

### **CARROT CAKE COOKIES**

1 cup shortening  
1 ½ c brown sugar  
2 eggs  
2 tsp vanilla  
3 ½ cup flour  
2 tsp cinn  
1 tsp baking soda  
½ tsp salt  
2 cups oats  
2 cups grated carrot

Mix together wet ingredients add dry these are soft so I use a small cookie scoop because the dough is sticky

Bake at 350 on parchment paper or wax paper for 10 to 12 min

#### **GLAZE**

Mix 1 cup confectionary sugar with about ¼ cup orange juice just mix til you get consistency when you can take fork and it will drizzle over cookies

\*\*\*Note: I leave the cookies of parchment paper on pan to drizzle then when cookies are dry I have easy cleanup.

### **FALL HARVEST SHEPARDS PIE**

1 tablespoon butter  
1 pork tenderloin lg diced  
1 medium onion diced  
2 bay leaves  
½ tsp each onion powder and garlic powder  
1 tsp basil

BROWN UNTIL THE MEAT IS JUST ABOUT DONE A NICE BROWN GIVES THE GRAVY A GREAT COLOR  
STIR IN ½ CUP FLOUR WHEN ALL INCORPORATED ADD:

3 ½ CUPS water

1 large diced sweet potato

Bring to bubble and let cook about 10 min til sweet potato just tender

ADD:

½ cup each green peas, corn and green beans(I have veggies from my garden but if you don't just add a small bag of frozen mixed veggies)

Salt and Pepper to taste

1 pkg of refrigerator biscuits cut into quarters

Dot on top of stew and bake at 350 for 10-15 min til biscuits are done and serve

\*\*\* Note I make my shepards pie in a 3 qt Cooks Essential oven ready pot so I only have to dirty one dish also works good in enamel cast iron pots.

### **MOLASSES COOKIES**

¾ cup shortening  
1 cup brown sugar  
½ cup molasses  
1 egg  
2 1/2 cup flour  
1 tsp baking soda  
1 tsp cinn  
½ tsp cloves, ginger, allspice each  
¼ salt  
Sugar for rolling

Mix all ingredients roll into one inch balls dip tops in sugar bake 350 8 – 10 min until top gets crinkly  
\*\*\*Note: I do not roll whole cookie in sugar before baking as I find they are hard to get off cookie sheet and sometimes sugar burns on edge

### **APPLE DIP**

2 8 oz. pkgs cream softened  
1 jar caramel topping  
1 cup chopped walnuts (OPTIONAL)  
Mix together and serve with sliced apples

### **COCONUT COOKIES**

¾ cup mashed potatoes cooled  
1 coconut  
1 confectionary sugar  
1 tsp almond extract  
(if you want really special add ½ cup sliced almonds)  
Mix together roll into one inch balls put on cookie sheet lined with wax paper and freeze I do day ahead of time

Melt:

2 cups chocolate chips with one Tablespoon shortening (I like to do this in my cooks essential 10 “ fry pan because it is easier to roll the little coconut balls in)

Roll the coconut balls in choc and then put back in freezer  
Once set up I put in my lock and lock containers and give as gifts

### **Green Gelatin Salad**

Dissolve 2 small pkgs lime jello in 2 cups hot water; let cool

Add:

1 cup mayo

1 cup evaporated milk

1 cup cottage cheese

1 cup crushed pineapple

Mix and chill in 13x9 pan serve

Make night before recipe

(THIS RECIPE IS MY GRANDMOTHERS AND IS ALWAYS ON OUR THANKSGIVING TABLE)

### **SAUSAGE BITES**

3 cups bisquick

2 cups grated cheese (I like swiss or mild cheddar)

1 lb Italian sausage brown (can use sweet or hot)

About 1 cup milk add a little at time so you get the consistency that you can roll mixture in 1 inch balls in your hands

Bake on greased cookie sheet 15-20 min at 400 degrees

This is a great appetizer for the holidays because you can make ahead and freeze and just put in oven to warm before serving

*\*Information provided by Christine Pryme.*