

*O taste and see  
that the Lord is good:  
Blessed is the one  
that trusts in Him.*

*-Psalm 34.8*



*Thank you  
for serving  
Liberty so  
faithfully!*

*Liberty  
Presbyterian  
Church*

*Volunteer  
Appreciation 2019*

## *A Happy Marriage Recipe*

### *Ingredients*

1 gallon faith in the good Lord  
2 heaping cups consideration  
1 cup encouragement  
1 cup courtesy  
2 cans milk of human kindness  
1 reasonable budget  
1 pinch in-laws  
Generous dash of cooperation

### *Instructions*

Flavor with frequent portions of recreation and a dash of happy memories.  
Stir well and remove any speck of jealousy, temper, and criticism.  
Sweeten with generous portions of love and keep warm with a steady flame of devotion.  
Never serve with a cold shoulder or a hot tongue.

Finally, remember this prayer:  
*Teach me this, O Lord, to know that true love is caring and sharing.*



*"Love is patient.  
Love is kind.  
It always  
protects,  
always trusts,  
always hopes,  
always  
perseveres.  
Love never fails."*

*1 Corinthians 13:4, 7-8*

# Appetizers & Salads

- 1: Ruth's Texas Caviar
- 2: Penny's Chicken Fajita Dip
- 3: Casey's Cucumber and Onion Salad
- 4: John's Caesar Salad
- 5: Parr's Potato Salad
- 6: Kyle's Make-Ahead Hot Crab Dip

"Do  
everything  
in love."

1 Corinthians 16:14

## Texas Caviar

~Ruth Price

### Ingredients

- 1 each: red, yellow, orange & green pepper
- 1 small red onion
- 1 bunch of celery
- 1 can of black-eyed peas
- 1 can of black beans
- 1 can of white corn

### Marinade:

- ¾ cup apple cider vinegar
- 2 T water
- ½ t salt
- ½ t pepper
- ½ cup sugar

### Instructions

- Dice veggies & mix all together.
- Bring marinade ingredients to a boil.
- Remove and let cool completely.
- Pour over salad, marinate & refrigerate for 24 hours before serving.
- Serve with chips of your choice!  
I prefer scoops (Tostitos or Fritos).



"Be completely  
humble & gentle;  
be patient,  
bearing with one  
another in love."

Ephesians 4:2

# Chicken Fajita Dip

~Penny Woehle

## Ingredients

8 ounces cream cheese  
1 cup shredded cheddar cheese  
1 large can chicken rinsed,  
drained, & shredded  
2 T taco seasoning  
1/2 stick butter  
green peppers & onion to taste

## Instructions

Combine all ingredients into a small crock pot, cook on low until all well mixed, warm and bubbly.

Serve with nacho chips.



"Be joyful in  
hope, patient in  
affliction,  
faithful in  
prayer."

Romans 12:12

# Cucumber & Onion Salad

~Casey Fuchs

## Ingredients

2 quart jar with lid or  
container with lid  
2-3 large cucumbers  
1 medium white onion  
½ cup of sugar  
1 cup white vinegar  
2 cups water



## Instructions

Cut the ends off the cucumbers and peel along the long edge in 3-4 strips to leave a sort of stripped cucumber.

Slice the cucumber in thin rounds.

Peel and slice the onion in thin slices and separate.

Put the cucumber and onion alternately in your jar/container.

Add the rest of the ingredients and cover your jar/container tightly and gently turn so the ingredients are mixed together.

Refrigerate overnight and serve cold.

"The Lord will  
fight for you;  
you need only  
to be still."

Exodus 14:14

# Caesar Salad & Dressing

~John Hart

## Ingredients

1 large head romaine lettuce  
¾ cup oil (vegetable or olive)  
¼ t minced garlic  
1 egg  
1 T lemon juice  
1½ t worcestershire sauce  
½ t ground black pepper  
¼ t salt  
parmesan cheese  
croutons



## Instructions

Marinate the garlic in the oil ahead of time, (overnight is best; 3 hours minimum).

Whisk into the oil 1 beaten raw egg.

Whisk in lemon juice, worcestershire sauce, pepper & salt.

Tear (by hand) washed romaine lettuce leaves into salad bowl.

Pour on dressing. Sprinkle with parmesan cheese. Add croutons.

