

*Columbia High School  
Family-Consumer Sciences Classes  
FCCLA Members  
Christmas Open House 09*

*\*Recipes will be posted at [www.cbisd.com](http://www.cbisd.com)*

**COOKIES**

Oatmeal      Peanut Butter      Snickerdoodles      Chocolate Chip  
Date Bars      Pumpkin Bars      Deep Butter Cookies  
Orange Slice      Lemon Glacier Bars      Pecan Pie Bars

**CANDIES**

Peanut Brittle      Peanut Patty      Peanut Butter Logs      Copper Pennies  
Vanilla Crunchies      Peppermint Bark      Chocolate Fountain  
Skillet Cookies      Special K Treats      Fudge

**APPETIZERS**

Vegetable Crescent Squares      Spinach Dip      Party Smokies  
Flip Dip      Shrimp Dip      Tortilla Pinwheels      Don Quesos Dip  
Cheese Balls: Chili /Katy's      Hot Mexican Spinach Dip  
Meatballs      Hot Corn Dip      Armadillo Eggs

**BEVERAGES**

Cranberry Punch      Coffee

Red Punch (Sprite, Hawaiian Punch, Pineapple Juice) OR Mock Champagne

## **CRESCENT VEGETABLE SQUARES**

### **25 Squares**

**2 (8 ounce)** cans crescent dinner rolls  
**2 (8 ounce)** packages cream cheese, softened  
1-cup mayonnaise  
**1 (.7 ounce)** package buttermilk party dip mix  
 $\frac{3}{4}$  cup grated Cheddar cheese  
 $\frac{3}{4}$  cup each: finely chopped cauliflower, broccoli, carrots, green onions, green peppers  
Diced tomatoes for garnish

Preheat oven to 350°F. Place crescent roll dough in bottom of un-greased 15 x 10 inch jellyroll pan. Press to seal edges together. Bake 8 to 10 minutes until golden brown. Set aside to cool. Combine softened cream cheese, mayonnaise and dip mix; blend well and spread over cooled crescent roll crust. Top cream cheese layer with grated cheese. Combine all vegetables and sprinkle over cheese. Garnish with tomatoes.

## **IRRESISTABLE PEANUT BUTTER COOKIES**

1 cup creamy peanut butter  
1 cup shortening  
1 cup firmly packed brown sugar  
1 cup sugar  
1. tsp. vanilla  
2 egg  
2 **and** 1/2 cup All-Purpose flour  
2 **tsp** baking powder  
1/2 tsp. salt

Preheat oven to 375°F. Combine peanut butter, shortening, brown sugar, sugar and vanilla in large bowl. Beat at medium speed with electric mixer until well blended. Add eggs and beat just until blended. Combine flour, salt, baking powder, and add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoonfuls 2 inches apart onto un-greased baking sheet. Flatten slightly in crisscross pattern with tines of fork dipped in sugar. Bake at 375°F for 10-12 minutes, or until set and just beginning to brown. Cool two minutes on baking sheet before removing to cooling rack. Makes about 3-dozen cookies.

## **CRANBERRY PUNCH**

2 cans pineapple juice  
2 bottles cranberry juice  
4½ cups water  
Dash of red food coloring

Mix these ingredients in large coffee percolator. Place the following in the basket, 1-cup brown sugar, 2 sticks cinnamon, 4 ½ tsp. cloves. Let perk for entire cycle. Serve hot. **Makes 24 cups.**

## ORANGE SLICE CANDY COOKIES

1½ cup brown sugar  
½ cup shortening  
2 eggs  
2 cups sifted flour  
1 tsp. soda  
½ tsp. baking powder  
½ tsp. salt  
1 lb. orange slice candy, diced and mixed with ½ cup flour  
½ cup flaked coconut  
½ cup chopped nuts  
½ rolled oats

Cream sugar and shortening until light and fluffy. Beat in eggs. Sift flour, soda, baking powder and salt and blend into creamed mixture. Fold in candy, coconut, nuts, and rolled oats, mixing well. Roll into balls about 1 inch in diameter. Place on greased baking sheets and press down with the tines of a fork. Bake at 325 degrees for about 12 minutes or until lightly browned.

