



2023 EDITION

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**BONNYVILLE  
BAPTIST  
CHURCH  
BEST RECIPES**

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*Highlighting Our Community's  
Most Enchanting  
Culinary Creations*





"Be kind, compassionate, and forgiving  
to each other, in the same way God  
forgave you in Christ."

**EPHESIANS 4:32**





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**SAVOURY**







# ALMOST-FAMOUS SOFT PRETZELS

*Family-favourite recipe contributed by Karina Jackson & family*

*If you've ever been seduced by the smell of Auntie Anne's buttery soft pretzels wafting through a mall or airport, you know why we went begging for the recipe. Of course, Auntie wouldn't give up her secrets. The company sells more than 95 million pretzels a year, and founder Anne Beiler's formula has been under tight wraps since she started hand-rolling dough at a Pennsylvania farmers' market in 1988. No worries: Food Network Kitchens' recipe developer Sarah Copeland bought a few of the real things and created these tasty clones, plus a version of that famous sweet mustard sauce.*

## Ingredients:

### For the Pretzels:

- 1 cup milk
- 1 package active dry yeast
- 3 tablespoons packed light brown sugar
- 2 1/4 cups all-purpose flour, plus more for kneading
- 10 tablespoons unsalted butter, plus more for greasing
- 1 teaspoon fine salt
- 1/3 cup baking soda
- 2 tablespoons coarse salt

### For the Sauce:

- 1/4 cup mayonnaise
- 1/4 cup Dijon mustard
- 3 tablespoons packed light brown sugar
- 1/2 teaspoon cider vinegar

**Level: Intermediate**

**Total: 1 hr** (plus rising)

**Active: 45 min**

**Yield: 6 pretzels and 1/2 cup sauce**

## Directions:

- 1** Make the pretzels: Warm the milk in a saucepan until it's about 110 degrees F; pour into a medium bowl and sprinkle in the yeast. Let the yeast soften, about 2 minutes; stir in the brown sugar and 1 cup flour with a wooden spoon. Dice 2 tablespoons butter and soften; stir into the mix. Add the remaining 1 1/4 cups flour and the fine salt to make a sticky dough. Turn the dough out onto a lightly floured surface and knead, adding more flour if needed, until smooth but still slightly tacky, about 5 minutes. Shape into a ball, place in a lightly greased bowl and cover with plastic wrap. Let rise in a warm spot until doubled in size, about 1 hour.
- 2** Preheat the oven to 450 degrees F and grease a large baking sheet. Punch the dough to deflate it, then turn out onto a lightly floured surface. (If the dough seems tight, cover and let rest until it relaxes.) Divide the dough into 6 pieces. Roll and stretch each piece with the palms of your hands into a 30-inch rope, holding the ends and slapping the middle of the rope on the counter as you stretch. Form each rope into a pretzel shape.
- 3** Dissolve the baking soda in 3 cups warm water in a shallow baking dish. Gently dip each pretzel in the soda solution, then arrange on the prepared baking sheet and sprinkle with the coarse salt. Bake until golden, 10 to 12 minutes.
- 4** Prepare the sauce: Combine the mayonnaise, mustard, brown sugar and vinegar in a bowl. Cover and refrigerate.
- 5** Melt the remaining 8 tablespoons butter in a shallow dish. Dip the hot pretzels in the butter, turning to coat; place on a wire rack to let excess butter drip off. Serve the pretzels warm with the sweet mustard sauce.







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## BAKED HONEY GARLIC CHICKEN

*Family-favourite recipe contributed by the Hollingsworth family*

### **Ingredients**

3 lbs chicken legs (4 legs, quartered)  
4 cloves garlic, minced  
1/4 cup honey  
2 tbsp soy sauce  
1 tbsp white vinegar



### **Preparation**

- Heat oven to 400F
- Layer chicken in lined baking dish
- Combine garlic, honey, soy sauce and vinegar in bowl
- Pour mixture over chicken, coat evenly
- Bake for 40-45 min or until skin is crispy and chicken is cooked through







# BAKED ITALIAN MEATBALLS

*Family-favourite recipe contributed by Joyce Luciak*

**Baked Italian Meatballs** ★★★★★ Family favorite from the kitchen of Joyce Luciak

**Yield:** 4–6 servings (about 25 1–1/2 inch meatballs) **Prep:** 20 minutes **Cook:** 20 minutes

**Total:** 40 minutes

## Ingredients

- 1 1/2 lbs lean ground beef (or sub ground chicken or turkey)
- 1/2 cup whole wheat Panko breadcrumbs (or sub gluten-free breadcrumbs)
- 1/2 cup grated Parmesan cheese (or sub more breadcrumbs)
- 1 large egg, beaten
- 2 tablespoons milk (your choice)
- 2 tablespoons tomato paste
- 1/4 cup finely chopped fresh parsley (or a tablespoon of dried)
- 1 teaspoon salt
- 1/2 teaspoon ground pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning



## Instructions

### Make It Now:

1. **Prep:** Preheat oven to 350°F.
2. **Combine:** Using clean hands, gently combine all ingredients in a medium bowl.
3. **Roll:** Use a medium dough scooper or a spoon to scoop and then roll about 1 1/2 inch meatballs. Line up meatballs on the sheet pan, leaving room between each.
4. **Bake:** Bake for about 20 minutes or until no longer pink inside.
5. **Serve:** Serve mixed in with your favorite pasta sauce, warmed and spoon over spaghetti and add extra grated cheese of choice.

### Freeze For Later:

Complete Steps 2 and 3. At this point, flash-freeze uncooked meatballs by placing on the sheet pan (or in a baking dish) in the freezer for about an hour or so.

Once frozen, dump meatballs in a gallon-sized freezer bag, seal, and place in freezer, handy for another meal.

### Prepare From Frozen:

Thaw meatballs. Cook according to instructions, beginning with Step 4, or cook from frozen but add 10-15 minutes of cooking time until browned.








## “GRANDMA DONNA’S” BAKING POWDER BISCUITS

*Family-favourite recipe contributed by the Stover family*

Grandma Donna's Baking Powder Biscuits		Breads
4 cups flour	2	1
3 Tbsp baking powder	1.5	2 tsp
1 tsp salt	0.5	0.5
1/2 cup oil	1/4	1/8
1-1/2 cups water	3/4	1/8



\* mix and kneed a small amount. Cut into 'rounds' with a cup. Bake at 450 for 15 min. Eat with homemade jam.  
1.5

## “EVERY DAY” BASIL VINAIGRETTE

*Family-favourite dressing contributed by Naomi Huxley & family*

### **Ingredients**

- 3 tablespoons raw, apple cider vinegar
- A quarter cup tightly packed basil leaves
- 6 tablespoons extra virgin olive oil
- 2 tablespoons water
- 2 teaspoons Dijon must
- Two cloves of garlic, minced
- 2 tablespoons raw honey

### **Preparation**

Combine all of the ingredients in a blender and blend until completely smooth and emulsified, about one minute. Shake well before serving.

Store in a sealed container in the refrigerator for at least one hour to allow flavours to develop. Leftovers should be kept for up to one week when chilled.









# BEEF BARLEY SOUP

*Soul-satisfying recipe contributed by Senaye Vokins*

## Beef Barley Soup Recipe

This Beef Barley Soup Recipe is flavorful, incredibly easy and satisfying on a cold day. One pot meal ready in an hour with ground beef, barley and vegetables.

Prep Time	Cook Time	Total Time
10 mins	50 mins	1 hr



★★★★★  
5 from 29 votes

Course: Soup and Stew Cuisine: Ukrainian Diet: Gluten Free  
Servings: 8 servings Calories: 194kcal Author: Olena Osipov

### Ingredients

- 1 tablespoon olive oil
- 1 large onion finely chopped
- 3 garlic cloves minced
- 3 large carrots diced
- 2 large celery stalks diced
- 3 large potatoes cubed
- 1 lb ground beef extra lean
- 1/2 tsp dried thyme
- 9 cups beef broth low sodium
- 1 cup hulled or whole wheat barley
- 3 bay leaves
- 1 tsp salt
- Ground black pepper to taste
- 1/2 cup parsley finely chopped

### Instructions

1. Preheat large Dutch oven or pot on medium heat and swirl oil to coat.
2. Add onion and garlic, saute for 3 minutes, stirring often.
3. Add carrots, celery, ground beef and thyme. Saute for 5 minutes, stirring and breaking meat into small pieces.
4. Add beef broth, potatoes, barley, bay leaves, salt and pepper. Stir, cover and bring to a boil. Reduce heat to low and simmer for 40 minutes.
5. Turn off heat, stir, add parsley and adjust any seasonings to taste, if you wish.
6. Serve hot with a slice of toasted bread.

### Notes

- **Store:** For up to 5 days in the fridge. Reheat by simmering on low heat in the pot on the stove.
- **Freezer meal:** Saute veggies and meat. Add to freezer bag with spices. Cook from frozen on the stove or Instant Pot adding broth and following recipe cooking time.
- **Barley:** I prefer to use hulled barley that is high in fiber, protein and is a whole grain. It is also called whole wheat barley and texture is chewier. You can use pearl barley, it is just less nutritious.

### Nutrition

Serving: 1.5cups | Calories: 194kcal | Carbohydrates: 21g | Protein: 16g | Fat: 5g | Saturated Fat: 2g | Cholesterol: 35mg | Sodium: 358mg | Fiber: 5g | Sugar: 2g

Beef Barley Soup Recipe - <https://ifoodreal.com/beef-barley-soup/>

**Chef's Notes:** Add Worcestershire sauce to the ground beef as it cooks. Seasoning salt is a great way to add flavor if you find it bland as well.







# BEEF MARGUERITE

*Family-favourite recipe contributed by Joyce Dokter & family*

*Delightfully different. Allow extra time to prepare.*

Cooking oil	1 tbsp.	15 mL
Ground beef	1 lb.	500 g
Finely chopped onion	1 cup	250 mL
Ketchup	¼ cup	50 mL
Pepper	¼ tsp	1 mL
Condensed cream of mushroom soup	<b>1 can</b>	175 mL
All-purpose flour	2 cups	500 mL
Yellow corn meal	¾ cup	175 mL
Baking powder	2 tbsp.	35 mL
Salt	½ tsp.	3 mL
Curry powder	1 tsp.	5 mL
<b>Butter</b>	<b>1/2 cup</b>	<b>75 mL</b>
Milk	¾ cup	200 mL



Heat oil in frying pan. Add beef and onion. Brown. Transfer to bowl.

Add ketchup, pepper and soup. Stir. Cool.

In medium-sized bowl, measure in flour, corn meal, baking powder, salt and curry. Stir.

Add shortening. Cut in until crumbly.

Stir in milk. Add more if necessary. Dough should be rather stiff. Turn out on floured board. Knead 10-12 times. Roll out to form 12-inch (30 cm) square. Spread with meat. Roll in jelly roll fashion. Seal seam. Cut into 8 slices. Place in greased pan cut side flat down. Bake in 400°F (200°C) oven for 20-25 minutes. Serve with mushroom sauce. Serves 4-8.

Place in a 9x12 pan

## MUSHROOM SAUCE

Condensed cream of mushroom soup	<b>2 cans</b>
<b>Milk</b>	<b>1 cup</b>

Heat together in saucepan. Adjust amount of milk to acquire desired sauce thickness.







