

Apple Pie

Prepare 2 – 8 Or 9 Inch Pies **Please Use Foil Pans**

Use Pillsbury Packaged Pie Crust

9 Cups Thinly Sliced Apples (Braeburn, McIntosh, Jonagold)
1 ¼ Cups Sugar
1 ½ Teaspoons Of Cinnamon
Dash Of Salt
1/3 Cup Of Flour

Stir Together Sugar, Flour, Cinnamon And Salt. Mix With Apples. Put About 1 ½ Cups Of Apple Mixture Into Each Pie. (Divide Into 4 Parts.) Dot With Butter.

Put Top Crust On Pie. Cut Even Around Sides.

Fold Top Crust Under Bottom Crust. Press And Seal Together. Flute By Pinching Around Edge With Index Fingers. Each Flute Will Be About An Index Finger Apart. Just Pinch The Dough Together With Your Two Index Fingers And Move To Next One. Repeat. Brush With Milk And Sprinkle A Little Granulated Sugar On Top.

Cover Edge With Foil. Bake At 425 Degrees For 45 Minutes. Check Pies Every 20 Minutes To Make Sure Crust Is Browning Evenly. Foil Can Be Placed In Areas That Are Browning Too Quickly. Remove Foil From Edge Last 10 Minutes. **Cool Completely And Cover With Saran Wrap And Label Name Of Pie.**

Caramel Corn

Prepare 3 Batches

For Each Batch:

6 Quarts Popped Corn (3 Bags Popsecret Homestyle Microwave Popcorn)
2 Sticks Butter
2 Cups Brown Sugar
½ Cup Karo Syrup
½ Teaspoon Salt
1 Teaspoon Baking Soda

Preheat Oven To 200 Degrees.

Spray Jelly Roll Or Roasting Pan With Cooking Spray. Set Aside.

In A Heavy Sauce Pan, Combine Butter, Brown Sugar, Karo Syrup, And Salt. Stirring Constantly, Bring To A Boil. Boil, While Stirring, For 5 Minutes. Quickly Remove From Heat And Stir In Baking Soda. Then, With Assistance, Pour Caramel Mixture Over Popcorn, Stirring Until Thoroughly Coated.

Spread Onto Jelly Roll Or Roasting Pan And Place In Oven For 1 Hour, Stirring Every 15 Minutes. Cool. Break Large Pieces Apart. Store In And Bring To Church In An Air Tight Disposable Container – Up To One Day.

Cherry Pie

Prepare 2 - 8 Or 9 Inch Pies **Please Use Foil Pans**

Use Pillsbury Packaged Pie Crust

2 1/3 Cups Of Sugar
2/3 Cups Of Flour
4 Cans (1 Lb Each) Pitted Red Tart Cherries – Not
Cherry Pie Filling
1 Teaspoon Almond Extract
Red Food Coloring
3 Tablespoons Butter

Drain Cherries Well. Stir Together Sugar And Flour. Add Cherries. Stir In Almond Extract And A Small Amount Of Red Food Colorising To Make Mixture Red. Pour Mixture Into Unbaked Bottom Crust.

Put Top Crust On Pie. Cut Even Around Sides. Fold Top Crust Under Bottom Crust. Press And Seal Together. Flute By Pinching Around Edge With Index Fingers. Each Flute Will Be About An Index Finger Apart. Just Pinch The Dough Together With Your Two Index Fingers And Move To Next One. Repeat. Brush With Milk And Sprinkle A Little Granulated Sugar On Top. Cover Edge With Foil. Bake At 425 Degrees For 45 Minutes. Check Pies Every 20 Minutes To Make Sure Crust In Browning Evenly. Remove Foil From Edge Last 10 Minutes. **Cool Completely And Cover With Saran Wrap And Label Name Of Pie.**

Chex Mix

Prepare 2 Batches

For Each Batch:

- 2 Cups Wheat Chex
- 2 Cups Rice Chex
- 2 Cups Corn Chex
- 1 Cup Pretzel Sticks
- 1 Cup Planter's Deluxe Mixed Nuts
- 1 Stick Of Butter
- 1 ¼ Teaspoons Lawry's Seasoned Salt
- 1 ½ Tablespoons Worcestershire Sauce

