

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

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

May, 2015

APPETIZERS & BEVERAGES

SOUPS AND SALADS

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

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APPETIZERS & BEVERAGES

SPARKLING TROPICAL PUNCH

Linda Krimm

- 1 46-oz. can pineapple juice
- 1 12-oz. can frozen pink lemonade concentrate, thawed (no water)
- 1 10-oz. can frozen strawberry daiquiri mix concentrate, thawed (no water)
- 1 2-liter bottle ginger ale

Blend together in a punch bowl. Add ice ring to keep punch cool.

Ice ring: Build your ice ring in layers. Use blueberries, raspberries, kiwi, strawberries. Bananas do not freeze well. Cover a layer of fruit with water in a freezer-proof bowl (Jell-O mold). Freeze fruit approximately 1 hour or long enough to set. Add another layer of fruit in water and freeze to set. Continue this process until your frozen fruit block is approximately 3 inches thick. Place in punch bowl and mix one recipe of punch. Serve.
Yield: Approximately 20 8-oz. cups

SOUPS AND SALADS

VERMICELLI SALAD

Linda Krimm

- 1 12-oz. vermicelli, cooked and drained.
- 2 T Lowry's Seasoned Salt
- 3 T Lemon juice
- 4 T Wesson oil

Mix ingredients above together (I hand toss—it's easier than a spoon!)

Refrigerate at least 2 hours or overnight. Then add the following:

- 1 cup diced celery
- 1/2 cup diced green onions
- 1/2 cup chopped green bell peppers
- 1/2 cup sliced green olives
- 1/4 cup sliced black olives
- 1 cup real mayonnaise (Hellman's or Dukes)

Mix well.

Keep refrigerated

The vegetable quantities are from the original recipe, but we like a little more veggies, so I usually add more.

ROASTED SHRIMP AND ORZO

Barbara Atkins (*Barefoot Contessa*)

- Kosher salt
- Olive oil
- 3/4 lb. orzo
- 1/2 cup lemon juice (3 lemons)
- Ground pepper
- 2 lbs. shrimp, 16-18, shelled and deveined
- 1 cup minced scallions, white and green parts
- 1 cup chopped fresh dill
- 1 cup chopped flat-leaf parsley
- 1 cucumber, unpeeled, seeded and medium diced
- 1/2 cup diced red onion
- 3/4 lb. Feta cheese—large diced

Preheat oven 400 degrees. Boil water, salt, oil, add orzo and simmer 9-11 minutes to al dente. Drain and put in large bowl. Whisk lemon juice, 1/2 cup olive oil, 2 tsp. salt, 1 tsp. pepper. Pour over hot pasta and stir.

Place shrimp on sheet pan, drizzle with olive oil, salt and pepper. Toss to combine and spread in single layer. Roast 5-6 minutes until shrimp are cooked through. Don't overcook. Add shrimp to orzo, then scallions, dill, parsley, cucumber, onion, 2 tsp. salt and 1 tsp. pepper. Toss well. Add Feta and stir carefully. Set aside at room temperature for 1 hour. Refrigerate overnight. Bring back to room temperature to serve.

MOROCCAN BARLEY SALAD

Chris George

- 1 1/2 cup barley
- 1 1/2 cup chicken or veggie broth
- 1 1/2 cup water
- 1 tsp. sea salt
- EVO olive oil
- 2 cups cooked chickpeas (garbanzo beans)
- 1 cup shelled pistachio nuts
- 1 cup diced apricots
- 2-3 scallions chopped
- 1 cup chopped parsley

Place 2 T olive oil in large pot on medium heat. Add barley and saute' 3-4 minutes. Stir often. Add broth, water and salt. Simmer until barley is tender, about 30 minutes. Strain barley and run cool water over to cool it quickly. Toss in colander to get water out and to dry. Then, lay barley on sheet pan and drizzle with olive oil. In large bowl, add chickpeas, pistachios, apricots and scallions. Mix well. Add lemon juice and mix again. Add barley and mix well. Salt to taste.