*Note:* If you find the dressing to be too heavy, adding mandarin orange slices to the salad, and it will lighten it some.

"The Lord is  
compassionate  
and gracious,  
slow to anger,  
abounding  
in love."

Psalm 103:8

# Potato Salad

~Dawn Parr

## Ingredients

3 pounds potatoes –(Russets)  
6 eggs  
1 large white onion  
1 jar of pickle relish  
At least 1 cup yellow mustard  
At least 1 cup mayonnaise-  
(not the sweet dressing type)  
1 T each salt and pepper

## Instructions

Start by scrubbing and peeling 3 pounds of potatoes. Cube them, add to cold water and boil until tender enough to pierce with a fork, but not until they are mushy.



Drain well once they are done.

At the same time, hard boil 6 eggs and then peel them once they're done. Chop the eggs in preparation for the salad.

While the potatoes are boiling, dice your onion.

Combine the drained potatoes, chopped eggs, diced onion, pickle relish and salt and pepper with the mayonnaise and mustard until creamy. Add more mustard, mayo, salt and pepper to taste.

Once you've completed your potato salad, you can either serve right away or refrigerate to serve later.

"Let us then  
approach God's  
throne of  
grace with  
confidence, so  
that we may  
receive mercy  
and find grace  
to help us in  
our time of  
need."

Hebrews 4:16

# Make-Ahead Hot Crab Dip

~Kyle Doebler

## Ingredients

- 1 pound crabmeat
- 3 pounds softened cream cheese
- 2 T 'Old Bay' seasoning
- 4 ounces dry sherry
- 2 T lemon juice
- 1 T worcestershire sauce
- 8 ounces shredded parmesan cheese, divided
- 1 baguette

faith

## Instructions

In a large mixing bowl, add all ingredients except approximately 2 ounces of the cream cheese.

Place into a baking dish and smooth surface with a spatula. Sprinkle additional Old Bay on top if desired, and the remaining parmesan.

Mixture can be assembled early in the day and refrigerated until ready to heat.

Bake in a 350 degree oven until bubbly, approximately 30 minutes. Serve with sliced French baguette.

*Note:* With claw crabmeat, there is virtually no shell and there is no sense in spending money for jumbo lump crabmeat when it is going to get broken up and blended into the dip. Pick through crabmeat and discard shells.

"For we live by  
faith, not by  
sight."

2 Corinthians 5:7

# Prosciutto Roasted Chicken Piccata

~Cheryl Pieper-Lima

## Ingredients

- 1 1/2 pounds boneless, skinless chicken thighs (approximately 4)
- 4 slices prosciutto
- 1 T olive oil
- 1/2 t granulated garlic
- 1/2 t italian seasoning
- 1/4 cup white wine
- 1/2 cup chicken stock
- 1 T unsalted butter
- 2 T capers
- Juice of 1/2 lemon
- 2 cloves garlic (dehydrated or fresh)

## Instructions

In an oven-safe skillet with high sides, add the oil and preheat it over medium-high heat.

Wrap a slice of prosciutto around each piece of chicken and secure it with a toothpick.

Add each piece of wrapped chicken to the hot skillet (top-side down) and cook for one minute.

Flip each piece and season the tops with the granulated garlic and Italian seasoning; sear about a minute on each side.

Add the wine, stock, butter, capers and a little caper juice, lemon juice and garlic to the pan.

Pop the whole pan into the oven and roast for about 25 minutes or until the chicken is fully cooked through and the sauce has thickened and reduced by half. Scatter parsley over the top and serve.

"Give thanks to  
the Lord,  
for he is good;  
his love  
endures  
forever."

1 Chronicles 16:34

# Main Dishes

- 1: Casey's Beef Stew
- 2: Dana's Jamaican-Spiced Chicken Thighs
- 3: Vickie's Baked Chicken Fingers
- 4: Vickie's Low Carb Quiche
- 5: Susie's Chicken Bake
- 6: Jan's Crock-Pot Lasagna
- 7: Steve's Spanakopita
- 8: Dawn's Authentic Pasta e Fagioli
- 9: Amy's Bratwurst Noodle Casserole
- 10: Cheryl's Prosciutto Roasted Chicken Piccata

