

**OUT OF THE GARDEN  
AND INTO THE KITCHEN**

**GREAT RECIPES  
FROM THE MEMBERS  
OF  
GRAPEVINE GARDEN CLUB, INC.**

**May, 2013**

**APPETIZERS & BEVERAGES**

**SOUPS AND SALADS**

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

**EASY CASSEROLES, MEATS &  
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## DESSERTS, BREADS, CAKES, COOKIES AND PIES

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## APPETIZERS & BEVERAGES

### SWEET PICKLES WITH A KICK!

Ella Barber

One gallon sliced hamburger dill pickles (You can buy whole pickles and slice them thicker if you like)

4 lb. sugar

1 large head of garlic - sliced

1 small bottle of Tabasco ( 2 oz.)

Pour pickle juice into a large stainless steel bowl. Stir in sugar until dissolved. Add the head of garlic that you have peeled and sliced. Add a bottle of Tabasco (more or less Tabasco depending on the amount of heat-- a 2-oz. bottle is not too hot).

Pack several jars with pickles and then pour the juice over the pickles in the jars. Leave the jars on the counter at room temperature and turn the jars over and shake them a couple of times a day. After three days, place them in the refrigerator to chill.

### TOMATO-BASIL TART

Donna Detzel

#### *Filling:*

5 oz. fresh mozzarella, thinly sliced

4 large tomatoes, thickly sliced

10 basil leaves (approx.)

2 cloves garlic, thinly sliced

Sea salt

Freshly ground pepper

#### *Pastry:*

1/2 cup flour

Pinch salt

1/2 cup butter or margarine

1 egg yolk

Cold water

OR 1 purchased pie crust

For pastry, combine flour and salt; rub in the butter and egg yolk. Add enough cold water to make a smooth dough and knead lightly. Place in a plastic bag and chill for an hour. Roll out pastry to fit an eight-inch pie pan, press into pan and prick with a fork. Bake ten minutes at 375°, until firm but not brown. Reduce oven to 350°.

Arrange cheese slices over the pastry. Arrange a single layer of tomatoes, overlapping the cheese. Put the basil leaves and garlic slices atop cheese, and drizzle with olive oil. Season with salt and pepper. Bake 40 to 50 minutes. Cut into wedges; serve hot.

## **FRESH TOMATO TART**

Lindle O'Neil

### ***Pastry:***

2 cups all-purpose flour  
1 tsp. salt  
3/4 cup cold vegetable shortening  
1/2 cup ice water

### ***Filling:***

1/4 cup Dijon mustard  
1 pound mozzarella cheese (grated)  
10 medium plum tomatoes, thin sliced  
1 T chopped garlic  
2 T olive oil  
2 tsp. thinly sliced basil leaves

Preheat oven to 375°. For pastry, put flour and salt into a large bowl. Add shortening and use a pastry blender to cut it into the flour until it reaches a coarse crumb consistency. Add water and toss gently with a fork until combined into a ball. Let it rest 15 minutes.

On a floured surface, roll dough with a floured rolling pin into a circle large enough to fit a 10 or 11 inch tart pan with a removable bottom. Fit dough into pan; trim off excess dough. Pierce bottom in several places with a fork. Bake lightly colored, about 15 minutes. Cool in wire rack.

Brush bottom of cooled pastry evenly with mustard. Cover the mustard with cheese, then tomato slices, arranging them attractively. Sprinkle with garlic and drizzle with olive oil. Bake until crust is nicely browned, about 40 minutes. Sprinkle with the basil. Let stand about 15 minutes, then cut into wedges. Serve warm or at room temperature.

## **CRAB, CARROT, CAPER AND LIME SALAD**

Lindle O'Neil

Delicious summer dish that serves eight as an appetizer.

Juice of 3 limes (approx 2 oz.)  
2 medium shallots, minced  
1 T champagne or cider vinegar  
6-8 oz extra virgin olive oil  
Salt, pepper, hot sauce  
3 T roughly chopped basil  
1/2 bunch finely chopped scallions  
1 lb. jumbo lump crabmeat, picked for shells  
1/2 cup finely diced carrots, blanched and shocked in ice water  
2 T chopped capers  
Basil leaves  
Sliced ripe avocado

Place lime juice, shallots, and vinegar in a small bowl and whisk in the olive oil. Season to taste with salt, pepper and hot sauce. In another bowl, mix basil, scallions, crabmeat, carrots and capers; fold in the lime vinaigrette until ingredients are well coated and salad is tasty.

Garnish with basil sprigs and avocado and serve.

