Kim's Kitchen

Introduction

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Apple Streusel Cake

Description

Ingredients

- STREUSEL:
- 1 cup light corn syrup
- 1 cup chopped apples
- 1/4 cup flour
- 3 tbsps butter, melted
- CAKE:
- 2 cups flour
- 1 tsp cinnamon
- 1 tsp baking soda
- 1/2 cup butter, softened
- 1/2 cup sugar
- 3 large eggs
- 1/2 tsp vanilla extract
- 1/3 cup orange juice
- GLAZE:
- 1/2 cup powdered sugar
- 2 1/2 tsp orange juice

Instructions

STREUSEL:

Preheat oven to 350°. Grease 9 or 10 inch tube pan.

In a medium bowl, combine brown sugar, apples, flour, and cinnamon. Stir in melted butter.

CAKE:

In a medium bowl, combine flour, baking powder,and baking soda; mix well. In a large bowl, beat butter and sugar until light and fluffy. Add eggs, one at a time; beat well after each addition. Add vanilla

On low speed, alternately beat flour mixture and orange juice into egg mixture. Spoon half of batter into tube pan. Sprinkle with half of streusel. Spoon remaining batter , spreading to make even. Swirl with knife to create a marble pattern.

Bake for 15 minutes. Remove from oven; sprinkle with remaining streusel.

Bake 30-35 minutes more.

GLAZE:

Combine powdered sugar and teaspoon orange juice for glaze. Drizzle over cooled and inverted cake.

Notes

Baking Powder Biscuits

Description

Ingredients

- 1/4 cup shortening
- 2 cups flour
- 1 tbsp sugar
- 3 tsps baking powder
- 1 tsp salt
- 3/4 cup milk

Instructions

Preheat oven to 450°.

Cut shortening into flour, sugar, baking powder, and salt with pastry blender until mixture resembles fine crumbs. Stir in just enough milk to dough leaves side of bowl and rounds up into a ball.

Turn dough onto lightly floured surface. Knead lightly 20 - 25 times, about 30 seconds. Roll or pat 1/2 inch thick. Cut with floured 2 1/2 inch biscuit cutter. Place on ungreased cookie sheet about 1 inch apart for crusty sides, touching for soft sides.

Bake 10-12 minutes. Immediately remove from sheet.

Notes

Buttermilk Buscuits:

Decrease baking powder to 2 teaspoons, add 1/4 teaspoons baking soda, and replacde milk with buttermilk.

Banana Cream Cake

Description

Ingredients

- 3 large bananas (1 1/3 cups)
- 1 cup sour cream
- 1/2 cup light brown sugar, packed
- 1 box Yellow cake mix
- 3 large eggs
- 1/3 cup vegetable oil
- GLAZE:
- 1/3 cup whipping cream
- 2 tbsps whipping cream
- 1 bar bittersweet chocolate, in small pieces
- FILLING:
- 1 vanilla pudding (22 oz.) -reserve 1 Tablespoon for piping
- 2 large bananas

Instructions

Position racks to divide oven into thirds. Heat to 350°. Coat three 9 inch round pans with non-stick spray. Line bottoms of pans with wax paper.

In a large bowl with mixer on low speed, beat bananas, sour cream, and brown sugar until sugar dissolves. Add cake mix. eggs, and oil on medium speed 2 minutes. Spread in prepared pan. Stager pan on oven racks and bake 20 minutes or until a toothpick comes out clean. Cool in pans 10 minutes on wire rack before inverting; removing paper and cooling completely.

GLAZE:

Heat 1/3 cup cream in small sauce pan, just until steaming hot. Remove from heat and add chocolate; let stand 4 minutes. Stir until chocolate melts and blends with cream.

Mix reserved 1 tablespoon pudding and 2-3 teaspoons cream. Spoon into small zip top bag, seal.

ASSEMBLE:

Thinly slice bananas. Put one cake layer on serving plate. Top with 1/2 the banana slices, gently spread with half the pudding (1 cup). Repeat and top with third layer of cake.

