



Gilda's Club Chicago Community Cookbook

May 2020

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Citrus Bean Salad

Shared by: Vanessa A.

Super simple, fresh and filling!

Ingredients:

2-3 Cans of Beans (*Black/Pinto/Cannellini/Garbanzo. Use at least 2 different kinds. Drain and rinse.*)

Purple Onion (*Small/Medium. Diced.*)

1 -2 Bell Peppers (*Red/Yellow/Orange*)

Cilantro (*2-3 stems minced; I prefer the leaf only*)

Fresh Juice of 1-2 Limes

1-2 Tablespoons of Olive Oil

Salt and Pepper (*To taste*)

Directions:

Mix it all together. Best served with at least 2 hours of setting for flavors to really absorb. Overnight works too! Serve with avocado, chips, or on a bed of tuna or salad.

Lindsey's Thanksgiving Tortillas

Shared by: Camille L.

This is a recipe that was published in the Detroit Free Press around Thanksgiving when my children were young. I found it recently in a drawer!

Ingredients:

1 bag of 10 soft flour tortillas
Sliced grilled chicken, enough for 5 servings
1 large bag of Mexican-flavor shredded cheese

Directions:

Lay one flour tortilla on a plate. Then sprinkle the cheese on. Next, layer on a handful of grilled chicken. Then put on the other tortilla. Push the microwave for 20 seconds on high. You may want to adjust time and do longer, depending on your taste and your microwave.

Julian's Jiffy Corn Muffins

Shared by: Camille L.

This is a recipe that was published in the Detroit Free Press around Thanksgiving when my children were young. I found it recently in a drawer!

Ingredients:

1 box Jiffy Corn Muffin Mix

1/3 cup Milk

1 Egg

Paper muffin cups

Directions:

Set the oven to 400 degrees. Follow the mix direction on the box – you pour it all in the bowl, adding 1/3 cup milk and 1 egg to the mix. Make sure to stir really good. Then Julian's tip for his wonderful muffins: Let the stirred mix sit in the bowl for two to five minutes and it will start to rise before you put it in the muffin cups. Put the muffin cups in the pan. Pour the mix in. Put it in the over for 20 minutes. When you take it out, you should clean up. Each box makes six muffins so you may want to make two boxes for your Thanksgiving feast.

Pound Cake

Shared by: Kassandra B.

I wanted to share these wonderful recipes with the beautiful individuals from GCC!

Ingredients:

1 lb. Butter
3 cups Sugar
6 Eggs
6 teaspoons Flavoring (3 *Vanilla*--3 *Other*)
4 cups Flour
 $\frac{3}{4}$ cup Milk

Directions:

Preheat oven to 325 degrees. Blend butter and sugar together. Add eggs and flavoring. Sift in flour. Add milk. Pour into pan. Bake at 325 degrees for 2 hours.

Buttermilk Pie

Shared by: Cassandra B.

I wanted to share these wonderful recipes with the beautiful individuals from GCC!

Ingredients:

1 stick Butter
2 cups Sugar
3 Eggs
1 teaspoon Vanilla
3 Tablespoons Flour (*Heap*)
¼ teaspoon Nutmeg
1 cup Buttermilk
1 Pie Shell

Directions:

Preheat oven to 350 degrees. Cream sugar and butter together. Add eggs, nutmeg and vanilla. Mix in the heaps of flour, don't level. Add buttermilk. Pour into pie shell. Bake at 350 degrees for 1 hour or more until set.

Kool-Aide Pie

Shared by: Kassandra B.

I wanted to share these wonderful recipes with the beautiful individuals from GCC!

Ingredients:

2 packages Kool Aide (*Any Flavor*)

1-8oz. Cool Whip

1 small Can Eagle Brand Condensed Milk

1 Graham Cracker Pie Shell

Directions:

Mix everything together and place in pie shell. Put in fridge to set.

1-2-3-4 Cake (Swans Down)

Shared by: Kassandra B.

I wanted to share these wonderful recipes with the beautiful individuals from GCC!

