

# Quarantine Cuisine Cookbook



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## Wisconsin State Organization of



INTERNATIONAL SOCIETY FOR KEY WOMEN EDUCATORS  
**DELTA KAPPA GAMMA™**

# Quarantine Cuisine Recipes

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# MAIN COURSE

## **Bavarian Pork Chops**

### **Ingredients**

4 pork chops

14 oz. **Frank's Sweet Bavarian Style Kraut** (for 6 pork chops)

Penzey's Bavarian spice

2 T Mustard, preferably a rich German mustard, but I used Dijon because that is what was in the fridge

2 T Brown sugar

1/3 sweet onion chopped

Beer, I used Guinness because that was in the cupboard—1/2 can for the 4 pork chops.

Flour

### **Ingredients**

1. Dredge pork chops in flour, spice mix
2. Brown chops and single layer them in a 9 X 13 pan. Deglaze the pan with a bit of beer.
3. Mix mustard, onion, brown sugar, Kraut and beer in a bowl. Add a bit of spice
4. Pour over the chops. Make sure all 4 chops are covered.
5. Bake covered for 30 minutes. (pop in potatoes to bake at the same time)
6. Uncover and bake for 30 minutes.

**Roberta Gale--Zeta**

## **Cream of Broccoli Soup**

(makes ½ gallon)

### **Ingredients**

6 cups water  
1 pound frozen broccoli (do not thaw)  
½ cup (1 stick) butter  
1 cup flour  
¾ cup milk (plus additional milk to thin if needed)  
¼ cup chicken base  
Pinch of pepper  
Salt to taste

### **Directions**

Put water and broccoli in a large pot.  
Cook over medium heat until tender, about 10 minutes.  
Drain off water into an 8-cup glass measure. Reserve broccoli separately.

In same pot, melt butter. Add flour slowly and whisk to combine to make a roux.

Gradually start adding the water from the boiled broccoli to the roux, whisking until smooth. Continue to add water until soup is thick enough to lightly coat back of a spoon.

If mixture is too thick after all the water has been added, add a little milk to thin.

In blender, blend broccoli with milk and then add to the soup.

Add chicken base, pepper and salt to taste and serve.

Could use cauliflower or a combination of broccoli & cauliflower.

**Kathy Clouthier--Pi**

### **Cannelloni Style Crepes (prepared crepes available in grocery store)**

1 cup small curd cottage cheese	1 Tbsp chopped green onion
1 (3 oz) pkg softened cream cheese	1/8 tsp salt
2 Tbsp softened butter	8 cooked crepes
2 Tbsp chopped parsley	1 (15 oz) Marinara Sauce
1 egg, beaten	¼ cup Parmesan cheese

In medium mixing bowl, combine cottage cheese, cream cheese, butter, parsley, egg, green onion and salt.

Spoon 3 Tbsp of cheese mixture into the center of each cooked crepe.

Roll up; place in shallow baking pan.

Pour Marinara Sauce over filled crepes; sprinkle with Parmesan cheese.

Bake in 350 degree oven for 20 – 30 minutes. Makes 8 crepes.

### **Basic Crepe Recipe Batter**

4 eggs	1 cup milk
1 cup flour	¼ cup water
2 Tbsp sugar	1 Tbsp melted butter

In medium mixing bowl, beat eggs.

Gradually add flour and sugar alternately with milk and water, beating with electric mixer or whisk until smooth. Add oil.

Refrigerate at least an hour. Remix. Using about ¼ cup batter pour into pan and swirl around to cover the bottom. Cook on upside-down crepe pan until browned or in traditional 8 – 9 inch pan until browned and flip to brown the second side.

Cool with waxed paper or parchment paper between layers. Can be frozen for later use; again leave something between layers so they can be separated.

**Kathy Clouthier-Pi**

## **Chicken Stew**

In Crock Pot:

- 1.5 Cup Chicken Breast Cubed
- 14 oz. Chicken Broth
- 1 Can Pinto Beans – Drain, Rinse
- 1.5 Cup Frozen Corn (or canned)
- 1 Cup Salsa
- 1 tsp Chili Powder

Low 7-8 Hours or High 4-5 Hours

**Louise Killberg - Pi**

## **Crazy Crust Pizza**

### **Crust**

½ C. flour  
½ tsp. salt  
½ tsp. baking powder  
¼ C. solid shortening  
½ C. sour cream  
1 egg

**Directions:** Combine all ingredients in a bowl. Stir until well blended (60-70 strokes, will be lumpy). Spread batter thinly on the bottom and thicker up the sides of a pie pan. Add the filling into the crust (fill within ¼ inch of the top).  
Bake at 425 degrees.

