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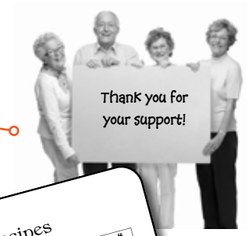
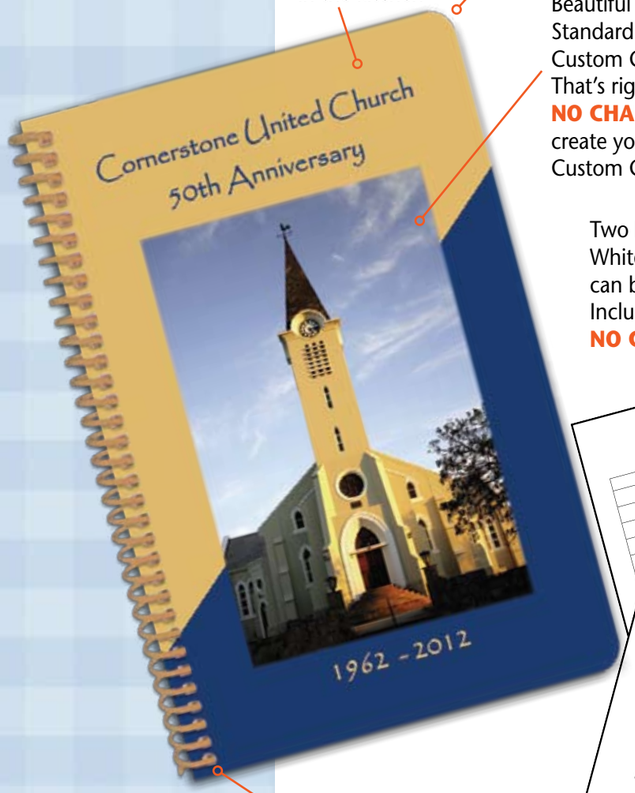
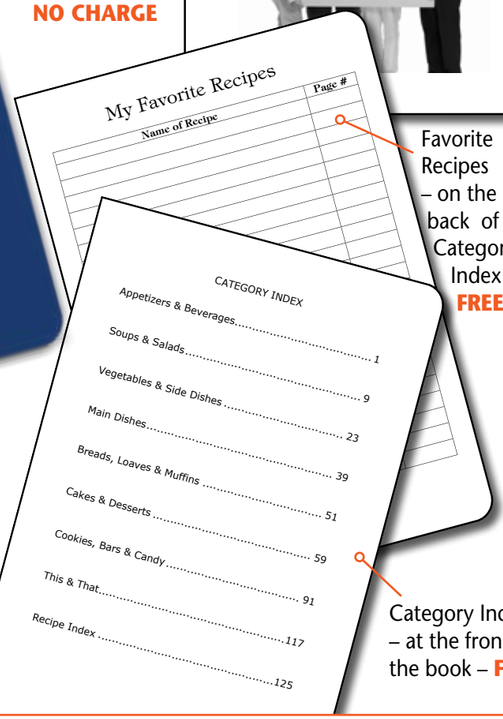
Welcome to Cornerstone United Church's 50th Anniversary cookbook! We have had spectacular potlucks over the years and you will find many of those recipes showcased here. All the proceeds from the sale of this cookbook will be going to our Project Hope mission in Kenya. So, you are not only getting a great cookbook, you are helping to fund a great cause!

Thanks so much to all our recipe contributors and thanks also to the helpful staff at Gateway Rasmussen for making this cookbook possible.

The Cookbook Committee






My Favorite Recipes

Name of Recipe | Page #

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CATEGORY INDEX

Appetizers & Beverages 1
Soups & Salads 9
Vegetables & Side Dishes 23
Main Dishes 39
Breads, Loaves & Muffins 51
Cakes & Desserts 59
Cookies, Bars & Candy 91
This & That 117
Recipe Index 125