# “THE BEST” BROCCOLI SALAD

*Delicious go-to recipe contributed by Janet Coulson*

## The Best Broccoli Salad

PREP TIME	20 minutes
COOK TIME	0 minutes
CHILL TIME	1 hour
TOTAL TIME	1 hour 20 minutes
SERVINGS	8 servings
AUTHOR	<a href="#">Holly Nilsson</a>



4.99 from 865 votes

### Ingredients

- 8 cups broccoli cut into bite-sized pieces
- 1/3 cup red onion diced
- 1/2 cup dried cranberries
- 1/4 cup sunflower seeds
- 1/2 cup bacon bits

### Dressing

- 1 cup [mayonnaise](#)
- 3 tablespoons cider vinegar
- 2 tablespoons sugar
- salt & pepper to taste

### Instructions

1. Whisk together dressing ingredients in a medium bowl. Set aside.
2. In a large bowl, combine broccoli, onion, cranberries, sunflower seeds, and bacon bits. Pour the prepared dressing over and mix well.
3. Refrigerate for at least one hour before serving.

### Notes

Broccoli Salad can be made ahead & kept in the fridge (at least an hour but up to 24 hours) until ready to serve.

Leftovers will last about 4-5 days in the fridge.

Dry broccoli very well so moisture doesn't water down the dressing. Broccoli does not need to be cooked for this recipe.

Reserve some crisp bacon for garnish if desired and add just before serving.

Store-bought coleslaw dressing can replace the homemade dressing if desired.







# “LAZY” CABBAGE ROLLS

*Family-favourite recipe contributed by the Dokter family*

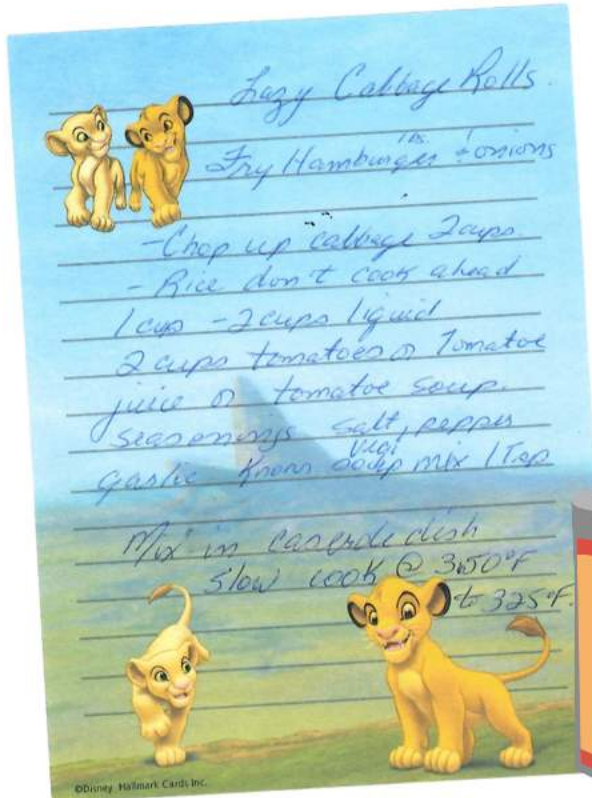
*Editor's note: We especially love and appreciate the Lion King paper!*

## **Ingredients**

1lb ground beef  
1 lg onion, chopped  
2 cup cabbage  
Uncooked rice  
1-2 cup liquid (water or broth)  
2 cups tomatoes or tomato juice or tomato soup  
1tsp garlic  
1tsp Knorr vegetable soup mix  
salt & pepper to taste

## **Preparation**

Combine all of the ingredients in a casserole dish  
Slow cook 350F -350F until rice is cooked through









# CAULIFLOWER & CHEESE

*Family-favourite five-star recipe contributed by the Nicholson family*



*Serves: 8*

*Prep: 10 min Cook: 12 min Total: 22 min*

## **Ingredients**

1 head cauliflower (wash, trim greens, leave whole)

2-3 tbsp mayonaise

1 tsp. prepared mustard

salt & pepper

1 cup grated cheddar cheese (loosely filled)

## **Preparation**

- Turn oven to bake at 350C
- Steam head of cauliflower in pot until just tender but firm
- Remove head from pot (*careful, hot!*)
- Place in oven-safe dish
- Mix mayo, mustard & spread over head
- Sprinkle with salt & pepper
- Cover with grated cheese
- Place uncovered in oven to melt or slightly brown (10-12 min)
- *Serve hot & enjoy!*







# CHEESECAKE FACTORY CHICKEN MADIERA

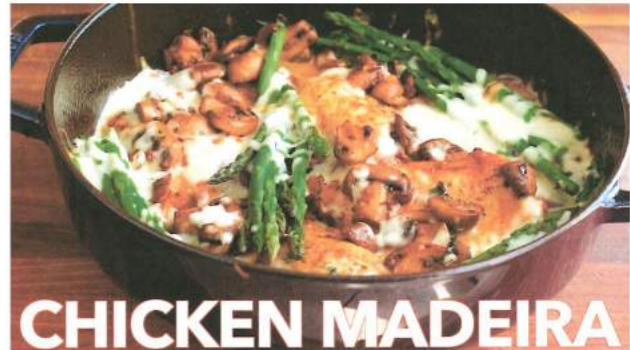
*Family-favourite recipe contributed by Joyce Dokter & family*

★★★★★

Cheesecake Factory Chicken Madeira with chicken breasts, mushrooms and asparagus in a rich, buttery, madeira wine sauce is a copycat of the most popular chicken dish on the menu.

## Ingredients

- 1 lb Chicken Breasts (2 large)
- 1 lb asparagus blanched\*
- 3/4 tsp sea salt, divided and black pepper to taste
- 3 Tbsp Unsalted Butter divided
- 2 Tbsp **Olive Oil** divided
- 16 oz button mushrooms thickly sliced
- 1 small or 1/2 medium yellow onion finely diced
- 2 large garlic cloves minced
- 2 Tbsp fresh parsley finely chopped, plus to garnish
- 1 1/2 cups Madeira Wine sweet white wine\* *OR MARSALA WINE*
- 1 1/2 cups low sodium beef stock or broth
- 1/2 cup Whipping Cream heavy or regular
- 1 cup mozzarella cheese shredded



## Instructions

1. Put the chicken breast that has been cut into thin slices between two pieces of saran wrap and lightly flatten using a mallet (don't use a spiked side).
2. Season with salt and pepper.
3. Heat two tablespoons of butter in your skillet (that has a lid) on medium-high heat.
4. Cook the chicken on medium heat for 4-5 minutes on each side, until slightly browned and just cooked through.
5. Remove the chicken, add in 2 more tablespoons of butter and add the mushrooms.
6. Cook on medium-high heat for 1-2 minutes before stirring, cook an additional 1-2 minutes.
7. Remove the mushrooms and put with the chicken on another plate and then add onions and garlic.
8. Cook on medium heat until onions are translucent.
9. In another pan put the Madeira or Marsala wine. Bring to a boil. Reduce wine to half stirring constantly to avoid crystallization.
10. Now add the beef broth and bring to a boil again to reduce liquid amount to 1/4 amount.
11. Now add the whipping cream and bring to a boil until sauce thickens and now add the parsley.
12. While sauce is reducing boil your asparagus for 3-5 minutes in another pot or microwave on a plate in a single layer with a wet paper towel on top for 4-5 minutes.
13. Add the chicken back into the pan, top with mushrooms and asparagus.
14. Cook an additional 1-2 minutes, cover the chicken with Mozzarella cheese and mushrooms.
15. Place in oven at 400 degrees until cheese is melted and slightly browned.







# CHICKEN CHILI SHEET PAN QUESADILLA

*Family-favourite recipe contributed by Tracy Woods & family*

Level: Easy

Total: 40 min

Active: 15 min

Yield: 6 to 8 servings

## Ingredients:

3 tablespoons salted butter, melted  
8 burrito-size flour tortillas  
4 cups shredded Cheddar cheese  
4 cups shredded rotisserie chicken  
1 teaspoon taco seasoning  
One 4-ounce can diced green chiles, drained  
1 cup frozen corn, thawed  
1/2 cup sliced black olives  
1/2 cup salsa  
Serving suggestions: 1 avocado, diced, sour cream, 1 lime, cut into eighths and several sprigs fresh cilantro

## Directions:

- 1 Preheat the oven to 450 degrees F. Brush a half sheet pan or rimmed cookie sheet with half of the butter.
- 2 Arrange 2 tortillas along the longest side of the sheet pan with half hanging over the rim; repeat with the other long side of the pan. Place one tortilla, also half hanging over, at each end. Place 1 tortilla in the center so the whole bottom of the sheet pan is covered.
- 3 Sprinkle evenly with half of the shredded cheese, all of the chicken, taco seasoning, chiles, corn and olives. Place spoonfuls of the salsa over the top and spread evenly. Top with the remaining cheese.
- 4 Place 1 tortilla in the center of the pan, on top of the filling, and then fold up the overhanging tortillas so that the filling is completely covered. Brush with the remaining butter, top with another sheet pan and press down firmly.
- 5 Bake until the tortillas are crispy and the inside is melted and hot, 20 to 25 minutes.
- 6 Carefully remove the top sheet pan. Slice the quesadilla into squares and serve with avocado, sour cream, lime and cilantro.



*Recipe by Ree Drummond, The Pioneer Woman*

# CORNMEAL MUFFINS

*Family-favourite recipe contributed by Amanda Detert & family*

## Ingredients:

3/4 cup (175ml) purity cornmeal  
1 1/4 cups (300ml) milk or water  
1 cup (250ml) flour  
1/3 cup (75ml) granulated sugar or honey (half for less sweet)  
1 tbsp (15ml) baking powder  
1/2 tsp (2ml) salt  
1 egg  
1/4 cup (50ml) vegetable oil  
1 can cream corn

## Instructions:

- Combine cornmeal and milk, let stand for 10 min
- Combine dry ingredients in a large bowl; flour, sugar, baking powder and salt
- Add egg and oil to cornmeal mixture and mix well
- Add dry ingredients to wet, stir until just combined
- Fill greased muffin cups 2/3 full
- Bake at 400F for 15-20

Makes 12 muffins







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## CRUNCHY PEA SALAD

*Family-favourite recipe contributed by Laurie-Ann Unrau & family*

### **Ingredients**

1/2 cup Miracle Whip salad dressing  
1.4 cup Zesty Italian dressing  
10oz pkg frozen peas, thawed & drained well  
1 cup chopped celery  
1 cup peanuts  
6 crispy cooked bacon slices, crumbled, or ham  
1/4 cup chopped red onion



### **Cooking Instructions**

- Combine first 2 ingredients
- Add to remaining ingredients
- Mix lightly; chill
- Add additional dressing just before serving (if desired)

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## CUCUMBER BITES

*Family-favourite recipe contributed by Joyce Dokter & family*

2 – Cucumbers  
12 – cherry tomatoes  
4 oz. – cream cheese softened  
1 tbsp. – mayonnaise  
3 tbsp. – light ranch  
1 tbsp. – frozen or fresh dill  
¼ tsp. – garlic salt  
Black pepper for garnish



### **Instructions:**

1. Wash, peel and slice cucumber into half inch slices
2. Remove little of insides of the cucumber with a half tea spoon measurement
3. Combine softened cream cheese, mayo, and ranch. Mix it well until smooth in texture.
4. Add dill and garlic salt and mix just until combined.
5. Place all the topping into a piping bag with a star attachment and pipe out about a ¼ of a tbsp. into each prepared cucumber. If the topping has hard time to stick to cucumber pat dry the cucumber juice before piping.
6. Cut cherry tomatoes in half and insert into each cucumber topping.