Let salad marinate for an hour. Serve chilled.

PASTA PARMESAN ARTICHOKE SALAD

Sarah Erickson (Denton County Master Gardeners)

- 3 cups shell or farfalle pasta, cooked and drained
- 1 cup artichoke hearts, quartered
- 1/2 cup fat-free Italian or Peppercorn Ranch salad dressing
- 1/2 cup red bell pepper, cut in strips
- 1/2 cup green bell pepper, cut in strips
- 1/2 cup red onion, cut in strips
- 1/2 cup grated Parmesan cheese
- 1/4 cup pitted ripe olives, sliced

In large bowl, mix together the pasta, artichoke hearts, salad dressing, peppers, onion, Parmesan cheese and sliced olives. Refrigerate covered for at least one hour before serving. Makes 6 cups or about 12 servings.

PESTO PEA SALAD

Barbara Atkins (*Barefoot Contessa*)

1/4 lb. baby spinach leaves, washed and spun dry
1 10-oz. package frozen peas, defrosted
1/2 cup prepared pesto (I use the Costco brand—better than homemade!)
1/4 cup Parmesan cheese
1 tsp. Kosher salt
2 T toasted pine nuts (I used a half cup!! 'cause I like 'em)

Wash spinach, spin dry. Place peas and spinach in a large bowl. Mix pesto and Parmesan and stir into spinach to coat. Add salt. Toss well. Add toasted pine nuts. Serves 8.

To toast pine nuts, place in a dry saute' pan and toss frequently for 5-10 minutes over medium heat.

PESTO:

4 medium cloves garlic
Pinch of sea salt
4 oz. bunch of fresh sweet basil
2 T pine nuts
2 1/2 T grated Parmigiano-Reggiano cheese
2 1/2 T Pecorino Romano cheese
1/2 cup plus 2 T EVOO (olive oil)

Blend in food processor in order listed and place in refrigerator jar, **OR** buy Kirkland brand pesto at COSTCO!!

TORTELLONI AND GRILLED VEGETABLE SALAD

Sally Hart

3 zucchini (approx. 3/4 lb.)
1 8-oz. package sweet mini peppers, trimmed and seeded
1/2 cup lemon shallot vinaigrette (recipe below)
1 cup torn fresh basil leaves

Grill veggies 4-5 minutes each side. Let stand 5 minutes. Coarsely chop veggies.

Prepare favorite pasta (pesto-flavored) according to directions. Toss pasta, veggies, and dressing. Add salt and pepper. Sprinkle with basil before serving.

Dressing:

1/4 cup freshly squeezed lemon juice
half of a shallot, minced
Mix and let stand 5 minutes
Whisk in:
1/2 cup olive oil
2 T minced flat leaf parsley
1/2 T honey
1/2 T Dijon mustard
Salt/Pepper

QUICK FIX FRUIT PLATTER

Barbara Williams

Place strawberries, grapes and blackberries in a sectioned platter. Use your imagination as to the tray. Add colored toothpicks in a "cute" container.

FRUIT SALAD

Babs Sidorowicz

4 bananas sliced
1 can peach pie filling
1 large can mandarin oranges
1 large can pineapple chunks
1 10-oz. package whole strawberries, frozen or fresh

Combine ingredients. Refrigerate overnight.

MIXED VEGETABLE SALAD

Margaret Hutchins

2 1-lb. cans mixed vegetables, drained
Frozen green peas, thawed
Chopped celery
Chopped onions
Chopped green peppers

Mix with Thousand Island Dressing. Serve chilled.

SUMMER VEGETABLE TIAN

Joan Kowalski

Serves 6

1 T olive oil
1 medium onion
1 medium zucchini
1 medium yellow squash
1 medium potato
1 medium tomato
1 tsp. dried thyme
Salt/ pepper
1 cup shredded Italian cheese

Preheat oven to 400 degrees.

