



2019 Recipe Book



Designed by



A WORD FROM US,

Once again, we find ourselves at this joyous time of year. A time for us to gather round and share a meal with those we hold close. Here at MACC, that's you! Food is one of the few things that everyone in the world has in common; we all have to eat and we all have those favorite foods that never fail to put smiles on our faces. So we wanted to share with you some of our favorite recipes. We hope you try some or all of them out. As Anthony Bourdain once said, "*Your body is not a temple, it's an amusement park. Enjoy the ride.*"

Happy Holidays,

From all of us here at MACC

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FROM KATHY REA **BUFFALO WING DIP**

Ingredients

- 8 oz. cream cheese (softened)
- 1/2 cup blue cheese dressing
- 1/4 cup Frank's hot sauce
- 1 cup cooked shredded chicken
- 1/2 cup Parmesan cheese
- 1/4 cup shredded cheddar cheese



Preparation

1. Mix all ingredients (except cheddar cheese) and then put into an 8 x 8 baking dish. Sprinkle with shredded cheddar cheese. Bake at 350 degrees for 20 - 25 minutes until cheddar cheese is melted. Serve with chips or celery sticks.

FROM KATHY REA

CHEESE FONDUE

Ingredients

- 2 cups very dry white wine, chardonnay or chablis
- 2 cloves mashed garlic
- 1/4 tsp. white pepper
- 1/8 tsp. cayenne pepper
- Pinch of nutmeg
- 1 lb. grated processed Swiss American cheese (can use sandwich slices)



Preparation

1. In a stainless steel saucepan, simmer white wine (I would put in a cup to start because my fondue was too thin) garlic, white pepper, cayenne pepper, and nutmeg for about 10 - 15 minutes to reduce wine and let alcohol cook out.
2. Place grated cheese or slices in wine mixture. Stir with a wooden spoon.
3. Place in fondue pot and serve with slices of sausages and French bread.

FROM DONNA WAEGLI

COWBOY CAVIAR

Ingredients

- 1/2 cup sugar
- 1/2 cup vinegar
- 1 - 16 oz. can pinto beans (drained and rinsed)
- 1 - 15 oz. can black-eyed peas (drained and rinsed)
- 1 - 15 oz. can black beans (drained and rinsed)
- 1 - 16 oz. can kernel corn (drained and rinsed)
- 1 green pepper (cored and chopped)
- 1 yellow pepper (cored and chopped)
- 1 red pepper (cored and chopped)



Preparation

1. Place sugar and vinegar into a sauce pan and boil. Place all other ingredients into an awaiting bowl.
2. Let syrup mixture cool, then pour over the bean mixture and stir. Chill overnight and serve.

FROM CARMA JACKSON

CRAB RANGOON

Ingredients

- 2 - 8 oz. pkgs. of cream cheese
- 1 to 2 lbs. - imitation crab meat
(depending on how much or little crab you want in your mixture.)
- 2 small dried chives
- Lawry's seasoning
- Garlic powder
- Onion powder
- 1 pkg. wonton wraps
- 1 egg
- Vegetable oil (to fry with)
- Sweet and sour sauce (optional)



Preparation

1. Let cream cheese soften at room temperature. Chop up crab meat into very small pieces.
2. Mix cream cheese, crab meat, and chives together. Season mixture with Lawry's, garlic, and onion powder to taste (start with two tablespoons of each) and go from there.
3. Beat egg in small bowl. On wonton wrap use finger dipped in egg and make an L using two sides of wrap. Place a spoonful of mixture in middle of wonton and fold egg side to other to seal in a triangle shape. Continue doing this until you get the amount of rangoon you want to fry.
4. Heat oil to 350 degrees. Place wrap into oil (I usually put in around six at a time) and let fry on one side for one to one and a half minutes, then flip, and do the same on the other side
5. Once fried, take out and place on a paper towel to drain. Serve while hot and ENJOY!