Set Oven Temperature To 250°. Place Stick Of Butter In Large Roaster Pan And Place In Oven Until Just Melted. Mix In Seasoned Salt And Worcestershire, Stirring Well. Mix In Remaining Ingredients All At Once, Stirring Well To Coat With Butter Mixture Evenly.*

Bake For 1 Hour, Stirring Well Every 15 Minutes.* Pour Onto Waxed Paper Topped With Paper Towels – Spreading Out Evenly To Cool. When Completely Cool, Bag Into 1 Gallon Size Zip-Lock Bags.

*Hint: Pancake Turner Works Best For Stirring To Move Mix Up From The Bottom To The Top.

Chocolate Chip Cookies

Prepare 3 Batches

Yield: Each Batch = 7-9 Cookies

$\frac{3}{4}$ Cup White Sugar
 $\frac{3}{4}$ Cup Brown Sugar
1 Cup Butter, Softened
1 Egg
1 Teaspoon Vanilla
2 $\frac{1}{4}$ Cups White Flour
1 Teaspoon Baking Soda
 $\frac{1}{2}$ Teaspoon Salt
1 Package 12oz Nestle Toll House Semi Sweet Chips

Preheat Oven To 375 Degrees.

Mix Sugars, Butter And Egg In A Large Bowl. Mix In Vanilla, Flour, Baking Soda, And Salt (Dough Will Be Stiff). Stir In Chocolate Chips.

Using A $\frac{1}{4}$ Cup Measure, Pat Dough Into A Slightly Flattened Round Size. Bake Approximately 16-17 Minutes Until Edges Are Set And Bottoms Are Just Turning Golden. Cool On Baking Sheet Then Transfer Carefully Until Fully Cooled. Please Individually Wrap Each Cookie In Saran Wrap.

Classic Cranberry Orange Bread

Prepare 4 Loaves-Please Use Disposable Foil Loaf Pans 8 Inch X 3 7/8 Inch – Leave Bread In Pan

Purchase 4 Boxes Of Mix:

1 Day Before Serving:

1 Box Of Krusteaz (Fat Free) Cranberry
Orange Muffin Mix
1 Cup Water

Preheat Oven To 350 Degrees.

Prepare Pan With Non-Stick Spray And Dust Lightly With Flour.

Prepare Batter As Directed On Box.

Pour Batter Into Pan And Bake 40-45 Minutes Or Until A Toothpick Inserted In The Center Comes Out Clean. Cool 10 Minutes And Move To Wire Rack.
Cool Completely.

Leave In Tin, Wrap In Saran Wrap

Cowboy Cookies

1 cup flaked coconut	$\frac{3}{4}$ cup chopped pecans
1 cup butter, softened	1 $\frac{1}{2}$ cup packed light brown sugar
$\frac{1}{2}$ cup sugar	2 eggs
1 $\frac{1}{2}$ tsp. vanilla	2 cups flour
1 tsp. baking soda	$\frac{1}{2}$ tsp. salt
2 cups old fashioned oats	1 bag chocolate chips

Place coconut and pecans in a 15x10 inch baking pan. Bake at 350 degrees for 6-8 minutes or until toasted, stirring every 2 minutes. Set aside to cool.

In a large bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla; beat well. Combine flour, baking soda and salt. Add to creamed mixture gradually; beat well. Stir in the oats, chocolate chips, toasted coconut and pecans.

Drop by rounded teaspoonfuls onto greased baking sheet. Bake at 350 degrees for about 12 minutes or until cooled. Yield 6 dozen.

Double Chocolate Chip Cake

Prepare 4 Loaves-Please Use Disposable Foil Loaf Pans 8 Inch X 3 7/8 Inch – Leave Cake In Pan

Makes 2 Loaves

1 Box Duncan Hines Yellow Cake Mix
1 Small Instant Chocolate Pudding Mix
1 Small Instant Vanilla Pudding Mix
¾ Cup Crisco Oil
1 Cup Water
4 Eggs
1 Teaspoon Vanilla

Fold In: 6 Oz. Semi-Sweet Chocolate Chips

Preheat Oven To 350 Degrees.

