

2020 MERION VILLAGE
**COMMUNITY
COOKBOOK**

Share a meal with your neighbors...

PRESENTED BY THE MERION VILLAGE ASSOCIATION



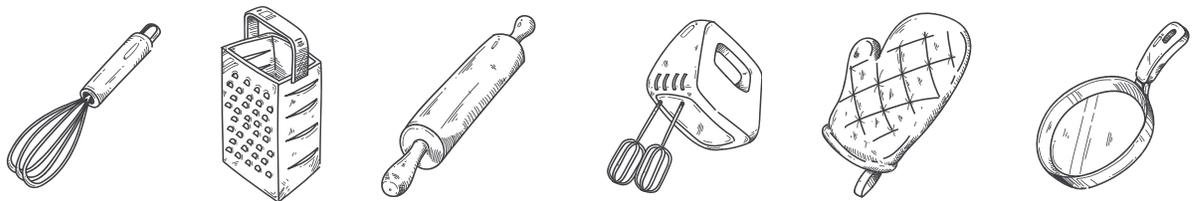
BON APPÉTIT

We are thrilled to share the first-ever Merion Village Community Cookbook!

When we knew it wouldn't be safe to hold our annual neighborhood potluck in December, we wanted to find another way to safely celebrate our community. This cookbook was born out of the hope that we could share a meal among neighbors, even from a distance.

Thanks to the fabulous contributions from friends around the neighborhood, we are pleased to share 46 delicious recipes in this book! You'll find dishes that have been passed down through generations of family, confections made hundreds of times, and others that were discovered in favorite cookbooks and recipe blogs.

We hope that you'll eventually try each recipe included in this cookbook and that you find some new favorites of your own. We would love to see what you create, so please share your photos and recipe reviews with us on social media, tagged #MerionVillageCookbook



To all those who shared recipes and stories, allowing us to make this collection a reality;

Thank You!

Please note; photos provided on each recipe page are meant to provide inspiration, actual results will vary.

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Entrées + Meals

CORNMEAL PANCAKES

Contributed by Sarah + Tony Roell



INGREDIENTS

- ¾ cups fine yellow cornmeal
- ¾ cups corn masa flour (or any desired)
- 1 pinch sea salt
- 1 tbsp baking powder
- 1 tbsp honey (or another sweetener)
- 1 scant cup unsweetened almond milk (we use a mix of Greek yogurt and water)
- 2 tbsp melted butter (or any oil)

DIRECTIONS

1. Mix dry ingredients together in a large mixing bowl.
2. Add in the milk - keeping back a little.
3. Add the honey and butter and stir until just combined.
4. You're looking for a semi-thick batter - adding the remainder of milk if needed. Small lumps are fine.
5. Let sit for 10 minutes or so.
6. Preheat your pan, you want it warm but not screaming hot.
7. Add some oil of your choice to the pan.
8. Scoop batter onto pan (about ⅓ cup each works well).
9. Cook until bubbles appear and the sides are beginning to dry (this happens around 3-4 minutes.)
10. Cook for another 2-4 more minutes on the other side.
11. Serve immediately with butter, syrup, or jam as desired.

*Similar to Tee Jaye's cornmeal pancakes but at home!
Easy to make them gluten-free and vegan by substituting ingredients - recipe is very flexible.*

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	30 MINUTES	15 MINUTES

Entrées + Meals

FALL OFF THE BONE RIBS

Contributed by Sarah + Tony Roell



INGREDIENTS

RIBS + DRY RUB

- 1 rack baby back ribs, membrane removed
- 2 tbsp paprika
- 1 tbsp black pepper
- 3 tbsp brown sugar
- 2 tsp coarse salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp cumin
- 1 tsp chili powder
- ½ tsp dry mustard

BBQ SAUCE

- ½ cup brown sugar BBQ sauce
- 2-3 tbsp honey
- Parsley to taste (*optional*)

DIRECTIONS

1. Preheat oven to 300° F.
2. Lay your ribs on a large sheet of heavy-duty aluminum foil.
3. Mix together your dry rub ingredients and rub onto both sides of your ribs, wrap tightly and place on large baking sheet.
4. Bake in the preheated oven for 3 hours.
5. Remove from oven and unwrap.
6. Mix together your BBQ sauce and honey and brush on ribs.
7. Place back in the oven on the lowest rack and broil for about 3-5 minutes.
8. Remove from oven and brush with more BBQ sauce.
9. Sprinkle with parsley if desired

Best ribs we've ever had!

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	3 HOURS	3 HOURS

Entrées + Meals

FRENCH CANADIAN MEAT PIE

Contributed by Marie Trudeau



INGREDIENTS

- 2 8" or 9" pie crusts
- 1-1½ lbs ground pork, beef, or combination of the two
- 1 medium onion, chopped
- ¾ cup water, broth, or bullion
- 1 cup cornflakes
- 1 tsp salt or seasoned salt
- Mashed or diced potatoes (optional)

DIRECTIONS

1. Preheat oven to 350° F.
2. Combine filling ingredients and season to your personal taste. (suggest ½ tsp ground sage, cinnamon and/or cloves, onion, or garlic powder.
3. Cook over low heat until meat is done.
4. Put into pie crust, cover with other pie crust, flute edges to seal.
5. Bake in preheated oven for 30 -45 minutes until lightly browned.

Canadian Meat Pie 5-1-83
 For each 8 or 9 inch crust (you own or packaged)
 1-1½ lbs ground pork, beef or combination of the two
 1 medium onion chopped
 ¾ cup water, broth or bullion
 1 cup cornflakes
 1 tsp salt or season salt
 seasonings to taste - e.g. ½ tsp ground sage plus
 ½ tsp each cinnamon + cloves, or onion powder
 and garlic powder, (with onion salt and
 garlic salt, decrease or omit salt above)
 Combine filling ingredients and cook over low heat
 until meat is done (longer for pork) then put
 into crust, cover with top crust, flute edges
 to seal. Bake at 350° about 30-45 min
 or until crust is lightly browned. (Some
 recipes say 400°)
 If desired, mashed or diced potatoes may be added
 to filling.

My mother grew up in Columbus, but my dad was from Massachusetts. When he got really homesick she would make this for him. To say there was a recipe is a misnomer. During the depression, his mother would use whatever leftovers she could find to throw into the pie. I treasure my mom's handwritten "recipe".

Prep. Time	TOTAL TIME	Cook/Bake Time
30 MINUTES	1-1¼ HOURS	30-45 MINUTES

Entrées + Meals

GRILLED WINGS + DIABLO SAUCE

Contributed by Mike Piccuch



INGREDIENTS

WINGS

- Whole chicken wings or pre-segmented chicken wings, fresh or thawed
- Salt or Cajun seasoning to taste

DIABLO SAUCE

- 3 tbsp butter
- 1 medium onion, chopped
- 2 garlic cloves, chopped
- 1½ cups ketchup
- ½ cup steak sauce
- ¼ cup honey
- 1 tbsp Worcestershire sauce
- ½ cup brown sugar
- 8oz regular or lite beer (save the IPAs for drinking)
- 1 tbsp white vinegar
- 1 tbsp seasoned salt
- 1 tbsp dried red pepper flakes (to taste)

DIRECTIONS

1. If using whole wings, remove the tips using kitchen shears as these tend not to have a lot of meat and take up a lot more space on the grill.
2. Arrange wings on a baking sheet and sprinkle with salt. If you prefer a slightly spicier dry rub, use Cajun seasoning like Tony Chachere's or any of your choosing. Must be a high salt component to dry brine the wings.
3. Leave wings in the refrigerator overnight or at least a few hours. Do not cover, this helps create a crispy skin.
4. Set up a grill for indirect cooking with indirect side around 350°-375°.
5. Grill for about 30 minutes on the indirect side and flip. Continue cooking for 30 more minutes or until wings are golden brown/crispy.
6. Check a few wings to make sure an internal temperature of 180° or higher is reached. The dark meat on the chicken can handle the higher heat and has a better texture at 165°. Sear the wings on the hot side for 15 seconds or so on each side for an even crispier skin.
7. Start the sauce at least an hour before you are ready to start the wings: add the onion and butter to a saucepan over medium heat, stirring often, cook onion until tender. Stir in garlic and cook until fragrant.
8. Continue adding the rest of the ingredients and heat sauce until bubbles appear. Be sure to stir occasionally to avoid any burning on the bottom of the pan.
9. Reduce heat to low, simmer for at least 30 minutes. If the sauce is too thick, add a little more beer. A thicker sauce will stick to wings better.
10. Sauce can be saved in the refrigerator for a week or frozen. The recipe makes quite a bit so there should be some to save.

My grandfather came up with this recipe he coined "diablo" while experimenting for the best rib sauce. I still love making it to this day and think it's even better on wings! feel free to play around with the ratios and give it your own charm. As written it will have a slight spice that will get stronger as the sauce cooks down.

