

Southside Neighborhood
COOKBOOK

2022 | A DAILY JOURNAL PUBLICATION



LOCAL Recipes submitted by area residents

COUNTY FAIR Raspberry baking contest

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NEED MORE COOKBOOKS?

As long as supplies last, cookbooks are available at the Daily Journal office for \$1.50 each. We regret that we are not able to mail cookbooks.

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Southside Neighborhood Cookbook is published by the Daily Journal Special Publications Department, 30 S. Water St., Second Floor, Suite A, Franklin, IN 46131.

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Celebrate big with Berry Punch



By Family Features/Culinary.net

Holidays, gatherings and celebrations can be the best time to try new, easy, stress-free recipes. Drink and punch recipes are especially easy to throw together (even last-minute) right before the festivities begin. This way, the drinks are chilled, and the food is hot and ready.

No matter if it's a big crowd or a night alone with a special someone, this Cranberry Raspberry Vanilla Punch is sure to be the star of the celebration with its powerful berry flavor.

The end result is tangy, tart, sweet and absolutely delicious all mixed up in one large bowl. With only five ingredients, it's simple to make and even better to enjoy.

Pairing perfectly with sweets or chocolates, this punch packs the flavor for nearly any event, gathering or small family dinner.

Throughout the night, while conversations are happening, sip a few drops of your beverage. You're reminded instantly why you're celebrating. You gather, no matter the celebration, for good times with lots of laughs and even better food and drink.

CRANBERRY RASPBERRY VANILLA PUNCH

Servings: 6-12

8 cups cranberry-raspberry juice

8½ cups cranberry ginger ale

1 tablespoon vanilla extract

1 pint raspberry sorbet

Frozen cranberries, for garnish

In large punch bowl, add juice, ginger ale and vanilla extract. Stir until combined.

Add frozen cranberries and scoops of frozen sorbet.

Stir slightly then serve immediately.

WHITE NIGHT COCKTAIL

2 cups milk

1 cup Bailey's or Carolan's

¼ cup white chocolate liqueur, such as Godiva

¼ cup Frangelico

In a medium pitcher, mix together all ingredients and chill up to several hours.

**Pam Dodd
Greenwood**



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Breakfast with a punch

**By Family Features/
Culinary.net**

You know the feeling: You eat breakfast, but by 11 a.m. your stomach is growling. You feel like you just ate but somehow you're hungry and craving something hearty and rich.



Switch up your breakfast habits with wholesome and filling Breakfast Burrito. It's got protein to keep you full, veggies for a touch of added nutrition and hot sauce to pack a powerful punch of flavor in every bite.

No more snacking between breakfast and lunch. This hearty breakfast bite will keep you full and bursting with energy until it's time for your next meal. It's easy to make in a matter of minutes and it's totally customizable to accommodate every palate.

BREAKFAST BURRITO

Servings: 4

- 2 teaspoon canola oil
- 1 small red onion, diced
- 1 red bell pepper, seeded and diced
- 1 can black beans, drained and rinsed
- ¼ teaspoon red pepper flakes
- Salt, to taste
- Pepper, to taste

- 4 eggs
- 4 egg whites
- ½ cup shredded pepper jack cheese
- Nonstick cooking spray
- 4 flour tortillas
- ¼ cup sour cream
- ¼ cup salsa

- 1 large tomato, seeded and diced
- 1 avocado, sliced
- Hot sauce (optional)

In large skillet, heat canola oil over medium heat. Add red onion and red bell pepper; cook 8 minutes. Add black beans and red pepper flakes; cook 3 minutes. Season with salt and pepper, to taste. Transfer to dish.

In medium bowl, whisk eggs and egg whites. Stir in cheese until combined. Heat large skillet over low heat, add egg mixture and scramble 3 minutes, or until cooked through.

Spread sour cream over tortilla. Spread salsa over sour cream. Spoon ¼ bean mixture over salsa. Spoon ¼ scrambled eggs over bean mixture. Top with diced tomatoes and avocado. Drizzle with hot sauce, if desired. Roll-up burrito. Repeat three times with remaining ingredients and serve.

BREAKFAST CASSEROLE

- 1 pound sliced bacon diced
- 1 onion chopped
- 4 cups frozen shredded hash browns thawed
- 9 eggs lightly beaten
- 2 cups shredded cheddar cheese
- ½ cup small curd cottage cheese
- 1 ¼ cup shredded Swiss cheese

Preheat oven 350 F. Grease 9-by-13 baking dish. In a large skillet, cook bacon and onion at medium heat for ten minutes or until evenly brown. Drain, transfer bacon and onion to a large bowl. Stir in eggs, cheddar cheese, and Swiss cheese. Pour into prepared dish. Bake for 45-50 minutes or until eggs are set and cheese is melted. Let stand 10 minutes before cutting. Makes 12 servings.

**Shirley Hakes
New Whiteland**

CORNED BEEF HASH

- 1 15-ounce can corned beef hash
- 1 cup shredded cheeses
- 1 tablespoon flour
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- Pinch ground nutmeg
- Pinch dry mustard
- 2 eggs beaten
- 1¼ cups of milk

Preheat oven 350 F. In a 9-by-9 casserole dish, crumble hash and sprinkle in cheese. In a large bowl, mix flour, salt, pepper, nutmeg, mustard, eggs, and milk until combined. Pour over beef and bake for 35 minutes or until set. Let cool before serving.

**Shirley Hakes
New Whiteland**



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HASH BROWN CASSEROLE

- 2 pounds frozen hash browns, thawed
- 1 8-ounce sour cream
- 1 can cream of chicken or cream of mushroom soup
- ½ cup butter, melted
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 tablespoon dried onion
- 1 8-ounce bag of Colby Jack shredded cheese
- 1 8-ounce crushed corn flakes
- ¼ cup butter, melted

Mix sour cream, soup, butter, salt, pepper, onion and cheese. Add hash browns. Spread in a 9-by-13-inch pan sprayed with cooking spray. Mix cornflakes and butter and spoon mixture over hash browns.

Bake at 350 degrees for 45 minutes.

**Debbie Hamilton
Franklin**

COUNTRY SCRAMBLED EGGS

- 8 slices bacon
- 5 cups small red potatoes, cubed
- ½ cup green pepper, chopped
- ½ cup green onion, chopped
- 8 eggs
- ¼ cup milk
- 1 cup cheddar cheese, shredded
- Salt and pepper to taste

Fry bacon until crisp; remove to small bowl with slotted spoon. Add potatoes to bacon grease and cook until tender-crisp (about 12 minutes). Add green peppers and onions to potatoes; cook until limp.

Mix eggs, milk, salt, and pepper and pour over vegetables; sprinkle bacon over top. Cook until eggs are done. Add cheese until melted.

Great with biscuits and apple butter.

**Pam Dodd
Greenwood**

GRANDMA BOHMAN'S 6 WEEK MUFFINS

The chef says: "Enjoy your family and the 'scent' of your home while baking with love."

- 1 15-ounce box Raisin Bran cereal
- 3 cups granulated sugar
- 5 cups All Purpose flour
- 5 teaspoons baking soda
- 1 tablespoon pumpkin pie spice
- 2 teaspoons salt
- 4 eggs
- 1 cup melted shortening (½ should be butter)
- 2 tablespoons vanilla
- 1 quart buttermilk

Mix first 6 ingredients in very large bowl.

In large mixing bowl, beat eggs, shortening, vanilla and buttermilk. Add dry ingredients, mixing well.

Store in covered containers in refrigerator and use as desired. (Stir before dipping up into baking pans prior to baking.) Batter will keep for 6 weeks

Bake muffins in a preheated 400 F. oven 15-20 minutes.

Note: I add extra raisins.

**Dee Richardson
Greenwood**

Here's your recipe for financial success.

Millionaire Pie

- 1 (8 ounce) package cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- 1 (12 ounce) container frozen whipped topping, thawed
- 1 (20 ounce) can crushed pineapple, drained
- 1 1/2 cups chopped pecans
- 2 (9 inch) prepared graham cracker crusts

Blend together cream & condensed milk; gently fold in whipped topping. Stir in crushed pineapple & pecans; pour into pie crusts & refrigerate 3-4 hours.



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BREADS

AUNTIE DEEDLES CHEESY CORNBREAD

4 Jiffy Corn Muffin mixes
4 eggs
1 stick butter, not unsalted, softened, but not melted
1 cup sugar
2 cans whole kernel sweet corn, drained
16 ounces sour cream, not fat free
½ cup heavy whipping cream
4½ cups shredded cheddar cheese

Mix all above ingredients together except the shredded cheese with a wooden spoon in large bowl.

Prepare 14-by-10-by-3 baking pan (do not use glass baking dish) by greasing sides and bottom with Crisco. Spread ½ of batter in pan. Spread 2½ cups shredded cheddar cheese over batter. Spread remaining batter over cheese. Bake at 300 F. for approximately 45 minutes or until set, but not brown.

Pull from oven and place remaining 2 cups shredded cheddar cheese atop and push back into oven for approximately 5 minutes or until cheese melts. After cheese has melted, pour 1½ cups heavy whipping cream and 1 stick butter, not unsalted, melted together in microwave, over top and around sides of cornbread. Let sizzle just a few minutes.

It will soak into cornbread. Serve hot and sizzling!

Dee Richardson
Greenwood

BLUEBERRY ZUCCHINI BREAD

3 eggs, lightly beaten
1 cup vegetable oil
3 teaspoons vanilla
2¼ cups sugar
2 cups zucchini, shredded
3 cups flour
1 teaspoon salt
1 teaspoon baking powder
¼ teaspoon baking soda
1 tablespoon ground cinnamon

1 pint fresh blueberries

Preheat oven to 350 F. Lightly grease 2 loaf pans. In a large bowl, beat together eggs, oil, vanilla and sugar. Fold in zucchini. Beat in flour, salt, baking powder, baking soda and cinnamon. Gently fold in blueberries. Put in pans. Bake for 50 minutes or until a knife inserted in center of a loaf comes out clean. Cool 20 minutes in pans, then turn out onto wire rack to completely cool.

Marilyn Cullen
Morgantown

MAMA'S ORANGE CRANBERRY SCONE BREAD

4 cups all-purpose flour
1½ cups granulated sugar
4 teaspoons baking powder
¾ teaspoon salt
4 eggs
1½ cups heavy whipping cream
1 cup melted unsalted butter
¼ cup finely shredded orange peel
Juice from 1 orange
1 peeled orange, shredded in pieces
2 cups drained Ocean Spray whole cranberries
Preheat to 350 F.

Grease and flour two 4-by-8-inch bread pans and set aside.

In large mixing bowl combine flour, sugar, baking powder and salt. In medium mixing bowl combine eggs, heavy whipping cream, butter, shredded orange peel, shredded orange and drained cranberries and all the juice from the orange. Add medium mixing bowl contents to large bowl contents

Stir just until moistened (add more heavy whip if too thick – should be lumpy and thick, but pour-able.)

Pour into 2 prepared bread pans ¾ full. Bake at 350 F. approximately 35 minutes or until lightly brown at edges, soft but firm to touch at center but not still gooey in center.



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Vanilla-butter sauce:

¼ cup International Delight Vanilla Coffee Creamer
 ¼ cup melted unsalted butter
 Stir above ingredients and drizzle mixture around edges of hot, freshly baked bread from oven. Sizzle and let set 5 minutes.

Plop bread pans on counter twice to loosen bread in pan. Hold plate over top of pan, invert onto plate. Place plate on top of bread and invert again. Top bread with shredded orange peel.

**Dee Richardson
 Greenwood**

ONE BOWL BANANA BREAD

1 egg
 1 cup sugar
 1 teaspoon baking soda
 ½ teaspoon salt
 1 teaspoon vanilla extract
 1/3 cup melted butter
 1½ cups mashed banana (Place 2 or 3 ripe bananas in a zip-lock bag and smash. Cut corner of bag and squeeze into measuring cup.)
 1½ cups flour
 1 bag of chocolate chips or nuts

Preheat oven at 350 F. Mix all ingredients together. Grease and flour loaf pan or an 8-by-8 pan. Sprinkle top with chocolate chips or nuts and bake for 40–45 minutes in loaf pan and 35-40 minutes in 8-by-8 pan.

**Shelia Brandenburg
 Franklin**

GLAZED PUMPKIN SCONES

2 cup flour
 ½ cup sugar
 1 tablespoon baking powder
 ½ teaspoon salt
 1½ teaspoons pumpkin pie spice
 ½ cup butter, very cold and diced
 ½ cup canned pumpkin

3 tablespoons milk
 1 egg, beaten

Preheat oven to 425 F. Combine flour, sugar, baking powder, salt and spice in a large bowl. Cut in butter with pastry blender until crumbly; set aside. In a separate bowl, whisk together pumpkin, milk and egg. Fold pumpkin mixture into flour mixture. Form dough into a ball; pat out dough onto a floured surface. Form into a 9-inch circle. Cut into 8 wedges and place on a greased baking sheet. Bake for 14 to 15 minutes. Drizzle scones with Powdered Sugar Glaze; all to set.

Powdered sugar glaze:

1 cup powdered sugar
 2-3 tablespoons milk
 ½ teaspoon pumpkin pie spice

Mix all ingredients together, adding enough milk for a drizzling consistency.

**Pam Dodd
 Greenwood**

ZUCCHINI BREAD

3 cups All-Purpose flour
 1 ½ teaspoons vanilla
 1 ½ teaspoons baking soda
 1 teaspoon salt
 2 cups sugar
 3 cups grated zucchini, drained
 4 eggs
 1 ½ cups vegetable oil
 1 cup pecans, chopped (optional)
 1 ½ teaspoons baking powder
 1 3 ounce package instant pudding (choice of flavor)

Beat eggs, sugar, oil and vanilla. Sift dry ingredients and pudding together. Add to egg mixture and beat well. Fold in zucchini and nuts. Bake at 350 F. for 40-45 minutes for small loaves and 50-60 minutes for large loaves. Makes 3 large loaves or 7 small loaves.

**Judy Price
 Greenwood**

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SANDWICHES

CHRISTMAS CHEESE BREAD

3 cups all-purpose flour
2 teaspoons baking powder
1¼ teaspoon salt
1 cup fresh-grated Parmesan cheese
1 cup shredded sharp cheddar, mozzarella, or cheese of your choice
4 tablespoons softened butter
4 large eggs
½ cup whole milk or half and half
3 large garlic cloves, crushed
½ cup finely chopped scallion tops or chives, lightly packed
½ cup finely chopped sun-dried tomatoes, lightly packed
1 teaspoon pizza seasoning, optional
Preheat oven to 350 F. Grease a 9-inch round cake pan.



Mix together the flour, baking powder, salt, cheeses, and softened butter, until well combined and crumbly. Mix in the garlic, scallion tops, and sun-dried tomatoes. Whisk together the eggs and milk. Set aside 1 tablespoon of mixture, to brush on the top of the loaf.

Turn the stiff batter into the prepared pan. Using your wet fingers, smooth it to the edges of the pan. Make it slightly concave, so the edges are slightly higher than the center.

Brush the top of the loaf with the reserved egg mixture. Sprinkle with pizza seasoning, if desired.

Bake the bread for 35-40 minutes, until a light golden brown on top, and a toothpick inserted into the center comes out clean. An instant-read thermometer inserted into the center of the loaf will register 150-155 F. Remove the loaf from the oven, and run a heatproof spatula or table knife around the edge of the pan, to loosen the sides. Turn it out of the pan onto a rack to cool.

**Pam Dodd
Greenwood**

B-QUE CHICKEN ON GARLIC TOAST

1 rotisserie chicken, skin removed, meat shredded, about 4 cups
1½ cups barbecue sauce
3 tablespoons butter (room temperature)
2 cloves garlic, crushed with press)
Coarse salt and ground pepper
8 slices hearty sandwich bread
Heat broiler, with rack 4 inches from heat. In a medium saucepan, cook chicken and barbecue sauce over medium until heated through.

Meanwhile, in a small bowl, combine butter and garlic; season with salt and pepper. Spread one side of each slice of bread with garlic butter. Place on a baking sheet, buttered side up. Broil until golden brown, 1-3 minutes, then turn over, and broil until light brown, about 1 minute longer. To serve, place chicken mixture between slices of bread.

**Pam Dodd
Greenwood**

ITALIAN BEEF SANDWICHES

3-4 pounds beef roast
1 packet au jus mix
1 packet dry Italian seasoning
1 can beef broth
1 can water
Mix broth, water, and seasonings. Put roast in crockpot and cover with broth mix.

Cook on low for 10 hours. Shred the roast and put back in juice.

Serve with hard rolls and mozzarella cheese.

**Judy Jerkins
Franklin**

SLOPPY JOES SOUTHERN STYLE

1 pound ground chuck
1 medium onion, chopped
½ cup ketchup

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SANDWICHES

Flip your sandwich game upside down

By StatePoint

Sandwiches reign supreme as one of America's favorite meals — 47% of Americans eat a sandwich daily, according to a survey conducted by French's.

However, the same survey finds that consumers' number one pain point on sandwiches is overpowering or unbalanced flavor. If you're among the approximately one-third of people who don't currently add condiments to your sammies, a new lineup of creamier-than-ever spreads from French's may provide the balance you're seeking.

CLASSIC TURKEY AND SWISS

- 2 tablespoons French's Creamy Yellow Mustard Spread
- 4 slices multigrain sandwich bread
- 8 slices (about 8 ounces) deli-style turkey breast
- 4 slices Swiss cheese
- ½ medium avocado, peeled, pitted and sliced
- 1 medium vine-ripe tomato, sliced
- ¼ cup red onion, cut into thin rings
- 4 leaves green leaf lettuce

Spread mustard on one side of each slice of bread. Divide turkey between two slices of bread. Layer each with two slices of cheese. Top with avocado, tomato, red onion and lettuce. Top with remaining bread slices. Secure sandwiches with toothpicks. Cut in half diagonally.

