

The Dortch Family Cookbook



We are who we are because they were who they were.



Table of Contents

Breakfast.....	4
Beef.....	15
Chicken.....	23
Pork.....	39
Fish.....	44
Italian.....	47
Mexican.....	53
Soups.....	63
Breads.....	71
Sides.....	80
Cakes.....	94
Cookies.....	120
Pies.....	134
Bars and Brownies.....	144
Desserts.....	156

Breakfast

Andan's Fabulous Apple Dumplings

Makes 16 Servings

The Dortch Family Cookbook
Breakfast

Kathy Oaks



3 Yellow Delicious apples, peeled, cored, and diced

2 (8-ounce) tubes Grand refrigerated biscuits

2 1/2 cups sugar, divided

1 cup butter, divided

12 dashes cinnamon

1 quart full cream

1 teaspoon mexican vanilla extract

Take each piece of biscuit dough and spread them out with your fingers until they are about a 3- to 4-inch circle.

Place 1/4 cup of apples onto flattened biscuit, add 1 level teaspoon of sugar, and a pat of butter, sprinkle with cinnamon. Bring edges together and pinch closed to form a ball. Turn upside and place in pan that has been sprayed with cooking spray (leave a little room between them to spread).

Melt 1 stick of butter with 1 cup of sugar. When butter is melted remove from heat and add whipping cream and 1/2 cup of sugar. Pour sauce over dumplings. Bake at 325°F for 40-45 minutes until lightly golden.

Biscuit and Sausage Gravy Casserole

The Dortch Family Cookbook

Breakfast

Kathy Oaks



2 (12-ounce) cans refrigerated biscuits
1 (16-ounce) package pork sausage
1/2 cup flour

3-4 cups milk
1 teaspoon salt
1 teaspoon pepper

Spray 9x13 pan with nonstick spray. Cut biscuits into quarters and layer half of the biscuits to cover the bottom of the pan. Bake at 350 for 10 minutes. Cook sausage in a large frying pan. Add flour and whisk in milk add salt and pepper and cook until thick like gravy. Add more milk if necessary. Pour gravy over cooked biscuits and top with the other half of the biscuits and bake again for 20 minutes.

Biscuits and Chocolate Gravy

Makes 8 Servings

The Dortch Family Cookbook
Breakfast

JoAnne Dortch



1 can refrigerated biscuit
1/4 cup butter
1/4 cup flour
1 1/2 cups sugar

2 tablespoons unsweetened cocoa
1 teaspoon mexican vanilla extract
2 cups milk

Bake biscuits as directed and butter when done. Melt butter in sauce pan then add flour and stir until all lumps are gone. Add milk slowly stirring continuously to avoid lumps. Add rest of ingredients and cook until thick like gravy. Dip biscuits in gravy. We love it.

Blender Whole Wheat Pancakes

Makes 5 Servings

The Dortch Family Cookbook
Breakfast



1 cup golden whole wheat
1 1/2 cups milk
1/2 cup vegetable oil
1 egg

3 teaspoon baking powder
2 tablespoons sugar
1 teaspoon salt

Blend 1 cup of milk with wheat for 2-3 minutes add rest of milk and blend for another 2-3 minutes. Add everything else and blend. Cook on a hot skillet until done.

Butter Syrup

Makes 5 Servings

The Dortch Family Cookbook
Breakfast

Kathy Oaks



1/2 cup butter
1/2 cup buttermilk
1 cup sugar

1 teaspoon baking soda
2 teaspoon vanilla extract

Put butter, sugar, and buttermilk in a sauce pan (not too small because it bubbles up quite high). Cook until butter is completely melted and boil for one minute. Add soda and vanilla and whisk.

Chocolate Pies

Makes 5 Servings

The Dortch Family Cookbook
Breakfast

Alice Arrabelle Brown invented this delicious family recipe that has been handed down for generations. Mom said that her grandma would pack them in her lunch and she loved it because she could eat some at home and then she could trade the one she brought to lunch for absolutely anything.



6 cups flour
3 tablespoons baking powder
1 tablespoon salt
1 cup vegetable shortening
1/2 cup sour cream
1 cup sprite

4 tablespoons butter
1 cup sugar
2 tablespoons unsweetened cocoa
2 teaspoon vanilla extract
1/4 cup evaporated milk
1/3 cup powdered sugar

Mix together first 3 ingredients and cut in shortening. Add sour cream and just enough sprite to make it a workable dough. Roll into a circle the size of a plate. Mix last 5 ingredients (not butter) and put in microwave for about 2-3 minutes (stir after every minute) until sugar is almost dissolved then spoon 2 T. into each piece of dough and top with a pat of butter. Fold in half and then fold the edges over again. Press the edges firmly to seal. Place 2 in each pie pan and put left over butter around the crust. With a sharp knife make a slit in the top of each and bake at 350 for 10 minutes or until they start to turn brown.



Crepes

Makes 5 Servings

The Dortch Family Cookbook
Breakfast

Kathy Oaks

1 1/2 cups flour
1 tablespoon sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
2 cups milk

2 tablespoons melted butter
1/2 teaspoon vanilla extract
2 eggs
1 apple peeled, cored, and chopped

Mix first 4 ingredients in a bowl. Stir in next 4 ingredients. Beat with hand beater until smooth. Fold in apples. Lightly butter 8" skillet. For each crepe, pour 1/4 cup of the batter into skillet. Immediately rotate skillet until thin film covers bottom. Cook until light brown, flip and cook on the other side.

Egg Nog French Toast with Egg Nog Syrup

Makes 5 Servings

The Dortch Family Cookbook
Breakfast

Kathy Oaks

5 eggs
3/4 cup eggnog
1 teaspoon vanilla extract
1 pinch salt
2 dashes cinnamon
10 slices bread

Syrup
1 cup butter
1/2 cup eggnog
1 cup sugar
1 teaspoon baking soda
2 teaspoon vanilla extract
2 dashes cinnamon

Beat first 5 ingredients together in a pie plate until thoroughly mixed. Dip Bread in egg mixture on both sides and fry on hot greased frying pan.

For syrup mix butter, eggnog, and sugar together in a large pot. Bring to a boil and boil for 1 minute. Remove from heat and whisk in vanilla and baking soda.

Favorite Waffles

Makes 8 Servings

The Dortch Family Cookbook
Breakfast

Kathy Oaks



2 cups sifted flour
4 teaspoon baking powder
1 teaspoon salt

2 cups milk
4 eggs, separated
1 cup melted butter, I use half butter half olive oil

Start heating waffle iron. Sift together flour, baking powder and salt. Combine milk and egg yolks. Beat egg whites until stiff. Add milk-egg yolk mixture to dry ingredients beat with electric mixer at high speed, or with rotary beater, just enough to moisten dry ingredients. Stir in slightly cooled butter. Fold in egg whites, leaving little fluffs of them showing in batter. Pour batter from pitcher onto center of lower grid until it spreads to about 1" from edges. Gently close lid at once do not open during baking. Bake until steaming stops or signal light shows waffle is done. Loosen waffle with fork and lift it from grid Place on warm plate. Reheat waffle iron before pouring on more batter.

German Pancakes

Makes 5 Servings

The Dortch Family Cookbook
Breakfast



1/4 cup butter
1 cup flour
1 cup milk
1/2 teaspoon salt

4 eggs
3 tablespoons powdered sugar
2 cups maple syrup

Heat oven to 425. Heat butter in 13x9 pan, in oven until hot and bubbly. Beat flour, milk, salt, and eggs until well blended. Pour over butter in the pan. Bake until sides of pancakes are puffed and deep golden brown, 20-25 minutes. Sprinkle with powdered sugar and serve with syrup or fresh fruit.

Maple Syrup

Makes 5 Servings

The Dortch Family Cookbook
Breakfast

Toni Holyoak

4 cups sugar
1/2 cup brown sugar
2 cups water

1 teaspoon vanilla extract
1 teaspoon maple syrup

Dissolve sugars in water and bring to a boil. Cover and boil gently for 10 minutes. Remove from heat and add last two ingredients.

Nutella Pancakes

Makes 4 Servings

The Dortch Family Cookbook
Breakfast



2 cups bisquick
1/2 cup sour cream

1 1/4 cups sprite
Nutella

Mix first three ingredients together to form a batter. Spoon Nutella into a zip lock bag and cut a hole in the corner. Pour a thin layer of batter onto a hot skillet. Squeeze Nutella all around the middle and top with a little bit of pancake batter. Cook on both sides until done.

Pumpkin Spice Waffles

The Dortch Family Cookbook
Breakfast

Kathy Oaks



1 1/2 cups flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
1 pinch salt

2 eggs
1/3 cup brown sugar
1 cup pumpkin
1 2/3 cups milk
5 tablespoons butter

Mix together first 5 ingredients. Separate eggs and add yolks to flour mixture. Beat yolks until peaks form. Add brown sugar, pumpkin, milk, and butter to the flour mixture and beat together until smooth. Fold in egg whites. Cook in a belgian waffle maker.

Tender Sour Cream Waffles

Makes 4 Servings

The Dortch Family Cookbook
Breakfast

1 1/2 cups flour
1/4 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt

3 eggs large, separated
3/4 cup sour cream
3/4 cup buttermilk
1 teaspoon vanilla extract
1/2 cup vegetable oil

Heat waffle iron. Stir together flour, sugar, baking powder, baking soda, and salt. Add egg yolks, sour cream, buttermilk, vanilla and blend well. Mix in oil. In a separate bowl, beat egg whites until peaks form when beaters are lifted. Gently fold beaten egg whites into creamed mixture until no white streaks remain. Spoon about 1 cup at a time onto preheated waffle iron and bake until done. Enjoy!

Beef

Beef Stew

Makes 7 Servings

The Dortch Family Cookbook
Beef

Kathy Oaks



1/2 cup flour
1/4 cup olive oil
2 pounds beef stew meat
1 bag baby carrots
5 potatoes peeled and quartered
1 chopped onion (optional)
1 tablespoon garlic

1 bag frozen corn
1 bag frozen green bean
2 teaspoon salt
1 teaspoon pepper
1/3 cup brown gravy mix
1 1/2 teaspoon basil
1 1/2 teaspoon rosemary

Throw olive oil, meat and flour in a large pot (that can also go into the oven) and brown meat. Add everything else and cover completely with water. Cover and bake on 350 til meat is tender (about 3-4 hours). If lid does not fit tight you may want to add a little water every hour or so.

Beef Stroganoff

Makes 5 Servings

The Dortch Family Cookbook
Beef



1 pound beef sirloin steak cubed
3/4 cup flour
1 teaspoon garlic salt
1 (10 3/4-ounce) can golden mushroom soup
2 tablespoons brown gravy mix

3 tablespoons vegetable oil
1 teaspoon salt
1 teaspoon black pepper
3 cups water

Roll meat in garlic salt and flour and fry in oil until brown. Stir in the rest of the ingredients (including the rest of the flour) put into a roasting pan and bake at 300 for 2 hours. Serve with noodles or mashed potatoes. You may also add sour cream when it's done baking.

Cheese Bake

Makes 6 Servings

The Dortch Family Cookbook
Beef

Sharon Friddle



Sauce:

1 pound browned ground beef drain juice
1 onion
1 can stewed tomatoes
small can tomato paste
spaghetti sauce mix
garlic powder
parmesan cheese

(8-ounce) package cream cheese
small cottage cheese
(8-ounce) can sour cream
green pepper
green onion Mix & add
1 cup mozzarella cheese or Monterey Jack or Cheddar

Cook noodles. Layer meat...noodles...cheese...meat...top with mozzarella and bake for 45 minutes @ 350 degrees.

Dinner in a pumpkin

The Dortch Family Cookbook
Beef

Jen Miller



1 sugar pumpkin
1 1/2 pounds ground beef
1 small onion, chopped
1 cup matchstick carrot
1 teaspoon salt
1 teaspoon pepper
1/2 cup mushrooms

1/4 cup brown sugar
2 tablespoons soy sauce
1 (10 1/2-ounce) can cream of chicken soup
1 cup peas
1/2 cup sour cream
1 1/2 cups white rice

Cut a hole in the top of the pumpkin and clean out. Brown ground beef with onion, carrots, and salt and pepper. When almost done add mushrooms. Add rest of ingredients when ground beef is done and mix until incorporated. Put mixture into pumpkin and place the top back on. Bake at 350 for 45-60 minutes.

Garlic Steak and Potato Foil Packs

Makes 4 Servings

Preparation: 10 mins , Cook Time: 20 mins

Yield: 4

The Dortch Family Cookbook
Beef

Kathy Oaks

2 2 1/2 pounds 2-2 1/2 top sirloin steak, trimmed of fat and cut into 2 1/2-inch pieces (see note)
1 pound baby yellow potatoes, quartered (or halved if they are already less than 1 inch in size, see note)
3 tablespoons olive oil
salt and pepper, to taste (i use about 1 teaspoon salt and 1/4 teaspoon black pepper)

1 tablespoon minced garlic
1 teaspoon onion powder
1 teaspoon dried oregano
1 teaspoon dried parsley
1 teaspoon dried thyme
fresh thyme or parsley for topping (optional)

In a large bowl combine steak, potatoes, olive oil, salt and pepper, garlic, and seasonings and toss to combine. Divide steak and potatoes between four 12x12 inch sheets of foil, then wrap the foil tightly around the contents to form your foil packs. Grill over high heat for about 10 minutes on each side or until steak and potatoes are cooked through OR bake at 425 degrees for about 20-25 minutes until cooked through to desired doneness (see note).

Roast

Makes 5 Servings

The Dortch Family Cookbook
Beef

JoAnne Dortch



4 pounds beef chuck pot roast

6 potatoes

8 carrots

2 (10 3/4-ounce) cans golden mushroom soup

1 package brown gravy mix

2 teaspoon garlic salt or fresh garlic and salt

1 teaspoon black pepper

Brown roast in frying pan with garlic salt and pepper, then put in roasting pan. Peel and cut up carrots. Cut potatoes into quarters. Place potatoes and carrots around roast. Combine soup and gravy mix and pour over the top. Cover tightly and bake at 300 for 4-5 hours.

Sloppy Jacksons

Makes 5 Servings

The Dortch Family Cookbook
Beef

Kathy Oaks



1 pound ground beef
1 small onion
1 tablespoon garlic
1/3 cup celery
1/3 cup green pepper

1/2 cup ketchup or more if needed
1 tablespoon worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
8 hamburger buns

Brown hamburger with onions, celery, garlic, and green pepper. When hamburger is done add the rest of the ingredients and simmer for about 5 minutes.

Soda Pop Beef

Makes 6 Servings

The Dortch Family Cookbook
Beef

2 pounds beef stew meat
2 (19-ounce) cans cream of mushroom soup

1 package onion soup mix
1 3/4 cans lemon-lime soda

Throw everything in your slowcooker, stir it up, and let it cook about 6 hours.

Won Tons

Makes 5 Servings

The Dortch Family Cookbook

Beef

Kathy Oaks

1 pound ground beef
1/3 cup shredded cabbage
1/3 cup shredded carrot
1/3 cup chopped onion
1 tablespoon ginger
1 tablespoon garlic
1 egg

salt
pepper
soy sauce
2 packages wonton wrappers
rice vinegar
soy sauce
1 dash sesame oil

Mix first 10 ingredients together. Place a small ball of meat mixture in the center of the wrapper and wet all edges. Fold over diagonally and bring all corners together like a diaper and pinch in the center. Deep fry in hot oil for about 5 minutes until meat is no longer pink.

Chicken

BBQ Chicken Pizza

Makes 5 Servings

The Dortch Family Cookbook
Chicken

2 chicken breasts
1/2 cup barbecue sauce
1 cup mozzarella cheese

1 loaf frozen white bread dough
1/4 cup onion chopped
1/4 cup green bell pepper chopped

Thaw bread dough. Boil chicken in a pot until no longer pink inside, cool, and cut into pieces. Roll out dough into a pizza shape and spread sauce onto it. Top with remaining ingredients (cheese last), and bake at 350 for about 10 minutes until crust is done.

Caprese Chicken

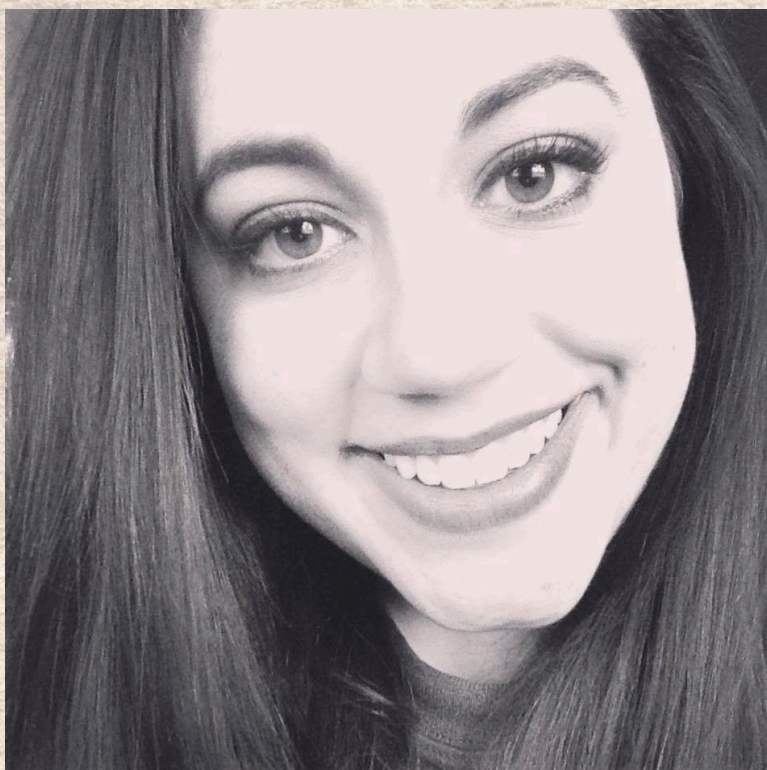
Makes 4 Servings

Preparation: 0:10

Yield: Serves: 4

The Dortch Family Cookbook
Chicken

Charlotte Dortch



1 tablespoon extra-virgin olive oil
1 pound . boneless skinless chicken breast
kosher salt
freshly ground black pepper
1/4 cup balsamic vinegar

2 cloves garlic, minced
1 pt. grape tomato, halved
2 tablespoons shredded fresh basil
4 slices mozzarella

In a large skillet over medium-high heat, heat oil.

Season chicken with salt and pepper and cook until golden and cooked through, 6 minutes per side. Transfer to a plate.

Add balsamic vinegar to skillet to deglaze, then add garlic and stir until fragrant, 1 minute. Add tomatoes and season with salt. Let simmer until soft, 5 to 7 minutes.

Stir in basil.

Return chicken to skillet and nestle in tomatoes. Top with mozzarella and cover with a lid to melt cheese.

Spoon tomatoes over chicken and serve.

Chicken Broccoli Divan

Makes 4 Servings

The Dortch Family Cookbook

Chicken

Susan Dortch



1 pound broccoli, cut into 2" flowerets, cooked and drained
1 1/2 cups cubed chicken or turkey
1 (14-ounce) can cream of broccoli soup or cream of

chicken soup
1/3 cup milk
2 tablespoons dry bread crumbs
1 tablespoon melted butter or margarine

Preheat oven to 450° F. In 10x6" baking dish arrange broccoli and chicken. In mixing bowl, combine soup and milk. Pour over broccoli and chicken. In bowl, combine bread crumbs and butter; sprinkle over top. Bake 15 minutes or until hot. If you like, sprinkle 1/2 cup shredded Cheddar cheese or 2 T. grated Parmesan cheese over soup mixture before topping with the crumb mixture. We add cheese and rice.

Chicken Dorito

Makes 8 Servings

The Dortch Family Cookbook
Chicken

JoAnne Dortch



3 chicken breasts cut into pieces
1 (10-ounce) bag doritos
2 (10 3/4-ounce) cans cream of chicken soup
1 (10 3/4-ounce) can cream of mushroom soup
1 cup picante sauce

1/2 cup milk
2 cups cheddar cheese
5 slices american cheese deluxe
1 tablespoon chili powder
1 tablespoon vegetable oil

Fry chicken with oil and about 2 T of picante sauce. In a bowl mix soups, milk, chili powder, the rest of the picante sauce, and chicken. Spray 11x13pan with pam and layer chips, sauce, and cheese twice. Cover with foil and bake at 350 for 35-40 min. I add corn and black beans to mine. Yum!

Chicken Enchilada Bake

The Dortch Family Cookbook
Chicken

Susan Dortch



5 ounces shredded chicken breasts, boil and shred ahead in 1/2 c. chicken broth
1 roma tomato
1 cup fat free low sodium chicken broth, half for chicken and half for sauce
1/4 cup low fat mozzarella cheese
2 tablespoons low fat cheddar cheese

1 teaspoon olive oil
1/4 teaspoon garlic powder
1/4 teaspoon red chili pepper
Sprinkle with ground cumin and oregano to taste
1 zucchini, cut long ways in thin strips like lasagna noodles
1/2 cup green onion

1. Prepare Enchilada Sauce: Chop tomato. In sauce pan on med/high heat add olive oil, stir in tomato and seasonings, heat for 2-3 minutes. Stir in 1/2 c. chicken broth. Bring to boil stirring often, turn heat to low for 5 minutes. Set aside.
2. In an 8x8 baking pan spray with Pam, take 1/2 zucchini and pull each strip thru enchilada sauce then lay flat on bottom of the pan. Next add 1/4 cup of sauce to chicken and mix it. Add chicken to the baking pan covering end to end. Sprinkle half cheese over chicken. Add another layer of zucchini pulled thru sauce and cover the top with the remaining cheese.
3. Bake at 350° for 35-40 minutes. Keep an eye on it. If the cheese starts to burn cover with foil. When done, top with green onions.

Chicken Fettuccine

Makes 5 Servings

The Dortch Family Cookbook
Chicken

4 tablespoons butter
4 tablespoons flour
1 teaspoon better than bouillon
3 cups fat free half and half
2 1/2 cups chicken cooked and cut into pieces, seasoned to taste

1 (10-ounce) bag fettuccine pasta
1 cup frozen green peas
1 cup parmesan cheese reserve 1/2 cup
salt
pepper

Cook Fettuccine noodles according to directions. When noodles are done add frozen peas and cook til thawed. In a small sauce pan melt butter. Add flour and stir until smooth. Add bouillon, half and half, and salt and pepper to taste. Boil until sauce has thickened. Grease a casserole dish and add noodles and chicken then mix together. Top

with sauce and cheese and lightly mix together. Top with reserved parmesan. Bake at 350 for 20 minutes covered and 10 minutes uncovered.