Pour glaze onto top center; carefully spread to edges. Cut tip off corner of bag. Pipe parallel lines about 1/2 inch apart on glaze. Draw a toothpick through lines; alternating direction and wiping pick between strokes.

Notes

Banna Bread

Ingredients

- 1 1/2 cup flour
- 1/2 tsp salt
- 3 Bananas, Mashed
- 1 cup sugar
- 2 eggs, beaten
- 1 tsp baking soda
- 1/4 cup butter, melted

Instructions

Grease and flour two 7x3 pans. Preheat oven to 350°.

In one bowl, mix flour, soda, salt, and sugar. Mix in slightly beaten eggs, melted gutter, and mashed bananas.

Pour into pans, bake for 1 hour or until toothpick comes out clean.

Notes

Belgium Waffles

Description

Ingredients

- 4 egg yolks
- 4 cups milk
- 4 cups flour
- 2 tbsps baking powder
- 1 tsp salt
- 2/3 cup vegetable oil
- 4 egg whites, beaten stiff

Instructions

Preheat waffle maker. Put all ingredients except egg whites in large mixer bowl. Beat on low until moistened. Gently fold in egg white by hand.

Pour 1/2 cup batter over grids. Close waffle maker, bake until steam no longer escapes, about 3-5 minutes.

Store extra waffles in Zip-loc bag in refrigerator. Reheat in toaster.

Notes

Best Pancakes

Description

Ingredients

- 2 cups flour
- 4 tsps sugar
- 1 tsp salt
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 1/2 cups buttermilk
- 1/2 cup milk
- 2 eggs, separated
- 1/4 cup butter, melted

Instructions

Sift all dry ingredients into a medium bowl. Pour buttermilk and milk into a 2 cup liquid measuring cup. Whisk in egg white, slightly beaten. Mix yolk with melted butter, add to milk mixture.

Add wet ingredients to dry; whisk until just dissolved. Pour 1/2 cup onto hot griddle, turn when bubbles appear and edges appear dry.

Notes

Best Peanut Butter Cookies

Ingredients

- 2 cups peanut butter
- 1 cup packed brown sugar
- 2 eggs
- 1/2 cup flour
- 1 cup sugar
- 2 tsps baking soda
- 1 tsp vanilla extract
- 2 cups semi-sweet chocolate chips

Instructions

Preheat oven to 325°.

In a mixing bowl, beat peanut butter, sugars, and baking soda until combined. beat in egg and vanilla until combined. Stir in flour and chocolate chips with wooden spoon.

Shape dough into 1 1/4 inch pieces, place on ungreased cookie sheet, and flatten with fingers or fork.

Bake about 10 minutes or until puffed and lightly browned at edges. Cool on sheet for 5 minutes. Transfer to wire racks to cool completely.

Notes

Black Halloween Punch

Description

Ingredients

- 1 pkg unsweetened grape Kool-Aid
- 1 pkg unsweetened Orange Kool-Aid
- 2 cups sugar
- 3 qts cold water
- 1 l ginger ale

Instructions

Mix all ingredients except ginger ale, until solids are dissolved. Add ginger ale, serve chilled.

FROZEN HAND:

Fill clean disposable glove with water, seal with rubber band, and freeze until hard. Dip hand in warm water and peel off glove, float in punch.

Notes

Bronx Cheer Punch

Description

Ingredients

- 3 1/3 cups Phillips Rasberry Schnopps & Sweet N' Sour Coctail Mix, Chilled (750 ml bottle)
- 1 cup sugar
- 2 l club soda
- 16 pkg unsweetened raspberries
- 1 lemon, thinly sliced

Instructions

Mix liquor and sugar, add ice, and pour in club soda. Garnish with fruit, serve.

Notes

Brownies

Description

Ingredients

- 2/3 cup flour
- 1/2 tsp salt
- 1/2 tsp baking powder
- 2 ozs unsweetened chocolate
- 4 ozs bittersweet or sime-sweet chocolate
- 10 tbsps butter
- 1 1/4 cups sugar
- 2 tsps vanilla extract
- 3 large eggs

Instructions

Adjust oven rack to lowe-middle position and preheat to 325°.

