

Valerie Florstedt

)

Crumb cake

Cake:

Combine together -

2 cups flour

$\frac{3}{4}$ cup sugar

2 tsp baking powder

$\frac{1}{2}$ tsp salt

Beat thoroughly - then add to dry ingredients -

1 egg

$\frac{3}{4}$ cup milk

$\frac{1}{4}$ cup vegetable oil

Put mixture into 9x13 greased baking pan

Topping:

Beat well - then sprinkle evenly over batter

1 stick + 3 TBS butter/melted

1 $\frac{1}{2}$ cups sugar

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

2 tsp cinnamon

Bake 30 - 40 minutes OR when edges are golden and an inserted toothpick come out clean.

Cooks Notes:

I add a few drops of almond extract and half/half not milk for the batter

I use 2 $\frac{1}{2}$ tsp cinnamon plus $\frac{1}{2}$ tsp nutmeg in the topping

Marie DeAngelis:

Link to **Orzo salad recipe**

Marie omitted the nuts and added grilled chicken

<https://www.foodnetwork.com/recipes/giada-de-laurentiis/tri-colore-orzo-recipe-1948079>

RECIPE COURTESY OF GIADA DE LAURENTIIS

Tri-Colore Orzo

269 Reviews

- Level: Easy
- Total: 40 min
- Prep: 15 min
- Inactive: 15 min
- Cook: 10 min
- Yield: 4 to 6 servings

Ingredients



- 1 pound orzo pasta
- 3 tablespoons extra-virgin olive oil, plus 1/4 cup
- 2 cups fresh arugula (about 3 ounces)
- 3/4 cup crumbled ricotta salata cheese (or feta cheese)
- 1/2 cup dried cherries
- 12 fresh basil leaves, torn
- 1/4 cup toasted pine nuts
- 3 tablespoons lemon juice

1 1/2 teaspoon salt

1 teaspoon freshly ground black pepper

Directions



WATCH

[Watch how to make this recipe.](#)

1. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta and put the pasta on a large cookie sheet. Drizzle the pasta with 3 tablespoons olive oil, toss, spread out, and set aside to cool.

2. Once the orzo is cool, transfer to a large serving bowl. Add the remaining ingredients and toss gently to combine. Serve.

Donna Singer

Cream Scones

New York Times Cream Scones

2 cups flour

1/3 cup sugar

1 tablespoon baking powder

½ teaspoon salt

1 ¼ to 1 ½ cups heavy cream, plus more for brushing the scones

(add 2 teaspoons of vanilla)

Preheat oven 400 degrees, position rack in upper third of oven

Combine flour, sugar, baking powder, and salt in a large bowl.

Make a well in the center of this mixture, add 1 ¼ cups of cream and stir the dry ingredients into the wet ingredients with a fork. Work quickly, stirring as little as possible, until a soft shaggy dough forms. Add more cream, a tablespoon at a time, if the dough feels too dry.

Use a large serving spoon or cup measure to drop the batter onto the ungreased baking sheet. Allowing at least 2 inches between each scone. Brush the top of each with heavy cream and bake until golden, about 15 minutes. Transfer to a wire rack to cool.

Marilyn Chuebon

Blintz Soufflé

12 cheese and fruit Blintz, frozen or fresh
1/4 lb butter
4 eggs, well beaten
1 1/2 cups sour cream
1/4 cup sugar
1/2 tsp salt
1 tsp vanilla
1 Tbsp OJ (optional)

Melt butter in 2qt casserole, place blintz over butter in one layer. Blend other ingredients with well beaten eggs and pour over blintzes.

Bake 45 min in 350 oven or until tops start to brown.
Serve with powdered sugar or sour cream

Mary Saladino

BLUEBERRY SOUR CREAM CAKE

INGREDIENTS

1 cup butter
1 1/2 cups sugar
1/2 teaspoon allspice
3 1/2 cups flour
1 8 oz container of sour cream
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon vanilla
3 eggs
1 pint blueberries (2 cups)

DIRECTIONS

Grease 9" tube pan

Beat butter and 1 cup sugar.

Add allspice and 2 cups flour and beat until mixed

Set aside 1 cup of the flour mixture

Add sour cream, powder, soda, vanilla, eggs and 1 1/2 cups flour and 1/2 cup sugar to mixture in large bowl.

