COMFORT FOOD noun “Food prepared in a traditional style having a usually nostalgic or sentimental appeal.” — Merriam Webster
Breads

**BREAD noun** A usually baked and leavened food made of a mixture whose basic constituent is flour or meal.

1: Blueberry-Orange Bread  
2: Cream Cheese Pound Cake  
3: Date Nut Bread  
4: English Muffin Bread  
5: Monkey Bread
Blueberry-Orange Bread

From: Linda  
Serves: 1 loaf  
Prep Time: 15 min  
Cook Time: 1 hour

Instructions

1: 
Beat sugar and egg together until fluffy.

2: 
Sift and blend in flour, soda, and salt.

3: 
Add rind, juice, and margarine in water.

4: 
Fold in blueberries coated with flour.

5: 
Pour batter into well-greased and floured loaf pan.

6: 
Bake at 375 degrees for one hour.

7: 
Remove from oven; cool slightly and glaze with 1 tablespoon orange juice and 1/2 cup powdered sugar, mixed together.

Ingredients

- 1 cup sugar
- 1 egg
- 2 cups flour (reserve 1/4 cup to coat berries)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 tablespoons grated orange rind
- 1/2 cup orange juice
- 2 tablespoons margarine in 1/4 cup boiling water
- 1 cup blueberries

Notes

We found this in the newspaper on Drummond Island and it’s my husband’s favorite because we were on our honeymoon.
Cream Cheese Pound Cake

From: Beth
Serves: 1 loaf
Prep Time: 15 mins
Cook Time: 50 mins

Ingredients
- 1 1/2 cups sugar
- 8 ounces cream cheese, softened
- 1 1/2 sticks butter
- 1 1/2 teaspoons vanilla
- 1 3/4 cups flour
- 4 eggs
- 1 1/2 teaspoons baking powder

Instructions
1:
Heat oven to 325 degrees.

2:
Mix sugar, softened cream cheese, butter, and vanilla.

3:
Add eggs; mix on low till blended.

4:
Stir together flour and baking powder. Add to cheese mixture.

5:
Pour into lightly greased and floured 9x5 inch loaf pan.

6:
Bake for 45-50 minutes.

Notes
My mom made this whenever we had company. It is one of the only cakes I like. You can dress it up with some berry syrup and whipped cream, but it is also very moist and delicious on its own.
Date Nut Bread

From: Carol  Prep Time: 20 mins
Serves: 1 loaf  Cook Time: 60 mins

Instructions

1:
Combine sugar, dates, and butter in bowl.

2:
Pour boiling water over the date mixture and stir. Let cool.

3:
Sift flour, soda, and salt together.

4:
Add flour mixture and remaining ingredients to date mixture and mix just until flour is moistened.

5:
Grease a 9x5x3-inch loaf pan. Line bottom with waxed paper and pour batter in.

6:
Bake at 350 for 45 to 60 minutes — until a toothpick inserted into the middle comes out clean.

Ingredients

- 1 cup sugar
- 1 cup chopped dates
- 2 tablespoons butter
- 1 cup boiling water
- 1 egg, slightly beaten
- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup walnuts
- 1 teaspoon vanilla

Notes

An old recipe I make often!
English Muffin Bread

From: Beth  Prep Time: 60 mins  Serves: 2 loaves  Cook Time: 25 mins

Instructions

1: Preheat oven to 400 degrees.
2: Combine 3 cups flour, yeast, sugar, salt, and soda. Set aside.
3: Heat liquids till very warm (120-130 degrees).
4: Add liquids to flour mixture. Beat well. Stir in the rest of the flour to make a stiff batter.
5: Grease two 8.5x4.5-inch loaf pans and sprinkle the bottoms with cornmeal. Spoon batter evenly into both loaf pans. Sprinkle tops with cornmeal.
6: Cover the pans and let rise in a warm place for 45 minutes.
7: Bake for 25 minutes.
6: Remove bread from pans immediately and let cool. To serve, slice and toast.

Notes

This was a winter treat my mom used to make for us that always makes me feel warm and cozy. It tastes even better than a store-bought English muffin and is delicious warm and lightly toasted with butter and jam.