### **Filling**

#### **Barbequed Beef Dinner**

1lb. ground chuck  
½ C. chopped celery or green pepper  
1 T. dry mustard  
2 tsp. Worcestershire sauce  
¼ C. chopped onion  
½ C. catsup  
1 ½ - 2 C. shredded cheese

**Directions:** In a large pan, brown beef & green pepper (or celery). Drain. Stir in remaining ingredients except cheese. Spoon filling into crust. Bake 18-28 minutes until crust is golden brown. Sprinkle with remaining cheese and melt in the oven.

#### **Italian Beef and Cheese**

1 lb. ground chuck browned & drained  
1 tsp salt  
1 tsp. oregano  
¼ tsp. garlic powder  
½ C. chopped onion  
½ C. chopped olives  
6 oz. can tomato paste  
4 oz. can mushrooms (not drained)  
1 ½ - 2 C. shredded mozzarella or cheddar cheese

**Directions:** Combine all ingredients except cheese and mix thoroughly. Spoon into the crust. Bake for 18-28 minutes. Sprinkle with cheese and melt in the oven.

Chris Shewczyk-Chi Ozaukee



## **Gourmet Spinach and Mushroom Soup**

### **Ingredients:**

¼ pound freshly cut or chopped spinach  
¼ pound diced mushrooms  
1 scallion or equivalent amount of onion chopped  
5 Tbsp butter  
5 Tbsp flour  
2 cups chicken broth  
2 cups milk  
1/ tsp salt  
Ground pepper to taste  
¼ pound cream cheese  
Dash of nutmeg  
1 cup grated Swiss Cheese

### **Directions:**

1. Whisk together chicken broth, milk, flour and butter over medium low heat.
2. Add salt, pepper, nutmeg, cream cheese and Swiss cheese
3. Stir until melted
4. Then add mushrooms, onion and spinach. Stir gently.
5. Heat until onions and mushrooms are soft (10-15 minutes)
5. Adding crispy fried bacon pieces before serving adds to its awesomeness.

\*\* Freezing this soup in not recommended. Refrigerating for a couple of days is fine!

**Nancy Holmlund-Pi**

## **“Spanish Hash”**

1 lb hamburger browned  
1 small can of Mexicorn  
1 cup cooked macaroni  
1 small can tomato sauce  
3 T chili sauce  
1/2 small onion diced  
Salt and pepper to taste  
Garlic salt and chili powder to taste  
Top with Fritos when served

Cook in a large frying pan until tastes are blended but not mushy. I serve with corn bread.

**Tamerin Hayward---Pi**

## **Penne with Chicken and Asparagus**

### **Ingredients**

1 (16 ounce) package dried penne pasta  
5 tablespoons olive oil, divided  
2 skinless, boneless chicken breast halves-cut into cubes  
1 pinch salt and pepper to taste  
1 pinch garlic powder to taste  
1/2 cup low-sodium chicken broth  
1 bunch slender asparagus spears, trimmed, cut on diagonal into 1-inch pieces  
1 clove garlic, thinly sliced  
1/4 cup Parmesan cheese

### **Directions**

#### **Step 1**

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

#### **Step 2**

Warm 3 tablespoons olive oil in a large skillet over medium-high heat. Stir in chicken, and season with salt, pepper, and garlic powder. Cook until chicken is cooked through and browned, about 5 minutes. Remove chicken to paper towels.

#### **Step 3**

Pour chicken broth into the skillet. Then stir in asparagus, garlic, and a pinch more garlic powder, salt, and pepper. Cover, and steam until the asparagus is just tender, about 5 to 10 minutes. Return chicken to the skillet, and warm through.

#### **Step 4**

Stir the chicken mixture into pasta, and mix well. Let sit about 5 minutes. Drizzle with 2 tablespoons olive oil, stir again, then sprinkle with Parmesan cheese.

**Susan Ganske-Alpha Xi**

## **Pizza “Casserole”**

COOK (brown) Bulk Italian Sausage breaking apart large chunks and drain.

