

University of Minnesota Libraries Staff Cookbook

UNIVERSITY OF MINNESOTA LIBRARIES STAFF COOKBOOK

UMN LIBRARIES STAFF

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INTRODUCTION

About this book

This book is a collection of recipes from University of Minnesota Libraries staff collected during late 2019 and early 2020.

How to use this book

All recipes can be read right on the screen. Move throughout the book using the pagination buttons on the bottom left and right, or the book menu on the left side. You can also download this book in multiple formats, including PDF for printing, using the “Download this book” menu on the home screen. Questions and corrections can be sent to Emma at libpubs@umn.edu.

PART I

APPETIZERS & SNACKS



Photo by Brooke Lark on *Unsplash*

SPINACH DIP

Sunshine Carter

Ingredients

10oz frozen *chopped* spinach (defrosted and drained)
1 cup sour cream
1 cup mayonnaise
1 package Mrs. Grass Homestyle Vegetable Soup (dry)
green onions, chopped
1 can water chestnuts chopped

Note: Mrs. Grass's version of dry vegetable soup is *the* secret ingredient in this recipe. Do not substitute unless you want sub par results. Do not use the "noodle" soup variety.

Directions

Mix all ingredients together. Let sit for 2 hours, or overnight. Serve with cubed french bread, or any other dipping item.

A friend in college made this and we all considered it to be our drug of choice. Mrs. Grass Vegetable Soup packets can be hard to find when you want one, so if you like this recipe, stock up on the soup packets if you want to make it anytime. The dip can also be used as a sandwich spread. OK. Who are we kidding...you can eat it straight out of the bowl. ?

Sunshine Carter is from Content & Collections.

IS IT FALL YET BARS

Grey Wiebe

Ingredients

1 1/4 cup rolled oats
1/4 cup steel cut oats
1/8 cup ground flax seed
1/8 cup hemp hearts
6 to 8 medjool dates
1 tsp cinnamon
1 tsp orange peel
dash salt
2 tsp vanilla
1/2 cup frozen raspberries (the amount varies based on the sweetness of the dates)
1/2 cup almond butter (+ 2 Tbsp for stickiness)

Directions

Add dry ingredients into a bowl and mix to combine evenly. Add the remaining ingredients and mix to form a sticky dough. If the dough is too sticky, add more rolled oats. If the dough is a bit too dry, add more almond butter to get just the right consistency. Roll the mixture into 1 inch balls or 2 inch bars. Enjoy! Keep in refrigerator and enjoy for up to a week!

I wanted a quick, no-bake snack that was filling for those hangry moments and evoked some fall flavors. I love fruit + cinnamon + orange peel, but it's easy to modify the recipe to suit what you have on hand.

Gary Wiebe is from Collection Management & Preservation.

PART II

MAIN COURSES



Photo by Lily Banse on Unsplash

SPAGHETTI SQUASH WITH CREAMY SQUASH SAUCE

Mary Blissenbach

Ingredients

1 spaghetti squash
1 acorn squash or other variety
2 cups warm milk
2 cups shredded cheese
8 oz cream cheese or other soft cheese
2-3 tablespoons butter
2-3 tablespoons flour or corn starch
Bread crumbs or chips for topping
1 Teaspoon/dash Lemon juice
1 teaspoon cinnamon
Salt & pepper to taste
Half small onion, chopped
1 clove garlic, chopped
Any other spices you think would work well.

Squash

Cut squash in half and scoop out seeds. Sprinkle with salt, pepper and drizzle with oil, rub on to make sure all parts are covered. Roast cut side down, 400 degrees for 30 mins or roast until fork tender. Time depends on size of squash. After roasted, shred spaghetti squash and scoop acorn squash out of rind/shell.

You can cook the squash in advance and mix the rest later.

Sauce

2-3 tablespoons butter melted. Add some onion and garlic as butter melts. Add 2-3 tablespoons flour or corn starch. Mix well. Whisk in 2 cups warm milk. Add splash of lemon juice and dash of cinnamon. Add slightly mashed up acorn squash to cream sauce. Bring to boil, cooks out flour and helps thickens sauce. Add cream cheese and 1-1.5 cups shredded cheese, I had Swiss on hand. Once cheese is melted and mixed in pour in pan (9x13 or what you need for size) over shredded spaghetti squash. Stir up to mix. Top with bread crumbs/chips and rest of cheese. Bake for 20-30 mins at 400 degrees.

