

# Recipe

Recipe



## Women of Cornerstone's *Recipe swap potluck!*

February 22, 2020

[www.cornerstonehemet.org](http://www.cornerstonehemet.org)

Cornerstone Church of Hemet

951.658.7133

## Pecan Pie Muffins

Submitted by Renee Gage

### Ingredients

2 cups chopped pecans  
2 cups packed brown sugar  
1 1/3 cups flour  
4 large eggs, beaten  
1 1/3 sticks butter, melted & slightly cooled  
1 tsp. vanilla

### Directions

Preheat oven to 350 degrees.

In a large bowl, combine the pecans, sugar and flour. Make a well in the center of the mixture.

In a separate bowl, beat the eggs until foamy. Add vanilla and stir well.

Pour the egg mixture into the well of the dry ingredients, stirring until moist.

Spray muffin pan liberally with cooking spray.

Spoon batter into cups, filling each 2/3 full.

Bake until toothpick comes out clean when inserted in the center of muffin.

Small muffin pans: 14-16 minutes

Regular size muffins pan: 20 minutes.

Cool 10 minutes before removing from pans.

# Chicken Alfredo Bake

Submitted by Loni Banes

## Ingredients

2-3 cups cooked chicken, white meat

1 box bowtie or penne pasta, cooked

2-4 jars Alfredo sauce, heated

2 bags frozen broccoli, cooked

½ - 1 cup shredded parmesan cheese

2-3 cups shredded mozzarella cheese

Fresh parsley for garnish

## Directions

Cook pasta according to package instructions.

Roast chicken on a foil lined cookie sheet at 425 for 20-30 minutes, seasoned with Montreal Chicken Seasoning. Let cool slightly, cut into cubes.

Spray a 9 x 13 (or larger) baking dish with cooking spray.

In a large bowl mix pasta, chicken, alfredo sauce (start with 2 jars), broccoli and half of the parmesan cheese. If it seems too dry, add more sauce.

Spread half of the mixture evenly into greased baking dish. Add half the mozzarella then the rest of the pasta mixture and rest of the mozzarella. Bake at 375 for 20-30 minutes uncovered (larger dish requires longer baking) or until it's hot all the way through. If cheese is starting to brown too much, cover loosely with slightly greased tin foil.

Note....pre-cooked rotisserie chicken or frozen sliced chicken could be used in this recipe. Adjust cooking time.

## Adrianna's Favorite Pasta Salad

Submitted by Shannon Banes

### Ingredients

1 box tri-color spiral pasta  
1-2 zucchini's; washed, quartered length wise and grilled  
1 mid-sized can sliced olives  
½ container of grape tomatoes; washed and halved  
½ pound of mozzarella cheese; small cubes  
1 jar marinated artichoke hearts; drained and halved length wise.  
Italian dressing to taste  
Salt and pepper to taste

### Directions

1. Boil pasta according to package instructions. Drain well and spread on large cook sheet (or 2) to cool.
2. Grill (the best flavor) or roast zucchini seasoned with salt and pepper, cool, then cut into bite size cubes.
3. Gather and prepare the rest of the ingredients and place into a large mixing bowl except cheese.
4. Add cooked items as cooled and GENTLY mix together with metal spoon or hands. Add in about 1/3 bottle of dressing and stir. Add more dressing until you like what you see. Add in salt and pepper the same way as the dressing. Be sure to taste after each addition and mixing.
5. Add cheese, mix again and serve.

Note: This salad can be prepped up two days before serving! Do the cooking and prepping on day 1 but store things separately. On Day 2, drain off any juice from prepped item and mix everything but the cheese together. On serving day, stir well and gently, add more seasoning and dressing if necessary, stir and add cheese. Chill for hours before serving.

## Sweet & Sour Meatballs

Jennie Blackadar

3 12oz. bottles of Heinz Chili Sauce

1 21oz. jar grape jelly

1 2 lb. bag frozen meatballs (30-33 balls) OR 2 lbs. lean ground beef to make meatballs)

In saucepan, blend chili sauce and jelly; heat thoroughly. Add meatballs and simmer until balls are hot. Serve alone as an appetizer or over cooked rice with a vegetable for a meal.

