

First Baptist

COOKBOOK

A collection of our congregation's favourite recipes



FIRST BAPTIST CHURCH
HALIFAX



Here at FBCH we gather several times a year to share a meal together. From coffee time to congregational lunches to events like the harvest supper and valentine's supper; gathering around food brings us together in community.

What is a celebration without a slab cake?

In 2020 we have not been able to gather and we may not be able to for some time. Just because we cannot get together in person does not mean we can not share a meal. This book is a collection of some of our FBCH community member's favourite recipes. Some you may recognize from meals past. Some are new. All are delicious. Try them out and let each other know how it goes. Hopefully in 2021 we will be able to share a meal together in person and continue to share our love of food.



Let's eat....

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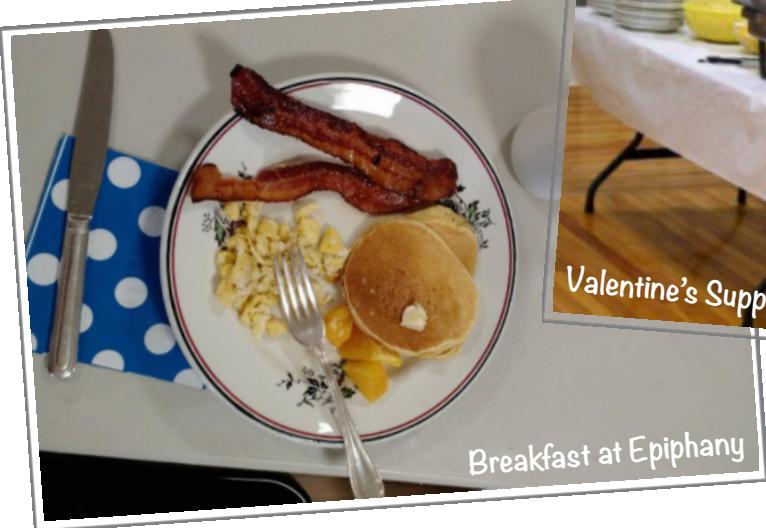
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Advent Potluck 2019



Cranberry-Orange Bread (Page 13)

SAVOURY SENSATIONS



Breakfast at Epiphany



Valentine's Supper

Southern Sweet Potato Casserole

SUBMITTED BY RUSTY EDWARDS

"Here is a recipe I've had several requests for in the past (mainly following our shared Thanksgiving meals at the church, which we didn't get to have this year)."

Sweet Potato Mixture:

Ingredients:

5-6 good sized sweet potatoes
1/4 cup milk
1/2 cup sugar
1 teaspoon vanilla extract
1/2 stick butter
2 eggs
1 cup shredded coconut

Instructions:

Boil sweet potatoes in their peeling, then peel and mash. Add in the other ingredients and put into a greased 9 x 13 casserole dish.

Topping:

Ingredients:

1 cup brown sugar
1 stick melted butter
1 cup flour
1 cup chopped pecans

Instructions:

Mix together ingredients, then sprinkle across the top of the sweet potato mixture.

You can refrigerate at this point. Cook at 350 degrees for about 30 minutes (if it is cold, it might take a bit longer).

Cheese Canapés

SUBMITTED BY DIANNE KOKESH

"This was a favourite recipe of a cousin of mine in Wolfville, NS"

Ingredients:

- 1 container (250g) McLaren's Imperial Cheese (nippy old cheese flavour)
- 1 cup butter
- 2 cup flour
- 1/2-1/4 teaspoon cayenne pepper
- 2 ½ cup Rice Krispies

Instructions:

Pre-heat oven- 375 degrees. Grease lightly 2 large cookie sheets. Blend Imperial Cheese and butter together and add flour and cayenne pepper. Use two knives or pastry cutter to blend together. Add Rice Krispies and use hands (extra clean!) to mix in. Make one big ball and use a teaspoon to cut off into small balls. Flatten cheese balls with a fork. Bake 10 mins at 375. Makes over 2 doz.

Chinese Winter Melon Soup

SUBMITTED BY SANDY YIP

"This is a modification of a submission to Aaron's Grade 3 class Christmas cookbook ;)

Alice Chan-Yip grew up celebrating Christmas with her extended family in Guangzhou (Canton), Macau, and Hong Kong. Her aunts learned to cook turkey and ham in the Western style, but Chinese banquets follow their own traditions. A total of nine dishes is considered a complete meal, because the Cantonese word for "nine" ("gao") is a homophone for the word "enough". There is a little bit of everything: chicken, beef, pork, and vegetables. A whole steamed fish brings good fortune, because the phrase "nien nien yau yu" ("every year there's fish") sounds like "every year there are leftovers"; in other words there is more than enough. Eight treasure fried rice has eight special ingredients to bring colour and flavour to the dish. Finally, noodles that aren't cut symbolize longevity.

