

CLEVELAND LAW LIBRARY
STAY-AT-HOME COOKBOOK



Curated by Ashley K. Sprankle, MLIS & Kathleen M. Dugan, Esq., MLS



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Introduction

While many of us were staying home these last few months to stay safe, we all found creative ways to keep from getting bored and cope with the stress we have all been experiencing. Since I personally love to cook and bake, I relieved some of my stress by preparing many of my favorite family recipes and experimenting with several new ones, including quite a few that contained chocolate.

Assuming that I was typical of someone who had been working from home, I decided to ask our staff members, board members, Law Library members, and friends to share their best recipes for comfort foods that they made over and over again or new recipes that they tried for the very first time. Although everyone is busy, we received enough recipes to create this Stay-at-Home Cookbook.

I want to say a big thank you to all of our contributors, and I hope that everyone who opens this Cookbook finds a recipe that they want to try. ENJOY!

Kathy Dugan, Director



Cleveland Law Library

Stay-at-Home Cookbook

2020

GARLIC HERB PORK ROAST WITH CREAMY WHITE WINE GRAVY

Submitted by Maryann Prochaska

Servings: 6-8

Preparation time: 20 minutes

Cook time: 60 minutes +
(dependent upon cooking
method)

Ingredients

-3 to 4 pounds boneless pork loin
(with the fat cap)

-Kosher salt and fresh cracked
pepper

-1 teaspoon smoked paprika

-1/2 teaspoon crushed red chili
pepper flakes

-1 teaspoon dried thyme

-1 teaspoon Italian seasoning

-5 cloves garlic, sliced thin

-1 onion halved and sliced

-2 to 3 tablespoons olive oil

-1/2 cup white wine

-1/2 cup chicken broth or stock

-1/2 cup heavy cream

-1 tablespoon cornstarch

Notes:

The roast can also be made in the slow cooker set to low for 8 hours, or high for 3 hours. To make the roast in a pressure cooker, cook at high pressure for 1 hour, allowing the pressure to release naturally.

Directions

1. Preheat the oven to 375° F.
2. Score uniform cuts through the fat about 1/4" deep and season well with salt and pepper all around the roast.
3. Add olive oil to a large skillet or Dutch oven. Place pork in when ready and sauté a couple minutes on all sides. Place the roast over the onions in the roasting pan or Dutch oven, then tuck garlic in the top slits and scatter the rest around. Add wine and chicken broth. Top with paprika, pepper flakes, thyme, Italian seasoning.
4. Place in the oven, uncovered for 60-75 minutes. Insert thermometer to insure it's fully cooked to a temp of at least 145°F.
5. Remove roast and strain juices through a wire mesh strainer, pour into saucepan over medium-high heat and bring to a boil. (I usually add some more stock and wine for extra gravy.)
6. Whisk cornstarch into cold heavy cream, turn heat to low and stir into the saucepan simmer to desired thickness. If it gets too thick just add a little more milk or cream.
7. Let the roast rest 10-15 minutes before slicing.

CHICKEN ENCHILADA PIE

Submitted by Lisa Amati Reid

Source: Delish.com

Servings: 6

Preparation time: 10 minutes

Cook time: 50 minutes

Ingredients

- cooking spray
- 5 medium flour tortillas
- 1 tablespoon extra-virgin olive oil
- 1/2 medium onion, chopped
- 2 cloves garlic, minced
- 1 (19-oz.) can enchilada sauce
- 3 cups shredded chicken
- 1 (15-oz.) can corn, drained
- 1 (15-oz.) can black beans, drained and rinsed
- 3 cups shredded cheddar
- 3 cups shredded Monterey jack
- Pico de Gallo, for serving
- freshly chopped cilantro, for garnish
- sour cream, for garnish

Directions

1. Preheat oven to 350°. Grease a 9” springform pan with cooking spray. Arrange 4 tortillas in bottom of pan, pressing up sides. Bake until lightly golden, about 15 minutes.
2. In a large skillet over medium heat, heat olive oil. Add onion and cook until soft, about 5 minutes. Stir in garlic and cook until fragrant, 1 minute more. Add enchilada sauce and chicken and bring to a simmer. Remove from heat.
3. Assemble pie: Spoon an even layer of chicken on top of baked tortilla crust then top with half the corn, black beans, and cheeses. Top with remaining chicken, corn, and black beans; then place remaining tortilla on top and sprinkle with remaining cheese.
4. Bake until the tortillas are deeply golden and cheese is melty, 40 minutes. Let cool in pan for 10 minutes, then garnish with Pico de Gallo, cilantro, and sour cream.