Serves 12-15 as an appetizer

Serves 4-6 as a main dish

For a smaller crowd:

1 12oz. bottle Heinz Chili Sauce

1 12 or 14oz. jar grape jelly

15-20 frozen meatballs OR 1 lb. lean ground beef to make meatballs)

Prepare as directed above.

## Raspberry or Strawberry Yogurt Pie Dessert

Amanda Malka

- 1 graham-cracker crust
- 2 6 or 8oz. raspberry or strawberry yogurt
- 2 8oz. Cool Whip
- Fresh raspberries or strawberries for garnish

Use a prepared crust or make a graham-cracker crust for a 8 or 9-inch pie. Gently fold together the 2 containers of yogurt and 1 container of Cool Whip. Pour into pie crust and place in freezer for at least 3 hours or until frozen.

To serve, remove the pie from the freezer and allow it to stand for about 10 minutes at room temp. Cut into 6 or 8 pie servings and top with a dollop of Cool Whip and fresh fruit.

(You may use almost any flavor of yogurt for different variations. This is a very refreshing dessert in warm weather!). 😊

## Olive Garden Bow Tie Pasta Salad

Submitted by Shelly Bauer

1 box bow tie pasta

1 cup cubed mozzarella cheese

1 cup cherry tomatoes

½ cup sliced purple onions

½ halved pepperoni

1 small can sliced black olives

Olive Garden Italian Dressing

Fresh Parmesan Cheese

Cook pasta as directed on box and cool. Then add all other ingredients to pasta. Add enough dressing coat everything and chill. Serve cold with the fresh parmesan cheese as garnish sprinkled over the top.

## Taco Chicken

Submitted by Cheryl Morrow

### Ingredients:

2-3 pounds chicken (white meat)

1 bag Doritos

1 stick (1/2 cup) butter

1 onion, chopped

1 can mushroom soup

1 can chicken soup

½ can Rotel (tomatoes & jalapenos)

1 cup chicken broth

### Directions:

Set the butter to melting and chop the onion, sauté the onion for a couple minutes. Add chicken broth, Rotel and soup and mix together. Grease a 9 x 13 pan. Slightly crush the chips.

Layer ingredients like a lasagna....chips, meat, sauce

Sprinkle top with cheese. Cover with foil and bake for 30 minutes at 350 degrees.



# ENCHILADAS DE POLLO (CREAM CHEESE AND CHICKEN ENCHILADAS)

Linda Carrillo

Don't make these up too far ahead of the party, as they can get soggy. Go ahead and make the filling, and then assemble the enchiladas an hour or so before you want to cook them. Allow one enchilada per person; for a large crowd, you can even cut the enchilada in half.

## INGREDIENTS:

4 large chicken breasts -- roasted or broiled, skin & bones removed, meat shredded

One 8-ounce package cream cheese at room temperature

One 10.75-ounce can condensed cream of chicken soup

Two 4-ounce cans diced green chilies, with juice

6 green onions, chopped, including green tops

20 to 24 flour tortillas (7 inch diameter)

Two 10-ounce cans enchilada sauce

2 cups (1/2 pound) grated Monterey Jack cheese

4 cups (1 pound) grated sharp Cheddar cheese

## Garnish:

Sour cream, shredded lettuce, diced tomatoes, salsa (homemade or store - bought)

## DIRECTIONS:

1. Preheat the oven to 250°F. Spray two 13x9 inch casserole dishes with vegetable oil cooking spray.

2. Combine the chicken, cream cheese, soup, chilies, and green onions. Spoon 2 tablespoons of this mixture onto each tortilla and roll up.

3. Pour a very small amount of the enchilada sauce on the bottom of each casserole dish and tilt the dish so that the sauce covers the bottom. Place the

enchiladas side by side on top of the sauce. When all the enchiladas have been rolled and placed in the dishes, take the remaining enchilada sauce and

pour it over the top of the enchiladas. Combine the Monterey Jack and Cheddar cheeses and sprinkle evenly over the casseroles.

4. Cover the dishes with foil and bake for 30 minutes. Uncover and bake for 10 more minutes. To serve, cut between the enchiladas and serve from the dish.

Have bowls of sour cream, shredded lettuce, diced tomatoes, and salsa, for garnish.