Beat until mixed (about 2 minutes)

Stir in 1 cup blueberries

Spoon batter into pan and sprinkle with reserved flour mixture.

Scatter the remaining blueberries on the batter.

Bake 1 hour 10 minutes at 350. cool completely in pan on a wire rack, and remove.

Mary Weinstein

Make ahead French Toast Casserole

Make Ahead French Toast

5 eggs, lightly beaten
1 ½ cups milk
1 c half & half cream
1 t vanilla
½ - 1 pound loaf French bread
cut diagonally in 1" slices (I cut into cubes)

½ cup butter, melted
1 c light brown sugar (I used brown sugar Splenda)
2 T maple syrup (I used light)
1 c chopped pecans (I used ½ c)

Directions:

1. In large bowl, whisk together eggs, milk, cream and vanilla. Dip bread slices into egg mixture and place in a lightly greased 9 x 13 inch baking pan. If using bread cubes, place in pan and pour mixture over the bread. Refrigerate overnight.
2. Next morning, preheat oven to 350 degrees
3. In small bowl combine butter, sugar, maple syrup and pecans. Spoon mixture over bread. (I prepare this the night before and reheated the next morning.)
4. Bake for 40 minutes. Let stand 5 minutes before serving.

Janet Daly

Pumpkin Apple soup:

Pumpkin-Apple Soup

from Andrea D'Agostino

- 1 to 2 tablespoons butter
- 1 medium onion, chopped (1/2 cup)
- 1 clove garlic, minced (or more if you like garlic, I usually use more)
- 3 cups fresh or canned chicken stock or broth
- 1 16 oz can pumpkin
- 1 tablespoon sugar
- 1/4 teaspoon ground cinnamon
- 2 tart baking apples, coarsely chopped (I use Granny Smith)
- 1 cup whipping cream, creme fraiche or evaporated milk (I use whipping cream) (8 oz=1 cup or 1/2 pint when doubling recipe use 16 oz or 1 pint)
- salt
- Freshly ground black pepper

Melt the butter in a heavy large saucepan or soup pot. Add the onion and garlic and cook until tender but not brown (3 to 4 minutes).

Stir in broth, pumpkin, sugar, and cinnamon

Add the apples

Heat the mixture until boiling; cover, reduce heat and simmer 10 minutes

Add the cream

Puree a portion at a time using a blender or food processor. Return all to saucepan. Heat through.