SHEET PAN MOROCCAN CHICKEN

Submitted by Lisa Amati Reid

Source: Ambitiouskitchen.com

Servings: 4

Preparation time: 25 minutes

Cook time: 25 minutes

Ingredients


-1 ½ pounds boneless skinless chicken thighs
-1 large sweet potato, cut into ½ inch cubes (approx. 2 cups)
-2 cups small cauliflower florets
-1 yellow onion, cut into chunks
-3 large carrots, sliced into ½ inch thick chunks
-3 tablespoons olive oil
-1 ½ teaspoons ground cumin
-1 ½ teaspoons ground turmeric
-1 ½ teaspoons ground cinnamon
-1/2 teaspoons garlic powder
-1/4 teaspoon cayenne pepper
-1/2 teaspoon salt
-Lots of freshly ground black pepper

To garnish:

-½ cup unsweetened dried cherries
-¼ cup diced cilantro
-¼ cup chopped roasted pistachios

Directions

1. Preheat oven to 425 degrees F. Line a large baking sheet or two small baking sheets with parchment paper or foil. Set aside.
2. Add chicken thighs, sweet potato cubes, cauliflower, onion chunks, carrot chunks into a large bowl. Add in olive oil, turmeric, cinnamon, cumin, garlic powder, cayenne pepper and salt and pepper. Use clean hands to toss all of the ingredients together until well combined and spices evenly coat chicken and veggies. Pour onto prepared baking sheet (or evenly divide between two baking sheets.) You'll want to group the vegetables as best as possible: carrots in one section, chicken in one section, cauliflower in one section and sweet potatoes and onions in one section. Bake for 25-35 minutes, rotating the pan(s) and stirring vegetables halfway through to encourage even cooking. You'll know it's done when the carrots and sweet potatoes are fork tender.
3. While the meal is cooking, you can make the feta yogurt sauce by adding the garlic, yogurt, feta, lemon juice and water to a food processor; process until smooth. Add a bit



For the feta yogurt sauce:

-1 large garlic clove

-1/3 cup plain greek yogurt

-1/4 cup feta crumbles

-1/2 tablespoon fresh lemon juice

-1 tablespoon water, to thin

-freshly ground salt and pepper, to taste

Notes:

If you don't have dried cherries, then dried apricots, cranberries or raisins would be a good substitute.

Feel free to sub sliced toasted almonds or chopped roasted almonds for pistachios.

of salt and pepper to taste and process once more. Set aside until ready to serve.

4. Once chicken and veggies are done cooking, remove from oven and immediately sprinkle dried cherries, cilantro and pistachios on top. You can either drizzle the feta yogurt sauce on top of the sheet pan meal or serve it on the side for people to enjoy as they so choose. Serves 4.

FANCY AVOCADOS

Submitted by Lisa Amati Reid

Source: Bonappetit.com

Servings: 2

Preparation time: 15 minutes

Cook time: 5 minutes

Ingredients


- 1/4-1/3 cup extra virgin olive oil
- 2 cloves garlic, thinly sliced
- 1/2 teaspoon ground turmeric
- 1/2 to 1 teaspoon chile flakes or black pepper
- 2 to 3 ripe avocados
- salt, to taste
- juice of 1 lemon or lime

Notes:

No avocado? You could even stir the sizzle into some Greek yogurt for a dip with roasted or grilled vegetables and flatbread.

