



37th Annual Cookbook

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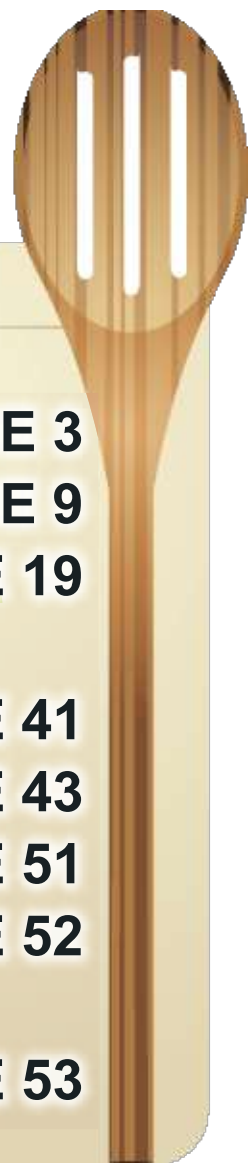
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* *Appetizers / Sides / Salads* *

ASPARAGUS FRITTATA Lillian Birkmier Tamaqua

1 pound asparagus
3 tablespoons Colavita
extra-virgin olive oil,
divided

1 medium red onion,
diced

½ cup white wine,
such as DiMajo Norante
Greco

5 large eggs
Pinch of salt

¼ to 1/3 cup
Parmigiano-Reggiano
cheese, grated

Remove the lower half of the asparagus spears and slice the tops into ½-inch pieces. Heat a large frying pan over medium heat and put in 2 tablespoons of the olive oil, onion and asparagus; mix well and allow to cook for 2 to 3 minutes. Add the wine and cook for an additional 3 minutes. Remove the pan from the heat and put the vegetables into a bowl to cool slightly.

Wipe the frying pan with a paper towel and add about a teaspoon of olive oil. Heat the pan over medium heat. While the pan is heating, crack the eggs into a bowl, add the salt and cheese and mix well. Stir in the asparagus mixture. Pour the mixture into the frying pan and gently

shake the pan to evenly distribute the asparagus over the bottom of the frittata.

Cover the pan and let the frittata cook for 5 minutes. Check to see if the liquid is set and the frittata moves in the pan easily. Then flip the frittata out onto a plate that is bigger than the frying pan, put another teaspoon of olive oil into the pan, and return the frittata to the pan. Cover and cook for another 5 minutes. Slide the frittata onto a serving platter, cut into wedges and serve immediately.

BREAD SALAD Lillian Birkmier Tamaqua

1 cup coarsely
chopped plum or cherry
tomatoes

1 teaspoon sugar
6 slices stale bread
½ cup red onions,
thinly sliced

½ cup sweet green
pepper, seeded and diced
½ cup fennel bulb,
diced

1 cup cucumber,
seeded and diced
2 tablespoons capers
in brine, drained and
minced

¼ cup fresh flat-leaf
parsley, minced
2 tablespoons fresh
basil, minced

Dressing:
6 tablespoons Colavita

Extra virgin olive oil
3 tablespoons red
wine vinegar
2 cloves garlic,
minced

Fine sea salt and
coarsely ground black
pepper to taste

Place the tomatoes in a small bowl, stir in the sugar and set aside. Dip the pieces of bread in a bowl of water and make sure to moisten them thoroughly. Squeeze out the excess water with your hands and crumble the bread into bite-size pieces into a salad bowl.

Add all the remaining salad ingredients, including the tomatoes. Combine the dressing ingredients in a small jar, cover and shake well. Pour the dressing over the salad and gently toss to combine well. Cover the bowl with plastic wrap and let the salad macerate at room temperature for several hours before serving.

CAPRESE BRUSCHETTA Lillian Birkmier Tamaqua

Italian bread or
crusty loaf bread (half
slice per person)

2/3 medium ripe
tomatoes or cherry
tomatoes

1 clove garlic
6 black olives

1 cup mozzarella
cheese
2 tablespoons extra-
virgin olive oil
1 teaspoon salt
4 leaves fresh basil,
minced
2 pinches of oregano

Wash and then chop the tomatoes into small pieces and place them into a bowl. Cut mozzarella cheese in small pieces and pour it into the bowl. Then add stoned black olives. Season with salt, oregano, extra-virgin olive oil. Toss them. Mince the basil leaves and add them into the bowl; mix well, allow the mixture to sit for 5 minutes.

In a saucepan, arrange the baguette slices in a single layer. Saute both sides for around 5 minutes, until slightly brown. Gently rub the toasted sliced of bread with a clove of garlic. Divide the caprese mixture evenly over the bread slices. Add a drizzle of extra-virgin olive oil.





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* *Appetizers / Sides / Salads* *

'REAL MASHED POTATOES' Richard Ochs Walnutport

3-4 potatoes, clean and peeled
1 stick butter, soft
1 tablespoon or more creamy horseradish sauce or cream cheese
Bacon bits (optional)

Dice and then boil the potatoes in a covered pot until soft. Drain the water and put the diced potatoes back in the pot. Mash the potatoes with at least ¾ stick of soft butter. Add a heaping tablespoon or more if necessary of creamy horseradish sauce or sour cream (your choice) and whip thoroughly. Add bacon bits if you wish and whip thoroughly. Serve and add butter at the table, if desired.

TOMATO PIE Margaret Shupp Palmerton

1 refrigerated pie crust
2 large tomatoes, sliced
1 egg
1/2 cup heavy cream
1/2 cup mayonnaise
1/2 cup mozzarella cheese, shredded
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon pepper
Parmesan cheese

Preheat oven to 450 degrees. Place pie crust in 9-inch pie plate, fold edges under and crimp. Prick bottom and sides of crust. Bake 7-8 minutes and remove from oven. Reduce oven to 350 degree. Arrange tomato slices in crust.

In bowl mix egg, cream, mayo, mozzarella cheese, garlic powder, salt and pepper. Mix well and pour over tomatoes. Sprinkle with Parmesan cheese. Bake 35-40 minutes until toothpick in center comes

out clean. Let cool 5 minutes, cut into wedges and serve.

DILL PICKLE SALAD Roxi Shupp Palmerton

Mix:
16 ounce pasta, cooked and drained
1/2 cup pickle juice
Add to mix:
2 cups pickles, chopped
2/3 cup Cheddar cheese, shredded
1/2 cup carrots, shredded
1/4 cup onion, chopped
Dressing add to mix:
1 cup mayonnaise
1/2 cup sour cream
1/3 cup pickle juice
2 tablespoons fresh dill
1/2 teaspoon all-purpose seasoning
1/4 teaspoon cayenne pepper

Serve chilled.

CHEESY VEGGIE CASSEROLE ITALIANO Eileen Smith Emmaus

1/2 eggplant, peeled, cut in 1½ inch cubes
1½ cup fine egg noodles, uncooked
1 large tomato, cut in 12 wedges
1 cup frozen cauliflower
1 cup frozen broccoli
Dash cayenne pepper
1/4 cup water
1 8-oz. can of tomato sauce
3 oz. mozzarella cheese, shredded

In a buttered 2-quart casserole dish, combine all ingredients except cheese. Bake covered at 375 degrees for 35 minutes. Remove from the oven and remove the cover. Sprinkle the cheese over the top. Keep the cover off and bake for 10 more minutes. Yields 6 servings

ZUCCHINI CASSEROLE Verla Craigle Tamaqua

1½ pounds zucchini, sliced
1/4 cup onions, chopped
3 tablespoons flour
2 teaspoons baking powder
1/2 teaspoon salt
4 eggs, beaten
1/2 cup milk
1/4 cup fresh parsley, chopped
1 tablespoon dillweed
1 pound Monterey Jack cheese, grated
Seasoned breadcrumbs
Melted butter

Cook zucchini until barely tender (zap in microwave). Saute onions in butter. Drain zucchini well and add sauteed onions. Sift flour, baking powder and salt together. Sprinkle over zucchini and onions then toss lightly to cover.

Mix together eggs and milk then add dillweed and parsley. Add to zucchini and onions and mix lightly. Lastly, fold in cheese. Pour into a buttered and floured 9-inch by 13-inch baking dish then top with seasoned breadcrumbs and drizzle with melted butter. Bake uncovered at 350 degrees for 30 minutes. Serves 6 to 8.

60-MINUTES ROLLS Sheila Hyska Jim Thorpe

1/4 cup warm water
2 packages yeast
3 tablespoons sugar, divided
1½ cup of milk
4 tablespoons butter
1 teaspoon salt
4-5 cups bread flour

Place warm water in a large mixing bowl, sprinkle yeast and 1 tablespoon sugar on top and let yeast proof. Place milk, butter, 2

tablespoons sugar and the salt in microwave cup or bowl. Heat until butter, sugar and salt are melted and dissolved. Add to proofed yeast (make sure milk is not too hot).

Add enough flour to make soft dough. Knead in mixer or by hand, about 10 minutes. Put bowl in warm place and let rise about 15 minutes. Punch down, shape into rolls and place on greased baking sheet. Let rise 15 minutes and bake at 400 degrees for 8-10 minutes.

PUMPKIN CHEESEBALL Marlene Wertman Germansville

1 8-oz. package cream cheese, softened
1 cup cheddar pimento spread
1 cup sharp cheddar, shredded
1/4 cup red pepper, diced (reserve stem from pepper)
1 teaspoon paprika

In small bowl, mix cheeses, diced pepper and paprika. Shape into ball. Wrap in plastic wrap and refrigerate 2 hours or until firm. With a knife, make lines (vertical) around the cheeseball to resemble a pumpkin. Top off with the reserved pepper stem. Serve on plate surrounded by crackers of your choice.

REFRIGERATOR SWEET PICKLES Diane Schnaars Slatington

3/4 cup sugar
1½ teaspoons salt
1/3 cup white vinegar
1 cup water
1½-2 cups cucumbers, sliced (no ends)

Put brine ingredients into bowl, stir to dissolve. Add cucumbers, stir until thoroughly mixed, pack into a jar. Refrigerate. Makes 1 pint.

* *Appetizers / Sides / Salads* *

SPICY STEAMED CLAMS

**Joseph Keglovits
North Catasauqua**

2 dozen little neck clams in shell
2 tablespoon unsalted butter
1 tablespoons fresh chopped garlic
1 teaspoon red pepper flakes
1/2 cup white wine
1/4 cup clam juice
1 teaspoon fresh squeezed lemon juice
1 teaspoon fresh parsley, chopped

Heat 1/2 tablespoon butter in a large saute pan over medium heat. Add in garlic and pepper flakes. Cook until garlic is translucent. Add in clams and deglaze with white wine. Add in clam juice, lemon juice and remaining butter.

Cover with a lid and raise heat to high. Allow clams to open up. Pour into a bowl, garnish with parsley and a lemon wedge. Serves 1 or 2 people.

PUMPKIN SOUP IN A PUMPKIN

**Phyllis Keglovits
North Catasauqua**

4 small pumpkins
15 ounces of pumpkin puree
11 ounces butternut squash puree
2 cups of chicken broth
1/4 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 teaspoon pepper
12 ounces evaporated milk
1/4 cup sour cream

Slice the top of the pumpkins and scoop out the seeds. Combine the pumpkin puree, broth, squash and seasonings and stir. Add evaporated milk and let simmer for 15 minutes. Once completed, pour the mixture directly into the small pumpkins

and garnish with sour cream and cinnamon.

COCKTAIL FRANKS

**Marlene Frey
Allentown**

1 envelope Spatini spaghetti sauce mix
1/4 cup brown sugar
1 6-ounce can tomato paste
1 cup water
2 tablespoons prepared mustard
1 pound hot dogs, cut into 1-inch pieces, or use small wieners

In medium saucepan, combine all ingredients except hot dogs. Blend thoroughly. Bring to boil and add franks. Simmer 5 minutes. Serve with toothpicks.

PUMPKIN PIE DIP

**Timothy Hartzog
Lehighton**

8 ounces cream cheese, room temperature
1 cup powdered sugar
1/2 cup pumpkin puree
1 teaspoon pumpkin spice
1 1/2 cups whipped topping
For dipping: sliced apples, shortbread cookies, molasses cookies, graham crackers

In a medium bowl, whip together cream cheese and powdered sugar until smooth and creamy. Add pumpkin puree, pumpkin spice and whip until fully incorporated. Using a rubber spatula, fold in the whipped topping until fully incorporated. Cover and chill in refrigerator for at least 30 minutes before serving.

HONEY ROLLS

**Lillian Birkmier
Tamaqua**

3 cups sifted all-purpose flour
1/3 cup sugar
3/4 teaspoons baking

powder
1 teaspoon salt
1/2 cup shortening
1 cup milk
1 egg, beaten
1/3 cup brown sugar, packed
1 1/2 teaspoon ground cinnamon
3/4 teaspoon orange rind, grated
1/2 teaspoon salt
1/3 cup honey
2 1/2 tablespoons butter or margarine, softened

Sift flour with sugar, baking powder and 1 teaspoon salt. Cut in shortening. Combine milk and egg; add to flour mixture. Stir with a fork until soft dough is formed. Turn out on lightly floured board and knead for 30 seconds. Roll into a 15-inch by 10-inch rectangle 1/4-inch thick. Combine brown sugar, cinnamon, orange rind and 1/2 teaspoon salt; blend in honey and butter. Spread half of mixture on dough. Roll as for jellyroll and cut in 1-inch slices. Arrange, cut side down, in lightly greased muffin pans. Spread top with remaining brown sugar. Bake at 425 degrees for 20 minutes or until golden brown. Makes 15 rolls.

FENNEL CITRUS SALAD

**Lillian Birkmier
Tamaqua**

2 fresh fennel bulbs
1 orange
1 lemon
1/4 cup olive oil
Salt and pepper
1/3 cup lightly toasted pine nuts

Fennel is a very crunchy, fresh vegetable with a mild licorice flavor. Delicious baked or eaten raw, it can be prepared in a variety of ways. This simple salad recipe uses thinly shaved fennel, lightly dressed with a citrus vinaigrette. Chopped fennel fronds

and buttery toasted pine nuts are also included to add interesting texture to the plate.

This dish is very refreshing and is perfect before a heavy second course, but serve soon after preparing so the fennel remains crispy. Wash the fennel bulbs, and remove the outer layer if it appears old or withered. Cut off the tops, retaining just the bulbs and some of the leafy fronds.

Cut each bulb in half, and cut out the core. Using a very sharp knife, thinly slice the fennel into a bowl. In a separate small bowl, add the zest and juice of both the orange and the lemon. Chop about 1/2 cup of the leafy fronds and add to the citrus.

Add the olive oil and season with salt and pepper. Mix well and pour over the sliced fennel. Add the pine nuts and toss until fennel is lightly coated. Divide the mixture onto plates and drizzle any remaining dressing in the bowl over each plate. Serve immediately.

APPLE SALAD

**Susan Wallish
Weatherly**

20 ounces crushed pineapple, with juice
2/3 cup sugar
3 ounce lemon gelatin
8 oz. cream cheese, softened
1 cup apples, diced unpeeled
1/2 cup celery, finely chopped
1 cup whipped topping

Mix pineapple and sugar. Boil 3 minutes. Add gelatin and softened cream cheese. Mix well and cool. Fold in apples, celery and whipped topping. Refrigerate several hours.

* *Appetizers | Sides | Salads* *

DRUNK FRANKS

**Diane Wieser
Bethlehem**

1 package wieners
1/2 cup chili sauce
1/2 cup brown sugar,
packed
1/2 cup bourbon

Cut wieners into bite sized pieces. Combine chili sauce, sugar and bourbon in a saucepan. Add wieners to sauce and simmer for 30 minutes. Serve in chafing dish.

RANCH MASHED POTATOES

**Diane Wieser
Bethlehem**

4 cups prepared,
unsalted mashed potatoes
(use instant)

1 packet ranch dressing
mix
1/2 stick margarine

Combine all ingredients in saucepan. Heat on low until potatoes are thoroughly heated.

BREAD PUDDING

**Donna Kulik
Whitehall**

4 cups bread, broken
into small pieces
1/4 cup butter
1 quart of hot milk (4
cups)

1/2 cup sugar
2 eggs, slightly beaten
1/4 teaspoon salt
1 teaspoon vanilla
Cinnamon on top

Set oven at 325 degrees. Butter a baking dish. Put in the broken bread, butter and hot milk. Cool. Add to mixture, sugar, eggs, salt and vanilla. Stir to blend and bake 1 hour. This is a general guide. If you prefer a sweeter pudding, add more sugar. Season with any spice you like, we all preferred cinnamon.

To make a firmer pudding, use less milk. To make a fluffier pudding, separate eggs and add whites last (beaten stiff). Can serve with whipped cream, plain milk or any sauce.

CHICKEN PARMESAN MEATBALLS

**Jana Metro
Lehighton**

1 lb. ground chicken
breast
3/4 cup Italian
breadcrumbs
3/4 cup Parmesan
cheese, freshly grated,
divided
3 garlic gloves, minced
1/2 small onion,
minced
2 tablespoons plus
1 cup marinara sauce,
divided

1/2 tablespoon dried
Italian seasoning
2 tablespoons fresh
basil, chopped
2 tablespoons fresh
parsley, chopped
1/2 teaspoon kosher
salt
1/2 teaspoon black
pepper
1 large egg, lightly
beaten
1 cup mozzarella
cheese, shredded for
topping

Preheat oven to 350 degrees. Prepare a baking sheet by lining with parchment paper. Set aside 1 cup marinara, 1 cup shredded mozzarella cheese and 1/4 cup Parmesan cheese. In a large mixing bowl, combine all remaining ingredients; chicken, breadcrumbs, 1/2 cup Parmesan cheese, garlic, onion, 2 tablespoons marinara sauce, Italian seasoning, basil, parsley, salt, pepper and egg. Mix well but do not overmix or you will have tough meatballs.

Using a 1 1/2 tablespoon scoop, portion out meat mixture and place on baking sheet. After all meatballs have been scooped onto tray, roll into balls. Bake for 16-18 minutes until lightly browned. Turn oven to broil.

Drizzle a spoonful of marinara over each meatball. Sprinkle with mozzarella cheese and broil for 2-3 minutes until cheese is golden brown

and bubbly. Serve and enjoy.

SKILLET CORNBREAD Vera Nederostek Northampton

2 cups boiling water
1 1/2 cups white
cornmeal (or yellow)
1 cup milk
1 1/4 teaspoon salt
3 teaspoons baking
powder
2 tablespoons butter
3 eggs, well beaten

Stir boiling water into cornmeal in heatproof bowl or saucepan and cool. Beat in milk, salt, baking powder, butter and eggs. Turn into greased 10-inch skillet that can be used for baking. Bake in 400 degree oven for 30 to 35 minutes. Yields 8 servings.

CORN CASSEROLE

**Vera Nederostek
Northampton**

1 can whole corn,
drained
1 can creamed corn
1 cup sour cream
1 stick butter or
margarine
2 eggs, beaten
1 8 1/2-oz. small package
of corn muffin mix

Mix together and place in a 2 to 3 quart dish. Bake at 350 degrees for 1 hour.

EASY CRANBERRY SAUCE

**Madeline Klotz
Macungie**

1 bag of McIntosh
apples, cut up
1 bag of cranberries

Place apples in large pot and add a 1/2 pot of water on top of apples and add the bag of cranberries. Cook till apples are soft. Run through sieve then cool and serve.

BAKED MACARONI AND CHEESE

**Vera Nederostek
Northampton**

2 tablespoons butter or
margarine
2 tablespoons flour

1 teaspoon salt
1 teaspoon dry mustard
2 1/2 cups milk
2 cups (8 oz.) shredded
cheese (I use mild or
sharp processed or
cheddar, as you prefer)
8 ounces elbow
macaroni
1/4 cup buttered
breadcrumbs
Paprika

Melt butter in saucepan. Remove from heat, blend in flour, salt and mustard. Add milk and then heat, stirring constantly until sauce thickens a little and is smooth. Add 1 1/2 cup cheese; heat until melted, stirring occasionally.

Meanwhile, cook macaroni as directed, drain. Combine with sauce in a 2 quart casserole. Top with remaining cheese, breadcrumbs and paprika. Bake at 375 degrees about 20 to 25 minutes or until nicely browned and bubbly. Makes 4 to 6 servings.

SHRIMP SCAMPI Rick and Wanda Kocher Kunkletown

8 tablespoons butter
1 tablespoon garlic,
chopped
2 pounds jumbo
shrimp, remove the tails
1/2 cup of white
cooking wine (I use more)
1 teaspoon parsley
1 tablespoon Season All
2 cups of instant rice

Using a 10-inch skillet, melt 4 tablespoons of butter. Add the parsley and the white cooking wine. While that is simmering, get out a small pot to make the rice. Use 1 1/2 cups of water and 2 cups of rice after the water comes to a boil. Set that aside and cover. Add the cleaned shrimp to the cooking wine until they turn pink but do not overcook or they will get rubbery. Right before you serve add the rest of the butter and let it melt. You can also use pasta instead of rice. This tastes so good.

❁ Appetizers / Sides / Salads ❁

BUFFALO CHICKEN DIP Harry Nonnemacher Lehighton

2 cups cooked chicken breasts, shredded (I use rotisserie chicken)
8 ounces cream cheese
8 ounces blue cheese dressing
2 cups cheddar cheese, shredded
6-8 ounces Frank's Hot Sauce

Combine all ingredients except ½ cup of the shredded cheese. Mix all the ingredients thoroughly and mix in 6-8 ounces of Frank's Hot Sauce. Put in baking dish and place the remaining ½ cup of cheese on top. Bake at 350 degrees for approximately 25 minutes.

BROCCOLI SALAD Marianne Brunner Northampton

1 bunch of broccoli
1 cup salad dressing or mayonnaise
1 cup raisins
1 small onion, diced fine
1/4 pound bacon, crumbled into bits

Mix together and chill.

FUNERAL POTATOES Harry Nonnemacher Lehighton

3 ounces of frozen hash browns, diced or shredded, thawed

2 cups of sour cream
10 ½-oz. can of cream of chicken soup
10 tablespoons of butter, divided and melted
1 teaspoon of seasoned salt
1/4 teaspoon black pepper
1 teaspoon dried minced onion
2 cups of shredded cheese
2 cups of cornflakes cereal

Allow potatoes to thaw in fridge overnight or spread on baking dish and bake for 20 minutes at 200 degrees or until thawed. Preheat oven to 350 degrees. Combine sour cream, cream of chicken soup, 6 tablespoons of melted butter, salt, pepper and dried onion in a bowl. Mix well. Add potatoes and shredded cheese and stir to combine.

Spoon mixture into 9-inch by 13-inch pan. Add cornflakes to a large Ziploc bag and crush gently with your hand or a rolling pin. Add 4 remaining tablespoons of melted butter to the crushed cornflakes and combine well. Sprinkle mixture over potatoes. Bake uncovered at 350 degrees for 40-45 minutes.

CARROT, BROCCOLI AND RICE Donna Hall Lehighton

1 cup instant rice
1 10-oz. package frozen broccoli, cut into bite size

pieces
2 carrots, peeled and sliced
1 tablespoon butter or margarine
2 tablespoons olive oil
2 cloves garlic, minced
1/2 cup Parmesan cheese, grated
1/4 teaspoon black pepper

Cook the rice according to package directions. Cook the broccoli in ½ cup boiling salted water for 5 minutes or until tender-crisp. Drain. Cook the carrots in ½ cup boiling salted water for 6 to 8 minutes. In a saucepan, heat the butter, oil and garlic until hot.

In a separate bowl, combine the rice and cooked broccoli and carrots. Toss with butter mixture, cheese and black pepper. Serve hot with extra Parmesan cheese if desired.

GRAVY (No Lumps) Karen Christman Palmerton

1/4 cup flour
1/4 cup butter
1 ½ cups of meat broth

Melt butter and flour together in pan then add meat broth to the mixture. Bring to a boil over medium heat till it thickens. You can substitute water and 3 teaspoons bouillon for meat broth. If you want more gravy, double the recipe.

SPICY FRIED WINGS Karen Christman Palmerton

Seasoning:
1 tablespoon seasoning salt
1 tablespoon red peppers
2 teaspoons black pepper
2 teaspoons cayenne pepper
2 teaspoons poultry seasoning
1 teaspoon lemon pepper

Spicy batter:
2 eggs
2 tablespoons hot sauce
1 tablespoon crushed red peppers
1 teaspoon black pepper
1 teaspoon cayenne pepper
2 cups flour
Vegetable oil to fry

In baking dish, place wings with seasoning and marinate for 1 hour. Whisk eggs, hot sauce, red pepper flakes, black pepper and cayenne pepper. Put in a medium size mixing bowl. Put flour in a pie plate. Dredge chicken wings into egg mixture then into flour.

Place 3 wings in at a time into hot oil and cook 8-10 minutes, turning occasionally until cooked through and golden brown. Remove and put on paper towel. Make sure oil returns to temperature before adding the next batch.



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* *Appetizers / Sides / Salads* *

TWENTY-FOUR HOUR DILL PICKLES Theresa Shott Tresckow

3-4 sprigs of dill
1 teaspoon pickling
spice
3/4 tablespoon of salt
Garlic
1 1/2 cups of water
1/2 cup white vinegar

Put sprigs of dill and pickling spice in quart jar. Slice pickles in rounds and alternate with chopped fresh garlic in jar. (Add garlic as desired; I use about 1/3 cup total). Put water, white vinegar and salt in a small pot and boil. Pour over sliced pickles in jar. Let cool and put in refrigerator. Can be eaten in 24 hours. Very good served with hamburgers or barbecue. Enjoy.

CORN FRITTERS Florence Steigerwalt Kunkletown

16-oz. can corn,
drained
1 cup flour
1/2 cup milk
1 teaspoon baking
powder
1/2 teaspoon salt
2 eggs
1/2 inch oil
Powdered sugar

Heat oil to 400 degrees in pan. Blend all ingredients. Drop by tablespoon into oil until golden brown. Remove to towel and drain. Sprinkle with powdered sugar. Makes 6 servings.

FILLING Florence Steigerwalt Kunkletown

5 pounds potatoes
2 sticks butter
Salt and pepper to
taste
1 cup onion, chopped
1 cup celery, chopped
1 loaf bread, toasted
and crumbled into pieces
9 eggs

Parsley
1 can canned milk
2-4 cups regular milk

Cook potatoes until done and mash them with a stick of butter. Saute the onion and celery with a stick of butter until a little brown. Combine and add the toasted bread, eggs, parsley and milk then mix well. Put into buttered dishes and bake at 350 degrees for 45 minutes to 1 hour until as brown as you like it.

BARBECUE GREEN BEANS Florence Steigerwalt Kunkletown

4 slices bacon, finely
cut
1/4 cup onions,
chopped
1/2 cup ketchup
1/4 cup brown sugar
1 tablespoon
Worcestershire sauce
2 cans green beans

Brown bacon and drain; brown onions. Add ketchup, brown sugar and Worcestershire sauce, simmer 2 minutes. Drain beans and put in casserole dish. Pour bacon mixture over top. Do not stir. Bake at 350 degrees for 20 minutes. Note: You can also use frozen beans, cook and drain first.