Mix All Ingredients Above. Fold In Chocolate Chips. Pour Into Greased And Floured Loaf Pans. Bake For 40 Minutes Or Until Knife Inserted In Center Comes Out Clean.

Allow Cake To Cool Completely. Leave In Tin, Wrap In Saran Wrap

German Chocolate Cake

1 pkg. German Chocolate Cake Mix
4 eggs
1 cup water

1 pkg. Vanilla Instant Pudding Mix
½ cup vegetable oil

Preheat oven to 350 degrees. Combine dry cake mix and dry pudding mix into a mixing bowl.

Add eggs, vegetable oil, and water. Mix well and then mix an additional 1 minute. Pour batter into a greased and floured 9x13 pan. Bake for approximately 35 minutes or until an inserted toothpick comes out clean. Let cool.

Coconut-Pecan Frosting

1 1/3 cup evaporated milk
4 egg yolks, beaten
1 ½ tsp. vanilla
1 1/3 cup chopped pecans

1 1/3 cup sugar
2/3 cup butter
1 1/3 cup flaked coconut

Combine milk, sugar, egg yolks, and butter in a heavy saucepan; bring to a boil, and cook over medium heat 12 minutes, stirring constantly. Add vanilla, coconut, and pecans: stir until frosting is cool and of spreading consistency.

Yield: 3 ½ cups of frosting

Ginger Bread

Prepare 4 Loaves-Please Use Disposable Foil Loaf Pans 8 Inch X 3 7/8 Inch – Leave Bread In Pan

Makes 2 Loaves

1 Cup Firmly Packed Brown Sugar
1 Cup Margarine Or Butter (Softened)
2 Eggs
1 Cup Molasses
1 Cup Boiling Water
1 Teaspoon Baking Soda
2 ¾ Cup All Purpose Flour
2 Teaspoons Baking Powder
4 Tsp. Ginger
2 Teaspoons Cinnamon

Heat Oven To 350. Grease 2, 8 1/2 X 4 1/2 Inch Loaf Pans. In A Large Bowl, Combine Brown Sugar And Margarine; Beat Until Light And Fluffy. Add Eggs; Beat Well. In Small Bowl, Combine Molasses, Water And Baking Soda; Mix Well. Beat Into Brown Sugar Mixture.

Lightly Spoon Flour Into Measuring Cup; Level Off. Gradually Add Flour And All Remaining Ingredients And Mix Well. Spoon Batter Into Pans.

Bake At 350 For 50-60 Minutes Or Until Toothpick Inserted In Center Comes Out Clean. Cool For 15 Minutes. Leave In Tin, Wrap In Saran Wrap

Goopy Butter Bars

1 (18 1/4 oz) package yellow cake mix
1 egg
16 tablespoons butter, melted, divided
1 (8 oz) package cream cheese, softened
2 eggs
1 teaspoon vanilla
1 (16 oz) box powdered sugar

PREPARATION

Preheat oven to 350°.

Combine the cake mix, egg and 8 tablespoons butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan.

In a large bowl, beat the cream cheese until smooth. Add the eggs, vanilla and 8 tablespoons butter and beat together.

Next, add the powdered sugar and mix well. Spread over cake batter and bake for 40 to 50 minutes. Make sure not to over bake as the center should be a little goopy. Let cool and cut into bars.

Halloween Chex Mix

8 oz. white chocolate chips

2 cups bite-size pretzel twists

1 cup candy corn

4 cups Corn Chex Cereal

1 cup candy corn M & Ms

$\frac{1}{4}$ cup orange & black sprinkles

Combine all ingredients in a bowl except for white chocolate chips. Melt the white chocolate chips and pour over mix; toss. Turn out on cookie sheet and let set. Store in an air tight container.