Whisk flour, salt, and baking powder in small bowl; set aside. Spreay abn 8 inch baking pan wiht vegetable cooking spray. Fit a 16x8 inch sheet of foil in pan and up 2 sides so you can use foil overhang as handle to pull cooked brownies form pan. Spray sheet of foil with cooking spray.

Meld chocolates and butter in medium bowl over a pan of simmering water. Remove from heat; whisk in sugar and vanilla. Whisk in eggs, one at a time, fully incorporating each one before addend the next. Contrinue to whisk until mixture in completely smooth and glossy. Add dry ingredients; which until just incorporated.

Poour batter into prepared pan; bake until a tooth pick inserted into center comes out with wet crumbs, 35 - 45 minutes.

Cool brownies in pan on wire rack for 5 minutes. Use foil handles to pull brownies from pan. Completely cool on rack, at least 3 hours.

Notes

Butter Cookies

Ingredients

- 2 cups butter, at room temperature
- 2 cups sugar, superfine
- 1 tsp salt
- 2 egg yolk + 2 eggs
- 2 tsps vanilla extract
- 5 cups flour

Instructions

Cream butter, sugar, and salt with mixer at medium speed until light and fluffy. Add yolk, beat well, then add eggs and vanilla; continue beating until well incorporated. Add flour and beat on low speed until flour is just mixed. Divide dough in half and wrap in plastic. Refrigerate at least 1 hour, until firm.

Adjust oven racks to upper and lower-middle positions and preheat to 375°. Line 2 baking sheets with parchment paper.

Remove one disk of dough from refrigerator and cut in half. Return unused portion to fridge. Lightly flour work surface; roll dough to 1/8 inch thick, using spatula to loosen dough and lightly sprinkle surface with flour as needed. Using a cookie cutter, cut dough into desired shapes. Place 1/2 inch apart on sheets. Or form dough into little balls, using about 1 Tablespoon each, and flattened with a greased bottom of a glass, dipped in flour from time to time.

Bake cookies, rotating sheets half way through baking until golden brown, about 6-8 minutes. Transfer immediately to wire racks. Cool to room temperature.

Notes

Buttermilk Pan Rolls

Description

Ingredients

- 2 pkgs active dry yeast
- 1/4 cup Warm Water
- 1 1/2 cups warm buttermilk
- 1/2 cup vegetable oil
- 3 tbsps sugar
- 4 1/2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt

Instructions

In a large bowl, dissolve yeast in warm water. Add buttermilk, oil, and sugar. Combine flour, baking soda, and salt; add to yeast mixture and beat until smooth. Do not knead. Let stand for 10 minutes.

Turn dough onto a lightly floured surface; punch down.Shape into 24 balls and place in two greased 9 inch square pans. Cover and let rise in a warm place until doubled, about 30 minutes.

Heat oven to 400°; bake for 20 minutes or until golden brown. Cool on wire racks.

Notes

Carmel Apple Dessert

Description

Ingredients

- 60 Nilla wafers, finely crushed, (2 cups)
- 1/3 cup butter, melted
- 1 pkg cream cheese (8 oz packages), softened
- 1/4 cup sugar
- 3 1/4 cups milk, divided
- 1 whipped topping, divided
- 2 pkgs vanilla flavor instant pudding
- 1/2 cup caramel ice cream topping
- 1 red and green apples

Instructions

Mix Nilla wafer crumbs and butter; press into bottom of 13x9 inch pan.

Beat cream cheese, sugar, and 1/4 cup milk with mixer until well blended. Stir in 1 cup whipped topping; spread over crust.

Beat pudding and remaining milk with whisk about 2 minutes. Stir in 1/4 cup caramel topping. Spoon over cream cheese mixture; top with remaining whipped topping.

Refrigerate 5 hours or until firm. Top with diced apples and remaining caramel topping just before serving.

