



**Culpeper Presbyterian Church
Presbyterian Women's**

**RECIPE
COLLECTION**



Culpeper Presbyterian Women's Collection of Favorite Recipes

This is a collection of favorite recipes shared by Culpeper Presbyterian Church's Presbyterian Women's Circles.

The "Table of Contents" page links each recipe to the correct page – just click on the page number to get there! They are arranged in alphabetical order within each section.

I have edited the recipes only to format them and correct any spelling errors I noticed! If there's an error in transcribing your recipe, please let me know so that I can correct it!

Whenever one of these recipes is a favorite copied from published cookbooks or online collections this is noted.

I have not personally tested or tasted any of these recipes!

Initially there are no photographs of the dishes, but if you do make one of these recipes, please take a photograph and email it to me, (beti2907@outlook.com), so I can add it to our Collection. Thank you!

Enjoy!

Beti Turner, (CPC's PW 2023-2025 Secretary)

The Sections in this Collection are as follows:

Section 1: DIPS & SPREADS

Section 2: SOUPS

Section 3: SALADS

Section 4: MAINS

Section 5: DESSERTS

Section 6: BREADS

Table of Contents

SECTION 1: DIPS & SPREADS	6
CHEESE PINEAPPLE BALL	7
Submitted by Patty Miller	7
CORN & BEAN DIP	8
Submitted by Patty Miller	8
CRAB DIP	9
Submitted by Linda Smiley	9
CRAISIN FETA PINWHEELS	10
Submitted by Patty Miller	10
TEXAS SPICY SAUSAGE DIP	11
Submitted by Pat Bankhead	11
SECTION 2: SOUPS	12
HEARTY CLAM CHOWDER	13
Submitted by Beti Turner	13
SOUTHWEST TACO SOUP	14
Submitted by Shirley Ann Bayne	14
SECTION 3: SALADS	15
BLUEBERRY SALAD	16
Submitted by Shirley Ann Bayne - “my mother’s award winning salad”	16
IMPERIAL CRAB SALAD	17
Submitted by Shirley Ann Bayne	17
LOADED BACON RANCH CAULIFLOWER SALAD	18
Submitted by Marylou Murry	18
STRAWBERRY SALAD	19
Submitted by Shirley Ann Bayne	19
TUNA MOUSSE	20
Submitted by Linda Smiley	20

SECTION 4: MAINS	21
BAKED BARBECUED CHICKEN	22
Submitted by Shirley Ann Bayne - “My mother’s award-winning recipe”	22
BAKED CREAMY MAC & CHEESE	23
Submitted by Shirley Ann Bayne	23
CHEESE GRITS CASSEROLE	24
Submitted by Margaret Bernardo.....	24
CRAB CASSEROLE.....	25
Submitted by Shirley Ann Bayne	25
HAM AND CHEESE QUICHE.....	26
Submitted by Livia Mackison	26
MACARONI AND CHEESE	27
Submitted by Dot Jones	27
MAMA LEONE’S VEAL SCALLOPINI.....	28
Submitted by Shirley Ann Bayne	28
MEAT LOAF (gluten and dairy free).....	29
Submitted by Joyce Wicht	29
SAUSAGE AND RICE CASSEROLE.....	30
Submitted by Shirley Ann Bayne	30
SPAGHETTI PIE.....	31
Submitted by Livia Mackison	31
SQUASH CASSEROLE (dairy and gluten free).....	32
Submitted by Joyce Wicht	32
SECTION 5: DESSERTS	33
ANGUS BARN CHOCOLATE CHESS PIE.....	34
Submitted by Margaret Bernardo.....	34
BEST EVER BANANA PUDDING.....	35
Submitted by Shirley Ann Bayne	35
BLUEBERRY SOUR CREAM COFFEE CAKE.....	36
Submitted by Marylou Murry.....	36
CHOCOLATE UPSIDE DOWN DESSERT	37
Submitted by Shirley Ann Bayne - “My mother’s award-winning recipe”.....	37
EASY LEMON COOKIES	38
Submitted by Marylou Murry.....	38

