

[Lemon Pound Cake](#)

[Pumpkin Bread](#)

[Banana Bread](#)

[Snickerdoodles](#)

[Oatmeal Raisin Cookies](#)

[Peanut Butter Cookies](#)

[Chocolate Chip Cookies](#)

[Apple Pie](#)

[Cherry Pie](#)

[Pumpkin Pie](#)

[Caramel Corn](#)

[Chex Mix](#)

[Rice Krispie Treats](#)

[Quick Fudge](#)

Lemon Pound Cake

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup (2 sticks) butter, softened
1 cup sugar, plus 1/3 cup
4 eggs
2 teaspoons pure vanilla
1/4 cup lemon juice, plus 1/3 cup

Preheat oven to 350°. Butter a 6-cup loaf pan and line it with parchment or waxed paper. In a medium bowl, combine the flour, baking powder, and salt.

Cream the butter. Add 1 cup of the sugar and mix. Add eggs one at a time. Add vanilla.

Slowly add dry ingredients and 1/4 cup of the lemon juice to the butter mixture. Mix until just smooth.

Pour into the prepared pan and bake until raised in the center and a tester inserted into the center comes out dry and almost clean (a few crumbs are OK), 65 to 75 minutes.

Meanwhile, make the glaze: In a small bowl, stir together the remaining 1/3 cup sugar and the remaining 1/3 cup lemon juice until the sugar is dissolved.

When the cake is done, let cool in the pan 15 minutes (it will still be warm). Run a knife around the sides of the pan. Set a wire rack on a sheet pan with sides (to catch the glaze) and turn the cake out onto the rack. Peel off the waxed paper.

Using a turkey baster or pastry brush, spread glaze all over the top and sides of the cake and let soak in. Repeat until the entire glaze is used up, including any glaze that has dripped through onto the sheet pan. Let cool at room temperature.

Cool completely and wrap in plastic wrap.

[Top of the Document](#)

Pumpkin Bread

Makes 2 loaves

3 cups sugar	1 cup vegetable oil
4 eggs	2 cups canned pumpkin
2/3 cup water	3 ½ cup flour
2 tsp. baking soda	1 ½ tsp. salt
4 tsp. cinnamon	1 tsp. nutmeg
1 cup chopped pecans or walnuts (optional)	

Preheat oven to 350°. 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 about an hour or until tester comes out clean. Cool in pans on wire racks for 10 minutes; remove from pans and allow to cool completely on wire racks.

Cool completely and wrap in plastic wrap. Please attach a note to your bread, stating the flavor and whether it has nuts or not.

[Top of the Document](#)

Banana Bread

Makes 2 loaves

4 c. all-purpose flour	2 tsp. baking soda
2 tsp. baking powder	1 tsp. salt
1 c. butter, softened	2 c. brown sugar
4 large eggs	2 Tbsp. vanilla
3 c. ripe bananas, mashed (6 medium bananas)	
2 c. chopped pecans or walnuts (optional)	

Preheat oven to 350° (325° for dark pans). Grease two 9x5x3-inch loaf pans.

In a medium bowl, blend all the dry ingredients.

In a large bowl, cream the butter, sugar and vanilla. Add eggs, one at a time, beating well after each addition. Add mashed bananas. Add dry ingredients and stir until just combined. Add nuts if desired and stir lightly.

Spread into prepared pans. Sprinkle the top with some extra brown sugar. Bake for about an 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.

Wrap in plastic wrap. Please attach a note to your bread, stating the flavor and whether it has nuts or not.

[Top of the Document](#)

Snickerdoodles

Makes 4 dozen

2 $\frac{3}{4}$ cups flour	2 tsp. cream of tartar
1 tsp. baking soda	$\frac{1}{4}$ tsp salt
1 $\frac{3}{4}$ cups sugar	$\frac{1}{2}$ c. (1 stick) butter, softened
$\frac{1}{2}$ cup shortening	2 eggs
$\frac{1}{4}$ cup sugar	2 Tbsp. cinnamon

Preheat oven to 400°F.

Combine flour, cream of tartar, baking soda, and salt; set aside. Combine 1 $\frac{1}{2}$ cups sugar, butter, and shortening. Beat on medium speed until light and fluffy, about 2 minutes. Add eggs, and beat to combine. Add dry ingredients, and beat to combine.

In a small bowl, combine remaining $\frac{1}{4}$ cup sugar and cinnamon. Shape dough into 1 $\frac{1}{4}$ -inch balls. Roll balls in cinnamon-sugar mixture. Place 2 inches apart on ungreased cookie sheet.

Bake until the cookies are set in center and begin to crack (they will not brown), about 10 minutes. Transfer the cookie sheets to a wire rack to cool about 5 minutes before transferring the cookies to wire rack. Cool completely.

Once completely cool, place in an air tight disposable container.

[Top of the Document](#)

Oatmeal Raisin Cookies

Makes 4 dozen

1 cup butter or margarine (softened)
1 cup sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
3 ½ cups rolled oats
1 cup raisins

Preheat Oven To 350°.

In large bowl, combine sugars and butter; beat until light and fluffy. Add vanilla and eggs; blend well. Add flour, baking powder, baking soda, salt and cinnamon; mix well. Stir in oats and raisins.