- 3 tablespoons sweet pickle relish
- 1 tablespoon light brown sugar
- 1 tablespoon prepared mustard
- ¼ teaspoon salt
- ¼ teaspoon pepper

Brown ground chuck and onion in a large skillet, stirring until meat crumbles; drain. Stir in ketchup and next 5 ingredients. Bring to a boil; cover, reduce heat, and simmer 5 minutes, stirring occasionally. Spoon onto buns.

**Pam Dodd
Greenwood**

TOR'S SLOPPY JOES

- 1 pound ground beef
- 1 tablespoon mustard
- ¼ cup chopped onion
- 1 tablespoon sugar
- 1 cup ketchup
- ¼ cup barbecue sauce
- 1½ tablespoons vinegar
- 1 tablespoon Worcestershire sauce

Pinch of chili powder

Combine all ingredients in sauce pan and simmer, covered, for 30 minutes and uncovered for 30 minutes. Serve on Hawaiian rolls.

**Terri Hoover
Greenwood**



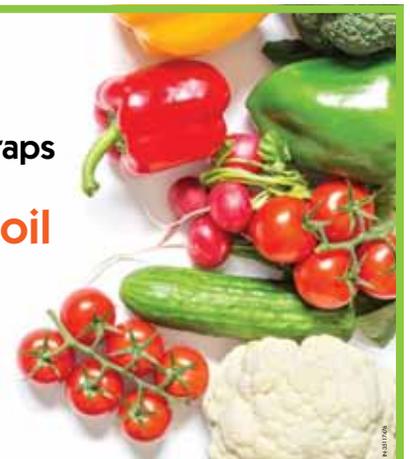
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APPETIZERS

COUNTRY-STYLE TOMATOES

1 clove garlic, minced
¼ cup parsley, minced
1/8 teaspoon salt
8-ounce cream cheese, softened
4 large ripe tomatoes
1 large egg, beaten
½ cup all-purpose flour
2/3 cup dry breadcrumbs
3 tablespoons butter
3 tablespoons olive oil
1 tablespoon milk

Mix garlic, parsley, salt and cream cheese with a mixer or food processor. Cut each tomato into three thick slices for a total of 12. Spread six slices with cream cheese mixture and top with remaining six slices to make sandwiches. In a small bowl, mix beaten egg and milk. Dip each tomato in flour, then egg mixture and breadcrumbs. In a skillet over medium heat, melt butter with oil. Fry tomatoes on each side for 6-8 minutes. Serves six.

Judy Price
Greenwood

CREAM CHEESE CUCUMBER TOAST

1 16-ounce package cream cheese softened
1 7-ounce packet dry Italian salad dressing mix
½ cup mayonnaise
1 French baguette cut into ½ inch slices
2 teaspoons dried dill weed

In a medium bowl, mix together cream cheese, dressing mix, and mayonnaise. Spread thin layer on baguette, top with one slice of cucumber, and sprinkle with dill. Repeat with remaining ingredients. Makes 12 servings.

Shirley Hakes
New Whiteland

HAM & CHEESE BALLS

2 8-ounce packages cream cheese
4 tablespoons green onion
2 packages thin sliced ham (Carl Budding)
4 tablespoons mayonnaise
Pretzel sticks

Chop everything up fine and mix together. Make a ball and stick in a pretzel stick, let chill several hours.

Debbie Hamilton
Franklin

SHRIMP DIP

2 8-ounce packages of cream cheese, softened
1 can Campbell's Cream of Shrimp Soup
1 tablespoon onion juice
1 clove garlic, crushed
1 teaspoon parsley flakes
1 4-6-ounce package frozen baby shrimp, thawed

Mix all ingredients except shrimp with mixer. Add shrimp by hand.

Serve with crackers or fresh vegetables.

Frieda Hensley
Franklin

TUNA PATE

1 8-ounce package cream cheese
2 tablespoons dried parsley
1 teaspoon instant minced onion
2 tablespoons chili sauce
½ teaspoon hot pepper sauce
2 6.5-ounce cans of tuna in water

Drain tuna and flake. Blend everything together and add tuna. Put in a buttered mold and chill for at least 3 hours. Remove from the mold and serve with crackers.

Debbie Hamilton
Franklin

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CREAM OF CHICKEN AND WILD RICE SOUP

1 6-ounce box long grain and wild rice mix
 1 cup celery, diced
 1 cup carrots, diced
 ¼ cup onion, diced
 1/3 cup butter
 1/3 cup all-purpose flour
 1 teaspoon salt
 ¼ teaspoon black pepper
 ½ teaspoon poultry seasoning
 1 tablespoon dehydrated parsley
 1 32-ounce carton chicken broth
 2 cups half and half
 2 cups milk
 3 cups cooked chicken, diced

Prepare rice mix according to package directions. In a large soup pot, melt butter; sauté diced vegetables until tender. Whisk in flour, salt, pepper, poultry seasoning and parsley until smooth. Gradually whisk in chicken broth until smooth. Add half and half and milk while stirring constantly until mixture comes to a gentle boil. Do not allow to scorch! Blend in cooked rice mixture and diced chicken. Over low heat, continue cooking for 1 hour; stirring frequently to prevent scorching. Makes 6 servings

Jena Hartman
Greenwood

TACO VEGETABLE SOUP

1 pound extra-lean ground beef
 1 pound package frozen vegetable
 1 package taco seasoning mix
 1 10-ounce can fat-free chicken broth
 1 16-ounce jar salsa

Brown ground beef and drain. Place all ingredients in a large pot. Bring to a boil, cover and simmer for 10 minutes.

Wilma Daniels
Whiteland

NACHO CHEESE POTATO SOUP

1 5.5-ounce package au gratin potatoes
 1 11-ounce can whole kernel corn drained
 1 can diced tomatoes with green chilies
 2 cup water
 2 cup milk
 2 cup cubed Velveeta cheese
 Combine contents of potato package, corn, tomatoes and water; mix well.

Bring to a boil. Reduce heat and cover and simmer for 18-20 minutes.

Add milk and cheese. Cook until cheese melts.

Makes 6-8 servings

Judy Jerkins
Franklin

SAUSAGE AND TORTELLINI SOUP

2 tablespoons olive oil
 1 medium onion chopped
 ¾ pound sweet Italian sausage (casing removed and into pieces)
 ¼ teaspoon salt
 6 cups chicken broth
 1 pound cheese tortellini
 5 ounce baby spinach
 Grated Parmesan for serving

Heat oil in large pot over medium-high heat. Add onion, sausage and salt. Cook, stir occasionally for 8 minutes or until sausage is golden brown and onion is tender. Add broth, cover, and bring to boil. Add tortellini and simmer for 6 minutes or until tender. Stir in spinach. Serve topped with Parmesan. Makes 4 servings.

Shirley Hakes
New Whiteland

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SALADS

BOW TIE AND TUNA SALAD

2 cups bow tie pasta
2 5 ½ ounce cans of tuna, water pack
1 cup green peas, frozen
½ cup purple onion, diced
1 large tomato, diced
1 cup mayonnaise
1 cup sour cream
1 tablespoon dehydrated dill weed (1/4 cup if fresh)
1 teaspoon salt
½ teaspoon black pepper
Spring greens or lettuce

Cook pasta according to package directions; drain, rinse with cool water. Drain well. Stir together tuna (with liquid), peas, onion and tomato. In a small bowl, whisk together mayonnaise, sour cream, dill, salt and pepper until smooth. Fold the mayonnaise mixture into tuna mixture until uniform and then stir in drained pasta. Refrigerate for several hours. Serve on a bed of spring greens or lettuce. Makes 6 servings.

**Jena Hartman
Greenwood**

BROCCOLI SALAD

1 stalk fresh broccoli, washed and chopped
1 small red onion, chopped
1 pound bacon, fried crisp and chopped
1 cup sunflower kernels
1 cup Miracle Whip
½ cup sugar
1 cup raisins
1 tablespoon vinegar
1 teaspoon salt

Mix broccoli, onion, sunflower kernels and raisins in a bowl. Set aside. Mix Miracle Whip, sugar, salt and vinegar and add to vegetables. Refrigerate overnight. Add bacon before serving.

**Debbie Hamilton
Franklin**

FRUIT MEDLEY

2 cups apple (chunks)
2 cups strawberries (sliced)
2 cups purple grapes
2 cups pineapple (chunks)
2 cups mandarin orange
Mix:
½ bar of cream cheese
2 tablespoons cool whip
2 tablespoons cream cheese cake icing
3 tablespoons milk

Mix, blend into fruit and chill

**Ivan Scroggins
Franklin**

MS. DEE'S PASTA SALAD

Rotelle pasta, Creamette brand
Corn on the cob, fresh not cooked, cut off
Cauliflower, cut up
Broccoli, cut up
Chopped green, yellow and red peppers, cut
Packaged carrot shreds
Chopped slaw mix or you can cut your own red or green cabbage
Grape tomatoes, whole
Pitted black olives, drained
Black beans, canned but rinsed
Garlic salt
Parmesan cheese, optional
Italian Dressing of choice
Directions

Cut all vegetables and place in bowl.

Boil pasta al dente, run cold water over, drain, drizzle olive oil over top and shake in colander to coat. Pour over top of vegetables. Sprinkle with garlic salt (just a bit to taste) and Parmesan cheese. Refrigerate.

Toss before serving. You may have to sit bowl in sink to toss – sometimes the noodles like to “run away” while being tossed. There is no wrong way to layer this salad except the rotelle pasta should be placed on top prior to tossing.

**Dee Richardson
Greenwood**

SOUTHERN EGG SALAD

6 large eggs
1/3 cup mayonnaise
2 tablespoons sweet pickle relish
2 teaspoons yellow mustard
1 teaspoon white sugar
1 teaspoon lemon juice
¼ teaspoon salt
¼ teaspoon black pepper

Cover eggs with water in a saucepan; bring to a low boil and let boil slowly for 5 minutes. Remove from heat and let stand, covered, for 5 minutes.

Transfer eggs to ice water to chill for 5 minutes; peel. Grate eggs into a medium mixing bowl and add mayonnaise, relish, mustard, sugar, lemon juice, salt and pepper. Mix well.

Chill in the refrigerator for at least 30 minutes.

**Pam Dodd
Greenwood**

JALAPEÑO PEPPER JELLY

1½ cups cranberry juice
 1 cup vinegar
 2-4 fresh jalapeño chili peppers, halved
 5 cups sugar
 Half of a 6-ounce package (1 foil pouch) liquid fruit pectin
 5 tiny hot red peppers

In a medium saucepan, combine cranberry juice, vinegar and jalapeño peppers. Bring to a boil; reduce heat. Simmer, covered for 10 minutes. Strain mixture to measure 2 cups. Discard pulp. In a heavy 6-quart kettle, combine 2 cups of mixture and sugar. Bring to a full rolling boil, constantly stirring. Quickly stir in pectin and tiny hot red peppers. Return to a full rolling boil for 1 minute, constantly stirring. Remove from heat. Quickly skim off foam with a metal spoon. Immediately ladle jelly into hot, sterile half-pint jars, leaving ¼ inch headspace – make sure each jar contains one tiny hot red pepper. Wipe jar; adjust lids. Process in boiling water canner for 5 minutes. Remove jars from canner. Cool on wire racks.

Marilyn Cullen
Morgantown



SPAGHETTI SLAW

2 cups of cooked spaghetti, broken into 1-inch pieces and cooled
 2½ cups of chopped cabbage (I use the bagged coleslaw mix)
 4 green onions, chopped
 1 cup of mayonnaise
 3 tablespoons of sugar
 Dash of salt
 Mix together and refrigerate overnight

Debbie Coldiron Hartwell
Edinburgh

UNDER THE SEA SALAD

1 16 ounce can pear halves
 1 3-ounce package lime Jell-O
 1 cup water
 1 tablespoon lemon juice
 2 3-ounce packages cream cheese
 ½ teaspoon cinnamon
 ¾ cup syrup (optional)
 Drain pears reserving syrup. Dice pears and set aside. Dissolve gelatin in boiling water. Add reserved syrup. Pour 1¼ cups into 8-by-4 loaf pan. Chill until

set but not firm (about 1 hour). Soften cheese until creamy. Slowly beat remaining gelatin until smooth. Blend in pears and cinnamon. Chill for 3 hours or until gelatin is firm. Recipe may be doubled by using 9-by-5 loaf pan.

Carolyn Johnston
Greenwood

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MAIN COURSES

20 MINUTE CASSEROLE

1-2 pounds ground beef (ground turkey)
1 8-ounce block low-fat cheddar cheese
2 pound bag tater tots
2 cans French-style green beans
2 cans low-fat cream of mushroom soup

Preheat oven to 350-400 F. First, add half of tater tots to bottom of casserole dish, then place ground beef (browned and drained) on top them. Add soup, green beans and remaining tater tots. Bake for 20-30 minutes then add cheese and bake for another 5-10 minutes or until cheese is melted. Serves 12.

Wilma Daniels
Whiteland

CHEESY SPAGHETTI BAKE

1 pound cooked spaghetti
1 pound browned hamburger
1 large jar spaghetti sauce
Mix together. Place half of the mixture into 9-by-13-inch baking dish.

Cheese sauce:
3 tablespoons butter
2 tablespoons flour
1 11-ounce can evaporated milk
1 pound Velveeta Cheese

In a saucepan, melt butter and add in the flour until bubbly. Stir in milk and stir until it starts to thicken. Add cheese. When cheese is melted, pour half cheese sauce over spaghetti in a dish. Pour in the remaining spaghetti, top with remaining cheese sauce. Bake at 350 F. for about 30 minutes.

Debbie Hamilton
Franklin

CHICKEN BREASTS IN SOUR CREAM SAUCE

4 small, skinless chicken breasts
1 teaspoon salt
1 teaspoon pepper
¼ cup butter and 2 tablespoons butter
½ cup dry Sauterne or white table wine

1 finely chopped medium onion
1 cup sour cream
¼ cup sliced, pitted, ripe olives
¼ cup chopped chives

Sprinkle chicken with salt and pepper. Melt ¼ cup of butter in a skillet. Add chicken and sauté, turning occasionally until golden. Pour wine over chicken, cover and steam for 20-25 minutes or until tender. Remove chicken breasts to heated serving platter and place in warm oven. Add 2 tablespoons butter and onions to skillet. Sauté onions until soft, then stir in sour cream and olives. Heat, do not boil. Pour chives over chicken. May serve with rice and a green vegetable.

Judy McWilliams
Franklin

ENCHILADA CASSEROLE

1 pound ground beef
1 onion
2 cloves garlic chopped
1 16-ounce jar salsa
1 16-ounce can refried beans
1 10-ounce jar enchilada sauce
10 6-inch corn tortilla halved
2 cups shredded cheddar divided

Preheat oven to 375 F. Grease a 13-by-9 baking dish. In a large skillet, cook beef, onion and garlic over medium heat until beef is browned. Drain. Stir in salsa, beans, enchilada sauce and bring to a boil. Reduce heat and stir frequently for 5 minutes. Place half of the tortilla halves in bottom of prepared pan. Cover with meat sauce and sprinkle with 1 cup of shredded cheddar cheese. Repeat layers. Cover and bake for 20 minutes. Remove cover and bake for 5 minutes or until cheese is melted. Makes 12 servings.

Shirley Hakes
New Whiteland

CHICKEN MARBELLA

6-8 chicken breasts
½ cup olive oil
½ cup red wine vinegar



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1½ cups prunes
 1 cup green pitted olives with juice
 ½ cup capers, undrained
 6 bay leaves
 1½ heads of garlic, chopped (place garlic in pot of boiling water for a few seconds to peel easily)
 ¼ cup dried oregano
 2 tablespoons salt
 2 teaspoons black pepper
 Brown sugar

Coat chicken with ingredients, refrigerate, and let chicken marinate overnight. Next day, place chicken and marinade in a large roasting pan. Sprinkle brown sugar over chicken, careful not too sweet. Bake at 350 F. for 50 minutes. Remove pan and cover tightly with foil. Let dish sit for 15 minutes. Uncover, remove bay leaves and serve with white rice.

**Judy Chatham
 Greenwood**

CREAMETTE AND RIPE OLIVE CASSEROLE

Cook and drain 2 cups macaroni
 Brown 1 pound ground beef
 Add
 1 medium chopped onion
 ¾ chopped green pepper
 2 cloves garlic
 Cook until tender.
 Drain excess fat
 Add macaroni, cooked
 1 cup pitted ripe olives
 4 cups cut up canned tomatoes with liquid
 1½ cups drained whole kernel corn
 1 cup tomato sauce
 ½ cup grated cheddar cheese
 4 teaspoons chili powder
 1 teaspoon oregano
 1 teaspoon salt
 ¼ teaspoon pepper
 1/8 teaspoon cayenne pepper
 ¼ teaspoon cumin

Pour into 3-quart casserole dish. Top with 1 cup corn chips

Bake at 350 F. for 25 minutes.

Serve with sour cream.

**Dee Richardson
 Greenwood**

LAYERED ZUCCHINI

4 cups water
 6 cups zucchini, sliced
 1 pound ground beef
 2 garlic cloves, minced
 2 cups low-fat spaghetti sauce
 ½ teaspoon salt
 ½ teaspoon dried basil
 ½ teaspoon dried oregano
 2 cups fat-free cottage cheese
 1 tablespoon dried parsley
 2 large eggs, lightly beaten
 ½ cup breadcrumbs
 1¼ cups part-skim mozzarella, shredded

Preheat oven 350 F. Bring water to a boil in a saucepan. Add zucchini; cook 3 minutes or until crisp-tender. Drain and cool. Place beef and garlic in a large nonstick skillet and cook over medium-high heat until meat is browned. Stir in spaghetti sauce, salt, basil and oregano; cook for 1 minute. Remove from heat. Combine cottage cheese, parsley and eggs in a medium bowl. Arrange zucchini in a shallow 3-quart casserole dish that is coated with cooking spray. Sprinkle zucchini with half of breadcrumbs. Spread half of cottage cheese mixture over breadcrumbs and cover with half of the meat mixture and 1 cup of mozzarella. Repeat the layers with the remaining breadcrumbs, cottage cheese mixture and meat mixture, reserving the remaining mozzarella. Bake for 40 minutes. Sprinkle remaining mozzarella on top, and bake for another 5 minutes. Makes 10 servings.