Makes 20-24 enchiladas

ENJOY

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## Italian Cream Cake

Greta Tabor

1 stick butter  
1/2 cup shortening  
2 cups sugar  
5 egg yolks  
1 1/2 cups coconut  
5 egg whites, beaten stiffly  
2 cups flour  
1 teaspoon baking soda  
1 cup buttermilk  
1 teaspoon vanilla  
1 cup chopped pecans

Cream butter and shortening together, add sugar and egg yolks and beat until mixture is smooth. Combine flour and soda and add to creamed mixture alternately with buttermilk. Stir in vanilla. Fold into stiffly beaten egg whites. Add coconut and nuts. Pour batter into 3 greased, floured and papered 8" cake pans. Bake at 350 degrees for approx. 25 minutes or until cake tests done. Cool completely before frosting.

## Cream Cheese Frosting

1 8-ounce cream cheese, softened  
1/2 stick butter  
1 box powdered sugar  
1 teaspoon vanilla  
chopped pecans

Beat cream cheese and butter until smooth. Add sugar and mix well. Add vanilla and beat until smooth. Spread on cake then sprinkle top with pecans.

I suggest doubling the frosting to make sure you have enough to easily cover the cake.

## Old Fashioned Cornbread

Michele Nash-Hoff

This old fashioned corn bread is from a recipe that has been handed down in my family for four generations.

### Ingredients:

1 1/4 cup brown sugar

1/4 cup cooking oil

1 egg

1 tsp. salt

1 tsp. baking soda

1/2 tsp. baking powder

1 cup each of corn meal and corn flour

2 cups buttermilk

Directions: Whip egg, sugar, and cooking oil together using wire whisk. Add corn meal, corn flour, salt, baking soda, and baking powder to egg mixture. Mix in buttermilk and beat until smooth and without lumps. Pour into greased 9 X 9 glass baking dish and bake for 25-30 minutes at 400 degrees. Serve with butter and honey, if desired.

# Strawberry Jello Pretzel

Debbie Mungle

## *Strawberry Jello Pretzel*

*2 CUPS CRUSHED PRETZELS*

*1 ½ STICK MARGARINE (MELTED)*

*¼ CUP SUGAR*

*MIX TOGETHER IN A 9X13 PAN. PRESS ON BOTTOM OF PAN WITH WAX PAPER. BAKE AT 350 FOR 10 MIN.*

*1 8OZ PACKAGE CREAM CHEESE*

*1 CUP SUGAR*

*2 CUPS COOL WHIP*

*CREAM THE CHEESE AND SUGAR TOGETHER WELL. FOLD IN COOL WHIP. SPREAD OVER COOLED CRUST AND REFERGERATE FOR 2 HOURS.*

*1 LARGE BOX STRAWBERRY JELLO*

*2 CUPS BOILING WATER*

*20 OZ PACKAGE FROZEN STRAWBERRIES*

*DISOLVE JELLO IN BOILING WATER. ADD FROZEN STRAWBERRIES, SLICE BIG PIECES 2 OR 3 TIMES, STIR UNTIL THICK. POUR OVER THE CREAM CHEESE NAD REFERGERATE UNTIL SET. CUT IN SQUARES AND SERVE.*

# Red Chili Enchiladas

Nina Schmidt

## INGREDIENTS:

2 Tbsp Oil  
1 Can mild Red Chili Sauce  
18-20 Corn Tortillas  
Mexican Blend Cheese  
11x7 Baking Dish ( I use a lasagna baking dish)

## INSTRUCTIONS:

1. Add oil to pan and heat with medium heat.
2. Once oil is hot add red chili from can and simmer for about 5 minutes.
3. Dip corn tortilla in chili sauce until completely covered with chili.
4. Place in 11x7 baking dish and put cheese on tortilla and roll up and push to the end of the baking dish. Continue with all the tortillas..
5. Once all the tortillas have been placed on baking dish sprinkle more cheese on top of all the rolled tortillas.
6. Bake at 350 for 15-20 min

## BAKED OATMEAL (gluten-free)

by Helen Fischer

1/3 cup butter, softened

2 eggs

¾ cup brown sugar

1 ½ tsp. baking powder

1 ½ tsp. vanilla

1 tsp. cinnamon

¼ tsp. salt

1 cup + 2 Tbsp. milk

3 cups old-fashioned oats (not quick)

Beat together butter, eggs, and sugar. Mix in baking powder, cinnamon, and salt. Stir in vanilla, milk, and oats. Pour into greased 9 x 13 baking pan and refrigerate overnight.

