

Oak Lawn Community

COOKBOOK 2023



This book is a collection of recipes that have been shared by members of the community. Thank you to everyone who contributed in sharing your special recipes!

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APPETIZERS

Taco Dip



Recipe by Anonymous

INGREDIENTS

- 8oz cream cheese
- 8oz sour cream
- 1 packet taco seasoning
- Shredded cheddar
- Optional toppings: sliced black olives, diced tomatoes

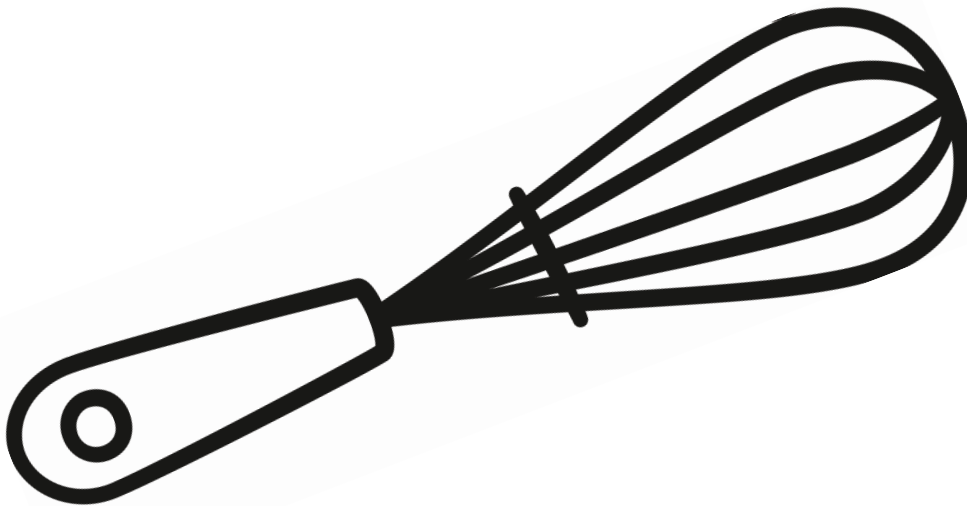
DIRECTIONS

1. Combine cream cheese and sour cream until smooth. Add taco seasoning. Mix well.
2. Add dip to serving bowl/dish. Top with cheese and other toppings of your choice.

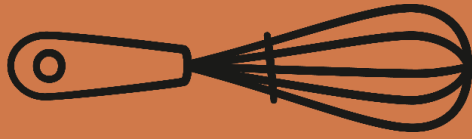
Serve with yellow corn tortilla chips. Double recipe for larger size.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

This has been a staple at all my family parties my whole life. Everyone always requests it.



Turkey Chili



Recipe by Nathan Hare

INGREDIENTS

- 1 pound ground turkey
- 1 Tablespoon vegetable oil
- 2 cans low sodium tomato soup
- 2 15oz cans of kidney beans
- 1 15oz can black beans
- $\frac{1}{2}$ onion, chopped
- 2 tablespoons chili powder
- $\frac{1}{2}$ tablespoons ground cumin
- $\frac{1}{2}$ tablespoons garlic powder
- 1 teaspoon red pepper flakes
- 1 pinch allspice or cinnamon
- Salt and pepper to taste

DIRECTIONS

1. Brown turkey in skillet with vegetable oil. Season with salt and pepper, or poultry seasoning if desired. Drain turkey after browning.
2. Place turkey, tomato soup, kidney beans, black beans, onion, and all the spices in a slow cooker and stir thoroughly.
3. Cook on low for 6-8 hours, or until beans are soft and turkey is fully cooked. Top with sour cream, fresh green onions, cheese, or tortilla strips of desired.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

I've made this for coworkers who enjoyed it. It's one of the first things I learned to cook. I like the smokiness of the cumin, the heat of the chili powder, and the sweetness of the allspice ~ it's well balanced.

Feta Cheese Dip



Recipe by James Nickolaou

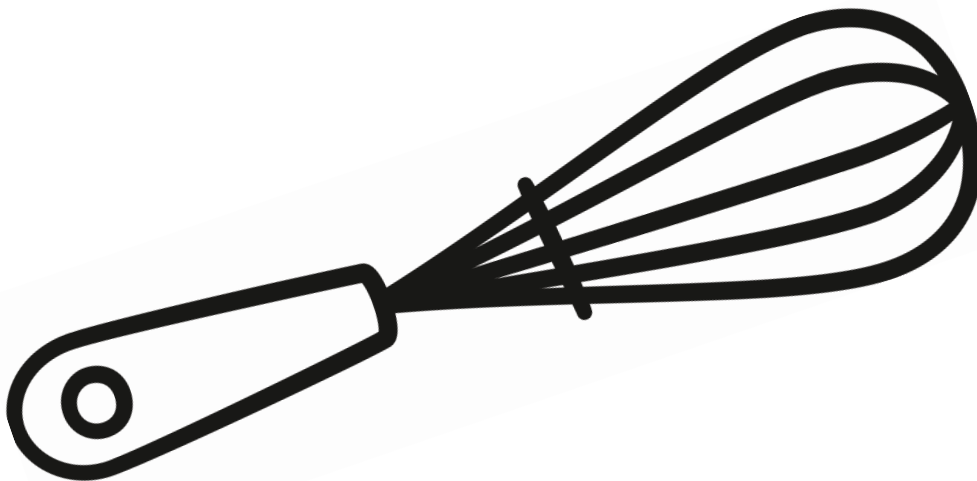
INGREDIENTS

- 3 green onions chopped in processor
- 3-4 cloves of garlic chopped in processor (in a hurry we sometimes use garlic powder)
- 2-8oz cream cheese, softened
- 8oz feta cheese, crumbled
- 1 tsp oregano
- 1 tsp dill weed
- Sour cream to taste

DIRECTIONS

1. Process green onion and garlic in food processor. Mix well with cheeses and add sour cream to make creamy (around a spoonful).
2. Add seasonings and mix well. (Sometimes we go back and have to add a little more feta... it depends on how you like it.)
3. Serve with bread, veggies, or crackers. (We like those pita chips or those big garlic rounds you get at Sam's, or pretzel chips.)

If you don't want to make the entire recipe you can make half, or this freezes very nicely. (Yeah, right, we double it and it doesn't last in the house for more than a few days!)



