

**Beef
&
Pork
Recipes**

Rachel's World Famous Brisket – FBC Ada

Marinate the brisket in:

- lemon pepper
- garlic salt
- pepper
- Worcestershire sauce
- liquid smoke
- Dale's meat seasoning
- BBQ sauce (any brand – plain)

Cook on cookie sheet covered with foil at 300 degrees for 6 hours or until meat is done.

Hamburger Corn Casserole – Susan Cockrum, FBC Stroud

- 2 pounds ground hamburger (browned)
- ½ chopped onion
- 1 can cream of mushroom soup
- 1 can corn
- 1 cup of milk
- 4 potatoes sliced and boiled
- 2 cups shredded cheese

Brown hamburger with onion. Add cream of mushroom, milk, and salt and pepper to taste. Place potatoes in casserole dish. Top with drained corn. Pour hamburger mixture over top. Top with cheese. Bake at 350 degrees for 30 minutes or until cheese is melted.

Spaghetti and Sauce – Berean, Tulsa

- 1 onion chopped
- 5 pounds hamburger browned, drain grease
- 3 jars marinara sauce
- Italian seasoning to taste
- Garlic powder
- Salt and pepper
- Swish of water

Simmer 2 hours. Serve over spaghetti noodles with Parmesan cheese.

BBQ Meatballs – Tonya Thompson, FBC Fort Gibson

- 2 pounds hamburger
- 1 can milnot
- 2 cups quick oats
- 1-cup onions
- 2 tablespoons chili powder
- 2 tablespoons garlic
- salt and pepper

Sauce:

- 2 cups ketchup
- 2 cups brown sugar
- 2 tablespoons liquid smoke

Mix first 7 ingredients. Make spoon size meatballs. Cook at 400 degrees until brown. Take off pan and put into new pan and pour sauce over them. Bake at 350 degrees for 30 minutes.

Burrito Surprise – Jo White, FBC Fort Smith

- 2 pounds hamburger meat (browned)
- 3 large potatoes (boiled and diced)
- 1 large can refried beans
- 3 large can enchilada sauce
- grated cheese
- 6 large flour tortillas

Combine hamburger meat and potatoes together; set aside. In baking dish, cover bottom of pan with enchilada sauce. In flour tortilla, add hamburger meat and potato mixture, refried beans, cheese, and enchilada sauce. Fold tortillas and place in baking dish. With remaining enchilada sauce, cover burritos and with remaining grated cheese cover top of burritos.

Falls Creek Lasagna – Lynn Lane Baptist, Tulsa

- 20 pounds seasoned hamburger well drained
- 8 pounds lasagna noodles
- 4 pounds cheddar cheese
- 12 pounds mozzarella cheese
- 16 pints cottage cheese
- 2 large jars Ragu
- ½ gallon tomato sauce
- 2 large cans tomato paste
- ½ gallon water

Seasoned with garlic, onion, pepper, salt, and other Italian spices to taste

Layer in pans sauce, noodles, meat, cheese, and repeat to make 2 layers. Bake at 350 degrees for about 1-½ hours until noodles are tender. Let rest for 15 minutes before serving.

Cavatinni – Renai Keykendall, FBC Mannford

- 1-pound sausage, browned
- 1-pound hamburger, browned
- 10 ounces pepperoni, warmed
- 2 large jars spaghetti sauce
- 2-3 cups mozzarella cheese
- 1-bag Penne Rigate macaroni noodles

Brown meat, boil noodles as directed. Add garlic and salt to taste. Mix meats, sauce, noodles, and cheese. Bake at 350 degrees for 30 minutes or until cheese is melted.

Homemade Lasagna – Surrey Hills Baptist Church, Yukon

- 1 package oven-ready lasagna noodles
- 1-15 ounce container cottage cheese
- 2-½ cups mozzarella cheese
- 1 cup grated Parmesan cheese
- 3 eggs
- 3 tablespoons Italian seasoning
- salt and pepper to taste
- 2 pounds cooked ground beef
- 2-15 ounce can diced tomatoes
- 2-8 ounce cans tomato paste

Preheat oven to 425 degrees. In medium bowl, combine cottage cheese, 1-cup mozzarella cheese, 1-cup Parmesan cheese, eggs, and 1 tablespoon Italian seasoning. Mix well. In a saucepan, combine diced tomatoes, tomato paste, 1-cup water, and browned ground beef. Mix and heat through. In 13x9 inch pan, spread 1 ½ cups meat sauce. Place 1/3 of the lasagna over sauce. Spread ½ cheese mixture over lasagna top with 1/3 of meat sauce. Repeat layering once. Top with remaining lasagna, then sauce. Sprinkle with remaining mozzarella and Parmesan c cheese. Wrap the lasagna tightly with a double layer of foil. Bake for 60 minutes or until the lasagna is fork tender. Let stand for 10 minutes sealed in the foil before cutting and serving. Makes 9-12 servings.

Beef Enchiladas – Central Baptist, Marlow

10 flour tortillas
1 pound ground beef
1 diced onion
3 cups red enchilada sauce
1 pound cheddar cheese
salt, pepper, garlic (to taste)

Fill tortillas with beef and cheese. Roll top with sauce and cheese. Bake at 350 degrees for 1 hour.

Filet Mignon – Butch Kennedy, FBC Hominy

Beef back strap
Hickory smoked bacon
Worcestershire sauce
Baked potatoe

Filet Mignon:

Cut your filet's into ¾ to 1 inch thick pieces. You will need a good sharp butcher knife. Marinate fully emershed in Worcestershire sauce for 8 hours. Then remove from marinade and wrap with bacon attatch with a toothpick. Prepare gas grill on low flame, place filet on top rack and slow cook for a full 30 minutes, basting both sides as they cook with your left over marinade. Also salt and pepper as you cook. Be very careful not to cook too fast or over cook. Remove at desired cooking level.

Baked Potato:

Scrub thoroughly, rub with baking grease. Cook approximately 1 hour at 450 degrees. Top with butter, sour cream, salt, and pepper. Serve immediately.

Smoked Barbecue Country Ribs – Tom Cooper, New Bethel Baptist, Ada

30 pounds country ribs
1 gallon Head Country Barbecue Sauce

Marinate ribs overnight in ½ of the Head Country Sauce. Slow cook on wood smoker for 3-4 hours. For those with ovens, bake at 350 degrees for 5-6 hours.

Lasagna for 50 – Cindy Morrison, Eastern Height Baptist

8 1/3 pounds ground pork
3 packages lasagna noodles
3 cans 24 ounce tomato sauce
3 cans 16 ounce tomato paste
2 ½ cartons 24 ounce cottage cheese, lowfat
8 eggs
3 pounds mozzarella cheese, shredded
3 onions

- 4 tablespoons Italian seasoning
- ¼ cup garlic salt
- ¼ cup minced garlic

Brown meat and onions. Add tomato paste and thicken. Add tomato sauce and spices. Let sit. Mix together cottage cheese, eggs, and mozzarella (except for 1 cup). In a large baking dish, layer meat, noodles, then cheese mixture. Bake at 350 degrees for 1 ½ hours. Top with 1 cup of cheese.

Smoked Brisket – Bonnie Ritchie, FBC Seminole
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- Beef brisket
- Head Country BBQ Sauce
- Vinegar

Smoke brisket using hickory chips in an electric smoker. Smoke for 8-10 hours. When brisket is tender, slice and place in foil pan. Cover with 1 cup Head country BBQ Sauce and 1 cup white vinegar mixed well.

Indian Tacos – Ann Robertson, FBC Indiahoma
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Bread:

- 2 cups bread flour
- 2 tablespoons baking powder
- 1 teaspoon salt

Mix all dry ingredients. Add warm water and stir to make dough. Place on floured surface and knead. Let rise until ready to use.

Toppings:

- 3 pounds ground beef
- 1 big can Ranch style beans
- shredded cheese
- lettuce
- tomato
- onion
- picante sauce

Cook ground beef and add to beans to heat up.

To cook fry bread:

Pinch off small amount and place on floured surface. Press down until almost flat; press hole in middle and place in hot oil. Cook until golden brown, turning once. Add toppings and enjoy.

Smoked Brisket – Larry Jones, Garnett Road Baptist

- 1 brisket
- celery salt
- onion salt
- garlic salt
- liquid smoke
- pepper
- Worshesteshire sauce

Night before, sprinkle brisket generously with celery, onion, and garlic salts. Place in plastic bag with 1 ounce liquid smoke per pound. Marinate overnight. Dump contents of bag in roaster. Sprinkle with pepper, add Worchesteshire sauce and cover with water. Cover with foil. Bake at 350 degrees for 3 ½ hours. Remove brisket, slice. Put back in pan, freeze or bake again for 4 hours at 275 degrees.

Brisket – Nelda Sullivan, FBC Nash

Place a trimmed brisket in large foil pan. Pour 4 ounces bottle of liquid smoke over brisket. Sprinkle liberally with:

- Garlic salt
- Onion powder
- Celery salt
- Black pepper
- Seasoned salt

Cover and let marinate overnight. Bake at 325 degrees for 4-5 hours. Slice and serve with your favorite BBQ sauce.

Falls Creek Erwin's Omlet – Erwin Wheeler, FBC Comanche

- 2 eggs
- 3 teaspoons powdered milk
- pinch salt
- pinch pepper
- ham
- grated cheddar cheese
- various sautéed veggies

Whip eggs, dry milk, salt, and pepper in a cup. Set the grill to 375 degrees. Pour eggs out in an oval. Cook and flip once. Add ham, cheese, and choice of veggies. Fold by thirds. 3 minutes more grill time on each side. Serve with fruit and bacon and sausage. Garnish is optional.

Beef Enchiladas – Shelley Brumley and Kevin Coates, FBC Pauls Valley

- 5 pounds ground beef
- 5 packages taco seasoning
- 3 cans red enchilada sauce
- 3 cans cream of mushroom
- cheddar cheese
- 1 white onion, chopped
- flour tortillas

Brown ground beef with onion and drain. Add taco seasoning. In a separate pan, combine enchilada sauce and cream of mushroom. Roll meat up into tortillas and place in pan until full. Cover with remaining filling. Pour sauce over rolled tortillas and top with cheese. Bake at 350 degrees until bubbly.

Beef Brisket – Trinity Baptist, Morris

- 5 beef briskets
- seasoned salt
- Worcestershire sauce

Wash and trim brisket. Rub with seasoned salt and Worcestershire. Wrap in foil and bake in oven set at 225 degrees and cook at least 8 hours. Let cool. Slice and enjoy.

Ka-Bam Brisket – Jan Wishon, Emmanuel Baptist, Edmond

- 1 3-5 pound brisket
- 3-4 cups apple juice
- 1/8 cup seasoned salt
- 1/4 cup Worcestershire sauce
- 1 1/2 cup Head Country BBQ sauce
- dash of liquid smoke (optional)

Marinate brisket all night in juice, salt, and sauces. Bake in 225 degree oven in marinade for 10-12 hours or until tender.

Falls Creek Whachamaladas – Johnita Leka, FBC Drumright

- 4 ½ pounds ground beef
- 2 10 ounce enchilada sauce (mild)
- 2 10 ounce enchilada sauce with green chilies
- 2 2 pound cubed Velveeta
- 3 15 ounce cans enchilada sauce with green chilies
- 6 10 ½ ounce cans cream of chicken soup
- 3 10 ½ ounce cans cream of celery soup
- 4 12 ounce can milnot
- 1 4 ounce can chopped green chilies
- 2 30 count taco size corn tortillas
- chopped onions to taste
- salt and pepper to taste

Preheat oven to 350 degrees. Two roaster size aluminum pans greased. Brown ground beef season with salt and pepper and onion. Add 2 10 ½ ounce cans enchilada sauce and 2 10 ½ ounce cans enchilada sauce with green chilies. Stir and keep warm. In large stock pot add 3 15 ounce cans enchiladas with green chilies, cream of chicken soup, and cream of celery soup. Place on slow burner. Cubed Velveeta, add ½ of milnot to cheese and ½ to soup mixture. Place Velveeta and milnot in large microwavable bowl and heat cheese until melted. Stir into soup mixture and mix well. In two roaster pans (10x18 inch) pour enough cheese mixture to cover bottom of pan well. Tear corn tortillas into strips and cover cheese. Divide ground beef in half. Cover tortillas in each pan with beef mixture. Place another layer of tortillas over beef. Then cover all layers with cheese mixture. Place in 350 degree oven for 45 minutes or until bubbling on sides of pan.

Brisket – Nikki Vardell and Lana Spake, FBC Temple

- 1 brisket
- 1 can of coke
- ¼ cup of liquid smoke
- seasoning (your choice)

Rub brisket with seasoning. Mix coke, liquid smoke, and a little water in a bowl. Place brisket in foil. Make the foil go around the brisket like a bowl. Place in a toaster master oven. Pour liquid onto the brisket. Tightly wrap foil around brisket. Cook for 20 hours at 250 degrees.

Beef Biscuit Roll – Carla Thomas, Brenda Starr, Sandi Highfill, FBC Mooreland

Biscuit:

- 3 pounds flour
- 1/3 cup & 2 teaspoons baking powder
- 1 ½ tablespoons salt
- 1 2/3 cup shortening
- 1 quart milk

Meat Filling:

- 8 pounds ground beef
- 1 pound onion, finely chopped
- 1 tablespoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic
- 2 10 ounce cans cream of mushroom soup

- 2 10 ounce cans cream of chicken soup
- 2 10 ounce cans cream of celery soup

Cheese Sauce:

- 1 gallon milk
- 1 ½ cups flour
- 1 cup margarine
- 1 ½ tablespoon salt
- 1 teaspoon pepper
- 3 pounds American cheese

Prepare biscuit dough. Divide into four portions. Brown beef, onion, and seasonings. Drain. Add soups and mix well. If beef is not moist enough, add a little water. Roll one portion of dough at a time to ¼ inch thick. Spread ¼ of the meat mixture over each portion of biscuit dough. Roll as for jelly roll. Slice each roll into pieces one inch thick. Place onto lightly greased baking sheet. Bake at 450 degrees for 15 minutes or until lightly browned. Serve with cheese sauce over them.

To make white sauce: Melt 1 cup margarine. Add 1 to 1 ½ cups flour and stir until smooth. Add 1 quart of milk and beat with wire whip until smooth. Gradually add 3 quarts milk while stirring. Cook until smooth and thickened, about 15 minutes. Add 3 pounds shredded cheese, American. Add salt and pepper to taste.

Barbecue Brisket – Tracey Wooster and Lea Ann Boles, FBC Rosedale

- BBQ Sauce
- Sadler's brisket
- Water

Put water on bottom of pan. Place brisket in pan; cover brisket with sauce; cover. Bake at 325 degrees for 2 ½ hours.

Falls Creek Special – Scott Hall, Immanuel Baptist, Duncan

- 10-15 pounds brisket
- 2 tablespoons hickory flavored salt
- 2 tablespoons brown sugar
- 2 tablespoons paprika
- 2 tablespoons chili powder
- 3 tablespoons black pepper

Combine ingredients. Rub on brisket 6 to 8 hours before smoking. Smoke for 12 hours at 200 degrees.

Philly Beef and Cheese – Debra, Vikki, Sheresa, Ron, and Treasa, Timothy Baptist, Muskogee

- E-Z Philly meat
- Swiss cheese
- Onions
- Bell peppers
- Hoagie buns

Heat meat in oven. Grill the onions and bell peppers with butter. Serve on hoagie bun.

Lasagna – Polly James and Barbara Walls, Dickson Baptist, OKC

Add ground meat, browned, to spaghetti sauce. Mix mozerella, cheddar, and cottage together. In a sprayed pan, add spaghetti sauce then a layer of uncooked lasagne noodles, layer of cheese mixture, lasagne noodles, spaghetti sauce, ending with cheese

mixture. Add ½ cup of water over top. Cover with foil and cook until noodles are tender. Let set 30 minutes before serving.

