

2021 EDITION

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ON THE COVER



Dora resident Sharon Fox has baked thousands of cakes in the “teeny wall oven” in the kitchen of the house she and husband Kelvin built in 1989. A couple of years she baked and decorated 500 cakes for her customers – while also working in the office at

the nearby Luna Sawmill, which was started by her grandfather, the late Homer Luna, in 1925, and continued on by her father, the late Clifton Luna. Now “The Cake Lady,” as she’s widely known, is retiring. See Sharon’s story on page 45 - in the cake section, of course!

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BREAKFAST

Cornmeal Mush

Linnie Ingram

This recipe from longtime Ozark County Times correspondent Tecumseh Linnie Ingram was found in a forgotten folder at the Times office. Linnie died Sept. 25, 2020, at age 98.

Make the day before you plan to serve it.

Slowly add 1 cup of yellow corn meal to 4 cups boiling water. Pour into a greased loaf pan. Let sit in refrigerator overnight. The next morning, slice and fry slowly in greased skillet. Serve with butter and syrup.



Breakfast Pizza

Joyce Acklin, Gainesville

1 can of crescent roll dough
5 slices of ham
small can of sliced mushrooms
7 medium eggs
1 roll of pork-and-bacon sausage
1/4 cup chopped green peppers (optional)
2 pounds shredded cheddar cheese

Unroll crescent roll dough on a greased cookie sheet and spread to cover. Sprinkle browned sausage on the dough. Sprinkle with green peppers and mushrooms. Tear ham in small pieces and spread evenly over ingredients. Then spread cheese over entire cookie sheet. Briskly whip eggs in a bowl and pour evenly over all above ingredients. Bake at 350° for 16-18 minutes.

Blueberry Muffins

Martha Butterfield, Wasola

2 cups of flour
2 teaspoons of baking powder
1/4 teaspoon salt
1 cup vanilla yogurt
1 teaspoon baking soda
1 large egg
1/2 cup cooking oil
1/2 cup sugar, plus additional for garnish
1 teaspoon vanilla
1 cup fresh or slightly frozen blueberries

Preheat oven to 350°. Grease muffin pan. Sift flour, baking powder and salt. Set aside. Combine yogurt and baking soda. Set aside.

In large bowl, beat egg and add oil, sugar and vanilla. Stir to combine. Alternate adding flour and yogurt mixture to egg mixture, stirring until blended. Fold in blueberries. Put in muffin tin and sprinkle with additional sugar on top of each muffin. Bake 25 to 30 minutes. Remove and cool.

Makes 12 muffins.

7-Up Biscuits

Paula Rose, Gainesville

4 cups Bisquick
1 cup sour cream
1 cup 7-Up
1/2 cup melted butter

Mix Bisquick, sour cream and 7-Up until very soft; knead and fold until coated with Bisquick. Pat dough and cut biscuits.

Melt butter in bottom of cookie sheet or 13x9 pan. Place biscuits on top of butter. Bake 12-25 minutes at 425°.

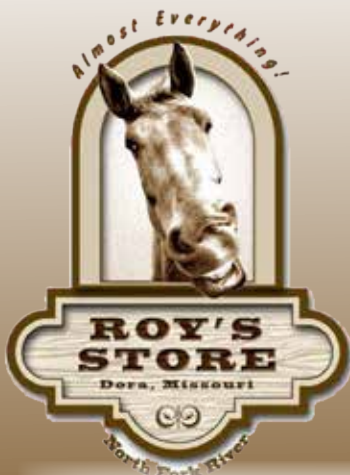
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A Family Tradition

Michele Strain of Gainesville comes from a long line of cooks, and she's passing on that love of cooking and baking to her two daughters, Brianna and Gracie. "My Granny Louise Crawford cooked many hours in the kitchen, and I have such special memories of cooking with her and eating her delicious food. (See Granny Louise's raisin pie recipe, page 51.) My mom, Deloris Fowler Larson continued the tradition. She can make anything, and I promise, it will be wonderful," said Michele. "I enjoy cooking and have tried to include my girls in that family tradition."

Michele's oldest daughter, Brianna Johnson, opened a produce stand on the corner of J and T highways this past summer where she sold her homemade baked goods along with the fresh produce. Her fried pies were a special favorite of her customers, and she always sold out when she made them on Saturdays.

Gracie, 18, also enjoys cooking, Michele said. "She loves to make new recipes and enjoys making some type of dessert at every family get-together. She does a wonderful job and isn't turned off by doing recipes that are lengthy."

Michele's vanilla cream pie (see recipe page 52) was the Judges' Choice winner in the 2019 Hootin an Hollarin pie contest. "I will tell you there was a time when I thought I would never be able to make my own pie crust. I told my mom once that making your own pie crust was overrated, and that's why they have them in the store," Michele laughed. "Mom told me her grandma made a lot of pies, and there were times that her crust didn't turn out. Her grandpa would tease her and tell her they may have to take a chopping ax to cut it. Mom said they would all snicker, and her grandma would just grin, knowing he would eat it, no matter what."

Michele has worked on her pie crust over the years and has shared how to make it, along with many other recipes, on her cooking page on Facebook called "Comfort cooking at Michele's."

"I absolutely love sharing recipes with viewers," she said. "I do the videos in hopes of helping someone and to let young cooks know that sometimes we all mess up, but we do not give up. My only wish for the Facebook page is to reach out and help, and hear from viewers some of their bits of information. It's all about helping one another."



Michele Strain, center, with her daughters Brianna, left, and Gracie.

BREAD

Mom's Apple Bread

Michele and Briana Strain. Gainesville

1/3 cup brown sugar
1 teaspoon cinnamon
2 apples peeled and diced
2/3 cup white sugar
1/2 cup soft butter
2 eggs
1 teaspoon vanilla
1 1/2 cups all-purpose flour
1 3/4 teaspoons baking powder
1/2 cup milk

Preheat oven to 350°. Mix brown sugar, cinnamon and apples; set aside. In medium bowl, beat white sugar and butter until creamy; beat in 1 egg at a time. Add vanilla, flour and baking powder. Mix in milk till smooth. Pour half of batter in pan add half of the apple mixture. Lightly pat apples into batter. Repeat layers, swirl with a knife through batter. Bake 50-60 minutes.



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BREAD

Mom's Rolling in Dough

Michele and Briana Strain

2 cups warm water
2 packages dry yeast
Sprinkle yeast over water and let dissolve
(about 2-3 minutes)

Add:
1/2 cup sugar
2 teaspoons salt
3 1/2 cups all-purpose flour

Mix well in mixer on speed 2 or 3 for 2 minutes. Scrape down halfway through and continue mixing.

Add:
1 egg
1/2 cup oil
3 cups all-purpose flour (add 1 cup at a time, mixing well between each cup)

Cover with a warm damp towel and let rise, approximately 1 hour, make into rolls, (or make into 2 loaves). Let rise about 1 hour, until double in bulk. Bake at 350° until golden.

Note: this dough will keep in refrigerator for up to 1 week.

I use this dough for cinnamon rolls: Mix dough and let rise about 1 hour. Roll dough on a lightly floured surface, spread 1 stick melted butter, sprinkle with sugar (I use brown sugar) spread out sugar and add cinnamon. Roll up dough and cut out. Place cinnamon rolls in a greased 9 X 13 dish. Let rise until doubled. Bake until golden, then do a powder sugar glaze: Powder sugar, vanilla and milk. Make to the consistency you like.

30 Minute Hot Rolls

Jerri Sue Crawford

2 packages Red Star yeast, dissolved in
1 1/4 cups warm water. Dissolve yeast
good.

Add:
1/4 cup sugar
1 1/4 teaspoons salt
1 egg
3 cups flour

Mix good. Add 2 tablespoons shortening, melted and cooled. Stir in shortening good. Spoon into greased muffin pan. Let rise 25 to 30 minutes, then bake.

This hand-written recipe is from a cookbook that was given to my great-grandmother, Girty Sanders, by Geneva Beach in 1932.

Pumpkin Bread

Linda Henson. Protem

4 eggs, beaten
3 cups sugar
1 cup of oil
1/2 cup water
2 cups pumpkin
2 1/2 cups flour, sifted
2 teaspoons of baking soda
1 1/2 teaspoons salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup nuts
1 cup raisins, optional

Mix eggs, sugar, oil and water. In a separate bowl, mix pumpkin, flour, soda, salt, cinnamon and nutmeg. Beat into first mixture. Add nuts and raisins. Put into two greased and floured loaf pans. Bake at 250° for 1 hour 30 minutes.

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SOUP

Mexican Chicken Corn Chowder

Debi Agee. Theodosia

2-3 boneless chicken breasts – cooked and shredded
 ½ onion, chopped
 2 cloves garlic
 3 tablespoons butter
 1 1/2 cup chicken stock
 2-3 medium-size potatoes diced
 ½-1 tablespoon cumin
 2 cups half n half
 1 can of cream corn
 1 can whole corn well drained
 1 4-oz. can green chilies
 ½ package of Hormel real bacon shreds or crumbles
 1 can Rotel
 2 cups shredded Monterey Jack cheese
 Small package of Velveeta crumbles

Cook chicken breasts in chicken stock or water. When cooked, pull out of broth and set aside on plate until cooled. To chicken/stock, add onions, garlic, butter, cumin, diced green chilies and diced potatoes, and cook until potatoes are about halfway done.

Shred chicken and combine the chicken and the rest of the ingredients together except cheeses and let simmer on low until potatoes are tender but **DO NOT OVERCOOK**.

Add Monterey Jack cheese and then add Velveeta crumbles about 5 minutes before serving.



My parents, W.C. and Jean Fleming, were both very good cooks and were in the restaurant business in Springfield for many years. They owned three at one time – until Mom told Dad, "No more!" He loved to see people enjoy meals. This photo was taken in front of Fleming's Diner at Commercial and Grant streets in Springfield. They had a huge following of very loyal customers.

Vegetable Burger Soup

Lorraine Kroecker. Price Place. Arkansas

1/2 pound ground beef
 1 1-pound can stewed tomatoes
 1 8-ounce can tomato sauce
 2 cups water
 1 10-ounce package frozen mixed vegetables
 1/2 envelope dry onion soup mix
 1 teaspoon sugar

In Dutch oven or large heavy saucepan, lightly brown ground beef; drain off excess fat. Stir in tomatoes, tomato sauce, water, frozen vegetables, onion soup mix and sugar. Bring to boiling. Reduce heat, cover and simmer 20 minutes. Makes 6 to 8 servings.

Crockpot Potato Soup

Joyce Acklin. Gainesville

3 cans (10.75 ounces) of cream of celery soup
 1 pound of frozen corn
 3 1/2 cups milk
 1/4 cup butter
 1/4 cup chopped onions
 3 potatoes, peeled and diced
 1/2 pound of smoked sausage cut into bite-sized pieces
 2 chicken bouillon cubes
 1/4 cup of chopped celery

Combine all ingredients in a large Crock Pot (I use Crock Pot liners). Mix well. Cook on high for four to six hours, depending on your Crock Pot temperature. This serves 12. It has 316 calories per serving.