Prep. Time	TOTAL TIME	Cook/Bake Time
4-24 HOURS	4-24 HOURS	1 HOUR

Entrées + Meals

INSTANT POT PULLED PORK

Contributed by Sarah + Tony Roell



INGREDIENTS

- 3lbs boneless pork roast, cut into 3-4 inch cubes
- 1 tbsp packed brown sugar
- 2 tsp paprika
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp salt
- 1 tsp pepper
- ½ tsp cumin
- ¼ tsp cayenne
- 2 tbsp olive oil
- ½ cup apple cider vinegar
- 2 cups barbecue sauce, divided
- 1¼ cup chicken or beef broth
- 1 tsp hot pepper sauce (*optional*)

DIRECTIONS

1. In a small bowl mix together the brown sugar, paprika, garlic powder, onion powder, salt, pepper, cumin, and cayenne.
2. Season the cubed pork with the spice mixture and set aside.
3. In a medium bowl whisk together the apple cider vinegar, one cup of the barbecue sauce, the hot pepper sauce, and one cup of the broth.
4. Turn your instant pot to the saute setting. add the olive oil and allow it to get hot.
5. Add half of the cubed pork to the hot oil and saute for 5 minutes, turning to brown on all sides.
6. Remove the browned pork to a plate and repeat with the remaining half of the cubed pork.
7. Turn the instant pot off.
8. Use the remaining ¼ cup of beef broth and a wooden spoon to deglaze (scrape the brown bits) from the bottom of the pot.
9. Add all of the meat along with the barbecue sauce mixture to the instant pot.
10. Close the lid and set it to sealing.
11. Cook on manual high pressure for 40 minutes.
12. Once the cooking time is up, allow the pressure to release naturally for 10 minutes, then do a quick release.
13. Remove the meat from the instant pot and shred.
14. Stir in remaining cup of barbeque sauce and serve on buns as desired.

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	50 MINUTES	40 MINUTES

Entrées + Meals

LEMON PINE NUT CHICKEN

Contributed by Michelle Leeuw



INGREDIENTS

- 4 chicken breasts
- 1 cup all-purpose flour
- 2½ tsp salt
- Ground black pepper to taste
- 3 eggs, lightly beaten
- 1½ cups panko bread crumbs
- 2 lemons
- ½ cup grated parmesan
- ½ cup pine nuts (*substitute almonds or pistachios*)
- 2 tbsp chopped basil
- 2 tbsp butter
- 2 tbsp olive oil

DIRECTIONS

1. Rolling pin or meat mallet, pound chicken until ¼" thick. Helps to butterfly.
2. Combine flour, 1 tsp salt, and pepper on a large plate.
3. Place eggs on a separate plate.
4. Combine panko, zest from 1 lemon, 1 tsp salt, cheese, blended pine nuts, and basil.
5. Sprinkle chicken with the remaining salt.
6. Coat both sides of chicken with flour, then eggs, then panko mixture.
7. Heat a large skillet over medium heat with 1 tbsp of butter and 1 tbsp of olive oil.
8. Cook for 2-3 minutes on each side.
9. Squeeze and serve lemon wedges on the side.
10. Top with leftover basil and lemon zest.

While at school at Michigan State University, this was one of the first meals I remember making with my roommate that I was proud of! The recipe originated from my roommate's family in Midland, Michigan. so easy and delicious!

Prep. Time	TOTAL TIME	Cook/Bake Time
20 MINUTES	35 MINUTES	15 MINUTES

Entrées + Meals

MINNESOTA STYLE TATER TOT HOTDISH

Contributed by Mark Loven



INGREDIENTS

- ½ cup unsalted butter
- 2 carrots, peeled and finely chopped
- 2 celery stalks, finely chopped
- 1 large white or yellow onion, finely chopped
- Kosher salt and black pepper
- ¾ cup all-purpose flour
- 3 cups whole milk
- 2 tbsp chicken, vegetable, or beef broth base
- 2lbs 85/15 ground beef
- 9oz of mixed frozen peas and corn
- 1½ lbs pounds frozen tater tots
- 1 cup shredded cheddar
- Ketchup, (*Minnesota hot sauce*) for serving (*optional, but recommend*)

DIRECTIONS

1. Heat the oven to 400° F.
2. To prepare the creamed soup, in a large pot, melt 6 tbsp of butter over medium-high heat.
3. Add the carrots, celery, half the onion, and a pinch of salt and cook stirring occasionally, until soft. 12 to 15 minutes.
4. Stir in the flour and cook for another minute.
5. Add half the milk and cook, stirring, until thickened. Then add the remaining milk and cook, stirring, until very thick.
6. Stir in the broth base, season to taste with salt and pepper.
7. Pour into a heat-safe bowl and set aside.
8. Wipe out the pot and set it back over medium-high heat.
9. Melt the remaining 2 tbsp butter, then add the remaining onion and a pinch of salt. Cook, stirring, until soft, 5 to 7 minutes.
10. Add the ground beef and cook, breaking up with a wooden spoon, until browned.
11. Stir in the peas and corn and season to taste with salt and pepper.
12. Using a slotted spoon, drain and discard any excess liquid from the mix.
13. Transfer half the mixture to a 4-quart casserole dish and spread it out evenly. Spread half the creamed soup mixture on top. (it can be tricky to spread the soup over the beef, but it's ok if it gets messy and mixes together a bit.)
14. Add the remaining beef mixture on top in an even layer, and spread the remaining creamed soup mixture on top. Cover with tater tots, sprinkle with another pinch of salt and pepper, then with cheese.
15. Bake until the tots are golden brown and crispy on top, about 45 minutes.
16. Let cool slightly. sprinkle with parsley (if you want to make it look fancy) and serve with ketchup, if using.

My family in Minnesota has been making this dish all of my life (and before!) and it always brings back memories of big family dinners!

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	1-1¼ HOURS	45-60 MINUTES

Entrées + Meals

ONE-PAN CHICKEN + BRUSSELS SPROUTS

Contributed by Sarah + Tony Roell



INGREDIENTS

- 2 whole chicken legs, skin on & bone-in
- 1 stalk of brussels sprouts, stemmed and chopped
- 1 generous tbs of coconut oil
- Salt and pepper to taste
- Granulated garlic to taste
- 1 tbs olive oil
- Juice of 1 lemon
- ¼ cup chicken stock
- Pecorino or parmesan cheese to garnish *(optional)*

DIRECTIONS

1. Preheat oven to 425° F.
2. Wash, prep, de-stem, and halve all of your brussels sprouts.
3. Toss them in a bowl with your olive oil and a pinch or two of salt, pepper, and granulated garlic. Season to your taste.
4. Wash your chicken legs and pat them dry.
5. Liberally season both sides of your legs with salt, pepper, and granulated garlic. Set aside.
6. Heat your coconut oil in your cast iron skillet until hot. To test, flick a drop of water into the oil. it should hiss and sizzle.
7. Once your oil is heated, add your chicken legs to the pan face down. Allow them to get crispy. Typically 6-8 minutes. DO NOT move them, even if tempted.
8. Once the first side is crispy, flip your chicken legs over and crisp up the other side.
9. When both sides of the chicken are crisp, add your brussels sprouts to the pan along with your chicken broth and lemon juice and stir.
10. Place your pan in the oven and bake for 30 minutes or until the chicken is cooked through and the juices run clear.
11. Garnish with freshly grated pecorino or parmesan cheese and serve. *(optional)*

We love this - so easy!

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	1 HOUR	45 MINUTES

Entrées + Meals

PORK STIR-FRY w/GREEN BEANS

Contributed by Sarah + Tony Roell



INGREDIENTS

STIR-FRY

- 10oz fresh green beans
- 7oz pork mince (or chicken, turkey, beef)
- ½ small onion, finely chopped (½ cup)
- 2 tsp garlic, finely chopped (2 cloves)
- 2 tsp ginger, finely chopped
- 2½ tbsp peanut oil (or vegetable/canola)

SAUCE

- 1 tbsp dark soy sauce (light or all-purpose soy sauce is fine, the meat won't be as dark)
- 1 tbsp Chinese cooking wine (substitute with dry sherry or cooking sake, or ¼ cup low sodium chicken broth)
- 1 tsp sugar
- 1½ tsp chilli garlic sauce

DIRECTIONS

1. Combine sauce ingredients in a bowl.
2. Trim the tough end of the beans, then chop into 1" pieces.
3. To prepare the charred beans, heat 1½ tbsp oil in a heavy-based skillet over high heat (I use cast iron) until smoking.
4. Add beans, spread out to cover the base. Cook for 1 minute.
5. Quick stir, spread out, cook for 30 seconds. Repeat twice until beans are charred but tender-crisp (not withered or floppy). 2½ minutes total.
6. Remove from pan and place in a bowl.
7. Turn heat down to medium-high, add and heat 1 tbsp oil.
8. Add onion, then garlic and ginger. Cook for 1 minute until the edges of the onion are golden.
9. Turn the heat back up to high.
10. Add pork and cook, breaking it up as you go. Cook for 2 minutes until the pork is cooked through, then add the sauce and cook for 30 seconds.
11. Then add beans and stir for another 30 seconds.
12. Serve over rice.
13. Garnish with slices of large red chilli if desired.

A tasty way to use fresh green beans!

