

PUBLISHER'S CORNER

"You will become way less concerned with what other people think of you when you realize how seldom they do." ~ David Foster Wallace, American writer

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. I hope this finds you well. Thank you for spending a few minutes with me here today. Your reward is a handful (or two) of great recipes to try that many of us hoped you would.

Note: There will be no issue next week. My husband and son will be treating me to a trip that will keep me away for several days. We'll be spending my birthday playing the slots and seeing the sights in a couple of states. We'll be home in time for Mother's Day when my son promises a restaurant-quality meal he has plans to prepare.

Speaking of great food, some of our friends here have shared recipes for food they enjoy. Many thanks to the following:

Peter P., Canada

Elyse S., AZ

Judy G., IL

Jessica S., Corfu, Greece

Lisa H., Belmont, NC

Marilyn M., OH

I'd love to see your name here! Why not take a few minutes and send us a recipe?

For recipes use [this link](#).

For other postables use [this link](#).

I have embedded the "subject" line so I know you're a friend, not a foe. PLEASE remember to include your name (just your first is fine) and your location (just your state is fine). I thank you so much!

I'm also on Facebook:

<https://www.facebook.com/Maggie.R.Carr>

Want to get to know one another better or share cooking tips? We have a gathering of fellow recipe collectors, cooks, and friends at the "QT". Join in at the A to Z Recipes Quick Talk (QT). Here is the link:

<https://www.quicktopic.com/37/H/a8K9wr7j97nV>

DID YOU KNOW?

Eggs Benedict

Eggs Benedict is a classic brunch dish that was created years ago and named after Mr. and Mrs. LeGrand Benedict, patrons of Delmonico's Restaurant in New York, after they complained there was nothing new on the lunch menu.

JUST MAKE ME LAUGH!

Rum Cake

~Shared by Peter P., Canada

I work at a private christian school. Today I put out a rum cake for the staff and teachers to enjoy. One of the staff asked me if the pastor knew I had rum cake in the building.

I replied by saying I ran into him at the liquor store on Saturday so I thought it was OK.

TODAY'S RECIPES

Cream Cheese Lemonade Pie

~Shared by Elyse S., AZ via Facebook

On a hot summer day this cream cheese lemonade pie is just what is needed. This pie is creamy, tart and full of lemony flavor. This is definitely a refreshing, super delicious, creamy dessert.

Ingredients:

For the Creamy Pie

1 5 oz can Evaporated milk
1 3.4oz box of instant lemon pudding mix, one small box
2 8oz packages of cream cheese
3/4 cup frozen lemonade concentrate

For the Pie Crust

2 1/2 cup graham cracker crumbs
1/3 cup sugar
2/3 cup butter, melted
Or you can use 1 graham cracker crust, 9 inch

How to make it:

Preheat oven to 350°

For the Pie Crust

In a medium mixing bowl, combined all ingredients and whisk together until well combined.

Press graham cracker crumbs into deep dish pie dish and make sure to go up the sides.

Bake for 10-12 minutes. Remove from oven and let cool.

For the Creamy Pie

In a small mixing bowl, combined evaporated milk and pudding mix.

Beat on low speed for 2 minutes (mixture will be thick).

In a medium mixing bowl, beat cream cheese until light and fluffy, about 3 minutes.

Gradually beat in lemonade concentrate.

Gradually beat in pudding mixture.

Pour mixture into cooled graham cracker crust, or into a pre-made graham cracker pie crust.

Cover and refrigerate for at least 4 hours.

Source: Cook Heavenly Recipes

<https://cookheavenlyrecipes.com/cream-cheese-lemonade-pie/>

BLT Chopped Salad

~Shared by Judy G., IL via Facebook

All the goodness of a BLT in a healthy salad form with a refreshing lime vinaigrette!

INGREDIENTS

4 slices bacon, diced
4 cups chopped romaine lettuce
1 avocado, halved, seeded, peeled and diced
1 cup cherry tomatoes, halved
1/2 cup corn kernels
1/4 cup crumbled goat cheese

FOR THE LIME VINAIGRETTE

1/4 cup olive oil
1/4 cup apple cider vinegar
Zest of 1 lime
2 tablespoons freshly squeezed lime juice
2 teaspoons sugar, or more to taste

INSTRUCTIONS

To make the vinaigrette, whisk together olive oil, apple cider vinegar, lime zest and juice, and sugar in a small bowl; set aside.

Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate.

In a large bowl, combine romaine lettuce, avocado, tomatoes, corn, goat cheese and bacon. Stir in lime vinaigrette.

Serve immediately.