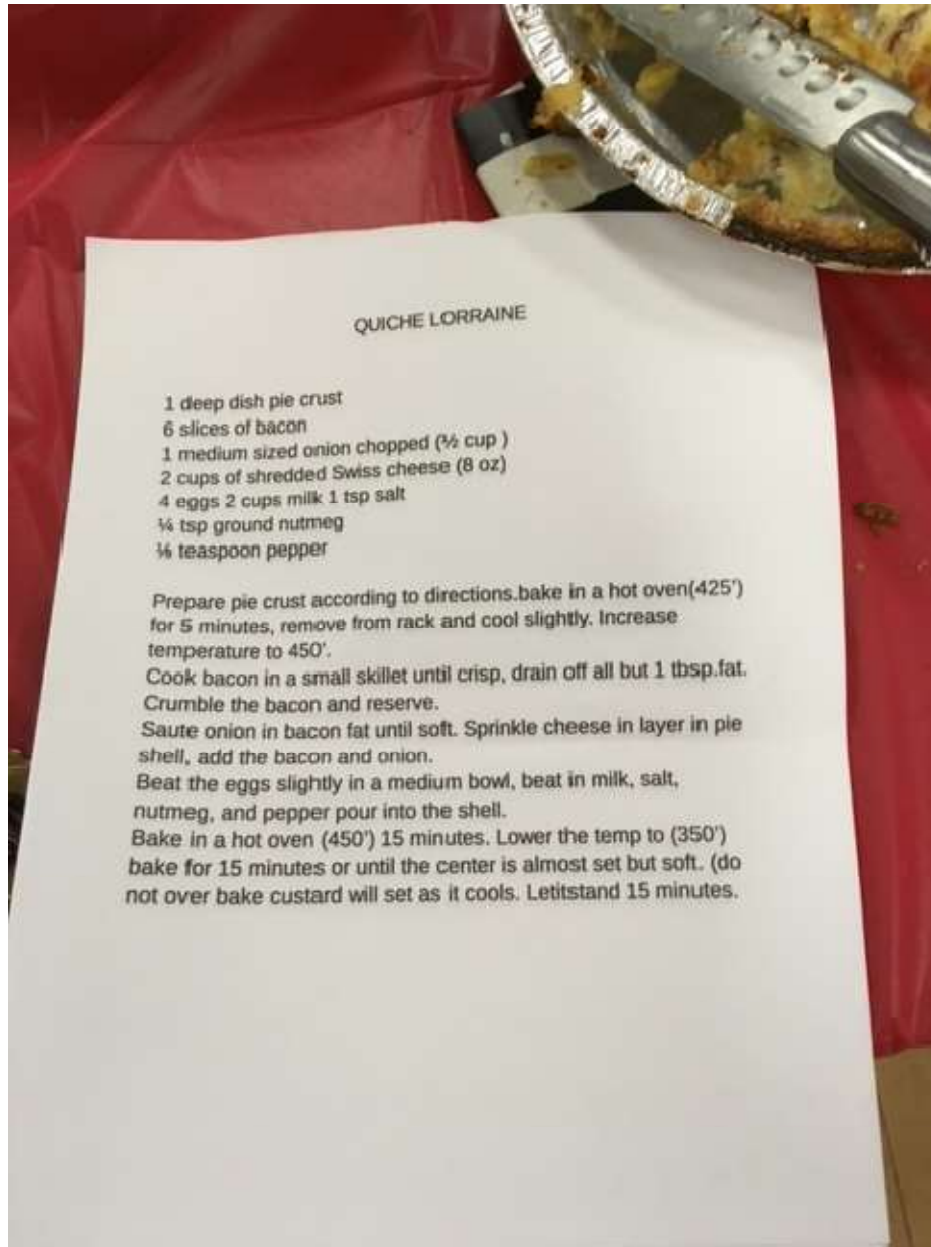
Season to taste with salt and pepper. (I don't use salt since chicken broth is salted. Start with 1 teaspoon pepper for a double batch and add more if you like pepper)

Makes 12 servings

Enjoy!

Linda Brophy:

Quiche Lorraine



Lucie Fedeli

Butternut Squash/Bacon/Cabbage Casserole

Put a layer of shredded red cabbage into an oiled casserole dish.

Next put a layer of cubed butternut squash on top top it with cut up pieces of bacon.

Roast at 400 for about 20 minutes.

Take it out and top it with a layer of cheddar and Parmesan cheese

Bake at 400 for another 10 or 15 minutes.

when finished infuse with a few drops of apple cider vinegar.

Carolyn Seibel: Cranberry Pistachio Salad

Cranberry-Pistachio Salad with Champagne Vinaigrette

PREP: 15 MIN
8 SERVINGS

Champagne Vinaigrette (right)

- 1 small bunch romaine, torn into bite-size pieces (about 10 cups)
- 1 jar (7 ounces) roasted red bell peppers, drained and cut into 1/2-inch strips
- 1/2 cup dried cranberries
- 1/3 cup chopped pistachio nuts

Prepare Champagne Vinaigrette. Toss vinaigrette and remaining ingredients.

1 Serving: Calories 140 (Calories from Fat 90); Fat 10g (Saturated 1g); Cholesterol 0mg; Sodium 70mg; Carbohydrate 14g (Dietary Fiber 4g); Protein 2g
% Daily Value: Vitamin A 18%; Vitamin C 86%; Calcium 2%; Iron 4%
Diet Exchanges: 1 Fruit, 2 Fat

Champagne Vinaigrette

- 1/2 cup champagne vinegar or cider vinegar
- 1/4 cup vegetable oil
- 1 tablespoon sugar
- 1 tablespoon Dijon mustard

Shake all ingredients in tightly covered container.

New Twist

Breeze through the holidays with this versatile festive salad:

- Purchase any bag of salad greens from the produce section of the supermarket.
- Use dried cherries or fresh raspberries instead of the dried cranberries.
- Use toasted slivered almonds or toasted pecans for the pistachios.
- Scan the gourmet section of your supermarket to select a fancy bottled dressing.



use BUANNA'S
Champagne Capers
VINAIGRETTE
DRESSING