Chicken or Steak Fajitas

Makes 5 Servings

The Dortch Family Cookbook
Chicken

Kathy Oaks



3 tablespoons vegetable oil
2 tablespoons lime juice
1 clove garlic
1 1/2 teaspoon onion salt
1 1/2 teaspoon seasoned salt
1 1/2 teaspoon oregano
1 1/2 teaspoon cumin
1/2 teaspoon chili powder

1/2 teaspoon paprika
1/2 teaspoon dried red pepper
1/2 teaspoon black pepper
1 pound chicken or steak cut into strips
1/2 cup cilantro
1/2 cup onion
1/2 cup tomato
1/2 cup green bell pepper

Mix together first 11 ingredients (before meat). Add remaining ingredients and marinate for desired time. Heat in 10" skillet with 3-4 T oil, constantly stirring until meat is done, approximately 4-5 minutes. Add 1/2 cup thinly sliced green onions and serve on flour tortillas.

Chicken Pot Pie

Makes 5 Servings

The Dortch Family Cookbook
Chicken

Toni Holyoak



1/4 cup butter
1/3 cup flour
1/2 teaspoon black pepper
1/2 teaspoon dill weed
1/2 teaspoon thyme

3 cubes chicken bouillon
3 cups water
1 chicken breast, cooked and cubed
1 potato, cubed and cooked
1/2 bag mixed vegetables frozen

In a large pot melt butter and flour. Add broth, chicken, and vegetables cook until mixture is thick like a sauce. Pour into pie shell, cover with pie shell, cut slits in top of shell and bake at 350 for 25-30 minutes.

Chicken Roll-Ups

Makes 5 Servings

The Dortch Family Cookbook
Chicken

2 chicken breasts cooked and cubed
1 1/2 cups cheddar cheese
2 (10 3/4-ounce) cans cream of chicken soup
1 (12-ounce) can evaporated milk

1 cup dry Italian bread crumb
1/4 cup butter, melted
1 (12-ounce) tube refrigerated biscuit

Roll out each biscuit (about 5 inches). Place chicken and cheese on one side and roll up. Dip in butter and then roll in bread crumbs. Place in 9"x13" pan. Mix soup and milk in small sauce pan until hot and pour over roll-ups. Bake at 375 for 15-20 minutes.

Chicken Salad

Makes 5 Servings

The Dortch Family Cookbook
Chicken

JoAnne Dortch



5-6 chicken breasts, cooked and shredded
4 stalks celery
2-3 peeled and chopped apples
1-2 cup walnuts

1/2-1 cup mayonnaise
1 teaspoon sugar
salt and pepperto taste

Mix and serve

Chicken Soup

Makes 5 Servings

The Dortch Family Cookbook
Chicken

Kathy Oaks

2 chicken breasts
4 tablespoons chicken bouillon
2 cups chopped carrots
1 onion quartered
1 1/2 cups celery

1 (14-ounce) can cream of chicken soup
1 (8-ounce) package cream cheese
1 teaspoon salt
1 teaspoon dill weed

Cook chicken and discard foam. Add all vegetables and bouillon and cook until tender. Add soup and cream cheese and cook on low for about 20 more minutes.

Chicken Stuffing Casserole

Makes 5 Servings

The Dortch Family Cookbook
Chicken

Toni Holyoak



6-12 chicken breasts
2 packages Uncle Ben's wild rice original recipe
3 cans cream of chicken soup
1 1/2 cups mayonnaise
2 cans water chestnuts (optional)

1 large onion
3/4 pound mushrooms
1/2 cup green pepper
4 stalks celery
2 boxes prepared seasoned stuffing mix

Saute last 4 ingredients and mix with soup. Mix everything together and place in a buttered 9x13 dish. Top with 2 boxes of stove top stuffing. Bake at 350 30-40 minutes

Chinese Chicken Salad

Makes 5 Servings

The Dortch Family Cookbook
Chicken

1 head cabbage shredded
3 carrots shredded or sliced thin
4 tablespoons sesame seeds
4 tablespoons almonds
2 chicken breasts cooked and chopped

2 (8-ounce) packages ramen noodles chicken flavor
1/4 cup vegetable oil
4 tablespoons soy sauce
4 tablespoons sugar
2 tablespoons white vinegar

Chicken is best if it is marinated in a little bit of soy sauce and cooked on the grill. Brown almonds and sesame seeds in oven on 400 for about 5 minutes (keep an eye on them). Mix first 6 ingredients in a large bowl (break up ramen noodles). Heat the last 4 ingredients, including the seasoning packets from the ramen noodles {these are optional}, in a sauce pan until sugar is dissolved. Pour over the rest and mix together.

Dan's Favorite Fried Chicken

Makes 5 Servings

The Dortch Family Cookbook
Chicken

5 chicken breasts
2 cups bread crumbs italian style
3-4 cups corn flakes crushed
1 teaspoon salt (optional)

1/2 teaspoon black pepper (optional)
1 cup vegetable oil
1 egg
1 cup milk

Heat oil in frying pan on medium. Beat egg and milk together. In a separate bowl combine bread crumbs and crushed cornflakes (I crush mine with the bottom of a mason jar). Dip chicken in egg mixture on both sides and then dip in crumbs on both sides. Then do it again, dip in egg mixture on both sides and then dip in crumbs on both sides. When oil is hot cook until crispy on both sides then place on a cookie sheet and finish cooking in the oven on 350 until chicken is no longer pink. About 15-20 minutes.

Grilled Chicken Salad

Makes 5 Servings

The Dortch Family Cookbook
Chicken

2 bags european salad mix
1 head iceberg lettuce
1/2 cup raisens
1 pound bacon cooked and crumbled
6-8 chicken breasts grilled with hickory and garlic salt and pepper
2 cups shredded parmesan cheese

1 cup sliced almonds
1/2 cup minced red onion
1/2 cup red wine vinegar
1/2 cup olive oil
1 cup sugar
1 1/2 teaspoon salt
2 teaspoon dry mustard

Mix last 6 ingredients together well and refrigerate. Combine everything together in a large bowl just before serving.

Parmesan Chicken with Honey-Dijon Cream Sauce

Makes 5 Servings

The Dortch Family Cookbook

Chicken

Kathy Oaks

4 6 ounce chicken breasts
1 cup flour
3/4 cup bread crumbs
1/2 cup grated parmesan cheese
2 tablespoons dry parsley
3 eggs
salt to taste

pepper to taste
1 pint heavy cream
2 tablespoons honey
3 tablespoons dijon style mustard
salt to taste
pepper to taste

Pat Chicken dry, Place flour in bowl and add 1 T Kosher Salt and ½ t black pepper. In another bowl beat the 2 eggs, and in another bowl mix the bread crumbs, parm cheese and parsley.

SBP (standard breading procedure)

Dredge chicken in seasoned flour, then coat with egg on all sides, place in bread crumbs and be sure to cover evenly.

Pre-heat oven to 375 degrees, in a sauté pan over medium- high heat melt 1 T butter and 1 T oil. Gently place chicken in pan and lightly brown on one side, turn over and brown lightly on this side as well. Remove from pan and place on a lightly sprayed sheet pan or cookie sheet, and place in oven for 10-13 minutes until done.

Honey-Dijon Cream Sauce: Reduce cream by 1/3 over medium heat, whisk in honey and mustard, season to taste.

Poppy Seed Chicken

Makes 6 Servings

The Dortch Family Cookbook
Chicken

Dave and JoAnne Dortch



3-4 chicken breasts, cut into pieces
1 (14-ounce) can cream of chicken soup
1 1/2 cups sour cream

2 packages Ritz crackers
2 tablespoons poppy seeds
3/4 cube butter

Mix soup and sour cream. Stir in chicken and poppy seeds. Crush crackers and stir in melted butter. Put half of crumbs on bottom of 13x9" pan. Add chicken mixture. Put the rest of the crumbs on top. Bake at 350° for 50 minutes.

Sweet and Sour Chicken

Makes 5 Servings

The Dortch Family Cookbook
Chicken

Kathy Oaks

4 chicken breasts
3 tablespoons vegetable oil
1 onion
1 green bell pepper
2 (20-ounce) cans pineapple chunks
1/2 cup sugar

1/2 cup white vinegar
2 tablespoons chicken bouillon granules
2 tablespoons soy sauce
2 tablespoons cornstarch
2 tablespoons water
2 tomatoes small

Cut chicken into strips and fry in oil; add onion and green pepper after you flip your chicken. Stir in next five ingredients. Combine cornstarch and water together in a small bowl and stir until there are no lump. Add it to the wok and mix in tomatoes, cook until mixture starts to thicken.

Sweet and Spicy Slow Cooker Chicken

Makes 6 Servings

The Dortch Family Cookbook
Chicken

6 chicken halves skinless
1/4 teaspoon black pepper
1 teaspoon garlic powder
1/2 cup brown sugar packed
1 cup soy sauce

1 cup chicken broth
2 tablespoons lemon juice
1/2 teaspoon cayenne pepper
1/4 cup cornstarch
1/2 cup water

Place chicken in slow cooker and sprinkle with pepper. Mix all other ingredients together, except cornstarch and water. Pour over chicken. Cover and cook on low for 7 to 9 hours, or high for 3 to 4 hours. Remove chicken and shred. Mix cornstarch and water together and add to sauce mixture. Cook on high with lid slightly ajar until sauce is thickened. Replace chicken. Serve over hot cooked rice.

Timberly's Fabulous Enchiladas

Makes 5 Servings

The Dortch Family Cookbook
Chicken

Timberly Sitake



4 (16-ounce) cans diced tomatoes
2-4 jalapeño peppers
1 bunch green onion
1/2 medium onion
6-8 cloves garlic
salt to taste
2 pounds chicken

1/2 sweet onion
3 tablespoons olive oil
1 teaspoon salt
1/2 teaspoon pepper
30 corn tortillas
1 cup olive oil
4 cups mozzarella cheese

Chop first 5 ingredients in blender, then cook in a pot over medium until hot. Salt to taste. Chop chicken and sweet onion and fry until chicken is cooked and onions are clear. Salt and pepper to taste. Fry tortilla shells in oil to soften. Roll chicken in tortillas and place in 9x13 pan, top with salsa and mozzarella cheese. Bake at 350 for 30 minutes.

Turkey Marinade

Makes 5 Servings

The Dortch Family Cookbook
Chicken

Jenny Miller

1 cup soy sauce
1 cup vegetable oil
2 cups Sprite

1 1/2 tablespoons garlic (crushed)
1 1/2 tablespoons horseradish

Mix and add up to 5 pounds cubed turkey breast--marinate overnight and grill.

Yakameshi

Makes 5 Servings

The Dortch Family Cookbook
Chicken

Japanese Rice by JoAnne Dortch



3 chicken breasts
1 cup celery chopped
1 cup carrot chopped
1 onion chopped or 5 green onions
6 tablespoons soy sauce to taste, maybe more
1 cup bean sprouts

1 teaspoon black pepper
2 eggs
2 cups white rice
4 cups water
4 tablespoons vegetable oil

A delicious variation is to put the chicken in a crock pot all day with a bottle of teriyaki baste and glaze sauce. Cut chicken into pieces. Put 2 tablespoons of oil, 3 tablespoons of soy sauce, and chicken in wok and cook until chicken is done. Cut up vegetables and add to chicken as it is cooking (bean sprouts last, they don't need to cook long at all). Set mixture aside in a separate dish. Put rice and water in microwave for about 12-15 minutes until rice is tender. Put oil and rice in wok and fry for 5 minutes. Add rest of the soy sauce and chicken mixture. Beat eggs together and pour over the top. Stir in well and take off heat.

Pork

Christmas Ham

The Dortch Family Cookbook
Pork

1 ham (shank, bone in)

2 pounds brown sugar

Dump brown sugar over ham in a large roasting pan. Cover and cook on 325 for 3-4 hours. Baste every hour.

Ham and Potato Casserole

Makes 5 Servings

The Dortch Family Cookbook
Pork

JoAnne Dortch



6 potatoes
1/3 cup flour
1/3 cup butter
2 (12-ounce) cans evaporated milk
1 1/2 cups shredded cheddar cheese

1 teaspoon black pepper
1 teaspoon salt
1 pound ham cut into cubes
5 slices bread

Peel and cut potatoes into cubes. Put potatoes into a large pot, cover with water, and cook until potatoes are tender. In separate sauce pan combine butter and flour and mix until smooth. Add milk and pepper and cook on medium heat until boiling. Cook for 5 minutes stirring constantly. Take off heat and add cheese. Combine everything in large casserole dish. Crumble bread and sprinkle on top. Bake uncovered for 30-35 minutes.

Mandarin Pork Chops

Makes 6 Servings

The Dortch Family Cookbook
Pork

3 tablespoons flour
2 tablespoons bread crumbs dry
1/2 teaspoon black pepper
1/4 teaspoon garlic powder
6 pork chops 1/2 -inch thick, trimmed
2 to 3 tablespoons vegetable oil
1 (11-ounce) can mandarin orange segment

undrained
1/2 cup orange juice concentrate
1/4 cup brown sugar packed
1 tablespoon dijon style mustard
1 tablespoon lemon juice
Hot seasoned cooked rice

On a shallow plate or sheet of waxed paper, mix flour, bread crumbs, pepper and garlic powder. Generously coat chops on both sides with mixture. In a large non-stick skillet over medium heat, cook chops in hot oil about 5 minutes on each side or until browned. Meanwhile, drain mandarin oranges into a small bowl set segments aside. To liquid, add orange juice, brown sugar, Dijon mustard and lemon juice, stirring with a whisk or fork until blended. Pour over chops. Cover tightly and simmer over medium heat for 15 minutes or until chops are fork tender. Spoon juices over chops, add orange segments, cover and simmer 5 minutes longer. Remove chops and oranges to a heated serving platter. Increase heat to high. Stirring constantly, boil liquid in skillet for 1 minute or until slightly thickened. Spoon over chops or pass separately. Serve with rice.

Pork Chop Casserole

Makes 5 Servings

The Dortch Family Cookbook
Pork

Lori Oaks

7 pork chops rinsed
1 teaspoon seasoned salt
1 cup dry Italian bread crumb
2 eggs beaten
4-5 potatoes peeled and sliced

1 (12-ounce) can peas and carrots or 1 cup frozen
1 (11-ounce) can tomato soup
1 cup water
oil for frying

Salt chops and dip in egg and bread crumbs. Fry until brown. In a casserole dish layer chops, potatoes, peas and carrots, soup, and water. (top with onions if you like), Bake at 350 for 1-2 hours until chops are tender.

Ribs

Makes 7 Servings

The Dortch Family Cookbook

Pork

Kathy Oaks



1 package, boneless pork loin country-style rib
1 cup Italian salad dressing

1 bottle barbecue sauce (I prefer the darker ones like Bulls Eye)

Boil ribs and salad dressing in a large pot of water on high until you reach a full rolling boil. Reduce heat and cook on low for about 2 hours until ribs are nice and tender. Remove from heat, drain, and marinate in barbecue sauce (reserving 1 cup) until ready to grill (will keep in fridge for up to 3-4 days). Grill in a vegetable basket with extra barbecue sauce until heated through and crispy. Enjoy!

Fish

Baked Alaskan Halibut

Makes 6 Servings

Preparation: 15 minutes , Cook Time: 15 minutes

The Dortch Family Cookbook

Fish

Dan Oaks



6 halibut steaks
2 cups bread crumbs
1 cup parmesan cheese
4 tablespoons fresh parsley (chopped)
2 teaspoon garlic powder

salt
pepper
2 lemons
1 cup olive oil

Mix the bread crumbs, parmesan cheese, garlic powder and the chopped fresh parsley together in one large bowl. Coat each halibut fillet in olive oil, lemon juice, salt and pepper and then dip in the bread crumb mixture. Cover each fillet with the bread crumb mixture and place on a baking sheet (lifted of the sheet with a fish tray if you have one). Spray some oil on the outside of the crust. Bake at 450 for about 15 minutes.

Poor Man's Lobster

Makes 5 Servings

The Dortch Family Cookbook

Fish

3 halibut steaks, cut into pieces
6 cups water
1 cup sugar

1/4 cup parsley
1/2 cup butter, melted

Mix water, sugar and parsley in a pot and bring to a boil. Add halibut and cook until done. Dip in butter and eat.

Salmon

Makes 8 Servings

The Dortch Family Cookbook
Fish

Dan Oaks



1 large salmon steak
1/2 cup butter
1 tablespoon minced garlic

1 teaspoon seasoned salt
1 teaspoon pepper

Bake at 350 for 30 minutes until salmon is flaky.

Italian

Angel Hair Patties

Makes 5 Servings

The Dortch Family Cookbook
Italian



8 ounces angel hair pasta
1 teaspoon olive oil
4 carrots julienned
1 tablespoon chopped fresh basil or 1 teaspoon dried
1/4 teaspoon salt
1 (10-ounce) box frozen chopped spinach thawed

and drained
2 eggs beaten
1/2 cup ricotta cheese
1/4 cup parmesan cheese
1/4 teaspoon pepper
1 teaspoon olive oil
2 cups spaghetti sauce

Cook and drain pasta as directed on package. While pasta is cooking, heat 1 teaspoon oil in 10-inch skillet over medium heat. Cook carrots, basil, salt and spinach in oil about 2 minutes, stirring occasionally, until carrots are crisp-tender. Remove vegetable mixture from skillet keep warm. Mix pasta, eggs, ricotta cheese, Parmesan cheese and pepper. Shape pasta mixture into 4 patties, each 1 inch thick. Heat 1 teaspoon oil in skillet over medium-high heat. Cook patties in oil 6 to 8 minutes, turning after 4 minutes, until golden brown. Top patties with vegetable mixture and spaghetti sauce.

Baked Macaroni and Cheese Carbonara

The Dortch Family Cookbook
Italian

1/2 cup butter
1/2 cup flour
2 cups half-and-half, or milk
1 cup milk
1 teaspoon salt
3/4 teaspoon pepper

1 cup swiss cheese
1 cup white cheddar cheese, you can substitute both cheese for just plain cheddar cheese
5 cups cooked macaroni
12 slices thick bacon, you may also use ham
1/2 cup dry Italian bread crumb

In a large sauce pan melt the butter. Wisk in flour until lumps are gone then gradually wisk in milk and half and half. Add salt and pepper and stir continually until mixture thickens. When thick like a sauce add cheese and pour over cooked macaroni. Pour into greased 9x13 pan and top with bacon and bread crumbs. Bake at 350° for 20 minutes.

Baked Spaghetti

The Dortch Family Cookbook
Italian

Susan Dortch



1 (16-ounce) package spaghetti
1 pound ground beef
1 medium onion
1 (26-ounce) jar spaghetti sauce
1/2 teaspoon seasoned salt

2 eggs
1/3 cup parmesan cheese, grated
5 tablespoons butter, melted
2 cups cottage cheese
4 cups mozzarella cheese, shredded

1. Cook spaghetti according to package directions.
2. Meanwhile, in a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the spaghetti sauce and seasoned salt; set aside.
3. In a large bowl, whisk the eggs, Parmesan cheese and butter. Drain spaghetti; add to egg mixture and toss to coat.
4. Place half of the spaghetti mixture in a greased 13x9" baking dish. Top with half of the cottage cheese, meat sauce and mozzarella cheese. Repeat layers.
5. Cover and bake at 350° F for 40 minutes. Uncover; bake 20-25 minutes longer or until cheese is melted.

Italian Chicken Alfredo

Makes 4 Servings

The Dortch Family Cookbook
Italian

Kathy Oaks



6 chicken tenders
2 small zucchini, sliced
2 small yellow squash, sliced
1/2 cup oil, divided
1/4 cup flour

1/2 cup heavy cream
2 1/4 cups milk or fat-free half-and-half
2/3 cup Italian salad dressing
2/3 cup parmesan cheese
fettuccini pasta

Fry chicken in skillet with 1/4 cup oil. Cook on both sides until chicken is done. Add zucchini and squash and fry for a couple of minutes. Add the rest of the oil and flour. Stir until flour is mixed with the oil. Add milk, cream, and dressing. Bring to a boil then reduce heat to low and simmer for about 10 minutes. Serve over pasta.

Lasagna Filling

Makes 14 Servings

The Dortch Family Cookbook
Italian

2 pounds ricotta cheese
5 eggs
1/3 cup sugar
2 tablespoons parsley

1/2 pound mozzarella cheese
1 package lasagna noodles
3/4 cup parmesan cheese

Layer and bake at 350 for 45-60 min.

New York Pizza Crust

Makes 4 Servings

The Dortch Family Cookbook
Italian

Jenny Miller

2 1/4 cups warm water
6 1/2 cups bread flour
1 teaspoon yeast

2 1/2 teaspoon salt
2 tablespoons sugar
3 tablespoons olive oil

Put your water in your mixer and mix in salt, flour, and yeast. Add oil and knead or mix for 5 minutes. Separate in 4 equal pieces. Cover and refrigerate overnight. Remove 1 hour before baking. Roll out and top with everything your heart desires. Bake at 425 for 5-7 minutes.

*If you are doing this for a large group and having everyone make their own pizza, you will not want to have everyone make them at once. If the pizza dough sits with sauce and toppings on it for too long it will become soggy and will take too long to bake.

Pizza Sauce

Makes 6 Servings

The Dortch Family Cookbook
Italian

Kathy Oaks

2 (15-ounce) cans stewed tomatoes
1 teaspoon salt
1 teaspoon pepper
1 teaspoon italian seasoning

1 teaspoon oregano
4 cloves chopped garlic
1 tablespoon olive oil

Saute garlic in oil. Blend tomatoes in blender. Mix everything together in one pot. Bring to a boil. Reduce heat and simmer for about an hour.

Spaghetti Carsons

Makes 5 Servings

The Dortch Family Cookbook
Italian

Spaghetti Carbonara

We named Sloppy Joes, Sloppy Jacksons so Carson wanted this named after him and he came up with the name Spaghetti Carsons.



1 (16-ounce) package cooked spaghetti
3 cloves garlic
2 tablespoons butter
2 tablespoons flour

2 cups milk or 1/2 and 1/2
1 teaspoon salt
3/4 teaspoon pepper
10 slices bacon cooked crisp

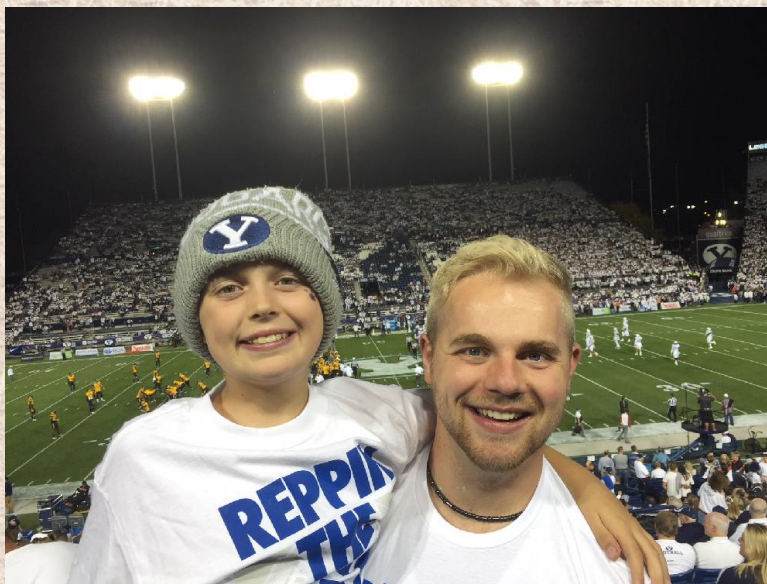
Saute butter and garlic, then mix in flour until smooth. Add rest of the ingredients (except spaghetti) and cook in a sauce pan until thick. Serve with pasta and top with bacon

Spaghetti Casserole

Makes 8 Servings

The Dortch Family Cookbook
Italian

Kathy Oaks



8 ounces cream cheese

1 cup sour cream

**2 quarts prepared spaghetti sauce If I'm not using
homemade sauce I add meat to Ragu.**

1 package spaghetti

1 cup mozzarella cheese

1/2 cup parmesan cheese

In a separate bowl combine cream cheese and sour cream and mix together until smooth. Cook and drain noodles then mix them together with the cream cheese mixture. Pour into a 9x13 pan and top with spaghetti sauce and cheeses. Bake at 350° for 1 hour, covered. I usually make 2 of these and freeze on in a tinfoil pan covered with plastic wrap and then tinfoil.

