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Grapevine Garden Club
Recipe Book 2008

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**OUT OF THE GARDEN
AND INTO THE KITCHEN
GREAT RECIPES
FROM THE MEMBERS OF
THE GRAPEVINE GARDEN
CLUB, INC.**

December, 2008

APPETIZERS & BEVERAGES

SOUPS AND SALADS

**DESSERTS—BREADS, CAKES,
COOKIES, PIES**

**EASY CASSEROLES, MEATS & SIDE
DISHES**

APPETIZERS & BEVERAGES

SPINACH BALLS

Jimmie Nell Cook

2 boxes frozen chopped spinach, thawed
2 cups herb dressing stuffing
1 stick melted butter
½ cup Parmesan Cheese
1 onion chopped finely
1 T garlic salt
1 tsp. thyme
1 tsp. Accent
½ tsp. pepper
6 eggs beaten until foamy

Combine well-drained spinach and other ingredients in order given. Let stand for about 1 hour. Shape into 1-inch balls. Bake 15-20 min. at 375°.

STUFFED MUSHROOMS

Rene' Herndon

25-30 medium mushrooms
¾ cup mayo
1 ½ cups grated cheddar cheese (2%)
¼ cup onion
8 – 10 strips bacon (cooked crisp and crumbled)
1 tsp. seasoned salt

Remove stems from mushrooms and reserve for another use.

Mix all other ingredients.

Stuff mushrooms and bake 20-25 minutes at 325°.

PS: This is a different recipe and better than the other one in our previous cookbook.

Keeping a vegetable garden is worth a medicine cabinet full of pills.

SOUPS AND SALADS

SHRIMP ARTICHOKE SALAD

From A La Carte Alley, Cleveland, MS

12 oz. marinated artichokes
6.9 oz. box chicken-flavored rice
1 ½ cup mayonnaise
½ tsp. curry powder
1 lb. boiled, peeled salad shrimp
3 green onions finely chopped
4 stalks celery, chopped

Prepare rice omitting butter. Let cool.
Mix in remaining ingredients.

NOTE: Drain artichoke hearts and then add liquid to salad to taste.

APPLE COLESLAW

Linda Whistler

2/3 cup light mayonnaise
3 T cider vinegar
1 tsp. dried dill weed
½ tsp. salt
½ tsp. ground black pepper
1 16-oz. Classic Coleslaw mix
1 cup chopped red onion
2 apples, thinly sliced

MAKE DRESSING: In a large bowl, stir together mayonnaise, vinegar, dill, salt & pepper. Stir in Coleslaw mix, apples & onion. Cover and chill at least two hours or up to 48 hours.

ORZO SALAD

Sherry Schultz

4 cups chicken broth
1 ½ cups orzo
1 15-oz. can garbanzo beans, drained and rinsed
1 ½ cups red and yellow teardrop or grape tomatoes, halved
¾ cup finely chopped red onion
½ cup chopped fresh basil leaves
¼ cup chopped fresh mint leaves
About ¾ cup Red Wine Vinaigrette (recipe follows)
Salt and freshly ground black pepper

Pour broth into a heavy large saucepan. Cover and bring broth to a boil over high heat. Stir in the orzo. Cover partially and cook until tender but still firm to the bite—about 7 minutes. Drain the orzo through a strainer. Transfer the orzo into a large wide bowl and toss until the orzo cools slightly. Set aside to cool completely. Toss the cooled orzo with the beans, tomatoes, onion, basil, mint and enough vinaigrette to coat. Season to taste with salt and pepper and serve at room temperature.

RED WINE VINAIGRETTE

½ cup red wine vinegar
¼ cup fresh lemon juice
2 tsp. honey
2 tsp. salt
¾ tsp. ground black pepper
1 cup extra-virgin olive oil.
Mix vinegar, lemon juice, honey, salt & pepper in a blender. With machine running, gradually blend in the oil. Season to taste with more salt & pepper.