Prosciutto with Pears and Arugula



Recipe by Patti Pryal

INGREDIENTS

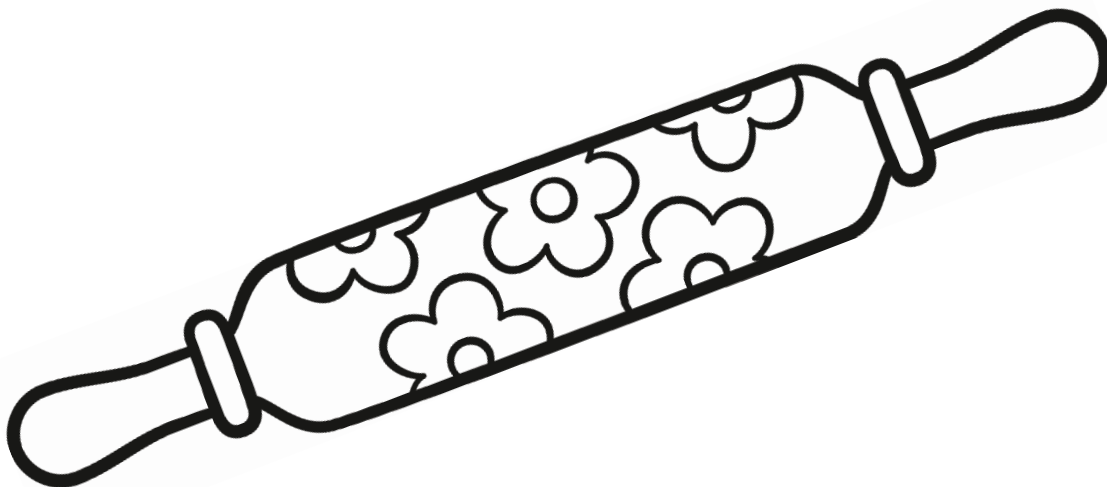
- 1 bundle arugula leaves
- 1 ripe bosc pear
- 1 lemon
- 1 tablespoon fresh thyme leaves, finely chopped
- Extra-virgin olive oil, for drizzling
- Salt and freshly ground black pepper
- 8 slices prosciutto di Parma

DIRECTIONS

1. Place arugula in bowl.
2. Quarter the pear lengthwise and remove the core. Cut into quarters and then in half again.
3. Dress the pear with juice of $\frac{1}{2}$ lemon, thyme leaves, olive oil, salt and pepper.
4. Place a few leaves of dressed greens on each side of prosciutto with a slice of pear and roll up into a tight bundle. Cut each bundle in half, to make 16 pieces.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

It's easy!



Cucumber Sandwiches



Recipe by Brennan Walls

INGREDIENTS

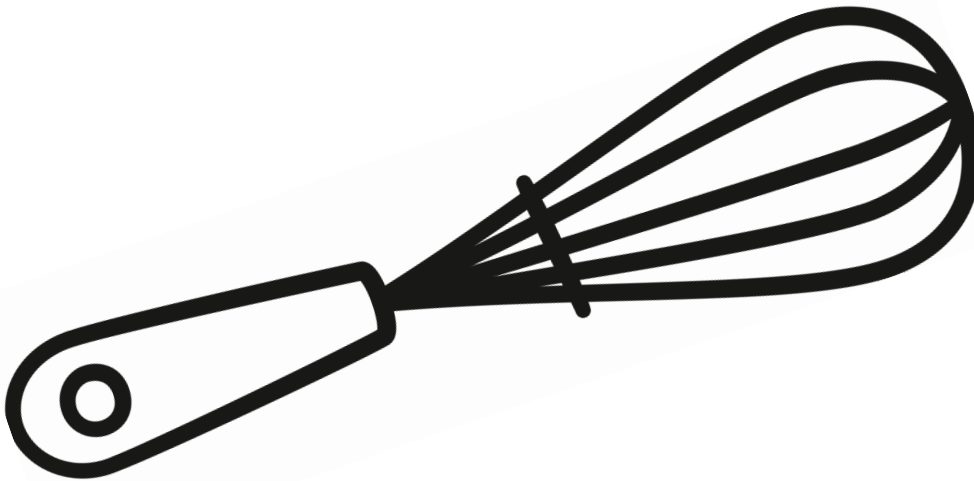
- Small Rye Bread
- Cucumbers
- Sour Cream
- Ranch Powder
- Dill Weed

DIRECTIONS

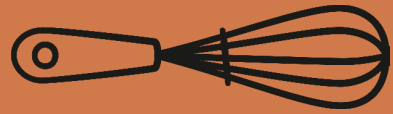
1. Lay out slices of rye bread.
2. Separately, mix the sour cream with the ranch powder.
3. Spread a layer of the mixture on each slice of bread.
4. Cut cucumbers into slices and lay them on top of each slice of bread.
5. Sprinkle dill weed seasoning on top and enjoy! You can add more ingredients if you would like!

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

This is a recipe my mom has helped me learn how to make.



Baby Bella Bar-B-Que Pizzas



Recipe by Rita Hannon

INGREDIENTS

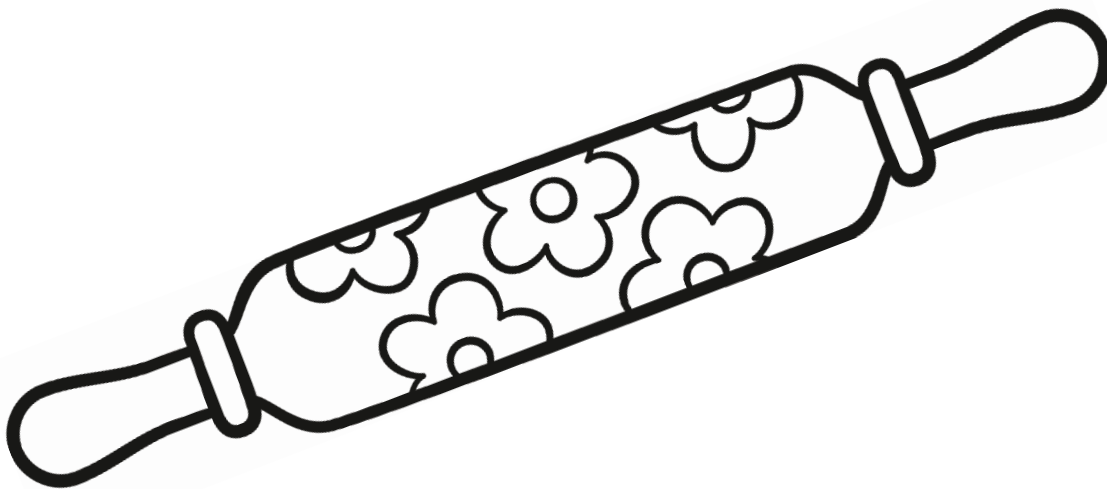
- Baby Bella Mushrooms
- Your favorite BBQ Sauce
- Chopped onions
- Shredded Mozzarella cheese

DIRECTIONS

1. Clean Mushrooms and remove stems. Rub lightly with olive oil.
2. Finely chop stems.
3. With the cap side down, spread a generous dollop of BBQ sauce over the mushrooms.
4. Sprinkle with chopped onions and mushroom stems.
5. Add cheddar cheese to cover.
6. Grill until these is nicely browned.
7. For a light dinner or lunch, use portabellas and add side salad.

WHAT MAKES THIS RCIPE SPECIAL TO YOU?

Fun to experiment with different BBQ sauces (sweet, smoky) and toppings. Great for meatless Mondays.