FOOLPROOF CHOCOLATE FUDGE..... 39
 Submitted by Pat Martin 39
LOUISIANA YUMMY or NO NAME BUT GOOD..... 40
 Submitted by Pat Bankhead 40
MRS. LESTER’S POUND CAKE 41
 Submitted by Shirley Ann Bayne 41
OATMEAL CHOCOLATE CHIP COOKIES 42
 Submitted by Livia Mackison 42
SOUTHERN PECAN PIE 43
 Submitted by Pat Martin 43
SECTION 6: BREADS 44
BETTY’S ZUCCHINI BREAD (or Pumpkin Bread)..... 45
 Submitted by Peggy Misch 45
MORNING GLORY MUFFINS – FROM COOKS COUNTRY 46
 Submitted by Patty Miller 46
PUMPKIN BREAD 47
 Submitted by Patty Miller 47

SECTION 1: DIPS & SPREADS

DIPS & SPREADS:

CHEESE PINEAPPLE BALL

Submitted by Patty Miller

Ingredients:

2 8 oz. pkg. cream cheese
1 8 oz. can crushed pineapple , drained
1 cup chopped pecans (reserve half)
½ cup green onion chopped
2 T. chopped sweet onion
1 T seasoned salt.

Method:

Soften cream cheese.
Combine all ingredients, form ball and roll in reserved nuts.

DIPS & SPREADS:

CORN & BEAN DIP

Submitted by Patty Miller

Ingredients:

16 oz. frozen Shoepeg Corn
15 oz. Black Beans, rinsed
1 Red Pepper - chopped
1 small Red Onion - chopped
Some chopped Garlic Cloves
½ cup Apple Cider Vinegar
½ cup Canola Oil
¼ cup Sugar
¼ cup Lemon Juice (juice of 1 lemon)
Salt and Pepper to taste
2 small or 1 large cut-up Avocado (add just before serving.)

Method:

Combine all ingredients.

Serve with Frito Scoops

DIPS & SPREADS:

CRAB DIP

Submitted by Linda Smiley

Ingredients:

1 lg. cream cheese
Mock crab to taste
¼ cup mayo
1 Tbsp. lemon juice
Minced red onion to taste
Dash of Worcestershire sauce

Method:

Cream cheese until soft.
Add ingredients.
Chill before serving with crackers or veggies.

DIPS & SPREADS:

CRAISIN FETA PINWHEELS

Submitted by Patty Miller

Ingredients:

1 ½ C. raisins
1 12 oz. tub spreadable cream cheese, whipped
1 C. crumbled feta
½ C. chopped green onions
4 large spinach tortillas

Method:

Mix raisins, cream cheese, feta and green onions
Spread over tortillas
Roll tortillas up tight and refrigerate over-night
Cut into slices just before serving

Yields 36-48; This is great at Christmas time!

DIPS & SPREADS:

TEXAS SPICY SAUSAGE DIP

Submitted by Pat Bankhead

Ingredients:

1 lb. Sausage (Hot or Regular - up to you, your preference)
8 oz. Cream Cheese
1 can Ro-Tell Chilies and Tomatoes

Method:

Shred and Grill the Sausage.

Drain off the grease.

Melt and Mix in the Cream Cheese

Add in the Ro-Tell, first draining off a little of the liquid so Dip is to the right consistency.

Simple and easy; always a hit, enjoy!

SECTION 2: SOUPS

SOUPS:

HEARTY CLAM CHOWDER

Submitted by Beti Turner

Ingredients:

5 thick strips bacon, cut into 1/2 inch squares (Add extra oil to fry if necessary)
2 potatoes (tennis ball sized!) peeled, and cut into 1/2 inch cubes
1/2 cup carrots coarsely chopped
1/2 cup celery coarsely chopped
1/2 cup onion, coarsely chopped
1 tbsp crushed garlic
2 tbsps Lea & Perrins Worcestershire Sauce
5 drops tabasco
Salt and Pepper to taste
2 cans Baby Clams
1 jar Clam Juice
4 oz sour cream
1/4 cup chopped curly Parsley
Garlic Bread and butter to serve

Method:

Fry bacon until well-cooked but not crispy, adding extra oil if necessary.
Add potatoes, carrots, celery, onion, and garlic.
Add liquid from both cans of Baby Clams, setting clams aside for later.
Add Worcestershire Sauce, and Tabasco.
Add Salt to taste.
Generously add Pepper.
Simmer, covered, for at least 20 minutes until potatoes are soft.
Turn heat to low, and add Baby Clams and Sour Cream, stirring continuously.
DO NOT BOIL or sour cream will curdle.
Spoon into individual bowls, and sprinkle with chopped curly parsley.
Serve with hot, buttered garlic bread.

