



*sharing
our
favorite
recipes for all
seasons*

FROM THE STAFF OF THE
ADVANCEMENT FOUNDATION
OF THE DIOCESE OF
FORT WORTH

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*Staff of the Advancement Foundation in
Advent 2023 pictured below*



Cheesy Hash Browns

*Recipe from Wendy Collins, Director of Stewardship and Parish Relations.
This is a favorite at our many office potlucks.*

INGREDIENTS

- 1 (30 oz) bag frozen shredded hash brown potatoes
- 1 small onion minced or two tablespoons of dried minced onions
- 1 pint sour cream
- 1 can of cream of chicken with herbs soup or 1 cup of heavy cream
- 1-2 cups Colby jack shredded cheese or cheese of your choice
- 1-2 teaspoons of ground pepper
- ½ teaspoon sea salt
- ½ teaspoon thyme
- 1 teaspoon dried parsley or 2 tablespoons chopped fresh parsley
- Red pepper flakes to taste
- 1 stick butter, melted and cooled

DIRECTIONS

- Mix all ingredients together except melted butter. Add last after butter has cooled. (Wendy uses her food processor)
- Bake at 375 degrees for one hour and ten minutes or until golden brown and bubbly on top. Let rest for 10 minutes before serving. Enjoy!
- Wendy transfers to CrockPot for warming in a potluck setting, but this is not a CrockPot recipe.





Erik Egg Strada



12 servings



1 hour 15
minutes

INGREDIENTS

- 1 lb pork breakfast sausage (Dianna uses regular, but hot or sage may be substituted)
- 1 small yellow onion, diced
- 1 green pepper, diced
- 10 eggs
- 12 oz cheddar cheese, shredded
- 2 cups of whole milk
- 8 slices white bread (torn in pieces)
- 13x9 casserole dish sprayed with Pam

DIRECTIONS

1. Prepare sausage on stove top, sauté onion and pepper in a separate pan.
2. In a large bowl mix eggs (beaten), cheese, bread pieces and milk.
3. Add sausage and sautéed onion and pepper.
4. Mix completely and transfer to casserole dish.
5. Cover with Saran Wrap and refrigerate overnight.
6. Bake at 350 for 1 hour. Enjoy!!!



Dianna Rhoads and her husband Dale

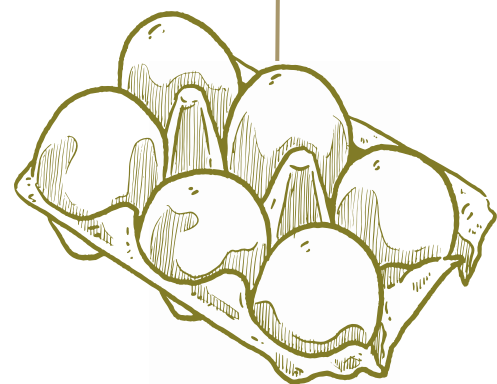
Dianna Rhoads, Gift Processing Supervisor, named this recipe for Erik Estrada, star of the late 1970s TV show CHiPs. "Erik" is popularly requested at our office birthday pot lucks. It is easily adapted to your own tastes for types of sausage, cheese, bread and vegetables.



Rob's Breakfast Tacos

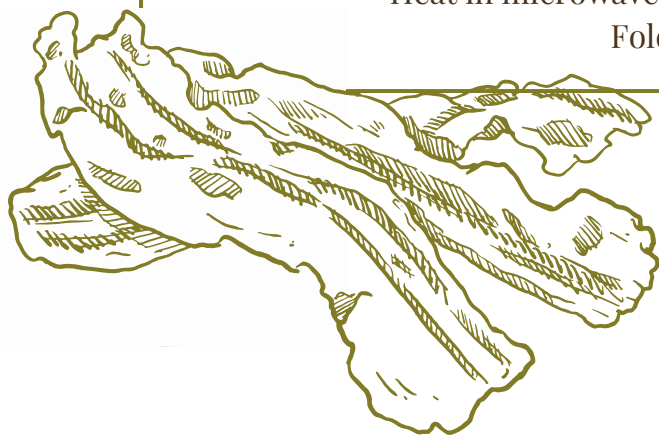
INGREDIENTS

2 eggs
1/4 cup shredded cheese
3 pieces of bacon cooked
1 tortilla



DIRECTIONS

Scramble eggs.
Lay out tortilla.
Create layers of cheese, bacon, eggs, bacon, cheese.
Heat in microwave for 20 seconds to melt cheese.
Fold into soft taco.