Adapted from How Sweet Eats

Source: DamnDelicious.net

Lemon Capellini

~Shared by Jessica S., Corfu, Greece via Facebook

Serves 6

Good olive oil
Kosher salt and freshly ground black pepper
1 lb(s) dried capellini
½ lb(s) unsalted butter (2 sticks)
Zest and juice of 2 lemons, plus zest of 1 lemon for garnish

1. Drizzle some olive oil in a large pot of boiling salted water, add the capellini, and cook al dente.
2. Meanwhile, melt the butter in a large saute pan. Add the zest and juice of 2 lemons, 1 teaspoon salt, and 1 teaspoon pepper and bring to a simmer. When the pasta is cooked, use tongs to remove it from the pot and place it in the saute pan. Toss the capellini with the butter mixture. If the capellini is dry, add extra pasta water.
3. Place one serving of pasta on each of 6 plates. Garnish with grated zest of 1 lemon and serve immediately

Source: Ina Garten, Barefoot Contessa: Back to Basics

The Best Rich and Moist Chocolate Cake

~Shared by Lisa H., Belmont, NC

Ingredients
1 box Devil's food cake mix
1 small package instant chocolate pudding
4 large eggs
1 cup sour cream
1/2 cup warm water
1/2 cup vegetable oil
1 1/2 cups semi-sweet chocolate chips

Instructions
Preheat oven to 350 degrees F.

Mix all ingredients except chocolate chips well. Then gently fold in chips.

I always use a 9 x 13 pan, by 2 - 9 inch round pans can also be used. Bake for 30 - 40 minutes until a toothpick inserted in the center comes out clean.

Recipe Notes
Mix ingredients very well before adding chocolate chips
Be careful not to add liquids to pudding mix only as it can begin to set up like pudding
The pudding makes this cake so moist, but it also means the cake takes longer than normal to bake
Baking times vary, so I use a toothpick to test the cake a couple times to prevent burning
Cake can be made in two 9 inch pans or in a 9 x 13-inch pan
I always use store bought icing to save time, but feel free to make homemade icing

Source: Plowingthroughlife.com

Strawberry Bliss

~Shared by Marilyn M., OH

1 cup water
1/2 cup butter, cubed
1 cup all-purpose flour
4 large eggs
1 package (8 oz) cream cheese, softened
1/2 cup sugar
5 Tbsp seedless strawberry jam
3 cups cold milk
1 package (5.1 oz) instant vanilla pudding mix
1/2 cup heavy whipping cream
3 cups quartered fresh strawberries

Preheat oven to 400°.

In a large saucepan, bring water and butter to a rolling boil. Add flour all at once and beat until blended.

Cook over medium heat, stirring vigorously until mixture pulls away from sides of pan and forms a ball.

Remove from heat; let stand 5 minutes.

Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth and shiny.

Spread into a greased 15x10x1-in. baking pan. Bake 20-25 minutes or until puffed and golden brown (surface will be uneven).

Cool completely in pan on a wire rack.

In a large bowl, beat cream cheese, sugar and jam until smooth. Beat in milk and pudding mix until smooth.

In a small bowl, beat cream until stiff peaks form; fold into pudding mixture. Spread over crust. Refrigerate at least 1 hour.

Just before serving, top with strawberries.

Chicken Hashbrown Casserole

~Shared by Marilyn M., OH

10 slices cooked bacon, chopped
2 cups shredded cheddar and Monterey jack cheese, divided
1 (8-oz) package cream cheese, softened
1 cup sour cream, softened
1/2 cup butter, melted
1/2 cup water
1 (1-oz) package ranch dressing mix
1 (30-oz) package frozen hash brown potatoes, thawed
2 cups rotisserie chicken, chopped
Sliced green onion, optional

Start by preheating your oven to 350 degrees. Lightly spray a 13x9 inch baking pan with nonstick cooking spray.

In a large bowl stir together 1 cup cheese, cream cheese, sour cream, melted butter, water, ranch dressing mix and about 2/3 bacon, combine well.

Stir in the cooked chicken and hash browns*. Spoon evenly into the prepared baking dish.

Bake for 30 minutes. Remove from oven, evenly sprinkle with the remaining cheese and bacon.

Bake for an additional 20 to 25 minutes. Garnish with sliced green onions and enjoy!

*Note: Make sure you've let your frozen hash browns thaw. This will ensure that everything bakes well and has time to come up to heat.

Cherry Almond Mousse Pie

~Shared by Marilyn M., OH

1 can (14 oz) sweetened condensed milk, divided
1 ounce unsweetened chocolate
1/2 teaspoon almond extract, divided
1 frozen pie shell (9-inches), baked
1 jar (10 oz) maraschino cherries, drained
1 package (8 oz) cream cheese, softened
1 cup cold water
1 package (3.4 oz) instant vanilla pudding mix
1 cup heavy whipping cream, whipped
1/2 cup chopped toasted almonds
Chopped chocolate, optional

In a small saucepan over low heat, cook and stir 1/2 cup milk and chocolate until chocolate is melted and mixture is thickened, about 4 minutes.