## MICROWAVE FUDGE

1 lb. un-sifted powdered sugar  
½ cup cocoa  
1 stick margarine  
¼ cup milk  
½ cup nuts  
1 tsp. vanilla

Combine sugar and cocoa in ungreased 10-inch square glass dish. Cut up butter in 4 or 5 pieces and drop onto sugar mixture. Pour in milk. Do not stir. Microwave on high for 2-3 minutes. Remove from microwave and stir thoroughly. Stir in nuts and vanilla so nuts are evenly distributed. Spread fudge evenly in dish. Refrigerate 1 hour. Cut into 24 pieces.

## SPECIAL K TREATS

Combine 1-cup sugar with 1-cup Karo corn syrup  
Stir constantly over low heat just until the mixture "begins" to boil. Sugar will still not look completely dissolved.  
Add **12 ounces (1 ½ cups)** of crunchy peanut butter  
1 cup roasted unsalted, roasted peanuts  
Slightly crunch up 4 cups Special K cereal; mix until completely coated.  
Drop onto waxed paper, working quickly.  
Shape with fingers; freeze.

## LEMON MARGUERITES

1 box Duncan Hines Lemon Cake Mix \* 2½ cups frozen whipped topping (thawed)  
1 egg, beaten Sifted powdered sugar  
Combine cake mix, topping and egg in large bowl. Stir until well mixed. Drop by teaspoonful onto powdered sugar. Roll to coat. Place 1 ½ inches apart on greased cookie sheet. Bake at 350 degrees for 12-15 minutes until light brown. Remove and cool. **YIELD: 6-8 dozen** (\*Could substitute other cake mix flavors.)

## PUMPKIN BARS

2 cups flour  
2 tsp. baking powder  
2 teaspoons cinnamon  
1 tsp. baking soda  
4 eggs  
1 (16 oz.) can pumpkin  
1 2/3 cups sugar  
1-cup oil  
1-cup pecans  
Cream cheese frosting

Combine flour, baking powder, cinnamon and baking soda; set aside. In large mixer bowl, beat together eggs, pumpkin, sugar and oil; add flour mixture; beat well. Stir in pecans. Spread in ungreased 15x10x1 inch pan. Bake at 350°F for 25 to 30 minutes. Frost with cream cheese frosting once cooled. **YIELD: 36 bars.**

### CREAM CHEESE FROSTING

1 (3 oz.) package cream cheese  
¼ cup margarine  
1 tsp. vanilla  
2 cups powdered sugar

Cream together cheese and margarine and add vanilla. Beat until fluffy. Gradually add powdered sugar. Stir until smooth.

## SKILLET COOKIES

1 stick Oleo, melted  
1 egg, beaten  
1-cup brown sugar  
½ tsp. salt  
½ lb. dates, chopped small  
Melt oleo; add beaten egg, sugar and dates, cooking for 8 minutes.  
Add following ingredients:  
3 cups crisp rice cereal  
1 tsp. vanilla  
1-cup pecans  
Stir until everything is coated good then take a teaspoon and spoon it onto coconut and roll into balls.

## MICROWAVE PEANUT PATTIES

2 cups sugar  
½ cup of water  
Dash of salt  
½ cup light corn syrup  
3 drops food coloring

2 cups raw peanuts  
3 tablespoons butter  
1 tsp. vanilla

Combine sugar, water, salt and corn syrup in 2 quart measuring cup. Microwave on 100% power for 4 minutes or until mixture boils; stir, adding peanuts and cook for 9 to 11 minutes or until a soft ball stage (234°F) is reached. Stir in butter, vanilla and red food coloring; cool. Beat until creamy; drop by tablespoonfuls onto greased cookie sheet or form into 2 large patties. **YIELD: 3-dozen.**

## MICROWAVE PEANUT BRITTLE

1-cup raw peanuts  
1-cup sugar  
½ cup light corn syrup  
¼ tsp. salt  
1 tsp. margarine  
1 tsp. vanilla  
1 tsp. baking soda

Stir together peanuts, sugar, syrup and salt in a 2 quart bowl. Microwave on **HIGH** for 4 minutes, stirring well after the first 4 minutes. Cook 3 more minutes, add to syrup the margarine and vanilla; blend well. Cook on **HIGH** for 1-2 more minutes. (Peanuts will be light brown and syrup very hot.) Add baking soda gently stirring until light and foamy. Pour mix on lightly greased cookie sheet. Cool 30 minutes to 1 hour. Break and store in airtight containers.