Ingredients

- 2 packages yeast (4 teaspoons)
- 1 tablespoon sugar
- 2 cups milk
- 1/2 cup water
- 6 cups flour, separated
- 2 teaspoons salt
- 1/4 teaspoon baking soda
- Cornmeal
Monkey Bread

From: Beth  Serves: 4-6  Prep Time: 20 mins  Cook Time: 40 mins

**Ingredients**
- 1/2 cup chopped pecans
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 3 10-ounce cans refrigerated biscuits
- 1 cup brown sugar
- 1/2 cup melted butter

**Instructions**

1: Preheat oven to 350 degrees.

2: Mix cinnamon and sugar together.

3: Sprinkle pecans in bottom of a well buttered 10 inch Bundt pan.

4: Cut each biscuit in fourths and roll each in sugar/cinnamon mix and layer in pan.

5: Combine brown sugar and butter. Pour over the dough.

6: Do alternating layers of biscuits and syrup until everything is used up.

7: Bake for 30-40 minutes.

8: Cool 10 minutes in pan -- then invert to serving platter.

**Notes**

My friends and I learned how to make this in school in seventh grade and we made it at every sleepover from that point on.
Soups

SOUP *noun* A liquid food especially with a meat, fish, or vegetable stock as a base and often containing solid pieces of food.

1: Ham and Bean Soup
2: Slow Cooker Baked Potato Soup
3: Tomato Basil Soup
4: White Chili
5: Wintertime Tomato Soup
Ham and Bean Soup

From: Beth
Serves: 12
Prep Time: 10 min
Cook Time: 3 hours

Instructions

1: Bring water and beans to a boil; boil 2 minutes. Remove from heat, cover, and let stand 1 hour.

2: Stir in ham, ham bone or hock, pepper, bay leaf, carrot and celery. Bring to a boil; reduce heat, cover, and simmer until beans are tender (skim foam from top), about 1 1/2 to 2 hours. If soup is too thick, add a little water.

3: Remove ham bone or ham hock (if used) and trim meat from bone. Return meat to soup and simmer for about 15 minutes longer.

Notes
My brother and I used to get this often in the winter. It was a great lunch after a full morning of playing outside in the snow! It tastes better the longer it sits and I like that it is not labor intensive at all.

Ingredients

- 8 cups water
- 1 pound navy beans
- 2 cups cubed cooked ham
- 1 ham bone or ham hock, optional
- 1/2 cup chopped onion
- 1/4 teaspoon pepper, or to taste
- 1 bay leaf
- 1 carrot, chopped
- 1 rib celery, chopped or thinly sliced
- 1/2 teaspoon salt
Slow Cooker Baked Potato Soup

Ingredients
- 10 red potatoes
- 3 tablespoons all-purpose flour
- 3/4 cup real bacon bits
- 1 small red onion, chopped
- 1 clove garlic, minced
- 2 tablespoons chicken bouillon granules
- 1 tablespoon ranch dressing mix
- 1 tablespoon dried parsley
- 1 teaspoon seasoned salt
- 1/2 teaspoon ground black pepper
- 3 cups water
- 1 cup half-and-half
- 1/2 cup shredded cheddar cheese, or to taste
- 1/4 cup chopped green onion, or to taste

Instructions
1: Put potatoes in the bottom of your slow cooker crock. Scatter flour over the potatoes; toss to coat.
2: Scatter bacon bits, red onion, garlic, chicken bouillon, ranch dressing mix, parsley, seasoned salt, and black pepper over the potatoes.
3: Pour water into the slow cooker.
4: Cook on LOW 7 to 9 hours.
5: Pour half-and-half into the soup; cook another 15 minutes.
6: Garnish with cheddar cheese and green onion to serve.

Notes
This is my favorite recipe in the winter, it's easy and delicious and it reminds me of my childhood. My mom's potato soup wasn't nearly as tasty, however! I like to serve it with a fresh salad and some crusty bread. I also put more bacon in it then called for!
Tomato Basil Soup

From: Alyssa  Prep Time: 10 min
Serves: 6-8  Cook Time: 35 min

Instructions

1: Combine all ingredients in a large saucepan and simmer on low-medium heat for 25 minutes, stirring often. Do not let it come to a full boil.