Mexican

Black Bean and Corn Salsa

Makes 8 Servings

The Dortch Family Cookbook
Mexican

Jen Miller



2 cans black beans, drained and rinsed
1 can corn, drained and rinsed
2 large tomatoes, chopped
1 avocado, chopped
1 small red onion, chopped
2 fresh jalapeño peppers, seeded and chopped

1/4 cup fresh cilantro, finely chopped
2 tablespoons olive oil
1 tablespoon red wine vinegar
3-4 tablespoons lemon juice
1 teaspoon salt
1/2 teaspoon pepper

Whisk the last 5 ingredients together and add to rest of the ingredients.

Brooke's Favorite Tacos

Makes 8 Servings

The Dortch Family Cookbook
Mexican

Liz Faddis



1 pound ground beef or ground turkey
1 medium onion, chopped or 2 T. dried onion flakes
1 1/2 teaspoon chili powder
1 teaspoon basil

1 teaspoon oregano
1 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon pepper
3/4 cup water

Saute meat (and onion if using fresh); drain fat; turn heat to low. Sprinkle dried onion, herbs and seasonings over the meat; stir to mix well. Add water and stir again. Cover and simmer on low for 10-15 min, until most of the water has been absorbed; remove lid and let dry; remove from heat. Place meat in soft flour or corn tortilla, hard taco shell or make mini tacos with Tostitos scoops chips. Top with shredded cheese, shredded lettuce, avocado, tomatoes, sour cream, salsa, etc

Cafe Rio Pork

Makes 5 Servings

The Dortch Family Cookbook
Mexican



3 pounds pork roast (butt or shoulder)
20 ounces coca cola
1 1/2 cups ketchup
1 clove garlic, minced
2 cups tomatilla sauce (see recipe)

1 1/2 cups brown sugar
2 limes (just juice)
salt and pepper to taste
chili powder (if desired)

Place the pork in a crock pot. Stir together the cola and catsup. Add minced garlic. Pour mixture over meat. Cover and cook (on HI) for several hours. When pork is tender, remove it from crock pot and shred. Return meat to crock pot and mix in the remaining ingredients for the sauce. Cover and simmer on low until ready to serve.

Cafe Rio's Creamy Tomatillo

Makes 5 Servings

The Dortch Family Cookbook
Mexican

1 large jalapeño pepper
1 clove garlic
1 tomatillos
1 handful cilantro

1 lime juice (juice and rind)
1 cup milk
1 cup mayonnaise
1 package Hidden Valley Ranch Dressing Mix

Blend all ingredients except mayonnaise in blender until all the green pieces are very tiny. Whisk the mayonnaise and chill.

Chimichangas

Makes 5 Servings

The Dortch Family Cookbook
Mexican

Sharon Friddle



2 cups flour
1 teaspoon salt
1/4 cup vegetable shortening
3/4 cup water hot
4 chicken breasts cooked and shredded

1 cup picante sauce
1 head lettuce
1 cup picante sauce
1 cup cheddar cheese
1 cup sour cream

Mix chicken and picante sauce together and fry a little if you want. For flour tortillas, mix first 4 ingredients together, shape into balls, roll out on a well floured surface turning over while rolling. Wrap up and deep fry until golden brown on both sides.

Copycat Cafe Rio Chicken Salad

Makes 8 Servings

The Dortch Family Cookbook
Mexican

Susan Dortch



7 chicken breasts
2 cans Rotelle diced tomatoes
2 cups diced green chilies
1 teaspoon pepper

1 teaspoon garlic powder
1 teaspoon cayenne pepper
1 dash Tabasco sauce
2 limes

Combine all ingredients, except lime juice, in a crock pot and cook at least 4 hours. Shred chicken after it is cooked and add lime juice. (Add lime at the very end or it will be bitter)

Enchiladas

Makes 5 Servings

The Dortch Family Cookbook
Mexican

Sharon Friddle



4 tablespoons chili powder
2 teaspoon sugar
2 tablespoons vegetable oil
3 tablespoons flour
1 (30-ounce) can tomato sauce
2 (30-ounce) cans water
1 teaspoon cumin

1 teaspoon garlic powder
1 teaspoon onion powder
1 pound ground beef
1 can green chili
1/2 chopped onion
24 corn tortillas
3 cups cheddar cheese shredded

Combine first 4 ingredients in large pot and mix until smooth. Add next 5 ingredients and cook on high until boiling. Reduce heat and simmer for at least 2 hours. Spray a 9x13 pan with non stick cooking spray and ladle a little sauce in the bottom of the pan. Dip tortillas in sauce and layer 6 of them on the bottom of the pan. Top with meat and cheese and repeat this process. Dip 6 more tortillas in sauce to make the top layer. Pour remaining sauce over the top and sprinkle with cheese. Bake at 350 for 40 minutes until bubbly. Serve with lettuce and sour cream.

Fiesta Spanish Rice

Makes 5 Servings

The Dortch Family Cookbook
Mexican

Toni Holyoak



1 onion
1/2 cup chopped green pepper
1/4 cup oil
2 cloves garlic

4 cups water
4 chicken bouillon
1/2 can tomato sauce
salt and pepper

Fry rice and onion in oil until brown. Add the rest of the ingredients and bring to a boil. Cover and let simmer 20 minutes.

Navajo Tacos

Makes 8 Servings

The Dortch Family Cookbook
Mexican

Jordan Hiatt



1 pound ground beef
1 cup matchstick carrot
1 small onion, chopped
2 cloves garlic, chopped
1 can pinto bean
1 can black beans
1 can white beans
1 can tomato
1 cup tomato sauce

1 packet ranch seasoning
1 packet taco seasoning mix
2 teaspoon sugar
tomato
lettuce
sour cream
cheese
12 Texas Stylen Rhodes frozen white dinner rolls,
thawed and raised

Fry meat with carrots, onion, and garlic. When cooked through add rest of the ingredients except toppings. Simmer for 20 minutes.

Tamale Pie

Makes 8 Servings

The Dortch Family Cookbook
Mexican

Toni Holyoak



1 pound ground beef
1 small onion
1/2 green pepper, chopped
1 can tomato sauce
1 can el patio sauce

2 tablespoons chili powder
1 bag frozen corn
1 1/2 cups cheese
1 box corn bread and muffin mix

Brown ground beef with onion and green pepper. Add next 4 ingredients and simmer til veggies are tender. Pour into a greased 9x13" panTop with cornbread batter and cheese. Bake at 350° for 35 minutes or until cornbread is done.

Soups

Beef Stew

Makes 5 Servings

The Dortch Family Cookbook

Soups

Great with leftover roast.

1 pound stewing beef
2 tablespoons flour
1 teaspoon garlic
1 tablespoon vegetable oil
5 potatoes

2 cups carrots
1/2 cup chopped onion
1 teaspoon basil
1 teaspoon rosemary
1 salt and pepper to taste

Brown meat with oil, flour, and garlic salt in a large pot. Add rest of ingredients and fill with water. Cook on high until boiling stirring constantly. Turn heat to low and simmer for at least 2 hours, the longer the better.

Chicken and Rice Cream Soup

Makes 5 Servings

The Dortch Family Cookbook

Soups

Kathy Oaks



3 chicken breasts
4 cups chicken bouillon bone broth
2 cups chopped carrots
2 cups chopped celery
1 cup chopped onion
1 teaspoon dill weed
1/2 teaspoon thyme

1 teaspoon salt
1 teaspoon pepper
1 (8-ounce) package cream cheese
2 (14-ounce) cans cream of chicken soup
2 cups frozen corn
2 cups cooked rice

Boil chicken and skim off the white stuff. Add everything but the last 4 ingredients and cook until veggies are tender. Add the rest and bring to a boil, stirring the whole time. Reduce heat and simmer until ready to serve.

Chicken Enchilada Soup

Makes 8 Servings

The Dortch Family Cookbook
Soups

Jen Miller



1 pound bonless chicken breast
2 cups chicken stock, low-sodium
1 (15-ounce) can medium red enchilada sauce
1 (15-ounce) can black beans
1 (15-ounce) can red kidney beans
1 (15-ounce) can fire roasted tomato with juice

2 cloves minced garlic
1 white onion, diced
1 teaspoon ground cumin
1/4 teaspoon cayenne pepper
1/4 teaspoon turmeric
1/4 teaspoon chili powder, optional

Add all ingredients to the slow cooker. Give it a stir. Cook on high 3-4 hours or low 6-8 hours. When it's finished shred the chicken with a fork. Top with tortilla chips, fresh cilantro, shredded cheese, or avocado!

Chicken Tortilla Soup

The Dortch Family Cookbook
Soups

Kathy Oaks

3 chicken breasts
2 jars green salsa
2 cans chicken broth
1 bunch cilantro
2 cans petit chopped tomatoes
1 large, chopped onion

2 cans corn
2 cans black beans, drained
2 cups sour cream
2 cups shredded cheddar cheese
1 bag tortilla chip

Mix First 6 ingredients in a crock pot and cook on high for 4 hours. Add corn and black beans and cook for another hour. Top with sour cream, cheese, and chips to serve.

Chili

Makes 5 Servings

The Dortch Family Cookbook
Soups



2 (15 1/2-ounce) cans pinto beans
1 (30-ounce) can kidney beans
1 pound ground beef
1 small onion chopped
2 cups shredded carrots
3 cloves garlic minced

1 (1 1/4-ounce) packet chili seasoning
2 (15-ounce) cans tomato sauce
2 tablespoons chili powder
3 cups water
1 tablespoon brown sugar

Brown hamburger with onions, add garlic when almost brown. Add remaining ingredients and cook on high until boiling, reduce heat, and simmer (the longer the better). I usually triple or quadruple this recipe and freeze the leftovers.

Ham and Cheese Chowder

Makes 7 Servings

The Dortch Family Cookbook
Soups

Kathy Oaks

4 cups diced potatoes
1 cup diced celery
1 cup diced carrot
1/2 cup diced onion
3 cups water
1/2 cup butter

2 teaspoon salt
1 teaspoon pepper
1/2 cup flour
4 cups milk
1 pound cheddar cheese

Add veggies to boiling water heat until soft and set aside. Melt butter in large pot add salt, pepper, and flour. Stir until bubbly, add milk and mix. Add undrained veggies cheese and ham. Heat thoroughly.

Homemade Tomato Soup

The Dortch Family Cookbook
Soups

10-12 Roma tomatoes
1/4 cup chopped basil
3 cups regular v8 juice
2 cups chicken stock

1/2 cup cream
1/2 cup butter
salt
pepper

Blend tomatoes and basil in blender until mixed. Cook until cooked through and simmer. Serve with fresh basil garnish with real grated parmesan cheese. Yum!

Potato Soup

Makes 5 Servings

The Dortch Family Cookbook
Soups

Jen Miller



1/4 cup flour
1/4 cup butter
1 large onion, chopped
6 stalks chopped celery
1 teaspoon salt
3/4 teaspoon pepper

6 large potatoes, peeled and cubed
2 tablespoons chicken bouillon granules
1 (16-ounce) can corn, you can add more if you like
2 cups half-and-half, I use fat free half-and-half or milk
1 cup shredded cheddar cheese

Saute diced onion, celery, and butter in large pot. Add potatoes and just enough water to cover them. Cook on high until potatoes are tender stirring frequently. When potatoes are done add the rest of the ingredients and cook on medium heat for 1-2 hours until soup thickens. Sometimes I put it in a crock pot at this point and let it cook uncovered for hours.

Tomato Basil Soup

The Dortch Family Cookbook
Soups

Jen Miller

10-12 roma tomatoes, peeled
3 cups V-8 juice
2 cups chicken stock
1/2 cup heavy cream, or sour cream

1/4 cup chopped basil
1/2 cup butter
1/2 teaspoon pepper
grated parmesan cheese

Combine tomatoes, V-8 juice, and chicken stock and simmer for 30 minutes. Transfer to blender, add basil and blend until smooth. Return to sauce pan over low heat. Add the rest of the ingredients and heat through. Garnish with cheese.

Tortellini Soup

Makes 8 Servings

The Dortch Family Cookbook

Soups

Kathy Oaks



1 pound sausage
1 onion, chopped
1/2 red bell pepper, chopped
1 cup match stick carrot
5 cloves garlic, minced
1 1/2 teaspoon italian seasoning
1 cup frozen green peas
1 can artichoke hearts, sliced
2 (16-ounce) cans diced tomatoes

1 tablespoon sugar
3 cups chicken broth
3 cups water
1 can bean with bacon, ham soup
salt
pepper
1 package tortellini noodle
2 cups fresh spinach
1 cup parmesan cheese

Fry sausage in a large skillet with onions, red pepper, and garlic. Pour sausage mixture into a crock pot and add everything but the spinach and cheese. Cook on low until heated through. Serve with spinach and parmesan cheese.

Tortilla Chicken Soup

Makes 5 Servings

The Dortch Family Cookbook

Soups

Jen Miller

1/2 onion, chopped
1/2 green pepper, chopped
2-3 tablespoons butter, saute in pot until tender
add:
3 cans chicken broth
2 cans cream of chicken soup

3/4 cup picante sauce
dash cumin
1/2 teaspoon cinnamon
salt & pepper
3 shredded chicken breasts (cooked)

Cook until smooth. Crush chips in bowl--pour soup over top with sour cream, avocado, cheese, green onions, chopped tomato, etc.

Tortilla Soup

Makes 6 Servings

The Dortch Family Cookbook

Soups

Jen Miller

- | | |
|--|---|
| 1 pound shredded, cooked chicken | 1 teaspoon cumin |
| 1 (15-ounce) can whole, peeled tomato (mashed, drained) | 1 teaspoon chili powder |
| 1 (10-ounce) can red enchilada sauce | 1 teaspoon salt |
| 1 medium onion | 1/4 teaspoon pepper |
| 1 (4-ounce) can green chili pepper | 1 tablespoon cilantro, chopped |
| 2 cloves minced garlic | 1 bay leaf |
| 2 cups water | 1 (10-ounce) package frozen corn |
| 1 (14 1/2-ounce) can chicken broth | 1 cup sour cream |

Add all ingredients to crockpot and let it cook on low for 3-4 hours

Zupa Toscano

Makes 8 Servings

The Dortch Family Cookbook

Soups

Kathy Oaks

- | | |
|--------------------------------|--------------------------------|
| 6 strips thick bacon | 8 red potatoes, cubed |
| 1 pound italian sausage | 1 cup heavy cream |
| 1 onion, diced | 1 cup spinach, or kale |
| cup chicken broth | 3/4 cup parmesan cheese |

Cut bacon into 1/2" pieces and fry. Remove bacon and drain grease. Cook sausage and drain grease. Add meats with onion and saute. Add broth and potatoes and cook on medium until potatoes are done. Serve with spinach, cream, and parmesan cheese.

Breads

Amish Friendship Bread

Makes 6 Servings

The Dortch Family Cookbook
Breads

Sharon Friddle

DO NOT: Use metal bowl or spoon for mixing.
DO NOT: Refrigerate

If air gets into the bag then let it out. It is normal for the batter to raise, bubble, and ferment.

Day 1: This is the day you receive the batter--do nothing

Day 2: Mush the bag

Day 3: Mush the bag

Day 4: Mush the bag

Day 5: Mush the bag

Day 6: Add 1 cup of each: flour, sugar, milk--mush the bag

Day 7: Mush the bag

Day 8: Mush the bag

Day 9: Mush the bag

Day 10: Pour the batter into a large bowl (not metal) and add 1 cup of each: flour, sugar, and milk. Stir with a wooden or plastic spoon. Then pour 1 cup of the batter into each of four 1 gallon size Ziploc bags. Keep one for yourself and give three to friends, along with a copy of these instructions.

Preheat oven to 325 degrees

Grease pans--one large bundt pan (preferred) or two large loaf pans. Coat inside of the pan with a mixture of sugar and cinnamon.

To the batter remaining in the bowl, add:

1 cup vegetable oil

3 eggs

1/2 cup milk

1 teaspoon vanilla extract

1 cup sugar

2 cups flour

1 large box instant pudding

2 teaspoon cinnamon

1 1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

Optional: 1 cup chopped pecans or raisins, walnuts, or both raisins and nuts can be added. Mix well and pour into pan(s). Sprinkle top with sugar cinnamon mixture. Bake 50-60 minutes. Let stand 10 minutes before removing from pan. Day 10 and Day 1 are the same. New start the same day you make the bread.

Best Banana Bread

Makes 10 Servings

The Dortch Family Cookbook
Breads

Kathy Oaks

6 bananas

4 eggs

4 cups sugar

1 1/3 cups vegetable oil

1 cup sour cream

4 cups flour

2 1/2 teaspoon baking soda

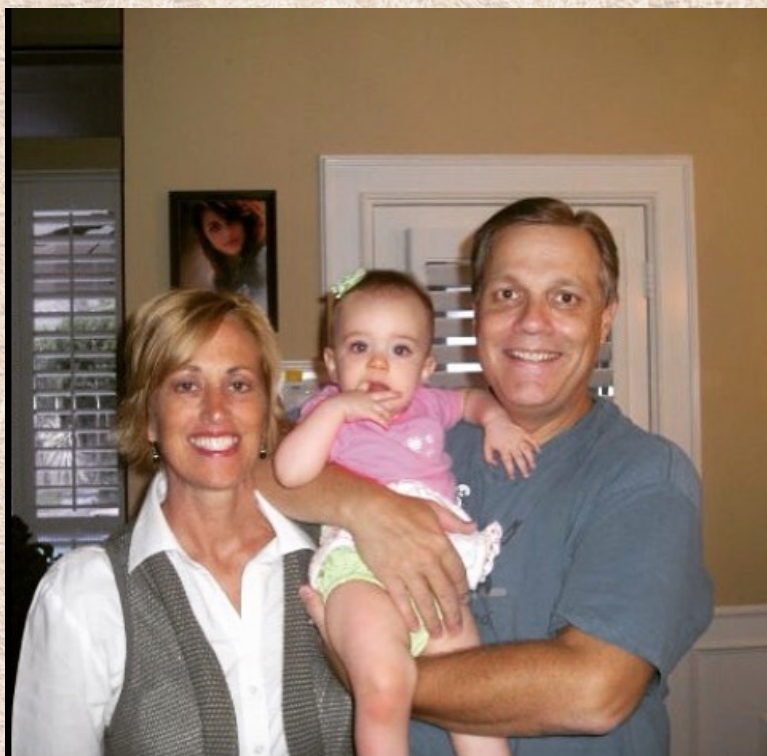
1 1/2 teaspoon salt

2 teaspoon vanilla extract

Beat first 5 ingredients together. Sift together flour, soda, and salt, add to wet ingredients. Blend well and add vanilla. Grease and flour pans and divide batter into 3 regular size loaf pans. Bake at 350 for 1 hour.

Bosch Whole Wheat Bread

The Dortch Family Cookbook
Breads



2/3 cup honey
2/3 cup vegetable oil
6 cups warm water
3 tablespoons yeast

1 1/2 tablespoons Real salt
13-16 cups whole wheat flour
3 tablespoons dough enhancer
1/3 cup Vital wheat gluten

Mix everything together in a mixer adding flour until dough no longer sticks to the side. Continue to mix for 15 minutes to knead the dough. Let rise in bowl for one hour. Form into loaves and let rise for another hour and a half. Bake at 350 for 20-25 minutes.

Butterhorn Rolls

Makes 5 Servings

The Dortch Family Cookbook
Breads

Toni Holyoak



1 tablespoon yeast
1/4 cup water
1/2 cup butter
3/4 cup milk
1/2 cup sugar

3 eggs
3/4 teaspoon salt
4 1/2 cups flour
1/4 cup butter

Dissolve yeast in warm water, add melted butter and remaining ingredients, reserving 1/4 cup butter. Let rise until it doubles in size. Separate into 2 balls and roll out into 2 circles. Cut each circle like a pizza into 16 equal pieces (use a pizza cutter). Roll them up crescent style and at this point you may flash freeze them on a cookie sheet and then dump them in a freezer bag to eat in the coming weeks or months or you can let them rise again for about 2 hours. Bake on a buttered cookie sheet for 10 minutes or until lightly golden. (When serving them from the freezer just pull them out and let them thaw and rise for about 3 hours on a buttered cookie sheet and bake as directed.)

Chocolate Swirl Zucchini Bread

Makes 48 Servings

The Dortch Family Cookbook
Breads

3 eggs
1 cup olive oil
2 cups sugar
2 cups zucchini, shredded
1 cup sour cream
2 teaspoon mexican vanilla extract

3 cups flour
1 tablespoon cinnamon
1 teaspoon baking soda
1 teaspoon salt
3/4 teaspoon baking powder
3 tablespoons unsweetened cocoa

Beat eggs until light and foamy. Add oil, sugar, zucchini, and vanilla. Beat well. Sift flour, cinnamon, baking soda, salt, baking powder, and add to creamed mixture. Divide batter and add cocoa to half. Grease 2 bread pans and add regular batter to each. Pour chocolate batter down the middle of each pan and swirl. Bake at 325°F for 1 hour.

Cinnamon Rolls

Makes 24 Servings

The Dortch Family Cookbook
Breads

2 tablespoons yeast
1 cup warm water
1 cup warm milk
3/4 cup sugar
3/4 cup melted butter
2 teaspoon salt
2 eggs
7 to 8 cups flour

1 1/2 cups sugar (may also use brown sugar)
1/2 cup cinnamon
1/2 cup softened butter
FROSTING:
1 (8-ounce) package cream cheese
1 stick butter
2 1/2 cups powdered sugar
1 teaspoon mexican vanilla extract

In a small bowl mix water, yeast, and 1 tablespoon sugar and set aside to proof. Mix together milk, sugar, melted butter, salt, and eggs. Add yeast mixture and 4 cups of flour to mixture beat until smooth. Stir in more flour until dough comes away from the side and forms a ball. Mix for 8 minutes to knead, you may also knead it by hand. Cover and let rise until it doubles in size.

