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Ready....
Set....
Go!!!
Enjoy!!!!
Casseroles & Dishes
Sweet Potato Casserole

Ingredients
3 sweet potatoes
1 cup of white sugar
1 stick of melted margarine (can place in the microwave to melt)
2 eggs
1 teaspoon of vanilla

Directions:
Cut the peelings off the sweet potatoes and then cut in cubes. Boil sweet potatoes for 20-25 minutes or until tender. Mix all ingredients together and place in a baking dish. Let sit until the topping mixture has been completed.
Sweet Potato Casserole Topping

Topping Ingredients
1 cup of brown sugar
⅓ cup of melted margarine
⅓ cup of flour
1 cup of nuts

Directions:
Mix all topping ingredients together and sprinkle over the sweet potatoes in the baking dish.
Bake the entire dish at 375° for 30 minutes.

Shared by Rachel Dillon
Tabitha's Famous Baked Beans

Ingredients

- 1 lb hamburger
- 1 medium onion
- 1 green pepper
- ½ cup brown sugar
- 1 tsp mustard
- 1 Tbsp of worcestershire sauce
- ½ cup ketchup
- 3 cans of 8 oz pork & beans

Directions:

Cut onion and green pepper. Place in a frying pan with hamburger and cook altogether. Drain grease from hamburger. Remove pork & beans from the cans and place in a baking pan. Mix the hamburger, brown sugar, mustard, worcestershire sauce and ketchup in the beans. Bake at 350° for 30-45 minutes.
Twice Baked Potato Casserole

Ingredients

- 7 medium red potatoes
- ¼ tsp salt and pepper
- 1 lb bacon cooked and crumbled
- 3 cups of sour cream
- 2 cups of shredded mozzarella cheese
- 2 cups of shredded cheddar cheese
- 2 sliced green onions

Directions:

Cut baked potatoes into 1-inch cubes. Place half the potatoes in a greased 13x9 baking dish.

Sprinkle with half the salt, pepper and bacon.

Top with half the sour cream and cheese.

Repeat layers.

Bake uncovered at 350° for 20-25 minutes or until the cheeses are melted.

Sprinkle with sliced onions.

Shared by Caliza Marshall
Tasha's Tater Tot Casserole

Ingredients

2 lbs of ground beef or turkey
1 pack of Lipton onion soup mix
3-4 cans of cream of mushroom soup
Two 16 ounce bags of sharp shredded cheese
1/2 cup of beef broth or water
2 bags of Ore Ida mini tater tots

Directions:

Cook ground beef. After ground beef is cooked, drain the grease.

Add Lipton onion soup mix and cans of cream of mushroom to the beef.

Stir all together then add beef broth to the mixture. Stir and simmer.

In a 9X13 pan, cover the bottom of the pan with the first bag of mini tots, laying them side by side.

Add the ground beef mixture on top of the bottom layer of mini tots.

Sprinkle shredded cheese.
Tasha's Tater Tot Casserole Continued...

Directions:

Add a second layer of mini tots (using the second bag of tots), side by side and the ground beef mixture again. Sprinkle cheese on top as the final layer.

Bake in the oven at 400° for 45 minutes (until tots are golden brown and crispy).

Allow the dish to cool for 5 minutes then serve.

Corn on the cob makes a great side dish with this casserole.

Shared by LaTasha Pearson
Chicken Pie

Ingredients
Precooked rotisserie chicken
1 can of Campbell’s cream of celery
1 family size can of Campbell’s cream of chicken
Dash of salt, pepper and garlic powder
1 Pillsbury pie crust (deep dish)
1 Pillsbury premade pie crust

Directions:

Preheat the oven to 425°. Shred chicken.

In a mixing bowl, add the shredded chicken, can of Campbell’s cream of celery, Campbell’s cream of chicken and the dash of salt, pepper and garlic powder until well blended.

Pour blended ingredients in the deep dish pie crust. Place the second crust (premade crust) on top of the deep dish crust. Seal edges and flute.

