From the Kitchen of: Joan Kramer

BREAD IN A BAG

**Ingredients:**
- 1 c. of Hot Water
- 1 pkg dry rapid rise yeast
- 1/4 c. sugar
- 1/4 c. dry non-fat milk
- 1/4 c. oil
- 2 tsp. salt
- 4 c. All purpose flour
- 2 eggs
- 1 one gallon ziplock bag

**Directions:**
Mix 2 cups of flour, yeast, milk, sugar, and salt in a one gallon bag. Blend ingredients in the bag. Add oil, egg and water to dry ingredients, seal bag mix together and get the corners. Add the rest of the flour. Dough should move away from edges (add more flour if needed). Put on lightly floured surface need 2-4 mins until it gets elasticky make a oval put in oiled pan let sit for 45 mins.– 1 hour. Bake at 375 degrees for 20-30 mins on lower rack. Let cool for 20 mins.

From the Kitchen of: Lydia Hunter

PIGS-IN-A-BLANKET

**Ingredients:**
- Crescent rolls
- Little smokies

**Directions:**
Roll out crescent rolls, cut crescent rolls in strips, wrap crescent roll strips around little smokies, place on cookie sheet with open side of crescent roll on pan. Bake according to directions on crescent roll package. Enjoy!

From the Kitchen of: Alex Gates

CHEESECAKE STUFFED STRAWBERRIES

**Ingredients:**
- 1 lb. strawberries
- 8 oz. cream cheese (softened)
- 3 tbsp. powdered sugar
- 1 tsp. vanilla extract
- Graham cracker crumbs
- 1-7oz tub of dipping chocolate

**Directions:**
1. Rinse and core strawberries
2. In mixing bowl, beat cream cheese, powdered sugar, and vanilla, place mixture in a ziplock bag and cut a corner off
3. Fill strawberries with cheesecake filling
4. Melt chocolate in microwave for thirty seconds, stir continue to microwave until completely melted.
5. Dip strawberries in chocolate
6. Sprinkle strawberries with graham cracker crumbs
7. Refrigerate until serving

From the Kitchen of: Sandra Hatton

THE BEST CHOCOLATE SHEET CAKE EVER

**Ingredients:**

**Cake**
- 2 c. Flour
- 4 Tbls. (heaping) Cocoa
- 1 tsp baking soda
- 2 c. sugar
- 2 sticks of butter
- 1 tsp. vanilla
- 1/4 tsp. salt
- 1c. Boiling water
- 1/2 c. buttermilk
- 2 eggs beaten

**Frosting**
- 1/2 c finely chopped pecans
- 4 Tbls. Cocoa (heaping)
- 1 tsp. vanilla
- 3/4 stick butter
- 6 Tbls. Milk
- 1 lb. Powdered Sugar minus 1/2 Cup

**Directions:**
In a mixing bowl, combine flour, sugar and salt
In saucepan, melt butter, add cocoa stir together
Add boiling water, allow mixture to boil for 30 seconds, then turn off heat. Pour over flour mixture, and stir lightly to cool.
In a measuring cup, pour the buttermilk and add beaten eggs, baking soda, and vanilla. Stir buttermilk mixture into butter/chocolate mixture. Pour into sheet cake pan and bake at 350 degrees for 20 minutes
While cake is baking, make the icing. Chop pecans finely. Melt butter in saucepan. Add cocoa, stir to combine, then turn off heat. Add the milk, vanilla and powdered sugar. Stir together. Add the pecans, stir together, and pour over warm cake.
Cut into squares, eat and totally wig out over the fact that you’ve just made the best chocolate sheet cake ever.
**From the Kitchen of: Joan Kramer**

**FUDGE BROWNIES WITH PECANS**

**Ingredients:**
- 1/2 c. Margarine or butter
- 1 c. sugar
- 1/2 c. chopped pecans
- 3/4 c. All purpose flour
- 2 squares unsweetened chocolate
- 1 tsp. vanilla
- 2 tsp. salt
- 2 eggs

**Directions:**
Melt the butter and chocolate in medium sauce pan. Put in bowl with other ingredients. Stir all ingredients and put in 8x8x2 inch baking pan. Put in oven at 350 degrees for 30 minutes. Put nuts evenly across the top before baking. (nuts optional)

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**From the Kitchen of: Lydia Hunter**

**DERBY PIE (PAPPY PIE)**

**Ingredients:**
- 1c. Sugar
- 1 stick melted margarine
- 1/2 cup plain flour
- 1 cup chopped pecans
- 2 eggs, beaten
- 1 tsp. vanilla extract
- 1 c. semi-sweet chocolate chips
- 1 9 inch unbaked pie crust

**Directions:**
Mix sugar and flour add melted margarine and mix, then add other ingredients and mix well. Pour into pie crust and bake at 325 degrees for 40-45 minutes. Enjoy!

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**From the Kitchen of: Kinley Hall**

**ALOHA CHICKEN KEBABS**

**Ingredients:**
- 1 c. whole wheat bread crumbs
- 1/4 c. flaxseed meal
- 1/2 c. sweet potato puree
- 1/4 c. pineapple puree
- 2 tbsp. all purpose flour
- Nonstick cooking spray
- 1 large egg white slightly beaten
- 1 lb. boneless, skinless chicken breast rinsed, dried and cut into fingers.

**Directions:**
1. In a bowl mix bread crumbs and flaxseed meal
2. In another shallow bowl, combine sweet potato, pineapple, soy sauce & egg white mix with fork.
3. Thread chicken onto skewers. Sprinkle sides of chicken with salt and flour. Dip chicken in egg white mix and then roll in the bread crumbs.
4. Coat nonstick skillet with cooking spray and heat it over medium high heat. When pan is hot add oil.
5. Add chicken in a single layer and brown for 3-4 mins. On one side, until the bread crumbs are crisp. Turn skewers and cook 4-5 mins. longer until cooked thoroughly.

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**From the Kitchen of: Kinley Hall**

**CREAM CHEESE BARS**

**Ingredients:**
- Cake
  - 1/2 c. packed brown sugar
  - 1/4 c. softened butter
  - 1 c. flour
  - 1/2 c. chopped walnuts
  - 1/2 tsp. vanilla
  - 1 egg
- Cake Mix: 1 pkg. 8oz cream cheese softened
- 1/4 c. granulated sugar
- 1 tbsp. lemon juice
- 1 tsp. milk
- 1 egg

**Directions:**
Heat oven to 350 degrees. Grease 8x8 inch pan. Mix brown sugar and butter until blended. Stir in flour and walnuts until mixture is crumbly; reserve 1 cup. Press remaining mixture in pan with fingers, floured. Bake 12 minutes. Mix cream cheese and granulated sugar beat in remaining ingredients until smooth. Spread cream cheese mixture over layer in pan; sprinkle with crumbly mixture. Bake until center is firm. About 25 mins. Cut into bars and serve.
AUNT PEGGY’S LIMA BEANS
(From Cooking with Paula Deen)

**Ingredients:**
4 - 16oz pkgs frozen lima beans
1 - 16 oz pkg. of bacon, halved crosswise
2 tbsp minced garlic
1 tsp. salt
2 - 32oz cartons chicken broth
1 - large sweet onion, thinly sliced
1 1/2 tsp. ground black pepper

**Directions:**
In a large Dutch oven, combine beans and remaining 6 ingredients. Bring to a boil over medium-high heat; reduce heat and simmer for 3-4 hours or until beans are very thick, adding additional water if needed.