

Cream Biscuits

Ingredients:

2 cups self-rising flour, plus more for dusting
1 tablespoon sugar
1 1/2 cups heavy whipping cream

Directions:

Preheat oven to 425 degrees F. In a medium bowl, stir together the flour, sugar, and cream until the dough forms a ball. Turn the dough out onto a surface dusted with additional flour. Fold the dough in 1/2 and knead 5 to 7 times, adding just enough flour to keep dough from sticking to your hands. Gently roll out dough to 1/2-inch thickness. Using a biscuit cutter coated with flour, cut dough into biscuits. Place on baking stone. Bake until golden brown.

I've made some minor alterations to Paula Deen's recipe to suit myself. You can use more or less sugar or no sugar at all. These biscuits are so easy, and they just melt in your mouth.

Submitted by:

Barbara Johnson-Clark (Mrs. C) and Mom of Megan Clark and alumnus Stevi Clark

Friend's Pecan Cobbler
"A Sinfully Delicious Way to Enjoy Your Pecans"

2 1/2 cups corn syrup
2 1/2 cups granulated sugar
1/3 cup melted butter or margarine
1 Tablespoon vanilla extract
5 eggs
3 cups pecans, coarsely chopped
1 crust (recipe below)

Heat oven to 350 degrees. Spray a 13 x 9 baking dish with cooking spray.

Mix together syrup, sugar, butter or margarine, vanilla extract and eggs. Pour 1/3 of mixture into pan. Lay crust on top. Stir nuts into remaining mixture. Pour on top of crust. Bake 50 to 60 minutes, or until center is nearly set.

Crust:

1 cup oat flour
1 cup unbleached flour
1/2 cup butter or margarine
1/4 teaspoon salt
1/2 cup cold water

Mix together flours and salt. Cut in butter or margarine with fork or pastry cutter. Stir in cold water with fork. Form into ball. On lightly floured surface, roll out into a 13 x 9 inch rectangle.

Submitted by: Barbara Johnson-Clark (Mrs. C) and Mom of Megan Clark



ORANGE JUICE CAKE

- 1 package yellow cake mix
- 1 package vanilla *instant* pudding (small size is what I use)
- 1 cup orange juice
- ½ cup oil
- 4 eggs
- ½ cup chopped pecans (can use more if you like)

Generously grease and flour bundt pan. Pour chopped pecans in bottom of pan evenly. Mix rest of ingredients and pour over nuts. Bake in 325° oven about 45 minutes. (I insert a wooden BBQ skewer stick in the middle to see if done. It looks like an oversized toothpick and is long enough to reach all the way down into the cake)

Toward the end of baking time, mix the glaze...

1 cup sugar
½ cup orange juice
1 stick butter

Heat until butter melts. Remove cake from oven and immediately pour heated mixture over cake while still in bundt pan - distribute evenly. Let set about 30 minutes and invert onto cake plate. Yum, Yum!

Serves 12 or more

ENJOY!

Submitted by Netha Larsen-Schrimpf (Jordan Larsen)



PINEAPPLE CREAM CHEESE BALL

2 (8 oz.) pkg. softened cream cheese

1 (8 oz.) can crushed pineapple, drained

2 c. chopped pecans

2 tbsp. chopped onion

1/4 c. finely chopped green pepper

1/2 tbsp. Lawry's season salt

Combine all ingredients except 1 cup nuts. Roll into a ball, chill. Roll chilled ball in 1 cup nuts.

This is a favorite each year at our Christmas Concert!

(Mrs. C) Barbara Johnson-Clark (Megan Clark & also alumnus Stevi Clark)

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Apple Butter Pumpkin Pie

Ingredients:

1 cup apple butter
1 cup fresh or canned pumpkin
1/2 cup packed brown sugar
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
1/8 teaspoon ground ginger
3 eggs, slightly beaten
3/4 cup evaporated milk
1 unbaked 9-inch pie shell
Sweetened whipped cream, for garnish & top with praline pecans

Directions:

Preheat oven to 425 degrees F.

Combine apple butter, pumpkin, sugar, salt and spices in a bowl. Stir in eggs. Gradually add milk and mix well. Pour into pie shell. Bake for about 40 minutes or until set.

-If the crust begins to burn, place foil around the crust and lower the temperature of the oven.

Borrowed from Paula Deen (my cooking idol!)