Finely dice onion and mince garlic.
Saute' both in a skillet with olive oil until softened.
Thinly slice other vegetables.
Spray the inside of an 8 x 8" baking dish with non-stick spray. Spread softened onion and garlic in bottom of dish. Place the thinly sliced vegetables in the baking dish vertically in an alternating pattern. Sprinkle with salt, pepper and thyme.

Cover dish with foil and bake for 30 minutes. Remove foil, top with cheese and bake for another 15-20 minutes until cheese is golden brown.

NOTE: Different cheeses, such as Gruyere and different herbs, such as basil can be used. For the dish at the luncheon, I used basil and Italian grated cheeses.

MARINATED SUMMER SALAD

Joyce Wuetig

2 cans (14-oz.) seasoned green beans, drained
(These beans are hard to find, so substitute with cut Italian green beans)
2 cans English peas (15-oz.), drained
1 can (28-oz.) La Choy Chinese vegetables or mixed Chinese veggies
1 can (8-oz.) sliced water chestnuts, drained
2 cups chopped celery
1 bunch (6) green onions, chopped
1 jar (4 oz.) chopped pimientos, drained
1 1/2 cups sugar
2 cups white vinegar
Salt/pepper

Mix sugar and vinegar until sugar is thoroughly dissolved.

Mix all vegetables

Pour sugar-vinegar over veggies

Add salt and pepper

Mix well and refrigerate overnight.

Mixture will keep at least two weeks.

Divide recipe for 6 to 10 people.

STRAWBERRY SALAD WITH CINNAMON VINAIGRETTE

Sarah Stover (*Taste of Home*)

12 servings

1/3 cup raspberry vinegar
1/3 cup olive oil
3 T sugar
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/2 tsp. hot pepper sauce
1/4 tsp. pepper
6 cups torn romaine
2 cups fresh strawberries, quartered
1 medium ripe avocado, peeled and sliced
1 can (11-oz.) mandarin oranges, drained
1/2 cup chopped red onion
1/2 cup chopped pecans, toasted

In a jar with a tight-fitting lid, combine first seven ingredients; shake well until sugar is dissolved. In a large salad bowl, combine the romaine, strawberries, avocado, oranges, onion and pecans. Drizzle with vinaigrette; toss gently. Serve immediately.

BLACK BEAN-MANGO SALAD

Beverly Ryan

Serves 4

1 ripe mango, peeled, pitted and diced (I used mango slices from a jar)
½ cup Italian dressing, any kind you like (use fat-free or low-cal)
Two 15-oz. cans black beans, drained and rinsed
½ cup chopped red onions
1 small green bell pepper, seeded and chopped
1 small red bell pepper, seeded and chopped
Salt/pepper to taste

In a food processor or blender, blend ¼ cup of the mango with the Italian dressing until smooth.

In a large bowl, combine the remaining mango with the beans, onions, and peppers. To the bean mixture, add the mango puree. Season to taste with salt and pepper and chill until ready to serve.

BROCCOLI & FETA PASTA SALAD

Carolyn and Paul Ernst

4 cups cooked whole wheat pasta (your choice)
2 cups halved cherry tomatoes
2 cups broccoli florets in bite-sized pieces
1 15-oz. can chickpeas, rinsed
½ cup crumbled feta cheese
¾ cup Italian dressing

Toss all ingredients together.

BROCCOLI SALAD IN A BAG

8 cups broccoli florets including stems, cut into bite-sized pieces
1 pint cherry tomatoes, cut into halves
½ cup sliced red onion
1 ¼ cups bottled Italian dressing (I used Wishbone Italian)

Mix all in a Ziploc bag or sealed bowl. Allow to marinate overnight in the refrigerator, turning occasionally.

Comments: This is a great make-ahead, simple salad and very good. Use the low-fat salad dressing for a healthy version.