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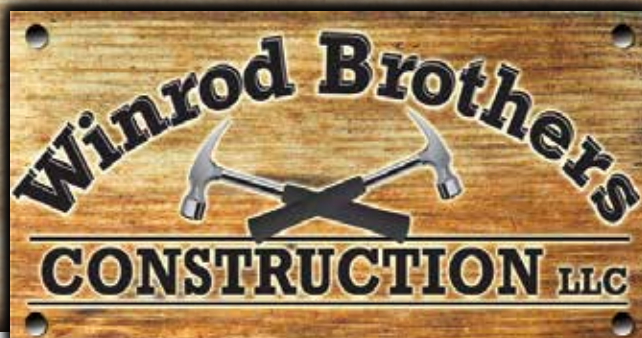
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SOUP

Bratwurst Cheese Soup

Janine Jenkins

1/4 cup butter
2 carrots, shredded
1 stalk celery, sliced thin
1/4 cup all-purpose flour
1/8 teaspoon pepper
4 cups milk
8 oz. smoked bratwurst, sliced
2 cups (8 oz.) cubed Velveeta
1 package shredded hash browns

In large saucepan, melt butter, add carrots and celery. Cook until tender. Stir in flour and pepper until blended and slightly cooked but not brown. Add milk and bratwurst. Cook and stir constantly over medium heat until thick and bubbly, being careful not to let it stick to the bottom of the pan. Add Velveeta and hashbrowns and stir until cheese is melted.



"I have fed a lot of ball players and coaches in our 32 years together," says Janine Jenkins, who has several good soup recipes and gets a lot of use out of her Crock Pot with her family's busy sports schedule.

Zippy Chicken Soup

Janine Jenkins

1 can chicken noodle soup, undiluted
1 can Rotel tomatoes
1 can cream of chicken soup, undiluted
1 can (7 oz.) white corn, drained
1 cup (4 oz.) shredded Monterey Jack cheese
1/2 cup water
1 cubed and cooked chicken breast

In a large saucepan, combine all ingredients. Cook and stir for 5 minutes or until cheese is melted.

Corned Beef Chowder

Lorraine Kroecker. Price Place, Arkansas

1 can cream of potato soup
3 cups milk
1 10-ounce bag frozen Brussels sprouts, thawed and cut up
Dash of pepper
1 12-ounce can corned beef, broken into pieces

In a large saucepan, blend soup and 1 1/3 cups of the milk. Stir in Brussels sprouts and pepper. Bring to boiling, stirring occasionally. Reduce heat; simmer 15 minutes, until sprouts are tender. Add remaining 1 2/3 cups milk and corned beef. Heat through. Makes 4 to 5 servings.

Cream of Chicken Soup

Tammy Betian

Cook carrots, onion, celery and peas or any other vegetables just covered in water.
Add
2 teaspoons chicken base
1/2 teaspoon onion powder
1/2 teaspoon poultry seasonings
1/4 teaspoon garlic powder
Pepper to taste
Cook veggies.
Add 1 cup chicken

Make a roux using
4 tablespoons butter
4 tablespoons flour
4 cups milk

Mix roux into vegetables.
Can be thickened with corn starch and water.

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SOUP

7- Can Taco Soup

Debi Agee. Theodosia

3 cans of beans (I mix red beans and black beans)
2 cans of diced tomatoes
1 can of whole kernel corn
1 can of Rotel (diced tomatoes with green chilies)
1 package of taco seasoning
1 package of ranch dressing
1 container of chicken broth – 32 oz
2 pounds cooked ground beef

Dump everything in a Crock Pot and cook for 4 hours on high OR 8 hours on low. Done!



Debi Agee

Beef Stroganoff Soup

Janet Taber. Wasola

As a beef producer, I'm always happy to find a new recipe featuring my favorite source of protein. And it doesn't hurt that soup is always a favorite at my table. This is a winner!

3 tablespoons butter
1 1/2 lbs. sirloin, chuck or flank steak, thinly sliced into bite-sized pieces
salt and pepper
8 oz. sliced crimini (baby bella) mushrooms
1 small onion, diced
4 cloves garlic, minced
1/2 cup dry white wine (optional)
6 cups (or more) beef stock
1 tablespoon Worcestershire sauce
8 ounces uncooked wide egg noodles
1/4 cup flour
1/2 cup sour cream
chopped fresh parsley for garnish

Melt 2 tablespoons butter in a large stockpot over medium heat. Add sliced steak and season with salt and pepper. Saute for 5-7 minutes, stirring often, until browned and cooked. Remove steak from the pot and set aside.

Add remaining 1 tablespoon butter to pan, along with mushrooms, onion and garlic. Saute for 5-6 minutes, until onion is soft and mushrooms are browned. Add the wine, and deglaze the pan by scraping the browned bits from the bottom of the pan. Let this cook for about 3 minutes to reduce the liquid slightly.

Add 5 1/2 cups beef stock (I make mine using Better than Bouillon beef flavor), Worcestershire sauce and noodles, and stir until combined. Reduce heat to low and continue to simmer until noodles are al dente, 5-8 minutes, stirring occasionally.

Meanwhile, as the noodles are cooking, whisk the remaining 1/2 cup beef stock and flour together in a small bowl until smooth. When noodles are ready, stir the flour mixture and sour cream into the soup until combined and cook for about 5 more minutes. Stir the cooked steak back into the soup. Taste and adjust seasonings as desired.

Serve hot, garnished with chopped fresh parsley. More broth can be added if needed when reheating.

Santa Fe Cheese Soup

Linda Holifield. West Plains

1 pound Velveeta cheese, cubed
1 pound ground beef, salted and peppered, browned and drained
1 can (15-oz.) whole kernel corn, with liquid
1 can ranch beans
1 can (15-oz.) pinto beans
1 can (14.5-oz.) Ro-Tel, with liquid
1 can (15-oz.) diced tomatoes with liquid
1 envelope taco seasoning mix
1 envelope ranch dressing mix

In a large bowl, thoroughly combine all ingredients. Pour mixture into a greased 4- to 6-quart Crock Pot. Cook on high for 3 hours or on low for 4-5 hours. Serve with corn chips.

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SIDES

Luke's Cranberry Sauce

Submitted by Luke's mother. Heather Duggins. Bouquet Palace. Gainesville

12 oz. of cranberries
3/4 cup of apple juice
1/2 cup for a little more tart and 3/4 cup for a little sweeter, of packed brown sugar
1/4 teaspoon of all spice

Combine all ingredients and bring to a boil. Once it's boiling reduce heat and let simmer. The cranberries will begin to pop. Slowly stir continuously while popping. Once they are all popped remove from heat let cool and enjoy.



Christmas Jello Salad

Pris Nancarrow

This recipe by artist and craftswoman Pris Nancarrow was included in a little undated cookbook published decades ago by Gainesville's PEO Chapter JP.

2 small packages lime Jell-o
1 small package raspberry Jell-o
1 20-oz. cans crushed pineapple
1 16-oz. can jellied cranberry sauce
1 11-oz. can Mandarin oranges
1/2 cup chopped pecans (optional)

Add 2 cups boiling water to lime Jell-o; stir to dissolve. Drain pineapple, reserving 3/4 cup juice; add to lime Jell-o. Pour into rectangular cake pan; chill until firm. Add 1 cup boiling water to raspberry Jell-o; stir to dissolve. Drain oranges. Add fruit to Jell-o. Stir cranberry sauce until smooth; add sauce and pecans to warm Jell-o. Pour over firm lime/pineapple mixture. Chill until firm. Garnish with salad dressing and green cherries.

Loaded Cauliflower

Regina Mozingo

For health reasons, I've had to come up with and discover many different low carb foods the past few years. Here is one of my favorite casseroles. You can have it as a side, but personally I like it as a main dish.

1 large head of cauliflower cut into bite size pieces
6-8 strips of bacon cooked and crumbled
6 tablespoons chopped chives
1/2 cup mayonnaise
1/2 cup sour cream
2 cups cheese (can use any kind you like. I use cheddar or Colby Jack)

Preheat oven to 425°. In a large pot boil water and cook cauliflower for 8-10 minutes, drain and let cool. In a large bowl combine sour cream, mayonnaise, half of the crumbled bacon, 3 tablespoons chives, 1 cup of cheese, and cauliflower and mix well... place in baking dish and cover with remaining cheese and bacon crumbles. Bake for 15-20 minutes until cheese is melted. Top with remaining chives and serve.

Cornbread Dressing

Michele and Briana Strain

3 cups crumbled cornbread
1 cup loaf bread crumbled
2 cups chicken broth
3 stalks chopped celery
1 onion chopped
2 eggs
3-4 tablespoons sage

Sauté celery and onion until tender. Mix the cornbread, loaf bread, chicken broth, eggs and sage. Add the onion and celery mixture. Pour into a lightly greased 9 X 13 pan. Bake at 350°, covered for approximately 45 minutes. I remove my foil at 35 minutes and then brown the top a little.

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APPETIZERS & SNACKS

Fried Rice Balls

Jean Dreckman. submitted by her granddaughter. Mandy White

2 cups rice
4 cups water
1 teaspoon salt
Cook.

Add 1 stick butter and 2 eggs, well-beaten.

Fillings

Cooked ground beef, shredded Mozzarella cheese, salami, Provolone cheese, mushrooms

Make golfball-size rice balls. Make thumbprint and fill with your choice of filling. Close the ball. Roll in beaten egg and then bread crumbs.

Deep-fry at 350 degrees until brown. Keep warm in oven.

Salsa

Megyn Adams

Here's my Aunt Audrey's salsa recipe that Crystal Peppmiller Graham and I made yearly until she moved to Montana. I can mine when I'm done.

Tomatoes
Bell peppers
Onions
Jalapeños
Garlic
Lemon juice
Cilantro
Salt
Pepper

Blanche the tomatoes. Once cooled, chop and put in large pan. I use an enameled cast iron Dutch oven.

Chop the veggies you like. We use onions, green bell peppers and jalapeños. Put in with tomatoes and cook. We leave the veggies a tad uncooked; we don't want them super squishy. Toward the end, add cilantro, lemon (juice a fresh lemon or two, depending on the size of your batch). I now use the garlic paste from Walmart, but fresh chopped garlic is great as well. We just wing the whole recipe and do it all to flavor. It's so good.

Granola

Tammy Betian

1/3 cup maple syrup
1/3 cup brown sugar
4 teaspoons vanilla
1/2 teaspoon salt
1/2 cup canola oil
Mix and whip together.

5 cups oats, not quick oats
2 cups almonds or any other nut

Mix with maple syrup mixture then lay flat on parchment paper. Bake at 325° for 15 minutes. Turn over then bake another 15 minutes.

Smoked Salmon Cucumber Bites

Regina Mazingo

6 oz. cream cheese
1/4 cup full-fat Greek yogurt
1/4 teaspoon garlic powder
2 tablespoons fresh dill, chopped
1 large English cucumber, sliced
4 oz. smoked salmon, sliced thinly and cut into pieces

In a small bowl, mash together the cream cheese, Greek yogurt and garlic powder. Stir in the fresh dill.

Transfer the cream cheese mixture into a piping bag (or make your own by snipping the corner of a Ziploc bag).

Arrange the cucumber slices in a single layer on a platter. Pipe about 1/2 tablespoon of cream cheese mixture onto each cucumber slice. Top with a folded-over piece of smoked salmon. Garnish with additional dill if desired.



