

*Recipes courtesy of
Susan Loyer*

The Best German Chocolate Cake in All the Land

For the cake:

- 3/4 cup butter (1 1/2 sticks)
- 1 1/4 cups dark cocoa powder
- 1 cup brewed coffee
- 2 cups milk (I used coconut milk)
- 1 1/2 cups brown sugar
- 1 1/2 cups white sugar
- 3 eggs, lightly beaten
- 1 tablespoon vanilla
- 2 1/4 cups all-purpose flour (or rice flour for gluten free)
- 1 teaspoon baking soda
- 3 teaspoons baking powder
- 3/4 teaspoon salt

Preheat oven to 350°F. Place a greased circle of parchment on the bottom of 3 8-inch pans (or grease them and dust them with cocoa powder).

Combine the butter and cocoa and cook on the stove or in the microwave until melted. Slowly add the coffee and milk, whisking to combine. Add the sugars, eggs, and vanilla and whisk until smooth.

Combine the flour, baking soda, baking powder, and salt. Add to the rest and mix just until combined. Divide evenly between three prepared pans. Bake for 45 minutes or until toothpick comes out mostly clean.

Cool before removing from pans (you might want to loosen from the edges with a sharp knife). Cool completely before frosting.

For the German chocolate frosting:

- 1 cup brown sugar
- 1 cup evaporated milk
- 3 egg yolks
- 1/2 cup butter (1 stick)
- 3 teaspoons vanilla
- 3 cups Sweetened Flaked Coconut
- 1 1/2 cups pecans (lightly toasted in the oven or in a pan on the stove)

Combine the sugar, milk, yolks, and butter. Cook on the stove, whisking constantly until bubbling and thickened. Add the vanilla, coconut, and pecans. Cool before frosting cake.

*use chocolate Buttercream
for top & sides*

Indeed the best chocolate cake in all the land. It's also Jesus's birthday cake at our Christmas Eve festivities.

Here's what's cookin':
Long Pan

3 qt. syrup

Serves: 30 min or



Recipe from the
kitchen of 30°
38" pans

30 min
50 min
or
30 min

Italian Coconut Cream Cake

1 stick margarine

1/2 cup crisco

2 cups sugar

5 eggs separated

2 cups flour (Gold Medal)

1 teas. soda

1 cup buttermilk

1 can coconut 7oz

1 teas. vanilla

1 cup nuts



Cream margarine & crisco. Add sugar & egg yolks. Beat well. Combine flour (sifted) Add to cream mixture - alternate with buttermilk & soda. Stir



Grandma Loyer's recipe.
I won a Girl Scout Bake-off with this cake.

in coconut, vanilla, & nuts. Fold in
stiffly beaten egg whites. Pour in 38"
pans.


Frosting

2- 8oz. pkg. cream cheese
1 stick oleo or butter
2 boxes 4 XXXX sugar
2 teas. vanilla
1 cup nuts

Beat cream cheese & margarine
until smooth. Add sugar &
mix well. Add remaining
ingredients.

The famous lasagna, loved by the childrens and adults alike.

Here's what's cookin' **Lasagna** Serves **12**
Recipe from the kitchen of Susan Garver



1 lb. Italian sausage or ground beef
1 clove garlic, minced
1 tablespoon whole basil
1½ teaspoons salt
1 1-lb. can (2 cups) tomatoes
2 6-oz. cans (1⅓ cups) tomato paste
8 noodles
10 oz. lasagne or wide noodles
3 cups fresh Ricotta or creamy cottage cheese

½ cup grated Parmesan or Romano cheese
2 tablespoons parsley flakes
2 beaten eggs
1 teaspoon salt
½ teaspoon pepper
1 lb. Mozzarella cheese, sliced very thin or shredded
Oven: 375°

Brown meat slowly; spoon off excess fat. Add next five ingredients. Simmer uncovered 30 minutes, stirring occasionally.

noodles, cottage cheese, meat, cheese (Mozz.)

Here's what's cookin' Sourdough Starter Serves _____

Recipe from the kitchen of _____

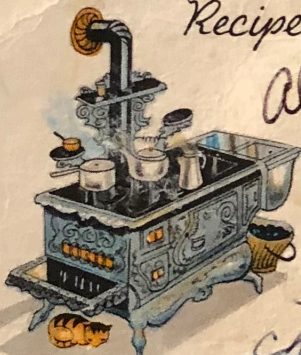


3 pints warm water
1 cup buttermilk
1 cake yeast in $\frac{1}{2}$ cup warm water
2 Tbs. sugar.
Enough flour to consistency of batter
mix - ferment at room temp.
for 3 days -
Stir formed liquid back into
batter. Feed 1 cup flour
1 cup milk weekly & when
using

This sourdough goes by many names including: Zippy,
Clarence (AKA Country Zippy), Thor, and Heber.
Grandma Garver's cheese ball recipe. A family holiday
staple.

Here's what's cookin' OSUM Cheese Ball Serves _____

Recipe from the kitchen of Nida Garver



Already ^{8oz} grated $\frac{1}{2}$ stick mild Cheddar
 $\frac{1}{2}$ stick sharp Cheddar ^{8oz}

Set out at room temperature until
soft. Add ^{3oz} 1 package Cream
cheese - $\frac{1}{4}$ t. garlic salt -
1 Tbs. mayonnaise - 1 lbs. grated onion
and olives. mix and roll into 2
balls. Refrigerate until firm. Roll
in chopped pecans.