Christmas Meatballs



Recipe by Rita Hannon

INGREDIENTS

The Meatballs

- 2lbs ground beef
- 1 onion, finely chopped
- 1 egg
- 1tsp salt
- 1tsp pepper
- $\frac{1}{2}$ cup bread crumbs
- $\frac{1}{2}$ tsp oregano
- Parmesan cheese

The Sauce

- 1 cup ketchup
- 1 cup BBQ sauce
- $\frac{1}{8}$ cup water
- 1 tsp sugar

DIRECTIONS

1. Mix together all the ingredients for the meatballs. Roll them into cocktail sized balls.
2. Brown in a frying pan with light oil or on a rack in the oven. About 15 minutes at 350 degrees.
3. Place a single layer of meatballs on a 9×13 pan, lightly oiled.
4. Mix sauce and cover meatballs.
5. Sprinkle generously with parmesan cheese.
6. Bake at 350 for 25 minutes or until browned.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

My family named them “Christmas” meatballs because that seemed to be the only time they got them.

Honey Balsamic Roasted Carrots



Recipe from Iva Lopez

INGREDIENTS

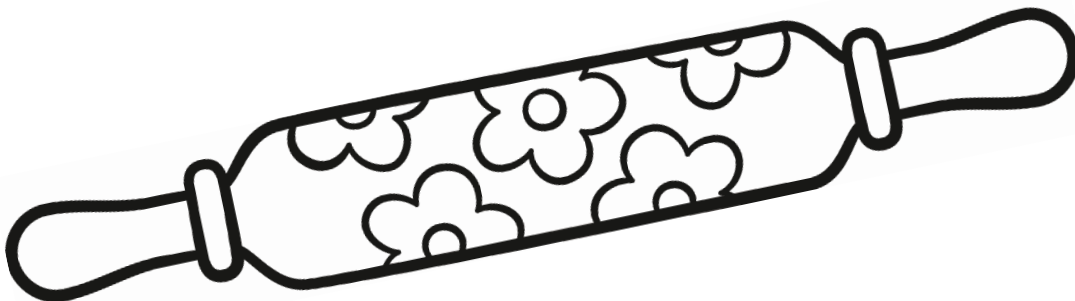
- 10 large carrots
- $\frac{1}{4}$ cup balsamic vinegar
- 2 tablespoons olive oil
- 2 tablespoons honey
- 3 cloves minced garlic
- Pinch of salt
- Pinch of black pepper
- Chopped parsley

DIRECTIONS

1. Peel and wash your carrots. Cut them in half, lengthwise, and put them on a baking sheet.
2. Mix together the olive oil, balsamic vinegar, honey, garlic, salt and pepper to create glaze.
3. Brush the carrots with most of the glaze, but leave about $\frac{1}{3}$ of the mixture aside. Roast in the oven at 375 degrees for 15 minutes.
4. Flip the carrots after 15 minutes then brush with the rest of the glaze. Roast for about another 15 minutes, or until the carrots are soft.
5. Sprinkle with parsley when done and let them cool before serving.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

I make this every holiday and my family loves it.



Cinnamon Toast Pumpkin Seeds



Recipe From: E. Emerson

INGREDIENTS

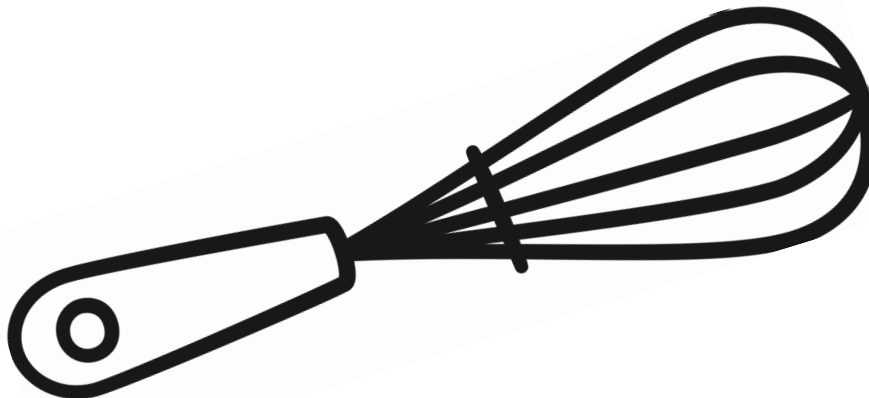
- 1 $\frac{1}{2}$ cup pumpkin seeds
- 3 tbsp melted butter
- 1 tsp cinnamon (or to taste)
- Pinch of salt
- 2 tbsp sugar (or to taste)

DIRECTIONS

1. In a bowl, mix the pumpkin seeds with the melted butter, cinnamon, and salt until the seeds are coated well.
2. Line a baking sheet with parchment paper and bake the seeds in a 300 degree oven for 40 minutes.
3. Stir the seeds occasionally while they're baking. When the seeds are golden brown, remove from the oven and sprinkle with sugar until coated. Wait for them to cool a bit and enjoy!

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

These a fun thing to do after carving a pumpkin. They remind me of fall and taste really good; what's not to love?



Burnt Offerings (Bacon wrapped chestnuts)

Recipe From: Iris Dykstra

INGREDIENTS

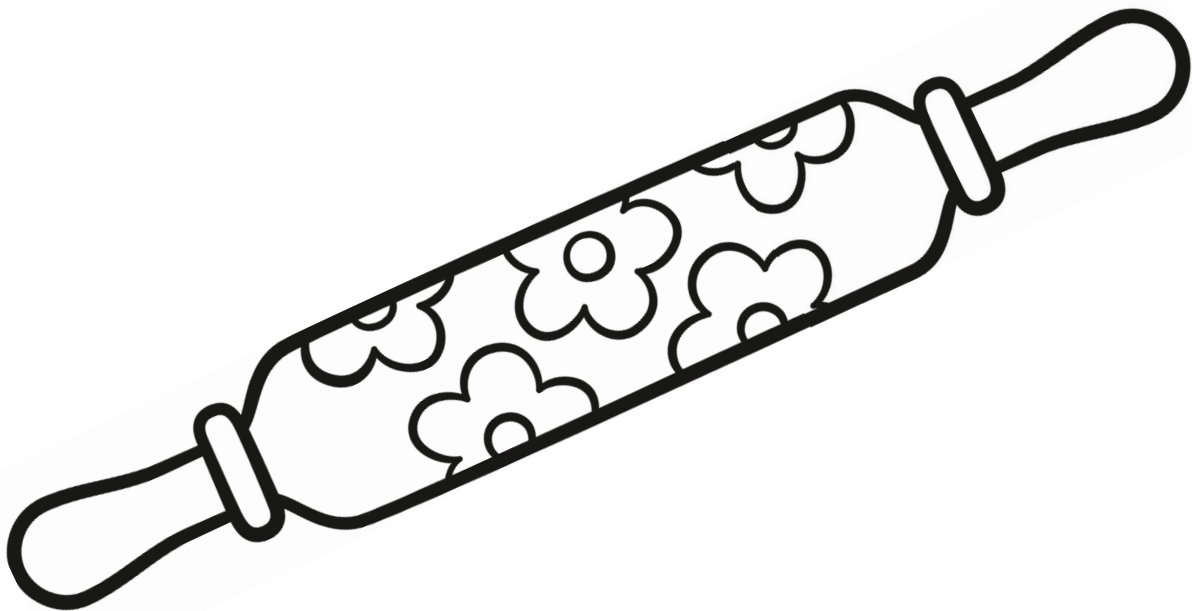
- 1 pound of bacon slices
- Brown sugar (about 1 cup)
- Water chestnuts, sliced
- Wooden toothpicks

DIRECTIONS

1. Cut each strip of bacon in half and roll the slices in brown sugar.
2. Take a water chestnut slice and wrap it up with a piece of bacon. You can add more slices of water chestnut to each piece of bacon if you would like
3. Secure with a toothpick. Put them on a cookie sheet and bake for approximately 3 hours at 200 degrees.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

My family makes them every holiday. We call them burnt offerings because I used to burn them every time! Try not to burn them.