Notes

That’s it, it’s that easy! Serve in a bowl with yummy, grilled cheese sandwiches or in a warm bread bowl.

Ingredients

- 2 cups chicken broth
- 12 ounces tomato paste
- 3 cups water
- 2 cups heavy whipping cream
- 1 teaspoon balsamic vinegar
- 1/2 ounce fresh basil leaves, chopped
- 1 teaspoon lemon pepper seasoning
White Chili

From: Emily  Prep Time: 10 min
Serves: 6-8  Cook Time: 10 min

Ingredients
- 1 teaspoon olive oil
- 1 medium onion, peeled and diced
- 1 medium yellow bell pepper, stemmed, seeded, and chopped
- 1 tablespoon minced fresh jalapeno chile
- 1 1/2 teaspoons ground cumin
- 1 can (15 oz) cream-style corn
- 1 can (7 oz) diced mild green chiles
- 2 cups whole milk
- 1 can (15 oz) cannellini or navy beans, rinsed and drained
- 2 cups shredded cooked chicken
- Salt and pepper to taste
- 1-1 1/2 cups shredded cheddar cheese (or any favorite cheese)

Instructions
1: In a large pan, combine oil, bell pepper, and jalapeno chile. Stir often over high heat until onion is limp, about 3-4 minutes.
2: Add cumin, corn, green chiles, milk, and beans. Bring to a boil, then reduce heat, cover and simmer, stirring occasionally to blend flavors about 10 minutes.
3: Stir in chicken. Season with salt and pepper.
4: Stir in cheese and serve immediately.

Notes
Serve with crusty bread or, my favorite, Fritos corn chips. This is one of my favorite soup recipes. I like it because it is quick to make but very filling and satisfying.
Wintertime Tomato Soup

From: Emily
Serves: 6-8
Prep Time: 15 min
Cook Time: 30 min

Ingredients
- 2 14-1/2 ounce cans fire roasted tomatoes
- 2 tablespoons olive oil
- 1 teaspoon dried thyme leaves, or 1 tablespoon fresh
- 1 tablespoon minced garlic (I usually add more but I really like garlic)
- 1 medium carrot, peeled and finely chopped
- 1 small onion, halved and finely chopped
- Salt and pepper to taste
- 1 teaspoon sugar
- 1 quart chicken or vegetable stock (Better than Bouillon vegetable base is my go-to)

Instructions
1: Put the olive oil in a medium saucepan over medium-high heat. When it’s hot, add garlic and cook just until it begins to color, a minute or so.
2: Add carrot and onion and cook, sprinkling with salt, pepper, sugar, and thyme and stirring for about 5 minutes. Stir in tomatoes and stock.
3: Turn heat to high and bring soup to a boil, then lower heat to a simmer. Cover and cook until vegetables are very tender, 20-30 minutes.

Notes
You can eat it as is — I like to puree with a handheld blender so that the soup has a smooth consistency. I also make a grilled cheese with Swiss or Jarlsberg cheese, cut it up into “croutons” and drop them into the soup. This is one of my favorite soup recipes. I like it because it is quick to make but very filling and satisfying.
Sides

SIDE DISH noun A food served separately along with the main course.

1: Baked Scotch Eggs
2: Emily’s Aunt Lucy’s Stuffing
3: Macaroni Salad
4: Scalloped Potatoes
5: Mom’s Vegetable Casserole
Baked Scotch Eggs

From: Jo
Serves: 4
Prep Time: 15 min
Cook Time: 40 min

Instructions
1:
Heat the oven to 400 degrees.

2:
Mix the pork sausage and salt; flatten and cut into quarters.

3:
Roll each egg in flour to coat.

4:
Place the egg into the sausage and shape around the egg.

5:
Brush the pork covered egg with the beaten egg and coat with breadcrumbs completely.

6:
Bake for 35-40 minutes, turning occasionally.