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	15 MINUTES	5 MINUTES

Entrées + Meals

SAUSAGE, PEPPERS + ONIONS

Contributed by Sarah + Tony Roell



INGREDIENTS

- 4 Italian sausage links (*sweet, hot, or a couple of each*)
- 2 tbsp extra virgin olive oil
- 1 of each, green, red, and another color bell pepper, sliced into 2-3" long strips
- 4 garlic cloves, sliced into slivers
- 1 large sweet or yellow onion, sliced into ¼" half-moons
- 1 15oz can crushed tomatoes
- 1 tbsp dried oregano
- ½ cup marsala or red wine (*optional*)
- ½ tsp red pepper flakes (*optional*)
- Salt to taste

DIRECTIONS

1. To brown the sausages, heat the olive oil over medium heat in a large pan with a lid.
2. When the oil is hot, add the sausages and brown them slowly. If they sizzle and crackle too much, turn the heat down. You want a gentle browning, not a sear. Cook for several minutes,
3. Turning occasionally so they brown on all sides. When the sausages are
4. browned, remove them from the pan and set them aside.
5. To sauté the onions, peppers, and garlic, increase the heat to high and add the onions and peppers. Toss so they get coated with the oil in the pan and sear, stirring occasionally.
6. When the onions and peppers soften, sprinkle some salt on them.
7. Once you get some blackening from a good sear on the onions and peppers, add the garlic, and cook for one more minute.
8. Deglaze pan with wine (*optional*). Add the marsala or red wine and scrape the bottom of the pan with a metal spatula or wooden spoon to release all the browned and blackened bits.
9. Let the wine cook down by half.
10. Simmer all ingredients and add the tomatoes, oregano, and red pepper flakes and stir well to combine.
11. Add the sausages back in and bring to a simmer. Reduce the heat to low, cover, and simmer until the peppers are soft and the sausages are cooked through. About 20 minutes.
12. Serve over polenta, penne pasta, or load it up on a hoagie roll.
13. Sausage and peppers and onions will keep for several days in the fridge.

Tasty and easy one pan dish. We love it over polenta.

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	50 MINUTES	40 MINUTES

Sides + Appetizers

BAKED CRAB RANGOON

Contributed by Tom O'Gara + Christian Hasenfrazz



INGREDIENTS

- 8oz cream cheese, at room temperature
- 8oz imitation crab, chopped into fine pieces
- 2 green onions, finely diced
- 2 tsp sugar
- 2 tsp rice wine vinegar
- Cooking spray
- Wonton wrappers, store-bought
- Sweet Thai Chili or Sweet + Sour sauce
- Sesame seeds for garnish (*optional*)

DIRECTIONS

1. Preheat oven to 350° F.
2. In a small bowl, combine the cream cheese, crab, and whites parts of the green onion. Reserve the greens for garnish.
3. In a separate bowl, combine the sugar and rice wine vinegar and stir until sugar has dissolved.
4. Add the sweet vinegar to the crab mixture and stir to combine.
5. Spray a muffin pan with cooking spray and press a wonton wrapper into each impression.
6. Place a spoonful of the crab mixture to each wrapper and bake until the wonton tips are golden brown. About 20 minutes.
7. Sprinkle with the green onions.
8. Serve warm with sauce.

Prep. Time	TOTAL TIME	Cook/Bake Time
25 MINUTES	45 MINUTES	20 MINUTES

Sides + Appetizers

BROCCOLI SALAD

Contributed by Eric Stegemoeller



INGREDIENTS

- 8oz bacon (*I usually just use a whole package of bacon, whoever complained about too much bacon?*)
- Salt to taste
- 5 cups small broccoli florets
- 1 cup mayonnaise (*or Greek yogurt*)
- 1 tbsp apple cider vinegar
- ½ cup chopped onion
- ¼ cup sugar
- ¾ cup raisins
- ½ cup sunflower kernels

DIRECTIONS

1. Cut the bacon into small pieces and cook over medium heat just until crisp; drain on paper towels.
2. Bring a large saucepan of salted water to a boil.
3. Add the broccoli and blanch until bright green and slightly softened. About 3 minutes. Drain well, rinse under cold water to halt cooking, and drain again.
4. In a large bowl, combine the mayonnaise, vinegar, onion, sugar, and raisins.
5. Add the broccoli and toss to coat with the dressing.
6. Refrigerate for at least 1 hour.
7. Just before serving, fold in the sunflower kernels and the

Goes great with most anything and always a crowd fav!

Prep. Time	TOTAL TIME	Cook/Bake Time
20 MINUTES	1½ HOURS	1 HOUR

Sides + Appetizers

CORN MAC

Contributed by Sarah Hansen



INGREDIENTS

- 1 can whole corn, drained
- 1 can creamed corn
- ¼ block Velveeta cheese, cut into 1" inch cubes
- ½ block cream cheese, cut into 1" cubes
- 1 cup dry macaroni noodles
- ¼ stick butter, sliced
- Cracked black pepper to taste

DIRECTIONS

1. Preheat oven to 350° F.
2. Combine all ingredients (except butter) in an 8" x 8" baking dish.
3. Make sure cheese cubes are evenly distributed, top with butter slices.
4. Cover with foil and bake for 45 minutes.
5. Remove from oven, stir and place back into the oven uncovered.
6. Turn on the boiler for 6-8 min until brown and bubbly. Oven times may vary and may need adjustment.

Prep. Time	TOTAL TIME	Cook/Bake Time
5 MINUTES	1 HOUR	55 MINUTES

Sides + Appetizers

CORNBREAD CASSEROLE

Contributed by Eric Stegemoeller



INGREDIENTS

- 1 stick margarine, melted
- 1 can creamed corn
- 1 can whole kernel corn, drained
- 1 cup sour cream
- 2 eggs, beaten
- 1 box Jiffy cornbread mix

**Double recipe to make enough for a 9" x 13" pan. Will require an additional 60+ minutes of baking.*

DIRECTIONS

1. Preheat oven to 350° F and grease an 8" casserole dish or baking pan.
2. Combine all ingredients.
3. Pour mixture into prepared pan and bake for 60-80 minutes.
4. Check center with a toothpick which should come out mostly clean.

My family has this side dish every easter and it's always a crowd favorite.

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	1¼-1½ HOURS	60-80 MINUTES

Sides + Appetizers

GRANDMA CAIN'S CRYSTAL PICKLES

Contributed by Allison Willford



INGREDIENTS

- 25 pickling cucumbers
- Salt brine
- 1 tbsp (2-3) alum
- 4 cups vinegar
- 8 cups sugar
- 2 sticks of cinnamon bark
- 1 tbsp whole cloves
- Green food coloring

DIRECTIONS

1. Wash and cover cucumbers with salt brine (use canning salt) strong enough to hold an egg the size of a dime.
2. Place into a large jar, cover with large plate or lid with weight atop to keep cucumbers in brine.
3. Leave in brine for 2 weeks.
4. Drain, wash, and slice.
5. Cover with cold water that has at least 1 tbsp (2-3) alum dissolved. The alum water needs to taste puckery. Let stand overnight.
6. Drain and rinse.
7. Combine 4 cups of vinegar and 8 cups of sugar.
8. Make a cloth bag and insert 2 sticks of cinnamon bark and 1 tbsp whole cloves.
9. Bring to a boil and pour over pickles. Let stand overnight.
10. Drain syrup from pickles each day for 4 days, reheating and pouring over pickles.
11. On the 4th day, pack pickles in jars, reheat syrup, pour over pickles.
12. Add green food coloring to syrup for color and seal jars.
13. Should yield 5-6 pints.

This recipe was given to my great-grandma, Martha Cain by her grandma!

Prep. Time	TOTAL TIME	Cook/Bake Time
30 MINUTES	18 DAYS	15 MINUTES

Sides + Appetizers

ITALIAN PASTA SALAD

Contributed by Lauren Larrick



INGREDIENTS

- 1lb rotini pasta
- 1 packet pepperoni, quartered
- 1 onion, diced
- 1 green pepper, diced
- 10oz grape tomatoes, halved
- 16oz Italian dressing
- 8oz shredded mozzarella cheese
- 8oz shredded parmesan cheese

DIRECTIONS

1. Prepare the vegetables.
2. Boil pasta per instructions on the box.
3. Drain and salt to taste.
4. Combine with the vegetables and half the bottle of dressing, allow to cool.
5. Before serving, mix in all the cheese and remaining dressing.

Prep. Time		TOTAL TIME		Cook/Bake Time
30 MINUTES		40 MINUTES		10 MINUTES

Sides + Appetizers

RICE PILAF w/PECANS + CRANBERRIES

Contributed by Lauren Larrick



INGREDIENTS

- ¾ cup + 2 tbsp chicken broth
- 1 bay leaf
- 4 sprigs fresh thyme, divided
- ½ cup wild rice, picked over and rinsed
- ¾ cup long-grain white rice
- 1½ tbsp unsalted butter
- ½ onion, finely chopped
- ½ large carrot, peeled finely chopped
- 1½ tsp table salt
- 6 tbsp dried cranberries
- 6 tbsp pecans, toasted and chopped
- 2¼ tsp minced fresh parsley

DIRECTIONS

1. Bring broth, bay leaf, 2 thyme sprigs, and 2 tbsp water to boil in a medium saucepan over medium-high heat.
2. Add wild rice, cover, and reduce heat to low; simmer until rice is plump and tender and has absorbed most of the liquid. About 35 minutes.
3. While wild rice is cooking, place white rice in a fine-mesh strainer and rinse under cold water until water runs clear. Place strainer over a bowl and set aside.
4. Melt butter in a medium saucepan over medium-high heat.
5. Add onion, carrot, and salt and cook, stirring frequently, until vegetables are softened but not browned. About 4 minutes.
6. Add white rice and stir to coat grains with butter; cook, stirring frequently until grains begin to turn translucent. About 3 minutes.
7. Meanwhile, bring 1 cup plus 2 tbsp water to boil in a small saucepan.
8. Add boiling water and remaining 2 thyme sprigs to white rice mixture and return to boil.
9. Reduce heat to low, sprinkle cranberries evenly over white rice, and cover. Simmer until all liquid is absorbed. About 15 minutes.
10. Drain wild rice in a fine-mesh strainer. Discard bay leaf and thyme sprigs and return wild rice to a now-empty saucepan. Cover, and set aside.
11. Turn off heat, discard thyme sprigs, and fluff white rice with a fork.
12. Combine wild rice, white rice mixture, pecans, and parsley in a bowl and toss with a silicone spatula to combine.
13. Season with salt and pepper to taste and serve immediately.