Chicken Noodle Soup My Way



Recipe by Jan Paris

INGREDIENTS

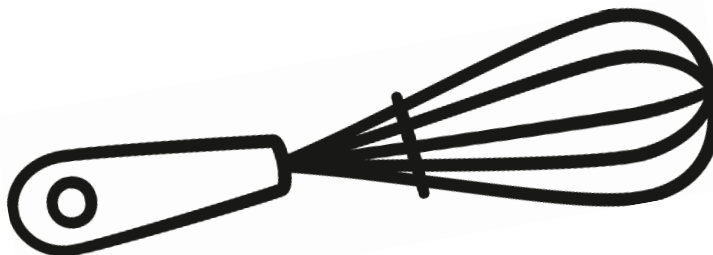
- $\frac{1}{2}$ cup chopped onions
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{4}$ cup carrots sliced thin
- 1 T chopped garlic
- 2 T Olive Oil
- 1 T Butter
- 1 box of low sodium chicken broth
- 1 $\frac{1}{2}$ cups flat noodles
- 1 cup of chicken, either canned or leftover (no bones)
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp turmeric
- $\frac{1}{2}$ tsp sage
- $\frac{1}{2}$ tsp paprika
- 2 tsp chopped parsley
- Salt to taste

DIRECTIONS

Melt butter with olive oil in a large sauce pan. On medium heat, cook onions, celery and carrots for about 8 minutes until soft. Add garlic, chicken, seasonings, and bring to a boil. Boil for a few minutes, then add the noodles. Boil on medium low until noodle are cooked to your desired texture. Add parsley and cook for a few minutes.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

It's easy and fast and delicious.



DESSERTS

Kue Ketayap (Malaysian Sweet Rolls)



Recipe From: Saroja Prabu

INGREDIENTS

For the Crepe

- 2 cups wheat flour
- 2 cups coconut milk
- 3-4 pandan leaves
- 1 egg
- 1 tsp of salt
- 2 drops green food coloring

Filling

- 1 $\frac{1}{2}$ cup shredded coconut
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup sugar
- A pinch of salt
- Coarsely pounded peanuts

DIRECTIONS

1. For the crepe batter, mix together the wheat flour, coconut milk, egg and salt.
2. Separately, wash and grind 3-4 pandan leaves with a little water. Strain the mixture, and mix the pandan juice with the crepe batter. Use the mixture to make crepes and set aside.
3. For the filling, place all the ingredients for the filling in a medium sauce pan and cook until the water is absorbed and the coconut is dark brown in color and dry. Lastly, add the coarsely pounded peanuts and mix well. Let the filling cool.
4. To wrap the rolls, place a ball of filling at the center of the crepe and fold the sides and bottom over once. Then fold the right and left side to the middle. Roll up to the end, and they're ready to serve!

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

It is always a favorite desert. Not only for family but even friends.

Rice Krispie Treats



Recipe from: Kevin Powers

INGREDIENTS

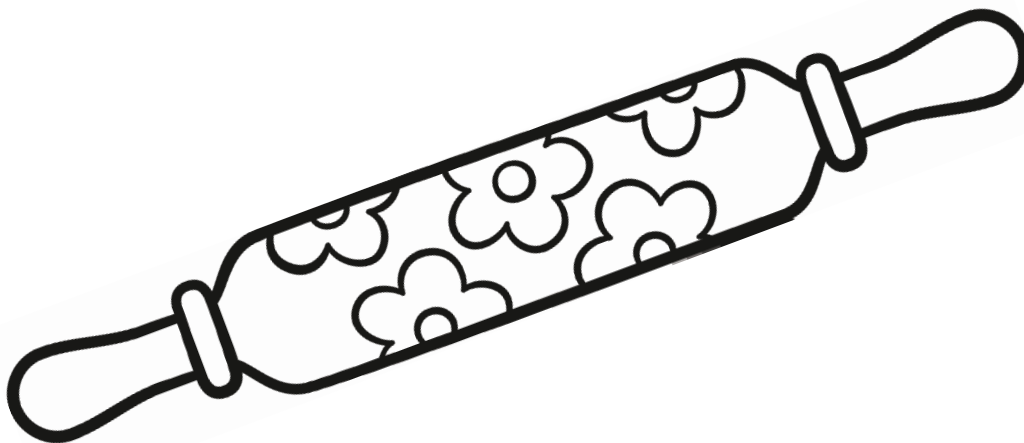
- 6 tablespoons unsalted butter
- 16 oz bag mini marshmallows
- 1 tsp pure vanilla extract
- 6 cups rice krispies cereal

DIRECTIONS

1. Line a 9-inch square baking dish with parchment paper. Set aside.
2. In a large saucepan, melt butter over medium heat. Once melted, add in all but 1 cup of the marshmallows. Reduce heat to low and continue stirring until completely melted.
3. Remove from heat and stir in the vanilla. Add the cereal and the remaining 1 cup of marshmallows and gently stir until combined.
4. Pour into the prepared baking dish. Press GENTLY with your fingers just until completely spread out. (The harder you pack them, the harder they are to eat.)
5. Allow to set, about 1 hour. Cut and enjoy!

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

Rice Krispie treats always make people smile!



Thumbprint Cookies



Recipe from Kevin Powers

INGREDIENTS

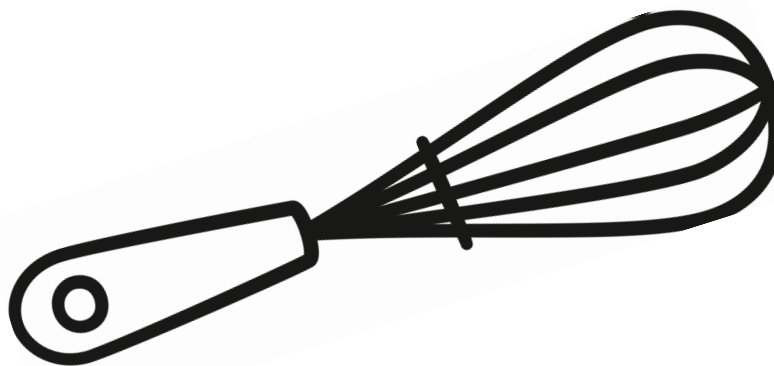
- 1 $\frac{3}{4}$ Cup All-Purpose Flour
- $\frac{3}{4}$ (1 $\frac{1}{2}$ sticks) cup unsalted butter, softened
- 1 large egg
- $\frac{1}{2}$ tsp Kosher salt
- 1 tsp Pure vanilla extract
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{3}$ cup assorted jams, for filling cookies

DIRECTIONS

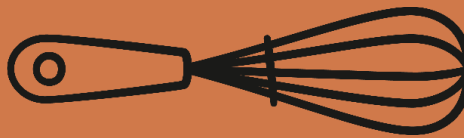
1. Preheat oven to 350 and line two baking sheets with parchment. In a large bowl, whisk together flour, baking powder, and salt.
2. In another bowl, beat butter and sugar until pale and fluffy, about 3 minutes. Beat in eggs and vanilla, then dry ingredients in two batches until incorporated.
3. Using a small cookie scoop, scoop 1" balls onto prepared baking sheets. Press a thumb into center of each ball, $\frac{1}{2}$ " deep. Fill hold with a small spoonful of jam.
4. Bake until edges of cookie are golden, 13 to 14 minutes. Cool on baking sheets before serving.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

Cookies are delicious!