Ingredients
- 1 pound pork sausage
- 1 teaspoon salt
- 4 hard cooked eggs, peeled
- 1 cup crispy breadcrumbs
- 1 egg, beaten

Notes
This is one of those quintessential English dishes that I grew up with and remind me very much of home.
Emily’s Aunt Lucy’s Stuffing

From: Tady
Serves: A lot
Prep Time: 30 min
Cook Time: 40 min

**Ingredients**
- 1 stick of butter
- 2 stalks of celery, chopped
- 2 carrots, chopped small
- 1 large onion, diced
- 1 teaspoon salt
- 1 1/2 teaspoon pepper
- 2 tablespoons poultry seasoning
- 1 1/2 loaves stale or toasted bread, torn or cut into cubes
- 2 eggs, beaten
- 1 pound raw pork sausage
- 3 cups chicken broth

**Instructions**

1:
Preheat oven to 350.

2:
Melt the butter in a skillet. Add celery, carrots, and onion and cook together slightly (until starting to soften just a bit). Stir in the salt, pepper, and poultry seasoning.

3:
In a large pan, add the bread, eggs, and pork sausage. Stir in the vegetable mix. It’s easier if you use your hands for this, but if you do, let the veggies cool a little first.

4:
Add enough chicken broth, to mush the bread. Start with about 1 1/2 cups, then add more a little at a time, as needed. Mushing the bread is also easier if you use your hands.

5:
Bake, covered, for about 30-40 minutes. Uncover towards the end for a slightly crisped top.

**Notes**

I love cooking with my friends and sharing our favorite recipes together to bring us closer. This savory stuffing recipe comes from the family of one of my dear friends and has become a staple for my family, and my favorite comfort food! This recipe makes a lot, making it perfect for holiday gatherings and potlucks, but it can be easily halved for a family dinner.
Macaroni Salad

From: Beth
Serves: 6 servings
Prep Time: 15 min
Cook Time: 10 min

Ingredients
- 2 cups elbow macaroni (1/2 pound)
- 1/2 cup onion, diced
- 1 cup mayonnaise
- 2 tablespoons vinegar or lemon juice
- 1/8 teaspoon pepper
- 1 cup diced celery
- 1/3 cup green pepper, diced
- 2 tablespoons mustard
- 1 1/2 teaspoons salt
- 3 hard boiled eggs, sliced

Instructions
1:
Cook macaroni, rinse in cold water, and chill.

2:
Mix all ingredients.

3:
Garnish with more eggs and/or tomatoes.

Notes
This is one of my mom's trademark dishes. She was asked to bring it to everything we attended — parties, holidays, potlucks, etc. It tastes better the longer it sits, so we always made it about a day ahead of time.
Scalloped Potatoes

From: Beth  
Serves: 10-12 servings

Prep Time: 30 min  
Cook Time: 1 hr, 40 min

Instructions

1:
Peel potatoes and slice thinly.

2:
Heat 1 tablespoon of the margarine until melted. Blend in flour, salt, and pepper. Cook over low heat, stirring constantly until mixture is smooth and bubbly. Remove from heat. Stir in milk.

3:
Heat to boiling, stirring constantly. Boil and stir for 1 minute.

4:
Layer in casserole dish: potatoes, onions, sauce, repeat. Dot with remaining margarine.

5:
Cover and cook at 350 degrees for 30 minutes. Uncover and cook 60-70 minutes (or till tender).

Notes

This is a great side, but you can also add layers of ham after the potatoes to make a main course. We have this a lot with ham after holidays to use up leftovers.

Ingredients

- 2 pounds potatoes (about 6 medium)
- 3 tablespoons margarine
- 3 tablespoons flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 1/2 cups milk
- 1 teaspoon margarine
- 1 small onion, diced
Mom’s Vegetable Casserole

From: Rachael  Prep Time: 10 min
Serves: 4  Cook Time: 50 min

Instructions

1:
In a large bowl, combine frozen vegetables, soup, 1/2 cup of the Swiss cheese, sour cream, and pepper. Stir in half of the French fried onions. Spray a 2-quart baking dish with cooking spray and spoon in mixture.

