

Banana Muffins or Loaf

Submitted by Betty Brunnett

Preheat oven to 350°.

In a large bowl combine 1 ¼ c. self rising flour and 1 c. sugar. Make a well in center. Mix 3 mashed bananas, 2 beaten eggs and ½ c oil. Pour in bowl with flour and sugar. Stir until mixed. Pour this in 12 muffin tins or 1 greased loaf pan. Muffins will bake in about 30 min. Loaf takes about 1 hour. If using plain flour add 1 tsp baking powder and ½ t salt.

Quick As a Wink Orange Bread

Submitted by Jackie Vaughn

¾ c. sugar
½ c. chopped pecans
1 T. grated orange rind
2 (1oz.) cans refrigerated buttermilk biscuits
1 (3oz.) pkg. cream cheese, cut into 20 squares
½ c. butter or marg. melted
1 c. sifted powdered sugar
2 T. orange juice
Spread sugar, pecans and orange rind in a small bowl & set aside. Separate individual biscuits in half. Place a cream cheese square between 2 halves, pinching sides to seal. Dip in butter and dredge in reserved sugar mixture. Bake at 350° for 45 min. or until golden brown. Immediately invert onto a serving plate. Combine powdered sugar and orange juice, drizzle over warm bread. Serve immediately.

Pimiento Cheese Spread

Submitted by Florence Wright

12 oz. block of Longhorn Colby Cheese
4 oz. jar sliced pimientos
⅛ tsp. black pepper
1 cup Kraft regular Mayonnaise

Grate cheese - place in medium size bowl.
Add pimientos - juice and slices
Add pepper and mayonnaise
Use fork to mix - mix well.
Refrigerate - stir a second time.
Spread on crackers or multi grain bread.

Cherry Salad

Submitted by Faye Hayes

1 – 21 oz. can cherry pie filling
1 – 20 oz. can crushed pineapple with juice
1 can Eagle Brand Milk
1 small Cool Whip

Mix all together- put in 13x9 pan.
Put in freezer until solid. Cut into squares and serve.