## MOCK CHAMPAGNE

**64 oz.** white grape juice  
**1-32oz.**-bottle club soda  
Garnishes: white grapes, orange slices, strawberries etc.

**1-6 oz lemonade**

Chill all juices and club soda. In pitcher, combine grape juice, lemon juice and sugar stir until sugar dissolves. Just before serving, add club soda. Garnish with fruit of your choice if desired. Serve over ice.

## TORTILLA PINWHEELS

Prepare these tasty finger foods several days in advance if desired. Serve with your choice of mild or hot salsa or picante sauce.

1 cup (**8 ounces**) cream cheese, softened  
½ cup finely shredded cheddar cheese  
1 tablespoon minced seeded jalapeno pepper  
Salsa or picante sauce

¾ cup sliced green onions  
1-tablespoon limejuice  
**8 to 10** flour tortillas (about **7** inches)

Combine the first six ingredients in a bowl; mix well. Spread on one side of tortillas and roll up tightly. Wrap and refrigerate for at least one hour. Slice into 1-inch pieces. Serve with salsa or picante sauce. **Yield: about 5 dozen**

## LAYERED SHRIMP DIP

1 pkg. (3ozs.) cream cheese, softened  
6 tablespoons salsa, divided  
½ cup cocktail sauce  
3 cans (6 oz. each) small shrimp, rinsed and drained  
1 can (2 ¼ oz.) sliced ripe olives, drained  
1 cup (4 oz.) shredded cheddar cheese  
1 cup (4 oz.) shredded Monterey Jack Cheese  
Sliced green onions  
Tortilla chips

Combine cream cheese and 3 tablespoons of salsa; spread into an ungreased 9-in. pie plate. Combine cocktail sauce and remaining salsa; spread over cream cheese. Place shrimp evenly over top. Sprinkle with olives. Combine cheeses; sprinkle over olives. Top with onions. Chill. Serve with tortilla chips. **Yield: 12-16 servings**

## PEANUT BUTTER LOGS

1 cup powdered sugar (sifted)  
3 cups rice crispy cereal  
2 cups crunchy peanut butter  
½ cup butter or margarine  
1-6 oz. semisweet or milk chocolate chips  
1-6 oz. pkg. butterscotch chips

Combine sugar and cereal in a large mixing bowl. In a small saucepan, melt peanut butter and butter over low heat; pour over cereal. Mix well. Roll into a roll. Chill 2 hours or until firm. Coat with melted chocolate chips and butterscotch chips. **Makes 5 dozen**

## PARTY SMOKIES

1-pound miniature smoked sausage links  
1 cup KC Masterpiece original Barbecue sauce  
¼ cup orange marmalade

In a large skillet, combine sausages and barbecue sauce; stir over medium heat until heated through. Gradually stir in marmalade. Serve warm. **YIELD: 4-6 servings**

## VANILLA CRUNCHIES

2-(12 ounce) pkgs. Vanilla chips (almond bark)  
Food coloring (optional)  
6 cups corn and oats cereal  
1 (6-ounce) can cashews ~ (pecans & dash of salt)

In 3-quart pan, melt chips on warm heat, stirring until smooth; add food coloring of choice, if desired. (3 min to melt in microwave) Add cereal and cashews, stirring to coat. Drop by spoonfuls on wax paper, working quickly; cool

## DEEP BUTTER COOKIES

- 1 yellow cake mix
- 1-cup pecans, chopped
- 1 stick butter, melted
- 1 egg
- 8 oz. cream cheese, softened
- 1 box powder sugar
- 2 eggs

Mix the cake mix, pecans, butter and egg together. Pat into a 13 x 9 greased pan. Cream the powdered sugar, 2 eggs, and the cream cheese and pour over the cake mixture. Bake at 350° for 45 min. Cool and cut into small squares. Store in the refrigerator or a tightly covered container.