For winter melon eight treasure soup, the top of the melon is sliced off, the seeds removed, and the white inner flesh scooped out and diced. These winter melon cubes are cooked in chicken broth, along with other ingredients: ham, shrimp, mushrooms, chicken, dried scallops, lotus seeds, mock crab, or fish. The soup is then steamed inside the melon rind, which serves as a big soup tureen."

Chinese Winter Melon Soup

<https://www.thespruceeats.com/chinese-winter-melon-soup-recipes-4102166>

Ingredients:

1/2 pound winter melon
4 dried shiitake mushrooms
2 cups chicken broth
2 to 3 slices ginger
1/4 cup diced cooked ham
Salt and pepper to taste
1 green onion, green part only (washed and cut on the diagonal into 1-inch pieces)

Instructions:

- Wash the winter melon. Remove the green skin, seeds, and pulp. Cut into 2-inch pieces.
- Place dried shiitake mushrooms in a small bowl. Cover with cold water, and set aside for 20 minutes to reconstitute the mushrooms.
- Place the winter melon in a pot of water, bring to a boil. Reduce heat and simmer for approximately 20 minutes, until the winter melon is tender.
- Squeeze out any excess water from the mushrooms, set aside.
- To the pot, add the mushrooms, chicken broth, ginger, and cooked ham. Add salt and pepper to taste.
- Simmer for about 20 minutes. Add green onion for garnish and serve hot.
- To make this dish a bit fancier and more impressive, purchase a whole 8 to 10-pound winter melon; cut off the top, remove the

seeds and pulp, and place the other ingredients inside. Steam for 1 to 2 hours.

Recipe Variations

It is easy to add to this simple soup without altering the recipe's intention. Feel free to replace the ham with barbecued pork and/or shrimp, or add along with the ham. You can also include other vegetables such as bamboo shoots, carrots, or silk squash.

Tourtiere

SUBMITTED BY ROBIN MACINNIS

"This has traditionally been our Christmas Eve supper (ever since I was a child growing up in Quebec). Enjoy!"

Ingredients:

- 1 pound minced pork
- 1 small onion, chopped
- 1 small garlic clove, minced
- 1/2 teaspoon salt
- 1/2 teaspoon savory
- 1/4 teaspoon celery pepper
- 1/4 teaspoon ground cloves
- 1/2 cup water
- 1/4 to 1/2 cup breadcrumbs
- 2 small potatoes, cubed

Instructions:

Place all ingredients except breadcrumbs in saucepan. Bring to a boil and cook 20 minutes, uncovered, over medium heat. Add bread, let stand 10 minutes and check that fat is absorbed. Cool and pour into pastry lined pie pan. Cover with pastry. Bake at 500F until top is brown. Serve with ketchup and/or mustard pickles and a green salad.

All Bran Raisin Muffins

SUBMITTED BY JOHANNE MCKEE

Ingredients:

1 cup All Bran cereal

Oven temperature 400 Degrees

1 cup milk

Oven rack in middle of the oven

1 cup raisins

Baking time 18-20 minutes

Hot water to soak raisins

2 eggs beaten

1/4 cup salad oil

1/4 cup molasses

1 cup flour

2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

1/2 cup brown sugar

Instructions:

Soak the All Bran in the 1 cup of milk until milk is almost absorbed

Soak the raisins in the hot water for about 10 minutes, then drain them and dry them with a paper towel. Beat the eggs well. Measure flour and dry ingredients (except brown sugar) in a sifter and sift into large bowl. Add the brown sugar and mix well with the flour mixture so there are no lumps.

Combine all the dry and liquid ingredients and mix well, Line muffin tin cups with paper cup cake liners, and put batter in the cups. If you do not have the paper liners put the batter in well-greased muffin tin cups. Bake in 400 degree oven, with the oven rack in the middle of the

oven, for 18-20 minutes. Do NOT overbake. This recipe makes 12 to 14 muffins, depending on the size of the muffin tin cups.

Bake at 400 degrees for 18-20 minutes, but no not overbake. When baked, cool them and enjoy.