Monster Cookies

3 eggs
½ cup butter, softened
1 cup peanut butter
1 tsp. vanilla
2 tsp. baking soda
1 1/3 cup brown sugar
1 cup sugar
4 cups oatmeal
1 cup chocolate chips
1 cup M&M candies

Mix first 7 ingredients together. Gradually add oatmeal. Mix well. Fold chocolate chips and M&Ms into dough. Use an ice cream scoop to drop cookies onto greased cookie sheet. Bake 12 minutes at 350 degrees. Do not over bake.

Lemon Poppy Seed Bread

Prepare 4 Loaves – Please Use Disposable Foil Loaf Pans 8 Inch X 3 7/8 Inch – Leave Bread In Pan

Recipe Makes 2 Loaves

1 Day Before Serving:

1 Lemon Cake Mix
4 Eggs
½ Cup Vegetable Oil
1 Cup Water
Zest From 1 Lemon
1 ½ Tablespoons Poppy Seeds
Juice From 1 Lemon

Preheat Oven To 350 Degrees.

Mix Cake Mix, Oil, Eggs, Water, Poppyseeds, Lemon Zest, And Lemon Juice. Pour Mixture Into 9 X 5 X 3 Inch Loaf Pan.

Bake At 350 Degrees For About 25 – 30 Minutes Or Until Knife Inserted Comes Out Clean.

Leave In Tin, Wrap In Saran Wrap

Oatmeal Raisin Cookies

Prepare 3 Batches

Yield: Each Batch = 9-12 Cookies

1 Cup Butter Or Margarine (Softened)
1 Cup Sugar
1 Cup Brown Sugar
2 Eggs
1 Tsp. Vanilla
1 ½ Cups Flour
3 Cups Rolled Oats
1 Cup Raisins
1 Teaspoon Salt
1teaspoon Soda

Preheat Oven To 350 Degrees.

Cream Sugars, Butter And Eggs. Add Vanilla And Dry Ingredients. Add Raisins And Mix. Shape ¼ Cup Of Dough Into A Slightly Round Size.

Bake At 350 Degrees. Do Not Over Bake. Immediately Remove From Baking Sheet. Cool.

Please Individually Wrap Each Cookie In Saran Wrap.

Paula Deen's Banana Bread

Makes 2 loaves

1 c. butter, softened
1 ½ c. sugar
4 large eggs
3 c. all-purpose flour
½ tsp. baking soda
1 tsp. salt
2 c. ripe bananas, mashed
1 c. chopped pecans

Preheat oven to 350 degrees. Grease and flour two 9x5x3-inch loaf pans.

With an electric mixer, beat butter and sugar at medium speed until creamy. Add eggs, one at a time, beating well after each addition. Stir in flour, baking soda, and salt, stirring well. Add mashed bananas and pecans, stirring just until combined. Spoon batter into prepared pans.

Bake for one hour, or until a tester inserted into center comes out clean. Cool in pans on wire racks for 10 minutes; remove from pans, and allow to cool completely on wire racks.

Note: The recipe can be made without pecans. Wrap in plastic wrap. Please attach a note to your bread, stating the flavor and whether or not it has pecans.

Smaller pans may be used to make 3 or 4 loaves. Baking time will need to be adjusted accordingly.

Peanut Butter Cookies

Prepare 3 Batches

Yield: Each Batch = 9-12 Cookies

1 Cup Butter (Room Temperature)
1 Cup Peanut Butter (Creamy)
1 Cup White Sugar
1 Cup Brown Sugar
3 Eggs
3 Cups Flour
½ Teaspoon Salt
1 Teaspoon Baking Powder
1 ½ Teaspoon Baking Soda

Preheat Oven To 350 Degrees.

Cream Sugars And Butter. Add Eggs And Beat Until Creamy. Add Peanut Butter And Mix Well. Add Dry Ingredients And Mix Well. Shape ¼ Cup Dough Into Balls And Roll Top In White Sugar. Place On Cookie Sheet. Press Down The Tops Of Each Ball Cookie With Fork To Flatten. Bake For 12 - 14 Minutes Or Until Light Golden Brown. Best If Removed Just Before Done. Cool Completely On Cookie Racks. Please Individually Wrap Each Cookie In Saran Wrap.