THAT GOOD SALAD

2 T sugar
¾ cup vegetable oil
¼ cup fresh lemon juice
2 garlic cloves, minced
½ tsp. salt
½ tsp. pepper
2 heads romaine lettuce, rinsed, dried and torn into bite-size pieces
2 cups chopped tomatoes
1 cup shredded Swiss cheese
2/3 cup slivered almonds, toasted
½ cup grated Parmesan cheese
8 bacon strips, cooked and crumbled
1 cup Caesar salad croutons
To make dressing: In a jar with tight-fitting lid, combine oil, lemon juice, garlic, salt & pepper. Cover and shake well. Chill.

In a bowl, toss romaine, tomatoes, Swiss cheese, almonds, Parmesan cheese and bacon. Shake dressing and pour over salad and toss. Add croutons and serve immediately.

GRAPE SALAD

Jenny Capone

2 lb. seedless grapes
8 oz. cream cheese
5-6 heaping tablespoons sugar
2 T sour cream
1 tsp. vanilla
1 cup chopped pecans (I add extra and toast them)
Mix cream cheese, sour cream, sugar and vanilla. Mix in pecans.
Pour on grapes and mix well. Can make the night before.

CALIFORNIA BORDER CHICKEN SALAD

Maureen Bittick

1 lb. boneless, skinless chicken breasts
1 T dry white wine
3 cups cooked rice
2 green onions, thinly sliced
½ red bell pepper, chopped
1 cup seedless green grapes, cut in half
½ cup each: no-fat sour cream and light mayonnaise
1 to 2 tsp. chili powder
½ tsp. cumin

Arrange chicken in a 9-inch glass pie plate overlapping thinner edges; pour wine over chicken. Cover with vented plastic wrap. Rotating midway through cooking, microwave on medium-high (70%) 7 to 8 min. Cool, then dice or shred.

Combine rice, onions, bell pepper, grapes and chicken in a large bowl. In a small bowl, combine sour cream, mayonnaise, chili powder and cumin. Add to rice mixture; toss to combine. Serve warm or chilled. Makes 5 services, 332 calories, 10 grams fat.

ORANGE TAPIOCA

Linda Barraclough

2 pkgs tapioca
1 (3oz) orange jello
9 oz Cool Whip
1 can crushed pineapple
1 can mandarin oranges (drained)
small marshmallows

Mix together tapioca and Jello with 3 cups water and boil until thick. Cool, stirring occasionally. Add Cool Whip, pineapple, oranges and marshmallows. Chill.

Can't get much easier!

NINE-DAY SLAW

Sheri Jones

1 med. Cabbage, shredded
4 stalks celery, diced
1 onion, diced
1 green pepper, diced
1 red pepper, diced
1 orange or yellow pepper, diced
1 cup sugar (or Splenda)
1 cup oil
1 cup vinegar
2 T salt
1 tsp. dry mustard
1 tsp. celery seed

Mix cabbage, celery, onion, pepper, and 1 cup (minus 2 T) of sugar in large bowl. Combine oil, vinegar, salt, 2T sugar, mustard and celery seed in a saucepan and bring to boil. Stir constantly. Pour hot mixture over cabbage and mix. Cool. Cover and chill 24 hours. Lasts several days—at least 9!

CHERRY-CRANBERRY SALAD

Paula Jones

1 6-oz. cherry gelatin
2 cups boiling water
1 20-oz. can crushed pineapple & juice
1 16-oz. can WHOLE cranberry sauce
1 cup sour cream
1/4 cup mayo
1 cup pecans, chopped (optional)

Mix in order using a whisk to dissolve the sour cream & mayo. Place in a 2 qt dish. Chill till firm. Best made day before serving.

EDAMAME AND BEAN SALAD

Sheri Jones

1-1/2 bags edamame, shelled and frozen
1/4 cup olive oil
1 teaspoon cumin, ground
1 can black beans, drained and rinsed
1 can black-eyed peas, drained and rinsed
1/2 cup red onions, chopped
2 cups celery, thinly sliced
2 tablespoons lime juice, fresh (I used juice from 1 lime)
1/2 cup cilantro, fresh and chopped
1 teaspoon garlic, finely chopped
Salt-Pepper

Thaw edamame.