## Beef Stew

~Casey Fuchs

### Ingredients

- 2 pounds beef, chuck roast, fat trimmed, cut into 1-2-inch chunks
- 1 medium onion, sliced thinly
- 2 stalks celery, sliced diagonally in thick pieces
- 6 carrots, sliced diagonally in thick pieces
- 1/2 cup tomato juice
- 2 teaspoons salt
- 1 tablespoon sugar

### Instructions

- Preheat oven to 320 degrees.
- Place all ingredients in a baking dish – it can be glass or ceramic (we use a round casserole dish – something between 8x8 and 9x13).
- Cover with foil and bake for 3-4 hours. If the gravy dries out, you can add a little water to the gravy to loosen it up before serving.
- Add an extra 10-20 minutes at 400- degrees, uncovered, before serving. It gets the meat nice and caramelized on top and helps the gravy thicken up.

"My command  
is this: Love  
each other as I  
have loved  
you."

John 15:12

"Love must be  
sincere.

Hate what is  
evil; cling to  
what is good."

Romans 12:9

# Jamaican-Spiced Chicken Thighs

~Dana Meeker

## Ingredients

¼ cup minced red onion  
1 T sugar  
1 T finely chopped seeded jalapeno pepper  
2 t cider vinegar  
2 t low-sodium soy sauce  
½ t salt  
½ t ground allspice  
½ t dried thyme  
½ t black pepper  
¼ t ground red pepper  
8 skinless, boneless chicken thighs  
(about 1 ½ pounds)  
Cooking spray (optional)

## Instructions

Combine first 10 ingredients in large bowl.

Add chicken and toss to coat.

Heat grill pan over medium heat, coat with cooking spray (optional).

Add chicken to the pan, cook 4-6 minutes per side until done.

*Optional:* Marinate chicken overnight for a better overall flavor before cooking.

“Devote

yourselves to prayer, being watchful and thankful.”

Colossians 4:2

# Baked Chicken Fingers

~Vickie Doyle

## Ingredients

chicken tenderloins  
sour cream  
finely ground bread crumbs  
parmesan cheese  
sweet & sour dressing  
vidalia onion dressing

## Instructions

Thaw the chicken.  
Dip in sour cream.  
Roll in bread crumbs and parmesan cheese mixture.

Place in baking pan.  
Drizzle melted butter over the chicken, (1 stick for a 9/13 pan).

Bake at 350 for 45 minutes and longer for chicken breasts.

Serve with sweet and sour dressing. I sometimes mix it with vidalia onion dressing.

*Note:* I use Tyson or Kroger frozen tenderloins; you can also use chicken breasts instead of tenderloins.  
Serve with sweet and sour dressing. I sometimes use sweet and sour mixed with vidalia onion dressings.

“For if you forgive other people when they sin against you, your heavenly Father will also forgive you.”

Matthew 6:14



# Low Carb Quiche

~Vickie Doyle

## Ingredients

6 eggs  
¾ cup no-fat half and half  
2 cups cheese (shredded cheddar)  
1 roll of sausage (browned) or  
1 package of ham pieces

## Instructions

Spray pie plate with cooking spray.  
Mix all together.  
Bake 350 for 40-45 min.

# Grace

The grace of the  
Lord Jesus be  
with God's  
people. Amen.

Revelation 22:21

# Chicken Bake

~Susie Sherwood

## Ingredients

1 package chicken stuffing mix  
1-1/2 pounds boneless skinless  
chicken tenders cut into 1"  
pieces  
1 can condensed cream of  
chicken soup  
1/3 cup sour cream  
1 16 ounce bag of frozen mixed  
vegetables thawed

## Instructions

Pre-heat oven to 375 degrees.  
Prepare stuffing mix as instructed on  
package and set aside.  
Mix chicken, cream of chicken soup,  
sour cream and mixed vegetables in a  
13" x 9" baking dish.  
Top with stuffing mix.  
Bake 30-45 min. or until chicken is  
cooked through.

"For the Lord  
your God is  
gracious and  
compassionate.  
He will not  
turn his face  
from you if  
you return to  
him."