Cut 4 slits in the middle of the top pie crust. Bake for 30 to 40 minutes or until the crust is golden brown.

Let the pie cool for 5-10 minutes before serving.

Shared by Shannell Holt
Philly Cheesesteak Casserole

Ingredients
2 pounds of ground beef
1 tablespoon of coconut oil (optional)
2 bell peppers, sliced
1 large or 2 small onions, sliced
1 (8 ounce) package of cream cheese, softened
1 small can of sliced mushrooms (optional)
½ teaspoon of garlic powder
Salt and pepper
12 slices of provolone cheese
Mozzarella cheese

Directions:

Cook ground beef in a large skillet and chop into crumbles. Drain ground beef to remove grease.

Preheat the oven to 350°.

Prepare a 9x13 casserole dish with coconut oil spray.
Philly Cheesesteak Casserole Continued...

Remove excess grease from the skillet and add coconut oil to the pan.

Add onions and peppers to skillet, cooking over medium-high heat and stirring occasionally until softened. Remove from heat.

Add cooked ground beef, cream cheese, garlic powder and salt and pepper to the onions and peppers. Stir all together. Transfer to the 9x13 casserole dish.

Top casserole with slices of provolone cheese.

Bake for 25 to 30 minutes or until the cheese has completely melted.

Let the dish sit for 10 minutes and serve.

Shared by Chasity & Bobby Martin
Crockpot Macaroni & Cheese

Ingredients
1 (16 oz) box elbow macaroni
4 tablespoons of salted butter, cubed
1 (12 oz) can of evaporated milk
1 ½ cups of whole milk
Two 8 oz bags of Kraft shredded sharp cheese
One 8 oz bag of shredded mozzarella cheese
One 8 oz block of pepper jack cheese (medium) cubed
½ teaspoon salt
¼ teaspoon pepper
Smoked paprika
Crockpot Macaroni & Cheese Continued...

Directions:

Cook the pasta according to the package directions until al dente (should still have a little “bite” to it).

Spray a 4-quart slow cooker with nonstick cooking spray. Place the cooked macaroni into the slow cooker.

Add the butter and stir until coated. Pour in evaporated milk, whole milk, 1 bag of shredded sharp cheese, mozzarella cheese, cubed pepper jack cheese and salt and pepper. Stir to blend.

Add the second bag of sharp cheese to the top of the mixer. Sprinkle smoked paprika on top.

Cover and cook on low for 2 hours. Once done, turn the slow cooker to the “warm setting” until ready to serve.

Shared by Jenete Terry
Crockpot Taco Soup
Crockpot Taco Soup

Ingredients

1lb of ground beef
1 packet of ranch seasoning
1 can of black beans
1 can of corn (fiesta corn preferably)
1 can of Rotel tomatoes
2 cans of stewed tomatoes
Sour cream (optional)
Shredded cheese (optional)
Scoop tortilla chips (optional)

Directions:

Turn your crockpot on medium high/high, depending on how quickly/slowly you want the soup to cook/simmer.

Pour all canned vegetables and the ranch packet into the crockpot. Stir with a large spoon.
Cook/brown ground beef on the stovetop. Drain and pour beef in the crockpot with the vegetables and stir.

After the soup has cooked to your desire, place it in a bowl and add shredded cheese and sour cream. You may enjoy this soup with scoop tortilla chips.

Shared by June Britt
Angie's Collard Greens

Ingredients

- 3 qts of water
- 2 lbs of collard greens (washed and cut up)
- 1 or 2 fully cooked smoked turkey legs/necks or ham hocks
- 1 or 2 teaspoons crushed red peppers
- 2 tsp of salt
- 2 tsp of vinegar

Directions

Pour water in a pot. Place the smoked turkey leg/neck or ham hocks in the water. Bring to a boil. Add collard greens. Cook on high.

The greens will begin to cook down quickly. Once greens cook all the way down, reduce heat to medium/low. Add crushed peppers & vinegar. Stir the greens. Let greens cook slowly for 3 hours stirring occasionally or until the greens are tender.

