



**Heritage Potluck  
Community  
Cookbook  
2021 - 2022**



# CONTENTS OF YUMM!!

---

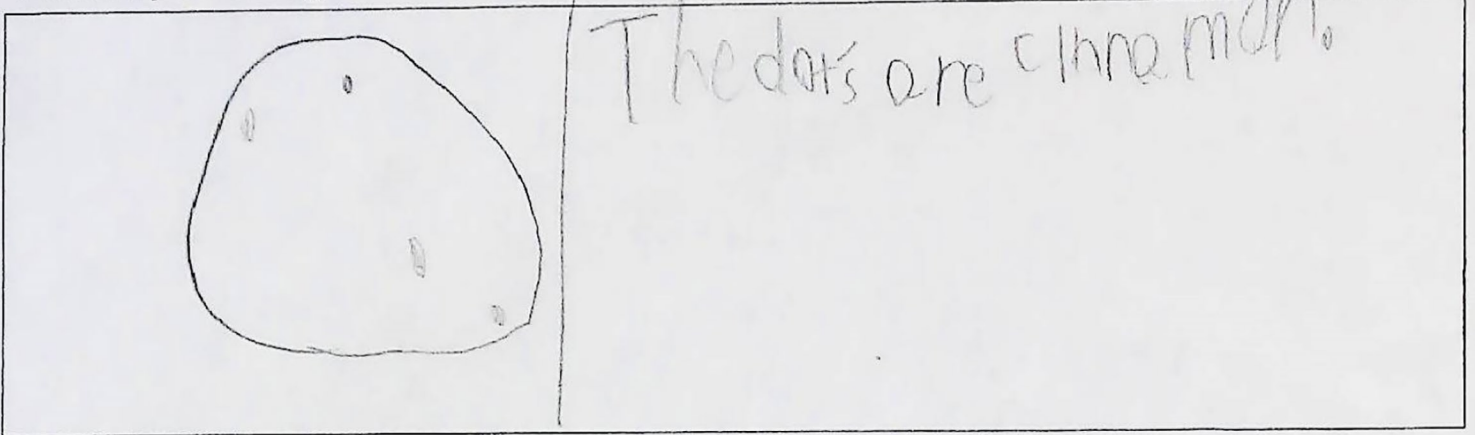
<b>CINNAMON PANCAKES</b>	<b>1</b>
<b>THE PANCAKE MIXTURE</b>	<b>2</b>
<b>DELFIELD DUTCH BABIES</b>	<b>3</b>
<b>JACQUELINE HAY AND FAMILY DUTCH BABIES</b>	<b>4</b>
<b>OSCAR RAMONA FAMILY PUPMCIN MUFFINS</b>	<b>6</b>
<b>ADRI &amp; MIEKE'S SATURDAY MORNING MUFFINS</b>	<b>7</b>
<b>DAD'S FAJITAS</b>	<b>9</b>
<b>MEAT PILAU</b>	<b>10</b>
<b>TABOULI</b>	<b>11</b>
<b>LUMPIA</b>	<b>12</b>
<b>SALMON BOWL WITH RICE &amp; VEGGIES</b>	<b>13</b>
<b>SCLATER FAMILY COD CAKES</b>	<b>15</b>
<b>BUTTER PASTA</b>	<b>17</b>
<b>KATHY'S CORN CASSEROLE (KATHY FOX)</b>	<b>18</b>
<b>KATE RILEY'S CORN CASSEROLE</b>	<b>19</b>
<b>DELFIELD FAMILY POPOVERS</b>	<b>20</b>
<b>MAY'S OATMEAL CHOCOLATE CHIP COOKIES – Ms. WARNER, ROOM 102</b>	<b>21</b>
<b>CHERRY-O CREAM CHEESE PIE – Ms. DOREEN NORMAN</b>	<b>22</b>
<b>NIEVE DE DURAZNOS – FEN LOPEZ BEARD</b>	<b>23</b>
<b>COLEMAN'S GERMAN SHORTBREAD</b>	<b>24</b>
<b>BEUS CHOCOLATE CHIP COOKIES</b>	<b>25</b>
<b>PEANUT BUTTER KRISPY TREATS – LENKA LOPEZ BEARD</b>	<b>26</b>
<b>MOM'S PUMPKIN CHOCOLATE CHIP COOKIES – BRADLEY ROBERTS</b>	<b>28</b>
<b>SHANAHAN CHOCOLATE SAUCE – Ms. CHARLENE</b>	<b>30</b>

# Recipe Title: CINNAMON PANCAKES



Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

One day my dad gave me pancakes they tasted different they had cinnamon in them they were in between liking and not liking.

## Picture / Drawing:



## Ingredients:

Amount	 Ingredient	Amount	 Ingredient
1.5 cup	flour	1 tbs	sugar
3.5 tsp	baking powder	1.5 cup	milk
1 tsp	salt	1 egg	
1 tsp	cinnamon	3 tbs	butter, melted

## Directions:

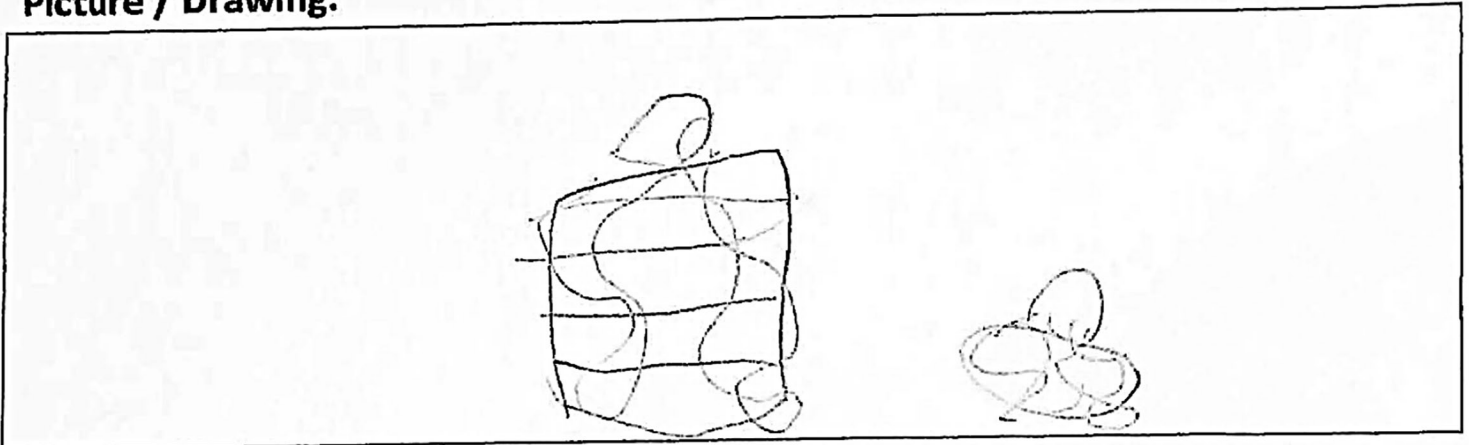


Recipe Title: PANCAKE

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

MIXZE (THE) MIXTURE

Picture / Drawing:

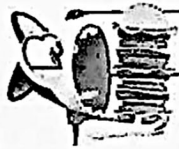


Ingredients:

Amount	Ingredient	Amount	Ingredient
1 1/2 cups	Flour	2	Eggs
1/2 cup	Baking Powder		Butter
2	Sugar		

Directions:

Butter milk  
 FLOUR  
 MIX EGGS + BUTTER + MILK  
 MIX WET INGREDIENTS INTO DRY ONES  
 MIX IN BUTTER  
 COOL IN A PAN



# Recipe Title: DUTCH BABIES.



Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

## Picture / Drawing:



## Ingredients:

Amount



Ingredient



Amount



Ingredient



3 eggs

1/2 c flour

1/2 c milk

1 T sugar

1 t vanilla

1 t almond extract (optional)

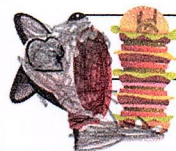
3 T butter

## Directions:

Preheat oven to 425°. Combine eggs, milk, flour, sugar and extracts and mix until smooth. Put butter in a 10 inch heavy skillet or 8 inch square glass pan and put in oven. When the butter is melted, pour in batter.