2:
Bake covered in a 350 degree oven for 45 minutes. Sprinkle with remaining cheese and onions. Bake uncovered 5 more minutes or until mixture is heated through.

Notes

My mom made this every Thanksgiving. I usually double the batch — if you do that, use half cheddar and half Swiss cheese.

Ingredients

- 1 16oz. frozen package California blend veggies (broccoli, cauliflower, and carrots)
- 1 10oz. can condensed cream of mushroom soup
- 1 cup shredded Swiss cheese
- 1/3 cup sour cream
- 1/4 teaspoon pepper
- 1 .25oz can French-fried onions
Entrées

**ENTRÉE noun** The main course of a meal in the United States.

1: Breaded Pork Chops
2: Chicken and Feta
3: Pastera
4: Shepherd’s Pie
5: Stuffed Shells
6: Venison Goulash
Breaded Pork Chops

From: Beth  Prep Time: 15 min
Serves: 4  Cook Time: 35 min

Ingredients
- 2 tablespoons yellow cornmeal
- 2 tablespoons whole wheat flour
- 1 teaspoon salt
- 1 teaspoon ground sage
- 1/2 teaspoon onion powder
- 1/2 teaspoon sugar
- 1/2 teaspoon paprika
- 1/4 cup milk
- 4 pork chops

Instructions
1: Prepare breading by mixing all of the ingredients except the milk and pork chops.
2: Place mixture into a freezer bag.
3: Preheat oven to 425 degrees.
4: Dip each chop into milk and immediately place in the freezer bag. Shake into mix and coat both sides.
5: Place each chop in a roasting pan and bake in oven for 30-35 minutes.

Notes
This is something we had often when I was a kid. It is also one of the first recipes I ever made for my now in-laws. It convinced them I was capable of taking care of their son.
Chicken and Feta

From: Linda
Serves: Many
Prep Time: 30 min
Cook Time: 30 min

Instructions

1: Quarter potatoes. Boil until fork tender, drain, and set aside.
2: Boil chicken. Shred and add to potatoes.
3: Slice mushrooms and dice onions and garlic. Add to potato and chicken mixture.
4: Add spinach, basil, cheese, and dressing to mixture. Toss everything like a salad.
5: Place mixture into a baking dish and bake 30 minutes at 350.

Notes

A dear friend of mine shared this with me because it’s a “use as much of what you like in it” kind of recipe.

Ingredients

- Red potatoes
- Boneless skinless chicken
- 1 medium onion
- Fresh mushrooms
- 2 cloves garlic
- Fresh spinach
- 1 teaspoon basil
- Feta cheese
- 1 cup zesty Italian dressing
- Salt and pepper
Pastera

From: Carol  
Serves: 6-8  
Prep Time: 15 mins  
Cook Time: 15 mins

Ingredients

- 1 cup cooked ham, more if desired
- 1 pound linguine (or other pasta)
- 1 stick (1/4 lb.) margarine
- 1 small container ricotta cheese
- 1 cup grated Italian cheese
- 2-3 tablespoons coarse black pepper
- 1 teaspoon salt, or to taste

Instructions

1: 
Cube ham into small pieces.

2: 
Boil linguine and drain. Save some pasta water in case the pasta is dry later.

3: 
Add margarine, ricotta, Italian cheese, ham, pepper, and salt to pasta and mix.

4: 
Grease a 13x9-inch pan with butter and add pasta mixture.

5: 
Bake at 375 degrees until top is browned.

Notes

This is an Italian recipe from my husband’s Aunt Jean. She always served it cold, cut into small squares, as an appetizer. My family loves it served hot with a salad and crusty bread!
Shepherd’s Pie

From: Jo  Prep Time: 15 min
Serves: 4-6  Cook Time: 30 min

Ingredients

- 4 large potatoes (for the mash topping)
- 1/4 cup shredded cheese (optional)
- Salt and pepper
- 5 carrots, chopped (you can add peas, small pieces of broccoli, and/or cauliflower)
- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1 pound lean ground beef
- 2 tablespoons flour
- 1 tablespoon ketchup or tomato sauce
- 3/4 cup beef broth (or gravy of your choice)

Instructions

1: Boil, drain, and mash the potatoes. Add salt and pepper and cheese.

