

SPRING FLING

A PLETHORA OF DELICIOUS RECIPES



Compiled by J.C. Wilder
www.jcwilder.com

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Happy Spring!

It's time to welcome the warm weather and race outside and dance in the sunlight. I hope you enjoy these recipes that I've compiled just for you!

J.C. Wilder

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DRINKS

Summer Slush

2 cups white sugar
7 cups water
4 tea bags
2 cups boiling water
1 (12 fluid ounce) can frozen lemonade concentrate
1 (12 fluid ounce) can frozen orange juice concentrate
2 cups gin

Directions

Put 7 cups water in large saucepan, and heat on high until boiling. Add sugar and stir until dissolved; set aside to cool. Place teabags in 2 cups boiling water, and let steep until desired strength is acquired. In a large bowl, mix together sugar water, tea, lemonade concentrate and orange juice concentrate. Stir in gin. Place in freezer container and freeze overnight.

To serve, Place several scoops into a tall glass, and fill with any clear carbonated beverage.

J.C. Wilder
The Shadow Dweller Series
www.jcwilder.com



Cranberry Punch

In my best-selling romantic paranormal suspense at LTD Books--GRAVE FUTURE--Dan advises Velma to drink cranberry juice, which is high in vitamin C and helpful to someone in her condition. The red stain from the juice eerily contrasts with the unnatural paleness of her skin. While this recipe might not give your lips a chilling red glow, it's a guaranteed thirst quencher on a hot, summer day. - Susanne

2 pints cranberry juice cocktail, chilled
2 cups pineapple juice, chilled
3 tablespoons sugar
2 quarts ginger ale, chilled

Directions

Combine juices in large punch bowl. Stir in sugar. Add ginger ale when ready to serve. Enjoy!

Susanne Marie Knight

Grave Future

www.susanneknight.com



Spring Fever

For each drink, blend 1 1/2 oz. fresh orange juice, 1/2 oz. fresh lemon juice, 1 oz. each of light rum and melon liqueur, 1 tsp. honey and 5 ice cubes. Garnish with a mint sprig or with melon balls on a long wood skewer.

Laurie Larsen
Legacy of Lies

www.authorlaurielarsen.com



Margarita Punch, Non-Alcoholic

1 (12 fluid ounce) can frozen lemonade concentrate
1 (12 fluid ounce) can frozen limeade concentrate
1 cup confectioners' sugar
4 egg whites
6 cups crushed ice
1 liter carbonated water
1 lime, sliced
coarse salt

Directions

In a 4 quart container, combine lemonade, limeade, powdered sugar, egg whites, and crushed ice; mix well. Cover and freeze at least 30 minutes before serving.

Spoon 2 cups slush mixture into blender. Add 1 cup of carbonated water. Blend until frothy. To serve rub rim of glass with lime slice, dip in salt, and fill glass. Garnish with lime slices.

Dominique Adair
Party Favors

www.dominiqueadair.com



APPETIZERS

Shrimp Fondue

This is a quick treat for summer potlucks – one of my personal faves! J.C.

- 1 (16 ounce) container sour cream
- 1 (8 ounce) package cream cheese
- 1 (10.75 ounce) can condensed cream of shrimp soup
- 1 dash Worcestershire sauce
- 1 pinch garlic salt

Directions

Melt sour cream, cream cheese, shrimp soup, Worcestershire sauce and garlic salt over a low heat in a medium size pot. Cook until melted together and the mixture has a creamy texture. Pour mixture into a serving bowl. Serve hot with crackers or chunks of bread.

J.C. Wilder
The Shadow Dweller Series
www.jcwilder.com



Fruit Dip

This is a quick and easy treat for summer potlucks. It's always a big hit. I usually serve it with strawberries, but any fruit will work. - Catherine

1 - 8 ounce package of cream cheese, softened
1- 7oz jar of marshmallow cream

Directions

Using an electric mixer, blend cheese and cream together until mixed thoroughly. Serve with fruit.