Next day heat oven to 350 and bake 35-45 minutes. Cool and cut into bars.

I sometimes add raisins and walnuts.

## Four-layer Delight

Arlene Fisher

### INGREDIENTS:

1 cup all-purpose flour  
1/2 cup butter, at room temperature  
1 1/2 cups finely chopped pecans, divided  
Pinch of salt  
8 oz. cream cheese, at room temperature  
1 cup powdered sugar  
16 ounces Cool Whip, divided  
2 small boxes instant chocolate pudding  
3 cups milk

### INSTRUCTIONS:

Combine flour, butter, 1 cup of pecans and salt then press into the bottom of a 13x9 baking dish. Bake at 325 degrees for 25 minutes.

Cool completely.

Mix cream cheese and powdered sugar with an electric mixer until smooth. Fold in half of the Cool Whip then mix until combined. Spread cream cheese mixture evenly onto crust.

Mix pudding mixes and milk with an electric mixer until combined then mix on medium speed for two minutes. Spread chocolate mixture evenly onto cream cheese layer.

Spread remaining Cool Whip onto chocolate layer then sprinkle with remaining chopped pecans.

***Festive Rice Salad - a family favorite***

3 cups cooked rice of choice - white or brown - I prefer the white short grain  
10 oz frozen English peas (small)  
1 red pepper diced  
3/4 C. diced green onions  
1/2 C dried craisins

*Dressing:*

1/4 C olive oil or your favorite  
1/3 C rice vinegar  
3 T sugar or sugar substitute  
1/2 tsp dill  
1/4 tsp garlic salt  
1/8 tsp ground black pepper

In a large bowl, combine rice, peas, red pepper, onions and craisins. In another bowl, mix dressing ingredients and then pour over salad and toss to coat.

Yield 12 servings

**NUTRION FACTS:** 1/2 cup

172 calories  
9 gm FAT  
0 cholesterol  
2 gm fiber  
2 gm PRO

**Diabetic Exchanges** - 1.5 Fat, 1 starch, 1 vegetable

I serve this salad with Yogurt Chicken, Pita or Naan bread and hummus, and sliced cucumbers.

**Yogurt Chicken**

Marinate chicken overnight or several hours:

8-12 chicken tenders or 4 chicken breasts cut into tender size  
1 Cup Greek yogurt - honey flavored  
1/4 olive oil  
1/4 C lemon juice  
4 large garlic cloves, minced  
1/2 tsp crushed red pepper - optional, I sometimes use black pepper  
1/2 tsp coarse sea salt  
1/4 C chopped fresh oregano or 2-3 T dried oregano flakes

Grill as desired.