BISCUIT LOG DIPPERS Kathleen Micklus Emmaus

1 package Grands
Southern Homestyle 8
Big Biscuits, shaped into
5 inch logs
7 ounces marshmallow
creme
Small jar Smucker's
strawberry jelly

After separating and shaping biscuit dough into 8 logs, bake as directed. Spoon 2 tablespoons marshmallow creme into small dish. Add 2 teaspoons jelly. Mix

together until smooth. Dip the baked logs into the flavored marshmallow creme before eating. Can use any flavored jelly and prepare multiple flavors for dipping.

EASY MACARONI AND CHEESE Tina Mertz Lehighton

3 tablespoons butter
2 1/2 cups uncooked
elbow macaroni
1/2 teaspoon salt
1/2 pound Mozzarella
cheese, grated
1/2 pound sharp
cheddar cheese, grated
5 cups milk

Melt butter in a 13-inch by 9-inch baking dish. Pour in uncooked macaroni and stir. Add salt and cheese. Pour milk over all. Bake at 325 degrees for 1 hour. Do not stir while baking.

FREEZER PICKLES Carol Zickler Jonestown (formerly of Nesquehoning)

1 pound cucumbers,
cut 1/8-inch thick
3/4 pound onions, cut
1-inch thick
4 tablespoons salt
2 tablespoons water
1 cup sugar
1/2 cup cider vinegar
1 tablespoon dill weed

Mix cucumbers, onion, salt and water. Let stand two hours. Drain, add vinegar until sugar dissolved. Pack in containers, leaving 1 inch on top.

CLUB CRACKER COOKY Verla Craige Tamaqua

1 cup butter, softened
1 cup dark brown
sugar
1 cup nuts, chopped
(can use less)

Mix butter and sugar thoroughly; add nuts. Spread over Club crackers. Bake 325 minutes for 7 minutes.

POTATO SALAD Florence Steigerwalt Kunkletown

5 pounds of potatoes,
peeled and cubed
1 dozen eggs, cooked
and cut up
1/2 cup celery, cut up
1 onion cut up or to
your liking
Parsley, the amount
you choose
Salt and pepper to
taste
2/3 cup carrots, grated
1/2 - 1 1/2 cups
mayonnaise and Miracle
Whip salad dressing

Mix all ingredients together in a large bowl and refrigerate. You might want to add more salad dressing because the potato salad dries up overnight. Very good for 3 to 4 days. For a family of about 4.

BAKED BEANS Florence Steigerwalt Kunkletown

2 cans 16-18 oz.
Campbell's Pork & Beans
3/4 cup brown sugar
1 teaspoon dry
mustard
1/2 cup ketchup
1 onion, diced
Butcher bacon, cut up
(lots of bacon)
Mix together well
and put in casserole
dish. Sprinkle on top the
onions and then sprinkle
the bacon over the onions.
Do not stir. Bake at 325
degrees for 2 1/2 hours.
Take out of oven and stir.
Serve.



* Main Dish *

MARGO'S HAM & BEAN SOUP Margaret Motsney Beaver Meadows

1 can diced tomatoes
1 can northern beans
1 1/2 cups carrots,
diced
1 1/2 cups celery, diced
1 1/2 cups onions, diced
1 1/2 cups potatoes,
diced
1 1/2 cups ham, diced
32 ounces of
vegetable broth or more
2 cans of mashed
northern beans
A bay leaf
Extra-virgin olive oil
Salt & pepper

Saute the carrots, celery, onions and potatoes in extra-virgin olive oil until vegetables are soft and caramelized. Add 1 can diced tomatoes, bay leaf, 1 can northern beans. Add salt & pepper to taste. Add 32 ounces vegetable broth or more if needed. Cook on medium heat for two hours or till done. Add 2 cans of mashed northern beans to thicken. Cook on low for another half-hour. Remove bay leaf.

CREAM OF BROCCOLI SOUP Florence Steigerwalt Kunkletown

2 tablespoons butter
1 medium onion,
chopped
1 large bunch

broccoli, 1 1/2 pounds or
2 packages (10 ounce
each) frozen chopped
broccoli, thawed
1 1/2 cups water
1- 10 1/4 ounce can
condensed creamy
potato soup
1 1/2 cups half & half
milk
1/2 teaspoon salt
1/4 teaspoon ground
white pepper

Put butter in large sauce pan over medium heat, saute onion until tender, about 4 minutes. Meanwhile, trim broccoli stalks and cut in 1/2-inch pieces, cut remaining broccoli in florets. Add water to sauce pan, bring to boiling; add broccoli and reduce heat, cover, simmer 7 minutes. Stir in rest of ingredients, simmer 20 minutes or until broccoli is very tender. If using thawed broccoli, omit the 7 minutes cooking. Carefully transfer the hot soup to an electric blender or food processor. Puree until smooth, return to saucepan and reheat if necessary.

FRENCH FRY STACK Kathleen Micklus Emmaus

26 ounce Ore-Ida
extra crispy crinkle
fries
15.5 ounce Manwich

thick & chunky sloppy
joe sauce
1 pound ground beef
15.5 ounce thick &
chunky mild salsa
3.8 ounce can pearls
sliced ripe olives
8-ounce bag Kraft
shredded mild Cheddar
cheese

Prepare fries as
package directs.
Brown and drain beef,
add sloppy joe sauce.
Remove fries from oven.
Spoon sloppy joe beef
mixture over top. On
top of beef layer spoon
on salsa. Sprinkle olives
over top. Spread cheese
over entire surface. Put
back in oven to melt
cheese. Remove and
enjoy.

MEATLOAF Geneva Bath Macungie

2 pounds ground beef
3/4 cup breadcrumbs
1 onion, chopped
1 egg
2 tablespoons
Worcestershire sauce
3 tablespoons brown
sugar
1-8 ounce tomato
sauce
1/2 cup water
3 tablespoons vinegar

Combine all
ingredients. Shape
into loaf. Put into loaf
pan. Over top I put
some Sweet Baby Ray
BBQ sauce. Bake at 350

degrees for 1 hour.

BAKED CORN Marlene Frey Allentown

1 15-ounce can whole
kernel corn, drained
1 15-ounce can
creamed corn
2 eggs
8 ounce sour cream
1 8 1/2-ounce box
Jiffy corn muffin mix
1 stick (1/2) cup
butter margarine,
melted

Mix together, pour
into buttered casserole
dish. Bake 350 degrees
for 1 hour or until crust
is browned.

SAUSAGE CASSEROLE Marlene Frey Allentown

1 pound fresh
sausage, skinned and
sliced in pieces
1 can cream of celery
soup and a little milk
4 potatoes, sliced
1/4 cup celery, diced
1/4 cup onion, diced

Fry sausage in
pan until brown. Put
everything in casserole
dish, alternating layers.
Do not add salt because
of the soup and cover.
Bake a 1/2 hour at 350
degrees.

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❁ Main Dish ❁



Elinor Knechel, Chicken and Broccoli Bake

CHICKEN AND BROCCOLI BAKE Elinor Knechel Bethlehem

2 packages frozen broccoli spears
10 boneless chicken breasts
2 cans of cream of chicken soup
1 cup mayonnaise
2 tablespoons lemon juice
2 1/2 cups shredded cheddar cheese
1/2 cup breadcrumbs

Place thawed broccoli spears in bottom of a 9-inch by 13-inch baking dish. Place chicken on top of broccoli. In blender, mix soup, mayo and lemon juice, then pour over chicken. Sprinkle cheddar cheese on top, followed by breadcrumbs. Bake at 400 degrees for 50-60 minutes or until bubbly.

CHICKEN IN CREAM SAUCE

MaryAnn Castka
Albrightsville

Thin sliced chicken breasts
1 onion, sliced thinly
1/2 cup heavy cream
Chicken bouillon
Olive oil
Salt and pepper to taste

Coat chicken breasts in flour. Saute breasts in pan with olive oil until lightly browned. Remove breasts

from pan and set aside. Clean pan.

In the pan, saute some onion slices in a bit of butter and olive oil.

To the pan, add 1/2 cup heavy cream and mix in chicken bouillon to taste.

Put breasts back in the gravy and simmer slowly for about 15 minutes. Keep an eye on the gravy so that it doesn't cook away. Serve over rice.

Note: I sometimes use chicken gravy added to the cream instead of bouillon.

CREAM OF BROCCOLI SOUP Carol Zickler Jonestown Formerly of Nesquehoning

1 medium onion, chopped
1 stick of butter
6 cups water
6 chicken bouillon cubes
8 ounce bag Kluski noodles
2 packages uncooked broccoli
1 pound Velveeta cheese
4 cups milk

Saute onion in butter. Add water and chicken bouillon cubes. Add noodles. Boil for 10 minutes. Add broccoli. Cook 6 minutes. Add cheese cut into cubes. Add the milk. Cook until cheese is melted.

JAMBALAYA Cheryl Snyder Lehighton

14 ounces low-fat turkey kielbasa
1 pound boneless, skinless chicken breast
Nonstick cooking spray
1 medium celery stalk, chopped
2 small onions, chopped
4 cloves garlic, chopped
1 small bunch green onions, chopped
1 medium green bell pepper, chopped
1-14 1/2 ounce can of diced tomatoes, no salt added
1 1/2 cups uncooked brown rice
4 cups water
2 cubes, low-sodium chicken bouillon
1 bay leaf
1 1/2 teaspoon cayenne pepper
3 tablespoons parsley, finely chopped

Cut the chicken breast and kielbasa into 1-inch chunks. Spray a medium-sized pan with nonstick cooking spray. Brown the sausage and chicken over medium heat and remove from the pan.

Add next 6 ingredients to the same pot and cook over medium heat for 10 minutes. Put the cooked meat back in the pot; add the rice, water, chicken bouillon cubes, bay leaf, and cayenne pepper.

Bring to a boil. Cover, reduce heat, and let simmer for about 50 minutes or until the water is evaporated. Stir in parsley and serve warm.

Note: Instant brown rice will take less time. Makes 9 servings. (1 cup each).

VEGETABLE ORZO SOUP Elvira Fenner Bethlehem

2 tablespoons extra-virgin olive oil
1 medium carrot, sliced (3/4 cup)
1 rib of celery, sliced (1 cup)
1 cup of green or yellow string beans
Optional: 1 cup spinach leaves

1/2 cup onion, chopped
1 clove garlic, smashed
1/4 teaspoon salt
1/3 cup orzo (pasta)
4 cups low sodium vegetable broth
Fresh herbs: basil, parsley, or dill, chopped (2 tablespoons)
1 teaspoon bouillon seasoned vegetable base
1 cup of water
Season with fresh ground pepper

Heat the olive oil in a saucepan over medium heat: add the garlic, onion and vegetables. If using spinach wait to place into pot the last 2 minutes of cooking time.

Season with salt, and cook until vegetables are tender, approximately 5 to 6 minutes. Add the pasta and cook until slightly toasted and golden approximately 2 minutes.

Then add the broth, vegetable base and 1 cup of water, bring to a boil on high heat, cook covered until the pasta is tender approximately 8 minutes. Stir in herbs that you selected to suit your taste and spinach. The spinach will wilt with the heat of the soup. Add salt and pepper to taste. The soup freezes well and a double batch can be made.

CHICKEN CURRY Lillian Birkmier Tamaqua

2 tablespoons butter
1 teaspoon curry powder
1 small onion, chopped
2 cups cooked chicken, chopped
1/3 cup raisins
1 red apple, chopped
10 3/4-ounce condensed cream of chicken soup
Hot cooked rice
Chopped peanuts

Cook and stir butter, curry powder and onion over medium heat until onion is tender, about 4 minutes. Stir in remaining ingredients, except rice and peanuts. Cook, stirring occasionally, until hot. Serve over rice; sprinkle with peanuts. If desired, decorate with sliced apple.

* Main Dish *

CREAMY CHICKEN & RICE

**Dawn Mohrey
Northampton**

1 ½ cans cream of chicken soup
1 ½ cups water
1 cup uncooked rice
1/2 teaspoon onion powder
1/4 teaspoon pepper
4 skinless, boneless chicken breast halves
1 ½ cups Cheddar cheese, shredded

Mix soup, water, rice and onion powder and pepper. Pour into 9-inch by 13-inch pan sprayed with nonstick spray. Top with chicken. Season chicken lightly with salt and pepper.

Cover and bake 375 degrees for 45 minutes or till done. Top with cheese. You can also add fresh, canned or frozen vegetable to soup mixture before baking.

MOM'S FAVORITE MEATLOAF

**Deborah S. Kurz
Tamaqua**

2 pounds hamburger
Minced onion to taste
1 packet dry Lipton onion soup
1 ½ cups frosted flakes, crushed
2 eggs, beaten
1/2 cup ketchup
Salt & pepper

Topping:

1 cup ketchup
1 cup brown sugar

Mix all ingredients in a large mixing bowl. Hand form into a loaf and put in the middle of a greased baking pan. Add 1 cup of water to bottom of baking pan. Cover meatloaf and bake in oven at 350 degrees for 45 minutes. While meatloaf is baking, mix topping. Uncover meatloaf, add topping and bake for additional 15 minutes.

CHEESEBURGER & FRIES CASSEROLE

**Dawn Mohrey
Northampton**

2 pounds ground beef
1 10.75-oz. can cream of celery soup
1 10.75-oz. can condensed cheddar cheese soup
1 20-ounce frozen fries or crinkle cut potatoes
Toppings-optional:
Chopped pickles
Chopped tomatoes
Ketchup
Mustard

Cook beef and drain. Lay in 13-inch by 9-inch baking dish. Combine soups and pour over meat. Top with potatoes. Bake 45 to 55 minutes at 350 degrees. I add salt and pepper and diced onion to ground beef when cooking beef.

MEATLESS HALUPKI

**Stephen Kuchera
Northampton**

1 onion, diced
1 head of cabbage, cook in water in Dutch oven
1 or 2 heads of garlic, diced
1 ½ cups of white instant rice, cooked
1/4 pound butter
3 eggs
1 can sauerkraut, save the liquid from the can
1 teaspoon pepper
1 teaspoon salt
1 cup of water

Melt butter and diced garlic in saucepan until soft. Mix together cooked rice, garlic, onions, sauerkraut, and eggs. Season with salt and pepper. Roll the mixture with the cabbage leaves and put them in a 2-inch deep baking pan. Add sauerkraut juice and water to the pan. Bake in oven at 350 degrees for at least one hour or cook them on simmer in a Dutch oven on a stove for at least one hour.

APPLE TURKEY POTPIE

**Shirley Leinthall
Summit Hill**

1/4 cup onion, chopped
1 tablespoon butter
2 cans (10 ¾-ounce each) condensed cream of chicken soup, undiluted
3 cups cooked turkey, cubed
1 large tart apple, unpeeled, cubed
1/3 cup golden raisins, optional
1 teaspoon lemon juice
1/4 teaspoon ground nutmeg
Pastry for a single crust pie (9-inches or 10-inches)

In a large saucepan, saute onion in butter until tender. Add the soup, turkey, apple, raisins, lemon juice and nutmeg. Spoon into an ungreased 11-inch by 7-inch by 2-inch baking dish.

On a lightly flour surface, roll out pastry to fit top of dish. Place over filling; flute edges and cut slits in top. Bake at 425 degrees for 25-30 minutes or until crust is golden brown and filling is bubbly. Yield: 6 to 8 servings.

STUFFED CALAMARI

**Lillian Birkmier
Tamaqua**

6 medium size squid
3 tablespoons olive oil
1/3 cup breadcrumbs
2 garlic cloves, minced
1 tablespoon fresh oregano, crumbled
1 tablespoon parsley, minced
1/4 teaspoon salt
1/4 teaspoon black pepper, freshly ground
1/4 cup Parmesan cheese, freshly grated
1 ½ cups simple or marinara tomato sauce
Raisins or pine nuts

If necessary, cut off the tentacles from the squid and set aside.

Clean out the inside of the squid. You can gently turn the squid body inside

out to fully clean.

Trim off the wings of the squid and set aside with the tentacles.

Remove the spotted membrane that covers the squid.

In a bowl, mix the breadcrumbs, garlic, 2 tablespoons olive oil, oregano, parsley, salt and pepper. Gently stuff the squid with breadcrumbs, don't over fill. Keep any leftover breadcrumbs. In a medium skillet, pour the tomato sauce plus 1 tablespoon olive oil and bring to a simmer over medium-high heat. Gently place the stuffed squid in the sauce and spoon sauce over the squid. Lower the heat to medium and cover the pan. Cook the squid for 4 minutes on each side. Don't stir the squid too much! Turn the heat to low and gently stir in any remaining breadcrumbs. Remove from the heat and sprinkle with the Pecorino-Romano cheese. Serve with linguine cooked al dente.

SAUSAGE CASSEROLE

**Dawn Mohrey
Northampton**

1 pound pork sausage
1 ½ cups potatoes, sliced
1 cup onions, diced
1 cup carrots, sliced
1/4 to 1/2 cup rice
1 ½ cups herb flavored Italian tomatoes
1 teaspoon salt
1/8 teaspoon pepper
1 ½ tablespoon sugar
Water

Layer vegetables and rice in order listed into 2 quart buttered casserole. Pour tomatoes over. Sprinkle with sugar, salt and pepper. Cover and bake 1 ½ to 2 hours at 350 degrees. Brown sausage, crumble and drain. Halfway through baking top casserole with sausage. Put lid back on. If it gets too dry add water. I like sweet Italian sausage.

* Main Dish *

TUNA CAKES

**Harry
Nonnemacher
Lehighton**

1 large egg
2½ tablespoons
mayonnaise (I like Duke's)
1½ teaspoons Dijon
mustard
1 teaspoon
Worcestershire sauce
1 teaspoon Old Bay
seasoning
1/2 teaspoon season salt
1/4 teaspoon Accent
Flavor Enhancer (It's a
game changer)
1/4 cup celery, finely
diced (you'll need 1 stalk)
1/4 cup sweet onion
2 tablespoons fresh
parsley, finely chopped
1 12-ounce can of
chunk light tuna (I use
Bumblebee)
1/2 cup Panko (I like
the Whole Foods 365
Brand for this recipe)
Vegetable or canola oil

Combine the egg,
mayonnaise, Dijon
mustard, Worcestershire
sauce, Old Bay, seasoned
salt, Accent, celery, onion,
Panko breadcrumbs and
parsley in a large bowl and
mix well. Add the can of
tuna.

Fold mixture together
until just combined. Shape
into 6 crabcakes (about 1/2
cup each or you can make
them larger). Cover and
refrigerate for at least 1
hour.

Preheat a large nonstick
pan to medium heat and
coat with canola oil. When
oil is hot, place tuna cakes
in pan and cook until
golden brown, about 3-5
minutes per side or longer.

Serve immediately with
tartar sauce or a squeeze of
lemon.

HORSERADISH MEATLOAF

**Caren Watson
New Tripoli**

2 pounds ground beef
1 tablespoon oil
1 large celery stalk,
diced
1 medium size onion,
diced
2 eggs

2 cups cubed bread
(about 4 slices)
1/4 cup milk
1/4 chili sauce plus
more for topping
2 tablespoons prepared
horseradish
1½ teaspoons salt

Preheat oven to 350
degrees. In large bowl,
place celery, oil and onion.
Microwave 2 minutes. Into
bowl with celery and onion,
add eggs, bread cubes,
horseradish, salt, milk and
chili sauce. Combine. Add
ground beef and mix until
just combined.

In 9-inch by 13-inch
baking dish, shape meat
into loaf. Bake 45 minutes.
Remove from oven and
top with more chili sauce
about 1/4 cup. Return to
oven and bake 15 more
minutes. Let cool a few
minutes before slicing.

Note: I usually put
precooked peeled potatoes
in with the meatloaf the
last 15 minutes and toss
them with the meat loaf
dripping.

GRILLED PINEAPPLE PORK CHOPS

**Lilian Agosto
West Caldwell, N.J.**

5 center cut pork chops
5 slices of pineapple,
chopped into small pieces
1/2 cup jalapeño
peppers, chopped
1/2 cup honey
1 tablespoon Adobo
seasoning

In a bowl, combine
ingredients. Brush chops
with olive oil and then
cover with mixture. Grill
on high heat until golden
brown on both sides. Serve
with salad or any other
side dish.

SKILLET CHILE CON CARNE

**Marianne Brunner
Northampton**

1 pound lean ground
beef
1 large onion, chopped
1 tablespoon shortening
1 15-ounce can red
kidney beans, undrained
1 can condensed tomato

soup
1/2 soup can water
1/4 cup chili sauce
1 teaspoon chili powder
1/2 teaspoon salt

Lightly brown ground
beef and onion in hot
skillet. Stir in remaining
ingredients and simmer
for 20 minutes. Serve in
soup bowls. Makes 5 to 6
servings.

SAUSAGE SQUASH SPECIAL

**Victoria
Schantzenbach
Coopersburg**

2 pounds pork sausage
1 teaspoon of garlic
4 cups squash
1/2 cup breadcrumbs
1/2 cup or more of
Cheddar cheese, shredded
1/2 cup milk
1 teaspoon parsley
1/2 teaspoon salt
1/2 teaspoon oregano
2 eggs, beaten

Cook sausage and garlic
till meat is brown. Drain
off excess fat. Cook squash;
drain off water and mash.
Stir all the ingredients into
the meat, fold in eggs.

Pour into 9-inch by 13-
inch baking dish, top with
more cheddar and bake at
350 degrees for 30 minutes.

CHOP SUEY "My Version" Jeannine Carroll Tamaqua

4 cups of rice
4 cups of tomato paste
2 pounds of hamburger
2 green peppers,
chopped
1 large onion, chopped
1 cup of water
Garlic salt
Pepper

Fry and drain
hamburger. Chop onion
and green pepper while
cooking rice. Once rice is
fully cooked; add tomato
paste and water, it will be
thick, if you like it thinner,
add a little more water.
Stir in onion and green
pepper. Season with garlic
salt and pepper to taste.

CHICKEN MARSALA

**Karen Christman
Palmerton**

1/4 cup flour
1/2 teaspoon oregano
4 tablespoons butter
4 tablespoons olive oil
1 cup mushrooms,
sliced
1/4 cup sherry
1/2 teaspoon salt
1/4 teaspoon ground
black pepper
4 skinless, boneless
chicken breasts, pounded
1/4-inch thick
1/2 cup Marsala wine

In shallow dish, mix
flour, salt, oregano and
pepper. Coat chicken in
mixture. In large skillet,
melt butter in oil over
medium heat. Place
chicken in pan and lightly
brown. Turn over chicken
and add mushrooms. Pour
in wine and sherry. Cover
skillet and simmer 10
minutes; turn over once
until no longer pink and
juices run clear.

SUSIE'S BAKED CHEESY ZUCCHINI

**PATTIES
Susan Wallish
Weatherly**

2 cups zucchini,
shredded
2 eggs
1 cup seasoned
breadcrumbs
1/4 cup flour
1 tablespoon
mayonnaise
2 teaspoons Old Bay
Seasoning
2 tablespoons onion,
grated
2 tablespoons Parmesan
cheese

Preheat oven to 350
degrees. Mix ingredients
together. Stir well. Spoon
on sprayed baking sheet a
big tablespoon of mixture
and pat flat to make a
2-inch patty. Bake at 350
degrees for 15 minutes.
Flip patties and bake
another 5 minutes till
golden. Sprinkle on some
grated cheese. Turn off
the oven and put tray back
in to melt the cheese a
minute. Enjoy!

* Main Dish *

HAMBURGER STEW

**Vera Nederostek
Northampton**

2 pounds ground beef
2 medium yellow onions, chopped
4 cans (14½ ounces each) stewed tomatoes
8 medium carrots, thinly sliced
4 celery ribs, thinly sliced
2 medium potatoes, peeled and cubed
2 cups water
1/2 cups long grain rice, uncooked
1 to 2 tablespoons salt
1 to 2 teaspoons pepper

Cook beef and onions over medium heat; drain. Add tomatoes, carrots, celery, potatoes, water, rice, salt and pepper; bring to a boil. Reduce heat; cover and simmer for 30 minutes until vegetables and rice are tender. Uncover. Simmer 20-30 minutes longer or until thickened.

Note: Serve with buttered cornbread

CLAM CHOWDER

**Anna Marie Dolgos
Bethlehem**

1 can New England clam chowder
1 can cream of celery soup
1 can cream of potato soup
1-6.5 ounce can of chopped clams
1 soup can of milk

Combine all ingredients in saucepan. Heat and serve.

CANADIAN CHEESE SOUP

**Anna Marie Dolgos
Bethlehem**

1/2 cup onion, finely chopped
4 tablespoons butter or margarine
1/2 cup all-purpose flour
4 cups milk
4 cups chicken broth
1/2 cup carrots, finely diced
1/2 cup celery, finely diced

Dash of pepper
Dash of salt
1 cup Sharp process American cheese

Cook onions in butter till tender, blend in flour. Add remaining ingredients except cheese. Cook and stir until it thickens and is bubbly. Reduce heat and add cheese. Stir to melt. Simmer 15 minutes.

CHICKEN CORN SOUP

**Marlene Frey
Allentown**

3 lbs. of stewing chicken
1 quart of water
1½ teaspoons salt
6 hard cooked eggs, cut up fine
8 large potatoes, cooked, diced
2 -10 ounce large cans of corn
1 teaspoon salt
1/4 teaspoon pepper

Simmer chicken in water with salt for about

1½ hours or more. Add potatoes, corn, eggs, salt and pepper and simmer for additional 10 minutes.

SAUSAGE LASAGNA WRAP

**Richard Ochs
Walnutport**

6 lasagna noodles
1 pound Hillshire smoked sausage
3 slices Mozzarella cheese
16 ounce Italian cooking sauce
Grated Parmesan cheese

Cook and drain lasagna noodles. Divide 1 lb. smoke sausage into 6 pieces. Split lengthwise and stuff with 1/2 slice mozzarella cheese. Wrap each piece in a noodle. Maybe use a toothpick to keep them closed. Place in baking dish and cover with the Italian cooking sauce. Bake at 350 degrees for 30 minutes. Serve with grated Parmesan cheese. 4-6 servings.

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* Main Dish *

TUNA CASSEROLE

**Richard Ochs
Walnutport**

2-6½ or 7-ounce
Chicken of the Sea tuna,
drained
10 ounce package
frozen peas, thawed
1 cup Sharp natural
cheese, shredded
1 cup celery, sliced
1/2 cup breadcrumbs
1/4 cup onions,
chopped
1/4 teaspoon salt
1/8 teaspoon pepper
1 cup good mayonnaise
8-ounce can
refrigerated crescent rolls

Combine tuna, peas, cheese, celery, breadcrumbs, onion, seasonings and 1 cup of good mayonnaise. Mix well. Spoon into a 10-inch by 6-inch baking dish. Separate dough into 2 rectangles. Press perforations to seal. Cut dough into 4 long and 8 short strips. Place strips over casserole in lattice design. Brush lightly with good mayonnaise. Sprinkle with sesame seed if desired. Bake at 350 degrees for 35-40 minutes.