## SNICKERDOODLES

*If desired, dip bottom of tumbler in cinnamon sugar to use in flattening balls of cookie dough.*

- 1 cup butter or margarine, softened
- 2-cup sugar
- 1 tsp. vanilla
- 3 ¾ cup all purpose flour
- ½ tsp. baking soda
- ½ tsp. cream of tartar
- ½ tsp. salt
- 1 cup chopped nuts

In mixing bowl cream butter or margarine and sugar till light and fluffy. Add eggs, one at a time, beating well after each. Blend in milk and vanilla. Thoroughly stir together flour, baking soda, cream of tartar, and salt. Stir into creamed mixture. Blend in chopped nuts. Form dough into 1-inch balls. Place balls 2 inches apart on greased cookie sheet. Lightly flatten balls with sugared bottom of tumbler. Bake cookies at 375° till done, 10 to 12 minutes. **Makes about 8-dozen**

## COPPER PENNIES

- 3 (6 ounce) packages butterscotch chips
  - ¾ tsp vegetable oil
  - 1-(10 oz.) box mini butter crackers with peanut butter filling
- Melt chips and oil over medium heat or in microwave oven for 2 to 3 min. Dip crackers in melted chips; let harden on wax paper

## KATY CHEESE BALL ~ "SUPER EASY"

- 2 (8 oz.) softened cream cheese
- 1¼ cups grated cheddar cheese
- 1 envelope Hidden Valley Ranch Dressing mix

Blend the above ingredients. Chill and form 2 balls

## Tortilla Rollup #2

16 oz cream cheese  
16 oz sour cream  
1 pkg dry ranch dip mix  
1 small can diced black olives  
1 small can diced green chilies  
1 cup shredded cheddar cheese

Spread tortillas of your choice and rollup then wrap in saran wrap and store in refrigerator for several hours up to one day. When ready to serve slice into narrow slices.

## SEVEN-LAYER SQUARES

¼ cup plus 1 tsp butter or margarine  
1 cup flaked coconut  
1 cup butterscotch morsels  
1 (15 oz.) can sweetened condensed milk  
1½-cup graham cracker crumbs  
1-cup semisweet chocolate morsels  
1 cup chopped pecans

Place butter in a 9-inch square baking pan, and bake at 325° until melted, remove from oven. Layer graham cracker crumbs, coconut, chocolate morsels, butterscotch morsels, and pecans in pan with melted butter. (**Do not stir.**) Spread condensed milk evenly over top. Bake at 325° for 30 min. Cut into 1½ -inch squares, and remove to wire racks to cool. Yield: 3 dozen. Note: Walnuts may be substituted for pecans. This recipe freezes well.

## PEPPERMINT BARK

1 pound white chocolate  
½ cup peppermint candy, finely crushed  
4-7 drops of red food coloring

Microwave chocolate on 50% power for 5 to 6 min. or until melted. Stir in peppermint candy and food coloring. Spray chocolate mixture on a 15x12 inch foil-lined (shiny side up) baking sheet. Place in freezer 5 to 10 minutes or until firm. Peel candy sheet and break into pieces.

## ARMADILLO EGGS

1 pound mild cheddar cheese  
3 cups Bisquick  
1 pound mild sausage  
1 (6 oz.) box beef flavored shake n' bake

Preheat oven to 350° F. Cut cheese into ¾ inch cubes, set aside. Mix Bisquick and sausage in 2-quart mixing bowl. Pour shake n' bake into a pie tin; using a tbsp to dip sausage mix, form a walnut-sized ball of sausage around 1 cube of cheese. Roll in shake n' bake, place on Pam-sprayed cookie sheet and bake 20 min.

**Chocolate Fountain**—Melt 24 oz chocolate chips and ¾ cup of oil—2-3 minutes; all chips must be melted. Pour into base unit. Let unit flow 2 minutes—Turn off motor for 30 seconds to eliminate air gaps. Turn on motor and check again. Might have to add 1/8 cup of oil to thin chocolate. Make sure unit is level.

## CHILI CHEESE BALLS

**2 lbs.** Velveeta cheese  
**2-8 oz.** pkgs. Cream cheese  
**1 c.** chopped nuts  
**½ t.** garlic powder  
Dash of salt  
Chili powder

Place Velveeta cheese and cream cheese in large bowl; let come to room temperature. Mix cheese well. Add nuts, garlic powder and salt; mix well. Shape into ball; roll in chili powder. Wrap in foil; chill until firm.