Bake for 20 minutes. Lower oven to 300°

and bake another 5 minutes.  
serve with syrup or jam (and sprinkles!)

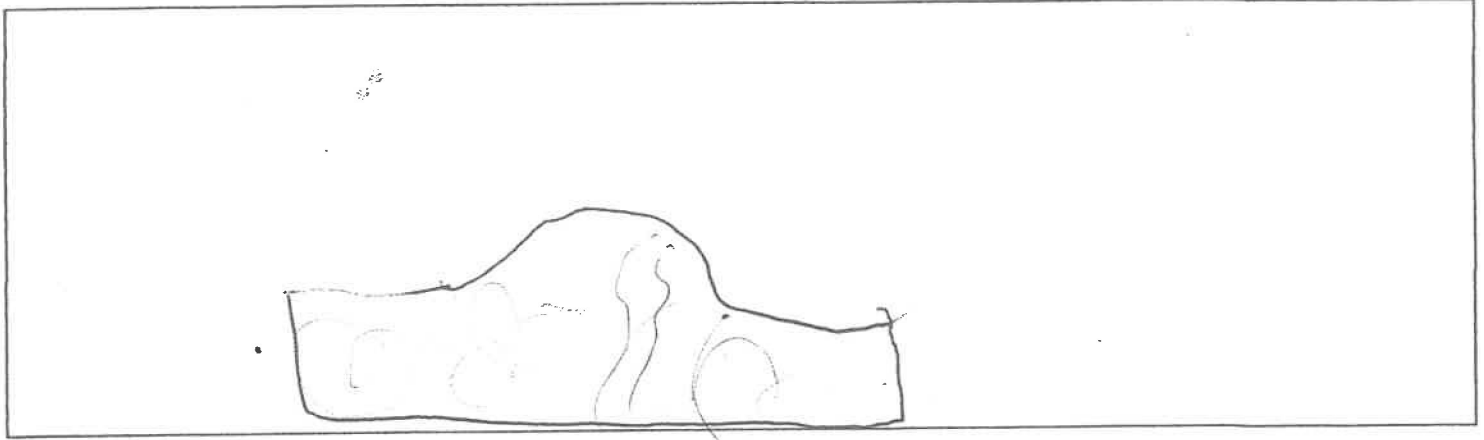


# Recipe Title: Dutch Baby (Jacqueline Hay + Family)

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

Halfway between a pancake and a popover, a Dutch baby puffs up in the oven but shrinks back down as it cools. Originally made in a dutch oven, this recipe uses a 9x13 baking pan.

## Picture / Drawing:



## Ingredients:

Amount



Ingredient

Amount



Ingredient



6 eggs

1 1/2 cup Milk

1/2 cup Sugar

1 1/2 cup Flour (All-purpose)

2 T. Butter

Powdered Sugar

Lemon Juice (optional)

## Directions:

Preheat oven to 400°. Butter the bottom ONLY of a 9x13 baking pan (Do not butter the sides of pan). Beat eggs with a whisk until well mixed. Mix in milk and sugar until the sugar has dissolved. Add flour 1/2 cup at a time, mixing well between each addition. Mix until very few lumps. Bake 20-25 minutes if using a glass 9x13, 17-22 minutes if using Metal pan until the dutch baby puffs up and is golden brown on the edges.

Continued on back



Right out of the oven coat with either butter (so that it melts) or with lemon juice. Then sprinkle with powdered sugar. Serve with ~~fr~~ fruit. Our favorite is cooked pears. Serves 4-6.



Recipe Title:

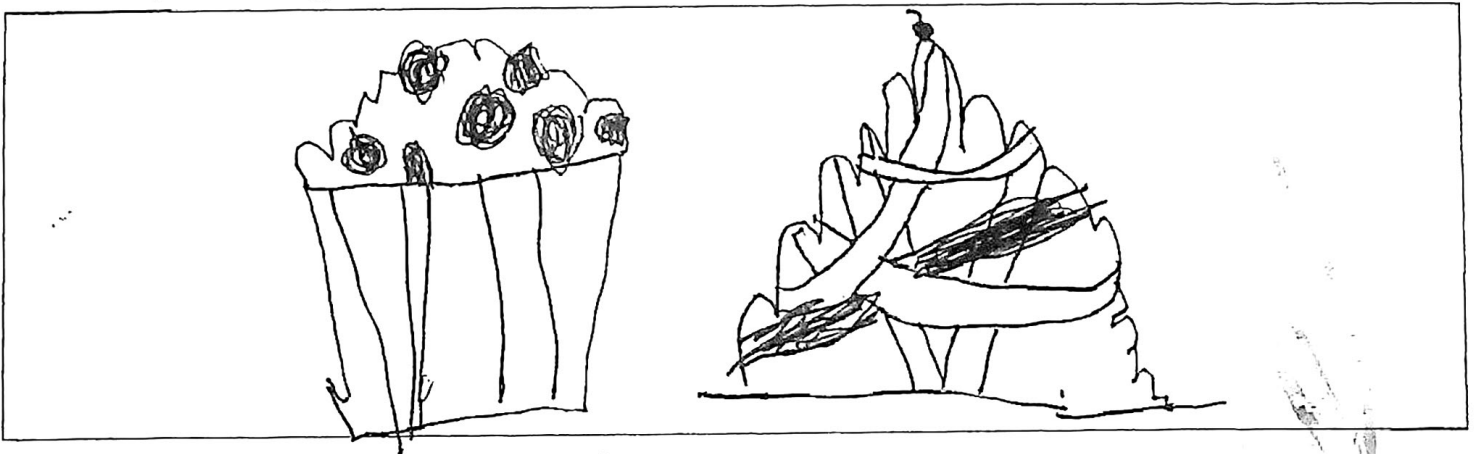
# PUMPKIN MUFFINS

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

We like making these muffins together on the weekend. They are a great fall snack!

OSCARS. RAMONA MAMA DAD

Picture / Drawing:



Ingredients:

Amount	Ingredient	Amount	Ingredient
• 1 3/4 cup	all purpose flour	• 1/2 teaspoon	salt
• 1 cup	sugar	• 2 teaspoons	cinnamon
• 1/2 cup	brown sugar	• 1/4 teaspoon	ground cloves
• 1 teaspoon	baking soda	• 1/4 teaspoon	nutmeg
		• 2	eggs
			1 15oz. can pumpkin puree
			• 1/2 cup coconut oil
			1 teaspoon vanilla extract

Directions:

- preheat oven to 375° & place 12 muffin liners in standard muffin baking pan.
- measure flour, sugars, baking soda, salt, & spices in a medium bowl & whisk.
- in another bowl, whisk together eggs, pumpkin puree, coconut oil, & vanilla extract.
- pour wet ingredients into dry ingredients and stir together. to incorporate
- scoop batter evenly into muffin pan
- Bake for 20-22 minutes or until toothpick comes out clean.