Heat oil in heavy skillet over low heat until hot but not smoking. Add cumin and stir until fragrant. Add garlic to hot oil and then let cool.

Add all ingredients in a large bowl (looks great in a clear glass bowl.)

Let stand 10 minutes for flavors to blend.

Great if made the day before.

VERMICELLI SALAD

Paula Wilbanks

2 boxes vermicelli.....Cook for 4 minutes and drain.

Add the following mixture:

2 T lemon juice, 1 T Accent, 4 T salad oil

Refrigerate overnight.

Add:

1 cup chopped celery

2 cans ripe olives, sliced

1 medium bell pepper

1 small jar pimento, chopped

1 pt. mayonnaise

Serves 12

TOMATO-BASIL BISQUE

WW—3 pts./cup

Lou Milner

2 (10 3/4 oz.) cans condensed reduced-fat, reduced-sodium tomato soup, undiluted

1 (14.5 oz.) can diced tomatoes with basil, garlic, and oregano

2 cups low-fat buttermilk

2 T chopped fresh basil

1/4 tsp. freshly ground black pepper

Shredded fresh basil (optional)

Cook first 5 ingredients in a 3-quart saucepan over medium heat, stirring often, 6-8 minutes or until thoroughly heated. Garnish with fresh basil, if desired.

Serve immediately or chill.

RAINBOW LAYERED JELL-O

Peggy Harris

3 oz. packages of Jell-O one each of the following flavors:
This is for the regular Jell-O – if you use the no sugar kind the volume for each box is less.

Black Cherry
Strawberry
Raspberry
Cherry
Orange
Lemon
Lime

16 oz sour cream plus 1/3 cup – total – the lite works well.
1 cup boiling water per 1 box of Jell-O

Select a bowl big enough as it will require almost 10 cups volume one it is finished.

A large straight side truffle bowl works well. You can use a 9x13 glass pan but the layers will be very thin which looks more like ribbon and I have had trouble having keep the pan level.

Put the bowl in the fridge. Put it in the shelf with head room to be able to pour the Jell-O each layer into the bowl. Carrying the Jell-O will cause a splash onto the sides of the bowl, which spoils the effect. Also try to avoid causing bubbles while dissolving the Jell-O – stir very gently.

Prepare one box of Jell-O. Start with the darkest or lightest color.

Put one box of Jell-O in a small cup. Add 1 cup of boiling water. Stir thoroughly.

Pour 1/2 of the Jell-O into another cup. It will be about 2/3 cup in each cup.

In one cup add 1/3 cup sour cream and mix well. This is cloudy mix.

In the other add 3 Tablespoons of cold water. This is the clear mix.

Pour one layer (cloudy or clear) in the bowl in the fridge. Let it gel. It will take at least 30 minutes. You want this to be very firm before you do the next layer.

Leave the other cup (cloudy or clear) on the counter.

Rainbow Layered Jell-O

After the first layer is firm, pour the second layer in the bowl in the fridge. Let is set 30 minutes.

Then prepare the next box of Jell-O.

Pour in the first layer in the bowl in the fridge. Use either the cloudy or clear, depending on which you did with the first box. Let it set until firm.

Pour in the second layer gently into the bowl. Let it set until firm

It doesn't take quite as long to get firm on with the second box.

Then prepare each of the rest of the boxes of Jell-O. At this point you can prepare 2 boxes at the same time (4 cups on the counter) and leave them on the counter until the current layer is firm. This will be about 15 minutes or so. If you pour too early it will 'dig' up the prior layer and it spoils the look, but it will still taste good!

You can decorate the top of the bowl with gel cake decoration or fresh organic flowers.