Rob Riethman joined our team this year as VP of Investment Management and quickly began contributing to our office potlucks. He was happy to share this recipe!



Green Chili Egg Casserole

from sisters Gabbie Bernhard, Senior Accountant and Katrina Bernhard, Donor Management Specialist



6 servings



45 minutes

METHOD

INGREDIENTS

- 12 large eggs
- ½ cup all-purpose flour, scooped and leveled (70g)
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 pint cottage cheese (about 2 cups)
- 3 cups shredded Mexican cheese blend (or any combination of cheddar, Monterey jack, and pepper jack)
- 6 tablespoons salted butter, melted
- 8 ounces mild diced green chilies
- 1 lb ground sausage (optional)

1. Preheat oven to 350 degrees and butter a 9x13-inch baking dish.
2. In a large bowl using an electric hand mixer or stand mixer, beat eggs until light.
3. Add flour, baking powder, and salt. Mix well.
4. Add cottage cheese, Mexican cheese blend, butter, and green chilies, and ground sausage. Mix until combined. Pour into prepared baking dish. Bake immediately or cover and refrigerate overnight.
5. Bake, uncovered, for 35-40 minutes or until edges on top are browned and center is set and appears firm. Cool 5 minutes before cutting and serving.
6. Note: the recipe can easily be halved and baked in a square baking dish or a round pie plate for 25-30 minutes if you aren't serving a crowd.

Sisters, Gabbie and Katrina Bernhard (third and fifth from the left), grew up enjoying this casserole at home in central Texas.





Cranberry Orange Biscotti

INGREDIENTS

- 2 cups all purpose gluten free flour
- 1 1/2 tsp gluten free baking powder
- 1/4 tsp kosher salt
- 1/2 cup unsalted butter softened
- 3/4 cup white sugar
- 2 tsp orange zest about 1 orange
- 1 tsp almond extract
- 2 large eggs
- 1 cup dried cranberries
- 3 oz white chocolate

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a large bowl whisk together flour, baking powder and salt.
3. In a separate large bowl beat together butter, sugar, orange zest and almond extract with an electric hand mixer until light and fluffy. Mix in the eggs one at a time.
4. Add the flour mixture to the butter mixture in two stages, beating until fully combined. Stir in the cranberries.
5. Transfer the dough to a baking sheet lined with parchment paper. Shape the dough into a log 4 inches wide x 8 inches long.
6. Bake for 30-35 minutes or until edges are golden. Remove from the oven and allow to cool for 10-15 minutes.
7. Using a serrated knife cut the log diagonally into 3/4 in slices. Arrange the biscotti onto the baking sheet lined with parchment paper cut side down.
8. Bake for 15 minutes. Remove from oven and allow to fully cool.
9. Melt the white chocolate in the microwave in 30 second increments until smooth. Drizzle the white chocolate over the biscotti and allow to fully cool before serving.



*Recipe from Katrina Bernhard, donor
management specialist*

Winter Guacamole

Serves 8-10

*From Renée Underwood,
Chief Development Officer*

INGREDIENTS

- 1/3 cup minced white onion
- 2 to 4 serrano chilies (including seeds), minced (I always use 2 chilies without the seeds.)
- 1 teaspoon coarse salt
- 4-5 large ripe avocados, pitted, peeled and coarsely chopped
- 3 Tablespoon fresh lime juice
- 3/4 cup peeled and diced pear
- 3/4 cup red seedless grapes, halved
- 3/4 cup pomegranate seeds, divided

DIRECTIONS

1. Combine the onions, chilies and salt in a large bowl, forming a rough paste.
2. Fold in the avocados and lime juice.
3. Add the pears, grapes and 1/2 cup of pomegranate seeds.
4. Place in a serving dish and top with the remaining 1/4 cup pomegranate seeds.
5. Serve with tortilla chips.