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APPETIZERS & SNACKS

Oven Caramel Corn

Linda Henson. Protem

1 pound package (2 cups) of brown sugar
2 sticks oleo
1/2 cup white corn syrup
1/4 teaspoon soda (to be added after syrup has boiled)
roaster pan of popped corn

Blend syrup ingredients (except soda) and boil slowly for 5 minutes. Take off heat. Add soda. Stir until blended. Pour over popped corn and mix. Bake in same pan. Stir until kernels are coated. Place in 200° to 225° oven for one hour. When baked, pour on counter to cool. Kernels will be separate.



Linda Henson and her granddaughter shortly after making Oven Caramel Corn

Jalapeno Popper Bowls

Debi Agee

Bag of Tostitos "bowls"
4 oz. cream cheese, softened
1/2 cup sour cream
1/2 package of Hormel Real Bacon chopped bacon (reserve 2 tablespoons)
1 cup shredded cheddar cheese (reserve 2 tablespoons)
3-4 jalapeños, seeded and chopped (**for more spice, do not remove all the seeds)

Preheat oven to 350°.
Place "bowls" on a large cookie sheet.
In a medium-sized mixing bowl, stir together cream cheese, sour cream, bacon, cheddar cheese and chopped jalapeños.
Spoon filling into "bowls" then sprinkle with reserved bacon and cheese.
Place in oven and bake for an additional 8-10 minutes, until shells are golden brown and cheese is melted.
Double the recipe if you are serving more than a dozen.

These jalapeño popper bowls are loaded with bacon, jalapeños, cream cheese, cheddar cheese and sour cream.... all in a crispy shell!

Toffee Chex Mix

Janett Taber

12.8 oz. box Rice or Corn Chex cereal
3 cups assorted nuts (pecans, almonds, peanuts, etc.)
3 cups pretzel sticks or mini knots
1 cup butter
2 cups dark brown sugar
3/4 cup light corn syrup
1 teaspoon salt
2 teaspoon vanilla extract
1 teaspoon baking soda

Preheat oven to 250°. Line two baking sheets (I use jelly roll pans) with foil and spray generously with cooking spray.
In a very large mixing bowl, empty the cereal, nuts and pretzels and set aside.
Melt butter in a large saucepan over medium heat. (It expands so use a large one!) To the melted butter, add brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Allow to boil 2 minutes and remove from heat.
Carefully add vanilla; then very carefully add the baking soda, stirring and stirring. The mixture will really foam and bubble, but keep stirring until the soda is completely combined.
Pour the hot toffee over the dry mix, and gently fold to combine. (Don't burn yourself!) Work from the bottom and get a relatively even distribution of toffee over the mix.
Divide the mixture between the two pans, spreading it out evenly. Bake on racks centered in the oven for 30-55 minutes, stirring every 15 minutes. Cook 30 minutes for chewier toffee and 55 minutes for a crunchier toffee. The toffee liquifies as it bakes, making it easy to get an even coating of candy over the mix.
Remove from oven and continue stirring and separating the clumps until the mixture is cool enough to stay separate.

Enjoy! This is great for giving as gifts -- just package it creatively!



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MAIN DISH

Chicken Linguini with a White Wine Sauce

Heather Luna. Shelter Insurance. Gainesville



6 small chicken thighs, deboned but with skin

1/2 red onion, chopped

2 cups button mushrooms, quartered (or chopped mushrooms of your choice)

2 cups fresh broccoli, chopped evenly

1 1/2 cups Parmesan cheese (use freshly grated or fancy grated. DO NOT use the powdered kind as it will make your sauce gritty)

Additional Parmesan for topping

2 cups heavy cream (for thinner sauce substitute 1 cup for whole milk)

1/2-3/4 cup dry white wine of your choice

1 tablespoon lemon juice

6 tablespoons butter

2 tablespoons olive oil, divided

2 1/2 tablespoons minced garlic (approximately 4 cloves)

16 oz. linguini noodles

1 tablespoon Italian seasoning

Seasoning of your choice for the chicken

Preheat oven to 375°. It will be helpful to have all your vegetables prepped and ready.

NOODLES: Prepare as directed on the package.

START WITH THE CHICKEN: Your chicken should be deboned. Remove the skin from the chicken and place on a baking sheet lined with parchment paper as flat as possible. Season with salt and Cajun seasoning or seasoning of choice. Place in preheated oven for approximately 10-15 minutes, checking regularly to crisp. If necessary, drain off excess grease and place back in oven. Skin should be crispy enough to crumble. Set aside and drain on a clean paper towel when finished.

Season chicken thighs liberally with seasoning and set aside. Heat up to 1 tablespoon of olive oil over medium high heat in a non-stick saute pan. Place chicken thighs in the pan and cook until just done. The internal temperature of the chicken should be 165°. Remove chicken thighs from pan and set aside to rest.

NOW FOR THE VEGGIES: In the same pan, add the other tablespoon of oil and the broccoli. Cook, covered, for 3-5 minutes until the fresh broccoli turns a vibrant green, moving it around occasionally. Now add your mushrooms and onion. Cook, covered, an additional 5-8 minutes until veggies are tender but firm. Uncover and allow the additional moisture to evaporate. Remove veggies and set aside.

FINALLY, THE SAUCE: (All seasonings and portions are adjustable, depending on your tastes. This sauce also works well with a garlic and herb seasoned chicken.)

In the same pan, melt 6 tablespoons of butter with the lemon juice. When the butter is just starting to bubble, add in your garlic. Move it around until fragrant, then add your wine. Heat through then add your cream. Allow it to heat up but do not allow it to boil. Add your Parmesan cheese and stir until melted.

ASSEMBLE: Add veggies back to the pan and stir. Cube up the rested chicken to bite-size pieces and add to the pan along with any juices. Add Italian season. Mix until all is heated through. Spoon over portioned noodles, crumble the chicken skin on top, add a sprinkle of parmesan cheese and enjoy.

I like to serve mine with a fresh garden salad or Caesar salad.

Ethiopian Cabbage Dish

Debi Agee

1 -2 packages smoked sausage, sliced

¼ cup olive oil

1 onion, thinly sliced

1 teaspoon salt

½ teaspoon ground black pepper

1/2 teaspoon ground cumin

1/4 teaspoon ground turmeric

1 bag of slaw

5 potatoes, peeled, cut in half and sliced

Note: You can add any fresh veggies to this recipe that you like. I add fresh squash, zucchini, asparagus and fresh corn cut from cob.

Heat the olive oil in a skillet over medium heat.

Sauté the sausage, potatoes and onion in the hot oil about 5 minutes.

Add bag of slaw and stir in the salt, pepper, cumin, turmeric and veggies, and reduce heat to medium-low and cook until potatoes are tender, 15-20 minutes.

Just 2-3 minutes before serving, you can also drizzle over the top a very small amount of Italian dressing OR Asian ginger sauce OR General Tso's sauce.

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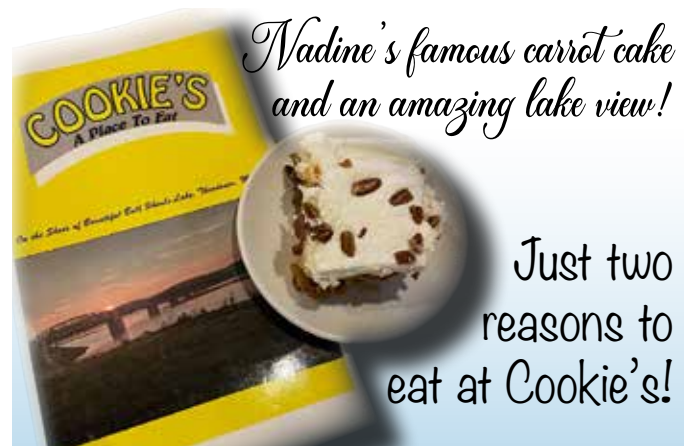
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CASH SAVER
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We use this recipe from my
grandmother Sybil Smith's
recipe book a lot this time of
year. I hope you and your family
enjoy it as much as my family
has over the years.



Memories
are made when
gathered around the table.



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MAIN DISH

Squash Casserole

Marty Uhlmann

2 cups diced squash, cooked
1/3 cup chopped onion
1 teaspoon sugar
Dash of salt
2 eggs
1 can cream of mushroom soup
1 cup grated cheese (reserve half for top of casserole)
1 cup HiHo cracker crumbs (reserve half for top of casserole)

Mix all ingredients. Put in greased casserole dish. Add reserved cheese and crumbs on top. Melt 1 stick butter and pour over top. Bake at 350° for 35 minutes.

I make this when my granddaughter, Courtney Stevens, comes to visit.



Ozark County Times correspondent Marty Uhlmann, center, is shown with her granddaughter, Courtney Stevens, left, and her daughter Gina Hollinshad

Sausage Casserole

Nancy Burnett-Theodosia

1/2 pound fully cooked Little Smokies (use more if you like)
2 medium potatoes, cut in bite-size pieces and boiled
8 oz. frozen mixed vegetables (canned veggies get mushy after baked)
1 1/2 cups shredded sharp cheddar cheese
1 tablespoon finely chopped onion
1 1/2 cups thin to medium white sauce
salt and pepper to taste

Cut precooked Little Smokies into bite-size pieces.

Boil potatoes just until slightly fork tender. Do not overcook.

Prepare white sauce. (Recipe below.)

Place sausage, potatoes, frozen vegetables, onion and cheese in casserole dish. Pour white sauce over mixture. Cover. Place in 400° oven until bubbly. Stir before serving.

May be frozen and warmed in microwave.

White Sauce

2 tablespoons butter
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 dash white pepper
1 cup water
1/2 cup milk

In a saucepan, melt butter over medium heat. Whisk in the flour, salt and pepper until smooth. Gradually whisk in the water and milk. Bring to a boil; cook and stir for 2 minutes or until slightly thickened. Add a little water if too thick.

Note: Little Smokies are best for this recipe. Makes 3 to 4 servings. Serve with buttermilk biscuits or homemade bread and salad.

