

3 Bean Salad



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**David Moyer
Sunbury**

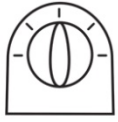
Ingredients:

- 1 can green beans 15oz.
- 1 can yellow beans 15 oz.
- 1 can kidney beans 15 oz.
- 1 green pepper
- 1 onion
- 1 cucumber
- $\frac{3}{4}$ cup sugar
- $\frac{2}{3}$ cup vinegar
- 1 cup oil
- 1 teaspoon salt
- 1 teaspoon pepper

Steps to Cook/Bake:

Dice green pepper, onion, and cucumber into a mixing bowl. Open and drain the beans and add into mixing bowl. In a medium saucepan heat the sugar, oil, vinegar, salt, and pepper on low heat. Stirring often until all is liquefied. Pour into mixing bowl and stir well. Then refrigerate before serving. If possible, make the day before serving for a more robust flavor.

3 Cheese Cauliflower



Temperature:

400 °



Cook/bake Time:

**20 – 30
minutes**



Recipe from:

Lori Klinger



Servings:

8

Ingredients:

1 head cauliflower, cut into florets
2 cups Heavy Cream
½ pound Monterey Jack Cheese, shredded
2 cups grated Parmesan Cheese
6 oz Goat Cheese, cut into small pieces (Crumbles work great)
Salt and freshly ground Pepper

Steps to Cook/Bake:

Preheat oven to 400°

Layer cauliflower, heavy cream and the 3 cheeses in a medium casserole dish. Season with salt and pepper
Place in oven and roast for 20 – 30 minutes or until cauliflower is soft and the sauce is thickened slightly.
Remove from the oven and let rest for 10 minutes before serving.

Recipe can be doubled and made in a 9 X 13 baking pan

10 Minute Chili



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

Ingredients:

1 lb. lean Ground Beef

1 to 2 Tbsp Chili Powder to taste

1 can (15 oz) Kidney Beans, drained and rinsed

1 can (14.5 oz) Del Monte Diced Tomatoes Zesty Chili Style (NOT drained)

1 can (15 oz) Tomato Sauce

Steps to Cook/Bake:

Brown beef in large skillet over medium high heat; drain. Add chili powder and cook 1 minute over medium-high heat, stirring constantly

Add beans, diced tomatoes, and tomato sauce

Bring to boil over medium heat, cook 5 minutes

Apple Torte



Temperature:

325°



Cook/bake Time:

40 minutes



Recipe from:

**Melissa Newman
Danville**



Servings:

Ingredients:

**¾ cup sugar
1 egg
½ cup flour
¼ cup chopped nuts
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon vanilla
½ cup diced apples**

Steps to Cook/Bake:

Mix all together and place in a greased and floured pie tin. Bake at 325 degrees for 40 minutes. May be served with ice cream or whipped topping

Baked Chicken Salad



Temperature:

350°



Cook/bake Time:

30 Minutes



Recipe from:

**Melissa Newman,
Danville**



Servings:

Ingredients:

3 large chicken breasts
1 teaspoon poultry seasoning
1 can sliced water chestnuts
1/8 teaspoon pepper
1/2 cup sliced almonds
1 small jar pimiento, cut fine
1/4 teaspoon celery salt
2 Tablespoons lemon juice
1 cup mayonnaise (more or less...enough to hold it together)
1 small can French fried onion rings, crushed
parmesan cheese
paprika

Steps to Cook/Bake:

Boil chicken in water and poultry seasoning until thoroughly cooked. Cool in broth. Cut chicken into bite-size pieces. Combine chicken, water chestnuts, pepper, almonds, pimiento, celery salt, and lemon juice. Blend in enough mayonnaise to hold mixture together. Spoon into glass baking dish. Sprinkle with French fried onion rings, parmesan cheese and a dash of paprika. Bake at 350 for 30 minutes

Baked Oatmeal



Temperature:

350°



Cook/bake Time:

30 – 35 minutes



Recipe from:

**Susan Heintzelman,
Selinsgrove, PA**



Servings:

8 servings

Ingredients:

2 large eggs
1/2 cup packed light-brown sugar
1 1/2 tsp baking powder
1 tsp cinnamon
1 1/2 tsp vanilla extract
1/4 tsp salt
1 1/4 cups milk
1/4 cup butter, melted
3 cups rolled oats (quick oats works fine too)
½ cup chopped nuts and/or raisins or dried cranberries (optional)

Steps to Cook/Bake:

- 1. Preheat oven to 350 degrees. Butter an 8 by 8-inch baking dish, set aside.**
- 2. In a large mixing bowl whisk together eggs.**
- 3. Add in brown sugar, baking powder, cinnamon, vanilla and salt and whisk until no lumps remain.**
- 4. Stir in milk and melted butter then mix in oats.**
- 5. Pour into prepared baking dish and spread evenly (at this point you can refrigerate overnight if desired or bake immediately).**
- 6. Bake in preheated oven 30 - 40 minutes until set.**
- 7. Cut into squares and serve warm with fresh fruit, nuts, milk or syrup.**

Baked Pineapple



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

**Debbie Wagner
Williamsport**



Servings:

Ingredients:

¾ cup Sugar

2 Eggs

¼ cup Margarine, softened

¼ cup Milk

2 cups cubed Bread

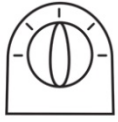
**1 – 16 oz can Crushed
Pineapple with Juice**

Steps to Cook/Bake:

Beat together sugar, eggs, margarine, and milk until well blended. Stir in bread cubes and pineapple. Pour into a 2-quart greased casserole dish.

Bake at 350° for 1 hour

Banana Cake with Fluffy Icing



Temperature:

350°



Cook/bake Time:

30 – 35 minutes



Recipe from:

**Susan Heintzelman
Selinsgrove, PA**



Servings:

Ingredients:

Cake:

- 1 2/3 cups sugar
- 2/3 cup softened margarine
- 3 eggs
- 2 ½ cups flour
- 1 ¼ tsp. baking soda
- 1 ¼ tsp. baking powder
- 1 tsp. salt
- 2/3 cup sour milk (1 Tbsp. vinegar and then milk for 2/3 cup)
- 1 cup mashed bananas
- 2-3 bananas depending on size
- 1 cup or less chopped walnuts (optional)

Steps to Cook/Bake:

- Beat sugar and margarine until creamy.
- Add eggs and beat well.
- Add dry ingredients and blend.
- Add milk, bananas and nuts and blend by hand.
- Pour into a greased 13 x 9-inch greased cake pan.
- Bake at 350° for 30-35 minutes.

Frost with fluffy icing (see recipe below) or sprinkle with powdered sugar.

Fluffy Icing

- 1 cup milk
- pinch of salt
- 2 heaping Tbsp flour
- Heat ingredients in a small glass mixing bowl or another plastic dish in the microwave until thickened, stirring every minute. Refrigerate until cooled.
- After milk mixture is cooled, add:
 - ½ cup softened (not melted) butter
 - ½ cup solid shortening (Crisco)
- 1 Tbsp vanilla
- 1 cup granulated sugar

Beat for 10 minutes until light and fluffy.
Optional - beat in ¼ to ½ c peanut butter during the last 2 minutes.
Use to frost cupcakes, cake or whoopie pies.

BARBECUED ALASKAN SALMON



Temperature:

**Low-Medium
Grill**



Cook/bake Time:

10 – 15 minutes



Recipe from:

**Susan Heintzelman
Selinsgrove, PA**



Servings:

Ingredients:

**2 Tablespoons Butter or
Margarine**

2 Tablespoons Brown Sugar

1-3 Cloves of Garlic, Minced

1 Tablespoon Lemon Juice

2 teaspoons Soy Sauce

½ teaspoon Pepper

**4 Salmon Steaks (No more
than 1 in. thick) or a large fillet
(can grill as 1 piece or cut into
several pieces to grill faster
and more evenly)**

Steps to Cook/Bake:

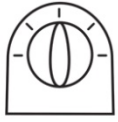
**In a small saucepan, mix all the ingredients together,
except for the salmon.**

**Heat the mixture over a medium-low heat setting on
the stove until the brown sugar is dissolved and it
begins to simmer. (While doing this, begin to heat up
your grill so that it will be hot to put the salmon onto.)**

**Place the salmon on the hot grill and cover. Grill the
salmon for five minutes over a medium-low setting and
then flip the salmon and brush on some of the sauce.**

**Continue cooking the salmon for 10- 15 minutes
flipping and brushing on sauce about every five
minutes. The salmon will be done when it flakes apart
easily with a fork.**

BBQ Cheese Fries



Temperature:

450°



Cook/bake Time:

18 minutes



Recipe from:

**Loni Briner
Dalmatia, PA**



Servings:

6 servings

Ingredients:

- 1 lb. of thawed ground beef**
- 1 lb. of Frozen French Fries (or Tater Tots for a fun twist)**
- 3/4 cup of Brown Sugar (or to preferred taste)**
- 1 cup of Ketchup (or to preferred taste)**
- 1 cup of Shredded Cheddar Cheese (or preferred shredded cheese)**

Steps to Cook/Bake:

- 1) Bake French fries at 450 degrees for 18 minutes, flipping halfway through (or as directed on the bag).**
- 2) Cook and brown ground beef in a frying pan (straining out the grease, depending on your beef).**
- 3) Add brown sugar and ketchup to ground beef and cook on low/medium heat for a few minutes – resulting in BBQ.**
- 4) Divide baked French fries into six portions.**
- 5) Divide the BBQ and smother the six portions of French fries.**
- 6) Sprinkle each portion with the cheese and allow a few minutes to melt.**
- 7) Serve and enjoy!**

Beef Casserole



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

**Barbara Horn
Mechanicsburg, PA**



Servings:

8 servings

Ingredients:

8 oz. Noodles
1 lb. Ground Beef
1 Tbsp. Butter
1 tsp. Salt
1/8 tsp Pepper
¼ tsp. Garlic Powder
1 cup Tomato Juice
1 cup Cottage Cheese
1 cup Sour Cream
1 cup Onion, chopped
1 cup Grated Cheese

Steps to Cook/Bake:

Cook noodles. Brown beef in butter.

Mix all ingredients and pour over noodles.

Bake at 350° for 1 hour

Black Bean Mash



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Stephanie Hines

West Milton

Ingredients:

1 roll Jimmy Dean Maple Sausage
1 regular can Black Beans
1 tsp Salt
1 tsp Pepper
1 Tbsp Cumin
2 Tbsp oil

Steps to Cook/Bake:

Cook sausage fully. Leave in pan

Drain beans and put in food processor or Ninja-type machine. Add oil, pulverize to mashed potato consistency.

Add salt, pepper, Cumin and mix again. If needed, add more oil.

Add bean mash to sausage, stir to mix. Serve warm

Recipe may be doubled or tripled

Black Bean Salsa



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

Ingredients:

2 cans Black Beans (drained and rinsed)
1 medium Red Onion, diced
1 Sweet Red Bell Pepper, diced
1 Green Bell Pepper, diced
1 Yellow Bell Pepper, diced
3 Roma Tomatoes, diced
2 small bags frozen corn, thawed

Steps to Cook/Bake:

Mix all ingredients and serve with Tortilla Chips

Budget Meatloaf



Temperature:

350°



Cook/bake Time:

45 minutes



Recipe from:

**Davena Laverty
Lewisburg**



Servings:

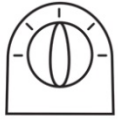
Ingredients:

1 Large Onion, very finely chopped
1 Tbsp Olive Oil
1 pound of lean ground beef
1 Large Egg
4 ounces cheddar, freshly grated
1 tsp salt
½ tsp black pepper
1 tsp garlic powder
1 tsp Worcestershire
Ketchup or Sriracha Ketchup (or blend ¼ cup of Ketchup with 1 Tbsp Sriracha)

Steps to Cook/Bake:

- 1. Preheat oven to 350 degrees.**
- 2. Sauté the onion in olive oil over medium high heat until softened and golden. Remove from heat to cool.**
- 3. In a large bowl, combine the beef, egg, cheddar, salt, pepper, garlic powder, Worcestershire, 3 Tbsp ketchup and cooled onion until very well blended.**
- 4. Turn out into small baking dish and form using hands into a narrow slightly flattened loaf shape.**
- 5. Bake 30 minutes, remove from oven, baste with an additional ¼ cup of ketchup, return to oven and cook to an internal temperature of 155 degrees (an additional 10-15 minutes). Remove from oven; allow meatloaf to rest 15 minutes before cutting into one-inch slices.**
- 6. Serve with a salad.**

Candied Pecans



Temperature:

350°



Cook/bake Time:

30 minutes



Recipe from:

**Ruth Wolgemuth,
Mechanicsburg PA**



Servings:

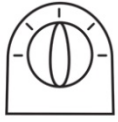
Ingredients:

- 1 egg white**
- 1 ½ tsp water**
- 1 tsp salt**
- 1 cup sugar**
- 1 ½ tsp cinnamon**
- 1 lb. pecans**

Steps to Cook/Bake:

Combine egg white, water, and salt and beat slightly. Add sugar and cinnamon. Add pecans and stir until coated. Spread on lightly greased cookie sheet. Bake at 350 for 30 minutes stirring every 5 minutes.

