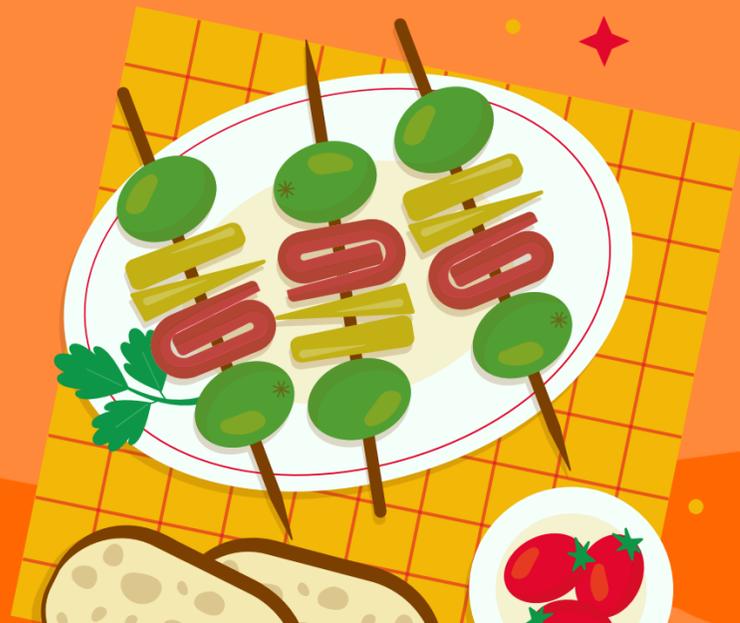


LITTLETON GARDEN CLUB RECIPES

A CULINARY CELEBRATION OF MEMBER FAVORITES!





APPETIZERS AND SALADS





Jane's Chilled Blueberry Soup served at LGC Luncheon

Ingredients

4 cups blueberries
4 cups water
4-6 tablespoon sugar or use maple syrup (I use 4)
2 tablespoon cornstarch
Juice of one lemon
1 cinnamon stick
2 teaspoons allspice
1 C plain Greek yogurt

Instructions

Wash the blueberries. Place the blueberries, lemon and cinnamon stick in a saucepan/pot with almost all of the water (save back 1-2 tablespoon for later) and the sugar.

Place the pan over a medium heat and bring to a boil, stirring now and then so that the sugar dissolves. Once boiling, continue to boil gently for around 15 – 20 minutes, uncovered, stirring occasionally, so that most of the berries become soft and start to break up.

While the soup is cooking, add the reserved water to the cornstarch and stir to form a smooth paste.

Remove the soup from the heat once the berries are fairly well broken up and it has reduced a bit. Remove cinnamon stick. If you like, you can use an immersion blender to blend some or all of the soup (I blend some but not all). Add the cornstarch slurry and the allspice and immediately stir to mix it in and ensure it doesn't clump together.

Return the soup to a medium-low heat and warm, stirring constantly, for a few minutes to thicken the soup to the consistency you want. Remove from heat.

Whisk in 1C of good quality plain Greek yogurt. I use Fage 5%.

Chill for at least 2 hours. Serve with fresh blueberries sprinkled on top of soup.

Cranberry Relish/Salad – Phyllis

This is a beautiful deep red that's beautiful served in a clear glass bowl.

Here's Mrs. Hedberg's recipe for the cranberry relish/salad.

Ingredients:

One large box orange jello (or two small boxes)

2 cups boiling water

1 lb. Cranberries (this is from when bags of cranberries held 1lb). Now they have less, but the smaller bag works too. Buy two bags of cranberries and put one in the freezer...sometimes it's hard to find cranberries during the warmer months, and you might want to make this!

Two oranges, plus the grated zest from the oranges.

1 cup orange juice (squeeze the oranges and you'll probably get about 1/2 cup. I added regular OJ to make one cup.

Two large red apples

2 cups red grapes

Directions:

In a large bowl, Dissolve the jello as directed using two cups hot water. Let cool a little.

Grind up cranberries and stir into jello. (I use my cuisinart with the blade to do this.). Zest the oranges and then squeeze them. Add zest and juice from oranges to measuring cup and top off with additional juice to make a cup.