MAYO CHICKEN

**Richard Ochs
Walnutport**

1/2 cup or more good
mayonnaise
1/4 or more Parmesan
cheese, grated
4 teaspoons or
more Italian seasoned
breadcrumbs
4 boneless, skinless
chicken breast halves

Preheat oven to 450 degrees. Dip the chicken pieces into 3 bowls in the following order: Mayo, Parmesan cheese then breadcrumbs. Bake chicken on baking sheet for at least 20 minutes or until chicken is thoroughly cooked.

FETTUCINE WITH BRIE AND BACON SAUCE

**Harold McHale
Hometown**

1/2 pound of bacon,
chopped
1/2 cup half and half
1/2 cup canned low salt
chicken broth
1 cup (about 4 ounce)
Parmesan cheese, freshly
grated
1 teaspoon cracked
black pepper
3 ounces Brie cheese,
thinly sliced, rind
removed
1 pound fettuccine,
fresh works best but dry
fettuccine works fine

Cook bacon in heavy skillet over medium heat until fat is rendered and bacon begins to brown. Using a slotted spoon, transfer bacon to a plate. Discard fat from the skillet. Add half and half and chicken broth to the same skillet and bring to a boil over medium heat. Gradually add the Parmesan cheese and stir until cheese melts. Add pepper and bacon. Reduce heat to low and gradually add the Brie, stirring until cheese melts. Meanwhile, cook fettuccine in a large pot of boiling salted water until just tender, but still firm to bite. Drain well. Add fettuccine to the sauce in the skillet. Toss until coated with sauce. Divide among plates and serve immediately.

POTATO TOMATO SOUP

**Marianne Brunner
Northampton**

2 cups potatoes, peeled
1 cup sausage
1 pint tomato juice
Salt & pepper

Cook potatoes for 15 minutes. Put sausage in skillet and fry until nicely browned. Then add sausage and tomato juice to potatoes and cook 10 minutes. Season with salt and pepper to taste.

HOT DOG SOUP

**Barbara Haydt
Andreas**

6-8 potatoes, cut up and
cubed
1 cup onion, chopped
1 cup celery, chopped
1 pack hot dogs
1 block of butter
Salt & pepper
2 cups milk

Put potatoes in pot and cover with water with hot dogs, onion and celery and cook until tender. Drain some water off then add a block of butter, salt and pepper and 2 cups of milk. Cook on low until everything is warmed through.

SCALLOPED POTATOES

**Diane Koch
Lehighton**

6 potatoes, sliced thin
1 medium onion, sliced
thinly
1 cup Sharp cheese,
shredded
1/2 cup milk

Spray 9-inch by 9-inch baking dish. Do 2 layers each, half potatoes, half onions and top with cheese and dots of butter, salt and pepper on each layer. Sprinkle 1 tablespoon of flour on top layer. Pour 1/2 cup of milk. Cover and bake at 350 degrees for 45 minutes. Uncover and bake 30 minutes.

ONE POT SWEET POTATO VEGETARIAN CHILI

**Elizabeth Barnes
Allentown**

1 tablespoon olive oil
1 medium onion, diced
4-5 cloves garlic,
minced
1 tablespoon chili
powder
1½ teaspoon cumin
1 teaspoon garlic
powder
1 teaspoon onion
powder
Salt and pepper

1 can black beans,
drained and rinsed
1 can kidney beans,
drained and rinsed
1 can fire roasted
tomatoes with juice
1 can tomato paste
1 large sweet potato,
peeled
1 cup dried quinoa
5 cups vegetable
broth (or chicken broth
if not making it vegan/
vegetarian)

On the stove top, heat oil in large pot. Cook onions until soft; about 5 minutes. Add garlic and cook 1 minute. Add spices, beans, quinoa, sweet potato, tomatoes, tomato paste, and broth and stir. Bring it to a boil. Reduce heat and partially cover. Simmer 30 to 40 minutes; stirring as needed. It will thicken as it cooks. You can add water if needed. It is done when sweet potatoes are cooked. This great to make ahead for a busy weeknight, for a potluck, or to freeze in portions. Hearty and filling!

VENICE DE MILO SOUP

**Gloria Kraftician
Allentown**

1 pound ground beef
1 onion, browned
lightly
1 quart stewed
tomatoes
1 quarts of water
1 small can tomato
paste
5 bouillon beef cubes
3/4 cup Orzo or Rosa
Marina spaghetti (looks
like rice)
1 can Veg-All, large can

Brown ground beef and drain grease, add all ingredients in large pot cook for 20 minutes. Add 1 can Veg-All (large can). Serve with Parmesan cheese sprinkled on top or with cheese and garlic croutons. Bring to a boil.

❁ Main Dish ❁



Korbyn Berger, Cheesy Buffalo Chicken Casserole

CHEESY BUFFALO CHICKEN CASSEROLE
Korbyn Berger,
13 years old
Summit Hill

- 2 cups chicken, cooked and shredded
- 1 (8 ounce) package cream cheese, softened
- 1/2 cup ranch dressing
- 1/3 cup Buffalo wing sauce
- 2 tablespoons water
- 2 cups shredded Colby Jack cheese
- 2 cups cooked rice
- 2 cups shredded sharp Cheddar cheese
- 2 cups crushed corn chips (DO NOT ADD TO CASSEROLE)

Preheat oven to 350 degrees. Blend cream cheese with a hand mixer until smooth.

Add ranch dressing, Buffalo wing sauce, and water. Blend again until smooth

Mix in shredded chicken and Colby Jack cheese. Spread rice in a 9-inch by 13-inch baking dish

Pour Buffalo chicken mixture on top. Sprinkle Cheddar cheese on top. Cover baking dish with aluminum foil

Bake in the preheated oven until Cheddar cheese is melted and bubbly, about 30 minutes

Sprinkle corn chips on top and enjoy.

Note: This is one of Korbyn's favorite dishes to make. He has brought it to many family and friend get-togethers.

CHICKEN CHOW MEIN
Marlene Wertman
Germansville

3 pounds onion, thinly sliced

1 1/2 pounds cabbage, sliced thin (shred)

2 pounds celery, cut diagonal

1/2 teaspoon salt

1/2 teaspoon ginger

1/4 teaspoon pepper

Saute above in about

1/4+ cup oil in large shallow pan. After vegetable are soft, not mushy add:

- 1/2 cup soy sauce
- 1/4 cup molasses (I only use Grandma's)
- 3 pounds chicken broth

Heat until a little bit of a boil. Add 3 pounds cooked chicken (pulled apart). Mix 2 tablespoons cornstarch and water to make a paste. Stir into mixture to thicken. Cook 2 minutes. Add 1 can water chestnuts and 1 can bean sprouts (both drained). Serve over rice and top with Chinese noodles.

FRENCH ONION SHEPHERD'S PIE
Shirley Leinthal
Summit Hill

- 1 1/4 pounds ground chuck
- 1 1/2 cups yellow onion, diced
- 1 10.5-ounce can French onion soup
- 1 8-ounce package slice-fresh baby portobello mushrooms
- 1 tablespoon fresh parsley, chopped or dry

1 tablespoon Worcestershire sauce

2 20-ounce packages refrigerated mashed potatoes

1/2 cup whole milk

Garnish: Chopped fresh parsley

Preheat oven to 400 degrees. In a 10-inch ovenproof skillet, cook ground chuck and over medium heat until beef is browned and crumbly, 6 to 7 minutes. Drain well. Stir soup, mushrooms, 1 tablespoons parsley and Worcestershire sauce into beef mixture, cook over medium heat until liquid begins to thicken about 10-12 minutes. Heat mashed potatoes according to package directions, stirring 1/4 cup milk into each package. Spread potatoes onto beef mixture. Bake until potatoes are lightly browned, about 10-15 minutes. Garnish with parsley, if desired.



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✻ Main Dish ✻



Jennifer Domines submitted Jennie Maradeo's "Spinach Roll"

**JENNIE
MARADEO'S
"SPINACH ROLL"**
Jennifer Domines
Nesquehoning

Dough:

Mix 6 cups of flour, 1/4 cup oil in large mixing bowl.

Separately, place 2 packages of dry yeast, 2 cups of warm water and 1/4 cup of sugar into a smaller bowl and mix thoroughly. Add yeast mixture to large bowl of flour and oil and hand mix evenly to create dough.

Cover and let rise for about 1 hour. Punch down raised dough and it is ready to roll. Pull a fist-sized piece of dough and roll out round.

Filling:

Remove all water from 24 ounces of chopped spinach.

In a frying pan, combine spinach, 1 cup olive oil, 1 chopped garlic clove, 1 chopped onion and 12 ounces of grated Provolone Romano cheese.

Simmer and mix thoroughly. Drain excess oil and allow to cool.

Putting it all together:

Place 2 slices of Mozzarella or Provolone cheese (one above the other) on the right half of the rolled out dough. Place 2 slices of slicing pepperoni across the layer of cheese. Spread the spinach mixture on top to cover the cheese

and pepperoni.

(Note: There is an optional step of adding a bit of cayenne pepper for fans of spice).

Lastly place 2 more slices of cheese. Fold over the left half of the dough to meet the end on the right side and then twirl/pinch edges to seal.

Bake on an oiled baking sheet at 350 degrees, first on lower rack until bottom is golden, then upper rack until top is golden. Makes about 6 spinach rolls.

**CANNELLONI WITH
CHICKEN, RICOTTA
AND HERBS**

Lillian Birkmier
Tamaqua

Marinade:

1/2 cup white wine vinegar
1 garlic clove, crushed

1 cup olive oil
2 tablespoons olive oil

Meal:

4 boneless, skinless chicken breasts, diced
6 tablespoons butter
2 cups heavy cream
1 teaspoon salt
1 teaspoon freshly ground black pepper
1/4 teaspoon freshly grated nutmeg
1/2 cup freshly grated Parmesan
2 cups ricotta cheese
1 egg, lightly beaten
1 tablespoon fresh oregano, chopped
2 tablespoons fresh

basil, chopped

8-ounce dried cannelloni

2/3 cup Mozzarella, freshly grated

In a bowl, combine the vinegar, garlic and olive oil for the marinade. Add the chicken and marinate for 30 minutes. Heat 2 tablespoons of olive oil in a skillet. Drain the chicken and cook 5-7 minutes, stirring, until no longer pink. Set aside. Melt the butter in a pan over a medium-high heat. Add the cream, salt, pepper and nutmeg. Stir until thickened. Reduce the heat; then add the Parmesan and stir until melted. Remove from the heat. Heat the oven to 350 degrees. In a large bowl, mix together the ricotta, egg and herbs. Stir in the chicken. Stuff the cannelloni with the chicken mixture. Pour half the sauce into a 9-inch by 13-inch baking dish. Place the stuffed cannelloni on top. Pour over the remaining sauce. Sprinkle with Mozzarella and cover with aluminum foil. Bake for 45 minutes. Let the dish stand for 10 minutes before serving.

CRABCAKES

Barbara Leiby
Jim Thorpe

1 pound crab meat
1 egg, beaten
1 small onion, chopped
2 hard boiled eggs, chopped

2 tablespoons mayonnaise
1/2 cup celery leaves and parsley, chopped
1 egg and 1/4 cup milk beaten together
Breadcrumbs

Mix well all ingredients, except the egg and milk, form into cakes. Coat with breadcrumbs, dip into egg and milk mixture, coat with breadcrumbs again. Fry in deep fat until nice and brown on both sides. These crabcakes go well with homemade French fries.

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* Main Dish *

SPAGHETTI WITH CLASSIC BOLOGNESE MEAT SAUCE Lillian Birkmier Tamaqua

2 tablespoons olive oil
1 tablespoon butter
1 small onion, chopped finely
1 carrot, chopped finely
1 celery stalk, chopped finely
1 cup mushrooms, diced
2 cups ground beef
1/4 cup unsmoked bacon or ham, diced
2 chicken livers, chopped
2 tablespoons tomato paste
1/2 cup dry white wine
Salt and pepper
1/2 teaspoon nutmeg, freshly grated
1 1/4 cups chicken bouillon
1/2 cup heavy cream
1 pound dried spaghetti
2 tablespoons fresh parsley, chopped to garnish
Freshly grated Parmesan to serve

Heat the oil and butter in a large pan over a medium heat. Add the onion, carrot, celery, and mushrooms to the pan, then cook until soft. Add the beef and bacon to the pan and cook until the beef is evenly browned. Stir in the chicken livers and tomato paste and cook for 2-3 minutes. Pour in the wine and season with salt, pepper and nutmeg. Add the bouillon. Bring to a boil, then cover and simmer gently over low heat for 1 hour. Stir in the cream and simmer, uncovered until reduced. Cook the pasta in plenty of boiling salted water until al dente. Drain and return to skillet. Garnish with fresh parsley and Parmesan cheese.

SPAGHETTI ALLA CARBONARA Lillian Birkmier Tamaqua

2 tablespoons olive oil
1 tablespoon butter
2/3 cup lean, smoked bacon, sliced into thin strips

2 eggs, lightly beaten
1/4 cup Parmesan, freshly grated
1/4 cup Romano, freshly grated
1 tablespoon fresh parsley, chopped
4 tablespoons light cream
Pepper
1 pound dried spaghetti

Heat the oil and butter in a skillet over medium high heat. Add the bacon and cook for 4-5 minutes or until browned. Remove from the heat. Combine the eggs, cheeses, parsley, and cream in a bowl, mixing well. Season with pepper. Cook the pasta in plenty of boiling salted water until al dente. Drain and return to the skillet. Quickly add the egg mixture to the pasta, tossing rapidly so that the egg cooks in the heat. Transfer to a warm serving dish. Briefly heat the bacon over high heat. Add to the pasta, then toss again and serve at once. Serves: 4

FETTUCCINE CARBONARA Lillian Birkmier Tamaqua

4 ounces uncooked bacon, 1/4 inch pieces
1 large garlic clove, crushed
1 cup frozen peas
1/2 teaspoon crushed red pepper
2/3 cup Parmesan cheese
1 16 ounce package fettuccine, cooked
Alfredo Sauce:
3 tablespoons butter
1 cup light cream
1/3 cup Parmesan cheese
1/8 teaspoon pepper
Pinch of nutmeg

Melt butter over low heat. Add cream. Cover and simmer 2 minutes. Stir in rest of ingredients. Set aside. Cook bacon until almost crisp. Add garlic; cook until golden. Stir in peas, sauce and pepper. Cook one minute. Stir in cheese. Toss with cooked fettuccine.

FETTUCCINE WITH ROASTED GARLIC CREAM SAUCE Lillian Birkmier Tamaqua

2 large heads garlic
2 1/2 cups heavy cream
3 thin strips lemon peel
Salt and pepper
3 cups dried fettuccine or tagliatelle
1/3 cup Parmesan, freshly grated
2 tablespoons flat-leaf parsley, chopped to serve

Separate the garlic cloves, removing as much of the papery skin as possible, but leaving a thin layer intact. Place the cloves in a shallow ovenproof dish. Roast in a preheated oven at 400 degrees for 7-10 minutes until the cloves feel soft. When the garlic is cool enough to handle, remove the skin. Put the cloves in a small pan with the cream and lemon peel. Bring to a boil, then simmer gently over a low heat for about 5 minutes or until thickened. Push the sauce through a fine-meshed strainer, pressing with the back of a wooden spoon. Return to the pan. Season with salt and pepper and set aside. Cook the pasta in plenty of boiling salted water until al dente. Drain and transfer to a warm serving dish. Stir the Parmesan into the sauce and reheat gently. Pour the

sauce over the pasta and toss well to mix. Sprinkle with the parsley. Serve immediately. Servings: 4

BEEF STROGANOFF Art Levan Taylor (Handed in by Niece Marilyn Roth)

1 pound lean beef cubes
1/2 cup beef broth
1/4 cup onion, chopped
1 teaspoon garlic
1 teaspoon parsley, chopped
1/2 pound mushrooms, sliced
1 cup sour cream
1 10.5-ounce can cream of mushroom soup

Place beef cubes in pan and place in oven until well brown, use no oil when browned. Add onions, garlic to pan. Return to oven, add beef broth; cover, cook covered for 1 hour. Add mushrooms and parsley and return to oven and cook covered 45 minutes to an 1 hour. Blend in sour cream and condensed soup. Serve over noodles, season to taste.

Note: Aunt Judy gave me this recipe to put in a cookbook I made up for my older son Alex's wedding present years ago. I came across it and wanted to share. This is a very good recipe and tastes wonderful. Thanks for sharing Aunt Judy — she will be missed!

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✻ Main Dish ✻

CURRIED SWEET POTATO CHOWDER

Shirley M. Leinthall
Summit Hill

3 cups sweet potatoes, cubed, peeled
2/3 cup green onions, finely chopped
4 teaspoons butter
2 tablespoons all-purpose flour
1 teaspoon curry powder
1 teaspoon salt
1/4 teaspoon pepper or you can use white pepper
3 cups milk
2 cups frozen peas, thawed
1 cup half and half cream

Place 2 inches of water in a large saucepan; add sweet potatoes. Bring to a boil. Reduce heat; cover and simmer 7-9 minutes or until tender. Drain and set aside. In a skillet, saute onions in butter until tender. In another large saucepan, combine the flour, curry powder, salt and pepper or white pepper. Gradually stir in

the milk until smooth. Add the sweet potatoes and onions. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in peas and cream; heat through (do not boil). Yield: 6-8 servings.

FISH AND ZUCCHINI AND TOMATOES

Lillian Birkmier
Tamaqua

1 pound sole, any white fish
1 onion, sliced thinly
2 zucchini, sliced
4 medium tomatoes, chopped
1 red pepper, sliced thinly
2 tablespoons olive oil
6 green olives, pitted and chopped
1/2 teaspoon capers in oil, drained

Place oil in fry pan and add onions and pepper. Cook until limp. Add zucchini and tomatoes and salt and pepper to taste. Cover and simmer for 5 minutes. Add olives and capers to pan; cover.

Simmer 10 minutes. Place 1/2 mixture in baking dish. Place sole on top. top with rest of mixture. Cover and bake for 10 minutes, covered, at 350 degrees.

VEGETABLE LASAGNA

Lillian Birkmier
Tamaqua

7 ounce package goat cheese
1/3 cup black olives, pitted and chopped
1 tablespoon fresh thyme or 1 teaspoon dry, chopped
1/2 tablespoon fresh basil or 1/2 teaspoon dry, chopped
1/2 tablespoon fresh oregano or 1/2 teaspoon dry, chopped
2 teaspoons garlic, minced
Salt and pepper to taste
4 cups prepared pasta sauce, your choice
1 pound whole-wheat lasagna, cooked according to package directions
Freshly ground black pepper
2 small zucchinis,

diced
2 small summer squash, diced
3/4 cup roasted red pepper, diced
1/4 cup Parmesan cheese, grated

Preheat oven to 375 degrees. Mix goat cheese, olives, thyme, basil, oregano, and garlic in a bowl; season with salt and pepper. Spread 1 cup pasta sauce on bottom of a 9-inch by 13-inch baking dish. Add a layer of cooked lasagna and season with black pepper. Add a layer of zucchini, squash and red pepper. Drop spoonfuls of goat cheese mixture over vegetables and spread to cover. Repeat layers, finishing with pasta and sauce. Sprinkle with Parmesan cheese on top. Cover with foil and bake for 40 minutes, until internal temperature reaches 165 degrees. Uncover and bake 5 minutes or until top browns. Let stand 10 minutes; serve immediately.



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PINEAPPLE CREAM TART

**Lillian Birkmier
Tamaqua**

1 refrigerated pre-rolled 9-inch unbaked pie crust
1/2 cup sugar
1 envelope unflavored gelatin
3/4 cup water
1 cup nonfat cottage cheese
1 cup crushed pineapple packed in juice, drained
10 drops yellow food coloring, optional
1/2 pint container fresh raspberries for garnish

Preheat oven to 425 degrees. Roll pie crust to a 13-inch circle. Press pie crust in an 11-inch tart pan with removable bottom. Bake 9 to 11 minutes or until golden. Cool shell in tart pan on wire rack. Meanwhile, combine sugar and gelatins in small saucepan. Stir in water; let stand 2 minutes. Heat, stirring to dissolve gelatin. Remove from heat.

Combine cottage cheese and pineapple in blender. Whirl until smooth. Add gelatin mixture and food coloring to blender. Whirl until smooth. Pour into prepared pan. Refrigerate until firmed; about 4 hours. Remove sides of pan. Serve with raspberries.

GRAHAM CRACKER CUSTARD

**Carol Eitner
Slatedale**

3 eggs
1 1/2 cups sugar
1 teaspoon butter, melted
2 cups milk
2 tablespoons cornstarch
1 teaspoon vanilla

Mix all these ingredients together in a saucepan and cook until thick for pudding.

Graham Cracker crust:

18 graham crackers, crushed
1/2 cup butter, melted
2 tablespoons sugar
Mix ingredients together and line an 8-inch pie plate with crumbs. Pour pudding mix in pie plate. Refrigerate and enjoy!

BLUEBERRY CINNAMON CAKE

**Verla Craigle
Tamaqua**

1/2 cup sugar
1/2 cup butter
2 eggs
1 1/2 cups fresh blueberries, rinsed
1/2 cup milk
2 1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon salt

Cream butter and sugar; beat in eggs and milk. Add flour, baking powder and salt. Mix until combined. Fold in blueberries. Pour batter into a greased and floured 9-inch by 13-inch pan. Sprinkle with sugar/cinnamon topping. Bake at 350 degrees for 40-45 minutes.

MOIST MOLASSES CRUMB CAKE

**Pastor Kathleen
Coleman
Bethlehem**

2 cups granulated sugar
4 cups all-purpose flour
1 cup butter
1 cup molasses
2 cups boiling water
1 tablespoon baking soda

Preheat oven to 350 degrees. Grease and flour a 13-inch by 9-inch by 2-inch baking pan. Set aside. Combine sugar, flour, and butter. Mix well. Reserve 1 cup mixture for crumbs. Stir in remaining ingredients and pour into prepared pan. Sprinkle crumbs on top of batter and 35-45 minutes or until toothpick inserted in center comes out clean. Make about 12 servings.

Note: I served this to congregational members and they asked me to put it in the cookbook.



Key Lime Pie by Tracy Torres

KEY LIME PIE **Tracy Torres Macungie**

Maria Cookie Crust:
7-ounce package Goya Maria cookies

1/2 cup unsalted butter, melted

Pie Filling:

3 cups sweetened condensed milk

1/2 cup sour cream

3/4 cup bottled Key lime juice

1 tablespoon lime zest, grated

In a food processor, pulse cookies to make fine crumbs. Add the melted butter and pulse until combined. Press mixture evenly into a 1/4-inch thickness into

bottom and up the sides of a pie plate. Bake in a preheated 325 degree oven for 8-10 minutes or until golden, crisp, and firm. Let cool completely before filling. Raise oven temperature to 350 degrees. In a medium bowl, combine condensed milk, sour cream, lime juice, and lime zest. Mix well and pour into prepared crust. Bake for 5-8 minutes, until tiny pinhole bubbles burst on the surface of the pie. Chill thoroughly before serving. Garnish with whipped cream and lime slices, if desired. Note: A store bought or homemade graham cracker crust can be substituted.

BERRY CRUMB CAKE **Barbara Haydt Andreas**

4 cups flour
1 cup sugar
3 teaspoons baking powder

1 cup butter

1 egg

Mix ingredients to make crumbs. Put 2/3 in a 9-inch by 13-inch pan and

then 1 jar of filling (your choice of cherry, blueberry, peach or apple) press over crumbs and then put the rest of crumbs on top. Bake 350 degree for 35 to 40 minutes or till brown.



❁ Desserts & Cookies ❁



Linda Wechsler's German Crumble Cake

GERMAN APPLE CRUMBLE CAKE (Apfelstreusel) OR CHERRY CRUMBLE CAKE (Kirsch streusel kuchen)
Linda Wechsler
New Ringgold

Dough:
 2 1/2 cups all-purpose flour
 1 teaspoon salt
 8 tablespoons or 1 stick of butter, melted
 1 cup lukewarm milk
 2 eggs
 1 package of dry yeast
 rapid rise or about 3 teaspoons
 3 tablespoons of sugar
 Mix flour, yeast, salt and sugar. Add melted butter, lukewarm milk and eggs and mix it with an electric mixer. Mix until the dough is smooth. Cover the dough and keep it in a warm place for about an hours.
 Line a baking sheet (11-inches by 17-inches) with baking paper and spread the dough evenly on your pan and let it rise a second time while you prepare your apples or your cherries and your

Streusel crumble.
 Peel and core your apples. Dice apples into small pieces or if your using cherries, place them into a colander to drain.
 Apple or cherry topping:
 You can make 1/2 cherry & 1/2 apple if you like.
 7 McIntosh apples or can/jar pitted sour cherries (I got my jar at Aldi) or Bing cherries

Streusel Crumble:
 1 1/2 cups all-purpose flour
 1/3 cup flour
 1/3 cup or about 5 1/3 tablespoons cold butter
 3 drops of vanilla extract or 1/2 teaspoon of imitation vanilla
 Add flour, vanilla, sugar and butter in a bowl and mix well with your hand until crumbly. Spread the apples or cherries evenly over your dough, spread streusel crumble on top. Preheat oven to 425 degrees. Place the cake on the middle rack and bake for about 25-30 minutes until the top has a nice color.

CHERRY WINKS
Roberta Leib
Easton
"With a wink of his eye and a twist of his head, Soon gave me to know I had nothing to dread"
(from "Twas the night before Christmas)
This recipe of cookies is a great one to have when reading "Twas the Night Before Christmas."

2 1/4 cups of flour
 1 teaspoon double acting baking powder
 1/2 teaspoon baking soda
 1/8 teaspoon salt
 3/4 cup shortening
 1 cup sugar
 2 eggs
 2 tablespoons milk
 1 teaspoon vanilla extract
 1 cup pecans or walnuts, chopped
 1 cup dates, chopped
 1/3 cup maraschino cherries, chopped
 Extra maraschino cherries
 2 1/2 cups cornflakes, crushed

Sift dry ingredients. Add additional ingredients except cornflakes, one at a time and stir and mix well. Using a tablespoon, scoop out mixture, roll into ball and roll into cornflakes. Use parchment paper on bak-

ing sheet and place balls on this. Level each cookie with spoon and place 1/2 maraschino cherry in center of each cookie. Bake 375 degrees for 10 to 15 minutes. Check to make sure cookies do not get brown on the bottom. Do not stack when cooling. Makes about 6 dozen. If you want a smaller amount, use 1/2 of the ingredients for 3 dozen.

