

PIZZA BREAD

2 Tbsp. yeast
½ c. warm water
1½ c. milk
¾ c. honey
3 eggs, beaten
½ tsp. salt
¼ c. butter
7½ c. flour
3 c. pepperoni, chopped
3 c. shredded mozzarella
cheese

Dissolve yeast in warm water. Scald milk; cool to lukewarm. Add honey eggs, salt and butter. Blend into yeast mixture; add flour. Knead 8–10 minutes. Let rise until doubled.

Divide dough in three. Put one section in an oiled mixing bowl. Chop into pieces, adding in 1 cup pepperoni and 1 cup shredded cheese.

Put pieces in a bread pan. Repeat with other sections. Let rise until doubled.

Bake at 350° for 25–30 minutes.

Best when dipped into pizza sauce.



YIELDS: 3 LOAVES









*Worry does not empty
tomorrow of its sorrows;
it empties today of its strength.*

-Corrie ten Boom

SWEET & SOUR CHICKEN

5 lb. chicken breast
1 c. flour
½ tsp. garlic salt
1 tsp. salt
½ tsp. lemon pepper
½ c. oil

SAUCE:

1½ c. white sugar
1 c. vinegar
1 c. pineapple juice or
water
½ c. ketchup
2 tsp. soy sauce
2 Tbsp. cornstarch

Cut chicken into small pieces.

Combine flour, salts and lemon pepper. Heat oil in 12" skillet. Coat chicken pieces in flour mixture, then brown in hot oil, turning occasionally. Remove from skillet and put into a baking dish.

Sauce: Combine all ingredients; bring to a boil, stirring constantly. Cook for 2 minutes; pour over chicken. Bake uncovered at 350° for 30 minutes.

Serve over rice.



SERVES: 15



CHOCOLATE CHIP CHEESECAKE BARS

CRUST:

4 c. flour
1 tsp. baking soda
1 tsp. salt
1⅓ c. butter, softened
1 c. white sugar
1⅓ c. brown sugar
2 eggs
4 tsp. vanilla
4 c. chocolate chips

FILLING:

16 oz. cream cheese,
softened
1 c. white sugar
2 eggs
2 tsp. vanilla

Preheat oven to 350°. Line a 12x17 cookie sheet with parchment paper or aluminum foil and spray with nonstick spray.

Crust: Whisk together flour, baking soda and salt. Cream together butter and sugars until fluffy. Add egg and vanilla; whip. Add flour mixture; mix until incorporated. Fold in chocolate chips.

Press $\frac{2}{3}$ of the mixture into the bottom of the prepared pan to form an even layer.

Filling: Combine filling ingredients and beat until blended. Spread filling over the cookie dough layer and level. Crumble remaining crust dough over the filling layer.

Bake for 40 minutes, or until cheesecake is set and cookie dough has browned.

Allow to cool completely before slicing.



YIELDS: 12x17 PAN













*He is no fool who gives
what he cannot keep, to gain
that which he cannot lose.*

-Jim Elliot