Fudge Squares



Recipe from Mary Piper Stanwyck

INGREDIENTS

For the Fudge

- 1 cup flour
- 1 cup butter
- $\frac{1}{4}$ cup cocoa
- 4 eggs
- 2 cups sugar
- $\frac{1}{2}$ tsp salt
- 1 tbsp vanilla

For the frosting

- 6tbs butter, softened
- $\frac{1}{2}$ cup cocoa
- $1\frac{1}{2}$ cup powdered sugar
- 3-4 tbsp milk
- 2 tsp vanilla

DIRECTIONS

1. Preheat oven at 350. For the fudge, melt butter and add cocoa. Stir. Beat eggs and sugar with and electric mixer until light; mix in cocoa mixture.
2. Sift together flour and salt; add to cocoa mixture. Stir in vanilla.
3. Pour batter into greased $9\frac{1}{2} \times 13$ inch pan. Bake until set, about 25 minutes or when a toothpick comes out clean.
4. For frosting, cream butter, cocoa and half ($\frac{3}{4}$ cup) of the powdered sugar together. When smooth, combine milk and vanilla and the remainder of the powdered sugar with the milk mixture, alternating sugar and milk (about 3 additions of each).
5. Add additional milk if needed until frosting is creamy. Spread over cooled cake. Refrigerate cake for a more fudgy consistency.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

I found this recipe in the newspaper more than 30 years ago and clipped it because of the basic ingredients. These are a big hit when I bring them anywhere.

Sweet Potato Pie



Recipe From: Sebrena A Lewis

INGREDIENTS

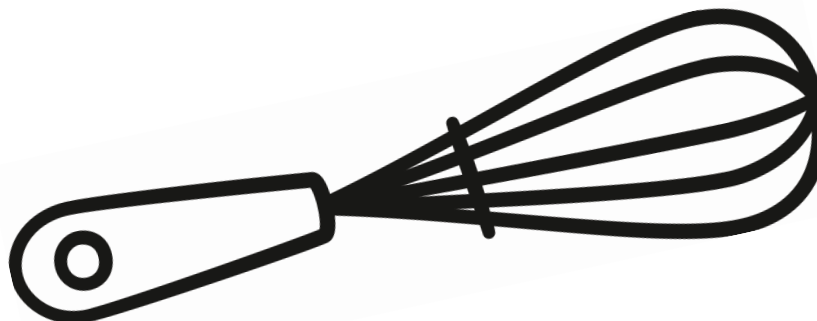
- 1 cup evaporated milk
- 1 cup sugar
- 2 tablespoons flour
- 2 eggs
- $\frac{1}{2}$ teaspoon nutmeg
- 4 tablespoons butter
- $\frac{1}{3}$ teaspoons baking powder
- 2 tablespoons vanilla flavor
- 1 cup of cooked sweet potato pulp (about 3 medium potatoes)

DIRECTIONS

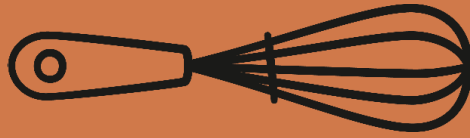
1. Boil about 3 medium size potatoes. The potatoes are done when they're very soft. Let the potatoes cool before peeling.
2. Beat the eggs slightly, add sugar, spices, flour, baking powder and milk.
3. Add the butter to the sweet potato pulp, then add the liquid mixture.
4. Pour into a pastry lined pie plate and bake 30 to 40 minutes at 425 degrees or until the filling is firm.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

My mom, Etha C Lewis, always made this pie at thanksgiving and Christmas. It's a family favorite.



Waterski Cookies



Recipe From: Anonymous

INGREDIENTS

- 2 cups sugar
- 1 cup butter
- 2 eggs
- 2 tsp vanilla
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 2 cups flour
- 2 cups oatmeal
- 2 cups rice krispies
- 2 cups chocolate chips

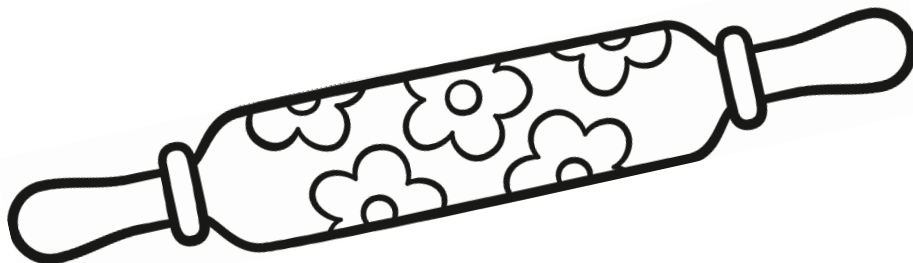
DIRECTIONS

1. Combine all of the ingredients in the order listed. Heat oven to 350 degrees.
2. Take tablespoon amounts of the dough and gently roll them into balls. Grease a cookie sheet and put cookies on the sheet about 1 inch apart.
3. Bake for 10-12 minutes.

This recipe makes about 50 cookies and can be easily cut in half if you want to make a smaller batch.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

Everyone loves these cookies- they are crunchy and not overly sweet.



Margo's Cheesecake



Recipe From: Anonymous

INGREDIENTS

Crust

- • 15-18 crushed graham crackers
- • 3-4 tbsp butter
- • 2 tbsp sugar
- • 9 inch pie pan

Filling

- • 9 oz soft cream cheese
- • 2 eggs
- • $\frac{1}{2}$ cup sugar
- • 1 tsp vanilla

Topping

- • 1 cup sour cream
- • 2 tbsp sugar
- • $\frac{1}{2}$ tsp vanilla

DIRECTIONS

For the Crust

1. Combine all of the crust ingredients in a food processor and blend on low until well mixed. Pat evenly into a 9 inch pie pan and bake at 350 for 5 minutes.

For the Filling

1. Put all the ingredients into blender and blend for 15 seconds. Pour into pie crust and bake at 375 degrees for 20 minutes. Cool for at least 20 minutes.

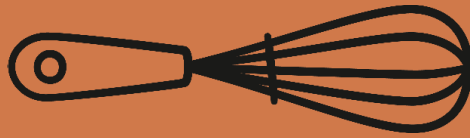
For the Topping

1. Mix ingredients with a spoon and spread over the top of the pie. Bake at 475 degree for 5 minutes. Refrigerate at least 2 hours and serve.

WHATE MAKES THIS RECIPE SPECIAL TO YOU?