Ingredients:

3 cups sifted Flour
3 teaspoons Baking Powder
¼ teaspoon Salt
1 cups Butter
2 cups Sugar
1 teaspoon Vanilla
4 Eggs
1 cups Milk

Directions:

Preheat oven to 375 degrees. Sift flour, baking powder and salt together. Cream butter, sugar, and vanilla until fluffy. Add beaten egg yolks, beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts. Beat well after each addition. Beat egg whites until stiff but not dry, fold into batter. Pour into greased pans and bake in oven at 375 degrees until done.

Buttermilk Devil's Food Cake

Shared by: Kassandra B.

I wanted to share these wonderful recipes with the beautiful individuals from GCC!

Ingredients:

Cake

Unsweetened Cocoa Powder

2 ¼ cups Flour

2 teaspoons Baking Soda

½ teaspoon Salt

½ cup Butter (*1 stick*)

2 ½ cups firmly packed brown Sugar

3 Eggs

3 ½ Squares (*1oz each*) unsweetened chocolate, melted

½ cup boiling Water

½ cup Buttermilk

2 ¼ teaspoons Vanilla

Chocolate Icing

1 stick Butter

Powdered Sugar

Cocoa Powder

Milk, if needed

Cream Cheese Icing

8 oz. Cream Cheese

Powdered Sugar

1 teaspoon clear Vanilla flavoring

Directions:

Cake

Preheat oven to 375 degrees. Line cake bottoms with wax paper circles. Spray/butter the pans and lightly dust with the unsweetened cocoa powder. Sift together flour, baking soda, and salt. Set aside. Cream the butter and sugar until smooth. Add eggs one at a time, beat well after each. Blend in melted chocolate.

Mix flour mixture alternately with buttermilk, into the butter mixture. Stir in the boiling water and vanilla. Mix well. Pour into prepared pans. Bake in the oven for 25-30 minutes or until wooden toothpick come out clean. Cool on rack, remove wax paper.

Icing

Mix everything together. Use milk if too thick.

Pan de Plátano (*Banana Bread*)

Shared by: Denia Ivette F.

I wanted to share these wonderful recipes with the beautiful individuals from GCC!

- **Ingredientes:**

- 4 plátanos maduros grandes ó 5 plátanos maduros medianos
- 1 taza de azúcar
- 2 tazas de harina regular
- 2 huevos
- 2 cucharaditas de vainilla.
- ½ cucharadita de bicarbonato de soda
- ¾ taza de margarina derretida (*que no esté caliente*)

- **Ingredients**

- *4 large ripe bananas or 5 ripe bananas medium size*
- *1 cup sugar*
- *2 cups flour*
- *2 eggs*
- *2 tsp vanilla extract*
- *½ tsp baking soda*
- *¾ cup melted butter (make sure it's not hot)*

Preparación:

En una paila o cazuela onda, pone los plátanos y los deshace bien, luego le pone la azúcar y mezcla bien, luego le pone la harina y lo mezcla bien, luego le pone los 2 huevos y mezcla bien y por último pone la vainilla, bicarbonato de soda y margarina derretida y mezcla todo bien, bien, una vez hecha la mezcla, si tiene pasas puede ponerle. Luego precalienta el horno a 350 grados y en un pirex de aluminio lo engrasa con aceite y luego le pone harina para que quede todo el pirex enharinado, de allí pone la mezcla en el pirex y lo coloca en el horno por 40 minutos, cuando ya están los 40 minutos, toma un cuchillo de mesa y lo introduce en el pan de plátano, si sale limpio el cuchillo, ya el pan está listo y hay que sacarlo del horno y dejarlo enfriar, una vez que a enfriado, le pone papel aluminio y cuando guste ya puede comer Pan de Plátano con un delicioso Cafecito o Refresco.

