

BLCW RECIPES

CONTENTS

PAGE #	RECIPES
2	Egg, Broccoli and Ham Ring-Around
3	French Toast Casserole
4	Monster Cookie Dough Dip Pickle Wrap Dip
5	Pineapple Meringue Bars
6	Cinnamon Monkey Bread Corn Bread
7	Spicy Party Pretzels Cheeseburger Chowder
8	Apple Crisp Pizza Carmel Cookies
9	Chocolate Mint Brownies
10	Cherry Cheese Delight Baked Crescent Churros
11	Home Made Ice Cream Spaghetti Bake
12	Casserole Salted Nut Roll Bars
13	Chinese Salad

Egg, Broccoli and Ham Ring-Around

Prep Time: 30 minutes (Ready in 1 hour)

Servings: 8

1 tablespoon butter or margarine
1 ½ cups Green Giant frozen chopped broccoli (from 1-lb bag), thawed
¼ cup chopped onion (1/2 medium)
1 package (3 oz) cream cheese, softened
6 eggs
¼ cup milk
¼ teaspoon salt
1/8 teaspoon pepper
¾ cup cubed (1/4-inch) cooked ham (4oz)
½ cup shredded Cheddar cheese (2 oz)
2 cans (8 oz each) Pillsbury refrigerated crescent dinner rolls

- 1) Heat oven to 375° F. Spray large cookie sheet or 14-inch pizza pan with cooking spray. In 10-inch nonstick skillet, melt butter over medium heat. Cook broccoli and onion in butter 2 to 3 minutes, stirring frequently, until tender.
- 2) In medium bowl, beat cream cheese with electric mixer until smooth. Beat in eggs, milk, salt and pepper until well combined. Add egg mixture to vegetables in skillet; cook over medium heat, stirring occasionally from outside edge to center, until eggs are set but still moist. Stir in ham and Cheddar cheese.
- 3) Unroll both cans of the dough; separate into 16 triangles. Arrange triangles on cookie sheet with short sides of triangles toward center, overlapping into wreath shape and leaving 4-inch hole in center. Lightly press short sides of dough to flatten slightly.
- 4) Spoon egg mixture onto widest part of dough. Pull end points of triangles over filling and tuck under dough in center to form ring (filling will be visible).
- 5) Bake 25 to 30 minutes or until deep golden brown. Immediately remove from cookie sheet. Cut into crosswise slices. Serve warm.

Diane Buss made this for one of our BLCW Brunches and it was very good.

French Toast Casserole

1 loaf (10 ounces) French bread, cut into 1-inch cubes (10 cups)
8 eggs
3 cups milk
4 teaspoons sugar
1 teaspoon vanilla extract
 $\frac{3}{4}$ teaspoon salt, optional

Topping:

2 tablespoons butter
3 tablespoons sugar
2 teaspoons ground cinnamon
Maple syrup, option

Place bread cubes in a greased 13-in. x 9-in. x 2-in. baking dish. In a mixing bowl, beat eggs, milk, sugar, vanilla and salt if desired. Pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from refrigerator 30 minutes before baking. Dot with butter. Combine sugar cinnamon; sprinkle over the top.

Cover and bake at 350° for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Serve with maple syrup if desired.

Yield: 12 servings.

Diane Buss served this at one of our BLCW meetings and it was very good.

Monster Cookie Dough Dip

Ingredients:

- 1 (8 ounce) package cream cheese, softened
- ½ cup butter, slightly softened
- 1 cup creamy peanut butter
- 2 cups powdered sugar
- 3 Tablespoons brown sugar
- ¼ cup all-purpose flour
- 1 teaspoon vanilla
- 2 ½ cups rolled oats, old fashioned or quick (see note)
- 2/3 cup plains M&M (give or take)
- 1 cup semi-sweet chocolate chips

Instructions:

1. With a hand mixer or stand mixer, beat the cream cheese, butter, and peanut butter until smooth.
2. Add in the powdered sugar, brown sugar, flour, and vanilla.
3. Using the paddle attachment on your stand mixer or just a wooden spoon, mix in the oats. See #6. Remember that the dip will also firm up a bit in the fridge.
4. Add the M&M's and chocolate chips.
5. Store in the refrigerator until serving. Serve with pretzels, graham crackers, Nilla wafers or apple slices. You can dip or spread this depending on how thick you made your dip. Try not to eat it all like I did!
6. NOTE: You can use more or less oats to adjust the thickness of your dip. Start with about 1 ½ cups oats and keep adding until you reach your desired thickness. If you use quick oats you might use less since it's firmer and will make the dough thicker.

Beth Van Lengen

Pickle Wrap Dip

- 8 oz. cream cheese, softened
- 8 oz. sour cream
- 1 tsp garlic powder
- ¾ c dill pickles, diced
- 4 oz budding beef or corned beef chopped

Mix together & chill. Serve with crackers.

Jan Stearns

Pineapple Meringue Bars

Crust:

1 ¼ c flour

2 TBS Sugar

1 stick oleo

Combine like pie crust & put in 9/13 ungreased pan & bake 350° - 15 min.