This is an original recipe. I was even on Twin Cities Live, cooking it for their potluck club contest they had. I have used a variety of types of squash and it always tastes great. Freezes well and warms up nicely.

Mary Blissenbach is from Archives and Special Collections

AMY'S CHILI

Amy Drayer

8-12 servings | 4-6 hrs

Ingredients

2 lb ground turkey (seasoned with 1-2 tbsp cinnamon, 1 tsp chili powder, ½ tsp cayenne while browning OR 2 lb vegan meatless crumble)
1 lb ground chicken (seasoned with 1 tbsp cinnamon while browning OR 1 lb vegan meatless crumble)
15.5 oz dark red kidney beans, drained and rinsed
15.5 oz light red kidney beans, drained and rinsed
15.5 oz chili beans, lightly drained
15.5 oz black chili beans, lightly drained
30 oz plus tomato sauce
29 oz diced roasted tomatoes
2 cups fresh pineapple, crushed
3 ears fresh sweet corn (shave off kernels and discard cobs)
2 tsp chili powder
1 tsp cumin
1 tsp cayenne
1 tsp cinnamon
2 tsp honey (optional)

Directions

Mix all ingredients together in a 5 quart crock pot and cook on low for 6 hours or high for 3-4 hours.

*The honey may be substituted with a diabetic-friendly BBQ sauce or maple syrup to make it vegan friendly.

I invented this recipe a while ago because I cannot handle spicy food, bell peppers, and don't eat mammal meat or added sugars.

Amy Drayer is from Web Dev

THAI-SPICED ROASTED SPAGHETTI SQUASH

Jan Roseen

Ingredients

3-3 1/2 lb spaghetti squash
1 T olive oil
3 T roasted sesame oil
3 t fresh grated ginger
2 large cloves garlic, grated
1 t ground coriander
1 medium Fresno pepper, seeded and chopped
1/2 t salt
Chopped roasted peanuts and lime wedges
Optional: Sriracha sauce or pepper flakes for additional heat
Optional: 1/2 pound roasted shrimp or rotisserie chicken

Directions

1. Pre-heat oven to 350. Cut squash in half lengthwise, remove membranes and seeds, brush lightly with olive oil, and place cut-side down on baking sheet. Roast 55-60 minutes until squash shreds easily with a fork. Cool slightly and shred flesh into strands with a fork and set aside.
2. In a large saute pan, heat sesame oil over medium heat. Add ginger, garlic, coriander, and chopped pepper; saute until tender, 3 minutes. Stir in salt, add squash (and optional shrimp or chicken) and toss until well combined and heated through. Serve immediately garnished with peanuts and lime wedges.

Jan Roseen is from Training and Development.

MIXED TOMATO COBBLER WITH GRUYERE CRUST

Jan Roseen

Ingredients

2 3/4 cups plus 2 tablespoons all-purpose flour
2 1/2 teaspoons salt
2 1/2 teaspoons granulated sugar
1 1/4 cups grated Gruyere cheese
1 cup (2 sticks) plus 1 tablespoon unsalted butter, cold, cut into pieces
1 large onion, diced
3 cloves garlic, minced
2 pounds assorted cherry and or grape tomatoes
1/2 cup chopped basil (if you don't have fresh basil, add 2 T pesto)
Freshly ground black pepper
1 large egg

