



### **Pumpkin Crunch Cake**

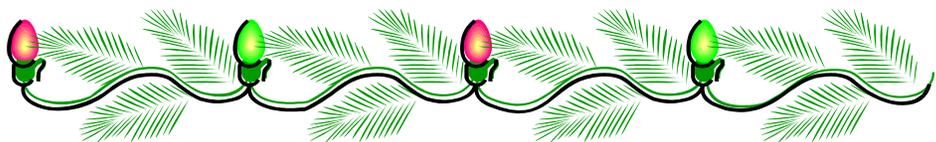
*from Ted & Dale Muegenburg*

Dale is usually a “from scratch” cook, but this easy recipe has become a family favorite.

- |                         |                              |
|-------------------------|------------------------------|
| <b>Filling:</b>         | 1 tsp. salt                  |
| 4 eggs, slightly beaten | 1-29 oz. can pumpkin         |
| 2tsp. cinnamon          | 1-12 oz. can evaporated milk |
| 1 tsp. ginger           | 1-1/2 cup sugar              |
| 1/2 tsp. cloves         |                              |

- Topping:**
- 1 box yellow cake mix
  - 1 cup chopped pecans or walnuts
  - 2 sticks (1/2 lb) melted butter

Mix the filling ingredients and pour into a 9x13 inch pan. Sprinkle with cake mix and nuts. Pour melted butter over the top. Bake at 325° for 1-1/2 hours. Test with a toothpick. Server with whipped cream or ice cream, if desired. Serves 12.



### **Cranberry-Pistachio Bark**

*from Pamela Hackler*

This is so-o-o good – but don’t tell anyone how easy it is to make!

- 1 cup coarsely chopped pistachios (5 ounces)
- 1 cup dried cranberries (5 ounces)
- 24 ounces semisweet white chocolate chips

1. Line a baking sheet with foil. In a bowl, combine the pistachios and cranberries. Measure out half the mixture and set aside.
2. In a bowl set over hot, not boiling, water, melt the chocolate chips. Remove from heat and stir in the pistachio-and-cranberry mixture.
3. Spread the mixture evenly over the baking sheet. Sprinkle the reserved pistachios and cranberries over the chocolate and use a spatula to gently press them in. Refrigerate for 30 minutes or until hardened. Break into uneven pieces.



### **Strawberry Bread**

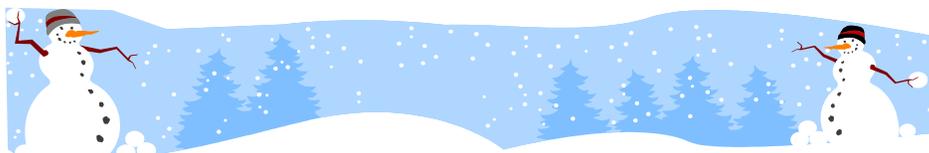
*from Marilyn Perez*

This recipe was originally featured in the 1984 “What’s Cooking” cookbook compiled by the Ventura County Legal Secretaries Assn.

- |                          |                                                |
|--------------------------|------------------------------------------------|
| 3 cups all-purpose flour | 3 eggs, beaten                                 |
| 1 tsp. baking soda       | 1 cup vegetable oil                            |
| 1/2 tsp. salt            | 2 -10-oz. packages frozen strawberries, thawed |
| 1 Tbsp. cinnamon         |                                                |
| 2 cups sugar             |                                                |

Combine the dry ingredients; mix well. Combine the beaten eggs, oil and strawberries; add to the dry ingredients and stir until well-mixed. Pour batter into 2 greased and floured loaf pans. Bake at 350 for 1 hour. Makes 2 regular loafs or 6 small loaves.

Tip: When cool, sprinkle with powdered sugar for a delicious holiday gift loaf.



### **Crab Dip**

*from Esther Benedict*

Esther got this recipe from her Mother-in-law, Olive Miller. This is a favorite for holiday parties.

- 1 can crab meat, drained, liquid reserved
- 1 envelope unflavored gelatin
- 1 can cream of mushroom soup
- 1 cup mayonnaise
- 8 oz. cream cheese
- 3 stalks celery, chopped
- 1 green onion, chopped

Soften the gelatin in the reserved liquid. Heat the soup; stir in the gelatin; let cool. Thoroughly blend in the mayonnaise and cream cheese. Fold in the remaining ingredients. Pour into a jello mold and chill. Serve with crackers.