4 oz cooked/drained Italian Sausage

5 – 6 oz shredded hash browns (uncooked)

14 oz jar/can pizza sauce

1 oz parmesan cheese

4 oz mozzarella cheese (more to your taste)

Onion, mushrooms, olives or whatever you like on your pizza

Mix sausage, hash browns, pizza sauce, parmesan cheese, 2 oz mozzarella cheese, pizza sauce and any other pizza items you like.

Put mixture into a 1 ½ quart casserole dish. Cover.

Bake in 350 degree oven for 30 minutes. Add the remaining mozzarella cheese; return to oven 2 – 3 minutes to melt cheese.

**Kathy Clouthier-Pi**

## **Shrimp Scampi**

### **Ingredients**

2 c. Whole Wheat Penne Pasta

20 frozen raw, peeled Shrimp

2 T Olive oil

T Butter

1 1/2 teaspoon minced garlic from jar

2 c. Green Beans, fresh or canned

### **Directions**

Heat salted water for pasta in large sauce pan over high heat. Warm oil, butter and garlic in frypan. When water boils, add pasta. Put frozen shrimp into prepared frypan. Set timer for 10 min. and turn heat to high under shrimp. When shrimp change color from the frozen gray to light, turn each over once. When all shrimp are pink in color, reduce heat and keep warm until pasta is done. Cook or warm beans 5 min. in microwave. Drain pasta and put in bowl. Pour shrimp and garlic butter sauce over pasta, mix lightly. Serve with green beans or vegetable of choice on the side.

This is a meal I've made several times during Covid-19 Shelter in home. We always went out for Friday fish before, and I'm not one to make fish at home. Ken makes Salmon Florentine some Fridays now, and I do the shrimp the other Fridays. I made this recipe up from what I learned making frozen packaged shrimp from Aldi's.

**Marilyn Rabideau--Zeta**

# **BREAKFAST**

## Amazing Muffin Cups

Prep Time: 20 minutes      Cook/Bake Time: 30 minutes      Servings: 12

### Ingredients

12 breakfast sausage links	3 cups frozen hash browns, thawed
6 eggs, lightly beaten (egg beaters)	3 Tbsp butter, melted
2 cups (8oz) shredded Cheddar cheese (4 cheese Mexican Blend Cheese)	1/8 tsp salt
	1/8 tsp pepper
¼ cup chopped red bell pepper	¼ cup chopped fresh chives/green onion

### Directions

Prepare sausages according to package directions, cool slightly and cut into ½ inch pieces; set aside.

Combine eggs, cheese and bell pepper; set aside.

In bowl, combine hash browns, butter, salt and pepper; divide evenly into 12 GREASED muffin cups. Press mixture onto sides and bottom of muffin cups. Bake at 400 degrees for 12 minutes or until lightly browned. Remove from the oven, divide sausage pieces into muffin cups.

Spoon egg mixture evenly into muffin cups. Sprinkle with chives/onion. Return to oven, bake 13 – 15 minutes or until set.

Bacon, Ham or Canadian Bacon may be substituted for the sausage or combination of meats may be used.

Vegetable cups could be made with spinach or vegetables of your choice.

**Kathy Clouthier--Pi**

## **Coffee Puffs**

1/3 C butter (softened)

½ C sugar

Cream together the butter and sugar

1 egg

½ C sour cream

Add the egg and sour cream to the butter mixture and blend together.

1-1/2 C flour

1-1/2 tsp. baking powder

½ tsp. salt

Add dry ingredients to butter mixture and blend together.

Grease small muffin tins. Spoon mixture into muffin cups. Bake at 350° for 15 – 20 minutes.

Meanwhile, while the doughnuts are baking, melt ½ cup butter in a small saucepan. Also, in a separate bowl, mix together ¾ C sugar and 2 tsp. cinnamon.

When doughnuts are done baking, dip them in the melted butter then roll each one in the cinnamon/sugar mixture.

**Laura Muchowski--Beta Alpha Chapter**



## Honey Lemon Cottage Cheese Pancakes

### Ingredients: Full Recipe:

6 eggs, lightly beaten  
16 oz cottage cheese  
2 Tbsp honey  
2 Tbsp butter, melted  
2 tsp vanilla  
1 tsp lemon zest, optional  
1 ½ cups flour  
1 tsp baking soda  
1 tsp baking powder  
½ tsp salt

### Half Recipe:

3 eggs, lightly beaten  
1 cup (8 oz) cottage cheese  
1 Tbsp honey  
1 Tbsp butter, melted  
1 tsp vanilla  
½ tsp lemon zest, optional  
¾ cup flour  
½ tsp baking soda  
½ tsp baking powder  
¼ tsp salt