FROM JAKE EISERMAN

GUACAMOLE

Ingredients

- 3 small, ripe avocados
- 1 clove fresh garlic
- 1/2 small red onion, minced
- 1 lime, juiced
- 1 tsp. toasted and freshly ground cumin
- Kosher salt (to taste)
- Freshly ground pepper (to taste)
- 1/2 a jalapeño, finely chopped
- 2 tbsp. cilantro, finely chopped



Preparation

1. In a medium bowl, combine all ingredients. Using a fork, mash the combination together until it is relatively smooth. Scrape down the sides of the bowl and cover with plastic wrap, making sure to press it down directly onto the surface to prevent browning. Place in the refrigerator for later.

FROM JOANNE JONES

SAUSAGE AND CHEESE CRESCENT SQUARES

Ingredients

- 2 - 8 oz. cans Pillsbury® refrigerated crescent dinner rolls or 2 - 8 oz. cans Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheets
- 1 lb. spicy or mild bulk pork sausage
- 8 oz. cream cheese
- 2 cups shredded sharp cheddar cheese

Preparation

1. Heat oven to 375 degrees.
2. If using crescent rolls: unroll one can of dough into two long rectangles. Place in an ungreased 13 x 9-inch (three-quart) glass baking dish; press over bottom and a half inch up sides to form crust. If using dough sheets: unroll one can of dough. Place in an ungreased 13 x 9-inch (three-quart) glass baking dish; press over bottom and half inch up sides to form crust.
3. In a 12-inch skillet, cook sausage over medium heat, stirring frequently, until no longer pink. Remove sausage from skillet; discard drippings. In the same skillet, add cream cheese. Cook over low heat until melted. Add cooked sausage; stir to coat. Spoon evenly over crust in baking dish. Sprinkle with cheese.
4. If using crescent rolls: unroll second can of dough on work surface. Press to form 13 x 9-inch rectangle; firmly press perforations to seal. Carefully place over cheese. If using dough sheets: Unroll second can of dough on work surface. Press to form 13 x 9-inch rectangle. Carefully place over cheese.
5. Bake 21 to 26 minutes or until golden brown. Cool 15 minutes. Cut into small squares.

FROM STACIE FINKEN

SEASONED CRACKERS

Ingredients

- 1/2 cup vegetable oil
- 1 tsp. dill
- 1 tsp. sweet basil
- 1 pkg. Hidden Valley Ranch salad dressing mix
- 1 1/2 bags oyster soup crackers

Preparation

1. Mix first four ingredients well, pour over crackers, and toss well. Spread on baking pan. Bake for 15-20 minutes at 250 degrees.

FROM KRIS LARSEN

SPINACH AND CRAISIN SALAD

Ingredients

- 1 bag baby spinach
- 1 bag spring or romaine lettuce
- 8 oz. Parmesan cheese
- 1 small bag slivered almonds
- 1 bag raisins
- 2 bags real bacon bits
- 2 Fuji apples, sliced and cubed
- Bunch of green onion

For Dressing

- 1 cup canola oil
- 1/3 cup red wine vinegar
- 3/4 cup sugar
- 1 tsp. salt
- 1 tsp. dry mustard



Preparation

1. Place all salad ingredients in a large bowl. Mix dressing ingredients together in a small bowl and drizzle over the salad. Toss and enjoy!

FROM JOANNE JONES

CHICKEN BACON RANCH SOUP

Ingredients

- 2 lbs. boneless skinless chicken breast
- 2 pieces bacon, uncooked
- 8 oz. cream cheese
- 1 oz. ranch seasoning
- 10 oz. RO*TEL Original diced tomatoes and green chilies
- 3 cups chicken broth
- 2 cups cheddar cheese, shredded
- 4 pieces bacon, cooked and chopped



Preparation

1. Season chicken and bacon with salt and pepper and cook in a 425 degree oven for 25 minutes or until the bacon is crispy and the chicken has an internal temperature of 165 degrees.
2. Slice or shred the chicken, adding it, and the bacon, to a stockpot. Add in the cream cheese, ranch seasoning, RO*TEL, and the chicken broth. Bring to a boil, then cover with lid and let simmer for 10 minutes.
3. Transfer soup to serving bowls and garnish with shredded cheese and additional bacon crumbles. Serve while hot!