QUICK CINNAMON COFFEE CAKE
Diane Schnaars
Slatington

Crumb Topping:
 1 cup dry oats
 1/3 cup sugar
 1/3 cup flour
 1 tablespoon cinnamon
 1/4 cup mild salad oil
 Mix all ingredients in a small bowl; set aside.
Cake:
 2 cups flour
 2 tablespoons sugar
 4 1/2 teaspoons baking powder
 1 cup water
 1/4 cup mild salad oil

Mix all ingredients in bowl. Scrape into lightly oiled 8-inch by 8-inch pan. Top with crumbs. Bake at 375 degrees for 30 minutes, until toothpick comes out clean. Serves 6-8 people.



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* Desserts & Cookies *

PEACH COBBLER Pamela Stump Weatherly

5-6 fresh peaches,
peeled and sliced
1 cup sugar
1/4 teaspoon ground
cinnamon
Dash of nutmeg
3 tablespoons of corn-
starch
1 cup cold water
1 tablespoon butter
Biscuit topping
1 1/2 cups flour
1 tablespoon sugar
1 1/2 teaspoons baking
powder
1/2 teaspoon salt
1/2 cup cold butter,
cubed
1/2 cup 2% milk

In a large saucepan,
combine peaches, sugar,
cinnamon, nutmeg and
butter.

Combine cornstarch
and water until smooth
and stir into fruit mix-
ture. Bring to boil and
stir for 2 minutes or un-

til thickened. Pour into
greased 8-inch or 9-inch
baking dish.

For topping combine
flour, sugar baking pow-
der and salt in a small
bowl. Cut in butter until
mixture looks like coarse
crumbs. Stir in milk until
moistened.

Drop by tablespoons
unto hot peach mixture.

Bake, uncovered at 350
degrees for 30-35 minutes
or until filling is bubbly
and topping is golden
brown.

Serve warm with ice
cream or whipped top-
ping.

AUNT JUDY LEVAN'S AWESOME APPLE CAKE

Art Levan Taylor
(Handed in by Niece
Marilyn Roth)

*In loving memory of my
Aunt Judy, who passed
away in 2018.*

3 cups flour
2 cups sugar

3 teaspoons baking
powder
2 cup of oil
4 eggs
1/3 cup of orange juice
2 1/2 teaspoons vanilla
5 apples, peel and slice
2 teaspoons cinnamon
5 tablespoons sugar

Mix flour, sugar, bak-
ing powder oil, eggs, or-
ange juice and vanilla to-
gether in a mixing bowl.
Peel and slice apples and
coat apples with the cin-
namon and sugar. Add ap-
ples to batter. Grease and
pour batter in tube pan.
Bake at 350 degrees for 1 1/2
hours till done.

GRAMMY'S CHOCOLATE CAKE Joshua Stout Whitehall

2 eggs
2 cups sugar
1 cup milk
2 teaspoons baking
soda
2 teaspoons baking

powder
3/4 cup oil
2 teaspoons vanilla
2 cups flour
3/4 cup cocoa powder
1 cup boiling water

Preheat oven to 350 de-
grees. Mix dry ingredients
well in one bowl. Mix wet
ingredients (without the
water) in another bowl.
Add the wet mixture to
the dry ingredients and
mix thoroughly. Add the
cup of boiling water to the
doughy mixture. Place
in a greased cake pan or
cupcake wrappers. Bake
for 15 minutes on top rack
and 15 minutes on bottom
rack. Let cool to room tem-
perature before removing
from pan.



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* *Desserts & Cookies* *

PUMPKIN PECAN PIE Shirley Barou Allentown

1-9-inch single pie crust
 3 extra large eggs
 1-15 oz. can 100% pumpkin
 3/4 cup sugar
 1/2 cup syrup (1/4 cup brand pancake syrup and 1/4 cup light corn syrup) not maple syrup!
 1 teaspoon vanilla
 3/4 teaspoon cinnamon
 1 cup pecans, finely chopped

Spray 9-inch glass pie pan with Pam and sprinkle with flour. Place crust in pan and sprinkle lightly with a little cinnamon sugar. Lightly beat eggs in mixing bowl with whisk. Add pumpkin, sugar, syrup, vanilla & cinnamon. Mix well. Stir in 3/4 cup chopped pecans.

Pour into pie pan and sprinkle with remaining chopped pecans. With

finger dipped in milk, coat pie crust edge before baking. Bake at 350 degrees for 51-52 minutes. (Till knife inserted near center of pie comes out clean) Cover pie crust edge with aluminum foil after 30 minutes of baking to prevent it from getting too brown. 6-8 servings.

TOMATO SOUP CAKE Harold McHale Hometown (From great-grandmother Irene McHale)

2 cups all-purpose flour
 1 cup sugar
 4 teaspoons baking powder
 1 teaspoon baking soda
 1 1/2 teaspoons ground allspice
 1 teaspoon ground cinnamon
 1 10 3/4-ounce can of condensed tomato soup
 1/2 cup solid vegetable shortening, room temperature
 2 large eggs
 1/4 cup water
 1 cup of (floured)

raisins or walnut pieces

Heat oven to 350 degrees; grease and flour 2-8 inch cake pans or cupcake pans. Beat together all the ingredients except raisins/nuts on low speed in a bowl, then on high speed for 4 minutes. Add the raisins or walnuts and mix by spoon. Bake in a 350 degree oven for 35-40 minutes until a wooden toothpick comes out clean. Remove cakes and let cool on racks. Irene always used chocolate frosting. Powdered sugar works as well.

FRUITCAKE RECIPE Vera Nederostek Northampton

2 cups fruitcake fruit mix
 2 cups sugar
 2 cups water or 1 1/2 cups water and 1/2 cup blackberry flavored brandy
 1/2 pound butter
 1 teaspoon cinnamon
 1/2 teaspoon ground cloves

1/2 teaspoon salt
 (You can add extra cherries, pineapple or add raisins if you like)

Mix above ingredients in large saucepan, bring to a boil and cook for 5 more minutes. Set aside to cool.

Then add to cool mixture:

2 teaspoons baking soda, dissolved in a little warm water
 1 cup broken nuts (I use walnuts but your choice)
 3 1/2 cups flour

Pour into well-greased sides and wax-paper-lined bottom of large tube pan. Bake at 350 degrees for 1 hour and 15 minutes. Do not check cake before 1 1/4 hour or it will sink if oven door is opened. After cooled, invert cake upside down. Once cooled, go around edges of tube pan with knife to get it out easier. Make sure it is cold before being inverted. Very delicious, very moist and also freezes very well.



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* Desserts & Cookies *

STRAWBERRY SHORTCAKE DESSERT

**Florence Steigerwalt
Kunkletown**

1 white cake mix
1½ cups water
1/4 cup applesauce
2 egg whites
1 egg
1 6-oz. package sugar
free strawberry gelatin
2 cups boiling water
1 16-oz. frozen whole
strawberries, thawed,
drained & sliced
1 16-oz. carton frozen
whipped topping thawed
10 fresh strawberries,
halved

Mix together cake mix, water, applesauce, egg and egg whites; beat on low speed, then medium speed for 2 minutes. Bake in a 13-inch by 9-inch x 2-inch pan for 30-35 minutes. In large bowl, dissolve gelatin, stir in strawberries with large sharper knife make diamond pattern on top of baked cake, pour gelatin over cake, refrigerate at least 6 hours. Spread with whipped topping. Top cake with the fresh strawberries.

ZUCCHINI BROWNIES

**Florence Steigerwalt
Kunkletown**

2 cups flour
3 teaspoons cocoa
1¼ cup sugar
1½ teaspoons baking
soda
1 cup walnuts, chopped
2 teaspoons vanilla
1/2 cup corn oil
2 cups zucchini, grated

Mix the flour, cocoa, sugar, baking soda, walnuts together. Add the vanilla with zucchini. Add to batter mixture and mix together. Grease and flour 9-inch by 13-inch pan. Spread the batter evenly, the batter will be very thick. Bake at 350 degrees for 18-20 minutes.

Frosting:

2 cups powdered sugar
1/4 cup cocoa
1 teaspoon vanilla
1 teaspoon water
Mix together.

BLUEBERRY STREUSEL COFFEE CAKE

**Florence Steigerwalt
Kunkletown**

2½ cups flour
1½ teaspoons baking
powder
1½ teaspoons baking
soda
1 teaspoon salt
3/4 cup butter or mar-
garine
1 cup sugar
3 eggs
1 16-oz. sour cream
2 teaspoons vanilla
2 cups blueberries
Streusel:
3/4 cup brown sugar
3/4 cup walnuts,
chopped
1 teaspoon cinnamon

Large bowl, cream butter, sugar until fluffy, add eggs, one at a time. Add flour, sour cream baking powder, baking soda and vanilla. Grease and flour 10-inch tube pan. Put in about one-third of the batter and then put one-third of the blueberries over batter and alternate again till all. Sprinkle streusel on top. Bake at 375 degrees for 60 to 65 minutes.

TRIPLE FUDGE BARS

**Tina Mertz
Leighton**

1 3¼-oz. chocolate pud-
ding (not instant)
1 chocolate cake mix
6 ounces semisweet
chocolate chips

Cook pudding as directed on the package. Preheat oven to 350 degrees. Grease and flour a deep-side (jelly roll) type pan. Stir cake mix (dry) into hot pudding. Beat for 2 minutes on medium speed. Pour batter into pan. Sprinkle chocolate chips on top and bake for 18-20 minutes. Cut when cooled.

ORANGE SUPREME CREAMSICLE CAKE Florence Steigerwalt Kunkletown

1 orange supreme cake
mix
1 small instant vanilla
pudding
Mix cake and pudding
mix together and bake
according to cake direc-
tions.

1 small orange gelatin
1 cup boiling water
1/2 cup cold water
Mix gelatin and water
together and cool.

Poke holes in cake and cool. Pour jello over cake and refrigerate 30 minutes.

Topping:

1 small instant vanilla
pudding
1 cup cold milk
1 teaspoon vanilla
1 teaspoon orange
extract

Mix together and add 8 ounces whipped topping thawed. Spread over cake.

PILLSBURY NUT ROLL

**Kathleen Micklus
Emmaus**

1 8-oz. tube crescent
dough sheet
1 cup walnuts, chopped
2 tablespoons brown
sugar

Unroll dough. Mix together nuts and brown sugar. Sprinkle nut mix on top of dough. Roll up and bake as directed or until dough is baked through.

CHOCOLATE CAKE

**Evelyn Pytell
Gilbert**

1 package chocolate
cake mix
1 package instant choc-
olate pudding
3 large eggs
1 cup club soda
2 4-oz. cups of apple-
sauce
1 cup walnuts, chopped
(optional)

Preheat oven to 350 degrees. Spray nonstick spray into 9-inch by 13-inch pan. Combine all ingredients into large bowl, except nuts. Beat on medium speed two or three minutes; add nuts and stir in. Put mix into prepared pan. Bake 40-45 minutes or until toothpick comes out clean from center. Cool completely.

Frosting:

1 package instant choc-
olate pudding
1 cup 2% milk
1 carton frozen
whipped topping, thawed
Combine pudding mix
and milk for two minutes.
Fold in thawed whipped
topping. Spread over
cake. Refrigerate until
ready to serve.

PEANUTTY CARMEL BARS

**Sarah Mertz
Leighton**

1 14-oz. package cara-
mels
1/4 cup water
3/4 cup peanut butter,
divided
4 cups Cheerios
1 cup salted peanuts
1 cup semisweet or
milk chocolate chips
1/2 cup butter or mar-
garine, softened

In a large micro-
wave-safe bowl, heat car-
amels, water and 1/2 cup
peanut butter on high for
1 minute; stir. Microwave
1-2 minutes longer or un-
til melted. Add cereal and
peanuts; stir until coated.
Spread into greased 13-
inch by 9-inch by 2-inch
pan; set aside.

In another micro-
wave-safe bowl, heat
chips, butter and remain-
ing peanut butter on high
for 30-60 seconds or until
melted. Spread over cere-
al mixture. Refrigerate be-
fore cutting. Yield: about 3
dozen.

* *Desserts & Cookies* *

EGGNOG PIE Janet Galasso Lehighton

1-9 inch pie crust
1 bottle of eggnog
Nutmeg
1 whipped topping,
thawed
1 box instant vanilla
pudding

Bake crust until it is done. When done, add the bottle of eggnog, sprinkle nutmeg on top and mix it up a little and add instant vanilla pudding. Mix it up until thick. Fold in the whipped topping. Pour mixture in the pie shell. Put in refrigerator for 1 hour.

FRESH STRAWBERRY PIE Florence Steigerwalt Kunkletown

1 sheet refrigerated pie
crust
3/4 cup sugar
2 tablespoons
cornstarch
1 cup water
1 3-oz. package
strawberry gelatin
4 cups fresh
strawberries, sliced
Whipped cream,
optional

Preheat oven to 450 degrees. Unroll crust into a 9-inch pie plate. Trim edge. Line unpricked pie crust with a double thickness of heavy duty foil or parchment paper. Bake 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack. In a small saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir until thickened; about 2 minutes. Remove from heat. Stir in gelatin until dissolved. Refrigerate until slightly cooled for about 15-20 minutes.

Meanwhile, arrange strawberries in the crust. Pour gelatin mixture over berries. Refrigerate until

set. If desired, serve with whipped cream.

PEACH PIE Florence Steigerwalt Kunkletown

6-8 peaches, peeled and
sliced
1 package peach
gelatin
1 cup water
1 cup sugar
1/2 cup hot water

Crumbs:
3 cups flour
6 tablespoons sugar
1 stick butter

Soften Jell-O with 1/2 cup hot water. Set aside. Mix cornstarch and sugar with whisk. Add water and cook until it is boiling. Add softened Jell-O and mix well with whisk. Pour over sliced peaches and mix until fruit is covered. Ladle into unbaked pie crust until it barely reaches the fluted sides. Bake 10 minutes at 400 degrees or 15 minutes at 375 degrees. Cover with crumbs. Return to oven at 375 degrees for an additional 15 minutes.

OATMEAL CAKE Mary Franya Lehighton

1 cup quick oats
1 1/2 cups hot water
(pour over oats and let
stand while preparing
cake)
1 cup brown sugar
1 cup white sugar
1/2 cup shortening
2 eggs
1 1/2 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt

Cream shortening and sugars. Add unbeaten eggs and flour. Then add salt, baking soda and cinnamon. Last add oatmeal. Bake in greased and floured 9-inch by 13-inch by 2-inch pan. Bake at 350 degrees for 35 to 40 minutes. While cake is

warm, spread topping.

Topping:
6 tablespoons butter
6 tablespoons brown
sugar
1/2 teaspoon vanilla
1/2 cup condensed milk
1/2 cup walnuts,
chopped
1/2 cup coconut
Melt butter and add
remaining ingredients.
Mix together and pour
over cake. Top with
additional nuts and
coconut. *I add additional
while making topping*

PEANUT CRISP BARS Mary Franya Lehighton

1/2 cup sugar
1/2 cup light corn
syrup
Dash of salt
1 cup peanut butter
2 cups crisp rice cereal
1/4 cup butter or
margarine
1/4 cup packed brown
sugar
1 tablespoon milk
1/2 teaspoon vanilla
1 1/4 cups powdered
sugar, sifted

Blend in peanut butter and crispy rice cereal. Pat evenly into pan (bacon keeper). Into small saucepan, melt butter and brown sugar. Remove from heat. Add milk and vanilla. Stir in powdered sugar, heat until smooth. Spread over cereal mixture. Chill! Cut into small bars. Enjoy!

CHOCOLATE CREAM PUFF DESSERT Marlene Frey Allentown

8 tablespoons
vegetable oil
1 cup water
1 cup flour
4 eggs

Bring oil to a boil, remove from heat. Blend in flour, beating into a ball; add eggs 1 at a time and beat well. Spread into a greased 9-inch by 13-

inch glass pan. Bake at 400 degrees for 45 minutes. Cool completely.

Filling:
2 3.5-oz. instant vanilla
pudding
3 1/2 cups milk
8 oz. package cream
cheese, softened
8 oz. whipped topping,
defrosted, softened
Chocolate syrup
Mix pudding mix and
cream cheese together;
spread over cooled crust.
Top with topping. Drizzle
chocolate syrup over
the top. Refrigerate for 1
hour before serving. Keep
refrigerated.

SHOO FLY CUPCAKES Christine Hruniuk Tamaqua

3 cups flour
1 cup brown sugar
1/2 cup shortening
1/2 teaspoon salt
1 cup molasses or dark
Karo
1 1/2 cups boiling water
1 teaspoon baking soda

Mix flour, brown sugar, shortening and salt together well. Reserve 1 cup for topping. Large bowl place remaining ingredients and add liquid; mix well. Fill cups 3/4 full. Top with crumbs. Bake at 350 degrees for 25 minutes.

QUICK & EASY DESSERT Verla Craigle Tamaqua

1 16-oz. sour cream
1 large box vanilla
instant pudding
1 can of crushed
pineapple, undrained

In bowl mix sour cream and pudding together. Then add the can of pineapple but do not drain. Refrigerate. Very Good.

* Desserts & Cookies *

ROOT BEER FLOAT PIE

**Timothy Hartzog
Leighton**

3/4 cup root beer
1/2 cup milk
1 box instant vanilla pudding mix
1-2 tablespoons root beer extract
8 ounces whipped topping, thawed
1 prepared graham cracker crust

In a large bowl, whisk together the root beer, milk, root beer extract, vanilla pudding mix for about 2 minutes until mixture thickens. Gently fold in the whipped topping until fully combined. Scoop mixture into the graham cracker pie crust. Place pie in freezer and let set for at least 8 hours. Overnight is preferred. Garnish with whipped cream. Store leftovers in freezer.

BANANA PUDDING CAKE

**Susan Seaver
Lansford**

1 package yellow cake mix
1 small package vanilla instant pudding mix
4 large eggs
1 cup water
1/2 cup mashed ripe banana, about 1 medium
1/4 cup vegetable oil
10x sugar for garnish

Preheat oven to 350 degrees. Coat a 10-inch Bundt pan with cooking spray

In a large bowl combine all ingredients. With an electric mixer on medium speed, beat until blended. Pour into prepared pan.

Bake 50 to 55 minutes or until a wooden toothpick inserted in center comes out clean. Cool in pan 15 minutes, remove from pan, and cool completely on wire rack.

RUM CAKE Shirley Leinthall Summit Hill

Cake:
1 cup pecans or walnuts, chopped
1 package yellow cake mix
1 3/4-oz. package instant vanilla pudding mix
4 eggs
1/2 cup cold water
1/2 cup Wesson oil
1/2 cup dark rum
Glaze:
1/4 pound butter
1/4 cup water
1 cup sugar
1/2 cup dark rum

Preheat oven to 325 degrees. Grease and flour 10-inch tube pan or 12 cup Bundt pan. Sprinkle nuts over bottom pan. Mix all cake ingredients together. Pour batter over nuts in pan. Bake one hour. Set on rack to cool. Invert on serving plate. Prick top. Drizzle and brush glaze evenly over top and sides of cake.

For glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes; stirring constantly. Stir in rum.

Optional: Decorate with border of sugar frosting or whipped cream. Also serve with seedless green grapes dusted with powdered sugar and whole, maraschino cherries.

EASY CREAM PUFF Lillian Birkmier Tamaqua

1 cup water
1/2 cup butter
1 cup flour
4 eggs

Filling:
1 package instant French vanilla pudding
1 cup whipping cream
1 cup whole milk

Preheat oven to 400 degrees.

Puffs: Heat water and butter to rolling boil. Stir in flour. Stir vigorously over low heat for 1 minute or until it forms a ball. Remove from heat and beat in

eggs until smooth. Drop by tablespoon onto ungreased baking sheet. Bake for 20 minutes. Watch!

Cream: Whip all ingredients at high speed until thick like pudding, 5 to 6 minutes. Use frosting bag to put cream in puffs. Top with chocolate frosting and confectioners sugar.

RITZ MOCK APPLE PIE Lillian Birkmier Tamaqua

Pastry for a two crust 9-inch pie
36 round crackers, example Ritz, coarsely broken (about 1 3/4 cups)
2 cups water
2 cups sugar
2 teaspoons cream of tartar
2 tablespoons lemon juice
Grated rind of 1 lemon
2 tablespoons margarine spread
1/2 teaspoon cinnamon

No apples needed! Bake at 350 degrees for 25 minutes or until done.

CARROT CAKE Susan Seaver Lansford

2 cups white sugar
3/4 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
3/4 cup buttermilk
2 cups grated carrots
1 cup flaked coconut
1 15 ounce can crushed pineapple, drained
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 1/2 teaspoons salt
1 cup chopped walnuts

FROSTING
1/2 cup butter
1 8-oz. pkg. cream cheese
1 teaspoon vanilla extract
4 cups powdered sugar

Preheat oven to 350 degrees. Grease a 9x13 inch baking pan. Set aside. In a large bowl, mix

together sugar, eggs, oil, vanilla and buttermilk. Stir in carrots, coconut, vanilla, and pineapple. In a separate bowl, combine flour, baking soda, cinnamon and salt. Gently stir into carrot mixture. Stir in chopped nuts. Spread batter into prepared pan.

Bake for 55 minutes or until toothpick inserted into cake comes out clean. Remove from oven and set aside to cool.

In a medium mixing bowl, combine butter, cream cheese, vanilla and powdered sugar. Blend until creamy. Frost cake while still in the pan.

COCONUT SQUARES Gloria Dotter Leighton

1/2 cup butter, margarine or shortening
2 tablespoons confectioners sugar
1 cup sifted cake flour
2 eggs
1 1/4 cups brown sugar, firmly packed
2 tablespoons sifted flour
1/4 teaspoons salt
1 1/2 teaspoons baking powder
1 teaspoon vanilla
1 cup nuts, chopped
1 cup moist shredded coconut

Start oven, set at moderate 350 degrees. Line an 8-inch square pan with waxed paper and rub it with shortening or margarine.

Beat the butter, margarine or shortening; add the sugar and the cake flour and mix until smooth. Spread the mixture in the pan.

Bake 15 minutes. Beat the eggs, brown sugar until thick. Sift together the flour, salt and baking powder and add to the egg mixture.

Add vanilla, nuts, coconut and mix well. Spread over the baked mixture and continue baking 15 to 20 minutes while still warm, cut into small squares. Let cool in the pan.

* Desserts & Cookies *

APPLE FRITTER CAKE

**Mary Rogal
Lehighton
Lehighton Area
Lioness Lions Club**

Cake:

1 tablespoon cinnamon
1/4 teaspoon salt
4 teaspoons baking powder
2 teaspoons vanilla
6 baking apples, peeled and cored, then diced
3 cups flour
1 cup sugar
1 1/2 cups milk
2 eggs
1/2 cup butter, melted

Topping:

1 cup butter, melted
2 tablespoons flour
1 cup brown sugar
1 tablespoon cinnamon

Glaze:

2 cups powdered sugar
1 teaspoon vanilla extract
5 tablespoons milk

Preheat oven to 350 degrees. Prepare a 9-inch by 13-inch baking pan by spraying it with cooking spray. In a large mixing bowl, combine the cinnamon, salt, baking powder, flour, sugar, milk and eggs. Combine well, then add in half the diced apples and stir well. Slowly drizzle the melted butter into the batter while continuing to mix on low. Pour batter into the prepared pan. Sprinkle the remaining apple pieces onto the top of the batter. In a separate bowl, mix together the ingredients for the topping and combine well. Place scoops of this thick mix over the batter. Using a butter knife, run it through the thick batter and the cake to give it a marble effect. Bake for 45-50 minutes until a toothpick inserted in the middle comes out clean. In a small bowl, combine glaze ingredients until smooth. When the cake cools completely, drizzle the entire top of the cake with the glaze.

BEST HARVEST CAKE EVER

**Peg Alberici
Lehighton
Lehighton Area
Lioness Lions Club**

2 cups sugar
1 1/2 cups oil
2 teaspoons vanilla extract
3 eggs
3 cups flour
1 teaspoon baking soda
1/2 teaspoon cinnamon
1 teaspoon salt
2 medium Granny Smith apples, peeled, cored and chopped
1 cup walnuts, chopped

Glaze:

1/2 cup butter
2 teaspoons milk
1/2 cup brown sugar

Preheat oven to 350 degrees. In a large bowl, beat the sugar, oil, vanilla and eggs with a mixer until light and fluffy. Combine the flour, baking soda, cinnamon and salt; stir into the batter just until blended. Fold in the apples and walnuts. Pour into a greased 9-inch Bundt pan. Bake for 45 minutes in preheated oven, until a toothpick inserted into the cake comes out clean. Allow to cool for about 20 minutes; then invert onto a wire rack. Make the glaze by heating the butter, milk and brown sugar in a small saucepan over medium heat. Bring to a boil, stirring to dissolve the sugar, then remove from the heat. Drizzle over the warm cake.

BLACK BOTTOM CHERRY DESSERT

**Jessica Borger
Kunkletown**

2/3 cup powdered sugar
1/2 teaspoon almond extract
1 egg
1 3-ounce package softened cream cheese
1 3/4 cups biscuit baking mix
2/3 cup miniature, semisweet chocolate chips

1 21-ounce can cherry pie filling
1/4 cup white chocolate chips
2 teaspoons solid vegetable shortening

Preheat oven to 400°. Combine powdered sugar, almond extract, egg and cream cheese in medium bowl. Stir in biscuit baking mix. Roll or pat dough into a 12-inch circle on an ungreased baking sheet. Flute edge if desired. Bake 8-10 minutes or until crust is lightly browned. Sprinkle chocolate chips over hot crust. Bake about one minute or until chips melt. Spread chocolate evenly. Cool five minutes. Gently loosen from baking sheet and transfer to a serving plate. Spread pie filling over chocolate. Heat white baking chips and shortening over low heat, stirring frequently until smooth. With a fork, drizzle melted white chocolate over pie filling.

CHOCOLATE CHIP COFFEE CAKE

**Donna Hall
Lehighton**

3/4 cup (1 1/2 sticks) butter or margarine, softened
1 cup sugar
2 eggs
2 cups flour
1 1/2 teaspoons baking powder
3/4 teaspoons baking soda
1 1/2 cups buttermilk
1 teaspoon vanilla
1/2 cup semisweet chocolate chips
1/2 cup walnuts, finely chopped
2 tablespoons sugar
1 teaspoon cinnamon

In a large mixing bowl, cream butter and sugar. Blend in eggs, beating until fluffy. In another bowl, mix the flour, baking powder and soda. Add flour mixture alternately with buttermilk to the creamed mixture, beginning and ending with the dry in-

gredients. Mix in vanilla and chocolate chips. In a small bowl, mix the nuts, 2 tablespoons sugar and cinnamon.

Butter a 10-inch (12 cup) tube pan. Dust with flour. Pour 2/3 of the batter into the pan. Top with half the nut mixture. Pour in the remaining batter. Sprinkle with remaining nut mixture. Bake at 350 degrees for 45-55 minutes, until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes. Invert onto rack. Serve warm.