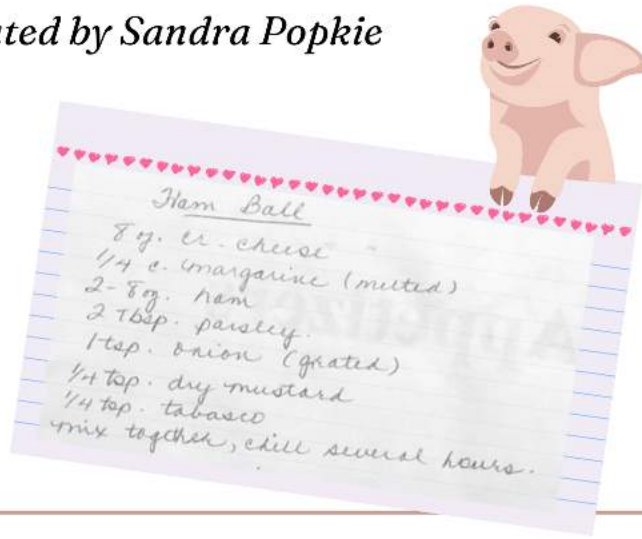
## HAM BALL

Family-favourite recipe contributed by Sandra Popkie

### Ingredients:

- 8oz cream cheese
- 1/4 cup margarine (melted)
- 2-8 oz. ham
- 2 tbsp parsley
- 1 tsp onion (grated)
- 1/2 tsp dry mustard
- 1/4 tsp tabasco

Mix together, chill several hours



## HOT SPINACH DIP

Family-favourite recipe contributed by Joyce Dokter & family

### HOT SPINACH DIP

- FRENCH LONG OR SOUR DOUGH BREAD LOAF
  - 1 PKG CREAM CHEESE
  - 1 PKG FROZEN SPINACH (DRAINED VERY WELL)
  - 1 C. SOUR CREAM
  - 1 C. MIRACLE WHIP
  - 1/2 C. GREEN ONION
  - BACON BITS
  - 1 TSP. LEMON JUICE
  - 1 C. CHEDDAR CHEESE
  - 1/2 TSP SEA SALT
- BAKE IN LOAF 2 HRS @ 300° F.







## HUEVOS RACHEROS (RANCH EGGS)

*Family-favourite recipe contributed by Dan & Priscilla Du Preez*

### Ingredients:

2 small tomatoes  
1 small onion  
1 medium jalapeno pepper, chopped  
2 cloves garlic; 1 chopped, 1 smashed  
1/2 teaspoon hot sauce  
1 teaspoon ground cumin  
Kosher salt and freshly ground pepper  
2 tablespoons plus 2 teaspoons extra-virgin olive oil  
1 15.5-ounce can black beans, drained and rinsed  
4 large eggs  
4 6-inch corn tortillas, warmed  
1/2 cup crumbled feta cheese  
1/4 cup chopped fresh cilantro

### Directions:

Prepare the salsa: Set a grater in a large bowl; grate the tomatoes and onion into the bowl. Add the jalapeno, chopped garlic, hot sauce, cumin and salt and pepper to taste. Heat a medium skillet over low heat and add 2 teaspoons olive oil. Fry the salsa in the oil until it thickens slightly, 3 minutes. Remove to a bowl and set aside. Add the beans to the same pan along with the smashed garlic, 1/2 cup warm water and a pinch of salt; cook over low heat until warmed through, smashing slightly with a fork. Meanwhile, heat the remaining 2 tablespoons oil in another skillet. Fry the eggs sunny-side up; season with pepper. Place 1 warm tortilla on each plate. Divide the beans among them, then top with a fried egg, some salsa and cheese. Sprinkle with cilantro and serve with the remaining salsa.



**Chef's Notes:** Always use the freshest ingredients you can find! If you can make your own refried beans, salsa, and tomatillo salsa verde, it'll be infinitely more amazing. And, don't actually measure the garlic. You measure garlic with your heart, not your head.







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## **MASHED POTATO & BRIE CHEESE CASSEROLE**

*A cheesy holiday tradition contributed by Dave & Shannon Parker*

*Serves: 10-12*

**Ingredients:**

6 lbs potatoes, peeled and diced into 2" pieces  
6 cloves of garlic  
1 cup of green onion minced  
1/4 cup of butter  
brick of cream cheese, softened and cut into cubes  
1 1/2 - 2 cups of half & half or whipping cream  
1 tsp of salt  
1/2 tsp of pepper  
500 grams of brie cheese with rind removed, cut into 1/2" pieces

**Preparation:**

- Preheat oven to 450F
- In a large pot with salted boiling water and the 6 garlic cloves, cook potatoes until fork tender, about 15 minutes
- Drain potatoes, add whipping cream, butter, cream cheese, salt and pepper to the potatoes
- Mix the potatoes with a hand mixer then fold in the green onions and brie cheese
- Transfer to a casserole dish and bake for approximately 15 minutes until it browns on top
- Serve immediately







# MUSHROOM TURNOVERS

*Family-favourite recipe contributed by the Dokter family  
Originally from Katie Watrich (Baba's friend)*

## DOUGH:

3 PKG CREAM CHEESE (8 OUNCE EACH)

1 CUP BUTTER

3 CUPS FLOUR

MIX ABOVE INGREDIANTS AND LET REST SEVERAL HOURS OR OVERNIGHT.

## FILLING:

1 VERY LARGE ONION

1 TSP SALT

4 TBSP FLOUR HEAPING

6 CANS STEMS AND PIECES MUSHROOMS (NO-NAME) DRAINED & CHOPPED FINE

DILL

1 CUP SOUR CREAM

SAUTE MUSHROOMS ABOUT 1 HOUR ON MEDIUM HEAT WITH ONION, 3 TBSP BUTTER AND SALT. LAST HALF HOUR ADD DILL AND SOUR CREAM AND ADD FLOUR. DO NOT SKIMP ON FLOUR. MIX WELL.

ROLL OUT THE DOUGH AND CUT INTO SMALL CIRCLES. ADD FILLING, PINCH DOUGH AND PUT EGG ON EACH TO SEAL. CUT SLITS ON TOP OF EACH (OPTIONAL)

BAKE AT 425 DEGREES FOR 12-15 MINUTES.

COOL ON RACK.









# NALYSNYKY (UKRAINIAN CREPES)

Recipe contributed by Jessie & Stephanie Chorhonus



## **Crepes:**

1 cup whole milk  
6 tbsp cold water  
1 cup flour  
4 eggs  
1/2 tsp salt

I also like to add 1 tbsp sugar or honey to make my crepes a bit sweet

- Mix all the ingredients together (it's best to leave sit in the refrigerator for 30 mins or even overnight)
- Heat a lightly-buttered frying pan over medium-high heat (note: you do not have to re-grease your pan for every crepe, just at the beginning is fine)
- Pour batter onto pan (we make 2 layers in one pan so we make 'mini-crepes' for this so you honestly don't need much batter, I just eyeball it. Also- if you make them longer and skinnier they're easier to roll than a circle)
- Cook for about 1 min per side on medium heat

## **Filling:**

2 cups dried cottage cheese  
2 egg yolks  
2 tbsp whipping cream  
1/4 tsp salt  
1/2 tsp dill

- Mix all ingredients for filling together
- Spoon 1 heaping tbsp on mixture on crepe and roll
- Place the finished nalysnyky into a lightly buttered 13 inch by 9 inch oven proof casserole dish in layers

## **Cream Sauce:**

one container of heavy cream (473mls)  
1-2 Tbsp of flour (just enough to thicken cream a little bit)  
Onion powder  
Garlic powder  
Dill  
Salt

*(Honestly whatever smells/tastes good goes in it in our household and we don't measure the seasonings for the cream mixture)*

## **Cooking Instructions**

- Heat the cream sauce in saucepan over medium heat until cream-sauce comes to a boil
- Let it boil for a few mins before bringing down to a simmer again, continuously stirring to ensure cream doesn't burn and this way you can feel it becoming thicker (it becomes much thicker when cooled so don't add too much flour/keep it boiling for too long)
- Pour over crepes, pop it in the oven just to warm everything up again (250-ish for maybe 5-10 mins) serve and enjoy!

## **Chef's Notes**

If you're pre-making the crepes don't put the cream sauce on until ready to eat.

Make cream sauce while oven is heating to 250F then pour over while hot to warm crepes.

If frozen they take a good 15-20 mins to heat up but always check the middle to ensure it's heated throughout.

Feel free to change things up! Add more honey or sugar into batter for a sweeter crepe, add more dill and seasonings or less to cream sauce. It's got lots of room for individual liking!

**Chef's Comments:** We love this at any family holiday- Jessie's family introduced it to me when I joined the family and it's been at every holiday since (even on my non-Ukrainian side who all love it!)







## “THE BEST” ROAST BEEF

*Round-table favourite recipe contributed by Beatriz Ladeira*

### **Ingredients:**

4 lb. eye of round roast  
4 cloves garlic  
1 tbsp. seasoned salt  
1 1/2 tsp. brown sugar  
2 tsp. ground black pepper  
1 tbsp. olive oil  
2 tbsp. butter, cut into thin slices  
1 onion, thinly sliced  
8 sprigs thyme  
1 c. red wine  
2 c. beef stock  
1 tbsp. plus 1 tsp. all- purpose flour



### **Directions**

1. Cut 12 slits all over beef. Thinly slice the garlic cloves lengthwise into 12 pieces. Insert the garlic pieces into the slits. Let rest at room temperature for 1 hour.
2. Preheat the oven to 475°F.
3. In a small bowl, combine the seasoned salt, brown sugar, and black pepper. Brush the roast with olive oil and sprinkle the seasoning mixture all over.
4. Place the onions and thyme sprigs in a large cast-iron skillet. Add the red wine. Place the roast over top and top evenly with the butter. Place in the oven for 15 minutes. Without removing the roast from the oven, reduce the temperature to 275°F and cook for 45 to 60 minutes, or until a thermometer inserted into the center of the meat measures 120°F. Remove from the oven and transfer the roast to a plate. Tent with foil. Let rest for 15 minutes (or until an internal thermometer in the meat measures around 132°F for medium rare.)
5. Meanwhile, remove the thyme sprigs from the skillet. Whisk together the beef stock and flour until smooth. Pour into the skillet and return to the stove on medium heat. Bring to a simmer, then cook for 5 minutes, stirring occasionally until smooth and thickened.
6. Thinly slice the beef and serve with the gravy.

**Chef's Tip:** The roast beef can be tied with butcher's twine to make a uniform in shape. This helps all parts of the beef to cook evenly.