This is a special twist on everyone's favorite dip that takes uses fresh pears and pomegranates at their peak season. Serve it with those red and green tortilla chips that are available during the holidays.



Super Nacho

A hot and hearty layered dip that is Renée Underwood's most requested-recipe.



PREPERATION

Layer 1: Spray 9x13 baking dish with Pam then spread 2-16 oz cans of refried beans evenly over bottom.

Layer 2: Brown 1 to 1-1/2 lbs ground beef in frying pan with onion and garlic, if desired, to taste. Drain fat. Return meat to frying pan and add 1 package taco seasoning mix and 2/3 C water. Heat to boiling. Reduce heat; simmer uncovered 3 to 4 minutes, stirring frequently, until thickened. Spoon beef filling evenly over bean layer.

Layer 3: Sprinkle 4 oz can diced green chilies* evenly over beef. Then sprinkle 1 package (8 ounces) shredded Cheddar cheese (2 cups) over chilies. Finally, ladle 16 oz jar salsa evenly over cheese, spreading evenly. If making ahead, cover with Saran Wrap and refrigerate.

One hour before serving, remove Saran Wrap and bake in 350° oven for 35 to 40 minutes (longer if dip was refrigerated overnight) until bubbly and cheese is well melted.

Remove from oven.

Layer 4 (See football field version in notes below.) Dollop tablespoons of guacamole and sour cream from an 8 oz container of prepared guacamole and 1/2 c sour cream over the top of the hot dip. Sprinkle 1/2 cup sliced green onions with tops and 1/2 cup (4 oz can, drained) sliced black olives over all. Serve immediately with tortilla chips (a sturdy type that can handle the weight of the dip).

RENÉE'S NOTES

You can easily adjust amounts of cheese, beef, guacamole and seasonings to suit your own taste. If you want a meatier dip, use up to 2 pounds of ground beef, but in that case, use two packages of taco seasoning mix. Heat is another thing you can adjust - hot or mild salsa, more or less chilies, etc.

I prefer Hatch green chilies in this recipe so I buy fresh fire-roasted Hatch Chilies every August when they are available and flash freeze them and store the flat pods in Ziplock freezer bags to use in recipes. Hatch green chilies are also available canned but they are not as good.

Taco Leftovers? After you serve tacos one night, use the leftover meat to make a half size version of this dip, with only one can of bean dip in the bottom of a 9 x 9 dish. Adjust other ingredients by half.

Football Field Dip For a really special football game, I make the dip look like a football field by spreading the guacamole completely over the top of the baked dip, then pipe white yard lines and hash marks out of sour cream using Wilton cake decorating bags (or use a Ziplock bag with a teeny corner snipped out). I finish with Xs & Os made from the black olives and green onions (snipped chives are better in this version).



No Spinach Artichoke Dip

Recipe from Rachel Martinez, Director of Annual Giving and Grants

INGREDIENTS

- 1 cup mayonnaise
- 2 (10 oz) cans artichoke hearts, diced small
- 2 (6 oz) cans diced green chiles
- 1 cup powdered parmesan cheese

DIRECTIONS

- Mix all ingredients together.
- Bake at 350 for 30 minutes (longer to make more firm).
- Enjoy warm with crackers or tortilla chips



Jalapeño Pretzel

Dogs *from Cheryl Buhlin, staff accountant*



INGREDIENTS

- 1 can refrigerated pizza dough 11 oz
- 8 hot dogs
- 3 Tbsp baking soda
- water
- 5 oz French's Crispy Fried Jalapeños® crushed