Notes

Choco-Cloud Brownies

Description

Ingredients

- 1 cup butter, softened
- 2 cups sugar
- 4 eggs
- 1 milk chocolate candy bar, melted
- 3 tsps vanilla extract
- 2 cups flour
- 1/2 tsp salt
- Frosting
- 5 tbsps flour
- 1 cup butter (softened)
- 1 cup powdered sugar
- 2 tsps vanilla extract
- baking cocoa

Instructions

Preheat oven to 350°.

In mixing bowl, cream butter and sugar. Add eggs one at a time, beating well after each. Add chocolate and vanilla; mix well. Gradually add flour and salt. Spread into a greased 13x9 baking pan.

Bake 35-40 minuets or until center is set and edges pull away.

FROSTING:

Combine flour and milk in small saucepan until smooth. Bring to boil; cook and stir for 2 minutes or until thickened. Remove from heat; cool completely. In a mixing bowl, cream butter and powdered sugar. Add vanilla; mix well. Gradually add milk mixture; beat for 5 minutes or until fluffy. Frost brownies and dust with cocoa. Store in refrigerator.

Notes

Christmas Punch

Ingredients

- 2 pkgs cherry Kook-Aid
- 4 cups boiling water
- 3/4 cup sugar
- 1/4 tsp salt
- 1/2 tsp nutmeg
- 1/2 tsp cinnamon
- 1 frozen lemonade and pineapple juice
- 24 ozs ginger ale
- 1 bottle brandy (optional)
- 1 bottle maraschino cherries (optional)

Instructions

Dissolve Kool-Aid in boiling water. Stir in sugar, salt, nutmeg, and cinnamon. Chill.

Mix lemonade, pineapple juice, and ginger ale. Add to Kool-Aid. Serve over ice.

May add brandy and/or cherries before serving.

Notes

Cinnamon Cheese Roll-Ups

Description

Ingredients

- 1 loaf thinly sliced bread, crusts removed
- 1 egg yolk
- 1 cup sugar
- 3/4 cup butter, melted
- 1 pkg cream cheese, softened
- 3/4 cup powdered sugar
- 1 1/2 tsp cinnamon

Instructions

Preheat oven to 350°.

Flatten bread with rolling pin. In a mixing bowl, combine cream cheese, egg yolk, and powdered sugar. In another bowl combine sugar and cinnamon, set aside.

Spread about 1 Tablespoon cheese mixture on each slice of bread. Roll up jelly roll style, dip in melted butter, then in cinnamon-sugar.

Place on ungreased baking sheet. Bake for 20 minutes or until golden brown.

Dust with powdered sugar, if desired.

Notes

Cinnamon Pull-Apart Bread (Monkey Bread)

Source: RLMS

Ingredients

- 3/4 cup sugar
- 1 tbsp cinnamon
- 1/2 cup butter, melted
- 2 cans refrigerated buttermilk biscuits (or 1 loaf frozen bread dough, risen)
- GLAZE
- 1/2 pkg cream cheese
- 1/2 cup sugar
- 1 tbsps milk

Instructions

Cut dough into small 1 1/2 inch pieces. Roll in sugar and cinnamon mix. Place 1/2 into 12 cup tube pan. Drizzle with 1/4 cup melted butter. Top with remaining pieces and melted butter. Top unbaked loaf with remaining sugar/cinnamon.

Heat oven to 350°. Bake for 40-45 minutes. Let stand 5 minutes before turning onto plate.

GLAZE:

Beat cream cheese and powdered sugar until well blended. Add milk slowly until desired consistence is reached; spoon over warm loaf.

Notes

Cookie Pizza

Description

Ingredients

- 1/2 cup packed brown sugar
- 1/2 cup butter (softened)
- 1 cup sugar
- 1 tsp vanilla extract
- 1/2 tsp baking soda
- 1 1/4 cup flour
- 1 pkg mini chocolate chips
- 1/2 cup M & M
- 1/4 cups coconut, toasted
- 1 cup whipped topping

Instructions

Preheat oven to 350°.

Mix sugars, butter, vanilla, and egg. Stir in flour and baking soda. Stir in chocolate chips. Spread or pat dough in ungreased 12 inch pizza pan or cookie sheet.