Stir in 1/4 teaspoon extract.

Pour into pie shell; set aside.

Set aside eight whole cherries for garnish. Chop the remaining cherries; set aside.

In a large bowl, beat cream cheese until fluffy. Gradually beat in water and remaining milk.

Beat in pudding mix and remaining extract. Fold in whipped cream.

Stir in chopped cherries and almonds; pour over pie. Chill 4 hours or until set.

Very festive and rich holiday dessert. Lovely topped with stemmed cherries and chocolate curls.

Irish Colcannon Potatoes

~Shared by Marilyn M., OH

1 medium head cabbage (about 2 pounds), shredded
4 pounds medium potatoes (about 8), peeled and quartered
2 cups whole milk
1 cup chopped green onions
1-1/2 teaspoons salt
1/2 teaspoon pepper
1/4 cup butter, melted
Minced fresh parsley
Crumbled cooked bacon

Place cabbage and 2 cups water in a large saucepan; bring to a boil.

Reduce heat; simmer, covered, until cabbage is tender, about 10 minutes.

Drain, reserving cooking liquid; keep cabbage warm in separate dish.

In same pan, combine potatoes and reserved cooking liquid.

Add additional water to cover potatoes; bring to a boil.

Reduce heat; cook, uncovered, until potatoes are tender, 15-20 minutes.

Meanwhile, place milk, green onions, salt and pepper in a small saucepan; bring just to a boil and remove from heat.

Drain potatoes; place in a large bowl and mash.

Add milk mixture; beat just until blended. Stir in cabbage.

To serve, drizzle with butter; top with parsley and bacon. Enjoy!

Chocolate-Peanut Butter Quick Bread

~Shared by Marilyn M., OH

1 1/2 cups flour
1/3 cup cocoa powder
1 cup brown sugar
1/2 tsp salt
1 tsp baking soda
1/2 cup unsalted butter, melted and cooled
3 eggs
3/4 cup sour cream
1 tsp vanilla extract
1 cup peanut butter chips (or chocolate)

Preheat oven to 350 degrees ~ Grease either 3 mini loaf pans, 1 large pan, or muffin cups.

In a medium bowl, combine flour, cocoa powder, brown sugar, salt, and baking soda; set aside.

In a separate bowl, combine melted butter, eggs, sour cream, and vanilla.

Pour the wet mixture into the dry mixture and stir until just combined.

Fold in the chips.

Evenly pour the batter (yes, it will be thick) into prepared pans and place into preheated oven.

Bake for about 30-35 minutes if making mini loaves, 50 minutes if large loaf, and about 25 minutes if muffins.

Remove from oven and allow to cool slightly before removing from pan and enjoying!

Praline Crunch

~Shared by Marilyn M., OH

8 cups Crispix cereal
2 cup pecan halves
1/2 cup brown sugar, packed
1/2 cup corn syrup
1/2 cup butter
1 tsp vanilla extract
1/2 tsp baking soda

Preheat oven to 250°F.

In a large bowl, combine cereal and pecans.

In a medium saucepan over medium high heat, combine brown sugar, corn syrup and butter.

Bring to a boil, stirring occasionally.

Remove from heat and stir in vanilla and baking soda.

Pour over cereal mixture, tossing to coat evenly.

Pour cereal mixture into a 9×13-inch pan.

Bake for 1 hour, stirring every 20 minutes.

Pour onto wax or parchment paper to cool. Break into pieces.

Hot Apple Dumplings

~Shared by Marilyn M., OH

2 Granny Smith apples
1 cup water
1 cup sugar divided
1 stick butter
1/4 tsp. vanilla extract
8 canned biscuits (I use Pillsbury buttermilk)
4 teaspoons ground cinnamon

Preheat oven to 375 degrees. Peel, core and slice apples vertically into 8 slices each.

Cover with cold water to keep them from getting brown while you prepare the rest of the recipe.

In a medium saucepan, mix water, 3/4 cup sugar, butter and vanilla over heat ~ bring mixture to a boil.

Separate each biscuit in half.

Wrap biscuit dough layer around a slice of apple, stretching it to slightly overlap and seal the bottom.

Place wrapped slices sealed side down in a 9 X 13 baking pan.

Pour the hot sugar mixture over the apple slices.

Mix remaining 1/4 cup sugar with cinnamon and sprinkle over tops of the wrapped apples.

Bake for 35 minutes or until golden brown. Serve warm with vanilla ice cream!