Andrea's Chicken with Mashed Potatoes

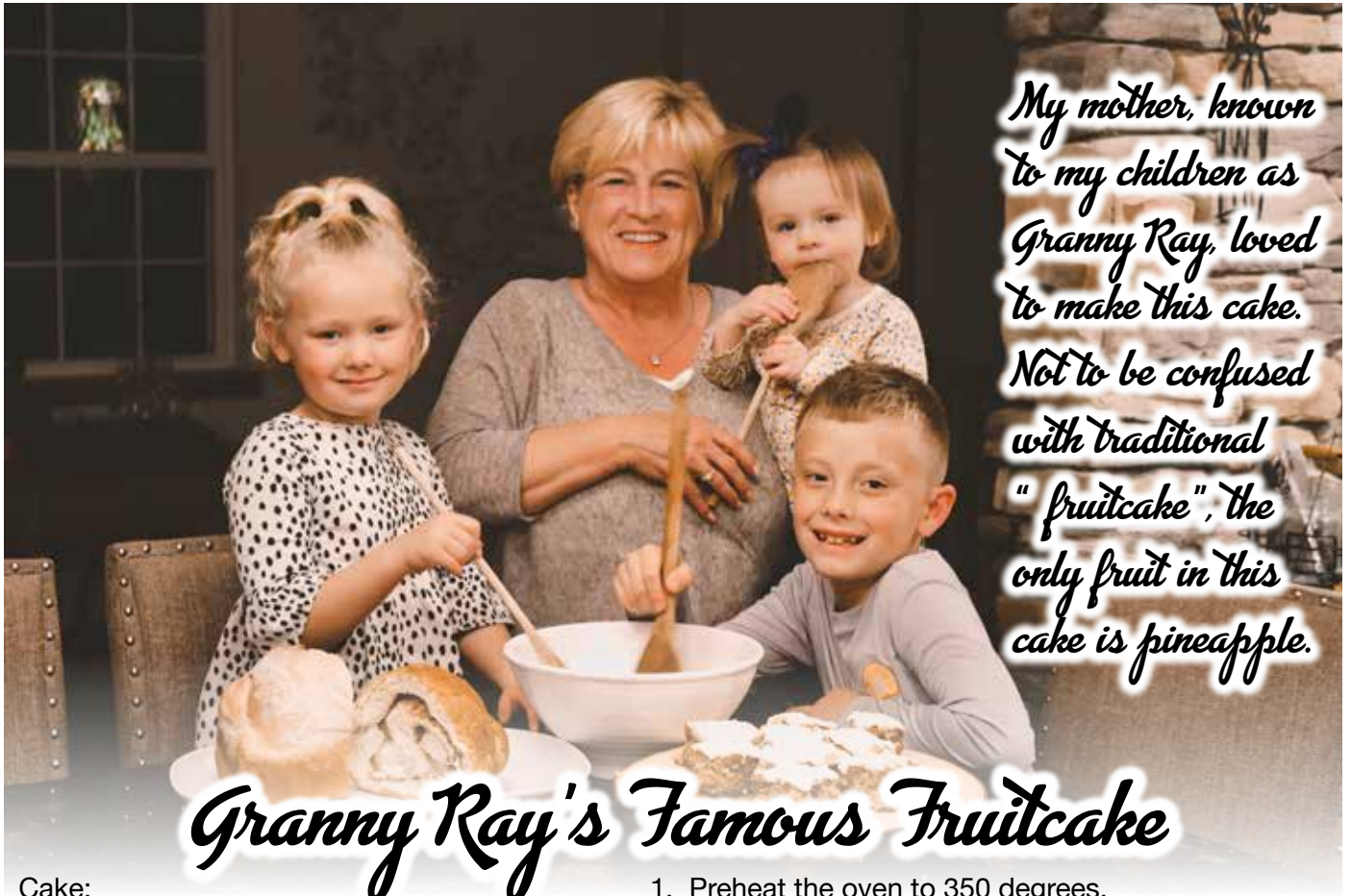
Abigail Buchholz - Sycamore

Sauté 3 chicken breasts, salt and pepper, paprika, curry (set aside).

1 red onion
1/2 red bell pepper
1/2 pound asparagus (cut into 1-inch pieces)
6 mushrooms sliced
fresh basil, salt and pepper, paprika

Sauté in butter. Simmer. Add it to beef and chicken bouillon. Toward the end, add heavy cream. Mix in cut up chicken. Serve over mashed potatoes.

Andrea was my neighbor who brought me this when I broke my arm a few years ago. She is a German immigrant. I was surprised to see curry in a few of her recipes. She married a Navy guy and ended up here.

**Cake:**

2 eggs, beaten
 2 cups granulated sugar
 2 cups all purpose flour
 2 teaspoons baking soda
 1 20 oz can crushed pineapple, Do NOT Drain
 1 cup of pecans coarsely chopped

Frosting:

8 oz cream cheese, softened
 1 stick of butter, softened 1/2 cup
 2 cups of powdered sugar
 1 teaspoon vanilla

1. Preheat the oven to 350 degrees.
2. Grease and flour a 9x13 baking pan.
3. Using a large mixing bowl, beat eggs with a fork or whisk.
4. Add the sugar, flour, and baking soda, using a wooden spoon - do not use a mixer.
5. Add in the can of pineapple (do not drain).
7. Add chopped pecans.
8. Pour into the baking pan.
9. While the cake is baking, make the frosting.

Frosting instructions:

Mix cream cheese and butter and vanilla together and then gradually add the powdered sugar to make a creamy frosting. Ice the cake when it is warm. This helps the icing to soak into the cake. Cool and serve. This cake gets better each day!

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MAIN DISH

One-Step Macaroni & Cheese

Virginia Heriford Gaulding, mother of the late Phyllis Turner submitted by her son-in-law, Ozark County Presiding Commissioner John Turner

In greased dish, stir together:
2 cups uncooked macaroni
3 1/2 cups milk
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1 1/2 cups shredded cheese

Cover with foil. Bake 50 minutes at 350°. Uncover, top with 1 cup shredded cheese and sprinkle with paprika. Bake 10 more minutes.

Cheesy Turkey Loaf

Virginia Heriford Gaulding, mother of the late Phyllis Turner submitted by her son-in-law, Ozark County Presiding Commissioner John Turner

1 pound ground turkey
1 egg
1/2 cup milk
3/4 cup oats
1 onion, chopped
Salt, to taste
Garlic, to taste
1/2 cup cheese, grated
catsup

Combine ingredients.
Spray loaf pan with cooking spray. Add mixture.
Spread catsup over top. Bake one hour at 350°



Virginia Heriford Gaulding

Instant Pot Ham & Beans

Megyn Adams

15 bean soup mix
1/4 lb. pinto beans
1/4 lb. white kidney beans
32 ounce chicken broth
1 can petite diced tomatoes
veggies of choice
1 Kentucky legend boneless sliced ham
1 package Knorr veggie soup mix
1 chicken bouillon cube

Soak beans overnight, wash well and pull out the floaters or ones that look gross. I do 1/4 bag of 15-bean mix, 1/4 lbs pinto beans and 1/4 lbs of white kidney beans. Add to instant pot. Add 32-ounce chicken broth, one can petite diced tomatoes, veggies from the list below that are sautéed, one Kentucky legend boneless sliced ham (chop it up), 1 package of Knorr veggie soup mix and one chicken bouillon cube. Add water to the pot and make sure beans are covered. If it looks too full after beans soak overnight, I remove some and cook in another pot on the stove (you never know how much the beans will swell). Pressure cook on high pressure, manual, for 55 minutes and let natural release. I freeze the leftovers, and my husband takes them to work.

Veggies-
1/2 cup diced celery
1/2 cup diced onions
1/2 cup grated carrots

Add to pan and sauté veggies in bacon grease. Then add to bean mix before pressure cooking.

MAIN DISH

General Tsao Chicken

Megyn Adams

2 lbs. of chicken breasts, cubed
2 tablespoons olive oil
3/4 cup chopped green onion
2 cloves of minced garlic (I use paste now)
3/4 teaspoon crushed red pepper flakes
Orange zest from about half of one orange
1 cup sugar
1/2 teaspoon ground ginger
3/4 cup chicken broth
2 tablespoons rice vinegar
1/2 cup of soy sauce
4 teaspoons of sesame oil
4 tablespoons peanut oil
4 teaspoons corn starch
1/2 cup of water

Cook chicken, remove it from pan and save the fluid separately. It adds flavor back in later. To the pan, add the olive oil, green onions, garlic, red pepper flakes and orange zest. Cook and stir for about 2 minutes. Mix everything from sugar to peanut oil and add to pan with chicken broth. Let it come to a boil and cook a few more minutes. Mix cornstarch and water, add to pan. If it's not thick enough, you can make a bit more cornstarch mixture. Just make sure you let it simmer a bit before adding more or it may get too thick. Add chicken back in, let blend and simmer. Serve over steamed or fried rice, whichever you prefer.

I've also done it with fried chicken, I use a mix of flour, cornstarch, salt and pepper after my egg wash. If you like a thicker fried chicken batter, egg wash and roll in flour/cornstarch mixture twice.



Chicken Pasta

Sharon Hawkins. Springfield

1 10-ounce package egg noodles
1 can cream of chicken soup
1 can cream of mushroom soup
2 chicken breast
1 large jar Cheese Whiz

Cook noodles and drain. Mix soups, chicken and Cheese Whiz. Add one soup can water. Bake at 350° for 30 minutes.

Mexican Casserole

Michele and Brianna Strain

1 pound ground beef
1 can enchilada sauce
1 can cream of mushroom soup
1 can cream of chicken soup
1 chopped onion
1 bag Doritos
3/4 cup cheese, shredded

Brown meat and onion. Drain. Mix enchilada sauce and both soups in with cooked meat. Bring to a light bubble. Place 1/2 bag of Doritos in bottom of 9 X 13 pan. Spread meat mixture over chips. Sprinkle shredded cheese on top. Add remaining Doritos. Bake at 350° for 15 minutes.

Note: I save some Doritos to sprinkle on top for after baking, for the extra crunch.

Dumplings - So easy!

Joyce Acklin. Gainesville

Cooked chicken, no skin
1 stick melted butter
1 cup milk
1 cup self-rising flour
2 cups of chicken broth
1 can of condensed chicken soup

Preheat oven to 375°. Spread chicken (cut up) in bottom of 9 X 13 pan. Pour melted butter evenly over chicken. Season with salt and pepper. In medium bowl, whisk milk and flour slowly. Pour over chicken. DO NOT STIR. Whisk together broth and soup. Slowly pour into pan. DO NOT STIR. Dumplings form as it bakes. Bake uncovered for 45 minutes. Let sit for 5 minutes. The longer it sits, the more dumplings you have.

MAIN DISH

Mama's Green Beans

Submitted by Roberta Shipley Klock with siblings

Our mom, Opal Shipley, died this past June at age 92. These will be our first holidays without her.

A few years ago I remodeled my garage for a family gathering place since Mom couldn't host big gatherings anymore. I always asked her to bring green beans (that she canned) for our family dinners, thinking that would be easy for her to fix. Well, she would bring green beans, along with four or five other dishes too. That's just the way she was. She loved to cook for her family.

In a back room at her house, Dad had built some shelves for her canned goods. My brother Monte Shipley and my brother-in-law John Epley took down the shelves and the green beans and moved them to my garage so we would have Mom's green beans with us at our family gatherings.

She had no secret recipe for fixing them. She just added some chopped onions and put in bacon and heated the beans on the stove. Another dish she often brought was chicken and dressing. I'm sharing that recipe with all of you.

We sure miss Mom! – Bertie Klock, Donna Epley and Monte Shipley.



Shipley Family Chicken & Dressing

Opal Shipley. submitted by Roberta "Bertie" Shipley Klock

1 chicken, cooked & deboned (save broth)
1 8-inch by 8-inch pan of your favorite cornbread
1 box of chicken flavor Stove Top stuffing mix
1 teaspoon ground sage
1 medium onion, chopped
2 stalks of celery, chopped
1 stick of butter
2 eggs
1 small can of cream of chicken soup
reserved broth

Combine cornbread, stuffing mix and sage. Sauté onion and celery in butter until soft. Add to cornbread mixture.

Beat eggs. Add soup and about 2 cups of broth to cornbread mixture along with chicken (chopped). Mix well. Keep adding broth until desired consistency (don't leave it too dry).

Put in a 13 X 9 greased pan. Bake at 350° for 45 minutes or until done.

Geneva's Easy Chicken Casserole

Sue Ann Jones

Mix together:

4 cups chicken, boned and skin off
1 cup chicken broth
1 can mushroom soup
2 cans taco sauce (mild)

Put a layer of taco chips in the bottom of a baking dish. Add a layer of the chicken mixture, then another layer of taco chips, followed by another layer of the chicken mixture.

Bake at 375° for about 30 minutes.