Directions:

In a large bowl or deep pan, add the bananas and smash them up, then add the sugar and mix well. Next add the flour and mix well and mix in the eggs. Finally add the vanilla extract, baking soda, and margarine until fully incorporated. If you have or like raisins you can add them now. Preheat your oven to 350 degrees and grease up your baking pan with oil and flour, so your bread doesn't stick. Pour your mixture into your pan and put it to bake for 40 minutes. Once you reach 40 mins, poke the bread with a knife or toothpick, if it comes out clean it is ready to be taken out of the oven. Leave it to cool, store with aluminum foil, and when you are ready you have Banana Bread for your coffee or drink.

Grape Salad

Shared by: Debbie S.

Enjoy!

Ingredients:

1- 8 oz. brick of Cream Cheese (*could use low fat*)

1 cup of Sour Cream (*could use low fat*)

¼ cup regular Sugar

1 teaspoon of Vanilla Extract

4 pounds of Red Grapes (*rinsed and chilled*)

1 cup of finely chopped Walnuts

½ cup of Brown Sugar

Directions:

Mix the first four ingredients together until a mixture is smooth. If the mixture seems lumpy, stir quickly with a whisk. Gently add grapes to the cream cheese/sour cream mixture and gently mix until evenly coated. Transfer grapes to serving bowl. Mix 1 cup of chopped walnuts topping with ½ cup of brown sugar. Sprinkle walnuts and sugar over the top of grapes. Cover and chill for a few hours, preferably overnight.

Banana Bread

Shared by: Alicia R.

My favorite!

Prep time: 10 minutes

Cook time: 55 minutes

Yield: Makes one loaf

Ingredients:

2 to 3 very ripe bananas, peeled

1/3 cup melted butter

1 teaspoon baking soda

Pinch of salt ¾ cup sugar (1/2 cup if you would like it less sweet, 1 cup if more sweet)

1 large egg beaten

1 teaspoon vanilla extract

1 ½ cups of all-purpose flour

Directions:

Preheat the oven to 350 degrees and butter a 4x8-inch loaf pan. In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas. Mix in the baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract. Mix in the flour. Pour the batter into your prepared loaf pan. Bake for 50 minutes to 1 hour at 350 degrees, or until a tester inserted into the center comes out clean. Remove from the oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve.

Tips:

No need for a mixer for this recipe! Clean-up is easy too, if you want, you can mix everything in one mixing bowl. The best bananas to use for banana bread are those that are over-ripe. The yellow peels should be at least half browned, and the bananas inside squishy and browning. A bread knife helps to make slices that aren't crumbly.

Shrimp Dip

Shared by: Alicia R.

Ingredients:

6 ounces of cream cheese
¼ cup Hellmann's Mayo (cream real good)
¼ cup sour cream
1 stalk of celery chopped
3 green onions chopped
1 can drained baby shrimp
1 teaspoon lemon juice

Directions:

Mix it all together and serve with crackers (*personal favorite are Ritz crackers!*).

Pistachio Chocolate Chip Bundt Cake

Shared by: Patrice S.

This is our family's favorite cake!! Enjoy!!! Loved all year round by my family!!

Ingredients:

1 Pillsbury White Cake mix
2 small packages of Jello Pistachio Pudding mix
1/2 cup Water
1/2 cup Oil
1/2 cup Orange Juice
5 Eggs
1 cup Hershey's Mini Chocolate Chips

Directions:

Preheat the oven to 350 degrees. Mix the cake mix, pudding mix, water, oil and orange juice together. Slowly add each egg into the mixture until well mixed. Stir in the cup of mini chocolate chips. Place in a well-greased Bundt cake pan and bake for 55 minutes.

Blueberry Cake

Shared by: Doris Z.

This is my sister Donna's recipe. She passed away from breast cancer in 2012. She loved to cook for her family and was a fabulous cook. Hope you can use this recipe!

Ingredients:

1 cup butter
2 cups sugar
3 eggs
1/2 cup milk
3 cups Flour
1 1/2 teaspoon Baking Powder
1/8 teaspoon Salt
1/4 teaspoon Ground Mace (*similar to Nutmeg*)
2 cups fresh blueberries

Directions:

Preheat the oven to 350 degrees. Cream butter and sugar. Add 1 egg at a time. Add milk and dry ingredients alternately. Coat berries with sugar and flour. Fold in berries. Bake in greased, floured tube pan for 1 hour and 20 minutes.