Biscuits

Brooks Family Recipe

WRITTEN BY B. MINER

SUBMITTED BY CAITLIN SMITHERS

Ingredients:

3 cup Flour

½ cup Margarine or shortening

5 teaspoon Baking Powder

1 teaspoon Salt

¼ cup Sugar

1 egg beaten and milk to bring to one cup

Instructions:

Beat 1 egg in a measuring cup and add to 1 Cup of Milk or H₂O, more for soft dough. Mix dry ingredients then mix all together. Do not over knead. Bake 12 Minutes at 450 degrees.

Cranberry - Orange Bread

SUBMITTED BY JUDY WHALEN

Ingredients:

2 cups flour
3/4 cup sugar
1-1/2 teaspoon baking powder
3/4 teaspoon salt
1/2 teaspoon baking soda
1/4 cup margarine
2 teaspoon grated orange rind
3/4 cup orange juice
1 egg
1 cup chopped cranberries. (either fresh or frozen)
1/3 cup chopped pecans

Instructions:

Mix dry ingredients.
Cut in Margarine.
Beat egg and add it and orange juice to dry ingredients.
Stir in cranberries and nuts.
Bake in a greased 9"x 5" loaf pan
Bake at 350 degrees for 55-65 minutes.



Bran Refrigerator Rolls

SUBMITTED BY SHEILA STANLEY

"This is a go-to recipe for family and other gatherings because you can make the dough a day or more ahead and then simply shape into rolls and bake the 'day of' – hot rolls smell wonderful! The high fat content keeps the dough moist and tender, so tends not to dry out as quickly as some rolls."

Ingredients:

1 cup shortening (I use butter)
 $\frac{3}{4}$ cup sugar
1 cup whole wheat bran
2 teaspoon salt
2 pkg. active dry yeast
1 cup warm water
2 eggs at room temperature, well-beaten
6 $\frac{1}{2}$ cups sifted all purpose flour
1 cup boiling water

Instructions:

Measure shortening, sugar, bran and salt into large bowl. Add boiling water, stirring until shortening melts. Let stand until lukewarm. Soften yeast in lukewarm water; stir into bran mixture together with eggs. Add half of the flour and beat until smooth; add remaining flour and beat well. (Note: It is not easy to beat last amount of flour in

unless using dough hook on stand mixer. If not using stand mixer, I sometimes work last of flour in by hand – softer, stickier dough than usual roll or bread recipes, but firms once chilled.) Cover bowl tightly and refrigerate until ready to use (lasts a few days in refrigerator). Shape dough into balls – 3 for each greased muffin tin, filling it half full. Let rise in warm place about 2 hours until doubled in size. Bake in hot oven (~400 degrees) about 12 – 15 minutes. Makes about 3 dozen rolls.

Alternate Presentation: I sometimes add a little extra flour and use to make small loaves of bread in miniature loaf pans and slice loaf at table instead of making rolls.

Christmas Bread or Tea Ring

SUBMITTED BY SHEILA STANLEY

"In our Amherst years when our children were little, they loved visiting our closest neighbours on Christmas eve to deliver Christmas loaves – essentially an adaptation of First Baptist Church Halifax's own Marie Nightingale's "Old Fashioned Plum Loaf" recipe from her "Out of Old Nova Scotia Kitchens" cookbook. It was not until we had been in the FBC Halifax congregation for some years that we made the connection between this recipe and Marie who was an active and cherished member of our Congregation.

The tradition has evolved over the years, and now we deliver these to our grown children and their families as loaves or tea rings for them to enjoy on Christmas morning in their own homes."

Ingredients:

- 1 ½ cups boiling water
- 1 cup mashed potatoes
- 2 cups brown sugar
- 2 yeast cakes (I use traditional active dry yeast)
- 2 cups milk, scalded
- ½ cup shortening (or butter)
- Flour
- 2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 pound raising (~ 3 cups)

Instructions:

Combine the boiling water, mashed potatoes and ONE cup of brown sugar. Let cool.

Dissolve the yeast and add to the potato mixture. Add the scalded milk, shortening and last cup of brown sugar. Add sufficient flour to make a sponge and let rise for 30 minutes.

Add the salt, soda, nutmeg and cinnamon, raisins and enough flour to make a dough of good consistency for kneading. (Note: At Christmas, I add a cup or more of candied mixed fruit along with the raisins.)

Knead, place in greased bowl, and let rise until doubled in bulk. Put in four regular-sized, greased loaf pans and let rise until doubled again.