My mother, the late Stella Luna, had written this recipe in one of her old cookbooks. It was shared with her by Geneva Rogers, her son-in-law Mike Sparks' mother.

Sweet Potato Casserole

Michele and Briana Strain

7-8 medium sweet potatoes
1 stick butter
1 can evaporated milk
1 cup sugar
1 teaspoon nutmeg
1 teaspoon cinnamon
3 eggs, beaten

Boil sweet potatoes. Blend in butter then add evaporated milk, sugar, nutmeg, cinnamon and eggs. Mix thoroughly. Pour into a 2-quart baking dish.

Topping: 1/2 cup brown sugar, 1 cup chopped pecans, 2 tablespoons flour, 3/4 stick butter. Mix all ingredients, and spread over top.

Bake at 350° for 45 minutes. If it starts to get too brown on top, cover with foil.

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CANDY

Crystal Candy

Bonnie Hagewood. Theodosia

- 4 cups sugar
- 1 cup water
- 1 cup light corn syrup
- 5 drops (or more) red food coloring
- 3/4 teaspoon oil of cinnamon

Combine sugar, water and syrup in a large Dutch oven or pan. Bring to a boil over medium heat, stirring constantly. Stir in food coloring and continue to cook without stirring until mixture reaches hard-ball stage, 300°. Remove from heat.

Stir in oil of cinnamon. Working rapidly, spread mixture on an oiled jellyroll pan. Let cool. Break into pieces.

Note: Oil of cinnamon may be purchased at drug store.



My great-grandson, Kolton Thorson, always had to help me make things. He's 21 years old now and in college for a third year at Purdue. His mom, Heather Thorson, always wanted to know how to make things so she would call and ask Grandma, "How do you make this or that?" and also how to can stuff.

Peanut Clusters

Bonnie Hagewood. Theodosia

- 1 1/2 lb. white chocolate
- 1 large package chocolate chips
- 1 (10-oz.) package peanuts
- 1 (10-oz.) package cashews

Melt white chocolate first over double burner. Then add chocolate chips. Mix together real well. Add peanuts and cashews. Drop by teaspoon full on wax paper.

Christmas Caramels

Joyce Acklin. Gainesville

- 1 cup butter
- 2 1/4 cup brown sugar
- Dash of salt
- 1 cup lite corn syrup
- 1 can (14-oz.) of Eagle brand milk
- 1 teaspoon vanilla
- 1 cup chopped pecans or walnuts

Melt butter in saucepan. Add sugar and salt. Stir thoroughly. Then stir in corn syrup. Gradually add milk, stirring constantly. Cook on medium heat to firm ball stage on candy thermometer. Stir in vanilla and nuts. Pour into greased 9-inch by 13-inch pan. Refrigerate. When cool, cut into squares and wrap.

Christmas Wreaths

Debi Agee

- 1/2 cup butter
- 30 large marshmallows
- 1 1/2 teaspoons green food coloring
- 1 teaspoon vanilla
- 4 cups cornflakes cereal
- 2 tablespoons cinnamon red hot candies

Melt butter in a large saucepan over low heat. Add marshmallows and cook until melted, stirring constantly. Remove from heat and stir in the food coloring and vanilla. Stir to blend coloring and add cornflakes last. Quickly drop heaping tablespoonfuls of the mixture onto waxed paper and form into wreath shapes with lightly buttered fingers. Immediately decorate with red hot candies. Allow to cool to room temperature before removing from waxed paper and storing in an airtight container.



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Four-Generation Cookies

Opening Country Apron Bakery was a natural fit for Gretchen Hatcher, says her husband, retired Navy veteran Mike Hatcher. Wherever they lived during their years in the military, "Gretchen was always the one who was making stuff and delivering it to people's houses," Mike said. "She would make meals and desserts for everyone; it's part of the gift of hospitality she has always had."

After Mike retired from the Navy, the Hatchers worked to follow a dream Mike had had in 2005 while he was serving with the Navy in Guam. In the dream, God told him to build a retreat for pastors and their wives in a place called Theodosia, Missouri.

Mike had never heard of Theodosia, but he and Gretchen are Christians of strong faith. Their remarkable story has been told in the Ozark County Times in the 16 years since then, ultimately describing how, in 2019, they opened Briar Creek, west of Theodosia, a retreat where pastors and their wives can come, for free, to replenish their energy and nurture their focus.

The pandemic delayed the full implementation of the Hatchers' hopes for the pastoral retreat, but they see everything through the lens of God's plan, and meanwhile they've opened Country Apron Bakery – which also serves popular breakfast and lunch items –with the goal of making it a comfortable, casual place where area residents enjoy gathering.

And gather they do: A knitting group meets there regularly, and the bakery hosts painting parties where participants paint a picture while munching snacks. During the holiday season it will host breakfasts with Santa on three Saturday mornings.

The Hatchers work together at the bakery. Their son Aaron is the store's chief baker. (They have another son, Michael, who lives in Springfield.) And 80-year-old Theodosia resident Irene Gibson makes all the pies the bakery sells.

Two cherished family members who are no longer living still play a role in one of the bakery's popular holiday events. When children gather at Country Apron on two Saturdays at Christmastime, as they did last year, they'll be decorating cookies made with Gretchen's mother's and grandmother's sugar cookie recipe – cut from the rolled-out dough made with her mother's and grandmother's cookie cutters. (The recipe is on page 37.)

"It is very easy to make, and it tastes really good and you can do variations with it," Gretchen said. She remembers making the cookies each year with her three siblings and mom, Donna Sabel, in her childhood home in Seattle. And she also remembers making the cookies with her grandmother, Ethel Drake.

Now a fourth generation of bakers, Aaron Hatcher, uses the recipe, and the cookie cutters, to serve up a bright bite of deliciousness in Country Apron Bakery.



Gretchen Hatcher, Country Apron Bakery, with her mother's and grandmother's cookie cutters – and the recipe they used for Santa's butter cookies.

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COOKIES

Santa's Butter Cookies

Gretchen Hatcher. Country Apron Bakery. Theodosia

3/4 cup butter
2/3 cup sugar
1 teaspoon vanilla
1 egg
2 cups flour

Soften butter to room temperature. Add sugar, vanilla and egg. Mix thoroughly, cream together with butter. Stir in flour.

Chill for 1 or 2 hours. Bake at 350°.

Cut-out cookie frosting, single batch

1/2 cup butter
1/3 cup milk
4 cups powdered sugar
1 teaspoon vanilla
2 drops food coloring

Mix all ingredients in a bowl with mixer on low speed until well blended.

Scrape bowl and then beat on high for 2 minutes or until smooth and creamy.

Frosting works well in decorating tubes. One or 2 drops of food coloring can be used to tint each cup of frosting.

Chocolate Chocolate Chip Cookies

JoAnn Wilhoit Livingston
submitted by Sally McAlear

Ozark County native JoAnn Wilhoit Livingston served these delicious chocolate-chocolate chip cookies to my husband, John, and me when we were at her home in Springfield earlier this year to take photos for an Ozark County Times story about her brother. ("Howard Wilhoit – Gone too soon: Remembering the musical and Christian legacy of a beloved brother," June 23). They have become a favorite of ours. (I did add a couple of little tips to JoAnn's recipe.)

1/2 cup oil
2 eggs (beaten)
1 15.25 oz. box chocolate cake mix (devil's food or dark chocolate)
+ 6 Tbsp all-purpose flour (optional)
3/4 cup miniature semi-sweet chocolate chips

Preheat oven to 350°F (325°F for non-stick cookie sheets).
Prepare baking sheets by spraying lightly with baking spray.

Mix oil and eggs together in large mixing bowl. Stir in cake mix (+ 6 Tbsp. all-purpose flour, optional) – and stir by hand until mixed. Stir in miniature chocolate chips.

Drop batter (using a tablespoon-sized cookie scoop) onto cookie sheet.

Bake at 350°F (or 325°F for non-stick cookie sheets) for about 10-12 min.

Cool and store in an air-tight container**



JoAnn Wilhoit Livingston



***TIP #1:** Several years ago, cake mix companies reduced the size of their mixes from 18.25 oz. to 15.25 ounces! So...to adjust for that, you can stir in 6 tablespoonsful of all-purpose flour to the cake mix.

****TIP#2:** If you place a slice of fresh bread in your air-tight container, your cookies will stay soft! This works for all types of homemade cookies.

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COOKIES

Coffee Cake Cookies

Norene Prososki.

For the cookie dough:

- 2 sticks (1 cup) unsalted butter
- 2 3/4 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 3/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 cup sugar
- 3/4 cup brown sugar
- 1 large egg
- 1 large egg yolk (reserve the white)
- 1 tablespoon vanilla extract
- 1 12-oz. package chocolate chips

For the streusel coating:

- 4 tablespoons butter
- 1/2 cup flour
- 1/2 cup brown sugar
- 1/2 cup sugar
- 2 teaspoons cinnamon
- 1/4 teaspoon salt
- 2 egg whites

For the icing:

- Mix together until thick, but pourable:
- 1 cup powdered sugar
- 2 tablespoons milk

My husband Tim's very favorite dessert is coffee cake. The one our family makes is unique, with a layer of chocolate chips added along with the crumbly, buttery streusal topping. The recipe's been in his family since his grade school years, and it's what he always wants for any celebration. I bet I've made hundreds of them over the years, so when I recently came across a recipe on thekitchn.com's website for Coffee Cake Cookies, I snagged it, tweaked it a bit and came up with these cookies that are the mini version of Tim's coffee cake.



Preheat oven to 350°. Melt butter in large microwave-safe bowl. While butter is melting, stir together flour, cinnamon, salt, baking powder and baking soda in medium bowl.

Add sugar, brown sugar, egg, egg yolk and 1 tablespoon vanilla to the melted butter. Whisk until smooth. Add the flour mixture and chocolate chips to the butter/sugar mixture and stir just until mixed together. Don't over mix.

Make the streusel coating:

Melt butter. Add flour, sugar, brown sugar, cinnamon and salt. Mix until it resembles wet sand. Whisk the egg whites in separate bowl until frothy.

Scoop and shape the dough into balls about the size of a golf ball. Roll dough balls in egg whites then in the streusel coating, being sure cookie is completely and generously covered. Place balls on parchment-paper-lined cookie sheets about 2 inches apart. Mound any remaining streusel on top of cookies.

Bake for about 13 minutes, until top looks crackly. Cool on baking sheets for about 5 minutes, then transfer onto a wire rack to cool completely, about 30 minutes.

When cookies are completely cool, drizzle with icing and let sit for about 10 minutes until icing is set. Makes about 30 cookies.

Kayla's Famous Coconut Cookies

Marsha Jaramillo

- 1 1/4 cups organic coconut flour
- 1 teaspoon gluten free baking soda
- 1 teaspoon sea salt
- 1 stick organic butter
- 1 cup apple sauce, coconut sugar or date sugar, maple sugar (xylitol)
- 1/4 cup coconut sugar, date sugar or apple sauce
- 2 large organic eggs
- 1 teaspoon organic vanilla extract
- 3 cups organic unsweetened coconut flakes
- 2 cups unsweetened carob chips
- Unsweetened Organic Rice Milk added until mixture is cookie dough consistency

Preheat oven to 375°.

In a bowl, whisk together flour, baking soda and salt. In another bowl, with an electric mixer, cream butter and sweeteners until fluffy. Beat in eggs, 1 at a time, beating well after each addition then beat in flour mixture. Add enough rice milk to make a cookie dough batter. Beat in vanilla and stir in coconut and carob chips.