## SESAME DILL SALMON

*Family-favourite recipe contributed by the Hollingsworth family*



### **Ingredients:**

- 1 tbsp sesame seeds
- 1 tsp dried dill
- 3 tbsp butter
- 1/2 tsp salt
- 1/2 tsp pepper
- 4 salmon filets (about 1" thick)

### **Directions**

1. Set oven to broiler and/or 550F
2. Grease broiler pan
3. In a small skillet, cook and stir sesame seeds and dill in butter over medium heat until sesame seeds are light brown (~4 min)
4. Stir in salt and pepper and remove from heat
5. Place salmon on broiler pan, brush with half the sesame mixture
6. Broil 5 inches away from heat (~5 min)
7. Turn and brush with remaining mixture
8. Broil until fish flakes easily (~5 min)

***Chef's Tip: The difference between good salmon and great salmon is about 2 minutes!***







# SHRIMP DIP

Family-favourite recipe contributed by Sandra Popkie

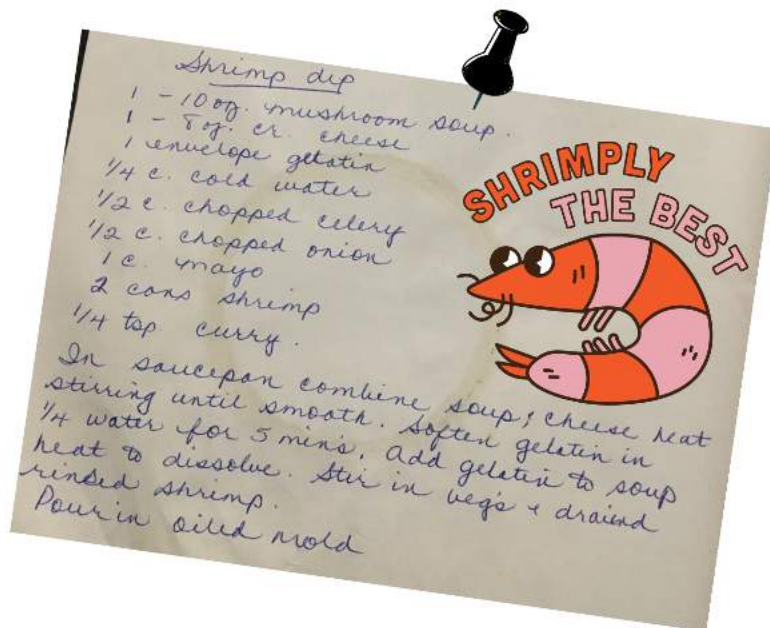
## Ingredients:

- 1 can 10oz mushroom soup
- 1 8oz cream cheese
- 1 envelope gelatin
- 1/4 cup cold water
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1 cup mayo
- 2 cans shrimp
- 1/4 tsp curry



## Directions

1. In saucepan combine soup & cheese
2. Heat stirring until smooth
3. Soften gelatin in 1/4 water for 5 min
4. Add gelatin to soup, heat to dissolve
5. Stir in veg & drained rinsed shrimp
6. Pour in an oiled mold









## “EASY” SOURDOUGH DROP BISCUITS

*Family-favourite recipe contributed by Debbie Hollingsworth & family*

### **Ingredients**

- 1 3/4 cup unbleached all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon sugar
- 1 teaspoon salt
- 1/2 cup unsalted butter, melted and cooled slightly
- 1/2 cup + 2 tablespoons cold buttermilk
- 1/2 cup Sourdough Discard

### **For brushing**

- 4 tablespoons unsalted butter, melted and divided



### **Instructions**

1. Preheat the oven to 475F and adjust the oven rack to the middle position. Line a baking sheet with parchment paper.
2. Add the flour, baking powder, baking soda, sugar, and salt to a medium bowl and whisk well to combine.
3. Add melted butter to a separate medium bowl and add the buttermilk. Stir until the butter forms small clumps. These clumps are caused by the warm liquid butter interacting with the cold buttermilk. This mimics the “cutting in” process of typical biscuits, since the result is large clumps of butter.
4. Add sourdough discard to the butter and buttermilk mixture. Whisk gently to combine.
5. Make a well in the center of the dry ingredients.
6. Add the sourdough, butter, and buttermilk mixture to the well of the dry ingredients. Stir gently with a silicone spatula, just until combined and all the flour is moistened. The dough will be pulling away from the sides of the bowl. Use your hands to form a rough mass.
7. Grease the inside of a 1/4 cup sized dry measuring cup. Scoop up a heaping portion of dough and drop directly onto the prepared baking sheet.
8. Brush the biscuits with 2 tablespoons of the melted butter. Bake in the preheated oven for 13-17 minutes, or until the tops are golden brown and crisp.
9. Remove the drop biscuits from the oven and brush the tops with the remaining melted butter.
10. Serve immediately, or allow to cool on a wire rack before transferring to storage.

### **Chef's Notes:**

**Buttermilk Substitute:** You can make a buttermilk substitute by adding 1/2 cup + 1 tbsp. of cold milk to a small bowl. Stir in 1 tbsp. of white vinegar or lemon juice and stir. Let this mixture stand for 5 minutes, and then proceed with the recipe.

**Freezing Drop Biscuits:** These biscuits freeze wonderfully! Once the biscuits are completely cooled, add to a labeled freezer bag and remove any excess air. Place in the freezer and consume within 1 month.

*Recipe by Dolly (Little Home in the Making)*







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## TACO CASSEROLE

*Family-favourite recipe contributed by Jen McDonald & family*

### **Ingredients:**

1 package of ground beef  
1 small onion (or onion powder)  
1 tsp garlic powder  
2t taco seasoning  
1 cup rice  
2 cups beef broth  
3/4 cup corn  
3/4 cup peas  
1 can tomato saice  
3/4 - 1 cup salsa  
1 cup shredded cheese



### **Instructions:**

- Put all ingredients in a large pot and bring to a boil
- Simmer for 20-30 mins (test rice is soft)
- Editor's note: Add shredded cheese on top and broil in oven for 5-7 mins in oven-safe dish and top with sour cream / full-fat plain greek yogurt and chopped green onion

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## TACO SALAD

*Family-favourite recipe contributed by Laurie-Ann Unrau & family*

### **Ingredients**

1lb lean ground hamburger  
1 head of lettuce  
2 medium tomatoes  
2/3 block grated cheese (approx. 1 cup)  
1 pouch of taco mix  
1 small bottle of Catalina dressing  
1 bag of taco chips

### **Cooking Instructions**

- Fry hamburger
- Let cool and add taco mix
- Mix together the lettuce, tomatoes and cheese
- Crush the taco chips and add all other ingredients
- Pour dressing over the mixture and mix well







# THAI COCONUT CHICKEN SPRING ROLLS BOWL

## with sweet garlic lime sauce

*Family-favourite recipe contributed by Sarah Smith & family*

### INGREDIENTS FOR THE THAI COCONUT CHICKEN

#### MARINADE:

- 1/2 cup canned coconut milk
- 1/4 cup lime juice
- 2 tsp lime zest
- 1 - 2 Tbsp sriracha, to taste for desired heat
- 1 Tbsp agave syrup
- 1 Tbsp olive oil
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1/2 tsp turmeric
- 1/8 tsp ground cinnamon
- 1 Tbsp minced ginger
- 1 Tbsp minced garlic
- Salt
- 1/4 cup chopped cilantro
- 6 boneless skinless chicken thighs,\*  
trimmed of excess fat (about 2 lbs)

### INGREDIENTS FOR THE SWEET GARLIC LIME

#### SAUCE:

- 3 cloves garlic
- 2 tablespoons rice vinegar
- 1/4 cup agave syrup
- 1/4 cup fish sauce
- 1/3 cup lime juice
- 1/3 cup olive oil

### INGREDIENTS FOR THE BOWLS:

- 7-8 ounces rice noodles
- 1/4 cup each of basil, mint, and cilantro (plz  
use all three – they're so good together!)
- 1 serrano pepper
- 1/2 cup chopped peanuts
- 2 avocados
- 2 carrots
- 1 red bell pepper
- 1 cucumber
- 2 lb. marinated chicken thighs



### DIRECTIONS:

- PROTEIN PREP:** Prepare chicken marinade, set aside 1/3 cup marinade. Add remaining marinade to chicken and set in refrigerator for 1-6 hours.
- SWEET GARLIC LIME SAUCE PREP:** Pulse the sauce ingredients together in a blender or food processor.
- VEG PREP:** Mince the herbs, slice the serrano pepper, and peel or julienne cut the vegetables.
- NOODLE COOKING:** Cook your rice noodles
- PROTEIN COOKING:** Preheat grill over medium-high heat. Grill chicken 5-6 minutes, then baste with reserved marinade mixture. Cook on opposite side until chicken is fully cooked. Remove from grill and slice into thin strips.
- BOWL PREP:** Place noodles into 6 bowls, top with chicken and favourite veggies, and pour sweet garlic lime sauce over all. Enjoy!







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## **TORTELLINI SOUP**

*Family-favourite recipe contributed by Laurie-Ann Unrau & family*

### ***Ingredients***

1 onion  
2 garlic cloves  
2 cans beef broth  
1 1/2 cups of water  
375 mL stewed tomatoes  
1/2 cup salsa  
1 tsp basil  
1 small green pepper  
1 small package tortellini

### ***Cooking Instructions***

- Saute onion and garlic cloves
- Mix together the remaining ingredients, boil for 3 min
- Add 1 small green pepper and 1 small package of tortellini
- Simmer for 10 minutes
- Serve with grated cheese









SWEET





# ALMOND SQUARES

*A holiday favourite recipe contributed by Sandra Popkie*

## **Ingredients**

- 2 cup flour
- 4 tbsp icing sugar
- 3/4 cup butter

## **First Layer Instructions**

- Mix flour, icing sugar and butter
- Put in a 9 x 13 pan
- Bake 350F for 15 min

## **Topping Ingredients**

- 6 tbsp butter
- 1 1/2 cup brown sugar
- 3 tsp vanilla
- 3/4 cup whipping cream

## **Instructions**

- Boil 3 mins
- Pour over 1st layer
- Add 1 cup sliced almonds
- Bake 15 mins





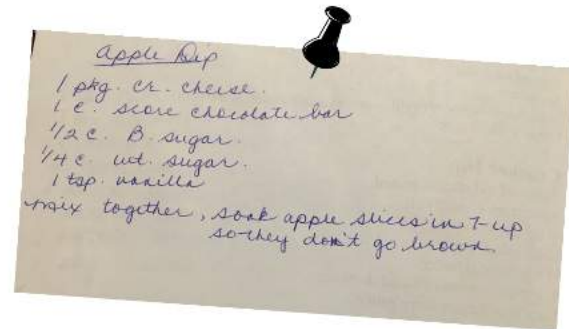


## APPLE DIP

*Family-favourite recipe contributed by Sandra Popkie*

### **Ingredients**

1 pkg cream cheese  
1 e. score chocolate bar  
1/2 cup brown sugar  
1 tsp vanilla



### **Instructions**

Mix together, and enjoy!

**Chef's Tip:** Soak apple slices in 7-Up so they don't go brown







## FAMOUS APPLE SAUCE

*Family-favourite recipe contributed by Lloyd & Jane Brown*



“Apple sauce is too simple to need a recipe. Just peel, slice and cook. Add cinnamon and cream... *and eat.*”

*-Lloyd Brown*










# BACKYARD BANNOCK

Family-favourite recipe contributed by Gianne Stover & family

**Backyard Bannock** **Breads**

3 cups flour	1
1 tsp salt	$\frac{1}{2}$
2 Tbsp baking powder	$\frac{2}{3}$
1/4 cup butter, melted	2 $\frac{1}{2}$
1-1/2 cups water	$\frac{1}{2}$



doable.com

\* Knead, wrap around a stick, bake over a campfire, tell funny stories, fill with jam.



# “CARRIE’S” BANANA BREAD

Family-favourite recipe contributed by Gianne Stover & family

**Carrie’s Banana Bread** **Desserts**

Mix:

1-1/4 cups white sugar

1/2 cup marg **1**

2 large eggs

Bake at 350 for 1 hour. **3**

Slather with real butter while it’s still warm!

Add: **2**

4 mashed bananas

1/2 cup buttermilk \*


1 tsp vanilla

2-1/2 cups flour

1 tsp baking soda

1 tsp salt

2 cups chocolate chips



\*Add 1 Tbsp vinegar to milk to make buttermilk







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## **BROWNIES**

*Family-favourite recipe contributed by Layla Purdy & family*

### **Ingredients:**

- 1/2 cup butter or coconut oil
- 1/4 cocoa
- 2 eggs
- 1 cup white sugar
- 3/4 cup all purpose flour (wheat or gluten free)
- 1/8 tsp salt

### **Directions:**

1. Preheat oven to 350F.
2. Melt butter or oil and cocoa in small saucepan, stirring as it melts. Remove from heat and allow to cool slightly.
3. Beat eggs in a medium bowl until frothy.
4. Add sugar, flour and salt. DO NOT STIR YET.
5. Pour in cocoa mixture (make sure it's cooled enough as to not cook eggs) and stir to combine.
6. Scrape batter into a greased 8x8 pan.
7. Bake for approx. 20 min until edges begin to pull away from sides of pan.
8. Drizzle with melted white chocolate.