Directions

1. To make this very simple snack, pour a few generous glugs of extra-virgin olive oil (¼ to ⅓ cup if you want to be precise) in a small skillet. Add 2 cloves garlic, thinly sliced, and ½ teaspoon ground turmeric and place the skillet over medium heat. Cook, giving it the occasional stir, until the garlic starts to sizzle and turns golden and toasty. This will happen in 4 to 5 minutes.
2. Turn off the heat and sprinkle in some chile flakes or black pepper. The amount really depends on the type of dried chile flakes you've got. If you're using crushed red pepper flakes, like those at a pizza joint, a small pinch should do the trick. If you're using something a little milder, like gochugaru, Aleppo-style pepper, or urfa



biber, I recommend anywhere from ½ teaspoon to up to 1 teaspoon. Season the sizzle with a bit of salt.

3. Now go grab a couple perfectly ripe, buttery avocados. Split them in half and remove the pit. Holding one avocado half in one hand and a spoon in the opposite, scoop out the flesh in big pieces (not one big scoop though) and arrange on a plate. If you have some nice herbs around (mint, cilantro, basil, chives work well), scatter them over top. Sprinkle with some salt and squeeze over the juice of 1 lime or 1 lemon. Pour the garlic and turmeric sizzle over—you'll immediately see a golden pool forming around the pieces of avocado.
4. Enjoy this as is, or go wild and add some sliced citrus, which would make it more of a “salad salad”. Or go simple: Skip the fancy plating and just mash the avocado up with the sizzle.

CHICKEN, BACON, & RANCH PIZZA

Submitted by Kathy Dugan

Servings: 6 slices

Preparation time: 30 minutes

Cook time: 12-15 minutes

Ingredients

- 1 refrigerated pizza crust
- ¼ cup mayonnaise
- ¼ cup plus ¼ cup ranch dressing
- 1 cup mild shredded cheddar cheese
- 1 cup chopped rotisserie or grilled chicken
- 6 slices of bacon, chopped, fried, and drained
- 1 cup chopped lettuce (opt.)
- 1 medium chopped tomato (opt.)

Directions

1. Preheat your oven to 400°. Spray a round pizza pan with non-stick cooking spray.
2. Unroll the pizza crust on the pizza pan.
3. Combine the mayonnaise with ¼ cup of the ranch dressing, and spread this mixture over the pizza crust.
4. Top with the chicken, bacon and cheese.
5. Bake for 12-15 minutes until the top of the pizza is brown.
6. Options-Top with lettuce, tomatoes, and the remaining ¼ cup ranch dressing.

CREPES WITH SWEETENED COTTAGE CHEESE (TOPPED WITH FRUIT)

Submitted by Kathy Dugan

Servings: 6-8 crepes

Preparation time: 30 minutes

Cook time: 25-30 minutes

Ingredients

- 3 eggs
- 1 ½ cup milk
- 3 tablespoons of butter
- 1 cup sifted flour
- ½ teaspoon salt
- small curd cottage cheese
- sugar to taste
- cinnamon to taste
- peaches, strawberries, or mixed berries

Directions

- 1.** Beat the eggs until the yolks and whites are well-blended. Beat in the milk and melted butter. Sift together the flour and salt. Gradually beat the flour mixture into the egg mixture until the batter is smooth and creamy. Cover and refrigerate at least 1 hour (up to overnight).
- 2.** Heat a greased 6-8” skillet or small crepe pan until the butter is hot and bubbling or when a drop of water sizzles. (A non-stick cooking spray works well too). Pour approximately ¼ cup of batter into the pan to cover the bottom. Rotate the pan so that the batter covers the bottom completely. When light brown, remove or flip to brown the other side (browning both sides is optional as long as it is well-cooked).
- 3.** Fill the crepes with small curd cottage cheese sweetened to taste with sugar and cinnamon. Roll up the crepes, and place them in an oven-safe pan coated with cooking spray. Bake uncovered at 350° for 25-30 minutes, until the juices in the pan are bubbling. Top with your favorite cut fruit, such as peaches, strawberries, or mixed berries.

