2 cup of the frosting evenly over the layer, leaving 1/2 inch border.
5. Place the remaining cake layer on top, rounded side up.
6. Spread the remaining 1 cup frosting over the top and side of the cake.
7. Sprinkle the pecans on the side of the cake, pressing to adhere.

Koulourakia - Greek Twist Butter Cookies

Sophia A

Ingredients

- 1 cup butter
- 1/2 cup Crisco
- 2 cups sugar
- 4 eggs
- 1 Tbsp. vanilla
- 4 tsp. baking powder
- 6 cups flour
- Pinch of baking soda

Directions

1. With an electric beater, cream the butter, shortening, and sugar until very light.
2. Add eggs, one at a time, blending well after each addition.
3. Add vanilla, baking powder, baking soda, and 3 cups flour.
4. Continue beating until thoroughly blended.
5. Remove bowl from mixture, and stir in remaining flour (or enough to make soft dough.)
6. Knead a few minutes.
7. Pinch off small pieces of dough. Roll until pencil like strands about 5 inches long and less than 1/2 inch thick.
8. Form each strand in a circle, overlapping ends.
9. Place 1 inch apart on greased cookie sheets.
10. Brush with milk or beaten egg.
11. Bake at 350°F or until lightly browned.



Watergate Cake

Linda S

Ingredients

Servings: 18

- 1 package (18.25 oz.) white cake mix
- 3 eggs
- 1 cup vegetable oil
- 1 cup lemon-lime flavored soda pop
- 2 packages (3 oz.) instant pistachio pudding mix
- 1 cup frozen whipped topping, thawed
- 1 cup cold milk

Directions

1. Combine cake mix, eggs, oil, soda pop, and 1 box pistachio pudding.
2. Pour batter into a greased and floured 13 x 9 pinch pan.
3. Bake at 350°F for 30-40 minutes, or until a toothpick inserted into cake comes out clean. Let cool completely.
4. While cake is baking, mix 1 box pistachio pudding, whipped topping, and milk.
5. Chill. Ice cooled cake with chilled frosting.

Cheese Triangles - Tiropetes

Sophia A

Ingredients

- 2 eggs, well beaten
- 1 package (8 oz.) cream cheese
- 3/4 lb. melted butter
- Pepper
- Crushed dry mint leaves
- 1 container (16 oz.) small curd cottage cheese or feta
- 1 package fillo/phyllo dough (thin pastry sheets)

Directions

1. Beat eggs until fluffy.
2. Add cream cheese and continue beating until well blended.
3. Add crumbled mint and pepper to taste.
4. Continue to add in cream cheese and blend.
5. Cut fillo dough into appetizer size or larger if preferred.
6. For each triangle, brush half the fillo with melted butter.
7. Fold over half of fillo to make a strip about 3 inches in width.
8. Brush with butter.
9. Place 1 tsp. cheese mixture at one end of each strip, folding strip diagonally until triangles are formed.
10. Brush tops with melted butter, and place on greased baking sheet.
11. Bake in 350°F oven for approximately 20 minutes, or until golden.
12. Makes about 40 appetizer size triangles.



Blueberry Delight

Kandy J

Ingredients

- 1 stick butter (melted)
- 1 cup self-rising flour
- 1 cup chopped nuts
- 1 package (8 oz.) cream cheese, softened
- 1 cup sugar
- 1 container Cool Whip (slightly thawed)
- 2 cans blueberry pie filling

Directions

1. Mix together butter, flour, and nuts and spread in 3 quart dish
2. Bake 30 minutes at 350°F.
3. Let cool.
4. Mix cream cheese and sugar well.
5. Fold in Cool Whip.
6. Spread on top of cooled crust.
7. Top with 2 cans of blueberry pie filling.
8. Let it chill.



Chocolate-Studded Cannoli Cake

Fran F

Ingredients

- 2 cups cake flour
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 2 large eggs, at room temperature
- 2 large egg whites, at room temperature
- 1/2 cup granulated sugar
- 1/2 cup low-fat buttermilk
- 1/4 cup cannoli oil
- 1/2 cup mini semisweet chocolate chips

Frosting:

- 1 container (15 oz.) fat-free ricotta
- 1 package (3 oz.) fat-free cream cheese, at room temperature
- 3/4 cup confectioners' sugar
- 1 Tbsp. grated orange zest
- 1 tsp. vanilla extract
- 1 Tbsp. chopped unsalted pistachio nuts

Directions

1. Preheat the oven to 350°F.
2. Spray two 8-inch round cake pans with nonstick spray; line with wax paper rounds and spray with nonstick spray.
3. Whisk the flour, baking soda, and salt together in a medium bowl.
4. With an electric mixture on high speed, beat the eggs and egg whites in a large bowl until thickened, about 2 minutes.
5. Gradually, add the granulated sugar, beating until light and fluffy, about 3 minutes.
6. On low speed, add the buttermilk and oil, beating just until blended.
7. Add the flour mixture, beating just until incorporated.