Catherine Snodgrass
The Marriage Committee
www.catherinesnodgrass.com



Fruit Salsa & Cinnamon Chips

You can substitute any type of fruit for this salsa – I personally love using different kinds of berries with apples, YUM! – J.C.

2 kiwis, peeled and diced
2 Golden Delicious apples - peeled, cored and diced
8 ounces raspberries
1 pound strawberries
2 tablespoons white sugar
1 tablespoon brown sugar
3 tablespoons fruit preserves, any flavor

10 (10 inch) flour tortillas
butter flavored cooking spray
2 cups cinnamon sugar

Directions

In a large bowl, thoroughly mix kiwis, apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Cut tortillas into wedges and coat one side of each with butter flavored cooking spray. Arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.

Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit and spice mixture.

J.C. Wilder
In Moonlight
www.jcwilder.com



Baked Fruit Dip

1 (16 ounce) package soft style cream cheese with pineapple
3/4 pound shredded Swiss cheese
2 cups dried cranberries
2 tablespoons orange juice
1/4 cup apple juice

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, blend the cream cheese, Swiss cheese, cranberries, orange juice, and apple juice. Scoop into a 9 inch pie pan.

Bake 15 minutes in the preheated oven, until bubbly and lightly browned.

J.C. Wilder
Things That Go Bump In The Night, IV
www.jcwilder.com



Avocado Dip

2 avocados - peeled, pitted and diced
3/4 cup sour cream
3/4 cup salsa
1/2 teaspoon ground cumin
1/2 teaspoon garlic powder
1/2 teaspoon salt
1 dash ground black pepper

Directions

In a medium bowl, mash the avocados with a potato masher. Mix in the sour cream, salsa, cumin, garlic powder, salt and pepper. Chill at least 30 minutes before serving.

J.C. Wilder
Tactical Pleasure
www.jcwilder.com



Main Courses

Salmon Dijon

1/4 cup melted butter (Optional - I usually leave it out, who needs the extra fat?)
3 tablespoons Dijon mustard
1 1/2 tablespoons honey
1/4 cup dry bread crumbs
1/4 cup finely chopped pecans
4 ounces fresh parsley, chopped
4, 4 ounce salmon filets
salt and pepper to taste
Lemon for garnish

Directions

Preheat oven to 400 degrees

In a small bowl stir together the butter, mustard and honey. Set aside In another bowl mix together the bread crumbs, pecans and parsley.

Brush each salmon fillet with honey mustard mixture (thicker the coating the more flavor) and sprinkle the tops of the fillets with the bread crumb mixture.

Bake the salmon 12 to 15 minutes in the preheated oven or until it flakes easily with a fork. Season with salt and pepper, garnish with a lemon wedge.

J.C. Wilder
Dream Quest
www.jcwilder.com



Easy Asparagus Quiche

This is so easy! But it's fabulous for an Easter brunch, or any other meal where you want to impress your company with something out of the ordinary. It'll already be in the oven by the time they arrive, so they'll have no idea how simple it is. :-)

– Jennifer

1 lb fresh asparagus, trimmed
1 refrigerated piecrust
6 eggs
1 1/2 cups milk, cream, or half-and-half
1/2 tsp grated lemon zest
1 1/2 cups shredded cheese (I like Monterey Jack, a Jack/Colby blend, or 4 cheese blend)

Directions

Preheat oven to 375 degrees. Cut trimmed asparagus on diagonal into 1 1/2 inch slices. Steam until tender, 3-5 minutes. Drain.

Place piecrust in 9 inch pie plate, and fill with asparagus.

In a medium bowl, beat eggs, milk and lemon zest. Stir in the cheese. Pour mixture over asparagus, filling the crust. Spread evenly.

Bake 35-40 minutes, until knife inserted in center comes out clean. Let stand 5-10 minutes, then serve. Serves 6.

