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DAVID'S BIG BANG COOKIES

Submitted by Lynn Facile, Yankton

Makes 2 dozen cookies ¾ cup chocolate chips
 1 cup butter ½ cup peanut butter chips
 1 cup granulated sugar ¼ cup white chocolate chips
 ¼ cup molasses ¾ cup chopped English walnuts
 1 Tbsp. vanilla
 2 large eggs (at room temperature)
 ¾ tsp. salt
 2 ½ cup flour
 1 tsp. baking soda

Cream butter, sugar, molasses, and vanilla. Beat eggs until light yellow and add to the sugar/butter mixture. Sift flour, salt and baking soda into the wet ingredients. Mix until ingredients are incorporated. Add chips and walnuts. Mix. Form into balls and bake on ungreased cookie sheets. Bake 10-12 minutes at 350 degrees.

DAVID'S AQUA MUFFINS

Submitted by Lynn Facile, Yankton

Makes 8 large muffins. ½ cup softened butter
 3 cups all-purpose flour 2 large eggs
 1 cup granulated sugar 1 cup 2% milk
 3 tsp. baking powder 1 Tbsp. artificial vanilla
 ¾ tsp. salt ¾ can of blueberry pie filling

Cream butter and sugar. Add eggs and beat 1 minute. Add vanilla. Sift dry ingredients and add to the batter. On low speed, add milk a little at a time until the batter is cake mix consistency. Swirl 3 Tbsp. of the pie filling into the batter. **DO NOT MIX TOO MUCH.** Put batter into each large muffin tins. Add 1 Tbsp of pie filling onto each one. Bake 20 minutes at 350 degrees or until toothpick comes out clean.

Laura's Southwest White Chili

1 Tbsp. olive oil
 1# boneless chicken
 ¼ cup chopped onion
 1 cup chicken broth
 1-4 oz. can green chiles
 21 oz. can white kidney beans
 1 tsp. California style garlic powder
 1 tsp. ground cumin
 ½ tsp. oregano
 ½ tsp. cilantro leaves
 ¼ tsp. ground red pepper

Brown chicken in olive oil, remove chicken, add onion and cook 1 minutes. Stir in broth, green chiles and spices, simmer 30 minutes. Stir in chicken and beans, simmer 15 minutes.

Garnish with Monterey jack or Swiss cheese and onions.

JACK -O-LANTERN CAKE

Submitted by Brenda Willcuts, Yankton

2 boxes devil's food or white cake mix
 Water, vegetable oil and eggs or egg whites called for on cake mix box
 2 containers (1 lb each) vanilla frosting
 Yellow and red food color
 1 green flat-bottom ice-cream cone
 chewy fruit snack rolls (any flavor)



Directions

- Heat oven to 325°F. Grease and flour 2-quart round casserole or 2 1/2-quart ovenproof bowl. Make 1 box cake batter as directed on box. Pour into casserole.
- Bake 1 hour 5 minutes to 1 hour 15 minutes, or until toothpick inserted in center comes out clean. Cool 15 minutes. Remove cake from casserole; place rounded side up on cooling rack. Cool completely, about 1 hour. Make, bake and cool remaining cake mix using same casserole or bowl.
- With sharp knife, carefully slice piece from top of each cake to make flat surface where cakes will be placed together to form pumpkin shape. (Cake scraps can be saved and added to another recipe such as pudding or trifle if desired.)
- In medium bowl, place frosting; tint with 9 drops yellow and 6 drops red food color to make orange frosting. On plate, place 1 cake, rounded side down. Spread 2/3 cup of the orange frosting over cake almost to edge. Place second cake, rounded side up, on frosted cake to make round shape. Spread a thin layer of frosting over entire cake to seal in crumbs. For easier handling, refrigerate or freeze cake 30 to 60 minutes. Frost entire cake with remaining orange frosting.
- Trim ice-cream cone to desired height for stem; place upside down on cake. Cut out eyes, nose, mouth, vines and leaves from fruit snack rolls. Place on frosted cake to form face. Store tightly covered.

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Kathy Greeneway
 Certified Financial Planner™
 225 Cedar Street, Yankton
 (605)665-4940



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