Smoked Brisket – Jim Satterwhite, Eagle Rock Baptist, Ketchum

Large untrimmed brisket
BBQ seasonings rubbed into meat
Place smoker for 12 hours. Slice thin with electric knife (trim fat). Drizzle with Head Country BBQ sauce.

360 Brisket – Wayne Sissons, Exchange Avenue Baptist, OKC

beef brisket
Head Country All Purpose Championship Seasonings
Wood chips, flavor optional
Turkey cooking bag
Trim excess fat off brisket. Dry rub with Head Country seasoning. Cook brisket in smoker for 4 to 6 hours. Remove from smoker. Place meat in cooking bag on a cookie sheet in oven on 250 degrees for 6 hours.

Mama's Meat in the Big Pot – Vicki Wade, FBC Claremore

Very large boneless arm roast
Cavander's Greek seasoning
Water
Put large boneless roast in turkey roaster. Cover with Cavander's Greek seasoning. Cook in large turkey roaster, cover with water. Cook for 24 hours at 275 to 325 degrees.

R&B Steak – FBC Clinton

Soy sauce
Onion
Garlic
Sugar
Ginger
Paprika
Salt
Pepper
Seasoned salt
Rib eyes
Marinate 24 hours. Grill to perfection.

Pork Chops – FBC Clinton

Pork chops
Soy sauce
Salt
Pepper
Onion
Garlic
Ginger
Paprika
Lemon pepper
Marinate pork chops for 24 hours in marinating bags. Grill.

Pork Pot Roast – David Sheline, Portland Avenue, OKC

14 pounds pork butt
10 pounds potatoes, cut up
3 pounds baby carrots
3 stalks celery, cut up
2 packs onion soup mix
2 onion, cut in quarters
salt and pepper

Roast pork butt for 7 hours. Cool roast butt over night. Cut up pork. Add remaining items. Cook at 350 degrees for 3 hours.

Ravioli Lasagne – Belinda Stevenson, FBC Wanette

1 pound/ 8 people ground beef
1-40 ounce can/ 8 people Chef Boyardee Ravioli
1 cup/ 8 people cheddar cheese
1 cup/8 people Mozzarella cheese

Brown hamburger meat. Season with salt, pepper, garlic powder to taste. Spray pan with Pam and place browned ground beef in pan. Top with Ravioli. Heap cheeses on top and bake at 375 degrees until bubbly at edges and cheese is good and melted and beginning to brown. Let sit a few minutes before serving.

Pepper Steak – Kymberly Witt, FBC McAlester

7-8 pounds fajita beef
10-12 bell peppers
5 pounds yellow onions
4 cups soy sauce
1 jar granulated beef boullion
1 ½ -2 regular size boxes corn starch
7 gallons water
3-36 ounce Uncle Ben's Rice Pilaf

Slice bell peppers and onions. Sauté until tender crisp. Fill 2 large stock pots with 3 ½ gallons of water each. Split the beef evenly between the two pots. Pout half the boullion in each pot. Bring to a boil. Dissolve corn starch in soy sauce. Pour corn starch into the pots, stirring to prevent lumps. Add onions and peppers, boil for 5-10 more minutes. Serve over rice.

Barbeque Brisket – Barbara Everidge and Eunice Works, Gilcrease Hills Baptist, Tulsa

Beef brisket
Hickory wood

Season brisket. Smoke on pot to perfection. Serve with Head Country Barbeque Sauce.

Enchiladas – Colette Tibbs, Victory Fellowship, Cache

1 ½ pounds hamburger
1 medium onion
½ teaspoon salt
¼ teaspoon pepper
1 can refried beans
10-12 flour tortillas
1 can tomatoes
12 slices cheese

Sauce:

- 4 tablespoons butter
- ¼ cup flour
- 2 cups milk
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon paprika
- 1-10 ounce can enchilada sauce

Brown hamburger, onion, salt, and pepper. Drain. Add a little hamburger mix to middle of each tortilla with tomatoes and ½ slice of cheese, fold over. Put fold side down in pan.

Sauce:

Melt butter, stir in flour. Add milk, salt, pepper, paprika, and enchilada sauce. Stir. Boil for 1 minute and pour over enchiladas. Top with cheese if you want. Bake at 350 degrees for 30 minutes.

Enchiladas –

- 20 pounds ground chuck, browned and drained
- 15 packages old El Paso Taco Seasoning, add to meat and stir well
- 12 can Rotel, add 10 to meat and reserve 2
- 3 large cans red enchilada sauce
- 2 tablespoons lemon pepper
- 10 banana peppers or 4 cans green chilis
- 2 cans chili hot beans, optional
- ¼ cup jalapenos, optional
- 100 flour tortillas

Spoon meat into tortillas and roll up. Place in large casserole pans, greased, seam side down in two rows until all tortillas are used up. Add 2 can Rotel to left over meat and spread over tortillas. Top with large package Colby Jack or Cheddar cheese. Bake at 350 degrees until melted.

Refritos

- Taco meat
- Refried beans
- Onions
- Green chilies
- Flour tortillas
- Cheese

Combine and heat onions, green chilies, and taco meat. Soften flour tortillas. Fill with meat mixture and roll up into burrito. Cover with left over chili meat and cover with cheese. Warm all together.

Brisket

Bake brisket until tender, approximately 6 hours at a low temperature (250 degrees). Cool cut and grind. Add brown sugar, smoked flavored BBQ sauce. Heat meat and serve on a bun.

Beef Enchilada – Kristy Lee Martin, Delaware Baptist, Grove

- 1 pound hamburger meat
- 1 can mild red enchilada sauce
- grated cheddar cheese
- corn tortillas

1 package taco seasoning

Combine taco seasoning with cooked hamburger according to the directions on the package. Set aside. Warm enchilada sauce in a skillet, do not let it get too hot. Place a tortilla in the warm sauce to coat and soften. Place the tortilla in the 13"x9" pan. Put a large spoonful of meat and cheese on the tortilla (in the center). Roll and place against the edge of the pan. Continue until the pan is full. Pour remaining sauce over enchiladas and sprinkle with cheddar cheese. Heat in the oven at 350 degrees until the cheese is melted. Serve hot.

Mehan Great Balls of Beef – Dolores Palmer, Mehan Union Church

1 pound ground chuck
½ cup Italian seasoned bread crumbs
2 eggs
1 tablespoon parmesan cheese
1 teaspoon basil
½ teaspoon oregano
¼ teaspoon garlic salt
1 tablespoon chopped garlic
¼ teaspoon Lawrys seasoning salt

Mix together and make into balls. Bake at 350 degrees until they spring back with touch.

Sauce:

1 jar Ragu original spaghetti sauce
1 small can tomato paste
1 small can tomato sauce
1 teaspoon oregano
1 teaspoon basil
1 tablespoon chopped garlic
1 tablespoon parmesan cheese
1 teaspoon garlic salt
1/8 teaspoon thyme
1 bay leaf
1 cup water

Simmer for three hours, stirring occasionally.

Mexican Lasagna – Kenneth and Cheryle Holden, Hilltop Baptist

8 pounds hamburger meat
3 small cans green chilies
2 cups chopped onion
5 cans cream of mushroom soup
5 cans cream of chicken soup
5 cans enchilada sauce
10 cups grated cheese
5 packages flour tortillas

Brown hamburger meat, chilies, and onions; drain. Set aside. Mix soups and sauce together in a large bowl. Mix well. Dip tortillas in soup mix. Layer tortillas, meat, cheese in a 13x9 inch pan or lasagna pans. Repeat layers until all ingredients are used. Dump remaining soup and cheese on top. Bake at 350 degrees for approximately 40 minutes (cheese is bubbly).

Make Shift Chili – Martha Hester, Highway Baptist, Seminole

2 pounds hamburger meat

- 1 medium onion, chopped
- 2 teaspoons chili powder
- 1 can rotel
- 1 package taco seasoning
- 2 cans chili (16 ounces)
- 1-8 ounce can tomato sauce
- 1 ½ teaspoon garlic powder
- 1 ½ teaspoon salt
- ½ teaspoon coarse ground black pepper

Brown hamburger meat. Add onions and cook until onions are transparent. Add other ingredients. Simmer until desired thickness.

Uncle Buck's Brisket – Cookers and the Grillers of FBC Harrrah

Brisket Rub:

- 1 cup onion powder
- 1 cup garlic powder
- 3 cups dry worchestershire
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 teaspoons chili powder

Mix all ingredients together. Apply liberally to meat. Smoke 2 or 3 10 pound briskets at 250 degrees for 10-12 hours.

Sauce:

- 32 ounce ketchup
- 1 teaspoon ground mustard
- 1 tablespoon chili powder
- 1 teaspoon pepper
- 1 teaspoon soy sauce
- 2 tablespoon Worcestershire sauce
- 1 ½ teaspoon liquid smoke
- 2 ounces sorgum
- 2 cups brown sugar

Mix all ingredients together. Cook at a low-medium boil for 30 minutes. Serve on hamburger buns.

Beef Brisket – Lee Andrews, FBC Tulsa
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- 3 tablespoons onion powder
- 3 tablespoons garlic powder
- 1 tablespoon celery salt
- 1 teaspoon cumin
- 2 tablespoons salt
- 3 tablespoons sugar
- 3 tablespoons paprika
- 2 tablespoons dry mustard
- 2 tablespoons tenderizer
- 3 tablespoons pepper

Combine and apply ingredients to brisket. Place brisket in smoker. Smoke brisket at 220-260 degrees for 4-5 hours. Spice brisket with apple juice every hour. After smoking brisket wrap in foil and finish at the same temperature for an additional 3-5 hours until tender.

**Chicken
&
Fish
Recipes**

Brazilian Chicken – Phil Edelen, Quail Springs Baptist Church

Black pepper
Paprika
Dijon mustard
Vegetable oil
Sea salt
Boneless chicken breasts
Bay leaf

Mix spices then pour over the chicken. Refrigerate for 6 hours then grill.

Chicken Enchiladas – Randy Ray, Highland Baptist, Moore

3 pounds chicken
1 bay leaf
3 cans chopped green chilies
2 cans Rotel
1 small jar mild picante sauce
2 family size cream of chicken soup
8 ounces sour cream
1 onion chopped
2 small bags shredded Mexican style cheese
20 ounces fajita size tortillas

Boil chicken and bay leaf. When done, de-bone and chop. Save ½ cup broth. In large skillet combine chicken with one can green chilies, 1 can drained Rotel, ½ cup broth, jar of picante sauce, chopped onion. Cook on medium heat for 45 minutes. Do not let all the moisture cook out. Combine 2 cans cream of chicken soup, 8 ounces sour cream. Spray two 10x15 inch pans. Spread small amount of chicken/sour cream mixture in bottom of pans. Sprinkle Rotel and green chilies on top of previous mixture. Sprinkle cheese next. 1-tablespoon chicken mixture in center of tortilla. Roll and place in pan. Put cream of chicken mixture on top. Sprinkle with remaining Rotel, green chilies, cheese. Bake at 350 degrees for 15 minutes or until hot throughout.

Across the Road Grilled Chicken – Lena Mohney and Jennifer Grant, Ridgeway Baptist, Sapulpa

Boneless chicken tenders
Mrs. Dash grilling blend for chicken

Fire up the grill. Slap ‘em on. Sprinkle with Mrs. Dash.

Dang Quesadillas – Michele Handy, Diana Day, Darlene Thompson, Skelly Drive, Tulsa

Flour tortillas
Shredded, cooked chicken
Pepper jack cheese soup
1 can milk
Monterrey jack cheese shredded

Mix chicken, soup, milk, cheese; warm until bubbly. Spread on ½ tortilla; fold tortilla and place on griddle. Close over; grill on both sides. Serve warm with sour cream and salsa.

Mexican Chicken Casserole – Lynn Lane Baptist, Tulsa

8 whole chickens boiled and de-boned
8 cans cream or chicken soup

4 cups milk
4 large cans chopped green chilies
2 chopped onion
flour and corn tortillas
10 pounds cheddar cheese
10 pounds mozzarella cheese

Spray pan. Mix soup, milk, green chilies, and onion together. Layer in pans, tortilla, chicken, soup, cheese, and repeat making 2 layers. Bake at 350 degrees for about 30-45 minutes until hot through and cheese melts. Slice and serve.

Chicken Spaghetti – Central Baptist, Marlow

Chicken
1 can chicken broth
1 can cream of mushroom soup
small onion, chopped
1 green, 1 red bell pepper, chopped, sautéed in butter
1-tablespoon flour
1 bag spaghetti

Toss sauce and spaghetti, chicken, and veggies together. Top with 2 cups cheddar cheese. Bake at 350 degrees for 1 hour.

Chicken Enchilada Casserole – Netha Rohrer, Crown Heights, Woodward

2-10.5 ounce cream of chicken soup
12 ounces evaporated milk
1 ½-10 ounce cans of cooked chicken
1 large bad mild cheddar cheese
12 flour tortillas

Combine first 3 ingredients in a large mixing bowl. Place 6 tortillas on bottom of a 13x9 inch pan. Place half of mixture on top. Add half of cheese layer. Six more tortillas; add remaining mixture on top with cheese. Bake at 350 degrees for 1 hour.

Poppy Seed Chicken – Nancy Johnson, Silo Baptist, Durant

3-4 chicken breasts
1 can cream of chicken soup
1-16 ounce sour cream
3 tablespoons poppy seed

Crust (makes 2 crusts):

3 sticks butter
3 packages club crackers

Boil chicken breasts and set aside. In a saucepan, melt soup, sour cream and poppy seed together. Tear chicken apart into small pieces and add to mixture.

Bottom Crust: Melt butter in a saucepan. Crumble up crackers and mix well. Spread on the bottom of a 13x9 inch pan.

Cover with chicken mixture. Repeat butter and crackers for top crust. Bake at 350 degrees until well browned.

Chicken Spaghetti – Mary Beth Bennett, FBC Ninnekah

1 whole chicken
1-pound spaghetti
1 onion
1 green pepper

1 can cream of mushroom soup
1-pound Velveeta cheese
salt and pepper to taste
¼ cup butter or margarine
milk or water as needed

Boil chicken and debone. Save broth. Cook spaghetti in chicken broth, drain. Sauté onion and green pepper in butter. Stirring, add onion and pepper to spaghetti. Add cream of mushroom soup to spaghetti. Fill soup can with milk or water and add to spaghetti. Continue to stir and add Velveeta until melted. Salt and pepper to taste.

Chicken Fajitas – FBC Cushing

12 boneless skinless chicken breast tenderloins
1 medium onion
1 bell pepper
1/8 cup lemon juice
1/8 cup Worcestershire sauce
2 teaspoons liquid smoke
3-4 tablespoons garlic powder
2 teaspoons salt
2 teaspoons pepper
2-3 tablespoons oil
8 flour tortillas

Preheat oven to 350 degrees. Wrap tortillas in aluminum foil and place in oven. Mix lemon juice, Worcestershire sauce, liquid smoke, garlic, salt, and pepper in medium bowl. Cut chicken tenderloins into strips (approximately 3 strips per tenderloin). Place chicken in marinade mixture. Set aside. Slice pepper and onions into strips. Line cookie sheet with foil. Turn oven up to broil. Place chicken on cookie sheet and put in oven (top rack) to broil. Cook approximately 8-12 minutes. While chicken cooks...sauté onion and pepper in a pan with oil. Wrap meat, peppers, and onions in tortilla. Garnish with olives, cheese, sour cream, picante, and peppers as desired.