FROM KATHY REA

DOOGER'S CLAM CHOWDER

Ingredients

- 51 oz. clams, drained
- 1 tbsp. clam base
- 5 potatoes, diced
- 1/2 tsp. seasoned salt
- 1/4 tsp. ground white pepper
- Dash of ground thyme
- 8 oz. heavy whipping cream
- 2 pints half and half



Preparation

1. Mix the first six ingredients together and let sit overnight.
2. Add half and half and whipping cream. Heat until potatoes are tender and can be easily pierced with a fork. Serve and enjoy!

FROM KATHY REA

HOT GERMAN POTATO SALAD

Ingredients

- 4 slices bacon, cut into 1 inch pieces
- 1/3 cup cider vinegar
- 1 1/2 tsp. sugar
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/4 cup water
- 2 tsp. cornstarch
- 12 oz. sautéed sliced potatoes
- 1/3 cup sliced green onions
- 3 tbsp. chopped parsley



Preparation

1. In large, non-stick skillet, cook the bacon over medium-high heat until crisp. Remove from heat. Remove bacon with slotted spoon, then set aside. Drain all but three tablespoons of the fat.
2. Keep fat in skillet, then add vinegar, sugar, salt, and pepper. Mix water with cornstarch; stir into skillet. Cook over medium heat until slightly thickened.
3. Add potatoes; toss. Cover and cook over medium heat until potatoes are tender, stirring once or twice. Add bacon, onions, and parsley. Mix gently to heat through. Serve hot.

FROM JOANNE JONES

BLT PIZZA

Ingredients

- 1 pkg. (8 oz.) refrigerated crescent rolls
- 1/2 cup mayonnaise
- 1 1/2 tsp. dijon mustard
- 6 bacon slices, cooked, drained, and crumbled
- 1 cup shredded lettuce
- 1 medium tomato, chopped
- 1/2 cup (2 oz.) shredded cheddar cheese
- 1/2 cup green onion slices



Preparation

1. Preheat oven to 350 degrees. Unroll crescent dough; separate into triangles. Arrange triangles in circle on a greased 14-inch pizza pan with points towards the center and wide ends toward the outside. Pat out dough with fingers to 12-inch circle, pressing seams together to seal.
2. Bake 12 – 15 minutes or until golden brown. Remove from oven and cool completely.
3. Combine mayonnaise and mustard, then spread evenly onto crust. Sprinkle with bacon. Top with lettuce, tomato, cheese, and onion.

FROM KATHY REA

CHICKEN SUPREME

Ingredients

- 4 cups cubed chicken breast
- 2 cups rice
- 2 tbsp. chopped pimento
- 2 tbsp. chopped green pepper
- 2 tbsp. chopped green onion
- 1 cup grated swiss cheese
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1/2 cup milk
- 1/2 cup mayonnaise
- 4 oz. can mushrooms with liquid

For Crumb Topping

- 4 cups fresh bread crumbs
- 1/2 tsp. white pepper
- 1 tsp. paprika
- 1/4 cup melted butter

Preparation

1. Put crumb topping ingredients through a blender till well mixed.
2. Combine all of the ingredients (except crumb mixture) gently and carefully. Turn into shallow casserole. Top with crumbs. Bake 350 degrees for 45 minutes.

FROM KAREN AMAN

MEXICAN EGG CASSEROLE

Ingredients

- 1 lb. hot breakfast sausage, cooked and drained
- 3 - 4 oz. cans of chopped green chilies
- 1 lb. cheddar cheese – grated
- 1 lb. Monterey Jack cheese – grated
- 9 eggs
- 1 cup milk
- 2 tbsp. flour
- 1/4 tsp. paprika

Preparation

1. Preheat oven to 350 degrees. Grease a 9 x 13 pan. Layer the sausage, chilies, and cheese. Mix eggs, milk, flour, and paprika and pour over the layered mixture. Bake for 45 minutes.