Once the greens are tender, serve from the pot or place in a serving bowl or dish.

Shared by Curtis McDuffie
Ranch Chicken Casserole

Ingredients

Chicken
1 bell pepper
1 yellow onion
1 or 2 bottles of ranch dressing
1 bag of shredded cheese
1 box of rotini noodles
Ranch Chicken Casserole Continued...

Directions:

Season your chicken how you like and put in a pot with water. Boil until cooked to your desire.

Chop up the chicken.

Boil your rotini noodles in another pot.

Dice or cut your bell pepper and onion. Add the bell pepper, onion, salt, pepper and ranch dressing together in a bowl (mixture).

Pour the rotini noodles, mixture and chicken into a casserole pan and stir.

Once seasoned to your desire, add cheese on top and place in the oven on 350°. Bake for 20-25 minutes.

Let cool and serve.

Shared by Stacy Craven
**Macaroni Salad**

**Ingredients**

- 1 pack of elbow pasta
- 1 carrot
- 1 can of corn
- 1 can of peas
- ¼ pound of ham
- ½ teaspoon of salt
- 1 cup of mayonnaise

**Directions:**

Boil pasta.
In a large bowl, combine mayonnaise and ¼ teaspoon of salt.

Boil 5 cups of water and the remaining ¼ teaspoon of salt. Cook carrots for 6 to 7 minutes. Add peas and corn and cook for an additional 3 to 4 minutes or until the peas begin to float.

Drain and let cool. Toss pasta, chopped ham, and veggies in dressing (mayonnaise) and combine. Chill for at least 2 hours before serving. For some spice, add jalapenos to the pasta salad.
Harmon's Macaroni & Cheese

Ingredients

One 16 oz box of macaroni
1 can of carnation milk
1 cup of whole milk
¾ to 1 cup of sugar
4 eggs
1 to 1 ½ tbsp of butter
1 Kraft Cracker Barrel Sharp cheddar cheese (grated)
One 16 oz Velveeta Cheese (cubed)

Directions:

Cook macaroni according to directions. Rinse with hot water and drain. Stir in butter and coarse black pepper to taste. Beat eggs, mix in with carnation and whole milk, then add sugar together. Stir in grated and cube cheeses. Bake on 350° uncovered for 20-30 minutes. Cover with foil before macaroni gets too brown or crisp.

Shared by Linda Harmon
Thanksgiving Dressing

Ingredients

Whole chicken
4 eggs
Salt and pepper
1 box cornbread mix
2 tablespoons of sage
1 ½ sticks of butter (melted)
1 teaspoon of poultry seasoning
1 onion (chopped)
1 green pepper (chopped)
1 cup of gizzards and hearts (cut)
1 cup of celery

Directions:

Boil and chop chicken. Boil and dice eggs. Cook gizzards and hearts and cut.

Dice onions, green peppers and celery. Mix all ingredients together and place in a 13x9x2 baking pan. Bake at 350° for 30 minutes.

Shared by Tina Dalton
Sweet Tart Pie

Ingredients
One container of cool whip
One can of sweet condensed milk
One pack of kool-aid (any flavor)
2 Graham cracker crusts

Directions:
Mix all ingredients and fill both Graham cracker crusts.
Place in the refrigerator for 1 hour.
Let chill then serve.
Gingerbread Kisses

Ingredients

¾ cup butter, softened
¾ cup packed brown sugar
1 large egg room temperature
½ cup molasses
3 cups of all-purpose flour
1 teaspoon of baking soda
¼ teaspoon of salt
2 teaspoons of ground ginger
1 teaspoon of ground cinnamon
¼ teaspoon of ground nutmeg
¼ cup of sugar
60 striped chocolate kisses, unwrapped
Gingerbread Kisses
Continued...

Directions:

In one bowl, cream butter and brown sugar until light and fluffy. Gradually beat in egg and molasses. In another bowl, whisk together flour, baking soda, salt and spices.

