

Slow Cooker Mac and Cheese

Ingredients

Original recipe makes 12 servings

- 1 (16 ounce) package elbow macaroni
- 1/2 cup butter
- salt and ground black pepper to taste (*I did not add salt)
- 1 (16 ounce) package shredded Cheddar cheese, divided (*I used extra sharp cheddar, grated it myself because the package shredded cheese is coated with a powder to keep it from sticky and the texture is different when cooked.)
- 1 (5 ounce) can evaporated milk
- 2 eggs, well beaten
- 2 cups whole milk (*I used whole milk)
- 1 (10.75 ounce) can condensed Cheddar cheese soup (such as Campbell's®)
- 1 pinch paprika, or as desired (optional) (*I did not use paprika)

Directions

1. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until cooked through but firm to the bite, 8 minutes. (*I used Barilla brand elbows and cooked them for 6 min.) Drain and transfer pasta to slow cooker.
2. Add butter to pasta and stir until melted; season with salt and pepper. Sprinkle about 1/2 the Cheddar cheese over pasta and stir.
3. Whisk evaporated milk and eggs together in a bowl until smooth; stir into pasta mixture.
4. Whisk milk and Cheddar cheese soup together in a bowl until smooth; stir into pasta mixture. Sprinkle remaining cheese over pasta mixture; garnish with paprika.
5. Cook on Low for 3 hours.
6. Some cookers make take less time, watch to be sure edges are not getting to brown at 2 1/2 hours.
7. To bake in conventional oven, pour into a casserole dish and bake at 350 degrees F (177 degrees C) for 45 minutes to 1 hour.

* submitted by Mary Lou Cazers

Chris Gobble's Hummus

Ingredients

2 cups canned chickpeas (garbanzo beans), liquid reserved

1/2 cup tahini

1/4 extra virgin olive oil

6 cloves of garlic (fry 5 of them in oil, plus one raw)

Salt and pepper to taste

1 tablespoon of ground cumin (or to taste)

juice of one lemon (or more, to taste)

Preparation

Put everything in a food processor and process until smooth. Add chickpea liquid or oil as needed.

Coconut-topped Cupcakes

Makes 12

Preheat oven 350

Sandra Gobble

Line a 12-cup muffin tin with paper liners.

Ingredients:

$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, room temperature

1 cup granulated sugar

2 large eggs

$\frac{3}{4}$ tsp. vanilla

1 $\frac{1}{2}$ cups sifted cake flour (not self-rising)

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ tsp. coarse salt

$\frac{1}{2}$ cup whole milk

8 oz. cream cheese, room temperature

1 cup confectioner's sugar

2 tsp. pure coconut extract

2 cups (6 oz) sweetened flaked coconut

With electric mixer on medium speed, beat 1 stick butter and the granulated sugar until pale and fluffy.

Beat in eggs, one at a time, and vanilla.

Reduce speed.

Beat in flour, baking powder, and salt, then milk.

Spoon into cups. Bake until a cake tester comes out clean (15-16 minutes). Let cool.

Beat cream cheese, remaining $\frac{1}{2}$ stick of butter, confectioner's sugar, and coconut extract until fluffy.

Frost cupcakes. Sprinkle with coconut.

CHOCOLATE AND SALTINE CRACKER CANDY Heat oven to 400 degrees.

2 sticks of butter
Saltine crackers (1 1/2 sleeves)
1 c. sugar
1 (12 oz.) package chocolate chips
1 c. chopped nuts (optional)
3 tbsp. melted butter for pan

Step 1: Line a sheet cake pan or large cookie sheet with sides with heavy duty foil. Cover foil with a coat of 3 Tablespoons of melted butter.

Step 2: Arrange crackers side by side in a single layer on the foil.

Step 3: In a saucepan, melt the sugar and the 2 sticks of butter. Stirring constantly, bring to a boil, and stir for 3 minutes.

Step 4: Pour the sugar and butter evenly over the crackers and using a spatula, spread to evenly cover the crackers.

Step 3: Bake for 5 minutes at 400 degrees. Remove from the oven and sprinkle chocolate chips over the crackers.

Step 4: Put it back in the oven on the top rack for 1 minute. Remove from oven and spread the chocolate evenly over the crackers, using a clean spatula. Sprinkle with nuts. let it cool a few minutes.

Step 5: Put the tray in the freezer 3 hours, or overnight. Remove from freezer, peel off the foil and break it into pieces. If there is any left after you serve it, store in the refrigerator or freezer

Mary Godfrey



SANDY HART

Blackberry Sangria Cobbler

15 MIN
Prep Time

60 MIN
Total Time

10
Servings



Ingredients

- 8 cups fresh blackberries (three 12-oz containers)
- 1/2 cup granulated sugar
- 2 tablespoons cornstarch
- 1 tablespoon butter
- 1 cup red sangria
- 1 1/2 cups Gold Medal™ all-purpose flour
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 3 tablespoons butter, softened
- 2/3 cup packed brown sugar
- 3/4 cup milk

Directions

Directions

1. Heat oven to 375°F. Lightly spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. In 3-quart saucepan, stir together blackberries, granulated sugar, cornstarch, 1 tablespoon butter and the sangria. Heat to boiling over medium-high heat, stirring occasionally. Remove from heat; cover to keep warm.
3. In small bowl, mix flour, baking powder and salt. In medium bowl, beat 3 tablespoons butter and the brown sugar with electric mixer on medium speed until well blended. Alternately add flour mixture with milk, beating on low speed just until blended. Pour batter into baking dish.
4. With slotted spoon, gently spoon blackberries over batter (do not stir). Pour syrup from saucepan over berries. Place baking dish on cookie sheet on lower oven rack.
5. Bake 20 minutes. Reduce oven temperature to 325°F; bake 25 minutes longer. Serve warm.