INSTRUCTIONS

1. Heat the oven to 400°F. Spray a baking sheet with nonstick spray or use parchment paper.
2. Bring a large pot of water to a boil. Add hot dogs and boil for 3 minutes. Remove from water and allow to cool so you can handle them. Save the hot dog water☐
3. While the hot dogs are cooking, roll out pizza dough and cut lengthwise into eight 1/2" strips.
4. Spread the crushed jalapeño in pie dish or small baking dish.
5. Pour one cup of the hot dog water into a bowl that is big enough to fit the hot dogs.
6. Add the baking soda and stir until dissolved.
7. Wrap each hot dog with one strip of dough, twisting it around a third back. Leave a 1/2 inch space at each end.
8. Carefully dip each wrapped hot dog into the water mixture being sure to cover it completely.
9. Gently roll each hot dog in the crushed jalapenos and place on baking sheet.
10. Bake for 10 minutes or until browned on top.
11. Serve with French's Ketchup® and French's Classic Yellow Mustard®.



Bolognese Sauce

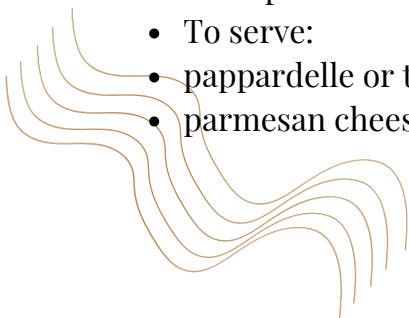
from the family of Mike Flavey, Financial Analyst

INGREDIENTS

- Bolognese Sauce Recipe
- Ingredients
- 2 Tbsp Extra Virgin Olive oil
- 2 Tbsp butter, plus 2 Tbsp more to toss pasta
- 1 1/2 cups chopped onion
- 1 celery stalk, finely chopped
- 1 medium carrot, peeled and diced or shredded
- 3 garlic cloves, minced
- 1 lb ground beef, 20% fat, or use a mixture of beef and pork
- 1/2 tsp fine sea salt, plus more to taste
- 1/4 tsp freshly ground black pepper, plus more to taste
- 1 cup dry white wine, or red wine
- 28 oz canned crushed tomatoes
- 1 1/2 cups hot water, plus more as needed
- 4 Tbsp tomato paste
- 1/4 cup parsley, finely chopped (or fresh basil), plus more to serve
- 1/2 cup whole milk
- To serve:
- pappardelle or tagliatelle pasta
- parmesan cheese

INSTRUCTIONS

1. In a 6-quart Dutch oven or pot over medium heat, add oil and butter. Add onion and stir until it is softened and translucent, about 3 min. Add celery and carrots and stir until golden, another 5 minutes. Add garlic and stir for another minute.
2. Add ground beef, 1/2 tsp fine sea salt, and 1/4 tsp freshly ground black pepper. Cook the beef, breaking it up until it is browned and begins releasing fat about 5 minutes.
3. Add crushed tomatoes, 1 1/2 cups hot water, tomato paste, and parsley and stir to combine. Stir in the milk and bring to a boil, reduce the heat to the lowest simmer, partially cover and continue cooking at least 1 1/2-2 hours or until meat is very tender, stirring occasionally. Add more hot water 1/2 cup at a time only as needed to keep the sauce from sticking to the bottom of the pot.
4. When the meat is tender and you've reached the consistency of sloppy joes, add more salt to taste and serve.



Beef Enchiladas

INGREDIENTS

THE SAUCE

- 1 tablespoon canola oil
- 2 tablespoons all-purpose flour
- 1 28 oz can enchilada or Mexican red sauce
- 2 cups chicken broth
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoon chopped cilantro

THE MEAT

- 1 pound ground beef
- 1 medium onion
- Two 4-ounce cans diced green chilies
- 1/2 teaspoon salt

THE REST

- 10 to 14 corn tortillas
- canola oil for frying
- 1/2 cup chopped black olives
- 1 cup chopped green onions
- 3 cups grated sharp cheddar cheese
- cilantro