Donna's Creamy Enchiladas – Donna Young, Forrest Ridge Baptist

1 can (10 ¾ ounces) cream of chicken soup
1 8 ounce sour cream
1 cup picante sauce
2 teaspoons chili powder
3 cups chopped chicken, cooked
1 teaspoon shredded Monterey Jack cheese
12 flour tortillas (6")
1 medium tomato
1 green onion

Mix soup, sour cream, picante sauce, and chili powder. Reserve and set aside 1 cup. Mix the 1 cup of picante sauce mixture with chopped chicken and cheese. Spread approximately ¼ cup chicken mixture down the center of each tortilla. Roll up and place seam down in shallow baking pan. Pour remaining picante mixture over enchiladas. Cover and bake at 350 degrees for 40 minutes or until hot. Top with additional picante sauce, tomato, and onion.

Sour Cream Chicken Enchiladas – Shelley Brumley and Kevin Coates, FBC Pauls Valley

4 boneless chicken breasts
2 cans cream of chicken soup

1 can chopped green chilies
1 16 ounce sour cream
1 can green chili enchilada sauce
shredded cheese
flour tortillas

Boil chicken and cut into small pieces. Add green chiles to chicken and set aside.
Combine cream of chicken, sour cream, and enchilada sauce in a pan and heat until hot.
Place a small amount of cheese into a tortilla, add chicken and roll up. Fill pan with filled tortillas and place remaining filling over top. Pour sauce over tortillas and top with cheese. Bake at 325 degrees for 20 minutes or until hot.

Chicken and Dressing – Joyce Leach, Southridge Baptist

6 boiled eggs
1 regular package of corn meal
1 loaf bread, toasted
1 sleeve saltine crackers
2 large onions
6-8 celery stalks
4-6 cubes chicken bouillon
chicken pieces
sage
salt and pepper

Crumble bread and crackers in large roasting pan. Chop onions and celery stalks then sauté in one stick margarine or butter. Add to dry mixture. Add broth from chicken. Dissolve chicken bouillon with enough water to make it plenty moist. Add 4 tablespoons sage and salt if desired. Add chicken. Bake at 350 degrees until a little firm but not dry.

Jacky Surprise “Cajun Boil” – Joey Taylor and Jacky Marshall, FBC Idabell

Crawfish
Shrimp
Lemons
Corn on the cob
Potatoes
Chili powder
Cheyenne pepper
Zatarans crab boil
Salt
Onions
Jalapenos
Sausage

Bring water to a boil with seasonings. Add potatoes, corn, lemons, onions. Bring to boil again and then add the meat.

King Ranch Chicken – Lana Spake and Nikki Vardell, FBC Temple

2 cans chicken
1 large onion, chopped
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Rotel tomatoes and chilies
¾ cup milk
2 cups grated cheese
12 corn tortillas

Combine soups, tomatoes, onion, milk, and chicken. Tear tortillas into pieces. Layer tortillas, chicken mixture, and cheese in a 13x9 inch baking dish. Continue and finish with cheese on top. Bake at 350 degrees for 30 minutes, covered. Uncover and bake an additional 15 minutes or until bubbly.

Chicken Enchiladas – Ronda Sissons and Shanna Baker, Exchange Avenue Baptist, OKC

12 flour tortillas
3-4 cooked and chopped chicken breast
8 ounces sour cream
1 can cream of chicken soup
1 soup can of milk
1 can green chilies
approximately 2 cups grated cheese
1 small onion, optional

Preheat oven to 350 degrees. Mix 1 cup or grated cheese and all other ingredients except tortillas. Using ½ of this mixture, divide onto the 12 tortillas evenly. Roll tortillas with chicken mixture up and place in a 13x9 inch sprayed baking pan.

Grilled Chicken – FBC Clinton

Soy sauce
Onion
Garlic
Sugar
Chicken quarters
Ginger
Paprika
Salt and pepper
Seasoned salt
Rosemary
Thyme
Parsley
Celery seed

Marinate for 24 hours. Grill until done.

Oven Fried Chicken – Susan Gregston, Tana Gregston, Mary Sue Leu, LaDonna Brown, Bunny Sandy, Pamela Cummings, FBC Duncan

2 cups flour
2 teaspoons salt
½ teaspoon pepper
1 chicken, cut up

Place cut up chicken in mixing bowl; cover with water. Put flour, salt, and pepper in a large Ziploc bag. Place two pieces of chicken in bag; shake till covered. Repeat till all pieces are coated. Bake in convection oven at 350 degrees for 1 hour or till done and brown.

Chicken Spaghetti – Glenda Longacre, FBC Frederick

3 chicken breasts
19 ounce package spaghetti
1 chopped green pepper
1 chopped onion

- 1 stick of butter
- 2 cans cream of chicken soup
- chicken broth
- 1 pound Velveeta

Saute onion and green pepper in butter. Mix and add chicken broth to make moist. Four into a greased 13x9 inch pan. Bake at 350 degrees for 30 minutes.

King Ranch Casserole – Velta Courtney, FBC Mill Creek

- 1 large can chicken
- 2 cans cream of chicken soup
- 1 can chicken broth
- 1 can Rotel
- 12 corn tortillas
- 16 ounces grated cheese

Mix cream of chicken, chicken broth, and Rotel. Break corn tortillas into bite sized pieces. Layer corn tortillas, soup mixture, chicken, and cheese. Repeat. Bake at 400 degrees until bubbly.

Tex Mex Chicken Casserole – Deloris Eynor, Big Cabin Baptist

- 4 chickens
- 3 cups chopped onion
- 6 cups chopped celery
- 2 cups chopped green peppers
- 4 cans Rotel tomatoes
- salt, to taste
- pepper, to taste
- 3 cans cream of mushroom soup
- 3 cans cream of chicken soup
- 6 pounds spaghetti
- garlic salt, to taste
- 6 cups chicken broth
- grated cheese

Cook and salt chicken. Cool and debone. Sauté chopped onions, peppers, and celery. Mix soups and tomatoes and chicken broth. Partially cook salted spaghetti. Use 3 16x12 inch pans. Put ½ chicken in bottom of pans, then a layer of spaghetti, next a layer of liquid and soups mixed, add rest of chicken and top off with balance of liquids then add rest of chicken. Bake at 400 degrees for approximately 1 hour. Then add cheese and bake for 15 minutes more.

Chicken Huntington – Linda Snodgrass, Ames Baptist

- 2 large chickens, stewed, skinned, and cut into pieces
- 2 ½ cups small shell macaroni, cooked and drained
- 1 pound American Kraft cheese

Sauce:

- 4 tablespoons flour
- 4 tablespoons butter
- 3 cups chicken broth
- 1 can cream of mushroom soup

Stew chicken. Skin and cut into pieces. Cook the macaroni and drain. Make a sauce of flour, butter, and chicken broth. Blend in cream of mushroom soup. Next add the diced cheese, chicken, macaroni. Blend all together and put in buttered baking dishes. Sprinkle the top with grated cheese. Bake at 325 degrees for 30 minutes.

Fried Turkey – Debra, Vikki, Sheresa, Ron, and Treasa, Timothy Baptist, Muskogee

15-20 pound turkey
2.5 gallons clear frying oil
turkey deep fryer

Heat oil to 325 degrees. Thaw turkey in refrigerator, wash turkey and pat dry with paper towels. Place hanger through turkey and lower into oil. Cook 3 minutes per pound plus 5 minutes longer. Cool approximately 20-30 minutes before carving.

Chicken Enchiladas – Laura Talbot, Beverly Henson, and Kim Priegel, FBC Okmulgee

Cream of mushroom soup
Chicken
Sour cream
Nacho cheese sauce
Enchilada seasoning
Flour tortillas

Put filling into flour tortillas. Roll up and place in pan. Cover with extra cheese. Heat till warmed throughout.

Chicken Fajita

2 pounds chicken, cubed
1 bottle Claude's Fajita Marinade

Pour fajita marinade in pan. Add cubed chicken and simmer until chicken is cooked.

2 onions
2 peppers
butter

In skillet melt butter. Add onions and peppers. Sauté until tender. Heat flour tortillas and spoon chicken with pepper/onions into tortilla. Roll up. Can add sour cream, guacamole, tomato, lettuce, and salsa.

Baked Chicken – Carol Ham, FBC Rolling Hills

Boneless chicken breast
Butter, melted
Potato chips, crushed

Dip chicken in melted butter. Roll in crushed potato chips. Bake at 350 degrees for 30 minutes or until chicken is not pink (tender in the middle).

Mexican Chicken – Lonnie Johnson, Morris Memorial Baptist

Chicken breast
Bell pepper
Onion
Cream of Mushroom soup
Mozzerella cheese

Chop all vegetables. Sauté in olive oil. Sauté chicken breast. Grease pan, lay chicken breast flat in pan. Put vegetables on top of chicken. Put spoonful of soup on vegetables. Layer cheese on soup. Bake at 350 degrees for 50-60 minutes.

Country Fried Chicken Strips – Betty LaForce, FBC Yale

1 quart buttermilk

6 eggs
3 tablespoons garlic powder
3 tablespoons black pepper
3 tablespoons seasoned salt
seasoned flour: flour, pepper, garlic pepper, seasoned salt (to taste)
24 chicken tenders
vegetable oil

Mix together buttermilk, eggs, garlic powder, pepper, and seasoned salt. Put in a large container and add chicken. Marinate about 12 hours or overnight. When ready to cook roll in seasoned flour. Deep fry in vegetable oil. Cook until golden brown. Serve hot.

Chicken and Dumplings – Ken Holt, FBC Webbers Falls

3 ½ cups plain flour
1 ½ cups self rising flour
1 teaspoon salt
½ to 2/3 cup Crisco
5 eggs
1 cup chicken broth

Boil large hen for 3 hours. Remove hen from broth. Requires 8 quarts broth. Mix flour and salt. Cut in shortening until cornmeal texture. Cut in 5 eggs. Add 1 cup broth mix with hands until dough consistency. Break dough into thirds. Roll out very thin. Cut into ¾ inch squares with pizza cutter. Drop in boiling broth, turn off heat. Add de-boned chicken. Let stand 45 minutes before eating.

Turkey and Dressing – Sheri Ripley and Shelley Brown, FBC Prague

Turkey Recipe:

Clean twelve pound turkey. Bake in large roaster pan with three cups of water and covered with foil at 250 degrees for 10 hours. Remove foil and bake at 350 degrees for 30 minutes until browned. Save juice for gravy. Boil giblets in two cups of water until tender. Chop for dressing and gravy.

Dressing Recipe:

Use one package Sysco Classic Cornbread Stuffing Mix. Mix contents of seasoning packet with one pound of butter and three quarts of water in a large saucepan. Bring to a boil. Gently stir in bread crumbs. Add one 14 ounce can of chicken broth. Add chopped giblets from turkey. Spread in large roaster pan. Bake in oven at 350 degrees for 30 minutes.

Gravy Recipe:

Mix two cups of water to turkey drippings. Heat to boiling. Add gravy packet from turkey package. Add chopped giblets from turkey. Boil until thickened (about one minute).

Side Dish Recipes

Corn Casserole for 100 – Barbara Van Stavern, Quail Springs Baptist Church

10 (15 ¼ -ounce) cans whole kernel corn, drained

10 (14 ³/₄ -ounce) cans cream style corn
10 8-ounce packages Jiffy Corn Muffin Mix
10 cups sour cream
5 cups butter, melted
10 cups shredded cheddar cheese

Preheat oven to 350 degrees. Grease casserole dish. In large bowl, stir together the corn, corn muffin mix, sour cream, and melted butter. Pour into a greased casserole dish. Bake for 45 minutes or until golden brown. Remove from oven and top with cheddar cheese. Return to oven for 5-10 minutes, or until cheese is melted. Let stand for at least 5 minutes and then serve warm.

Dipping Hot Sauce – Mary Crawley, FBC Weleetka

1 gallon can Whole Tomatoes, chopped
1 ½ cup jalapenos, chopped small
1 large onion, chopped small
1,2 cup Wesson oil
¼ cup vinegar
1 ounce MSG
1-teaspoon pepper
dash garlic slat
1-tablespoon cilantro leaf

Mix well. Refrigerate. Best after 24 hours.

Cornbread – Berean, Tulsa

6 boxes Jiffy Cornbread Mix
1-cup sugar
7 eggs
1-cup oil
½ pint whipped cream
add milk to desired consistency

Stir until big lumps are smooth, but do not over stir. Spray pan. Bake 40 minutes at 350 degrees.

Potatoes Soup – Berean, Tulsa

5 pounds Irish potatoes
1 red onion
1 white onion
1 stalk celery
salt and pepper to taste
1 quart whipped cream

Cut up and peel potatoes, celery, and onions in pan and cover with water. Bring to a boil. Cook until potatoes are done. Add whipped cream and cook to desired texture. Serve with bacon bits, cheese, and cornbread if desired.

Broccoli Salad – Cindy Kesler, FBC Sulphur

2-3 heads broccoli
1 bunch green onions
1-pound bacon, crisp
2 cups cheddar cheese
1-pint mayo
1-cup sugar

3 tablespoons vinegar

Chop broccoli into small pieces. Add chopped green onions, crumbled bacon, and shredded cheddar cheese. In a separate bowl combine and stir together mayo, sugar, and vinegar. Stir dressing into broccoli and toss well. Chill for 2 hours and serve.

Okra Salad – Kahla White – FBC Snyder

5 cups fried okra

1 large tomato

½ cups onion

Dressing:

½ cup sugar

1/3 cup oil

¼ cup vinegar

Fry okra, drain and let cool. Chop tomatoes and onions. Mix together. In a separate bowl make dressing. Mix okra and dressing. Chill and serve.

Chocolate Gravy – Cheryl Blum, Crossroads Fellowship, Tulsa

2 cups sugar

2 tablespoons flour

2 tablespoons cocoa

¼ teaspoon salt

½ cup water

1 ½ cups milk

¼ cup butter

¼ teaspoon vanilla

biscuits

In a medium saucepan, combine sugar, flour, cocoa, and salt. Stir in water and milk. Put on high heat and stir constantly. When it comes to a rolling boil, add butter. When butter melts, reduce heat. Continue stirring until it reaches the desired thickness. Take off the heat and add ¼ teaspoon vanilla. Stir. Open your biscuit, add a pat of butter (no need to spread it; the gravy will melt it). Pour gravy over biscuit.

Jalepeno Potatoes – Donna Rakestraw, FBC Newalla

6-7 medium potatoes, unpeeled and sliced

¼ cup sliced jalapenos

1 medium onion, sliced

6 tablespoons butter or margarine

4 strips uncooked bacon

1 pound Velveeta cheese, sliced

Spray a 13x9 inch pan with cooking spray. Layer potatoes, onion, peppers, and butter in pan; at least 3 layers. Top with bacon. Cover with foil and bake 1 hour at 350 degrees. Uncover and bake an additional 30 minutes.

Hashbrown Casserole – Larry Jones, Garnett Road Baptist

1 pound hashbrown

1 can cream of chicken soup

½ pound sour cream

½ pound cheddar cheese, grated

1 teaspoon garlic

½ teaspoon garlic

2 teaspoons seasoned salt

Mix all together. Place in a greased baking pan. Bake at 350 degrees for approximately 45 minutes.

Okajun Red Beans and Rice – Kent Brown, Paradise Valley Baptist

- 4 cans red or kidney beans
- 1 medium onions
- 3 sticks celery
- 1 bell pepper
- 3-8 ounce cans crushed tomatoes
- 1 can Rotel
- hot sauce with habenaro
- beef smoked sausage
- 2 cups cooked rice
- Cajun seasoning

In a big pot sauté the onion,, celery, and bell pepper; all diced. Slice the sausage into little round pieces. Add to the onion, celery, and bell p epper; simmer until sausage is heated through. Add 4 cans of beans. Drain 2 cans before adding. Add tomatoes. Shake Cajun seasoning until you cover the top of red beans and rice; simmer 1 hour. Add hot sauce to pot. Add rice and enjoy.