**Wilma Daniels
 Whiteland**

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MAIN COURSES

LEMON-ORANGE SHRIMP AND RICE

4 6.2-ounce packages fried rice mix, such as Rice a Roni
4 pounds medium shrimp (I use the frozen medium shrimp from Sam's Club)
2 tablespoons canola oil
¾ cup orange marmalade (the more chunks in the marmalade the better)
5 teaspoons grated lemon peel (the more the better)
6 cups frozen sugar snap peas, thawed
Prepare rice mix according to package directions, simmering for about 10-15 minutes or just until rice is tender. Remove from pan into large bowl and set aside.

In large deep skillet or large deep soup pan, cook and stir shrimp in oil over medium to high heat for 4-6 minutes or until shrimp are pink, stir in orange marmalade and lemon peel. Add snap peas and rice, heat through, mixing gently to thoroughly combine. Place in 16-by-13 roasting pan to serve or keep warm.

**Dee Richardson
Greenwood**

ONE DISH MEAL

1 pound hamburger
1 small onion, chopped
1 cup spaghetti
1 can peas (or corn) drained
1 can diced tomatoes
Grated cheese

Cook spaghetti according to directions and drain. Brown hamburger and onion. Add tomatoes and simmer until thickened. Put peas (or corn) in bottom of greased baking dish; add hamburger and spaghetti and sprinkle grated cheese on top. Bake at 350 F. for 40 minutes.

**Frieda Hensley
Franklin**

ONE POT ITALIAN SPAGHETTI

1 pound ground beef
1 8-ounce can tomato paste

¼ cup chopped onion
1 15.5-ounce can tomato sauce
1 teaspoon sugar
2 cups water
7 ounces spaghetti
3 tablespoons grated Parmesan cheese

Brown ground beef and drain. Stir in onion, tomato paste, and tomato sauce. Add sugar, water, and uncooked spaghetti. Bring to a boil, stirring occasionally to prevent sticking. Reduce heat, cover, and simmer for 15 minutes or until spaghetti is tender. Remove pan from heat, stir once. Sprinkle with Parmesan cheese before serving. Serves at least 4.

**Carolyn Johnston
Greenwood**

OOH LA LA MISS DEE'S CHICKEN POT PIE

Makes two pies
1 large Rotisserie Chicken (Sam's Club), shred white and dark meat
1 large onion, diced
3 sticks butter
6 large stalks of celery, diced
2 very large potatoes, diced and boiled until tender, drained
2 cans Campbell's chicken broth
1 15-ounce can green beans, drained
1 15-ounce can sweet corn, drained
1 15-ounce can sweet peas, drained
1 15-ounce can sliced carrots, drained
2½ cups heavy whipping cream
1 tablespoon Better than Bouillon Roasted Chicken Base
4 heaping forks full of all-purpose flour
3 drops yellow food coloring
2 boxes Pillsbury Pie Crust

Chicken /vegetable mixture:

Cook this in large soup pan

Place diced onion and diced celery in 2 sticks melted butter. Sauté until softened. Fold in boiled/fork tender potatoes. Fold in shredded chicken and also rotisserie chicken juices. Fold in green beans, corn, peas and sliced carrots. Gently

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stir and keep temperature low as to not burn mixture.

Sauce:

Cook this in medium sauce pan

1 stick butter

4 heaping forks full of flour

Make a roux with above butter flour mixture

Slowly add 2 ½ cups heavy whip cream to smooth out mixture. When creamy and smooth add 2 cans chicken broth and 1 tablespoon Better than Bouillon Roasted Chicken Base. Slow boil to thicken then lower flame and stir sauce mixture till smooth. Add 3 drops yellow food coloring.

Combine sauce mixture to chicken mixture. Stir gently until blended well. Keep warm until pie plate is prepared with bottom crust.

Pour approximately 4 cups in two bottom crust placed pie pans. Place top crust over mixture and press edges together. Fold all edges under to seal. Crimp or flute edges.

Place pies on pizza pan or large cookie sheets with edges as pies will sizzle over while baking. Bake at 400 F. until crust is golden brown and sauce comes “sizzling out”

Enjoy with salad and potato rolls.

**Dee Richardson
Greenwood**

OVEN ROASTED SMOKED SAUSAGE AND POTATOES

1 smoked sausage ring 1 bunch carrots
1 large onion, peeled & chopped 1 can green beans
3 medium potatoes,

1 tablespoon olive oil
½ teaspoon sea salt
½ teaspoon pepper
1 teaspoon sweet paprika

Preheat the oven to 400 F.

Line a large baking sheet with tin foil, and spray with cooking spray. Set aside.

Cut sausage into rounds. Chop the onions, potatoes and carrots the same size.

Put the all but the green beans in a large bowl. Drizzle with a tablespoon of olive oil and season with salt, pepper, and paprika. Toss together with your hands until everything is evenly distributed. Pour this out onto the sheet pan and spread out the sausage and potatoes.

Place into the heated oven and roast for 45 minutes stirring every 15 minutes. Add green beans at 30 minutes. Roast until the potatoes are golden brown and tender.

**Margie Zaring
Franklin**

SHRIMP MOLD

1 envelope unflavored gelatin
1 can chicken broth
8 ounces cooked shrimp
½ cup mayonnaise
¼ cup chili sauce
2 tablespoons ripe or green olives
2 tablespoons chopped pimento (optional)
2 hard-boiled eggs, chopped

Sprinkle gelatin over broth. Heat, stirring until gelatin is dissolved. Chill until slightly thickened. Combine with remaining ingredients. Turn into a 3 cup mold and chill until set. Makes 4 servings.

**Carolyn Johnston
Greenwood**

TACO CASSEROLE

1 15 ounce can refried beans
2 cups shredded lettuce
1 cup onion, chopped
12-ounces ground beef (ground turkey)

MAIN COURSES

1 packet taco seasoning mix
4-ounces sharp cheddar

Brown beef and drain. Mix in taco seasoning with $\frac{1}{4}$ cup of water. Combine refried beans, lettuce and onion in a bowl. Add meat to mixture and place mixture in casserole dish. Sprinkle cheese on top and bake in a 350 F. preheated oven.

Wilma Daniels
Whiteland

SWISS CHEESE LASAGNA

1 pound hamburger
1 large onion, chopped
1 garlic clove, minced
3 cups water
1 12-ounce can tomato paste
2 teaspoons salt
 $\frac{1}{2}$ to 1 teaspoon dried rosemary, crushed
 $\frac{1}{4}$ teaspoon pepper
1 package (8 ounces) lasagna noodles
8 ounces sliced Swiss cheese
1 12-ounce carton small-curd cottage cheese
 $\frac{1}{2}$ cup shredded mozzarella cheese
In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the water, tomato paste, salt, rosemary and pepper. Bring to a boil. Reduce heat; simmer uncovered, for 30 minutes.

Meanwhile, cook lasagna noodles according to package directions, drain.

In a greased 13-by-9-inch baking



dish, layer a third of the meat sauce, noodles and Swiss cheese. Repeat layers.

Top with cottage cheese and the remaining Swiss cheese, noodles and sauce. Sprinkle with mozzarella cheese.

Cover and bake at 350 F. for 30 minutes. Uncover; bake 10-15 minutes longer or until bubbly. Let stand for 10 minutes before serving.

Yield: 12 servings

Frieda Hensley
Franklin

AUNTIE DEEDLES MAC AND CHEESE

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Boil large elbow macaroni until al dente, drain and sprinkle with melted butter so as not to stick while waiting for sauce. Pour macaroni in deep dish 13-by-9-inch pan.

Sauce:

1 large Velveeta cheese brick (do not substitute store brand and do not use fat free)

1 stick of butter

1.5 quarts heavy whipping cream

Slowly heat heavy whipping cream (do not boil; it will scorch), add all but a quarter of the brick of Velveeta (sliced in $\frac{1}{2}$ -inch slices, add stick of butter).

Let mixture warm while continually stirring frequently, to where cheese and butter melt (again-do not boil- watch carefully- be patient).

This sauce will be smooth when ready.

Pour all but a quarter of the sauce over cooked/al dente macaroni in baking dish (glass or metal or disposable).

Note: sauce will be very soupy over macaroni. Slice remaining Velveeta into 3 slices and tuck into mixture in pan in various places.

Slice 4 slices of butter and tuck in the same manner. Place in oven and bake at 350 F. until bubbly, approximately 25 minutes. Take out and pour remaining sauce around edges and over top. Cover with foil, let stand approximately 5 min.

Dee Richardson
Greenwood

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BEST GREEN BEANS EVER

1 pound green beans
 2 tablespoons bacon grease (can substitute 2 tablespoons butter)
 2 cloves garlic, minced
 1 large onion, chopped
 1 cup chicken broth, plus more if needed
 ½ cup chopped red pepper
 ½ to 1 teaspoon kosher salt
 Ground black pepper
 Snap the stem ends of the green beans.

Melt the bacon grease or butter in a skillet over medium-low heat. Add the garlic and onions and cook for a minute. Then add the beans and cook until the beans turn bright green, about one minute.

Add the chicken broth, chopped red pepper, salt and pepper to taste. Turn the heat to low and cover the skillet with a lid, leaving the lid cracked to allow steam to escape. Cook until the liquid evaporates and the beans are fairly soft, yet still a bit crisp, 20-30 minutes. You can add more broth during the cooking process, but don't be afraid to let it all cook away so the onions and peppers can start to caramelize.

**Pam Dodd
 Greenwood**

BROCCOLI CHEESE & RICE

½ cup celery, chopped
 ½ cup onion, chopped
 1 stick of butter
 1 can cream of mushroom soup
 1 small jar of Cheese Whiz
 1 box frozen broccoli
 1 cup uncooked rice

Sauté celery and onions in butter. Stir in the soup, Cheese Whiz, frozen broccoli and rice. Bake at 350 degrees for 45 minutes.

**Debbie Hamilton
 Franklin**

DEE'S TURKEY DRESSING

1 loaf Arnold's Potato Bread
 14-16 ounces Pepperidge Farm Herb Seasoned stuffing mix
 4 teaspoons rubbed sage
 1 medium onion, chopped
 6 stalks of celery hearts and leaves, chopped
 4 eggs

Break bread into pieces, place in large mixing bowl along with dry stuffing mix and sage. Cover with dish towel and set aside to dry out (usually 24 hours, best if this step is done the day before)

Mix above together very well in mixing bowl with wooden spoon. Add egg, celery and onion mixture and 3 cups of broth from turkey breast or chicken roaster after periodically basting turkey.

Add celery and broth mixture to dry bread crumb mixture. Stir very well.

Add 1 stick of melted butter and 1 cup of torn or chopped turkey or chicken pieces.

Add more turkey drippings if need be so that mixture is very soupy.

Pour into 14.5-by-11-by-2 pan. Preheat oven to 350 F. Bake dressing for 45 minutes or until edges are lightly browned and middle is soft to touch.

10 minutes prior to taking out of oven (at about 35 minute mark) pour approximately 1/3 to ½ cup turkey drippings over top of dressing to soak around sides to make tender and flavorful.

Serves 6-8

**Dee Richardson
 Greenwood**



SIDE DISHES

HELEN'S CORN CUSTARD

2 cans cream style corn
1 cup milk
3 tablespoons flour
1/8 teaspoon pepper
3 eggs
3 tablespoons sugar
1/2 teaspoon salt
2 tablespoons melted butter
Oven preheated to 325 degrees

Beat eggs until light and fluffy. Gently combine all other ingredients to the eggs.

Bake for 1 hour or until set.

**Jessica Francq
Greenwood**

ZUCCHINI AU GRATIN

3-4 small zucchinis
1 tablespoon
1/4 cup heavy whipping cream
4 ounce cream cheese
1 cup cheddar cheese, shredded
2 garlic cloves, minced
1 teaspoon onion powder
1/4 cup Parmesan cheese
1/2 cup mozzarella cheese, shredded
Salt and pepper to taste

Preheat oven to 400 F. Slice zucchini 1/4 inch thick and set aside. Heat saucepan over medium heat and add butter to melt. Once butter is melted, add heavy cream and half the amount of shredded cheeses. Add onion powder and stir constantly until cheese is melted. Arrange zucchini in 9x13 baking dish. Drizzle cheese sauce over zucchini. Sprinkle remaining cheese over top and bake for 30-35 minutes.

**Judy Price
Greenwood**



MUSHROOMS, ONIONS AND PEPPERS

3 large sweet bell peppers, any color, seeded and thinly sliced
2 large onions, thinly sliced
8 ounces sliced baby Bella mushrooms
4 cloves garlic, finely chopped
3 tablespoons olive oil
Salt and freshly ground black pepper
1 1/2 tablespoons balsamic vinegar

Heat the oil in a large skillet over medium heat. Add the onion and cook, stirring frequently, until they are very soft and golden in color, 8-10 minutes. Add the garlic and cook for another minute.

Add mushrooms, season with salt and pepper and continue cooking, stirring from time to time, until any moisture given off by the mushrooms has evaporated and they have turned a rich golden brown, 10-12 minutes.

Add the peppers, season again with salt and pepper, and continue cooking, stirring frequently, until the peppers have softened, about 8 minutes. Add the balsamic, cover the skillet and cook for an additional 6-8 minutes, stirring every minute or so. Remove the cover and cook for 2-3 minutes longer, stirring often. The peppers should be sweet and very tender. Taste and adjust the seasoning as needed.

**Pam Dodd
Greenwood**



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APPLE CINNAMON CAKE

1 box spice cake mix
1 21-ounce can apple pie filling
3 eggs
3 tablespoons sugar
1 teaspoon ground cinnamon
Frozen whipped cream

Preheat oven 350 F. Grease bottom of 13-by-9 pan. In a large bowl, beat dry cake mix, pie filling, and eggs with electric mixer set on low for 2 minutes or until batter is thick. Spread half of batter in prepared pan. Combine sugar and cinnamon in a small bowl and sprinkle half the mixture over batter in pan. Bake 32 to 36 minutes or until an inserted toothpick in the center comes out clean. Cool completely. Serve with a dollop of whipped topping. Makes 12 servings.

Shirley Hakes
New Whiteland

BLUEBERRY CHEESECAKE OVERNIGHT OATS

4 ounces cream cheese
½ cup plain Greek yogurt
2 cups unsweetened almond milk
2 tablespoons pure maple syrup
Zest of 1 medium lemon
1 tablespoon pure vanilla extract
2 cups frozen blueberries
2 cups gluten-free rolled oats

Set out 4 glass jars with lids. In a large mixing bowl, combine cream cheese, yogurt, almond milk, maple syrup, lemon zest and vanilla. Whisk ingredients together until smooth. Add ½ cup of blueberries to each jar. Then add ½ cup of oats to each jar on top of blueberries. Divide cream cheese mixture evenly between the four jars. Secure lid on each jar, and shake each jar vigorously to combine all ingredients. Place jars in refrigerator overnight. Each jar will keep in refrigerator for up to 5 days if sealed tightly and unopened.

Wilma Daniels
Whiteland

CHOCOLATE CHIP PIE

1 cup sugar
1 cup pecans
½ cup flour
½ cup butter, melted and cooled
2 eggs, lightly beaten
1 1/3 cups chocolate chips
1 9 inch pie plate fitted with an uncooked crust

Preheat oven 325 F. Place sugar, flour, butter, eggs, pecans and chocolate chips in a medium sized bowl. Stir until ingredients are well-combined, then pour into crust. Bake 55-60 minutes or until puffed and set. Allow pie to cool to room temperature before serving.

Carolyn Johnston
Greenwood

CHOCOLATE CHIP SNICKER PIE

2 cups granulated sugar
1 cup all-purpose flour
4 eggs
2 sticks butter, melted and cooled
2 cups broken walnuts
4 king sized Snicker bars
2 teaspoons vanilla extract
1 cup Ghirardelli chocolate premium baking chips, 60% bitter sweet chocolate
Chocolate
1 Pillsbury Unbaked Pie Shell

Mix sugar and flour. Add eggs to flour mixture along with melted cooled butter.

Stir until very well mixed. Stir in 2 cups broken walnuts. Add 4 Snicker bars (sliced in 1/8 inch slices) Add 2 teaspoons vanilla extract. Lightly stir all together. Line deep dish pie plate with pie shell. Crimp or flute edges. Pour batter into pie shell. Fill ¼-½ inch from top.

Bake at 325 F. for 1 hour or until middle is slightly firm.

Dee Richardson
Greenwood

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DESSERTS

CHOCOLATE SCREWBALL CAKE

In one corner of an 8-by-8-inch pan, sift together 1½ cups flour, 1 cup sugar, 1/3 cup cocoa and 1 teaspoon baking soda.

In another corner, mix 1/3 cup salad oil, 1 teaspoon vanilla, 1 teaspoon vinegar and 1 cup cold water.

Mix until free of lumps. Bake at 350 for 30 minutes.

Marty Howrey
Greenwood

CINNAMON ROLL BIRTHDAY CAKE

2 cans cinnamon rolls
1 can milk
8 ounces cream cheese
8 ounces Cool Whip
1 cup powdered sugar
24 Golden Oreo cookies

Bake cinnamon rolls at 400 F. for 13-17 minutes. Let cool for 30 minutes. Slice in half and put a layer in a 9-by-13 glass baking dish. Cut side up in a single layer. In a microwave-safe bowl add icing that came with cinnamon rolls and add can of milk. Heat uncovered for 20-40 seconds or until blended. Pour half of mixture evenly over cinnamon rolls. Repeat cinnamon roll layers. Pour remaining icing/milk mixture over top of cinnamon rolls and spread evenly. Refrigerate 4 hours. Top with crushed Oreos before serving.

Judy Price
Greenwood

CREAMY PUMPKIN MOUSSE

1 16-ounce can solid-pack pure pumpkin
1 (6-serving size) instant sugar-free vanilla pudding mix
¼ cup low-fat (1%) milk
1 teaspoon ground cinnamon
2 cups frozen light whipped topping, thawed

In a medium bowl, beat the pumpkin, pudding mix, milk and cinnamon with an electric beater set on medium speed. Fold in the whipped topping until thoroughly blended, then

spoon into a serving bowl. Cover loosely and chill until ready to serve.