Jennifer Dunne

Sex Magic

www.jenniferdunne.com



Robin The Cook's "BUCCANEER SURPRISE" Chicken

3/4 C. olive oil
2 ½ Tablespoons fresh lime juice (you can substitute lemon)
1/2 Cup fresh orange juice
1-2 tablespoons chopped fresh cilantro, to taste
1 clove chopped garlic
2 "dashes" datil pepper sauce or any hot sauce
salt and pepper
2 lbs. boneless chicken breasts

Directions

Blend ingredients and marinate chicken pieces in refrigerator for at least 2-3 hours, grill and use remaining sauce to baste while grilling.

Darlene Marshall
Pirate's Price

www.darlenemarshall.com



I used this recipe in my historical, PIRATE'S PRICE. The datil peppers Robin used to flavor his sauce are a product of the St. Augustine area 60 miles east of where I live, and add a nice bit of fire to cooking. You can purchase the peppers, or the hot sauces made from datil peppers in specialty stores. Here then is Robin (and my) recipe for Buccaneer Surprise Chicken. To find out what was surprising about the chickens, read PIRATE'S PRICE. As for me, I like nothing better than to throw marinated chicken breasts on the grill and not have to worry about clean up. And in Florida, I can do that all year round.

Bacon Wrapped Shrimp

This is a favorite dish in Cajun country. Try to find thin sliced bacon or the subtle flavor of the shrimp will be overpowered. If I'm feeling a little spicy, I use some Cajun or Creole seasoning on the shrimp before I wrap them. - Dominique

20 large shrimp, peeled and de-veined
10 slices bacon

Directions

Preheat grill for medium heat.

Wrap shrimp in bacon, and secure with toothpicks.

Lightly oil grate, and arrange shrimp on grill. Cook for 3 to 4 minutes, turning once. The shrimp will be done when the bacon is fully cooked.

Dominique Adair
Tied With A Bow

www.dominiqueadair.com



Chipotle Crusted Pork Tenderloin

1 teaspoon onion powder
1 teaspoon garlic powder
3 tablespoons chipotle chile powder
1 1/2 teaspoons salt
4 tablespoons brown sugar
2 (3/4 pound) pork tenderloins

Directions

Preheat grill for medium-high heat.

In a large resealable plastic bag, combine the onion powder, garlic powder, chili powder, salt, and brown sugar. Place tenderloins in bag and shake, coating meat evenly. Refrigerate for 10 to 15 minutes.

Lightly oil grill grate, and arrange meat on grate. Cook for 20 minutes, turning meat every 5 minutes. Remove from grill, let stand for 5 to 10 minutes before slicing.

J.C. Wilder
Paradox Series
www.jcwilder.com



Salads

Greek Tortellini Salad

2 (9 ounce) packages cheese tortellini
1/2 cup extra virgin olive oil
1/4 cup lemon juice
1/4 cup red wine vinegar
2 tablespoons chopped fresh parsley
1 teaspoon dried oregano
1/2 teaspoon salt
6 eggs
1 pound baby spinach leaves
1 cup crumbled feta cheese
1/2 cup slivered red onion

Directions

Bring a large pot of lightly salted water to a boil. Add tortellini, and cook for 7 minutes or until al dente; drain.

In a large bowl, mix the olive oil, lemon juice, red wine vinegar, parsley, oregano, and salt. Place the cooked tortellini in the bowl, and toss to coat. Cover, and chill at least 2 hours in the refrigerator.

Place eggs in a saucepan with enough water to cover, and bring to a boil. Remove from heat, and allow eggs to sit in the hot water for 10 to 12 minutes. Drain, cool, peel, and quarter.

Gently mix the spinach, feta cheese, and onion into the bowl with the pasta. Arrange the quartered eggs around the salad to serve.

J.C. Wilder
Nightfall
www.jcwilder.com



Taco Salad

This is a delicious treat that always gets raves! - Catherine

2 heads lettuce (chopped into bite-size pieces)
2 cups cheddar cheese
1 can kidney beans (drained)
1 can black olives (drained)
3 tomatoes (chopped)
3 avocados (chopped)
1/2 cup green onions (chopped)
2 pounds ground beef cooked with taco seasoning mix (1 package)
1 small bottle of French dressing
1 big bag of Doritos

Directions

Combine the following ingredients in a very large salad bowl.