Cannoli Dip



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Cindy Ross

Milton

Ingredients:

1 - 15oz. carton of whole milk Ricotta cheese

½ cup Mascarpone

½ cup Confectioner's sugar

Sugar cones or sugar bowls (to break up)

Mini semi-sweet chocolate chips

Steps to Cook/Bake:

Beat together Ricotta cheese, Mascarpone, and sugar. Blend in mini chocolate chips plus sprinkle a few on the top. Serve with broken sugar cones.

Cap'n Crunch French Toast



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Lori Klinger
Northumberland**

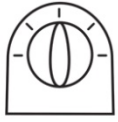
Ingredients:

**¾ cup heavy cream
3 large eggs, lightly beaten
2 Tbsp sugar
1 tsp vanilla extract
3 cups Cap'n Crunch cereal
(original)
8 – 10 slices bread, such as
Texas Toast or French Bread
Butter for cooking
Cool Whip**

Steps to Cook/Bake:

- **Mix the cream, eggs, sugar, and vanilla in a large bowl and whisk until combined**
- **Put cereal in a storage bag and use a rolling pin to crush cereal until it resembles cracker meal. Transfer cereal to a shallow dish**
- **Dip a couple of slices of bread into cream mixture until soft but not soaked. Let excess liquid drip from the bread, then press into the cereal crumbs to coat evenly. Place on a cookie sheet pan and repeat with remaining slices**
- **Heat a large skillet or griddle over medium heat, butter as needed, and cook the bread until caramelized on both sides, about 6 – 8 minutes total.**
- **Top with Cool Whip and powdered sugar and berries if desired**

Caramel Brownies



Temperature:

350°



Cook/bake Time:

20 – 25 minutes



Recipe from:

**Tammy Wolgemuth
Milton PA**



Servings:

Ingredients:

14 oz. pkg. caramels
½ cup evaporated milk
1 chocolate cake mix
1 cup chopped pecans or walnuts
1 stick melted butter
1/3 cup evaporated milk
1 cup chocolate chips

Steps to Cook/Bake:

In a saucepan, melt caramels and ½ c evaporated milk on low heat. Mix cake mix, nuts, melted butter, and 1/3 cup evaporated milk in mixing bowl. Press half of cake mixture in 9x13 pan. Bake at 350° for 6 minutes. Remove from oven and sprinkle chocolate chips in pan. Pour caramel mixture in pan. Crumble remaining cake mixture in pan. Bake at 350° for 15-17 minutes.

Carolina BBQ Sauce



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Dottie Jones

Muncy

Ingredients:

¾ Cup of yellow mustard

½ cup of honey

¼ cup of brown sugar

½ cup of Apple Cider Vinegar

2 T of ketchup

2 t of Worcestershire sauce

1 t garlic powder

Cayenne pepper to taste

½ t salt

Hot sauce to taste

Steps to Cook/Bake:

Wisk all ingredients together and then place into a pot and simmer for 10-15 minutes. Cool and then pour into an airtight container. Refrigerate for at least 24 hours before using.

The Carolina BBQ sauce is delicious on a fresh ham, pork roast, and chicken

Carrot Cake with Cream Cheese Frosting



Temperature:

350°



Cook/bake Time:

50 – 55 minutes



Recipe from:

**Melissa Newman
Danville**



Servings:

12-16 servings

Ingredients:

3 eggs, beaten
3/4 cup vegetable oil
3/4 cup buttermilk
2 tsp. vanilla
2 cups sugar
2 cups all-purpose flour
2 tsp. cinnamon
2 tsp. baking soda
1/2 tsp. salt
1 can (8 oz) crushed pineapple, undrained
2 cups grated carrots
1 cup chopped nuts
1 cup raisins
1 cup flaked coconut

FROSTING:

1/2 cup butter or margarine
1 package (8 oz) cream cheese
1 lb powdered sugar
1 tsp. vanilla
2 Tbsp. heavy cream

Steps to Cook/Bake:

In mixing bowl, combine eggs, oil, buttermilk, sugar and vanilla; mix well. Combine flour, cinnamon, baking soda and salt; stir into egg mixture. Stir in pineapple, carrots, raisins, nuts and coconut. Pour into a greased and floured 13" x 9" x 2" baking pan. Bake at 350° for 50-55 minutes. Do not overbake. Remove to a wire rack to cool.

Frosting:

Combine all frosting ingredients and beat until creamy. Spread on cooled cake. Yield 12-16 servings.

Cheeseburger Pie



Temperature:

400°



Cook/bake Time:

25-30 minutes



Recipe from:

**Davena Laverty
Lewisburg**



Servings:

Ingredients:

1-1 ¼ pounds very lean ground beef (or sirloin, buffalo)

1 medium onion, diced

Salt and freshly ground black pepper

¼ Heinz ketchup

1/3 cup Bisquick baking mix (or gluten free option)

1 cup milk

2 Large eggs

4 ounces of Cheddar (or other kinds), shredded (grate your own, if possible, less expensive and no chemical additives)

Burger toppings

Steps to Cook/Bake:

- 1. Preheat oven to 400 degrees. Spray 9-inch pie plate, especially around the edges, with nonstick cooking spray.**
- 2. Cook ground beef over medium high heat in a non-stick skillet (I prefer well-seasoned cast iron) for 5-7 minutes, stirring frequently to break up the meat into fine pieces. Add the onions and sauté an additional 2 to 3 minutes, until tender. Spoon off any fat in pan. Stir in ketchup, season with salt and pepper and spoon into the prepared pie plate.**
- 3. Combine Bisquick, milk, and eggs in a small bowl until blended, stir in cheese. Pour over the meat mixture in pie plate. Bake for 25-30 minutes, until knife inserted in center comes out clean. Ovens may vary.**
- 4. Cut into wedges and serve with toppings.**

Cheesy Potato Casserole



Temperature:

350°



Cook/bake Time:

45 minutes



Recipe from:

Cheryl Bearley



Servings:

8 servings

Ingredients:

6 large potatoes (cubed and cooked a little)
1 cup onion (diced and cooked with potatoes)
1 cup sour cream
1 cup grated cheese
½ cup butter (melted)
1 can Cream of Mushroom soup
Salt and pepper to taste
Topping: Mix flakes and butter together well
2 cups corn flakes (crushed)
¼ cup melted butter

Steps to Cook/Bake:

Cook potatoes and onions together with a small amount of water until soft, but not mushy. Combine sour cream, cheese, melted butter, and soup. Mix well. Add salt and pepper to your liking and mix well. Place drained potatoes and onions into a 9 x 13 greased casserole dish and spoon the sour cream mixture on top of potatoes evenly. Top with corn flake crumb mixture. Bake for 45 minutes at 350 degrees. Serves 8

Cheesy Potatoes



Temperature:

350°



Cook/bake Time:

45 minutes



Recipe from:

**Cathy Hines
Gainesville, GA**



Servings:

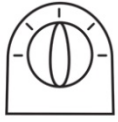
Ingredients:

1 - 32-ounce pkg thawed hash browns
½ cup melted butter or oleo
8-ounce carton sour cream
¼ cup diced onion
1 tsp salt
¼ tsp pepper
1 can cream of chicken soup
1 cup grated Colby cheese
1 cup grated mozzarella cheese (or use 2 cups of sharp cheddar to replace both)

Steps to Cook/Bake:

- 1. Mix all ingredients in a 9 x 13 pan.**
- 2. If desired, add 1 cup of corn flakes over the top and drizzle with ½ cup melted oleo/butter.**
- 3. Bake at 350 degrees for 45 minutes.**

Cherry Fluff



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

Ingredients:

1 can Cherry Pie Filling

1 - 8 oz Vanilla Yogurt

**1 regular size Cool Whip
(thawed)**

**1 - 4 oz (small) Instant Vanilla
Pudding**

Steps to Cook/Bake:

In a large bowl, combine pie filling, vanilla yogurt, cool whip, pudding. Stir all together (by hand) until well mixed.

May add 1 diced Banana if desired

(Recipe can use light ingredients for less sugar content)

Chicken and Stuffing



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

**Leslie Temple
Lewisburg, PA**



Servings:

Ingredients:

2 Boneless Chicken Breasts (I usually cut these into smaller pieces)

1 box Stovetop Stuffing mix (store brand is fine too)

1 can Cream of Celery Soup

4 slices Swiss Cheese

1 Tbsp. Butter

Steps to Cook/Bake:

Preheat oven to 350

Place chicken in a 9 X 9 casserole or baking dish

Spread soup over the chicken (do not dilute)

Place cheese slices over the soup

Mix stuffing mix with water according to box instructions

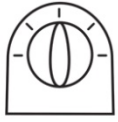
Cover cheese with the stuffing mix

Cut butter into small pieces and dot on top of stuffing

Cover with foil and bake for 1 hour

Serve with your favorite vegetable and/or salad

Chicken Enchiladas



Temperature:

350°



Cook/bake Time:

25 minutes



Recipe from:

**Susan
Heintzelman
Selinsgrove, PA**



Servings:

Ingredients:

10 soft taco shells
2 cups cooked, shredded chicken
2 cups shredded Monterey Jack or white cheddar cheese
3 Tbsp. butter
3 Tbsp. flour
2 cups chicken broth
1 cup light sour cream
1 (4 oz) can diced green chilies

Steps to Cook/Bake:

Preheat oven to 350 degrees. Grease a 9x13 pan. Mix chicken and 1 cup cheese. Roll up in tortillas and place in pan with seam side down.

In a saucepan, melt butter, stir in flour, and cook 1 minute. Add broth and whisk until smooth. Heat over medium heat until thick and bubbly.

Stir in sour cream and chilies. Do not bring to boil, you don't want curdled sour cream.

Pour over enchiladas and top with remaining cheese.

Bake 22 min and then under high broil for 3 min to brown the cheese.

Remove from oven and let sit for 5 minutes before serving.

Chicken with Rice



Temperature:

275°



Cook/bake Time:

3 – 3½ hours



Recipe from:

Rebecca
Brubaker
McAlisterville



Servings:

Ingredients:

1 cup rice, uncooked
1 can cream of celery soup
1 can French onion soup
1 can cream of chicken or mushroom soup
½ can water
½ cup red cooking wine or sherry
¼ cup butter
Chicken pieces
2 oz. parmesan cheese

Steps to Cook/Bake:

Preheat oven to 275 degrees (F). Spray a 9"x13" dish with cooking spray. Melt butter and spread in bottom of prepared dish. Spread rice over the butter. Lay chicken on rice, skin side up (if applicable). In a separate pan, heat the soups and water. Add cooking wine to hot soup. Pour over chicken. Sprinkle with cheese. Bake, covered, for 3 – 3 ½ hours.

Chocolate Cake



Temperature:

350°



Cook/bake Time:

30 minutes



Recipe from:

**Jamie Wagner
Mifflinburg**



Servings:

Ingredients:

3 C. Flour
2 C. Water
2 C. Sugar
1 tsp. Vanilla
2 tsp. Baking Soda
2/3 c. Oil
2 Tbsp. Vinegar

Steps to Cook/Bake:

Mix all ingredients and put in the pan. This is NO cholesterol cake. Can't guarantee the calories aren't there, however. This is for a 9 x 13" pan. Bake for 30 min. in a 350 deg. Oven

To top this off you might want to whip up a super fudgy Peanut Butter icing.

4 C. 10X sugar

½ stick butter

1 tsp. Vanilla

Milk

2-3 Tbsp. Peanut Butter

Mix until completely blended; add vanilla and stir in the mixture, add milk 1 tablespoon at a time until creamy. Add Peanut Butter and mix thoroughly. It will be a hit for sure.

Chocolate Mug Cake



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

Ingredients:

Steps to Cook/Bake:

**In microwave safe mug whisk 1 egg, mix in 1 Tbsp Cocoa Powder, and
3 Tbs Sugar**

Microwave 1 minute uncovered

Chocolate Water Cake



Temperature:

350°



Cook/bake Time:

35 minutes



Recipe from:

**Connie Klinger
Trevorton**



Servings:

Ingredients:

2 cups Sugar
2 cups Flour
2 Eggs
2 tsp Baking Powder
2 Tbsp Shortening
½ tsp Salt
6 Tbsp Cocoa
1 tsp Vanilla
2 tsp Baking Soda dissolved in 2 cups of hot water

Steps to Cook/Bake:

Cream sugar, shortening and eggs together, add cocoa, baking soda, water, flour, baking powder, salt and vanilla

Pour into greased and floured 9 x 13-inch cake pan or 2 9-inch round cake pans.

Bake at 350° for 35 minutes or until toothpick inserted into center of cake comes out clean.

Frost with Peanut Butter Frosting:

3 Tbsp Peanut Butter

1 Tbsp Vanilla

2 cups 10X Sugar

4 – 5 Tbsp Milk

½ C Margarine

Cream Peanut Butter and Margarine together until smooth, add vanilla and milk. Slowly add 10X sugar until spreading consistency.

Coconut Pecan Pie



Temperature:

325°



Cook/bake Time:

40 minutes



Recipe from:

**Ruth Wolgemuth
Mechanicsburg**



Servings:

Ingredients:

½ c butter
1 c sugar
2 eggs
1 t vanilla
½ c coconut
½ c chopped pecans
½ c raisins
8' or 9" pie crust

Steps to Cook/Bake:

Cream together butter, sugar, and eggs. Add remaining ingredients and pour into pie crust. Bake at 325 for 40minutes.