Wilma Daniels
Whiteland

ELVIS PRESLEY'S FAVORITE CAKE

1 box yellow cake mix
1 20-ounce can crushed pineapple, undrained
1 cup sugar
½ teaspoon vanilla
8 ounces cream cheese, softened
½ cup (one stick) unsalted butter, softened
3 cups powdered sugar
1 cup chopped pecans

Bake cake according to directions in a 9-by-13 cake pan. While cake is baking, add pineapple, sugar and vanilla in a sauce pan. Bring to boil, stirring constantly until sugar dissolves. Set aside until cake is done. Poke holes in cake with handle of wooden spoon. Pour pineapple evenly over cake. Let cool completely. Beat cream cheese and butter until smooth and gradually add powdered sugar until creamy. Stir in pecans and spread evenly over cake.

Judy Price
Greenwood

FLUFF

1 20-ounce can of crushed pineapple
1 small box sugar-free pudding (vanilla or white chocolate)
16 ounces vanilla yogurt
8 ounces Cool Whip, thawed

Mix pudding and pineapple together by hand. Add yogurt and fold in Cool Whip.

Wilma Daniels
Whiteland

GHIRARDELLI CHOCOLATE CHIP PIE

2 cups granulated sugar
1 cup all-purpose flour
4 eggs

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2 sticks butter, melted and cooled
 2 cups broken walnuts
 2 teaspoons vanilla extract
 2 cups Ghirardelli chocolate premium baking chips, 60% bitter sweet chocolate
 1 Pillsbury unbaked pie shell

Mix sugar and flour. Add eggs to flour mixture along with melted cooled butter. Mix well. Stir in 2 cups broken walnuts and 2 cups chocolate chips. Add 2 teaspoons vanilla extract. Lightly stir all together until very well blended.

Line deep dish pie plate with pie shell. Crimp or flute edges. Pour batter into pie shell. Fill ¼-½ inch from top.

Bake at 325 F. for 1 hour or until middle is slightly firm.

**Dee Richardson
Greenwood**

HAWAIIAN PIE

2 graham cracker pie crusts
 1 8-ounce package cream cheese, softened
 1 16-ounce Cool Whip
 1 large can crushed pineapple
 1 8-ounce jar Maraschino cherries, chopped and drained
 1 can Eagle Brand condensed milk
 ½ cup chopped pecans
 ¼ cup lemon juice

Blend cream cheese, lemon juice, condensed milk and gently fold in Cool Whip. Add in cherries, pineapple and pecans. Pour into pie shells and refrigerate four hours.

**Ponciana Napier
Greenwood**

HILLBILLY FRUIT COBBLER

1 stick margarine
 1 cup All-Purpose flour
 1 teaspoon baking powder
 1 cup sugar
 1 cup milk
 1 can fruit (choice)

Melt margarine and pour in a pan. Mix all other ingredients together and pour evenly over melted margarine. Spread fruit evenly over mixture. Do not stir! Bake at 350 F. or until brown.

**Judy Price
Greenwood**

HONEYBUN CAKE

1 box golden butter recipe cake mix with pudding
 4 eggs
 2/3 cup canola oil
 1/3 cup water
 8 ounces sour cream
 ½ cup packed brown sugar
 1 teaspoon cinnamon
 2/3 cup pecans, chopped

Glaze:

2 cups powdered sugar
 3 tablespoons milk
 1 tablespoon vanilla

Mix until smooth.

Heat oven to 300 F.

Combine first five ingredients. Beat at medium speed with mixer until smooth. Set aside.

Combine brown sugar, cinnamon, and pecans. Set aside.

Pour half of batter in pan. Sprinkle with half of sugar mixture. Repeat with rest of batter and sugar mixture. Swirl batter with knife.

Bake for 30-35 minutes or until wooden pick comes out clean. Drizzle glaze over warm cake. Poke entire cake with a fork; enjoy.

**Pam Dodd
Greenwood**



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DESSERTS

LEMON PUDDING CAKE

(Champion at the 2022 Johnson County Fair)

- 1 16.25-ounce box lemon cake mix
- 1 small box instant lemon pudding and pie filling mix
- 4 eggs
- 2/3 cup vegetable oil
- 2/3 cup water
- 1 cup powdered sugar
- 2 teaspoons orange juice
- 1 teaspoon lemon juice
- 1 teaspoon lime juice

Preheat oven to 325 degrees. Generously coat a 12-cup bundt pan with cooking spray.

In a large bowl with a mixer on low speed, blend together the cake mix, pudding mix (dry), eggs, oil and water until moistened, then beat at medium speed for 2 minutes. Pour into prepared bundt pan.

Bake for 50-55 minutes, or until a toothpick inserted in the center comes out clean. Let cook 15 minutes, then invert onto a platter to finish cooling.

In a small bowl, whisk powdered sugar, orange juice, lemon juice and lime juice until smooth. Drizzle over cake and serve. Top with orange, lemon and lime zest for that extra citrus punch.

**Debbie Hamilton
Franklin**

LUNCH LADY PEANUT BUTTER BARS

- 1 cup white sugar
- 1 cup brown sugar
- 1 unsalted butter, softened
- 2 large eggs
- 3/4 cup peanut butter
- 1 teaspoon vanilla

Frosting:

- 2 cups powdered sugar
- 4 tablespoons unsalted butter, softened

- 2 tablespoons milk (as needed)
- 1 teaspoon vanilla
- 1/4 cup peanut butter
- 2 cups all purpose flour
- 1 2/3 quick cooking oats
- 1 teaspoon baking soda
- Pinch of salt

Preheat oven 350 F. grease a 10-by-15 cookie sheet with sides. Mix together sugars, butter and eggs. Mix in peanut butter and vanilla. Add flour, baking soda and salt. Mix well. Add oats and mix well. Spread mixture in pan. Bake for about 20 minutes or until golden and edges start to pull away from pan. Remove from oven and let cool or chill in refrigerator for 30 minutes. Frosting: Blend together sugar, milk, butter and peanut butter. Frost cool bars and cut into 20 pieces.

**Judy Price
Greenwood**

MISS DEE'S DEEP SIZZLE-IN BAKED FRIED APPLE PIE

2 pie crusts for large pie plate, Pillsbury Pie Crust in refrigerator section

- 2 cans Thank You brand apple pie filling
- 1 1/2 cups Bisquick baking mix
- 1 cup brown sugar (packed)
- 1 stick butter (butter only) softened
- 5 teaspoons cinnamon

Place bottom pie crust in large pie plate.

Streusel: Mix 1 1/2 cup Bisquick, 1 cup brown sugar, and 1 stick butter in large mixing bowl. Mix until consistency is crumbly. Add 4 teaspoons cinnamon

On top of bottom crust, place 1/2 of streusel topping. On top of streusel topping place 2 cans apple pie filling. On top of apple pie filling, place remaining streusel. Spread evenly. Place a few thin slices of butter on top of streusel. Cover with top pie crust.

Fold edges under bottom pie crust edge and crimp to seal.

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Sprinkle remaining cinnamon on top of crust. Make 4 slits in top pie crust or use cookie cutter to cut out shape on top of pie crust. Bake at 350 F. until crust is golden brown (usually about 40 minutes). Place pie plate on pizza pan as the butter will sometimes bubble over. Best with vanilla ice cream.

Dee Richardson
Greenwood

MUD PIE

1 quart coffee ice cream
Chocolate cookie pie crust
1 8-ounce jar hot fudge topping
Canned whipped cream

Let ice cream stand at room temperature until softened. Spread ice cream on pie crust and place in freezer for 4 hours. Warm hot fudge topping according to package direction. Remove pie from freezer and pour hot fudge topping over ice cream. Top with whipped cream. Makes 8 servings.

Shirley Hakes
New Whiteland

ORANGE CARROT CAKE

3 cups flour
2 cups sugar
1 cup coconut
1 3.4-ounce vanilla pudding
2½ teaspoons baking soda
1 teaspoon salt
2½ teaspoons cinnamon
2 cups shredded carrot
¼ cup oil 2 teaspoons vanilla
3 eggs
½ cup nuts
1 11-ounce can mandarin oranges (undrained)

Mix all ingredients. Bake at 350 for 45-55 minutes. Frost with cream cheese frosting

Ivan Scroggins
Franklin

NEW FUDGE CREAM PIE

1 9-inch baked pie shell
1 1/3 cups sugar
¼ All-Purpose flour
1 2/3 cups evaporated milk
¼ cup cocoa
3 egg yolks, slightly beaten
2 tablespoons butter
1 ½ teaspoons vanilla
1 recipe meringue

Sift together sugar, flour and cocoa; gradually stir in evaporated milk. Stir over medium heat until mixture come to a boil and thickens. Reduce heat; cook and stir 4 minutes. Add small amount of hot mixture to egg yolks; return small amount to pan. Cook and stir 1-3 additional minutes until mixture is very thick. Remove from heat; stir in butter and vanilla. Cool for 5 minutes. Turn into pie shell. Cover with meringue, sealing well around edge. Bake in preheated 350 F. oven for 12-15 minutes. Cool and serve.

Wilma Daniels
Whiteland

PECAN PIE BARS

2 cups All Purpose flour
1 cup butter, softened
1 large egg, room temperature
Pinch of salt
1 cup pecans
½ cup sugar
1 can sweetened condensed milk
1 teaspoon vanilla
8 ounce package toffee bits

Combine flour and sugar. Cut in butter. Press in bottom of a 9-by-13 pan. Bake 350 F. for 15 minutes. Beat milk, egg, vanilla and salt until smooth. Stir in toffee bits and pecans and spread over crust. Bake 20-25 minutes. Cool. Cut into bars.

Judy Price
Greenwood



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DESSERTS

PEACH CAKE

The chef says: Recipe from 'Kentucky Living' magazine."

1 stick butter
2 eggs
1 15-ounce can peaches
2 cups self-rising flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon cinnamon

Topping:

$\frac{3}{4}$ cup evaporated milk
 $\frac{3}{4}$ cup sugar
1 stick butter
 $\frac{1}{2}$ cup reserved peach juice

In a large bowl, cream butter, sugar and eggs. Drain peaches and reserve juice. Smash peaches; add to mixture and mix well. Add flour, cinnamon and baking soda. Mix well. Pour into a greased 9-by-13 cake pan. Bake 325 F. for 40 minutes. In a saucepan, add milk, butter and sugar. Over medium heat, bring to boil and cook for 5 minutes. Stir often. Remove from heat and add peach juice. Mix well. Remove cake from oven and allow to slightly cool. Poke holes all over warm cake. Pour warm topping over cake.

Judy Price
Greenwood

PEACHES AND CREAM CAKE

$\frac{2}{3}$ cup all-purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 egg
 $\frac{1}{2}$ cup milk
3 tablespoon butter, melted
1 15-ounce can sliced peaches, reserve liquid

Cream filling:

1 8-ounce cream cheese, room temperature
 $\frac{1}{2}$ cup sugar
3 teaspoons reserved peach juice

Topping:

1 teaspoon sugar
 $\frac{1}{2}$ teaspoon cinnamon

Mix flour, baking powder and salt. Add egg, milk and butter and beat for 2 minutes. Pour into a well-greased 9-inch round pan. Drain peaches, reserving juice. Arrange peaches over dough.

Cream filling: Cream together all the ingredients. Spoon over peaches

Topping: Sprinkle sugar mixture over top

Bake at 350 degrees for 30-35 minutes.

Debbie Hamilton
Franklin

PEACH CUSTARD PIE

6 fresh peaches, pitted, skinned and sliced
9-inch pie shell
 $\frac{1}{2}$ cup sugar
1 pinch salt
1 pinch ground cinnamon
1 egg

Preheat oven to 400 F. Place sliced peaches in unbaked pie shell. In a medium bowl, combine sugar, flour, salt, cinnamon and egg. Beat well and pour over peaches. Bake on bottom rack for approximately 30 minutes.

Marilyn Cullen
Morgantown

PUMPKIN BREAD PUDDING

$\frac{1}{2}$ cup packed light brown sugar
 $\frac{1}{2}$ cup sugar
3 teaspoons pumpkin pie spice
 $\frac{1}{4}$ teaspoon salt
4 eggs
2 large egg yolks
 $1\frac{1}{2}$ cups half and half
1 cup whole milk
1 15-ounce can pumpkin

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1 teaspoon vanilla extract
1 16-ounce loaf crusty French bread
Salted caramel sauce
½ cup chopped toasted pecans

Preheat oven to 350 F. Mix together brown sugar, regular sugar, pumpkin pie spice and salt. Whisk in eggs and egg yolks. Stir in half and half, milk, pumpkin, and vanilla.

Place bread cubes in an extra large mixing bowl. Pour half and half mixture evenly over bread cubes then toss. Let rest 10 minutes.

Spoon mixture into a buttered 9-by-13-inch inch baking dish. Bake in oven for 45-50 minutes. Let cool for a few minutes then cut and serve with salted caramel sauce and pecans.

Terri Hoover
Greenwood

STRAWBERRY MARSHMALLOW PIE

1 10 ounce package frozen strawberries (reserve syrup)
20-24 large marshmallows
¼ cup strawberry syrup
2 cups whipped topping
1 9-inch baked crust

Melt marshmallows in microwave or double boiler with ¼ cup strawberry syrup. Let cool. Fold strawberries and marshmallow mixture into whipped topping. Pour into a cooled baked pie shell. Refrigerate for 3 hours or until firm.

Carolyn Johnston
Greenwood

TEXAS TORNADO CAKE

2 cups All-Purpose flour
1 teaspoon baking soda
2 large eggs
1 teaspoon vanilla
20 ounce can crushed pineapple

Topping:

½ cup salted butter
½ teaspoon vanilla

2/3 cup evaporated milk
1 cup sugar
1 cup pecans, chopped
1 cup sweetened coconut flakes

Preheat oven to 350 F. Mix flour, sugar, baking soda, eggs, vanilla and pineapple together in a large bowl. Pour into 9-by-13 pan and bake for 40-45 minutes or until golden brown. Poke holes in top with the handle of a wooden spoon. Add butter, sugar, milk and vanilla to a saucepan and bring to boil. Mix pecans and coconut together and mix into saucepan. Cook over medium heat for 5 minutes, stirring constantly. Pour topping evenly over cake. Slice and enjoy!

Judy Price
Greenwood

YUMMY COFFEE CAKES

1½ cups butter, room temperature
3 cups granulated sugar
3 eggs
1 tablespoon vanilla extract
1 teaspoon salt
1 ½ cups sour cream
3 cups all purpose flour
1 tablespoon baking powder

Streusel Topping:

2 cups nuts, chopped
2 teaspoon cinnamon
1 teaspoon pumpkin pie spice
1 cup brown sugar

Cream butter and sugar until smooth. Add eggs, vanilla and salt; continue beating until fluffy. Mix in sour cream until blended. Gradually mix in flour and baking powder until batter is smooth. Spoon batter into two 9-inch greased baking pans. Prepare streusel topping and divide between two cakes. Using a spatula or knife, swirl the topping into the batter. Bake 350 F. for 45-50 minutes or until tops of coffee cakes are golden and center of cakes test done with a toothpick.

Jena Hartman
Greenwood

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BLUEBERRY CREAM CHEESE COOKIES

- 2 packages Jiffy Blueberry Muffin Mix
- 4 ounces cream cheese, softened
- ½ cup butter, softened
- ½ cup brown sugar, firmly packed
- 2 eggs
- ¾ cup flour
- 6-ounce bag of freeze dried blueberries.

Preheat oven to 350 F. Line a baking sheet with parchment paper.

Cream together cream cheese, butter and brown sugar. Add eggs. Blend well. Scrape bowl and add remaining ingredients. Mix until well blended.

Bake for 15 minutes. Cool before removing from baking sheet.

Drizzle with a mixture of powdered sugar and milk.

**Debbie Hamilton
Franklin**

DELICIOUSLY RICH BROWNIES

- 1½ sticks (12 tablespoons) butter, plus more for the pan
- 9 ounces bittersweet chocolate, chopped
- 1½ cups granulated sugar
- ¾ cup plus 2 tablespoons lightly packed brown sugar
- 3 extra-large eggs, plus 2 extra-large egg yolks
- ¾ teaspoon kosher salt
- 1 teaspoon vanilla
- 1 cup flour
- 1 cup semisweet chocolate chips
- ½ cup chopped walnuts

Preheat oven to 350 F. Grease a 9-by-9-inch baking dish. In a double boiler or a heatproof bowl set over a small saucepan of simmering water, melt the butter and bittersweet chocolate together, stirring often to avoid scorching. Set it aside off the heat.

In a big bowl, whisk both sugars, the eggs, and yolks. Whisk in the salt and vanilla. Add the melted butter and chocolate and whisk to just combine. Gradually stir in the flour and mix until everything is combined and smooth. Stir in the chocolate chips and nuts.

Scrape the batter into the prepared pan and bake for 35-45 minutes, or until



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a toothpick inserted into the middle displays as much goo on it as you want to see in the middle of those brownies.

Let the brownies cool in the pan on a rack for about 45 minutes to set. Slice them at room temperature or colder.

**Pam Dodd
Greenwood**

CAKE MIX PEANUT BUTTER COOKIES

- 1½ cups peanut butter
- ½ cup vegetable oil
- 2 eggs
- 1 box yellow cake mix

Preheat oven to 350 F. Line large baking sheet with parchment paper. Mix peanut butter, oil and eggs until blended. Slowly add cake mix to the batter and mix until it's a thick dough. Roll dough into 15 balls and line them on baking sheet. Press a fork into each ball to form a cross design. Bake 10-15 minutes or until balls are slightly brown.