SIMPLY THE WORLD'S BEST BAKED BEANS

Submitted by Jim Szaller

Servings: 4

Preparation time: 15 minutes

Cook time: 10 minutes

Ingredients

- 1 pound bacon
- 1 large red pepper
- 2 large white onions
- 1 can 53-ounce pork and beans (Bush's Original Baked Beans), with juice
- 1 can 20-ounce large pineapple chunks, in natural juice
- 1 cup ketchup
- ¾ cup brown sugar
- 1 teaspoon finely ground black pepper
- 1/2 teaspoon coarse ground black pepper
- 1 teaspoon turmeric
- 1/2 teaspoon garlic powder
- 1 teaspoon Tabasco sauce (more or less)
- 2 teaspoons hickory smoke flavor
- butter, or olive oil, or bacon drippings for frying onions and peppers

Directions

- 1.** Cut bacon into one-inch pieces, cook until done, set aside.
- 2.** Chop onions and red peppers into medium (1-2 inch) pieces.
- 3.** Cook onions and peppers (in butter, olive oil or bacon drippings) with garlic powder, until limp.
- 4.** Combine all ingredients (liquid and juices in cans also added) in large pot.
- 5.** Bring to boil, then reduce heat and simmer (covered) for 30 minutes.

HAM FRIED RICE

Submitted by Leslie Hall

Servings: 2

Preparation time: 15 minutes

Cook time: 20-25 minutes

Ingredients

-ham
-green pepper
-onion
-celery
-1 cup cooked white or brown rice

Directions

1. Dice onions, green peppers and celery about 2 cups total.
2. Dice up ham about 2 cups.
3. Heat a Tablespoon of oil in pan, once oil is hot, sauté onions, green peppers and celery until soft.
4. Add ham to sautéed vegetables until ham is hot.
5. Add cooked rice to pan with vegetables and ham. Cook until hot, add soy sauce for taste. Enjoy!

CHICKEN ALA KING

Submitted by Eric J. Hess

Servings: 4

Cook time: 20 minutes

Ingredients

-1/2 cup butter or margarine
-1/2 cup green bell pepper, chopped
-3 oz. fresh mushroom, sliced
-1/2 cup Gold Medal all-purpose flour
-1/2 teaspoon salt
-1/4 teaspoon pepper
-1 1/2 cups milk (may be part cream if you want a richer sauce)
-1 1/4 cups of Progresso chicken broth (from 32 oz. carton)
-2 cups cut up, cooked chicken or turkey (we use rotisserie chicken)
-1 jar (2 oz.) diced pimentos, drained
-4 biscuits

Directions

1. Melt butter in 3-quart saucepan over medium-high heat.
2. Cook bell pepper and mushrooms in butter, stirring occasionally, until bell pepper is crisp-tender.
3. Stir in flour, salt, and pepper.
4. Cook over medium heat, stirring constantly, until bubbly; remove from heat.
5. Stir in milk and broth.
6. Heat to boiling, stirring constantly.
7. Boil and stir one minute.
8. Stir in chicken and pimentos; cook until hot.
9. Serve over biscuits.

MARINADE FOR FLANK STEAK

Submitted by Eric J. Hess

Servings: 6

Preparation time: 10 minutes

Cook time: 10+ minutes

Ingredients

-2/3 cup ketchup
-1/2 cup water
-1/3 cup lemon juice
-2 teaspoons celery seed
-2 teaspoons Worcestershire sauce
-1 bay leaf
-1/2 teaspoon coarsely ground pepper
-1/4 teaspoon crushed basil
-dash hot pepper sauce
-onion
-garlic

Directions

1. Combine all ingredients.
2. Simmer uncovered 10 minutes, cool to room temp.
3. Pour over steak in shallow baking dish.
4. Let stand in refrigerator several hours or overnight, spooning over steak occasionally.
5. Broil over HOT coals 5 minutes, turn and broil 5 minutes longer or until done.
6. Cut very thin slices diagonally across grain.
7. Heat marinade and pour over cut meat.