Phyllo Chicken

~Shared by Marilyn M., OH

1/2 cup butter, melted, divided
12 sheets phyllo dough
3 cups diced cooked chicken
1/2 pound sliced bacon, cooked and crumbled
3 cups frozen chopped broccoli, thawed and drained
2 cups shredded cheddar or Swiss cheese
6 large eggs
1 cup half-and-half cream or evaporated milk
1/2 cup whole milk
1 teaspoon salt
1/2 teaspoon pepper

Brush sides and bottom of a 13x9-in. baking dish with some of the melted butter.

Place one sheet of phyllo in bottom of dish; lightly brush with butter.

Repeat with five more sheets of phyllo.

Note: Keep remaining phyllo covered with plastic wrap and a damp towel to prevent it from drying out.

In a large bowl, combine chicken, bacon, broccoli and cheese; spread evenly over phyllo in baking dish.

In a small bowl, whisk eggs, cream, milk, salt and pepper; pour over chicken mixture.

Cover filling with one sheet of phyllo; brushed with butter.

Repeat with remaining phyllo dough. Brush top with remaining butter.

Bake, uncovered, at 375° for 35-40 minutes or until a thermometer reaches 160°.

Let stand for 5-10 minutes before cutting. Enjoy!

Cranberry Crunch Cake

~Shared by Marilyn M., OH

1/2 cup butter, softened
1 cup sugar
2 large eggs
1-1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk
1 teaspoon vanilla extract
1 cup cranberries
1-1/2 cups miniature marshmallows
1/2 cup light brown sugar
1/2 cup chopped pecans
2 Tbsp melted butter

In a large bowl, cream butter and sugar.

Add eggs; beat until well combined.

In a separate bowl, combine flour, baking powder and salt.

Add flour mixture alternately with milk and vanilla to egg mixture; fold in cranberries.

Spread batter in a greased 13x9-in. baking dish.

Sprinkle with marshmallows; press into batter.

Sprinkle with brown sugar and nuts. Drizzle with melted butter.

Bake at 350° for 25-30 minutes.

This cake is awesome with the combination of cranberries, marshmallows and nuts!!

It's great for brunch or just with a cup of coffee!

Jack's Favorite Golden Peach Pie

~Shared by Marilyn M., OH

2 sheets refrigerated pie crust
5 cups sliced peeled fresh peaches (about 5 medium)
2 teaspoons lemon juice
1/2 teaspoon grated orange zest
1/8 teaspoon almond extract
1 cup sugar
1/4 cup cornstarch
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
2 Tbsp butter

Line a 9-in. pie plate with one crust; trim, leaving a 1-in. overhang around edge; set aside.

In a large bowl, combine the peaches, lemon juice, orange zest and extract.

Combine sugar, cornstarch, nutmeg and salt.

Add to peach mixture; toss gently to coat. Pour into crust; dot with butter.

Roll out remaining crust to a 1/8-in.-thick circle; cut into strips of various widths.

Arrange over filling in a lattice pattern. Trim and seal strips to bottom crust; fold overhang over.

Lightly press or flute edge ~ Cover edges loosely with foil.

Bake at 400° for 40 minutes.

Remove foil; bake 10-15 minutes longer or until crust is golden brown and filling is bubbly.

Cool on a wire rack. Store in the refrigerator.

Texas Toast Garlic Bread Pizza

Note from Maggie: This is one of my favorite "cheats" when the guys are hungry and I have made no plans by which to feed them. This is perfect for feeding just one or two, or a hoard of men like at my house.

INGREDIENTS

8 slices of Texas Toast Garlic Bread (frozen)
1 Jar Pizza Sauce
Pepperoni or other pizza toppings
2 Cups Shredded Mozzarella Cheese

INSTRUCTIONS

Preheat oven to 375*.

Place the garlic bread on a cookie sheet that has been sprayed with non stick cooking spray.

Next add a little bit of pizza sauce to each slice of bread enough to cover the one side of the bread, then top it with pepperoni or your desired pizza toppings. Lastly, cover with cheese.

Continue this process until all the slices of bread are done.

Bake in the oven for 5-6 minutes or until cheese is melted.

NOTES

Recipe from Mom Hates Cooking
SmartPoints: 8

Nutrition Serving Size: 1 toast

Calories: 249, Sugar: 5, Sodium: 612, Fat: 10, Saturated Fat: 4, Unsaturated Fat: 0, Trans Fat: 0, Carbohydrates: 29, Fiber: 2, Protein: 13

Source: Jenna, Recipe Diaries

<https://www.recipe-diaries.com/texas-toast-garlic-bread-pizza/>

Cranberry Goat Cheese Stuffed Dates

Ingredients

16 Organic Medjool Dates seeds removed
4 oz. Cranberry Chevre Goat Cheese cut into 16 small pieces
16 pieces fully cooked bacon - I buy at Trader Joe's

Instructions

1. Remove the seeds from the dates. Stuff the dates with chunks of cheese, squeezing back together at the cut seam. Wrap each stuffed date with 1 piece of bacon. Place the dates on a plate until ready to bake or grill.