### Directions:

1. In a large bowl stir to combine eggs, cottage cheese, honey, butter, vanilla and zest. Add flour, baking soda, baking powder and salt. Stir until moistened. (Batter will be slightly lumpy).
2. Pour about ¼ cup batter onto hot, lightly greased griddle. Cook over medium heat about 2 minutes; flip when top is bubbly and edges are slightly dry. Cook an additional 2 minutes or until both sides are brown. (I use a 1 oz ladle & cook a total of 3 minutes)
3. Keep warm in a 200 degree oven while cooking additional pancakes.
4. Serve warm with butter, maple syrup and/or berries.

\*The half recipe makes 12-16 three inch pancakes.

\*The cottage cheese gives the pancakes a tender texture and protein boost.

**Nancy Herrmann-Zeta**

# BREADS

## **Chocolate Zucchini Bread**

### **Ingredients:**

2 Cups zucchini, peeled and grated  
3 large eggs  
2 Cups sugar  
1 Cup vegetable oil  
1 tsp. pure vanilla extract  
2 TB. butter  
6 TB. Cocoa powder  
2 Cups flour  
1 tsp. baking soda  
1 tsp. salt  
1 1/2 tsp. cinnamon  
1 Cup semi sweet chocolate chips  
2 tsp. flour  
1 Cup chopped nuts (optional)

### **Directions:**

Let the grated zucchini sit in a bowl while you preheat oven to 350°. In a large mixing bowl, combine eggs, sugar, oil, and vanilla. Mix until well blended. In a small saucepan, melt 2 TB. butter, add 6 TB. Cocoa powder and blend together until smooth. Set aside to cool. Squeeze to remove any liquid from the zucchini and then add it and cooled cocoa mixture to the large mixing bowl and blend well. In a separate bowl, mix together the flour, baking soda, salt, and cinnamon. Add dry ingredients to the batter. Stir only enough to blend in all the dry ingredients. In another small bowl, coat the chocolate chips with 2 tsp. flour. This helps prevent them from sinking to the bottom of the pan. Add the flour-coated chocolate chips to the batter. Spoon the batter into two generously greased and floured 6-cup loaf pans. Bake for 60-70 minutes or until a toothpick inserted in the middle comes out clean. Cool in the pans for 5-10 minutes. Remove from pans and continue to cool on

Yield: 2 loaves

**Roberta Gale-Zeta**

## **Dutch Apple Bread**

### **Ingredients**

1/2 cup softened butter (1 cube)  
1 cup granulated sugar  
2 eggs  
1/2 cup milk  
1 tsp vanilla extract

2 cups all-purpose flour  
1/2 tsp salt  
1 tsp baking powder  
1 1/2 cups diced peeled baking type apples

### **Ingredients needed for crumble topping**

5 Tbs cold butter  
1/3 cup flour  
4 Tbs brown sugar  
2 tsp ground cinnamon

### **Directions**

Preheat oven to 350 F

Cream butter and sugar in a mixing bowl, then add in the eggs, milk, and vanilla and stir to incorporate. Next, mix in the flour, salt, and baking powder. Finally fold in the diced apples. Transfer the mixture to a prepared 10-inch bread pan (either lined with parchment paper or a pan sprayed with non-stick cooking spray).

For the topping, combine all the ingredients and mix with a fork until crumbly. Sprinkle evenly over the batter in pan.

Bake for 55-60 minutes, until toothpick inserted in bread comes out clean. Let cool and enjoy. May be served with icing or glaze drizzled on top too.

Yield one 10-inch loaf

## **Peanut Butter Bread**

### **Ingredients**

2 cups flour  
4 tsp. baking powder  
1/4 cup sugar  
1/2 tsp. salt  
1 1/3 cups milk  
1/2 cup peanut butter

### **Directions**

1. Preheat oven to 325.
2. Mix flour, baking powder, sugar and salt in a bowl.
3. Add milk to the flour mixture.
4. Blend in peanut butter.
5. Pour batter into a greased bread pan.
6. Bake for one hour.