SWEET & SPICY, CARMELIZED PORK

Submitted by Ashley Sprankle

Source: Picturetherecipe.com

Servings: 4

Preparation time: 10 minutes

Cook time: 40 minutes

Ingredients

-1 1/2 pound boneless pork rib meat
-1/2 cup brown sugar
-1 teaspoon cayenne (or paprika for less heat)
-1 teaspoon ground ginger powder
-1/2 teaspoon black pepper
-1 teaspoon salt
-1 medium onion
-2 tablespoons oil
-1 green onion (for garnish)

Directions

1. Pre-heat your oven to 375F. Then start by mixing together the brown sugar, cayenne (use less if you're not a fan of spice or substitute it with paprika), ginger powder, black pepper and salt.
2. Spoon over half the dry rub onto the pork ribs on all sides and rub it into the meat well. Save the other half of the rub for later.
3. Heat a cast iron/oven proof pan on high heat and add about a tablespoon of oil in it.
4. Sear the pork ribs to brown it on all sides, then pop the pan (or transfer to a baking sheet if it's not oven proof) in the oven pre-heated to 375F for 25-30 mins. Turn the pork over about halfway through the cooking time. Then



take the pan out and allow the meat to rest for 10 minutes.

5. In the meantime, chop the onion into big dice pieces.
6. Once the meat has rested, slice the pork into thin slices.
7. Heat a little oil in wok or frying pan on medium-high heat and toss in the diced onion. Sauté the onion for about 2 minutes.
8. Then add in the sliced pork and toss it well with the onion.
9. Add the remaining brown sugar-spice mix and stir it in with the pork so it starts caramelizing. Keep stirring the pork around in the caramel sauce, until it becomes sticky.
10. Garnish the caramelized pork with some sliced green onion. Serve with rice or as a sandwich filling.

SWEET 'N' TANGY APPLE-CABBAGE SLAW

Submitted by Ashley Sprankle

Source: Picturetherecipe.com

Servings: 4 servings

Preparation time: 20 minutes

Cook time: 0 minutes

Ingredients

For the Slaw:


- 2 cups red cabbage
- 1 cup green cabbage/ or lettuce
- 1 - 1/2 apples (I used golden delicious apples)
- 2 carrots (about 1 cup)
- 3 green onions
- small handful cilantro

For the Dressing:

- 2 tablespoons salad oil
- 2 tablespoons honey
- 2 tablespoons apple cider vinegar
- juice of one lime (about 1 tablespoon)
- salt & pepper to taste
- dash of cayenne

Directions

1. Shred the red cabbage and green cabbage into fine strips. Measure 2 cups of the red cabbage and 1 of the green (or lettuce) for color and add it to a large mixing bowl.
2. Grate the carrots using a big-holed grater and add it to the bowl along with sliced green onions.
3. Finely chop a small handful of cilantro and add it to the salad mix.
4. Lastly, cut the apple into thin match-stick pieces and add it to the salad. If you're chopping up this salad ahead of time, don't cut the apple until you are ready to dress the salad because it will turn brown. Toss everything together well.
5. For the dressing start with 2 tablespoons of salad oil in a jar or a bowl.

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6. Add the honey, apple cider, lime juice, salt, pepper and a light dusting of cayenne to the oil.
 7. Put the lid on and shake the dressing (if you're using a bowl simply whisk it with a fork) until the oil and other liquids are mixed well.
 8. Drizzle over the salad and toss well until everything is coated in the dressing. Serve chilled.