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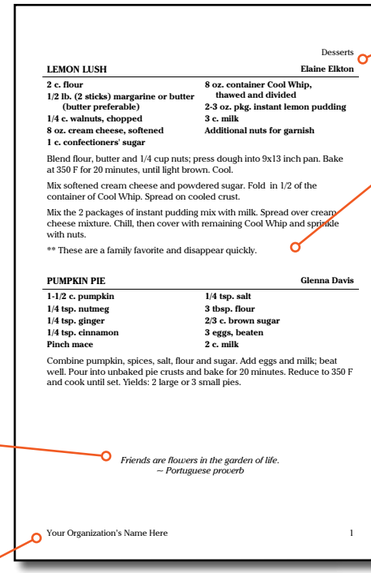
Desserts

LEMON LUSH — Elaine Elkton

2 c. flour	8 oz. container Cool Whip, thawed and divided
1/2 lb. (2 sticks) margarine or butter (butter preferable)	2-3 oz. pkg. instant lemon pudding
1/4 c. walnuts, chopped	3 c. milk
8 oz. cream cheese, softened	Additional nuts for garnish
1 c. confectioners' sugar	

Blend flour, butter and 1/4 cup nuts; press dough into 9x13 inch pan. Bake at 350 F for 20 minutes, until light brown. Cool.

Mix softened cream cheese and powdered sugar. Fold in 1/2 of the container of Cool Whip. Spread on cooled crust.

Mix the 2 packages of instant pudding mix with milk. Spread over cream cheese mixture. Chill, then cover with remaining Cool Whip and sprinkle with nuts.

** These are a family favorite and disappear quickly.

PUMPKIN PIE — Glenna Davis

1-1/2 c. pumpkin	1/4 tsp. salt
1/4 tsp. nutmeg	3 tbsp. flour
1/4 tsp. ginger	2/3 c. brown sugar
1/4 tsp. cinnamon	3 eggs, beaten
Pinch mace	2 c. milk

Combine pumpkin, spices, salt, flour and sugar. Add eggs and milk; beat well. Pour into unbaked pie crusts and bake for 20 minutes. Reduce to 350 F and cook until set. Yields: 2 large or 3 small pies.

Friends are flowers in the garden of life.
– Portuguese proverb

Your Organization's Name Here 1

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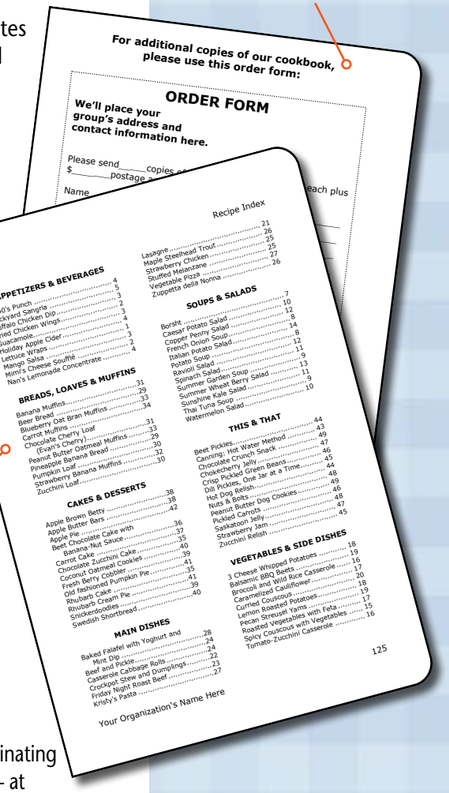
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Recipe Index