Cornbread



Temperature:

450°



Cook/bake Time:

15 minutes



Recipe from:

**Debbie Wagner
Williamsport**



Servings:

16 servings

Ingredients:

¾ cup Sugar

2 Eggs

1 cup Cornmeal

1 ½ cup Milk

2 cups Flour

1 Tbsp Baking Powder

1 Tbsp Melted Butter

¾ tsp. Salt

Steps to Cook/Bake:

Mix all ingredients together, pour into a greased 9x13 pan. Bake 15 minutes at 450°

Makes 16 servings

Cowboy Caviar



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Jane Hoffman
Laporte**

Ingredients:

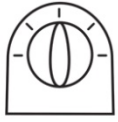
- 1 - 15.5 oz can of black beans, drained & rinsed
- 1 - 15.5 oz can black-eyed peas, drained & rinsed
- 1 - 14.5 oz can diced tomatoes, drained
- 2 cups frozen corn kernels, thawed, and/or try any combo of drained, canned corn, such as shoepeg, summer crisp
- ½ medium onion, chopped (I like using purple onion for this)!
- ¼ cup green bell pepper, finely chopped
- ½ tsp. garlic powder
- 1 cup Italian dressing (such as Wishbone)

Steps to Cook/Bake:

Mix beans, peas, tomatoes, corn, onion, green bell pepper in a large bowl. Season with garlic powder. Add dressing. Refrigerate for at least 20 minutes--- until ready to serve.

Serve with tortilla chips. I LOVE with Fritos Scoops!!!

Crab Dip



Temperature:

350°



Cook/bake Time:

Until bubbly



Recipe from:

**Debbie Wagner
Williamsport**



Servings:

Ingredients:

1 lb. Crabmeat
8 oz Sour Cream
16 oz. Cream Cheese
¼ tsp (3 shakes) Garlic Salt
2 squirts Lemon Juice
½ tsp. Dry Mustard
4 Tbsp. Mayonnaise
½ cup Milk
**½ cup Shredded Sharp
Cheddar Cheese**

Steps to Cook/Bake:

Mix all ingredients together except cheese. Put in dish, bake at 350° until hot and bubbly, stir often.

Put cheese on top and put back in oven to brown. Serve warm with crackers or bread cubes

Cranberry Grape Salad



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Tammy
Wolgemuth
Milton**

Ingredients:

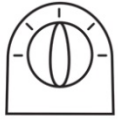
4 cups cranberries 1 ½ c sugar
2 envelopes unflavored gelatin
**1 can crushed pineapple,
drained**
1 cup red grapes, quartered
½ cup pecans (optional)
2 cup water
¼ cup cold water

Steps to Cook/Bake:

Cook cranberries in 2 cups water until skins break. Run through food mill, then return to pan. Add sugar and boil 5 minutes.

Soften gelatin in ¼ cup water and blend into hot cranberry mixture. Cool until it molds. Add grapes, pineapple, and nuts. May be poured into 9 once mold or dish.

Cranberry Orange Tiramisu



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Melissa Newman
Danville**

Ingredients:

2 cups (dry measure) – fresh cranberries, rinsed and drained
1 ½ cup water
¼ cup sugar
1/2 tsp. dried orange zest
1 (11 oz. can) mandarin orange segments (reserve syrup from can)
1 ¼ cups heavy whipping cream
8 oz. room temperature mascarpone cheese
¾ cup sugar
1/2 tsp. dried orange zest
1 ½ tsp. pumpkin pie spice

Steps to Cook/Bake:

Add cranberries and water to small saucepan. Bring to a boil over medium heat. Turn heat to low and simmer 10 minutes, until berries burst and begin to soften. Stir in sugar and syrup from mandarin orange segments. Let cool.

In a large bowl using a hand mixer or large whisk, beat the whipping cream, sugar, and vanilla until soft peaks form.

Add in the mascarpone cheese, pumpkin pie spice, and orange zest and continue to whip to stiff peaks.

Drain juice from cooled cranberries into a medium bowl. Combine cranberries and mandarin orange segments.

In serving dish, quickly dip ½ package of ladyfingers in cranberry juice mixture and layer in bottom of dish. Add ½ of the mascarpone cheese mixture on top of the ladyfingers. Top with the cranberries and mandarin oranges. Repeat layers with remaining ladyfingers, juice mixture and mascarpone cheese mixture. Garnish with Craisins and toasted slivered almonds.

Cranberry Pineapple Minis



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Judy Snyder

24 servings

New Columbia

Ingredients:

1 can (20 oz) Crushed Pineapple in Juice

2 pkgs (3 oz. each) Jell-O Raspberry Flavor Gelatin

1 can (16 oz) Whole Berry Cranberry Sauce

2/3 cup Planter Walnut Pieces

1 Apple, Chopped

Steps to Cook/Bake:

Drain pineapple, reserve the juice, add enough water to juice to make 2 ½ cups. Pour into saucepan, bring to a boil. Pour into gelatin in a large bowl. Stir 2 minutes until completely dissolved. Stir in pineapple, cranberry sauce, and walnuts and apple. Spoon into 24 paper lined muffin cups. Refrigerate 2 ½ hours or until firm, remove liners

Creamed Chicken



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Cindy Kurtz
Montoursville**

Ingredients:

¼ cup Butter

1 Onion, chopped

½ Green Pepper, Chopped

¼ cup Flour

2 cups Chicken Broth (I use 2 cups water and 2 Bouillon cubes)

1 cup Milk

Salt and Pepper to taste

2 cups diced chicken (canned chicken breast can be used)

1 Tbsp chopped Parsley

1 cup cooked or frozen Peas

Steps to Cook/Bake:

Heat butter in skillet or heavy saucepan, add and sauté just till soft, onions and green pepper. Add flour, stir, and cook until bubbly. Add broth, milk, and salt and pepper. Cook until smooth and thickened, stirring constantly. Add chicken, parsley and peas, heat through and serve over rice, noodles mashed potatoes or waffles

Creamy Chicken & Chili Enchiladas



Temperature:

375°



Cook/bake Time:

30 minutes



Recipe from:

Helga Savidge

Northumberland



Servings:

Ingredients:

**1 pound Chicken Breast,
cooked and shredded or diced**

**1 – 8 oz Cream Cheese, cut
into cubes**

**1 – 4.5 oz can Green Chilies,
chopped**

1 pkg (10.5) Flour Tortillas

**2 cans (10 oz) Green Chili
Enchilada Sauce**

**¾ cup Shredded Cheddar
Cheese**

Steps to Cook/Bake:

Preheat oven to 375°.

Grease a 9x13 glass dish

**Mix together, cooked chicken, cream cheese and green
chilies.**

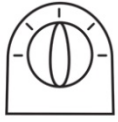
**Spoon mixture into tortillas and put seam side down in
pan**

**Pour enchilada sauce over entire pan and top with
cheese**

Bake 30 minutes

You can garnish with guacamole or sour cream

Deb's Chicken Salad



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

Ingredients:

1 Rotisserie Chicken, deboned and shredded or cut into small pieces

1 – 1 ½ cups Mayonnaise (can adjust to your taste)

4 Green Onions, diced

2 stalks Celery, finely chopped

Steps to Cook/Bake:

Mix all ingredients together and chill

May add Black Pepper and Parsley to taste

Can also add, if desired, cashews, pecans, and red seedless grapes (halved)

Deb's White Chili



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

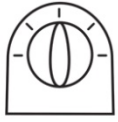
Ingredients:

1 large can Northern Beans
6 cups Chicken Broth (1 large can College Inn Broth)
2 cloves Minced Garlic
2 medium Onions, chopped
1 Tbsp Vegetable Oil
2 cans chopped Green Chilies
1 ½ tsp Oregano
¼ tsp. Cayenne Pepper
4 cups diced cooked Chicken (I stew 1 small roasting chicken or take meat off a Rotisserie chicken)
3 cups Shredded Monterey Jack Cheese

Steps to Cook/Bake:

Sauté onions in oil. Add chilies and seasonings. Add beans, broth, garlic, and chicken. Simmer for 15 minutes. Serve hot with cheese on top, goes good with corn bread!

Deep Dish Coconut Cream Pie



Temperature:

350°



Cook/bake Time:

20 minutes – pie

**15 minutes -
meringue**



Recipe from:

**Kim Diven
Honey Grove**



Servings:

Ingredients:

Crust:

4 Cups flour

1 tsp. salt

2 tbsp. sugar

1 $\frac{3}{4}$ cup Crisco

1 egg

1 tbsp. vinegar

$\frac{1}{2}$ cup water

Filling:

5 OZ. BUTTER

$\frac{3}{4}$ Cup corn starch

1 cup sugar

4 egg yolks

5 Cups whole milk

2 tsp. Vanilla

1 - 14 oz. bag coconut

Meringue:

4 egg whites

1 - 7 oz. jar Marshmallow cream

Steps to Cook/Bake:

Make the crust first:

Put the flour in a bowl and add salt and sugar.

Work in the Crisco until crummy.

Put the egg, water and vinegar in a bowl and mix slightly.

Pour into the flour mixture and mix.

Use a little flour to handle and roll out with a rolling pin and

Put in your deep pie dish.

Bake at 350 for 20 minutes or until desired brownness.

Let cool

Filling:

Use a double boiler

Melt butter first and add cornstarch and sugar.

Mix in the milk

Once it gets fairly warm mix a little milk in with the egg yolks

And then add that mixture to the pot.

Add vanilla

Add $\frac{3}{4}$ bag of the coconut and save the rest for on top of meringue.

Cook until thick.

Put in prepared crust

Meringue:

Mix the egg whites until soft peaks form

Add in the marshmallow cream and beat until slightly stiff

Put on top of pie filling and put leftover coconut on top.

Bake at 350 for 15 minutes or until desired brownness.

Dottie's Chili



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Dottie Jones

Muncy

Ingredients:

- 1 large can Tomato Paste**
- 2 cans (large) of Whole or Crushed Tomatoes (if whole, cut up)**
- 1 large can Hot Chili Beans**
- 1 Green Pepper (chopped fine)**
- 2-3 tsp. Cayenne Pepper**
- 1 Tbsp Worcestershire Sauce**
- 3 small Onions (chopped fine)**
- 1 Tbsp Garlic Powder**
- 2 Tbsp Salt**
- 2 Tbsp Black Pepper**
- 2-3 Tbsp Hot Sauce**
- 3 lbs Ground Beef**

Steps to Cook/Bake:

Brown ground beef and drain. Set Aside. Mix all other ingredients and simmer for 10 – 15 minutes. Stir in ground beef, let set on stove and cook 2 – 3 hours or in a crock pot all day on low. Beware, it is very hot. You may want to cut back on the Cayenne Pepper and hot sauce. (I used the 2 tsp cayenne pepper and 2 Tbsp of hot sauce)

Dump Cake



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

**Debbie Wagner
Williamsport**



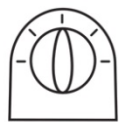
Servings:

Ingredients:

Steps to Cook/Bake:

- Pour 1 large can Crushed Pineapple with juice into 11x13 cake pan**
- Pour 1 can Cherry Pie Filling on top of Pineapple (any pie filling is fine)**
- Sprinkle 1 box Yellow Cake Mix (dry) over top of fruit**
- Sprinkle 1 cup chopped Walnuts over top of dry cake mix (optional)**
- Slice 1 stick margarine and place slices over nuts**
- Bake at 350° for 1 hour til bubbly**
- Serve warm or cold with Cool Whip or Vanilla Ice Cream**

Easy Apple Dip



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Lori Klinger

Northumberland

Ingredients:

**1- 8 oz cream cheese
(softened)**

1 - 8 or 12 oz bag of caramel

**5 or 6 sweeter variety apples
cut into slices**

Steps to Cook/Bake:

Unwrap caramels and melt in microwave safe bowl in microwave, stirring occasionally.

Add cream cheese and mix until cream cheese is melted and combined with caramels.

Dip sliced apples in and ENJOY!!!

Easy Black Forest Cake



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Williamsport

Ingredients:

Steps to Cook/Bake:

1 box Chocolate Cake Mix prepared as directed on the package for a 9 x 13 pan. Bake as directed

When Cool:

1 tub white whipped icing, spread on cake

1 can cherry pie filling, place on top of icing

Easy Drop Danishes



Temperature:

450°



Cook/bake Time:

10-15 minutes



Recipe from:

**Rebecca Brubaker,
McAlisterville**



Servings:

1 dozen

Ingredients:

2 cup Bisquick
¼ cup margarine, softened
2 Tbsp sugar
2/3 cup milk
¼ cup fruit preserves
2/3 cup powdered sugar
1 Tbsp warm water
¼ tsp vanilla

Steps to Cook/Bake:

Preheat oven to 450 degrees. Mix Bisquick, margarine, and sugar until crumbly. Stir in milk until dough forms; beat 15 strokes. Drop by rounded tablespoonfuls about 2 inches apart onto lightly greased cookie sheet. Make a shallow well in the center of each with the back of a spoon; fill with 1 tsp preserves. Bake until golden, 10-15 minutes. While baking, mix together the powdered sugar, warm water, and vanilla until smooth to make a glaze. Drizzle the glaze over the danishes while warm. Makes 1 dozen.

Easy Homemade Stromboli



Temperature:

350°



Cook/bake Time:

20-25 minutes



Recipe from:

Gina Conklin

Selinsgrove



Servings:

Ingredients:

16 oz bag, store bought pizza dough or dough recipe of your choice

1/2 lb Ham Slices

1 lb Provolone Cheese Slices

1/2 lb Hard Salami

Shredded Mozzarella Cheese

6 oz bag of Peperoni

3 Tbsp Butter

1 tsp Italian Seasoning

1 Tbsp Parmesan Cheese

Pasta Sauce

Steps to Cook/Bake:

Preheat oven 350 degrees

Place parchment paper on baking sheet and set aside.