“Where flowers bloom so does hope”

Lady Bird Johnson,

Public Roads: Where Flowers Bloom

TEX-MEX SHRIMP STEW

WW—4 points

Lou Milner

4 tsp. olive oil
1 onion, diced
2 garlic cloves, minced
1 green bell pepper, diced
1 (14 1/2 oz.) can diced tomatoes with green chilis
1 (10 oz.) box frozen corn kernels
1/4 tsp. salt
1/8 tsp. cinnamon
1 lb. medium shrimp, peeled and deveined
2 T chopped fresh cilantro
4 lime wedges

1. Heat the oil in a Dutch oven over med-high heat. Add the onion and garlic; cook, stirring frequently, until golden, about 3 minutes. Add the bell pepper and cook, stirring frequently, until softened, about 2 minutes.

2. Add the tomatoes, corn, salt, and cinnamon, and bring to a boil. Stir in the shrimp; return to a boil. Reduce the heat and simmer, covered, until the shrimp are just opaque in the center, about 4 minutes. Sprinkle with the cilantro and serve with the lime wedges.

JOYCE'S SPINACH SALAD

Joyce Wuetig

1 bag fresh spinach
4 oz. Bleu cheese, crumbled
1 (2.8 ounce) can French-fried onion rings, if desired

Dressing:

3/4 cup granulated sugar
1/2 teaspoon salt
1 teaspoon dry mustard
1/4 teaspoon paprika
1 (10 3/4 ounce) can tomato soup
3/4 cup vegetable oil
3/4 cup vinegar
1 onion, peeled and quartered

Wash spinach, remove stems and tear into bite-sized pieces.

Add Blue cheese

Add onion rings, if using

Toss gently

To make the dressing:

Mix sugar, salt, mustard and paprika in a tall bottle or jar with a tight-fitting lid.

Add tomato soup, oil and vinegar.

Add onion for flavor, but remove before serving.

Shake well to mix ingredients.

Refrigerate and use within a few days.

Makes 6 servings and enough dressing for two bags of spinach.

Often I make this salad using lettuce, tomatoes, bell peppers and cucumbers. The salad dressing is what makes the salad special.

MARINATED VEGGIE SALAD

Susan Mentzer

2 cups Fresh Broccoli Flowerets
2 cups Fresh Cauliflower tops
2 cups Fresh Celery cut into bite size pieces
4-6 Ripe Roma Tomatoes cut into wedges
1 bag Baby Carrots
1 small red onion cut into wedges and separated
1 can medium Black Olives
Lemon Pepper
Garlic Powder
Zesty Italian Dressing

The day before serving.

In a large covered bowl (Rubbermaid or Tupperware type), cut veggies into bite sized pieces. Lightly toss and sprinkle with lemon pepper and garlic powder to taste. Pour enough Zesty Italian dressing over veggies to coat well.

Seal the bowl and refrigerate. Every few hours, gently invert the bowl to redistribute the veggies and dressing. Serve cold with a slotted spoon.

PEAR SALAD WITH LIME POPPY SEED DRESSING

Barbara Oldani

1 Recipe Lime Poppy Seed Dressing (see recipe below)
Leaf lettuce or spinach
3 pears, sliced into thin wedges
1 Tbsp lemon juice
2 cups seedless green and/or red grapes, halved
½ cup broken walnuts

Prepare Lime-Poppy Seed Dressing.

Line 8 salad plates with leaf lettuce or spinach. In a medium bowl toss pear wedges with lemon juice. Divide and arrange pear wedges, grapes, and walnuts atop leaf lettuce. Cover and chill till serving time, up to 1 hour. Drizzle with Lime-Poppy Seed Dressing. Makes 8 servings.

Lime Poppy Seed Dressing:

In a small mixer bowl, stir together
1/3 cup honey
¼ teaspoon finely shredded lime peel
3 T lime juice
1 ½ tsp. poppy seed
¼ tsp. salt
1/8 tsp. mace.

Beat honey mixture with an electric mixer on medium-high speed while gradually adding:
¼ cup salad oil and 2 tablespoons walnut oil or salad oil.