## SPINACH DIP

**1** pkg. (**10 oz.**) frozen chopped spinach, thawed and drained  
**1** container (**16 oz.**) sour cream  
**1-cup** Hellmann's® or Best Foods® real or light mayonnaise or low fat mayonnaise dressing  
**1** pkg. KNORR Vegetable Soup and Recipe Mix  
**1** can (**8 oz**) water chestnuts, drained and chopped (optional)  
**3** green onions, chopped

1. In medium bowl stir spinach, sour cream, mayonnaise, soup mix, water chestnuts and green onions until well mixed.
2. Cover; chill 2 hours to blend flavors
3. Stir before serving ~ makes **4 cups**

## Chewy Oatmeal Raisin Cookies

**2** cups margarine or butter softened  
**2** cups firmly packed brown sugar  
**1** cup granulated sugar  
**4** eggs  
**2** teaspoons vanilla  
**3 1/2** cups flour  
**2** teaspoons baking soda  
**2** teaspoons cinnamon  
**1** teaspoon salt  
**6 ½** cups oats  
**2** cups raisins

Beat together butter and sugars until creamy. Add eggs vanilla and beat in well. Combine flour, baking soda, cinnamon and salt. Add to butter mixture, mixing well. Stir in oats and raisins, mixing well again.

Drop by rounded tablespoonful onto ungreased cookie sheets. Bake 10-12 minutes at 350 degrees. Yum!

## Flip Dip

- 1 **pound** Jimmy Dean sausage (hot), cooked
- 1 medium onion, chopped
- ½ cup celery, chopped
- 1 small can mushrooms, chopped
- 1 (10 ¾-oz.) can cream of mushroom soup
- 2 (6-oz.) pkgs. Garlic cheese
- 1 package frozen chopped broccoli thawed and drained
- 3 tablespoons butter

In a saucepan, cook the sausage, onion, celery and mushrooms together. Cook and drain broccoli. Mix it all together and heat and eat!

## Lemon Glacier Bars

- 1 18.25 oz pkg lemon cake mix
- 1 large egg
- 1/3 cup vegetable oil
- 1 **8 oz** pkg cream cheese, softened
- 1/3 cup sugar
- 1 large egg
- 2 teaspoons lemon juice

Preheat the oven to 350. Combine cake mix, 1 egg, and oil in a large mixing bowl; beat at medium speed until crumbly. Reserve 1 cup cake mix for topping. Press remaining cake mix into a 9x13 pan.

Bake at 350 for 12 minutes or until lightly browned

Beat cream cheese at medium speed until creamy; add sugar, 1 egg, and lemon juice. Beat until smooth. Pour cream cheese mixture over baked crust. Sprinkle with 1 cup cake mixture.

Bake uncovered at 350 for 20 minutes or until lightly browned. Let cool slightly; cover and chill. Cut into bars.

## Chewy Date Nut Bars

- 1 package (18 ¼-ounces) yellow cake mix
- ¾ cup packed brown sugar
- ¾ cup butter or margarine, melted
- 2 eggs
- 2 cups chopped dates
- 2 cups chopped walnuts

In a mixing bowl, combine cake mix and brown sugar. Add butter and eggs; beat on medium speed for 2 minutes. Combine dates and walnuts; stir into batter (the batter will be stiff). Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake 350 degrees for 35-45 minutes or until edges are golden brown. Cool on a wire rack for 10 minutes. Run a knife around sides of pan to loosen; cool completely.

### **Dos Quesos Dip**

1 16 oz. container sour cream  
1 8 oz. pkg. cream cheese, softened  
1 1oz. pkg. taco seasoning mix  
1 cup bottled salsa  
1 teaspoon dried crushed Mexican oregano  
salt and pepper to taste  
2 cups shredded pepper jack cheese

preheat oven to 350 degrees. In a medium bowl, stir sour cream and cream cheese until well combined. Mix in taco seasoning, salsa, oregano, salt and pepper, spray a square baking dish with non-stick spray. Pour mixture into dish and top with shredded cheese. Bake for 10-15 minutes or until cheese is bubbly. Serve with crisp tortilla chips.

### **Dried beef dip**

2 8 oz. pkg cream cheese, softened	1 8 oz container cream cheese
½ 16 oz bottle ranch style dressing	1 small onion grated
2 - 2.25 oz jars dried beef chopped	1 cabbage
Assorted crackers	Chopped pecans

Beat first four ingredients until blended; stir in chopped beef. Serve in a hollowed cabbage with crackers. Sprinkle with pecans, if desired. Yield: about four cups.