Drop dough by level tablespoons 2 inches apart, onto buttered baking sheet and bake cookies in middle of oven for 10 minutes, or until golden. Cool on baking sheet 1 minute and then transfer to racks to cool completely.

Cookies keep in airtight containers 5 days.

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Sweet Little Things

For Deb Smith Garcia and her husband, Lou, the covid-19 pandemic meant closing the door on one chapter of their lives – the Deb & Lou's Cafe they had operated on the west side of the Gainesville square for several years – and opening another. Today that other door welcomes devoted customers to Deb's Sweet Little Things Bakery on the east side of the square.

"We were home, more or less, shut down by the quarantine, and we decided not to reopen the cafe. Then one day I had to go to Jenner's office to take care of some stuff," Deb said recently referring to CPA Jennifer Douglas in the Thomas & Douglas Accountants office on the square. "There was a 'For Rent' sign in the building next door to Jenner's office. Little lightbulbs went off in my head."

The sign rekindled an idea that had been stirring in Deb's mind for years, even while they operated the restaurant. "I had always wanted to do a little bakery, even before we closed Deb & Lou's. I was going to rent another space and do a bakery, but then I realized it would have been too much, so it didn't happen," she said.

Deb went home and talked to Lou. "How about me opening a little bakery?" she asked him.

"You won't know until you try," he responded.

Rex Blisard rented the Garcias the building, and Deb and Lou went to work outfitting the tiny kitchen, which originally consisted of "a countertop, cabinets and sink," Deb said.

Deb's dad, Jonas Smith, played a big role in getting the bakery started. "He bought the stove for me, and he bought the refrigerator for my kitchen. My dad always supported me; he invested in me," she said, feeling grateful that her dad lived to see the bakery become a success before he died in August at age 89.

When Sweet Little Things opened on Aug. 4, 2020, next door to Thomas & Douglas Accountants, "it was just pastries and something for lunch – the first lunch was a chicken salad sandwich," Deb said.

One customer told Deb, "You have a food truck – without the truck!"

The business' menu expanded to include a greater variety of sandwiches, soups (including bread-bowl soups), salads and wraps for each day's featured lunch item. There's no fryer in the kitchen, so, in addition to soup, sandwich or wrap, the daily offering might be something like meatloaf, lasagna, pork carnitas tacos or cashew chicken.

In addition to traditional pastries (the maple pecan and strawberry cream cheese croissants are especially popular, she said), Deb also added traditional breakfast items – biscuits and gravy, sausage and eggs – and brought in two small cafe tables.

An enthusiastic clientele quickly made Sweet Little Things a regular part of their weekday routines. Lyndell Strong usually stops by for biscuits-and-gravy breakfast, just as she did at Deb & Lou's. "And sometimes the MoDOT guys come in for the MoDOT special," Deb said, referring to the Missouri Department of Transportation crews and their preference for a split biscuit topped with sausage, egg and cheese, smothered in gravy.

"Everyone seems to enjoy everything I cook," Deb said. "I love the little compliments we get sometimes. And I enjoy seeing everyone. I feel the community's support, and I appreciate it so much. "

She posts the daily lunch item and other offerings on the Sweet Little Things Facebook page every weekday morning, and she appreciates it when customers can call ahead to order – but of course that's not necessary. Store hours are generally 8 a.m. to 2 p.m., but she's glad to accommodate customers who arrive a little early (we're looking at you, MoDOT guys). It's not unusual for the baked goods and the lunch item to sell out before closing time, she said.



Deb Garcia

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CAKE

Pumpkin Upside Down Cake

Deb Garcia. Sweet Little Things Bakery

29 oz. can pumpkin puree (not pie filling)
1 teaspoon cinnamon
1 teaspoon pumpkin pie spice
1/2 teaspoon clove
1/4 teaspoon ginger
1 3/4 cups sugar
3 large eggs
12 oz. can evaporated milk
1 box yellow cake mix
1 cup chopped pecans or walnuts
1 cup butter melted

Prep time 10 minutes, cook time 1 hour, total time 1 hour 10 minutes. Serves 12.

In a large bowl, combine the pumpkin, spices, sugar, eggs and milk. Mix until well-blended.

Pour into a greased 9 x 13 baking dish.

Sprinkle the entire box of cake mix evenly over the batter.

Sprinkle the pecans evenly over the cake mix.

Pour the melted butter evenly over the cake mix and pecans.

Bake at 350° for 50-60 minutes or until the edges are lightly browned.

Allow to cool completely.

Cut and serve with whipped cream. Store in refrigerator.

This will still seem liquidy straight from the oven, but will set as it cools.



Mimi's Nutmeg Feather Cake

submitted by Cindy McFarland



My mother-in-law, Mary Jane McFarland, was a longtime resident of Howell County. This is her recipe. My husband, Jim, still requests this cake every year for his birthday.

Preheat oven to 350°. In a bowl, cream together:

1 stick butter

1 1/2 cups sugar

Set aside.

Beat 3 eggs. Add to creamed sugar and butter.

Add 1 cup buttermilk.

Add 1/2 teaspoon (or more) vanilla

In a separate bowl, mix:

2 cups flour

1/2 teaspoon salt

1 teaspoon baking powder

1 teaspoon baking soda

2 teaspoons (or more) of nutmeg

Mix dry ingredients with creamed mixture. Bake in one big, flat pan or in two layers for 25 to 30 minutes.

Topping:

Blend together

1 stick butter

3/4 cups brown sugar

3/8 cups cream

1 teaspoon vanilla

Blend and heat in skillet. Pour over cake. Dot with pecans or 1 cup coconut. Broil just until it bubbles.





Hello, my name is Derek Carlson. I was born right outside of Kansas City, but grew up in Willow Springs. Like a lot of small town boys I spent most my time playing sports, mainly basketball, running around with friends and fishing! I attended college at Central Missouri State University (now the University of

Central Missouri) and after earning my bachelor of science degree in communications/marketing, I began my career in the food and beverage industry as a distributor sales representative in Springfield.

But I missed living in the country. I missed the slower pace, and I missed being friends with my neighbors. So, after more than 20 years, I decided to move back to the part of the Ozarks I missed so much.

My success in the food and beverage industry came from one very important thing: "Taking Care of the Customer."

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The Cake Lady Retires

For 45 years, Sharon Fox has baked and decorated cakes – thousands of them – and last month, she decorated her last one. Well, at least the last one for a customer. There may be cakes for grandkids and other family members in the years ahead. But she's officially out of the cake-decorating business now, she says

Actually, it wasn't really anything she ever considered a business, even though, in "normal" years, she baked and decorated 200 to 300 cakes. A couple of years, she made 500. And that was in addition to her "regular" job at Dora working in the office at Luna Sawmill, owned by her father, the late Clifton Luna. And she was also raising three kids, now grown with kids of their own, "and we missed no ball games," she said.

She learned how to decorate cakes in 1976, during her senior year at Dora High School, when head cook Elfie Watkins taught an evening class that met six times. "You had to bring a little 8-inch round cake to each class," Sharon said.

Sharon took the class just for fun. She didn't really have the idea of ever going into business. "Mostly I just did cakes for family – little cakes, nothing big," she said. "Back then, a lot of the cakes were made in character-shaped pans. That's about all I did at first because I said I'd never do wedding cakes. Never."

Pam Trail baked and decorated the cake for Sharon's own wedding to Kelvin Fox in 1978 at Ball Church of Christ.

She continued working at the sawmill and made birthday and other special occasion cakes as her children were born. She gradually ventured into making cakes for people outside her family, and she was often asked to make wedding cakes. "I would always say, 'No. I'll never make wedding cakes,'" she said. "I didn't think I was good enough"

But then some friends' daughter got married, "and they begged me to do the cake. It was at the Ball [Church of Christ in Dora]. So I wouldn't have to take it far," she said.

Since then, there have been hundreds of wedding cakes – in addition to a zillion other special-occasional cakes she has baked and decorated. Most of her customers assumed she made the cakes from scratch. "I do not," she said. "I use cake mixes. I've always used Pillsbury. I do make my own icing from scratch." (See the recipe, below.)

The hardest thing about baking wedding cakes was delivering them – and she and Kelvin have delivered them as far away as Jefferson City, Cuba and St. Louis, sometimes with Sharon holding the cake on her lap all the way there. "If it's a two-hour drive, you plan for three. You have to drive slow, take the corners easy and don't mash on the brakes," she said. "My poor husband has been yelled at so many times."

The last few years, Sharon's friend Rita Cudworth has stepped in to help her deliver the cakes when needed.

For years, all of her cakes were baked in "a teeny wall oven" in the kitchen of the new house they built in 1989 after their first home burned in 1988. She could only bake one cake at a time, and "it was nothing to do eight to 10 cakes on a weekend," she said. Later they bought a used double oven that Kelvin installed in the basement. But the single, 30-year-old wall oven continues to be used a lot.

When the Foxes go to potluck suppers or other get-togethers, Sharon almost never takes a decorated cake. "My go-to thing is deviled eggs, and my husband hates them with a passion," she said. "Or I'll take a homemade one. (See Sharon's chocolate sheet cake recipe, page 47.)"

As Sharon brings her cake-decorating years to a close, she looks back with gratitude, thankful for the many new friends the cakes brought into her life through the years. "It's been such a pleasure getting to know everyone," she said, "even when a lot of people never really knew my name. But if you said 'The Cake Lady,' they knew it was me. I just want to say thank you to everyone for letting me be a little part of your celebrations and get-togethers through the years."



Sharon Fox

Buttercream Icing

2 sticks oleo (Parkay)
1 cup Crisco shortening
2 tsp. vanilla
1 2-pound bag powdered sugar
Water or milk if needed

Cream oleo, shortening and vanilla.
Gradually add in powdered sugar, beating well on medium speed for about 5 minutes. Add water or milk if needed.

CAKES

Edith's Oatmeal Cake

Edith Amyx, submitted by her daughter Susan Amyx Ault

Cut 1 stick soft butter into small pieces in a large bowl.

Add 1 1/2 cup boiling water and 1 cup quick oats. Let stand 20 minutes.

Add 1 cup brown sugar, 1 cup white sugar and 2 unbeaten eggs, and mix well.

Sift together: 1 1/2 cup flour, 1 teaspoon each of soda, nutmeg and cinnamon, 1/4 teaspoon salt. Add to mixture and beat well.

Add 1 teaspoon vanilla, 1 cup raisins and 1 cup black walnuts (I would use pecans).

Mix well and pour into greased and floured 9 x 13 pan.

Bake 30 minutes at 350 degrees.

Frosting: 1 cup brown sugar

1 cup coconut

1 egg

1/4 cup melted butter

3 tablespoons cream or canned milk.

Mix together and pour on cake as soon as it comes from the oven.

Return the cake to the oven and brown for 10-12 minutes.

The late Edith Amyx, who opened the Rockbridge Rainbow Trout Ranch Resort in the 1950s with her husband, the late Lile Amyx, served popular recipes, including the oatmeal cake recipe shared here, in the resort's restaurant. She also worked as Rockbridge postmaster from 1954 to 1985; Edith is pictured here at the Rockbridge post office window in the resort's store and restaurant.

