

German Choc. Punch Bowl Cake

Submitted by Duane Shamburg

Ingredients:

- 1 (18oz.) pkg. german choc. Cake mix
- 2 (1 2/3oz. boxes instant choc. Pudding mix
- 3 cups milk
- 6 butterfinger bars
- 2 cans german chocolate frosting
- 1 cup pecans, chopped

Prepare cake as directed on pkg. and pour in a 9x13" pan. Cool.

In a med. Bowl, beat pudding with milk until thick and let set in fridge.

Cut cake in small cubes and put half of them in the bottom of a glass punch bowl.

Make a layer, placing half of the pudding over the cake cubes, cover with half of the crushed candy bar pieces and then with one layer of icing.

Then make another layer with the remainder of the pudding, cake cubes, icing and the candy bar pieces.

Sprinkle nuts or pecans on top and refrigerate for 8 hours or at least overnight for better flavor.

Makes 16 servings.

Sweet Potatoes with Orange Juice

Submitted by Karen Deistel

Cook and mash sweet potatoes.

For every cup of mashed potatoes add:

- 1 ¼ tsp. butter
- 1 Tbsp. brown sugar
- ½ tsp. grated orange peel
- 3 Tbsp. fresh orange juice
- ½ tsp. salt

Preheat oven to 375°. Mix all together and place in baking dish. Sprinkle the top with brown sugar, cinnamon and a little nutmeg. Cover dish and bake for 30 minutes. Remove lid and bake until brown on top – 15 minutes. Can add marshmallows the last few min. of baking.

Green Beans

Submitted by Sue Carter

One large can (or two 16 oz. cans) Allen's Italian Cut Green Beans (drained)

One can of Chicken Broth

One small onion, finely diced

Mix together and cook just until liquid is almost out of green beans.

Season with salt and pepper if desired. Serve hot.