Roll dough out onto a floured surface into a 15 x 20-inch rectangle. Spread softened butter all over dough and sprinkle with sugar then cinnamon. Roll up dough tightly and cut into about 1 1/2-inch slices using thread or unflavored dental floss. Place cinnamon roll slices close together in buttered 9 x 13-inch pan cover pan and allow to rise in a warm place for about 1 hour. Bake rolls in a 350°F oven for 25 to 30 minutes, or until golden brown.

FROSTING: Mix together last 4 ingredients until smooth and frost when rolls have almost cooled. Yum!

French Bread

Makes 5 Servings

The Dortch Family Cookbook
Breads

Jen Miller

2 1/4 cups warm water
2 tablespoons yeast
3 tablespoons sugar

1 tablespoon salt
3 tablespoons oils
6 cups flour

Combine all ingredients and then knead 30 times. Let rise for 1 hour. Grease pan and sprinkle with cornmeal. Slit top of dough, and brush with egg. Rise 1 hour. Bake at 350 for 15 minutes.

Lemon Monkey Bread

The Dortch Family Cookbook
Breads

Kathy Oaks



2/3 cup butter, melted
12 Rhodes Texas frozen rolls, thawed and quartered
3/4 cup sugar

1 lemon juice
1 cup powdered sugar
1 teaspoon vanilla extract

Mix butter, rolls, sugar, and lemon zest together in a bowl and place in greased bundt pan. Let rise for 1 hour. Bake at 350° for 20-25 minutes. Delicious!

Monkey Bread

The Dortch Family Cookbook
Breads



1 stick butter
3/4 cup agave

2 loaves frozen whole wheat bread dough, thawed
1 1/2 teaspoon cinnamon

In a sauce pan heat butter until melted. Add agave and stir until completely mixed together. Tear off bite size pieces of dough and throw them in the bottom of a greased bunt pan, just enough to cover the bottom. Layer bread, syrup, and cinnamon three times. Bake at 350 for 20-30 minutes until golden brown on top. Flip onto serving tray immediately and remove bunt pan. Careful juices are hot. Best served hot!

Scone Dough

Makes 6 Servings

The Dortch Family Cookbook
Breads

Bethany's wedding scones.

6 cups warm buttermilk
4 tablespoons yeast
4 tablespoons vegetable oil
8 tablespoons sugar
4 well beaten eggs

stir until yeast & sugar are dissolved. Add:
12 cups flour
1 teaspoon baking soda
6 teaspoon baking powder
4 teaspoon salt

Knead lightly and let rise for 1 hour. Make soft dough. Roll thin. Cut to desired size. Drop into hot oil & fry on both sides.

Sharon's Rolls

Makes 5 Servings

The Dortch Family Cookbook
Breads

Sharon Friddle



1 cup very warm water
1 package yeast
1 egg
2 tablespoons oils

1/4 cup sugar
1 1/2 teaspoon salt
3-3 1/2 cups flour

Mix together everything but the flour. Add flour one cup at a time. Let rise for 1 hour. Roll out and make rolls. Let rise for another 1 1/2 - 2 hours. Bake at 350 for 15-20 minutes.

Whole Wheat Bread

The Dortch Family Cookbook
Breads

Jen Miller

3 cups warm water
2 packages dry active yeast
1/3 cup honey
5 cups bread flour
3 tablespoons butter

1/3 cup honey
1 tablespoon salt
3 1/2 cups whole wheat flour
2 tablespoons butter

In a large bowl add water, yeast, and honey. Add 5 c. bread flour and let sit 30 minutes til bubbly. Add butter, 1/3 c. honey, and salt. Stir in 2 c. whole wheat flour. Flour a flat surface and knead with whole wheat flour until not sticky to touch. Place in greased bowl. Turn once and rise until doubled. Punch down and divide into 3 loaves, allow to rise 1" above pans. Bake at 350 for 30 minutes and cool completely.

Sides

Artichoke Dip

Makes 5 Servings

The Dortch Family Cookbook
Sides

Jenn Miller

1 can artichoke hearts drained and sliced
1/2 cup mayonnaise
1/2 cup sour cream
1 cup parmesan cheese
3 green onions

1 (8-ounce) package cream cheese
4 cloves crushed garlic
salt
pepper

Mix together and top with a little parmesan cheese. Bake at 350 for 20 minutes until bubbly. Serve with crackers or toasted french bread (1 slice my bread thin and arrange them on a large cookie sheet, I then baist them with a mixture of olive oil and crushed garlic then broil them until light brown)

Brazilian Limeade

The Dortch Family Cookbook
Sides

Dan Oaks



1 can frozen limeade concentrate
1 can sweetened condensed milk

water enough to make 1 gallon
sugar, as needed

Mix together and serve with ice.

Cheese Dip

Makes 10 Servings

The Dortch Family Cookbook
Sides



1 package velveeta
1 can rotel hot sauce

1 teaspoon chili powder
1 cup milk

Cut Velveeta into 1/2" cubes and place all ingredients in microwave safe bowl. Microwave on high until melted, stirring every 1-2 minutes. Serve with chips.

Cheesy Potatoes

The Dortch Family Cookbook
Sides

8-10 large potatoes, peeled and sliced about 1/4"
thick
1 onion
1 stick butter
1/2 cup flour

8 cups milk
2 teaspoon salt
1 teaspoon pepper
2 pounds velveeta cheese

Saute butter and onions in a large pot until onions are clear. Whisk in flour until lumps are gone. Add milk slowly whisking the entire time to avoid lumps and cook until it thickens to a sauce. Remove from heat and add cheese and stir until lumps are gone. Arrange potatoes in a large roasting pan and pour cheese sauce over the top. Bake covered at 375 for 1 1/2 hours or until potatoes are cooked. When potatoes are cooked remove lid and cook for 30 minutes to brown the top.

Cilantro Lime Dip

Makes 8 Servings

The Dortch Family Cookbook
Sides

Bethany Booth



1 pint sour cream
1 packet dry ranch dressing mix
1 bunch cilantro

1 tablespoon lime juice
2 tablespoons or 3 pickled jalapeno peppers

I use this recipe but with fresh jalapenos. The pickled ones are good as well. I typically buy a bottle that says hot and sweet on it. If you can't find pickled jalapenos add a tsp. o sugar with the plain bottled ones.

Company Potatoes

Makes 5 Servings

The Dortch Family Cookbook
Sides

1/2 cup onion
1/4 cup butter
1 (10 3/4-ounce) can cream of chicken soup
2 pounds frozen hash brown potatoes

1 pint sour cream
2 cups cheddar cheese
1 cup corn flake

Saute onions in butter until transparent. Add soup, potatoes and sour cream. Spoon into a greased 9x13 baking pan. Combine cheese and corn flakes and spread over top. Bake at 350 for 45 minutes.

Cranberry Salsa

The Dortch Family Cookbook
Sides

Jen Miller

1 large can stewed tomatoes
1 can whole cranberry sauce
2 sticks celery, chopped
7 baby carrots, chopped
1 large anaheim pepper, chopped
1 cup fresh cranberries, chopped

1 red onion, chopped
1/2 teaspoon cilantro
3 tablespoons brown sugar
2 teaspoon salt
4 tablespoons hot pepper vinegar (or 1 minced hot pepper in 3 T. apple cider vinegar)

Put large can of tomatoes in a blender and pulse just a few times. Add all other ingredients and chill. Serve with tortilla chips or on top of a baked chicken breast.

Cream Cycle Jello Salad

Makes 12 Servings

The Dortch Family Cookbook
Sides

Kathy Oaks

1 (6-ounce) package cook and serve lemon pudding
1 (6-ounce) box instant orange jello
3 eggs yolks
1/2 cup sugar
1 egg

2 tablespoons flour
1 tablespoon butter
1 cup pineapple juice
1 pint whipping cream
1 can mandarin orange

Cook pudding according to package (with the egg yolks) and make jello as directed but before refrigerating mix pudding and jello together and pour into a 9x13 pan and refrigerate til set (about 2-3 hours). For frosting mix together sugar egg flour butter and pineapple juice together in a pot and cook til thick. Cool completely. Whip cream and fold into pineapple mixture and spread on top of jello. Top with mandarin oranges.

Frogs Eye Salad

Makes 5 Servings

The Dortch Family Cookbook
Sides

Becky Hunt - There are not words to say how much we love and miss you!



1 cup sugar
2 tablespoons flour
1/4 teaspoon salt
1 3/4 cups pineapple juice
1 tablespoon lemon juice
1 package acinni de pepe pasta
3 (11-ounce) cans mandarin orange segments

1 (20-ounce) can pineapple chunk
2 (20-ounce) cans crushed pineapple
1 (9-ounce) carton cool whip
3 cups miniature marshmallows
1 cup coconut
1 maraschino cherry

Combine first five ingredients in a medium sauce pan and cook until it starts to thicken. Cook, drain, and rinse pasta until cool. Combine pasta with pineapple and sauce and let set four hours or over night. After set add the remaining 6 ingredients.

Gullivers Corn

Makes 5 Servings

The Dortch Family Cookbook
Sides

Earlene McDonald



2 (16-ounce) bags frozen corn
8 ounces whipping cream
8 ounces milk
1 teaspoon salt
1/4 teaspoon accent

6 tablespoons sugar
1 pinch cayenne pepper
2 tablespoons melted butter
2 tablespoons flour

Combine all ingredients except butter and flour in saucepan and bring to boil. Simmer 5 minutes, blend butter with flour, add to corn, mix well and remove from heat.

Homemade Flour Tortillas

Makes 5 Servings

The Dortch Family Cookbook
Sides

Sharon Friddle



2 cups flour, white
1 teaspoon salt

1/4 cup vegetable shortening
3/4 cup water, hot

Mix flour and salt together. Cut in shortening until crumbly and then mix in the water. Roll out ping pong size balls on a well floured surface and cook in nonstick pan on medium heat. When tortilla starts to bubble up turn over immediately and be ready to take it out as it only needs about 20 seconds on the other side. Note: Do not overcook, they are meant to be soft and bendable.

Lime Jello Salad

Makes 8 Servings

The Dortch Family Cookbook
Sides

JoAnne Dortch



1 large package lime jello
2 cups boiling water
1 can crushed pineapple
2 tablespoons sugar

1/2 cup mayonnaise
3/4 cup chopped pecans
1 container cottage cheese

Dissolve jello into 1 cup boiling water then add cold water. Add rest of ingredients and pour into a 9x13" pan and refrigerate until set.

Mom's Creamed Corn

Makes 8 Servings

The Dortch Family Cookbook
Sides

Aunt Jannette Goolsby got this from her mom Agnes Dortch.



1 large package frozen corn (Mom used the real thing cut off the cob)
1 cup water
1 stick butter
1 tablespoon heaping cornmeal

1 tablespoon heaping flour
1 tablespoon heaping sugar
salt
pepper
milk

Put corn and water in blender and puree (but not too messy). Pour mixture into a cast iron skillet with butter and simmer for 30-45 minutes. In a mug mix cornmeal, flour, sugar, salt, and pepper. Add milk to make a roux. Add to corn and cook until mixture thickens.

Outback Broccoli

The Dortch Family Cookbook
Sides

Susan Dortch

3-4 cups fresh broccoli florets
1 teaspoon sugar

1/4 cup butter
water

Place the sugar on the bottom of your pan, insert steamer basket. Add enough water to come just below the bottom of the steamer basket. Bring to a boil. Reduce heat to medium. Add broccoli to basket and cover with a lid. Steam for 7-8 minutes, depending on your tenderness preference. While steaming broccoli, melt butter in the serving bowl in the microwave. Add broccoli and stir to coat.

Pasta Salad

Makes 5 Servings

The Dortch Family Cookbook
Sides

16 ounces corkscrew pasta
1 cucumber
1 tomato
1 head broccoli chopped

1/2 cup purple onion
3 tablespoons salad supreme
1 (15-ounce) bottle italian herb dressing

Cook noodles and combine with everything else. May add whatever vegetables you want.

Seven Layer Salad

Makes 5 Servings

The Dortch Family Cookbook
Sides

Sharon Friddle

2 heads lettuce
1/2 cup chopped celery
1/2 cup chopped green onion
1 package frozen peas, thawed

1 1/2 cups mayonnaise
3 tablespoons sugar
6 ounces shredded cheddar cheese
8 slices cooked and crumbled bacon

Layer in order in a 9x13 pan. Chill 8 hours.

Sour Cream Potatoes

Makes 5 Servings

The Dortch Family Cookbook
Sides

Earlene McDonald



**2 pounds bag frozen shredded hash brown
potatoes**
2 cans cream of chicken soup
1 cup grated cheese

1/2 cup melted butter
1/3 cup chopped onion
2 cups crushed corn flakes

Combine soup, sour cream, cheese, butter, (minus 2 T.) and onion. Gently stir the mixture into potatoes. Place in 9x13 glass dish or pan. Combine crushed corn flakes with two T. butter. Sprinkle on top. Bake 350 for 45-60 minutes.

Spinach Salad with Strawberries

Makes 10 Servings

The Dortch Family Cookbook
Sides

Kathy Oaks



Dressing

2 tablespoons red wine vinegar
3 tablespoons sugar
1/2 cup oil
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/2 cup strawberry jam
Salad
1/3 cup sugar

1 cup cashew nuts

15 wonton wrappers, cut into thin strips
1 head red leaf lettuce, washed and broken into pieces
1 package spinach, with stems trimmed
1/3 cup bacon pieces, cooked and well drained
1/2 cup red bell pepper, chopped
1 red onion sliced
1 cup strawberries sliced

To make dressing, mix together vinegar, sugar, oil, mustard, salt, and strawberry jam in the blender. Mix until all ingredients are well blended. Set aside. Heat a medium frying pan and add sugar and nuts. Stir constantly over medium heat until nuts are coated and slightly browned. Remove from heat and set aside. Fry wontons in hot cooking oil and drain onto paper towels. When ready to serve salad, put lettuce, spinach, bacon, red pepper, onion, and strawberries into a large bowl and toss. Add salad dressing and toss. Add sugared nuts and wontons last.

The Best of Granolas

Makes 5 Servings

The Dortch Family Cookbook
Sides

Kathy Oaks

6 cups rolled oats
1/2 cup wheat germ
1 cup unsweetened coconut
1 cup coconut
1/4 cup sesame seeds
1 teaspoon almond extract optional
2 tablespoons vanilla extract

1 cup or more nuts walnuts, pecans, almonds, peanuts etc.
1/2 cup sunflower seed
1/2 cup oil
1 cup honey
1 cup raisins or other dried fruits
1/2 cup honey

Mix grains, nuts, seeds, coconut together thoroughly. Pour oil and honey over mixture and stir well. Spread on lightly oiled cookie sheet and bake at 300° for 30 minutes or until golden brown. Stir occasionally while baking. When mixture is golden brown, take out and mix in the raisins and any other dried fruit you wish to add, vanilla

and almond extract. Put back into oven and bake for another 5-10 minutes. Pour granola into large bowl and drizzle about 1/2 cup additional honey over the mixture. Stir well and allow to cool.

Twice Baked Potatoes

Makes 5 Servings

The Dortch Family Cookbook

Sides

Sharon Friddle

5 potatoes

1 cup sour cream

1/3 cup butter

1 teaspoon salt

1 teaspoon black pepper

1 cup cheddar cheese

Bake potatoes on 400 for 35-40 minutes. Cut in half and scoop out the middles. Mix the middles with the remaining ingredients and refill potato skins. Top with cheese and bake at 350 for 10 minutes.

Cakes

Awesome Cheesecake

The Dortch Family Cookbook
Cakes

Jen Miller

1 envelope unflavored gelatin
1/2 cup water
1/2 cup unsweetened cocoa
1 can sweetened condensed milk
1 1/2 teaspoon vanilla
2 packages cream cheese, softened

1 (9-ounce) container cool whip, thawed
1 1/4 cups graham crackers, crumbs
1/4 cup unsweetened cocoa
1/4 cup sugar
1/3 cup butter, melted

Make crust (last 4 ingredients) and press firm on bottom of pan and chill. Mix gelatin and water in a small saucepan. Heat and stir until gelatin is dissolved. Add cocoa. Blend until smooth. Stir in milk and vanilla. Beat cream cheese in separate bowl and gradually add cocoa mixture in. Blend until mixture is smooth. Fold in whipped topping and then put mixture on prepared crust - freeze until firm.

Caramel-Fudge Cake

Makes 12 Servings

The Dortch Family Cookbook
Cakes

Susan Dortch



1 package chocolate fudge cake mix
1 cup mini semisweet chocolate chips
1 (12-ounce) jar caramel ice cream topping, warmed
1 (12-ounce) jar hot fudge ice cream topping,

warmed
1 (8-ounce) carton frozen whipped topping, thawed
1/2 cup english toffee bits or almond brickle chips

1. Prepare cake batter according to package directions. Stir in 3/4 cup chocolate chips.
2. Pour into a greased 13x9" baking pan. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Immediately poke holes in the cake with a meat fork or skewer. Spread caramel and fudge toppings over cake. Cool on a wire rack.
3. Frost with whipped topping. Sprinkle with toffee bits and remaining chocolate chips. Store in the refrigerator.

Cheesecake

Makes 12 Servings

The Dortch Family Cookbook
Cakes

CRUST:

2 1/4 cups graham crackers, crushed

1/4 cup sugar

6 tablespoons butter

FILLING:

3 (8-ounce) packages cream cheese, softened

3 eggs

1 1/3 cups sugar

3 tablespoons lemon juice

2 teaspoon mexican vanilla extract

1 teaspoon grated lemon

GLAZE:

1 pint sour cream

3 tablespoons sugar

TOPPING:

1/2 cup sugar

1 tablespoon cornstarch

1/2 cup water

2 tablespoons lemon juice

CRUST: Mix first 3 ingredients together and press into a 9 x 13-inch glass dish and bake at 350°F for 5 minutes.

FILLING: Mix next 6 ingredients in mixer until smooth. Pour into crust and bake for 35 minutes.

GLAZE: Mix sour cream with sugar and pour over top of the cheese cake. Bake 12 additional minutes, let cool 30 minutes on the stove and then pour glaze on top.

TOPPING: Mix together last 4 ingredients and pour over the top. Chill for at least 2 hours and serve.

Chocolate Cake with Pumpkin Butter Cream Frosting

Makes 12 Servings

The Dortch Family Cookbook
Cakes

Kathy Oaks



1 chocolate fudge cake mix

3 eggs

1/2 cup oil

1 1/4 cups water

3/4 cup sour cream

1 (8-ounce) package cream cheese

1/3 cup sugar

1 egg

1/2 cup butter

1/2 cup pumpkin

2 teaspoon vanilla extract

3 1/2 cups powdered sugar

2 teaspoon pumpkin pie spice

1 teaspoon cinnamon

1 dash cloves

Mix first 5 ingredients together until smooth and pour into greased 9x13 or lined cupcake pan. Mix cream cheese, sugar and egg in mixer until smooth and drop teaspoons full all over top of the cake or 1 teaspoon in each cupcake. Bake as directed. Beat together last 7 ingredients in a mixer until smooth and frost when cake has cooled completely.

Coconut Cake

Makes 12 Servings

The Dortch Family Cookbook
Cakes

1 (18 1/4-ounce) box pudding yellow cake mix
1 stick melted butter
1 (8-ounce) can cream of coconut
3 eggs
1 cup sour cream
1 cup coconut

1 (8-ounce) package cream cheese
2 teaspoon mexican vanilla extract
2 to 3 tablespoons milk, enough to make a good frosting
4 cups powdered sugar
1 cup coconut

Mix together first 6 ingredients until blended completely and pour into greased 9 x 13-inch pan or 2 round cake pans. Bake at 350°F for about 30 minutes until toothpick comes out clean.

Beat together next 4 ingredients until smooth and then stir in coconut. Frost, serve, and enjoy.

Cream Cake

Makes 8 Servings

The Dortch Family Cookbook
Cakes

Timberly Sitake



2 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 sticks butter

1 cup cream of coconut
1 3/4 cups sugar
4 large eggs
1 teaspoon vanilla extract
1 cup buttermilk

Bake at 350° in 3 round pans about 25-30 minutes. Beat sugar, butter and cream of coconut until fluffy. Beat in egg yolks and vanilla. On low mix in dry ingredients alternating with buttermilk until just blended. Beat egg whites with pinch of salt and fold into batter.

Crock Pot Cake

The Dortch Family Cookbook
Cakes

Amy Hunt



1 chocolate fudge cake mix
8 ounces sour cream
1 cup semisweet chocolate chips
1 cup water

4 eggs
3/4 cup olive oil
1 (4-ounce) box instant chocolate pudding mix

Mix everything together and pour into a lightly greased slow cooker. Cook on low for 6-8 hours or 3-4 hours on high.

Deep Dark Chocolate Lava Cake

Makes 10 Servings

The Dortch Family Cookbook
Cakes



1 3/4 cups flour
2 cups sugar
3/4 cup unsweetened cocoa
1 1/2 teaspoon baking soda
1 1/2 teaspoon baking powder
1 teaspoon salt

2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoon vanilla extract
1 cup boiling water

Combine dry ingredients. Add remaining ingredients except water and beat at medium speed for 2 minutes. Stir in boiling water. Cook in bundt (leaving some for cupcakes) on 375 for 30 minutes.

Fruit Cocktail Cake

Makes 10 Servings

The Dortch Family Cookbook
Cakes

Kathy Oaks

1 1/2 cups sugar
2 eggs
2 cups flour
2 teaspoon baking soda
2 cups fruit cocktail (1 can)
1/3 cup brown sugar

1/2 cup chopped almonds or pecans
6 tablespoons butter
1 (5-ounce) can evaporated milk
3/4 cup sugar
1 (16-ounce) container cool whip

Mix first 5 ingredients together and put in a greased 9x13 pan. Mix together brown sugar and nuts and sprinkle on top. Pat gently. Bake at 350 for 40 minutes or until done. In saucepan, bring to boil butter, milk, and sugar. Boil for 5 minutes. Pour over baked cake while still warm. Serve with coolwhip.

Individual Cheesecakes

Makes 5 Servings

The Dortch Family Cookbook
Cakes

1 yellow pudding cake mix
1/4 cup butter
2 (8-ounce) packages cream cheese
3 eggs
3/4 cup sugar

1 teaspoon vanilla extract
1 12/ cup sour cream
1/4 cup sugar
1 (21-ounce) can pie filling
24 cupcake liners

For crust combine dry cake mix and melted butter in large bowl. Beat at low speed for 1 minute (mix will be crumbly). Divide mixture evenly in muffin cups. Level but do not press. For filling combine cream cheese, eggs, 3/4 cup sugar and vanilla and beat on medium speed until smooth. Spoon evenly into lined muffin cups. Bake at 350 for 20 minutes or until mixture is set. For the Topping combine sour cream and 1/4 cup sugar and spoon evenly over cheesecakes and return to oven for 5 minutes. Garnish each cheesecake with pie filling or fresh berries if desired. Refrigerate until ready to serve.