FROM STACIE FINKEN

CREAMY CROCKPOT CHICKEN AND NOODLES

Ingredients

- 4 frozen or fresh chicken breasts or 6 chicken thighs
- 8 cups chicken stock
- 2 cups water
- 1 medium onion, chopped
- 3 cloves garlic, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 2 tsp. thyme
- 2 tsp. parsley
- Salt and pepper, to taste
- Milk
- 1/4 cup flour
- 16 oz. bag of wide noodles



Preparation

1. Place chicken in bottom of crockpot and pour in the chicken stock and water. Add onion, garlic, carrots, celery, thyme, parsley, salt, and pepper. Place on crockpot lid and cook six – eight hours on low. During the last hour of cooking, remove the chicken and cut into chunks. Return the chicken to the crockpot. Note: if there is little liquid, add more water or chicken stock.
2. Whisk milk a few tablespoons at a time into the flour until you get a thick liquid, (not quite a paste). Pour into crockpot with the rest of the ingredients and stir. Add the dried noodles to the crockpot creamy chicken, replace the lid, and continue to cook until the mixture is thick and creamy. If it doesn't get creamy, add a little more flour.
3. Serve over mashed potatoes, biscuits, or even eat these chicken and noodles just the way they are because this recipe is super yummy!!

FROM DIANE WEHRLI

TURGHETTI

Ingredients

- 10 oz. spaghetti or linguine
- 2 cups cooked chicken or turkey
– shredded
- 1/4 cup diced pimento
- 1/4 cup diced green pepper
- 1/2 cup diced onion
- 1/2 cup diced celery
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 3/4 cups grated cheddar cheese
- 1 cup chicken broth
- 1/2 tsp. salt and 1/8 tsp pepper
- 2 cups crushed potato chips

Preparation

1. Cook spaghetti. Mix all ingredients except a half a cup of cheese and the potato chips.
2. Place in a casserole dish and bake uncovered for 45 minutes at 350 degrees. Top with the remaining cheese and crushed potato chips, and brown.

FROM STACIE FINKEN

EASY BREAKFAST CASSEROLE

Ingredients

- 24 oz. frozen hash browns
- 16 oz. ham, cubed
- 8 oz. sharp cheddar cheese,
shredded
- 12 large eggs
- 1 cup milk
- 1 tsp. salt
- 1/2 tsp. pepper

Preparation

1. Preheat oven to 350 degrees. Add the frozen potatoes, ham, and cheese to a large bowl. Toss to combine well.
2. Pour the mixture into a 9 x 13 inch baking dish that has been sprayed with cooking spray. In a large bowl, whisk the eggs with the milk, salt, and pepper. Pour the egg mixture over the hash brown mixture. Pat everything down with the back of a wooden spoon. Bake for one hour, uncovered. The center should be set and the edges should be golden brown.

FROM JAKE EISERMAN

SHRIMP AND SAUSAGE JAMBALAYA

Ingredients

- 4 sausage links, skins removed and sliced
- 1/4 cup oil/bacon fat
- 1/4 cup flour
- 1 medium onion, diced
- 1 bell pepper, chopped
- 2 celery stalks, chopped
- 3 gloves garlic, chopped
- 2 tsp. cayenne pepper
- 3 cups chicken stock
- Pepper (to taste)
- Salt (to taste)
- 2 cups white rice
- 1 tbsp. turmeric
- 16 oz. large shrimp, peeled and deveined



Preparation

1. In a stock pot over medium heat, saute sausage link slices until they're just about fully cooked. Remove from pot and set aside.
2. Add the oil to the pot over medium-low heat. Add the flour and cook, stirring constantly, until dark brown (like the color of chocolate). Be sure to go as slow as you need to not burn the roux.
3. Add the onion, bell pepper, and celery and cook for one minute, then stir in the garlic and cayenne pepper. Cook one minute more, then stir in the stock. Bring to a low simmer over medium-low and stir in black pepper and salt. Simmer for 30 minutes or until the taste of flour has disappeared from the dish, then stir in the sausage, rice, and turmeric. Cover and cook for 15 minutes.
4. While there is still stock in the pot, add shrimp and cook until rice is fully cooked and almost all liquid has been absorbed. Season to taste and enjoy!

