

# Recipes from Union County Kitchens



## Momma's Pound Cake

*Submitted by Janice Boling*

8 medium eggs  
 2 - 2/3 cups sugar  
 1/2 pound butter (2 sticks)  
 1 cup Crisco (or 2 more sticks of butter)  
 3 1/2 cups plain flour, sifted  
 1/2 cup cream or canned evaporated milk (add a splash more if the batter is too thick - depends on size of eggs)  
 1 tablespoon vanilla  
 Grated rind of one lemon  
 Preheat oven to 325 degrees.  
 Grease and flour a large Bundt pan.  
 Separate eggs and beat whites with 6 tablespoons of the sugar added gradually. Put eggs whites in refrigerator.  
 Cream the butter, Crisco (if used), and sugar until fluffy. Add egg yolks one at a time and blend on medium speed. Add flour and cream alternately; add vanilla, then quickly fold in egg whites. Spoon into pan and bake 1 hour or until tester is clean. Remove from pan in 3-5 minutes.  
 May substitute almond extract for lemon rind if desired.  
 When Granny's Pound Cake comes out perfect, it is well worth the effort! It is the best pound cake you will ever eat.

## Oyster Dressing

*Jimmie Floyd's submitted by Tammy Smit*

6 cups freshly baked cornbread crumbs  
 2 eggs, slightly beaten  
 1/2 cup diced celery  
 1 large onion, chopped  
 3 cups chicken or turkey broth  
 2 teaspoons poultry seasoning  
 1 can condensed cream of chicken soup  
 2 8 oz cans oysters, undrained, coarsely chopped  
 Mix. Add a little more broth if it looks too dry.  
 Spray a pan with cooking spray, bake dressing at 400 until brown. Don't want it soppy, just good and moist. Pour a bit more broth over the dressing as it bakes if it looks too dry.

## Italian Bow Tie Bake

*Submitted by Katy Jones*

8 oz uncooked bow tie pasta  
 1 jar (16 oz) spaghetti sauce  
 1 envelope Italian salad dressing mix  
 2 cups shredded mozzarella cheese  
 Cook pasta and drain. In a bowl, combine the spaghetti sauce and salad dressing mix; add pasta and toss to coat. Transfer to a greased shallow 2 qt baking dish. Sprinkle with cheese. Bake, uncovered, at 400 degrees for 15-20 minutes or until heated through. Makes 4 servings.

## Creamy Layered Fruit Sensation

*Submitted by Peggy Deyton*

3 Tbsp. orange juice  
 1/4 tsp. almond extract  
 1 pkg. (10 oz.) prepared angel food cake, cut into 2-in cubes  
 2 pkg. (1 oz. each) JELL-O vanilla flavor fat free sugar free instant pudding  
 2-1/2 cups cold fat-free milk  
 1-1/2 cups thawed Cool Whip Sugar free whipped topping, divided  
 2 pkg. (12 oz) each frozen unsweetened mixed berries (raspberries, blueberries, sliced strawberries), thawed, well drained  
 Mix juice and extract. Drizzle over cake cubes in large bowl; toss to coat. Beat pudding mixes and milk in medium bowl with whisk 2 min. Stir in 1 cup Cool Whip. Reserve a few berries for garnish. Place half the cake cubes in 2 qt. glass bowl; top with layers of half each of the remaining berries and pudding mixture. Repeat layers. Refrigerate 2 hours. Top with remaining Cool Whip and reserved berries just before serving.

## Lemon Pound Cake

*Submitted by Jennifer Queen*

Cake  
 1 box Lemon Supreme Cake Mix  
 1 package Lemon Jello  
 3/4 cup Weason oil  
 1 cup milk  
 4 large (or 5 small) eggs  
 Icing  
 1/2 cup lemon juice  
 2 cups powered sugar  
 Mix all ingredients thoroughly, adding the eggs last, one at a time. Pour into a greased and floured pan. Bake one hour at 350 degrees. Immediately upon removing from oven, while still hot and in pan, pour icing mixture over the top, sides and stem of pan. Let stand at least four hours.



## Grilled Corn, Avocado & Tomato Salad

*Submitted by Paula Padgett*

1 pint grape tomatoes  
 1 ripe avocado  
 2 ears of fresh sweet corn  
 2 tbsp fresh cilantro, chopped  
**Honey Lime Dressing**  
 Juice of 1 lime  
 3 tbsp vegetable oil  
 1 tsp honey  
 Sea salt and fresh cracked pepper, to taste  
 1 clove garlic, minced  
 Dash of cayenne pepper  
 Remove husks from corn and grill over medium heat for 10 minutes. The corn should have some brown spots and be tender but not mushy. Cut the corn off the cob then scrape the cob with the back of your knife to get the juices. Set aside and let cool. Slice the tomatoes in half. Dice the avocado and chop the cilantro.  
 Add all the dressing ingredients in a small bowl and whisk to combine. Set aside.  
 Combine the sliced tomatoes, avocado, cilantro and grilled corn and honey lime dressing and mix gently so everything is evenly coated. Be careful not to mash the avocados. Let the salad sit for 10-15 minutes to let flavors mingle. Enjoy.

## Apple Sundaes

*Submitted by Tammy Smit*

Push a corer/slicer over a small, red apple. Remove the core and set the apple in a small bowl so the pieces fall open like flower petals. Add one round scoop vanilla ice cream in the middle of the apple. Drizzle with caramel sauce and sprinkle with a handful of chopped, salted peanuts.



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