SOUPS:

SOUTHWEST TACO SOUP

Submitted by Shirley Ann Bayne

Ingredients

3 cups chicken broth
1 c each black beans, pinto beans, kidney beans
1c canned corn (optional)
1 medium green pepper-diced
1 medium onion-diced
1 large can Petite diced tomatoes
¼ cumin (optional)
Salt
Pepper
1 tsp garlic
4 C shredded boiled chicken breast

May add chicken bouillon and Texas Pete for flavor if desired

SECTION 3: SALADS

SALADS:

BLUEBERRY SALAD

Submitted by Shirley Ann Bayne - "my mother's award winning salad"

Ingredients:

2 small or 1 large pkg Blackberry Jello (This is hard to find. I use Berry Jello, my sister uses Grape Jello)

2 C boiling water

1 8 oz can crushed pineapple

1 10 oz can blueberries

Method:

Dissolve Jello in 2 C boiling water.

Add pineapple and blueberries. Do not drain either.

Mix and let congeal. (There's that word!)

Topping Ingredients:

8 oz sour cream (cultured)

8 oz pkg cream cheese (softened at room temperature)

½ C sugar or Splenda

½ tsp. vanilla

Method:

Mix together and spread on congealed gelatin mixture.

Garnish with nuts if desired

This is enough for 4-6 people.

SALADS:

IMPERIAL CRAB SALAD

Submitted by Shirley Ann Bayne

Ingredients:

1 lb crab meat (may use imitation crab)
1 T butter
¼ c onion, chopped
¼ c green pepper, chopped
¾ c mayonnaise
½ t lemon pepper
1 t Worcestershire sauce
1 egg lightly beaten
1 tsp dry mustard

Method:

Preheat oven to 350°
Sauté onions and green pepper until soft (about 5 minutes). Set aside to cool.
Place ½ c mayonnaise in a bowl and mix in remaining ingredients.
Mix the onions and green pepper with the dry ingredients.
Fold in the crab meat.
Spread remaining mayonnaise over top.
Place in a casserole dish and bake for 20 -25 minutes until browned and bubbly.
Do not overcook as will tend to get too dry.

Note: This is good served cold as a salad especially if use imitation crab.

SALADS:

**LOADED BACON RANCH CAULIFLOWER
SALAD**

Submitted by Marylou Murry

Ingredients:

1 medium head cauliflower, cut into bite size pieces
4 slices bacon, cooked and crumbled
½ cup ranch dressing
½ cup cheddar cheese, shredded
¼ cup onion, diced small
¼ cup celery, diced small
2 green onions, sliced thin for garnish

Method:

Cut the cauliflower into bite size pieces.

Shred the cheese, if necessary

Dice the onion and celery, and thinly slice the green onions.

If you don't have leftover bacon to use, you will need to cook and crumble that as well.

Steam the cauliflower in a steamer pot or the microwave until fork tender. Drain, and run under cold water to stop the cooking process and cool it down. Place in a medium-size bowl.

Stir in the ranch dressing, onion, celery, cheddar cheese, and bacon until well combined.

Place in a serving dish and top with the extra cheddar cheese, bacon, and green onions.

Notes from MaryLou:

To steam cut cauliflower in the microwave, place it in a microwave-safe bowl with ½ cup of water. Microwave on high for 6-8 minutes, until it reaches desired level of tenderness. Drain and rinse under cool water to stop the cooking process.

This recipe comes from deliciouslittlebites.com.

SALADS:

STRAWBERRY SALAD

Submitted by Shirley Ann Bayne

Ingredients:

1/3 C Cider vinegar
2 TBSP Lemon juice
3/4 C Sugar
1 tsp Salt
1C Light salad oil (olive oil)
1/2 Grated small onion
1 tsp Dry mustard
1/2 tsp Paprika
1 1/2 tsp Poppy seeds
1 1/2 lb Torn spinach
1 pt Fresh strawberries sliced very thin
1 C Chopped walnuts

Method:

Heat first 4 ingredients until the sugar dissolves, stirring constantly.
Cool to room temperature.
Whisk in the next 5 ingredients.
Place dressing over spinach, strawberries and nuts just before serving.
Serve in a wide shallow serving bowl.

Note from ShirleyAnn: I found that using the entire amount of dressing makes the spinach too soggy in the bottom so you might want to add 1/2 and then possibly a little more.

SALADS:

TUNA MOUSSE

Submitted by Linda Smiley

Ingredients:

1 pkg. of gelatin softened in ¼ cup cold water (set aside)

-

1 3 oz. package of Philadelphia cream cheese

½ can mushroom soup

½ cup mayo

1 small, grated red onion

1 tsp. Worcestershire sauce

-

¾ c. finely chopped celery

1 can tuna

Method:

Heat together Cream Cheese, Mushroom Soup, Mayo, Grated Red Onion, and Worcestershire Sauce until blended.