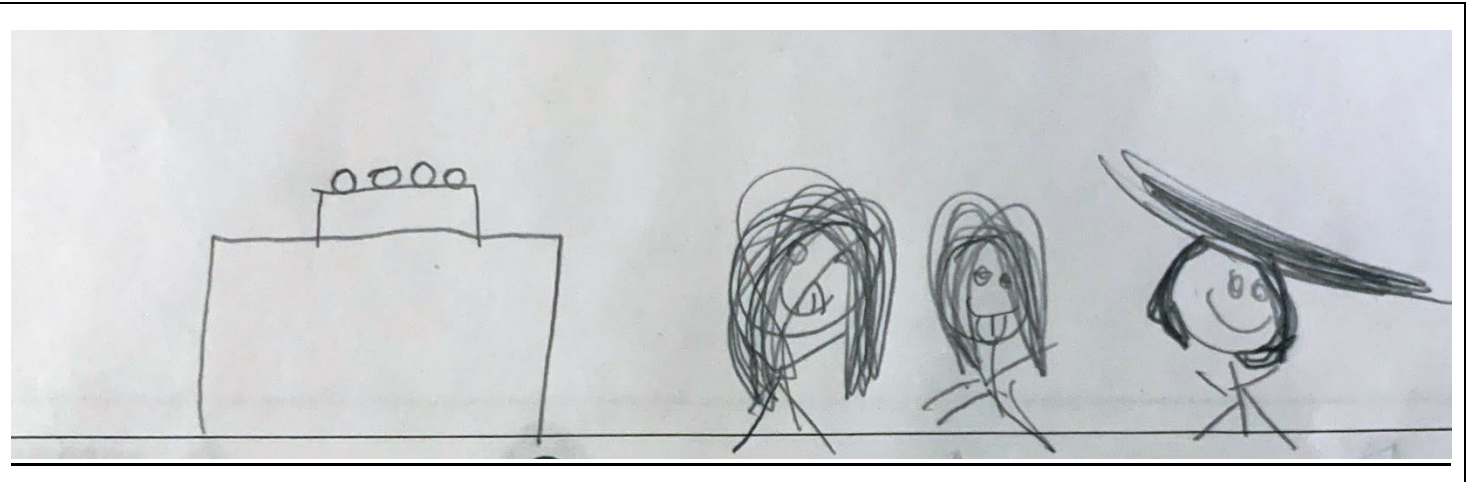
# Recipe Title: "Adri & Mieke's Saturday Morning Muffins"







Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

Adri (1st Grade) and her little sister, Mieke (4) help their mom make these muffins almost every Saturday morning. It is based on a church cookbook recipe from their mom's childhood, and they made their own additions and changes over the years. We have made it gluten free (replace all purpose flour with Bob's Red Mill Gluten Flour blend) and vegan for their aunties (almond milk replaces milk and substitute the egg with an additional banana), and have experimented with all kinds of berries, peaches, apples, switched cardamom for cinnamon, and countless other variations, but their favorite remains blueberries.

## Picture / Drawing:



## Ingredients:

Amount	 Ingredient		Amount	 Ingredient	
1 3/4 c.	All Purpose Flour		1/2 cup	Sugar	
2 tsp	Baking powder		1/2 tsp	Salt	
1 tsp	Cinnamon		1/2 tsp	Nutmeg (optional)	
1/4 cup	Vegetable / Canola Oil		1/2 cup	Milk	
1	Beaten Egg		1	Mashed Banana	
1 cup	Berries, your choice				

## Directions:

Preheat your oven to 375 degrees Fahrenheit and grease/put cupcake liners into 1 regular (12) or mini (24) cupcake tin.

Whisk together: All Purpose Flour, Sugar, Baking Powder, Salt, Cinnamon, and Nutmeg. Add, mixing just until blended: Vegetable/Canola Oil, Milk, Beaten Egg, Mashed Banana. Finally, mix in the berries of your choice.

Scoop into cupcake tins (we use a cookie scoop) and bake at 375 for 20 minutes for mini muffins / 25 minutes for regular size muffins. You can check if they are done by putting a wooden skewer/knife into a muffin; if it comes out clean, they are done!

Slather with butter and enjoy!

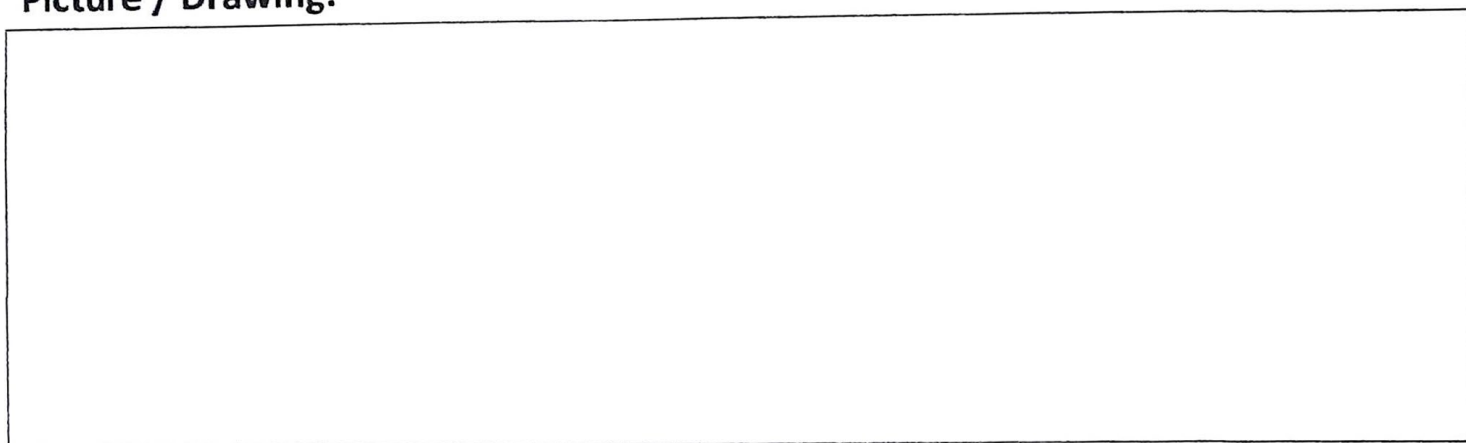


# Recipe Title: DAD'S FAJITAS

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

IT'S BEEN A HOUSEHOLD FAVORITE BECAUSE EVERYONE GETS TO HELP MAKE THEM. BOWIE HELP GRATE THE CHEESE DAD COOKS THE CHICKEN & VEGGIES IN A CAST IRON PAN. THERE'S ALSO HOMEMADE GUACAMOLE. THIS WAS GREAT GRANDMA'S & GRANDMA'S FAVORITE DISH.

Picture / Drawing:



## Ingredients:

Amount	Ingredient	Amount	Ingredient
3	ASSORTED BELL PEPPERS		SALT, CUMIN, PEPPER
1	WHITE ONION		GARLIC, CILANTRO
1 1/2 lbs	CHICKEN BREAST		TORTILLAS

## Directions:

- CUT CHICKEN INTO CUBES. COOK IN PAN W/ SPICES, GARLIC & CILANTRO
- ONCE COOKED, REMOVE FROM PAN. COOK SLICES ONION & VEGGIES IN SAME PAN.
- ONCE COOKED, ADD COOKED CHICKEN
- SERVE ON WARM TORTILLAS W/ SHREDDED CHEESE.