This recipe is from my favorite cookbook: America's Test Kitchen, The Side Dish Bible. I made it for Thanksgiving as a fall-themed dish that is a little different, and my mother-in-law raved about it!

Prep. Time	TOTAL TIME	Cook/Bake Time
30 MINUTES	1½ HOURS	1 HOUR

Sides + Appetizers

SKILLET-ROASTED BRUSSELS SPROUTS

Contributed by Lauren Larrick



INGREDIENTS

- 1lb brussels sprouts, trimmed and halved
- 5 tbsp extra virgin olive oil
- 1 tbsp Dijon mustard
- 1 tbsp packed brown sugar
- 2 tsp white wine vinegar
- ½ tsp cayenne pepper
- ¼ tsp table salt

DIRECTIONS

1. Arrange brussels sprouts in a single layer cut sides down in a 12" nonstick skillet and drizzle oil evenly over them.
2. Cover skillet, place over medium-high heat, and cook until brussels sprouts are bright green and cut sides have started to brown. About 5 minutes.
3. Uncover and continue to cook until cut sides of brussels sprouts are deeply and evenly browned and the paring knife meets little to no resistance.
4. Adjust heat and move brussels sprouts as needed to prevent over-browning. 2 to 3 minutes.
5. While brussels sprouts cook, combine mustard, brown sugar, white wine vinegar, cayenne pepper, and salt in a bowl.
6. Turn off heat, add mustard and brown sugar mixture to skillet and stir to evenly coat brussels sprouts.
7. Season with salt and pepper to taste and transfer to a platter to serve.

This recipe is what I cook most often from America's Test Kitchen: The Side Dish Bible. In my humble opinion, they are better than many restaurant brussels sprout dishes (except when I have burned them!)

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	20 MINUTES	10 MINUTES

Sides + Appetizers

SOUTHWESTERN BLACK BEAN SALAD

Contributed by Lauren Larrick



INGREDIENTS

- ¼ cup extra virgin olive oil
- 2 cups fresh or frozen corn
- 4 scallions
- ⅓ cup lime juice
- 1 tbsp minced canned chipotle chile in adobe sauce
- 1 tsp honey
- ½ tsp table salt
- ½ tsp pepper
- 2 15oz cans black beans, rinsed
- 2 avocados, halved, pitted, and chopped
- 2 tomatoes, cored and chopped
- ¼ cup minced fresh cilantro

DIRECTIONS

1. Heat 2 tbsp oil in a 12" skillet over medium-high heat until shimmering.
2. Add corn and cook until spotty brown. About 5 minutes.
3. Let cool slightly.
4. Whisk scallions, lime juice, chipotle chile in adobo, honey, salt, and pepper together in a large bowl.
5. Slowly whisk in the remaining 2 tbsp oil until incorporated.
6. Add toasted corn, beans, avocados, tomatoes, and cilantro and toss to combine.
7. Season with salt and pepper to taste and serve.

This bean salad makes a great dip for chips in the summer! Along with most of my recipes I love, it's from America's Test Kitchen: The Side Dish Bible.

Prep. Time	TOTAL TIME	Cook/Bake Time
30 MINUTES	40 MINUTES	10 MINUTES

Breads + Crusts

NO-FUSS ARTISAN FARMHOUSE BREAD

Contributed by Erin Synk



INGREDIENTS

- 3 cups all-purpose flour
- ¼ tsp instant yeast (sometimes called bread machine yeast)
- 1½ tsp salt
- 1½ cups water (warm or cool-just not too hot or you'll kill the yeast)

**To make the bread lighter, I will use up to ½ tsp yeast. Yeast doesn't stay active forever, so if it's been in your pantry for a few months, you might want a little extra. You also may want a little extra if you're making a whole wheat loaf or playing around with mix-ins. I find with cheese I sometimes need a little more boost for the bread.*

***If you don't have instant yeast you can use active dry yeast, but you'll need to activate it in the water first, by mixing it with warm water (not over 110° F) and letting it rest for 5 minutes. It should smell yeasty and start making foam.*

**** If you want bread with a less thick, dark crust, reduce the heat to 425° F.*

DIRECTIONS

1. Mix dry ingredients in a large bowl. Add water and stir with a fork or your hand until moistened. You should have a shaggy dough. Cover and let rise for 12-24 hrs. Yes, it's that forgivable.
2. The surface of the dough will be level and bubbly. The longer the yeast has to ferment, the more complex the flavor will be.
3. When ready to bake, place a Dutch oven or large stockpot and lid in the oven and preheat to 450° F.
4. Turn the dough out onto a well-floured surface and form into a ball. A quick hand and light touch is best. I suggest turning the dough out onto a floured piece of parchment paper to make it easier to lift in and out of the pot. You can use a serrated knife to cut an X in the top of the bread, which will give it more lift. Allow bread proof for 30 minutes.
5. Pull the Dutch oven out and quickly drop in your loaf. Cover with the lid and bake for 30 minutes. Remove lid and bake a15 more minutes.
6. Immediately remove bread from Dutch oven and let cool (for at least 10 minutes) before cutting.

There's nothing like bread fresh out of the oven. But some recipes need a lot of tending to come out right. And just because you don't have 3 hours to mind dough, doesn't mean you can't have joy of warm, crusty bread in your own home.

Bread doughs can be notoriously finicky about atmospheric conditions. The temperature and humidity will change how your bread rises and develops flavor. But you don't have to worry with this bread. Each time will be a little different, but they'll all be delicious.

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	13-25 HOURS	45 MINUTES

Breads + Crusts

PIE CRUST

Contributed by Sarah + Tony Roell



INGREDIENTS

- 1¼ cup flour
- ¼ tsp salt
- ½ cup cold butter or coconut oil (*or an equal mix of both*)
- 4-6 tsp cold water

DIRECTIONS

1. Combine flour and salt.
2. Cut in butter/coconut oil with a pastry blender. Do not over-blend.
3. Add water 1 tbsp at a time until it forms a ball that is not overly sticky.
4. Roll into a ball, cover with plastic wrap, and chill in the fridge for a bit or until you have the filling ready.

BLIND BAKE AS REQUIRED

1. Preheat oven to 425° F.
2. Roll out and place in a pie pan, chill for 30 min.
3. Line shell with foil and rice or beans, bake for 15 mins.
4. Remove foil and weights, and bake for additional 5-7 minutes until light golden brown. Let cool before filling.

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	55 MINUTES	15 MINUTES

Breads + Crusts

PIZZA CRUST

Contributed by Sarah + Tony Roell



INGREDIENTS

- 1 cup warm water
- 1 tsp white sugar
- 1 .25oz package of active dry yeast
- 2½ cups bread flour (or all-purpose)
- 2 tbsp olive oil
- 1 tsp salt
- Cornmeal for dusting pan.

DIRECTIONS

1. Preheat oven to 450° F.
2. In a medium bowl add water, sugar, and oil.
3. Microwave until water is around 120° F. About 1 minute. Check the temperature with a thermometer - too hot will kill the yeast.
4. In a mixing bowl combine the flour and salt.
5. Make a well in the center of the dry ingredients and pour the warm water mixture into the well. Let it sit for a minute or so.
6. Mix until smooth - can use the bread hook in a stand mixer.
7. Turn dough out onto a lightly floured surface and pat or roll into a round.
8. Transfer crust to a lightly greased pizza pan or baker's peel dusted with cornmeal.
9. Spread with desired toppings and bake in preheated oven for 15-20 minutes or until golden brown."

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	30 MINUTES	20 MINUTES

Breads + Crusts

ZUCCHINI BREAD

Contributed by Eric Stegemoeller



INGREDIENTS

- 3 eggs, beaten
- 1 cup oil
- 2 cups sugar
- 2 cups grated zucchini
- 2 tsp vanilla
- ½ cup nuts (*optional, I skip*)
- 3 cups flour
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp salt
- 1 tsp cinnamon

DIRECTIONS

1. Preheat oven to 325° F, grease and flour two loaf pans.
2. Mix eggs, oil, sugar, zucchini, and vanilla.
3. Sift together dry ingredients and add to the mixture.
4. Pour into loaf pans and bake for 1 hour.
5. Makes 2 loaves.

My family always grew zucchini in our garden and baked this bread or cake as a fun summer treat!

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	1¼ HOURS	1 HOUR

Soups + Sauces

ALFREDO SAUCE

Contributed by Sarah + Tony Roell



INGREDIENTS

- ½ cup butter
- 2 cups heavy cream
- ⅛ tsp garlic powder
- ⅛ tsp ground black pepper
- ⅛ tsp nutmeg
- ¼ cup grated parmesan cheese

DIRECTIONS

1. Melt butter in a saucepan over medium heat.
2. Add the cream, garlic powder, pepper, and nutmeg.
3. Simmer for 10-12 minutes or until thick.
4. Don't be afraid to add a little more of the spices to taste.
5. When sauce reaches the desired consistency, stir in parmesan cheese.
6. Mix with pasta.
7. Yields 2-3 servings as entrees.