Gradually beat into a creamed mixture. Refrigerate covered for 4 hours until firm enough to shape.

Preheat the oven to 350°. Shape dough into sixty 1-inch balls. Roll in sugar. Place 1 inch apart on ungreased baking sheets. Bake until lightly browned for 8-10 minutes.

Press a chocolate kiss immediately into the center of each cookie. Remove from pans and place on wire racks to cool.

Shared by Amber Daly
Italian Ricotta Cookies

Ingredients
2 sticks butter softened
1 ¾ cup sugar
2 eggs
1 container of ricotta (15 oz)
2 tablespoons of vanilla
4 cups of flour
1 tsp of baking powder
1 tsp of baking soda

Directions:
Preheat the oven to 350°. Combine flour, baking powder and baking soda in one bowl (flour mixture).

In another bowl, mix butter, sugar, eggs, ricotta and vanilla (ricotta mixture). Add flour and ricotta mixture together and mix well.

Roll or scoop out teaspoons of dough onto an ungreased cookie sheet. Bake for 8-10 minutes.
Glaze/Topping Ingredients
1 ½ cup powdered sugar
1 tsp almond extract
4-5 tablespoons of milk

Directions:
Mix powdered sugar, almond extract and milk together. Stir until smooth.

If the substance appears to be thin, add more powdered sugar. If the substance appears to be too thick, add more milk.

When cookies are cool, dip cookies in the icing or paint icing on with a brush.
Pumpkin Pie

Ingredients
1 (15-ounce) can pumpkin puree
1 (14-ounce) can sweetened condensed milk
2 large eggs
1 tablespoon pumpkin pie spice
2 blind-baked 9-inch pie shells, or 1 unbaked 9-inch deep-dish pie shell
Pumpkin Pie Continued...

Directions:

Preheat the oven to 425°. Place the pumpkin puree, sweetened condensed milk, eggs and pumpkin pie spice in a large bowl and whisk until combined.

If making 2 (9-inch) pies: Divide the filling between 2 blind-baked 9-inch pie shells. Bake for 15 minutes. Reduce temperature to 350° and bake until a knife inserted in the center of the pie comes out clean. Bake for 15-20 minutes more. Let cool on a wire rack for 2 hours. Serve immediately or refrigerate until ready to serve.

Blind Baking: To blind bake the pie shells, bake at 425° until the edges start to brown. Bake for 15-20 minutes. Let cook before adding the filling.
Pumpkin Pie Continued...

Directions:

If making 1 (9-inch) deep-dish pie, pour the filling into an unbaked 9-inch, deep-dish pie shell. Bake for 15 minutes. Reduce temperature to 350° and bake until a knife inserted in the center comes out clean.

Bake for 35-40 minutes more.

Let cool on a wire rack for 2 hours.

Serve immediately or refrigerate until ready to serve.
Gingerbread Men

Ingredients
1 cup white whole wheat flour (or half all-purpose and half whole-wheat flour)
½ teaspoon baking powder
½ teaspoon cinnamon
⅛ teaspoon ground ginger
⅛ teaspoon allspice
⅛ teaspoon salt
2 tablespoons maple syrup
1 tablespoon molasses
2 tablespoons of milk
¼ cup unsalted butter (softened at room temperature)
Can use sprinkles, raisins and chocolate chips if desired
Gingerbread Men Continued

Directions:
Place all ingredients into a bowl. Use your hand to mix together to form dough. Make a flattened disc of dough.

Preheat the oven to 350°.
Line two baking sheets with parchment paper.

Roll out the dough. Cut out the dough with a cookie cutter and transfer to the prepared baking sheets.

Bake for 8-10 minutes. The cookies are done when the edges are firm.

Let cool and add designs with sprinkles, raisins or chocolate chips.