My mother, Edith Amyx, made this cake for guests beginning in the early years when she and my dad opened Rockbridge (now Rockbridge Rainbow Trout Ranch Resort) in the 1950s. One guest in particular really enjoyed this cake and wanted it every time she came to Rockbridge. When the Rockbridge store and restaurant burned in 1986, all of Mother's cookbooks were lost in the fire. But Mother remembered that she had given the recipe to another guest, and she got ahold of that guest and got the recipe back so the cake could continue to be served when the store and restaurant reopened.

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CAKES

Doey Goey Butter Cake

Christina Jones

Bottom layer:

- 2 cups flour (cake flour)
- 1 1/2 cups sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 egg
- 1/2 cup melted butter
- 2 tablespoons milk
- 1 teaspoon vanilla

Topping:

- 8 oz. cream cheese, softened
- 2 large eggs
- 1 teaspoon vanilla
- 1/2 cup butter, melted
- 2 cups powdered sugar

Preheat oven to 350°. Spray or line a 9x13 pan with parchment paper.

Sift together flour, sugar, baking powder and salt in a large mixing bowl. Mix until well blended.

Add egg, melted butter, milk and vanilla. Mix completely.

Press dough evenly into pan.

For the top layer: Beat cream cheese until smooth. Add eggs, vanilla and melted butter. Mix until combined. Add powdered sugar until smooth (may not need a full 2 cups).

Pour on to the top of the bottom layer. Spread evenly, then bake 35-40 minutes.

When cool, sprinkle with powdered sugar.



Christina Jones, pictured with daughter Timber at a farmers market stand in Gainesville this summer, sells homemade fried pies, muffins, pies, cakes and other goodies through her business Christina's Country Creations.

Sopapilla Cheesecake Pie

Christina Jones

- 2 (8-oz.) packages cream cheese
- 1 3/4 cup white sugar
- 1 teaspoon vanilla
- 2 (8-oz.) cans refrigerated crescent rolls
- 1 teaspoon ground cinnamon
- 1/2 cup butter
- 1/4 cup honey

Preheat oven to 350°.

Prepare 9 x 13 baking dish with cooking spray.

Beat the cream cheese with 1 cup of sugar and the vanilla in a bowl until smooth.

Unroll the cans of crescent roll dough and use a rolling pin to shape each piece into the bottom of the 9x13 baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough.

Stir together 3/4 cup of sugar, cinnamon and butter. Dot the mixture over the cheesecake. Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey.

Cool completely in the pan before cutting into 12 squares.

Can serve warm with ice cream.

Chocolate Sheet Cake

Sharon Fox

- 2 cups plain flour
- 2 cups sugar
- 1 teaspoon soda
- 1/2 teaspoon salt.
- 2 sticks oleo (Parkay)
- 3 tablespoons cocoa
- 1 cup water
- 1/2 cup buttermilk
- 2 eggs, beaten
- 1 teaspoon vanilla

Sift into bowl the flour, sugar, soda and salt.

Heat oleo, cocoa and water. Bring to rapid boil and pour over the dry ingredients. Add buttermilk, eggs and vanilla.

Bake in large sheet pan that is greased. Bake at 350° for 15-20 minutes.

Icing:

- 1 stick oleo
- 1 1-lb. box powdered sugar
- 3 tablespoons cocoa
- 1 teaspoon vanilla
- 6 tablespoons buttermilk
- 1 cup nuts

Melt 1 stick oleo. Add 3 tablespoons cocoa and 6 tablespoons buttermilk. Bring to boil. Add 1 1-lb. box powdered sugar and 1 teaspoon vanilla. Add nuts if desired. Spread on cake while hot.



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CAKES

Fresh Apple Cake

Grace Cropper. submitted by her sister-in-law Marty Uhlmann

Ingredients

1 cup salad oil
2 cups sugar
3 eggs
1 1/2 cups flour
1 teaspoon salt
1 teaspoon soda
2 teaspoons baking powder
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon

1 teaspoon vanilla
3 cups raw chopped apples
1 cup walnuts

Bake in 9x13 pan at 350° for 40-45 minutes.



Grace Cropper

Maraschino Cherry-Nut Cake

Martha Butterfield. Wasola

Ingredients

3 cups flour
2 1/2 teaspoon baking powder
1 teaspoon salt
1/3 cup of butter, room temperature
1/3 cup of shortening
1 1/2 cup sugar
1/4 cup cherry juice
3/4 cup milk

1/2 cup chopped nuts
16 maraschino cherries cut into eighths
5 egg whites, stiffly beaten

Pour into two 9-inch greased-and-floured pans. Cool for 5 minutes.

Cranberry Christmas Cake

Grace H. Miller. submitted by her granddaughter. Debi Agee

Ingredients

3 eggs
2 cups sugar
3/4 cup butter, softened
1 teaspoon vanilla
2 cups flour
12 oz. fresh cranberries

Grandma Grace's cranberry cake was our family's most favorite, no matter what age the family member. Grandma Grace delighted in cooking and serving her family's favorites. This cake is super-moist.

Preheat oven to 350 degrees. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 5-7 minutes. The mixture should almost double in size. The eggs work as your leavening agent in this recipe, so do not skip this step. This mixture should form a ribbon when you lift the beaters out of the bowl. Add the butter and vanilla; mix two more minutes. Stir in the flour until just combined. Add the cranberries and stir to mix throughout. Spread in a buttered 9 X 13 pan. Bake for 40-50 minutes, or until very lightly browned and a toothpick inserted near the center of the cake comes out clean. (I baked mine for 43 minutes.) Let cool completely before cutting into small slices. I cut mine into fairly small pieces, about 1"x2" so they could be easily eaten at a party



Grace H. Miller

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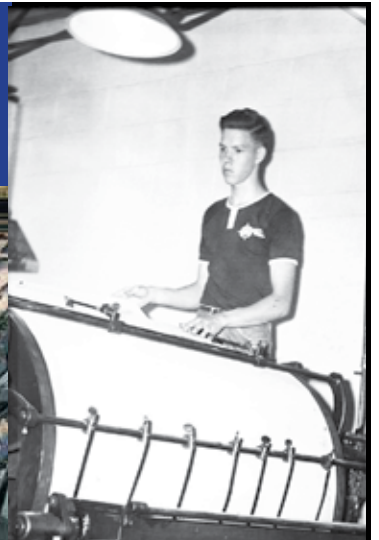
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PIES & COBBLERS

Rhubarb Cream Pie

Mary Lou Scoggins. submitted by her sister. Marty Uhlmann

2 cups rhubarb, diced
2 tablespoons oleo
2 cups sugar
Cook until tender, then add
1/4 cup sugar
2 tablespoons cornstarch
2 tablespoons flour
Dash of nutmeg
1/4 cup half and half

Beat 3 egg yolks. Stir into hot rhubarb and cook as any cream filling.

Pat into a baked crust. Top with meringue made from 3 egg whites and 1/3 cup sugar.

Put in 350° oven until light brown.



Mary Lou Cropper Scoggins, right, is shown with her twin sister, Virginia Cropper Kutter

Never Fail Pie Crust

Marty Uhlmann

4 cups flour
1 1/2 teaspoon salt
1 1/3 cups Crisco
1 egg
2 teaspoons sugar
1 tablespoon vinegar with enough water to make 1/2 cup

Mix flour, salt and Crisco with pastry blender until well blended.

Beat egg, sugar and vinegar mixture. Mix with flour mixture with fork and shape into a ball. Makes five crusts.

Pecan Pie with a kick

Karen Dugger. Gainesville

For a 9-inch pie
3 eggs
2/3 cup sugar
1/2 teaspoon salt
1/3 cup butter or margarine, melted
1 cup dark or light corn syrup
1/4 cup Jack Daniels whiskey
1 cup pecan halves or pieces

Beat eggs, sugar, salt, butter, syrup and Jack Daniels until blended. Stir in nuts. Pour into a 9-inch pie crust. Bake 50 to 55 minutes or until filling is set.

Granny Louise's Raisin Pie

Michele and Briana Strain

2 cups raisins (cover with water)
1/2 cup sugar
2 tablespoons flour
2 eggs, beaten

Mix sugar and flour in raisin mixture to make a thickening and add eggs. Cook until raisins are plump and tender and mixture is thickened.

Take off heat, put in a little butter (1 tablespoon) and a little vanilla (1 teaspoon.) Stir and let set for about 5 minutes then pour into a baked pie shell.

PIES & COBBLERS

Blackberry Cobbler

Jessi Dreckman

1 cup all-purpose flour
1 1/2 cups white sugar, divided
1 teaspoon baking powder
1/2 teaspoon salt
6 tablespoons cold butter
1/4 cup boiling water
2 tablespoons cornstarch
1 tablespoon lemon juice
4 cups blackberries, rinsed and drained

Preheat oven to 400°. Line a baking sheet with aluminum foil.

In a large bowl, mix the flour, 1/2 cup sugar, baking powder and salt. Cut in butter until the mixture resembles coarse crumbs. Stir in 1/4 cup boiling water just until mixture is evenly moist.

In a separate bowl, dissolve the cornstarch in cold water. Mix in remaining 1 cup sugar, lemon juice and blackberries. Transfer to a cast iron skillet and bring to a boil, stirring frequently. Drop dough into the skillet by spoonfuls. Place skillet on the foil-lined baking sheet. Bake 25 minutes in the preheated oven, until dough is golden brown.

I love to make this cobbler in the summer when the wild berries are ripe for picking.



Keto Strawberry Cream Cheese Cobbler

Regina Mozingo

1/2 cup almond flour
1/2 cup butter, unsalted softened
1/2 cup erythritol low-carb sweetener
2 eggs medium
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1/4 teaspoon salt
4 oz. cream cheese cut into small pieces
8 strawberries cut into halves

Preheat the oven to 380°.

In a bowl, mix the butter and erythritol together until smooth.

Beat in the eggs and vanilla extract.

Add the almond flour, salt and baking powder until you have a smooth batter.

Pour the batter into a baking dish.

Place the strawberries on top of the batter.

Scatter the cream cheese pieces over the top.

Cover the baking dish with foil and bake for 45-50 minutes until firm and golden. Remove the foil after 25 minutes of baking. The crust rises up and around the fruit, but fruit may peek out of top.

Cream Pies

Michele and Brianna Strain

1/3 cup all-purpose flour
2/3 cup sugar
1/4 teaspoon salt
2 cups milk, scalded
3 egg yolks, slightly beaten
2 tablespoons margarine
1/2 teaspoon vanilla

Meringue: 3 egg whites, stiffly beaten with 5-6 tablespoons sugar

Mix flour, 2/3 cups sugar and salt. Gradually add milk. Cook over moderate heat, stirring constantly until mixture thickens and bubbles. Cook for 2 minutes; remove from heat. Add small amount to egg yolks, and stir to temper eggs, then add to mixture and cook 1-2 minutes, stirring constantly. Remove from heat, add margarine and vanilla. Cool slightly. Pour into a cooked pie crust and cover with meringue. Bake at 400° until slightly golden.

For coconut pie: Add 1 cup coconut to filling. Sprinkle coconut on top of meringue, then bake.

For chocolate pie: Increase sugar to 1 cup. Melt 6 tablespoons cocoa in scalded milk.