Notes

Also, here is the recipe for the cake I brought to the pot luck. FYI, this was originally Carol Coverly's recipe that she brought to a pot luck many years ago. It has become one of my favorites and I've made it so many times I'm now taking credit for it (heehee.)

PINEAPPLE CAKE (so easy)

Mix all together:

- 2 eggs
- 2 cups flour
- 2 cups sugar (I skimp a bit)
- 2 teasp baking soda
- 1 large can crushed pineapple (unsweetened) w/juice
- 1/2 cup (or more) chopped walnuts

Butter 9x12 pan; Bake 350 degrees for 35 minutes.

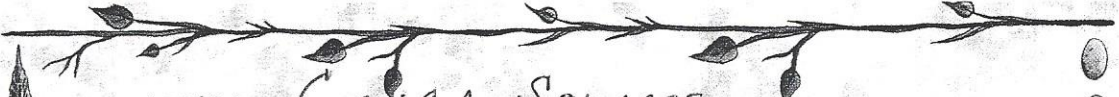
CREAM CHEESE FROSTING

- 1/2 cup butter or marg.
- 2 cups powdered sugar
- 8 oz. softened cream cheese
- 1 teasp vanilla

Beat all together

Spread on cake while still very warm

Kay Hutchinson

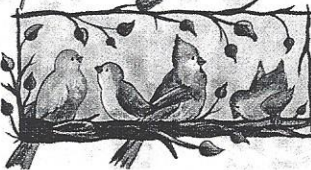
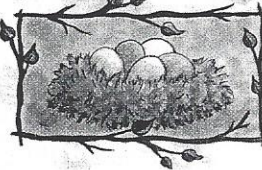



 RECIPE **CONGA SQUARES**

BY KAREN KENDALL SERVES 48

<u>2 3/4 C. SIFTED FLOUR</u>	<u>2 1/4 C (1 LB) BROWN SUGAR</u>
<u>2 1/2 TEAS. BAKING POWDER</u>	<u>3 EGGS</u>
<u>1/2 TEAS. SALT</u>	<u>1 C. NUTS (OPTIONAL)</u>
<u>2/3 C. SHORTENING</u>	<u>1 PKG. (6 OZ) CHOC. CHIPS</u>

MIX AND DIP FLOUR, BAKING POWDER, AND SALT.
 MELT SHORTENING, ADD BROWN SUGAR. STIR UNTIL
 WELL MIXED. ALLOW TO COOL. ADD EGGS, ONE AT
 A TIME, BEATING WELL AFTER EACH. ADD DRY
 INGREDIENTS, THEN NUTS, AND CHOC. CHIPS.
 SPREAD IN GREASED 10 1/2" x 15 1/2" PAN.
 BAKE AT 350° FOR 30 MINS. UNTIL GOLDEN.
 COOL - CUT INTO SQUARES. ENJOY!

DONNA JENSEN ©

Here is the recipe for the Jello Salad I brought today. It is SIMPLE, SIMPLE, SIMPLE!!!

Barb *LANGLSHAW*

Red Jello Salad

1 small box raspberry jello, sugar-free
1 cup hot water
10 ounce bag frozen raspberries
1 cup applesauce

Thoroughly dissolve jello in hot water. Add applesauce. Add raspberries and stir.
1 cup = 1 Points+ for Weight Watchers

RHUBARB CREAM PIE

[Serves 6-8]

For many folks rhubarb is one of the "comfort foods" of spring. Since my husband, George, is part of this group he welcomes the aroma of this wonderful pie baking in the oven. He knows that very soon he can sample one of his favorite rites of spring.

- 1½ cups sugar
- ¼ cup flour
- ¾ teaspoon ground nutmeg
- 3 slightly beaten eggs
- 4 cups sliced fresh rhubarb
- 1 [9 inch] single-crust unbaked pastry shell
- ½ cup flour
- ¼ cup sugar
- ⅓ cup margarine or butter

1. In large mixing bowl, stir together the 1 and 1/2 cups sugar, 1/4 cup flour and nutmeg.
2. Add the eggs and blend well.
3. Gently stir in the rhubarb.
4. Turn the mixture into prepared pastry shell.
5. In small bowl, stir together the 1/2 cup flour and 1/4 cup sugar.
6. Cut in margarine or butter until mixture resembles coarse crumbs. Sprinkle over the top of the pie.
7. Cover edge of pie with foil to prevent overbrowning.
8. Bake in preheated 400 degree oven for 20 minutes. Remove foil.
9. Continue baking 20-30 minutes more until topping is golden and pie is set.

Carol K. Hosne