Directions

1. In the bowl of a food processor, combine 2 1/2 cups flour, 1 teaspoon salt, 1 teaspoon granulated sugar, and 1 cup Gruyere cheese. Add 1 cup butter; process until mixture resembles coarse meal, 8 to 10 seconds.
2. With machine running, pour ice water (about 1/4 cup) little by little through feed tube. Pulse until dough holds together without becoming wet or sticky; be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time.
3. Divide dough into two equal balls. Flatten each into a disk; wrap in plastic. Transfer to refrigerator; chill 1 hour.
4. Melt remaining tablespoon butter in large skillet over medium heat. Add onion and garlic. Cook, stirring occasionally, until translucent and softened, 5 to 7 minutes. Transfer to a bowl to cool slightly.
5. Place tomatoes in a large bowl. Toss with remaining 1/4 cup plus 2 tablespoons flour, 1 1/2 teaspoons salt, and 1 1/2 teaspoons granulated sugar, and basil and pepper. When onion mixture is cooled, add to tomato mixture, and toss to combine. Transfer mixture to a deep 9 1/2- or 10-inch pie dish. Set aside.
6. Heat oven to 375 degrees. Roll out half the dough into a circle 1 inch larger than pie dish. Remaining dough may be frozen up to 1 month. Transfer rolled dough to top of dish; tuck in edges to seal. Make

three to four small slits in crust; form a decorative edge if desired. In small bowl, mix egg with 1 teaspoon water. Brush egg glaze over crust; sprinkle crust with remaining 1/4 cup cheese. Place pie dish on a baking sheet to catch drips; bake until crust is golden and insides are bubbling, about 50 minutes. Let cobbler cool before serving.

This is a great vegetarian dinner in the fall with all those cherry and grape tomatoes available from the garden

Jan Roseen is from Training and Development.

CREATE-YOUR-OWN MAC & CHEESE

Tiffany Reichard

30-45 minutes prep time | Serves 4-6 depending on add-ins

Ingredients

Kosher Salt

1 lb any kind of noodle you'd like (I usually use shells)

1 stick unsalted chilled butter

1 c. whole milk

1-2 tsp ground black pepper

1/2 c. total cheese(s) of choice (I use 1/8 c. mozzarella, 1/8 c. parmesan, and 1/4 c. smoked gouda), shredded

1 c. sauteed mushrooms (can use any vegetable, or omit)

1 c. baked crispy bacon (can use any meat, or omit — I often use ground beef)

Prep vegetable and meat in advance, if using.

Directions

1. Add generous (1-3 handfuls) kosher salt to large pot of water, bring to a boil.
2. Cut stick of butter into 8 even pieces.
3. While pasta is cooking (per directions on box), heat 2 pats butter and 1-2 tsps black pepper (depending on how much kick you want) in a large pot or Dutch oven over medium heat. Stir occasionally, about one minute until pepper is aromatic and bloomed.
4. Add 1 c. whole milk and bring to a simmer. One by one, add the remaining 6 pats of butter, waiting until one melts before adding the next. Stir continuously until everything is melted in. Remove from heat if noodles aren't done yet.
5. Scoop 2 c. pasta water from pot before draining noodles, which should be cooked to al dente per instructions on the box.
6. Add drained pasta to sauce and stir until all noodles are coated.
7. Alternate adding about 1/8 c. cheese and about 1/2 cup pasta water until all the cheese is added (not necessarily all the pasta water) and sauce is creamy. If the sauce is lumpy, add more pasta water and stir over low heat.
8. Stir in vegetables and meat, if using.

Reheats very well. A riff on a recipe from Bon Appetit magazine.

Tiffany Reichard is from Physical Sciences & Engineering

PATTY'S STUFFED SHELLS

Bernadette Corley Troge

Ingredients

1 (12 oz) pkg large jumbo shells cooked enough to stuff
1 big jar of Prego (Look on the bottom shelf in store 48 or 64 oz. Sorry its automatic now.)

1.5 lbs ground beef and 1 large chopped onion, browned together and drained

Add to:
12 oz cottage cheese
1/2 lbs shredded mozzarella (More is ok if grating from a block)
1 TB Italian Seasoning
1 minced fresh garlic or 1 tsp dried minced garlic
Mix well together.

Directions

Stuff each shell so it is full but closed with meet mixture. Lay seam down in a 9×13 pan with the bottom covered thinly with sauce. After shells are all added to the pan cover shells with the remainder of the sauce. Sprinkle with grated Parmesan.