Bake about one hour (sometimes less) in 350-degree oven.

Optional: When cool, decorate with thin white frosting and garnish with berries and leaves (i.e. red candied cherries halved with slivers of candied green cherries as leaves)

Variation:

Instead of shaping in loaves, divide dough into four or fewer pieces (depending on whether you want large or smaller tea rings) and shape into tea rings. To do this, roll each piece of dough into a rectangle, spread with butter, then a mixture of 1 tsp. cinnamon, 2/3 cup sugar and slivered almonds or pecans.

Roll lengthwise as though making cinnamon buns, but connect ends together in circle. Place on greased round cookie sheet or pizza pan. Cut partway through into slices, leaving inner circle intact. Twist each piece slightly to show filling. Let rise until double, bake at 350-degrees until golden. (Use foil to protect outer edge if browning too quickly.) Cool slightly, ice and decorate with candied red and green cherries.

Fruit and Cheese Bread

SUBMITTED BY DONNA DARRELL

Ingredients:

1 cup butter or margarine
1 8-oz pkg cream cheese
1 1/4 cup sugar
4 eggs
1 teaspoon vanilla
2 1/4 cup Flour
2 teaspoon baking powder
1/4 teaspoon salt
1 cup candied cut up cherries
1 cup candied cut up pineapple
1 cup chopped nuts
1/4 cup flour for dredging fruit and nuts

Instructions:

Cream butter and cream cheese together. Beat in sugar until light and fluffy. Add eggs, one at a time, beating well. Add vanilla. Combine 2 1/4 cup flour, baking powder and salt and add to mixture. Dredge fruit in remaining flour. Stir floured fruits and nuts into batter. Bake in small greased loaf pans in a 325 degree oven 60 to 70 minutes. Cool on rack for 10 minutes. Remove from pans and cool thoroughly. Makes 2 loaves

Note: I have on occasion omitted the nuts



Christian Education Closing BBQ
and Cupcake Competition 2019



Sugar Cookies (Page 23)

SWEET TREATS



Grammy's Sprinkle Cookies (Page 27)



Sunday School Closing BBQ and Cookie Competition
2018



Advent Cookie Competition 2019

Christmas Cookie Rules...

SUBMITTED BY SHARON MCGILL

1. If you eat a Christmas cookie fresh out of the oven, it has no calories because everyone knows that the first cookie is the test and thus calorie free. However, calories are units of heat so wait for them to cool, there will be no calories.
2. If you drink a diet soda after eating your second cookie, it also has no calories because the diet soda cancels out the cookie calories.
3. If a friend comes over while you're making your Christmas cookies and needs to sample, you must sample with your friend. Because your friend's first cookie is calorie free, (rule #1) yours is also. It would be rude to let your friend sample alone and, being the friend that you are, that makes your cookie calorie free.
4. Any cookie calories consumed while walking around will fall to your feet and eventually fall off as you move. This is due to gravity and the density of the caloric mass.
5. Any calories consumed during the frosting of the Christmas cookies will be used up because it takes many calories to lick excess frosting from a knife without cutting your tongue.
6. Cookies colored red or green have very few calories. Red ones have three and green ones have five - one calorie for each letter. Make more red ones!
7. Cookies eaten while watching "Miracle on 34th Street" have no calories because they are part of the entertainment package and not part of one's personal fuel.
8. As always, cookie pieces contain no calories because the process of breaking causes calorie leakage.

9. Any cookies consumed from someone else's plate have no calories because the calories rightfully belong to the other person and will cling to their plate. We all know how calories like to CLING!

10. Any cookies consumed while feeling stressed have no calories because cookies used for medicinal purposes NEVER have calories. It's a rule!

So, enjoy those Christmas Cookies - we get them only this time of year!

Merry Christmas

Sugar Cookies

SUBMITTED BY JENNY EISENER

Cookies:

Ingredients:

3 cups flour
3 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
1 cup sugar
2 egg yolks slightly beaten
6 tablespoon milk
1 teaspoon vanilla

Instructions:

1. Stir flour, baking powder and salt together. Set aside.
2. Cream butter, add sugar gradually beating between additions. Add egg yolks. Mix well.
3. Add dry ingredients alternately with milk to creamed butter mixture. Add vanilla.
It suggests that you chill the dough but I don't.

Roll and cut 1/4 inch thick.

Line baking sheet with parchment paper.

Bake at 375 F. for 8 to 10 minutes.