LEMON BUTTER SCALLOPS

Submitted by Ashley Sprankle

Servings: 4

Preparation time: 5 minutes

Cook time: 10 minutes

Ingredients

For the Scallops:

-1 tablespoon unsalted butter
-1 pound scallops
-kosher salt and ground, black pepper to taste

For the Lemon Butter Sauce:

-2 tablespoons unsalted butter
-2 cloves garlic, minced
-juice of 1 lemon
-kosher salt and ground, black pepper to taste
-2 tablespoons of chopped fresh parsley leaves

Directions

1. Melt one tablespoon of butter in a large skillet over medium high heat.
2. Remove the small side muscle from the scallops, rinse with cold water, and thoroughly pat dry.
3. Season scallops with salt and pepper, to taste. Working in batches, add scallops to the skillet in a single layer and cook, flipping once, until golden brown and translucent in the center, about 1-2 minutes per side. Set aside and keep warm.
4. To make the lemon butter sauce, melt 2 tablespoons butter in the skillet. Add garlic and cook, stirring frequently, until fragrant, about 1 minute. Stir in lemon juice; season with salt and pepper, to taste.
5. Serve scallops immediately with lemon butter sauce, garnished with parsley, if desired.

PISTACHIO CHOCOLATE BUNDT CAKE

Submitted by John Alten

Servings: 6-12

Preparation time: 10 minutes

Cook time: 60 minutes

Ingredients

-1 package yellow cake mix

-4 eggs

-1 cup orange juice or ½ cup orange
juice + ½ cup water

-1 package (4 servings) instant
pistachio pudding mix

-1/2 cup oil

-3/4 cup Hershey's chocolate syrup

-confectioner's sugar for dusting

Directions

1. Grease and flour Bundt pan.
2. Mix cake mix, pudding, eggs, juice, and oil, and beat for 2 minutes only on medium speed.
3. Pour ¾ of the batter into a Bundt pan. Add Hershey's syrup to remaining batter and mix.
4. Pour chocolate batter on top of other batter and, with a butter knife, make swirls in the batter.
5. Bake at 350 degrees for one hour or longer (depending on your oven), just until toothpick comes out clean. Do not overbake! Cool in pan or on a wire rack for 20 minutes and then flip the cake onto a plate to finish cooling.
6. When cool, dust with confectioner's sugar and cover to prevent drying out.

BANANA BREAD

Submitted by Kathy Dugan

Servings: 8-10

Preparation time: 15 minutes

Cook time: 60-75 minutes

Ingredients

-1 cup sugar
-1/3 cup margarine or butter,
softened
-2 eggs
-1 1/2 cups ripe mashed bananas (3-4
medium)
-1/3 cup water
-1 2/3 cup all-purpose flour
-1 teaspoon baking soda
-1/2 teaspoon salt
-1/4 teaspoon baking powder
-1/2 cup chopped nuts (optional)

Directions

1. Heat the oven to 350°.
2. Grease the bottom only of a bread loaf pan.
3. Mix the sugar and margarine in a 2 1/2 quart bowl. Stir in the eggs until blended.
4. Add the bananas and water; beat for 30 seconds. Stir in the remaining ingredients except the nuts just until moistened. Stir in the nuts if you decide to add them.
5. Pour the mixture into the pan. Bake until a toothpick inserted in the center comes out clean: 8" loaf-1 1/4 hours; 9" loaf-55-60 minutes. Cool 5 minutes.
6. Loosen the sides of the pan, and then remove the bread from the pan by inverting onto a cooling rack. Flip again so the bread is right-side up. Cool completely before slicing.

MORE BANANA BREAD

Submitted by Lisa Amati Reid

Source: Bonappetit.com

Servings: 4-8

Preparation time: 10 minutes

Cook time: 65 minutes

Ingredients

-Nonstick vegetable oil spray
-1½ cups all-purpose flour
-1¼ teaspoons baking soda
-¾ teaspoon kosher salt
-1 cup (packed) dark brown sugar
-½ cup mascarpone, plain whole-milk Greek yogurt, or sour cream
-¼ cup (½ stick) unsalted butter, room temperature
-2 large eggs
-4 large very ripe bananas, mashed (about 1½ cups)
-½ cup chopped bittersweet or semisweet chocolate (optional)
-½ cup chopped walnuts (optional)