Catherine Snodgrass
Another Chance, Another Time
www.catherinesnodgrass.com



Asparagus Salad

This is one of the first recipes I make every spring, as soon as the fresh asparagus arrives. You can either serve it as a first course for dinner, or double the serving size for a light lunch. Those prepackaged "Almond Accents" work very well for the nut garnish. By the way, did you know that asparagus is considered an aphrodisiac? The Vegetarian Council recommends feeding asparagus to your lover for three days in a row to get the most powerful effect on his sexual desire. – Jennifer

1 lb fresh asparagus, trimmed
2 tbsp white wine vinegar
1 tsp Dijon mustard
1/4 cup olive oil
4 cups spring greens
4 green onions (just the white part), chopped fine
1/2 tsp sugar or 1/2 packet sugar substitute
1/2 tsp salt
1/4 tsp pepper
1/4 cup walnuts or almonds

Directions

Snap off hard ends of asparagus and trim, and then put in a steamer while you prepare the vinaigrette.

Combine onion, vinegar, mustard, sugar, salt and pepper in a small mixing bowl. Gradually whisk in oil. Divide greens onto four plates. Remove asparagus from steamer and arrange on greens. Drizzle vinaigrette over asparagus and greens. Sprinkle with walnuts.

Jennifer Dunne
"Anne's Birthday Bachelor" in TIED WITH A BOW

www.jenniferdunne.com



Beth's Best Chicken Salad

I discovered this chicken salad recipe last spring and fell in LOVE with it! It's a great recipe to make for a romantic spring picnic or a light, refreshing (make ahead!) supper when you'd rather be outside enjoying the flowers than in the kitchen. - Beth

2 cups cooked chicken, bite size
1/2 cup chopped celery
1/2 cup slivered almonds, toasted
1/4 cup sliced water chestnuts, rinsed
1/2 pound seedless grapes, halved
3/4 cup mayonnaise
2 teaspoons lemon juice
2 teaspoons soy sauce
1 teaspoon curry powder

Directions

Combine chicken and the next 4 ingredients, mix well. Combine mayonnaise, lemon juice, soy sauce and curry. Mix well. Pour sauce over chicken and toss lightly to coat well and chill. Delicious on a croissant! Serves 6.

Beth Cornelison
To Love, Honor And Defend
www.bethcornelison.com



Ambrosia

Ambrosia is supposedly the "food of the gods". I learned this recipe from my Southern Belle mother, who in turn learned it from her mother, etc. I've always enjoyed eating it with ham at Easter. It's light; it's sweet; it's good for you and it's good tasting. What more can you ask? - Cynthianna

3 medium navel oranges, peeled and cut into bite-sized pieces
1 good-sized banana (or two smaller ones), peeled and cut into bite-sized pieces
1 20oz. can of chunk pineapple in juice, drained
1 cup of shredded sweetened coconut (add more or less depending on your taste)
half-dozen maraschino cherries, halved

Directions

Place all ingredients except cherries into a good-sized bowl and mix together. Sprinkle a little extra shredded coconut and place cherries round side up in a circle on top as a garnish. Refrigerate until serving.

Cynthianna Appel
Beautiful Dreamer (Triskelion Publishing, March 2005)
pages.sbcglobal.net/cynthianna



Dee's Pizza Salad

8 oz (about 3 cups uncooked) elbow macaroni
½ lb pepperoni or pepperettes
¼ lb mushrooms
1 red onion
1 green pepper
3 ripe tomatoes
1/3 cup olive oil
2 tbsp red-wine vinegar
2 large garlic cloves (minced fine)
½ tsp Italian seasoning or oregano
½ tsp salt
Freshly ground black pepper
½ cup freshly grated Parmesan cheese

Directions

Cook pasta in a large pot of boiling water with 1 tbsp of salt and 1 tbsp of oil for 10 to 12 minutes, stirring occasionally, until pasta is al dente.

Meanwhile slice thinly the pepperoni, mushrooms, onion and green pepper.

Coarsely chop tomatoes.