Bake just until the edge appears to brown and the bottoms are slightly brown. The tops do not change colour.

Makes about 3 doz. cookies.

Royal Icing (Dries quickly and quite hard)

Ingredients:

2 tablespoon meringue powder (Bulk Barn carries it)

1/4 cup water (plus more for thinning)

4 cups icing sugar

1 teaspoon vanilla

Instructions:

1. In the bowl beat together meringue powder and water until foam forms. Add in icing sugar and vanilla and mix until icing becomes light about 2 minutes. If the mixture is too thick and not mixing well, add more water very gradually. The icing should still be very thick at this point.
2. When ready to use, separate into bowls and add colouring. Thin the icing using tiny bits of water until it has reached the desired consistency.
3. Stiff consistency for flowers etc.
4. Piping consistency for writing etc... add water until the icing will fall off a spoon into a mound that holds it's shape.
5. For flooding cookies... add enough water that when a tooth pick is dragged across the surface, the icing comes back into a flat surface within 15 seconds.
6. Fill Zip lock bags with icing and cut corner the size that you want to use for writing, piping etc.

OR

Basic Icing

Mix icing sugar with a dollop of corn syrup, a dollop of butter and water until you have the consistency you want. This icing will eventually harden but is not as hard as the Royal Icing.



Cookies

SUBMITTED BY MARGARET FLACK

"These cookies are good and no one can guess that the main ingredient is Rice Krispies."

Ingredients:

1 cup butter
1 cup white sugar
1 Tablespoon brown sugar
1 egg
1 teaspoon vanilla
1 1/2 cup flour
1 teaspoon cream of tarter (I substituted 1/2 tsp baking powder and cookies were good)
1/2 teaspoon soda
2 cup Rice Krispies

Instructions:

Cream butter and sugar, beat in egg, vanilla. Stir in flour, cream of tarter and soda. Stir in Rice Krispies

Drop by spoonful on cookie sheet - small drops of dough, I use teaspoon.

Bake 350 degrees F until golden and crisp - 8 or 9 min, depending on oven.

Grammy's Sugar Cookies

SUBMITTED BY JENNIFER AND JEAN FERGUSON

"When we were younger our grandma always had fresh cookies ready for us whenever we visited (even if she didn't know we were coming). As a kid I thought she did nothing but bake all day. As I got older I learned the secret. She would make a bunch of dough and freeze it. Then when she saw our car coming down the street she would cut off a few cookies and stick them in the oven. By the time we got inside and our coats off the cookies would be done. The secret to always having freshly baked cookies when the need arises."

Ingredients:

½ cup butter (soft)
1 cup brown sugar
1 egg
1 teaspoon vanilla
1 ¾ cups flour
¼ teaspoon Salt
½ teaspoon Soda
Sprinkles

Instructions:

Mix together butter, sugar, egg and vanilla. I find it easiest to mix the butter and sugar together first then add the others.
Sift in flour, salt and soda. Form into a roll and coat with sprinkles.

Wrap and freeze for at least 4 hours.

Slice and bake at 400 degrees F for 8 minutes. The cook time is dependent on how thin they are sliced and your oven. Best to keep an eye on them.



Toasted Almond Shortbread Cookies

SUBMITTED BY SHEILA STANLEY

"This recipe came from Gladys MacFarlane, one of the saints at First Baptist Church Amherst. It has been a Christmas favourite in our Stanley family for at least 40 years."

Ingredients:

1 cup butter
1/4 pound (~1 cup) whole, unbleached almonds toasted
3 heaping tablespoons icing sugar
2 scant cups pastry flour (I skim 1 tbsp. from each cup)
1/4 teaspoon salt
1 teaspoon vanilla

Instructions:

1. Toast almonds in 350-degree oven until fragrant; cool and chop coarsely.
2. Combine butter, icing sugar, flour, salt, and vanilla. (Mixture may seem crumbly at first but it does come together.)
3. Mix in toasted nuts.
4. Drop by rounded teaspoons onto parchment lined cookie sheet.
5. Bake at 300 degrees about 30 minutes until lightly golden.
6. Cool and frost with a butter icing, and add small bit of green or red cherries to each.

Scotch Cakes

Brooks Family Recipe

WRITTEN BY B. MINER

SUBMITTED BY CAITLIN SMITHERS

Ingredients:

- 1 lb butter
- 1 C. brown sugar
- 4 C. flour sifted

Cool this mix in fridge. Then roll out $\frac{1}{2}$ " thick and cut in shapes, or roll in balls and press down with fork.