Lisa’s Guacamole – Lisa Stem, Chickasaw Trail Baptist

- 4-6 avocados, mashed
- 4 Roma tomatoes, chopped
- ½ bunch Cilantro, finely chopped in food processor
- ½ purple onion, chopped
- garlic salt to taste
- copped jalepeno to taste (if you want)

Andy’s Salsa – Andy Stem, Chickasaw Trail Baptist

- 1-28 ounce can whole peeled tomatoes
- 2 medium jalapenos
- 1 cup Cilantro leaves
- ¼ medium white onion, chopped
- 1 tablespoon salt
- 1 teaspoon granulated garlic powder (or garlic clove, crushed)
- ¼ to ½ teaspoons crushed red pepper
- ½ teaspoon Cumin

Chop ¼ Cilantro leaves and put aside. Put all other ingredients in blender. After blending, add ¼ chopped Cilantro and stir into mixture.

Guacamole – Shelley Bumley and Kevin Coates, FBC Pauls Valley

- 2 large ripe tomatoes
- 3 serrano chilies, finely chopped
- 1 garlic clove, finely chopped
- 1 small white onion, finely chopped
- 3 tablespoons cilantro, finely chopped
- 1 teaspoon salt
- 3 teaspoons fresh lime juice
- 3 large ripe avacados

Combine first seven ingredients. Using a fork, mash the avacados and add to other ingredients. Mix well and serve immediately with tortilla chips.

Shrimp Kabobs – FBC Clinton

Heinz 57
Pineapple chunks
Cherry tomatoes
Mandarin oranges
Apple chunks
Shrimp

Marinate for 1 hour. Grill.

Potato Casserole – Ann Spencer, Immanuel Baptist, Duncan

6 packages hashbrowns
12 cans cream or mushroom soup
6 soup cans of milk
garlic and white pepper to taste
2 cups melted butter
1 box post toasties, crushed

Mix first four ingredients together and top with cheddar cheese in a greased pan. Bake at 350 degrees for approximately 30 minutes. Last 10 minutes cover potatoes with crushed post toasties and butter.

Dill Cucumber Dip – Jenny Cooper, FBC Drumright

1 package dry Ranch dressing mix
1 cup mayonnaise
½ cup milk
2 tablespoons dill weed
1 ½ tablespoons fresh lemon juice
1 8 ounce package cream cheese
2 cucumbers – peeled, seeded, finely chopped

Mix dressing, mayonnaise, and milk with whisk. Add dill weed and lemon juice; mix well. Add softened cream cheese; mix with whisk until smooth. Gently stir in chopped cucumber. Let set in refrigerator for at least an hour. Serve with a variety of chips and veggies.

Potatoe Casserole – Carla Thomas, Brenda Starr, and Sandi Highfill, FBC Mooreland

2 pounds southern style frozen hashbrowns, thawed
½ cup butter, melted
1 teaspoon salt
½ teaspoon pepper
½ medium onion
1 can cream or chicken soup
1 pint sour cream
2 cups grated cheese

topping:

2 cups crushed potato chops
¼ cup oleo, melted

Mix all ingredients except potatoes and cheese together, then fold in potatoes and cheese. Place in greased pan – 13x9 inch. Combine potato chips and oleo. Sprinkle on top of potato mixture. Bake at 350 degrees for 50-60 minutes.

Okra Salad – Lana Spake and Nikki Vardell, FBC Temple

- 1 package frozen okra
- 1 medium onion
- 1 bell pepper
- ¼ cup sugar
- ¼ cup oil
- 1/8 cup vinegar
- 8 slices bacon, crumbled

Fry okra, drain. Fry bacon, drain and add okra. Let cool. Add pepper and onion. Mix oil, sugar, and vinegar together. Pour over okra mixture. Refrigerate.

Fiesta Corn – Donna Young, Forrest Ridge Baptist

- 2 cans whole kernal corn
- 1 can black beans, drained and rinsed
- 1 medium red pepper, chopped
- 3 tablespoons taco seasoning
- 2 tablespoons butter

Combine all ingredients and cook over medium heat for 30 minutes.

Cream Cheese Dip – Tiffany Jones, Immanuel Baptist, Duncan

- 1 8 ounce cream cheese, softened
- ½ cup real butter, softened
- ¼ teaspoon vanilla

Beat ingredients until fluffy.

- ¾ cup powdered sugar
- 2 tablespoons brown sugar

Mix well.

- ¾ cup miniature chocolate chips

Dressing – Debra, Vikki, Sheresa, and Treasa, Timothy Baptist, Muskogee

- 8 packages yellow cornbread mix, prepared as directed and crumbled
- 5 boxes croutons – fat free, herb and onion/garlic croutons
- 2 large onions, chopped
- 2 stalks celery, chopped
- 10 eggs, beaten
- 5 large chicken broth
- sage, salt, and pepper to taste

Preheat oven to 350 degrees. Place all ingredients in large mixing bowl, mix well. Spray 2 12x24 inch baking pans. Divide mixture into each pan. Cook until golden brown.

Cucumber Relish – Polly Jones and Barbara Walls, Dickson Baptist, OKC

- 4 fresh cucumbers, chopped
- 4 fresh tomatoes, chopped
- 1 small onion, chopped

Mix together. Add salt and pepper. Let stand for 2 hours before serving.

Grape Salad – Angela Flanagan, FBC Hooker

- 2 pounds green grapes
- 2 pounds red grapes
- 8 ounces cream cheese, softened
- 8 ounces sour cream

½ cup sugar
3 tablespoons vanilla
brown sugar
chopped pecans

Thoroughly wash and dry grapes. Beat together cream cheese, sour cream, sugar, and vanilla. Pour grapes into bowl with cream mixture. Cover grapes completely. Pour into a 13x9 inch pan. Sprinkle with brown sugar and chopped pecans as desired.

Baked Beans – Eagle Rock Baptist, Ketchum

1 gallon pork-n-beans
6-8 strips bacon
3 onions, chopped and cooked
brown sugar
syrup
mustard

Combine all ingredients together. Bake at 350 degrees for 1 hour.

Seasoned Taters –Shanna Baker and Ronda Sisson, Exchange Avenue Baptist, OKC

Potatoes, washed and cut into sixths
Melted Parkay
Seasoned salt

Preheat oven to 400 degrees. Dip potatoes in melted butter. Place on cookie sheet. Sprinkle buttered potatoes with seasoned salt. Cook for 30-45 minutes until soft.

Jalapeno Corn – Marilyn Johnson, New Hope Baptist, Tecumseh

1 gallon corn, drained
3 8 ounce cream cheese
1 ½ cup jalapenos, chopped or sliced

Heat on stove corn and cream cheese. Add jalapenos to taste.

Happy Campers Potato Casserole – Vicki Wade, FBC Claremore

1 bag hashbrown
1 bag ranch chips
1 can cream of chicken soup
1 large sour cream
seasoning (Greek)
16 ounces 3 cheese Mexican

Combine in large bowl hash browns, soup, sour cream, cheese, and seasoning. Stir until mixed throughout. Spread into a large baking dish. Crush while still in opened bag, ranch chips. Top crushed chips on to top of casserole. Bake at 350 degrees for 35 minutes or until chips look toasty.

Oven Roasted Potatoes – Laura Talbot, Beverly Henson, and Kim Priegel, FBC Okmulgee

Potatoes
Butter
Roasted garlic seasoning

Cut potatoes into cubes and sprinkle generously with roasted garlic seasoning. Add pats of butter and bake in oven until potatoes are tender.

Squash Casserole – Pam Johnson, Morris Memorial Baptist Church

- 2 yellow squash, chopped
- 1 egg
- 1 can cream of chicken soup
- ½ large bell pepper, chopped
- 1 small onion, chopped
- 2 cups seasoned stuffing mix

Saute all vegetables in olive oil until soft. Mix vegetables, eggs, and soup in bowl. Add stuffing mix. Put into greased pan. Bake at 350 degrees for 20 minutes.

Make Ahead Potatoes

- 8-10 potatoes
- 1 cup sour cream
- 1 8 ounce package cream cheese
- 1 stick butter
- half and half (to help add moisture)
- salt and pepper to taste
- baking soda

Peel and cook potatoes. Add butter to drained potatoes. Mash with cream cheese and sour cream. If they seem a little dry add a little half and half. When potatoes seem “almost there” add a pinch of soda to fluff. Put potatoes in greased casserole dish, cover and refrigerate overnight. Bake at 325 degrees for 1 hour; covered. Put butter pats on top of hot potatoes and serve.

Cheese Dip – Jennifer Lindamood, Pleasant Valley

- 1 box Velveeta (32 ounces)
- 4 packages cream cheese (8 ounces)
- garlic powder
- cayenne pepper
- onion powder

Cream room temperature cheeses together. Put one teaspoon onion and one teaspoon garlic powder in cheese. Add 1/8 teaspoon cayenne and mix. Adjust to taste. Serve with crackers.

Salsa Surprise – Trent Tarp and Wes Vaughn, Goldsby Baptist Church

- Tomatoes, a bunch
- Onions
- Peppers – hot and sweet
- Garlic
- Dash of chili powder
- Salt and pepper to taste

Chop tomatoes in food processor. Add onions, pepper, and garlic. Hand chop cilantro. Mix all together in a huge bowl.

Sweet Potato Casserole – Kenneth and Cheryle Holden, Hilltop Baptist Church

- 9 cups mashed sweet potatoes
- 1 ½ teaspoons vanilla
- ¾ cup margarine
- 3 cups sugar
- 6 eggs, beaten

1 ½ cups milk

Toppings:

3 cups brown sugar

1 ½ cups flour

1 ½ cups butter

3 cups pecans, optional

In large bowl, mix first six ingredients. Pour into lightly greased 13x9 inch pan. In food processor, combine topping ingredients and sprinkle on top. May refrigerate at this point. Add cinnamon if desired. Bake at 350 degrees for 45-50 minutes.

Dinner Cheese Biscuits – Harrah Cooks and Grillers, FBC Harrah

12 pounds flour

2 ½ cups dry milk

4 ½ tablespoons salt

1 ½ cups baking powder

4 ½ pounds shortening

5 pounds grated cheese

Mix first four ingredients and then add last two. Add warm water to mixture until biscuit consistency. Grease baking sheet. Scoop ½ cup mixture per biscuit. Bake at 400 degrees for 12-15 minutes.

Spinach and Strawberry Salad – Joyce Leach, Southridge Baptist

2 bunches spinach

4 cups sliced strawberries

½ cup vegetable oil

¼ cup white wine vinegar

½ cup white sugar

¼ teaspoon paprika

2 tablespoons sesame seed

1 tablespoon poppy seeds

Toss spinach and strawberries. Whisk oil, vinegar, sugar, paprika, sesame seeds, and poppy seeds. Pour over spinach and strawberries and toss.

**Desserts
&
Homemade
Ice Cream**

Pineapple Upside-Down Biscuits – Barbara Van Stavern, Quail Springs Baptist Church

- 1 10-ounce can crushed pineapple
- ½ cup packed light brown sugar
- ¼ cup butter, room temperature
- 10 maraschino cherries
- 1 package of 10's refrigerated buttermilk biscuits

Preheat oven to 400 degrees. Strain the cans of crushed pineapple, save juice for later. Combine pineapple, sugar, and butter. Mix well. Divide the pineapple mixture among the muffin cups. Place a cherry in the center of each muffin cup, making sure cherry hits bottom of cup. Place 1 biscuit in each cup on top of sugar and pineapple mixture. Spoon 1 teaspoon reserved pineapple juice over each biscuit. Bake for 12-15 minutes or until golden. Cool for 2 minutes. Invert pan onto a baking sheet to release biscuits. Serve warm.

Jimbo's Easy Carrot Cake – Jim Scalf, Quail Springs Baptist Church

- 1-cup real mayonnaise
- 1 yellow cake mix
- 4 eggs
- 2-½ teaspoon cinnamon
- 2 cups fine grated carrots
- ½ cups of walnut pieces

Beat all ingredients together well, stirring in carrots and nuts last. Batter will be somewhat thick. Pour batter into a 13x9 inch pan which has been lightly sprayed with cooking spray. Bake at 325 degrees for 35 minutes. Cool in pan on cooling rack until completely cool before frosting.

Frosting:

- 2-8 ounce cream cheese squares
- 1 stick butter
- 1-teaspoon vanilla

Cream together all ingredients until well blended and spread on cool cake.

“Serve with a cold glass of milk...a great crowd pleaser.”

Strawberry Soda Pop Cake – Dennis Lauderdale, Emmanuel Baptist, Enid

- Yellow cake mix
- Strawberry Jell-O
- Strawberry soda
- Cool whip
- French Vanilla instant pudding

Prepare yellow cake in a large pan; per directions. When cake comes out of the oven, use a fork and poke holes across the entire surface. Prepare Jell-O by mixing it with half the water called for in the directions. Pour hot Jell-O liquid slowly over the surface of the cake, then pour strawberry soda over the surface as well. Liquids will soak into the cake. Cool the cake in the refrigerator for 2 hours. Mix 1 pound of cool whip with one box of dry instant pudding. This makes a wonderful frosting for the cake, it is very light. Cut into portions and place a sliced strawberry on each portion. The kids will love it. This is a great, cool dessert for those hot summer days.

Sopapilla Cheesecake – Donna Chisholm, FBC Verden

- 2-8 ounce packages cream cheese
- 1 ½ cups sugar divided

- 1-teaspoon cinnamon
- 1 stick margarine
- 1-teaspoon vanilla
- 2 packages crescent rolls

Mix ½ cup sugar and cinnamon, set aside. Open and lay 1 can crescent rolls in a 13x9 inch pan. Mix together 1-cup sugar, vanilla, and softened cream cheese. Spread over crescent rolls. Open second can crescent rolls, lay on top of mixture. Pour melted butter over top, sprinkle sugar and cinnamon over melted butter. Bake for 30 minutes in a 350-degree oven. Serve hot.

No Bake Chocolate Oatmeal Cookies – Vicki Anderson, Calvary Baptist Church, Durant

- 1 stick butter
- 2 cups sugar
- 3 tablespoons cocoa
- ½ cup milk
- 1-teaspoon salt
- ½ cup peanut butter
- 3 cups one minute oats
- 1-teaspoon vanilla

Mix butter, sugar, cocoa, milk, and salt in a saucepan. Cook mixture over medium heat until it comes to a rolling boil. Add peanut butter. Continue to boil for 1 minute while constantly stirring. Remove from heat. Add vanilla and oats. Mix well. Drop by spoonfuls onto wax paper. Let cool and enjoy.

Fruit Pizza – Jennifer Evert, FBC Snyder

- 3 packages pre-made sugar cookie dough

Icing:

- 3 packages 8 ounce cream cheese
- 1 ½ cups sugar
- 3 teaspoons vanilla

Toppings:

- Kiwi
- Strawberries
- Pineapples
- Grapes
- Blueberries
- (any kind of fruit will do)

Let cookie dough come to room temperature. Press out onto two-13x9 inch pizza pans. Cook for 12-15 minutes. Let cool. Prepare icing – soften cream cheese beat in mixer and gradually add sugar after the sugar is blended in add 3 teaspoons vanilla. After crust has cooled, spread half of frosting on each crust. Arrange fruit as desired.

Pistachio Cookies – Dianna Harrison, FBC Sterling

- 1 yellow cake mix
- 3.4-ounce pistachio instant pudding mix
- 1 egg
- 1/3-cup of oil

Preheat oven to 350 degrees. Mix all ingredients well. If mix is too dry, add 1-tablespoon oil at a time until the right consistency. Drop cookies onto the sheet. Bake 8-10 minutes.