## FAVOURITE CHOCOLATE CHIP COOKIES

*Family-favourite recipe contributed by Rochelle Hogg & family*

### **Ingredients:**

- 2 cup butter softened
- 2 cup white sugar
- 2 cup packed brown sugar
- 4 eggs room temperature
- 1 tbsp pure vanilla extract
- 2 tsp baking soda
- 1 tbsp hot water
- 1 tsp salt
- 6 cups all purpose flour
- 4 cups milk chocolate chips



### **Directions:**

1. Preheat oven to 350F
2. Beat butter, white sugar and brown sugar with mixer until smooth
3. Beat in eggs, one at a time
4. Add vanilla
5. Dissolve baking soda in hot water add to batter
6. Add salt
7. Add flour
8. Hand mix chocolate chips, a cup at a time
9. Drop onto non stick baking sheet by spoonful about 2 inches apart
10. Bake until edges start browning approximately 10 minutes
11. Cool on baking sheets and few minutes then move to wire rack or parchment paper to cool completely







## CINNAMON CRISPS

*Family-favourite recipe contributed by Joyce Dokter & family*

1 tsp Cinnamon

1/3 cup Sugar

Butter that is melted. Do not use margarine as it is too watery and takes longer for tortillas in oven and not as tasty.

10 Flour tortillas (10")

### DIRECTIONS:

### CINNAMON CRISPS

1. Preheat oven to 350 degrees. Combine cinnamon & sugar. Set aside.
2. Working with 3 tortillas at a time, coat both sides of the tortilla with butter and sprinkle each side lightly with cinnamon sugar.
3. Stack 3 tortillas and using a pizza cutter, cut tortillas into 12 wedges. Place on a baking sheet and bake 8-11 minutes or until crisp.



## FRUIT SALSA (TRY WITH THE CRISPS!)

*Family-favourite recipe contributed by Joyce Dokter & family*

### FIRST FRUIT SALSA

2 cups peeled, cored, and diced apple

2 tbsp fresh lemon

3 tbsp brown sugar

1/4 tsp cinnamon

1 tsp cornstarch dissolved in 1 tsp water

Cook for until apples are tender.

### SECOND FRUIT SALSA

2 Granny smith apples

1 Lemon

1 cup Melon

1/2 lb Raspberries

1 lb Strawberries

4 tbsp Preserves









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## CINNAMON ZUCCHINI CAKE

*Family-favourite recipe contributed by Jen McDonald & family*

### **Ingredients:**

- 3 eggs
- 1/2 cup olive oil
- 1/2 cup apple sauce
- 3/4 cup sugar
- 3/4 cup brown sugar
- 2 tsp vanilla
- 2 1/2 cup flour
- 1/4 tsp baking powder
- 2 tsp baking soda
- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg (1 tsp pumpkin spice)
- 2 cups zucchini



### **Frosting**

- 8 oz cream cheese, softened
- 1/4 cup butter, softened
- 3 cups powder sugar
- 1 tsp vanilla

### **Directions:**

1. Beat wet ingredients, and then add dry ingredients and mix well
2. Fold in zucchini and pour into a greased pan
3. Bake at 350F for 40-45 min
4. Remove, let cool
5. Beat together frosting and spread over cake once cooled







# COOKIES & SQUARES

*Family-favourite recipes contributed by Cindy Waitr & family*

<p><b>Chocolate Chip Cookies</b></p> <p>Cream together:            ½ cup butter, softened            ½ cup brown sugar            ½ cup white sugar            ½ cup oatmeal            ¼ cup vanilla pudding powder            Then mix in: 1 egg            ½ t vanilla            ½ T water            Then add:            1 1/8 cups flour            ½ t baking soda            ½ t salt            ½-1 cup dark chocolate chips            Bake at 375 for approx 9 min.</p>	<p><b>Soft Ginger Snaps</b></p> <p>Cream together:            1 ½ cups margarine, softened            2 cups sugar            ¼ cup molasses            Then mix in: 2 eggs            Then add:            4 ½ cups flour            2 t ginger            1 T cinnamon            2 t baking soda            Dip balls into sugar and bake at            375 for approx 9 min.            (Makes 60 cookies)</p>	<p><b>Gluten Free Peanut Butter Cookies</b></p> <p>1 cup peanut butter, softened            ½ cup sugar            1 egg            Flatten balls with fork and bake at            375 approx 7 min.</p>
<p><b>Raisin Drop Cookies</b></p> <p>1 cup water            2 cups raisins            Boil for 5 min. then set aside.            Cream: 1 cup margarine (softened)            and 2 cups sugar            Then mix in: 3 eggs            1 t vanilla            raisin mixture            Then add: 4 ½ cups flour            1 t baking powder            1 t baking soda            1 t salt            1 t cinnamon            (optional: 1 t nutmeg)            Bake at 375 for approx 9 min.</p>	<p><b>Sugar Cookies</b></p> <p>Cream: ½ cup softened margarine            or butter and 1 cup sugar            Mix in: 1 egg, 1 T milk and            1 t vanilla            Then add: 2 cups flour            1 t baking powder            ½ t salt</p> <p>Roll out and cut into shapes and            bake at 375 for approx 7 min.</p>	<p><b>Chocolate Haystacks</b></p> <p>½ cup margarine            1 cup brown sugar            ½ cup Rogers Golden Syrup            1/3 cup No Name cocoa</p> <p>Boil till really bubbly and steamy.            Remove from heat and add            1 t vanilla, 2 ½ cups oatmeal, and            1 cup coconut</p> <p>Drop spoonfuls onto pan and cool.</p>
<p><b>Double Chocolate Chip Cookies</b></p> <p>Cream: 1 cup softened margarine            2 cups sugar            ¾ cup cocoa            Then mix in: 2 eggs and            1 T water            Then add: 2 cups flour            1 t baking soda            1 t salt            1-2 cups chocolate chips            Bake at 375 for approx 9 min.</p>	<p><b>Puffed Wheat Squares</b></p> <p>½ cup margarine            ½ cup Rogers Golden Syrup            1 cup brown sugar            1/3 cup No Name cocoa            (Optional: leave out cocoa)</p> <p>Boil till bubbly and steamy.            Remove from heat and add            1 t vanilla. Stir in 8 cups puffed            wheat and flatten into a            9 x 13 inch pan. Cut when cool.</p>	<p><b>Rice Krispie Squares/ Granola Bars</b></p> <p>Melt together ¼ cup margarine            and 50 large marshmallows            Then add 1 t vanilla.            Then add 7 cups Rice Krispies</p> <p>(or for granola bars: stir in a total            of 7 cups of granola, seeds, nuts,            coconut, bran cereal, craisins,            chocolate chips, etc. and flatten in a            9 x 13 inch pan)</p>

**Chef's Notes:**

- Use a 2T cookie scoop (except for drop cookies)
- Whole wheat flour can be substituted for most of the cookie recipes except the sugar cookies







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## CRACKER TOFFEE

*Dangerously delicious recipe contributed by Tracy Woods & family*

### **Ingredients**

- 35 saltine crackers
- 1 stick butter
- 1/2 cup brown sugar
- about 1 1/2 cups chocolate chips



### **Directions**

1. Line a jelly roll pan or large, rimmed cookie sheet with foil. Put the crackers in a single layer on the pan. In a saucepan, melt the butter and brown sugar over medium-high heat until it's melted and blended well. Bring to a boil and boil it 3 minutes without stirring.

2. Spread the butter/sugar mixture over the crackers. Bake it 7 minutes at 400 degrees. After removing from the oven, sprinkle it with chocolate chips. Let them stand on the hot candy for 5 minutes, then spread the chocolate evenly over the top.

3. Cool and then refrigerate till set. Break into pieces.







## DESSERTS UPON DESSERTS!

*Family-favourite recipes contributed by Cindy Waitr & family*

<p><b>Apple/fruit Crisp</b></p> <p>Mix together: 8-10 chopped apples (or 4-5 cups any fruit)  <math>\frac{1}{2}</math> cup sugar  <math>\frac{1}{2}</math>-1 T cinnamon  1-2 T flour</p> <p>Put in baking dish (9x13 or round)</p> <p>Mix together topping:  <math>\frac{1}{2}</math> cup softened (not melted) butter  <math>\frac{1}{2}</math> cup brown sugar  1 cup flour (I use whole wheat)  2 cups oatmeal  (topping should be crumbly)</p> <p>Bake at 375 for approx 25 min.</p>	<p><b>Peanut Butter Pie</b>  (Margaret Coulson's recipe!)</p> <p>Bottom crust:  Mix: <math>\frac{1}{4}</math> cup softened butter  <math>\frac{1}{4}</math> cup peanut butter  2 <math>\frac{1}{2}</math> cups Graham or Oreo crumbs</p> <p>Press into bottom of 9x13 dish.</p> <p>Middle layer: mix with hand mixer until smooth:  8 oz pkg softened cream cheese,  <math>\frac{1}{2}</math> cup sugar, <math>\frac{1}{2}</math> cup peanut butter (or more if you really like peanut butter), 2 t vanilla, and 4 eggs</p> <p>then fold in 1 large tub cool whip.</p> <p>Put on top of the bottom layer.</p> <p>Swirl in chocolate sauce on top and freeze.</p>	<p><b>Rhubarb Cake</b></p> <p>Mix together: <math>\frac{1}{2}</math> cup oil  1 <math>\frac{1}{2}</math> cups sugar  1 egg  1 t vanilla</p> <p>Then add: 1 cup sour milk  2 cups chopped rhubarb</p> <p>Then add: 2 cups flour (I use whole wheat)  1 t baking soda</p> <p>Put into a 9x13 baking dish.</p> <p>Sprinkle on topping:  <math>\frac{1}{2}</math> cup brown sugar  1 T cinnamon</p> <p>Bake at 375 for approx 25 min.</p>
<p><b>Chocolate Cake In a Mug</b></p> <p>Mix in large soup mug:  <math>\frac{1}{8}</math> cup sugar  <math>\frac{1}{8}</math> cup No Name cocoa  <math>\frac{1}{8}</math> cup chocolate chips  <math>\frac{1}{4}</math> cup flour (I use whole wheat)  <math>\frac{1}{2}</math> t baking powder  Pinch of salt</p> <p>Then add and mix: <math>\frac{1}{8}</math> cup oil  1 egg  <math>\frac{1}{2}</math> t vanilla  <math>\frac{1}{8}</math> cup milk</p> <p>Bake in microwave for 3 min.</p> <p>Dump and enjoy!  (white cake – leave out cocoa and chocolate chips)</p>	<p><b>Mocha Pudding</b></p> <p>Mix together: <math>\frac{1}{4}</math> cup oil, <math>\frac{1}{2}</math> cup sugar, 1 egg, 1 cup milk and 1 t vanilla</p> <p>Then add: 1 <math>\frac{1}{4}</math> cup flour (I use whole wheat), 1 T baking powder, 1 T instant coffee granules and <math>\frac{1}{2}</math> t salt</p> <p>Pour batter into a baking dish.</p> <p>In separate bowl whisk together:  <math>\frac{1}{2}</math> cup No Name cocoa  2 T corn starch  1 cup sugar  2 <math>\frac{1}{2}</math> cups water</p> <p>Pour on top of cake batter.</p> <p>Bake at 375 for approx 40 min.</p>	<p><b>Pineapple Up Side Down Cake (James favourite)</b></p> <p>In the bottom of 9x13 baking dish mix together: <math>\frac{1}{4}</math> cup melted butter  <math>\frac{1}{2}</math> cup brown sugar  1 can pineapple</p> <p>In a separate bowl mix together:  <math>\frac{1}{2}</math> cup oil, 1 cup sugar and 2 eggs</p> <p>Then mix in: 1 cup milk and <math>\frac{1}{2}</math> T vanilla</p> <p>Then add: 2 cups flour (I use whole wheat), 1 T baking powder and <math>\frac{1}{2}</math> t salt. Pour cake batter on top of pineapple mixture.</p> <p>Bake at 375 for approx 30 min.</p>
<p><b>Chocolate Zucchini Cake</b></p> <p>Mix together: <math>\frac{1}{2}</math> cup oil  1 <math>\frac{1}{2}</math> cups sugar  <math>\frac{1}{2}</math> cup No Name cocoa</p> <p>Then mix in: 2 eggs  1 t vanilla  <math>\frac{1}{2}</math> cup sour milk</p> <p>2 cups grated raw zucchini</p> <p>Then add: 2 <math>\frac{1}{2}</math> cups flour (I use whole wheat), 1 t baking soda  1 t baking powder, 1 t salt  1 cup dark chocolate chips</p> <p>Bake at 375 for approx 25 min</p>	<p><b>Bun/cinnamon bun Dough</b></p> <p>Mix together: 8 cups flour (I use half whole wheat and half white)  <math>\frac{1}{4}</math>-<math>\frac{1}{2}</math> cup sugar  2 T instant yeast  <math>\frac{1}{2}</math> T salt</p> <p>Then add: 3 cups warm water, <math>\frac{1}{4}</math> cup oil and 1 egg</p> <p>Knead dough then let it rise. Then form into buns or cinnamon buns.</p> <p>Let rise again then bake approx. 12 minutes at 375 (longer for cinnamon rolls)</p>	<p><b>Butter Icing</b></p> <p>Mix <math>\frac{3}{4}</math> cup softened butter  <math>\frac{1}{4}</math> cup whipping cream  1 t vanilla</p> <p>Approx. 3 cups icing sugar (add <math>\frac{1}{3}</math> cup No Name cocoa to softened butter for chocolate icing)</p> <p><b>Cream Cheese Icing</b>  <math>\frac{1}{2}</math> 8oz pkg cream cheese (softened)  1 t vanilla  Approx 3 cups icing sugar</p>