They cook at 350 degrees for 20 minutes - half hour, depending on the heat/size of your oven and the size of the cookies.



Ginger Sparklers

SUBMITTED BY SHARON MCGILL

Ingredients:

3/4 cup butter or margarine	2 teaspoons baking soda
1 cup brown sugar	1/2 teaspoons salt
1/4 cup molasses	1 teaspoon ginger
1 egg	1 teaspoon cinnamon
2 cups flour	1/2 teaspoon cloves
granulated sugar	

Instructions:

Preheat oven to 375 degrees F.

Cream together butter, brown sugar, molasses and egg until light and fluffy.

Measure flour, soda, salt and spices into a bowl. Stir thoroughly to blend. Stir into creamed mixture until blended.

Shape into small balls (1 inch diameter). Roll in granulated sugar and place 2" apart on greased baking sheet.

Bake for 8 to 10 minutes. Cool slightly; remove from pan.

Yield:- 5 dozen

Almond Shorties

SUBMITTED BY ROBIN MACINNIS

“Granny only ever used red cherries, so my cousin was taken aback when I gave him some with both red and green. Tradition!”

Ingredients:

2 cups butter
2 teaspoon vanilla
2 tablespoon water
1 1/2 cups ground almonds
1 cup icing sugar
1/2 tsp. Almond flavouring
3 1/2 cups flour
Red and green candied cherries

Instructions:

Cream butter and sugar. Add flavorings + water, flour and almonds. Chill dough. Roll dough into very small balls in your hands, then press 1/2 a candied cherry into the center of each cookie before flattening them a little and baking in a 300F oven for 25 minutes. After cookies cool, roll them in icing sugar.

Grandma's Shortbread

SUBMITTED BY ALAN NORTH

This recipe comes from the Canada Corn Starch box and is actually labelled "Grandma's Shortbread!"

Ingredients:

½ cup corn starch
½ cup icing sugar
1 cup flour
¾ cup butter, softened slightly

Instructions:

Combine the 3 dry ingredients with a whisk with a wooden spoon, blend in butter until a soft, smooth dough forms.

Shape into a flat disk about 1" thick.

If it is too soft to handle, put in fridge on wax paper for 30 minutes on a surface that has been dusted with flour, roll out the disk until it is about 1/8" thick, sprinkling the disk with more flour if needed, to avoid sticking to the roller. Cut into shapes with cookie cutters and place on an ungreased cookie sheet.

Bake 300f oven for 15-20 minutes until edges are slightly browned

Cool on wire rack

Yields: About 48 cookies, when rolled out to 1/8" thick.

Peanut Butter Balls

SUBMITTED BY JANET MARGESON

Ingredients:

2 cups creamy peanut butter
½ cup butter
4 cups icing sugar
3 cups rice crispy cereal
2 cups semisweet chocolate chips

Instructions:

Melt peanut butter and butter in saucepan over low heat. Pour this melted mixture over everything else except the chocolate.

Roll into 1" balls or smaller. Refrigerate.

Dip in the melted chocolate chips with a small spoonful of coconut oil added (instead of paraffin wax).

Divine Cheesecake Recipe

SUBMITTED BY MARILYN PEERS

Graham Cracker Crust:

Ingredients:

1 cup packaged graham-cracker crumbs
3 tablespoon of sugar
 $\frac{1}{4}$ teaspoon cinnamon
3 tablespoons of melted butter

Instructions:

1. In a small bowl, mix well graham cracker crumbs, sugar and cinnamon.
2. Melt 3 tablespoons of butter and add to crumb mixture.
3. Mix butter in thoroughly with fingers.
4. Butter bottom and sides of pan.
5. Put crumb mixture in pan and with hands, press some of mixture evenly about 2" up sides of pan to form a thin crust.
6. Press remaining mixture on bottom of pan.
7. Run Finger around inside edge of pan to even off top edge of crust.
8. Set crust aside while preparing filling.
9. Turn oven temperature control to 350 degrees to preheat oven.

Cheesecake Filling:

Ingredients:

1 large lemon

24 ounces cream cheese (buy 3- 250 mg Philadelphia Original Cream Cheese blocks. 2 and $\frac{3}{4}$ blocks will give you 24 ounces; have at room temperature before using.)

