

Recipes from Diana (Evangel World Prayer Center)

Iced Vanilla Coffee

5 gal Coffee
1 large can Caramel Topping
1 large French Vanilla Creamer
Cinnamon to taste

Refrigerate and stir before serving over ice.

Serves 100

--Mike Reeves recipe

Ultimate Coffee Cake

16 to 18 Unbaked frozen dinner rolls
1 (3 oz) pkg. regular butterscotch pudding mix (not instant)
½ cup brown sugar, packed
½ cup chopped pecans
½ cup butter, melted

The night before, place rolls in a greased Bundt pan. Sprinkle dry pudding mix over rolls. Sprinkle brown sugar over pudding mix. Sprinkle pecans over brown sugar. Pour melted butter over all. Cover with a damp towel or wrap tightly with plastic wrap. Let rise overnight at room temperature (8 to 10 hours). Bake at 350 degrees for 30 minutes. Cool for 5 minutes. Turn pan over onto a serving platter to remove.

Summer Brunch Frittata

15 large eggs
2 cup 2% milk
1 tsp salt
½ tsp black pepper
24 oz frozen spinach (drained and thawed)
8 oz sliced mushrooms (drained)
1/4/c diced onions (I used a little more)
1 cup Mexican cheese

Mix all together and pour into a greased (lasagna sized pan). Top with another 1 cup Mexican cheese. Bake at 350 degrees for 45 minutes. Bake until thoroughly cooked. Insert knife in center and it should come out clean. I covered this with Reynolds wrap and baked it and then I unwrapped it and baked it another 5 minutes until golden brown. Serves 25.

Apple Streusel Muffins

2 cup self rising flour
½ cup sugar
2 eggs
1-¼ cup water
¼ cup oil
½ tsp cinnamon
3 apples, diced
¼ cup applesauce

Topping:

1/3 cup walnuts or pecans
1/3 cup brown sugar
Cream cheese (tub icing)

Mix together first 8 ingredients, fill greased muffin pans. In small bowl combine nuts and brown sugar, sprinkle over batter. After the muffins cool, I put the tub icing in the microwave for about 45 seconds. Drizzle on top of the muffins before serving. Serves 12.

Farmer's Casserole

3 cup shredded hash brown potato
¾ cup shredded cheddar cheese
1/cup diced ham
¼ cup chopped onions
4 eggs
1 cup heavy cream
1 (12oz) can evaporated milk
¼ tsp black pepper
1/8 tsp salt

I also added about ½ cup (green, red, and yellow peppers) diced. I bought these frozen fajita strips size from Kroger). Mix all together. Pout into a greased 8 in. baking dish. Cover and refrigerate over night. Remove from refrigerator 30 minutes before baking. Bake uncovered at 350 degrees for 55 to 60 minutes or until knife inserted in center comes out clean.

Pineapple Salsa

1 tbsp honey
1 tbsp lime juice
1 cup finely diced pineapple (I use crushed pineapple), drained)
1/3 cup finely diced cucumber (peeled and seeded)

Mix together and refrigerate.

Chocolate Cake IN – A – Cup (Microwave)

Source: This is my version – Wanda

Comments: I got this recipe from the internet after hearing how quick and easy it is to make. The cake is a spongy or steamed cake rather than the traditional cake baked in the oven. A sure fix for the addicted chocolate lover is just 5 minutes away with this delicious cake.

In a large mug or cup layer: (I used a 16 oz. cup)

4 tablespoons all-purpose flour
4 tablespoons sugar
2 tablespoons cocoa powder
¼ teaspoon baking powder
¼ teaspoon salt
2 tablespoons mini-chocolate chips
Whisk together until mixed well; set aside

1 egg
3 tablespoons milk
3 tablespoons oil
½ teaspoon vanilla

In a small bowl, whisk together until mixed well. Pout into cup with dry ingredients and then whisk until all combined very well.

Bake in microwave on high 3 minutes. The cake will rise up and over the top, but should not spill over and then will shrink slightly when removed from the microwave. Remove from cup and then slice in half. Serve warm with vanilla ice-cream or whipped cream.

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