Bake about 15 minutes or until golden brown. Cool completely.

Before serving, spread on whipped topping and top with rest of ingredients.

Notes

Cranberry Tea

Description

Ingredients

- 1 lb cranberries
- 1 can frozen orange juice (large)
- 1 can frozen lemonade (large)
- 2 qts water
- 2 1/2 cups sugar
- 1 cup cinnamon candies

Instructions

Boil cranberries and put through colandar. Add juices, water, and sugar. Melt cadies in 1/2 cup water and add to tea. Serve hot or cold.

Notes

Crepes

Ingredients

- 1 1/2 cups flour
- 1 tsp sugar
- 1/8 tsp salt
- 3 eggs
- 1 1/2 cups milk
- 2 tbsps butter, melted

Instructions

Sift dry ingredients into medium bowl. Break eggs into another bowl and mix until blended. Make a hole in middle of dry ingredients and pour in beaten eggs.

Stir in little by little. The dough will be difficult to work with, may be necessary to add a little milk to incorporate flour. Add liquid a spoonful at a time and mix it thoroughly before adding more. When mixture becomes easy to work with, the remainder can be added in two portions. Add melted butter.

Mix again, cover, and set aside for at least an hour, but no more then 6.

Notes

Crispy Pretzel Bars

Ingredients

- 1 cup sugar
- 1/2 cup peanut butter
- 2 cups pretzel sticks, broken up
- 1 cup light corn syrup
- 5 cups crisp rice cereal
- 1 cup M&Ms

Instructions

In a large mixing bowl, combine sugar and corn syrup. Microwave on high for 3 minutes or until sugar is dissolved. Stir in peanut butrter until blended. Add cereal, pretzels, and M&Ms unitl coated. Press into a 15x10 inch pan. Cut into bars.

Notes

Golden Grahams S'Mores

Description

Ingredients

- 3/4 cup light corn syrup
- 3 tsps chocolate chips
- 1 tsp vanilla extract
- 9 cups Golden Grahams (1 box)
- 3 cups mini marshmallows

Instructions

Grease 13x9 inch pan. Heat corn syrup, butter,and chocolate chips to boil. Remove from heat. Pour over cereal; fold in marshmallows, 1 cup at a time. Press into pan with back of buttered spoon. Cool 1 hour.

Notes

Grandma Strickland's Carmel Candy

Description

Ingredients

- 1 cup sugar
- 1 1/2 cups whipping cream
- 1 cup white syrup
- 1 inch square paraffin

Instructions

Boil sugar, syrup and 1/2 cup cream to soft-ball stage. Add 1/2 cup cream and boil again. Add remaining 1/2 cup cream and pariffin. Boil last time to hard-boil stage, or until it cracks in cold water.

Notes

Hot Apple Cider

Description

Ingredients

- 6 cups apple cider
- 1/4 cup real maple syrup
- 2 cinnamon sticks
- 6 whole cloves
- 6 all spice berries
- 1 orange peel, cut into strips
- 1 lemon peel, cut into strips

Instructions

Pour the apple cider and maple syrup into a large stainless steel saucepan. Place the cinnamon sticks, cloves, allspice berries, orange peel, and lemon peel in the center of a washed square of cheesecloth; fold up the sides to enclose bundle, then ties it up with a length of string. Drop the spice bundle into he cider mixture. Place the saucepan over moderate heat for 5-10 minutes, or until the cider is very hot but not boiling. Remove the cider from heat. Discard the spice bundle. Ladle the cider into large cups or mugs, add a fresh cinnamon stick to each, if desired.

Notes

Mom's Speghetti Sauce

Ingredients

- 1 tsp dried diced onion
- 1/2 tsp garlic powder
- 1/4 tsp crushed red pepper
- 1/2 tbsp sugar
- 1 tbsp parmesan cheese
- 2 cans tomato paste
- 1 can petite diced tomatoes

Instructions

Empty both cans of tomato paste and diced tomatoes, add 1 can of water. stir until well blended over medium heat. Add spices, cover and simmer (Add choice of 1/2 pound of meatballs or browned meat, if desired.) for 20-25 minutes. Serve over choice of pasta.