This recipe comes from my mom's best friend's mom and conjures happy holiday memories with our combined families.

Watermelon Slushie



Recipe From: Anonymous

INGREDIENTS

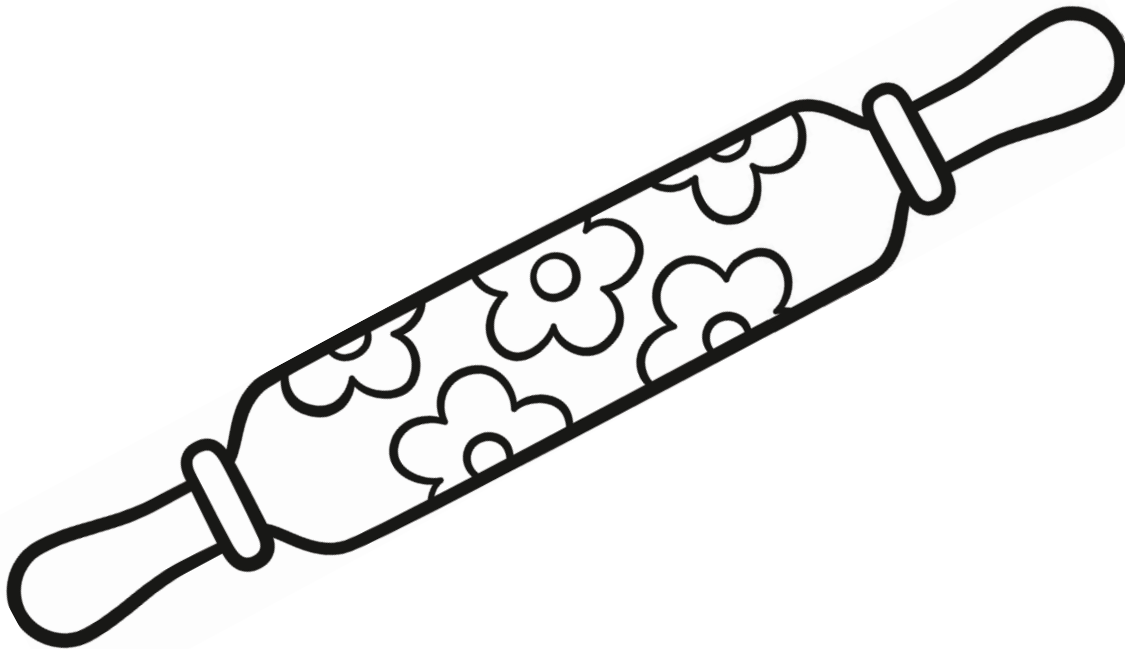
- 1 CUP OF CHOPPED WATERMELON
- Chunks of Ice
- $\frac{1}{2}$ tbsp of sugar (or honey if you prefer)

DIRECTIONS

1. Place chopped watermelon in blender, then add in the ice. Blend together until it becomes a slushie.
2. Add sugar and blend again. If it's too runny, add more ice until you're satisfied. Enjoy!

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

It's a great summer treat for those hot summer days!



Éclair Cake



Recipe by Jen Trotta

INGREDIENTS

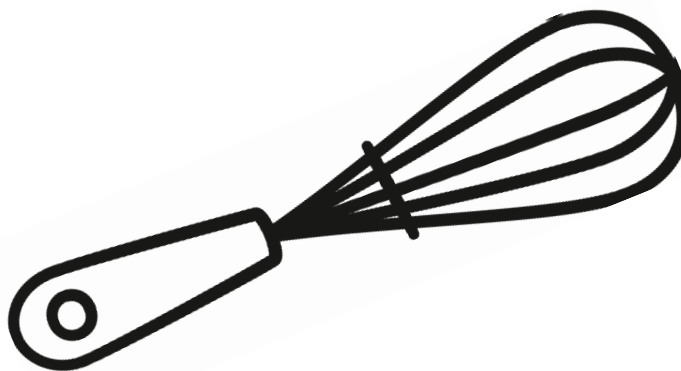
- 2 boxes of instant vanilla pudding
- 3 cup of milk
- 1 box of graham crackers
- 1 can of chocolate frosting
- 1 tub of cool whip

DIRECTIONS

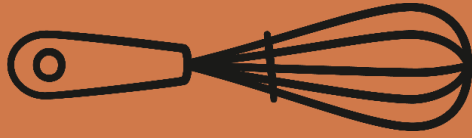
1. Combine 3 cups of milk with 2 boxes of instant vanilla pudding mix in a large bowl. Stir until all pudding mix is combined and until the mixture thickens.
2. Mix the tub of cool whip into the pudding mixture.
3. Line a layer of graham crackers on the bottom of a 9×13 pan.
4. Spread half of the pudding over the graham crackers.
5. Line up another layer of graham crackers on the top of the pudding layer.
6. Spread the rest of the pudding over the last lay of graham crackers.
7. Line up another layer of graham crackers onto the 2nd layer of pudding.
8. Spread a layer of chocolate frosting on the top.
9. Chill in the fridge for at least 3 hours before serving.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

An easy no bake dessert that is fun for the kids to help make!



Lace Cookies



Recipe from: Heidi Weinert

INGREDIENTS

- 1 cup flour
- $\frac{1}{2}$ tsp baking powder
- 1 cup sugar
- 1 cup quick oatmeal (only)
- 4 tbsp heavy cream
- 4 tbsp white karo syrup
- $\frac{2}{3}$ cup melted butter or margarine
- 2 tsp vanilla extract
- $\frac{1}{4}$ cups toasted ground almonds
- $\frac{1}{4}$ tsp almond extract

DIRECTIONS

1. In a medium size bowl, sift together the flour and baking powder. Stir in the rest of the ingredients, adding the ground almonds and almond extract last.
2. Drop by heaping $\frac{1}{2}$ teaspoonful for smaller cookies and 1 teaspoonful for larger cookies onto a greased cookie sheet. Spread out dough with a spoon making sure each cookie is 3 inches apart.
3. Bake at 375 for 6 minutes or until lacy effect is achieved. Oven temperatures vary, do not overbake. Let them sand for a few minutes before taking them from the pan. Makes approximately 5 dozen cookies (depending on the size).

Optional: Roll cookies around a clothespin while still warm. Remove clothespin when cook. Dip ends, or the whole cookies, in melted chocolate and roll in finely chopped nut of your choice. Store in an airtight container.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

I made these cookies for my final at cooking school during the pastry phase.

