

LEMON OLIVE OIL CAKE

2 eggs

$\frac{2}{3}$ c. sugar

$\frac{1}{2}$ c. fruity extra virgin olive oil

$\frac{1}{3}$ c. 2% milk

1 T. grated lemon zest

3 T. lemon juice

1 c. flour

1 t. baking powder

$\frac{1}{4}$ t. salt

Confectioners' sugar or Candied lemon slices to serve

Heat oven to 350° . Grease 8 in. round cake pan and line bottom with parchment.

Beat eggs 2-3 minutes until fluffy. Slowly add sugar beating well. Add oil, milk, zest, and lemon juice mixing well. Combine dry ingredients and fold into egg mixture. Fill cake pan.

Bake 30-35 minutes until toothpick comes out clean. Cool 15 minutes. Tilt out of pan after running knife around edges. Remove parchment. Cool to room temp. Dust with confectioners' sugar or top with candied lemons to serve.

Candied lemons: 2 lg. lemons - sliced very thin - 16-20 slices.

$1\frac{1}{2}$ c. sugar

$\frac{3}{4}$ c. water

Bring water and sugar to boil until dissolved.

Add lemon slices. Simmer on low-medium until rind is soft and syrup is reduced. Remove slices.

Reserve syrup for serving.

Overlap over cake just before slicing. Drizzle on syrup to serve.

MOST LOVED BRUSCHETTA

- 1 loaf baguette, sliced (16-20 pcs)
- 15 oz. can Great Northern beans, drained, rinsed
- 1/2 c. sundried tomatoes, sliced
- 1 c. artichokes, chopped
- 1/2 c. toasted almond slivers
- 8 oz. mozzarella or monterey jack cheese grated
- 1/2 c. grated parmesan
- * 4 oz. cream cheese, cubed very small
- Parsley, Arugula, or Watercress finely diced to serve
- 1/2 c. olive oil w/ 1/2 t. each dry parsley, basil, thyme, oregano

Brush (or use fingers) to lightly coat baguette slices.
Toast in 375° until lightly golden (5-8 min). Turn to other side and brown 3-5 minutes more.

Toss next 6 ingredients to combine evenly.

Sprinkle in cream cheese cubes tossing lightly.

Top toasted baguette slices with 2-3 T (using a 2" cookie scoop helps assure even portions).

Spread evenly over baguette. Bake 375°

8-10 minutes until golden and cheese melts.

Sprinkle on diced greens to serve.

* For easier cutting use a cheese knife on cold cheese
rechilling if needed

Apple Pecan Cake

2 c. flour

1 tsp Baking soda

1 tsp salt

1 tsp cinnamon

3 eggs

1 $\frac{3}{4}$ c sugar

1 c. oil

1 tsp vanilla extract

2 c. chopped apples (approx. 2 medium apples)

1c. chopped pecans

Sift together in medium bowl cinnamon, salt, baking soda and flour and set aside.

Blend eggs and sugar in a large bowl. Add oil gradually while stirring. Add dry ingredients to the egg mixture. Add vanilla extract. Fold in apples and nuts.

Pour into a greased 9x13 pan.

Bake at 350 degrees for 40-50 minutes.

Serves 16.

Warm or cold with or without ice cream or whipped topping.

Baked by Sharla Cook

Buckeye Cake

Estimated Times: Preparation - 30 min | Cooking - 30 min | Cooling Time - 1 hrs refrigerating | Yields - 8 servings



Cindy Wehrle

Ingredients

- 2 large eggs
- 1 1/4 cups granulated sugar
- 3/4 cup all-purpose flour
- 6 tablespoons unsalted butter, melted
- 3 packets (1 oz. each) NESTLE® TOLL HOUSE® CHOCO BAKE® Pre-Melted Unsweetened Chocolate Flavor
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt
- 3/4 cup creamy peanut butter
- 1/4 cup unsalted butter, softened
- 1/4 teaspoon vanilla extract
- 3/4 cup powdered sugar
- 1 cup heavy whipping cream
- 2 cups (12-oz. pkg.) NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1/3 cup NESTLE® TOLL HOUSE® Peanut Butter & Milk Chocolate Morsels

or 3 oz. unsweetened chocolate

Directions

PREHEAT oven to 350° F. Grease 9-inch-round cake pan. Line bottom of pan with parchment paper; grease.