Salsa Di Pomodoro

Shared by: Jackie B.

Ingredients:

2 medium Onions, coarsely chopped

1 tablespoon Butter

3 tablespoons Olive Oil

1 Carrot, grated

4 sprigs fresh Parsley, chopped

1- 12oz. can Plum Tomatoes

1/3 teaspoon dried Thyme *(or several sprigs fresh)*

1/2 teaspoon dried Basil *(or leaf of fresh basil)*

1/2 teaspoon Salt

1/2 c Brown Stock *(or Beef Bouillon cubes and water, or canned Beef Bouillon; any one of these three will suffice but do not use all three)*

Directions:

Sauté onions in butter/oil until soft and transparent. Add carrot, garlic, and parsley and cook slowly for 3 minutes. Add tomatoes, seasonings, and stock. Simmer covered 1 – 1 1/4 hour. When thick, drain through a fine sieve. Taste for seasoning. Add 1 – 1/2 lbs ground beef.

Meringue Kisses

Shared by: Jackie B.

Yield: About 3 dozen

Ingredients:

3 Egg Whites

1 teaspoon Vanilla

½ teaspoon Cream of Tartar

Dash of Salt

1 cup superfine Sugar

Chocolate chips

Directions:

In a small mixing bowl, combine egg whites, vanilla, cream of tartar and salt. Beat to soft peaks. Very gradually add in sugar, beating until very stiff peaks form. Meringue will be glossy. Drop from teaspoon onto ungreased baking sheet (lined with foil) about 1 ½ inches apart. Press one chocolate kiss into each meringue. Bring meringue up and over sides of candies with knife or narrow spatula, swirling top. At Christmas, sprinkle meringues with green sugar crystals. Bake 250 degrees for 40 minutes. Immediately remove from baking sheet and cool.

Hot Fudge Pie

Shared by: Jackie B.

Ingredients:

1 cup Butter (*2 sticks*)
3 squares Unsweetened Chocolate
2 cups Sugar
4 Eggs, beaten
2 teaspoons Vanilla
½ cup Flour
4 tablespoons Milk

Directions:

In a saucepan, melt butter and chocolate. Add other ingredients. Pour into 9 or 10" buttered glass pie plate. Bake at 350 degrees for 25 minutes.

Cranberry Pie

Shared by: Jackie B.

Ingredients:

1 cup all-purpose Flour
1 cup White Sugar
¼ tsp Salt
2 cups Cranberries
½ cup chopped Walnuts
½ cup Butter, melted
2 Eggs
1 teaspoon pure Almond Extract

Directions:

Preheat oven to 350 degrees. Grease one 9-inch pan. Combine flour, sugar, and salt. Stir in the cranberries and walnuts and toss to coat. Stir in butter, beaten eggs, and almond extract. Spread batter into prepared pan. Bake at 350 degrees for 40 minutes or until a wooden toothpick in the center of the pie comes out clean. Serve warm with whipped cream or ice cream.

Apple Cinnamon Chips

Shared by: Jackie B.

Ingredients:

2 small Apples, thinly sliced (*red delicious or gala*)

Cinnamon

Sugar

Directions:

Preheat oven to 225 degrees. Slice apples paper-thin. Line 2 baking sheets with parchment paper. Place apples on baking sheets. Sprinkle cinnamon and sugar on top of apples. Bake at 225 degrees until lightly browned, about 2 hours, turning over once and sprinkle other side. Let cool on wire rack and place in airtight containers.

Linguine and Clams

Shared by: Jackie B.

Ingredients:

8 oz Linguine
5 Garlic Cloves, minced
¼ cup Olive Oil
Parmesan Cheese
1 teaspoon Black Pepper
1 teaspoon Basil
3 cans Clams
¾ cup Clam Broth
½ cup dry White Wine
1 teaspoon Oregano

Directions:

Sauté garlic in olive oil until golden. Add drained clams. Cook over low heat and add broth and other ingredients. Prepare linguine. Pour sauce over and top with cheese.