DIRECTIONS

1. Combine sauce ingredients and bring to a simmer for 30 minutes until sauce has thickened slightly.
2. While red sauce is simmering, cook and stir the ground beef in a large skillet over medium-high heat until the meat is evenly browned. Break the meat up into crumbles as it cooks, and drain off excess grease. Mix in 3/4 cup of onion, cook and stir until the onions are softened 5 to 10 more minutes. Stir in the enchilada sauce; simmer for 5 more minutes. Stir in 1/2 cup of sharp cheddar cheese, and allow the cheese to melt into the meat sauce. Reduce heat to low, and simmer the meat sauce for 30 more minutes to thicken.
3. Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.
4. Spread about 1/2 cup of the red sauce over the bottom of baking dish.
5. Heat up pan with canola oil deep enough to cover the top and bottom of a tortilla. Dip tortillas in hot oil for 30 -60 seconds. Immediately pull out of oil and fill with meat sauce, roll and place in baking dish, seams sides down
6. Pour the remaining red sauce over the enchiladas. Sprinkle with the reserved 1/2 cup of meat mixture, and top with remaining 2 cups of grated sharp cheddar cheese.
7. Bake until the cheese topping is golden brown and the sauce is bubbly, about 30 minutes. Remove from oven and sprinkle with cilantro, black olives and chopped green onions to serve.

*Clint Weber, President and CEO,
shares this Weber family favorite!*

Rice and Artichokes

Recipe from Rachel Martinez, a family favorite from her childhood



INGREDIENTS

- 1/4 cup butter
- 1/4 cup chopped onion
- 1 (10 oz) can artichoke hearts
- 2 1/2 cups boiling chicken stock
- 1 cup uncooked rice
- 2 Tbsp fresh parsley
- 1 garlic clove
- Salt and pepper to taste

DIRECTIONS

1. Melt butter in 10 inch skillet.
2. Add onions and garlic. Sauté. The longer you saute the better the flavor.
3. Boil chicken stock in separate pot.
4. Add boiling stock, artichokes, rice and parsley to skillet.
5. Cover and simmer 25-30 minutes until rice is tender.
6. Add salt and pepper to taste.



Garlic Cheese Grits

Serves 8-10 Oven 350

INGREDIENTS

- 1-1/2 cups Quaker Old Fashioned Grits®* (not instant, see notes below for making with Quick 5-Minute Grits)
- 6 cups water
- ½ tsp salt
- Several drops Tabasco® sauce
- 1 Tbsp Worcestershire sauce
- 1/8 tsp cayenne
- Garlic to taste – I just lots of fresh minced garlic that you buy in the produce section.
- 16 oz package of Mexican Velveeta, cut into small cubes
- 16 shredded cheddar cheese
- 1 egg
- Paprika

*You may use Quaker Quick 5-Minute Grits® and reduce cooking time to 5-7 minutes, according to package. (Still, this is not Instant Grits.)

METHOD

- In large pan, bring water to boil.
- Slowly add grits and salt. Reduce heat to low; cover.
- Cook 15 to 20 minutes or until thickened, stirring occasionally.
- When thickened, remove lid and add Tabasco, Worcestershire sauce, cayenne, garlic, Mexican Velveeta and cheddar cheese.
- Stir slowly over low heat until cheeses are melted and mixture is smooth. Remove from heat.
- In small bowl, crack egg open and stir.
- Slowly add 1 c of cheese grits mixture into egg, a quarter cup at a time, stirring after each addition.
- Pour egg-grits mixture into remaining cheese-grits and still well.
- Pour into a casserole dish (I prefer an oval or large round, not a 13x9 otherwise mixture dries out too much in oven.)
- Sprinkle with paprika over top.
- Bake in pre-heated 350 oven for 50-60 minutes. Serve hot!



This is what I always serve with smoked brisket, sausage and ribs. Add garlic bread and pinto beans to complete the meal!