Remove from heat.

Stir in dissolved gelatin

Add chopped celery and tuna

Serve with cranberry sauce.

SECTION 4: MAINS

MAINS:

BAKED BARBECUED CHICKEN

Submitted by Shirley Ann Bayne - "My mother's award-winning recipe"

Note: One day before serving, make sauce to pour over chicken:

Ingredients for Sauce:

Combine:

1 ½ c tomato juice
¼ t cayenne pepper
3 minced cloves garlic
¼ t dry mustard
4 ½ t Worcestershire
1 bay leaf
¾ c vinegar
3 T butter
1 t sugar

Ingredients:

Chicken (cut up)
3 slices onion
2 t salt
¼ t pepper

Method:

Place layer of cut up chicken, skin side up in large baking pan.
Sprinkle with salt and pepper.
Add hot water to cover bottom of pan.
Put onion slices on top.
Bake uncovered 350 degrees ½ hour.
Turn and cook ½ hour.
Simmer sauce for 15 minutes, then pour over chicken.
Turn chicken skin side up and bake 1 hour more, basting with sauce in the pan several times.

MAINS:

BAKED CREAMY MAC & CHEESE

Submitted by Shirley Ann Bayne

Ingredients:

16 oz elbow macaroni, cooked (or other tubular pasta)
½ c unsalted butter
½ c all-purpose flour
3 c whole milk
1 c heavy whipping cream
1 T Dijon mustard
S & P to taste
4 c sharp cheddar cheese, shredded
2 c Gruyere cheese, shredded
1½ c panko crumbs (optional)
4 T butter melted (optional)
½ c parmesan cheese, shredded (optional)
¼ t smoked paprika (optional)

Method:

Preheat oven to 350F

Lightly grease a large 3 or 4 qt baking dish and set aside.

Combine shredded cheeses in a larger bowl and set aside.

Cook the pasta one minute shy of al dente according to the package instructions.

Remove from heat, drain, and place in a large bowl. Set aside to cool.

Melt butter in a deep saucepan, Dutch oven, or stock pot.

Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.

Gradually whisk in the milk and heavy cream until smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes.

Whisk in mustard, salt and pepper.

Add 2 cups of shredded cheese and whisk until smooth. Add another 2 cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.

Stir in the cooled pasta until combined and pasta is fully coated with the cheeses sauce.

Pour half of the mac and cheeses into the prepared baking dish. Top with the remaining 2 cups of shredded cheese and then the remaining mac and cheese.

MAINS:

CHEESE GRITS CASSEROLE

Submitted by Margaret Bernardo

Ingredients:

1 1/2 cups quick grits
6 cups water
3/4 cup butter
1 lb. Velveta cheese cubed
2 teaspoons seasoned salt
2 Tablespoons Worcestershire sauce
1/4 teaspoon Tabasco sauce
3 eggs, beaten

Method:

Preheat oven to 350 degrees
Lightly grease a 9x13 casserole dish
In a medium saucepan, bring water to a boil, stir in grits, reduce heat to low, cover and cook grits 5-6 minutes stirring occasionally.
Mix in butter, cheese, Worcestershire sauce, and Tabasco sauce.
Continue cooking 5 minutes or until cheese has melted.
Remove from heat, cool slightly, fold in eggs.
Pour into prepared baking dish and bake one hour.
Enjoy!

MAINS:

CRAB CASSEROLE

Submitted by Shirley Ann Bayne

Ingredients:

1 c grated cheese
1 c white sauce (4 T flour, 2 T butter, 2 c milk)
2 egg yolks
2 c crab meat

Optional Ingredients for Topping:

2 T butter
¼ c crumbs

Method:

Add cheese to hot white sauce and stir until melted.
Add to beaten egg
Turn in crab meat and pour mixture into casserole dish.
Optional: Mix butter and crumbs for Topping, and spread over mixture
Bake in 350° oven for 30 minutes

MAINS:

HAM AND CHEESE QUICHE

Submitted by Livia Mackison

Ingredients:

1tsp Butter, melted.
1and 1/3 cups Swiss Cheese , finely grated.
1 cup Ham, diced.
3/4 cup Sour Cream.
1/4 cup Mayonnaise.
1/2 tsp salt.
1 tsp Flour (All purpose).
1 cup Half & half.
3 Eggs, slightly beaten
1/2 tsp hot pepper sauce (optional).
One 10-inch unbaked pie shell.