Prep. Time		TOTAL TIME		Cook/Bake Time
5 MINUTES		20 MINUTES		15 MINUTES

Soups + Sauces

BEAN + BARLEY CHILI

Contributed by Tony Roell



INGREDIENTS

- 2 tbsp extra virgin olive oil
- 2 green bell peppers, chopped (*about 2½ cups*)
- 1 medium yellow onion, chopped (*about 1½ cups*)
- 3 bay leaves
- 1½ tsp kosher salt, or more as needed
- 6 garlic cloves, finely chopped
- 3 tbsp mild chili powder
- 1 tbsp ground cumin
- 2 tsp dried oregano (*preferably Mexican*)
- ½ tsp crushed red pepper flakes
- 1 cup light-colored Mexican beer, such as Tecate or Modelo
- 3 cups no-salt-added or homemade vegetable broth
- ¾ cup pearly barley
- 1 28oz can crushed tomatoes
- 1 25oz can kidney beans, drained and rinsed, (*or 2½ cups cooked kidney beans*)
- 2 tbsp fresh lime juice
- 1 tbsp agave nectar (*optional*)

DIRECTIONS

1. In a 4-quart pot over medium-high heat, heat the oil until shimmering.
2. Stir in the green peppers, onion, bay leaves, and ½ tsp salt and cook, stirring frequently, until the onion is lightly browned. About 10 minutes.
3. Add the garlic and cook until fragrant, about 30 seconds.
4. Add the chili powder, cumin, oregano, remaining 1 tsp salt and red pepper flakes and cook, stirring, to toast the spices for about 1 minute.
5. Pour in the beer and scrape the bottom of the pan to deglaze.
6. Cook for about 2 minutes, then stir in the vegetable broth and barley.
7. Partially cover the pot, leaving the lid slightly ajar to let steam escape, and bring the chili to a gentle boil, reducing the heat if necessary to keep it from boiling too vigorously.
8. Boil until the barley is almost tender, stirring occasionally, about 15-19 minutes.
10. Add the tomatoes and beans. Bring the mixture to a boil, then reduce the heat to a simmer and cover the pot again with the lid slightly ajar.
11. Cook, stirring occasionally until the barley is tender and the chili is thick, 20 to 30 minutes.
12. Add a little water, if necessary, to thin out the chili to your liking.
13. Stir in the lime juice and agave, if using, then taste and season with more salt, if needed.
14. Remove the bay leaves, if you can find them.
15. Serve hot, with your choice of accompaniments.



Voted best overall chili and best meatless chili at the 2020 MVA chili cook-off!

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	1½ HOURS	1 HOUR

Soups + Sauces

CHEESEBURGER SOUP

Contributed by Amanda Donahue



INGREDIENTS

- 1lb ground beef, browned and drained
- 2-3 potatoes, diced
- 1 cup carrots, diced
- ¾ cup celery, diced
- 1 large white or yellow onion, diced
- 1 tsp salt
- ¾ tsp pepper
- 1½ tsp oregano or Italian seasoning
- 1 tsp paprika
- 1 tsp garlic powder
- 3 cups chicken broth (*more as needed*)
- ½ block of Velveeta cheese
- 1 block cream cheese

DIRECTIONS

1. Add beef, potatoes, carrots, celery, onion, salt pepper, oregano or Italian seasoning, paprika, garlic powder, and chicken broth to the slow cooker.
2. Let cook for 3½ hours on HIGH, or 7 hours on LOW. Once the firmness of potatoes is to your liking, you can move to the next step.
3. Add cubes of Velveeta and cream cheese to crockpot and stir.
4. Cover and cook on LOW until cubes are melted (about an hour).
5. Stir until cheese is mixed throughout the soup.
6. Optional toppings: shredded cheese, crackers, sour cream, onion straws, or hot sauce.

This is a thick and hearty soup which is perfect for the cold, gray winter days. This recipe has a lot of room to be creative and I make it a little differently each time. If I don't have cream cheese, I use sour cream. If I don't have Velveeta, I use shredded cheddar with a little milk (or extra sour cream). No matter what, it always tastes delicious! Enjoy!

Prep. Time	TOTAL TIME	Cook/Bake Time
25 MINUTES	4-8½ HOURS	4-8 HOURS

Soups + Sauces

CHICKEN TORTILLA SOUP

Contributed by Sarah + Tony Roell



INGREDIENTS

- 2 tbsp olive oil
- ¼ cup minced onion
- 1 tsp minced garlic
- 2 tbsp cornstarch
- 4 cups chicken broth
- 1 10oz can diced tomatoes with chiles
- 2-3 cooked boneless, skinless chicken breasts, cut into bite-size pieces
- 8oz cheddar cheese, shredded (*plus additional as garnish*)
- 4 corn tortillas, diced (*optional*)
- 2 tbsp lime juice
- ½ tsp cumin
- ¼ tsp oregano
- ¼ tsp salt
- Tortilla strips, diced avocado, cilantro, for garnish (*optional*)

**Can leave out the corn tortillas if desired - they get pretty mushy. Adding extra tortilla strips at the end seems to be more effective.*

DIRECTIONS

1. In a large pot, heat the olive oil over medium-low heat.
2. Add the minced onion and garlic and cook until the onion begins to turn translucent.
3. Whisk the cornstarch into the chicken broth.
4. Add the broth mixture, chicken, cheese, corn, tortillas* (if using), lime juice, tomatoes, and all of the spices.
5. Increase the heat to medium and stir constantly to help the cheese melt.
6. When the soup comes to a bubble, reduce the heat to medium-low and simmer for 20 minutes.
7. Serve topped with tortilla strips, diced avocado, and extra shredded cheese.

We loved Max & Erma's Chicken Tortilla Soup - so we searched and searched for something that tasted the same made from scratch. This is it.

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	1 HOUR	45 MINUTES

Soups + Sauces

CHORIZO TOMATO SOUP

Contributed by Sarah + Tony Roell



INGREDIENTS

- 1lb Chorizo sausage, casings removed
- 1 tbsp olive oil
- ½ an onion, diced (or 1 TBSP dried onion or ½ tsp onion powder)
- 2 garlic cloves, minced (or 1 TSP garlic powder)
- 2 tsp smoked paprika
- ½ tsp basil, dried
- ½ tsp thyme, dried
- ½ tsp Italian seasoning
- 2 15oz cans of tomato sauce
- ½ tsp Sugar
- 1 roasted red pepper, chopped
- ½ cup water
- 1 15oz can of diced tomatoes, undrained

DIRECTIONS

1. Heat a large skillet on medium heat and add chorizo.
2. Brown the meat until it is done.
3. Drain any fat and remove from pan. Set aside.
4. Put the pan back on the heat and add the olive oil.
5. Add the onion and cook, stirring occasionally, until mostly translucent.
6. Add the garlic and the spices. Stir well to incorporate, and cook for 1 minute.
7. Stir in the tomato sauce, sugar, roasted red pepper, water, and diced tomatoes.
8. Add the sausage back into the pan.
9. Turn heat to medium-low and simmer for 10 minutes, stirring occasionally.
10. Serve immediately.

We usually eat this one night and then freeze off the rest into bags with 2 servings each. Easy to thaw and warm up for quick meal.

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	35 MINUTES	25 MINUTES

Soups + Sauces

GARLIC SCAPE PESTO

Contributed by Sarah + Tony Roell



INGREDIENTS

- 10 Garlic
- Scapes
- ½ cup pine nuts (*substitute almonds or walnuts - we prefer almonds*)
- ½ cup parmesan asiago (or diced/shredded parmesan)
- ½ lemon, juiced
- ½ tsp fine sea salt
- Pinch of pepper
- ½ cup olive oil

DIRECTIONS

1. Trim the garlic scapes by cutting just below the bulb. Discard the bulb and set the remaining scape aside.
2. In a food processor, add the scapes, twirling them around the center so that they all fit.
3. Add the pine nuts, cheese, juice of the lemon, and salt and pepper.
4. Process by pulsing until the mixture begins to break down. Scrape the bowl down.
5. With the processor running, slowly add all the olive oil.
6. Continue to process until all the ingredients are incorporated and broken down. About 1 minute.
7. Store in a covered container or lidded jar in the fridge and enjoy within a week.
8. You can freeze the pesto in a jar or in an ice-cube tray. Once frozen, in the ice-cube tray, remove and place in a zip-top bag in the freezer.

We love growing our own garlic (so easy and delicious) and as a bonus you get to use the garlic scapes in the late spring. I make probably 3 triple batches of this each year and freeze it off in the ice-cube trays. We just take a few cubes out (usually 3 per person) put them in a zip-lock bag and place in hot water to thaw. Just add it to freshly cooked pasta and you're ready to eat - don't warm up in a pan since the cheese is already added. You can add fresh basil with the scapes to mellow out the flavor.

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	15 MINUTES	N/A

Soups + Sauces

HOMEMADE HUMMUS

Contributed by Sarah + Tony Roell



INGREDIENTS

- 1 14oz can chickpeas, drained
- 1-2 garlic cloves, peeled
- 3 tbsp lemon juice (*or more to taste*)
- 3 tbsp tahini
- Salt & pepper to taste

DIRECTIONS

1. Puree all ingredients in a food processor with 3 tbsp water.
2. Use a high speed and keep the motor running until the hummus is creamy and smooth.
3. Taste and season, adding a little more lemon juice or tahini if needed.