2. To Grill: Place the dates on the the grill (about 350 degrees), and cook, or heat, turning them over twice. Cook for about 7 minutes.

Notes To Bake: Preheat oven to 400 degrees F. Roast for 15 to 20 minutes or until bacon is crisp.

Reluctant Entertainer

<https://reluctantentertainer.com/cranberry-goat-cheese-stuffed-dates/>

Spaghetti Squash Au Gratin

Prep 15 m

Cook 30 m

Ready In 45 m

"This recipe is quick to prepare and a great alternative for a lower-carbohydrate, lower-calorie option in place of a potato side dish. My husband is a meat-and-potatoes kind of guy and even he loved this recipe."

Ingredients

1 spaghetti squash, halved and seeded
3 tablespoons light margarine
1 small yellow onion, thinly sliced
1 teaspoon red pepper flakes
1/4 teaspoon garlic powder
salt and freshly ground black pepper to taste
3/4 cup fat-free sour cream
1 cup shredded light Cheddar cheese
cooking spray

Directions

Place spaghetti squash in a covered dish and add 1/4 inch of water. Microwave for 10 to 12 minutes. Scrape insides of squash with a fork and transfer to a small bowl.

Heat margarine in a medium skillet over medium heat while spaghetti squash is cooking and cook onion, red pepper flakes, garlic powder, salt, and pepper until the onion is browned, 5 to 10 minutes.

Preheat the oven to 375 degrees F (190 degrees C). Grease a baking dish with nonstick cooking spray.

Mix spaghetti squash, onion mixture, sour cream, and 1/2 of the Cheddar cheese together. Transfer to the prepared baking dish and top with remaining Cheddar cheese.

Bake in the preheated oven for 20 to 25 minutes. Turn on broiler for the last 2 to 3 minutes and broil until gratin is golden brown on top.

Source: Allrecipes.com

Easy Chile Relleno Casserole

Note from Maggie: For overnight guests I serve this with toast points and fresh fruit. It doubles perfectly using 11x13 dish.

Ingredients

2 eggs + 1 egg white
1 cup evaporated milk
Hot sauce to taste
Pinch of kosher salt and black pepper to taste
¼ cup flour
8 whole roasted green chiles (char and seeds removed) or 2 (7 oz) cans whole green chiles
¾ cup shredded Monterey Jack cheese or Pepper Jack Cheese
½ cup shredded sharp cheddar cheese
¾ cup salsa verde

Instructions

Preheat oven to 375 degrees.

In a bowl, the eggs, milk, hot sauce, salt, pepper and flour until combined.

Lay enough of the chiles flat to cover the bottom of an 8x8 casserole dish.

Combine the cheese together and add 1/3 of the cheese on top of the chiles. Repeat the layer of chiles and cheese then pour the egg mixture over the top.

Top with the green salsa and the remaining cheese.

Bake at 375 degrees for 40-45 minutes or until bubbly and the top is golden brown. Serves 4-6.

Source: Real Mom Kitchen

<https://www.realmomkitchen.com/26644/easy-chile-relleno-casserole/>

Cajun Shrimp Pasta

Cajun Shrimp Pasta is a quick and easy recipe to make, and it is bursting with juicy shrimp and crisptender veggies smothered in a Parmesan Cajun sauce!

Prep time: 10 MINS

Cook time: 15 MINS

Total time: 25 mins

Yield: 4-6

INGREDIENTS

1 pound medium uncooked peeled shrimp, deveined
2 tablespoons Cajun seasoning spice mix, divided
2 tablespoons fresh lime juice, divided
4 garlic cloves, minced
8 ounces uncooked fettuccine pasta
3 tablespoon extra virgin olive oil, divided
1 ½ bell peppers (any color combo), thinly sliced, then halved
1/2 large red onion, sliced, then halved
2 tablespoon butter, divided
1/2 teaspoon salt + salt for water
1/4 teaspoon pepper
2 tablespoons all-purpose flour
1/4 teaspoon cayenne pepper (optional)
1 1/2 cups low sodium chicken broth
1/2 cup heavy cream
1 (14-ounce) can fire roasted diced tomatoes, well drained
1 cup freshly grated Parmesan cheese
Optional Garnishes: freshly grated Parmesan cheese, fresh parsley, lemon juice

INSTRUCTIONS

1. Add shrimp to a medium bowl and toss with 1 tablespoon Cajun seasoning, 1 tablespoon lime juice, and 4 minced garlic cloves. Set aside.