### **HOT Corn dip**

6 cans Mexican corn, drained	1 small can diced jalapenos
1 medium purple onion, chopped	2 red bell peppers, chopped
1 bunch green onions chopped	2 fresh jalapenos chopped and seeded
2 cups mayo	1 16 oz. container sour cream

Combine all ingredients and chill in refrigerator 1 hour. Tastes even better when refrigerated overnight.

### **“BROCCOMOLE” DIP**

2 cups chopped fresh broccoli, cooked and chilled  
¼ light sour cream  
2 to 3 tablespoons lemon juice  
1 to 2 tablespoons minced onion  
1-tablespoon fat-free mayonnaise  
¼ to ½ teaspoon chili powder  
Fresh vegetables *or* baked tortilla chips

In a food processor or blender, combine the first six ingredients; cover and process until smooth. Refrigerate for several hours. Serve with vegetables or tortilla chips.

**Yield: 6 servings.**

## PUMPKIN CHEESECAKE BARS

- 1 (16 oz.) package pound cake mix
- 3 eggs
- 2 teaspoons Oleo or butter, melted
- 4 teaspoons pumpkin pie spice
- 1 (8 oz.) package cream cheese, softened
- 1 (14 oz.) can Eagle Brand Milk
- 1 (16 oz.) can pumpkin
- ½ tsp. salt
- 1 cup chopped nuts

Preheat oven to 350°F. In a large mixer bowl, on low speed, combine cake mix, 1 egg, oleo and 2 tsp. pumpkin pie spice until crumbly. Press onto bottom of 9 x 13 inch pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle Brand then remaining 2 eggs, pumpkin, remaining 2 tsp. pumpkin pie spice and salt; mix well. Pour over crust; sprinkle with nuts. Bake 30 to 35 minutes or until set. Cool, Chill; cut into bars. Store in refrigerator.

### New Chocolate Chip Cookies

- |                           |                         |
|---------------------------|-------------------------|
| 2 cups shortening         | 2 teaspoons baking soda |
| 1 ½ cups brown sugar      | 5 ¾ cups flour          |
| 1 ½ cups granulated sugar | 2 teaspoons vanilla     |
| 4 eggs                    | 1 (12-ounce) package    |
| 1 tablespoon milk         | chocolate chips         |
| 2 teaspoons salt          | 2 cups pecans           |

In a large bowl, cream together shortening and sugars. Add eggs and milk. Mix. Stir in dry ingredients. Add vanilla, nuts and chocolate chips. Stir to mix. Drop by teaspoonfuls on cookie sheet. Bake in a 375 degree F oven for 10 to 12 minutes.

### Plenty of Cookies

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 3 cups peanut butter            | 1 ½ teaspoons vanilla              |
| 6 eggs                          | ½ teaspoons baking soda            |
| 2 cups brown sugar              | 9 cups oatmeal                     |
| 1 ½ teaspoons corn syrup        | 1 cup chocolate chips              |
| 2 sticks margarine,<br>softened | 1 candy coated<br>chocolate pieces |
| 2 cups granulated sugar         |                                    |

Mix all ingredients together in order given. Stir in chocolate chips and candy coated pieces last. Drop on ungreased cookie sheet. Bake at 350 degrees F for 8 to 10 minutes.

### **Mexican Christmas Salsa**

1 orange  
2 cups fresh cranberries  
2/3 cups sugar  
1/2 teaspoon salt  
1/2 medium green pepper  
2 fresh jalapeno, seeded chopped  
3 tablespoon chopped cilantro  
1/4 cup chopped/toasted pecans  
Blend in a food processor and serve with crackers of choice

### **Mexican Spinach Dip**

10 ounce package of chopped spinach-thawed and drained  
8 ounce package of cream cheese, room temperature  
1/2 chopped white onion  
1/4 cup of fresh jalapeno, seeded and chopped  
2 cans of Ro-Tel tomatoes (1 drained, 1 undrained)  
12 ounces of grated Mexican cheese blend  
1/2 cup sour cream  
1/2 teaspoon cumin  
1 teaspoon chili powder

Preheat oven to 350 degrees. Mix all ingredients in a large bowl. Bake in a casserole dish until hot and bubbly (about 30 minute). Serve with tortilla chips.