Italian Cream Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

Timberly Sitake

1/2 cup butter
1 cup shortening
2 cups sugar
2 teaspoon vanilla extract
1 cup buttermilk
1 teaspoon baking soda
1 pinch salt
5 eggs yolks

1 cup chopped nuts
2 cups flour
1 cup coconut
Frosting
1 (8-ounce) package cream cheese
1 teaspoon vanilla extract
1 box powdered sugar
1/2 cup nuts or coconut optional

Cream first 3 ingredients together then add the next 5. Beat 5 egg whites until stiff then fold into batter with a spoon softly. Grease and flour a 9x13 pan and bake at 350 for 30 min. until done. Frost when cooled.

JoAnne's Amazing Chocolate Mandarin Orange Cake

Makes 8 Servings

The Dortch Family Cookbook
Cakes

Dave and JoAnne Dortch



1 chocolate fudge cake mix made into 2 round layers

Chocolate Fudge Frosting

1 1/2 cups cold milk

4 ounces instant vanilla pudding

1 package whipped topping mix

1 teaspoon orange extract

1 large symphony bar without nuts

1 large can mandarin orange

Bake cake according to directions and let cool completely. Split each layer horizontally. For orange cream filling, blend vanilla pudding mix, whipped topping mix, milk, and orange extract. beat until stiff. Refrigerate for 15 minutes. Spread filling on first layer. Add next layer of cake and frost with chocolate fudge frosting. Add next layer of cake and spread with orange cream filling. Add last layer of cake. Frost entire top and sides of cake with frosting. Curl chocolate bar into pieces with a potato peeler. Decorate sides of cake with chocolate curls by gently pressing handfuls of curls onto frosted sides of cake. Dip half of each mandarin orange into leftover pieces of melted chocolate bar. Refrigerate for 15 minutes, until set. Then decorate top of cake with oranges and more chocolate curls.

Lemon Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

Toni Holyoak

1 yellow (lemon) cake mix
1 lemon pudding
4 eggs
3/4 cup water
3/4 cup oil

2 cups powdered sugar
1 tablespoon vanilla extract
2 tablespoons lemon juice
2 tablespoons butter
2-3 tablespoons milk

Mix first 5 ingredients with beater and pour into a greased and floured bundt pan. Bake at 350 for 35-40 minutes. Mix frosting and pour over cake.

Lemon Cream Cupcakes

The Dortch Family Cookbook
Cakes

Jen Miller

1 cup butter
2 cups sugar
3 eggs
2 teaspoon grated lemon rind
1 teaspoon vanilla extract
3 1/2 cups flour
2 teaspoon baking powder
1 teaspoon baking soda

2 cups sour cream
3 tablespoons butter
2 1/4 cups powdered sugar
2 tablespoons lemon juice
3/4 teaspoon vanilla extract
1/4 teaspoon grated lemon rind
1 tablespoon milk

Mix first 9 ingredients together and pour into lined muffin cups. Bake at 350 for 25 minutes. Mix together the rest of the ingredients for frosting and frost cooled cupcakes.

No-Bake Cheese Cake

Makes 6 Servings

The Dortch Family Cookbook
Cakes

Jen Miller

graham cracker crust--combine crackers
(crushed)
and butter) press into bottom of pan
filling:
6 (8-ounce) packages cream cheese (softened)
4 small packages instant vanilla pudding
2 cups sugar

cream together until smooth (sugar & cheese)

Then add:
pudding
4 cups milk
2 tablespoons vanilla extract

Spread over crust and chill several hours.

Orange Cake

Makes 12 Servings

The Dortch Family Cookbook
Cakes

Kathy Oaks

1 whole orange
3/4 cup butter
2 tablespoons butter
3 eggs
1 cup sugar
1 1/2 cups flour

3/4 teaspoon baking soda
GLAZE:
1 1/2 cups powdered sugar
1 to 2 tablespoon orange juice
1 teaspoon mexican vanilla extract

Preheat oven to 350°F. Chop orange into quarters and put into food processor with 1/2 the orange skin. Add remaining ingredients and process until smooth. Pour into a greased and floured ring pan. Can be eaten with or without icing.

ICING: Powder sugar, orange juice, and vanilla. Enough to make a thick glaze.

Pineapple Dream Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

Sharon Friddle



1 yellow pudding cake mix
3 eggs
3/4 cup vegetable oil
1 (8-ounce) can crushed pineapple

1 package (small) instant vanilla pudding
1 (6-ounce) package cool whip
1 (20-ounce) can crushed pineapple

Mix first 4 ingredients and pour into 11x13 pan. Bake at 350 until done. Dissolve pudding in pineapple with juice then fold in cool whip. Frost when completely cooled.

Pineapple Upside Down Cake

Makes 12 Servings

The Dortch Family Cookbook
Cakes

Kathy Oaks



1 (18 1/4-ounce) box pudding yellow cake mix
3 eggs
1/2 cup olive oil
1 1/4 cups water
3/4 cup sour cream

1/3 cup butter, melted
3/4 cup brown sugar
1 (20-ounce) can crushed pineapple
maraschino cherry, optional

Mix first 5 ingredients together. Pour melted butter into a 9 x 13-inch pan and sprinkle with brown sugar. Drain pineapple and pour it over the butter and sugar. Top with cake batter and bake at 350°F for 30 minutes until toothpick comes out clean. Dump immediately onto serving platter and enjoy. (I sometimes put maraschino cherries in with the pineapple it's pretty and delicious.)

Poppy Seed Cake

Makes 8 Servings

The Dortch Family Cookbook
Cakes

Carissa Hunt



1 box yellow cake mix
1 package instant vanilla pudding
1 1/2 cups water
1/2 cup vegetable oil

4 eggs
3 tablespoons poppy seeds
1 teaspoon vanilla extract
1 teaspoon almond extract

Mix all ingredients. Pour batter into a well-floured bunt pan or a 9x13" pan. Bake for 40-45 minutes until toothpick comes out clean.

Pumpkin Cheesecake

Makes 8 Servings

The Dortch Family Cookbook
Cakes

Kathy Oaks



2 cups oreos, crushed
1 1/2 cups pumpkins puree
3 eggs
1/2 cup sugar
1/2 box brown sugar

1 1/2 teaspoon cinnamon
1 pinch cloves
3 (8-ounce) packages cream cheese
1 tablespoon cornstarch

Put one Oreo into each cupcake slot in a lined cupcake pan. Mix remaining ingredients together with an electric mixer. Pour over crust. Bake 35-40 minutes at 350°. Cool completely at room temperature, then refrigerate overnight.

Pumpkin Pie, Chocolate Ganache, or Strawberry Shortcake Cupcakes

Makes 12 Servings

The Dortch Family Cookbook
Cakes

Kathy Oaks



1 spice cake mix, or chocolate or yellow
3 eggs
1/2 cup oil
1 1/4 cups water
1 (15-ounce) can pumpkin, for chocolate and strawberry omit this and add 1 cup sour cream
Filling
1 (8-ounce) package cream cheese
1 egg
1/3 cup sugar
Frosting

1 (8-ounce) package cream cheese
1 1/2 cups powdered sugar
1 teaspoon vanilla
2 cups whipping cream
Ganache for Chocolate Cupcakes
1 cup whipping cream
1 cup dark dipping chocolate
Strawberries
1 cup chopped strawberries
1/4 cup sugar

Mix cakes as directed and add sour cream to chocolate and strawberry and add pumpkin to spice cake batters.

Divide into lined cupcake pans. Fill them just over half way. Mix up the filling until smooth and drop 1 T. onto each cupcake. bake at 350° for 15-20 minutes. Mix frosting in mixer until smooth.

Pumpkin: Frost and sprinkle with cinnamon.

Chocolate: Heat cream in microwave. Add hot cream to chocolate and stir until melted. Poke holes in the top of your cupcake and top with a big tablespoon of ganache. Frost and sprinkle with chocolate shavings.

Strawberry: Chop strawberries, add sugar, and set aside to let the juices come out. Poke holes in the top of your cupcake and top with a big tablespoon of strawberries and juice. Frost and serve.

Red Velvet Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

JoAnne Dortch



1 cup shortening
2 cups sugar
3 tablespoons unsweetened cocoa
1 teaspoon salt
2 eggs
2 1/4 cups flour

1 cup buttermilk
1 tablespoon vinegar
1 teaspoon baking soda
1 teaspoon vanilla extract
1 quart whipped cream
1 cup sugar

Cream together first 4 ingredients. Mix in eggs and then add flour and buttermilk. Add vinegar, soda and vanilla and mix well. (red food coloring may be added for desired color) Grease and flour round cake pans. Bake at 350 for 25-30 minutes. Slice into 4 layers and let cool completely. Mix frosting together and frost. Best served if refrigerated for at least 1 hour.

Sour Cream Pound Cake

Makes 8 Servings

The Dortch Family Cookbook
Cakes

Kathy Oaks

2 3/4 cups flour
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 cup butter

3 cups sugar
6 eggs separated
1 cup sour cream

Mix together first 5 ingredients in mixer until completely blended. Add egg yolks and sour cream. Beat egg whites until stiff and fold into batter. Bake in a greased bundt at 300 for 1 1/2 hours.

Strawberries-N-Cream Swirl Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

Kathy Oaks



4 eggs
3/4 cup sugar
1/4 cup cold water
1 teaspoon vanilla extract
1 cup all purpose flour
1 teaspoon baking powder

1/4 teaspoon salt
1/2 cup powdered sugar
1 cup strawberry jam homemade is divine
1 cup chopped strawberries
5 large strawberries
1 pint whipping cream

Preheat oven to 375. Spray a jellyroll pan with nonstick cooking spray. Beat the eggs at highest speed for about 5 minutes or until they are thick and lemon colored. Gradually beat in sugar and continue beating until light and fluffy. Add water and vanilla. Stir in the flour, baking powder, and salt and blend on the lowest speed just until ingredients are moistened. Pour batter into the prepared pan, tilt to spread the batter evenly over the bottom.

Bake at 375 for 8-12 minutes or until cake springs back when touched lightly in the center. Dust a tea towel with powdered sugar, loosen edges of cake and immediately turn onto dusted towel. Roll up cake in the towel, starting at the narrow end. Cool on a cake rack. Once cool, unroll and remove the towel. Spread jam and sprinkle strawberries on top. Roll up cake again loosely. Sprinkle with powdered sugar and wrap with tin foil and chill until ready to serve. Beat strawberries and whip cream together until thick and serve over the top.

Strawberry Shortcakes

Makes 8 Servings

The Dortch Family Cookbook
Cakes

Timberly Sitake



2 1/2 cups flour, (spooned and leveled), plus more for dusting
1/2 cup cold unsaltd butter
1/2 cup plus 1 tablespoon sugar
2 1/2 teaspoon baking powder

1 teaspoon salt
1 cup milk
Sweetened strawberries
whipped cream

1. Preheat oven to 425°. In a food processor combine flour butter, 1/3 c. sugar, baking powder, and salt; process until mixture resembles coarse meal. Add milk; pulse just until moistened, 4 or 5 times. Do not overprocess.
2. Turn out dough onto a lightly floured surface; with floured hands gently pat dough into a 4x8" rectangle.
3. Dust a large knife with flour cut dough into eight squares. Transfer to a baking sheet; sprinkle with remaining tablespoon sugar. Bake until golden 25-30 minutes; cool on baking sheet. To serve, split biscuits with a serrated knife; layr with berries and whipped cream.

Texas Sheet Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

Sharon Friddle

2 cups flour
1/2 cup unsweetened cocoa
1 cup water
1 teaspoon baking soda
1 teaspoon vanilla extract
2 cups sugar
1 cup margarine
1/2 cup buttermilk
2 eggs

1 teaspoon cinnamon
FROSTING
1/2 cup margarine
1/2 cup unsweetened cocoa
1 box powdered sugar
5- tablespoons milk or cream
1 teaspoon vanilla extract
choopped nuts

Bring to boil margarine, cocoa, and water. Mix flour, sugar and baking soda. Pour hot mixture in flour. Add buttermilk, eggs, and cookie sheet (must have edges). Bake at 400 for 20 minutes. Frosting: combine margarine, milk, cocoa and vanilla in sauce pan. Bring to boil. Spread over warm cake.

Tres Leches

Makes 12 Servings

The Dortch Family Cookbook
Cakes

6 large eggs, separated
2 cups sugar
2 cups flour
2 teaspoon baking powder
1/2 teaspoon salt
2 teaspoon mexican vanilla extract
1/2 cup milk
1 (14-ounce) can sweetened condensed milk

1 (12-ounce) can evaporated milk
1 cup heavy cream
4 egg whites
1/2 teaspoon cream of tartar
1/2 cup water
1 1/2 cups sugar
1 cup corn syrup

Separate eggs and beat whites until stiff. Add yolks 1 at a time. Next add sugar little by little. Lower the mixing speed and add flour mixed with baking powder and salt. Lastly mix in vanilla and milk. Pour into greased 9 x 13-inch pan and bake at 350°F for 30-40 minutes, until almost golden.

While the cake bakes, whip together the 3 milks. When cake comes out of oven, while still warm, punch holes throughout cake with fork and pour over cake. Refrigerate and occasionally spoon milk run off back onto cake.

In a mixing bowl, add egg whites, cream of tarter, water, sugar and corn syrup. Beat until peaks form and spread over cake. Decorate with peaches or strawberries. Refrigerate before serving.

Tunnel of Chocolate Fudge Cake

Makes 12 Servings

The Dortch Family Cookbook
Cakes

Sharon Friddle



1 3/4 cups butter, softened

1 3/4 cups sugar

6 eggs

2 cups powdered sugar

3/4 cup unsweetened cocoa

2 1/4 cups flour

2 cups chopped walnuts (optional)

GLAZE:

3/4 cup powdered sugar

1/4 cup unsweetened cocoa

4 to 6 tablespoons milk

1 teaspoon

Mix all ingredients except flour and nuts, then stir in flour and nuts by hand. Bake at 350°F in a greased and floured fluted tube pan for 45 to 55 minutes. Let cool in pan for 2 hours. Invert on plate and drizzle with glaze. This cake gets better and better each day.

Turtle Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

Sharon Friddle



1 german chocolate cake mix
1 cup butter
35 caramel candy or 2 bags caramel bits
1/2 cup chopped pecans
12 hershey bars

1 (14-ounce) can sweetened condensed milk
3 eggs
1/2 cup vegetable oil
1 cup water

Mix cake according to package and divide in half. To half of the batter add 1 stick of butter and 1/2 of the sweetened condensed milk. Bake 10x14 baking pan 350 for 20 minutes. While cake is cooking melt caramels, 1 stick of butter, and the rest of the milk in microwave, stirring every minute when completely melted and mixed together. Fold in nuts. When cake is done pour caramel mixture over the top of the cake. Top with the rest of the cake batter and bake for another 25 minutes until cake is done. While hot place Hershey bars on top of cake and spread around for frosting.

Weezy Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

In loving memory of Aunt Louise.



1 chocolate fudge cake mix prepared
3 eggs
1 1/4 cups water
1/2 cup oil

1 cup sour cream
2 cups evaporated milk or regular milk
2 cups powdered sugar
1 1/2 teaspoon vanilla extract

Make cake according to directions on box, adding sour cream. Bake as directed. Mix last 3 ingredients together (should be a runny sauce). When cake has cooled, poke holes in the top with a fork or a butter knife. Top with frosting and allow it to soak in.

White Frosting

Makes 5 Servings

The Dortch Family Cookbook
Cakes

Earlene McDonald

5 tablespoons flour
1 cup milk
2 sticks butter

1 cup sugar
1 teaspoon vanilla extract

Cook flour and milk to a paste. Beat butter and sugar and add to flour mixture. Add vanilla.

Whole Wheat Carrot Cake

Makes 10 Servings

The Dortch Family Cookbook
Cakes

Sharon Friddle



3 cups shredded carrots
2 cups brown sugar
1 1/2 cups oils
4 eggs
2 teaspoon vanilla extract
2 cups whole wheat flour
1 tablespoon cinnamon

2 teaspoon baking soda
1 teaspoon salt
1 (8-ounce) package cream cheese
1/2 cup softened butter
2 teaspoon vanilla extract, clear if possible
1 dash salt
powdered sugar enough to make frosting

Mix together wet ingredients and sugar first. Add dry ingredients and bake at 325 til done. Frost when cooled

Yellow Cake with Chocolate Frosting

The Dortch Family Cookbook
Cakes



1 box yellow cake mix
1/2 cup oil
3 eggs
1 1/4 cups water
1 cup sour cream

1/2 cup butter
3 tablespoons unsweetened cocoa
2 teaspoon vanilla extract
3 cups powdered sugar

Mix first 5 ingredients together until smooth. Bake as directed. Blend the last 4 ingredients together until smooth and frost when cake has cooled.

Yum Yum Cake

Makes 5 Servings

The Dortch Family Cookbook
Cakes

Aunt Earlene McDonald



1 cup flour
1 stick margarine
1 cup walnuts or pecans
8 ounces cream cheese
1 cup powdered sugar
2 cups cool whip

1 small package instant vanilla pudding
1 1/2 cups milk
1 small package instant chocolate pudding mix
1 1/2 cups milk
1 container cool whip

Mix first set of ingredients and press into long pan. Bake for 20 minutes at 350. Let cool. Mix together 2nd set of ingredients and spread over cooled crust. Mix 3rd set of ingredients and pour over cream cheese mixture. Mix last ingredients and spread over vanilla pudding. Top with Cool Whip and chill

Yummy Chocolate Frosting

Makes 32 Servings

The Dortch Family Cookbook
Cakes

4 cups powdered sugar
1 1/2 sticks softened butter
3 tablespoons unsweetened cocoa

2 teaspoon mexican vanilla extract
milk

Put first 4 ingredients in mixer and mix in enough milk to make a frosting. Make as thick or thin as you like.

Zucchini Cake

Makes 8 Servings

The Dortch Family Cookbook
Cakes

Jen Miller



1/2 cup butter
1/2 cup vegetable oil
1 3/4 cups sugar
2 eggs
2 cups grated zucchini
1/2 cup buttermilk, slowly add:
1 teaspoon baking soda
1 teaspoon salt
1/2 cup baking cocoa, extra dark

1 teaspoon vanilla extract
2 1/2 cups flour
Frosting:
1 stick butter
2/3 cup baking cocoa
3 cups powdered sugar
1/3 cup milk
1 teaspoon vanilla extract

Cream together butter, sugar, and oil. Beat in 2 eggs until completely blended. Add rest of ingredients in order. Grease and flour a 9"x13" pan and bake 325 degrees 40-60 min. Blend frosting together until it's nice and creamy and frost when cake is cooled. Enjoy!

Cookies

Andes Mint Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

Brennah Oaks



1 cup softened butter
1 cup sugar
1/2 cup brown sugar
2 eggs
1 teaspoon vanilla extract

3 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
65 andies mints

Mix butter and sugars until well blended. Add eggs, vanilla, flour, salt, and baking soda. Refrigerate for 2 hours (it will be easier to work with). Take about 1 big tablespoon of cookie dough and shape around mints. Put 2 inches apart on greased cookie sheet. Bake 10 minutes (7 minutes with a convection oven) at 350°. Melt remaining mints and drizzle over the top.

Butter Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

Toni Holyoak

1 cup butter
1/4 teaspoon salt
1/4 teaspoon vanilla extract

3/4 cup powdered sugar
1 3/4 cups flour

Mix everything together and chill over night. Bake at 300 for 20-25 minutes.

Cake Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

JoAnne Dortch



1 yellow pudding cake mix
1 egg
1/2 cup evaporated milk

1/2 cup oil
1 cup semisweet chocolate chips

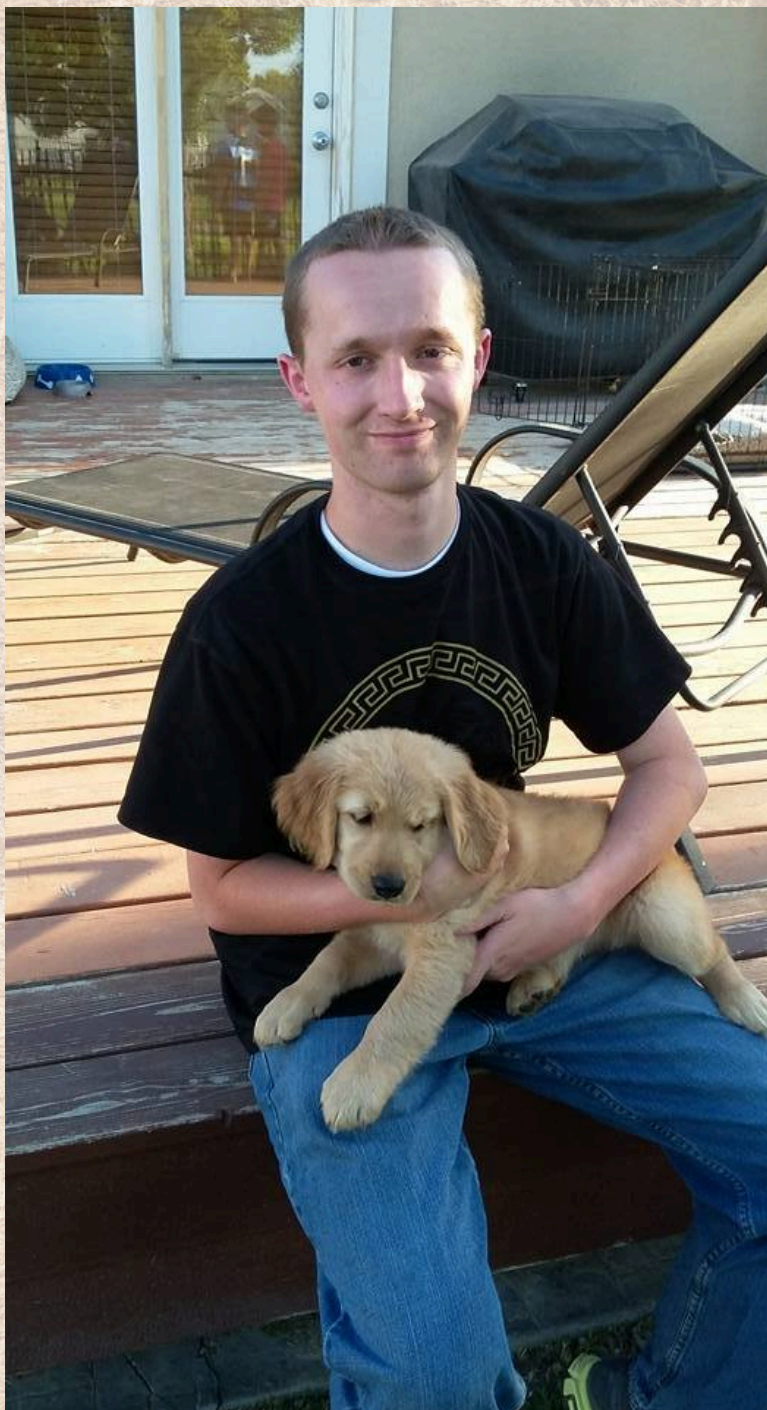
Mix first four ingredients together very well. Fold in chocolate chips. Spread evenly onto a greased cookie sheet and bake at 350 for 10-15 minutes. (check after 7-8 minutes if your oven cooks hot)

Chase's Favorite Peanut Butter Cookies

Makes 8 Servings

The Dortch Family Cookbook
Cookies

Jen Miller



1 cup chunky peanut butter
1/2 cup sugar

1 teaspoon baking soda
1 pinch salt

1/2 cup brown sugar
1 egg

1 teaspoon vanilla

1. Preheat oven to 350° F. Prepare cookie sheets.
2. In a medium bowl, add all ingredients and stir together until smooth.
3. Roll into 1" balls and place 2" apart onto cookie sheets. Flatten each ball with a fork, making a criss-cross pattern.
4. Bake for 8-10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Caramel Cookies

Makes 5 Servings

The Dortch Family Cookbook
 Cookies

Kathy Oaks



1 cup butter soft
1 cup sugar
1 cup brown sugar
2 eggs
2 teaspoon vanilla extract
2 1/4 cups flour

1 teaspoon baking soda
3/4 cup unsweetened cocoa
1/2 cup walnuts chopped, optional
1 tablespoon sugar
48 rolos

Beat butter until creamy. Gradually beat in sugars, eggs, vanilla. Add dry ingredients, cover, and chill for 1 hours. Mix nuts with the 1 T. sugar. Press dough around one piece of candy. Roll into a ball. Dip the top in sugar and place sugar side up on cookie sheet. Bake at 375 for 8 min.