2 Chronicles 30:9b

# Crock-Pot Lasagna

~Jan Hastings

## Ingredients

1 T olive oil  
1/2 onion, chopped  
2 garlic cloves, minced  
1 pound ground beef  
kosher salt  
freshly ground black pepper  
1 t. italian seasoning  
3 1/2 cups marinara sauce, divided  
16 ounces whole-milk ricotta  
1/4 cup freshly grated parmesan,  
plus more for garnish  
1/4 cup chopped parsley, plus  
more for garnish  
1 (16 ounce) box lasagna noodles,  
unboiled  
4 1/2 cups shredded mozzarella

## Instructions

In a large skillet over medium, heat oil. Add onion and cook until translucent, 3 to 4 minutes. Add garlic and cook until fragrant, 1 minute.

Add beef and season with salt, pepper, and Italian seasoning. Cook until no pink remains.

Stir in 3 cups of the marinara until combined and cook 2 to 3 minutes more.

In a large bowl, combine ricotta with parmesan and parsley. Season with salt and pepper and stir until fully incorporated.

Grease the bowl of your slow cooker with a nonstick cooking spray. Using the remaining marinara, spread a thin layer on the bottom of the crock pot. Next, add a layer of noodles, a layer of meat mixture, a layer of mozzarella, and a layer of ricotta mixture. Repeat and top with mozzarella. Cover and cook on low for 4 to 5 hours.

"May he give  
you the desire  
of your heart  
and make all  
your plans  
succeed."

Psalm 20:4

# Spanakopita

~Steve Banks

## Ingredients

6 eggs  
2 cups small curd cottage cheese  
1/2 cup diced green onions  
1 bag of frozen chopped spinach  
1 box of phyllo bread (comes  
frozen, 2 rolls in a box, 1 for the  
top and 1 for the bottom)  
4-5 sticks of butter  
salt and pepper to taste

## Instructions

Remove bread from freezer and place in refrigerator overnight to defrost.

Defrost spinach completely.

Strain to get all of the moisture out of the spinach.

In a large bowl, mix spinach with cottage cheese, green onions and salt and pepper to taste.

Melt butter in a pan, (4 sticks).

Remove dough roll from box, one at a time to place on a baking sheet. (It needs to be cold to manage it. You may want to put a moist towel on top as you are buttering so it doesn't dry out.)

Place layers in baking sheet and use a pastry brush to butter each sheet. Do not saturate the layers. It will take 3 to 4 sticks of melted butter.

After the first phyllo roll is buttered, spread the filling. Repeat layering of the 2nd roll of phyllo layers.

Bake for 40 minutes at 350.

Blessed are  
those who  
hunger and  
thirst for  
righteousness,  
for they will  
be filled.'

Matthew 5:6

# Pasta e Fagioli

~Dawn Parr

## Ingredients

3-15 ounce cans cranberry beans or cannellini beans  
¼ cup extra virgin olive oil  
½ medium onion, chopped  
2 cloves garlic, chopped  
4 ounces pancetta or 4 slices of bacon, diced  
2 t minced fresh rosemary  
3 cups beef broth  
3 cups chicken broth  
1 cup crushed tomatoes  
1 ¾ cups small pasta shells, uncooked, (I have used farfalle, cavatappi, or penne rigate)  
1 ½ t kosher salt  
crushed red pepper flakes  
parmesan cheese

## Instructions

Drain one can of beans and set aside. In a large soup pan, heat olive oil. Add onion and sauté until onions are golden, about five minutes. Add garlic and rosemary and sauté about 4 additional minutes. Transfer sautéed ingredients to a blender or food processor and then add the two other cans of beans, (liquid included). Puree until smooth. Add the pureed mixture back into the pot along with the drained beans, the chicken and beef broth, salt and crushed tomatoes. Bring to a boil. Once boiling, add the pasta and cook until al dente, stirring occasionally to prevent sticking. When the pasta is cooked, remove from heat. Taste, and add more salt if necessary. Serve, topped with red pepper flakes and parmesan cheese if desired.

"Now may the Lord of peace himself give you peace at all times and in every way. The Lord be with all of you."

2 Thessalonians 3:16

# Bratwurst Noodle Casserole

~Amy King

## Ingredients

1 pound bulk 'Bucyrus' bratwurst  
1 medium onion, diced  
12 ounce package of noodles  
1 pound sauerkraut  
1-10 ¾ ounces cream of mushroom soup  
¼ cup grated cheddar cheese  
bread crumbs

## Instructions

Brown bratwurst and onion. Cook noodles in boiling water and drain. Mix bratwurst, noodles, soup and kraut together and put in at 9x13 casserole dish. Top with bread crumbs and cheese. Bake at 350 degrees for 45 to 60 minutes.

