

Harrison Family Cooking  
Volume 4

By Candace June

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ALSO AVAILABLE BY CANDACE JUNE:  
HARRISON FAMILY COOKING VOLUME 1, 2 & 3 AND HARRISON FAMILY DESSERTS.

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## BREAKFAST

## EVERYDAY BUNS

6 large eggs  
9 cups of warm not hot water  
1 cup of liquid honey  
1 cup of melted butter ( slightly cooled)  
16 cups of flour (sifted)  
6 Tbsp yeast  
3 Tsp salt

In a large metal bowl, beat eggs. Add the warm water, liquid honey and melted butter to the eggs. Add the 8 cups of sifted flour and blend with an electric hand mixer. In a separate bowl, add the rest of the 8 cups of sifted flour. Add 3 Tsp of salt. Stir the flour and salt together well and then add it to the dough mixture. Add just enough to make the dough soft. Place a towel over the metal bowl and let dough rise in a warm place for 15 minutes. Push dough down with your hands, re-cover and let rise for another 15 minutes. Form into 3 inch balls and place onto a baking sheet. Allow the buns to rise for an additional hour. Pre-heat oven to 375 F, bake buns for 15 minutes. Remove from oven and brush butter onto the tops of the buns. Serve.

## BISCUITS

2 cups flour (sifted)  
2 Tbsp granulated white sugar  
1 Tbsp baking powder  
½ Tsp baking soda  
½ Tsp salt  
1 cup sour milk (add 1 Tbsp vinegar to the milk to make it sour)  
1 large egg (beaten)  
¼ cup butter or margarine

In a large bowl, mix all the dry ingredients together. Then cut in the ¼ cup of butter or margarine to the dry mixture. Add the sour milk and the egg. Knead the mixture about 25 times on a floured counter or board. Roll out dough and cut into rounds. Bake in a pre-heated 350F oven until golden brown. Serve.

## SPICED BUNS

1 Tbsp yeast  
¼ cup of warm water  
2 cups of warm 2% milk  
½ cup vegetable oil  
¾ cup granulated white sugar  
2 large eggs  
¼ Tsp ginger  
¼ Tsp cloves  
½ tsp cinnamon  
1 Tsp salt  
6 to 7 cups of flour (sifted)  
½ cup of raisins (optional)

In a small bowl, mix together the yeast and warm water. Allow the yeast to dissolve. In a large bowl, mix together the milk, oil, sugar and eggs. Then add the yeast and spices and salt. Knead in the flour to make soft dough. Add raisins if you choose too. Shape into buns and place into a greased baking pans. Let buns rise for an hour and a half. Bake in a pre-heated 400F oven for 20 minutes. Remove from oven and let cool. Serve.



## MY GRANDPA'S PANCAKES

( MAKES 12 TO 16 PANCAKES )

2 cups flour ( sifted )  
2 Tsp baking powder  
1 Tsp salt  
4 Tsp sugar  
2 eggs ( beaten )  
2 Tbsp vegetable oil  
2 cups milk  
½ Tsp cinnamon

In a large bowl, combine all the dry ingredients. In another bowl, combine all the wet ingredients. Gradually, blend the wet ingredients into the dry ingredients. Stir, until batter is nice and lumpy. Heat frying pan or griddle to medium heat. Spoon into 4 inch sized pancakes onto a slightly greased frying pan or griddle. Allow pancakes to get bubbly and then flip. Cook for another 2 to 3 minutes, until the cake feels spongy.

## PUMPKIN PANCAKES

1¼ cup flour  
2 Tsp granulated white sugar  
2 tsp baking powder  
½ Tsp cinnamon  
½ Tsp ground ginger  
½ Tsp salt  
Pinch of nutmeg  
Pinch of ground cloves  
1 cup 2% milk  
6 tbsp canned pumpkin puree  
2 tbsp melted butter  
1 egg

Once again, follow the steps of the pancake recipe. In a large bowl, blend together all the dry ingredients and in another bowl, mix the wet ingredients together. Then, slowly add the wet ingredients into the dry. Stir well! Heat frying pan or griddle to medium heat. Slightly grease the frying pan or griddle. Spoon into a decent sized pancake. Cook for 3 minutes than flip and cook for another 3 minutes. Serve!

