

SHAMBAUGH
EATS

COMMUNITY
COOKBOOK

Small cakes and cookies



Lebkuchen

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| 8 cups sifted Swans
Down Cake Flour | 2 cups sifted brown sugar |
| $\frac{1}{4}$ teaspoon soda | $\frac{1}{4}$ cup water |
| $1\frac{1}{2}$ teaspoons cinnamon | 2 eggs, slightly beaten |
| $\frac{1}{4}$ teaspoon cloves | $1\frac{1}{2}$ cups candied orange
peel, shredded (6 oz.) |
| $\frac{1}{4}$ teaspoon nutmeg | $1\frac{1}{2}$ cups candied citron,
shredded (6 oz.) |
| $1\frac{1}{4}$ cups strained honey (1 lb.) | 2 cups almonds, blanched and shredded ($\frac{3}{4}$ lb.) |

Sift flour once, measure, add soda and spices, and sift together three times. Boil honey, sugar, and water 5 minutes. Cool. Add flour mixture, eggs, fruits, and nuts. Work into loaf and place in refrigerator. Let ripen 2 or 3 days. Roll on slightly floured board to $\frac{1}{4}$ -inch thickness. Cut in strips, 1 x 3 inches. Bake on greased baking sheet in moderate oven (350° F.) 15 minutes. When cool, cover with Transparent Glaze. Lebkuchen should ripen in cake box at least one day before they are served. Makes 10 dozen lebkuchen.

Orange Tea Cakes (Cup Cakes)

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|--|---------------------------------|
| 2 cups sifted Swans Down Cake Flour | 1 egg, unbeaten |
| 4 teaspoons baking powder | 1 tablespoon grated orange rind |
| 2 tablespoons butter or other shortening | $\frac{1}{4}$ cup milk |
| 1 cup sugar | $\frac{1}{2}$ cup orange juice |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter, add sugar, and cream together thoroughly. Add egg and beat until light and fluffy. Add orange rind. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Pour into muffin pans, filling them $\frac{3}{4}$ full. Bake in moderate oven (350° F.) 25 minutes. Makes 12 large or 18 small cup cakes.

Amazing Muffin Cups

By Somer Gillett

3 C frozen hash browns thawed

3 T melted butter

½ t salt

½ t pepper

1 pkg Johnsonville sausage links

6 eggs

2 C shredded 4 cheese blend (Mexican blend)

¼ C chopped red pepper

Preheat 400F Grease muffin pan.

Combine hash browns, butter, salt and pepper. Press into the bottom of a greased non stick muffin pan. Bake for 12 minutes or until lightly brown. Cook sausage according to package directions. Cut into ½ inch pieces. Divide sausage among muffin cups. Combine eggs, cheese and pepper. Spoon over sausage. Bake for 15 minutes until set. Makes 12 servings.

Great for breakfast and leftovers can be microwaved for later use.

Baked Chicken and Rice
By Sherry Stuvick

1 box of Rice a Roni long grain rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 C milk
1 frying chicken cut up

Preheat 325F Grease 9x13 in pan

Combine all in a bowl and add seasoning packet from Rice a Roni Mix and pour into pan. Arrange chicken in rice mixture. Cover and bake 2.5 hours.

BAKING POWDER FRY BREAD

By Sherry Stuvick

4 C sifted flour
4 t baking powder
1 t salt
1 C nonfat dry milk
2 C warm water
1 T corn syrup
2 t oil

Sift flour, baking powder, and salt. Mix in water, syrup and oil in dry ingredients. Knead until it becomes dough. Place in bowl, cover and let stand for 1 hour.

Make dough into desired balls and roll out flat like a taco. Fry in hot oil turning once. Then drain on paper towels.

*1 C milk and 1 C of warm water if you do not have powdered milk

** To make taco fry bread after they are fried place taco meat, cheese, lettuce, tomatoes, sauce and sour cream. You can also dip them in cinnamon and sugar or drizzle with honey.

PRALINE APPLE BREAD

By Sherry Stuvick

1 C sugar
1 8oz sour cream
2 eggs
2 t vanilla
2 C flour
2 t baking powder
½ t baking soda
½ t salt
1 ½ C chopped and peeled apples
1 C chopped pecans

Preheat 350F Grease 9x5 in loaf pan.

Mix all and bake for 55 minutes or until done.

Topping:

¼ C butter
¼ C brown sugar

Cook until boil, reduce heat and gently boil for 1 minute.

Remove bread from pan and drizzle with topping mixture.
Sprinkle with chopped pecans.

CITRUS DRESSING

By Sandra Bilokonsky

2 T olive oil

1 T fresh lemon juice

1 T orange juice

2 t brown mustard

2 cloves minced garlic

Salt and pepper

Wisk together. Shake before use.

BANANA BARS

By Sherry Stuvick

½ C butter
2 C sugar
3 eggs
1 ½ C mashed ripe bananas
1 t vanilla
2 C flour
1 t baking soda
Pinch of salt

Preheat oven 350F. Grease 15x10 inch pan.

Cream butter and sugar. Add rest of ingredients and mix well.
Bake 25 minutes or until toothpick is clear.

Cream cheese frosting

1 stick butter (room temp)
8oz cream cheese
1lb powder sugar

Cream butter and cream cheese then add powder sugar. Mix well frost bars when cool.

KRAEUTERBUTTER (HERB BUTTER)

By Sandra Bilokonsky

1 lb salted butter (room temp)
5 stems of fresh dill (chopped finely)
5 stems of fresh parsley (chopped finely)
2 large cloves (minced)
Chives (chopped finely)
Salt

Stir in all fresh herbs into the soften butter. Salt butter to taste. Divide butter into two and place each portion on sheet of baking paper. Roll the baking paper with the butter and let it harden in the refrigerator. When ready, remove paper and cut into slices.

Use for meats, vegetables, pastas and bread!

Brownies

By Sherry Stuvick

2 sticks plus 2 T butter

2/3 C Cocoa

4 eggs

1 t vanilla

1 ½ C flour

1 t baking powder

½ t salt

½ C nuts (optional)

Preheat oven 350F. Floured 9x13 inch pan.

Melt butter and mix in cocoa with the butter. Mix all other ingredients and add cocoa mixture. Baking in a floured pan for 25 minutes. Don't overbake. Frost when cool.

Chocolate frosting

1 stick butter (melted)

¼ C Cocoa

1/3 C milk

1 t vanilla

1lb powder sugar

Mix first 3 ingredient in a pan and bring to boil. Add vanilla and add powder sugar. Mix well frost bars when cool.

Mabel Parkers: Chocolate Cake
Submitted by Sherry Stuvick

1 box chocolate cake mix

Preheat oven 350F.

Make cake mix according to box directions, make frosting while cake is in oven. When cake is hot cut into serving pieces (3 across and 5 down)

Frosting

2 C sugar

¼ C cocoa

½ C milk or cream

1 stick butter

1 t vanilla

Mix and cook over medium heat to a rolling boil for 2 minutes. Take off stove and add vanilla. Frost the cake immediately by holding open slices with knife. Make sure each slice is covered and add remaining mixture on top. Very fudgy and rich, great with ice cream.

Chia Seed Overnight Pudding

By Sandra Bilokonsky

2 C milk or nut milk of your choice

¼ C chia seeds

1 T honey

½ C yogurt (any flavor)

Fresh zest of orange

Mix all together, divide in small mason jars or keep in a bowl.
Place in fridge over night or until chia seeds have set the
pudding.

Great for snack or breakfast with fresh fruit.