

September 2008  
Texas Sheet Cake  
(Dutch Chocolate Cake)  
From the Kitchen of Naomi Walker

Put into a large bowl...

3 cups flour  
3 cups sugar

Put into a sauce pan...

1-1/2 sticks butter  
3/4 cup shortening  
6 Tablespoons cocoa  
1-1/2 cups water

...bring this mixture to a rapid boil and pour over flour and sugar mixture.

Add...

3/4 cup buttermilk  
1-1/2 teaspoons baking soda  
3 eggs (slightly beaten)  
1-1/2 teaspoons vanilla

...mix well and pour into a greased and floured 13" X 18" X 1" pan.

Bake at 350 degrees on the middle rack of your oven for 20 - 25 minutes. Remove from oven and ice while the cake is still hot or warm.

Icing:

5 minutes before the cake is done, mix together...

1 stick of butter (melted)  
4 Tablespoons of cocoa  
6 Tablespoons milk

...bring to a boil, remove from heat and add...

1 pound of powdered sugar (about 3-1/2 cups)  
1 teaspoon vanilla

...beat well and spread over hot cake. (Add up to 3/4 cup more powdered sugar to make icing a nice spreadable consistency.) Be careful not to touch the hot cake with your spatula.

October 2008

## Pretty In Pink Strawberry Cake

From the Kitchen of Nikki Hughes

1 package (18.25 ounces) plain white cake mix  
1 package (3 ounces) strawberry gelatin  
1 cup finely chopped strawberries with juice, from 1-1/2 cups whole berries  
3/4 cup milk  
3/4 cup vegetable oil  
4 large eggs

1. Place a rack in the center of the oven and preheat the oven to 350 degrees F. Spray a 9" X 13" pan with cooking spray.
2. Place the cake mix, gelatin, strawberries and juice, milk, oil and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 30 seconds. Scrape down the sides of the bowl, increase mixer speed to medium and beat 2 minutes more. Pour into prepared pan.
3. Bake cake for 25-30 minutes or until it is lightly golden and springs back when lightly pressed with your finger. Cool on a wire rack. Prepare frosting and ice when cake has cooled.

### Strawberry Cream Cheese Frosting

1 package (8 ounces) reduced-fat cream cheese, at room temperature  
4 tablespoons (1/2 stick) butter, at room temperature  
3 to 3-1/2 cups confectioners' sugar, sifted  
1/2 cup mashed, drained strawberries

Place the cream cheese and butter in a large mixing bowl. Blend with an electric mixer on low speed until combined, 30 seconds. Stop the machine. Add 3 cups of the sugar and the strawberries. Blend the frosting on low until the sugar is incorporated, 1 minute. Increase the mixer speed to medium and blend the frosting until fluffy, 30 to 45 seconds longer, adding up to 1/2 cup more sugar if needed to make a spreadable consistency.

November 2008  
Pumpkin Pie Bars  
From the Kitchen of Dorri Wassom

1-1/3 cup flour  
1/2 cup firmly packed brown sugar  
3/4 cup granulated sugar, divided  
3/4 cup (1-1/2 sticks) cold butter  
1 cup old-fashioned or quick-cooking oats, uncooked  
1/2 cup chopped pecans  
1 pkg. (8 ounces) cream cheese, softened  
3 eggs  
1 can (15 ounces) pumpkin  
1 Tablespoon pumpkin pie spice

Preheat oven to 350 degrees. Line 13 X 9 inch baking pan with foil; grease foil lining.

Mix flour, brown sugar and 1/4 cup of the granulated sugar in medium bowl; cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in oats and pecans. Reserve 1 cup of the oat mixture; press remaining mixture onto bottom of pan. Bake 5 minutes.

Beat cream cheese, remaining 1/2 cup sugar, eggs, pumpkin and pumpkin pie spice in small bowl with electric mixer on medium speed until well blended. Pour over crust; sprinkle with reserved crumb mixture.

Bake 25 minutes.

December 2008  
Fabulous Fruit Bars  
From the Kitchen of Chaille Shipps

Base

2 pouches (1 lb, 1.5 ounces each) Betty Crocker sugar cookie mix  
1 cup butter  
½ tsp almond extract  
2 eggs

Filling

1 can (21 ounces) cherry pie filling

Topping

1 cup powdered sugar  
1 Tbs milk  
¼ tsp almond extract

1. Heat oven to 350 degree F. Spray bottom and sides of 13X9-inch pan with cooking spray.
2. In large bowl, stir base ingredients until soft dough forms. Press half of the dough in bottom of pan.
3. Spread pie filling over dough. Drop remaining dough by teaspoonfuls over filling.
4. Bake 45 to 50 minutes or until golden brown. Cool 10 minutes.
5. In small bowl, stir glaze ingredients until smooth. If necessary, add additional milk, 1 teaspoon at a time, until thin enough to drizzle. Drizzle glaze over warm bars.