Bake uncovered for 45 minutes at 350 degrees. Cook 15 minutes longer *if* you pulled made ahead and the pan is cold.

*Note: You can make this ahead and pop it in the oven, so your spending time with your friends and family not the stove.

This is great for large family gatherings. Make it earlier in the week and refrigerate. Also freezes well. Just remember to pull off the wax paper/plastic wrap before recovering with foil while bringing it to temp. Some well intended person may put the pan in the oven, when it comes to temp, and you'll end up with a melted mess.

Bernadette Corley Troge is from Facilities & Operations Management.

DILL PICKLE ROAST (WITH BOILED RED POTATOES)

Bernadette Corley Troge

Ingredients

3 lbs boneless beef roast (chuck is fine) If using a boned roast get a 3.5 roast

2 TB oil

Brown Roast in oil on med high. Once browned on both sides, then add the following:

1 large onion chopped

6 peppercorns

1 bay leaf

1/4 cup beef bouillon

3 chopped dill pickles. (Tip: Getney Hamburger Dills assembled to resemble 3 pickles tastes the best and easy to chop.)

Directions

Bake Roast covered for 2 hours at 300 degrees. Meanwhile, scrub small red potatoes. figure 2-3 small per person

After 2 hours add 1 cup sour cream to roast and bake for 1/2 hour.

Add red potatoes to boiling water.

When the potatoes are done in 30 minutes, drain and cover.

Next remove roast to platter. Remove bay leaf.

Mix remaining ingredients in roasting pan together to form a “gravy”

Cut up roast into chunks, surround with potatoes.

Serve with gravy on the side.

Your first response might be “oh weird!” It was mine. But once you have this roast you’ll add it to your family favorites. Brussels sprouts or broccoli go great as a veg side. We served this family favorite one Sunday when my daughter’s boyfriend was coming to dinner for the first time. Upon their arrival, my daughter told me he hated pickles and sour cream. I told her not to

say anything and he'd never know. She shook her head and walked away. Dinner was served, and after the boyfriend sheepishly asked for 3rds, I told him what he was eating. He is now family and still eats this dish when it's served.

Bernadette Corley Troge is from Facilities & Operations Management.

ZRB - ZUCCHINI, RICE AND BEANS

Monica Winker-Bergstrom

Gluten-free

Ingredients

1 large onion
1 tbsp olive oil
1 1/2 tsp chili powder
1 tsp ground cumin
3/4 c long grain white rice
2 c water
1 16 oz can red kidney beans
1 medium zucchini

Directions

Chop onion, saute in oil. Add chili powder, cumin, rice and water to skillet; bring to boiling. Reduce heat and cook, covered for 5 minutes. Drain beans, stir into rice. Cover and cook until rice is almost tender, about 10 minutes longer. Cut zucchini into 1/4 inch slices, stir into rice mixture. Cook, covered, until zucchini is just tender, about 3 to 5 minutes longer.

(Alternatively, cook rice in rice cooker and add to skillet or wok with other ingredients later.)

I have been making this for many years, especially when zucchini harvest starts each year.
Original recipe called for salt, but I think it's fine without.

Monica Winker-Bergstrom is from Information Technology Services.

BREAKFAST BURRITOS

Kay Kirscht

Makes 14

Ingredients

8 eggs (or egg substitute)
1 onion
6 green onions
1 package of diced, extra firm Tofu
Black Truffle Oil (for pan)
Pepper & Truffle Salt
Rainbow peppers, fresh
1/2 cup of thawed, frozen corn
1/2 cup of thawed, mushrooms
1/4 cup of red box wine
1 can of Vietti (or any nice, Vegetarian chili) with Masala sauce
1 can of organic refried pinto beans

Directions

Take a big wok or fry pan.
Drizzle Black Truffle Oil in it as it heats up.
Toss in all onions.
Toss in Tofu.
Add eggs.
And, of course, at least 1/4 bottle of hot sauce.
Sprinkle pepper and salt
Toss in peppers (if you have 'em. Mine went bad – so I thawed a package of Trader Joe's frozen grilled peppers & onions. Marvelous!)
Toss in corn and mushrooms
Add wine.