2. Bring a large pot of water to a boil. Add a small handful of salt and pasta. Cook until al dente, about 8-12 minutes. Reserve 1/2 cup pasta water before draining. Set aside.
3. While the pasta cooks, heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add onions and bell peppers, 1/2 teaspoon salt and 1/4 teaspoon pepper and cook until peppers reach desired crisp-tenderness, approximately 5 minutes. Remove to a plate.
4. To the same skillet (don't wipe it out), melt 1 tablespoon butter and one tablespoon olive oil over medium high heat. Add shrimp mixture and cook 3-4 minutes, just until shrimp are opaque and cooked through. Scrape shrimp and garlic/juices into a bowl. Set aside. After shrimp is cool enough to handle, you can chop tails off if you desire.
5. To the same skillet (don't wipe out), melt 1 tablespoon butter with 1 tablespoon olive oil. Sprinkle in flour and 1-3 teaspoons Cajun seasoning (3 teaspoons for more heat), and optional cayenne pepper (if you want it spicy) and cook, while stirring, for 2 minutes, then turn heat to low. Slowly whisk in chicken broth and heavy cream, stirring constantly until smooth. Stir in diced tomatoes.
6. Turn heat to medium high and bring the sauce to a simmer. Simmer until thickened, stirring occasionally, approximately 3-5 minutes.
7. Reduce heat to low and stir in lime juice followed by Parmesan cheese until melted. Stir in the cooked shrimp, vegetables and pasta until well coated in sauce, adding additional reserved pasta water or heavy cream if needed to reach desired consistency. Taste and season with additional salt, pepper and/or cayenne pepper to taste.
8. Garnish with freshly grated Parmesan Cheese, fresh parsley and lime juice (optional).

COOK'S NOTES:

1. I find 2 tablespoons Cajun seasoning and 1/4 teaspoon cayenne pepper to be on the spicy side as you would expect from a Cajun pasta.
2. If you are sensitive to heat or want to make the dish very kid friendly then use 1 tablespoon Cajun seasoning with the shrimp and only 1 teaspoon Cajun seasoning with the roux and omit the cayenne pepper.
3. At the end of cooking if you want more heat you can always add more, but you can't take it away.

Source: Jennifer Sattley, The Slow Roasted Italian
<http://www.theslowroasteditalian.com/2018/02/cajun-shrimp-pasta.html>

The Most Amazing Texas Sheet Cake

The Most Amazing Texas Sheet Cake is light and fluffy with a deliciously decadent cooked frosting on top. Sprinkle on some chopped pecans or walnuts and you have a sheet cake that people will rave over!

Prep Time 15 mins
Cook Time 25 mins
Total Time 40 mins
Servings: 15 slices
Calories: 534kcal

Ingredients

CAKE

2 cups all-purpose flour
2 cups granulated sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon salt
2 large eggs
1 cup buttermilk
1 cup warm water
1/3 cup vegetable oil
1 teaspoon vanilla extract

FROSTING

1/2 cup salted butter
1/3 cup unsweetened cocoa powder
1/3 cup buttermilk
3 cups powdered sugar
1 teaspoon vanilla extract
1 cup chopped pecans or walnuts

Instructions

FOR THE CAKE

Preheat oven to 350 degrees. Lightly grease a 13x18 inch baking sheet. In a large mixing bowl stir together flour, sugar, cocoa, baking soda, baking powder, and salt. Add eggs, buttermilk, warm water, oil, and vanilla. Whisk until combined and batter is smooth. This should take just a couple of minutes. Pour batter into prepared baking sheet. Bake for 20-25 minutes until a toothpick inserted into the center comes out clean. Cool on a wire rack for 15 minutes before frosting.

FOR THE FROSTING

Melt butter in a medium-sized saucepan over low heat. Whisk in cocoa powder, then pour in buttermilk. Increase heat to medium high and bring to a simmer, whisking constantly. Once the mixture is simmering, remove from the heat and whisk in powdered sugar and vanilla until smooth. Pour over cake to cover. Use a rubber spatula to smooth out and spread if needed. Sprinkle on chopped pecans. Let the cake and frosting cool completely before cutting and serving.

Nutrition Calories: 534kcal | Carbohydrates: 89g | Protein: 8g | Fat: 20g | Saturated Fat: 10g | Cholesterol: 40mg | Sodium: 396mg | Potassium: 309mg | Fiber: 6g | Sugar: 56g | Vitamin A: 5.2% | Vitamin C: 0.1% | Calcium: 5.7% | Iron: 20.5%

Source: The Stay at Home Chef

<https://thestayathomechef.com/texas-sheet-cake/>

Amish Apple Fritters

Ingredients

For fritters:

2 Tablespoons granulated sugar

2 large eggs

1 cup all-purpose flour

2 tsp. baking powder

½ tsp. cinnamon

½ tsp. salt

¼ cup milk

2 tsp. fresh lemon juice

2-3 cups peeled, cored and chopped Granny Smith or Gravenstein apples (firm pie apples!)