HOLIDAY SLAW

Shirley Conner

1 lb. pre-packaged Brocco Slaw
⅔ cup raisins (cranberry raisins)
¾ cup walnuts or pecans, broken
1 large Red Delicious apple, chopped
1 cup Briannas Rich Poppy Seed Dressing

Combine all ingredients in a large bowl. Mix well. Best if prepared ahead of time and refrigerated until serving.
Serves 8.

MARINATED THREE-BEAN SALAD

1 8-1/2 oz. can lima beans
1 8-oz. can cut green beans
1 8-oz. can red kidney beans
1 medium onion, thinly sliced and separated into rings
1/2 cup chopped green bell pepper
2/3 cup vinegar
1/2 cup salad oil
1/4 cup sugar
1 tsp. celery seed

Drain the canned beans. In a large bowl, combine the lima beans, green beans, red kidney beans, onion rings, and green pepper. In a screw-top jar, combine vinegar, salad oil, sugar, and celery seed. Cover and shake well. Pour vinegar mixture over vegetables and stir lightly. Cover and chill at least 6 hours overnight, stirring occasionally. Drain before serving. Makes 6-8 servings.

CARRIE'S CORN SALAD

Jamie Moser

2 cans whole corn, drained
1 cup mayonnaise
1/4 cup chopped green bell pepper
1/4 cup chopped red onion
2 cups grated cheddar cheese
10 oz. bag of Chili Cheese Fritos

Mix all ingredients except Fritos. Refrigerate several hours or overnight.

Add Fritos right before serving so they will be crunchy.

HAWAIIAN HAM SALAD

Ann Fuller

Potato Nest:

2 1/2 cups shredded hash brown potatoes, thawed
1 egg, beaten
1/2 tsp. salt

Ham Salad:

1 1/2 cups cooked ham, chopped
1/3 cup low-fat mayonnaise
13 oz. pineapple tidbits, drained
1 large celery stalk, chopped
1 tsp. onion, finely chopped
1/4 tsp. prepared mustard
Dash of garlic powder (optional)

Heat oven to 400°. Prepare hash brown potato nests: Put hash browns in a bowl. Drain off any liquid from thawing process. Toss potatoes with 1 beaten egg and 1/2 tsp. salt. Generously spray a cupcake/muffin tin with non-stick cooking spray. Press about 1/4 cup potato mixture firmly and evenly against bottom and sides of 10 of the muffin cups. Place muffin tin on a cookie sheet. Cook until the edges are brown and crisp, about 35-37 minutes. Remove from oven and loosen the edges with a small paring knife. Let cool for about 5 minutes, then remove from cups and cool completely.

For the salad, mix together chopped ham, mayonnaise, pineapple, celery, onion, mustard and garlic powder. Refrigerate for about an hour. Fill potato nests with salad. Store in refrigerator until serving.

SMOKED POTATO SALAD

Dinah Chancellor (*Cooking Light*)

Yield: 8 servings

Ingredients:

2 cups mesquite wood chips
1/4 cup olive oil, divided
1/2 tsp. black pepper
1/4 tsp. kosher salt
1 1/2 lbs. small potatoes
1/3 cup sliced pitted kalamata olives
2 thinly sliced green onions
2 T chopped fresh flat-leaf parsley
1 T red wine vinegar
2 tsp. celery seed
1 tsp. Dijon mustard

Preparation:

Soak wood chips in water 1 hour; drain. Remove the grill rack, and set aside. Prepare grill for indirect grilling, heating one side to medium-high and leaving one side with no heat. Maintain temperature at 400°. Pierce bottom of a disposable aluminum foil pan several times with the tip of a knife. Place pan on heat element on heated side of grill; add 1 cup wood chips to pan. Place grill rack on grill.

Combine 1 tablespoon oil, pepper, salt, and potatoes in a medium bowl; toss to coat. Arrange potatoes in a single layer in a disposable foil pan. Place pan over unheated side; close lid. Cook 30 minutes at 400° or until tender, and add remaining 1 cup wood chips after 15 minutes.