Roll out dough into a large rectangle. In the center of the dough make a layer of ham slices, layer of provolone cheese slices, and layer of hard salami slices. Next layer a generous amount of shredded Mozzarella cheese and top with a layer of pepperonis. Repeat each layer.

Fold one side of the dough, covering the meat & cheese. Fold ends in and fold the other side on the top to create the Stromboli. Place on baking sheet.

Melt butter and add Italian Seasoning and Parmesan cheese. Brush on the top.

Bake for 20-25+ until the top is a nice golden brown.

Serve with tomato sauce of your choice.

Easy Peasy Potato Soup



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Meranda Steel,
New Columbia**

Ingredients:

1 Tablespoon Butter
3 stalks of Celery
1 small Onion
8-10 small- medium
Potatoes
2 cups Chicken broth
2 cups Milk

Steps to Cook/Bake:

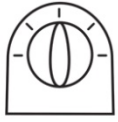
Start by sauteing a tablespoon of butter, and then add diced celery, and diced onion in a large pot. You may have to add an additional pat of butter if your onions start to burn or stick. After sauteing for about 5 minutes, add a cup of chicken broth. Let simmer while you peel and cut potatoes.

Cut potatoes into 8ths and toss them in the pot, add a dash of salt and pepper, pour in the other cup of chicken broth, and cook on medium heat. Cover pot with a lid.

Keep cooking until potatoes are soft and whisk in the milk while semi mashing some of the potatoes. You may find that you want to add either more milk or more broth depending on the consistency that you want.

Garnish with cheese, bacon, or whatever toppings you choose.

Easy Veggie Dip



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Lori Klinger

Northumberland

Ingredients:

1 – 8 oz Cream Cheese

Granulated chicken Bouillon

Steps to Cook/Bake:

Mix together, use as much bouillon as desired, 1 or 2 Tbsp.

To add some different flavor, add a little bit of dried dill or parsley

Chill until ready to use

Easy to make in a pinch

EXTRA SPECIAL BAKED BEANS



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

**Hildreth Sunthimer
Sebring, FL**



Servings:

6 – 8 servings

Ingredients:

15 oz. can kidney beans
16 oz. can pork and beans
10 oz, pkg frozen lima beans
¾ cup catsup
2 Tbsp Worcestershire sauce
1 Tbsp dry mustard
½ cup brown sugar
4 or 5 slices bacon
¼ cup finely chopped onion

Steps to Cook/Bake:

- 1. Cook lima beans until tender, then drain.**
- 2. Chop bacon slices and fry till crisp**
- 3. Add onion to bacon and fry until golden brown**
- 4. Mix all ingredients together and place in 9 x 13-inch pan.**
- 5. Bake for 1 hour at 350 degrees.**

Fiesta Turkey Pie



Temperature:

450°



Cook/bake Time:

18 – 20 minutes



Recipe from:

**Don Casteline
Sunbury**



Servings:

Ingredients:

1 lb. Fresh Ground Turkey
1 cup Salsa
1 (8 oz.) can Refrigerated Crescent Dinner Rolls
¼ cup shredded Cheddar Cheese

Steps to Cook/Bake:

Preheat oven to 450°. Cook turkey in non-stick skillet over medium heat about 10 minutes or until turkey is no longer pink, stirring to break turkey into small pieces. Stir in salsa. Press crescent roll dough onto bottom and up sides and on rim of a 9-inch pie plate to form crust. Spread turkey mixture evenly over crust, sprinkle with cheese. Bake 18 to 20 minutes or until crust is browned.

Garlic Pretzels



Temperature:

350°



Cook/bake Time:

15 minutes



Recipe from:

**Tammy Wolgemuth
Milton PA**



Servings:

Ingredients:

18 oz. broken pretzels

**1 oz. package Hidden Valley
Ranch Salad Dressing &
Seasoning Mix**

½ t garlic powder

½ t lemon pepper

½ t dill seed

1 c vegetable oil

Steps to Cook/Bake:

Combine all ingredients except pretzels. Pour mixture over pretzels and mix till coated. Spread out on baking sheet. Bake at 350 for 15 minutes stirring every 5 minutes

Glorified Rice



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Brenda Keiffer
Watson town

Ingredients:

2/3 cup Rice (cooked)

**1 can Crushed Pineapple,
drained (reserve juice)**

**1 cup Water and Pineapple
Juice (add water to pineapple
juice to make a cup)**

½ tsp Salt

**1 ½ cup Miniature
Marshmallows**

2 tsp Lemon Juice

1 cup Whipped Cream

Steps to Cook/Bake:

In saucepan combine cooked rice, water/juice, and salt. Bring to a quick boil cover, reduce heat and simmer for 5 minutes.

Remove from heat let stand 5 minutes

Add Marshmallows and pineapple and lemon juice, mix well

Allow to cool

Add Whipped Cream

Decorate with Maraschino Cherries

Graham Cracker Treat



Temperature:

375°



Cook/bake Time:

8 minutes



Recipe from:

**Sandra Hare
Bloomsburg**



Servings:

24 servings

Ingredients:

24 graham crackers

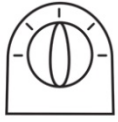
½ cup of chopped pecans

Graham Cracker Glaze (1 cup of packed brown sugar and 1 cup of butter)

Steps to Cook/Bake:

Break graham crackers into halves at perforations. Line a 10" X 17" baking pan with foil. Arrange the crackers in prepared pan. Sprinkle with pecans. Combine cup of butter and cup of brown sugar in saucepan until bubbly. Pour over the crackers. Bake at 375 degrees for 8 minutes. Cool. Break into pieces. Twenty-four servings

Grandma's Pumpkin Pie



Temperature:

350°



Cook/bake Time:

45-50 minutes



Recipe from:

**Brenda Keiffer,
Watsontown**



Servings:

Ingredients:

1 ½ cup Pumpkin
1 Tbsp. Flour
1 Tbsp. Cornstarch
2 Eggs
½ cup Sugar
2 cups Milk
½ tsp cinnamon
¼ tsp Nutmeg
9 inch pie shell

Steps to Cook/Bake:

Mix all ingredients together, pour into 9-inch pie shell
Bake at 350° for 45 – 50 minutes

Granola



Temperature:

350°



Cook/bake Time:

12 minutes



Recipe from:

**Ruth Wolgemuth
Mechanicsburg**



Servings:

Ingredients:

4 cups old fashioned oats

1 ½ cups nuts & seed of your choice (slivered almonds, chopped walnuts or pecans, chai seeds, sunflower seeds, etc.)

1 tsp sea salt

½ tsp cinnamon

½ cup melted coconut oil

½ cup maple syrup or honey

1 tsp vanilla

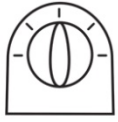
½ cup coconut

Steps to Cook/Bake:

Combine all ingredients except coconut and mix well. Spread on rimmed baking sheet lined with parchment paper. Bake at 350 for 12 minutes. Add coconut. Bake 10-12 minutes. Stir periodically while cooling.

Use as cereal, mix with other cereal, yogurt topping, or ice cream topping. Add chopped dried fruit for snack mix and use as topping on baked apples.

Grape Melon Medley



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

Ingredients:

2 cups cubed Cantaloupe
1 ½ cup Green Grapes, halved
1 ½ seedless Red Grapes, halved
1 can (11 oz) Mandarin Oranges, drained
½ cups Pineapple Preserves

Steps to Cook/Bake:

In large bowl, combine fruit, whisk preserves; pour over fruit and toss to coat

Chill until ready to serve

Grape Salad



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Tammy Trate

Milton

Ingredients:

4 pounds white grapes

8 ounces cream cheese

8 ounces sour cream

½ cup sugar

2 tablespoons brown sugar

1 teaspoon vanilla

4 ounces chopped pecans (or walnuts)

Steps to Cook/Bake:

Wash and dry grapes (dry really well). Mix cream cheese, sour cream, sugars and vanilla. Fold grapes and pecans into cream cheese mixture. Keep refrigerated.

Greek Kale Salad



Temperature:



Cook/bake Time:



Recipe from:

Debbie Wagner
Williamsport



Servings:

4 servings

Ingredients:

6 cups Kale, washed, chopped and de-stemmed

3 Tbsp. Gazebo Greek Salad Dressing

1 cup diced Roma or Cherry Tomatoes

1 cup seedless Cucumber, sliced in half moons

½ cup Garbanzo Beans, drained and rinsed

½ cup Red Onion slices

¼ cup Pitted Kalamata Olives (halved)

1/3 cup Feta Cheese

1/8 tsp ground Black Pepper

Steps to Cook/Bake:

In a large bowl, combine Kale and Greek Dressing. Using both hand, squeeze and rub Kale leaves together until bright green and tender; about 3 minutes. Add tomatoes, cucumber, garbanzo beans, onion, olives, feta and black pepper. Toss to combine and serve

Green Pepper Soup



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Linda Delbaugh
Liverpool**

Ingredients:

- 2 lbs. Ground Beef**
- 1 (28 oz) can Tomato Soup**
- 1 (28 oz.) can diced Tomatoes, undrained**
- 2 cups Cooked Rice**
- 2 cups Chopped Green Onion (or 1 cup green and 1 cup red)**
- 2 Beef Bouillon Cubes or Beef Soup Base**
- ¼ cup packed Brown Sugar**
- 2 tsp. Salt (or to taste)**
- ½ tsp Pepper (or to taste)**

Steps to Cook/Bake:

Brown ground beef and peppers. Drain fat, add tomato soup, rice, diced tomatoes, bouillon cubes, brown sugar, salt and pepper and simmer

Hamburger Barbeque



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Barbara Horn
Mechanicsburg**

12 servings

Ingredients:

1 lb. Hamburger

1 large Celery Stalk

½ medium Onion

½ Green Pepper

Sauce:

Tbsp. Catsup

1 Tbsp Vinegar

1 Tbsp Mustard

3 Tbsp Chili Sauce

3 tsp. Sugar

1 tsp. Worcestershire Sauce

Steps to Cook/Bake:

Cook hamburger together with celery, onion and pepper. Add salt and pepper, stir rest of the ingredients together and add to first mixture

Hawaiian Pineapple Cake



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

Ingredients:

1 box Yellow Cake Mix

**1 – 4 oz. Pkg Instant Vanilla
Pudding Mix**

**1 – 20 oz can Crushed
Pineapple, undrained**

**1 – 8 oz pkg Cream Cheese,
softened**

**1 – 16 oz Whipped Topping,
thawed**

Steps to Cook/Bake:

**Bake cake according to package directions in an 11x13
pan, Let cool**

Mix pudding, pineapple, Cream Cheese with a mixer

Spread on top of cooled cake

Spread whip topping on top of pudding mixture

Garnish with coconut on top

Heavenly Chicken Casserole



Temperature:

350°



Cook/bake Time:

45 minutes



Recipe from:

**Loni Briner
Dalmatia**



Servings:

Ingredients:

1 Boneless, Skinless, Chicken Breast

1 lb. Frozen Broccoli

4 Cups of Chicken Stock (or water, if you prefer)

2 Cups of Long Grain Rice

2 - 10.75 oz. Cans of Cream of Chicken

1 Cup of Mayonnaise

1 Cup of Sour Cream

1/2 Cup of Water

1 Cup of Shredded Cheddar Cheese (or preferred cheese)

Steps to Cook/Bake:

Instructions (be sure to indicate container size, oven temperature and cooking time):

1) Boil Chicken until cooked through thoroughly, shred or cube cooked meat.

2) Boil Broccoli for 10 minutes.

3) Bring 4 cups of chicken stock to a boil, add the long grain rice, and simmer for 20 minutes.

4) In a large mixing bowl, combine remaining ingredients to make a sauce.

5) Add the cooked broccoli and the cooked, cut chicken to the sauce.

6) Spread the cooked rice in a greased 9 inch by 13 inch pan and spread the sauce on top. (Caution: pan will be full!)

7) Bake at 350 degrees for 45 minutes.

8) Let Rest, serve, and enjoy!