2: Slice your vegetables and boil until slightly soft, then drain.

3: Chop up the onion into fairly small pieces and fry in a pan along with the ground beef and oil.

4: Pour off excess fat then stir in the flour and cook for 1 minute.

5: Add the ketchup or tomato sauce and beef broth or gravy, boil, reduce the heat, and simmer for 5 minutes.

6: Spread the ground beef in an even layer at the bottom of a 2-quart casserole dish.

7: Add the vegetables as a next layer, top this off with mashed potato and sprinkle shredded cheese on if you so wish.

8: Cook in the oven for 20 to 30 minutes at 375 degrees.

Notes

Yum, this is winter comfort food at its best. You can always add a dash of Worcestershire (pronounced ‘woostershire’) Sauce to add more flavor.
Stuffed Shells

From: Barb
Serves: 6
Prep Time: 30 min
Cook Time: 60 min

Instructions

1:
Preheat oven to 350 degrees.

2:
Bring a large pot of slightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

3:
In a large bowl, mix eggs, ricotta, half the mozzarella, half the Parmesan, parsley, salt, and pepper until well combined. Stuff cooked shells with ricotta mixture and place in a 9x13-inch baking dish.

4:
In a medium bowl, stir together pasta sauce, mushrooms, and reserved mozzarella and Parmesan. Pour over stuffed shells.

5:
Bake in preheated oven 45 to 60 minutes, until edges are bubbly and shells are slightly set.

Ingredients

- 1 12-ounce package jumbo pasta shells
- 2 eggs, beaten
- 1 32-ounce container ricotta cheese
- 1 pound shredded mozzarella cheese, divided
- 8 ounces grated Parmesan cheese, divided
- 1 tablespoon dried parsley
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 28-ounce jar pasta sauce
- 8 ounces sliced fresh mushrooms

Notes

This is a hit with my family and very comforting.
Venison Goulash

From: Dan  
Serves: 6-8  
Prep Time: 15 min  
Cook Time: 15 min / 4 hr

Instructions

1:  
Brown the venison in a pan with olive oil.

2:  
Add onions and garlic and cook until translucent.

3:  
Add pasta to pot of boiling salted water and cook till done.

4:  
Combine all ingredients (except pasta) in pan and simmer for 15 minutes (or put in crockpot for 2-4 hours).

5:  
Ladle the goulash onto the finished pasta. Garnish with parmesan cheese.

Ingredients

- 1 pound ground venison (or ground beef)
- 2 1/2 cups diced yellow onion
- 1 can red kidney beans
- 1 28-ounce can diced tomatoes
- 1 12-ounce can tomato paste
- 2 bell peppers, diced (any color)
- 2 cloves diced garlic
- 1/2 teaspoon cayenne
- 3/4 teaspoon paprika
- 1/2 cup water
- Salt and pepper to taste
- Gamelli pasta
- Parmesan cheese, for garnish

Notes

This dish can either be cooked in a crockpot or on the stove. I prefer the crockpot on low for 2-4 hours.
Desserts

DESSERT *noun* A usually sweet course or dish usually served at the end of a meal.

1: Banana Split No-Bake Dessert
2: Brownies
3: Lebkuchen
4: Mystery Cake
5: Spice Apple Squares
Banana Split
No-Bake Dessert

From: Traci  Prep Time: 1 hour
Serves: 6-8  Cook Time:

Ingredients
- 2 cups reduced-fat graham cracker crumbs (about 10 whole crackers)
- 5 tablespoons reduced-fat margarine, melted
- 1 can (12 ounces) cold reduced-fat evaporated milk
- 3/4 cup cold fat-free milk
- 2 packages (1 ounce each) sugar-free instant vanilla pudding mix
- 2 medium firm bananas, sliced
- 1 can (20 ounces) unsweetened crushed pineapple, drained
- 1 carton (8 ounces) frozen reduced-fat whipped topping, thawed
- 3 tablespoons chopped walnuts
- 2 tablespoons chocolate syrup
- 5 maraschino cherries, quartered