After all is heated, add canned chili and beans.
Scoop into soft burrito shells, and add a bit of shredded cheese before you wrap them up.

Freezes beautifully – to thaw, put in microwave for three minutes. Save some Salsa to have over it – or don't...it's fine without it!

Kay Kirscht is from Minitex.

PART III

SALADS & SIDES



Photo by Taylor Kiser on *Unsplash*

BUTTERNUT SQUASH CRANBERRY QUINOA SALAD

Krista Brickbauer

Ingredients

3 cups butternut squash, chopped into 3/4-inch wide cubes
1 Tbsp. olive oil
1 cup uncooked quinoa
1 1/2 cups water
1/3 cup dried cranberries
1/3 cup finely chopped red onion
3 Tbsp. toasted pumpkin seeds
Kosher salt and fresh black pepper

Balsamic Vinaigrette

1/2 cup olive oil
1/4 cup balsamic vinegar
1 tsp. honey
1 tsp. Dijon mustard
1 garlic clove, minced
Kosher salt and fresh black pepper

Directions

Preheat the oven to 400 degrees F.

In a large bowl, toss the butternut squash with olive oil. Season with salt and pepper, to taste. Arrange coated squash on a baking sheet in a single layer. Roast for 20-25 minutes or until tender and lightly browned.

While the squash is roasting, rinse quinoa under cold water until water runs clear. Place quinoa and water in a medium saucepan. Bring to a boil, reduce to a simmer, and cook partially covered until liquid is absorbed, about 20 minutes.

To assemble the salad, combine the cooked quinoa while still warm, roasted squash, cranberries, red onions, and toasted pumpkin seeds in a large bowl. Add the vinaigrette and lightly toss until combined. Refrigerate 2 hours up to overnight. Before serving, taste for salt and pepper.

Balsamic Vinaigrette

Whisk all the ingredients in a small bowl until combined. Season with salt and pepper, to taste.

Notes: One of the biggest tips when it comes to making this salad is to toss the salad with the vinaigrette while the quinoa is still warm. Second tip is to chill the salad. At first it will look like there's too much dressing but after the salad has been chilled the quinoa will soak up majority of it. It's a great salad to make ahead. It holds up amazing! A take on littlebroken.com/butternut-squash-cranberry-quinoa-salad

Krista Brickbauer is from Facilities & Operations Management.

BRAISED COLLARD GREENS

Meghan Lafferty

Ingredients

Big ol' bunch of collards*, leaves torn from tough center ribs and washed

1/4 cup butter

1 onion, chopped

3 cloves garlic, sliced

1 t. crushed red pepper

Salt (preferably smoked)** to taste

Vinegar*** to taste

Directions

Cook the collards in a large pot of boiling salted water for about ten minutes. Before they're cooked, the collards will probably fill two large mixing bowls, but they cook down to at least a quarter of their volume once they're boiled. Remove the collards from the boiling water and set them aside. Reserve at least 1/2 cup of the boiling water ("potlikker"). When the collards have cooled off a bit, chop them coarsely.

While the collards are boiling, brown the butter. Heat it over medium in a large skillet and let it cook a little longer than usual. All the milk solids and the butter should be brown, and the butter will have a nutty aroma. It's hot enough when a piece of onion in the fat sizzles. When the butter is browned and hot, add the onion, garlic, and crushed red pepper, and cook until the onion is soft. Add the greens, the potlikker (or plain water), and salt to the skillet. Cook for at least half an hour, preferably longer. The collards should be a dull green, not bright. Add a little vinegar. I usually start with about 1 teaspoon. Taste for salt and vinegar. Add as necessary until delicious. Serve hot.

* I sometimes describe the amount as about the size of a big baby.

** I get smoked salt from a natural food or kitchen store. It's good for the umami flavor that people use bacon, ham, or other pork products for. Seward has 2 kinds in bulk currently!

*** I usually use apple cider. Most other kinds work fine.

My recipe is based on one for braised greens from Vegetarian Cooking for Everyone by Deborah

Madison, a great resource in general. This is more or less what I do. I've been making them for so long that I don't measure anything. My family demands I make this for fall/winter holidays.