**Judy Price
Greenwood**

HEAVY WHIP GHIRARDELLI DELISH

Batter:

- 2 pouches Hershey's Ultimate Chocolate brownie mix
- ½ cup water
- ½ cup vegetable oil
- 1 stick butter, melted and cooled
- 4 large eggs
- 1 cup Ghirardelli Premium Chocolate Baking Chips, 60% Cacao Bittersweet Chocolate
- 1 cup chopped or broken walnuts (optional)

Mix batter ingredients until very well blended. Pour into greased (or use cooking spray) 14-by-10-by-3 baking pan. Bake at 325 F. until top is soft to touch and barely pulling from sides of pan, approximately 45 minutes.

Sauce:

- 16 ounces heavy whipping cream
- ¼-½ cup granulated sugar (sugar to taste, some like a not-so-sweet sauce)

- 1 stick butter (not unsalted)
- 1 cup Ghirardelli Premium Chocolate Baking Chips, 60% Cacao Bittersweet Chocolate

Place heavy whipping cream in sauce pan on low fire burner. Warm cream, but do not let boil. Add chocolate baking chips, sugar and butter. Mix well with wooden spoon as cream becomes warm. Stir cream, chocolate, sugar and butter until all melted, warm and thick.

Remove brownies from oven, immediately pour hot whipped Ghirardelli Sauce over top to cover entire "Ghirardelli Delish." Spread evenly. Cut and serve while still hot. Top with canned whipped cream.

**Dee Richardson
Greenwood**

LIP SMACKIN' GOOD PEANUT BUTTER COOKIES

- 1 box Pillsbury Golden Butter Recipe cake mix (must use)
- 1 egg
- ½ cup oil
- ½ cup Jif crunchy peanut butter (melted to liquefied state in microwave for 30 seconds)
- 1 cup Quaker oats (old fashioned, not quick cooking)
- ½ stick softened Land O Lakes Butter (others too salty)
- ¼ cup heavy whipping cream

In large mixing bowl combine all ingredients. Mix with wooden spoon until all ingredients are thoroughly mixed together. Place heaping wooden spoon size balls about 2 inches apart on cookie sheet

Bake at 400 F. for approximately 7 minutes. Take out of oven and lightly press the cookie down with metal spatula. Place back in oven for another 3 minutes or until not yet even lightly brown, but set. Remove with metal spatula only, to clean towel or cookie rack. Cool slightly prior to serving.

**Dee Richardson
Greenwood**



COOKIES/BROWNIES

ORANGE CRANBERRY ALMOND COCONUT COOKIES

1 box Pillsbury Golden Butter Recipe cake mix (must use this brand)

1 egg

¼ cup oil

½ cup blanched almonds

¾ cup orange marmalade

¾ cup Ocean Spray dried cranberries

½ cup coconut

1 cup Quaker oats (old fashioned, not quick cooking)

¼ cup heavy whipping cream

½ stick softened Land o Lakes butter only (others brands are too salty)

¼ cup lemon zest

In large mixing bowl, combine all ingredients. Mix until all ingredients are thoroughly mixed together. Place 2 tablespoon sized balls about 2 inches apart on cookie sheet.

Bake at 400 F. for approximately 7 minutes. Take out of oven and lightly press the cookie down with metal spatula. Place back in oven for another 3 minutes or until not yet even lightly brown, but set. Remove to clean towel or cookie rack with metal spatula only. Cool slightly prior to serving.

**Dee Richardson
Greenwood**

SUGAR-FREE MAPLE COOKIES

½ cup reduced fat margarine, softened

½ cup sour cream

1 peeled tart apple, shredded

2 eggs

1 teaspoon maple flavoring

½ teaspoon vanilla extract

2 cups All-Purpose flour

1/3 cup artificial brown sugar

½ teaspoon baking soda

½ teaspoon baking powder

In a mixing bowl, combine margarine, sour cream, apple, eggs, maple flavoring and vanilla. Combine flour, sweetener

baking soda and baking powder. Add to apple mixture and mix well. Drop heaping tablespoonful's of mixture onto a baking sheet that is coated with nonstick cooking spray. Bake at 375 F. for 9-10 minutes or until lightly browned. Cool on wire racks. Makes up to 42 cookies.

**Wilma Daniels
Whiteland**

ZUCCHINI OATMEAL CHOCOLATE CHIP COOKIES

1 cup zucchini, shredded and blotted

2 cups old fashioned whole rolled oats

1 cup flour

½ teaspoon flour

½ teaspoon baking soda

½ teaspoon salt

1 teaspoon cinnamon

½ cup (1 stick) unsalted butter, softened

½ cup dark or light brown sugar

½ cup sugar

1 large egg

1 tablespoon pure maple syrup

1 ½ teaspoon vanilla

1 cup semi-sweet chocolate chips

Lightly blot shredded zucchini w/kitchen towel or paper towel. Whisk oats, flour, baking soda and salt and cinnamon together. Set aside. Beat softened butter and both sugars together with an electric beater set on medium speed until mixture is creamy (about 2 minutes). Add egg and mix on high speed until combined (about 1 minute). Add maple syrup and vanilla and mix on high speed until fully combined. Add dry ingredients and zucchini to wet ingredients and mix on low speed until combined. Beat in chocolate chips at low speed. Cover and chill dough for at least 2 hours or up to 4 days. Preheat oven at 350 F. Line baking sheets with parchment paper. Scoop dough in heaping 1.5 tablespoons and place 3-inches apart. Bake 13-14 minutes. Allow cookies to cool for 5 minutes.

**Marilyn Cullen
Morgantown**

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JELL-O COOKIES

- 1½ cups butter, softened
- 1 cup sugar
- 1 3-ounce package Jell-O (any flavor)
- 1 egg
- 1 teaspoon vanilla extract
- 4 cups flour
- 1 teaspoon baking powder

Cream together the butter and sugar. Add Jell-O, egg and vanilla. Stir in the flour and baking powder. Put into cookie press to make shapes. Bake at 400 F. for 15 minutes.

**Debbie Hamilton
Franklin**

MISS DEE'S GHIRARDELLI CHOCOLATE CHIP COOKIES

- 1 box Pillsbury Golden Butter Recipe cake mix (must use)
- 1 egg
- ½ cup Crisco Oil
- 1 cup Ghirardelli chocolate chips. You can substitute chocolate chips with peanut butter (½ cup, melted) or add to chocolate chips-coconut and blanched almonds (1/3 cup each)
- 1 cup Quaker oats (old fashioned, not quick cooking)
- ¼ cup heavy whipping cream
- ½ stick softened Land O Lakes Butter (others too salty)

In large mixing bowl combine all ingredients. Mix until all ingredients are thoroughly mixed together.

Place 2 heaping tablespoon size balls about 2 inches apart on cookie sheet. Bake at 400 F. for approximately 7 minutes. Take out of oven and lightly press the cookie down with metal spatula. Place back in oven for another 3 minutes or until not yet even lightly brown, but set. Remove to clean towel or cookie rack with metal spatula only. Cool slightly prior to serving.

**Dee Richardson
Greenwood**

CHOCOLATE COVERED PEANUTS

- 1 20-ounce or 24-ounce package chocolate almond bark
- 1 12-ounce package semi-sweet chocolate chips
- 2 16-ounce jars dry roasted peanuts

Melt almond bark and chocolate chips in a double boiler, stirring occasionally until melted. Add dry roasted peanuts; stir to thoroughly mix.

Quickly drop onto waxed paper covered cookie sheet by tablespoonfuls. Let dry then store them in a covered container.

**Pam Dodd
Greenwood**

GRANOLA BARS

- 2 cups rolled oats
- ½ cup shredded coconut
- ½ cup honey
- 2 tablespoons creamy peanut butter
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt

Preheat oven to 325 F. Grease 9-inch square baking dish and set aside. Spread the oats and coconut evenly across a large baking sheet. Toast oats and coconut for 10 minutes or until brown and transfer to a large mixing bowl. Mix honey, peanut butter, vanilla, and salt in a saucepan over medium-low heat. Cook and stir until

smooth. Pour honey mixture over oats and coconut and stir to coat. Spread mixture evenly into the baking dish. Bake until mixture begins to dry, about 15 minutes for crunchy bars, less for chewy bars. Makes 8 granola bars.

**Shirley Hakes
New Whiteland**

NEW ORLEANS SNACK MIX

- 3 tablespoons butter
- ¼ cup cayenne pepper sauce
- 1 tablespoon Worcestershire sauce
- ¼ cup Parmesan cheese
- 2 cans (1½ ounces each) Durkee Potato Sticks
- 2 cans (2.8 ounces each) Durkee French Fried Onions
- 2 cups corn Chex cereal
- 1 cup mini pretzels

Preheat oven to 250 F. Melt butter in 9-by-13-inch baking pan. Stir in pepper sauce, Worcestershire sauce and Parmesan. Add remaining ingredients, one at a time, stirring well after each addition. Sprinkle with a good shake of garlic salt and mix well. Bake uncovered for 1 hour, stirring every 15 minutes.

**Pam Dodd
Greenwood**

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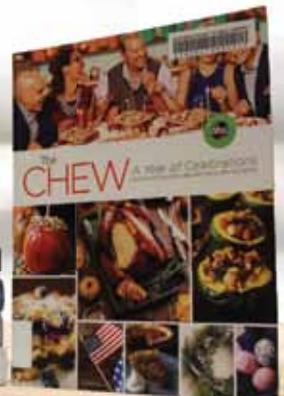
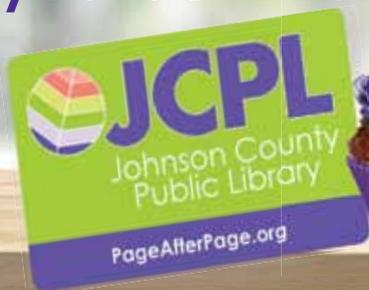
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RAZZLE DAZZLE

The Extension Homemakers Baking Contest at the Johnson County Fair featured red raspberry recipes

BREADS

CHAMPION - RASPBERRY CREAM CHEESE CRESCENT RING

By Debbie Hamilton

2 tubes refrigerated crescent roll dough (8 ounces each)

1 8 ounce package of cream cheese softened

½ cup granulated sugar

½ teaspoon almond extract

1 can (21 ounces) raspberry pie filling

½ cup powdered sugar

2-3 tablespoons milk or heavy cream

Preheat oven to 350 F

Unroll crescent roll dough and separate the triangle. On a large pan or pizza pan, lay out the crescent rolls in a large circle, with the wide ends of the crescent roll triangles forming the circle and overlapping a bit, and the top points of the triangles pointing outward like a sunburst there should be an empty circle in the middle, about 4 inches across.

In a medium bowl, beat together the cream cheese and granulated sugar until smooth. Stir in the almond extract. Spoon raspberry pie filling into a circle over the crescent rolls. Drop the cream cheese mixture by spoonfuls on top of the pie filling. Bring points of the triangles of the dough up over the filling and tuck under the inside of the circle to form a large pastry ring. The filling will still be visible between the crescent rolls.

Bake at 350 F for 20-25 minutes until golden brown. Cool completely to room temperature. In a small bowl, whisk together the powdered sugar with the milk or heavy whipping cream, adding just 1 tablespoons of milk/cream at a time until the frosting reaches your desired consistency (thin enough to drizzle, but not too thin). Drizzle the frosting over the cooled Danish ring.

RESERVE CHAMPION - DANISH PASTRY DOUGH

By Tammy Cooper

1½ sticks cold butter

1 package regular or quick-acting active dry yeast

¼ cup warm water (105-115 F.)

¼ cup lukewarm milk (scalded then cooled)

2 tablespoons sugar

½ teaspoon salt

1 egg

2 1/3 cups cake flour or all-purpose or unbleached flour

Glaze:

½ cup powdered sugar

¼ teaspoon vanilla

1-2 tablespoons milk

Mix until smooth

Cut whole stick butter crosswise into halves. Place 3 half-sticks, side by side, on piece of waxed paper. Cover with second piece of waxed paper. Flatten butter into 6-inch square solid sheet with rolling pin. Refrigerate until firm, at least 1½ hours. (Butter must be very cold to prevent sticking when rolling dough)

Dissolve yeast in warm water in 4-quart bowl. Stir in milk, sugar, salt, egg and 1 1/3 cups of the flour. Beat until smooth. Stir in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface; knead until smooth and elastic. Place in lightly greased 4-quart bowl; cover with damp cloth. Refrigerate 1½ hours.

Roll dough into 12-inch circle on lightly floured cloth-covered board with floured cloth-covered rolling pin. Place square of butter on center of dough. Fold top and bottom edges of dough to center, covering butter. Fold right and left edges of dough to center; press to seal securely. (Dough should form a square envelope around butter)

Roll dough into rectangle, 20-by-6 inches. (Dough will be stiff at first) Fold crosswise into thirds to make 3 layers. (Remove excess flour from dough with pastry brush while folding.) Press edges of rectangle to secure dough and seal seam.

(Work rapidly so that butter does not soften. Generously flour cloth as needed to prevent dough from sticking. If butter breaks through dough onto cloth, generously flour area and continue rolling.)

Turn dough ¼ turn. Roll into rectangle, 20-by-6 inches. Fold rectangle crosswise into thirds, keeping sides and ends straight (uneven rolling results in less flakiness) Turn dough ¼ turn; repeat rolling step a third time. Fold rectangle crosswise into thirds; place on tray. Cover with plastic wrap and refrigerate until well chilled, 1½ hours to 2 hours.

Cut rectangle into halves. Use for Danish strips (below). Cut dough into 6 equal strips. Twist the dough in a long strip. Roll one end into itself to make a pinwheel. Press in the center and add the Raspberry Jam (about 2 tablespoons) Egg wash may be used. Drizzle with glaze.

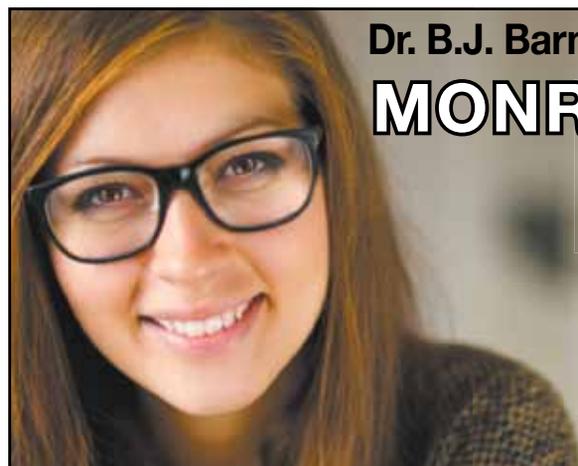
BLUE - EASY RASPBERRY BREAKFAST RING

By Kathy Ballow

2 cans of refrigerated cinnamon rolls

1 cup raspberry pie filling

Fresh raspberries



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BAKING CONTEST

Cinnamon/sugar mixture

Preheat oven to 400 F.

Spray fluted pan with oil, line pan with rolls dipped in cinnamon/sugar mixture. Make three layers of rolls adding the pie filling between each layer. Top with fresh raspberries. Bake for 17-22 minutes, apply icing as soon as taken out of oven.

BLUE - RASPBERRY DROP BISCUITS

By Anita Eldridge

Filling:

2½ cups all-purpose flour
1/3 teaspoon sugar + 1 teaspoon
1½ teaspoon baking powder
½ teaspoon salt
½ cup butter (cut into small pieces)
1½ cups fresh raspberries
¾ cup milk
1 large egg lightly beaten
¼ cup flour

Preheat oven to 450 F.

Whisk together flour, 1/3 cup sugar, baking powder, and salt in a large bowl.

Cut butter into flour using a pastry blender or your fingertips until mixture resembles coarse meal. Stir in raspberries until coated. Using a rubber spatula stir in milk until dry ingredients are moistened. You can use ¼ cup measuring cup (or make the size you want) Drop batter on baking sheet lined with parchment paper. Brush biscuits with beaten egg and sprinkle with sugar. Bake 10-12 until biscuits are brown.

BLUE - BLACKBERRY BREAD

By Anita Eldridge

2 cups all-purpose flour
1¼ cup milk
½ cup sugar
1 ½ teaspoon baking powder
¼ cup butter melted
½ teaspoon baking soda
1 teaspoon vanilla
¼ teaspoon salt
1 cup blackberries
2 eggs

In bowl mix flour, sugar, baking powder, baking soda and salt. In small bowl whisk eggs, milk, butter and vanilla. Pour wet ingredients into dry ingredients and mix well. Fold in blackberries. Pour into greased 9-by-5 loaf pan. Bake 45-60 minutes at 350 F. until top is brown or insert toothpick in center until it comes out clean.

JOHNSON COUNTY FAIR BAKING CONTEST

The Johnson County Extension Homemakers will conduct the baking contest next year on July 18, 2023 during the Johnson County 4-H and Agricultural Fair. The featured flavor will be cherry.

For information, call 317-736-3724.

BLUE - RASPBERRY CREAM CHEESE KOLACHES

By Vicky Jones

Dough:

1 packet active dry yeast (2 ¼ teaspoon)
2 tablespoons warm water
1 cup warm whole milk
¼ cup granulated sugar
1 egg, beaten
3 cups all-purpose flour (divided)
½ teaspoon salt
6 tablespoons butter, melted

Filling:

8 ounces cream cheese
1 egg
½ cup powdered sugar
½ cup powdered sugar
½ cup raspberry preserves

Glaze:

1 teaspoon vanilla
Powdered sugar and water as desired.
Additional powdered sugar for dusting

For the Dough:

Pour yeast into larger bowl, and add warm water. The temperature should be like a baby's bathwater. Allow it to sit (active yeast will become foamy) for 3-5 minutes.

Add warm whole milk, granulated sugar, and beaten egg. Stir together with dough whisk, or rubber spatula. Add 1½ cups of flour and stir until incorporated. Add salt and butter, stir again. Add remaining 1 ½ cups of flour gradually. The dough should be pulling away from the sides of the bowl, but still sticky to the touch.

Cover the bowl with plastic wrap, and set in a warm place to rise 1 hour, or until doubled in size. Once the dough has risen, it may be refrigerated (keep well covered) for up to 12 hours or overnight. When you are ready to make kolaches, pour the dough out onto a well-floured surface. Roll the dough out ½ inch thick, and cut 2½ inch circles out of the dough. Reroll excess dough, and cut again. Place them on parchment lined baking sheets. Cover and let them rise for 45 minutes in a warm place.