Pecan Pie

Prepare 1 Pie – 8 Or 9 Inch Pie **Please Use Foil Pans**

Use Pillsbury Packaged Pie Crust

1 Cup Karo Light Corn Syrup
3 Eggs
1 Cup Sugar
2 Tablespoons Butter, Melted
1 Tablespoon Vanilla
1 ½ Cups Pecans

Preheat Oven To 350 Degrees.

Mix Corn Syrup, Eggs, Sugar, Butter And Vanilla Using A Spoon. Stir In Pecans. Pour Filling Into Pie Crust.

Bake On Center Rack Of Oven For 60-70 Minutes Or Until Center Of Pie Reaches 200 Degrees. Tap Center Surface Of Pie Gently And It Should Spring Back When Done. Cool For 2 Hours On Wire Rack. **Once Cooled, Over With Saran Wrap And Label Name Of Pie.**

Pumpkin Bread

3 cups sugar

4 eggs

2/3 cup water

2 tsp. baking soda

1 tsp. cinnamon

walnuts (optional)

1 cup vegetable oil

2 cups canned pumpkin

3 ½ cup flour

1 ½ tsp. salt

1 cup chopped pecans or

Preheat oven to 350 degrees. Grease and flour two loaf pans.

Mix sugar and oil with mixer. Add eggs and blend. Add pumpkin and blend.

Combine remaining ingredients and add slowly. Fill loaf pans equally and bake for 1 hour or until golden brown.

Red Velvet Cake

1 Duncan Hines Red Velvet Cake Mix (plain)	1 pkg. Vanilla Instant
Pudding Mix	
4 eggs	½ cup vegetable oil
1 cup water	

Preheat oven to 350 degrees. Empty contents of dry cake mix and dry pudding mix into a mixing bowl.

Add eggs, oil, and water. Mix until items are combined and mix an additional minute. May be baked in a greased and floured bundt pan (35 minutes), cake pans, or a 9x13 pan. Bake 30-35 minutes or until an inserted toothpick comes out clean. Let cool before frosting cake.

Cream Cheese Frosting:

1-8 oz. pkg. cream cheese, softened	½ cup butter, softened
1-16 oz. pkg. powdered sugar	1 tsp. vanilla

Combine cream cheese and butter, beating until smooth. Add powdered sugar and vanilla; beat until light and fluffy. Spread on cake.

(Do not refrigerate.)

Snickerdoodles

1 cup soft shortening
2 eggs
2 tsp. cream of tartar
2 Tbl. cinnamon
1 tsp. baking soda

1 ½ cup sugar
2 ½ cup sifted flour
½ tsp. salt
2 Tbl. sugar

Cream shortening and sugar together; add eggs and beat with rotary beater until light and fluffy. Sift together dry ingredients and add to sugar mixture. Beat only until blended. Chill.

Shape into walnut sized balls, then roll them in mixture 2 Tbl. cinnamon and 2 Tbl. sugar. Place 2 inches apart on ungreased baking sheet. Bake until lightly browned but still soft in 375 degree oven for 10-12 minutes. Cookies should puff up at first, then flatten out with crinkles.

Yield: 4 dozen

Texas Chocolate Sheet Cake

2 cups flour	2 cup sugar
1 stick butter	½ c. Crisco
½ cup buttermilk	1 tsp. soda
4 Tbsp. cocoa	1 cup water
2 eggs, slightly beaten	1 tsp. vanilla

Sift flour and sugar together and put in a large mixing bowl. Combine cocoa, butter, Crisco, and water in a saucepan and bring to a rapid boil. Pour over flour and sugar mixture; stir well. Add buttermilk, soda, eggs and vanilla. Pour into a 16X11 greased pan and bake at 400 degrees for 20 minutes.

Icing

1 stick butter	1 box powdered sugar
6 Tbsp. whole milk	4 Tbsp. cocoa
1 tsp. vanilla	1 c. chopped pecans (optional)

Melt butter, cocoa, and milk together and bring to a boil, stirring constantly. Remove from heat. Add vanilla and powdered sugar and beat until smooth. Stir in pecans, if desired and spread icing on cake while still hot.