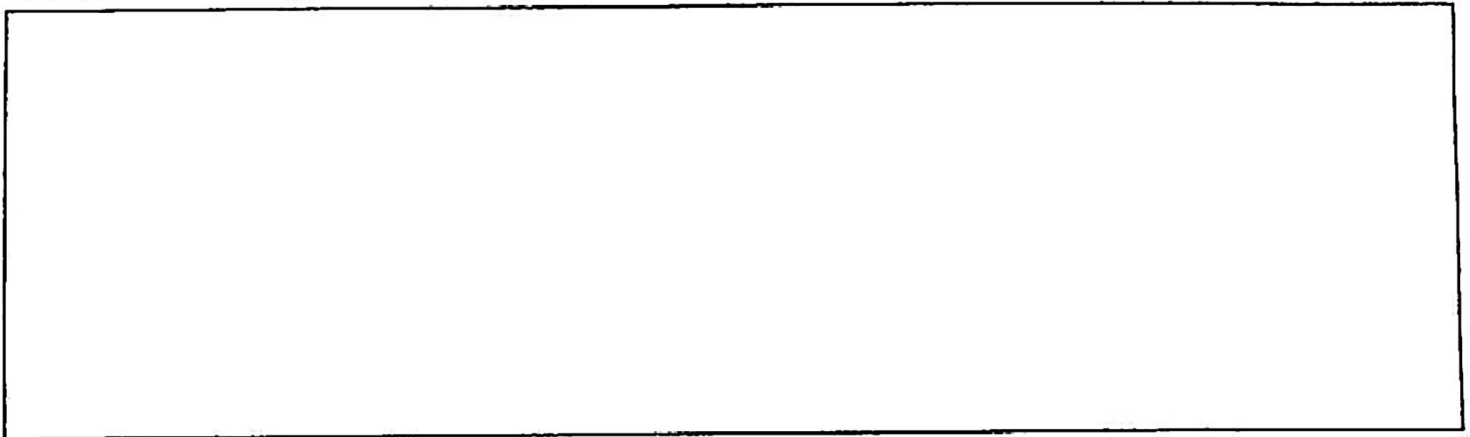


# Recipe Title: MEAT PILAU




Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

It is a special occasion food in Africa and many families including ours associate it with happiness and celebrations! We usually prepare it during weekends or on holidays...

## Picture / Drawing:



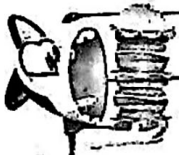
## Ingredients:

Amount		Ingredient	Amount		Ingredient
3 cups		Rice	2 small		Tomatoes
4 Tbs		cooking oil	1		Carrot
1 small		onion	2 tbs		Pilau spices
100g		cooked meat	4		garlic pieces

## Directions:

⇒ Chop onions <sup>& garlic</sup> and fry until brown then add cooked meat fry a little and add grated tomatoes & carrots, boil until dried then add pilau spices then washed rice and then some water. Boil until dried then bake at 350°F for 40 minutes and the meal will be ready!

Great served with any type of salad!



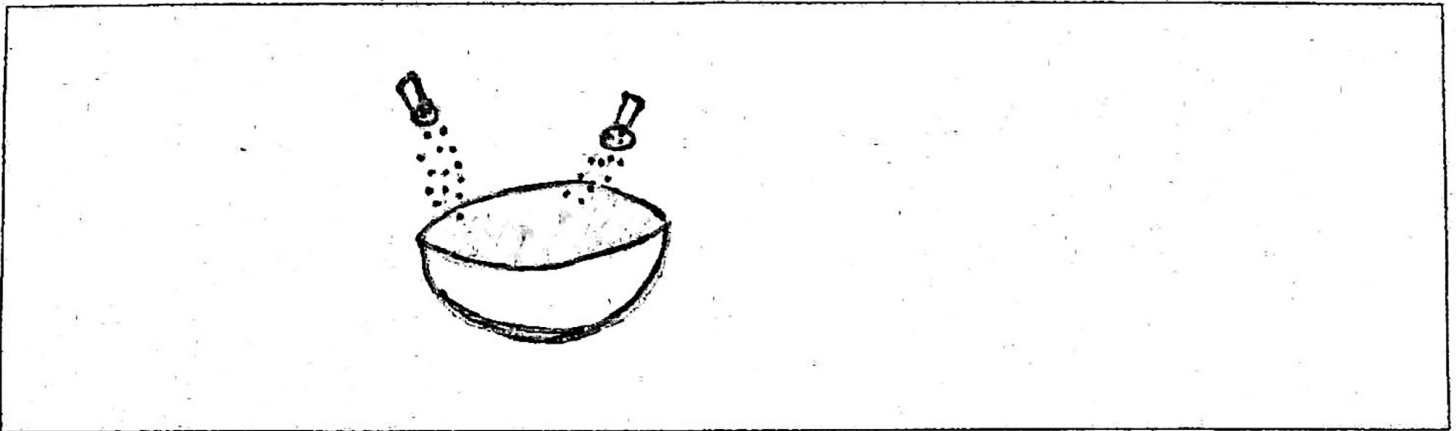
# Recipe Title: Tabouli:

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome.

Family involvement encouraged.

Tabouli (tah-boo-lay) is a family favorite because it's delicious and nutritious, and it's been passed down through the family.

## Picture / Drawing:



## Ingredients:

Amount



Ingredient



Amount



Ingredient



1/2 cup fine cracked wheat (bulgur-  
use #2 medium fine)

1/2 cup minced green onion

1 cup minced green parsley

1/2 tsp salt

Dash of allspice

## Directions:

Soak wheat in cold water to cover for 10 min. Drain and squeeze

dry as possible by hand. Place wheat in a bowl and add green onion, parsley, mint, and tomatoes, stir in lemon juice, salt, and pepper. Let stand 30 min. Stir in olive oil. Pile mixture in bowl. Eat and enjoy!

1/2 cup minced fresh mint

1-2 cups diced tomatoes

1/3 cup lemon juice

1/4 tsp pepper 1/3 cup olive oil

Jesse's note: Soak wheat while chopping green onion and herbs.



# Recipe Title: Lumpia

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

It's a special ~~recipe~~ Filipino dish that tastes really good. It's one of my favorite foods. It's crunchy from the water chestnuts its soft from the shrimp and pork

## Picture / Drawing:



## Ingredients:

Amount	Ingredient	Amount	Ingredient
2 lbs	GROUND PORK	4oz	CARROTS
1 lb	SHRIMP	1 Tbs	SOY SAUCE
4oz	WATER CHESTNUTS	1 pack	LUMPIA WRAPPERS
	SALT, PEPPER, FRYING OIL		GRANULATED GARLIC

## Directions:

PULSE SHRIMP IN A FOOD PROCESSOR, TRANSFER TO LARGE BOWL. PULSE CARROTS & WATER CHESTNUTS, ADD TO SHRIMP WITH PORK, SOY SAUCE SALT, PEPPER, & GARLIC. MIX WELL.

ROLL IN WRAPPERS. FRY IN 350° OIL.

EAT WITH SUKANG & SWEET CHILI SAUCE.

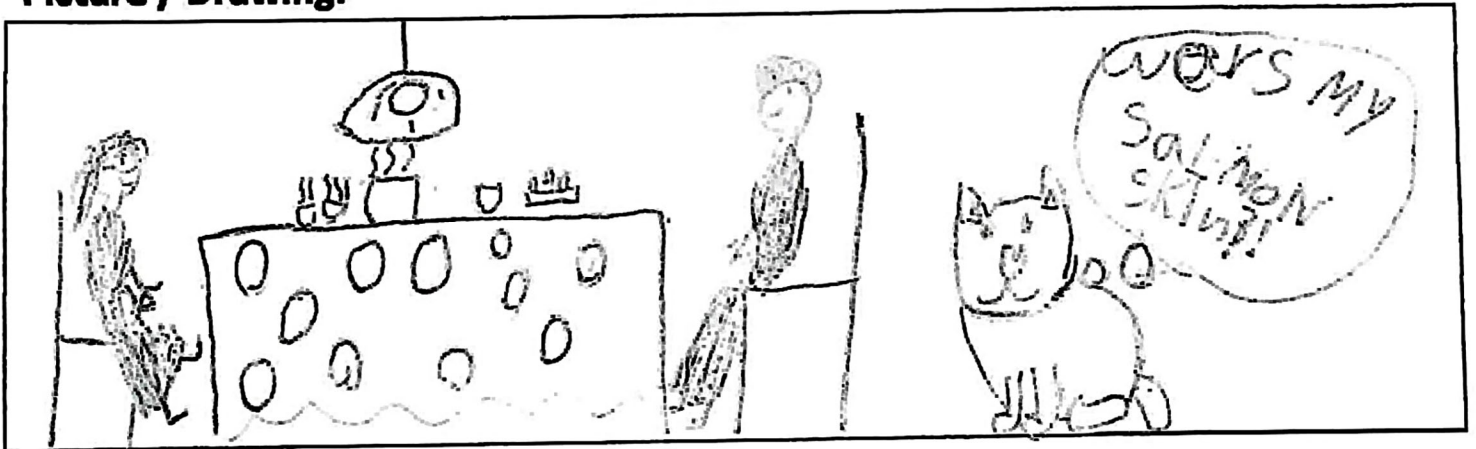


# Recipe Title: SALMON BOWL WITH RICE & VEGGIES

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

It's a family favorite because it tastes really good, it's a nice mix of a little bit of everything, and it's very easy to make on a week night. It's also easy to make for a large group and fun to share. Everytime new friends come over, we make this. Everyone can customize it to their liking.