"Good will come to those who are generous and lend freely, who conduct their affairs with justice."

Psalms 112:5

Amazing  
LOVE!

# Side Dishes

- 1: DeAnne's Corn Pudding
- 2: Dana's Roasted Brussel Sprouts
- 3: Susie's Hashbrown Casserole
- 4: Jackie's Mashed Cheesy Potatoes

"Blessed are those who keep his statutes and seek him with all their heart."

Psalm 119:2

## Corn Pudding (aka-Spoonbread)

~DeAnne Miller

### Ingredients

- 1 small can whole kernel corn, drained
- 1 small can cream corn
- 1 stick butter, melted
- 1 (8-ounce) tub sour cream
- 1 package Jiffy corn muffin mix
- 2 eggs, beaten

### Instructions

- Mix together all ingredients.
- Bake at 350°F for 35-40 minutes, until top is golden brown and center is set.
- [Optional: Sprinkle with shredded cheese after it is cooked.]

joy

"A person finds joy in giving an apt reply—and how good is a timely word!"

Proverbs 15:23

# Roasted Brussel Sprouts

~Dana Meeker

## Ingredients

1-pound brussels sprouts, rinsed  
& trimmed  
1 T minced garlic (about 3 cloves)  
1 t lemon juice  
2 T olive oil  
salt  
freshly ground pepper  
¼ cup freshly grated parmesan  
cheese (optional)

## Instructions

Preheat oven to 350 degrees.  
Toss sprouts with garlic, lemon juice, olive oil, salt and pepper, spread onto a roasting pan.  
Bake for 35 minutes or until desired crispness.  
Optional: Add bacon or pancetta. Substitute cider vinegar for the lemon juice.



# Hashbrown Casserole

~Susie Sherwood

## Ingredients

30 ounce bag frozen country style  
hash browns  
2 cups shredded cheddar cheese  
1 stick of butter  
1-pint sour cream  
1/2 cup chopped onions  
1 t salt  
1/4 t pepper  
1 can of condensed cream of

## Instructions

Melt butter over low heat.  
Add cheese until melted.  
Remove from heat.  
In a separate bowl, mix sour cream, can of chicken soup, onion, salt and pepper.  
Add butter and cheese mix. Mix with frozen hash browns. Spread in large casserole dish.  
Slightly dot the top with butter.  
Bake at 350 degrees for 30 minutes.

Rejoice

"So that I may  
come to you  
with joy, by  
God's will, and  
in your  
company be  
refreshed."

Romans 15:32

"The Lord has  
done it this  
very day;  
let us rejoice  
today and be  
glad."

Psalms 118:24

# Mashed Cheesy Potatoes

~Jackie Ross

## Ingredients

5 pounds potatoes  
6 ounces cream cheese  
1 cup sour cream  
2 t onion salt  
¼ t pepper  
1 t salt (or ½ t onion power,  
½ t salt)  
1 cup shredded cheddar cheese

## Instructions

Mix all together. Bake for 30 minutes at 350 degrees.

I usually end up using more salt, pepper and cheese.

I also put almost a half a stick of butter on top (sliced) right before they are baked!!



# Desserts

- 1: Carrie's Pumpkin Dump Cake
- 2: DeAnne's Layered Chocolate Delight
- 3: DeAnne's Coffee Punch
- 4: Jackie's Lemon Pudding Cake
- 5: Jan's No Bake Cookies
- 6: Penny's "Fudge Pie"
- 7: Becky's Cranberry Bread
- 8: Amy's Fresh Apple Cake
- 9: Carrie's Chocolate Crescent Rolls
- 10: Kyle's Chocolate Chip Pumpkin Bread

"Now the Lord  
is the Spirit,  
and where the  
Spirit of the  
Lord is, there is  
freedom."