Chocolate Mint Cookies

Makes 5 Servings

The Dortch Family Cookbook
 Cookies

Kathy Oaks

1 devil's food cake mix
2/3 cup shortening
2 eggs

1/2 teaspoon vanilla extract
1 (9-ounce) bag andies mints

Mix all ingredients together, except the mints. Roll into balls. Bake 375 for 8 min. Take out of the oven and immediately place an unwrapped mint on top of each cookie. As soon as the mints start to melt, swirl with a toothpick.

Cocoa Kisses

Makes 20 Servings

The Dortch Family Cookbook
Cookies

Sharon Friddle



1 cup butter
2/3 cup sugar
1/3 cup unsweetened cocoa
1 dash salt
1 teaspoon mexican vanilla extract

1 2/3 cups flour
1/2 cup finely chopped walnuts
20-25 chocolate kisses
powdered sugar

Mix all ingredients and wrap a teaspoon full of dough around a frozen Hershey kiss. Place on ungreased cookie sheet and bake at 350°F for 10 to 12 minutes. Let cookies cool for 3 to 4 minutes and then roll in powdered sugar. Let cool completely and roll in powdered sugar again.

Cream Cheese Sugar Cookies

Makes 48 Servings

The Dortch Family Cookbook
Cookies

1 cup butter
1 cup sugar
3 ounces cream cheese
1/2 teaspoon salt

1/2 teaspoon mexican vanilla extract
1 egg yolks
2 cups flour

Mix together all ingredients and chill for 2 hours. Roll out on floured surface and cut in desired shapes. Bake at 375°F on ungreased cookie sheet for 7 to 10 minutes. DELICIOUS!

Double Chocolate Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

1 1/4 cups butter
1 1/2 cups granulated sugar
1 3/4 cups brown sugar
3 eggs
1/8 cup vanilla extract
5/8 cup unsweetened cocoa

4 cups flour, white or all purpose
1/2 teaspoon salt
1/2 tablespoon baking powder
1/2 tablespoon baking soda
1/2 cup milk, non-fat instant
1 package milk chocolate chips

Mix all ingredients together and bake at 375 for 8-10 minutes. Do not over bake

Easter Cookie Story

Makes 4 Servings

The Dortch Family Cookbook
Cookies

1 cup , whole
1 teaspoon white vinegar
3 egg whites
1 pinch salt
1 cup sugar

zip lock bag
wooden spoon
tape
bible

1. preheat oven to 300
2. Place pecans in zip lock bag and let children beat them with a wooden spoon to break into small pieces. Explain that after Jesus was arrested he was beaten by the Roman soldiers. Read John 19: 1-3.
3. Let each child smell the vinegar. Put 1 tsp vinegar into mixing bowl. Explain that when Jesus was thirsty on the cross he was given vinegar to drink. Read John 19: 28-30.
4. Add egg whites to vinegar. Eggs represent life. Explain that Jesus gave his life to give us life. Read John 10: 10-11.
5. Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. Explain that this represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. Read Luke 23: 27.
6. So far the ingredients are not very appetizing. Add 1 cup sugar. Explain that the sweetest part of the story is that Jesus died because he loves us. He wants us to know and belong to him. Read Ps. 34: 8 and John 3: 16.
7. Beat with mixer on high speed for 12 to 15 minutes until stiff peaks are formed. Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. Read Isaiah. 1: 18 and John 3: 1-3.
8. Fold in broken nuts. Drop by teaspoon onto wax paper covered cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid. Read Matt. 27: 57-60.
9. Put the cookie sheet in the oven, close the door turn the oven off. Give each child a piece of tape and seal the oven door. Explain that Jesus' tomb was sealed. Read Matt. 27: 65-66.
10. Go to bed! Explain that they may feel sad to leave the cookies in the oven overnight. Jesus' followers were in despair when the tomb was sealed. Read John 16: 20 and 22.
11. On Easter morning, open the oven and give everyone a cookie. Notice the cracked surface and take a bite. The cookies are hollow! On the first Easter Jesus' followers were amazed to find the tomb open and empty.

Fabulous Sugar Cookies

Makes 6 Servings

The Dortch Family Cookbook
Cookies

Jen Miller

4 cups flour
1/2 teaspoon salt
1 1/2 cups butter
2 eggs

1 teaspoon baking soda
1 1/2 cups sugar
1 3/4 cups sour cream
1 teaspoon vanilla extract

Mix and refrigerate (at least 1-2 hours). Bake at 425 degrees for 6-8 minutes.

Gorilla Poops

Makes 5 Servings

The Dortch Family Cookbook
Cookies



1/2 cup butter
2 cups sugar
1/2 cup milk
3 tablespoons unsweetened cocoa

1/2 teaspoon salt
1 teaspoon vanilla extract
2 cups rolled oats
1/2 cup chunky peanut butter (optional)

In a large pan mix first 5 ingredients. Heat on high until boiling. When mixture reaches a full rolling boil and set your timer for 5 minutes. When timer beeps add vanilla and oats (and peanut butter if you like). Drop tablespoons full on to wax paper immediately and cool.

Home Made Oreo Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

Brennah Oaks



2 packages devil's food cake mix
1 1/2 cups vegetable shortening
4 eggs
2 tablespoons milk

1 (8-ounce) package cream cheese
2 2/3 cups powdered sugar
3/4 cup butter

Cream together first 4 ingredients. Roll into balls and bake at 350 for 9 minutes only. Let cool on pan. Mix the rest together for frosting and sandwich between cookies. Best if refrigerated.

M&M Oatmeal Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

Toni Holyoak

1 1/2 cups sugar
1 1/2 cups brown sugar
2 cups shortening
2 teaspoon vanilla extract
4 eggs
2 teaspoon baking soda

2 teaspoon hot water
4 cups oatmeal
3 cups flour
2 teaspoon salt
1 package M&M's

Cream together first 4 ingredients. Beat in eggs. Mix together soda and water and beat into mixture. Add the rest of the ingredients and Bake at 350 for 10 minutes.

Oatmeal Chocolate Chip Cookies

Makes 7 Servings

The Dortch Family Cookbook
Cookies

Kathy Oaks



1 cup butter
1 3/4 cups brown sugar
2 eggs
2 tablespoons milk
1 tablespoon vanilla extract

1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups oats
1 3/4 cups flour
1 cup semisweet chocolate chips

Cream together five ingredients and mix on high for five minutes. Stir in rest of ingredients. Spoon out onto an ungreased cookie sheet and bake at 350 for 7-10 minutes or until cookies are golden brown.

Oatmeal Peanut Butter Chocolate Chip Cookies

Makes 60 Servings

The Dortch Family Cookbook
Cookies

Kathy Oaks

1 cup butter
1 cup chunky peanut butter
1 cup sugar
1 cup brown sugar
2 eggs
1 teaspoon mexican vanilla extract

1 teaspoon baking powder
1 teaspoon baking soda
2 1/2 cups flour
1 cup oats
1 cup semisweet chocolate chips

Mix together in order and bake at 350°F for 8 minutes.

Peanut Butter Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

Kathy Oaks



1 cup chunky peanut butter
1 cup butter
1 cup sugar
1 cup brown sugar
3 cups flour

2 eggs
1/2 teaspoon salt
2 teaspoon baking soda
1 teaspoon vanilla extract
1 package Resses peanut butter cup optional

Roll into balls and flatten with fork. Bake at 350 for 10-13 minutes. Another option is to roll into balls and place in a mini muffin tin. Bake at 350 for 10-13 minutes. Immediately place Resses Peanut Butter Cup in the center while still hot.

Really Good Chocolate Chip Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

Kathy Oaks

1 cup butter
1 cup sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract

1 teaspoon baking powder
1 teaspoon baking soda
3 1/2 cups flour
1 cup milk chocolate chunks
1/3 cup chopped almonds

Mix together in order and bake at 350 for 10 minutes.

Scotch Shortbread

Makes 5 Servings

The Dortch Family Cookbook
Cookies

Toni Holyoak



1 pound butter
1 cup sugar

4 cups flour
1 teaspoon salt

Place all ingredients on a flat surface and knead until smooth and flour is absorbed. Divide into thirds. Prick all over with fork. Bake at 325 for 30 minutes.

Stained Glass Cookies

Makes 17 Servings

The Dortch Family Cookbook
Cookies

Becky Hunt



**1 (18-ounce) tube refrigerated slice-and-bake
sugar
cookie dough**

15 Jolly Ranchers, crushed

Roll out dough on floured surface. Cut with large cookie cutter and then cut a hole in the center of that with a smaller cookie cutter. Place on cookie sheet lined with parchment paper. Fill the hole with crushed Jolley Ranchers and bake as directed.

Sugar Cookies

Makes 5 Servings

The Dortch Family Cookbook
Cookies

Toni Holyoak



1 cup butter
1 cup shortening
2 cups sugar
6 eggs

7 cups flour
2 teaspoon baking soda
4 teaspoon cream of tartar
3 teaspoon vanilla extract

Mix and roll out 1/2" thick. Bake at 350 for 7-10 minutes.

Super Great Chocolate Chip Edible Dough

Makes 8 Servings

The Dortch Family Cookbook
Cookies

Susan Dortch



1 cup butter
3 tablespoons butter
1 cup sugar
1 cup brown sugar
1 (14-ounce) can sweetened condensed milk
1 teaspoon vanilla extract

1 1/8 teaspoon baking powder
1 1/8 teaspoon baking soda
1 teaspoon salt
3 cups flour
1 1/2 cups semi-sweet chocolate chips

Soften butter, mix first 3 ingredients together in a mixer. Add eggs and vanilla and mix. In separate bowl sift together baking powder, baking soda, salt, and flour. Add to dough and mix well. Add chocolate chips and bake at 350° F.

Pies

Apple Pie Filling

Makes 8 Servings

The Dortch Family Cookbook
Pies



6 to 8 of your favorite apples, peeled, cored, and sliced thin
1 1/2 teaspoon cinnamon
1 dash nutmeg

1 1/4 cups sugar
3 tablespoons flour
1 stick butter

Pile half of the apples onto uncooked bottom pie crust and squeeze the juice of 1/2 lemon over the apples. Mix cinnamon, nutmeg, sugar, and flour together and sprinkle half of the mixture over apples. Slice butter thinly and put half of the slices all over the pie. Repeat layers: apples, lemon juice, sugar mixture, and butter. (Pile the apples high because they will cook down) Top with 2nd crust and bake at 350°F for 40-45 minutes. Cover with a tinfoil dome after 15 minutes. During the last 10 minutes brush with cream and sprinkle with sugar.

Banana Cream Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies

1 cup milk
1 (3 1/2-ounce) box instant banana cream pudding & pie mix
2 cups vanilla ice cream

3 medium bananas, sliced
whipped cream
sliced almonds

Blend milk and pie mix until thickened. Add ice cream. Line bottom of 9-inch pie pan with bananas then add pie mix. Top with whipped cream, sprinkle with almonds and refrigerate until serving.

Buttermilk Pie

Makes 5 Servings

The Dortch Family Cookbook
Pies

Kathy Oaks



1 1/2 cups sugar
2 tablespoons flour
4 eggs
1 teaspoon vanilla extract
1 cup buttermilk
1/2 cup butter
1 pinch salt

1/3 cup vegetable shortening
1 tablespoon vegetable shortening
1 cup flour
1/4 teaspoon salt
2 tablespoons (maybe 3) water cold
1 cup pie filling or fresh berries

Mix eggs well, then put everything else in. Mix it up and pour it in the uncooked pie shell. Bake at 400 for 10 minutes then turn it down to 350 for another 50-60 minutes. (Until only the very middle giggles a little.) For the pie crust, cut in shortening with fork until crumbs are coarse. Add cold water until it forms a ball. Then press it into a pie pan. Top with berries and cool whip if desired.

Chocolate Chip Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies



1 pie shell
3/4 cup butter, softened
1/2 cup sugar
1/2 cup packed brown sugar

2 eggs
1/2 cup flour
1 cup semisweet chocolate chips
1/2 cup walnuts

Mix all ingredients and pour into unbaked pie shell. Bake at 325°F for 55 to 60 minutes. Pie can be served warm with whipped or ice cream.

Chocolate Mousse Pie

The Dortch Family Cookbook
Pies

Jen Miller

3/4 cup sugar
1/2 cup butter
2 squares unsweetened baking chocolate
2 eggs

12 ounces cool whip
1 to 1 and 1/2 cup of toasted coconut or nuts or shaved sweet chocolate

Melt chocolate in microwave for 1 1/2 minutes and cool for 5 minutes. The key to this pie is thoroughly mixing each item as it is added. Soften the butter and combine it with the sugar. Mix until the mixture is creamy and all the sugar is thoroughly blended with the butter. Add eggs one at a time and mix thoroughly. Mixture will be very thick and creamy. Turn the mixer to blend - slow mix and add the defrosted cool whip. Fill your baked pie crust. Top with your favorite topping. I use the toasted coconut. To Toast: Large fry pan on medium heat. Put coconut in dry and slowly cook until it turns brown, I use a no-stick fry pan and a wooden spoon, remove from heat when browned and put on a plate to cool. This pie can be made up to one week before serving as long as it is refrigerated. Will still be good to eat up to two weeks.

Chocolate Peanut Butter Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies

1/2 cup butter
1 1/2 cups crushed chocolate wafers or graham crackers
2 tablespoons creamy peanut butter
1 (8-ounce) package cream cheese
3/4 cup chunky peanut butter (or creamy if you like)

1/4 cup sugar
1/4 cup butter
1 cup whipping cream
2 teaspoon mexican vanilla extract
milk chocolate bar, whipped cream or chocolate-syrup (optional toppings)

Preheat oven to 350°F. Put 1/2 cup butter in pie pan and heat until melted. Remove and add crushed chocolate crackers and mix together. Press in the bottom and up the sides of pan and bake for 10 minutes. When crust comes out of the oven, immediately add peanut butter and spread around the bottom of the pan. Cool completely.

In a mixer whip cream until fluffy. Put in a separate bowl. Now mix cream cheese, peanut butter, sugar, butter, and vanilla. Beat until light and fluffy. Fold in whipped cream. Spread over crust and chill. Top with chocolate bars, whipped cream, or drizzle with chocolate sauce. Yumm!

Coconut Cream Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies

Kathy Oaks



2 eggs
3/4 cup sugar
1/2 cup flour
1/4 teaspoon salt
3 cups half-and-half

1 cup coconut
1 teaspoon mexican vanilla extract
1/2 (10-ounce) package baked pie shell (one 9-inch)
2 cups whipping cream
1/2 cup powdered sugar

In a medium saucepan, combine first 5 ingredients and bring to a boil over medium heat, stirring constantly. Remove from heat, and stir in 3/4 cup coconut and the vanilla. Pour into pie shell and chill for at least 2 hours. Whip cream together with powdered sugar until thick and spread on top of pie. Toast remaining 1/4 cup of coconut and sprinkle on top of cake. To toast coconut just spread on a cookie sheet and broil it until lightly browned. Keep an eye on it. I use this same recipe for Banana Cream Pie and just substitute coconut for bananas.

Chocolate Pecan Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies

2 eggs
1 cup sugar
1 stick butter, melted
1 tablespoon mexican vanilla extract

1/4 cup cornstarch
1 cup pecans, chopped
1 cup semisweet chocolate chips
1 9-inch unbaked pie shell

Stir together first 4 ingredients in a large bowl. In a smaller bowl stir together cornstarch, pecans and chocolate chips. Fold into egg mixture until completely mixed in. Pour into pie shell. Bake at 350°F for 45-50 minutes. Cool and serve.

Chocolate Pie

Makes 6 Servings

The Dortch Family Cookbook
Pies



1 cup sugar
1/4 cup unsweetened cocoa
1/4 cup cornstarch
1/4 teaspoon salt
1 1/2 cups water boiling

3 eggs yolk lightly beaten
2 tablespoons butter real
1 teaspoon vanilla extract
1 frozen pie crust baked
Weepless Meringue

In a medium saucepan mix sugar, cocoa, cornstarch and salt. Stir in boiling water. Stirring over medium heat, bring to a boil and boil for 1 to 2 minutes or until thickened. Gradually stir about one-third of the hot mixture into the egg yolks, then stir back into hot mixture in saucepan. Cook and stir over low heat 2 minutes longer. Stir in butter and vanilla. Preheat oven to 350° F. Pour filling into pie shell. Spread meringue over hot filling, sealing to edge of pastry. Bake for 12 to 15 minutes or until lightly browned. Cool completely, then chill.

Fort Knox Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies

Kathy Oaks

1 packet gelatin
1/4 cup water
1 pint whipping cream
6 ounces semi-sweet chocolate chips
2 eggs
1 teaspoon vanilla extract

22 caramel candy
2 tablespoons butter
2 cups chocolate wafers crumbs
3/4 cup
1/2 cup butter

Combine cookie crumbs, pecans and 1/2 cup melted butter or margarine. Press into 9-inch pie pan and up sides to form high rim. Bake at 350 for 10 minutes: cool. In small saucepan, sprinkle gelatin over water: let stand 1 minute. Stir over low heat until completely dissolved. Stir in 1 cup cream. Bring to a boiling point: add to blender with chocolate. Process till chocolate is melted. While processing, add 1/2 cup cream, eggs and vanilla: process till blended. Pour into bowl and chill until thickened, about 15 minutes. In a small saucepan, combine caramels, 1/4 cup cream and butter. Simmer, stirring occasionally, till caramels are melted. Pour onto crust. Let cool 10 minutes. With whisk or spoon, beat gelatin mixture till smooth. Pour into crust: chill till firm.

German Chocolate Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies

Jen Miller



1 8-inch pie shell

3/4 cup semisweet chocolate chips

FILLING:

1 (3 1/2-ounce) box cooked non-instant chocolate

pudding

1/2 cup chopped pecans

1/2 cup fine coconut

Bake pie shell as directed, then sprinkle with chocolate chips and melt. Set aside

Cook pudding as directed. Add nuts and coconut, then pour into pie shell. Refrigerate. Top with homemade whipped cream and sprinkle with toasted coconuts.

Meringue

Makes 5 Servings

The Dortch Family Cookbook
Pies

Kathy Oaks

3 egg whites

1/4 teaspoon cream of tartar

6 tablespoons brown sugar

1/2 teaspoon vanilla extract

Beat egg whites and cream of tartar in medium bowl until foamy. Beat in sugar, 1 T. at a time continue beating until stiff and glossy. Do not under beat. Beat in vanilla. Toss a 9" pie.

Pecan Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies



1 cup sugar
1 1/2 cups corn syrup
4 eggs
4 tablespoons butter

1 teaspoon mexican vanilla extract
1 1/2 cups pecans
1 pie shell

Boil sugar and syrup 2 to 3 minutes. While boiling beat eggs in a bowl. Cool syrup for a minute and pour over eggs beating rapidly, add butter, vanilla, and pecans. Pour into pie crust and bake at 350°F for 45 minutes.

Pumpkin Pie

Makes 8 Servings

The Dortch Family Cookbook
Pies

Kathy Oaks



1 large can pumpkin
2 eggs
2 cans evaporated milk

1 1/2 cups sugar
3/4 teaspoon salt
3 1/2 teaspoon pumpkin pie spice

Mix together and pour into unbaked pie shell. Bake at 350° for about 1 hour.

The Best Pie Crust

Makes 32 Servings

The Dortch Family Cookbook
Pies

Kathy Oaks

4 cups flour
1 teaspoon baking powder
1 1/2 teaspoon salt
1 1/2 tablespoons sugar

1 1/2 cups shortening
1/2 cup very cold water
1 1/2 tablespoons vinegar

Combine first 4 ingredients in a large bowl. Cut in shortening. Add vinegar and water and mix well. Separate into 4 pieces of dough, wrap in cling wrap, and refrigerate for 15 minutes. (You may also freeze some for later).

Gently roll out with a little bit of flour to about 1-inch bigger than your pie pan. Fold in half and then in half again. Cut 3 slits on the middle side and place in pan. Bake until golden brown depending on the pie.

Bars and Brownies

Brownies

Makes 5 Servings

The Dortch Family Cookbook
Bars and Brownies

Our precious Jake is missed every day.



2 cups sugar
2 teaspoon vanilla extract
4 eggs
1 1/2 cups flour
1 teaspoon cinnamon
1/3 cup unsweetened cocoa

1 cup butter
5 tablespoons butter
1/3 cup milk
1 cup sugar
1 cup milk chocolate chips

Cream eggs, sugar, and vanilla together. Add next four ingredients. Pour into greased brownie pan and bake at 350 for 35-40 minutes. For frosting combine Butter, milk, and sugar in a small pot. Heat over medium heat until boiling. Boil 1 minute then add chocolate chips. Spread over brownies

Carmelitas

Makes 8 Servings

The Dortch Family Cookbook
Bars and Brownies

Lizz Faddis



3/4 cup butter, melted (I use unsalted but salted may be used)
3/4 light brown sugar, packed
1 tablespoon vanilla extract
1 cup all-purpose flour
1 cup whole rolled old fashioned oats (not instant or quick cook)
1 teaspoon baking soda

1 pinch salt, optional to taste
35 caramel candy, I use Werther's
1/2 cup whipped cream
1/2 teaspoon salt, optional to taste if you prefer salted caramel sauce
1 cup semisweet chocolate chips, or chunks I use a combo

Preheat oven to 350F. Line an 8×8-inch pan with aluminum foil and spray with cooking spray. Lining your pan is highly recommended for ease of cleanup due to the stickiness of the caramel; set pan aside. In a large microwave-safe mixing bowl, add the butter and heat on high power to melt, about 90 seconds. Add the brown sugar, vanilla, and whisk until smooth. Add the flour, oats, baking soda, optional pinch salt, and stir until combined. Mixture will be quite thick. Add half of the mixture to the prepared pan (just eyeball it), and smooth it with spatula or the back of a spoon, to create an even, smooth, flat layer; set remainder aside.