**Cindy Baker--Zeta**

**SALADS**  
**DRESSINGS**  
**PICKLES**

## **Italian Dressing**

### **Ingredients**

1/2 cup extra virgin olive oil  
3 Tbsp white wine or balsamic vinegar  
1/4 cup Parmesan cheese, finely grated  
1 Tbsp mayonnaise  
1 tsp sugar  
1 finely grated garlic clove  
1/2 tsp dried oregano  
1/2 tsp parsley  
1/2 tsp basil  
3/4 tsp salt  
1/2 tsp pepper

### **Directions**

Combine all ingredients in a mason jar, cover tightly with lid and shake until well combined. Use right away or refrigerate up to 2 weeks.

I tried this recipe, as I didn't have the dry mix for Italian dressing.

**Donell Bonetti-Zeta**

## **Oriental Salad**

### **Ingredients**

2 packages Beef Raman noodles—crunch before opening  
1 cup salted sunflower seeds  
1 cup toasted almonds or peanuts  
2 bunches chopped green onions  
2 packages of cabbage slaw (large bunch of leaf lettuce)

### **Dressing**

1 cup salad oil  
½ cup sugar  
1/3 cup vinegar  
2 silver packages from the Raman noodles

### **Directions**

Layer ingredients. Pour dressing over right before serving.

**Note:** This makes a lot so you might want to cut the recipe in half.

**Louise Killberg - Pi**



## **Refrigerator Pickled Jalapenos**

### **Ingredients**

16 large Jalapeno peppers, sliced

2 cleaned and sterilized quart jars and covers (don't need to be rings and lids as they won't be sealed)

3 cups white vinegar

3 cups water

½ cup sugar

2 tablespoons kosher salt or pickling salt

### **Directions**

Put all ingredients in a large pan except the peppers. Bring brine to a boil. Add the peppers and bring back to a boil. Turn off the burner and let steep for 10-15 minutes. Use a ladle to put the peppers in the jars. Press the peppers to fit and fill the jar with brine to cover the peppers. Put the lids on and let cool on your counter. Refrigerate when cool. They will last up to 3 months in the refrigerator. If you have extra brine, save it in the refrigerator to make more peppers later.

**Julie Trafton-Pi**

# DESSERTS

## No Bake Chocolate Oat Bars

### Ingredients

- 1 cup butter
- 1/2 cup packed brown sugar
- 1 teaspoon vanilla extract
  
- 3 cups quick cooking oats
- 1 cup semisweet chocolate chips
- 1/2 cup peanut butter

### Directions:

1. Grease a 9×9 inch square pan.
2. Melt butter in large saucepan over medium heat. Stir in brown sugar and vanilla. Mix in the oats. Cook over low heat 2 to 3 minutes, or until ingredients are well blended. Press half of mixture into the bottom of the prepared pan. Reserve the other half for topping.
3. Meanwhile, melt chocolate chips and peanut butter in a small heavy saucepan over low heat, stirring frequently until smooth. Pour the chocolate mixture over the crust in the pan, and spread evenly with a knife or the back of a spoon.
4. Crumble the remaining oat mixture over the chocolate layer, pressing in gently. Cover, and refrigerate 2 to 3 hours or overnight. Bring to room temperature before cutting into bars.

**Roberta Gale--Zeta**

## **Rhubarb Custard Cake**

### **Ingredients**

1 box yellow cake mix (18 ¼ ounces)  
4 cups chopped fresh or frozen rhubarb  
1 cup sugar  
1 cup whipping cream  
Whipped Cream and fresh mint are optional

### **Directions**

Prepare cake batter according to package directions. Pour into a greased 13 X 9 X 2 inch pan. Sprinkle with rhubarb and sugar. Slowly pour cream over top. Bake at 350 degrees for 40-45 minutes or until golden brown. Cool for 15 minutes before serving. Garnish with whipped cream and mint if desired. Refrigerate leftovers.  
Yield: 12-15 servings.

**Donna Dinco-Alpha Beta**

## **Snickers Seven Layer Bars**

### **Ingredients**

2 C. Oreo cookie crumbs  
½ C. melted butter  
1 C. caramel sauce  
1 C. chopped peanuts  
2 C. chocolate chips  
14 oz. can sweetened condensed milk

**Directions:** Line a 13" X 9" pan with parchment. Combine cookie crumbs with the melted butter and press the mixture into the bottom of the pan. Cover the crust with caramel sauce. Sprinkle peanuts over the sauce and layer the chocolate chips on the top. Cover the layers with sweetened condensed milk. Bake at 350 degrees for 20-25 minutes. Cool completely before cutting.