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	10 MINUTES	N/A

Soups + Sauces

MARINARA SAUCE w/FRESH TOMATOES

Contributed by Sarah + Tony Roell



INGREDIENTS

- ¼ cup extra virgin olive oil
- 1 yellow onion, chopped
- 4 garlic cloves, peeled and thinly sliced
- ¼ cup red wine
- 8 cups tomato chunks
- 1 tsp dried oregano
- Pinch red pepper flakes
- Small bunch of fresh basil
- Sea salt and pepper to taste

DIRECTIONS

1. In a large sauce pan, saute onion in olive oil over medium heat until softened, about 7 minutes.
2. Add garlic and saute 1 minute longer.
3. Add wine and simmer until liquid has evaporated, making sure garlic doesn't burn.
4. Stir in tomatoes and a pinch of sea salt.
5. Add oregano and red pepper flakes.
6. Reduce heat to low and cover for 15 minutes.
7. Covering will help the tomatoes to "sweat" and break down more quickly.
8. Uncover and cook over low heat, stirring occasionally for about an hour.
9. Use an immersion blender to carefully puree the sauce.
10. Add basil and blend it in with the immersion blender or leave whole.
11. If you don't have an immersion blender, you can let the sauce cool and then very carefully puree in a regular blender.
12. Continue to simmer for another 30 minutes.
13. Season to taste with salt and pepper.
14. Optional additions: sometimes I like to stir in a small handful of grated parmesan cheese or a drizzle of balsamic vinegar for more flavor.

Great way to use home grown tomatoes. We usually eat it one night and then freeze 2 servings at a time in zip top bags. Super quick and easy to thaw and eat.

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	1 HOUR	50 MINUTES

Sweets + Treats

BOURBON CHOCOLATE PECAN COOKIES

Contributed by Tom Less



INGREDIENTS

COOKIES

- 2 sticks unsalted butter, melted until browned
- 2½ cups all-purpose flour (*not packed*)
- 1 tsp salt
- 2 tsp ground cinnamon
- ½ tsp allspice
- ½ tsp clove
- 1 tsp baking soda
- 1 cup dark brown sugar, packed
- ½ cup granulated sugar
- 2 tsp vanilla extract
- 4 tbsp bourbon
- 2 large eggs, room temperature
- 12oz semi-sweet chocolate, chunks or chips
- 30 pecan halves, for decoration

BUTTERED PECANS

- 1½ cups pecan halves, finely chopped
- 1½ tbsps unsalted butter

DIRECTIONS

1. To prepare the buttered pecans; melt butter in a large skillet over medium heat. Add in chopped pecans and cook, stirring occasionally, for 4 to 5 minutes, or until lightly toasted. Set aside until needed.
2. For the brown butter, (normal butter can be used if so use room temperature); place the butter in a small saucepan over medium-high heat and cook for about 3 minutes –stirring almost constantly – until the butter has browned. Pour the brown butter into a heatproof bowl, being sure to scrape all of the "toasted" bits into the bowl as well. Place the bowl in the refrigerator for 2 hours, or until the butter is at room temperature. You'll know the butter is at room temperature when you press a finger into the top and it makes a slight indentation. It should not be liquid at all.
3. Preheat oven to 375° F, line two large baking sheets with parchment.
4. In a large bowl, combine flour, salt, cinnamon, allspice, clove, and baking soda; whisk well to combine then set aside until needed.
5. In a large bowl, using a handheld electric or stand mixer fitted with the paddle attachment, combine browned butter and both sugars and beat on medium speed until light and fluffy; about 2 minutes.
6. Add in the vanilla and bourbon and beat until combined.
7. Add in the eggs, one at a time, beating for 15 seconds after each addition. Turn mixer off.
8. Using a wooden spoon or sturdy rubber spatula, gently fold in the flour, stirring only until the flour begins to disappear. Fold in the chocolate chunks and buttered pecans.
9. Roll 24-32 medium-sized scoops of dough between your palms to form a ball or use a scoop, then place on prepared sheets (make sure to leave enough room in between each cookie for inevitable spreading).
10. Press a pecan on the top of each cookie dough mound, if desired.
11. Place baking sheets in the preheated oven, one at a time, and bake for 10-12 minutes, or until golden at the edges but still soft in the middle.
12. Sprinkle cookies with sea salt right when they come out of the oven.
13. Let cookies cool for 10 minutes on the baking sheet before transferring to a wire rack to cool completely.

Prep. Time	TOTAL TIME	Cook/Bake Time
30 MINUTES	55 MINUTES	25 MINUTES

Sweets + Treats

BUCKEYES

Contributed by Sarah Roell



INGREDIENTS

- 1 cup margarine (*can use butter, but may need more powdered sugar if you do*)
- 1 16-18oz jar of peanut butter (*Jiff preferred and if using a natural, add additional sugar*)
- 1lb powdered sugar (*have more on hand in case needed*)
- Dipping chocolate (*Ghirardelli Dark Chocolate Melting Wafers preferred*)

DIRECTIONS

1. Cream margarine and peanut butter together in a mixer.
2. Add in powdered sugar slowly, mixing well.
3. Once it starts getting thicker try rolling some of the mixture into a ball. Keep adding sugar until balls roll easily and are not super sticky.
4. Roll into desired sized balls usually about 1½" in diameter.
5. Place rolled balls onto a lined cookie sheet.
6. Chill in the fridge until firm.
7. Add some chocolate to a small bowl and melt chocolate according to package directions (usually in the microwave for a short time).
8. Dip the peanut butter balls into the chocolate and use a fork under them to pull them back out of the chocolate.
9. Place on lined sheet and chill in the fridge until chocolate sets.
10. Best to store in the fridge until ready to eat - they will get soft if left out for a long time (especially if using butter instead of margarine)."

My Mom has made thousands of these - she would make huge batches each year for the church festivals. We also had her make a batch for our wedding. I may have grown up in Indiana, but I'm a Buckeye at heart.

Prep. Time	TOTAL TIME	Cook/Bake Time
60 MINUTES	90 MINUTES	N/A

Sweets + Treats

CARAMEL ICING

Contributed by Sarah Roell



INGREDIENTS

- ½ cup butter
- 1 cup brown sugar
- ¼ cup milk
- 1½ - 2 cups powdered sugar

DIRECTIONS

1. Melt butter over medium heat.
2. Add brown sugar, boil for 2 min on low, stirring constantly.
3. Add milk, bring back to boil.
4. Let cool to lukewarm.
5. Add powdered sugar and beat.
6. If too stiff, add hot water for spreading.
7. If too thin, add more powdered sugar.

Amazing over chocolate cake!

Prep. Time	TOTAL TIME	Cook/Bake Time
N/A	10 MINUTES	10 MINUTES

Sweets + Treats

CARROT CAKE

Contributed by Sarah + Tony Roell



INGREDIENTS

CAKE

- 1 cup granulated sugar
- 1 cup light or dark brown sugar
- 1½ tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 2 tsp ground cinnamon
- ½ tsp nutmeg
- 1 cup canola or vegetable oil
- ½ cup unsalted butter melted
- 4 large eggs - room temperature
- 1 tbsp vanilla extract
- 3 cup grated carrots (*about 4 large*)
- 1 cup chopped walnuts or pecans (*optional*)

CREAM CHEESE FROSTING

- ½ cup unsalted butter - softened
- 8oz cream cheese - softened (*brick-style, not spreadable*)
- 1 tsp vanilla extract
- ¼ tsp salt
- 4 cup powdered sugar

DIRECTIONS

1. Preheat oven to 350° F and prepare two 8-inch pans by lining the bottoms with parchment paper and lightly greasing and flouring the sides.
2. In a large bowl, whisk together flour, sugars, baking powder, baking soda, salt, cinnamon, and nutmeg.
3. Add canola oil and melted butter and stir well.
4. Add eggs, one at a time, stirring well after each addition.
5. Stir in vanilla extract.
6. Stir in carrots and nuts until ingredients are well-combined.
7. Evenly divide the carrot cake batter into prepared baking pans and bake at 350° F for 40 minutes (toothpick inserted in the center should come out mostly clean with only a few moist crumbs).
8. Allow carrot cake to cool in the pans for 10 minutes, then run a knife around the edge and invert onto a cooling rack to cool.
9. Allow cake to cool completely before covering with cream cheese frosting.
10. For the frosting, combine butter and cream cheese in a large bowl and use an electric mixer to beat until creamy and lump-free.
11. Add vanilla extract, sprinkle salt into the bowl and stir well.
12. With the mixer on low, gradually add powdered sugar until ingredients are completely combined (be sure to scrape the sides and bottom of the bowl with a spatula).
13. Once your cake has cooled completely, cover it with frosting.

Delicious cake - you'll never be able to enjoy a boxed carrot cake again after this recipe.