FROM GRACE LENZ

CHICKEN LETTUCE WRAPS

Ingredients

- 1 lb. ground chicken
- 1 small red onion, chopped small
- 2 tbsp. finely chopped fresh ginger
- 3 cloves garlic, minced
- 1 jalapeno, chopped, small seeds removed
- 1/2 tbsp. soy sauce
- 1 tbsp. brown sugar
- 1 large head iceberg lettuce
- 3 tbsp. vegetable oil
- 2 large scallions, white and green parts, finely sliced
- 1/2 cup chopped fresh cilantro
- 1/4 cup chopped peanuts



Preparation

1. Mix ground chicken, onion, ginger, garlic, jalapeno, soy sauce, and brown sugar together in bowl. Let mixture sit in the refrigerator and absorb spices for at least 30 minutes.
2. Fill a large bowl with cold water. Place the head of lettuce on a cutting board; cut off the stem, then cut around the inner core of the lettuce and remove. Do not cut all the way through the lettuce; just cup deep enough to remove the core. Discard the flimsy, ragged outer leaves and then place the head of lettuce in the bowl of water. Gently pull apart the leaves, then place them on a paper towel to dry. Cut any large leaves in half. Chill the lettuce cups in the refrigerator until ready to serve.
3. Heat vegetable oil in a frying pan, add chicken mixture, and cook until the chicken is fully cooked (165 degrees).
4. Spoon the cooked chicken mixture into lettuce cups and top with scallions, cilantro, and peanuts. Serve with additional sriracha and lime wedges if desired.

FROM DIANE WEHRLI

PHILLY CHEESESTEAK SLOPPY JOES

Ingredients

- 1 lb. lean ground beef
- 2 tbsp. butter
- 1 small yellow onion, diced
- 1 small green bell pepper, diced
- 8 oz. brown mushrooms, minced
- 1 cup beef broth
- 1 tbsp. cornstarch
- 2 tbsp. ketchup
- 1 tbsp. Worcestershire sauce
- 1/2 tsp. Kosher salt
- 1/2 tsp. fresh ground black pepper
- 8 oz. provolone cheese slices, chopped (use 6 oz. if you don't want it very cheesy)
- 6 brioche hamburger buns



Preparation

1. Add ground beef to a large cast iron skillet (this browns very well) and brown until a deep brown crust appears before breaking the beef apart. Brown remainder of beef.
2. Remove the beef (you can leave the fat) and add the butter, onions, bell peppers, and mushrooms.
3. Let brown for one - two minutes before stirring, then let brown for another one - two minutes before stirring again.
4. Add the beef back into the pan.
5. In a small cup, mix the beef broth and cornstarch together.
6. Add the ketchup, Worcestershire sauce, salt, black pepper, and beef broth/cornstarch mixture into the pan.
7. Cook until the mixture is only slightly liquidy - approximately three - five minutes.
8. Turn off the heat, then add in the provolone cheese.
9. Serve on toasted brioche buns.

FROM CARMA JACKSON

EASY PEASY SCALLOPED CORN

Ingredients

- 2 cans whole corn
- 2 cans cream style corn
- 1/2 cup minced onion
- 1 tsp. salt
- 1 tsp. pepper
- Durkee onions (optional)
- Saltine crackers, crumbled



Preparation

1. Add drained whole corn and cream style corn to a casserole dish.
2. Add a half cup of minced onions, one teaspoon of salt, one teaspoon of pepper, and Durkee onions.
3. Add enough crumbled saltines to absorb most of the liquid (around two sleeves).
4. Mix all together and smooth out top of mixture when done.
5. In a 350 degree oven, bake from 45 minutes to an hour until top is golden brown.