## Picture / Drawing:



## Ingredients:

Amount	Ingredient	Amount	Ingredient
1 lb	Salmon	2-3 cups	Lettuce or other leafy greens, chopped
1	Avocado, cut into 1/2" chunks	2-3 cups	Short grain white rice
1	Cucumber, cut into 1/2" slices	1/2 oz. (15g)	Seasoned, roasted seaweed cut into 1/2" by 2" strips

## Directions:

Cook rice according to directions

Grill salmon, cooking skin side up then flip to skin side down, for 3 minutes on each side. Flake the salmon off the skin and put it into a medium-sized bowl. Break up the salmon into small bite sized chunks. Pour about 1/3 cup of the sauce (see directions on back) into the salmon & mix to coat.

To serve, place ~ 1/2 cup rice in each bowl. Add ~ 1/4 cup salmon.

Add some avocado, cucumber, lettuce & seaweed. Top with sesame seeds & a drizzle of sesame oil. Add more of the sauce to taste.

Mix all these ingredients & enjoy!

← OVER →



## Salmon Bowl

### Ingredients (Continued)

For the sauce:

2 Tbsp water

2 Tbsp soy sauce

1 Tbsp sugar

1 Tbsp sake

1 Tbsp sesame oil

1 Tbsp mirin (optional)

1 Tbsp grated ginger

### Directions (continued)

For the sauce:

Mix all ingredients together until combined in a small bowl using a whisk.

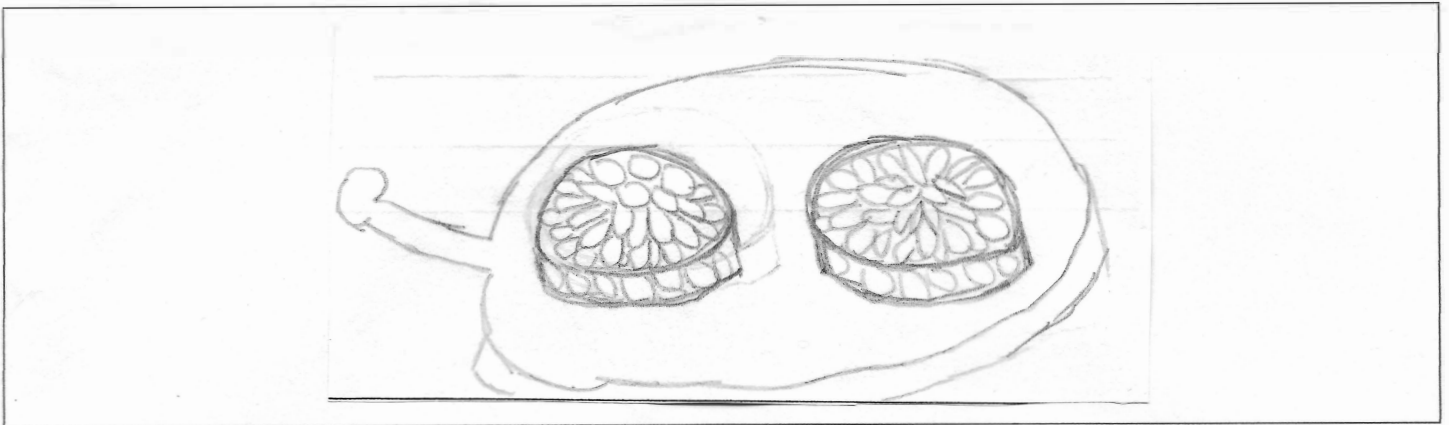
# Recipe Title: Cod Cakes

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome.

Family involvement encouraged.

It's a family favorite because Cod Cakes are crunchy and soft at the same time! I would like to pass this recipe on to more families to enjoy and savor this dish like I have!

## Picture / Drawing:



## Ingredients:

Amount



Ingredient



Amount



Ingredient



**Step 1 cooking fish:** 4 peppercorns or dash of pepper; 1 bay leaf and eighth of a lemon;  
1 lb cod, or other white, flaky fish

**Step 2 cooking veggies:** 2 TBS butter; 2 ribs celery, diced; 1 yellow onion, diced; 2 cloves minced garlic

### Step 3 – the mix:

1 heaping TBS mayonnaise

1/2 tsp ground pepper

2 tsp Dijon mustard

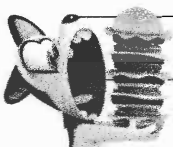
2 tsp Old Bay seasoning, Lawry's Seasoned salt, or paprika and red-pepper flakes to taste

2 eggs

1 sleeve saltines or 1 heaping cup of breadcrumbs

1 1/2 tsp kosher salt

1/2 bund parsley, roughly chopped





### Step 1

FILL a shallow, wide pan with an inch of water. SET to high heat. ADD pepper, bay leaf, and lemon section. BRING water to bare simmer. PLACE fish in pan and cook about 6 – 8 minutes, until fish begins to whiten. REMOVE fish from water and let cool. EMPTY pan.



### Step 2

SET pan over medium-high heat. ADD butter to pan, swirling it around the pan until it foams. TOSS in celery, onions and garlic. COOK, stirring often, until vegetables soften and onions turn translucent. DUMP the veggies into a large bowl.



### Step 3:

MIX together in a small bowl: mayonnaise, mustard, eggs, salt, pepper and seasoning salt (or paprika and hot pepper flakes). ADD mixture to the bowl with the sauteed vegetables. POUR crushed saltines or bread crumbs over them and STIR to combine. ADD parsley, stir again.



### Step 4

FLAKE the cooked fish into the binding sauce carefully, keeping flakes as whole as possible. GATHER mixture into small balls, and form into patties (4 – 6 for main course, 6 – 8 for an appetizer). PLACE them on a sheet pan, cover loosely and transfer to a refrigerator to set for at least 30 minutes.



### Step 5

PREHEAT oven to 400 degrees. REMOVE cod cakes from refrigerator. SMEAR a bit of mayonnaise on the patties to get a crisp crust. SLIDE the sheet pan into the oven and bake about 12 minutes, until golden brown. SERVE with the rest of the slices of lemon.



### Step 6

ENJOY your cod cakes with your favorite salad or vegetable.