### **Oatmeal cookies (Excellent)**

1 cup margarine or butter, softened  
1 cup firmly packed brown sugar  
1/2 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
1 1/2 cup flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon salt  
3 cups oats  
1 cup raisins

Beat together butter and sugars until creamy. Add eggs and vanilla and beat in well. Combine flour, baking soda, cinnamon and salt. Add to butter mixture, mixing well. Stir in oats and raisins, mixing well again.

Drop by rounded tablespoonful onto ungreased cookie sheets. Bake 10-12 minutes at 350 degrees. Yum!

## Unique Mexican Cheesecake

1 c. Tortilla Chips  
2 Tbs. Margarine, melted  
1 c. cottage cheese  
3 8oz Pkgs. Cream Cheese, softened  
4 eggs  
2 ½ c. sharp shredded cheese  
1 4oz. Can Green Chilies  
½ c. Chopped Canned Jalapenos

### Sour Cream Mixture

1 C. Sour Cream  
1 C. Cheddar Cheese Sauce

### Topping

1 C. Chopped tomatoes  
½ C. Chopped green onions  
1 sm. Can chopped black olives

Crush tortilla chips and mix with melted margarine. Press on bottom of 9" springform pan. Bake 15 minutes.

Meanwhile, process cottage cheese in food processor or blender until smooth. Beat cream cheese and cottage cheese in large bowl until well blended. Add eggs. Mix well after each. Stir in cheddar cheese and chilies. Pour mixture over baked crust. Return to oven; bake 60 minutes.

Combine sour cream and cheddar cheese sauce; mix thoroughly. Remove cheesecake from oven and carefully pour sour cream mixture evenly over top. Return cheesecake to oven and bake 10 minutes more.

Remove cheesecake from oven. Let stand at room temperature to cool slightly. Loosen cake from rim of pan; cool completely before removing rim. Refrigerate cheesecake until ready to serve. Just before serving, top with tomatoes, green onions and black olives.

## Mild Corn Dip

6oz finely shredded cheddar cheese  
½ cup sour cream  
½ cup mayonnaise  
5 chopped green onions  
½ teaspoon salt  
15oz fiesta/Mexican corn (drained)  
Mix all ingredients together and serve with Ritz crackers.

## **Pecan Pie Bars**

1 yellow cake mix  
1 egg  
½ cup melted butter

Mix the above well. Measure 2/3 cup of batter and set aside. Spread and press the remaining batter into a 9- by 13-inch pan. Bake 15 minutes at 325 degrees.

## **Pecan Pie Cake Filling**

1-½ cups white Karo syrup (white or dark)  
2/3 cup batter  
3 eggs  
½ cup brown sugar, firmly packed  
1 teaspoon vanilla  
1 to 2 cups chopped pecans

Mix well and pour on top of baked crust. Bake 1 hour at 325 degrees.

## **Sopapilla Cheesecake**

2 cans crescent rolls  
3 8-ounce packages cream cheese  
2 cups sugar (divided into 1-½ cups and ¼ cup)  
1 stick butter  
1-½ teaspoon vanilla  
1 teaspoon cinnamon

Spread one can of crescent rolls in a 9- by 13-inch pan. This will be the bottom crust.

Filling:

Mix together cream cheese, 1-½ cup sugar and vanilla until creamy. Spread over bottom crust. Spread on can of crescent rolls over filling as top crust.

Pour melted butter over the top; mix remaining ¼ cup sugar and cinnamon, and sprinkle over the top. Bake at 350 degrees for 30 minutes.

*To make this recipe low calorie, you can use Splenda as a partial replacement for the sugar. Use 1-¼ cups Splenda and ¼ cup sugar for the 1-½ cups of sugar in the filling, and for the topping she used ¼ cup each of Splenda and sugar. Make sure to use tabletop Splenda and not baking Splenda.*

## Erika's Cinnamon Candy

2 cups granulated sugar  
2/3 cups light corn syrup  
3/4 cup water  
1 tsp flavoring  
1/4 tsp food coloring  
Powdered sugar (optional)

In a large saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves. Bring mixture to a boil without stirring. When syrup temperature reaches 260°F, add color. Do not stir; boiling action will incorporate color into syrup. Remove from heat at 300°F or when drops of syrup form hard, brittle threads in cold water. After boiling action ceases, add flavoring and stir. **USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.** Pour syrup into lightly oiled candy molds or onto greased cookie sheet and score to mark squares. When cool, break into pieces and dust with powdered sugar to prevent sticking. Store in airtight container.