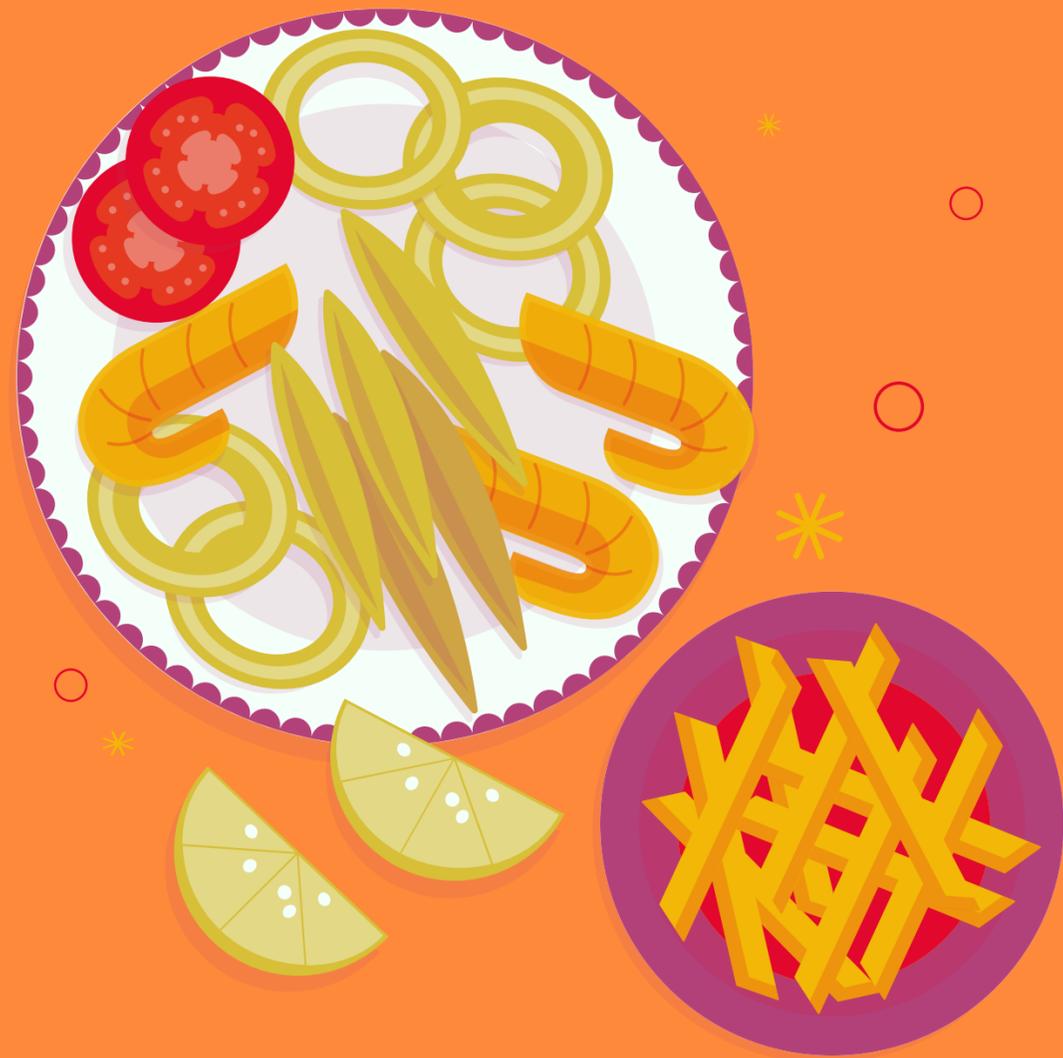
Grind up red apples leaving the skin on, and add to jello mixture. Then slice the red grapes in half and stir them in.

Pour mixture into the container you want to serve the jello in. A clear glass bowl is nice. Let chill in refrigerator overnight. This is a good side dish for ham, turkey, chicken, etc. it lasts for about a week in the refig. After serving I put leftover in a smaller glass container to serve again.

This is easy to make and it receives compliments.



MAIN DISHES





SWEETS AND DESSERTS

MADELEINES – Recipe shared by Phyllis

Make these dainty homemade cookies from an easy-to-do recipe. Good served with coffee or tea.

INGREDIENTS FOR 2 dozen

3/4 cup butter
2 eggs at room temperature
1 cup sugar
1 cup all purpose flour
1 tsp. Vanilla

Preparation: preheat oven to 450 degrees.* Generously grease and flour two madeleine pans; set aside.

Melt butter over low heat. Remove from heat; cool.

Place the eggs in top of a double boiler, NOT OVER HEAT YET. (Pour enough water to come about 1 1/2” up side of bottom of double boiler.)

Beat eggs with wooden spoon. Gradually stir in sugar.