Creamy Peach Cobbler – Charlette Constant and Tresa Boline, Trinity Baptist, Watonga

- 5 cups fresh sliced peaches
- 8 ounces cream cheese softened
- 1 box powdered sugar
- 1 yellow cake mix
- 1-teaspoon ground cinnamon
- 1 stick butter

Spray 13x9 inch glass-baking pan. Place sliced peaches in pan. Cream together cream cheese and powdered sugar. Spread cream cheese mixture over peaches. Sprinkle dry yellow cake mix. Sprinkle cinnamon. Cut butter into small sliced and place over cake mix. Bake at 350 degrees for 25-30 minutes.

Black Forrest Torte – Tonya Thompson, FBC Fort Gibson

- Dark chocolate
- Jar of hot fudge
- Small package of marshmallows
- 1 can condensed milk
- 1 package instant white chocolate pudding
- 1 ½ cups milk
- 1 can cherry pie filling
- 2 squares Baker's chocolate

Make cake batter according to mix. Pour into torte pan or individual torte pans. After cake has cooked and cooled, spread layer of fudge into cake indentation. Melt marshmallows in microwave and mix in condensed milk. Mix in milk and pudding mix. Spread over fudge layer on torte. Top with cherries. Melt chocolate squares in microwave and drizzle over cake.

Sopapilla Cheesecake – Nedra Thomas and Lisa Lee, FBC Weleetka

- 2 cans crescent rolls
- 1 stick butter
- ½ cup sugar
- cinnamon

Filling:

- 2-8 ounce cream cheese
- 2 cups powdered sugar
- 1-teaspoon vanilla

Preheat oven to 350 degrees. Use ungreased 13x9 inch pan. Press 1 can of crescent rolls on bottom of pan and pinch together seams. Spread filling evenly on top of crescent rolls. Top filling with second can of crescent rolls. Pour butter on top of them. Sprinkle sugar and cinnamon on top. Bake approximately 20-30 minutes.

Hmm...These are Mmm...Cookies

- 1 ¾ cup flour
- 1-teaspoon baking soda
- ½ teaspoon salt
- 1 ¼ cup packed brown sugar
- 2 sticks of butter
- ½ cup granulated sugar
- 2 large eggs
- 2 tablespoons milk

- 2 teaspoons vanilla
- 3 ½ cups Quick oats
- 2 cups Nestle chocolate chips
- 2 cups Rice Krispies
- 1 ½ - 2 cups peanut butter

Preheat oven to 375 degrees. Mix first 3 ingredients in small bowl. Beat brown sugar, 2 sticks of butter, ½ cup sugar and eggs in a large mixing bowl until creamy. Add milk and vanilla. Gradually add flour mixture. Stir in the rest of the ingredients then drop by tablespoon onto a well-greased pan and bake for 9-10 minutes.

24/7 Pumpkin Cake – Sandra McKinzie, FBC Pryor

- 3 cups sugar
- 1-cup oil
- 4 eggs beaten
- 1 cans pumpkin (16 ounces)
- 3 ½ cups sifted flour
- 2-teaspoon baking soda
- 2 teaspoons salt
- 1-teaspoon baking powder
- 1-teaspoon nutmeg
- 1 teaspoon all spice
- 1-teaspoon cinnamon
- ½ teaspoon ground cloves
- 2/3-cup water

Cream sugar and oil. Add eggs and pumpkin; mix well. Sift together flour, baking soda, salt, baking powder, nutmeg, all spice, cinnamon, and cloves. Add to pumpkin mixture alternating with water. Mix well after each addition. Pour into greased and floured 8x8 inch pan. Bake at 350 degrees for 1-½ hours. Let cool.

Apricot Cheesecake – Stephen Allen, Quail Springs Baptist
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- 2 cups finely crushed butter cookies (about 30)
- 1/3-cup butter, melted
- 1-15 ¼ ounce can unpeeled apricot halves
- 3-8 ounces packaged cream cheese, softened
- 1-cup sugar
- 1 ½ teaspoon vanilla
- 3 eggs
- 1-10 ounce jar low calorie apricot spread
- 44 cups apricot nectar

Preheat oven to 325 degrees. For crust, in a medium bowl combine crushed butter cookies and melted butter. Press mixture onto bottom and sides of 9-inch spring form pan and bake 8-10 minutes or until golden brown. For filling drain apricot halves reserving 3 tablespoons syrup. Chop apricots. In mixing bowl beat cream cheese, sugar, reserved syrup, and vanilla until combined. Add eggs all at once, beating on low speed just until combined. Stir in chopped apricots. Pour filling into crust and place on a shallow baking pan in oven. Bake 50 minutes or until center appears to be nearly set when gently shaken. Cool for 15 minutes on wire rack. Loosen crust from sides of pan and cool cheesecake 30 minutes more. Remove side of pan; cool completely. For glaze, in small saucepan melt apricot spread over low heat. Remove from heat; stir in apricot nectar. Spread over cheesecake. Cover and chill in refrigerator at least 4 hours before serving. Makes 16 servings.

Texas Twist Sheet Cake – Kevin and Chris Weaver, Boyd Baptist

Mix:

2 cups sugar
3 cups flour
½ teaspoon salt
2 teaspoons soda
6 tablespoons cocoa

Add:

2 tablespoons vinegar
2 cups lukewarm water
1-teaspoon vanilla
¾ cups salad oil or oleo

Icing (chocolate):

1 stick butter
2 cups granulated sugar
½ cup canned milk
Bring ingredients to a boil, to soft ball stage, and then add:
1-9 ounce bag semi-sweet chocolate chips
2 teaspoons vanilla

Icing (vanilla):

Beat together 1 stick softened butter, 8 ounces softened cream cheese, 3-4 cups powdered sugar, 2 teaspoons vanilla

Bake cake mixture in 14x10 inch greased and floured pan at 350 degrees for 30-40 minutes. (For thicker cake, use 13x9 inch pan and bake 40 minutes.) When done, take cake out of oven and allow to cool.

Spread thin layer of icing over cake first. After icing has formed and “seal,” drizzle cool, chocolate fudge icing on top with a spoon in a zigzag pattern.

Lemon Cake – Lynn Lane Baptist, Tulsa

1 lemon cake mix
1 small lemon Jell-O
¾ cups water
4 eggs

Icing:

Juice of 2 lemons
2 cups powdered sugar

Mix cake ingredients for 2 minutes. Add ½ cup oil and mix. Bake at 325 degrees for 40-45 minutes. When cake is done, prick cake and pour ½ of the icing over the cake. Wait 15 minutes and add the rest of the icing and cool.

Sopapilla Cheesecake – Pocasset Baptist Church

2-8 ounce packages cream cheese
1 ½ cups sugar divided
1-teaspoon cinnamon
1 stick margarine
1-teaspoon vanilla
2 packages crescent rolls

Mix ½ cup sugar and cinnamon; set aside. Open and lay 1 can crescent rolls in 13x9 inch pan. Mix together 1-cup sugar, vanilla, and softened cream cheese. Spread over crescent rolls. Sprinkle with some cinnamon and sugar. Open crescent rolls (spread between wax

paper) roll on tops of mixture, to make top layer. Pour melted butter over top, sprinkle with sugar and cinnamon. Bake for 30 minutes at 350 degrees. May serve hot or cold.

Banana Pudding – Sherry Williams, FBC Mesquite, TX

- 3 cups milk (for pudding)
- 1 box cook-n-serve vanilla pudding
- 4 bananas
- 1 box vanilla wafers

Cook pudding until thickened. Alternate layering cookies, bananas, and pudding. Top off with cookies. Eat warm or cold.

Cherry Salad – Skelly Drive, Tulsa

- 1 can Eagle Brand
- 1-8 ounce Cool Whip, thawed
- 1 can cherry pie filling
- 1-20 ounce can crushed pineapple, drained
- 1-cup pecans, chopped
- 1-cup miniature marshmallows
- 2/3-1 cup coconut

Blend and let stand in refrigerator 1 hour, Eagle Brand and Cool Whip. Add and blend remaining ingredients to above mixture. Refrigerate at least 4 hours.

Strawberry Jell-O Cake – Skelly Drive, Tulsa

- 1 white Pillsbury cake mix
- 4 egg whites only
- 1 ¼ cups water
- 1/3-cup oil

Mix until thick; bake at 350 degrees until done. Cool completely.

Meanwhile:

Boil 1 cup water, add strawberry Jell-O mix, add 1 cup cold water, refrigerate until almost set but not runny

Poke holes with wooden spoon in cake and pour Jell-O on and into holes.

Mix 1 large tub Cool Whip with 1 box frozen strawberries. Spread on top of cake and refrigerate.

Apple Cobbler – Skelly Drive, Tulsa

- 2 cups flour
- 1-teaspoon salt
- ½ cup oil
- ¼ cup milk

Stir together and roll into 2 pieces between sheets of waxed paper. Place on piece in bottom of 9x9 inch pan. Set aside other for top crust.

In a saucepan mix ¾ –1 cup sugar, 1-tablespoon cornstarch and 1 cup water. Bring to a boil. Gradually add 6 apples peeled and sliced. Boil about 1 minute. Pour onto crust. Dot with butter and sprinkle with cinnamon. Cut top crust into strips and place over cobbler. Bake at 400 degrees for 30 minutes or until browned on top.

Cinnamon Rolls – Lynn Lane Baptist, Tulsa

- 3 cups warm water
- 1-cup sugar
- 1-teaspoon salt

½ cup Crisco shortening
3 cups flour

Combine with beater until pasty mix in proofed yeast (dissolve 2 packages yeast in ¼ cup warm water to which 1 tablespoon sugar has been added). Work in approximately 3 cups flour. Let rise until double (2 hours). Work down and shape into rolls. Let rise again about 45 minutes. Bake at 350 degrees about 30-40 minutes.

Mix 2 sticks of butter (or more) with 2 cups brown sugar and ½ cup cinnamon (or to taste).

Icing:

1 sack powdered sugar
2-3 tablespoons butter
milk to make it smooth (about 2 tablespoons) add more milk as needed.

RCBC Cheesecake – Terri Smart, Ratliff City Baptist

Crust:

1 stick butter
1 ¼ cup flour
½ cup chopped nuts

Mix butter, flour, and nuts in a 13x9 inch pan. Bake until light brown and let cool.

Cheesecake:

2 packages cream cheese
2 cans Eagle Brand
2 teaspoons vanilla
2/3 cup lemon juice

In mixer put cream cheese in and beat until very smooth. Add 2 cans Eagle Brand milk, 2 teaspoons vanilla and 2/3 cup lemon juice. Spread onto crust. Chill for 30 minutes and serve with chocolate drizzle.

Key Lime Pie – Central Baptist, Marlow

1 graham cracker crust
½ cup lime juice
1 can sweetened condensed milk
1 8-ounce tub Cool Whip

Blend together, pour into crust, chill. Garnish with lemon slice.

Kitty Litter Cake – Netha Rohrer, Crown Heights Baptist, Woodward

1 white cake mix
1 spice or German chocolate cake mix
1 package instant vanilla pudding
1-package vanilla crème cookies
green food coloring
1-package small tootsie rolls

Prepare cake mixes as directed. Let cool completely. Prepare pudding as directed. Finely crush cookies and add green food coloring. Crumble cakes in pudding until tacky. \

Presentation:

Get clean cat litter pan or facsimile. Place cake and pudding mixture in pan. Top with cookies. Take tootsie rolls and place in microwave for a few seconds to soften. Shape ends in points. Place tootsie rolls in cake and on and around pan. Serve with new poop scoop.

Dreamy Caramel Pie

Graham cracker crust
Eagle Brand milk
Cool Whip
SKOR candy bar
Bananas

Put a can of Eagle Brand milk, unopened, covered in water. Bring to a boil, then reduce to simmer, cover, and cook for 4 hours. Turn off heat and let stand in water till cool.

To Assemble Pie:

Line bottom and sides of graham crust with sliced bananas. Next put Eagle Brand then top with Cool Whip. Crush SKOR candy bar and sprinkle on top.

Apple Dumplings – Arvel Hammock, FBC Okay

Apples
Sugar
Rolls
Butter
Cinnamon
Mountain Dew

Peel and core apples and cut into 8 wedges. Separate rolls and roll apples wedge in each roll covering apple. Place in baking pan coated with Pam. Melt margarine. Add vanilla, sugar, and cinnamon. Mix well. Spoon on top of each roll. Pour 1 cup Mountain Dew around rolls (not on top). Sprinkle cinnamon and sugar on top of rolls. Bake at 350 degrees for 40 minutes.

Dirty Cake – Ann Robertson, FBC Indianoma

1 package Oreos
5.1-ounce vanilla Jell-O instant pudding
3.4-ounce vanilla Jell-O instant pudding
1 8-ounce package cream cheese
1 cup powdered sugar
large tub Cool Whip
milk
1 stick margarine

Break up 2 rows of Oreos in a cake pan. Melt 1 stick of margarine and pour over Oreos. Mix well and pat into a crust. Soften cream cheese and beat with mixer, add powdered sugar and mix well. Make pudding according to directions on box. Pour cream cheese mixture into pudding and beat well. Pour over Oreos. Add Cool Whip to top. Break other row of Oreos on top of Cool Whip. Refrigerate until cold (about 4-5 hours).

Chocolate Chip Cookies – Brenda Hembree, Trinity Baptist, Norman

1-cup sugar
1-cup brown sugar
1 cup Crisco
1-teaspoon vanilla
2 eggs
2 ½ cups flour
1-teaspoon salt
1-teaspoon baking soda
1 package chocolate chips
nuts if desired

Mix sugars, vanilla, Crisco, and eggs with mixer. Mix other ingredients with hands (literally). Mixing flour, salt, and baking soda together. Add that mixture to the first one, plus chips and nuts all at one. Form into roll, break into chunks. Bake at 350 degrees for 10-15 minutes.

Strawberry Bundt – Luada Williams, FBC Burns Flat

- 1 strawberry cake mix
- 3 tablespoons sifted flour
- 1 4 ounce box strawberry Jell-O
- ½ cup water
- ¾ cup oil
- ¾ cup frozen sweetened strawberries
- 4 eggs

Mix all together. Pour into greased bundt pan. Bake until toothpick inserted comes out clean.

Glaze:

- 2 cups powdered sugar
- ½ cup strawberries
- ½ teaspoon vanilla
- ½ teaspoon butter flavoring
- ½ teaspoon strawberry extract

Put in pan. Bring to a rolling boil. Brush over warm cake.

Butter Pecan Cake – Angie Strobel, FBC Burns Flat

- 1 package butter pecan cake mix
- 1 tub butter pecan frosting
- 4 eggs
- 1-cup water
- 1-cup oil
- 1-cup coconut
- 1 cup chopped pecans

Mix the first five ingredients together and fold in the coconuts and pecans. Pour into greased and floured bundt pan. Bake at 350 degrees for 1 hour and 10 minutes. Turn out onto plate.

20-Minute Brownies – Jennifer Payne, FBC Thomas

- 2 cups flour
- 2 cups sugar
- 2 sticks oleo
- 1-cup water
- 6 tablespoons cocoa
- ½ cup milk
- 1-teaspoon salt
- 1-teaspoon soda
- 1-teaspoon vanilla
- 2 eggs

Mix flour and sugar in a large bowl and set aside. In saucepan, bring to a boil: butter, water, and cocoa. Pour over flour mixture. Add milk, salt, soda, vanilla, and eggs. Mix well. Pour into large sheet cake pan that has been greased and floured. Bake 20 minutes at 350 degrees. Frost with homemade chocolate frosting or milk chocolate canned frosting.

Cool Fruity Cake – LeAnn Reagan, Eagle Heights Baptist

- 1 white cake mix
- 1 small can crushed pineapple, drained
- 1 can Eagle Brand milk
- 1 large tub Cool Whip

Bake cake as directed in 13x9 inch pan. Poke holes in warm cake. Blend pineapple and Eagle Brand milk. Pour over warm cake and let cool. Pour Cool Whip on cake.