2 Corinthians 3:17

"He makes all  
things  
beautiful in  
His time"

Ecclesiastes 3:11

# Pumpkin Dump Cake

~Carrie Stevens

## Ingredients

1-29 ounce can pure pumpkin  
1-12 ounce can evaporated milk  
3 eggs  
1 cup sugar  
1 t salt  
3 t cinnamon  
1 box yellow cake mix  
1 cup chopped pecans  
3/4 cup melted margarine

## Instructions

Preheat oven to 350 degrees.  
Mix first six ingredients until well blended and pour batter into a 9x13 greased pan.  
Sprinkle cake mix on top and then cover with pecans.  
Pour melted margarine over top.  
Bake 50 minutes.  
Serve cooled.  
Add whipped cream for extra yum!



“Words satisfy  
the soul as food  
satisfies the  
stomach;  
the right words  
on a person’s  
lips bring  
satisfaction”

Proverbs 18:20

# Layered Chocolate Delight

~DeAnne Miller

## Ingredients

### Bottom layer/crust:

1 cup self-rising flour  
1 stick butter, softened  
½ cup chopped nuts  
(suggest pecans)

### 2nd layer:

1 (8-ounce) package cream cheese  
1 cup confectioner’s sugar  
1 cup cool whip –or whipped cream

### 3rd layer:

2 large packages instant chocolate  
pudding  
1½ cups milk

### Top Layer:

cool whip or whipped cream  
chopped nuts

## Instructions

### Bottom layer/crust:

Mix all ingredients.  
Spread in casserole dish.  
Bake for 30 minutes at 350 degrees.

### 2nd layer:

Mix all ingredients.  
Pour evenly over crust.

### 3rd layer:

Mix all ingredients.  
Spoon evenly over 2nd layer.

### Top Layer:

Spread with cool whip or whipped  
cream.  
Sprinkle with nuts.

“From the  
fulness of his  
grace we have  
all received one  
blessing after  
another.”

John 1:16

# Coffee Punch

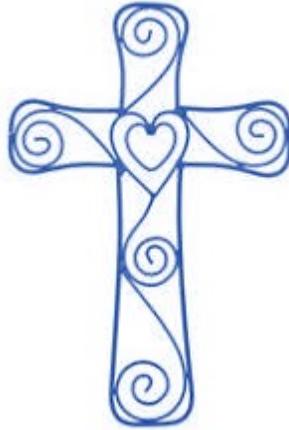
~DeAnne Miller

## Ingredients

3 quarts strong coffee (make ahead; refrigerate)  
1 cup sugar  
1 quart half-and-half, chilled  
1 quart chocolate ice cream  
2 quarts vanilla ice cream  
Dash of nutmeg

## Instructions

Mix all ingredients in a large bowl.  
Garnish with whipped cream, if desired.



"For he  
satisfies the  
thirsty  
and fills the  
hungry with  
good things."

Psalm 107:9

# Lemon Pudding Cake

~Jackie Ross

## Ingredients

### Cake:

1 lemon or yellow cake mix  
1 small package lemon instant  
pudding  
4 eggs  
 $\frac{3}{4}$  cup water  
 $\frac{3}{4}$  cup vegetable oil

### Glaze: (Mix together)

1 T lemon flavoring  
2 cups confectioners sugar  
 $\frac{1}{3}$  cup orange juice  
2 T melted butter  
2 T boiling water

## Instructions

Mix cake ingredients thoroughly and pour into greased and floured 9x13 pan.  
Bake at 350 for 30-35 minutes.  
Approximately 5 minutes after cake is removed from oven: "stab" all over with long-tined fork—all the way to bottom of pan.  
Pour glaze over cake and keep spreading until all is worked down into cake.

Praise  
the Lord

"So whether  
you eat or  
drink or  
whatever you  
do, do it all for  
the glory of  
God."

1 Corinthians 10:31

# No Bake Cookies

~Jan Hastings

## Ingredients

1/2 cup (1 stick) salted butter  
2 cups granulated sugar  
1/4 cup unsweetened cocoa powder  
1/2 cup milk (any kind)  
1/2 cup creamy peanut butter  
1 t vanilla extract  
3 cups old fashioned oats

## Instructions

Melt the butter in a saucepan over medium-high heat.  
Add sugar and cocoa, and stir until combined.  
Add in the milk, and stir until combined.  
Continue cooking until the mixture comes to a boil, then boil for 2 minutes.  
Remove pan from heat.  
Stir in vanilla and peanut butter until completely combined.  
Stir in oats until combined.  
Drop by spoonful's onto parchment paper, and let the cookies cool until hardened.