FOR CAKE:

COMBINE eggs and sugar in large bowl. Stir in flour, melted butter, Choco Bake, vanilla extract and salt until smooth. Pour into prepared pan.

BAKE for 25 minutes or until a wooden pick inserted in the middle comes out clean. Cool on wire rack for 5 minutes. Run knife around edge of cake; cool for an additional 10 minutes. Invert cake onto serving platter. Remove pan and parchment; cool completely.

FOR PEANUT BUTTER LAYER:

BEAT peanut butter, butter and vanilla extract in medium mixer bowl until combined. Gradually beat in powdered sugar. Spread mixture on cake. Refrigerate for 30 minutes.

FOR GANACHE:

HEAT cream in small saucepan to boiling; remove from heat. Add semi-sweet morsels; let stand 5 minutes. Stir; refrigerate for 30 minutes or until mixture is spreadable. Spread chocolate on top and sides of cake.

MELT peanut butter & milk chocolate morsels in resealable plastic bag on MEDIUM-HIGH (70%) power for 30 seconds. Knead bag to mix. If necessary, microwave at additional 10- to 15-second intervals until melted. Cut a small hole from corner of bag; squeeze to drizzle over cake. Store in refrigerator. Let stand for 30 minutes before serving.

CHIPS 'N' CHOCOLATE

CHOCOLATE RASPBERRY LINZER COOKIES

2 $\frac{1}{3}$ cups all-purpose flour	$\frac{1}{2}$ teaspoon almond extract
1 teaspoon baking powder	One 12-ounce package (2 cups)
$\frac{1}{2}$ teaspoon cinnamon	NESTLÉ® Toll House®
$\frac{1}{2}$ teaspoon salt	semi-sweet chocolate
1 cup sugar	morsels
$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter, softened	6 tablespoons raspberry jam or preserves
2 eggs	Confectioners' sugar

In small bowl, combine flour, baking powder, cinnamon and salt; set aside. In large mixer bowl, beat sugar and butter until creamy. Beat in eggs and almond extract. Gradually add flour mixture. Divide dough in half. Wrap in plastic wrap; refrigerate until firm.

Preheat oven to 350°F. On lightly floured board, roll out half of dough to $\frac{1}{8}$ -inch thickness. Cut with 2 $\frac{1}{2}$ -inch round cookie cutter. Repeat with remaining dough. Cut 1-inch-round centers from half of unbaked cookies. Place on ungreased cookie sheets. Reroll dough trimmings, if necessary.

Bake 8 to 10 minutes just until set. Let stand on cookie sheets 2 minutes. Remove from cookie sheets; cool completely.

Over hot (not boiling) water, melt Nestlé Toll House semi-sweet chocolate morsels, stirring until smooth. Spread 1 measuring teaspoonful melted chocolate on flat side of each whole cookie. Top with $\frac{1}{2}$ measuring teaspoon raspberry jam. Sprinkle confectioners' sugar on cookies with center holes; place flat side down on top of chocolate-jam cookies to form cookie sandwiches.

Makes about 3 dozen sandwich cookies

Submitted by Marty Oakley
Recipe from my Mother-in-law's
recipe box (Martha Oakley McDonald)

ST. LOUIS CHERRY COFFEE CAKE

Mrs. Norbert Netzley

1 stick oleo or butter	1-1/2 tsp. baking powder
1 C. sugar	1/2 tsp. salt
2 eggs	
1 C. sour cream (1/2 pt.)	1/2 tsp. soda
2 C. flour	1 tsp. vanilla

Cream butter and sugar. Add beaten eggs and sour cream. Blend dry ingredients with butter mixture. Add vanilla. Pour half batter in large greased cake pan, spread 1 can cherry pie filling over the batter. Pour remaining batter over filling.

(9X13 pan)

(over)

Top with crumb mixture.	1/2 C. flour
1/4 stick butter or oleo	1 tsp. cinnamon
1/2 C. sugar	

Bake at 350° for 40-45 minutes. Serve warm or cold.
Top with whipped cream. Other flavor pie fillings may be used.

