



Easy Cabbage Salad

Marcia Toomey

- 1 Pkg Shredded Cabbage with carrots (coleslaw mix) ½ C. Craisins
- Mixed Nuts
- Poppy Seed Dressing

Toss together all but the nuts. Chill. Add nuts just before serving.
(Honey roasted nuts are very good in this)



Chicken Cabbage Salad

Julie Garner

- 1 Pkg Shredded Cabbage with carrots (coleslaw mix)
- 2 Cans or 2 C. cooked diced chicken
- 4 Apples
- 1 pkg. slivered almonds (They are good toasted)
- Broccoli, chopped
- 1 Bottle Brianna's poppy seed dressing



Chicken Salad

Dorothea Larson

- 2 C. Uncooked sea-shell pasta (cooked & drained)
- 4 C. Cooked chicken
- 2 C. Chopped apples
- 1 15 oz. Can pineapple
- 2 Cans Mandarin oranges
- 2 Cans Sliced Water chestnuts
- 2 C. Chopped Celery
- ½ C. Sliced Green onion
- 1 Pkg. Slivered almonds
- Red Grapes

Dressing:

- 2 C. Kraft Coleslaw Dressing
- 1 C. Mayonaise



Turkey & Swiss Cheese Tortilla Rollups

Denise Harris

10 flour tortillas (8 in.)
1 pkg. cream cheese
10-15 slices smoked turkey
10 slices swiss cheese
10 lettuce leaves (or spinach)
tomatoe slices (opt.)
dill weed, salt and pepper



Spread cream cheese on tortilla, sprinkle with dill weed, salt and pepper. Cover with turkey, swiss cheese, lettuce and tomatoe. Roll tightly and slice. (Create your own roll ups. Use ham, other cheeses and other veggies such as peppers, grated carrots or cabbage. Cranberry sauce with turkey or add salsa for an interesting twist.)

Cinnamon Pudding Cake

Cindy Tolman

1 $\frac{3}{4}$ C. Brown sugar
2 T. Butter
1 $\frac{1}{2}$ C. Cold water

2 C. Flour
 $\frac{1}{2}$ t. Salt
2 t. baking powder
2 $\frac{1}{2}$ t. Cinnamon

2 T. Butter
1 C. Sugar
1 C. Milk



Combine 1st 3 ingredients (Brown Sugar, Butter, & Water) in saucepan and bring to a boil. Cool

Combine 2 C. flour, $\frac{1}{2}$ t. salt, 2 t. baking powder, & 2 $\frac{1}{2}$ t. cinnamon..

Cream together 2 T. butter & 1 C. sugar

Add dry ingredients alternately with 1 C. milk, beginning and ending with dry.

Blend well after each addition.

Spread in greased pan. Pour brown sugar mixture over batter.

Bake at 350° for 35 – 40 min. Serve with ice cream or whipped topping.

Chocolate Éclair Cake

Jeanette Warren

- 2 (3 oz) pkgs. Instant vanilla pudding mix
- 3 C. Milk
- 1 (8 oz) container frozen whipped topping, thawed
- 1 (16 oz) pkg. Chocolate Graham crackers
- ¼ C. Milk
- 1/3 C. Unsweetened cocoa powder
- 1 C. White sugar
- 2 T. Butter
- 1 t. Vanilla extract



In a large bowl, combine pudding mix and 3 C. milk; mix well. Fold in Whipped topping and beat with a mixer for 2 minutes. In a buttered 9X13 baking dish, spread a layer of graham crackers on the bottom of the dish. Spread ½ of the pudding mixture over the crackers then top with another layer of graham crackers. Spread remaining pudding over crackers; top second pudding layer with another layer of crackers.

Topping:

In a medium saucepan over medium-high heat, combine ¼ C. milk, cocoa and sugar and allow to boil for 1 minute. Remove from heat and add butter and vanilla. Mix well and cool. Pour sauce over graham cracker layer and refrigerate until set. Serve

Pineapple Cake

Karlene Bunn

- 2 C. Sugar
- 2 Eggs
- 1 (20 oz) Can crushed Pineapple (undrained)
- 2 C. Flour
- 2 t. Baking soda
- Pinch of Salt

Mix in order. Bake in 9X13 pan at 350° for 35 minutes.



Frosting:

- 1 Stick Butter or Margarine
- 1 C. Sugar
- ¾ C. Canned milk
- 1 t. Vanilla
- 1 C. Coconut
- 1 C. Nuts

Bring to a boil and cook on medium heat for 5 Minutes or until thick. Pour over cake while hot.

Butterscotch & White Chocolate Chip Cookies

Amy Larson

1 cup shortening
½ cup sugar
1 cup brown sugar
1 teaspoon vanilla
2 eggs
2 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 cups chips (*1 cup each of butterscotch & white chocolate chips or any flavor you like*)



Mix shortening & sugars together. Add eggs. Then add dry ingredients, mixing in the chips last.

Use spoons or a scoop to drop the dough onto an ungreased baking sheet. Bake at 375° F for 8 to 10 minutes.

Fruit Pizza

Rebecca Harris

Crust (Cream together):

1 C. Sugar
1 C. Butter
1 Lg. Egg

Add & mix well:

2 C. Flour
½ t. soda
pinch of salt
½ t. cream of tartar
1 t. vanilla



Press dough into well buttered 9X13 pan. Bake at 350° for 20 min. or until golden. Cool.

Topping:

1 8 oz. Cream cheese
1/3 C. Sugar
½ t. vanilla

Spread over cooled pizza crust. Top with fresh fruit such as strawberries, cantaloupe, kiwi, mandarin oranges, cherries, blueberries, bananas, canned fruit, etc.