GERMAN RAW APPLE CAKE

**Brook Allen
Ashfield**

2 1/2 cups flour
1 teaspoon baking soda
1/2 cup brown sugar
1 teaspoon cinnamon
1 cup sugar
1 teaspoon salt
1 cup sour milk
2 eggs
1/2 cup shortening
2 cups apples
1 cup nuts (optional)

Mix ingredients together in a large mixing bowl. Grease and flour 9-inch by 13-inch baking pan. Place mixture into pan. Place topping on cake mixture. Bake at 350 degrees for 40-45 minutes or until apples are tender and crust is golden brown.

Topping before you bake:

1/4 cup brown sugar
1/4 cup sugar
1/2 cup nuts (optional)
1/2 teaspoon cinnamon

Mix together before you bake.



* Desserts & Cookies *

ZUCCHINI BLUEBERRY BREAD WITH CHOCOLATE CHIPS

Susan Wallish
Weatherly

3 cups flour
3 eggs
2 cups sugar
1 cup oil
2 cups zucchini, grated
1 teaspoon cinnamon
1 teaspoon baking soda
1/2 cup sour cream
2 cups blueberries, 1 pint
1/4 to 1/2 cup chocolate chips

Mix all together and pour into two greased loaf pans. Bake 350 degrees for 50 minutes or until browned, and the tester comes out clean.

BLUEBERRY CAKE

Bruce Koch
Palmerton

2 cups of blueberries
1/2 cup sugar
Mix and set aside.
Batter:
2 cups flour
1 1/2 cups sugar
1 egg
1 teaspoon baking powder
1 cup milk
1/2 cup shortening
Mix well and gently toss in berries

Crumbs on top:
1/2 cup flour
1/2 cup sugar
2 tablespoons butter
mix together to make crumbs

Grease a 9-inch by 9-inch glass dish or metal baking pan. Pour batter in

pan and sprinkle crumbs on top. Bake in oven at 350 degrees for 50-60 minutes. (I prefer using a glass baking dish.)

PEANUT BUTTER SQUARES

Lynn Green
Allentown

18 graham crackers (2 cups of crumbs or 10 ounces)
1 1/2 cups powdered sugar
Pinch kosher salt
2 sticks unsalted butter, melted
1 1/4 cups creamy peanut butter (generic is fine)
1 1/2 cups bittersweet chocolate chips
Flaky sea salt to taste

Line an 8-inch by 9-inch baking dish with plastic wrap, leaving excess to hang over the sides. Put the graham crackers into a food processor and pulse until finely ground, then add the powdered sugar and salt, and give it a few more pulses. Add the melted butter and 1 cup of peanut butter. Pulse until incorporated, then pour the mixture into the baking dish, and pat the crust into an even layer. Melt the bittersweet chocolate chips over a double boiler, mixing frequently until all of the chocolate has melted and it's smooth, about 5 minutes. Then whisk in the remaining 1/4 cup peanut butter. Pour the chocolate over the crust and sprinkle with flaky sea salt, then place into the refrigerator to set at least 2 hours or overnight. Once set, lift the bars out of the

baking dish and cut into squares.

CHOCOLATE CAKE

Doug Gibson
Emmaus

2 cups sugar
2 cups flour
1 cup cocoa
1 teaspoon baking powder
2 teaspoons baking soda
2 eggs
1 cup oil (I use canola oil.)
2 cups coffee
1 teaspoon vanilla

Blend dry ingredients, add liquid ingredients, and beat for 2 minutes. Bake at 350 degrees in 13-inch by 9-inch by 2-inch pan for 35-40 minutes.

BUSY DAY CAKE

Doug Gibson
Emmaus

1 2/3 cups flour
1 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
2/3 cup milk
1/3 cup shortening, melted
1 egg slightly beaten
1 teaspoon vanilla
3 tablespoons butter melted
1/3 cup brown sugar
1/2 cup moist shredded coconut
2 tablespoons cream or milk

Sift together dry ingredients. Combine milk, shortening, egg and vanilla. Add liquids to dry ingredients and beat for two minutes. Pour into

greased and lined 8-inch square pan. Bake in 350 degree oven for 35 minutes. Meanwhile, combine the 3 tablespoons butter, brown sugar, coconut and cream. Spread on warm cake and broil under low heat until bubbly and lightly browned.

PUMPKIN PIE

Donna Bollinger
Kunkletown

3/4 cup sugar
2 tablespoons flour
2 eggs
1 cup of pumpkin (I use fresh neck pumpkin)
1 1/2 cup of can milk
Pinch of salt
2 tablespoons butter, melted
8 ounces cream cheese

Cream together sugar, cream cheese, eggs and pumpkin. Add flour salt, melted butter and milk. Put cinnamon on top of pie.

Pie crust:

2 cups of sifted flour
1 cup shortening
1/4 teaspoon salt
About 5-6 tablespoons of ice water

Sift flour, salt together and cut in shortening with pastry blender until you have many particles of shortening, which are surrounded and separated by flour (like peas of various sizes). Add ice water a little at a time, using only enough to hold dough together. Just squeeze the dough together. Do not mix. Makes 3 pie crusts. Bake pie at 350 degrees for 1 hour.

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Sarah Schweitzer's Peach Melba Cupcakes with Raspberry Buttercream Frosting are sure to impress.

PEACH MELBA CUPCAKES

**Sarah Schweitzer
Lehighton**

Cupcake Batter:

Prep Time: 20 minutes
Yields: 24 cupcakes
2 cups of all-purpose flour
1½ cups of cake flour
2 sticks of unsalted butter, room temperature
2½ cups of sugar
3 large eggs
1 tablespoon of pure vanilla extract
1 cup of whole milk
1/2 cup of sour cream
2½ teaspoons of baking powder
1/2 teaspoon of salt

Preheat your oven to 350 degrees Fahrenheit. In a large bowl, sift together all of your dry ingredients. Set aside until ready to use. In a large measuring cup, mix together your milk, sour cream and vanilla. Set this cup aside. In your stand-up mixing bowl, add your butter and beat with a paddle attachment on medium until the butter is smooth. Add your sugar and beat on medium high for 2-3 minutes, light and fluffy. On medium speed, add one egg at a time, blending with each

addition.

Alternate your dry ingredients with your wet ingredients, starting with your dry and ending with your dry. Do this on low speed. Scrape the mixing bowl as necessary, and well. Using an ice cream scoop, scoop the cupcake batter evenly into cupcake paper-lined pans. Bake for 18-20 minutes, until the tester comes out clean in the center. Cool the cupcakes in the pan, on your cooling rack before removing them from the pan. Then remove and cool completely. Store covered until ready to decorate. These freeze well too, if put into a sealed storage container.

Raspberry Buttercream:

Prep Time: 25 min (I make the Raspberry Coulis for the buttercream the day prior to making my cupcakes.)

Yields: Buttercream for 24 cupcakes

1-2 jars of peach jam, store bought or homemade; for cupcake filling
3 sticks of unsalted butter, room temperature
3 cups of confectioner's sugar, sifted

1 teaspoon of pure vanilla extract
1/8 of a teaspoon of salt
1/4 of a cup of raspberry coulis (recipe included)
fresh raspberries and decorating sugar (optional garnish)

In a stand-up mixing bowl, beat the room temperature butter, with the paddle attachment, until smooth.

On low speed, gradually add in your powdered sugar. Add your salt. Next comes the vanilla. Beat on medium high speed until light and fluffy, approximately 5 minutes time. Add your raspberry coulis and mix on medium speed for a min or two until combined, scraping the bowl as necessary.

Scoop or slice out the center of the cupcake, not going down to far. Save the cake. Fill in the center with your peach jam, amount to your liking. Cut the top of the cupcake that you cut out to fit the top. The top will not fit perfectly. That is fine. We will be putting the buttercream on top.

Garnish your cupcakes with this light and berry

delightful buttercream. **FUN TIP:** I fill a tiny bit of the coulis in the raspberry and then quickly and gently place the raspberry for garnish on the top of the cupcakes and sprinkle with decorating sugar.

Fresh Raspberry Coulis (for the buttercream)

Prep Time: 15 Cook Time: 3-5 min Total Time: 20 min

12 ounces of frozen raspberries
1/4 cup of sugar
1 teaspoon of lemon juice

In a food processor, add your raspberries. Puree. Place the puree into a strainer and push down on the solid fruit to get all of the fruit juice and pulp through, as much as possible. Add the lemon juice and the sugar. Mix to combine. Pour that mixture into a small saucepan and cook over medium heat until the mixture simmers. Allow to cook 3-5 minutes, simmering.

Pour into a container, when a bit cool, to store to use in smoothies, buttercreams and cocktails, as a plate garnish.



* Desserts & Cookies *

PEANUT OATMEAL CHEWY BARS Donna Teklits Northampton

1/2 cup butter
1 1/2 cups brown sugar
2 eggs
1/2 cup chunky peanut butter
1 1/2 cups quick oats
1 cup flour
6 ounces chocolate chips

Preheat oven to 325 degrees. Cream butter and sugar until light and fluffy. Add eggs and peanut butter. Blend in flour and oats. Spread in 13-inch by 9-inch pan, which has been sprayed with cooking spray. Bake 25-30 minutes. Cut into bars while still warm. Recipe can easily be cut in half. Bake in 8-inch square pan.

COCONUT TASSIES Vera Nederostek Northampton

8 ounces cream cheese, softened
2 sticks margarine, softened
2 cups flour
4 eggs
1 1/2 cups sugar
4 cups coconut
8 teaspoons margarine, melted
2 teaspoons lemon rind

8 ounces cream cheese

Mix together cream cheese, margarine and flour together and make into balls. Press in tassie pans. Then mix together eggs, sugar, coconut, margarine, lemon rind and cream cheese. Spoon into tassie pans. Bake at 350 degrees for 20 minutes.

CATHERINE'S NO BAKE DESSERT Margaret Motsney Beaver Meadows

1 Sara Lee pound cake, cut up into bite size cubes
1 1/2 cups milk
1 box vanilla instant pudding
1 can of strawberry, cherry or blueberry pie filling
1 cup yogurt, plain or fruit that you are using
1 tub of whipped topping

Place pound cake in a 9-inch by 13-inch pan. Mix together milk, instant pudding and yogurt, and pour over cake. Take one can of pie filling (strawberry, cherry or blueberry) and spread over pudding mixture and then spread a tub of whipped topping over fruit layer. Top with blueberries, cut up strawberries or any fruit you like. Refrigerate for at least one hour.

TEATIME TASSIES Vera Nederostek Northampton

1 3-ounce package cream cheese
1/4 pound butter
1 cup flour

Mix and then chill.

1/4 cup brown sugar
1 tablespoon butter
Pinch salt
3/4 cup walnuts, chopped
1 egg
1 teaspoon vanilla

Take the chilled ingredients and put in tassie pans. Mix brown sugar, butter, salt, walnuts, egg and vanilla together. Spoon in dough. Bake at 375 degrees for 25 minutes.

PEANUT CRISP BARS Mary Franya Lehighton

1/2 cup sugar
1/2 cup light corn syrup
Dash of salt
1 cup peanut butter
2 cups rice cereal
1/4 cup butter or margarine
1/4 cup brown sugar, packed
1 tablespoon milk
1/2 teaspoon vanilla
1 1/4 cups powdered sugar, sifted

Blend in peanut butter and crispy rice cereal. Pat evenly into pan (bacon keeper). In small saucepan, melt butter and brown sugar. Remove from heat. Add milk and vanilla. Stir in powdered sugar; heat until smooth. Spread over cereal mixture. Chill! Cut into small bars. Enjoy!

GRAMMY'S APPLE CRISP Darlene Bauer Bethlehem

10-12 apples, peeled and sliced thin

Grease a 9-inch by 13-inch pan, fill about 2 inches deep

Top:
Sprinkle lightly with cinnamon
1 cup flour
1 cup sugar
2 teaspoons baking powder
1 egg, stir first with spoon

Mix crumbs with hand, sprinkle over apple. Melt 1 stick of butter, pour over crumbs. Bake at 350 degrees for about 40-45 minutes. Top should be brown and apples done. Stick knife in center. Should come out clean.

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HOT MILK CAKE Vera Nederostek Northampton

Makes one 9-inch cake.
1 tablespoon unsalted butter
1½ cup all-purpose flour
1½ teaspoon baking powder
½ teaspoon salt
3 large size eggs
1½ cup sugar
1 teaspoon vanilla extract
¾ cup milk

Chocolate glaze
6-ounces dark chocolate chips
1 6-ounce can undiluted evaporated milk

Preheat the oven 325 degrees. Lightly butter and flour a 9-inch-square baking pan and set aside. In a medium sized bowl, mix together the flour, baking powder and salt. In a mix-

ing bowl, beat the eggs and sugar until thick, about 5 minutes. Then beat in the vanilla. Meanwhile in a saucepan on the stove top, heat milk and butter until simmering. Stir and watch to not scorch. Add the egg mixture in a slow and steady stream as you continue beating until well combined.

Fold the dry ingredients into the hot milk mixture until just combined. Don't over beat. Pour the batter into the prepared pan. Bake for 55-60 minutes or until golden brown and the cake is starting to pull away from the sides of the pan. Remove from the oven and let sit on a cooling rack for 15 minutes. Loosen the cake from the pan using a spatula or knife, invert onto a wire rack. When cooled, turn over again. Cut into pieces and pour chocolate glaze over each piece as you serve. This cake is especially tasty when served freshly baked.

Chocolate glaze

In a small saucepan, combine the chocolate chips and evaporated milk. Cook over low heat, stirring constantly until the mixture comes to a boil. Cook gently for about 3-5 minutes, stirring constantly until thickened. Cool, stirring occasionally while cooling. Makes about one cup.

ÉCLAIR CAKE Vera Nederostek Northampton

2 3.4-oz. packages vanilla instant pudding mix, dry
3½ cups whole milk
12 ounces whipped topping
2 14.4-oz. packages graham crackers

Frosting:

3 tablespoons butter
3 tablespoons milk
3 tablespoons cocoa
1 cup powdered sugar

Blend milk and vanilla pudding packets for about two minutes. Fold in Cool Whip. In a 9-inch by 13-inch pan, layer graham

crackers to cover entire bottom of pan. You may need to cut and shape the crackers to fit nicely. Pour half of pudding/cool whip mixture on top and level. Put another layer of graham crackers to cover entire surface. Cut and shape crackers accordingly. Put the second half of pudding/cool whip mixture on top and level. Put the final layer of graham crackers on top with bumpy side down. This will help the top look more smooth when you go to put the frosting on top. Once again, cut and shape crackers accordingly to avoid pits and cracks.

For the frosting: Microwave butter and milk just enough so that they are melted together. You do not need to boil it. Add cocoa and powdered sugar and blend together. This will be a runnier frosting glaze. Pour over top of graham crackers and smooth out nicely. I usually double the frosting recipe. Refrigerate overnight.

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* Desserts & Cookies *

DOUBLE DELIGHT PEANUT BUTTER COOKIES Vera Nederostek Northampton

1/4 cup dry-roasted peanuts, finely chopped
1/4 cup sugar
1/2 teaspoon ground cinnamon
1/2 cup creamy peanut butter
1/2 cup powdered sugar
1 roll 16.5 ounce Pillsbury Create 'n Bake refrigerated peanut butter cookies, well chilled

Heat oven to 375 degrees F. In small bowl, mix chopped peanuts, sugar and cinnamon; set aside. In another small bowl, stir peanut butter and powdered sugar until completely blended. Shape mixture into 24 (1-inch) balls. Cut roll of cookie dough into 12 slices. Cut each slice in half crosswise to make 24 pieces; flatten slightly. Shape one cookie dough piece

around one peanut butter ball, covering completely. Repeat with remaining dough and balls.

Roll each covered ball in peanut mixture; gently pat mixture completely onto balls. On ungreased large cookie sheets, place balls 2 inches apart. Spray bottom of drinking glass with nonstick cooking spray; press into remaining peanut mixture.

Flatten each ball to 1/4-inch thickness with bottom of glass. Sprinkle any remaining peanut mixture evenly on tops of cookies; gently press into dough. Bake 7-12 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Store tightly covered. Makes 24 cookies.

PUMPKIN CAKE Vera Nederostek Northampton

2 cups sugar
1 3/4 cups canned pumpkin

1 1/4 cups cooking oil
4 eggs
2 cups sifted flour
2 teaspoons cinnamon
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup nuts, chopped
3/4 cup coconut

Beat together sugar, pumpkin, oil, eggs, flour, cinnamon, baking soda, baking powder and salt. Mix in nuts and coconut. Pour into lightly greased and floured 9-inch baking pans. Bake at 350 degrees for 30 minutes. If you use a 10 x 13 long baking pan, bake for 40 to 45 minutes.

To measure shortening accurately tip: Use a measuring cup larger than the amount of shortening required. Fill the cup with cold water, minus the amount of shortening needed. For exam-

ple, if your recipe calls for 1/2 cup of shortening and you have a 2 cup measuring utensil, first fill the measuring cup with 1 1/2 cups of water, then add the 1/2 cup of shortening. You will know you have added the right amount of shortening when the water in the cup reaches the full line on the measuring cup.

EASY CHEESECAKE Anna Marie Dolgos Bethlehem

2 8-oz. packages cream cheese, softened
1/2 cup sugar
1/2 teaspoon vanilla
2 eggs
1 9-inch graham cracker pie crust

In mixer bowl, beat together the cream cheese, sugar, vanilla and eggs. Pour into pie crust. Bake at 350 degrees for 40 minutes. Cool. Serve with any pie filling.

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❁ Desserts & Cookies ❁

5 INGREDIENT KOLACKY COOKIES Vera Nederostek Northampton

Cookie dough

3 ounces cream cheese, softened (double recipe: 6 ounces)

1/2 cup salted butter, softened (double recipe: 1 cup)

1 cup all-purpose flour (double recipe: 2 cups)

1/2 cup fruit jam, preserves or filling the flavor of your choice (double recipe: 1 cup)

1/3 cup powdered sugar for decoration, plus extra for dusting work space (double recipe: 2/3 cup)

Fillings

Walnut

3/4 pound walnuts, chopped very fine

1/4 cup sugar scalded milk, enough to bind and make spreadable paste

Lekvar (prune)

1 1/2 cups pitted prunes, tightly packed

2/3 cup water
1 teaspoon lemon zest
3 tablespoons lemon juice

1/3 cup brown sugar

Apricot or peach

1 1/2 cups dried fruit
1/2 to 3/4 cup sugar depending on fruit used
1 teaspoon cinnamon
1 teaspoon vanilla or 1/2 teaspoon almond extract

Sweet cream cheese

16 oz. cream cheese (2

8-oz. blocks)

1/2 cup sugar

1 beaten egg

1 teaspoon vanilla

Pineapple

1 20-oz. can crushed

pineapple, undrained

2 tablespoons corn-starch

1 pinch salt

Chocolate-cherry

1 cup drained canned

sweet cherries

1/4 cup semisweet

chocolate, chopped fine

1/4 cup walnuts, chopped fine

1/4 teaspoon almond extract

Poppy seed

2 cups scalded whole milk

1 pound ground poppy seed

1 1/2 cups sugar

Cookie dough

Soften salted butter and cream cheese to room temperature. In mixing bowl, cream butter and cream cheese together, add in flour gradually and mix with wooden spoon into smooth dough. Wrap in plastic wrap and chill 2 hours or overnight.

Roll out to a rectangle 7/8-inch thick on board generously dusted with powdered sugar. Cut into 2 1/2 inch squares, place about 1/2 teaspoon filling of your choice directly in center of square and fold two opposite edges or sides of dough together on the top, press lightly to seal points together. Don't

overfill or the filling will cook out. Place 2 inches apart on baking sheets lined with parchment or silicone baking liners. Bake at 350 degrees for 10 to 12 minutes until lightly browned. Dust with powdered sugar if desired.

Walnut filling

Grind nuts with 2 tablespoons sugar in food processor until very fine (helps keep nuts from turning into paste while processing). Place in small bowl and mix in remaining sugar. Scald milk then add slowly, just enough to make a spreadable paste. Cool or store in refrigerator until using.

Lekvar (prune) filling

Simmer all ingredients except brown sugar in covered saucepan for 25-30 minutes until very soft and most of the water is evaporated. Uncover last few minutes if necessary to remove water. Remove from heat and mash. Stir in brown sugar. Cool or store in refrigerator until using.

Apricot or peach filling

Place fruit in medium saucepan and cover with water to about an inch over the fruit. Bring to boil and reduce to simmer for 35-45 minutes until very tender. Remove from heat and mash until fruit is smooth. Add cinnamon and vanilla. Add sugar

from 1/2 to 3/4 cup to taste. Cool or store in refrigerator until using.

Sweet cream cheese filling

Allow cream cheese to soften to room temperature. Mix all ingredients until well blended. Store in refrigerator until using.

Pineapple filling

Combine ingredients in saucepan, Cook over medium heat until thick. Remove from heat, cool or store in refrigerator until using.

Chocolate-cherry filling

Finely chop drained cherries in food processor. Place in a bowl and add remaining ingredients, blend well. Store in refrigerator until using.

Poppy seed filling

Mix ingredients together and set aside until milk is absorbed and mixture is cooled. Store in refrigerator until using.

NOTES

Don't overfill the cookies or the filling will cook out. If you find the cookies break apart on top while baking, there is no need to fold them. Simply use a 2-inch cookie cutter to cut circles of dough, top with the filling, spread out, allowing a margin at the very edges, and then bake. Sprinkle when cooled with powdered sugar. Store in layers with wax paper in between.

BLACK BOTTOM CUPCAKES Karen Schleicher Lehighton

1/2 cup butter
2/3 cup brown sugar
1 egg
2/3 cup sour cream
1 teaspoon ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup cocoa

2 cups flour
2/3 cup milk
1 cup mini chocolate chips
Cheesecake Layer:
8 ounces cream cheese
1/2 cup sugar
1 egg
Topping:
1/4 cup mini chocolate chips

Preheat oven to 400 degrees. Line 20 muffin cups with liners. In a small bowl, whisk flour, cocoa,

salt, baking powder, baking soda and cinnamon and set aside. Beat brown sugar and butter together until creamy. Add egg, vanilla and sour cream. Beat till smooth. Slowly add flour mixture and milk to the butter mixture, alternating between the two. Fold in chocolate chips. Set aside.

Cheesecake Layer: Beat cream cheese until creamy, add sugar and beat. Add egg and beat

until fluffy, do not over beat.

Put a spoonful in muffin liner. Top with cheesecake layer. Top with remaining batter. Sprinkle the tops of each muffin with the remaining 1/4 cup of chocolate chips. Bake for 16-18 minutes until toothpick comes out clean. Remove from oven and let cook for 5 minutes before removing to a wire rack and cool completely.

❁ *Desserts & Cookies* ❁

OREO BALLS David Scheitrum Summit Hill

These OREO balls are made with just 3 simple ingredients and are such an easy dessert recipe to make. Drizzle with chocolate or top with your favorite colored sprinkles for the perfect decorative treat!

- 36 Oreo cookies (1 package)
- 8 ounces cream cheese, softened
- 8 ounces baking chocolate (I prefer melting wafers)

Prep time: 20 minutes
Chill time: 15 minutes
Total time: 35 minutes

Line a baking sheet with parchment paper. Then crush the Oreos with filling in a blender or food processor or place in a bag and crush with

a rolling pin. Mix together the Oreo crumbs and cream cheese with a hand mixer. If it isn't coming together, get your hands in there and mix it up. Use a small cookie scoop to scoop out the dough then roll into a ball with your hands and place onto the pan. Freeze for 10-15 minutes or until slightly firm. (You don't want them too cold.)

Melt the chocolate and stir until smooth. Then use a fork to dip the Oreo balls into the chocolate. Tap on the edge of the bowl to get the smooth finish. Use a toothpick to help slide the ball onto the pan. Allow to harden. Store in the refrigerator until ready to serve.

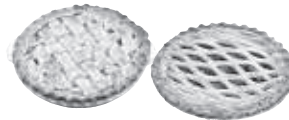
It's a must holiday recipe the Scheittrums bring every holiday season to our friends and family parties and they are always one of the first goodies gone. We hope you enjoy them as much as we do.

NUT CUPS Marianne Brunner Northampton

- 3 ounces cream cheese, softened
- 1/4 pound butter, softened
- 1 cup flour
- Mix and chill. Divide dough into 3 parts; divide each part into 12 pieces. Fill pans with dough and about 1 teaspoon of filling in each cup.

- Filling:**
- 3/4 cup light brown sugar
 - 1 tablespoon melted butter
 - 1 egg
 - About 1/2 teaspoon chopped nuts to each one or

About 1/2 cup chopped nuts for complete mixture. Bake at 350 degrees for 10 minutes.



CHEWY COCONUT CHOCOLATE COOKIES Marianne Brunner Northampton

- Heat and stir until smooth, but do not boil:
- 1 can sweetened condensed milk
 - 1/2 cup cocoa
 - 2 tablespoons margarine
- Remove from heat and add:
- 1 8-ounce package shredded coconut
 - 3/4 cup chopped pecans
 - 1 teaspoon vanilla
 - 1/4 teaspoon salt

Drop on buttered cookie sheet by the teaspoonful. Bake for 10 minutes at 350 degrees. Yields: 3 1/2 dozens.



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* *Desserts & Cookies* *

DOUBLE DELICIOUS CHOCOLATE PEANUT BUTTER BARS Shirley Baroun Allentown

1/2 cup margarine or butter
1 1/2 cups graham cracker crumbs
1 14-oz. sweetened condensed milk, not low fat
1 cup semisweet chocolate chips
1/2 cup dark chocolate chips
1/2 cup milk chocolate chips
1 cup Reese's peanut butter chips

Heat oven to 350 degrees. Slice butter and place in 9-inch by 13-inch pan. Place in oven until butter is melted. Remove pan from oven and sprinkle crumbs evenly over the melted butter. Pour sweetened condensed milk evenly over cracker crumbs. Sprinkle chocolate chips evenly over the milk. Then sprinkle on the peanut butter chips. Bake at 350 degrees for 26-27 minutes. Drizzle with melted chocolate, spreading quickly.

Drizzle:

3/4 cup semisweet chocolate chips
1 1/2 teaspoon butter flavor shortening

Melt in microwave 1 minute. Stir until smooth.

CREAMCYCLE Dawn Mohrey Northampton

1 3-ounce package orange gelatin
2 3-ounce package tapioca pudding
3 cups boiling water
1 8-ounce whipped topping, thawed
2 11-oz. cans mandarin oranges, drained

Add gelatin and pudding to boiling water.

Mix and reduce heat to medium. Stir for 5 minutes. Pour into serving bowl and let cool in refrigerator for 2 hours. Add whipped topping and mix well. Add drained oranges and refrigerate overnight. Approximately 10-12 servings. Recipe can be doubled.

ORANGE PINEAPPLE CAKE Evelyn Haas Slatington

1 box yellow cake mix
2/3 cup oil
1/2 cup sugar
3 eggs
1 can mandarin oranges and juice

Mix all ingredients together. Bake at 350 degrees for 30-40 minutes.