Meghan Lafferty is from Physical Sciences and Engineering.

IRENE'S MACARONI SALAD

Jennie Burroughs

Ingredients

1 (8oz) pkg. small shell macaroni (cooked & drained)
1 c. mayonnaise
2 Tb. vinegar
1/4 c. sugar
1/2 can sweetened condensed milk
2 carrots, grated
1/2 green pepper, finely chopped
1/2 large onion, finely chopped
1/2 c. celery, chopped

Directions

Mix all together and refrigerate (preferably overnight).

This makes a huge bowl of macaroni salad (and the recipe listed is half the original quantity). It's a good choice for potlucks.

Jennie Burroughs is from Research & Learning.

BERNA'S SISTER N LAW SALAD

Bernadette Corley Troge

Ingredients

Dressing: Assemble in a jar/lid

1 clove garlic minced or pressed

3/4 cup oil

1/2 cup red wine vinegar

1/2 tsp salt

3 grinds of fresh pepper

Shake and store in refrigerator

Fresh Ingredients

1 1/2 lbs Spinach – cleaned, sorted, washed and dried (tip: salad spinner helps save on paper towels)

3 hard boiled eggs sliced

6 slices bacon cooked and crumbled

3 green onions sliced (substitute: 1/2 small sliced red onion also works and adds color)

Directions

Before serving toss all Fresh Ingredients together with dressing and serve immediately.

Only 1 or 2 people? Assemble Fresh Ingredients on plate and drizzle dressing over the top and toss. The Fresh Ingredients last a week in refrigerator if the dressing hasn't been added. If you added all the dressing, it will be a bit soggy the next day.

Bernadette Corley Troge is from Facilities & Operations Management.

PART IV
BREAD



Photo by Orlova Maria on *Unsplash*

SWEDISH TEA RING

Nicole Masika

Ingredients

2 package Yeast ; dissolved in
1/2 cup Water ; warm
1 1/2 cup Milk ; scalded, then cooled
1/2 cup Sugar
1/2 cup Butter
2 large Eggs ; beaten
1 teaspoon Cardamom
1 teaspoon Salt
3 cups Whole wheat flour
3 cups All purpose flour
4 tablespoon Butter ; softened
1/2 cup Brown sugar
4 teaspoons Cinnamon
1 cup Raisins

Instructions

Add butter, sugar, salt, and cardamom to warm milk.

Measure 2 cups of whole wheat flour into mixing bowl. Stir in dissolved yeast and milk mixture. Alternately add small amounts of both flours and eggs to keep a thick batter until ingredients are combined. Continue adding flour gradually until a knead-able dough forms. Knead until smooth and springy, on a floured surface or in mixer with dough hook, adding flour in small amounts as needed.

Place in greased bowl, turn to grease top, cover and let rise in warm place until double, about 1 hour. Punch down, let rise again. Punch down and form into 2 balls. Roll each into a 9 x 13 rectangle. Spread butter on 2/3 of surface, leaving a margin to seal when done rolling. Sprinkle buttered area with cinnamon, brown sugar, and raisins. Roll up like a jelly roll. Form into a circle on greased pan. Make cuts from the outer edge to 3/4 of the way in, about 1 inch apart. Turn cut sections slightly on side. Let rise until almost double.

Bake at 350 degrees 25-30 min. until golden brown. May frost or glaze if desired. Makes 2 tea rings, about 24 servings.

This is mostly my mother's recipe. I made a few changes like the whole wheat flour. I go back to white flour when baking for the State Fair, where it's won ribbons a few times, most often 2nd place. This is one of the recipes in my memoir/cookbook *Growing Up Foodie*.

Nicole Masika is from Minitex.

ST. MARTIN'S TABLE BREAD

Emily Marlow

Ingredients

3 1/2 cups of water

3/4 cup honey

3/4 cup canola oil

2 TB dry yeast

2 TB salt

2 cups unbleached white flour

8-10 cups whole-wheat flour

Directions

Gently heat water until lukewarm. Turn off heat and add canola oil, honey, and yeast. Let stand 4-5 minutes until yeast is dissolved and mixture is frothy.

