

No-Knead Bread - Chris Burningham

Yields one 1 1/2 pound loaf

3 cups all-purpose or bread flour, more for dusting

¼ teaspoon instant yeast

1¼ teaspoons salt

Cornmeal or wheat bran as needed.

1. In a large bowl combine flour, yeast and salt. Add 1 5/8 cups water, and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.
2. Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.
3. Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with flour, wheat bran or cornmeal; put dough seam side down on towel and dust with more flour, bran or cornmeal. Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.
4. At least a half-hour before dough is ready, heat oven to 450 degrees. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under towel and turn dough over into pot, seam side up; it may look like a mess, but that is O.K. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.

Soft Sugar Cookies - Krissy Brooks

1/4 cup shortening

1 egg

2 2/3 cups flour

1/4 tsp. salt

1/4 cup butter

1 tsp. vanilla

1 tsp. baking powder

1/4 tsp. nutmeg

1 cup sugar

1/2 cup sour cream

1/2 tsp. baking soda

Cream together shortening, butter and sugar. Then add egg, vanilla and sour cream. Add the dry ingredients to the sugar and egg mixture. (You do not need to chill this recipe.) Roll dough on floured surface and cut. Bake at 425 degrees for 6-8 minutes. Do not brown.

Frosting: Whip together 1/2 part shortening and 1/2 part butter. Add powdered sugar to bring mixture to desired thickness. Flavor with vanilla to taste.

Decorate cookies with sprinkles or candy immediately after frosting.

Western Family Berried Treasure Treats - Donna Craven

¼ cup margarine or butter

35 large marshmallows or 4 cups mini

7 cups Western Family Berried Treasure Cereal

Butter a 13x9x2-inch baking pan. In a large saucepan, melt margarine over low heat. Add marshmallows, stirring until melted. Remove from heat and quickly add cereal, stirring until all pieces are evenly coated. Press into prepared pan with back of buttered spoon. Cool; cut into squares. Store in airtight container. Makes 24-42 calories each

Pumpkin Custard Crumble - Kathy Worrell

1 can (15 Oz.) Pureed Pumpkin	1 teaspoon Cinnamon	1 box(es) (about 18 Oz.) Yellow
1 can 12 Oz. Evaporated Milk	½ teaspoons Ginger	Cake Mix
3 whole Eggs	¼ teaspoons Ground Cloves	½ cups Brown Sugar
1-½ cup Sugar, Divided	⅛ teaspoons Nutmeg	1 stick Butter, Melted

Preparation Instructions:

In a large bowl combine eggs, pumpkin, evaporated milk, 1 cup of sugar, and spices. Whisk together and pour into a greased 9x13 baking dish.

In a separate bowl, combine cake mix, brown sugar and remaining 1/2 cup white sugar. Add melted butter and mix together until it becomes crumbly. Sprinkle generously all over the top of the pumpkin mixture.

Bake at 350 degrees for 45 minutes, making sure the top is nice and brown and crisp.

Eat with ice cream or just a dab of whipped cream on top.

Chex® Muddy Buddies® - Catherine Thomas

9 cups Corn Chex®, Rice Chex®, Wheat Chex® or Chocolate Chex® cereal (or combination)
1 cup semisweet chocolate chips
½ cup peanut butter
1/4 cup butter or margarine
1 teaspoon vanilla
1 1/2 cups powdered sugar

Into large bowl, measure cereal; set aside.

In 1-quart microwavable bowl, microwave chocolate chips, peanut butter and butter uncovered on High 1 minute; stir. Microwave about 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour mixture over cereal, stirring until evenly coated. Pour into 2-gallon resealable food-storage plastic bag.

Add powdered sugar. Seal bag; shake until well coated. Spread on waxed paper to cool. Store in airtight container in refrigerator.

High Altitude (3500-6500 ft): No change

Peanut Butter Blossoms -

48 milk chocolate Hershey Kisses	1/3 cup packed light brown sugar	1 ½ cup all purpose flour
½ cup shortening	1 egg	1 tsp. salt
3/4 cup creamy peanut butter	2 Tbs. milk	granulated sugar
3/4 cup granulated sugar	1 tsp. vanilla extract	

Heat oven to 375 degrees. Remove wrappers from chocolates. Beat shortening and peanut butter in large bowl. Add 1/3 cup granulated and brown sugar, beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into mixture. Shape dough into 1-inch balls. Roll in sugar; place on ungreased cookie sheet. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate kiss into center of each cookie. Remove from cookie sheet to wire rack. Cool completely. Makes about 4 dozen cookies.