Shared by Tashina Patterson
Lemon Meringue Pie

Ingredients
1 can Eagle Brand sweetened condensed milk
1 tsp grated lemon rind or ¼ tsp lemon flavor
½ cup of lemon juice
2 egg yolks
1 graham cracker pie crust

Directions:
Stir all ingredients together until mixture is thickened and place in the graham cracker pie crust.
Lemon Meringue Pie Topping

Meringue Topping Ingredients

Combine 2 egg whites
¼ tsp cream of tartar
2 tbsp sugar

Directions:
Preheat the oven to 350°.
Beat all meringue topping ingredients to a stiff peak.

Spread evenly over the pie filling and covering all edges.
Place in the oven for 5-6 minutes or until meringue is golden brown.

Remove from the oven, let cool and then place in the refrigerator until completely jelled.

Shared by Angela Smith
Monkey Bread

Ingredients
2 cans of refrigerated biscuits
¾ cup of butter
¾ cup of sugar
2 tsp of cinnamon
½ cup chopped nuts (optional)

Directions:
Cut biscuits in fourths.
Place biscuits, ¾ cup of sugar and 1 tsp of cinnamon in a zip lock bag. Shake lightly until coated.

Layer the coated biscuits in a greased 9x5x3 (loaf) pan.
In a small saucepan, combine the butter, the rest of the cinnamon and add an additional cup of sugar. Bring to a boil, stirring constantly. Let cool for 15 minutes.

Pour the sauce over the biscuits. Bake for 45 minutes at 350°.
Invert onto a platter right away (turn over on another platter)
Cool and then eat.
Cinnamon Sugar Donut Holes

Ingredients
1 can of biscuits (8 count)
½ cup of cinnamon sugar
½ stick of butter

Directions:
Cut biscuits into 4 sections.
Roll biscuits into balls.
Place the balls on a baking sheet and bake at 350° for 12-15 minutes.
Toss in a bowl with ½ stick of butter and ½ cup of cinnamon sugar.
Stir until all are nice and coated.
Air Fryer S'mores
Air Fryer S'mores

Ingredients
Graham crackers
Marshmallows
Hershey chocolate squares

Directions:

Place a graham cracker in your air fryer basket and add one marshmallow.

Air fry at 400° for 3-5 minutes.

Place a chocolate square on top of your marshmallow and cook for an additional minute (or until chocolate has melted).

Shared by Kaliyah Marshall
Carrot Cake Cupcakes

Ingredients
14 oz (1 can) crushed pineapple in juice (save the juice)
½ cup whole eggs
½ tsp lemon juice
2 large eggs at room temperature
1 cup of brown sugar
⅓ cup of vegetable oil (or canola)
½ cup of milk
1 ⅓ cups of all-purpose flour
1 1 ¼ tsp of baking soda
¼ tsp of salt
1 ¼ tsp of cinnamon
¼ tsp of nutmeg
1 ⅓ cups of shredded carrots

Directions:
Preheat the oven to 350°. Line a 12-hole muffin tin with cupcake liners.

Drain crushed pineapple well, reserving the juice. Measure out ¾ cup of pineapple and 2 tbsp pineapple juice.
Carrot Cake Cupcakes Continued..

Directions:

(Dry Ingredients) Place the cups of all purpose flour (1 ⅓), tsp of baking soda (1 ¼), tsp salt (¼), tsp cinnamon (1 ¼) and tsp nutmeg (¼) together in a bowl. Whisk the ingredients.

(Wet Ingredients) In a separate bowl whisk together milk (½ cup), lemon juice (½ tsp), eggs (½ cup eggs & 2 large eggs), brown sugar (1 cup), oil (⅓ cup) and 2 tbsps of pineapple juice. Stir in carrots and crushed pineapples.

Pour wet ingredients into dry ingredients until flour is no longer visible. Batter will be lumpy and thick.

Fill the muffin tin. Divide batter between 12 holes.

Bake for 20 minutes or until a toothpick inserted into the centre comes out clean. Transfer to a cooling rack and fully cool before frosting.
Carrot Cake Cupcakes (Frosting)

Frosting Ingredients

6 oz cream cheese at room temperature
6 tbsp soft unsalted butter
3 ½ cups of powdered sugar
½ tsp of vanilla extract
½ tsp of salt
2 cups of icing sugar
Chopped walnuts/pecans (optional)
Orange and green frosting to pipe little carrot shapes on the tops of each cupcake (optional)

Directions:
Using the paddle attachment on a stand mixer (or whisk attachments for hand mixer), beat the butter for 1 minute until smooth.