When yeast mixture is frothy, add salt and white flour. Mix together until white flour is incorporated well. Let rest for 2 minutes.

Add additional flour by cupfuls (the dough will be slightly sticky).

Knead until smooth and elastic (at least 10 minutes), and form into a ball. Place in a large, greased bowl; cover and leave in a warm, draft-free place until doubled in size. Punch down. Form into two loaves, place in greased pans and again leave covered in a warm place until doubled in size.

Bake in 350 degree oven for 40-45 minutes.

I miss St. Martin's Table terribly! This is from their recipe book and my husband has modified it over the years, but it's the base of the bread we eat (almost) every day. Give it a try and maybe you'll win a best overall award too!

Emily Marlow is from Facilities & Operations Management.

PART V

DESSERTS



Photo by Bruna Branco on *Unsplash*

AUNT GRETA'S WORLD FAMOUS PEANUT BUTTER CAKE

Greta Bahnemann

Ingredients

1 yellow cake mix
1/3 cup brown sugar
1 cup peanut butter
1 cup water
¼ cup canola or olive oil
3 eggs
1/2 cup chopped peanuts
1 cup chocolate chips

Directions

1. Heat oven to 350 degrees F. Spray and flour a 9 x 13 cake pan.
2. Combine the yellow cake mix, brown sugar, and peanut butter in a large bowl. Beat on low speed with a mixer. Mix until crumbly.
3. Reserve 2/3 cup of this mixture in a small bowl.
4. Add remaining ingredients to the cake mix. Mix for 2 minutes with the hand mixer – until smooth and well incorporated.
5. Pour cake batter into the prepared pan.
6. Add chopped peanuts and chocolate chips to the reserved topping mixture and stir. Sprinkle the topping on the cake. Note: add extra chocolate chips if necessary.
7. Bake 30-35 minutes. Test with a cake tester – the cake is done when the tester comes out clean.

My mom made this cake when I was growing up, because it was so quick and easy. I started making it when I went away to college, and then I started making it for work parties and events

– and I've never stopped. My most memorable episode with this cake: Catching my boss eating the cake directly out of the pan in his office.

Greta Bahnemann is from Minitex, Minnesota Digital Library



Peanut Butter Cake by Greta Bahnemann

SPRITZ COOKIES

Jan Roseen

Ingredients

1 lb. unsalted butter

1 c sugar

1/4 t salt

1 t almond extract

2 eggs, well beaten

4 c flour

Directions

1. Using a stand mixer, cream butter, sugar, salt, and almond extract on medium-high speed until pale and fluffy. about 3 minutes. Scrape down bowl, reduce speed to medium, and add egg until incorporated. Reduce speed to low and gradually add flour. Gather dough on counter until it holds together. Wrap in plastic or place in a plastic bag and refrigerate 1 hour or until you are ready to bake (up to 4 days).
2. Remove from refrigerator and, if its been in the refrigerator more than 1 hour, let it sit on the counter about 45 minutes.
3. Use a cookie press to form cookies, following manufacturer's instructions. Or use a pastry bag fitted with a large star tip. Space cookies about 1 1/2 inches apart on a parchment covered cookie sheet, 25 to 30 cookies per sheet. Bake one sheet at a time until cookies are light golden brown, 10 to 12 minutes, rotating sheet halfway through baking time. Transfer to a wire rack and cool completely. Makes about 100 cookies.

Jan Roseen is from Training and Development.

GINGER COOKIES

Jan Roseen

Ingredients

2/3 c Canola or vegetable oil

1 c sugar

1 egg

4 T molasses

2 t baking soda

1 t cinnamon (Vietnamese cinnamon is nice)

1 t ground ginger

1/4 t ground cloves

Cinnamon sugar mixture: 1/4 c sugar and 1/8 t cinnamon

Directions

1. Pre-heat oven to 350 degrees. In a stand mixer with a paddle attachment, mix oil, sugar, egg, molasses, baking soda, and spices on medium high speed. Lower speed and add flour until incorporated.
2. Form into small balls (about 2 t each) and roll in cinnamon/sugar mixture. Place on parchment-covered baking sheet about 1 1/2 inches apart. About 2 dozen cookies per sheet.
3. Bake at 350 degrees about 10 minutes. (Makes 5 dozen)

Jan Roseen is from Training and Development.