## **BLT DIP**

Linda Krimm

1 lb. bacon, fried, drained and chopped

1 cup mayo

1 cup sour cream

1 tomato, peeled, seeded and chopped

Mix all.

Serve with chips.

Enjoy!

## SOUPS AND SALADS

### BLACK BEAN SALAD

Carolyn and Paul Ernst

1/4 cup red wine vinegar  
2 T olive oil  
1 tsp. lemon juice  
1 clove garlic (minced)  
2 tsp. sugar  
1 can (15 oz) black beans (drained and rinsed)  
1 cup white or yellow corn  
1 cup chopped red bell pepper  
1/4 cup chopped parsley

Whisk together the vinegar, olive oil, lemon juice, garlic, and sugar.

Combine the beans, corn, bell pepper, and parsley, and toss with the dressing.

Serves 9 (87 calories per 1/2 cup)

### QUINOA SALAD WITH MINT, ALMONDS AND CRANBERRIES

Nancy Searl

Makes 6 servings

2 cups chicken broth  
1 cup quinoa  
3 T olive oil  
1/2 cup coarsely chopped mint leaves  
1/2 cup dry-roasted almonds, unsalted  
1/2 cup dried cranberries  
1 cup coarsely chopped kale  
1/2 cup sliced carrots  
1/2 cup sliced celery  
1 scallion, thinly sliced  
18 grape tomatoes, halved  
1 lemon, juiced  
1/2 tsp. lemon zest  
Salt  
Ground black pepper

Bring the chicken broth to a boil in a saucepan over high heat. Add quinoa, reduce heat to medium-low, cover, and simmer until the quinoa is tender and the liquid has been absorbed, about 13 minutes.

Stir in olive oil; fluff quinoa with a fork. Set aside to cool slightly.

Stir in mint, almonds, dried cranberries, kale, carrots, celery, scallion, grape tomatoes, lemon juice, and lemon zest. Season to taste with salt and ground black pepper.

## **MACARONI SALAD**

Cheryl Grace Neumann

Yield 9-10 cup servings

2/3 cup low-fat sour cream (such as Daisy)  
1/3 cup light mayonnaise (like Hellman's)  
2 T chopped fresh parsley (I use Italian flat leaf)  
2 T sweet pickle relish  
1 T spicy brown mustard  
1/2 tsp. white pepper (if you don't have it, just use black pepper)  
4 cups cooked elbow macaroni (about 6 ounces uncooked pasta - I use whole wheat), cooked with salt or fat  
1 cup sliced green onions  
2/3 cup frozen green peas, thawed  
3/4 cup (3 ounces) diced reduced-fat sharp cheddar cheese (if you can't find sharp, just use any reduced-fat cheddar)  
1/2 cup diced carrot  
1/2 cup diced green bell pepper  
1/2 cup sliced celery

Combine first 6 ingredients, stir well. Add macaroni and remaining ingredients, toss well to coat. Cover and chill.

Right before serving I usually add a bit more mayo to moisten the pasta.

## **COLORFUL SPIRAL PASTA SALAD**

Karen Pafford from "Taste of Home"

Yield: 14 servings, 3/4 cups each

1 package (12-oz.) tri-colored spiral pasta  
4 cups fresh broccoli florets  
1 pint grape tomatoes  
1 can (6 oz.) pitted ripe olives, drained  
1/8 tsp. salt  
1/8 tsp. pepper  
1 1/2 cups Italian salad dressing with roasted red pepper and Parmesan

In a Dutch oven, cook pasta according to package directions, adding the broccoli during the last 2 minutes of cooking. Drain and rinse in cold water.

Transfer to a large bowl. Add the tomatoes, olives, salt and pepper. Drizzle with salad dressing; toss to coat. Chill until serving.

3/4 cup equals 149 calories,

## **GREEK PASTA SALAD**

Catherine LaCroix

10 oz. pkg. angel hair pasta, cook according to directions (I use a 16 oz. pkg. and add a bit more seasoning)

1/2 cup olive oil

2 heaping T Cavender's Seasoning

3 T fresh lemon juice

1 small can chopped black olives

1 small jar chopped pimentos, drained

1/4 cup mayonnaise

5-6 chopped green onions, include the green part

Cook pasta and drain. Mix olive oil, Greek Seasoning, and lemon juice in a bowl. Toss into pasta and stir until all pasta is coated. Then add the remaining ingredients. Cover the salad and refrigerate at least 4 hours before serving, allowing flavors to blend.