Add cream cheese to the butter and then beat for 1 minute until smooth.
Carrot Cake Cupcakes Frosting Continued...

Directions:

Add ⅓ cup of powdered sugar and beat until mostly incorporated (low speed). Add the rest of the powdered sugar and icing sugar. Beat for 2 minutes until fluffy and then add the vanilla extract and salt (beat this as well to incorporate).

Transfer icing to a piping bag fitted with a round tip (or ziploc bag with snipper corner). Pipe onto the cupcakes and sprinkle with chopped walnuts or pecans if desired.
Chocolate Chip Forgotten Cookies

Ingredients
2 egg whites
Dash of salt
⅔ cup of sugar
½ teaspoon vanilla extract
1 (6-ounce) package of semisweet chocolate morsels
1 cup of chopped pecans (optional)
Chocolate Chip Forgotten Cookies Continued...

Directions:

Preheat the oven to 350°.

Beat egg whites (at room temperature) in a large mixing bowl until foamy, add salt.

Gradually add sugar, 2 tablespoons at a time, beating until stiff peaks form. Fold in vanilla, chocolate morsels and pecans.

Place mixture by heaping teaspoonful 2 inches apart onto aluminum foil-lined cookie sheets. Place in the oven and immediately turn off heat. Do not open the oven door for at least 12 hours.

After 12 hours, gently remove cookies from aluminum foil and cool on wire racks. Store in airtight containers.

Shared by Catherine Pyle
Mandarin Orange Delight

Ingredients
1 box of yellow cake mix
4 eggs
1 cup of vegetable oil
1 (11 ounce) can of mandarin oranges
1 whipped cream
1 (20 oz) can of crush pineapple
1 package of instant vanilla pudding

Directions
Place the cake mix, eggs, oil and mandarin oranges in a bowl and stir together. Once smooth, place the mixture in a 13x9 inch baking pan.
Bake at 350° for 35 to 40 minutes or until a toothpick inserted in the center of the cake comes out clean. Let the cake cool.
In another bowl, beat the whip cream, pineapple with juice and dry pudding together (Icing).
When the cake has cooled, place the icing on top.
Chocoflan

Ingredients
14 oz condensed milk
12 oz evaporated milk
½ package of cream cheese
4 eggs
3 teaspoons of vanilla extract
1 package of chocolate cake mix
½ cup of sugar
Chocoflan Continued...

Directions:

Melt ½ cup of sugar in a pan until caramelized. Preheat the oven to 350°. Spray 10-cup bundt pan with no stick cooking spray. Spread ½ cup of the caramelized sugar in the bottom of the bundt pan. Place the bundt pan in a large roasting pan. Set the pan aside.

Beat eggs, sweetened condensed milk, evaporated milk, cream cheese and 1 teaspoon of vanilla in a large bowl with an electric mixer on medium speed (or with wire whisk) until well blended. Set aside. (THIS IS THE FLAN MIXTURE)

Prepare cake mix as directed on the box, adding the remaining 2 teaspoons of vanilla. Pour batter over caramelized sugar in the pan. Slowly pour flan mixture over batter. Cover pan with foil sprayed with no stick cooking spray.
Chocoflan Continued...

Directions:
Carefully pour hot water into the roasting pan to come halfway up the sides of the Bundt pan. Bake for 1 hour or until a toothpick inserted near the center comes out clean.

Transfer Bundt pan from water bath to wire rack. Remove foil and cool for at least 2 hours before serving.
Honey Bun Cake

Ingredients
1 (15.25-ounce) package of yellow cake mix
4 large eggs
¾ cup of vegetable oil
1 cup of sour cream
1 cup of brown sugar
1 tablespoon of cinnamon
2 cups of powdered sugar
¼ cup of milk
2 teaspoons of vanilla extract
Honey Bun Cake Continued...