Hot Chicken Dip



Temperature:

350°



Cook/bake Time:

20 minutes



Recipe from:

**Melinda Fultz
Catawissa**



Servings:

Ingredients:

2 Chicken breasts

**2 Pkgs (8oz.) cream cheese,
softened**

¾ cup ranch dressing

**2 Tbsp hot sauce (or add more
to desired taste!)**

**½ lb shredded Mozzarella
Cheese**

Steps to Cook/Bake:

- 1) Boil chicken breasts until thoroughly cooked. Cut or shred into bite size pieces.**
- 2) In a medium sauce pan combine 2 packages of cream cheese, ranch dressing, and hot sauce. Melt together and mix well. Be careful not to burn.**
- 3) Add cut up chicken last and mix well**
- 4) Pour into an 11" x 7" pan and sprinkle with Mozzarella cheese.**
- 5) Bake for 20 minutes or until golden brown and bubbly at 350 degrees.**
- 6) Serve with tortilla chips and Enjoy!**

Hot Sausage Balls



Temperature:

400°



Cook/bake Time:

20 minutes



Recipe from:

**Ruth Wolgemuth
Mechanicsburg**



Servings:

Ingredients:

2 c Bisquick

½ c milk

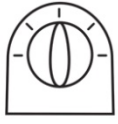
8 oz jar cheese whiz

1 lb hot sausage

Steps to Cook/Bake:

**Combine all ingredients and form into 1 ½ inch balls.
Place on ungreased pan with sides. Bake at 400 for 20
minutes**

Impossible Pie



Temperature:

350°



Cook/bake Time:

40-45 minutes



Recipe from:

**Tammy Wolgemuth
Milton**



Servings:

Ingredients:

½ stick butter

½ c Bisquick

1 c sugar

1 t vanilla

4 eggs

2 c milk

1 c coconut

Steps to Cook/Bake:

Combine all ingredients except coconut in blender. Stir in coconut. Pour in greased 10" pie pan. Bake at 350 for 45 minutes

Italian Sausage Lasagna



Temperature:

350°



Cook/bake Time:

45 minutes



Recipe from:

**Tammy Trate
Milton**



Servings:

Ingredients:

1 pound Italian sausage (or ground beef)
1 medium onion, chopped (about ½ cup)
1 clove garlic, crushed
2 tablespoons parsley flakes
1 teaspoon sugar
1 teaspoon dried basil leaves
½ teaspoon salt
1 can (16 ounces) whole tomatoes, undrained
1 can (15 ounce) tomato sauce
12 uncooked lasagna noodles (about 12 ounces)
1 carton (16 ounces) ricotta or creamed cottage cheese (2 cups)
¼ cup grated Parmesan cheese
1 tablespoon parsley flakes
1 ½ teaspoons dried oregano leaves
2 cups shredded mozzarella cheese (8 ounces)
¼ cup grated Parmesan cheese

Steps to Cook/Bake:

Cook and stir sausage, onion and garlic in 10" skillet until sausage is brown; drain. Stir in 2 tablespoons parsley, the sugar, basil, ½ teaspoon salt, the tomatoes and tomato sauce: break up tomatoes. Heat to boiling, stirring occasionally; reduce heat. Simmer uncovered until slightly thickened, about 45 minutes.

Cook noodles as directed on package; drain. Mix ricotta cheese, ¼ cup Parmesan cheese, 1 tablespoon parsley, and the oregano.

Spread a cup of the sauce mixture in ungreased rectangular baking dish; 13x9x2 inches: top with 4 noodles. Spread 1 cup of the cheese mixture over noodles; spread with 1 cup of the sauce mixture. Sprinkle with 2/3 cup of the mozzarella cheese. Repeat with 4 noodles, the remaining cheese mixture, 1 cup of the sauce mixture and 2/3 cup of the mozzarella cheese. Top with remaining noodles and sauce mixture; sprinkle with remaining mozzarella and ¼ cup Parmesan cheese. Bake uncovered in 350 degree oven until hot and bubbly, about 45 minutes.

Keto Friendly Buffalo Chicken Pizza



Temperature:

425°



Cook/bake Time:

20 minutes



Recipe from:

Dottie Jones

Muncy



Servings:

Ingredients:

3 1/2 cups shredded mozzarella, divided

6 ounces cream cheese, divided

1 egg

3/4 cup almond flour

1 teaspoon ranch seasoning mix

1 cup cooked chopped chicken

1/4 cup Frank's Red Hot Sauce

1 tablespoon chopped chives

Blue Cheese or Ranch, for serving

Steps to Cook/Bake:

Preheat oven to 425 degrees. Add 2 cups of mozzarella and 2 ounces of cream cheese to a microwave safe bowl and microwave for 1 minute. Stir to combine and return to microwave until cheese has melted, about 30 more seconds. Stir in the almond flour and egg until well combined. Use your hands to knead the dough, if necessary. Place the dough on a large sheet of parchment paper. Top with a second sheet of parchment. Roll the dough out into a 12 inch diameter circle. Remove the top piece of parchment and transfer the bottom sheet with the dough on it to a pizza pan. Trim parchment to fit the pizza pan. Bake for 10 minutes or until crust is lightly golden. Add the remaining 4 ounces of cream cheese to a small bowl with the ranch seasoning. Stir well to combine. Spread the cream cheese mixture over the crust. Top with half of the remaining mozzarella. Add the chicken and hot sauce to small bowl and stir well to coat. Spoon the chicken over the crust and top with the remaining mozzarella. Bake for 10 more minutes or until the crust is golden and the cheese has melted. Drizzle with blue cheese or ranch dressing and sprinkle with chives before serving.

Kidney Bean Salad



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Ruth Wolgemuth
Mechanicsburg

Ingredients:

2 cups drained kidney beans
½ cups diced celery
1 sm onion, chopped
2 Tbsp sweet pepper relish
2 boiled eggs, chopped
¼ cup Miracle Whip or mayonnaise

Steps to Cook/Bake:

Combine all ingredients and chill in covered bowl

LASAGNA



Temperature:

375°



Cook/bake Time:

30 minutes



Recipe from:

**Cathy Hines
Gainesville**



Servings:

Ingredients:

Lasagna noodles (I use 9, making 3 for each layer)

1 lb. shredded mozzarella or Swiss cheese

Meat Sauce: 1 lb. ground steak or hamburger

1 large jar spaghetti sauce

Cheese Filling: 15 to 24 oz. cottage cheese

15 oz. ricotta cheese

½ cup grated Parmesan cheese

2 Tbsp parsley flakes

2 slightly beaten eggs

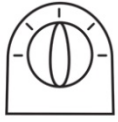
1 tsp salt

½ tsp pepper

Steps to Cook/Bake:

- 1. Make the meat sauce: brown the meat, then add the sauce and simmer for 15 minutes.**
- 2. Make the cheese filling: mix all the ingredients well, but do not beat them.**
- 3. Cook 9 strips of lasagna noodles in boiling, salted water, following package directions. Drain and rinse in cold water.**
- 4. To put together the lasagna:**
 - A) Place a layer of noodles in a 9 x 13 pan.**
 - B) Cover the noodles with about a third of the cheese filling.**
 - C) Add about a third of the meat sauce.**
 - D) Add a third of the shredded cheese.**
 - E) Repeat these steps two more times.**
- 5. Bake at 375 degrees for 30 minutes.**
- 6. When the casserole is out of the oven, let it stand 10 minutes before serving.**

Lembas Bread



Temperature:

425°



Cook/bake Time:

12 minutes



Recipe from:

**Jacob Land
Herndon**



Servings:

Ingredients:

2 ½ cups flour

1 tsp baking powder

¼ tsp salt

½ cup butter (softened)

¼ cup brown sugar

¼ cup white sugar

½ tsp cinnamon

1 tbsp honey

2 cup heavy whipping cream

1 tsp vanilla

**(Pumpkin Spice version; use 1
tsp pumpkin spice in place of
½ tsp cinnamon)**

Steps to Cook/Bake:

Preheat oven to 425 F.

**Mix flour, baking powder & salt in mixing bowl. Add
butter and mix well.**

Add sugar and cinnamon, mix thoroughly

**Add cream, honey & vanilla. Stir until nice, thick dough
forms**

**Roll dough out about ½ inch thickness. Cut into 3 inch
squares and transfer to baking sheet.**

**Bake for about 12 minutes or until set and golden. Let
cool then transfer to preferred storage containers.**

**Lembas Bread can be enjoyed chilled, room
temperature or can be warmed up and buttered.**

**Note: depending on preference, this bread can be
made moister or drier by varying the cream volume
and bake times. The moister variant will need
refrigeration to preserve, while the drier variant can be
stable for several months unrefrigerated.**

LEMONADE PIE



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Cathy Hines

Gainsville, GA

Ingredients:

8 to 9 ounces of Cool Whip
6 ounces of Frozen Lemonade
1 can of Eagle Brand
1 graham cracker pie crust

Steps to Cook/Bake:

- 1. Mix the first 3 ingredients together and pour mixture into the graham cracker crust.**
- 2. Refrigerate (or freeze) the pie until set.**

Mac and Cheese



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

**Wendy Orris
Mifflinburg**



Servings:

Ingredients:

4 cups Macaroni

6 Tbsp Flour

1½ tsp Salt

½ tsp Pepper

**3 (8 oz) bags shredded White
Sharp Cheddar Cheese**

6 Tbsp Butter

3 cups Milk

Steps to Cook/Bake:

Cook macaroni according to package. Drain, add flour butter salt and pepper. Stir until butter is melted. Add 2 bags of cheese and stir. Put in greased 9x13 baking dish. Pour milk over top. Sprinkle 1 bag of cheese over the top. Bake uncovered @ 350° for 1 hour

MEXICAN STEW



Temperature:



Cook/bake Time:



Recipe from:

Susan Heintzelman
Selinsgrove



Servings:

6 – 8 servings

Ingredients:

- 1 green pepper, diced**
- 1 onion, diced**
- 1 lb. shredded pork**
- 1 bottle of BBQ sauce**
- 1 large can petite diced tomatoes**
- 2 different cans of beans, rinsed and drained (black, pinto, kidney, gr. northern)**
- 1 can of corn, drained**
- Black pepper**

Steps to Cook/Bake:

Sauté pepper & onion in a small amount of oil in a stock pot.

Add remaining ingredients and mix gently

Simmer until heated thoroughly or you can heat on low in a crock pot.

Serves 6-8.

Midnight Cake



Temperature:

350°



Cook/bake Time:



Recipe from:

**Tammy Wolgemuth
Milton**



Servings:

Ingredients:

2 cups sugar

½ cups butter

2 eggs

½ cups cocoa

**½ cups sour milk (can add ½
Tbsp vinegar if milk is fresh)**

2 cups flour

1 cup boiling water

2 Tbsp vanilla

½ tsp salt

2 tsp baking soda

Steps to Cook/Bake:

Combine all ingredients except baking soda. Add baking soda. Pour in greased 10" pie pan. Bake at 350 until toothpick comes out clean.

Mock Chinese Soup



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

2 servings

Ingredients:

2 cups Water

½ cup canned Mixed Chinese Vegetables, drained

1/3 cup canned Green Beans, (cut) drained

1 Green Onion, diagonally sliced

1 tsp Chicken Bouillon granules

Steps to Cook/Bake:

In small saucepan, combine all ingredients. Bring to a boil, reduce heat, simmer uncovered for 10 – 15 minutes or heated through

Makes 2 servings

Mock Lobster



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Ingredients:

2 pkgs frozen Haddock Filets
2 quarts Water
2 Tbsp Old Bay Seasoning
¼ cup Apple Cider Vinegar

Steps to Cook/Bake:

In a medium or large pot bring water, seasoning and vinegar to a boil.

Cut frozen or thawed haddock into serving sized pieces. Place haddock in water and boil for 25 minutes

Drain fish and serve with melted butter or margarine

Mom's Baked Beans



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Susan
Schweitzer**

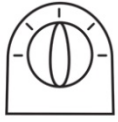
Ingredients:

½ pound bacon
1 pound can Navy White Beans
1 cup Karo
1 cup Brown Sugar (packed)
Pinch salt
½ cup Ketchup

Steps to Cook/Bake:

**Fry bacon, leave about 2 Tbsp. bacon grease in pot.
Drain half juice off beans, bring to boil add all
ingredients, then mix, simmer one hour**

Mom's Egg Salad



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Susan
Schweitzer**

Ingredients:

**12 eggs, cook for 22 minutes,
chop into pieces when done**

Salt & pepper to taste

1 stalk celery (diced)

Onion - dime sized (diced)

Big glob of mayonnaise

1 little squirt mustard

Sprinkle ½ tsp of sugar

Steps to Cook/Bake:

Mix, refrigerate

Mom's Meatloaf



Temperature:

375°



Cook/bake Time:

**1 hour 15
minutes**



Recipe from:

**Melissa Newman
Danville**



Servings:

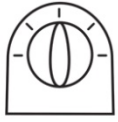
Ingredients:

**1 pound ground beef
1 medium onion, chopped fine
1 egg
1 cup seasoned bread crumbs
1 teaspoon salt
¼ teaspoon pepper
¼ cup ketchup
1 cup grated extra sharp white
cheddar cheese**

Steps to Cook/Bake:

- 1. Preheat oven to 375 degrees F**
- 2. Combine all ingredients above in large bowl. Mix well with hands or with paddle attachment of stand mixer.**
- 3. Shape into a loaf.**
- 4. Place into a 9" x 13" ceramic or glass baking dish coated with non-stick spray.**
- 5. Add water to the dish to a depth of 1 inch.**
- 6. Bake in preheated oven for 1 hour to 1 hour and 15 minutes.**

Nanny's Pudding Cake



Temperature:

350°



Cook/bake Time:

30 minutes



Recipe from:

**Tammy
Wolgemuth
Milton**



Servings:

Ingredients:

2 eggs

1 cup sugar

4 cups flour

**1 pt fresh fruit (blueberries,
pitted sour cherries, etc.)**

1 Tbsp butter

1 cup milk

1 Tbsp baking powder

Steps to Cook/Bake:

Cream together eggs, butter, and sugar. Add milk and mix. Add flour and baking powder. Fold in fruit. Bake at 350° for 30 minutes or until the top starts to brown

Never Fails Fudge



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Barbara Horn
Mechanicsburg**

Ingredients:

1 ½ cup Sugar

¼ cup Butter or Margarine

¾ cup Evaporated Milk

7 oz. Marshmallow Crème

Steps to Cook/Bake:

Bring to boil quickly – stirring constantly

When bubbles appear on top, reduce heat to medium heat and stir 6 minutes. Remove from heat and add 1 cup milk chocolate bits and 1 cup semi-sweet bits and stir until melted.