**Chris Shewczyk-Chi Ozaukee**

## **Zucchini "Apple" Crisp**

### **Ingredients**

1 large zucchini, peeled, seeded, and sliced in apple-like chunks (about 8 cups)

$\frac{3}{4}$  C. lemon juice

2 C. white sugar (divided)

2 tsp. Ground cinnamon (divided)

3 C. flour

$\frac{3}{4}$  C. packed brown sugar

1 C. margarine, softened

### **Directions**

Place zucchini and lemon juice in a large saucepan. Cover and cook over medium heat, stirring occasionally until tender, about 15 minutes. Add 1 cup white sugar and 1 tsp. Cinnamon. Blend until sugar dissolves. Remove from heat.

To prepare crust, in mixing bowl combine flour,  $\frac{3}{4}$  cup white sugar, brown sugar and margarine. Pat into greased 9 by 13 baking pan. Bake at 350 for 10 minutes.

Pour zucchini mixture, which will be very watery, over crust. Bake 30 minutes more.

In small bowl, mix together remaining  $\frac{1}{4}$  cup sugar and remaining 1 tsp. cinnamon. Sprinkle over top of dessert. Return to oven for about 5 minutes. Cool before cutting.

I cut the zucchini in half the long way, seed it, and then slice it in half moon shapes. It even looks like apple slices.

Serves 12

**Mary Metz--Chi**

# Brick Street Chocolate Cake

Brick Street Chocolate Cake for CONVENTIONAL oven. Rich chocolate ganache icing!

Prep Time 20 mins Cook Time 1 hr

Total Time 1 hr 20 mins

## Ingredients

### Cake:

- 2 cups sugar
- 1 cup unsalted butter softened
- 1 1/2 teaspoons pure vanilla extract
- 3 large eggs
  
- 2 1/2 cups cake flour
- 1 cup baking cocoa sifted
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 cup instant chocolate pudding mix small box
- 2 1/4 cups buttermilk
- 1 cup semi-sweet chocolate chips

### Chocolate Icing:

- 1/2 cup water
- 1/2 cup butter
- 1 teaspoon vanilla
- 1 cup baking cocoa sifted
- 3 1/2 cups powdered sugar sifted
- 3 tablespoons heavy cream more or less for consistency

### Directions: Cake:

1. Preheat regular, conventional oven to 350°.
2. Beat sugar, butter & vanilla in large bowl.
3. Beat in eggs.
4. Mix in cake flour, baking cocoa, soda, salt, chocolate pudding and buttermilk.
5. Stir in semi-sweet chocolate chips.
6. Pour into greased tube pan.
7. Bake in regular, conventional oven at 350° for 30 minutes.
8. Adjust baking temperature down to 325° and continue baking 30-40 minutes more, until cake tester comes out clean.
9. (Check with cake tester at the one hour mark.)
10. Cool cake completely before icing.

## **Chocolate Icing:**

1. Heat water, butter and vanilla together in sauce pan on stovetop until melted.
2. Remove from heat.
3. Stir in one cup cocoa.
4. Stir in powdered sugar, sifted.
5. Stir in heavy cream, up to 3 tablespoons (or more) until you get the desired consistency.
6. Ice cake by filling the hole in the middle of the cake first, then spread icing over cake top and pour over

## **Notes**

Can be baked in an angel food cake pan or a large bundt pan.

Roberta Gale - Zeta



# **FOOD FOR THOUGHT**

## **Food for Thought**

Live close to nature  
Have a kitchen window  
Have 7 or more bird feeders  
Several suet feeders for suet and oranges  
Couple of hummingbird feeders  
Bird bath  
Watch out the window and see nature throughout the day  
Trees  
Flowers  
Raccoon families  
Squirrels – grey, red and pine  
Gophers  
Rabbits  
Doe  
Buck with velvety antlers  
Red foxes  
Grey coyotes  
Rattlesnake  
Black Bear  
Cardinals  
Blue Jays  
Baltimore Orioles  
Chickadees  
Hummingbirds  
Variety of Woodpeckers  
    Especially the pileated woodpecker  
Rose-breasted Grosbeak  
Many types of finches  
    American goldfinches  
    House finch  
    Purple  
Red-winged blackbird  
Scarlet tanager  
Robins  
Gray Catbird  
Tufted Titmouse  
White-breasted Nuthatch  
Wild turkeys up to seven at a time  
Mourning Doves  
Brown-headed cowbirds  
Sparrows  
Butterflies & Dragonflies  
Enjoy the antics

**Barbara Albrechtson- Alpha Omega**