Filling:

1 c sugar

2 TBS cornstarch

2 c crushed pineapple undrained

1 TBS lemon

3 egg yolks

Cook until thick and put over baked crust. Let cool while making meringue.

Meringue Topping:

3 egg whites

½ c sugar

½ tsp vanilla

Beat egg whites until stiff; add the sugar and vanilla. Put on top of filling and bake 350° for 20 min.

Irene Senne

Cinnamon Monkey Bread

½ c. chopped pecans (optional)
¾ c sugar
1 T. cinnamon
3 tubes refrigerator biscuits
½ c brown sugar
½ c vanilla ice cream
1/3 c margarine

Spray bundt pan with Pam.

Sprinkle ½ c chopped pecans in bottom of pan (optional)

Mix together: ¼ c sugar and 1 T. cinnamon

Dip biscuits in mixture and stand on edge in pan.

Cook together (just until boiling):

½ c sugar

½ c brown sugar

½ c vanilla ice cream

1/3 c margarine

Pour over biscuits in pan & bake at 350° for 25-30 minutes. Let stand for 5 minutes, then turn out on a plate.

Janet Mennen

Corn Bread

1 c. sugar
½ c shortening or oil
1 c flour
1 c cornmeal
1 c sour milk
1 tsp soda
1 tsp baking powder
1 tsp salt
2 eggs

Mix all together and place in 9 x 9 pan. Bake at 350° till done (check at 30 min). I use a little less sugar, and I've always used oil instead of shortening.

Beth Van Lengen

Spicy Party Pretzels

1 cup canola oil
1 pkg. fiesta or spicy ranch mix (Hidden Valley)
1 tsp. cayenne pepper
1 tsp. garlic powder
2 Tbs. Konriko Jalapeno seasoning (Fareway)
2 – 15 oz bags pretzels

Combine oil, ranch mix, cayenne, garlic powder & jalapeno seasoning, whisk to mix. Place 1 bag pretzels into large bowl & pour ½ mixture on top, cover and shake to coat. Repeat with next bag and rest of mixture. Put in large roaster pan and bake for 1 ½ hours at 200° stirring every 20 minutes.

Beth Van Lengen

Cheeseburger Chowder

½ pound ground beef
¾ cup chopped onion
1 tsp. dried basil
1 tsp. dried parsley
4 Tbs. butter
3 cups chicken broth
4 cups shredded hash browns
¼ cup flour
2 cups cubed cheddar cheese
1 ½ cups milk
¼ cup sour cream

1. In a large pot, melt 1 tablespoon butter or margarine over medium heat: cook and stir onions and beef, until beef is brown.
2. Stir in basil and parsley. Add broth and potatoes. Bring to a boil, then simmer until potatoes are tender, about 10-12 minutes.
3. In separate pan melt the remainder of butter and stir in flour. Add the milk, stirring until smooth.
4. Gradually add milk mixture to the soup, stirring constantly. Bring to a boil and reduce heat to simmer. Stir in cheese. When cheese is melted, add sour cream and heat through. Do not boil.

Beth Van Lengen

Apple Crisp Pizza

Pastry for single crust pie

2/3 c sugar

3 Tab flour

1 tsp. cinnamon

4 medium apples (peeled & diced into ¼ in pieces)

Topping: mix until crumbly

½ c flour

1/3 c brown sugar

1.2 c oatmeal

¼ c butter

Carmel ice cream topping

Roll pastry to fit 12 inch pizza pan. Fold edges to make lip. Combine sugar, flour & cinnamon. Add apples & stir to coat. Arrange apples on crust in thinner layer. (Completely cover crust). Sprinkle topping evenly over apples. Bake 350° 35-40 min (or until apples are tender). Remove from oven & drizzle carmel topping while warm.

Diane Johnson

Carmel Cookies

1 c brown sugar

1 c white sugar

1 c butter

2 eggs

1 tsp vanilla

2 c flour

½ tsp salt

1 tsp baking soda

1 tsp baking powder

1 c crushed corn flakes (very fine)

2 c oatmeal

Cream sugars & butter – add eggs – then add van., flour, salt, baking powder and soda. Stir in by hand the cornflakes and oatmeal. Bake at 350° - 10 min.

Carmel Frosting:

35 caramels ¼ c evaporated milk

Heat in microwave until melted (1-2 min) stir until blended.

Add ¼ c butter 1 c powdered sugar

Stir until smooth, then frost cooled cookies.

Karol Ellermann

Chocolate Mint Brownies

½ cup butter, softened
4 eggs
1 can (16 ounces) chocolate syrup
1 tsp. vanilla extract
1 cup all-purpose flour
½ tsp. salt
1 c sugar

Filling:

½ c butter, softened
2 c confectioners' sugar
1 tbs. water
½ tsp. mint extract
3 drops green food coloring

Topping:

1 package (10 ounces) mint chocolate chips
½ c plus 1 tbs. butter, cubed

In a large mixing bowl, combine the first seven ingredients. Beat at medium speed for 3 minutes. Pour batter into a greased 13-in. x 9-in. x 2-in baking pan. Bake at 350° for 30 minutes (top of brownies will still appear wet). Cool completely on a wire rack.