BLACK FOREST GRANOLA

SERVES 8 / READY IN 1 HOUR

Chris Scarlett

Serve this show-stopping granola drowned in your preferred milk ... or build a power bowl by topping yogurt with spoonfuls of the granola and fresh fruit. If richly flavored date syrup is unavailable, you can replace it with maple syrup or brown rice syrup.

INGREDIENTS

- 2 1/4 cups rolled oats
- 3/4 cup pecan halves
- 1/4 cup hempseeds
- 1/2 cup unsweetened coconut flakes
- 1/3 cup cacao powder
- 1/4 cup turbinado sugar or coconut sugar
- 1/4 tsp salt
- 1/3 cup melted coconut oil
- 1/4 cup date syrup
- 1 tsp vanilla extract
- 1 cup dried cherries
- 2 oz chopped dark chocolate

STEPS

1. Preheat oven to 250 F. In large bowl, toss together oats, pecans, hempseeds, coconut flakes, cacao powder, sugar, and salt.
2. In small bowl, whisk together coconut oil, date syrup, and vanilla. Pour over oat mixture and mix well until everything is moist. On rimmed baking tray, spread granola in even layer.
3. Bake for 40 minutes, stirring granola every 10 minutes. Stir in dried cherries.
4. In small microwave-safe bowl, place chocolate and heat on high power in 15-second intervals, stirring between each interval, until smooth. Or place chocolate in heatproof bowl set over a medium saucepan of barely simmering water (don't let the bottom of bowl touch water) and stir constantly until melted.
5. Drizzle chocolate over granola and then slide tray into refrigerator to solidify chocolate. Once set, gently scoop granola into airtight container for storage.

**IN EACH DELICIOUS SERVING: 445 CALORIES /
7 G PROTEIN / 26 G FAT / 50 G CARBS (25 G SUGAR,
7 G FIBER) / 81 MG SODIUM.**

HUMMUS
 "Horus" Cook & Club

1 can chick peas - reserve
 liquid

4-5 Tbsp Tahini

1/2 tsp salt

1/2 cup olive oil

1-2 Tbsp lemon juice

1-2 Tbsp olive oil

All except reserved liquid
 into blender & blend smooth

Using liquid gradually to

get desired consistency
 Top & serve with
 or pepper & olive oil
 extra

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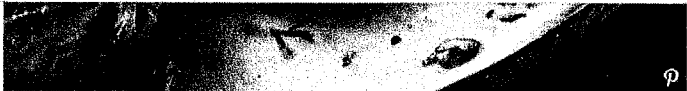


PHOTO: RACHEL VANNI; FOOD STYLING: BARRETT WASHBURN

Ingredients

☐ 3 Tbsp. extra-virgin olive oil, divided

☐ 4 boneless, skinless chicken breasts

☐ Kosher salt

☐ Freshly ground black pepper

☐ 2 garlic cloves, finely chopped

☐ 1 Tbsp. fresh thyme leaves

☐ 1 tsp. crushed red pepper flakes

☐ 3/4 cup low-sodium chicken broth

☐ 1/2 cup finely chopped sun-dried tomatoes

☐ 1/2 cup heavy cream

☐ 1/4 cup finely grated Parmesan

☐ Torn fresh basil, for serving

Directions

SAVE


PRINT

Step 1

Arrange a rack in center of oven; preheat to 375°. In a large ovenproof skillet over medium-high heat, heat 1 Tbsp. oil. Generously season chicken with salt and black pepper and cook, turning halfway through, until golden brown, about 5 minutes per side. Transfer chicken to a plate.

Step 2

In same skillet over medium heat, heat remaining 2 Tbsp. oil. Stir in garlic, thyme, and red pepper flakes. Cook, stirring, until fragrant, about 1 minute. Stir in broth, tomatoes, cream, and Parmesan; season with salt. Bring to a simmer, then return chicken and any accumulated juices to skillet.



1

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♡ Romantic Seaside Appetizer ♡

8oz Whipped Cream Cheese

6+oz All White Crab Meat - Smelled

20oz Ketchup

Fresh Horseradish to taste

• Spread whipped cream cheese onto
a plate. ♡

• Rinse + Drain Crab meat

• Spread crab meat over the cream cheese

• Mix Ketchup + Horseradish to taste

• Spread Ketchup mixture (Cocktail Sauce)
over the crab

• Serve with crackers