FROM KATHY REA

BBQ GREEN BEANS

Ingredients

- 1/4 lb. bacon
- 1 medium onion
- 3 cans green beans
- 1 cup ketchup
- 1/2 cup brown sugar



Preparation

1. Sauté bacon and onion and mix together with beans, ketchup, and brown sugar.
2. Place in buttered baking dish and bake at 300 degrees for two and a half hours.

FROM JAKE EISERMAN

LOADED MASHED POTATOES

Ingredients

- 6 large russet potatoes, peeled and diced
- 1/2 cup butter
- 1 cup milk
- 1/2 cup sour cream
- 8 oz. shredded cheddar cheese
- 4 slices bacon, cooked till crispy
- 3 green onions, chopped



Preparation

1. In a large stock pot, add potatoes and fill with water till just covered. Bring to a boil and cook until the potatoes are soft and can easily be pierced by fork.
2. Drain potatoes, add butter, milk, sour cream, and cheese to the pot and mash it all together, adding additional milk to reach your desired creaminess. Garnish with bacon and green onion and enjoy.

FROM LORI BAYNE

JUST LIKE LAMBERT'S THROWN ROLLS

Ingredients

- 1 tsp. sugar
- 2 1/4 tsp. (1 pkg.) active dry yeast
- 1/4 cup warm water (110-115 degrees)
- 1 cup warm milk
- 1/4 cup (1/2 stick) melted butter
- 1/4 cup sugar
- 1 egg
- 1 tsp. salt
- 4 cups all-purpose or bread flour
- Butter, honey, and/or sorghum molasses, for serving



Preparation

1. In a small bowl, combine the teaspoon of sugar and the yeast with the warm water and allow to foam (five to 10 minutes).
2. In a large mixing bowl, mix the warm milk, melted butter, sugar, egg, and salt. Add the yeast mixture and stir.
3. Stir in three cups of flour. Stir or knead in another cup of flour (or more, if needed) and knead for five - 10 minutes to make a smooth, elastic dough.
4. Scrape the large mixing bowl clean (or as clean as possible) and place dough in the bowl. Grease the top of the dough with butter or oil and cover with a clean cloth. Place in a warm location (I turn the oven on for one - two minutes, then OFF and place the covered bowl in the warm oven to rise) and let rise until doubled in size, about 60-90 minutes.
5. Liberally butter a 12 cup muffin pan. With buttery hands, deflate the dough and divide into 24 pieces. Roll each piece into a ball. Place two balls in each muffin cup. Gently grease the tops and cover with a clean towel.
6. Let rolls rise in a warm place until nearly doubled in size, about 45 minutes. Preheat oven to 350 degrees and bake rolls for 20-25 minutes, until tops are browned and rolls are done. (Check rolls after 15 minutes and cover loosely with foil to prevent excess browning, if needed.)
7. Toss hot rolls and serve with butter, honey, and/or sorghum molasses!

FROM KAREN CAMENZIND

FROSTED SUGAR COOKIES

Ingredients

- 1 1/4 cups white sugar
- 1 cup butter or oleo
- 3 egg yolks
- 1 tsp. almond extract
- 1/2 tsp. vanilla extract
- 2 1/2 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. cream of tartar

For Frosting

- 4 cups confectioners' sugar
- 1/2 cup butter, room temperature
- 5 tbsp. milk
- 1/2 tsp. almond extract
- 1/2 tsp. vanilla extract



Preparation

1. Preheat oven to 350 degrees. Lightly grease cookie sheets.
2. Cream together sugar and butter. Beat in the egg yolks, plus the almond and vanilla extracts. Add flour, baking soda, and cream of tartar. Stir. (Note: dough will be firm, not like your normal cookie dough.) Form dough into walnut sized balls and place two inches apart on cookie sheet. Don't flatten. Bake 11 – 12 minutes, until tops are cracked and just turning color.
3. In a large bowl, cream together the confectioners' sugar and butter until smooth. Gradually mix in the milk, almond extract, and vanilla extract with an electric mixer until smooth and stiff, about five minutes. Color with food coloring if desired.