Method:

Mix all ingredients together and pour into pie shell.
Bake at 350 degrees on lower oven rack for 55 minutes or until set.
Let stand 10 minutes before serving.
Note from Livia: Can also be prepared with mushrooms, bacon, spinach, or tomatoes. If using fresh mushrooms, tomatoes or spinach, sauté in the butter first and drain off excess moisture.

MAINS:

MACARONI AND CHEESE

Submitted by Dot Jones

Ingredients:

1 pound elbow macaroni cooked and drained
3 tbsps all purpose flour
1 tsp salt
1 tsp paprika
1/2 tsp pepper
1/2 tsp ground red pepper
4 tablespoons butter
4 cups half and half
4 cups shredded extra sharp cheddar cheese
16 ounces sour cream

Method:

In a small bowl, combine dry ingredients.
In a medium saucepan melt butter over low heat.
Add flour mixture.
Cook, stirring constantly for 8 to 10 minutes.
Remove from heat and add the cheese.
Stir until melted.
Place the pasta in a large bowl.
Add the sour cream and mix well.
Pour the cheese over the pasta and stir to mix.
Pour into greased baking dish.
Bake 20 to 25 minutes

MAINS:

MAMA LEONE'S VEAL SCALLOPINI

Submitted by Shirley Ann Bayne

Ingredients:

2 lbs veal cutlet
All purpose flour
2 T olive oil
½ c butter
1 onion diced
S & P to taste
¼ c Chianti wine 1/2 lb mushrooms
2 green peppers
2 large tomatoes
1 clove garlic
Parsley

Method:

Pound cutlets and sprinkle with flour.
Heat oil and butter in pan.
Sauté onions and green pepper for 3 minutes
Sauté veal for 2 minutes
Turn and cook for additional 2 minutes
Add S & P
Add wine
Cover and simmer 5 minutes.
Add mushrooms and tomatoes and cook for 5 minutes.
Add garlic and simmer uncovered 10 minutes.
Garnish with parsley

MAINS:

MEAT LOAF (gluten and dairy free)

Submitted by Joyce Wicht

Ingredients:

1 pound 90/10 ground beef
½ pound Jimmy Dean sausage
½ large onion, chopped
1 clove garlic, pressed or finely chopped
2/3 cup gluten-free panko crumbs
¼ cup ketchup
1 teaspoon Italian Seasoning
2 Tablespoons Worcestershire sauce
¼ cup almond milk
2 Tablespoons barbecue sauce

Method:

Combine all ingredients except barbecue sauce and bake in a 9x5" pan at 375' for 45 minutes.

Remove from oven and spread barbecue sauce over top and continue baking another 10 minutes.

MAINS:

SAUSAGE AND RICE CASSEROLE

Submitted by Shirley Ann Bayne

Ingredients:

1 lb sausage
1 lge onion-chopped
1 green pepper-chopped
1 ½ c mushrooms (optional)
1-2 stalks celery-chopped
2 c uncooked rice
1 pkg Lipton chicken noodle soup

Method:

Prepare rice with water and pkg soup.

Sauté sausage, onion, pepper, celery and mushrooms.

Drain.

Combine all ingredients in casserole dish and bake in oven at 350° for 20-30 minutes.

MAINS:

SPAGHETTI PIE

Submitted by Livia Mackison

Ingredients:

Half a pound of dry spaghetti, cooked.
One fourth cup of butter melted.
2 eggs slightly beaten.
Half cup of Parmesan cheese
2 cups small curd cottage cheese
3 cups of prepared spaghetti sauce, meat added.
1 cup of Mozzarella cheese , grated.

Method:

Mix together the first 4 Ingredients and press into a deep, greased pie pan.
Layer cottage cheese over spaghetti and top with sauce .
Place pie plate on a foil covered cookie sheet and place into a preheated 350 degree oven for 30 minutes.
Sprinkle with grated mozzarella cheese and return to oven until cheese is melted.
Let stand for 5 minutes and cut into four pieces.

MAINS:

SQUASH CASSEROLE (dairy and gluten free)

Submitted by Joyce Wicht

Ingredients:

3 Tablespoon plant butter (divided)

2 cups yellow squash

½ onion, chopped

1 beaten egg

½ cup plant based cheese, grated

½ cup almond milk

½ teaspoon salt

½ teaspoon pepper

2/3 cup gluten-free crackers, crushed, or 2/3 cup gluten-free panko crumbs

Method:

Sauté squash and onion in 1T plant butter until soft.