Prepare dressing by whisking oil with vinegar, garlic and seasonings in a bowl large enough to accommodate all ingredients including pasta.

As soon as pasta is cooked, drain well but do not rinse.

Add hot pasta to dressing and stir until coated.

Stir in pepperoni, vegetables and grated Parmesan. Press a piece of clear wrap to the surface. Do not seal tightly.

Refrigerate for several hours to give the flavors a chance to blend. (3 hours is absolute minimum.)

Serve in large salad bowl lined with romaine leaves. Nice with garlic bread.

Dee Lloyd
Unquiet Spirits
www.deelloyd.com



Dee's Mandarin Orange Salad

Place in a 4 cup bowl or jelly mold
1 small pkg orange jello
1 small pkg lemon jello
Add and stir until jello dissolves
1 cup boiling water.
Add
1 cup of the juice from 2 cans of mandarin orange pieces.
Add
 $\frac{3}{4}$ cup mayonnaise

Directions

When the mixture begins to jell, stir in the orange segments.
Refrigerate for 2 or 3 hours.

Dee Lloyd
Ghost of a Chance
www.deelloyd.com



Side Dishes

Vegetable Feta Medley

Very simple recipe - great for the summer. You can save time by cooking the rice in the microwave (if you have a rice cooker) and I usually add more feta because I love the stuff. You can use flavored feta such as the basil or sun dried tomato ones for a little extra kick. This is also good served cold (the next day) with grilled chicken - YUM! – J.C.

1 1/2 cups uncooked long-grain white rice
3 cups water
1/2 cup chopped red onion
1 cup chopped celery
1 cup chopped cucumber
4 ounces feta cheese
1 tablespoon olive oil
2 tablespoons red wine vinegar

Directions

Place rice and water in a medium-size pot. Bring water to a boil, when boiled reduce heat to a simmer, cover pot and let rice cook until tender.

In a large mixing bowl, combine red onion, celery, and cucumber. Crumble the feta into the bowl. Cover the vegetable mixture with cooked rice, cover and let sit for 5 minutes.

Toss vegetable and feta with oil and vinegar, and serve.

J.C. Wilder
Shadow Hunter Series
www.jcwilder.com



Asparagus With Eggs

This is quick and nourishing, when you've had a long day and just want to curl up with a steaming mug of tea and a good book. I'm really fond of meals you can be eating fifteen minutes after walking in the door. To make a meal for one, cut the quantities of everything in half, except use only 2 eggs, one on each asparagus raft. It's extremely important to use shredded parmesan, from the cheese section of your supermarket, not the powdered stuff in the canister. You want it to melt over the eggs and asparagus, and the powdered kind won't do that. - Jennifer

1 lb fresh asparagus, trimmed
3 tbsp olive oil
1/2 tsp minced garlic
2/3 cup shredded Parmesan cheese (the real kind)
salt and pepper to taste
8 eggs

Directions

Put trimmed asparagus and two tablespoons water in a covered microwaveable casserole dish, and nuke on high for 4 minutes.

Stir together olive oil and garlic in a small bowl.

Drain the asparagus, and separate into four "rafts" of asparagus spears. (This may require two baking dishes.) Drizzle the asparagus groups with the oil and garlic, lightly salt and pepper and then mound the shredded cheese on top.

Broil for 5 minutes, or until the cheese is golden brown.

Meanwhile, fry the eggs over easy, two at a time. Arrange each pair of eggs on top of one of the asparagus rafts. Serves 4.

Jennifer Dunne
"South Beach Submissive" in R.S.V.P.
www.jenniferdunne.com



Red Beans & Rice

I like throwing in some cooked spicy sausage. Just fry it up and break into small chunks and toss it in. – J.C.

1 tablespoon olive oil
1 (15 ounce) can kidney beans
1 1/2 cups tomato sauce
4 1/2 cups water, divided
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1 pinch dried thyme
salt and pepper to taste
5 teaspoons adobo seasoning, divided
2 cups uncooked white rice

Directions

In a large saucepan combine olive oil, kidney beans, tomato sauce, 1/2 cup water, oregano, basil, thyme, salt, pepper and 2 teaspoons adobo. Simmer on low heat.