Vegetable oil for deep-frying (approx. 4-5 cups- enough to come halfway up sides of pan or skillet)

For glaze:

1¼ cups powdered sugar

¼ tsp. vanilla

3-4 tsp. warm water (thin enough to make the glaze 'paintable')

Directions

In a large bowl (or the bowl to a stand mixer), cream the sugar and eggs for 1-2 minutes with a mixer. To this, add the flour, baking powder, cinnamon, salt and milk. Mix these ingredients well.

In a separate bowl, mix the chopped apples with the lemon juice. Using a spoon, add the apple mixture to the batter and stir well, to combine.

Heat vegetable oil to 375 degrees (use a deep-fry thermometer or use an electric skillet with a temperature control). It is very important to make sure the temperature is hot enough to fry the fritters correctly.

Once the oil is at 375 degrees, scoop out really large tablespoonfuls of the fritter batter (as big as you can get 'em!) and carefully and gently slide the fritter into the hot oil.

When they get to a true golden brown color, carefully turn the fritters over to the other side (I used two spoons to carefully flip them) and continue cooking. (This should take approx. 2-3 minutes on each side).

When the fritters become brown on both sides (you might have to flip them over again to make sure both sides are brown), then you know they will be ready and cooked through.

Using a slotted spoon, remove the fritters, one at a time, to a paper-towel lined (several thicknesses) plate to drain and cool.

To make a glaze for the tops of the fritters, mix together the powdered sugar, vanilla and water in a small bowl until you have a nice 'paintable' glaze.

Using a pastry brush, brush this glaze over the entire top of the fritter. Let glaze harden slightly, turn it over and 'paint' the glaze on the bottom. Place glazed fritters on wire rack; let glaze harden, then serve.

Notes

If you do not like glaze on your fritters, the author of this recipe also suggests sprinkling the hot right out of the fryer fritters with powdered sugar and cinnamon. For mine, I used the glaze option and they were perfect.

Tip #1: These apple fritters are at their very best the first day you make them!

Tip #2: If using self-rising flour as substitute for all purpose flour, omit baking powder and salt from the recipe.

Tip #3: Once oil cools, strain it, store it in a container in refrigerator to use on another batch!

Source: <https://www.100oldfashioned.com/2018/11/amish-apple-fritter-recipe.html>

Crock Pot Chicken & Gravy

An easy and delicious slow cooker recipe for tender chicken with savory gravy perfect served over mashed potatoes, noodles or rice.

Yield: 6 Servings

Prep time: 5 mins
Cook time: 3 hours
Total time: 3 hours and 5 mins

INGREDIENTS

3-4 chicken breasts (2.5 lbs.)
1/2 teaspoon pepper
1/2 teaspoon garlic powder
2 10.5-oz cans cream of chicken soup
1 14.5-oz can reduced sodium chicken broth
2 packs brown gravy mix
3 tablespoons all-purpose flour

INSTRUCTIONS

1. Place chicken breasts in the bottom of a medium-sized crock pot. Season with pepper and garlic powder.
2. In a separate bowl, combine remaining ingredients then stir well. Pour mixture over chicken breasts.
3. Cover crock pot then cook on high for 3-4 hours. Reduce temperature to warm then shred the chicken into bite-sized pieces using two forks.
4. Serve chicken and gravy over mashed potatoes, rice or noodles.

NOTES:

The gravy thickens more as it cools. I have found that I enjoy this the most when I remove the lid and let it cool for about 20 minutes before serving – trust me, it will still be plenty hot!

Base your cooking time on your crock pot. If you know your crock pot "cooks hot" then you will likely only need to cook the chicken for 3 hours. If yours is super slow to get going, you may have to cook it 4 hours (or more). I have three crock pots that I use the most. One is crazy hot and always overcooks recipes. One is super slow and can't be used for recipes that cook on high (I use "high" for "low" and don't even try to cook recipes that cook on the "high" setting). And one is juuussst right. I'm like Goldilocks.

I've never cooked this on low so I'm not 100% sure how the gravy will hold out cooking that long. If you try it, please let us know!

You can use chicken gravy if you prefer but I like the color and flavor of the brown gravy packs best in this.

The flour is a thickening agent. If you don't want to use it, leave it out then use a cornstarch slurry to thicken at the end. I know it seems like you wouldn't need anything to thicken this but you really, really do.