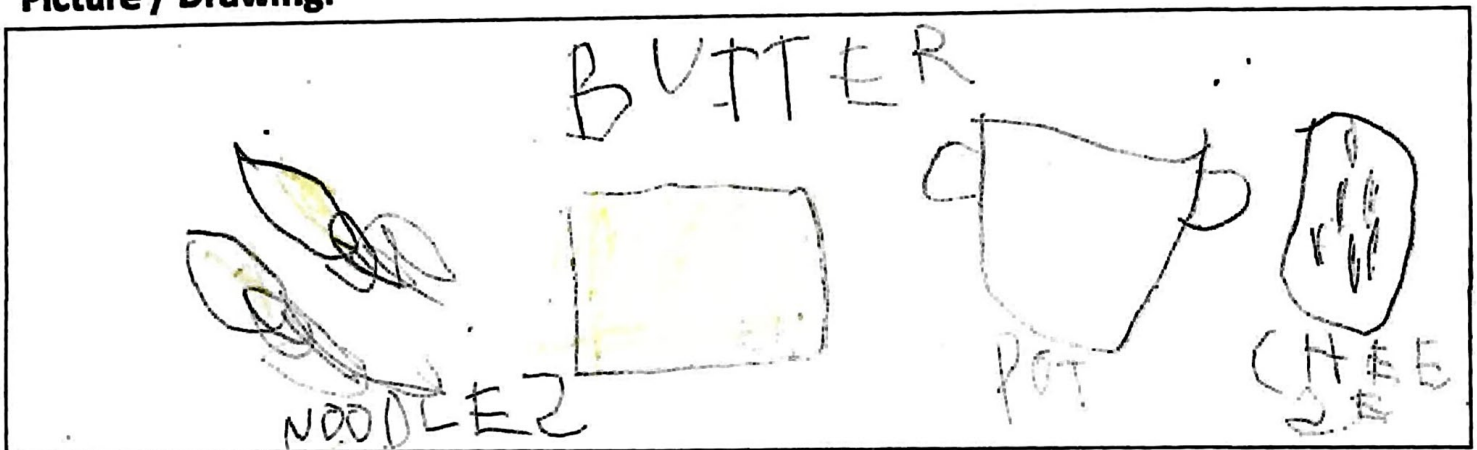


**Recipe Title:** BUTTER PASTA

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

AUDREY SMITH 1/14  
I LOVE NOODLES 2021

**Picture / Drawing:**



**Ingredients:**

Amount

Ingredient

Amount

Ingredient

1/2 BOX NOODLES

2 TBSP BUTTER

1/2 CUP CHEESE

1 TSP SALT

**Directions:**

BOIL WATER, ADD SALT, NOODLES  
COOK 12 MIN OR WHEN NOODLES  
ADD BUTTER AND CHEESE



**Recipe Title:**

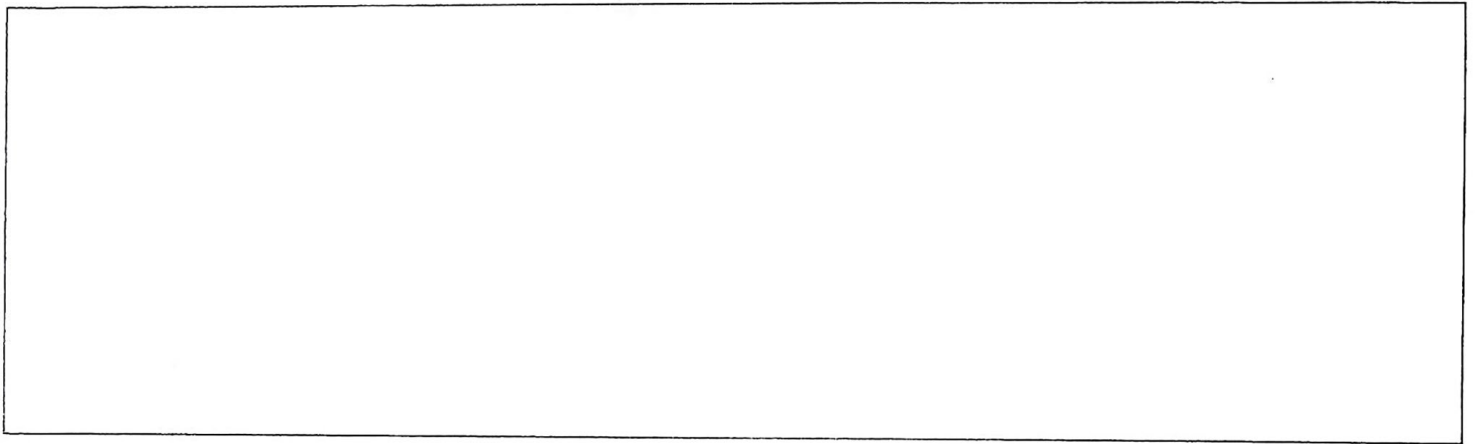
Kathys' Corn Casserole

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

This easy corn casserole has been a family favorite since 1996. Enjoy!

✓ Kathy Fox

**Picture / Drawing:**



**Ingredients:**

Amount



Ingredient



Amount



Ingredient



1 can whole kernel corn  
~~1 can cream style corn~~  
1 cup sour cream  
2 eggs

1 stick butter  
1 pkg. Jiffy corn muffin mix

**Directions:**

Melt butter. Add all ingredients. Do not drain corn: mix everything. Bake at 450° 45-60 min. cover first 45 min, then remove lid for last 10-15 min. Cook until knife comes out clean and top is dry.

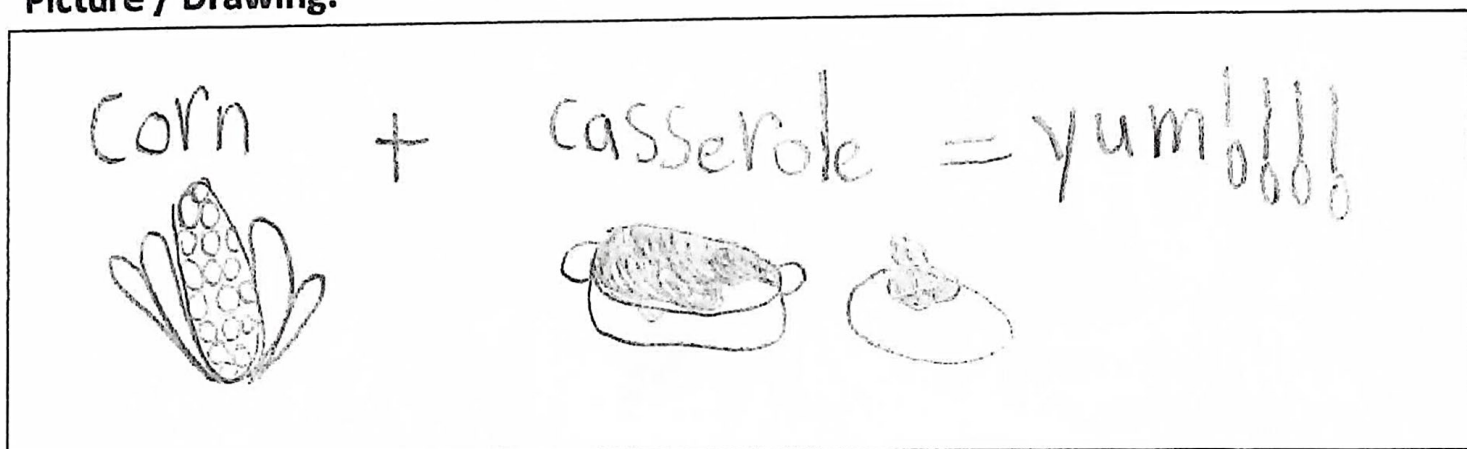


Recipe Title: Corn Casserole by: Kate Riley

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

This is a family favorite that we love to have with our holiday meals. It's simple to make but still delicious!!!

**Picture / Drawing:**



**Ingredients:**

Amount	Ingredient	Amount	Ingredient
1/2 cup	margarine or butter	1	egg, slightly beaten
1 can	cream corn (undrained)	1	box Tiffy Corn Muffin Mix
1 can	whole corn (undrained)	1 cup	sour cream

**Directions:**

Melt margarine or butter in 2 1/2 quart casserole dish. Mix all other ingredients in a separate bowl. Pour butter over the mixture and mix. Pour into casserole dish. Bake 1 hour @ 350°.

(You can also microwave, approximately 20 minutes or until center is almost set.)



