

*Cooking for the Chorus is a list of recipes from the past five years that were used to feed around 150 people before and after the Salado Community Chorus Christmas Concert. The book includes the menus for each year plus pictures of the chorus.*

## **Cooking for the Chorus**

by Letta Meinen

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# COOKING

## FOR THE

# CHORUS



LETTA MEINEN

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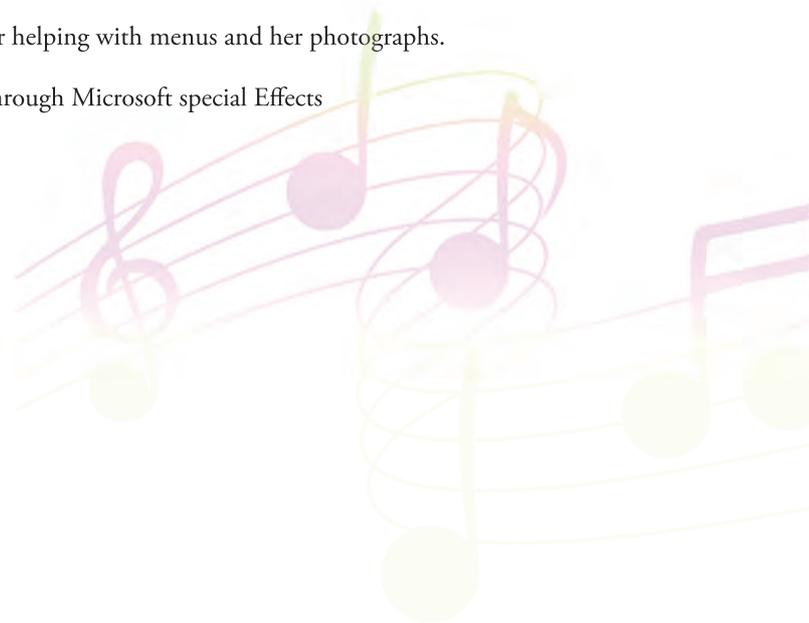
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Musical Symbols through Microsoft special Effects



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CHAPTER 5

*Salado Community Chorus*

# DESSERTS



## CHRISTMAS DINNER FOR 2017

*Burgundy Beef Tips*

*Crispy Pork Cutlet*

*Texas Scalloped Potatoes*

*Spinach w/dried cranberries*

*Fruit and nut Salad*

*Mini Carrot Cake Muffins*

*Carmel Pecan Cobbler*

*Cherry Medley Crescent Bake*

# SNICKERDOODLE CHEESECAKE

2 8 oz packages cream cheese  
4 eggs lightly beaten  
1 10 oz pkg shortbread cookies finely crushed (I used old snickerdoodle cookies)  
1 T sugar  
¼ cup butter melted  
1 8 oz carton sour cream  
1 cup sugar or Splenda or Truvia baking blend  
2 T flour  
2 tsp vanilla  
½ tsp ground cinnamon  
1 T sugar  
½ tsp ground cinnamon

**Allow cream cheese** and eggs to stand at room temperature for 30 minutes. Meanwhile, preheat oven to 350°F. For crust, in the medium bowl stir together crushed cookies and 1 tbsp sugar. Stir in melted butter until combined. Press mixture onto bottom and 1 ½ inches up sides of a 9 inch spring form pan.

**In a large** mixing bowl beat together cream cheese, sour cream, 1 cup sugar, flour, vanilla and ½ tsp cinnamon with an electric mixer on medium speed until smooth, Stir in beaten eggs.

**In a small** bowl stir together 1 tbsp sugar and ¼ tsp cinnamon. Pour cream cheese mixture into spring form pan, spreading evenly. Sprinkle with cinnamon sugar mixture. Place spring form pan on a shallow baking pan or cookie sheet.

**Bake 40-50 minutes** or until 2 ½ inch area around outside edge appears set when gently shaken. Cool in spring form pan on wire rack 15 minutes. Using a knife, loosen crust from side of pan. Cool 30 minutes more. Remove sides of pan, cool cheesecake completely on wire rack. Cover and chill at least four hours before serving.

SERVES 12



## GRANDMA KATY'S RUM CAKE

1 box yellow cake mix  
1 package Instant Vanilla Pudding  
4 eggs  
½ cup water  
½ cup canola oil  
½ cup Rum  
1 tsp Rum extract flavoring

### GLAZE

½ cup butter (1 stick)  
¼ cup water  
1 cup white sugar  
¼ cups rum  
1 tsp rum extract

**Preheat oven to 325°F.**

**Using a Bundt** pan spray pan with olive oil or butter spray then sprinkle flour over inside of Bundt pan and add ½ cup chopped walnuts to bottom of Bundt pan.

**In a large** bowl combine cake mix and pudding. Mix eggs, ½ cup water, oil, rum and extract then stir into cake mix and blend well. Pour batter over chopped walnuts in pan.