## BAKED FRENCH TOAST

1 loaf of French bread  
1- 8 Oz package of cream cheese  
3 large eggs  
1 cup 2% milk  
¼ cup maple syrup

Slice French bread into 8 to 10 1 inch slices. Beat together in a bowl, the cream cheese with an electric hand mixer until nice and smooth. Add the eggs, milk, and maple syrup. Blend well! Dip bread slices into the cream mixture and place in a large casserole dish. Pour the remaining cream mixture over the bread. Let it sit over night in the fridge. Pre-heat the oven to 425F. Place slices of soaked bread onto a greased baking sheet. Bake in oven for 20 minutes and then flip bread and bake to a nice golden brown. Serve with maple syrup.

## WAFFLES

1½ cup of flour  
2 Tbsp granulated white sugar  
1 Tbsp baking powder  
½ Tsp salt  
2 large eggs ( beaten )  
1½ cups 2% milk  
¼ cup butter ( melted )

In large bowl mix all the dry ingredients together. Stir well! Make a well in the centre of the dry ingredients. In a separate bowl, beat the eggs until frothy. Stir in milk and melted butter. Pour into the well you created in the dry ingredients. Blend until smooth. Fill hot waffle iron according to its manual. Bake until it stops steaming. Serve.

## BRAN MUFFINS

$\frac{1}{4}$  cup margarine  
 $\frac{1}{2}$  cup brown sugar ( packed )  
 $\frac{1}{4}$  cup molasses  
2 large eggs  
1 cup 2% milk  
 $1\frac{1}{2}$  cup Bran  
 $\frac{3}{4}$  Tsp salt  
1 cup flour  
 $\frac{1}{2}$  Tsp baking soda  
!  $\frac{1}{2}$  Tsp baking powder  
 $\frac{1}{2}$  cup raisins ( optional )

In a medium sized bowl, blend the margarine and brown sugar together well. Then add molasses and the eggs. Mix well! Add the milk and bran to the mixture. In another bowl, sift together the flour, salt, baking soda and baking powder and then stir it into the wet ingredients. Finally, add the raisins if you choose to use them. Spoon batter into a muffin tin, equally. Bake at 400F for 15 to 20 minutes. Remove and let cool.

## CRANBERRY DELIGHT MUFFINS

1½ cups of chopped fresh or frozen cranberries  
1¼ cup granulated white sugar  
3 cups flour  
1½ Tsp baking powder  
½ Tsp salt  
½ cup butter  
2 large eggs ( beaten )  
1 cup 2% milk  
1 cup pecans (chopped )  
1 Tbsp orange peel ( grated )

In a bowl, toss the cranberries in ¼ cup of the granulated sugar and set aside. In a large bowl, blend together the flour, baking powder, salt and the remaining cup of granulated sugar. Cut in the butter until the mixture resembles crumbs. Add the eggs to the milk and mix well, then stir it into the mixture until it is just moistened. Lightly stir in the pecans, grated orange peel and the cranberries. Spoon batter into muffin tins to 2/3 full. Bake in a 400F oven for 20 to 25 minutes. Remove and let cool.

## VEGETABLES

## CREAMY STUFFED MUSHROOMS

24 large fresh white mushrooms  
4 Oz cream cheese ( softened )  
¼ cup grated fresh parmesan cheese  
1 finely chopped green onion  
Pinch of dill  
Pinch of salt  
Pinch of garlic powder

Remove stems from the mushrooms. Chop stems and place in a bowl. In a separate bowl, mash cream cheese and parmesan cheese. Add green onion, mushroom stems , salt, dill and garlic powder. Pout mushroom caps on an un-greased baking sheet. Spoon stuffing into each mushroom cap. Broil mushrooms, in the oven until golden brown.



## SPRING SALAD

1 package of spring greens lettuce  
1/4 cup dry cranberries  
1/3 cup feta cheese  
1/4 cup red onion ( chopped )  
1/4 cup cashew nuts ( chopped )  
1/2 a green pepper ( chopped )  
1/2 cup grape tomatoes  
Poppy seed dressing

In a large bowl, add all the salad ingredients. Except, the poppy seed dressing. When ready to serve, lightly add the dressing to the salad to your desired amount and taste.

