

RECIPE

Crispy Oven Chicken



Ingredients

- 1 chicken, cut up in pieces or use about 8 pieces of any combination of thighs, legs, breasts
- 2-3 c. Corn Flakes or Rice Krispies crushed/ground in food processor or blender or just rolled out with a rolling pin
- 1 t. pepper
- 1 t. salt
- 1/4 t. garlic powder

Preparation

1. Mix together.
2. Pour a little olive oil over pieces of chicken and roll each one in crumbs.
3. Place on foil lined cookie sheet.
4. Bake at 375 for 1 hour.

Sometimes I hurry it along and bake it at 400.

RECIPE

Crockpot Potato Soup



Ingredients

- 8 cups peeled & diced potatoes
- 1/3 cup chopped onions
- 3 14.5 ounce cans of chicken broth
- 1 10 ounce can of cream of chicken soup
- 1 8 ounce package of cream cheese, cubed
- 3 stalks of diced celery
- 3 peeled & diced carrots
- 0.5 pounds of chopped ham
- salt & pepper

Directions

1. Combine potatoes, onion, broth, soup, ham, and vegetables with salt & pepper in the crockpot.
2. Cook on low for 10 hours.
3. Add cubed cream cheese and stir until blended.

RECIPE

Fwi Fwi's Chocolate Cake



Ready in **20 minutes**

Serves **8 people**

280 calories

Ingredients

Cake:

- 2 cups of sugar
- 1 stick of butter
- 2 eggs
- 1 tbsp baking soda
- 1 tsp salt
- 2 cup flour
- 3 tbsp cocoa powder
- 1 cup boiling water
- 1/2 cup buttermilk

Frosting:

- 1/2 stick butter
- 2 1/4 cup powdered sugar
- 1/4 cup liquid coffee
- 3 tbsp cocoa powder dash of salt

Directions

1. Combine sugar and butter in a medium sized bowl.
2. Add all other cake ingredients and mix well.
3. Grease a 9 by 13 cake pan.
4. Bake at 325 for 35-40 minutes. Let cool.
5. Make frosting by blending butter with powdered sugar and cocoa. Add other ingredients and blend until smooth.
6. Spread frosting on the cooled cake.

RECIPE

Peanut Butter Pie



Ingredients

- One 9-inch pre-baked pie crust
- 1/2 cup peanut butter
- 3/4 cup powdered sugar
- 1 small package vanilla cook to serve pudding
- 2 cups milk
- One 8 oz. carton of Cool Whip

Directions

1. In a small bowl crumble together the peanut butter and powdered sugar.
2. Put 3/4 of mixture on bottom of baked pie shell. Save the rest to garnish top of pie.
3. Cook pudding and pour into crust.
4. Put plastic wrap over pudding in pie shell while it cools.
5. After cooled, then put on whipped topping and garnish with peanut butter crumbs.

RECIPE

Summer Dessert Pizza



Ingredients

- 1pkg. Sugar Cookie Dough
- 1pkg./8oz Cream Cheese (Softened)
- 1/3 C. Sugar
- 1/2 tsp. Vanilla or Almond flavoring
- Assorted Summer fruits! I recommend strawberries, blueberries, kiwi, raspberries, mango, pineapple, etc. Cut up the fruit in small pieces like pizza toppings! Direc

Directions

Preheat your oven to 350 degrees Fahrenheit. For the crust, shape the cookie dough into a large ball and then roll it out to a flattened round shape about 1/4" thick. Bake the sugar cookie crust for 18-20 minutes or until it is light golden brown. Set the crust aside to cool completely! For the "sauce", mix the cream cheese, sugar, and flavoring in a small bowl; mix well! Spread the mixture evenly over the crust. Then, my favorite part, decorate with your yummy fruit covering the cream cheese mixture! Refrigerate until you can't wait anymore and then cut it into pizza pieces and enjoy a yummy summer dessert!

RECIPE

Crockpot Lasagna



Ingredients

- 9 noodles uncooked
- 2 cups mozzarella cheese shredded
- ½ cup parmesan cheese grated
- 1 pound lean ground beef
- 1 small onion diced
- 4 cloves garlic minced
- 15 ounces petite diced tomatoes
- 36 ounces marinara sauce
- 1 teaspoon Italian seasoning
- 24 ounces ricotta cheese or cottage cheese
- 1 cup mozzarella cheese shredded ¼ cup parmesan cheese grated 1 egg

Preparation

1. Cook ground beef, onion, and garlic in a large saucepan until no pink remains.
2. Drain fat. 1. Stir in sauce, diced tomatoes with juices and seasoning. Simmer 5-7 minutes or until thickened. Season with salt & pepper to taste.
3. Meanwhile, mix cheese filling ingredients. Spread 1 ½ cups sauce in the bottom of a 6 qt slow cooker. Top with a layer of uncooked lasagna noodles (break them to fit in the slow cooker as needed).
4. Create layers of cheese mixture, sauce, and noodles. End with pasta sauce and finally top with remaining mozzarella and parmesan.
5. Cover and cook on low for 3 to 3.5 hours or until pasta is cooked through (the edges will be brown and crispy). Turn the slow cooker off, open lid slightly to allow steam to escape and let rest 30 minutes to set.

Recipe Book

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