Instructions
1: Combine cracker crumbs and margarine; press into a 13-inch x 9-inch dish coated with cooking spray.
2: In a large bowl, whisk the evaporated milk, fat-free milk, and pudding mixes for 2 minutes (mixture will be thick).
3: Spread pudding evenly over crust. Layer with bananas, pineapple, and whipped topping. Sprinkle with nuts; drizzle with chocolate syrup. Top with cherries.
4: Refrigerate at least 1 hour before cutting.

Notes
My mom made this all the time!
Brownies

From: Beth  Prep Time: 20 min
Serves: About 24  Cook Time: 50 min

Ingredients

- 1 1/2 cup flour
- 2/3 cup butter
- 1/4 cup water
- 2 teaspoons vanilla
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups sugar
- 2 cups chocolate chips (12 ounces)
- 4 eggs
- 1 cup chopped nuts (optional)

Instructions

1: Preheat oven to 325 degrees.
2: Heat butter, sugar, and water just to a boil. Remove from heat.
3: Add chocolate chips and vanilla.
4: After chips are melted and batter smooth, add eggs one at a time.
5: Blend in flour, soda, and salt.
6: Stir in 1 cup of chopped nuts if desired.
7: Spread into greased 13x9x2 inch pan. Bake 50 minutes. Cool completely before cutting.

To make turtle brownies:
Melt 1/2 bag caramels with 3 tablespoons milk. Pour over baked brownies. Sprinkle on 1 cup chocolate chips and 1 cup nuts.

Notes
This is my mom’s brownie recipe and we had them often. They were one of the first things I learned to bake and are so good that I am now a brownie snob!
**Lebkuchen**

From: Tady  
Serves: About 24 cookies  
Prep Time: 30 min  
Cook Time: 12 min

### Instructions

1:  
Beat sugar and eggs together.

2:  
Add honey, vinegar, spices, water, citron, and walnuts.

3:  
Gradually mix in the flour, then chill dough.

4:  
Cut into squares and top with the almonds (personally, I like a lot!)

5:  
Bake in a 350-degree oven for about 12 minutes

6:  
Once cool, top cookies with glaze (boil the sugar and water together in a saucepan until it thickens).

### Ingredients

**Cookie:**
- 1 cup honey
- 1 cup sugar
- 1 egg
- 2 ounces citron, diced
- 2 ounces walnuts, diced small or finely ground
- 2 1/2 tablespoons vinegar
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon fennel seed
- 1/4 teaspoon anise
- 3/4 tablespoons baking soda, dissolved in 1/4 cup hot water
- 5 cups flour
- Blanched almonds, whole or slivered, to taste

**Glaze:**
- 1 cup sugar
- 1/2 cup water

### Notes

This cookie was brought over from Germany by my great-great grandmother and has been passed down for generations. These spice cookies are my comfort food because it reminds me of Christmas and time with my family. Fun fact: this is 1/8 the original recipe. The original was so big they used to mix it in a wash tub!
Mystery Cake

Ingredients

- 1 cup white sugar
- 4 tablespoons butter, separated
- 1 10oz. can tomato soup
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1 1/2 cup flour mixed with 1 teaspoon baking soda
- 1 cup raisins
- 1/2 cup nuts (if desired)

Instructions

1: Cream together white sugar and 2 tablespoons of butter.
2: Add in remaining 2 tablespoons butter.
3: Stir in soup, spices, flour mixed with baking soda, raisins, and nuts (if using).
4: Bake at 350 for 35 minutes.

Notes

My grandma would always serve this after church on Sundays. She’d always put a piece aside for Grandpa so he’d have dessert that night.
Spice Apple Squares

From: Carol  Prep Time: 20 mins
Serves: 12  Cook Time: 35 mins

Ingredients
- 2 cups flour
- 2 cups sugar
- 2 eggs
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup oil
- 4 or 5 sliced apples

Instructions
1: Cream the sugar and eggs together.
2: Add the dry ingredients.
3: Add oil and mix well.
4: Add apples.
5: Grease a large 13x9-inch pan. Add apple mixture.
6: Bake at 350 for a half hour or maybe 35 minutes. Cut into large squares.