THEN PLACE TOP OF DOUBLE BOILER OVER HOT WATER and continue stirring until mixture is LUKE warm. Remove top of double boiler and beat mixture until cool. Alternately add flour and melted butter, stirring well after each addition. Stir in vanilla,

Divide batter evenly among pans. Bake about 10 minutes.

Remove from oven and immediately remove Madeleines from pans. Cool upside down on wire racks. Dust with confectioners sugar when cool.

* NOTE: I reduce oven heat to 425 degrees when I put pans into the oven and watch closely as they’re baking. They seem to brown too quickly at 450 degrees in my electric oven.



Ding Dong Cake – Jill

Chocolate Cake

1 ¾ c flour

2 cup sugar

¾ cup unsweetened cocoa

2 tsp baking soda

1 tsp baking powder

1 tsp salt

1 cup buttermilk, room temp

½ c veg oil

2 eggs

2 tsp vanilla

1 cup brewed coffee



Sift the dry ingredients and set aside. Combine buttermilk, oil, eggs, and vanilla.

Add the wet ingredients to the dry ingredients and then add the coffee. Fill two greased, round 8” pans and bake 30-40 minutes at 350F.

Filling

5 Tbsp flour

1 cup milk

1 tsp vanilla

1 cup butter

1 cup sugar

Pour cold milk into a sauce pan and whisk in the flour so there are no lumps. While continuously stirring, heat on low-med until it is thick like a roux. Remove from heat and stir in vanilla and let cool.

Cream butter and sugar until fluffy and add to the milk mixture. Beat the mixture so it becomes like whipped cream.

Ganache

16 oz semi sweet choc chopped

16 oz heavy cream

Place chocolate in a small bowl. Heat the cream to just boiling. Pour the cream over the chocolate and whisk until smooth.

MOLASSES SUGAR COOKIES

3 /4 C Butter	2 C Sifted flour
1 C Sugar (they're quite sweet, I use less sugar)	1 /2 tsp. Cloves
1 /4 C Molasses	1 /2 tsp. Ginger
1 Egg	1 tsp. Cinnamon
2 tsp. Baking Soda	1 tsp. Salt

Melt shortening in a large saucepan over low heat. Remove from heat. Cool. Then add sugar, molasses, and the egg. Beat well. Stir dry ingredients together into first mixture. Chill. Form into one inch balls (no larger). Roll in granulated sugar and place on greased cookie sheets two inches apart. Bake at 375 degrees for 8 to 10 minutes. Makes 4 dozen.



PISTACHIO CAKE (TERRI)

CAKE:

**1 PACKAGE OF PISTACHIO PUDDING
1 PACKAGE OF WHITE CAKE MIX
4 EGGS
1 CUP WATER
¼ CUP OF VEGETABLE OIL
½ CUP OF CHOPPED NUTS**

FROSTING:

**1 ½ CUP OF MILK
1 ENVELOPE OF DREAM WHIP
1 PACKAGE OF PISTACHIO PUDDING**

**COMBINE CAKE INGREDIENTS. BLEND THEN BEAT AT MEDIUM SPEED FOR 4 MINUTES. POUR INTO GREASED AND FLOWERED BUNT PAN.
BAKE AT 350 FOR 40-45 MINUTES OR UNTIL CAKE PULLS AWAY FROM SIDES OF PAN.
DO NOT OVERBAKE. COOL IN PAN FOR 15 MINUTES. REMOVE FROM PAN AND COOL ON RACK.**

FROSTING:

**POUR 1 ½ CUPS OF MILK INTO MIXING BOWL. ADD 1 ENVELOPE OF DREAM WHIP AND 1 PACKAGE OF PISTACHIO PUDDING.
INCREASE BEATING SPEED TO HIGH AND WHIP UNTIL SOFT PEAKS FORM 4-6 MINUTES.**

Terri's Blueberry Coffee Cake

Cake:

¾ cup butter
1 ½ cups sugar
4 eggs large
1 teaspoons vanilla extract
3 cups all purpose flour
1 ½ teaspoons baking powder
¾ teaspoon baking soda
¼ teaspoon salt
1 cup sour cream

Filling: ¼ cup brown sugar packed 1 tablespoon all purpose flour

½ teaspoon ground cinnamon 2 cups blueberries fresh

Glaze: 1 cup confectioners sugar 2-3 tablespoon milk 2%

Garnish: ½ cup blueberries optional

Instructions

Grease and flour a bundt or tube pan; Set aside. Preheat the oven to 350 degrees F.

Cream butter and sugar together in a large bowl until light and fluffy. Add in the eggs one at a time, mixing until yolk disappears, then the vanilla.