PIES & COBBLERS

Old-Fashioned Lemon Pie

Vicki Dancy Leonard, Linn County, Kansas

My years of growing up in Ozark County hold many special memories that are dear to me. Our home was at Ocie, just west of Theodosia, where we had a small "country cookin'" cafe called Cedar Hill. I loved to help Mom in the kitchen and learned many valuable lessons when it came to frying chicken, baking biscuits and making pies. The memory I share here comes to mind each time I bake a lemon meringue pie.

*My mom, Iva "Jane" Dancy, made great pies from scratch, but when it came to lemon pies, she had a favorite pie filling mix that she used. This was in the late 1950s and early 60s, and if I remember correctly, it may have been My*T*Fine brand. It had small balls that were filled with a delicious lemon oil flavoring that melted as you added water, heated and stirred the mix.*

Since it involved constant stirring to keep it from sticking to the pan, Mother often let me stand on a wooden soda-pop crate and use the whisk. I particularly enjoyed helping with it because I would get a spoon and dip the little lemon balls out and eat them (while Mother wasn't looking, of course) and then continue whisking away at it. It never occurred to me that I was doing anything to diminish the flavor until Mom got frustrated and decided to try a different pie filling since that one seemed to have lost its wonderful tart lemon flavoring. That's when I finally had to confess that it wasn't the pie filling mixture but that I had been eating all of those zesty little lemon balls. I will always remember the look on her face as she said, "Oh, honey! I had no idea you were doing that! No wonder my pies tasted so bland!" She went back to using the same filling, but I was always assigned another job, never again to stir the lemon pie filling. It wasn't funny at the time but was in later years. Mother taught us a lot when it came to country cooking, but the greatest lesson of all was patience, along with an unconditional love that was always present, even when we disappointed her. Below, I'm sharing my favorite made-from-scratch lemon pie recipe with all of you Ozark County friends. I won't tell you it's quick and easy, but it's worth the time, effort and love you put into each and every bite.

1 (9-inch) pie crust, baked

1 cup white sugar
5 tablespoons of cornstarch
1/4 teaspoon salt
2 cups water
3 egg yolks
2 tablespoons butter
5 tablespoons real lemon juice
2 teaspoons lemon zest

Meringue ingredients:

3 egg whites
6 tablespoons white sugar
1/4 teaspoon cream of tartar

Preheat oven to 350°.

To make lemon filling:

In a double broiler (or pan over low heat), combine cornstarch, sugar and salt. Stir in water, mixing well. Cook until mixture is thickened, stirring frequently. Remove from heat.

Place egg yolks in a medium bowl and beat well. Slowly pour 1/2 cup of cornstarch mixture into egg yolks, whisking constantly.

Pour egg yolk mixture back into cornstarch mixture, continuing to whisk constantly. Return to heat and continue to cook the mixture two minutes longer, stirring constantly. Mixture will be thick. Remove from heat.

Stir in the butter, lemon juice and lemon zest into the thickened mixture. Pour filling into pie shell.

To make the meringue

In a large metal or glass mixing bowl, beat egg whites until foamy. Add cream of tartar and the 6 tablespoons sugar a little at a time, continuing to beat until all sugar is incorporated and whites are stiff. Spread meringue onto pie filling, making sure to completely cover lemon filling to seal to the edges of the crust.

Bake in a preheated oven for 12 to 15 minutes or just until the meringue is golden brown. Let cool to room temperature before chilling in the refrigerator.



Above: For several years, Iva "Jane" Ireland Dancy operated the Cedar Hill Café in Ocie. The recipe below was shared by Vicki Dancy Leonard, right, the youngest of Jane and Neal Dancy's nine children. Iva Jane Dancy died in 2013 at age 100.



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PIES & COBBLERS

Mom's Pecan Pie

Bess Cropper, submitted by her daughter, Marty Uhlmann

- 1 unbaked pie shell
- 1 cup white syrup
- 1/2 cup sugar
- 3 eggs
- 1 tablespoon vanilla
- Dash salt
- 1/4 stick melted oleo
- 1 cup chopped pecans

Mom would get pecans in the shell in her country store to use in this pie.

Bake in 350° oven for 35-40 minutes.



Bess Cropper

Apple Pizza

Gloria Kuhn, area agent

From the Sept. 5, 1963
Ozark County Times

- 1 recipe pastry for 2-crust pie
- 7 cups unpared apples in 1/4" slices
- 1 1/2 tablespoons lemon juice
- 3/4 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 3/4 cup sifted flour
- 1/2 cup sugar
- 1/2 cup butter
- 1 1/2 cups shredded sharp cheddar cheese

This is a variation of apple pie. I think you will like it

Roll out and place pastry on a 16" circle to fit a pizza pan or use a 16" circle of heavy duty aluminum foil placed on a cookie sheet. Flute edges of pastry. Arrange apple slices, which have been mixed with lemon juice, in a circular fashion. Mix together 1/2 cup sugar, cinnamon and nutmeg and sprinkle over apples. Cut butter into flour and 1/2 cup sugar until crumbly. Place over apples.

Bake in 450° oven for 25 minutes. Remove pizza from oven and sprinkle with cheese.

Peggy's Blackberry Cobbler

Submitted by Diana Premer

- 1/2 gallon blackberries
- 3 cups of blackberry juice
- 1/2 cup of water
- 1 Tablespoon vanilla
- 1 teaspoon cinnamon
- 1 1/2 cups of sugar
- 2 Tablespoons butter
- 3 1/2 Tablespoons of cornstarch
- pinch of salt
- 2 pie crusts

My mom, Peggy Robbins, was known for her delicious blackberry cobbler. Her family, church family and friends expected her unique cobbler when they all got together. The cobbler was a team effort. Daddy (Bob Robbins) would pick the wild berries alongside the dirt road until he grew his own patch up the hill behind the house. Of course, Mom was always afraid he would get on a copperhead while picking the berries. There was no secret ingredient in the cobbler except it had NO SEEDS in it. You see, Daddy loved blackberry cobbler but he could not eat it because the tiny seeds got under his dentures. So Mom started cooking the berries down and smashing out the juice and running them through a strainer to get those tiny seeds out. She then used the juice to make her cobblers so Daddy could enjoy them with a big scoop of vanilla ice cream. Here's her recipe. Hope you enjoy it!

Cook down the blackberries. Smash the berries as they simmer. Using a larger strainer or cheesecloth, pour the juice off and squeeze out all the juice from the leftover pulp.

Place the first crust in the pie plate or 9x9 glass pan. Bake at 350° until slightly brown (8-10 minutes). Let cool. Dissolve the cornstarch in some cool juice. Add all ingredients in a pan and cook slowly until thick and bubbly. Let the filling cool down. Pour the filling into the baked crust and place the second pie crust on top of the filling. Sprinkle it with sugar. Bake at 350° for 35 minutes or until the top crust has browned. Let the cobbler cool completely and serve with vanilla ice cream.



Peggy and Bob Robbins



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DESSERT

Persimmon Pudding

Debbie Winrod, submitted by her son
Jonathan Winrod, Winrod Brothers Construction

1 cup honey
1/2 cup butter
2 cups flour
pinch soda
1 teaspoon baking soda
1 pint milk
2 eggs
1 cup persimmon pulp
1 teaspoon cinnamon
1/2 teaspoon ground cloves
pinch of salt

Bake at 300° about 1 hour.

Debbie Winrod still cooks in the 'old-time' way...on a wood cookstove. She lives with her husband, Jon, on Prince Wales Island, Alaska, where the only electricity available is the electricity the family generates themselves through hydroelectricity or recently installed solar panels. Despite that challenge, Debbie has excelled at keeping her family well fed with delicious food, says her son Jonathan. One of the family's favorites is her berry braids (in the photo at right) made with the native wild berries of Alaska, usually red huckleberries and blueberries. It's also the most requested bread while her children are visiting. "Everyone loves, loves, loves her cooking," said Jonathan. "She likes doing stuff to make her kids happy."



Cannoli Cheeseball

Debi Agee

1 8-ounce brick cream cheese, softened
1/2 cup ricotta cheese
1/2 cup powdered sugar
1 teaspoon cinnamon
2 1/2 cups mini chocolate chips, divided
Graham crackers for serving

In a bowl, mix together cream cheese, ricotta, powdered sugar, cinnamon and 1 cup of mini chocolate chips.

Form the cheese mixture into a ball and wrap in plastic wrap to chill for 1 hour.

Once cheese ball is set, remove from the fridge and roll in the remaining 1 1/2 cups chocolate chips. Plate with graham crackers.

Pecan Bars

Michele and Brianna Strain

Bottom Layer:

1 3/4 cups all-purpose flour
1/2 cup sugar
3/4 cup cold butter

Top layer:

2/3 cup packed brown sugar
1/3 cup plus 1 tablespoon flour
4 eggs
1 tablespoon vanilla
1/2 teaspoon salt
1 1/2 cup dark Karo syrup
2 cups chopped pecans

Bottom Layer:

Mix butter with flour and sugar until combined and press into a 9 x 13 pan. Bake at 350° for 20 minutes.

Top layer:

Mix flour and brown sugar; whisk in eggs, vanilla, salt, and syrup. Let stand for about 15 minutes. Stir occasionally. Mix in pecans, pour over hot partially baked crust.

Return to oven for 40-50 min. Cool to room temperature. Cut in squares and enjoy.

DESSERT

June's Strawberry Dessert

Paula Rose, Gainesville

3/4 cup butter
20 crushed graham crackers (4-piece planks)
8 oz. cream cheese
1 cup powdered sugar
9 oz. Cool Whip
2 packages strawberry Jell-o
2 cups boiling water
2 (10 oz.) frozen strawberries

At Gainesville Elementary School, the faculty and staff always had a potluck around the holidays. One year, back when we were in the old school building downtown, everyone brought their recipes, and somebody made copies and then printed a make-shift "cookbook" out of them. I've made so many great things from those recipes through the years! This strawberry dessert recipe is from my fellow former teacher, the late June Hicks. It is my most requested recipe. (See also June Hicks' recipe for "Dirt dessert," below.)

Stir butter into crackers in pan and bake at 350° for 8 minutes.
Mix cream cheese, Cool Whip and powdered sugar. Spread over cooled crust.
Combine Jell-o, water and frozen strawberries. Cool Jell-o slightly. Pour over cream cheese mixture. Put in refrigerator.

June Hicks' Dirt Dessert

Paula Rose, Gainesville

1 large package Oreo cookies, crushed very fine, white filling included. This will resemble potting soil.

Part 1
8 oz. cream cheese
1/2 stick oleo
1 cup powdered sugar
Cream well

Part 2
2 packages French vanilla or vanilla instant pudding (small package)
3 1/2 cups milk
12 oz. Cool Whip
Mix together until smooth.

Combine parts 1 and 2. Mix together well.

Starting with cookie crumbs, alternate cookie crumbs and filling mixture, ending with crumbs. This will look like a pot of dirt.



The late June Hicks was featured on the cover of the 2019 edition of Ozark County Cookin'. She was pictured during a visit to the Pioneer Woman kitchen in Osage County, Oklahoma.

Shudderuppers

Joyce Acklin, Gainesville

1 package (14-oz.) individually wrapped caramels, unwrapped
1 package (10.5-oz.) large marshmallows

Build a fire and let the wood burn down to coals. This takes about an hour. Thread a marshmallow onto a stick then thread a caramel candy onto the stick or fork in front of the marshmallow. Roast over the coals from the fire until the marshmallow is the desired doneness but not on fire. Pull the marshmallow up over the caramel so that it is inside. Let cool and enjoy!



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