Drop dough by rounded teaspoonfuls 2 inches apart onto sprayed cookie sheets.

Bake for 9-10 minutes or until edges are light golden brown. Best is removed just before done. Cool on cookie sheet before transferring to wire rack.

Once completely cool, place in an air tight disposable container.

[Top of the Document](#)

Peanut Butter Cookies

Makes 4 dozen cookies

1 c. (2 sticks) butter, softened
1 ½ c. peanut butter (creamy or chunky)
1 c. white sugar
1 c. brown sugar, packed
2 eggs
2 ½ c. flour
½ tsp. salt
1 ½ tsp. baking soda

Preheat Oven To 350°.

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 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.

Once completely cool, place in an air tight disposable container.

[Top of the Document](#)

Chocolate Chip Cookies

Makes 5 dozen cookies

¾ cup white sugar
¾ cup brown sugar
1 cup butter, softened
2 eggs
1 tsp. vanilla
2 ¼ cups white flour
1 tsp. baking soda
1 tsp. salt
1 package 12oz semi-sweet chocolate chips

Preheat Oven To 375°.

Combine flour, baking soda and salt in small bowl. Beat butter, white sugar, brown sugar and vanilla in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Once completely cool, place in an air tight disposable container.

[Top of the Document](#)

Apple Pie

This recipe makes 2 pies

Use 8" or 9" foil pans

Use Pillsbury packaged pie crust

9 Cups Thinly Sliced Apples (Braeburn, McIntosh, Jonagold)

1 ¼ cups sugar

1 ½ tsp. cinnamon

Dash of salt

1/3 cup 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. Wrap excess top crust under bottom crust edge, pressing edges together to seal; flute. Cut slits in several places in top crust. Brush with milk and sprinkle a little granulated sugar on top.

Cover edge with foil. Bake at 425° 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, cover with plastic wrap and label name of pie.

[Top of the Document](#)

Cherry Pie

This recipe makes 2 pies

Use 8" or 9" foil pans

Use Pillsbury packaged pie crust

2 1/3 cups sugar

2/3 cups flour

4 cans (1 Lb. each) pitted red tart cherries – not cherry pie filling

1 tsp. almond extract

Red food coloring

3 Tbsp. butter

Drain cherries well. Stir together sugar and flour. Add cherries. Stir in almond extract and a small amount of red food coloring to make mixture red. Pour mixture into unbaked bottom crust.

Put top crust on pie. Wrap excess top crust under bottom crust edge, pressing edges together to seal; flute. Cut slits in several places in top crust. Brush with milk and sprinkle a little granulated sugar on top.

Cover edge with foil. Bake at 425° 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, cover with plastic wrap and label name of pie.

[Top of the Document](#)

Pumpkin Pie

Use Pillsbury packaged pie crust

- 1 (15 oz.) can pumpkin
- 1 (14 oz.) can sweetened condensed milk
- 2 large eggs
- 1 tsp. cinnamon
- ½ tsp. ground ginger
- ½ tsp. nutmeg
- ½ tsp. salt
- 1 – 9" unbaked pie crust

Preheat oven to 425°. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.

Reduce oven temperature to 350° and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool completely.

[Top of the Document](#)

Caramel Corn

6 quarts popped corn (3 bags Popsecret Homestyle Microwave Popcorn)
2 sticks butter
2 cups brown sugar
½ cup Karo syrup
½ tsp. salt
1 tsp. baking soda

Preheat oven to 200°.

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. 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.

Once completely cool, place in an air tight disposable container.

[Top of the Document](#)

Chex Mix

3 cups Corn Chex™ cereal
3 cups Rice Chex™ cereal
3 cups Wheat Chex™ cereal
1 cup mixed nuts
1 cup bite-size pretzels
1 cup garlic-flavor bite-size bagel chips or regular-size bagel chips, broken into 1-inch pieces
6 tablespoons butter or margarine
2 tablespoons Worcestershire sauce
1 1/2 teaspoons seasoned salt
3/4 teaspoon garlic powder
1/2 teaspoon onion powder

In large microwavable bowl, mix cereals, nuts, pretzels and bagel chips; set aside. In small microwavable bowl, microwave butter uncovered on High about 40 seconds or until melted. Stir in seasonings. Pour over cereal mixture; stir until evenly coated.

Microwave uncovered on High 5 to 6 minutes, thoroughly stirring every 2 minutes. Pour onto waxed paper topped with paper towels spreading out evenly to cool.

Cool completely and place in an air-tight disposable container.

[Top of the Document](#)

Rice Krispie Treats

3 tablespoons butter

1 package (10 oz., about 40) JET-PUFFED Marshmallows

OR 4 cups JET-PUFFED Miniature Marshmallows

6 cups Kellogg's® Rice Krispies® cereal

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares.

Do not freeze or refrigerate.

[Top of the Document](#)

Quick Fudge

Use 8x8" foil pan

3 ½ cups powdered sugar

½ cup cocoa

¼ tsp. salt

6 Tbsp. butter

4 Tbsp. milk

1 Tbsp. vanilla

1 cup chopped pecans or walnuts (optional)

Combine all ingredients except nuts in top of double boiler. Place over simmering water and stir until smooth. Add nuts if desired and mix. Spread mixture quickly in buttered 8x8" pan. Cool in fridge.

[Top of the Document](#)