– Renée Underwood



Corn Pudding

INGREDIENTS

- 4 Tbsp butter
- 3/4 cup yellow onion
- 1/4 cup seeded, chopped poblano pepper
- 2 tsp minced garlic
- 4 cup corn kernels
- 2 tsp chopped fresh thyme, this is essential!
- 1 1/4 tsp salt
- 1/8 tsp cayenne pepper
- 1/4 cup flour
- 4 eggs
- 2 cups heavy cream
- 1 Tbsp sugar
- 1/2 tsp black pepper
- 1 cup havarti cheese
- 4 strips bacon
- 2 Tbsp chopped green onions



DIRECTIONS

1. Preheat oven to 350 degrees.
2. Grease 2 quart baking dish.
3. In a large saucepan, melt butter.
4. Add onions and poblano peppers, cook 2 minutes.
5. Add garlic, cook until aromatic
6. Add corn, thyme, 3/4 tsp salt and cayenne. Cook until tender.
7. Add flour and stir two minutes. Remove from heat
8. Put half of corn mixture in food processor with a little cream. Puree.
9. In large bowl mix eggs, cream, sugar, thyme, salt and pepper.
10. Add pureed corn, whole corn, cheese bacon, green onions and mix.
11. Pour into prepared dish and bake until set. 50 minutes to 1 hour.
12. Rest for 10 minutes before serving.



This recipe from Rachel Martinez's collection joins her husband's west Texas harvest of sweet corn with her dad's professionally trained flavor layering. Substitutions are not suggested.



Sopapilla Cheesecake

from the kitchen of Cheryl Buhlin

INGREDIENTS

- 1 cup of sugar
- 1 tsp of vanilla
- 2 containers of 8 oz light cream cheese
- 1/2 cup of melted butter
- 2 packages of reduced fat crescent rolls or 1 large pack of crescent dough sheet
- Cinnamon and sugar to taste

INSTRUCTIONS

1. Pour half of melted butter on bottom of cake pan to coat.
2. Take one package of crescent rolls, unroll and line bottom of pan pressing seams together.
3. Mix sugar, vanilla and cream cheese together and spread over crescent rolls.
4. Using the other package or crescent rolls, unroll and lay over cream cheese mixture pressing seams together.
5. Pour remainder of melted butter over crescent rolls.
6. Sprinkle cinnamon and sugar on top then bake at 350 degrees for about 30 minutes. You can enjoy them until they are gone.

Enjoy!

*with coffee, chai tea
or egg nog.*





Brown Butter Cinnamon Swirl Snickerdoodle Blondies

INGREDIENTS

CINNAMON SWIRL

1/2 cup brown sugar

4 Tbsp salted butter at room
temperature

2 tsp cinnamon

BLONDIES

1 1/2 sticks (3/4 cup) salted butter

1/4 cup apple butter or maple

1 cup brown sugar

1 large egg

2 tsp vanilla extract

2 1/3 cups all purpose flour

1 tsp baking powder

1 tsp cinnamon

1/4 tsp nutmeg

1 tsp kosher salt

1/2 cup semi-sweet chocolate chips

1/4 cup cinnamon sugar

DIRECTIONS

1. Preheat the oven to 350 degrees. Line a 9x13 inch baking dish with parchment paper.
2. To make the cinnamon swirl. In a bowl, mix the butter, brown sugar, and cinnamon. Line a small baking sheet with parchment. Crumble/tear the cinnamon mix over the baking sheet, creating small chunks. Freeze for 10 minutes, until firm.
3. To make the blondies. Add the butter to a skillet over medium heat. Allow the butter to brown until it smells toasted, about 2-3 minutes. Remove from heat. Pour the brown butter into a mixing bowl.
4. To the butter, add the brown sugar, apple butter, egg, and vanilla, Beat until combined. Add the flour, baking powder, cinnamon, nutmeg and salt. Fold in the chocolate chips and 2/3rds of the cinnamon chunks.
5. Spread the dough into the prepared dish. Press the remaining cinnamon chunks into the dough. Sprinkle the cinnamon sugar over. Bake for 20-22 minutes, until the edges are just setting and the center is doughy. Let cool.
6. Cut into bars and enjoy!

*A favorite recipe of
Mike Falvey, Financial Analyst.*

Grinch Cookies

From Kynzlee Underwood, Granddaughter of Renée Underwood, CFRE, Chief Development Officer

Kynzlee's tip: Make with other colors and candies as desired, for example red food coloring and conversation hearts for Valentine's Day.