**Bake in preheated** oven for 50 minutes or until toothpick inserted in center comes out clean. Let stand in pan for 10 minutes then turn out onto a serving plate.

**Combine glaze of** butter, water, sugar in a saucepan bring to a boil over medium heat and continue to boil for 10 minutes. Remove from stove and stir in ¼ cup Rum and extract. With toothpick punch holes over cake then using a spoon dribble glaze over cake letting cake absorb most of the glaze. You may have extra glaze we will use this for guest to spoon over a slice when serving.

**I added the** nuts to Grandma's Cake to add a festive look for our dinner.

## NUTELLA CHEESECAKE

10 oz. graham crackers or sugar cookies  
5 T soft butter  
1 10 oz. jar of Nutella  
1 lb. cream cheese softened (2 8 oz. containers)

½ cup powdered sugar  
¾ cup chopped toasted hazel nuts or pecans

**Break up graham** crackers or cookies in food processor, add butter and 1 T spoons

of Nutella and blitz until starting to clump together, add 3 T chopped nuts to mixture and continue to pulse.

**Turn into spring** form pan and press into the bottom and up sides using hands or a spoon. Place in refrigerator to chill.

**Beat cream cheese** and powder sugar until smooth and whipped, then add complete

jar of Nutella and continue to beat until combined. Add to chilled spring form pan and carefully smooth the Nutella mixture over base smooth to finish cheesecake. Sprinkle remaining nuts over cheesecake, add more ground nuts to cover cheesecake. Place in refrigerator until ready to serve. Chill overnight or at least 4 hours before serving.

## DOUBLE CHOCOLATE CHEESECAKE

24 Oreo Cookies crushed  
¼ cup butter melted  
4 8 oz. Philadelphia Cream Cheese  
Softened  
1 cup sugar  
2 T flour  
1 tsp vanilla  
1 8 oz. pkg Baker's semi-sweet  
chocolate melted  
4 eggs

**Heat oven to** 325°F.

**Mix crumbs and** butter spread into a cheese cake pan and press down. Bake for 10 minutes.

**Beat cream cheese,** sugar, flour and vanilla in mixer until well blended, add melted chocolate and mix well until blended add eggs one at a time on low speed. Pour over baked cheesecake crust and bake for 45 minutes or until center is almost set.

**Decorate with melted** ½ cup melted semi-sweet chocolate chips and 2 tablespoons of Peanut butter and blend well, then drizzle over baked cheese cake before serving.

SERVES 16



## CHERRY-PINEAPPLE DUMP CAKE

2 (21 ounce) can cherry pie filling  
1 (20 ounce) can crushed pineapple  
1 (18 ¼ ounce) box yellow cake mix  
1 cup melted butter  
1 tsp almond extract (optional)  
1 cup chopped pecans (optional)

**Preheat oven to 350°F.**

**In a 9x13** pan, dump in cherry pie filling add almond extract and stir together.

**Empty entire can** crushed pineapple on top of cherries (no need to stir).

**Sprinkle cake mix** evenly over top of fruit layers, do not stir. Cut 1 cup butter in slices and placed all over top of cake. If using, sprinkle pecans over top of cake.

**Bake for one** hour or until tester comes out clean.

SERVES 16-20

## CREAM CHEESE SWIRL BROWNIES

1 box Betty Crocker Supreme Brownie Mix  
⅓ cup semisweet chocolate chips

### FILLING

4 oz. cream cheese softened  
1 egg  
3 T Sugar  
¼ tsp vanilla

**Heat oven at 325°F** and oil bottom of 9x9 inch square pan. In small bowl beat filling ingredients with mixer on low speed until smooth. Set aside.

**Prepare as directed** on box. Spread ¾ of batter in pan, spoon filling by tablespoons full evenly onto Brownie batter. Spoon remaining brownie batter over filling. Cut through mixture with knife several times for marbled design. Sprinkle on chocolate chips.

**Bake for 35-40** minutes until toothpick comes out almost clean. Cool completely then cut into four rows by four rows for 16 Swirled Brownie cubes. Store covered in refrigerator.

SERVES 16

## CARMEL PECAN COBBLER

6 T butter – must use butter  
1 cup whole pecans  
1 ½ cup self-rising flour  
1 cup sugar  
⅔ cups whole milk  
1 tsp vanilla  
1½ cups brown sugar  
1½ cups hot water

**Preheat oven to** 350°F. 9x13 baking pan lightly sprayed.

**Add butter to** baking pan and heat in

oven till melted then add cup of pecans. In a bowl mix flour, sugar, milk (more if needed) and vanilla and stir to combine but don't over mix. Pour batter over butter and pecans then sprinkle with brown sugar so all is covered. Pour the hot water directly over brown sugar but do not mix. Bake for 30-35 minutes until golden brown. Serve warm or room temperature with Reddi-whip or Kool-whip. If cooled it will become too thick easier to serve warm.