Source: Mandy Rivers | South Your Mouth

<https://www.southyourmouth.com/2019/03/crock-pot-chicken-gravy.html#more>

Doritos Cheesy Chicken Casserole

Prep 15 MIN
Total 50 MIN
Ingredients 7
Servings 8

Ingredients

1 bag (10 oz) Doritos Cool Ranch flavored tortilla chips, coarsely crushed (about 6 cups)
1/4 cup butter, melted
2 cups shredded Colby-Monterey Jack cheese (8 oz)
1 jar (15 oz) four cheese Alfredo pasta sauce
1 tablespoon Old El Paso original taco seasoning mix (from 1-oz package)
3 cups shredded cooked chicken
1 can (14.5 oz) Muir Glen organic fire roasted diced tomatoes, undrained

Steps

1 Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray. In large bowl, toss Doritos™ and melted butter until well coated. Sprinkle 4 cups of the Doritos™ evenly in bottom of casserole. Top with 1/2 cup of the cheese.

2 In large bowl, stir pasta sauce and taco seasoning mix until well blended. Add chicken, tomatoes and 1/2 cup of the cheese; stir until well mixed. Spoon evenly over Doritos in baking dish.

3 Bake uncovered 30 minutes. Sprinkle with remaining Doritos and remaining 1 cup cheese. Bake about 5 minutes longer or until hot and cheese is melted.

Expert Tips

Use any of your favorite Doritos chips in this recipe.

Rotisserie chicken works well for this recipe. Boned and preshredded can be found in the deli section of your favorite grocery store.

Source: Pillsbury

<https://www.pillsbury.com/recipes/doritos-cheesy-chicken-casserole/>

White Chocolate Easter Crockpot Candy Clusters

Note from Maggie: I use this recipe year round. It is so easy and can be adjusted for different flavors and toppings. These are always a winner for birthdays and other seasonal holidays.

White Chocolate Easter Crockpot Candy Clusters are a simple, impressive 3-ingredient homemade Easter candy that everyone will be raving about! An easy recipe that you layer in the slow cooker, stir and scoop. It is so easy it almost makes itself.

PREP TIME: 30 MINS

COOK TIME: 2 HOUR

TOTAL TIME: 2 HOURS AND 30 MINS

INGREDIENTS

34.5 ounces honey roasted dry roasted peanuts (I used planters)

48 ounces vanilla-flavored candy coating (Almond Bark or CandiQuik)

11.4 ounces M&M Milk Chocolate Plain

Optional garnish: seasonal sprinkles (I used jimmies and nonpareils)

INSTRUCTIONS

Layer peanuts and then vanilla candy coating into the crockpot (I used a 5 quart). Cover. Cook for 1 hour on low temperature without lifting the lid. After 1 hour, stir the mixture and continue to cook, stirring every 15-20 minutes for another hour (a total of 2 hours).

Meanwhile, line 3 cookie sheets with Silpat mats or line countertop or table with a long piece of parchment paper.

Turn off crockpot. Reserve 1/2 cup M&M's.

When you are ready to scoop, pour remaining M&M's into the crockpot and fold in.

Working quickly, use a 1 tablespoon scooper to portion out candy from crockpot and onto parchment paper. Make sure candy is not touching. Once entire cookie sheet is scooped (before candy dries) top with 1 M&M and sprinkles.

Allow the candy to cool completely.

Source: The slow Roasted Italian

<http://www.theslowroasteditalian.com/2016/03/White-Chocolate-crockpot-candy.html>

Cinnamon Sugar Pancake Mini Muffins

Prep time 15 mins

Cook time 12 mins

Total time 27 mins

Serves: 18 mini muffins

Cinnamon sugar coated pancakes baked in portable muffin form are super easy to make and twice as fun to eat. Kids and adults alike love them!

Ingredients

5 tablespoons melted butter, divided

1/3 cup plus 3 tablespoons granulated sugar

1 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

2/3 cup buttermilk

1 teaspoon pure vanilla extract

1 large egg

1/2 teaspoon ground cinnamon

maple syrup, for serving, optional

Instructions

Preheat the oven to 350 degrees F. Brush 18 wells of a mini muffin pan with some of the melted butter.

In a medium bowl whisk together 3 tablespoons of the sugar, the flour, baking powder, baking soda and salt. In a separate bowl whisk together the buttermilk, vanilla, 2 tablespoons of the melted butter and the egg just until combined.

Add the wet ingredients to the dry ingredients and whisk until just combined - don't overmix or they will be rubbery.

Fill the wells of the mini muffin pan just shy of the top.

Bake until a toothpick inserted into the center comes out fairly clean with a moist crumb or two sticking to it about 10 to 12 minutes.

Cool about 5 minutes and then turn out from the pan.

Mix the remaining 1/3 cup sugar with the cinnamon.

Brush each muffin with the remaining melted butter and roll in the cinnamon sugar.

Serve warm with maple syrup for dunking if desired.

Recipe from Bobby Flay

Source: Cinnamon Spice and Everything Nice by Reeni Pisano
<https://www.cinnamonspiceandeverythingnice.com/cinnamon-sugar-mini-pancake-muffins/>

[EZezine](#) [Company](#) [Terms of Service](#) [Privacy Policy](#)