## ZUCCHINI CORN BAKE

1 large onion ( chopped )  
1 garlic clove ( minced )  
2 Tbsp vegetable oil  
4 medium zucchini's ( cubed )  
¼ tsp salt  
Dash of pepper  
2 341ml/12 fl oz cans of corn  
1 cup Monterey Jack cheese ( grated )

First, in a frying pan. Add the 2 Tbsp of vegetable oil and heat on a medium temperature. Saute the chopped onions until slightly caramelized. Remove from heat. Mix together all the ingredients except for the Monterey Jack cheese. Put the ingredients in a casserole dish and spread the cheese over top. Bake in a 325F oven for 30 minutes.

## CUCUMBER SALAD

2 medium cucumbers  
¼ cup apple cider vinegar  
2 Tbsp white granulated sugar  
½ tsp salt  
½ tsp dry mustard  
Dash of ground black pepper

Slice the cucumbers into ¼ inch rounds and place into a medium sized bowl.. In another bowl, mix together the apple cider vinegar, sugar, salt and mustard. Pour dressing over the cucumbers and sprinkle pepper over it. May be served immediately or placed in fridge.

## MARINATED TOMATOES

6 ripe tomatoes of your choice ( sliced )

½ cup vegetable oil

¼ cup white vinegar

1 tsp salt

¼ tsp pepper

½ tsp oregano

½ tsp basil

½ cup crumbled Feta cheese

Place tomatoes in a flat dish, combine the rest of the ingredients in another bowl. Pour over the tomatoes and place into the fridge for 4 hours. Sprinkle Feta cheese over top. Serve with toast or warm bread.

DINNER

## CORN CHOWDER

1 cup of fresh corn or canned niblets  
1 small onion ( chopped )  
1 small potato (cubed)  
2 tsp butter  
Dash of paprika  
 $\frac{1}{4}$  tsp salt  
Dash of pepper  
2 Tbsp water  
1 cup of 2% milk  
 $\frac{1}{4}$  tsp honey  
1 bay leaf

In a saucepan, saute the onions and potato in the 2 tsp of butter, until lightly brown. Add the paprika, salt, pepper and water. Cover pan with a lid and simmer for 10 minutes. Remove lid and add the corn, milk, honey and the bay leaf. Place lid back on and slowly simmer for 20 minutes and then remove bay leaf. Makes 2 servings.

## BROCCOLI SOUP

¼ cup butter  
¼ cup celery ( chopped )  
1 small onion ( finely chopped )  
1/3 cup flour  
4 chicken bouillon cubes ( crushed )  
3 cups boiling water  
1 head of broccoli (finely chopped )  
2 cups 2% milk  
¼ tsp nutmeg  
¼ tsp pepper  
½ graded cheddar cheese

In a large saucepan, melt the butter. Saute the celery and onion for 5 minutes. Stir in flour. Cook for another 2 minutes. Add the chicken bouillon to the 3 cups of boiling water and slowly add it to the celery and onion mixture. Simmer over a medium heat until slightly thickened and remove from heat. Add the finely chopped broccoli to the celery and onion mixture. Then add the milk and spices. Reheat until broccoli is nice and soft. Serve and sprinkle cheddar cheese over top.

## CHICKEN AND LEEK CASSEROLE

1 lb or 500 grams of leeks  
1 lb or 500 grams of boneless chicken ( cooked )  
3 tsp butter  
2 tbsp flour  
2 cups chicken stock  
2 cups 25 milk  
½ tsp dry mustard  
½ tsp pepper  
4 tbsp cheddar cheese ( grated )  
1 tbsp dry bread crumbs

Cut the leeks in half and then ¼ length way. Place in a greased casserole dish. Cut the cooked chicken into cubes and place over the leeks. Melt 2 Tbsp of the butter in a pan, mix in the flour over a medium heat. Slowly stir in the chicken stock and bring to a boil. Then reduce heat and simmer until sauce thickens. Add the dry mustard and pepper. Pour sauce over the chicken and leeks. In a small frying pan melt the last 1 Tbsp of butter and add the bread crumbs and grated cheddar cheese. Sprinkle over top of the casserole. Bake in a 350F oven for 40 minutes. Serve.



## WINTER STEW

3 Tbsp vegetable oil  
1 and a half pounds of stewing beef cubes  
2 medium sized onions ( chopped )  
2 carrots (peeled and sliced )  
1 parsnip (chopped )  
1 turnip ( chopped )  
1 celery stock ( chopped )  
2 Tbsp flour  
1-8oz can of tomatoes  
½ tsp Italian seasoning  
1 tsp dry mustard  
2 cups of beef stock  
¼ tsp ground pepper  
2 tbsp Sherry

Heat vegetable oil in a large saucepan. Add the beef cubes. Saute until nice and brown. Remove the beef from the pot and add the vegetables to the pot. Saute for 5 minutes. Stir in the flour.