Continue beating until mixture thickens. Cover; chill. Stir to remix before serving. If, after chilling, mixture becomes too thick to drizzle, let stand at room temperature for 30 minutes. Makes about ¾ cup.

TERRIFIC BROCCOLI SALAD

Barbara Munn

1 bunch broccoli, washed and cut into small florets
½ box raisins
1 can sliced water chestnuts, drained
1 cup chopped celery
½ red onion, chopped well

Dressing:

1 cup salad dressing (Miracle Whip)
1/3 cup sugar
2 T red vinegar

Mix dressing into salad and chill overnight.

Right before serving, toss with 4 slices bacon, fried crisp, drained, and break into small pieces.
Serve in a clear glass bowl (lovely!)

DESSERTS—BREADS, CAKES, COOKIES, PIES

CHUNKY APPLE CAKE WITH CREAM CHEESE FROSTING

Toni Moorehead

½ cup butter, melted
2 cups sugar
2 large eggs
1 tsp. vanilla extract
2 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
2 tsp. ground cinnamon
4 Granny Smith apples, peeled and sliced
1 cup chopped walnuts, toasted
Cream Cheese Frosting
Chopped walnuts, toasted (optional.)

Stir together first 4 ingredients in a large bowl until blended. Combine flour and next 3 ingredients; add to butter mixture, stirring until blended. Stir in apple slices and 1 cup walnuts. Spread into a greased 13 x 9-inch pan.

Bake at 350° for 45 minutes or until a wooden pick inserted in center comes out clean. Cool completely in pan on a wire rack. Spread with Cream Cheese Frosting; sprinkle with walnuts, if desired. Store in refrigerator.

Yield: 12 – 15 servings.

(continued on next page)

(Continued--Chunky Apple Cake)

CREAM CHEESE FROSTING

- 1 8-oz. package cream cheese, softened
- 3 T butter or margarine, softened
- 1 ½ cups powdered sugar
- 1/8 tsp. salt
- 1 tsp. vanilla extract

Beat cream cheese and butter at medium speed with an electric mixer until creamy. Gradually add sugar and salt, beating until blended. Stir in vanilla. Yield: 1 ½ cups.

NEVER FAIL LOWER SUGAR PECAN PIE

Barbara Williams

- 3 eggs, slightly beaten
- ½ cup sugar
- 1 level tsp. flour
- ½ cup Karo syrup, light
- ½ cup Karo syrup, dark
- 2 T margarine or butter, melted
- 1 tsp. vanilla
- 1 ¼ cups pecans
- 1 9-inch unbaked pie crust—can use regular or frozen or deep-dish pie crust—your preference.

Preheat oven to 350°.

In large bowl, mix ½ cup sugar and the 1 level tsp. of flour.

Add eggs.

Add 1 cup of syrup, 2 T of margarine and 1 tsp. vanilla.

Stir well after each.

Last, stir in the pecans.

Pour into crust.

Bake pie on a pre-heated cookie sheet** or oven liner to catch any spills.

Bake 50-55 min. or until deep cracks appear on top and the pecans and crust are quite brown.

** Insulated cookie sheet not recommended.

PAULA DEEN'S SYMPHONY BROWNIES

Angela Ozymy

- 1 (17.6-oz.) package brownie mix with walnuts AND ingredients called for to prepare
- 3 (5-oz.) symphony candy bars with almonds and toffee chips

Preheat oven to 350°.

Prepare brownie mix according to package directions. Spread half of the prepared mix in an 8 x 8 baking dish. Place a single layer of the symphony bars on top of the brownie mix.

Pour the rest of the mix over the bars.

Bake 20-25 min. Cool completely. Dust with powdered sugar before cutting into squares and serving.

NOTE: Double the ingredients and bake in a 9 x 13 dish. (No calories here . . .)