Turn into greased 1.5 quart casserole dish.

Whisk together egg, cheese, milk, 2 T melted plant butter, salt and pepper and pour over squash mixture.

Top with crumbs and bake at 350' for 45 minutes, or until top begins to brown.

SECTION 5: DESSERTS

DESSERTS:

ANGUS BARN CHOCOLATE CHESS PIE

Submitted by Margaret Bernardo

Ingredients:

- 1 unbaked pie shell
- 1 stick of butter
- 3 ounces of semi-sweet chocolate
- 1 cup of sugar
- 2 eggs, beaten
- 1 teaspoon vanilla
- dash of salt

Method:

Melt butter and chocolate over a double boiler or on a low power setting in the microwave.

Blend together the other ingredients in a medium sized bowl, then mix in the melted butter and chocolate.

Pour ingredients into the pie shell and bake 35 mins. at 350 degrees.

Allow to cool completely, then optionally top with whipped cream or vanilla ice cream.

Having grown up in Raleigh, NC the Angus Barn Restaurant has been a family favorite for many years. Enjoy!

DESSERTS:

BEST EVER BANANA PUDDING

Submitted by Shirley Ann Bayne

Ingredients

2 ½ c heavy whipping cream

¾ c powdered sugar

1 t vanilla extract

8 ounces cream cheese, softened

14 ounces (1 small can) condensed milk

5 ounces (1 lge box) instant banana pudding mix (just the dry powder)

1 c whole milk

11 ounces of Nilla Wafers (I have used the minis sometimes rather than the large wafers)

8 medium bananas-sliced (make sure they are barely ripe—too ripe and they brown faster)

Method:

In a stand mixer bowl add in heavy whipping cream, sugar and vanilla extract and whip until stiff peaks form, about 5-7 minutes.

Set aside whipped cream in a separate bowl.

Add cream cheese to the mixer bowl and whip until fluffy-about 30 seconds.

Add in sweetened condensed milk and beat until smooth and no lumps of cream cheese remain.

Add dry pudding mix and mix well, then slowly stream in milk. Mix until fully combined.

Add 2/3rds of the whipped cream to the pudding mixture and fold in gently until fully combined and no whipped cream streaks remain.

Set aside.

In your bowl/pan, place an even layer of Nilla Wafers. Top with an even layer of sliced banana coins. Top this with half the pudding mixture and spread evenly. Repeat with another layer of Nilla Wafers, followed by another layer of sliced banana coins, and the remaining pudding layer, spreading it evenly.

Top with the remaining whipped cream.

Cover and refrigerate at least 8 hours or overnight. Just before serving crush remaining Nilla Wafers and sprinkle over the top.

Can store leftovers, covered, in the refrigerator for 3 days.

DESSERTS:

BLUEBERRY SOUR CREAM COFFEE CAKE

Submitted by Marylou Murry

Ingredients:

1 cup butter, softened
2 cups white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
1-5/8 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup fresh or frozen blueberries
½ cup brown sugar
1 teaspoon ground cinnamon
½ cup chopped pecans
1 tablespoon confectioners' sugar for dusting

Method:

Preheat the oven to 350 degrees F.
Grease and flour a 9-inch Bundt pan.
In a large bowl, cream together the butter and sugar until light and fluffy.
Beat in the eggs one at a time, then stir in the sour cream and vanilla.
Combine the flour, baking powder, and salt; stir into the batter just until blended.
Fold in blueberries.
Spoon half of the batter into the prepared pan.
In a small bowl, stir together the brown sugar, cinnamon and pecans.
Sprinkle half of this mixture over the batter in the pan.
Spoon remaining batter over the top, and then sprinkle the remaining pecan mixture over.
Use a knife or thin spatula to swirl the sugar layer into the cake.
Bake for 55 to 60 minutes (a bit longer if you're using frozen blueberries) in the preheated oven, or until a knife inserted into the crown of the cake comes out clean.
Cool in the pan over a wire rack.
Invert onto a serving plate, and tap firmly to remove from the pan.
Dust with confectioners' sugar just before serving.

This recipe comes from [allrecipes.com](https://www.allrecipes.com).