Meanwhile, bring 4 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes, or until rice is cooked and all liquid is absorbed. Stir in remaining 3 teaspoons adobo. Serve beans over the rice.

J.C. Wilder
Shadow Hunter Series
www.icwilder.com



Dolmathes

1 cup olive oil, divided
1 1/2 pounds onions, chopped
1 3/4 cups uncooked white rice
2 lemons, juiced
2 tablespoons chopped fresh dill
1/2 cup chopped fresh parsley
2 tablespoons pine nuts
1 (8 ounce) jar grape leaves, drained and rinsed

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat 2 tablespoons oil in a large saucepan over medium heat. Saute onions until tender. Stir in rice and brown slightly. Add 3 1/2 cups water, and half of the lemon juice. Reduce heat, cover and simmer for 20 minutes, or until all liquid is absorbed and rice is tender. Stir in dill, parsley and pine nuts.

Remove stems from grape leaves and place 1 tablespoon of rice mixture in the center. Fold in the sides and roll tightly. Place, folded side down, in a baking dish and cover with remaining olive oil, lemon juice and enough water to cover 1/2 of the dolmathes.

Cover with aluminum foil and bake in preheated oven for 45 minutes.

J.C. Wilder
Shadow Hunter Series
www.jcwilder.com



Jambalaya Salad

1 1/3 cups water
2/3 cup uncooked long-grain white rice
6 slices bacon
1 (6 ounce) can tiny shrimp, drained
1/2 cup cubed ham
1/2 cup chopped green bell pepper
1/2 cup sliced celery
1/4 cup chopped onion
1 cup chopped fresh tomato

3/4 cup Italian-style salad dressing
1 teaspoon dried thyme
1/4 teaspoon chili powder
1 clove garlic, minced
1/4 teaspoon salt

Directions

In a medium saucepan, bring water to a boil. Stir in the rice. Cover, reduce heat, and simmer 20 minutes.

While the rice is cooking, place bacon in a large, deep skillet over medium-high heat. Cook until evenly brown. Drain, cool, and crumble.

In a large bowl, mix the cooked rice, crumbled bacon, shrimp, ham, bell pepper, celery, onion, and tomatoes.

Prepare the dressing by whisking together the salad dressing, thyme, chili powder, garlic, and salt. Pour over rice mixture, and toss to coat. Cover, and chill in the refrigerator until serving.

J.C. Wilder
Shadow Hunter Series
www.jcwilder.com



Desserts

Fruit Salad

- 2 (15.25 ounce) cans fruit cocktail, put the juice on the side
- 1 (15 ounce) canned pears, drained and chopped
- 1 (10 ounce) jar maraschino cherries, halved
- 2 apples - peeled, cored and chopped
- 2 Granny Smith apples - cored, peeled and chopped
- 2 bananas, peeled and diced
- 1 cup chopped walnuts
- 1 cup shredded coconut
- 1 (7 ounce) jar marshmallow crème

Directions

In a large bowl, combine the fruit cocktail, pears, cherries, apples, bananas, walnuts and coconut.

Fold in marshmallow cream, if too thick, add some reserved fruit juice. Mix well, chill and serve.

J.C. Wilder
Things That Go Bump In The Night, IV
www.jcwilder.com



Angel Cake Surprise

I make this angel cake whenever I attend a potluck warm-weather event, and it always disappears so quickly! It tastes even better the next day, and it's not a fattening treat if you go easy on the frosting or use Cool Whip instead. - Shelby

- 1 (16-oz) can juice-pack fruit cocktail
- 1 (9-inch) angel food cake (I usually bake one from a box mix)
- 1 teaspoon grated lemon rind
- 1 envelope unflavored gelatin
- 1 cup lemon non-fat yogurt
- 6 ounces low-fat whipped topping

Directions

Drain fruit cocktail, reserving 1/2 cup juice. Cut 1-inch layer from top of cake with a serrated bread knife, reserving layer. Hollow out center of remaining cake with fork, leaving 1-inch shell.