MISSISSIPPI MUD CAKE

Susan Boelens

CAKE:

¾ cup boiling water
½ cup unsweetened cocoa
¾ cup sugar
½ cup butter, softened
1 tsp. vanilla extract
½ cup egg substitute
1 ⅓ cups all-purpose flour (6 oz.)
1 tsp. baking soda
¼ tsp. salt
½ cup fat-free buttermilk
Cooking spray
3 ½ cups miniature marshmallows

FROSTING:

¼ cup unsweetened cocoa
¼ cup evaporated fat-free milk
3 T butter, melted
1/8 tsp. salt
2 cups powdered sugar
1 tsp. vanilla extract

Preheat oven to 350°. To prepare cake, combine boiling water and cocoa, stirring until blended. Cool. Place sugar, softened butter and vanilla in a large bowl. Beat with a mixer at medium speed until blended. Add cocoa mixture and egg substitute; beat well. Combine flour, soda and salt in a bowl, stirring well. Add flour mixture and buttermilk alternately to sugar mixture. Spoon batter into a 13 x 9-inch baking pan coated with cooking spray. Bake at 350 for 20 minutes or until pick inserted in center comes out clean. Top with marshmallows. Bake an additional 2 minutes until marshmallows are soft.

(continued on next page)

(continued) Mississippi Mud Cake Frosting

TO PREPARE FROSTING: combine cocoa, evaporated milk, butter and salt in saucepan over medium heat. Cook for 4 min., stirring frequently. Stir in powdered sugar and vanilla. Cook 2 min. stirring constantly. Drizzle frosting over cake. Cool. Cut cake into squares. Yield: 15 servings.

CHEESY-GOOD CORNBREAD MUFFINS

WW—2 points for one muffin

Lou Milner

Cheesy cornbread muffins for only 85 calories each

Ingredients:

1 cup canned cream-style corn

2/3 cup all-purpose flour

1/2 cup yellow cornmeal

1/2 cup fat-free liquid egg substitute (like Egg Beaters)

1/2 cup fat-free sour cream

1/2 cup reduced-fat shredded cheddar cheese

1/4 cup chopped scallions

2 T Splenda No Calorie Sweetener (granulated)

1 1/2 tsp. baking powder

1/4 tsp. salt

Optional: 1/4 tsp. hot sauce

Directions:

Preheat oven to 375°.

Combine flour, cornmeal, Splenda, baking powder, and salt in a large bowl. In a separate small bowl, mix

together all other ingredients -- then add the contents of the small bowl to the large one, and stir until well mixed.

Spray a 12-cup muffin pan with nonstick spray or line it with baking cups. Evenly distribute muffin batter among the cups. Bake in the oven for 15 - 20 minutes (until muffins are firm and a light golden brown). Allow to cool and then enjoy!

MAKES 12 SERVINGS

THREE-LAYER APPLE TORTE

Linda Krimm

Crust:

7 T butter

1/3 cup sugar

1/2 tsp vanilla

1 cup flour

Cream butter, sugar and vanilla. Add flour and blend until mixture makes small crumbles. Press into bottom of spring form pan or torte dish.

Filling:

8 oz. cream cheese

1/4 cup sugar

1/2 tsp. vanilla

1 egg

Beat all ingredients until smooth. Pour over crust layer.

Topping:

4 cups sliced, sweet apples

1 tsp. cinnamon

1/3 cup sugar

1/2 cup nuts

Mix all ingredients in plastic bag and shake to cover apples. Place on top of filling layer.

Bake 450° for 10 minutes, then reduce oven to 400 degrees and bake another 25 minutes or until apples are cooked. Chill before serving.

SUMMER PUDDING WITH RUM WHIPPED CREAM

(from the Barefoot Contessa)

Joan Kowalski

- 1 pint fresh strawberries, stemmed & sliced
- ½ cup sugar
- 3 half pints fresh raspberries
- 2 half pints fresh blueberries
- 2 T framboise (raspberry brandy)
- 1 loaf brioche or egg bread

Combine strawberries, sugar and ¼ cup water in large saucepan and cook uncovered over med-high heat for 5 min. Add 2 cups raspberries and all the blueberries and cook stirring occasionally until mix simmers—for 1 minute. Remove from heat, stir in remaining raspberries and the framboise.