Banana Split Brownie Pizza – Debbie Painter, New Bethel Baptist, Ada

- 1 package brownie mix and ingredients to make
- 1 8-ounce package cream cheese
- 1/3-cup sugar
- banana slices
- strawberry slices
- 1/2 cup nuts
- chocolate sauce

Preheat oven to 375 degrees. Prepare brownie mix according to package on a pizza pan. Bake 15-20 minutes or until done. Cool to room temperature. Mix cream cheese and sugar until smooth. Spread over brownie "crust." Top with fruit slices and nuts. Drizzle with chocolate sauce. Chill. Cut into wedges to serve. (Additional or other fruits may be used. Also, whipped topping may be used.)

Chocolate Chip Cupcakes – Vesta Damron, FBC Newalla

- 1-cup butter
- 3/4 cup brown sugar
- 3/4 cup sugar
- 1-teaspoon vanilla
- 2 eggs
- 2 cups & 4 tablespoons flour
- 1-teaspoon baking soda
- 1-teaspoon salt

Combine and beat till creamy butter, sugars, and vanilla. Beat in eggs. Sift flour, salt, and soda. Add to the mix. Spoon into cupcake papers (no more than half full). Bake at 375 degrees for 10 minutes. Remove from oven. Spoon topping mixture over each cupcake. Return to oven and bake 15 minutes.

Topping:

- 3/4 cup brown sugar
- 2 eggs
- 12 ounces semi-sweet chocolate chips
- 1 cup chopped pecan (optional)

Combine all ingredients in a separate bowl. Spread over top of cupcakes after they have cooled.

Oreo Clouds – Debbie England-Sapp, Hillcrest Baptist

- Instant chocolate pudding
- Oreo cookies
- Cool Whip

Prepare instant pudding as directed. Crumble Oreo cookies. Layer pudding, Cool Whip, and Oreos. Refrigerate and enjoy.

Chocolate Sheet Cake – Cindy Morrison, Eastern Heights Baptist Church

2 cups flour
2 cups sugar
1-teaspoon baking soda
½ teaspoon salt
2 sticks oleo
1-cup water
4 tablespoons cocoa
½ cup buttermilk
2 eggs
1-teaspoon vanilla

Melt in pan and mix: 2 sticks oleo, 1-cup water, and 4 tablespoons cocoa. Bring to a boil and add to the first 4 ingredients. Mix well. Add ½ cup buttermilk, 2 eggs, and 1-teaspoon vanilla. Bake 15-20 minutes in a large sheet pan at 350 degrees.

Frosting:

1 stick oleo
4 tablespoons cocoa
6 tablespoons buttermilk
1 box powdered sugar
1-teaspoon vanilla
1-cup nuts

Bring to a boil oleo, cocoa, and buttermilk. Add powdered sugar, vanilla, and nuts. Frost while cake is hot.

Mom's Chocolate Cake

1 cup sugar
1 egg
1 teaspoon salt
½ cup milk
½ cup boiling water
½ cups Crisco
1 ½ cups flour
2 heaping teaspoons cocoa
2 lids vanilla

Beat together sugar and Crisco. Add milk and then egg. Beat thoroughly. Next add flour, soda, cocoa, salt, and vanilla. Beat or mix well. Add boiling water to mixture and mix.

Put in two greased and floured pans. Bake at 350 degrees for 20-25 minutes.

Icing:

2 cups sugar
1 cup milk
2 heaping teaspoons cocoa
¼ teaspoon salt

Cook ingredients until it forms a soft ball in ice water. Add ½ cube of oleo and 2 lids of vanilla. Beat until right. Spread on the cake.

Fried Pie (Apricot or Peach) – Pam Johnson, Memorial Baptist Church, Morris

Pie crust
Apricot or peach pie filling
Vegetable oil

Roll our dough in small circles. Put 2 tablespoons of filling and fold over. Cut in shape of a half moon. Crimp the edge with fork. Put pie in hot oil, make sure it is fully covered, and fry until the pie is brown.

Glaze:

Powered sugar

Vanilla

Put on the glaze while pie is still hot.

Dirt Dessert – Drucilla Heltzel, Trinity Baptist, Vinita

2 small vanilla pudding

2 $\frac{3}{4}$ cups milk

$\frac{1}{2}$ stick margarine

8 ounces cream cheese

$\frac{3}{4}$ cup powdered sugar

12 ounces Cool Whip

1 $\frac{1}{2}$ Oreos

$\frac{1}{2}$ package gummy worms

Cream margarine, cream cheese, and powdered sugar. Mix pudding with milk. Add to cream mixture. Add Cool Whip. Pour into 9x10 inch pan (or ceramic pot). Crush Oreo on top of mixture. Arrange worms on top.

Key Lime Pie – Barb Lindamood, Pleasant Valley Baptist

1 large can frozen limeade

1 can Eagle Brand

2 small Cool Whip

Line an 11x14 pan with Graham Cracker crust:

1 package Graham Crackers, crushed

1 stick oleo

$\frac{1}{4}$ cup sugar

Fold together limeade, Eagle Brand, and Cool Whip. Add a few drops of green food coloring if you want. Pour mixture over crust and smooth. Garnish with lime slices. Place in the freezer until firm. Cut into squares.

Chocolate Chip Cookies – Kim Shepherd, Pleasant Valley Baptist

2 $\frac{1}{4}$ cups unsifted all purpose flour

1 teaspoon baking soda

1 cup butter, softened

$\frac{1}{4}$ cup granulated sugar

$\frac{3}{4}$ cup light brown sugar

1 (4 ounce size) package Jell-O vanilla instant pudding

1 teaspoon vanilla

2 eggs

1 package milk chocolate chips

1 cup chopped nuts (optional)

Mix flour with baking soda. Combine butter, sugars, pudding mix, and vanilla in a large mixing bowl. Beat until smooth and creamy. Beat in eggs. Gradually add flour mixture, then stir in chips and nuts. Drop by spoonful on greased bake sheet. Bake 375 degrees for 8-10 minutes. Makes 7 dozen.

Cereal Cookies – JoyeBeth Gosse and Janet Dewbre, Pleasant Valley Baptist

- 1 cup sugar
- 1 cup corn syrup
- 12 ounces peanut butter (crunchy)
- 4 ½ cups cereal (Coco Puffs)

Bring sugar and syrup to a boil then remove from heat and mix in peanut butter and cereal. Then drop by spoonful onto wax paper.

Oreo Dirt Cake – Angie Sanders, Pleasant Valley Baptist

- 1 package Oreos
- 1 large package instant vanilla pudding
- 1 large container Cool Whip

Crush Oreos, put 2/3 of the Oreos in the bottom of a 14x18 inch pan. Mix pudding according to directions. Fold in cool whip until smooth. Pour over crushed cookies. Smooth out to edges of pan. Sprinkle the last 1/3 of the crushed Oreos over the top. Place in refrigerator to chill.

Cream Puffs – Gary Bishop, Delaware Baptist, Grove

- 1 cup water
- 1 cup flour
- ¼ cup vegetable oil
- pinch of salt
- 4 eggs
- pudding

Heat water and salt to boil, add vegetable oil and bring to a boil. Pour in flour and remove from heat as ingredients are stirred together. Add on egg at a time, stirring until mixture becomes creamy. Place dough on ungreased cooking sheet in tablespoon size portions. Heat in over for 20 minutes at 450 degrees. Reduce heat to 350 degrees for another 20 minutes. Allow to cool. Prepare pudding (cooked or instant) according to directions on box. When pudding is cooled, cut slits in top of each puff and fill with pudding.

Dirt Cake – Carol Ham, FBC Rolling Hills

- 2 3-ounce boxes vanilla pudding
- 3 ½ cups milk
- 12 ounces Cool Whip
- 8 ounces cream cheese
- 4 tablespoons butter
- 1 cup powdered sugar
- Oreo cookies
- Gummy worms

Mix first three ingredients and set aside. Mix cream cheese, butter, and powdered sugar and add to first ingredients. To make dirt, grind Oreo cookies (middle and all). Layer cookie crumbs, pudding mixture, ending with cookie mixture on top. You may add gummy worms and use a flowerpot and new spade for a fun time.

Dutch Oven Peach Cobbler – Terry Taylor, Memorial Heights Baptist, Claremore

- 4 quarts peaches
- 2 cups sugar
- 1 cup flour
- ¾ teaspoon cinnamon
- ¼ teaspoon All Spice

¼ teaspoon nutmeg

Crust:

3 cups flour

4 tablespoons

1 teaspoon baking powder

1 teaspoon salt

1 cup lard

¾ cup canned milk

Drain peaches, put drained peaches in oven. Using about ¾ of the syrup, add remaining fill spices and pour over peaches.

Crust: Mix first 4 ingredients together. Mix in lard and then milk. Bake in a dutch oven with coals on the bottom and on top for about 25 minutes or in kitchen oven at 350 degrees for 25 minutes.

Davey Crockett Bars – Angela White, FBC Fairland

2 cups flour

1 cup sugar

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon baking powder

1 cup brown sugar

2 cups quick-cooking oats

1 package milk chocolate chips

2 eggs

1 cup oil

1 teaspoon vanilla extract

1 cup pecans (optional)

Mix all ingredients together. Bake 10-15 minutes at 350 degrees. Let cool and cut into bars.

Pink Panther – Willie Renate, Southwood Baptist, OKC

1 cup (small can) mandarin oranges, drained

1 cup (use whole can) fruit cocktail, drained

1 can cherry pie filling

1 can Eagle Brand milk (low fat)

8 ounces Cool Whip

small marshmallows

banana, sliced

Mix first five ingredients together. Add small marshmallows and slice a banana into the mixture.

Chocolate Gravy – Kellie Hibbard, FBC Chelsea

2 tablespoons cocoa

4 tablespoons flour

¾ cup sugar

1 teaspoon vanilla

2 ½ cups milk

Mix cocoa, flour, and sugar with ½ cup milk until smooth. Add the rest of the milk and cook until thick, add vanilla. Serve with hot biscuits and butter.

Sweet Things' Banana Dream – Jan Scivally, Sheila Dugger, Jana Blackwell, Laura Reed, and Debra Franklin, FBC Marietta

2-5.1 ounce boxes instant banana pudding
2 boxes vanilla wafers
2-8 ounce Cool Whip
6 cups milk
10 bananas, sliced

Mix pudding and milk together until blended. Fold in 2-8 ounce Cool Whips. Place a layer of vanilla wafers in the bottom of a 16x11 inch pan, then add a layer of sliced bananas. Add 1/3 of pudding mix, repeat layer two more times. Top with a layer of vanilla wafers. Cover and freeze for 2 hours or overnight. Take out of freezer 30 minutes before serving.

Pumpkin Roll – Kenneth and Cheryle Holden, Hilltop Baptist

3 eggs
1 cup sugar
2/3 cup pumpkin
1 teaspoon lemon juice
3/4 cup flour
1 teaspoon baking powder
2 teaspoons cinnamon
1 teaspoon ginger (optional)
1/2 teaspoon salt
1/2 teaspoon nutmeg (optional)
1 cup nuts

Icing:

8 ounces cream cheese
1 cup powdered sugar
4 tablespoons oleo, softened
1/2 teaspoon vanilla

Beat eggs for 5 minutes. Add sugar and continue to stir. Gradually add pumpkin and lemon juice. Stir together remaining ingredients. Add to egg mixture. Stir well. Spread on a greased and floured sheet cake pan. Bake at 375 degrees for 15 minutes. Turn out on a towel that has been sprinkled with powdered sugar (use a lot). Roll towel and cake; let cool completely. Mix icing ingredients well. Unroll and spread with icing; top with nuts. Reroll, wrap with saran wrap and chill.

Dreamy Dieters Cheesecake (Recommended for Diabetics) – Jan Scivally, Sheila Dugger, Jana Blackwell, Laura Reed, and Debra Franklin, FBC Marietta

Graham crackers
2 Royal no bake light cheesecake mixes
1 stick melted butter
1/2 cup Splenda
8 ounces fat free cream cheese, softened
2 1/2 cups 1% milk
12 ounces low fat Cool Whip
1 can lite "no sugar added" cherry pie filling

In a small bowl combine graham cracker crumbs with 1 stick melted butter and 1/2 cup Splenda. Mix with fork. Press into the bottom of a large spring form pan and refrigerate. In a large bowl mix softened cream cheese with 1/2 cup milk until smooth. Add remaining 2 cups of milk. Slowly add the 2 cheesecake fillings, mix on high for 3 minutes or until well blended. Fold in Cool Whip. Pour into spring form pan and refrigerate for 2 hours.

Top with one can lite “no sugar added” cherry pie filling.

Butterfinger Cake – Sandy Meyer, FBC Preston

- 1 butter pecan cake mix
- 1 can Eagle Brand condensed milk
- 1 8 ounce container Cool Whip
- 2 large Butterfinger candy bars

Prepare cake mix as directions call for and bake in sheet cake pan. After baking while still warm poke holes all through the top of the cake with a fork and pour Eagle Brand milk over the cake, spread thoroughly. Refrigerate cake until cold. Spread Cool Whip on top of cake, crush candy bars and sprinkle on Cool Whip. Keep refrigerated until ready to serve.

Peach Cobbler – JoAn Clover, Bethel Hawley Baptist

- 1 cup butter
- 2 cups flour
- 2 cups sugar
- 1 tablespoons baking powder
- 1 ½ cups milk
- 8 cups peaches, drained

Melt butter and pour in bottom of pan. Mix all dry ingredients with milk. Pour over butter. Pour fruit over batter – down the center - do not stir. Sprinkle about ½ cup of sugar over the top of the peaches and batter. Bake at 375 degrees for 35-45 minutes.

Butterfinger Trifle – Larry Nichols, FBC Harrah

- 1 store bought angel food cake
- 6-1 ounce Butterfinger candy bars
- 4 egg yolks from coddled eggs
- 12 ounces Cool Whip
- 2 cups powdered sugar
- 1 stick real butter

Tear angel food cake into little pieces and set aside. Crush Butterfinger into little pieces and set aside. Make a sauce by combining egg yolks, Cool Whip, powdered sugar, and softened butter. Fill a 6 ounce punch cup half full with cake pieces. Top with ½ cup of sauce. Sprinkle 2 tablespoons of crushed Butterfinger.

Hershey Brownies – Trinity Baptist, Morris

- 1 large box (5 packets) Hershey brownie mix
- 10 tablespoons cold water
- 10 eggs
- 2 ½ cups vegetable oil

Mix according to directions on box or combine all ingredients together and pour into an 18x26 inch pan. Bake 35 – 45 minutes at 350 degrees. Can be baked in a 9x13 inch pan. See box.

Banana Pudding – Trinity Baptist, Morris

- 2 gallons Bakers and Chefs ready to serve vanilla pudding
- 1 - 3 pound box Nabisco vanilla wafers
- 10-12 large bananas

Layer vanilla wafers, sliced bananas, and banana pudding. Repeat layers until all ingredients are used.

Banana Pudding – Shelley Brumley and Kevin Coates, FBC Pauls Valley

- 6-8 bananas
- 2 boxes instant vanilla pudding
- 1 box vanilla wafers
- 1 quart whipped cream

In a mixer, pour whipped cream and beat until thick. In a separate bowl, mix pudding according to package directions. Combine with whipped cream, folding together until well mixed. Layer bananas, wafers, and pudding in bowl until full ending with pudding. Tip with crushed wafers and serve.

Quick Brownies – Denise Pitts and Erwin Wheeler, FBC Comanche

- 1 white or yellow box cake mix
- 1 chocolate cake mix
- 4 eggs
- 1 cup oil
- ¼ cup water
- 12 ounces chocolate chips or white chips
- 1 cup pecans (optional)
- 2 tablespoons cinnamon and sugar mix

Mix cake mixes, eggs, oil, and water. Fold in chocolate chips and nuts and cinnamon with sugar. Bake 22 minutes at 350 degrees.