*Mary Mikolaycik*

*Ps. 100:2 Serve the Lord with gladness*





## RECIPE

Title Butter milk Cornbread Source Danielle /Pinterest

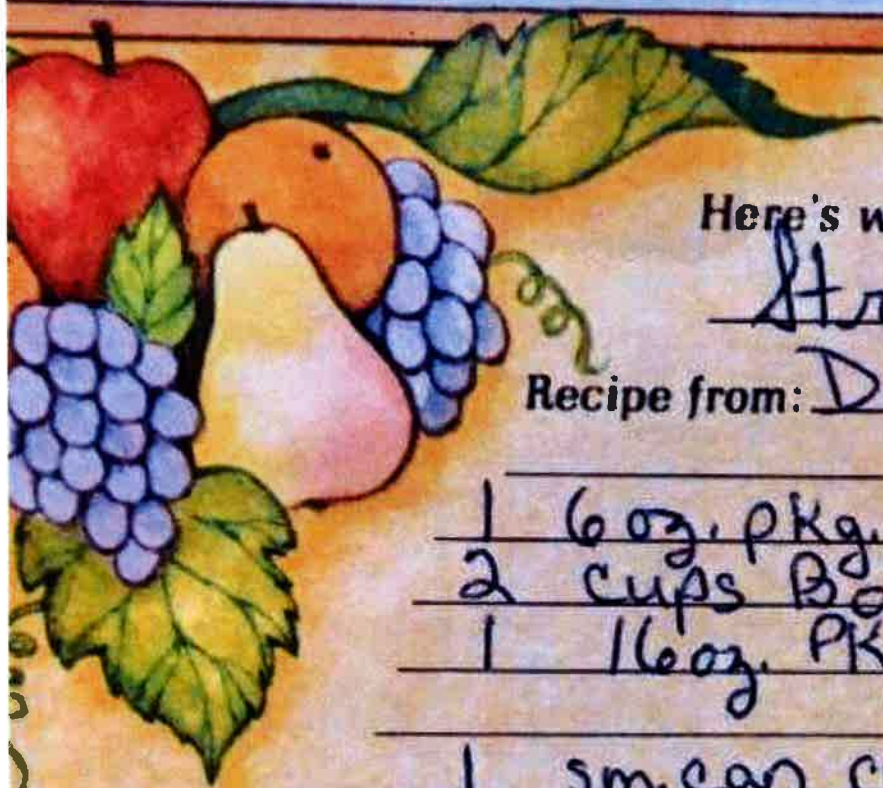
### INGREDIENTS

- |  |   |
|--|---|
| - 8 tbs (1 stick)<br>unsalted butter, melted | - 1 cup cornmeal                            |
| - 1/2 cup granulated<br>sugar                | - 1/2 tsp. salt                             |
| - 1/4 cup honey                              | - 1/2 tsp. baking soda                      |
| - 2 room temp. eggs                          | FOR TOPPING                                 |
| - 1 cup Buttermilk,<br>room temperature      | - 1/2 tbs unsalted butter<br>(for brushing) |
| - 1 cup all-purpose<br>flour                 |   |



### DIRECTIONS

- ① Preheat oven to 375°. Spray or lightly butter an 8 x 8 in. glass or metal baking pan.
- ② In a large mixing bowl, combine the melted butter, sugar, and honey. Whisk in the eggs one at a time, beating until the mixture is smooth. Add buttermilk and combine.
- ③ In a medium mixing bowl whisk together the flour, cornmeal, salt, and baking soda. Gradually add dry mix to wet mix, stirring with a spatula until only a few lumps remain. Pour into baking pan and allow to sit for 3 minutes before baking.
- ④ Bake for 25-35 minutes or until the top is golden brown and cake tester comes out clean.



Here's what's cookin' : \_\_\_\_\_

# Strawberry Jello

Recipe from: Dena \_\_\_\_\_ Serves: \_\_\_\_\_

- 1 6oz. pkg. Strawberry Jello
- 2 cups Boiling water
- 1 16oz. pkg. frozen sliced strawberries
- 1 sm. can crushed pineapple
- 2 Bananas sliced
- 2 cups sour cream

Dissolve Jello in boiling water.  
Add Defrosted strawberries, Drained pineapple, and Bananas

Spoon half of mixture in a 9x13 pan.  
Put in refrigerator. When Firm  
spread 2 cups Sour Cream on Jello  
Add Rest of Jello over Sour Cream  
Chill.

Best if made day before. Cut into squares



## Cream Corn

Recipe:

From the Kitchen of Esther Miller

2 lb. Frozen Corn, 8 oz. whipping Cream  
3 Tbsp. Sugar Salt & Pepper to taste

Add all above to pan over medium heat and bring to boil.

While above is cooking, add 3 oz butter to small pan, add 3 Tbsp. flour to make roux, cook 1 minute.

When corn mixture comes to boil, serve the Lord  
lower heat, add roux a little at a time until desired thickness.

Enjoy!

with gladness.

... Peanut Butter Energy Balls ...

♡ Dairy-free ? Vegan ! ♡

10 min  
prep!

1/2 c. steel cut oats

1 tsp. ground cinnamon

1/2 c. Peanut butter

1/4 tsp. sea salt.

1/4 c. pure maple syrup

2 tbsp. dark choc-chips.

1. line a baking sheet with waxed or parchment paper.
  2. Toss all ingredients except choc. chips into a food processor and pulse until it just comes together. Add choc chips and pulverize.
  3. using wet hands, form 1-inch balls. place on sheet and refrigerate for an hour.
  4. Store in container for up to one week.
- 53 calories per ball.

by Erin Carr

## BANANA SPLIT CAKE

*Recipe from Sally Leath*

### CRUST:

2 cups crushed graham crackers (12 full sheets)  
1 stick butter, melted

Combine melted butter and graham crackers together and stir until well mixed. Pour into a 9 x 13 baking dish and press down, forming crust.