Icing:

8 ounce Cool Whip
20 ounce crushed pineapple
1 box French vanilla instant pudding
Mix together in a bowl and frost the cake after cooled.

DELICIOUS MOIST CHOCOLATE CHIP BUNDT CAKE Shirley Baroun Allentown

1 15.25-ounce box Devil's Food chocolate or triple chocolate cake mix
1 cup sour cream
4 large eggs
1 3.4-ounce package vanilla instant pudding mix
1/2 cup canola oil
1/2 cup warm water
1 cup miniature semisweet chocolate chips

Lightly grease and flour Bundt cake pan. Mix cake mix, pudding mix, sour cream, eggs, oil & warm water using electric mixer for 30 seconds on low until combined. Increase speed to medium for 2 1/2 to 3 minutes. Gen-

tly fold in mini chocolate chips. Pour into Bundt cake pan. Bake at 350 degrees for 40 minutes. Allow to cool 10 minutes. Invert pan onto cake plate to remove cake from pan. Allow to cool completely; about 1 hour. Prepare glaze and drizzle over cooled cake.

Glaze:

2 tablespoons unsweetened cocoa
2 tablespoons light corn syrup
2 tablespoons water
1 tablespoon Canola oil
1 cup powdered sugar

Combine cocoa, syrup, water and oil in a medium saucepan. Cook over low heat, stirring constantly for 1-2 minutes. Gradually add powdered sugar, whisking constantly until smooth.

BROWNIE CHOCOLATE CHIP BARS Dawn Mohrey Northampton

1 box brownie mix
1 roll refrigerated chocolate chip cookie dough

Mix brownie mix according to directions. Slice cookie dough into 20 slices. Spray 9-inch by 12-inch pan with nonstick spray. Put half brownie mix in pan. Lay sliced cookie dough over mix. Put rest of brownie mix over cookies. Bake at 350 degrees for 20 to 25 minutes.

MINT CHOCOLATE BROWNIES Shirley Baroun Allentown

1 box fudge brownie mix

Grease a 9-inch by 13-inch baking pan and put brownie mix in pan and bake as directed on package. Let cool.

Mint Cream Layer:

2 cups powdered sugar
1/2 cup butter, softened
1 tablespoon water
1/2 teaspoon peppermint extract
3 drops green food coloring

Combine butter, powdered sugar and water and beat until smooth. Add peppermint extract and food coloring and mix until well blended. Spread over cooled brownies.

Chocolate icing:

6 tablespoons butter or margarine
1 cup chocolate chips (1/2 cup semisweet and 1/2 cup milk chocolate)
(If mint chocolate chips are available, use 1/2 cup with 1/2 cup semisweet chips)

Microwave butter and chocolate chips 1 1/2 minutes until melted. Stir until smooth. Immediately spread over mint cream layer.

GLUTEN FREE CHOCOLATE CAKE Dorothy Kudrick Lehighton

1/4 pound Imperial margarine
3/4 cup oil
1 teaspoon vanilla
2 large eggs
Mix well

Sift together:

2 1/4 cups gluten free flour
1 cup cocoa
2 teaspoon baking soda
1 teaspoon salt

Alternately mix the above with 1 cup butter-milk. Last, add 1 cup hot water. Bake 350 degrees for 35-40 minutes. Ice with creamy peanut butter icing.



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❁ Desserts & Cookies ❁

PEANUT BUTTER CUPS Dawn Mohrey Northampton

1 16-ounce package of Pillsbury refrigerated peanut butter cookie dough

Miniature Reese's peanut butter cups

Lightly spray nut tassie pans with nonstick spray. Cut cookie dough into 48 pieces. Put in pans and bake 350 degrees for 9-10 minutes. Take out of the oven and press one peanut butter cup into the dough. Cool in refrigerator. Remove wrapping from peanut butter cups before baking dough.

MOLASSES CRUMB CAKE Travis Steigerwalt Lehighton

4 cups all-purpose flour
2 cups white sugar
1 cup butter
2 cups boiling water
1 cup molasses
2 teaspoons baking soda

Preheat oven to 325 degrees. Grease a 9-inch by 13-inch baking dish. Mix flour, sugar, and butter together in a large bowl until large crumbs form. Separate 2 cups of the flour mixture into another bowl and set aside. Stir boiling water, molasses and baking soda together in a third bowl until baking soda dissolves; pour into the flour mixture in the large bowl and stir until smooth. Pour the batter into the prepared baking dish. Sprinkle the reserved flour mixture over the top of the batter. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 50 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack. Prep time 15 min. Cook time 50 min. Total time 1 hr. 5 min. Servings: 12

KIFFLES Christi Wilson Whitehall

1 cup flour
1 cup butter
1 cup cream cheese
Fruit pie filling
Powdered Sugar

Allow butter and cream cheese to come to room temperature. Mix butter and cream cheese thoroughly with a stand mixer. Slowly incorporate flour. Once dough is formed, wrap in plastic wrap for at least 24 hours. Using a well-floured surface, roll the dough to about a 1/8 inch thick. Cut out 3-inch squares. Place a filling of your choice diagonal across the square. Be sure not to overfill. Fold the opposite corners in to form the kiffle shape. Place on an ungreased cookie sheet. Bake at 375 degrees until golden brown. Once cool, top with powdered sugar.

BARLEY WATER CANDY Vera Niderostek Northampton

Barley sugar is created by boiling barley, cane sugar and cream of tartar together. Barley water, which is used when making barley candy, is made by cooking barley down and using the starchy water in place of regular tap water.

Ingredients you will need:
1/2 cup pearl barley
4 cups water

Bring the water and barley to a boil. Reduce heat and simmer for about two hours. During this time, the barley will begin to break down slightly. After two hours, remove the mixture from the heat and let it set undisturbed for several hours.

Once the barley water has settled, the cloudy sediment will have dropped to the bottom of the saucepan, leaving a layer of crystal clear water on



Family baking. METEROGRAPHICS

top. This is the water you want to use. Scoop it out carefully. Do not disturb the sediment or use water that is not clear. Collect one cup of barley water for the following recipe.

BARLEY CANDY

1 cup barley water
2 cups granulated white sugar
Pinch of tartar
Food coloring
Flavoring (optional)

If using lollipop molds, make sure they are metal, and that every crevice has been greased with spray oil and they are thick enough to withstand the heat. Barley sugar candy is extremely hot when ready to pour. Combine the barley water, sugar and cream of tartar. Stir until the sugar dissolves, then bring the mixture to a boil. Once it is boiling, cover the mixture and let it boil for 60 seconds. As soon as the minute has passed, uncover the kettle and allow the mixture to continue boiling until the candy thermometer reaches 300 degrees. This is the hard-crack stage.

Another method for testing candy at the hard-crack stage is to drop a spoonful into a glass of cold water. If the candy strings and the strings are easily cracked, you have reached the hard-crack stage. This method is not reliable; use of a candy thermometer is recommended. Once you have reached the hard-crack stage, remove the candy from the heat and add food coloring, allowing

the bubbles to disperse the color. If adding flavor, now is the time to do so. Immediately pour the hot candy into the molds. If you don't have molds, you can pour the candy onto a greased baking sheet and make a sheet of hard candy. The candy can be broken up after it cools, or cut into squares as it's cooling. The candy will be extremely hot to handle initially, but will cool down quickly.

Making lollipops without candy molds is harder to do, of course, since you must work quickly and take care not to get burned. Using thick kitchen mitts and a large spoon, gently set one spoonful at a time onto the baking sheet, allowing room between each lollipop for the candy to spread. Insert sticks before the candy hardens. After it hardens, gently remove the lollipops from the baking sheet and store in airtight containers.

Wrapping each individual lollipop with waxed paper will keep them from sticking to one another.

CREAMY PEANUT BUTTER ICING Dorothy Kudrick Lehighton

4 ounces cream cheese
1 stick Imperial Oleo
1 teaspoon vanilla
1 cup peanut butter
2 1/2 - 3 cups powdered sugar

Beat cream cheese and oleo with vanilla good then add 1 cup peanut butter and maybe 3 cups powdered sugar.

* Desserts & Cookies *

BEER CAKE (SPICE)

**Donna Hall
Lehighton**

- 2 cups light brown sugar
- 1 cup Crisco oil
- 3 cups flour
- 1 12-ounce can of beer
- 2 eggs
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 cup walnuts, chopped

Cream sugar and oil; beat eggs. Add flour, salt and baking soda. Stir in beer. Add spices and nuts. Bake at 350 degrees for 1 hour and 15 minutes in a greased tube pan.

ORANGE RING CAKE

**Alicia Silliman
Jim Thorpe
Lehighton Area
Lioness Lions Club**

Cake:

- 1 cup butter
- 1 cup sugar
- 3 egg yolks
- 1 cup sour cream
- Grated rind of 1 orange
- 1 1/4 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 3 egg whites, beat until stiff, not dry

Cream butter and sugar. Add egg yolks, sour cream and orange rind; beat until light and fluffy. Sift together flour, baking powder and baking soda. Stir into first mixture. Fold

in egg whites. Pour into a Bundt pan that has been oiled and floured. Bake at 325 degrees for 1 hour. Remove from oven and allow to stand for about 10 minutes. Loosen carefully around the edge and turn out on a plate. Pour hot, orange syrup over top of cake or over individual pieces.

Orange syrup:

- Juice of 2 oranges
- Juice of 1 lemon
- 3/4 cup sugar
- Dash of salt

Combine above ingredients and boil gently for 3-4 minutes to allow sugar to dissolve.

BEST BANANA CAKE

**Vera Nederostek
Northampton**

- 2 1/4 cup flour
- 1 1/2 cup sugar
- 1 1/4 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 1/4 cup (2 medium) mashed ripe bananas
- 2/3 cup buttermilk
- 2/3 cup butter, soft
- 2 eggs
- 2/3 cup nuts, chopped

Heat oven to 350 degrees. Grease and lightly flour bottom only of 13 x 9 inch pan. In large bowl, blend all ingredients except eggs and nuts at low speed until moistened. Beat 2 minutes at medium speed. Add eggs; beat 2 more minutes at medium speed. Stir in nuts. Pour batter into prepared pan. Bake at 350 degrees for 35-45 minutes

or until toothpick inserted in center comes out clean. Cool completely.

This cake is good unfrosted or can be frosted with a basic butter frosting. May substitute scant 2/3 cup milk plus 2 teaspoons lemon juice or vinegar (stir together and let sit for a minute) for the buttermilk.

GINGERBREAD COOKIES

**Vera Nederostek
Northampton**

- 3/4 cup (1-1/5 sticks) butter, softened
- 3/4 cup packed brown sugar
- 2/3 cup molasses
- 1 large egg
- 1 teaspoon pure vanilla extract
- 3 1/4 cup all-purpose flour
- 1 tablespoon ground ginger
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon kosher salt
- 2-inch piece fresh ginger, grated (optional)
- Zest of 1 orange (optional)
- 1/2 teaspoon finely ground black pepper (optional)
- Sugar cookie icing for decorating
- Sprinkles for decorating

In a large bowl using a hand mixer, beat butter, brown sugar and

molasses until fluffy, about 2 minutes. Add egg and vanilla and beat until combined. In a medium bowl, whisk flour, spices, baking soda and salt until combined. With the mixer on low, gradually add dry ingredients to wet ingredients, as well as fresh ginger, orange zest and black pepper (if using) until dough just comes together. (Do not over mix.)

Divide dough in half and create two discs. Wrap each in plastic wrap and chill until firm, about 2-3 hours. (Alternatively, divide dough in half and roll each piece of dough between two pieces of parchment to 1/4-inch thick then chill until firm.) Preheat oven to 350 degrees and line two large baking sheets with parchment paper. Place one disc of dough on a lightly floured surface and roll until 1/4-inch thick. (Alternatively, peel off both sheets of parchment from dough, then replace one sheet of parchment back underneath dough.) Cut out gingerbread men with a 3-inch wide cutter and transfer to baking sheets. Bake until slightly puffed and set, 9 to 10 minutes, depending on the size of the cookie cutters. Let cool on baking sheets for 5 minutes before transferring to a cooling rack to cool completely. Decorate cookies with icing and sprinkles.



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❁ *Desserts & Cookies* ❁



Ginger Miga, Surprise Cake Pops

SURPRISE CAKE POPS

Ginger Miga, 13
Bethlehem

1 cake mix
1 cup cream cheese
frosting

Bake cake mix according to package directions. Cool cake completely and crumble into big bowl and add 1 cup cream cheese frosting, form a ball the size of eggs with damp hands put 4 M&M's in center. Refrigerate for 1 hour.

Melt one 10-ounce candy melts in microwave. Dip wooden stick into candy, then in each cake. Dip in candy, put in glass till set.

PEANUT BUTTER CAKE

Elaine Ulshafer
Jim Thorpe

Cream together:
2 cups sugar
1/2 cup shortening
1/2 cup peanut butter
3 eggs

In another bowl mix together:
2½ cups flour
6 teaspoon baking powder
1/4 teaspoon salt
Add to creamed ingredients then add:
1½ cups milk
2 teaspoons vanilla

Makes three layers or 36 cupcakes

Bake at 350 degrees 30-35 minutes or until done.

BUTTERMILK POUNDCAKE

Susan Seaver
Lansford

1 cup butter
2½ cups sugar
4 large eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1/4 teaspoon baking soda
1 cup buttermilk
Powdered sugar, optional

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each additional. Beat in vanilla. Combine flour and baking soda, add alternately buttermilk and beat well.

Pour into a greased and floured 10-inch fluted tube pan. Bake at 325 degrees for 70 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 15 minutes before removing to a wire rack to cool completely. Dust with powdered sugar if desired. Yield 16 to 20 servings.

HOMEMADE UBE ICE CREAM

Abelina Barra
Saylorsburg

2 cups (16 ounce) heavy whipping cream
1 can (14 ounce) sweetened condensed milk, cold
4 teaspoons (20 ml) ube extract
1 tablespoon ube powder
Shortbread/graham cracker crumble (optional)

Whip heavy whipping cream, increasing speed every 5 minutes, into stiff peaks. Add condensed milk, ube extract, and ube powder into separate bowl and mix until integrated. Combine whip and condensed milk mixture into whip, folding mixture into the whip until fully combined. Do not overmix. Optional, add shortbread or graham cracker crumble into whip. Transfer whip into freezer-safe container, cover and freeze for at least 5 hours or overnight.



Abelina Barra, Homemade Ube Ice Cream

* Desserts & Cookies *

PUMPKIN PIE **Janet Galasso** **Leighton**

5 cups pumpkin
1 cup sugar
1 large can evaporated milk

1/2 teaspoon vanilla
5 eggs
Sprinkle cinnamon over filling or add 1/4 teaspoon nutmeg and 1/4 teaspoon cinnamon to mixture. Bake at 375 degrees until done.

NO BAKE LEMON ECLAIR CAKE **Janet Galasso** **Leighton**

1 9-inch graham cracker crust
2 3.4-oz. boxes instant lemon pudding mix
3 1/2 cups milk
1 8-oz. container whipped topping, thawed
1 16-oz. can lemon frosting

Mix pudding mix, milk and whipped topping together. Put in pie crust. Put frosting on top. Refrigerate.

BANANA CREAM PIE **Janet Galasso** **Leighton**

1/2 cup cold 2% milk
1 3.4-oz. package instant vanilla pudding mix
1/2 teaspoon vanilla extract
1 12-oz. carton frozen whipped topping, thawed, divided
1 9-inch graham cracker crust
2 medium firm bananas, sliced
Additional banana slices optional

In a large bowl, whisk milk, pudding mix and remaining pudding and vanilla for 2 minutes (mixture will be thick). Fold in 3 cups whipped topping. Pour 1-1/3 cups pudding mixture into pie

crust layer with banana slices and remaining pudding mixture. Top with remaining whipped topping. If desired, garnish with additional banana slices. Refrigerate until serving. Do not bake.

NO BAKE PEANUT BUTTER COOKIES **Janet Galasso** **Leighton**

1/2 cup butter
1 1/2 cups sugar
1/3 cup 2% milk
1 cup creamy peanut butter
1/2 teaspoon vanilla extract
3 cups quick cooking oats

In a saucepan, combine sugar, butter and milk. Bring to a boil. Cook and stir for 2 minutes. Remove from heat. Stir in peanut butter and vanilla until smooth. Add oats; mix well. Drop by tablespoons 1 inch apart onto waxed-paper-lined baking sheets. Chill in refrigerator until set. Store in airtight container.

AUTUMN SPICE CAKE **Martha Rezeli** **Saylorsburg**

1 8-oz. brick of cream cheese, softened
1/4 cup sugar
1 egg
2 cups of flour
1 1/2 teaspoons cinnamon
2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups sugar
1 cup of vegetable oil
3 eggs
3 cups apples, any variety, peeled, chopped
1/2 cup walnuts, chopped

Cream together cream cheese, sugar and egg and set aside. Combine dry ingredients. Add oil and eggs until moist. Fold in chopped apples and nuts.

Reserve 2 cups of batter; pour remaining batter in greased and sugared tube pan. Pour cream cheese mixture over batter. Carefully spread reserved batter over cream cheese mixture. Bake at 350 degrees for 50-55 minutes.

STOVE TOP RICE PUDDING **Janet Galasso** **Leighton**

1 quart milk
1/3 cup rice
1/2 to 3/4 cup sugar
Add a little vanilla to taste

Mix all ingredients together and cook on medium heat for 1 hour. Stir occasionally. Do not cook rice first.

NO BAKE COCONUT CREAM PIE **Janet Galasso** **Leighton**

1 9-inch graham cracker crust
1 5-ounce package instant vanilla pudding mix
1 cup milk
1 1/2 cups shredded coconut
1 8-ounce container whipped topping

Mix pudding mix, milk, coconut and whipped topping together and put in graham cracker crust. Refrigerate.

SPICE CAKE **Elaine Ulshafer** **Jim Thorpe**

Sift together:
2 cups flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon salt
3/4 teaspoon baking soda
3/4 teaspoon ground cloves
3/4 teaspoon cinnamon

Add & beat together:
2/3 cup shortening
3/4 cup brown sugar

1 cup buttermilk (you can put 1 Tablespoon of vinegar in a cup and add milk to make 1 cup)

Add and beat 2 minutes.
3 eggs
Bake at 350° for 30-35 minutes or until done.

PERFECTLY CREAMY CHEESECAKE **Rick Kocher** **Kunkletown**

Crust:
1 1/4 cups graham cracker crumbs
1/4 cup butter or margarine, melted
1 tablespoon sugar
Set oven to 300 degrees; blend items together and press in springform pan. Bake 10 minutes, remove and let it cool.

Filling:
3 packages cream cheese, softened (I leave it out for about 1 hour)
1 cup sugar
1/4 cup all-purpose flour
3 eggs, room temperature
1/2 cup sour cream
1 tablespoon lemon juice
1 teaspoon vanilla
1 can of cherry pie filling or any flavor you like

Beat cream cheese, sugar and flour at medium speed with electric mixer until smooth. Add eggs, one at a time; mix at low speed just until blended. Stir in sour cream, lemon juice and vanilla. Pour filling into crust. Heat some hot water, then wrap heavy duty plastic wrap to the bottom of springform pan two times.

You will need a roasting pan; put the springform pan in roasting pan and fill half way up the side of the pan. Reset oven to 350 degrees and bake for 45 minutes, then take it out of oven and let it in hot water bath for 45 minutes. Then take it out of hot water and put it on a cooling rack until completely cool. Cover and put in the refrigerator.

* Desserts & Cookies *

DUTCH CAKE OR POORMAN'S CAKE Jamie Hafer Andreass

2 tablespoons butter, softened
1 cup sugar
1 large egg
2 cups flour
2 teaspoons baking powder
1 cup lukewarm whole milk

Preheat oven to 350 degrees. Grease and flour a 9-inch pan. In separate bowl, mix together flour and baking powder. Set aside. Cream sugar and butter; add egg. Beat until creamy. Add combined dry ingredients. Alternating with milk. Once all combined, beat 3 minutes. Place in cake pan. Sprinkle with sugar and cinnamon and dot with butter. Bake until toothpick inserted in center comes out clean.

PINEAPPLE COBBLER Florence Steigerwalt Kunkletown

Pastry:
1 cup sugar
1 cup butter
3 eggs
1½ teaspoons baking soda
1½ teaspoons baking powder
4 cups flour
1½ teaspoons vanilla

Filling:
2 cans crushed pineapple
¾ cup sugar
6 tablespoons cornstarch
1/2 teaspoon vanilla
Cook filling ingredients until thick.

Mix pastry ingredients together. Roll and place half of cake mixture in pan or on tray; put filling on top, roll and place second half of cake mixture on top. Put crumbs and nuts on top of cake and bake at 350 degrees for 25 to 30 minutes.

YUM YUM CAKE Gloria Kraftician Allentown

Ingredients:
1 box yellow cake mix (follow directions according to the box)

Topping:
1 box of vanilla pudding
1 cup milk
8 ounces cream cheese, softened
1 9-oz. whipped topping
Mix all ingredients well. Then spread over cool cake.

Then spread:
2 20-oz. cans crushed pineapple, well drained
1 cup of coconut
1 cup of peanuts, chopped
1 jar of maraschino cherries
Spread all of these toppings evenly over whipped topping icing. Keep in refrigerator until ready to serve.

Yum Yum cake is a retro sheet cake made with a few simple ingredients yet tastes completely homemade. This cake has been showing up at potlucks, church socials and backyard barbecues for decades, always with an empty plate at the end. Everyone loves Yum Yum cake!

JOEY'S KINDERGARTEN CUTOUTS Pastor Kathleen Coleman Bethlehem

3 cups flour
1 cup of sugar
1½ teaspoons baking powder
1/2 teaspoon salt
3 tablespoons light cream

1 cup butter
1 egg
1 teaspoon vanilla

Combine all ingredients. Roll out dough on floured surface. Place on baking sheet and sprinkle with colored sugars. Bake at 400 degrees

for 8 minutes. *I have tried many recipes for cutout cookies, but this is still the best and the easiest! It actually came from my son's kindergarten class!*

NUT TASSIES Marilyn Roth Albrightsville (Recipe by Mother Ruth Ann Thomas)

Dough:
1 cup butter, softened
1 8-oz. package cream cheese, softened
2 cups flour

Beat butter and cream cheese until smooth. Add flour; mix until a soft dough forms. Shape dough into 1-inch balls, cover, chill at least 1 hour or overnight.

Filling:
4 tablespoons butter, melted
1½ cups brown sugar, packed
2 eggs
1 tablespoon vanilla
3 cups of walnuts, chopped
1/2 teaspoon cinnamon

Mix butter, brown sugar, eggs, vanilla and cinnamon all together then add walnuts.

Preheat oven to 350 degrees. Place balls of dough into cups of ungreased mini-muffin pans (I still use that can of nonstick flour spray and spray before I put dough in) press dough into cups to form tart shell. Before adding the filling; add a one-quarter teaspoon of apricot filling then fill tart shells evenly with filling mixture.

Bake 20-25 minutes or until lightly golden brown. Remove from pan to cooling rack. Cool completely. Sprinkle with powdered sugar if desired. Makes about 48 Tassies. *(My Mother got this recipe from her boss Florence at work they both worked for Wiley House in the kitchen as cooks. She*

brought this recipe home and her daughters helped her make them, it was around Christmastime, us kids and our Father were like "WOW" we loved them ever since, that was back in 1980 and we make them every Christmas.

When I make these cookies it always takes me back in time when my sister's and I would want to make these Nut Tassies and would call our Mom at work and ask her "Mom how do you make the dough and filling" and she could remember the recipe without looking at the recipe card. God Bless my Mom and those good old fashioned days.!

CREAMY RICE PUDDING Connie Rogaski Whitehall Sent by Marilyn Roth

1 cup rice
1 cup sugar (Connie uses a 1/2 cup)
1/2 gallon whole milk
1/8 teaspoon salt

Combine the four ingredients above and cook low to medium heat for 1 hour. Stir often because you don't want it to stick on bottom of pan, it will start getting thick, then remove from heat and add 4 large scoops of vanilla ice cream and 1/2 to 1 teaspoon of vanilla. Chill and serve. Sprinkle with cinnamon.

Note: Connie is a dear friend of ours for many years and she made this creamy rice pudding for one of my parties. (I love rice pudding) and this rice pudding was a huge hit with all our guest and me. Everyone went up to Connie and asked her for her recipe. I think it has to do with the ice cream but it is the BEST! When I had a party that was what she always brought with her. Yummy!

☀️ *Beverages / Slushies / Smoothies / Cocktails* ☀️



Cranberry Holiday Mimosa

CRANBERRY HOLIDAY MIMOSAS
Nicole Albert
Leighton

cranberries (optional)

Recipe by the glass:
Sparkling sugar
Cranberry juice
Extra dry or Brut
Champagne
Fresh or frozen

Dip Champagne flute rims in water and dip into sparkling sugar
Pour 2 ounces of cranberry juice
Pour 4 ounces of Champagne
Top with cranberries (optional)

APPLE CIDER MOSCOW MULE
William Darnell
Summit Hill

2 ounces vodka
2-4 ounce apple cider
1/2 ounce fresh squeezed lime juice
4-6 ounce ginger beer

Garnish with fresh apple slices

Fill a copper mug with ice (stainless steel will work in a pinch). Pour in ingredients, garnish and enjoy.

Top with cranberries (optional)

RED WINE SUMMER SANGRIA
Erica Ehrig
Leighton

3 regular sized bottles of sweet red wine, 750 ml each (I use Barefoot Sweet Red Blends)

1/2 cup sugar
3 cups water
1 cup orange juice
1 cup peach nectar
1/2 cup orange liquor
4 cups of club soda

Whatever fruit you like:
For a citrus flavor, apples, oranges, limes, lemons.

For a sweeter flavor, berries like strawberries, raspberries, blackberries and apples.

Bring 1/2 cup of sugar and 3 cups of water to a boil until the sugar is dissolved. Let stand 10 minutes. Combine the three bottles of wine, sugar water, orange juice, peach nectar and orange liquor. Put into the fridge overnight. In the morning add the four cups of club soda and fruit. Stir and enjoy.



Red Wine Summer Sangria

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Refreshing Strawberry Mojito

REFRESHING STRAWBERRY MOJITOS

**Alessandra Albert
Bangor**

Recipe per glass:

3 strawberries
3 mint leaves
1 shot of simple syrup

Muddle all of the items listed above together and then add:

3 shots of club soda
2 shots of Bacardi
Silver rum
1 shot of lime juice
Stir and enjoy.

BANANA BRUNCH PUNCH

**Marilyn Roth
Albrightsville**

6 medium ripe bananas
1 can (12 ounces) frozen orange juice concentrate, thawed

3/4 cup lemonade concentrate, thawed
3 cups warm water, divided
2 cups sugar, divided
1 can (46 ounces) pineapple juice, chilled
3 bottles (2 liters each) lemon-lime soda, chilled
Orange slices, optional

In a blender, cover and process the bananas, orange juice and lemonade until smooth. Remove half of the mixture and set aside. Add 1½ cups warm water and 1 cup sugar to blender; blend until smooth.