Notes
An old recipe I make often!
Other Comforts

COMFORT noun A satisfying or enjoyable experience.

1: Amish Sweet and Sour Salad Dressing
2: Cranberry Lime Spread
3: French Toast Casserole
4: Play Dough
5: Seasoned Salt
Amish Sweet and Sour Salad Dressing

From: Linda  
Serves: Many  
Prep Time: 5 min  
Cook Time: 0 min

Ingredients
- 2 1/2 cup sugar
- 3/4 cup vinegar
- 1 1/2 teaspoons celery seed
- 1 1/2 teaspoons black pepper
- 1/2 cup salad dressing (not mayo)
- 1/4 cup mustard
- 1 1/2 cup salad oil
- 1-2 tablespoons chopped onion

Instructions
1: Mix well and put in blender for a few minutes.

Notes
This recipe is the only dressing my mom used.
Cranberry Lime Spread

From: Beth
Serves: 12
Prep Time: 1 hour
Cook Time: 0 min

Ingredients

- 8 ounces cream cheese
- 2 tablespoons frozen orange juice concentrate
- 1 tablespoon sugar
- Zest of 1 orange
- 1/8 teaspoon cinnamon
- 1/4 cup dried cranberries
- 1/4 cup chopped pecans
- 3 tablespoons lime juice
- 2 packets Splenda

Instructions

1: In small mixing bowl, beat cream cheese, orange juice concentrate, sugar, orange peel, cinnamon, lime juice, and Splenda until fluffy.

2: Stir in cranberries and pecans.

3: Refrigerate at least 1 hour.

4: Serve with Ritz crackers.

Notes

My family would often get together and have card and board game nights, complete with a snack table. This was always on the snack table. I have substituted lemon juice for the lime juice and it was just as good.
French Toast Casserole

From: Beth
Serves: 6-8
Prep Time: 20 min + overnight

Instructions

1: Slice French bread into 20 slices, 1-inch each.

2: Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices.

3: In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly.

4: Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices.

5: Cover with foil and refrigerate overnight.

6: The next day, preheat oven to 350 degrees and make the praline topping by adding all of the ingredients to a medium bowl and mixing well.

7: Spread praline topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.

Notes
My husband’s favorite breakfast — it is very sweet and decadent. We make it for breakfast on holiday mornings. I like that most of the work can be done the night before, making it easy to finish up and slide in the oven.

Ingredients

Casserole:
- 1 loaf French bread (13 to 16 ounces)
- 8 eggs
- 2 cups half-and-half
- 1 cup milk
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Dash of salt
- Praline Topping (recipe follows)
- Maple syrup, optional

Praline Topping:
- 2 sticks butter
- 1 cup packed light brown sugar
- 1 cup chopped pecans
- 2 tablespoons light corn syrup
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
Play Dough

From: Linda  Prep Time: 5 min
Serves: Many  Cook Time: 5 min

Ingredients
- 1 cup flour
- 1/2 cup salt
- 2 teaspoons cream of tartar
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla
- 1 cup water
- Food coloring

Instructions
1: Combine and cook over medium heat until ball forms, about 5 minutes. Store in covered bowls.

Notes
My sister and I made this play dough for our kids when they were little. You can also use 1 tablespoon alum in place of the cream of tartar.
Seasoned Salt

From: Linda  Prep Time: 5 min
Serves: Many  Cook Time: 0 min

Ingredients

- 1 cup salt
- 1 teaspoon garlic powder
- 2 teaspoons curry powder
- 2 teaspoons paprika
- 1 teaspoon thyme
- 1 teaspoon onion powder
- 2 teaspoons dry mustard

Instructions

1:
Mix well and use in cooking meat, croutons, etc.

Notes

This recipe is from my cousin and tastes better than Lawry’s salt.