Directions:
Preheat the oven to 325° and spray a 9x13 inch baking dish with cooking spray.
In a large bowl, stir together cake mix, eggs, vegetable oil and sour cream until smooth.

Pour half of the cake batter into the prepared pan and smooth it out.
Stir together brown sugar and cinnamon in a bowl.
Sprinkle evenly on top of cake batter.
Cover with remaining cake batter, spreading evenly.
Run a knife in a swirling pattern through the cake batter.

Bake for 30 to 35 minutes.
In a medium bowl, whisk together powdered sugar, milk and vanilla. Pour over hot cake. Let the cake cool for 20 minutes before cutting.

Shared by Tina Dalton
Chocolate Crinkle Cookies

Ingredients

2 cups of semisweet chocolate chips, divided
2 tablespoons of butter, softened
1 cup of sugar
2 large egg whites, room temperature
1 ½ teaspoons of vanilla extract
1 ½ cups of all purpose flour
1 ½ teaspoons of baking powder
¼ teaspoon of salt
¼ cup of water
½ cup of confectioners’ sugar
Chocolate Crinkle Cookies Continued...

Directions:

Melt 1 cup of chocolate chips in the microwave. Stir until smooth and set aside. Beat butter and sugar until crumbly for about 2 minutes. Add egg whites and vanilla; beat well. Stir in melted chocolate.

In another bowl, whisk together flour, baking powder and salt. Gradually add butter mixture alternately with water. Stir in remaining chocolate chips. Refrigerate, covered until easy to handle (2 hours).

Preheat the oven to 350°. Shape dough into 1 inch balls. Roll in confectioners’ sugar. Place 2 inches apart on baking sheets coated with cooking spray. Bake until set (10-12 minutes). Remove from wire racks to cool.

Shared by Brittany Bagwell
Appetizers & Others
Turkey or Ham Delight

Ingredients

- Turkey or Ham
- Plain Cream Cheese
- Pickle

Directions:

Lay a piece of ham/turkey flat and spread cream cheese on the ham/turkey. Add the pickle and roll the pickle up in the ham/turkey.

ENJOY!
Pumpkin Dip

Ingredients

1 cup of pumpkin
8 oz cream cheese
½ tsp of cinnamon
1 ¾ cup of powdered sugar
2 Tbsp of brown sugar
1 ½ tsp of pumpkin spice
Pumpkin Dip Continued...

Directions:

Use a large bowl and beat cream cheese until fluffy. Add the cup of pumpkin and brown sugar and stir until creamy. Slowly add the powdered sugar, cinnamon and pumpkin spice and continue to stir until creamy.

Place mixture in an airtight container and store in the refrigerator until ready to serve.

Dip can be served with ginger snaps, graham crackers, apple slices or pretzels.

Shared by Tracy Huntley
Pumpkin Cheesecake Dip
Pumpkin Cheesecake Dip Continued...

Ingredients

8 oz cool whip
8 oz cream cheese
15 oz can pumpkin puree
1 teaspoon of cinnamon
1 teaspoon of clove
Graham crackers/ginger snap cookies

Directions:
In a stand mixer, whisk cream cheese. Add pumpkin puree and whisk with whisk attachment on speed 2 until well incorporated.
Add cool whip and whisk as well until light and fluffy.
Fold in the cinnamon and clove
Place in the refrigerator until ready to serve. Serve with graham crackers/ginger snap cookies.

Shared by Kaliyah Marshall
Cheesy Bread

Ingredients

Premade pizza crust
½ stick of butter
Minced garlic
Parmesan cheese
Mozzarella cheese
Parsley flakes (optional)

Directions:
Lay your premade pizza crust on a baking sheet. Melt the butter using the microwave and add the minced garlic to the butter. Pour and spread the butter and garlic over the pizza crust. Add your parmesan and mozzarella cheese. Add your parsley flakes if used. Bake at 425° for 10-15 minutes. Pizza sauce or ranch sauce are great dipping sauces.