DESSERTS:

CHOCOLATE UPSIDE DOWN DESSERT

Submitted by Shirley Ann Bayne - "My mother's award-winning recipe"

Ingredients

1 ¼ c flour
¾ c sugar
2 t baking soda
1 square (1 oz) unsweetened chocolate
2 T butter
½ c milk
1 tsp vanilla
½ c nuts, chopped (your choice)

Topping

2 t cocoa
1 c boiling water
½ c brown sugar (packed)
½ c white sugar

Method:

Sift flour with sugar, baking powder and salt into mixing bowl.
Melt chocolate and butter.
Add milk and vanilla.
Add all at once to dry ingredients and stir until mixed.
Add nuts and blend just enough to distribute.
Bake in well-greased 8-inch round glass pan.
Make a topping by combining cocoa, brown and granulated white sugar thoroughly and sprinkle over batter. Pour boiling water over the top and bake at once in oven at 350 degrees for 30 minutes
Dessert separates into a rich cake topping with creamy chocolate sauce underneath.
Serve with whipped cream or ice cream.

DESSERTS:

EASY LEMON COOKIES

Submitted by Marylou Murry

Ingredients:

1 (18.25 ounce) package lemon cake mix
2 eggs
1/3 cup vegetable oil
1 teaspoon lemon extract
1/3 cup confectioners' sugar for decoration

Method:

Preheat oven to 375 degrees F.
Pour cake mix into a large bowl.
Stir in eggs, oil, and lemon extract until well blended.
Drop teaspoonfuls of dough (I roll them into balls) into a bowl of confectioners' sugar.
Roll them around until they're lightly covered.
Once sugared, put them on an ungreased cookie sheet.
Bake for 6 to 9 minutes in the preheated oven.
The bottoms will be light brown, and the insides chewy.

This recipe comes from allrecipes.com.

DESSERTS:

FOOLPROOF CHOCOLATE FUDGE

Submitted by Pat Martin

Ingredients:

2 cups semi-sweet chocolate morsels
1 cup milk chocolate morsels
1 (14 ounce) can Eagle Brand Fat Free Condensed Milk
Dash Salt
1 teaspoon vanilla extract
1/2 cup chopped nuts (optional)

Method:

In heavy saucepan over low heat, melt morsels with Eagle Brand milk.
Remove from heat, stir in remaining ingredients.
Spread evenly into wax paper lined or greased with butter 11X7 inch pan or glass dish.
Chill 2 to 3 hours or until firm.
Cut into bite size squares.

Store loosely covered at room temperature or keeps well in refrigerator also.

DESSERTS:

LOUISIANA YUMMY or NO NAME BUT GOOD

Submitted by Pat Bankhead

1st layer:

- 1 cup flour
- 1 stick soft butter
- 1 cup chopped pecans

Mix together and spread evenly over the bottom of a 9x13 dish and bake at 325 o for 15 minutes.

Cool.

2nd layer :

- 1 cup powdered sugar
- Half 12 oz. container of Cool Whip
- 8 oz. pkg. cream cheese

Mix half large container (12 oz.) Cool Whip with powdered sugar.
Spread over first layer.

3rd layer :

- 2 small pkgs. Instant Chocolate Pudding
- 3 Cups Milk
- Remainder of container of Cool Whip

Mix Instant Chocolate Pudding with 3 Cups Milk and spread over the 2nd layer.
Spread the remaining Cool Whip over the Chocolate Pudding.

Optional :

Sprinkle crushed pecans over top.

Refrigerate.

DESSERTS:

MRS. LESTER'S POUND CAKE

Submitted by Shirley Ann Bayne

Ingredients:

1 c butter
3 c sugar
4 eggs
¼ t baking soda
2 t vanilla
3 c flour
1 c buttermilk

Method:

Cream butter and sugar
Add Eggs one at a time
Add soda and vanilla
Alternate adding flour and buttermilk.
Beat well
Pour into greased and sugared bundt pan
Bake 350 degrees for 1 hour and 15 minutes
Cool in pan 20 minutes topside down
Invert

Note: If use a loaf pan, ½ the recipe.

DESSERTS:

OATMEAL CHOCOLATE CHIP COOKIES

Submitted by Livia Mackison

Ingredients:

1.5 cups Packed brown sugar.
1 cup Butter (softened and unsalted)
1 tsp Vanilla extract,
1 large Egg,
2 cups Quick-cooking oats,
1.5 cups All-purpose flour,
1 tsp Baking soda,
1 cup Semisweet Chocolate Chips,
1 cup chopped walnuts or pecans (optional).