Remove potatoes from grill. Combine potatoes, olives, and onions in a medium bowl.

Combine the remaining oil, parsley, and remaining ingredients in a small bowl; stir with a whisk. Drizzle oil mixture over potato mixture; toss well.

NOTE: I steamed the potatoes first until they were just tender and then used a stove-top smoker I got years ago from William Sonoma. Both the grill and the stove-top smoker impart a nice smoky flavor to the potatoes.

Nutritional Information: Amount per serving 3/4 cup: Calories 162, Fat 8.8 g, (Safat 1.2 g, Monofat 6.4 g, Polyfat 1 g), Protein 2.4 g, Carbohydrate 19.4 g, Fiber 2.2 g, Cholesterol 0.0 mg, Iron 1.4 mg, Sodium 194 mg, Calcium 29 mg

BAKED POTATO SALAD

Carole Nadeau

6 large Yukon Gold Potatoes
1/3 cup chopped chives
1/2 cup mayonnaise
1/2 cup sour cream
1/4 cup shredded cheddar cheese
6-8 strips of bacon (cooked crisp and crumbled)
2 T ground mustard
Salt and Pepper to Taste
Garnish - 2 Hard Boiled Eggs Sliced

Peel and boil potatoes until fork tender.
Drain potatoes and cool completely in refrigerator.
Cut potatoes in bite-sized pieces
Add all other ingredients (except eggs) and mix.
All ingredients may be adjusted to your liking

Garnish with sliced hard boiled eggs, sprinkle with paprika and/or parsley.
ENJOY!

BRUSSELS* SPROUTS SLAW

Mari McAdoo

Prep Time: 15 min.

3 T Dijon mustard
2 T apple cider vinegar
2 T fresh lemon juice
1 T mayonnaise
1/4 cup Extra Virgin Olive Oil
1 1/2 lbs. Brussels sprouts trimmed
1/3 cup Zante currant
1/2 cup sliced almonds, toasted
1/2 cup Pecorino cheese, grated, OR Parmesan cheese

Dressing: In a small bowl whisk together the mustard, vinegar, lemon juice and mayo with some salt and pepper to taste. Gradually whisk in the oil. Cover and refrigerate until ready to use.

Slaw: Bring a large pot of salted water to boiling. Add Brussels sprouts; cooking 3 to 5 minutes then transfer to a bowl of cold water to stop the cooking and drain well.

Using a food processor fitted with a slicing blade, slice the Brussels sprouts to a 1/8 to 1/4-inch thickness. Transfer to a large bowl. (I cut them in half and put in my Vitamix and pulsed) Add currants and cheese and half the dressing, toss to coat. Cover and refrigerate 30 minutes.

When ready to serve, add almonds and remaining dressing; toss to combine, and serve with a little more cheese and fresh cracked pepper on top.

**FYI: These cute little “cabbages” were originally grown primarily in the area of Northern Europe now known as Belgium, of which Brussels is the capital, and were named for the city. You’ll probably also see it spelled without the “s” and not capitalized. But Brussels is the correct spelling!*

DESSERTS—BREADS, CAKES, COOKIES, PIES

DOUBLE WHITE CHOCOLATE LAYERED BARS

Mary McCallister

1 roll Pillsbury refrigerated sugar cookies
1 1/2 cups white chocolate chunks or white vanilla
baking chips
1 1/2 cups flaked coconut
1 cup slivered almonds
1 can (14-oz.) sweetened condensed milk (not
evaporated)
1 tsp. vegetable oil

Heat oven to 350°. Grease 13 x 9-inch pan. In pan,
break up cookie dough. With floured fingers, press
dough evenly in bottom of pan. Sprinkle with 1 cup of
the white chocolate chunks; press firmly into dough.
Sprinkle with coconut and almonds; drizzle with
condensed milk.

Bake 20 to 30 minutes or until edges are golden brown
and top is lightly browned. Cool completely, about 1
hours.