Prep. Time	TOTAL TIME	Cook/Bake Time
30 MINUTES	70 MINUTES	40 MINUTES

Sweets + Treats

CHOCOLATE CAKE

Contributed by Sarah + Tony Roell



INGREDIENTS

- 3 cups all-purpose flour
- 3 cups granulated sugar
- 1½ cups unsweetened cocoa powder
- 1 tbsp baking soda
- 1½ tsp baking powder
- 1½ tsp salt
- 4 large eggs
- 1½ cups buttermilk (or 2 TBSP white vinegar + 1¾ C almond milk - let sit 5 minutes)
- 1½ cups warm water
- ½ cup vegetable oil
- 2 tsp vanilla extract

DIRECTIONS

1. Preheat oven to 350° F, butter cake pans, and dust with flour. (*enough for 3 9" round cake pans - if doing a tiered cake. I like serving with caramel icing on top, which works better as a sheet cake - I use 9"x13". Do not overfill, there may be more batter than fits into this pan.*)
2. Mix together flour, sugar, cocoa, baking soda, baking powder, and salt in a stand mixer using a low speed until combined.
3. Add eggs, buttermilk, warm water, oil, and vanilla. Beat on a medium speed until smooth. This should take just a couple of minutes.
4. Divide batter among the baking pans.
5. Bake for 30-35 minutes in a 350° oven until a toothpick inserted into the center comes out clean.
6. Cool on wire racks for 15 minutes and then turn out the cakes onto the racks and allow to cool completely.
7. Frost with your favorite frosting and enjoy.

I love to top this with my caramel icing - devine!

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	50 MINUTES	35 MINUTES

Sweets + Treats

CHOCOLATE CREAM PIE

Contributed by Sarah + Tony Roell



INGREDIENTS

PIE

- 2 large egg yolks
- $\frac{3}{4}$ cup granulated sugar, divided
- 4 cups half-and-half
- $\frac{1}{2}$ cup cornstarch
- $\frac{1}{4}$ cup Dutch process unsifted cocoa powder
- 10oz chopped chocolate, preferably semisweet
- 2 tbsp unsalted butter
- $1\frac{1}{4}$ tsp kosher salt
- 1 tsp vanilla extract
- 1 blind-baked pie crust, store-bought or homemade, cooled

WHIPPED CREAM TOPPING

- 2 cups heavy cream
- $\frac{1}{2}$ cup unsifted confectioners' sugar
- 4oz mascarpone
- 2 tsp vanilla extract
- 1 good-quality chocolate bar, for shaving

DIRECTIONS

1. In a small bowl, whisk together the egg yolks and $\frac{1}{4}$ cup sugar until combined (the mixture should be thick and pale in color as you whisk the ingredients together). Set aside.
2. In a medium heavy-bottomed saucepan over high heat, whisk together the half-and-half, the remaining $\frac{1}{2}$ cup sugar, cornstarch and cocoa powder and cook, whisking constantly until the mixture begins to steam, about 5 minutes.
3. Add the chopped chocolate and continue to whisk until the pudding comes to a boil. The mixture will start to thicken fairly fast. Reduce the heat to medium and continue to cook, whisking constantly, for 1 minute, then remove from the heat; the mixture should be thick, like pudding.
4. Add the egg yolk mixture and butter and whisk vigorously to combine, for 1 minute. Whisk in the salt and vanilla until combined.
5. Pour the pudding into the blind-baked pie shell, cover with a piece of plastic wrap and gently press it to the surface of the pudding. Refrigerate the pie for about 4 hours, until fully set.
6. At least 15 minutes before you're ready to serve the pie, in the bowl of a stand mixer fitted with the whisk attachment, combine the heavy cream, confectioners' sugar, mascarpone, and vanilla. Beat the ingredients on medium-low until fully mixed, then increase the speed to high and whip the mixture until stiff peaks form about 2 minutes.
7. Pile the whipped cream on top of the pie, then use a vegetable peeler to shower it with chocolate shavings. Refrigerate until set, about 10 minutes.

When we first moved here, there was a person who always made the best chocolate pie for the MVA potlucks. We begged to get her recipe but apparently, it was a family secret. This recipe is as close as we've been able to find to that magical chocolate pie and it is delicious.

Prep. Time	TOTAL TIME	Cook/Bake Time
20 MINUTES	4 HOURS	10 MINUTES

Sweets + Treats

CHOCOLATE TRUFFLES

Contributed by Tom O'Gara + Christian Hasenfritz



INGREDIENTS

- 7oz of your favorite milk chocolate
- ¾oz heavy cream
- Pinch of salt
- Your favorite candy, cereal, other ingredients and decorations

DIRECTIONS

1. In a medium bowl, melt the milk chocolate and heavy cream in the microwave or over a double boiler* until the chocolate has melted.
2. Stir the mixture until smooth and incorporated. Add the pinch of salt and stir to combine. Allow this mixture to cool to room temperature, then place it in the fridge to set, about 3 hours.
3. Once chilled and set, scoop out small spoonfuls, rolling them into balls with your hands. Place them on a parchment paper-covered cookie sheet that will fit in your freezer. You will need to work quickly because they will begin to melt. If the mixture becomes too soft to work with, place it in the refrigerator for several minutes.
4. Once you have made all of the balls, set the cookie sheet in the freezer so they firm up, about 15 minutes.
5. Now comes the fun part! You can dress these truffles up or down, with whatever ingredients you like; melted chocolate, cocoa, candy, nuts, fruit, extracts, liqueurs, anything! Here are a few of our favorite combinations: White Chocolate & Peppermint, Cereal & Powdered Sugar, Dark Chocolate & Orange Zest, Chopped Nuts & Cinnamon

**To set up a double boiler: Fill a saucepan with about 1 inch of water. Bring it to a boil over medium heat. Set a heatproof bowl on top of the saucepan, making sure that the bottom of the bowl does not touch the surface of the water. Add the chocolate and cream and gently melt, stirring until smooth.*

Prep. Time	TOTAL TIME	Cook/Bake Time
3½ HOURS	4 HOURS	10 MINUTES

Sweets + Treats

CREAM CHEESE COFFEECAKE

Contributed by Sarah + Tony Roell



INGREDIENTS

CAKE

- 1 stick butter
- 1 8oz package cream cheese
- 1¼ cups sugar
- 2 eggs, well beaten
- 1 tsp vanilla
- 2 cups flour
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- ⅓ cup milk
- Raisins or dates (*optional*)

TOPPING

- 6 tbsp butter, softened
- ¼ cup sugar
- ⅔ cup brown sugar
- ⅔ cup all-purpose flour
- 1 tbsp cinnamon
- 1 cup chopped nuts (*optional*)

DIRECTIONS

1. Preheat oven to 350° F.
2. In a large mixing bowl, cream butter and cream cheese together; blend in sugar and beat well.
3. Add the eggs and vanilla, stir to combine.
4. Combine the dry ingredients and add to creamed mixture alternately with milk.
5. Add raisins or dates to the batter if desired.
6. In a smaller mixing bowl, prepare the topping.
7. Combine the softened butter with sugars, flour, cinnamon, and nuts.
8. Mix with fork or pastry blender until crumbly.
9. Spoon half of the cake batter into greased 9" x 13" baking pan.
10. Cover with half of the topping.
11. Add the rest of the batter evenly on top.
12. Sprinkle on remaining topping ingredients.
13. Bake at 350° F degrees for 35 minutes or until a toothpick comes out clean when inserted in the center.
14. Once cool, you can top with a simple icing of milk & powdered sugar (add vanilla if desired) but it's not necessary.

A Roell family favorite - this is made in the morning for every family get together and is usually devoured while it's still warm. Family members who aren't there yet are typically teased with photos of pieces getting eaten.

Prep. Time	TOTAL TIME	Cook/Bake Time
15 MINUTES	50 MINUTES	35 MINUTES

Sweets + Treats

CREAM PUFFS

Contributed by Sarah + Tony Roell



INGREDIENTS

PUFFS

- 1 cup water
- ½ cup butter (*do not substitute*)
- ¼ tsp salt
- 1 cup flour
- 4 eggs

FILLING

- 2 large boxes of instant pudding mix
- 2½ cups milk
- 3 cups Cool Whip

CHOCOLATE GLAZE

- 3 tbsp butter
- 2 tbsp cocoa
- 2 tbsp milk
- 1½ cups powdered sugar
- 1½ tsp vanilla extract

DIRECTIONS

1. Preheat oven to 400° F.
2. Heat water, butter, and salt until butter melts and mixture boils. Remove pan from heat.
3. With a spoon, stir in flour all at once until the mixture forms a ball and leaves the side of the pan.
4. Add eggs to flour mixture one at a time, beating after each until the mixture is smooth. Cool slightly.
5. Drop batter in heaping tablespoons on cookie sheet. Bake at 400° for 35-40 mins until golden brown.
6. Turn off the oven and leave in oven for an additional 15 minutes.
7. Remove from oven and place on rack to cool.
8. For filling, mix pudding and milk until blended, then fold in Cool Whip.
9. For glaze, melt butter, stir in cocoa until dissolved. Add remaining ingredients.
10. Add more milk to thin glaze if needed. It will thicken as it cools. Could skip the chocolate glaze and just sprinkle with powdered sugar.
11. Once the puffs are cooled, cut the top and spoon or pipe filling into each. Then top with the original puff top and drizzle chocolate glaze on top. Store in the fridge.

Warning if made correctly you will no longer think that Schmidt's Cream puffs are amazing - these are so much better! The puff batter is a little finicky - they should rise when baked but sometimes things don't work. These are a Roell family favorite and even my mom has batches that don't work as well as they should (and she has made thousands) - she swears that Gold Medal All Purpose flour works the best.