Method:

Preheat oven to 350 degrees.
In large bowl, mix brown sugar and butter until blended.
Beat in vanilla and egg until light and fluffy.
Mix in oats, flour and baking soda; stir in chocolate chips and chopped nuts (optional).
Drop teaspoonfuls of dough onto ungreased (or parchment paper lined) sheet about 2 inches apart.
Bake 9-11 minutes or until golden brown.
Cool slightly and remove from cookie sheet to wire rack.

Makes 3 dozen cookies.

DESSERTS:

SOUTHERN PECAN PIE

Submitted by Pat Martin

Ingredients:

3 large eggs
1/3 cup butter browned
2/3 cup of sugar
1 cup chopped pecans
1 cup light corn syrup
one 9 inch unbaked pie crust
Dash of salt

Method:

Beat eggs thoroughly with sugar, dash of salt, corn syrup and browned butter.
Add pecans.
Pour into unbaked pie shell.
Bake in moderate oven (350) for 50 to
55 minutes.
Cook until knife inserted half-way between outside and center comes
out clean.
Cool completely before cutting.

SECTION 6: BREADS

BREADS:

BETTY'S ZUCCHINI BREAD (or Pumpkin Bread)

Submitted by Peggy Misch

Ingredients:

3 eggs
1 cup oil
2 cups sugar
1 tsp vanilla
1 tsp salt
1 tsp cinnamon
3/4 tsp nutmeg
2 cups grated zucchini (or 2 cups pumpkin)
1 8 oz can pineapple
3 cups flour
2 tsp baking soda
1/4 tsp baking powder
1 cup nuts, raisins, dates [any fruit you want to use]

Method:

Beat eggs, oil, sugar, vanilla, and add squash and pineapple.
Blend all dry ingredients, add and blend, add nuts or dates.
Makes 2 loaves or one 13 oz cake pan.
Bake 45 min to 1 hour or until it springs back at 350 degrees.

BREADS:

**MORNING GLORY MUFFINS – FROM COOKS
COUNTRY**

Submitted by Patty Miller

Ingredients:

$\frac{3}{4}$ cup sweetened shredded coconut,
toasted $\frac{1}{2}$ cup walnuts, toasted
2 $\frac{1}{4}$ cups flour
 $\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ t. baking soda
1 t. cinnamon
 $\frac{1}{2}$ t. baking powder
 $\frac{3}{4}$ t. salt
1 8 oz can crushed pineapple
1 Granny Smith apple, peeled, cored and shredded
1 stick unsalted butter, melted and cooled slightly
3 large eggs
1 t. vanilla
1 $\frac{1}{2}$ cups shredded carrots (2-3 medium)
1 cup golden raisins

Method:

Adjust oven rack to middle position and heat oven to 350 degrees.
Grease 12 cup muffin tin.
Process coconut and walnuts in food processor until finely ground.
Add flour, sugar, baking soda, cinnamon, baking powder, and salt and pulse until combined.
Transfer mixture to large bowl.
Place pineapple and shredded apple in fine mesh strainer set over liquid measuring cup.
Press fruit dry - Juice should measure about 1 cup.
Bring juice to boil in large skillet over medium heat and cook until reduced to $\frac{1}{2}$ cup, about 5 minutes.
Let cool slightly
Whisk melted butter, cooled juice, eggs and vanilla until smooth.
Stir wet mixture into dry mixture until combined.
Stir in pineapple/apple mixture, carrots and raisins.
Divide batter evenly among muffin cups, putting $\frac{1}{2}$ cup into each muffin cup.
Bake until toothpick inserted in center of muffin comes out clean, 24 to 28 minutes.
Cool in tin for 10 minutes, then turnout onto wire rack.
Serve warm
(Muffins can be stored in airtight container for 3 days)

BREADS:

PUMPKIN BREAD

Submitted by Patty Miller

Ingredients:

2 cups mashed pumpkin or other fruits*
2 cups sugar
2 ½ cups flour
½ t. cloves
1 t. cinnamon
2 t. soda
½ t. salt
1 ½ cups nuts

Method:

Mix together and heat in top of double boiler the pumpkin and sugar
Sift together and add to hot ingredients: flour, cloves, cinnamon, soda and salt
Add nuts
Bake in moderate oven for 1 hour (or until toothpick comes out clean)

Note from Patty:

Instead of a double boiler, I just use a pan but watch it closely.

* Other fruits may be substituted in place of pumpkin.

Water may be used to bring fruit measurement up to the 2 cups required.

I always double the cloves and cinnamon.