Slice bread in ½-inch slices, remove crust. In the bottom of a 7-inch round 3-inch high soufflé dish, ladle ½ cup of cooked berry mixture. Arrange slices of bread in a pattern. This will be the top when unmolded. Add more berry mixture to saturate. Continue layering bread/berries to fit dish. Finish with bread and cooked berries using all the fruit and syrup.

Place a sheet of plastic wrap loosely over pudding. Place a plate the same size of dish on top. Weight the mold with a heavy can and refrigerate overnight.

Just before serving, run a knife around the outside of pudding and unmold it upside down onto serving plate. Serves 8. Cut into wedge and serve with Rum Whipped Cream!

RUM WHIPPED CREAM:

- 1 cup (1/2 pint) cold heavy cream
- 3 T sugar
- ½ tsp. vanilla extract
- 1 T dark rum

Whip cream in a bowl with electric mixer. When it starts to thicken, add sugar, vanilla and rum. Continue to whip until it forms stiff peaks. Serve cold.

CARROT CAKE

Sandy Kancavicus

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 tsp. baking soda
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ¼ tsp. ground cloves
- 1 cup oil
- 4 eggs, lightly beaten
- 3 cups grated carrots
- 1 cup chopped walnuts
- 1 cup shredded coconut
- 1 8-oz. can crushed pineapple, well-drained

Preheat oven to 350°. Grease and flour two 9-inch cake pans. Line each pan with a circle of waxed paper. Sift flour, sugars, baking soda, cinnamon, nutmeg and cloves in a large bowl. Add oil and eggs and beat well. Fold in carrots, walnuts, coconut and pineapple. Pour batter into prepared pans, dividing evenly. Place them in the middle rack of the oven and bake 40-45 min. until edges have pulled away from sides and pick inserted in center comes out clean. Cool cake in the pans for 10 minutes. Then invert over a cake rack and unmold, remove waxed paper and continue to cool for 1 hour. Frost the first layer, add the second layer and frost the top and sides with Cream Cheese Frosting.

CREAM CHEESE FROSTING

- 8 ½ oz. cream cheese at room temperature
 - ½ cup butter at room temperature
 - 1 cup powdered sugar
- Cream the cream cheese and butter together in a mixing bowl. Slowly sift in powdered sugar and continue beating until mixture is smooth with no lumps.

CROCK POT CANDY

Edie Williams

1-16 oz. jar unsalted dry roasted peanuts
1-16 oz. jar salted dry roasted peanuts
12 oz. semi-sweet chocolate chips
1-German chocolate bar (broken in pieces)
3 lbs. (2 planks) white almond bark (broken in pieces)

Put nuts in crock-pot. Add other ingredients in the order listed. Cover and cook 3 hours on low. **DO NOT REMOVE THE LID DURING THE 3 HOURS.**

When finished cooking (it looks like you have really made a mess, but not so) mix thoroughly.. Drop by spoonfuls onto wax paper. Let cool thoroughly. This freezes well. It makes so much it is a good think it does freeze well. Enjoy!

LEMON CHEESECAKE

4 T graham cracker crumbs, finely crushed
1 pkg. (4 serving size) Jell-0 brand Sugar Free Lemon Flavor Gelatin
2/3 cup boiling water
1 cup 1% low-fat cottage cheese
1 container (8 oz) light cream cheese, softened
2 cups thawed COOL WHIP (I use the extra creamy)

Spray 8" glass or metal pie pan lightly with nonstick cooking spray. Sprinkle sides and bottom with graham cracker crumbs.

Completely dissolve gelatin in boiling water in glass measuring cup. Pour into blender container. Add cheeses: blend at medium speed, scraping sides occasionally, about 2 minutes or until mixture is completely smooth. Pour into large bowl. Gently fold in whipped topping. Pour into prepared pan; smooth the top. Chill until set, about 4 hours. You can decorate the top with thin lemon slices twisted to stand up. Serves 8

SURPRISE CARROT CAKE

Ella Barber

1 8-oz. package of Cream Cheese, softened
¼ cup sugar
1 egg, beaten
2 cups flour
1 ¾ cups sugar
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 cup oil
3 eggs, beaten
3 cups shredded carrots
½ cup chopped nuts
½ cup golden raisins

Combine cream cheese, sugar and egg, mix well. Set aside.

