

### **Missionary Cookies**

2 cups sugar

½ cups milk

4 tbs. Cocoa

¼ lb butter

Boil for 30 seconds, let cool. Stir in 3 cups uncooked oatmeal; ½ peanut butter; 1 tsp vanilla.

Quickly spoon onto wax paper.

### **Chocolate Chip Cookies**

Cream together:

1 cup butter

½ cup white sugar

1 cup packed brown sugar

1 tsp vanilla

2 eggs

Sift together:

2 cups flour (add 1 tbs – 1/3 cup more flour or cocoa)

1 tsp baking soda

1 tsp salt

2 cups chocolate chips

Mix wet and dry ingredients and bake at 375 for 8-10 minutes.

### **Chocolate Mousse**

¼ cup pitted medjool dates, soaked

¼ cup pure maple syrup or agave nectar

½ teaspoon vanilla extract

¾ cup mashed avocados (1 ½ avocados)

¼ cup plus 2 tbs unsweetened cocoa

¼ cup water

Place the dates, maple syrup, and vanilla in a food processor fitted with the S blade and process until smooth. Add the avocado and cocoa powder and process until creamy. Stop occasionally to scrape down the sides of the bowl with a rubber spatula. Add the water and process briefly. Store in a sealed container. Chocolate mousse will keep for three days in the refrigerator or two weeks in the freezer. Served chilled or at room temperature.

### **Hershey's Syrup Brownies**

½ cup butter  
1 cup sugar  
1 can (16 oz) Hershey's Syrup  
4 eggs  
1-1/4 cups flour  
1 cup Hershey's chocolate chips

Mix all ingredients in the following order: Butter and sugar. Add chocolate syrup, egg, and flour; beat well. Add chocolate chips. Pour into greased pan. Bake at 350 for 30-35 minutes in a 13x9 inch pan.

### **Fudge Frosting**

½ cup butter  
2 cups sugar  
3 ounces unsweetened chocolate  
2/3 cups milk  
½ teaspoons salt  
2 teaspoons vanilla

Mix all ingredients except vanilla in a medium sauce pan, heat to rolling boil, stirring occasionally. Boil for 1 minutes without stirring. Place pan in ice water. Beat frosting until smooth and of spreading consistency, stir in vanilla.

### **Oatmeal Crispies**

1 cup butter  
1 cup brown sugar  
1 cup white sugar  
2 well beaten eggs  
1 tsp vanilla  
1 ½ cups flour  
1 tsp salt  
1 tsp baking soda  
3 cups oats

Cream shortening, sugars, eggs and vanilla. Sift in dry ingredients. Add Oats and mix well. Shape into rolls. Chill thoroughly. Slice ¼ inch thick. Bake on ungreased cookie sheet. 350 degrees for 10 minutes.

### **Pie crust – 2 10” pie crusts**

2 cups white flour  
1 tsp salt  
2/3 cups shortening  
5-7 tbs cold water – one at a time

### **Whole Wheat Bread**

2 cups hot water  
2 tsp salt  
¼ cup oil  
¼ cup honey  
4 tsp yeast  
5 cup whole wheat flour (aprox)

Mix till dough pulls away from edge of bowl. Knead for 10 minutes, put into pans and put in oven at 130 degrees for 30 minute, let rise till about double. Reset oven at 350 and let bake for 30 minutes. Rolls bake for aprox 20 minutes.

### **Depression Cake**

Sift together:

3 cups flour  
2 cups sugar  
1 tsp baking soda  
6 tbs cocoa  
1 tsp salt

Mix:

1 cup oil  
2 tsp vanilla  
2 tbs vinegar  
2 cup water

Mix together and bake at 350 for 30-35 minutes.

### **Milnot Jello Cheesecake**

3 ounces, weight flavored Jell-O Gelatin  
1 teaspoon Vanilla  
1 cup Boiling Water  
2 cups Graham Cracker Crumbs  
13 ounces Milnot Sweetened Condensed Milk, very Chilled  
8 ounces, weight Cream Cheese – room temp  
1 cup Sugar  
½ cups Butter, Melted

Dissolve Jell-O in water; cool.

Cream sugar, vanilla, and cream cheese. Add Jell-O; mix well.

Whip Milnot with cold beaters until fluffy. Fold Milnot into Jell-O mixture.

Add butter to graham cracker crumbs and pack into a 9×13 pan.

Add filling to crust. Sprinkle with more graham cracker crumbs.

Keep cheesecake refrigerated.

### **Tomato Basil Soup**

1 can (28 oz) whole tomatoes  
3 cups tomato juice  
2 cups chicken broth  
1 tbs Basil or to taste  
1 ½ cups heavy whipping cream  
¾ cup butter, cut into pieces  
½ tsp salt  
1/s tsp pepper  
Parmesan cheese to taste

Combine tomatoes, tomato juice, and chicken broth in large sauce pan. Simmer 30 minutes.

Add basil. Transfer soup in batches to blender and blend till smooth. Return to saucepan over low heat. Whisk in cream, butter, salt and pepper. Whisk until butter is melted and soup is heated. Garnish with cheese.

## **Key Lime Pie**

1-½ cup Graham Cracker Crumbs

½ cups White Sugar

4 Tablespoons Melted Butter

2 cans Sweetened Condensed Milk (14 Oz. Total)

1 cup Key Lime Or Regular Lime Juice (save 1 Tablespoon Lime Zest For Garnish)

4 whole Egg Yolks (discard Whites)

¾ cups Sour Cream

2 Tablespoons Powdered Sugar

½ cups Whipped Cream

Preheat oven to 375 degrees

Crust-

Combine graham cracker crumbs, sugar, and butter. Press firmly into a 9-inch pie pan and bake until golden brown (15-20 minutes). Remove from oven and allow to cool to room temperature before filling

Lower oven temp to 325

Filling-

Combine condensed milk, lime juice, and egg yolks. If you'd like a more intense lime flavor you can add a teaspoon of lime zest to the filling. It's good! Whisk until well blended and place in the cooled pie shell. Bake for 15 minutes and allow to chill in refrigerator for at least two hours.

Topping-

Combine sour cream and powdered sugar. Fold in whipped cream. Spread over the top of the pie. Sprinkle with lime zest for garnish. Serve chilled & enjoy!