## **BROCCOLI, GRAPE, AND PASTA SALAD**

Evelyn Urbanosky, from *Southern Living Cookbook*  
9/2011

1 cup chopped pecans

1/2 (16 oz) pkg. bowtie pasta

1 lb. fresh broccoli

1 cup mayonnaise

1/3 cup sugar

1/3 cup diced red onion

1 tsp. salt

1/3 cup red wine vinegar

2 cups seedless red grapes, halved

8 cooked bacon slices, crumbled

Preheat oven to 350°. Bake pecans in single layer in shallow pan 5-7 minutes. Toss halfway through baking time.

Cook pasta according to pkg. directions.

Cut broccoli florets from stems and separate into small pieces. Peel away tough outer layer of stems, and finely chop stems.

Whisk together mayonnaise and the next 4 ingredients in large bowl and then add broccoli, cooked pasta, grapes; stir to coat. Cover and chill 3 hours. Stir bacon and pecans in before serving.



## **ORZO WITH CURRIED CHICKPEAS AND RAISINS**

Cindy Miller

2 T extra-virgin olive oil  
1 cup chopped onion  
2 cloves garlic, finely chopped  
1 tsp. curry powder  
1 cup orzo pasta, cooked  
1 cup drained and rinsed canned chickpeas  
3 T raisins  
2 T pine nuts  
Salt and pepper to taste  
1 cup cherry tomatoes, halved  
1/4 cup shredded fresh basil leaves

In a large non-stick skillet, heat oil over medium heat.

Add onion and cook until softened, about 3 minutes.

Add the garlic and curry powder and cook about 1 minute. Stir constantly.

Add cooked orzo, chickpeas, raisins, pine nuts and S&P.

Toss until heated through, about 2 minutes.

Remove from heat and add tomatoes and basil. Serve warm or at room temperature.

## **SPRING GREEN SALAD**

Joyce Wuetig

Serves 8

1 large container spring greens (Costco)  
1 pint raspberries, rinsed and drained  
1 cup candied pecans or walnuts  
1 cup crumbled blue cheese  
1 bottle raspberry walnut vinaigrette dressing

Toss above ingredients together.

Divide onto 8 salad plates and top each with three very thin slices of Granny Smith green apple.

## **SNAPPY DEVILED EGG SALAD**

Elayne Vick

Put 8 eggs in a pan of cold water. Bring to a boil and simmer for 10 minutes. Peel under cold running water and cool in refrigerator.

Cut eggs into quarters. Add 2 T mayonnaise (or Miracle Whip, your choice), 1 large stalk of celery, chopped, 1 tsp. yellow mustard (or Dijon, your choice), 1 tsp. lemon juice, salt and pepper.

Serve eggs on layers of lettuce in a shallow bowl. If desired, sprinkle with finely diced parsley and fresh ground black pepper.

## ITALIAN SALAD

2 16-oz. boxes Penne Rigate noodles  
1 8 oz. package of feta cheese with garlic and herbs.  
Crumbled  
1 package or 2/3 oz. fresh sweet basil, chopped finely  
1 can 1.125-oz. sliced black olives, drained  
1 3-oz. package of dried tomatoes. Found in produce section.

While noodles cook, put dried tomatoes in a bowl and steep in hot water for 10 minutes to soften. Chop.

1/3 of 16-oz. package of sliced Gallo salami; cut slices into strips. Find this in sliced meats for pizza section in grocery store.

1 12-oz. bottle of Caesar salad dressing. Girard's Fat-free Caesar.

Cook noodles, drain, rinse in cold water, drain. Add other ingredients and Caesar salad dressing. Chill for one hour or overnight. Makes large amount of salad.

## EASY SUMMER SALAD

Barbara Nunn

Asparagus—cut into bite-sized pieces and cook—al dente  
Tomatoes—red and/or yellow; grape or cherry tomatoes.

Cut the cherry tomatoes into halves  
Dress with your favorite vinaigrette dressing

### **Variations:**

Add fresh corn kernels, cooked and cut off cobb  
Add or substitute sliced avocado in place of asparagus  
Use larger tomatoes and cut into bite-sized pieces

## STRAWBERRY SPINACH SALAD

Sharon Fisher

1 bag spinach, washed  
1 pint strawberries, washed and sliced  
8 oz. Gorgonzola cheese  
1/3 oz. slivered almonds  
1/4 cup Brianna's Blush Wine Vinaigrette

Mix all ingredients and serve

## BRUSCHETTA PASTA

Diane Cauwels

1 lb. Orecchiette pasta  
1/2 cup extra virgin olive oil (EVOO)  
1 T Kosher salt  
1 clove garlic, minced  
1/4 tsp. red pepper flakes  
Fresh ground pepper  
1 fresh mozzarella balls, cubed (pearls)  
18-24 cherry or grape tomatoes, halved  
1 cup fresh basil, julienned

Mix EVOO, salt, garlic, red and ground pepper. Add tomatoes, mozzarella, basil and stir. Let it sit while pasta cooks. Drain pasta and add to mixture. Let it stand minimum of 5 minutes—or overnight. Serves 10.