Keep stirring. Cook for another 5 minutes until flour is brown. Add the untrained can of tomatoes, Italian seasoning, dry mustard and beef stock. Bring to a boil. Cook until thickened. Season with pepper. Add the beef back to the pot and cover pot with a lid and simmer for 2 hours until the beef is tender.

## BEEF AND BROCCOLI

1 pound of beef strips  
1 Tbsp soy sauce  
Dash of pepper  
1 tbsp of cornstarch  
4 drops of sesame oil  
4 Tbsp peanut oil  
1 pound of fresh broccoli ( coarsely chopped )  
½ tsp salt  
¼ cup water  
2 garlic cloves ( minced )

Marinate the beef strips in the soy sauce, pepper, sesame oil and cornstarch for 20 minutes. Heat 2 tbsp of the peanut oil in a wok or skillet. Add the broccoli, salt and water. Stir, and cover with a lid. Cook on high heat for 5 minutes. Remove from wok or skillet. Heat up the other 2 Tbsp of peanut oil, on a high heat. Brown the garlic for a minute and then add the beef. Fry until the meat is cooked. Add the broccoli mix back to the wok and warm it up. Serve with rice or chow mein noodles.

## AWESOME MEATLOAF

2 eggs ( beaten )  
½ cup tomato juice  
¾ cup soft bread crumbs  
2 Tbsp parsley  
¼ tsp salt  
½ tsp oregano  
1 garlic clove ( minced )  
2 lbs of regular ground beef  
6 oz of cooked ham ( sliced )  
6 tbsp of mozzarella cheese ( shredded )  
¼ tsp pepper

In a large bowl, combine eggs and the tomato juice together. Stir in the bread crumbs, parsley, oregano, salt, pepper and minced garlic. Add the ground beef and mix together well! In 2 loaf pans, equally divide the ground beef mixture. Add the slices of ham to the top of each loaf. Bake in a 350F oven for an hour and a half. Slice the mozzarella cheese and place over the cooked loafs and heat in oven for 5 to 10 minutes. Until, cheese is melted. Serve with a vegetable or salad etc.

## SHRIMP STIR FRY

2 Tbsp cornstarch  
¾ cup cold water  
2 Tbsp light soy sauce  
3 cloves of garlic ( minced )  
½ tsp fresh grated ginger  
2 cups fresh broccoli ( chopped )  
2 Tbsp olive oil  
1 red pepper ( seeded and julienne )  
3 green onions ( chopped )  
1 pound of uncooked shrimp ( remove tails and de-veined )  
1 cup of oriental vegetables ( thawed )  
¼ cup of peanuts ( optional )

In a bowl, blend together the cornstarch and water until smooth. Slowly add the water to the cornstarch to form a paste at first. It will help the cornstarch from clumping. Then add the soy sauce, 1 clove of garlic and the ginger to the mixture. Set aside. Heat, skillet or wok at medium heat. Add the 2 Tbsp of olive oil to the pan and add the broccoli. Fry for 3 minutes. Then add the red pepper and green onions. Fry for another 3 minutes. Add the shrimp, oriental vegetables and the last 2 garlic cloves. Fry for another 3 minutes. Stir in the cornstarch mixture and peanuts. Bring to a boil so that the sauce thickens, stir for two minutes and serve. Great, with white rice or noodles.

## CHICKEN WITH MUSHROOMS

3 chicken breast ( boned and skinned )  
Pinch of salt  
Pinch of pepper  
¼ cup flour  
2 eggs ( beaten )  
2 Tbsp water  
2 tbsp butter  
2 Tbsp vegetable oil  
½ cup chicken broth  
¼ cup white wine  
1 cup of heavy cream/ whipping cream  
2 Tbsp lemon juice  
10 large mushrooms ( sliced )

First, season the chicken breasts with salt and pepper. In one bowl beat together the 2 eggs and the 2Tbsp of water. In another bowl, add the ¼ cup of flour. Coat the chicken lightly with the flour first and shake off any excess flour. Then dip into the egg mixture and then recoat the breast with the flour. In a large frying pan, heat the butter and the vegetable oil together. Add the chicken breasts. Fry on both sides until nice and browned. Remove chicken from pan and keep it warm. Keep pan at a medium heat and remove any grease from the pan. Deglaze the pan by adding the chicken broth and white wine to the pan. Cook liquid until it has thickened. Add the heavy cream and let it reduce. Season, with salt and pepper, and the 2 Tbsp of lemon juice. Add the chicken and mushrooms back to the frying pan. Cook for another 10 minutes and serve.