Notes

Pumpkin Roll

Ingredients

- 2 1/2 cups powdered sugar
- 1/2 tsp baking powder, baking soda, cinnamon, and ground cloves
- 1/2 tsp salt
- 3 large eggs
- 1 cup sugar
- 2/3 cup pumpkin, 16 ounce (not pumpkin pie filling)
- 1 pkg cream cheese (8 oz packages), softened
- 6 tbsps butter (softened)
- 1 tsp vanilla extract

Instructions

Preheat oven to 375°. Grease 15x10 inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with 1/4 cup powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves, and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan.

Bake for 13-15 minutes or until top of cake springs back when touched, immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

Beat cream cheese, 1 cup sifted powdered sugar, butter, and vanilla extract in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with 1/4 cup powdered sugar before serving.

Notes

Snow Topped Holiday Borwnies

Description

Ingredients

- 1 1/3 cups flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 tbsps water
- 2 tsps vanilla extract
- 2 cups whipping cream
- 3/4 cup baking cocoa
- 1 2/3 cups sugar
- 3/4 cup butter
- 2 large eggs
- 1 3/4 cups chocolate chips (or NESLTE Holiday Shapes & Morsels) - 1 package

Instructions

Preheat oven to 350°. Grease 13x9 inch pan.

Combine flour, cocoa, baking powder, and salt in medium bowl. Microwave butter in large bowl on high power for 1 minute; stir until melted. Stir in sugar and water, Stir in eggs and vanilla. Gradually stir in flour mixture. Stir in 1 cup chocolate chips, set aside remaining chips. Spread into prepared baking pan.

Bake for 18 - 25 minutes, or until toothpick inserted into center comes out slightly sticky. Cool completely on wire rack. Spread with whipped topping, sprinkle with remaining chips. Refrigerate until served.

Notes

Strawberry Rhubarb Cake

Description

Ingredients

- 2/3 cup sugar
- 1/3 cup corn starch
- 2 cups chopped rhubarb
- 1 pkg frozen, sliced strawberries, thawed
- 2 tbsps lemon juice
- CAKE:
- 3 cups flour
- 1 cup sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1 cup cold butter, cut up
- 2 eggs
- 1/2 cup buttermilk
- 1 tsp vanilla extract
- TOPPING:
- 3/4 cup sugar
- 1/2 cup flour
- 1/4 cup cold butter, cut up

Instructions

Preheat oven to 350°.

In a sauce pan, combine sugar and cornstarch; stir in rhubarb and strawberries. Bring to boil over medium heat; cook for 2 minutes or until thickened. Remove from hear, stir in lemon juice. Cool.

CAKE:

Combine flour, sugar, baking powder, and baking soda in a large bowl. Cut in butter until mixture resembles coarse crumbs. Beat the eggs, buttermilk, and vanilla; stir into crumb mixture just until moistened. Spoon 2/3 of batter into a greased 13x9 inch pan. Spoon cooled filling over batter. top with remaining batter.

TOPPING:

Combine sugar and flour. Cut in butter until mixture resembles course crumbs; sprinkle over batter.

Bake 45 - 50 minutes or until golden brown, cool on wire rack.

Notes

Surprise Carrot Cake

Description

Ingredients

- 3 eggs
- 1 3/4 cups sugar
- 3 cups shredded carrots
- 1 cup vegetable oil
- 2 cups flour
- 2 tsps baking soda
- 2 tsps ground cinnamon
- 1 tsp salt
- FILLING:
- 1 pkg cream cheese, softened
- 1/4 cup sugar
- 1 egg
- FROSTING:
- 1 pkg cream cheese, softened
- 1/4 cup sugar
- 2 tsps vanilla extract
- 4 cups powdered sugar

Instructions

Preheat oven to 350°.

In a mixing bowl, beat eggs and sugar. Add carrots and oil; beat until blended. Combine four, baking soda, cinnamon, and salt. Add to carrot mixture; mix well. Pour 3 cups batter into a greased and floured 10 inch fluted tube pan.