## STRAWBERRY SALAD

From *Home Cooking with Trisha Yearwood*

1 package ramen noodles, crushed, flavor packet discarded  
1/4 cup sliced almonds  
1/4 cup sunflower seeds  
1/4 cup (1/2 stick) butter, melted  
1 head romaine lettuce, washed and dried  
1 5-oz. bag baby spinach  
1 pint strawberries, cleaned and thinly sliced  
1 cup grated Parmesan cheese  
3/4 cup sugar  
1/2 cup red wine vinegar  
3/4 cup vegetable oil  
1/2 tsp. paprika  
1/2 tsp. salt  
2 cloves garlic minced

Preheat oven to 350°. In a small bowl, mix the ramen noodles, almonds, sunflower seeds and melted butter. Transfer to a baking sheet and toast in the oven, stirring occasionally until browned, about 10 minutes. Remove from oven and set aside to cool.

Tear the lettuce and combine with the spinach, strawberries and cheese in a large salad bowl.

***Dressing:*** Dissolve the sugar in the vinegar. Combine the oil, paprika, salt and garlic and add to the sugar-vinegar mixture. Mix well and store in the refrigerator until ready to serve.

Just before serving, sprinkle the crunchy topping over the salad and toss with just enough dressing to coat the greens.

## BEET SALAD

Toni Moorehead

3 beets, red or yellow  
1 shallot  
Juice of half an orange  
Juice of half a lemon  
Splash of red wine vinegar  
Salt and pepper  
Drizzle of Extra Virgin Olive Oil (EVOO)

Cook and dice beets. Dice shallot. Mix last 5 ingredients together and add to beets and shallots. The recipe said to let sit for 2-3 days in the refrigerator to marinate, but I think it actually tastes better eaten right away—slightly warm.

*For any new member who may have missed this beautiful salad in other recipe books, here 'tis again!*

## **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 once it is finished.

A large straight side truffle bowl works well. (You can use a

9" x 13" glass pan, but the layers will be very thin which looks more like ribbon and I have had trouble keeping the pan level.)

Put the bowl in the fridge. Put it on the shelf with head room to be able to pour each layer of Jell-O into the bowl. Pouring 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, or remove the bubbles with a spoon before you pour the Jell-O into the bowl.

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 ½ 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 the cloudy mix.

In the other cup 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 60 minutes. You want this first layer to be very firm before you do the next layer.

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

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

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 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 each 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.

# DESSERTS—BREADS, CAKES, COOKIES, PIES

## BLUE RIBBON CARROT CAKE

Carole Lee

Serves 12

2 cups all-purpose flour  
2 tsp. baking soda  
1/2 tsp. salt  
2 tsp. ground cinnamon  
3 eggs, well beaten  
3/4 cup vegetable oil  
3/4 cup buttermilk  
2 cups sugar  
2 tsp. vanilla extract  
1 8-oz can crushed pineapple, drained  
2 cups carrots, grated  
1 3-1/2 oz. package flaked coconut  
1 cup pecans or walnuts, chopped  
1 cup Rice Krispies

Combine flour, soda, salt and cinnamon. Set aside.

Combine eggs, oil, buttermilk, sugar and vanilla.

Beat until smooth.

Stir in flour mixture, pineapple, carrots, coconut, Rice Krispies and nuts.

Pour batter into 2 greased and floured 9-inch round cake pans.

Bake at 350° for 35-40 minutes or until done.

OR pour mixture into greased and floured 13 x 9 x 2" baking pan. Bake at 350 ° for 40-45 minutes or until cake tests done.

Spread orange cream frosting between layers and on top and sides.

## ORANGE CREAM CHEESE FROSTING

1 8-oz package cream cheese  
1 stick salted butter  
2 cups confectioner's sugar  
1 tsp. vanilla  
1 tsp. orange juice  
2 tsp. grated orange peel

Beat until smooth and creamy

## BLUEBERRY CHEESE PIE

Elizabeth Jewett

Beat together an 8 oz. package of softened cream cheese and 1/2 cup sugar until creamy.

Blend in 2 cups thawed Cool Whip.

Pour into unbaked 9-inch graham cracker crust.

Top with fresh blueberries. Chill at least 3 hours before serving.