(Mrs. C) Barbara Johnson-Clark (Megan Clark & also alumnus Stevi Clark)
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PECAN PIE BARS

- Heat oven to 350 F
- Grease a 15 ½ x 10 ½ x 1 inch jelly roll pan

Crust:

- 3 cups flour
- 3/4 cup softened butter or margarine
- 1/3 cup sugar
- 1/2 teaspoon salt

Beat together flour, butter, sugar and salt with mixer on low speed until crumbly (the mixture will be dry). Press firmly into pan. Bake approximately 20 minutes or until light golden brown. Do not over bake.

Pecan Filling:

- 3 eggs, slightly beaten
- 1 cup sugar
- 1 cup light corn syrup
- 2 tablespoons butter or margarine, melted
- 1 teaspoon vanilla
- 1 ½ cups chopped pecans

Mix all ingredients except the pecans until well blended. Stir in chopped pecans. Spread filling evenly over baked crust. Carefully place in oven. Bake about 25 minutes or until filling is set. Cool completely before cutting into squares.

Barbara Moulton (Jake Jones' Grandmother)

Jake is an alumnus of the MHMS Strings Ensemble and Concert Band-2009



PUMPKIN BREAD MUFFINS

Preheat oven to 350 F

Ingredients:

- 3 cups sugar
- 1 cup oil
- 4 eggs beaten
- 1 can pumpkin (15 oz.)
- 3 ½ cups flour
- 2 teaspoons baking soda
- ¾ cup chopped pecans (optional)
- 2 teaspoons salt
- 1 teaspoon baking powder
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- ½ teaspoon clove
- ⅔ cup water

- Beat sugar and oil together
- Add eggs and pumpkin to the sugar and oil mixture, and mix well
- Mix ½ dry ingredients and ½ water into mixture, mix well, and then add the rest of dry ingredients and water, mix well.
- Then add pecans (if used)
- Bake in well greased muffin pan, or cupcake holders, for 30-35 minutes at 350 F
- Makes 38-40 muffins

Barbara Moulton (Jake Jones' Grandmother)

Jake is an alumnus of the MHMS Strings Ensemble and Concert Band-2009



Apple Cranberry Casserole

Ingredients

3 cups peeled and cut up Granny Smith apples

2 cups fresh or frozen cranberries

2 tablespoons flour

1 cup sugar

Topping

3 packages instant oatmeal, cinnamon and spice flavor (or substitute an equal amount of rolled or quick oats plus a little sugar and the spices you like: cinnamon, allspice, nutmeg)

$\frac{3}{4}$ cup chopped pecans

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup melted butter

Combine apples, cranberries and flour. Toss to coat. Add sugar and mix well. Put in a lightly greased casserole dish (approx. 9" x 9"). Combine the dry topping ingredients, then add the melted butter and mix well. Spread over the casserole. Bake uncovered at 350° F for 30 40 minutes or until bubbly around the edges.

Submitted by Gay Zimmerling, mother of Eleni Alexandrou



Sugar Coated Pecans

Ingredients

1 egg white

1 tablespoon water

1 pound pecan halves

1 cup white sugar

3/4 teaspoon salt

1/2 teaspoon ground cinnamon

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease one baking sheet.

In a mixing bowl, whip together the egg white and water until frothy. In a separate bowl, mix together sugar, salt, and cinnamon.

Add pecans to egg whites, stir to coat the nuts evenly. Remove the nuts, and toss them in the sugar mixture until coated. Spread the nuts out on the prepared baking sheet.

Bake at 250 degrees F (120 degrees C) for 1 hour. Stir every 15 minutes.

Submitted by Christy West for Joseph West (who can't stop eating them!)



Saltine Cracker Candy (homemade Heath bars)

1 c. brown sugar

1 c. butter

Saltine crackers

12 oz. semi sweet chocolate chips

1 c. chopped pecans, toasted (more or less to taste)

Heat oven to 375 degrees. Line cookie sheet or jelly roll pan with foil; arrange saltines in a single layer to fit pan. On stovetop, heat butter and brown sugar to boiling; simmer 5 minutes. Pour evenly over crackers then bake for 10 minutes. Sprinkle with chocolate chips, then spread when they soften (about 1 minute). Sprinkle with toasted pecans. Refrigerate until set, 30 45 minutes; break into pieces and enjoy.

These make great gifts when placed in a pretty jar or tin.

Merry Christmas, Music Family!

Judy Sprouse, mom of Jacob 11th grade