## FAST PASTA

2 cups cherry tomatoes ( cut in half )  
½ cup fresh basil ( chopped )  
2 cloves of garlic ( minced )  
3 Tbsp olive oil  
Pinch of salt  
Pinch of pepper  
2 cups penne pasta  
1 cup Mozzarella cheese ( grated )

6 hours before you plan to have the meal, in a bowl, combine together the tomatoes, basil, garlic, olive oil, salt and pepper. Cover and let marinate. When you are ready to have the meal, cook the penne pasta to the instructions on the package. Drain pasta and add the tomato mixture and top with cheese. Cover and allow the cheese to melt. Serve.

## CHICKEN POT PIE

1 ½ cups of carrots ( peeled and chopped )  
1 cup celery ( chopped )  
2 cups of potatoes ( peeled and diced )  
1 small onion ( peeled and chopped )  
3 cups cooked chicken ( cut up )  
1 can of cream of chicken soup  
1/3 cup flour  
½ tsp salt  
¼ tsp pepper  
2 cups chicken broth  
Pre bought pastry dough from store

In a large pot, boil carrots and potatoes until they are tender. Drain. Add the vegetables to a round deep casserole dish. Then add the 3 cups of chicken and set aside. In another pot mix together the chicken soup, flour, salt, pepper and chicken broth. Heat at a medium heat until it bubbles. Stir until well blended and has thickened. Pour over the chicken and vegetables. Top with the pre-made pastry. Place into a 400F oven for 30 minutes or until the pastry is baked.

## TORTILLA CANNELLONI

2/3 cup miracle whip or mayo  
1/4 cup flour  
2 cups milk  
1/2 cup fresh parmesan cheese ( grated )  
2 cups cheddar cheese ( grated )  
6 boneless chicken breasts ( cooked and diced )  
1/4 cup salsa of your choice  
12 flour tortillas

In a medium sauce pan, blend together, flour and mayo. Then whisk in the 2 cups of milk. Cook mixture over a medium heat until it comes to a boil. Stir in the parmesan cheese and the 2 cups of the cheddar cheese. Place 1 cup of the cheese sauce aside.

Stir in the chicken and salsa into the remaining cheese sauce. Spoon mixture into tortillas and roll them. Place into casserole dish and spoon the 1 cup of cheese sauce that was set aside over the top of the tortillas. Bake in the oven at 375F for 30 minutes. Serve.



## PINEAPPLE CHICKEN

3 chicken breasts  
1 can of pineapple cubes  
½ red pepper ( chopped )  
½ green pepper ( chopped )  
Juice from pineapples  
2 Tbsp white vinegar  
4 Tbsp brown sugar  
1 tsp soy sauce  
1 Tbsp cornstarch  
2 Tbsp vegetable oil  
Pinch of salt  
Pinch of pepper

Heat a frying pan and add the 2 Tbsp of vegetable oil. Add the chicken breasts and thoroughly cook the chicken. Remove from pan and chop into bite size pieces. In a measuring cup add the juice from the pineapple can and then fill with water to equal 1 cup. In a pot add the pineapple juice mixture, vinegar, brown sugar, soy sauce, salt, pepper, cornstarch, red pepper and the green pepper. Bring to a boil, cook until it thickens. Remove from heat and pour over chicken. Serve with white rice.

## TURKEY CASSEROLE

½ cup butter  
1 package of stove top stuffing  
2/3 cup miracle whip or mayo  
1 can of cream of mushroom soup  
1 cup of fresh baby carrots ( chopped )  
½ cup frozen peas  
2 cups of cooked turkey ( chopped )  
3 green onions ( chopped )

Pre-heat oven to 350F. In a pot, melt the ½ cup of butter and add the package of stuffing. Mix well. Reserve one cup of the stuffing aside. In a bowl, combine the mayo and mushroom soup together. Stir in the carrots, peas, turkey and green onions and stuffing. Add to a casserole dish and top with the 1 cup of stuffing. Bake for 45 minutes or until carrots are tender.