Directions

1. Preheat oven to 350°. Lightly coat 8½x4½" loaf pan with nonstick spray and line with parchment paper, leaving a generous overhang on long sides. Whisk flour, baking soda, and salt in a medium bowl.
2. Using an electric mixer on medium-high speed, beat brown sugar, mascarpone, and butter in a large bowl until light and fluffy, about 4 minutes. Add eggs one at a time, beating to blend after each addition and scraping down sides and bottom of bowl as needed.
3. Reduce speed to low, add flour mixture, and mix until just combined. Add bananas and mix just until combined. Fold in chocolate and/or walnuts, if using. Scrape batter into prepared pan; smooth top.
4. Bake bread until a tester inserted into the center comes out clean, 60–65 minutes. Transfer pan to a wire rack and let bread cool in pan 1 hour. Turn out bread and let cool completely (if you can resist) before slicing.

LEMON CHIFFON PIE

Submitted by Martha Lineberger

Servings: 8

Preparation time: 15 minutes

Refrigerate: 4 hours

Ingredients

-1 envelope unflavored gelatin
-1/4 cup water
-1 cup sugar
-1/2 cup lemon juice
-1/2 teaspoon salt
-4 eggs
-Grated rind of 1 lemon
-Pie shell

Notes:

I like a graham cracker crust for this, but one can use whatever. You can use pre-made crust. I like to make my own:

1/3 cup butter
1/4 cup sugar
1 1/4 cup graham crackers (about 18)

Melt butter; stir in sugar. Add crushed crackers and toss to mix well. Press into bottom and sides of 9" pie plate. Bake in 375 oven for 5 min---no longer. Cool before filling.

(This is an old recipe... before it was advised not to use egg whites that are uncooked. I make it anyway.)

Directions

1. Sprinkle gelatin over water to soften.
2. Mix 1/2 cup sugar, lemon juice, salt, and well beaten egg yolks in top of a double boiler (or a bowl sitting on top of boiling water in a pot). Cook until mix feels thick and coats a spoon.
3. Remove from boiling water bath and stir in soft gelatin and lemon rind until gelatin is completely dissolved. Pour in a bowl, cover tightly, and chill for one hour.
4. Make pastry and let cool. Beat egg whites until floppy, add 1/2 cup sugar, and beat until standing up.
5. Beat chilled lemon mix until fluffy and fold into beaten egg whites. Pour into cooled shell. Chill for several hours.

MARK'S CRISPY MOLASSES GINGER COOKIES

Submitted by Martha Lineberger

Servings: 12

Preparation time: 10 minutes

Cook time: 15 minutes

Ingredients

-2/3 cup canola oil
-1 cup sugar
-1 egg
-1/4 cup molasses
-2 cup flour
-2 teaspoons baking soda
-1/2 teaspoon salt
-1 teaspoon cinnamon
-1 teaspoon ground ginger

Directions

1. Mix liquid ingredients.
2. Mix dry ingredients; no need to sift.
3. Mix liquid and dry ingredients together. Roll into balls.
4. Roll balls generously in sugar (I like to use turbinado).
5. Bake approximately 15 minutes at 350.

APPLE CAKE

Submitted by Martha Lineberger

Servings: 12+

Preparation time: 60 minutes

Cook time: 40 minutes

Ingredients

-4 large apples, peeled, cored and chopped

-1 cup butter, softened

-2 cups sugar

-3 eggs

-2 teaspoons vanilla

-2 1/2 cups flour

-1 teaspoon baking powder

-1/2 teaspoon baking soda

-1/2 teaspoon salt

-brown sugar

-cinnamon

Directions

1. Preheat oven to 350. Grease and flour 13 by 9 pan.
2. Cream butter and sugar with mixer. When well mixed, mix in eggs one at a time. Add vanilla.
3. Sift together flour, baking soda, baking powder and salt. Stir this into butter mixture (no mixer).
4. Using a spatula or hands (I use my hands), fold in apples until well mixed.
5. Spread mixture in pan. Sprinkle (generously) brown sugar over entire top, followed by cinnamon on top of that.
6. Bake about 45 minutes. I always bake longer, as this is a thick cake. Use a skewer or butter knife to check the center- when it comes out clean, the cake is done.