Chicken Soup

Shared by: Jackie B.

Ingredients:

3 ½ - 4 lbs. Chicken

6 Carrots, peeled

4 Celery Stalks

1 large Yellow Onion, quartered

2 ½ teaspoons Kosher Salt

1 teaspoon whole Black Peppercorns

Directions:

Place chicken in large pot. Cut 3 of the carrots and 2 celery stalks into 1-inch pieces, quarter the onion.

Add cut vegetables to the pot with salt, peppercorns and enough water to cover. Bring to a boil. Reduce heat and simmer, skimming any foam that rises to the top until chicken is cooked through, about 30 minutes. Transfer chicken to bowl and cool. Strain broth, discard vegetables. Return broth to pot. Thinly slice rest of carrots and celery. Add to broth. Shred meat when cool. Add to soup.

Madeleines

Shared by: Jackie B.

Ingredients:

4 Eggs, at room temperature

¼ teaspoon Salt

2/3 cup Sugar

1 teaspoon Vanilla, or 1 tablespoon Brandy

1 cup sifted, all-purpose Flour

½ cup butter, melted and cooled (*salted and/or unsalted*)

Directions:

Grease well and flour pans for three to four dozen madeleines (depending on size of madeleine mold). If only half the number of pans are available cut recipe in half, otherwise the butter on standing settles to the bottom and causes a rough heavy layer. Place oven racks near bottom of oven and pre-heat oven to 400 degrees. Beat eggs with salt, adding sugar gradually until the mixture is very light, very thick. Add vanilla. Sift about ¼ of flour into egg mixture and fold in until no flour shows. Continue adding flour and folding until flour is used up. Add butter about 1 tablespoon at a time and fold in as quickly as possible. Fill prepared pans about ¾ full; place in oven immediately and bake until brown. About 10 minutes. Cool shell-side up.

Stir-Fried Chicken

Shared by: Jackie B.

Serves 6

Ingredients:

2 whole Chicken Breasts (about 2 lbs.)
1 Egg white
1 teaspoon Cornstarch
1 teaspoon Salt
1 teaspoon Soy Sauce
Dash of White Pepper
4 oz Snow Peas
1 can Bean Sprouts (drained)
1 can sliced Water Chestnuts (drained)
2 tablespoons Cornstarch
2 tablespoons cold Water
3 tablespoons Vegetable Oil
2 cloves Garlic, finely chopped
1 teaspoon finely chopped Ginger Root
2 tablespoons Vegetable Oil
1 lb. Mushrooms, cut into ½ inch slices
1 tablespoon Oyster Sauce

Directions:

Remove bones and skin from chicken; cut chicken into ¼ inch slices. Mix egg white, 1 teaspoon cornstarch, salt, soy sauce and white pepper in glass or plastic bowl; stir in chicken. Cover and refrigerate 30 minutes. Remove strings from snow peas (peapods). Place pods in boiling water. Cover and boil 1 minute; drain and rinse under cold running water. Drain. Mix 2 tablespoons cornstarch and cold water; reserve. Heat wok until 1 or 2 drops of water bubble and skitter when sprinkled in wok. Add 3 tablespoons oil; rotate wok to coat sides. Add chicken, garlic and ginger root; stir-fry until chicken is white. Remove chicken from wok. Add 2 tablespoons oil to wok; rotate to coat sides. Add mushrooms. Stir-fry 1 minute; add bean sprouts and water chestnuts; stir-fry another minute or two. Stir in chicken and chicken broth; heat to boiling. Stir in cornstarch mixture; cook and stir until thickened, about 10 seconds. Add snow peas (peapods) and oyster sauce; cook and stir another 30 seconds. Serve over cooked white rice.

Tips:

You can add broccoli, red or green peppers, or any other fresh vegetables. Serves 6.

Peach Pie the Old Fashioned Two Crust Way

Shared by: Jackie B.