FILLING:

In a mixing bowl, beat cream cheese and sugar. Add eggs, mix well. Spoon over batter. Top with remaining batter.

Bake 55 - 60 minutes or until toothpick inserted near middle comes out clean. Cool 10 minutes before removing to wire rack to cool completely.

FROSTING:

Beat cream cheese, butter, and vanilla until smooth Gradually add powdered sugar.

Frost cake, store in fridge.

Notes

Swiss Cheese Potato Pancakes

Description

Ingredients

- 1 pkg cream cheese
- 2 eggs
- 2 tbsps flour
- 4 cups shredded, peeled potatoes (about 1 pound)
- 1/4 cup shredded swiss cheese
- 2 tbsps Grated Onion
- 1/4 tsp salt
- 1/8 tsp pepper
- cayenne pepper
- 3 tbsps butter
- 3 tbsps vegetable oil

Instructions

In a mixing bowl, beat cream cheese until smooth. Add eggs, one at a time, beating well after each. Stir in potatoes, Swiss cheese, onion, sale, pepper, and cayenne pepper.

In a large skillet, heat butter and oil over medium heat. Drop batter by 1/4 cupfuls; press lightly to flatten. Fry until golden and crisp, about 5 minutes, on each side. Drain on paper towels.

Notes

Tropical Punch Refresher

Description

Ingredients

- 2 qts tropical punch drink mix
- 1 can frozen orange juice, thawed
- 2 cans ginger ale

Instructions

Mix ingredients together, serve over ice.

Notes

Whipped Cream Biscuits

Ingredients

- 1 cup flour
- 1 1/2 tsps baking powder
- 1/4 tsp salt
- 1/2 cup heavy whipping cream, whipped

Instructions

Preheat oven to 425°.

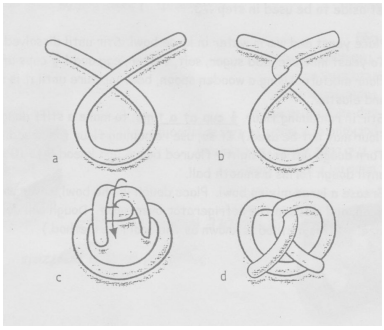
In a bowl,combine flour, baking powder, and salt. Stir in cream. Turn dough onto a floured surface; knead 10 times. Roll into 3/4 inch thickness; cut with 2 1/4 inch round biscuit cutter.

Place on an ungreased baking sheet. Bake for 10 minutes or until lightly golden brown.

Notes

Whole-Wheat Pretzels

Source: RLMS



Description

Ingredients

- 2 cups flour
- 1 1/2 cups whole-wheat flour
- 1 pkg dry yeast - 2 1/2 teaspoons
- 1 cup very warm water
- 1 tbsp sugar
- 1 tsp salt
- 2 tbsps butter
- 1 egg
- Egg Wash
- 1 whole egg
- 1 tbsp cold water
- coarse (Kosher) salt

Instructions

In a medium bowl, mix flour and whole-wheat flour

Mix yeast and warm water in large bowl, stir until dissolved. Add sugar, salt, butter, egg, and 1 1/2 cups of flour mixture. Using wooden spoon, beat until it is smooth and elastic.

Stir in remianing flour 1/2 cup at time to make a stiff dough. (All flour may not be used.)

Turn dough out onto lightly floured surface and knead 8 - 10 minutes, until dough forms a smooth ball.

Grease large mixing bowl. Placew dough in the bowl, cover with plastic wrap, and place in the refrigerator overnight. Dough will double in size.

Preheat oven to 400°. Cover cookie sheet with foil and grease lightly

Divide dough in half. Evenly divide each half into 4-5 pieces. Roll each into 12-15 inch length rope.

Bring ends of the dough to the center to form a "B". Fold down to form classic pretzel shape Pinch ends to seal. Place on cookie sheet.

Beat egg and water in small bowl. Brush on pretzels, sprinkle with coarse salt.

Bake for 12 - 15 minutes or until brown.

Notes