APPETIZERS & BEVERAGES
1960's Punch 4
Backyard Sangria 5
Buffalo Chicken Dip 3
Fried Chicken Wings 4
Guacamole 1
Holiday Apple Cider 3
Lettuce Wraps 2
Mango Salsa 4
Nimi's Cheese Soufflé 1
Nan's Lemonade Concentrate 4
BREADS, LOAVES & MUFFINS
Banana Muffins 31
Beer Bread 29
Blueberry Oat Bran Muffins 33
Carrot Muffins 34
Chocolate Cherry Loaf 39
Ewart's Oatmeal Muffins 31
Peanut Butter Oatmeal Muffins 33
Pineapple Banana Bread 30
Pumpkin Loaf 32
Strawberry Banana Muffins 30
Zucchini Loaf 30
CAKES & DESSERTS
Apple Brown Betty 38
Apple Butter Bars 38
Apple Pie Cake with Apple Chocolate Sauce 42
Banana Nut Sauce 36
Carrot Cake 37
Chocolate Zucchini Cookies 35
Coconut Oatmeal Cookies 40
Cornmeal Pumpkin Pie 41
Fresh Berry Cobbler 35
Old Fashioned Pumpkin Pie 41
Rhubarb Cake 39
Rhubarb Cream Pie 39
Snickerdoodles 40
Shortbread 40
Swedish Shortbread 40
MAIN DISHES
Baked Falafel with Yoghurt and Mint Dip 28
Beef and Pickle 24
Beef and Pickle Casserole Rolls 23
Crockpot Stew and Dumplings 27
Friday's Night Baked Beef 27
Kristy's Pasta 28
Lasagne 21
Maple Steelhead Trout 26
Strawberry Chicken 25
Stuffed Manicotti 25
Vegetable Pizza 22
Zuppetta della Nonna 26
SOUPS & SALADS
Burger 7
Caesar Potato Salad 10
Copper Penny Salad 12
Copper Penny Soup 8
French Onion Soup 14
Italian Potato Salad 8
Potato Soup 11
Ravioli Salad 9
Spinach Salad 13
Summer Garden Soup Salad 11
Summer Wheat Berry Salad 9
Sunshine Kale Salad 13
Thai Tuna Soup 11
Watermelon Salad 10
THIS & THAT
Beet Pickles 44
Canning: Hot Water Method 43
Chocolate Crunch Snack 49
Chokecherry Jelly 47
Crockpot Green Beans 46
Crisp Pickles, One Jar at a Time 45
Dill Pickles 48
Hot Dog Relish 46
Nuts & Bolts 48
Peanut Butter Dog Cookies 47
Pickled Carrots 47
Saskatoon Jelly 45
Strawberry Jam 45
Zucchini Relish 45
VEGETABLES & SIDE DISHES
3 Cheese Whipped Potatoes 18
Balsamic BBQ Beets 16
Broccoli and Wild Rice Casserole 17
Caramelized Cauliflower 20
Curried Couscous 18
Lemon Roasted Potatoes 19
Pecan Streusel Yams 17
Roasted Vegetables with Feta 15
Spicy Couscous with Vegetables 16
Tomato-Zucchini Casserole 16

Your Organization's Name Here 125

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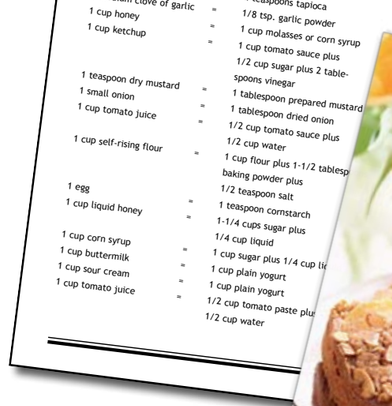
EQUIVALENTS AND SUBSTITUTIONS

1 pound shelled walnuts	=	3 cups chopped walnuts
1 pound raisins	=	2-3/4 cups seedless raisins
1 pound dates	=	2-1/2 cups pitted dates
1 tablespoon cornstarch	=	2 tablespoons flour or 4 teaspoons tapioca
1 medium clove of garlic	=	1/8 tsp. garlic powder
1 cup honey	=	1 cup molasses or corn syrup
1 cup ketchup	=	1 cup tomato sauce plus 1/2 cup sugar plus 2 tablespoons vinegar
1 teaspoon dry mustard	=	1 tablespoon prepared mustard
1 small onion	=	1 tablespoon dried onion
1 cup tomato juice	=	1/2 cup tomato sauce plus 1/2 cup water
1 cup self-rising flour	=	1 cup flour plus 1-1/2 tablespoons baking powder plus 1/2 teaspoon salt
1 egg	=	1 teaspoon cornstarch
1 cup liquid honey	=	1-1/4 cups sugar plus 1/4 cup liquid
1 cup corn syrup	=	1 cup sugar plus 1/4 cup liquid
1 cup buttermilk	=	1 cup plain yogurt
1 cup sour cream	=	1 cup plain yogurt
1 cup tomato juice	=	1/2 cup tomato paste plus 1/2 cup water

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