## SALMON BALLS

1 can of salmon ( drained and remove bones )  
1-8 oz package of cream cheese  
1 Tbsp lemon juice  
1 Tbsp onion ( finely chopped )  
2 tsp horseradish  
¼ tsp salt  
¼ tsp Worcestershire sauce

In a bowl mix all the ingredients together and put in the fridge overnight to marinate. When ready to serve the next day, form the mixture into 1 inch balls. Serve.

## MEXICAN DIP

2 - 4 oz cans of black olives ( drained and chopped )  
2- 4 oz cans of green chili peppers ( drained and chopped )  
2 Roma tomatoes ( seeded and chopped )  
8 green onions ( chopped finely )  
2 cloves of garlic ( minced )  
2 tsp olive oil  
2 tsp red wine vinegar  
1 tsp pepper  
Pinch of salt

In a large bowl, mix together all the ingredients and place in fridge overnight. Serve with tortilla chips.

## DESSERT

## TIRAMISU

48 soft lady fingers or 1 pound cake ( sliced into 3 layers )  
2/3 cup cold coffee  
2 - 8oz packages of cream cheese  
1 can - 300ml condensed milk  
4 tsp rum extract  
1 liter of whipped cream  
1 piece of semi sweet chocolate ( grated )

Line the bottom of a large glass bowl with  $\frac{1}{4}$  of the lady fingers or one layer of pound cake. Then brush  $\frac{1}{4}$  of the coffee onto the fingers or cake. In another bowl, with an electric hand mixer. Blend together the cream cheese and slowly add the condensed milk and rum extract. Beat until fluffy. Fold in the whipped cream. Spoon  $\frac{1}{4}$  of the mixture onto the lady fingers or cake and sprinkle with some chocolate. Repeat cycle until you run out of ingredients. Chill overnight.

## RASPBERRY CAKE

2 cups flour  
½ tsp salt  
1 tbsp baking powder  
1 cup 2% milk  
1/3 cup butter ( softened )  
1 cup granulated sugar  
1 egg  
1 tsp vanilla  
3 ½ cups fresh raspberries

## GLAZE

1 ½ cups icing sugar  
2 Tbsp cream  
1 tsp vanilla

In a medium bowl, combine together the flour, salt and baking powder. And set aside. In a large bowl, cream together the butter, granulated sugar, egg, 1 tsp vanilla. Add the flour mixture and add the 1 cup of milk. Blend well into a batter. Spread into a well greased 9x13 bake pan. Sprinkle raspberries over the top of the batter and bake in a 350F oven for 35 minutes or until cake is cooked in the center. Remove from oven and let cool. In a bowl combine the glaze ingredients together and drizzle over cake. Serve.

## CHERRY SQUARES

½ cup melted butter  
1 cup brown sugar  
1 egg ( beaten )  
1 cup flour  
1 tsp baking powder  
¼ tsp salt  
1/3 cup fresh or dried cherries ( chopped )

## ICING

1 ½ cups icing sugar  
2 Tbsp butter  
½ tsp almond extract  
2 Tbsp cherry juice

In a large bowl, combine together the melted butter and brown sugar. Blend well. Next add the egg and blend again. Now slowly add the flour, baking powder and salt to the mixture. Stir until batter is nice and mixed. Finally, blend in the cherries. Pour batter into a 7x7 baking dish. Bake in a 350F oven for 30 minutes. Meanwhile as the squares are baking. In a small sauce pan, melt the 2 Tbsp of butter and then add the icing sugar. Stir together and then blend in the 2 Tbsp of cherry juice. When squares are done baking, remove from oven and let cool. Spread the cherry icing over evenly over the squares. Either serve immediately or chill.



## PECAN RAISIN TARTS

24 pre-made tart shells  
3 eggs  
1 cup corn syrup  
2/3 cup granulated sugar  
2 tbsp melted butter  
1 tsp vanilla extract  
1 ½ cups pecans ( chopped )  
1/3 cup raisins

Place the tarts shells on a flat bake sheet. In a large bowl, beat the 3 eggs slightly. Add the corn syrup, granulated sugar, melted butter and vanilla extract. Stir mixture till it is fully blended. Finally, stir in the pecans and raisins. Pour batter into tart shells. Bake tarts in a 350F oven for 25 minutes. Remove from oven and let cool.