Elegant Chocolate Cake Surprise



Recipe From: Rita Hannon

INGREDIENTS

- 1 box of dark chocolate cake mix (Duncan Hines)
- 1 12oz package of mini chocolate chips
- 1 carton of frozen raspberries, thawed
- 1 can of Reddi-wip
- Chocolate sprinkles (optional)

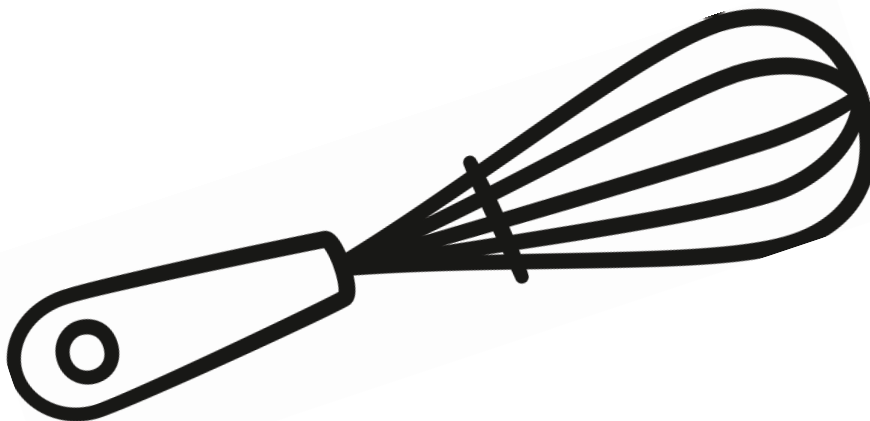
DIRECTIONS

1. Follow the instructions on the cake mix box to make the cake mix. Fold chocolate chips into the mix and pour in a 9×13 pan.
2. Bake as the box's instructions direct.
3. Put the raspberries in a blender and blend until smooth. When the cake is baked, poke holes all over with the handle of a wooden spoon.
4. Pour the blended raspberries evenly over the cake. Allow time for the raspberries to soak in and for the cake to cool.

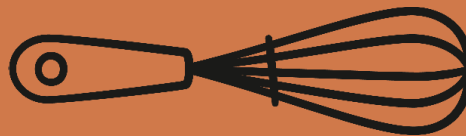
Use an ice cream scoop to serve in bowls or wine glasses when you want to be fancy. Top with a dollop of whipped cream and sprinkles.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

Super easy but can be elegant in a wine glass or layered like a parfait.



Rocky Road Fudge



Recipe From: Rita Hannon

INGREDIENTS

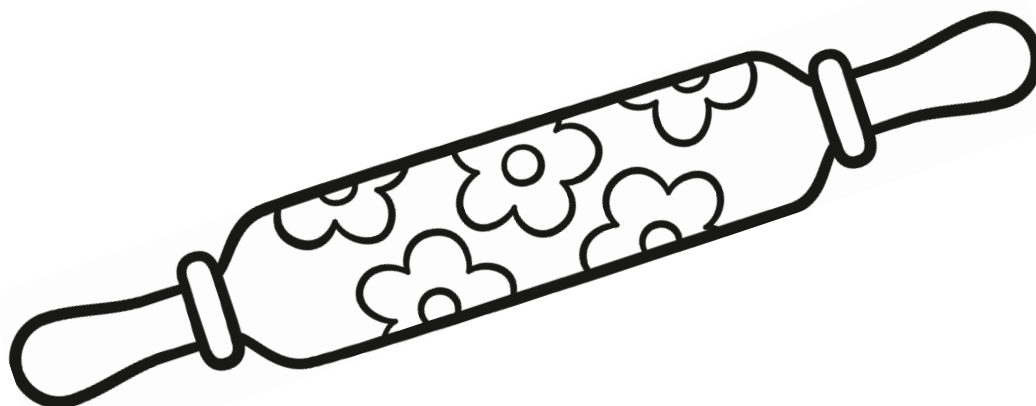
- 12oz package of chocolate chip morsels
- 1 tbsp of butter
- 1 14oz can of sweetened condensed milk
- 4 cup mini marshmallows
- 1 cups salted cocktail nuts

DIRECTIONS

1. Melt chips and butter in a large nonstick frying pan. Watch closely! Remove the pan from the heat and add sweetened condensed milk, mix thoroughly.
2. Mix in marshmallows then add the nuts. Marshmallows should keep the same shape.
3. Quickly pour into a buttered 9×13 pan. Refrigerate until solid, best to cut it in chunks right before serving.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

I love a sweet and salty treat. 5 ingredients, dump, chill, and cut ~ what could be easier?



Moist Chocolate Cake



Recipe From: Gina C

INGREDIENTS

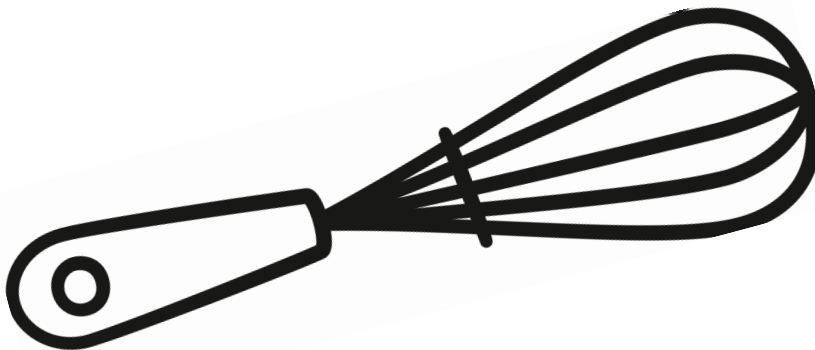
- 1 box Betty Crocker Devil's Food Cake
- 3 Eggs (room temperature)
- 1 cup ice cold water
- 1 cup mayonnaise
- 2 cans of Betty Crocker chocolate frosting

DIRECTIONS

1. Preheat your oven to 350 degrees and grease two 9 inch round cake pans.
2. In a large bowl, add cake mix, eggs, water, and mayonnaise. Mix on low speed for 30 seconds and increase speed to high and mix for 5 minutes.
3. Put the batter evenly over the two cake pans. Bake for 30 to 32 minutes. Check doneness by inserting a toothpick into the cake; if it comes out clean it is time to get it out of the oven and if not, it needs more time. Let the cake rest for 5 minutes, then remove from the pans. Let them cool on a wire rack for 1 hour.
4. When cakes are cooled, place one cake on a plate and spread frosting on top. Add the other cake round to the top of the frosted cake, and cover the entire cake in frosting. Enjoy!

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

This cake has been made on special holidays and has been made this way for a long time from distant relatives. I look forward to having it!



Swedish Ginger Cookies (Pepparkakor)

Recipe From: Kaye Jansen

INGREDIENTS

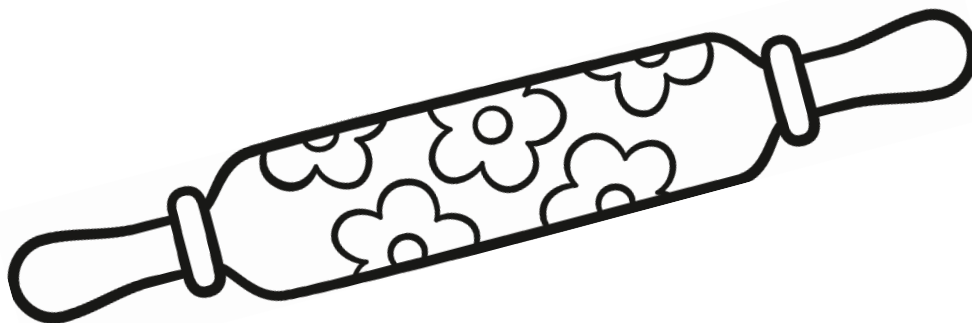
- 1 cup butter
- 1 $\frac{1}{2}$ c. sugar
- 1 egg
- 2 tbsp dark syrup
- 2 tsp baking soda
- 3 tsp cinnamon
- 2 tsp ginger
- 1 $\frac{1}{2}$ tsp cloves (ground)
- 3 $\frac{1}{2}$ cups sifted flour
- Grated rind of an orange
- $\frac{1}{4}$ cup orange juice

DIRECTIONS

1. Sift flour with baking soda and spices. Cream butter and sugar and add the dark syrup and egg. Add dry ingredients to the sugar mixture.
2. Mix until well blended. Add orange juice and rind. Roll out thin on floured board and cut into shapes.
3. Bake in a 400 degree oven about 5 minutes.
4. Decorate with almond or parl socker (pearl sugar).