## “GRANDMA STOVER’S” DONUTS

Family-favourite recipe contributed by the Stover family



### Grandma Stover's Doughnuts

2 Cups milk  
 1/2 tsp salt  
 1/2 cup marg (or butter, melted) *6 cups flour*  
 3 eggs *2 T yeast*  
 1/2 cup white sugar  
 1 cup mashed potatoes (no milk or butter added)  
 2 tsp nutmeg

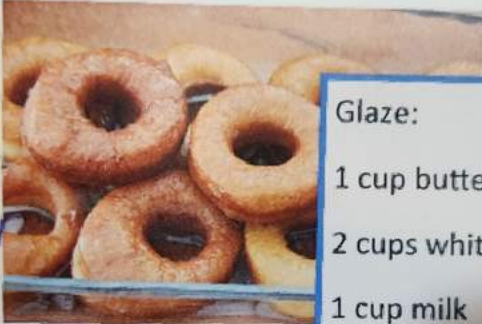
*\*Knead this dough and let it rise, punch down and rise again, use donut cutter. Fry in pan of hot oil till golden.*

### Breads

Make for Family Day.

Glaze:  
 1 cup butter (or marg)  
 2 cups white sugar  
 1 cup milk  
 2 cups icing sugar  
 2 tsp vanilla  
 \* boil 1 min. in pan, dip donuts in!

*oil  
275°*



## FLAP JACKS

Family-favourite recipe contributed by Terina Purdy & family

### Ingredients:

- 2 cups all purpose flour (wheat or gluten free)
- 1 1/2 tsp baking soda\*
- 1/2 tsp salt
- 2 eggs
- 2 cups sour milk
- 2 tbsp melted butter or coconut oil

### Directions:

1. Pre-heat a frying pan or skillet (medium)
2. Combine dry ingredients together
3. Beat eggs into milk then gradually add to flour mixture. Add butter or oil.
4. Working in batches, ladle a generous 1/4 cup batter for each pancake onto the preheated pan and cook until bubbles appear. Flip and cook until bottom is lightly browned, 2 to 3 minutes
5. Repeat with remaining batter

\* For thinner flapjacks add only 1/2 tsp of baking soda







## FRENCH TOAST CASSEROLE

*Family-favourite recipe contributed by Debbie Hebert*

### **Ingredients:**

- 1 loaf texas toast
- 1/2 cup melted butter
- 4 eggs
- 1 cup brown sugar
- 1 1/2 cup milk
- 1 tsp vanilla
- powdered sugar to sprinkle



### **Directions:**

1. Melt butter in microwave & add brown sugar. Stir until mixed
2. Pour butter/sugar mix into bottom of 9x11 pan. Spread around
3. Beat eggs, milk & vanilla
4. Lay single layer of texas toast in pan
5. Spoon 1/2 egg mixture on bread
6. Add 2nd layer of toast
7. Spoon on remaining egg mixture
8. Cover & chill overnight
9. Cover and bake at 350C for 30 min, remove cover for last 15 min (45 min total)
10. Sprinkle with powdered sugar
11. Serve with warm maple syrup

## “GIANNE’S” FRUIT CRISP

*Family-favourite recipe courtesy of Gianne Stover’s kitchen*

Gianne’s Fruit Crisp	Desserts
Put fruit (peaches, strawberries, rhubarb, apples, or raspberries) on bottom of a 9x13 pan. Mix in 1/4 cup corn starch so juices will thicken.	
Crisp: 1 cup marg 2 cups brown sugar 1 cup flour (or coconut for gluten free) 1-1/2 cups rolled oats	Spread crisp on-top of fruit. Bake at 350 for 1 hour.
Invite your parents for supper	







## FUDGE PUDDING

Crowd-pleasing recipe contributed by Marie Hilchie & family

1. Combine in baking dish

1 cup flour  
2 tsp baking powder  
1/2 tsp salt  
3/4 cup sugar (little less)  
3 Tbs cocoa

2. Prepare topping in small dish

3/4 cup walnuts  
3/4 cup brown sugar (less)  
1 tsp corn starch  
2 TBSP Cocoa  
sprinkle part.

3. In measuring cup

1/2 cup milk  
1 tsp vanilla  
2 TBSP oil

4. Pour milk mixture in above ingredients  
mix well - will be stiff

5. Put topping on top

6. Now add 1 3/4 cup of hot water on top.

7. Cook at 350° for 40 mins







## I CAN'T BELIEVE IT'S A COOKIE

*Family-favourite recipe contributed by Tammy Phillips & family*

*Makes approx. 25 cookies*

### **Ingredients**

1 cup peanut butter  
1/2 cup sugar  
1 egg  
1/2 cup coconut  
1/2-1 cup chocolate chips

### **Instructions**

- Mix ingredients together
- Shape into balls
- Press with fork
- Bake at 350F for 10 minutes









# LEMON CHEESECAKE

Family-favourite recipe contributed by Trudie Nel & family

## RECIPE

Lemon Cheesecake

FROM THE KITCHEN OF Trudie Nel RATING ★★★★★

SERVES 8-10 CALORIES/SERVING Lots PREP TIME: † 30 min COOK TIME: † 55 min

INGREDIENTS	DIRECTIONS
1 pk lemon jello	1. Dissolve jello in boiling water, cool until slightly thickened
1 c boiling water	
2-3 c graham cracker crumbs	2. Mix $\frac{3}{4}$ of crumbs with melted butter and press into 9x9" pan to form the crust. Save rest to sprinkle on top
$\frac{1}{4}$ lb butter - (1 stick) melted	
8 oz cream cheese	3. Beat evaporated milk until stiff
$\frac{3}{4}$ c granulated sugar	4. In separate bowl beat cream cheese, sugar, lemon juice and zest until smooth and creamy
1 can well chilled evaporated milk	
zest of 1 lemon grated	
$\frac{1}{4}$ c lemon juice	

evaporated milk  
zest of 1 lemon grated  
 $\frac{1}{4}$  c lemon juice

5. Mix # 3, 4 and 1 together and pour into crust
6. Chill for 3 hours or more in fridge
7. Sprinkle remaining crumbs on top of cheesecake.
8. Slice and enjoy!







# MALVA PUDDING

Family-favourite recipe contributed by Larissa De Freitas & family

Malva pudding

## RECIPE

Similar in taste to sticky toffee pudding but better.

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FROM THE KITCHEN OF De Freitas family

RATING ★★★★★

SERVES	CALORIES/SERVING	PREP TIME	COOK TIME
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**INGREDIENTS**

- 1) 1 cup sugar, 1 tbsp butter  
1 egg, 1 tbsp apricot jam
- 2) 1 cup milk + 1 cup flour
- 3) 1 tsp baking soda, 1 tbsp vinegar
- 4) Dash of salt

Oven: 325 F / 180 C for 30-45 min or till golden brown toothpick test.

Syrup: 1c butter, 1/2c water  
1c sugar,  
1 cup cream + 1 tsp vanilla  
(use all the syrup)

**DIRECTIONS**

Mix together in large bowl

Add a little bit at a time to above while mixing

Disolve soda in vinegar and add to above add to above and mix. Pour in oven safe baking dish with a lid

- cook together in small pot on stove while above bake.

add cream + vanilla when sugar, butter is dissolved.

Pour syrup over baked pudding.

WORLD OF PRINTABLES







## OATMEAL CHOCOLATE CHIP COOKIES

*Family-favourite recipe contributed by Adrianna Kozak & family*

### OATMEAL CHOCOLATE CHIP COOKIES

*Karina Hunter*

- |  |  |
|--|--|
| 1 2 cups margarine                                 | 2 4 cups oatmeal                                       |
| <sup>3</sup> / <sub>4</sub> 1 1/2 cups brown sugar | <sup>3</sup> / <sub>4</sub> 1 1/2 cups chocolate chips |
| <sup>3</sup> / <sub>4</sub> 1 1/2 cups white sugar | 3/4 cup walnuts  |
| 2 4 eggs   | <sup>1</sup> / <sub>2</sub> 1 cup coconut              |
| 1 2 tsp. baking soda                               | <sup>1</sup> / <sub>4</sub> 3 1/2 cups flour           |
| <sup>1</sup> / <sub>2</sub> 1 tsp. salt            |  |

Cream margarine; add brown and white sugar and eggs. Beat well. Stir salt, soda and flour together; add to mixture. Stir in oatmeal. Add chocolate chips, walnuts and coconut; mix well. Spoon onto greased cookie sheets. Bake at 350°F for approximately 10 to 15 minutes. Cookies should still be soft when taken out of the oven.







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## OREO CHEESECAKE COOKIES

*Family-favourite recipe contributed by Jen McDonald & family*

### **Ingredients**

- 1 block cream cheese
- 1 cup salted butter, softened
- 1 1/2 cup sugar
- 2 1/4 cup flour
- 15-20 oreos, crushed

### **Instructions**

- Beat cream cheese and butter until light and fluffy
- Add in sugar, then flour, in small increments while mixing on low
- Fold in oreos
- Place in a glass baking dish, cover with plastic wrap and refrigerate for 2 hours
- Bake at 350F for 10-11 in (edges should just be browning)









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## “MOIST” PINEAPPLE BANANA BREAD

*Family-favourite recipe contributed by Rachel Bennett & family*

Moist Pineapple Banana Bread takes a tropical twist on classic banana bread, using crushed pineapple and coconut.