Add 1 tsp vanilla extract

Optional: Add nuts and or Peanut Butter to taste, pour into a greased pan

No Bake Key Lime Pie



Temperature:

375°



Cook/bake Time:

7 minutes



Recipe from:

**Meranda Steel
New Columbia**



Servings:

Ingredients:

Make a Graham Cracker Crust.

About 2 cups of finely crushed graham crackers.

1/3 Cup of white sugar
6 Tablespoons of melted butter

Pie Filling

2 – 8 oz. blocks of cream cheese
2 tablespoons of sour cream
2 tablespoons of powdered sugar
1 can (14 oz) Sweetened Condensed Milk
The zest and juice of 3 limes

Steps to Cook/Bake:

Mix all pie crust ingredients together and then press into pie pan (use an 8- or 9-inch pie pan).

Bake at 375 for 7 minutes.

Blend all filling ingredients in stand mixer (or use hand mixer) until creamy.

Pour filling into baked pie shell. Put in freezer to "set" for an hour and then transfer to refrigerator for 2 hours more.

Old Fashioned Meat Pie



Temperature:

350°



Cook/bake Time:

35-40 minutes



Recipe from:

Lori Klinger

Northumberland



Servings:

Ingredients:

1 pound Roast Beef, cooked or baked

Carrots, cut into small pieces

Celery, cut into small pieces

2 Potatoes, diced

½ - 1 cup Peas

½ cup corn

Any other veggies as desired

1 - 9" or 10" double pie crust

Steps to Cook/Bake:

Prepare pie crust

Place into a pie plate of desired size, making sure crust covers all of the pie plate.

Cook veggies until crisp tender but not totally done through.

Mix beef and veggies together and place into the pie crust. Cover with the top crust and pinch the dough together to seal crust.

Take a knife and score the top of the crust 2 or 3 times

Bake at 350° for 35-40 minutes

Serve with beef gravy or beef broth

One Dish Blackberry French Toast



Temperature:

325°



Cook/bake Time:

10-15 minutes



Recipe from:

Lori Klinger

Northumberland



Servings:

8 – 10 servings

Ingredients:

1 cup BlackBerry Jam (or any kind)
1 – 12 oz French Bread loaf, cut into 1 ½ inch cubes
1 – 8 oz cream cheese cut into 1-inch cubes
4 large Eggs
2 cups Half and Half
1 tsp ground cinnamon
½ cup firmly packed Brown Sugar
Optional Toppings:
Maple Syrup or Cool Whip

Steps to Cook/Bake:

Cook jam in small saucepan over medium heat 1 to 2 minutes or until melted and smooth

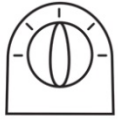
Place half bread cubes in bottom of lightly greased baking dish. Top with cream cheese cubes and drizzle with melted jam. Top with remaining bread cubes

Whisk together eggs, and next 3 ingredients. Pour over bread mixture. Sprinkle with brown sugar. Cover tightly and chill 8 to 24 hours

Preheat oven to 325°. Bake covered, 20 minutes. Uncover and bake 10 – 15 minutes or until bread is brown and mixture is set.

Serve with desired toppings.

One Pot Chicken Pesto Pasta



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Stephanie Hines
West Milton**

Ingredients:

1 lb chicken thighs cooked, diced
1 small jar pesto
1 package cream cheese, softened
1 box spiral pasta (or any of your choice)
2 cans green beans, rinsed and drained
1 tsp Salt
1 tsp Pepper

Steps to Cook/Bake:

Cook chicken, dice into cubes; cook pasta per instructions on package; combine all cooked ingredients into one big pot on low heat, pour in pesto, cut cream cheese into pieces, and put in pot, add green beans, salt and pepper, stir to mix. Serve hot!

Overnight Oatmeal



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Ingredients:

Steps to Cook/Bake:

In a pint jar add: ½ cup milk, ½ cup uncooked oatmeal

Layer in favorite fruit, yogurt, or other toppings

Drizzle honey to taste, Chill overnight

Oyster Cracker Snack



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Debbie Wagner
Williamsport**

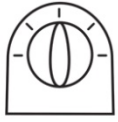
Ingredients:

2 boxes Oysterette Crackers
½ tsp Lemon Pepper
½ tsp Dill Weed
¼ tsp Garlic Salt
1 pkg Hidden Valley Ranch Dry Salad Dressing
1 cup Vegetable Oil

Steps to Cook/Bake:

Put top ingredients in large plastic bag and pour oil over all. Shake well. Let sit overnight.

Pan Pierogi



Temperature:

350°



Cook/bake Time:

30 minutes



Recipe from:

**Tammy Wolgemuth
Milton**



Servings:

Ingredients:

1 onion, chopped
1 stick butter
1/2 lb. Velveeta cheese
9 lasagna noodles
1 box Hungry Jack instant Mashed Potatoes – 20 serving size (use fresh potatoes if you are feeling ambitious)

Steps to Cook/Bake:

Chop onion and sauté in butter until soft. Add Velveeta cheese and melt on low heat. Boil 9 lasagna noodles and set aside. Prepare mashed potatoes according to package instructions. Combine potatoes and cheese mixture. Layer potato mixture and noodles in 9x13 pan starting and ending with potatoes. Bake at 350 for 30 minutes or till heated thru.

Pancakes



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Lena Zimmerman
Mifflinburg

Ingredients:

1 egg

$\frac{3}{4}$ cup milk

2 Tbsp canola oil

1 Tbsp maple syrup

1 cup flour

2 tsp baking powder

$\frac{1}{2}$ tsp salt

Butter or oil for frying

1 or 2 add-ins from the following list:

$\frac{1}{4}$ cup of grated apple or pear

$\frac{1}{2}$ cup of blueberries

$\frac{1}{4}$ cup of chocolate chips

1 to 2 Tbsp walnut bits

Steps to Cook/Bake:

1. Crack the egg into a large mixing bowl. Whisk in the milk, canola oil, and maple syrup.
2. In a small bowl, whisk together the flour, baking powder, and salt. Add the flour mixture to the egg mixture and stir just until all the ingredients are wet. The batter should be lumpy.
3. Gently stir in the add-ins of your choice. Don't stir too much though, or the pancakes will be dense.
4. Lightly butter or oil a nonstick frying pan, and then warm it on the stovetop over medium heat for about one minute. Turn down the heat to medium low. Use a $\frac{1}{4}$ cup measuring cup to pour the batter for each pancake into the pan.
5. When the tops of the pancakes start to bubble, carefully flip them with a spatula. Continue cooking them until the undersides are golden brown. Serve with butter and maple syrup.

Pancake Bake



Temperature:

250°



Cook/bake Time:

15 minutes



Recipe from:

**Derek & Shivani
Burkholder**

Beavertown



Servings:

Ingredients:

Bottom Layer

1 c. brown sugar

1/2 c. butter

Top Layer

1 egg

2 T. melted butter

1 c. milk (scant)

1 c. flour

1/2 tsp. salt

1 T. baking powder

2 T. sugar

Steps to Cook/Bake:

**In saucepan bring sugar and butter to boiling point.
Pour in 9 by 13 pan.**

**Top layer. Beat egg, milk, butter and add salt, sugar,
flour, and baking powder. Beat well**

**Pour on top of mixture. Bake at 350 for 15 min.
Enjoy**

Panko Crusted Haddock or Halibut



Temperature:

425°



Cook/bake Time:

23-25 minutes



Recipe from:

Bill Seagrist

Sunbury



Servings:

2 servings

Ingredients:

2 Haddock/Halibut Fillets

½ cup Panko Breadcrumbs

½ cup Buttermilk Ranch Dressing

Pinch of salt and pepper per fillet

½ Tbsp Garlic Powder (add cajun seasoning if you like spice)

Olive Oil Baking Spray

Steps to Cook/Bake:

- 1. Preheat oven to 425 degrees**
- 2. Coat a piece of aluminum foil, then place on small baking sheet**
- 3. Coat each fish fillet with buttermilk ranch dressing**
- 4. Mix salt, pepper, garlic powder (Cajun seasoning (if desired)) with panko breadcrumbs**
- 5. Dip each coated fillet in breadcrumb mixture, place on aluminum foil**
- 6. Bake for 23-25 minutes in preheated oven.**

Peach Cobbler



Temperature:

350°



Cook/bake Time:

30 minutes



Recipe from:

Beth Tobias

Sunbury



Servings:

Ingredients:

2 cups Fresh Fruit (peaches, cherries, apples or blueberries)

2 cups Sugar (divided)

1 cup Hot Water

2 Tbsp. Shortening

2 Tbsp. Baking Powder

2 cups Flour

Steps to Cook/Bake:

Preheat oven to 350°. Grease 9 x 13 pan. Mix fruit, 1 cup sugar and hot water. Let mixture set a few minutes.

Mix shortening, 1 cup sugar, milk baking powder and flour. Pour into greased pan.

Pour fruit mixture on top.

Bake at 350° for 30 minutes or until top is golden brown

Peanut Butter Energy Balls



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Gina Conklin

Selinsgrove

Ingredients:

2 cups oats
2/3 cups shredded coconut
2 tbsp chia seeds
½ cup milled flax seed
½ wheat germ or oat bran
2 tsp vanilla
¾ cup semi-sweet chocolate chips
1 ½ cup peanut butter
½ cup honey

Steps to Cook/Bake:

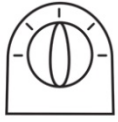
Place all ingredients in a mixer.

Using a dough hook, mix well. (If you don't have a dough hook, simply mix well by hand.)

Chill for 15 minutes in fridge.

Scoop round balls or form balls by hand and keep refrigerated.

Pepsi Cake



Temperature:

350°



Cook/bake Time:

45 minutes



Recipe from:

Tammy Wolgemuth

Milton



Servings:

Ingredients:

2 c flour

3 T cocoa

1 c oil

½ c buttermilk

2 eggs beaten

½ t salt

2 c sugar

½ c margarine

1 c Pepsi

1 t baking soda

1 t vanilla

1 ½ c miniature marshmallows

Steps to Cook/Bake:

Combine flour and sugar and set aside.

In a saucepan, combine cocoa, margarine, oil, and Pepsi. Bring to boil. Pour over dry mixture. Combine buttermilk and baking soda. Add to cake mixture. Combine beaten eggs, vanilla, salt, and marshmallows. Add to cake mixture. Place in greased and floured 9x13 inch pan. Bake at 350° for 45 minutes.

While cake is still warm, spread Pepsi icing on top. Refrigerate and serve cold.

Pepsi Icing



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Tammy Wolgemuth

Milton

Ingredients:

½ c butter

6 T Pepsi

Pinch salt

1 c chopped pecans (optional)

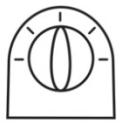
3 T cocoa

1 lb 10x sugar

1 t vanilla

Steps to Cook/Bake:

Combine butter, cocoa, and Pepsi in a saucepan. Bring to boil. Remove from heat and add 10x sugar, salt, vanilla, and pecans. Spread over warm Pepsi cake. Refrigerate and serve cold.



Temperature:

350°



Cook/bake Time:

10 minutes



Recipe from:

Lori Klinger

Northumberland



Servings:

12 servings

Ingredients:

1 pound lean ground beef
2 Tbsp. butter
1 small onion, peeled and diced
1 green bell pepper, seeded and diced
2 Tbsp. Ketchup
1 Tbsp. Worcestershire Sauce
½ tsp salt
½ tsp pepper
8 oz cheddar cheese, cut into ½ inch cubes (also can use shredded cheese, I used 2-8 oz bags)
24 jumbo pasta shells, cooked according to package directions
1 cup milk
1 cup beef broth
1 Tbsp cornstarch

Steps to Cook/Bake:

Preheat oven to 350°

- Heat a large skillet over medium heat. Crumble ground beef into the skillet and cook, stirring often, until completely browned. Remove the beef from the pan and set aside. Drain the fat from the pan.
- Add the butter to the skillet and melt over medium heat. When the butter is melted, add the diced onion and bell pepper and sauté until softened, about 5 minutes
- Add browned ground beef back to the skillet. Add Worcestershire Sauce, ketchup, salt and pepper; mix well. Cook the mixture for about 2 minutes over medium heat, stirring occasionally.
- Fill the cooked pasta shells with the meat mixture and place in an even layer in glass baking dish
- Add half of the cheddar cheese cubes to the stuffed shells (2 cheese cubes into each shell or shredded cheese can also be used)
- In medium saucepan, whisk together the milk, beef broth, and cornstarch. Heat the mixture over medium heat until hot, then add the remaining cheddar cheese; stir until melted and the sauce thickens. Pour half of the sauce over the stuffed shells in pan reserve the rest for when serving shells.
- Bake at 350° 10 minutes or until cheese is melted
- Serve hot with extra cheese sauce on the side.