Prep. Time	TOTAL TIME	Cook/Bake Time
45 MINUTES	1½ HOURS	45 MINUTES

Sweets + Treats

EASY PEANUT BUTTER COOKIES

Contributed by Sarah + Tony Roell



INGREDIENTS

- 1 cup sugar
- 1 cup peanut butter
- 1 egg

DIRECTIONS

1. Preheat oven to 350° F.
2. Mix all ingredients. (best with non-natural peanut butter such as Jiff. If using a natural variety, you might need more sugar.)
3. Drop onto an un-greased cookie sheet and mash down with a fork.
4. Bake at 350° F for 10-12 min.

Prep. Time	TOTAL TIME	Cook/Bake Time
5 MINUTES	15 MINUTES	10 MINUTES

Sweets + Treats

FLUFFY DAIRY-FREE FROSTING

Contributed by Jess Norman



INGREDIENTS

- 1 cup vegetable shortening (*plain or butter flavored - Crisco sticks work best!*)
- 4 cups powdered sugar
- 2-4 tbsp Water
- 1-4 tsp flavored extract (*any flavor*)
- 1 tbsp meringue powder (*optional*)
- Gel or paste food coloring (*optional*)

**I've made this frosting using vanilla, peppermint, almond, lemon, and peanut butter extracts. When using vanilla, I typically include 3-4 tsp depending on the intended companion treat, and I reduce the amount to 1-2 tsp for stronger flavors like peppermint and lemon. I strongly recommend beating for 30 seconds after the addition of each tsp to ensure you get the level of flavor you want, without adding too much.*

DIRECTIONS

1. Add shortening, 2 TBSP of water, and 1 cup of powdered sugar to the mixing bowl.
2. Slowly mix until combined.
3. Continue to add powdered sugar, 1 cup at a time, and beat on low until all sugar is incorporated.
4. Add remaining water as needed if the mixture is stiffer than desired.
5. When fully combined, add flavor extract* (start with 1 tbsp and increase as desired) and food coloring.
6. Beat on high with whisk attachment for 3-4 minutes until fluffy texture is achieved.
7. This frosting can be stored in an airtight container in the refrigerator up to 10 days.
8. Re-beat mixture to resolve any separation after storage.
9. Perfect for cookies, cupcakes, layer cakes, and cake balls!

**The perfect companion to my Melt In Your Mouth Cake!*

My mother made this frosting several times a year to accompany her famous cutout cookies and when I began to bake as a teenager, I loved to whip up a batch for my cupcakes! This is still my favorite frosting to this day because it tastes like Christmas with mom!

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	10 MINUTES	N/A

Sweets + Treats

HUNGARIAN KIFLI COOKIES

Contributed by Alyssa Mazey



INGREDIENTS

- 2 cups flour
- 1 cups butter
- 1 egg yolk
- ¾ cup sour cream
- ¾ cup sugar
- ¾ cup ground walnuts
- ½ cup powdered sugar

DIRECTIONS

1. In a large bowl, cut flour with butter using knives or pastry cutter.
2. In a separate bowl, mix the egg yolk with sour cream until combined.
3. Add egg yolk/sour cream mixture to flour mixture.
4. Knead, then cut into three balls; wrap with parchment paper.
5. Refrigerate at least 3 hours, or overnight.
6. For the filling, grind walnuts (recommend using a nut grinder).
7. Mix sugar with ground walnuts (you can add a little more sugar for a sweeter cookie).
8. Preheat oven to 375° F.
9. To assemble the cookies, sprinkle your table with powdered sugar and roll out one dough ball at a time into a thin circle.
10. Using a plate (about 9 inches wide), cut into a circle using a pizza cutter.
11. Using the pizza cutter, cut the circle like a pizza into 16 triangles.
12. Sprinkle the walnut & sugar mixture on top (about 1 tsp per triangle).
13. Roll each triangle up starting at the wide end.
14. Place on a lined cookie sheet with the open end down so they don't unroll in the oven.
15. Bake for 10-12 minutes, until they start to show a little browning around the edges/bottom.
16. Once cool, sprinkle powdered sugar on top prior to serving.

My family is Hungarian, and this cookie is a staple for our Christmas gatherings! For the last thirty years, my grandfather, mother, and I have made these cookies together and created wonderful memories, so they mean a lot to us. Kifli are not overly sweet, but they are addictive, and I don't think you'll be able to eat just one.

Prep. Time	TOTAL TIME	Cook/Bake Time
3½ HOURS	4 HOURS	10-12 MINUTES

Sweets + Treats

MELT IN YOUR MOUTH CAKE

Contributed by Jess Norman



INGREDIENTS

- 1 15oz box of cake mix (any flavor)
- 1 3.4oz box of instant pudding (any flavor)
- 4 large eggs (or 1 cup of Egg Beaters)
- 1 cup plain Greek Yogurt (or fat-free sour cream)
- ½ cup water
- ¼ cup vegetable oil
- 1-2 tsp flavored extract

**This cake recipe is super flexible! You can use any combination of cake mix, instant pudding, and flavor extract you like. The only cake mix I would suggest avoiding is white as it's too dry. Duncan Hines devil's food, yellow, red velvet, and spice cake mixes are my absolute preference. They result in cakes with the best structure, moistness, and flavor. Any brand of instant pudding works well, just make sure you don't grab sugar-free by mistake! Some of my all-time favorite combinations are devil's food cake with peanut butter frosting or red velvet cake with strong vanilla frosting and dark chocolate shavings.*

DIRECTIONS

1. Preheat oven to 350° F and with rack in center.
2. Add eggs, oil, and water to bowl and beat together until well-combined.
3. Add greek yogurt and vanilla and stir until smooth.
4. Add unprepared pudding powder to the mixture and beat on medium speed for 1 minute.
5. Incorporate dry cake mix 1 cup at a time, beating on slow speed.
6. When combined, slowly increase mixer speed to the highest setting and allow the mixer to beat at the highest speed for 3-5 minutes total. Stop mixer completely and scrape down sides of bowl 1-2 times during mixing.
7. When ready, the batter will be a dense, mouse-like consistency.
8. For 24-30 cupcakes, spoon batter into a cupcake pan with liners (foil liners suggested) until batter just reaches the top of the liner. Gently drop pan with filled cups onto counter covered with a towel from 2-3 inches above the countertop to settle batter into the cups. Bake for 18-25 minutes, testing for doneness when a toothpick comes out cleanly.
9. For cakes, lightly coat pan(s) with vegetable shortening or butter and use parchment paper when possible. Divide batter between pans and evening spread, edge to edge. Most pan sizes will bake for 25-30. Test for doneness when a toothpick comes out clean. Follow these instructions for a cake that will be crumbled into cake-ball dough!
10. Remove from pans and cool at least 1 hour before frosting.*

**Pairs perfectly with my Fluffy Dairy-Free Frosting!*

This cake has been with me through more celebrations than I can count. I've made potluck, birthday, baby shower, and wedding cakes, cupcakes and cake balls using this recipe for the last 20 years. No matter which flavor is on the menu, it's always a huge hit. I hope you and your family enjoy this recipe as much as I do!

Prep. Time	TOTAL TIME	Cook/Bake Time
10 MINUTES	45 MINUTES	20-35 MINUTES

Sweets + Treats

PUMPKIN APPLE MUFFINS

Contributed by Claire Adams



INGREDIENTS

MUFFINS

- ½ cup flour
- 2 cups sugar
- 1 tsp cinnamon
- 1 tsp baking soda
- ½ tsp ginger
- ½ tsp salt
- 2 eggs
- 8oz canned pumpkin
- ½ cup vegetable oil
- 2 cups grated apples

STREUSEL TOPPING

- ¼ cup sugar
- 2 tbsp flour
- 1 tbsp unsalted butter
- ½ tsp cinnamon

DIRECTIONS

1. Preheat oven to 375° F.
2. In a large bowl, sift flour, sugar, cinnamon, baking soda, ginger, salt, and nutmeg.
3. In a medium bowl, whisk together eggs, pumpkin, and oil.
4. Add wet ingredients to dry ingredients, then stir in grated apples.
5. To make the topping, combine sugar, flour, and cinnamon in a small bowl.
6. Cut in butter until butter pieces are the size of peas.
7. Fill muffin cups ¾ full with muffin mixture, then sprinkle cinnamon sugar mixture over top.
8. Bake for 20-25 minutes.

Growing up, my mom and I would make this recipe after going apple picking! It's perfect for fall and can be enjoyed for breakfast or dessert.

Prep. Time	TOTAL TIME	Cook/Bake Time
30 MINUTES	55 MINUTES	20-25 MINUTES

Sweets + Treats

SPRITZ COOKIES

Contributed by Sarah + Tony Roell



INGREDIENTS

- 2¼ cups all-purpose flour
- ¼ tsp salt
- ½ tsp baking powder
- 1 cup salted butter - at room temp
- ¾ cup sugar
- 1 large egg
- 1 tsp lemon, almond, or vanilla extract
- Maraschino cherries (*optional*)

DIRECTIONS

1. Mix flour with salt and baking powder.
2. Cream butter and sugar until light and fluffy.
3. Beat in egg and extract.
4. Add flour mixture ⅓ at a time, beating well after each addition.
5. If desired add food coloring to some or all of the dough.
6. Chill dough 10 minutes - if it is too cool it will not shape well.
7. Preheat oven to 400° F.
8. Pack dough into a cookie press and press onto an ungreased baking sheet.
9. Decorate with sugars, sprinkles, or pieces of maraschino cherries.
10. Bake 6-8 minutes or until pale gold.
11. Cool on wire racks.

Prep. Time	TOTAL TIME	Cook/Bake Time
20 MINUTES	30 MINUTES	10 MINUTES