Place in large freezer

container. Repeat with remaining banana mixture, water and sugar; add to container. Cover and freeze until solid.

One hour before serving, remove punch base from freezer. Just before serving, place in a large punch bowl. Add pineapple juice and soda; stir until well blended. Garnish with orange slices if desired. Yield: 16-20 servings. (3 quarts)

This punch is so awesome everyone loves it, I have been making this punch for years when I planned my Easter Brunch. Every Easter Sunday the family would come over after church and we would have an Easter Egg Hunt, breakfast and the punch, and everyone would just keep drinking this punch and saying how great it tastes. A must try.

SNOW CONE MIX

**Tina Mertz
Leighton**

1 package Kool-Aid, any flavor
1 cup sugar
1 cup water

Over medium heat, bring to a slow boil water and sugar. Let boil for 3 minutes — just slowly, stirring occasionally. Remove from heat and stir in one package of Kool-Aid and let cool. Store in refrigerator and pour over crushed ice.

BASIC SANGRIA RECIPE

**Lillian Birkmier
Tamaqua**

3¼ cups dry red wine
1 tablespoon sugar
Juice of 1 large orange
Juice of 1 large lemon
1 large orange, sliced thin crosswise
1 large lemon, sliced thin crosswise
2 medium peaches, peeled, pitted and cut into chunks
8-oz. club soda

Combine all ingredients except for the club soda in a large punch bowl or serving pitcher, mixing well. Refrigerate overnight. Immediately before serving, mix in the club soda for added fizz. Ladle into cups with ice cubes.

ORANGE PUNCH Florence Steigerwalt Kunkletown

2 quarts orange drink, powder
2 quarts lemonade drink powder
1 frozen lemonade juice
1 frozen orange juice
1 large can pineapple juice
1-2 liter bottle 7UP

Use a little less water than called for when mixing the powder orange and lemonade drink mixes. Mix frozen lemonade and orange juice with a little less water than what calls for on the can to account for ice. Mix everything together in a punch bowl with ice. This punch is very good. I used this punch at the church for many years.



Lemon drop martini

LEMON DROP MARTINI

**Nicole Albert
Leighton**

2 ounces vodka
3/4 ounce triple sec
1½ ounces of fresh lemon juice
3/4 ounce of simple syrup
Ice for shaking
Slice of lemon for

garnish

Add into cocktail shaker:

Vodka, triple sec, lemon juice, simple syrup and 3-4 ice cubes
Secure lid and shake vigorously

Pour into martini glass and garnish with lemon and serve.

❁ Crackpot (Slow Cooker) ❁



Terri Kane's Slow Cooker Cheeseburger Soup.

SLOW COOKER CHEESEBURGER SOUP Terri Kane Summit Hill

- 3/4 pound ground meat
- 1/2 cup onion, diced
- 2 cloves garlic, minced
- Salt and pepper to taste
- 1 14-oz. can of diced tomatoes
- 4 cups chicken stock
- 1/2 cup heavy cream
- 1/4 cup flour
- 2 cups sharp cheddar cheese, shredded
- 1 cup pasta, uncooked (I use Barilla Ditalini pasta.)

In a large skillet, saute the ground meat and onion until meat is no longer pink. Add garlic and saute until fragrant, about one or two minutes. Season with salt and pep-

per. Add ground meat to slow cooker. Stir in the chicken stock and the can of tomatoes, including the juice. Cook on high for 3-6 hours on low. Thirty minutes before serving, whisk together the heavy cream and flour in a small bowl until no clumps remain, this is to thicken the soup. Whisk into the soup. Add the cheese and stir until it's melted.

Cook on low for an additional 25-30 minutes. While that's cooking, cook pasta according to instructions on the box. Drain and add to slow cooker, stir to combine. Serve the soup with toppings, such as additional cheese, crumbled bacon, sour cream and chopped pickles. Leftovers will thicken a lot as they sit in the fridge. To reheat, add a little water or extra chicken stock.

SLOW COOKER CHICKEN AND DUMPLINGS Terri Kane Summit Hill

- 2 pounds skinless, boneless chicken breast halves, cut into chunks
- 1 cup onion, diced
- 2 cups celery, diced
- 2 cups carrots, diced
- 2 tablespoons butter
- Parsley, season salt, poultry seasoning and garlic powder to taste
- 2 1/2 cups water or chicken stock, enough to cover ingredients
- 2 10.5-oz. cans condensed cream of chicken or celery soup
- 1 10-oz. package refrigerated biscuit dough

Place chicken, onion, celery, carrots, butter, and seasonings in a slow cooker. Pour condensed soup and enough stock to cover ingredients. Cover and cook for 5-6 hours on

low or 4 hours on high. About 1-2 hours before serving, tear biscuit dough into pieces. Place dough in the slow cooker. I also push them down into the soup. Cook until dough is no longer raw in the center. Enjoy!

PAUL'S POTATO SOUP Shannon Getz Northampton

- 1 small onion, minced
- 1/2 stick butter
- 3 cans cream of potato soup
- 1 can of water
- 1 quart of half-and-half
- 2 jars of soft bacon bits
- Pepper to taste

Saute onion with butter and then add to slow cooker with cream of potato soup, water, half-and-half, bacon bits and pepper. Cook on low for 4 hours.



Terri Kane's Slow Cooker Chicken and Dumplings.

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❁ Crockpot (Slow Cooker) ❁



Slow cooker hot cocoa by Terri Kane.

SLOW COOKER HOT COCOA Terri Kane Summit Hill

1½ cups heavy
whipping cream
1 14-oz. can sweetened
condensed milk
6 cups milk
1 teaspoon vanilla
2 cups of milk
chocolate chips

Stir together the whipping cream, milk, vanilla, and chocolate chips in a 5-quart slow cooker. Cover and cook on low for 2 hours, stirring occasionally with whisk until mixture is hot and chocolate chips are melted. Once it is heated through and chocolate is melted, switch the slow cooker to the warm setting. Stir again before serving. If you have trouble getting the chocolate to melt, turn to high temporarily. Garnish individual cups of hot chocolate with whipped cream or marshmallows.

BEEF ROAST Donna Hall Leighton

3-4 pounds chuck
roast
5 baking potatoes,
unpeeled
8 carrots, peeled
3 onions, peeled, cut
in half
1 carton beef stock
Pepper to season
Garlic powder to
season

Place roast in a slow cooker. Sprinkle pepper and garlic powder over roast for seasoning. Scrub potatoes with skin on, cut in quarters and place in cooker. Peel carrots, cut in half and then place in cooker. Peel onions and cut in half, and place in slow cooker, and then pour in the beef stock. Cook on low for 8 hours.

HOME

Cooking

CROCKPOT CHICKEN AND DUMPLINGS Vera Nederostek Northampton

4 skinless, boneless
chicken breast halves
2 tablespoons butter
2 10.75 ounce cans
condensed cream of
chicken soup
1 onion, finely diced
2 10-oz. packages
refrigerated biscuit
dough, torn into pieces

Place the chicken, butter, soup and onion in a slow cooker, and fill with enough water to cover. Cover and cook for 5-6 hours on high. About 30 minutes before serving, place the torn biscuit dough in the slow cooker. Cook until the dough is no longer raw in the center.

SLOW COOKER PARMESAN GARLIC CHICKEN AND POTATOES Terri Kane Summit Hill

2 pounds potatoes, cut
into 1/4 inch slices
2 tablespoons olive oil
1 teaspoon kosher salt

¾ teaspoon black
pepper
½ teaspoon paprika
2 pounds skinless,
boneless, chicken
breasts

1 cup Parmesan garlic
sauce (I use Buffalo Wild
Wings Parmesan Garlic
Sauce)

½ cup water or
chicken stock
¼ cup Parmesan
cheese, grated (optional)
1 tablespoon fresh
parsley, chopped or to
taste (optional)

In a large bowl, combine olive oil, salt, black pepper, paprika, Parmesan Garlic Sauce, and water or chicken stock. Whisk until well combined. Add potatoes and stir until well coated. Using a slotted spoon, scoop potatoes into slow cooker. Add chicken to the remaining sauce and mix well. Pour the chicken and sauce over the potatoes.

Cook on high for 4 hours or on low for 6 hours or until chicken is cooked through and potatoes are tender. Enjoy with a sprinkle with parsley and Parmesan cheese.



Slow cooker Parmesan Garlic Chicken and Potatoes by Terri Kane of Summit Hill.

4 popular wine varieties and the foods that go with them

Ingredients and culinary skills are not the only components that can bring out the flavor in a delicious meal. Wine can serve as the perfect complement to a meal, particularly when individuals identify which varieties go well with certain foods.

Wine lists can sometimes be intimidating when dining at establishments known for their extensive offerings. In such instances, diners can ask servers for recommendations, as many restaurants teach staff about which wines go well with the various dishes on their menus. But diners also can learn which wines pair best with certain types of food, a process that can be both enjoyable and illuminating. The following are four popular wine styles, their flavor profiles and foods that go well with them.

1. Pinot Noir

Pinot Noir is a popular style of wine that can be found on the red wine list at many establishments.

Wine Folly notes that Pinot Noir is a dry, light-bodied red that has a very fruity, floral taste. Wine Folly notes that a Pinot Noir typically pairs well with chicken, pork, veal, duck, or cured meat.

2. Cabernet Sauvignon

Wine.com reports that Cabernet Sauvignon is the most planted and popular red wine grape in the world. A Cabernet Sauvignon is full-bodied and tends to be higher in alcohol by volume (ABV) than other styles, which is something diners should keep in mind. Wine Folly indicates lamb, beef and smoked meats pair well with Cabernet Sauvignon.

3. Chardonnay

Chardonnay is widely considered the most popular white wine in the world. In fact, WineInsiders.com reports that almost every wine region around the world grows the variety of grapes necessary to make Chardonnay. Wine Folly indicates

Chardonnay boasts a yellow citrus fruit taste that can be akin to banana or pineapple and often features a touch of butterscotch, vanilla or toasted caramel. Chardonnay pairs well with seafood like lobster, crab and shrimp, but also goes well with chicken and pork.

4. Sauvignon Blanc

Sauvignon Blanc is another white wine that boasts a fruity flavor profile. The profile of Sauvignon Blanc calls to mind exotic fruits like honeydew melon and kiwi. Sauvignon Blanc is considered a light- to medium-bodied white wine, and Wine Folly reports that it goes well with fish, chicken, pork, and veal. In addition, Sauvignon Blanc pairs well with various ethnic cuisines, including Mexican, Vietnamese and French dishes.

When paired with the right dish, wine can make a night out at a favorite restaurant that much more memorable.

How to roast pumpkin seeds

Carving jack-o'-lanterns is a Halloween tradition that both adults and children enjoy. It's hard to resist an opportunity to carve a funny or scary face into a pumpkin that will soon make its way to the front porch, but there's another irresistible element to carving pumpkins as well.

Roasted pumpkin seeds make for a tasty, tempting treat. Seeds must be removed before carving pumpkins, so turning them into a savory snack is a great way to make use of them and cook up some fuel for family carving sessions.

Roasting pumpkin seeds is a straightforward process, though some people may have their own techniques to make seeds more flavorful. The following recipe for "Pumpkin Seeds" from the Food Network reflects various ways to prepare this beloved snack, ensuring that people with varying tastes can no doubt find a way to incorporate their favorite flavors into this Halloween staple.



Pumpkin Seeds

1. Seed the pumpkin: Preheat the oven to 300 degrees F. Using a spoon, scrape the pulp and seeds out of your pumpkin into a bowl.
2. Clean the seeds: Separate the

seeds from the stringy pulp, rinse the seeds in a colander under cold water, then shake dry. Don't blot with paper towels; the seeds will stick.

3. Dry them: Spread the seeds in a single layer on an oiled baking sheet and roast 30 minutes to dry them out.

4. Add spices: Toss the seeds with olive oil, salt and your choice of spices (see below). Return to the oven and bake until crisp and golden, about 20 more minutes.

5. Sweet Toss with cinnamon and sugar (do not use salt in step 4).

6. Indian Toss with garam masala; mix with currants after roasting.

7. Spanish Toss with smoked paprika; mix with slivered almonds after roasting.

8. Italian Toss with grated Parmesan and dried oregano.

9. Barbecue Toss with brown sugar, chipotle chile powder and ground cumin.

Smoking food for beginners

There's no shortage of ways to impart flavor to foods when cooking at home. Smoking food is one method that has grown increasingly popular in recent years.

Smoking imparts unique flavor to a wide variety of foods. Like other approaches to cooking, smoking involves a learning curve that may include some trial and error. Grilling enthusiasts who want to try their hand at smoking food can keep these tips in mind.

Remember the mantra "low and slow." Low and slow is the preferred method among cooks experienced in smoking. The method involves cooking foods at low temperatures for long periods of time. When smoking, unlike with traditional grilling, cooks want to ensure the food is not directly over a flame.

Smoking stones can be used to absorb and deflect heat, and similar products can accomplish the same. That absorption and deflection allows foods to cook slowly, which in turn helps impart the smoky flavor people love.

Consider adding water to create moisture. A water pan inside the smoker can ensure foods remain moist while smoking. Long cooking times can dry foods out, but the water in a water pan can make the environment inside the grill more humid.

Add flavor with wood. Seasoned wood chunks and wood chips can add flavor to foods, and such products are readily available at many grocery stores and home improvement retailers. Choice of chunk or chips depends on which type of smoker individuals have. The grilling experts

at Weber advise using chips when light smoking for less than an hour. If smoking for an hour or more, Weber advises using chunks.

Consider accessorizing an existing grill. Smokers or grills that can accommodate smoking can be expensive, and cooks who already have reliable charcoal or gas grills may not be able to justify such an investment. In such instances, smoker boxes, which sit right on an existing grill grate and make it easy to transform grills into makeshift smokers, can do the trick. In addition, smoker attachments that can be attached to gas and charcoal grills can enable a less expensive introduction to smoking foods.

Monitor temperatures. Temperature is important when smoking foods. If temperatures rise too

quickly, foods can quickly become dry and overcooked. If temperatures do not rise, foods can sit on the grill for hours on end. Each recipe is unique and will suggest an ideal temperature range when cooking foods slow. That may require staying home and monitoring the grill temperature, periodically adjusting vents to maintain a steady temperature.

Many smokers now enable users to monitor temperatures via a smartphone app, and those can be useful for cooks who cannot stick around the house for the duration of the smoking.

Smoking is a popular way to cook foods over an open flame. Smoking may involve some initial trial and error, but the results are well worth navigating one's way through the learning curve.

Safe food preparation

Various behaviors are integral to maintaining personal health. While exercise and eating healthy foods is one of them, safe cooking is a major component as well.

The World Health Organization reports that each year unsafe food causes 600 million cases of foodborne diseases and 420,000 deaths. Eating unsafe food is a major problem in developing nations, but also poses a threat closer to home. The Centers for Disease Control and Prevention estimates 48 million people get sick, 1,280,000 are hospitalized, and 3,000 die from foodborne diseases each year in the United States.

Many different microorganisms can be blamed for causing foodborne illnesses in people. B. cereus food poisoning, botulism, campylobacteriosis, cyclosporiasis, listeriosis, and E. coli infection are some of the more common diagnoses. Symptoms may range from

fever to muscle aches to diarrhea to stomach cramps.

Though not every foodborne disease can be prevented, diligence on the part of individuals when they handle and cook food can significantly reduce the risk of experiencing a foodborne illness. Adhering to the guidelines of Clean, Separate, Cook and Chill can keep people safe. The following are some additional ways to prevent foodborne pathogens from making others sick, courtesy of the Food and Drug Administration and the United States Department of Agriculture.

Clean

Cleanliness is vital to avoiding foodborne illnesses. Hands should be washed before and after handling food for 20 seconds with warm, soapy water. Thoroughly wash any surfaces that come in contact with foods, particularly raw meat, poultry, fish, and eggs. Surfaces should

include cutting boards and counters.

Separate

Do not cross-contaminate. Keep raw food separate from cooked foods. Also, do not use the same utensil to handle raw foods and cooked ones. Wash utensils and food preparation dishes promptly, and refrain from using marinade on cooked food if it has been in contact with raw meats.

Another way to avoid cross-contamination is to pack meat, eggs, and poultry separate from raw produce and other foods that will not be cooked. This way bacteria cannot easily be transferred, even if items are in packages.

Cook

A food thermometer is a person's best asset against foodborne illnesses. Always cook food to the recommended internal minimum temperature, which can help kill any pathogens

in the food. Rather than judging doneness by sight alone, use a thermometer to prove that the food is thoroughly cooked. In addition, foods that are supposed to be served hot should remain hot. When serving a buffet, consider using chafing dishes to keep foods at or above 140 F.

Chill

Cold foods need to be refrigerated to prevent spoilage. Do not leave food out of the refrigerator for more than two hours, or one hour if it is outdoors when the temperature is 90 F or hotter. Consider spreading foods thinly when packaging to help them chill down faster and later defrost more readily when leftovers will be used. Cold foods should be held at or below 40 F.

Safe food handling, cleaning and cooking reduces the risk for foodborne illnesses.

❁ Crackpot (Slow Cooker) ❁

SLOW COOKER SPAGHETTI SAUCE Terri Kane Summit Hill

- 1 28-oz. can crushed tomatoes
- 1 8-oz. can tomato sauce
- 1 28-oz. cans stewed tomatoes, drained, but reserve liquid for later
- 1/2 cup red wine
- 1/2 cup sliced green olives
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1/4 teaspoon paprika
- 1 teaspoon fresh parsley, chopped
- 1/2 teaspoon ground white pepper
- 1/4 teaspoon cayenne pepper
- 1 1/2 tablespoons olive oil
- 1/2 cup sweet onion, finely chopped
- 2 cloves garlic, crushed and chopped
- 1/3 cup fresh mushrooms, sliced
- 1 tablespoon brown sugar
- 1/2 cup red wine

Mix together the crushed tomatoes, tomato sauce, stewed tomatoes, 1/2 cup of red wine, green olives, basil, oregano, paprika, parsley, white and cayenne pepper in a slow cooker. Set the cooker to low. Place 1 1/2 tablespoons of olive oil in a skillet over medium heat. Saute sweet onion until the onion just begins to soften, about 2 minutes.

Stir in garlic and cook the mixture for 3 more minutes before mixing



Homemade spaghetti sauce is a slow cooker treat.

in mushrooms. Reduce heat, and stir in the brown sugar, and mix to dissolve. Pour 1/2 cup of red wine into the skillet, and scrape the pan with a wooden spoon to dissolve any brown flavor bits into the wine.

Bring to a simmer over medium-low heat just until all the ingredients have had time to introduce themselves to each other, about 6-8 minutes. Pour the mixture into the slow cooker. Cook on low for 8 hours to overnight. Add more red wine or reserved tomato juice if needed to prevent the sauce from getting too thick and burning on the bottom.

* I sautéed some meatballs and added them when there was about an hour left to cook.

* After 7 hours cooking,

if the consistency is too soupy to serve over pasta, add one 6-ounce can of tomato paste, which should bring it to the right consistency. 8 servings.

SLOW COOKER CHICKEN NOODLE SOUP Terri Kane Summit Hill

- 1/2 cup butter
- 1 can of cream of chicken soup
- 1 can cream of celery soup
- 4 cups broth
- 1 cup frozen or cooked vegetables
- 2 cups chicken, cooked and chopped
- 1 package of frozen or precooked noodles
- Salt and pepper to taste

Put butter, soups, broth and vegetables in slow cooker on high for 2 hours. Add chicken and noodles. Cook for another hour. Enjoy with crackers, rolls or anything else you like to dunk into your soup. Makes about 8 servings. This may be a slow cooker recipe, but is done in no time at all.



Slow Cooker Chicken Noodle Soup by Terri Kane.



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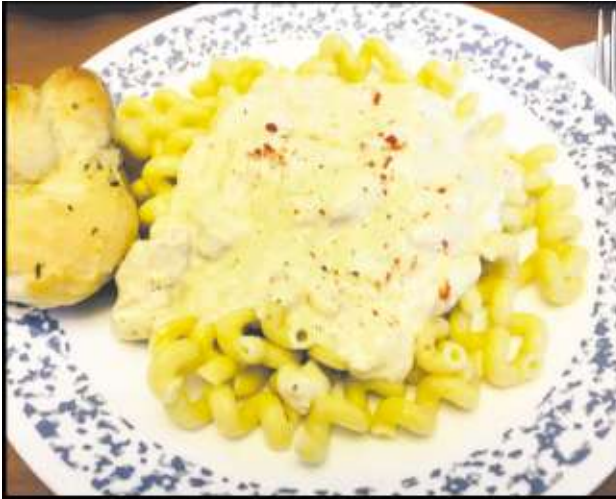
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❁ Crackpot (Slow Cooker) ❁



Slow Cooker Chicken Tetrazzini by Terri Kane.

SLOW COOKER CHICKEN TETRAZZINI Terri Kane Summit Hill

3 skinless, boneless chicken breast, cut into pieces

2 tablespoons butter, melted

1 7-oz. package dry Italian style salad dressing mix

2 tablespoons butter

1 small onion, sliced

and separated into rings

3 cloves garlic, minced

1 10.75-oz. can

condensed cream of

chicken soup

1/2 cup chicken broth

1 8-oz. package cream

cheese, softened

Place chicken in the

slow cooker crock. Top with 2 tablespoons melted butter; sprinkle with Italian dressing mix.

Cover and cook on high for 3 hours. Heat the remaining 2 tablespoons of butter in a large skillet over medium heat. Stir in onion and garlic; cook and stir until onion is soft, about 5 minutes. Mix the cream of chicken soup, chicken broth and cream cheese.

Pour mixture over the cooked chicken in the slow cooker. Cover and continue to cook on low until chicken is fork tender and the sauce has thickened, about 1 additional hour. Serve over pasta with garlic bread.

SLOW COOKER BROWN SUGAR & BALSAMIC GLAZED PORK TENDERLOIN Terri Kane Summit Hill

1/2 teaspoon garlic powder

1 teaspoon ground sage

1/2 teaspoon salt

1/4 teaspoon pepper

1 garlic clove, crushed

1/2 cup water/broth

2 pounds pork

tenderloin

1/2 cup brown sugar

1 tablespoon

cornstarch

1/4 cup balsamic

vinegar

1/2 cup water/broth

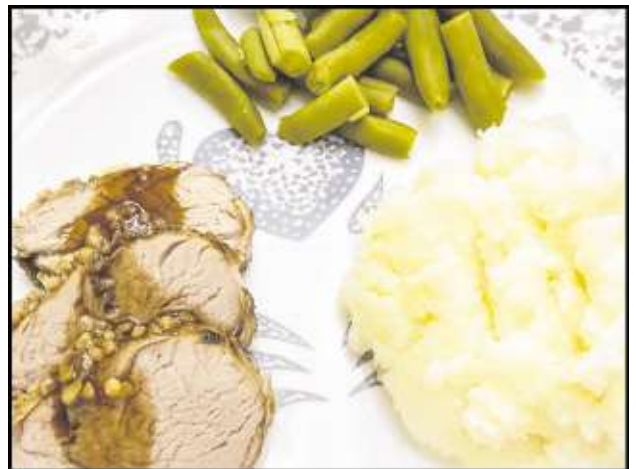
(optional: use liquid from

slow cooker)

2 tablespoons soy sauce

1 tablespoon honey

Rinse and paper towel dry the pork tenderloin. Mix together garlic powder, sage, salt, pepper and garlic, and rub over the tenderloin. Place water/broth in slow cooker, followed by the tenderloin, and cook on low for 6-8 hours. One hour before the roast is finished, in a small sauce pan, mix together the brown sugar, cornstarch, balsamic vinegar, water/broth, soy sauce and honey. Heat over medium heat and stir until mixture thickens, about 4 minutes. Pour glaze over tenderloin. Spoon glaze 2 or 3 times during the last hour of cooking. Slice and serve with remaining glaze on the side.



Slow Cooker Brown Sugar & Balsamic Glazed Pork Tenderloin by Terri Kane.



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❁ Crackpot (Slow Cooker) ❁



Apple butter and pork is a perfect fall combination.

**SLOW COOKER
APPLE PORK LOIN**
Terri Kane
Summit Hill

- 2-4 pound pork loin
- Seasoning or Adobo
- 1 ½ cups apple juice
- 1 cup apple butter
- 1/4 cup brown sugar
- 2 tablespoons water
- 1/4 teaspoon cinnamon

Season pork loin with

seasoning or Adobo and place in slow cooker. Pour the rest of the ingredients onto the pork loin. Cook on high 4-5 hours. Remove liquid and thicken in saucepan with 1 tablespoon cornstarch and 3 tablespoons water if needed. You can also cook 1 cup each chopped carrots and potatoes along with pork loin. Enjoy!

**SLOW COOKER CORN
CHOWDER**
Terri Kane
Summit Hill

- 2 medium size potatoes, diced
- 1/2 cup onion, diced
- 4 cups corn
- 1 clove garlic, mined
- 2 teaspoons Adobo
- 2 cups water
- 2 cups half-and-half
- Salt and pepper to taste

Bacon bits and cheese for garnish

Add potatoes, onion, garlic, corn, adobo, and water to slow cooker. Cook on high for 3 ½ hours or until potatoes are done. Add hot half-and-half to slow cooker and cook another 30 minutes. Garnish with bacon bits and cheese.



Terri Kane submitted a recipe for Corn Chowder.

**EASY SLOW-COOKER
BRACIOLE**
Camille Capriglione
Stroudsburg

- 8-10 thin-sliced flank steaks (top or bottom round)
- 2 24-oz. jars of marinara or meat flavored sauce
- 4 cloves of garlic, chopped
- 1/2 cup grated Parmesan or Romano cheese
- Dried oregano

Pour sauce into a slow cooker. Set to low heat and cover. Lay steaks flat. Portion garlic onto center of each steak. Sprinkle grated cheese evenly on steaks, then sprinkle with oregano. Roll steaks, leaving thick ends on the outside. Secure with baker's twine or toothpicks. Place rolled

steaks in slow cooker, submerged in the sauce. cook on low 6-8 hours, turning braciola twice, until meat is tender to a fork. Remove twine/toothpicks. (leave steaks rolled). Serve braciola with crusty bread or over cooked pasta. Serves 4.

SMOTHERED STEAK
Janet Kahora
New Tripoli

- 2-2 ½ pounds boneless, top round steak
- 1 16-oz. jar savory brown gravy
- 4 tablespoons Italian dressing
- 1 package onion soup mix

Blend together gravy, Italian dressing and onion soup mix. Place steak serving pieces into slow cooker. Pour liquid mixture over steak. Cook on low for 4-6 hours or high for 3-4 hours. Serve with mashed potatoes. This gravy is delicious! It's one of our favorite dishes for company.

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❁ Crackpot (Slow Cooker) ❁



Tuscan Chicken is a slow cooker favorite.