Chocolate-Studded Cannoli Cake; Continued...

Directions Continued...

8. Stir in chocolate chips.
9. Spoon the batter into the pans. Bake until a toothpick inserted into the centers comes out clean, about 35 minutes.
10. Let cool in the pans on racks 10 minutes.
11. Invert the layers on racks. Peel off the wax paper and let it cool completely on the racks.

Frosting

1. With an electric mixture at high speed, beat the ricotta, cream cheese, confectioners' sugar, orange zest, and vanilla in a medium bowl until smooth, about 1 minute.
2. Place 1 cake layer, rounded size down, on a serving plate
3. With a narrow metal spatula, spread 1/2 cup of the frosting over the layer.
4. Top with the remaining layer, rounded side up.
5. Spread the remaining frosting over the top and side of the cake.
6. Sprinkle the pistachios on top of the cake.

Cream Cheese cookies

Sophia A

Ingredients

- 1 lb. unsalted butter
- 1 package (8 oz.) cream cheese
- 1 cup sugar
- 1 egg yolk
- 1 tsp. baking powder
- 1 tsp. vanilla
- (start with) 2 cups flour

Directions

1. Cream the butter and sugar. Add egg yolk and cream cheese. Blend well.
2. Add vanilla, flour, and baking powder. Blend well.
3. Add more flour until you have a soft dough that does not stick to your hands and you are able to roll.
4. Roll a piece of dough to about 6 inches long and 1/4 inch thick.
5. Roll into a circular cookie.
6. Bake at 350°F oven about 8-10 minutes depending on your oven or until cookies is light golden on the lower edge near cookie sheet.



Golden Zucchini-Apple Loaf Cake

Fran F

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 cup whole wheat flour
- 3/4 cup sugar
- 2 tsp. cinnamon
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 cup unsweetened applesauce
- 3/4 cup fat-free Greek yogurt
- 1/3 cup canola oil
- 2 large eggs
- 1 large egg white
- 1 tsp. vanilla extract
- 2 cups shredded zucchini

Directions

1. Preheat the oven to 350°F.
2. Spray a 5 x 9 inch loaf pan with nonstick spray.
3. Whisk the flours, sugars, cinnamon, baking powder, baking soda, and salt together in a large bowl.
4. Whisk the applesauce, yogurt, oil, eggs, egg white, and vanilla together in a medium bowl.
5. Add the yogurt mixture to the flour mixture.
6. Stir just until the flour mixture is moistened.
7. Stir in the zucchini just until combined.
8. Scrape the batter into the pan.
9. Bake until a toothpick inserted into the center of the cake comes out clean, about 1 hour and 10 minutes.
10. Let cool in the pan on a rack 10 minutes.
11. Remove the cake from the pan and let cool completely on the rack.

Lemon-Butter Snow Bars

Julie D

Ingredients

Crust:

- 1/2 cup butter, softened
- 1 1/3 cups flour
- 1/4 cup sugar

Filling:

- 2 eggs
- 3/4 cup sugar
- 2 Tbsp. flour
- 1/4 tsp. baking powder
- 3 Tbsp. lemon juice
- Confectioners' sugar

Directions

1. Preheat oven to 350°F.
2. Combine all crust ingredients.
3. Mix on low for 1 minute.
4. Pat into ungreased 8 inch square pan.
5. Bake at center of oven for 15–20 minutes, or until brown on edges.
6. Combine all filling ingredients and mix well.
7. Pour filling over pre-baked crust.
8. Bake for 18–20 minutes or until set.
9. Sprinkle with confectioners' sugar.
10. Cool, then cut into 16 bars.

Christmas Cookies

Sophia A

Ingredients

- 5 1/2 cups flour
- 2 cups sugar
- 1/4 tsp. salt
- 1 cup margarine
- 2 eggs
- 1 cup sour milk with 1 tsp. baking soda
- 1 tsp. vanilla

Icing:

- 1 box powdered sugar
- 1/2 stick butter
- 1 tsp. vanilla
- Milk

Directions

1. Stir together flour, sugar, salt, and baking powder. Set aside.
2. Beat margarine and slowly add eggs.
3. Continue to slowly add milk and vanilla.
4. Add dry ingredients mixture.
5. Refrigerate dough overnight.
6. If dough is too sticky, add a little flour.
7. Flour surface and begin to roll out dough, small pieces at a time.
8. Cut into desired shapes.
9. Cook in oven at 400°F for 10 minutes.
10. Let it cool.

Icing:

1. Mix powdered sugar, butter, and vanilla.
2. Add milk to desired consistency.
3. Ice cookies and decorate as desired.





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