PUMPKIN CHIP CHOCOLATE COOKIES

Jolie O. Graybill

Ingredients

1 cup Pumpkin (best with fresh roasted pumpkin)

$\frac{3}{4}$ cup Sugar (best when reduced a bit, like about a $\frac{1}{4}$ cup less, or an $\frac{1}{8}$ cup less), and usually use Brown Sugar

$\frac{1}{2}$ cup Butter

1 egg

1 teaspoon vanilla

2 cup Flour (best with Softasilk Cake flour)

2 teaspoon Baking Powder

1 teaspoon Cinnamon

$\frac{1}{4}$ teaspoon Ground Cloves

$\frac{1}{4}$ teaspoon Nutmeg

$\frac{1}{2}$ teaspoon Salt

Mix 1 teaspoon Baking Soda with 1 teaspoon Milk

Chip Chocolates (at least $\frac{3}{4}$ of a bag)

Directions

Preheat Oven to 375 degrees

Mix Pumpkin, Sugar, Butter, Egg and Vanilla.

Mix the dry ingredients, Flour, Baking Powder, Cinnamon, Cloves, Nutmeg, and Salt together to incorporate. Then add in thirds to the above pumpkin mixture. Add the last ingredient (Baking Soda/Milk to the combined ingredient mixture. Mix in Chip Chocolates. Bake at 375 degrees for 10 minutes.

This was our (my daughter and I) solution to Starbucks removing their awesome Pumpkin Chip Chocolate Cookie (also half-dipped in chocolate) from their menu back in 2008ish. We loved the Pumpkin Chip Chocolate Cookie and it was a fun treat that we shared together. I told my

daughter I could come up with a recipe for something even better. And these cookies are way better. Enjoy!!

Jolie O. Graybill is from Minitex

SHORTBREAD COOKIES

Jan Roseen

Ingredients

1/2 c unsalted butter, room temperature
1/2 c shortening (e.g., Crisco)
1/2 c powdered sugar
1/2 t baking powder
1/2 t salt
1 t vanilla extract
1 t almond extract
2 c flour

Glaze:

1 c powdered sugar, sifted
1 T light corn syrup
2 T milk or water
1/4 t flavor (e.g., vanilla, almond, lemon)
Small amount (1 or 2 drops) gel food coloring

Directions

1. Cream butter, shortening, powdered sugar until light and fluffy on medium high speed. Add baking powder, salt, and vanilla and almond extracts. Lower speed and add flour until combined. (Do not over mix.)
2. Roll out to 1/4 inch thickness. Cut into small (1" to 1 1/2 ") shapes. Place on parchment covered baking sheet about 2 inches apart (about 24 per sheet). Bake in pre-heated 350 degree oven, 10 to 12 minutes (depending on oven), until bottoms are golden brown. Do not over bake. Place on wire rack and cool completely before glazing.
3. Mix glaze ingredients in a small bowl. Dip top side of cookie into glaze, letting excess drip back into bowl. Place on wire rack to dry.

Jan Roseen is from Training and Development.



Cookie box by Jan Roseen

ORANGE-CHOCOLATE COOKIES

Becky Adamski

Ingredients

½ cup butter
4 oz. cream cheese, softened
½ cup sugar
1 egg, beaten
1 tsp vanilla extract
1 tsp grated orange peel
1 cup flour
½ tsp salt
6 oz. semisweet chocolate chips

Directions

Preheat oven to 350 degrees

Combine butter, cream cheese, sugar & egg until smooth and creamy. Add vanilla and orange peel. Continue to beat well.

In a separate bowl combine flour and salt; add to creamed mixture, blend well. Stir in chocolate chips.

Drop by teaspoonfuls on an ungreased cookie sheet, bake at 350 degrees for 15 minutes or until edges just begin to brown.

Becky Adamski is from Wilson AIS.