For filling:

In a medium bowl, use an electric mixer to whisk the cream cheese, egg, powdered sugar, and vanilla extract until smooth. Set aside.

When the dough rounds have risen, preheat the oven to 375 F. Use the bottom of a glass or measuring cup to press a deep well into the center

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of each dough round. Fill each well with about two tablespoons of cream cheese filling. Swirl 1-2 teaspoon of raspberry preserves into filling of each well. For a golden sheen, brush the outer rim of the dough with an egg wash (1 egg beaten + 1 teaspoon water) before baking.

Bake at 375 F. for 11-14 minutes, or until light golden brown. Transfer to a cooling rack, and then dust with powdered sugar.

BLUE - RASPBERRY BANANA BREAD

By Kimberly King

½ cup butter

1 cup sugar

1 teaspoon vanilla

1 teaspoon lemon juice

2 eggs

1 cup overripe banana, mashed

1 cup fresh raspberries cut into quarters

½ tablespoons salt

1 1/3 cup sifted flour

1 tablespoons baking soda

1 tablespoons baking powder

½ cup sour cream

Cream together butter and sugar. Add vanilla, lemon juice, eggs, mashed overripe banana, and fresh raspberries. Combine dry ingredients then add, salt, sifted flour, baking soda, baking powder, and sour cream. Mix together.

Bake in a greased and sugared pan at 350 F. for 50-55 minutes.

BLUE - RASPBERRY YOGURT MUFFINS

By Lora Lee Curren

1¾ cups all-purpose flour (or all-purpose gluten free flour)

1/3 cup sugar

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

3 tablespoons powdered raspberry juice

1 6-ounce carton raspberry yogurt

1/3 cup canola oil

1 egg

1 cup fresh or frozen raspberries:

Preheat oven to 400 F.

Spray, grease, or put paper liners in 12-cup muffin tin (2¾ inch).

In a medium mixing bowl, stir together dry ingredients. In a small bowl, beat together yogurt, oil, and egg. Stir yogurt mixture and raspberries into the dry mixture until almost blended. Do not over mix. Spoon batter into the prepared muffin tin. Bake raspberry muffins until nicely browned, about 20-25 minutes.

BLUE - RASPBERRY ALMOND MUFFINS

By Cindy Weddle

2 cups flour

1 cup half and half

1 tablespoon baking powder

½ cup oil

¼ cup sugar

1½ teaspoon vanilla

¾ teaspoon salt

1½ tablespoons raspberry gelatin powder

2 eggs

½ teaspoon seedless raspberry jam

Slivered almonds if desired

Preheat oven to 400 F.

Coat bottom of muffin pan with cooking spray. In a medium bowl combine flour, baking powder, sugar and salt. In a large bowl beat eggs, half and half, oil, and vanilla for 1 minute on medium. Add flour mixture and gelatin powder. Beat just until no streaks of flour remain—do not overmix. Fill muffin cups a third of the way full with batter and spoon 1 teaspoon jam into each, making sure not to touch the edges of the muffin cups, and top with more batter. Sprinkle with slivered almonds before baking.

Bake for 18-20 minutes or until tops of muffins spring back when pressed lightly. Cool on wire rack.

BLUE - CHOCOLATE RASPBERRY BRIOCHE BUNS

By Elise Slevin

Raspberry filling:

450g (2 cups) raspberries

240ml (1 cup) water

2 tablespoons brown sugar

1 teaspoon cinnamon powder

Corn starch

Brioche buns:

125ml milk

7 grams (1.5 teaspoon) instant dry yeast

3 tablespoon brown sugar

300g (2 cups) plain white flour

2 eggs, beaten

75 g (2.5 ounces) butter at room temp.

1 pinch salt

100g (3.5 ounces) mini chocolate chips

Egg wash:

1 egg

3g (1 teaspoon) milk

Raspberry puree:

Put the raspberries, brown sugar, and cinnamon powder in a small pot and cover with the water. Bring to a boil until the sugar is melted and the raspberries are soft.

Blend the raspberry puree until smooth, then pass through a sieve to



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remove all the seeds. Continue to boil. Make a roue with the cornstarch and water, and mix into the boiling mixture. Once it reaches jam consistency remove from heat and allow it to cool down.

Brioche buns:

Put the milk in a heat-proof bowl and slightly heat it up until it is warm. If it feels hot allow it to cool down before moving to the next step. Add 1 teaspoon of sugar and whisk until melted, then add the instant dry yeast. Give it a quick stir then set aside. You should then see bubbles or foam on top of the milk when it is ready to use.

In a large bowl mix flour, salt and rest of sugar. Create a small well in the center of the dry ingredients starting from center and slowly making your way to the edge of the bowl until all the flour is mixed in. Knead the dough until it starts to become uniform and there is no more dry flour in the bowl. The dough will be quite sticky at this point. Cut the butter at room temperature into very small cubes and add them to the dough. Knead it well the butter has been incorporated and you cannot see small pieces of butter.

Knead the dough for at least 10 minutes, the dough should be sticky, but a small amount of flour can be added if it is too sticky to work with. After 10 minutes of kneading, place the dough in a clean, dry bowl and cover. Leave the dough to proof at room temperature for at least an hour, or until it has doubled in size.

Punch the dough in its center to remove all the air that the yeast will have created. Then fold the dough on itself a few times, taking one of the edges with your hands and folding it on the center of the dough. Recover the dough with the towel and let it proof again for a least an hour. After the second proofing, remove the dough from the bowl and quickly knead it to get rid of the air again, then cut it into 16 pieces.

One after the other, roll the dough into a rope-line shape, slice it in half on its length then twist the two ropes around each other and create a round bun with the twisted ropes. Place each twisted buns on a baking tray lined with baking paper. Once all your brioche buns are twisted, shaped, and resting on a baking tray, make the egg wash then brush the glaze over the buns. Let buns proof one last time for 1 hour. Preheat your oven to 350 F., and bake for 10-15 minutes.

COOKIES

CHAMPION – RAZZ MA TAZZ BARS

By Tammy Cooper

- 1 cup butter or margarine
- ½ teaspoon salt
- 2 cups white chocolate chips (divided)
- ½ teaspoon raspberry extract
- 2 large eggs
- ¾ cup raspberry jam
- ½ cup granulated sugar
- 1/3 cup chopped pecans
- 1 cup all-purpose flour

Preheat oven to 350 F. Grease and sugar a 9-inch baking pan. Melt butter in medium bowl for 1 minute. Add 1 cup of morsels and let stand (do not stir). Beat eggs in large bowl until fluffy. Add sugar, beat until light lemon colored about 5 minute. Add flour, salt, extract, and mix at a low speed until blended. Refrigerate for 20 minutes.

Spread 2/3 of batter into prepared pan. Bake for 15-17 minutes or until

golden brown around edges. Remove from oven.

Heat jam in microwave until warm. Spread jam over warm crust. Stir remaining morsels into remaining matter. Drop spoonfuls of batter over the jam. Sprinkle with pecans. Bake for 25-30 minutes or until golden brown. Cool completely before cutting. These are a very moist bar and can be eaten with a fork.

RESERVE CHAMPION – RASPBERRY PRETZEL LARGE THUMBPRINT COOKIES

By Debbie Hamilton

- 2 ½ cup raspberry yogurt covered pretzels (crushed)
 - 2 teaspoons sugar
 - 3 ounces cream cheese (softened)
 - 2 teaspoons butter, melted
 - 1/3 cup flour
 - 1 roll (16.5 ounce) sugar cookie dough
 - 1/3 cup raspberry preserves
- Drizzle:
- ½ cup powdered sugar
 - 2 teaspoon water
 - 2 teaspoons raspberry extract

Heat oven to 350 F. Line cookie sheet with parchment paper. In a small bowl mix crushed pretzels, sugar, and melted butter. Set aside. In a large bowl break up sugar cookie dough. Add 3 ounces of cream cheese and flour, mix until blended (use hands or mixer.) Shape dough into balls. Roll into pretzel mixture, pressing to stick. Place balls 2 inches apart on cookie sheet. Press thumb into center of each cookie to make indentation. Bake for 6-8 minutes, remove from oven and spoon ½ teaspoon of preserves/jam in your thumbprint. Put back in oven for 10-12 minutes. Cool for 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. In a small bowl beat drizzle ingredients with spoon. Drizzle over each cookie and place a raspberry yogurt pretzel on top of each cookie.

BLUE – RASPBERRY CRUMB BARS

By Madeline Hendrix

- ½ cup granulated sugar
- 1½ cup all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon kosher salt
- 1 large egg, room temperature
- 1 teaspoon pure vanilla extract
- ½ cup unsalted butter, room temp.
- ¾ raspberry fruit spread
- ½ cup frozen raspberries
- ½ teaspoon cinnamon

Preheat oven to 375 F. Spray an 8-by-8 inch baking pan with nonstick baking spray or line the pan with foil and spray the foil easier of the bars. Set aside. In a large bowl, mix together the sugar, flour, baking powder, and salt until combined. Add in the egg, and vanilla and mix again until



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combined. Slice the stick of butter into tablespoon sizes, and add them to the mixture, and cut the butter in with a fork or pastry cutter. You want this mixture to have big crumbles in it. Pour half of the mixture into the prepared pan and pack it down into the bottom while spreading to the edges. Pour the raspberry fruit and butter mixture and pout all over the top of the raspberries. Bake for 35-40 minutes, until the top begins to turn a golden brown color. Cool completely at room temperature before cutting. This will take a couple of hours.

BLUE - RED RASPBERRY THUMBPRINT COOKIES

By Linda Culver

- 1 cup softened butter
- ½ teaspoon salt
- ½ cup brown sugar
- 2 egg whites
- 2 egg yolks
- 2 cup fine chopped walnuts
- 2 teaspoon vanilla
- ¼ teaspoon jam on each cookie
- 2 cups flour
- Jam:
- 1 quart red raspberries
- 2 cups sugar
- 1 box raspberry Jell-O
- 1 teaspoon powdered Knox

Beat sugar, butter, egg yolk and vanilla with a wooden spoon until smooth. Stir in flour just enough to combine. Refrigerate 30 minutes. Roll out into 1 inch balls. Dip in egg white and them in nuts. Place on ungreased cookie sheet and press with thumb. To make a thumbprint Put ¼ teaspoon of jam in center of cookies. Bake for 10-12 minutes at 375.

Jam:

Combine red raspberries, sugar, raspberry Jell-O, and powdered Knox together with water. Boil for 7 minutes, take off stove. Let cool, then put in freezer bags.

BLUE - RASPBERRY OATMEAL BARS

By Vicky Jones

- 1 cup rolled old-fashioned oats
- 1 cup flour
- ½ cup packed light brown sugar
- ¼ teaspoon baking soda
- ½ teaspoon cinnamon
- 1/8 salt
- ½ cup unsalted butter, softened
- ¾ cup seedless raspberry jam

Preheat oven to 350 F. Line an 8-inch square pan with foil, leaving a 2-inch



overhang; lightly coat foil with cooking spray. Mix together oats, flour, brown sugar, baking soda, and salt in a bowl. Rub or cut butter into oat mixture using your fingers or a pastry blender until a crumbly mixture forms. Press 2 cups of the mixture into the bottom of prepared pan. Spread jam over pressed oat mixture to within ¼ inch of the edges. Sprinkle remaining crumb mixture over the top; lightly press into jam.

Bake until light browned and slightly firm to the touch, 35 to 40 minutes. Cool in pan on a wire rack 1 hour. Using the foil overhang as handles, lifer cookie bar from pan. Transfer to a cutting board, discard fil, and cut into squares.

Mix vanilla, 1 teaspoon powdered sugar as needed, and water to make a glaze for top if desired.

BLUE - RASPBERRY JEWELS

By Anita Eldridge

- ¾ cup softened butter
- 1½ cups all-purpose flour
- ½ cup confectioners' sugar
- 1 cup red raspberry jam
- 2 large egg yolks
- 1 teaspoon vanilla

Preheat oven to 325 F. In a medium bowl cream butter, sugar, with electric mixer. Add egg yolks and vanilla, beat until light and fluffy. Add flour and blend at low speed until thoroughly combined. Gather dough into a ball refrigerate for 1 hour. Using a rolling pin roll dough on floured surface. Cut circles with a 2-inch round cookie cutter. Drop ½ teaspoon of jam in center of cookie then top with another cookie. Using the tines of a fork seal the edges of the cookie. Bake 15-17 minutes until edges are brown.

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BLUE - RASPBERRY WHITE CHOCOLATE SCONES

By Julia Aldrich

315g all-purpose flour
118g sugar
12g baking powder
112g unsalted butter, cold and cubed
224g heavy cream
2 eggs
140g raspberries
100g white chocolate chips

Combine all ingredients into a bowl, cut in the cold butter and pinch and press into the flour until they are pea sized. Make a well in the center of the dry ingredients and pour the cream and eggs, and mix lightly until mostly combined. Add raspberries and chips and mix just till evenly distributed.

Place dough on a floured surface and form into a large disc. Cut into 12 triangles and place them on a parchment baking sheet three inches apart.

Bake at 350 F. for 16-20 minutes.

BLUE - RASPBERRY JAM CRESCENT COOKIES

By Cindy Weddle

2/3 cup cold butter or margarine
1 1/3 cup all-purpose flour
1/2 cup sour cream
2/3 cup seedless raspberry jam, divided
2/3 cup finely chopped walnuts, divided
Preheat oven to 350 F.

In a medium bowl, cut butter into flour until mixture resembles fine crumbs. Add sour cream, mix until stiff dough is formed. Divide dough in half. Shape each half into a ball; flatten slightly. Wrap each ball in wax paper; chill well. Working with half of dough at a time, roll dough into an 11-inch round on a lightly floured surface. Spread with 1/3 cup of jam; sprinkle with 1/3 cup walnuts. Cut into quarters; cut each quarter into 3 wedges. Roll up, one at a time, starting from outer edge; place on lightly greased cookie sheets. Repeat with other half of dough.

Bake in 350 F. oven, 25-30 minutes or until lightly browned. Cool on wire racks

BLUE - RASPBERRY OATMEAL COOKIES

By Lora Lee Curren

1 cup butter softened to room temperature
1 cup packed light brown sugar
1/2 cup white sugar
2 eggs
2 teaspoon vanilla extract
1 1/4 cups flour + 2 tablespoons flour divided
1/2 teaspoon baking soda
2 tablespoon powdered raspberry juice
1 teaspoon salt

3 cups quick oats
1 cup white chocolate chips
1 cup fresh raspberries

Cream together the butter and sugars until smooth. Beat in eggs and vanilla. Combine the 1/4 cup of flour in a small bowl and gently coat the raspberries until evenly coated. Gently fold raspberries into the cookie dough, just enough to separate them evenly into the mixture. Chill dough 1 hour.

Use a cookie scoop to drop cookies onto a parchment lined cookie sheet. Bake for about 15-17 minutes at 325. Cool on a baking sheet for 5-7 minutes before transferring to a wire rack to cool completely.

BLUE - RASPBERRY PAVLOVAS

By Paulina McIntire

Shells:

1 bag of freeze dried raspberries
6 egg whites
1 1/2 cup sugar
1/2 teaspoon lemon juice
1/2 teaspoon vanilla
2 teaspoons cornstarch
Raspberry curd:
12 ounce frozen raspberries
2 tablespoons lemon juice
6 egg yolks
1/2 cup butter
1 cup sugar

Whip egg whites until, soft peaks form. Gradually add sugar, 1 teaspoon at a time. In a food processor, blend freeze dried raspberries until a powder forms. Gradually add this powder with the sugar. Beat eggs, sugar, and raspberries for a total of 10 min. including adding ingredients gradually. Fold in lemon, vanilla, and cornstarch. Pipe out this batter into neat nests, making an indent in each to hold toppings. Bake shells at 200 F. for 75 minutes and let cool completely in the oven without opening the oven door, 4-5 hours. Fill shells with raspberry curd and fresh fruit.

Directions for raspberry curd:

Melt butter over medium heat and add other ingredients. Stir and heat until all berries are smashed and the curd is thickened. Press through a mesh sieve.

BLUE - RASPBERRY CREAM COOKIES WITH LEMON GLAZE

By Elizabeth Senac

2 cup all-purpose flour
2/3 cup heavy whipping cream
1/2 cup granulated sugar
Zest of 1 lemon
2 teaspoon baking powder
Juice of 1/2 lemon
1/2 cup cold slated butter, cubed



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1 cup frozen raspberries, chopped.

Glaze: 1 cup powdered sugar

Juice of ½ a lemon

Preheat oven to 350 F.

Stir together flour, sugar, and baking powder. Then cut in cold, cubed butter w/ pastry cutter. Stir in cream, lemon zest, and lemon juice until just combined. Add a tablespoons heavy whipping cream if needed. Gently fold in raspberries and scoop with medium sized cookie scoop onto a cookie sheet lined with foil. The recipe should yield 24 cookies. Bake 14 minutes, remove from oven, and let cool completely.

Once completely cooled, make glaze by stirring together the powdered sugar and juice of the other half of the lemon. Drizzle in lines over cookies.

BLUE - RASPBERRY SWIRLS

By Sylvia Davis

1 cup butter

2 teaspoon baking powder

2 cup sugar

1 teaspoon salt

2 eggs

1 12-ounce jar raspberry jam or fruit spread

1 teaspoon vanilla

½ cup chopped pecans

½ teaspoon lemon extract

3¾ cups all-purpose flour

Cream together butter and sugar. Add eggs, vanilla, and lemon extract. Mix well. Combine flour, baking powder, and salt. Add to creamed mixture, and mix well. Cover and Chill for a least 2 hours.

Divide dough in half on lightly floured surface. Roll each half into a 12-by-9-inch rectangle. Combine jam and pecans, spread evenly over the 2 rectangles. Beginning with the 12-inch side, roll each into a tight jelly roll. Wrap in plastic wrap. Refrigerate overnight or freeze 2-3 hours.

Heat oven to 350 F. Cut each roll into ¼ inch slices and place on a lightly greased cookie sheet. Bake 10-13 minutes. Cook on wire rack.