In a separate bowl, whisk together flour, powder, baking soda, and salt. Add to cream mixture alternating with the sour cream until well combined.

In a small bowl combine brown sugar, flour, and cinnamon; Set aside.

Pour a third of the batter into prepared baking pan, spreading evenly.

Sprinkle half of the brown sugar mixture over the batter in in the pan. Place half of the blueberries on top. Repeat layers then top with the remaining batter.

Bake until cake tester inserted in the center comes out clean, about 55-65 minutes or until. Allow cake to cool in the pan, set on a wire baking rack for 10 minutes. Remove from pan and let cool completely on wire baking rack.

Meanwhile, prepare the glaze.

In a medium mixing bowl, whisk the powdered sugar and 2 tablespoons of milk together until smooth. Add more milk as necessary to obtain a pouring consistency. Drizzle glaze over cooled coffee cake. Garnish with fresh blueberries.



King Arthur Fudge Brownies – Shared by Jane M.

Ingredients

4 large eggs
1 1/4 cups (106g) Dutch-process cocoa
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon espresso powder, optional for enhanced flavor
1 tablespoon King Arthur Pure Vanilla Extract
16 tablespoons (227g) unsalted butter
2 1/4 cups (447g) granulated sugar
1 1/2 cups (180g) King Arthur Unbleached All-Purpose Flour
2 cups (340g) chocolate chips

Instructions

Preheat the oven to 350°F. Lightly grease a 9" x 13" pan. If you plan to turn the whole sheet of brownies out of the pan at once, grease the pan, line it with parchment, and grease the parchment.

Crack the 4 eggs into a bowl, and beat them at medium speed with the cocoa, salt, baking powder, espresso powder, and vanilla for about 1 minute, or until smooth. You can do this while you're melting your butter (next step).

In a medium-sized microwave-safe bowl, or in a saucepan set over low heat, melt the butter, then add the sugar and stir to combine. Or simply combine the butter and sugar, and heat, stirring, until the butter is melted. Continue to heat (or microwave) briefly, just until the mixture is hot (about 110°F to 120°F), but not bubbling; it'll become shiny looking as you stir it.

Heating the mixture to this point will dissolve more of the sugar, which will help produce a shiny top crust on your brownies.

Add the hot butter/sugar mixture to the egg/cocoa mixture, stirring until smooth.

Add the flour and chips, stirring until smooth. Again, adding the chips helps produce a shiny top crust.

Spoon the batter into a lightly greased 9" x 13" pan.

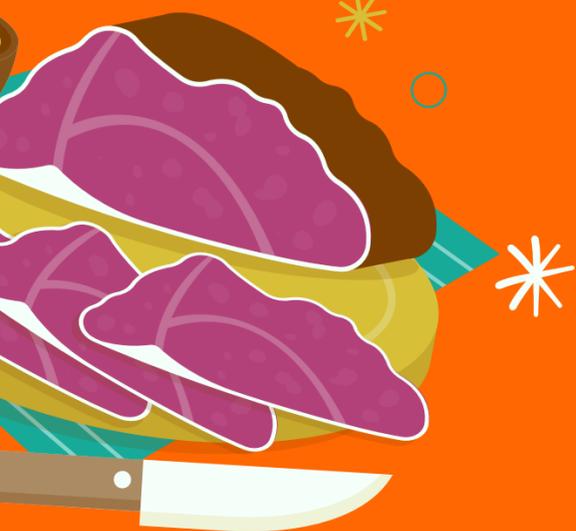
Bake the brownies for 28 to 32 minutes, until the edges feel set, and the center should look very moist, but not uncooked. When testing to see if brownies are done, take a toothpick or the tip of a sharp knife and carefully poke it into the center of the pan, digging around just enough to see the interior. You should see moist crumbs, but no uncooked batter. Yes, you'll be left with a small divot in the center of your brownies; just cut around it when you're cutting the brownies into squares.

Remove them from the oven and cool on a rack before cutting and serving.

Store any leftovers, well-wrapped, at room temperature for 5 to 6 days. Freeze for longer storage.

Tips from our Bakers

This recipe is written using Dutch-process cocoa. If you use natural cocoa, your results may be different; the brownies may taste slightly acidic, and might be denser.



Other recipes



Dried Oranges to Decorate Wreaths!

From Nancy R.

Oven to 175

Slice oranges 1/8-1/4" thick

Pat dry with paper towels

Place on parchment lined baking sheet and bake for 3-5 hours, flipping every hour until dry

Oranges should not be brown or burnt, just dried

Have a great Thanksgiving!