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

This recipe is from our Local History Archives from Recipes by Request – Contributed by Members and Friends of Trinity Evangelical Covenant Church, 1969.



Pumpkin Dip with Gingersnaps



Recipe From: Kaye Jansen

INGREDIENTS

Pumpkin Dip

- 4 cups confectioners' sugar, sifted
- 2 pkg. (8 oz. each) cream cheese, softened
- 1 can (30 oz.) pumpkin
- 2 tsp. ground cinnamon
- 1 tsp. ground ginger

Gingersnaps

- $\frac{3}{4}$ cup Crisco
- 1 cup sugar
- $\frac{1}{4}$ cup molasses
- 1 egg
- 2 cup sifted flour
- 2 tsp. baking soda
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. cloves
- $\frac{1}{2}$ tsp. ginger
- $\frac{1}{2}$ tsp. salt

DIRECTIONS

Pumpkin dip: In a large mixing bowl, combine sugar and cream cheese, beating until well blended. Beat in remaining ingredients. Store in airtight container in refrigerator. Serve in a hollowed out pie-pumpkin surrounded by homemade gingersnaps.

Gingersnaps: Combine Crisco, sugar, molasses and egg. In another bowl, mix remaining ingredients. Mix all together; put in refrigerator for a while. Shape into small balls; roll in sugar. Bake at 350° for 10 to 12 minutes.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

I love all things pumpkin, and this particular recipe is from our Local History Archives from Favorite Recipes from the OLCBS Band Parents Association.

Fresh Lemon and Ginger Muffins



Recipe From: Kaye Jansen

INGREDIENTS

- 2 tbsp Coarsely chopped ginger root
- 1 or 2 lemons, scrubbed
- $\frac{1}{2}$ cup butter, room temp.
- 1 cup granulated sugar
- 2 large eggs
- 1 tbsp baking soda
- 1 cup plain yogurt or buttermilk
- 2 cup all-purpose flour
- $\frac{1}{4}$ cup fresh lemon juice
- 2 tbsp granulated sugar

DIRECTIONS

1. Heat oven to 375 degrees. Grease muffin cups or use foil or paper baking cups.
2. Finely chop ginger. Finely grate lemon rind to make 2 tbsp. in large bowl. In large bowl beat butter and 1 cup sugar with wooden spoon or electric mixer until pale and puffy. Beat in eggs 1 at a time.
3. Add ginger and lemon peel. Stir baking soda into yogurt or milk. It will bubble and expand. Fold flour into ginger mixture $\frac{1}{8}$ at a time, alternating with yogurt.
4. When well blended, scoop into muffin cups. Bake 18-20 minutes, or until lightly browned and springy to the touch.
5. While muffins bake, mix lemon juice and 2 tbsp. sugar in small dish and stir until sugar dissolves.
6. After baking, cool muffins 3-5 minutes in pan. Remove and dip top and bottom into lemon juice mixture. Serve hot or warm.

WHAT MAKES THIS RECIPE SPECIAL TO YOU?

This recipe is from our Local History Archives from Cooking Treasures, Compiled by Oak Lawn Chamber of Commerce 1994.

Chocolate Almond Pumpkin Bread



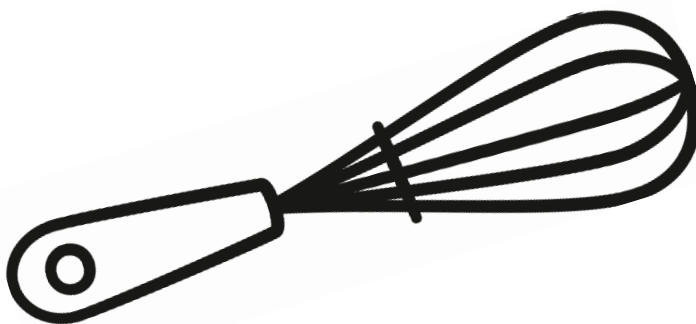
Recipe from: Sheila Spee

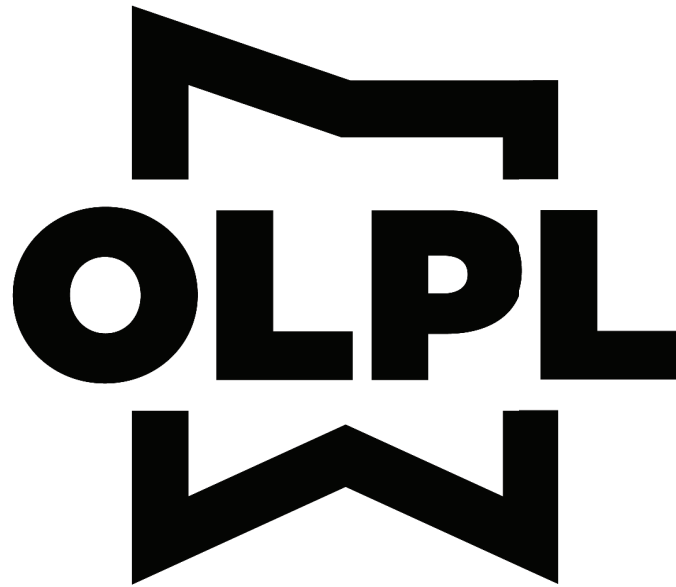
INGREDIENTS

- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ tsp baking powder
- 1 tsp baking soda
- $\frac{3}{4}$ tsp salt
- 2 tsp pumpkin pie spice
- 1 $\frac{2}{3}$ cup flour (King Arthur flour is best)
- 2 eggs
- $\frac{1}{2}$ cup (solid pack) canned pumpkin
- $\frac{1}{3}$ cup water
- 1 cup chocolate chips
- $\frac{1}{2}$ cup slivered toasted almonds (optional)

DIRECTIONS

1. In a large bowl, mix together the sugar, baking powder, baking soda, salt, pumpkin pie spice, and flour. In a separate bowl, mix together the eggs, Canola oil, canned pumpkin, and water.
2. Mix the wet ingredients into the dry ingredients. Add the chocolate chips and almond slivers.
3. Grease a 9x5 loaf pan (on the bottom only) and pour in the mixture. Bake in a 350 degree oven for approximately 1hr and 14 minutes in the middle of the oven rack.
4. AFTER an hour in the oven, quickly “tent” a piece of foil over the bread and continue baking until it tests as being done. (I usually insert a thin blade knife, and if comes out clean it is done). Cool completely in the pan.





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