### **Ingredients**

- 1/2 cup butter softened
- 1 cup sugar
- 2 eggs
- 1/2 cup mashed ripe banana
- 1/3 cup drained crushed pineapple
- 1/2 cup sweetened flaked coconut
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- optional: 1/2 to 1 tsp. pineapple extract



### **Directions**

1. In a bowl, cream butter and sugar. Beat in eggs. Stir in banana, pineapple and coconut (add pineapple extract now if using). Combine dry ingredients; stir into creamed mixture just until combined. Spoon into a greased 8-in. x 4-in. loaf pan.
2. Bake at 350F degrees for 65-70 minutes or until toothpick test comes out clean.
3. Cool in pan 10 minutes; remove to a wire rack.







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## **“EASY” PINEAPPLE POKE CAKE**

*An easy-breezy refreshing recipe contributed by the Bennett family*

### **Ingredients**

- 1½ cups white sugar
- 2 tsp baking soda
- 2 cups flour
- 2 eggs
- ½ tsp salt
- 14 oz. can crushed pineapple

### **Sauce:**

- ½ cup cream/milk
- ½ cup butter
- 1 tsp vanilla
- ¾ cups sugar



### **Instructions**

1. Mix eggs, sugar, crushed pineapple, baking soda, flour and salt together. Do NOT drain pineapple juice.
2. Bake at 325 for 40-45min in a 9" X 13" pan. Top will be golden/dark brown when finished.
3. Once cake is completely cooled, poke holes all over the top with a fork.
4. To make sauce: boil together sugar, cream, butter and add vanilla last.
5. Pour sauce over entire cake. Allow to soak in. Serve.







# “KAREN’S” PUMPKIN DELIGHT

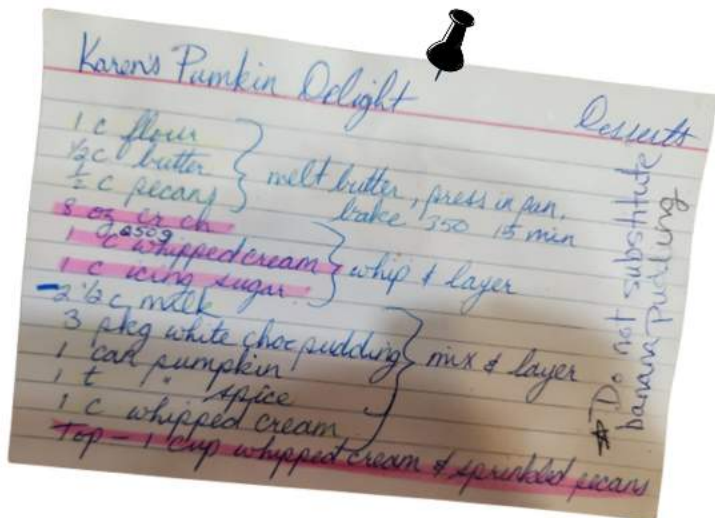
Family-favourite recipe contributed by Gianne Stover & family

## Ingredients

1 cup flour  
1/2 cup butter  
1/2 cup pecans

8 oz cream cheese  
1 cup whipped cream  
1 cup icing sugar

2 1/2 cup milk  
3 pkg white chocolate pudding  
1 can pumpkin  
1 tsp pumpkin spice  
1 cup whipped cream



## Directions

1. Melt butter, mix flour butter and pecans, press in pan
2. Bake 350F for 15 min, let cool
3. Whip cream cheese, whipped cream and icing sugar
4. Mix milk, white chocolate pudding, pumpkin puree & spice and whipped cream
5. Layer the two and top with 1 cup whipped cream and sprinkled pecans

**Chef's Note:** Don't substitute banana pudding (Karen sounds pretty serious... don't try this at home, kids!)







# RHUBARB CAKE WITH BUTTER SAUCE

*Family-favourite recipe contributed by Joyce Dokter & family*

## Ingredients

### For the cake

- 4 cups all-purpose flour
- 2 cups granulated sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 4 cups rhubarb diced (see note below about using frozen rhubarb)
- 2 cups milk
- 6 tablespoons butter melted



### For the butter sauce

- 1/2 cup 1 stick butter
- 1 cup sugar
- 3/4 cup heavy cream

## Instructions

*SPRINKLE WITH CINNAMON* —

1. Preheat oven to 350° F. In a large bowl, whisk together the flour, sugar, baking powder and salt. Add the diced rhubarb, milk and melted butter. Stir just until combined. ←
2. Pour the batter into a greased 9 x 13 inch baking pan. Bake for 45 minutes or until a toothpick inserted comes out clean.
3. Remove from the oven and cool
4. To make the butter sauce, combine the butter sugar and cream in a heavy saucepan. Bring to a boil over medium heat and boil for 1 minute stirring frequently. Remove from heat and let cool slightly.
5. To serve, cut pieces of cake and serve with a generous amount of warm butter sauce. The sauce can be gently reheated on the stove or in the microwave if necessary.

## Notes

To use frozen rhubarb: thaw the rhubarb first and let any excess liquid drain off. Don't squeeze any liquid out, just drain what naturally thaws out of the rhubarb.

Cranberry Cake recipe adapted from [A Farm Girl Dabbles](#).









## RICOTTA COOKIES

*Family-favourite recipe contributed by Debbie Hebert & family*

### **Ingredients**

- 1/2 cup (125 mL) unsalted butter, softened
- 1 cup (250 mL) granulated sugar
- 1 egg
- 1 cup (250 mL) ricotta cheese
- 1 tsp (5 mL) vanilla
- 2 cups (500 mL) all-purpose flour
- 1/2 tsp salt
- 1/4 tsp each baking soda and baking powder

### **Icing**

- 1/2 cup (125 mL) cream cheese, softened
- 1/4 cup (60 mL) unsalted butter, softened
- 1 1/2 cup (375 mL) icing sugar
- 1/2 tsp vanilla
- Silver dragees



### **Directions:**

1. In a large bowl, whisk together butter, sugar, egg, ricotta cheese and vanilla
2. In a separate bowl, whisk together flour, salt, baking soda and baking powder; stir into ricotta mixture
3. Drop by generous 1 tbsp, about 2 inches apart, onto parchment paper-lined baking sheet. Bake at 350F until bottoms are golden (12-14 min).
4. Transfer to rack and let cool

### **Icing**

In bowl, beat cream cheese with butter, beat in icing sugar until thick and creamy. Beat in vanilla. Spread over tops of cookies; decorate with dragees. Refrigerate until icing is firm, about 30 min







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# SNICKERDOODLES

*Family-favourite recipe contributed by Stella Purdy & family*

## **Ingredients**

- 1 1/2 cups white sugar
- 1 cup unsalted butter, softened
- 2 eggs
- 2 tsp vanilla
- 2 3/4 cups all purpose flour (wheat or gluten free)
- 2 tsp cream of tartar
- 1 tsp salt

## **Cinnamon Sugar Coating**

- 2 tbsp white sugar
- 2 tsp ground cinnamon

## **Directions:**

1. Preheat oven 400F
2. Beat sugar, butter, eggs and vanilla in large bowl until smooth and creamy.
3. Whisk flour, cream of tartar, baking soda and salt together in medium bowl.
4. Gradually add to butter mixture just until combined.
5. Shape dough into walnut size balls and roll in cinnamon-sugar mixture.
6. Bake until cookies are set but not too hard, approximately 8 minutes.
7. Transfer to cooling racks immediately.







# STRAWBERRY COFFEE CAKE

*Award-winning recipe contributed by Sandra Popkie*

## Ingredients

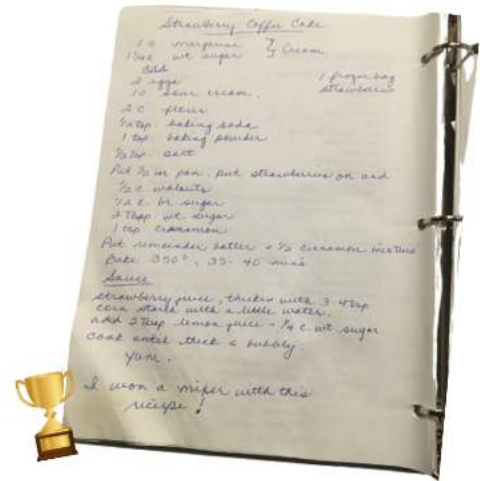
- 1 cup margarine
- 1 1/4 cup sugar
- 2 eggs
- 1 cup sour cream
- 2 cups flour
- 1/2 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1 frozen bag of strawberries

## Directions

1. Cream margarine and sugar in a large bowl
2. Add eggs, sour cream and dry ingredients
3. Put 1/2 the mixture in pan, put strawberries on top
  - + 1/2 cup walnuts
  - + 1/2 cup brown sugar
  - + 2 tbsp sugar
  - + 1 tsp cinnamon
4. Put remaining batter and 1/2 cinnamon mixture in pan and bake at 350F for 35-40 min

## Sauce

Strawberry juice, thicken with 3-4 tsp corn starch with a little water  
Add 2 tbsp lemon juice & 1/2 cup sugar  
Cook until thick and bubbly. Yum







# STRAWBERRY YELLOW SHEET CAKE

*A birthday staple contributed by Dan & Priscilla Du Preez*

## **For the Yellow Sheet Cake**

- 2 cups (8 ounces or 227 grams) cake flour
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- $\frac{2}{3}$  cup (5.35 ounces or 152 grams) unsalted butter, at room temperature
- 1  $\frac{2}{3}$  cup (11.65 ounces or 330 grams) granulated sugar
- $\frac{1}{3}$  cup tightly packed (2.5 ounces or 71 grams) light OR dark brown sugar
- 4 large eggs, at room temperature
- $\frac{2}{3}$  cup (5.35 ounces or 157 grams) canola oil
- $\frac{2}{3}$  cup (5.35 ounces or 157 grams) buttermilk, at room temperature
- 1 tbsp pure vanilla extract



## **For the Strawberry Frosting (Priscilla's version)**

Blend until smooth:

- 1 container of Betty Crocker vanilla icing at room temperature
- 1 tsp beet juice or a small cooked beet (for colour)
- $\frac{1}{2}$  cup frozen strawberries
- pinch or two of kosher salt (to balance the insane sweetness!)

*Chef's note: Do not use pickled beet juice! If you don't have beets, omit*

## **Directions**

1. Position a rack in the center of the oven and preheat the oven to 350°F. Generously spray a 9 x 13-inch pan with cooking spray and line the bottom with parchment paper. Spray the parchment.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. With an electric or stand mixer, combine the butter and sugars.
4. Beat on medium until light, fluffy, and doubled in volume, 3 to 4 min.
5. Reduce the mixer to low and add the eggs one at a time, adding the next egg only after the previous one has been fully incorporated, scraping down the bottom and sides of the bowl after each addition.
6. With the mixer on low, slowly pour in the oil, followed by the buttermilk and vanilla, and beat until the mixture is smooth, 3 to 4 minutes.
7. Gradually add dry ingredients and beat until just combined. Scrape down the bottom and sides of the bowl once more, and beat on low for an additional 30 seconds.
8. Pour the batter into pan and smooth the top.
9. Bake the cake. Bake for 40 to 45 minutes. When done, the top of the cake should bounce back when gently pressed and a skewer inserted into the centre of the cake should come out with a few crumbs attached.
10. Cool completely in the pans on a wire rack before frosting.