In a small microwavable bowl, place remaining 1/2 cup
white chocolate chunks and the oil. Microwave
uncovered on High 45 seconds. Stir until smooth. If
necessary, microwave 15 seconds longer. Drizzle over
bars.

FRESH TOMATO TART

Lindle O'Neil

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, thinly 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 course 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 on
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.

LETHAL LAYERS

Diane Mott Davidson (*Mystery Series*)

1/2 cup (1 stick) unsalted butter
1/2 cup dark brown sugar
1 cup all-purpose flour
1 cup pecan halves
2 eggs
1 cup firmly packed dark brown sugar
1 tsp. vanilla extract
1/2 tsp. alt
1 tsp. baking powder
Additional all-purpose flour (see directions)
1 cup chocolate chips (recommended brand: Mrs. Field's)

Preheat oven to 375°. In food processor, combine first 3 ingredients with metal blade until crumbly. This can also be done with 2 knives or a pastry cutter. Pat this crust into a buttered 9 x 10-inch pan. Bake for 10 minutes. Cool.

When crust is cool, spread pecans evenly over surface. Beat eggs with brown sugar until thick. Add vanilla. Put salt and baking powder in bottom of 1/4-cup measure; fill rest of measure with flour. Stir into egg mixture. Pour over crust. Sprinkle chocolate chips evenly over mixture. Bake at 375° for 20 minutes or until center is baked. Cool, then cut into 32 pieces.

BAILEY'S IRISH CREAM CAKE

Marge Carpenter

1 pkg. yellow cake mix
1 3-oz. package Jell-O Instant Vanilla pudding
1 cup nuts
4 eggs
1/2 cup cold water
1/2 cup oil
1/2 cup Bailey's Irish Cream

Preheat oven to 350°. Grease and flour a 9"x 12" pan. Combine all ingredients except nuts. Pour into pan, sprinkle nuts on top. Bake 25 minutes. Cool completely. Prick cake and pour glaze over top.

GLAZE:

1 stick butter
1/4 cup water
1 cup sugar
1/2 cup Bailey's Irish Cream

Melt butter. Stir in water and sugar. Boil for 5 minutes, stirring constantly. REMOVE FROM HEAT. Stir in Bailey's Irish Cream.

In case you were wondering about those brownies, they came from a Ghirardelli Brownie Mix!

GHIRARDELLI BROWNIES

1/4 cup water
1/3 cup vegetable oil
1 egg
1 box Ghirardelli Brownie Mix

Preheat oven to 325°. Prepare baking pan by lightly greasing or spraying with non-tick cooking spray.

Place water, oil, and egg in a medium bowl and stir until fully mixed. Add brownie mix and stir until well blended. Spread in the prepared pan.

Bake: 8 x 8" metal pan, 39-43 minutes; 8 x 8" glass pan, 43-48 minutes; 9 x 9" metal pan, 39-43 minutes.

Cool completely in pan before cutting. Yield: 16 2-inch brownies.

PISTACHIO NUT CAKE

Camille Kissell

1 box white or yellow cake mix
1 cup club soda
1/2 cup Crisco oil
4 eggs
1/2 cup chopped walnuts
1 tsp. vanilla
1 package Pistachio pudding

Mix all ingredients together and add nuts. Bake in 10-inch tube pan at 350° for 45-60 minutes.

ORANGE TAPIOCA

Linda Barraclough

2 pkgs. Tapioca
1 3-oz orange Jell-O
9 oz. Cool Whip
Small marshmallow
1 can crushed pineapple
1 can mandarin oranges, drained

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

CHERRY NUT DESSERT

LaJune McCrea

Preheat oven to 375°.

Pour 2 cans cherry pie filling mix into ungreased 13 x 9" baking dish.

Sprinkle over the top a mixture of:

2 cups buttermilk biscuit mix
3/4 cup sugar
1/2 cup chopped pecans

Drizzle 3/4 cup melted butter over top. Bake 40 minutes.