BLUE - HEALTHY RASPBERRY OATMEAL COOKIES

By Kristi Combs

1 cup instant oats

2 tablespoons coconut oil or unsalted butter, melted.

¾ cup flour

1 large egg

1½ teaspoons baking powder

1 teaspoon vanilla

½ teaspoon salt

½ cup honey

½ teaspoon cinnamon

½ tablespoon fresh raspberries, diced

In medium bowl; whisk together the oats, flour, baking powder, cinnamon and salt. In a separate bowl whisk together the coconut oil, egg, vanilla.

Stir in honey until thoroughly incorporated. Add in the flour mixture, stirring just until incorporated. Fold in the raspberries. Chill dough for 30 min.

Preheat oven to 325 F. Drop the cookie dough into 15 rounded scoops on baking sheet for and bake 13-15 minutes. Cool on baking sheet for 15 mins before putting on a wire rack.

BLUE - RASPBERRY SNICKERDOODLES

By Kimberly King

Raspberry syrup:

1 cup fresh raspberries

¼ cup sugar

¼ cup water

1 teaspoon cornstarch

Cookies:

1 cup shortening

1½ cups sugar

1 whole egg, plus 1 yolk

Food coloring

2 ¼ cups flour

2 t. cream of tartar

1 teaspoon baking soda

1½ teaspoons salt

In a pan, heat raspberries, sugar and water until boiling. In a bowl, mix cornstarch and a teaspoon of the raspberry mix. Add back into the pan and boil for 4 minutes. Strain the seeds retaining the liquid. Let cool.

In a separate bowl, mix the shortening, sugar, and eggs. Add the cool Raspberry syrup and continue to mix. In a separate bowl, combine flour, cream of tartar, soda and salt. Sift into the shortening mixture and stir. Add pink food coloring if desired. Roll dough into walnut size balls, roll in sugar. Bake on ungreased pan for 6 minutes at 400 F.

PIES

CHAMPION - CLASSIC RASPBERRY PIE

By Katherine Lucia

Crust:

1 cup butter

2 cups flour

2 tablespoon sugar

¼ cup ice cold water

Filling:

4 cups organic raspberries

¾ cup ultrafine sugar

3 tablespoons and ¼ teaspoon quick cooking tapioca

2 tablespoons butter

Sort berries then fold together with sugar and tapioca. Let set for at least 15 minutes periodically gently folding with a rubber spatula.

Pastry cut softened butter into flour, once crumbling, cut in sugar. Then

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cut in ice water. Gently form into a ball with as little manipulation as possible. Divide in half, take first half and roll out onto a floured surface, press into an aluminum pie plate. Fill crust with blackberries and dot with butter. Then roll out second part of crust. Carefully lay atop the pie, crimp edges with fingers followed by trimming away any excess dough and giving the top of the pie for small slits. Place pie on a large piece of foil and turn foil up around edges of the pie. Place on lowest rack in oven at 400 F. for 30 minutes, reduce heat to 350 F. and bake another 30 minutes. Remove from oven to cool on a wire rack. Serve at room temperature.

RESERVE CHAMPION - RASPBERRY PIE

By Tammy Cooper

1 cup sugar

2 tablespoons tapioca

4 cups raspberries

¼ teaspoon lemon juice

Pie crust: (makes 2 pie shells)

¼ cup flour

½ teaspoon salt

1/3 cup vegetable oil

2 tablespoons ice cold water

For filling:

Mix gently until berries are coated, set aside. Use pie crust for 8 or 9 inch pan.

For crust:

Whisk together flour and salt. Add vegetable oil, and ice cold water. Bake for 35-45 min. or until golden brown and juices are bubbling. Cool completely before cutting.

BLUE - RASPBERRY COBBLER SQUARES

By Kristi Combs

Crust:

3¾ cups all-purpose flour

4 teaspoon sugar

1½ teaspoon salt

1½ cups cold butter

½ to 1 cup cold water

Filling:

2 cups sugar

2/3 cup all-purpose flour

¼ teaspoon salt

1 tablespoon lemon juice

8 cups fresh raspberries

5 teaspoons heavy cream

1 tablespoon sugar

For crust:

In a large bowl, combine sugar, flour, and salt. Add raspberries and lemon juice. Toss to coat.

In a large bowl combine flour, sugar, and salt. Cut in butter until crumbly. Gradually add water tossing with a fork until dough forms a ball. Divide



dough in half so that one portion is slightly larger than the other, wrap in plastic wrap. Refrigerate for 1 ¼ hours or until dough is easy to handle.

Preheat oven to 375 F. Roll out larger portion of dough. Put in 15-by-10-by-1-inch baking pan. Press pastry onto the bottom of pan.

For filling:

In a large bowl, combine sugar, flour, and salt. Add raspberries and lemon juice. Toss to coat. Spoon over pastry.

Roll out remaining dough place in pieces over filling. Brush top with cream and sugar. Bake for 40-45 minutes until golden brown.

BLUE - RED RASPBERRY PIE

By Monica Heath

Filling:

1 cup sugar

5 tablespoons flour

1 teaspoon cinnamon

4 cups raspberries

Pie crust:

3 cups flour

1¼ cup shortening

1 tablespoon sugar

2 teaspoon salt

1 tablespoon vinegar

1 egg

½ cup water

For crust:

Mix flour, shortening, sugar, salt, beat egg - add water, vinegar. Mix to-



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For filling:

Mix together sugar, flour, cinnamon, then mix lightly with berries.

Directions for baking:

Pour raspberries into pastry-lined pie pan. Dot with 1½ tablespoons butter.

Bake at 425 F. for 35-45 minutes.

BLUE - MINI RASPBERRY CUSTARD PIES

By Paulina McIntire

Crust:

1 cup shortening

1 tablespoon apple cider vinegar

1 egg

3 cups flour

Pinch salt

Water

Filling:

1 pint raspberries

1 cup vanilla yogurt

1 tablespoon honey

2 eggs

3 tablespoon sugar

1 teaspoon vanilla

To make the crust, cut shortening into flour. Add wet ingredients until a dough comes together. Make 3 balls. Bake crust in a jumbo sized greased muffin tin, pressing dough into cup shaped molds.

To make the filling, whisk all custard ingredients together except berries. Place 3-4 berries in the pre-baked pie shells, and pour custard batter over the top until the shell is a little less than full. Bake at 375 F. for 35 minutes or until custard is set and the crust is golden.

BLUE - RASPBERRY TART

By Barbara Simpson

Crust:

1¼ cups all-purpose flour

½ teaspoon salt

1 tablespoons granulated white sugar

½ cup cold unsalted butter, cut into small pieces

1/8 to ¼ cup ice water

Raspberry filling:

2 cups fresh raspberries or 16-ounce package

3 tablespoons granulated white sugar, or to taste

To make the pie crust; place the flour, salt, and sugar in a food processor and process until combined. Add the butter and process until the mixture resembles coarse meal (about 15 seconds). Pour about 1/8 cup water in a slow, steady stream through the feed tube until pastry just holds together when pinched. Add the remaining water, a little at a time, if necessary.

Place the pastry on your counter, gather it into a ball, cover with plastic wrap, and refrigerate for about one hour to chill the butter and allow the

gluten in the flour to relax.

Preheat your oven to 425 F. (220 C)

Once the pastry has chilled, remove from refrigerator and place on a lightly floured surface. Roll the pastry into a 12-inch round. To prevent the pastry from sticking to the counter and to ensure uniform thickness, keep lifting up and turning the pastry a quarter turn as you roll (always roll from the center of the pastry a quarter turn as you roll (always roll from the center of the pastry outwards to get uniform). Transfer the pastry to a parchment lined baking sheet. Sprinkle the pastry with about 1 tablespoon of sugar, leaving about a 2 inch border. Arrange the raspberries on the top of the pastry, placing the stem ends down. Make sure the raspberries are placed very close together. (If possible, use raspberries that are of uniform size.) Gently fold the edges of the pastry up and over the filling, pleating as necessary, being careful not to squash the raspberries. Sprinkle the remaining 1-2 tablespoons of sugar over the raspberries.

Bake the tart in your preheated oven for about 20-25 minutes or until the pastry is golden brown and the raspberries have given off just a little of their juices. (Watch carefully as you want the raspberries to hold their shape and not be mushy.) Remove from oven and place on a wire rack to cool. If desired, dust the top of the tart with powdered sugar.

BLUE - RASPBERRY PIE

By Pat Walls

4 cups fresh or frozen raspberries

1 cup sugar

3 tablespoons quick-cooking tapioca

2 tablespoons butter, melted

1 15-ounce package refrigerated unbaked pie crust (2 crusts)

For filling, in a large bowl, combine raspberries, sugar, tapioca and butter. Toss until combined. (If using frozen raspberries, let the mixture stand for 15 to 30 minutes or until the fruit is partially thawed, but still icy. Stir well.) For bottom crust, unwrap refrigerated pastry according to package directions. Fit one unbaked crust into a 9-inch pie plate. Trim pastry to ½ inch beyond edge of pie plate. Spoon the raspberry mixture into pastry-lined pie plate. For lattice top, roll remaining unbaked crust to a 12-inch diameter. Cut pastry into ½-inch-wide strips. Weave strips over the filling to make a lattice. Press the ends of the strips into the rim of the crust. Fold bottom pastry over strips; seal and flute edge. Cover edge with foil.

Place pie on a baking sheet. Bake in a 375 F. oven for 25 minutes. Remove foil. Bake for 20-25 minutes more or until the top is golden.

For frozen raspberries: Bake for 50 minutes. Remove foil; bake for 20-30 minutes more or until top is golden.

Cool the pie on a wire rack. Serve with ice cream, if you like.

BLUE - RASPBERRY JAM SHORTBREAD TART

By Kathy Pennington

8 ounces butter, very soft

1 cup granulated sugar

1 teaspoon pure vanilla extract

½ teaspoon salt

1¼ cup all-purpose flour

¾ cup almond flour



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¾ cup-1 cup raspberry jam

Position a rack in the middle of the oven and preheat to 325 F. Combine the butter and sugar in a larger bowl. Using a sturdy spatula or whisk, beat until creamy. Add vanilla and salt and mix until combined. Add all-purpose flour and almond flour, continuing to mix until flour is incorporated and large crumbles start to form.

Spray a 9 or 10 inch tart pan with baking spray or grease well and press one half of the dough evenly into the pan to form a bottom crust. Wrap the remaining dough in plastic wrap and freeze while the bottom crust is baking, (no longer than 15 minutes). Place the tart pan on a baking sheet and bake for 10-12 minutes, until the crust is just beginning to firm and turn pale golden brown at the edges. Remove the pan from the oven and allow the tart to cool for 10 minutes, then spread the raspberry jam preserves evenly over the crust, leaving a ¼ border around the edge. Remove the remaining dough from freezer, and with your fingers, sprinkle it in big crumbles over the jam to form a topping. Return the pan to the oven and continue baking until topping is firm, crisp and lightly golden in color, about 25-30 minutes. Transfer to a wire rack and let cool to room temperature, then dust lightly with powdered sugar. Use a sharp knife to cut the tart into wedges. Serve warm with ice cream or custard if desired.

BLUE - RASPBERRY CUSTARD PIE

By Cindy Weddle

3 cups raspberries

¼ cup flour

1 ½ cups sugar

2 teaspoon vanilla

3 eggs

1 pie crust

1/3 cup milk or cream

Put pie crust into a pie plate and flute the edges or use a ready-made frozen pie crust that is thawed. Put raspberries in the plated crust. In a medium bowl, whisk the eggs. Add the milk/cream, and vanilla to the eggs and whisk again. Add the flour and sugar to the mixture and mix well. Pour the custard mixture over the raspberries and spread with a spatula so it's even. Bake at 375 F. for 45-60 minutes until the pie is set. The middle may still be a little jiggly. It will finish cooking white the pie cools. Fully cool on wire rack.

BLUE - FRESH RASPBERRY PIE

By Lora Lee Curren

Crust:

4 cup flour

1 egg

1 tablespoon sugar

½ cup water

1 teaspoon salt

1 tablespoon vinegar

1¾ cup lard or shortening

Filling:

6-7 cups fresh raspberries, rinsed (thawed and drained frozen raspberries can be substituted)

1 cup granulated sugar

5 tablespoons tapioca

1 egg

1 tablespoon cold butter, cut into tiny pieces

2 teaspoons Turbinado or sparkle sugar for pie crust topping

To make the crust, mix the first three ingredients together. Cut in lard (shortening), mix until crumbly. In a small bowl mix water, vinegar, and egg. Combine until moist. Divide into 4 balls. Chill 1 hour. You will need two balls for this pie; the others will freeze up to 3 months.

Preheat oven to 425 F.

Carefully place one pie crust in 9-inch pie dish. Trim and fold edges over, and crimp, pinch, or flute now if you'd like or flute later if making a traditional full lattice. Beat egg in small bowl, and brush inside bottom crust with beaten egg. Set remainder of beaten egg aside for later. In a large bowl, stir together Raspberries, granulated sugar, and tapioca until well combined and you no longer see any white coating. Transfer raspberry mixture into pie crust in dish, leaving any excess liquid in the bowl. Dot with pieces of cold butter.

Then brush the edges of pie crust with water. This will help top crust stay in place. Lay out your top pie crust as desired. Cut several slits or use small cookie cutters to cut out vents in top crust. Use remainder of your beaten egg you used earlier to brush over the entire top and outer edges of your pie crust. Evenly sprinkle top of crust with Turbinado or sparkle sugar.

Place pie on cookie sheet. Bake at 425 F. for 15 minutes. After 15 minutes, adjust temperature to 375 F., and bake for 45-50 more minutes, or until done and top crust is golden brown.

BLUE - RED RASPBERRY COBBLER

By Ashlee Barnett :

1 2/3 cup all-purpose flour; unsifted

1 stick butter; melted and cooled

2 teaspoon baking powder

1¼ cup milk

¾ cup sugar

3 pints fresh raspberries

¾ teaspoon salt

Topping:

1 cup sugar

1 cup water

3 tablespoons butter

Sift together flour, baking powder, sugar and salt. Add milk, melted butter, and stir until smooth. Butter the pan and pour batter into pan. Sprinkle berries over batter. For the topping; combine water, sugar, and butter. Cook over medium heat in a saucepan. Bring to a boil and pour over the berries.

Bake at 400 F. for 45 minutes or until golden brown.

BLUE - RASPBERRY PIE

By Debbie Hamilton

Crust:

2 cups all-purpose flour

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¾ teaspoon salt
 ¾ cup Crisco shortening
 4-5 tablespoons cold water
 1 egg (use for the wash on the crust)
 Sugar (to sprinkle on top of top crust)
 Filling:
 ¾ cup white sugar
 Pinch of salt
 3 tablespoons flour
 ¼ teaspoon cinnamon
 6 cups fresh raspberries
 1 tablespoon butter, cut into small pieces

To make the crust; combine flour and salt. Cut in the shortening until crumbly. Gradually add the water. Mix with fork until dough forms a ball. Cover and refrigerate for 30 minutes.

Roll out dough to fit in a 9-inch pie plate. Add raspberry filling. Dot with butter. Add top crust to pie. Do an egg wash on the crust and sprinkle sugar on top. Crimp edges. Cover edges with foil. Bake at 375 F. for 25 minutes. Remove foil. Bake an additional 20-25 minutes until bubbly and the crust is light brown.

MISCELLANEOUS

CHAMPION - LEMON RASPBERRY BUTTERMILK CAKE

By Jessica Sparks

Filling:

16 ounces fresh or frozen raspberries
 5 ounces sugar
 1 tablespoon lemon zest
 4 ounces cool water
 1 tablespoon cornstarch (make slurry with cornstarch and water)
 Butter cream frosting:

4 ounces pasteurized egg whites
 16 ounces unsalted butter
 16 ounces powder sugar, sifted
 1 teaspoon lemon extract
 ½ teaspoon salt
 4 ounces raspberry puree
 Cake:
 13 ounces cake flour
 3 ounces vegetable oil
 12 ounces sugar
 3 larger eggs
 ½ teaspoon salt
 2 tablespoons lemon zest
 2 teaspoon baking powder
 2 tablespoons lemon extract
 ½ teaspoon baking soda
 2 tablespoons all-purpose flour, use for berries
 8 ounces buttermilk
 10 ounces raspberries

To make filling; add berries and sugar to a sauce pan. Bring to a boil. Add water, and cornstarch slurry and simmer till clear and thick. Allow to cool.

To make the cake, measure 4 ounces butter milk and oil, set aside. Measure 4 ounces of buttermilk, add eggs and lemon, set aside. Measure dry ingredients in large bowl. Add butter in large chunks. Add milk/oil all at once, mix for 2 minutes. Scrape bowl, Add milk/eggs in 3 parts. Grease 3-by-6 pans. Fill ¾ full. Add dollops of puree and stir when cool. Bake at 335 F. for 35-40 minutes. Assemble layers and frost

RESERVE CHAMPION- RASPBERRY PIE BARS

By Libby Findley

Crust and topping:

1½ cups flour
 ¾ cup sugar
 Pinch salt
 1½ sticks butter, chilled and cubed

Filling:

2 eggs
 1 cup sugar
 ½ cup sour cream
 1 teaspoon vanilla
 1/3 cup flour
 Pinch salt
 3 cups fresh raspberries.

Preheat oven to 350 F. Grease a 8-by-8-inch dish. Combine crust and topping. Use electric mixer until you reach a crumble consistency. Press half into bottom of dish. Set aside remaining mixture. Bake at 350 F for 15 minutes. Remove from oven. Whisk eggs. Add sugar, sour cream, vanilla, flour, and salt. Gently stir in berries. Pour over warm crust. Sprinkle remaining crust/topping over filling. Bake 45-55 minutes.