**Baker's tip: Use room temperature milk and eggs.** *If batter starts to curdle at any time, add a tbsp of the flour, and mix until it smooths out again. The flour helps the liquid and fat come back together and creates a smooth, lump-free mixture. The most common cause of broken cake batter is cold eggs. When cold eggs are added to room temperature batter they bring down the temperature of the entire mixture and cause it to break. The fat solidifies and turns into little chunks. The same thing can happen if you add cold milk.*

*Recipe by Michelle (Hummingbird High)*









# “GRANNIE’S” PANCAKES (SWEDISH PANCAKES)

*Family-favourite recipe contributed by Kenzie Stover & family*







## TRES LECHES (MILK CAKE)

*A festive Mexican staple contributed by Käthe Detert & family (handed down from Käthe's parents, Canadian missionaries in Mexico)*

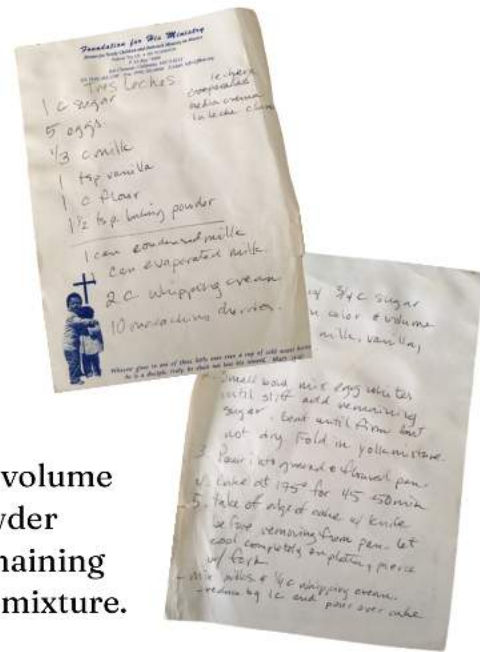
*A tres leches cake is a sponge cake that is soaked in three kinds of milk. Though the cake is saturated in liquid, it's not dense — tres leches is known for its light and fluffy texture.*

### Ingredients

- 1 cup sugar
- 5 eggs, separated into whites and yolks
- 1/3 cup milk
- 1 tsp vanilla
- 1 cup flour
- 1 1/2 tsp baking powder

### Milk mixture:

- 1 can condensed milk
- 1 can evaporated milk
- 2 cups whipping cream
- 10 maraschino cherries



### Ingredients

1. Beat yolks with 3/4 sugar until light in colour & volume doubled. Add milk, vanilla, flour and baking powder
2. In small bowl, mix egg whites until stiff. Add remaining sugar. Beat until firm but not dry. Fold into yolk mixture.
3. Pour into greased and flour'd pan
4. Bake at 175C for 45-50 min
5. Take off edge of cake with knife before removing from pan, let cool completely on platter, pierce with fork
6. Mix milks and 1/4 cup whipping cream
7. Reduce by 1 cup and pour over cake
8. Chill the milk-soaked cake overnight. Next day, top with whipped cream and fruit.







# TURTLE SQUARES

*Family-favourite recipe contributed by Sandra Popkie*

## **Filling**

- 1/2 cup sweetened condensed milk
- 1/2 cup brown sugar
- 1/2 cup butter
- 2 tbsp corn syrup

**Instructions:** Heat over medium stirring all the while until it comes to a boil, slowly, 5 min

Take off heat, stir for 2 min

Put on top - let cool

## **Bottom - while filling is cooling**

- 1 cup butter (melted, cooled)
- 1 3/4 cup rolled oats (not instant)
- 1 cup packed brown sugar
- 3/4 cup flour
- 1/4 cup cocoa
- 1/2 tsp baking soda
- 1/2 cup chopped pecans

**Instructions:** Press into 9x13 greased pan at 350F for 15 min

## **Topping**

- 2/3 cup chocolate chips
- 2 tbsp butter

**Instructions:** Melt and spread over cool filling, and cut into small squares







## WAFFLES

*Family-favourite recipe contributed by Joyce Dokter & family*

3 EGGS

1  $\frac{1}{4}$  C. MILK +  $\frac{1}{4}$  C. MILK IF YOU NEED TO THIN BATTER A BIT

6 TBSP. MELTED BUTTER

1 TSP. SUGAR

1  $\frac{3}{4}$  C. FLOUR

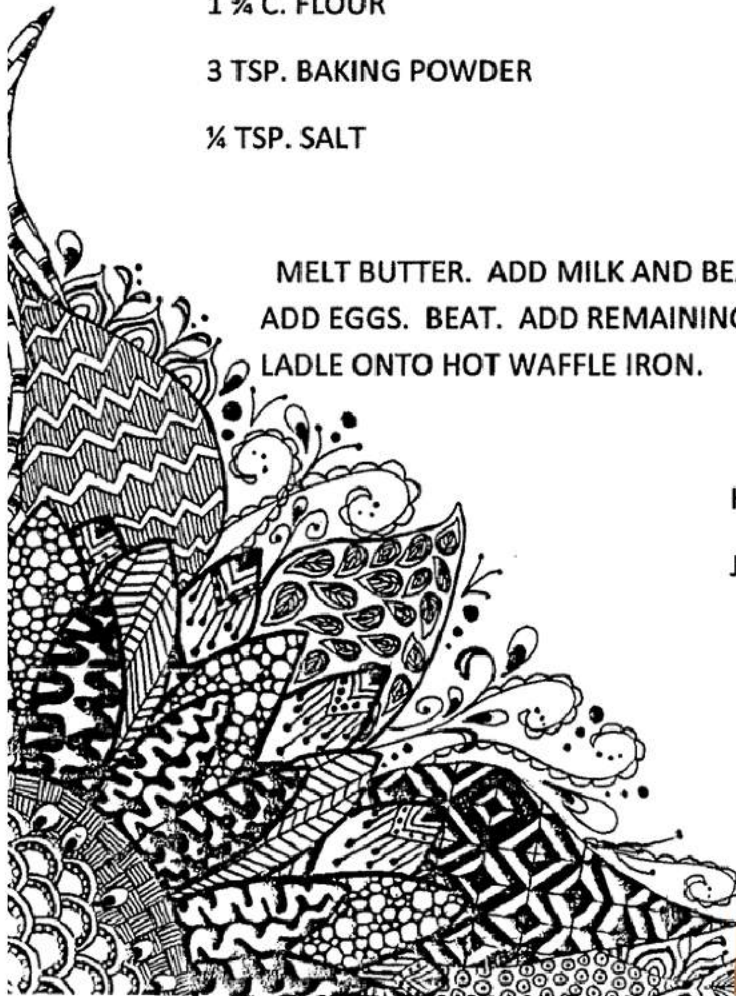
3 TSP. BAKING POWDER

$\frac{1}{4}$  TSP. SALT

MELT BUTTER. ADD MILK AND BEAT WITH EGG BEATER.  
ADD EGGS. BEAT. ADD REMAINING INGREDIENTS. POUR BY  
LADLE ONTO HOT WAFFLE IRON.

HAPPY BAKING

JOYCE DOKTER









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## 2023 CONTRIBUTORS

ALMOST-FAMOUS SOFT PRETZELS	KARINA JACKSON
BAKED HONEY GARLIC CHICKEN	DEBBIE HOLLINGSWORTH
BAKED ITALIAN MEATBALLS	JOYCE LUCIAK
"GRANDMA DONNA'S" BAKING POWDER BISCUITS	GIANNE STOVER
"EVERY DAY" BASIL VINAIGRETTE	NAOMI HUXLEY
BEEF BARLEY SOUP	SENAYE VOKINS
BEEF MARGUERITE	JOYCE DOKTER
"THE BEST" BROCCOLI SALAD	JANET COULSON
"LAZY" CABBAGE ROLLS	JOYCE DOKTER
CAULIFLOWER & CHEESE	WHITNEY NICHOLSON
CHEESECAKE FACTORY CHICKEN MADEIRA	JOYCE DOKTER
CHICKEN CHILI SHEET PAN QUESADILLAS	TRACY WOODS
CORNMEAL MUFFINS	AMANDA DETERT
CRUNCHY PEA SALAD	LAURIE-ANN UNRAU
CUCUMBER BITES	JOYCE DOKTER
HAM BALL	SANDRA POPKIE
HOT SPINACH DIP	JOYCE DOKTER
HUEVOS RANCHEROS	PRISCILLA DU PREEZ
MASHED POTATO & BRIE CHEESE CASSEROLE	SHANNON PARKER
MUSHROOM TURNOVERS	JOYCE DOKTER
NALYSNYKY (UKRAINIAN CREPES)	STEPHANIE CHORHONUS
"THE BEST" ROAST BEEF	BEATRIZ LADEIRA
SESAME DILL SALMON	DEBBIE HOLLINGSWORTH
SHRIMP DIP	SANDRA POPKIE
SOURDOUGH DROP BISCUITS	DEBBIE HOLLINGSWORTH
TACO CASSEROLE	JENNIFER MCDONALD
TACO SALAD	LAURIE-ANN UNRAU
THAI COCONUT CHICKEN SPRING ROLL BOWLS	SARAH SMITH
TORTILLINI SOUP	LAURIE-ANN UNRAU
ALMOND SQUARES	SANDRA POPKIE
APPLE DIP	SANDRA POPKIE
APPLE SAUCE	LLOYD & JANE BROWN
BACKYARD BANNOCK	GIANNE STOVER
"CARRIE'S" BANANA BREAD	GIANNE STOVER
BROWNIES	LAYLA PURDY
"FAVOURITE" CHOCOLATE CHIP COOKIES	ROCHELLE HOGG
CINNAMON CRISPS & FRUIT SALSA	JOYCE DOKTER
CINNAMON ZUCCHINI CAKE	JENNIFER MCDONALD
CINDY'S COOKIES & SQUARES GALORE!	CINDY WAITR
CRACKER TOFFEE	TRACY WOODS
CINDY'S DESSERTS, DESSERTS, DESSERTS!	CINDY WAITR
"GRANDMA STOVER'S" DONUTS	GIANNE STOVER
FLAP-JACKS	TERINA PURDY
FRENCH TOAST CASSEROLE	DEBBIE HEBERT
FUDGE PUDDING	MARIE HILCHIE
I CAN'T BELIEVE IT'S A COOKIE	TAMMY PHILLIPS
LEMON CHEESECAKE	TRUDIE NEL
MALVA PUDDING (STICKY TOFFEE PUDDING, BUT BETTER!)	LARISSA DE FREITAS
OATMEAL CHOCOLATE CHIP COOKIES	ADRIANNA KOZAK
OREO CHEESECAKE COOKIES	JENNIFER MCDONALD
PINEAPPLE POKE CAKE	RACHEL BENNETT
PINEAPPLE BANANA BREAD	RACHEL BENNETT
RHUBARB CAKE WITH BUTTER SAUCE	JOYCE DOKTER
RICOTTA COOKIES	DEBBIE HEBERT
SNICKERDOODLES	STELLA PURDY
STRAWBERRY COFFEE CAKE	SANDRA POPKIE
STRAWBERRY YELLOW SHEET CAKE (BIRTHDAY CAKE)	PRISCILLA DU PREEZ
"GRANNIE'S PANCAKES" (SWEDISH PANCAKES)	KENZIE STOVER
TRES LECHES	KÄTHE DETERT
TURTLE SQUARES	SANDRA POPKIE
WAFFLES	JOYCE DOKTER

*A SPECIAL THANKS FOR SHARING YOUR RECIPES!*







**BONNYVILLE**  
BAPTIST CHURCH