Recipe Title:

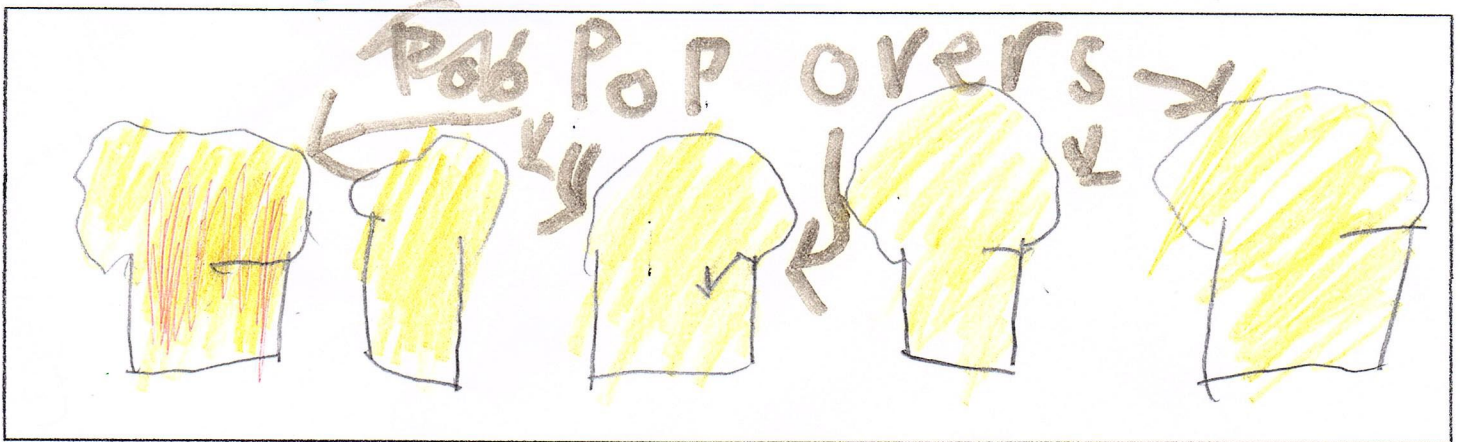
# Pop overs

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome.

Family involvement encouraged.

I love the taste and the sprinkles and yummm... ya oh and the ~~jam~~ jam in ~~side~~ side and the crispy outside.

Picture / Drawing:



**Ingredients:**

Amount



Ingredient



Amount



Ingredient



4 eggs

1 1/2 c flour

1 1/2 c milk at room temperature

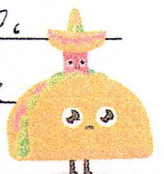
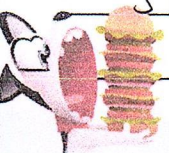
3T melted butter

1/2 t salt

**Directions:**

Preheat oven to 450°. Put muffin tin in oven to heat it too. Whisk together all ingredients. Take muffin tins out of oven, grease with butter, and pour in batter so tins are 3/4 full. Work quickly so tins stay hot; hot tins are the key to good popping. Bake for 20 minutes. Turn oven to 350° and bake for 5 more minutes.

Serve with jam (and sprinkles!)



# Recipe Title: *May's Oatmeal Chocolate Chip Cookies*





Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

*This recipe came into our family when I was a small baby growing up in Bryan, Texas, more than 50 years ago. My parents made some very good friends while my father was teaching at Texas A&M, the Hildreth family. May Hildreth was my mom's best friend during those years, and she was the one who created this cookie recipe that we have been making for so long...first in Texas; then Stillwater, Oklahoma; next, Pullman, Washington and finally, here on the west side of the state, in Seattle. As a little girl, I would mix up a batch of these completely perfect cookies, (do my best not to eat the cookie dough!) and share them with my family. There was nothing better than a glass of ice, cold milk and a couple of these delectable cookie treasures! Baking these cookies has always represented an important tie to the many family memories I recall – whether we were relaxing on our weekend or preparing food for a crowd, these cookies were a “sure thing,” always making whatever we did better! My sister, brother and I all shared this recipe with our growing families and now one of the most often used cookie recipes in the Warner house is May's Oatmeal Chocolate Chip Cookies. They are just the right combination of chewy and crunchy mixed with yummy chocolate deliciousness!*

- Ms. Warner, Room 102

## Picture / Drawing:

## Ingredients:

Amount	 Ingredient	Amount	 Ingredient
2 cups	Brown sugar	1 cup	Coconut
1 cup	Butter	3 cups	Oats
2	Eggs	1 ½ cup	Flour
1 tsp	Soda	6 oz	Chocolate Chips
½ cup	Walnuts (Optional)		

## Directions:

Mix butter and brown sugar until creamy. Add eggs and coconut. Next, add soda, flour and oats. Finally, mix in chocolate chips and chopped walnuts. Bake at 350 degrees.





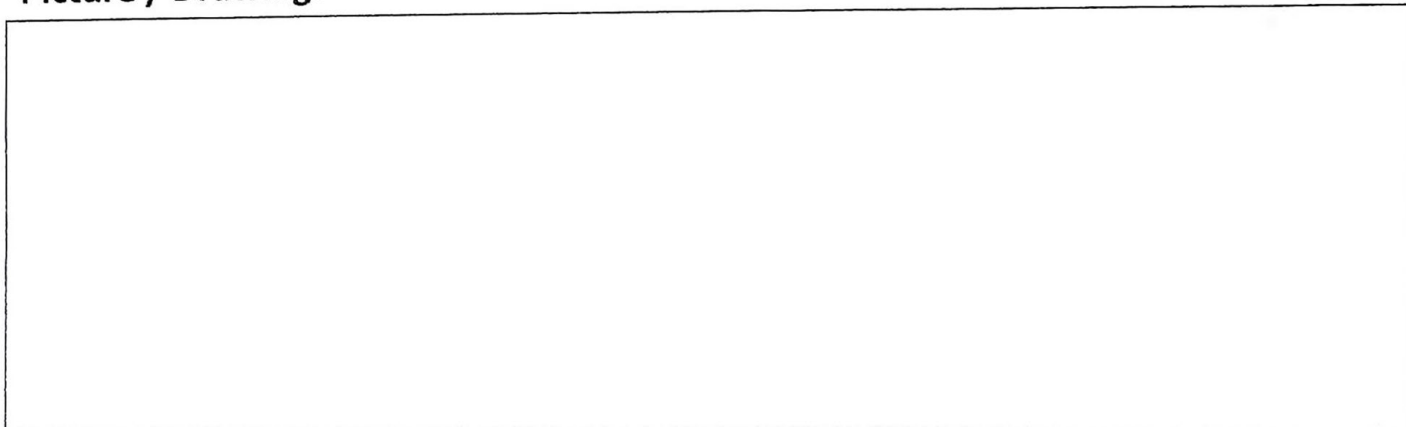
**Recipe Title:** Cherry - O Cream Cheese Pie

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

My mom found this recipe many years ago and it is one of my families favorite dessert.  
It is a easy to make and so GOOD!

From: Doreen Norman

**Picture / Drawing:**



**Ingredients:**

Amount	Ingredient	Amount	Ingredient
1	Graham Cracker Pie Crust	1/3 cup	Lemon Juice
1pkg.	8oz. Cream Cheese	1 tsp.	Vanilla
1 1/3 Cup	(15oz) sweetened condensed milk	1 can	of Prepared cherry pie filling

**Directions:**

- \* Soften cream cheese to room temperature. Whip until fluffy
- \* Gradually add condensed milk while continuing to beat
- \* Then add the lemon juice and vanilla and blend well
- \* Pour into pie crust and \*Chill 2 to 3 hours
- \* Garnish top of pie with Cherry Pie Filling



**Recipe Title:** Nieve de Duraznos

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome.

Family involvement encouraged.

My Papi came up with this recipe, and we really like it. I wanted to share it with my community. You can use other types of ice cream, but vanilla tastes best with the peach syrup.