Bake for 10 minutes. While it bakes, make the caramel sauce.

In a large microwave-safe mixing bowl, combine the caramels, cream, and heat on high power in 60-second bursts to melt caramels, stirring after each burst. It will likely take about 4 to 5 minutes total to melt; heat until mixture can be stirred smooth. Alternatively, combine caramels and cream in a medium saucepan, and heat over medium-low heat to melt, stirring nearly continuously, until mixture can be stirred smooth.

Optionally stir in 1/2 teaspoon salt, or to taste, for salted caramel sauce; set sauce aside.

After 10 minutes, remove pan from the oven and evenly sprinkle with the chocolate.

Slowly and evenly pour caramel sauce over the chocolate.

Evenly crumble reserved oatmeal-brown sugar mixture over the top.

Return pan to oven and bake for about 15 to 18 minutes (I baked 16 1/2), or until edges are lightly browned and center is bubbling slightly.

Allow bars to cool completely in the pan before slicing and serving, giving the molten caramel time to firm up. This can take up to 4 hours, or overnight, at room temperature. You can speed it up by placing pan in fridge with a sheet of foil over the top to prevent fridge smells. If you don't wait for bars to cool completely, they'll be a literal hot mess. They'll taste fine (don't burn yourself), but they won't slice neatly with clean cuts. Bars will keep airtight at room temperature for up to 1 week, or in the freezer for up to 4 months.

Chocolate Crunch Brownies

Makes 10 Servings

The Dortch Family Cookbook

Bars and Brownies

Toni Holyoak



1 cup butter
2 cups sugar
2 eggs
6 tablespoons unsweetened cocoa
1 cup flour
2 teaspoon vanilla extract

1/2 teaspoon salt
1 (7-ounce) jar marshmallow creme
2 cups semisweet chocolate chips
1 cup chunky peanut butter
3 cups crispy rice cereal

Cream butter and sugar, and beat in eggs. Add next 4 ingredients. Bake in greased 9x13 at 350 for 30 minutes. Spread marshmallow creme on cooled brownies. In a sauce pan melt chocolate chips and peanut butter stirring constantly until smooth. Remove from heat and add rice crispies and spread over marshmallow creme. Serve chilled.

Coconut Bars

Makes 5 Servings

The Dortch Family Cookbook
Bars and Brownies

Toni Holyoak



1/2 cup butter
1 1/2 cups brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups flour

2 tablespoons baking powder
1/2 teaspoon salt
1 cup coconut
1 cup nuts

Mix all ingredients. Press into a cookie sheet. Bake at 350 for 25 minutes. (double recipe for large cookie sheets)

Cream Cheese Blondies

Makes 7 Servings

The Dortch Family Cookbook
Bars and Brownies

Kathy Oaks

3/4 cup flour
1 cup brown sugar
1/2 cup butter
1/2 teaspoon baking powder

1/2 teaspoon salt
2 eggs
1 (3-ounce) package cream cheese
1/2 cup sugar

Melt butter, add brown sugar and cool. In a separate bowl mix cream cheese and sugar. Mix everything together and bake in greased pan at 350 for 20 minutes.

Fudgy Brownies

Makes 8 Servings

The Dortch Family Cookbook
Bars and Brownies

Friddles



1/2 cup unsalted butter
8 ounces semisweet baking chocolate, chopped
1 1/4 cups sugar
3/4 teaspoon salt

3 large eggs
3/4 cup flour
1 cup chopped walnuts

1. Preheat oven to 350°. Line bottom and sides of an 8-inch square baking pan with foil; butter foil. Set aside.
2. Place butter and chocolate in a heatproof bowl set over (not in) saucepan of simmering water; stir frequently, until almost melted. Remove from heat; stir until completely melted.
3. Whisk in sugar and salt until smooth; whisk in eggs. Gently whisk in flour just until smooth, do not overmix. Fold in nuts, if using.
4. Spread batter evenly in prepared pan. Bake until a toothpick inserted in center comes out with a few moist crumbs attached 45-50 minutes. Cool completely in pan.

Fun No Bake Bars

Makes 25 Servings

The Dortch Family Cookbook
Bars and Brownies

4 cups Cherrios toasted oat cereal
4 cups Kellogg's Rice Krispies
2 cups M&M's candy-coated chocolate candies
1 cup light corn syrup

1 cup sugar
1 1/2 cups chunky peanut butter
1 teaspoon mexican vanilla extract

In a large bowl, combine first 3 ingredients set aside. In a saucepan, bring corn syrup and sugar to a boil, stirring frequently. Remove from the heat stir in peanut butter and vanilla. Pour over cereal mixture and stir to coat. Spread into a greased 15 x 10 x 1-inch in baking pan. Cool and cut into squares.

Hollie's Bars

The Dortch Family Cookbook
Bars and Brownies

By Hollie Dortch



1 cup butter may substitute 1/2 c. coconut oil
2 cups brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups flour
1 teaspoon baking soda

1 teaspoon salt
4 cups quick cooking oats
1 (8-ounce) package semisweet chocolate chips
1 can sweetened condensed milk
3 tablespoons butter
1 teaspoon vanilla extract

Mix first 8 ingredients together and press into 2 9x13 inch pans, reserving 1 c. for topping. Melt the next 4 ingredients in microwave and stir until smooth. Spread chocolate evenly over both pans. Sprinkle with coconut and top with reserved cookie dough flattened into small pieces.

Jenn's Bars

The Dortch Family Cookbook
Bars and Brownies



Crust

1 cup flour
1/4 cup sugar
1 dash salt
1 stick Land of Laked margarine

Filling

1 cup crushed graham crackers
1 teaspoon baking powder

1 can sweetened condensed milk
1 cup semisweet chocolate chips

Frosting

1 stick real butter
1 dash salt
2 teaspoon vanilla extract
1 1/2 cups powdered sugar

Mix together crust and pat into a 9x13 pan. Bake for 10 minutes at 350 and let rest for 10 minutes. Then mix filling and pour over crust. Bake again for 20 minutes and cool completely. Frost.

Magic Cookie Bars

Makes 5 Servings

The Dortch Family Cookbook
Bars and Brownies

Sharon Friddle

1/2 cup butter
1 1/2 cups crushed graham crackers
1 cup semi-sweet chocolate chips

1 cup coconut
1 (14-ounce) can sweetened condensed milk
1 cup chopped nuts

Melt margarine in a 9x13 pan. Sprinkle, evenly, in layers the rest of the ingredients in order. Bake at 300 for 30 minutes. Cool in pan and cut into squares.

Maranda's Brownies

Makes 36 Servings

The Dortch Family Cookbook
Bars and Brownies

Maranda Pitts



1 cup butter
2/3 cup unsweetened cocoa
2 cups sugar
1 dash salt

3 eggs
3/4 cup flour
1/2 cup nuts
1/2 cup semisweet chocolate chips

Mix together the first 5 ingredients, then stir in flour by hand. Sprinkle with nuts and chocolate chips, then bake at 325°F in an greased and floured (or buttered and sugared) 13 x 9-inch pan for 35 to 40 minutes. Let cool completely and ENJOY!

Mom's Brownies

Makes 5 Servings

The Dortch Family Cookbook
Bars and Brownies

JoAnne Dortch

3 sticks butter
1/2 cup unsweetened cocoa
3 cups sugar
4 eggs

1 teaspoon salt
2 teaspoon vanilla extract
2 1/2 cups flour
1 cup nuts optional

Mix well and pour into a greased and floured 9x13. Bake at 350 for 30 minutes.

Mom's Brownies with a Cream Cheese Twist

The Dortch Family Cookbook
Bars and Brownies

We call these "Brennie"s because it was Brennah's idea.



1 (8-ounce) package cream cheese
1 egg

3/4 cup sugar
Mom's Brownies batter (see recipe in this chapter)

Mix together Mom's brownies as directed and pour into a greased 9x13 pan. In a separate bowl mix cream cheese, egg, and sugar together until smooth. Pour cream cheese mixture on top of brownie batter in three even lines lengthwise. Take a butter knife and swirl back and forth through cream cheese in an "S" motion. Bake at 350°F for 30 minutes.

O'Henry Bars

Makes 8 Servings

The Dortch Family Cookbook
Bars and Brownies

Kathy Oaks

1 cup karo syrup
1 cup sugar
1 1/3 cups chunky peanut butter

6 cups Rice Krispies
1 cup semisweet chocolate chips
1 cup butterscotch chips

Over low heat, soften and stir syrup, sugar, and peanut butter. Add Rice Krispies and mix together. Put in 9 x 13 inch buttered cake pan and pat in firmly. Then melt chocolate chips and butterscotch chips together at very low heat (or in microwave), stirring until smooth. Spread on bars immediately.

Peanut Butter Bars

Makes 6 Servings

The Dortch Family Cookbook
Bars and Brownies

Jen Miller



3/4 cup creamy peanut butter
3/4 cup butter
3/4 cup brown sugar (Dark)
3/4 cup sugar
1 teaspoon vanilla extract
*** cream together and add:**
2 eggs
1/2 teaspoon salt

3/4 teaspoon baking soda
1 1/2 cups flour
1 1/2 cups oats
2 cups semisweet chocolate chips
Frosting:
1 cup powdered sugar
3/4 cup creamy peanut butter
1/4 cup milk

Press into a 9" x 13" pan and bake at 325 degrees for 15 minutes. Do not over-bake! While hot, sprinkle with chocolate chips. Spread smooth when melted--cool completely. Cream together last 3 ingredients and spread over cooled chocolate.

Smores Bars

Makes 7 Servings

The Dortch Family Cookbook
Bars and Brownies



2 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups flour
1 1/2 cups crushed graham crackers
2 teaspoon vanilla extract

2 eggs
1 cup butter
1 cup sugar
1 cup milk chocolate bar
1 jar marshmallow creme

Mix first 8 ingredients together and press into a 9x13 pan reserving 1 cup of dough. Sprinkle with broken chocolate bars and top with marshmallow creme. The easiest way to smooth marshmallow creme is to get your hands wet and press it down. Top with spoon fulls of reserved dough. Bake at 350 for 20 minutes.

Whole Wheat Bars

Makes 5 Servings

The Dortch Family Cookbook
Bars and Brownies

Sharon Friddle

1 cup butter
2 cups brown sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon salt
3/4 teaspoon baking powder

3/4 teaspoon baking soda
2 1/4 cups whole wheat flour
2 1/2 cups oats
1 (10-ounce) bag semi-sweet chocolate chips
1 cup nuts optional

Combine all ingredients and spread out in a 11x13 pan. Bake at 325 for 20 minutes.

Whole Wheat Brownies

Makes 16 Servings

The Dortch Family Cookbook
Bars and Brownies

1 cup butter, melted
1/2 cup unsweetened cocoa
1/4 teaspoon salt
1 teaspoon mexican vanilla extract
2 cups sugar

3 eggs
3/4 cup whole wheat flour
1 cup semisweet chocolate chips
walnuts, optional

Beat together all of the above and then stir in flour. Pour batter into greased and floured 13 x 9-inch pan. Sprinkle with chocolate chips and/or walnuts. Bake at 325°F for 25-30 minutes. Cool completely.

Desserts

Banana Pudding

Makes 16 Servings

The Dortch Family Cookbook
Desserts

Sharon Friddle



1 (3 1/2-ounce) box instant vanilla pudding
1 1/2 cups milk
1 (14-ounce) can sweetened condensed milk

1/2 pint whipping cream
4 bananas
1 box vanilla wafer

Whisk together first 3 ingredients. Whip cream until thick and fold into first mixture. Layer in a 9 x 13-inch pan or glass bowl with bananas and vanilla wafers.

Blueberry Cream Cheese Danish

Makes 16 Servings

The Dortch Family Cookbook
Desserts

1 (8-ounce) package cream cheese
1 cup sugar
1 teaspoon mexican vanilla extract
1 egg, separated
2 (8-ounce) tubes refrigerated crescent rolls
1 (14-ounce) can blueberry pie filling, or whatever

flavor you're craving
1 tablespoon sugar
3/4 cup powdered sugar
1 teaspoon mexican vanilla extract
milk, enough to make a glaze

Combine cream cheese, sugar, vanilla, and egg yolk in a bowl until creamy. Spray bottom of 9 x 13-inch pan with cooking spray and spread one package of crescent rolls on bottom covering it completely. Spread cream cheese mixture then pie filling on dough then top with remaining package of crescent rolls. Pinch edges shut and poke a few holes in top with fork. Beat egg white with 1 tablespoon sugar and baste the top. Bake at 350°F for about 15 minutes until golden brown. Mix together last 3 ingredients to make a glaze and drizzle on top of Danish.

Buck Eyes

Makes 24 Servings

The Dortch Family Cookbook
Desserts



2 cups chunky peanut butter
1 cup powdered sugar

1 cup melting milk chocolate bar (may also use semi sweet)

Mix peanut butter and powdered sugar and roll into balls, just a little smaller than ping pong balls and refrigerate for 1 hour. Melt chocolate in microwave stirring every 30 seconds. Dip balls in chocolate and coat completely and place on wax paper. Let cool until chocolate is set and enjoy.

Cake Bites

Makes 15 Servings

The Dortch Family Cookbook
Desserts

Jen Miller



1 devil's food cake mix

3 eggs

1/2 cup oil

1 1/4 cups water

Frosting:

3 tablespoons butter

4 ounces cream cheese

2 1/2 cups powdered sugar

1 teaspoon vanilla extract

1 tablespoon maybe 2 milk

3 cups dipping chocolate, melted

1 cup colored dipping chocolate to drizzle

Mix cake and bake as directed. In a large mixing bowl mix all frosting ingredients together until smooth. When cake is done put the entire cake in the bowl with the frosting and stir together until they are a cake frosting mush. Line a small cookie sheet with wax paper and dump cake mixture on top. Put another sheet of wax paper on top and smooth out the cake mixture into every corner of the pan. Try to get the top as smooth as you can. Top with tinfoil and freeze for at least 2 hours but up to 3 months. When the cake bites are frozen, cut them into squares and dip them in chocolate. Serve in cupcake liners.

Caramel

Makes 64 Servings

The Dortch Family Cookbook
Desserts

2 cups sugar

2 cups Karo light corn syrup

1 pinch salt

1 stick butter

1 cup whipping cream

1 cup evaporated milk

Boil first 3 ingredients to 237°F. Then wipe down the sides and add butter, cream, and milk slowly. Pour into buttered 8- or 9-inch square pan cool. Cut into 1-inch squares and wrap.

Carmel Popcorn

Makes 6 Servings

The Dortch Family Cookbook
Desserts

Kathy Oaks

2 cubes butter
2 cups brown sugar
1/2 cup Karo corn syrup
1/2 teaspoon salt

3/4 teaspoon baking soda
1 teaspoon vanilla extract
3 bags microwave popcorn

Pour microwave popcorn into a large bowl, transfer it to another large bowl with your fingers to remove all unpopped kernels. Mix butter, sugar, syrup, and salt in a sauce pan. Bring to a boil. Remove from heat and add vanilla and baking soda. Pour over popcorn and mix to coat.

Chocolate Mousse

The Dortch Family Cookbook
Desserts

Jen Miller

1 (14-ounce) can sweetened condensed milk
2 squares unsweetened baking chocolate
1/2 cup cold water

1 (4-ounce) box chocolate instant pudding & pie filling mix
1 cup heavy cream

In a large bowl mix milk and chocolate, add water and pudding and chill 30 minutes. Fold in whipped cream and chill 1 hour.

Cinna-Blackberry Apple Crumble

Makes 8 Servings

The Dortch Family Cookbook
Desserts

Kathy Oaks



6 apples, peeled and chopped
1/2 cup butter
2 cups brown sugar

2 teaspoon cinnamon
1 cup blackberries
12 Rhodes cinnamon roll dough, cut into fourths

Melt butter in a cast iron skillet and add apples, brown sugar and cinnamon. Cook 10 minutes until sauce is reduced. Add blackberries and top with cinnamon rolls. Bake at 350 for 40 minutes. Top with frosting that came with cinnamon rolls.

Coconut Bread

Makes 48 Servings

The Dortch Family Cookbook
Desserts

4 eggs
2 cups sugar
1 cup olive oil
1 cup buttermilk
1 teaspoon liquid coconut flavor
3 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda

1/2 teaspoon salt
1 cup coconut

1 cup sugar
1/2 cup water
2 tablespoons butter
1 teaspoon liquid coconut flavor

Blend first 5 ingredients together and set aside. Sift next 4 ingredients. Add flour mixture to egg mixture. Fold in coconut to mixture. Pour into greased bread pans about 1/2 full. Bake at 325°F for 1 hour.

While bread is cooling mix sugar, water and butter in a sauce pan and boil for 5 minutes. Remove from heat and add coconut flavor. Pour when hot and bread is still in pans. When syrup sets, remove from pans and let sit 2 to 3 hours.

Danish Puff

Makes 10 Servings

Yield: 10

The Dortch Family Cookbook
Desserts

Jen Miller
Miller family tradition we make every Christmas. Love this.



1 cup gold medal™ all-purpose flour
1/2 cup butter or margarine, softened
2 tablespoons water
1/2 cup butter or margarine
1 cup water
1 teaspoon almond extract
1 cup gold medal™ all-purpose flour

3 eggs
1 1/2 cups powdered sugar
2 tablespoons butter or margarine, softened
1/2 teaspoon vanilla
1 to 2 tablespoons warm water or milk
chopped nuts

- 1 Heat oven to 350°F. Place 1 cup flour in medium bowl. Cut in 1/2 cup softened butter, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of coarse crumbs. Sprinkle 2 tablespoons water over mixture; toss with fork.
- 2 Gather pastry into a ball; divide in half. Pat each half into 12x3-inch rectangle, about 3 inches apart on ungreased cookie sheet.
- 3 In 2-quart saucepan, heat 1/2 cup butter and 1 cup water to rolling boil; remove from heat. Quickly stir in almond extract and 1 cup flour. Stir vigorously over low heat about 1 minute or until mixture forms a ball; remove from heat. Add eggs; beat until smooth. Spread half of the topping over each rectangle.
- 4 Bake about 1 hour or until topping is crisp and brown; remove from pan to cooling rack. Cool completely.

5 In medium bowl, mix all glaze ingredients except nuts until smooth and spreadable. Spread over top of pastry; sprinkle with nuts.

Deliciously Easy Doughnuts

Makes 8 Servings

The Dortch Family Cookbook
Desserts

**1 (17-ounce) tube Grand buttermilk refrigerator
biscuits
oil for frying**

**1 cup powdered sugar
1 teaspoon mexican vanilla extract
milk, enough to make a glaze**

Heat oil in a frying pan on medium. Poke hole in biscuits (I use a cannoli form) and fry on both sides until golden brown, about 2 minutes on each side. Drain on paper towels. Mix together last 3 ingredients to make a glaze. Dip the doughnut in the glaze and coat on both sides then place on wax paper. Don't forget the doughnut holes!

Dessert Crepes

The Dortch Family Cookbook
Desserts

Susan Dortch



4 eggs, lightly beaten
1 1/3 cups milk
2 tablespoons butter, melted

1 cup all-purpose flour
2 tablespoons sugar
1/2 teaspoon salt

1. In large bowl, whisk together eggs, milk, melted butter, flour sugar and salt until smooth.
2. Heat a medium-sized skillet or crepe pan over medium heat. Grease pan with a small amount of butter or oil. Spoon about 3 T. crepe batter into hot pan, tilting the pan so that bottom surface is evenly coated. Cook over medium heat, 1 to 2 minutes on a side or until golden brown.

Easy Caramel Sauce

Makes 8 Servings

The Dortch Family Cookbook
Desserts

Timberly Sitake

2 cups whipping cream
1 cup brown sugar

1/2 stick unsaltd butter

Bring all ingredients to a boil on medium high heat stirring frequently. Reduce to a medium low simmer until reduced to 1 3/4 cups (about 15 minutes).

Easy Chocolate Eclair Cake

Makes 24 Servings

Preparation: 0 hr. 30 min. , Cook Time: Total Time 4 hr. 30 min.

Yield: 24 servings

The Dortch Family Cookbook

Desserts

Kathy Oaks

1 (48-ounce) package (3.4 oz.) jell-o vanilla flavor instantpudding
2 cups cold milk, divided
1 tub (8 oz.) cool whip whipped topping, thawed
22 graham crackers

1 (48-ounce) package (4 oz.) baker's unsweetenedchocolate
1/4 cup butter
1 1/2 cups 1-1/2 powdered sugar

Beat pudding mix and 1-3/4 cups milk in large bowl with whisk 2 min. Stir in COOL WHIP. Layer about 1/3 of the grahams and half the COOL WHIP mixture in 13x9-inch pan, breaking grahams as necessary to fit; repeat layers. Top with remaining grahams.

Microwave chocolate and butter in medium microwaveable bowl on HIGH 1-1/2 min., stirring after 1 min. Stir until chocolate is completely melted. Add sugar and remaining milk; stir until well blended. Immediately spread over grahams. Refrigerate for 4 hours.

Easy Pineapple Cherry Cobbler

Makes 12 Servings

The Dortch Family Cookbook

Desserts

1 (20-ounce) can cherry pie filling
1 (8-ounce) can pineapple tidbit, drained

1 (18 1/4-ounce) box pudding yellow cake mix
1 stick butter

Mix pie filling and drained pineapples together and dump in a 9 x 13-inch pan. Sprinkle cake mix on top. Cut butter into about 16 slices and place all over the top of the cake mix. Bake 350°F for 25-30 minutes. Serve with ice cream of course!

Famous Chocolate Sauce

The Dortch Family Cookbook

Desserts

Kathy Oaks

1 stick butter
1 (14-ounce) can sweetened condensed milk
3/4 cup evaporated milk

1 1/3 cups sugar
5 squares unsweetened baking chocolate

Combine all ingredients into a large bowl, mixing slightly, then microwave on high for approximately 3 minutes. There should still be chunks of butter and chocolate when finished. Next, pour mixture into a blender and blend for 1 minute or so until thick and smooth. Enjoy!

Grandma Dortch's Peanut Brittle

Makes 5 Servings

The Dortch Family Cookbook
Desserts

Agnes Dortch



1 1/2 cups sugar
1 1/2 cups peanuts, raw, spanish

2/3 cup karo corn syrup
1/3 cup water

Cook for about 10 minutes or until peanuts begin to pop. Then, put 1-2 teaspoons soda & pour into greased cookie sheet. Mom always buttered the cookie sheet.