## FRUIT ROLL

½ cup dates  
½ cup candied cherries  
¼ cup candied pineapple  
½ cup raisins  
¼ cup cashews  
Pinch of salt  
¼ cup coconut  
½ cup granulated sugar

Place dates, candied cherries, candied pineapple, raisins, cashews, coconut and salt in a food processor. Mix well. Add a little water if needed to make it stick together. Remove mixture from the food processor and place on a sheet of wax paper. Roll into a log 2 inches in diameter. Then roll the log in the ½ cup of granulated sugar. Remove excess sugar. Chill for 5 hours and then slice.

## EASY CHEESE CAKE

2 ½ cups graham crumbs  
½ cup granulated sugar  
½ cup melted butter  
1 can of cherry pie filling  
1-8 oz package of cream cheese ( softened )  
1 ½ cups icing sugar  
1 large package of pre-made whipped cream  
1 cup 2% milk

In a bowl, combine the graham crumbs, melted butter and granulated sugar. Press the crumb mixture firmly into a 9x13 baking pan. Then bake the crust in the oven at 375F for 9 minutes. Remove from oven and cool. While crust is cooling, blend together in a large bowl, the cream cheese and icing sugar. In a separate bowl, whip the milk into the whipped cream and then mix it into the cream cheese mixture. Blend well. Spread cream cheese mixture over the cooled graham crumb crust. Finally, spread the cherry pie filling over the cream cheese. Place in fridge and chill overnight. Serve.

## BUTTERSCOTCH PIE

1 pre-made pie shell  
½ cup flour  
1 cup brown sugar ( packed )  
2 ½ cups of 2% milk ( hot )  
4 eggs ( separated )  
3 Tbsp butter  
1 tsp vanilla extract  
1/3 cup granulated sugar

First cover the pie shell in tin foil and bake in a 400F oven for 15 to 20 minutes. Remove tin foil and bake for another 8 to 10 minutes until crust is lightly browned. Remove from oven and let cool. In a large sauce pan, mix together the brown sugar and flour. Slowly stir in the 2 ½ cups of milk. Cook at a medium heat. Stirring constantly for 5 minutes or until the mixture has thickened. Reduce the heat to low and cook 5 minutes longer. Constantly, stirring. In a bowl, beat the egg yolks and add some of the hot mixture to the eggs to temper them and then add the eggs right into the main mixture. Mix well. Cook for another 2 minutes. Finally stir in the butter and vanilla. Mix well. Pour mixture into pie crust. In a bowl, beat together the egg whites and 1/3 cup granulated sugar to form a meringue. Beat till soft peaks form. Mound the egg white on top of the pie. Bake pie in a 350F oven for 10 minutes or until golden.

## CHOCOLATE CHEESE CAKE

1 cup of chocolate graham crumbs  
3 Tbsp melted butter  
3- 8oz packages of cream cheese ( softened )  
 $\frac{3}{4}$  cup granulated sugar  
3 large eggs  
2 packages white chocolate ( 170 grams each )  
1 package of bittersweet chocolate ( 170 grams )

In a medium bowl, mix together the chocolate crumbs, melted butter. Press into a 9 inch cheese cake pan. In another bowl, add cream cheese and granulated sugar. Blend together with an electric hand mixer. One by one mix in the eggs. Make sure it is mixed well. Remove half of the batter and place it into another bowl. Melt 3 squares of the white chocolate and add it to one bowl of cream cheese mixture. Blend well. In the second bowl of cream cheese mix blend in 3 melted bittersweet chocolate squares. Mix well. Spread evenly white chocolate cream cheese batter over the top of the graham crumb crust and then evenly spread the bittersweet chocolate cream cheese batter over the white chocolate mixture. Bake in a 450F oven for 35 minutes or until the center of the cake is barely firm. Remove from oven and let cool fully. Run knife around the edge of the cake and remove the side of the pan. For the topping, melt the rest of the white chocolate in a saucepan with 3 Tbsp of icing sugar over a low heat until nice and smooth. Cool for 5 minutes and spread over cake. Melt the rest of the bittersweet chocolate and drizzle over the white chocolate and use a knife to swirl the icing. Chill for 2 hours and serve.