## **RASPBERRY MACAROONS IN CHOCOLATE SHELL**

Ella Barber

2 cups dried sweetened flaked Coconut  
3 T granulated sugar  
1 large egg white  
pinch of coarse salt  
1/2 cup fresh raspberries  
6 oz. semi-sweet chocolate, chopped  
2 tsp. coconut oil (or vegetable oil)

1. Preheat oven to 350°. Combine coconut, sugar, egg white, and salt in food processor and pulse until combined, scraping down the sides. Add raspberries and pulse until just incorporated (do not overprocess)
2. Scoop mounds of coconut mixture 1 inch apart onto a parchment-lined baking stone, using a 1/2 oz. ice cream scoop or tablespoon to form small mounds.
3. Bake until macaroons are lightly golden, 28 minutes, rotating baking sheet halfway through. Transfer macaroons to a wire rack and let cool.
4. Put chocolate in a bowl and set bowl in a saucepan of simmering water; stir chocolate until melted. (double boiler). Add coconut oil, stirring until combined; remove from heat.
5. Dip bottoms of macaroons in chocolate or completely cover with chocolate, transferring as dipped to wax paper-lined rimmed baking sheet. Garnish as desired while still warm; refrigerate until firm, at least 30 minutes or up to one day. Serve chilled.

## **CARMEL PECAN TART COOKIE SQUARES**

Margaret Telford

1 package sugar cookie mix  
1 stick melted butter  
1 egg  
1 1/2 cup pecan pieces  
1/3 cup caramel topping

Heat oven to 375°. Prepare cookie mix according to directions. Add melted butter and egg. Press onto a greased 9" x 13" cookie sheet. Drizzle caramel and pecans on top. Bake 15 minutes. Cool. Cut into squares.

## **CARMEL CREAM CHEESE BARS**

Carolyn and Paul Ernst

Yield: 24 bars

1/2 cup butter, melted  
1 package yellow or butter-flavored cake mix, dry  
1 cup firmly packed brown sugar  
2 packages (8 ounces each) cream cheese

Preheat oven to 350°.  
For the crust, in a medium bowl, stir together the butter and cake mix until well mixed.  
Pat the mix into the bottom of a 9 X 13-inch baking dish.  
Use a mixer to cream brown sugar and cream cheese.  
Spread mixture over the crust.  
Bake 20 minutes or until golden brown.

## **BUTTER RUM CAKE**

Sylvan Sigler

1/2 lb. butter  
2 cups sugar  
5 eggs  
3 cups flour  
1/2 tsp. baking soda  
1/2 tsp. baking powder  
1/4 tsp. salt  
1 cup buttermilk  
1 tsp. rum flavoring  
1/2 cup chopped nuts

Cream butter and sugar. Add eggs one at a time. Sift dry ingredients together. Add to egg mixture along with buttermilk. Add flavoring. Pour into greased and floured tube pan (sprinkled with 1/2 cup chopped nuts). Bake 325° for 1 hour 15 minutes.

### ***Icing:***

1 cup sugar  
1/4 cup water  
1/4 cup rum  
1 stick butter

Mix together in a saucepan. Boil 2-3 minutes and spoon onto hot cake.

## **STAY PUT SUGAR COOKIES**

Terry Curcio

6 cups flour (I start with 5 and add more if necessary)  
3 tsp. baking powder  
2 cups unsalted butter, room temperature  
2 cups sugar  
2 eggs  
2 tsp. vanilla or almond extract  
1 tsp. salt

Cream butter and sugar. Add eggs and vanilla or almond extract. Mix dry ingredients and add to the butter mixture. Chill for 30 minutes to an hour. Roll to 1/4" thickness and cut with cookie cutters. Bake at 350° for 10-12 min.

### **GLAZE**

4 cups confectioner's sugar  
1/4-1/2 cup milk ( start with 1/4 cup and add more slowly, if needed)  
1/4 cup corn syrup  
1 tsp. vanilla or almond extract

Mix well, and color as desired. Dip tops of cookies into glaze and dry.

## **MRS. B'S MOUNTAIN BRAN MUFFINS**

Barbara Munn

1/2 cup firmly packed brown sugar  
1/4 cup Crisco  
1/4 cup molasses  
2 eggs  
1 cup milk  
1 1/2 cup (I used Bran Flakes)  
1 cup flour  
1 1/2 tsp. baking soda  
1/4 tsp. salt  
1/2 cup golden raisins, (optional)

Preheat oven to 400°. Prepare muffin tins with paper liners.

In medium bowl, cream sugar and Crisco on low speed of electric mixer. Add molasses and eggs and beat well. Mix in milk, then bran. Sift together flour, soda and salt and stir in just until thoroughly blended. Fold in raisins, if desired. Bake 15 min.

Makes 18 muffins.