# Fudge Pie

~Penny Woehle

## Ingredients

1 cup sugar  
1/2 cup butter  
2 egg yolks  
2 ounces unsweetened chocolate  
1/3 cup flour  
1 t vanilla  
1 cup chopped nuts  
2 egg whites  
1/8 t salt  
8 inch pie pan, greased

## Instructions

Cream together the sugar and butter.  
Melt the chocolate.  
Add to the creamed mixture the egg yolks and chocolate slightly cooled.  
Add and beat the flour, vanilla and nuts making a batter. Set aside.  
In a separate bowl whip the egg whites until stiff and add the salt.  
Fold this into the batter.  
Pour into the greased pie pan and bake about 30 minutes.  
Cool and cut into pie pieces.  
Serve topped with ice cream or drizzle hot fudge or caramel sauce over pie.

"A generous person will prosper;

whoever

refreshes others

will be re-

freshed."

Proverbs 11:25

"Gracious

words are a honeycomb,

sweet to the

soul and

healing to the

bones."

Proverbs 16:24

# Cranberry Bread

~Becky Hart

## Ingredients

2 cups flour  
1 cup sugar  
½ t salt  
½ t baking soda  
½ t baking powder  
1 egg (beaten)  
½ cup orange juice  
2 T melted butter  
2 T hot water  
½ cup walnut pieces  
2 cups cranberries (mashed)

## Instructions

In one bowl, sift all dry ingredients,  
In a second bowl, mix the egg, orange juice and butter.  
Combine the two bowls, adding the hot water, nuts and cranberries.  
Bake in a greased Loaf pan at 350 degrees for one hour, testing doneness with a toothpick.



“But seek first  
his kingdom  
and his  
righteousness,  
and all these  
things will be  
given to you  
as well.”

Matthew 6:33

# Fresh Apple Cake

~Amy King

## Ingredients

2 eggs-beaten  
½ cup shortening  
1 cup sugar  
1 cup brown sugar  
2 cups flour  
1 t baking soda  
1 t salt  
2 t cinnamon  
4 cups raw apples finely chopped  
(tart apples are best)  
1 cup nuts

## Instructions

Blend beaten eggs, shortening and sugar and add dry ingredients, apples and nuts.  
Mix well and pour into greased pan, (9x13).  
Batter is stiff and you have to pat it into pan.  
Bake at 350 degrees for 45 minutes or until done.

### Philly Icing

1 small cream cheese or more  
1 ½ T melted butter  
1 cup powdered sugar  
½ t vanilla  
Mix and frost the fresh apple cake.

“And now these  
three remain:  
faith, hope and  
love. But the  
greatest of  
these is love.”

1 Corinthians 13:13

# Chocolate Crescent Rolls

~Carrie Stevens

## Ingredients

crescent rolls  
chocolate chips  
powdered sugar

## Instructions

Unroll crescent rolls and pull apart.  
Put chocolate chips on the wide end and roll up to make a pocket.  
Bake until golden brown.  
Sprinkle with powdered sugar.  
Serve warm (or cool).



"Rejoice in the  
Lord always. I  
will say it  
again: Rejoice!"

Philippians 4:4

# Chocolate Chip Pumpkin Bread

~Kyle Doebler

## Ingredients

4 eggs  
2 1/2 cups sugar  
1 cup vegetable oil  
1/3 cup water  
2 cups canned pumpkin-NOT  
pumpkin pie filling  
3 1/2 cups flour  
2 t baking soda  
1 1/2 t salt  
1 t cinnamon  
chocolate chips

## Instructions

Beat eggs and sugar together.  
Add oil, water and pumpkin.  
Mix flour, soda, salt and cinnamon together.  
Add to pumpkin mixture.  
Stir in as many chocolate chips as you like (usually between 6 and 12 ounces).  
Pour into 2 or 3 greased bread pans and bake at 300 for 1 1/2 hours-until toothpick comes out clean.  
This works well for muffins, mini muffins and small loaves-usually makes around 7 mini loaves. It's also OK to leave out the chocolate chips completely.  
It's important that you stir in the chips by hand, the mixer will beat them up.

"Mercy, peace  
and love be  
yours in  
abundance."

Jude 1:2