Combine reserved juice and lemon rind in saucepan. Sprinkle gelatin over juice. Let stand for one minute to soften. Bring to a boil over medium heat. Boil for three minutes, stirring constantly. Remove from heat and cool. Stir yogurt into gelatin mixture, and chill until slightly thickened.

Mix the whipped topping and fruit cocktail in medium bowl. Fold into gelatin mixture. Spoon into cake. Cover with reserved cake top. Spread sides and top of cake with lemon buttercream frosting. (Note: If you want a less-fattening version, try spreading the cake with six ounces of low-fat Cool Whip instead.)

Shelby Reed
A Fine Work of Art
www.ellorascave.com



Lemon Buttercream Frosting

8 Tablespoons (1 stick) butter, at room temperature
3-3/4 cups confectioners' sugar, sifted
3 to 4 Tablespoons milk
1 teaspoon pure vanilla extract
1 teaspoon lemon extract or lemon juice

Directions

In a large mixing bowl, blend butter with electric mixer until fluffy, about 30 seconds. Add confectioners' sugar, milk, vanilla, and lemon. Blend on low speed until sugar is incorporated, about 1 minute. Increase mixer speed to medium and beat until light and fluffy, about 1 minute more. Blend in up to 1 more Tablespoon milk if frosting seems too stiff.

Chill frosted cake for eight hours or longer. Yields 12 servings.

Shelby Reed
The Fifth Favor

www.ellorascave.com



Julia Cooper's Persimmon Cake

From SMUGGLER'S BRIDE

1 cup sugar
3/4 cup margarine
2 eggs, beaten
2 cups flour
1 teaspoon baking soda
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
1/8 teaspoon ground cloves
1/8 teaspoon allspice
1 cup persimmon pulp--approx. six Florida persimmons
1/2 cup chopped pecans

Directions

Preheat oven to 325F

To get persimmon pulp: Take very ripe persimmons, cut in half, scoop pulp out. Remove pithy seed area, pulse a few times in food processor. Cream sugar and margarine, add eggs, add dry ingredients, pulp and nuts. Pour mixture into standard loaf pan (grease and flour pan, if not nonstick model), bake 1.25 hours.

Let cool ten minutes, remove from pan. Freezes well, and if you have a decorative loaf pan, it looks good, too!

Darlene Marshall
Smuggler's Bride

www.darlenemarshall.com



Julia Cooper, aka Lady Julia Delerue, is the heroine of SMUGGLER'S BRIDE, a follow-up to PIRATE'S PRICE. One of the ways Julia keeps smuggler Rand Washburn content is through her cooking skills, including a mighty tasty persimmon cake. I buy my persimmons at the Gainesville Farmers Market, and I love to see them on the kitchen counter, their bright orange color brightening everything around them. - Darlene

Lemon Refrigerator Cake

- 1 Store bought angel food cake (Oblong works best)
- 1 Box instant lemon pudding
- 1 Lg. container of Cool Whip

Directions

Mix the pudding according to package directions and then fold the cool whip into the pudding. Cut the cake into 3/4 inch slices and line the bottom of a 9X13 pan. Then layer the cake with the pudding, topping with the pudding mixture. Refrigerator a few hours before serving.

Becky Barker
Undercover Virgin
www.beckybarker.com



This is one of my husband's favorite summertime desserts. It's light, refreshing and really easy to make. It's great for potlucks and it keeps well if refrigerated. Enjoy! – Becky

Beth's Best Brownies

A favorite of all my writer friends. They've been a hit the last three years at the NOLA STARS Writers' conference in Shreveport. (Always held on the first Saturday in March) - Beth

2 cups sugar
1/4 tsp salt
2 sticks butter
3 tsps vanilla
4 eggs
1 cup chopped pecans
1 1/2 cups flour
Half of 10oz pkg miniature marshmallows
1/3 cup cocoa

Directions

Cream sugar and butter. Add eggs. Sift flour, cocoa, salt, and add to mixture. Add vanilla, nuts and pour into 13 x 9 pan. (Floured and greased) Bake at 300 degrees for 35 min. Remove and top with marshmallows. Return to oven for 10 minutes then cool for 1 hour.