### FILLING:

2 sticks butter  
2 cups powdered sugar  
2 eggs  
1 tsp. vanilla

Beat filling ingredients together at high speed for 20 minutes. Put this filling into a layer on top of the graham cracker crust.

### TOPPINGS:

2 bananas, sliced  
2-1 pound cans crushed pineapple, drained  
1 container (8-16 oz.) softened Cool or Dream Whip

On top of butter/sugar mixture, place a layer of sliced bananas. Then, layer with drained, crushed pineapple. Spread softened Cool Whip or Dream Whip over top of pineapple. Finally, you may decorate this cake by topping it with fresh, sliced strawberries, raspberries, blueberries, or maraschino cherries on top if you so desire.

We prefer it with fresh strawberries and almond slices.

## Storm's Cherry Cream Cheese Pie

Debra Storm

¾ cup sugar  
1 Tbsp. water  
8 oz. cream cheese, softened  
1 ½ cups Cool Whip  
1 tsp. vanilla  
1 graham cracker crust  
1 can cherry pie filling

Combine sugar and water in micro-waveable bowl and microwave on HI for 1 minute or until sugar becomes like syrup.

Mix together the sugar mixture, cream cheese, Cool Whip, and vanilla until well blended. Pour into graham cracker crust and spread pie filling over the top. Keep chilled until serving.

\*For special events, substitute fresh fruit or other toppings for the cherry pie filling. For instance, I decorate the pie with sliced strawberries and blueberries for 4<sup>th</sup> of July. Or arrange sliced kiwi with the cherry pie filling for Christmas.

# cdkitchen

## Amish Friendship Bread Starter and Bread

CDKitchen <https://www.cdkitchen.com>

**Serves/Makes:** 5 cups | **Ready In:** > 5 hrs

### Ingredients:

#### \*\*\*Starter\*\*\*

1 tablespoon active dry yeast  
2 cups warm water, (110 degrees F)  
1 cup flour  
1 cup sugar  
1 cup milk

#### \*\*\*To Make Bread\*\*\*

1 cup vegetable oil  
1 cup sugar  
2 cups flour  
3 eggs  
1 small instant vanilla pudding mix  
1 teaspoon cinnamon  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1/4 teaspoon baking powder  
1/2 cup milk

#### \*\*\*Cinnamon Sugar\*\*\*

1 cup sugar  
2 tablespoons cinnamon

### Directions:

For Starter: Dissolve yeast in 1/2 cup of the warm water in a deep glass or plastic container. Stir in remaining warm water, flour and sugar.

Beat until smooth. Cover. (A large glass jar or bowl with a tight fitting lid works best for this, but a 1/2 gallon zip baggie can also be used).

Because your first batch of starter contains fresh yeast, you can skip the next set of directions and go directly to the instructions for splitting your start.

Do not refrigerate! Do not stir with a metal spoon! The starter requires 10 days for fermentation.

Day 1- Begin or receive starter Day 2- Stir with wooden spoon (or squish baggie) Day 3- Stir with wooden spoon (or squish baggie) Day 4- Stir with wooden spoon (or squish baggie) Day 5- Add 1 cup sugar, 1 cup flour, 1 cup milk Day 6- Stir with wooden spoon (or squish baggie) Day 7- Stir with wooden spoon (or squish baggie) Day 8- Do Nothing Day 9- Do Nothing Day 10- Add 1 cup sugar, 1 cup flour, 1 cup milk

Put 1 cup of starter in each of three containers. Give 2 away to friends and keep one. This will begin their Day 1.

For Bread: You will have about 1 cup of batter left (besides the 1 cup you have saved for yourself). To the remaining batter add vegetable oil, sugar, flour, baking powder, baking soda, eggs, milk, vanilla pudding mix, cinnamon, and salt. Beat until well blended. Add one cup raisins, chocolate chips or nuts, if desired.

Grease 2 loaf pans well, and sprinkle with cinnamon sugar, coating bottom well. Turn batter into pans, and sprinkle remaining cinnamon sugar onto tops of loaves. Bake at 325 degrees F for one hour.

**Recipe Location:** <https://www.cdkitchen.com/jumpto/27161/>

**Recipe ID:** 27161

### Nutrition:

per 1 cup starter: 1301 calories, 50g fat, 203g carbohydrates, 15g protein.