Prep: 30 minutes

Cook: 45 minutes

Ready in: 1 hour 15 minutes

Ingredients:

1 – 15oz. Package Pastry for a 9-inch double crust pie

1 Egg, beaten

5 cups sliced, peeled Peaches

2 tablespoons Lemon Juice

½ cup all-purpose Flour

1 cup White Sugar

½ teaspoon Ground Cinnamon

¼ teaspoon Ground Nutmeg

¼ teaspoon Salt

2 tablespoons Butter

Directions:

Pre-heat the oven to 450 degrees. Line the bottom and sides of a 9-inch pie plate with one of the pie crusts. Brush with some of the beaten egg to keep the dough from becoming soggy later. Place the sliced peaches in a large bowl, and sprinkle with lemon juice. Mix gently. In a separate bowl, mix together the flour, sugar, cinnamon, nutmeg and salt. Pour over the peaches and mix gently. Pour into the pie crust, and dot with butter. Cover with the other pie crust and fold the edges under. Flute the edges to seal or press the edges with the tines of a fork dipped in egg. Brush the remaining egg over the top crust. Cut several slits in the top crust to vent steam. Bake for 10 minutes in the preheated oven, then reduce the heat to 350 degrees and bake for an additional 30 to 35 minutes, until the crust is brown and the juice begins to bubble through the vents. If the edges brown to fast, cover them with strips of aluminum foil about halfway through baking. Cool before serving. This tastes better warm, than hot.

Cheesecake Brownies

Shared by: Jackie B.

Ingredients:

1 -19.8oz. package Brownie Mix
1 -8oz. package Cream Cheese
1 Egg
1/3 cup White Sugar

Directions:

Prepare brownie mix as directed on the box. Preheat oven to temperature on the box. Grease a 9x13 inch pan. Spread brownie batter evenly into prepared pan. Using electric mixer, beat together the cream cheese, egg and sugar until smooth. Dollop the cream cheese mixture on top of brownie batter. Swirl together using a knife or skewer. Bake according to directions on box. Brownies will be done when toothpick inserted comes out clean. Cool in pan, then cut into bars and serve.

Banana Bread

Shared by: Jackie B.

Ingredients:

3-4 ripe Bananas, smashed
1/3 cup melted Butter
1 cup Sugar
1 Egg, beaten
1 teaspoon Vanilla
1 teaspoon Baking Soda
Pinch of Salt
1 ½ cups all-purpose Flour

Directions:

Preheat oven to 350 degrees. With wooden spoon, mix butter into mashed bananas in large mixing bowl. Mix in sugar, egg and vanilla. Sprinkle the baking soda and salt over the mixture and mix in. Add flour last, mix. Pour mixture into buttered 4x8 inch loaf pan. Bake 1 hour, cool on rack and remove.

Oven-Roasted Cauliflower Florets

Shared by: Jackie B.

Ingredients:

2 ½ lbs. Cauliflower, cut into 2-inch florets

1/3 cup Extra -Virgin Olive Oil

Salt

Fresh Ground Pepper

4 Lemon Wedges, for serving

Directions:

Preheat oven to 400 degrees. On a large rimmed baking sheet, drizzle cauliflower florets with olive oil. Season with salt and pepper and toss well. Roast about 30 minutes, stirring occasionally, until cauliflower is tender and golden brown. Transfer to plates, garnish with lemon wedges and serve hot or at room temperature.

Chocolate Chocolate-Chip Cookies

Shared by: Jackie B.

Yield: 4 dozen

Ingredients:

1 cup Butter, softened
1 ½ cups White Sugar
2 Eggs
2 teaspoons Vanilla Extract
2 cups all-purpose Flour
2/3 cup Cocoa Powder
¾ teaspoon Baking Soda
¼ teaspoon Salt
2 cups Semi-Sweet Chocolate Chips
½ cup chopped Walnuts (*optional*)

Directions:

Preheat oven to 350 degrees. In a large bowl, beat butter, sugar, eggs and vanilla until light and fluffy. Combine the flour, cocoa, baking soda and salt; stir into butter mixture until well blended. Mix in chocolate chips and walnuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 8-10 minutes in preheated oven, or just until set. Cool slightly on cookie sheets before transferring to wire racks to cool completely.

