

JANUARY 2011



HOT FUDGE PUDDING CAKE

SIFT TOGETHER IN MIXING BOWL: 1 C flour, 2 t baking powder, $\frac{1}{4}$ t salt, $\frac{3}{4}$ cup sugar, 2 T cocoa. Stir in $\frac{1}{2}$ cup milk 2T melted shortening or vegetable oil. Blend in 1 C chopped nuts. Pour into an oiled 9X9 baking pan and spread.
SPRINKLE WITH: mixture of 1 C brown sugar and 4T cocoa. Pour 1 $\frac{3}{4}$ C hot water over batter.
BAKE: 45 minutes at 350 degrees. During baking, cake mixture rises to top and chocolate sauce settles to the bottom. Serve warm with or without vanilla ice cream.

FEBRUARY 2011



BRAG CAKE

1 yellow cake mix
1 can cherry pie filling
1 can crushed pineapple
1 stick butter melted
1 c chopped walnuts

Spread pie filling in the bottom of a 13X9 baking pan. Spoon crushed pineapple, juice and all over the cherry filling. Sprinkle cake mix over the layers of fruit and pat the cake mix down. Sprinkle chopped nuts over the dry cake mix and pour melted butter over the entire surface.

Bake at 350 degrees for approximately 30 minutes or until cake mix begins to brown. Best served warm.

MARCH 2011



EASY AND SCRUMPTIOUS CHICKEN BREAST

1 large chicken breast
Kroger Grill Time Seasoning for Chicken-or your favorite meat rub
Pam (or your favorite brand) cooking spray
Digital Meat Thermometer
Oven proof stainless steel skillet

Preheat oven to 350 degrees. Let chicken sit at room temperature for about 30 minutes, and rub meat with grilling mix. Spray skillet with Pam, and lightly brown the meat on medium heat. When both sides of the breast are browned, insert digital thermometer probe in the fleshiest part of the meat, set alarm for 164 degrees F and roast in oven until alarm goes off. Allow meat to rest for 5 minutes; slice diagonally across the grain of the meat, and serve. Mmmmmm good!