PEANUT BUTTER AND JELLY BARS

Barb Morrell

2 sticks unsalted butter, room temperature
1 1/2 cups sugar
1 tsp. vanilla extract
2 eggs
2 cups (18 oz.) creamy peanut butter
3 cups flour
1 tsp. baking powder
1 1/2 tsp. Kosher salt
1 1/2 cups (18 oz.) raspberry or other jam
2/3 cup salted peanuts, coarsely chopped

Preheat oven to 350°. Grease a 9 x 13" pan, line with parchment paper, then grease and flour pan.

In mixer, cream butter and sugar on medium speed until light yellow, about 2 minutes. On low speed add vanilla and eggs and peanut butter. Mix until combined.

In small bowl, sift flour, baking powder and salt. With mixer on low speed, slowly add flour mixture to peanut butter mixture. Mix until combined.

Spread 2/3 of mixture into pan. Spread jam over dough. Drop small spoonful of remaining dough over jam. Sprinkle with chopped nuts.

Bake 40-45 minutes. Cool and cut into squares.

WINE CAKE

1 box yellow cake mix
1 large package Jell-O Vanilla Instant Pudding
3/4 cup vegetable oil
3/4 cup sherry
4 eggs
1 tsp. nutmeg

Preheat oven to 350°. Use a tube pan (grease). Mix ingredients together, blending well. Bake 45 minutes. Dust with powdered sugar.
From start to out the door--one hour!

BUTTERMILK BANANA BREAD

Barbara Atkins from friend Carol Lightstone

1 cup sugar
1/2 cup vegetable oil
2 eggs
1 cup (2 medium) bananas
1/2 cup buttermilk
1 tsp. vanilla
1 1/2 cups flour
1 tsp. baking soda
1/2 tsp. salt
1/2 cup walnuts or pecans (optional)

Preheat oven to 350°. Grease 9 x 5-inch loaf pan.

Beat together the sugar, oil and eggs. Add the bananas, buttermilk and vanilla. Add the flour, baking soda, and salt. Mix well. Add the nuts.
Pour into the prepared pan. Bake at 350° for 50-60 minutes until done or until a toothpick inserted in the center comes out clean. Allow to cool for 5 minutes, then remove from the pan. Finish cooling on a baking rack.

CHOCOLATE DELIGHT

Marci Junge

Crust:

2 stick butter, softened

2 cups flour

3/4 cup chopped pecans

Mix together and press into 13 x 9-inch pan. Bake at 350° for 20 minutes and cool.

Layer A:

8 oz. package cream cheese, softened

1 cup sugar

1 9-oz. Cool Whip, thawed

Mix and spread over crust

Layer B:

1 small package instant chocolate pudding

1 small package instant vanilla pudding

3 cups milk

Beat until thick with electric mixer and pour over cream cheese mixture.

Layer C:

Top with another layer of Cool Whip

Garnish with shaved chocolate and pecan pieces.

Refrigerate.

Serves 10-12

PERFECT (*SUNDROP) POUND CAKE

Miriam Ward

3 cups sugar

2 sticks butter

1/2 cup Crisco

3 cups flour

6 oz. *Sundrop

5 eggs

1 tsp. lemon extract

1 tsp. vanilla extract

Glaze:

2 cups powdered sugar

2 T melted butter

1 oz. Sundrop

Preheat oven to 350°. Grease and flour a metal tube pan. Beat sugar, butter and Crisco until light and fluffy. Add remaining ingredients and pour into prepared pan. Bake one hour and 15 minutes, or until toothpick inserted comes out clean. Let cool 10 minutes before turning onto a plate. Whisk glaze ingredients and spread over cake.