Falls Creek Dessert – Nelda Sullivan, FBC Nash

Prepare white cake mix and bake in 10x15 inch sheet cake pan. When cool, cut in cubes and put in bottom of large foil pan. Mix 3 large boxes instant vanilla pudding according to directions. Pour over cake then layer with several sliced bananas. Cover with Cool Whip then cherry pie filling. Chill and serve.

NOTE: Angel Food Cake can be used in place of white cake.

Banana Surprise – Donna Young, Forest Ridge Baptist

- 1 white cake mix
- 8 ounces Cool Whip
- 3 ounces cream cheese
- 1 cup peanut butter
- 1 cup chocolate syrup
- 2 medium bananas

Bake cake as directed on box. Let cool. Mix cream cheese and peanut butter and chocolate syrup until smooth. Add Cool Whip and bananas. Cover cake with mixture and freeze for 30 minutes.

French Coconut Pie – Dena Kay Wortham, FBC Marlow

- 3 eggs
- 1 ½ cups sugar
- ½ cup soft butter
- 1 tablespoon lemon juice
- 1 teaspoon vanilla
- 1-3 ½ ounce can coconut

Mix eggs, sugar, butter, and vanilla until blended. Pour coconut in and stir. Pour into unbaked pie shell. Bake for 40 minutes or until firm at 350 degrees.

Deluxe Pecan Pie – Dena Kay Wortham, FBC Marlow

- 2 eggs
- ¾ cup sugar
- 3 tablespoons flour
- 1 cup pecans
- 1 cup Karo
- 3 tablespoons butter
- 1 teaspoon vanilla

Beat eggs, Karo, and butter. Add sugar and flour. Mix in vanilla and pecans. Bake at 350 degrees for 45 minutes.

Banana Pudding – Crysti Milligan, FBC Slaughterville

- 1 box instant vanilla pudding
- 1-8 ounce Cool Whip
- 1-8 ounce cream cheese
- 3-4 bananas
- 1 box vanilla wafers

Follow directions on back of vanilla pudding box. Cube cream cheese and vanilla pudding, then use mixer on medium speed. After cream cheese is mixed in some, fold in Cool Whip and cut in bananas. Mix it all then decorate with vanilla wafers. Refrigerate and chill at least 30 minutes before serving.

Fruit Pizza –Carla Thomas, Brenda Starr, and Sandi Highfill, FBC Mooreland

- 1 ½ cups powdered sugar
- 1 egg
- ½ teaspoon almond extract
- 1 teaspoon soda
- 1 cup margarine, softened
- 1 teaspoon vanilla extract
- 2 ½ cups flour
- 1 teaspoon cream of tartar

Cream sugar and margarine. Add eggs and extracts, mix well. Add dry ingredients, mixing well. Chill dough. Pat into a jelly roll pan. Bake at 375 degrees for 8-9 minutes. Cool, then add topping and fruit.

Topping:

- 1-13 ounce marshmallow crème
- 2-8 ounce cream cheese

Mix well. Spread on cooled cookies. Top with bananas, strawberries, grapes, kiwi, or whatever fruit you wish.

Brownie Bottom Pie – Carla Thomas, Brenda Starr, and Sandi Highfill, FBC Mooreland

- 1 box brownie mix
- vanilla ice cream

Hot fudge sauce:

- ¾ cup sugar
- 2/3 cup evaporated milk
- 3 tablespoons cocoa
- 2 tablespoons water
- 1 teaspoon vanilla
- 2 tablespoons oleo

Bake brownies as directed on box. Cook sugar, milk, cocoa, and water on medium heat until thick, stirring constantly. Add vanilla and oleo, stir until blended. Top brownie with ice cream and hot fudge sauce.

Falls Creek Double Fudge Brownie – Erwin Wheeler, FBC Comanche

- 3 cups sugar
- 1 cup cocoa
- 6 cups flour
- 1/3 cup baking powder
- 1/3 cup baking soda
- 12 eggs
- 2 ½ cups oil
- 1 ½ cups milk
- 60 ounces chocolate chips
- 12 ounces chocolate chunks
- 2 teaspoons salt
- 1 can ready made frosting

Combine all dry ingredients. Hand mix. Add to milk and cocoa and oil. Ad eggs. Mix in chocolate chips and chunks. Pour into large baking dish. Bake at 325 degrees for 1 hour 7 minutes.

German Chocolate Delight – Nikki Vardell and Lana Spake

- 1 German Chocolate cake mix
- 1 can Eagle Brand milk
- 1 bag of toffee chips
- 1 tub Cool Whip
- 1 jar caramel topping

Prepare and bake cake as directed. Let cake set for 15 minutes. Poke holes in cake using the end of a wooden spoon. Pour on Eagle Brand milk, then the jar of caramel. Spread on Cool Whip. Sprinkle on toffee chips.

Chocolate Delight – Tracey Wooster and Lea Ann Boles

- 1 stick butter
- 1 cup flour
- ½ cup chopped nuts
- 8 ounces cream cheese, softened
- 2 cups Cool Whip, divided
- 1 cup powdered sugar
- 1 large box instant vanilla pudding
- 1 small box chocolate fudge instant pudding
- 3 cups milk

Mix butter and flour. Press into bottom of 11x17 inch pan. Sprinkle nuts and press into mixture. Bake at 350 degrees for 15 minutes. Cool completely. Whip together softened cream cheese, 1 cup Cool Whip, and powdered sugar. Spread on cooled crust. Mix vanilla and chocolate pudding with milk until thick. Spread on cream cheese mixture and top with Cool Whip. Sprinkle with nuts.

Xtreme Chocolate Cookies – JoAn Mitchell, FBC Drumright

- 2 chocolate (devil's food) cake mixes
- 2 packages instant devil's food chocolate pudding mix
- 8 ounces Cool Whip, thawed

6 tablespoons vegetable oil
2 eggs

Preheat oven to 350 degrees. Pour cake mixes and pudding mixes in a large mixing bowl. Stir in 2 eggs and 6 tablespoons oil. Slowly add the Cool Whip as you mix on medium speed. The finished cookie mix will be very stiff. On ungreased cookie sheet, place 1 teaspoon of dough that has been rounded into balls and rolled in powdered sugar. Bake for 10 minutes at 350 degrees.

Guilt Free Banana Pudding – Jean Ann Redway, FBC Grandfield

1 can fat free Eagle Brand milk
2 small boxes fat free banana pudding
8 ounces fat free Cool Whip
reduced fat vanilla wafers
3 cups 2% milk
bananas

Line a 13x9 inch pan with a layer of sliced bananas. Mix milk with pudding. Add Eagle Brand milk. Fold in Cool Whip. Mix until creamy. Pour over bananas. Top with vanilla wafers.

Strawberry Cake – Debra, Vikki, Sheresa, Ron, and Treasa, Timothy Baptist Church, Muskogee

3 white cake mixes, mix as directed
3-12 ounce cans strawberry pop
3-3 ounce boxes strawberry Jell-O
3 cups hot water
3-6 ounce vanilla pudding with 3 cups milk
8 ounces Cool Whip

Mix strawberry Jell-O and hot water until dissolved, add pop. When white cakes come out of oven, poke holes with a fork all over cake. Pour pop mixture over top of cake. Refrigerate. Mix pudding with Cool Whip, cover cake, and place in the refrigerator. 30 minutes prior to serving, place in the freezer.

Philadelphia Three-Step Cheesecake- Alice Bearden, Immanuel Baptist, Duncan

2-8 ounce Philadelphia cream cheese, softened
½ cup sugar
½ teaspoon vanilla
2 eggs
graham cracker crust

Mix cream cheese, sugar, and vanilla until blended. Add eggs and blend. Pour into crust. Bake at 350 degrees for 40 minutes.

Apple Cobbler – Eagle Rock Baptist, Ketchum

Pie crust for 4 double crust
4 cans apple pie filling
¾ cup margarine
¾ cup sugar

Place pie crust in baking dish. Then add pie filling. Pat with butter, sprinkle cinnamon and sugar over apple filling. Top with crust lattice across top. Bake at 375 degrees for 30 minutes.

Flourless Peanut Butter Chocolate Chip Cookies - Eagle Rock Baptist, Ketchum

- 1 cup peanut butter
- 1 cup brown sugar
- 1 egg
- 1 teaspoon baking soda
- 1 cup chocolate chips

Preheat oven to 350 degrees. Hand mix all ingredients except chocolate chips. Once well mixed, add chocolate chips and mix. Scoop cookie dough, 1 tablespoon at a time, onto a cookie sheet. Bake for 10 minutes. Remove cookie sheet from oven. Let stand for 5 minutes. Remove from cookie sheet.

Cinnamon Rolls – Polly Jones and Barbara Walls, Dickson Baptist, Oklahoma City

- 3 cups warm water
- 3 teaspoons yeast
- ½ cup sugar
- 1 cup powdered milk
- 1 teaspoon salt
- 1 cup Crisco

Mix together the first three ingredients and let sit until bubbles appear. Add the last three ingredients. Add enough flour to make a thick batter. Beat for three minutes on high. Turn mixer to slow, add flour to make a soft dough. Put in bowl and let rise until double in size. Roll out on a lightly floured table in a square size. Rub on softened margarine. Mix sugar and cinnamon together adding to top of dough. Roll tightly and cut in one inch segments. Place on sprayed pan and let rise. Bake at 350 degrees until brown. Glaze with powdered sugar mixed with milk.

Chocolate Sheet Cake - Polly Jones and Barbara Walls, Dickson Baptist, Oklahoma City

- 1 stick margarine
- 1 cup water
- 4 tablespoons cocoa
- ½ cup Crisco
- 2 cups flour
- 2 cups sugar
- 1 teaspoon soda
- ½ teaspoon salt
- 2 teaspoons cinnamon
- ½ cup butter milk
- 2 eggs

Icing:

- 1 stick margarine
- 4 tablespoons cocoa
- 6 tablespoons milk
- 1 pound powdered sugar

Combine the first 4 ingredients in a 2-quart sauce pan. Bring to a boil and then allow to cool. In a mixing bowl, combine the next 5 ingredients. Mix together well. Add the cocoa mixture. Mix well. Pour in greased sheet pan. Bake at 350 degrees about 20 minutes. Ice the cake while still warm.

German Chocolate Cake - Polly Jones and Barbara Walls, Dickson Baptist, Oklahoma City

1 package Baker's German Chocolate
½ cup water
2 sticks butter
4 egg yolks (save the whites)
2 cups water
2 cups flour
2 teaspoons soda
¼ teaspoon salt

Icing:

1 stick margarine
4 egg yolks
1 can milnot
2 cups sugar

Melt the first 2 ingredients in a sauce pan and let cool. In mixer, combine the next three ingredients. In another bowl beat the egg whites and set aside. In another bowl mix the flour, soda, and salt. In the mixer add chocolate mixture to butter and sugar. Alternate flour mixture with 1 cup butter milk, mix well. Fold in egg whites, pour in three 9 inch pans which have been lined with wax paper (bottoms only) and greased and floured. Bake at 350 degrees for 25 minutes. Cook icing ingredients in a heavy 2-quart sauce pan, stirring constantly, watch closely so it does not burn. Cook for 12-15 minutes, let cool. Add 12 ounces coconut and 3 cups chopped pecans. Ice the cake.

Chocolate Delight - Polly Jones and Barbara Walls, Dickson Baptist, Oklahoma City

8 ounces cream cheese
1 cup powdered sugar
1 cup Cool Whip
1 large instant vanilla pudding
1 large instant chocolate pudding
3 cups milk

Crust:

1 stick margarine, melted
1 cup flour

Make crust first by patting ingredients into the bottom of a 13x9 inch pan. Bake until brown and let cool. Beat together first three ingredients and add to cooled crust. Mix the pudding and the milk together until thick. Spread pudding over cream cheese layer. Add Cool Whip on top of pudding layer. Refrigerate until time to serve.

Falls Creek Quick Mud Cake – Vicki Wade, FBC Claremore

Brownie mix
Marshmallow cream
Chocolate icing
Pecan halves
Eggs
Oil
Water

Combine in a large mixing bowl one large brownie mix. Mix in eggs, oil, and water according to box. Bake at 350 degrees for 20-25 minutes. While still hot, put a jar of marshmallow cream over the top of brownies. Mix one jar of chocolate frosting with one cup of pecan halves. Frost over marshmallow cream.

Dream – Ronda Sissons, Shanna Baker, Exchange Avenue Baptist, Oklahoma City

1 gallon can vanilla pudding
6 bananas, chopped
2 quarts strawberries, washed and chopped
vanilla wafers
Cool Whip

Line a 13x9 inch pan with vanilla wafers. Mix pudding, bananas, and strawberries together. Pour pudding mix over vanilla wafers. Spread Cool Whip over pudding mix. Crush remaining wafers and sprinkle over Cool Whip.

Fred's Sliced Peaches – FBC Clinton

Fresh peaches
Sugar

Slice peaches. Sprinkle with sugar and refrigerate.

Susan's Cinnamon Rolls – Susan Gregston, FBC Duncan

1 can biscuits
¼ cup sugar
2 tablespoons cinnamon
soft margarine

Icing:

2 tablespoons margarine
2 cups powdered sugar
½ teaspoon vanilla
3-4 tablespoons water

Mix sugar and cinnamon together in shallow bowl. Remove biscuits from can and dip into soft margarine and then into cinnamon sugar mixture (just dip one side, not both). As you dip, stretch the biscuit into an oval shape. Then twist the biscuit and place in square baking pan. Cook at 350 degrees for 12-15 minutes. For the icing, melt margarine, then add powdered sugar, vanilla, and water. Best with mixer, this should be a thin icing. Pour over cinnamon rolls as soon as you remove them from the oven.

Reese Cup – Colette Tibbs, Victory Fellowship, Cache

1 ¼ cups butter
1 quart peanut butter
1 teaspoon vanilla
5 cups powdered sugar
1 cup light brown sugar
12 ounces chocolate chips
2 tablespoons shortening

Mix first three ingredients together. Add powdered sugar and brown sugar. Mix well and press in a cookie sheet. Melt chocolate chips and shortening. Pour over peanut butter. Cut before putting in refrigerator.

Falls Creek Poke Cake – Debbie Dickinson, FBC Healdton

1 white cake mix
2 small boxes strawberry Jell-O
2 cups hot water

Icing:

1 package instant vanilla pudding

- 1 cup cold milk
- 1 tub Cool Whip

Bake cake as directed on box. Mix and dissolve the Jell-O in the hot water. While cake is still hot, poke full of holes with a fork and pour Jell-O mixture onto cake. Cool completely. Then add frosting. Mix all three icing ingredients together and pour on cake.

Grandma Ruth Fischer's Shortcake – Anastacia Fischer, FBC Hooker

- 2 cups flour
- ½ cup cream
- 1 cup sugar
- 5 teaspoons baking powder
- 2 teaspoons salt

Mix ingredients together with enough milk to be the same consistency as a cake. Pour into a 13x9 inch pan and bake for 1 hour at 350 degrees.

4 Layer Chocolate Pie – Maxine Wright, FBC Reydon

- 1 cup flour
- 1 stick melted butter
- ½ cup chopped nuts
- 8 ounces creamed cheese
- 1 cup powdered sugar or ¾ cup white sugar
- 1 cup Cool Whip
- 2 packages instant chocolate pudding
- 3 cups milk

Layer 1: In a 13x9 inch pan, mix flour and melted butter and spread evenly. Sprinkle nuts over flour mixture and pat down. Bake at 350 degrees for 10-12 minutes.

Layer 2: In a bowl, mix together cream cheese, ½ cup Cool Whip, and sugar. Spread evenly on flour mixture in 13x9 inch pan. Chill until firm.

Layer 3: In a separate bowl, combine chocolate pudding and milk. Pour pudding mixture over cream cheese mixture in layer 2, spread evenly. Chill until firm.

Layer 4: Spread remaining Cool Whip on top of chocolate layer and chill until ready to eat.