SLOW COOKER TUSCAN CHICKEN Terri Kane Summit Hill

4 boneless, skinless chicken breasts
1/2 cup large green olives, cut in half
1/4 cup olive oil
1 cup onion, sliced
8 cloves garlic, minced
1 1/2 cups heavy cream
2 cups fresh spinach, torn

Place chicken in the bottom of the slow cooker. Sprinkle with the Italian seasoning mix, salt and pepper. Top with sun-dried tomatoes and sliced olives. Heat oil in a saucepan over medium heat; add onion, saute for about 4 minutes; add garlic, saute for another minute.

Using a slotted spoon, spread the onions over the sun-dried tomatoes and olives. With the skillet at medium heat, add the heavy cream. stir until the olive oil is incorporated and the sauce begins to bubble. Pour evenly over the onions. Cover slow cooker. Cook on high for 3-4 hours, or low for 6-7 hours. At 15 minutes before serving, remove

chicken and pull apart. Return chicken to slow cooker along with the spinach. We serve it along with a side of rice. Enjoy!

SLOW COOKER CHEESY CHICKEN AND RICE Terri Kane Summit Hill

4 boneless, skinless chicken breasts, cut into large chunks
Pepper, Adobo, garlic and onion powder
1 large sweet onion, chopped
1 10.5-oz. can condensed cream of anything soup (I use celery soup)
1 8-oz. package yellow rice mix (I use Zatarain's brand)
1 15-oz. can whole kernel corn, drained
1 cup cheddar cheese, shredded

Place chicken in the bottom of a slow cooker. Season with pepper, Adobo, garlic and onion powder. Scatter onion over chicken. Spoon soup on top. Cover and cook on low for 7-8 hours or on high for 3-4 hours. When chicken is almost finished cooking, cook rice mix according to package directions. Stir cooked rice and cheddar cheese into the slow cooker a few minutes before serving. Enjoy!

PULLED PORK Michele Toniatti Summit Hill

4-6 pound pork roast or pork butt
1 package onion soup mix
1 cup water
Put in slow cooker, low heat for 8 hours
When finished, save 2 cups of pork broth and shred pork

Sauce:

2 cups pork broth (saved)
1 cup ketchup
2 tablespoons mustard
2 tablespoons Worcestershire sauce
1 tablespoon celery seed
2-4 tablespoons brown sugar
Bring to a boil and cook until sugar dissolves. Add to pork and mix well. Tastes best if made a day or two before serving.

PA DUTCH TURKEY BBQ Karen Christman Palmerston

Season turkey with poultry seasoning, pepper, garlic powder. Put a whole turkey in crock pot or roast in oven.

When done, take all the turkey off the bones.

1 stick of butter
2 cans of cream of celery

1 can of water

Keep the turkey drippings and strain it. Put a stick of butter, 2 cans of cream of celery, 1 can of water, and the turkey broth in the slow cooker and add the turkey to it and cook on low.



SLOW COOKER CREAMED CORN Terri Kane Summit Hill

2 15-oz. cans whole kernel corn or two 16 ounce packages frozen corn
4 ounces cream cheese, softened
1/4 cup butter, softened
1/4 cup milk
1/2 tablespoon white

sugar
Salt and pepper to taste

In a slow cooker, combine corn, cream cheese, butter, milk and sugar. Cook on high for 2-4 hours or on low for 4-6 hours. Season with salt and pepper to taste. You can also use a mixture of white and yellow corn.



Terri Kane makes creamed corn in the slow cooker.

❁ *Crackpot (Slow Cooker)* ❁

CHICKEN BACON CHOWDER
Marsha Estep
Andreas
Lehighton Area
Lioness Lions Club

1 pound bacon, cut up
 1 large onion, chopped
 3 cans cream of chicken soup
 3 cans kernel corn, drained
 3 cans creamed corn
 3 cans potatoes, drained
 3 cups milk
 2 teaspoons parsley
 3 chicken bouillon cubes

Cook bacon and cut into small pieces. Saute chopped onion in bacon grease. Add all other

ingredients into slow cooker. The longer you cook, the better it gets.

SLOW COOKER MEDITERRANEAN ROAST TURKEY BREAST
Terri Kane
Summit Hill

1 4-pound boneless turkey breast, trimmed
 1/2 cup chicken broth, divided
 4 tablespoons fresh lemon juice
 2 cups onion, chopped
 1 cup pitted kalamata olives
 1 cup oil-packed sun dried tomatoes, thinly sliced
 2 teaspoons oregano
 2 teaspoons basil

1 teaspoon parsley
 1 teaspoon dill
 1 teaspoon onion powder
 1 teaspoon garlic powder
 1/2 teaspoon rosemary
 1/2 teaspoon thyme
 1/2 teaspoon cinnamon
 1/2 teaspoon salt
 1/4 teaspoon black pepper
 3 tablespoons all-purpose flour

Place turkey breast, 1/4 cup chicken broth, lemon juice, onion, kalamata olives, sun-dried tomatoes, seasonings, salt and pepper in the crock of a slow cooker. Cover; cook on low for 4-5 hours. Combine the remaining 1/4 cup chicken broth and

the flour in a small bowl; whisk until smooth. Stir into slow cooker. Cover and cook on low for an additional 30 minutes.

SWISS STEAK
Barbara Leiby
Jim Thorpe

1 pound steak, any kind, cut into small pieces, season with flour and salt and brown
 2/3 cup carrots, diced
 2/3 cups onion, diced
 2/3 cups celery, cut up
 1-16 ounce can whole tomatoes
 1 can water, use tomato can

Simmer in crock pot for about 2 hours until done. We love this meal with mashed potatoes.

❁ *Miscellaneous* ❁

MARLENE'S HOMEMADE PIZZA SAUCE

Marlene Wertman
Germansville

12 ounces tomato paste
 2 large (15-ounce each) tomato sauce
 4 tablespoons oregano
 4 tablespoons Italian seasoning
 1 teaspoon onion powder
 1 teaspoon garlic powder
 1 teaspoon salt
 2 teaspoons sugar
 1/4 teaspoon pepper

Place above in medium size pot. Cook on medium about 1/2 hour. Stir well. Simmer about 1 hour. Yields enough for 2 12-inch round shells with some leftover, which can be frozen.

DELICIOUS HOT DOG SAUCE
Margaret Mottsney
Beaver Meadows

1 pound ground beef
 2 teaspoons chili powder
 2 teaspoons paprika
 2 teaspoons cumin
 1 tablespoon onion, minced
 1/2 teaspoon red pepper
 1/2 teaspoon oregano
 1 teaspoon salt
 1/4 teaspoon black

pepper
 1 8-ounce can tomato sauce

Brown ground beef and chop till its finely chopped. Add all ingredients and add the tomato sauce and 3/4 can water. Simmer for 45 minutes. Enjoy on hot dogs,

HOMEMADE SEASONINGS

Marlene Wertman
Germansville

Taco seasoning:
 2 tablespoons chili powder
 2 tablespoons paprika
 2 tablespoons oregano
 4 teaspoons garlic powder
 4 teaspoons onion powder
 4 teaspoons cumin
 4 teaspoons red pepper flakes
 2 teaspoons salt

Mix together and store in a tightly sealed jar.

ITALIAN DRESSING
Marlene Wertman
Germansville

2 cups white vinegar
 1 cup vegetable oil
 1 1/2 teaspoons garlic powder
 1 tablespoons parsley
 1 tablespoons sugar
 1 teaspoon salt
 1 teaspoon pepper
 1 tablespoon onion

powder
 2 tablespoons oregano
 1 teaspoons basil
 Measure all dry spices and mix well. Add vinegar and oil and mix well. Store in refrigerator up to 2 weeks. Shake or stir well before using.

CREAM CHEESE FROSTING

Florence Steigerwalt
Kunkletown

2 8-ounce packages cream cheese, softened
 1 cup (2 sticks) unsalted butter, softened
 2 teaspoons vanilla
 1/4 teaspoon salt
 3 cups powdered sugar, sifted

Mix all together at one time and mix well.

BUTTER CREAM FROSTING

Florence Steigerwalt
Kunkletown

2 sticks unsalted butter, softened
 1 pound powdered sugar
 2 tablespoons heavy cream
 2 teaspoons pure vanilla

Beat the butter by mixer until creamy, about 2 minutes. Turn mixer to low and gradually add the powdered sugar, mixing with the heavy cream, and

add the vanilla. Put mixer on high and beat until fluffy, about 2 minutes.

CHOCOLATE FROSTING
Florence Steigerwalt
Kunkletown

2 cups semisweet chocolate chips
 1/2 cup butter
 1 teaspoon vanilla
 1 cup sour cream
 4 1/2 to 5 cups powdered sugar, sifted

In sauce pan, melt chocolate chips and butter over low heat, stirring often. Remove from heat and cool 5 minutes. Place in bowl and add sour cream and vanilla. Mix well, add sugar and beat until light and fluffy.

PEANUT BUTTER MELTS

Mary Franya
Lehighton

1 cup white chocolate candy wafers
 1/2 cup peanut butter

Slowly melt chocolate in double boiler; when melted add 1/2 cup peanut butter and stir until well blended. Pour into molds or in cups. For cups, add crispy rice after the peanut butter and slowly bring up to temp. Don't boil water. Add to paper-lined mini cupcake tins and cool to set.

☀ *Breakfast* ☀

MOM'S BEST BUTTERMILK PANCAKES Linda Paul Nesquehoning

2 cups of all-purpose flour
2 tablespoons of sugar
1 teaspoon salt
3½ teaspoons baking flour
2 eggs
1¾ cup buttermilk
2 tablespoons melted shortening (Crisco)

In a large bowl, whisk the dry ingredients; in a large measuring cup, whisk buttermilk, eggs and shortening. Add to dry ingredients, and do not over mix. Make sure there's no dry flour. Let the mixture stand for 5 minutes. It will be fairly thick. If using a nonstick griddle or pan, on medium heat, no need to add any oil. Ladle about a 1/2 cup of batter, slightly smooth with the back of the ladle. First side about 3 minutes, flip, and another 1½ minutes.

BANANA BREAD Harry Nonnemacher Leighton

1 cup sugar
8 tablespoons (1 stick) unsalted butter, room temperature
2 large eggs
3 ripe bananas
1 tablespoon milk
1 teaspoon ground cinnamon
1 teaspoon of allspice
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
Preheat oven to 325 degrees
Butter a 9-inch by 5-inch by 3-inch loaf pan
Cream the sugar and butter in a large mixing bowl until light and fluffy. Add the eggs one at a time, beating well after each addition.
In a small bowl, mash the bananas with a fork. Mix in the milk and cinnamon. In another bowl, mix together the flour, baking powder, baking soda and salt. Add

the banana mixture to the creamed mixture and stir until combined.

Add dry ingredients, mixing just until flour disappears. Pour batter into prepared pan and bake 1 hour to 1 hour 10 minutes, until a toothpick inserted in the center comes out clean. Set aside to cool on a rack for 15 minutes. Remove bread from pan, invert onto rack and cool completely before slicing.

UPSIDE DOWN APPLE PANCAKE (LIKE A CAKE) Karen Christman Palmerton

4 tablespoons butter
1/4 cup brown sugar
5 or 6 apples, cored and sliced
2 cups pancake mix
2 cups water
1 egg
1 teaspoon cinnamon

Mix pancake mix and water together till smooth. Put cinnamon on the apple slices in a bowl. Melt butter in frying pan with brown sugar. Put sliced apples in frying pan. When apples are turning soft put cinnamon on. Pour the pancake batter over the apples and smooth over top with spatula. Keep smoothing over apples. When it seems to start baking, cover with lid until pancake batter is finished. Check with cake tester if not wet; loosen around edge of pan and flip onto plate. They are delicious.

HOMEMADE PANCAKES Barbara Leiby Jim Thorpe

1 cup flour
2 tablespoons sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon baking powder
1 cup milk
2 tablespoons butter, melted
1 large egg
Mix together dry ingredients, then beat milk, butter and egg, then add the dry ingredients in

and mix well. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each pancake. Brown on sides and serve hot.

DUTCH BABY C.H. Ballard Emmaus

4 tablespoons butter
1/2 cup milk
1/2 cup sugar
1/2 cup flour
1/2 teaspoon vanilla

Place butter in oven-safe pie plate or medium ovenproof skillet and into 425 degree oven to be thoroughly melted. Mix milk, sugar, flour together and whisk until smooth. Add vanilla. Pour mixture into heated pan over melted butter. Cook for 20 minutes or until edges are brown. Enjoy with syrup or fruit toppings.

PANCAKES Marianne Brunner Northampton

2 cups flour
3 tablespoons sugar
1 cup milk
1 tablespoons baking powder
1 egg

Mix together.

CRANBERRY PUMPKIN BREAD Marlene Wertman Germansville

2 eggs
2 cups sugar
1/2 cup oil
1 cup canned pumpkin
2¼ cup flour
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt
1 cup fresh cranberries, chopped

Mix flour, spices, soda, salt. Set aside. Combine egg, oil and sugar. Add pumpkin. Mix. Make a well in the center of the dry mix and add wet ingredients. Stir till all is mixed together. Mix in cranberries (fold gently). Can bake as muffins or bread. Spoon batter into 2

greased and floured pans 8-inch by 3¼-inch by 2½-inch loaf pan or smaller individual pans. Bake at 350 degrees for 1 hour or until toothpick comes out clean.

Optional: Orange Glaze:

1 cup powdered sugar
1/4 cup orange juice
1/8 teaspoon all spice
Mix and spoon/drizzle over bread.

CHOCOLATE CHIP BISCOTTI Martha Rezeli Saylorsburg

2 sticks of butter
2 cups of sugar
6 eggs
2 tablespoons vanilla extract
6 cups flour
1/2 cup of walnuts or pecans, chopped
1-12 ounce bag of mini chocolate chips

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time and beat after each addition. Add vanilla and blend well, scraping bowl. In a separate bowl, combine flour and baking powder, whisk gently to thoroughly combine and then fold into above mixture. Fold in nuts and chocolate chips. Start balls of dough and shape into small loaves (dough expands while baking). If dough is sticky, let it sit for about 30 minutes. Place loaves on baking sheet, 2 or 3 per sheet. I usually get 5-6 loaves depending on the size of the loaf I shape. Once loaf is formed on sheet, press down gently, then using your finger, go around the loaf's edge to stabilize it. This helps to prevent crumbling when you cut it. Bake at a preheated 350 degree oven for about 1/2 hour to 45 minutes. Check at 15 minutes and turn cookie sheet for even baking. It will be done when golden brown. Cut when cool, but I keep mine out, uncovered overnight because I like a bit harder biscotti. Enjoy! Great for breakfast or snacks.

Camping/Blackstone/Grilling

MOJITO FISH STEAKS

Makes 4 servings

4 firm-fleshed fish steaks, such as salmon, swordfish, kingfish, or sable, each 6 to 8 ounces, about ¾-inch thick

2 tablespoons olive oil, plus more for brushing
Sea salt and freshly ground black pepper

For the Mojito Mop:

3 tablespoons light rum
Juice and finely grated zest of 1 large lime
1 tablespoon canola oil
1 teaspoon hot-pepper sauce
1 tablespoon sugar
4 tablespoons chopped fresh mint leaves

Light a grill for indirect low heat, about 200 degrees F. If using a charcoal grill, build a small charcoal fire at one end of the grill. If using a gas grill, set a burner at one end of the grill to medium-low. Put the grill grate on the grill and clean the grill grate with a wire brush.

Coat the fish steaks with 2 tablespoons olive oil and season with salt and pepper. Set aside for 5 minutes.

Meanwhile, make the mop: In a small bowl, stir together the rum, lime juice, canola oil, hot-pepper sauce, sugar, and 3 tablespoons of the mint leaves.

Brush the grill grate with olive oil. Put the fish on the grill away from the heat, spoon 1 tablespoon of the mop over each fish steak, cover the grill, and cook until the fish steaks flake to gentle pressure, about 1 hour, basting with mop about every 5 min-

utes.

Serve each fish steak scattered with the remaining chopped mint and the lime zest.

Grilling season presents ample opportunities to explore new culinary horizons. Just about anything that can be cooked indoors also can be prepared outdoors over an open flame.

GRILLED BUFFALO WINGS

Yields 6 to 8 servings

1 tablespoon kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon garlic powder
3 pounds whole chicken wings
6 tablespoons unsalted butter
1/3 cup hot sauce
1 tablespoon apple cider vinegar
1 tablespoon honey

In a small bowl, combine the salt, pepper and garlic powder. In a large bowl, toss the wings with the salt mixture to evenly coat. Preheat a gas grill to medium heat (about 350 degrees F). Place the wings on the grill, crowding them together so that they are all touching (this goes against the conventional wisdom of giving meat room so it doesn't steam. You want them to steam so they stay moist). Grill, flipping the wings every 5 minutes for a total of 20 minutes of cooking. In the meantime, heat the butter, hot sauce, vinegar and honey in a saucepan over low heat

and whisk to combine. In a clean large bowl, toss the wings with the sauce. Turn the heat up on the grill to medium-high. Use tongs to remove the wings from the sauce and put them back on the grill until the skins crisp, 1 to 2 minutes per side. Put the wings back in the bowl with the sauce, toss and serve.

January is undeniably a big month for football fans. Playoff weekends are that much more fun when hosting or attending a game watch party for the big game, as food and fellow fans only add to the enjoyment of the competition on the field. Though many foods are at home during game watch parties, perhaps no dish is more associated with football than chicken wings. Wings make the ideal food when watching football, and this recipe for "Grilled Buffalo Wings" courtesy of cookbook author Katie Lee Biegel and The Food Network can make a delicious addition to your game day spread.

GRILLED STUFFED FRENCH TOAST

Makes 4 Servings

1 loaf Italian bread
8 ounces cream cheese, at room temperature
4 tablespoons powdered sugar
1/2 teaspoon almond extract
3/4 cup blueberries
5 eggs
1 ½ cups half-and-half or milk
1 teaspoon vanilla

extract

Pinch of kosher salt
Oil for coating grill grate

Cut off and discard a small diagonal slice from each end of the bread. Cut the bread on the diagonal into about eight 1½-inch-thick slices. Cut a slit through the top crust of each slice to form a deep pocket. In a medium bowl, mix together the cream cheese, 3 tablespoons of the powdered sugar, and the almond extract. Stir in the blueberries and spoon the filling equally into the bread pockets.

Layer the stuffed slices of bread in a shallow 4-quart baking dish, such as a 15-inch by-10-inch dish. Clean and dry the bowl, then use it to whisk together the eggs, half-and-half, vanilla extract, salt, and remaining 1 tablespoon powdered sugar. Pour the mixture evenly over the bread. Carefully tilt the pan and swirl the egg mixture to completely coat the bread. Let sit for 30 minutes, or cover and refrigerate for up to 8 hours.

Heat the grill to 350 degrees F for a gas grill, medium ash for charcoal, and medium ash for wood. Brush the grill grate and coat it with oil. Put the French toast on the grill and cook until nicely browned and crisp on the outside, about 5 minutes per side. Transfer to a platter and using a pastry or basting brush, brush both sides with the Orange Honey-Butter Glaze.

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🌿 Camping/Blackstone/Grilling 🌿

MARINATED SHRIMP

**Kathy Throne
Bethlehem**

1-2 pounds jumbo sized shrimp, deveined, heads off, uncooked

4-5 sprigs of fresh rosemary, chopped and off the stem

10-15 fresh basil leaves, chopped

4-5 cloves garlic, mined

2-3 shallots, chopped

2-3 tablespoons olive oil

Make sure to use all fresh ingredients. Mix shrimp well in the fresh ingredients and olive oil and seal in an airtight container or zipper storage bag. Marinate the shrimp in the refrigerator for at least 3-4 hours or overnight. Once thoroughly marinated, place shrimp on the grill and cook until shrimp has turned orange for doneness. Serve with dirty rice or asparagus. Enjoy!

CAMPFIRE CHICKEN/RICE FOIL PACKETS

**Elvira Fenner
Bethlehem**

4 skinless chicken breast, thin sliced or chicken tenders

1 can of cream of chicken or mushroom soup

1 cup of instant rice

1/2 pound green beans or vegetable of your choice

You can marinate the chicken in a zipper storage bag and refrigerate for at least 30 minutes, or use a prepared marinade or your own.

Homemade marinade:

3 tablespoons soy sauce
2 tablespoons lemon juice

1 tablespoon brown sugar

2 teaspoons garlic, mined

2 tablespoons olive oil

1/2 teaspoon smoked paprika

Cut 4 pieces of foil (18-inches by 18-inches). Mix the rice with a can of soup thoroughly. Place 1/4 of the veggies in center of foil (you can also mix the vegetables with 2 tablespoons of olive oil), then 1/4 of rice mixture, then the chicken breast. Fold each side to the center, and then fold in the top and bottom to form a secure packet. Leave a little room for steam to escape. Repeat with remaining ingredients to form 4 packets.

Cook over grill or campfire at 400 degrees for about 25 to 30 minutes. You can prepare these ahead of time and freeze. I use this recipe for the night I arrive at camp, no time to cook and the meal is ready in a half-hour. Season with salt and pepper.

HONEY MUSTARD CHICKEN ON THE GRILL

**Tina Mertz
Lehighton**

1/2 cup Miracle Whip
2 tablespoons Dijon mustard

1 tablespoon honey
4 boneless, skinless chicken breasts

Heat grill. Mix dressing, mustard, honey. Place chicken on the grill. Brush 1/2 of the mixture on the chicken. Turn, grill 7-9 minutes. Turn, brush remaining mixture, grill another 9 minutes or until chicken is done.

HONEY GARLIC PORK CHOPS

**Lillian Birkmier
Tamaqua**

4 boneless pork chops

1/4 cup lemon juice

1/4 cup honey

2 tablespoons soy sauce

1 tablespoon sherry

2 garlic cloves, crushed

Marinate chops for 2 to 24 hours. Grill.

POTATO & ONION GRILL PACKS

**Donna Hall
Lehighton**

6 russet potatoes, scrubbed

3 onions, peeled, sliced

2 sticks butter

Foil

Pepper for seasoning

Make 6 foil wraps and after scrubbing potatoes, slice potatoes (1 potato for each foil wrap) Take the sliced onions and add to each foil wrap. Slice butter into slices and put about 3 slices of butter on top of the potatoes and onions. Season with pepper.

Wrap the foil wraps tightly and place on the grill. Grill for about 25 to 30 minutes until potatoes are fork tender. Make sure to close the lid of the grill to help steam the packets. Turn the packets halfway through so the bottoms don't burn.

BEEF FILETS IN BALSAMIC SAUCE

**Lillian Birkmier
Tamaqua**

4 tablespoons extra-virgin olive oil

4 tablespoons butter

1 yellow onion, medium, sliced thin

Salt to taste

Black pepper to taste

1/2 cup dry white wine

3 fresh rosemary sprigs, finely chopped

1/2 cup Marsala wine

1/2 cup beef broth

2 tablespoons balsamic vinegar

4 beef tenderloin filets, 6 ounce each

1 dash parsley, finely chopped

Rosemary sprig, for garnish

Heat oil and butter in large saute pan over medium heat. Add sliced onions, salt and pepper. Cook 10 minutes or until caramelized, softened and golden brown, stirring frequently. Add wine, broth, vinegar and chopped rosemary. Bring to a boil. Reduce heat and simmer for 10-15 minutes or until sauce is reduced by half.

Rub beef fillets with oil, then season with salt and pepper. Grill to preferred temperature. Place grilled fillets on a large platter; top with sauce. Garnish with parsley and rosemary.

TERIYAKI CHICKEN

**MaryAnn Deeble
Tamaqua**

1/2 cup oil

1/2 soy sauce

2 tablespoons ketchup

2 tablespoons vinegar

1/8 teaspoon pepper

2 pounds boneless, skinless chicken breast, cut into strips

Mix all ingredients together. Add chicken and coat thoroughly. Refrigerate 4 to 6 hours. Grill on high heat turning often until done.

ORANGE HONEYBUTTER GLAZE

Makes 1/4 cup
2 tablespoons butter, well softened

1 tablespoon honey

1 tablespoon grated orange zest

Pinch of grated nutmeg

In a small bowl, mix all ingredients until creamy and spreadable like icing. Refrigerate for up to 2 weeks. Soften to a spreadable consistency before using

Grillmasters insist that just about everything tastes a little better when cooked over a flame. Even though grilling often is reserved for lunch or dinner, there's something to be said about preparing breakfast on those hot grate. According to Andrew Schloss and David Joachim, authors of the cookbook "Mastering the Grill: The Owner's Manual for Outdoor Cooking" (Chronicle Books), there's reckless abandon involved in standing by an open fire in a robe preparing breakfast.

Celiac-safe food choices

Gluten intolerance has gained greater recognition in recent years, as many people have transformed their diets to include fewer foods that contain gluten. Although many avoid gluten as a personal choice, people with Celiac disease must avoid gluten to stay healthy.

According to the Celiac Disease Foundation, gluten is a general name for the proteins found in various grains. Gluten helps various foods maintain their shape, essentially serving as a glue that holds foods together. While gluten is largely in foods that one expects, including certain pastas and bread products, it also can be hidden in less obvious types of foods.

For those with Celiac disease, eating gluten triggers an immune response to the gluten protein in the small intestine, says the

Mayo Clinic. Over time, this reaction damages the lining of the small intestine and prevents it from absorbing nutrients. Gluten also may cause inflammation in other parts of the body.

The current approach to treating Celiac disease is to avoid any foods that contain gluten, and that list is long. Grains that contain gluten include wheat, barley, rye, triticale, farina, spelt, kamut, wheat berries, farro, and couscous. While oats are naturally gluten-free, they often are manufactured and packaged on equipment that also processes other grains, so they can become cross-contaminated. It's essential to look for grains that contain a "certified gluten-free" label.

There are many things those with Celiac disease and gluten intolerances cannot eat, but the good

news is there are plenty of gluten-free foods that are safe and delicious. Foods that make the most sense are those that are naturally gluten-free, including:

- fruits · vegetables
- rice · potatoes · rice noodles · meats and seafood (not battered)
- corn and corn products like cornstarch and corn chips · legumes · nuts
- millet · quinoa · amaranth · teff · cassava · tofu · Non-wheat beers and other alcoholic beverages

Try to avoid premixed or prepared products. Avoid any foods and beverages that you cannot confirm as gluten-free. Soy sauce and teriyaki sauce are tractionally made

with fermented crushed wheat, which people who must avoid gluten may not recognize. Soups thickened with a "roux" typically have flour in them. Salad dressings may use malt vinegar or modified food starch that is made from wheat. Some cheeses have added flavors or other ingredients that may contain gluten. Gluten may be in the products used to prevent caking in shredded cheese. Also, some imitation meat products add wheat gluten to bind the "meat" and may use yeast extract for flavor.

Going gluten-free requires vigilance and constant awareness of ingredients. However, there are many foods and recipes that people who must avoid gluten can still enjoy.

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