**Sundrop is a soft drink manufactured in Gastonia, NC, and though it is a lemon-lime drink, Sprite and Mountain Dew cannot compete with its deliciousness.*

CINNAMON CARAMEL BARS

Carolyn and Paul Ernst

1 1/2 cups Flour
2 tsp baking powder
2 tsp ground cinnamon
1/4 tsp salt
1 1/2 cups firmly packed brown sugar
1/2 cup (1 stick) butter, melted
2 eggs
1 T vanilla extract
1 cup coarsely chopped pecans
1 pkg. (14 oz.) caramels, unwrapped
1/4 cup milk

Mix flour, baking powder, cinnamon and salt and set aside. Mix brown sugar, butter, eggs, vanilla and pecans in large bowl until well blended. Add flour mixture, mix well. Reserve 1 cup of the batter. Spread remaining batter into lightly greased foil-lined 13 X 9-inch baking pan. Bake in preheated 350° oven 15 minutes or until firm.

Microwave caramels and milk in microwavable bowl on high 2 to 3 minutes or until caramels are completely melted, stirring after every minute. Cool until slightly thickened. Pour over baked layer in pan, spreading to within one-half inch of edges. Drop reserved 1 cup batter by spoonful over caramel layer. Cut through batter with knife several times for marble effect.

Bake 15 to 20 minutes longer until center is set. Cool in pan on wire rack. Lift from pan. Cut into bars.

Makes 24 servings.

PECAN PIE BARK

Margaret Telford

2 packages of honey graham crackers (2/3 of box)
2 sticks of butter
1 cup of sugar
1 1/2 pecan halves

Place graham crackers on bottom of buttered rimmed cookie sheet, making sure the entire bottom of the cookie sheet is covered.

Bring butter, sugar, and pecans to boil and cook for 3 minutes. Pour liquid over graham crackers, spacing out pecans.

Bake at 325° for 8 minutes. Let cool and break into pieces

CHOCOLATE OR PISTACHIO PUDDING DESSERT

Penny Hardy

Crust:

1 1/3 cups flour
3/4 cup chopped walnuts
3/4 cup butter/margarine, cubed

Cream cheese layer:

4 oz. cream cheese, softened
1 cup powdered sugar
2 (9 oz.) containers of Cool Whip, (reserve 2nd container of Cool Whip for the very top!)

Pudding layer:

2 pkg. instant chocolate pudding
3 cups milk

Directions:

Preheat oven to 350°. In a bowl, blend the crust ingredients with a pastry blender or fork until crumbly. Press into the bottom of a 9 x 13 baking dish; bake for 15 minutes and let cool on counter, then cool VERY well in fridge!

Blend the softened cream cheese and powder sugar in a bowl until completely mixed. Fold in one 9 oz. container of Cool Whip until blended and then spread the cream cheese mixture on top of the cold crust; put back into fridge to set up.

Then, in a new bowl put the 3 cups milk into the bowl and then add the 2 pkgs. of instant chocolate pudding in gradually as you whisk together until well blended. (A few small lumps are fine.) Pour the instant pudding over the cream cheese layer and then top with the second container of Cool Whip!

I added shaved semi-sweet chocolate & chopped walnuts to the top! Be sure to put back into fridge and let set for about an hour or more!

*You can also follow this same recipe and add Butterscotch pudding in place of the chocolate and top with toasted coconut; OR use pistachio pudding and top with chopped pistachios! The possibilities are endless! :)

LAYERED PUDDING CAKE

Carole Lee

1st layer

1 cup sifted flour
1/4 cup sugar
1 cup margarine, melted
1 cup chopped pecans

Mix together and spread smoothly in 13 x 9" baking dish. Bake @ 350° for 25 minutes. Let cool.

2nd layer

1 8 oz. package cream cheese
1 tsp. vanilla
1 cup powdered sugar
1 cup Cool Whip (13 oz. container)

Mix together until smooth and spread evenly over first layer.

3rd layer

1 large package instant chocolate pudding mix
1 T vanilla
3 1/2 cups milk

Mix together until mixture thickens; spread over second layer.

4th layer

Spread remainder of Cool Whip over 3rd layer and grate one Hershey chocolate bar; sprinkle over top.

Chill before serving.