Hot Caramel Sauce

Makes 24 Servings

The Dortch Family Cookbook
Desserts

1/2 cup butter
3 cups brown sugar
1 cup corn syrup

1 (14-ounce) can sweetened condensed milk
1 teaspoon mexican vanilla extract

Mix together all ingredients in a small pan. Heat until mixture is almost boiling. Remove from heat and serve warm. Great with apples, chocolate wafers and what ever else you can find.

Licorice Caramels

The Dortch Family Cookbook
Desserts

Jen Miller

1 can Borden's Condensed Milk
2 cups sugar
1 cup margarine
1/4 teaspoon salt

1 1/2 cups Karo
1 teaspoon licorice or anise oil
1 teaspoon black paste food coloring

Cook and stir constantly in heavy pan to 234 degrees (if 13 you like them harder 250) take off stove and add 1 t. black paste cool in buttered 9x13 cake pan and cut.

Melt Away

Makes 10 Servings

The Dortch Family Cookbook
Desserts

1 cup real butter, soften
3/4 cup cornstarch
1/3 cup powdered sugar
1 cup flour
ICING:

3 ounces cream cheese
1 cup powdered sugar
1/4 teaspoon almond extract, or peppermint or 1
teaspoon vanilla
pink food coloring

Beat butter at low speed until creamy slowly add cornstarch and powdered sugar. Beat until fluffy. Use wooden spoon to stir in flour. Dough should be soft. Cover and chill 1 hour. Remove from fridge 1 hour before shaping. Roll before shaping. Roll dough into 1-inch balls and place on ungreased cookie sheet. Make a slight indentation with finger. Bake 350°F for 10-12 minutes. Cool and add icing.

MIni Trifles

Makes 4 Servings

The Dortch Family Cookbook
Desserts

Kathy Oaks



2 cups strawberries chopped
1 quart blackberries
1 quart raspberries
1 quart blueberries
1 package instant vanilla pudding
3 cups milk

1 butter, vanilla pound cake
1/2 cup sugar
2 cups whipping cream
1/2 cup powdered sugar
1 teaspoon vanilla extract
3 strawberries

Mix 2 cups strawberries with 1/2 cup sugar and set aside for 15 minutes. After they have set pour them into the blender and blend. Mix pudding as directed and let sit for 15 minutes. Slice pound cake and cut slices into 1 inch pieces. In 4 nice glasses layer cake, strawberry sauce, fruit, and pudding twice. Mix cream, powdered sugar, vanilla, and 3 strawberries in a mixer until cream thickens. Top trifles with cream and garnish with berries.

Oreo Lasagna

The Dortch Family Cookbook

Desserts

1 (20-ounce) package oreos
1/2 cup butter
1 (16-ounce) container cool whip
1 (8-ounce) package cream cheese

1/4 cup powdered sugar
2 cups milk
1 (3 1/2-ounce) package non-instant vanilla pudding

Crush oreos in big size pieces reserve 1 1/2 c. for top. Melt butter and mix with cookies. Press into 9x13 pan and freeze for 10 minutes. Blend 1/2 of cool whip, cream cheese, and powdered sugar and spread over crust and freeze. Prepare instant pudding and pour over cake. Cool whip and remaining oreos.

Peach Blueberry Cream Cheese Cobbler

Yield: 12

The Dortch Family Cookbook

Desserts

1/2 cup butter
1 egg
1 1/2 cups milk
1 1/2 cups flour
2 cups sugar divided

2 teaspoon baking soda
1/2 teaspoon salt
5 peaches peeled and chopped
2 cups fresh blueberries rinsed
6 ounces cream cheese

Preheat oven to 350. Place butter in 9x13 pan and melt in the heating oven. While butter is melting in oven mix together egg, milk, flour, sugar (reserving 1/2 cup), baking soda, and salt until smooth. When butter is melted, remove from oven and pour the batter over the butter. Arrange fruit on top of batter then cut cream cheese in small chunks and place on top of fruit. Sprinkle with sugar and bake at 350 for 40 minutes.

Peach or Pear Cobbler

Makes 5 Servings

The Dortch Family Cookbook

Desserts

3 cups peaches or pears
1/3 cup sugar
1/2 teaspoon cinnamon
1 1/2 cups flour
2 teaspoon baking powder

1 cup sugar
1/2 teaspoon salt
1 1/2 cups milk
1/2 cup butter

Melt butter in 9x13 pan. Peel and slice fruit and sprinkle with 2/3 cup sugar and cinnamon (you may also use drained canned peaches). Mix everything except butter in a bowl. Pour cake mixture on melted butter, and top with fruit. Bake at 350 for 1 hour.

Pumpkin Cake Bites

Makes 15 Servings

The Dortch Family Cookbook
Desserts

Kathy Oaks



1 spice cake mix
3 eggs
1 cup applesauce
1/4 cup milk
1 (15-ounce) can pumpkin
1 teaspoon vanilla extract
Frosting:
3 tablespoons butter

4 ounces cream cheese
2 1/2 cups powdered sugar
1 teaspoon vanilla extract
1 tablespoon maybe 2 milk

3 cups dipping chocolate, melted
1 cup colored dipping chocolate to drizzle

Mix first 5 ingredients together and bake at 350° for 25-30 minutes till cooked completely. In a large mixing bowl mix all frosting ingredients together until smooth. When cake is done put the entire cake in the bowl with the frosting and stir together until they are a cake frosting mush. Line a small cookie sheet with wax paper and dump cake mixture on top. Put another sheet of wax paper on top and smooth out the cake mixture into every corner of the pan. Try to get the top as smooth as you can. Top with tinfoil and freeze for at least 2 hours but up to 3 months. When the cake bites are frozen, cut them into squares and dip them in chocolate. Serve in cupcake liners.

Raspberry Bread Pudding

Makes 12 Servings

Preparation: 45 minutes , Cook Time: 1 hour and 10 minutes

The Dortch Family Cookbook

Desserts

Kathy Oaks



12 Rhodes Warm-N-Serv Soft White , baked and day old

1 quart heavy cream

2 cups sugar

1 egg

1 teaspoon vanilla extract

fruit filling:

12 ounces frozen raspberries, thawed

1 cup sugar

1/2 cup apple juice

vanilla sauce:

2/3 cup butter

2 teaspoon flour

1 1/2 cups heavy cream

3 tablespoons sugar

1 teaspoon vanilla extract

Cut rolls into 1-inch cubes and place in a large bowl. Combine cream, sugar, egg and vanilla. Mix well and pour over roll cubes. Let roll mixture stand 30 minutes, stirring every 5 minutes, to allow cream mixture to absorb completely. Combine fruit filling ingredients and mix well.

Pour 1/2 of the roll mixture into a sprayed 9x13-inch pan. Top with fruit filling and remaining roll mixture.

Bake at 350°F 60-70 minutes. Cover with foil last 30 minutes to prevent over browning.

Vanilla Sauce:

Over medium heat melt butter and add flour. Cook about 10 minutes, but do not brown. Add cream and sugar and boil until mixture starts to thicken. Remove from heat and add vanilla. Serve warm over pudding.

Slow Cooked Apple Streusel

Makes 12 Servings

The Dortch Family Cookbook

Desserts

6 cups tart apples peeled, cored, and sliced

1 1/4 teaspoon cinnamon

1 dash allspice

1 dash nutmeg

3/4 cup milk

2 tablespoons butter, softened

3/4 cup sugar

2 eggs

2 teaspoon mexican vanilla extract

1/2 cup biscuit mix

TOPPING:

1 cup biscuit mix

1/3 cup brown sugar, packed

3 tablespoons cold butter

1/2 cup sliced almonds

In a large bowl, toss apples with seasonings. Place in a greased slow cooker. In a mixing bowl, combine milk, butter, sugar, eggs, vanilla and baking mix mix well. Pour over apples.

For topping, combine biscuit mix and brown sugar cut in butter until crumbly. Add almonds sprinkle over apples. Cover and cook on low for 5-6 hours or until the apples are tender. Serve with ice cream or whipped cream.

Soft Carmel Popcorn

Makes 6 Servings

The Dortch Family Cookbook
Desserts

Kathy Oaks

2 cubes butter
2 cups brown sugar
1/2 cup Karo corn syrup
1/2 teaspoon salt

3/4 teaspoon baking soda
1 teaspoon vanilla extract
2 bags microwave popcorn

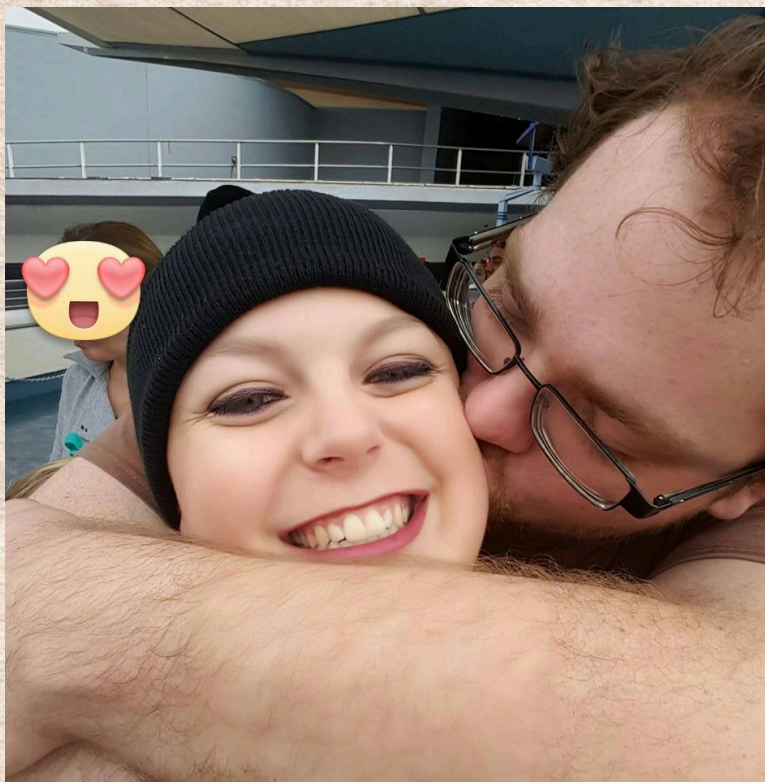
Pour microwave popcorn into a large bowl, transfer it to another large bowl with your fingers to remove all unpopped kernels. Mix butter, sugar, syrup, and salt in a sauce pan. Bring to a boil. Remove from heat and add vanilla and baking soda. Pour over popcorn and mix to coat.

T-N-T

Makes 32 Servings

The Dortch Family Cookbook
Desserts

Toni's Nut Triangles



CRUST:
1/2 cup butter
1/2 cup sugar
1/4 teaspoon salt
1 egg yolk
1 1/2 cups flour
TOPPING:
1 cup brown sugar, packed

1/2 cup butter
1/4 cup honey
1/3 cup heavy cream
1 teaspoon mexican vanilla extract
1 cup cashews and pecans, toasted
1/2 cup slivered almonds
1/2 cup cashew nuts
1/2 cup peanut

CRUST: Preheat the oven to 350°F. Line a 9 x 13-inch pan with tin foil. Beat together first 4 ingredients. Fold in flour until lumps are gone. Press into pan. Bake 15-20 minutes until golden.

TOPPING: Mix brown sugar, butter, and honey in sauce pan and bring to a full boil for 3 minutes. Stir in cream, vanilla, and all nuts. Pour topping over crust and spread over top. Bake 20-30 minutes until topping is bubbly. Cool completely then lift tinfoil out. Cut into triangles and serve.

The Best of Granolas

Makes 7 Servings

The Dortch Family Cookbook

Desserts

6 cups rolled oats
1/2-1 cup wheat germ
1 cup nuts
1/2 cup sunflower seed
1/4 cup sesame seeds
1 cup coconut
1/2 cup olive oil

1 cup honey
1 cup raisins
2 tablespoons vanilla extract
1 teaspoon almond extract
1/2 cup additional honey
1 teaspoon cinnamon

Mix grain, nuts, seeds, and coconut together thoroughly. Pour oil and honey over mixture and stir well. Spread onto lightly oiled cookie sheet and bake at 300 for 30 minutes. or until golden brown. Stir occasionally while baking. When mixture is golden brown take out and mix in the raisins and any other fruit you wish to add. Add vanilla and almond extract. Put back into oven and bake for another 5-10 minutes. Pour granola into large bowl and drizzle additional honey over mixture. Stir well and allow to cool.

Toni's Toffee

Makes 72 Servings

The Dortch Family Cookbook

Desserts



2 cups sugar
4 tablespoons water
1 pound butter
2 teaspoon mexican vanilla extract

1 cup slivered almonds
1 (8-ounce) package Hershey milk chocolate bar (large)
1 cup chopped almonds

Line cookie sheet with wax paper and sprinkle with 1 cup slivered almonds. Add butter to a sturdy pot and melt slightly before adding sugar, vanilla, and water cook on medium stirring all time until the mixture starts to come away from sides and the color looks like toast (about 12 minutes). Remove and add vanilla and pour over almonds on cookie sheet. Sprinkle with chocolate and the rest of the almonds.

Who Hash

Makes 10 Servings

The Dortch Family Cookbook
Desserts

Jen Miller



3/4 (12 1/2-ounce) box Rice Chex
1/2 to 3/4 (16-ounce) box Golden Grahams
2 cups coconut
1 (6-ounce) package slivered almonds

1 cup butter
1 1/4 cups sugar
1 1/4 cups corn syrup
1 teaspoon mexican vanilla extract

Mix first 4 ingredients in a large bowl. Mix next 3 ingredients in a pot and bring to a boil. Simmer for 3-5 minutes. Add vanilla and pour over cereal. Mix well and serve.

Index

A

Amish Friendship Bread.....	72
Andan's Fabulous Apple Dumplings.....	5
Andes Mint Cookies.....	121
Angel Hair Patties.....	48
Apple Pie Filling.....	135
Artichoke Dip.....	81
Awesome Cheesecake.....	95

B

BBQ Chicken Pizza.....	24
Baked Alaskan Halibut.....	45
Baked Macaroni and Cheese Carbonara.....	48
Baked Spaghetti.....	49
Banana Cream Pie.....	135
Banana Pudding.....	157
Beef Stew.....	16
Beef Stew.....	64
Beef Stroganoff.....	17

Best Banana Bread.....	72
Biscuit and Sausage Gravy Casserole.....	6
Biscuits and Chocolate Gravy.....	7
Black Bean and Corn Salsa.....	54
Blender Whole Wheat Pancakes.....	8
Blueberry Cream Cheese Danish.....	157
Bosch Whole Wheat Bread.....	73
Brazilian Limeade.....	81
Brooke's Favorite Tacos.....	55
Brownies.....	145
Buck Eyes.....	158
Butter Cookies.....	121
Butter Syrup.....	8
Butterhorn Rolls.....	74
Buttermilk Pie.....	136

C

Cafe Rio Pork.....	56
Cafe Rio's Creamy Tomatillo.....	56
Cake Bites.....	159
Cake Cookies.....	122

Caprese Chicken.....	24
Caramel.....	159
Caramel-Fudge Cake.....	96
Carmel Popcorn.....	160
Carmelitas.....	146
Chase's Favorite Peanut Butter Cookies...	123
Cheese Bake.....	18
Cheese Dip.....	82
Cheesecake.....	97
Cheesy Potatoes.....	82
Chicken Broccoli Divan.....	25
Chicken Dorito.....	26
Chicken Enchilada Bake.....	27
Chicken Enchilada Soup.....	66
Chicken Fettuccine.....	27
Chicken Pot Pie.....	29
Chicken Roll-Ups.....	30
Chicken Salad.....	31
Chicken Soup.....	32
Chicken Stuffing Casserole.....	32

Chicken Tortilla Soup.....	66
Chicken and Rice Cream Soup.....	65
Chicken or Steak Fajitas.....	28
Chili.....	67
Chimichangas.....	57
Chinese Chicken Salad.....	33
Chocolate Cake with Pumpkin Butter Cream Frosting.....	97
Chocolate Caramel Cookies.....	124
Chocolate Chip Pie.....	137
Chocolate Crunch Brownies.....	147
Chocolate Mint Cookies.....	124
Chocolate Mousse.....	160
Chocolate Mousse Pie.....	138
Chocolate Peanut Butter Pie.....	138
Chocolate Pecan Pie.....	139
Chocolate Pie.....	140
Chocolate Pies.....	9
Chocolate Swirl Zucchini Bread.....	74
Christmas Ham.....	40

Cilantro Lime Dip.....	83
Cinna-Blackberry Apple Crumble.....	160
Cinnamon Rolls.....	75
Cocoa Kisses.....	125
Coconut Bars.....	148
Coconut Bread.....	161
Coconut Cake.....	98
Coconut Cream Pie.....	139
Company Potatoes.....	84
Copycat Cafe Rio Chicken Salad.....	58
Cranberry Salsa.....	84
Cream Cake.....	98
Cream Cheese Blondies.....	148
Cream Cheese Sugar Cookies.....	125
Cream Cycle Jello Salad.....	84
Crepes.....	10
Crock Pot Cake.....	99

D

Dan's Favorite Fried Chicken.....	33
Danish Puff.....	161

Deep Dark Chocolate Lava Cake.....	100
Deliciously Easy Doughnuts.....	162
Dessert Crepes.....	163
Dinner in a pumpkin.....	19
Double Chocolate Cookies.....	125

E

Easter Cookie Story.....	126
Easy Caramel Sauce.....	163
Easy Chocolate Eclair Cake.....	164
Easy Pineapple Cherry Cobbler.....	164
Egg Nog French Toast with Egg Nog Syrup.....	11
Enchiladas.....	59

F

Fabulous Sugar Cookies.....	126
Famous Chocolate Sauce.....	164
Favorite Waffles.....	11
Fiesta Spanish Rice.....	60
Fort Knox Pie.....	140
French Bread.....	75

Frogs Eye Salad.....	85
Fruit Cocktail Cake.....	100
Fudgy Brownies.....	149
Fun No Bake Bars.....	150

G

Garlic Steak and Potato Foil Packs.....	19
German Chocolate Pie.....	141
German Pancakes.....	12
Gorilla Poops.....	127
Grandma Dortch's Peanut Brittle.....	165
Grilled Chicken Salad.....	33
Gullivers Corn.....	86

H

Ham and Cheese Chowder.....	67
Ham and Potato Casserole.....	41
Hollie's Bars.....	150
Home Made Oreo Cookies.....	128
Homemade Flour Tortillas.....	87
Homemade Tomato Soup.....	68
Hot Caramel Sauce.....	165

I

Individual Cheesecakes.....	101
Italian Chicken Alfredo.....	50
Italian Cream Cake.....	101

J

Jenn's Bars.....	151
JoAnne's Amazing Chocolate Mandarin Orange Cake.....	102

L

Lasagna Filling.....	50
Lemon Cake.....	103
Lemon Cream Cupcakes.....	103
Lemon Monkey Bread.....	76
Licorice Caramels.....	166
Lime Jello Salad.....	88

M

M&M Oatmeal Cookies.....	128
MIni Trifles.....	166
Magic Cookie Bars.....	151
Mandarin Pork Chops.....	42

Maple Syrup.....	12
Maranda's Brownies.....	152
Melt Away.....	166
Meringue.....	141
Mom's Brownies.....	153
Mom's Brownies with a Cream Cheese Twist.....	153
Mom's Creamed Corn.....	89
Monkey Bread.....	77

N

Navajo Tacos.....	61
New York Pizza Crust.....	50
No-Bake Cheese Cake.....	103
Nutella Pancakes.....	13

O

O'Henry Bars.....	153
Oatmeal Chocolate Chip Cookies.....	129
Oatmeal Peanut Butter Chocolate Chip Cookies.....	129
Orange Cake.....	104

Oreo Lasagna..... 167

Outback Broccoli..... 90

P

Parmesan Chicken with Honey-Dijon Cream
Sauce..... 34

Pasta Salad..... 90

Peach Blueberry Cream Cheese Cobbler.. 167

Peach or Pear Cobbler..... 167

Peanut Butter Bars..... 154

Peanut Butter Cookies..... 130

Pecan Pie..... 142

Pineapple Dream Cake.....104

Pineapple Upside Down Cake..... 105

Pizza Sauce..... 51

Poor Man's Lobster.....45

Poppy Seed Cake..... 106

Poppy Seed Chicken..... 35

Pork Chop Casserole.....42

Potato Soup..... 68

Pumpkin Cake Bites..... 168

Pumpkin Cheesecake.....	107
Pumpkin Pie.....	143
Pumpkin Pie, Chocolate Ganache, or Strawberry Shortcake Cupcakes.....	108
Pumpkin Spice Waffles.....	13

R

Raspberry Bread Pudding.....	169
Really Good Chocolate Chip Cookies.....	130
Red Velvet Cake.....	109
Ribs.....	43
Roast.....	20

S

Salmon.....	46
Scone Dough.....	78
Scotch Shortbread.....	131
Seven Layer Salad.....	90
Sharon's Rolls.....	78
Sloppy Jacksons.....	21
Slow Cooked Apple Streusel.....	169
Smores Bars.....	155

Soda Pop Beef.....	21
Soft Carmel Popcorn.....	170
Sour Cream Potatoes.....	91
Sour Cream Pound Cake.....	109
Spaghetti Carsons.....	51
Spaghetti Casserole.....	52
Spinach Salad with Strawberries.....	92
Stained Glass Cookies.....	131
Strawberries-N-Cream Swirl Cake.....	110
Strawberry Shortcakes.....	111
Sugar Cookies.....	132
Super Great Chocolate Chip Edible Dough.....	133
Sweet and Sour Chicken.....	36
Sweet and Spicy Slow Cooker Chicken.....	36

T

T-N-T.....	170
Tamale Pie.....	62
Tender Sour Cream Waffles.....	14
Texas Sheet Cake.....	111

The Best Pie Crust.....	143
The Best of Granolas.....	92
The Best of Granolas.....	171
Timberly's Fabulous Enchiladas.....	37
Tomato Basil Soup.....	68
Toni's Toffee.....	171
Tortellini Soup.....	69
Tortilla Chicken Soup.....	69
Tortilla Soup.....	70
Tres Leches.....	112
Tunnel of Chocolate Fudge Cake.....	113
Turkey Marinade.....	37
Turtle Cake.....	114
Twice Baked Potatoes.....	93

W

Weezy Cake.....	115
White Frosting.....	116
Who Hash.....	172
Whole Wheat Bars.....	155
Whole Wheat Bread.....	78

Whole Wheat Brownies.....	155
Whole Wheat Carrot Cake.....	116
Won Tons.....	22

Y

Yakameshi.....	38
Yellow Cake with Chocolate Frosting.....	117
Yum Yum Cake.....	118
Yummy Chocolate Frosting.....	118

Z

Zucchini Cake.....	119
Zupa Toscano.....	70