Pickle Pizza



Temperature:

425°



Cook/bake Time:

20 minutes



Recipe from:

Tammy Trate

Milton



Servings:

Ingredients:

Deep Crust (for one 14" pizza):

1 1/3 c. warm water
1/4 c. dry milk
1 teaspoon salt
4 c. flour
2 tablespoons sugar
1 pk. dry yeast
2 tablespoons olive oil

Thin Crust (for two 14" pizzas):

4 c. flour
1 teaspoon dry instant yeast
2 teaspoons salt
1 1/2 c. warm water

Toppings for Pickle Pizza:

1/2 c. ranch dressing
Scant 1/4 c. olive oil
1/2 c. shredded mild cheddar cheese
1/2 c. shredded mozzarella cheese
16 oz. jar of sliced dill pickles
Dried dill

Steps to Cook/Bake:

Deep Dish

Put yeast, sugar, salt and dry milk in a large bowl. Add water and mix well. Let rest for 2 minutes. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed. Turn out onto a flat surface and knead for about 10 minutes. Spread into greased 14" pizza pan and let raise for approx. 30 minutes before adding toppings.

Thin Crust (for two 14" pizzas):

Combine all ingredients in a large mixing bowl until a dough forms. Knead for 10 minutes. Let the dough rest for 15-30 minutes. Spread onto two greased 14" pizza pans and add toppings before baking.

Toppings for Pickle Pizza:

Combine ranch dressing and olive oil and mix well. Spread mixture onto pizza dough, leaving 1/2-1" border around the edge. Top with cheddar and mozzarella cheeses. Strain pickles and place evenly over cheese. Sprinkle with dried dill. Bake at 425 degrees for 20 minutes, or until edges are golden brown and pizza appears "done" in the center. Enjoy!

Pineapple Stuffing



Temperature:

350°



Cook/bake Time:

45 – 60 minutes



Recipe from:

Davena Lavery

Lewisburg



Servings:

Ingredients:

1 Stick of Butter
1 Cup of Sugar
4 Eggs
Dash of Salt
1 Can of undrained Crushed Pineapple
8-10 Slices of Day Old Bread, cubed

Steps to Cook/Bake:

1. Cream together butter and sugar
 2. Beat in eggs and salt
 3. Add crushed pineapple
 4. Fold in bread cubes
- *Bake in a greased casserole dish at 350 degrees for 45-60 minutes.

Poor Man's Lobster Toast



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Glenna Rearick

Sunbury

Ingredients:

**1 - 8 oz. TransOcean Crab
Classic (Lobster or Crab)**

**1 – 12 oz can Campbell's
Cream of Shrimp**

½ tsp. Old Bay Seasoning

**Dash of Cooking White Wine
(optional)**

Steps to Cook/Bake:

**Place soup in saucepan, add package of crab/lobster,
add seasoning, (optional: add Cooking White Wine to
consistency you'd like)**

Toast bread, serve "lobster" mix over toast

Poppy Seed Bread



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

Tammy Wolgemuth

Milton



Servings:

Ingredients:

Cake:

2 c flour

1 t salt

1 t baking powder

1 ½ c sugar

2 eggs

¾ c cooking oil

1 c milk

1 T poppy seeds

1 t vanilla

1 t butter flavoring

1 t almond flavoring

Frosting:

¼ - 1/3 c orange juice

¾ c sugar

1/2 t vanilla

1/2 t butter flavoring

1/2 t almond flavoring

Steps to Cook/Bake:

Mix together all cake ingredients and beat 2 minutes with electric mixer. Pour in greased and floured Bundt pan or 2 loaf pans. Bake 1 hour at 350°.

Mix together all frosting ingredients and pour over cake as soon as it is removed from oven. Let cake cool set 20 minutes only, then remove from pan.

Poppy Seed Chicken



Temperature:

350°



Cook/bake Time:

30 minutes



Recipe from:

Debbie Wagner

Williamsport



Servings:

Ingredients:

2 lb. Chicken (cut into bite sized pieces)
2 cans Cream of Chicken Soup
8 oz. Sour Cream
1 Roll Ritz Crackers
1 Tbsp Poppy Seeds

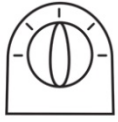
Steps to Cook/Bake:

Brown chicken in 1-2 Tbsp vegetable oil. Mix soup and sour cream; place in 9x13 baking dish; add cooked chicken and mix

Crush Ritz crackers; brown crackers and poppy seed | 1 Tbsp butter; place on top of chicken mixture.

Bake at 350° for 30 minutes, serve over rice

Pork Chops Italiano



Temperature:

375°



Cook/bake Time:

1 hour



Recipe from:

LuAnn Knight

Milton



Servings:

Ingredients:

4 pork chops 1" thick

Season salt

Pepper

**½ lb small mushrooms
(optional)**

1 Tablespoon salad oil

1 medium onion chopped

½ clove garlic sliced (optional)

**2 large green peppers cut in
¾" strips**

2 8 oz cans tomato sauce

½ bay leaf

1 Tablespoon lemon juice

1/8 teaspoon dried sage

Steps to Cook/Bake:

Trim pork chops of excess fat; sprinkle with season salt and pepper.

In large skillet, sauté chops till well browned, drain fat as it collects, place chops in a large roasting pan.

Arrange mushrooms around chops. Start heating oven to 375°F.

In a clean, large skillet, in salad oil sauté onions, garlic and green peppers until golden; add tomato sauce, 1 teaspoon of seasoned salt, pepper, bay leaf, lemon juice, and sage; simmer covered, until vegetables are almost fork tender.

Pour sauce over chops and mushrooms, covering all.

Bake covered, until pork chops are done. – about 1 hour.

Potato Salad



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Lois Stuck

Mifflinburg

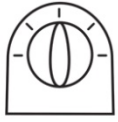
Ingredients:

1 ½ cup Miracle Whip
Chopped Fresh Parsley
2 heaping Tbsp of Yellow Mustard
Small amount of Diced Onion
½ tsp. Lemon Juice
2 stalks Celery, chopped
2/3 cup Sugar
½ tsp. Onion Salt
¼ tsp Celery Seed
8 medium Potatoes
5 Hard Boiled Eggs, diced

Steps to Cook/Bake:

Cook potatoes, let cool to room temperature, cut into small pieces. Add onion, parsley, celery and diced hard boiled eggs. Combine Miracle Whip, mustard, lemon juice, sugar, onion salt and celery seed; add to potatoes, onion, parsley, celery, and eggs, stir to mix thoroughly. Refrigerate overnight.

Pretzel Sticks



Temperature:

400°



Cook/bake Time:

12-15 minutes



Recipe from:

Ruth Wolgemuth

Mechanicsburg



Servings:

Ingredients:

- 1 pkg dry yeast**
- 1 ½ cup warm water**
- 2 Tbsp sugar**
- 1 tsp salt**
- 4 cup flour**
- 1 egg**

Steps to Cook/Bake:

Dissolve yeast in warm water. Add sugar, salt, & flour. Let dough rise until double in size. Divide into 24 pieces. Roll into 6" or 8" sticks. Brush with beaten egg then sprinkle with salt.

Bake at 400 for 12-15 minutes.

Pumpkin Bread



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

Tammy Wolgemuth

Milton



Servings:

Ingredients:

3 c sugar
1 c oil
2 c pumpkin
4 eggs
2/3 c water
3 ½ c flour
2 t baking soda
1 t baking powder
2 t salt
1 t nutmeg
1 t allspice
1 t cinnamon
½ t clove
Raisins (optional)

Steps to Cook/Bake:

Cream sugar and oil. Add pumpkin and eggs and mix. Add remaining ingredients. Divide into 2 greased and floured loaf pans. Bake at 350 for 1 hour

Pumpkin Crunch Cake



Temperature:

350°



Cook/bake Time:

50-55 minutes



Recipe from:

Ruth Wolgemuth

Mechanicsburg



Servings:

Ingredients:

- 1 - 15 oz can pumpkin**
- 1 - 12 oz can evaporated milk**
- 3 eggs**
- 1 ½ t cinnamon**
- ½ t salt**
- 1 box yellow cake mix**
- 1 c chopped pecans**
- 1 c melted butter**

Steps to Cook/Bake:

Combine pumpkin, evaporated milk, eggs, cinnamon, and salt and pour into greased 9x13 pan. Evenly sprinkle cake mix on top. Sprinkle pecans on top. Drizzle butter on top. Bake at 350 for 50-55 minutes

Pumpkin Spice Tiramisu



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Melissa Newman

Danville

Ingredients:

1 pack ladyfingers
1 ½ cup water
¾ cup pumpkin spice cappuccino mix
1 ¼ cups heavy whipping cream
8 oz. room temperature mascarpone cheese
¾ cup sugar
1 tsp. vanilla extract
1 Tbsp. pumpkin pie spice
½ cup canned pumpkin (100% pumpkin, NOT “pumpkin pie filling”)
Toasted almond slivers

Steps to Cook/Bake:

In small saucepan, combine water and pumpkin spice cappuccino mix. Heat on medium until cappuccino mix is dissolved, stirring well, and set aside to cool.

In a large bowl using a hand mixer or large whisk, beat the whipping cream, sugar, and vanilla until soft peaks form.

Add in the mascarpone cheese, canned pumpkin, and pumpkin pie spice, and continue to whip to stiff peaks.

In serving dish, quickly dip ½ package of ladyfingers in pumpkin spice cappuccino and layer in bottom of dish. Add ½ of the pumpkin mascarpone cheese mixture on top of the ladyfingers. Repeat layers with remaining ladyfingers, juice mixture and mascarpone cheese mixture. Garnish with toasted slivered almonds.

Quick Chicken Stir Fry



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Williamsport

Ingredients:

Steps to Cook/Bake:

Stir fry 1 (16 oz) pkg. Cole Slaw mix in 1 Tbsp hot oil for 3 minutes

Add 2 cups shredded Rotisserie Chicken

Add 1/3 cup Stir Fry Sauce (Soy or Teriyaki)

Stir fry until heated through 2 – 3 minutes

Serve over rice if desired

Reuben Casserole



Temperature:

350°



Cook/bake Time:

35-45 minutes



Recipe from:

Sandra Hare

Bloomsburg



Servings:

Ingredients:

1 - 27 ounce can of sauerkraut, rinsed and drained.

1 cup of Thousand Island Salad Dressing

12 ounces of sliced corned beef

12 ounces of sliced swiss cheese

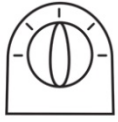
1 loaf of party rye bread (small squares)

Margarine to coat bread

Steps to Cook/Bake:

Mix sauerkraut with salad dressing. Place in a 13" X 9" baking dish. Layer corned beef and swiss cheese over sauerkraut. Spread both sides of rye bread with margarine and arrange on top of the casserole, overlapping edges. Bake at 350 degrees for 35 – 45 minutes or until brown and bubbly. Serves 8.

Rhubarb Crisp



Temperature:

350°



Cook/bake Time:

1 hour



Recipe from:

Tammy Wolgemuth

Milton



Servings:

Ingredients:

1 cup flour

**¾ cup uncooked old fashioned
rolled oats**

1 cup packed brown sugar

½ cup melted butter

1 tsp cinnamon

4 cups diced rhubarb

1 cup sugar 2 T cornstarch

1 cup water

1 tsp vanilla

Steps to Cook/Bake:

Combine flour, oats, brown sugar, melted butter and cinnamon. Press half of mixture in 9" square pan. Add rhubarb. Combine in saucepan, sugar, cornstarch, water, and vanilla. Cook till clear and thick stirring constantly. Pour hot mixture over rhubarb. Crumble remaining oat mixture over rhubarb. Bake 1 hour at 350

Ritz Cracker Ice Cream Pie



Temperature:



Cook/bake Time:



Recipe from:



Servings:

**Lori Klinger
(from Catharine
Reitz)**

Ingredients:

Steps to Cook/Bake:

**60 Ritz Crackers, rolled into fine crumbs
1 stick margarine, melted then mix with crackers**

**Take ½ cup crumb mixture and set aside. Line 9 x 13-
inch pan with crumbs**

Mix:

2 sm. pkgs. Instant Vanilla Pudding

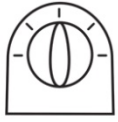
1 ½ cup milk

Mix with pudding:

1 qt softened vanilla ice cream

**Spread over the crumbs. Put in refrigerator for 20
minutes. Put 1 large Cool Whip on top and then rest of
crumbs**

Sauerkraut Chowder



Temperature:



Cook/bake Time:



Recipe from:



Servings:

David Miller

Milton

Ingredients:

2 cups russet or red potatoes
2 cups sauerkraut
1 pound ground sausage or diced kielbasa
1 cup half/half
4 oz. cream cheese
½ cup sauerkraut water for taste
½ cup potato water to thicken the chowder
Salt and pepper to taste, if needed

Steps to Cook/Bake:

1. Cut potatoes into bite size pieces and cook separately
2. Cook sauerkraut separately with water
3. Cook sausage separately
4. Add cream cheese to sauerkraut until it melts
5. Add potatoes and stir
6. Add sausage and stir
7. Add half/half, sauerkraut water and potato water till the chowder is the consistency that you like.
8. Simmer on low in a three quart pot or in a crockpot. You can always add more half/half, if needed, if it gets too thick.

This recipe can be doubled. You can easily adjust amounts of ingredients if you would like.

ENJOY!

Screwball Cake



Temperature:

350°



Cook/bake Time:



Recipe from:

Tammy Wolgemuth

Milton



Servings:

Ingredients:

3 cups flour
2 cups sugar
2/3 cup cocoa
2 tsp soda
1 tsp salt
2/3 cup vegetable oil
2 tsp vanilla
2 tsp vinegar
2 cups water

Steps to Cook/Bake:

Combine dry ingredients in 9x13 pan until blended. Make 3 holes in dry mixture. Hole #1 add oil. Hole #2 add vanilla. Hole #3 add vinegar. Add water and stir until smooth. Bake at 350 until toothpick tests clean.