Combine dry ingredients.

Add combined oil and eggs, mixing just until moistened.

Fold in carrots, nuts, and raisins.

Reserve 2 cups of batter; pour remaining batter into greased and floured 9-inch bundt pan.

Pour cream cheese mixture over batter; carefully spoon reserved batter over cream cheese mixture, spreading to cover.

Bake at 350° 55 minutes or until wooden pick inserted in center comes out clean.

Cool 10 minutes, remove from pan. Cool. Sprinkle with powdered sugar.

EASY CASSEROLES, MEATS & SIDE DISHES

VEGETABLE PIZZA

Judy Smith

Crust is made by using 2 pkg. Crescent Rolls
Press flat on cookie sheet.
Bake as directed and cool.

Combine and spread on crust:

1 8-oz. Philadelphia Cream Cheese

1 cup Miracle Whip or mayonnaise

1 pkg. Hidden Valley Original or Bacon Dressing Mix.

Top with cut-up vegetables, such as green peppers, broccoli, carrots, onions, celery, black olives and shredded cheese

Perfumes are the feelings of flowers.

Heinrich Heine

GERMAN PANCAKES WITH FRESH BERRIES

WW-4 points

Lou Milner

2 large eggs, at room temperature
1/2 cup all-purpose flour
2 Tbsp. granulated sugar
Pinch salt
1/2 cup low-fat (1%) milk
1 Tbsp. unsalted butter
1 Tbsp. confectioners' sugar
2 cups fresh berries (blueberries, raspberries, or sliced strawberries)

Preheat the oven to 425°.

Whisk together the eggs, flour, granulated sugar, and salt in a medium bowl until smooth; gradually whisk in the milk.

Melt the butter in a 10-inch ovenproof skillet over medium-high heat; swirl to coat the pan.

Pour the batter into the skillet and cook without stirring 1 minute. Place in the oven and bake until puffed and golden, about 15 minutes.

Dust with the confectioners' sugar. Cut into wedges and serve at once with the berries.

The pancake should be served immediately after being taken out of the oven or it will sink like a soufflé.

TWICE-BAKED POTATO CASSEROLE

Emeril's Potluck

Dave Buhr

10 large russet baking potatoes (7 lbs.)
6 T (1 stick) plus 1 T unsalted butter, room temp.
1 cup sour cream
1/2 cup heavy cream
2 tsp. salt
1 1/2 tsp. freshly ground black pepper
3/4 lb. bacon, cooked until crisp and crumbled
1/2 lb. sharp white Cheddar cheese, cut into 1/2-cubes
3/4 lb. mild Cheddar cheese, grated (3 cups)
1/2 cup finely chopped green onions
3 eggs, lightly beaten

1. Preheat oven to 400°.

2. Scrub potatoes and rinse under cool water. Pat dry and prick potatoes in several places with a fork. Place potatoes in the oven and bake for 1 hour and 15 min., or until tender. Remove from the oven and set aside on a wire rack until cool enough to handle.

3. Cut each potato in half; using a spoon, scoop the flesh out of the skin, leaving as little flesh as possible. Place potato flesh in a large bowl and add 1 stick of butter, sour cream, heavy cream, salt/pepper and mash until chunky smooth. Add bacon, cubed white Cheddar, half of the grated Cheddar, onions, and eggs. Mix thoroughly.

4. Butter 9 x 13-inch casserole with 1 T butter and reduce oven temperature to 375. Place seasoned potato mixture in the casserole and top with remaining grated Cheddar.

5. Bake 35 to 40 min. until bubbly around edges and cheese on top is melted and lightly golden. Serve hot.