SERVES 12-14

## CHERRY MEDLEY CRESCENT BAKE

2 cans Crescent Roll sheets  
1 can crushed pineapple  
1 juice of lemon  
1 tsp cornstarch  
1 can cherry pie filling  
1 cup blueberries (if frozen, thaw before adding)

**Use 9x13" baking** pan and heat oven to 350°F. Spray pan with oil.

**Prepare baking pan** with unrolled crescent roll sheet and gently expand to cover bottom of baking pan and up the sides. With remaining crescent sheet cut out design such as hearts, stars or wreaths (any

size) and sprinkle with cinnamon and sugar place on cookie sheet. Bake both items in your oven for 15-20 minutes. Cool.

**Drain liquid from** pineapple into medium pan, add juice of one lemon and heat to boiling. Add 1 tsp corn starch into a little water to dissolve. Stir into heated pineapple juice and stir to thicken. Add drained pineapple, cherries and blueberries stir to combine. Add to your baked Crescent roll dish and then add cut out decorations at random on fruit and bake for another 15 minutes. Serve warm.

SERVES 12-14

## BEST BANANA PUDDING

1 large box instant Vanilla Pudding  
2 cup cold milk  
1 can Sweetened Condensed Milk  
1 T Vanilla  
1 container whipped topping  
1 Reddi-whip container  
1 box vanilla wafers  
14 bananas

**Beat together vanilla** pudding and milk and beat for 2 minutes. Blend in Condensed milk and vanilla.

**Arrange 1 cup** pudding mix in large container alternating with sliced bananas, vanilla wafers, pudding mix and ready whipped topping.

**Use Reddi-Whip as** topping.

SERVES 20

## LEMON BUNDT CAKE

1 box lemon cake mix  
1(3 ounce) box instant lemon pudding  
4 extra large eggs  
1 cup sour cream  
2 teaspoons lemon extract (optional)  
1 lemon, juice of  
½ cup oil

**Preheat oven at** 350°F. Prepare Bundt Pan with oil spray sprinkle with sugar.

**Mix all ingredients** and beat with hand mixer or stand mixer for 4-5 minutes. Whip on high speed.

**Carefully fill pan,** tap pan to release air bubble.

**Bake for 40-50** minutes until toothpick comes clean near center if cake.

**Cool on rack** and turn upside down on serving plate.

**Glaze with following** recipe, ½ cup powdered sugar, 2 drops lemon extract, touch of milk and stir well-drizzle over cake and let it run down sides. Let glaze set before serving.

**These cakes can** be frozen for 30 days and still taste like you just baked it.

# CREAM OF COCONUT CAKE

1 Box Yellow Cake Mix  
¾ Cup Wesson Oil  
1 8oz Sour Cream  
1 small can Cream of Coconut  
3 Eggs

1 tsp Vanilla  
1 small can Pineapples tidbits  
(optional) – drained, if decide to use,  
fold pineapples in icing mixture, just  
before you put icing on cake.

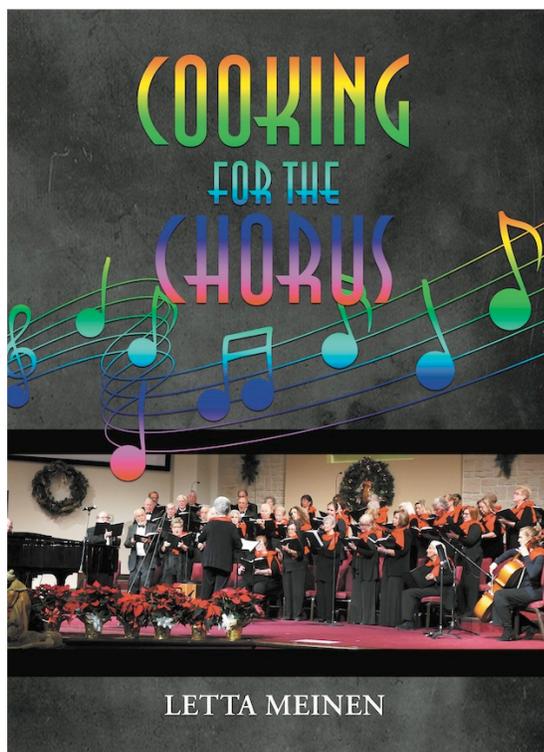
**Bake the cake** according to the box.

## ICING

1 Box Powder Sugar  
1 8oz Cream Cheese  
1 Stick margarine  
1 Can Coconut  
1 Cup Pecan

**\*Save a portion** of the pineapples for the middle layer of the cake. Combine sugar, cheese, margarine or butter and vanilla, once icing is smooth in texture, fold in pineapples. Icing bottom layer, add coconut, pecan and pineapples, then continue icing the remainder of the cake.

*Recipe by Naomi Roupe*



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