January 2009

**Layered Taco Dip**

**From the Kitchen of Nikki Hughes**

Serve with a one pound bag of tortilla chips. Doubles easily in a 9" X 13" dish.

Layer the following, in order, in an 8" square pan or a 9" or 10" pie plate or tart pan...

1 small can (16 ounces) refried beans

8-ounces guacamole (not avocado dip)

8-ounces sour cream mixed with ½ pkg of taco seasoning

2 cups grated cheddar cheese

1 small can sliced olives, drained

1 tomato, diced

3 green onions, sliced

February 2009

Red Velvet Cake

From the Kitchen of Nikki Hughes

1 package (18.25 ounces) plain German chocolate cake mix  
1 package (3.4 ounces) vanilla instant pudding mix  
1 cup sour cream  
½ cup water  
½ cup vegetable oil  
1 bottle (1 ounce) red food coloring  
3 large eggs  
1 cup miniature semisweet chocolate chips

1. Place a rack in the center of the oven and preheat the oven to 350 degrees F. Spray a 9" X 13" pan with cooking spray.
2. Place the cake mix, pudding mix, sour cream, water, oil, food coloring and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 30 seconds. Scrape down the sides of the bowl, increase mixer speed to medium and beat 2 minutes more. The batter should look thick and well combined. Fold in the chocolate chips. Pour into prepared pan.
3. Bake cake for 25-30 minutes or until it is lightly golden and springs back when lightly pressed with your finger. Cool on a wire rack. Prepare frosting and ice when cake has cooled.

White Chocolate Peppermint Cream Cheese Frosting

6 ounces (1 cup) white chocolate, coarsely chopped OR chips  
(Guittard is a good melting brand available at WinCo)  
½ package (4 ounces) reduced-fat cream cheese, at room temperature  
4 tablespoons (1/2 stick) butter, at room temperature  
1/8 tsp peppermint extract  
2 to 2-1/2 cups confectioners' sugar, sifted

1. Place the white chocolate in a small glass bowl in the microwave on high power for 1 minute. Remove the bowl from the oven and stir with a wooden spoon or rubber spatula until it is smooth. Set the chocolate aside to cool.
2. Place the cream cheese and butter in a large mixing bowl. Beat with an electric mixer on low speed until combined, 30 seconds. Stop the machine. Add the melted white chocolate and blend on low speed until just combined, 30 seconds. Add the peppermint extract and 2 cups of the confectioners' sugar and blend on low speed until the sugar is incorporated, 30 seconds more, Increase the mixer speed to medium and beat until the frosting fluffy, 1 minute more, adding up to ½ cup more sugar if needed to make a spreadable consistency.

April 2009

Lemon Chiffon Cake

From the Kitchen of Joy Baird

5 lrg egg whites  
½ tsp cream of tartar  
1 pkg (18.25 ounce) plain lemon cake mix  
6 ounces (¾ cup) lemon yogurt  
½ cup vegetable oil  
3 lrg egg yolks  
2 TBS pure lemon juice  
1 tsp grated fresh lemon zest

Frosty Lemon Glaze

3 lrg lemons juiced, about 6 TBS  
1-1/4 cups powdered sugar, sifted

1. Place rack in center of the oven and preheat the oven to 350 degrees F. Spray a 9" X 13" pan with cooking spray. Set the pan aside.
2. Place the egg whites and cream of tartar in a medium-size mixing bowl. Beat with an electric mixer on high speed until stiff peaks form, 2 to 3 minutes. Set the bowl aside.
3. Place the cake mix, yogurt, oil, egg yolks, lemon juice, and lemon zest in a large mixing bowl, and with the same beaters used to beat the egg whites (no need to clean them) blend with an electric mixer on low speed for 30 seconds. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat for 2 minutes more, scraping down the sides again if needed. The batter should look well blended. Turn the beaten egg whites out on top of the batter, and with the rubber spatula fold the whites into the batter until the mixture is light but well combined. Pour the batter into the prepared baking dish. Place the pan in the oven.
4. Bake the cake until it is golden and spring back when lightly pressed with your finger, 25-35 minutes and when a toothpick inserted comes out clean. Remove the pan from the oven and place on a wire rack to cool for 15 minutes.
5. Prepare the Frosty Lemon Glaze.
  - a. Place the lemon juice in a small saucepan over medium-low heat and simmer, uncovered, until the juice has reduced by half, about 5 minutes. Remove the pan from the heat. Whisk in the sugar until all the lumps disappear. Let the pan rest for the glaze to cool, 15 minutes.
6. Drizzle the glaze on the top of the cake. Let the glaze set for at least 5 minutes, then serve.