In a mixing bowl, combine the filling ingredients until creamy. Spread over cooled brownies. Refrigerate until set.

For the topping, melt chocolate chips and butter. Let cool for 30 minutes, stirring occasionally. Spread over filling. Chill. Cut into squares. Store in the refrigerator. Yield: 5 – 6 dozen.

Diane Buss

Cherry Cheese Delight

1 c flour
½ c packed brown sugar

1 c chopped pecans
½ c butter, softened

Filling:

2 packages (8 ounces each) cream cheese, softened
½ c sugar
1 tsp. vanilla extract
1 carton (12 ounces) frozen whipped topping, thawed
2 cans (21 ounces each) cherry pie filling

In bowl, combine flour, pecans and brown sugar. With a fork, stir in butter until crumbly. Lightly pat into ungreased 13- in. x 9-in x 2-in. baking dish. Bake at 350° for 18-20 minutes or until golden brown. Cool completely.

For filling, in a mixing bowl, beat the cream cheese confectioner's sugar and vanilla until smooth. Fold in whipped topping. Carefully spread over crust. Top with pie filling. Cover and refrigerate for at least 2 hours.

Diane Buss

Baked Crescent Churros

2 tbs. sugar
1 can (8 oz.) Pillsbury refrigerated crescent dinner rolls
2 tbs. butter or margarine, melted

1 tsp. ground cinnamon

- 1) Heat oven to 375 degrees. In small bowl, mix sugar and cinnamon; set aside. Unroll dough; separate into 4 rectangles. Press each to 6x4-inch rectangle, pressing perforations to seal.
- 2) Brush tops of 2 rectangles with melted butter; sprinkle with about half of the sugar mixture. Top each with remaining rectangle; press edges lightly. Brush tops with melted butter.
- 3) With sharp knife or pizza cutter, cut each rectangle stack lengthwise into 6 strips. Twist each strip 3 times; place on ungreased cookie sheet.
- 4) Bake 9 to 11 minutes or until golden brown and crisp. Brush tops with any remaining melted butter; sprinkle with remaining sugar mixture.

Diane Buss

Home Made Ice Cream

3 pints half & half
2 cups sugar
3 Tablespoons vanilla
½ teaspoon salt
6 eggs
Whole milk

Mix first five ingredients. Pour in freezer tub & add whole milk to fill line. Freeze according to the manufactures instructions.

Spaghetti Bake

½ c diced onion
1 4 oz. can sliced mushrooms or fresh sliced
2 tsp oregano
1 28 oz. can tomatoes with liquid
1 ½ lbs. ground beef, browned & drained salt & pepper
12 oz. spaghetti cooked & drained
2 cups shredded cheddar cheese
1 can cream of mushroom soup
¼ cup water

Brown beef and drain, add onions, mushrooms, oregano, salt & pepper and tomatoes, simmer for 20 mins. Place half the cooked spaghetti in a 9x13 greased pan (or 2 smaller pans), top with half the beef mixture and sprinkle with half the cheese. Repeat layers of spaghetti and beef mixture. Mix soup and water until smooth and pour over casserole. Top with remainder of cheese. Bake uncovered 350 degrees for 30-35 mins. until bubbly hot. You can freeze this also. Just take out of freezer and thaw then bake as above.

Beth Van Lengen

Casserole

5 cups raw potatoes-sliced
1 lb. hamburger (browned)
1 can cheddar cheese soup

Mix above with $\frac{1}{2}$ cup milk and pour into 9x13 pan

To this layer add:

1 can tomato soup
 $\frac{1}{2}$ c. chopped onions
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{2}$ tsp. sugar

Mix together & spread over top (don't mix just layer)

Bake 350 degrees for 60 min.

When almost done layer top with mozzarella cheese.

Beth Van Lengen

Salted Nut Roll Bars

1 pkg. (10oz) salted peanuts
2 $\frac{1}{2}$ tbsp. butter
1 pkg. (12oz) peanut butter chips
1 can sweetened condensed milk
2 cups mini-marshmallows

Place $\frac{1}{2}$ of peanuts in 9x13 pan. Melt butter & chips, add milk and beat until smooth.
Fold in marshmallows & pour over peanuts. Press remaining peanuts on top.
Refrigerate to set.

Beth Van Lengen

Chinese Salad

1lb. bag of broccoli slaw
2 pkgs. Ramien noodles (oriental)
15 oz. can of mandarin oranges
1 cup salted sunflower seeds (kernels)
1 cup sliver almonds

Mix 1/3 cup vinegar
1/2 cup sugar
2/3 cup salad oil

Put the 2 packets from the noodles in this mixture, and set in refrigerator for a couple of hours. Then pour this mixture over the broccoli and noodles. Add the oranges, seeds and almonds when ready to serve.