1 cup granulated sugar

$\frac{1}{4}$ teaspoon salt

5 large eggs (not medium or extra large; have at room temperature)

Instructions:

1. Finely grate yellow part only of lemon rind on to a piece of waxed paper and measure two teaspoons.
2. Put grated rind in bowl with cheese and beat at medium speed until very creamy.
3. Add 1 cup of sugar, the salt and eggs all together.
4. Beat at medium speed of mixer to blend ingredients, scraping sides of bowl several times with rubber spatula.
5. Beat at medium speed 10 minutes or until mixture is smooth, creamy and lemon coloured.
6. Pour into crumb-lined pan.
7. Set on rack placed in centre of oven and bake 45 minutes at 350 degrees, or until cake is set.
8. Remove cake from oven, set still in pan on a cake rack, and let stand 20 minutes. (the top may crack slightly while cooling.)

Topping for Cheescake:

Ingredients:

1 ½ cups dairy sour cream
2 tablespoons of sugar
½ teaspoon vanilla extract

Instructions:

1. With spoon, beat sour cream, 2 tablespoons sugar and the vanilla one minute or until the sugar is dissolved.
2. Pour over top of cake and smooth gently wit a rubber spatula to cover cake.
3. Put cake back in oven and bake at 350 degrees for 10 minutes.
4. Remove from oven and let stand in pan on cake rack until cold, then chill.

To Serve

To remove from pan, run a knife around the top of the cake to loosen it. Unfasten the clamp of the spring form and remove rim of pan, leaving the cake on the bottom.

If desired, sprinkle top with slivered almonds or spread with cherry pie filling. Cut into small wedges to serve. Makes 12 to 16 servings.

Cake can be stored in fridge for 2-3 days. Freeze for longer storage.

Pecan Scotch Cake Balls

SUBMITTED BY JUDY WHALEN

"I made these cookies for our Christmas Cookie exchange many years ago. Every year since, someone calls saying "Could you please, please bring those pecan balls again this year". And the tradition began."

Ingredients:

1/2 cup butter or margarine
1 tablespoon sugar
1 cup flour
1 teaspoon vanilla
1/2 teaspoon salt
1/2 cup chopped pecans
Icing sugar and granulated sugar for coating

Instructions:

Cream butter. Add sugar. Add vanilla, salt and flour. Lastly stir in pecans. Chill dough.

Roll in small balls. (approx 2 tsp.) and place on an ungreased cookie sheet.

Bake at 325 degrees for approx. 20 min. or until they are slightly browned around the bottom edges.

While still warm, roll balls in icing sugar.

Reroll in granulated sugar.

Makes 30 cookies.

They freeze well.

Pineapple Fruitcake

SUBMITTED BY SHEILA STANLEY

"This recipe has become a Christmas and wedding favourite in the Stanley family. Originating with Vera Hamilton, a woman who kept house for Louise Stanley's family when she took her course in Public Health, this cake has graced every Christmas gathering and has been served at the weddings for Jim and Sheila and Jennie Lynn and Peter."

Prepare dry ingredients:

2 ¾ cups sifted flour

2 teaspoon baking powder

½ teaspoon salt

Combine fruit in a separate bowl and combine with a few tablespoons of the flour mixture:

¾ cup mixed fruit (sometimes, I vary a little – e.g. ½ cup deluxe fruit and added orange

peel to make ¾ cup)

½ cup (1/4 pound) green and red cherries

1 cup flaked coconut

1 pound sultana raisins

Drain 1 can of crushed pineapple and keep for the cake:

1 ½ cups drained crushed pineapple

½ cup pineapple juice

To assemble the cake, cream:

1 cup butter

2 cups of sugar

Beat separately and add:

3 eggs

2 teaspoon vanilla

Add drained, crushed pineapple and mix.

Alternately add sifted dry ingredients and pineapple juice, starting with flour and ending with flour,
mixing gently after each.

Add prepared fruit and coconut.

Tube pan: 325 degree oven for 2 hours

OR 2 loaf pans in 300 degree oven for 1 hour 45 minutes

OR small loaf pans at 300 for 1 ½ hours (2 small = 1 regular loaf pan)

Red(less) Velvet Cake

SUBMITTED BY JENNIFER FERGUSON

Cake:

Ingredients:

½ cup of butter
1 ½ cup white sugar
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract
1 ½ teaspoon baking soda
1 tablespoon white vinegar
2 cups flour
⅓ cup cocoa-powder
1 teaspoon salt

Instructions:

Cream together Butter and white sugar. Mix in eggs, buttermilk, vanilla extract. Stir in baking soda and white vinegar. Mix flour, coco powder, salt in separate bowl then stir into wet ingredients.