**Picture / Drawing:**



**Ingredients:**

Amount	Ingredient	Amount	Ingredient
1 TBSP	Margarine	1 TBSP	Lemon Juice
2 CUPS	Frozen peaches	1 TBSP	Vanilla
1/4 cup	brown sugar	1/4 TBSP	Cinnamon

**Directions:**

On medium heat melt margarine in shallow pan. Toss peaches and heat them for 5-6 min. until warm and soft. Mix in brown sugar, lemon juice, vanilla and cinnamon. Cook for 3-4 min. Pour peach mix on top of 1 or 2 scoops of vanilla ice cream.



**Recipe Title:            *Shortbread***





Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

*This is a traditional German recipe that Coleman’s grandmother Nancy has been making since the late 1970’s. It’s a delicious basic cookie that three generations have been enjoying every holiday season for as long as they can remember.*

**Picture / Drawing:**

Empty rectangular box for drawing or picture.

**Ingredients:**

Amount	 Ingredient	Amount	 Ingredient
5 cups	Flour	1 cup	Sugar
¼ tsp	Salt	1 lb	Butter

**Directions:**

Work with both hands until well mixed. Place the dough, half at a time, on a floured board and roll to ½ inch thick. Prick all over with a fork and cut into squares or use cookie cutters. Bake at 350 degrees for 15-20 minutes, until pale but set, with the thinner ones slightly golden at the edge.



# Recipe Title: *Beus Chocolate Chip Cookies*





Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

*Makes about 3 dozen*

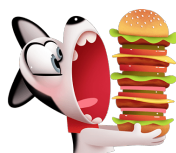
## Picture / Drawing:

### Ingredients:

Amount	 Ingredient	Amount	 Ingredient
1 cup	Butter (option: replace with shortening)	1 cup	Granulated Sugar
1/3 cup	Shortening (or 1 1/3 cup )	2	Eggs
1 cup	Brown Sugar, packed	2 tsp	Vanilla extract
3 cups	Un-sifted Flour	1 tsp	Baking soda
1 tsp	Salt	1 cup	Chocolate Chips
1 cup	Chopped nuts (optional)		

### Directions:

Preheat oven to 375 degrees.  
Mix sugar and butter/shortening together. Add vanilla and eggs and beat together well.  
Measure flour into sifter. Measure soda and salt into flour. Sift together into creamed mixture. Add chocolate chips (and nuts if desired.) Mix well.  
Mixture should be firm enough to shape into balls the size of walnuts. Place on ungreased baking sheet. Bake at 375 for 8 – 10 minutes.



Lehka Lopez Beard

Recipe Title: Pea hut butter krispy treats

Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

I like it because I like krispy treats and my mami's recipe and added the chocolate. That's why I chose it.

Picture / Drawing:



Ingredients:

Amount



Ingredient



Amount



Ingredient

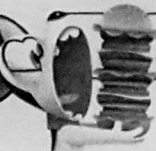


4 tbsp M & D white  
4 cups mini marshmallows  
3/4 cup pea hut butter

6 cups Rice krispy cereal

Directions:

In large sauce pan, melt margarine over low heat. Add marshmallows and stir until completely melted. Remove from the heat. Stir in pea hut butter until melted. Add cereal, stir until coated. Using buttered spatula or wax paper, evenly



press mixture into 13x9x2in pan  
coated with cooking spray. Cool, cut  
into 2in squares. And enjoy!!!

Optional: Add melted Chocolate Chips  
to the top as yout heart desires

# Recipe Title: Mom's Pumpkin Chocolate Chip Cookies

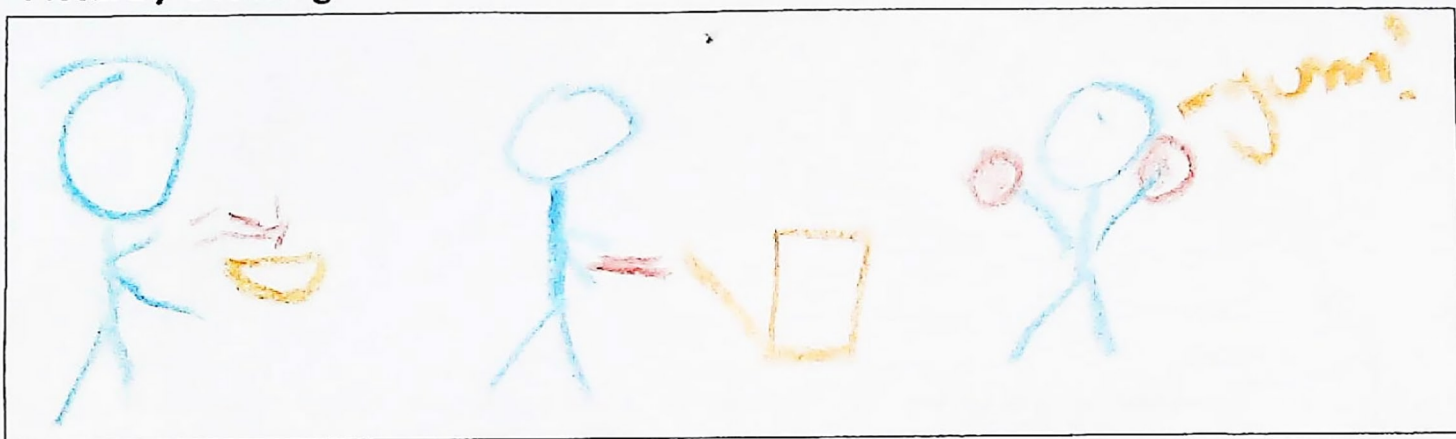
Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome.

Family involvement encouraged.

This is the first homemade cookie recipe my mom and I made together- and the ONLY pumpkin item I will eat!

♥ Bradley Roberts

## Picture / Drawing:



## Ingredients:

Amount



Ingredient



Amount



Ingredient



2 cups flour

2 tsp baking powder

2 cups chocolate chips

1/2 tsp salt

1 egg

1 tsp vanilla

1/2 cup brown-sugar

3/4 tsp baking soda

2 tsp pumpkin pie spice

1 cup pumpkin puree

1/2 cup sugar

1/2 cup vegetable oil

cont on next

## Directions:

1. Preheat oven to 350 °F
2. Whisk flour, baking powder, pie spice, baking soda and salt together.
3. With stand or hand mixer mix sugar, brown sugar, and vegetable oil.
4. Mix in egg, vanilla, and pumpkin.
5. Slowly add and mix dry ingredients.
6. Mix in chocolate chips.
7. Spoon dough onto parchment lined cookie sheet.
8. BAKE 11-12 mins
9. Cool 😊





# Recipe Title: Shanahan Chocolate Sauce (submitted by Ms. Charlene)



Tell about the recipe. Why is it a family favorite? Favorite memory about making or eating this meal? Include pictures or drawings (optional). Please use the back if you need more space. Multiple submissions welcome. Family involvement encouraged.

*This recipe comes from my husband's great aunt on the east coast. It was a staple in his home growing up! Our family makes it often for potlucks and parties and it has become a Holiday Tradition to make a big batch to give jars of it as gifts for our neighbors, teachers, coaches, and friends. It's best eaten warmed up with ice cream or fresh fruit, but many people tell me they eat spoonfuls right out of the jar!*

## Picture / Drawing:



## Ingredients:

Amount



Ingredient



Amount



Ingredient



4 oz Baker's Unsweetened Chocolate

4 cups Powdered Sugar

2 sticks Butter

½ tsp Real Vanilla (or more to taste)

1 can Evaporated Milk (full fat!)

## Directions:

- Melt butter and chocolate over low/med heat.
- Add milk and stir, stir, stir with a whisk
- Add powdered sugar and keep stirring until all is smooth
- Remove from heat when bubbles break the surface
- Add vanilla and stir – Enjoy!

Keep in an airtight container in fridge to last longer. Heat in microwave 10 seconds at a time until melted. Do Not Overheat.