FROM LORI BAYNE

CHOCOLATE LASAGNA

Ingredients

- 1 pkg. regular chocolate stuffed cookies - about 36 cookies
- 6 tbsp. butter, melted
- 8 oz. cream cheese, softened
- 2 tbsp. cold milk
- 1/4 cup granulated sugar
- 1 - 12 oz. tub whipped topping, divided
- 2 - 3.9 oz. pkgs. instant chocolate pudding
- 3 1/4 cups cold milk
- 1 1/2 cups mini chocolate chips



Preparation

1. Crush the 36 chocolate stuffed cookies. I use a food processor, but you could place them in a large zip storage bag and crush them with a rolling pin. Cookies should be fine crumbs.
2. Transfer the cookie crumbs to a large bowl. Stir in six tablespoons of melted butter and use a fork to incorporate the butter into the cookie crumbs. Distribute the mixture into a 9 x 13 inch baking dish. Press the crumbs into the bottom of the pan. Place the pan in the refrigerator while you work on the additional layers.
3. Mix the cream cheese with a mixer until light and fluffy. Add in two tablespoons of milk and sugar, then mix well. Stir in one and one-fourth cups of whipped topping. Spread the mixture over the crust.
4. In a bowl, combine chocolate instant pudding with three and one-fourth cups of cold milk. Whisk for several minutes until the pudding starts to thicken. Using a spatula, spread mixture over the previous cream cheese layer. Allow dessert to rest for about five minutes so that the pudding can firm up further.
5. Spread the remaining whipped topping over the top. Sprinkle mini chocolate chips evenly over the top. Place in the freezer for one hour, or the refrigerator for four hours, before serving.

FROM DIANE WEHRLI

TRI-LEVEL BROWNIES

Ingredients

- 1 cup quick-cooking oats
- 1/2 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/4 tsp. baking soda
- 1/4 tsp. salt
- 6 tbsp. butter, melted
- 3/4 cup granulated sugar
- 1/4 cup butter, melted
- 1 sq. (1 oz.) unsweetened chocolate, melted and cooled
- 1 egg
- 2/3 cup all-purpose flour
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 1/4 cup milk
- 1/2 tsp. vanilla
- 1 sq. (1 oz.) unsweetened chocolate
- 2 tbsp. butter
- 1 1/2 cups sifted powdered sugar
- 1 tsp. vanilla
- 2 tbsp. hot water



Preparation

1. Stir together oats, the half cup of flour, brown sugar, baking soda, and salt. Stir in the six tablespoons of melted butter. Pat into a 11 x 7 x 1 1/2" baking pan. Bake in a 350 degree oven for 10 minutes; cool.
2. Mix granulated sugar, the quarter cup of butter, and one ounce of melted chocolate. Add the egg; beat well. Stir together the two-third cup of flour, baking powder, and salt. Add to chocolate mixture alternately with a mixture of milk and the half teaspoon of vanilla. Spread over the baked layer. Bake at 350 degrees for 25 minutes or until done. Cool.
3. Frosting: melt (I microwave it) one ounce chocolate and two tablespoons butter or margarine over low heat; stir constantly. Remove from heat; stir in powdered sugar and the one teaspoon of vanilla. Blend in enough hot water (about two tablespoons) to make an almost pourable consistency and spread over brownies.

FROM CAROLYN YOUNG

SALTED NUT BAR

Ingredients

- 2 1/2 tbsp. butter
- 1 – 12 oz. pkg. peanut butter chips
- 1 can sweetened condensed milk
- 2 cups mini marshmallows
- 14 oz. dry roasted peanuts

Preparation

1. In a small sauce pan, melt together the butter and peanut butter chips.
2. Take off heat and add the condensed milk and marshmallows.
3. Butter a 9 x 13" pan, layer half the peanuts on the pan in one inch wide, four inch long streaks. Spread mixture on top of nuts. Pat the remaining half of peanuts on top. Chill and enjoy!