Icing

1 box white powdered sugar
2 sticks melted butter
1/3 cup cocoa
1/4 cup canned milk
1 tsp vanilla
1 cup chopped nuts

Mix sugar, cocoa. Add melted butter, milk, and vanilla. Beat with electric mixer until smooth. Add nuts and spread on cooled cake.

Beth Cornelison
To Love, Honor And Defend
www.bethcornelison.com



Not So Green Key Lime Pie

The key to success with this recipe is patience when cooking the pie filling. If you undercook it, the pie will be runny - and you do need to stand there and stir constantly. Make sure the filling is very thick - to the point where it almost doesn't drip off the whisk when you lift it out of the bowl. As it cools it will set up nicely. The extra effort is worth it, trust me!

Also, I recommend you use real *key* lime juice, which is available in most grocery stores now. Two of the more common brands are Grandma Ann's and Florida Key West. I lean toward Grandma Ann's, because my Mom's name is Ann. Happy reading - and eating! – Carolan

3 egg yolks
1/4 cup sugar
1/2 cup key lime juice
1 can sweetened condensed milk
1 graham cracker pie shell
Topping:
4 egg whites
6 Tb. sugar
1/2 tsp. cream of tartar

Directions

Preheat oven to 350 degrees. Combine yolks, sugar and key lime juice in a stainless steel bowl. Mix with a wire whisk. Place bowl over a saucepan of boiling water and whisk constantly until thickened. Remove bowl and mix in the condensed milk. Pour into graham cracker pie shell.

Topping: Beat 4 egg whites with 6 tablespoons sugar and 1/2 teaspoon cream of tartar. Beat until stiff peaks form. cover filling with topping and bake until egg whites are golden brown. Chill pie in refrigerator overnight.

Carolan Ivey
Beaudry's Ghost
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White Chocolate Cake

1lb of white chocolate (use 1/2 for cake, 1/2 for icing)
1 cup margarine or butter (I prefer butter)
2 cups granulated sugar
4 eggs, separated
1 tsp vanilla
2 1/2 cups all purpose flour
1 tsp baking powder
1 cup chopped pecans
3/4 cup buttermilk
1 cup flaked pre-packaged coconut

Directions

Preheat oven to 350 degrees.

Grease and flour two 9" round cake pans.

**Note: Though cake contains coconut, there's not much coconut flavoring.
The coconut provides a very dense, moist texture.

**Note: When baking, cake won't rise much at all. It's very heavy.

Mix flour and baking powder together, set aside.

Melt chocolate over low heat or in microwave (I prefer microwave) and set aside.

Cream butter, sugar, and egg yolks until fluffy. Add in vanilla.

Alternately add in flour and baking powder mixture with buttermilk until smooth.

Stir in egg whites until well mixed.

Stir in nuts and coconut.

Bake in two prepared 9" round pans at 350 degrees for 45 minutes to an hour -
until edges are lightly browned.

Cool completely.

Frost with a mixture of remaining white chocolate, 1 tsp vanilla, milk and
powdered sugar until favored consistency.

Lori Foster
Kiss Me Again



Odds N' Ends

Pepperless Barbeque Sauce

1 bottle of Beer (pint)
3 cups catsup
1 1/2 cups brown sugar
3 tbsp lemon juice (one large lemon's worth)
3 tbsp horseradish
3 tsp Worcestershire Sauce
1 1/2 tsp. garlic salt

Directions

Combine all ingredients in a saucepan and boil gently, uncovered, until thick enough to coat a spoon. Stir often. Pour into a clean jar and store in the refrigerator.

Brush it on parboiled chicken or pork ribs just before you put them on the barbecue and again when they're nearly cooked. Or, pour it over pork ribs before they go in the oven. It's ideal for chicken or pork, or added to a hamburger mix to give the flavor an extra punch.

A.R. Grobbo
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