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BLUE - RASPBERRY SWIRL POUNDCAKES

By Cindy Weddle

1 cup unsalted butter, room temperature

2 cups sour cream

1 cup sugar

2 cups all-purpose flour

4 large eggs

½ teaspoon baking powder

¼ teaspoon salt

2/3 cups seedless raspberry jam

1½ teaspoon vanilla

Red food coloring, if desired

Preheat oven to 350 F. Grease a loaf pan or muffin tin (plain or decorative). Set aside. In a bowl, cream together butter and sugar at medium speed until pale and fluffy, about 4 minutes. Add eggs one at a time and beat well for about 30 seconds after adding each egg. Add salt, vanilla, and sour cream.

In a small bowl combine flour and baking powder. Add 1 cup of the flour mixture to the batter on low speed and beat for 30 seconds. Then add the second cup and beat for 30 seconds. Transfer half of the batter to another bowl. Add raspberry jam and mix until combined. Add some red coloring if desired. Add layer of pink dough to the pan or muffin cups then a layer of white dough. Use a knife to swirl the 2 doughs together lightly. Bake 60-65 minutes for loaf pan or 25-30 minutes for muffin cups. Cool in pan for 15 minutes then remove and cool on wire rack.

BLUE - WHITE CHOCOLATE RASPBERRY BREAD PUDDING

By Kathy Ballow

8 slices day old bread, cubed

1 teaspoon vanilla

2¼ cups milk

3 eggs

½ cup sugar

¼ teaspoon salt

¼ cup white chocup chips, use remainder of bag for drizzle

1½ cups fresh raspberries

Preheat oven to 350 F.

Mix together milk, sugar, vanilla, salt and eggs, add raspberries and white chocup chips. Pour over bread in 2-quart baking dish and mix well. Bake; after cooling melt remainder of white chocup chips, and drizzle over bread pudding.

BLUE - RASPBERRY ANGEL FOOD CAKE

By Nathan Hayley Boone

1.5 teaspoons cream of tartar

2 cups egg whites

¾ cup sugar

0.30 pounds flour

0.35 pounds powdered sugar

¼ teaspoon salt

1 teaspoon raspberry flavoring

Combine ingredients. Bake at 375 F. for 40 minutes.

BLUE - RASPBERRY COFFEE/STREUSEL CAKE

By Tammy Cooper

2 cups all-purpose flour

3 teaspoon baking powder

1 cup sugar

1 teaspoon salt

1/3 margarine, softened

1 egg

1 cup milk

1 jar raspberry preserves or jam

Streusel:

1/3 cup firm margarine

½ cup all-purpose flour

1/3 cup packed brown sugar

Glaze (mix together until smooth):

½ cup powdered sugar

¼ teaspoon vanilla

1 to 2 teaspoon milk

Preheat oven to 350 F. Grease and flour a 9-by-9-by-2-inch pan. Mix all wet ingredients in medium bowl. Mix all dry ingredients in large bowl. Combine all ingredients and mix well. Spread half the batter in pan and half the streusel on top of batter. Heat Jam and spread entire jar on top of streusel. Cover with remaining batter. Bake 35-40 min.

BLUE - WHITE CHOCOLATE RASPBERRY CHEESECAKE BITES

By Vicky Jones

Crust:

1½ cups Oreo cookie crumbs, cream centers removed (about 22-23 finely crushed cookies)

6 tablespoons salted butter, melted

Custard:

6 ounces white chocolate chips

¼ cup half and half

12 ounces plain, whole cream cheese softened to almost melted

¼ cup sugar

2 large eggs

1 teaspoon vanilla extract

Raspberry sauce:

5 ounces frozen or fresh raspberries

1 tablespoon granulated sugar

1½ teaspoons cornstarch fully mixed and dissolved in 3 tablespoons of water.

To make the crust, in a large bowl, mix fine cookie crumbs with butter until

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well incorporated. It should resemble wet sand. Scoop 1 slightly rounded teaspoon of crumb mixture evenly into 48 lined mini muffin tins. Press down to form bottom crusts.

Preheat oven to 325 F., with rack on lower middle position. To make the raspberry sauce; combine raspberries, sugar, and fully dissolved cornstarch in a saucepan and bring to a boil, stirring often. Once mixture is thickened, remove from heat and set aside. To make the custard; In a heavy saucepan, melt white chocolate chips together with half and half on low heat, stirring often. Remove from heat. In a large bowl, mix together nearly melted cream cheese and sugar until smooth. Beat in eggs one at a time. Add vanilla and the melted white chocolate mixture. Scoop 1 rounded TB custard evenly into lined mini muffin tins. Dollop ½ teaspoon raspberry sauce over the custard. Gently use a thin knife to lightly swirl. Bake 20 minutes or until tops are puffy and no longer sticky upon light touch. Let cool to room temperature and then cover and chill in fridge (overnight is recommended). Top with stabilized whipped cream to serve.

BLUE - EASY BAKED RASPBERRY CHEESECAKE

By Kristi Combs

Crust:

2¼ cups finely crushed graham crackers
2/3 stick unsalted butter, melted

Filling:

3 1/3 cups fresh raspberries
2 2/3 cups full fat cream cheese
½ cup powdered sugar
3 tablespoons cornstarch
1 teaspoon vanilla bean paste
3 eggs

Raspberry sauce:

1 2/3 cups raspberries
¼ cup + 2 tablespoons sugar
2 cups fresh raspberries

To make crust, combine crumbs and butter, then press in bottom of spring form pan. Bake at 350 F. for 10 minutes.

In a sauce pan cook berries until crushed. Strain and put remaining juice in pan and reduce to ½ cup. Use a balloon whisk to mix cream cheese and yogurt. Mix sugar and cornstarch in to mix. Add vanilla bean paste and mix. Add eggs, one at a time. Add the cooled raspberry reduction. Put in pan bake at 285 F. for 60 minutes. Turn oven off and leave in oven for 1 hour. Mix sugar, raspberries and cook. Strain, reduce to 1/3 cup. Mix with raspberries and put on top.

BLUE - BLACKBERRY ROLLS

By Lora Lee Curren

Dough:

3 ½ cups flour, divided
1 package Red Star platinum Yeast
¼ cup sugar
½ teaspoon salt
1 cup low-fat milk

¼ cup unsalted butter, at room temperature

1 large egg, at room temperature

Filling:

2 cups blackberries
2 teaspoons sugar
4 teaspoons corn starch
4 teaspoons water

1 tablespoon unsalted butter, melted:

Combine 2 cups of flour, yeast, sugar, and salt in a large mixer bowl; mix on low speed until incorporated. Heat milk in a microwave-safe measuring cup for 45 seconds and 1 minute, until very warm (120-130 F.). Add warm milk, butter, and egg to flour mixture and mix until combined; mix in remaining ½ cups flour. Switch out the flat beater for a dough hook, and knead dough for 5 minutes until smooth and elastic. The dough is ready when it feels tacky but doesn't stick to your fingers (if necessary, add additional flour 1 tablespoon at a time while kneading).

Place dough in a large bowl coated with nonstick spray and cover with plastic wrap. Let the dough rise in a warm place until doubled in size, about 40 minutes. To check if dough has doubled, lightly flour two fingers and press them down into center of dough. If indentations remain, dough has risen enough.

While the dough rises, prepare the filling. Combine blackberries and sugar in a medium bowl. Let stand 10 minutes, tossing occasionally. Place blackberries and their juices in a heavy saucepan over medium heat; cook for 10 minutes, stirring frequently, until berries have softened. Whisk together corn starch and water in a small bowl; add to blackberry mixture and continue cooking until thickened, 1 or 2 minutes. Remove from heat and let cool to room temperature.

When the dough is ready, gently press down dough; cover and let rest 5 minutes. Spray a 13-by-9-inch baking dish (or two 9-inch round pans) with nonstick spray. Turn dough out on a lightly floured board and roll into an 18-by-12-inch rectangle. Brush dough with melted butter, leaving a ¼-inch border. Top with dollops of blackberry mixture. Carefully roll dough up into a tight log and pinch edges to seal.

Trim off uneven ends and score dough into 16 equal slices. Use unflavored dental floss to slice dough crosswise (slip a long slice of floss under log of dough and cross on top to cut slices cleanly). Place rolls cut side up into prepared baking dish. Cover loosely with plastic and let rise in a warm place until doubled in size, about 30 minutes. While rolls rise, preheat oven to 350 F. Back rolls for 20 minutes, until golden. Remove from oven and place on a wire rack to cool. Can glaze with powdered sugar glaze or ice with cream cheese frosting if you choose.

BLUE - BLACKBERRY CHEESECAKE OREO BROWNIES

By Ronda Foust

Brownies:

1 cup unsalted butter
½ semi-sweet chocolate morsels
2 cups sugar
4 large eggs
1 teaspoon vanilla extract
¾ cup unsweetened cocoa powder

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1 cup all-purpose flour
½ teaspoon salt
½ teaspoon baking powder
1 package of Oreos
Cheesecake filling:
2 packages of 8-ounce cream cheese, softened
2/3 cup sugar
2 teaspoon pure vanilla extract
2 eggs
1 cup fresh blackberry
1 tablespoon sugar
1 tablespoon water

Preheat oven to 350 F. Grease a 13-by-9-inch pan and set aside.

In a medium saucepan, melt butter over medium heat. Remove from heat and add in chocolate chips and sugar. Stir until chocolate is completely melted. Add in eggs and vanilla. Add in cocoa powder, flour, salt and baking powder. Stir until well combined. Pour batter into greased pan and make sure it is spread out evenly. Add a layer of Oreos on top of the brownie mixture and set aside. Use a blender and blend together the softened cream cheese packages and sugar until smooth and creamy. Then blend in the vanilla extract and eggs. Once well combined pour mixture into pan on top of the brownie and Oreos. Use a spoon to make sure mixture is spread out evenly. Then set aside. In a medium bowl, puree blackberry, sugar and water. Drizzle this mixture onto of the cheesecake in a pan. Use a fork to help swirl mixture throughout the entire pan. Place pan into oven and allow to cook for approximately 45 minutes or until cheesecake is firm. Let cool and refrigerate.

BLUE - WHITE CHOCOLATE RASPBERRY CUPCAKES

By Valerie Haywood

1¼ cups all-purpose flour
1 large egg
1 teaspoon baking powder
½ cup whole milk
1/8 teaspoon salt
1/3 white chocolate chips
4 tablespoons butter (unsalted), room temperature
1 cup raspberries
2/3 cup white granulated sugar
Powdered sugar

Preheat oven to 350 F. Line cupcake liners in a cupcake pan and spray non-stick spray on them. Mix first 3 ingredients in a bowl. Mix butter and sugar at low speed with electric mixer until well mixed. Then add egg and mix again. Add half the dry ingredients mix to wet ingredients and mix. Then add milk and mix again. Finish by adding the rest of the dry mix and mixing again. Fold in white chocolate to mix. Gently mix in raspberries. Spoon mix into cupcake liners. Bake at 350 for 18-20 minutes. Sprinkle powdered sugar on top.

BLUE - RASPBERRY & PEACH UPSIDE-DOWN CAKE

By Vicki Williams

¼ cup margarine or butter
¼ cup brown sugar
1 ½ cups raspberries, 1 peach (optional)
Cake:
1½ cups Bisquick Original baking mix
½ cup sugar
½ cup milk or water
2 tablespoons vegetable oil
½ teaspoon almond extract
½ teaspoon vanilla
1 egg

Melt butter in pan, pour brown sugar over butter, add raspberries open ends up. Add a slice of peach in between raspberries if you want (this is optional). Beat remaining ingredients in medium bowl on low speed 30 seconds scraping bowl constantly. Beat on medium speed 4 minutes, pour batter over raspberries and peaches. Bake 350 for 35-40 minutes when done turn pan upside down, leave cake over ten minutes before serving, add whipped cream if you want.

BLUE - RASPBERRY ANGEL FOOD CAKE

By Anita Eldridge

1¼ cups cake flour
1¾ cups sugar
1½ cups egg whites
1½ teaspoon cream of tartar
1 teaspoon salt
1½ cups raspberries
Preheat oven to 375 F.

In a large bowl beat egg whites, cream of tartar, vanilla, and salt until foamy. Add sugar beat until meringue holds peaks and glossy. With rubber spatula fold in flour until flour disappears. Then fold in your raspberries. Pour into an ungreased angel food 10-inch tube cake pan. Bake 35-40 minutes. Let cool before removing from pan.

BLUE - MINI LEMON BLACKBERRY CHEESECAKE BITES

By Kourtni James

Graham cracker crust:
¾ cup graham cracker crumb
1½ tablespoons sugar
¼ cup unsalted butter, melted
Pie filling topper:
2 tablespoons water
1 cup blackberries
2 tablespoons sugar
1 teaspoon salt
½ tablespoons cornstarch
Cheesecake filling:

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2 packages of 8-ounce cream cheese, softened
 1 cup sugar
 ½ cup sour cream
 ¾ teaspoon pure vanilla extract
 ¾ teaspoon salt
 2 eggs
 1 large lemon, zest
 1 cup fresh blackberries
 Preheat oven to 325 F.

Line cupcake pan with cupcake liners. In medium bowl combine all ingredients from graham cracker crust (melted butter, sugar, graham cracker). Scoop 1 tablespoons of graham cracker crust into the cupcake liners. Use a spoon and press crust into liner to make a firm bottom layer. Set to the side. Using a mixer, beat together softened cream cheese and sugar until smooth and creamy. Beat in sour cream, vanilla, lemon zest and salt. Beat in eggs, 1 egg at a time until combined. Mix in the fresh blackberries. Scoop ¼ cup of cheesecake batter into the cupcake liners. Bake in oven for 17-25 minutes or until edges are golden and center is firm. In a medium sauce pan, combine all the pie filling ingredients and stir on low heat, remove from heat once the mixture has a thickened appearance. Remove from oven and top with the pie filling. Sprinkle graham cracker crumbs on top of final product. Allow to cool and refrigerate.

BLUE - BLACKBERRY UPSIDE DOWN CUPCAKES

By Jessica Sparks

½ cup unsalted butter
 2 ½ teaspoons baking soda
 1 cup + 1 teaspoon sugar
 ½ teaspoon salt
 1 teaspoon vanilla
 1 cup milk
 2 eggs
 Blackberries
 2 cups flour
 Icing:
 Zest of a lemon
 1 1/3 cup sugar
 2 ½ teaspoons lemon juice

Cream sugar, butter, vanilla and eggs. Sift dry ingredients. Pour over berries in greased cupcake tin. Bake at 350 F. 15-17 minutes.

BLUE - ALMOND RASPBERRY FINANCIERS

By Kimmy Bunch

¾ cup ground almonds
 1 teaspoon vanilla
 ¾ cup all-purpose flour
 3 large egg whites
 ¾ cup sugar
 1 pint raspberries
 Grated zest of 1 lemon

½ cup sliced almonds
 6 tablespoons unsalted butter, softened
 Powdered icing sugar, for dusting
 7 4-inch nonstick tart molds, sprayed with nonstick cooking spray or buttered and floured
 Preheat oven to 350 F. In the bowl of a stand mixer, mix ground almonds, flour, sugar, and lemon zest until combined. Add the softened butter and beat for 2 minutes. Scrape down the bowl. Add the vanilla. Add egg whites one by one, beating for 2 minutes and scraping down the bowl after each addition. Divide the batter evenly between the prepared molds. Place on raspberries and sprinkle with sliced almonds. Bake until golden brown, about 30 minutes, but depending on the mold/pan used. Unmold the cakes, let cook on a cooling rack. Sprinkle with powdered sugar and serve (best eaten on the day they're made).

BLUE - RASPBERRY BUTTERMILK COFFEE CAKE

By Amy London

½ cup unsalted butter, softened
 1 ½ teaspoon baking powder
 1 cup granulated sugar
 ½ teaspoon kosher salt
 2 large eggs
 ½ cup whole buttermilk
 1 teaspoon vanilla extract
 ½ fresh raspberries
 1 ½ cups all-purpose flour
 ¾ cup seedless raspberry preserves
 Cinnamon pecan crumble:
 ½ cup all-purpose flour
 ¼ cup granulated sugar
 ¼ teaspoon kosher salt
 ¼ teaspoon ground cinnamon
 ¼ cup unsalted butter, softened
 1/3 cup chopped pecans

Preheat oven to 350 F. Spray a 9-inch round cake pan with baking spray with flour. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. In a medium bowl, whisk together flour, baking powder, and salt. Reduce mixer to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. In a small bowl, lightly mash raspberries. Stir in raspberry preserves. Spread three-fourths of batter into prepared pan. Gently spread raspberry mixture onto batter. Top with remaining batter, spreading to edges of pan. Sprinkle with cinnamon pecan crumble. Bake until a wooden pick inserted in center comes out clean, about 40 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Serve warm or at room temperature.

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10 TIPS TO RECOGNIZE RIPE FRUITS

BY CULINARY.NET

Keeping fresh fruit around the house provides a healthier alternative when your sweet tooth comes calling. Understanding how and when to buy at the peak of ripeness (or just before, in some cases) can help you avoid food waste while keeping your doctor happy.

Consider these simple tips for recognizing ripe fruits:

Strawberries

Check the area at the top of the berry near the stem and leaves. A ripe strawberry is fully red; green or white near the top means the fruit is underripe.

Watermelon

The “field spot,” or the area where the melon sat on the ground, should be yellow, and a tap on the rind should produce a hollow sound.

Cherries

Flesh should appear dark with a crimson color and feel firm.

Blueberries

Similar to cherries, color should deepen to dark blue. A reddish or pink color may be visible in unripe berries.

Blackberries

Look for a smooth texture without any red appearance. Because blackberries don't ripen after being picked, they tend to spoil quickly.

Cantaloupe

You should detect a sweet smell, and the melon should feel heavy upon lifting.

Peaches

A sweet, fragrant odor should be apparent. Skin should feel tender but not soft.

Pineapple

Smell is again an important factor for pineapple – a sweet scent shows it's ready, but a vinegary one likely means it's overripe.



Raspberries

Generally follow the same rules as blackberries. Best eaten within a couple days of purchase, a bright red color represents ripe berries.

Bananas

A ripe banana features a peel lightly spotted without significant bruising. Your best bet may be to purchase bananas still slightly green and allow them to ripen at home.

Find more food tips, tricks, recipes and videos at Culinary.net.



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