Cook time: 10 Min

Prep time: 20 Min

Serves: 3 dozen



INGREDIENTS

- 1 box French vanilla cake mix (or white or yellow as your taste desires)
- 1/2 cup vegetable oil
- 2 eggs
- 1 drop green food coloring
- Confectioner's (powdered) sugar for dusting
- Sprinkles or candies, large heart-shaped

DIRECTIONS

1. Preheat oven to 350° F.
2. In the bowl of your mixer cream together cake mix, food coloring, oil and eggs.
3. Chill the dough for 10-15 minutes.
4. Drop by tablespoon into confectioner's sugar and roll into balls.
5. Place on baking sheet and press 1 large heart-shaped cinnamon candy or sprinkles.
6. Bake for 8 minutes until just set.
7. Let cool 2 minutes on pan before removing to cool completely on a wire rack.

Banana Pudding with Chessman Cookies

A "upscale" twist on an old favorite .

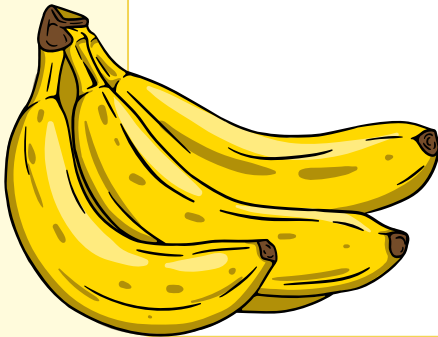
INGREDIENTS

- 2 bags (7.25 oz each) Pepperidge Farm Chessman Butter® Cookies
- 6-8 Bananas (sliced)
- 1 pkg (8 oz) Cream Cheese (softened)
- 1 can (14 oz) Sweetened Condensed Milk
- 2 cups Milk
- 2 small boxes (3 oz each) French Vanilla flavored Instant Pudding Mix (if unavailable, use regular vanilla pudding adding a teaspoon of vanilla when mixing)
- 1 bowl (12 oz) Cool Whip® (thawed)



DIRECTIONS

1. Line the bottom of a 13x9 – inch pan with Chessman Cookies. Layer sliced bananas on top of the cookies.
2. In a medium bowl using a hand mixer, cream together the cream cheese and sweetened condensed milk until smooth.
3. Slowly pour in the pudding mix (continue mixing until well combined).
4. Add whipped topping to the mixture then fold together until well blended.
5. Spoon a thin layer of pudding mixture over cookies (enough to cover).
6. Arrange banana slices over pudding (overlapping is ok).
7. Pour remaining pudding mixture over bananas and spread evenly.
8. Cover pudding mixture with remaining cookies. Cover and refrigerate 6 hours (or overnight) before serving.



*from the kitchen of Debra Mergerson
Gift Processing / Capital Campaigns / Faith Direct*



This is my favorite cookie recipe! My aunt used to always make these for me when I went to visit them while I was at Catholic University of America. She was my home away from home in college. She always made enough for me to bring some back with me to campus. They are called Scookies because it is a cross between a scone and a cookie.

- Gabrielle Bernhard
Senior Accountant

INGREDIENTS

- 2/3 cup Butter or margarine, softened
- 2/3 cup Brown sugar
- 2 Large eggs
- 1 1/2 cups Old-fashioned oats
- 1 1/2 cups Flour
- 1 tsp Baking soda
- 1/2 tsp Salt
- 1 5-ounce package Craisins®
- 2/3 cup White or semi-sweet chocolate chunks or chips

DIRECTIONS

- Preheat oven to 375° F.
- Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy.
- Add eggs, mixing well.
- Combine oats, flour, baking soda and salt in a separate mixing bowl.
- Add to butter mixture in several additions, mixing well after each addition.
- Stir in dried cranberries and chocolate chunks.
- Drop by rounded teaspoonfuls onto ungreased cookie sheets.
- Bake for 10-12 minutes or until golden brown.
- Cool on wire rack.
- Makes approximately 2 1/2 dozen cookies.

Scookies