Shared by Kaliyah Marshall
Crockpot Sausage or Hamburger Dip

Ingredients

1 lb of sausage or hamburger
8 oz cream cheese (block)
One 16 oz jar of salsa
Tortilla chips (optional)

Directions:

Cook the sausage/hamburger on the stovetop and drain.
Place all ingredients in a crockpot.
Cook on the “high setting” until the cream cheese has melted.
Stir to make sure all ingredients are blended well.
Decrease setting on crockpot to the “warm setting” until ready to serve.
Can be eaten with tortilla chips.
Good ole Cornbread

Ingredients

2 cups of cornmeal
1 cup of milk
2 eggs
2 tablespoons of melted butter
2 tablespoons of cooking oil
½ cup of sugar
Good ole Cornbread
Continued...

Directions:

Mix together in a bowl.
Preheat the oven to 400°.
Add mixture in a deep dish pan and place in the oven for 15-25 minutes or until the top is lightly browned.
Make sure the top is golden brown or the toothpick inserted in the middle comes out clean.
Let cool and then serve.

Shared by Larencia Bethea
Momaw's Rolls

Ingredients

1 pkg (8 oz.) cream cheese
1 pkg (16 oz.) Neese’s regular sausage
1 pkg (12 ) of dinner rolls

Directions:
Cook the sausage and drain well.
Place the cream cheese in a bowl and microwave for 45-60 seconds.
Put the drained sausage in the bowl with the cream cheese and mix well.

Cut your rolls across the middle and remove the entire top layer. Spread the sausage mix across the bottom layer and place the top layer back on top.

Place the rolls in a baking pan and heat in the oven on 250° for 20-30 minutes.

Remove from oven & cool.
Hot Apple Cider

Ingredients

1 gallon apple cider
1 cup of brown sugar
1 tsp of allspice
1 tsp of cloves
3 inch stick of cinnamon
Dash of nutmeg
Orange wedges

Directions:

Combine the above ingredients in a large saucepan.
Slowly bring to a boil.
Cover and simmer for 20 minutes or put in a coffee pot.
Serve in mugs with a clove studded orange wedge in each.
Cheesesteak Egg Rolls

Ingredients

2 pound of thin skirt steak
1 pack of egg roll shells
1 egg
1 bag of mixed shredded cabbage
1 bag of Mozzarella cheese
1 jalapeno (diced)
1 onion
Garlic powder
Onion powder
Salt & pepper
1 tbsp of butter

Directions:

Cut steak into thin strips. Use a medium size non-stick pan with a tablespoon of butter. Let the butter melt then add the steak, garlic powder, onions and jalapeno. Render the fat and allow the meat mix to cool.
Cheesesteak Egg Rolls
Continued...

Place the egg roll shell flat on the table. Use the egg and mix it with 3 drops of water in a bowl. Use your fingers to wet the 2 sides of the egg roll wrap.

Add the tablespoons of the meat mix and as much cabbage as you would like to the egg roll wrap. Sprinkle Mozzarella cheese, then fold the egg roll (the pull and tuck method works best).

Once the egg roll has been prepared, place it in the refrigerator for about 5-10 minutes.

Slice egg rolls into portions. Heat oil in a pan and place the egg rolls in the pan to cook for no more than 5 minutes.
Cheesesteak Egg Rolls
(Spicy Aioli Sauce)

Spicy Aioli Sauce (Optional)-2 tbsp of spicy mustard, chilli powder and 2 drops of honey. Whisk all together in a small bowl.
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LCS thanks you for your willingness and your contributions to the first LCS Parent-Community Cookbook. This cookbook will only be provided online at this time. Should print and fundraising options become available, LCS will publicize information regarding print and purchase.

Thank you so much!

We APPRECIATE OUR PARENTS & OUR COMMUNITY!

Note: The images used in this cookbook do not reflect the actual images of the dish after recipe is followed.