Pour into pans. Bake and cool in pan on wire rack at 350 degrees F for 20 -25 minutes.

Boiled Icing:

Ingredients:

1 cup sugar
1/3 cup water
1 tablespoon light corn syrup
1/8 teaspoon salt
2 egg whites
1 teaspoon vanilla
3 tablespoon icing sugar

Instructions:

Combine sugar, water, corn syrup and salt n a sauce pan stir until blended. Boil to 238-242 degrees F.

Beat egg whites until stiff but moist pour in syrup mixture while beating continue until mixture holds shape. Add vanilla. Add icing sugar to reach desired consistency.

Gumdrop Cake

SUBMITTED BY HEATHER MCNEIL

Ingredients:

1 cup white sugar	1 tsp baking powder
1/2 cup butter	2 cups white flour
2 eggs	1 cup milk
1/2 tsp salt	1 cup of coloured gumdrops

Instructions:

Cream sugar and butter. Add eggs and beat well after each. In another bowl measure flour. Remove a heaping tablespoon to use to flour the gumdrops before adding the other dry ingredients to the flour. Mix dry ingredients and add alternately with milk. Add the floured gumdrops and pour into a greased and floured loaf pan.

Bake at 350F for 50-60 minutes.

Nana's Grasshopper Pie

SUBMITTED BY LARA HAZELTON

"Here is the recipe for my mother's Grasshopper Pie. It's a favorite tradition at our home."

Ingredients:

20 Oreo cookies
2 oz melted butter
32 large marshmallows
1/2 cup of milk
1/2 cup of creme de menthe liqueur
1 pint of whipping cream

Instructions:

1. Crush Oreo cookies and combine with melted butter. Press into 2 glass pie pans or a large baking dish to form crust.
2. Heat milk in a double boiler (medium-low heat) and add marshmallows, stirring until melted.
3. Remove from heat. Stir in creme de menthe and chill in the refrigerator for several hours until cool.
4. Whip cream and fold into creme de menthe mixture. Pour into Oreo crust. You can sprinkle additional crushed Oreos over the top, or decorate as you please.
5. Freeze until solid. Remove from freezer 15 minutes before serving.

Pink and Green Squares

SUBMITTED BY JANET MARGESON

"This is a recipe from Noreen Lawlor a former member of the church"

Ingredients:

Bottom:

1 tablespoon white sugar
½ cup butter
1 cup flour

Topping:

½ cup butter
2/3 cup white sugar
2 eggs, beaten
2/3 cup flour
½ teaspoon salt

Icing:

2 tablespoon butter
1 ½ cups icing sugar
2 tablespoon warm milk
1 teaspoon almond flavouring

Instructions:

Pat bottom mixture into an 8x8 inch pan quite firmly. Mix topping ingredients together as listed.

Divide batter into 2 small bowls. Tint 1 green and the other pink. Drop by spoonful alternately onto the bottom layer.

Swirl around to mix the 2 colours.

Bake at 350 oven for about 35 min.

Cranberry Almond Squares

SUBMITTED BY NANCY BROWN

Ingredients:

1 1/2 cup sugar (375 ml)
2 large eggs
3/4 cup unsalted butter, melted, cooled slightly (75 ml)
1 tsp almond extract (5 ml)
1 1/2 cup flour (375 ml)
2 cups cranberries, fresh or frozen (500 ml)
1/2 cup almonds or pecans, chopped (125 ml)

Instructions:

Preheat oven to 350 F (180C). Butter a 9" (1L) square pan. In a large bowl using an electric mixer beat sugar and eggs for 2 minutes. Beat in butter and almond extract. Stir in flour. Stir in berries and nuts.

Bake at 350F (180C) for about 1 hour , until a stick inserted in it comes out clean. Transfer to a rack and cool completely. Cover tightly and let stand at room temperature.



FIRST BAPTIST CHURCH HALIFAX

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The story of the early church in the New Testament is a story of the ever-expanding circle of those included in the community of Jesus. We believe that circle expands to include all people.

Because we are followers of Jesus, First Baptist Church Halifax welcomes all people into the full life of the church community. This means we will not discriminate on the grounds of gender, age, race, national or ethnic origin, colour, disability, marital status, sexual orientation, or economic circumstances.

We really do want you to join us. Our diversity helps us all expand our understandings of God.

Learn more about First Baptist Church Halifax at
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