Fudge Pie – Marilyn Johnson, New Hope Baptist, Tecumseh

- 1 stick oleo
- ¼ cup cocoa
- 1 cup sugar
- 2 eggs
- ½ cup flour
- 1 teaspoon vanilla
- ½ cup nuts, pecans or walnuts
- pinch of salt

Melt oleo, add ¼ cup cocoa. Take off stove and add sugar. Beat and add eggs. Beat well. Add flour, vanilla, nuts, and salt. Mix well. Bake 30 minutes at 325 degrees.

White Trash Trifle or Twinkie Pie – Preston Barber, Soldier Creek Baptist, Midwest City

- 1 case Twinkies
- 1 #10 can vanilla pudding
- 1 #10 can fruit cocktail or other fruit

Open Twinkies and cut in half the long way. Place Twinkie halves filling side up in the bottom of two half steamer trays. Cover Twinkies with a layer of vanilla pudding and smooth with a spatula. Cover pudding with a layer of fruit cocktail (White Trash Trifle) or other fruit (Twinkie Pie). Cover with foil and refrigerate over night.

Cherry Cheesecake – Pamela Farbro, Big Cabin Baptist

- 8 ounces cream cheese
- 8 ounces sour cream
- 8 ounces Cool Whip
- 1 teaspoon vanilla
- ¼ cup sugar
- 1 ready made graham cracker crust
- 1 can cherry pie topping

Cream together cream cheese, sour cream, sugar, and vanilla. Mix well. Fold in Cool Whip. Put in pie crust. Top with fruit. Chill and serve.

Peanut Butter Cookies – Velta Courtney, FBC Mill Creek

- 2 ½ cups flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 cup Crisco
- 1 cup peanut butter
- 1 cup Splenda
- 1 cup brown sugar, packed
- 2 eggs

Mix flour, salt, and baking soda. Set aside. Mix Crisco and peanut butter. Add both kinds of sugar. Mix well. Add eggs and beat well. Stir flour mixture into peanut butter mix. Then wrap dough from a teaspoon on baking pan. Flatten with fork. Bake at 375 degrees for 10-15 minutes.

Striped Delight – Barbara Kephart, FBC East Lawton

- 6 cups graham cracker crumbs
- 1 cup sugar
- 1 1/3 cups melted butter
- 32 ounces cream cheese
- 1 cup sugar
- ¼ cup milk
- 32 ounces Cool Whip
- 4-6 serving instant chocolate pudding
- 10 cups milk

Combine the first three ingredients and press firmly into bottom of large pan. Combine the next 4 ingredients by beating the cream cheese with the sugar and milk. Fold in ½ of the whipped topping and spread over the crust. Mix pudding and milk. Pour pudding mixture over cream cheese layer, chill several hours or overnight. Spread on remaining Cool Whip.

Snickerdoodle Cookies – Linda Weingart and Teresa Bible, Putnam City Baptist

- 1 cup butter
- 1 ½ cups sugar
- 2 eggs
- 2 ¾ cups flour

- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 2 tablespoons sugar
- 2 teaspoons cinnamon

Preheat oven to 400 degrees. Mix together thoroughly butter, sugar, and eggs. Stir together flour, cream of tartar, soda, and salt. Stir into creamed mixture. Roll into balls the size of small walnuts. Roll in mixture of sugar and cinnamon. Place 2 inches apart on ungreased baking sheet. Bake until lightly browned but still soft. Bake at 400 degrees for 8-10 minutes.

Strawberry Ice Cream – Tonya Thompson, FBC Fort Gibson

- 1 can milnot
- 1 can condensed milk
- 1-tablespoon vanilla
- 1-cup sugar
- 4 eggs
- 1 bottle strawberry syrup
- 1 package frozen strawberries
- 1-pint half-n-half cream milk

Heat milnot, condensed milk, vanilla, sugar, and eggs on medium heat until beginning boil. Add syrup and strawberries. Mix. Add half-n-half. Pour into freeze. Add milk to fill line.

Banana Ice Cream – Debbi Toews and Donna Hein, FBC Lahoma
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- 2 ½ cups sugar
- 2 teaspoons vanilla
- ½ teaspoon salt
- 1 tablespoon corn starch
- 1 can milnot
- 1 container half and half
- 5 bananas, mashed
- enough milk to fill container

Mix ingredients together and freeze using rock salt.

Vanilla Ice Cream – Trish Shoemake, FBC Drumright
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- 2 small boxes vanilla instant pudding
- 1 14 ounce can Eagle Brand
- 1 pint half and half
- ¾ cup sugar
- cold, whole milk

Mix all ingredients in ice cream freezer canister. Fill to line with milk. Freeze.

Late Night Snack Recipes

White Chocolate Party Mix – Jennifer Wedel – FBC Cordell

- 1 package (10 ounces) mini pretzels
- 5 cups cheerios
- 5 cups corn chex
- 2 cups salted peanuts
- 1 pound M&M's
- 2 packages (12 ounces) vanilla chips
- 3 tablespoons vegetable oil

In a large bowl, combine the first five ingredients; set aside. In a microwave-safe bowl, heat chips and oil on medium-high for 2 minutes, stirring once. Microwave on high for 10 seconds; stir until smooth. Pour over cereal mixture and mix well. Spread onto three waxed paper – lined baking sheets. Cool; break apart.

Wedelberry Falls Creek Cooler – Penny Berry, FBC Cordell

- 1-cup sugar
- 1 can frozen strawberries with juice
- 1 medium can crushed pineapple
- 4 bananas, sliced with lemon juice
- 4 cups apricot nectar

Dissolve sugar in boiling water. Mix strawberries with juice with crushed pineapple, bananas with lemon juice, and apricot nectar. Mix all ingredients and freeze.

Captain Crunch Bars – Susan Cockrum, FBC Stroud

- 1 box Captain Crunch
- 2 bags Nestle Caramel
- 1/8-cup water
- 8 ounces chocolate chips

Melt caramel with water. Mix Captain Crunch in caramel. Press into cookie sheet. Melt chocolate chips. Drizzle melted chocolate on top.

Lemon Apple Berry Slush – Skelly Drive, Tulsa

- 2-6 ounce boxes strawberry Jell-O
- 1-32 ounce can pineapple juice
- 1 large can frozen lemonade concentrate
- 6 cups sugar

Dissolve Jell-O in boiling water (1/2 of what the box calls for). Mix all ingredients, then add 1-2 liter bottle of 7-Up or Ginger Ale. Freeze then thaw into a slush. Serve slushy.

Trail Mix – Bonnie Ritchie, FBC Seminole

- 1 large package M&M's
- 12 ounces dry roasted peanuts
- 6 ounces salted almonds
- 6 ounces milk chocolate chips
- 6 ounces butterscotch chips
- 6 ounces peanut butter chips
- 6 ounces white chocolate chips
- 2 cups raisins

Mix well and enjoy.

Chewy Peanut Butter Bars – Vera Tucker, Nuyaka Baptist

- 2 cups brown sugar packed
- 1-quart corn syrup
- 1-quart peanut butter, smooth or crunchy
- ¼ cup margarine
- 2 gallons corn flakes
- 1-quart peanut granules

Place sugar and syrup in large saucepan. Bring to a boil. Add peanut butter, margarine. Stir until well combined. Remove from heat. Place Kellogg's Corn Flakes in a large bowl. Pour syrup mixture over cereal. Stir until well coated. Press mixture evenly and firmly into greased pan.

Almond Bark Popcorn – Debbie Painter, New Bethel Baptist, Ada

- 2 packages popped microwave popcorn
- 6 ounces Almond bark
- 1-2 cups pretzel pieces

Mix popcorn and pretzels in large bowl. In small bowl microwave almond bark for 90 seconds. Do not over heat. Stir until all almond bark is melted. Pour almond bark over popcorn mixture until evenly coated.

Melt in Your Mouth Biscuits – Cindy Morrison, Eastern Heights Baptist

- 1 family size Bisquick baking mix
- 12 sticks butter, melted
- 3 quarts sour cream
- 6 eggs

Mix ingredients together until smooth and blended. Spoon dough onto greased cookie sheet. Bake at 400 degrees for 10-12 minutes or until golden brown.

Peanut Butter Balls – Doris Self, FBC Rattan

- ½ cup sugar
- ½ cup syrup
- 1-cup peanut butter
- 3 cups corn flakes

Mix sugar, syrup, and peanut butter together. Heat until sugar crystals are dissolved. Mix in corn flakes and form into 1-inch balls.

Saltine Crackers – Trinity Baptist, Fort Worth

- 1 package dry Hidden Valley Ranch
- 1/3 cup Canola oil
- crushed peppers
- Saltine crackers

Put Crackers in pan with tight lid. Sprinkle dressing mix, crushed peppers, and pour 1/3-cup Canola oil. Flip pan over, wait 5 minutes. Flip over again, wait 5 minutes. Flip until oil is absorbed (5 or 6 times).

Trash – Erwin Wheeler, FBC Comanche

- 2 large boxes Honey Comb cereal
- 2 large boxes bags pretzel sticks
- 2 large packages M&M's
- 3 Almond Bark packages (white)
- green sprinkle sugars

Melt almond bark in double boiler or warm oven. Do not microwave. Mix cereal, pretzels, and M&M's together in washtub size bowl. Stir in almond bark. Coat evenly. Pour onto several sheets of foil placed on countertop to cool. (You may add a large can of mixed nuts to this recipe.) Store in airtight container in cool, dry place.

Puddingwiches – Nelda Sullivan, FBC Nash

1 ½ cup peanut butter
3 cups milk
1 small box instant vanilla pudding
1 small box instant chocolate pudding
2 cups cool whip
Graham crackers

Beat peanut butter and milk until smooth. Add dry pudding, and beat until smooth. Fold in cool whip and spread in 2 13x9 inch foil lined pans. Freeze until firm, then remove from pans and cut in squares to fit graham cracker squares. Make sandwiches with 2 graham crackers and frozen pudding.

Angel Popcorn – Nikki Vardell and Lana Spake, FBC Temple

1 bag microwave butter popcorn
2 bars of almond bark

Pop popcorn. Melt almond bark in microwave, pour onto popped popcorn, and stir. Pour out onto waxed paper. Let set until firm.

Fried Twinkies – Debra, Vikki, Sheresa, Ron, and Treasa, Timothy Baptist, Muskogee

Twinkies
Pancake batter
Popsicle sticks
9" frying pan with an inch of oil

Heat oil to 350 degrees. Put stick in Twinkie. Dip Twinkie into batter. Put in oil until brown and flip it. Take out and roll in powdered sugar.

Sweet Ques'dilla' – Ronda Sissons and Shanna Baker, Exchange Avenue, OKC

Tortillas
Butter
Cinnamon sugar
Chocolate syrup
Cool whip
Powdered sugar
Cherry (optional)

Place one tortilla in Quesadilla maker. Spread butter on it. Sprinkle cinnamon sugar on it and top with tortillas. Cook. Put one section on a plate drizzle chocolate syrup over quesadilla. Add a dollop of cool whip. Sprinkle with powdered sugar. Top with a cherry.

Mini Apple Tarts – Donna Hein and Debbi Toews, FBC Lahoma

Cheap refrigerated biscuits
1 can apple pie filling
½ cup sugar

Take biscuits and tear in half. Roll into a ball and set aside. Take mini muffin pan and sprinkle sugar on the bottom of each whole. Place balls in the pan and make a thumb

print in the center of the ball. Place a small piece of apple pie filling in the thumbprint. Sprinkle with sugar and cook at 375 degrees for 8 minutes.

Hot Wings – David Sheline, Portland Avenue Baptist, OKC

Chicken wings
Hot sauce
Butter
Garlic
Pepper

Bake wings for 30 minutes at 375 degrees. Combine hot sauce, butter, and garlic. Heat while wings bake. Dip wings in sauce, bake 30 more minutes.

Coffee Donuts – Teresa Kinder, FBC Frederick

10 Pillsbury buttermilk biscuits
2 cups powdered sugar
pinch of cinnamon
hot coffee

Make hole in biscuit with finger. Fry in hot oil. Combine powdered sugar, cinnamon, and hot coffee. Dip hot donut in icing.

Ice Cream Baked Potato – Susan Gregston, Tana Gregston, Mary Sue Leu, LaDonna Brown, Bunny Sandy, and Pamela Cummings, FBC Duncan

Oreo ice cream:

1 5-quart vanilla ice cream
1 regular size cool whip
1 regular size package Oreo cookies, crushed

Fudge sauce:

2 cups sugar
¼ cup Karo syrup
½ cup Pet milk
½ cup Parkay margarine
2 tablespoons flour
2 tablespoons cocoa
½ teaspoons salt

Mix flour with sugar before adding other ingredients. Stir and boil 1 minute. Shape frozen Oreo ice cream into shape of potato. Roll in cocoa. Freeze. Split open, pour fudge sauce over. Top with whipped cream and nuts.

Nachos – Polly Jones and Barbara Walls, Dickson Baptist, OKC

1-pound hamburger, browned
1 small onion, chopped
garlic salt
1 cup cooked pinto beans
1 can cheese sauce, diluted with water (in crock pot)

Add drained hamburger mixture to the crock-pot. Spoon over nacho chips. Add jalapeno peppers if desired.

Crunchy Peanut Bark

- 2 pounds almond bark
- 3 cups Rice Krispies
- 2 cups mini marshmallows
- 1-cup crunchy peanut butter
- 2 cups dry roasted nuts

Break up almond bark and put in the microwave at 50% until melted; about 5 to 6 minutes. Add peanut butter and stir till smooth. In separate large bowl mix remaining ingredients. Stir in bark mixture; mixing till all ingredients are coated. Drop by heaping tablespoon onto wax lined cookie sheets and let them set up in the freezer. Yields about 8 to 10 dozen.

Puppy Chow – Carol Ham, FBC Rolling Hills

- 1 stick butter
- 1-cup peanut butter
- 1 cup chocolate chips
- 8 cups Crispex cereal
- 3-4 cups powdered sugar

Melt butter in microwave; add peanut butter and chocolate chips. Add Crispex cereal and stir gently. Pour mixture into plastic sack with powdered sugar. Shake until all cereal is covered. Pour in dog bowl and serve.

Sweet and Spicy Popcorn Mix – Kellie Hibbard, FBC Chelsea

- 6 cups popped popcorn
- 2 cups pretzels
- 1 cup packed brown sugar
- ½ cup butter
- ½ teaspoon ground red pepper
- 1-teaspoon cinnamon

Toss together popcorn and pretzels in a bowl. Add brown sugar, butter, and red pepper to a small saucepan. Place over low heat and simmer for 2 minutes. Pour over popcorn mixture and toss until evenly coated.

Disappearing Marshmallow Treats – Brenda Hall, Memorial Heights Baptist

- 1 cup butterscotch chips
- ½ cup butter
- 1 ½ cups flour
- 2/3 cup brown sugar
- 2 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla
- 2 eggs
- 2 cups mini marshmallows
- 1 cup chocolate chips

Melt butterscotch chips and butter together in microwave. Stir together flour, brown sugar, baking powder, salt, vanilla, and eggs. Add melted mixture. Stir in marshmallows and chocolate chips. Press into a 10x15 inch pan. Bake at 350 degrees for 25 –30 minutes or until golden brown.

Scotcheroos - Brenda Hall, Memorial Heights Baptist
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1 cup sugar

1 cup peanut butter

1 cup corn syrup

6 cups Rice Krispies

1 cup chocolate chips

1 cup butterscotch chips

Microwave sugar and corn syrup on high until sugar melts. Add peanut butter. Mix until peanut butter melts. Stir in Rice Krispies. Press into a 9x13 inch pan. Melt the chocolate and butterscotch chips together in the microwave. Stir together thoroughly and spread over Rice Krispie mixture. Cool until chocolate hardens. Cut into squares.