Twix Bars - Vicki Hoth

1 1/4 cup flour 1/2 cup powdered sugar 1/2 cup butter

Mix flour, powdered sugar and butter together. Press into 9x13 pan. Bake at 350 degrees for 10-12 minutes.

1 14 ounce bag of caramels 1/4 cup butter 1/3 cup half and half of evaporated milk.

Melt caramels, butter and milk in microwave. Stir often. Pour over crust. Cool.

1 cup milk chocolate chips 3 Tbs. shortening 3/4 cup Rice Krispies

Heat chocolate chips and shortening in microwave 30 seconds and then stir. If needed, heat another 30 seconds and stir. Add Rice Krispies and stir well. Carefully spread on top of caramel mixture. Cool and cut into bars.

Microwave Peanut Brittle - Arlynne Larsen

1 cup sugar 1/2 cup corn syrup 1 cup raw peanuts 1/8 tsp. salt

Microwave on high power 7-8 minutes. Stir after 4 minutes.

2 Tbs. butter - Add butter, then microwave at 2 minute intervals until mixture looks caramelized in color.

Add: 1 tsp soda 1 tsp vanilla - Stir until formed. Spread on buttered cookie sheet. Let cool.

Ham - Pineapple Roll-ups - Donna Isaacson

1 package deli-type ham

8 oz. fat-free cream cheese, softened

1 can crushed pineapple, drained

2-3 tablespoons chopped pecans

Spread cream cheese mixture on sliced ham, roll up from narrow end. Place the roll-ups in refrigerator for several hours. Remove and cut into thin slices and put on Ritz or other type of crackers.

Pumpkin Cake (sheet cake) - Karen Gittins

4 eggs

2 cups pumpkin

2 cups flour

1 tsp salt

1 cup oil

1 2/3 cups sugar

1 Tbs cinnamon

1 tsp soda

Mix all ingredients together and pour into greased cookie sheet. Bake at 350 degrees for 25 minutes.

Frosting:

1 pkg cream cheese

1 cube butter

2 cups powdered sugar

Chocolate Chip Oatmeal Cookies - Tracy Christensen

2 cups brown sugar

1 tsp salt

2 tsp vanilla

2 pkg chocolate chips

2 cups white sugar

2 tsp baking powder

4 cups flour

3 cups nuts or raisins

2 cups real butter

2 tsp soda

4 cups oatmeal

(optional)

4 eggs

Cream butter and sugars. Add the rest. Bake at 400 degrees for 6-8 minutes.

Chocolate Marshmallow Brownies - Letha Ogzewalla

Mix together: 1 stick margarine 1/3 cup cocoa 2 cups sugar

Add: 4 eggs, mixing one at a time

Add: 1 ½ cups flour 2 tsp vanilla ½ cup nuts (if desired)

Grease cookie sheet with sides. Bake 25 minutes at 350 degrees. Remove from oven and cover with mini marshmallows and return to oven for about 4 minutes until golden brown. Let cool completely before frosting.

Frosting: 4 Tbs cocoa 1 stick butter 1 tsp vanilla 7 Tbs milk 4 cups powdered sugar

Put on sprinkles if you want.

Peanut Butter and Jelly Truffles - Karen Gittins

6 slices whole-wheat bread

1 ½ cups peanut butter

10-ounce bottle no-sugar jam

crushed nuts, finely diced dried fruit or powdered sugar for coating (optional)

In food processor, combine the bread, peanut butter and jam. Process until the ingredients form a thick dark brown dough with an even consistency. There should be no streaks of peanut butter or jam.

Break off tablespoon sized chunks of the dough and roll into balls. The truffles then can be rolled in crushed nuts, dried fruits or powdered sugar. If not serving immediately, refrigerate in an airtight container.

Super Easy Chocolate Trifle - Debbie Webb

Step 1: 2 small pkgs chocolate instant pudding. 3 cups milk. Mix, then fold in 2 cups cool whip.

Step 2: (12 oz.) Pound cake - cubed or I use angel food cake.

Step 3: Chocolate fudge ice cream topping.

Step 4: Cool whip for on top.

Step 5: Cut up giant Symphony candy bar with toffee chips.

Layer: ½ cake, ice cream topping, candy, pudding/cool whip mixture - repeat.

Peppermint Bark - Mary Anne Sorenson

1 pound Almond Bark (white chocolate squares in the baking section)

8 peppermint candy canes

Melt the almond bark in the microwave, stirring every minute or so until melted. Crush the candy canes into small pieces and/or powder. Add to the melted almond bark. Pour onto a cookie sheet covered with wax paper. Spread out thin. Cool until firm. Break into pieces by dropping the tray or by hand.

You can melt chocolate chips and drizzle over the top before you cool it, if you like.