Shoefly Cake



Temperature:

350°



Cook/bake Time:

30 minutes



Recipe from:

Tammy Wolgemuth

Milton



Servings:

Ingredients:

4 cups flour
2 cups sugar
1 cup shortening
½ tsp salt
1 cup molasses
2 cup hot water
2 tsp baking soda

Steps to Cook/Bake:

Combine flour, sugar, shortening and salt. Mix in another bowl molasses, hot water, and baking soda. Layer in 9x13 pan starting and ending with dry mixture. Do not mix in pan. I know it's hard but resist the urge. Bake at 350 for 30 minutes. Need not grease pan.

Snickers Bars



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Williamsport

Ingredients:

1 cup Light Karo Syrup

1 cup Sugar

1 cup Smooth Peanut Butter

Place in large pan (like a Dutch Oven), Cook until it starts to boil, stirring occasionally so it doesn't burn. When boiling, add the following

3 cups Corn Flakes

1 cup Peanuts

Mix well and pour into a greased 9x13 cake pan

Steps to Cook/Bake:

Melt one large (4.4 oz) Hershey Bar, spread over to of corn flake mixture, cut into bars while warm, then cool and recut.

***To melt chocolate – break into pieces in microwavable dish, heat 1 minute then stir, repeat 30 seconds, stir (if needed)**

*** If you put in the refrigerator to cool, bring to room temperature before eating**

Snickers Dip



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Jane Hoffman

Laporte

Ingredients:

6 large Snickers bars, chopped into small chunks, (Not a peanut fan?: Try Twix)!

16 oz cream cheese, softened

¼ cup brown sugar

½ tsp. vanilla extract

8 oz Cool Whip

3-6 tsp. of caramel ice cream topping (optional)

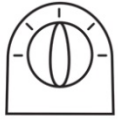
Steps to Cook/Bake:

1. Whip the cream cheese until fluffy.
2. Add brown sugar & vanilla, blend well.
3. Stir in Cool Whip & Snickers chunks until combined. Stir in caramel sauce, if desired.
4. Garnish with snickers pieces and/or peanuts, if desired.
5. Cover & refrigerate at least approx. 2 hours, so flavors blend together!

***Must have dippers: Granny Smith apple slices, cinnamon graham crackers, miniature pretzel twists or small waffle shaped pretzels**

Warning: Once you start making this for family, friends, & coworkers---You will NOT be able to stop!!!

Spaghetti Sauce



Temperature:

**Low heat stove
top**



Cook/bake Time:

4 hours



Recipe from:

Marge Haubold



Servings:

Ingredients:

Cut into small pieces:

1 green pepper

2 small onions

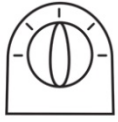
1 celery and leaves

Steps to Cook/Bake:

Put into a pot with oil and brown.

Brown 1½ lbs. of hamburger meat, add to vegetables. Add 2 - 15 oz cans of Tomato Paste, 1- 20 oz can of Whole Tomatoes and 2 cans of water. Add 1 tsp of minced garlic, a tsp of Italian Seasoning, 1 Tbsp Parsley, 2 Bay Leaves, Salt and Pepper Stir and cook on low heat for 4 hours

Sugar Cookies



Temperature:

350°



Cook/bake Time:

12-15 minutes



Recipe from:

Cindy Rissell

Beaver Springs



Servings:

Ingredients:

1 cup Powdered Sugar

**1 cup Butter (or ½ cup butter
and ½ cup shortening)**

¼ cup Granulated Sugar

1 Egg

1 tsp. Vanilla

2 ½ cups Flour

1 tsp Soda

¼ tsp Cream of Tartar

Steps to Cook/Bake:

Sift flour, soda, and cream of Tartar together and set aside

Mix sugars, butter, egg, and vanilla

Add dry ingredients and mix well

Drop by teaspoon on to ungreased cookie sheet or roll into small ball shape and flatten with the bottom of a glass

Sprinkle with colored sugar (or add 1 cup chocolate chips to batter mixture)

Bake at 350° for 12 – 15 minutes

ENJOY!!!

Sunday Chicken Casserole



Temperature:

350°



Cook/bake Time:

20-30 minutes



Recipe from:

Lori Klinger

Northumberland



Servings:

6 servings

Ingredients:

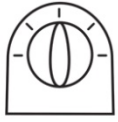
3-4 Chicken breasts
1 box of Stove Top Stuffing Mix
1 10 ¾ oz. can Cream of Chicken Soup
½ cup margarine (melted)
16 oz container sour cream
¼ dill pickle, chopped
Onion (optional)

Steps to Cook/Bake:

In a large stockpot, over medium heat, cover chicken with water. Cook until chicken juices run clear, 20 – 25 minutes. Drain chicken, reserving 1 ¾ cups broth. Let chicken cool. Discard skin and bones. Cut chicken into bite-sized pieces or shred, set aside. Toss stuffing mix with melted margarine until moistened. Spread half of stuffing mixture in a lightly greased 11" x 8" baking pan: place chicken on top. Blend reserved broth, soup, and sour cream until smooth, fold in pickle and onion. Pour over chicken, cover with remaining stuffing mix. Bake uncovered at 350° for 20 – 30 minutes or until bubbly. Let stand 10 minutes before serving. Serves 6

(If desired, you can chop steamed broccoli and add to the soup mixture before pouring over the chicken)

Pepper Relish



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Ruth Wolgemuth

Mechanicsburg

Ingredients:

- ¾ cup chopped red peppers**
- ¾ cup chopped green peppers**
- ½ cup chopped onion**
- Jalapeno peppers (optional for sweet hot relish)**
- 1 tsp salt**
- 1 cup sugar**
- ½ cup vinegar**
- 1 Tbsp mustard seed**
- 1 ½ tsp celery seed**

Steps to Cook/Bake:

Place peppers and onions in saucepan and cover with water. Bring to a boil and cook until tender but still crisp then drain. Combine remaining ingredients in saucepan and cook until sugar dissolves. Add pepper mix, bring to boil, and cook for 2 minutes. Makes about 1 quart. Use on sandwiches, in potato salad, macaroni salad, tuna salad, or egg salad.

Sweet Potato Salad



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Williamsport

Ingredients:

3 lbs. Sweet Potatoes, cooked, peeled, cubed

1 cup chopped Green Pepper

½ cup finely chopped Onion

1 ½ tsp Salt (optional)

¼ tsp Pepper

**1 ½ cup light or regular
Mayonnaise**

Dash of Hot Pepper Sauce

Steps to Cook/Bake:

In large bowl, combine first five ingredients. Stir in mayonnaise and pepper sauce. Cover and refrigerate for at least 1 hour

***Is not hot to taste**

Sweet Potato Stew



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Williamsport

Ingredients:

2 cans (14½ oz each) Reduced Sodium Beef Broth

1 lb. lean Ground Beef (or turkey)

2 medium Sweet Potatoes, peeled and cut into ½ in. cubes

1 small onion chopped finely

½ cup V8 Juice (1 small can)

1 Tbsp. Golden Raisins

1 clove Garlic, minced

½ tsp. Dries Thyme

Dash Cayenne Pepper

1 small can Chickpeas, drained

Dash Curry if you use turkey

Steps to Cook/Bake:

In saucepan, bring broth to boil, crumble beef in broth. Cook uncovered 3 minutes, stirring occasionally. Add remaining ingredients. Return to boil. Reduce heat, simmer uncovered until potatoes are tender (15 – 20 minutes)

Tacos w/Soft Blue Corn Tortillas



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Courtney Shuster

Danville

Ingredients:

For Tortillas:

2 c Blue Masa
1 $\frac{3}{4}$ c Hot Water
1 tsp Salt

For Taco Mix:

1 Tbs Chili Powder
 $\frac{1}{4}$ tsp Garlic Powder
 $\frac{1}{4}$ tsp Onion Powder
 $\frac{1}{2}$ tsp Oregano
1 tsp Paprika
1 $\frac{1}{2}$ tsp Cumin
1 tsp salt
1 tsp black pepper
1lb of meat of choice OR 3cups
of cooked beans (black or pinto
work well)
 $\frac{2}{3}$ c water

Steps to Cook/Bake:

Tortillas

Dissolve salt into hot water. In a medium sized bowl stir water and salt mixture into the masa. Cover bowl with plastic wrap and let sit for at least 20 minutes. Roll dough mixture into 2-inch balls. Use a tortilla press to flatten balls OR use a rolling pin to roll ball into tortilla shape. Use parchment paper on press or under dough to stop tortilla from sticking. Cook tortillas on a non-stick skillet 2 minutes per side. Keep tortillas soft and warm in a bowl wrapped in a clean moistened kitchen towel until ready to fill and eat.

Taco Mix

Mix spices together in a small bowl. Brown/cook your meat. Mix spice mixture, meat or beans, and water in a skillet on the stove and simmer under low heat for 10 minutes. Let sit for 5 minutes before to allow flavors to come together.

Stuff your fresh soft taco shells with your taco mixture. Top with your favorite taco toppings. Topping Suggestions: Lettuce, Tomatoes, Salsa, Sour Cream, Cheese.

Tandy Cakes



Temperature:

350°



Cook/bake Time:

25 minutes



Recipe from:

Judy Snyder

New Columbia



Servings:

Ingredients:

4 Eggs
2 cups Sugar
2 tsp. Vegetable Oil
1 tsp. Vanilla
2 cups Flour
2 tsp. Baking Powder
1 cup Milk
Dash of salt
Peanut Butter
2 - 8 oz Hershey Bars

Steps to Cook/Bake:

Cream together eggs, sugar oil and vanilla; add flour baking soda and milk. Pour into a jelly roll pan, lined with wax paper, no need to grease. Bake 25 minutes at 350°.

While cake is still hot, spread peanut butter on it, cool in refrigerator. Melt Hershey Bars and spread on cooled cake. Cut into squares while chocolate is warm and enjoy

Tarts



Temperature:

350°



Cook/bake Time:

30-35 minutes



Recipe from:

Linda Delbaugh

Liverpool



Servings:

Ingredients:

½ lb butter (2 sticks), softened

1 ½ cup Sugar

2 cups Flour

4 Eggs

1 tsp. Vanilla

1 tsp Baking Powder

1 can Pie Filling (any flavor)

Steps to Cook/Bake:

Cream together butter and sugar. Add remaining ingredients (except pie filling) and blend well. Grease jelly roll pan and spread batter in pan. Score into 24 squares. Place 1 teaspoon of pie filling on each square.

Bake at 350 degrees for 30-35 minutes. When cool, sprinkle with Confectioner's Powdered Sugar.

Vegetable Pie



Temperature:

400°



Cook/bake Time:

35-40 minutes



Recipe from:

Ruth Wolgemuth

Mechanicsburg



Servings:

Ingredients:

2 cups broccoli, cauliflower, or mixture of both

½ cup chopped onion

½ cup chopped green pepper

1 ½ cups milk

¾ cup Bisquick

3 eggs

Salt & pepper to taste

1 cup shredded cheddar cheese

Steps to Cook/Bake:

Place vegetables in lightly grease 10" pie plate. Combine milk, Bisquick, eggs, salt, and pepper in separate bowl. Pour over vegetables. Sprinkle cheese on top. Bake at 400 for 35-40 minutes.

Veggie Cream



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Ruth Wolgemuth

Mechanicsburg

Ingredients:

**2 - 8 oz. cream cheese,
softened**

**2 Tbsp finely chopped pecans -
optional**

2 Tbsp finely chopped onion

**2 Tbsp finely chopped bell
pepper**

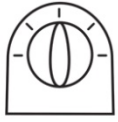
2 Tbsp finely chopped carrots

**1 - 8 oz can crushed pineapple
- drained**

Steps to Cook/Bake:

**Mix all ingredients together and chill. Serve on bagels,
pita chips, or crackers. Also good as a dip for fresh
veggies**

Yogurt Fruit Soup



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

4 servings

Williamsport

Ingredients:

2 cups Plain Yogurt
2 cups Peaches (chunked)
1 cup Strawberries (hulled)
½ cup Orange Juice
½ cup Water
1 Tbsp Honey
Mint Leaves for garnish

Steps to Cook/Bake:

Puree all ingredients (except Mint Leaves) in a food processor or blender
Chill at least 3 hours
Garnish with mint leaves to serve
4 servings

Zesty Chicken Soup



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Williamsport

Ingredients:

Steps to Cook/Bake:

In a Dutch Oven over medium heat, combine:

1 – 16 oz. Jar Salsa – mild or medium depending on heat desired

3 cups shredded Rotisserie Chicken meat

Simmer 10 – 20 min

Garnish as desired

Ex. – sour cream, avocado, cilantro, green onion, tortilla chips

Zucchini Crab Cakes



Temperature:



Cook/bake Time:



Recipe from:



Servings:

Debbie Wagner

Williamsport

Ingredients:

2 cups grated Zucchini
1 small Onion, diced
2 Eggs
1 tsp Old Bay Seasoning
¼ tsp. Celery Seed
Bread Crumbs

Steps to Cook/Bake:

Mix all ingredients together using enough crumbs to thicken the crab cakes but remain moist. Use ¼ cup – ½ cup of mixture per patty

Brown patties in oil until golden brown on both sides over medium heat, turning only once.