Flourless Chocolate Cake

Shared by: Jackie B.

Ingredients:

4 -1oz. squares Semi-Sweet Chocolate, chopped

½ cup Butter

¾ cup White Sugar

1 teaspoon Vanilla Extract

½ cup Cocoa Powder

3 Eggs, beaten

Directions:

Preheat oven to 300 degrees. Grease an 8-inch round cake pan, and dust with cocoa powder. In the top of a double boiler over lightly simmering water, melt chocolate and butter. Remove from heat, and stir in sugar, cocoa powder, eggs and vanilla. Pour into prepared pan.

Guava Roll and Cream Cheese Frosting (Brazo Gitano de Guayaba y Queso Crema)

Shared by: Elba P.

Ingredients:

Cake

3 large Eggs
1 cup Sugar
1 cup all-purpose Flour
1 1/2 teaspoons Baking Powder
1/4 teaspoon Salt
1 teaspoon Vanilla Extract
1/4 cup Water

Guava Filling

10 ounces Guava Paste
1/2 cup Water

Cream Cheese Frosting

8 oz. Cream Cheese, room temperature
4 oz. Butter, room temperature
1 1/2 cups Confectioners' Sugar

Directions:

Preheat oven to 340 F. In medium saucepot over medium-high heat, add guava paste in small pieces and 1/2 cup water. Cook, stirring occasionally, until guava paste is smooth and thick, about 8 minutes; set aside to cool. In a medium bowl with an electric mixer mixed together the cream cheese and butter until smooth. Gradually incorporate the confectioners' sugar until well mix. You can add more confectioners' sugar to taste. Set aside. Grease a 9" X 13" baking pan with butter and line it with parchment paper. Grease the top of the parchment paper. You should end up with butter on both sides of the paper. In the medium bowl, sift together the dry ingredients: flour, baking powder, and salt. Set aside. In a large bowl beat eggs with electric mixer on medium speed until thick and pale color. Gradually add granulated sugar, then 1/4 cold water and 1 teaspoon vanilla extract. Gradually beat in flour mixture on low speed for 10 seconds. Using the silicone spatula, gently finished fold in dry ingredients. Do not overmix. Pour the batter into the buttered baking pan and spread it out evenly with an offset spatula. Place the baking pan on the middle rack of the preheated oven and bake for 15 minutes until lite brown on top or when a toothpick inserted in the middle of the cake comes out clean. Remove the cake and turn off the oven. Allow the cake to cool for about 5 minutes so that you can handle it without burning your hands. To be rolled, it should still be slightly warm. Dust a piece of parchment paper with granulated sugar. With the help of the parchment paper take the cake out of the baking pan and gently peel off the parchment paper. Placed the cake on the new parchment paper prepared with granulated sugar. Trim all the crispy ends of the cake. Using a spatula spread the melted guava paste mixture on the cake. Firmly roll up the cake starting with the smaller side and roll away from you. Cover very tight with the parchment paper and place it on the refrigerator for at least 30 minutes. Take the roll out of the parchment paper and place it, seam side down, on a serving platter. Garnish with cream cheese frosting on top. Serve cold or warm and enjoy!

Lemon Knot Recipe

Shared by: Mary A.

Ingredients:

Lemon Knots

3 Eggs
2 cups granulated Sugar
1 cup soft Butter (or Vegetable Oil)
2 tablespoons Baking Powder
Juice of 2 large Lemons
3-5 cups of Flour

Icing

1 lb Confectioners' Sugar
Lemon Juice

Directions:

Lemon Knots

Mix and blend all of the above ingredients. Gradually add 3-5 cups of flour. Dough should be soft and malleable, but not sticky. Roll the dough into a ball and then start to break off pieces to the thickness of a butcher. Roll into a knot. Put on buttered baking pan at 350 degrees for 15-20 minutes. When bottom is golden brown, cool and add icing if desired. Cool on a rack.

Icing

Mix 1 lb of Confectioners' sugar and lemon juice to taste.